

Serve Over Counters

User Manual (ZETA & SIGMA)









1. INTRODUCTION

2. GUARANTEE

3. INSTALLATION & ASSEMBLY

1.INTRODUCTION

We would like to thank you for your confidence in us for having purchased this refrigerated unit. This manual has been prepared in order to safeguard the security of the user and ensure the correct use and maintenance of the refrigerated units. Please read it carefully before starting up your unit.

This manual is considered to be an integral part of the refrigerated unit and as such, should be kept in a safe place and should be available for reference.

Before carrying out any operation, whether as an installation technician or as the user of the unit, you should be aware of the points explained in this manual.

The manufacturer considers that both the installation technician and the user of the unit must have the most basic training in order to understand the contents of this manual, as well as an awareness of standard hygiene and safety principal.

If required, this unit must be repaired exclusively by qualified technical personnel.

In the event of any doubt over the content of this manual, please contact the distributor or the manufacturer.

The user will be responsible for the following items:

- Suitability of the premises to the requirements of the purchased unit.
- Electricity supply in accordance with the current standards and sufficient for the consumption and safety of the unit.
- Material necessary to clean the unit.
- Water point or drainage outlet as necessary for the installation of the refrigerated unit.

The manufacturer disclaims all liability in the following situations:

- Inappropriate use of the purchased unit.
- Possible damage to person of property caused by improper installation.
- Installation not carried out following the procedures described in this manual.
- Defects in the electricity supply.
- Unauthorised modifications or interventions.
- Use of spares not specific to the model.
- Total or partial non-compliance with the instructions.
- Incidents caused by transportations company or movement of the unit to its place of installation.
- All ventilation grilles should be kept clear of obstruction and not covered by secondary decorative panelling.





- In High humidity periods it may be necessary to perform additional defrosts by pressing the manual defrost button on the controller, it is recommended to switch off the unit AT LEAST once a month to thoroughly clean the cabinet interior and allow any ice build up to be fully defrosted.
- Avoid locations where excessive air movement can be directed into the refrigerated area of the cabinet, special attention to the location of air conditioners and oscillating fans.

1. GUARANTEE

The guarantee for the unit and the parts that comprise it are guaranteed for three years starting from the date of sale and consists of the replacement of the detective component or component, provided that it is not as a result of the misuse of the same.

The guarantee will not cover breakdown or breakage of components, even when the same occurs within the established period, arising from subjecting the unit to working conditions other than those established in this manual and the details of each model contained in the catalogue (failure in the power supply, high ambient temperatures, windows, lighting, etc...).

The manufacturers guarantee excludes consequential loss arising from any component failure.

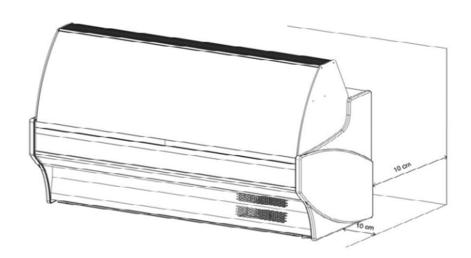
2. INSTALLATION AND ASSEMBLY

The unit must not be moved from its standard vertical position, however as necessary, some appliances may be placed face down only as indicated on the packaging.

You are advised to unpack the unit standing on a solid, flat, and stable surface. In order to transfer it to the installation location, a trolley or fork-lift may be of help. It should not be dragged along the ground and always watch out to ensure it is not off-balance.

Next, remove the packaging to leave the unit completely free of all coverings and packing material, whilst avoiding knocks to the appliance, scratching it, or unscrewing the feet.

Once place in its final location, it should be pulled away from the wall so that there is a space of 10 cm at the back and a minimum of 10 cm to the sides.







The unit is equipped with drain cleaning, we recommend connecting it directly to the appropriate device or a receptacle should be positioned in order to collect the water.

FIRST CLEANING

First of all, remove the protective film from stainless steel using any non-sharp object. Remove also possible glue remains using alcohol.

Avoid completely the use of tools or elements that may be able to scratch or damage the unit. Once cleaned and dry, assemble accessories on correspondent places.

We recommend a regular cleaning of the stainless steel with some neutral soap, warm water, and sponge, drying it afterwards. **DO NOT USE ANY DETERGENTS, ANY PRODUCT CONTAINING CHLORIDE, SULPHIDE OR ANY OTHER ABRASIVE AGENTS. ALWAYS KEEP ELECTRIC PARTS AWAY FROM WATER.**

ATTENTION Please do not use iron, nickel sponges to clean STAINLESS STEEL or leave them lying on the surface as the iron deposits can stick and cause the formation of rust contamination, thus jeopardising the hygiene of the surface.





Instructions for use

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REFRIGERANT
COMPOSITION OF THE THERMAL INSULATION

Pentland Wholesale: 01254 614444





1. SAFETY AND INSPECTION

In order to inspect the unit before starting it up, the following check should be taken into account:

- Do not modify the specifications plate or instructions issued by the manufacturer.
- Do not remove or modify the safety elements.
- Do not ouch the unit with wet or damp hands and feet.
- Do not touch the unit when barefoot.
- Do not pull the cable to unplug the unit.
- Before carrying out any cleaning or maintenance operation, unplug the unit from the electricity supply, first turning off the main switch and then unplugging the unit.
- The unit should not be used in threatening atmospheric or fire risk conditions.
- Do not use adapters, extension leads or multiple plugs.
- The unit must not be used by children, persons whose mental, sensory, or physical capacities are impaired. Persons who lack experience or knowledge must be supervised or given instructions for use.
- Check that the voltage and power line frequency coincide with those indicated on the specification of the appliance.
- Check that there are no defects on the unit resulting from its transportation. The manufacturer will not be liable for damage suffered during transportation or arising from incorrect storage.
- Check the operation of the moving components of the unit.
- Check the safety of the controller, electrical cables, and connections.
- Check that the interior and additional accessories are present.

2. GENERAL CONNECTIONS

- Be sure the power cable is not damaged.
- If the power cable is damaged it must be replaced. This repair must be performed by qualified personnel.
- It is essential that the electrical installation to which the unit is going to be connected has an EARTH LEAD, as well as the necessary thermal and differential magnetic protection.
- The power supply must have the suitable section for the consumption of the appliance.
- If various units are installed in a row, each one must be connected independently to the power supply, avoiding the use of extension leads or multiple plugs.
- The manufacture disclaims all liability in the event that any of the above points are not followed.





3. IDENTIFICATION OF THE UNIT

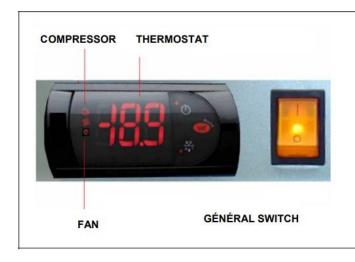
REGISTRATION

Pentland Wholesale Ltd. Blizzard House, Unit 17, Walker Industrial Estate, Walker Road, Blackburn									
Serial No.				ate, warke	i Kodu, Biacku	uiii			
	1 -		1		Ī		7		
Voltage V	Hz		Ph		Absorption A		Date		
Refrig Capacity W			Lamp W			Defrost W			
Heater W	Climate Class			Temperature °C					
Weight Kg	Max. W	lves Kg	Conden		sation				
			_						
Equipment	Refrige	erant			Refrigerant \	Weight gr.			

The unit, model and serial number are identified by means of the information displayed on the registration or on the data sheet that appears on all the products

Apart from the indentifying data on the unit, information relating to the refrigerant gas and electrical voltage to which the unit must be connected is also displayed

4. START-UP



- One the inside of the unit is clean, connect the power supply and place the switch in the I/ON position. The switch should be lit up. The thermostat display shows the air temperature inside the unit.
- Three minutes after turning on the switch, the LED showing the compressor is working will light up permanently.
- The initial temperature that is shown on the thermostat display will be the ambient temperature. As the machine works, the temperature will reduce until it reaches its operating temperature.

It is important that the unit runs until it reaches its operating temperature before proceeding to load it with products.





TURN ON/ OFF





until appear ON to turn on the unit.

To turn off the computer press the button for 5 sec until appear OFF and the condensing unit will stop working.

Check set point

Press



"set" 1 sec and the set point or set point will appear. Release key.

Up the set point

Press



"up" .Release key.

Lower set point

Pulsar



"down" . Release key.

To set the new value, press



and appears the value of the temperature of the room probe.

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5.USE AND LIMITS

Each unit is designed for a determined range of temperatures.

The serve over counters are prepared to conserve fresh products or pre-cooked, foods, as well as the refrigeration of drinks. The temperature must be selected considering the following points:

- Type of product for refrigeration or conservation
- Ambient temperature
- Frequency of which the doors are opened.

Although it is possible to select or reprogram the temperature by manipulating the thermostat, it is not advisable, as this may cause the improper operation of the unit, changing the purpose for which it was programmed, and for this reason such manipulation should never be done.

The user of this unit will be responsible for the damage caused to it through non-compliance with the observation described in the above point.

The units designed for the storage of frozen foods are suitable for the conservation of frozen foods and not for freezing the product. The environmental operational limits established for the units are shown by climatic category:

Climate category	Dry bulb temperature°C	Relative Humidity %	Dew point °C	Mass of water vapor in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	70	21.1	15.8
7	35	75	30.0	27.3
8	23.9	55	14.3	10.2

6.RECOMMENDATIONS

- You are recommended to wait until the chamber reaches its operational temperature before introducing any product.
- In order to obtain better performance, avoid the introduction of hot foods as well as drinks that are not in sealed packages.
- Protect foods and their odours by using some hermetic closing system, placing them in the unit in such a
 way that allows for a good circulation of air, respecting the maximum load indicated on the inside of the
 unit
- Avoid as far as possible the frequent opening of doors and above all, do not leave the doors open.
- Avoid placing sheets of cardboard or paper on the perforated shelves as these will obstruct the circulation
 of air
- The maximum weight for the glass shelf is 8 kg/m, distributed evenly and 60kg/m for shelf exposure.





7. PRECAUTIONS

- The stability of the unit is guaranteed, even when the doors are open, however leaning on the doors is completely prohibited.
- Do not modify the specifications plate or instructions issued by the manufacturer. Do not touch the unit with wet or damp hands and feet.
- Do not touch the unit when barefoot.
- Do not pull the cable to unplug the unit.
- Avoid the use of adapters, extension leads or multiple plugs.
- Before carrying out any cleaning or maintenance operation, unplug the unit from the electricity supply, first turning off the main switch and then unplugging the unit.
- The unit must not be used by children, persons whose mental, sensory or physical capacities are impaired. Persons who lack experience or knowledge must be supervised or given instructions for use.

8. MAINTENANCE

Before carrying out any cleaning operation, disconnect the unit from the power supply and place the main switch in the OFF position.

The units are equipped with a drainage outlet to make cleaning easier, as well as allowing for the eventual seepage of liquids from the foods. During cleaning, the drainage outlet cover has to be removed and cleaned in order to avoid being blocked by solid elements being pulled into it.

The good operation and performance of the unit will largely depend on its correct maintenance, carried out periodically.

The manufacturer is exempt from all liability arising from non-compliance with the procedures contained in this manual.

CONDENSER

The incorrect maintenance and lack of cleaning of the gas condenser of the refrigerated unit can considerably reduce the performance of the unit as well as shortening the life of the compressor motor. The cleaner the unit, especially the condenser fins, **the greater the energy saving**.

In any event, it is recommended that this task is **carried out by a service technician**. In the case of any doubt, please contact your distributor.

We recommend that this operation is carried out at least once every three months and at the start of every summer.



The cleaning of the gas condenser must be carried out with the unit unplugged and removing the protectors (grills) or taking out the condenser unit (depending on the model)

In order to remove the dirt deposited between the condenser fins, any of the following procedures are recommended:

- Use a toothbrush or soft-bristle brush.
- Blow the dirt using a suitable appliance.
- Use air pressure to remove the dir.





EVAPORATORS

Only for specialist personnel

The only maintenance the evaporators require is proper cleaning. This has to be done with the machine stopped and once the ice that may be present on the fins has melted or once defrosting has been done by operating the controls. This process may be accelerated by using warm water, NEVER using hard or sharp objects.

In order to clean the coil or the casing, DO NOT use chemical de-greasers with acid compounds or bleach, chlorine, ammonia or salts as all these products aggressively attack copper and aluminium. Only water with well-diluted neutral detergents should be used or products especially designed for cleaning the evaporators of refrigerated units. The cleaner the unit, the greater the energy saving.

AUTOMATIC EVAPORATION TRAY

Only for specialist personnel

The majority of the units are equipped with an automatic evaporation tray for the situations where an external outlet is not available to collect the defrosted water from the evaporators. If this tray is not included, the drainage tubes have to be connected directly to the appropriate device or a receptacle should be positioned in order to collect the water.

The defrost water can also cause breakdowns as the piping that brings the heat necessary for the water to evaporate can be punctured or the electrical resistance can deteriorate.

The duration and number of defrosts the refrigerating equipment is regulated at the factory. The user should not change this regulation.

Attention should be given to this tray and regular cleaning is recommended.

• DOOR SEALS

The rubber door seals are designed to ensure the closure of the doors to the cold chambers and to guarantee the sealing of the doors against external elements.

A magnetic strip is housed on the inside of the rubber seal, which adheres it to the frame of the unit. Over time granular particles can become stuck in the seal due to the effect of the magnet and these can rust and cause stains.

It is recommended that these door seals are kept free from foreign bodies that can cause rust, as well as fatty deposits which, over a long period of time, can affect the rubber of the door seal.

Clean them with water, using neutral soap and a damp cloth. **DO NOT USE DETERGENTS OR ABRASIVE PRODUCTS**.





9. OPERATIONAL TEST

• CHECKS IN THE EVENT OPERATIONAL FAILURE In some situations, operational failure can arise due to simple causes that users themselves can solve, which is why prior to requesting the intervention of a specialised technician, we recommend that you carry out the following checks.

The appliance does not work:

- Check that it is correctly plugged in.
- Check that electricity reaches the power outlet.
- Check that general switch is in the I/ON position.

The internal temperature is too high:

- Check that there is no heat source nearby.
- Check that the grill is not obstructed. Check the Set-point.
- Check that the product loaded is perfectly distributed, without blocking the interior air ventilation exits and that the time elapsed since loading has been sufficient to chill the products.
- Check if the evaporator has ice.
- Check that the condenser is not obstructed.
- Check that the appliance is functioning normally.

In the event of strange or excessive noises:

- Check the levelling of the unit as this may cause vibrations.
- Check that there is no object rubbing against any movable element of the refrigerated unit.

NOISE TESTING

- The noise tests were performed in a room without any noise absorption elements and without any large item placed near to the refrigerated unit.
- The noise levels registered in the acoustic test have been carried out in accordance with the ISO 230 to 235 standards.

Leq (continuous level) is less than 70 db. (A)

Lp (acoustic pressure level) is less than 130 db. (C)

10. MANUFACTURING ELEMENTS

The entire chamber where the foodstuffs are deposited is made from non-toxic material.

All the accessories and protectors comply with the regulations, including all fastenings, nuts, and bolts, which are made with stainless or zinc-based steel.

The refrigerate unit is designed to be operated using ecological refrigerant gas, approved by the current EC standards.

- Refrigerant
 - R290
- COMPOSITION IF THERMAL INSULATION
 - The thermal insulation is made from expanded polyurethane 40 kg/m3, with expansive agent C4H5F5.











