

# **Lang**<sup>®</sup>

## **Micro Bakery Proofer and Staging Cabinet**

*Commercial & Marine*

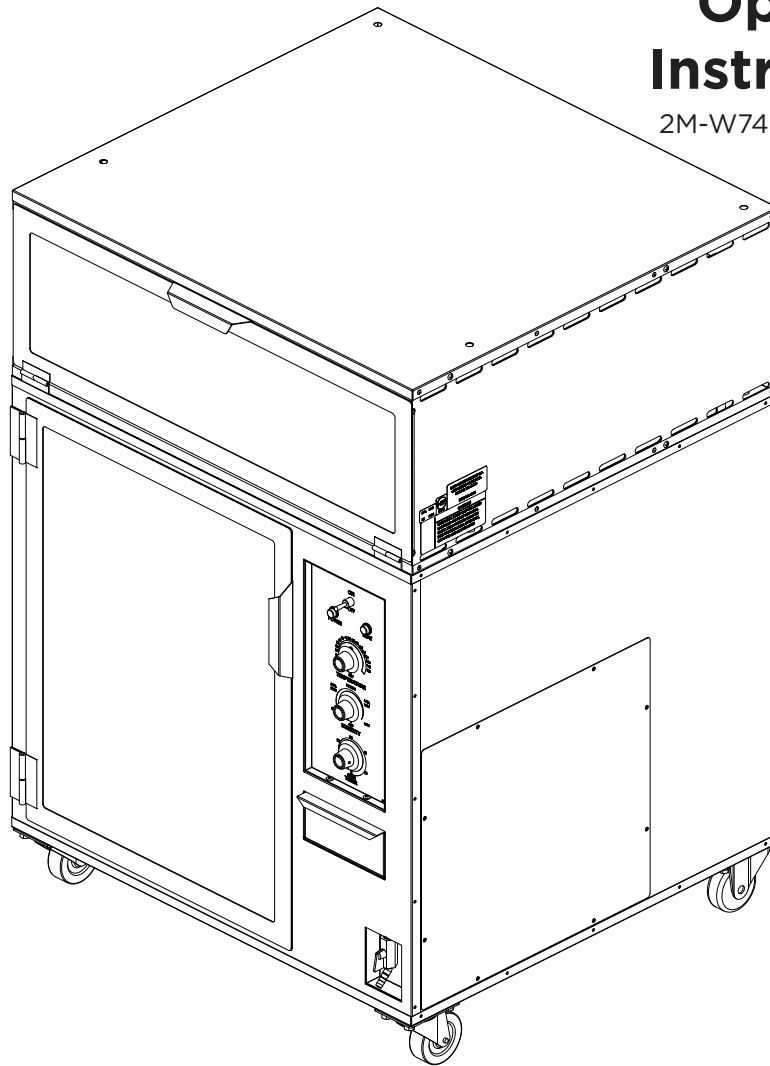
MBPF 120, MBPF 220,  
MBPF 380, and MBSC

**Installation and**

**Operation**

**Instructions**

2M-W743 REV D (01-24)



These appliances are intended to be used for commercial applications, for example; in kitchens for restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

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.

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

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



HIGH VOLTAGE



**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.



**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.



**HIGH VOLTAGE**

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**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 off the melter, and a faint odor from the smoke. This is normal for a new melter 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.



**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.



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**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.



**HIGH VOLTAGE**



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.

### 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

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### 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<sup>7</sup>/<sub>8</sub>" (70.8cm) High with out legs, 46<sup>1</sup>/<sub>2</sub>" (118.10cm) Deep, and 30<sup>1</sup>/<sub>8</sub>" (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<sup>3</sup>/<sub>4</sub>" (47.625cm) Wide, 26" (66cm) Deep, and 26<sup>3</sup>/<sub>8</sub>" (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 MBPF 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.

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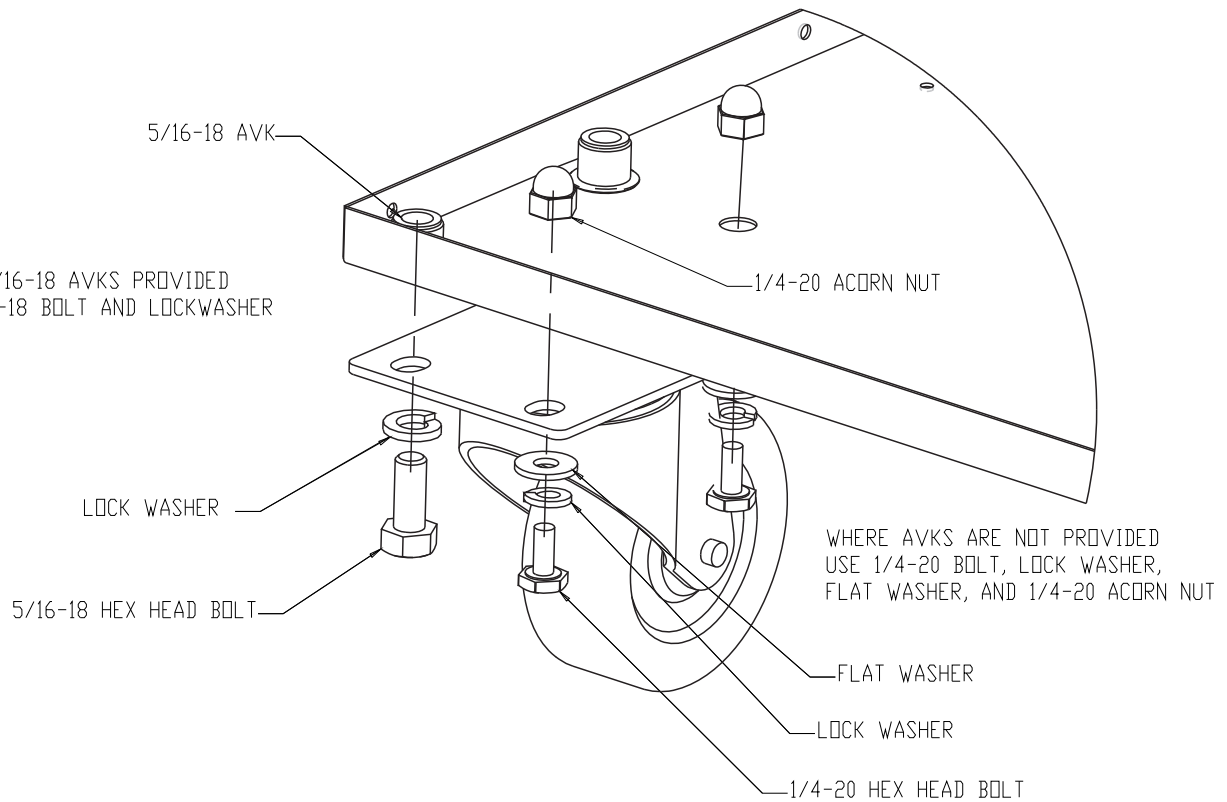


## Installation

### INSTALLING THE CASTERS

The Proofing Cabinet Micro Bakery (MBPF) comes standard with two 4" swivel and two 4" rigid 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.



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HIGH  
VOLTAGE

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## 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 Operations



### 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.

## PROOFING SPECIFICS continued

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.

**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.

# TROUBLESHOOTING

## Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedies 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. See charts below for possible causes and the tests to properly identify the problem.

SYMPTOM	POSSIBLE CAUSE
Unit will not heat	<ul style="list-style-type: none"> <li>No power to the unit</li> <li>Defective power switch</li> <li>Defective thermostat</li> <li>Defective heat element</li> </ul>
Unit will not proof	<ul style="list-style-type: none"> <li>No power to the unit</li> <li>Defective power switch</li> <li>Defective infinite switch</li> <li>Defective water element</li> </ul>

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### WARNING:

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**HIGH VOLTAGE**

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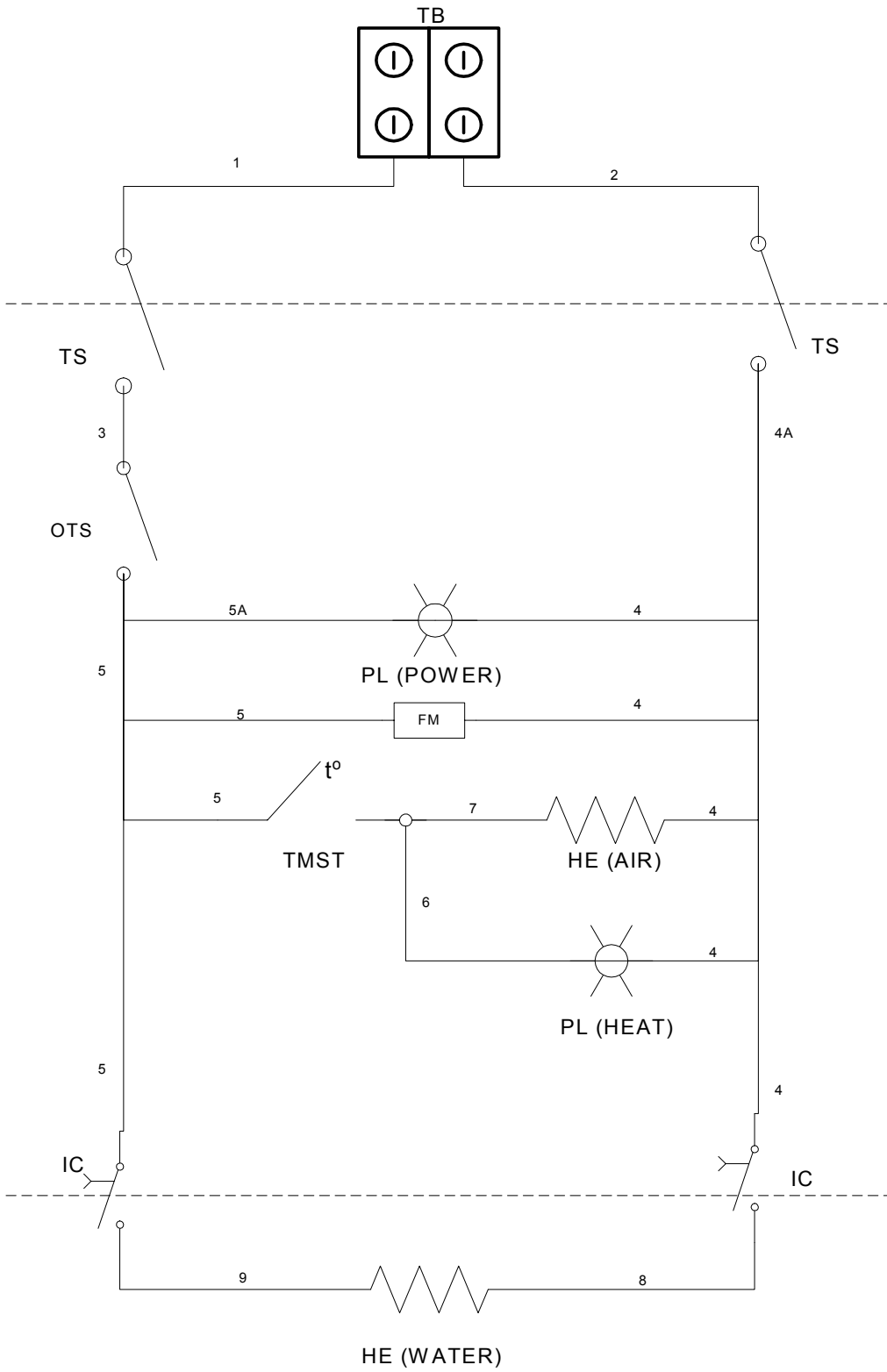
## TESTS

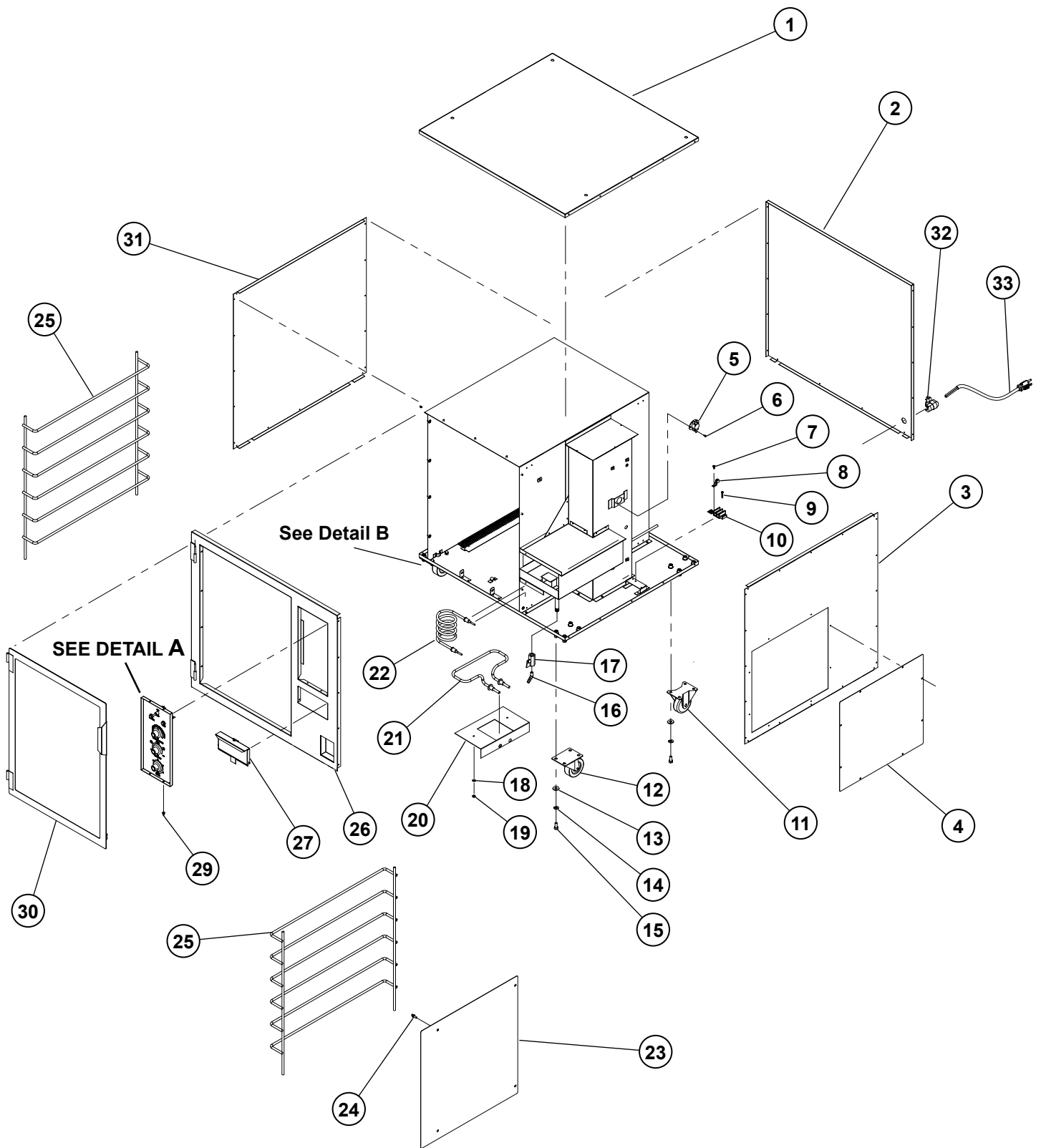
POSSIBLE CAUSE	TEST
Defective power switch	<ul style="list-style-type: none"> <li>Check power switch for normal operation</li> </ul>
Failed thermostat	<ul style="list-style-type: none"> <li>Check thermostat for correct voltage*</li> <li>Verify calibration</li> <li>Replace if necessary*</li> </ul>
Failed element	<ul style="list-style-type: none"> <li>Check elements for correct voltage*</li> <li>Remove the wires and check for proper resistance across the element*</li> </ul>
Failed infinite switch	<ul style="list-style-type: none"> <li>Check switch for correct voltage*</li> </ul>

\* A factory authorized service representative should perform this work.

# 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



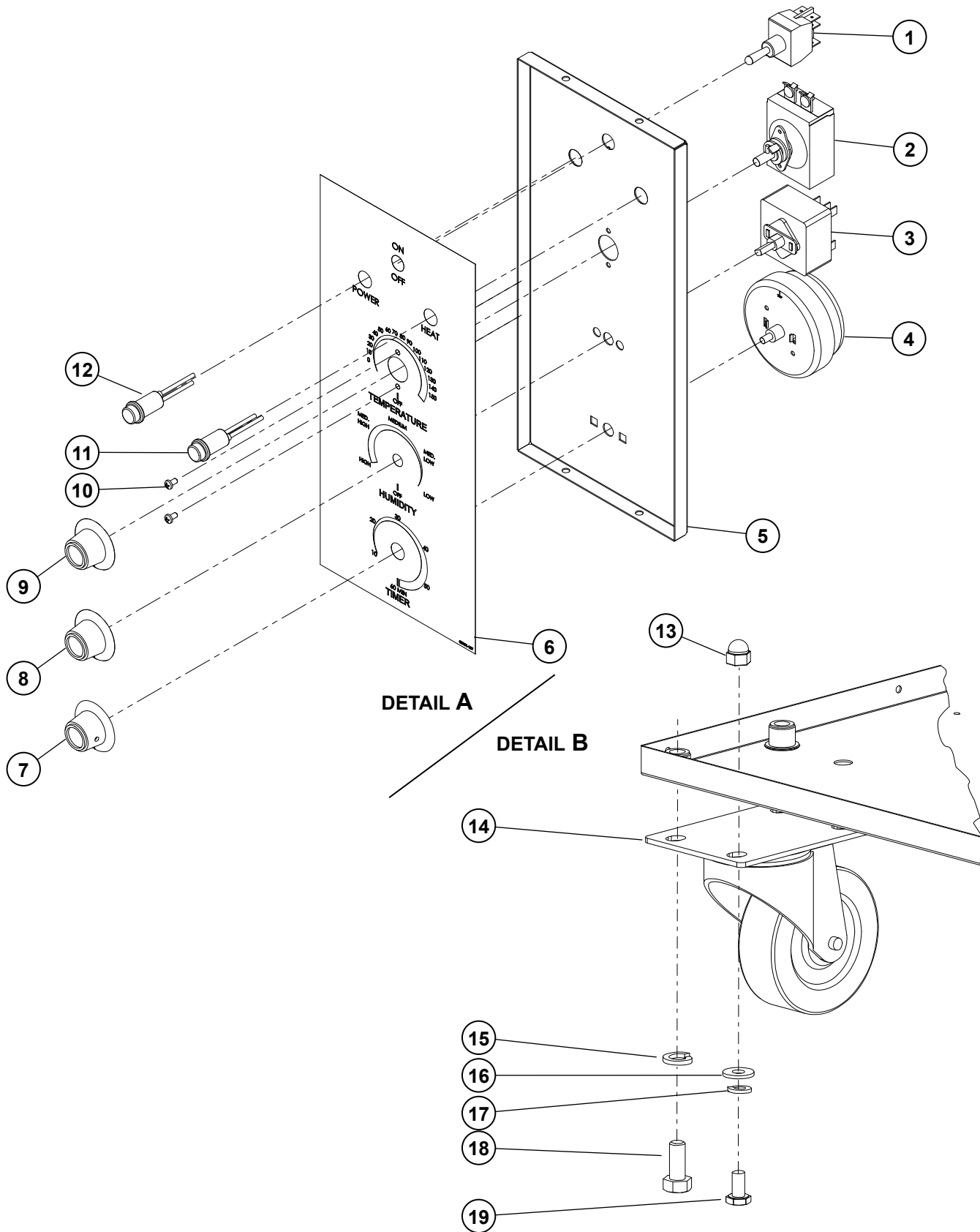


**Model:**  
 MBPF Electric Proofer  
 PFMB Electric Proofer

**Lang**<sup>®</sup>

SK2269 REV B (01-24)

Key #	Part Number	QTY	Description	Model
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-20102-06	2	SCRW PHD ST 6-32X3/8 PLTD T23	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-20103-07	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-20303-04	2	NUT HX SS 8-32	ALL
20	Q9-162-727	1	MOUNT, WATER ELEMENT	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-Y2968	1	BUSHING - STRAIN RELIEF REPLACES 2K-200463	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

**Lang**<sup>®</sup>

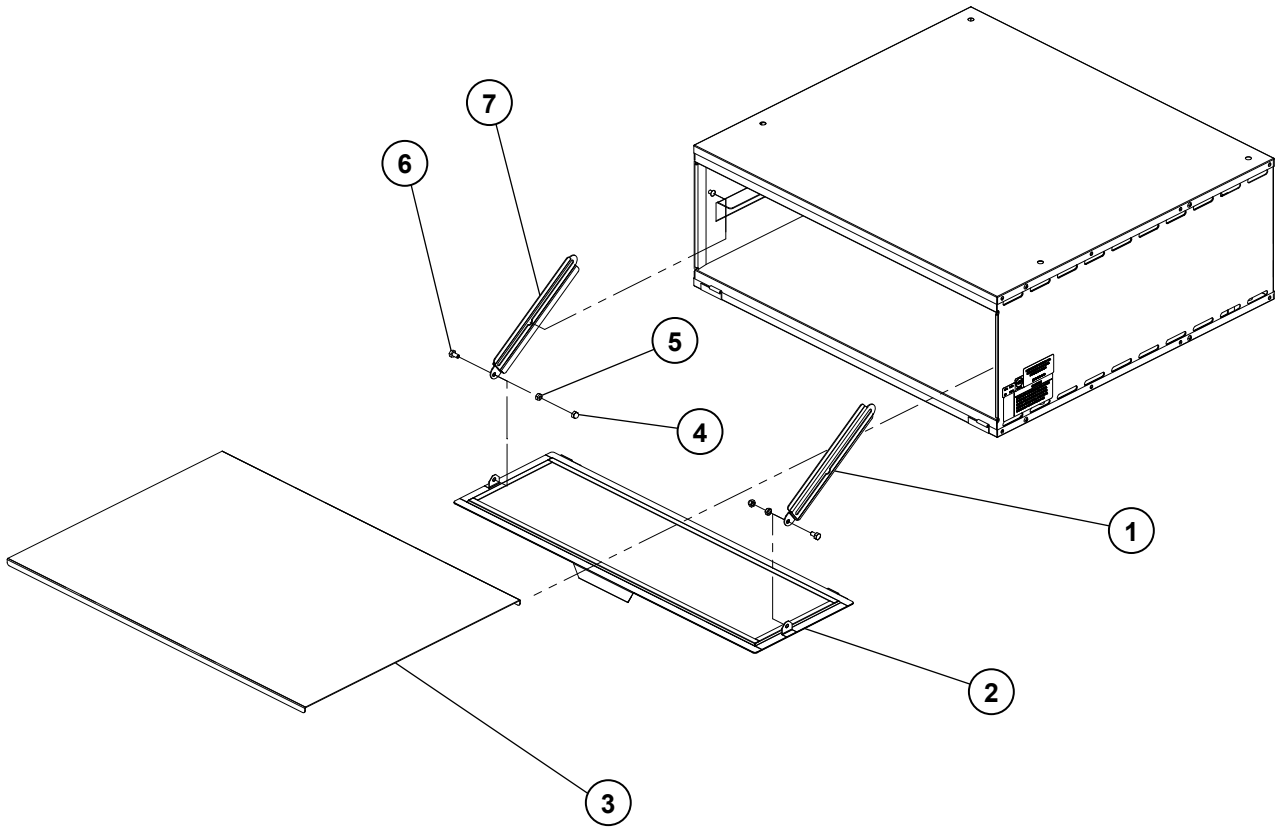


# PARTS LIST

REV D (01-24)

## MBPF Electric Proofer Controls Assembly

Key #	Part Number	QTY	Description	Model
1	2E-200546	1	SWITCH, TOGGLE ON/ON	ALL
2	2T-66-1121	1	THERMOSTAT,85-180 DEG,MEC	ALL
3	2E-30305-04	1	SWTINF120V15AMPINF120-252	MBPF-120V & CN & M
	2E-30305-01	1	SWT INF 240V 15AMP	MBPF-2/3VCN, 220V & CN
4	2J-30801-01	1	TIMER MECHANICAL LONG	MBPF-120V & M, 220V
5	Q9-162-117-01	1	CONTROL PANEL W / TIMER	ALL
6	2M-Z25586*	1	LABEL PANEL PRFR M.B.	MBPF-120V & M, 220V
	*UNITS BUILT BEFORE 10-31-2023 WILL REQUIRE SR KIT SQ9-162-801 TO REPLACE THE THERMOSTAT/LABEL INCL. IN KIT			
	2M-Z25584**	1	LABEL PANEL CINNABON	MBPF-120VCN, 2/3VCN & 220VCN
	**UNITS BUILT BEFORE 10-31-2023 WILL REQUIRE SR KIT SQ9-162-801CN TO REPLACE THE THERMOSTAT/LABEL INCL. IN KIT			
7	2R-70701-46	1	BK KNB WH RNG&ARR 3-16SH	MBPF-120V & M, 220V
8	2R-70701-45	1	BK KNB BLUE RNG&ARR 1/4SH	ALL
9	2R-70701-44	1	BK KNOB RED RNG & ARR 1/4	ALL
10	2C-20101-77		SCRW MS PLT 6-32 X 0.25	ALL
11	2J-31601-19	1	PILOT LT 125V 6LEAD WHITE	MBPF-120V & CN & M
	2J-31601-17	1	PILOT LT 250V 6LEAD WHITE	MBPF-2/3VCN, 220V & CN
12	2J-31601-18	1	PILOT LT 125V 6LEAD GREEN	MBPF-120V & CN & M
	2J-31601-16	1	PILOT LT 250V 6LEAD GREEN	MBPF-2/3VCN, 220V & CN
13	2C-20301-29	3	NUT HEX ACORN 1/4-20 S/S	ALL
14	2P-72901-17	2	CSTR SWVL W/BRK 35/16TRD	ALL
	2P-72901-04	2	CSTER RIGID 3,5/16W TRD.	ALL
15	2C-20202-08	13	WSHR PLT 5/16 LOCK SPLIT	ALL
16	2C-20201-07	3	WSHR FLT 1/4 SAE PLTD	ALL
17	2C-20202-05	3	WSHR PLT 1/4 LOCK SPLIT	ALL
18	2C-20104-10	13	SCRW HXHD CAP 5/16-18X3/4`	ALL
19	2C-20104-08	3	SCRW HXHD CAP PLT 1/4-20	ALL



**Model:**  
MBSC Proofer Holding Cabinet  
HCMB Proofer Holding Cabinet

**Lang**<sup>®</sup>

SK2271 REV A (01-24)

# PARTS LIST

REV D (01-24)

## MBSC, HCMB Proofer Holding Cabinet

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

## LIMITED EQUIPMENT WARRANTY

Lang Manufacturing warrants to the original purchaser of new Lang products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Lang and upon proper installation and start-up in accordance with the instructions supplied with each Lang unit. Lang's obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Lang' discretion have the parts replaced or repaired by Lang or a Lang-authorized service agency.

### THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Lang authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used. Lang will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

### CONTACT

Should you require any assistance regarding the operation or maintenance of any Lang Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

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

PRODUCTS	PARTS	LABOR
Lang Strato Series™ convection ovens	2 years	2 years
Lang convection oven doors (excluding hardware)	lifetime	2 years
Lang griddles	2 years	2 years
Chrome griddle surfaces [against peeling]	5 years	
Cast iron grates, burners and burner shields	1 year	
Original Lang parts sold to repair Lang equipment	90 days	
Lang Ranges	2 years	2 years
Lang Marine	2 years	2 years

## WARRANTY EXCLUSIONS

### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Lang's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
  - Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Lang's approval will void the warranty.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [e.g. field-welded fry pots]
- Units exceeding one [1] year from original installation date.

### ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any, and all other warranties expressed or implied and constitutes the entire warranty.