

# Prep Station



# Service Manual



By Appointment to  
Her Majesty Queen Elizabeth II  
Suppliers of Commercial Refrigeration  
Foster Refrigerator (UK) Ltd King's Lynn

# PREP STATION

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Introduction	1	<p>The Prep Station is designed as a Pizza Make and Sandwich Preparation Counter having 2 storage areas:</p> <p>a. Main storage compartment beneath the work surface.</p> <p>b. Pan storage whereby Ingredients are stored in Gastronorm containers inserted into a raised or flush pan holder.</p> <p>The storage temperatures are +1/+4°C in the main storage compartment and +3/+5°C ingredient temperature in the top pans. The latter is based on the product being pre-chilled to +1/+4°C in the main compartment and the product temperature taken 25mm below the surface which is 25mm below the top of the counter in an ambient of 27°C.</p> <p><b>CABINET DESCRIPTION</b></p> <p>The cabinets are manufactured as a one piece foamed shell with the air cooled refrigeration system housed in a unit compartment at low level at the rear. Cooling air for the condenser is drawn in through the base at one end of the compartment and warm air discharged at the other.</p> <p>The external finish is 304 grade stainless steel whilst the interior is aluminium. Behind each door there are two Rilsan coated shelves mounted on adjustable anti tilt stainless removable tray slides.</p> <p>The top pan storage compartment will accommodate a combination of gastronorm pans however supports will be required for pans smaller than 1/3<sup>rd</sup> size.</p> <p>The cooling system is forced air for both the main storage and top pan compartments. Accurate Temperature is achieved using a Microprocessor Controller which, has a digital display showing the internal cabinet temperature. Defrosting the evaporator occurs automatically, using hot gas from the compressor, and should the internal temperature rise or fall below pre-set limits an audible and visual alarm will operate. The refrigeration system is capillary controlled using R134a refrigerant. Vaporisation of the evaporator condensate water is achieved using an electrically heated tray.</p>
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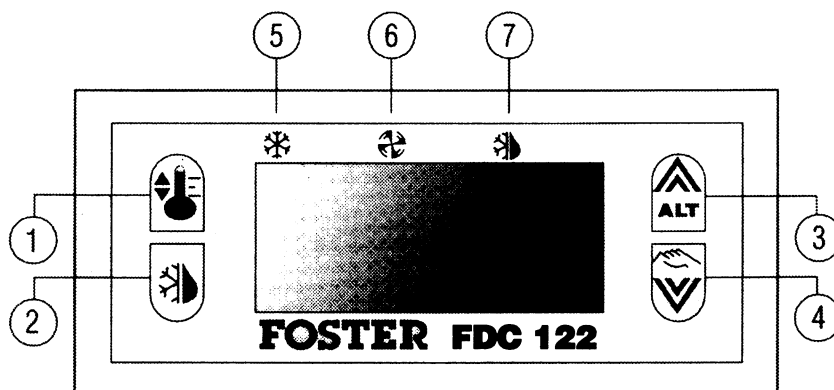
MODEL REF	PMC 1H	PMC 2H	PMC 3H	PMC 4H	PMC 5H
Raised top	PMC 1 HRT	PMC 2 HRT	PMC 3 HRT	PMC 4 HRT	PMC 5 HRT
Flat top	PMC 1 HFT	PMC 2 HFT	PMC 3 HFT	PMC 4 HFT	PMC 5 HFT
1/3 Gastronorm pan storage (not supplied)	3	6	9	12	15
No. of shelves supplied	2	4	6	8	10

## **2 CONTROLLER AND OPERATION**

### **FDC 122 - MICROPROCESSOR CONTROLS**

#### **1.0 The Microprocessor Controller - FDC 122 (15246151)**

- 1.1 All controller parameters are factory set for optimum storage conditions. The parameters should only be adjusted by persons familiar with the unit operation and controller functions. Certain parameters however may be adjusted within limits, to suit certain storage needs.



#### **1.2 Check set point - Low point of temperature band.**

1. Press button 1 ( )

#### **1.3 Increase Set Point**

1. Press and hold button 1 ( )
2. Press button 3 ( ) until required temperature is displayed.

#### **1.4 Decrease Set Point**

1. Press and hold button 1 ( )
2. Press button 4 ( ) until required temperature is displayed.

#### **1.5 Manual Defrost**

1. Press and hold button 2 ( )
2. Press button 4 ( ) a timed defrost will follow.

#### **1.6 Indicators**

1. LED 5 Compressor on ( )
2. LED 6 Evaporator Fan on ( )
3. LED 7 Defrost on ( )
4. PF1 or PF2 : Indicates a probe failure - call engineer.

#### **1.7 Adjustment Parameters**

Cabinet Setting  
+1 / +4

## FDC 122 - THERMOSTAT FUNCTION

### 1.0 Thermostat Function - FDC 121 and FDC 122

- SPL** Minimum set point (°C).  
Maximum allowable low alarm setting (°C).
- SPh** Maximum set point (°C).  
Maximum allowable high alarm setting (°C).
- hyS** Temperature hysteresis (°K).
- coF** Compressor minimum off time (mins).
- con** Compressor minimum on time (mins).
- cdc** Cooler duty cycle. Compressor on duration during a ten minute cycle e.g. **cdc** = 04, 4 min on time, 6 min off time (active only under probe fault conditions **PF1**).
- crS** Compressor start delay (secs).

### 1.1 Defrost Function

- drE** Time between defrosts (hrs).
- dLi** Defrosts termination temperature (°C).
- dto** Defrost termination time (mins). Unused if set to zero.
- drP** Drain down time (mins).
- diS** Display during defrost:-
- |                     |   |   |
|---------------------|---|---|
| <b>00</b>           | = | Temperature display   |
| <b>-01</b>          | = | dEF is displayed during defrost and until air temperature falls below the value setpoint + hysteresis.  |
| <b>1..30 (mins)</b> | = | dEF is displayed during defrost and until the set time has elapsed after defrosting or until air temperature falls below the value setpoint + hysteresis. |
- dtY** Defrost Type
- |            |   |                          |
|------------|---|--------------------------|
| <b>FAn</b> | = | Off cycle defrost.       |
| <b>ELE</b> | = | Electric heater defrost. |
| <b>GAS</b> | = | hot gas defrost.         |
- doP** Defrost Optimisation
- |            |   |   |
|------------|---|---|
| <b>con</b> | = | At regular intervals of <b>drE</b> (hrs).   |
| <b>Acc</b> | = | Defrost timer only runs while evaporator temperature is below 0°C, defrosting occurs when <b>drE</b> time has elapsed e.g. if compressor cycle time is 5 min run and 5 min stop and <b>drE</b> = 4, defrosting will take place every 8 hours approx |

## FDC 122 - THERMOSTAT FUNCTION

### 1.2 Evaporator Fan Control

**Fct** Evaporator fan control during cooling

- 01 = continuous operation.
- 00 = cycle on/off with compressor.
- 1..10 (mins) = start with compressor, set time delay stop after compressor.

**Frs** Fan delay temperature following defrost (°C).

**Fid** Evaporator fan operation during defrost:-

- 00 = off until fan delay temperature **FrS** (°C) is reached.
- 01 = on while evaporator temperature is below valve **FrS** (°C).
- 02 = on during defrost.

### 1.3 Alarm Function

**Alo** Low temperature alarm setting (°C).

**Ahi** High temperature alarm setting (°C).

**AdL** Alarm delay (min).

- 00 = instantaneous audible alarm.
- 01..120 = duration of delay (min).
- 01 = alarm is disabled.

**Ain** Determines which probe is monitored for alarm functions:-

- 1 = air probe (probe 1).
- 2 = evaporator probe (probe 2).
- 3 = food probe (probe 3)

### 1.4 Thermal Mass Simulation

**oS1** Thermostat (Air probe) offset (°K).

**oS2** Evaporator probe offset (°K).

**oS3** Display offset (°K). - where fitted.

**SIM** Controls the thermal mass volume simulated by the controller and displayed on the fascia. The greater the value the greater the resulting display slow down. The controlling function remains to operate directly on air temperature.

- 00 = instantaneous air temperature display.
- 01..200 = thermal mass simulation.

**Adr** Controller peripheral number - only used where controllers are networked.

# FDC 122 - DISPLAY

## 1.0 Display

- 1.1 When the unit is switched on the display shows “- -” for a period of five seconds, during which the controller performs a self check. The display then shows the air temperature measured by probe 1.

The coil temperature, measured by probe 2 may be viewed by pressing [ ]

- 1.2 Access to the control parameters is achieved by pressing in sequence:-

[ ] + [ ] + [ ] and holding in the keys for a period of 4 seconds.

It is possible to scroll through the parameters by pressing:-

[ ] or [ ]

The value of a selected parameter is checked by pressing:-

[ ] and may be altered by pressing at the same time [ ] + [ ] or [ ]

Exit from setup occurs after 10 seconds if no key is pressed.

- 1.3 If an alarm condition is entered the alarm buzzer will sound and ‘ALM’ will flash on the display. The alarm may be acknowledged by pressing any key causing the buzzer to cease and the display to alternate between ‘ALM’ and air temperature while the alarm condition persists. The alarm will also re-sound every 30 minutes while an alarm condition persists.

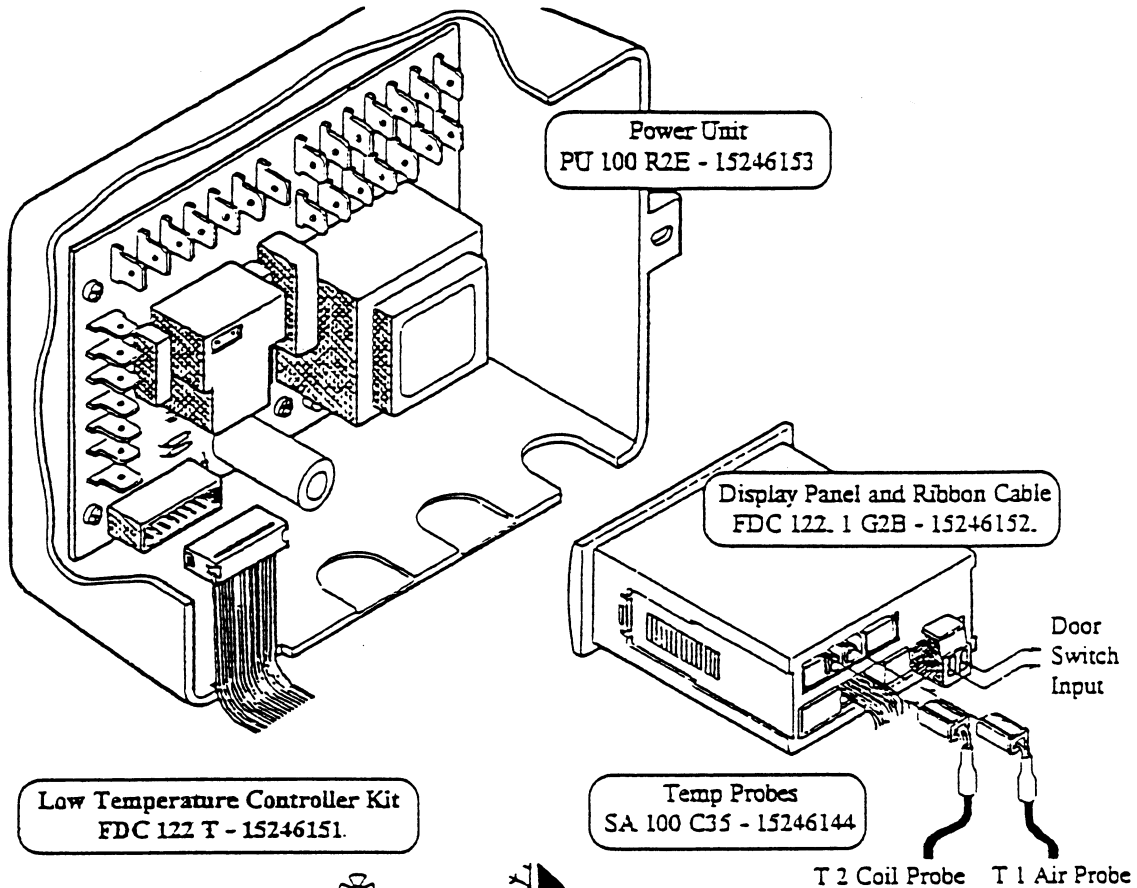
## 3 CONTROLLER SETTINGS

### FDC 122 - LOW TEMPERATURE SETTINGS *to be changed from standard*

FDC 122 LOW TEMP SETTING	Set Point	Min Set Point	Max Set Point	Temp Hysteresis	Comp Min Off Time	Comp Min On Time	Comp Duty Cycle at PF	Comp Start Delay	Defrost Interval	Defrost End Temp	Defrost Duration	Drain Down Times	Disp. During Defrost	Defrost Type	Defrost Optimisation	Evap Fan Control	Fan Delay Temp	Fan Operation	Low Alarm Set	High Alarm Set	Alarm Delay	Alarm Probe	Air Offset	Evap Offset	Display Offset	Thermal Mass Simulation	Peripheral Number
Set Valve	Deg	Deg	Deg	Deg	Min	Min	%	Sec	Hrs	Deg	Min	Min	Min	Flag	Flag	Min	Deg	Flag	Deg	Deg	Min	Flag	Deg	Deg	Deg	Flag	01
Mnemonic		SPL	SHh	hYS	coF	con	cdc	crs	drE	dLi	dto	drP	diS	dtY	doP	Fct	FrS	Fid	ALo	Ahi	Adl	Ain	OS1	oS2	oS3	SIM	Adr
Std. Setting	-21	-23	-15	3	00	00	6	00	6	30	20	3	00	ELE	con	-1	-5	00	-25	-10	60	1	00	00	00	00	1
All Models	1	0	5								15	1		GAS			1		0	10							

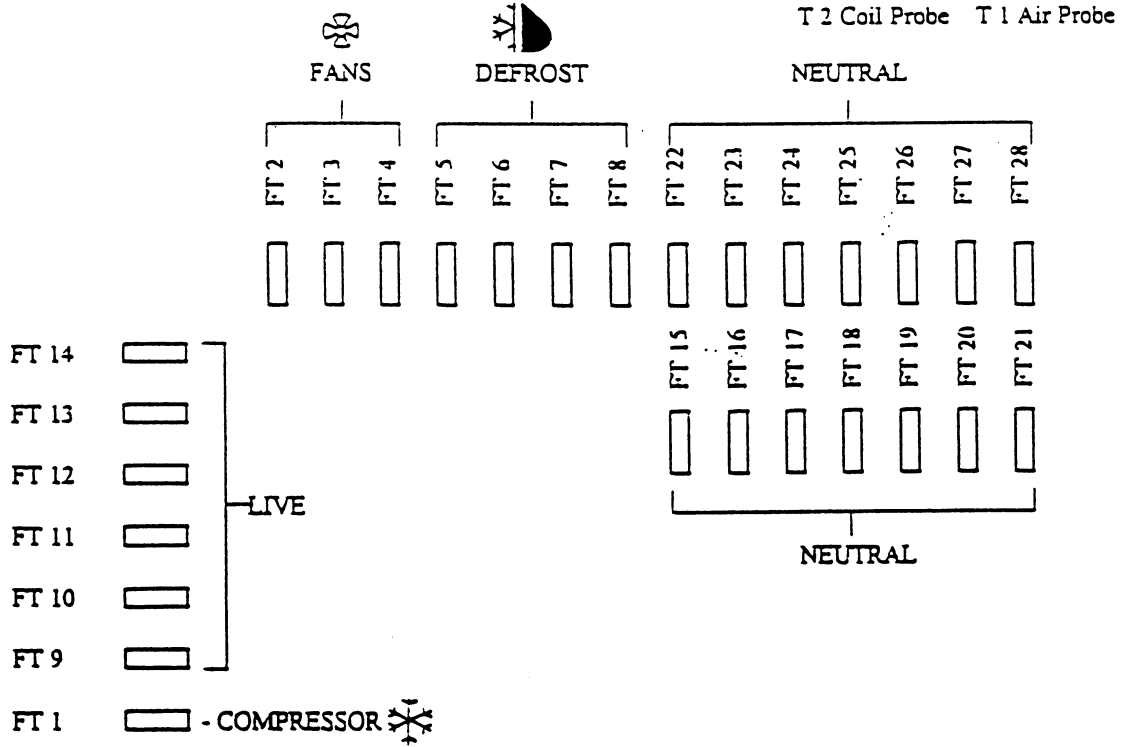
# 4 ELECTRICAL CONNECTIONS

## Temperature Controllers FDC 122 T - CONTROLLER KIT AND CONNECTIONS



Low Temperature Controller Kit  
FDC 122 T - 15246151.

Temp Probes  
SA 100 C35 - 15246144



## 5 PRODUCT SPECIFICATION

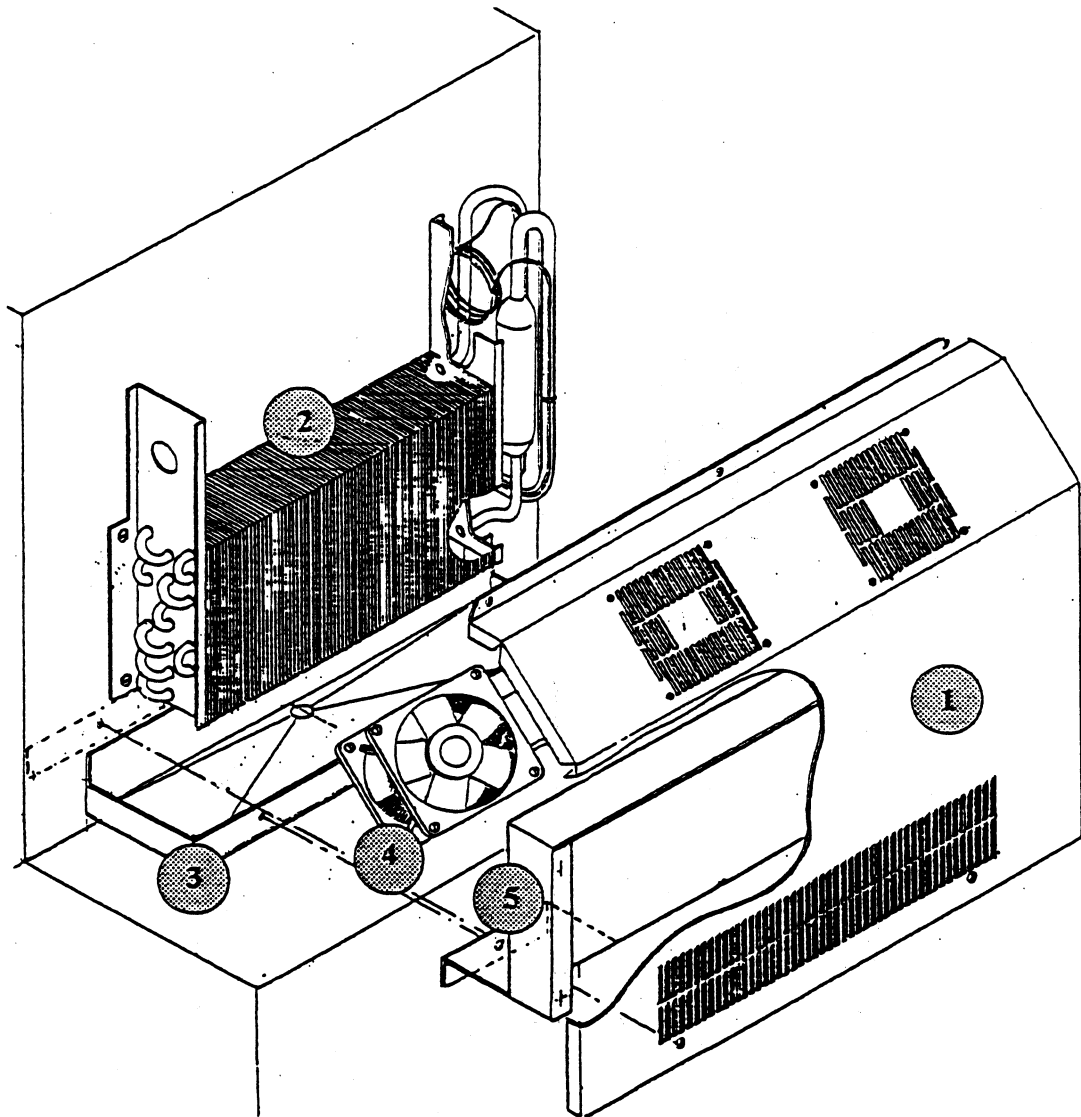
MODEL		Capacity Litres	Noise Level	Heat Output	COMP.	REF.	REF. Grams	Capillary Size	Standard Voltage	Watts/Amps	Defrost Type	Condensate Vapourization	NETT KGS
PMC1HFT	PMC-1H	152	64.5dB re 1pw	498 W	AZ4419Y	R134a	200	3m x 0.042	230-50-1	282 \ 1.75	Hot Gas	Electric	102
PMC1HRT													120
PMC2HFT	PMC-2H	244	70.5dB re 1pw	1210 W	CAE4440Y	R134a	370	3m x 0.042	230-50-1	830 \ 4.93	Hot Gas	Electric	144
PMC2HRT													164
PMC3HFT	PMC-3H	381	68.5dB re 1pw	1640 W	CAJ4452Y	R134a	500	3m x 0.054	230-50-1	1190 \ 5.75	Hot Gas	Electric	187
PMC3HRT													207
PMC4HFT	PMC-4H	518	70.5dB re 1pw	2180 W	CAJ4492Y	R134a	730	3m x 0.064	230-50-1	1330 \ 8.15	Hot Gas	Electric	230
PMC4HRT													245
PMC5HFT	PMC-5H	655	71.0dB re 1pw	2180 W	CAJ4492Y	R134a	900	3m x 0.064	230-50-1	1400 \ 8.55	Hot Gas	Electric	255
PMC5HRT													265

re 1pw = Reference 1 pico watt as of BS4196 Part 3



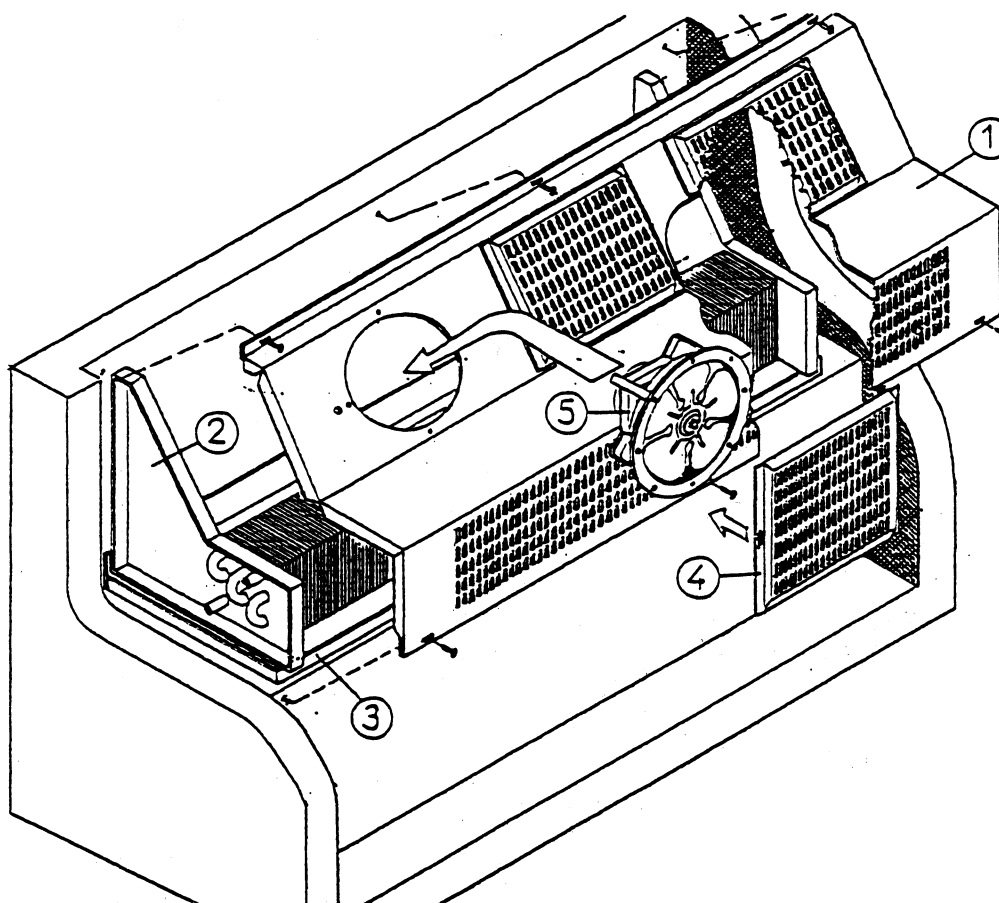
# 6 CABINET DRAWINGS

## *Pizza Make Counter* BLOWER HOUSING ASSEMBLY - PMC 1H



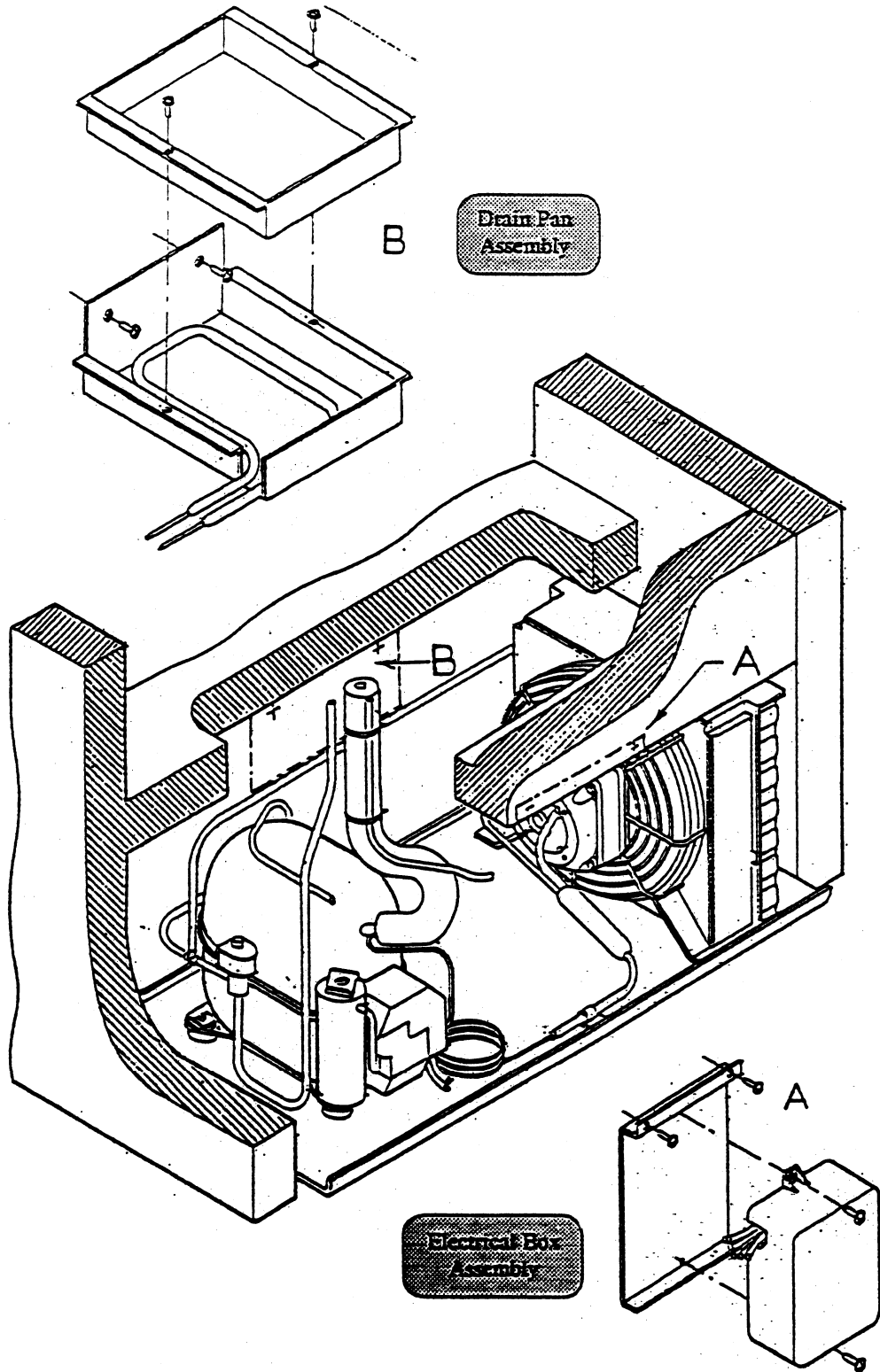
No.	Item	PMC 1H
1	Evap Housing	RI 14112
2	Evap Coil	15462027
3	Evap Drain Fan	RI 14113
4	Evap Fan & Motor	15470076
5	Evap Baffle	RI 14158

**Pizza Make Counter**  
**BLOWER HOUSING ASSEMBLY - PMC 2 TO 5H**



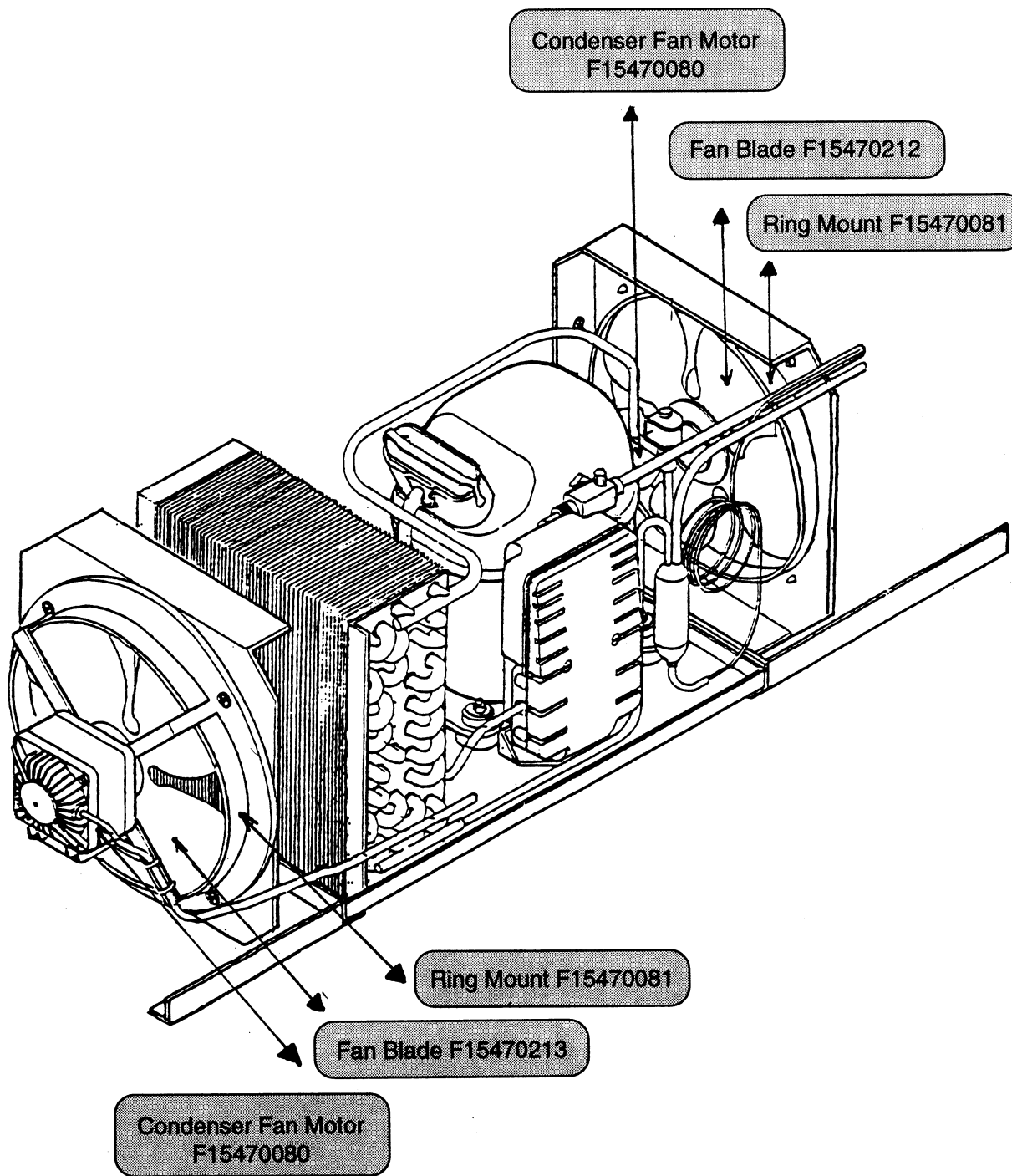
No.	Item	PMC 2H	PMC 3H	PMC 4H	PMC 5H
1	Evap Coil / Fan Housing	RI 13979/A	RI 13944	RI 14003	RI 14016
2	Evap Coil	F15464452	F15464453	F15464454	F15464454
3	Evap Drain Pan	RI 13982/A	RI 13970	RI 14006	RI 14019
4	Evap Fan Guard	RI 13945/A	RI 13945	RI 13945	RI 13945
5	Evap Fan & Motor	15470007	15470007	15470007	15470007

**Pizza Make Counter**  
**COMPRESSOR / CONDENSER ASSEMBLY - PMC 1H**

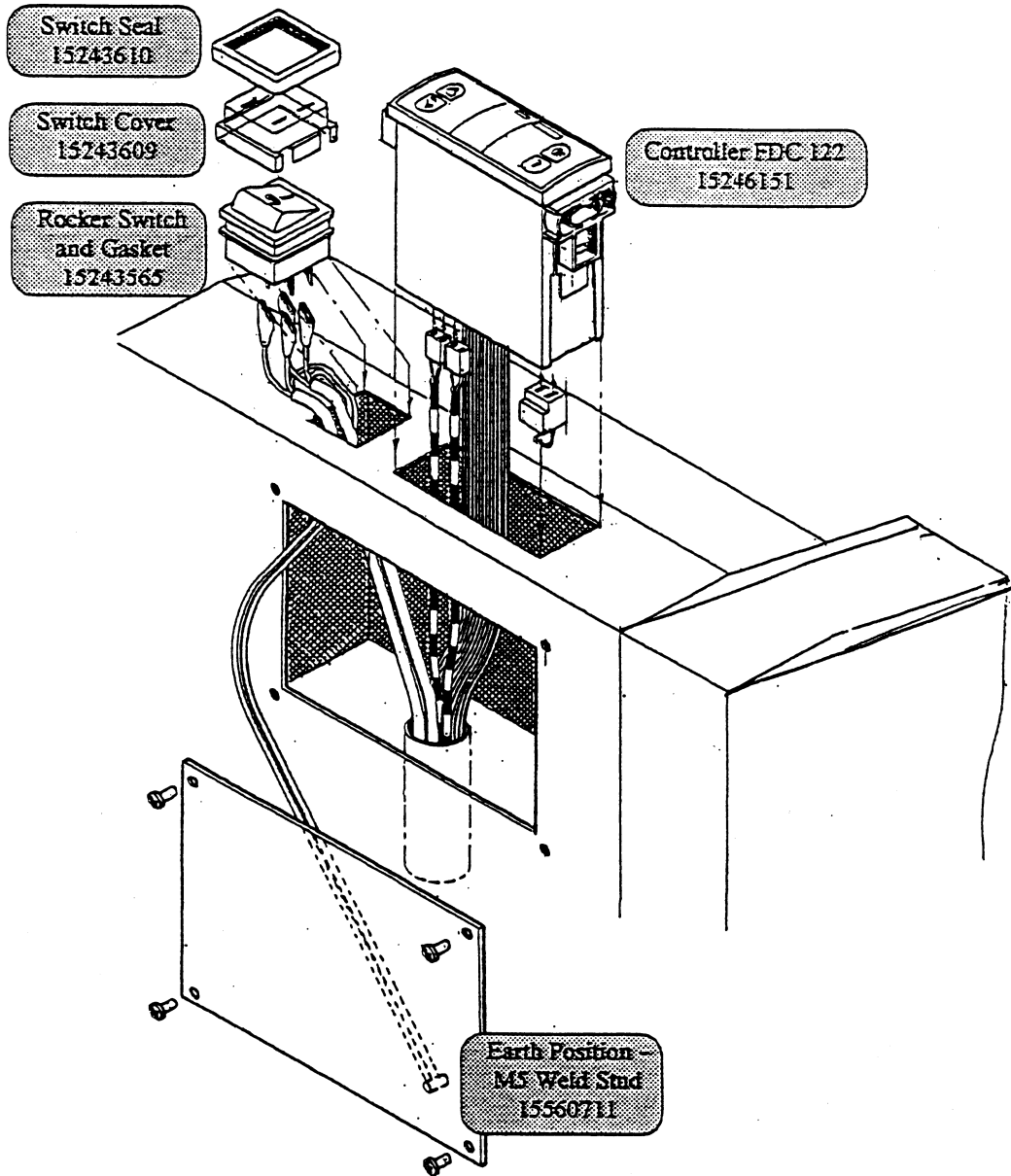


**Pizza Make Counter**  
**COMPRESSOR / CONDENSER ASSEMBLY - PMC 2H TO 5H**

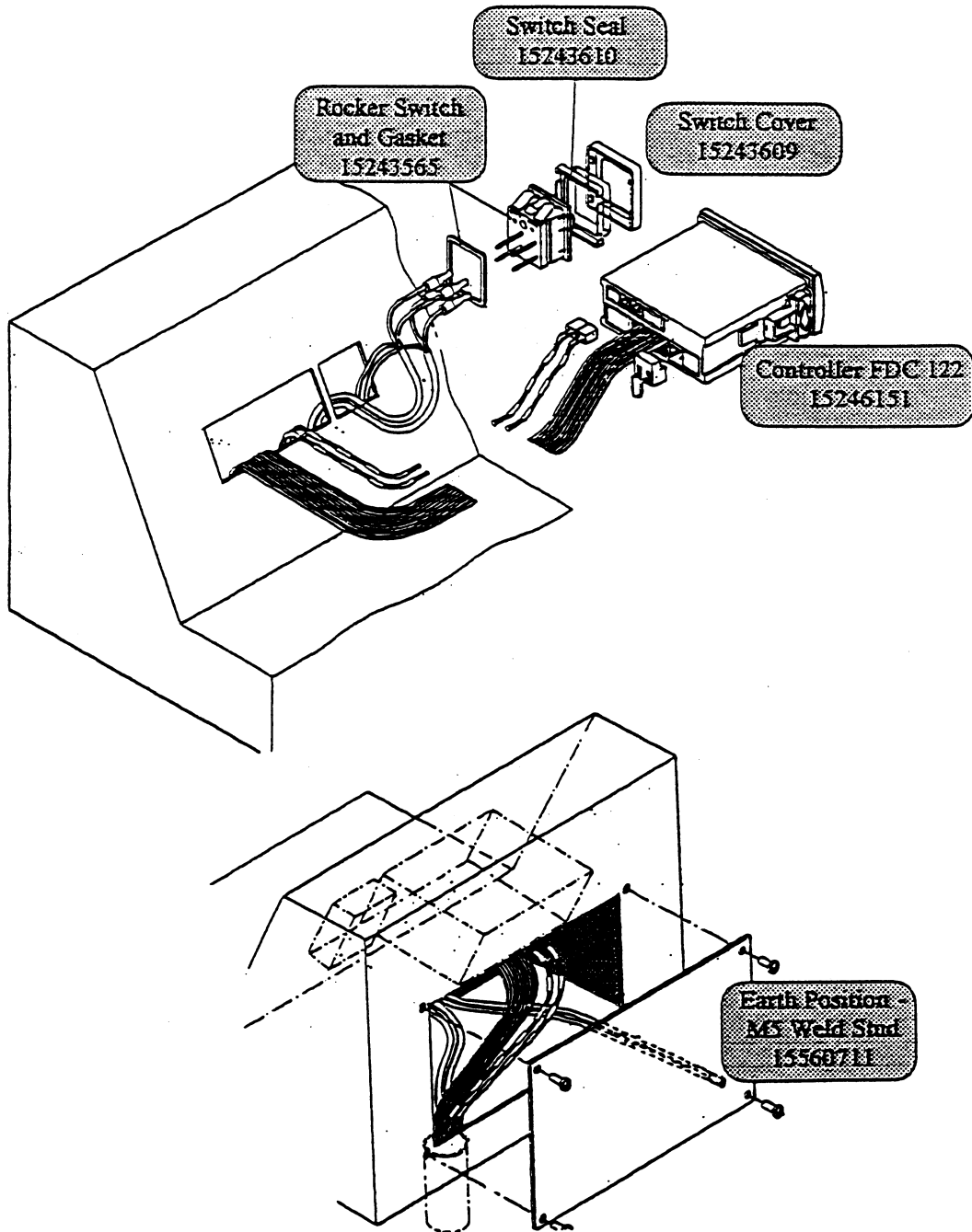
These Parts are not fitted to  
 PMC 2H or PMC 3H



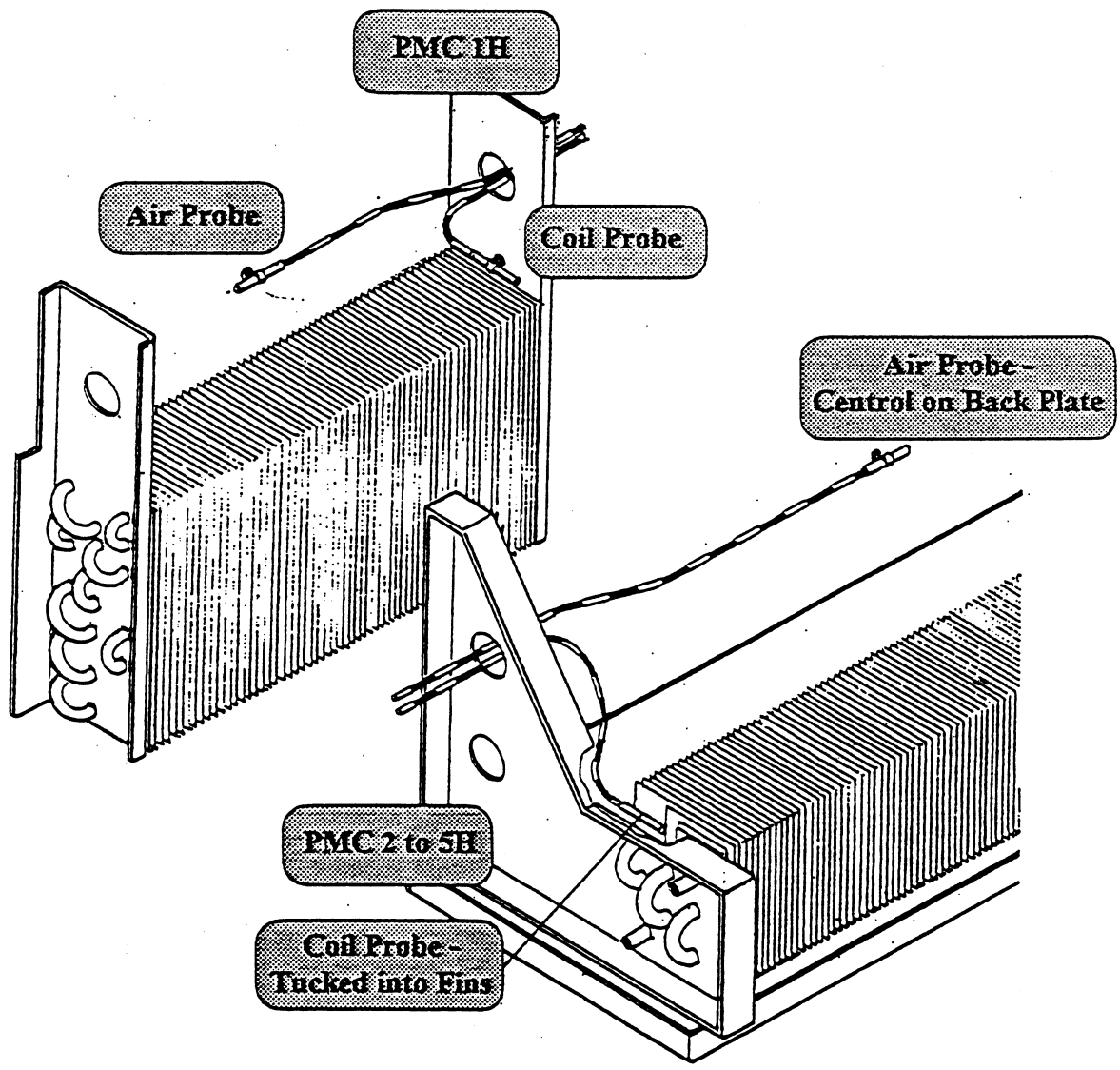
# Pizza Make Counter CONTROLLER AND ON / OFF SWITCH - PMC 1 TO 5 HRT



**Pizza Make Counter**  
**CONTROLLER AND ON / OFF SWITCH - PMC 1 TO 5 HFT**



**Pizza Make Counter**  
**PROBE POSITIONS - ALL MODELS**

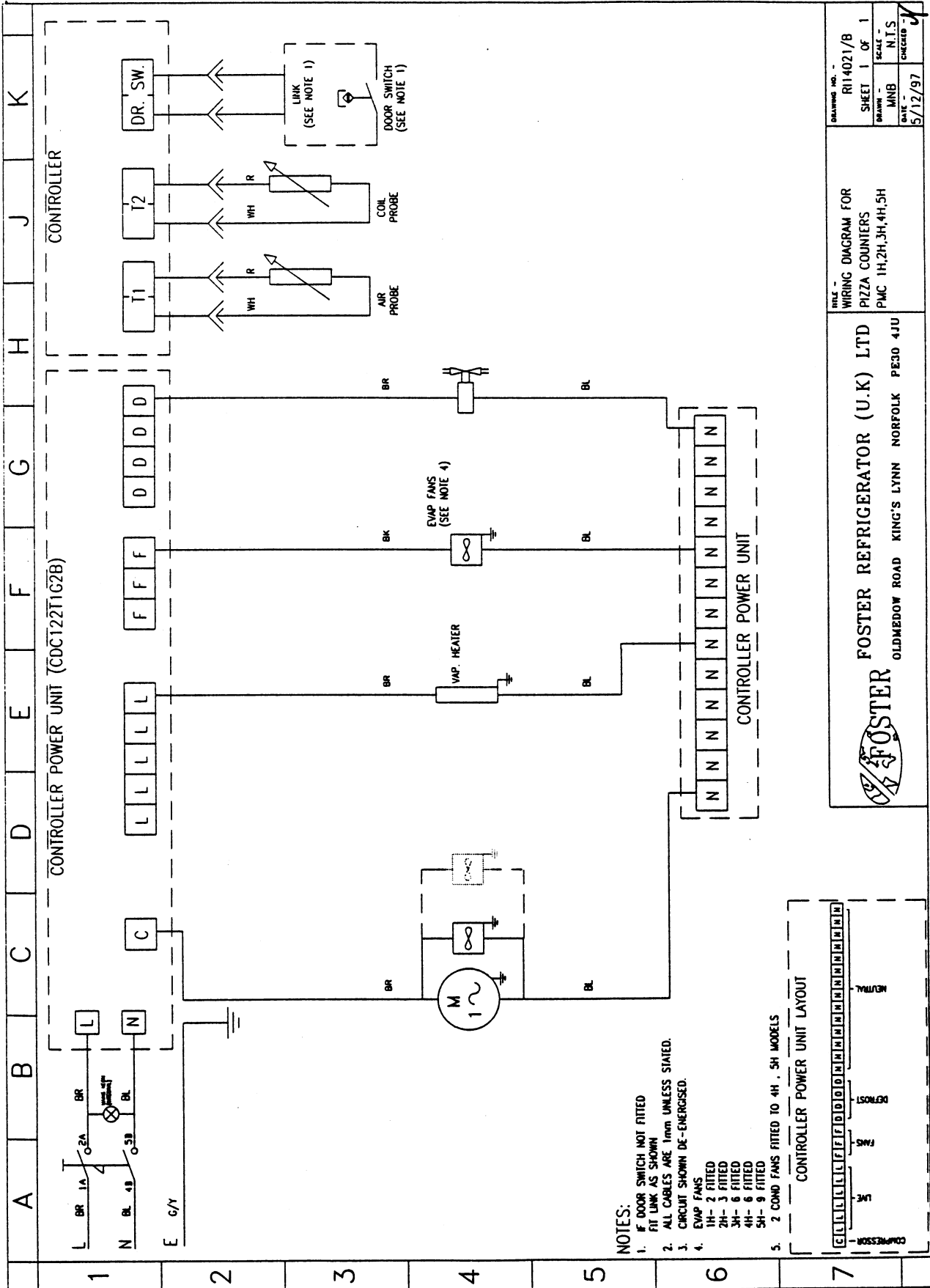


## **7 PARTS LIST**

Description	Product Code
<b>COMPRESSOR</b>	
AZ4419Y                                    PMC 1H	F15422010
CAE440Y                                    PMC 2H	F15422044
CAJ4452Y                                   PMC 3H	F15422040
CAJ4492Y                                   PMC 4H & PMC 5H	F15422102
Hot gas solenoid valve	F15451251
<b><u>Vapouriser Heater</u></b>	
Model PMC 1H	F15240624
Models PMC 2H / 3H / 4H / 5H	F15240625
<b><u>Control Panel</u></b>	
Rocker switch and seal	F15243565
Rocker switch cover	F15243609
Switch panel seal	F15243610
FDC 122T Controller Kit	F15246151
Display panel & Ribbon Cable FDC 122	F15246152
Power Unit DU100 R2E	F15246153
Temp Probes = Air Probe T1 & Coil Probe T2	F15246144
<b><u>Castors</u></b>	
Model PMC 1H	F15230141
Models PMC 2H / 3H / 4H / 5H 75mm Swivel	F15230138
Models PMC 2H / 3H / 4H / 5H 75mm Swivel Brake	F15230142
<b><u>Door Gasket</u></b>	
Model PMC 1H	F15211806
Models PMC 2H / 3H / 4H / 5H	F15211794
<b><u>Hinge</u></b>	
Model PMC 1H                            R/H Bottom	F15230527
Model PMC 1H                            R/H Top	F15230526
Models PMC 2H / 3H/ 4H/ 5H        R/H Bottom	F15230520
Models PMC 2H / 3H/ 4H/ 5H        L/H Bottom	F15230521
Models PMC 2H / 3H/ 4H/ 5H        R/H Top	F15230522
Models PMC 2H / 3H/ 4H/ 5H        L/H Top	F15230523
Night cover hinge                      R/H	F15230437
Night cover hinge                      L/H	F15230436
<b><u>Evaporator Fans</u></b>	
PMC 1H                                      x2	F15470076
PMC 2H                                      x3	F15470077
PMC 3H                                      x6	F15470077
PMC 4H                                      x7	F15470077
PMC 5H                                      x9	F15470077
<b><u>Condenser Fan/s</u></b>	
PMC 1H                                      Complete Assembly	F15470032
PMC 2H                                      Motor + Ringmount + Blade	F15470080 + F15470081 + F15470213
PMC 3H                                      Motor +Ringmount + Blade	F15470080 + F15470081 + F15470213
PMC 4H	Refer to page 11
PMC 5H	Refer to page 11



# 8 WIRING DIAGRAMS



**FOSTER REFRIGERATOR (U.K) LTD**  
 OLDMEDDOW ROAD KING'S LYNN NORFOLK PE30 4JU

DRAWING NO. - R11402/B  
 SHEET 1 OF 1  
 DRAWN - MNB  
 DATE - 5/12/97  
 CHECKED - J

FILE - WIRING DIAGRAM FOR PIZZA COUNTERS  
 PMC 1H,2H,3H,4H,5H



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## **IMPORTANT:**

### **To the installer**

Installation of these units should be carried out by a competent person and the appropriate codes of practice adhered to, thus ensuring safe installation.

### **To the user**

**Do not discard this document:** it contains important guidelines on loading, cleaning and maintenance and should be kept for reference.

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# Service Manual