



PROVERS

BAKERTOP™/CHEFTOP MIND.Maps™

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

INSTALLATION, USE AND MAINTENANCE MANUAL
Translation of original instructions

EN

CAUTION: Read the instructions before using the appliance

PROVERS

SAFETY REGULATIONS

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PROVERS

Safety regulations

SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this manual carefully before installing or maintaining the appliance. Store this manual with care for future reference.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical or plumbing connections.
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the warranty*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- If the appliance is installed on a mobile base or stacked, only use components supplied by UNOX, and follow the assembly instructions provided in the packaging.

* For further details, go to the “Warranty” section on the website www.unox.com

- The packaging material is potentially dangerous. It must be kept out of the 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 may cause damage, injury or death; voids the warranty*; and relieves UNOX of all liability.

SAFETY REGULATIONS FOR USE

- Following any procedures other than those indicated in this manual when using or cleaning the appliances is considered inappropriate and may cause damage, injury or death, as well as invalidating the warranty* and relieving UNOX of all liability.
- The appliance can be used by children aged under 8 and people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. User cleaning and maintenance must not be carried out by children without supervision.
- This appliance can only be used for cooking food in industrial and professional kitchens by qualified personnel, who have completed regular training courses. Any other use is not compliant with the scope of use and is 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™** combi ovens excluding big\wheeled ovens
- for proving baked goods.
- Always monitor the appliance during operation.
- 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 authorised customer assistance service. Do not attempt to independently repair the appliance. For any repairs, please request UNOX original spare parts.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should perform at least yearly by authorised service centre.
- The maximum weight allowed for each tray is 5 kg; heavier loads damage the trays and side metal guides.



RISK OF BURNS and INJURY

- The floor can be slippery near the product.
- While proving 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 proving, 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 (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.
- Always keep the prover cavity clean by cleaning after each use: grease or food residues could catch fire if not removed!



RISK OF ELECTRIC SHOCK

- Do not open the compartments marked with these symbols. Only qualified personnel authorised by UNOX may access these compartments.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the warranty*.

*For further details, go to the “Warranty” section on the website www.unox.com

PROVERS

Introduction

Dear Customer,

We thank and congratulate you for choosing to purchase a **BAKERTOP™/CHEFTOP MIND.Maps™** line appliance, we hope this is just the beginning of a fruitful and long-lasting relationship.

The prover you have chosen allows you to constantly and precisely control the temperature and humidity of the proving process, drastically reducing the time taken by conventional methods, with the guarantee of an excellent result that is always faithful to tradition.

The provers integrated with **BAKERTOP™/CHEFTOP MIND.Maps™** ovens provide a complete and versatile cooking column for all types of use.

INTRODUCTION

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

Models ending with the letter "D" 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 CAN-bus cable.

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



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

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.



Risk of fire



Tips and useful information



Risk of electric shock



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns



Consult another section

PROVERS

Installation

1 UNPACKING THE APPLIANCE

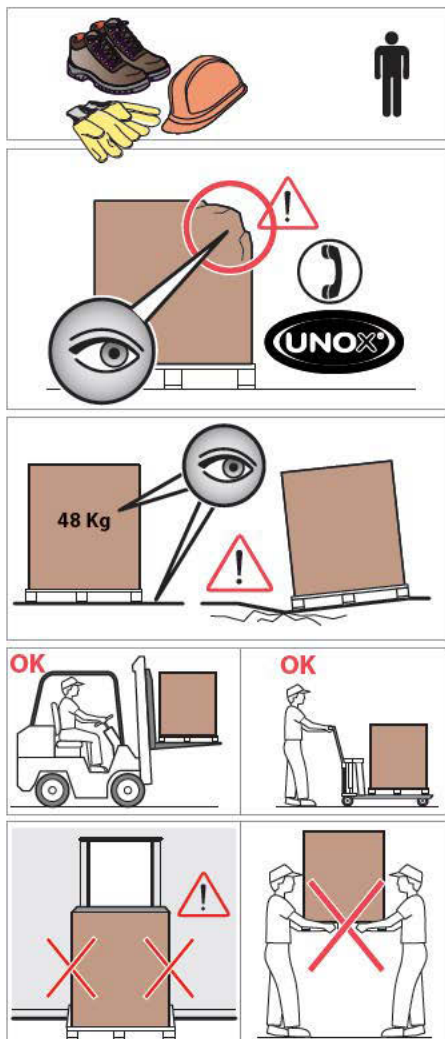
When you receive the product, check the package for any visible damage. If damage is found, contact UNOX immediately and DO NOT install the appliance.

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

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

Transport using mechanical equipment only (e.g. a pallet jack).

! The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

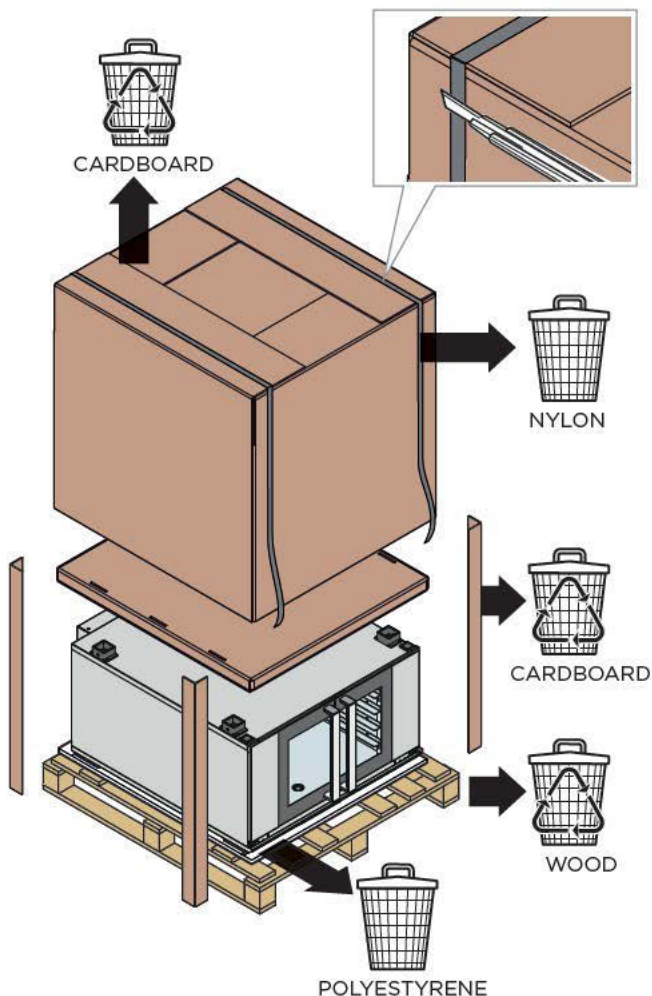


NON-STOP Efforts

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

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

The packaging may change according to the market.

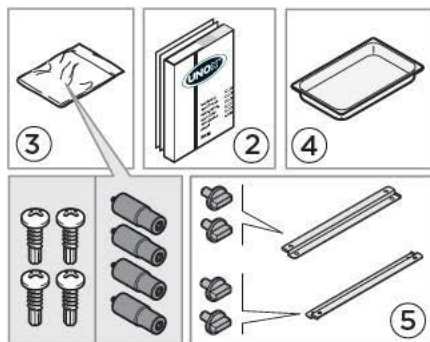


2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following components are included in the package and are undamaged.

❗ If a component is missing or damaged, please contact UNOX.

❗ The content may change according to the market



Prover

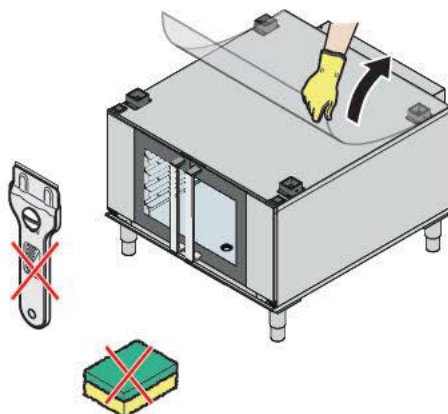
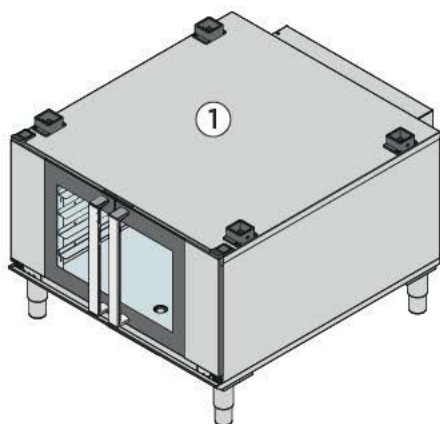
- ① electronic or electromechanical prover;
- ② technical documents (use and installation manual, technical specifications);
- ③ "Starter Kit" bag.
- ④ collection tray
- ⑤ collection tray guides

3 GETTING STARTED

Removing the film

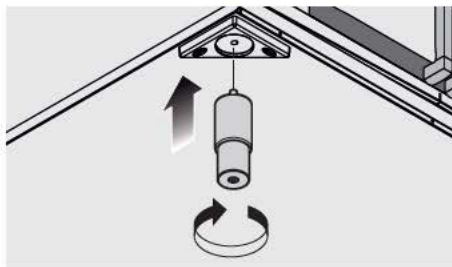
Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

❗ The protective films are potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.



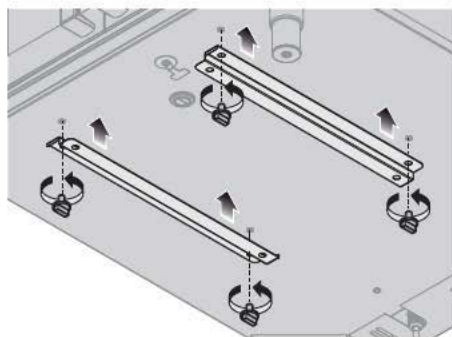
Mounting the feet

Assemble the four feet as shown in the figure.



Fitting the collection tray guides

Screw in the guides as shown in the figure. Then insert the collection tray between the two guides.



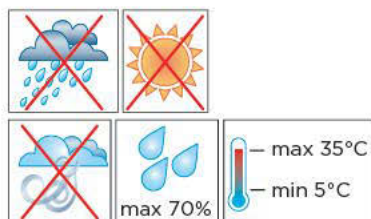
! If any further movement is required, be careful not to damage the guides.

4 POSITIONING

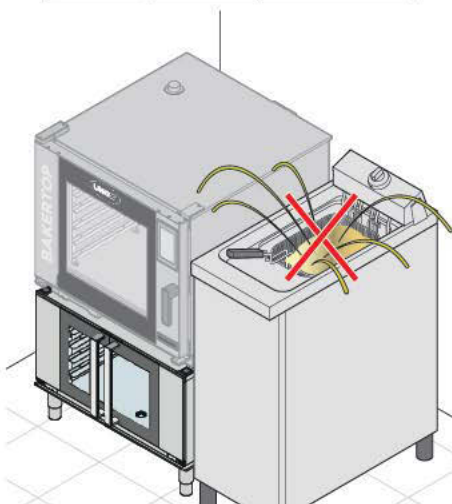
The installation area

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- that are adequately ventilated;
- that comply with the laws in your country regarding system safety/safety in the workplace;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- that have 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, to avoid damaging electrical parts.

The appliance is not suitable 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

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

EN

Table B

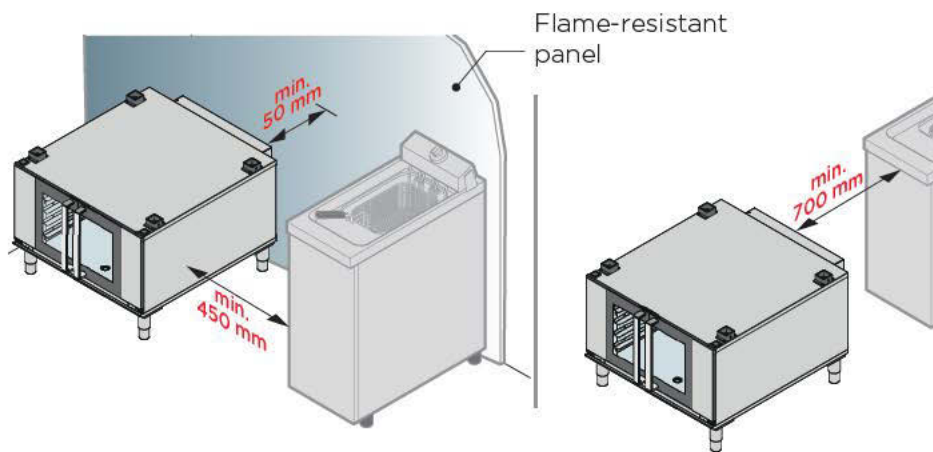
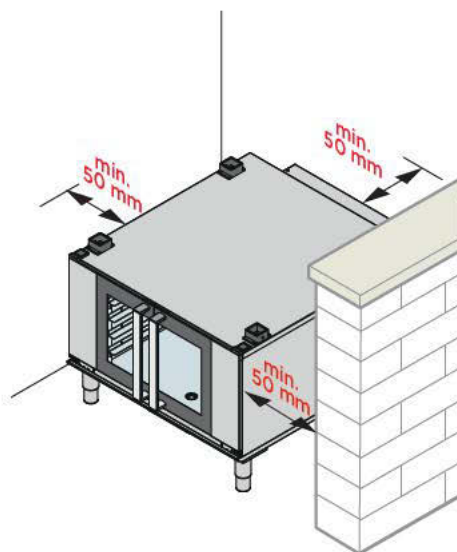
MODELS	No. trays (Capacity)	Size mm (WxDxH)	Weight kg	Voltage V	Frequency Hz	Power kW
XEBPC-08EU-V	8 600X400	860X1060X670	43			2.5
XEBPC-12EU-V	12 600X400	860X1060X810	46			2.5
XEVPC-0421-B-CB	8 530X325	750X750X915	38			2.3
XEVPC-0421-V-CB	8 530X325	750X750X915	38			2.5

Installation clearance

Position the appliance respecting the clearance indicated in the diagram and so that the back of the appliance is easily accessible for making the necessary connections and for maintenance work.



Do not install the appliance near flammable or heat-sensitive materials, walls or furniture. If this is necessary, protect them with appropriate non-flammable materials in compliance with fire-prevention regulations.



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

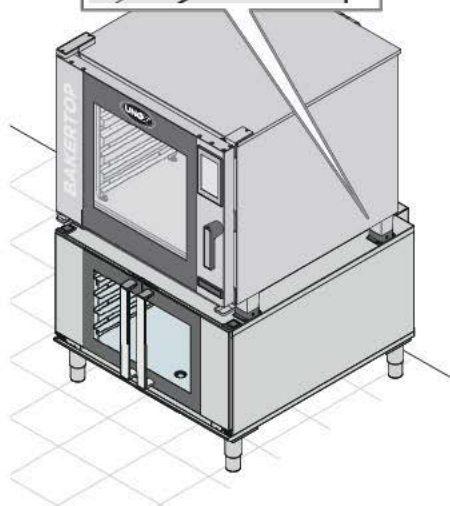
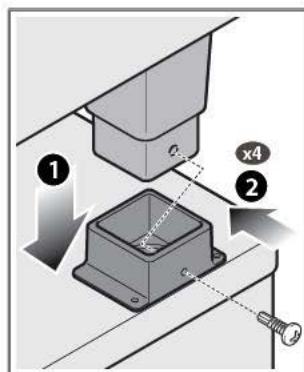
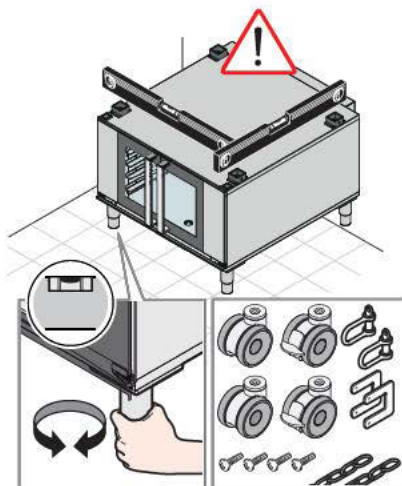
Position the appliances directly on the floor and always check that they are perfectly level with a spirit or digital level. Level by adjusting the appliance feet without fully unscrewing them.

Positioning: mobile base

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

Fixing to the oven

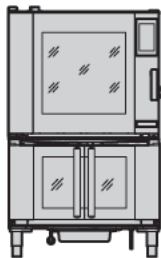
Fix the prover to the oven above as shown in the figure.



EXAMPLES OF POSSIBLE COMBINATIONS



XEBC-10EU-EPRM
+ XEBPC-12EU-V



XEBC-06EU-EPRM
+ XEBPC-12EU-V



XEBC-06EU-EPRM +
XEBDC-01EU + XEBPC-12EU-V





XEBC-10EU-EPRM
+ XEBPC-12EU-V



XEVC-0711-EPRM-CB
+
XEVPC-0421-V-CB

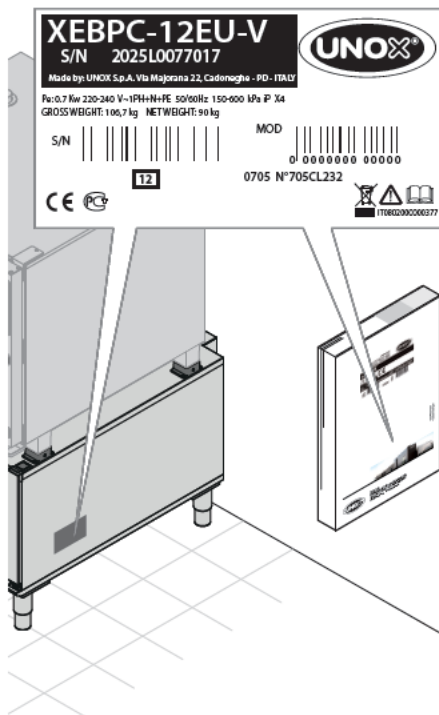
6 ELECTRICAL CONNECTIONS


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


 **Connections to the mains power and the electrical system must comply with the regulations in force in the country of installation of the appliance. All connections must be made by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty* and relieves UNOX of all liability.**

Before connecting the appliance to the mains electricity, always compare the power supply data with the appliance data as specified on the ratings plate.

The appliance is released from the factory with the power cable and plug already connected to the terminal. Do not make any other type of electrical connection or dimensional modification to the cable other than extensions, replacing it only with a cable with the same specifications as the original factory cable (type of rubber, cross-section, etc.).





 The cable must be replaced by UNOX or by the technical assistance service, or, in any case, by a similarly qualified person in order to prevent any hazards.

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

*For further details, go to the “Warranty” section on the website www.unox.com

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 . The cable must have a maximum cross-section of 10 mm² (as per CEI EN 60335-2-42:2003-09) and must be yellow/green.
- Be connected to the mains earth  (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III overvoltage conditions.

Checks

- The copper jumper on the terminal board and the electrical cable must be fastened together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage specified on the appliance ratings plate when the appliance is operating. If it does, wire the phases as specified on the "Technical specifications" sheet supplied.



PLUMBING CONNECTIONS

Incoming water

The appliance can be connected to a **BAKERTOP™/CHEFTOP MIND.Maps™** oven via the mechanical filter and fitting (3/4") with non-return valve on the bottom of the appliance. Standard equipment: three meters of ø6 pipe, Tee coupling.

Before connecting the water pipe to the appliance, flush out the pipe with water to eliminate any residues. A shut-off valve should be positioned between the water mains and the appliance.

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 warranty*.

The incoming water must:

- have a maximum temperature of 30 °C;
- be drinkable;
- be pressured at between 150 kPa and 600 kPa (200 kPa recommended).



If the pressure of the water supply at the inlet is too low (below 150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h). The **BAKERTOP™/CHEFTOP MIND.Maps™** ovens come with an integrated pressure reducer as standard.

Water specifications for the STEAM circuit (steam inside the cavity)

Free chlorine ≤ 0.1 ppm

Chloramine ≤ 0.1 ppm (mg/L)

TDS ≤ 125 ppm

Silica ≤ 12 ppm

pH 7 to 8.5

Total hardness (TH) ≤ 8 °d

Chlorides* ≤ 25 ppm

Alkalinity ≤ 150 ppm as CaCO_3

* The maximum chloride content, Cl^- , is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

NHM = EC - (TH x 30)**

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

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

*For further details, go to the "Warranty" section on the website www.unox.com

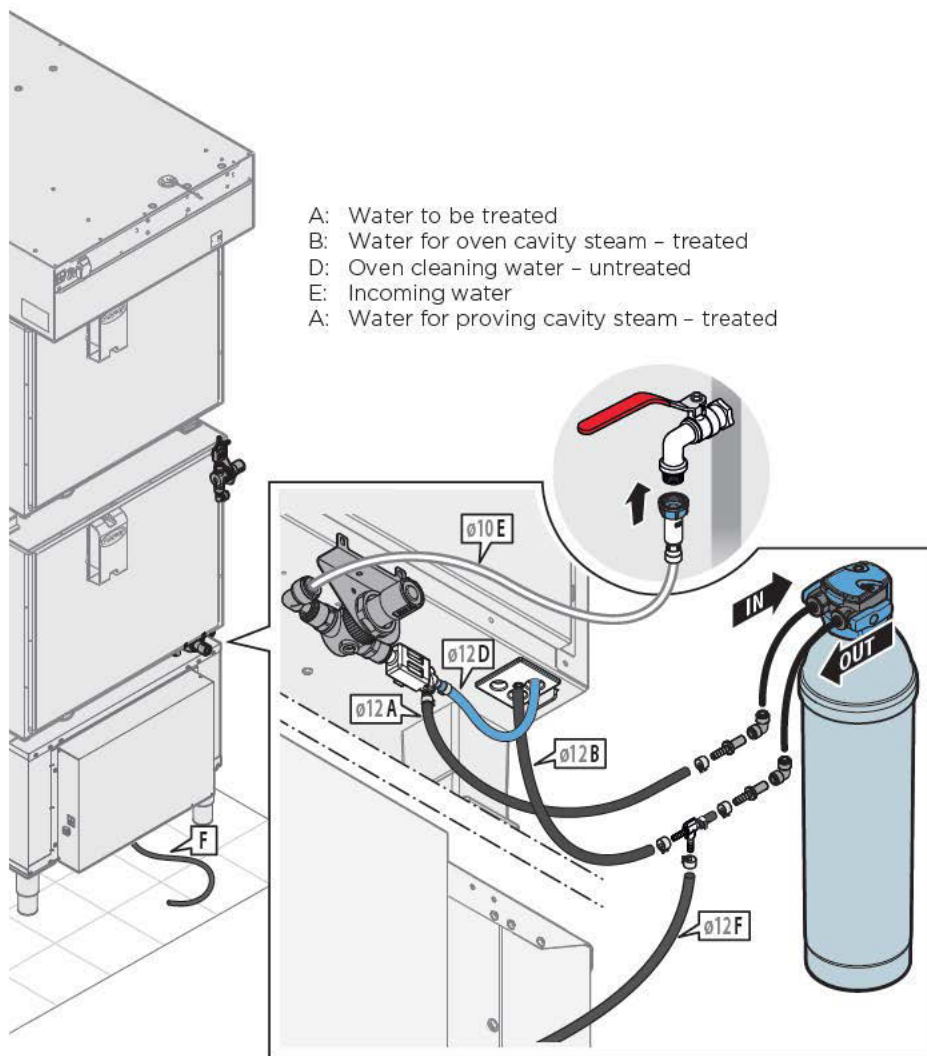
NHM \leq 250 μ S/cm	TH < 8 °dH, Cl- \leq 25 ppm (5 drops of reagent*)	No water treatment
	TH \geq 8 °dH, Cl- \leq 25 ppm (5 drops of reagent*)	UNOX.Pure
	Cl- > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 μ S/cm	Cl- \leq 20 ppm (4 drops of reagent*)	UNOX.Pure
	Cl- > 20 ppm (4 drops of reagent*)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

* use the reagent in the UNOX KSTR1081A kit

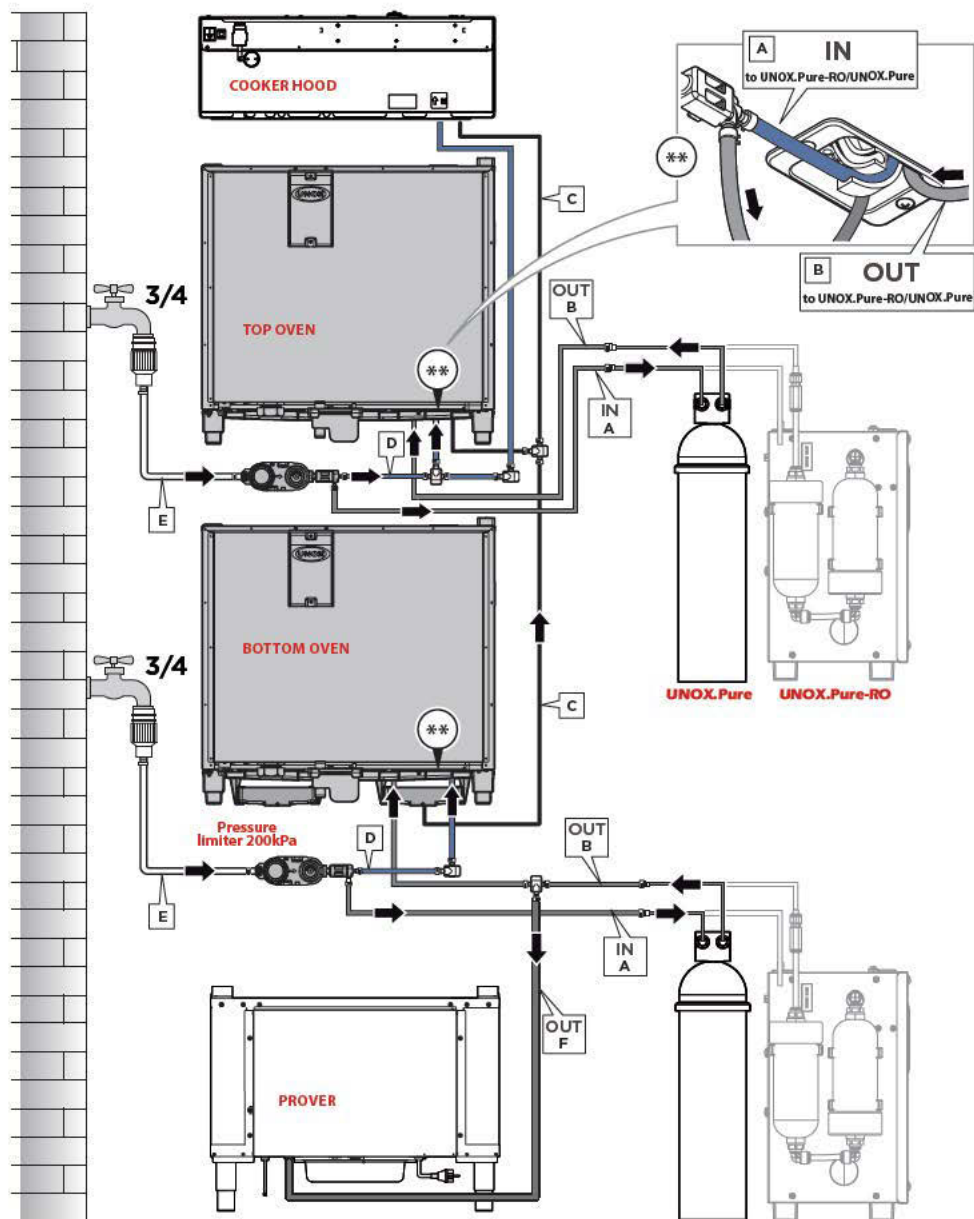
** hardness measured using the UNOX KSTR1082A kit

- ❗ Use the set of new couplings (provided with the appliance) to connect the appliance to the water mains. Do not re-use previously used couplings.

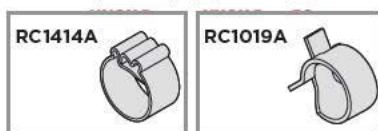
BAKERTOP™/CHEFTOP MIND.Maps™ + prover



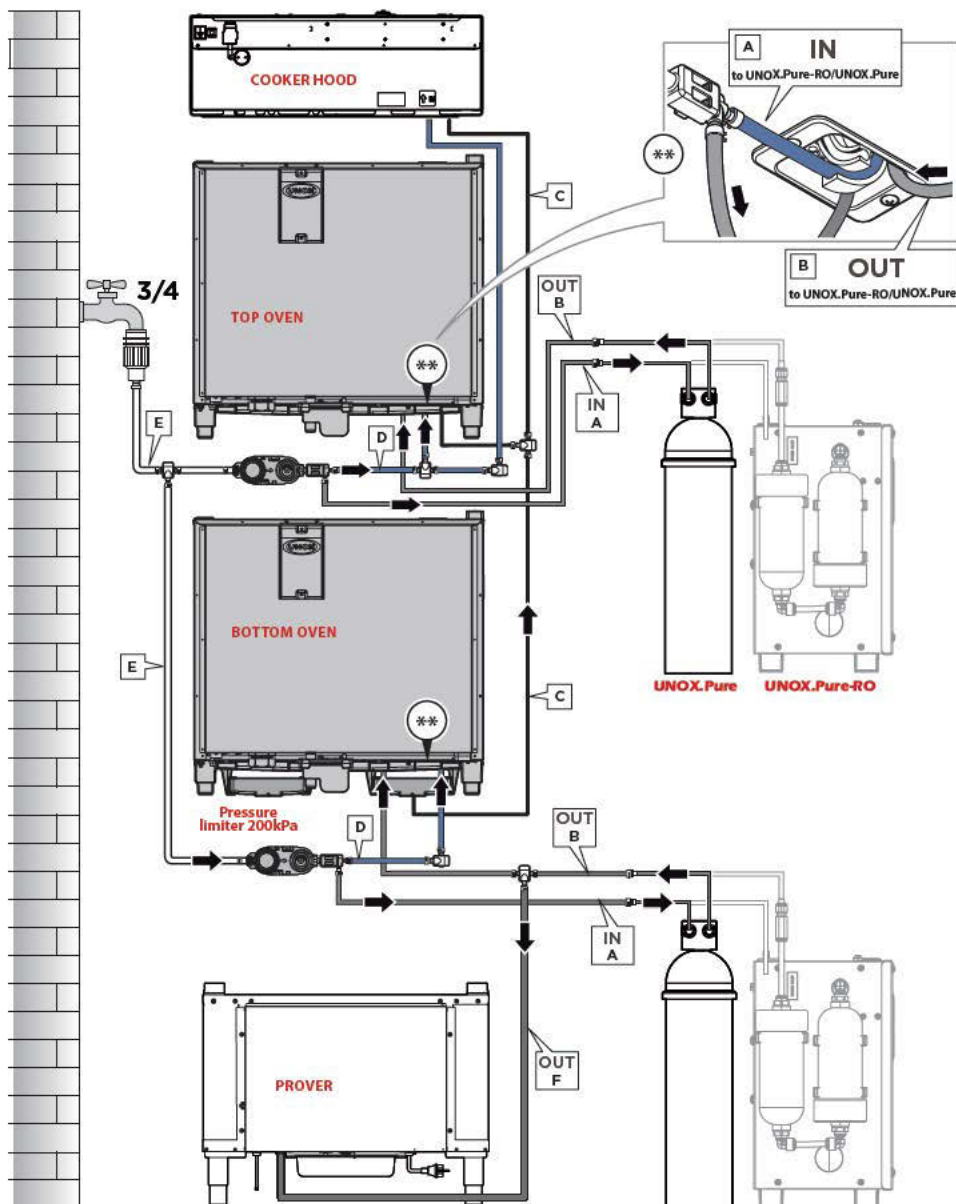
Example of plumbing in MAXI.Link columns



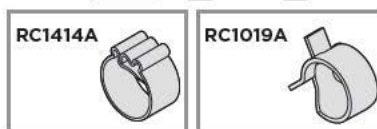
- A: Water to be treated (RC1414A)
- B: Water for oven cavity steam - treated (RC1019A)
- C: Connection to the detergent tank (RC1019A)
- D: Oven cleaning water - untreated (RC1414A)
- E: Incoming water (RC1414A)
- F: Water for proving cavity steam - treated



Example of plumbing in MAXI.Link columns



- A: Water to be treated (RC1414A)
 B: Water for oven cavity steam - treated (RC1414A)
 C: Connection to the detergent tank (RC1019A)
 D: Oven cleaning water - untreated (RC1414A)
 E: Incoming water (RC1414A)
 F: Water for proving cavity steam - treated



8

CONNECTING STACKED APPLIANCES (MAXI.Link)

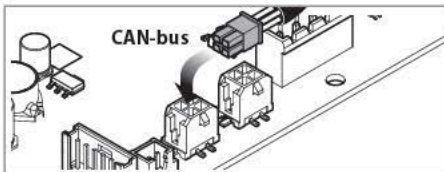
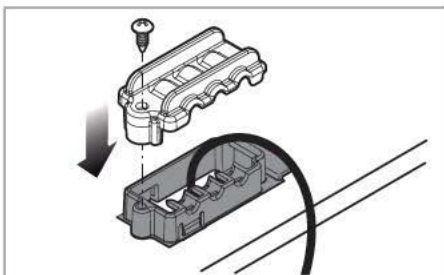
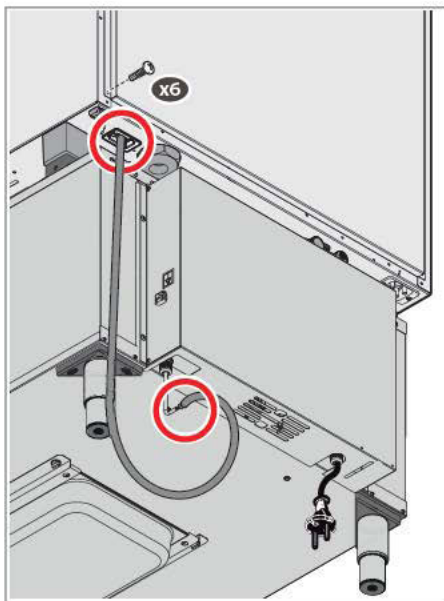
The *Dynamic* electronic provers are designed to be connected to **BAKERTOP™/CHEFTOP MIND. Maps™** combined ovens excluding big\wheeled.

The accessories connect to the oven using automatic CAN-bus connectors on the back of the oven.

- ❶ Disconnect all appliances from the electricity mains.
- ❷ Remove the rear panel of the oven to access the power board.
- ❸ Connect the CAN-bus cable to one of the corresponding CAN-bus outlets to the power board.
- ❹ Replace the rear panel of the ovens.
- ❺ Reconnect all the appliances to the electricity mains.

⊕ Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.

⚠ Connect the CAN-bus cables to the relative CAN-bus connectors only and not to the CAN-bus Ethernet connectors.



PROVERS



PROVERS

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” on page 4.

GENERAL APPLIANCE OPERATING INSTRUCTIONS

- When using the appliance for the first time, be sure to clean the inside of the prover cavity and the accessories thoroughly (see the “**Routine maintenance**” section on page 32); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours created by the protective grease used in the factory.
- 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).
- The maximum weight allowed for each tray is 5 kg; heavier loads damage the trays and side metal guides.
- To prevent boiling, when using containers filled with liquids or foods that liquefy with heat, only use quantities that can easily be kept under control.

PROVER CONNECTED TO PLUS OVENS

Oven control panel

BAKERTOP™/CHEFTOP MIND.Maps™ “PLUS” version

Press one of the buttons to select the desired accessory (**PROVER**).

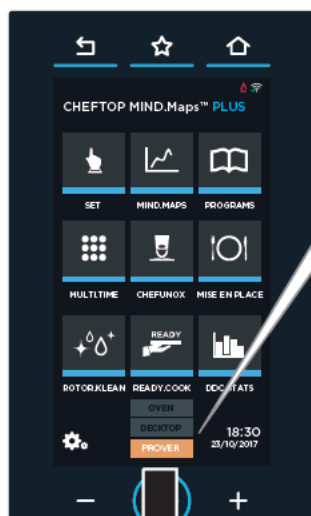
! A screen will show with only the menus you can use with a prover.

PROGRAMS MENU: enables access to a recipe list previously stored using the “SET MENU” or allows you to create and store new recipes.

SET MENU: enables “manual” proving, where the user must set the parameters for each recipe.

proving time
CAVITY temperature
Humidity input/
extraction percentage

MULTITIME MENU: use the prover in continuous mode



PROVER CONNECTED TO ONE OVENS

Oven control panel

BAKERTOP™/CHEFTOP MIND.Maps™ “ONE” version

Repeatedly press the button until “PROVER” appears: the oven control panel is now dedicated to the use of the prover.

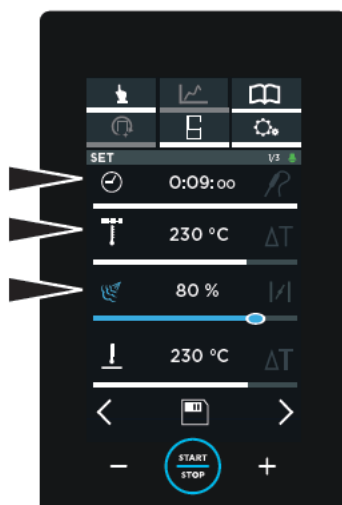
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PROGRAMS MENU: enables access to a recipe list previously stored using the “SET MENU” or to create and store new recipes.

SET MENU: enables “manual” proving, where the user must set the parameters for each recipe.

proving time

CAVITY temperature
Humidity input/
extraction
percentage



For more information on the available menus and cooking modes (MANUAL or AUTOMATIC), please see the **BAKERTOP™/CHEFTOP MIND.Maps™ PLUS** oven user manual. The controls for the two ovens are the same.

PROVERS

Maintenance

ROUTINE MAINTENANCE

! Any routine maintenance procedure must be performed:

- after having disconnected the appliance from the power and water supplies
- after having put on the proper personal protective equipment (gloves, etc.).

Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

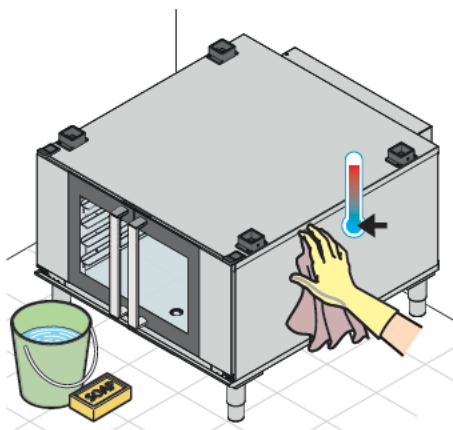
When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulfuric acid). Warning! Never use these substances when cleaning the appliance substructure or the floor under the appliance;
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.

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 thoroughly. Alternatively, only use detergents recom-



mended by UNOX; other products may cause damage, thereby invalidating the warranty*. Read the usage instructions provided by the detergent manufacturer.

Plastic surfaces and control panel

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

Door glass

Wait for the glass to cool off.

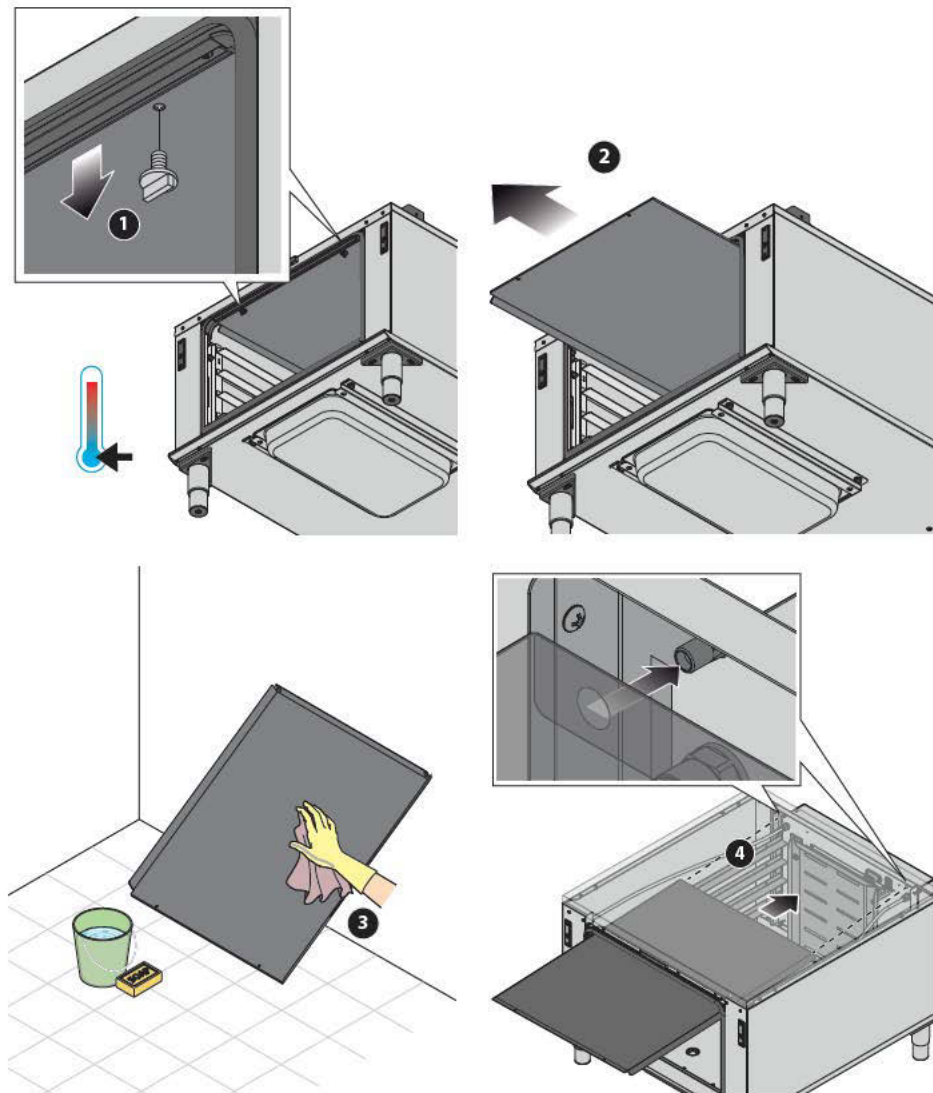
Use only a soft cleaning cloth dampened with a little soapy water or detergent specifically designed for glass. Rinse and dry thoroughly.

*For further details, go to the "Warranty" section on the website www.unox.com

Anti-condensation panel

Wait for the surfaces to cool off. Remove the anti-condensation panel as shown in the figure. Use only a soft cleaning cloth dampened with a little soap and water.

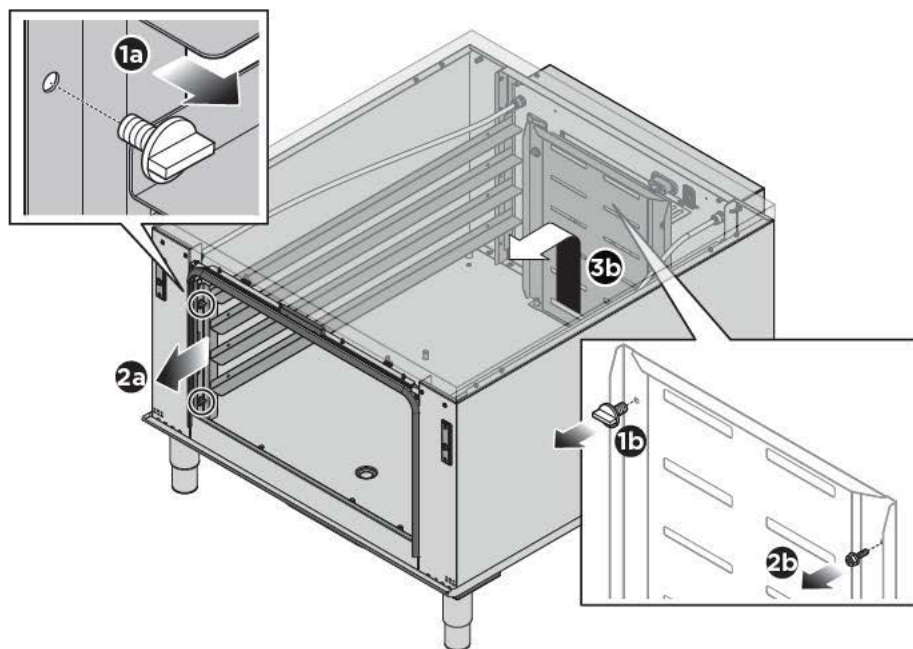
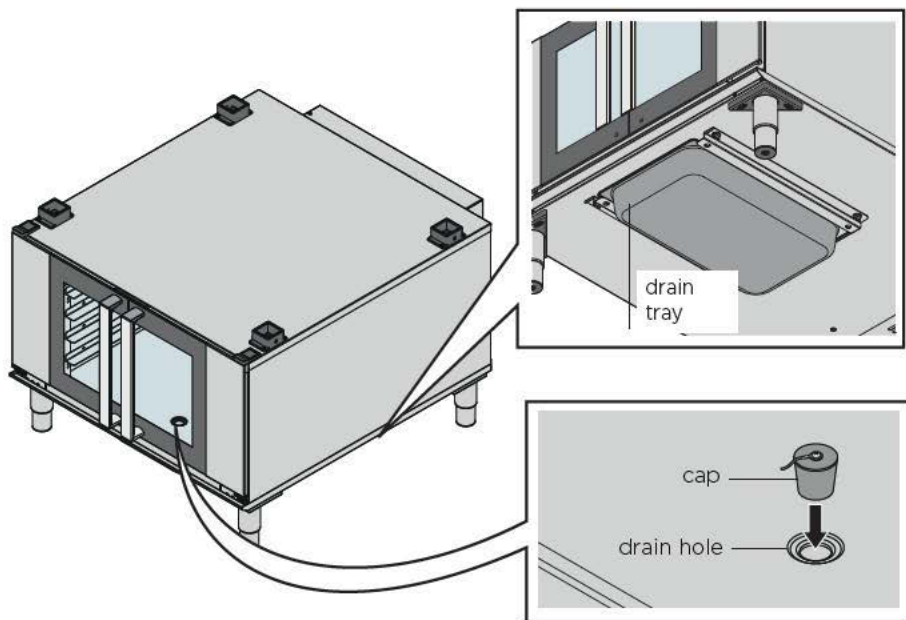
Rinse and dry thoroughly. Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the warranty*. Read the usage instructions provided by the detergent manufacturer.



Cleaning the prover cavity and the drain tray

Before cleaning the prover cavity, make sure that all parts of the appliance have reached room temperature.

- Make sure the drain tray is under the prover
- Remove the cap from the bottom of the prover cavity
- Open the prover door by about 5 cm
- Turn the prover on and set the humidity to 0% and the temperature to 50°C
- Leave the prover run for about 30 minutes before switching it off
- Wait until all the prover components have reached the room temperature
- Remove the removable parts and clean them using soapy water or mild neutral detergents
- Clean the surfaces inside the prover cavity with a soft cloth and a neutral detergent suitable for stainless steel
- Rinse thoroughly the prover cavity with a cloth dampened with water to remove any detergent residue. Manually remove any detergent residue that is not flowing out.
- Dry the prover cavity carefully
- Remove the drain tray, empty it and clean it using soapy water or neutral, mild detergents. Rinse the tray and position it under the prover.
- Remove the cap from the bottom of the prover cavity.



INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power and water supplies;
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces;

Before reusing the appliance:

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



To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.

DISPOSAL

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



The crossed-out wheellie bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste.

All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.

Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present).

At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”. Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

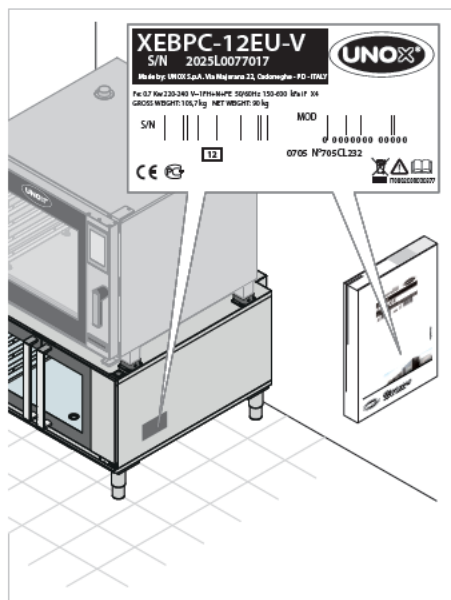
- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge (“one-for-one” exchange);

Information on disposal in European Union countries

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 authority or dealer for information on the correct disposal method.

AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from its power and water supplies and consult the solutions listed in the table.



If the solution is not listed in the table, contact an UNOX-authorized technical service centre. Provide the following information:

- 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 information:

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

Malfunction	Possible cause	Solution
The prover fails to heat up when a proving cycle starts	The prover is not connected to the electrical power supply.	Connect the prover to the electrical power supply
	The prover power board is faulty.	Contact the Customer Assistance Service
	The prover heating element is faulty.	
	The prover temperature probe is faulty.	
	only electronic models <i>Dynamic</i> with fan The prover was not connected to the oven via the CAN-bus cable during installation.	
When the prover starts a proving cycle, it does not produce humidity	The CAN-bus cable connecting the oven to the prover has detached or is damaged.	Contact the Customer Assistance Service
	only electronic models <i>Dynamic</i> with fan The prover is not connected to the water mains.	
	The water intake solenoid is damaged.	
	The prover power board is faulty.	
	The prover humidity probe is faulty.	Contact the Customer Assistance Service



INVENTIVE SIMPLIFICATION

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