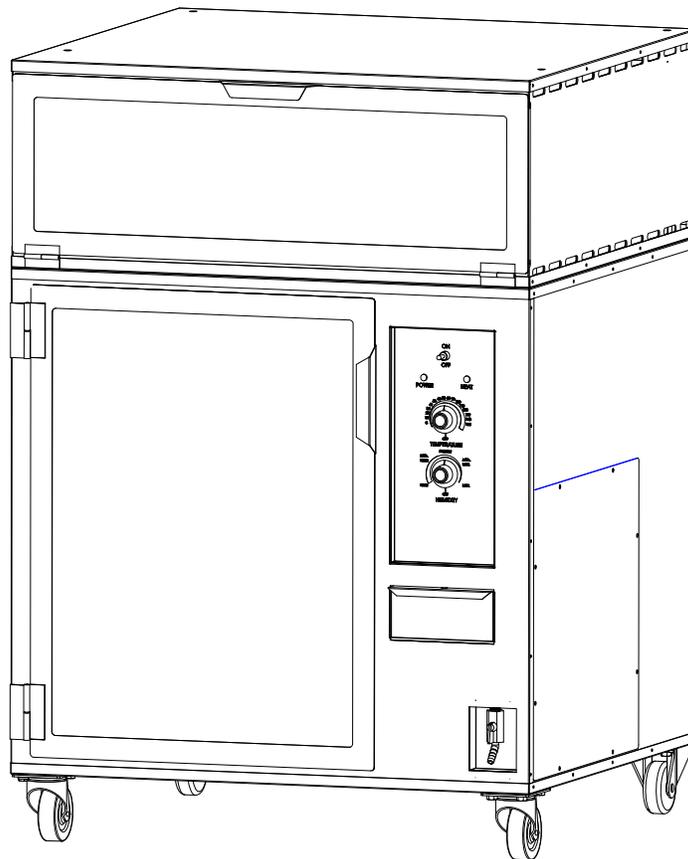




Installation, Operation, Maintenance and Service Instructions

Micro Bakery Proofer and Staging Cabinet

Model: MBPF 120, MBPF 220, MBPF 380
and MBSC



THE INFORMATION IN THIS MANUAL IS CRUCIAL AND MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

<u>DANGER</u>	POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.	
<u>WARNING</u>	POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.	
<u>CAUTION</u>	POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.	
<u>NOTICE</u>	Helpful operation and installation instructions and tips are present.	

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Model #:	Purchased From:
Serial #:	Location:
Date Purchased:	Date Installed:
Purchase Order #:	For Service, Call:

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CAUTION	THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.	
CAUTION	ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.	
CAUTION	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.	
DANGER	THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.	
WARNING	INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.	
NOTICE	The data plate is located on the left-hand side of the unit towards the front. The unit voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.	
NOTICE	The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.	
NOTICE	During the first few hours of operation, you may notice a small amount of smoke coming from the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.	
CAUTION	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.	
CAUTION	KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.	
WARNING	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.	
CAUTION	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.	

NOTICE

Service on this or any other, LANG appliance must be performed by qualified personnel only. Consult your authorized service agent directory or call the factory at 314-678-6315 or visit our website www.langworld.com or the service agent nearest you



WARNING

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



SAFETY PROCEDURES

Lockout Procedure

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Test lockout by turning power switch on and observing if fan(s) come on. Check heater circuit with voltmeter.
4. Perform necessary repairs or tests.
5. Turn power on at main panel.
6. Announce unit is "on" to other personnel.

Safety Precautions

The manufacturer, Lang Manufacturing, hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, fuel, operator motor or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

Safety Considerations

Your Lang Proofing Cabinet is manufactured to rigid standards. This equipment is N.S.F., E.T.L and C.E. listed and meets safety and sanitation standards.

The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well-trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The responsibility of the manufacturer is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained qualified and factory-authorized personnel must perform all operation, maintenance and repair of these appliances. It is the responsibility of the owner / operator to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the sole responsibility of the user to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D. The appliance must be operated within the limits, which will not exceed the working limits of any component within the appliance as a whole.

Equipment Description

Model: MBPF Proofer, Micro Bakery

Exterior

The unit dimensions are 27 $\frac{7}{8}$ " (70.8cm) High with out legs, 46 $\frac{1}{2}$ " (118.10cm) Deep, and 30 $\frac{1}{8}$ " (76.5cm) Wide.

The Sides, Bottom, and Rear wall are constructed stainless steel.

The unit door is designed with a single pane window.

Interior

The interior dimensions are 18 $\frac{3}{4}$ " (47.625cm) Wide, 26" (66cm) Deep, and 26 $\frac{3}{8}$ " (67cm) High.

Controls

The unit power switch applies power to the temperature and humidity controls.

The unit has both humidity (water) and air (heat) elements. Both elements are easily accessible through the removable side panel.

An infinite switch that has a range from low to high controls the humidity element.

A thermostat that has a 140°F (60° C) -temperature range controls the heating element.

Unpacking

Receiving the Unit

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. Do not return damaged merchandise to Lang Manufacturing Company. File your claim with the carrier.

Location

Prior to un-crating, move the unit as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

Un-crating

The PFMB will arrive completely assembled inside a wood frame covered by cardboard box and strapped to a skid. Remove the cardboard cover, cut the straps and remove the wood frame.

Installation

CAUTION

THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



CAUTION

ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.



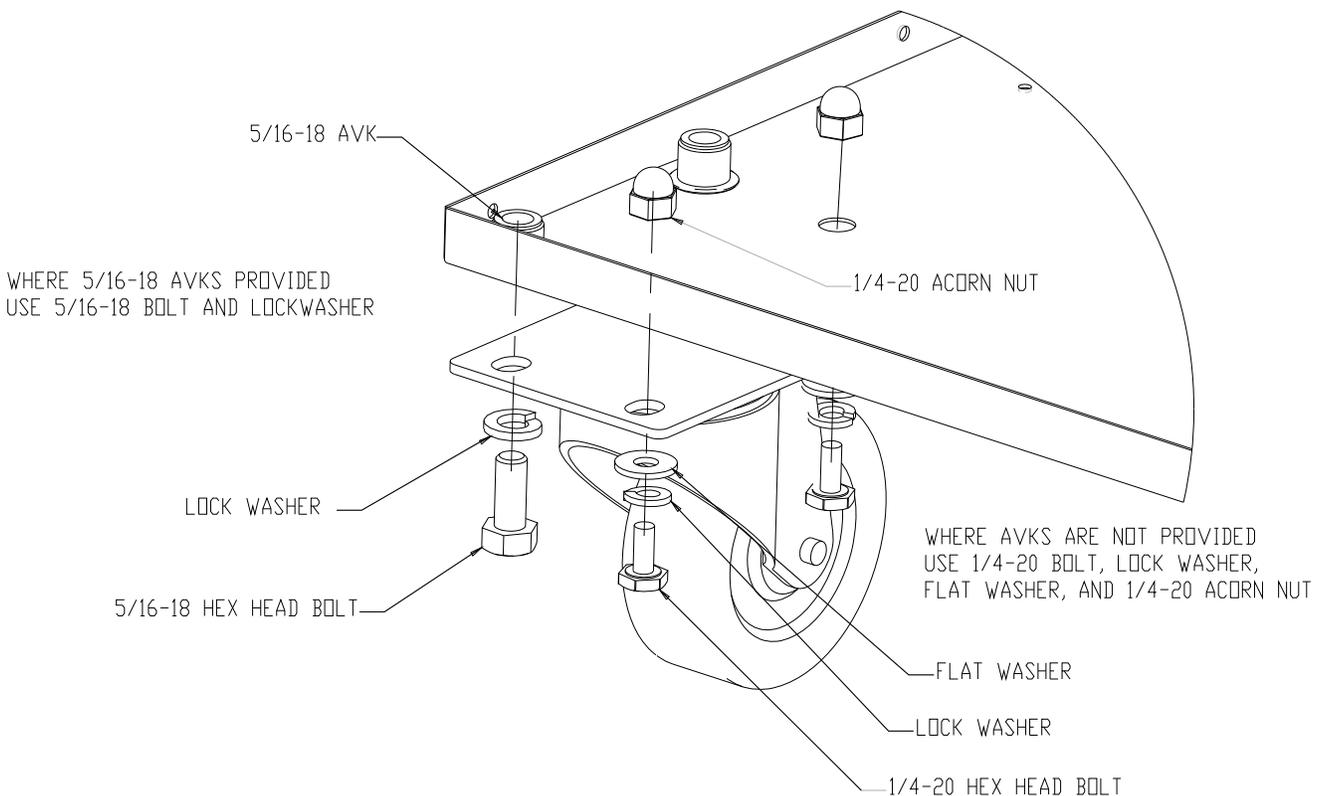
CAUTION

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



INSTALLING THE CASTERS

The PFMB comes standard with two swivel 4" and two rigid 4" casters that can be mounted on the bottom of the unit. Gently tip the unit onto its back. Bolt the swivel casters to the bottom front of the unit and the rigid casters to the bottom rear of the unit. See illustration below for reference.



DANGER

THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



WARNING

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



NOTICE

The data plate is located on the left-hand side of the unit towards the front. The unit voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.



NOTICE

The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



ELECTRICAL CONNECTION

Electrical service can be provided through a 5/8" knock out, which is located at the back of the unit.

A terminal block is provided inside the unit for hook up and can be accessed through the removable side panel.

STACKING

The MBPF (Micro Bakery Proofing Cabinet) and MBSC (Micro Bakery Staging Cabinet) are both part of a modular baking system and are both stackable.

To stack the MBSC on the top of the MBPF, tip the MBSC onto its top and insert the four 3/8"-16 studs (*pn: 2C-20108-11*) into the AVK's provided on the underside of the MBSC.

Stack the MBSC onto the top of the MBPF and align the socket head screws with the holes provided in the top of the MBPF.

To stack the EHS (oven) onto the MBSC, remove all racks and rack-slides from the inside of the oven and gently tip it onto its back.

Insert the four 3/8"-16 studs (*pn: 2C-20108-11*) into the leg holes provided on the underside of the ECOH.

Stack the ECOH onto the top of the MBSC and align the socket head screws with the holes provided in the top of the HCMB.

VENTILATION AND CLEARANCES

Standard minimum clearance from combustible construction is as follows:

0" from side

0" from back

0" from floor

These units may be set directly, without legs, on a curbed base or non-combustible floor.

Initial Start Up

NOTICE

During the first few hours of operation, you may notice a small amount of smoke coming from the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.



Each unit is preheated, tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the unit can absorb moisture and should be dried out before attempting to proof.

Prior to putting any unit into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces and even inside the heating elements can cause future trouble if not properly treated.

Before the initial use of the unit, the element must be thoroughly allowed to dry out. This can be done by setting the thermostat to the maximum setting and humidity control to the lowest setting. Allow the unit to saturate until all vapor and condensation has been eliminated. For best operating results allow the unit to thoroughly dry out for 8 to 12 hours.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.



Cinnabon Micro Bakeries Instructions

Proofing:

Proofer should be filled with HOT water first thing each morning. Controls should be set at Medium-to-Medium Low----- Temperature 110 degrees.

Check water level midway through each day.

Drain water completely at end of day.

Cold Proofer:

Time clips will be placed under each pan (not inside the pan) in cold proofer to allow expiration time to be easily read.

Cold proofer will hold a maximum of eight pans.

Baking---Oven:

The new Micro Lang Oven is equipped with four shelves. When baking place one pan on each rack to ensure even baking. When volume levels require additional baking you may bake two pans on every other shelf. Baking more will result in uneven bakes. The control panel is identical to the full size oven and should be used in the same manner.

OPERATION

CAUTION

ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

CAUTION

KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



GENERAL

The unit is designed to give well regulated, even heat. It should be thoroughly preheated before being used. It is advantageous from the operating cost standpoint, to operate with the thermostat set at the lowest possible position that will satisfactory perform the proofing and with the door shut during preheat and slack business periods.

STARTUP

1. Open the drop down door below the control panel and fill the water tray with WARM water.
2. Set the Power Switch to the "ON" position.
3. Set the Temperature Dial to the desired temperature.
4. Set the Humidity Dial to the Medium position (adjust as necessary to gain the desired humidity).
5. Allow the proofer to preheat for 1 hour.
6. Load product.
7. Shut door and keep closed.
8. Refill water pan as required during the day.

Proofing General

Proofing is one of the most important and delicate stages in baking. About 50% of the product volume is created in the proofer. Proofing accelerates the fermentation of yeast in a warm moist environment causing the dough to rise. The temperature of the proofer should not be set higher than 100°F. The humidity should be set at around medium. For optimum results, rolls should be removed from the hot proofer and transferred to the cold proofer at minimum proof. This will ensure that they can be held for 40 minutes without becoming over-proofed.

PROOFING SPECIFICS

There are many variables involved in the baking process. It is difficult to assign proofing times, temperatures, and humidity levels. Here are some general guidelines that may be helpful.

Temperature, age, and volume of dough should be the same to obtain similar results (keep accurate records).

Never proof frozen dough before thawing. Thaw in a retarder set between 38°F and 42°F for 12-16 hours. (A retarder is simply a high humidity level refrigerator).

If dough had been retarded or refrigerated, allow some "Floor" time. ("Floor" time is simply allowing the product to sit at room temperature). Thirty minutes is usually sufficient. This allows the dough temperature to rise throughout gradually.

Set humidity control just high enough so an undesirable crust is not formed during the proofing process.

Different products are proofed at different temperatures ranging between 80°F and 105°F. The lower temperatures are used for croissants or butter layered pastries. Butter melts at 87°F. The higher proofing temperatures are used for products such as breads and rolls. Never exceed 105°F; temperatures over 107°F will kill the fermentation process of the yeast.

A product has fully proofed when it doubles in size, appears loose, and feels light and fluffy.

A product is under proofed if it has not doubled in size. An under proofed product does not have an appealing appearance and will not expand to its full size during baking.

A product is over proofed because of too much time in the proofing stage. It will spread too much in the pan and fall when handled or baked.

Maintenance & Cleaning

WARNING

KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



DAILY CLEANING

The unit should be thoroughly cleaned once a day to insure against accumulation of foreign material.

Always start with a cold unit.

Always follow the cleaner manufacturer's instructions when using any cleaner.

Care should be taken to prevent caustic cleaning compounds from coming in contact with the aluminized inside of the unit.

The unit rack, rack slides and interior can be cleaned using warm water and mild detergent.

Always apply these cleaners when the unit is cold and rub in the direction of the metal's grain.

WEEKLY CLEANING

To provide the proper atmosphere for proofing or holding, Lang has designed a sealed cabinet.

A characteristic of the unit is an accumulation of water on the bottom of the cabinet. This accumulation should be removed daily.

This is easily accomplished by simply removing the rack and rack slides from the unit and sponging out any excess accumulation of water.

It may also be necessary to clean the water reservoir once a week to remove any mineral deposits that may have built up after heavy use.

Remove the racks and right hand rack slide from the unit. Remove the four wing nut screws on the right hand side of the unit. This will expose the water reservoir.

Use a sponge and some mild soap and water to remove any mineral deposits.

Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the unit.

Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked. On the following pages is a chart with the possible causes and the test to properly identify the problem.

SYMPTOM	POSSIBLE CAUSE
Unit will not heat	No power to Unit Defective power switch Defective thermostat Defective heat element
Unit will not proof	No power to unit Defective power switch Defective infinite switch Defective water element

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WARNING BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



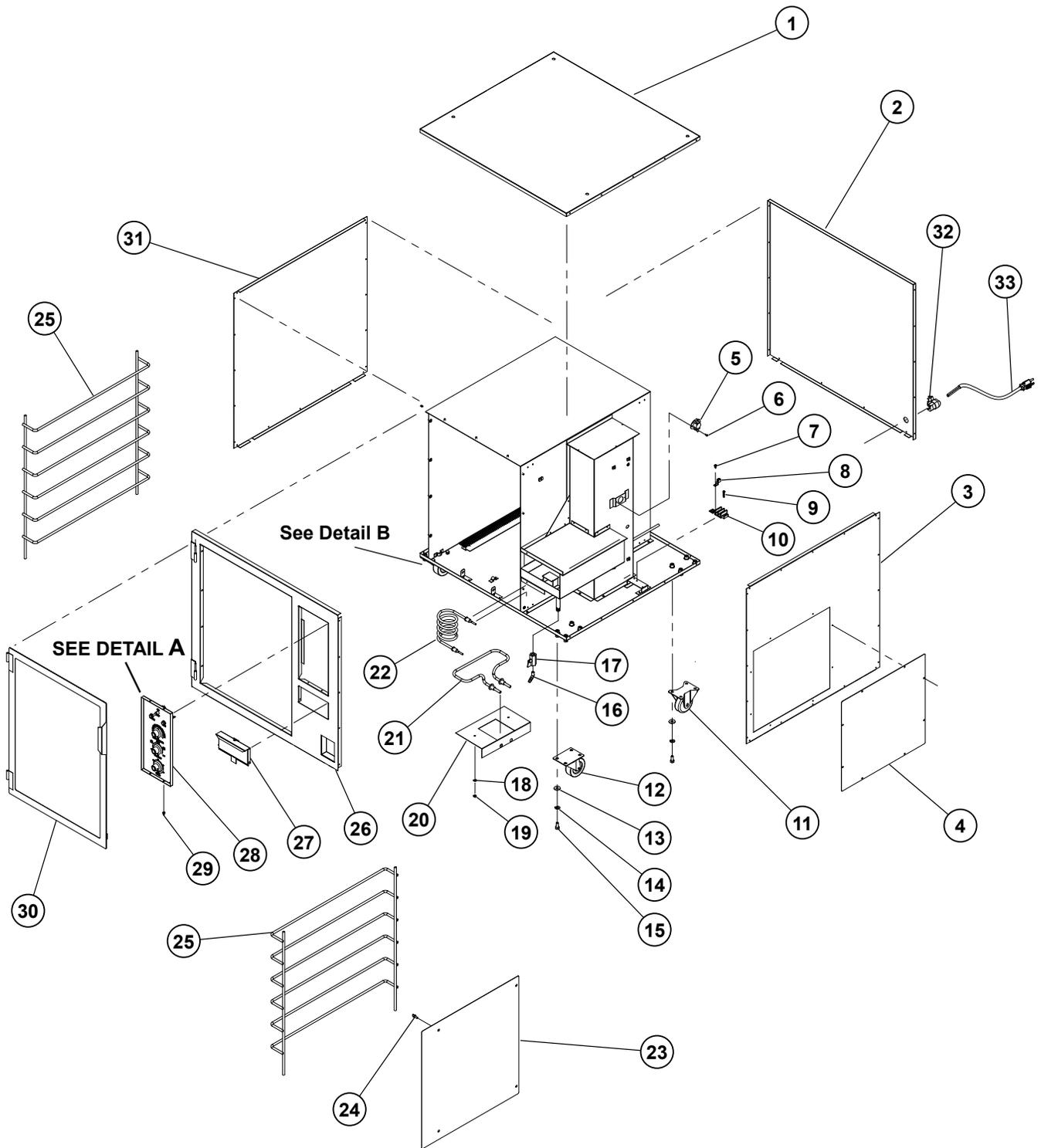
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TESTS

Possible Cause	TEST
Defective Power Switch	Check power switch for normal operation
Failed thermostat	Check thermostat for correct voltage* Verify calibration Replace if necessary*
Failed element	Check elements for correct voltage* Remove the wires and check for continuity across the element*
Failed infinite switch	Check switch for correct voltage.

* A factory authorized service representative should perform this work.



Model:
 MBPF Electric Proofer
 PFMB Electric Proofer

Lang[®]

SK2269

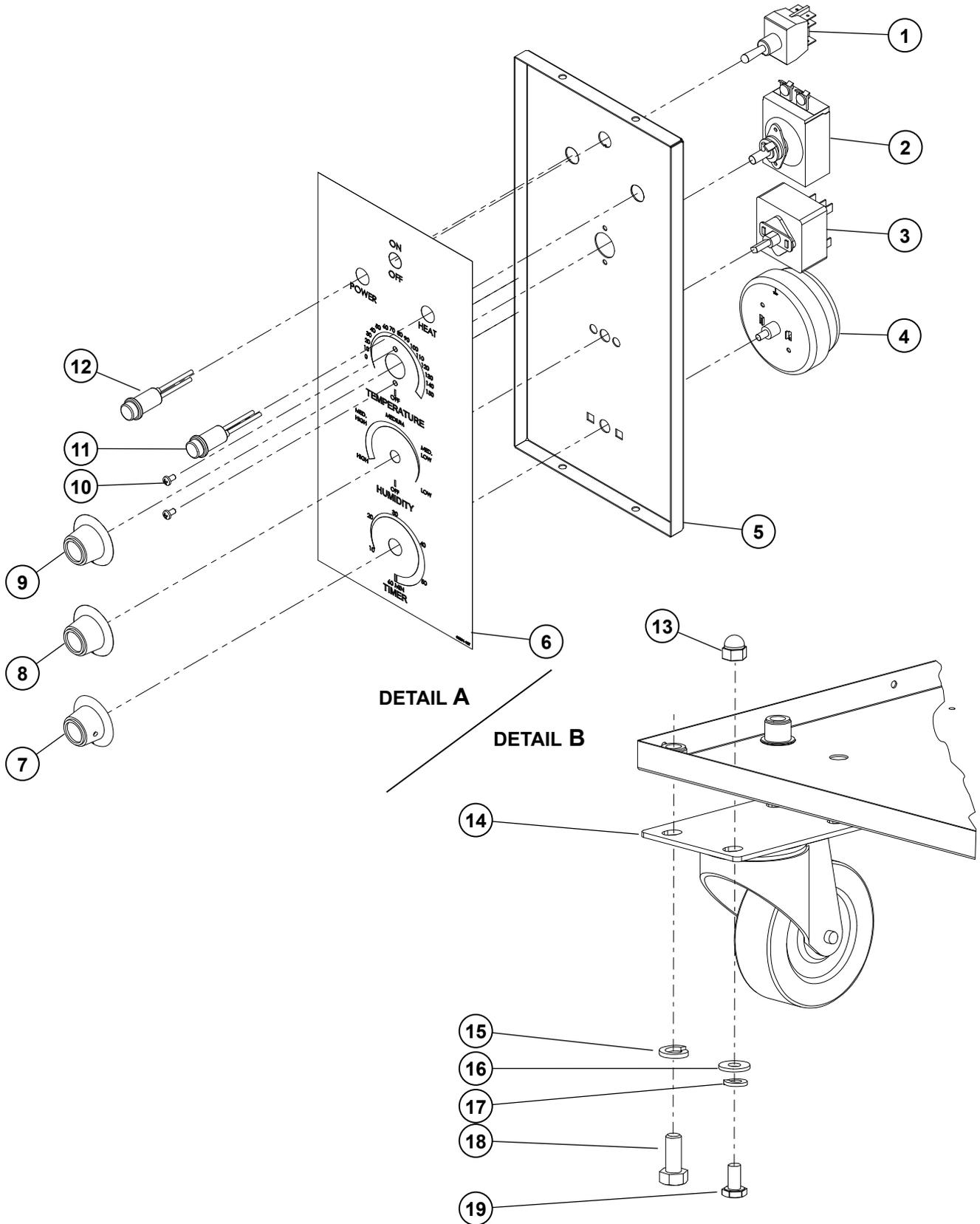
Rev. A 6/03/08

PARTS LIST

September 08, 2015, Rev. C

MBPF Electric Proofer

Key Number	Part Number	Number Per Unit	Description
1	Q9-162-106	1	BODY TOP ALL
2	Q9-162-104	1	BODY REAR ALL
3	Q9-162-102	1	BODY RIGHT SIDE ALL
4	Q9-162-118	1	ACCESS COVER ALL
5	2T-30401-28	1	STAT FXD TEMP OPEN 160 ALL
6	2C-20103-06	2	SCRW SM PLT 6 X3/8 PHL ALL
7	2C-20103-02	1	SCRW SM PLT 10 X .5 PHL SL TP A MBPF-220V(QTY=5), MBPF-2/3VCN(QTY=5)
8	2E-31200-02	1	LUG GROUNDING UL APPROVED ALL
9	2C-20201-07	2	SCRW PHD SM 8 X PHL TYP A ALL
10	2E-30500-01	1	TRM STRP 2 POLE 30A 300V ALL
11	2P-72900-04	2	CSTER RIGID 3,5/16W TRD. ALL
12	2P-72901-17	2	CSTR SWVL W/BRK 35/16TRD ALL
	2A-72500-05	4	LEG 4 W/BOLT DOWN ADJ MBPF-120VM
13	2C-20201-07	3	WSHR FLT 1/4 SAE PLTD MBPF-120VM (QTY=6)
14	2C-20202-05	4	WSHR PLT 1/4 LOCK SPLIT MBPF-120VM (QTY=7)
15	2C-20104-10	13	SCRW HXHD CAP 5/16 -18X 3/4 ALL
16	2K-70101-101	1	HOSE BARB 45 DEG ELBOW TO ALL
17	2V-70400-05	1	VALVE 1/4 MINI BALL ALL
18	2C-20204-01	2	WSHR LOCK SS #10 STD SPLIT ALL
19	2C-20301-11	2	NUT HEX 8-32 PLTD ALL
20	Q9-162-116	1	WATER ELEMENT MOUNT ALL
21	2N-11162-04	1	ELEMENT H2O PROOFER 120V MBPF-120V & CN & M
	2N-11162-08	1	ELEMENT H2O PROOFER 240V MBPF-2/3VCN, 220V & CN
22	2N-11162-10	1	ELEMENT AIR, PFMB 120V MBPF-120V & CN & M
	2N-11162-11	1	ELEMENT AIR, PFMB 220V MBPF-2/3VCN, 220V & CN
23	Q9-162-102	1	AIR DUCT COVER ALL
24	2C-20112-03	4	SCRW THUMB 1/4-20 X 1/2 SS ALL
25	2B-50200-96	1	RACK SLIDE-PFMB STAINLESS ALL
26	Q9-162-101	1	BODY FRONT ALL
27	Q9-162-711	1	WATER DOOR ASSY PFMB ALL
28	SEE DETAIL A	1	COMPONENT ASY PFMB 120V ALL
29	2C-20103-02	4	SCRW SM PLT 10 X .5 PHL SL TP A ALL
30	Q9-162-715	1	PROOFER DOOR ASSY PFMB ALL
31	Q9-162-103	1	BODY LEFT SIDE ALL
32	2K-70801-15	1	STRAIN RELIEF BUSH STRT ALL
33	2E-31107-02	1	CORD SET 14/3 X 8' 15A MBPF-120V & CN & M
	Q9-31107-02-W1	1	CORDSET 250V 14/3 15A MBPF-208/240V
NI	2P-51001-37	1	SPRING SWT DR HINGE S/S ALL
NI	2U-30200-28	1	MOTOR PROOFER 120V W/FAN MBPF-120V & CN & M
NI	2U-30200-43	1	MOTOR PROOFER 240V W/FAN MBPF-2/3VCN, 220V & CN
NI	Q9-162-170	4	MARINE LEG ADAPTER MBPF-120VM
NI	Q9-162-720	1	MARINE LEG ASSEMBLY MBPF-120VM
NI	Y9-70602-01-1	1	CATCH 1/4 BULLET W/CLIP ALL



Model:
 MBPF Detail A & B
 PFMB Detail A & B

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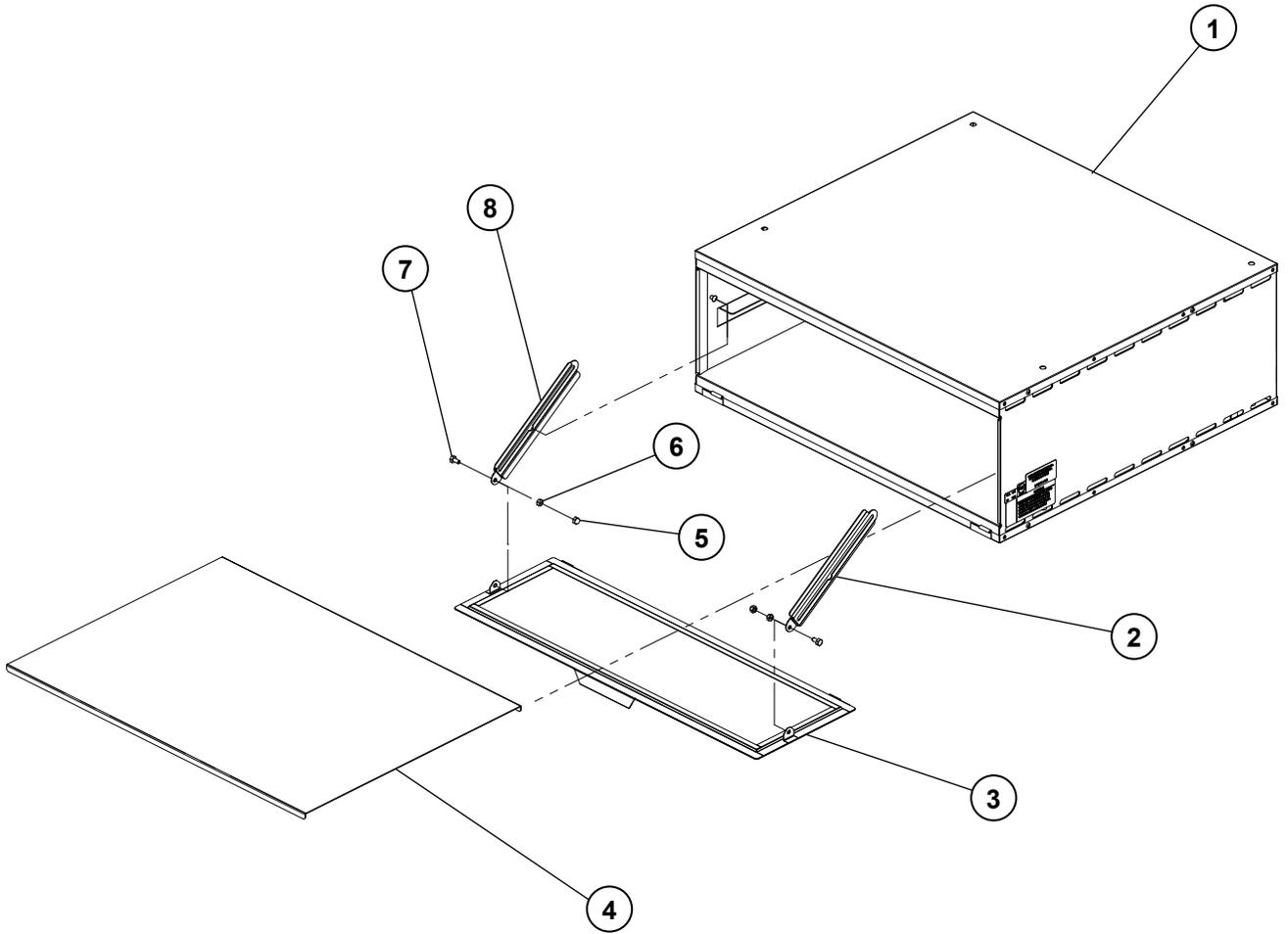
SK2271 Rev. A 6/03/08

PARTS LIST

September 08, 2015, Rev. C

MBPF Electric Proofer Controls Assembly

Key Number	Part Number	Number Per Unit	Description
1	2E-30303-19	1	SWT TOG ON-ON DPDT BLK
2	2T-30402-39	1	STAT ADJ 0-140 F 60 CAP
3	2E-30305-04	1	SWTINF120V15AMPINF120-252
	2E-30305-01	1	SWT INF 240V 15AMP
4	2J-30801-01	1	TIMER MECHANICAL LONG
5	Q9-162-117-01	1	CONTROL PANEL W / TIMER
6	2M-60301-157	1	LABEL PANEL PRFR M.B.
	2M-60301-144	1	LABEL PANEL CINNABON
7	2R-70701-46	1	BK KNB WH RNG&ARR 3-16SH
8	2R-70701-45	1	BK KNB BLUE RNG&ARR 1/4SH
9	2R-70701-44	1	BK KNOB RED RNG & ARR 1/4
10	2C-20101-77	1	SCRW MS PLT 6-32 X 0.25
11	2J-31601-19	1	PILOT LT 125V 6LEAD WHITE
	2J-31601-17	1	PILOT LT 250V 6LEAD WHITE
12	2J-31601-18	1	PILOT LT 125V 6LEAD GREEN
	2J-31601-16	1	PILOT LT 250V 6LEAD GREEN
13	2C-20301-29	3	NUT HEX ACORN 1/4-20 S/S
14	2P-72901-17	2	CSTR SWVL W/BRK 35/16TRD
	2P-72901-04	2	CSTER RIGID 3,5/16W TRD.
15	2C-20202-08	13	WSHR PLT 5/16 LOCK SPLIT
16	2C-20201-07	3	WSHR FLT 1/4 SAE PLTD
17	2C-20202-05	3	WSHR PLT 1/4 LOCK SPLIT
18	2C-20104-10	13	SCRW HXHD CAP 5/16-18X3/4
19	2C-20104-08	3	SCRW HXHD CAP PLT 1/4-20



Model:
MBSC Proofer Holding Cabinet
HCMB Proofer Holding Cabinet

Lang

SK2271

Rev. - 7/10/07

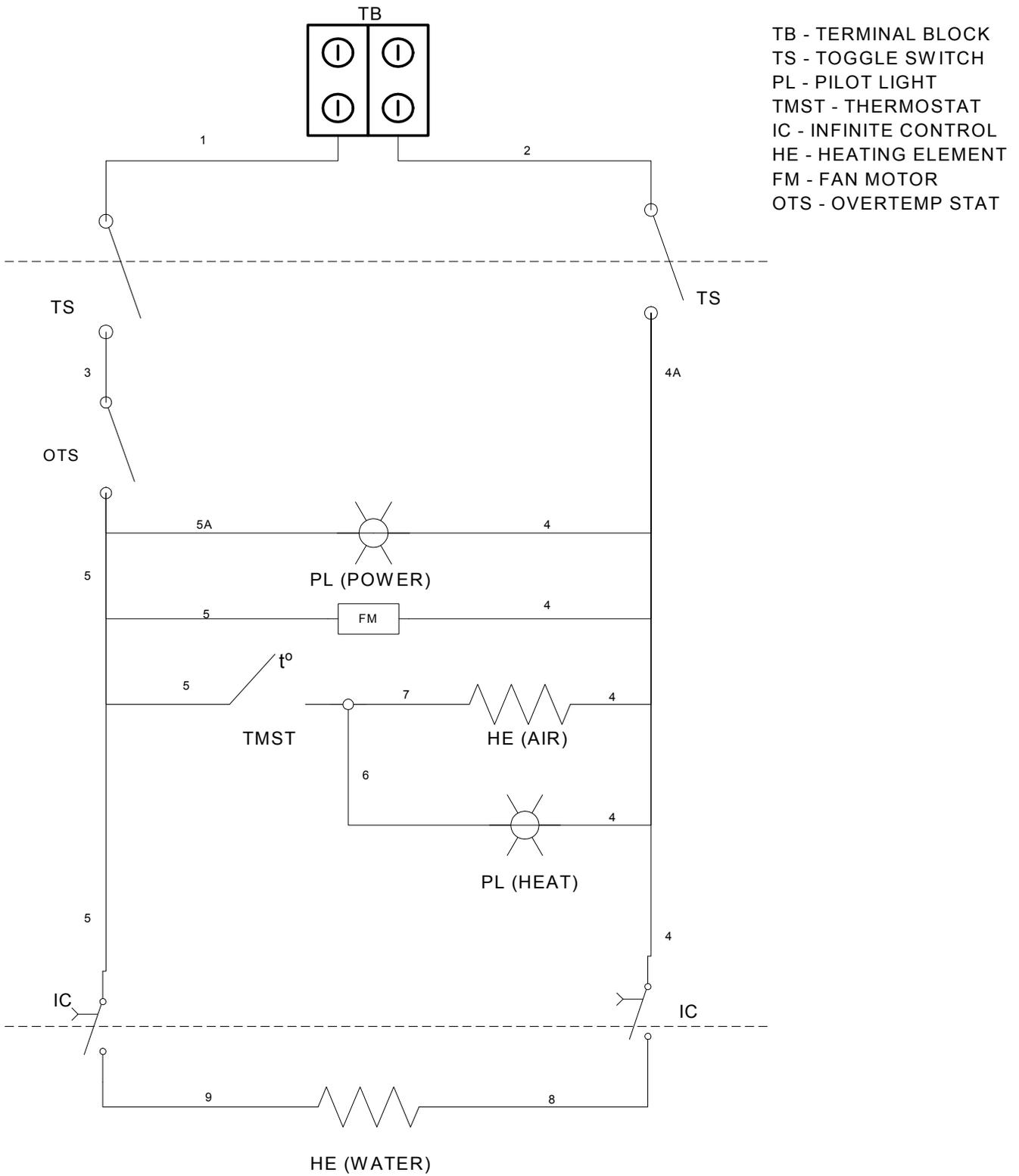
PARTS LIST

September 08, 2015, Rev. C

MBSC, HCMB PROOFER HOLDING CABINET

Key Number	Part Number	Number Per Unit	Description
1	Q9-163-701	1	BODY ASSEMBLY 11 3/8 TALL MBSC
	Q9-163-701-1	1	BODY ASSEMBLY 13 3/8 TALL MBSC
2	Q9-163-121	1	DOOR CATCH RH ARM 11 3/8 MBSC
	Q9-163-121-1	1	DOOR CATCH RH ARM 13 3/8 MBSC
3	Q9-163-704	1	DOOR ASSEMBLY 11 3/8 TALL MBSC
	Q9-163-704-1	1	DOOR ASSEMBLY 13 3/8 TALL MBSC
4	Q9-163-125	1	SHELF BOTH
5	2C-20301-07	2	NUT ACORN 1/4-20 PLTD BOTH
6	2C-20301-20	2	NUT LOCK STOVER 1/4-20 PLTD BOTH
7	2C-20111-01	2	SCRW HXHD CAP 1/4-20X1/2 SS BOTH
8	Q9-163-122	1	DOOR CATCH LH ARM 11 3/8 MBSC
	Q9-163-122-1	1	DOOR CATCH LH ARM 13 3/8 MBSC

Wiring Diagram



- TB - TERMINAL BLOCK
- TS - TOGGLE SWITCH
- PL - PILOT LIGHT
- TMST - THERMOSTAT
- IC - INFINITE CONTROL
- HE - HEATING ELEMENT
- FM - FAN MOTOR
- OTS - OVERTEMP STAT



Limited Warranty Commercial Cooking Equipment (Within the contiguous U.S., including Alaska and Hawaii, and Canada)

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang Manufacturing Company warrants products produced and sold by Lang Manufacturing Company and its duly authorized agents, against defects in materials and workmanship within the following limitations:

What is Provided:

- Limited replacement parts as specified below, including standard ground shipping from Lang or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- Lang, or an authorized service representative, will repair or replace, at Lang's sole discretion, any Lang equipment, including but not limited to the listed exclusions.

Coverage Period:

Extending from the date of shipment from Lang manufacturing or its duly authorized dealer/distributor for the specified period.

- PB12, PB24, PBE12, PBE24 PaneBella toasters for a period of 24 months from installation or 30 months from shipment from Lang (which ever comes first) limited to parts and labor.
- All removable parts and components including but not limited to: Burners, Racks, Valves, Grates, Grease Trays, Quartz Heaters for a period of three (3) months limited parts and labor, from date of shipment.
- All other Lang products and applications for a period of 12 months from installation or 18 months from the date of shipment from Lang (which ever comes first) limited parts and labor.
- Limited Life-time warranty on unison doors for ECOF, GCOF, ECSF and GCSF convection ovens. After a period of three (3) years from the date of shipment from Lang, the warranty will exclude labor, travel, mileage or any other incidental charges associated with the replacement of the oven door(s).
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized Lang service agent.

Conditions:

- Covered equipment must be properly installed and according to the requirements of the installation manual and all applicable local codes.
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including equipment subjected to harsh or inappropriate chemicals, poor water quality or equipment with missing or altered serial numbers.

- The Lang Equipment Warranty Policy states that any water connected to a Lang appliance must be in compliance with the following WATER TREATMENT REQUIREMENTS
 - Cold water, 30 to 80 PSI
 - pH between 6.8 and 7.6
 - Conductivity less than 1/500,000 Ω per inch
 - Total dissolved solids less than 100 ppm
 - Hardness from 5.3 to 7.3 grains per gallon
 - Maximum Salinity and Ion content:
 - Chlorine:* < 0.5 ppm
 - Chlorides:* < 30 ppm
 - Sulfates:* < 40 ppm
 - Iron:* < 0.1 ppm
 - Copper:* < 0.05 ppm
 - Manganese:* < 0.05 ppm
 - Chloramines:* < 0.5 ppm

It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality of the appliance in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.

STAR INTERNATIONAL HOLDINGS INC. COMPANY

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