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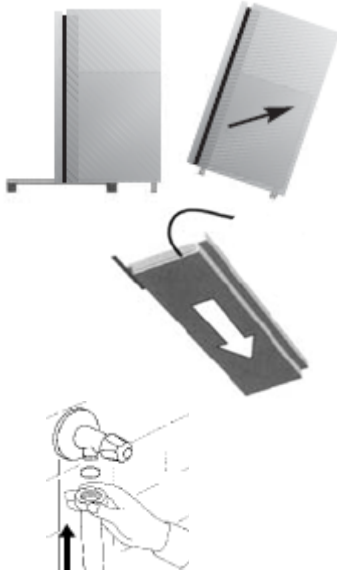
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RETARDER PROVERS WITH RBC MK 3 CONTROLLER



OPERATING & INSTALLATION INSTRUCTIONS

These installation instructions are for cabinet and counter models only as installation of modular version are carried out by Foster installation teams.



Unpacking: The unit is delivered on a pallet and shrink-wrapped. Documentation is inserted into a clear pocket inside the unit. Carefully remove the protective plastic film from the unit exterior making sure that any sharp instrument used does not cause damage, plus remove any quality labels.

Cabinet removal from the pallet: remove the shelf holding the packaging containing legs. Remove the retaining bolts securing the unit to the pallet. Move the unit over the front of the pallet and fit the legs into the mounting holes. To fit the rear legs tilt the unit forwards, remove the pallet and fit the legs in the mounting holes. Ensure that all are tightened firmly into position.

Place the unit in a well ventilated area away from a heat source.

The cabinet should be installed on a level surface, ensure the unit is level by adjusting the adjustable legs accordingly.

Vaporisation Tray fitting: this is only fitted to the DRP22T model. Slide the vaporiser tray onto its runners on the underside of the cabinet and insert the plug into the socket provided. If the runners are tight loosen slightly and re-tighten after inserting the tray. Ensure that the drain tube is over the tray

Water Connection: The machines are provided with a 3/4 BSP fitting for the water supply. A flexible hose is required that is suitable for potable water i.e. dishwasher approved, for connecting to the mains water supply with a shut off valve.

Introduction

Modular and Cabinet Retarder Provers are designed to Retard, Recover and Prove dough products. When used correctly the unit will consistently deliver dough pieces proved to a pre determined level at the required time.

It is therefore important that prior to using this equipment that this instruction is read and understood.

Note: The parameters are pre set to ensure consistent Times and Temperatures are achieved and as such should not be adjusted under any circumstances without prior consent from Head Office.

Description:

Each stage of the Retarder Prover cycle is explained as follows:

PHASE 1 – “Chill”

From ‘Start’ the refrigeration attempts to reduce air temperature to -12°C.

While air temperature is above 0°C the display shows “Do not load product”.

Typically after 15 to 20 minutes the chamber has reduced below 0°C and product can be loaded.

Product load will normally restrict air temperature reaching -12°C.

The duration of the Chill Phase is 2 hours.

PHASE 2 – “Retard”

From the end of Phase1 the air temperature is allowed to rise (naturally) to -5°C and maintained at this temperature. The length of the Retard Phase will depend on the required bake off time (end of Phase 4).

PHASE 3 – “Recovery”

From end of Phase 2 the recovery phase is split into two segments (2/3 and 1/3).

During the first 2/3 of Phase 3 (4 hours) the temperature rises from -5°C to +8°C.

During the final 1/3 of Phase 3 (2 hours) the temperature is maintained at +8°C.

Through-out this period the humidity is around 85%.

The duration of Recovery Phase is 6 hours.

PHASE 4 – “Prove”

From completion of Phase 3 the Prove Phase starts, and it is split into two segments (1/2 and 1/2).

During the first 1/2 of Phase 4 (1hour 15 minutes) the temperature rises from +8°C to +28°C.

During the second 1/2 of Phase 4 (1hour 15 minutes) the temperature is maintained at +28°C.

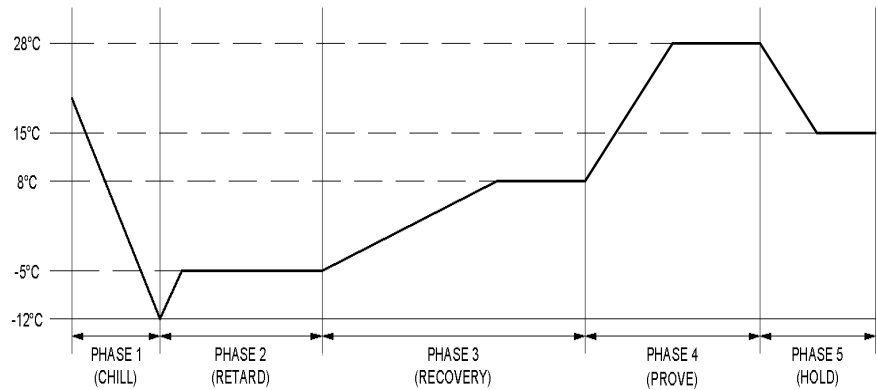
Through-out this period the humidity is maintained at 85%.

The duration of Prove Phase is 2 hours 30 minutes.

PHASE 5 – “Hold”

On completion of the Prove phase, if the load is not immediately required for baking off the air temperature will be reduced to 15°C in order to stabilize the product and hold it indefinitely until it is required.

Figure 1 – Retarder Prover Operating Cycle



Cleaning Instructions

NB. Before internal cleaning switch the power OFF to the machine at the main isolator switch.

Important: cleaning instructions.

Cared for correctly, stainless steel has the ability to resist corrosion and pitting for many years.

We recommend daily cleaning of the exterior with:

- A spray cleaner or bactericide approved for stainless steel surfaces.
- Hot soapy water followed by wiping down with lint free towelling.

Always clean with the grain of the metal.

Warning

High alkaline cleaning agents or those containing bleaches, acids and chlorines are very harmful to stainless steel. Corrosion and pitting may result from their accidental or deliberate application.

If any of these liquids should come in contact with your DRP during general kitchen cleaning, wipe down the affected area immediately with mild soapy water and rub dry.

Never use wire wool or scouring powders on stainless steel. Stubborn staining of steel surfaces can be removed with a non-abrasive cream or cleaner or, in extreme cases, gentle rubbing with ‘Scotchbrite’ in the direction of the grain

Internal Surfaces

Remove all contents and fittings at least once a month for thorough cleaning of the floor and walls, using a mild disinfectant. Dry all surfaces thoroughly with lint free towelling before re-commencing further usage.

Door Gaskets

Clean frequently using mild soapy water and rub dry.

Replace if not sealing correctly.

OPERATING INSTRUCTIONS

- 1) To start the Operation
Press '**START**'

WEDNESDAY 29-10-2003		
16:45		
SYSTEM OFF		
PRESS START		
	START	

- 2) Select the **Bake Program** from the menu. If Prove only program is selected program will start automatically

Retard & Prove		
Timed Prove 1		
Prv Brd & French		
Prv Soft Rolls		
Prv Donuts		
SELECT		EXIT

- 3) **Enter the Bake Day for Retard & Prove.** Press **ACCEPT** or Press the **UP** arrow to change the Bake Day

BAKE DAY TODAY		
ENTER BAKE DAY		
ACCEPT		EXIT

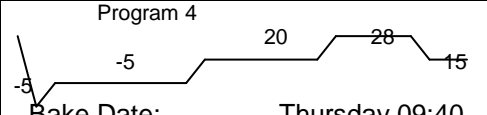
- 4) **Enter the Bake Time**
Press **ACCEPT** or Press **EDIT** followed by the up or down arrows to change the time

BAKE DAY TODAY		
BAKE TIME 18:34		
ENTER BAKE TIME		
ACCEPT	EDIT	EXIT

- 5) Press **ACCEPT** to Confirm Selected Cycle

BAKE DAY TODAY		
BAKE TIME 09:48		
CONFIRM SELECTED CYCLE		
ACCEPT	EDIT	EXIT

- 6) An Audible alarm will sound when the machine is at the correct loading temperature. Load the product and press '**START**'

 <p>Program 4 Bake Date: Thursday 09:40</p>		
LOAD PRODUCT PRESS START		
STOP	START	

**WAIT
FOR
AUDIBLE
ALARM**

- 7) When cycle is complete an audible alarm will sound, press '**STOP**', check the product is fully proved, remove and bake.

- 8) Should an extra proving time be required, select '**EXTRA TIME**' and press '**START**'.

For HELP press the ? Button located above the display.

PLEASE NOTE when changing the machine from Prove to Retard Overnight Operation allow 45 minutes for the cabinet to cool down.

In the event of an emergency switch off the machine at the 'MAIN ISOLATOR SWITCH'.

Alarms and Warnings

In the case of 'Overtemp Fault', 'Over Pressure' and 'Emergency Stop' these are fault messages relating to situations and not specific component failure so resetting is all that is required. Follow the instruction below to clear the alarm.

1/ To clear the alarm set the program to the 'SYSTEM OFF PRESS START' screen as below:
With the screen displayed press the DOWN, RIGHT and LEFT keys together.

Monday	18.06.2007	
09:45		
SYSTEM OFF PRESS START		
	START	

2/ After pressing the DOWN, RIGHT and LEFT keys together the Configuration Parameters Menu is shown.
Using the DOWN arrow, select 'Reset Alarms' and then press 'Select'.

CONFIGURATION PARAMETERS		
Standard Parameter Settings		
Time / Date		
Programs		
Manual Prove		
Manual Fast Chill		
Manual Storage		
Manual Recovery		
Service		
Reset Alarms		
End Times		
Select		Exit

3/ The 'RESET ALARM' Screen, below, will be displayed. The alarm fault will be displayed, e.g. 'Over Temperature Alarm'

RESET ALARMS		
OVERTEMPERATURE ALARM		
Reset		Exit

4/ Press 'Reset', Resetting Alarms will flash on and off on the display

RESET ALARMS		
RESETTING ALARMS		

5/ Once the reset has taken place the screen below will be displayed.

Press 'Exit' to return to the 'Configuration Parameter Menu' and then press 'Exit' again to return to the 'SYSTEM OFF PRESS START' Screen.

RESET ALARMS		
NO CURRENT ALARMS		
Reset		Exit

If you are unable to clear the alarm by following these instructions call your service help desk or your local service agent.

When requesting a service call quote serial no. (E-) and model no. from the silver label inside the cabinet.

Before calling out your service agent check that the mains power is on at the mains isolator.