

CE

Provers

LIEV 10 - LIEV 12 - LIEV 14

CHAPTER I - INTRODUCTION

Thank you for making us your choice! Before using the prover, we remind you to read this manual carefully.

This manual contains all the information you may need for a proper use and maintenance of the prover. The purpose of this manual is to let the user take every step and to arrange all the means, human resources and materials necessary for a safe and lasting use of the prover.

This manual must be handed over to the person in charge of the use and of the regular maintenance of the appliances, who is required to keep it in a safe, dry and suitable place, available for consultation and for routine prover maintenance. In the event the prover is sold, the handbook must always accompany the appliance.

This manual is also addressed to the operators for installation and extraordinary maintenance service..

The intended purpose and configurations of the provided appliances are the only ones allowed by the manufacturer: do not attempt to use the appliances in any other way.

The intended purpose indicated is valid only for appliances in a perfect state of repair in terms of construction, mechanics and engineering.

The Manufacturer declines any and all responsibility due to improper use or operation by untrained personnel, from changes and/or repairs performed by the user or by unauthorized personnel, and from use of non-original spare parts or spare parts that are not specific for the prover model.

The manual must be kept until the final accurate disposal of the appliance, it must be kept in good conditions and available for consultation all the time. In case of lost or damage of this manual, an extra



In case of misunderstandings in the following translation, please refer to the Italian version.

1.1 About this manual

Pay particular attention to words in **bold** print, with LARGER font, or underlined, as they refer to particularly important operations or information.

1.2 General warnings

- Carefully read the instructions contained in this handbook to know the precautions to be taken for:
 - installation of the prover;
 - maintenance and
 - best use.
- These appliances must be used only for the purpose they were expressly designed for, namely for cooking or heating food. Any other use is to be considered improper and hence dangerous.
- The appliance and the accessories are designed for professional use and must be used by qualified personnel.

- These appliances have been tested and adjusted by expert, specialized personnel before leaving the factory to assure unbeatable performance.
- Installation, and any required repair or adjustment work, must be carried out with the utmost care and attention by qualified personnel.
Consequently, **you are strongly advised to always contact the Dealer** who sold the appliance, specifying the problem, the **model** and **serial number** of the appliance you have.
- Only contact authorized personnel, with the necessary professional qualifications, for repairs and replacement of parts, and non-routine maintenance, or if the appliance breaks down or malfunctions.
- Only use original spare parts (refer to chapter IV).
- Before the installation, make sure the electrical data on the rating plate agree with your domestic power supply.
- Electrical safety of the prover is assured by the connection to an efficient earth system (which must be checked regularly) in compliance with regulations in force.
- Only specifically trained personnel should be allowed to use and supervise provers during use.
- Do not have the prover installed near sources of heat such as fryers, hobs, etc...
- Do not obstruct the vents.
- Ask your installer for instructions on how to use the water softener/scale eliminator properly.
(Warning: if the resin regeneration procedure is not perfect, it may cause the appliance to rust).
- Before using the prover for the first time, it must be carefully cleaned:
 - clean the outside using only a damp cloth;
 - the inside of the chamber must be cleaned with water;
 - in any case, do not use steel wool scouring pads to clean the prover;
 - carefully clean the trays before the use.



Failure to comply with these rules may compromise safety of both the appliance and the user.

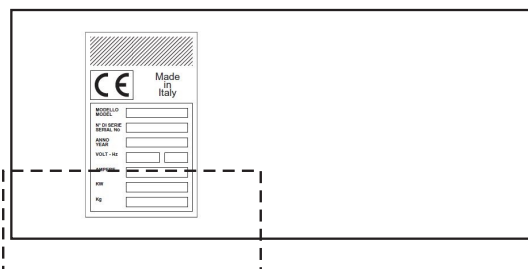
The Manufacturer shall deny liability for the failure in the accomplishment of the regulations contained herein, and for any accident or trouble as a result of said non compliance.

1.3 Technical specifications and rating plate

	LIEV 12	LIEV 14	LIEV 12
Dimensions	595×530×910 mm	860×590×910 mm	940×890×880 mm
Output	1,4 kW	1,4 kW	1,4 kW
Power supply	230 V ~ 50/60 Hz	230 V ~ 50/60 Hz	230 V ~ 50/60 Hz
Wiring type	H05RN-F 3x1,5mm ²	H05RN-F 3x1,5mm ²	H05RN-F 3x1,5mm ²
No-load weight	27 kg	38 kg	50 kg
Max. food load	3 Kg PER SHELF		
Number of pans	9	9	12
Water inlet	--	--	--
Water pressure	--	--	--
Water hardness	--	--	--
Insulation class	I		
IP rating	IPX4		
Control panel	ELECTROMECHANIC COMMANDS		

Technical label

20xx: YEAR OF PRODUCTION
 B: PROVER AND HOT CUPBOARD
 FOR PROFESSIONAL USE



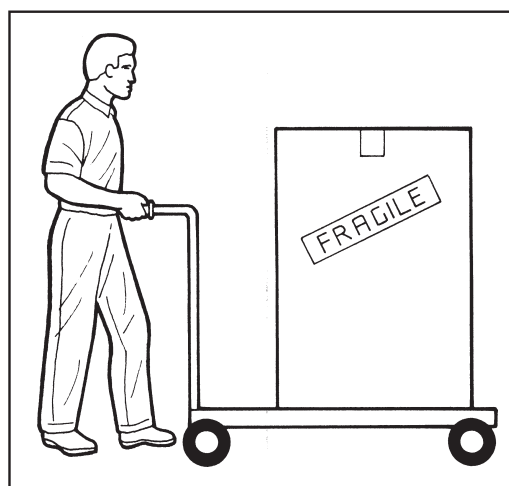
1.4 Handling, transportation and unloading

The packaging of the appliance is produced by the company according to the agreements signed case by case, to on the country the appliance is being sent to, or to the means of transport used.

Once the appliance is installed, packaging can be reused or disposed according to the regulations in force in each country.

Provers must be carried with their original packaging as close as possible to the installation site.

Only specialized personnel can lift or handle the prover or any accessories carried independently.



Material sent is checked thoroughly before being handed over to the forwarding agent.

Make sure that the appliance has not been damaged during the delivery and that the packaging has not been damaged and some contents removed.

In case of damaged products, or missing components, immediately contact the carrier and the manufacturer providing photographic evidence.



Please check the supplied material matches order specifications. Don't drag or incline the prover for any reason. The prover is to be lifted up perpendicularly to the floor, moved in a horizontal direction and then laid down perpendicularly to the floor.

1.5 Conformity in compliance with directives/Standards

Provers comply with the provisions and safety requirements indicated in the following European Directives and their specific associated standards:

- low voltage safety directives **2006/95/CE** and subsequent updates (Standard **EN60335-1** , **EN60335-2-49**);
- directive **2004/108/CE** on electromagnetic compatibility and subsequent updates (Standard **EN50165**, **EN55014**, **EN55014-1**, **EN50366** e **EN61000** series).

According to the previous directives, the Manufacturer declares that its products comply with the European legislation in force and, consequently, feature regulation CE marking enabling them to be sold in European countries.

CHAPTER II - INSTALLATION INSTRUCTION AND MAINTENANCE

2.1 Installation site and positioning



WARNING!

The installation, transformation and non-routine maintenance of the prover must be performed only by authorized installers or by the electricity company according to the current and local safety regulations.



TO CARRY OUT THIS OPERATION, ALL MEASURING INSTRUMENTS MUST BE PERFECTLY EFFICIENT AND PERIODICALLY CALIBRATED.

The manufacturer denies any and all responsibility for the failure of the accomplishment of these obligations.



Ensure a distance of at least 10 cm from the ceiling and do not install in proximity to combustible material or not heat-insulated.

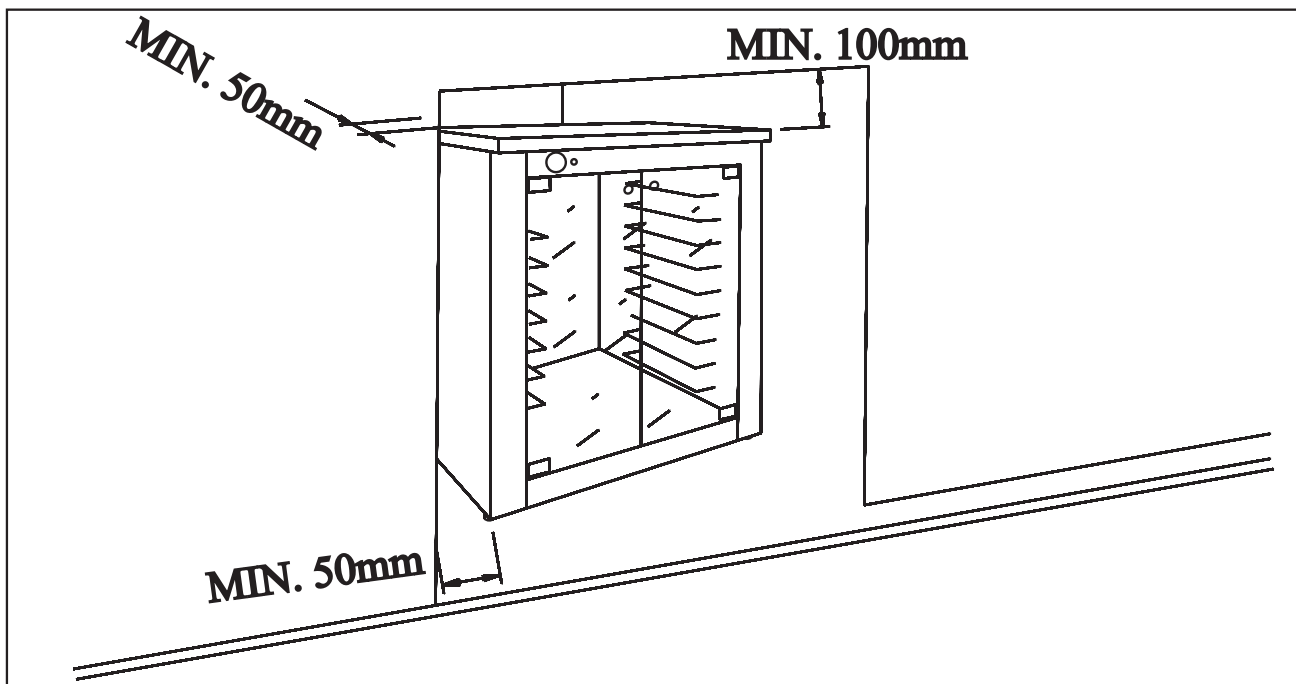


Fig. 1



Before first use, remove the protective film and any residuals of glue from the surfaces using a suitable solvent.

2.2 Wiring and Plumbing

Electrical connection

Connection to the power mains must be made according to the current international, national and local regulations.

Before the connection, make sure that the electrical data on the rating plate located at the bottom of the rear side panel agree with the power supply (**Fig.2**).

A voltage variation of $\pm 10\%$ is allowed.

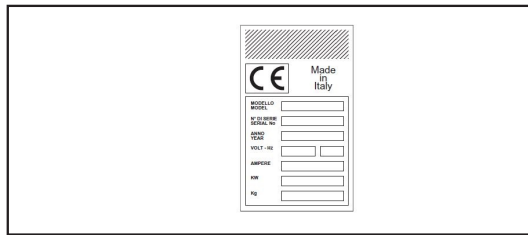


Fig. 2

In case of direct connection to the grid (without plug), it is necessary to include a device allowing disconnection from the grid, with a break distance of contacts enabling complete disconnection under the conditions of overvoltage category III, in compliance with installation rules.


Suitable automatic high-sensitivity ground fault switches must be installed to guarantee protection against direct and indirect contact of live electrical parts and fault currents towards the bonding cable according to the regulations in force.

This switch must be installed in the permanent electrical system of the facility where the appliance is installed, and in the immediate vicinity of the actual appliance where it can be reached easily by operators.

Check data in the specifications table for appropriate sizing of the supply line, master switch and cable (**see paragraph 1.3**).

Earthing

The prover must be earthed.

The prover must be included in an equipotential system. Connection must be made with a wire featuring a cross-section of at least 10 mm² connected to the terminal marked  located on the rear of the prover.

2.3 Troubleshooting

	Possible causes
Cooking chamber heating does not operate	<ul style="list-style-type: none"> • Interrupted heating element. • Temperature control thermostat faulty.
Temperature control incorrect	<ul style="list-style-type: none"> • Temperature control thermostat faulty. • Thermostat bulb faulty or not in place.

2.4 How to replace and adjust some elements

WARNING!
 Elements replacement and adjustment work is classed as non-routine maintenance, meaning it must be carried out by an authorized installer. Before starting any repair or maintenance work, you must switch off the appliance at the main power source in order to avoid any electrical contacts.

Heating element

Raise the bowl in the bottom of the prover. The heating element is removed by unscrewing the screws from the inside of the cooking chamber and then proceed to the substitution.

Temperature control thermostat (LIEV10 / 14)

Take off the thermostat's protection from inside the prover by unscrewing the screws, pull the thermostat knob and then unscrew the screws of the prover.

Temperature control thermostat (LIEV 12)

Unscrew the screw below the dashboard, unlock the panel by pushing (Fig. A-3) down and pulling the left side. Disconnect the thermostat and make the replacement.

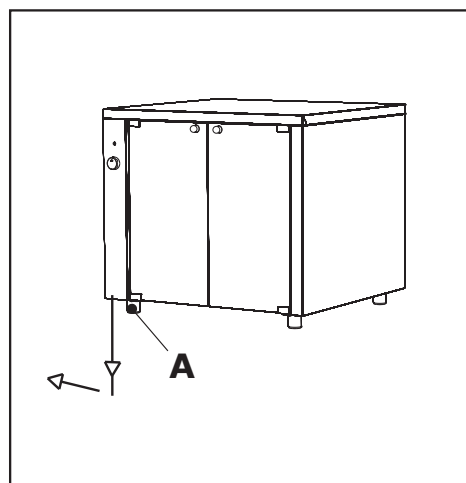


Fig. 3

CHAPTER III - OPERATING INSTRUCTIONS

3.1 Preliminary warnings

- The appliance is designed for professional use and must be used by trained personnel.
- The prover must be used for cooking food only. Any other use shall be considered improper.
- All installation and non-routine maintenance work must be carried out by authorized personnel with the required professional qualifications only.
It is advisable to have the prover checked at regular set intervals. Contact only authorized Support Centres for repairs, and ask for original spare parts to be used.
- If you find a fault or malfunctioning, switch off the appliance's power supply with the master switch on the appliance's supply line. Contact authorized Support Centres for repairs. The user is required to perform only routine maintenance on the prover, namely checking the prover's general efficiency and cleaning it daily.
- Read this manual carefully as it contains important information and instructions regarding safety during installation, use and maintenance.
Keep it available for future reference.
- Surfaces liable to come into contact with food must be cleaned thoroughly before switching on the prover.

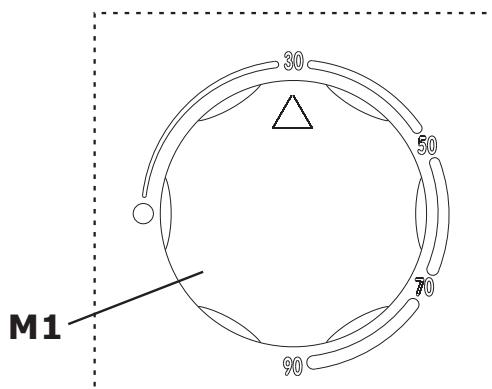


Never clean the inside of the prover or the door glass with jets of cold water when still at temperatures higher than 70° C.

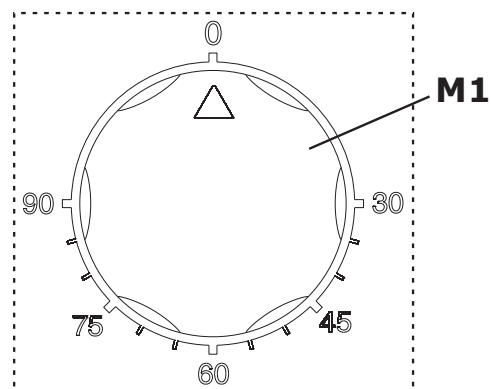


Failure to fulfil these duties shall relieve the Manufacturer of any liability.

3.2 Control panel and instructions in brief



**LIEV 10
LIEV 14**



LIEV 12

M1 Thermostat knob

On / off prover

Switch on the prover by turning on right the knob **(M1)**.

Setting temperature cooking

The knob **(M1)** allows to regulate the wished temperature of cooking (max 90°C).

Load water humidification

Fill up the bowl by hand, located in the bottom of the prover, with water.

3.3 Cleaning and routine maintenance of the prover

Provers must be cleaned daily if high levels of performance, hygiene and efficiency are to be maintained. If a fault occurs, do not attempt to solve the problem - contact the technical service centre instead, which will deal with the problem. Do not attempt to disassemble the appliance - all work must be carried out by specialized personnel.

Perform routine cleaning as described below, complying with the instructions given:

- before cleaning the prover, disconnect the general power switch, let the prover cool down, remove residual dust and residual protection or production oil;
- clean stainless steel parts once a day with warm water or suitable detergents, rinsing thoroughly and drying well. Do not use detergents containing chlorine (bleach, hydrochloric acid etc.), and avoid cleaning steel surfaces with steel wool, brushes or scrapers, which might be caused of rust formation;
- do not leave food on stainless parts (especially acid food such as salt, vinegar, lemon...), as it may cause damage;
- you should not wash the outside of the appliance with jets of water aimed directly at it as any water that does manage to get inside might limit the safety of the appliance. Only use a moist cloth and then dry all the surfaces, remove residual dust and residual protection or production oil;
- do not use corrosive substances (e.g. Muriatic acid) to clean the prover support top, since these could unintentionally damage the lower parts of the appliance;
- the use of gloves to protect from high temperatures is recommended while moving pans or trails;
- call in an authorized engineer at least once a year to give the prover a general check-up.

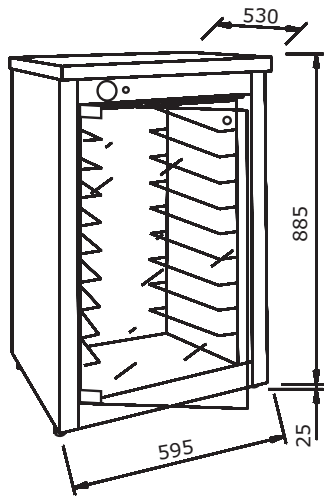


The manufacturer declines any responsibility in the event of failure to comply with the current accident-prevention and waste disposal regulations in the Country where the prover is used.

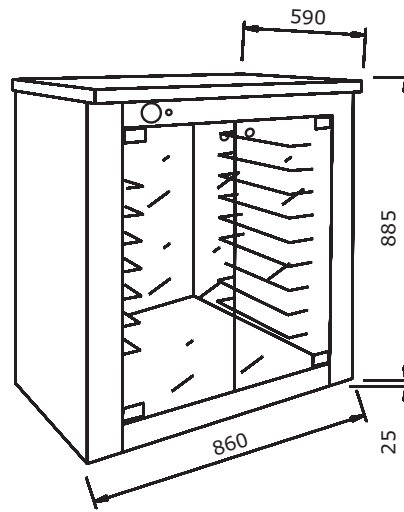
The manufacturer reserves the right to change the above indications at any time.

Installation drawings

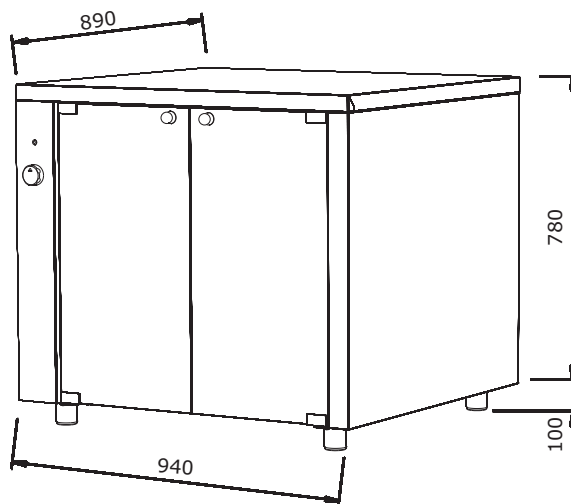
LIEV 10



LIEV 14



LIEV 12



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