



# PROVERS

## BAKERTOP™/CHEFTOP MIND.Maps™

XEBPC-08EU-B  
XEBPC-12EU-B  
XEVPC-0421-B-CB

INSTALLATION, USE AND MAINTENANCE MANUAL  
translation of original instructions

EN

**WARNING: Read the instructions before using the appliance**

# PROVERS

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# PROVERS

## Safety regulations

### **SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE**

- Read this guide carefully before installing or maintaining the appliance, and conserve this guide with care for any future consultation of users.
- All installation, assembly and non-routine maintenance operation must be performed exclusively by qualified technicians that are authorized by UNOX, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical or plumbing connections.
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the guarantee\*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- If the equipment is installed on mobile bases or stacked in columns, be sure to use only UNOX components and respect the instructions on their packaging.

**\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details**

- Given its potential danger, the packaging material must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions can cause damage and injury or death, voids the warranty and exempts UNOX from any liability.

## **SAFETY REGULATIONS FOR USE**

- Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee\* and relieving UNOX of all liability.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance can only be used for cooking food by qualified personnel in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can be used exclusively:

- by qualified personnel that attend scheduled training courses;
- in combination with:
- all **BAKERTOP™/CHEFTOP MIND.Maps™** combined ovens excluding big\wheeled ovens
- for leavening baked goods.
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorized customer assistance service. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs necessary.
- It is best to have an authorized customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays.



## **RISK OF BURNS and INJURY!**

- The floor could be slippery around the product.
- While leavening and during cooling of all appliance parts, be careful to:
- Touch only the appliance handle because all external parts are hot.
- If it is necessary to open the door, perform this operation slowly and with utmost caution while careful of extremely hot exhaust steam released from the prover cavity.
- Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the prover cavity.
- Be careful when removing the trays from the prover cavity; be particularly careful for any spills if the trays contain liquids.
- When the trays contain fluids or are filled when leavening, do not use racks that do not allow you to see inside the tray.



## **RISK OF FIRE!**

- Make sure that there are no inappropriate objects in the appliance before use (i.e. instruction booklets, plastic bags, etc...) or cleaner residuals.
- Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).
- Always keep the prover cavity clean by cleaning after each use: grease or food residues could catch fire if not removed!



## RISK OR ELECTRICAL SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX.
- Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the guarantee\*.

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details



# PROVERS

## Introduction

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an appliance in the **BAKERTOP™/CHEFTOP MIND.Maps™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

Your prover allows accurate and precise control over leavening temperature and humidity, drastically reducing times when employing traditional methods. Excellent results that are true to tradition are guaranteed.

The provers integrated with the **BAKERTOP™/CHEFTOP MIND.Maps™** ovens enable to create a complete and versatile cooking column for each type of use.

### FORWARD

This booklet shows the installation and use of provers, which may either be electronic or electromechanical.

Models ending with the letter "B" belong to the **BAKERTOP™/CHEFTOP MIND.Maps™** line of ovens with the exception of wheeled ovens. These appliances are controlled by the oven's control panel to which they are connected via RJ45 cable.

The installation and user instructions are valid for all models unless otherwise specified.



We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product intact.

## EXPLANATION OF PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: fire hazard!



Tips and useful information



Danger: electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Danger: risk of burns.



Consult other chapter

# PROVERS

## Installation

### 1 UNPACKING OF THE APPLIANCE

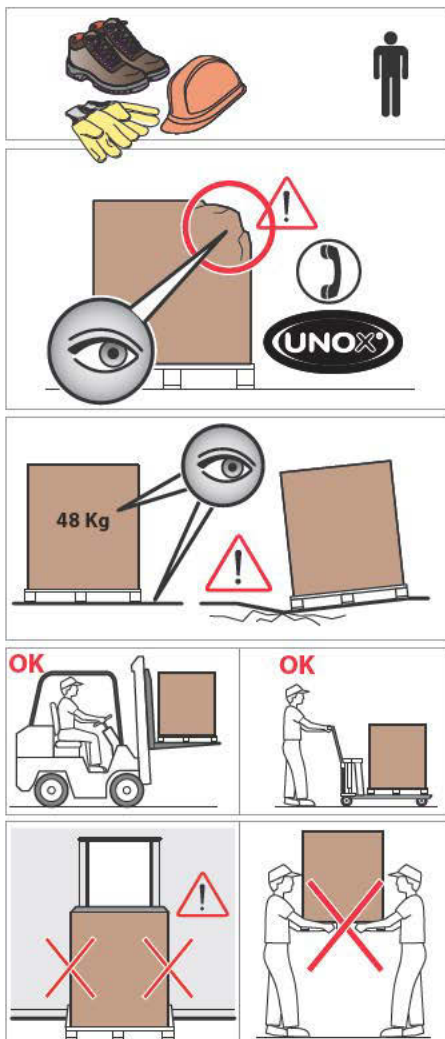
Check the package for any visible damage. If damage is found, immediately contact UNOX and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (i.e. transpallet fork-lift).

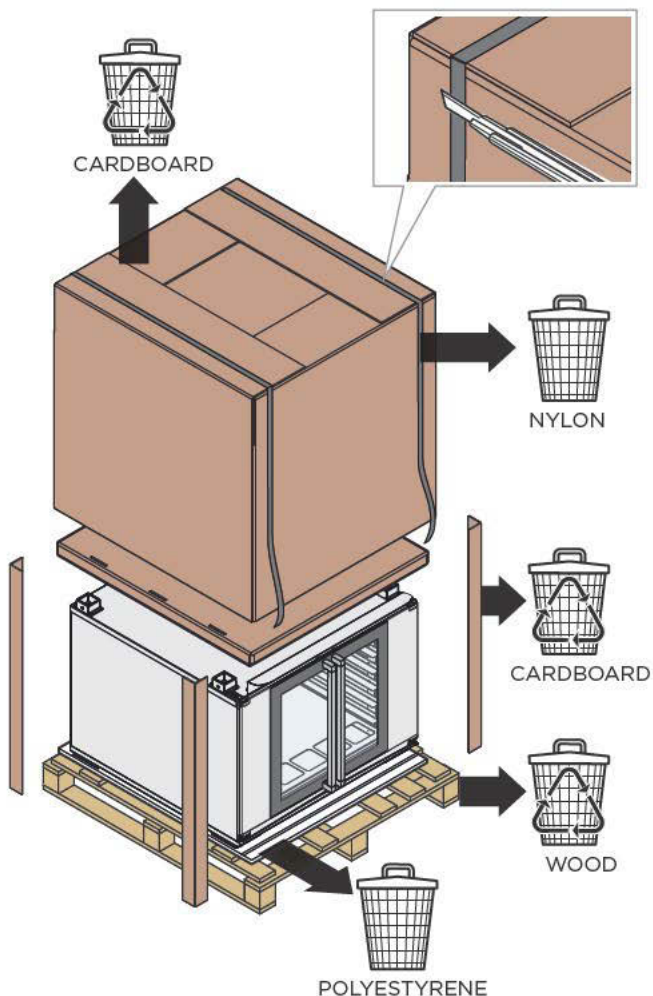
! Given its potential danger, the packaging material must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.



## NON-STOP Efforts

UNOX has followed the **NON-STOP Efforts** philosophy for years to increase the environmental compatibility of its products to reduce energy consumption and wastes.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.



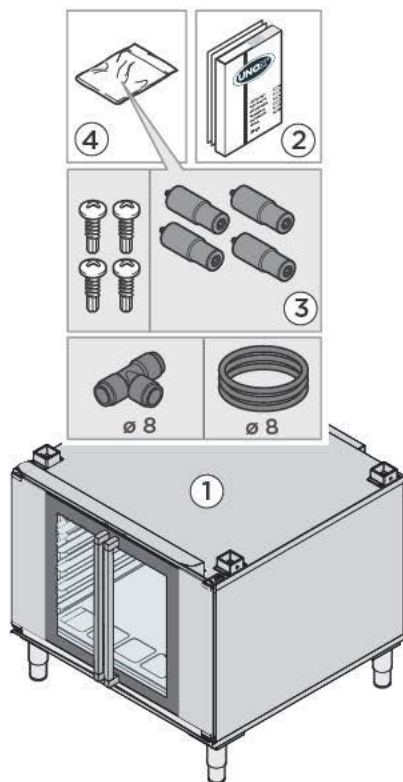
## 2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following packaged components are present and free of damage.

! Contact UNOX if a component is missing or damaged.

### Prover

- ① electronic or electromechanical prover;
- ② technical documents (use and installation manual, "technical specifications" sheet);
- ③ 4 steel adjustable feet;
- ④ "Starter Kit" bag (4 self-tapping screws, 1  $\varnothing 8$ -diameter "T" connection,  $\varnothing 8$  connection tube).

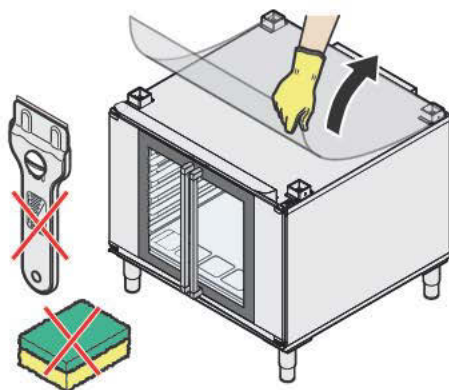


## 3 GETTING STARTED

### Removing the film

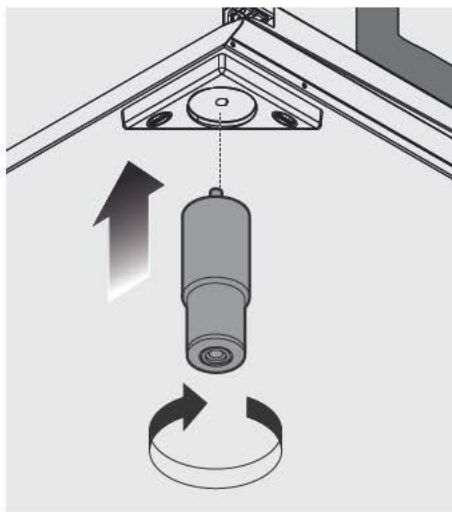
Slowly remove the protective films from the appliance: clean any glue residues with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.

! The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.



## Mounting the feet

Assemble the four feet as shown in the figure



## 4

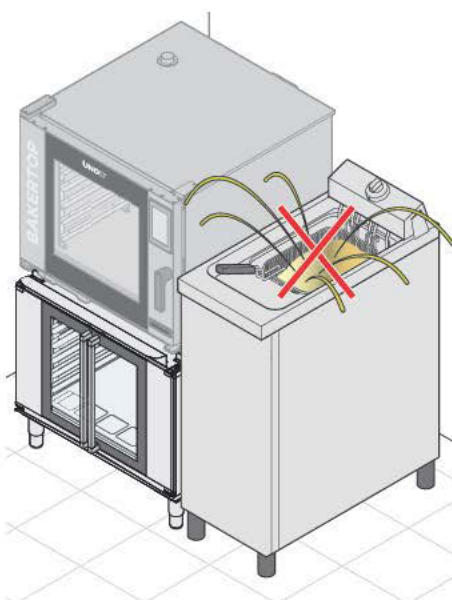
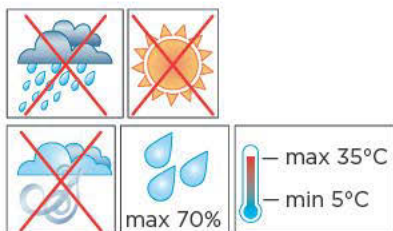
### POSITIONING

#### Characteristics of the installation area

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected against the weather;
- with temperatures between +5° to 35°C maximum;
- having a maximum humidity of 70%.

The appliances must be mounted only beneath **BAKERTOP™/CHEFTOP MIND.Maps™** ovens (see "Table A" on page 15) and fixed to them according to the instructions in chapter "Fixing to the oven" on page 17.





Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suited for recessed installation.

Make sure that the floor supports the weight of the appliance at full capacity (see “**Table B**” on page 15).

**Table A**

<b>MODELS</b>	<b>COUPLING WITH COMBINED OVENS OF THE RANGE</b>
XEBPC-08EU-B XEBPC-12EU-B	<b>BAKERTOP MIND.Maps™</b>
XEVPC-0421-B-CB	<b>CHEFTOP MIND.Maps™</b>

**EN**

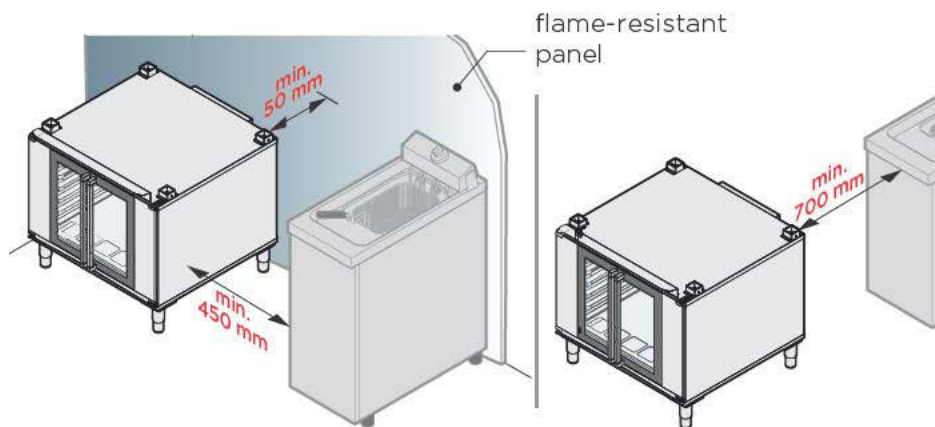
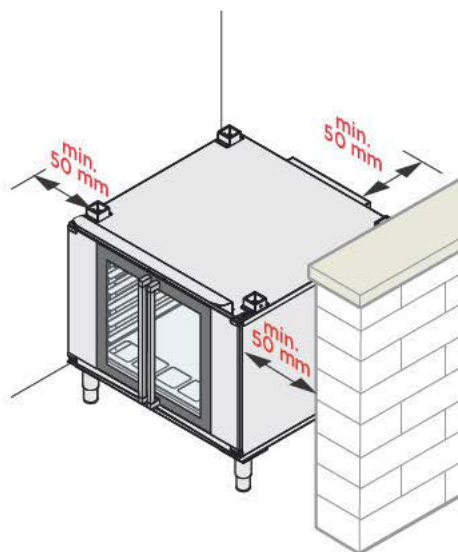
**Table B**

<b>MODELS</b>	<b>Capacity no.</b>	<b>Size (LxWxH)</b>	<b>Weight kg</b>	<b>Voltage V</b>	<b>Frequency Hz</b>	<b>Electric power kW</b>
XEBPC-08EU-B	8 600X400	860X798X658	43			2,3
XEBPC-12EU-B	12 600X400	860X798X978	46			2,3
XEVPC-0421-B-CB	8 530X325	750X750X915	38			2,3

## Appliance distances

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

**!** Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



flame-resistant  
panel



5

## POSITIONING TYPE

The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- able to support the appliance weight at full load and assembled to the oven without undergoing deformation or structural failure.

### Positioning: free-standing

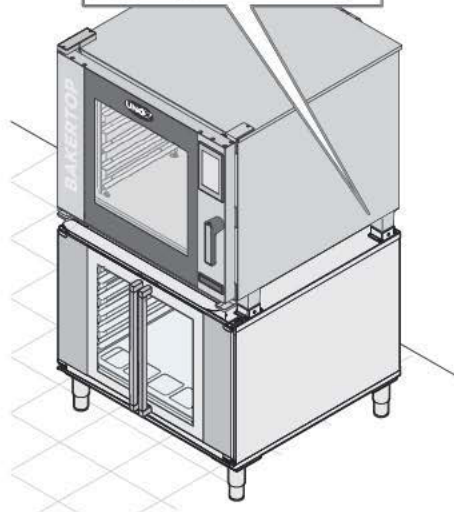
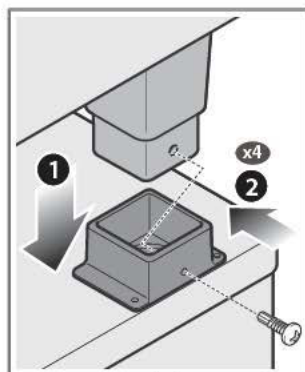
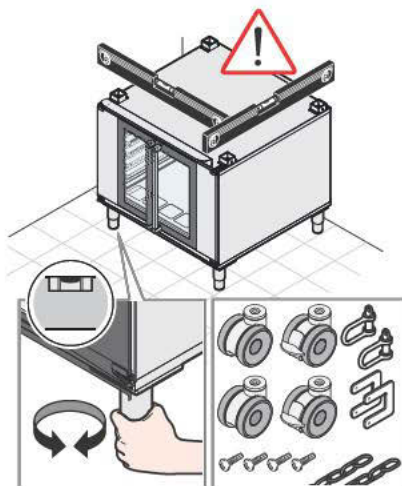
Position the appliances directly on the floor and always check that they are perfectly level with a spirit or digital level. Level by adjusting the appliance feet without fully unscrewing them.

### Positioning: mobile bases

⚠ Move the appliance using only the UNOX mobile kit and by following the instructions contained on the kit packaging.

### Fixing to the oven

Fix the prover to the oven above as shown in the figure.



## EXAMPLES OF POSSIBLE COMBINATIONS



XEBC-10EU-EPR  
+ XEBPC-12EU-B



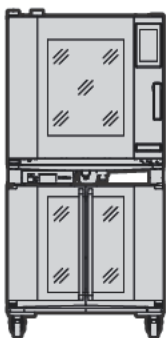
XEBC-06EU-EPR  
+ XEBPC-12EU-B



XEBC-06EU-EPR +  
XB262E + XEBPC-12EU-B



XEBC-10EU-EPR  
+ XEBPC-12EU-B



XEVC-0711-EPR-CB  
+  
XEVPC-0421-B-CB

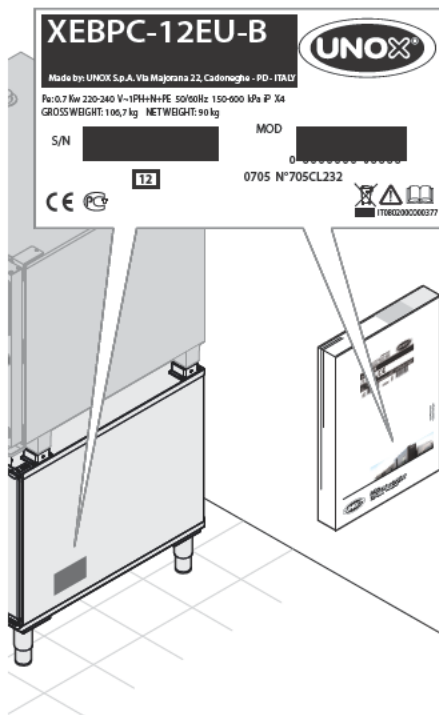
## 6 ELECTRICAL CONNECTIONS

Before installing the appliance carefully read chapter “Safety regulations for installation and maintenance” on page 4.

**Connections to the main power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee\* and relieves UNOX of all liabilities.**

Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance specified on the rating plate. The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection and no dimensional modification of the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.).

The cable must be replaced by UNOX or by its technical assistance service, and in all cases by a person with similar qualification in order to avoid possible risks.




The wiring diagrams, wire specifications and the technical data are indicated on the “Technical specifications” sheet attached to the appliance.

For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details

- The cable must have a maximum cross-section of 10 mm<sup>2</sup> (pursuant standard CEI EN 60335-2-42:2003-09) and be of yellow-green colour.
- Must be grounded  to the earthing (green-yellow wire).
- Must be connected to a thermal differential switch in compliance with the regulations in force (0.03A Type A).
- Must be connected to a omni polar circuit breaker mechanism that enables complete disconnection in category III over voltage conditions.

### Checks


- The copper jumper in the terminal board and the electrical cable must be secured together beneath the screw in its tightening direction; and the electrical connections must be well secured before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet attached.

## 7 PLUMBING CONNECTIONS


### Inlet water

The device is prepared in the rear position to be connected with an oven **BAKERTOP™/CHEFTOP MIND.Maps™** (that is already equipped with a mechanical filter and a joint (3/4") with a non-return valve). The standard supply includes: three metres of ø8 pipe and a "T" fitting (ø8).

Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which has accumulated inside it. A shut off valve should be positioned between the water mains and the appliance.


 The new hose-sets supplied with the appliance are to be used for the connection to the water supply network. Old hose-sets should not be reused.

### INLET WATER CHARACTERISTICS

 Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the guarantee\*.

Inlet water must have the following specifications:

- maximum water temperature of 30 °C;
- water of drinking quality;
- water pressure between 150 and 600 kPa (we recommend 200 kPa).

 If the inlet water pressure is lower than the indicated value (150kPa) use a pump with adequate capacity (minimum flow 300 l/h).

### Inflow water specifications STEAM circuit:

Free chlorine  $\leq 0,1$  ppm

Chloramine  $\leq 0,1$  ppm

TDS  $\leq 125$  ppm

Silica  $\leq 12$  ppm

pH 7 ÷ 8,5

Total hardness (TH)  $\leq 8$  °d

Chlorides\*  $\leq 25$  ppm

Alkalinity  $\leq 150$  ppm as CaCO<sub>3</sub>

\*Maximum chloride content, Cl<sup>-</sup>, is not a fixed value, but it depends on the NHM (Non Hardness Measurement) calculated value

### NHM = EC - (TH\*\* x 30)

EC = electrical conductivity [ $\mu$ S/cm]

TH = total hardness\*\* [ $^{\circ}$  dH - German degrees]

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details

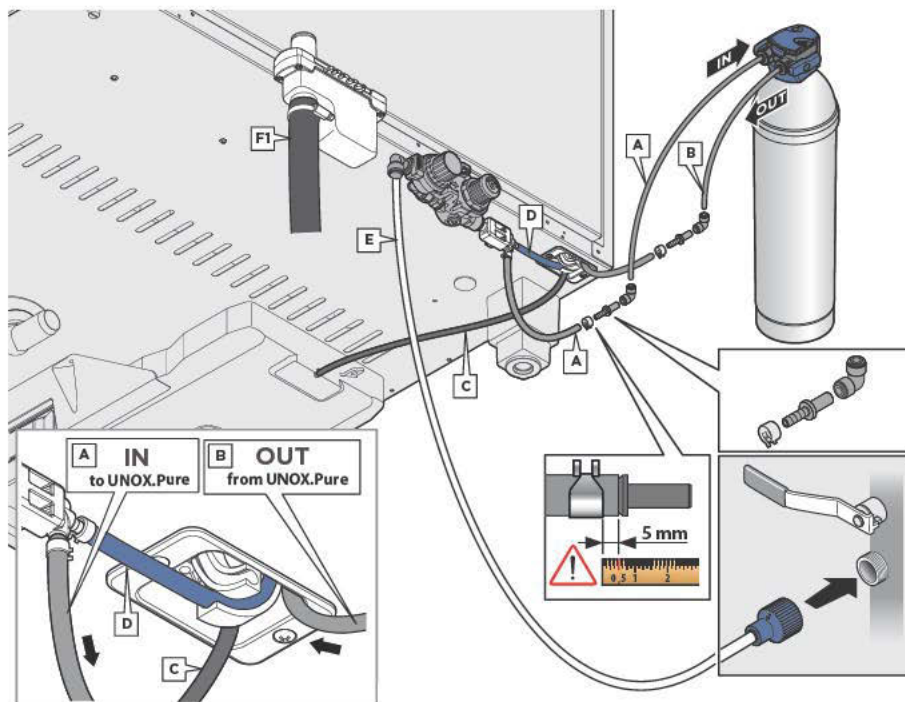
NHM $\leq$ 250 $\mu$ S/cm	TH < 8 °dH, Cl- $\leq$ 25 ppm (5 drops of reagent*)	No water treatment
	TH $\geq$ 8 °dH, Cl- $\leq$ 25 ppm (5 drops of reagent*)	UNOX.Pure
	Cl- > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 $\mu$ S/cm	Cl- $\leq$ 20 ppm (4 drops of reagent*)	UNOX.Pure
	Cl- > 20 ppm (4 drops of reagent*)	UNOX.Pure-RO
NHM = 350 - 450 $\mu$ S/cm	Cl- $\leq$ 15 ppm (3 drops of reagent*)	UNOX.Pure
	Cl- > 15 ppm (3 drops of reagent*)	UNOX.Pure-RO
NHM = 450 - 500 $\mu$ S/cm	Cl- $\leq$ 10 ppm (2 drops of reagent*)	UNOX.Pure
	Cl- > 10 ppm (2 drops of reagent*)	UNOX.Pure-RO
NHM $\geq$ 500 $\mu$ S/cm		UNOX.Pure-RO

\* use the reagent contained in the Kit UNOX KSTR1081A

\*\* hardness is measured with kit UNOX KSTR1082A

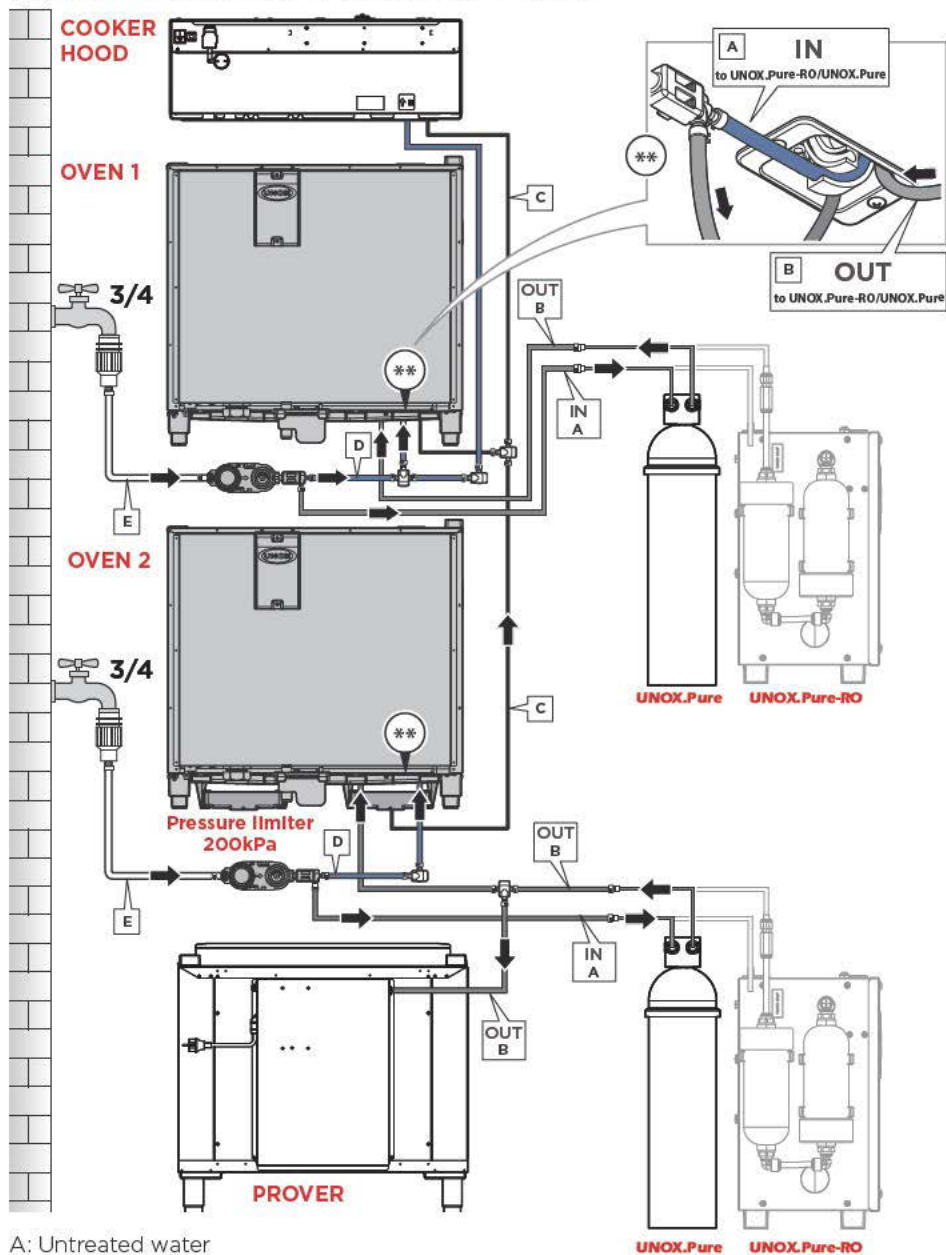
- ⚠ Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again.

### BAKERTOP™/CHEFTOP MIND.Maps™ + prover



- A: Untreated water
- B: Treated water
- C: Connection to the detergent tank
- D: Cleaning water (untreated)
- E: Incoming water
- F1: appliance drain

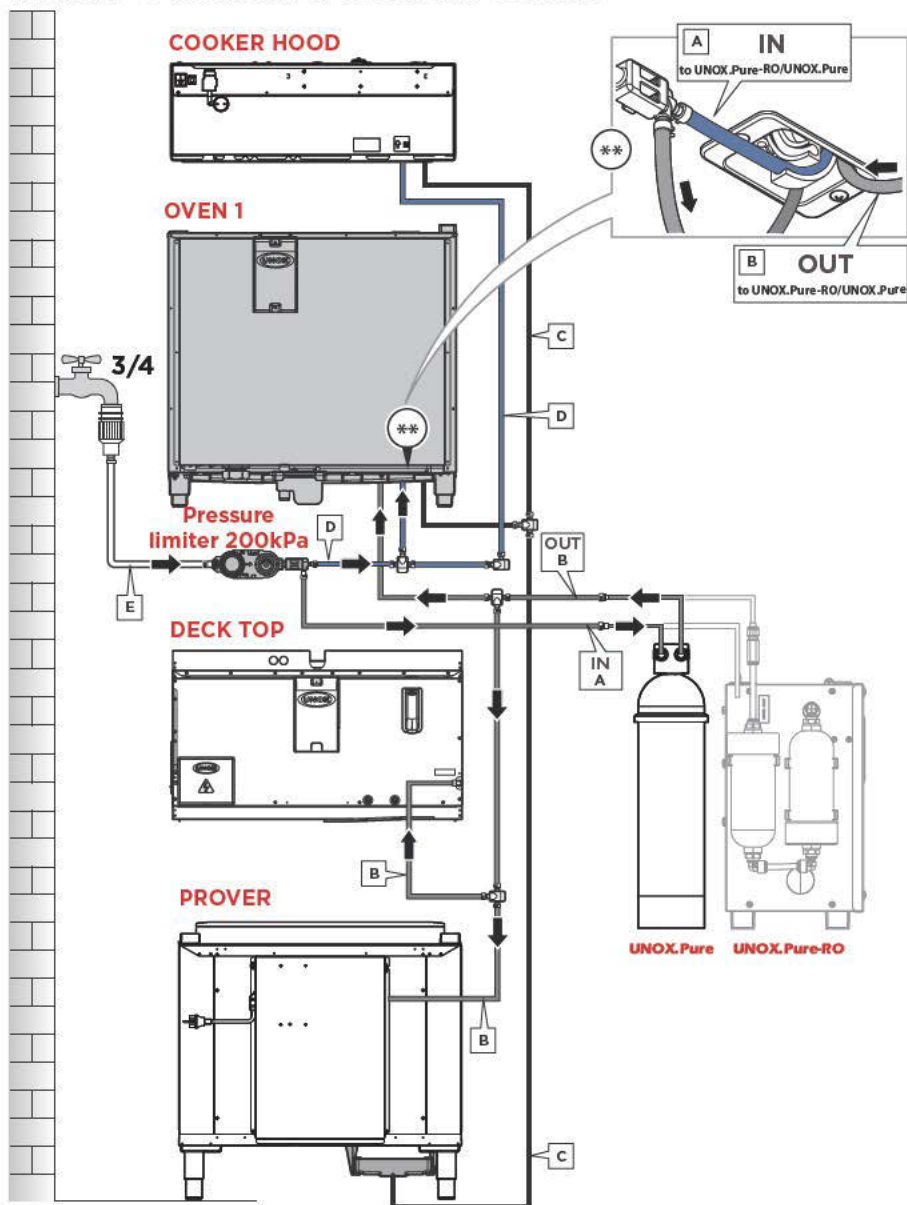
## Example of plumbing in MAXI.Link columns



- A: Untreated water
- B: Treated water
- C: Connection to the detergent tank
- D: Cleaning water (untreated)
- E: Incoming water



## Example of plumbing in MAXI.Link columns



- A: Untreated water
- B: Treated water
- C: Connection to the detergent tank
- D: Cleaning water (untreated)
- E: Incoming water

EN

## 8 CONNECTING STACKED APPLIANCES (MAXI.Link)

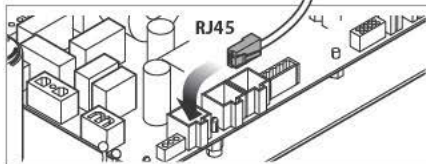
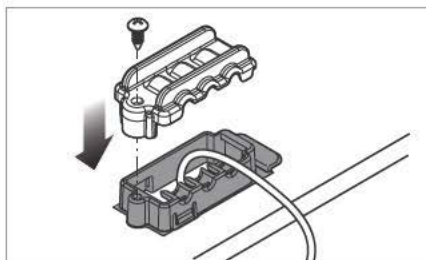
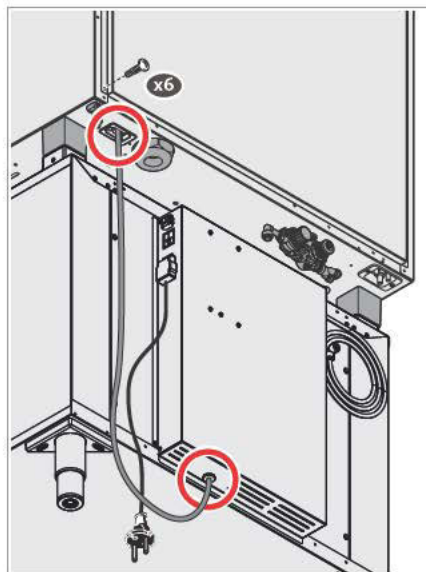
The *Dynamic* electronic provers are designed to be connected to **BAKERTOP™/CHEFTOP MIND. Maps™** combined ovens excluding big\wheeled.

The accessories connect to the oven by means of ModBus connectors located on the back of the oven, which automatically connect.

- 1 Disconnect all appliance from the electricity mains.
- 2 Remove the rear panel of the oven to access the power board.
- 3 Connect the RJ45 cable to one of the ModBus outlets corresponding to the power board.
- 4 Replace the rear panel of the ovens.
- 5 Reconnect all the appliances to the electricity mains.

**+** Follow the instructions contained in the accessory packing for information on how to fully install and manage them.

**!** Connect the ModBus cables only to the relative ModBus connectors and not to the RJ45 Ethernet connectors.





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## Use



**Before using the appliance:**

- **make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;**

- **carefully read chapter Safety regulations for installation and maintenance at page 4**

### GENERAL APPLIANCE OPERATING INSTRUCTIONS

- when using the appliance for the first time be sure to thoroughly clean the inside of the prover cavity and the accessories (see chap. "**Routine maintenance**" at page **32**); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the prover cavity. If this is not possible, clean the appliance as soon as possible (see chapter "**Routine maintenance**" on page **32**).
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays.
- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.

## PROVER CONNECTED TO PLUS OVENS

Oven control panel  
**BAKERTOP™/CHEFTOP MIND.Maps™ “PLUS” vers.**

Press one of the keys to select the required accessory (**PROVER**).

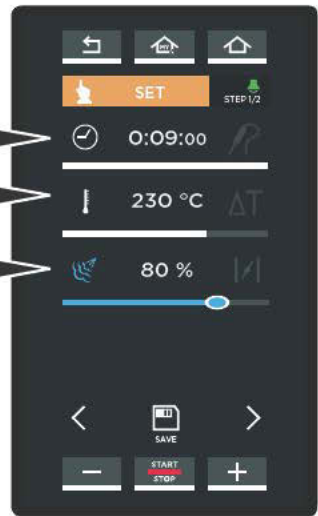
⚠ A screen will appear with the menus that can only be used with the prover.

**PROGRAMS MENU:** lets you open a list of recipes previous saved with “SET MENU” or create and save new recipes.

**SET MENU:** lets you “manually” set a recipe where the user can set all recipe parameters.



leavening time  
 CHAMBER temperature  
 percent humidity  
 extraction/  
 emission



**MULTITIME MENU:** The prover can be used with the continuous cycle

## PROVER CONNECTED TO ONE OVENS



Oven control panel  
**BAKERTOP™/CHEFTOP MIND.Maps™** "ONE" vers.

Press the key several times until "PROVER" appears: the oven control panel is now dedicated to prover use.

ⓘ A screen will appear with the menus that can only be used with the prover.

**PROGRAMS MENU:** lets you open a list of recipes previously saved with "SET MENU" or create and save new recipes.

**SET MENU:** lets you "manually" set a recipe where the user can set all recipe parameters.



leavening time  
CHAMBER  
temperature  
percent humidity  
extraction/  
emission



ⓘ For further details on available menus and cooking modes (MANUAL or AUTOMATIC) refer to the **BAKERTOP™/CHEFTOP MIND.Maps™ PLUS** oven user manual: the two oven controls are the same.

# PROVERS

## Maintenance

### ROUTINE MAINTENANCE

**!** Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power and water supplies
- after having put on the proper personal protection equipment (i.e. gloves, etc...).

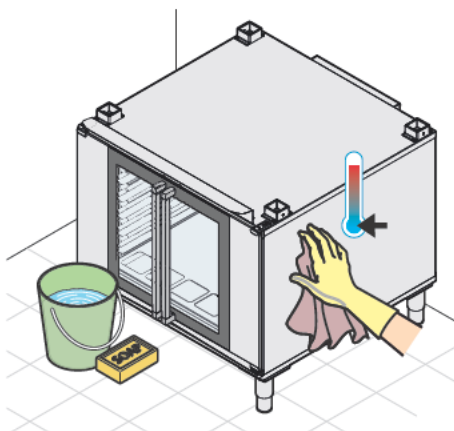
Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances also when cleaning the appliance substructure and floors;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- water spray.

#### **External steel structures, prover cavity seal**

##### **Wait for the surfaces to cool off.**

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely. In alternative, only use detergents recommended by UNOX; other products may cause damage thereby invalidating the guarantee\*.



Read the instructions provided by the detergent producer for their use.

#### **Plastic surfaces and control panels**

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

#### **Door window**

##### **Wait for the windows to cool off.**

Use only a soft cleaning cloth dampened with a little soapy water or specific detergent for the cleaning of windows.

Rinse and dry completely.

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details



## Prover cavity

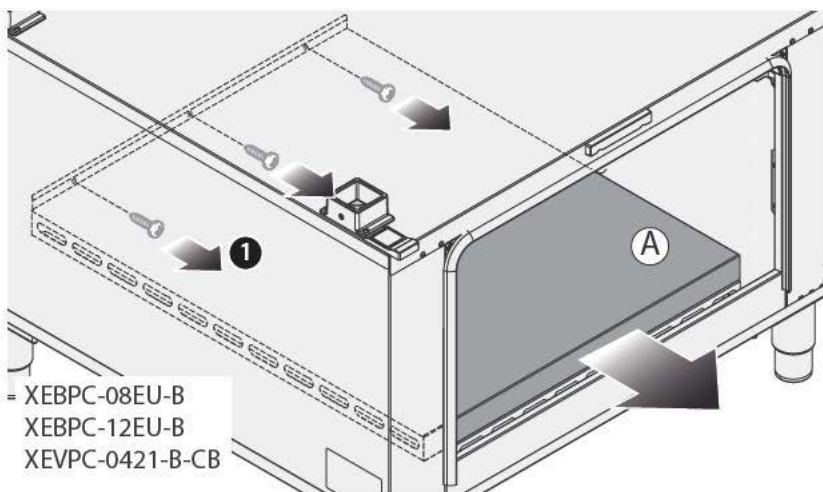
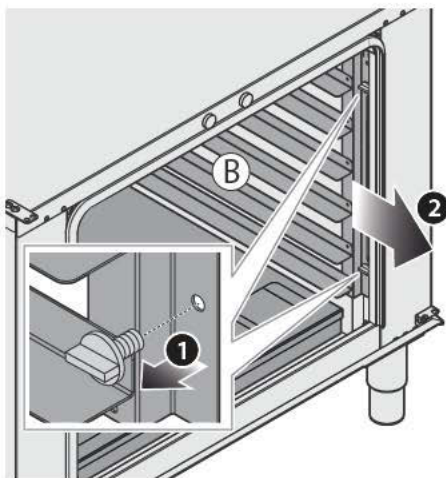
Follow the procedure below to clean the prover cavity:

- switch on the prover and set the temperature to 40°C; if using the *Dynamic* electronic models, also set the steam level (**STEAM.Max-i™**) to 100%;
- run the prover for 10 minutes;
- wait for the surfaces to cool off and clean with a soft cleaning cloth and non-aggressive cleaner;
- rinse completely to remove all residues.

To make cleaning easier, remove the side grill holders (B) as shown in the figure.

Clean the grill holders with soapy water or specific cleaners, do not wash in the dishwasher.

**!** When replacing the part, (A) make sure that it fits close against the back wall of the oven chamber.



## INACTIVITY

Follow the precautions below during inactivity:

- disconnect the appliance from the power and water supplies;
- we recommend rubbing a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

At first reuse:

- clean the appliance and its accessories thoroughly (see section “**Routine maintenance**” on page 32);
- connect the appliance to its power and water supplies;
- inspect the appliance before using it;



**To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer agent service.**

## DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste”,



The barred symbol of the rubbish bin specifies that the product was placed on the market after August 13, 2005 and that at the end of its useful life it should not be treated as other waste, but must be collected separately.

All appliances are made with recyclable metallic materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight.

Make the appliance ready for disposal by removing the power cable and any compartment or cavity closure latch (where present). At the end of its useful life, this product must be managed in a way that reduces the negative impacts on the environment and improves the effectiveness of use of resources by applying the “the polluter pays”, prevention, preparation for reuse, recycling and recovery principles. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided by current legal provisions.

### Information on disposal in Italy

In Italy, WEEE appliances must be delivered:

- to Collection Centres (also known as ecological islands or ecological platforms)
- to the dealer from whom new appliances are purchased, who is required to collect them free of charge (“one against one” collection);

### Information on disposal in countries of the European Union

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer to get information on the correct disposal method.

## **CERTIFICATION**

### **EU declaration of conformity for electrical and gas appliances**

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the products:

XEBPC-08EU-B

XEBPC-12EU-B

XEVPC-0421-B-CB

comply with EM Compatibility Directive 2014/35/EC through the following standards:

EN 60335-1: 2014 + A1:2014

EN 60335-2-49: 2003 + A1: 2008 + A1:2012

EN62233: 2008

comply with EM Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

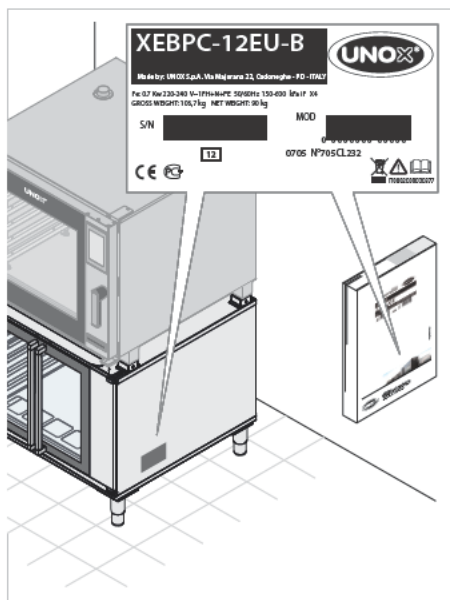
EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007

## AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the table.



If the solution is not listed in the table, contact a UNOX authorized technical customer service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages that are shown on the display of the oven connected to the prover (only for electronic models *Dynamic*).

### Manufacturer's information:

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Fax +39 049 86.57.555  
info@unox.com www.unox.com

Malfunction	Possible cause	Troubleshooting
The prover fails to heat when a leavening cycle is activated.	The prover is not connected to the power supply.	Connect to the power supply.
	The P.C.B. is damaged.	Contact the Customer Assistance Service
	The prover resistor is damaged.	
	The prover temperature sensor is damaged.	
only electronic models <i>Dynamic</i> The prover was not connected to the oven vis RJ45 cable during installation.		
	The RJ45 cable that connects the oven to the prover is disconnected or damaged.	
When the prover starts a leavening cycle, it does not produce humidity	The prover is not connected to the water supply.	Connect the prover to the water supply.
	The water intake solenoid is damaged.	Contact the Customer Assistance Service
	The P.C.B. is damaged.	
	The prover humidity probe is damaged.	









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INVENTIVE SIMPLIFICATION

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