

First of all we congratulate you for your choice. We present this guide for you to use your cooling equipment in the most efficient way.

Please carefully read this guide before using your cooling equipment and keep it preserved for future reference when needed.

1. PURPOSE AND USAGE

- Hot service units are designed for preserving hot served foods during the service in restaurants, bars, shops and big kitchens.
- In order to avoid the occurrence of any harm to the equipment or its user, do not use the equipment for any purpose other than the above stated.
- The manufacturer does not assume responsibility for any harm that may occur to humans, animals or property due to any of the conditions stated below
 - ❖ Due to the usage of the equipment for any purpose other than the above stated purpose or by any person who did not receive the necessary training for it,
 - ❖ Due to improper montage,
 - ❖ Due to lack of cleaning or maintenance,
 - ❖ Due to any maintenance or technical interference conducted by anyone other than the authorized technicians,
 - ❖ Due to the use of any unoriginal spare parts,
 - ❖ Due to any action taken without complying to the instruction manual,
- In environments where fire and explosion risk and improper air conditions (such as places where fresh air is lacking or the proportion of oil or dust is high) are present the usage of these equipments is not suitable.

2. GENERAL MEASURES

- Do not leave the equipment in working condition or its doors unlocked if there are children nearby.
- Do not touch the working equipment with wet or damp hands or with your bare foot.
- Under no circumstances insert items such as screwdriver or similar below the protective covers or between moving parts.
- Before commencing any cleaning, moving, maintenance or repair action on the equipment make sure that the switch has been turned off and the equipment is unplugged.

3. TRANSPORTATION OR DISLOCATION

Products may be shipped either packaged or unpackaged depending on the point and distance of the destination and the requests of the customer. Packages can be made of cardboard and stretch film or cardboard, stretch film and wooden cages in addition.

- Loading and transportations shall be definitely made via transportable working platforms or forklifts.
- Damages that may occur on the product during loading and unloading operations are not covered by the warranty.

4. MONTAGE

- Place the equipment on a spot where adequate ventilation is provided.
- Strip and remove the protective nylon on the equipment. In case of any remnant goo will be available on the surface, remove it with a convenient solvent (such as Henkel-Helios).
- Place the equipment on a flat ground by balancing it with its adjustable mounting.
- Connect water entry and drain water (if available) lines.
- Protect your equipment from heat sources such as heaters, ovens, furnaces, radiator. If that is not possible place the equipment at least 50cm away of the above stated heat sources.

5. ELECTRIC CONNECTION

- Equipment should be feed with 220-230V 50-60Hz line voltage.
- Cable section shall be chosen for supporting maximum current.
- Voltage tolerance shall not exceed $\pm 10\%$.
- **Equipment must be grounded.** Manufacturing company assumes no responsibility in case of using the equipment without grounding.
- Sudden plugging / unplugging the equipment or power blackouts may damage the system of your equipment due to the pressure of the refrigerant gas may not be balanced yet. Certain attention should be paid for such incidents and it shall be known that failures caused due to such incidents are not covered by the warranty.

6. USAGE

The equipment has been designed for professional use and should be used only by those who are trained in this matter.

6.1. Before Starting

- Check whether any damage has been caused during the montage.
- Ensure that the control panel, electric wires and its connections are made properly and are damage free.
- Under no circumstances supply electric to the equipment through adaptor, more than one plugs and attachment connections.
- Make sure that the ventilation holes at the front of the cooling unit of the equipment are not closed.
- Wait for at least one hour before the initial start up of the equipment. This will allow the oil that have flowed into the system during the transportation and moving to return to the compressor.
- The equipment has been designed for operating in conditions of maximum 43C⁰ external environment temperature (maximum 32C⁰ for products using static cooling system) and 60% relative humidity.

7. TURNING

7.1. INDICATIONS



7.3. Turning on

- Plug the electric plug of the equipment to grounded outlet.
- Start up your equipment via the on-off switch.

- If your equipment has forced cooler turn on its fan.
- Do not open the doors until your equipment enters into regime.
- Adjust your equipment to the desired degree through the device on the control panel.

7.4. Turning off

- Switch the on-off switch to “Off” position.
- Unplug.

8. CLEANING and MAINTENANCE

- Be absolutely sure that the equipment is unplugged before commencing cleaning or maintenance activity on the equipment.
- For cleaning use a cleaning cloth dipped into warm water and an odourless detergent of a type that does not harm food.
- Never use detergents having abrasive ingredients or wire brushes that may scratch inner or outer surfaces of the equipment.
- Do not clean the equipment with direct or high pressure water. Otherwise you may cause an electric wiring defect.
- In case of observing any hazardous situation immediately inform authorized service. (For reference indicate your equipment’s serial number and model both written on the label on the side of the equipment). Do not allow interference on the equipment by unlicensed persons. Otherwise your equipment will not be covered by warranty.
- Also the repairs and maintenances of any defect that may be caused by negligence of the maintenance activities you are supposed to carry out are subject to relative fees.
- If the equipment will not be used for a long duration unplug it, take out any food in it, for avoiding oxidation clean the complete interior surface with a disinfectant not harmful to food, leave its doors open for avoiding molding and smell, cover it for preventing dusting.

8. POSSIBLE PROBLEMS and TROUBLESHOOTING

The tank heating elements do not heat up

- Check the fuses.
- Main power switch not ON.
- Low voltage or incorrect electrical connection.
- Switch faulty.
- Temperature control thermostat faulty.
- One or more plate heating elements incorrectly connected or burnt out (replace faulty heating element).

The temperature control is difficult or impossible to regulate

- Temperature control thermostat faulty.
 - One or more plate heating elements incorrectly connected or burnt out (replace faulty heating element).

REPLACEMENT OF SPARE PARTS

IMPORTANT : Before carrying out maintenance work or repairs, disconnect the appliance from the power supply at the isolating switch.

Thermostat and switch

- Remove the upper control panel.
- Detach the bulb from the thermostat or switch fixed to the heating element by special support brackets.
- Disconnect the electrical connections.
- Replace the part.