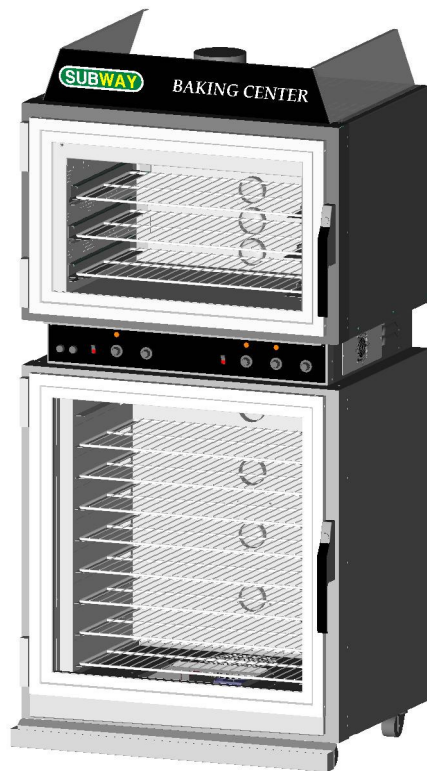




AHPO-6/18 GOLD Proofer Oven

Instruction Manual



For information or technical assistance, call
011-314-231-1130

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WARNING:

A disconnection means having a contact spacing of at least 3 mm in all poles shall be incorporated in the fixed wiring. Appliance power switches do not provide sufficient spacing to be used as a disconnection means.



Manufacturer's Introduction

The Duke AHPO-6/18 Gold Proofer Oven was developed in response to Subway's need for uniform baking capabilities to provide consistently high, "just baked" bread quality as part of Subway's Gold Standard Program.

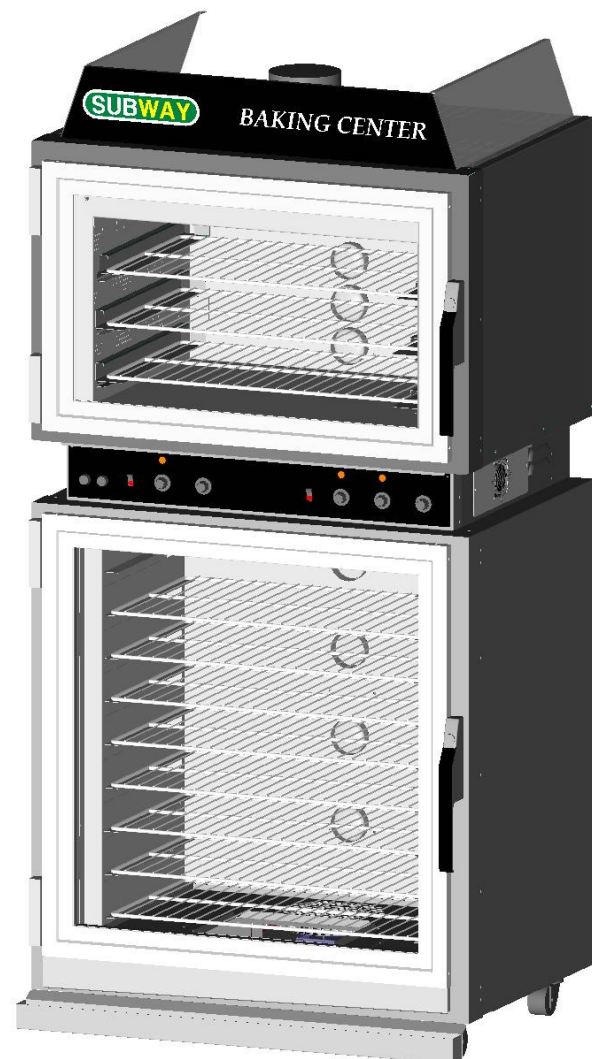
The Duke Proofer Oven utilizes Duke's unique directional convection airflow technology that provides even heat distribution and a uniform bake without the need for turning pans during the bake cycle. This enhances the quality and consistency of the baked products while reducing food scrap/waste and simplifying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

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 to prevent 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 controls are simple to operate, there are two timers for independent timing of the proofer and oven.

The full width oven and proofer cavity will accept standard ½ size or full size sheet pans.



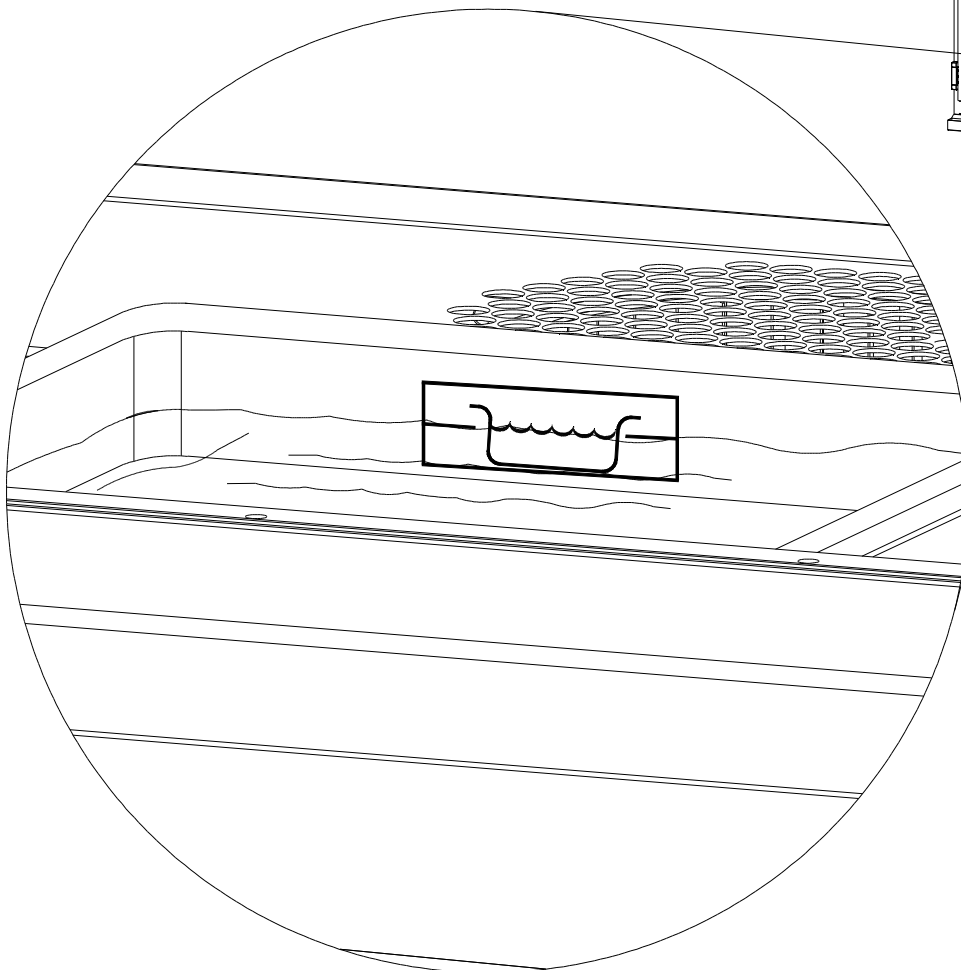
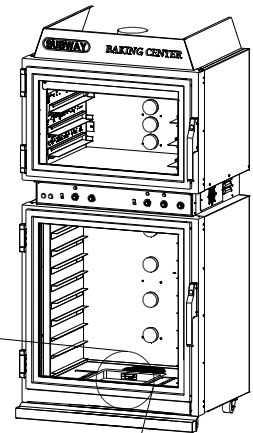
PROOFER OPERATING INSTRUCTIONS

Refer to your Subway® Operations Manual for complete baking instructions.

1

Fill the humidity pan to the indicated level with fresh warm clean water.

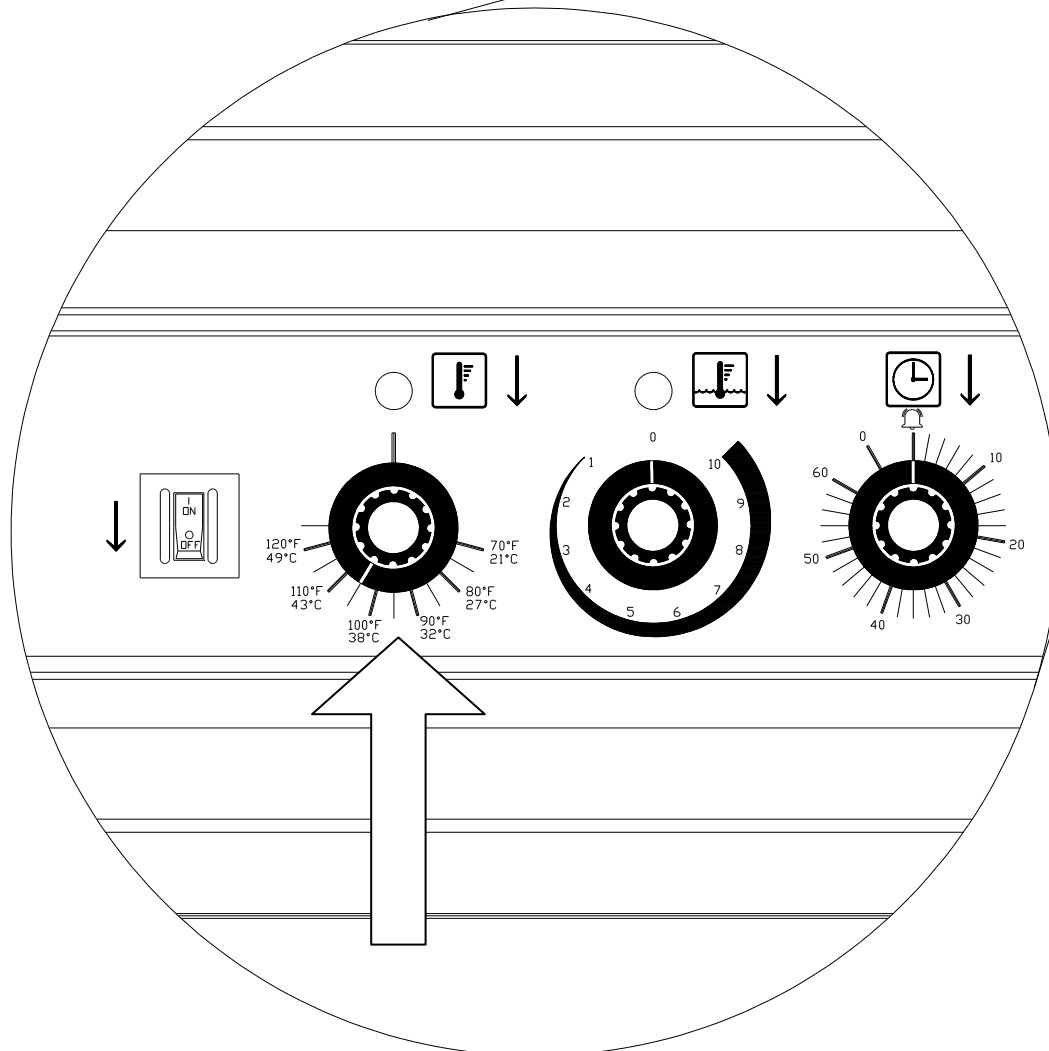
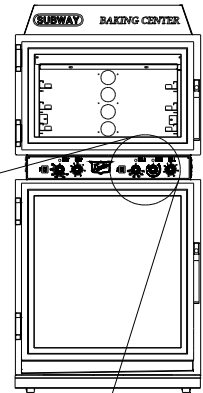
Maintain water at fill level during operation



PROOFER OPERATING INSTRUCTIONS

2

Turn the proofer power switch on and set the proofer heat to the desired temperature. A good starting temperature is 40⁰ C. Allow to preheat for 20 minutes.



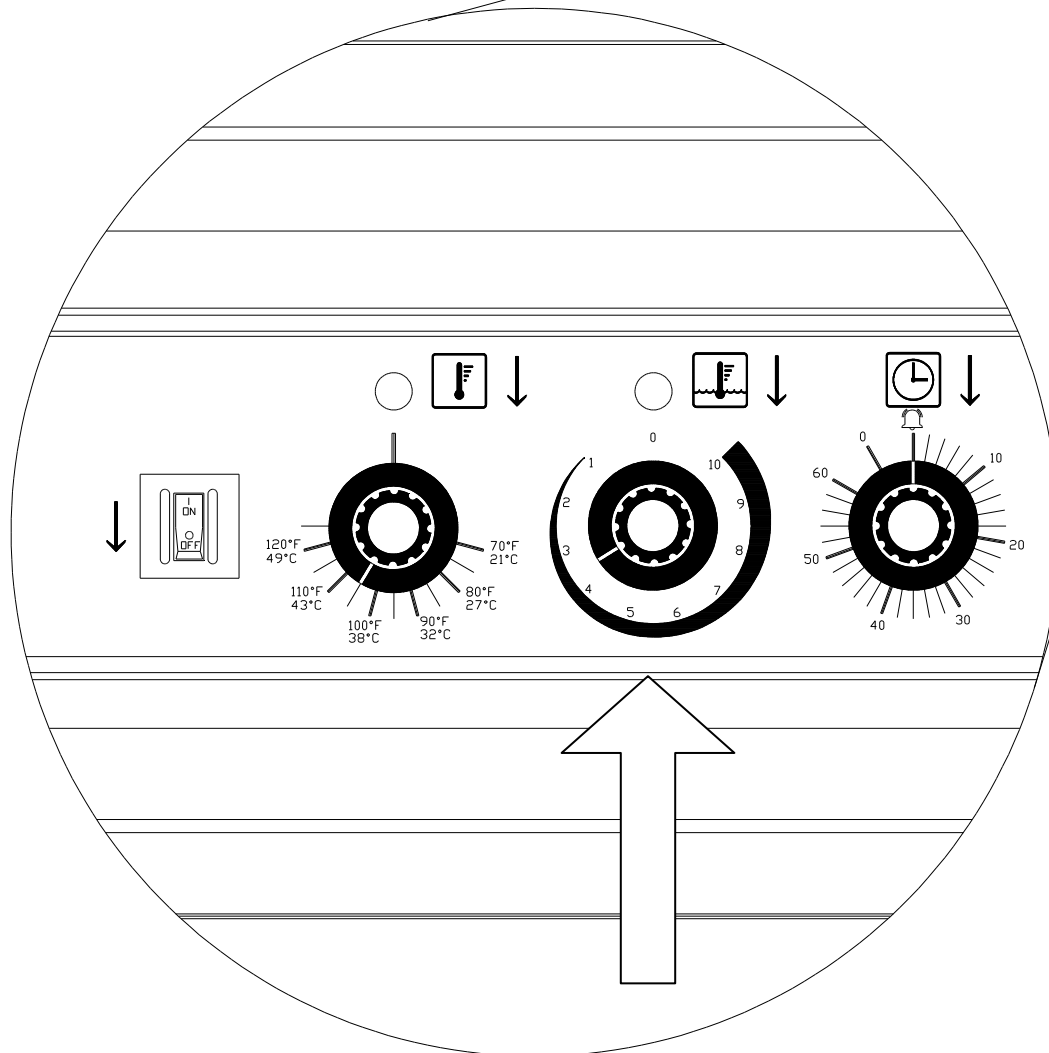
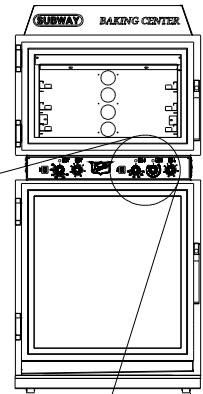
PROOFER OPERATING INSTRUCTIONS

3

Turn the humidity switch to a setting of 3 or 4. You may need to adjust this setting depending on your results. When a light mist appears on the door glass the proofer is ready.

NOTE:

The humidity setting is too high if water is running down the door glass. If the door glass does not form mist then the humidity setting is too low.



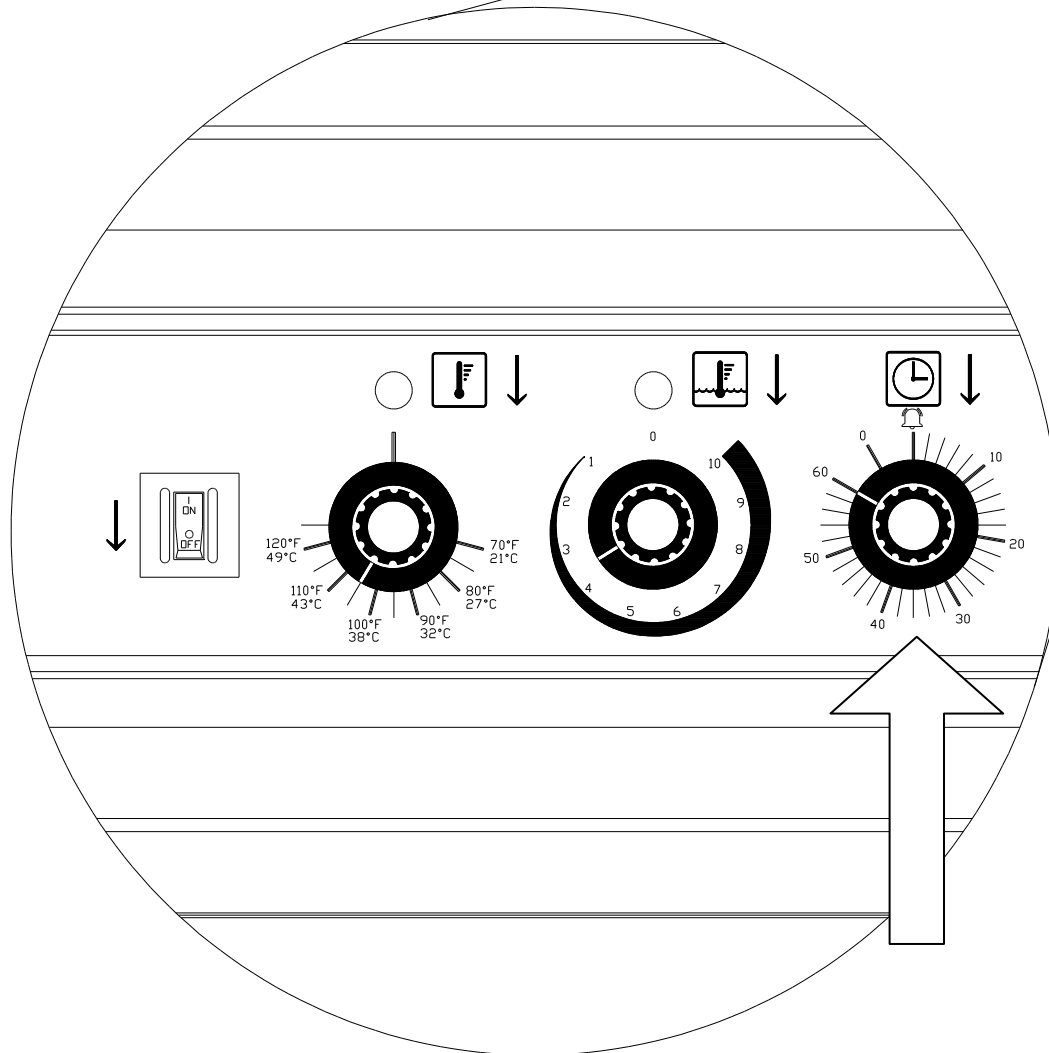
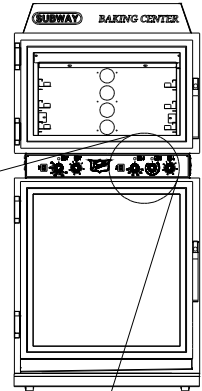
PROOFER OPERATING INSTRUCTIONS

4

Load the proofer with bread dough and set the timer for 50 to 60 minutes. You may need to adjust the time depending on the type of dough and your results. When it rises to 75 to 80 % of it's final size, it is ready to bake.

NOTE:

Since the proofer can hold more pans of bread than the oven can bake, stagger the loading in increments of the oven bake time. This will prevent over proofing of the bread remaining in the proofer after the first load is moved to the oven.



PROOFER OPERATING INSTRUCTIONS

DO NOT...

- **Run the proofer humidity without a load of dough.**
It is OK to leave the proofer heat on to maintain the temperature, but turn the humidity off if the proofer is empty.
- **Let the dough dry out while it is thawing.**
Dough that is too dry will not fully rise in the proofer and may crack.
- **Over-proof the dough**
Excessive proofing will cause the bread to collapse after it has been baked. Make sure to adjust the proofing time to prevent over-proofing.
- **Under-proof the dough**
If the bread is under-proofed it will not bake to the proper finished size and will have a dense cell structure.
- **Proof frozen dough**
Make sure the dough is thawed properly before loading it into the proofer. The dough should be soft and moist with the center thawed.

DO...

- Watch the proofing process carefully and make adjustments if necessary.
- Refer to your Subway[®] operations manual for complete baking instructions.



OVEN OPERATING INSTRUCTIONS

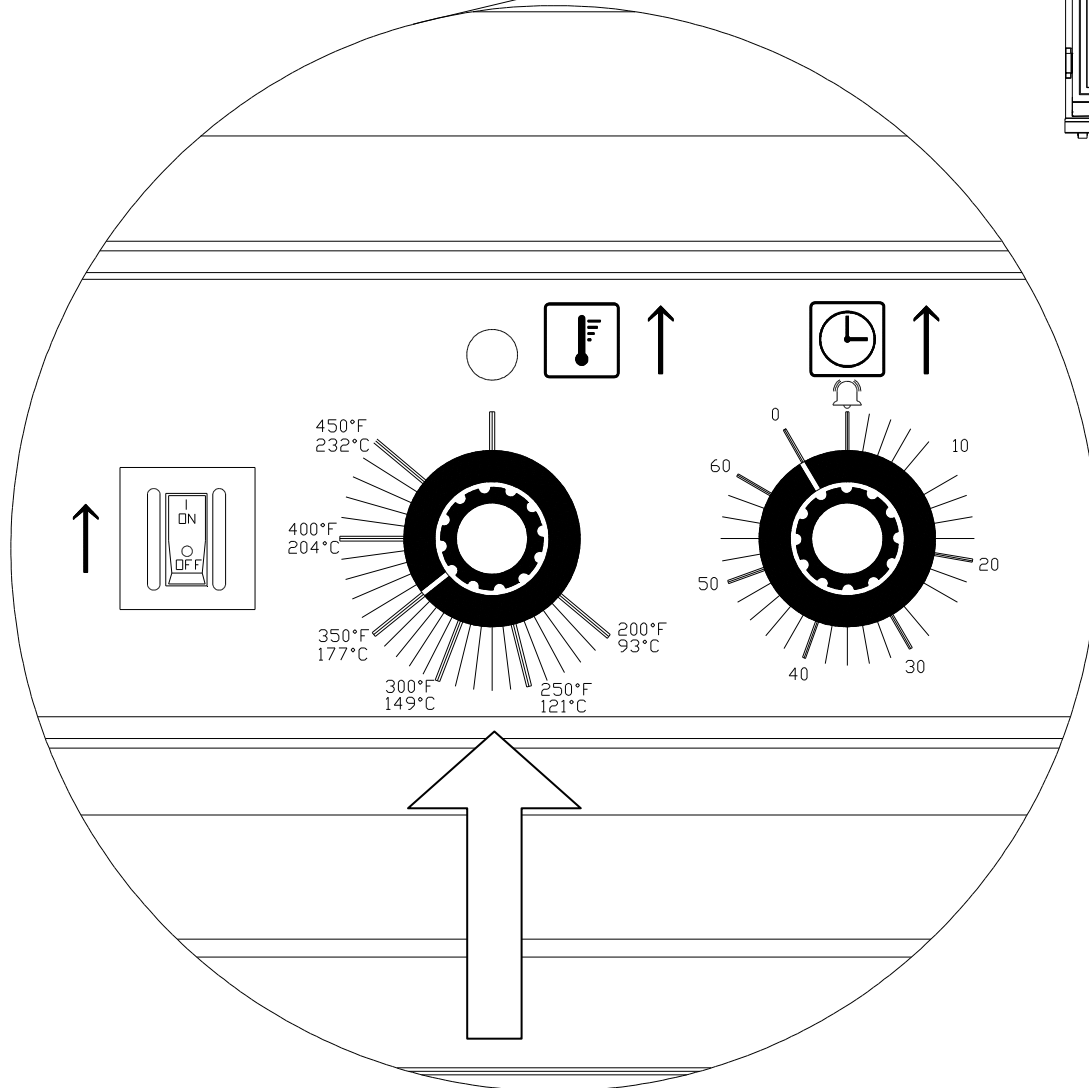
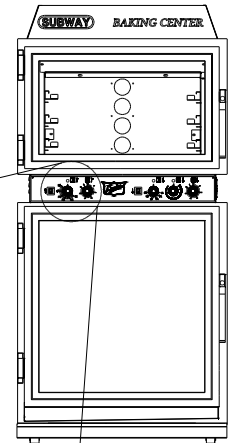
NOTE: Refer to your Subway® operations manual for complete baking instructions.

1

Turn the oven on and set the temperature to 175° C for bread and for Deli rolls.

NOTE:

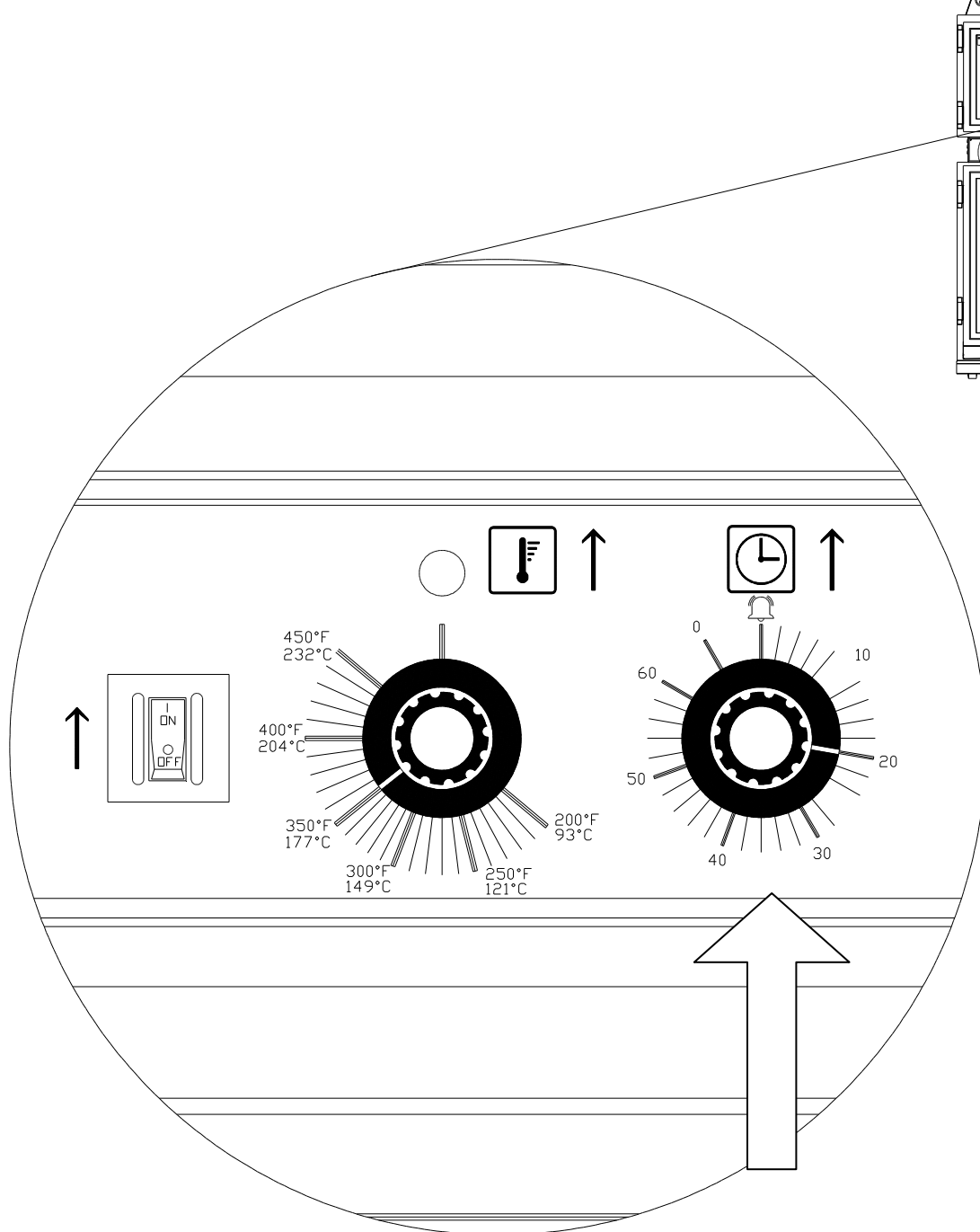
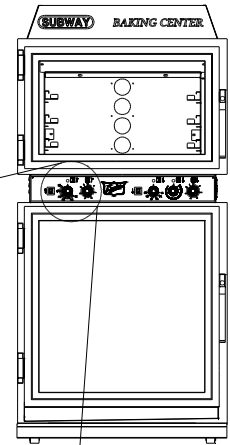
If this is done right after the proofer is loaded with the first load, the oven will be ready to bake when the first load is ready from the proofer. The oven preheat time should be from 20 to 30 minutes.



OVEN OPERATING INSTRUCTIONS

2

Load the oven with 6 half-size or 3 full-size pans of bread and set the bake timer. The bake time can be adjusted to get the desired color of the baked bread.



OVEN OPERATING INSTRUCTIONS

Baking Notes

- Refer to your Subway® Operations Manual for complete baking instructions.
- The oven door should be closed, except during loading and unloading. Load the oven quickly to reduce heat loss.
- Load the oven with 6 half-size or 3 full-size pans of bread and set the bake timer. The bake time can be adjusted to get the desired color of the baked bread.
- If the baking results are uneven or too dark, reduce the temperature and extend the bake time.
- If the bread is too dark, reduce the bake time. If the bake time is reduced and the bread is still too dark then reduce the temperature 10° C and try baking for a longer period of time. The same procedure can be used to bake Deli rolls.
- If you are baking partial loads try to center the pans in the oven and start loading the oven starting at the bottom shelf and working up to the top.
- Cookies are baked at 163° C and are loaded in the oven the same way as bread and deli rolls.
- Keep in mind that opening the oven door allows heat to escape. If the door is left open too long it could affect the performance of the oven. Under normal conditions of loading the oven this will not be a problem.



Oven and Proofer Temperature Check

If the oven or proofer temperature calibration seems to be wrong, it can be checked before a service call is made. It is important to follow the correct procedure to get an accurate reading. If the calibration is off it is recommended that you first call Duke Manufacturing Co. and talk to the service department before you schedule a service call. Calling Duke first can save you time and money by eliminating other problems before a service call is made.

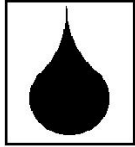
The most important concern with temperature measurement is the accuracy of the thermometer and the location in the oven cavity. Duke recommends an electronic temperature meter with a wire thermocouple.

1. Place the thermocouple in the exact center of the oven cavity. It can be fastened to the center of the middle wire shelf.
2. Start the oven and set the temperature control for 177° C follow the oven to pre-heat for at least 45 minutes.
3. While watching the heat light on the control panel, note the maximum and minimum temperatures through several cycles.
4. The average temperature of several cycles is the calibration temperature. It is normal for this temperature to have a variance of +/- 8° C.
5. The same steps can be used to check the proofer temperature. The temperature control should be set for 40° C and the normal variance is +/- 2° C.



CLEANING AND MAINTENANCE

DAILY



CLEANING INSTRUCTIONS

1. Wipe down the interior and exterior of the proofer oven with warm water and mild detergent using a soft cloth.
2. Clean proofer water pan using mild detergent and warm water. Ensure all soap is rinsed from the oven and proofer surfaces and water pan to avoid flavor transfer to the bread.
3. Open the proofer door and run the proofer with the heat on for at least 30 minutes to dry it out.
4. Turn the proofer off, wait 10 minutes, and remove the bottom fan cover panel. Wipe up any excess water that has accumulated in the bottom of the proofer.

!Caution!

Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or cloths. These can damage the stainless steel and door gaskets.

Do not soak or water jet clean. Use damp cloth only

WEEKLY

NONE

MONTHLY

1. Check door handle screws for tightness.

THREE MONTHS

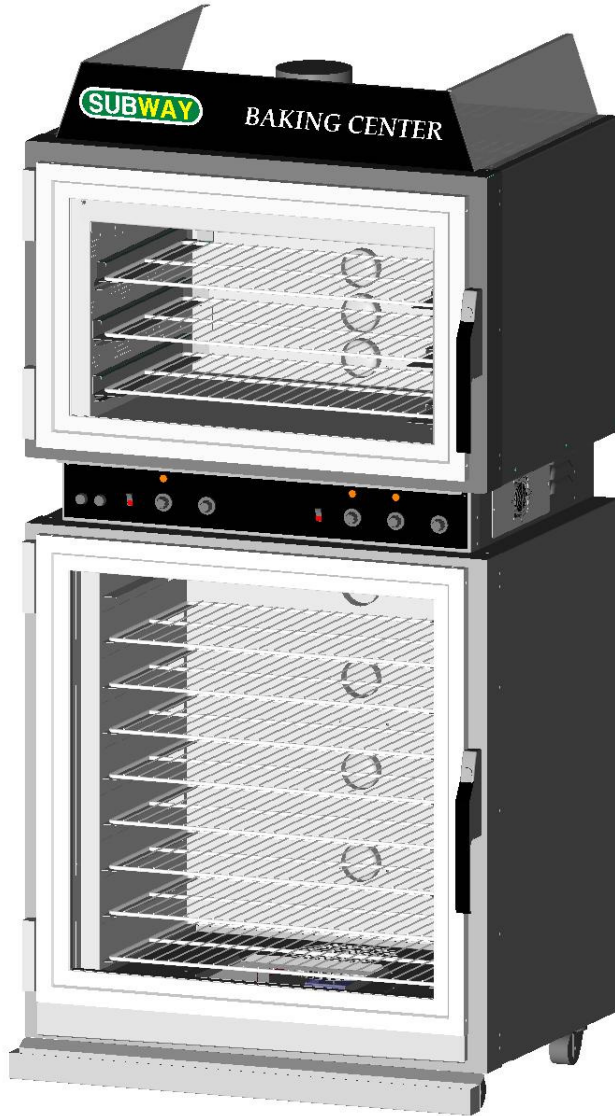
1. Check the door gasket seal on the oven and proofer for leaks. Notify service agency if any discrepancies are noted.

SIX MONTHS

None.



General Specifications



Supplier Name: Duke Manufacturing Co.
Address: 2305 North Broadway
 St. Louis, MO 63102
Model #: AHPO-6/18
Serial #: _____
Date Received: _____
Date Installed: _____
Toll Free Telephone: 1-800-735-3853
Fax: 1-314-231-5074
Service Referral #: _____
Local Service Name: _____

Local Service #: _____

General Specifications

Model #: AHPO-6/18

Overall Dimensions

Height: 77 3/4 in./197.5cm
Width: 37 1/4 in./94.6cm
Depth: 27 1/4 in./69.2cm

ELECTRICAL SPECIFICATIONS

Phase	Volts	AMPS	WATTS
1	230	26.5	6100
3N	230/400	16.0	6100

Shipping Weight: 550lbs / 250kg

Installation Requirements

Power Connection: Unit is to be permanently attached to fixed wiring using conduit or cable only. To be installed by qualified service personnel only.

NO ALUMINUM WIRING ALLOWED

WARNING:

A disconnection means having a contact spacing of at least 3 mm in all poles shall be incorporated in the fixed wiring. Appliance power switches do not provide sufficient spacing to be used as a disconnection means

WARNING:
Risk of Injury.
 Unit must be permanently attached to wall using wall-mounting brackets. See Figure 1.1 on page 4

