

User Manual



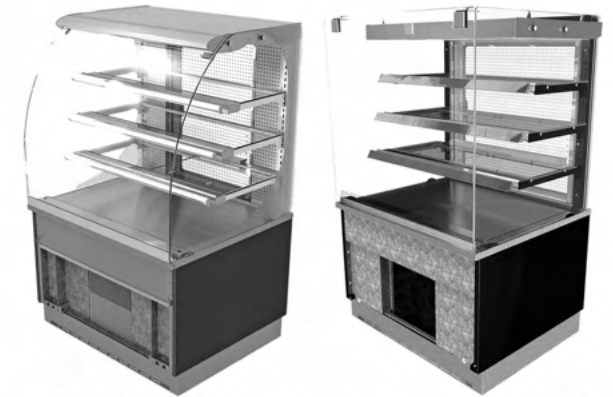
Patisserie Food Service Displays



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SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

OPERATION



A) Switching On The Chilled Patisserie Display

Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. The fans and refrigeration unit will start after 30 seconds.

To turn the display lighting on, press the grey **light** button, a green indicator l.e.d. will light up next to the button. The lighting is housed in a diffuser in the canopy head of the display.

B) Viewing The Pre-Set Operating Temperature Of The Display (Set Point)

The display is factory pre-set and maintains produce between 0 °c and 5 °c in a maximum 25 °c ambient temperature, 50% relative humidity. The control has a pre-set operating temp. of 2°c which is suitable for most site situations.

To view the set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the set operating temp. for 10-12 seconds, then reset to show the current cabinet temperature.

C) Altering The Pre-Set Operating Temperature Of The Display (Set Point)

Generally, it is **unlikely** that the operating temperature will need to be altered.

To alter the pre-set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the pre-set operating temperature for 10-12 seconds.

Use the **Up** & **Down** buttons to adjust the operating temperature.

* Adjust by 1°c or 2°c only, allow display to operate for one day before further alterations.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.

D) Tamper Proof Locking Of The Control Panel

To prevent tampering, the control can be locked. The current temperature of the display and the pre- set operating temperature can be viewed, but not altered by a customer.



To Lock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**POF**' to indicate the buttons are now locked.



To Unlock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**PON**' to indicate the buttons are now unlocked.

E) What Happens During A Defrost Period ?

The display can run 24 hours a day if required and features pre-set defrost periods. During a defrost period, the display will show '**DEF**' as above.

The condensing unit switches off to allow the cooling coil under the deck to defrost. This process allows any build up of ice around the coil to melt and keeps the cabinet holding temperature correct.

Any ice melting from the coil drains out of the unit and deposits in an evaporation tray, where a heated element turns the water into steam. Movement of air through the condensing unit fan blows this moisture laden air through the grille fitted in the counter. The air is warm and sometimes a 'sizzling' sound can be heard, as defrosted water is being turned to steam.

This is perfectly normal.



F) What The Control Panel LED Symbols Show

A small red light will appear next to each symbol periodically, when the display is in use.

The function of these are described below.

Defrost Period In Progress -

DEF - shown on display - when light flashing, defrost finished & drip time in progress

The Cooling Fans Are On -

when flashing, in delay after defrost, will start soon

Refrigeration Is On -

when flashing, refrigeration in delay after defrost, will start soon

Alarm -

- P1** -Thermostatic Probe Failure
- P2** -Evaporator Probe Failure
- HA** -Maximum Temperature Alarm
- EE** -Data Corruption
- PAL** -Pressure Switch Alarm



Decimal Point - for temp. display in °c

If an alarm message shows, please call aftersales on tel. 01254 238 282

SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

OPERATION CONTINUED

G) Switching Off The Chilled Patisserie Display After Serving Period.

At the end of the serving period, the display should be switched off by pressing the blue **On/ Off** button. The LED will display '**OFF**' for appx. 5 seconds & a red 'stand by' light will switch on above the **On/Off** button.

* Do not isolate the display by turning off at the main switch, unless maintenance is being undertaken. The drip tray operates at all times, even when the On/Off button is switched off. Defrost water is present in the evaporating tray & isolating the supply may lead to overflow of the tray.

H) Adjusting The Shelves In Height Or Angle (Switch off at mains power prior)

The display is fitted with three toughened glass shelves. There is a light at the front of each. To alter the height/ rake of a shelf, the following procedure must be used.



1. Lift the glass shelf up and away from the supporting shelf brackets



2. Take hold of both shelf & shelf edge ticket display mounting.



3. Reposition the brackets at desired height.

I) Shelf Edge Ticket Display Mounting Assembly

Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear. The spacing behind the ticket strip helps to maintain the cold air stream or 'air curtain' which passes in front of each shelf. Do not remove these



I) Ticket strip

J) Levelling The Display

If the unit is unstable, it may require adjustment of the combined foot/ castor. A spanner is supplied to adjust the foot height. All of the castors can also be locked to prevent movement.



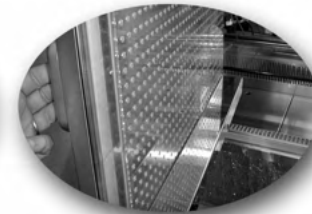
K) Rear Access Doors - Operation

If the display has doors, the unit can be loaded from the rear with product.

1. The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
2. The hinges allow the door to be held open in two positions, a midway position and fully open.
3. The door has a steel ledge to its' inner face, acting as an infill to the bottom glass shelf when closed, when open, it allows clearance for easier product loading into the deck area.



1. Magnetic Door Gasket



2. Midway Door Position



3. Product Loading Deck Access

L) Recommended Food Display Layout/ Restocking

Drinks (Deck Area)

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

Food (Deck & Shelving Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, cereals & fruit.

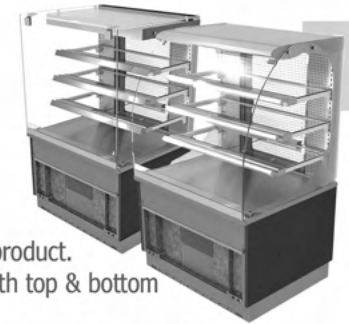
Restocking Product.

1. Due consideration should be given to overloading if placing drinks on shelving. Consider displaying heavier items in the deck area.
2. Multiple stacking should be avoided (Prevents cold air flow).
3. Always display product with a 'finger space' gap between, to allow airflow to circulate correctly around the product & the display.
4. Failure to follow the above advice will restrict circulating cold air, can cause condensation on outer surfaces or may increase holding temperatures.



2. Multiple Stacking

3. Allowing Space Between Product.



SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

MAINTENANCE

L) Switching Off The Chilled Patisserie For Maintenance

Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator (MCB)

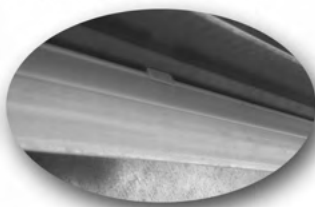
N.B. Switching off just using the On/Off button on the control panel does not fully isolate the unit.

M) Replacing The LED Light Fitting

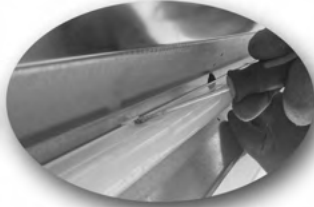
Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head & underneath each shelf. The LED light is a low maintenance light. To replace the light fitting, complete, including the diffuser, the following procedure must be used.



1. Disconnect the light lead that is attached to the side of the fitting. (A sliding metal cover is removed to gain access to the lead).



2. The complete LED fitting is retained by 2 no. U - shaped clips.



3. Prize open one face of the clip and lift the fitting out & down.

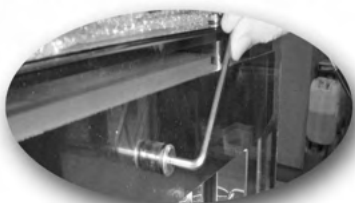
Replacement of the LED light fitting is a reverse of the above process. The diffuser cover clips to the LED fitting.

N) Replacing The Side Glass / Cleaning Full Height Front Glass (If Fitted)

The display may be fitted with full height 6mm toughened front glass if the unit is for assisted service use. The unit will be fitted with side glass also.

To replace the side glass in the event of breakage, procedure 1 must be used.

To clean the inner face of the full height front glass, procedure 2 must be used.



1. Remove the end glass panel screw & space washers with an allen key, lift the glass out of the plastic support bottom brackets. Reverse this process to replace (Do not overtighten allen screw).



2. The front glass will open forward 22deg. & lock in it's tilt hinge, to allow for cleaning of the inner face.

O) Achieving Best Performance

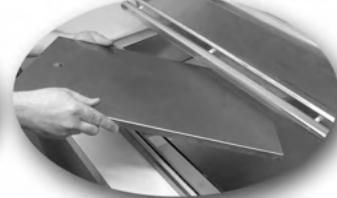
1. If doors are fitted, only open one door at a time, for the shortest period possible, to maintain cabinet temperature.
2. Introduce product to the display at or below 5°C
3. The display position may effect its' efficiency, beware :
 - * **High temperatures** in the surrounding room or kitchen.
 - * **Restricted air flow** to the condensing unit below the display. (see section on 'Cleaning The Condensing Unit Finned Face')
 - * **Draughts,** common if air conditioning extraction systems are sited above the display.
 - * **Warm air** from nearby heaters or cooking equipment.
 - * **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display.

P) Cleaning The Main Tank (Below The Display Deck Area)

Routine deep cleaning of the display after product leaks etc. may involve cleaning of the main tank below the deck plates. A competent person can carry out this operation & the following procedure must be used. Fully isolate the display, as described in Maintenance section (Item L), then decant the unit of produce :



1. Remove the front air return grille by the finger holes at each end.



2. Lift out the deck plates after removal.



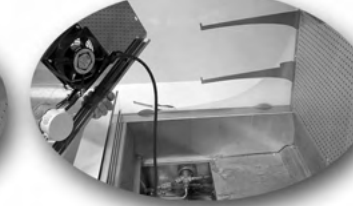
3. This will expose the fan deck below



4. Remove the screw at each end of the fan deck.



5. Lift out the fan deck.



6. Stand fan deck to one side, so as not to damage fan cable beneath.



7. The tank base & coil cover can be cleaned using a damp cloth & mild detergent.



SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

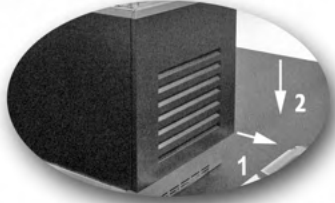
MAINTENANCE CONTINUED

Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass shelves & end panels can be cleaned as required using a proprietary minimum odour glass cleaner. Stainless steel surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. The gantry section should be cleaned with a damp cloth only. Never hose down, wash, submerge or rinse electrical parts on the display. The 1/1 GN size deck plates will fit into an industrial dishwasher.

R) Cleaning The Condensing Unit 'Finned Face' - Monthly Intervals

The condensing unit is mounted under the display & chills the coil under the deck. It has a finned coil or 'face' where air is taken into the unit. These fins become choked with dust & airborne particles. The 'finned face' of the condensing unit must be cleaned **monthly** or the efficiency of the display will not be maintained. **If the operation is neglected, a new condensing unit may be required.** Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator (MCB). The following procedure must be used:



1. Remove the ventilated panel in the counter fascia panel, or remove the metal front panel itself. Access will depend on the counter construction.



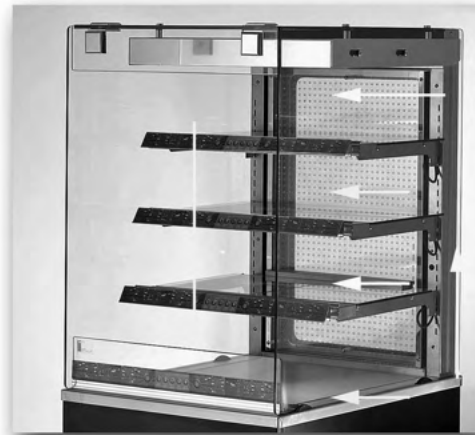
2. This exposes the 'finned face' of the condensing unit behind.



3. Clean the fins using a soft brush to loosen the dust and a vacuum to remove the dust.

S) How The Air Curtain Guide Works (Honeycomb sheet)

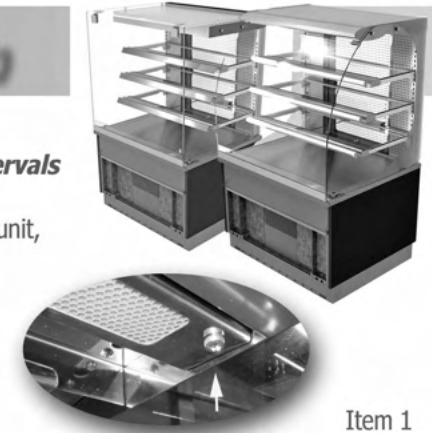
The cold patisserie keeps food cold by allowing cold air to travel up the rear doors or steel perforated back panel. Some of the cold air spills out on to the shelves as it travels up the rear. The remainder of the cold air is pushed through the top of the unit and comes out in the canopy section. The air passes through the honeycomb sheet here and down in front of each shelf forming an 'Air Curtain' and trapping the cold air on the shelf. The ticket strip holders fit to the front edge of the patisserie shelf and allow a 40 mm price strip to be fitted by the caterer. The way they are connected to the glass shelf also forms a product stop preventing food from being pushed past the edge of the shelf and interfering with the flow of cold air from above.



T) Cleaning The Air Curtain Guide - 3 Monthly Intervals

The following procedure must be used. After isolating the unit, the honeycomb air curtain guide should be removed by :

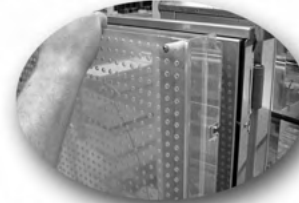
1. Undoing the allen bolt at each end of the canopy head.
 2. Remove the strip of material from its' steel housing.
 3. Wash this in a mild detergent solution & allow to dry.
- For re-assembly, reverse this process.



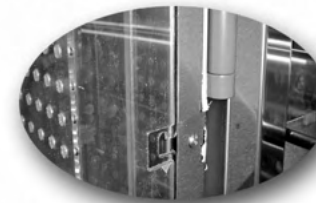
Item 1

U) Cleaning The Rear Door Air Curtain Guides (Lexan Panels) - As Required

If the display is fitted with rear access doors, the following procedure must be carried out as required :



1. Open the rear access door fully.



2. Lift the lexan panel upwards &



3. The two panels can be split towards yourself, away from frame. by undoing the allen bolts.

4. The panels should be cleaned using a damp cloth and a mild detergent solution - do not use abrasive pads as this will scratch the surface of the plastic.

V) Cleaning The Automatic Evaporating Drip Tray - 3 Monthly Intervals

The drip tray is located to the rear of the display on the operator side & is hot when on.

The display **must be isolated** from the main supply prior to the procedure :

1. Allow the drip tray to cool for an hour.
 2. Access is by removing the rear louvered panel of the display.
- The drip tray is a stainless steel tank (Fig. a), with a heating element, connected via a connector plug.
3. Pull apart the connector plug and lift out the drip tray and element from its' locating tabs.
 4. Discard any water present. 5. Scale deposits on the element can be removed by scraping/ abrasive pad. *Be careful not to distort the element when cleaning it.* Re-assembly is the reverse of the above.

(Fig. a)



3. Pull Apart The Plug

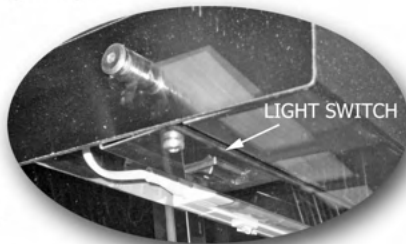


SELF HELP/ ASSISTED SERVICE AMBIENT PATISSERIE (FIXED BACK/OPEN REAR)

OPERATION

A) Switching On/ Off The Ambient Patisserie Display Lighting

The display has been fitted with LED lighting. Ensure the mains power supply is switched on. To turn the display lighting on, press the **rocker switch** light button mounted on the inside soffit of the canopy head. The lights are housed in the canopy head & each shelf of the display. To switch off lighting, depress the on/ off button again.

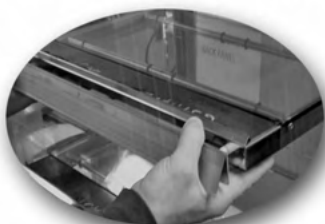


B) Adjusting The Shelves In Height Or Angle (Switch off at mains power prior)

The display is fitted with three toughened glass shelves. There is a light at the front of each. To alter the height/ rake of a shelf, the following procedure must be used.



1. Lift the glass shelf up and away from the supporting shelf brackets



2. Take hold of both shelf & shelf edge ticket display mounting.



3. Reposition the brackets at desired height.

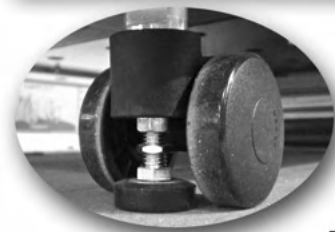
C) Shelf Edge Ticket Display Mounting Assembly

Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear.



D) Levelling The Display

If the unit is unstable, it may require adjustment of the combined foot / castor. A spanner is required to adjust the foot height. Two of the castors can also be locked to prevent movement.



E) Recommended Food Display Layout

Drinks (Deck Area)

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

Food (Deck & Shelving Area)

Danish Pastries, muffins, donuts, fruit cake, biscuits, fruit, chocolate, crackers, rice crackers, tacos, crisps, nuts & breakfast cereals. * Sandwiches, baguettes, rolls, barmcakes, cheese subject to local health regulations re: display times.



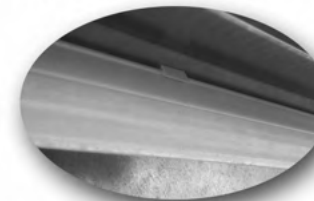
MAINTENANCE

F) Replacing The LED Light Fitting

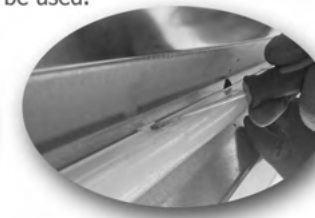
Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head & underneath each shelf. The LED light is a low maintenance light. To replace the light fitting completely - including the diffuser, the following procedure must be used.



1. Disconnect the light lead that is attached to the side of the fitting. (A sliding metal cover is removed to gain access to the lead).



2. The complete LED fitting is retained by 2 no. U-shaped clips.



3. Prize open one face of the clip and lift the fitting out & down.

Replacement of the LED light fitting is a reverse of the above process. The diffuser cover clips to the LED fitting.

G) Replacing The Side Glass/ Full Height Front Glass (If Fitted)

Please refer to item 'O', on page 5 of this manual.

SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

OPERATION



A) Switching On The Heated Patisserie Display

Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. The fans and heating elements unit will start after 30 seconds. Allow 35 minutes for the display to reach operating temperature from switching on.

To turn the display lighting on, press the **light** button, a green indicator l.e.d. will light up next to the button. The lighting is mounted in the canopy head & shelves of the display.

B) Viewing The Pre-Set Operating Temperature Of The Display (Set Point)

The display is factory pre-set and maintains produce between 70 °c and 75°c in an average 15-20 °c ambient temperature. The control has a pre-set operating temperature of **75°c** which is suitable for most site situations.

To view the set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the set operating temp. for 10-12 seconds, then reset to show the current cabinet temperature.

C) Altering The Pre-Set Operating Temperature Of The Display (Set Point)

Generally, it is **unlikely** that the operating temperature will need to be altered.

To alter the pre-set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the pre-set operating temperature for 10-12 seconds.

Use the **Up** & **Down** buttons to adjust the operating temperature.

* Maximum possible temperature setting is 80 deg C.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.

D) Tamper Proof Locking Of The Control Panel

To prevent tampering, the control can be locked. The current temperature of the display and the pre- set operating temperature can be viewed, but not altered by a customer.



To Lock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**POF**' to indicate the buttons are now locked.



To Unlock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**PON**' to indicate the buttons are now unlocked.

E) Displaying Wrapped /Unwrapped Or Packaged Product

The display heats food from below and also surrounds the food with heated air. The display is provided with a series of removable steel grills that sit on the shelves. It is recommended that packaged or wrapped food be displayed on top of these grills. Unwrapped savouries and pastries can also be displayed on the grills. (These can be removed to allow the non stick shelf surface below to be cleaned when the unit has been switched off for an hour).

F) What The Control Panel LED Symbols Show

A small red light will appear next to each symbol periodically, when the display is in use. The function of these are described below.

Base heat to the food core is provided in the deck and shelves by heater mats under the non stick shelf surface. Surrounding heat to the food is generated locally in the canopy and shelves. Heating elements and fans circulate the hot air in the cabinet.

Not Applicable -
these functions are not used
on all heated models

Cabinet Heat Is On -
indication that heating
is switched on

Alarm -

- CA** - Cabinet Alarm - Hot air circulating fan failure.
- P1/P2** -Thermostatic Probe Failure
- EE** -Data Corruption



Decimal Point -
for temp. display in °c

If an alarm message shows, please call aftersales on tel. 01254 238 282



SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

OPERATION CONTINUED

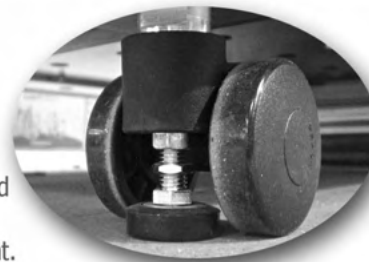
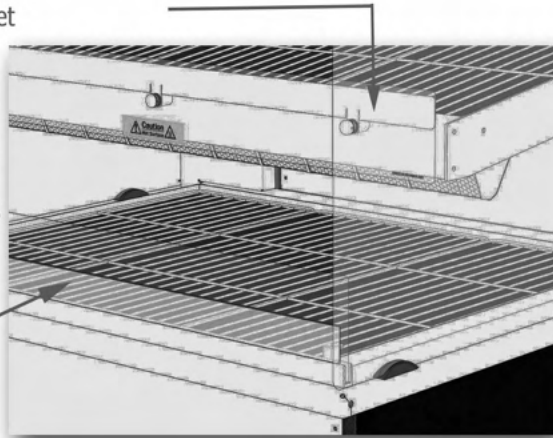
G) Switching Off The Heated Patisserie Display After Serving Period.

- Ⓞ At the end of the serving period, the display should be switched off by pressing the blue **On/ Off** button. The LED will display '**OFF**' for appx. 5 seconds & a red 'stand by' light will switch on above the **On/Off** button.

H) Fitting Shelf Edge Ticket Strips

Shelving. Each shelf is fitted with a steel ticket display mounting assembly, which is attached behind the customer protection glass at the front of each shelf edge. The assembly allows for the fitting of a standard 40mm ticket strip. The branding strip slides inbetween the back face of the glass & the steel ticket strip holder. The bottom of the holder is kinked to prevent the ticket from sliding out.

Deck Area. Assisted service models have an additional plastic ticket strip for deck area merchandising, which is mounted on the full height front glass. The self help model has this ticket strip on the hot air retaining screen glass.



I) Levelling The Display

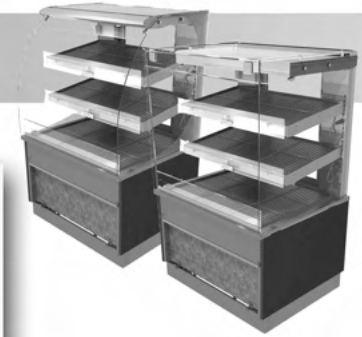
If the unit is unstable, it may require adjustment of the combined foot/ castor. A spanner (supplied) is required to adjust the foot height. All of the castors can also be locked to prevent movement.

J) Rear Access Doors - Operation

If the display has doors, the unit can be loaded from the rear with product.

1. The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
2. The hinges allow the door to be held open in two positions, a midway position and fully open.

3. The rear of the shelves have a glass protection panel to prevent contact with the heated surface when rear loading, and to direct hot air within the cabinet.



K) Recommended Food Display Layout/ Restocking

The angled heated shelving systems are designed for maximum presentation and are fixed. Taller products can be accommodated on the top shelf area if required.

Liquid Based Foods (Deck Area)

Cartoned soups, porridge, vegetable soups etc.

Food (Deck & Shelving Area)

Wrapped perforated packaged/ cartoned or unwrapped pies, pastries, sausage rolls, stews, curry, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, bagged chicken portions etc.

* Pre cooked food should be introduced at or above the required serving temperature.



SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

MAINTENANCE

L) Switching Off The Heated Patisserie For Maintenance

Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator (MCB)

N.B. Switching off just using the On/Off button on the control panel does not fully isolate the unit.

M) Replacing The T5 Fluorescent Lights

Parts replacement must be undertaken by a competent installer. The T5 type fittings are mounted in the gantry canopy & front edge of each shelf. They are 4000 kelvin colour. To replace, the following procedure must be used.



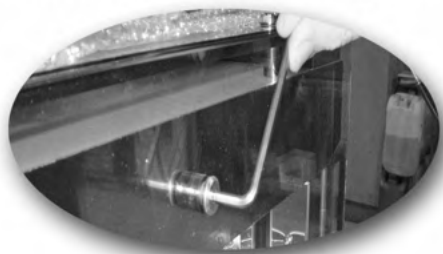
1. Twist the broken light towards you, through 90°, lift out & down. Replacement of the light is a reverse of the above process.

N) Replacing The Side Glass / Cleaning Full Height Front Glass (If Fitted)

The display may be fitted with full height 6mm toughened front glass if the unit is for assisted service use. The unit will be fitted with side glass also.

To replace the side glass in the event of breakage, procedure 1 must be used.

To clean the inner face of the full height front glass, procedure 2 must be used.



1. Remove the end glass panel screw & space washers with an allen key, lift the glass out of the plastic support bottom brackets. Reverse this process to replace (Do not overtighten allen screw).



2. The front glass will open forward 22deg. & lock in it's tilt hinge, to allow for cleaning of the inner face.

O) Achieving Best Performance

1. If doors are fitted, only open one door at a time, for the shortest period possible, to maintain cabinet temperature.
2. Introduce product to the display at or above required temperature (63 Deg. C +)
3. The display position may effect its' efficiency, beware :
Draughts, common if air conditioning extraction systems are sited above the display.
4. Display product on top of removable steel grills provided.
5. Do not stack heated product on top of one another where hot air cannot fully circulate around food.

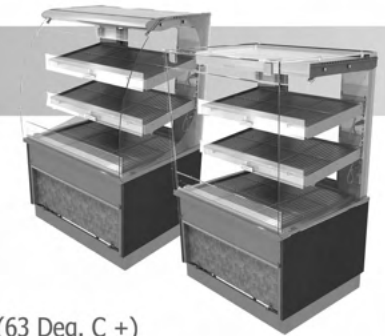
P) Cleaning The 'Non Stick' Shelving & Display Deck Areas

Routine cleaning of the display after product leaks, wiping up crumbs etc. may involve cleaning the non stick grey surface below the removable steel grills. Fully isolate the display, as described in Maintenance section (Item L), decant the unit of produce and allow surfaces to cool for an hour, then :

1. Remove the steel grills from shelving and deck area
2. This will expose the grey coloured non stick PTFE surface of the alluminum shelf and deck area.
3. Generally, remove any loose food, using a paper towel, wooden, or plastic spatulas. (Use a non-metal utensil on the PTFE surface: metal utensils can scratch the PTFE layer)
4. Use a non abrasive cream cleaner, damp cloth and a mild detergent.
5. A paste mixture of equal parts baking soda and water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the PTFE surface.

Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass roof or end panels can be cleaned as required using a proprietary minimum odour glass cleaner. Steel and PTFE shelf surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. The gantry section should be cleaned with a damp cloth. Never hose down, wash, submerge or rinse electrical parts on the display. The removable steel shelf grills will fit into an industrial dishwasher.





PROBLEM

POSSIBLE CAUSES

SOLUTIONS

No power.

1. Is power switched on ?
2. Is the unit switched off at the gantry mounted control panel ?
3. Is operator / cleaning staff switching unit off at counter MCB or a wall socket ?
4. End User / Installer to check the fuse in the 13 amp plug top
5. (If fitted within a counter by others) End user / Installer to check the fuse in counter MCB
6. If the electrical supply size serving the display (*or fuse*) is incorrectly fitted by installer

1. End User to maintain
2. End User to rectify (operational issue)
3. End User to rectify (operational issue)
4. End User / Installer to maintain
5. End User / Installer to return & rectify
6. End User / Installer to rectify

Not working / control panel showing HA

1. Is the condensing unit face (*finned face*) clear of dust/ debris
2. Is room temperature above the equipments operating level (> 25°C)
3. Is humidity level in atmosphere above the equipments operating level (> 50% RH)
4. Are both air grilles to condensing unit fitted / are they positioned correctly ?
5. Is the four sided tunnel or plenum fitted ? / is it correctly sealed behind air intake grille ?

1. End User to maintain
2. End User / Installer to reduce room temperature
3. End User / Installer to reduce humidity level
4. Installer to return & correctly install
5. Installer to return & correctly install

Other messages shown on control panel.

1. Controller showing **DEF** - *unit in its defrost period*
2. Controller showing **P1** - *thermastic probe failed*
3. Controller showing **P2** - *evaporator probe failed*
4. Controller showing **PAL** - *pressure switch alarm*
5. Controller showing **EE** - *programme error*

1. No action - *Unit will return to normal operating shortly*
2. CED service engineer to replace digital probe behind air off grille.
3. CED service engineer to replace digital probe behind evaporator coil
4. Turn unit off & on at control panel / CED service engineer to replace pressure switch
5. CED service engineer to attend site.(*replace control panel fascia or control box*)

Not chilling.

1. Has operator increased set point of the cabinet from 2°C ?
(*to check - press control panel set button*)
2. Is air conditioning causing a draught which is causing probe to show high temperatures ?
(*to check - hold napkin loosely above display*)
3. Are draughts affecting the display performance & causing probe to show high temperatures ?
(*to check - shut adjacent doors, check corridor draughts*)
4. Is food being introduced pre-chilled ? (*ambient food increases the cabinet temp.until it chills*)
5. Is there hot air spillage from adjacent equipment (*baked potato oven etc.*) ?
6. Is food being displayed tightly packed, (*probe shows high temps. - airflow restricted around it*)
7. Are bottles being displayed multiple stacked ? (*probe shows high temps./airflow restricted*)
8. Is direct sunlight or spotlights shining directly onto or into the display ?
9. Can the condensing unit be heard working underneath the display ?
10. Are the fans working under deck plates ?
11. On site - Condensing unit solenoid valve may be faulty / may need adjusting
12. On site - Refrigeration gas leak/ insufficient gas

1. Operator to adjust.
2. End User / Installer to rectify / redirect site condition
3. End User / Installer to rectify site condition
4. End User to rectify their site operation / food supply chain
5. End User to rectify their equipment layout on site.
6. End User to rectify their food display layout (*see user manual*)
7. End User to rectify their food display layout (*see user manual*)
8. End User / Installer to rectify site condition
9. CED service engineer to attend - *component fault, incorrect install.*
10. CED service engineer to repair / replace on site.
11. CED service engineer to adjust / replace condensing unit solenoid valve
12. CED service engineer to repair leak / replenish gas



PROBLEM

POSSIBLE CAUSES

SOLUTIONS

Light not working.

1. Has operator switched unit / lights on at control panel?
2. Has switch on side of fluorescent light fitting been switched off ?
3. Faulty light fitting - replace complete fitting
4. Failed fluorescent / LED tube - replace tube

1. End User to resolve (see user manual)
2. End User to resolve (flick switch on side of fitting)
3. Competent End User or CED qualified service engineer to fit on site.
4. Competent End User or CED qualified service engineer to fit on site.

Leaking/ overflowing evap tray.

1. Is operator switching unit off at counter MCB or at wall socket ? (*If fitted within a counter*)
2. Is room temperature above the equipments operating level (> 25°C)
3. Is humidity level in atmosphere above the equipments operating level (> 50% RH)
4. Is the heating element in evaporation tray underneath working
(*if water scale deposits have affected the heating element performance in evap tray*)
5. Is the heating element glowing hot / no water present in tray (element failure)

1. End User / Installer to rectify (*to check - switch display off at it's own control panel*)
2. End User / Installer to reduce room temperature
3. End User / Installer to reduce humidity level
4. End User / CED service engineer replace tray complete
5. End User / CED service engineer replace tray complete

Glass misting up/ condensation on front glass. (*assisted service type display*)

1. Is unit in defrost mode?
2. Is room temperature above the equipments operating level (> 25°C)
3. Is humidity level in atmosphere above the equipments operating level (> 50% RH)
4. Does the comfort heater fitted under curved front glass feel warm ?
5. Has operator decreased set point of the cabinet from 2°C
(*to check - press control panel set button*)

1. No action required - unit will self rectify.
2. End User / Installer to reduce room temperature
3. End User / Installer to reduce humidity level
4. CED service engineer replace heater / check wiring or fuse on site
5. End User / Installer to adjust

Cannot alter parameters on control panel.

1. Is the control panel locked ?

1. End User to resolve (*press and hold up & down arrows until display flashes PON*)

Rear doors not shutting properly / catching on gasket

1. Has the unit been damaged during transport/ installation ? (*In twist*)
2. Shelves not fitted correctly by installer - narrowest shelf is bottom shelf
3. Have the removable acrylic air guide panels to doors not been re-fitted correctly by the operator ?
4. Is produce on lower shelf obstructing stainless steel flange on acrylic door panel ?

1. Inform your Distributor / Installer on arrival of equipment.
2. End User / Installer to rectify incorrect shelf fitting on site
3. End User / Installer to rectify incorrect fitting on site
4. End User / Installer to redistribute produce.

Noise / heat / steam / smells from rear of unit.

1. **Sizzling noise** - normal (defrost water evaporating on heating element in tray underneath)
2. **Heat / steam output to rear** - normal (condensing unit heat underneath being extracted)
3. **Rattling to rear** - evaporation tray has become loose (dislodged by end user/ installer)
4. **Burning smell** - normal (new heating element in tray underneath 'bedding in')
5. **Sour / rotten smell** - Has milk/ oil/ liquid been spilt into the deck area ?
ELECTRICAL SHOCK DANGER - Isolate unit immediately.
6. **Sweetish smelling gas** - Refrigerant smell - possible refrigerant leak
*** only applicable to R290 hydrocarbon type chilled range of displays.*

1. No action required
2. No action required
3. End User / Installer to re-seat evaporation tray horizontally into base holding tabs
4. No action required
5. CED qualified service engineer to isolate & deep clean tank/ coil area/ bottle trap waste and evaporation tray.
6. Switch the unit off at the control panel - **DO NOT ISOLATE AT MAINS SUPPLY**
R290 qualified / CED service engineer to repair.
In the event of evacuation of the area or injury due to a potential refrigerant leak, refer to site specific HSE instructions.





PROBLEM

POSSIBLE CAUSES

SOLUTIONS

No power/control panel not on.

1. Is power switched on ?
2. Is the unit switched off at the gantry mounted control panel ?
3. Has operator / cleaning staff switched unit off at counter's mains consumer isolator or wall socket ?
4. End User / Installer to check the fuse in the 13 amp plug top (if fitted).
5. If installed within a counter. End user / Installer to check circuit breaker in mains consumer unit.
6. Is the electrical supply size serving the patisserie (*or fuse*) correct power size ?

1. End user to maintain
2. End user to rectify (operational issue)
3. End user to rectify (operational issue)
4. End user / Installer to maintain
5. End user / Installer to rectify
6. End user / Installer to rectify correct size power supply.

Error messages shown on control panel.

1. Controller showing **P1** - *temperature probe damaged.*
2. Controller showing **CA**- *unit overheated due to fan failure*
3. Controller showing **EE** - *programme error (corrupted).*

1. CED service engineer to replace probe in rear frame.
2. CED service engineer to replace hot air fan & reset thermostatic temperature control switch.
3. CED service engineer to replace control panel PCB or control keyboard.

Cannot alter temperature on control panel.

1. Is the control panel locked ?

1. End user to resolve (*press & hold up and down arrows until display flashes PON*)

Lights not working.

1. Has operator switched unit on or lighting on/off switch on at the control panel ?
2. Faulty light fitting - replace with new T5 light fitting
3. Has operator / cleaning staff switched unit off at counter mains consumer isolator or wall socket ?
4. Is power switched on ?

1. End user to resolve (see user manual - page 8 Section A)
2. Competent end user or CED service engineer to replace on site.
3. End user to rectify (operational issue)
4. End user to maintain

Not heating.

1. Is room temperature below equipment's optimum operating level (< 20°C)
2. Has operator altered set point of the cabinet from 75°C ?
(*to check - press control panel 'set' button*)
3. Is air conditioning causing a draught inside patisserie making probe display low temperatures ?
(*to check - hold napkin loosely above display*)
4. Are draughts affecting the display performance & making probe display low temperatures ?
(*to check - shut adjacent doors, check corridor draughts*)
5. Is food being introduced to patisserie at or above the serving temperature ?
6. Is the packaging for the hot food made of breathable or perforated film ?
7. Is the packaging for the hot food expanding when displayed in the patisserie ?

1. End user/ installer to increase room temperature.
2. Operator to adjust.
3. End user / Installer to rectify / re-direct air conditioning site condition.
4. End User / Installer to rectify site condition.
5. End User to rectify their site operation / food supply chain.
6. Product can be displayed wrapped or unwrapped - wrapped packaging must be perforated or allow hot air to circulate around the food inside.
7. Sealed food packaging that is not breathable will expand when air heats up within. Change the food packaging type to a breathable membrane type.

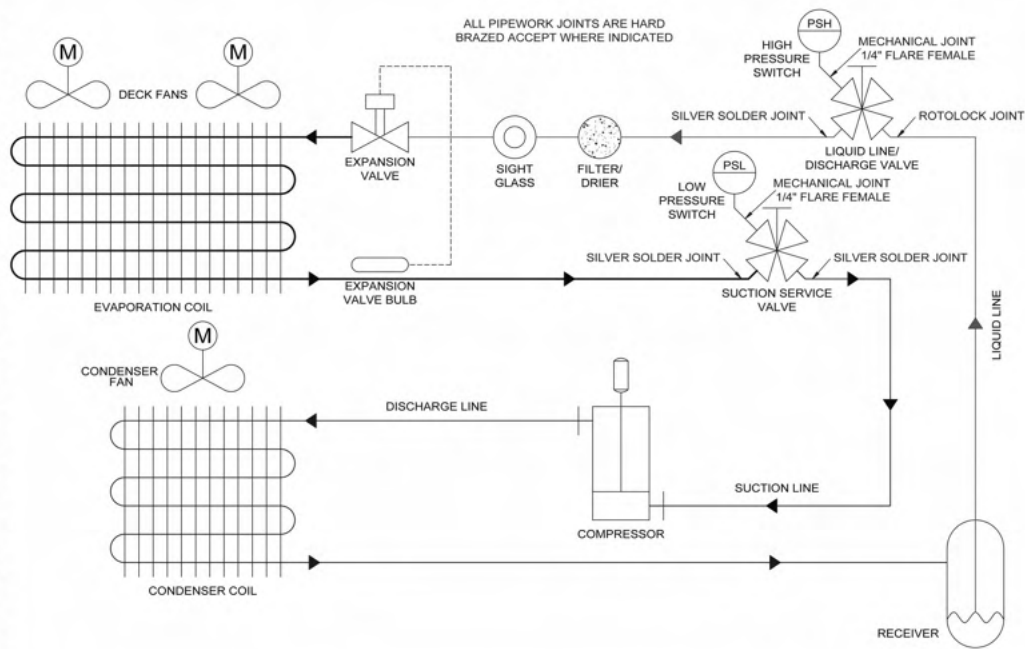
Food packaging discolouring.

1. Cardboard type packaging (with viewing window) for hot food is discolouring underneath ?

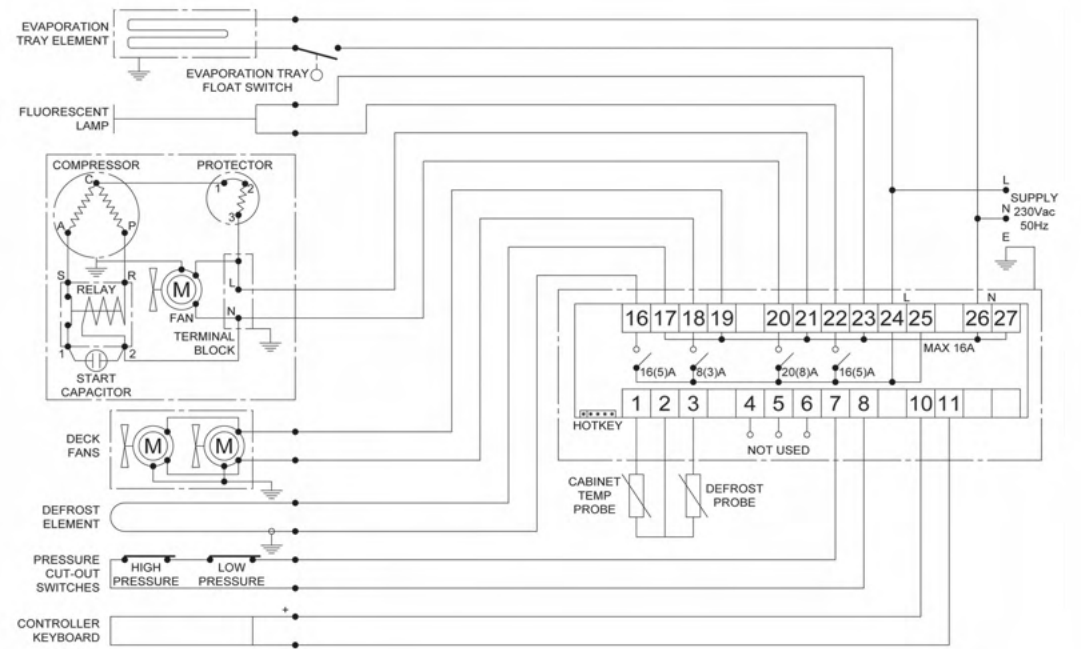
1. Wire shelf grids supplied should always be used on top of the PTFE coated shelves, this allows air circulation underneath and reduces surface contact with the hot surface below.



REFRIGERATION SCHEMATIC DIAGRAM



ELECTRICAL CIRCUIT DIAGRAM



R290 PATISSERIE REFRIGERANT SERVICING INFORMATION



A) Manufacturers Contact Details

CED Fabrications Ltd, Units A1 - A4 Falcon Court, Clayton Business Park, Clayton-Le-Moors
Hyndburn, Lancashire, BB5 5JD Tel. +44(0) 254 238 282 Fax. +44(0)1254 238 228

B) Refrigerant Leak - Switching Off The Chilled Patisserie.

If a sweetish smelling gas is present, this may indicate that refrigerant has leaked. Before investigation by an R290 certified service engineer, the display should be switched off by pressing the blue **On / Off** button. The LED controller will display **'Off'** for approx. 5 seconds & a red 'stand by' light will switch on above the **On / Off** button.

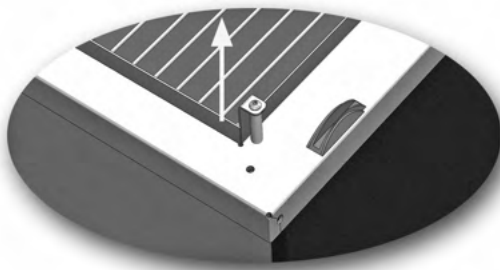
* Do not isolate the display by turning off at the mains electrical supply.
(There may be a potential for spark ignition of the refrigerant from a source nearby to the display)

C) Location Of Model CE Identification Label.

On completion of manufacturing and testing, a waterproof CE label is applied to the product.

1) On hot patisseries, this CE label is attached to :
Currently

Under the heated deck, adjacent to the control system. (remove screws for access)



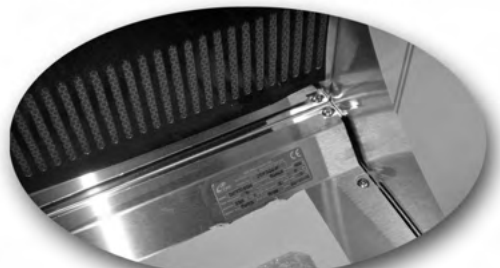
2) On cold patisseries, this CE label is attached to either:
Currently

Inside the tank, under the deck plates

OR

Previously

The electrical control box, in the base.



E) Batch Numbering/Model Identification System - Label Layout

Individual end of line safety electrical load testing (& refrigeration charge / leak testing for cold models) is carried out on completion prior to affixing of ID label:

Model stock code		Customer Specific Job Number	
CED Fabrications Ltd. Tel: 01254 238 282 Fax: 01254 238 228			
SERIAL No. []			
MODEL []	REFRIGERANT []	CHARGE []	g
TEST PRESSURE []	bar	ALLOWABLE PRESSURE []	bar
VOLTAGE []	V	Ph []	Hz 50-60
REFRIG. Q.C. []	ELEC. Q.C. []	POWER []	kW FUSE []
Refrigeration & Electrical Testers Employee Nos.		DATE []	
Date Of Completion			

Refrigerant Details: Refrigerant Gas, System Charge, Test & Allowable Pressures

Electrical Supply Requirements: Voltage, Phase, Frequency, Power & Fuse rating of model

F) Additional Labelling For R290 Refrigerated Units.

In addition to the CE label above, all R290 (propane) refrigerated units are fitted with the adjacent yellow warning label.

G) R290 Warning Information

The compressor and the receiver are both also marked to indicate R290 refrigerant.

The unit is designed for use with R290 refrigerant.

Do not substitute with other refrigerant types.

Substitution should not be made without the approval of a competent person. Do not exceed the **unit charge** (grams) when replacing refrigerant.

H) Transportation Of The Display

These R290 hydrocarbon products can be transported by road, rail or sea within UK, Europe & Non European destinations. They are exempt from European/ Non European legislation relating to the carriage of dangerous goods. (CDGR 1996, ADR 1999, UNMRTDG 1999, IMDG 2001) due to charge levels. They may only be transported by air uncharged for refrigerant charging on site.



**WARNING - R290
Flammable
Refrigerant**

- * Servicing engineers must have appropriate R290 gas handling certification.
- * Disconnect from electrical supply prior to repair.
- * Halide torches, or any other detector utilising naked flames, must not be used.
- * All electrical components must be exchanged like for like.
- * Do not use mechanical devices or other means to accelerate the defrosting process.
- * Keep ventilation openings in the appliance enclosure clear of obstruction.
- * See CE plate, located on electrical junction box lid, for model specific technical information.





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