



FERMANTATION CABINET

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

FERMENTATION CABINET

A1 PRODUCT DESCRIPTION

*The Professional Fermentation Cabinet ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.MF.20	500X720X1800	80	1020x980x870
EMP.MF.20-T	500X720X1800	83	1020x980x870
EMP.MFI.20	630X850X1900	93	1150X1110X970
EMP.MFI.20-T	630X850X1900	96	1150x1110X970

A2 TECHNICAL INFORMATION

Product Code	Capacity	Electric Inlet (V)	Cable (mm ²)	Power (KW)	Fuse (A)
EMP.MF.20	16 ad.(40x60)	220	3x2,5	3	16
EMP.MF.20-T	16 ad.(40x60)	220	3x2,5	3	16
EMP.MFI.20	16 ad.(40x60)	220	3x2,5	3	16
EMP.MFI.20-T	16 ad.(40x60)	220	3x2,5	3	16

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.









*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*This appliance can be used by installing under patisserie ovens.

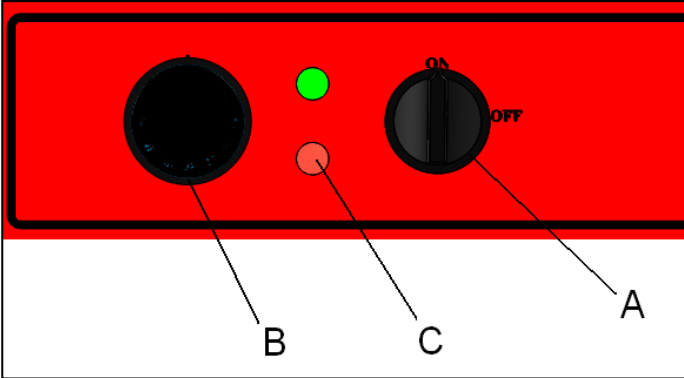
FERMANTATION CABINET

C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials. The distance between cabinet surface and flammable material must be minimum 10 cm.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity .
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher . Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.

D OPERATION

*Control Panel;



- A : ON/OFF Button
B : Thermostat Setting Button
C : Indicator lamp

*Operating;

- Plug in the appliance and switch ON.
- Add water to tank that is under the appliance.
- When the resistance gets heated, the fan starts to operate.
- Switch the thermostat to "30-90 °C " according to dough's fermentation time.
- Insert the trays that include the dough that will be fermented into the cabinet.
- Take off the trays after fermentation process.
- Switch OFF.
- Unplug the appliance.

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E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the inside of the cabinet with soft cloth before the appliance gets cooled exactly.
- Clean the outer surface of the appliance with moist cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly ,otherwise electric motor may get damaged.
- Do not clean the appliance with the materials that may damage to chrome material.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the resistances according to frequency of use.



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F TROUBLESHOOTING

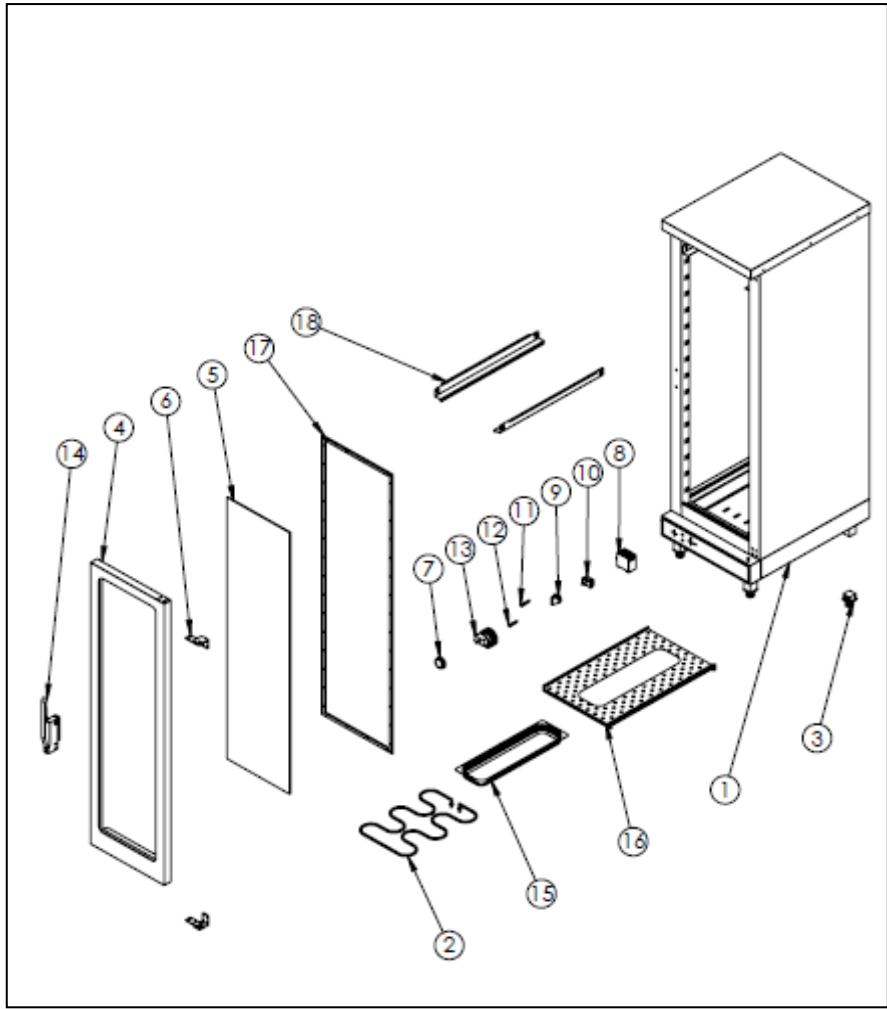
THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check if the fuse is on or off.
THE APPLIANCE DOESN'T FERMENT WELL	<ol style="list-style-type: none">1. Check the heat settings.2. Check that if there is enough water at water tank or not.
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. Check the resistances. When there is no water in the tank, the resistances get damaged.

- If Dough Fermenting is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

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G SPARE PART LIST- EXPLODING DRAWINGS



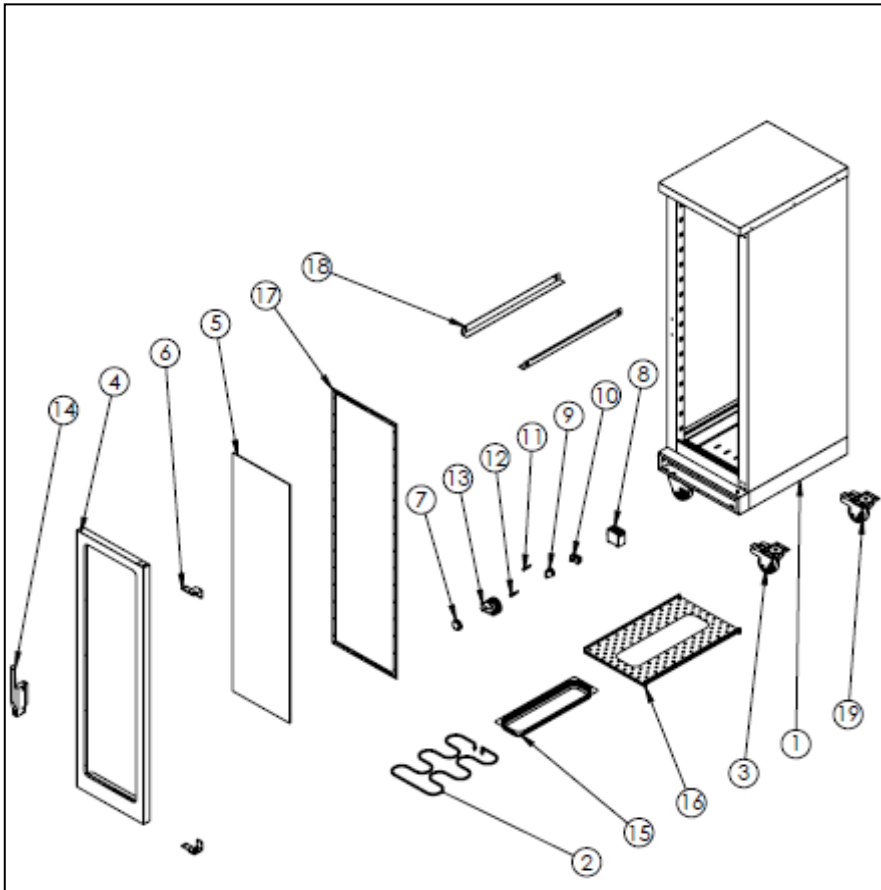
EMP.MF.20

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.MF.20		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.MF.20.001
2	RESISTANCE	Y.EMP.MF.20.002
3	FEET	Y.EMP.MF.20.003
4	LID	Y.EMP.MF.20.004
5	GLASS	Y.EMP.MF.20.005
6	HINGE GROUP	Y.EMP.MF.20.006
7	THERMOSTAT BUTTON	Y.EMP.MF.20.007
8	CONTACTOR DILEM 01	Y.EMP.MF.20.008
9	SWITCH BUTTON	Y.EMP.MF.20.009
10	SWITCH 0-1	Y.EMP.MF.20.010
11	WARNING LAMP (GREEN)	Y.EMP.MF.20.011
12	WARNING LAMP (RED)	Y.EMP.MF.20.012
13	THERMOSTAT 30-90	Y.EMP.MF.20.013
14	HANDLE	Y.EMP.MF.20.014
15	VESSEL	Y.EMP.MF.20.015
16	VESSEL SHEETMETAL	Y.EMP.MF.20.016
17	GASKET	Y.EMP.MF.20.017
18	SLEDGE	Y.EMP.MF.20.018

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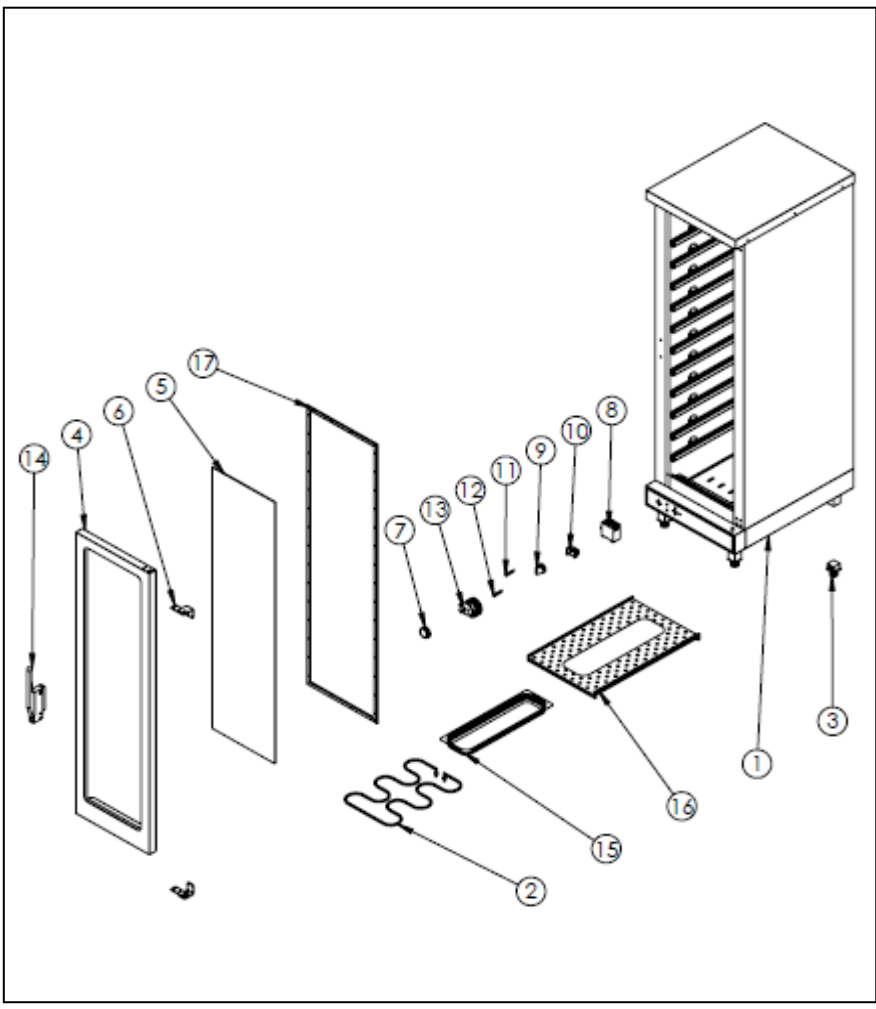
EMP.MF.20-T

G SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE: EMP.MF.20-T		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.MF.20-T.001
2	RESISTANCE	Y.EMP.MF.20-T.002
3	BREAK WHEEL	Y.EMP.MF.20-T.003
4	LID	Y.EMP.MF.20-T.004
5	GLASS	Y.EMP.MF.20-T.005
6	HINGE GROUP	Y.EMP.MF.20-T.006
7	THERMOSTAT BUTTON	Y.EMP.MF.20-T.007
8	CONTACTOR DILEM 01	Y.EMP.MF.20-T.008
9	SWITCH BUTTON	Y.EMP.MF.20-T.009
10	SWITCH 0-1	Y.EMP.MF.20-T.010
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12	WARNING LAMP (RED)	Y.EMP.MF.20-T.012
13	THERMOSTAT 30-90	Y.EMP.MF.20-T.013
14	HANDLE	Y.EMP.MF.20-T.014
15	VESSEL	Y.EMP.MF.20-T.015
16	VESSEL SHEETMETAL	Y.EMP.MF.20-T.016
17	GASKET	Y.EMP.MF.20-T.017
18	SLEDGE	Y.EMP.MF.20-T.018
19	NON-BREAK WHEEL	Y.EMP.MF.20-T.019

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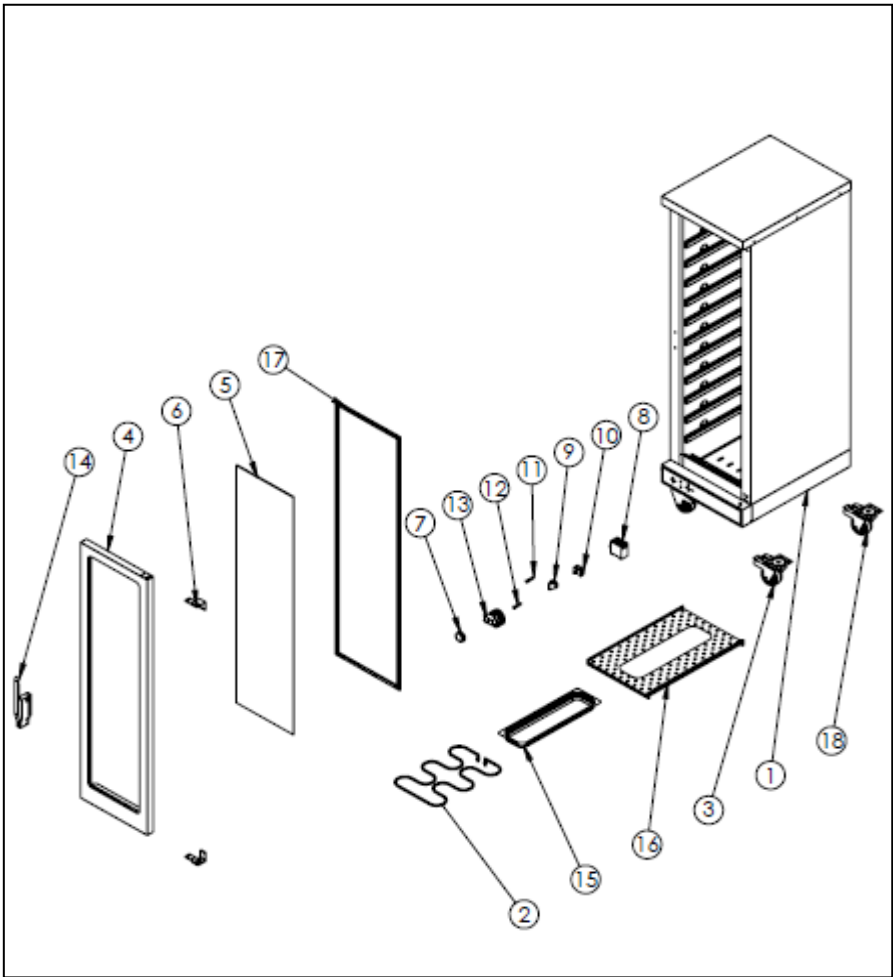
EMP.MFI.20

G SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE: EMP.MFI.20		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.MFI.20.001
2	RESISTANCE	Y.EMP.MFI.20.002
3	FEET	Y.EMP.MFI.20.003
4	LID	Y.EMP.MFI.20.004
5	GLASS	Y.EMP.MFI.20.005
6	HINGE GROUP	Y.EMP.MFI.20.006
7	THERMOSTAT BUTTON	Y.EMP.MFI.20.007
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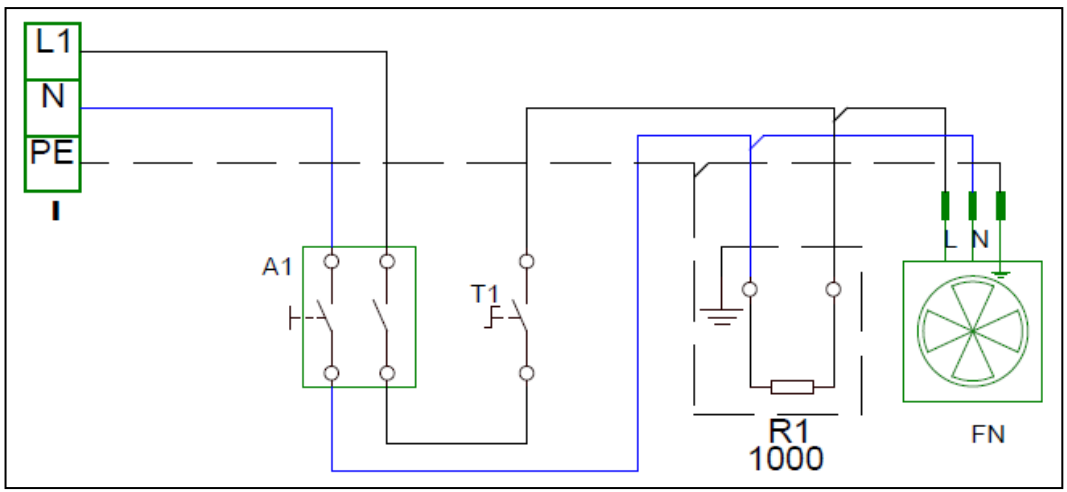
EMP.MFI.20-T

G SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE: EMP.MFI.20-T		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.MFI.20-T.001
2	RESISTANCE	Y.EMP.MFI.20-T.002
3	BREAK WHEEL	Y.EMP.MFI.20-T.003
4	LID	Y.EMP.MFI.20-T.004
5	GLASS	Y.EMP.MFI.20-T.005
6	HINGE GROUP	Y.EMP.MFI.20-T.006
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H ELECTRIC CIRCUIT SCHEMA



I	A1	T1	R1	FN
Terminal	Large lighted 0-1 switch	Thermostat 30-90°C	Heater resistance 1000 W 230V	Inner air circulation fan 230V