



(HP-20S / HKXE-20H)

HKE 20H - 10

INSTALLATION
AND OPERATING
INSTRUCTIONS

MANUFACTURER'S DATA

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TECHNICAL CHARACTERISTICS

Type	Model	kW	kcal/h	Phases	V	A	Hz	Area dm²/ sq. ft	Volume dm³/ cu ft	Capacity
HP-20-S	00	1	900	1~	230	5	50/60	480 / 51.6	288 / 10.2	20 (60x40)
HP-20-S	00 INOX	1	900	1~	230	5	50/60	480 / 51.6	288 / 10.2	20 (60x40)
HPL-10-S	00	1	900	1~	230	5	50/60	368 / 39.6	221 / 7.8	10 (80x46)
HPL-10-S	00 INOX	1	900	1~	230	5	50/60	368 / 39.6	221 / 7.8	10 (80x46)
HPX-20-S	00	1	900	1~	230	5	50/60	480 / 51.6	288 / 10.2	20 (60x40)
								607 / 65.3	364 / 12.9	20 (66x46)
HPX-20-S	00 INOX	1	900	1~	230	5	50/60	480 / 51.6	288 / 10.2	20 (60x40)
								607 / 65.3	364 / 12.9	20 (66x46)

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0. WARNINGS

IMPORTANT

Read this instruction manual before switching the proofer on.

FOR YOUR SAFETY

Do not use or store petrol, inflammable liquids or gases near this equipment.

STARTING UP INSTRUCTIONS

This unit must be grounded for your protection in order to avoid the risk of electrical discharges. It should be connected directly to the ground terminal of the control cabinet. The ground cable must not be cut or disconnected from the proofer.

NOISE LEVEL

The acoustic power emitted by the stove is lower than 70 dB.

Keep this instruction manual in a safe and accessible place.

1. PREASSEMBLY INSTRUCTIONS

1.1 STORAGE AND TRANSPORT

The proofer is sent packed on a wood platform and covered with plastic film, that protects the machine against humidity and rain.

The proofer should be transported in a completely closed vehicle and it should never be left outdoor.

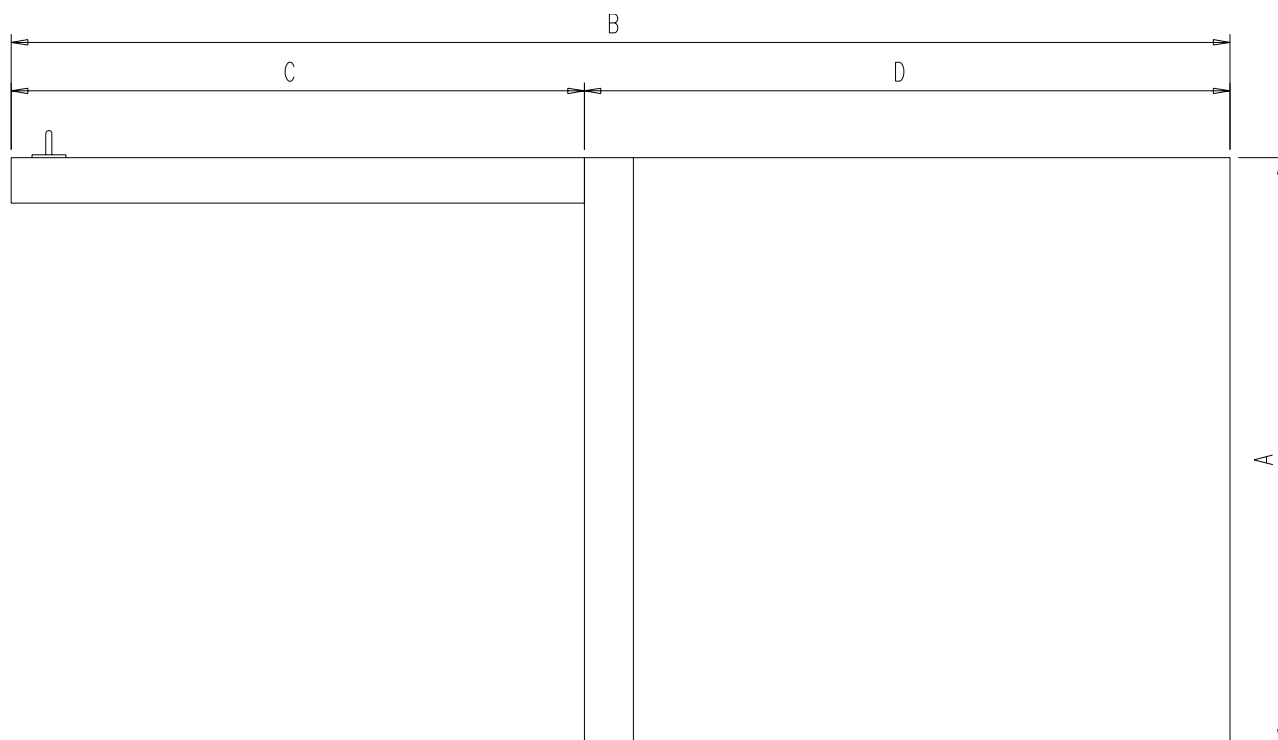
1.2 CONDITIONS FOR USE

- The proofer has been manufactured to be installed indoor. It is not made to work outdoor. Any possible contact with water has to be avoided.
- The stove should not be installed in places with excessive heat, steam and/or humidity production.
- The stove is prepared to work under the following external conditions: -10 <t> 40 °C (14 <t> 104 °F), and 0 <h> 90 % of humidity
- The position of the stove regarding the side and back wall of the installation premises should have a minimum distance of 2" (50 mm) between the oven sides and the walls of the room.

1.3 ACCESS TO PREMISES

The stove is shipped to the client fully assembled. Its dimensions are as follows: (proofer dimensions with open door).

PROOFER	A (mm/in)	B (mm/in)	C (mm/in)	D (mm/in)	Height (mm/in)	Weight (Kg/Lbs)	N° of trays	Separation. btw. trays (mm/in.)
HP-20-S / 00	780 / 30.7	1614 / 63.5	759 / 29.9	855 / 33.7	966 / 38	87 / 191	20 (60x40)	60 / 2.36
HP-20-S / 00 INOX	780 / 30.7	1614 / 63.5	759 / 29.9	855 / 33.7	966 / 38	87 / 191	20 (60x40)	60 / 2.36
HPX-20-S / 00	838 / 33	1787 / 70.3	817 / 32.2	970 / 38.2	966 / 38	90 / 198	20 (66x46)	60 / 2.36
HPX-20-S / 00 INOX	838 / 33	1787 / 70.3	817 / 32.2	970 / 38.2	966 / 38	90 / 198	20 (66x46)	60 / 2.36
HPL-10-S / 00	838 / 33	1892 / 74.5	817 / 32.2	1075 / 42.3	966 / 38	95 / 209	10 (80x46)	60 / 2.36
HPL-10-S / 00 INOX	838 / 33	1892 / 74.5	817 / 32.2	1075 / 42.3	966 / 38	95 / 209	10 (80x46)	60 / 2.36



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1.4 ELECTRICAL CONNECTION

This should be carried out by authorized professionals according to regulations in the country in question. The appropriate circuit breaker for total amperage should be installed at the same time as the premises' electrical installation. The appliance should also have a plug fitted. **UNPLUG THE PROOFER before accessing any of its electrical parts.**

The proofer is supplied totally assembled and set for 230 V single phase, plus ground connection. If the electrical supply is 230 V three-phase, two phases plus ground should be connected, and if it is 400 V three-phase, one phase plus neutral and plus ground should be connected.

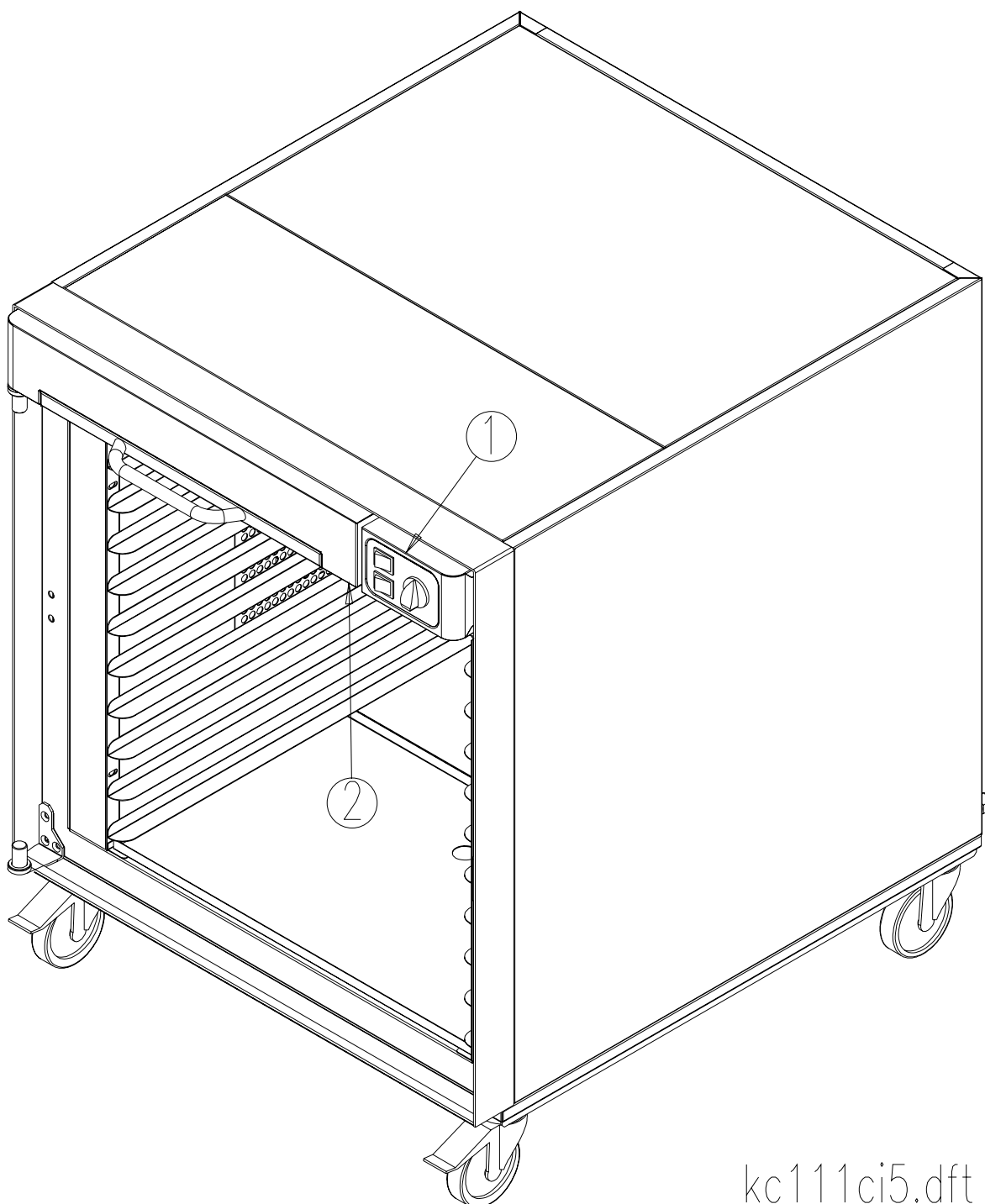
EN 60204-1 requires that sections for two-phase cables plus ground be as follows:

POWER kW	CONNECTION TO 230 V. 2 phases + ground or 1 phase + neutral + ground
1	1.5 mm ²

2. DRAWINGS

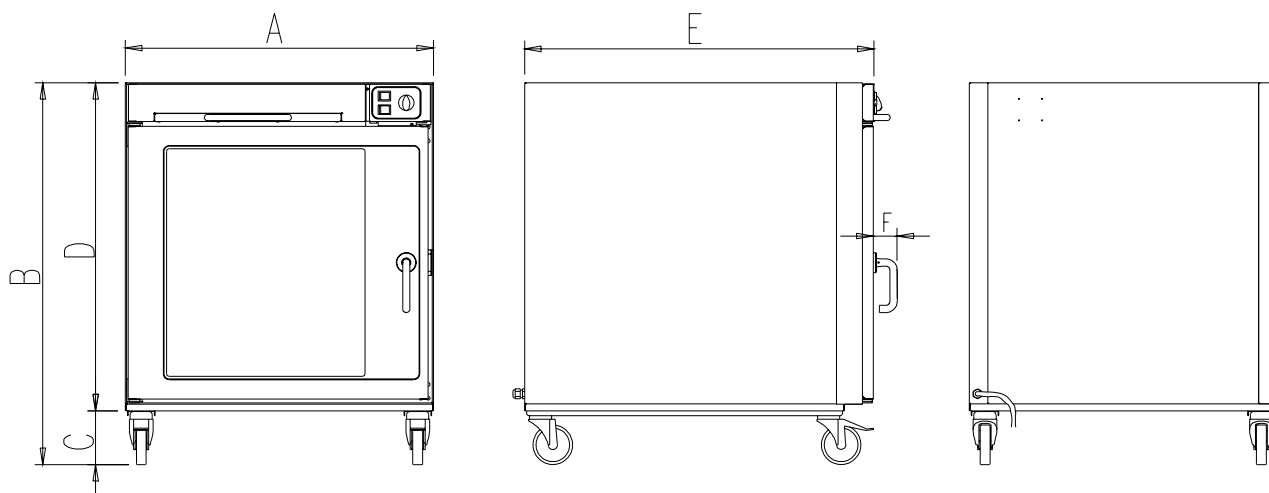
1- Control panel.

2- Hygrostat.



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2.1 GENERAL PLAN



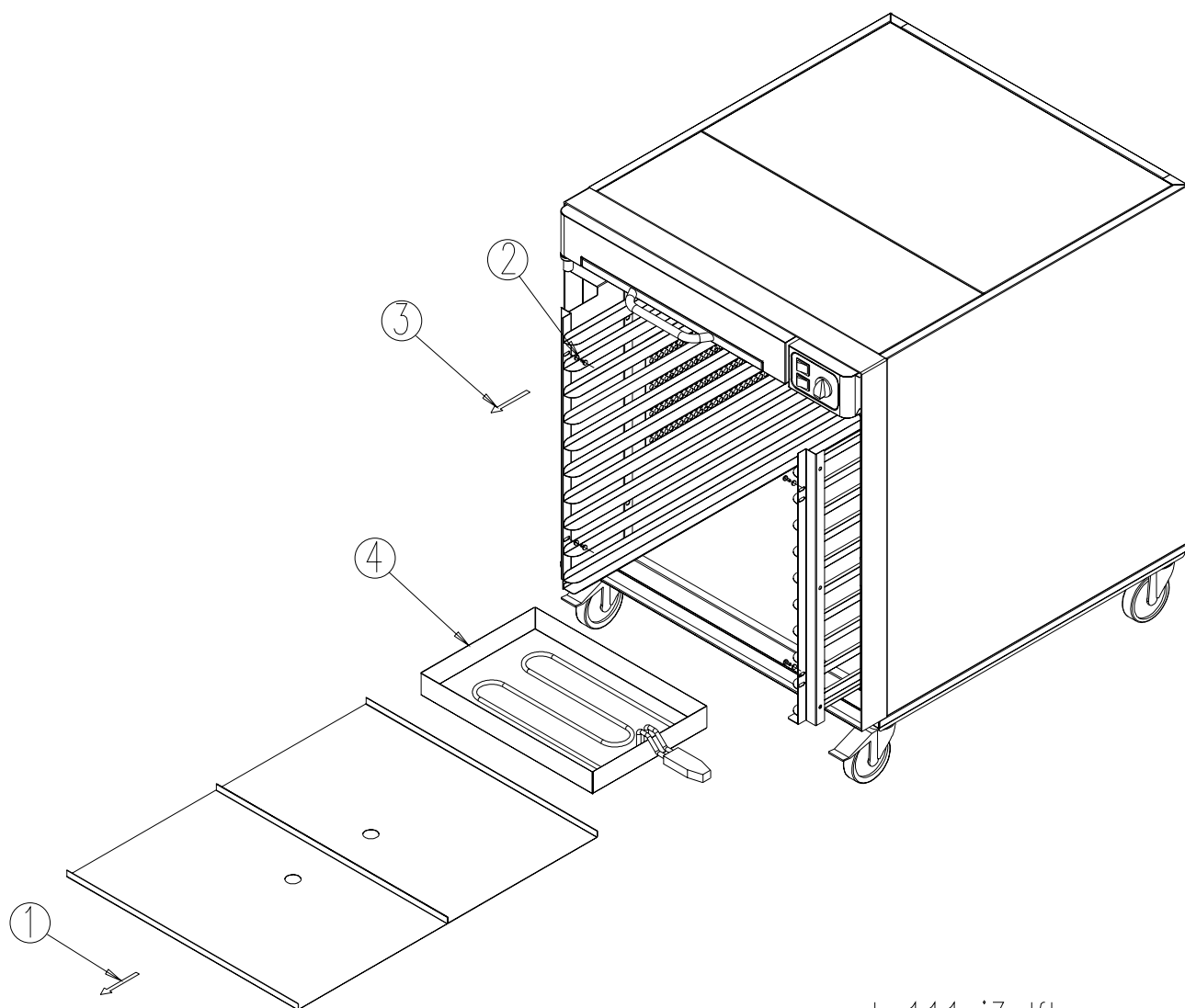
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PROOFER	Fig.	A (mm/in)	B (mm/in)	C (mm/in)	D (mm/in)	E (mm/in)	F (mm/in)
HP-20-S / 00	Kc111ci2.dft	780 / 30.7	966 / 38	136 / 5.4	830 / 32.6	885 / 33.6	58 / 2.3
HP-20-S / 00 INOX	Kc111ci2.dft	780 / 30.7	966 / 38	136 / 5.4	830 / 32.6	885 / 33.6	58 / 2.3
HPX-20-S / 00	Kc111ci2.dft	838 / 33	966 / 38	136 / 5.4	830 / 32.6	1000 / 39.4	58 / 2.3
HPX-20-S / 00 INOX	Kc111ci2.dft	838 / 33	966 / 38	136 / 5.4	830 / 32.6	1000 / 39.4	58 / 2.3
HPL-10-S / 00	Kc111ci2.dft	838 / 33	966 / 38	136 / 5.4	830 / 32.6	1105 / 43.5	58 / 2.3
HPL-10-S / 00 INOX	Kc111ci2.dft	838 / 33	966 / 38	136 / 5.4	830 / 32.6	1105 / 43.5	58 / 2.3

2.2 INTERIOR LAYOUT OF CHAMBER

Chamber maintenance and cleaning.

- 1.- Remove the plate that covers the lower part of the baking chamber.
- 2.- Remove the nuts that hold the side runners in place.
- 3.- Remove the runners by pulling them outwards.
- 4.- Remove the water container and heating element.



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- To reassemble, follow reverse procedure.

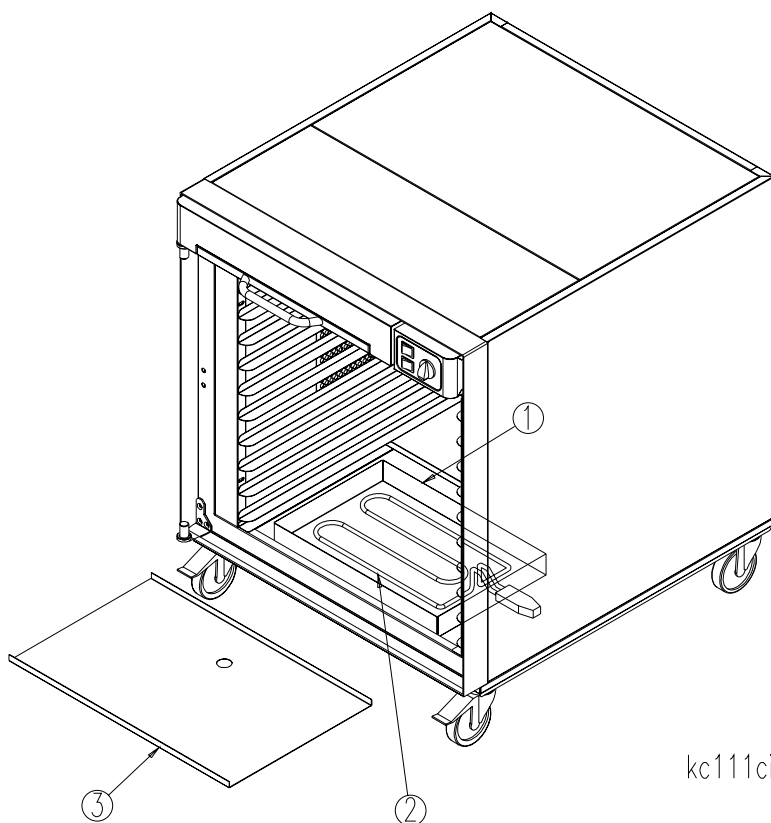
3. STEAM GENERATOR AND WATER PAN

The proofer has a pan and a heating element for the production of humidity. The pan is situated at the bottom, for access to the pan the plate that covers it must be removed (see drawing). Initially the pan must be filled of water, so that the heating element is covered.

VERY IMPORTANT

The water level should be checked periodically. The heating element that produces the humid heat should be always covered by water, otherwise humidity will not be produced, and the heating element could be damaged. The proofer should be disconnected in order to fill the pan with water.

- 1.- Water pan.
- 2.- Heating element for the production of humid heat.
- 3.- Cover plate.

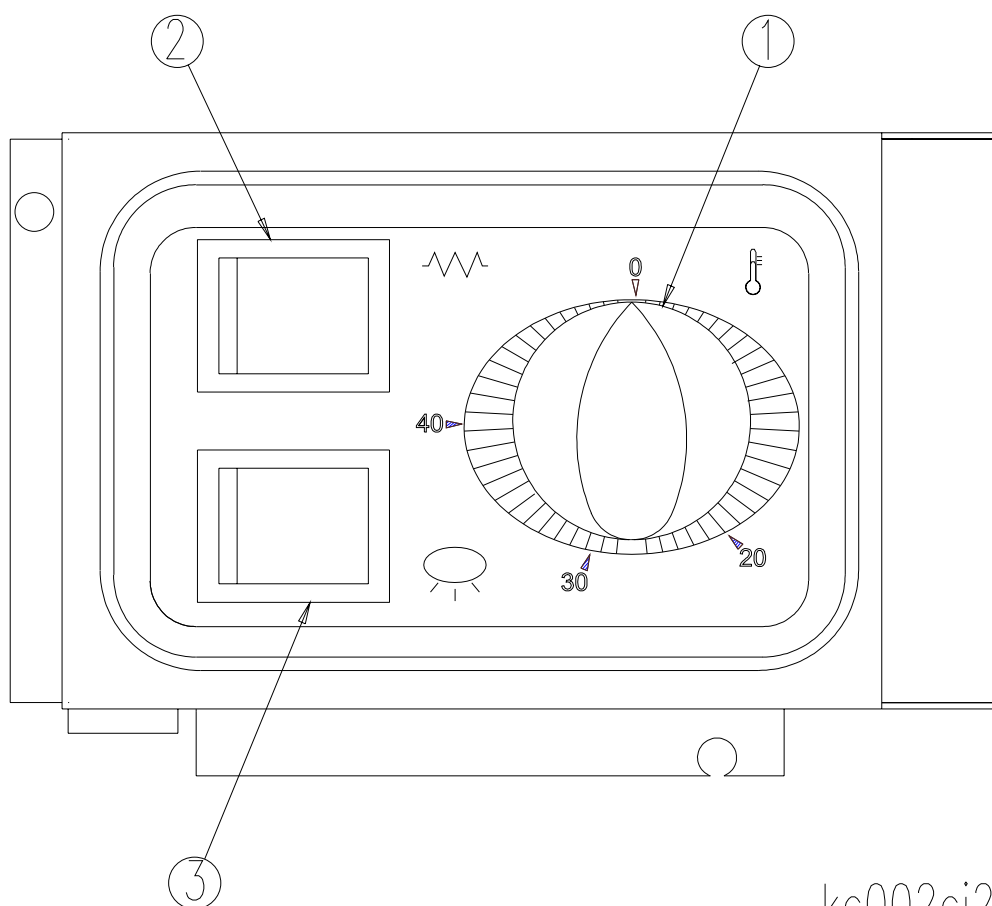


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4. OPERATION OF THE CONTROL PANEL

The starting-up of the stove should be done as follows:

- Select the proofing temperature, by rotating the thermostat (1). Temperature range 0 - 40 °C (32 <t> 104 °F).
- Turn the dry heat switch (2) to the position “ I ”, the dry heat heating element will be connected until the temperature selected has been reached, this temperature will be maintained automatically.
- Select on the hygostat (located, in the upper right hand part of the stove), the degree of humidity required. Humidity range 0 – 90 %.
- Turn on the humid heat switch (3) to the position “ I ”, the heating element for the production of humid heat will be connected until the degree of humidity selected has been reached, this degree of humidity will be maintained automatically.
- The stove can be disconnected by turning switches (2) and (3) to the position “○”.



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5. MAINTENANCE INSTRUCTIONS

IMPORTANT

Maintenance and reparation works should be made by the HOBART Official Technical Service or by one of our distributors.

IMPORTANT: Before carrying out any repairing or servicing of the electrical oven parts, the magnetothermal protection device located under the control panel must be switched off. As far as possible, work with the current disconnected from the power supply.

Daily maintenance

The external parts of the proofer should be cleaned applying a soft cloth with soft detergent. The glass pane of the door are to be cleaned carefully and with soft, nonabrasive detergents, to avoid damaging the silkscreen print.

If the stove has humidity producer, the water level of the humidity producer pan has to be checked (the water should cover the heating element). The filling of the pan should be done with the stove disconnected from the electrical supply.

Monthly maintenance

The internal parts of the stove should be cleaned: floor, roof, and runners (to clean the internal parts of the proofer it is necessary to withdraw the runners from the chamber) (see chapter 2.2).

It is advisable to clean the door windows, once a week, applying a non-abrasive film of detergent, when glass is warm, and cleaning with a humid cloth, after one minute.

NOTE: If this proofer is been used continuously without stop, the internal parts of the stove must be cleaned more than once a month.

6 month period maintenance (should be made by the Official Technical Service of HOBART.)

The motor cavity and sorroding areas must be cleaned.

NOTE: Lach of clean may causean early failure on the electrical motor.

The electrical parts of the oven should be cleaned. Special care should be taken in not wetting the oven controls, since major faults could occur in the electrical system.

NOTE: Dust and flour could cause malfunctions of the electrical components of the electrical control box.

6. GUARANTEE

Our products are guaranteed against every failure or manufacturing defect, within a correct use of them.

The guarantee does NOT apply to the substitutions and mending appearing from:

- An abnormal use of the machine.
- The damage or accidents originated by negligence.
- Lack of maintenance.
- Defective installation or use of the devices.

The guarantee is limited to the replacement and repairing of damaged pieces as a consequence of construction defects, being at your charge both manpower and travelling.

The normal guarantee time of the materials goes up to six months.

Guarantee conditions

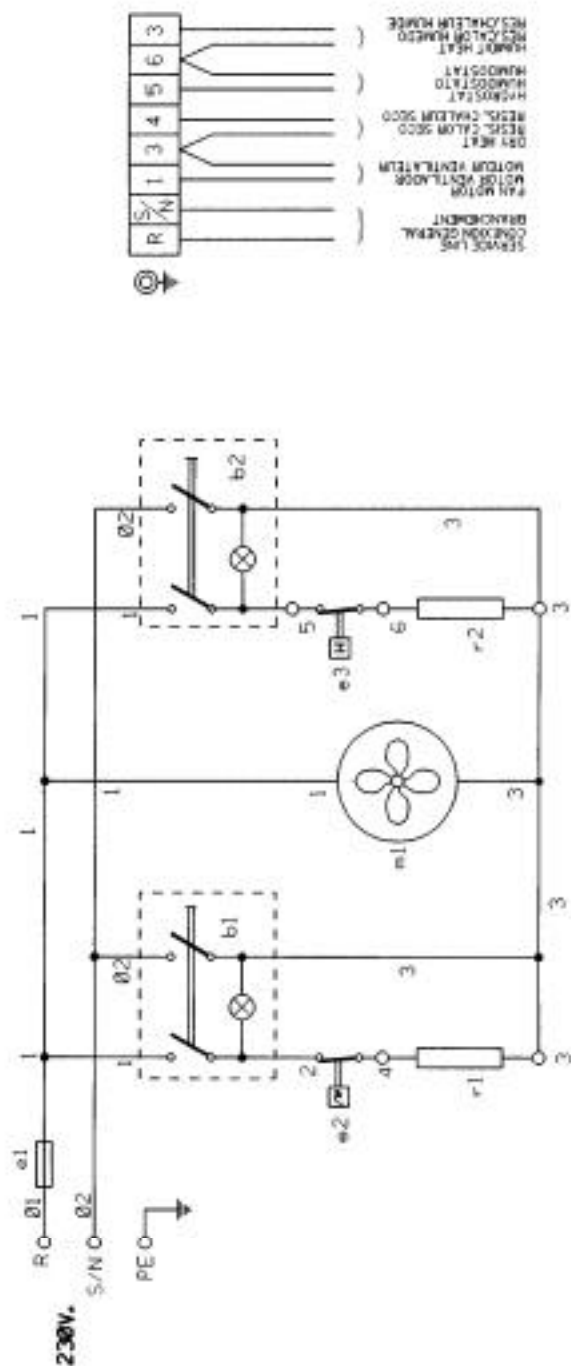
The materials must be installed, used and kept in the conditions shown in this "Using guide".

The problems which require the help of an engineer, will only have to be solved by the After-Sales Service Department of HOBART or by one of our distributors.

If these watchwords are not respected, the guarantee may not apply.

HOBART, in its constant research of improvement concerning its products, reserves the right of making any modifications without previous notice.

7. ELECTRICAL SCHEME



DESCRIPTION	DESCRIPTION	DESCRIPTION	REFERENCES	COD.
DORY HEAT SWITCH	INTERRUPTOR CALOR SECCO	INTERRUPTEUR CHALEUR SECCO	V 210F 854/VE 228	017-38 31000
HUMID HEAT SWITCH	INTERRUPTOR CALOR HUMEDO	INTERRUPTEUR CHALEUR HUMIDE	V 210F 854/VE 220	017-38 31000
FUSE	FUSIBLE	FUSIBLE		
TERMOSTAT	TERMOSTATO	TERMOSTAT	CTB. TALLA B C/DOL 100A	0070700000
HUMIDOSTAT	HUMIDOSTATO	HUMIDOSTAT	30-40 TFC TR 2 88.20 50000	015 3070018
FAN MOTOR	MOTOR VENTILADOR	MOTEUR VENTILATEUR	SACOMINITYA WFE-C10-80	0070501018
DORY HEATING ELEMENT	CALENTADOR CALOR SECCO	RESISTANCE CHALEUR SECCO	CAFA KE-5 222V, 50-60Hz	0071502205
HUMID HEATING ELEMENT	CALENTADOR CALOR HUMEDO	RESISTANCE CHALEUR HUMIDE	KE-20-89	14 32 850081
			KE-20-44-05	14 32 850080
DESCRIPTION	DESCRIPTION	DESCRIPTION	REFERENCES	COD.

[illegible]



As continued product improvement is a policy of HOBART, specifications are subject to change with-out notice.