TECHNIQUE

OPEN COUNTERS

COLD UNITS

MANUFACTURER'S INSTRUCTIONS

Part C: User manual

- WARRANTY -

To ensure the warranty on this equipment, we recommend that you to comply with the MANUFACTURER INSTRUCTIONS in this manual.
If you can not undertake the required maintenance operations, our installation and service network is available to provide you with a personalised contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer can accept no responsibility whatsoever. The manufacturer can not be held responsible in the event of incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.

- Read the manual carefully before installation.
- Keep your manuals.

BONNET

CONTENT

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COLD UNITS

C) USER MANUAL

1. Recommendations 2
2. Practical tips for use 2
3. Maintenance 8
Warranty 11

1. RECOMMENDATIONS

- These appliances are for professional use, they must be used by qualified and trained personnel.
- The equipment in question is for display and distribution of foods, not for storage. The equipment should be switched on in the morning and switched off at night.
- In compliance with current hygiene legislation food which is displayed and not consumed must be destroyed.
- Displaying of hors d'oeuvres, cheese and desserts. In order to guarantee the refrigeration performance, the dishes and plates to be displayed must be placed directly onto the refrigerated top without anything under them (do not leave grills between the plates and the top).
- For cleaning, never use high pressure sprays or hoses.
- To ensure good operation, it is not recommended to place cold equipment (e.g. refrigerated displays) and heated units (e.g. bain-marie) side by side

2. PRACTICAL TIPS FOR USE

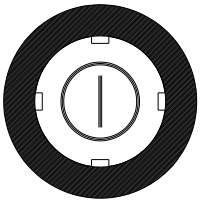
2.1 GENERAL FEATURES

Refrigerated wells and cabinets are for keeping dishes, plates or cold drinks at a temperature lower than + 5°C)

Start up time is approximately 30 minutes.

The refrigeration control button and the thermostat for the cupboards is behind the compressor access panel. In the case of a refrigerated display case its controls are built in.

2.2 USE OF REFRIGERATED WELL OPEN UNDER

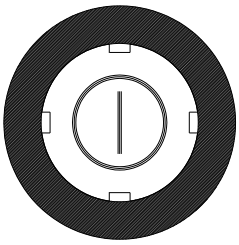


Pressing the button starts the refigeration for the well. Illumination of the button indicates that the power is on, pressing the button again swithes the compressor off.

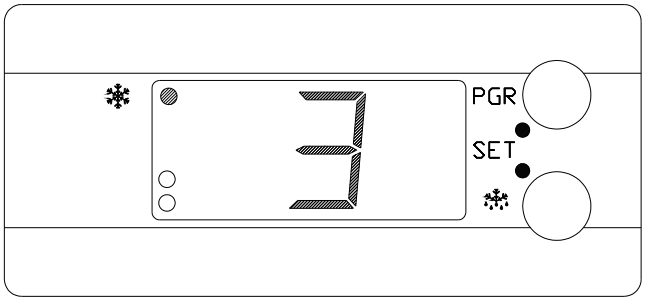
2.3 USE OF REFRIGERATED WELL ON REFRIGERATED CUPBOARD

2.3.1 STANDARD CONTROLS

On / Off



Thermostat



Pressing the button starts the refigeration for the well and the cupboard. Illumination of the button indicates that the power is on, pressing the button again swithes the compressor off. .

Adjust the temperature of the refrigerated cupboard using the electronic thermostat (**3℃**).

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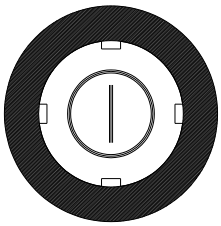
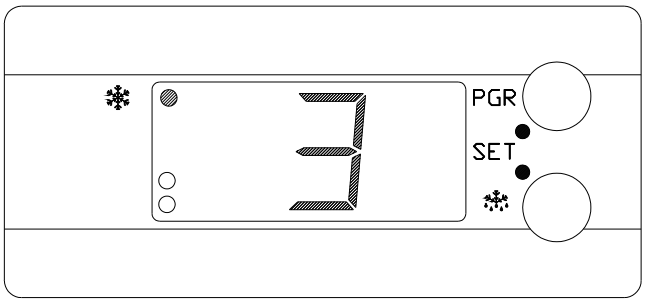
2.3.2 SEPARATE REGULATION OPTION

On / Off



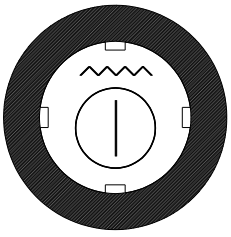
Thermostat



Pressing the button starts the refigeration for the cupboard. Illumination of the button indicates that the power is on, pressing the button again swithes the compressor off..

Adjust the temperature of the refrigerated cupboard using the electronic thermostat (**3℃**).

On / Off separate regulation

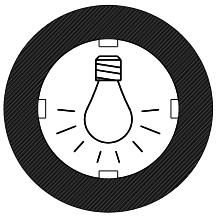


Pressing this button starts the refrigeration for the well provided that the power is on (previous button illuminated). .Illumination of this button indicates it is operating, pressing it again will stop refrigeration of the well.

2.4 USE OF REFRIGERATED WELL ON OPEN UNDER OR REFRIGERATED CUPBOARD + OVERSHELF WITH OPTION IGNITION

Started to the refrigerated top on open under, to see paragraph 2.2
Started to the refrigerated top on refrigerated cupboard, to see paragraph 2.3

Lighting of the overshelf



Pressing this button, illuminates the neon lighting on the overshelf. The illunimation of this button indicates that the neon is lit.
Pressing this button again, switches it off.

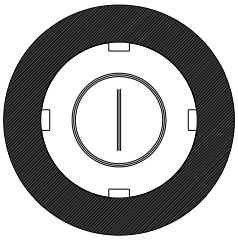
2.5 USE OF REFRIGERATED TOP + DISPLAY CASE ON OPEN UNDER

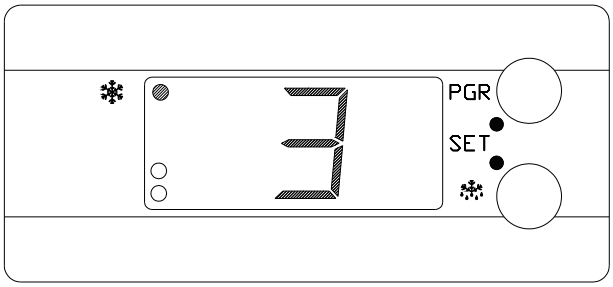
This unit is started by means of the On / Off switch on the refrigerated display case and regulation of the temperature is done using its electronic thermostat.

2.6 USE OF REFRIGERATED TOP + DISPLAY CASE ON REFRIGERATED CUPBOARD

2.6.1 UNITS WITH 1 COMPRESSOR

On / Off **Thermostat**





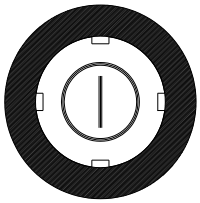
Pressing the button starts the refigeration for the entire unit. Illumination of the button indicates that the power is on, pressing the button again swithes the compressor off.
Adjust the temperature of the refrigerated cupboard using the electronic thermostat.
The refrigerated top and display case is started by means of the On / Off switch on the refrigerated display case and the regulation of the temperature is done using its electronic thermostat.

2.6.2 UNIT WITH 2 COMPRESSORS (On for the top and display case, and one for the refrigerated cupboard)

To startthe refrigerated top and refrigerated display case, see paragraph 2.7.
To startthe refrigerated cupboard, see paragraph 2.3.1.

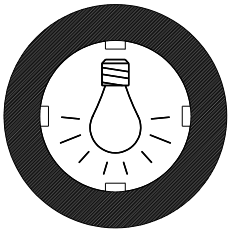
2.7 USE OF LINEAR SALAD BAR

To gain access to the control button on this unit, open the compressor access door. Inside the door you will find the controls.



Pressing the button starts the refigeration for this unit. Illumination of the button indicates that the power is on, pressing the button again swithes the compressor off.

Option illuminatedtion overshelf



Pressing this button, illuminates the neon lighting on the overshelf. The illunimation of this button indicates that the neon is lit.

Pressing this button again, switches it off.

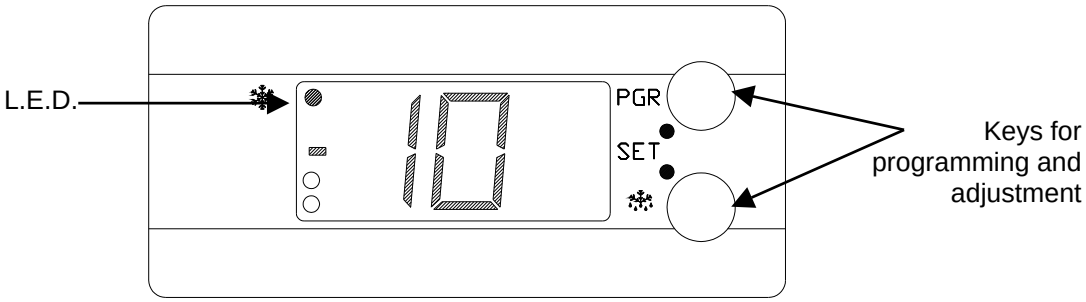
2.8 USE OF LINEAR SALAD BAR WITH INSULATED WELL (WITHOUT COMPRESSOR)

Put a significant amount of ice into the well. The length of time product can be displayed is limited by this volume.

If fitted with option overshelf lighting, The switch is inside the access door (see previous paragraph.

2.9 USE OF THERMOSTAT

General features

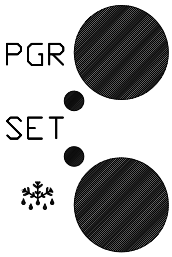


The LED in the top left of the display indicates that the thermostat is on.

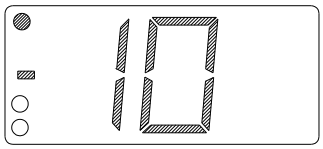
Prior to starting the thermostat indicates the ambient cavity temperature. .
When the set temperature is reached, the LED goes out.

To display the set temperature

- Press simultaneously on the two buttons



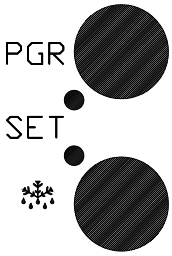
- The set temperature is displayed.



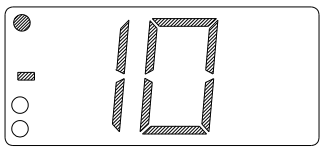
Note: the set temperature remains flashing for 20 seconds.

Modification of the set temperature

- Press simultaneously on the two buttons

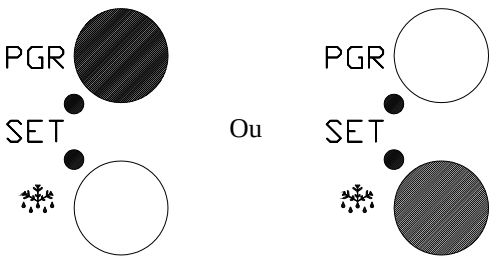


- The set temperature is displayed

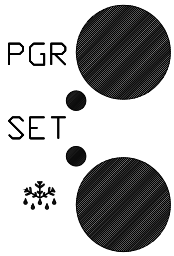


- Change the value by pressing for 2 seconds on one of the buttons.

The top button increases the value
The bottom one decreases it



- Press simultaneously on the two buttons to confirm .



Note: the value set is not registered if it is not confirmed.

3. MAINTENANCE

3.1 ABOUT STAINLESS STEELS

A **stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

If the composition of stainless steel allows it to resist certain chemical aggressions better than standard steel **do not imagine that stainless steel is indestructible.**

- 3 main factors of corrosion should be checked:

- The chemical environment. In general:	* Diverse brines (Salt concentration, Sauerkrauts …) * Chlorides, particularly in: - Cleaning products - Bleach.
- Temperature:	Any chemical environment has its aggression towards stainless steel considerably increased at higher temperature.
- Time:	The more important the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

Note: when a stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.

WARNING

The manufacturer can not be held responsible for cases of corrosion encountered in these conditions and no warranty will then apply.

A list of the most frequent cases is given below, so that you can identify these possible causes and maintain your equipment's service life as long as possible.

3.2 THE MOST COMMON CAUSES OF CORROSION:

Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes beneath the appliances cause corrosion of bottoms and panels.

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.

Inappropriate cleaning products (Bleach, Acids, Soda)

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed for use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

Cleaning product applied at too high temperature

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature **must not be higher than 60℃,** not to attack the stainless steel in an irreversible way (Blackening of surfaces...).

Cleaning product not properly rinsed

If the interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60℃ (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

Stagnation of cleaning products

In the same way, any zone that can retain some cleaning products, particularly gutters, drains of combi ovens, taps,... must be rinsed thoroughly and abundantly. (Use a nylon brush to strengthen the rinse action with clear water).

Intensive use in brined environment

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not pose problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.

Mains water too chlorinated

At times certain water supplies have too high a chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above. (Notably in the well of boiling pans, bratt pans, bain-marie,…).

Cleaning Aluminium or aluminised iron accessories

The presence of aluminium or aluminised iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

3.3 MAINTENANCE OF STAINLESS STEEL SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may alter the protective film mentioned.

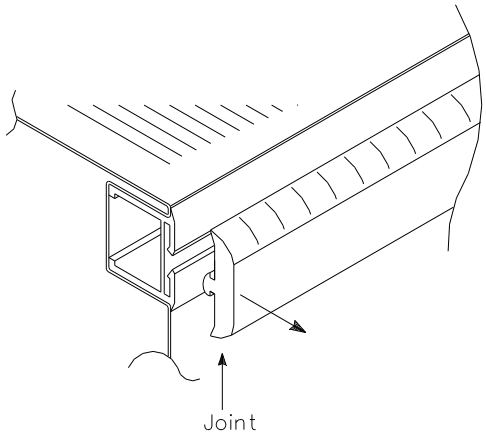
Washing surfaces down with soapy water or a neutral non-abrasive detergent is all that is required. RINSE THOROUGHLY and wipe surfaces.

Never rub stainless steel with wire wool. If necessary use scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

3.4 PERIODIC CLEANING (MONTHLY)

Refrigerated cabinets

- Remove the racks and clean the surfaces behind them.
- Remove the condensate collection tray under the evaporator (between each pair of doors) and clean it.
- Remove the facia mounted door seal, and clean the seal and its support.



- Put eveything back into place.

3.5 BIANNUAL CLEANING

In order to maintain refrigeration performance and ensure long-term operation of the unit, it is necessary to remove any the dust from the condensers.

Use a vacuum or a blower in order to remove all the dust stuck to the condenser.

3.6 INSPECTION AND MAINTENANCE

Check the appliance is correctly operating after a new installation or after a routine service. It is recommended to have the overall operation of the appliance checked at least once every year.

GUARANTEE

WARNING! NO WARRANTY IS UNCONDITIONAL

Our warranty only applies to normal usage, i.e. in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if our technicians carry out the regular recommended service and/or inspection visits.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

For the warranty to be effective our appliances should not have been modified nor repairs carried out with parts which are not original or approved by us, or by non-qualified personnel or those who have not been trained by us.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

WARNING: Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended that the appliances are only connected when power is available and these things can be checked.