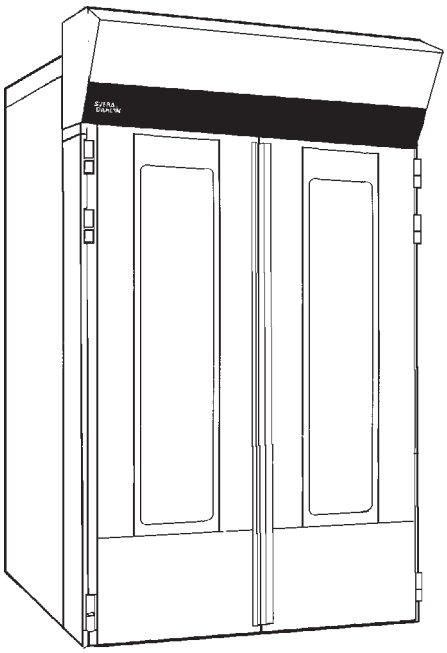
SVEBA DAHLEN

860056-02

Rev.6

Fermatic

Prover
Retarder-Prover
Freezer - Prover

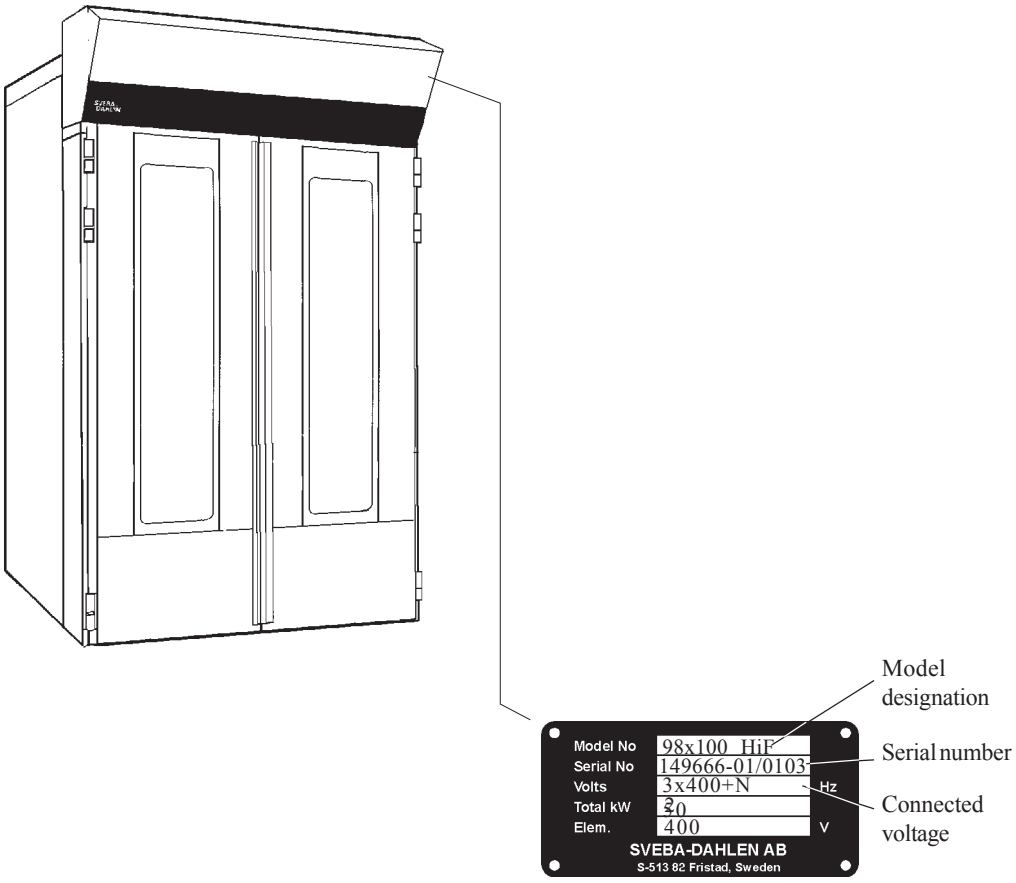


CE

Model No		
Serial No		
Volts		Hz
Total kW		
Elem.		V

SVEBA-DAHLEN AB
SE-513 82 Fristad, Sweden

Operating
Maintenance
Installation



Identification Fermatic

Please direct all your questions, comments or technical problems regarding this product to the SVEBA-DAHLEN dealer or directly to

SVEBA-DAHLEN AB
SE-513 82 Fristad
Sweden
Tel. +46 33 151500
Fax +46 33 151599
Web: www.sveba-dahlen.se
Mail: info@sveba-dahlen.se

Subject to changes without notice

Table of contents

Important

All correspondence must state: ***Type designation of the Fermatic cabinet***
Manufacturing number
Supply voltage

It is essential for proper, safe operation of the the Fermatic cabinet that users are thoroughly familiar with its operation and use.

Read these instructions before using the the Fermatic cabinet.

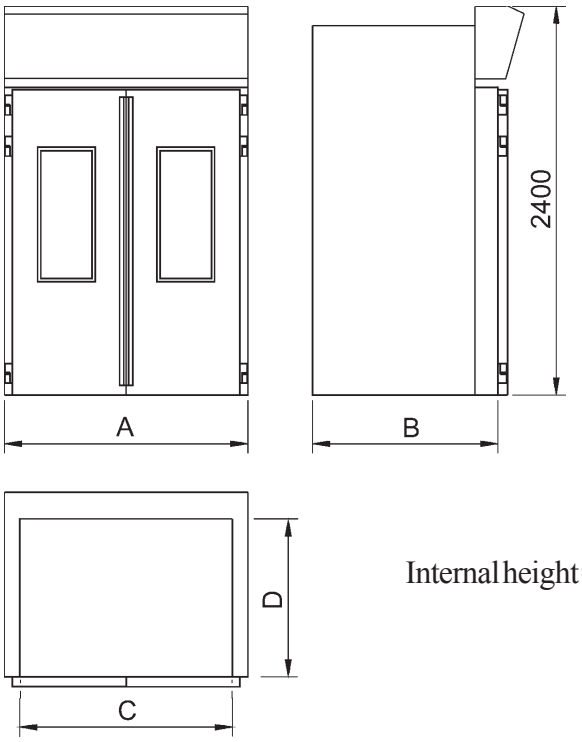
Unauthorized service or repairs may cause personal injury or damage to the equipment which may invalidate warranty agreements.

Service and repairs to this equipment should only be entrusted to qualified engineers appointed by SVEBA-DAHLEN.

Follow all warnings and instructions marked on the the Fermatic cabinet.

Save this manual for later use.

Tecnical data



Internal height= 1935 mm (without floor)
1900 mm (with heated floor)

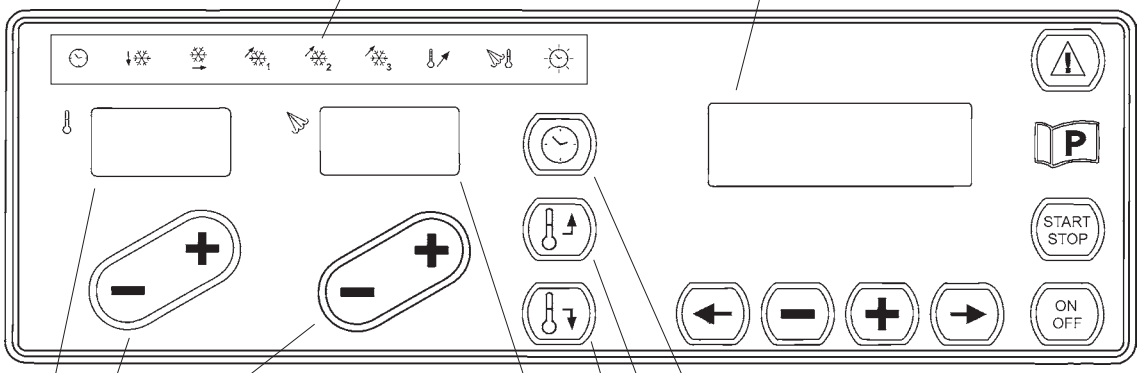
Modell-designation	External dimension		Internal dimension		Single rack tray size		Double rack tray size		Cool	Freeze	400V 230V
HiJ HiK HiF	A Width mm	B Depth mm	C Width mm	D Depth mm	450 x 600	600 x 800	450 x 600	600 x 800	Cooling capacity kW*	Cooling capacity kW**	Heating power kW
98x100	980	1000	790	830	1	1	-	-	1,0	1,2	2
98x120	980	1200	790	1030	1	1	1	-	1,0	1,2	2
98x150	980	1500	790	1330	2	1	1	-	1,4	1,8	4
98x200	980	2000	790	1830	3	2	1	-	2,1	2,4	4
150x100	1500	1000	1310	830	2	1	1	-	1,7	1,8	4
150x120	1500	1200	1310	1030	2	1	2	-	1,7	1,8	4
150x150	1500	1500	1310	1330	4	1	2	-	2,1	2,4	6
180x100	1800	1000	1610	830	3	2	1	1	1,7	1,8	4
180x120	1800	1200	1610	1030	3	2	2	1	2,1	2,4	4
180x150	1800	1500	1610	1330	6	2	2	1	2,1	2,4	6
180x210	1800	2100	1610	1930	9	4	3	2	3,3	3,3	8
180x285	1800	2850	1610	2680	8	6	4	3	4,3	4,1	10
210x100	2100	1000	1910	830	3	2	1	1	2,1	2,4	4
210x150	2100	1500	1910	1330	6	2	3	2	3,3	3,3	8
210x240	2100	2400	1910	2230	9	6	6	3	4,3	4,1	10

*) at -10°C **) at -30°C

Cooling capacity is calculated for 50kg dough per single rack and 100kg for dounle rack

F-panel

General description



LED display for humidity

+/- buttons for increasing/decreasing values

When pressing, the SET-POINT is shown. When releasing, the ACTUAL VALUE is shown again after 3 seconds.

LED display for temperature

Button for automatic mode (cool-ferment, freeze-ferment)

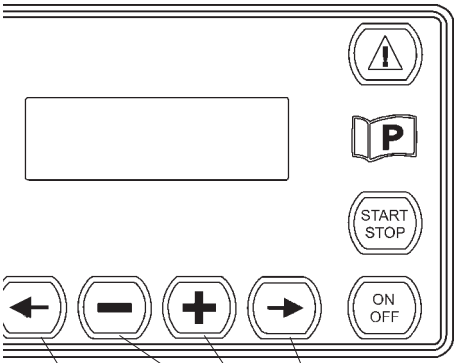
Button for manual fermenting function

Button for manual cooling function (cool-ferment, freeze-ferment)

The graph symbols

The symbols are activated depending on the type of cabinet.

- Fermentation time started / Setting of end times
- Cooling/Freezing phase
- Storage phase
- Thawing phase 1
- Thawing phase 2
- Thawing phase 3
- Rest phase
- Fermentation phase
- End of fermentation time



Illuminated button for alarm management

Programming button

START-STOP button for start/stop of program and timer

ON/OFF button for activation of panel function

Arrow buttons for moving cursor

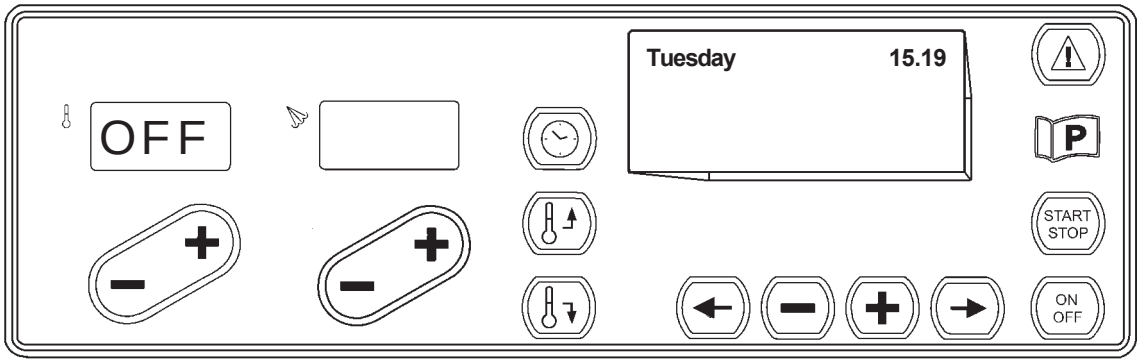
+/-buttons for increasing/decreasing value

During cooling and Freezing phase the light can be switched on by pressing the + button. It is switched off automatically after 4 minutes (cool-ferment, freeze-ferment).

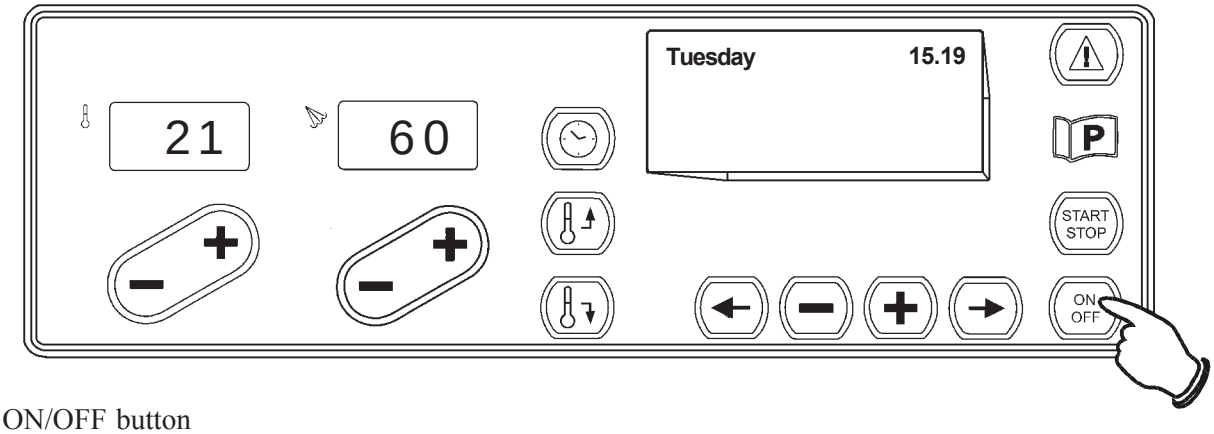
Arrow buttons for moving cursor

Start situation

The panel is switched off, the LED display is extinguished, real time is shown in the LCD display and other functions are switched off.



Start

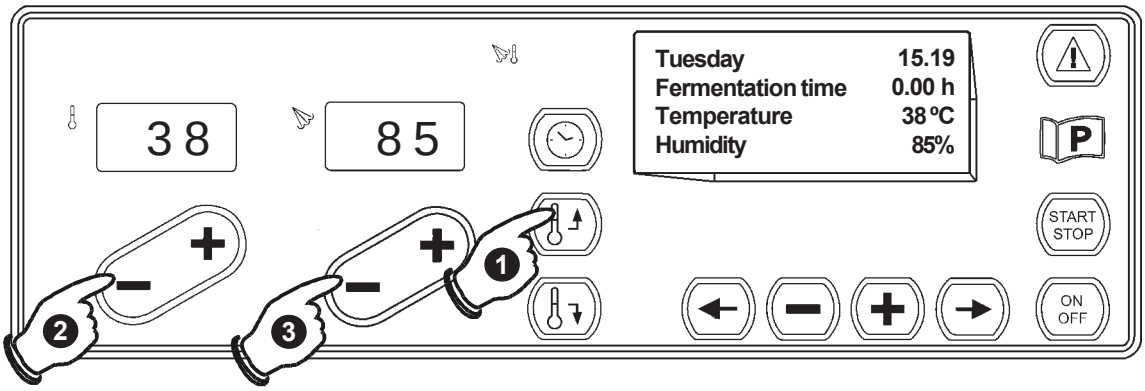


Press ON/OFF button

The actual values for humidity and temperature are presented in the LED displays.

F-PANEL

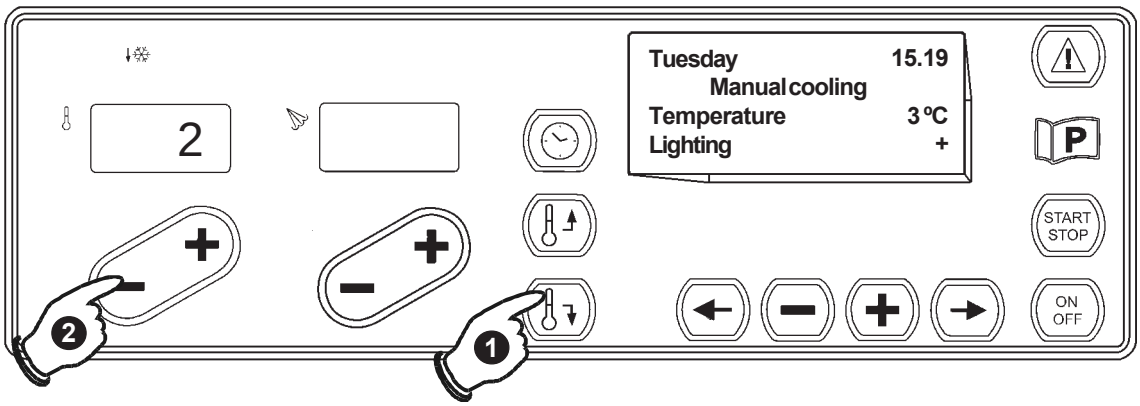
Selection of manual fermentation



1. Press button for MANUAL FERMENTATION function.
   The left-hand LED display shows the ACTUAL VALUE of the fermentation temperature.
   The right-hand LED display shows the ACTUAL VALUE of the humidity.
   The flush sequence starts directly after start of fermentation. Button manual fermentation flushes and flush sequences is showed in the LCD-display.
2. When + or – is pressed, the left-hand LED display shows the current SET-POINT.
3. When + or – is pressed, the right-hand LED display shows the current SET-POINT.
   The LCD display shows the current SET-POINTS for fermentation temperature and humidity. The fermentation symbol in the graphics illuminates. The fermentation time can be adjusted by pressing the +/- button. The fermentation time can be started/stopped by pressing the START/STOP button. A buzzer is activated at the end of the fermentation time.

F-PANEL

Selection of manual cooling (cool-ferment, freeze-ferment)

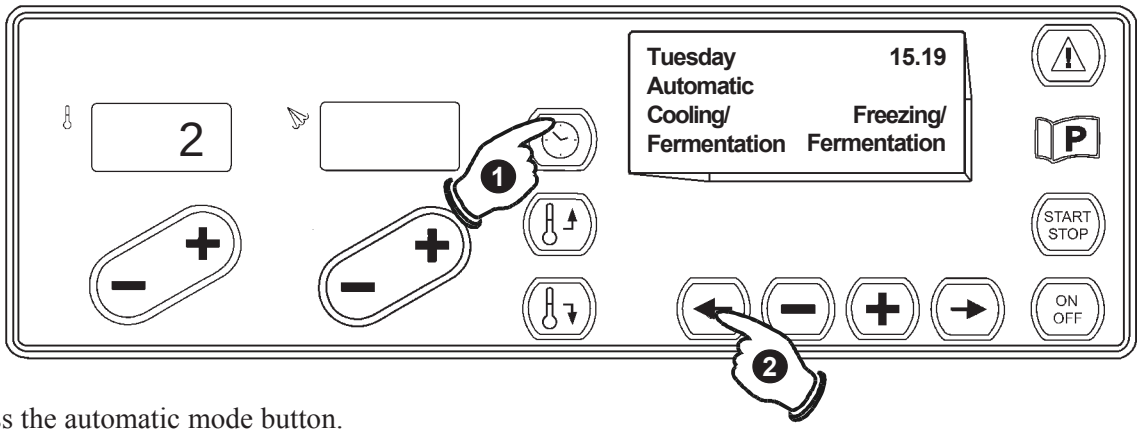


1. Press button for MANUAL COOLING function
   The left-hand LED display shows the ACTUAL VALUE of the cooling temperature.
2. The SET-POINT is shown in the left-hand LED display when either the + or – button is pressed.
   The ACTUAL VALUE is shown again after 3 seconds.

   The current SET-POINT for cooling temperature is shown in the LCD display. The cooling symbol ❄ in the graphics illuminates.

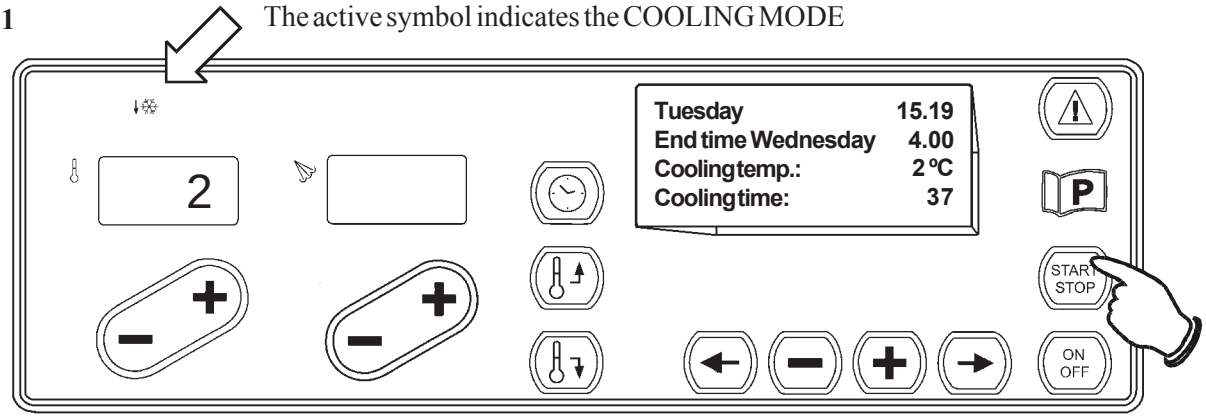
Automatic mode Cooling-Fermentation

Values for temperature, time and humidity cannot be changed in the automatic mode



1. Press the automatic mode button.
2. Select cooling/fermentation by pressing the arrow left button.
   The left-hand LED display shows the ACTUAL VALUE of the cooling temperature.
   The right-hand LED display remains inactive.

Stage 1 The active symbol indicates the COOLING MODE



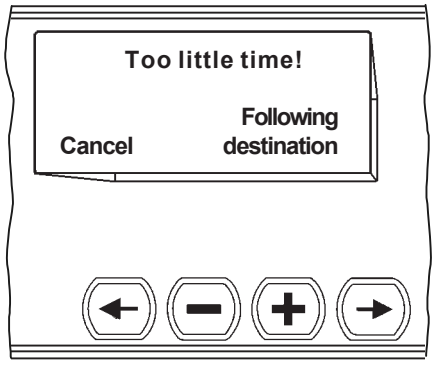
Press the start/stop button to start the cooling/fermentation program. The symbol for cooling phase changes from blinking to steady light.

The ACTUAL VALUE of the cooling temperature is shown in the left-hand LED display.
The SET-POINT for the cooling temperature is shown in the LCD display.

If not enough time, the following destination is suggested.

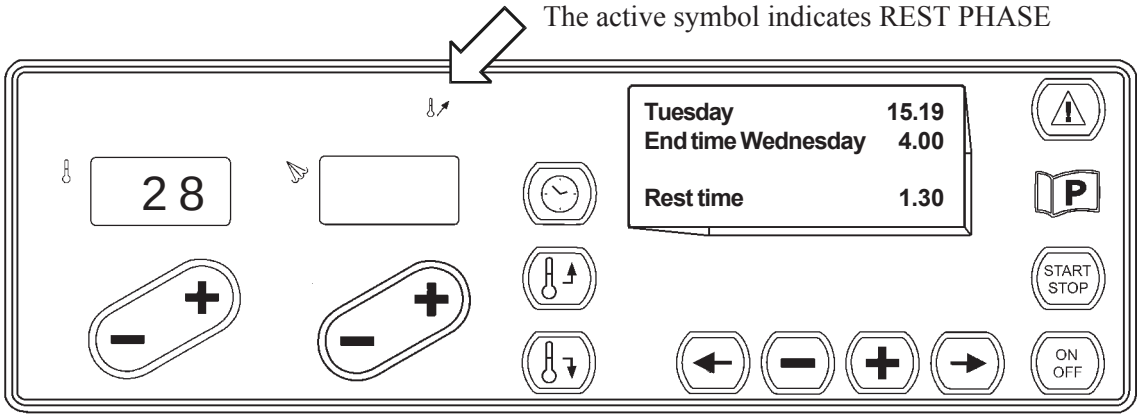
Press arrow right for following destination.

Press arrow left for cancelling.



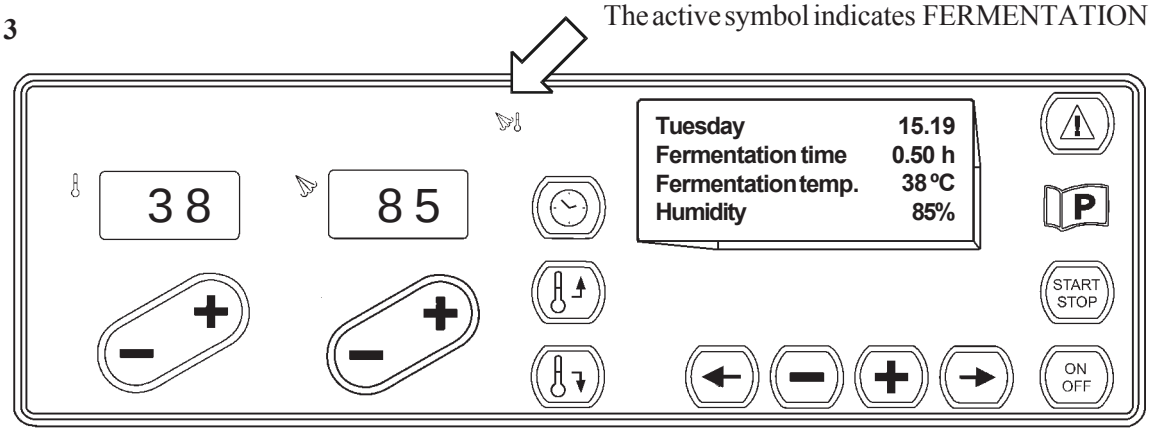
AUTOMATIC MODE COOLING-FERMENTATION

Stage 2



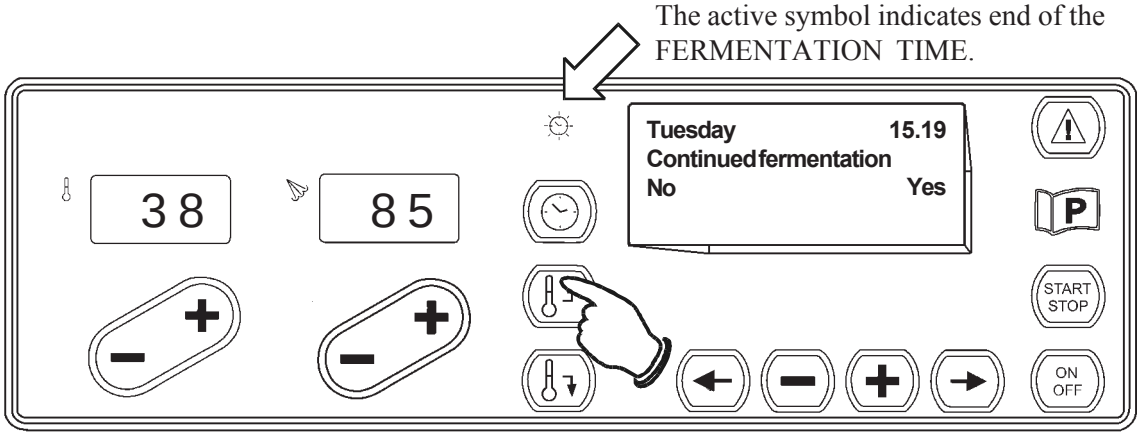
The ACTUAL VALUE of the rest phase temperature is shown in the left-hand LED display.

Stage 3



The ACTUAL VALUE of the fermentation temperature is shown in the left-hand LED display.
The SET-POINT for the fermentation temperature is shown in the LCD display.

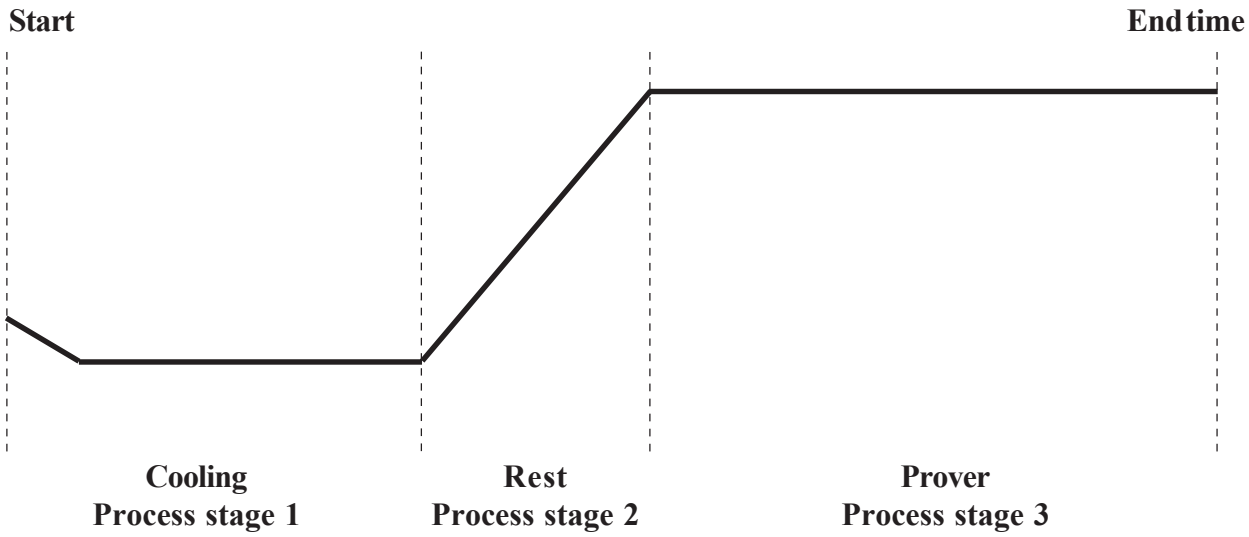
The ACTUAL VALUE of the humidity is shown in the right-hand LED display.
The SET-POINT for the humidity is shown in the LCD display.



At the end of the fermentation time, a buzzer is activated. Answer the question "continued fermentation" with yes or no. Press the right-hand arrow for ”yes”, the left-hand arrow for ”no”or press the button for manual fermentation.

If ”yes” is selected, the fermentation continues under manual control
If ”No” is selected, the fermentation program is stopped.

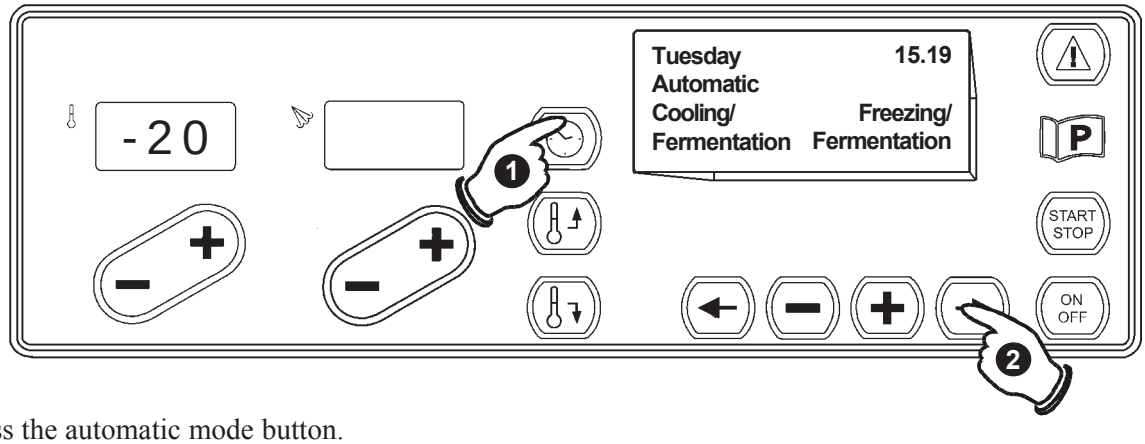
Retarder - Prover Function diagramme in automatic position



If the temperature in the cabinet is too high upon the start of the cooling, for instance straight after a fermentation process, the cooling compressor may be out of order. In order to be able to turn on the cooling compressor, you first have to air the cabinet, so that the temperature sinks.

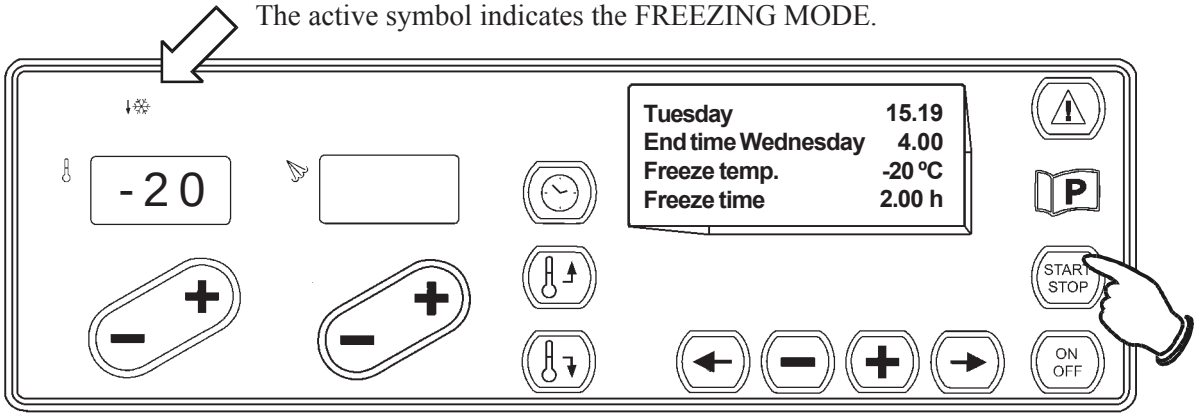
Automatic mode Freeze-Fermentation

Temperature, time and humidity can not be changed in the automatic mode



1. Press the automatic mode button.
2. Select freezing/fermentation by pressing the arrow right button.
   The left-hand LED display shows the ACTUAL VALUE of the freezing temperature.
   The right-hand LED display remains inactive

Stage1 The active symbol indicates the FREEZING MODE.



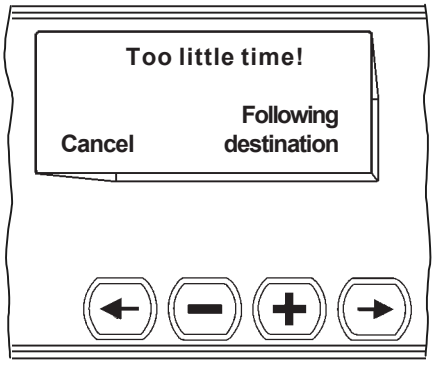
Press the start/stop button to start the freeze/fermentation program. The symbol for freezing phase change from flushing to steady light.

The freezing temperature ACTUAL VALUE is shown in the left-hand LED display. The freezing temperature SET-POINT is shown in the LCD display.

If not enough time, the following destination is suggested.

Press arrow right for following destination.

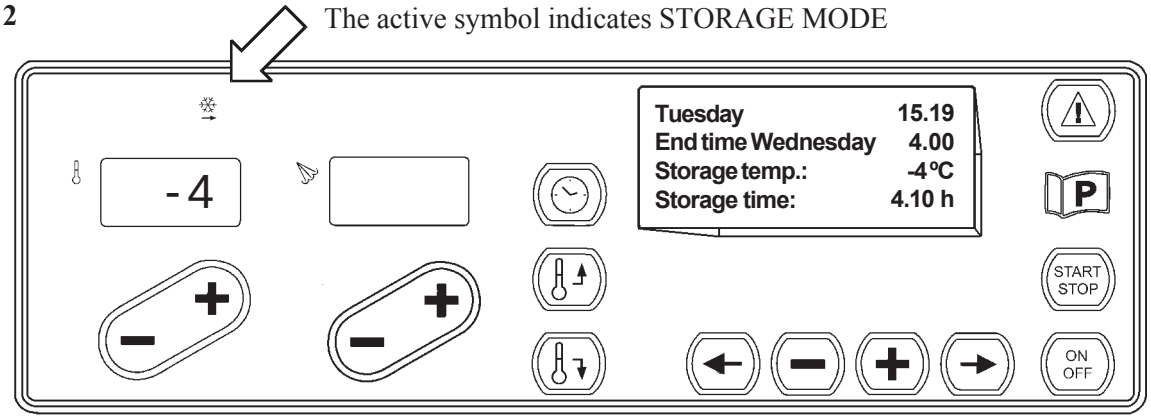
Press arrow left for cancelling.



AUTOMATIC MODE FREEZE-FERMENTATION

Stage 2

The active symbol indicates STORAGE MODE

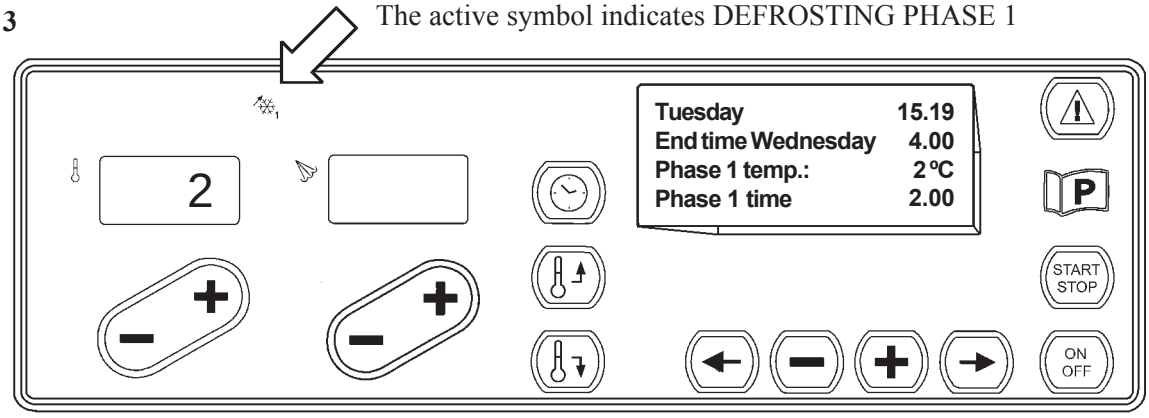


The ACTUAL VALUE of the storage temperature is shown in the left-hand LED display.

The SET-POINT for the storage temperature is shown in the LCD display.

Stage 3

The active symbol indicates DEFROSTING PHASE 1

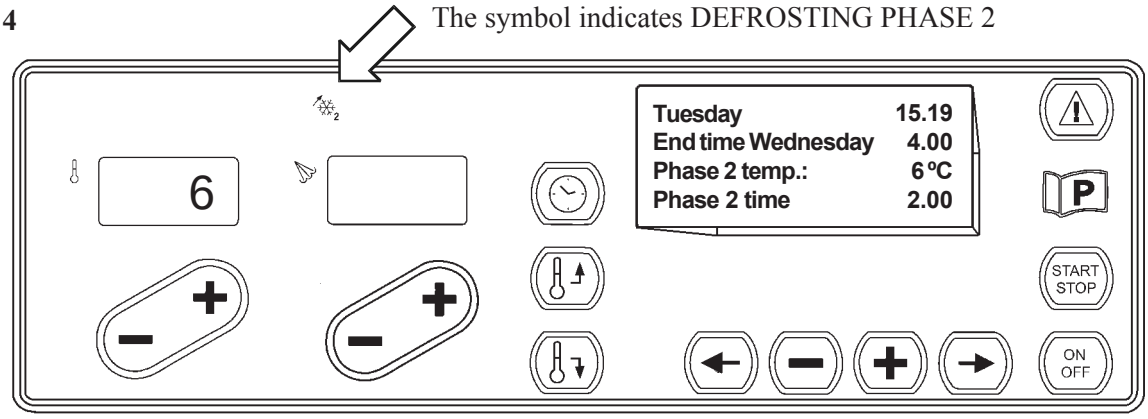


The ACTUAL VALUE of the Phase 1 temperature is shown in the left-hand LED display.

The SET-POINT for the Phase 1 temperature is shown in the LCD display.

AUTOMATIC MODE FREEZE-FERMENTATION

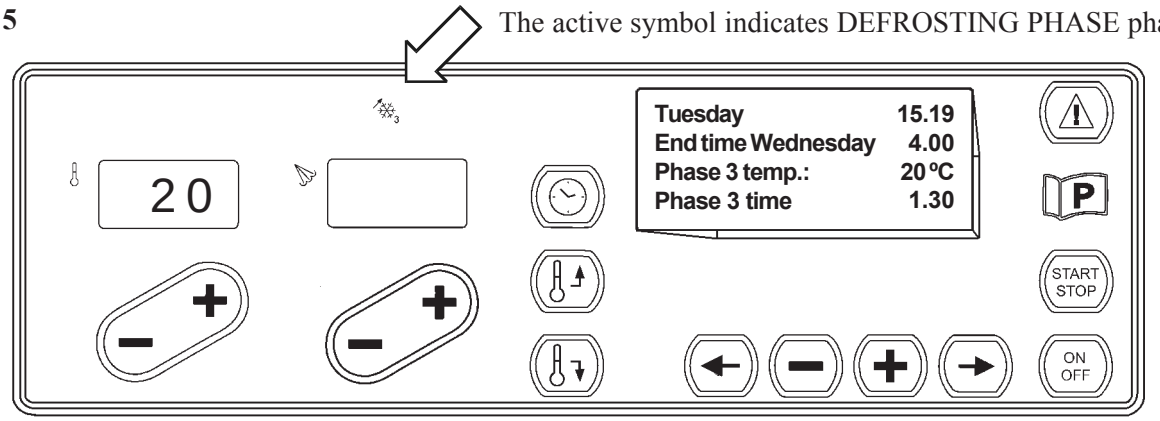
Stage 4 The symbol indicates DEFROSTING PHASE 2



The ACTUAL VALUE of the Phase 2 temperature is shown in the left-hand LED display.

The SET-POINT for the Phase 2 temperature is shown in the LCD display.

Stage 5 The active symbol indicates DEFROSTING PHASE phase 3



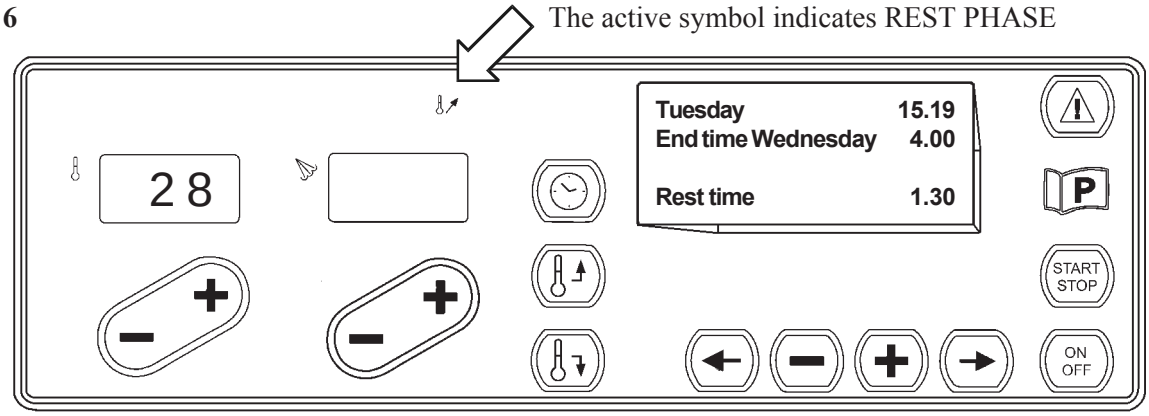
The ACTUAL VALUE of the Phase 3 temperature is shown in the left-hand LED display.

The SET-POINT for the Phase 3 temperature is shown in the LCD display.

AUTOMATIC MODE FREEZE-FERMENTATION

Stage 6

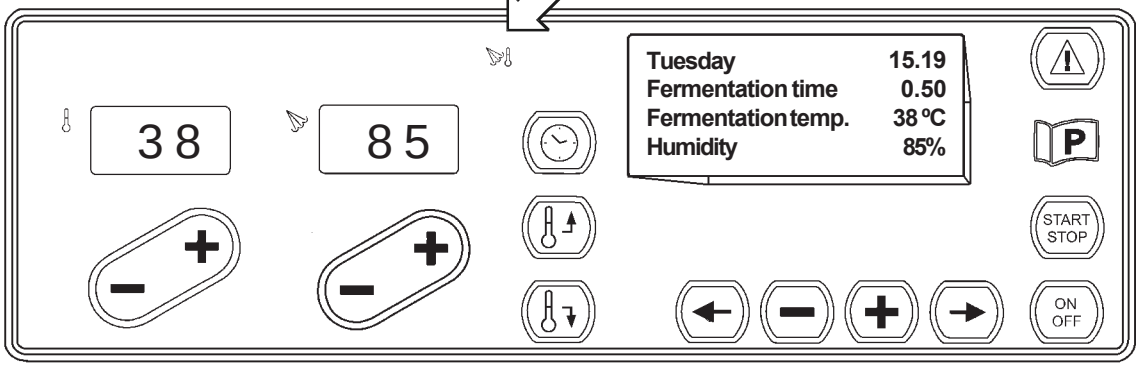
The active symbol indicates REST PHASE



The ACTUAL VALUE of the rest phase temperature is shown in the left-hand LED display.

Stage 7

The active symbol indicates FERMENTATION PHASE.



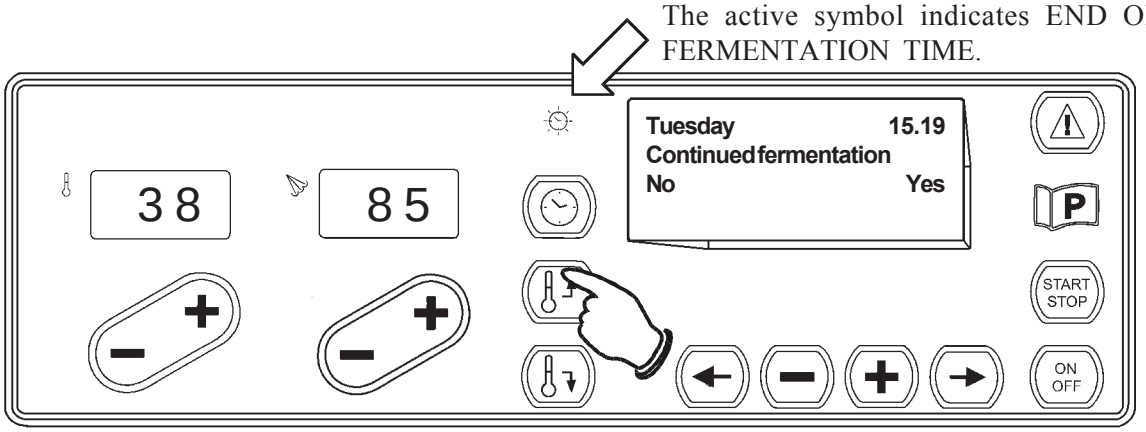
The ACTUAL VALUE of the fermentation temperature is shown in the left-hand LED display.

The SET-POINT for the fermentation temperature is shown in the LCD display.

The ACTUAL VALUE of the humidity is shown in the right-hand LED display

The SET-POINT for the humidity is shown in the LCD display.

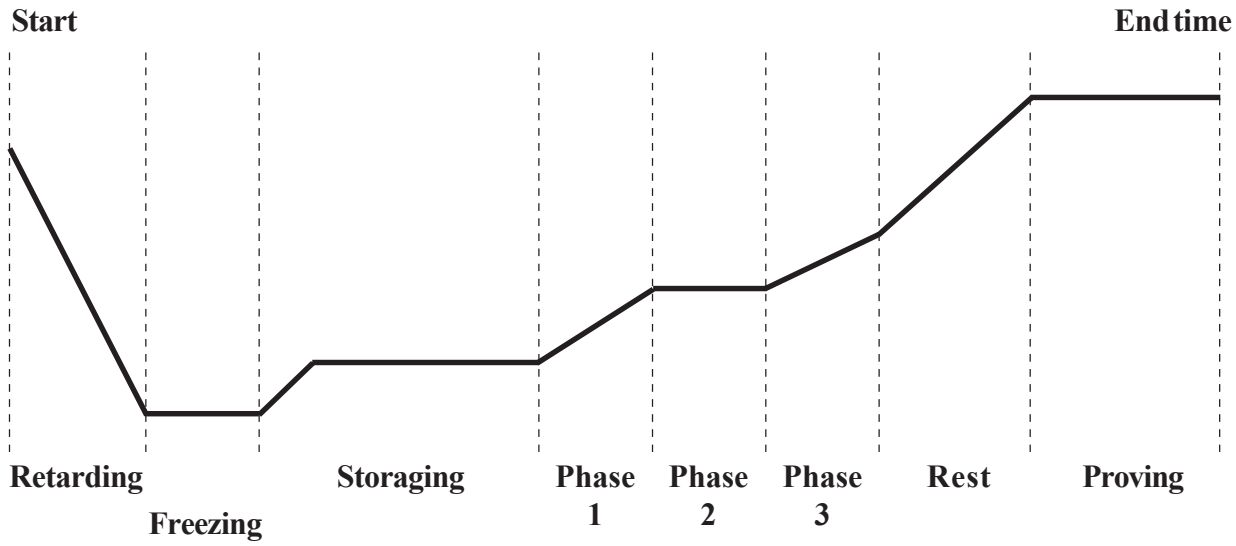
The active symbol indicates END OF THE FERMENTATION TIME.



A buzzer sounds at the end of the fermentation time. Answer the question "continued fermentation" with yes or no. For ”yes”, press the arrow right and for no, press the arrow left or press the button manual fermentation.

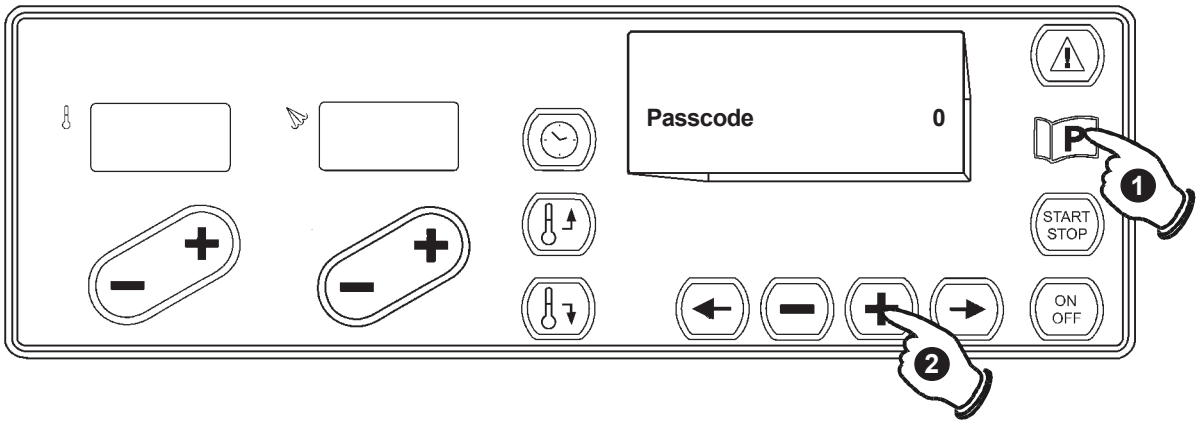
If ”yes” is selected, the fermentation function goes over to the manual mode.
If ”No” is selected, the fermentation program is stopped.

Freezer / Prover Function diagramme in automatic position



If the temperature in the cabinet is too high upon the start of the cooling, for instance straight after a fermentation process, the cooling compressor may be out of order. In order to be able to turn on the cooling compressor, you first have to air the cabinet, so that the temperature sinks.

Parameter settings



1. Parameter setting is only possible when the panel is not in operation. To conclude parameter settings, the P-button is to be depressed for about 3 seconds.
2. Set the password by pressing the +/- button. When the password has been entered, confirm by pressing the P-button.

   There are 3 setting levels.

Level 1 = real-time (ferment), end times (cool-ferment, freeze-ferment) code=12

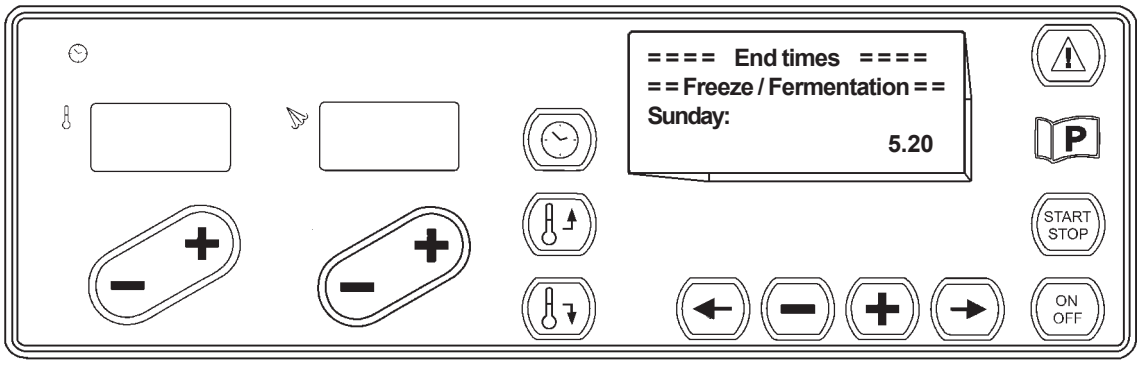
Level 2 = settings for times and temperatures (cool-ferment, freeze-ferment) code=34

Level 3 = service settings for service personnel only.

Use the arrow left and arrow right buttons to browse in the parameter list and set the values with the +/- buttons.

Finish by pressing the P-button.

Parameter level 1



When you select a time setting, the clock symbol on the screen lights up.

Level 1 Real time (ferment)

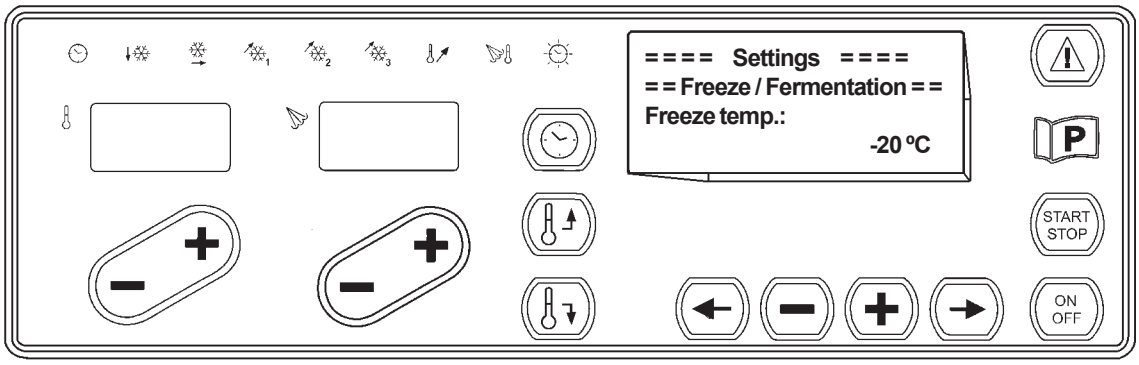
Display	Range	Standard value	Comments
Time hour:	0...23	- - -	Set current time in hours
Time Minute:	0...59	- - -	Set current time in minutes
Time day:	Monday - Sunday	- - -	Set current week day

Level 1 End times, real time (cool-ferment and freeze-ferment)

Display	Range	Standard value	Comments
Sunday	00:00...23:59	**:00	
Monday	00:00...23:59	**:00	
Tuesday	00:00...23:59	**:00	Corresponds with the different end time each
Wednesday	00:00...23:59	**:00	day. A value of **:00 means that the time is
Thursday	00:00...23:59	**:00	not active.
Friday	00:00...23:59	**:00	
Saturday	00:00...23:59	**:00	
Time hour:	0...23	- - -	Set current time in hours
Time Minute:	0...59	- - -	Set current time in minutes
Time day:	Monday - Sunday	- - -	Set current week day

PARAMETER SETTINGS

Parameter level 2 (cool-ferment, freeze-ferment)



The graphics illuminate and the relevant symbol flashes.

Level 2 Settings (cool-ferment, freeze-ferment)

Display	Range	Standard value
Cooling temp.	-20ºC...40ºC	0ºC
Rest time	0:00...99:00h	1:30h
Ferm. time	0:00...99:00h	0:50h

Level 2 Settings (freeze-ferment)

Display	Range	Standard value
Freezing temp.	-20...40ºC	-20ºC
Freezing time	0:00...99:00h	0:30h
Storage temp.	-20...40ºC	-4,0ºC
Phase1 Temp	0...40ºC	2,0ºC
Phase 1 Time	0:00...99:00h	02:00h
Phase 2 Temp	0...40ºC	6,0ºC
Phase 2 Time	0:00...99:00h	2:00h
Phase 3 Temp	0...40ºC	20,0ºC
Phase 3 Time	0:00...99:00h	0:50h
Cooling temp.	-20ºC...40ºC	0ºC
Rest time	0:00...99:00h	1:30h
Ferm. time	0:00...99:00h	0:50h

Alarm

ALARM MESSAGES	REASON	PROCEDURE
Sensorerror temp.	• fault in temp. - humidity sensor • cable break	• replace temp. - humidity sensor • check cables
Sensorerror humidity	• fault in humidity sensor • cable break	• replace temp. - humidity sensor • check cables
Sensorerror current	• current transformer • cable break	• replace current transformer • check cables
Error water in	• fault in water inlet	• check solenoid valve and water inlet
Overheat	• overheat in the cabinet	• see page "troble shooting"
Error EEprom	• fault in EEprom	• contact Sveba-Dahlen
Error realtimeclock	• fault in real time clock	• contact Sveba-Dahlen
Error overcurrent	• Too high current in steam boiler	• reduce current value
Contactorerr. heat	• heating contactor out of order	• replace contactor for heating
Contactorerr. humid.	• humidity contactor out of order	• replace contactor for humidity
Temperatureprofile has no increasing values	• a temperature phase in freezing/ fermentation program is not allowed to be lower then previous temperature phase	• check settings
Alarm, time for service		• Contact an authorized service engineer

See also "Trouble shooting"

Maintenance

Stainless Steel Can Rust!

It is a common misapprehension that stainless steel cannot rust. Stainless steel is called ”passive steel” because it contains metals such as chromium, or both chromium and nickel, which protect the metal against corrosion. However, stainless steel also contains 70-80% iron which can rust.

The element which normally makes steel stainless is the metal chromium, which oxidizes in the air and forms a thin protective oxide layer on the steel’s surface. If the oxide layer is damaged, a new protective oxide layer is rapidly formed in the damaged area.

However, if some dirt on the sheet iron hinders the acid from forming an oxide layer, the otherwise stainless sheet iron is no longer stainless and begins to rust.

There are mainly three things that can break down and destroy the protective oxide layer.

- **Dirt** such as food remains, dough, chemicals, and water can damage the surface, if they are left to dry on the sheet.
- There are, among other things, **chlorides** in water, food and salt and they are very aggressive if they are not washed away. There can also be chlorides in detergents and these should not be used for cleaning stainless materials.
- The m**echanical wearing down** of iron objects such as knives, scrapers and wire brushes.

What should I do to avoid corrosion attacks?

A principal rule is: **Clean and dry surfaces do not rust!**

Wipe off dough, food remains and other dirt with a wet sponge or rag. Dried-in dirt can be carefully scraped away with a nylon brush or a plastic scraper. Immediately wash and dry all surfaces. A rubber scraper can be used to dry large smooth surfaces.

Iron objects, such as wagons of steel, which scrape against the surface of stainless sheet iron, damage the oxide layer and cause the sheet iron to begin to rust. The damage can only be repaired by smoothing the damaged area with stainless grinding tools or by cleaning with special liquids (10-20% Nitric acid).

- **Do not use steel wool!** Use Scotch-Brite or stainless wool.
- **Do not use a steel scraper!** Use a plastic or stainless steel scraper.
- **Do not use a wire brush!** Use a nylon brush or a stainless steel brush.

If the stainless sheet iron has a smoothed-over surface structure, you should always wash and dry it in the direction of the cutting and not in the opposite direction.

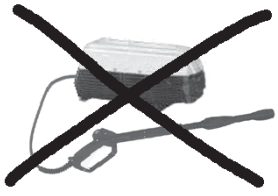
Use alkaline detergents but **not chloride-based** ones**.** If chloride-based detergents are used, you must immediately rinse the surface several times with plenty of water and then dry the surface clean. **Soda**, **borax** and **natrium perborate** are other excellent cleaning agents.

Do not use disinfectants which contain **hypochlorites**, because these agents cause spot corrosion on the stainless sheet iron.

Hard water is one of the enemies of stainless sheet iron. A softening filter makes the water softer and less corrosive.

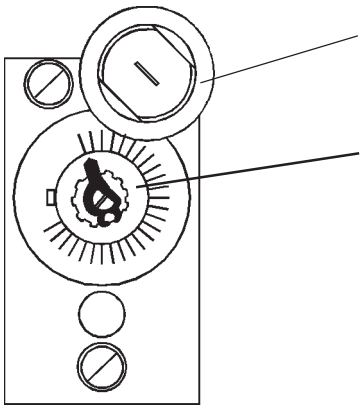
If you follow these simple cleaning rules, the life time of your machines will increase significantly. A clean surface maintains its protective oxide layer, a dirty surface destroys it!

The steamer canister should be cleaned once a year.



Resetting / setting of overheating protection

The overheating protection is installed in the apparatus box.



RESETTING
Unscrew the protective cap and press the small button which becomes visible.

SETTING
The overheating protection is factory set and should not normally be adjusted.

This adjustment must only be conducted by an authorized technician

Trouble shooting

In the event of problems look through the trouble shooting list below to see if the problem can be corrected. Otherwise contact Sveba-Dahlen's service department.

NOTE! Work with electrical components must be carried out by an authorized electrician.

FAULT	REASON	PROCEDURE
The cabinet does not start	• Fuse F2 or F3 triggered	• Reset fuse F2 • Replace fuse F3 in terminal block
No power	• Main fuse triggered	• Replace fuse in main switchbox
The temperature in the cabinet drops slowly when cooling (cool-ferment, freeze-ferment)	• Iceplug in the cooling system	• Air cabinet before next cooling phase • Change defrost temperature interval
The steam boiler boils over	• Too high amperage in the service menu • Worn elektrodes	• Lower amperage • Replace elektrodes
Unsufficient steam	• Too low amperage in the service menu • Worn electrodes	• Raise amperage • Replace electrodes or as temporary measure raise amperage
Floor heating (option) does not function	• Earth-fault switch triggered	• Reset earth-fault switch
Water splashes over from steam bowl	• Filling time set too long	• Reduce filling time
The cabinet will not reach the temperature	• Overheat protection triggered	• Reset overheat protection LT1

See "Alarm messages" under heading Alarm

Installation

Assembly instructions

1. Make sure that the floor where the the Fermatic cabinet is to be placed is level and clean.

2. Unpack and check the goods as per the enclosed check-list.
   Remove the plastic covering.

3. Place out the floor.

4. Take out the left-hand section, back section, and right-hand section. Turn the eccentric lock for the walls (Fig. 1) anti-clockwise to the stop by means of an 8 mm hex key (in the assembly kit). Apply silicone on all edges between the walls and between the walls/floor.

   Place the left-hand section, back section, and right-hand section ***over*** the floor and adjust so that the eccentric locks come opposite each other. Turn the hex key clockwise to the stop. Check that the walls are secured without gaps.

5. Place the hinge spacers on the hinge pins (Fig. 2). Mount the doors in closed position. Open the doors and check that they lift when opening.

6. Turn all eccentric locks towards the roof anticlock-wise.
   Apply silicone on the edges of the walls towards the roof.
   Lift the complete roof up and turn the eccentric lock clockwise. Check that there are no gaps.

7. Connect the heating cable for the doors to the distribution box (freeze-ferment).

8. Close the doors and adjust the sides so that the doors are parallel (Fig 3).

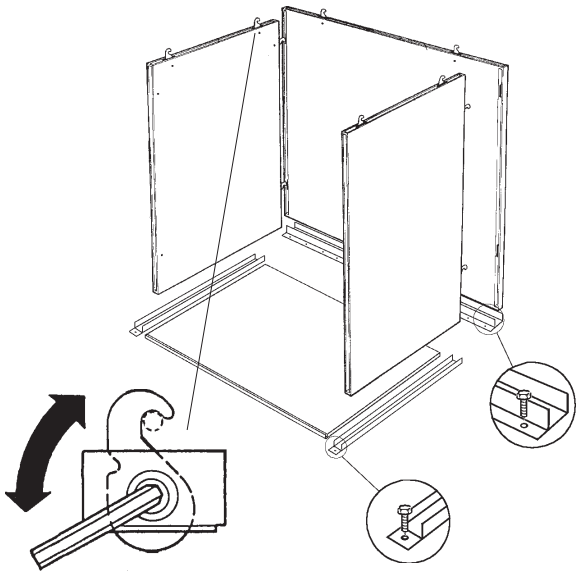


Fig. 1 Eccentric lock

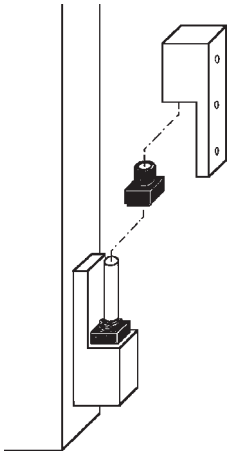


Fig. 2 Door hinge

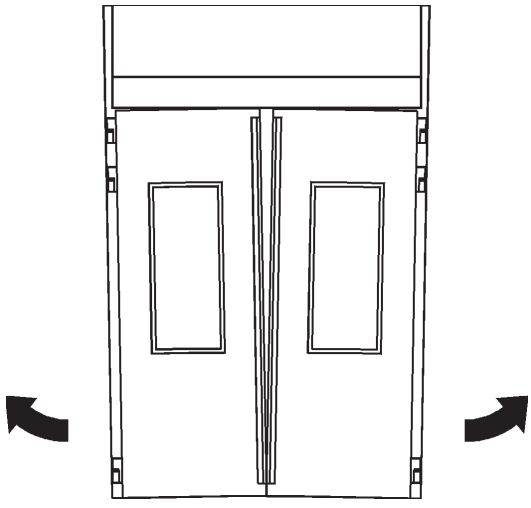


Fig. 3 Adjustment of doors

9. Install the angle irons to the upper part of the door opening (fig 4a).

10. Fit the attachment profile for the floor (see Fig. 4).

11. Place the drive ramp so that it grips the rebate in the front edge of the floor.

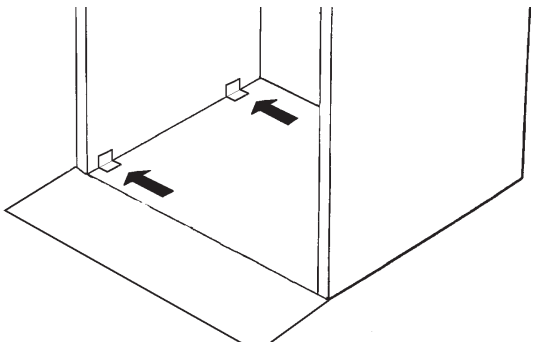


Fig. 4 Profile for the floor

12. Seal all internal joints with silicone. Wait until the silicone has dried.

13. Fit cover plugs at all eccentric locks and on the hinges. Seal with silicone.

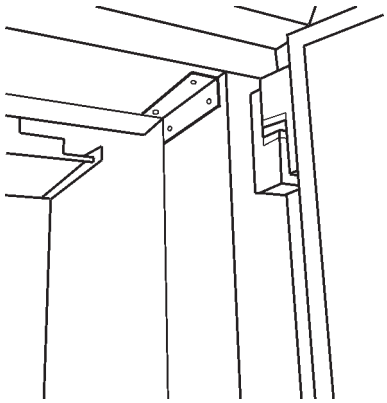


Fig. 4a Door angle

14. Lift in the rear air ducts and hang them up on the profiles at the backside (fig 5).
Draw the cable for the heating floor in the left-hand air duct and up through the roof to the connection box (freeze-ferment).

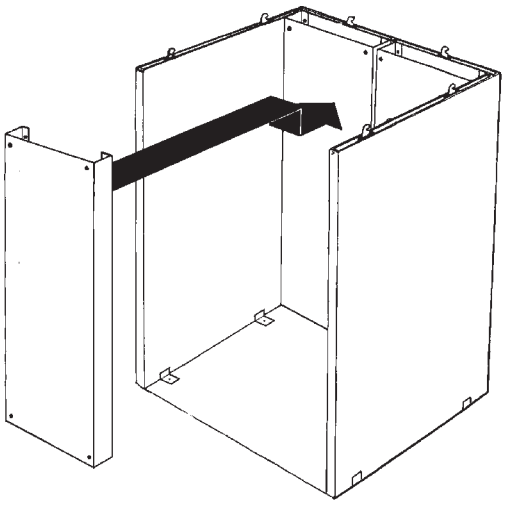


Fig. 5 Air ducts

15. Push in the inside roof/drip plate on the guides on the walls and air ducts (Fig. 6).

16. Decide where the drain is to be placed and make a hole in the wall. The easiest thing is to draw out the pipe (Ø 32 mm) through the left- or right-hand wall. Make sure that the pipe is at an angle so that water will not become stagnant in the pipe.

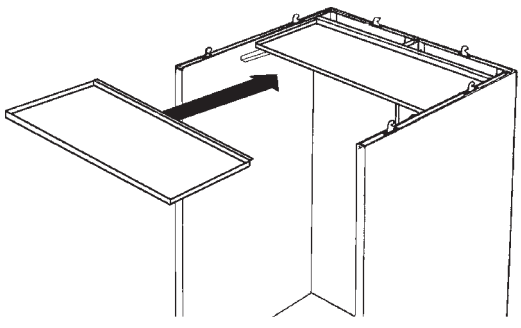


Fig. 6 Inside roof / Drip plate

17. Connect power, water and cooling (cool-ferment, freeze-ferment) (see section "Installation - connection").

Connection of electricity

For connecting electricity and heated floor (option ferment, cool-ferment), see enclosed wiring diagram.

Compressor is connected externally (cool-ferment and freeze-ferment).

Local regulations for electrical installations shall be followed, and the work shall be carried out by an authorized electrician.

Connection of water

The connection is made on the back section of the cabinet (copper pipe diam. 12 mm).

To avoid malfunction it is important that the piping is well flushed so that any remaining waste does not block the valve.

If the water contains waste particles such as rust it is important to install a filter before the valve to eliminate malfunctioning.

Deliming equipment must not be used.

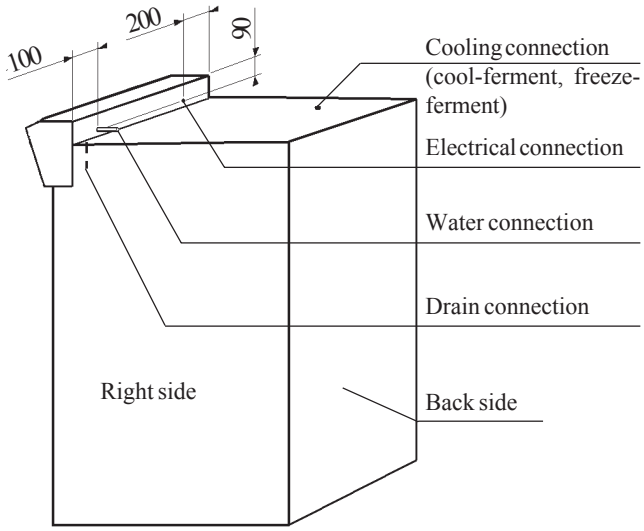


Fig. 7 Connections

Adjustment of drain

The connection is made inside the cabinet at the front right-hand corner of the roof with plastic pipe Ø 32 x 1.8 mm and is drawn to an appropriate point.

Caution: Only PP or PVC tubes may be used.

Connection of cooling (cool-ferment, freeze-ferment)

The connection is made on the roof.

To be carried out by authorized cooling technician.

Model	Connection	
	suction pipe	liquid pipe
98x100, 98x120, 98x150, 98x200, 150x100, 150x150, 180x100, 180x120, 210x100	1/2"	3/8"
180x210, 180x285, 210x150, 210x240	5/8"	

Procedure with first start

1. Set time for water filling (see "Programming - Service") to 60 seconds.
2. Start the Retarder/Prover and check that there comes some water from the drain outlet.

   It must be done because the water lock ,which is mounted after the steam boiler, shall be water filled.
3. Change the time for water filling to recommended value.

   (see "Programming - Service")

DOCUMENT

EU-Declaration of conformity

(Directive 98/392/EEC, Annex II, A)

Manufacturer **Sveba-Dahlen AB**

Company

SE-513 82 FRISTAD	**+ 46 33-15 15 00**
Address	Phone no.

Declare under sole responsibility that the freezer-prover Fermatic model:

HiJ 98x100, HiJ 98x120, HiJ 98x150, HiJ 98x200, HiJ 150x100, HiJ 150x120, HiJ 150x150, HiJ 180x100, HiJ 180x120, HiJ 180x150, HiJ 180x210, HiJ 180x285, HiJ 210x100, HiJ 210x150, HiJ 210x240

HiK 98x100, HiK 98x120, HiK 98x150, HiK 98x200, HiK 150x100, HiK 150x120, HiK 150x150, HiK 180x100, HiK 180x120, HiK 180x150, HiK 180x210, HiK 180x285, HiK 210x100, HiK 210x150, HiK 210x240

HiF 98x100, HiF 98x120, HiF 98x150, HiF 98x200, HiF 150x100, HiF 150x120, HiF 150x150, HiF 180x100, HiF 180x120, HiF 180x150, HiF 180x210, HiF 180x285, HiF 210x100, HiF 210x150, HiF 210x240

, are in conformity with following standards or other normative documents following the provisions in the COUNCIL'S DIRECTIVES:

-of May 3 1989 "relating to electromagnetic compatibility" **89/336/EEC**, and applicable supplements.

-of February 19 1973 "low voltage directive" **72/23/EEC**, and applicable supplements.

Fristad	**2005-06-08**
Place	Date

Signature

Bengt Gabrielsson	**Managing Director**
Name	Title

Sveba-Dahlen AB

Company

SE-513 82 FRISTAD	**+46 33-15 15 00**
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