

Drop In Food Service Displays



User Manual

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OPERATION



A) Switching On The Heated Deli Display (Base /Middle/ Upper Heat)

Base Heat. The heated base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. A red indicator l.e.d. will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 85°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

Middle/ Upper Heat. To turn the quartz heat lighting on, press the grey **light** button, a green indicator l.e.d. will light up next to the button. The quartz heat lighting is housed in the canopy head & midshelf of the display.

Middle/ Upper Heat Adjustment. The quartz heat lamps fitted over the display & heated midshelf maintain the surface/ core temperature of the food where it is exposed to air. To adjust the quartz heat lamps, turn the grey control knobs clockwise, this adjusts the mid shelf/upper heat over a wide range. The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.

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

The display base heat is factory pre-set at 85 °c, the control has a pre-set operating temp. of 85°C which is suitable for most site situations when combined with the overhead quartz heat.

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)

If the operating temperature needs to be altered depending on product type displayed :

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/ food display temperature.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

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.

* The quartz heat lighting adjustment knobs & base heat control are sited on operator side of the gantry.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

P1 -Thermostatic Probe Failure
or can be caused by lights
& base heat left on with no
product on the display.

EE -Data Corruption

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



Decimal Point -
for temp. display in °c

ASSISTED SERVICE HEATED DELI

OPERATION CONTINUED

F) Switching Off The Heated Deli 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 approx. 5 seconds & a red 'stand by' light will switch on above the **On/Off** button. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

* If the quartz heat lamps have been suitably adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knobs are not moved.

G) Recommended Food Display Layout

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Pies, pastries, sausage rolls, stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions

Breakfast/ Brunch

Short Term Holding (15-20 minutes)

Toast, pannini, omlettes, fried/ boiled eggs, muffins, baked potatoes.



Lunch/ Dinner Short Term Holding (15-20 minutes)

Plate presented meals, hot baguettes, battered fish, chips, fries, pizza.

All food placed in the base display area or heated steel midshelf must be already at or above the desired service temperature. Oven to display hot produce (*above 63°C*) should be displayed with customer warning notice. Display warm produce (*danish pastries etc.*) by lowering base/top/mid heat to suit.

H) Operational Use Of The Quartz Heat Lamps

The lamps achieve operating temperature rapidly and are extremely hot, **never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.**

MAINTENANCE

I) Switching Off The Heated Deli 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 using the On/Off button on the control panel does not fully isolate the unit.

J) Replacing The Side Glass / Cleaning The Front Glass

The display is fitted with a full height 6mm toughened sneeze screen glass & end glass. Curved glass may have tong marks along one edge where it is gripped during the bending process. This does not affect the quality or strength of the glass.

To replace the end glass in the event of breakage or deep cleaning, procedure 1 must be used. To clean the inner face of the full height front glass, procedure 2 must be used.



1.



2a.



2b.

1. Remove the end glass panel screw(s) & space washers with an allen key, lift the glass out of the grey/ black support bottom brackets. Reverse this process to replace. When replacing the glass, do not overtighten allen screw.

2. The front glass will open forward 22° & lock in its' tilt hinge, to allow for cleaning of the inner face. (On larger models, this is in two pieces)

* Due consideration should be given to overloading/ scratching if items are placed on the glass.

K) Maintaining/ Replacing The Quartz Heat Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head/ midshelf. When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation.

Please note - Quartz lamps used are halogen infrared bulbs, not tungsten bulbs - used in domestic lighting.

Parts replacement must be undertaken by a competent installer.



MAINTENANCE CONTINUED

L) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & side glass 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. Never hose down, wash, submerge or rinse electrical parts on the display. The gantry section should be cleaned with a damp cloth only.

M) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item I, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230 v 3kw supply, connection to a contactor is provided.



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.



N) Achieving Best Performance

1. Do not use the heated deli for reheating or cooking purposes.
2. Ensure that food is at/ over serving temperature when placed in the display.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. Do not place tin foil on the display base shelf or heated midshelf.
5. If food is drying out, turn down the quartz heat lamps.
6. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.



O) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The gantry section should be cleaned with a damp cloth only.



Kubus model shown



Designline model shown

BAIN MARIE (DRY HEAT/WET WELL) CARVERY & SOUP UNIT

OPERATION



A) Switching On The Heated Bain Marie Display (Base /Upper Heat)

- Base Heat.** The bain marie base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. A red indicator *i.e.d.* will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 85°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

- Upper Heat.** To turn the quartz heat lighting on, press the grey **light** button, a green indicator *i.e.d.* will light up next to the button. The quartz heat lighting is housed in the canopy head of the display.

- Upper Heat Adjustment.** The quartz heat lights fitted over the display are designed to maintain the surface temperature of the food where it is exposed to air. To adjust the quartz heat lighting, turn the grey control knob clockwise, this provides adjustment of the upper heat over a wide range. The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.

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

The display base heat is factory pre-set at 85 °C, the control has a pre-set operating temp. of 85°C which is suitable for most site situations when combined with the overhead quartz heat.

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/ food display temperature.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

D) Tamper Proof Locking Of The Control Panel

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

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.

* The quartz heat lighting adjustment knob is shielded from interference by its' location under the sneeze screen glass.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

P1 -Thermostatic Probe Failure
or can be caused by lights
& base heat left on with no
product on the display.

EE -Data Corruption

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



Decimal Point -
for temp. display in °C



BAIN MARIE (DRY HEAT/WET WELL) CARVERY & SOUP UNIT

OPERATION CONTINUED

F) Switching Off The Heated Bain Marie 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. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

- * If the quartz heat lamps have been suitably adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knob is not moved.

G) Recommended Food Display Layout

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

Breakfast/ Brunch

Short Term Holding (15-20 minutes)

Omelettes, fried/ boiled eggs, baked potatoes



** Designline model shown

Lunch/ Dinner Short Term Holding (15-20 minutes)
Battered fish, chips/ fries (dry heat)

All food placed in steel containers must be already at or above the desired service temperature. The Bain-Marie is supplied with element cover plates, spreading the heat from the elements evenly around the bases of the steel gastronorm containers. These cover plates must be in position when the unit is in use; some discolouration due to the high temperatures achieved is normal.

H) Operational Use Of The Quartz Heat Lamps

The lamps achieve operating temperature rapidly and are extremely hot, **never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.**

I) Filling/ Emptying The Wet Well Bain Marie



1. The wet well bain marie unit is supplied with a series of collars to accept gastronorm containers, these are suspended from the collars when the unit is in use.



2. When preparing the wet well bain marie for use, water should be added into the tank. The water level should cover the perforated element covers in the base. When switched on, the bain marie will reach operating temperature in 20 to 30 minutes.



3. To empty the wet well bain marie a 3/4" BSP lever arm waste is fitted underneath for draining water to a site drain or other means of collection. *Satisfactory temperatures will be obtained if all apertures are filled with containers or fitted with lids.

J) Using The Optional Hotplate Glass Insert - HINS1

A 1/1GN toughened glass hotplate drop in insert can be used to convert sections of the bain marie to hotplate operation during varied serving periods. The insert is designed for short term holding use only, allowing food display in ceramic or oven proof dishes, or as a set down area for plated product etc.



K) Using The Optional Carving Insert Deck - CINS1

A 1/1GN spiked solid surface raised steel carving deck can be used to convert sections of the bain marie to carving operation during varied serving periods.

Drain holes in the carving deck perimeter allow meat juices to run off into the 1/1GN x 150mm deep s/steel container underneath.

L) Assembly Of The Carving Insert Deck - CINS1

- 1/ The 150mm deep collecting container sits directly into the standard collar supplied with the unit.
- 2/ The raised steel carving deck locates directly onto the container rim.



BAIN MARIE (DRY HEAT/WET WELL) CARVERY & SOUP UNIT

MAINTENANCE

M) Replacing The Sneeze Screen Glass ** Designline type display shown

To replace this in the event of breakage, the following procedure must be used.



1. Remove capping screws on gantry posts – ensure glass is supported by hand.



2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.



3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. Do not overtighten this screw.

Replacing The Sneeze Screen Glass ** Kubus type display

Top cap is push fit and when removed exposes an acrylic spacer and the extruded post top. Remove both M5 allen head screws in the spacer and carefully remove post top & glass bracket under. The glass can then be removed from the display. Refitting is a reverse of this process.



N) Switching Off The Heated Bain Marie 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 using the On/Off button on the control panel does not fully isolate the unit.

O) Maintaining/ Replacing The Quartz Heat Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head.

When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation. Please note - Quartz lamps are catering type **infrared** bulbs NOT standard off-the-shelf tungsten bulbs used in domestic lighting.

Parts replacement must be undertaken by a competent installer.



P) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section item N, follow the procedure described:



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230v 3kw supply, connection to a contactor is provided.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen 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. Never hose down, wash, submerge or rinse electrical parts on the display.



SELF HELP BAIN MARIE (DRY HEAT/WET WELL) CARVERY & SOUP UNIT

MAINTENANCE CONTINUED

R) Achieving Best Performance

1. Ensure that the food is at or over the serving temperature when placed in the display.
2. Do not use the heated bain marie for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts i.e. if air conditioning extraction systems are sited above the display.
5. Correct temperatures will be achieved if all apertures are filled with containers/ fitted with lids.
6. Do not place tin foil inside the bain marie tank.
7. Ensure perforated element covers are fitted over the rod elements in the tank.
8. Wet Well model - always ensure the water level is correct prior to use.
9. If food is drying out, turn down the quartz heat lamps.
10. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.

S) Cleaning The Bain Marie Tank

After use switch off the display and isolate it from the electrical supply. Allow it to cool prior to cleaning.



1. Remove the perforated steel element covers.
2. This will reveal a series of heated rod elements underneath, when cleaning inside the Bain-Marie tank, great care must be taken not to bend these rod elements, as this will ultimately cause electrical failure

The inside of the Bain-Marie should be cleaned with a damp Scotchbrite pad and a little detergent, preferably whilst it is still warm after use. It should then be wiped dry with a clean cloth.

T) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot.

This action should remove most substances encountered.

2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.

3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.

4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.

5. If required, dry the display after use with a soft dry cloth or towel.

6. The elliptical gantry section should be cleaned with a damp cloth only.



** Kubus model shown

** Designline model HBM1 & CINS1 shown



DRY HEAT BAIN MARIE - NO GANTRY

OPERATION



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

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

* The quartz heat lighting adjustment knob is shielded from interference by its' location under the sneeze screen glass.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

- P1** -Thermostatic Probe Failure
- HA** -High Temperature Alarm
can be caused by lights
& base heat left on with no
product on the display.
- EE** -Data Corruption

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



The dry heat bain marie (no gantry) display will allow:

- Bespoke retractable ceiling mounted heat lamps to be used above the display (by others),
 - UV bonded glass heated gantries (by others) or
 - Other type heated gantry superstructures to be fitted over the display (by others).
- If heated gantries are provided, the use and control of these items is not covered by this manual.

A) Switching On The Dry Heat Bain Marie -No Gantry Display (Base Heat Only)

Base Heat. Thebain marie base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. The control panel is shown above. A red indicator *i.e.d.* will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 95°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

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

The control has a pre-set operating temp. of 85°C which is suitable for most site situations, when combined with bespoke overhead quartz heat lamps (by others).

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.

DRY HEAT BAIN MARIE - NO GANTRY

OPERATION CONTINUED

F) Switching Off The Heated Bain Marie - No Gantry - 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. Base heat temperature settings will be retained.

☀ If top heat is to be supplied (by others) the following arrangement is recommended i.e.

- * 300w quartz infra red lamps, 1 per GN section – mounted at 430mm above ceran base surface.
- * Retractable ceiling mounted heat lamps should be positioned as described above.
- * Depending on food type displayed, a dimmer control for heat lamps may be required.
- * **If no top heat is provided, all steel containers require lids.**
- * Product display may also require sneeze guard protection (by others) or screens to limit draught.

G) Recommended Food Display Layout (When Heated Overhead Gantry Provided).

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Stews, curry, chilli dishes, sliced meats in gravy or sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions



Breakfast/ Brunch Short Term Holding (15-20 minutes)
Omelettes, fried/ boiled eggs, baked potatoes.

Lunch/ Dinner Short Term Holding (15-20 minutes)
Battered fish, chips/ fries

All food placed in steel containers must be already at or above the desired service temperature. The bain marie is supplied with element cover plates in the tank area, spreading the heat from the elements evenly around the bases of the steel gastronorm containers. The cover plates must be in position when the unit is in use: some discolouration of these due to the high temperatures achieved is normal.

MAINTENANCE

H) Switching Off The Heated Bain Marie - No Gantry - 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.

I) Achieving Best Performance (When Heated Overhead Gantry Provided).

1. Ensure that the food is at or over the serving temperature when placed on the display.
2. Do not use the heated bain marie for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts, common if air conditioning extraction systems are sited above the display, or servery area doors are left open.
5. Correct temperatures will be achieved if all apertures are filled with containers.
6. Do not place tin foil inside the bain marie tank.
7. Ensure perforated element covers are fitted over the rod elements in the tank.
8. If food is drying out, turn down the quartz heat lamps
9. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.

J) Achieving Best Performance (When No Heated Overhead Gantry Provided).

1. Ensure that the food is at or over the serving temperature when placed on the display.
2. Do not use the heated bain marie for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated bain marie may effect its' efficiency, beware draughts, common if air conditioning extraction systems are sited above the display, or servery area doors are left open.
5. If no top heat is provided, all steel containers require lids.
6. If no heated gantry is fitted, product should be stirred regularly to distribute base heat through food.



MAINTENANCE CONTINUED

K) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item J, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230v 3kw supply, connection to a contactor is provided.



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

L) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. Stainless steel surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display.



M) Cleaning The Bain Marie Tank

After use switch off the display and isolate it from the electrical supply. Allow it to cool prior to cleaning.



1. Remove the perforated steel element covers.



2. This will reveal a series of heated rod elements underneath, when cleaning inside the Bain-Marie tank, great care must be taken not to bend these rod elements, as this will ultimately cause electrical failure

The inside of the Bain-Marie should be cleaned with a damp Scotchbrite pad and a little detergent, preferably whilst it is still warm after use. It should then be wiped dry with a clean cloth.

N) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.

DRY HEAT BAIN MARIE (HEATED MID SHELF)

OPERATION



A) Switching On The Dry Heat Bain Marie (Heated Mid Shelf) Display.

Base Heat. The bain marie base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. A red indicator l.e.d. will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 85°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

Middle/ Upper Heat. To turn the quartz heat lighting on, press the grey **light** button, a green indicator l.e.d. will light up next to the button. The quartz heat lighting is housed in the canopy head & midshelf of the display.

Middle/ Upper Heat Adjustment. The quartz heat lamps fitted over the display & heated midshelf maintain the surface/ core temperature of the food where it is exposed to air. To adjust the quartz heat lamps, turn the grey control knobs clockwise, this adjusts the mid shelf/upper heat over a wide range. The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.

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

The bain marie base heat is factory pre-set at 85 °c, the control has a pre-set operating temp. of 85°C which is suitable for most site situations when combined with the overhead quartz heat. **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)

If the operating temperature needs to be altered depending on product type displayed : **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/ food display temperature of the bain marie base section.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

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.

* The quartz heat lighting adjustment knobs & base heat control are sited on operator side of the gantry.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

P1 -Thermostatic Probe Failure
or can be caused by lights
& base heat left on with no
product on the display.

EE -Data Corruption

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



Decimal Point -
for temp. display in °c



DRY HEAT BAIN MARIE (HEATED MID SHELF)

OPERATION CONTINUED

F) Switching Off The Bain Marie (Heated Mid Shelf) 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. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

- ☀ * If the quartz heat lamps have been suitably adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knobs are not moved.

G) Recommended Food Display Layout

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions



Breakfast/ Brunch

Short Term Holding (15-20 minutes)

Omlettes, fried/ boiled eggs, baked potatoes.

Lunch/ Dinner Short Term Holding (15-20 minutes)

Plate presented meals, battered fish, chips, fries.

All food placed in steel containers must be already at or above the desired service temperature. The Bain-Marie is supplied with element cover plates, spreading the heat from the elements evenly around the bases of the steel gastronorm containers. These cover plates must be in position when the unit is in use; some discolouration due to the high temperatures achieved is normal.

H) Operational Use Of The Quartz Heat Lamps

The lamps achieve operating temperature rapidly and are extremely hot, **never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.**

MAINTENANCE

I) Switching Off The Bain Marie (Heated Mid Shelf) 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 using the On/Off button on the control panel does not fully isolate the unit.**



J) Assisted Service Designline Models - Replacing Side Glass / Cleaning The Front Glass

To replace the end glass in the event of breakage or deep cleaning, 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(s) & space washers with an allen key, lift the glass out of the grey/ black support bottom brackets. Reverse this process to replace. When replacing the glass, do not overtighten allen screw.
2. The front glass will open forward 22° & lock in its' tilt hinge, to allow for cleaning of the inner face. (On larger models, this is in two pieces)

* Due consideration should be given to overloading/ scratching if items are placed on the glass.

K) Self Help Designline Models - Replacing The Sneeze Screen Glass

To replace this in the event of breakage, the following procedure must be used.



1. Remove capping screws on gantry posts – ensure glass is supported by hand.
2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.
3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. Do not overtighten this screw.

* Due consideration should be given to overloading/ scratching if items are placed on the glass.

DRY HEAT BAIN MARIE (HEATED MID SHELF)

MAINTENANCE CONTINUED

L) Self Help Kubus Models - Replacing Sneeze Screen Glass

Top cap is push fit and when removed exposes a black plastic spacer and the extruded post top. Remove both M5 allen head screws in the spacer and carefully remove post top & glass bracket under. The glass can then be removed from the display. Refitting is a reverse of this process.



M) Maintaining/ Replacing The Quartz Heat Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head.



When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation. Please note - Quartz lamps are catering type **infrared** bulbs NOT standard off-the-shelf tungsten bulbs used in domestic lighting.

Parts replacement must be undertaken by a competent installer.

N) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & side glass 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. Never hose down, wash, submerge or rinse electrical parts on the display. The gantry section should be cleaned with a damp cloth only.

O) Achieving Best Performance From The Hotplate (Heated Mid Shelf)

1. Ensure that the food is at or over the serving temperature when placed in the display.
2. Do not use the heated bain marie for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect it's efficiency, beware draughts i.e. if air conditioning extraction systems are sited above the display.
5. Correct temperatures will be achieved if all apertures are filled with containers.
6. Do not place tin foil in the display base or on the heated mid shelf.
7. If food is drying out, turn down the quartz heat lamps.
8. If food is not maintaining temperature, either turn up the quartz heat lamps above and/or adjust the base heat temperature.
9. Ensure perforated element covers are fitted over the rod elements in the tank.

P) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item I, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230 v 3kw supply, connection to a contactor is provided.

2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box

4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

Q) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.

2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.

3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.

4. The gantry section should be cleaned with a damp cloth only.

5. If required, dry the display after use with a soft dry cloth or towel.

6. Always remove wet cleaning aids from the surface after use to avoid water marks/stains.



DRY HEAT BAIN MARIE (HEATED MID SHELF)

MAINTENANCE CONTINUED

P) Cleaning The Bain Marie Tank

After use switch off the display and isolate it from the electrical supply. Allow it to cool prior to cleaning.



1. Remove the perforated steel element
2. This will reveal a series of heated rod elements underneath, when cleaning inside the Bain-Marie tank, great care must be taken not to bend these rod elements, as this will ultimately cause electrical failure

The inside of the Bain-Marie should be cleaned with a damp Scotchbrite pad and a little detergent, preferably whilst it is still warm after use. It should then be wiped dry with a clean cloth.

Q) Using The Optional Hotplate Glass Insert - HINS1

A 1/1 GN toughened glass hotplate drop in insert can be used to convert sections of the bain marie to hotplate operation during varied serving periods. The insert is designed for short term holding use only, allowing food display in ceramic or oven proof dishes, or as a set down area for plated product etc. A version with lift up handles fitted is also available. (Model HINS2)



R) Using The Optional Carving Insert Deck - CINS1

An optional 1/1GN spiked solid surface raised steel carving deck can be used to convert sections of the bain marie to carving operation during varied serving periods.

Drain holes in the carving deck perimeter allow meat juices to run off into the 1/1GN x 150mm deep s/steel container underneath.



Model HINS1 (Hotplate Insert) Model HINS2 (Insert With Lift Up Handles)
Model CINS1 (Carving Insert) shown above.

L) Assembly Of The Carving Insert Deck - CINS1

1/ The 150mm deep juice collecting container sits directly in the standard collar supplied with the unit.

2/ The raised steel spiked carving deck locates directly onto the container rim



CERAN GLASS HOTPLATE - NO GANTRY

OPERATION



The hotplate (no gantry) display will allow:

- 1) Bespoke retractable ceiling mounted heat lamps to be used above the display (by others),
 - 2) UV bonded glass heated gantries (by others) or
 - 3) Other type heated gantry superstructures to be fitted over the display (by others).
- If heated gantries are provided, the use and control of these items is not covered by this manual.

A) Switching On The Heated Glass Hotplate -No Gantry Display (Base Heat Only)

- Base Heat.** The hotplate surface is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. The control panel is shown above. A red indicator *i.e.d.* will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 95°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

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

The control has a pre-set operating temp. of 95°C which is suitable for most site situations, when combined with bespoke overhead quartz heat lamps (by others).

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/ food display temperature.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

* The quartz heat lighting adjustment knob is shielded from interference by its' location under the sneeze screen glass.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

- P1** -Thermostatic Probe Failure
- HA** -High Temperature Alarm
can be caused by lights
& base heat left on with no
product on the display.
- EE** -Data Corruption

If an alarm message shows, please call after-sales on
tel. 01254 238 282



Decimal Point -
for temp. display in °C



CERAN GLASS HOTPLATE - NO GANTRY

OPERATION CONTINUED

F) Switching Off The Heated Glass Hotplate - No Gantry - 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. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

- ☀ If top heat is to be supplied (by others) the following arrangement is recommended i.e. 300w quartz infra red lamps, 1 per GN section - mounted at 430mm above ceran base surface. Retractable ceiling mounted heat lamps should be positioned as described above. Depending on food type displayed, a dimmer control for heat lamps may be required.



If no top heat is provided, all food containers require lids.
Product display may also require sneeze guard protection (by others) or screens to limit draught.

G) Recommended Food Display Layout (When Heated Overhead Gantry Provided).

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Stews, curry, chilli dishes, sliced meats in gravy or sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions



Breakfast/ Brunch Short Term Holding (15-20 minutes)

Omlettes, fried/ boiled eggs, baked potatoes.

Lunch/ Dinner Short Term Holding (15-20 minutes)

Battered fish, chips/ fries

Product should be displayed in flat bottomed containers or dishes, ensuring the dish base is in full contact with the hotplate surface. Containers require lids if no top heat has been provided. If no heated gantry is fitted, product should be stirred regularly to distribute base heat through food.

MAINTENANCE

H) Switching Off The Heated Glass Hotplate - No Gantry - 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.

I) Achieving Best Performance (When Heated Overhead Gantry Provided).

1. Ensure that the food is at or over the serving temperature when placed on the display.
2. Do not use the heated glass hotplate for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts, common if air conditioning extraction sytems are sited above the display, or servery area doors are left open.
5. Turn down the quartz lamps if only part of the hotplate display area is being used - the quartz lamps can heat up the hotplate glass surface and may cause the maximum temperature alarm signal 'HA' to appear.
6. If food is drying out, turn down the quartz heat lamps
7. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.

J) Achieving Best Performance (When No Heated Overhead Gantry Provided).

1. Ensure that the food is at or over the serving temperature when placed on the display.
2. Do not use the heated glass hotplate for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts, common if air conditioning extraction sytems are sited above the display, or servery area doors are left open.
5. If no top heat is provided, all food containers require lids.
6. Product should be displayed in flat bottomed containers or dishes, ensuring the dish base is in full contact with the hotplate surface.
7. If no heated gantry is fitted, product should be stirred regularly to distribute base heat through food.



CERAN GLASS HOTPLATE - NO GANTRY

MAINTENANCE CONTINUED

K) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item J, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230v 3kw supply, connection to a contactor is provided.



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

L) Cleaning/ Care Of The Heated Glass Hotplate Surface

After use switch off, isolate from the electrical supply and allow to cool. The surface should be cleaned using a proprietary glass/ceramic hotplate cleaner, normally available from your installer or a domestic kitchen appliance retailer. Wire wool, Scotchbrite and similar abrasives must not be used. The hotplate sections should be cleaned after every service period, otherwise deposits of burnt on food waste may build up and damage may be caused in attempting to remove them. This should be carried out when the hotplate is still warm after use.



Scratches can be caused by the underside of ceramic dishes on the glass. This can be minimised by placing dishes on the surface, not sliding.

M) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. Stainless steel surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display.

N) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.



* Ceran Glass Hotplate - No Gantry Display Shown (With Heated Overhead Gantry Provided By Others)



CERAN GLASS HOTPLATE (HEATED MID SHELF)

OPERATION



A) Switching On The Hotplate (Heated Mid Shelf) Display.

- Base Heat.** The heated base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. A red indicator l.e.d. will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 85°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

- Middle/ Upper Heat.** To turn the quartz heat lighting on, press the grey **light** button, a green indicator l.e.d. will light up next to the button. The quartz heat lighting is housed in the canopy head & midshelf of the display.

- Middle/ Upper Heat Adjustment.** The quartz heat lamps fitted over the display & heated midshelf maintain the surface/ core temperature of the food where it is exposed to air. To adjust the quartz heat lamps, turn the grey control knobs clockwise, this adjusts the mid shelf/upper heat over a wide range. The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.

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

The display ceran glass base heat is factory pre-set at 85 °c, the control has a pre-set operating temp. of 85°C which is suitable for most site situations when combined with the overhead quartz heat. **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)

If the operating temperature needs to be altered depending on product type displayed :

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/ food display temperature.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

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.

* The quartz heat lighting adjustment knobs & base heat control are sited on operator side of the gantry.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

P1 -Thermostatic Probe Failure
or can be caused by lights
& base heat left on with no
product on the display.

EE -Data Corruption

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



Decimal Point -
for temp. display in °c



CERAN GLASS HOTPLATE (HEATED MID SHELF)



OPERATION CONTINUED

F) Switching Off The Hotplate (Heated Mid Shelf) 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. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

- ☀ * If the quartz heat lamps have been suitably adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knobs are not moved.

G) Recommended Food Display Layout

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Pies, pastries, sausage rolls, stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce, vegetables, ribs with sauce, chicken portions



Breakfast/ Brunch

Short Term Holding (15-20 minutes)

Toast, pannini, omlettes, fried/ boiled eggs, muffins, baked potatoes.

Lunch/ Dinner Short Term Holding (15-20 minutes)

Plate presented meals, hot baguettes, battered fish, chips, fries, pizza.

All food placed in the base display area or heated steel midshelf must be already at or above the desired service temperature. Oven to display hot produce (above 63°C) should be displayed with customer warning notice. Display warm produce (danish pastries etc.) by lowering base/top/mid heat to suit.

H) Operational Use Of The Quartz Heat Lamps

The lamps achieve operating temperature rapidly and are extremely hot, **never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.**

MAINTENANCE

I) Switching Off The Hotplate (Heated Mid Shelf) 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 using the On/Off button on the control panel does not fully isolate the unit.

J) Assisted Service Designline Models - Replacing Side Glass / Cleaning The Front Glass

To replace the end glass in the event of breakage or deep cleaning, procedure 1 must be used. To clean the inner face of the full height front glass, procedure 2 must be used.



1.



2a.



2b.

1. Remove the end glass panel screw(s) & space washers with an allen key, lift the glass out of the grey/ black support bottom brackets. Reverse this process to replace. When replacing the glass, do not overtighten allen screw.
2. The front glass will open forward 22° & lock in its' tilt hinge, to allow for cleaning of the inner face. (On larger models, this is in two pieces)

* Due consideration should be given to overloading/ scratching if items are placed on the glass.

K) Self Help Designline Models - Replacing The Sneeze Screen Glass

To replace this in the event of breakage, the following procedure must be used.



1. Remove capping screws on gantry posts – ensure glass is supported by hand.



2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.



3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. Do not overtighten this screw.

* Due consideration should be given to overloading/ scratching if items are placed on the glass.

CERAN GLASS HOTPLATE (HEATED MID SHELF)

MAINTENANCE CONTINUED

L) Self Help Kubus Models - Replacing Sneeze Screen Glass

Top cap is push fit and when removed exposes a black plastic spacer and the extruded post top. Remove both M5 allen head screws in the spacer and carefully remove post top & glass bracket under. The glass can then be removed from the display. Refitting is a reverse of this process.



M) Maintaining/ Replacing The Quartz Heat Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head.



When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation. Please note - Quartz lamps are catering type **infrared** bulbs NOT standard off-the-shelf tungsten bulbs used in domestic lighting.

Parts replacement must be undertaken by a competent installer.

N) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & side glass 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. Never hose down, wash, submerge or rinse electrical parts on the display. The gantry section should be cleaned with a damp cloth only.

O) Achieving Best Performance From The Hotplate (Heated Mid Shelf)

1. Use flat bottomed dishes on the ceran surface that make full contact with the base heat. *(Rimmed dishes do not)*
2. Do not use the hotplate for reheating or cooking purposes.
3. Ensure that food is at/ over serving temperature when placed in the display.
4. Introduce pre-heated product to the display. Do not heat from cold.
5. Do not place tin foil on the display base or heated mid shelf.
6. If food is drying out, turn down the quartz heat lamps.
7. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.
8. Cleaning/ care of the heated glass hotplate surface is covered in depth on **page 13, section N.**

P) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item I, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230 v 3kw supply, connection to a contactor is provided.



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

Q) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. The gantry section should be cleaned with a damp cloth only.
5. If required, dry the display after use with a soft dry cloth or towel.
6. Always remove wet cleaning aids from the surface after use to avoid water marks/stains.



SELF HELP CERAN GLASS HOTPLATE

OPERATION



A) Switching On The Heated Glass Hotplate Display (Base /Upper Heat)

Base Heat. The hotplate surface is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. A red indicator *i.e.d.* will light up next to the button to show that power is on, the temperature display will come on showing the base heat start up temperature within the display, this will then rise steadily to around 95°C in 15 - 20 minutes. A small red light will also appear under the thermometer symbol to show the base heat is activated.

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

Upper Heat Adjustment. The quartz heat lights fitted over the display are designed to maintain the surface temperature of the food where it is exposed to air. To adjust the quartz heat lighting, turn the grey control knob clockwise, this provides adjustment of the upper heat over a wide range. The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.

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

The display base heat is factory pre-set at 95 °c, the control has a pre-set operating temp. of 95°C which is suitable for most site situations when combined with the overhead quartz heat.

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/ food display temperature.

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

* Remember the display is designed to display pre-heated food, not to heat food from cold.

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.

* The quartz heat lighting adjustment knob is shielded from interference by its' location under the sneeze screen glass.

E) What The Control Panel LED Symbols Show

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

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

Base Heat Is On -
indication that heating
is switched on

Alarm -

- P1** -Thermostatic Probe Failure
- HA** -High Temperature Alarm
can be caused by lights
& base heat left on with no
product on the display.
- EE** -Data Corruption

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



Decimal Point -
for temp. display in °c



SELF HELP CERAN GLASS HOTPLATE

OPERATION CONTINUED

F) Switching Off The Heated Glass Hotplate 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. The quartz heat lamps above will also shut down. Base heat temperature settings will be retained.

* If the quartz heat lamps have been suitably adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knob is not moved.

G) Recommended Food Display Layout

** designline model shown

Breakfast

Long Term Holding (2-4 hours)

Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

Lunch/ Dinner

Long Term Holding (2-4 hours)

Stews, curry, chilli dishes, sliced meats in gravy or sauce, vegetables (dry or in liquid), ribs with sauce, chicken portions

Breakfast/ Brunch

Short Term Holding (15-20 minutes)

Omelettes, fried/ boiled eggs, baked potatoes



Lunch/ Dinner Short Term Holding (15-20 minutes)
Battered fish, chips/ fries

The heated glass surface features heated zone indications and customer warning notification. Product should be placed within these areas of even heat spread. Product should be displayed in containers or dishes ensuring the dish base is in full contact with the hotplate surface.

H) Operational Use Of The Quartz Heat Lamps

The lamps achieve operating temperature rapidly and are extremely hot, **never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.**

MAINTENANCE

I) Replacing The Sneeze Screen Glass ** designline model shown (Sneeze screen replacement of Kubus model - see page 9 section M)

The display is fitted with 6mm toughened sneeze screen glass. To replace this in the event of breakage, the following procedure must be used.



1. Remove capping screws on gantry posts – *ensure glass is supported by hand.*
2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.
3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. *Do not overtighten this screw.*

The glass screen is not designed for objects to be placed on top of it or as a serve over. Due consideration should be given to overloading/ scratching if items are placed on the glass.

J) Switching Off The Heated Glass Hotplate 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.

K) Maintaining/ Replacing The Quartz Heat Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head. When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation.

Please note - Quartz lamps used are quartz infrared bulbs, not tungsten bulbs used in domestic lighting.



K. Lamp replacement avoiding skin contact with the fitting

MAINTENANCE CONTINUED

L) Achieving Best Performance

1. Ensure that the food is at or over the serving temperature when placed on the display.
2. Do not use the heated glass hotplate for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts, common if air conditioning extraction systems are sited above the display, or servery area doors are left open.
5. Turn down the quartz lamps if only part of the hotplate display area is being used
- the quartz lamps can heat up the hotplate glass surface and may cause the maximum temperature alarm signal 'HA' to appear.
6. If food is drying out, turn down the quartz heat lamps
7. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature.

M) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display, as described in Maintenance section, item J, follow the procedure described :



1. Locate the hot control box which should be sited behind a service door/ hatch or lift off panel under the display. The box will be connected to a loom on the underside of the model. If the unit is above a 13 amp 230v 3kw supply, connection to a contactor is provided.



2. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced. If this does not resolve the problem, go to step 3.



3. Unscrew the base heat & top heat fuse carriers located on the end of the control box



4. Remove, check and replace the fuses ensuring the same rated fuses are replaced.

N) Cleaning/ Care Of The Heated Glass Hotplate Surface

After use switch off, isolate from the electrical supply and allow to cool. The surface should be cleaned using a proprietary glass/ceramic hotplate cleaner, normally available from your installer or a domestic kitchen appliance retailer. Wire wool, Scotchbrite and similar abrasives must not be used. The hotplate sections should be cleaned after every service period, otherwise deposits of burnt on food waste may build up and damage may be caused in attempting to remove them. This should be carried out when the hotplate is still warm after use.

Scratches can be caused by the underside of ceramic dishes on the glass. This can be minimised by placing dishes on the surface, not sliding.

O) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen 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. Never hose down, wash, submerge or rinse electrical parts on the display.

P) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The elliptical gantry section should be cleaned with a damp cloth only.





Chilled Deli
(Pages 28 - 31)



Chilled Multi Level Deli
(Pages 28 - 31)



Chilled Tiered Well & Tiered Deli
(Pages 28 - 31)



Chilled Multideck - Rear Doors
(Pages 32 - 35)



Chilled Multideck - Fixed Back
(Pages 32 - 35)



Chilled Multideck - Assisted Service
Rear Doors (Pages 32 - 35)



Chilled Well
(Pages 36 - 39)



Chilled Island Well
(Pages 36 - 39)



Chilled Well - No Gantry
(Pages 40 - 43)

CHILLED DELI / MULTI LEVEL DELI / TIERED DELI / TIERED WELL

OPERATION



A) Switching On The Chilled Deli / Tiered Deli/ Multi Level Deli 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/ operator.



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

OPERATION CONTINUED

G) Switching Off The Chilled Deli/ Multi Level Deli 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 counter 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 automatic evaporating tray and isolating the supply may lead to overflow of the tray.

H) 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 Area)

Pies, pasties, sausage rolls & cooked meats, sandwich fillings, baked potato fillings, salad items, & cheese, sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, cereals, fruit in juice & fruit.



** designline model shown

Food (Shelving Area)

Danish pastries, muffins, donuts, fruit cake, biscuits, fruit, chocolate, crackers, rice cakes, tacos, crisps, nuts

* Sandwiches, baguettes, rolls, barmcakes /cheese subject to local health regulations re: display times

Product multiple stacking should be avoided at the front and back deck area. This may restrict the passage of circulating cold air & increase



H. Product multiple stacking increasing display temperature.

MAINTENANCE

I) Replacing The Side Glass / Cleaning Front Glass

Assisted serve displays are fitted with full height 6mm toughened sneeze screen glass & end glass. Self help units are fitted with curved or flat sneeze screen top glass/ side glass - see page 9 section M)

To replace the end glass in the event of breakage or deep cleaning, 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 grey support bottom brackets. Reverse this process to replace. When replacing the glass, do not overtighten allen screw. (On larger models, this is in two pieces)
 2. The front glass will open forward 22° & lock in its' tilt hinge, to allow for cleaning of the inner face. (On larger models, this is in two pieces)
- * Due consideration should be given to overloading/ scratching if items are placed on the glass.

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

The condensing unit is mounted under the left hand end of 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. 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 the 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)



1. Remove the louvered grille in the counter fascia panel, or remove the 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.

MAINTENANCE CONTINUED

K) Switching Off The Chilled Deli/ Multi Level Deli 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.

L) Replacing The LED Light Fitting ** Designline model shown.

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the gantry canopy head. This LED light is a low maintenance light & uses 10-35 % less energy than fluorescent. 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.



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.

M) Achieving Best Performance

1. Introduce product to the display at or below 5°C
2. Produce should not be displayed above the deck area of the display, where it is outside the cooling area.
3. The display position may effect its' efficiency, beware :
 - * **High temperatures** in the surrounding room or kitchen.
 - * **Restricted air flow** to the compressor below the display. (see section on 'Cleaning The Condensing Unit Finned Face')
 - * **Draughts**, e.g. air conditioning extraction sited above the display.
 - * **Warm air** from nearby heaters or cooking equipment.
 - * **Radiant energy** i.e. direct sunlight or lamps falling directly onto/ into the display.



N) 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 K, then decant the unit of produce :



1. Lift out the deck plates by the finger holes provided.



2. This will expose the fan deck below.



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



7. Lift out the fan deck as shown.



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



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

O) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & end glass 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 elliptical 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.



MAINTENANCE CONTINUED

P) How The Air Guide Works (Honeycomb sheet)

The cold deli/ multi level deli works using a fan blown cold air system. The condensing unit which chills the display operates using CFC free R404A refrigerant gas (or R290 for hydrocarbon type units).

1. Air is required to enter the condensing unit through a louvered grille or slots on the customer side fascia panel of the counter.
2. The condensing unit chills the coil in the base of the display and fans blow the cold air over the deck area.

The cold air passes through slots in the deck wall, assisted by honeycomb shaped sheet material to direct the air.

3. The warm air generated by the condensing unit as it chills the coil, must be expelled from the unit via a second grille, generally fitted on the operator side of the counter. The air intake grille on the customer side of the counter must always have a four sided tunnel or plenum fitted between the back side of the fascia panel and the 'finned' face of the condensing unit. This prevents warm air being re-circulated back through the condensing unit.

Q) To Clean The Air Guide

(Honeycomb Sheet Material) - 3 Monthly Intervals

To prevent build up of debris which can eventually clog the honeycomb sheet material helping direct the cold air across the deck area, the following procedure must be used. After isolating the unit :



1. Lift out the deck plates by the finger holes provided.



2. Undo screw at each end of the fan deck.



3. Remove the screws at both ends of the steel preparation shelf

4. Lift the honeycomb air guide upwards, releasing it from the slots.



5. The sheet material will slide out. Wash this in a mild detergent solution & allow to dry. For re-assembly, reverse this process.



R) Cleaning The Automatic Evaporating Drip Tray

The drip tray is located under the right hand end of the display on the operator side & is hot when on. The display **must be isolated** from the main supply prior to the cleaning procedure e.g. 3 monthly periods :

1. Allow the drip tray to cool for an hour.
2. Access is by either removing a grille in the rear panelling of the counter or by removing the panel itself. *If you cannot work out how to get access, contact your installer.*

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) Automatic Evaporating Drip Tray



3. Pull Apart The Plug

S) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The elliptical gantry section should be cleaned with a damp cloth only.

T) Replacing The Glass Midshelf ** designline model shown

To replace the glass midshelf, take off end glass (as described in item I section 1), undo the two nylon screws located in the end of the moulded plastic shelf support, slide out the glass shelf. For re-assembly, reverse this process.



CHILLED MULTIDECK (DOORS & FIXED BACK)

OPERATION



A) Switching On The Chilled Multideck 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



CHILLED MULTIDECK (DOORS & FIXED BACK)

OPERATION CONTINUED

G) Switching Off The Chilled Multideck 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.

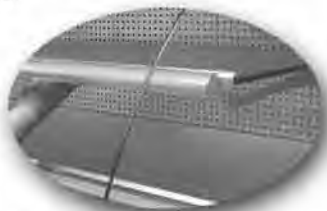
* Do not isolate the display by turning off at the counter main switch, unless maintenance is being undertaken. The drip tray operates at all times, even when the On/Off button is switched off. Defrost water is present in the automatic evaporating tray and isolating the supply may lead to overflow of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

H) Adjusting The Shelves In Height Or Angle

The display is fitted with three toughened 10mm thick glass shelves. To alter the height/ rake of a shelf, the following procedure must be used.



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



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



3. Reposition the brackets at desired height.



4. Clip the brackets to the rear frame as above for a flat positioned shelf.



5. Clip the brackets to the frame as above for an inclined shelf.



6. Fit the rubber glass shelf spacers to the bracket top edge, before re-fitting shelf.

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 bullnose 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) 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

K) 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 in juice & fruit.



K. Multiple stacking restricting cold air movement in the deck/ base

** designline model shown



- Due consideration should be given to overloading if placing drinks on shelving.
- Multiple stacking should be avoided at the front and back deck area. This may restrict the passage of circulating cold air & increase temperatures.

CHILLED MULTIDECK (DOORS & FIXED BACK)

MAINTENANCE

L) Switching Off The Chilled Multideck 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 ** Designline model shown.

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the gantry canopy head. This LED light is a low maintenance light & uses 10-35 % less energy than fluorescent. 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) 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 the compressor below the display.

(see section on 'Cleaning The Condensing Unit Finned Face')

* **Draughts**, common if air conditioning extraction sytems 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.

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

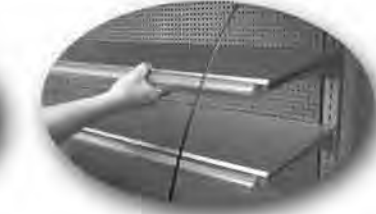
Routine deep cleaning of the display after product leaks etc. may involve cleaning of the main tank below the deck plates. A competent person can carry out this operation & the following procedure must be used. Fully isolate the display, as described in Maintenance section, item L, then decant the unit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



1. Remove the end glass panels by undoing the allen screw.



2. Lift the end glass out of the grey support bottom brackets.



3. Remove the shelving, as descibed in the Operation section, item H



4. Lift out the deck plates by the finger holes provided.



5. This will expose the fan deck below.



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



7. Lift out the fan deck as shown.



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



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

MAINTENANCE CONTINUED

P) 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 elliptical 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.

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

The condensing unit is mounted under the left hand end of 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 louvered grille in the counter fascia panel, or remove the panel itself. Access will depend on the counter construction.



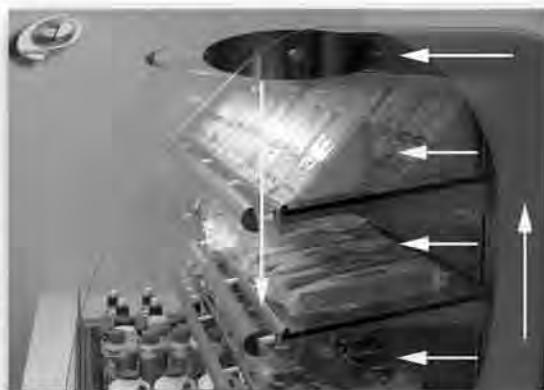
2. This exposes the 'finned face' of the condensing unit behind.



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

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

The cold multi deck 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 elliptical 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 multi deck 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.



S) 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

T) 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 & towards yourself, away from frame.



3. The two panels can be split 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.

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

The drip tray is located under the right hand end 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 either removing a grille in the rear panelling of the counter or by removing the panel itself. *If you cannot work out how to get access, contact your installer.*
- 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

CHILLED WELL / ISLAND WELL

OPERATION



A) Switching On The Chilled Well/ Island Well

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 i.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/ operator.



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



** kubus model shown

OPERATION CONTINUED

G) Switching Off The Chilled Well / Island Well 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 counter main switch, unless maintenance is being undertaken. The drip tray operates sometimes when the On/Off button is switched off. Defrost water is present in the automatic evaporating tray and isolating the supply may lead to overflow of the tray.

H) 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 Area)

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



** designline model shown

- Product overcrowding should be avoided at the front and back deck area. This may restrict the passage of circulating cold air & increase temperatures.



H. Product Overcrowding restricting cold air movement in the deck/ base

MAINTENANCE

I) Replacing The Sneeze Screen Glass ** designline model shown (Sneeze screen replacement of Kubus model, see page 9 section M)

The display is fitted with 6mm toughened sneeze screen glass. To replace in the event of breakage, the following procedure must be used.



1. Remove capping screws on gantry posts – ensure glass is supported by hand.
2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.
3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. Do not overtighten this screw.

The glass screen is not designed for objects to be placed on top of it or as a serve over. Due consideration should be given to overloading/ scratching if items are placed on the glass.

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

The condensing unit is mounted under the left hand end of 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. 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 the 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)



1. Remove the louvered grille in the counter fascia panel, or remove the 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 and vacuum after.



MAINTENANCE CONTINUED

K) Switching Off The Chilled Well / Island Well 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.

L) Replacing The LED Light Fitting ** Designline model shown.

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the gantry canopy head. This LED light is a low maintenance light & uses 10-35 % less energy than fluorescent. 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.



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.

M) Achieving Best Performance

1. Introduce product to the display at or below 5°C
2. Produce should not be displayed above the deck area of the display, where it is outside the cooling area.
3. The position of the chilled display may effect its' efficiency, beware :
 - * **High temperatures** in the surrounding room or kitchen.
 - * **Restricted air flow** to the the compressor below the display.
(see section on 'Cleaning The Condensing Unit Finned Face')
 - * **Warm air** from nearby heaters or cooking equipment.
 - * **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display.
 - * **Draughts**, common if air conditioning is sited above the display/ servery doors are left open.

N) 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 K, then decant the unit of produce :



1. Lift out the deck plates by the finger holes provided.



2. This will expose the fan deck below.



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



7. Lift out the fan deck as shown.



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



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

O) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & end glass 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 elliptical 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.

MAINTENANCE CONTINUED

P) How The Air Guide Works (Honeycomb sheet)

The cold well works using a fan blown cold air system.

The condensing unit which chills the display operates using CFC free R404A refrigerant gas (or R290 for hydrocarbon type units).

1. Air is required to enter the condensing unit through a louvered grille or slots on the customer side fascia panel of the counter.
2. The condensing unit chills the coil in the base of the display and fans blow the cold air over the deck area.

The cold air passes through slots in the deck wall, assisted by honeycomb shaped sheet material to direct the air.

3. The warm air generated by the condensing unit as it chills the coil, must be expelled from the unit via a second grille, generally fitted on the operator side of the counter.

The air intake grille on the customer side of the counter must always have a four sided tunnel or plenum fitted between the back side of the fascia panel and the 'finned' face of the condensing unit.

This prevents warm air being re-circulated back through the condensing unit.

Q) To Clean The Air Guide

(Honeycomb Sheet Material) - 3 Monthly Intervals

To prevent build up of debris which can eventually clog the honeycomb sheet material helping direct the cold air across the deck area, the following procedure must be used. After isolating the unit :



1. Lift out the deck plates by the finger holes provided.



2. Undo screw at each end of the fan deck.



3. Lift the honeycomb air guide upwards, releasing it from the slots.

4. The **sheet material** will slide out. Wash this in a mild detergent solution & allow to dry. For re-assembly, reverse this process.



3. 2. (Fig. a) Automatic Evaporating Drip Tray

R) Cleaning The Evaporating Drip Tray - 3 Monthly Intervals

The drip tray is located under the right hand end of the display, on the operator side & can be hot when on. The display **must be isolated** from the main supply prior to procedure below :

1. Allow the drip tray to cool for an hour.
2. Access is by either removing a grille in the rear panelling of the counter or by removing the panel itself. *If you cannot work out how to get access, contact your installer.*

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.



3. Pull Apart The Plug

S) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The elliptical gantry section should be cleaned with a damp cloth only.



**kubus model shown

CHILLED WELL - NO GANTRY

OPERATION



The chilled well (no gantry) display will allow a bespoke UV bonded glass gantry or other type gantry superstructure to be fitted over the display (by others). Unwrapped product displayed may require the provision of sneeze guard protection (by others).

A) Switching On The Chilled Well - No Gantry

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.

Any overhead lighting gantry supplied by others (operation etc.) is not covered by this manual.

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/ operator.



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 & features pre-set defrost periods. During a defrost period, the display will show '**DEF**'. The condensing unit switches off to allow the cooling coil under the deck to defrost, allowing any build up of ice around the coil to melt. Any ice melting drains out of the unit & 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.

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

OPERATION CONTINUED

G) Switching Off The Chilled Well / Island Well 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 counter main switch, unless maintenance is being undertaken. The drip tray operates sometimes when the On/Off button is switched off. Defrost water is present in the automatic evaporating tray and isolating the supply may lead to overflow of the tray.

H) 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 Area)

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



-Product overcrowding should be avoided at the front and back deck area. This may restrict the passage of circulating cold air & increase temperatures.

H. Product Overcrowding restricting cold air movement in the deck/ base

MAINTENANCE

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

The condensing unit is mounted under the left hand end of 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. 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 the 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)



1. Remove the louvered grille in the counter fascia panel, or remove the 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 and vacuum after.

J) Switching Off The Chilled Well - No Gantry - 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.**

K) Achieving Best Performance

1. Introduce product to the display at or below 5°C
2. Produce should not be displayed above the deck area of the display, outside the cooling area.
3. The position of the chilled display may effect its' efficiency, beware : * **High temperatures** in the surrounding room or kitchen. * **Restricted air flow** to the the compressor below the display. (see section on 'Cleaning The Condensing Unit Finned Face') * **Warm air** from nearby heaters or cooking equipment. * **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display. * **Draughts**, common if air conditioning is sited above the display/ servery doors are left open.



CHILLED WELL - NO GANTRY

MAINTENANCE CONTINUED

L) 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 K, then decant the unit of produce :



1. Lift out the deck plates by the finger holes provided.



2. This will expose the fan deck below.



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



7. Lift out the fan deck as shown.



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



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

M) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass sneeze screen & end glass 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 elliptical 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.

N) How The Air Guide Works (Honeycomb sheet)

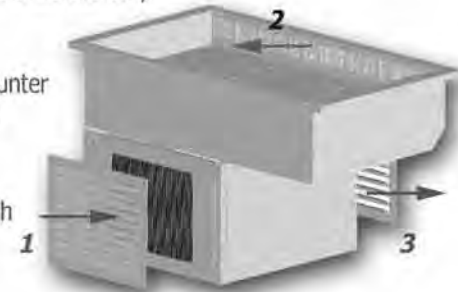
The cold well works using a fan blown cold air system. The condensing unit which chills the display operates using R290 hydrocarbon refrigerant as standard (or optional r404a).

1. Air is required to enter the condensing unit through a louvered grille or slots on the customer side fascia panel of the counter.

2. The condensing unit chills the coil in the base of the display and fans blow the cold air over the deck area.

The cold air passes through slots in the deck wall, assisted by honeycomb shaped sheet material to direct the air.

3. The warm air generated by the condensing unit as it chills the coil, must be expelled from the unit via a second grille, generally fitted on the operator side of the counter. The air intake grille (1) on the customer side of the counter must always have a four sided tunnel or plenum fitted between the back side of the fascia panel and the 'finned' face of the condensing unit. This prevents warm air being re-circulated back through the condensing unit.



O) To Clean The Air Guide

(Honeycomb Sheet Material) - 3 Monthly Intervals

To prevent build up of debris which can eventually clog the honeycomb sheet material helping direct the cold air across the deck area, the following procedure must be used. After isolating the unit :



1. Lift out the deck plates by the finger holes provided.



2. Undo screw at each end of the fan deck.



3. Lift the honeycomb air guide upwards, releasing it from slots.

4. The **sheet material** will slide out. Wash this in a mild detergent solution & allow to dry. For re-assembly, reverse this process.



MAINTENANCE CONTINUED

P) Cleaning The Evaporating Drip Tray - 3 Monthly Intervals

The drip tray is located under the right hand end of the display, on the operator side & can be hot when on. The display **must be isolated** from the main supply prior to procedure below :

1. Allow the drip tray to cool for an hour.
 2. Access is by either removing a grille in the rear panelling of the counter or by removing the panel itself. *If you cannot work out how to get access, contact your installer.*
- 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.



2. (Fig. a) Automatic Evaporating Drip Tray



3. Pull Apart The Plug

Q) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.





Cutlery Condiments
Display
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Ambient
Multideck Display
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Ambient
Gantry Display
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Ambient Confectionery
Display
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Ambient Multi Level
Morning Goods
Gantry Display
(Page 47)



Ambient Multi Level
Gantry Display
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OPERATION

A) Switching On/ Off The Cutlery / Condiments Unit Display Lighting

The cutlery / condiments display has undershelf lighting to the middle and lower shelf.

Ensure the mains power supply is switched on. Switch on the display by pressing the **elliptical grey** light button, mounted in the end plate of the lower shelf. To switch off lighting, depress the on/ off button again.



B) Condiment Display Layout

The display is supplied with 1/9 gastronorm containers to top shelf, 1/6 gastronorm containers for mid shelf & 1/4 gastronorm containers to base shelf.

3 Tier Gastronorm Shelving

Assorted cutlery, milk, cream, creamers, sugars, sweeteners, butters and spreads, jams, marmalades, sachet type salt, vinegar, pepper, sauces.



** Designline model shown

Glass Shelf Area

Fruit (basket displayed), flowers, napkins, menus, wine lists, table condiment sets, corporate branding.

MAINTENANCE ** designline model shown

C) Replacing The Glass Shelf

To replace the glass midshelf,

1. Remove the capping screw on the gantry posts - ensure the glass is supported by hand.
2. Lay upturned plastic cap on post, align the holes in the new glass with screw fixings, lay plastic cap on top.
3. Secure the glass to post with capping screw, through top post cap, glass & bottom post cap. Do not overtighten this screw.



1.



3.

D) Replacing The LED Light Fitting.

Parts replacement must be undertaken by a competent installer. The fittings mounted under the shelves.. This LED light is a low maintenance light & uses 10-35 % less energy than fluorescent. 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.



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.

E) Power Supply Failure To The Display

In the event that the unit will not switch on, fuses should be checked/ replaced by a competent person. After fully isolating the display :

1. Check and replace the plug top fuse if fitted, ensure the same rated fuse is replaced.



F) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
4. If required, dry the display after use with a soft dry cloth or towel.
5. The elliptical gantry section should be cleaned with a damp cloth only.

SELF HELP/ASSISTED SERVICE AMBIENT MULTIDECK

OPERATION

A) Switching On/ Off The Ambient Multideck 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 black light button mounted on the end plate of the canopy head. The light is housed in a diffuser in the canopy head of the display. To switch off lighting, depress the on/ off button again.



B) Adjusting The Shelves In Height Or Angle

The display is fitted with three toughened 10mm thick glass shelves. To alter the height/ rake of a shelf, the following procedure must be used.



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



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



3. Reposition the brackets at desired height.



4. Clip the brackets to the rear frame as above for a flat positioned shelf.



5. Clip the brackets to the frame as above for an inclined shelf.



6. Fit the rubber glass shelf spacers to the bracket top edge, before re-fitting shelf.

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. Do not remove these.



C) Ticket strip

D) 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)

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.



** Designline model shown



MAINTENANCE

E) Replacing The LED Light Fitting.

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the canopy head. This LED light uses 10-35 % less energy than fluorescent. 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.



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

F) Replacing The Side Glass



1. Remove the end glass panels by undoing the allen screw.



2. Lift the end glass out of the grey support bottom brackets.

OPERATION

A) Switching On/ Off The Ambient Gantry 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 black light button, mounted on the end plate of the canopy head. The light is housed in a diffuser in the canopy head of the display. To switch off lighting, depress the on/ off button again.



** Designline model shown

B) Recommended Food Display Layout

The gantry can be used to display product below :

Chocolate, confectionary, crisps, snacks, cakes, flowers, napkins, menus, wine lists, table condiment sets, corporate branding, art & craft, souvenirs, racked wine, impulse items, drinks (still & carbonated), bottled, canned & cartoned, water, UHT dairy, lemonade, wine, beer, lager, fruit juice & health drinks, fruit, (basket displayed).



The gantry may also be supplied with toughened glass shelves, for further display area.



MAINTENANCE

C) Replacing The LED Light Fitting

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the gantry canopy head. This LED light uses 10-35 % less energy than fluorescent. To replace the light fitting, complete - including the diffuser :



1. Disconnect the light lead that is attached to the side of the fitting.



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.

D) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered to using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The elliptical gantry section should be cleaned with a damp cloth only.

E) Replacing The Glass Midshelf (Multi Level Gantry)

To replace the glass midshelf for deep cleaning or due to breakage, undo the two nylon screws located in the end of the moulded plastic shelf support, slide out the glass shelf. For re-assembly, reverse this process.



OPERATION

Kubus Confectionery Display Stand.

Ideal for impulse confectionery till sales, the Kubus Assisted Service Confectionery Display Stand provides ambient merchandising where space is a premium. The sit-on counter top assisted service model **KTTCDAS** occupies a 450mm wide footprint, and is fitted with 2 no. removable inclined steel shelves & 1 no. removable inclined steel base. The steel shelving & gantry are surrounded by 6mm thick toughened glass side panels, a full height hinged, locking front glass screen and 2 no. magnetic fastening rear glass doors. The glass roof also provides serve over or additional merchandising space. Each display tier features **LED under shelf & gantry lighting**.



The unit stands on chrome polish stainless steel feet – complete with nylon surface protection & leveling inserts for adjustment on an uneven surface. To operator side is a localised light switch and a 2 M plug top & lead. Display dimensions : Width, 450mm. Depth, 600mm. Height, 730mm. A self help version is also available. (Model **KTTCD**).

A) Removing Shelving & Deck For Cleaning

The steel shelving and inclined steel display deck can be lifted out of the display through the rear doors to enable deep cleaning of crumbs, sugar etc. A finger hole in the shelf surface allows them to be lifted.

B) Cleaning The Inner Faces Of Full Height Front Glass & Side Glass.

Firstly remove the shelving as described above in section A. The assisted service model has locking front glass for theft prevention. To clean the inside of the glass -

- 1) Open the rear magnetically held doors
- 2) Reach into the display and slide the bracket sideways that is attached to the square glass supports at the top of the front glass.
- 3) From customer side, pull the front glass at the top edge away from the cabinet, the glass will tilt forward & be retained by the lower hinge, allowing the operator to clean the inside face of the glass.
- 4) The inner faces of the side glass can also be cleaned through the open rear doors or by lifting the front glass out of its tilt hinge and setting to one side.

C) Recommended Food Display Layout.

All types of savouries, sweets and confectionery goods can be displayed. Note : wrapped goods should be used in the self help version.

Designline Confectionery Display Stand

D) Removing Shelving For Cleaning

The Designline model features acrylic shelving which hook over support tubes. These can be simply be lifted out of the display - to facilitate cleaning - through the open rear.



MAINTENANCE

E) Replacing The LED Light Fitting (Kubus Models)

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the gantry canopy head. This LED light uses 10-35 % less energy than fluorescent. To replace the light fitting, complete - including the diffuser :



1. Disconnect the light lead that is attached to the side of the fitting.



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.

F) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered to using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.
2. The use of a multi purpose cream cleaner applied with a soft, damp cloth will remove heavier deposits.
3. Where the display has a directionally polished grain, cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.



PROBLEM

POSSIBLE CAUSES

SOLUTIONS

**Hot unit - No power/
no LED display on.**

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 counter by others. End user / Installer to check the fuse in counter MCB
6. Has fuse blown in heated unit undercounter control box or counter RCD tripped?
7. Is undercounter control box sited in excessive heat location ?
8. 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 / CED service engineer to replace suitably sized fuse.
7. Installer / CED service engineer replace / repair damaged control box
8. End User / Installer to rectify

**Error messages shown
on control panel.**

1. Controller showing **P1** - *probe damaged*
2. Controller showing **HA** - *unit overheating*
3. Controller showing **EE** - *programme error*

1. CED service engineer to replace NTC thermostatic probe.
2. End User to ensure all heated areas are covered
3. CED service engineer to replace control panel.

**Bain marie (All types) not
maintaining food temperature.**

1. Are gastronorm containers fitted in each steel container collar? - Heat loss occurring
2. Is control panel temperature set at 85°C (Unit temperature set point may have been altered)
3. Are heated quartz lamps all working.
4. Are all heating elements in the base of the unit hot (Location-under the perforated element cover)
5. Is produce being introduced into unit at correct temperature (unit designed to hold food temperatures, not cook or heat-up)
6. Is too much produce being held in containers (food should be displayed level with container top)
7. Is a ceiling mounted air conditioning draft present over display (Hold napkin loosely over display to test)
8. Are drafts present from open entrance doors/ windows/ corridors (Hold napkin loosely over display to test)

1. End User fit any missing G/N containers.
2. End User to adjust set point on control panel.
3. End User / Installer to replace halogen lamps.
4. CED service engineer to replace element
5. End User to rectify. (food supply chain issue)
- introduce food at serving temperature
6. End User to rectify (operational issue)
7. End User to re-direct / switch off / re-site air conditioning.
8. End User to eliminate draft over display surface.

**(Wet well) bain marie burning
food in container bases**

1. Is water not being added manually (manual fill) or automatically (auto fill) before operational use.

1. Manual fill - End User to add water and / or turn temperature of display down.
Auto fill - End User to turn on water supply and / or turn temperature of display down or
CED service engineer to replace solenoid valve or float switch.

**Ceran glass hotplate not
maintaining food temperature.**

1. Is control panel temperature set at 95°C (Unit temperature set point may have been altered)
2. Are heated quartz lamps all working.
3. Are all heating zones on the base of the unit hot (inside the red demarkation zones)
4. Are too many dishes being presented on the surface at once (i.e. not within heated zone on base)
5. Are flat bottom ceramic type dishes being used (rimmed dishes prevent hotplate surface contact)
6. Is produce being introduced at correct temperature to hotplate (food supply chain issue)
7. Is too much produce being held in containers (food should be displayed level with container top)
8. Is a ceiling mounted air conditioning draft present over display (Hold napkin over display to test)
9. Are drafts present from open entrance doors/ windows/ corridors (Hold napkin over display to test)

1. End User to adjust set point on control panel.
2. End User / Installer to replace halogen lamps.
3. CED service engineer to replace heater mat.
4. End User to display food dishes within heated zone area , not around perimeter of base.
5. End User to use correct dishes (as preventing base heat reaching the food core)
6. End User to rectify. (food supply chain issue)
7. End User to rectify (operational issue)
8. End User to re-direct/ switch off/ re-site air conditioning.
9. End User to eliminate draft over display surface.



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 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 ?
6. **If fixed back multideck** - is rear grille fitted in counter top ?
7. **If chilled unit fitted with airflow kit** - is in line fan on ducting working (expelling warm air) ?

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
6. Installer to return & correctly install
7. Installer / Qualified service engineer replace fan complete / check wiring on site

Other messages shown on control panel.

1. Controller showing **DEF** - *unit in its defrost period*
2. Controller showing **P1** - *thermostatic 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. If chilled well/ deli - Are the food containers too tall (*more than 100mm high*) ?
(*if more than 100mm tall, some of food will be held outside of the chilled zone*)
8. Are bottles being displayed multiple stacked ? (*probe shows high temps./airflow restricted*)
9. Is direct sunlight or spotlights shining directly onto or into the display ?
10. Can the condensing unit be heard working underneath the display ?
11. Are the fans working under deck plates ?
12. On site - Condensing unit solenoid valve may be faulty / may need adjusting
13. 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 incorrect display containers/ dishes
8. End User to rectify their food display layout (*see user manual*)
9. End User / Installer to rectify site condition
10. CED service engineer to attend - *component fault, incorrect install.*
11. CED service engineer to repair / replace on site.
12. CED service engineer to adjust / replace condensing unit solenoid valve
13. 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 or wall socket? (to check - switch off at control panel)
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
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. multideck assisted service type (MDR2/3/4AS)

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.



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 Display

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 models, this CE label is attached to either:

Currently In the gantry, under the quartz light duct. **OR** **Previously** The lid of the control box, at the end of the loom.



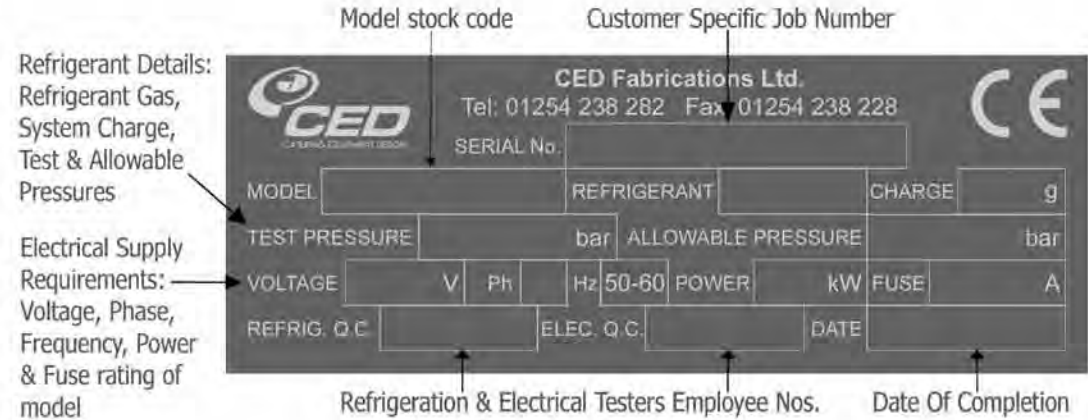
2) On cold models, this CE label is attached to either:

Currently Inside the tank, under the deck plates **OR** **Previously** The electrical control box, in the cradle.



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:



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.



**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.

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.

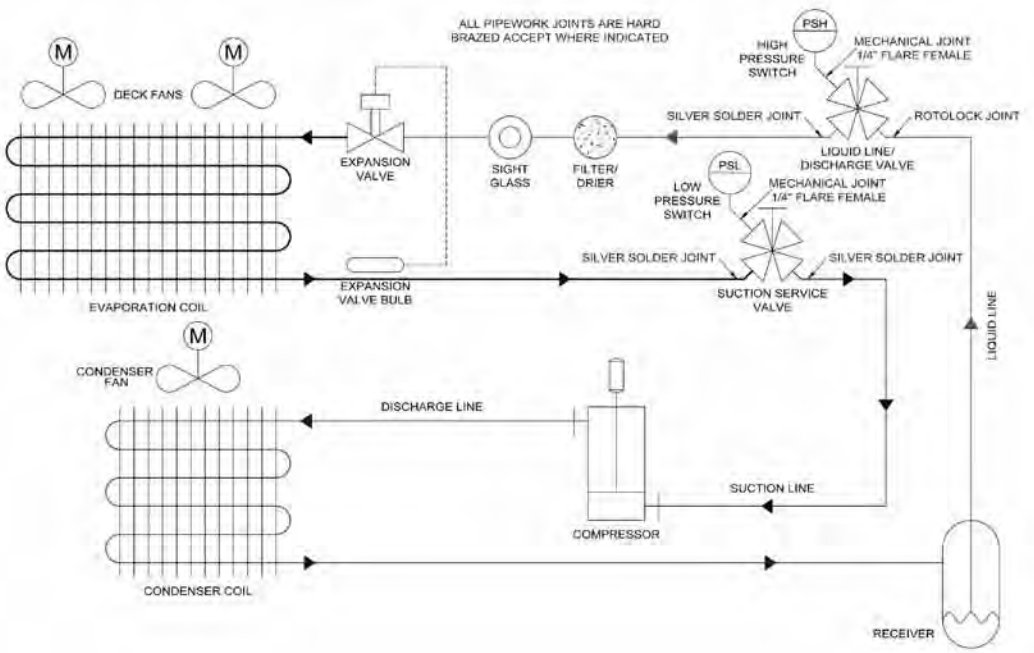
H) Transportation Of The Display

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, UNMRDGD 1999, IMDG 2001) due to charge levels. They may only be transported by air uncharged for refrigerant charging on site.

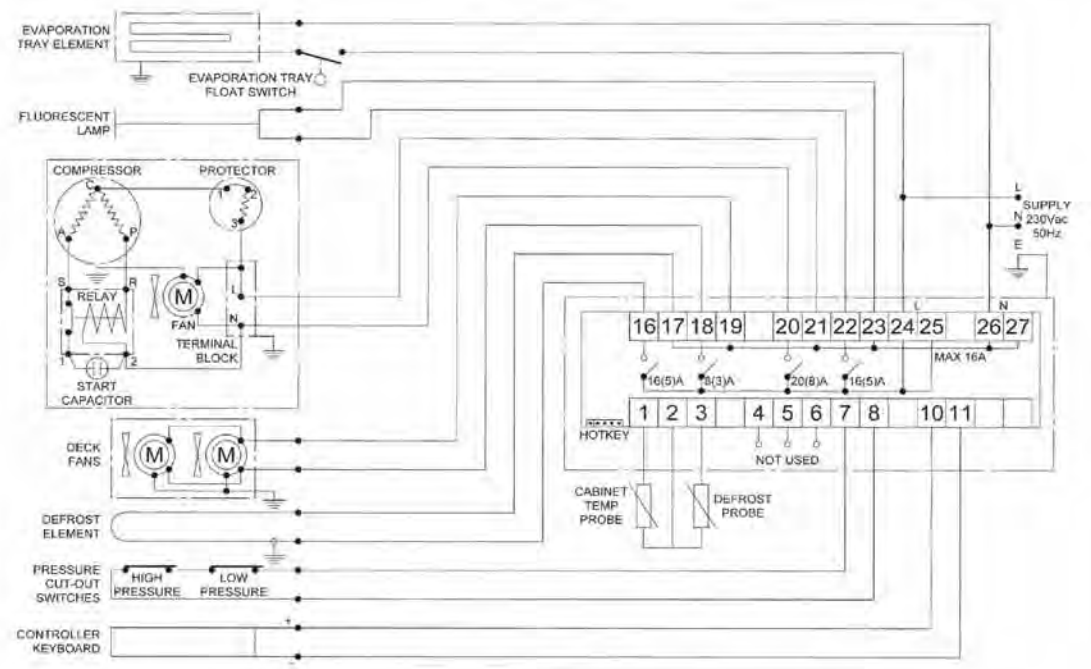




REFRIGERATION SCHEMATIC DIAGRAM



ELECTRICAL CIRCUIT DIAGRAM







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