USER'S INSTRUCTIONS

PAN CHILL

PC 97/4
PC 140/6
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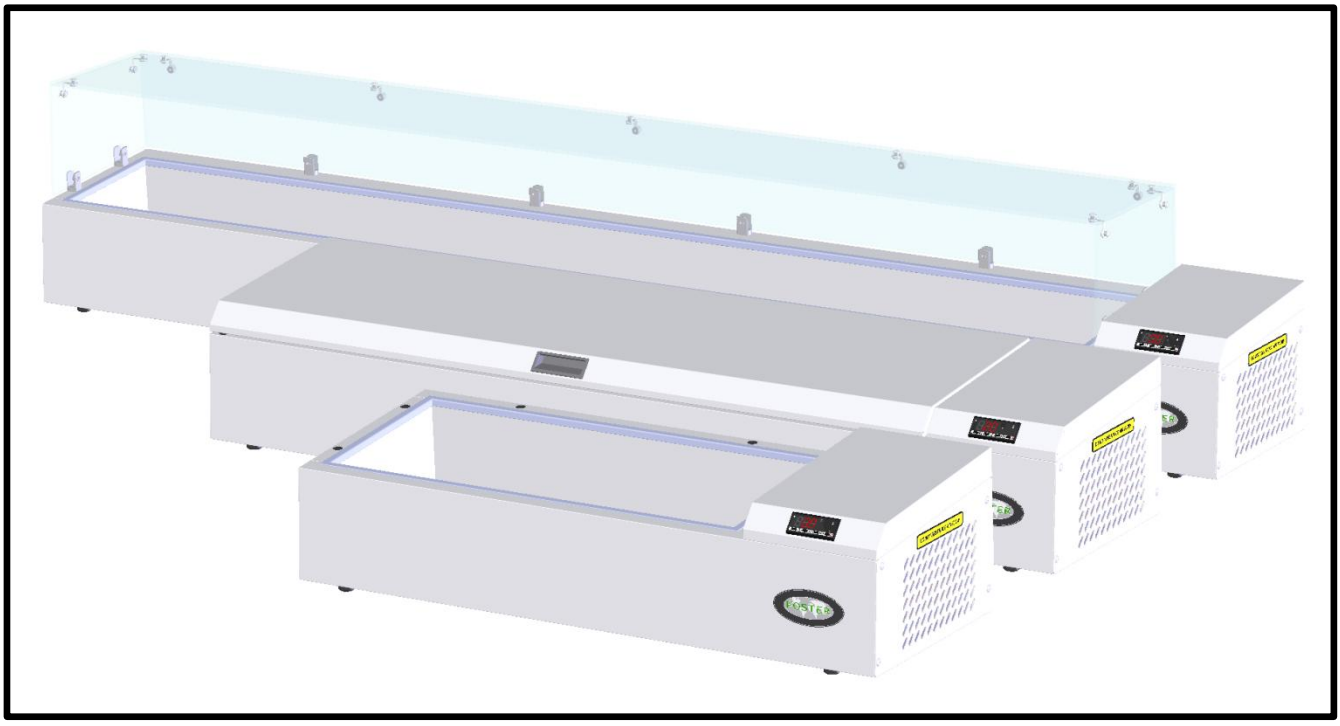
PC 221/12



RECYCLING OF PROFESSIONAL KITCHEN EQUIPMENT

Directions for use

The French decree no 2005 - 829 of 20 July 2005 states that « the manufacturers ensure the *organisation and financing of the removal and disposal of* ***professional DEEE (Déchets d'Equipements Electriques et Electroniques –Electric and electronic equipment waste)*** *released on the market after 13 August 2005, unless otherwise agreed with the users when signing the sale order of the equipment ».*

In order to fulfil their obligations, the manufacturers of electric and electronic equipment for large kitchens as grouped in the SYNEG organisation, have set up means for collecting and treating/recycling the DEEE in compliance with the provisions of the decree.
Materials or substances that are noxious for the environment (such as refrigerants or foams) are removed or separated. The metallic components (stainless steel, zinc, copper…) are crushed and taken to refiners for further utilisation.

Insofar as you have to dispose of electric or electronic equipment that has originated from a manufacturer of professional kitchen equipment belonging to the SYNEG, it is absolutely imperative to contact RECYS'TEM-PRO, the operator chosen for monitoring the DEEE

- ➥ at the following number: **33 (0) 825 800 600.**
- ➥ or at the following e-address: **synegdeee@recystempro.com**

You will then be sent a form for disposal of equipment/material on which the following elements should be completed:

- designation of the manufacturer of equipment
- type of equipment
- estimated weight
- location of the equipment to be removed
- designation and data of the installer
- address for invoicing

Having checked with the Manufacturer to obtain his agreement, RECYS'TEM-PRO will remove your equipment.

Warning: The final user is responsible for preparing (conditioning) and putting the DEEE equipment for collection in an accessible zone (ready for shipment).

By properly disposing of this product, you will be contributing to the preservation of natural resources and the prevention of possible harmful effects to the environment and human health that may arise from the inappropriate handling of such product wastes.

If the equipment is not installed on French territory: dispose of this product following the national regulations or other rules in force in your country for the treatment of used electric or electronic equipment.

Note: Concerning electric or electronic equipment released on the market before 13 August 2005, the user himself is responsible for the disposal of these products. In the same way he may contact the RECY'STEM-PRO organisation or a collecting point appropriate for the recycling of electric and electronic appliances for further treatment, recuperation and recycling in compliance with the national regulations.

2008-01-23

IMPORTANT RECOMMENDATIONS

* This cabinet is designed for use in restaurants, catering facilities, etc... It is not intended for industrial use.

* It should be installed by a specialised installer.

* Avoid installing the cabinet near a major source of heat or in direct exposure to sunlight.

* Note that too high ambient temperature can impair performance.

* The air condenser must be cleaned regularly (every 3 to 6 months) by a refrigeration engineer.

* Do not modify the electrical connection made by the installer, particularly the earth continuity circuit. In case of a problem on the electric circuit, only the installer or the builder are competent for servicing

* The supply cable that is fitted is a specific part and should only be replaced with an original part. Being considered as a circuit-breaker, make sure that the plug is easily accessible as a means of isolation.

* Observe the rules of hygiene by regularly cleaning the :
  . interior fittings
  . interior lining

Do not use corrosive or acid products.

* Water spraying can cause damage.
  . Do not clean with a water jet in order to avoid spraying the appliance.
  . Do not install the appliance in the open air or exposed to the elements.

* Correct functioning depends on the factory fitted safety systems being respected. No responsibility can be accepted for malfunctions that result from modifications made to the equipment.

* The manufacturer can not be held responsible if the equipment is used for anything other than the purpose it was designed for.

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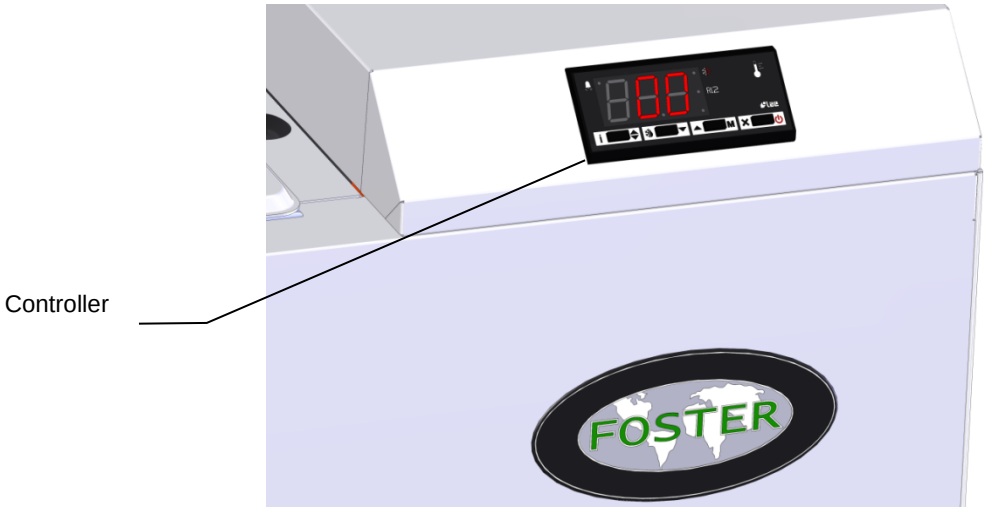
1. CONTROL PANEL

IMPORTANT

If the unit is not going to be used for a prolonged period, unplug or turn off at the isolator to protect the refrigeration equipment.

In standby mode the thermostat does not cut off general supply to the appliance and, as a consequence, only the compressor and condenser are switched off.

1.1 DESCRIPTION OF THE CONTROL PANEL



1.2 UTILISATION CONTROLLER

AT1-5 INSTRUCTIONS FOR USE

Thank you for having chosen a LAE electronic product. Before installing the instrument, please read these instructions carefully to ensure maximum performance and safety.

DESCRIPTION

Fig.1 — Front panel

INDICATIONS

- Thermostat output
- RL2 Auxiliary output
- Alarm

- i Info / Setpoint button.
- Manual defrost / Decrease button.
- M Increase / manual activation button.
- Exit / Stand-by button.

INSTALLATION

- Insert the controller through a hole measuring 71x29 mm.
- Make sure that electrical connections comply with the paragraph "wiring diagrams". To reduce the effects of electromagnetic disturbance, keep the sensor and signal cables well separate from the power wires.
- Fix the controller to the panel by means of the suitable clips, by pressingly gently; if fitted, check that the rubber gasket adheres to the panel perfectly, in order to prevent debris and moisture infiltration to the back of the instrument.
- Place the probe T1 inside the room in a point that truly represents the temperature of the stored product.
- Place the probe T2 where there is the maximum formation of frost.

OPERATION

DISPLAY

During normal operation, the display shows either the temperature measured or one of the following indications:

DEF	Defrost in progress	**HI**	Room high temperature alarm
REC	Recovery after defrost	**LO**	Room low temperature alarm
OFF	Controller in stand-by	**E1**	Probe T1 failure
CL	Condenser clean warning	**E2**	Probe T2 failure
DO	Door open alarm		

INFO MENU

The information available in this menu is:

T1	Instant probe 1 temperature	**TLO**	Minimum probe 1 temperature recorded
T2	Instant probe 2 temperature	**CND**	Compressor working weeks
THI	Maximum probe 1 temperature recorded	**LOC**	Keypad state lock

Access to menu and information displayed.

- Press and immediately release button [i].
- With button [▼] or [▲] select the data to be displayed.
- Press button [i] to display value.
- To exit from the menu, press button [X] or wait for 10 seconds.

Reset of THI, TLO, CND recordings

- With button [▼] or [▲] select the data to be reset.
- Display the value with button [i].
- While keeping button [i] pressed, use button [X] .

SETPOINT (display and modification of desired temperature value)

- Press button [⇕] for at least half second, to display the setpoint value.
- By keeping button [⇕] pressed, use button [▼] or [▲] to set the desired value (adjustment is within the minimum **SPL** and the maximum **SPH** limit).
- When button [⇕] is released, the new value is stored.

STAND-BY

Button [⏻], when pressed for 3 seconds, allows the controller to be put on a standby or output control to be resumed (with **SB**=YES only).

KEYPAD LOCK

The keypad lock avoids undesired, potentially dangerous operations, which might be attempted when the controllers is operating in a public place. In the INFO menu, set parameter **LOC**=YES to inhibit all functions of the buttons. To resume normal operation of keypad, adjust setting so that **LOC**=NO.

DEFROST

Timed defrost. Defrosting starts automatically when necessary time has elapsed to obtain the defrosting frequency set with **DFR**. For example, with **DFR**=4 defrosting occurs once every 6 hours. The internal timer is set to zero when power is applied to the controller and at each subsequent defrost start. When the controller is put on a standby, the accumulated time count is "frozen" (is not incremented).

Manual defrost. Defrosting may also be induced manually by keeping the button [❄] pressed for 2 seconds.

Defrost type. Once defrost has started, Compressor and Defrost outputs are controlled according to the parameters **DTY** and **OAU**. The AUX output is associated to defrost function with **OAU**=DEF exclusively.

Defrost termination. Defrost lasts as long as time **DTO** but, if the evaporator probe has been enabled (**T2**=YES) and temperature **DLI** is achieved before this time elapses, defrost will be terminated in advance.
Caution: if **C-H***=HEA all defrost functions are inhibited; if* **DFR***=0 the timed defrost function is excluded; during defrost, the high temperature alarm is inhibited.*

2. UTILISATION

2.1 GENERAL REQUIREMENTS

When putting in service or if the unit has been out of use for some time, the full start up procedure should be followed

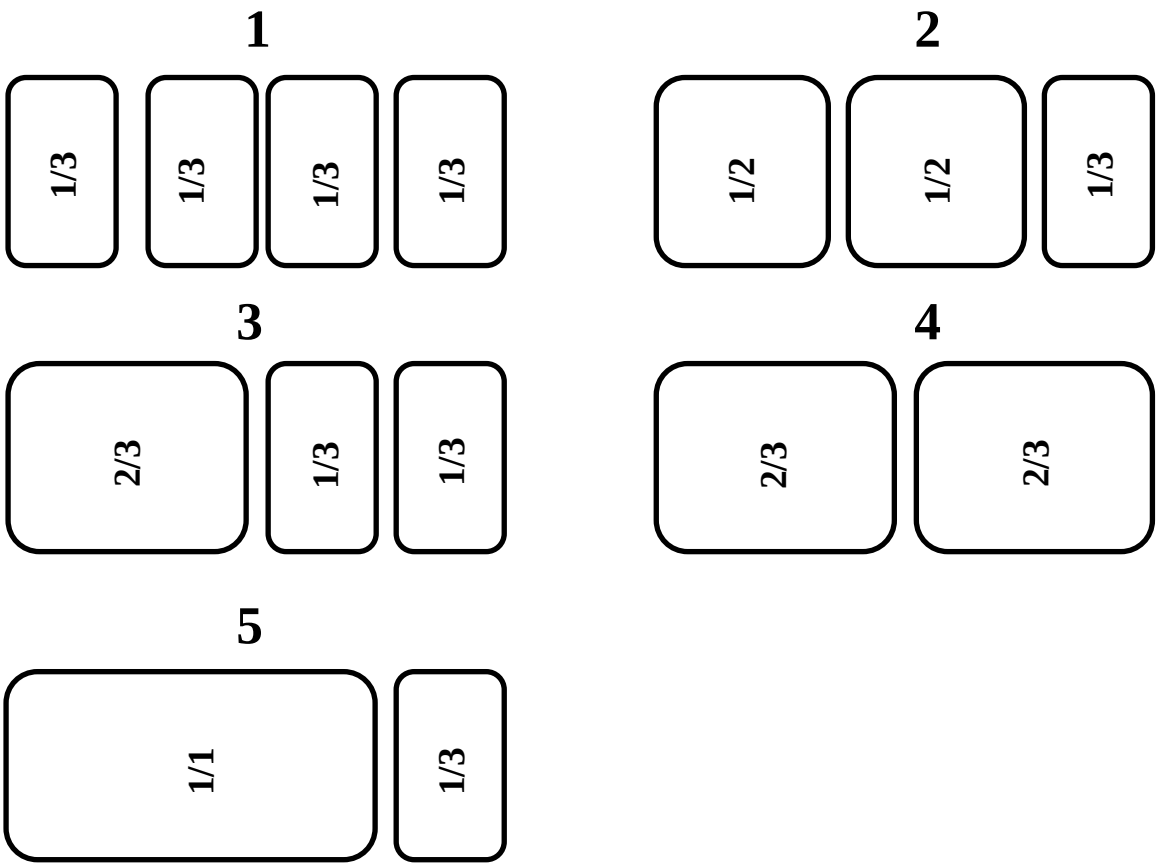
Loading should not take place until the set temperature adjusted by the thermostat has been obtained.

2.2 LOADING

It is imperative to set all stainless steel pans (and trough compensation when necessary on 1400 GN 1/3 and 1800 GN 1/3 versions) in the unit for correct operation.

examples some combinations of stainless steel pans assembly.

2.2.1 97/4



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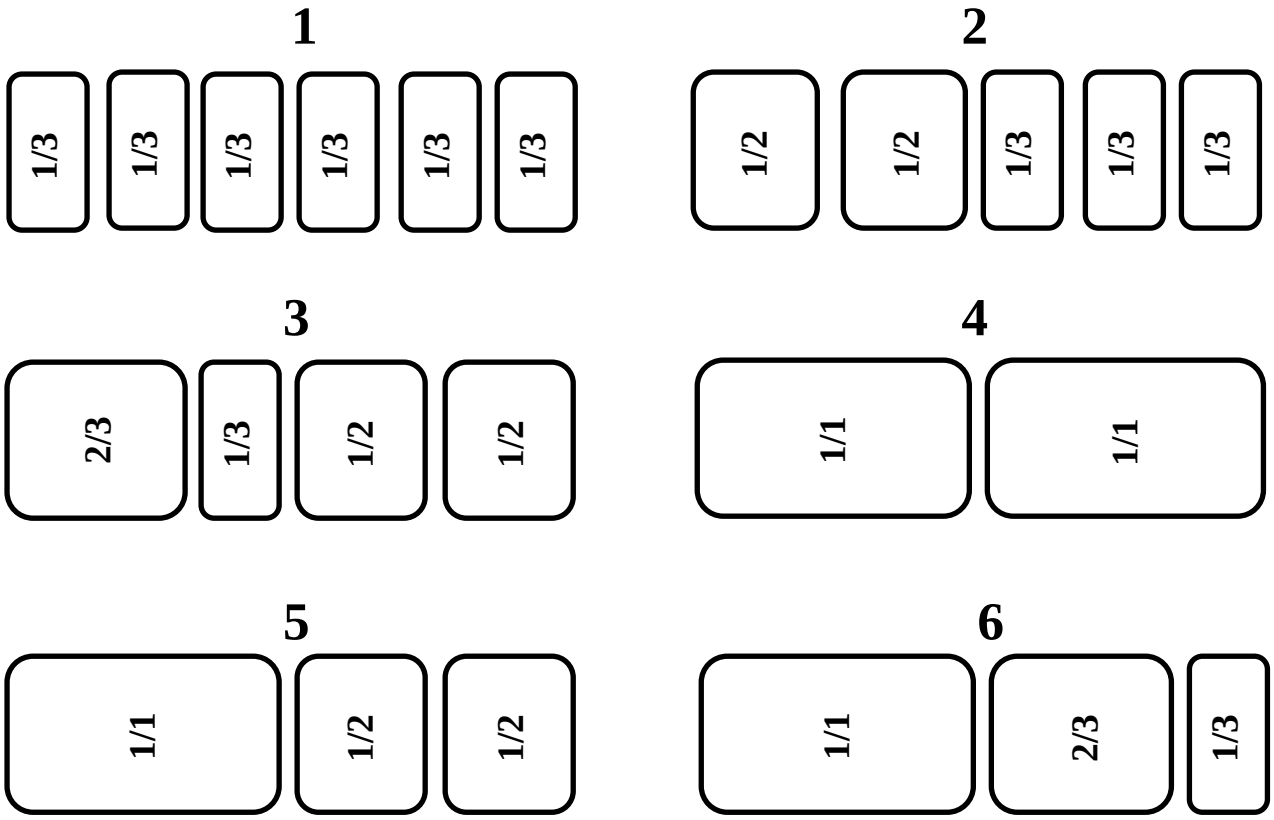

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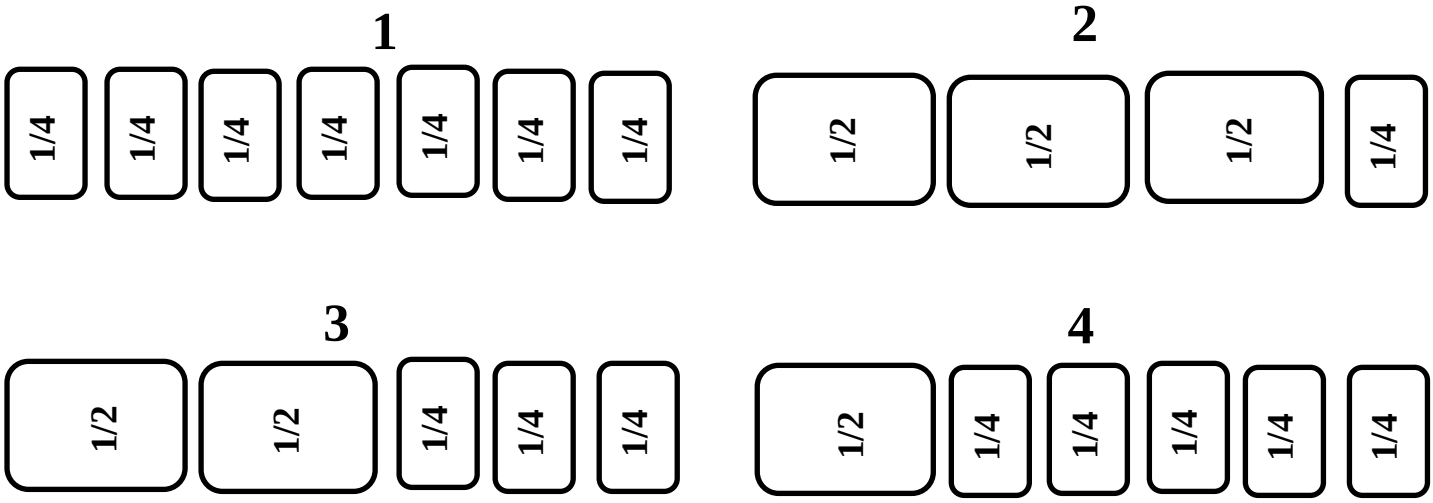

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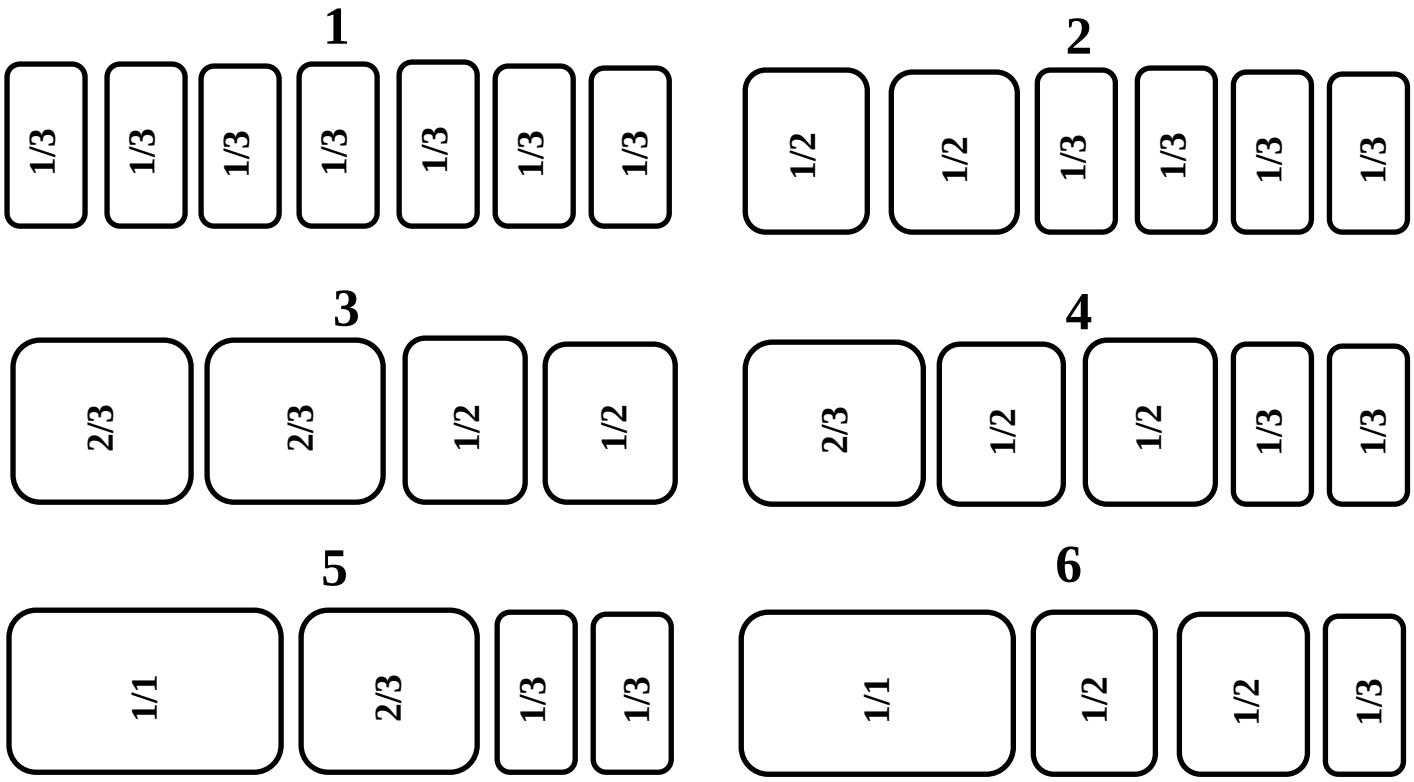

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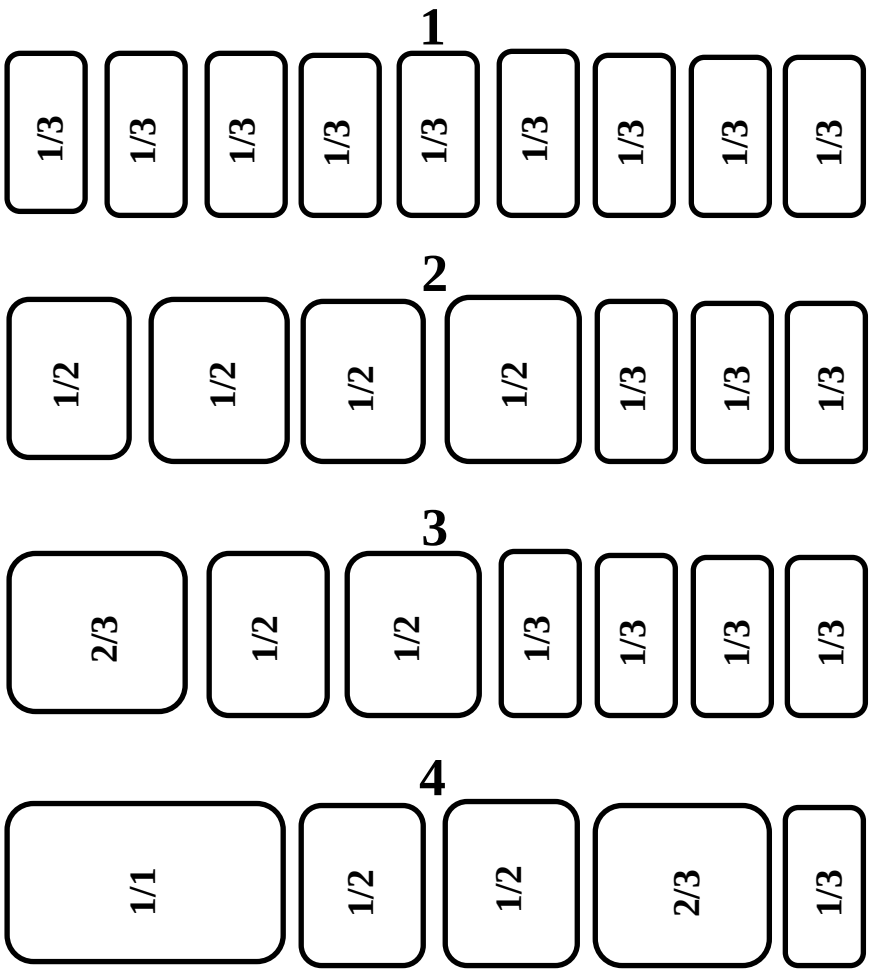

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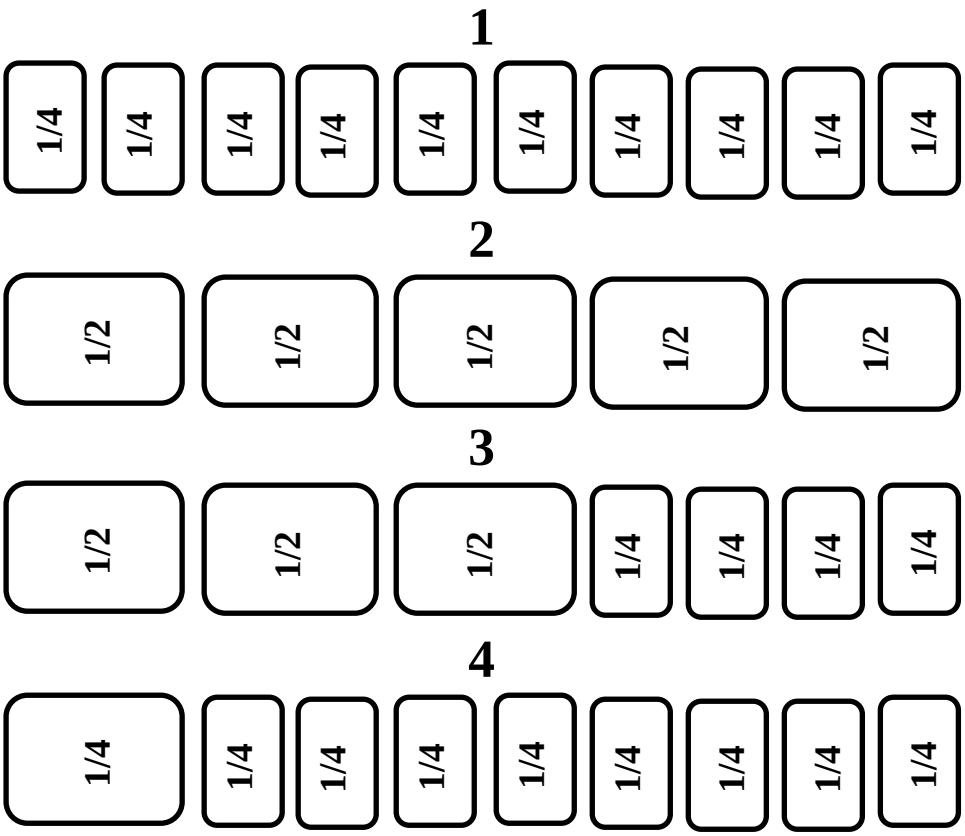

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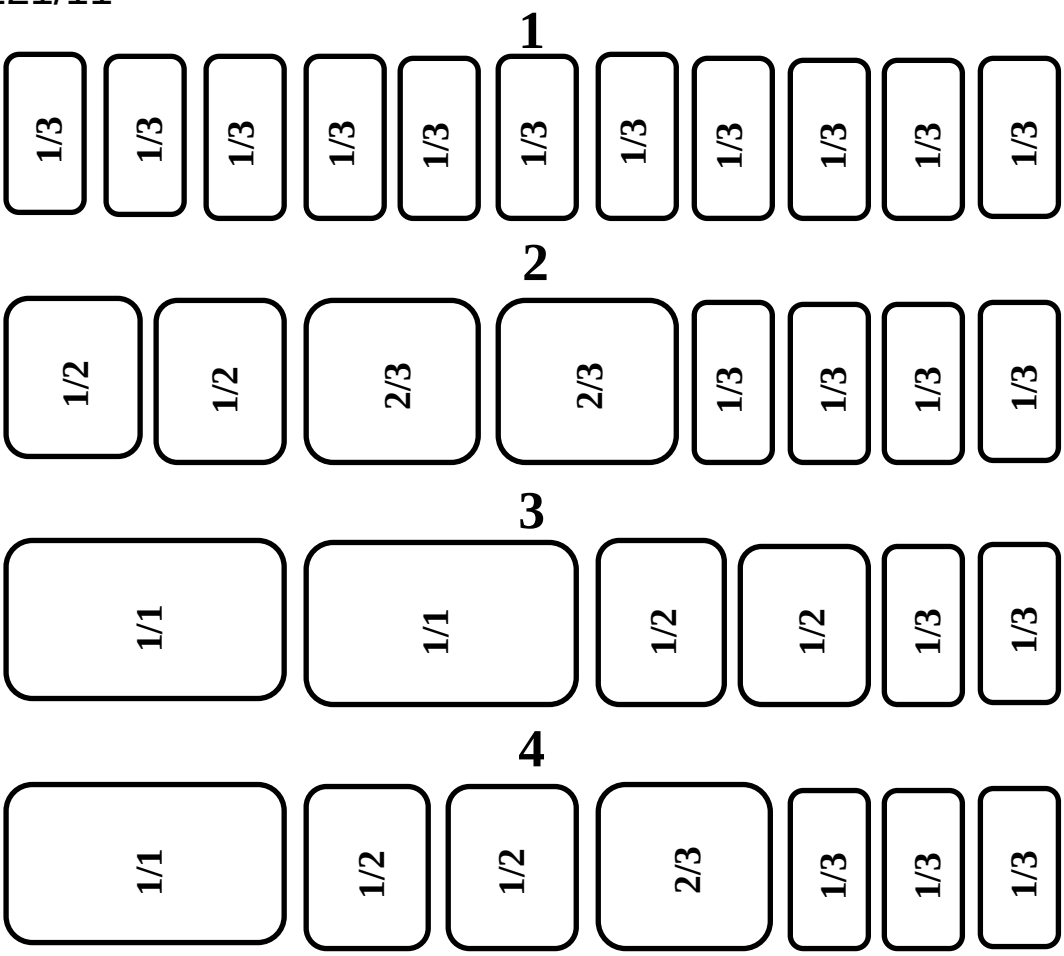
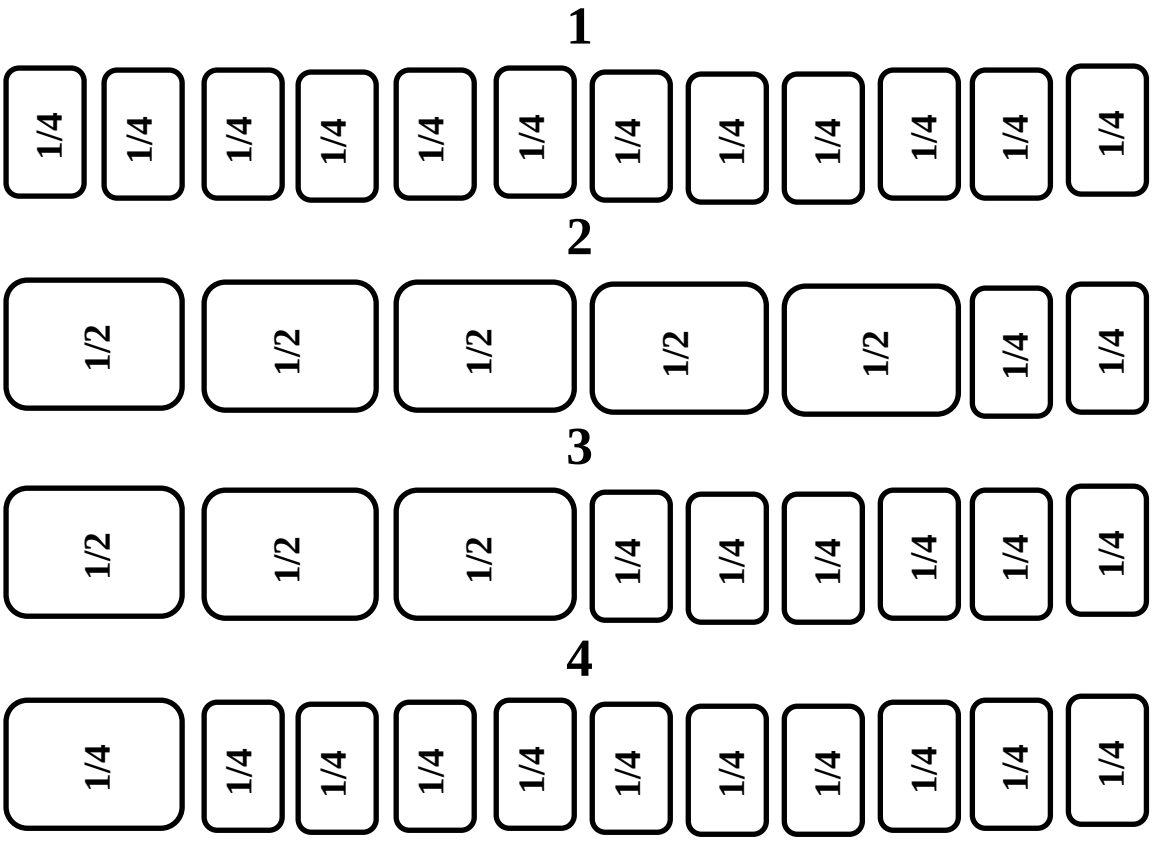


2.2.8 221/12



2.5 TEMPERATURE ALARM

A high limit alarm is factory set at +10°C with an exclusion period of 120 min.

In specific cases these settings can be changed to suit different requirements by the installing engineers (see Installation Manual).

3. CLEANING

WARNING

- Before all cleaning operations the unit should be SWITCHED OFF.
- THE USE OF CLEANING PRODUCTS AT A TEMPERATURE OF OVER 60°C IS STRICTLY PROHIBITED.
- Using a high pressure jet or lance is also prohibited on external and technical parts of the equipment.
- The interior cavity may be jet washed.
- The warranty will not cover problems that result from failure to heed the above warnings.

3.1 INNER CAVITY

All traces of dirt should be eliminated on a daily basis.

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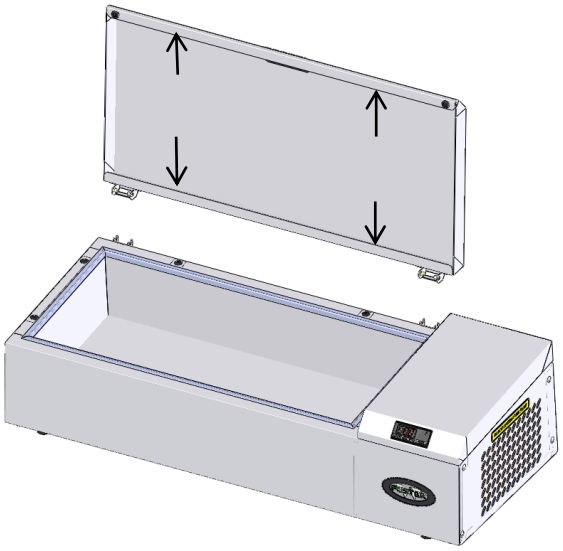
Particularly clean glazing and cover kit with a wet wipe in order to remove particles that may be inserted in folds and corners.

Being just put the kit cover can be removed for easy cleaning.



3.2 STAINLESS STEEL SURFACES

Wash these surfaces with soap and water or a neutral nonabrasive detergent. RINSE THOROUGHLY and dry

Do not use abrasive products, plastic or steel wool pads: these will scratch the surface.

Never rub stainless steel with steel wool but only *Scotch Brite* pad or similar product when this is absolutely necessary and only in the same direction as the grain of the polish.

3.3 REGULAR CLEANING

In order to maintain refrigeration performance and ensure the longevity of the compressor, cleaning is required to clear dust from the condenser every 3 to 6 months. This should only be undertaken by the installation engineer.

4. MAINTENANCE

4.1 FOREWORD RELATING TO STAINLESS STEELS

Stainless steel is a type of steel designed to allow a thin protective layer to form on the metal surface to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film or making its partial destruction easier (Food deposits, spills, stagnant liquids…) all degrade the resistance to corrosion.

Just because the composition of stainless steel allows it to resist some chemical aggression better than ordinary steel, **do not imagine that stainless steel is indestructible**.

3 main factors of corrosion to watch for:

- The chemical environment	In general : * Diverse brines (Concentrations of salt, sauerkrauts…) * Chlorides, particularly in: - Cleaning products

- Bleach.

- Temperature: Any chemical environment becomes considerably more aggressive towards stainless steel at higher temperatures.
- Time: The longer the contact time the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces even those of high quality stainless steel.

It should be noted that when stainless steel corrodes it is extremely rare that the corrosion comes from the steel itself. Generally inappropriate or badly used cleaning products, poor maintenance or extreme conditions of use are found to be the cause of the problems encountered.

WARNING

The manufacturer can not be held responsible for cases of corrosion encountered in such conditions and no warranty will then apply.

A list of the most common causes follows, to help you identify them and maintain your equipment service life for as long as possible.

4.2 THE COMMONEST CASES OF CORROSION

Floor cleaning

Cleaning floor tiles (after building work or during normal service) is often carried out with very aggressive products. If such products are sprayed under pressure without caution, the splashes beneath appliances cause corrosion of bases and panels.

Even worse the vapours from these products fall onto the equipment and extend the corrosion to all surfaces unless the area is immediately and forcefully ventilated.

Inappropriate cleaning products (Bleach, acids, soda)

If such products or any others that are not specifically designed for use on stainless steel are used an irreversible attack occurs on the stainless steel surface.

Cleaning products applied at too high a temperature

All cleaning products become more aggressive if applied hot or to a hot surface. As a general rule the temperature **should not exceed 60 °C,** so as not to attack the stainless steel and provoke irreversible blackening of the surface…

Cleaning products not rinsed off properly

If interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product this residue will in time continue its action and provoke corrosion.

Even worse if such surfaces are heated to over 60°C with such products still on them the problems mentioned already will inevitably occur.

Stagnation of cleaning products

In the same way any area that can retain cleaning chemicals notably gulleys, drains …must be rinsed thoroughly and abundantly. (Use a nylon brush and fresh water to strengthen the rinsing action).

Salt concentration

Salt found in every kitchen is often the cause of pitting in stainless steel Any spillage should be cleaned off immediately.

Use in an intensive brined environment

Certain products such as Sauerkraut (acidity) and seafood (presence of salt), and as a general rule all brines require particular attention. Occasional use should not present problems provided everything is carefully and systematically cleaned after every operation.

High chlorination levels in water

At times certain water supplies have too high a chlorine content. In such cases it is not rare to encounter the problems mentioned above.

Cleaning aluminium or aluminium coated accessories

The presence of aluminium-coated sheet in a chlorinated solution considerably increases the level of attack on stainless steel.

Do not leave aluminium accessories such as trays in the bottom of cabinets. One night is sufficient to attack the equipment’s surface at the points of contact.