



QB-5/10



OPERATIONS GUIDE

OPERATING INSTRUCTIONS

PROOFER:

Begin to pre-heat the Proofer section of the QB-5/10 about 20 to 30 minutes before its scheduled use.

- A. Set out the desired product for thawing. Be sure to allow sufficient time in your schedule for both the product and your equipment to reach the correct conditions.
- B. Prepare the proofer:
 1. Press the Proofer rocker switch to the **ON** position.
 2. Make sure water is being supplied to the proofer. An AUTOFILL unit heats water directly inside the proofer, raising the internal humidity level almost immediately.
 3. Set the Proofer heat dial and the Proofer humidity dial to your desired settings. A light to moderate fogging will appear on the Proofer door.
- C. Load the product. The pans should be pushed all the way back and centered from side to side as much as possible on each proofer shelf to allow for proper air circulation over and around your product. If you are loading a single pan, center it on the Shelf from side to side and front to back.
- D. Set your Timer dial to your desired number of minutes to begin the countdown timer.
- F. Monitor the proofing process. Your proofer is functioning properly if there is a light to moderate fogging on the Proofer door. No fogging means your Proofer may be running too hot, too dry, or both. excessive fogging (with water running down the glass) means your Proofer may be running too cold, too wet, or both. Check the product and adjust the Proofer temperature and humidity controls as necessary.
- G. Load the oven when your product is fully proofed. Yeast products should be 65% to 75% of the desired finished size at the end of the proof cycle. Generally speaking, properly proofed bread should have a soft, silky smooth feel to it when touched. It should never be anything more than slightly tacky. If the dough sticks to your finger and does not pull off cleanly, the dough is too wet.

OVEN:

Since your Oven requires time to reach the proper temperature, you must plan ahead so your oven and product are ready at the same time.

To operate the oven section:

WARNING: WE TRY TO “BURN OFF” ANY MANUFACTURING OILS INSIDE OF YOUR OVEN BEFORE SHIPMENT. HOWEVER, SOME OILS MAY REMAIN, CAUSING YOUR OVEN TO SMOKE DURING INITIAL OPERATION. SIMPLY ALLOW THE OVEN TO RUN AT 350°F FOR AN HOUR OR TWO TO COMPLETE THE BURN-OFF AND THE SMOKING SHOULD STOP. WE APOLOGIZE FOR ANY INCONVENIENCE THIS MAY CAUSE.

- A. Prepare the oven:
 1. Ensure the Oven rocker switch is in the **ON** position.
 2. Set the Oven temperature dial to your desired preheat temperature.
 3. Preheating the oven may take 15 to twenty minutes. (Be sure to allow for this in your proofing process)
- B. When the Oven has reached the preheat temperature (if it is different than the baking temperature), it will be ready to bake your product. Load the oven from the top down, placing a single full size pan on each shelf. Push the pans all the way to the rear. A single pan should be centered from side to side and front to back. If the top shelf is too high to be reached safely and easily, empty pans should be placed on the shelf to guide the air flow over and around your product for the best possible results.
- C. Close the oven door securely. It is important to keep the oven door closed unless loading or removing product to maintain oven temperature, reduce baking time, and minimize energy usage.
- D. Set your Oven temperature dial to your desired baking temperature (if it is different than your preheat temperature) and set the Oven timer dial to your desired bake time to start the count-down timer. The alarm will sound when the timer has reached zero.
- E. As soon as the product is finished baking, open the Oven door and remove the product quickly. You can load more product into the oven immediately, or close the oven door and allow the oven to recover to the set baking temperature. Allowing the oven a few minutes of recovery time between bakes results in a quicker and better bake.
- F. When all baking is done for the day, turn the oven side of the control off and complete the daily *DRY-OUT PROCEDURE* outlined in the *MAINTENANCE AND CLEANING GUIDE*.

CAUTION: STAND AWAY FROM THE FRONT OF THE OVEN WHEN OPENING THE OVEN DOOR AFTER A BAKING CYCLE TO AVOID EXPOSURE TO HEAT AND STEAM!