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› Kolice KF-18C Commercial Dough Proofer and Fermenter User Manual

Kolice KF-18C

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Model: KF-18C

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Kolice KF-18C Commercial Dough Proofer and Fermenter. This versatile unit integrates cooling, thawing, fresh-keeping, and fermentation functions, making it suitable for various commercial baking needs. Please read this manual thoroughly before installation, operation, or maintenance.



Image 1.1: Overview of the Kolice KF-18C Commercial Dough Proofer and Fermenter.

2. SAFETY INSTRUCTIONS

- Ensure the unit is connected to a grounded power outlet with the correct voltage (110V, 60Hz) and wattage (580W).
- Do not operate the unit with a damaged power cord or plug.
- Keep hands and foreign objects away from moving parts and fans inside the unit.
- Always disconnect power before cleaning or performing any maintenance.
- Use appropriate personal protective equipment, such as oven mitts, when handling hot trays or components.
- Do not block ventilation openings.
- This appliance is for commercial use only and should be operated by trained personnel.

3. SETUP

3.1 Unpacking and Inspection

Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately. Retain all packaging materials for potential returns or claims.

3.2 Placement

Place the proofer on a stable, level surface capable of supporting its weight (approximately 210 lbs). Ensure adequate clearance around the unit for proper ventilation. The adjustable stainless steel feet can be used to level the unit.

3.3 Electrical Connection

Connect the unit to a dedicated 110V, 60Hz, 580W grounded electrical outlet. Do not use extension cords or adapters.

3.4 Water Connection

Connect the provided water hose to a potable water supply for the automatic water discharge and humidification system. Ensure all connections are secure to prevent leaks.

Your browser does not support the video tag.

Video 3.1: This video demonstrates the interior of the proofer, showing the trays, control panel, power cord, and water hose connections, which are crucial for proper setup.

3.5 Tray Installation

The unit comes with 18 stainless steel trays. Insert the trays into the designated slots. Ensure they are properly seated. Only trays of size 23.62" x 15.75" x 0.79" (60x40x2cm) are compatible.



Image 3.2: Interior view of the proofer showing the tray slots and fans for air circulation.

3.6 Initial Cleaning

Before first use, clean the interior and all removable parts with a mild detergent and warm water. Rinse thoroughly and dry completely.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The unit features a touch control panel for easy operation. It displays current time, temperature, and humidity, and allows selection of various functions.



Image 4.1: Close-up of the touch control panel with temperature, humidity, and function settings.

4.2 Setting Temperature and Humidity

- Use the temperature controls to set the desired temperature between 0°C and 45°C (32°F to 113°F).
- Adjust the humidity level from 0% to 99% using the humidity controls.
- For optimal fermentation, the unit supports a two-stage humidity setting: 65% for the first stage and 85% for the second stage.

4.3 Selecting Modes

The unit offers four primary functions: Cooling, Thawing, Keep Fresh, and Fermentation. Select the desired mode via the touch control panel. The cold air convection system ensures uniform temperature distribution across all trays.

4.4 Using the 24-Hour Timer

Set custom operating times for each stage using the 24-hour timer function. Programs can be set for specific days from Monday to Sunday for precise control over the process.

4.5 Loading Dough and Products

Place dough or other products evenly on the trays. Ensure adequate space between items for proper air circulation. Slide the loaded trays into the unit.



Image 4.2: Various types of dough placed on trays inside the proofer, ready for processing.

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Video 4.3: This video demonstrates the proofer in action, showing different types of dough being proofed and baked, highlighting the unit's versatility.

5. MAINTENANCE

5.1 Cleaning

The unit is constructed from food-grade stainless steel, making it durable and easy to clean. Regularly clean the interior and exterior surfaces with a mild, non-abrasive cleaner and a soft cloth. The removable seal strip on the door can be detached for thorough cleaning.

DETAIL QUALITY / AT A GLANCE

Stainless steel body, more durable, accurate temperature control panel with ease, removable shelf, more convenient, more even hot air fermentation cycle,-body molding water tank leak-free.



Image 5.1: Detailed view highlighting the stainless steel construction, door seal, and removable shelves for easy cleaning and maintenance.

5.2 Auto-Defrost and Water Discharge

The unit is equipped with an auto-defrost function and automatic water discharge, minimizing manual intervention. Ensure the water drainage system is clear and unobstructed.

5.3 Regular Checks

Periodically check the door seal for wear and tear. Ensure all electrical connections are secure and the power cord is undamaged. Inspect the fans for any obstructions.

6. TROUBLESHOOTING

If the unit is not functioning as expected, perform the following basic checks:

- **No Power:** Check the power cord connection, the electrical outlet, and the circuit breaker.
- **Incorrect Temperature/Humidity:** Verify settings on the control panel. Ensure the door is properly closed and sealed.

- **Uneven Proving:** Ensure trays are not overloaded and items are spaced correctly for air circulation. Check if fans are operating.
- **Water Leakage:** Inspect water hose connections and drainage system for blockages or loose fittings.

For persistent issues or error codes displayed on the control panel, refer to the detailed troubleshooting section in the full product manual or contact Kolice customer support.

7. SPECIFICATIONS

Feature	Specification
Model Number	KF-18C
Brand	Kolice
Capacity	650 Liters
Product Dimensions (D x W x H)	27.56" x 33.46" x 82.68" (70x85x210cm)
Temperature Range	0°C to 45°C (32°F to 113°F)
Humidity Range	0% to 99%
Number of Trays	18 (Tray size: 23.62" x 15.75" x 0.79" / 60x40x2cm)
Power Source	Electric
Wattage	580W
Control Type	Touch
Material	Food-grade Stainless Steel
Item Weight	210 Pounds

8. WARRANTY AND SUPPORT

The Kolice KF-18C Commercial Dough Proofer and Fermenter comes with a **1-year warranty for spare parts**. For warranty claims, technical assistance, or any questions regarding the operation and maintenance of your unit, please contact Kolice customer support. Refer to your purchase documentation for specific contact details.

ASK A QUESTION ABOUT THIS MANUAL

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