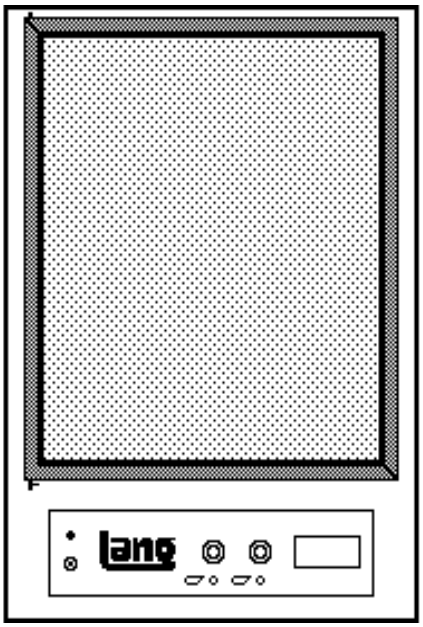
Installation

Operation

Maintenance

PF-H-1

HALF SIZE PROOFER



Lang Manufacturing Company 6500 Merrill Creek Parkway Everett, WA 98203
Part Number 1-800-224-5264

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 voltage, 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.

ELECTRICAL CONNECTION

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.

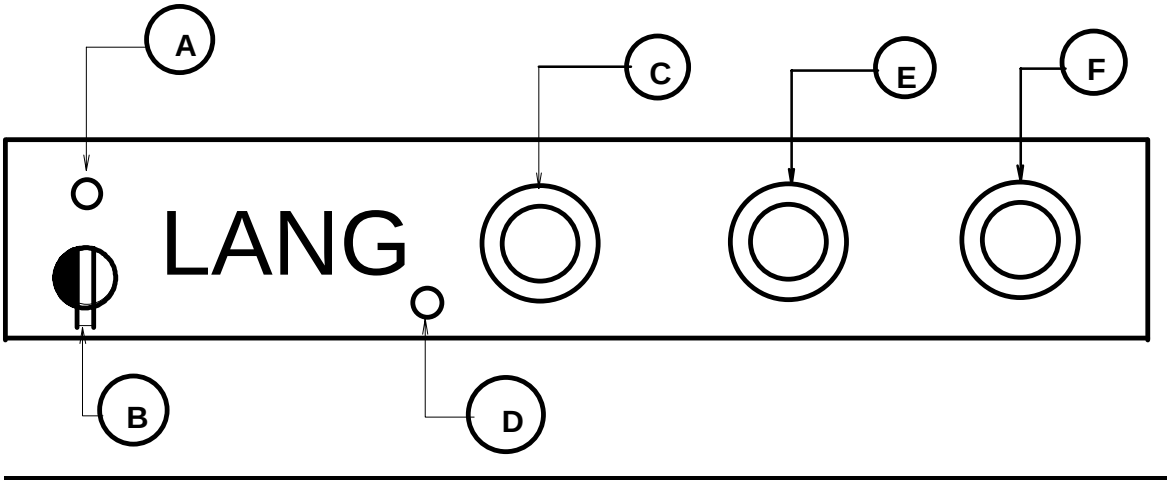
120 Volt Models:

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 deg. F - 105 deg. F. The six temperature ranges for holding are 125 deg F. - 150 deg. 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 genereal guide lines 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 deg F and 42 deg 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 deg F and 105 deg F. The lower temperature are used for croissants or butter layered pasteries. Butter melts at 87 deg F. The higher proofing temperatures are used for products such as breads and rolls. Never exceed 105 deg F, temperatures over 107 deg 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 as a result 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 deg F to 150 deg F. There are 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 deg	MEDIUM
Tender Moist foods (Breads, Rolls, Eggs, potatoes, breaded vegetables)	125 deg	MEDIUM
Firm moist foods (Beef, chicken, ribs, fish, hot desserts)	150 deg	MED LOW
Crisp textured foods (Fried chicken, pizza, tacos)	150 deg	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 sloution or commercial stainless steel cleaner. Wipe the interior of the proofer with a mild soap and water solution and rinse with clear water

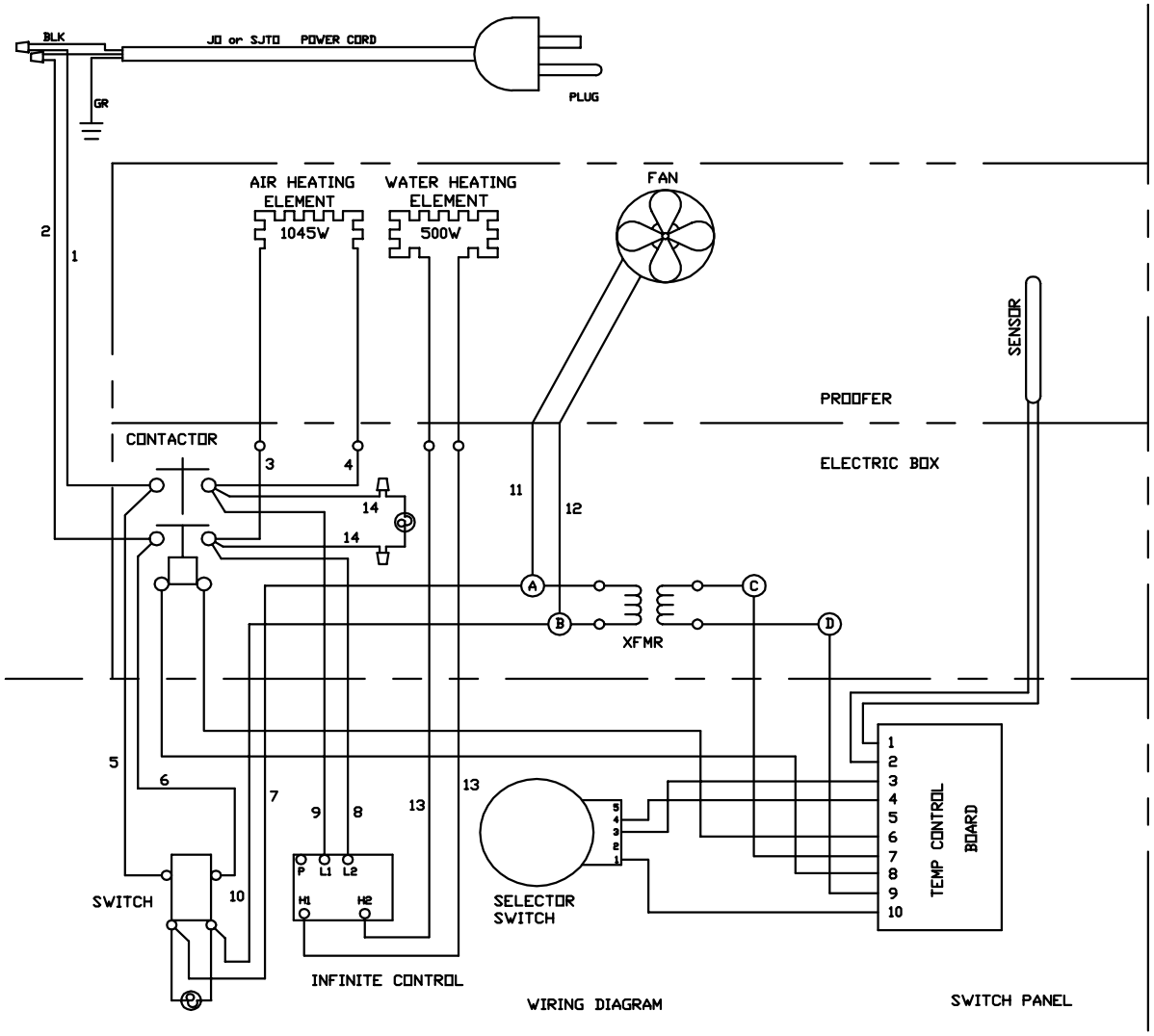
The door frame is anodized aluminum. When cleaning make certain the solution is not caustic and states “safe on Aluminum.” A hot soap and water solution is all that is necessary to clean the door and window. Do not use a window cleaner which contains amonia. Very small amounts of amonia will damage the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

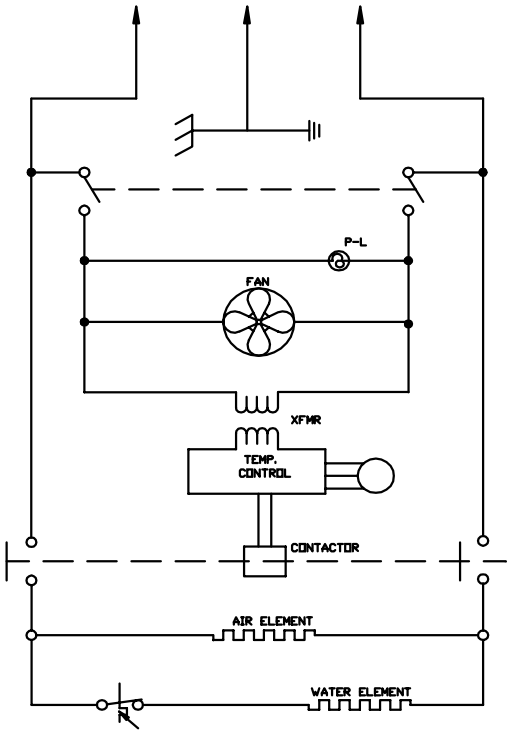
CALIBRATION

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.

Bearing Bronz - For Lower Door Pin	50800-72
Casters, Swivel	72901-01
Casters, Non-Swivel	72900-01
Circuit Board, Temperature Control	40101-16
Contactor 2 Pole 24 Volt AC	30701-04
Cord, Power 120 Volt	31106-04
Cord Cap, NEMA #6-15P 240 Volt	31203-20
Diagram, Wiring	61124-06
Door Assembly, Proofer	71301-16
Drain, Water Pan	70402-08
Element, Air Heater 120 Volt	11162-03
Element, Air Heater 240 Volt	11162-07
Element, Water Heater 120 Volt	11162-04
Element, Water Heater 240 Volt	11162-08
Fan, Blower Motor 120 Volt	30200-28
Fan, Blower Motor 240 Volt	30200-43
Gasket, Magnetic	72602-08
Hinge Pin, Upper	70601-13
Hinge Bracket, Upper and Lower	70601-17
Infinite Control, Humidity 120 Volt	30305-04
Infinite Control, Humidity 240Volt	30305-01
Knob, Thermostat	70701-44
Knob, Infinite Control	70701-45
Knob, Timer	70701-50
Lamp, Indicator, Power/Heat/Humidity 120 Volt	31601-09
Lamp, Indicator, Power/Heat/Humidity 240 Volt	31601-01
Lamp, Indicator, Add Water	31601-11
Manual, Installation/Operation/Maintenance	60806-09
Panel Label, Proofer	60301-49
Probe, Temperature Senson	41100-19

Plug, Power Cord	31203-03
Spring, Left Hand Door	51001-25
Spring, Right Hand Door	51001-26
Strain Relief, Power Cord	70801-20
Switch, Toggle, On-Off	30303-08
Switch, Temperature Control	30304-26
Terminal Block, 24 Pole	30503-01
Timer, Mechanical Long Ring	30801-01
Thermostat, Proofing Temperature	30402-30
Thermostat, Over-Temperature	30401-20
Transformer, 120-24 Volt	31400-07
Transformer, 240-24 Volt	31400-10
Water Pan 1/3 Hotel	73800-01





SCHEMATIC DIAGRAM

*Lang Manufacturing Limited Warranty to Commercial Purchasers**
(Domestic U.S., Hawaii, & Canadian Sales only.)

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang warrants its Equipment to be free from defects in material and workmanship for (12) twelve consecutive months, with the following conditions and subject to the following limitations.

I. This parts and labor warranty is limited to Lang Equipment sold to the original commercial purchaser/users (but not original equipment manufacturers), at its original place of installation, in the continental United States, Hawaii and Canada.

Quartz elements are warranted for ninety(90) days from the date of installation.

II. Damage during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of purchaser/user.

III. Lang, or an authorized service representative, will repair or replace, at Lang's sole election, and Lang Equipment, including but not limited to, safety valves, gas and electric components, found to be defective during the warranty period. As to warranty service in the territory described above, Lang will absorb labor and portal to portal transportation costs (time & mileage) for the first (12) twelve months from the date of installation or eighteen (18) months from date of shipment from Lang Manufacturing, which ever comes first.

IV. This warranty does not cover routine general maintenance, periodic adjustments, as specified in operating instructions or manuals, and consumable parts such as quartz elements, or labor costs incurred for removal of adjacent equipment or objects to gain access to Lang Equipment. This warranty does not cover defects caused by improper installation, abuse, careless operation, or improper maintenance of equipment.

V. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL LANG BE LIABLE FOR SPECIAL, CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.

VI. Lang Equipment is for commercial use only. If sold as a component of another(OEM) manufacturer's equipment, or if used as a consumer product, such Equipment is sold AS IS and without any warranty.