MOD : EPE-6N

Production code : T ANEMOS 6/CL

04/2026

EPE-6N **EPE-6UN**

EPE-10N **EPE-10UN**

INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH

INDEX

1. Product identification

This manual refers to the proving cabinets of the TEOREMA ÀNEMOS and COMBI ÀNEMOS.

2. Conformity with directives

The proving cabinets bear the following compulsory mark CE which guarantees their conformity to the following European directives:

2014/35/CE Low Tension Directive
2014/30/CE Electromagnetic Compatibility Directive
2011/65/CE RoHS 2 Directive
1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs

3. Technical specifications

The following table shows the proving cabinets' technical specifications.

	T ÀNEMOS E /CL H=710	**T ÀNEMOS E /CL H=1060**	**T ÀNEMOS G /CL H=710**	**T ÀNEMOS G /CL H=1060**	**COMBI T /CL H=530**	**COMBI T /CL H=730**	**Units of measure-ment**
Weight	61	80	60	78	60	73	Kg
External height external width external depth	H 710 A 970 B 870	H 1060 A 970 B 870	H 710 A 970 B 830	H 1060 A 970 B 830	H 530 A 970 B 1160	H 730 A 970 B 1160	mm
Number of trays 60x40 (cm)	5	10	5	10	6	10	n°
Distance between trays	75						mm
Electrical feed	Single phase						
Voltage	230						Vac
Frequency	50 o 60						Hz
Electricity	4.3						A
Electrical power	1						kW
Humidifier electrical power (optional)	1						kW
Electrical connection	Plugless 3 lead cable						
Cable length	2						m
Section of lead wires	2.5						mm²
Baking chamber light:							
Type	Fluorescent lamp						
Power	8						W
Max. temperature which can be set (prover heating element)	90						°C
Ambient conditions:							
Temperature	0-40						°C
Maximum humidity	95% without condensation						

4. Proving cabinet installation

4.1. Electrical connection

The equipment is supplied with an electrical connection cable furnished with a ground wire. In conformity with the safety regulations in force, **it is mandatory to connect the ground wire (yellow-green) to an equipotential system the efficiency of which has to be correctly verified following to the regulations in force.**

Before making any connections verify that the specifications of the electrical system, to which the equipment has to be connected, correspond to the supply characteristics required by the equipment itself (see chapter 3).

The Manufacturer does not assume any responsibility for damage resulting from ignoring the abovementioned warnings.

For the electrical connection refer to Fig. 4.1 where the position of the electrical input (1) is indicated.

4.2. Humidifier water connection (optionally)

Connect the humidifier water inflow (2) to the plumbing, with a cock.

Connect the water outflow of the humidifier-discharge to the plumbing (3). Verify that the water outflow discharges in a trap.

See Figure 4.1 for the exact position of the water in-and outflow.

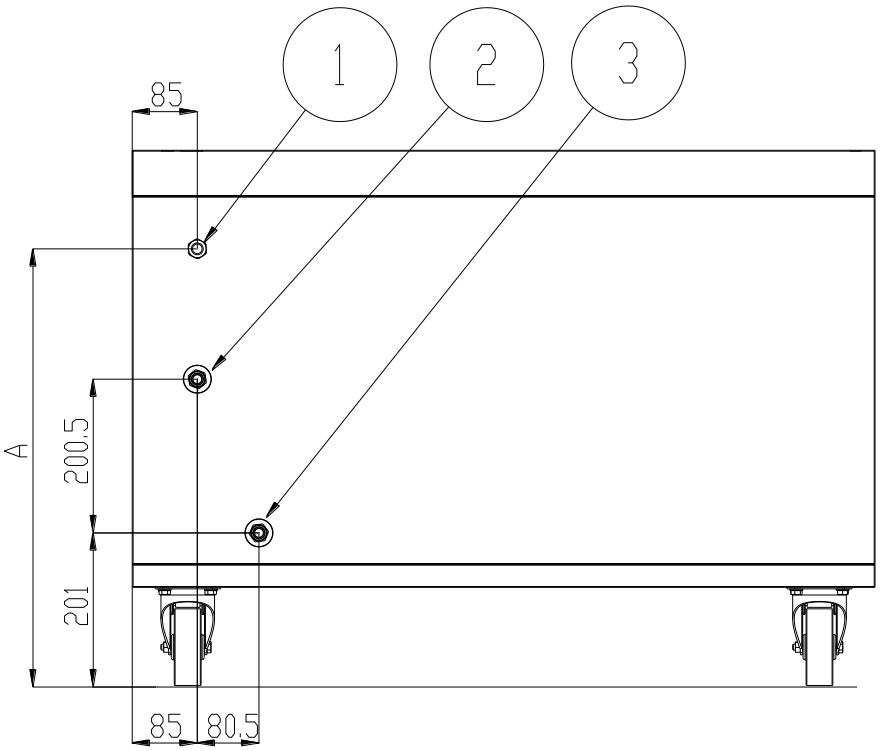


Fig.4.1 Connections position

	A (mm)
T ÀNEMOS E-G /CL H=710	571.5
T ÀNEMOS E-G /CL H=1060	921.5
COMBI T/CL H=530	441.5
COMBI T/CL H=730	601.5

N°	DESCRIPTION
1	Electrical feed input
2	Humidifier water inflow (optionally)
3	Humidifier water discharge (optionally)

WARNING: Before giving current to the heating elements, remember to open the water inflow (only in the version supplied with humidifier).

5. Control panel

5.1. Proofing cabinet

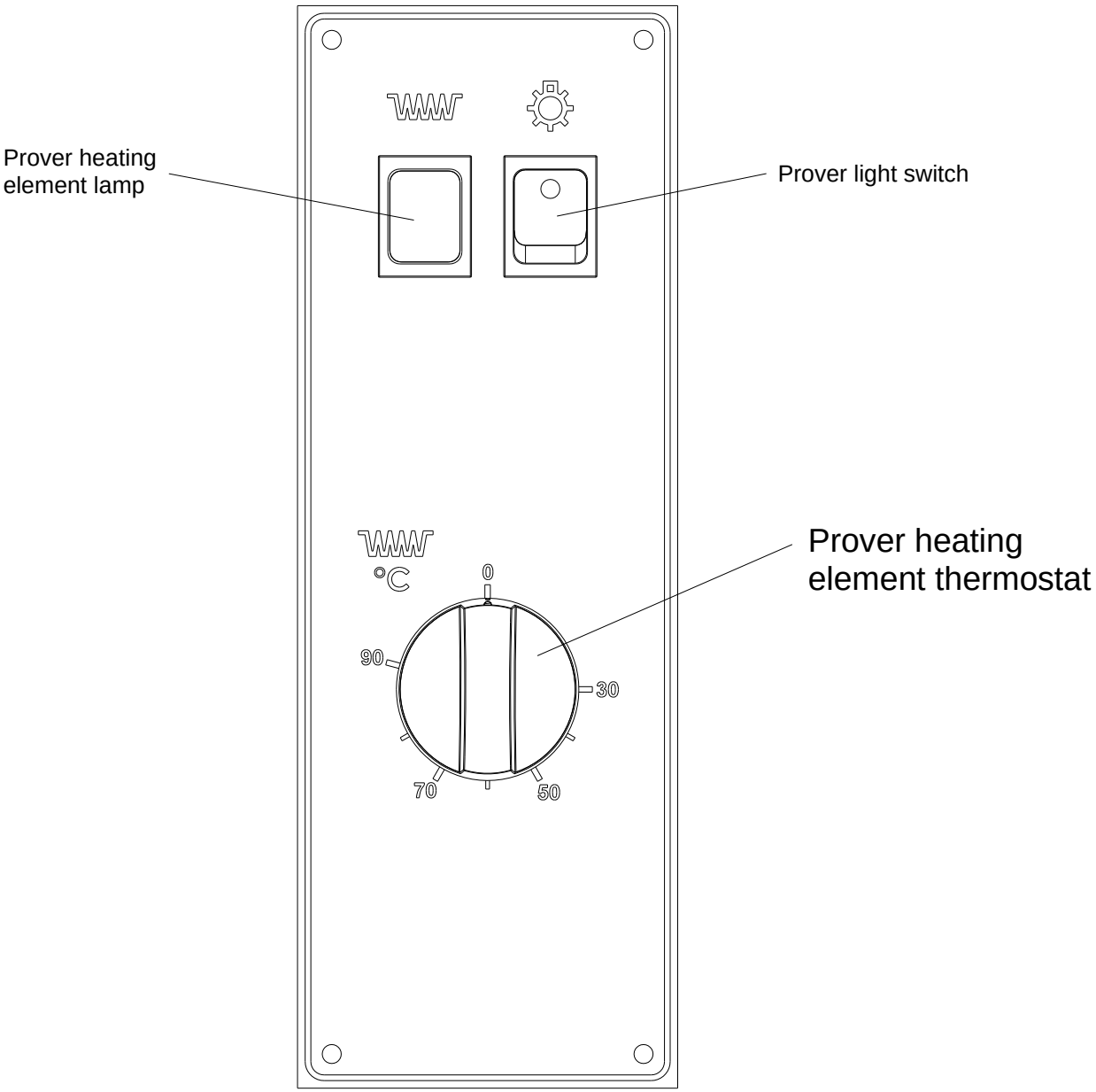


Fig. 5.1 Control panel

5.2. Proofing and humidity cabinet

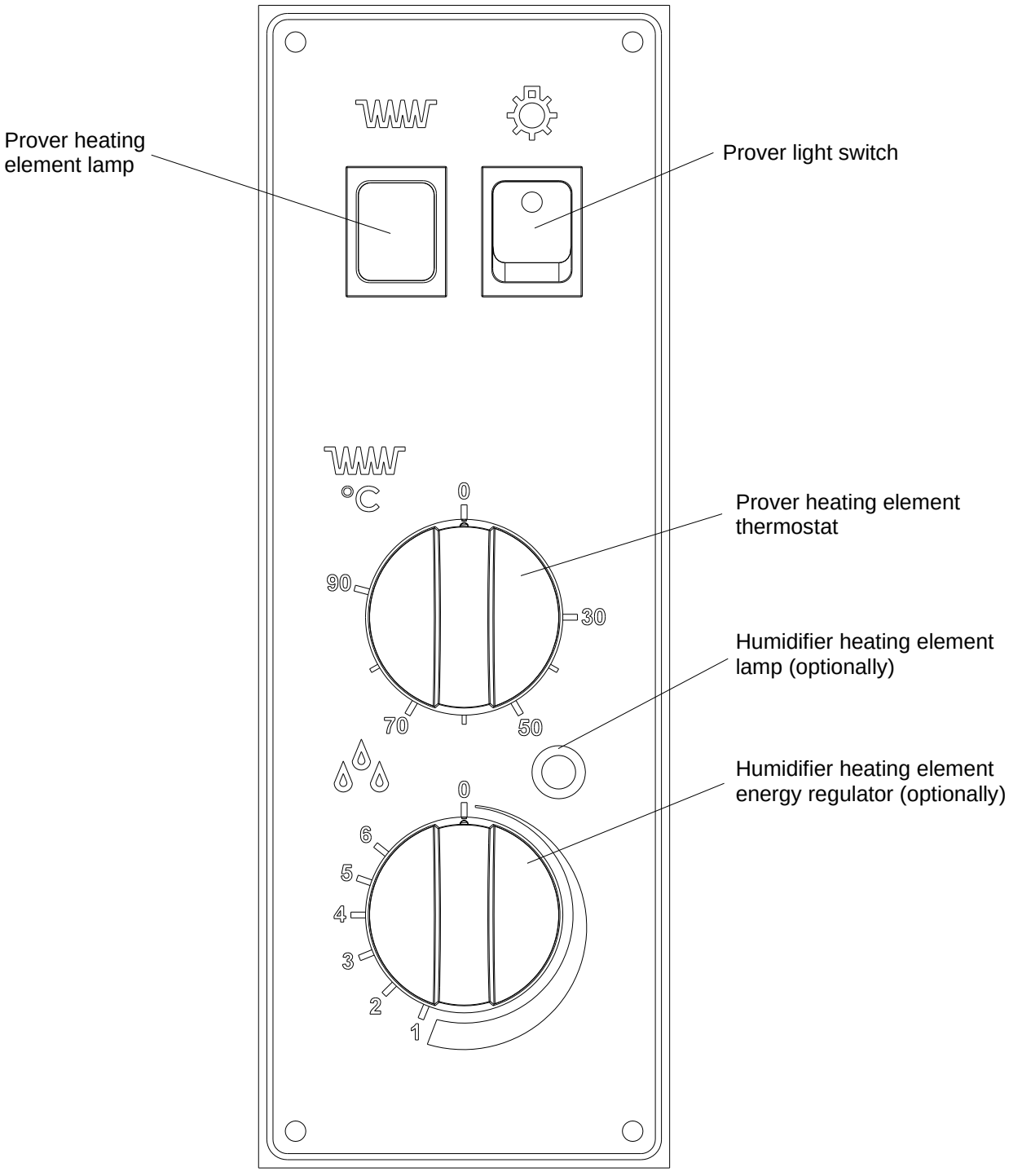
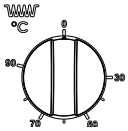


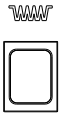
Fig. 5.2 Control panel with humidifier (optionally)

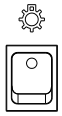
6. Working

6.1. Heating function

Figures 5.2 and 5.3 show the control panel with all controls.

To switch on the prover heating elements, move the prover heating element thermostat  and set a leavening temperature.

When the desired temperature has been set, the prover heating element lamp will switch on  , up to the settled temperature.

To switch on the light, use on the chamber light switch  by putting it in position 1.

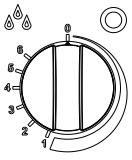
6.1.1 Heating function - recommended settings

Parameters to set: temperature [° C].
Recommended Temperature Value: 35/40 °C (value to be corrected by adjusting the result obtained to the desired result).
Duration: from a minimum of 30 minutes to 1h (to be adapted to the type of product, weight and recipe).

NB: the maximum recommended leavening temperature value is 45/50 °C but not higher, because otherwise the product tends to dry out (it forms a skin).

6.2. Humidity function (only on model with humidifier)

<u>WARNING: before using the humidifier, be sure that the in-outflow plumbing has been connected.</u>

Once the water has been put into the humidifier bowl, turn the humidifier heating element energy regulator  (see Fig. 5.2), to heat the water and create in this way the desired humidity. The functioning of the humidifier element will be indicated by the lighting of the humidifier element light.

The humidifier is equipped with a float, a level indicator that controls the water level tank and with an overflow in case the tank is overfilled with water.

6.2.1 Humidity function - recommended settings

CAUTION: The chamber is equipped with a water vapour generator with defined power levels from 1 to 6, but it is NOT equipped with a means to control the humidity value, which must instead be carried out by the user.

Parameters to set: humidity level [values - see Fig.5.2].
Recommended initial settings: set the knob between values 1 and 3 for 10 minutes and check the level of humidity produced.
Duration: from a minimum of 30 minutes to 1h (to be adapted to the type of product, weight and recipe).

The level of humidity in the product depends on the quantity and type of product present in the chamber; if the humidity in the chamber is excessive, after a certain time identified by the operator, turn off the humidity by turning the knob to 0.
For correct use it is recommended to set the chamber to the desired temperature and humidity before placing the product inside.
Then place the product inside it and keep it there for a set time; if necessary, add humidity for a time defined by the user.

Warnings:
1) the humidity in the leavening chamber serves to keep the surface of the product moist, to prevent it from drying out (avoid a skin on the product) - in this case increase the level of humidity in the chamber;
2) excessive droplets on the top of the chamber are an indication of humidity saturation in the chamber that goes beyond proper use (too much humidity set), in this case switch off the humidifier;
3) the level of humidity in the chamber must not be too high because otherwise the product will be too wet and the effect of heating the chamber is eliminated by too much water vapour in the chamber.

7. Prover switch off

At the end of each working day, put the thermostat indicator on the position 0, and possibly close the water inflow cock.
In the case of a chamber with humidifier, also set the humidity knob to zero.
In the case of a chamber with humidifier, it is suggested to let the chamber dry by leaving the doors open. This allows the water vapour to escape and the excess water that is generated on the chamber floor to dry with the natural cooling of the chamber.
In case of extended periods of idleness (for example for vacations), it is advisable to turn off the main switch on the electrical panel.

8. Prover cleaning

Use a soft damp sponge to clean the stainless steel or aluminium plate baking, if necesary with a light, not abrasive detergent, being careful that it does not splash onto any refractory surfaces.

⊘ Do not use abrasive detergents or corrosive materials, as it could dull the stainless steel.

⚠ Do not use jets of water as they could penetrate the switchboard and damage to create a danger of electrocution and/or sudden startups of the equipment.