



INSTALLATION / OPERATION MANUAL

E85 PROVER

MANUFACTURED BY

Moffat Limited
PO Box 10001
Christchurch
New Zealand
Ph: (03) 389 1007
Fax: (03) 389 1276

WORLD-WIDE BRANCHES**UNITED KINGDOM**

Blue Seal
Units 6-7, Mount Street Business Park
Mount Street, Nechells
Birmingham B7 5QU
Ph: (121) 327 5575
Fax: (121) 327 9711

UNITED STATES

Moffat Inc
3765 Champion Blvd
Winston-Salem
North Carolina 27115
Ph: (336) 661 0257
Fax: (336) 661 9546

CANADA

Serve Canada
22 Ashwarren Road
Downview
Ontario M3J1Z5
Toll Free: 800 263 1455
Ph: (416) 631 0601
Fax: (416) 631 0315
info@servecanada.com
www.servecanada.com
www.moffat.com

NEW ZEALAND**Christchurch**

Moffat Limited
PO Box 10-001
16 Osborne Street
Christchurch
Ph: (03) 389 1007
Fax: (03) 389 1276

Auckland

Moffat Limited
4 Waipuna Road
Mt Wellington
Auckland
Ph: (09) 574 3150
Fax: (09) 574 3159

AUSTRALIA**Victoria**

Moffat Pty Limited
740 Springvale Road
Mulgrave, Melbourne
Victoria 3171
Ph: (03) 9518 3888
Fax: (03) 9518 3838

New South Wales

Moffat Pty Limited
3/142 James Ruse Drive, Rose Hill
PO Box 913, Smithfield
Sydney, N.S.W. 2142
Ph: (02) 8833 4111
Fax: (02) 8833 4133

Western Australia

Moffat Pty Limited
67 Howe Street
Osbourne Park
WA 6017
Ph: (08) 9202 6820
Fax: (08) 9202 6836

Queensland

Moffat Pty Limited
30 Prosperity Place
Geebung, Brisbane
Queensland 4034
Ph: (07) 3630 8600
Fax: (07) 3630 8623

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- E85 Prover (Manual Fill)
- E85A Prover (Auto Fill)

Date Purchased.....	Serial No
Dealer.....	
Service Agent.....	

Introduction

We are confident that you will be delighted with your E85 PROVER, and it will become a most valued appliance in your commercial kitchen.

A new oven can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new Prover, there are two important things you can do.

Firstly

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly

If you are unsure of any aspect of the installation, instructions or performance of your prover, contact your E85 dealer promptly. In many cases a phone call could answer your question.

Installation Requirements



It is most important that this prover is installed correctly and that operation is correct before use.

Installation shall comply with local electrical, health and safety requirements.

Before Connection to Power Supply

- Remove all packing.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Remove protective plastic coating from the side panels.
- Check that the available power supply is correct to that shown on the rating plate located on the right-hand side panel.

E85 220-240 Volts A.C, 50 Hz, 1P+N+E, 1.65 kW, 7.2A

Location

- To ensure correct ventilation for the motor and controls the following minimum installation clearances are to be adhered to:

Rear	0mm / 0"
Left-hand side	0mm / 0"
Right-hand side	25mm / 1"

Electrical Connection

- E85 provers are supplied with pre-fitted cords. Ensure unit is fitted with appropriate cord and plug.
- To access the electrical connection terminal block, grounding lug and strain relief, remove the right hand side panel.

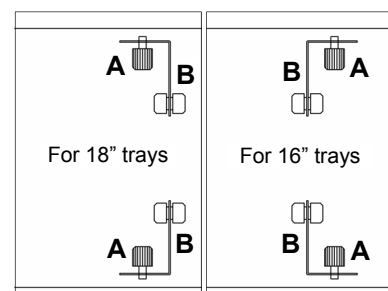
WARNING - THIS APPLIANCE MUST BE EARTHED / GROUNDED

Water Connection (Auto Fill Models Only)

- A cold water supply should be fitted to the water inlet ($\frac{3}{4}$ " BSP connection) which is located near the rear of the right hand side of the unit.
- Alternately, a connection elbow and sealing washer is supplied with this unit for direct connection of a $\frac{1}{2}$ " ID hose, and is recommended for easy installation and service.
- Connect water supply - Max inlet pressure 80psi / 550kPa.
- Turn on water supply to check for leaks.

Rack Width

- The E85 prover has been designed to accept either 18" or 16" wide trays.
- The prover comes factory set for 18" trays, to change to 16" trays:
 - Remove the RH side rack (lift and extract).
 - Undo the thumb screws (A) holding the RH rack supports (B) and turn RH rack supports around, then re-secure with thumbscrew.



Installation

Stacking Instructions

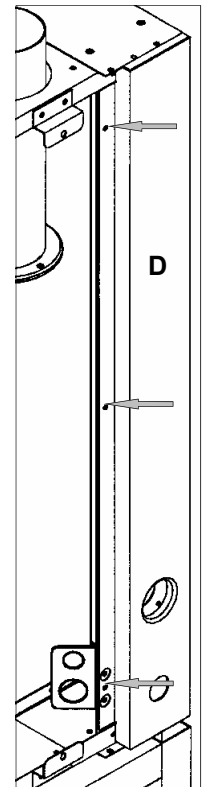
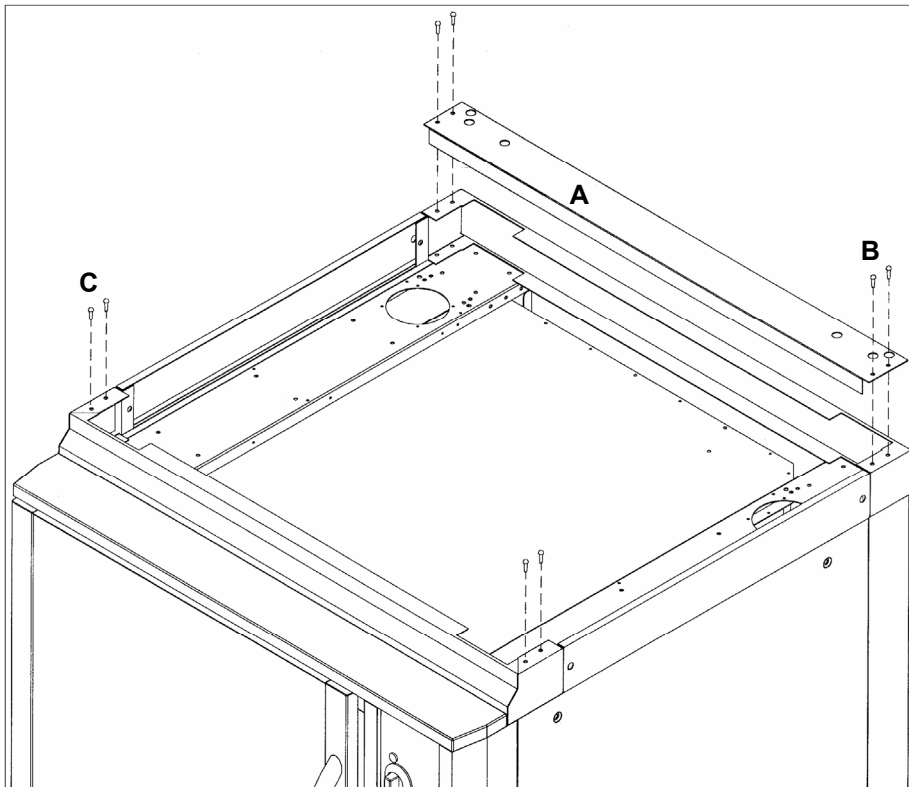
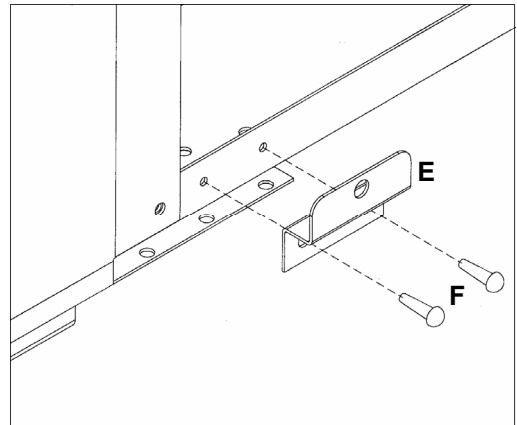
- The E85 prover has been designed to be stacked underneath E35 Turbofan Ovens.
- The prover comes with the stacking assembly ready to place an E35 on top, unless specified at time of order to be fitted with a top panel for stand alone use.

Note: When stacking on an E85 prover, the legs on an E35 Turbofan oven **should not** be fitted.

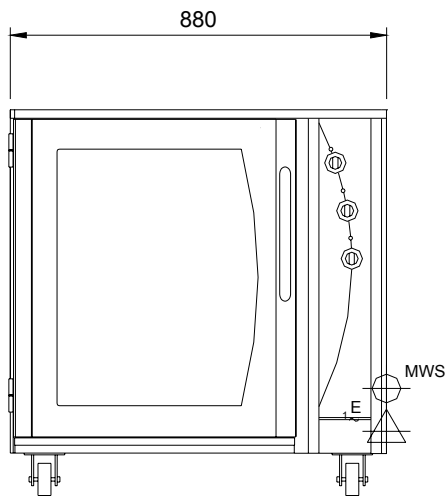
- 1) For 26" oven only, Remove rear spacer panel (A) from stacking kit by removing four screws (B). (Retain screws - discard panel)
- 2) Position oven onto prover (on stacking kit) with front and sides flush with prover.
- 3) Remove side panels from oven (each side panel is held on by four screws).
- 4) 26" Oven - Remove rear RH side corner panel (power and water entry points), secured with three screws at front edge of panel (D).
- 5) Remove the two front bottom side panel support brackets (E), two screws (F) each.
- 6) Secure oven to prover using two screws (B / C) in each corner of the unit (down from the sides).

Note: 26" oven in all corners, 30" oven front corners only.

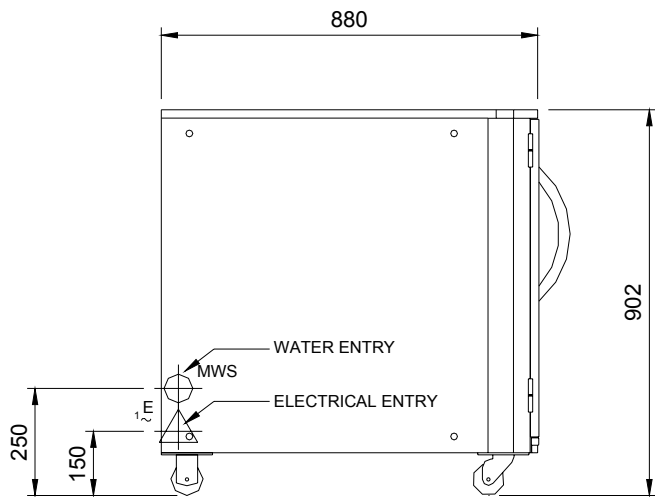
- 7) Replace side panel support brackets (E) at bottom front of oven, using original screws (F).
- 8) Replace rear RH panel (D) on oven using original screws (26" oven only).
- 9) Replace side panels, using original screws.



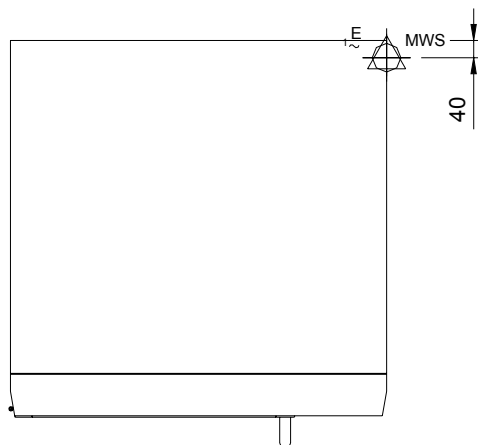
E85-8 Prover



Front



Side

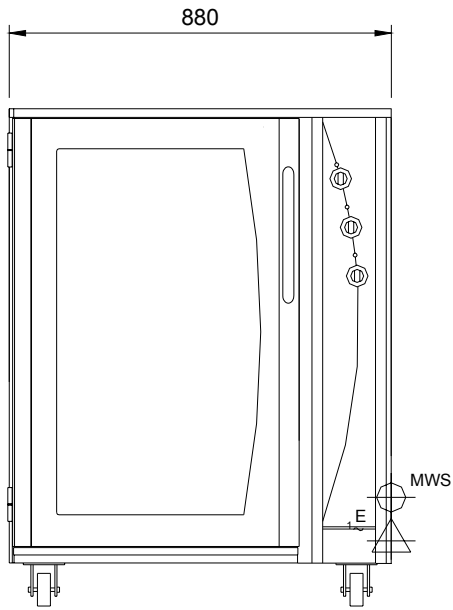


Plan

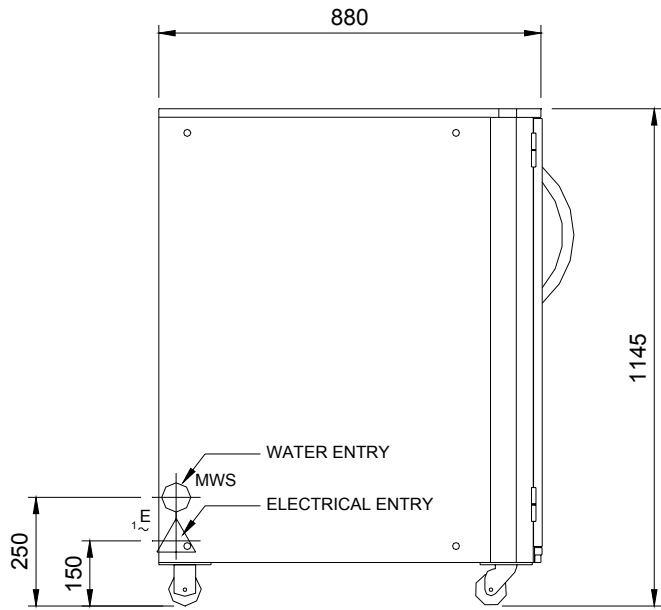
Electrical Connection	220-240 Volts A.C, 50 Hz, 1P+N+E, 1.65 kW, 7.2 A
Cold Water Connection (Auto Fill Models Only)	3/4" B.S.P. or 1/2 ID hose (550kPa / 80psi maximum pressure)

Specifications

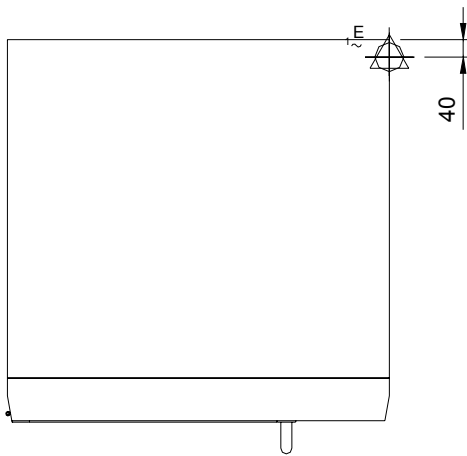
E85-12 Prover



Front



Side

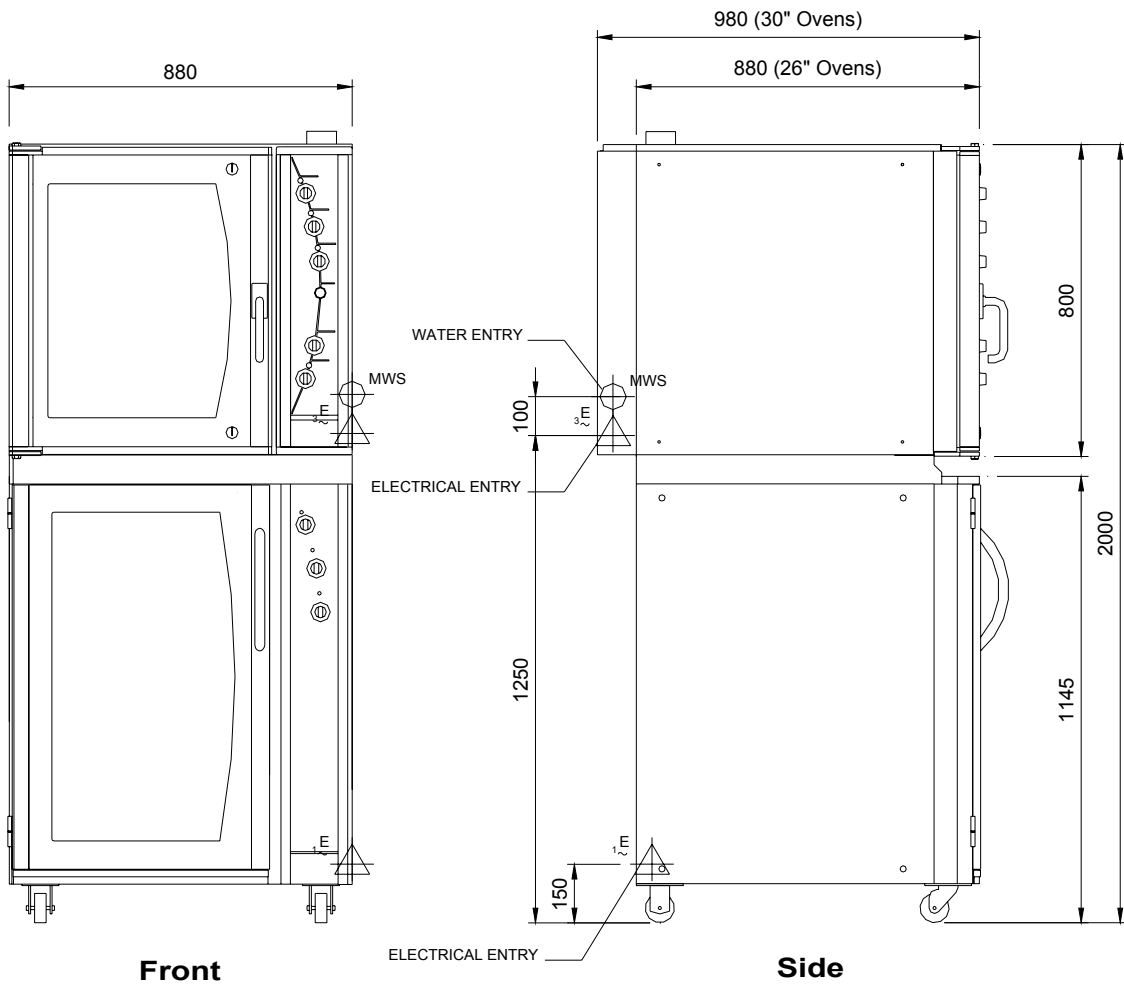


Plan

Electrical Connection	220-240 Volts A.C, 50 Hz, 1P+N+E, 1.65 kW, 7.2 A
Cold Water Connection (Auto Fill Models Only)	3/4" B.S.P. or 1/2 ID hose (550kPa / 80psi maximum pressure)

Specifications

E85-12 Prover / E35 Oven



Front

Side

Plan

Operation Guide

Description of Controls



Power

Turn to switch power on or off (on horizontal, off vertical). Indicator illuminates when power is on.



Thermostat

Temperature range 25-40°C (75 - 105°F). Indicator illuminates when the elements are cycling ON to maintain set temperature. (Controls the prover air temperature)



Humidity Control

LO - Humidity setting for butter based pastries (croissants, Danish pastries etc.)

MED/HI - Humidity setting for yeast based breads and doughs.

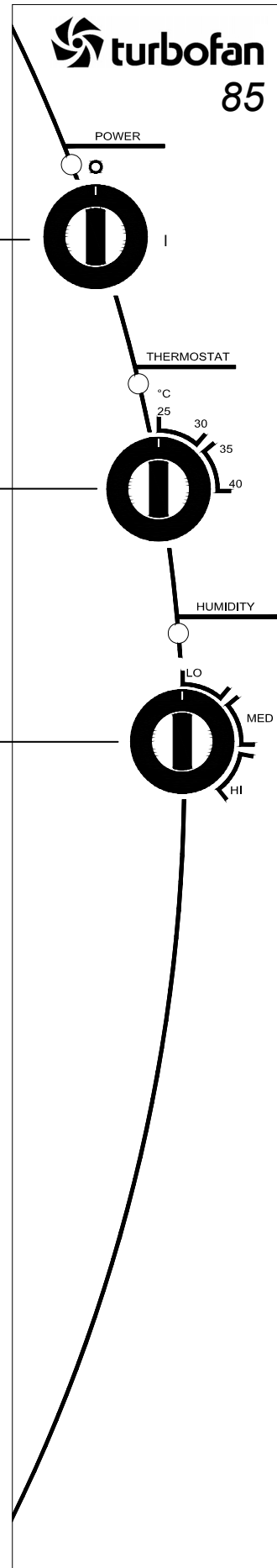
Indicator illuminates when elements are cycling ON to maintain set temperature. (Controls the prover humidity)

Condensation channel

There is a condensation channel below the prover door for the purpose of collecting door condensation run-off.

A diameter 12.7mm (1/2") drain outlet is provided in the centre of this channel and is factory fitted with a drain bung. The drain facility can be used in three ways:

- Remove the bung when emptying is required and drain into collection vessel. Refit bung until drainage is next required.
- Place a suitable collection vessel or pan on the floor below the drain outlet and remove bung permanently for continual draining. Empty collection vessel or pan as required.
- Remove the bung and connect a 12.7mm (1/2") I.D. hose or similar to drain outlet and route hose to permanent drainage.



Operating the Prover

Ensure that power is supplied to the unit and the water trough is filled

It is recommended that the prover operates empty before loading with product

- Warm days up to 10 minutes
- Cool days up to 30 minutes

1. Ensure water tank is filled with water

Standard models: Open the prover door and fill the water tank located at the front of the right hand side rack. The tank should be filled to 20mm ($\frac{3}{4}$ ") from the top of the tank. Remember to top up the water tank when the water level is below the halfway level in the tank (before the heating element is exposed).

Auto fill models: Check that the water tank is full and that the heating element is well covered.



2. Turn power on

The indicator light will illuminate whenever the switch is in the "I" (on) position.



3. Set thermostat to desired proving temperature

The indicator light will illuminate whenever the elements are cycling on to maintain the set temperature.

- | | |
|---------|-------------------------------|
| 25-30°C | Butter based pastries |
| 35-40°C | Yeast based breads and doughs |



4. Set humidity to desired level

The indicator light will illuminate whenever the elements are cycling on to maintain the set humidity.

As a guide;

Set humidity to between 'LO' and 'MED' marks on control panel as a general rule. Increase or decrease as found necessary for specific product types.

Humidity is required only to avoid product dry skinning on surface. Do not set humidity such that product becomes sticky and wet on surface. A silky to touch surface on the product is a general recommendation for correct humidity levels.

Avoid excess humidity levels as this will also create excess condensation in the cabinet interior.

Note: Butter based product require much less humidity than breads.

Bake-Off

This prover has been designed for use together with a refrigerator and oven to take frozen uncooked yeast or butter based products to finished cooked products.

1. Prepare product

Arrange frozen products onto baking trays.

2. Thaw

Refrigerate at 4°C (40°F) overnight. Do not leave standing at room temperature or the product may dry out.

3. Prove

Place thawed products directly from the refrigerator into the pre-heated prover. Prove for 30-60 minutes dependant on product and food proving recommendations.

4. Bake

Place proved product directly from the prover into the pre-heated oven. We recommend the E35 Turbofan Oven.

Operation

Problem Solving

Product collapses

When using frozen dough which collapses or shrinks in the oven after proving, this is caused by too much proving. Reduce the proving time for the next batch.

Dry product

The dough piece in the prover should never be dry to the touch. A moist, firm and silky membrane should cover the dough piece during proving.

Wet product

The dough piece in the prover should not be wet to touch whilst proving and should not adhere to fingers. Water should not condense on the trays. If it does there is either too much moisture or too little heat in the prover.

If there are any problems with your dough the most likely causes are as follows:

- Too much heat and too little moisture.
- Not enough heat and too much moisture.
- Proving time too long or too short.
- Incorrect oven temperature.
- Incorrect maturity adjustment in the formulation of the dough for the flour.
- Incorrect thawing procedure, or handling of the dough after thawing.

Hints

Heat

It is better to operate the prover at a lower temperature with adequate moisture rather than at a hotter temperature with too little moisture.

Yeast

Yeast activity starts very slowly at about 5°C (41°F) and increase in speed or gas production as the temperature rises. When a temperature of approximately 60°C (140°F) is reached, the yeast is killed and baking of the aerated product starts. Thus different rates of proving occur as the temperature changes.

Flour

The amount of proving required is determined by the quality of the GLUTEN in the flour. Gluten is a rubber like product and can perish if stretched too far by too much proving. Collapsing of the product or shrinkage will occur.

Proof

You must recognise the proof of the product by the *appearance* of the dough rather than the *size*.

Cleaning Guidelines

Caution:

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

Cabinet

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

Side racks

To remove, take hold of the centre rung and lift upwards to disengage the rack key-holes from the hanger studs. To replace, hold horizontally, engage keyholes onto studs and push down.

Door

Wash with warm water and detergent solution using a soft sponge in straight lines up and down the door. Rinse with clean, warm water and dry off.

Water tank

Remove the RH side rack and remove tank by lifting off its hanger studs. Clean with warm soapy water. Rinse thoroughly and refit.

Water tank element

When the element becomes limed/scaled remove the water trough and clean. Replace water trough and half fill with white vinegar or acetic acid, then fill to the normal level with water. Switch the unit on, turn the humidity to HI and operate for approximately 30 minutes. Remove trough and clean the element with a damp cloth when cooled. Rinse out the trough and refit to unit.

This procedure is recommended to be carried out once a week. Frequency of cleaning the element may be increased or decreased depending on the lime depositing on the element.

Trouble-shooting

Fault	Possible Cause	Remedy
The prover does not operate / start.	The mains isolating switch on the wall, circuit breaker or fuses are "off" at the power board. The power switch on the prover is off.	Turn on. Rotate switch. Indicator will illuminate.
No humidity.	No water in trough.	Fill with water.
Slow recovery.	Overloading of prover. Door opened unnecessarily.	Reduce batch size. Do not open unnecessarily.
Door does not close.	Tray in way of door.	Correctly position tray in rack.

Replacement Part List**Controls**

020822	Switch - Power
020823	Knob - Power
014233	Thermostat (Temperature)
015485	Thermostat (Humidity)
020823	Knob - Temperature Thermostat
021472	Knob - Humidity Thermostat
020849	Neon Indicator

Auto Fill Option

020851	Solenoid Valve
021534	Relay
022250	Float Switch
022294	Auto Fill Upgrade Kit

Motor & Elements

022042	Fan
013431	Motor
021694	Dry Element
021696	Wet Element

Door

021434	Door Assembly - 8 Tray Unit
021436	Door Assembly - 12 Tray Unit
021468	Handle
021663	Hinge
018947	Magnetic Catch

Racks

021416	Side Rack - 8 Tray Unit
021417	Side Rack - 12 Tray Unit

E85A Prover - Auto Fill

