



# FERMENTATION CABINET

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## A GENERAL INFORMATION

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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	78	1020x980x870
EMP.MF.20-T	500X720X1800	80	1020x980x870
EMP.MFI.20	630X850X1900	104	1150X1110X970
EMP.MFI.20-T	630X850X1900	106	1150x1110X970

## A2 TECHNICAL INFORMATION

Product Code	Capacity	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)	Fuse (A)
EMP.MF.20	16 ad.(40x60)	230	3x1,5	4	16
EMP.MF.20-T	16 ad.(40x60)	230	3x1,5	4	16
EMP.MFI.20	16 ad.(40x60)	230	3x1,5	4	16
EMP.MFI.20-T	16 ad.(40x60)	230	3x1,5	4	16

**A3 TRANSPORTATION**

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

**A4 UNPACKING**

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\*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**


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\*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.

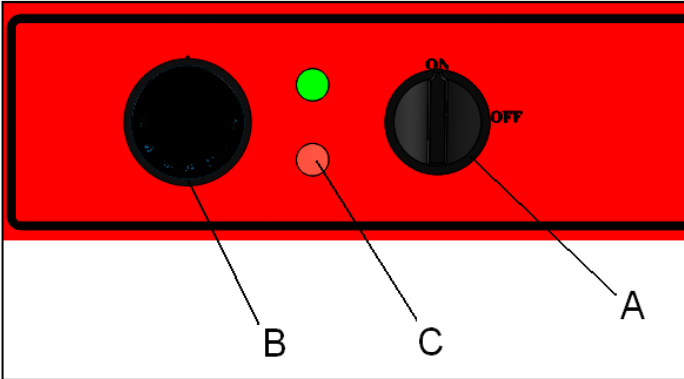
\*This appliance can be used by installing under patisserie ovens.

# FERMANTATION CABINET

## C SAFETY INSTRUCTIONS

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-  \*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.



## FERMANTATION CABINET

### **E      CLEANING & MAINTENANCE**

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#### ➤ **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.

**F TROUBLESHOOTING****THE APPLIANCE DOESN'T OPERATE**

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**

1. Check the heat settings.
2. Check that if there is enough water at water tank or not.

**THE APPLIANCE STOPPED**

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.

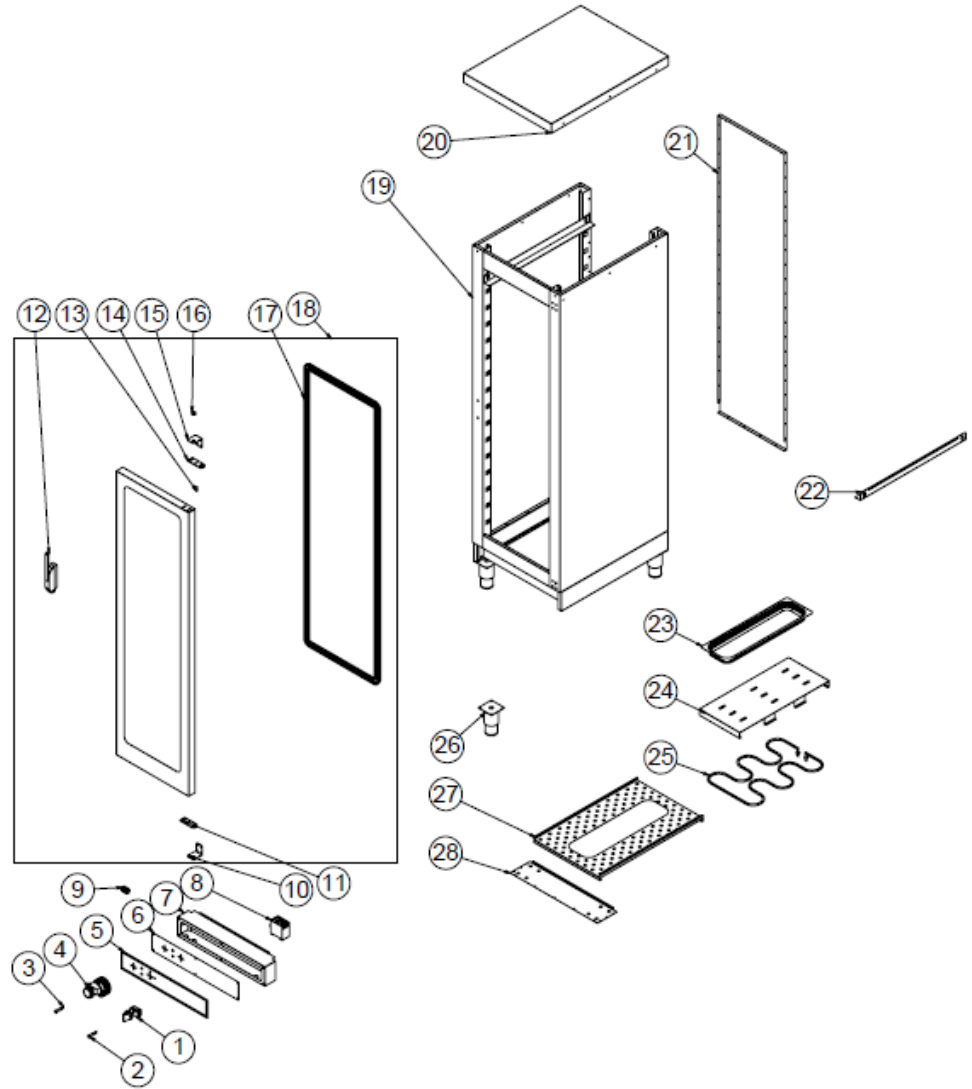
- If Dough Fermenting is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

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



# FERMANTATION CABINET

## G SPARE PART LIST- EXPLODING DRAWINGS



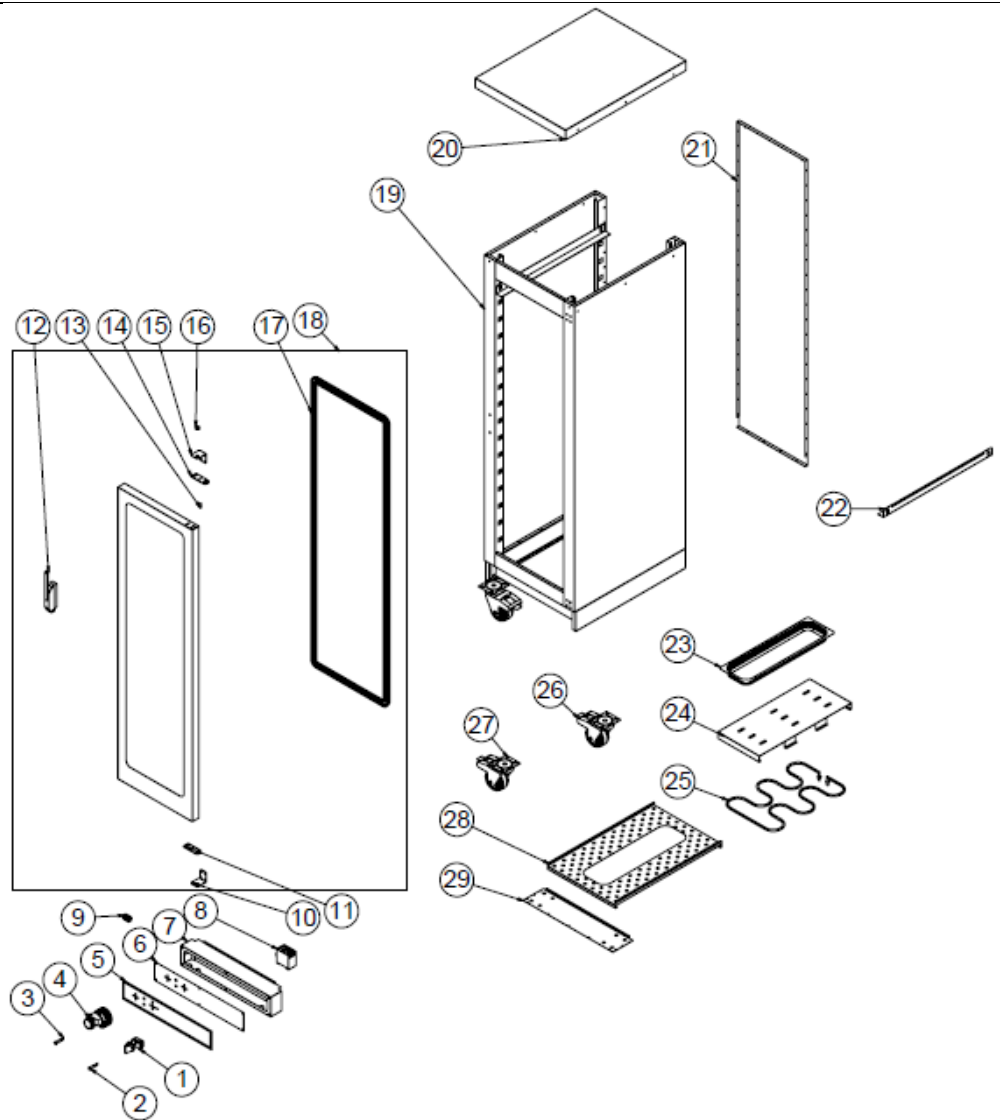
EMP.MF.20

## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.MF.20		
NO	PRODUCT NAME	P.CODE
1	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
2	LAMP	ERK.M.ELK-LMB-SNY-001
3	LAMP	ERK.M.ELK-LMB-SNY-002
4	SWITCH	M.ELK-SLT-BT
5	TICKET	M.AKS-ETK-LKS-011
6	LABEL SHEET	YSC-ERK.MF-LZ-0008
7	FRONT PANEL SHEET	YSC-ERK.MF-PN-0006
8	CONTACTOR	ERK.M.ELK-KNT-KNT-021
9	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
10	HINGE SHEET BOTTOM	YSC-ERK.MF-LZ-0041
11	BOTTOM HINGE	YSC-ERK.MF-LZ-0037
12	LOCK	ERK.M.AKS-KLT-GNL-003
13	HINGE PIN	YTL-ERK.BQ-KS-0004
14	TOP HINGE	YSC-ERK.MF-LZ-0036
15	HINGE SHEET TOP	YSC-ERK.MF-LZ-0040
16	HINGE PIN LOCATION	YTL-ERK.BQ-KS-0003
17	GASKET (458*1496)	M.CNT-ERK-015
18	COVER	ARA-ERK-MF-0001
19	CHASSIS	-
20	TOP COVER SHEET	YSC-ERK.MF-PN-0072
21	OUTER BACK SHEET	YSC-ERK.MF-PN-0003
22	SHELF SLIDE SHEET	YSC-ERK.MF-PN-0014
23	2/4 GN CONTAINER	M.MTS-ERK-004
24	RESISTANCE TOP SHEET	YSC-ERK.MF-PN-0031
25	RESISTANCE	M.ELK-RZS-OZL-005
26	FOOT	ERK.M.AKS-AYK-INX-001
27	PERFORATED PAN	YSC-ERK.MF-PN-0009
28	WHEEL SHEET	YSC-ERK.MF-PN-0087

# FERMANTATION CABINET

## G SPARE PART LIST- EXPLODING DRAWINGS



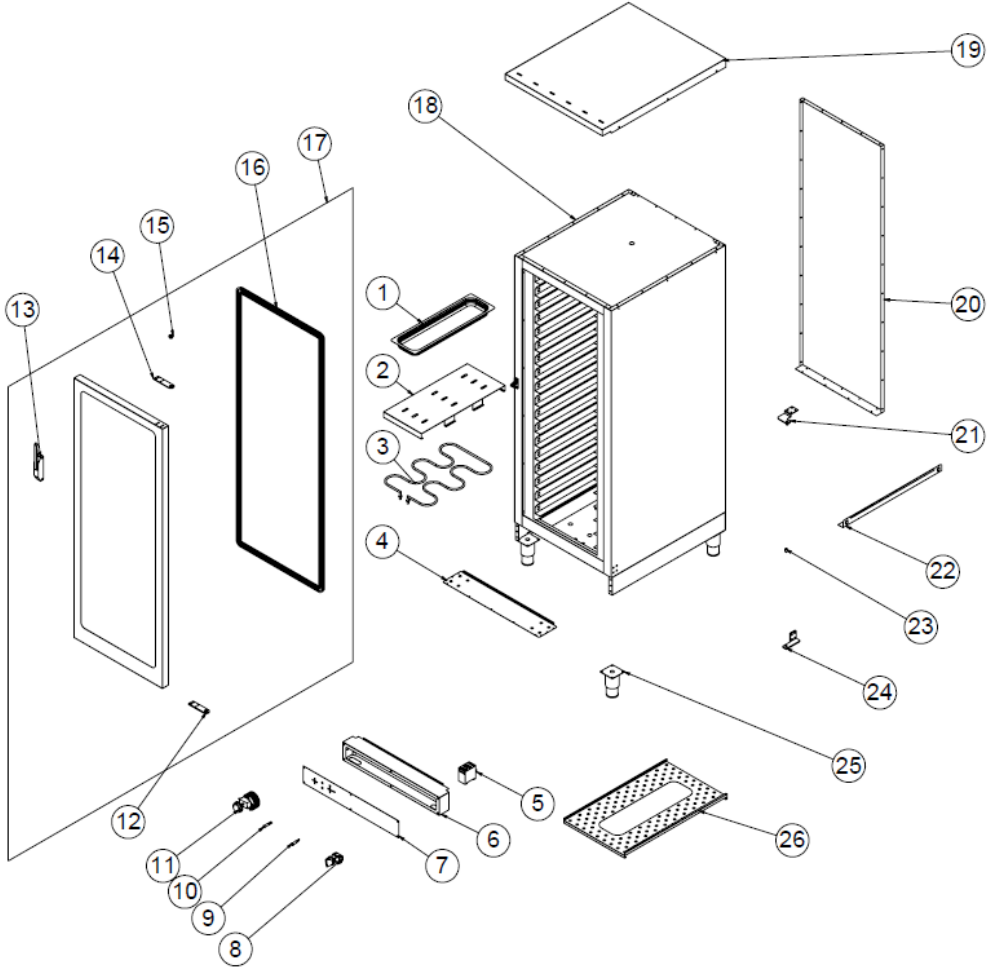
EMP.MF.20-T

**G SPARE PART LIST- EXPLODING DRAWING**

PRODUCT CODE: EMP.MF.20-T		
NO	PRODUCT NAME	P.CODE
1	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
2	LAMP	ERK.M.ELK-LMB-SNY-001
3	LAMP	ERK.M.ELK-LMB-SNY-002
4	SWITCH	M.ELK-SLT-BT
5	TICKET	M.AKS-ETK-LKS-011
6	LABEL SHEET	YSC-ERK.MF-LZ-0008
7	FRONT PANEL SHEET	YSC-ERK.MF-PN-0006
8	CONTACTOR	ERK.M.ELK-KNT-KNT-021
9	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
10	HINGE SHEET BOTTOM	YSC-ERK.MF-LZ-0041
11	BOTTOM HINGE	YSC-ERK.MF-LZ-0037
12	LOCK	ERK.M.AKS-KLT-GNL-003
13	HINGE PIN	YTL-ERK.BQ-KS-0004
14	TOP HINGE	YSC-ERK.MF-LZ-0036
15	HINGE SHEET TOP	YSC-ERK.MF-LZ-0040
16	HINGE PIN LOCATION	YTL-ERK.BQ-KS-0003
17	GASKET (458*1496)	M.CNT-ERK-015
18	COVER	ARA-ERK-MF-0001
19	CHASSIS	-
20	TOP COVER SHEET	YSC-ERK.MF-PN-0072
21	OUTER BACK SHEET	YSC-ERK.MF-PN-0003
22	SHELF SLIDE SHEET	YSC-ERK.MF-PN-0014
23	2/4 GN CONTAINER	M.MTS-ERK-004
24	RESISTANCE TOP SHEET	YSC-ERK.MF-PN-0031
25	RESISTANCE	M.ELK-RZS-OZL-005
26	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
27	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
28	PERFORATED PAN	YSC-ERK.MF-PN-0009
29	WHEEL SHEET	YSC-ERK.MF-PN-0087

# FERMANTATION CABINET

## G SPARE PART LIST- EXPLODING DRAWING



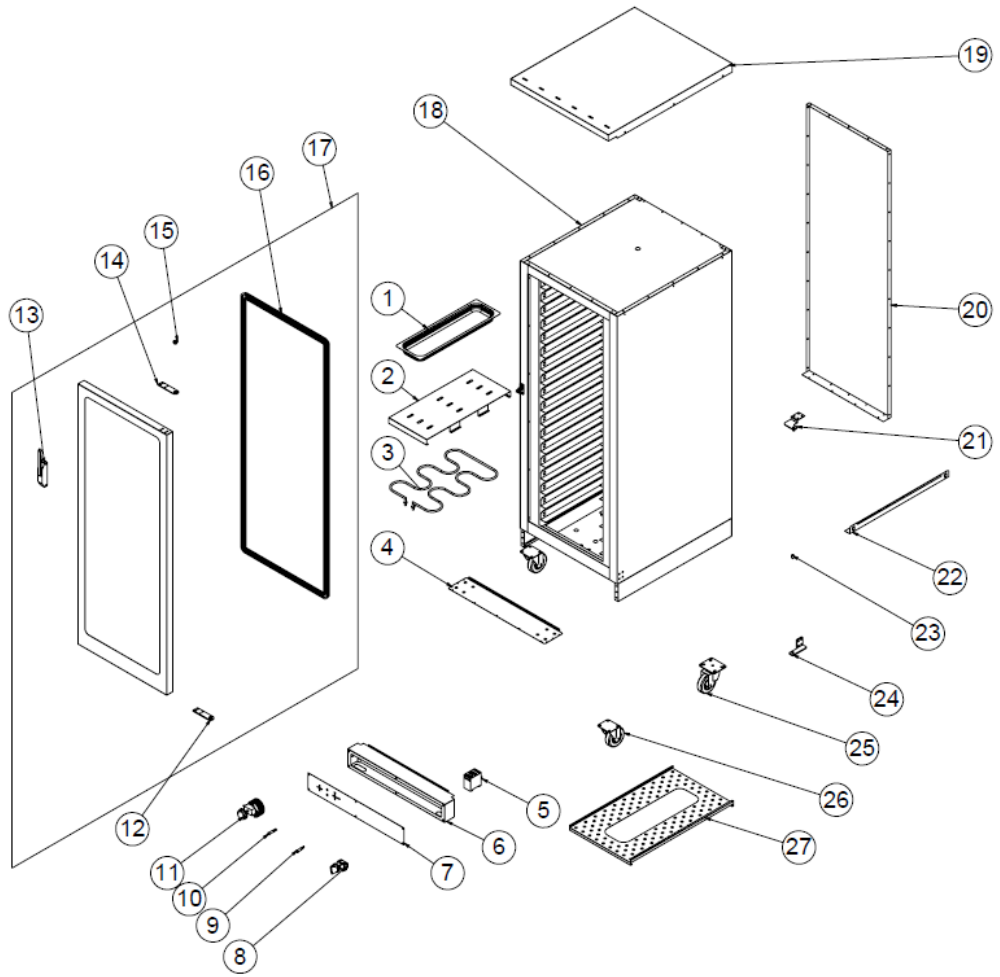
EMP.MFI.20

**G SPARE PART LIST- EXPLODING DRAWING**

PRODUCT CODE: EMP.MFI.20		
NO	PRODUCT NAME	P.CODE
1	2/4 GN CONTAINER	M.MTS-ERK-004
2	RESISTANCE TOP SHEET	YSC-ERK.MF-PN-0031
3	RESISTANCE	M.ELK-RZS-OZL-005
4	WHEEL SHEET	YSC-ERK.MF-PN-0068
5	CONTACTOR	ERK.M.ELK-KNT-KNT-021
6	FRONT PANEL SHEET	YSC-ERK.MF-PN-0062
7	LABEL SHEET	YSC-ERK.MF-LZ-0024
8	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
9	LAMP	ERK.M.ELK-LMB-SNY-001
10	LAMP	ERK.M.ELK-LMB-SNY-002
11	SWITCH	M.ELK-SLT-BT
12	BOTTOM HINGE SHEET	YSC-ERK.BQ-LZ-0097
13	LOCK	ERK.M.AKS-KLT-GNL-003
14	TOP HINGE SHEET	YSC-ERK.BQ-LZ-0082
15	HINGE PIN LOCATION	YTL-ERK.BQ-KS-0003
16	GASKET (566*1465)	M.CNT-ERK-016
17	COVER	ARA-ERK-MF-0002
18	CHASSIS	-
19	TOP COVER SHEET	YSC-ERK.BQ-LZ-0100
20	OUTER BACK SHEET	YSC-ERK.MF-PN-0046
21	HINGE SHEET TOP	YSC-ERK.MF-LZ-0040
22	SHELF SLIDE SHEET	YSC-ERK.MF-PN-0014
23	HINGE PIN	YTL-ERK.BQ-KS-0004
24	HINGE SHEET BOTTOM	YSC-ERK.MF-LZ-0041
25	FOOT	ERK.M.AKS-AYK-INX-001
26	PERFORATED PAN	YSC-ERK.MF-PN-0063

# FERMANTATION CABINET

## G SPARE PART LIST- EXPLODING DRAWING



EMP.MFI.20-T

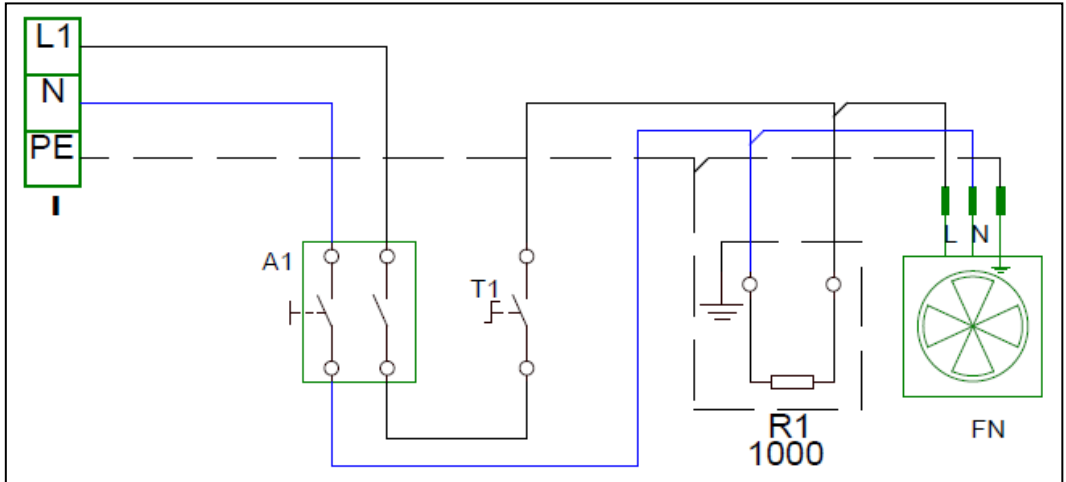
**G SPARE PART LIST- EXPLODING DRAWING**

PRODUCT CODE: EMP.MFI.20-T		
NO	PRODUCT NAME	P.CODE
1	2/4 GN CONTAINER	M.MTS-ERK-004
2	RESISTANCE TOP SHEET	YSC-ERK.MF-PN-0031
3	RESISTANCE	M.ELK-RZS-OZL-005
4	WHEEL SHEET	YSC-ERK.MF-PN-0068
5	CONTACTOR	ERK.M.ELK-KNT-KNT-021
6	FRONT PANEL SHEET	YSC-ERK.MF-PN-0062
7	LABEL SHEET	YSC-ERK.MF-LZ-0024
8	THERMOSTAT AND BUTTON	M.ELK-MEK-TRM1-012
9	LAMP	ERK.M.ELK-LMB-SNY-001
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11	SWITCH	M.ELK-SLT-BT
12	BOTTOM HINGE SHEET	YSC-ERK.BQ-LZ-0097
13	LOCK	ERK.M.AKS-KLT-GNL-003
14	TOP HINGE SHEET	YSC-ERK.BQ-LZ-0082
15	HINGE PIN LOCATION	YTL-ERK.BQ-KS-0003
16	GASKET (566*1465)	M.CNT-ERK-016
17	COVER	ARA-ERK-MF-0002
18	CHASSIS	-
19	TOP COVER SHEET	YSC-ERK.BQ-LZ-0100
20	OUTER BACK SHEET	YSC-ERK.MF-PN-0046
21	HINGE SHEET TOP	YSC-ERK.MF-LZ-0040
22	SHELF SLIDE SHEET	YSC-ERK.MF-PN-0014
23	HINGE PIN	YTL-ERK.BQ-KS-0004
24	HINGE SHEET BOTTOM	YSC-ERK.MF-LZ-0041
25	WHEEL WITHOUT BRAKE	M.AKS-TKR-PS-002
26	WHEEL WITH BRAKE	M.AKS-TKR-PSF-003
27	PERFORATED PAN	YSC-ERK.MF-PN-0063



# FERMANTATION CABINET

## 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