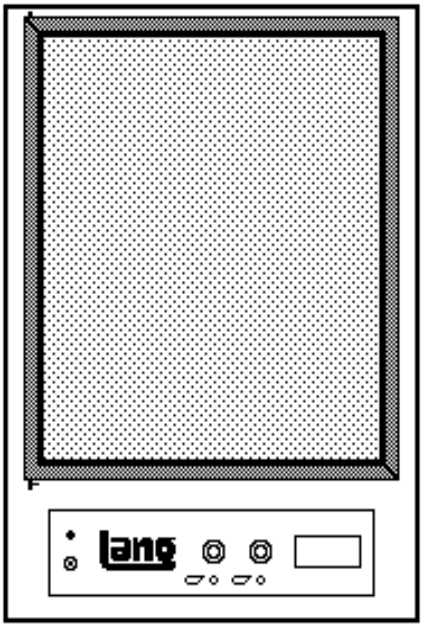
Installation, Operation, Maintenance and Service Instructions

Hinged Proofer
Model: PFL 120



Lang Manufacturing
Part Number: 2M-W742
Rev A

10 Sunnen Drive
Ph: 314-678-6314 Fax: 314-781-2714
www.langworld.com

St. Louis, MO.63143-3800

May 21, 2007

TABLE OF CONTENTS

RECEIVING THE APPLIANCE

Upon receipt of the appliance, check for freight damage both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Lang Manufacturing Company. File your claim with the carrier.
Uncrate the appliance as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

DATA PLATE INFORMATION

A data plate is located on the right side, lower front corner.
The voltages, wattage, serial number, wire size and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

WARNING
ELECTRICAL GROUNDING INSTRUCTIONS THIS APPLIANCE IS EQUIPPED WITH A 3-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED 3-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THIS GROUNDING PRONG FROM THE PLUG.

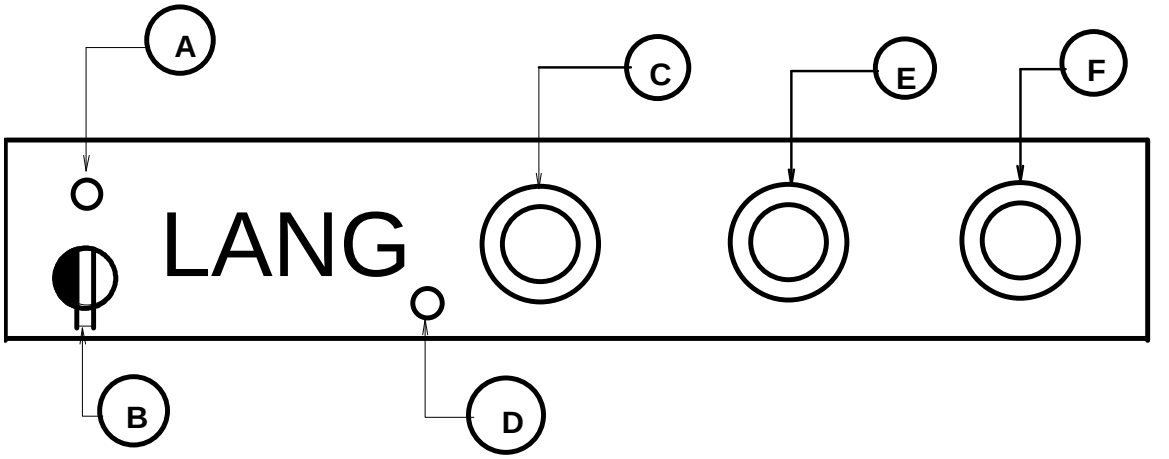
120 Volt Models:

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CAS STD. C22.1).
The electrical service entrance is provided by a cord and plug.
Each appliance requires a 120 volt grounded supply and 16.7 amps.
Supply wire size must be 14 gauge or larger to carry the load for one proofer.
The plug type is NEMA S-20P; match the plug to the corresponding NEMA S-20R for the receptacle (receptacle not supplied).

240 Volt Models:

The electrical connection must be made in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CAS STD. C22.1).
The electrical service entrance is provided by a cord and plug.
Each appliance requires a 240/208 volt grounded supply and 16.7 amps.
Supply wire size must be 14 gauge or larger to carry the load for one proofer.
The plug type is NEMA #6-15P, match the plug to the corresponding NEMA #6-15R for the receptacle (receptacle not supplied).

VOLTAGE	AMPERAGE	WATTAGE
120	13.0	1550
240	6.5	1550



Controls

The controls on your proofer are simple and easy to operate.

A	Indicator Lamp	Glows when power Switch is turned on.
B	Power Switch	Press UP to turn the unit On, press DOWN to turn the unit Off.
C	Temperature Control Dial	The six temperature ranges for proofing are 80°F 105°F The six temperature ranges for holding are 125°F-150°F.
D	Indicator Lamp	Glows when unit is calling for heat
E	Humidity Control Dial	Turning the dial clockwise increases the humidity level.
F	Timer	Set for One Hour Maximum

Startup

1. Open the door to the left of the control panel and fill the water tray with HOT water.
2. Set the Power Switch to the on position.
3. Set the Temperature Dial to the desired temperature.
4. Set the Humidity Dial to the Medium position (adjust as necessary to gain the desired humidity).
5. Allow the proofer to preheat for 1 hour.
6. Load product.
7 Shut door and keep closed.
8. Set timer.
9. Refill water pan as required during the day.

Proofing General

Proofing is one of the most important and delicate stages in baking. About 50% of the product volume is created in the proofer. Proofing accelerates the fermentation of yeast in a warm moist environment causing the dough to rise. The temperature of the proofer should be set for 110 degrees. The humidity should be set between medium high and high. For optimum results, rolls should be removed from the hot proofer and transferred to the cold proofer at minimum proof. This will ensure that they can be held of 40 minutes without becoming over-proofed.

Proofing Specifics

There are many variables involved in the baking process. It is difficult to assign proofing times, temperatures, and humidity levels. Here are some general guidelines that may be helpful.

1. Temperature, age and volume of dough should be the same to obtain similar results (keep accurate records).
2. Never proof frozen dough before thawing. Thaw in a retarder set between 38°F and 42°F for 12-16 hours. (A retarder is simply a high humidity level refrigerator).
3. If dough had been retarded or refrigerated, allow some "Floor" time. ("Floor" time is simply allowing the product to sit at room temperature). Thirty minutes is usually sufficient. This allows the dough temperature to rise throughout gradually.
4. Set humidity control just high enough so an undesirable crust is not formed during the proofing process.
5. Different products are proofed at different temperatures ranging between 80°F and 105°F. The lower temperatures are used for croissants or butter layered pastries. Butter melts at 87°F. The higher proofing temperatures are used for products such as breads and rolls. Never exceed 105°F; temperatures over 107°F will kill the fermentation process of the yeast.
6. A product has fully proofed when it doubles in size, appears loose, and feels light and fluffy.
7. A product is under proofed if it has not doubled in size. An under proofed product does not have an appealing appearance and will not expand to its full size during baking.
8. A product is over proofed because of too much time in the proofing stage. It will spread too much in the pan and fall when handled or baked.

Holding Cabinet

The HOLDING CABINET is designed to hold at temperatures from 125°F to 150°F. There is an infinite variety of humidity levels. Low humidity settings are recommended to maintain flavorful fresh foods.

Suggested settings for different food groups:

FOOD GROUP	TEMPERATURE	HUMIDITY
Soft high moisture foods (Casseroles, Rice, Vegetables)	150°F	MEDIUM
Tender Moist foods (Breads, Rolls, Eggs, potatoes, breaded vegetables)	125°F	MEDIUM
Firm moist foods (Beef, chicken, ribs, fish, hot desserts)	150°F	MED LOW
Crisp textured foods (Fried chicken, pizza, tacos)	150°F	LOW

NOTE: Refer to local Board of Health for their requirements relative to food temperature.

Maintenance

Cleaning

WARNING
UNPLUG THE PROOFER BEFORE CLEANING

To provide the proper atmosphere for proofing or holding Lang has designed a sealed cabinet. A characteristic of the unit is an accumulation of water on the bottom of the cabinet. This accumulation should be removed daily. This is easily accomplished. Simply remove the pan slides from each side and lift out the floor. Sponge out any excess accumulation of water.

Many water supplies are laden with minerals. Over time, the minerals build up on the pan. Use soap and water to clean the pan. To remove any heavy mineral built up, soak the pan in a vinegar and water solution.

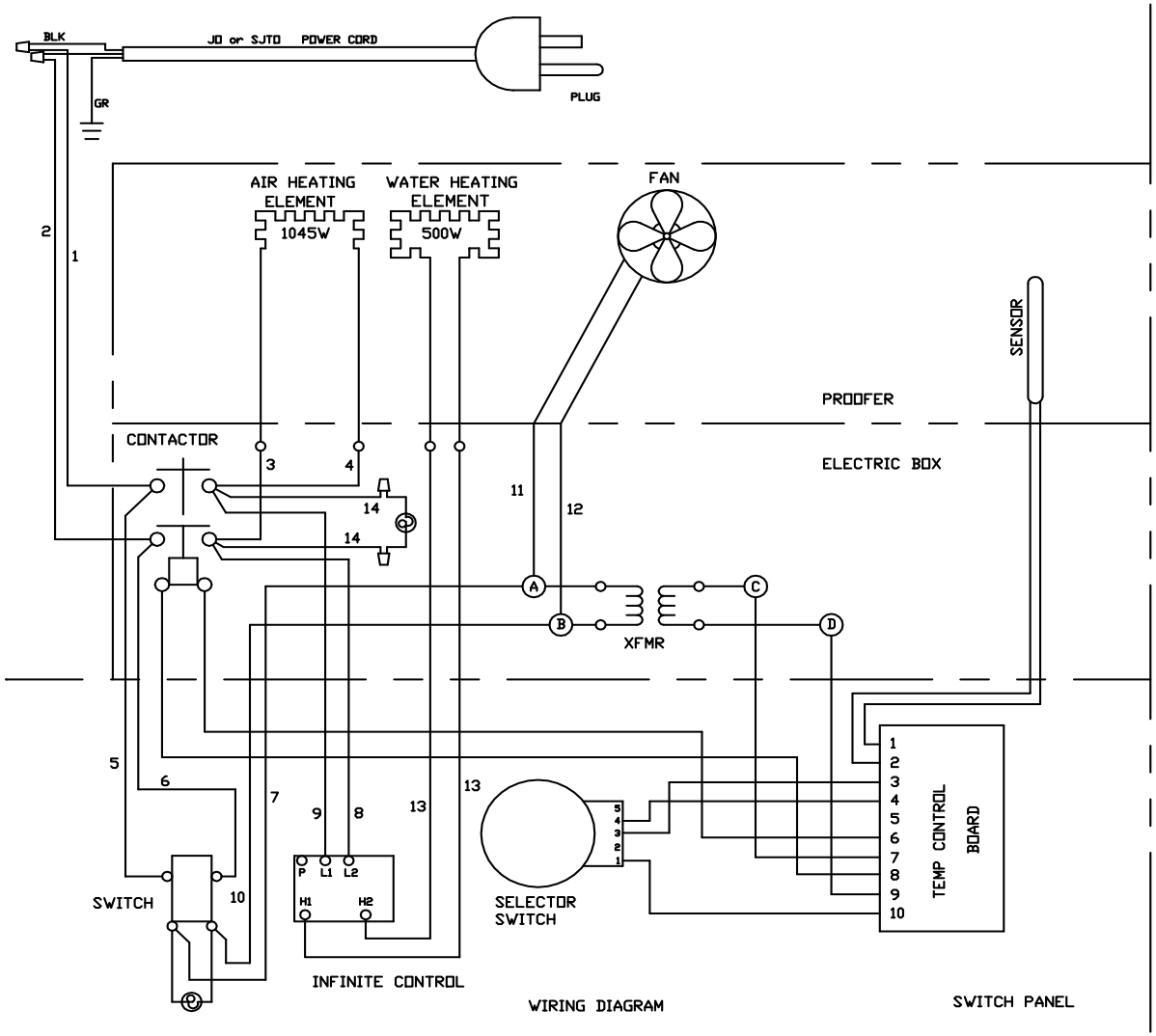
The body of your Lang Proofer/Holding cabinet is constructed entirely of stainless steel. Very little maintenance is required. Periodically clean the unit with a hot soap and water solution or commercial stainless steel cleaner. Wipe the interior of the proofer with a mild soap and water solution and rinse with clear water

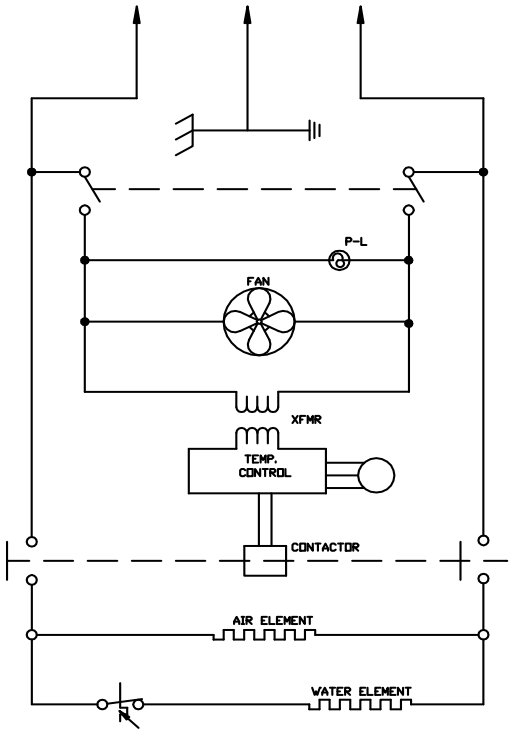
The doorframe is anodized aluminum. When cleaning make certain the solution is not caustic and states “safe on Aluminum.” A hot soap and water solution is all that is necessary to clean the door and window. Do not use a window cleaner which contains ammonia. Very small amounts of ammonia will damage the magnetic door seal and require it be replaced.

Calibration

Calibration of your Lang Proofer/Holding Cabinet will never be necessary. Unlike conventional thermostats, that change over time, your Lang Proofer/Holding cabinet never needs calibration because it is solid state controlled.

Hinged Proofer PFL 120			
Part No.	**Description**	**Qty**	**Application**
2B-50200-69	PAN SLIDE 1/2 PROOFER	2	PFL-120V
2D-73800-01	WATER PAN 1/3 HOTEL	1	PFL-120V
2E-30303-06	SWT TOG ON-ON DPDT BLK	1	PFL-120V
2E-30304-26	SLECTRSW 80-105o&125-170o	1	PFL-120V
2E-30305-04	SWTINF120V15AMPINF120-252	1	PFL-120V
2E-30503-01	TRM BLOCK 24 POS QK CON	1	PFL-120V
2E-30701-04	CONTC 2POLE 30A 24VAC	1	PFL-120V
2E-31107-02	CORD SET 14/3 X 8' 15A	1	PFL-120V
2E-31400-07	XFORMR120-208-240/24V40VA	1	PFL-120V
2E-40101-19	CIRBD SI TEMP CNTRL NO	1	PFL-120V
2E-41100-19	SENSOR PROOFER450o(CONN	1	PFL-120V
2J-30801-01	TIMER MECHANICAL LONG	1	PFL-120V
2J-31601-09	PILOT LAMP 120V BLACK	2	PFL-120V
2N-11162-03	ELEMENT AIR, PROOFER 120V	1	PFL-120V
2N-11162-04	ELEMENT H2O PROOFER 120V	1	PFL-120V
2P-51001-25	SPRING - LH PROOFER DOOR	1	PFL-120V
2P-51001-26	SPRING - RH PROOFER DOOR	1	PFL-120V
2P-72900-01	CSTER RIGID 5	2	PFL-120V
2P-72901-01	CSTER SWVL 5W/BRAKE	2	PFL-120V
2R-70701-45	BK KNB BLUE RNG&ARR 1/4SH	1	PFL-120V
2R-70701-50	BK KNOB WH RNG & T 3/16SH	1	PFL-120V
2U-30200-28	MOTOR PROOFER 120V W/FAN	1	PFL-120V
Q9-50800-72	MACHINE BRNZ BRG PROOFER	1	PFL-120V





SCHEMATIC DIAGRAM

STAR INTERNATIONAL HOLDINGS INC. COMPANY
Star - Holman - Lang - Wells - Bloomfield - Toastmaster
10 Sunnen Drive, St. Louis, MO 63143 U.S.A.
(314) 678-6303
www.star-mfg.com