



Bakery Equipment Co.

The Star Performers of the Bakery

Model

GMP11 Proofer

Instruction manual

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www.geminibakequip.com

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PERIODIC MAINTENANCE

The time interval of cleaning the following items depends on local water conditions.

Remove the interior panel to expose the heating elements and use a brush to remove any deposits. Also remove the spray nozzle and clean.

CLEANING

Any recognized stainless steel cleaner will be acceptable to clean the box it is also advisable, after each production period, to use a clean dry towel to wipe down the interior of the box of any excess moisture. Leave the door ajar to facilitate further drying.

RECEIVING AND PRE-INSTALLATION

Your equipment was inspected and carefully crated before it was shipped. Upon its arrival to your location, you should immediately inspect the crate and the equipment itself for damage. If there is any damage it is your responsibility to file a claim with the Freight Company. This equipment will be shipped fully assembled, in one piece.

The shipping weights are:	GMP11	655 Lbs.
	GMP21	965 Lbs.

PREPARATIONS PRIOR TO FINAL PLACEMENT

Flooring: The floor where the equipment is to be placed must be level and clean.
The equipment must sit flush to the floor.

Utility Requirement: All connections must be made by a qualified technician.

240 volts, 3 phase, 60 hertz, 20 AMP circuit
110 volts, 1 phase, 60 hertz, 15 AMP circuit
1/4" NPT hot water connection at 25 to 40PSI
3/8" NPT drain
A water filter is recommended, but not required.

OPERATION HINTS

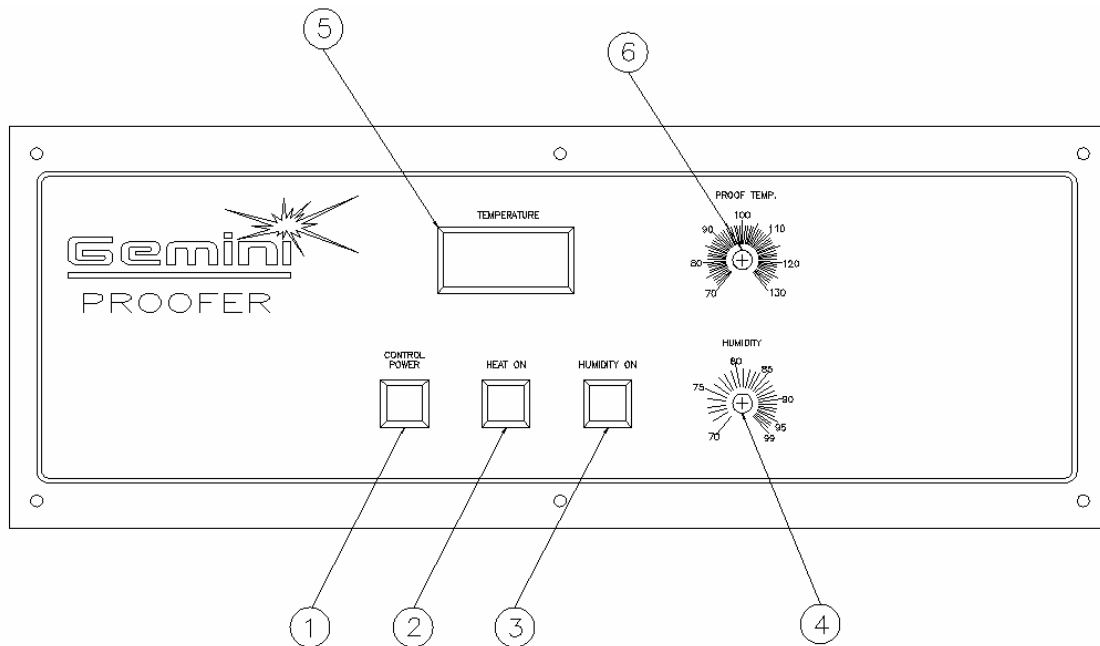
It is advisable to allow the box 15 minutes warm up time before the initial use of each production period.

During idle periods, it is advisable to turn the box off and have the door ajar. This will save energy and help dry the box out.

Due to local water conditions, water filters and even water softener might be required.

OPERATOR PANEL DESCRIPTION

1. **Main Power Switch:** allows power to equipment
2. **Red Heat Light:** when illuminated, it indicates the box is calling for humidity.
3. **Amber Humidity Light:** when illuminated, it indicates the box is calling for humidity.
4. **Humidity Dial:** this dial sets the desired humidity in the box.
5. **Temperature Read Out:** this read out indicates the temperature in the box.
6. **Proof Temperature Dial:** this dial sets the desired temperature in the box.



GMP11 PARTS LIST

CLIMATOR UNIT COMPLETE GMP

Quantity	Part Number	Description
1	99-20-307	THERMOSTAT HIGH LIMIT
3	99-80-268	ADAPTER SHAFT-GMP CLIMATOR FAN
3	99-40-135	FAN GUARD PLASTIC
3	99-30-599	BLADE FAN PLASTIC COUNTERCLOCK
3	99-20-309	HEATING ELEMENT - 1500W @ 240V
3	99-A4Z-1785R	HEATING ELEMENT 480 VOLT (Optional)
3	99-20-313	MOTOR UNIT BEARING FAN WITH 7F
1	99-80-275	SENSOR HUMIDITY GP/GMP SERIES
1	99-5600	NOZZLE ADAPTER 1/2 FPT
1	99-80-271	NOZZLE SPR HOLLOW 80°W/NOZZLE ADPT.
1	99-80-279	VALVE SOLENOID 1/8 -GMP SERIES

ELECTRICAL CONTROL BOX

Quantity	Part Number	Description
1	99-20-339	SENSOR RTD TEMPERATURE
1	99-20-340	SOCKET RELAY 8 PIN MINIATURE
1	99-20-341	RELAY SPDT 15A 24VDC COIL
2	99-20-342	CONTACTOR 3-POLE HEATING 115V-60HZ-1PH
1	99-20-355	CONTROL DUAL TEMP. 70-130 100
1	99-20-377	HUMIDITY CONTROL P.C.B. GP(R)
1	99-20-343	BREAKER PUSH TO RESET - 10AMPS

OPERATOR PANEL ASSY GMP

Quantity	Part Number	Description
1	99-20-321	POTENTIOMETER 1K 2W LINEAR
2	99-20-322	BULB PILOT 115V
2	99-20-323	KNOB PLASTIC - GMP SERIES
1	99-20-326	DISPLAY TEMP
1	99-20-355	CONTROL DUAL TEMP. 70-130 100
1	99-20-437	LIGHT PUSH GREEN MAINTAIN
1	99-20-435	CONTACT BLOCK N.O. NON-ILLUMINATED
1	99-20-439	LIGHT PILOT RED
1	99-20-440	LIGHT PILOT AMBER (YELLOW)
2	99-20-436	SOCKET PILOT LAMP TELEMech.