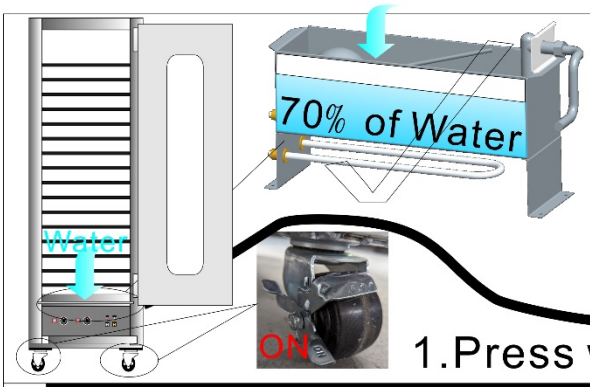
# Proofer

## Instruction Manual
## Installation, Operation, & Maintenance

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

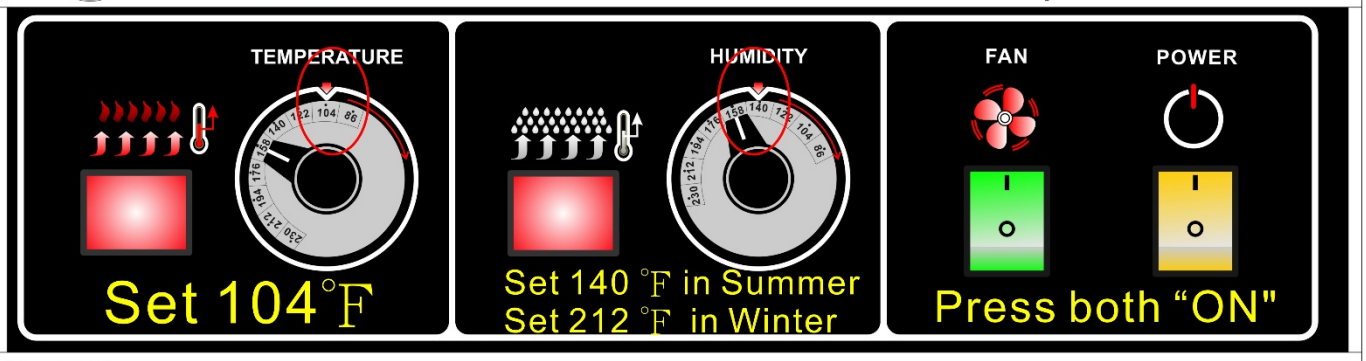
# Quick Start Guide

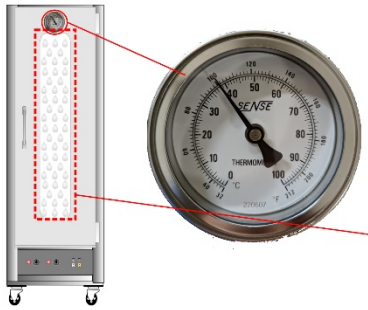



2.Open the lid and check if tank is filled with proper volume water.

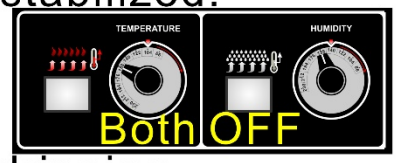
3.Insert the plug into the 110V socket.

1.Press wheel brakes in locked position.

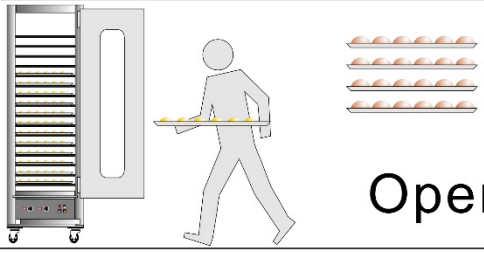


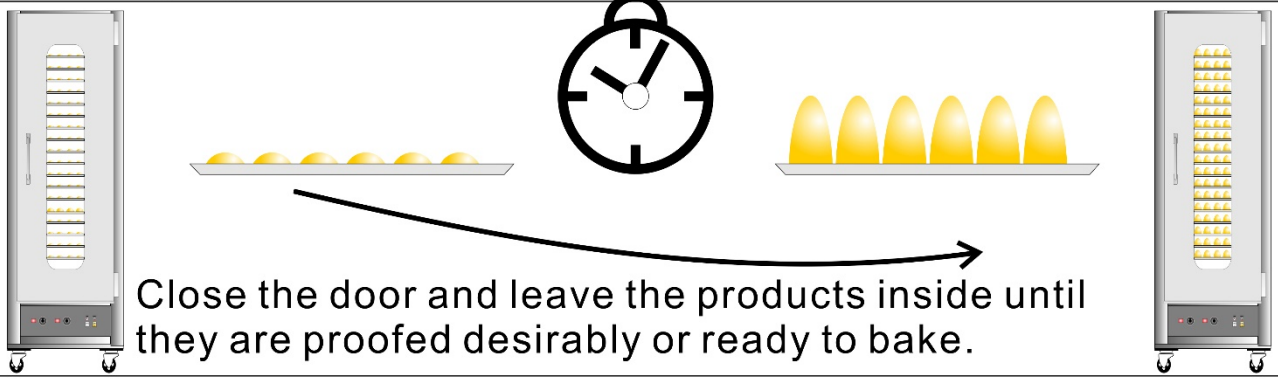
1.When the temperature is stabilized.
(Generally, close to&Below 104°F)
2.Both Indicators are Off.



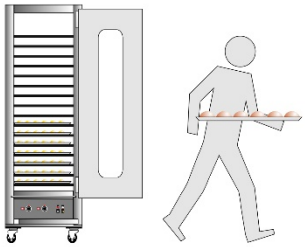

3.When the glass is blur or dripping.
4.It is ready to load products.



Open the door and load the products.



Close the door and leave the products inside until they are proofed desirably or ready to bake.



Open the door and take out of the finished products
When the proofer is not in operation, open the doors to let out the humidity

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# A. IMPORTANT READ FIRST IMPORTANT

## ! READ FIRST!

**Before installing and operating this equipment be sure everyone involved in its operation is fully trained and aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.**

**DANGER!**

**DANGER** **POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.**

**WARNING** **POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.**

**CAUTION** **POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.**

**NOTICE** **Helpful operation and installation instructions and tips are present.**

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**DANGER!**

**FOR YOUR SAFETY DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER PRODUCTS.**

**DANGER!**

**THIS PROOFER MUST BE GROUNDED. FAILURE TO GROUND THE PRODUCT COULD RESULT IN ELECTROCUTION AND DEATH.**

**WARNING** **SHOCK HAZARD DE-ENERGIZE AND LOCK-OUT ALL POWER TO EQUIPMENT BEFORE PERFORMING ANY MAINTENANCE, SERVICING OR CLEANING OF THE EQUIPMENT.**

**WARNING** SERIOUS INJURY CAN OCCUR BY BEING CAUGHT IN THE HEATING PARTS.

**WARNING** SHOCK HAZARD- NEVER CLEAN ANY ELECTRICAL UNIT BY IMMERSING IT IN WATER.

**WARNING** SHOCK HAZARD - OPERATORS SHOULD NOT OPEN ANY PANELS THAT REQUIRE THE USE OF TOOLS.

**WARNING** COVER YOUR HAIR AND DO NOT WEAR LOOSE CLOTHING OR JEWELRY TO AVOID BECOMING TANGLED OR CAUGHT IN THE PROOFER.

**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 PROOFER.

**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.

**WARNING** NEVER LET THE STEAM ELEMENT RUN WITHOUT WATER, IT CAN BE DAMAGED. CLEANING THE WATER AND STEAM TANK IN THE PROOFER PERIODICALLY CAN PREVENT MINERAL PROBLEMS.

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

**WARNING** INSTALL THE PROOFER SO THAT THE DOORS OR COVERS OF THE PROOFER CAN BE OPENED WITHOUT INTERFERENCE.

**WARNING** **BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS EQUIPMENT WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY. NEVER TOUCH ANY SWITCH WITH WET HANDS.**

**CAUTION** **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.**

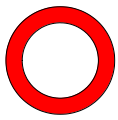
**CAUTION** **ANY STAND, COUNTER OR OTHER DEVICE ON WHICH PROOFER WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE PROOFER.**

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

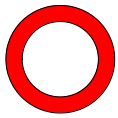
**CAUTION** **KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.**

**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.**

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

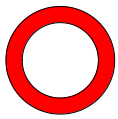


**NOTICE** **The data label is located below the control panel. The proofer voltage, wattage, serial number, specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.**

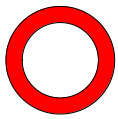


**NOTICE** **The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.**

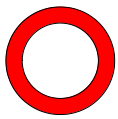
**NOTICE** **During the first few hours of operation you may notice a small amount of smoke coming from the proofer, and a faint odor from the smoke. This is normal for a new proofer and will disappear after the first few hours of use.**



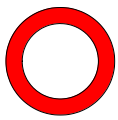
**NOTICE** **Service on this, or any other, appliances must be performed by qualified personnel only. Consult your authorized service station for the service station nearest you.**



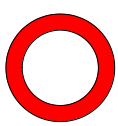
**CAUTION** **This proofer is intended for commercial use only. Not for household use**



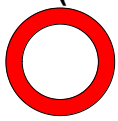
**CAUTION** **This Proofer cannot be used in the potential explosive environment.**



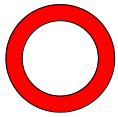
**CAUTION** **Make sure that the floor strong enough to support the proofer. Do not put anything on the floor around the Proofer. Keep the floor dry. If coolant or lubricating oil is spilled, wipe it up immediately. Do not put anything on the floor around the proofer. The proofer must not be subject to direct sunlight, chips, coolant, and oil must not be splashed on the proofer.**



**CAUTION** The Proofer must not be subject to any excessive vibrations.
Never use proofer over the environment requirements
Ambient temperature: 0℃~40℃
Relative humidity: 20%~95% (without condensation)

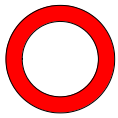


**CAUTION** No electrical noise generating sources, such as electric welder or electric discharge, can be near the proofer.
Take care to isolate the proofer from any adverse effects that might be caused by nearby equipment. An excessive voltage drop due to an insufficient power capacity will cause a malfunction of the proofer.

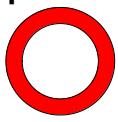


**CAUTION** To move the Proofer by forklift or crane, be sure to follow the precautions below:

(1) Only an authorized technician (forklift or crane operator) should perform work with the proofer hoisting.
(2) Before hoisting the proofer, make sure that each of the unit is fixed securely.
(3) Before hoisting the proofer, make sure that nothing unnecessary is left on the proofer.
(4) Be sure that the proofer is well balanced both lengthwise and crosswise which hoisting the proofer slightly above the floor.
(5) When a plurality of workers arc in operation, be sure to call attention each other as necessary.
(6) Use the forklift or crane with sufficient strength capacity
(Refer to the weight of the proofer/250lbs/110kg)



**CAUTION** After completing the proofer installation, check the following items before turning on the power.
Make sure that all bolts are tightened securely.
Make sure that all related hoses are connected securely.
Check the input voltage.
Never put any tools or instruments on the proofer operation panel or on any proofer part. Do not lean on the proofer while the proofer is operating.



**CAUTION** If the Proofer stops due to a power failure, turn the main disconnect switch off immediately.

# B. SAFETY PRECAUTION

The manufacturer hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property form 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

The Proofer is manufactured to rigid 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 proofer must be operated within the limits, which will not exceed the working limits of any component within the proofer.

# C. DESCRIPTION AND SPECIFICATIONS

The proofing process is to place the dough pieces into a warm and moist environment, typically a temperature of 100°F(38ºC) and a relative humidity of 80-95%. During proofing, the most obvious one being that the volume of the dough pieces increase significantly as the carbon dioxide gasses produced by the yeast fermentation inflates the gas bubbles trapped inside the dough. In fresh production, high final proofing temperatures are chosen to keep final proof times as short as possible.

The proofer (proover/prover/direct proofing cabinet) is the perfect solution for bakers that wish to achieve fermentation while guaranteeing a consistent, even fermentation.

## 1. Construction:

Stainless steel exterior Series stainless interior and exterior.
Heavy duty s/s hinges

## 2. Working temperature:

Ambient temperature ~ +158°F(+70 °C) proofing range

## 3. Humidity range:

Ambient - 99%

## 4. Capacity:

200 to 300 kg of mother dough

## 5. Water:

For Automatic water filling(1⁄2" FNPT. Cold water @ 21~30 psi.)
Water supply must have the proper hardness, pH and chloride concentration. The recommended water hardness range is 8-16 grains per liter (2-4 grains per gallon). The recommended pH

range is 7.0 to 8.5. The acceptable range for chloride concentration is 0-30 ppm. Ensure that your water supply meets these minimum water quality specifications:

—Alkalinity: 22 ppm
—Aluminum: 17 ppm
—Calcium: 3.3 ppm
—Free chlorine residual: 0.6 ppm
—Magnesium: 0.65 ppm
—PH range: 8.5 s.u.
—Sodium: 8.5 ppm
—Total Hardness: 11.9 ppm

## 6. Drain:

1/4" FNPT.

## 7. Controls:

Eye-level controllers for precise heat and humidity control. Temperature and humidity can be set independently.

## 8. Insulation:

The Proofer cabinet is rigid.

## 9. Hardware and Fittings:

Heavy-duty, stainless steel door handles positioned horizontally.

# D. UNPACKING

**CAUTION** **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 PROOFER WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE PROOFER.**

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

## 1. Receiving the Proofer

All proofers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. Upon receipt, check for freight damage, both visible and concealed.

A. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent (Driver).
B. 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 and file your claim with the carrier.

# 2. Location

Prior to un-crating, move the proofer 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.

# 3. Un-crating

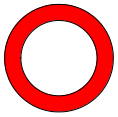
The Proofer will arrive completely assembled inside a wood frame covered by plastic bag and strapped to a skid.
1. To remove the wood frames of front, back, left, and right.
2. The proofer may now be removed from the skid**.**
3. Remove the plastic bag

# E. INSTALLATION

**DANGER!**

**THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.**
**This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, latest edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSAC22.2, as applicable.**
**The Proofer must be earthed independently of other Proofers.**

**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.**



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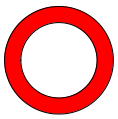


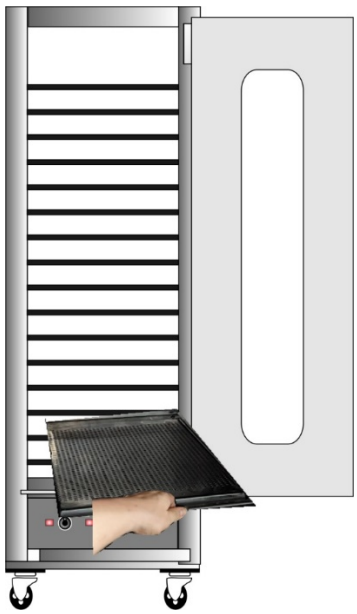
**NOTICE** **The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.**

# 1. Electrical Connection

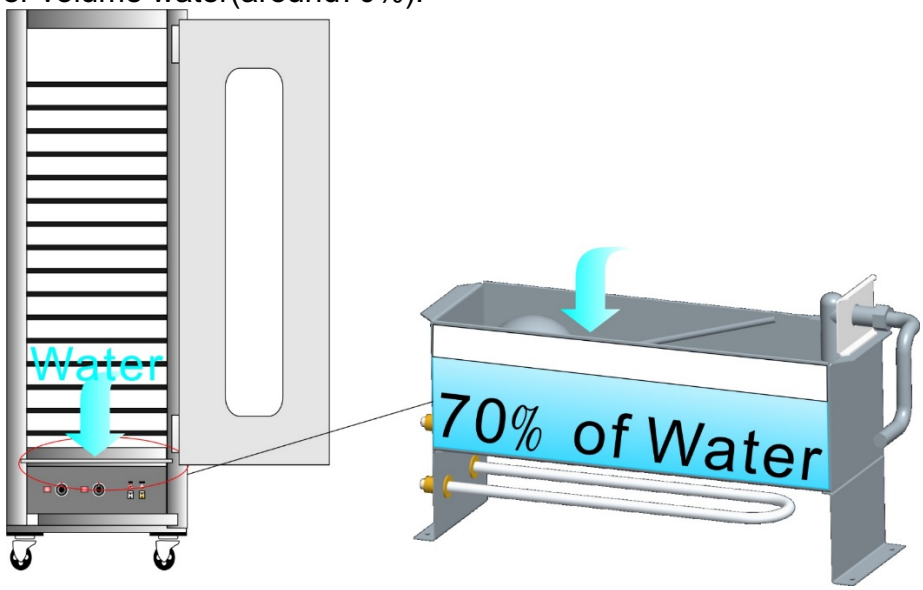
Insert the plug into the 110V socket.


# 2. Manual Water filling

1. Take out the lid.



2. Filled with proper volume water(around70%).




3. Do not over fill the tank and the water spill over the proofer floor.

# 3. Auto Water filling

Connect the water system (1／2" FNPT) to the cold-water distribution network. We highly recommend a water softener to eliminate minerals in the water.

## Automatic Water Filling

21~30PSI low pressure standard cold water supply
Water supply must have the proper hardness, pH and chloride concentration.


It is suggested using ½ Inch braided flexible stainless steel water connector for female iron water pipes fitting

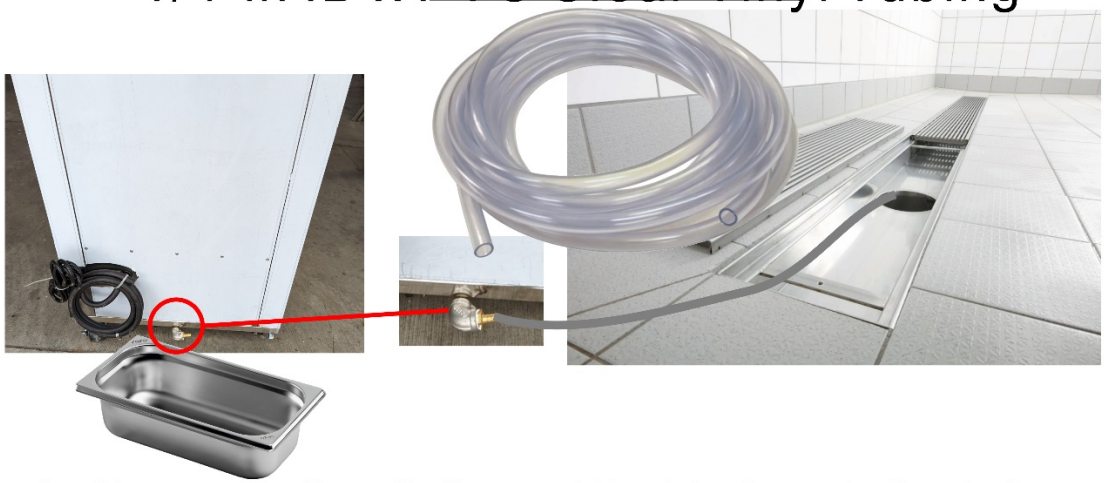
It is suggested using1/2 inch barbed adapter to connect to the black tube/hose from the proofer and fastened by a hose clamp.

# 4. Drainage

Connect the drain system 1⁄4" FNPT tube or hose to drainage distribution network.

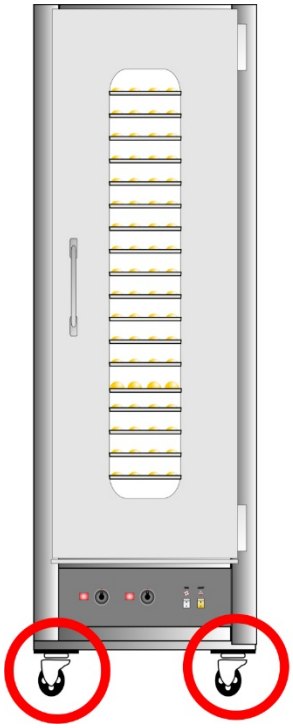
## Drainage

1/4-in ID x PVC Clear Vinyl Tubing



A. Use a grain Pan. B. Connect the tube/hose to the drainage.

# 5. Locked Proofer




Verify that wheel brakes are in locked position (front two casters).

# F.INITIAL START UP

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

Each proofer is preheated, tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the Proofer can absorb dirt, dust, and unclean moisture. Prior to putting any products into full time operation, it must be thoroughly cleaned.

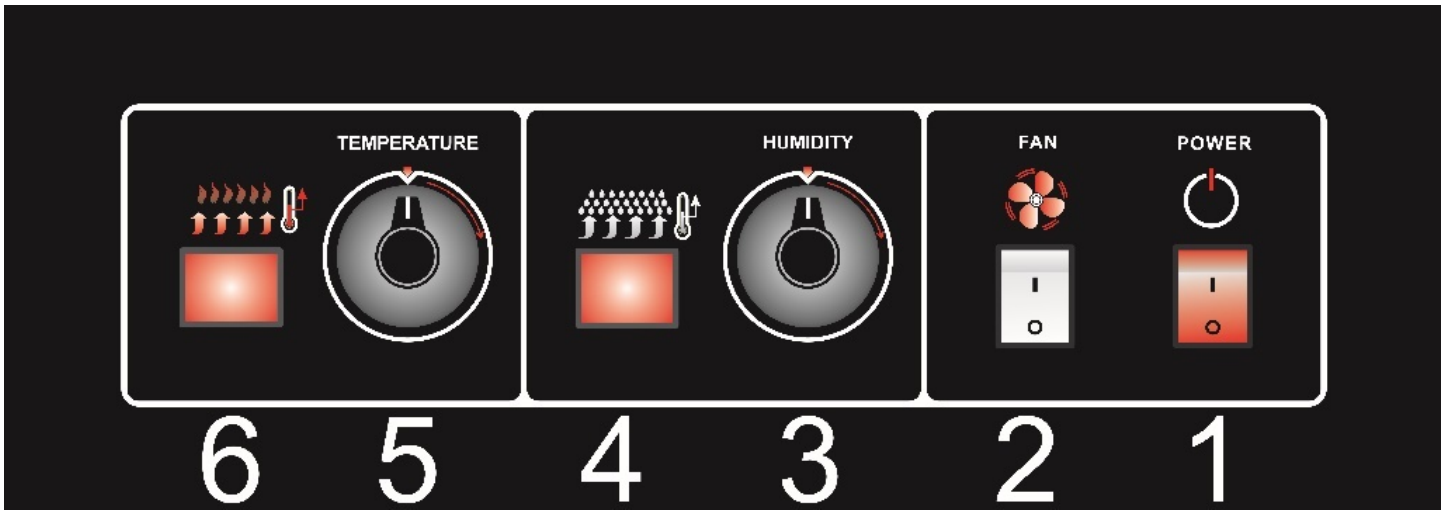
# G. OPERATION

**WARNING** **NEVER LET THE STEAM HEATING ELEMENT RUN WITHOUT WATER, IT CAN BE DAMAGED. CLEANING THE WATER AND STEAM TANK PERIODICALLY CAN PREVENT MINERAL PROBLEMS.**

**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.**

# 1. Control Panel




1. Power Switch: Turn off/on the power of the proofer.
2. Fan: Circulate air, temperature, and steam inside the proofing cabinet.
3. Humidity heater working indicator:" ON">heater is working. "OFF">heater is not working.
4. Humidity volume regulator/Water tank temperature: setup the desired steam volume of the proofer cabinet = (proper steam tank temperature to generate required steam)
5. Temperature Thermostat: setup the desired temperature of the proofing cabinet.
6. Temperature heater working indicator:" ON">heater is working. "OFF">heater is not working.

# 2. Operation procedures

1. Press wheel brakes in locked/ON position.
2. Open lid and verify the tank is filled with proper volume water.
3. Insert the plug into the 110V socket
4. Press "ON" the power switch. The power switch should illuminate.
5. Press "ON" the fan switch. The fan switch should illuminate.
   (Some products are not suitable for stronger air flow. Simply turn off the fan switch to stop circulation)
6. Set the thermostat control at 90-104 Fahrenheit (30~40 Celsius) degree for proofer.
   100 Fahrenheit (38 Celsius) is general temperature for proofing dough.
7. Set the humidity control (water tank temperature) by following the suggested temperatures (General suggestions. The adjustment should be based on desired product results)

| Proofer Ambient Temperature | | Suggested Water Tank Temperature | |
|---|---|---|---|
| Fahrenheit | Celsius | Fahrenheit | Celsius |
| Above 77℉(Summer) Indoor | Above 25℃(Summer) Indoor | 140℉ | 60℃ |

| | | | |
|---|---|---|---|
| Below 176℉(Winter)<br>In door | Below 25℃(Winter)<br>Indoor | 212℉ | 100℃ |
| Not enough humidity<br>(Extra cold condition)<br>In door | Not enough humidity<br>(Extra cold condition)<br>In door | 230℉ | 110℃℉ |

8. It takes approximately 30-60 minutes for preheat and to circulate the moisture.
9. If there is too much fog and water drips from the glass doors, adjust humidity control to a lower number.
10. When the temperature is stabilized.
11. Both temperature and humidity indicators are off. It means both desired temperature and humidity have reached. (It may appear that the glass is blur or a little dripping)
12. Open the door and load the products into cabinet.
13. Close the door and leave the products inside until they are proofed desirably or ready to bake.
14. Open the door and take out of the finished products
15. When proofing cycle is completed, turn the power switch "OFF".
16. When the proofer is not in operation, open the doors to let out the humidity and then prevent mold.

# H. OPERATING TIPS

1. If you want to move the proofer, inspect wheel brakes before attempting to move the proofer.
2. If the proofer ambient temperature is cold/below 50℉/10℃/cold, it can set the humidity control to 230℉/110℃ setting for 10 to 15 minutes to accelerate the humidification. It must reset the humidity volume regulator back to the desired setting before beginning the proofing process.
3. The door should not be opened until proofing has been finished if the products have been loaded and proofing has started.

# I. 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.**

## 1. Water Tank

The routine maintenance required involves the cleaning of the tanks and heater elements. Before cleaning first disconnect the electrical supply and ensure that the tank is cool. The maintenance required will depend on the quality of the water supply, we recommend every 6

months, more frequently if possible.

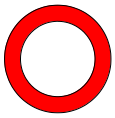
If the proofer will not be used for a long time, dry the water tank by using cloth to suck water as much as possible and open the proofer door and lid to dry the proofer cabinet naturally.

## 2. Exterior& Interior

The exterior and interior of the proofer are made of stainless steel. if the proofer is cared for correctly, it will keep its as new finish for many years. Normal day to day cleaning should be carried out with a soft cloth and water. Always wipe the cabinet vertically in the same direction of the grain in the stainless steel. While stainless steel is a very strong and robust material, the satin smooth finish can be spoilt by wiping against the grain.

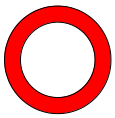
***Never use abrasive materials or chemical cleaners.***
***They can damage the surface and cause corrosion. Occasionally the exterior should be polished with a good stainless-steel polish to protect the surface.***

# J. TROUBLESHOOTING



**NOTICE** **Service on this, or any other, the appliance must be performed by qualified personnel only. Consult your authorized service station directory.**

**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 JENDAH OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.**

## 1. Symptom & Solution

What follows is a chart of Symptoms, and Possible causes, Solutions to aid in diagnosing faults with the Proofer. 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(S) | SOLUTIONS |
|---|---|---|
| Pinched, small products. | Drying of the products due to lack of humidity | Increase humidity level<br>Ensure racks are positioned |

| | | |
|---|---|---|
| | | correctly<br>Ensure doors are firmly closed. |
| The unit does not turn on when installed. | Defective power cord or switch or<br>Power cable is not connected.<br>No power input<br>No power at break | Check the electric cable of the unit.<br>Check if the main switch is on.<br>Check the breaker of the building. |
| The heat indicator “ON” but the unit does not produce heat. | Setup temperature is too low.<br>Defective heating element | Make sure that the thermostat is adjusted to the desired temperature (Over ambient temperature)<br>Check the heating element and its connection. |
| The steam indicator “ON” but the unit does not produce steam. | No water in the water or steam tank<br>Defective steam element | Check if the water tank and steam tank is full of water.<br>Adjust the humidity control at higher number, the pilot light of the humidity control should came on and the water element should run at full capacity.<br>Check if the immersion steam element connection is OK. |