

# INSTRUCTIONS MANUAL

## Prover HTB

**HTB16-M manual  
HTB10-M manual**

**HTB16-D digital  
HTB10-D digital**



**ENGLISH VERSION**

Date of creation: 15.05.2014

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## 1.0. DANGEROUS ZONES

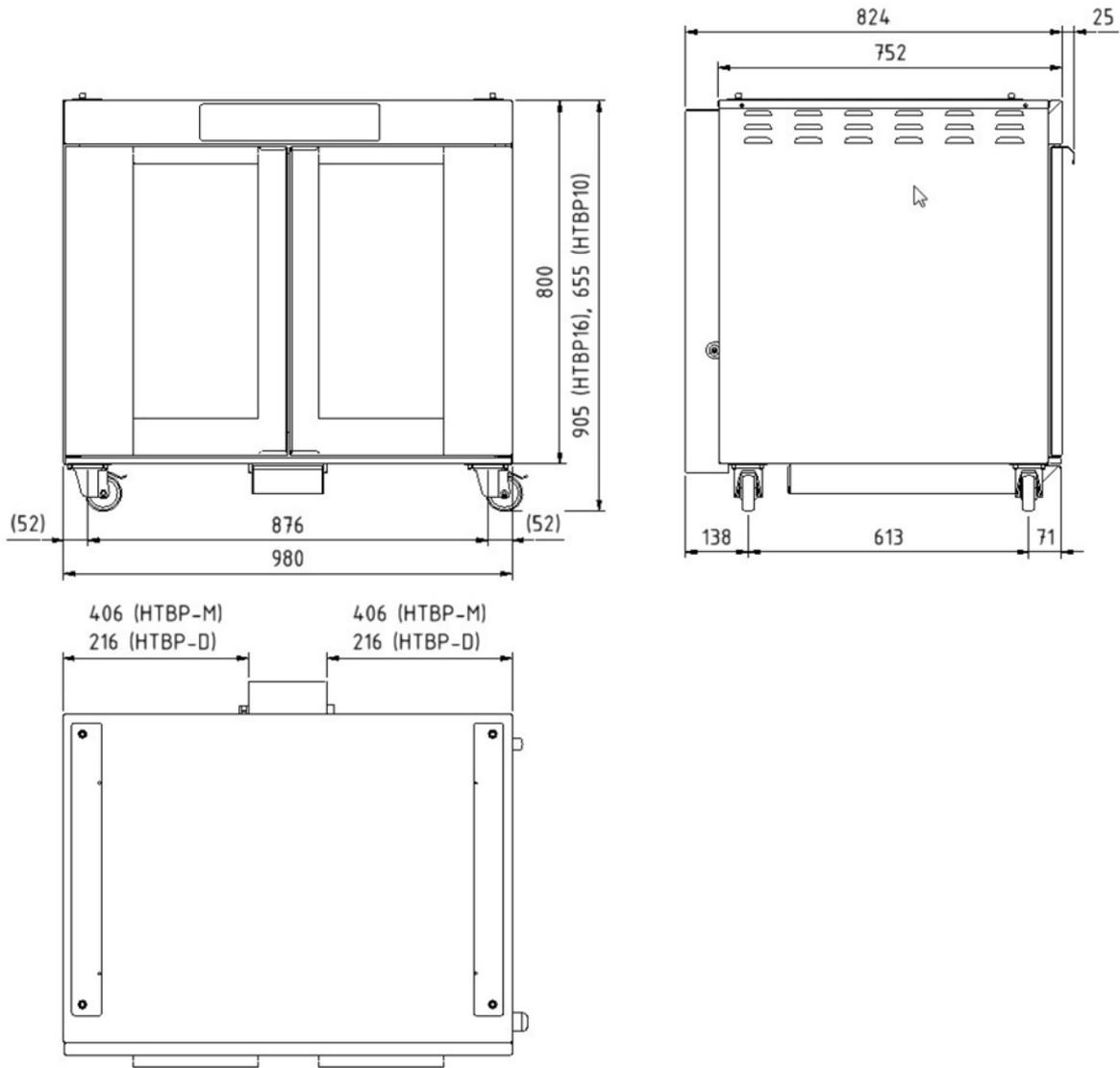
### ATTENTION – RISK OF BURNS

-  HOT SURFACE OF THE GLASS OF THE DORS AND OF THE FRONT SIDE OF THE PROVER
-  HOT CHAMBER OF THE PROVER
-  EXTRA CAUTION REQUIRED WHEN REMOVING THE HOT TRAYS FROM THE PROVER

## 2.0. TECHNICAL DATA

Model	HTB16-M	HTB10-M
Management	manual regulation	manual regulation
Tray capacity	16x dim. 60x40 cm	10x dim. 60x40 cm
Tray distance	70 mm	70 mm
Outside dim. AxBxC	930x800x905 mm	930x800x655 mm
Weight	75 kg	65 kg
Total electrical power	1,2 kW	1,2 kW
Fuses	10 A	10 A
Voltage	230V / 50Hz	230V / 50Hz
Water connection	R 3/4"	R 3/4"
Water pressure	200 – 500 kPa (2-5 bar)	200 – 500 kPa (2-5 bar)
Temperature	max. 85°C	max. 85°C

Model	HTB16-D	HTB10-D
Management	digital regulation	digital regulation
Tray capacity	16x dim. 60x40 cm	10x dim. 60x40 cm
Tray distance	70 mm	70 mm
Outside dim. AxBxC	930x800x905 mm	930x800x655 mm
Weight	75 kg	65 kg
Total electrical power	2,7 kW	2,7 kW
Fuses	16 A	16 A
Voltage	230V / 50Hz	230V / 50Hz
Water connection	R 3/4"	R 3/4"
Water pressure	200 – 500 kPa (2-5 bar)	200 – 500 kPa (2-5 bar)
Temperature	max. 60°C	max. 60°C



### 3.0. PRODUCT LABELLING

#### TECHNICAL DATA PAD

HTB16-M manual	HTB 10-M manual																																				
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## 4.0. SAFETY NOTES

-  The appliance is designed exclusively for reheating and raising food, such as various confectionery, bakery, meat and vegetable dishes!
-  Prover is strictly made only for rising food and not anything else unless manufacturer confirms otherwise with written confirmation!
-  It is strictly forbidden to rise any products containing inflammable vapours (e.g. alcohol) that can set on fire!
-  The prover can be operated only by authorized persons who are familiar with all safety instructions!
-  When inserting and taking out the material from the prover wear protective gloves made of non-combustible material!
-  For unauthorized persons movement near to the prover is strictly forbidden.
-  Before each start of the prover operation certain precautions should be secured
  - All the safety elements of the prover are in place;
  - No part of the prover is damaged;
  - All foreign bodies from the prover and its surroundings are eliminated;
-  If these criteria are not met the prover should be started only after eliminating all the faults!
-  After finished rising procedure the main switch should be always switched off and also the water valve should be closed.
-  All maintenance and service work should be carried out only by an authorized and a qualified person, familiar with the technical characteristics of the prover and regulations for the safe operation!
-  Always carry out repair and service work with the appliance at zero voltage!
-  After the maintenance or service of the prover it is necessary to take in consideration all upper instructions.
-  Also it is necessary to ensure that all prover parts and security elements are properly configured and installed on their places.
-  If the regulations for safe work are not satisfied, the prover shouldn't be operated!

## 5.0. PLACEMENT OF THE PROVER

Prover HTB-M, D can be used as a standalone device or you can use it to put the HTB or FIN DEKO prover on it.

When installing the appliance for safety reasons, their own refrigeration servicing and general for reliable operation, necessary to take into account the standard deviation of the walls, different partitions, kitchen furniture, decorative coverings, etc. ... All the walls and all the objects that are in the immediate vicinity must be made of noncombustible materials (ceramic, plating, etc. ...), otherwise they shall be surrounded with non-combustible heat insulating material.

-  In the area where the device operates normally, therefore, creates a moisture is necessary to provide ventilation.

⚠ IT IS FORBIDDEN TO INSTALL THE PROVER IN A PLACE TWO METERS APPROPRIATE VENTILATION SYSTEM!

**The place designated for installation of the prover has to be prepared in line with the manufacturer's instructions prior to the installation. Accordingly the purchaser (or a designer) has to ensure the following:**

- A spacious position at appropriate distance from the walls and the ceiling
- Electrical supply of appropriate electrical power supply, appropriate fuses and nearby main switch
- Connection of the appliance to the potential equalization – separate grounding conductor
- Connection to the cool water supply with a softening system having a valve
- Ventilation system and steam suction above the prover

## 6.0. INSTALLATION

### 6.1. - ELECTRICAL CONNECTION

- ⚠ **ELECTRICAL CONNECTION OF THE PROVER CAN ONLY BE DONE BY A DULY AUTHORISED PERSON!**
- ⚠ **PLEASE FOLLOW ALL REGULATIONS FOR SAFE WORK WHEN INSTALLING THE ELECTRICAL DEVICE!**

In order to electrically connect the prover, it is necessary to use a standardized connector cable with a rubber insulation **H 05 RN-F5 G 2,5 mm<sup>2</sup>**, factory already installed onto the prover. In case that the prover is installed in countries with power supply 110 V/60 Hz, the cable cross-section correspondingly increases.

The cable must be physically protected by a plastic pipe or a tube, so it is not directly exposed to outside influences!

The device must be grounded in accordance with the safety of electrical equipment!

Equalisation of potentials is carried out onto the screw marked with a symbol, which is located below the feedthrough for electrical connection, on the back side of the prover!

A separate 3-core cable must be provided for the prover from the electrical cabinet of the facility, whose cross section corresponds to the maximum electrical power of the prover with appropriate protection with one-phase automatic circuit breaker;

### 6.2. WATER CONNECTION

Water supply is located on the rear left bottom side. Connection is made with a supplied flexible delivery pipe for water attached to distribution network valve or by a threaded pipe with a flange. The connection should be made so that it cannot be removed in the event of a pressure overload.

Sand trap shall be installed before the entering of the water into the prover and due to scaling is advisable to also install a water softener.

## 7.0. DESCRIPTION

A prover is intended for rising of food with a help of hot air circulating evenly in the prover chamber with possibility of humidifying.

- When talking about M-manual version we humidify with pressing the humidify button for longer time but no longer than 10s.
- With D-digital version we set the humidity level with controller and then it controls the level itself.

Food shall always be placed on standard trays EN 60/40, with which are then inserted into the provers guides.

Depending on a model, a prover may have 5+5 or 8+8 levels.

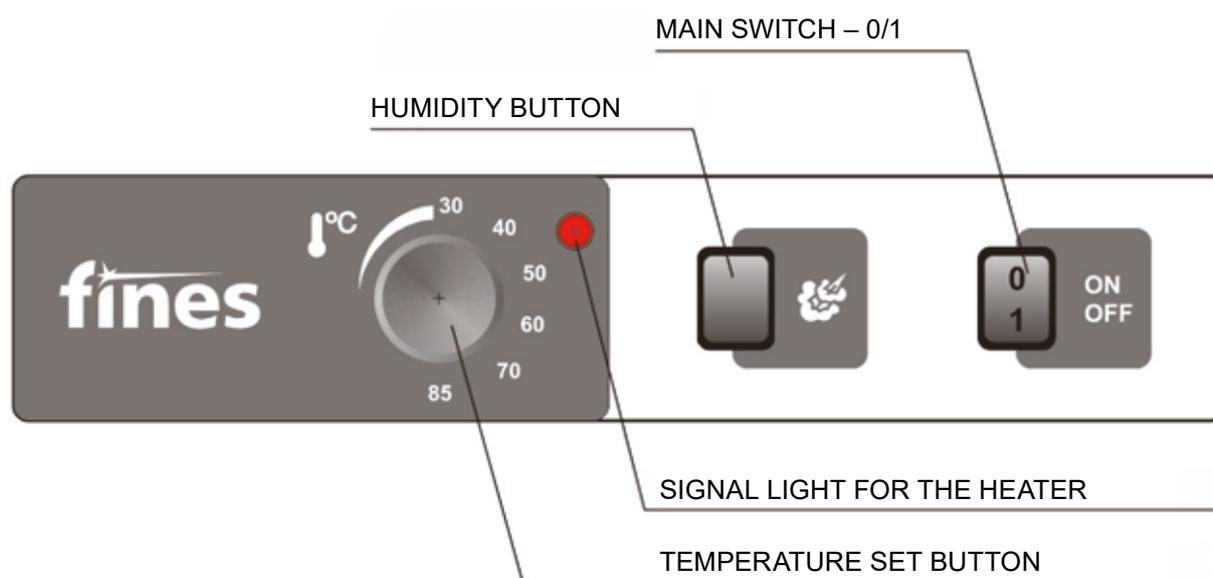
Prover can be placed as self standing device or in most cases as additional element in combination with HTB convection or FIN DEKO deck PROVER.

Depending on the needs of the whole set (hood + PROVER + prover) you can choose between two heights:

**PROVER – HTB10-M or D** – with capacity of 5+5 trays EN 60/40  
Standard height H=905 mm

**PROVER – HTB16-M or D** – with capacity of 8+8 trays EN 60/40  
Lowered height H=605 mm

## 8.0. CONTROL PANEL HTB16,10-M manual



## 9.0. PROVER MANAGEMENT HTB16,10-M manual

Device is turned on with main switch. In it green light shines when we do it.

Temperature can be set with knob till max. 85°C – standard set temperature for rising is cca. 40–50°C+

Open the doors of prover  (**risk of burns!**);

Put the products in the chamber (necessary to wear gloves -  risk of burns). At that you have to provide that the hot air reaches all products.

Close the door as soon as possible, to avoid heat loss.

Between the process you should provide humidity with pressing the humidity button. The button shouldn't be pressed more than 10s at once.

When the rising process is finished you take out the products as soon as possible. (at that you should be using the protective gloves – ⚠ risk of burns)

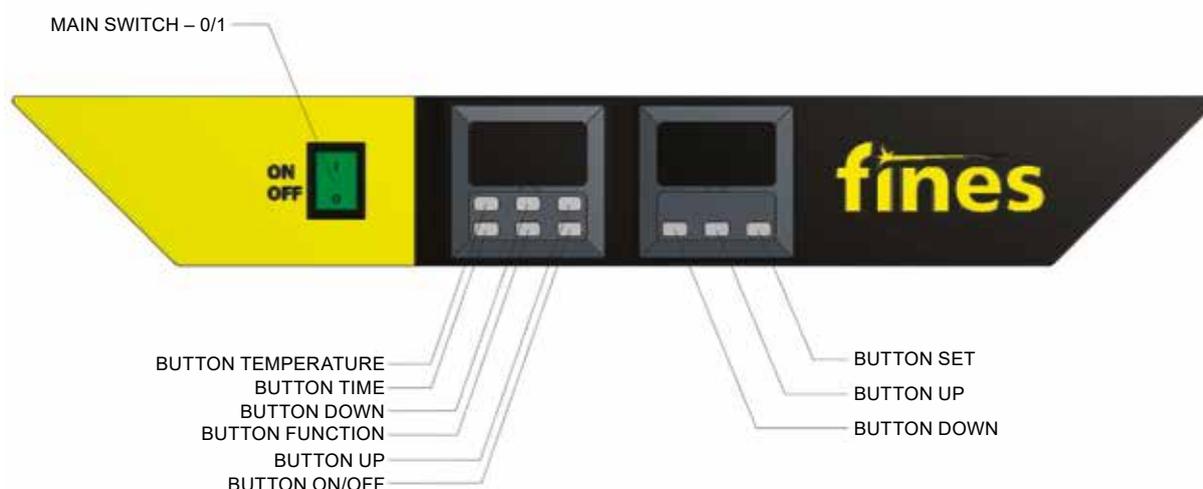
During process it is recommended that you open the doors as less as you can, because of the heat loss. You can watch the rising of the products through big glass doors.

**ALWAYS FOLLOW THIS PROCEDURE AT THE END OF THE PROCESS:**

**Turn off the device with main switch 0/1 !!!**

**Close the water pipe or valve!!!**

## 10.0. CONTROL PANEL HTB16,10-D digital



## 11.0. PROVER MANAGEMENT HTB16,10-D digital

Device is turned on with main switch. In it green light shines when we do it.

Temperature can be set on left controller first with pressing the button temperature and then with buttons up and down we set the temperature up to max. 70°C. When the temperature is set, confirm it with button set - standard temperature for rising is cca. 40–50°C.

Time can be set on the left controller with pressing the button time following with buttons set and then with buttons up and down. We confirm it with button set.

Also the humidity can be set on the left controller with pressing the button time following with buttons set and then with buttons up and down. We also confirm it with button time.

Open the doors of prover ⚠ (risk of burns!);

Put the products in the chamber (necessary to wear gloves - ⚠ risk of burns). At that you have to provide that the hot air reaches all products.

Close the door as soon as possible, to avoid heat loss.

When the rising process is finished you take out the products as soon as possible. (at that you should be using the protective gloves – ⚠ risk of burns)

During process it is recommended that you open the doors as less as you can, because of the heat loos. You can watch the rising of the products through big glass doors.

<b>ALWAYS FOLLOW THIS PROCEDURE AT THE END OF THE PROCESS:</b>
<b>Turn off the device with main switch 0/1!!!</b>
<b>Close the water pipe or valve!!!</b>

## 12.0. REGULAR CLEANING AND MINTAINANCE

- ⚠ **EXTERIOR AND INTERIOR OF THE PROVER MUST BE COOLEDOWN TO ROOM TEMPERATURE (approximately 25 C) BEFORE CLEANING!**
- ⚠ **PROVER MUST BE DISCONNECTED FROM ELECTRICAL POWER SUPPLY BEFORE CLEANING!**
- ⚠ DO NOT USE AGGRESSIVE CLEANING AGENTS FOR CLEANING OF THE PROVER
- ⚠ CLEANING OF THE INTERIOR OF THE PROVER CAN ONLY BE DONE WITH CERTIFIED AND
- ⚠ ORIGINALLY PACKED CLEANSING AGENTS, WHICH ARE APPROVED FOR USE IN FOOD
- ⚠ INDUSTRY FOR CLEANING THE INTERIOR OF PROVERS AND ON WHICH IS THIS CLEARLY
- ⚠ SPECIFIED OF THE PACKAGING OF THE CLEANSING AGENT
- ⚠ WHEN USING ANY KIND OF CLEANSING AGENTS IS OBLIGATORY TO USE PROTECTIVE
- ⚠ GLOVES
- ⚠ STRICT COMPLIANCE WITH INSTRUCTIONS for USE and SAFE WORK WITH THE
- ⚠ CLEANSING
- ⚠ AGENT IS OBLIGATORY
- ⚠ IT IS FORBIDDEN TO CLEAN THE PROVER WITH RUNNING WATER or JET OF WATER
- ⚠ WHEN CLEANING, IT IS FORBIDDEN TO USE TOOLS, WHICH MAY MECHANICALLY
- ⚠ DAMAGE THE SURFACE

### 12.1. REGULAR CLEANING OF THE EXTERIOR OF THE PROVER

EXTERIOR OF THE PROVER is cleaned with a moistened damp cloth or with a mild detergent for decreasing of metal surfaces.

Clean the CONTROL PANEL only with a moistened soft cloth, never use any detergent!

THE EXTERNAL GLASS OF THE DOOR from the outside shall be cleaned on regular intervals with a damp cloth or mild cleaning agent for glass.

For all outside surfaces of the PROVER is recommended to use cleaning detergent FINES MOROTO GX500 and GX500 S that is packed in handy packaging with sprayer for easier spraying, and multi-purpose cleanerMX200.

### 12.2. REGULAR CLEANING OF THE INTERIOR OF THE PROVER

METAL PARTS OD THE INTERIOR of the device it is nec essary to clean regularly with wet cloth and cleaning agent for degreasing surfaces that can be used in the food industry.

For cleaning stubborn grease stains on the metal parts inside, use detergent to clean the PROVER cavity, which may be used in the food industry, this is exactly hold the manufacturer's instructions.

To facilitate the cleaning guides are quickly remov able without tools, if necessary, you can easily remove and clean place behind them;

Clean the DOOR GASKET with a damp cloth at the end of each working day, never clean the gasket of thedoor with any detergents;

Clean the INTERNAL GLASS OF THE DOOR with a damp cl oth or mild cleaning agent for glass.

For all outside surfaces of the PROVER is recommended to use cleaning detergent FINES MOROTO GX500 and GX500 S that is packed in handy packaging with sprayer for easier spraying, and multi-purpose cleanerMX200.

## 13.0. WARRANTY CONDITIONS

### **WARRANTY for the product is 24 months,**

only in case, if the buyer prior to the previous period of the first 12 months, orders, at its own expense a preventive check up of the product at the authorized FINES service centre and provided that the service centre, after examining the product, confirms that handling of the PROVER h as been carried out with due care and diligence, **otherwise the WARRANTY is limited to 12 months!**

### **STANDARD WARRANTY CONDITIONS**

This warranty includes replacement of original parts found to be defective and installation free of charge by the authorised FINES agent.

The warranty becomes effective from the date of sale or installation date of the equipment under the following restrictive conditions:

1. The equipment is purchased under » normal » conditions;
2. Installation is made by an authorised agent;
3. The equipment is maintained and serviced only by an authorised agent!
4. Utilisation of the equipment conforming to the indications of the instructions for use and for the purpose for which it is made;
5. The equipment is maintained daily as a good father should and with all due care;
6. Maintenance followed-up by the authorised agent conforming to the maintenance specifications with at least one maintenance a year (maintenance at the user's cost); **If there is no maintenance follow-up by an authorised servicer, the warranty is limited to 12 months!**
7. Exclusive use of FINES original parts;

### **This warranty doesn't cover:**

1. Replacement of normally wearing parts (bulbs, seals) and door glass damage;
2. Parts found not to be defective by our dealers;
3. Problems resulting from abnormal use of the equipment;
4. Problems resulting from an installation not installed by an authorised agent;
5. Parts where problems result from transport damage or incorrect handling;

Repair and/or replacement of defective parts during the warranty period does not extend the initial warranty!

### **EXTENDED SPECIAL WARRANTY CONDITIONS**

Extended special warranty conditions include all the terms of » standard warranty » with exception of warranty period, which is extended!

The Extended warranty may include additional conditions if agreed upon in writing with the purchaser.

## 14.0. CONTACT DETAILS

### **MANUFACTURER:**

#### **FINES d.o.o.**

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