

# User Manual

## Patisserie Food Service Displays

*(Serve Over & Drop In Types)*



## User Manual

KUBUS cabinet



COLD

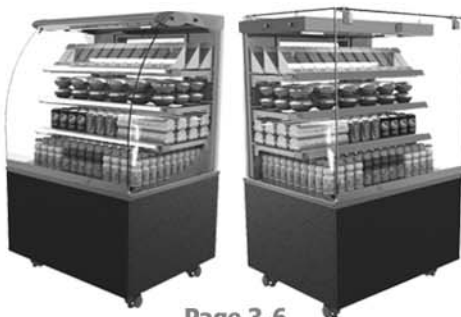
HOT

AMBIENT

## Serve Over Patisseries

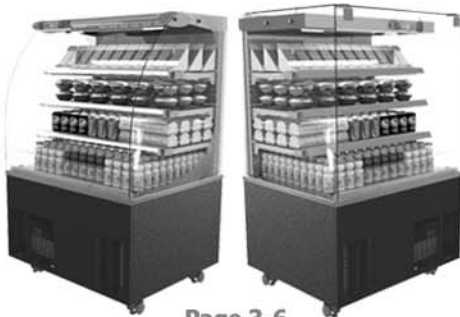
## Drop In Patisseries

Self Help Or Assisted Serve (Doors)



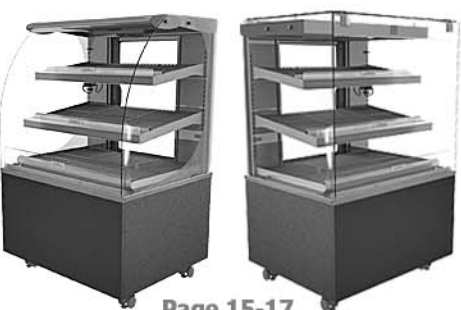
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Self Help (Fixed Back)



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Self Help Or Assisted Serve (Doors)



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Self Help (Fixed Back)



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Self Help Or Assis. Serve (Open Rear)



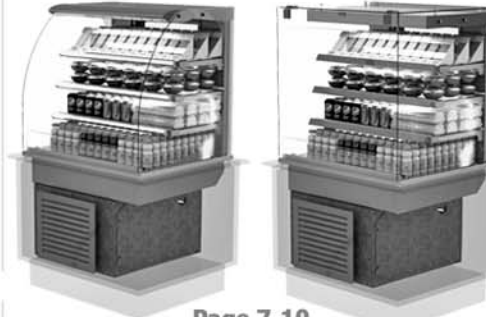
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Self Help (Fixed Back)



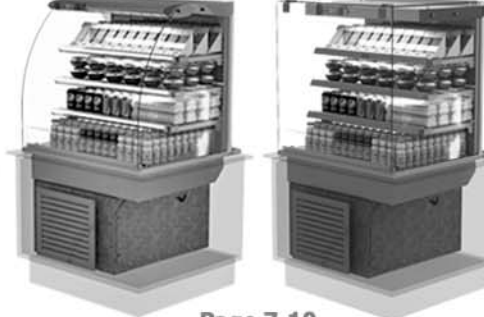
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Self Help / Assis. Serve (Doors)



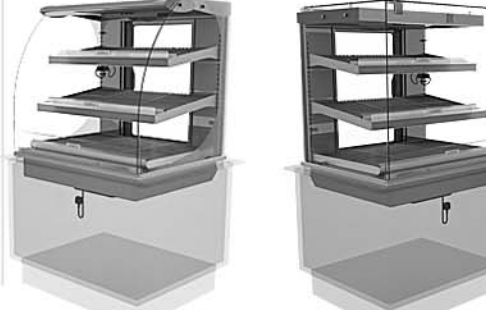
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Self Help (Fixed Back)



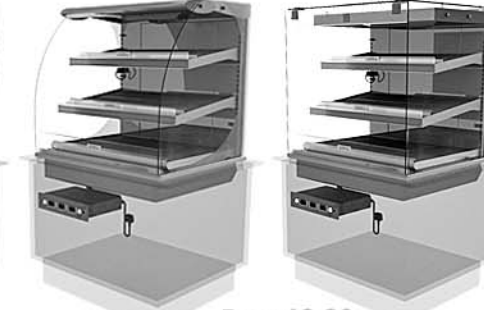
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Self Help / Assis. Serve (Doors)



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Self Help (Fixed Back)



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Self Help Or Assis. Serve (Open Rear)



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Self Help (Fixed Back)



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# SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

## OPERATION



### A) Switching On The Chilled Patisserie Display

Ensure the mains power supply is switched on. Switch on the display by pressing the blue **On/ Off** button. The fans and refrigeration unit will start after 30 seconds.

To turn the display lighting on, press the grey **light** button, a green indicator l.e.d. will light up next to the button. The lighting is housed in a diffuser in the canopy head of the display.

### B) Viewing The Pre-Set Operating Temperature Of The Display ( Set Point )

The display is factory pre-set and maintains produce between 0 °c and 5 °c in a maximum 25 °c ambient temperature, 50% relative humidity. The control has a pre-set operating temp. of 2°c which is suitable for most site situations.

To view the set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the set operating temp. for 10-12 seconds, then reset to show the current cabinet temperature.

### C) Altering The Pre-Set Operating Temperature Of The Display ( Set Point )

Generally, it is **unlikely** that the operating temperature will need to be altered.

To alter the pre-set operating temperature :

Press and release the blue **set** button, a green indicator light will flash next to the button. The control will display the pre-set operating temperature for 10-12 seconds.

Use the **Up & Down** buttons to adjust the operating temperature.

\* Adjust by 1°c or 2°c only, allow display to operate for one day before further alterations.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.

### D) Tamper Proof Locking Of The Control Panel

To prevent tampering, the control can be locked. The current temperature of the display and the pre- set operating temperature can be viewed, but not altered by a customer.



#### To Lock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**POF**' to indicate the buttons are now locked.



#### To Unlock The Control Panel :

Press and hold both the UP & Down buttons together until the display flashes '**PON**' to indicate the buttons are now unlocked.

### E) What Happens During A Defrost Period ?

The display can run 24 hours a day if required and features pre-set defrost periods. During a defrost period, the display will show '**DEF**' as above.

The condensing unit switches off to allow the cooling coil under the deck to defrost. This process allows any build up of ice around the coil to melt and keeps the cabinet holding temperature correct.

Any ice melting from the coil drains out of the unit and deposits in an evaporation tray, where a heated element turns the water into steam. Movement of air through the condensing unit fan blows this moisture laden air through the grille fitted in the counter. The air is warm and sometimes a 'sizzling' sound can be heard, as defrosted water is being turned to steam.

This is perfectly normal.



### F) What The Control Panel LED Symbols Show

A small red light will appear next to each symbol periodically, when the display is in use.

The function of these are described below.

#### Defrost Period In Progress -

**DEF** - shown on display -  
when light flashing, defrost finished & drip time in progress

**The Cooling Fans Are On -**  
when flashing, in delay after defrost, will start soon

**Refrigeration Is On -**  
when flashing, refrigeration in delay after defrost, will start soon

#### Alarm -

**P1** -Thermostatic Probe Failure  
**P2** -Evaporator Probe Failure  
**HA** -Maximum Temperature Alarm  
**EE** -Data Corruption  
**PAL** -Pressure Switch Alarm



**Decimal Point -**  
for temp. display in °c

If an alarm message shows, please call aftersales on  
tel. 01254 238 282



# SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

## OPERATION CONTINUED

### G) Switching Off The Chilled Patisserie Display After Serving Period.

- ⓐ At the end of the serving period, the display should be switched off by pressing the blue **On/ Off** button. The LED will display '**OFF**' for appx. 5 seconds & a red 'stand by' light will switch on above the **On/Off** button.

*\* Do not isolate the display by turning off at the main switch, unless maintenance is being undertaken. The drip tray operates at all times, even when the On/Off button is switched off. Defrost water is present in the evaporating tray & isolating the supply may lead to overflow of the tray.*

### H) Adjusting The Shelves In Height Or Angle (Switch off at mains power prior )

The display is fitted with three toughened glass shelves. There is a light at the front of each. To alter the height/ rake of a shelf, the following procedure must be used.



1. Lift the glass shelf up and away from the supporting shelf brackets



2. Take hold of both shelf & shelf edge ticket display mounting.



3. Reposition the brackets at desired height.

### I) Shelf Edge Ticket Display Mounting Assembly

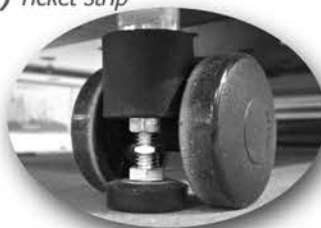
Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear. The spacing behind the ticket strip helps to maintain the cold air stream or 'air curtain' which passes in front of each shelf. Do not remove these



I) Ticket strip

### J) Levelling The Display

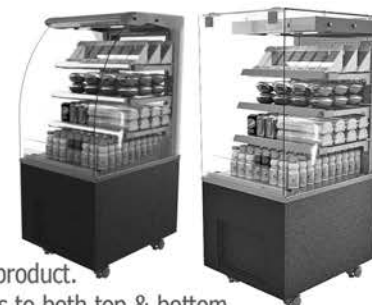
If the unit is unstable, it may require adjustment of the combined foot/ castor. A spanner (supplied) is required to adjust the foot height. All of the castors can also be locked to prevent movement.



### K) Rear Access Doors - Operation

If the display has doors, it can be loaded from the rear with product.

1. The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
2. The hinges allow the door to be held open in two positions, a midway position and fully open.
3. The door has a steel ledge to its' inner face, acting as an infill to the bottom glass shelf when closed, when open, it allows clearance for easier product loading into the deck area.



1. Magnetic Door Gasket



2. Midway Door Position



3. Product Loading Deck Access

### L) Recommended Food Display Layout/ Restocking

#### Drinks (Deck Area)

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck & Shelving Area)

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, cereals & fruit.



2. Multiple Stacking

3. Allowing Space Between Product.

#### Restocking Product.

1. Due consideration should be given to overloading if placing drinks on shelving. Consider displaying heavier items in the deck area.
2. Multiple stacking should be avoided (Prevents cold air flow).
3. Always display product with a 'finger space' gap between, to allow airflow to circulate correctly around the product & the display.
4. Failure to follow the above advice will restrict circulating cold air, can cause condensation on outer surfaces or may increase holding temperatures.



# SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

## MAINTENANCE

### L) Switching Off The Chilled Patisserie For Maintenance

Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator ( MCB )

**N.B. Switching off just using the On/Off button on the control panel does not fully isolate the unit.**

### M) Replacing The LED Light Fitting

Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head & underneath each shelf. The LED light is a low maintenance light. To replace the light fitting, complete, including the diffuser, the following procedure must be used.



**1.** Disconnect the light lead that is attached to the side of the fitting. (A sliding metal cover is removed to gain access to the lead).



**2.** The complete LED fitting is retained by 2 no. U - shaped clips.



**3.** Prize open one face of the clip and lift the fitting out & down.

Replacement of the LED light fitting is a reverse of the above process. The diffuser cover clips to the LED fitting.

### N ) Replacing The Side Glass / Cleaning Full Height Front Glass ( If Fitted )

The display may be fitted with full height 6mm toughened front glass if the unit is for assisted service use. The unit will be fitted with side glass also.

**To replace the side glass in the event of breakage,** procedure 1 must be used.

**To clean the inner face of the full height front glass,** procedure 2 must be used.



**1.** Remove the end glass panel screw & space washers with an allen key, lift the glass out of the plastic support bottom brackets. Reverse this process to replace (Do not overtighten allen screw).



**2.** The front glass will open forward 22deg. & lock in it's tilt hinge, to allow for cleaning of the inner face.

### O) Achieving Best Performance

- 1.** If doors are fitted, only open one door at a time, for the shortest period possible, to maintain cabinet temperature.
- 2.** Introduce product to the display at or below 5°C
- 3.** The display position may effect its' efficiency, beware :
  - \* **High temperatures** in the surrounding room or kitchen.
  - \* **Restricted air flow** to the condensing unit below the display. ( see section on 'Cleaning The Condensing Unit Finned Face' )
  - \* **Draughts,** common if air conditioning extraction systems are sited above the display.
  - \* **Warm air** from nearby heaters or cooking equipment.
  - \* **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display.

### P ) Cleaning The Main Tank ( Below The Display Deck Area )

Routine deep cleaning of the display after product leaks etc. may involve cleaning of the main tank below the deck plates. A competent person can carry out this operation & the following procedure must be used. Fully isolate the display, as described in Maintenance section ( Item L ), then decant the unit of produce :



**1.** Lift out the front deck plates by the finger hole provided.



**2.** This will expose the fan deck below



**3.** Remove the screw at each end of the fan deck.



**4.** Lift out the fan deck.



**5.** Stand fan deck to one side, so as not to damage fan cable beneath.



**6.** The tank base & coil cover can be cleaned using a damp cloth & mild detergent.



# SELF HELP & ASSISTED SERVICE CHILLED PATISSERIE (DOORS & FIXED BACK)

## MAINTENANCE CONTINUED

### Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass shelves & end panels can be cleaned as required using a proprietary minimum odour glass cleaner. Stainless steel surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. The gantry section should be cleaned with a damp cloth only. Never hose down, wash, submerge or rinse electrical parts on the display. The 1/1 GN size deck plates will fit into an industrial dishwasher.

### R) Cleaning The Condensing Unit 'Finned Face' - Monthly Intervals

The condensing unit is mounted under the display & chills the coil under the deck. It has a finned coil or 'face' where air is taken into the unit. These fins become choked with dust & airborne particles. The 'finned face' of the condensing unit must be cleaned **monthly** or the efficiency of the display will not be maintained. **If the operation is neglected, a new condensing unit may be required.** Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator ( MCB ). The following procedure must be used:



1. Lift off the ventilated panel in the counter fascia panel, or lift off the perforated metal front/rear panel itself. Access will depend on the counter construction.



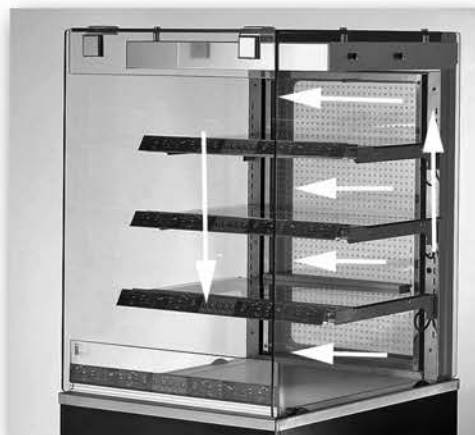
2. This exposes the 'finned face' of the condensing unit behind.



3. Clean the fins using a soft brush to loosen the dust and a vacuum to remove the dust.

### S) How The Air Curtain Guide Works ( Honeycomb sheet )

The cold patisserie keeps food cold by allowing cold air to travel up the rear doors or steel perforated back panel. Some of the cold air spills out on to the shelves as it travels up the rear. The remainder of the cold air is pushed through the top of the unit and comes out in the canopy section. The air passes through the honeycomb sheet here and down in front of each shelf forming an 'Air Curtain' and trapping the cold air on the shelf. The ticket strip holders fit to the front edge of the patisserie shelf and allow a 40 mm price strip to be fitted by the caterer. The way they are connected to the glass shelf also forms a product stop preventing food from being pushed past the edge of the shelf and interfering with the flow of cold air from above.



### T) Cleaning The Air Curtain Guide - 3 Monthly Interv

The following procedure must be used. After isolating the unit the honeycomb air curtain guide should be removed by :

1. Undoing the allen bolt at each end of the canopy head.
2. Remove the strip of material from its' steel housing.
3. Wash this in a mild detergent solution & allow to dry. For re-assembly, reverse this process.



Item 1

### U) Cleaning The Rear Door Air Curtain Guides ( Lexan Panels ) - As Required

If the display is fitted with rear access doors, the following procedure must be carried out as required :



1. Open the rear access door fully.



2. Lift the lexan panel upwards & towards yourself, away from frame.

3. The panels should be cleaned using a damp cloth and a mild detergent solution - do not use abrasive pads as this will scratch the surface of the plastic.

### V) Cleaning The Automatic Evaporating Drip Tray - 3 Monthly Intervals

The drip tray is located to the rear of the display on the operator side & is hot when on.

The display **must be isolated** from the main supply prior to the procedure :

1. Allow the drip tray to cool for an hour.
2. Access is by lifting off the front or rear perforated panel of the display. The drip tray is a stainless steel tank ( Fig. a ), with a heating element, connected via a connector plug.
3. Pull apart the connector plug and lift out the drip tray and element from its' locating tabs.
4. Discard any water present. 5. Scale deposits on the element can be removed by scraping/ abrasive pad. Be careful not to distort the element when cleaning it. Re-assembly is the reverse of the above.

( Fig. a )

3. Pulling Apart The Connector Plug.





# (DROP IN ) COLD PATISSERIE SELF HELP/ ASS. SERVE (DOORS & FIXED BACK)

## OPERATION



### A) Switching On The Chilled Patisserie Display

Ensure the mains power supply is switched on. Switch on the display pulling the clear flap & pressing the blue **On/Off** button. The fans and refrigeration unit will start after 30 seconds.

To turn the display lighting on, press the grey **light** button, a green indicator LED will light up next to the button. The lighting is housed in a diffuser in the canopy head of the display.

### B) Viewing The Pre-Set Operating Temperature Of The Display (Set Point)

The display is factory pre-set and maintains produce between 0 °c and 5 °c in a maximum 25 °c ambient temperature, 50% relative humidity. The control has a pre-set operating temp. of 2°c which is suitable for most site situations.

To view the set operating temperature :

Press and release the grey **set** button, the red dot will flash under the snowflake symbol. The control will display the set operating temp. for 15 seconds, then reset to show the current cabinet temperature.

### C) Altering The Pre-Set Operating Temperature Of The Display (Set Point)

Generally, it is **unlikely** that the operating temperature will need to be altered.

To alter the pre-set operating temperature :

Press and release the grey **set** button, the red dot will flash under the snowflake symbol. The control will display the pre-set operating temperature for 15 seconds.

Within the 15 seconds, use the **Up & Down** buttons to adjust the operating temperature.

\* Adjust by 1°c or 2°c only, allow display to operate for one day before further alterations.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.

### D) Tamper Proof Locking Of The Control Panel

To prevent tampering, the control can be locked. The current temperature of the display and the pre-set operating temperature can be viewed, but not altered by a customer/operator.



#### To Lock The Control Panel :

Press and hold both the **Up & Down** buttons together until the display flashes '**POF**' to indicate the buttons are now locked.

#### To Unlock The Control Panel :

Press and hold both the **Up & Down** buttons together until the display flashes '**PON**' to indicate the buttons are now unlocked.

### E) What Happens During A Defrost Period?

The display can run 24 hours a day if required and features pre-set defrost periods. During a defrost period, the display will show '**DEF**' as above.

The condensing unit switches off to allow the cooling coil under the deck to defrost. This process allows any build up of ice around the coil to melt and keeps the cabinet holding temperature correct.

Any ice melting from the coil drains out of the unit and deposits in an evaporation tray, where a heated element turns the water into steam. Movement of air through the condensing unit fan blows this moisture laden air through the grille fitted in the counter. The air is warm and sometimes a 'sizzling' sound can be heard, as defrosted water is being turned to steam.

This is perfectly normal.

### F) What The Control Panel LED Symbols Show

A red dot will appear next to each symbol periodically, when the display is in use. The function of these are described below.

#### Defrost Period In Progress -

**DEF** - shown on display -  
when light flashing, defrost finished & drip time in progress

**The Cooling Fans Are On -**  
when flashing, in delay after defrost, will start soon

**Refrigeration Is On -**  
when flashing, refrigeration in delay after defrost, will start soon

#### Alarm -

**P1** -Thermostatic Probe Failure  
**P2** -Evaporator Probe Failure  
**HA** -Maximum Temperature Alarm  
**EE** -Data Corruption  
**PAL** -Pressure Switch Alarm



**Decimal Point -**  
for temp. display in °c

If an alarm message shows, please check the troubleshooting guides before calling the service dept. on tel. 01254 238 282

# **(DROP IN ) COLD PATISSERIE SELF HELP/ ASS. SERVE (DOORS & FIXED BACK)**

## **OPERATION CONTINUED**

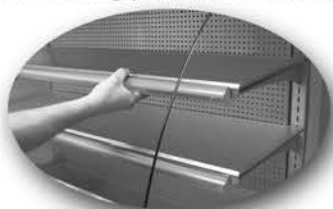
### **G) Switching Off The Chilled Multideck Display After Serving Period.**

- ⓐ At the end of the serving period, the display should be switched off by pressing the blue **On/ Off** button. The LED will display '**OFF**' for appx. 5 seconds & a red 'stand by' light will switch on above the **On/Off** button.

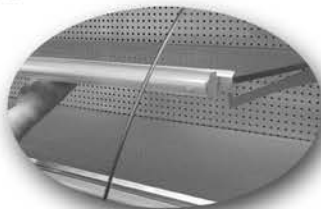
*\* Do not isolate the display by turning off at the counter main switch, unless maintenance is being undertaken. The drip tray operates at all times, even when the On/Off button is switched off. Defrost water is present in the automatic evaporating tray and isolating the supply may lead to overflow of the tray.*

### **H) Adjusting The Shelves In Height Or Angle**

The display is fitted with three toughened 10mm thick glass shelves. To alter the height/ rake of a shelf, the following procedure must be used.



**1.** Take hold of both shelf & shelf edge ticket display mounting.



**2.** Lift the glass shelf up and away from the supporting shelf brackets.



**3.** Reposition the brackets at desired height.



**4.** Clip the brackets to the rear frame as above for a flat positioned shelf.



**5.** Clip the brackets to the frame as above for an inclined shelf.



**6.** Fit the rubber glass shelf spacers to the bracket top edge, before re-fitting shelf.

### **I) Shelf Edge Ticket Display Mounting Assembly**

Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear. The spacing behind the bullnose ticket strip helps to maintain the cold air stream or 'air curtain' which passes in front of each shelf. Do not remove these.



**I)** Ticket strip

### **J) Rear Access Doors - Operation**

If the display has doors, the unit can be loaded from the rear with product.

1. The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
2. The hinges allow the door to be held open in two positions, a midway position and fully open.
3. The door has a steel ledge to its' inner face, acting as an infill to the bottom glass shelf when closed, when open, it allows clearance for easier product loading into the deck area.



**1.** Magnetic Door Gasket



**2.** Midway Door Position



**3.** Product Loading Deck Access

### **K) Recommended Food Display Layout/ Restocking**

#### **Drinks (Deck Area)**

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### **Food (Deck & Shelving Area)**

Sandwiches, baguettes, rolls, barm cakes, salad, pasta, cheese snacks, cream cakes, pastries, cakes, yoghurt, cereals & fruit.



**2.** Multiple Stacking

**3.** Allowing Space Between Product.

#### **Restocking Product.**

1. Due consideration should be given to overloading if placing drinks on shelving. Consider displaying heavier items in the deck area.
2. Multiple stacking should be avoided (Prevents cold air flow).
3. Always display product with a 'finger space' gap between, to allow airflow to circulate correctly around the product & the display.
4. Failure to follow the above advice will restrict circulating cold air, can cause condensation on outer surfaces or may increase holding temperatures.





## (DROP IN ) COLD PATISSERIE SELF HELP/ ASS. SERVE (DOORS & FIXED BACK)

### MAINTENANCE

#### L) Switching Off The Chilled Patisserie For Maintenance

Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator ( MCB )

**N.B. Switching off just using the On/Off button on the control panel does not fully isolate the unit.**

#### M) Replacing The LED Light Fitting \*\* Designline model shown.

Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head & under each shelf. The LED light is low maintenance & uses 10-35 % less energy than fluorescent. To replace the light fitting, complete - including the diffuser, the following procedure must be used.



**1.** Disconnect the light lead that is attached to the side of the fitting.  
(A sliding metal cover is removed to gain access to the lead).



**2.** The complete LED fitting is retained by 2 no. U-shaped clips.



**3.** Prize open one face of the clip and lift the fitting out & down.

Replacement of the LED light fitting is a reverse of the above process. The diffuser cover clips to the LED fitting.

#### N) Achieving Best Performance

- 1.** If doors are fitted, only open one door at a time, for the shortest period possible, to maintain cabinet temperature.
- 2.** Introduce product to the display at or below 5°C
- 3.** The display position may effect its' efficiency, beware :
  - \* **High temperatures** in the surrounding room or kitchen.
  - \* **Restricted air flow** to the the compressor below the display.  
( see section on 'Cleaning The Condensing Unit Finned Face' )
  - \* **Draughts**, common if air conditioning extraction sytems are sited above the display.
  - \* **Warm air** from nearby heaters or cooking equipment.
  - \* **Radiant energy** i.e. direct sunlight or lamps falling directly onto or into the display.

#### O) Cleaning The Main Tank ( Below The Display Deck Area )

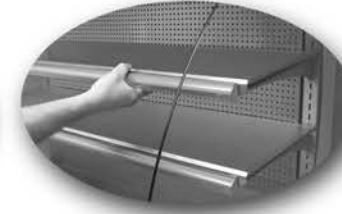
Routine deep cleaning of the display after product leaks etc. may involve cleaning of the main tank below the deck plates. A competent person can carry out this operation & the following procedure must be used. Fully isolate the display, as described in Maintenance section, item L, then decant the unit of produce :



**1.** Remove the end glass panels by undoing the allen screw.



**2.** Lift the end glass out of the grey support bottom brackets.



**3.** Remove the shelving, as described in the Operation section, item H



**4.** Lift out the deck plates by the finger holes provided.



**5.** This will expose the fan deck below.



**6.** Remove the screw at each end of the fan deck.



**7.** Lift out the fan deck as shown.



**8.** Stand fan deck to one side, so as not to damage fan cable beneath.



**9.** The tank base & coil cover can be cleaned using a damp cloth & mild detergent.



# **(DROP IN ) COLD PATISSERIE SELF HELP/ ASS. SERVE (DOORS & FIXED BACK)**

## **MAINTENANCE CONTINUED**

### **P) General Cleaning**

Before commencing any cleaning operation, the unit must be isolated. The glass shelves & end panels can be cleaned as required using a proprietary minimum odour glass cleaner. Stainless steel surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. The elliptical gantry section should be cleaned with a damp cloth only. Never hose down, wash, submerge or rinse electrical parts on the display. The 1/1 GN size deck plates will fit into an industrial dishwasher.

### **Q) Cleaning The Condensing Unit 'Finned Face' - Monthly Intervals**

The condensing unit is mounted under the left hand end of the display & chills the coil under the deck. It has a finned coil or 'face' where air is taken into the unit. These fins become choked with dust & airborne particles. The 'finned face' of the condensing unit must be cleaned **monthly** or the efficiency of the display will not be maintained. **If the operation is neglected, a new condensing unit may be required.** Before commencing any cleaning or maintenance operation, the display must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator ( MCB ). The following procedure must be used:



**1.** Remove the ventilated grille in the counter fascia panel, or remove the panel itself. Access will depend on the counter construction.



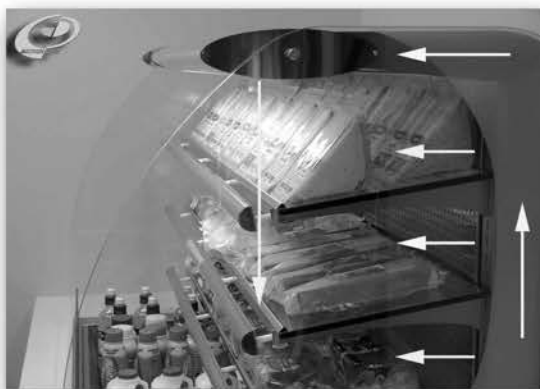
**2.** This exposes the 'finned face' of the condensing unit behind.



**3.** Clean the fins using a soft brush to loosen the dust and a vacuum to remove the dust.

### **R) How The Air Curtain Guide Works ( Honeycomb sheet )**

The cold multi deck keeps food cold by allowing cold air to travel up the rear doors or steel perforated back panel. Some of the cold air spills out on to the shelves as it travels up the rear. The remainder of the cold air is pushed through the top of the unit and comes out in the elliptical section. The air passes through the honeycomb sheet here and down in front of each shelf forming an 'Air Curtain' and trapping the cold air on the shelf. The ticket strip holders fit to the front edge of the multi deck shelf and allow a 40 mm price strip to be fitted by the caterer. The way they are connected to the glass shelf also forms a product stop preventing food from being pushed past the edge of the shelf and interfering with the flow of cold air from above.



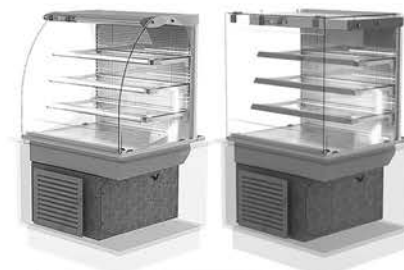
### **S) Cleaning The Air Curtain Guide.**

#### **3 Monthly Intervals**

The following procedure must be used. After isolating the unit, the honecomb air curtain guide should be removed by :

- 1.** Undoing the allen bolt at each end of the canopy head.
- 2.** Remove the strip of material from its' steel housing.
- 3.** Wash this in a mild detergent solution & allow to dry.

For re-assembly, reverse this process.



Item 1

### **T) Cleaning The Rear Door Air Curtain Guides ( Lexan Panels ) - As Required**

If the display is fitted with rear access doors, the following procedure must be carried out as required :



**1.** Open the rear access door fully.



**2.** Lift the lexan panel upwards & towards yourself, away from frame.

**3.** The panels should be cleaned using a damp cloth and a mild detergent solution - do not use abrasive pads as this will scratch the surface of the plastic.

### **U) Cleaning The Automatic Evaporating Drip Tray - 3 Monthly Intervals**

The drip tray is located under the right hand end of the display on the operator side & is hot when on. The display **must be isolated** from the main supply prior to the procedure :

- 1.** Allow the drip tray to cool for an hour.
  - 2.** Access is by either removing a grille in the rear panelling of the counter or by removing the panel itself. *If you cannot work out how to get access, contact your installer.*
- The drip tray is a stainless steel tank ( **Fig. a** ), with a heating element, connected via a connector plug.
- 3.** Pull apart the connector plug and lift out the drip tray and element from its' locating tabs.
  - 4.** Discard any water present. **5.** Scale deposits on the element can be removed by scraping/ abrasive pad. *Be careful not to distort the element when cleaning it.* Re-assembly is the reverse of the above.



( Fig. a )



**3.** Pulling Apart The Connector Plug



## TROUBLESHOOTING GUIDE - ALL CHILLED PATISSERIE DISPLAYS

### PROBLEM

### POSSIBLE CAUSES

### SOLUTIONS

#### No power.

1. Is power switched on ?
2. Is the unit switched off at the control panel ?
3. Is operator / cleaning staff switching unit off at counter MCB or a wall socket ?
4. End User / Installer to check the fuse in the 13 amp plug top
5. (If fitted within a counter by others) End user / Installer to check the fuse in counter MCB
6. If the electrical supply size serving the display ( or fuse ) is incorrectly fitted by installer

1. End User to maintain
2. End User to rectify (operational issue)
3. End User to rectify (operational issue)
4. End User / Installer to maintain
5. End User / Installer to return & rectify
6. End User / Installer to rectify

#### Not working / control panel showing HA

1. Is the condensing unit face (*finned face*) clear of dust/ debris
  2. Is room temperature above the equipments operating level ( $> 25^{\circ}\text{C}$ )
  3. Is humidity level in atmosphere above the equipments operating level ( $> 50\% \text{ RH}$ )
  4. (If fitted within a counter by others)
- Are both air grilles to condensing unit fitted/ are they positioned correctly ?
5. Is the four sided tunnel or plenum fitted ?/ is it correctly sealed behind air intake grille ?

1. End User to maintain
2. End User/ Installer to reduce room temperature
3. End User/ Installer to reduce humidity level
4. Installer to return & correctly install
5. Installer to return & correctly install

#### Other messages shown on control panel.

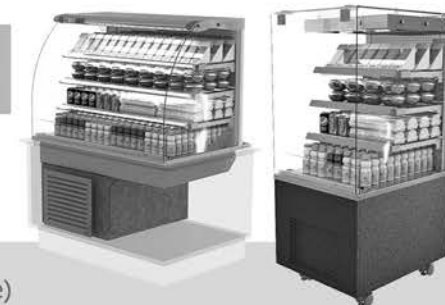
1. Controller showing **DEF** - unit in its defrost period
2. Controller showing **P1** - thermostatic probe failed
3. Controller showing **P2** - evaporator probe failed
4. Controller showing **PAL** - pressure switch alarm
5. Controller showing **EE** - programme error

1. No action - Unit will return to normal operating shortly
2. CED service engineer to replace digital probe behind air off grille.
3. CED service engineer to replace digital probe behind evaporator coil
4. Turn unit off & on at control panel/ CED service engineer to replace pressure switch
5. CED service engineer to attend site.(replace control panel fascia or control box)

#### Not chilling.

1. Has operator increased set point of the cabinet from  $2^{\circ}\text{C}$  ?  
(to check - press control panel set button)
2. Is air conditioning causing a draught which is causing probe to show high temperatures ?  
(to check - hold napkin loosely above display)
3. Are draughts affecting the display performance & causing probe to show high temperatures ?  
(to check - shut adjacent doors, check corridor draughts)
4. Is food being introduced pre-chilled ? (ambient food increases the cabinet temp.until it chills)
5. Is there hot air spillage from adjacent equipment (baked potato oven etc.) ?
6. Is food being displayed tightly packed, (probe shows high temps. - airflow restricted around it)
7. Are bottles being displayed multiple stacked ? (probe shows high temps./airflow restricted)
8. Is direct sunlight or spotlights shining directly onto or into the display ?
9. Can the condensing unit be heard working underneath the display ?
10. Are the fans working under deck plates ?
11. On site - Condensing unit solenoid valve may be faulty / may need adjusting
12. On site - Refrigeration gas leak/ insufficient gas

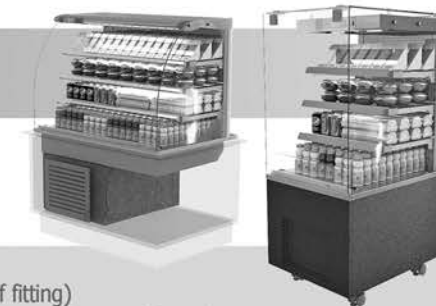
1. Operator to adjust.
2. End User/ Installer to rectify / redirect site condition
3. End User/ Installer to rectify site condition
4. End User to rectify their site operation / food supply chain
5. End User to rectify their equipment layout on site.
6. End User to rectify their food display layout (see user manual)
7. End User to rectify their food display layout (see user manual)
8. End User/ Installer to rectify site condition
9. CED service engineer to attend - component fault, incorrect install.
10. CED service engineer to repair/ replace on site.
11. CED service engineer to adjust/ replace condensing unit solenoid valve
12. CED service engineer to repair leak/ replenish gas







## TROUBLESHOOTING - ALL CHILLED PATISSERIE DISPLAYS (CONTINUED)



### PROBLEM

### POSSIBLE CAUSES

### SOLUTIONS

**Light not working.**

1. Has operator switched unit / lights on at control panel?
2. Has switch on side of LED light fitting been switched off?
3. Faulty light fitting - replace complete fitting

1. End User to resolve (see user manual)
2. End User to resolve (flick switch on side of fitting)
3. Competent End User or CED qualified service engineer to fit on site.

**Leaking/ overflowing evap tray.**

1. Is operator switching unit off at counter MCB or at wall socket? *(If fitted within a counter)*
2. Is room temperature above the equipments operating level ( $> 25^{\circ}\text{C}$ )
3. Is humidity level in atmosphere above the equipments operating level ( $> 50\% \text{ RH}$ )
4. Is the heating element in evaporation tray underneath working  
*(if water scale deposits have affected the heating element performance in evap tray)*
5. Is the heating element glowing hot / no water present in tray (element failure)

1. End User/ Installer to rectify *(to check - switch display off at it's own control panel)*
2. End User/ Installer to reduce room temperature
3. End User/ Installer to reduce humidity level
4. End User/ CED service engineer replace tray complete
5. End User/ CED service engineer replace tray complete

**Glass misting up/ condensation on front glass.**  
*( assisted service type display )*

1. Is unit in defrost mode?
2. Is room temperature above the equipments operating level ( $> 25^{\circ}\text{C}$ )
3. Is humidity level in atmosphere above the equipments operating level ( $> 50\% \text{ RH}$ )
4. Does the comfort heater fitted under curved front glass feel warm?
5. Has operator decreased set point of the cabinet from  $2^{\circ}\text{C}$   
*(to check - press control panel set button)*

1. No action required - unit will self rectify.
2. End User/ Installer to reduce room temperature
3. End User/ Installer to reduce humidity level
4. CED service engineer replace heater/ check wiring or fuse on site
5. End User/ Installer to adjust



**Cannot alter parameters on control panel.**

1. Is the control panel locked?

1. End User to resolve *(press and hold up & down arrows until display flashes PON)*

**Rear doors not shutting properly / catching on gasket**

1. Has the unit been damaged during transport/ installation? *(In twist)*
2. Shelves not fitted correctly by installer - narrowest shelf is bottom shelf
3. Have the removable acrylic air guide panels to doors not been re-fitted correctly by the operator?
4. Is produce on lower shelf obstructing stainless steel flange on acrylic door panel?

1. Inform your Distributor/ Installer on arrival of equipment.
2. End User/ Installer to rectify incorrect shelf fitting on site
3. End User/ Installer to rectify incorrect fitting on site
4. End User/ Installer to redistribute produce.



**Noise / heat / steam / smells from rear of unit.**

1. **Sizzling noise** - normal (defrost water evaporating on heating element in tray underneath)
2. **Heat / steam output to rear** - normal (condensing unit heat underneath being extracted)
3. **Rattling to rear** - evaporation tray has become loose (dislodged by end user/ installer)
4. **Burning smell** - normal (new heating element in tray underneath 'bedding in')
5. **Sour / rotten smell** - Has milk/ oil/ liquid been spilt into the deck area?  
**ELECTRICAL SHOCK DANGER** - Isolate unit immediately.
6. **Sweetish smelling gas** - Refrigerant smell - possible refrigerant leak  
**\*\* only applicable to R290 hydrocarbon type chilled range of displays.**

1. No action required
2. No action required
3. End User/ Installer to re-seat evaporation tray horizontally into base holding tabs
4. No action required
5. CED qualified service engineer to isolate & deep clean tank/ coil area/ bottle trap waste and evaporation tray.
6. Switch the unit off at the control panel - **DO NOT ISOLATE AT MAINS SUPPLY**  
R290 qualified/ CED service engineer to repair.  
In the event of evacuation of the area or injury due to a potential refrigerant leak, refer to site specific HSE instructions.



# SELF HELP/ ASSISTED SERVICE AMBIENT PATISSERIE ( FIXED BACK/ OPEN REAR )

## OPERATION

### A) Switching On/ Off The Ambient Patisserie Display Lighting

The display has been fitted with LED lighting. Ensure the mains power supply is switched on. To turn the display lighting on, press the **rocker switch** light button mounted on the inside soffit of the canopy head. The lights are housed in the canopy head & each shelf of the display. To switch off lighting, depress the on/ off button again.



### B) Adjusting The Shelves In Height Or Angle (Switch off at mains power prior )

The display is fitted with three toughened glass shelves. There is a light at the front of each. To alter the height/ rake of a shelf, the following procedure must be used.



1. Lift the glass shelf up and away from the supporting shelf brackets



2. Take hold of both shelf & shelf edge ticket display mounting.



3. Reposition the brackets at desired height.

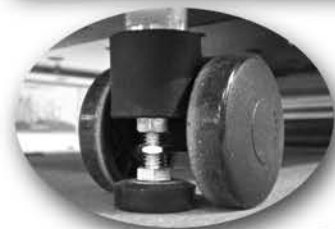
### C) Shelf Edge Ticket Display Mounting Assembly

Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear.



### D) Levelling The Display

If the unit is unstable, it may require adjustment of the combined foot / castor. A spanner is required to adjust the foot height. Two of the castors can also be locked to prevent movement.



### E) Recommended Food Display Layout

#### Drinks (Deck Area)

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck & Shelving Area)

Danish Pastries, muffins, donuts, fruit cake, biscuits, fruit, chocolate, crackers, rice crackers, tacos, crisps, nuts & breakfast cereals.\* Sandwiches, baguettes, rolls, barmcakes, cheese subject to local health regulations re: display times.



## MAINTENANCE

### F) Replacing The LED Light Fitting

Parts replacement must be undertaken by a competent installer. The fittings are mounted in the gantry canopy head & underneath each shelf. The LED light is a low maintenance light. To replace the light fitting completely - including the diffuser, the following procedure must be used.



1. Disconnect the light lead that is attached to the side of the fitting.  
(A sliding metal cover is removed to gain access to the lead).



2. The complete LED fitting is retained by 2 no. U - shaped clips.



3. Prize open one face of the clip and lift the fitting out & down.

Replacement of the LED light fitting is a reverse of the above process. The diffuser cover clips to the LED fitting.

# DROP IN SELF HELP/ ASSISTED SERVICE AMBIENT PATISSERIE ( FIXED BACK/OPEN REAR )

## OPERATION

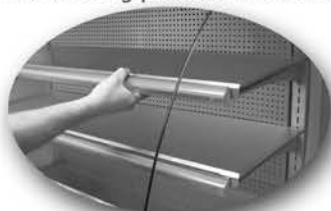
### A) Switching On/ Off The LED Display Lighting.

The display has been fitted with LED lighting. Ensure the mains power supply is switched on. To turn the display lighting on, press the light button mounted in the canopy head soffit. The light is housed in a diffuser in the canopy head of the display. To switch off lighting, depress the on/ off button again.

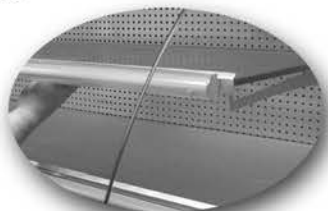


### B) Adjusting The Shelves In Height Or Angle

The display is fitted with three toughened 10mm thick glass shelves. To alter the height/ rake of a shelf, the following procedure must be used.



1. Take hold of both shelf & shelf edge ticket display mounting.



2. Lift the glass shelf up and away from the supporting shelf brackets.



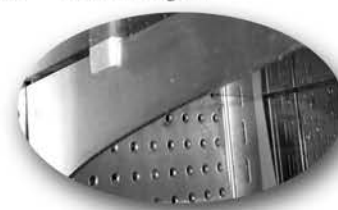
3. Reposition the brackets at desired height.



4. Clip the brackets to the rear frame as above for a flat positioned shelf.



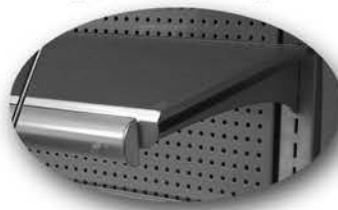
5. Clip the brackets to the frame as above for an inclined shelf.



6. Fit the rubber glass shelf spacers to the bracket top edge, before re-fitting shelf.

### C) Shelf Edge Ticket Display Mounting Assembly

Each shelf is fitted with a ticket display mounting assembly. The assembly allows for the fitting of a standard 40mm ticket strip & forms a product stop when loading product from the rear. Do not remove these.



C) Ticket strip

### D) Recommended Food Display Layout/ Restocking Drinks (Deck Area)

Still & Carbonated, bottled, canned or cartoned, water, dairy, lemonade, wine, beer, lager, fruit juice & health drinks.

#### Food (Deck & Shelving Area)

Danish Pastries, muffins, donuts, fruit cake, biscuits, fruit, chocolate, crackers, rice crackers, tacos, crisps, nuts & breakfast cereals.\* Sandwiches, baguettes, rolls, barmcakes, cheese subject to local health regulations re: display times.



## MAINTENANCE

### E) Replacing The LED Light Fitting.

Parts replacement must be undertaken by a competent installer. The fitting is mounted in the canopy head. This LED light uses 10-35 % less energy than fluorescent. To replace the light fitting, complete - including the diffuser, the following procedure must be used.



1. Disconnect the light lead that is attached to the side of the fitting.

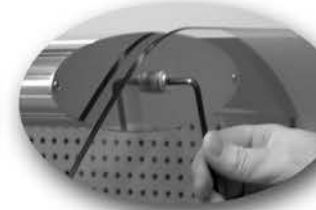


2. The complete LED fitting is retained by 2 no. U - shaped clips.



3. Prize open one face of the clip and lift the fitting out & down

### F) Replacing The Side Glass



1. Remove the end glass panels by undoing the allen screw.



2. Lift the end glass out of the grey support bottom brackets.



# SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

## OPERATION



Top Zone



Middle Zone



Bottom Zone

### A) Switching On The Heated Patisserie (Rear/ Front Base Panel).

- ☐ Ensure the mains power supply is switched on. Switch on the cabinet by pressing the **green On/ Off** switch on the rear/front base panel. The switch will illuminate & the fan and heating elements will start. Allow 45 minutes for the display to reach operating temperature.
- ☐ To turn the cabinet lighting on, press the **orange light** switch, the switch will illuminate. The light switch is also **mounted on the rear/front base panel**. (The lighting can be switched on independently if the cabinet is to be used as an ambient food display).

### B) Viewing The Operating Temperatures Of The Display (Set Point).

**SET** The cabinet is factory pre-set and maintains produce between 70°C and 75°C in an average +18-20 °C ambient temperature. The controls have a pre-set operating temperature of **75°C** which is suitable for most site situations. The temperature of each of the three heat zones can be independently set, using the digital displays **mounted on the rear/front base panel**.

**SET** To view the operating temperature (set point) of each zone (Top/ Middle/ Bottom Zones):



- 1) Press and release the **grey SET** button, the particular zone controller will display the pre-set operating temp. for 10-12 secs. then reset to show the current cabinet zone temperature.

### C) Altering The Pre-Set Operating Temperatures Of The Display (Set Point).

**SET** To alter the pre-set operating temperature (set point) of each zone: Press the **grey SET** button for **more than 2 seconds**, the control will display the pre-set temperature 'flashing'. Use the **Up & Down** buttons to adjust the operating temperature, then release or press **SET**.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.



### D) Tamper Proof Locking Of The Control Panels.

To prevent tampering, the controls can be locked (Current & pre-set operating temperature can be viewed, but not altered).

#### To Lock The Control Panel :

- + Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**OF**' (Keyboard is locked).

#### To Unlock The Control Panel :

- + Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**ON**' (Keyboard is unlocked).

### E) Displaying Wrapped /Unwrapped Or Packaged Product

The display heats food from below and also surrounds the food with heated air. The display has a series of removable s/steel grills that sit on the non stick shelves. It is recommended that packaged or wrapped food is displayed on top of these grills. Unwrapped savouries and pastries can also be displayed on the grills. (The grills can be removed to allow the shelf surface below to be cleaned, when the unit has been switched off for an hour).

### F) What The Control Panel LED Symbols Show

Lights will appear next to each symbol periodically, when display is in use. The function of these are described below.

#### Not Applicable -

these functions are not used on heated model

#### Cabinet Heat Is On -

indication that heating is switched on

Decimal Point -  
for temp. display in °C

#### Alarm -

- CA** - Cabinet Alarm - Hot air circulating fan failure.
- P1** - Thermostatic Probe Failure
- EE** -Data Corruption

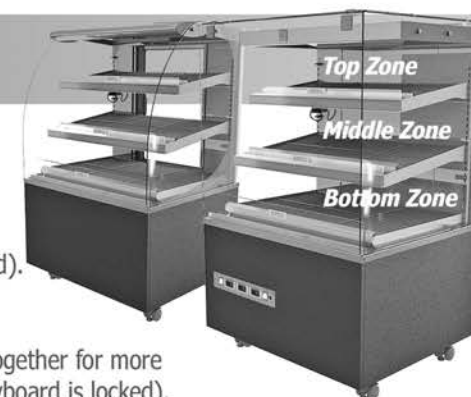


**Power On/Off, Light Switch & Hot Zone Temperature Controls** mounted on rear/or front base panel.

**Temperature Adjustment -** adjustment in +/- °C (use in conjunction with **SET** button).





If an alarm message shows, please call tel. 01254 238 282



# SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

## OPERATION CONTINUED

### G) Switching Off The Heated Patisserie After Serving Period.

- ☐  At the end of the serving period, the display should be switched off by pressing the illuminated **green On/ Off** switch on the rear/front base panel. The fan and heating elements will then stop.
- ☐  The adjacent illuminated **orange light** switch should also be turned off. Allow 1 hour for the cabinet to cool down, prior to daily cleaning.

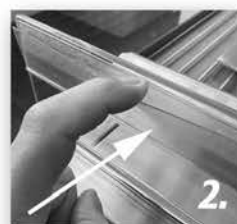
### H) Fitting Shelf Edge Ticket Strips.

**1. Shelving.** Each shelf is fitted with a steel ticket strip holder, attached in front of the customer protection acrylic screens, on the front of each shelf edge. The holder accepts a standard **40mm high ticket strip**.

**2. Deck Area.** A ticket strip holder for deck area merchandising is also mounted on the hot air retaining screen.



Shelf Ticket Strip Mount.



Deck Area Ticket Strip Mount.

### I) Levelling The Patisserie Display.



Castor Foot Height Adjustment.

- 1.** If the unit is unstable, it may require adjustment of combined foot/castor. A spanner (supplied) is required to adjust the foot height. All of the castors can also be locked to prevent movement by pressing down the locking lever arm on the castor.

### J) Rear Access Doors - Operation.

If the hot display has doors, the unit can be loaded from the rear with product.

- 1.** Do not leave doors open for longer than necessary when operating.
- 2.** The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
- 3.** The hinges allow the door to be held open in two positions, a midway position and fully open.
- 4.** Ensure the display has reached operating temperature prior to introducing food. Only introduce food at or above the required serving temperature.
- 5.** After removal for cleaning, ensure the hook on acrylic hot air guide is re-fitted to the inner door face, so as not to catch the door frame/ frame gaskets.



Lift Up & Away To Remove The Hot Air Guide.

### K) Daily Procedure After Use Of Shelving & Deck Area.

The s/steel wire food display grills & the non stick (grey) shelf underneath, can be lifted out for daily cleaning after operational use.

### L) Recommended Food Display Layout/ Restocking

The display features high temperature LED lighting to canopy & each shelf display below (4000 Kelvin), providing a bright & inviting merchandising space. The heated shelving is adjustable slightly in height.

#### Liquid Based Foods (Deck Or Shelving Area)

Cartoned soups, porridge, vegetable soups etc.

#### Food (Deck Or Shelving Area)

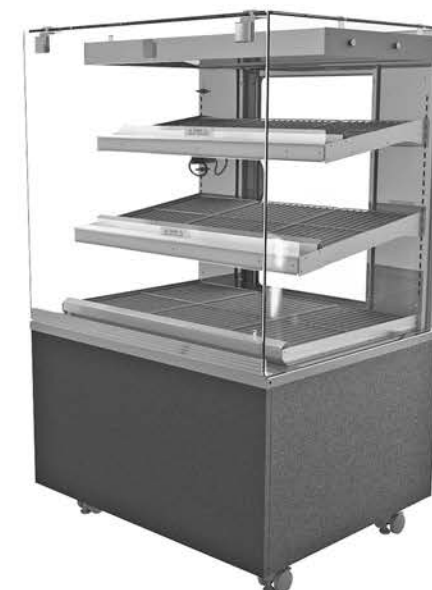
Wrapped perforated packaged/ cartoned or unwrapped pies, pastries, sausage rolls, stews, curry, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, bagged chicken portions etc.

#### Best Practice - Food Display Layout.

- 1.** Allow 45 mins. from switching the display on, prior to merchandising.
- 2.** Pre cooked food should be introduced at or above the required serving temperature.
- 3.** Avoid double stacking food as this limits hot airflow around the stacked food.
- 4.** Leave gaps between rows of displayed food, to allow hot airflow between the food.
- 5.** Do not site the cabinet in a location where draughts can enter the heated display space e.g. under air conditioning ceiling units.
- 6.** The ambient room temperature must be above 18 degrees C before operating the cabinet, to ensure correct food holding temperatures.
- 7.** Displayed food should be set back from the shelf edge front, to allow convected hot airflow to pass over the food.



Location Of Wire Shelf Grills.



Display Food On S/Steel Wire Grills To Allow Hot Airflow Underneath.



# SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

## MAINTENANCE

### M) Switching Off The Heated Patisserie For Maintenance

- ☐ Before commencing any cleaning or maintenance operation, the cabinet must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator.
- ☒ **N.B. Switching off just using the green On/Off switch does not fully isolate the unit.**

### N) Replacing The LED Light (Shelf Edge Or Canopy)

The display is fitted with high temp. LED light fittings. They are a 'natural/ cool white' 4000 kelvin colour with an opaque cover shield. Parts replacement must be undertaken by a competent installer. The LED fittings are mounted

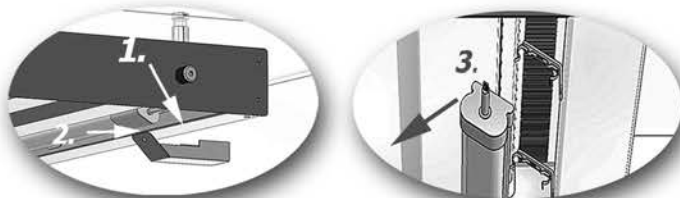
A) In the canopy (in a recessed section at the front). B) At the front edge of each heated shelf.

To replace fittings, the following procedure must be used **once the display is electrically isolated:**

#### LED Light Replacement (Canopy).

1. Remove the screw-fixed wiring connection cover. 2. This allows access to the cable. Disconnect both wires.
3. Release the light from the 'u-shaped' clips with a slight turn downwards. Replacement is a reverse of the above.

Canopy Light Location.



#### LED Light Replacement (Upper/Lower Shelf Front).

1. The LED light is located in a s/steel light holder at the front edge of the upper & lower heated shelf.
2. Again remove the screw fixed wiring cover/ disconnect both wires.
3. Release the light from the 'u-shaped' clips with a slight turn downwards. Replacement is a reverse of the above.

Shelf Light Location.



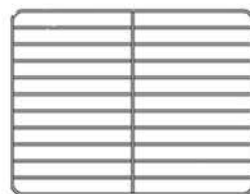
### O) Cleaning Rear Door Hot Air Curtain Guides (Acrylic Panels)



1. Open the rear access door fully.
  2. Lift the acrylic panel upwards & towards yourself, away from the frame.
  3. The panel should be cleaned using a damp cloth & mild detergent solution.\*
- \* abrasive pads can scratch the surface of the plastic.

### Q) Cleaning The 'Coated' Shelving & Display Deck Areas

Routine cleaning of the display after product leaks, wiping up crumbs etc. may involve cleaning the coated grey surface below the removable steel grills. Fully isolate the display, as described in Maintenance section (Item M), decant the unit of produce and allow surfaces to cool for an hour, then :



1. Remove the steel grills from shelving & deck area.



2. This will expose the grey coloured coated surface of the aluminum shelf & deck.



3. Remove loose food using a paper towel, wooden or plastic spatula. (steel scouring pads can scratch the coated surface).



4. Use a non abrasive cream cleaner, damp cloth & mild detergent.

5. A paste mixture of equal parts bicarbonate of soda & water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the surface.

### R) Replacing The Side Glass / Cleaning Full Height Front Glass ( If Fitted )

The display may be fitted with full height 6mm toughened front glass if the unit is for assisted service use. The unit will be fitted with side glass also.

1. To replace the side glass in the event of breakage, procedure 1 must be used.
2. To clean the inner face of the full height front glass, procedure 2 must be used.

1. Remove the end glass panel screw & spacer washers with an allen key, lift the glass out of the plastic support bottom brackets. Reverse this process to replace.



(Do not overtighten allen screw).

2. The front glass will pull open forward 22 deg. & lock in it's tilt hinge, to allow for cleaning the inner face.



### S) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. Steel and coated shelf surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display. The removable steel shelf grills will fit into an industrial dishwasher.





# (DROP IN) SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

## OPERATION



Top Zone



Middle Zone



Bottom Zone

### A) Switching On The Heated Patisserie. (Control Panel Fitted In A Counter On 2m Loom)

- ☐ Ensure the mains power supply is switched on. Switch on the cabinet by pressing the **green On/ Off** switch on the **control box (mounted on rear/front of counter)**. The switch will illuminate & the fan and heating will start. Allow 45 minutes for the display to reach temperature.
- ☐ To turn the cabinet lighting on, press the **orange light** switch, the switch will illuminate. The light switch is also on the **control box (mounted on rear/front of counter)**. (The lighting can be switched on independently if the cabinet is to be used as an ambient food display).

### B) Viewing The Operating Temperatures Of The Display (Set Point).

**SET** The display is factory pre-set and maintains produce between 70°C and 75°C in an average +18-20 °C ambient temperature. The controls have a pre-set operating temperature of **75°C** which is suitable for most site situations. The temperature of each of the three heat zones can be independently set, using the control box digital displays mounted in rear/front of counter).

**SET** To view the operating temperature (set point) of each zone (Top/ Middle/ Bottom Zones):



- 1) Press and release the **grey SET** button, the particular zone controller will display the pre-set operating temp. for 10-12 secs. then reset to show the current cabinet zone temperature.

### C) Altering The Pre-Set Operating Temperatures Of The Display (Set Point).

**SET** To alter the pre-set operating temperature (set point) of each zone: Press the **grey SET** button for **more than 2 seconds**, the control will display the pre-set temperature 'flashing'. Use the **Up & Down** buttons to adjust the operating temperature, then release or press **SET**.

- Press The **Up** button to increase the operating temperature.
- Press The **Down** button to decrease the operating temperature.



### D) Tamper Proof Locking Of The Control Panels.

To prevent tampering, the controls can be locked (Current & pre-set operating temperature can be viewed, but not altered).

#### To Lock The Control Panel :

- + Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**OF**' (Keyboard is locked).

#### To Unlock The Control Panel :

- + Press and hold both the UP & Down buttons together for more than 3 seconds & the display flashes '**ON**' (Keyboard is unlocked).

### E) Displaying Wrapped /Unwrapped Or Packaged Product

The display heats food from below and also surrounds the food with heated air. The display has a series of removable s/steel grills that sit on the non stick shelves. It is recommended that packaged or wrapped food is displayed on top of these grills. Unwrapped savouries and pastries can also be displayed on the grills. (The grills can be removed to allow the shelf surface below to be cleaned, when the unit has been switched off for an hour).

### F) What The Control Panel LED Symbols Show

Lights will appear next to each symbol periodically, when display is in use. The function of these are described below.

#### Not Applicable -

these functions are not used on heated model

#### Cabinet Heat Is On -

indication that heating is switched on

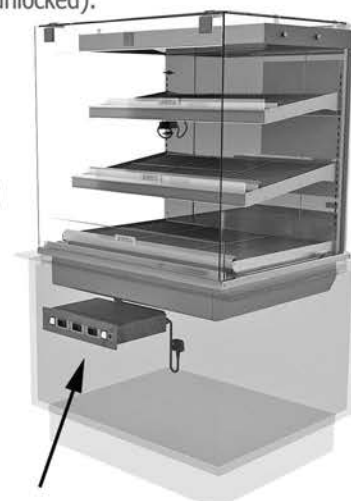
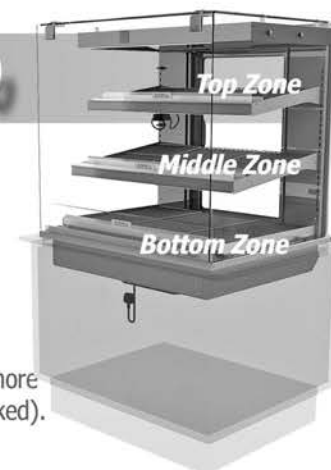
Decimal Point -  
for temp. display in °C

#### Alarm -

- CA** - Cabinet Alarm - Hot air circulating fan failure.
- P1** - Thermostatic Probe Failure
- EE** -Data Corruption



If an alarm message shows, please call tel. 01254 238 282



**Power On/Off, Light Switch & Hot Zone Temperature Controls** mounted in control box fitted in either counter rear panel/ or counter front fascia panel.



**Temperature Adjustment -** adjustment in +/- °C (use in conjunction with **SET** button).



# **(DROP IN) SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)**

## **OPERATION CONTINUED**

### **G) Switching Off The Heated Patisserie After Serving Period.**

- ☐  At the end of the serving period, the display should be switched off by pressing the illuminated **green On/ Off** switch on the **control box (mounted on rear/front of counter)**. The fan and heating elements will then stop.
- ☐  The adjacent illuminated **orange light** switch should also be turned off. Allow 1 hour for the cabinet to cool down, prior to daily cleaning.

### **H) Fitting Shelf Edge Ticket Strips.**

**1. Shelving.** Each shelf is fitted with a steel ticket strip holder, attached in front of the customer protection acrylic screens, on the front of each shelf edge. The holder accepts a standard **40mm high ticket strip**.

**2. Deck Area.** A ticket strip holder for deck area merchandising is also mounted on the hot air retaining screen.



**1.** Shelf Ticket Strip Mount.



**2.** Deck Area Ticket Strip Mount.

### **I) Rear Access Doors - Operation.**

If the hot display has doors, the unit can be loaded from the rear with product.

- 1.** Do not leave doors open for longer than necessary when operating.
- 2.** The door is held in the closed position by magnetic gaskets to both top & bottom rear frame and detent action hinges.
- 3.** The hinges allow the door to be held open in two positions, a midway position and fully open.
- 4.** Ensure the display has reached operating temperature prior to introducing food & introduce food at or above the required serving temperature.
- 5.** After removal for cleaning, ensure the hook on acrylic hot air guide is re-fitted to the inner door face, so as not to catch the door frame/ frame gaskets.



**5.** Lift Up & Away To Remove The Hot Air Guide.

### **J) Daily Procedure After Use Of Shelving & Deck Area.**

The s/steel wire food display grills & the non stick (grey) shelf underneath, can be lifted out for daily cleaning after operational use.

### **K) Recommended Food Display Layout/ Restocking**

The display features LED lighting to the canopy & each shelf display below (4000 Kelvin), providing a bright & inviting merchandising space. The heated shelving is adjustable slightly in height.







#### **Liquid Based Foods (Deck Or Shelving Area)**

Cartoned soups, porridge, vegetable soups etc.

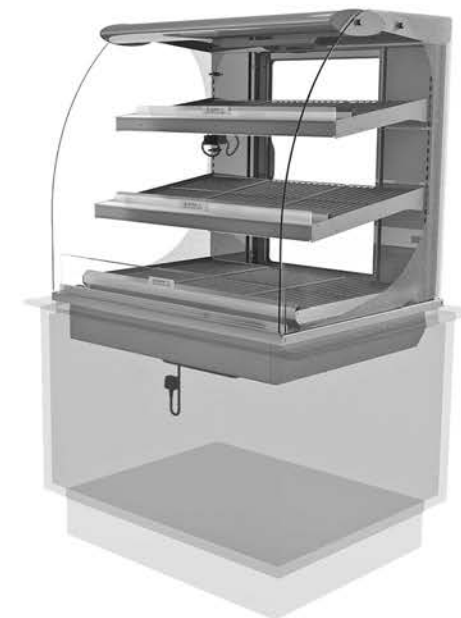
#### **Food (Deck Or Shelving Area)**

Wrapped perforated packaged/ cartoned or unwrapped pies, pastries, sausage rolls, stews, curry, grilled sandwiches, hot baguettes, hot ciabatta, pasta in sauce, bagged chicken portions etc.

#### **Best Practice - Food Display Layout.**

-  **1.** Allow 45 mins. from switching the display on, prior to merchandising.
-  **2.** Pre cooked food should be introduced at or above the required serving temperature.
-  **3.** Avoid double stacking food as this limits hot airflow around the stacked food.
-  **4.** Leave gaps between rows of displayed food, to allow hot airflow between the food.
-  **5.** Do not site the cabinet in a location where draughts can enter the heated display space e.g. under air conditioning ceiling units.
-  **6.** The ambient room temperature must be above 18 degrees C before operating the cabinet, to ensure correct food holding temperatures.

**7.** Displayed food should be set back from the shelf edge front, to allow convected hot airflow to pass over the food.



Display Food On S/Steel Wire Grills To Allow Hot Airflow Underneath.

# (DROP IN) SELF HELP & ASSISTED SERVICE HEATED PATISSERIE (DOORS & FIXED BACK)

## MAINTENANCE

### M) Switching Off The Heated Patisserie For Maintenance

- ☐ Before commencing any cleaning or maintenance operation, the cabinet must be isolated from the mains supply by either removing the supply plug from the socket or switching off at the local counter isolator.
- ☒ **N.B. Switching off just using the green On/Off switch does not fully isolate the unit.**

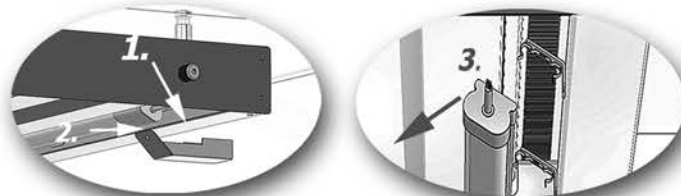
### N) Replacing The LED Light (Shelf Edge Or Canopy)

The display is fitted with high temp. LED light fittings. They are a 'natural/ cool white' 4000 kelvin colour with an opaque cover shield. Parts replacement must be undertaken by a competent installer. The LED fittings are mounted  
A) In the canopy (in a recessed section at the front). B) At the front edge of each heated shelf.  
To replace fittings, the following procedure must be used **once the display is electrically isolated:**

#### LED Light Replacement (Canopy).

1. Remove the screw-fixed wiring connection cover. 2. This allows access to the cable. Disconnect both wires.
3. Release the light from the 'u-shaped' clips with a slight turn downwards. Replacement is a reverse of the above.

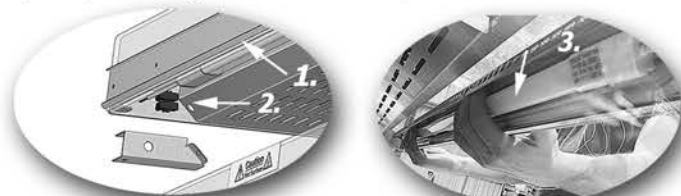
Canopy Light Location.



#### LED Light Replacement (Upper/Lower Shelf Front).

1. The LED light is located in a s/steel light holder at the front edge of the upper & lower heated shelf.
2. Again remove the screw fixed wiring cover/ disconnect both wires.
3. Release the light from the 'u-shaped' clips with a slight turn downwards. Replacement is a reverse of the above.

Shelf Light Location.



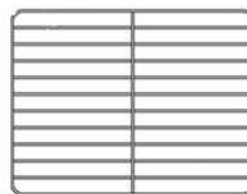
### O) Cleaning Rear Door Hot Air Curtain Guides (Acrylic Panels)



1. Open the rear access door fully.
  2. Lift the acrylic panel upwards & towards yourself, away from the frame.
  3. The panel should be cleaned using a damp cloth & mild detergent solution.\*
- \* abrasive pads can scratch the surface of the plastic.

### Q) Cleaning The 'Coated' Shelving & Display Deck Areas

Routine cleaning of the display after product leaks, wiping up crumbs etc. may involve cleaning the coated grey surface below the removable steel grills. Fully isolate the display, as described in Maintenance section (Item M), decant the unit of produce and allow surfaces to cool for an hour, then :



1. Remove the steel grills from shelving & deck area.



2. This will expose the grey coloured coated surface of the aluminum shelf & deck.



3. Remove loose food using a paper towel, wooden or plastic spatula. (steel scouring pads can scratch the coated surface).



4. Use a non abrasive cream cleaner, damp cloth & mild detergent.

5. A paste mixture of equal parts bicarbonate of soda & water, gently scrubbed with a **non-metallic** sponge or brush should remove any stubborn food debris from the surface.

### R) Replacing The Side Glass / Cleaning Full Height Front Glass ( If Fitted )

The display may be fitted with full height 6mm toughened front glass if the unit is for assisted service use. The unit will be fitted with side glass also.

1. To replace the side glass in the event of breakage, procedure 1 must be used.
2. To clean the inner face of the full height front glass, procedure 2 must be used.



1. Remove the end glass panel screw & spacer washers with an allen key, lift the glass out of the plastic support bottom brackets. Reverse this process to replace (Do not overtighten allen screw).



2. The front glass will pull open forward 22deg. & lock in it's tilt hinge, to allow for cleaning of the inner face.

### S) General Cleaning

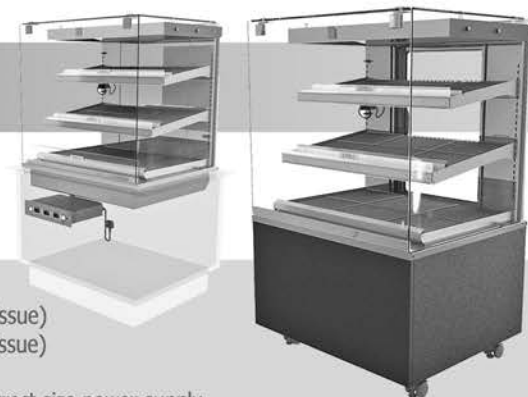
Before commencing any cleaning operation, the unit must be isolated. Steel and coated shelf surfaces can be cleaned with a non abrasive cream cleaner or a damp cloth with a mild detergent. Never hose down, wash, submerge or rinse electrical parts on the display. The removable steel shelf grills will fit into an industrial dishwasher.







## TROUBLESHOOTING GUIDE - ALL HEATED PATISSERIE DISPLAYS



### PROBLEM

### POSSIBLE CAUSES

### SOLUTIONS

#### No power/control panel not on.

1. Is power switched on ?
2. Is the unit power switched off at the (green) control switch ?
3. Has operator/ cleaning staff switched unit off at cabinet's mains consumer isolator or wall socket?
4. End User/ Installer to check the fuse in the 13 amp plug top (600, 900 & 1200mm wide models)
5. Is the electrical supply size serving the cabinet ( or fuse ) correct power size ?

1. End user to maintain
2. End user to rectify (operational issue)
3. End user to rectify (operational issue)
4. End user / Installer to maintain
5. End user / Installer to rectify correct size power supply.

#### Error messages shown on control panel.

1. Controller showing **P1** - air temperature probe damaged.
2. Controller showing **CA**- unit overheated due to fan failure
3. Controller showing **ER** - programme error (corrupted).

1. CED service engineer to replace probe in rear frame.
2. CED service engineer to replace hot air fan.
3. CED service engineer to replace control panel PCB or control keyboard.

#### Cannot alter temperature on control panels.

1. Is the control panel locked ?
2. Unsure how to change the temperature on the controllers ?

1. End user to resolve: To unlock, press & hold up and down arrows until display flashes 'ON'.
2. Hold set point button for more than 3 seconds, when it flashes temp. can be altered as above.

#### Lights not working.

1. Has operator switched (orange) light switch on ?
2. Faulty light fitting - replace with new CED high temperature LED light fitting
3. Has operator/ cleaning staff switched unit off at counter mains consumer board or wall socket?
4. Is power switched on ?

1. End user to resolve (see user manual - page 15 Section A).
2. Competent end user or CED service engineer to replace on site.
3. End user to rectify (operational issue).
4. End user to maintain.

#### Not heating.

1. Is room temperature below equipment's optimum operating level (< 18°C)
2. Has operator altered set point of the cabinet from 75°C ?  
(to check - press control panel 'set' button)
3. Is air conditioning causing a draught inside cabinet making probe display low temperatures ?  
(to check - hold napkin loosely above display zone)
4. Are draughts affecting the display performance & making probe display low temperatures ?  
(to check - shut adjacent doors, check corridor draughts)
5. Is food being introduced to patisserie at or above the serving temperature ?
6. Is the packaging for the hot food made of breathable or perforated film ?
7. Is the packaging for the hot food expanding when displayed in the patisserie ?

1. End user/ installer to increase room temperature.
2. Operator to adjust.
3. End user/ Installer to rectify/ re-direct air conditioning site condition.
4. End User/ Installer to rectify site condition.
5. End User to rectify their site operation / food supply chain.
6. Product can be displayed wrapped or unwrapped - wrapped packaging must be perforated or allow hot air to circulate around the food inside.
7. Sealed food packaging that is not breathable will expand when air heats up within. Change the food packaging type to a breathable membrane type.
1. Wire shelf grids supplied should always be used on top of the coated food safe shelves, to allow air circulation underneath and reduce surface contact with the hot surface below.

#### Food packaging discolouring.

1. Cardboard type packaging (with viewing window) for hot food is discolouring underneath ?



# R290 ALL PATISSERIE TYPE - REFRIGERANT SERVICING INFORMATION



## A) Manufacturers Contact Details

CED Fabrications Ltd, Units A1 - A4 Falcon Court, Clayton Business Park, Clayton-Le-Moors  
Hyndburn, Lancashire, BB5 5JD Tel. 01254 238 282 Fax. 01254 238 228

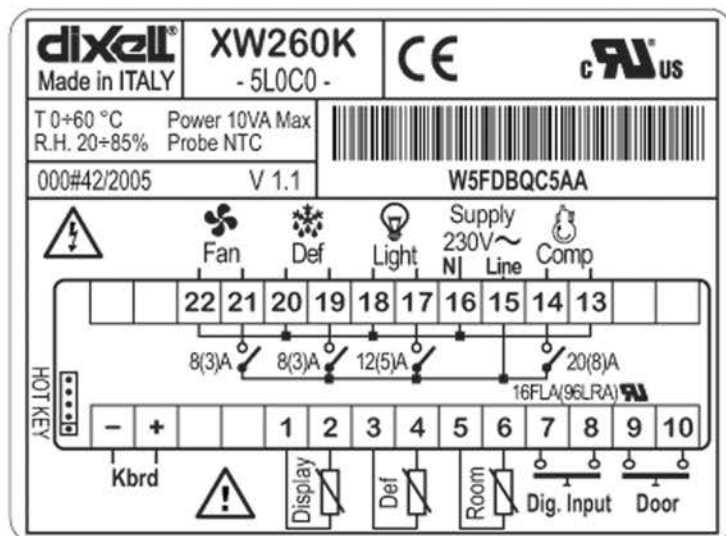
## B) Refrigerant Leak - Switching Off The Chilled Display

If a sweetish smelling gas is present, this may indicate that refrigerant has leaked. Before investigation by an R290 certified service engineer, the display should be switched off by pressing the blue **On / Off** button. The LED controller will display 'Off' for approx. 5 seconds & a red 'stand by' light will switch on above the **On / Off** button.

\* Do not isolate the display by turning off at the mains electrical supply.

(There may be a potential for spark ignition of the refrigerant from a source nearby to the display)

## C) Refrigerant System Schematic Diagram & Electrical Circuit Diagram



## D) Delivery & Transportation Of The Display

These R290 hydrocarbon products can be transported by road, rail or sea within UK, Europe & Non European destinations. They are exempt from European/ Non European legislation relating to the carriage of dangerous goods. (CDGR 1996, ADR 1999, UNMRTDG 1999, IMDG 2001) due to charge levels.

\*\* They may only be transported by air uncharged for refrigerant charging on site. (IATA 2000)

## E) Batch Numbering/Model Identification System - Label Layout

Individual end of line safety electrical load testing (& refrigeration charge / leak testing for cold models) is carried out on completion prior to affixing of ID label:

Model stock code		Customer Specific Job Number	
CED Fabrications Ltd. Tel: 01254 238 282 Fax: 01254 238 228			
SERIAL No. [ ]			
MODEL [ ]	REFRIGERANT [ ]	CHARGE [ ] g	
TEST PRESSURE [ ] bar	ALLOWABLE PRESSURE [ ] bar		
VOLTAGE [ ] V	Ph [ ] Hz	50-60 POWER [ ] kW	FUSE [ ] A
REFRIG. Q.C. [ ]	ELEC. Q.C. [ ]	DATE [ ]	
Refrigeration & Electrical Testers Employee Nos.		Date Of Completion	

Refrigerant Details:  
Refrigerant Gas,  
System Charge,  
Test & Allowable  
Pressures

Electrical Supply  
Requirements:  
Voltage, Phase,  
Frequency, Power  
& Fuse rating of  
model

## F) CE/UKCA Label Location

The blue label (above) is sited on the electrical junction box within cradle area.

## G) Additional Labelling For R290 Refrigerated Units.

In addition to the CE label above, all R290 (propane) refrigerated units are fitted with the adjacent yellow warning label.

## H) R290 Warning Information

The compressor and the receiver are both also marked to indicate R290 refrigerant.



## WARNING - R290 Flammable Refrigerant

- \* Servicing engineers must have appropriate R290 gas handling certification.
- \* Disconnect from electrical supply prior to repair.
- \* Halide torches, or any other detector utilising naked flames, must not be used.
- \* All electrical components must be exchanged like for like.
- \* Do not use mechanical devices or other means to accelerate the defrosting process.
- \* Keep ventilation openings in the appliance enclosure clear of obstruction.
- \* See CE plate, located on electrical junction box lid, for model specific technical information.

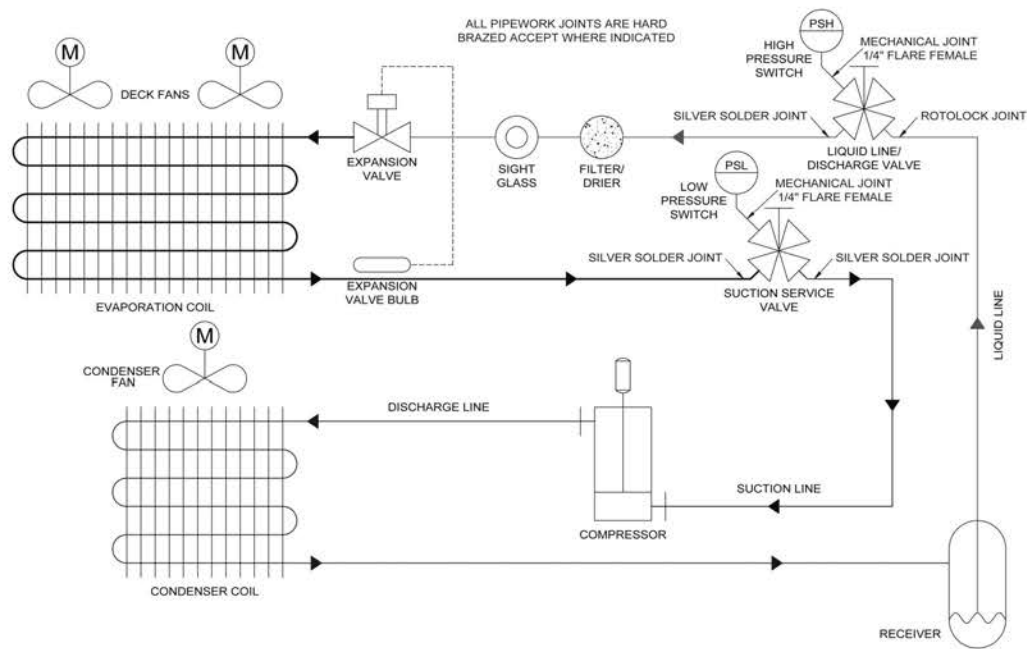
Do not exceed the **unit charge (g)** when replacing refrigerant.



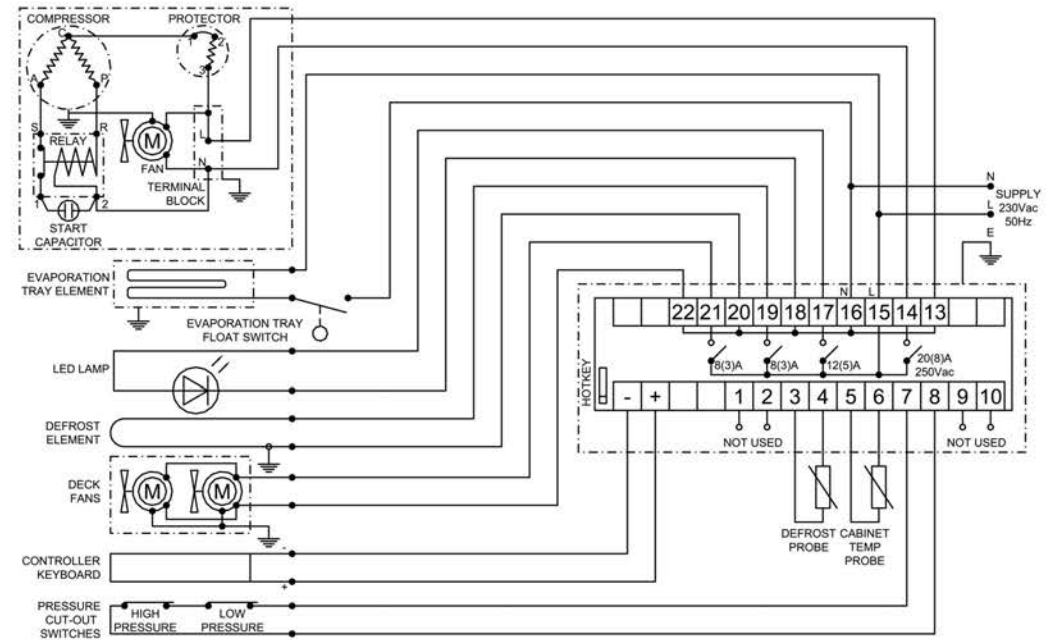


# REFRIGERATION SCHEMATIC & ELECTRICAL CIRCUIT DIAGRAMS ( CHILLED PATISSERIE )

## REFRIGERATION SCHEMATIC DIAGRAM



## ELECTRICAL CIRCUIT DIAGRAM







Units A1-A4, Falcon Court,  
Clayton Business Park,  
Clayton-le-Moors,  
Hyndburn,  
Lancashire  
BB5 5JD

Tel. 01254 238 282