

INSTRUCTION MANUAL

MONTAGUE **VECTAIRE**

Proofer / Heater Cabinet

These instructions should be read thoroughly before attempting installation.
Set up and installation should be performed by qualified installation personnel.

Keep area around appliances free and clear from combustibles.

**PLEASE RETAIN THIS MANUAL
FOR FUTURE REFERENCE.**



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IMPORTANT

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION MAY BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumed full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. VISIBLE LOSS OR DAMAGE - Be certain this is noted on freight bill or express receipt, and signed by person making delivery.
2. FILE CLAIM FOR DAMAGES IMMEDIATELY - Regardless of the extent of damage.
3. CONCEALED LOSS OR DAMAGE - If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within fifteen (15) days of date that delivery was made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

INSTALLATION

THE SERIAL AND MODEL NUMBER of your proofer are found on the name plate attached to the top of the inside tray storage compartment wall. Please record them in the space designated on the SERVICE RECORD page of this booklet. When ordering parts and/or service, you will need to provide this information. The voltage and amperage of the unit are also stamped on this plate.

UNPACKING: After uncrating your cabinet, remove all tape and padding which held the doors, shelves, racks, cord, etc., in place during shipment. Securely attach the legs (or casters) and position the cabinet in its final location. It is desirable to keep the right side of the proofer accessible for service if the installation is not movable.

ELECTRICAL REQUIREMENTS - GROUNDING: All standard electrical products operate on 110/120 volt, 60 Hz., 1 ph., A.C., unless ordered for 220/240 volt, and are equipped with a three-prong (grounding) plug for your protection against possible shock hazards. Be sure to plug only into a properly grounded, three-prong wall receptacle. If you have any questions with regard to adequate wiring or grounding in your building, a qualified electrician should be contacted before using your cabinet. The amperage of your cabinet is stamped on the name plate attached to the unit.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUNDING PRONG FROM THE CORD PLUG.

Before attempting to assemble an oven on top of the Proofer/Heater Cabinet, read thoroughly the installation section of the Instruction Manual for the model of oven being used with the Proofer/Heater Cabinet.

CLEANING

Keep your cabinet clean by simply wiping the interior and exterior, as needed, with a damp cloth or sponge and a mild soapy solution. Never use abrasive, acids or strong cleaner. Do not flood or allow electrical parts to become wet. The interior tray slides, uprights, humidifier pan, and blower tunnel are removable for easy cleaning. A stainless steel cleaner/polish may be applied to the exterior to maintain a like new appearance. DO NOT use wax or strong cleaners on door gaskets or vinyl trim.

CONTROLS

A red indicator light, located at the top of the control panel, tells you when the cabinet is plugged into a power source and ready for operation. Your Proofer/Heater is equipped with two heating elements and two separate Heat/Humidity controls which regulate these elements. This allows you to set the exact temperature and humidity needed for a particular task. The top control knob, marked **HUMIDITY**, regulates the amount of moisture in the cabinet. An amber light indicates that this humidity function is activated. The lower control knob, marked **TEMPERATURE**, controls the amount of heat in the cabinet. An amber light glows when this function is activated.

WARNING: Never touch, or attempt to lift heating elements by hand! A thumb lever is provided to position your hinged elements and fan grill.

OPERATION OF PROOFER

Fill the humidifier pan with **HOT** water. This pan is located at the bottom of the unit, and removable for ease in cleaning. Your humidifier pan has been conveniently designed to extend beyond the heating tunnel, so that it is not necessary to remove the pan to fill it. Pre-heat the cabinet, allowing approximately 15-25 minutes of pre-heat time for the humidity to reach the optimum proofing level. The knob marked **TEMPERATURE** should be set at 85 - 90 . Turn **HUMIDITY** knob to the left, and select a setting. Suggested setting is No. 3 (for uniform raised dough results, the proofing system maintains an optimum 95 F temperature/95% humidity balance). Below is a quick reference of temperature settings (degrees are approximate).

- SETTING #2.....90 F**
- SETTING #3.....95 F**
- SETTING #4.....100 F**
- SETTING #5.....105 F**

OPERATION OF HEATER

DRY HEAT: (without humidity) Empty humidifier pan and select a heat setting on the **TEMPERATURE** knob. Pre-heat for 25 minutes.

NORMAL HEAT/HUMIDITY: (35% humidity) Add water to the humidifier pan and select **TEMPERATURE SETTING**. Set **HUMIDITY** control at **OFF**.

MOIST HEAT: (extra humidity) Add water to the humidifier pan, select **TEMPERATURE** setting, AND set **HUMIDITY** control to desired setting. Suggested setting is No. 8. Pre-heat for 25 minutes.

TROUBLE-SHOOTING CHART

PROBLEM	POSSIBLE CAUSE	REMEDY
Temperature too hot	a) The adjustable thermostat was	a) Set thermostat at a lower temperature. Do not set at temperatures higher than needed.
	b) Thermostat calibration out of adjustment.	b) Loosen set screw in thermostat knob & remove knob. Adjust set screw in hollow stem with small blade screwdriver by turning it counter-clockwise. 1/4 turn lowers temperature approximately 10 F (DO NOT REMOVE SET SCREW).
Temperature not hot enough	a) Opening door unnecessarily.	a) Keep door closed and latched shut as much as possible.
	b) The adjustable thermostat was set too low.	b) Set thermostat at a higher temperature, and keep at this temperature throughout operation.
	c) Cord plug fell out of electrical operation.	c) Replug cord into 110-120 volt outlet.
	d) Fuse blown during operation (no power to cart.)	d) Have a qualified electrician check power and fuse box.
	e) Thermostat calibration out of adjustment.	e) Loosen set-screw in thermostat knob & remove knob. Adjust set-screw in hollow stem with small blade screwdriver by turning clock-wise. 1/4 turn raises temperature approximately 10 F (DO NOT REMOVE SET SCREW).
No heat at all	a) Cart not plugged into electrical outlet.	a) Plug cart into properly grounded electrical outlet.

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|------------------------------------|---|
| b) Thermostat knob still at "OFF". | b) Adjust thermostat knob to temperature setting required. |
| c) Fuse blown (No power to cart). | c) Have qualified electrician check power & fuse box. |
| d) Thermostat needs replacing. | d) Unplug cart from electrical source. Loosen set-screw in thermostat knob & remove knob. Remove control panel, disconnect terminals on thermostat, & remove screws (2) holding thermostat to control panel. Replace thermostat with new one, and re-install control panel & thermostat knob. |
| *e) Heating element | e) Unplug cart from electrical source. Remove screws holding heating element in place. Gently pull element away from back wall a few inches to expose wire connections. Disconnect wires, & replace element with new part. Re-connect wires, secure new element with screws to cart. |

*Heating element will either function or not function. Only a slight warmth indicates a problem with the thermostat, not the element.

SPARE PARTS LIST

CASTERS

Casters, (1) lock (1) non-lock.....10476-0

TRAY SLIDES

Tray slides, rod-style
(PH-1826-15U, PH-1826-18U).....SLD TSU245

HARDWARE

Door hinge, lift-off pair.....HNG L/O
Door latch, paddle type.....LTH PDL
Door gasket, heated.....GSKT DR
6" baffled humidifier pan.....PN6S

ELECTRICAL

Blower motor, 115 volt.....MTR JK120
Fan blade, aluminum.....BLD FAN AL

Fan blade, nylon.....BLD FAN PL
Red indicating light.....LT PLT R1
Amber indicating light.....LT PLT A1
Thermostat, heated.....T-STAT H1
Knob, thermostat.....KNB H1
Humidity control.....T-STAT INFI
Knob, humidity control.....KNB INFN
Temperature heating element.....EL1250/115HT
Humidity heating element.....EL1250/220PH

IMPORTANT INFORMATION

- 1) FOR SAFE HOT FOOD HOLDING, never allow food temperature to be less than 140 F.
- 2) AVOID PUTTING YOUR HOT FOODS INTO A COLD CABINET! By pre-heating the unit 20-30 minutes before each use, you can be assured of maintaining the temperature and obtaining the best results from your Humi-Temp cabinet.

SERVICE

Service should only be performed by an authorized commercial food equipment servicer. Contact the Montague Service Department if you need information on authorized servicers in your area.

Access for service is thru the front control panel, from inside the proofer cavity, or thru the access panel on the right side of the cabinet. If it is not possible to access the right side of the unit as installed, the entire oven/proofer may require moving to provide access or the proofer unit may need to be removed from its cabinet.

Doc: Vectaire

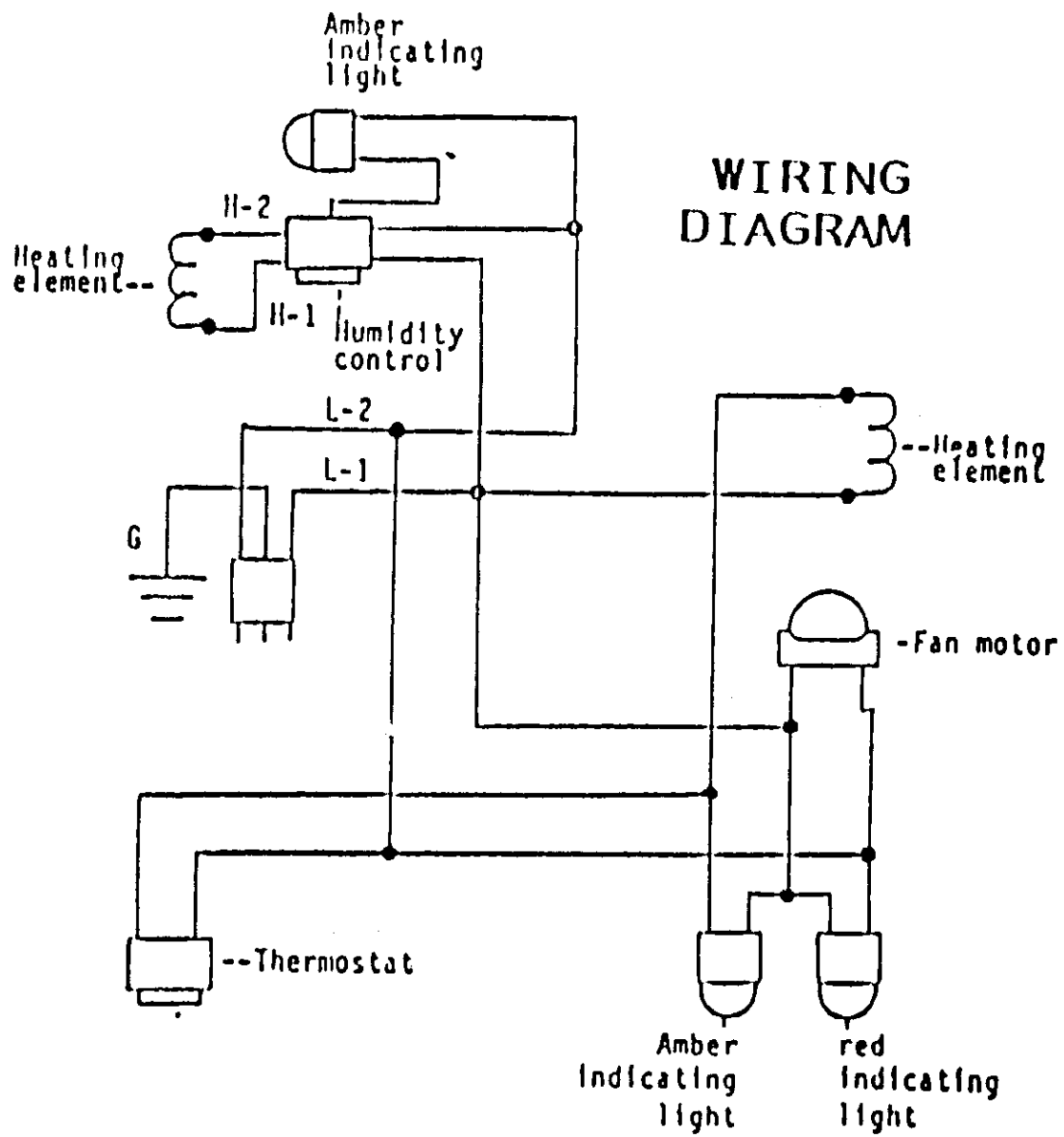


Figure 1. Wiring diagram for Montague Proofer/Heater Cabinet.
120V, 60Hz, 1ph.

IMPORTANT

Copy the following information
from the rating plate for your records:

Model No. _____

Serial No. _____

Change No. _____

When ordering parts, to eliminate mistakes and facilitate delivery,
always give the above information.



THE MONTAGUE COMPANY

Manual
Part No. 22268-2
Rev. 293