OPERATION

HPC PROOFER & HRP RETARDER/PROOFER SERIES

MODELS

HPC100	HPC200	HPC300
ML-132156	ML-132163	ML-132170
ML-132157	ML-132164	ML-132171
ML-132158	ML-132165	ML-132172
ML-132159	ML-132166	ML-132173
ML-132160	ML-132167	ML-132174
ML-132161	ML-132168	ML-132175
ML-132162	ML-132169	ML-132176

HRP100	HRP200
ML-132209	ML-132224
ML-132210	ML-132225
ML-132211	ML-132226
ML-132212	ML-132227
ML-132213	ML-132228
ML-132214	ML-132229
ML-132215	ML-132230

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OPERATION AND CARE OF
MODELS HPC100, 200, 300 PROOFERS &
HRP100, 200 RETARDER/PROOFERS

PLEASE SAVE THIS MANUAL FOR FUTURE REFERENCE

GENERAL

The HPC Proofer and HRP Retarder/Proofer cabinets proof racks of dough products under controlled temperatures and humidity prior to baking. There are several options to choose from. The standard proofers are equipped to proof dough only. Proofers with Fas-Thaw quickly thaw frozen dough. The Automatic Thaw/Proof feature adds the flexibility of programming times to automatically thaw and proof in one operation. Proofer/Retarders gradually thaw frozen dough. They operate like a refrigerator by keeping the interior cool. They also provide an excellent environment for storing dough. The cooler temperature slows the yeast fermentation process and prevents the dough from rising. The Automatic Retard/Proof feature adds the flexibility of programming times to automatically retard and proof in one operation.

The HPC Proofers and HRP Retarder/Proofers offer a unique modular design, allowing for a wide variety of sizes in both standard and pass-through models. They can be ordered as one-, two-, or three-section roll-in or roll-through models. All HPC Proofer and HRP Retarder/Proofer cabinets have easy-to-clean stainless steel interior and exterior panels.

Models HPC100, 200, and 300 Proofers and HRP100 and 200 Retarder/Proofers must be installed and serviced only by authorized Hobart Bakery Systems trained service technicians.
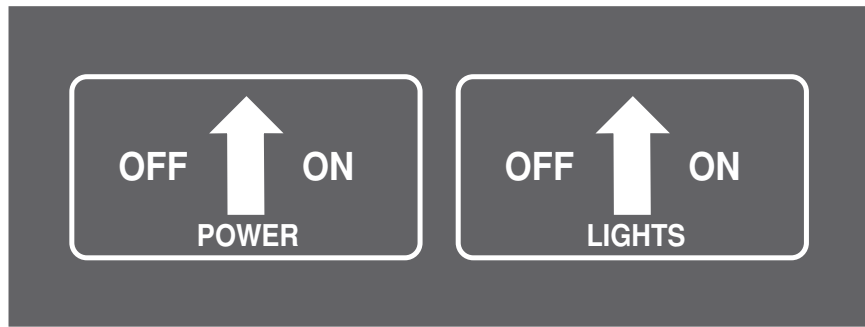
It is suggested that you thoroughly read this manual and carefully follow the instructions provided.

OPERATION

The following pages cover the operation procedures for the various control options of the HPC Proofer and HRP Retarder/Proofer cabinets. The control panels come in four configurations: standard proofer, proofer with Fas-Thaw, proofer retarder, and proofer/retarder with Fas-Thaw.

START-UP

The HPC Proofer and HRP Retarder/Proofer cabinets have two toggle switches located above the main control panel marked OFF/ON LIGHTS and OFF/ON POWER.

PL-53649

1. To power up the HPC Proofer and HRP Proofer/Retarder cabinets, flip the toggle switch marked POWER to the ON position.

2. The control display will light up, all other functions - proof, thaw, retard, or automatic cycles (depending which model) - will not be active until that specific function key is pressed.

3. To turn on the interior lights, flip the toggle switch marked LIGHTS to the ON position.

4. You are now ready to begin proofing operations.

PROOFING

Controlled temperature and humidity in the proofer promotes yeast fermentation which generates gas and causes the dough to rise. Proofing takes from 45 – 60 minutes, depending on the product. A temperature setting of 95°F (35°C) and humidity at 85% are typical but will vary slightly, depending on the product being proofed. To dry-proof, set the humidity to the lowest setting. The chart below is for guidelines only. Ask your dough supplier for technical product reports to set up your own chart.

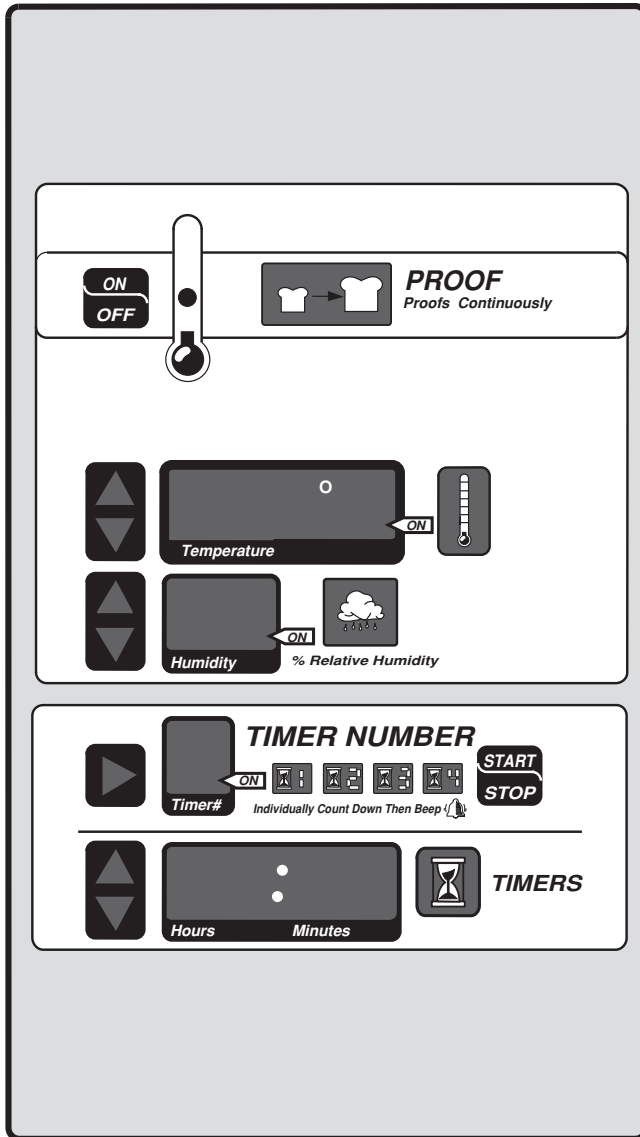| Product	Proofing		
	Temperature	% Humidity	Proof Time Minutes
Rolls	95°F (35°C)	85%	55 min.
French Crust Bread 14 oz.	90°F (32°C)	90%	45 min.
French Crust Bread 10 oz.	90°F (32°C)	85%	45 min.
Bagels	85°F (29°C)	85%	50 min.
Croissants	75°F (24°C)	70%	30 min.

RETARDING

The retard feature gradually thaws frozen dough. Temperature is set between 35°F and 38°F (2°C to 3°C) for best results. Thawing frozen dough at retarder temperatures takes approximately 6 hours minimum. Retarding slows the yeast fermentation process, reduces gas formation, and inhibits the dough from rising. This also provides an excellent environment for storing dough products up to 48 hours by keeping the interior cool. Dough should not be refrozen after thawing.

Products removed from the retarder should be left at room temperature for 5 to 7 minutes before they are put in the proofer. This will reduce moisture condensation when cold metal pans are placed in the warm humid proofer.

STANDARD PROOFER

CONTROLS

PL-53623

ON/**OFF** - Press to start/stop the proof mode.

TEMPERATURE UP or **DOWN ARROWS** - Press to set the temperature.

TEMPERATURE WINDOW - Displays the current temperature.

HUMIDITY UP or **DOWN ARROWS** - Press to set the humidity.

HUMIDITY WINDOW - Displays the current humidity.

TIMER NUMBER ARROW - Press to select a timer (1 to 4).

TIMER NUMBER START/**STOP -** Press to start/stop the selected timer.

TIMERS UP or **DOWN ARROWS** - Press to set the desired time on the selected timer.

HOURS AND MINUTES WINDOW - Displays the hours and minutes remaining on the selected timer.

NOTE: When the actual humidity is less than 66%, the humidity window will show 65%. When the actual humidity is higher than 65%, the humidity window will show the actual humidity. To view the temperature or humidity set point, touch the corresponding UP or DOWN arrows once.

PROOF

The proof feature allows thawed dough to rise by gradually increasing the temperature and humidity.
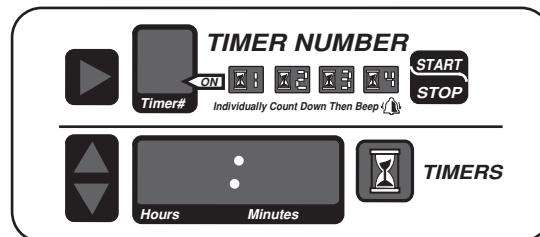

1. Press the PROOF ON key to start the proof mode. The PROOF indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

4. Enter the desired time (see Entering Time below).

NOTE: For best results, allow the proofer to reach set temperature and humidity before putting product in. Proof at lower temperatures rather than higher temperatures.

ENTERING TIME

There are four individual timers that can be used for timing operations. Timers run independently and will not start or stop an operation.
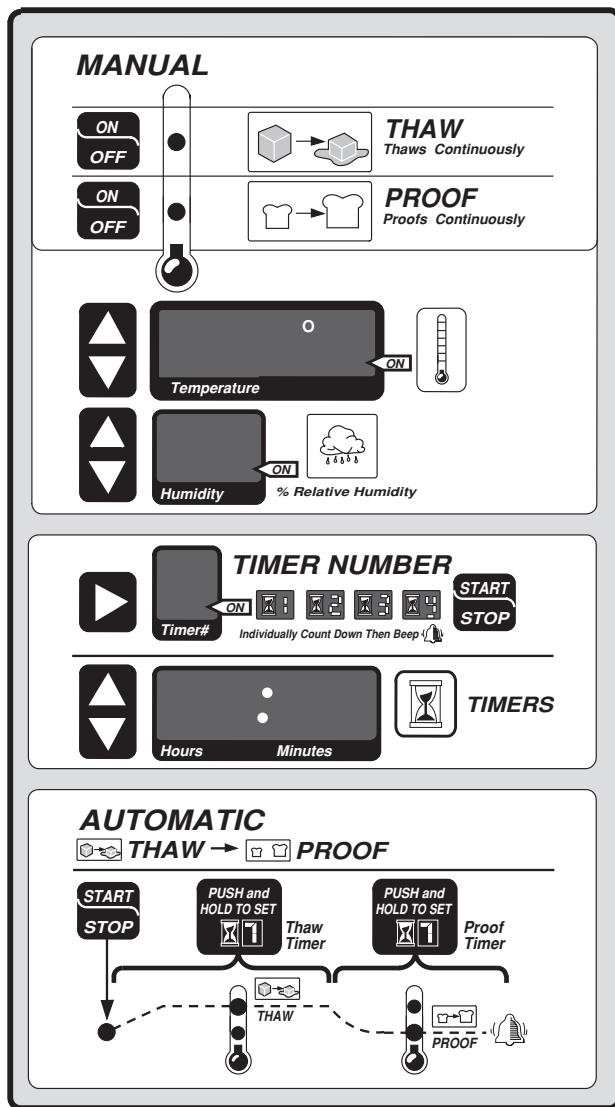

1. Press the arrow key next to the Timer# window to select one of four timers. The number will be displayed in the Timer# window.

2. Enter the desired time by pressing the UP or DOWN arrows next to the Hours/Minutes window.

3. Press the START key to activate the timer. A small dot flashes in the Timer# window indicating the timer is running.

4. When the timer expires, a beeper sounds and the timer number flashes in the Timer# window. Press STOP to silence the beeper.

5. If more than one timer is needed, select another timer and enter the desired time. To begin the timing countdown on the timer you want to run, select the timer and press the START key. The START/STOP key only starts or stops the timing operation for the timer shown in the Timer# window.

6. When multiple timers are in use, the timer number will flash on the screen as each one times out.

7. Previous time settings remain in the timers until changed.

PROOFER WITH FAS-THAW

Proofers with Fas-Thaw are equipped to thaw frozen dough quickly by heating the interior of the proofer. The automatic thaw/proof feature adds the flexibility of programming times to automatically thaw and proof in one operation.

CONTROLS

PL-53622

THAW ON/OFF - Press to start/stop the thaw mode.

PROOF ON/OFF - Press to start/stop the proof mode.

TEMPERATURE UP or **DOWN ARROWS** - Press to set the temperature.

TEMPERATURE WINDOW - Displays the current temperature.

HUMIDITY UP or **DOWN ARROWS** - Press to set the humidity.

HUMIDITY WINDOW - Displays the current humidity.

TIMER NUMBER ARROW - Press to select a timer (1 to 4).

TIMER NUMBER START/STOP - Press to start/stop the selected timer.

TIMERS UP or **DOWN ARROWS** - Press to set the desired time on the selected timer.

HOURS AND MINUTES WINDOW - Displays the hours and minutes remaining on the selected timer.

AUTOMATIC THAW/PROOF START/STOP - Press to start/stop the automatic thaw/proof cycle.

THAW TIMER - Press and hold to set thaw time for the automatic thaw/proof cycle.

PROOF TIMER - Press & hold to set proof time for the automatic thaw/proof cycle.

Note: When the actual humidity is less than 66%, the humidity window will show 65%. When the actual humidity is higher than 65%, the humidity window will show the actual humidity. To view the temperature or humidity set point, touch the corresponding UP or DOWN arrows once.
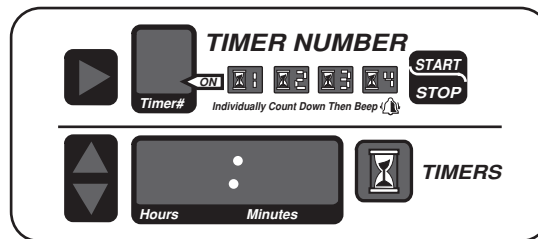
THAW

The thaw feature quickly thaws frozen dough for proofing by heating the interior of the proofer. The temperature range is 65°F to 150°F (18°C to 66°C).

1. Press the THAW ON key to start the thaw mode.The THAW indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired time (see Entering Time below).

ENTERING TIME

There are four individual timers that can be used for timing operations. Timers run independently of all features and will not start or stop an operation.

1. Press the arrow key next to the Timer# window to select one of four timers. The number will be displayed in the Timer# window.

2. Enter the desired time by pressing the UP or DOWN arrows next to the Hours/Minutes window.

3. Press the START key to activate the timer. A small dot flashes in the Timer# window indicating the timer is running.

4. When the timer expires, a beeper sounds and the timer number flashes in the Timer# window. Press STOP to silence the beeper.

5. If more than one timer is needed, select another timer and enter the desired time. To begin the timing countdown on the timer you want to run, select the timer and press the START key. The START/STOP key only starts or stops the timing operation for the timer shown in the Timer# window.

6. When multiple timers are in use, the timer number will flash on the screen as each one times out.

7. Previous time settings remain in the timers until changed.

PROOF

The proof feature allows thawed dough to rise by gradually increasing the temperature and humidity.
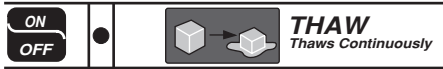

1. Press the PROOF ON key to start the proof mode. The PROOF indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

4. Enter the desired time (see Entering Time on page 9).

NOTE: For best results, allow the proofer to reach set temperature and humidity before putting product in. Proof at lower temperatures rather than higher temperatures.
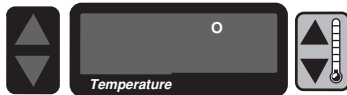
AUTOMATIC THAW/PROOF

The automatic thaw/proof cycle automatically thaws and proofs in one operation. This is accomplished by using two additional timers, the Thaw Timer and Proof Timer.

1. Press the THAW ON key to enter the thaw mode.

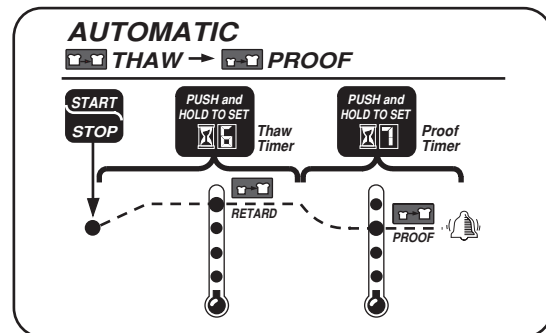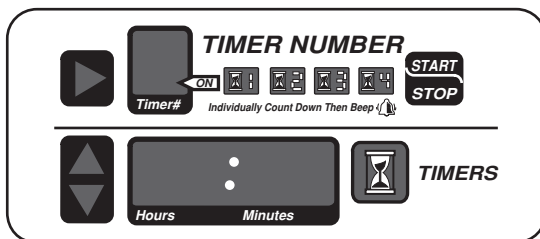2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window.

3. Press the PROOF ON key to enter the proof mode.

4. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window.

5. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

6. To set the thaw time, press and hold the Thaw Timer key. The number 6 will appear in the Timer# window. While pressing and holding the Thaw Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

7. To set the proof time, press and hold the Proof Timer key. The number 7 will appear in the Timer# window. While pressing and holding the Proof Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

8. Press the AUTOMATIC THAW/PROOF START key to begin the cycle.

9. The beeper will sound when the cycle is completed. Press the AUTOMATIC THAW/ PROOF STOP key to silence the beeper.

10. Press the AUTOMATIC THAW/PROOF START key to repeat another thaw/proof cycle.

RETARDER/PROOFER

Retarder/Proofers are equipped to gradually thaw frozen dough by keeping the interior cool. The automatic retard/proof feature adds the flexibility of programming times to automatically retard and proof in one operation.

CONTROLS

PROOF ON/OFF - Press to start/stop the proof mode.

HOLD ON/OFF - Press to start/stop the hold mode.
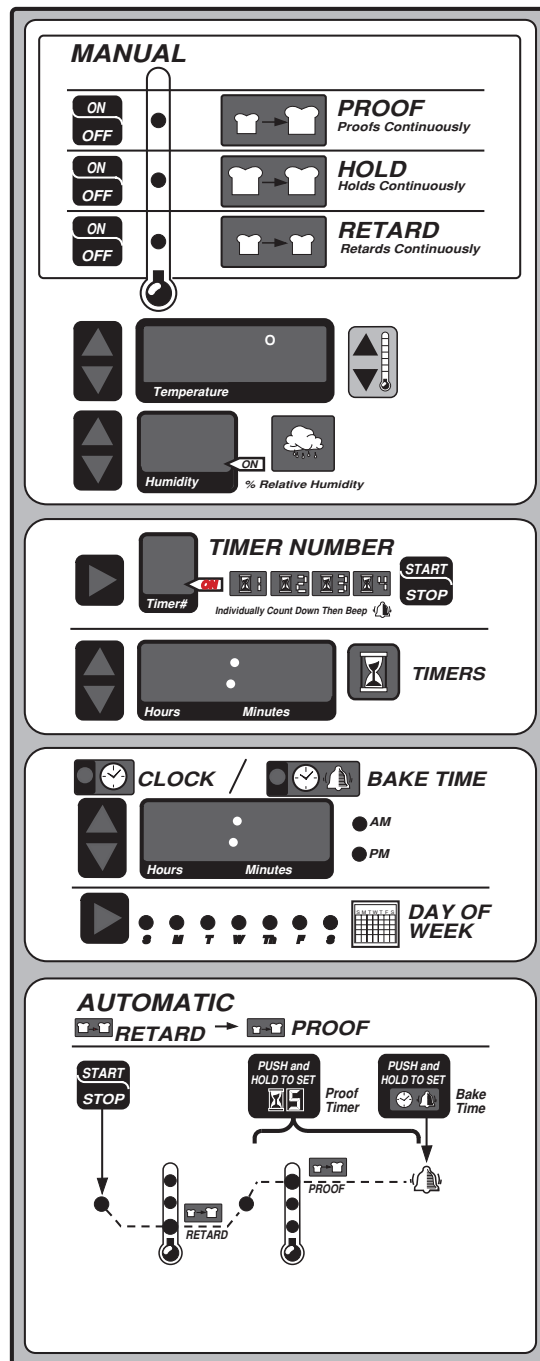
RETARD ON/OFF - Press to start/stop the retard mode.

TEMPERATURE UP or **DOWN ARROWS** - Press to set the temperature.

TEMPERATURE WINDOW - Displays the current temperature.

HUMIDITY UP or **DOWN ARROWS** - Press to set the humidity.

HUMIDITY WINDOW - Displays the current humidity.

NOTE: When the actual humidity is less than 66%, the humidity window will show 65%. When the actual humidity is higher than 65%, the humidity window will show the actual humidity. To view the temperature or humidity set point, touch the corresponding UP or DOWN arrows once.

TIMER NUMBER ARROW - Press to select a timer (1 - 4).

TIMER NUMBER START/STOP - Press to start/stop the selected timer.

TIMERS UP or **DOWN ARROWS** - Press to set the desired time on the selected timer.

HOURS AND MINUTES WINDOW - Displays the hours and minutes remaining on the selected timer.

CLOCK/BAKE TIME UP or **DOWN ARROWS** - Press to set bake time and time of day.

DAY OF WEEK ARROW - Press to set current day and day of bake.

AUTOMATIC RETARD/PROOF START/STOP - Press to start/stop the automatic retard/proof cycle.

PROOF TIMER - Press and hold to set proof time for the automatic retard/proof cycle.

BAKE TIME - Press and hold to set bake time for the automatic retard/proof cycle.

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PROOF

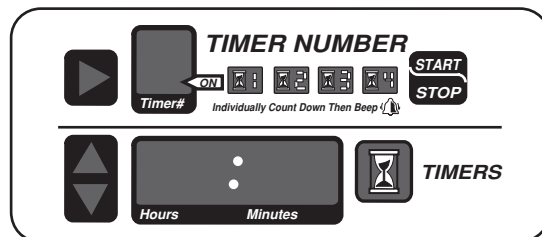The proof feature allows thawed dough to rise by gradually increasing the temperature and humidity.

1. Press the PROOF ON key to start the proof mode. The PROOF indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

4. Enter the desired time (see Entering Time below).

NOTE: For best results, allow the proofer to reach set temperature and humidity before putting product in. Proof at lower temperatures rather than higher temperatures.
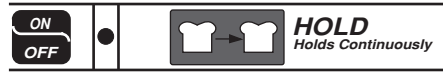

ENTERING TIME

There are four individual timers that can be used for timing operations. Timers run independently and will not start or stop an operation.

1. Press the arrow key next to the Timer# window to select one of four timers. The number will be displayed in the Timer# window.

2. Enter the desired time by pressing the UP or DOWN arrows next to the Hours/Minutes window.

3. Press the START key to activate the timer. A small dot flashes in the Timer# window indicating the timer is running.

4. When the timer expires, a beeper sounds and the timer number flashes in the Timer# window. Press STOP to silence the beeper.

5. If more than one timer is needed, select another timer and enter the desired time. To begin the timing countdown on the timer you want to run, select the timer and press the START key. The START/STOP key only starts or stops the timing operation for the timer shown in the Timer# window.

6. When multiple timers are in use, the timer number will flash on the screen as each one times out.

7. Previous time settings remain in the timers until changed.

HOLD

The hold feature is designed to pause the proof process by gradually cooling down the interior once the proofing process has begun.

1. Press the HOLD ON key to pause the proof process. The HOLD indicator light is lit.

2. Press the HOLD OFF key to resume the original proof settings.

NOTE: If timers are used during the proof process, they will continue to run until they are manually stopped.
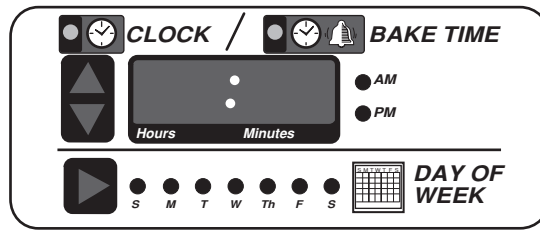

RETARD

The retard feature gradually thaws frozen dough by keeping the interior cool. It also provides an excellent environment for storing dough. The cooler temperatures slow the yeast fermentation process and prevent the dough from rising. For best results, set the temperature between 35°F to 38°F (2°C to 3°C).

1. Press the RETARD ON key to start the retard mode. The RETARD indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the temperature display.

3. Enter the desired time (see Entering Time on page 13).

CLOCK/BAKE TIME

Displays the current time and day of the week. It is also used as a 7-day programmable timer for proof and retard cycles (see Automatic Retard/Proof on page 16).

Set the Current Time and Day

Hours

- Press and hold the UP or DOWN arrows next to the Hours/Minutes window. The minutes will begin to change first, then after a few seconds, the minutes will stop and the hours will begin to change.

- Set the current hour in the AM or PM.

Minutes

- After the hours are set, press the UP or DOWN arrows next to the Hours/Minutes window for 3 seconds at a time until the desired minutes are reached. Pressing and holding the arrow keys longer will change the hours.
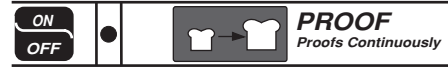
Day of Week

- To set the current day of the week, press the arrow key next to the DAY OF WEEK lights.
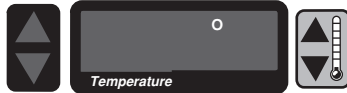
AUTOMATIC RETARD/PROOF

The automatic retard/proof feature slowly thaws and proofs in one operation. The operator sets the following: retard temperature, proof time, proof temperature, humidity, time, and day of the week when the product is due out of the proofer for baking. The computer control determines the rest.

1. Press the PROOF ON key to enter the proof mode.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window.

3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

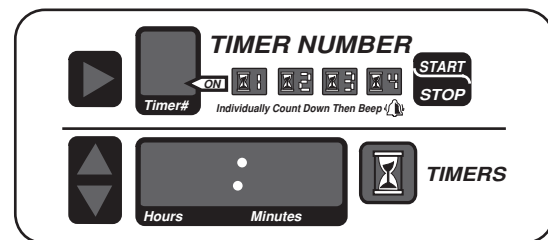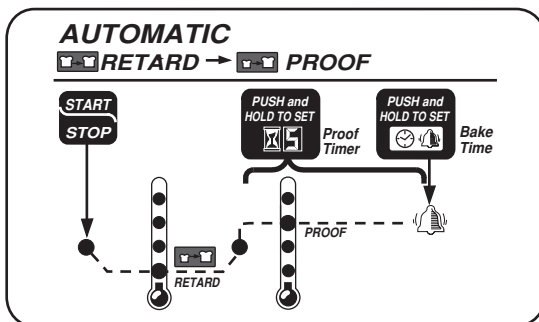4. Press the RETARD ON key to enter the retard mode.

5. Enter the desired retard temperature by pressing the UP or DOWN arrows next to the Temperature window.
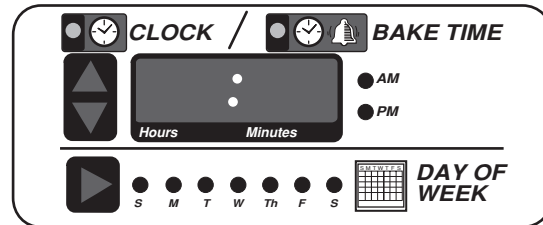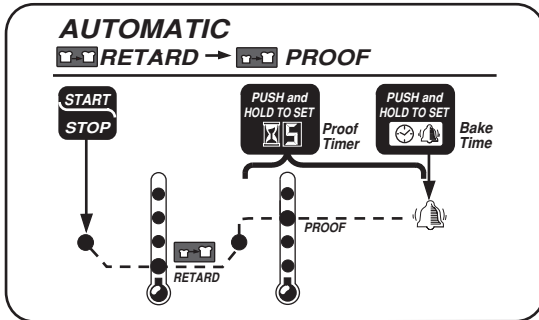

6. Set the proof time.

    •   Press and hold the Proof Timer key. The number 5 will appear in the Timer# window.

    •   While pressing and holding the Proof Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

AUTOMATIC RETARD/PROOF (cont.)

7. Set the time and day when you want to take the product out of the proofer for baking.

   • Press and hold the Bake Time key. The BAKE TIME indicator light is lit and the bake time and day will be displayed.

   • While pressing and holding the Bake Time key, press and hold the UP or DOWN arrows next to the Hours/Minutes window. The minutes will begin to change first, then after a few seconds, the minutes will stop and the hours will begin to change. Set the desired hour in the AM or PM.

   • Continue to hold the Bake Time key and press the UP or DOWN arrows next to the Hours/ Minutes window for about 3 seconds at a time until the desired minutes are reached (pressing and holding the UP or DOWN arrow keys longer will start changing the hours).

   • Continue to hold the Bake Time key and press the arrow key in DAY OF WEEK to select the day. Release all keys when finished.

8. Press the AUTOMATIC RETARD/PROOF START key to begin the cycle.

9. The beeper will sound when the cycle is completed. Press the AUTOMATIC RETARD/ PROOF STOP key to silence the beeper.

10. Press the AUTOMATIC RETARD/PROOF START key to repeat another retard/proof cycle.

RETARDER/PROOFER WITH FAS-THAW

Retarder/Proofers with Fas-Thaw are equipped to handle multiple thawing and proofing applications. The automatic features add the flexibility of programming retard/thaw/proof times for easy, one-step operations.

CONTROLS

THAW ON/OFF - Press to start/stop the thaw mode.

PROOF ON/OFF - Press to start/stop the proof mode.

HOLD ON/OFF - Press to start/stop the hold mode.

RETARD ON/OFF - Press to start/stop the retard mode.

TEMPERATURE UP or **DOWN ARROWS** - Press to set the temperature.

TEMPERATURE WINDOW - Displays the current temperature.
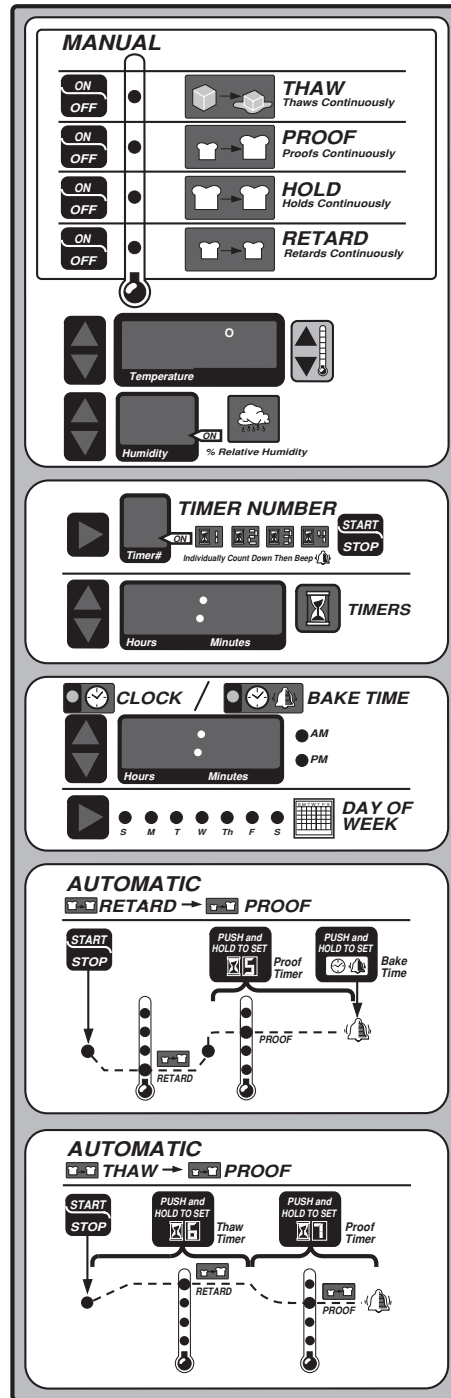
HUMIDITY UP or **DOWN ARROWS** - Press to set the humidity.

TIMER NUMBER ARROW - Press to select a timer (1 - 4).

TIMER NUMBER START/STOP - Press to start/stop the selected timer.

TIMERS UP or **DOWN ARROWS** - Press to set the desired time on the selected timer.

Note: When the actual humidity is less than 66%, the humidity window will show 65%. When the actual humidity is higher than 65%, the humidity window will show the actual humidity. To view the temperature or humidity set point, touch the corresponding up or DOWN arrows once.

HOURS AND MINUTES WINDOW - Displays the hours and minutes remaining on the selected timer.

CLOCK/BAKE TIME UP or **DOWN ARROWS** - Press to set bake time and time of day.

DAY OF WEEK ARROW - Press to set current day and day of bake.

AUTOMATIC RETARD/PROOF START/STOP - Press to start/stop the automatic retard/proof cycle.

PROOF TIMER - Press & hold to set proof time for the automatic retard/proof cycle.

BAKE TIME - Press and hold to set bake time for the automatic retard/proof cycle.

AUTOMATIC THAW/PROOF START/STOP - Press to start/stop the automatic thaw/proof cycle.

THAW TIMER - Press and hold to set thaw time for the automatic thaw/proof cycle.

PROOF TIMER - Press and hold to set proof time for the automatic thaw/proof cycle.
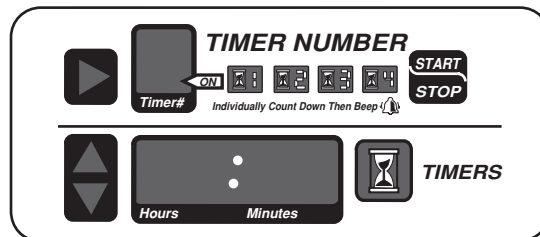
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THAW

The thaw feature quickly thaws frozen dough for proofing by heating the interior of the proofer. The temperature range is 65°F to 150°F (18°C to 66°C).

1. Press the THAW ON key to start the thaw mode.The THAW indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired time (see Entering Time below).

ENTERING TIME

There are four individual timers that can be used for timing operations. Timers run independently of all features and will not start or stop an operation.

1. Press the arrow key next to the Timer# window to select one of four timers. The number will be displayed in the Timer# window.

2. Enter the desired time by pressing the UP or DOWN arrows next to the Hours/Minutes window.

3. Press the START key to activate the timer. A small dot flashes in the Timer# window indicating the timer is running.

4. When the timer expires, a beeper sounds and the timer number flashes in the Timer# window. Press STOP to silence the beeper.

5. If more than one timer is needed, select another timer and enter the desired time. To begin the timing countdown on the timer you want to run, select the timer and press the START key. The START/STOP key only starts or stops the timing operation for the timer shown in the Timer# window.

6. When multiple timers are in use, the timer number will flash on the screen as each one times out.

7. Previous time settings remain in the timers until changed.

PROOF

The proof feature allows thawed dough to rise by gradually increasing the temperature and humidity.

1. Press the PROOF ON key to start the proof mode. The PROOF indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window. The small arrow light to the right of the Temperature window is lit.

3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

4. Enter the desired time (see Entering Time on page 19).

NOTE: For best results, allow the proofer to reach set temperature and humidity before putting product in. Proof at lower temperatures rather than higher temperatures.

HOLD

The Hold function is designed to pause the proof process by gradually cooling down the interior.

1. Press the HOLD ON key to pause the proof process. The HOLD indicator light is lit.

2. Press the HOLD OFF key to resume the original proof settings.

NOTE: If timers are used during the proof process, they will continue to run until they are manually stopped.
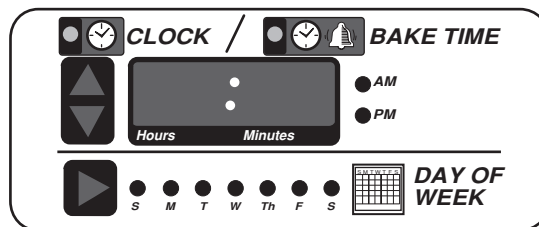
RETARD

The retard feature gradually thaws frozen dough by keeping the interior cool. It also provides an excellent environment for storing dough. The cooler temperatures slow the yeast fermentation process and prevent the dough from rising. For best results, set the temperature between 35°F to 38°F (2°C to 3°C).

1. Press the RETARD ON key to start the retard mode. The RETARD indicator light is lit.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the temperature display.

3. Enter the desired time (see Entering Time on page 19).

CLOCK/BAKE TIME

Displays the current time and day of the week. It is also used as a 7-day programmable timer for proof and retard cycles (see Automatic Retard/Proof on page 22).

Set the Current Time and Day

Hours

• Press and hold the UP or DOWN arrows next to the Hours/Minutes window. The minutes will begin to change first, then after a few seconds, the minutes will stop and the hours will begin to change.

• Set the current hour in the AM or PM.

Minutes

• After the hours are set, press the UP or DOWN arrows next to the Hours/Minutes window for 3 seconds at a time until the desired minutes are reached. Pressing and holding the arrow keys longer will change the hours.

Day of Week

• To set the current day of the week, press the arrow key next to the DAY OF WEEK lights.
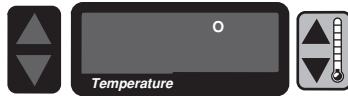
AUTOMATIC RETARD/PROOF

The automatic retard/proof feature slowly thaws and proofs in one operation. The operator sets the following: retard temperature, proof time, proof temperature, humidity, time, and day of the week when the product is due out of the proofer for baking. The computer control determines the rest.
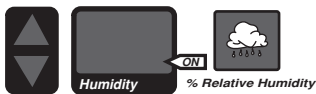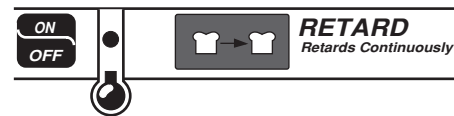
1. Press the PROOF ON key to enter the proof mode.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window.
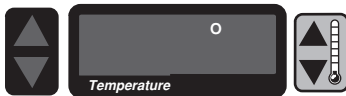
3. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

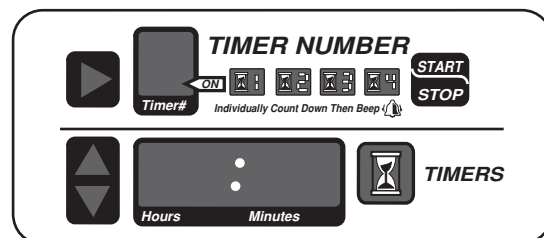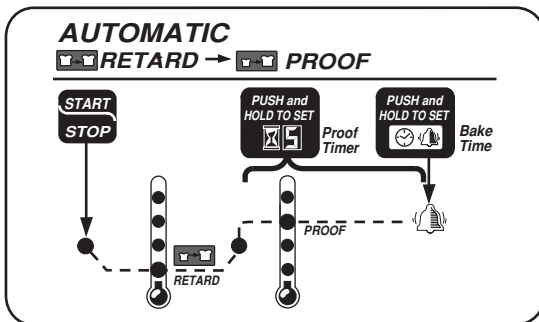4. Press the RETARD ON key to enter the retard mode.

5. Enter the desired retard temperature by pressing the UP or DOWN arrows next to the Temperature window.
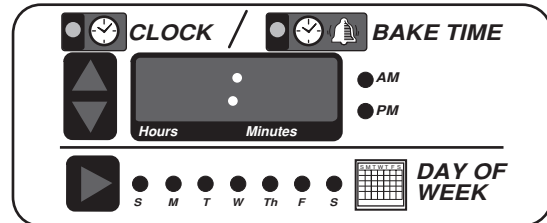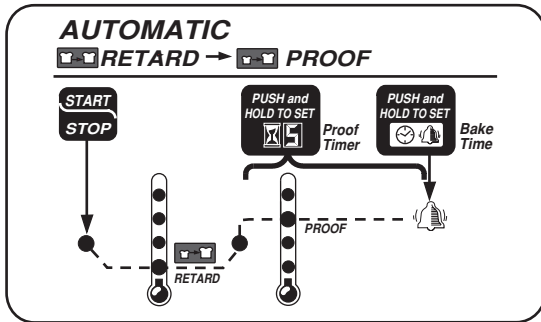
6. Set the proof time.

   • Press and hold the Proof Timer key. The number 5 will appear in the Timer# window.

   • While pressing and holding the Proof Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

AUTOMATIC RETARD/PROOF (cont.)

7. Set the time and day when you want to take the product out of the proofer for baking.

    • Press and hold the Bake Time key. The BAKE TIME indicator light is lit and the bake time and day will be displayed.
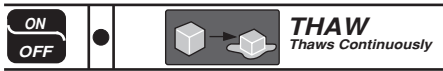

    • While pressing and holding the Bake Time key, press and hold the UP or DOWN arrows next to the Hours/Minutes window. The minutes will begin to change first, then after a few seconds, the minutes will stop and the hours will begin to change. Set the desired hour in the AM or PM.

    • Continue to hold the Bake Time key and press the UP or DOWN arrows next to the Hours/ Minutes window for about 3 seconds at a time until the desired minutes are reached (pressing and holding the UP or DOWN arrow keys longer will start changing the hours).

    • Continue to hold the Bake Time key and press the arrow key in DAY OF WEEK to select the day. Release all keys when finished.

8. Press the AUTOMATIC RETARD/PROOF START key to begin the cycle.

9. The beeper will sound when the cycle is completed. Press the AUTOMATIC RETARD/ PROOF STOP key to silence the beeper.

10. Press the AUTOMATIC RETARD/PROOF START key to repeat another retard/proof cycle.

AUTOMATIC THAW/PROOF

The automatic thaw/proof cycle quickly thaws and proofs in one operation. This is accomplished by using two additional timers, the Thaw Timer and Proof Timer.

1. Press the THAW ON key to enter the thaw mode.

2. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature display.
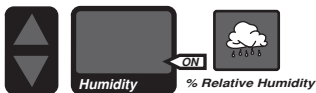

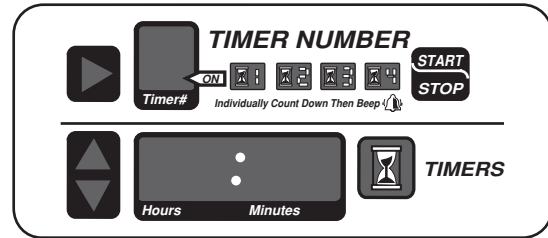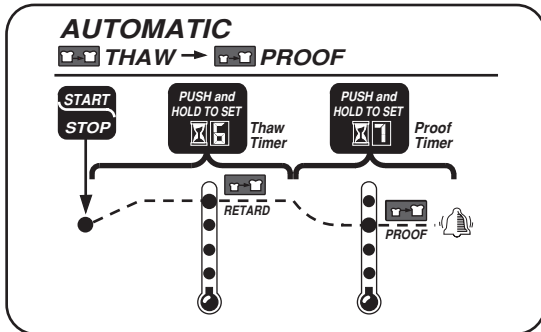3. Press the PROOF ON key to enter the proof mode.

4. Enter the desired temperature by pressing the UP or DOWN arrows next to the Temperature window.

5. Enter the desired humidity by pressing the UP or DOWN arrows next to the Humidity window.

AUTOMATIC THAW/PROOF (cont.)

6. To set the Thaw Timer, press and hold the Thaw Timer key. The number 6 will appear in the Timer# window. While pressing and holding the Thaw Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

7. To set the Proof Timer, press and hold the Proof Timer key. The number 7 will appear in the Timer# window. While pressing and holding the Proof Timer key, press the UP or DOWN arrows next to the Hours/Minutes window to enter the desired time. Release the keys when finished.

8. Press the AUTOMATIC THAW/PROOF START key to begin the cycle.

9. The beeper will sound when the cycle is completed. Press the AUTOMATIC THAW/ PROOF STOP key to silence the beeper.

10. Press the AUTOMATIC THAW/PROOF START key to repeat another thaw/proof cycle.

OPTIONAL HANDHELD TEMPERATURE PROBE

HPC Proofer and HRP Retarder/Proofer series are available with an optional handheld temperature probe. It is located on the back of the control door and can be used to probe or monitor the temperature of the product being proofed. An audible alarm is also provided when used in conjunction with the probe to inform the operator when the product is between two preset temperatures.
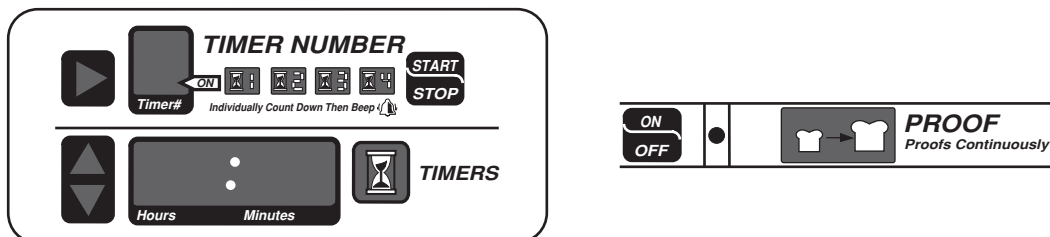
- There are two lights to the right of the temperature window on the control panel when the proofer is ordered with the probe option. They are labeled PROOFER and PROBE.

- When the proofer light is on, the temperature being displayed is the actual temperature inside the unit. When the probe light is on, the temperature being displayed is the handheld probe temperature. The unit will automatically alternate between displaying proofer and probe temperatures.

- The audible alarm will sound when the probe is between the factory preset temperatures of 75°F and 80°F (24°C and 27°C). The alarm will beep rapidly for 4 seconds every 30 seconds, as long as the probe is between the two set temperatures.

CUSTOMIZED OPERATION

The HPC Proofer and the HRP Retarder/Proofer controls have the capability of being customized to fit your own personal needs using the setup mode.

NOTE: Before entering the setup mode, read all the instructions to make sure you are completely clear on what to do. If you need assistance, please call your authorized Hobart Bakery Systems service agency.

Entering Setup Mode

1. Press and hold the timer number arrow key. While pressing the timer number arrow key, press the PROOF ON key.

2. A zero will appear in the TIMERS display.

3. Release both keys.

4. You are now in setup mode.

Changing Items in Setup Mode

1. The number in the TIMERS display is the setup number. The other display windows will light up, depending on what item is being changed.

2. To change the setup item being displayed, go to that display and use the arrow keys to the left of the display to adjust the setting.

3. To change the setup number, press the UP or DOWN arrows to the left of the TIMERS display.

4. To exit the setup mode, press the PROOF ON key once to get back to normal operation.

Note: There may be setup numbers in the setup mode that do not pertain to your particular proofer. Do not attempt to set these. Skip them and go to the next appropriate number.

Setup Guide

Setup Number	Setup Item
1	Degrees Fahrenheit.
5	Minimum thaw temp that can be set (Fas-Thaw option only).
6	Maximum thaw temp that can be set (Fas-Thaw option only).
7	Minimum thaw humidity that can be set (Fas-Thaw option only).
8	Maximum thaw humidity that can be set (Fas-Thaw option only).
9	Minimum proof temp. that can be set.
10	Maximum proof temp. that can be set.
11	Minimum proof humidity that can be set.
12	Maximum proof humidity that can be set.
13	Minimum hold temp. that can be set.
14	Maximum hold temp. that can be set.
17	Minimum retard temp. that can be set.
18	Maximum retard temp. that can be set.
21	Rest period.
22	Military or standard time.
23	Speed setting.
24	Turn off refrigeration coil fan when not cooling (set 0 or 1).
25	Recovery period.
27	Lower alarm temp. (handheld temp. probe).
28	Upper alarm temp. (handheld temp. probe).

Setup Hints

• When selecting military time, the AM and PM indicator lights will be lit.

• Increasing the speed setting reduces the time it takes for the temperature to reach set point. Proofing quality may decrease slightly at the higher setting.

• When the refrigeration coil fan is set to zero, it will run continuously when in retard mode. When set to 1, the evaporator fan runs only when the refrigeration system is cooling.

MAINTENANCE

WARNING: DISCONNECT (UNPLUG) ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

Every 6 months have authorized service personnel check refrigeration coils, air duct drain, heater plate, and spray nozzle. Oil the fan motor (if required).

LIGHT BULBS

Replace light bulb(s) with 40 watt incandescent appliance-type bulb(s) ONLY.

SHUTDOWN

1. Remove all remaining product.

2. Turn off all individual functions.

3. Clean the proofing chamber (see Cleaning below).

4. For lengthy shutdowns, flip the toggle switch above the door to the OFF position.

CLEANING

1. Using a clean cloth moistened in warm, soapy water, wash the stainless steel interior of the cabinet. Rinse with clear water and dry with a clean cloth.

2. Clean the outside daily with a clean, damp cloth.

3. Use care when cleaning around sensitive interior parts such as probes and sensors.

4. Do not use cleaners containing grit, abrasive materials, bleach, harsh chemicals, or chlorinated cleaners. Do not use steel wool on stainless steel surfaces. Never spray down the proofer with water or steam.

5. Be cautious with new or improved cleaning formulas; use only after being well tested.

SERVICE AND PARTS INFORMATION

Contact your authorized Hobart Bakery Systems service agency for any repairs or adjustments needed on this equipment.