



production * sale * warranty * service

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Box Freezers Operation Instruction

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Freezer Compartment User's Manual

Dear Customers!

Let us congratulate you on the excellent choice you have made! Purchasing «Juka» products you get a product of the highest quality.

Before putting the freezer into operation read this manual carefully. In this way you will protect the equipment against breakage and provide a long lifetime for a freezer.

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Technical details

№	Technical parameters	Measurement unit	Z 200	Z 300	Z 400	Z 500	Z 600	Z 1000	
1	Dimensions: height width depth	mm	907					980	
			806	1016	1216	1436	1656	2000	
			660					1000	
2	Measures of capacity: gross volume net volume	dm ³ (cubed decimeters)	240	324	404	480	580	1140	
			235	320	400	475	575	980	
3	Freezer compartment's weight	kg	55	64	73	82	94	165	
4	Electric energy consumption	1000W/24h	1.9	2.0	3.0	3.2	4.5	7.5	
5	Surrounding air's temperature	°C	+16...+32						
6	Temperature inside the freezer	°C	-18...-25						
7	Electrical current frequency	Hz	50						
8	Required voltage	V	230						
9	Refrigerant type (Freon)		R134a	R404a					
10	Regulating type		electromechanical						
11	Delivery set: basket, legs handle-lock	number of items	1	1	1	1	1	2	
			4						5
			1	1	1	1	1	2	



Pre-operation

- it is not allowed to lean the freezer to more than 45° from the vertical position while transporting it;
- it is recommended that the freezer stay unplugged for at least 2 hours after it has been transported and installed;
- it is important to read the manual carefully before putting the freezer into operation and follow the instructions suggested.

Correct equipment location

- the freezer should be located away from direct sunlight or any atmosphere phenomena;
- the most economical working condition is achieved if the surrounding air temperature rates between +16 and 32°;
- the freezer should be placed on a solid, flat and dry surface;
- it is desirable that the freezer be installed away from any heating or cooling systems or sources and that the air can circulate around the container.

Equipment installation

- the container should be installed on the floor, its leaning avoided by means of legs' adjustment;
- in case the freezer is located at a wall, the clearance between them should be not less than 10 cm (3,94 in);
- clean the container with warm water adding some detergent for washing dishes, then wash it with water once more and wipe dry;
- fasten the handle to the cover using M5 screws.

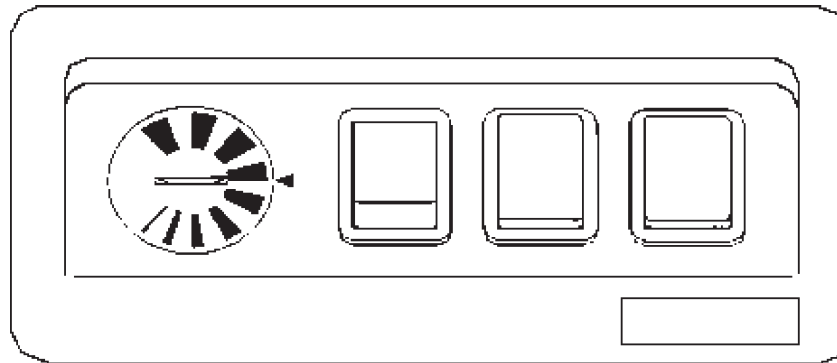
Plugging in

- the freezer's plug should be put only into a socket in a good working condition;
- it is obligatory to put the plug into the outlet directly, using no extention lead;

- voltage in the electrical outlet should correspond the freezer's required voltage, denoted on its plate.

Operation order

As soon as the freezer is plugged into the socket, the regulating handle's mode should be switched from “0” to a required one: ranging from “min” to “max”.



There are light signals to confirm that the freezer operates correctly: these are lamps that switch on and keep burning on the temperature regulation board.



Light signals to confirm that the freezer operates correctly

An orange switch serves to start “super freezing” mode (if the lamp of this color is burning it means that the mode has been selected, which puts compressor into operating). This mode is used to freeze a large amount of fresh foodstuffs quickly. In this case it is required to control the state of the frozen foodstuffs. As soon as the foodstuffs get frozen, “super freezing” mode must be switched off.

Leaving “super freezing” mode in «on» position will cause extra consumption of electric energy or breakage of compressor unit if running more than 6 hours .

A red lamp gleams only if the temperature inside the freezer is higher than the preset one. It is supposed to be gleaming for an hour:

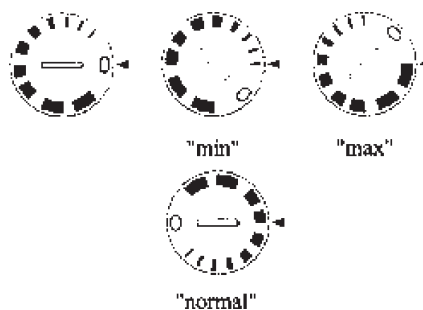
- after the freezer is switched off;
- after the freezer is filled with fresh foodstuffs and
- after the cover has been raised for a long time.

As soon as the temperature inside the freezer goes back to the figure preset, the red light goes out. It also stops burning as soon as the freezer’s regulating handle is set in “0” mode.

A green light should keep burning; it means that the freezer is operating.

Temperature regulating

Temperature inside the freezer is set by means of a regulating handle located on the board alongside the lamps. Modes of the regulating handles are depicted below.



“Normal” – setting the handle into this position allows to keep preset temperature of about -20 °C

To quicken the freezer’s cooling as soon as it is put into operation, the regulation handle should be set in “**max**” mode. In 3-hour operation the freezer’s inside temperature will be about 25 °C. After that the handle should be set back into “**normal**” mode.

Thus, the freezer is prepared for food storage. Keeping the freezer in the “**max**” mode causes extra energy consumption.

Basic operation requirements

1. The freezer is designed only for foodstuffs’ storing.
2. It is prohibited to put bottled beverages into the freezer, and especially aerated drinks as they can explode.
3. It is important to remember that the freezer’s inside temperature depends on:
 - surrounding air’s temperature;
 - amount of foodstuffs in the freezer;
 - the freezer cover’s position (whether it is often raised);
 - hoar frost layer inside the freezer.



4. **Attention!** If you are the owner of display freezer model M 1000Z, you should know that cooling system design of those models is quite different from other ones. Due to that fact you **MUST** remember of monthly maintenance and cleaning the outside condenser from dirt, dust and residues. The outside condenser is located in compressors block, closed from user by grating. Before cleaning, **be aware you have unplugged the freezer**. Cleaning of condenser unit must be done with soft brush with long hair or vacuum cleaner. The smooth motions of brush must be parallel to the condenser plates outlet for not damaging the condenser body.

Producer does not take any responsibility for damaging the condenser, caused by its soiling.

If service provider discovers the malfunction of freezer, caused by soiling the condenser unit, he has the rights to revoke the validity of warranty card.

Defrosting

While switched on, the freezer's inner surfaces gradually cover with hoar frost and its thick layer influences the freezer's operation quality in a bad way. The freezer's defrosting **must be done if the hoar frost layer is 4 mm (0,1575 in) and more**.

Defrosting should be done as follows:

1. On the day previous to the freezer's defrosting set the regulating handle into "max" mode to make the temperature of frozen foodstuffs inside the freezer as low as possible.
2. Defrosting should be started with the regulating handle's setting into "0" mode.
3. Wrap the frozen foodstuffs in paper and place them into a cold place.
4. Raise the freezer's cover to quicken defrosting.
5. **It is prohibited to defrost the freezer with space-heaters or any other appliances of this type placed inside the freezer's container.**
6. **It is prohibited to remove hoar frost with sharp objects.**

Melting ice produces water which flows away through drain system that is blocked at the end with a plug located on the front wall of the freezer compartment.

- place a vessel under the unblocked outlet to let the water flow out of the freezer;
- pull the plug as long as it would move and then turn it downwards (that an arrow on it showed downwards);
- after the freezer's defrosting and cleaning the plug should be placed back into its primary position and turned upwards (so that the arrow showed upwards);
- dry and let it stay open for a short period of time;
- plug the freezer into the socket and set the regulating handle into "max" mode.
- put the foodstuffs meant for freezing inside the container and do not open it for as long as it is possible;
- as soon as the temperature inside the freezer is acceptable turn the handle into "normal" mode.

Defrosting should be arranged in a way to keep the frozen foodstuffs' refrigerated.

In case the upper edges of the freezer cover in large amount of hoar frost it is recommended to remove it with a wooden or plastic tool that cannot cause damage to the container.

Freezing

Basic requirements

1. It is recommended to choose only high quality foodstuffs.
2. Cooked food should be cooled before placing it into the freezer.
3. It is prohibited to put bottled beverages into the freezer, and especially aerated drinks as they can explode.
4. Do not re-freeze foodstuffs that have already been defrozen.
5. Defrozen foodstuffs can be stored in a refrigerator but not longer than 24 hours before they are utilized.
6. Do not overload the container. There should be not more than 12 kg (26,46 lbs) of foodstuffs in it.
7. Avoid opening the freezer while the foodstuffs are being frozen (for about 24 hours after its operation starts).
8. Label every pack of foodstuffs mentioning the date of its freezing.
9. It is desirable to make a list of supplies stored in the freezer and their expiry dates. That will help to put the consumption

in order.

Food packing

Before getting frozen, the foodstuffs should be prepared – cleaned, washed, divided into portions and packed.

To pack product properly it is recommended to use stuffs with no scent, impermeable and non-oxidizing.

- The most practical for foodstuffs' packing are polythene bags or aluminum foil.
- To store liquids it is convenient to use small plastic boxes and containers.
- Foodstuffs should be packed tightly with as much air as possible removed;
- Freezing liquids it is necessary to leave about 2 cm (0,79 in) from their surface to the box's cover, as the volume of the liquid will increase.

Meat storing

Freezing does not affect meat's quality. Lean meat freezes better than fat.

It is recommended to freeze meat in portions that do not exceed 2,5 kg (5.51 lbs). It is not recommended to add spices to the meat meant for freezing. Meat can be stored for about 6-12 months and fat pork for about 2-4 months.

Fish storing

Only fresh fish can be frozen. Before freezing fish its scales should be removed, it should be disemboweled, washed, cut into pieces. Storing period– 2-6 months.

Rabbit and poultry storing

After cleaning and washing meat should be packed and frozen. Storing period– 5-10 months.

Vegetables storing

It is recommended to freeze fresh peeled vegetables. Storing period – 6-12 months.

Fruit storing

Fruit meant for freezing should be ripe and not damaged. They can be frozen after cleaning and drying, or covered in syrup. Storing period – 8-12 months.

Eggs storing

These cannot be frozen in eggshells. An egg should be broken into a bowl, mixed with salt (2%) or sugar (5%) that prevents it from thickening in the freezer. White and yolk can be frozen separately but it is necessary to mix yolk with salt or sugar as it is mentioned above. Storing time – 8-10 months.

Cooked food storing

Cooked food freezing helps to save time for its getting ready after defreezing. Dough or pastry can be frozen baked or prepared for baking.

Cooked potatoes, rice and macaroni are not to be frozen.

Unfreezing

Fruit and vegetables meant for cooking do not need unfreezing. Meat that will not be divided into pieces and is meant for cooking or baking as a piece does not need unfreezing either. The best way to unfreeze food is to put it into a refrigerator for some time or to leave in a place with the temperature of about -18-20 °C.



Temporary shutdown

Before the freezer is kept out of operation for some time it should be plugged out from the electricity supply.

- To make the freezer's systems operate with no breakdowns, it is desirable that its compressor be cleaned from dust four times a year with a dry cloth, brush or vacuum cleaner.
- While keeping the freezer unplugged it is important not to damage its pipes and wires.
- It is necessary to clean and service the freezer (if there is a need) and to watch lest the drain outlet is clogged.
- It is recommended to rub gaskets with talcum powder (especially after washing) to prevent them from sticking together.

Following all the recommendations suggested you will provide your freezing equipment a long operation term.

Post-operation

When used for a long time the freezer can operate with some failures though no obvious signs of breakdowns are found. There are several signs of failures and their possible causes to be removed before having the equipment serviced.

1. The compressor will not function for several hours: MAKE SURE:

- If the regulating handle is not switched into "0" operating mode;
- If the freezer's plug is in the socket;
- If there is tension in the electric power supply.

2. The temperature inside the freezer compartment is very high: MAKE SURE:

- If the regulating handle is not in "min" mode;
- If the cover is tightly closed;
- If the surrounding air's temperature is not too high or whether there are no space heating appliances near-by;
- If the air can circulate freely around the freezer;
- If the hoar frost's layer is not thicker than it is allowed.

3. The freezer compartment operates making a lot of noise: MAKE SURE:

- If the freezer is stable and even in its place;
- If the freezer does not touch other subjects or pieces of furniture that can resound.

4. The red lamp is burning: MAKE SURE:

- If the cover has not been open for a long time;
- Whether the cover is tightly closed;
- Whether some fresh foodstuffs have not just been put into the freezer.

To make sure that the freezer operates well switch the regulating handle into “max” mode and if the lamp keeps burning for a long time unplug the the freezer and have it serviced.

If the red lamp is burning and none of the cuses mentioned seem evident then have the freezer serviced as it might be the signal of breakage.

We wish you enjoy operating our freezer compartment



WARRANTY CARD

***Refrigeratory equipment
of commercial type***

Make and model name _____

Production number _____

Date of purchase _____

Guarantee terms _____

Retailer's signature and seal

The customer confirms excellent working order and outward appearance of the make purchased, the customer is informed of warranty period repair service details.

Customer's signature

To have your equipment serviced call your nearest dealer or seller

ATTENTION!

This warranty obligation should be kept by the consumer during the warranty period. With this card the retailer and the authorized service center accept an obligation to provide free of charge repairs of products that have any production defects within the warranty period. The warranty card is valid only if it states correct and clearly written information as for the model name, the serial number, the date of purchase and clearly seen retailer's seal.

Warranty repair service can be excluded if:

- *warranty card lacks any part of information or it is written unclearly or it differs from the information denoted on the make, or the customer's signature is missing;*
- *the make is caused any damage as a result of incorrect installation, transportation or storage;*
- *its condensator is in unsatisfactory condition as a result of being improperly handled (see: User's manual);*
- *the instructions denoted in the User's manual as for the make's handling are infringed;*
- *the make is damaged as a result of any natural disaster or accident of any cause (flood, fire, theft and others) beyond the producer's and retailer's control;*
- *any foreign objects are found inside the equipment like insects, signs of liquids etc. that can be causes for failures or breakages;*
- *repairs or any modifications are carried out at a service center not authorized by the producer;*
- *the make is defected, damaged as a result of its connecting to incompatible electric power supplies or non-standard cable networks.*

Warranty does not cover *periodic check-ups, installation, the make's adjustment, wire replacement.*

Warranty does not cover parts subject to wear or considered to be the exchangeable like plastic handles, rubber gaskets, casters, locks, lamps, glass and others.

This warranty does not affect the consumer's statutory rights under applicable national legislation in force.

The consumer is considered to be informed that in case the make undergoes free-of-charge service and the breakage or failure is not one of the warranty cases, the consumer has to compensate for the money spent by the service center (like transportation etc.) and should pay for the repairs that can be done by this service center experts.