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Enter **Serial No.** here. _____

In the event of an enquiry please quote this serial number.



PROVER CABINET

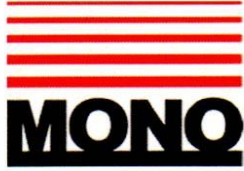
IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS

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**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS
ARE AVAILABLE AT www.monoequip.com**


FILE 34



DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC
Incorporating standards
EN55014-1:2006+A1:2009+A2:2011
EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food Regulation (EC) No. 1935 / 2004

Signed	
G.A.Williams – Quality Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB
UK

MONO EQUIPMENT is a business name of **AFE GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn,
Norfolk,
PE30 2HZ

**Thank you for purchasing the MONO PROVER CABINET.
A combination of clean industrial design and the latest technology.
The following information should get your purchase running without any problems**

If you have a problem with your purchase please contact MONO EQUIPMENT at:

**MONO EQUIPMENT
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK
Tel. +44(0)1792 561234**

SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at www.monoequip.com).

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols



WARNING

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



CAUTION

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements of the local electrical wiring regulations and any electrical safety guidelines.

We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.






The supply to this machine must be protected by a **30mA RCD**

SAFETY



NOTE:

ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL BEFORE CLEANING OR REMOVING ANY PANEL FOR REPAIRS ETC.

- 1 Check cabinet for damage.
- 2 The prover **must** be sited on a flat, level floor.
-  3 When used with an oven on top, the oven must be correctly positioned
- 4 Check the wheels are locked in position properly.
- 5 Ensure all panels are in place and fixed with bolts or screws.
- 6 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks.
- 7 All repairs and maintenance of electrical units must only be carried out by authorized electricians.
-  8 All connections to the prover must be made in accordance with the statutory requirements of the country of installation.
- 9 It is the customer's responsibility to install and maintain an adequate water supply.
Customers operating the prover in hard water areas must ensure that an efficient water treatment device protects the water supply to the prover.
--MONO is happy to advise on a suitable unit--
-  10 While the prover is in operation, and for some time after use, it is **inadvisable to touch the underside or lower surrounds** because of conducted heat. Also ensure the floor area underneath is kept clear.

INSTALLATION

- 1 The prover should always be positioned on **a flat, level floor**.
This is essential for safety reasons and also to ensure the correct operation of the steaming reservoir.

- 2 The prover should be sited so that its door(s) can be opened to its full extent.
This will enable the prover to be loaded and unloaded easily

- 3 In the interests of hygiene, we strongly recommend that you clean the inside and outside of your prover with hot water and approved mild detergent before using it for the first time.
Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue settling in the prover.

- 5 For best results ensure cleaning and operating instructions are followed meticulously.

- 6 It is the customer's responsibility to install and maintain an adequate water supply.
Customers operating the prover in hard water areas must ensure that an efficient water treatment device protects the water supply to the prover.
--MONO is happy to advise on a suitable unit--

ISOLATION

To isolate the prover in an emergency, switch off power at the main wall socket.

OPERATING INSTRUCTIONS

CONTROLS

1

POWER
ON/OFF

2

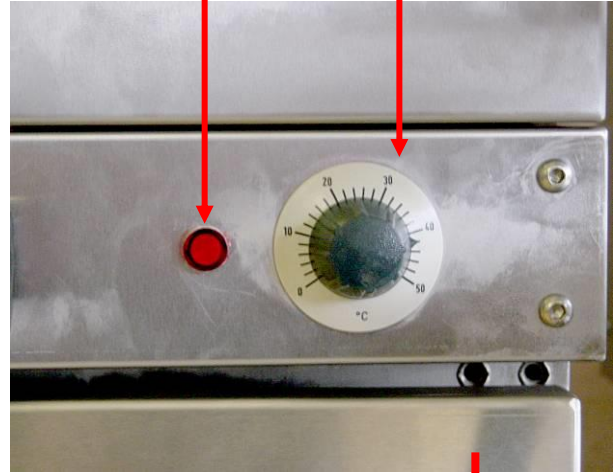
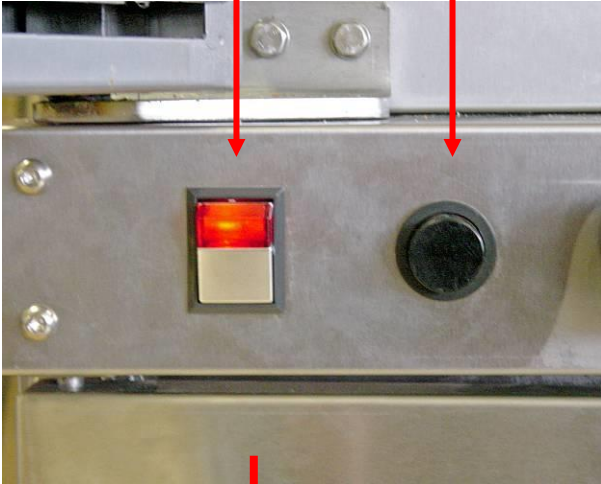
WATER
SUPPLY
CONTROL

3

HEAT
INDICATOR
LIGHT

4

TEMPERATURE
SETTING



TIMER CONTROL (OPTION)
See full manual for setting instructions



1. Connect the water at the rear (washing machine type hose).
Connect the power to a suitable socket.
2. Press power switch **(1)** to “on” position and open the door(s)
3. Press the water supply control button **(2)** and watch until the water level is about halfway up the sides of the water tray in the bottom.
Release the button and close the door(s).
4. Turn the temperature-setting button **(4)** to the required temperature,
(Usually about 40 degrees).
The heat indicator light **(3)** will come on.
5. When the light goes out it means the prover is ready for use.
(Usually about 30minutes depending on the ambient temperature etc.)
6. Check the water level every hour when the prover is in use and top up using water supply button **(2)** when required.

NOTE

IN ORDER TO MAINTAIN THE HUMIDITY LEVEL WITHIN THE CABINET,
THE DOOR SHOULD ONLY BE OPENED BRIEFLY DURING USE.