

# PIPER

The Food-Focused Equipment Company

## AP PROOFER

Installation and Operating Manual



**For service information call 800-544-3057**

Please have the following information available before calling. Information can be found on the identification/certification tag:

- Model Number
- Serial Number
- Date of Purchase
- Part Description and number as shown in parts list

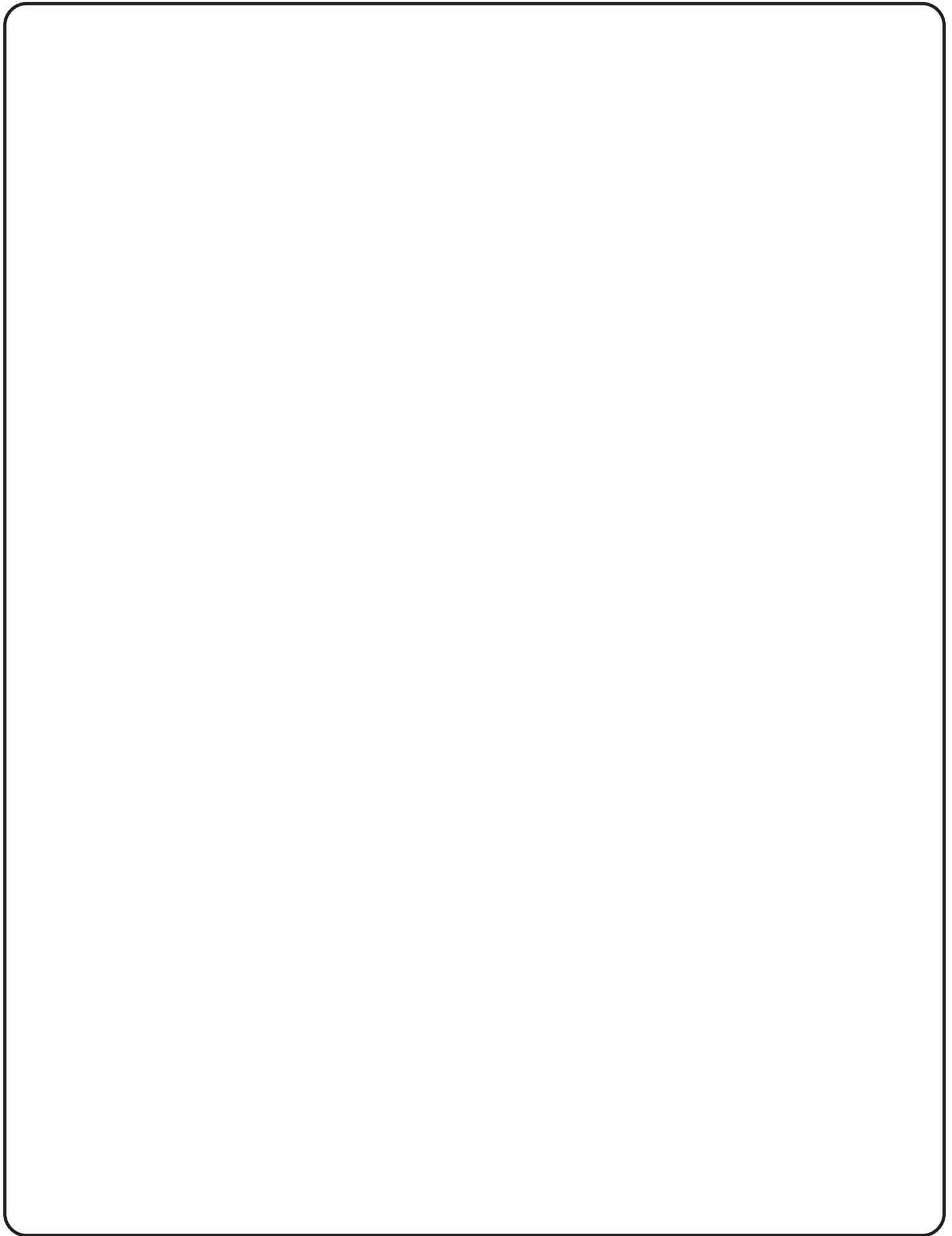


**IMPORTANT INFORMATION  
READ BEFORE USE**

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow these instructions could result in damaging equipment, voiding the warranty, serious injury or even death.

Piper Products, Inc  
300 South 84th Avenue  
Wausau, WI 54401

Phone: 715-842-2724 . FAX: 715-842-3125



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## INTRODUCTION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Piper equipment, you should read through this manual. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part lists and warranty information.

**For your safety, read and follow all cautions and warnings.**

## FREIGHT DAMAGE CLAIMS

Your Piper equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery of this equipment. Piper Products cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within five (5) days after delivery was made. Be sure to retain all packing material and cartons.

### WARNING

Installation of this equipment should be done only by persons qualified or licensed to install electrical equipment. All electrical and plumbing must meet local, state, and federal codes.

Plumbing installation must be performed by a qualified plumber.

Adjustments and service work should be performed only by a qualified service technician. Service is available through Authorized Piper Parts and Service Distributors throughout the United States. For a complete listing of these call or write Piper Products, Inc. for the name of the nearest distributor.

This equipment is intended for commercial use only. Not for household use. Use of other than genuine Piper replacement parts or service work performed by other than an authorized Piper service agent will void the warranty.

Do not use any corrosive cleaners. Piper only approves soap and water for cleaning stainless steel.

## **SAFETY PRECAUTIONS**

1. Read all instructions and warranty before operating unit.
2. Equipment should be installed by a qualified electrician familiar with local electrical codes.
3. Equipment should be installed on a solid, level floor.
4. Adequate space should be allocated surrounding the unit to allow for proper airflow and provide access for servicing (see electrical information for more details).
5. Flammable materials should not be stored near the equipment. Do not cover or block any openings or vents.
6. Surfaces on equipment may become extremely hot. Exercise caution when operating.
7. Proofer should be attended to prevent product from burning or causing a fire.
8. All warnings and operating instructions should be followed.
9. When replacement parts are required, be sure the service technician has parts specified by the manufacturer or have the same characteristics as the original part. Unauthorized substitutions may result in fire, electrical shock or other hazards.
10. This Operators Manual should be retained for future reference.

## **UNPACKING YOUR EQUIPMENT**

1. Check crate for damage upon arrival. Make notation on freight of any damage.
2. Uncrate equipment and check for concealed damage. If damaged, call freight company immediately to come and inspect the equipment. Save the crate and packing material for inspection.

### **TO REMOVE THE EQUIPMENT FROM THE SKID**

1. Tilt unit backward at a 45° angle.
2. Push down on front of skid breaking off narrow board on back.
3. Remove skid by pulling forward.

### **YOUR SHIPMENT SHOULD CONSIST OF:**

#### **AP Proofer**

2 - Side racks

1 - Water Pan

### **ASSEMBLY INSTRUCTIONS**

Place the stainless steel water pan into the opening in the bottom of the unit, on top of the heating element. To place the side racks, push rack up into top brackets, then drop down into the lower holes in the false bottom.

# INSTALLATION



## ELECTRICAL CONNECTION

**WARNING!!!! DO NOT USE EXTENSION CORDS (VOIDS WARRANTY)**

### Ground:

The electrical outlet must be provided with an efficient ground, and the voltage and the frequency of the electrical line matches those indicated on the data plate.



If unsure about the efficiency of the ground, have your electrical circuit checked by a qualified technician.

- Carefully remove carton or crate from unit. Remove all loose packing materials, making sure that no small parts or accessories are lost. Inspect the unit for concealed damage before discarding packing materials.
- It is the responsibility of the installer to comply with all local codes.
- Unlock brakes on casters and roll unit to area where it is to be used.
- Electrical installation should be made by a licensed electrician.
- Check unit nameplate for electrical requirements. Make sure that the thermostats are all set to the "OFF" position. Connect the electrical power cord and plug to a properly sized power source of the correct voltage.
- Supplied voltage must correspond with the voltage specified on the serial plate.



**WARNING!:** Improper voltage supplied to the unit will void the warranty. Voltage variation can cause erratic operation and serious damage to the electrical system.

- All external wiring should conform to the national, state and local electrical code requirements. See electrical specifications listed in the back of this manual for more details on your Holding Cabinet.
- Equipment must be properly grounded to prevent electrical shock.
- Equipment must have a separate ground.
- For more details see electrical specifications listed on the wiring diagram in the back of this manual.



**WARNING!:** Allow 4" from wall on the rear of the unit for airflow.

## ELECTRICAL RATING

VOLTS	PHASE	WIRE*	AMPS	WATTS	HERTZ
120	1	2	13	1550	60

Installation should be made by a licensed electrician. Check local codes for vent hood requirements.

\* Number of wires does not include ground.

## PROOFER OPERATING INSTRUCTIONS

1. Turn power switch **ON**.
2. Fill water pan with hot water.
3. Set thermostat at 100 degrees. Allow approximately 15 minutes to reach temperature.
4. Set the humidity control at #2 or #3 setting. At the proper setting your proofer door will have a light haze on it. If water beads up and runs down the door, the setting is too high. You may need to adjust according to atmospheric conditions.

Ideal proofing conditions consist of a temperature of 100 degrees and 60%-80% humidity. Proofing times will vary depending on the handling and the type of dough products. Sugar and yeast must be able to react properly which takes a certain amount of time. This **cannot** be altered by adjusting the settings. Correct proofing is very important for a successful bake.

Make sure your dough is completely thawed and at room temperature (if using frozen dough products) before placing the products in the proofer! If not, it can take two to three times longer to proof.

**HINT:** You may want to place the dough (from the retarder) on a room temperature pan - **NOT** the cold pan it was just sitting on. This helps shorten the proofing time. When putting cold pans in the proofer, you bring the temperature down, taking longer for it to get back to the desired 100 degree temperature.

### WARNING

Low water level or scale build-up in the water pan will cause premature failure of the humidity system and will void the warranty.

## GENERAL CLEANING



**CAUTION: BURN HAZARD:** Some exterior surfaces on unit will get hot. Use caution when touching these areas.

**DO NOT** clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning or servicing.

**CAUTION:** Prior to cleaning or maintenance, turn all switches “OFF” and disconnect the power.

Unit should be cleaned daily.

### **Stainless Steel and Aluminum:**

- Piper only approves soap and water for cleaning stainless steel.
- **NOTICE: Do NOT use chlorinated cleaners.**

### **Hardened Foods or Scale Deposits:**

- Clean hardened foods or scale deposits by utilizing a plastic scouring pad and a mild detergent. Rinse completely with warm water and dry.
- **NOTICE: Do NOT use steel wool**

## TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.

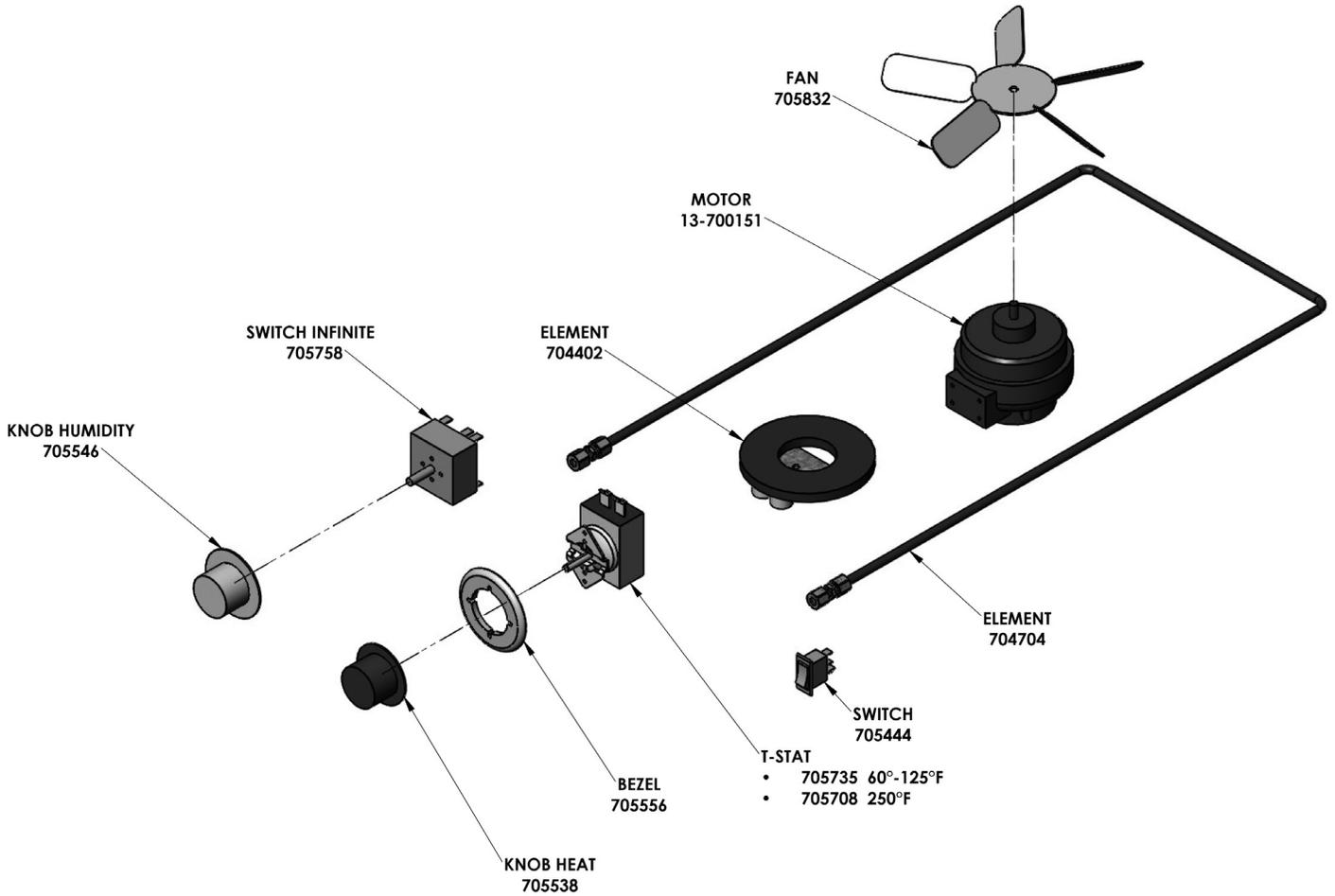


**DANGER:** Disconnect all power to unit before servicing.

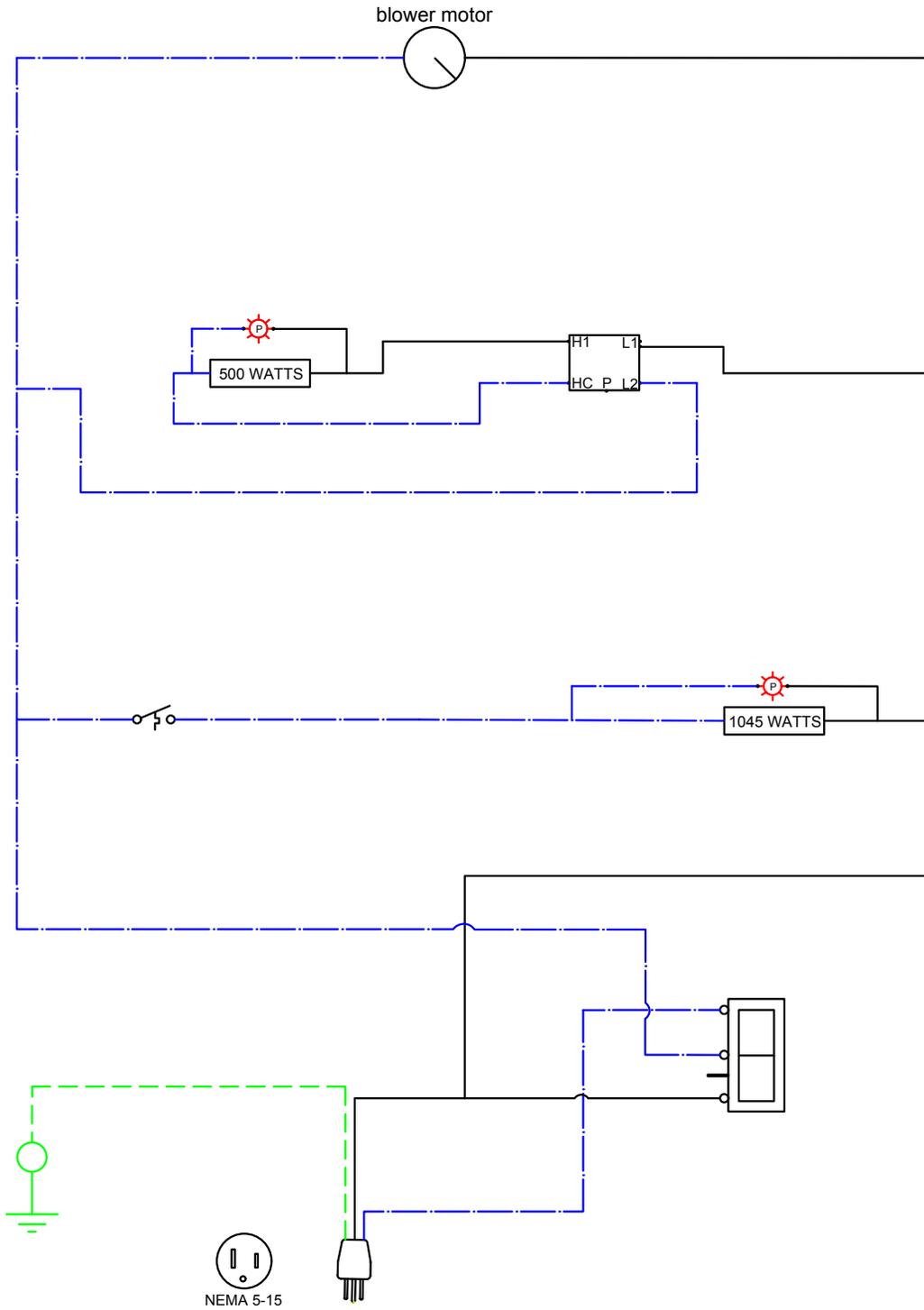
SYMPTOMS	REMEDIES
Insufficient heat in proof box.	Check if blower is operating
	Check for faulty proofer thermostat. Indicator light should come “on” when thermostat is turned up.
	Check to see if door fits properly
Excessive heat in proofer box,	Check for faulty proofer thermostat. Indicator light stays “on” all the time.
	Check to see if humidity burner cycles off with the indicator light.
Excessive humidity in proof box.	Check humidity burner under water pan.
	Check to see if humidity control is functioning properly. <ul style="list-style-type: none"> <li>• Indicator light should stay “on” in the high position.</li> <li>• Indicator light should be “off” in the off position.</li> </ul> (The humidity control operates like a regulator. The indicator light will cycle “on” longer as the dial setting is adjusted higher).
Insufficient humidity in the proof box.	Check water level in water pan. If dry, check for leak or small hairline crack.
	Check humidity burner under water pan.
	Check to see if humidity control is functioning properly. <ul style="list-style-type: none"> <li>• Indicator light should stay “on” in the high position.</li> <li>• Indicator light should be “off” in the off position.</li> </ul> (The humidity control operates like a regulator. The indicator light will cycle “on” longer as the dial setting is adjusted higher).
	Check if proofer blower is operating.
	Check to see if door fits properly.

**Call Piper Products directly at 800-544-3057 if you need further assistance.**

# REPLACEMENT PARTS



# WIRING DIAGRAM



## PIPER PRODUCTS, INC. LIMITED WARRANTY

Piper Products, Inc. warrants to the original purchaser that its equipment will be free from defects in the materials and/or parts for a period of 12 months from date of shipment and reported to the factory.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failures caused by inadequate water quality, improper cleaning, harsh chemicals, or acids are not covered under warranty.

The manufacturer's obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access Piper equipment built into cabinets, tables or structures by others, is NOT covered under labor warranty. Example: Piper multiple- or single-well food wells. All labor shall be performed during regular working hours. Overtime premium will be charged to buyer. After thorough examination, the decision of the Piper Products Service Department shall be final.

Any defective parts to be repaired or replaced must be returned to Piper Products, Inc., 300 South 84th Avenue, Wausau, WI 54401, transportation charges prepaid, and they must be properly packed and tagged. The serial and model number of the equipment and date of original installation of such equipment must be given. However, after one year we will not assume any responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty. Our obligation hereunder to repair or replace a defective part is the exclusive remedy for breach of this warranty; and we will not be liable for any other damages or claims, including consequential damages.

If, upon inspection by Piper Products, Inc. or its Authorized Service Agency, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, has not been properly maintained, the warranty will be void. Also, if the nameplate or other identifying marks have been removed, defaced or changed or the unit has been repaired or altered by persons other than expressly approved by Piper Products, Inc., the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty the manufacturer shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter.

Warranty is limited to Piper manufactured products only and does not apply to other equipment which may be connected to or installed within.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranty or obligate Piper Products, Inc. to any liability not strictly in accordance with this policy.

This warranty is in lieu of all other warranties expressed or implied, including any warranty of merchantability, and fitness for a particular purpose. Piper Products does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.

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