

User Manual Chilled/ Heated Merchandisers



HEATED MERCHANDISER

* Night Blind

* Night Blind & Glazed Side Panels



NEW



CHILLED MERCHANDISER

* Roller Shutter * Night Blind

* Front Sliding Doors



NEW



MONEY MAKER CHILLED MERCHANDISERS

OPERATION



A) Switching On The Chilled Merchandiser 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 LED 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 grey **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 grey **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 unit. 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



MONEY MAKER CHILLED MERCHANDISERS

OPERATION CONTINUED

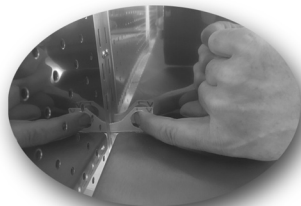
G) Switching Off The Chilled Merchandiser Display After Serving Period.

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

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

H) Adjusting The Shelves In Height

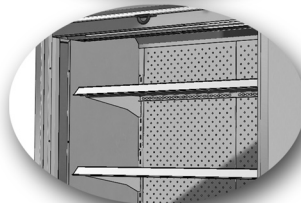
1. If transport wedges have not been removed, just pull out of the rear slots each side of each shelf.



2. If unit is fitted with glass shelves: lift the glass shelf up and away from the supporting shelf brackets



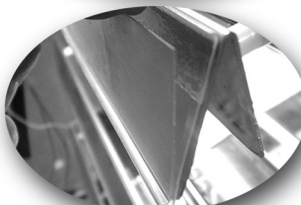
3. Take hold of both shelf & shelf edge ticket display mounting.



4. Reposition the brackets at desired height by hooking into rear frame slots.

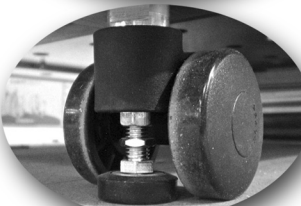
I) Shelf Edge Ticket Display Mounting Assembly

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



J) Levelling The Display

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



K) Rear Access Doors - Operation

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

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



1. Magnetic Door Gasket



2. Midway Door Position



3. Product Loading Deck Access

L) Recommended Food Display Layout/ Restocking Tips.

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.

Overloading Shelves.

Due consideration should be given to overloading if placing drinks on shelving.

Allow Air Circulation Space Between Product. (see fig.1)

When re-stocking the cabinet, ensure gaps are present between rows of displayed product - this allows cold air circulation between and prevents obstruction, which may result in freezing occurring at the back of the shelving, or increased temperatures.

Multiple Stacking. Multiple stacking should be avoided.

This may also restrict the passage of circulating cold air & increase temperatures (see fig.2).



fig. 1



fig.2



MAINTENANCE

M) Switching Off The Chilled Merchandiser 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.

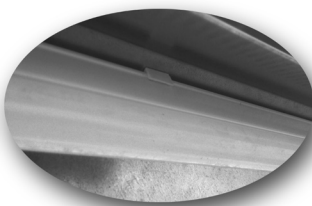
N) Replacing LED Light Fittings

Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head and inset into each side panel. The LED light is a low maintenance light. To replace the light fitting, complete, including the diffuser, the following procedures must be used.

Canopy head:



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.

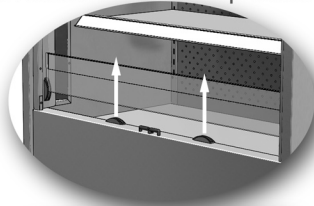


3. Prize open one face of the clip and lift the fitting out & down.

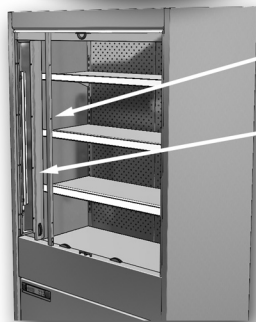
Replacement of the LED light fitting is a reverse of the above process.

Side panels:

4. Lift air retaining/perspex screen clear of plastic holders at sides and underneath.



5. Unscrew roller shutter guide/ night blind stop channel and metal lighting cover to access LED fitting.



Roller shutter guide/
night blind stop channel

Metal lighting cover

6. Remove LED fitting using steps 1 - 3 above.

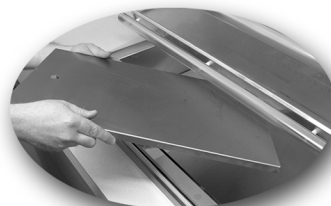
Replacement of the LED light fittings are a reverse of the above process.

O) Achieving Best Performance

1. Introduce product to the display at or below 5°C
2. The display position may effect its' efficiency, beware :
 - * **High temperatures** in the surrounding room or kitchen.
 - * **Restricted air flow** to the condensing unit below the display.
(see section on 'Cleaning The Condensing Unit Finned Face')
 - * **Restricted space above/behind unit**, (e.g. if unit is built into an alcove.)
Unit must have a minimum off 100mm above & 50mm behind to allow heat to escape.
 - * **Draughts**, common if air conditioning extraction systems are sited above the display.
 - * **Warm air** from nearby heaters or cooking equipment.
 - * **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display.

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

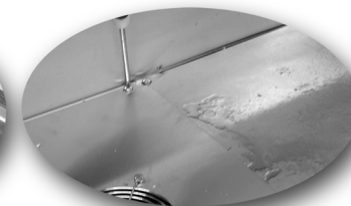
Routine deep cleaning of the display after product leaks etc. may involve cleaning of the main tank below the deck plates. A competent person can carry out this operation & the following procedure must be used. Fully isolate the display, as described in Maintenance section (Item L), then decant the unit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



1. Lift out the deck plates.



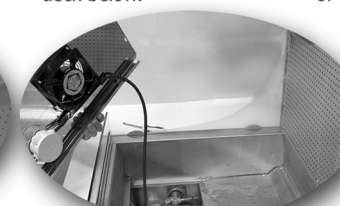
2. This will expose the fan deck below.



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



4. Lift out the fan deck.



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



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

Q) 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. The gantry section should be cleaned with a damp cloth only. Never hose down, wash, submerge or rinse electrical parts on the display.

MAINTENANCE CONTINUED

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

The condensing unit is mounted under the display & chills the coil under the deck. It has a finned coil or 'face' where air is taken into the unit. These fins become choked with dust & airborne particles. The 'finned face' of the condensing unit must be cleaned **monthly** or the efficiency of the display will not be maintained.

If the operation is neglected, a new condensing unit may be required.

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



1. Lift off the ventilated metal panel at the front of the unit.



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



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

S) Removing Steel Shelves (If Fitted With LED Lighting) - Deep Cleaning Access etc.

If fitted with LED lighting underneath, shelving has restricted adjustment positions up or down from the supply lead position. To remove the shelf & disconnect the lighting cable from the back panel, the display must first be **isolated** from the mains supply (*either remove the supply plug from the socket or switch display off at the local counter isolator*):



1. The shelf lighting cable is a two part male/ female connector, mounted in the rear frame. It is designed to prevent accidental disconnection of the live power in daily use.



2. To release the male part of the connector, insert a flat blade screwdriver as shown, and push to the left - against the connector - whilst also pulling the male plug away from the socket.

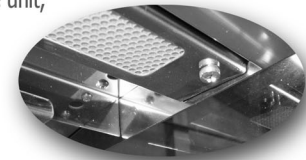


3. An internal hook is released which holds the two parts together, allowing the male plug to separate.

T) Cleaning The Air Curtain Guide - 3 Monthly Intervals

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

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

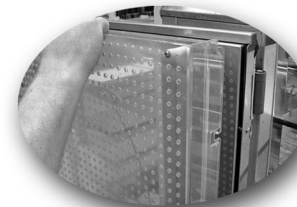


Item 1



U) Cleaning The Rear Door Air Curtain Guides (Acrylic Panels) - If Fitted

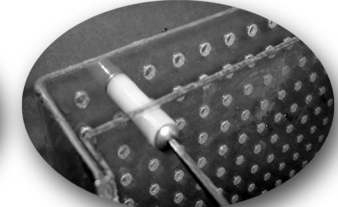
If the display is fitted with rear access doors, the following procedure must be carried out as required :



1. Open the rear access door fully.



2. Lift the acrylic 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.

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

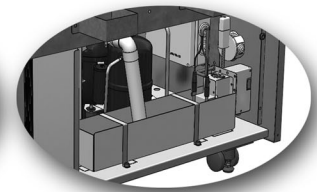
The drip tray is located to the rear of the display on the operator side & is hot when on. The display **must be isolated** from the main supply prior to the procedure and allow the drip tray to cool for an hour:



1. Access is by un-screwing and removing the lower rear panel of the display. Take care not to damage mains cable.



2. The drip tray is a stainless steel tank, with a heating element, connected via a connector plug - pull apart the connector plug.



3. Unscrew the thumb-screws to remove the fixing straps 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.

TROUBLESHOOTING GUIDE - CHILLED MERCHANDISER DISPLAYS



PROBLEM

POSSIBLE CAUSES

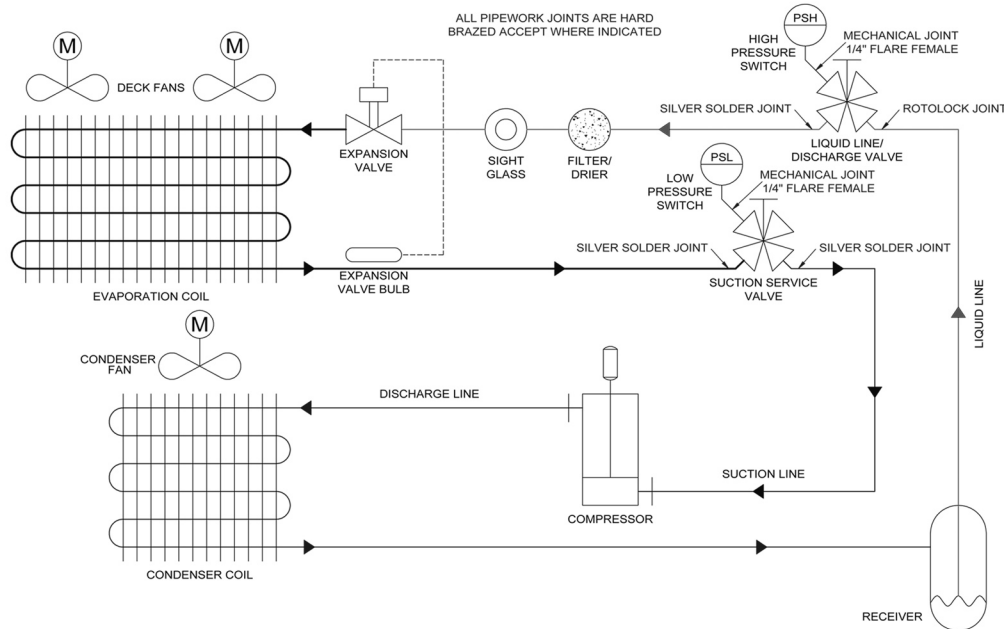
SOLUTIONS

<p>No power.</p>	<ol style="list-style-type: none"> 1. Is power switched on ? 2. Is the unit switched off at the 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 the electrical supply size serving the display (or fuse) is incorrectly fitted by installer 	<ol style="list-style-type: none"> 1. End User to maintain 2. End User to rectify (operational issue) 3. End User to rectify (operational issue) 4. End User/Installer to maintain 5. End User/Installer to rectify
<p>Not working/ control panel showing HA</p>	<ol style="list-style-type: none"> 1. Is the condensing unit face (<i>finned face</i>) clear of dust/debris 2. Is room temperature around 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 ? 	<ol style="list-style-type: none"> 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
<p>Other messages shown on control panel.</p>	<ol style="list-style-type: none"> 1. Controller showing DEF - <i>unit in its defrost period</i> 2. Controller showing P1 - <i>thermastatic probe failed</i> 3. Controller showing P2 - <i>evaporator probe failed</i> 4. Controller showing PAL - <i>pressure switch alarm</i> 5. Controller showing EE - <i>programme error</i> 	<ol style="list-style-type: none"> 1. No action - <i>Unit will return to normal operating shortly</i> 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.(<i>replace control panel fascia or control box</i>)
<p>Not chilling.</p>	<ol style="list-style-type: none"> 1. Has operator increased set point of the cabinet from 2°C ? (<i>to check - press control panel set button</i>) 2. Is air conditioning causing a draught which is causing probe to show high temperatures ? (<i>to check - hold napkin loosely in front of unit</i>) 3. Are draughts affecting the display performance & causing probe to show high temperatures ? (<i>to check - shut adjacent doors, check corridor draughts</i>) 4. Is food being introduced pre-chilled ? (<i>ambient food increases the cabinet temp. until it chills</i>) 5. Is there hot air spillage from adjacent equipment (<i>baked potato oven etc.</i>) ? 6. Is food being displayed tightly packed, (<i>probe shows high temps. - airflow restricted around it</i>) 7. Are bottles being displayed multiple stacked ? (<i>probe shows high temps./airflow restricted</i>) 8. Is direct sunlight or spotlights shining directly onto or into the display ? 9. Can the condensing unit be heard working underneath the display ? 10. Are the fans working under deck plates ? 11. On site - Condensing unit solenoid valve may be faulty/may need adjusting 12. On site - Refrigeration gas leak/insufficient gas 	<ol style="list-style-type: none"> 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 (<i>see user manual</i>) 7. End User to rectify their food display layout (<i>see user manual</i>) 8. End User/Installer to rectify site condition 9. CED service engineer to attend - <i>component fault, incorrect install.</i> 10. CED service engineer to repair/replace on site. 11. CED service engineer to adjust/replace condensing unit solenoid valve. 12. CED service engineer to repair leak/replenish gas.
<p>Light not working.</p>	<ol style="list-style-type: none"> 1. Has operator switched unit/lights on at control panel? 2. Has switch on side of LED light fitting been switched off ? 3. Faulty light fitting - replace complete fitting 	<ol style="list-style-type: none"> 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.
<p>Leaking/overflowing evap tray.</p>	<ol style="list-style-type: none"> 1. Is operator switching unit off at counter MCB or at wall socket ? 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 (<i>if water scale deposits have affected the heating element performance in evap tray</i>) 5. Is the heating element glowing hot/no water present in tray (element failure) 	<ol style="list-style-type: none"> 1. End User/Installer to rectify (<i>to check - switch display off at it's own control panel</i>) 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
<p>Cannot alter parameters on control panel</p>	<ol style="list-style-type: none"> 1. Is the control panel locked ? 	<ol style="list-style-type: none"> 1. End User to resolve (<i>press and hold up & down arrows until display flashes PON</i>)
<p>Noise/heat/steam/smells from rear of unit.</p>	<ol style="list-style-type: none"> 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 ? <i>ELECTRICAL SHOCK DANGER</i> - Isolate unit immediately. 6. Sweetish smelling gas - Refrigerant smell - possible refrigerant leak <i>** only applicable to R290 hydrocarbon type chilled range of displays.</i> 	<ol style="list-style-type: none"> 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.

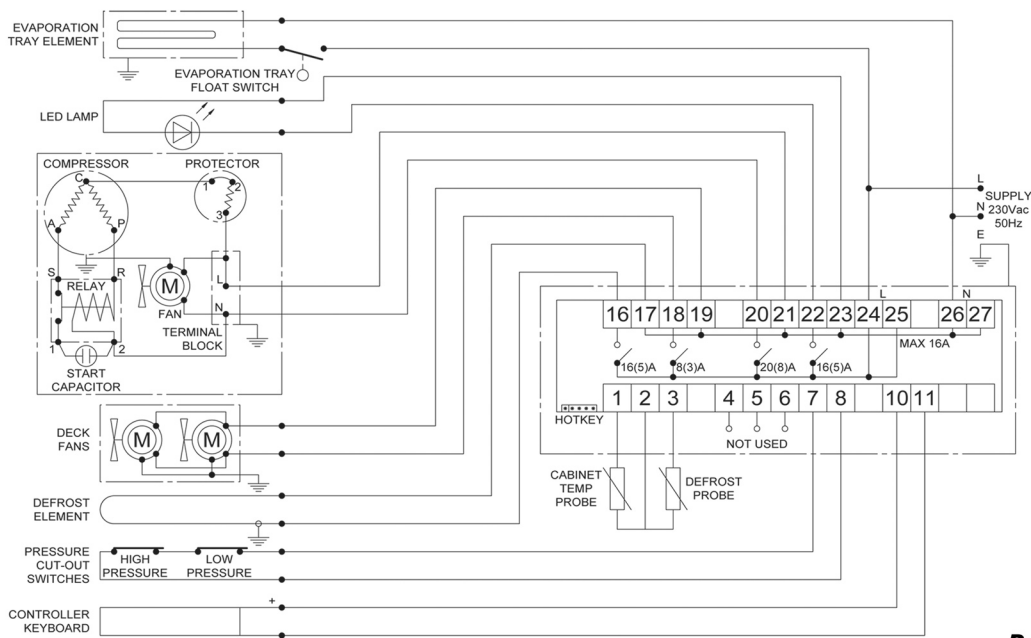
R290 MERCHANDISER REFRIGERANT SERVICING INFORMATION



REFRIGERATION SCHEMATIC DIAGRAM



ELECTRICAL CIRCUIT DIAGRAM



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 Merchandiser. ⏻

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. The CE label is attached inside the canopy, to the RH side of the LED.



D) Batch Numbering/Model Identification System - Label Layout

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

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

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

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

E) 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.

F) 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.

G) Transportation Of The Display

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

WARNING - R290 Flammable Refrigerant

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



MONEY MAKER HEATED MERCHANDISER



On/Off & Light Switches location in canopy head.



Hot Zone Control Panels location behind lift off panel.

Temperature Adjustment - adjustment in +/- °c (use in conjunction with SET button).

OPERATION



A) Switching On The Heated Merchandiser (Canopy Head).

Ensure the mains power supply is switched on. Switch on the cabinet by pressing the **green On/ Off** switch at the canopy head. The switch will illuminate & the fan and heating elements will start. Allow 45 minutes for the display to reach operating temperature from switching on.

To turn the cabinet lighting on, press the **orange light** switch, the switch will illuminate. The light switch is also mounted in the canopy head. (The light can be switched on independently if the cabinet is to be used as an ambient food display).

B) Viewing The Operating Temperatures Of The Display (Set Point).

SET The cabinet is factory pre-set and maintains produce between 70°C and 75°C in an average +15-20 °c ambient temperature. The controls have a pre-set operating temperature of **70°C** which is suitable for most site situations. The temperature of each of the four heat zones can be independently set, using the digital displays mounted behind the front panel.

SET To view the operating temperature (set point) of each zone (Top/ Upper/ Lower/ Bottom Zones):



1) Lift off the low level steel front fascia panel.



2) Press and release the **grey SET** button, the particular zone controller will display the pre-set operating temp. for 10-12 secs. then reset to show the current cabinet zone temperature.

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

SET To alter the pre-set operating temperature (set point) of each zone: Press the **grey SET** button for more than 2 seconds, the control will display the pre-set temperature 'flashing'. Use the **Up & Down** buttons to adjust the operating temperature, then release or press **SET**.



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 Panels.

To prevent tampering, the controls can be locked (Current & pre-set operating temperature can be viewed, but not altered).

To Lock The Control Panel :

Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**OF**' (Keyboard is locked).

To Unlock The Control Panel :

Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**ON**' (Keyboard is unlocked).

E) Displaying Wrapped /Unwrapped Or Packaged Product

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

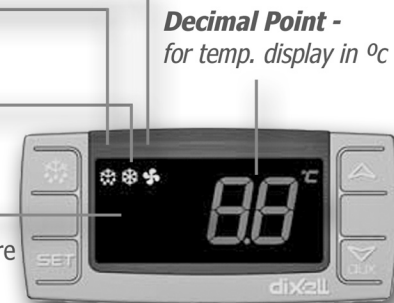
F) What The Control Panel LED Symbols Show

Lights will appear next to each symbol periodically, when display is in use. The function of these are described below.

Not Applicable - these functions are not used on heated model

Cabinet Heat Is On - indication that heating is switched on

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







Decimal Point - for temp. display in °c

MONEY MAKER HEATED MERCHANDISER

Night Blind
located in canopy.

OPERATION CONTINUED

G) Switching Off The Heated Merchandiser After Serving Period.

-   At the end of the serving period, the cabinet should be switched off by pressing the illuminated **green On/ Off** switch at the canopy head. The fan and heating elements will then stop.
-   The adjacent illuminated **orange light** switch should also be turned off. Allow 1 hour for the cabinet to cool down, prior to daily cleaning.

H) Fitting Shelf Edge Ticket Strips.

Shelving. Each shelf is fitted with a steel ticket display mounting assembly, which is attached behind the customer protection acrylic screens at the front of each shelf edge. The assembly allows for the fitting of a standard 40mm ticket strip.

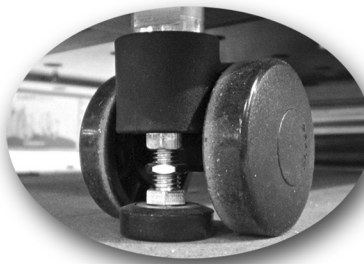
The branding strip slides inbetween the back face of the acrylic screen & the steel ticket strip holder. The bottom of the holder is kinked to prevent the ticket from sliding out.



Deck Area. A ticket strip holder for deck area merchandising is also mounted on the hot air retaining screen.

I) Levelling The Display.

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



J) Rear Access Doors - Operation.

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

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

K) Daily Procedure After Use Of Shelving & Deck Area.

The s/steel wire food display grills & the non stick shelf underneath, simply lift out for daily cleaning after operational use.

Operational Use Of Night Blind. When the cabinet is not in use, the pull-down night blind can also be used to indicate 'not in service'. The retractable blind pulls down and the handle hooks to a low level mounting bracket. (Previously heated food should not be left in the cabinet overnight).



L) Recommended Food Display Layout/ Restocking

The merchandiser features both vertical & horizontal covered fluorescent lighting to the display area (4000 Kelvin), providing a bright & inviting merchandising space. The heated shelving is adjustable in both height and angle.

Liquid Based Foods (Deck Or Shelving Area)

Cartoned soups, porridge, vegetable soups etc.

Food (Deck Or Shelving Area)

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

Best Practice - Food Display Layout.


1. Allow 45 mins. from switching the cabinet on, prior to merchandising.
2. Pre cooked food should be introduced at or above the required serving temperature.
3. Avoid double stacking as this limits hot airflow around the stacked food.
4. Leave gaps between rows of displayed food, to allow hot airflow between the food.
5. Displayed food should be set back from the shelf edge front, to allow hot airflow between the food.
6. Do not site the cabinet in a location where draughts can enter the heated display space.
7. The ambient room temperature must be above 18 degrees C before operating the cabinet, to ensure correct food holding temperatures.



MONEY MAKER HEATED MERCHANDISER

MAINTENANCE

M) Switching Off The Heated Merchandiser For Maintenance

-  Before commencing any cleaning or maintenance operation, the cabinet must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator.
-  **N.B. Switching off just using the green On/Off switch does not fully isolate the unit.**

N) Replacing The T5 Fluorescent Lights

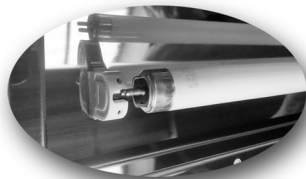
The cabinet is fitted with vertical and horizontal T5 fluorescent lights. Parts replacement must be undertaken by a competent installer. The T5 type fittings are mounted in the gantry canopy & vertically at the front edge of each side of the cabinet. They are a 'cool white' 4000 kelvin colour.

To replace fittings, the following procedure must be used, once cabinet is electrically isolated :

Light Replacement (Canopy Location).

Twist the broken light towards you, through 90°, lift out & down.

Replacement of the light is a reverse of the above process.



Light Replacement (Cabinet Side Locations).



- A).** Lift out the acrylic air retaining screens at the front of the cabinet and set to one side.
- B).** Remove the s/steel vertical light cover using an allen key (2,5mm)
- C).** Once light cover is removed, this will expose the side light fitting.
- D).** Twist the broken light towards you, through 90°, lift out & down.

(Replacement of the light is a reverse of the above process).

O) Cleaning The Rear Door Hot Air Curtain Guides (Acrylic Panels)

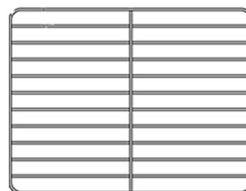
1. Open the rear access door fully.
2. Lift the acrylic panel upwards & towards yourself, away from the frame.
3. The two panels can be split by undoing the allen bolts.
4. The panels should be cleaned using a damp cloth & mild detergent solution.

* abrasive pads will scratch the surface of the plastic.



P) Cleaning The 'Coated' Shelving & Display Deck Areas

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



1. Remove the steel grills from shelving and deck areas.



2. This will expose the grey coloured coated surface of the aluminum shelf & deck area.



3. Generally, remove any loose food, using a paper towel, wooden, or plastic spatulas. *(Use a non-metal utensil on the surface: metal utensils & steel scouring pads can scratch the coated food safe layer)*



4. Use a non abrasive cream cleaner, damp cloth and a mild detergent.



5. A paste mixture of equal parts bicarbonate of soda & water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the surface.

Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated.

Steel and coated shelf 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 removable steel shelf grills will fit into an industrial dishwasher.



PROBLEM

POSSIBLE CAUSES

SOLUTIONS

No power/control panel not on.

1. Is power switched on ?
2. Is the unit switched off at the canopy mounted green control switch ?
3. Has operator / cleaning staff switched unit off at cabinet's mains consumer isolator or wall socket ?
4. End User / Installer to check the fuse in the 13 amp plug top (600 & 900mm wide models)
5. If installed on a commando plug. End user to check circuit supply for commando socket. (1200mm model)
6. Is the electrical supply size serving the cabinet (*or fuse*) correct power size ?

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

Error messages shown on control panel.

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

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

Cannot alter temperature on control panels.

1. Is the control panel locked ?

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

Lights not working.

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

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

Not heating.

1. Is room temperature below equipment's optimum operating level (< 18°C)
2. Has operator altered set point of the cabinet from 70°C ?
(*to check - press control panel 'set' button*)
3. Is air conditioning causing a draught inside cabinet making probe display low temperatures ?
(*to check - hold napkin loosely above display zone*)
4. Are draughts affecting the display performance & making probe display low temperatures ?
(*to check - shut adjacent doors, check corridor draughts*)
5. Is food being introduced to patisserie at or above the serving temperature ?
6. Is the packaging for the hot food made of breathable or perforated film ?
7. Is the packaging for the hot food expanding when displayed in the patisserie ?

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

Food packaging discolouring.

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

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

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