



# **PROOFERS BAKERLUX SHOP.Pro™**

**XAKPT-08HS-C  
XAKPT-08FS-C**

## **INSTALLATION, USE AND MAINTENANCE MANUAL**

Translation of original instructions

Read and understand this manual completely before attempting to install, operate, or service this equipment. This manual is intended for use only by qualified installers of electric appliances.

**RETAIN THIS MANUAL FOR FUTURE  
REFERENCE**

## **WARNING**

### **IMPORTANT FOR YOUR SAFETY**

This manual is intended for use only by qualified installers of electric appliances to install and set up the CADCO proofer models listed on the cover of this document. It also contains operational instructions for the users of the appliance.

Keep this manual in an easily accessible place for future reference. In the event of a power failure, do not attempt to operate this appliance.

Keep the appliance area free and clear from combustibles.

Do not obstruct the air intake or exhaust openings of the appliance.

Keep in a prominent location the instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

### **SAFETY PRECAUTIONS:**

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

## **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death.

Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.

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# BAKERLUXSHOP.Pro™ Proofers

## Safety regulations

**⚠ WARNING** Read this and other applicable manuals carefully before using this appliance. Incorrect installation, operation, maintenance, cleaning, or any modifications made to the appliance, may damage property or result in fatal injury.



### SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this guide carefully before installing or maintaining the appliance, and conserve this guide with care for any future consultation of users.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by CADCO, in compliance with the regulations in force in the user country, with respect to the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical or plumbing connections.

Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.

- Interventions, alterations or modifications not expressly authorized that do not comply with the indications in this manual shall invalidate the warranty\*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Persons not involved with appliance installation may not pass through or occupy the work area during appliance assembly.
- If the equipment is installed on mobile bases or stacked in columns, be sure to use only CADCO components and respect the instructions on their packaging.
- Given its potential danger, the packaging material must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions can cause damage and injury or death, voids the warranty\* and exempts CADCO, Ltd. from any liability.
- The parts protected by the manufacturer or his agent shall not be adjusted by the installer.

## **SAFETY REGULATIONS FOR USE**

- Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the warranty\* and relieving Cadco, Ltd. of all liability.

**\*For further details go to the "Warranty" section of the [www.cadco-ltd.com](http://www.cadco-ltd.com) website**

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- This appliance can only be used for cooking food by qualified personnel in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can be used exclusively:
  - by qualified personnel that attend scheduled training courses;
  - in combination with:
    - all **BAKERLUX SHOP.Pro™** ovens;
    - for leavening baked goods.
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a CADCO authorized customer assistance service. Do not attempt to independently repair the appliance. Request CADCO original spare parts for any repairs necessary.
- It is best to have an authorized customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.
- Maximum tray weight allowed is 11 lbs (5 Kg): heavier loads damage the lateral metal guides and trays.



## **RISK OF BURNS and INJURY!**

- The floor could be slippery around the product.
- While leavening and during cooling of all appliance parts, be careful to:
- Touch only the appliance handle because all external parts are hot.
- If it is necessary to open the door, perform this operation slowly and with utmost caution while careful of extremely hot exhaust steam released from the proofer cavity.
- Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the proofer cavity.
- Be careful when removing the trays from the proofer cavity; be particularly careful for any spills if the trays contain liquids.
- When the trays contain fluids or are filled when leavening, do not use racks that do not allow you to see inside the tray.



## **RISK OF FIRE!**

- Make sure that there are no inappropriate objects in the appliance before use (i.e. instruction booklets, plastic bags, etc...) or cleaner residuals.
- Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...). Always keep the proofer cavity clean by cleaning after each use: grease or food residues could catch fire if not removed!

\*For further details go to the "Warranty" section of the [www.cadco-ltd.com](http://www.cadco-ltd.com) website



## RISK OF ELECTRICAL SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorized by CADCO.
- Failure to observe these regulations may cause damage and (fatal) injuries, and also invalidates the warranty\*.

## PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Tips and useful information



Risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns!



Consult other chapter



# BAKERLUXSHOP.Pro™Proofers

## Introduction

Congratulations and thank you for choosing to purchase a **BAKERLUX SHOP.Pro™** proofer.

This appliance can be used exclusively:

- by qualified personnel that attend scheduled training courses;
- in combination with UNOX electrical ovens from the **BAKERLUX SHOP.Pro™** line for industrial kitchens (for more information, see “**Table A**” below);
- for the aspiration and condensation of smoke evacuated via the oven flue;
- for smoke aspiration and evacuation that exit the oven when the door is opened.



We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product.

### SUPPLIED DOCUMENTS

The following documents are provided with the unit:

Installation and Operation Manual

Overall Dimension Drawing

Wiring Diagram

Connection Diagram

COOKING TRAYS			OVEN MODEL	PROOFER MODEL
TYPE	SIZE [inches]	N°		
Half Size	18”x13”	3	XAFT-03HS-xxDx	XAKPT-08HS-C
		3	XAFT-03HS-xxRx	
		3	XAFT-03HS-xxLx	
		4	XAFT-04HS-xxDx	
		4	XAFT-04HS-xxRx	
		4	XAFT-04HS-xxLx	
Full Size	18”x26”	3	XAFT-03FS-xxDx	XAKPT-08FS-C
		3	XAFT-03FS-xxRx	
		3	XAFT-03FS-xxLx	
		4	XAFT-04FS-xxDx	
		4	XAFT-04FS-xxRx	
		4	XAFT-04FS-xxLx	

The models equipped with the “GO” panel cannot be connected to the proofer (they cannot control it)

## REGISTRATION

The installation date and appliance model must be documented by the end purchaser. The model number and serial number are located on the serial plate similar to the one shown.

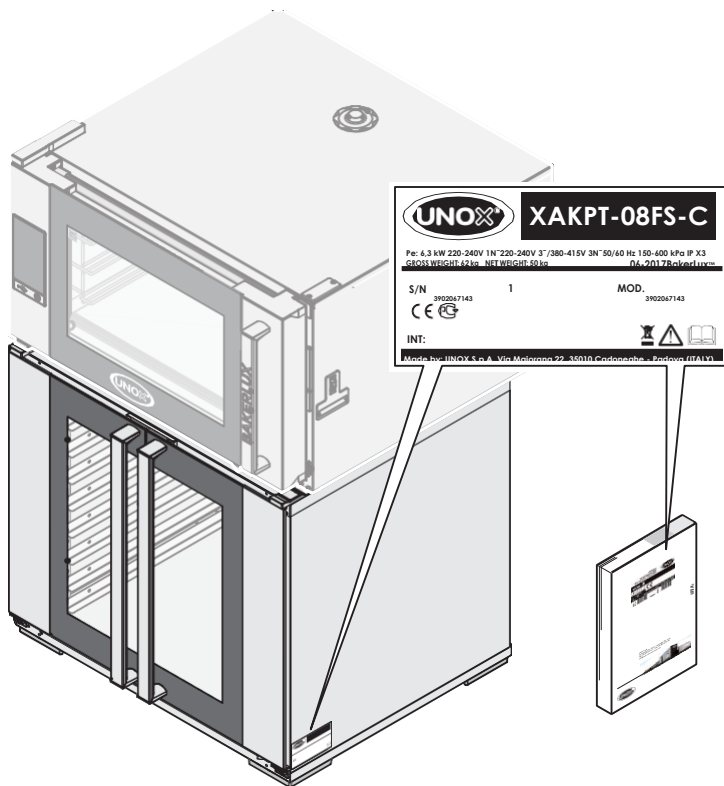
Installation date:

Installer:

(The authorized service agent who installed the Cadco appliance)

Dealer:

(The company where the Cadco appliance was purchased)



# BAKERLUXSHOP.Pro™ Proofers

## Pre-installation

### **INSTALLATION CODES AND STANDARDS**

Installations within the United States, must follow:

- 1.State and local codes.
- 2.National Electrical Code (ANSI/ NFPA No.70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- 3.Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.

Installations within Canada, must follow:

- 1. Local codes.
- 2.Canadian Electrical Code (CSA C22.2 No.3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

## HANDLING

The appliance is very heavy and may require the use of moving equipment.

**⚠ WARNING** Injury risk! Do not lift or move the appliance without adequate help. Heavy lifting, over 51 pounds (23 kg), may result in personal injury. Make sure the appliance is not in danger of tipping over during transportation.

## SPECIFICATIONS

Before positioning the appliance, check the measurements and the exact position of the electrical, plumbing, and exhaust connections. Check for proper clearance with shut off valves and drain line hook ups. The installation site must be able to withstand the maximum weight of the fully loaded appliance. Make sure the unit fits through all doors, corridors, passageways, or other openings required to reach the installation site.



## UNPACKING OF THE APPLIANCE

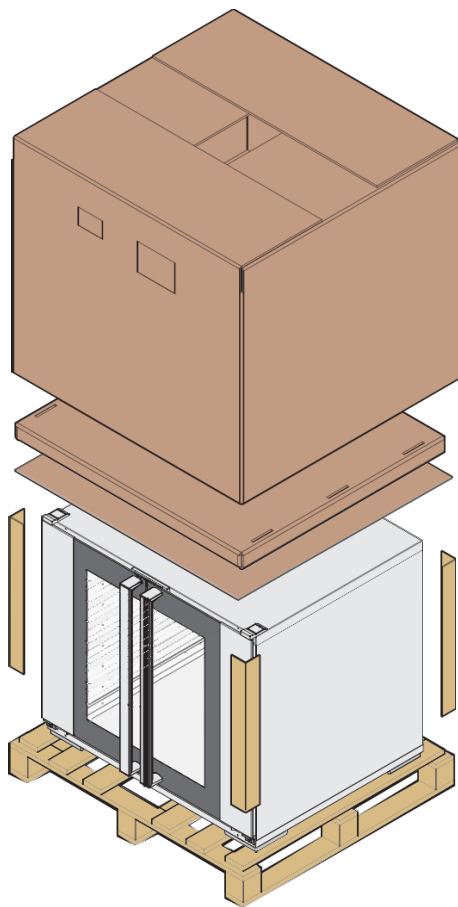
Check the package for any visible damage. If damage is found, contact CADCO immediately and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (e.g. using pallet jacks).

**⚠ WARNING** The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

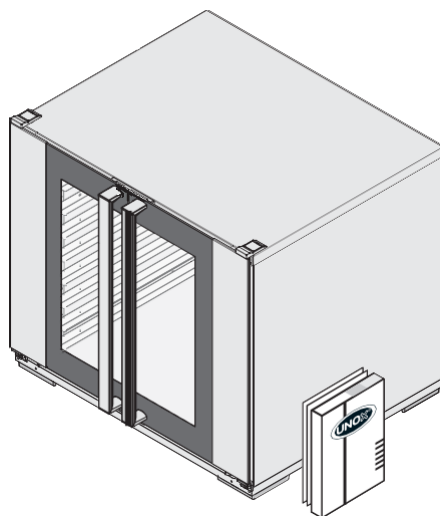


**⚠ WARNING** Fire risk! Any work on the proofer must be performed by certified technicians in compliance with local, state, and federal regulations.

#### CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following components are in the package and undamaged.

Contact CADCO if any pieces are missing.



# BAKERLUX SHOP.Pro™ Proofers

## Installation

**⚠ WARNING** Before installing the appliance, carefully read the section “**Safety regulations**” on page 4.

### 1 GETTING STARTED

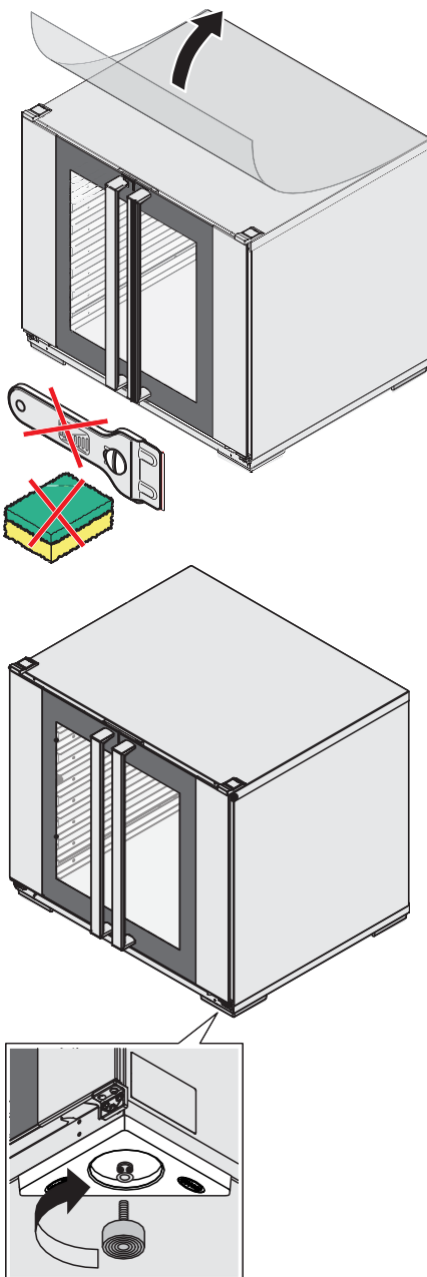
#### REMOVING THE PROTECTIVE FILM

Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

**!** The film is potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

#### INSTALLING THE FEET

Insert the feet as shown in the figure.



### CHARACTERISTICS OF THE INSTALLATION AREA

Install the appliance in areas:

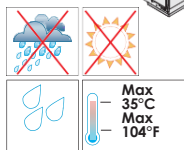
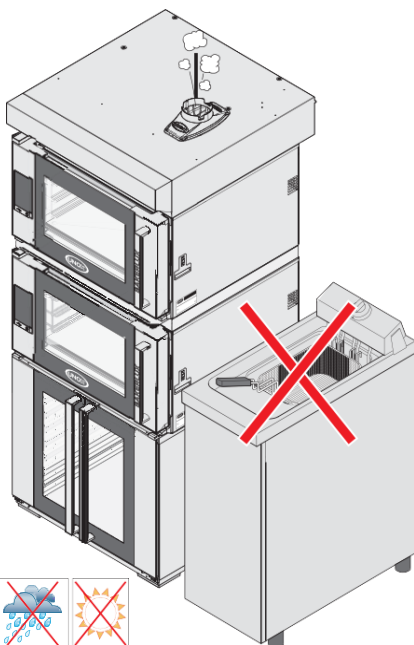
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures between 41 °F to 104 °F maximum (5 °C to 35 °C);
- having a maximum humidity of 70%.

The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

**!** Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suitable for recessed installation.





**CONNECTION**

The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

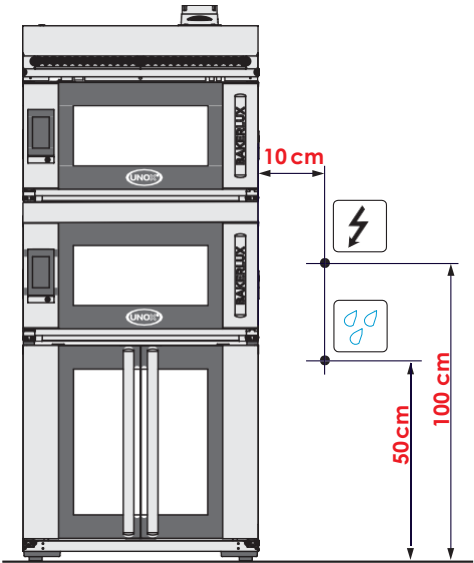
The figure gives indicative connection measurements:



electrical connection




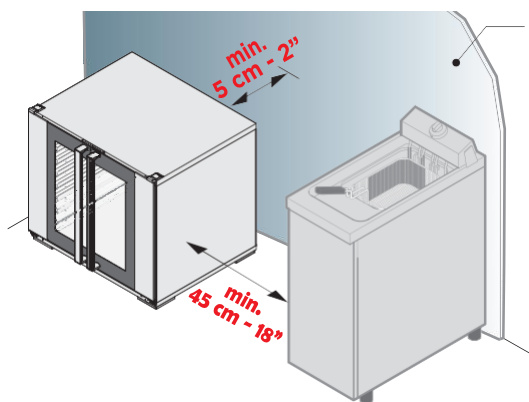
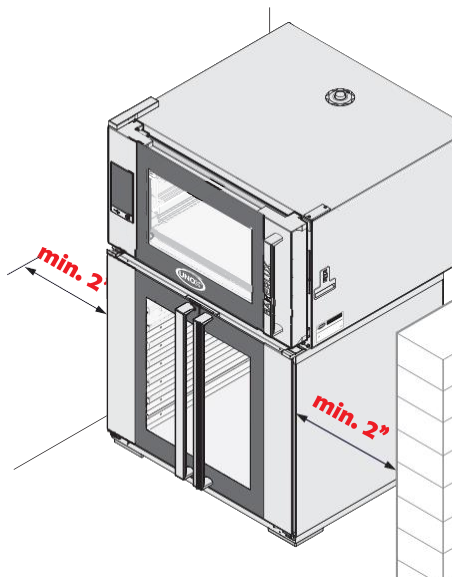
plumbing connection



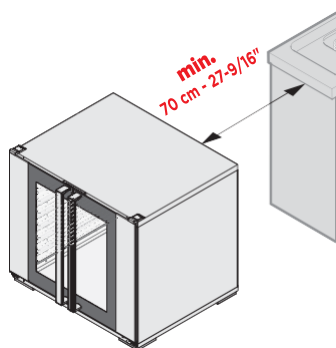
## INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

 Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



Flame-resistant panel





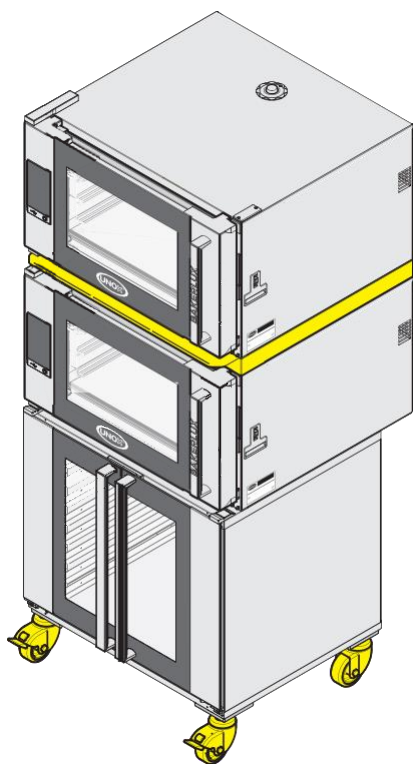
## POSITIONING

The appliances must be positioned on the ground only, under ovens from the **BAKERLUX SHOP.Pro™** line, and fixed to them following the steps shown in the figure.

Should you need to move the cooking column, use the Cadco casters kit only. Contact Cadco for information.



Follow the instructions contained in the package to assemble the mobile kit.



OVEN

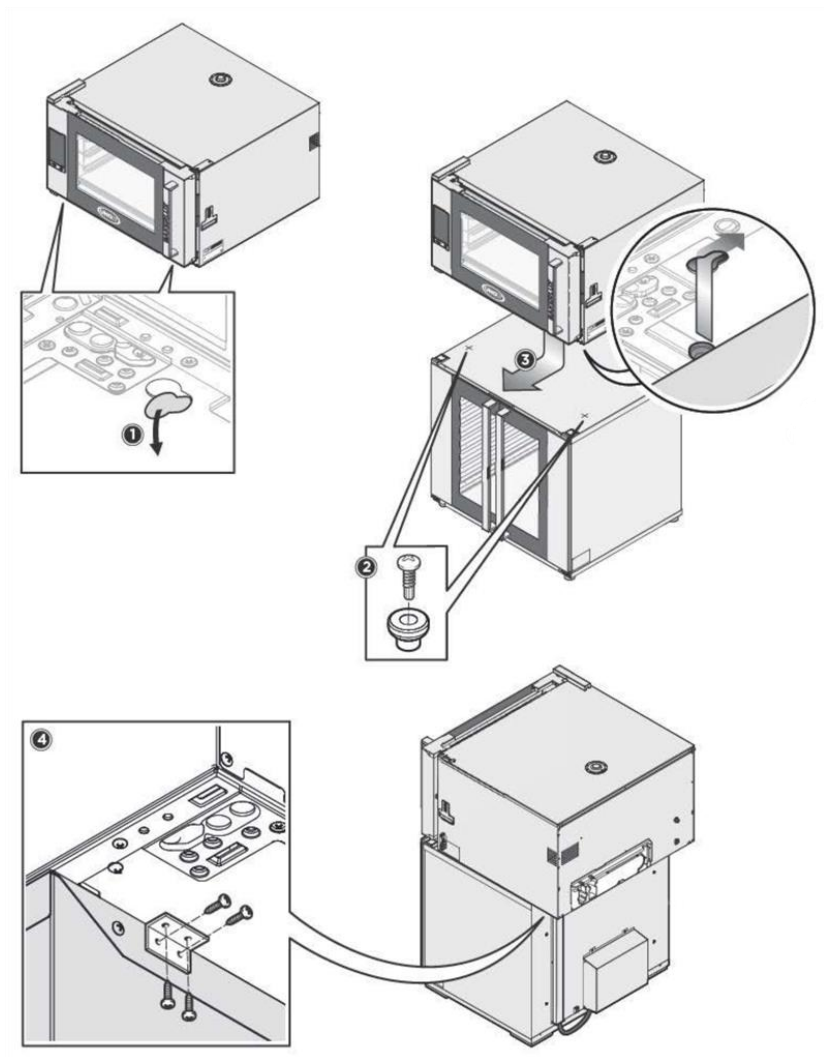
OVEN STACKING KIT

OVEN

PROOFER

PROOFERS come with adjustable legs.  
(OPTIONAL CASTERS SHOWN)

Example of BAKERLUX SHOP.Pro™ cooking column



4

## ELECTRICAL CONNECTION

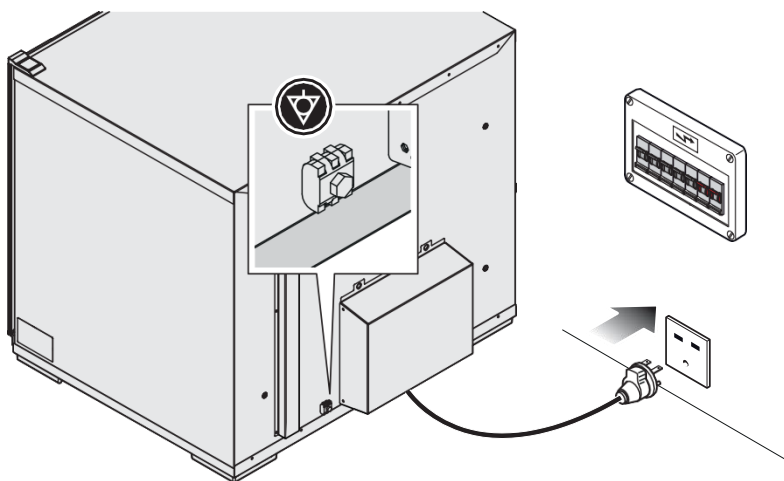
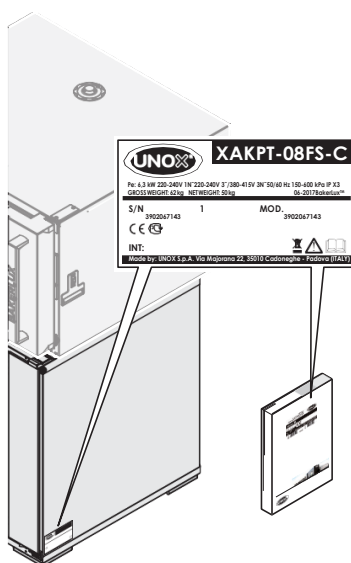
**⚠ WARNING** Before connecting the appliance, carefully read the section “**Safety regulations**” on page 4.

**⚠ DANGER** Wire Color Coding: Electric shock risk! Observe the color coding of the wires. incorrect connection can lead to personal injury or even electrocution.

**⚡** Incorrect connection of the electrical wires may damage the appliance.

○ grey or white = neutral wire

● black, red, blue = phase L1, L2, L3



\*For more information, go to [www.cadco-ltd.com](http://www.cadco-ltd.com) and visit the “Warranty” section



Connections to the main power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorized by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidate the warranty\* and relieves UNOX of all liabilities.

Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance specified on the rating plate. The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection and no dimensional modification of the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rummer, cross-section, etc.).




The cable must be replaced by CADCOR or by its technical assistance service, and in all cases by a person with similar qualification in order to avoid possible risks.




The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.

For proper electrical connections, the appliance must:

Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances

with the terminal marked with the equipotential symbol .

The cable must have a maximum cross-section of 10 mm<sup>2</sup> (pursuant standard CEI EN 60335-2-42:2003-09) and be of yellow-green color.

- Must be grounded  to the earthing (green-yellow wire).
- Must be connected to a thermal differential switch in compliance with the regulations in force (0.03A Type A).
- Must be connected to an omni polar circuit breaker mechanism that enables complete disconnection in category III over voltage conditions.

## CHECKS

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction; and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet attached.

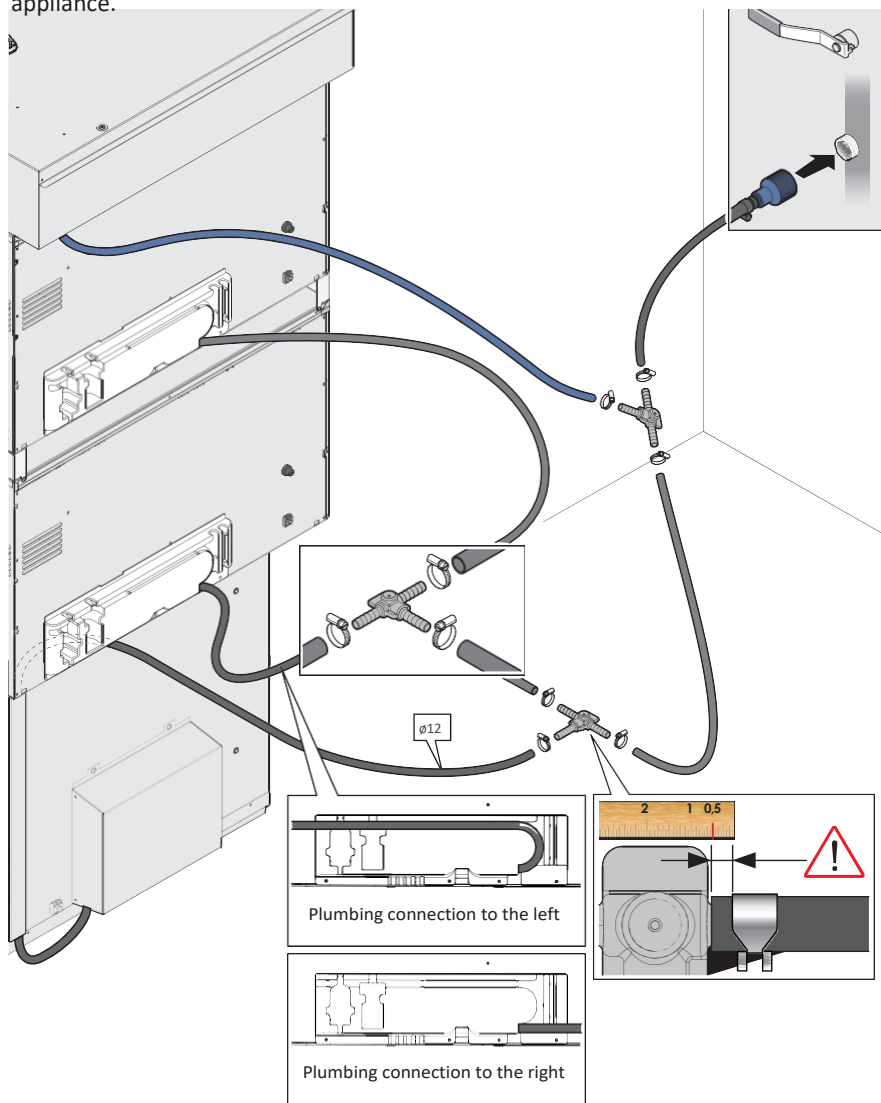


**WARNING** Electrical Grounding Instructions: appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

## 5

## PLUMBING CONNECTION


**!** Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again. Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may have accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.




## INCOMING WATER


The bottom of the appliance contains two meters of pipe with a tee for connecting to the oven water supply (including mechanical filter and fitting (3/4") with non-return valve).

Ashut-off valves should be positioned between the water mains and the appliance.

 If the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again.

 **WARNING** The equipment must be installed with adequate backflow protection to comply with applicable federal, state and local codes.

## INLET WATER CHARACTERISTICS

 Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the warranty.

The water supply must:


- have a maximum temperature of 86 °F (30 °C);
- be drinkable;
- be pressured at between 22 and 87 psi (150-600 kPa).



If water pressure at the inlet is less than the minimum specified value (22 psi - 1.50 bar) a pump (minimum water flow rate 1.32 gpm (300 l/h)) is required. The ovens have a built-in pressure reducer.

If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

Damage caused by limescale or other chemical agents is not covered by the warranty.

 **WARNING CHLORAMINE:** The water supplied to the oven must be free from chlorine or with levels not exceeding 0,1 ppm (mg/L). Notice: any damage caused by chlorine within the water is not covered by this warranty.

\*For further details go to the "Warranty" section of the [www.unox.com](http://www.unox.com) website



## **WATER SPECIFICATIONS FOR THE STEAM CIRCUIT (STEAM INSIDE THE PROOFER CAVITY)**

Free chlorine  $\leq 0.1$  ppm, Chloramines  $\leq 0.1$  ppm (mg/L)

TDS  $\leq 125$  ppm, Silica  $\leq 12$  ppm, pH 7 to 8.5, Total hardness (TH)  $\leq 8$  °d

Chlorides  $\leq 25$  ppm, Alkalinity  $\leq 150$  ppm as  $\text{CaCO}_3$

The maximum chloride content,  $\text{Cl}^-$ , is not a fixed value; it depends on the

calculated Non Hardness Measurement (NHM)

$$\text{NHM} = \text{EC} - (\text{TH}^{**} \times 30)$$

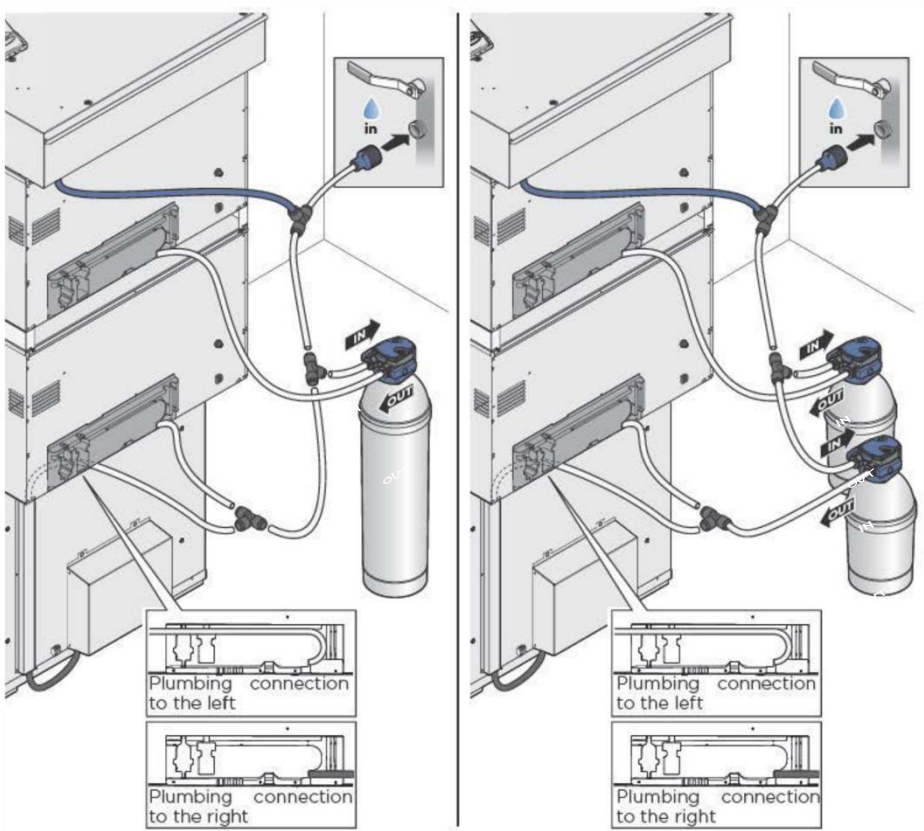
EC = electrical conductivity [ $\mu\text{S}/\text{cm}$ ]

TH = total hardness\*\* [ $^{\circ}$  dH - German degrees]

Use generic ice machine or espresso machine filter, or contact Cadco.

Should the water values for moisture generation differ from those shown, use a filter.

- 1 cold water supply, thermally controlled by a temperature sensor (IN)



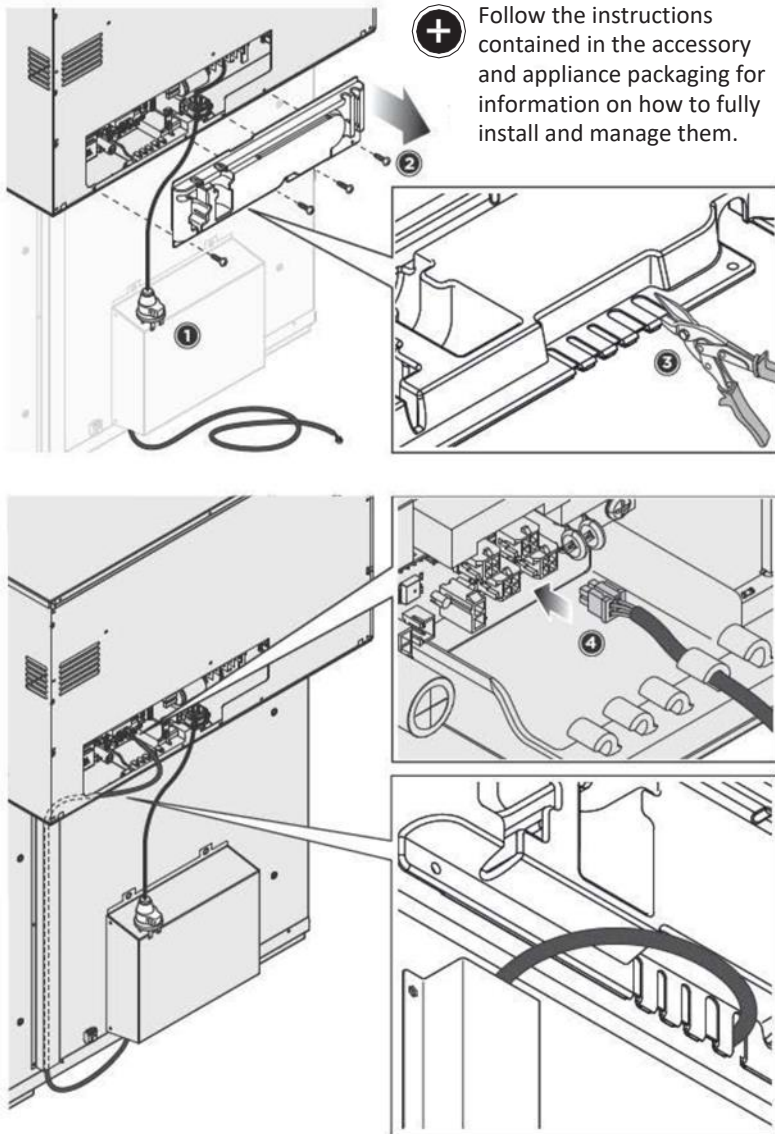
6

CONNECTING STACKED APPLIANCES (**MAXI.Link**)

All ovens of the **BAKERLUX SHOP.Pro™** line are designed to be connected to accessories (proofers, hood, etc.). The accessories connect to the oven using connectors on the back of the oven, which automatically connect.



Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.



# BAKERLUXSHOP.Pro™ Proofers

## Use

 **WARNING** Before use the appliance, carefully read the section “**Safety regulations**” on page 4.



Before using the appliance make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorized installer.

### GENERAL APPLIANCE OPERATING INSTRUCTIONS

When using the appliance for the first time be sure to thoroughly clean the inside of the proofer cavity and the accessories (see chapter “**Maintenance**” on page 31); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odors caused by protective factory grease.



Use the appliance where the room temperature is between 41 °F to 104 °F maximum (5 °C to 35 °C).

Do not salt food inside the proofer cavity. If this is not possible, clean the appliance as soon as possible (see chapter “**Maintenance**” on page 31).

- Maximum tray weight allowed is 5 Kg - 11 lbs.: heavier loads damage the lateral metal guides and trays.
- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.

### USE

Your **BAKERLUX SHOP.Pro™** appliance does not have its own control panel, but it can be controlled by an oven from the same line, connected to it.

**For information on using the proofer, please see your oven use and maintenance manual.**

# BAKERLUXSHOP.Pro™ Proofers

## Maintenance

**⚠ WARNING** Before any routine maintenance procedure, carefully read the section “**Safety regulations**” on page 4.



**Any routine maintenance procedure must be performed:**

- after disconnecting the appliance from the power and water supplies
- after having put on the proper personal protective equipment (gloves, etc.).

Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

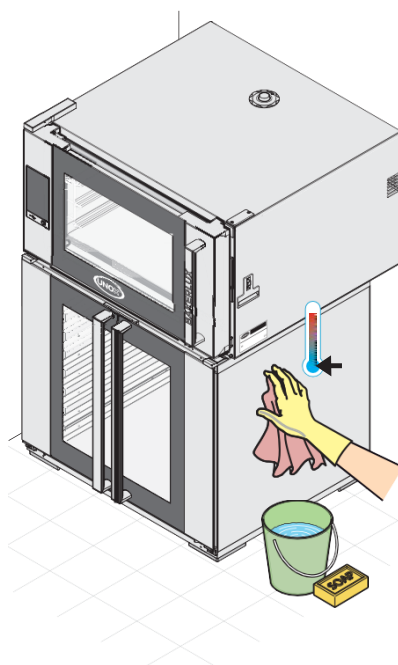
- abrasive or powder detergents;
  - aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulfuric acid).
- Caution! Never use these substances when cleaning the appliance substructure and floors either;
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
  - water jets.

### EXTERNAL STEEL STRUCTURES, PROOFER CAVITY SEAL

#### Wait for the surfaces to cool off.

Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely. Alternatively, only use detergents recommended by CADCO; other products may cause damage, thereby invalidating the warranty.

Read the usage instructions provided by the detergent producer.



## PLASTIC SURFACES AND CONTROL PANELS

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

## DOOR GLASS

Wait for the glass to cool off.  
Use only a soft cleaning cloth dampened with a little soapy water or detergent specifically designed for glass.

Rinse and dry completely.

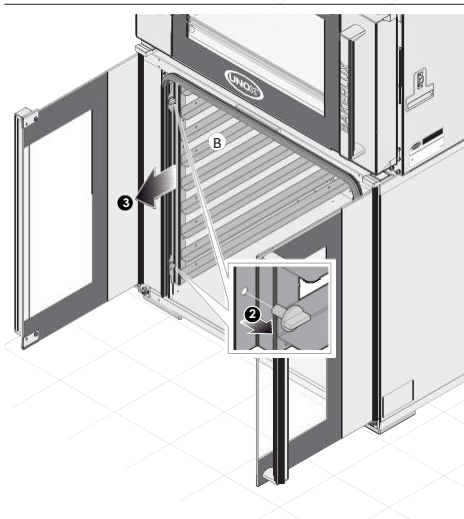
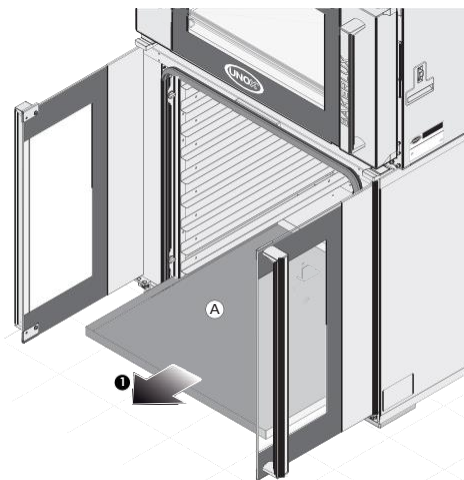
## PROOFER CAVITY

Follow the procedure below to clean the proofer cavity:

- switch on the proofer and set the temperature to 104°F (40°C); if using the **Dynamic** electronic models, also set the steam level (**STEAM. Maxi™**) to 100%;
- run the proofer for 10 minutes;
- wait for the surfaces to cool off and clean with a soft cleaning cloth and non-aggressive cleaner;
- rinse completely to remove all residues.

To make cleaning easier, remove the side grill holders (B) as shown in the figure.

Clean the grill holders with soapy water or specific cleaners, do not wash in the dishwasher.



**!** When replacing the part (A) make sure that it fits "close against the back wall of the oven chamber.

\*For further details go to the "Warranty" section of the [www.cadco-ltd.com](http://www.cadco-ltd.com) website

## INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power and water supplies;
- rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

### **Before reusing the appliance:**

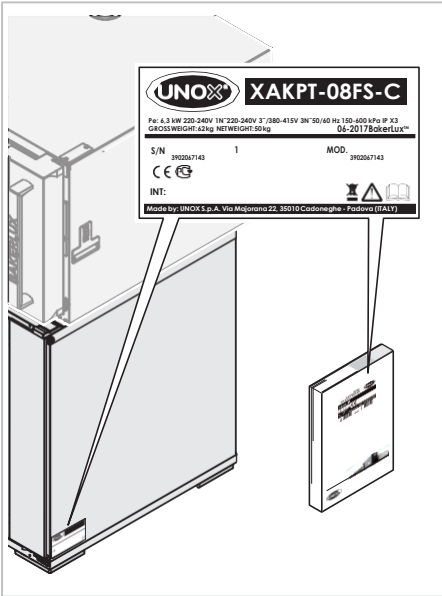
- clean the appliance and its accessories thoroughly (see chapter “**Maintenance**” on page **31**);
- connect the appliance to the power and water supplies;
- inspect the appliance



**To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorized support service center.**

# AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the table.



If the solution is not listed in the table, contact CADCO Customer Service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages that are shown on the display of the oven connected to the prover.

Cadco, Ltd.  
 200 International way  
 Winsted, CT 06790  
 Tel. (860) 738-2500  
 Fax (860) 738-9772  
 Email: [info@cadco-ltd.com](mailto:info@cadco-ltd.com)  
 Website: [www.cadco-ltd.com](http://www.cadco-ltd.com)

Malfunction	Possible cause	Solution
The prover fails to heat when a leavening cycle is activated.	The prover is not connected to the power supply.	Connect to the power supply.
	The P.C.B. is damaged.	Contact the Customer Assistance Service
	The prover resistor is damaged.	
	The prover temperature sensor is damaged.	
	The prover was not connected to the oven via RJ45 cable during installation.	
	The RJ45 cable that connects the oven to the prover is disconnected or damaged.	
When the prover starts a leavening cycle, it does not produce humidity	The prover is not connected to the water supply.	Connect the prover to the water supply.
	The water intake solenoid is damaged.	Contact the Customer Assistance Service
	The P.C.B. is damaged.	
	The prover humidity probe is damaged.	



## WARRANTY

Cadco, Ltd. warrants all products (in the United States and Canada) to be free from defects in material and workmanship for a period of one year from date of purchase, unless otherwise noted below.\*\*\*

Warranty does not apply in cases of misuse, abuse or damage from external service or repair attempts by unauthorized personnel.

**Copy of original invoice is required for proof of purchase date for warranty coverage.**

**ALL WARRANTY / SERVICE ISSUES MUST BE AUTHORIZED FIRST! PLEASE CALL TOLL-FREE (877) 603-7393.**

## WARRANTY PERIODS:

### XAFT BAKERLUX PROOFERS:

Two Year Limited Warranty (One year On-site service & parts, 2nd year parts only)\*\*\*

### \*\*\*NOTES:

- 90 day warranty on gaskets. **NOTE:** These are easily changeable on-site by user and **do not qualify for service center warranty assistance.** Call Cadco directly for warranty replacement of these items.
- **NOTE: Using a Cadco proofer without a gasket or with one in disrepair may cause the hinges to seize,** as well as limit the proofer's ability to maintain the proper temperature. **Doing so will void the warranty on the hinges.** Please inspect and clean the door gaskets daily.
- 30 day warranty on glass.

**WARRANTY PROCEDURE: Please do not take your unit to the store where you purchased it for warranty repair. For the Cadco authorized US service agent nearest you, please contact:**

Cadco, Ltd., 200 International Way, Winsted, CT 06098

Tel. (860) 738-2500, Fax (860) 738-9772 E-mail: [info@cadco-ltd.com](mailto:info@cadco-ltd.com), Web site: [www.cadco-ltd.com](http://www.cadco-ltd.com)

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