



# 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

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\*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)
<b>EMP.MF8</b>	1030x797x834	64	1060x1060x850

## A2 TECHNICAL INFORMATION

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Product Code	Capacity	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)	Fuse (A)
<b>EMP.MF8</b>	8 piece.(40x60)	230	3x2,5	2.5	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.

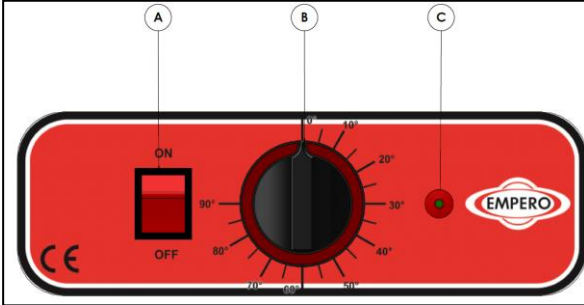
\*This appliance can be used by installing under patisserie ovens.

# FERMENTATION 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.

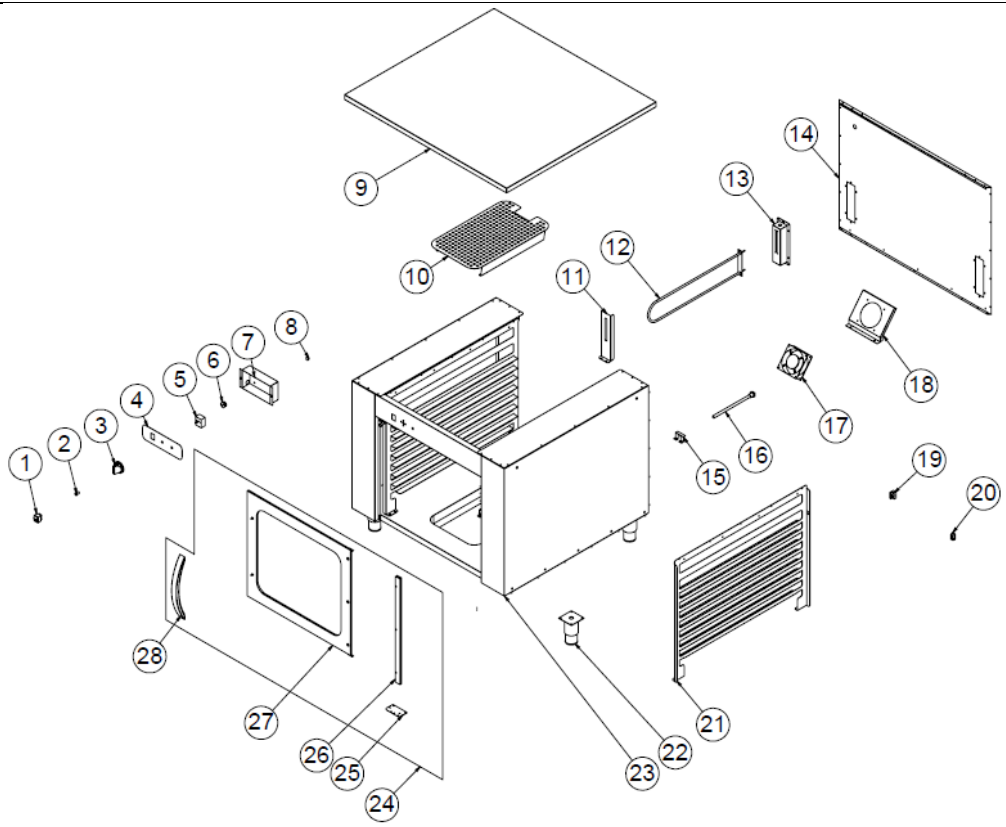
- If Dough Fermenting is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

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



# FERMANTATION CABINET

## G SPARE PART LIST- EXPLODING DRAWINGS

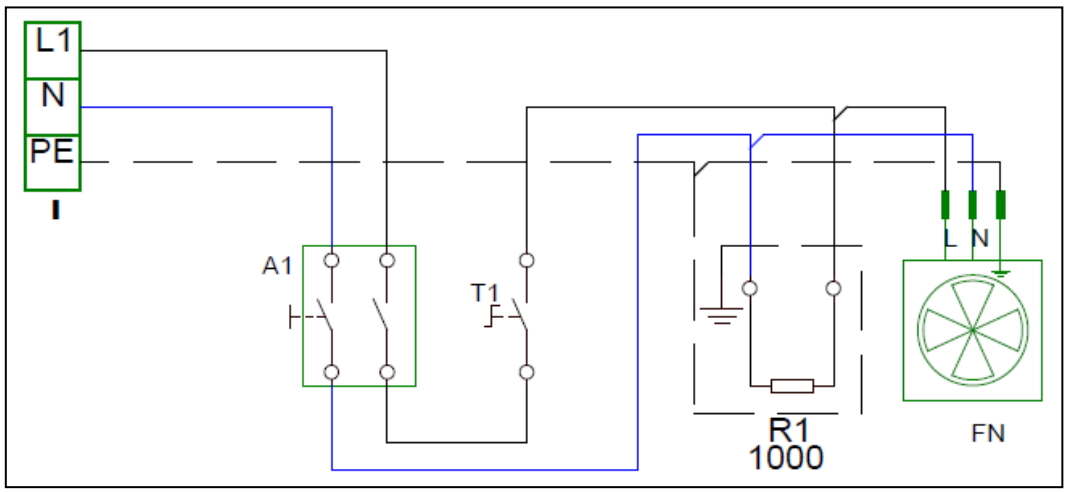


## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:EMP.MF8		
NO	PRODUCT NAME	P.CODE
1	0-1 KEY	M.ELK-SLT-ANL-003
2	SIGNAL LAMP	M.ELK-LMB-SNY-007
3	BUTTON	JP.M.AKS-DGM-MUH-005
4	TICKET	JP.M.AKS-ETK-LKS-017
5	30-90 °C THERMOSTAT	M.ELK-MEK-TRM1-003
6	BUTTON SOCKET	M.AKS-DGM-SKT-004
7	ELECTRIC PANEL	YSC-KNX.KFR-PN-0416
8	∅ 22*7 MM MAGNET	M.MIK-PG-001
9	ASH-BIN SHEET	YSC-KNX.KMB-PN-0052
10	BATH STRAIN	YSC-KNX.KFR-PN-0421
11	RESISTANCE HANGER SHEET	YSC-KNX.KFR-PN-0423
12	875W RESISTANCE	M.ELK-RZS-BRU-MF4-001
13	RESISTANCE COVER	YSC-KNX.KFR-PN-0420
14	BACK SHEET METAL	YSC-KNX.KMB-PN-0051
15	RESISTANCE CONNECTION S/S SHEET	YSC-KNX.KFR-PN-0425
16	220V 350W RESISTANCE	M.ELK-RZS-KRM-MF-001
17	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
18	FAN SHEET	YSC-KNX.KFR-LZ-0259
19	TERMINAL	M.ELK-KLM-PRS-001
20	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
21	TRAY KIT	YSC-KNX.KFR-LZ-0168
22	15 CM LEG	M.AKS-AYK-INX-001
23	CHASSIS	-
24	COVER	ARA-KNX.MF-0002
25	HINGE SHEET	YSC-KNX.KFR-PN-0426
26	GLASS SHAFT	YSC-KNX.KFR-PN-0418
27	578MM*656MM*8MM GLASS	M.CAM-BTMP-005
28	HANDLE-310 MM	M.AKS-KLP-END-001

# 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