



Your Solutions Partner

# Instruction Sheet

## Humidity Calibration

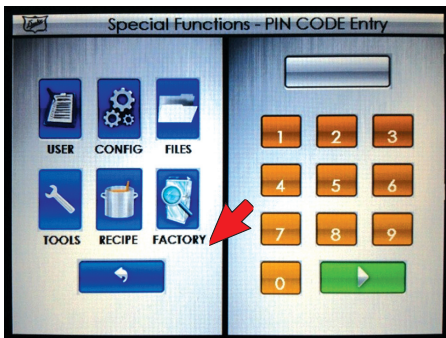
### TSCM & PBCM

This procedure is to be used to calibrate the TSCM and PBCM proofer humidity reading if the factory calibration labeling is unavailable for the humidity sensor and measurement equipment is not available. Begin the process with the unit setup and ready to operate and room temperature (61°F to 80°F).

To access the Actual Oven Humidity, first press the button.



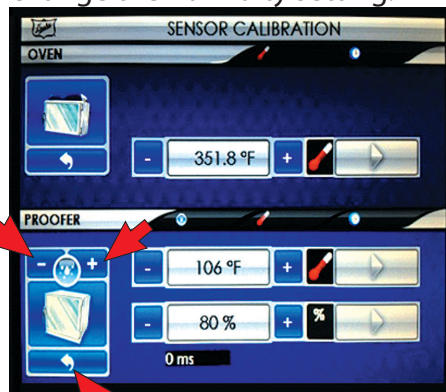
This screen will appear. Press the factory button.



Use keypad to Enter Pin Code "9898". Press

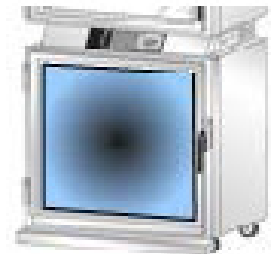


When Sensor Calibration screen is displayed, use or to change the humidity setting.

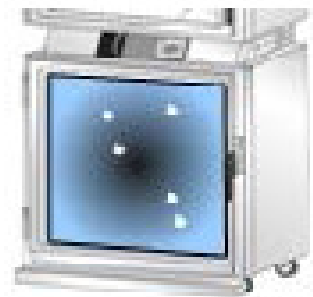


Press to exit.

### Visual Guidelines



Fogged= 70%RH @105°F



Droplets= 75%RH @105°F



Droplets running= 80%RH @105°F

**CAUTION:** Please read these instructions completely before attempting to install, operate or service this equipment.

**WARNING for CA residents: go to [www.dukemfg.com/prop65](http://www.dukemfg.com/prop65) for prop 65 warning**

*This manual is Copyright © 2020 Duke Manufacturing Co. All rights reserved. Reproduction without written permission is prohibited. Duke is a registered trademark of the Duke Manufacturing Co.*

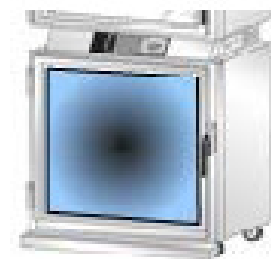
# TSC OVEN: HUMIDITY FIELD CALIBRATION – NO TOOLS

## Overview:

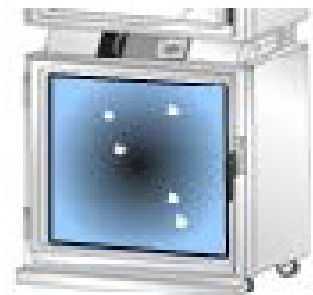
This procedure is to be used to calibrate the TSC proofer humidity reading if the factory calibration labeling is unavailable for the humidity sensor and measurement equipment is not available.

## Process:

- Begin the process with the unit setup & ready to operate and at room temperature (65°F to 80°F)
- Turn ON the TSC proofer section and wait for the proofer temperature to reach a minimum of 95°F.
  - \* Proofer temperature is displayed on a proofer recipe screen until set point is reached.
  - \* Proofer temperature can be monitored on the 1790 code proofer temperature calibration screen, but **DO NOT** adjust temperature calibration settings.
- With the proofer temperature at or above 95°F, go to the humidity calibration screen. Press and hold “OVEN” button on main screen to enter (1790 code), wait for the proofer door glass to fog, wait for water droplets to form on the fogged glass, & wait for water droplets to begin running down the proofer door glass.
  - \* The proofer door glass will be approximately 70%RH with the door glass fogged.
  - \* Water droplets will begin to form on the fogged proofer door glass at approximately 75%RH.
  - \* Water droplets will begin running down the proofer door glass at approximately 80%RH.
- Adjust the TSC humidity calibration (1790 code) to 70%RH at glass fog, 75%RH as droplets form, and 80%RH as droplets run down the proofer door glass.
- The ideal 75%RH humidity calibration point is with the proofer temperature at 105 °F and water droplets just starting to run down the inside surface of the proofer door glass.



Fogged= 70%RH @105°F



Droplets= 75%RH @105°F



Droplets running=  
80%RH @105°F



Your Solutions Partner

**Duke Manufacturing Co.**

2305 N. Broadway  
St. Louis, MO 63102

Phone: 314-231-1130

Toll Free: 1-800-735-3853

Fax: 314-231-5074

[www.dukemfg.com](http://www.dukemfg.com)