

## 1. OPERATOR USE OF THE FROST TOP



**CAUTION:** Operator:

This appliance must only be operated by suitably trained or qualified persons aged 16 years and above who have read and understood this manual. An operator is defined as the person who is responsible for switching the appliance on, adjusting the temperature and its safe use.

**Children shall not play with the appliance.**



**Operation:** The Frost Top operates with a surface temperature of -8°C to -10°C in ambient temperatures of up to 25°C with a relative humidity of 50% in a **central zone** that is directly above the refrigeration coils. In this zone, water condenses out of the atmosphere and forms frost/ice. There may be a band 100mm to 200mm around this central zone that is above the freezing point (0°C) of water and hence will not frost/ice but instead condenses water out of the atmosphere, this is normal. This is particularly noticeable when the frost top is installed under a countertop. At particularly humid times the condensed water may need to be dried away.

**Important:** Food produce should be chilled before being placed on the Frost Top.

**Note:** the refrigeration system is not designed to chill food but is designed to display food before serving and slow the rate at which it warms back up to the ambient temperature.

The refrigeration system is operated by pressing the blue on/off button. The fans & refrigeration unit will start after 30 seconds. This type of refrigeration is by contact with the base of food or containers holding the food.




To obtain the best performance, the following procedure is suggested:

- (a) Switch on the refrigeration system via the blue button on the control panel.
- (b) Depending on the ambient temperature, allow the Frost Top surface approximately 30 to 45 minutes to frost/ice over in the central zone. The surface coverage and frost/ice thickness will depend on the length of time the Frost Top is operated, the ambient temperature and RH on any given day.
- (c) Load the Frost Top surface as required, monitor the product temperature whilst on display and remove from display should it become too warm. Only re-chill and display products that are safe to do so. Food produce should not be stacked but placed to give a good surface contact to benefit from the Frost Top cooling.
- (d) Note: There is no customer adjustment on temperature on this model. The temperature is adjusted and preset at the time of installation to give an operating surface temperature as stated above.



**CAUTION:** Certain products, such as carbonated drinks, can freeze causing the can to split open releasing the contents in a spray if stored on the Frost Top for long periods of time. This is caused by the compressed gases expanding and contracting within the container.

## 2. CLEANING

	<b>CAUTION: Child Safety</b> Cleaning and user maintenance shall not be done by children.
	<b>WARNING: Do not jetwash or steam clean</b> This appliance must not be cleaned with a jetwash or steam cleaner.
	<b>WARNING: Switch off and unplug</b> The unit must be switched off and unplugged from the electrical supply before cleaning.

**Do wash all surfaces before use.** You should use a damp cloth and a mild detergent or soap, or a similar cleaner. Wipe over with a cloth, rinsed well with clean water, to remove any residue and dry the surfaces with a soft cloth. Clean regularly when in use. Do use soft cloths, nylon or bristle brushes.

**Do not use** metal scrapers, wire brushes or wire wool pads as they can scratch the steel. Do take care when handling sharp objects as they can scratch the surface of the stainless steel. Any scratches on stainless steel will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

**Do not use** bleach for cleaning purposes (remember dishwasher powders, sterilising agents and similar products all contain chlorides). If used, black pit marks or other such effects may appear, and permanent damage may be caused. If bleach is used inadvertently, remove with a cloth rinsed in clean water.

**Do not splash the appliance with bleach when cleaning around the counter.** If you do, wipe the surface immediately with a cloth rinsed in clean water thoroughly.

**Do not allow** corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, mayonnaise, etc., to remain on stainless steel for long periods. Wash and rinse away.

**Do not** leave steel objects or utensils standing on the stainless-steel surfaces for long periods. They can rust and leave marks. After cleaning with detergent, always remove residues with a wet cloth and wipe dry, if left they can have an etching effect on the surface.

**CORRECTLY APPLIED THE ABOVE INSTRUCTIONS WILL RESULT IN CONTINUOUS GOOD LOOKS!**

### 3. MAINTENANCE



#### **Trained Person**

Maintenance shall be carried out by a trained competent person who is wearing the appropriate PPE (personal protection equipment).



#### **CAUTION: Child Safety**

Cleaning and user maintenance shall not be done by children.



#### **WARNING: Switch off and unplug**

You must switch off and disconnect the appliance from the electrical mains supply before carrying out maintenance or removing any covers or components which have been fastened using screws.



#### **3.1 CLEANING THE CONDENSER –**

The refrigeration system will pick up dust from the air which builds up on fins of the condenser, causing it to lose effectiveness. It is important to inspect, and clean, the condenser as necessary.

**Note:** The frequency of checking and cleaning the condenser varies between installations and depends on the positioning of the unit, amount of time the unit is run during a day and the number of people walking past the unit. In installations where the units are on for 24 hours a day and have a high volume of people passing this cleaning may be once a week, therefore it is advisable to check weekly when first installed to determine the appropriate inspection/cleaning frequency. The maximum recommended time between inspections/cleaning is 3 months.



Figure 3-1. Air vent removal for cleaning – on custom counters the design of the grill will vary from the one illustrated.



**WARNING:** The condenser is made up of closely packed metal fins that might present a cut hazard, the

use of strong industrial protective gloves is recommended.

**Access:** To access the condenser for cleaning remove the front grill, this is screwed fixed in place and can be removed by un-screwing the 4 screws in the corners of the grill and pulling forward.

**Cleaning:** To clean the condenser, use a soft brush, a small paint brush is ideal and a vacuum cleaner. Care must be taken not to damage the condenser fins, the dust needs to be removed gently, do not use force or stabbing motions with the brush.



**WARNING:** Failure to clean the condenser regularly will result in it not cooling the refrigerant in the appliance, the refrigerant will overheat and activate the high pressure cut out switching the refrigeration system off. The cut out is self-resetting, but it will repeatedly activate if the condenser is not cleaned. If the appliance appears to be working but is not cooling correctly check the condenser.

**Damage** caused by poor maintenance and cleaning of the condenser is not covered by your CED Warranty. Call out of an engineer under warranty that proves to be a blocked condenser due to poor cleaning will be charged for.



#### **Yearly Safety Check**

You should have your appliance inspected and tested for electrical safety at least once a year as required by the Electricity at Work Regulations.



#### **Electrical Mains Lead**

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified people in order to avoid a hazard.

**DO NOT USE IF THE SUPPLY CORD IS DAMAGED.**

## 4. WARRANTY

CED Fabrications is renowned for the quality and reliability of its catering equipment and offers warranty on all goods manufactured by the company and supplied by its United Kingdom Distributors.

An on-site warranty in case of failure is included in the purchase price, which covers the costs of spare parts and labor from the date of invoice for a period of 12 months.

The CED Fabrications warranty does not affect any legal rights you have against the person who supplied our goods or any other legal right against CED Fabrications under the laws of the United Kingdom – it is an addition to those rights.

All goods sold by CED Fabrications are subject to the Company's standard conditions of sale, a copy of which is available upon request.

Where the goods and components supplied by CED Fabrications are of the company's design and manufacture, CED Fabrications will make good any defects in those goods provided CED Fabrications liability will be limited to the following:

It is the purchaser's responsibility to prove that the unit is under warranty, e.g, receipt of purchase, invoice number, serial number, etc.

Damaged in transit claims must be reported in writing to the company within 3 days of receipt for your claim to be validated. Damaged goods will not be replaced or repaired if they have been used.

CED Fabrications must authorise all warranty repairs prior to commencement of work. Work carried out on goods prior to authorisation will not be covered nor will any resultant damage.

All warranty will be immediately invalidated if in the reasonable opinion of CED Fabrications, unauthorised repairs or modifications have been made to the goods, in the case of accident, misuse, or damage caused by improper installation and altered or missing serial numbers. CED Fabrications will not provide warranty repairs if in our opinion the problem resulted from externally caused damage, use outside the goods specification, faults caused by inexperienced or non-approved repairers. All warranty will be immediately invalidated if installation of equipment is not in accordance with CED Fabrications installation instructions supplied.

Customer adjustments explained in the operating manual are not covered by CED Fabrications on-site warranty. Assistance can be received by contacting the warranty desk. The liability of CED Fabrications and its appointed engineers is limited to the cost of repairs (parts and labor only) of the unit under warranty. Loss of food or other damages caused by faulty goods are not covered by the warranty.

No fault found warranty calls and installation errors are not covered under CED Fabrications warranty and will result in a charge being made for the callout and on-site labor for our appointed engineer. The CED Fabrications warranty does not cover the replacement of used consumables, or parts that require period adjustment or lubrication, unless the part is faulty.

You must have evidence that routine maintenance has been carried out by a qualified engineer in accordance with the instruction manual. This is of particular importance with refrigerated and gas fueled units. Work made necessary by lack of routine maintenance or cleaning is not covered by this warranty and will be chargeable.

CED Fabrications parts and labor warranty is valid for the United Kingdom Mainland only. (Parts only all areas outside the United Kingdom Mainland.)

Some parts are automatically not covered by the CED Fabrications warranty (e.g., panels, glass, lamps, shelves, etc.) Many surface finishes including paint and plastic-coated steel can be scratched and damaged if not properly cared for; such damage is not covered by the CED Fabrications warranty

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## **IN THE UNLIKELY EVENT YOUR EQUIPMENT FAILS:**

Refer to the instruction manual to ensure the appliance is being operated correctly and review the troubleshooting information to see if your fault is listed.

If the problem still cannot be resolved contact us with the following information,

- The model number (from the data label on the unit)
- The serial number (from the data label on the unit)
- A brief description of the fault you have.
- Your location and postcode.

Make sure you have your proof of purchase document (Invoice number or serial number) and the model number of the equipment that has failed.

Contact the warranty department on the following numbers:

Telephone No: 01254 238 282 (Office Hours)

Warranty Desk Email address: [service@cedlimited.com](mailto:service@cedlimited.com)

Warranty repairs are carried out between 9:00 a.m. and 5:00 p.m. Monday – Friday.  
Access required outside normal working hours may incur charges.