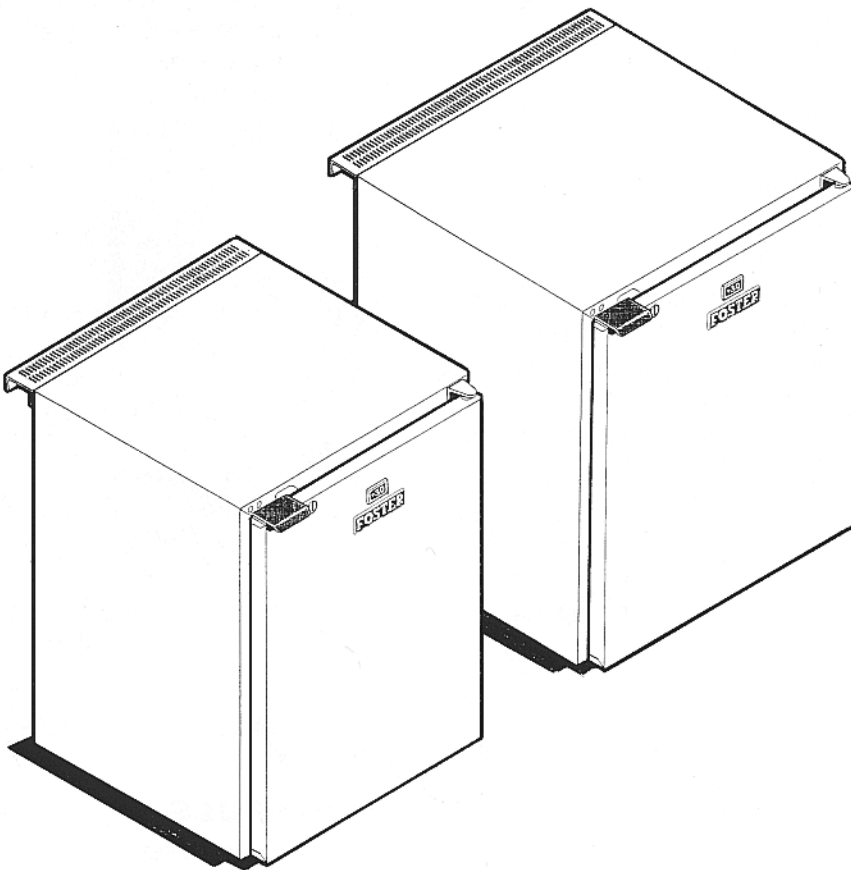


Under Counter Cabinets



GB Operating Instructions



Operating Instructions

CE

POSITIONING/ UNPACKING

Positioning

IMPORTANT:

Ensure adequate ventilation for efficient operation.

Where possible, ensure that the cabinet is not adjacent to a heat source.

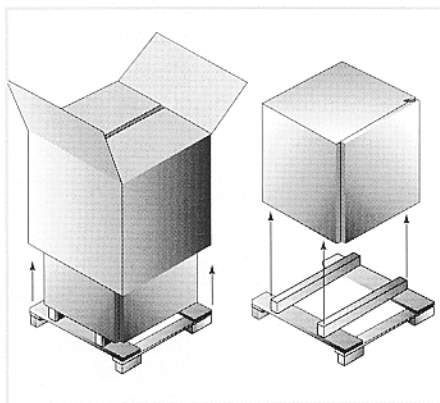
Unpacking

The cabinet is mounted on a pallet with a cardboard box over it. A wiring diagram is supplied in a clear pocket stuck to the front or rear of the cabinet. Carefully remove the box by removing four retaining screws holding the box to the pallet. Make sure that any sharp instrument does not damage the cabinet.

Removal of pallet

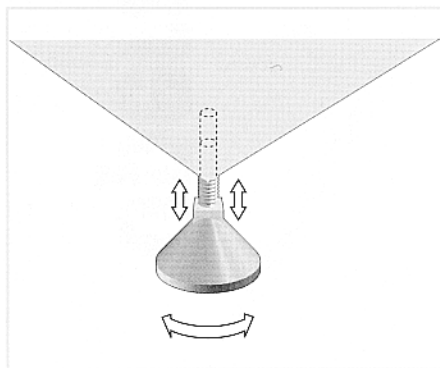
Remove fittings from inside the cabinet.

Carefully lift the cabinet from the pallet and put into position.



CASTORS/FEET

These models are usually supplied with levelling bolts which screw into holes in the cabinet base.



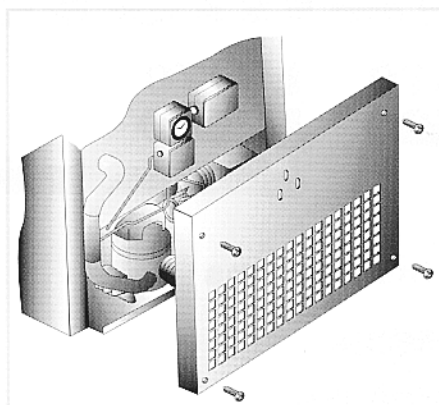
Check level with spirit level. If cabinet is not level it may affect the door operation.

Models can also be fitted with fixed castors 40mm high.

UNIT COMPARTMENT COVER

Removal

Before removing the unit compartment ensure the cabinet is switched off. To remove the rear unit cover unscrew the four screws at the side of the panel. The cover can then be easily removed for access.



DOORS

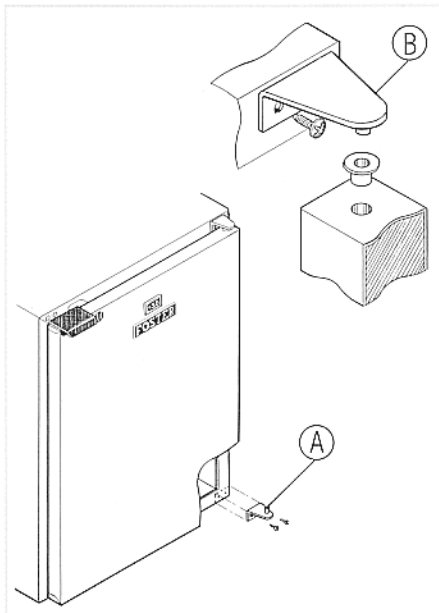
Removal

Unscrew the two screws holding the bottom hinge bracket **A**.

This will allow the door to be removed from the hinge pin in the top hinge bracket **B**.

Re-hinging door

- Remove door as above.
- Remove hinges from cabinet.
- Remove door handle and nylon inserts, move to opposite side of door holes provided.
- Reposition top hinge bracket to opposite side (remove all plastic buttons).
- Relocate door on top hinge pin, fit the bottom hinge bracket.

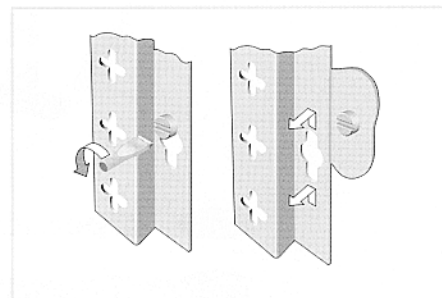


SHELVING

Removable shelf support uprights

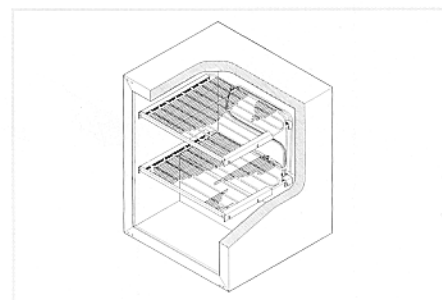
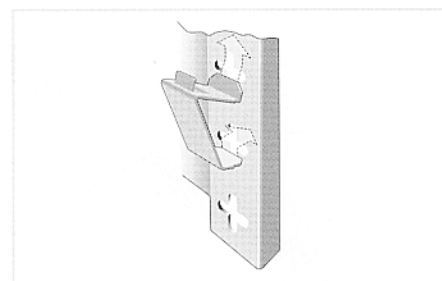
To remove loosen retaining screws, lift approx. 12mm and pull away from wall. After cleaning, line up with fixing studs and reverse procedure.

Make sure screws are tight before arranging shelves.



Tray supports

To fit the shelf clips hold at an angle and insert the top projections into ladderack. Level the clips by inserting the bottom projections into the adjacent slots. Ensure that corresponding shelf clips are parallel/level after fitting.



LR135 Static – is fitted with a static refrigerated shelf system.

CONTROLS

The cabinets are fitted with a mechanical thermostat which is factory set for optimum storage conditions. It can however, be adjusted if required. A digital thermometer displays the temperature in the front of the door. Freezer forced air cabinets incorporate an electric defrosting method controlled by an electro mechanical time clock. LR105 Plus has a digital defrost timer which switches the defrosting cycle on and off.

SWITCHING ON

NB. IF THE CABINET HAS BEEN LAID ON ITS BACK DURING INSTALLATION DO **NOT** SWITCH ON IMMEDIATELY (LEAVE IN UPRIGHT POSITION FOR AT LEAST 60 MINUTES).

Before loading

Wipe the interior with a cleaner approved for food contact surfaces before loading food.

Switch cabinet on by plugging in to a suitable power supply.

CLEANING/ MAINTENANCE

NB. BEFORE INTERNAL CLEANING, SWITCH OFF POWER SUPPLY.

IMPORTANT: CLEANING INSTRUCTIONS

Cared for correctly, stainless steel has the ability to resist corrosion and pitting for many years.

We recommend daily cleaning with:

- (a) A spray cleaner or bactericide approved for stainless steel surfaces.
- (b) Hot soapy water followed by wiping down with lint free towelling.

Always clean with the grain of the metal.

These methods are also suitable for aluminium surfaces.

NB. DO NOT USE AMMONIA-BASED CLEANERS ON ALUMINIUM.

WARNING

High alkaline cleaning agents or those containing bleaches, acids and chlorines are very harmful to stainless steel.

Corrosion and pitting may result from their accidental or deliberate application.

If any of these liquids should come in contact with your refrigerator during general kitchen cleaning, wipe down the affected area **IMMEDIATELY** with mild soapy water and rub dry.

Never use wire wool or scouring powders on stainless steel or aluminium surfaces.

Stubborn staining of steel surfaces can be removed with a non-abrasive cream cleaner or, in extreme cases, gentle rubbing with 'Scotchbrite' in the direction of the grain.

Internal surfaces:

Remove all contents and fittings at least once a month for thorough cleaning of shelves, floor and walls, using a mild disinfectant. Dry all surfaces and allow cabinet to reach storage temperature before reloading.

Check guards are secure.

NB. ALL FOODSTUFFS MUST BE STORED IN BACK UP STORE DURING THE CLEANING PERIOD.

Any spillages must be wiped clean immediately.

Condenser (sited in rear unit compartment):

Check monthly and keep dust free with stiff (not wire) brush.

NB. SWITCH OFF POWER BEFORE DOING THIS.

Gaskets:

Clean monthly and replace if not sealing correctly. This is a good time to check the operation of mullion heaters on freezer models. Door surround should be warm and ice free.

HAZARDS

Hot pipes and fans in the unit compartment constitute a hazard. Keep guarded at all times.

Do not touch interior with warm damp hands as skin can 'freeze' to metal.

Safeguard children when discarding an old cabinet by breaking off door latches, locks (when fitted) and hinges.

Protect the ozone layer: refrigerant gases should be reclaimed for safe disposal at time of major service work or scrapping of old cabinet.

OPERATIONAL FAILURE

Before calling in a service engineer check:

- Power failure (power may be off at source).
- Plug may be loose or pins bent, preventing contact.
- Blown fuses.
- Low voltage in line.
- Battery in LCD thermometer needs replacing.

When requesting a service call quote serial no. (E-) and model no. from silver label inside cabinet.

IMPORTANT NOTICE

WHEN INSTALLING: ENSURE THE FOLLOWING CLEARANCES ARE ALLOWED SURROUNDING THE CABINET:

- *NOT LESS THAN 25mm AT THE TOP.
- *NOT LESS THAN 50mm AT THE SIDES.
- *NOT LESS THAN 25mm AT THE BACK.

FOR PRODUCTS LR135, LR135S and HR135

