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INTRODUCTION

The Duke TSC (Touch Screen Control) Proofer Oven was developed in response to the Customer’s need for uniform baking capabilities and to provide consistently high, quality just-baked bread.

The Duke Proofer Oven utilizes Duke’s unique directional convection airflow technology that provides even heat distribution and a uniform bake without the need for turning pans during the bake cycle. This enhances the quality and consistency of the baked products, reduces food scrap and waste while simplifying operating process.

The low profile oven won’t block the view of menu boards and will easily roll through a standard height door. The oven and proofer doors are field reversible with a drip channel on the proofer door, which prevents water from dripping on the floor.

Full-width doors on the oven and proofer help to display and merchandise fresh baked bread to the customer.

The full-width oven and proofer cavity will accept standard half-size or full-size sheet pans.

The TSC models feature a simple color LCD touch screen control that allows users to quickly select from pre-programmed recipes for baking and proofing. Advanced features are also included for custom recipes plus user accessible information for operating instructions and maintenance information.
IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

**WARNING** Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

**CAUTION** Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

**CAUTION** Indicates Important Information

- Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.
- Indicates hot surface which, if not avoided, could result in minor or moderate injury. Specifically, risk of burn from heating elements.
- Indicates rotating fan blade hazard which, if not avoided, could result in minor or moderate injury.
- Indicates hot surface which, if not avoided, could result in minor or moderate injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals, water jet equipment, or other pressurized liquid spraying equipment to clean this unit.
- This equipment should be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block any openings on the unit.
- A minimum clearance of 6” (152.4 mm) from the top of the unit to the ceiling must be provided.
- Secure unit to a wall with brackets provided to prevent tipping.
• Unit may start operation with inadvertent contact with touch screen display or from other extraneous sources. Turn off all poles mains disconnects should abnormal or unwanted operation occur.

• Install the Restraining Device Kit to prevent damage to main supply connections.

• 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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

• Turn off external mains supply disconnect and allow unit to cool down before servicing or performing maintenance.

• The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.

• Properly rated all poles mains protection and earthing compliance with local electric codes are required for safe operation of this unit.

• Water supply connections to the unit must comply with local plumbing code and/or standards.

• Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.

• SAVE THESE INSTRUCTIONS
**SPECIFICATIONS**

Patent Pending
Model TSC-M

| Unit Weight: | 580 lbs / 263 kg |
| Shipping Weight: Carton Box | 630 lbs / 286 kg |
| Shipping Weight: Wooden Crate | 720 lbs / 327 kg |

**Line Ratings - TSC-M Proofer Oven with Touch Screen Control**

<table>
<thead>
<tr>
<th>Line Supply Voltage (V)</th>
<th>Line Supply Frequency (Hz)</th>
<th>Line Phase Configuration</th>
<th>Total Maximum Line Power Watts (W)</th>
<th>Total Maximum Line Current Amps (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>60</td>
<td>Single Phase</td>
<td>6 650</td>
<td>32</td>
</tr>
<tr>
<td>208</td>
<td>60</td>
<td>3 ~</td>
<td>6 650</td>
<td>32 ▲1</td>
</tr>
<tr>
<td>240</td>
<td>50 &amp; 60</td>
<td>Single Phase</td>
<td>7 200</td>
<td>30</td>
</tr>
<tr>
<td>240</td>
<td>60</td>
<td>3 ~</td>
<td>7 200</td>
<td>30 ▲1</td>
</tr>
<tr>
<td>380-415</td>
<td>50</td>
<td>3N ~</td>
<td>7 200</td>
<td>30 ▲2</td>
</tr>
</tbody>
</table>


**Compliance Declaration - TSC-M Proofer Oven with Touch Screen Control**

- Standard: UL197  File: KNGT.E17421
- Standard: ANSI / NSF 4  File: TSQT.E157479

- Directive 2006/95/EC: EN60335-1:2010
  - Directive 61000-6-3:2007

- WEEE Directive 2002/96/EC
  - RoHS 2011/65/EU
MAIN FEATURES

- LOW VOLTAGE LIGHTING SYSTEM
  - 12V HALOGEN LAMP
  - 10WATT MAX
- CONVECTION OVEN
  - 3 SHELVES
- TOUCH SCREEN CONTROL PANEL
- PROOFER
  - 9 SHELVES
- DRIP PAN
- DOORS AND HINGES ARE REVERSIBLE
- USB DRIVE
- POWER SWITCH
- COOL TOUCH AIR-WASH DOOR
- CIRCUIT BREAKER
- HIGH LIMIT PROTECTOR

Figure: Main Features
INSTALLATION

UNPACKING UNIT

Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt; also note any damage not evident on the outside of the shipping container (concealed damage). Contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered by the warranty.

• Follow the instructions on the Carton Box for unpacking the unit.
• Inspect unit for damage such as, broken glass, etc.
• Report any dents or breakage to source of purchase immediately.
• **Do not attempt to use unit if damaged.**
• Remove all materials from unit interior.
• If unit has been stored in extremely cold area, wait a few hours before connecting power.

UNIT PLACEMENT

• Do not install unit next to source of heat, such as deep fryer, etc.
• Install unit on level surface floor.
• Minimum Clearance of 6” (152mm) must be maintained between the unit and any combustible substance.
• Either side of the unit must remain open for proper airflow for electrical component cooling. The rear of the unit and one side may be installed without clearance.

**WARNING**

**ELECTRICAL SHOCK HAZARD UNIT MUST BE SAFETY GROUNDED, EARTHED.**

**DO NOT MODIFY OR DEFEAT ELECTRICAL CONNECTIONS**

ELECTRICAL AND SUPPLY CONNECTIONS

Connection of the unit to the mains supply **MUST** be performed by an authorized person in accordance with codes, standards, and laws governing the installation site using properly rated all poles mains protection, all poles mains disconnects, safety ground earthing, and shall be a minimum of 48” (1.2 meter) long to allow the equipment to be moved for cleaning.

USA and non-EU Countries must use flexible conduit within variances that may be required by local electric codes or regulations.

European Union (CE) installations must use HO7RN-F, 5G 2,5mm flexible cordage.

The Mains Supply safety / earth ground wire must be longer than mains conductors at the unit's interconnections to prevent stress under pull.

Contact Duke for service of IVS (Integrated Ventilation System) HO5RN supply interconnection.

EXTERNAL EQUIPOTENTIAL

Terminal provides a connection for bonding to equipment enclosure.

WATER SUPPLY CONNECTION

This equipment must be installed in accordance with all applicable federal, state, and/or local plumbing codes having jurisdiction.
The water inlet utilizes ⅛” (6.35mm), OD plastic tubing. Install the tubing in a manner to ensure there are no kinks, strains, or tight bends. Leave sufficient length to allow unit movement for service and cleaning.

The tubing should be cut square and be free of any deformations at the connection points. All burrs and sharp edges should be removed for proper connection.

Insert the tubing through the compression fitting with the threads pointing towards the end of the tubing.

Push the tubing into the fitting as far as it will go and tighten the nut with a ½” (12.7mm), wrench. Do not over-tighten the nut. If leaks occur, further tighten the fitting until the leakage stops.

**INSTALLATION**

1. This unit can be converted to other mains supply configurations by Duke Manufacturing approved service personnel. Call Duke Service Department for action if electrical rating tag information is not compatible with the available mains supply.

2. This unit is supplied with the national and international specified water supply interconnection. Backflow prevention protection is optionally supplied as a factory installed option or as an add-on kit. Local regulation variances or additional requirements must be evaluated prior to installation. New water supply line interconnection must be used when installing this unit. Maximum / minimum supply pressure specification is 65PSI (450KPa) / 40PSI (275KPa) for all system plumbing components. See INSTALLATION OF WATER FILTER section prior to water supply interconnect.

3. This appliance must be secured to building structure. A restraining device kit (#153586) provided with the unit limits the movement of the appliance without transmitting stress to the mains supply. Installation instructions are in the kit.

4. **IMPORTANT**: A minimum clearance of 6" (152mm) from the top of unit to the ceiling must be provided. Unit may be installed with minimal clearance on one side and rear of the cabinet.
5. Check the swing of the door. The hinge side can be changed by referring to the Reversing Oven Door Swing Direction section of this manual.

6. Check the door seal and make sure both doors close completely. If they do not close and seal properly, refer to the Door Gasket Adjustment section of this manual.

7. Place the wire racks in the oven and proofer.

8. Unit can be mechanically attached to wall using optional wall-mounting brackets. Optional wall-mounting brackets are not required for safe operation of the unit. Refer to Installation of Wall Brackets section of this manual for the instructions on Installation of Wall Brackets to the wall.

The two main components of the Duke backflow preventer system are:

- Dual Check Valve type backflow preventer that conforms to ANSI/ASSE standard #1024 and is CSA standard B64.6 certified.
- Inlet water strainer equipped with 100-mesh screen and installed up stream of the backflow preventer. The screen is conveniently located on the rear panel of the proofer, below the backflow preventer, for easy access during cleaning/replacement.

TECHNICAL DESCRIPTION AND APPLICATION NOTES FOR TSC PROOFER OVEN BACKFLOW PREVENTER SYSTEM

Check with your local authority having jurisdiction regarding approvals for connecting the Duke TSC Proofer Oven to a potable water supply before making any plumbing connections. Plumbing code requirements vary, but European Union (CE) and other jurisdictions require a backflow prevention device that is factory-installed or available as a kit (P/N 600187). The backflow prevention device used on Duke TSC Proofer Ovens protects water supply systems by preventing the reverse flow of non-potable water into the potable domestic water system. The device consists of two independently acting check valves, internally force-loaded to a normally closed position and designed/constructed to operate under intermittent or continuous pressure conditions.

Patent(s) Pending
INSTALLATION OF WATER FILTER

1. Install new filter by removing sanitary cap from top of cartridge, insure two black O-rings are in place, then lift up into filter head and rotate cartridge 1/4 turn counter clockwise until it comes to a complete stop.

2. Flush 2 gallons (7.5 Liters), of water through the new filter before using proofer to purge air from filter. Remove hose from bottom of proofer by loosening the compression nut at the disconnect fitting and pull hose out. Place hose over container and turn on water. It will take a minute for the filter to fill before water flows out of hose into container.

3. Once filter is flushed with 2 (7.5 Liters), gallons of water, turn off water supply again, insert hose into water line disconnect, tighten compression nut and turn water supply on again. Check for leaks at connection fittings.

---

INSTALLATION OF WALL-BRACKETS

NOTE: Verify interconnections and function prior to installing optional wall brackets

1. Mount the Wall Mounting Brackets with screws provided with the Proofer Oven.

2. Extend the Wall Mounting Bracket towards the wall by sliding it through the slot provided but do not tighten the screws.

3. Mark the Wall and Drill holes for the wall anchors.

4. Insert the wall anchors into the holes.

5. Position the Wall Mounting Brackets against the wall.

6. Insert the screws into the Wall Mounting Bracket.

7. Ensure that the Brackets are firmly against the wall and tighten the screws securely.
PROOFER OVEN START-UP

**WARNING**

ELECTRICAL SHOCK HAZARD.

TASKS MUST BE PERFORMED BY A QUALIFIED SERVICE TECHNICIAN OR ELECTRICIAN.

1. Have a qualified service technician or electrician connect the Proofer Oven to the power supply.

2. Turn power on to the unit with the power switch on the left side of the unit. Boot Screen is displayed and automatically transitions to the Main Screen.

3. Turn the oven and proofer ON by touching the and buttons located at the left of the touch screen. The Oven, Proofer and Recipe Buttons will turn to BLUE background. The Oven and Proofer lights will turn on and start preheating.

4. Verify Humidification of the proofer. Humidification will begin automatically. Humidity level will be controlled according to user-selected %RH set point.

5. Check the door seals and make sure both doors close completely.

6. If the unit does not power up correctly or if the doors do not close and seal properly, call Duke for assistance.

Figure: Main Screen
OPERATING INSTRUCTIONS

Touch Screen Definitions

Main Tool Bar

Screen Sleep Button*  Info Button

Oven Recipe Information Bar

Recipe Temp Time

Recipe Name

Power Button or Back

Proofer Recipe Information Bar

Recipe Recipe Recipe

Humidity Temp Time

Page Forward

Page Back

Touch to start Dry-Out cycle at end of use for each day.

Follow instructions on screen.

AUDIBLE ALARMS

The Oven/Proofer has various audible alarms.

<table>
<thead>
<tr>
<th>Audible Alarm Description</th>
<th>Message</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 chirp</td>
<td>Keystroke acknowledgement</td>
</tr>
<tr>
<td>3 short chirps</td>
<td>Oven and Proofer up-to-temperature notification</td>
</tr>
<tr>
<td>4 beeps (Continuous until cleared)</td>
<td>Oven door open alarm</td>
</tr>
<tr>
<td>3 long chirps</td>
<td>Proofer stagger load alarm</td>
</tr>
<tr>
<td>3 beeps (Continuous until cleared)</td>
<td>Proofer end of cycle</td>
</tr>
<tr>
<td>2 beeps (Continuous until cleared)</td>
<td>Oven end of cycle</td>
</tr>
</tbody>
</table>
DAILY OVEN/PROOFER START-UP

1. Turn power on to the unit with the power switch on the left side of the unit. Boot Screen is displayed and automatically transitions to the Main Screen.

2. Turn the Oven and Proofer ON by touching the and buttons located at the left of the touch screen. The Oven, Proofer and Recipe Buttons will turn to BLUE background. The Oven and Proofer lights will turn on and start preheating.

3. Check to make sure that the oven and proofer fans are running.

4. Open the oven door; the oven fan should stop.

5. Close the door; the fan should resume.

6. Allow the oven and proofer to pre-heat for at least 30 minutes. An audible alarm will sound (3 short chirps) when the oven and/or proofer reach the ready state. Your Duke Proofer Oven is now ready to operate.

If there are any problems refer to the Trouble Shooting section of this manual.

PROOFER OPERATING INSTRUCTIONS

1. Turn the proofer ON by touching the button or the desired RECIPE button. The Proofer and Recipe Buttons will turn to BLUE background. The Proofer lights will turn on and proofer will start preheating.

2. Proofer will preheat for 10 minutes after reaching setpoint to ensure proper proofing conditions. An audible alarm will sound (3 short chirps) when the proofer reaches the ready state.

If there are any problems refer to the Trouble Shooting section of this manual.
3. Once a Proofer recipe has been selected (i.e. 60 MINUTES) and the display has changed to the Proofer Recipe Ready to start 1/3rd Timers screen, the proofer’s humidity should be visually verified before loading.

4. Watch for a light fog to appear on the interior door glass; the proofer is ready to be loaded with dough.

5. Increase humidity, if door glass does not fog as the humidity is set too low; press button of the (Relative Humidity). The RH% will increase on the Proofer Recipe Information Bar.

6. Decrease humidity if water is running down door glass as the humidity is set too high; press button of the (Relative Humidity). The RH% will decrease on the Proofer Recipe Information Bar.

7. Load the first proofer section with dough and touch UPPER, MIDDLE or LOWER Start Timer, depending on where dough is loaded. This will prevent over-proofing of the dough remaining in proofer after the first load has been moved to the oven. The remaining time will be displayed in the button area and the progress bar will change to visually show elapsed and remaining proof time.

Since the proofer can hold more pans than the oven can bake, an alarm beeps and LOAD NEXT TRAY is displayed in the Main Tool Bar 1/3rd of the time thru the proofer cycle so that loads can be staggered. Load the next proofer section with dough and touch Start Timer for the respective section.

NOTE: You can cancel an active timer with touch and hold for 2 to 3 seconds on the count down timer.

8. When the proof is complete, an alarm for the respective timer will beep to alert the operator which level is ready to be moved to the oven. Touch the Timer to cancel the alarm.

Figure: Proofer Recipe Ready Screen to Start

Figure: Proofer Running Screen

Figure: Proofer Complete Alarm Screen

Is RH% right?

75%RH to 85%RH is usually between fogged glass & droplets running in most ambient environments
9. You can add 5 minutes to proofing time by touching the +5 button adjacent to any of the respective count down timers. This can be done at any time during the proof or at the end of a proofing cycle. You must add time in 5 minute increments.

10. Adjust the time, if necessary, depending on type of dough and desired results.

11. Bake bread when dough rises to desired size.

NOTE: Excessive humidity on the door glass is probably caused by a humidity setting that is too high or by having the humidity on when there is no dough loaded in the proofer.

1. Turn the oven ON by touching the button or the desired RECIPE button. The oven lights will turn on and the Oven will start preheating. An audible alarm will sound (3 short chirps) when the oven reaches the ready state.

2. Allow the oven to preheat 20–30 minutes and keep the oven door closed, except during loading and unloading.

3. Once an Oven recipe has been selected (i.e. BREAD), the display will change to the Oven Recipe Ready to Start screen (if preheating is complete).

NOTE: Excessive humidity on the door glass is probably caused by a humidity setting that is too high or by having the humidity on when there is no dough loaded in the proofer.
4. Load the oven with dough and touch the start timer button. The remaining time will be displayed in the button area and the progress bar will change to visually show elapsed and remaining bake time.

**NOTE:** You can cancel an active timer with press and hold for 2 to 3 seconds on the count down timer.

5. When the bake is complete, an alarm will beep to alert the operator. Touch the Timer or open the oven door to cancel the alarm.

**Figure: Oven Count Down Timer**

6. You can add 1 minute to baking time by touching the button adjacent to the count down timer. This can be done at any time during the bake or at the end of a baking cycle. You must add time in 1 minute increments.

7. Adjust the time, if necessary, depending on type of dough and desired results.

**BAKING TIPS**

- Always select the oven recipe and allow preheat time prior to loading product. Only load when the Oven Recipe Ready to Start Timers screen is displayed. Load the oven with six pans of dough and touch the start button.

- If the bread color is uneven, reduce temperature and extend bake time in recipe (see Programming Controls).

- If the bread is too dark, reduce the bake time in the recipe (see Programming Controls). If the bake time is reduced and the bread is still too dark, reduce the temperature by 15°F (10°C) and bake longer.

- When baking partial loads, center the pans in the oven and start loading at the bottom shelf and work up to the top.

- Opening oven door allows heat to escape. Under normal conditions, quick loading and unloading will not be a problem. If door is left open too long, oven performance will be affected.

**NOTE:** The Proofer Oven has a "Default" run mode. This mode is only active when there is a Touchscreen control communication error and with power to the balance of the controls. This mode allows for your Proofer Oven to maintain approximately 350°F (177°C) in the baking oven and approximately 105°F (41°C) and 80%RH in the proofer. When the Proofer Oven is operating in this mode, you will witness the Proofer and Oven lights blinking off for approximately 2 seconds every minute. This mode allows you to continue using your Proofer Oven for baking and proofing until the unit is properly serviced.

The "Default" run mode is disabled with an open oven door.
CARE AND CLEANING

**WARNING**

PROOFER OVEN INTERIOR AND RACKS ARE VERY HOT AND COOL SLOWLY.

ALLOW TO COOL BEFORE HANDLING.

**CAUTION**

ELECTRICAL SHOCK HAZARD:

DO NOT WASH WITH WATER JET OR HOSE.

**CAUTION**

DO NOT USE OVEN CLEANERS, CAUSTIC CLEANERS, DEGREASERS, ACIDS, AMMONIA PRODUCTS, ABRASIVE CLEANERS, STEEL WOOL, OR ABRASIVE PADS CONTAINING IRON. THESE CAN DAMAGE THE STAINLESS STEEL, DOOR GASKETS AND PLASTIC SURFACES.

DAILY CLEANING INSTRUCTIONS

1. Empty and clean Drip Pan with clean damp cloth.
2. Clean stainless steel exterior with stainless steel cleaner or polish, or with hot soapy water followed by a clean water rinse.
3. Clean oven and proofer doors with a glass cleaner.
4. Clean oven and proofer interiors with a damp cloth. If heavy soil areas exist clean with hot soapy water and follow with clean damp cloth.
5. Run Dry Out cycle. Touch **DRY OUT** on the main screen.

- Follow instructions given on screen after touching **DRY OUT**. This special function allows automatic water dry out after daily proofer use is completed.

- Proofer will turn off when DRY OUT is complete.

**NOTE:** DRY OUT is a 60 Minute cycle with extra heat and without water to dry out the Proofer for cleaning.
PROGRAMMING CONTROLS

To access the SPECIAL FUNCTIONS, touch the button on the Main Tool Bar.

**Figure: Main Tool Bar**

**Figure: Special Functions Screen**

**RECIPE EDIT PROGRAMMING INSTRUCTIONS**

1. Touch the button and then enter pin code 5 6 7 8 and Touch the button when prompted.

**Figure: Recipe Edit Screen**

2. Touch the button for the recipe you want to edit (i.e. BREAD).

**NOTE:** The 6 oven recipes are listed in the top 3 rows and the 6 proofer recipes are listed in the bottom 3 rows.

**Figure: Recipe Edit Selection Screen**

3. To edit Time, Temperature or Humidity (Proofer Only), touch the or button adjacent to the field you want to change. Touch the button to save the changes.

**NOTE:** You must touch the button in each field to save the changes you made.

**Figure: Recipe Edit Screen**
4. To edit the recipe name, touch the Aa Bb button for the EDIT RECIPE NAME screen.

NOTE: Typing will add letters/characters to the end of the text.

PRESS:

• Aa Bb TO TOGGLE THE KEYBOARD BETWEEN THE UPPER/LOWER CASE CHARACTER SET.

• 123, .&# AND Ä FOR THE NUMBER AND SYMBOL KEYBOARDS.

• spc TO SPACE

• cl TO CLEAR ALL TEXT

• del TO DELETE/BACKSPACE

5. Touch the ▶ button to save the changes and return to the RECIPE EDIT Screen. If no changes are required touch the ◀ button to go back to the RECIPE EDIT Screen.

NOTE: You must touch the ▶ button to save the changes you made.

6. When complete, touch the ◀ button to go back to the previous screen. Press multiple times to return to the main screen.

Figure: Edit Recipe Name Screen
CONFIG (CONFIGURATIONS)

1. Touch the button and then enter pin code 2 3 4 5 and Touch the button when prompted.

2. Touch the button for the setting you want to edit.
   • DATE/TIME – Touching will display DATE/TIME edit screen. Touch the or button adjacent to the field you want to change. Touch the button to save the changes.
   • LANGUAGE – Touching will display a list of included languages. Touch the preferred language button to select.
   • C/F SELECT – Touching will toggle between CENTIGRADE MODE ENABLED and FAHRENHEIT MODE ENABLED.
   • DEFAULT RECIPE – Touching will reload factory defaults.
   • SYSTEM STATUS – Touching will display Proofer Oven status.

FILES (FILE MANAGEMENT)

1. Touch the button and then enter pin code 3 4 5 6 and Touch the button when prompted.

2. Insert USB drive with the file, until seated, into the USB Host Device.

3. Select file operation from list and follow instruction on the display screen.
### TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>YES</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1. Oven does not heat with oven switch in the ON position and Oven Temperature not set at 0°.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a. Are oven indicator lights on?</td>
<td>Observe Oven Fan. Go to “b”</td>
<td>Reset Hi-limit Switch</td>
</tr>
<tr>
<td>b. Does Oven Fan work?</td>
<td>Call Duke Service</td>
<td></td>
</tr>
<tr>
<td>c. Is Oven Door Securely closed?</td>
<td>Call Duke Service</td>
<td></td>
</tr>
<tr>
<td>e. Does oven work?</td>
<td>Troubleshooting complete.</td>
<td></td>
</tr>
<tr>
<td><strong>2. Proofer does not heat with Proofer Switch in the ON position</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>b. Does Proofer Fan appear to work?</td>
<td>Call Duke Service</td>
<td>Check Oven Operation. Go to “c”.</td>
</tr>
<tr>
<td>e. Does Proofer work?</td>
<td>Troubleshooting complete.</td>
<td></td>
</tr>
<tr>
<td><strong>3. Oven/Proofer lights not working.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a. Is more than one light not working?</td>
<td>Replace inoperative light bulbs and recheck. Go to “b”.</td>
<td>Call Duke Service.</td>
</tr>
<tr>
<td><strong>4. Proofer Humidity not working/insufficient with Humidity Control not set to Off.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a. Does there appear to be a light fog on the Proofer door?</td>
<td>Decrease humidity if too much moisture on proofer door. Go to “b”.</td>
<td>Increase humidity if not enough moisture on proofer door. Wait 15 minutes. Go to “b”.</td>
</tr>
<tr>
<td>b. Does Proofer Fan appear to work?</td>
<td>Go to “c”.</td>
<td>Call Duke Service</td>
</tr>
<tr>
<td>c. Confirm water supply to unit is on.</td>
<td>Go to “d”.</td>
<td>Turn water supply on. Go to “d”.</td>
</tr>
<tr>
<td>d. Check for restrictions in water line. (Kinks in water line, Clogged filter or inlet strainer)</td>
<td>Troubleshooting complete.</td>
<td>Call Duke Service.</td>
</tr>
</tbody>
</table>

A Manually reset high temperature safety limit is provided on the right side of the control section of the unit to protect the oven elements. The high limit will not trip under normal operating conditions. Should the oven high limit trip, push the RESET button. The high limit will reset with a "click" if an over temperature trip occurred. If condition persists, call Duke Service.