

PSERIES

turbofan[®]

P8M / P12M Series

**Proofer/Holding Cabinets
(Manual Operation)**

Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT[®]

BLUE SEAL[®]

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In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

Contents List

P8M / P12M Turbofan Proofer / Holding Cabinets.

Model Numbers Covered in this Manual


P8M - Turbofan Proofer / Holding Cabinet - 8 Tray.


P12M - Turbofan Proofer / Holding Cabinet - 12 Tray.

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Introduction

Before using your new Proofer / Holding Cabinet, please read this instruction manual carefully, pay particular attention to any information labelled '**WARNING**', '**CAUTION**', '**IMPORTANT**' or '**NOTE**' in this manual.

 **Warning** Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

 **Caution** Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your Proofer / Holding Cabinet, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this proofer / holding cabinet, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of the **Date of Purchase**, **Date of Installation** and **Serial Number of the Proofer / Holding Cabinet** should be recorded in the area provided below.

The serial number of this Proofer / Holding Cabinet can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

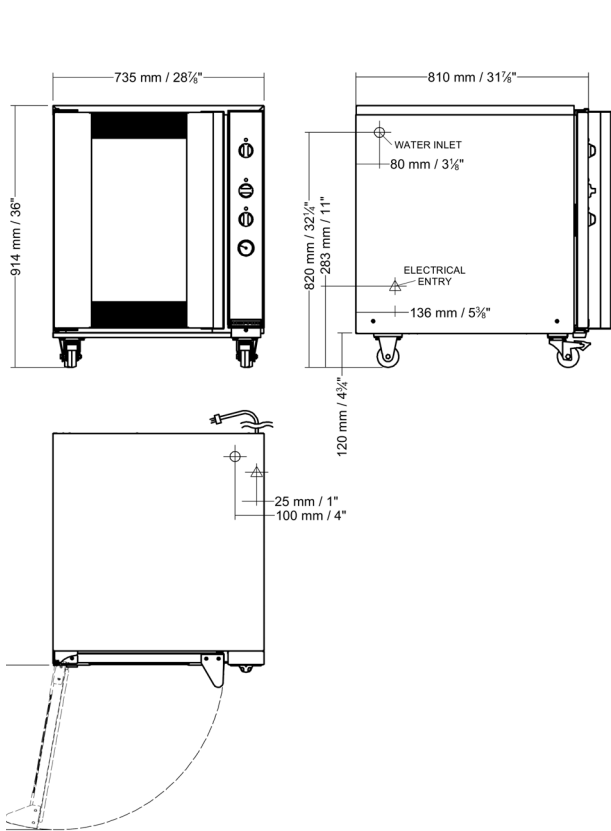
- Risk of electric shock.



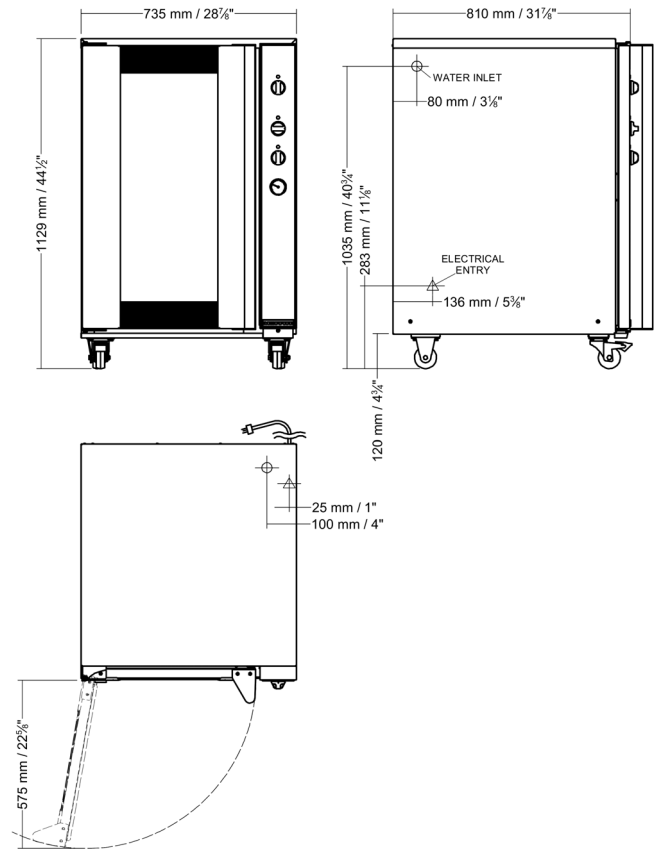
- No user serviceable parts inside.
- Qualified service person access only.
- Disconnect from power before servicing.

Specifications

P8M Proofer / Holding Cabinet



P12M Proofer / Holding Cabinet



P8M / P12M Specifications Tables:-

Power Ratings			
P8M	110-120V,	1P+N+E,	60HZ, 1.45 kW
	220-240V,	1P+N+E,	50/60HZ, 1.50 kW
P12M	110-120V,	1P+N+E,	60HZ, 1.95 kW
	220-240V,	1P+N+E,	50/60HZ, 1.90 kW

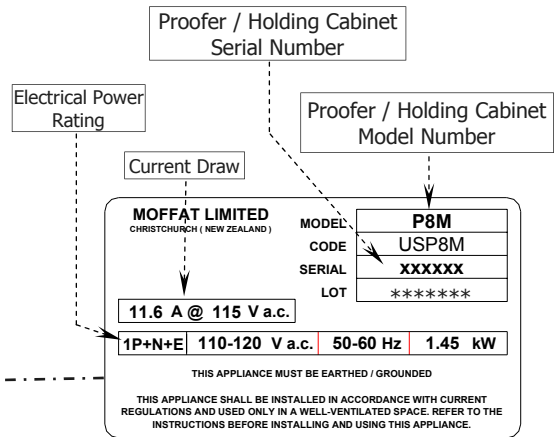
Tray Details	
Tray Capacity	Tray Spacing
8 x US Full Pan 8 x EN 600 x 400 mm tray	76 mm / 3"
12 x US Full Pan 12 x EN 600 x 400 mm tray	76 mm / 3"

Installation

Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this proofer / holding cabinet is installed correctly and that the operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this proofer / holding cabinet , please contact your local Turbofan distributor.



Technical Data Plate - Data and Location (example only)

Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the proofer / holding cabinet and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your proofer / holding cabinet:-

Water Inlet Elbow c/w Rubber Washer.

4. Report any deficiencies to the distributor who supplied the appliance.
5. Ensure that all the castors are fitted securely.
6. Check that the available electrical supply is correct to as shown on the Technical Data Plate located on the front right hand side panel.

- Refer to 'Specifications' section, 'P8M / P12M Specifications Tables'.

Location

1. Position the proofer / holding cabinet in its working position.
2. The proofer / holding cabinet should be positioned so that the control panel and shelves are easily reachable for loading and unloading.

Clearances

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

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

Electrical Connection



Warning

This proofer / holding cabinet must be earthed/grounded. If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

Each proofer / holding cabinet should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the proofer / holding cabinet and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

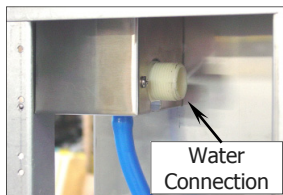
Check that the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the proofer / holding cabinet side panel.

The P8 / P12 Proofer / Holding Cabinets are supplied with electrical cords fitted . Ensure that the appliance is fitted with the appropriate power cord and plug.

Installation

Water Connection

1. A cold water supply should be connected to the water inlet located on the rear right hand side of the unit.
2. A connection elbow and sealing washer are supplied with this unit for direct connection of a $\frac{3}{4}$ " ID hose, and is recommended for easy installation and service.
3. Connect to the water supply.



- Max Inlet Pressure 80psi / 550kPa.

4. Turn 'On' the water supply to check for water leaks.

NOTE: The Prover / Holding Cabinet can be fitted with an optional Water Filter Kit (Part No. 234347). For fitting instructions refer to the Instruction Sheet supplied with the Water Filter Kit.

Operation

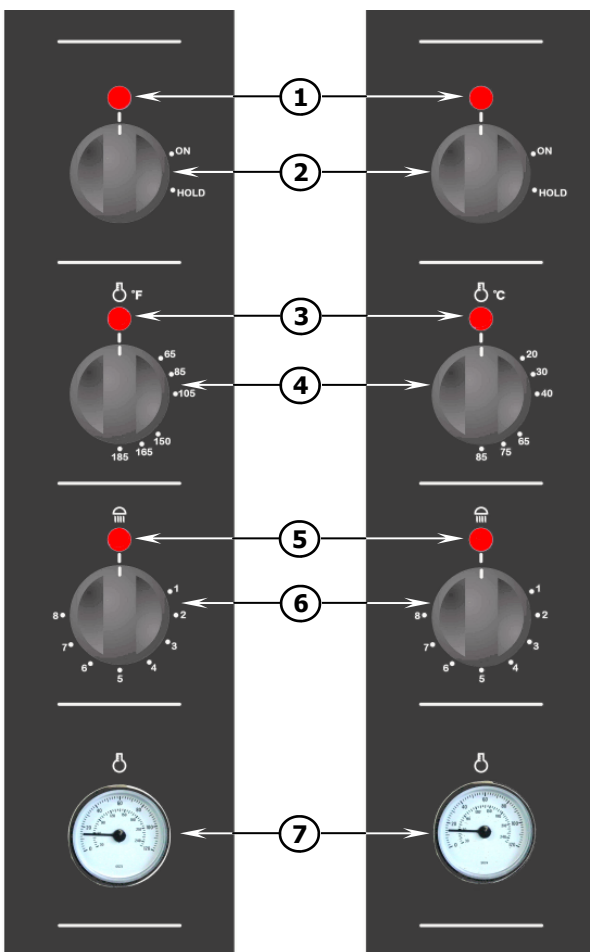
Operation Guide

- Turbofan Proofer / Holding Cabinets have been designed to provide simple operation.
- This Proofer / Holding Cabinet is intended for use in a commercial kitchen and must only be put to the use for which it was intended, i.e. proofing and holding of food products. To use this Proofer / Holding Cabinet correctly, please read the following sections carefully:-

Proofer / Holding Cabinet Control Panel

Control Panel (°F)

Control Panel (°C)



Description of Controls

① Power 'On' Indicator Light

Indicator light illuminates when the 'Function' Switch is turned to 'ON' or 'HOLD'.

② Function Control

I Unit is 'Off'.

ON Unit is in Proofing Mode (Power 'On' Indicator Light illuminates).

HOLD Unit is in Holding Mode (Power 'On' Indicator Light illuminates).

③ Heating 'On' Indicator Light

Indicator light illuminates when 'Thermostat Heating' is turned 'ON' and the elements are cycling 'ON' to maintain set temperature.

④ Thermostat Control

Controls air temperature in the Proofer / Holding Cabinet.

Temperature Range - 0 - 85°C / 32 - 185°F.

Proofing Range - 20 - 40°C / 65 - 105°F.

Holding Range - 65 - 85°C / 150 - 185°F.

⑤ Humidity 'On' Indicator Light

Indicator light illuminates when 'Humidity Control' is turned 'ON' and elements are cycling 'ON' to maintain the set humidity. (Controls the cabinet humidity in PROOF Mode only).

⑥ Humidity Control

Controls humidity level in the proofer / holding cabinet.

Controls the cabinet humidity in PROOF Mode only.

1 to 5 Suggested settings for butter based pastries (Croissants, Danish Pastries etc).

5 to 8 Suggested settings for yeast based breads and doughs.

⑦ Thermometer

Indicates the cabinet temperature.

Dual Centigrade and Fahrenheit scale.

Operation

Operating in 'Proof' Mode



Caution

Take care when opening the proofer / holding cabinet door during the Proofing Mode. Let hot air and steam escape before removing or replacing food as the steam produced can cause steam burns.

Ensure that power to the proofer / holding cabinet is switched 'On' and the mains water supply is turned 'On'.

It is recommended that the proofer / holding cabinet is pre-heated empty before loading with product.

- Warm days, pre-heat for up to 10 minutes.
- Cool days, pre-heat for up to 30 minutes.

1. Set the Function Control (2) to 'ON'.

The Power 'On' Indicator light (1) will illuminate when the Function Control (2) is in the 'ON' position.

2. Set Thermostat Control (4) to desired proofing temperature (20-40°C / 65-105°F).

The Heating 'On' Indicator light (3) will turn 'Off' when the cabinet has reached the set temperature.

3. Set Humidity Control (6) to the desired level.

As a general rule, set the humidity to between the 6 to 7 marks on the humidity control.

Increase or decrease the humidity control as required for specific product types.

Humidity is required only to prevent the surface of the product from dry skinning. Do not set the humidity too high as the product will become sticky and wet on the 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 interior of the cabinet.

NOTE: Butter based product requires much less humidity than breads

Operating in 'Hold' Mode



Caution

Some parts of this proofer / holding cabinet will become HOT during the Hold Mode and could cause burns if touched accidentally.

Ensure that power to the proofer / holding cabinet is switched 'On'.

1. Set the Function Control (2) to 'HOLD'.

The 'Power On' Indicator light (1) will illuminate when the Function Control (2) is in the 'HOLD' position.

2. Set the Thermostat Control (4) to the desired Holding Temperature. (65-85°C / 150-185°F).

The Heating 'On' Indicator light (3) will turn 'Off' when the cabinet has reached the set temperature.

3. Humidity Control (6).

The humidity control function is not used in the 'HOLD' Mode. The setting on this dial will have no effect as the wet element, water level sensor and water solenoid are disabled.

4. Thermometer (7).

The thermometer will give an accurate reading of the cabinet temperature to ensure that the product being held is at the correct temperature.

Cleaning

Cleaning Guidelines



Caution

Always turn 'Off' the electrical power supply at the mains supply before commencing cleaning.

This proofer / holding cabinet is not water proof. Do not use water jet spray to clean interior or exterior of the appliance.

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- DO NOT use harsh abrasive scouring pads or abrasive detergents as they could damage the oven.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your proofer / holding cabinet clean and operating at peak efficiency, follow the procedures shown below:-

Proofer / Holding Cabinet Cleaning

NOTE:

- If the proofer / holding cabinet usage is very high, the cleaning procedure should be carried out on a more frequent basis.

Stainless Steel Surfaces

- a. Clean the exterior surfaces of the proofer / holding cabinet with, a damp cloth moistened with a mild detergent solution, or a soft bristled brush.
- b. Hardened deposits or discolouration may require a good quality stainless steel cleaner. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
- d. Ensure that the proofer / holding cabinet chamber is cool. Do not use wire brushes, steel wool or other abrasive materials to clean the interior of the cabinet.



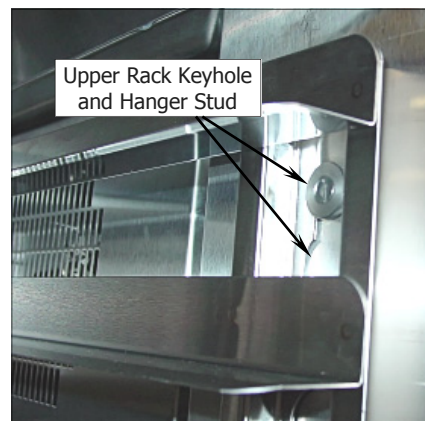
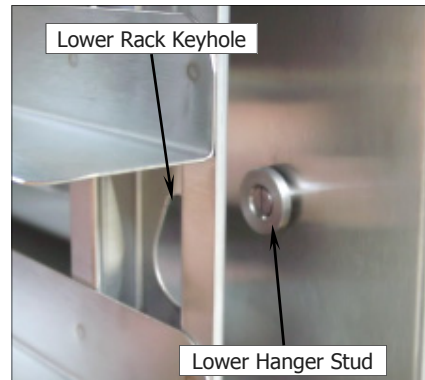
- e. Once a week, remove the side racks and water tank and clean any build up of product from the proofer / holding cabinet interior, using a mild anti bacterial detergent and hot water solution and a soft bristled brush.
- f. Dry the proofer / holding cabinet thoroughly with a soft dry cloth.

Side Racks

- a. To remove the side racks for cleaning, take hold of the centre rung of the rack and lift rack upwards.
- b. Pull lower rack outwards to disengage the lower rack key-holes from the lower hanger studs.



- c. Lift the rack upwards to disengage the upper rack key-holes from the upper hanger studs and lift the rack out of the proofer / holding cabinet.



- d. Clean the racks with a mild anti bacterial detergent and a hot water solution, using a soft bristled brush.

Cleaning

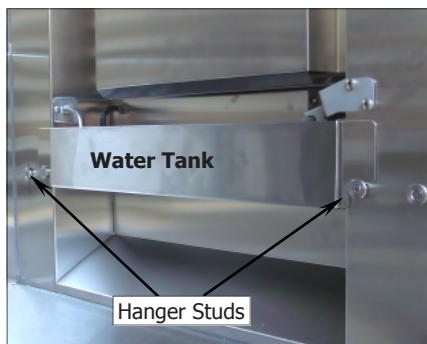
- e. Dry the racks thoroughly with a dry cloth and polish with a soft dry cloth.
- f. To refit the racks, engage the front and rear upper rack keyholes onto the upper hanger studs.
- g. Raise the rack up again slightly until the lower rack keyholes engage onto the lower studs, ensuring that the upper studs remain engaged.
- h. Push down on the rack to ensure that it is fully engaged onto the upper and lower hanger studs.

NOTE: Ensure that the rack is securely fitted and that **ALL** the studs are engaged into the rack key holes.

Water Tank

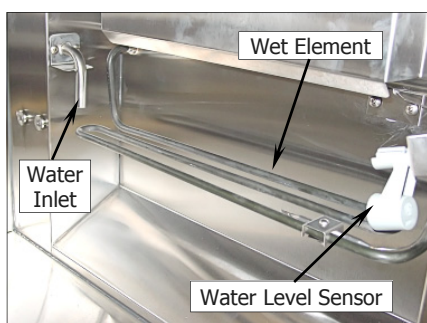
It is recommended that this procedure is carried out once a week. Frequency of cleaning the element may be increased or decreased depending on the quantity of scale depositing on the element.

- a. To remove the water tank, remove the RH side rack as shown previously.
- b. Remove the water tank by lifting the tank off its hanger studs. Clean with warm soapy water. Rinse thoroughly and refit.



Water Tank Element

- a. When the wet element becomes limed / scaled up, remove the water tank and clean as shown previously.



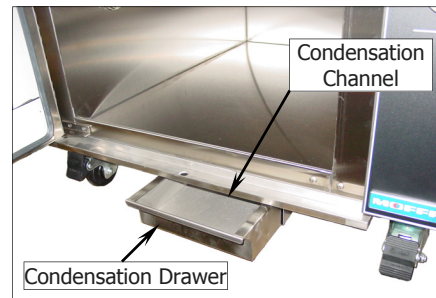
- b. Refit the water tank and half fill with white vinegar or acetic acid, then fill to the normal level with water. Switch 'On' the unit, and turn the Humidity Control to '8'. Operate for approximately 30 minutes.
- c. When cooled, remove the water tank and clean the element with a damp cloth. Rinse out the water tank and refit to the unit.

Door

- a. Wash with warm water and a mild detergent solution using a soft sponge in straight lines up and down the inner and outer surfaces of the door. Rinse with clean, warm water and dry off.
- b. Dry the door thoroughly with a soft dry cloth.
- c. Clean door glass with a conventional glass cleaner.

Condensation Channel

- a. Below the door is a condensation channel for collecting door condensation run-off. This is then fed into a condensation drawer.



- b. Empty the condensation drawer on a regular basis and once a week, wipe out the condensation channel and drawer with a damp cloth moistened with warm water and a mild detergent solution.
- c. Dry with a soft dry cloth.

Door Seal

Clean the door seal with warm water and a detergent solution using a soft sponge when required.

Should the door seal become dirty, it can be removed for a more thorough cleaning should this be necessary:-

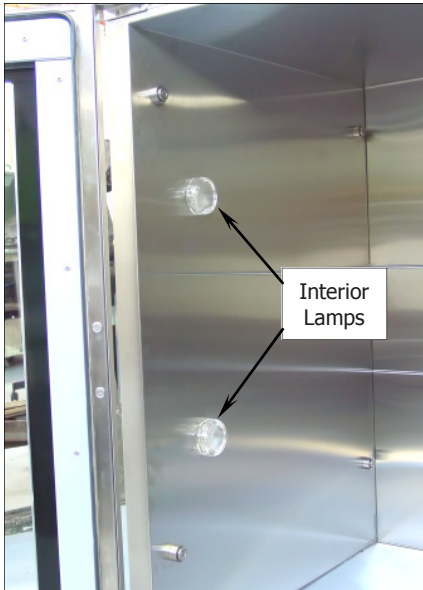


- a. To remove the 1 piece seal, pull seal forward until it pulls out of the location groove around the door.
- b. **Note the way the seal is fitted to the door, with the lip facing inwards.**
- c. Check the seal for wear and damage and replace if damaged or worn.
- d. The seal may be washed in a sink, taking care not to cut or damage the seal.
- e. Dry the seal thoroughly with a soft dry cloth before re-fitting.
- f. To refit seal, have lip facing into the centre of door.
- g. Press the seal into the locating groove around the door until the seal is properly located.

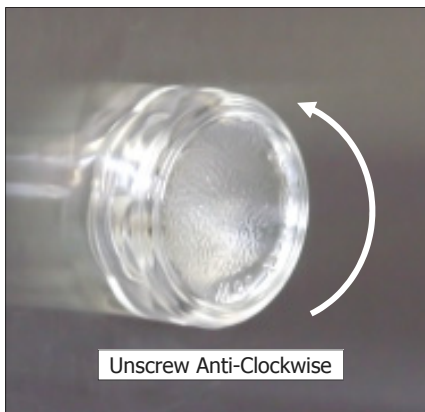
Cleaning

Lamp Glass

The P8 and P12 proofer / holding cabinets are fitted with 2 halogen lamps. These are fitted on the L/H inner side panel, behind the L/Hand side rack.



- a. To remove lamp glass, ensure that the L/Hand side rack is removed as shown on the previous page.



- b. Unscrew the lamp glass anti-clockwise to remove.
c. Remove seal fitted between lamp glass and holder.



- d. Wash the lamp glass and seal using a soft sponge and warm water with a detergent solution. Rinse with clean, warm water and dry off.

- e. Dry the lamp glass thoroughly with a dry cloth.

NOTE: The lamp glass seal must be fitted with the flat face of the seal towards the lamp glass.

- f. To refit the lamp glass, screw in clockwise. **Do not over tighten the lamp glass.**
g. Refit the L/Hand side rack as shown on the previous page.

Fault Finding

This section provides a reference to the more common problems that may occur during the operation of your proofer / holding cabinet. This fault finding guide is intended to help you correct, or at least accurately diagnose problems with your proofer / holding cabinet.

When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

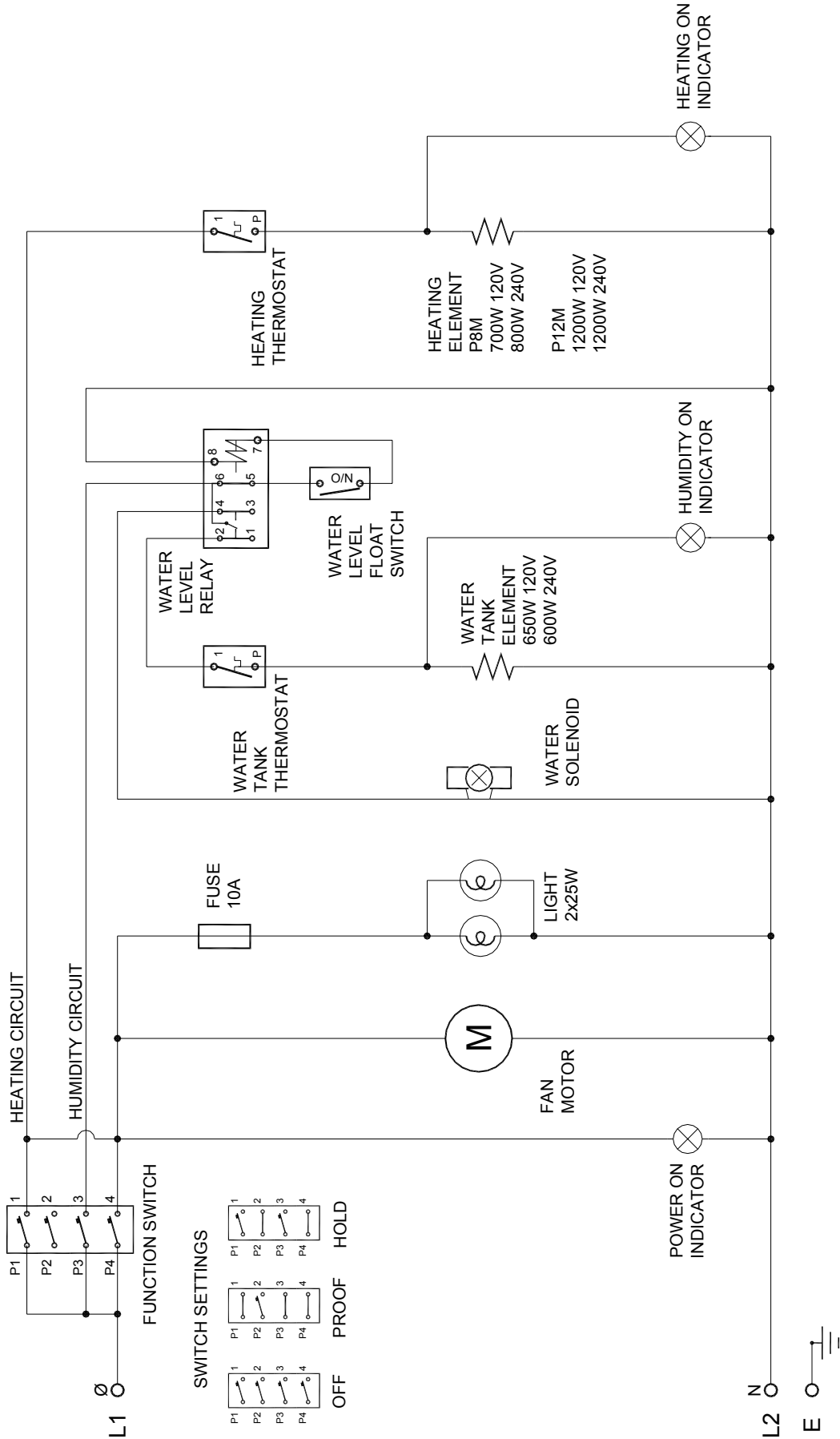
You may encounter a problem not covered in this section, please contact your service provider who will require the following information:-

- **The Model and Serial Number of the proofer / holding cabinet, can be found on the Technical Data Plate located on the front right hand side panel of the cabinet.**

Fault	Possible Causes	Remedy
The Proofer / Holding Cabinet does not operate / start.	Mains isolating switch on the wall, circuit breaker or fuses are 'Off' at the power board.	Turn 'On'.
	Function Control is faulty.	Call for service.
No Dry Heat.	Function Control is 'Off'.	Turn 'On' the Function Control.
	Thermostat Control is 'Off'.	Turn 'On' the Thermostat Control.
	Function Control faulty.	Call for Service.
	Thermostat Control faulty.	Call for Service.
	The element is faulty.	Call for Service.
No Humidity.	Unit is in HOLD mode	Switch unit to PROOF mode. (Humidity is only generated in PROOF mode).
	Low water level in trough.	Solenoid or Float Switch faulty - Call for service.
	No water in trough.	Refer to 'No Water Supply' below.
	Humidity set too low.	Set humidity to higher setting.
	Humidity Thermostat faulty.	Call for service.
	Wet Element faulty.	Call for service.
No Water Supply.	Water turned 'Off' at mains supply.	Check mains supply and turn 'On' water.
	Water Solenoid faulty.	Call for service.
	Float Switch faulty.	Call for service.
	Relay Faulty.	Call for service.
Slow Recovery.	Overloading of cabinet.	Reduce batch size.
	Door opened unnecessarily.	Do not open unnecessarily.
The Proofer / Holding Cabinet lights not illuminating.	Blown bulbs.	Replace bulbs.
	Function Control faulty.	Call for service.
Fan does not operate.	Fan obstructed.	Clear obstruction.
	Fan motor faulty.	Call for service.
	Function Control faulty.	Call for service.
Door does not close.	Tray in way of door.	Correctly position tray in rack.
	Door seal obstruction.	Correctly refit door seal. (Refer to the 'Cleaning and Maintenance' Section).

Electrical Schematic

Electrical Schematic P8M - P12M Proofer Holding Cabinets.



Replacement Parts List

Important:

Only genuine authorized replacement parts should be used for the servicing and repair of this proofer / holding cabinet. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Item	Description	P8	P12
234078	Wet Element, 240V, 600W	●	●
234079	Wet Element, 120V, 650W	●	●
234080	Dry Element, 240V, 1200W		●
234081	Dry Element, 120V, 1200W		●
234191	Dry Element, 240V, 800W	●	
234190	Dry Element, 120V, 700W	●	
013431K	Fan Motor Kit, (208/240V, 50/60Hz)	●	●
025387K	Fan Motor Kit, (120V)	●	●
022042	Fan Blade	●	●
021534	Relay, 240V	●	●
021535	Relay, 110V	●	●
024527	Humidity Thermostat, 30-85°C / 86-185°F	●	●
022787	Air Thermostat, 0-85°C / 32-185°F	●	●
022789	Switch - 3 Position	●	●
022788	Thermometer	●	●
234447	Knob Indexed	●	●
234803	Fuse 10A	●	●
234802	Fuse Holder 16A, 250V	●	●
234737	Indicator Red LED 9 mm, 110 - 250V	●	●
233115	Oven Lamp Lens	●	●
233883	Oven Lamp Seal	●	●
231814	Lamp Bulb, G9, 25W, Halogen, 230V	●	●
233884	Lamp Bulb, G9, 25W, Halogen, 120V	●	●
234626	Door Hinge Top	●	●
234627	Door Hinge Bottom	●	●
018947	Magnet Catch	●	●
234570	Door Seal - P8	●	
234537	Door Seal - P12		●
233528	Float Switch	●	●
234348	Water Solenoid, 90° Outlet, 240V	●	●
234349	Water Solenoid, 90° Outlet, 120V	●	●
234324	Rack LH - P8	●	
234325	Rack RH - P8	●	
234328	Rack LH, 12 Tray, P12		●
234329	Rack RH, 12 Tray, P12		●
234661	Rack LH, 9 Tray, P12		●
234662	Rack RH, 9 Tray, P12		●
234216	Castor 75 mm, Rigid Rubber	●	●
234217	Castor 75 mm, Swivel Rubber d/brake	●	●
234347	Filter Head Kit		
234562	Water Filter Cartridge		
		Optional	Optional
		●	●
		Optional	Optional
		●	●

