Scenic

Food Displays

User Manual

Scenic

Drop In
Dry Heated Bain Marie
Humidity Control
Self Help
Reflective Rear Doors
1/1 Gn Deep
1/1 + 1/3 Gn Deep
Rear Shelf + Cutting Boards

Self Help Model (1/1 Gn)

Scenic Food Display Dry Heat Bain Marie,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 Gn Deep Display Area).
O/all Dims: 785(deep) x 560(high) above worktop/ 220mm(deep) below.
Open front with sneeze screen/ air retaining screen, top/ side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls.
Sliding door edge protection.
Square gantry in s/steel c/w jacketed infra-red lamps.
1/1 Gn pan collars + dividers, to accept 150mm deep Gn containers.
Digital control panel c/w top heat dimmer control
(supplied on loom for mounting in rear valance of counter).
CE/UKCA.

(Option) Humidity Control.
* Upgrade of std. digital control panel to include switched variable humidity control.
* Removable 40mm(h) x 1 lt. manual fill humidity water tray containers (supplied).
* Humidity tray heating source/ kW power supply included in main model.
* Welded steel tank base for accidental water spillage only - not to be used as wet well.
* Factory fit only.

(Option) Extended Rear Prep. Shelf / (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SHBM2	S. Help Dry B. Marie 2/1	828 x 785 x 560	45	13A 1.6 kW
SHBM3	S. Help Dry B. Marie 3/1	1178 x 785 x 560	55	13A 2.3 kW
SHBM4	S. Help Dry B. Marie 4/1	1528 x 785 x 560	66	13A 2.9 kW
SHBM5	S.Help Dry B. Marie 5/1	1878 x 785 x 560	77	16A 3.6 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SHUMID2	Humidity Control 2/1	N/A	+0.5	N/A
SHUMID3	Humidity Control 3/1	N/A	+0.8	N/A
SHUMID4	Humidity Control 4/1	N/A	+1	N/A
SHUMID5	Humidity Control 5/1	N/A	+1.3	N/A
SHRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SHRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SHRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SHRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

Self Help (Deep) Model (1/1+1/3 Gn)

Scenic Food Display Dry Heat DEEP Bain Marie,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1+1/3 Gn Deep Display Area).
O/all Dims: 960(deep) x 560(high) above worktop/ 220mm(deep) below.
Open front with toughened sneeze screen/ air retaining screen, top/ side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls.
Sliding door edge protection.
Square gantry in s/steel c/w jacketed infra-red lamps.
1/1+1/3 Gn pan collars + dividers, to accept 150mm deep GN containers.
Digital control panel c/w top heat dimmer control
(supplied on loom for mounting in rear valance of counter).
CE/UKCA.

(Option) Humidity Control.
* Upgrade of std. digital control panel to include switched variable humidity control.
* Removable 40mm(h) x 1 lt. manual fill humidity water tray containers (supplied).
* Humidity tray heating source/ kW power supply included in main model.
* Welded steel tank base for accidental water spillage only - not to be used as wet well.
* Factory fit only.

(Option) Extended Rear Prep. Shelf / (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SHDBM2	S. Help Dry Deep B. Marie 2/1	828 x 960 x 560	60	13A 1.6 kW
SHDBM3	S. Help Dry Deep B. Marie 3/1	1178 x 960 x 560	70	13A 2.3 kW
SHDBM4	S. Help Dry Deep B. Marie 4/1	1528 x 960 x 560	81	13A 2.9 kW
SHDBM5	S.Help Dry Deep B. Marie 5/1	1878 x 960 x 560	92	16A 3.6 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SDHUMID2	Humidity Control Deep 2/1	N/A	+0.5	N/A
SDHUMID3	Humidity Control Deep 3/1	N/A	+0.8	N/A
SDHUMID4	Humidity Control Deep 4/1	N/A	+1	N/A
SDHUMID5	Humidity Control Deep 5/1	N/A	+1.3	N/A
SHRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SHRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SHRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SHRPS5	Prep Shelf/ Cutting Boards 5/1	+150(d)	+5	N/A

Scenic

Drop In
Dry Heated Bain Marie
Humidity Control
Assisted Serve
Reflective Rear Doors
1/1 Gn Deep
1/1 + 1/3 Gn Deep
Rear Shelf + Cutting Boards

Assisted Serve Model (1/1 Gn)

Scenic Food Display Dry Heat Bain Marie,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 Gn Deep Display Area).
O/all Dims: 785(deep) x 560(high) above worktop/ 220mm(deep) below.
Closed front with tilt hinged full front toughened glass (magnet held), top & side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls.
Sliding door edge protection.
Square gantry in s/steel c/w jacketed infra-red lamps.
1/1 Gn pan collars + dividers, to accept 150mm deep Gn containers.
Digital control panel c/w top heat dimmer control
(supplied on loom for mounting in rear valance of counter).
CE/UKCA.

(Option) Humidity Control.
* Upgrade of std. digital control panel with switched variable humidity control.
* Removable 40mm(h) x 1 lt. manual fill humidity water tray containers (supplied).
* Humidity tray heating source/ kW power supply included in main model.
* Welded steel tank base for accidental water spillage only - not to be used as wet well.
* Factory fit only.

(Option) Extended Rear Prep. Shelf / (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SHBM2AS	A. Serve Dry B. Marie 2/1	828 x 785 x 560	48	13A 1.6 kW
SHBM3AS	A. Serve Dry B. Marie 3/1	1178 x 785 x 560	58	13A 2.3 kW
SHBM4AS	A. Serve Dry B. Marie 4/1	1528 x 785 x 560	69	13A 2.9 kW
SHBM5AS	A. Serve Dry B. Marie 5/1	1878 x 785 x 560	80	16A 3.6 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SHUMID2	Humidity Control 2/1	N/A	+0.5	N/A
SHUMID3	Humidity Control 3/1	N/A	+0.8	N/A
SHUMID4	Humidity Control 4/1	N/A	+1	N/A
SHUMID5	Humidity Control 5/1	N/A	+1.3	N/A
SHRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SHRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SHRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SHRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

Assisted Serve (Deep) Model (1/1+1/3 Gn)

Scenic Food Display Dry Heat DEEP Bain Marie,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1+1/3 Gn Deep Display Area).
O/all Dims: 960(deep) x 560(high) above worktop/ 220mm(deep) below.
Closed front with tilt hinged full front toughened glass (magnet held), top & side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls.
Sliding door edge protection.
Square gantry in s/steel c/w jacketed infra-red lamps.
1/1+1/3 Gn pan collars + dividers, to accept 150mm deep Gn containers.
Digital control panel c/w top heat dimmer control
(supplied on loom for mounting in rear valance of counter).
CE/UKCA.

(Option) Humidity Control.
* Upgrade of std. digital control panel with switched variable humidity control.
* Removable 40mm(h) x 1 lt. manual fill humidity water tray containers (supplied).
* Humidity tray heating source/ kW power supply included in main model.
* Welded steel tank base for accidental water spillage only - not to be used as wet well.
* Factory fit only.

(Option) Extended Rear Prep. Shelf / (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SHDBM2AS	A. S. Dry Deep B. Marie 2/1	828 x 960 x 560	63	13A 1.6 kW
SHDBM3AS	A. S. Dry Deep B. Marie 3/1	1178 x 960 x 560	73	13A 2.3 kW
SHDBM4AS	A. S. Dry Deep B. Marie 4/1	1528 x 960 x 560	84	13A 2.9 kW
SHDBM5AS	A. S. Dry Deep B. Marie 5/1	1878 x 960 x 560	95	16A 3.6 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SDHUMID2	Humidity Control Deep 2/1	N/A	+0.5	N/A
SDHUMID3	Humidity Control Deep 3/1	N/A	+0.8	N/A
SDHUMID4	Humidity Control Deep 4/1	N/A	+1	N/A
SDHUMID5	Humidity Control Deep 5/1	N/A	+1.3	N/A
SHRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SHRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SHRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SHRPS5	Prep Shelf/ Cutting Boards 5/1	+150(d)	+5	N/A

Scenic

Drop In
Cold Deli
Std./ Rear Airflow
Self Help
Reflective Rear Doors
1/1 Gn Deep
1/1 + 1/3 Gn Deep
Rear Shelf + Cutting Boards

Self Help Model (1/1 Gn)

Scenic Food Display Cold Deli,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 Gn Deep Display Area).
O/all Dims: 785(deep) x 560(high) above worktop/ 680mm(deep) below.
Open front with toughened sneeze screen/ air retaining screen, top/ side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls/ door edge protection.
Square gantry in s/steel c/w LED lights (4000k).
Energy efficient, underslung r290 refrigeration unit, auto defrost, auto condensate evap tray.
Airflow in customer/out operator side c/w s/steel air inlet/ outlet grilles.
1/1 Gn pan collars + dividers, to accept 100mm deep Gn containers.
Gantry mounted digital control panel (operator side). CE/UKCA.

(Option) Airflow Kit (SAF2) Air In/Out Operator Side
~ (SAF1) Air In/Out Customer Side.
* Adustable 3 speed fan with mounting feet (+0.1Kw/ +1.2kg)
* Flexible duct (between cradle/fan inlet) & (2m duct attached to fan outlet), c/w ventilated s/steel ducting air outlet grille/spiggot.
* Factory fit only.

(Option) Extended Rear Prep. Shelf/ (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SCDL2HT	S. Help Cold Deli 2/1	828 x 785 x 560	115	13A 1.46 kW
SCDL3HT	S. Help Cold Deli 3/1	1178 x 785 x 560	137	13A 1.46 kW
SCDL4HT	S. Help Cold Deli 4/1	1528 x 785 x 560	168	13A 1.47 kW
SCDL5HT	S. Help Cold Deli 5/1	1878 x 785 x 560	201	13A 1.67 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SAF2	Airflow In/Out Operator Side	N/A	+1.2	+0.1
SAF1	Airflow In/Out Customer Side	N/A	+1.2	+0.1
SCRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SCRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SCRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SCRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

Self Help (Deep) Model (1/1+1/3 Gn)

Scenic Food Display DEEP Cold Deli,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 + 1/3 Gn Deep Display Area).
O/all Dims: 960(deep) x 560(high) above worktop/ 680mm(deep) below.
Open front with toughened sneeze screen/ air retaining screen, top/ side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls/ door edge protection.
Square gantry in s/steel c/w LED lights (4000k).
Energy efficient, underslung r290 refrigeration unit, auto defrost, auto condensate evap tray.
Airflow in customer/out operator side c/w s/steel air inlet/ outlet grilles.
1/1 + 1/3 Gn pan collars + dividers, to accept 100mm deep Gn containers.
Gantry mounted digital control panel (operator side).
CE/UKCA.

(Option) Airflow Kit (SAF2) Air In/Out Operator Side
~ (SAF1) Air In/Out Customer Side.
* Adustable 3 speed fan with mounting feet (+0.1Kw/ +1.2kg)
* Flexible duct (between cradle/fan inlet) & (2m duct attached to fan outlet), c/w ventilated s/steel ducting air outlet grille/spiggot.
* Factory fit only.

(Option) Extended Rear Prep. Shelf/ (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SCDDL2HT	S. Help Cold Deep Deli 2/1	828 x 960 x 560	130	13A 1.46 kW
SCDDL3HT	S. Help Cold Deep Deli 3/1	1178 x 960 x 560	152	13A 1.46 kW
SCDDL4HT	S. Help Cold Deep Deli 4/1	1528 x 960 x 560	183	13A 1.47 kW
SCDDL5HT	S. Help Cold Deep Deli 5/1	1878 x 960 x 560	216	13A 1.67 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SAF2	Airflow In/Out Operator Side	N/A	+1.2	+0.1
SAF1	Airflow In/Out Customer Side	N/A	+1.2	+0.1
SCRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SCRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SCRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SCRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

Scenic

Drop In
Cold Deli
Std./ Rear Airflow
Assisted Serve
Reflective Rear Doors
1/1 Gn Deep
1/1 + 1/3 Gn Deep
Rear Shelf + Cutting Boards

Assisted Serve Model (1/1 Gn)

Scenic Food Display Cold Deli,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 Gn Deep Display Area).
O/all Dims: 785(deep) x 560(high) above worktop/ 680mm(deep) below.
Closed front with tilt hinged full front toughened glass (magnet held), top & side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls/ door edge protection.
Square gantry in s/steel c/w LED lights (4000k).
Energy efficient, underslung r290 refrigeration unit, auto defrost, auto condensate evap tray.
Airflow in customer/out operator side c/w s/steel air inlet/ outlet grilles.
1/1 Gn pan collars + dividers, to accept 100mm deep Gn containers.
Gantry mounted digital control panel (operator side). CE/UKCA.

(Option) Airflow Kit (SAF2) Air In/Out Operator Side
~ (SAF1) Air In/Out Customer Side.
* Adustable 3 speed fan with mounting feet (+0.1Kw/ +1.2kg)
* Flexible duct (between cradle/fan inlet) & (2m duct attached to fan outlet), c/w ventilated s/steel ducting air outlet grille/spiggot.
* Factory fit only.

(Option) Extended Rear Prep. Shelf/ (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SCDL2ASHT	A. Serve Cold Deli 2/1	828 x 785 x 560	118	13A 1.46 kW
SCDL3ASHT	A. Serve Cold Deli 3/1	1178 x 785 x 560	140	13A 1.46 kW
SCDL4ASHT	A. Serve Cold Deli 4/1	1528 x 785 x 560	171	13A 1.47 kW
SCDL5ASHT	A. Serve Cold Deli 5/1	1878 x 785 x 560	204	13A 1.67 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SAF2	Airflow In/Out Operator Side	N/A	+1.2	+0.1
SAF1	Airflow In/Out Customer Side	N/A	+1.2	+0.1
SCRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SCRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SCRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SCRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

Assisted Serve (Deep) Model (1/1+1/3 Gn)

Scenic Food Display DEEP Cold Deli,
Drop in display.
Available in a 2/1, 3/1, 4/1 & 5/1 Gn length.
Square Profile (1/1 + 1/3 Gn Deep Display Area).
O/all Dims: 960(deep) x 560(high) above worktop/ 680mm(deep) below.
Closed front with tilt hinged full front toughened glass (magnet held), top & side glass.
Rear S/steel. prep shelf.
Inclined 2 way mirror glass sliding rear doors c/w flush pulls/ door edge protection.
Square gantry in s/steel c/w LED lights (4000k).
Energy efficient, underslung r290 refrigeration unit, auto defrost, auto condensate evap tray.
Airflow in customer/out operator side c/w s/steel air inlet/ outlet grilles.
1/1 + 1/3 Gn pan collars + dividers, to accept 100mm deep Gn containers.
Gantry mounted digital control panel (operator side). CE/UKCA.

(Option) Airflow Kit (SAF2) Air In/Out Operator Side
~ (SAF1) Air In/Out Customer Side.
* Adustable 3 speed fan with mounting feet (+0.1Kw/ +1.2kg)
* Flexible duct (between cradle/fan inlet) & (2m duct attached to fan outlet), c/w ventilated s/steel ducting air outlet grille/spiggot.
* Factory fit only.

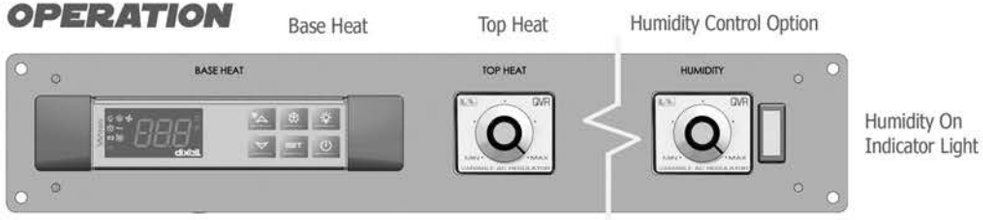
(Option) Extended Rear Prep. Shelf/ (Set) Cutting Boards.
* Extension to rear shelf in S/Stl. (+150mm to o/all depth).
* (Set) removable polyethylene cutting boards - white.
* Factory fit only.

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power (kW)
SCDDL2ASHT	A. Serve Cold Deep Deli 2/1	828 x 960 x 560	132	13A 1.46 kW
SCDDL3ASHT	A. Serve Cold Deep Deli 3/1	1178 x 960 x 560	155	13A 1.46 kW
SCDDL4ASHT	A. Serve Cold Deep Deli 4/1	1528 x 960 x 560	186	13A 1.47 kW
SCDDL5ASHT	A. Serve Cold Deep Deli 5/1	1878 x 960 x 560	219	13A 1.67 kW

Option Code	Description	Dimensions (+ Depth mm)	Weight (kg)	Power (kW)
SAF2	Airflow In/Out Operator Side	N/A	+1.2	+0.1
SAF1	Airflow In/Out Customer Side	N/A	+1.2	+0.1
SCRPS2	Prep Shelf/Cutting Boards 2/1	+150(d)	+2	N/A
SCRPS3	Prep Shelf/Cutting Boards 3/1	+150(d)	+3	N/A
SCRPS4	Prep Shelf/Cutting Boards 4/1	+150(d)	+4	N/A
SCRPS5	Prep Shelf/Cutting Boards 5/1	+150(d)	+5	N/A

DRY HEAT BAIN MARIE (1/1 GN) & (1/1 + 1/3 GN) + (HUMIDITY CONTROL OPTION)

OPERATION



A) Switching On Dry Heat Bain Marie (Base/Top Heat) + (Humidity Control Option)

Base Heat. The bain marie base section is thermostatically controlled to maintain the core temperature of the food being displayed. Ensure the mains power supply is switched on. Switch on the display by pulling up the clear flap & pressing the **On/Off** button. *The LED display will illuminate showing the base heat start up temperature within the display, this will then rise steadily to around 85ºc in 20 - 25 minutes.* A green light will appear (snowflake symbol) to show the base heat is activated.

Top Heat. To turn the quartz heat lighting on, press the keyboard **light symbol** button. The green light symbol comes on. Quartz heat lighting is housed in the canopy head of the display.

Humidity Control Option. Before switching on humidity control, water must be added to the Gn containers provided, that are first placed in the front of the bain marie tank. Each houses 1 litre of water & will provide humidity for an appx. 4/5 hour serving period, prior to requiring topping up. To turn on humidity control, turn control knob clockwise to max. for 30 mins. then turn the knob to it's half way point (Orange indicator light is on). ***(See section F for filling of humidity trays)***

Top Heat Adjustment. The quartz heat lights fitted over the display are designed to maintain the surface temperature of the food where it is exposed to air. To adjust the quartz heat lighting, turn the round control knob clockwise, this provides adjustment of the top heat over a wide range. *The optimum setting will be found by experience, too low a setting will not maintain the temperature of the food, too high will result in drying out.*

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

The display base heat is factory pre-set at 85ºc, the control has a pre-set operating temp. of 85ºc which is suitable for most site situations when combined with the overhead quartz heat.

To view the set operating temperature :
Press and release the grey **set** button, the control will display the set operating temp. for 15 seconds, then it will 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.
If, however, the operating temperature needs to be altered to suit different product types:

To alter the pre-set operating temperature :
Press and release the grey **set** button, for more than 2 seconds
The control will display the pre-set operating temperature for 10 seconds & '*ºc*' will flash.
Within the 10 seconds, use the **Up** & **Down** buttons to adjust the operating/food display temperature.
Press The **Up** button to increase operating temperature.
Press The **Down** button to decrease operating temperature.
When altered press 'set' button or wait 10 seconds for new setting to be stored.
* *Remember the display is designed to display pre-heated food, not to heat food from cold.*

D) Tamper Proof Locking Of The Control Panel

To prevent tampering, the control can be locked. The current temperature of the display & 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 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 The Dixell XW40L Control Panel LED Symbols Show

When the display is in use, the control panel symbol functions are described below.

Lighting -
Indication that top heat lamps on.

Alarm -
P1 -Thermostatic Probe Failure *can be caused by lights & base heat left on with no gn containers in the display.*
Err -Data Corruption

Not Applicable -
functions are not used on heated model except snowflake (base heating).

Base Heat Is On -
temperature indication that heating is on.

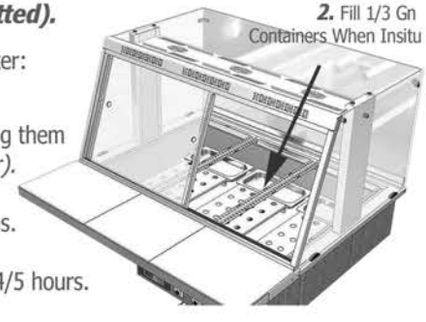
Decimal Point -
for temp. display in ºc

If an alarm message shows, check troubleshooting guide before calling service dept. T. 01254 238 282

F) Filling Humidity Trays Prior To Use Of Bain Marie (If Fitted).

Before switching on bain marie, fill 1/3 Gn containers supplied with water:

1. Open rear sliding doors & remove the Gn pan support collars above.
2. Use a jug to fill the 1/3 Gn x 40mm containers provided, after placing them in the front of bain marie tank. *(Each container holds a litre of water).*
Do not add water directly into the main bain marie tank.
3. Finally replace Gn pan support collars & fit the required Gn food pans. The deep bain marie can accept 4x 1/3Gn pans per 1/1 section. Depending on humidity control setting, humidity will be present for 4/5 hours.



2. Fill 1/3 Gn Containers When Insitu

DRY HEAT BAIN MARIE (1/1 GN) & (1/1 + 1/3 GN) + (HUMIDITY CONTROL OPTION)

G) Switching Off The Dry Heat Bain Marie Display After Serving Period (Standby).

At the end of the serving period, the display should be switched off by pressing the grey **On/Off** button. The LED will display **'OFF'** and the quartz heat lamps above will also shut down.
Base heat temperature settings will be retained.

** If the quartz heat lamps have been adjusted to suit the product being displayed, the heat lamp setting will also be saved, providing the quartz heat adjustment knob is not moved.*

The humidity control knob should also be turned to the off position - it will 'click' when off.

H) Recommended Food Display Layout

The bain marie uses dry heat with adjustable humidity controlled via a switched dimmer switch, this keeps a level of moisture in the air to slow the drying of food in the display, providing fresher food & saving the operator wastage.

Breakfast
Long Term Holding (2-4 hours)
Baked beans, tomatoes, bacon, sausage, black pudding, mushrooms, hash browns

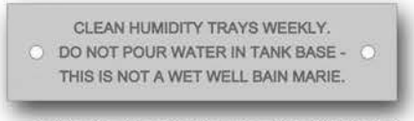
Lunch/ Dinner
Long Term Holding (2-4 hours)
Stews, curry, chilli dishes, sliced meats in gravy or sauce, pasta in sauce,vegetables (dry or in liquid), ribs with sauce, chicken portions

Breakfast/ Brunch
Short Term Holding (15-20 minutes)
Omlettes, fried/ boiled eggs, baked potatoes

Lunch/ Dinner
Short Term Holding (15-20 minutes)
Battered fish, chips/ fries *(dry heat)*

Best Practices For Operation

1. All food placed in steel containers must be already at or above the desired service temperature.
2. The Bain-Marie is supplied with element cover plates, spreading the heat from the elements evenly around the bases of the steel gastronorm containers. These cover plates must be in position when the unit is in use; some discolouration due to the high temperatures achieved is normal.
3. For Humidity function - Fill the 1/3 Gn x 40mm humidity trays when insitu in the front of bain marie tank, before use.
4. **Do not add water directly into the main bain marie tank.**
5. Empty the humidity trays after each serving period, when the unit has sufficiently cooled down.
6. Clean the humidity trays that hold water on a weekly basis, do not leave standing water in them.
7. Observe the user instructions fitted on the warning sign mounted above sliding doors on operator side of the display.



7. Warning Sign (On Operator Side Of Display)

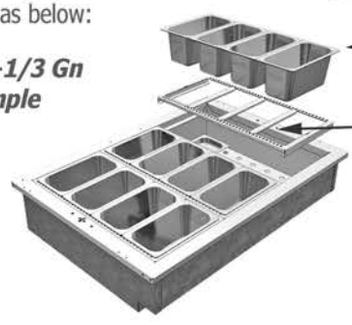
I) Operational Use Of The Quartz Heat Lamps

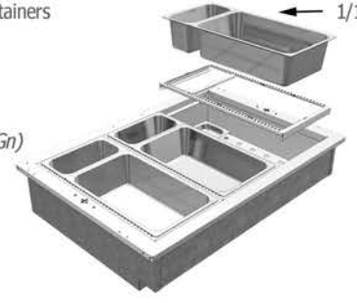
The lamps achieve operating temperature rapidly and are extremely hot, ***never touch the lamps when they are switched on. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail.***

J) Fitting GN Pans In Support Collars (Bain Marie)

The bain marie unit is supplied with 1/1 or 1/1+1/3 Gn deep support collars. Each collar is 1/1Gn wide and has a series of holes along each edge to allow moisture circulation to pass through, into the display area, if the humidity tray containers are present in the tank area below.
When placed in position, each collar sits on flanges located on the bain marie wall.
Each collar has removable intermediate support bars ***(item 1)*** to allow the display of Gn containers in typical layouts as below:

1/1+1/3 Gn Example





**Satisfactory temperatures will be obtained if all apertures are filled with GN containers or fitted with lids.*

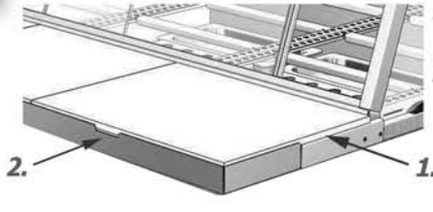
K) Using The Sliding Doors (Two Way Reflecting Mirrored Type).

The operator side of the display is fitted with inclined 6mm thk. mirrored toughened sliding rear doors. Each door can be opened by sliding the door along a nylon track and is fitted with a finger pull. The mirrored face reflects the food products on display below, but operators can view the display through the reverse side of the glass. The doors are fitted with a clear silicone/plastic cushion on the closing edge to prevent damage. Care should still be taken however as to applying excess force used when opening and closing.

Sliding Door Protective Edge

L) Using The Rear Polyethylene Cutting Boards/ Prep. Shelf (If Fitted).

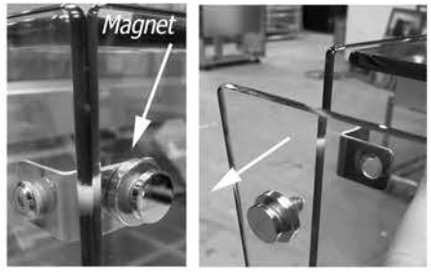
The operator side of the display is fitted with a s/steel rear food preparation shelf.
Within this rear shelf are removable sections of 10mm thick polyethylene cutting boards.
These can be taken out for routine cleaning as follows:



1. Lifted from the rear by using the notched recess in the shelf edge rear or
2. Lifting from the end by using the notched recess in the shelf edge ends.

L) Cleaning The Ass. Serve Front Glass (If Fitted).

The front glass will open forward 22º & lock in its' tilt hinge, to allow for cleaning of the inner face, by pulling each top corner simultaneously to release the **top magnets** that hold it in place *(On larger models, this is in two pieces)*



Pull glass at each top corner simulaneously to tilt.

MAINTENANCE

M) Replacing The Toughened Top Glass & Side Glass.

Top Glass

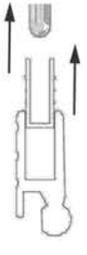
1. Undo/ remove 4 no. M6 Connector bolts
2. Undo/ remove 4 no. nylon shoulder washers
3. The top glass can then be lifted off.
4. Replacement is a reverse of the above.

Side Glass

1. Undo/ remove 3 no. M6 Connector bolts
2. Undo/ remove 3 no. nylon shoulder washers *(these protect the glass holes).*
3. The side glass can then be lifted away.
4. Replacment is a reverse of the above.

Front Glass

1. Tilt glass forward & lift upwards to remove.
2. Remove/ retain hinge & silicone gasket for re-use - glass may need to be further broken to remove.
3. Fit retained gasket & hinge to new glass using lubricant & rubber mallet.
4. Refix new glass in hinge with 2 no. magnet assemblies.



2. Removing hinge & gasket

N) Switching Off The Heated Bain Marie 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 using the On/Off button on the control panel does not fully isolate the unit.

(Hot Gantry) Use Of The Quartz Heat Gantry Lamps.
The 200w jacketed lamps heat up rapidly and are extremely hot, never touch the lamps when they are switched on. **Do not touch the lamps with bare fingers as oil deposits from the skin can cause the lamp to fail.** The glass outer sleeve protects the filament from falling into food if the fitting fails.

O) Maintaining/ Replacing The Quartz Heat Gantry Lamps

The service life of the quartz heat lights will be extended if they are cleaned weekly, when cold using methylated spirits and a cotton pad. Do not touch the lamps with bare fingers even when they are turned off, as oil deposits from the skin will cause the lamp to fail. The lamps are mounted in the gantry canopy head.
When replacing the lamp, ensure the display is isolated and replace the lamp, ensuring no skin contact is made with the fitting during the operation. Please note - Quartz lamps are catering type **infrared** bulbs NOT standard off-the-shelf tungsten bulbs used in domestic lighting.
Parts replacement must be undertaken by a competent installer.

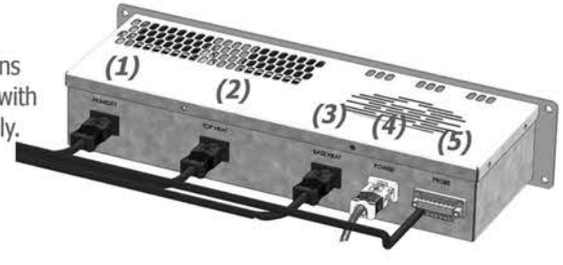
P) Power Supply Failure To The Display (>3kw)

1. In the event that the unit will not switch on, the plug top fuse should be checked/ replaced by a competent person. Ensure the same rated fuse is replaced.

2. Locate the hot control box which should be sited under the display. The box will be connected to a loom on the underside of the model.

3. Check the humidity control - if fitted ***(1)*** top heat ***(2)*** & base heat ***(3)*** supply leads, mains power lead ***(4)*** & probe connection ***(5)*** are fitted correctly & not loose, in the corresponding supply sockets located on the rear of the control box.

4. <3kw display (5/1 Gn) would have mains power lead connection to the control box, with cable to be hard wired on site to 16A supply.



Q) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass surfaces 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.
Never hose down, wash, submerge or rinse electrical parts on the display.

MAINTENANCE CONTINUED

R) Achieving Best Performance

1. Ensure that the food is at or over the serving temperature when placed in the display.
2. Do not use the heated bain marie for reheating or cooking purposes.
3. Introduce pre-heated product to the display. Do not heat from cold.
4. The position of the heated display may effect its' efficiency, beware draughts i.e. if air conditioning extraction sytems are sited above the display.
5. Correct temperatures will be achieved if all apertures are filled with containers/ fitted with lids.
6. Do not place tin foil inside the bain marie tank.
7. Ensure perforated element covers are fitted over the rod elements in the tank.
8. Humidity control model - always ensure the humidity tray water level is full prior to use.
9. Humidity control model - do not add water directly into the main tank
10. If food is drying out, turn down quartz heat lamps (or check water level if humidity tray model)
11. If food is not maintaining temperature, either turn up the quartz heat lamps above and/ or adjust the base heat temperature. Stir food regularly to distribute heat throughout.

S) Cleaning The Bain Marie Tank.

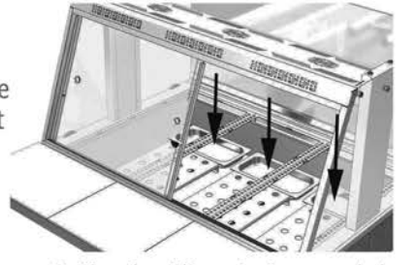
After use switch off the display and isolate it from the electrical supply.
Allow it to cool prior to cleaning.

1. Remove the perforated steel element covers.

2. This will reveal a series of heated rod elements underneath, when cleaning inside the Bain-Marie tank, great care must be taken not to bend these rod elements, as this will ultimately cause electrical failure

(Cleaning Humidity Trays - Humidity Control Model)

3. All 1/3 Gn x 40mm containers/ humidity trays present in the tank front should be emptied and cleaned regularly, to prevent standing water from occuring *(cleaned at least once weekly or more frequently).* The inside of the Bain-Marie should be cleaned with a damp Scotchbrite pad and a little detergent, preferably whilst it is still warm after use.
It should then be wiped dry with a clean cloth.



3. Clean humidity water trays regularly.

T) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot.
   This action should remove most substances encountered.
2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.
3. Where the display has a directionally polished grain, any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.
4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.
5. If required, dry the display after use with a soft dry cloth or towel.
6. The steel gantry section should be cleaned with a damp cloth only.
7. Glass and rear mirrored sliding doors should be cleaned with a low odour glass cleaner.
8. If water has been left standing in the humidity trays within the tank area for an extended period of time, these can be cleaned before use with a bactericidal sanitising treatment to ensure any bacteria growth has been neutralised.

TROUBLESHOOTING - DRY HEAT BAIN MARIE (1/1 GN) & (1/1 + 1/3 GN) + (HUMIDITY CONTROL OPTION)

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Hot unit - No power/ no LED display on.	***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 counter by others. End user / Installer to check the fuse in counter MCB ***6.*** Has counter RCD tripped? ***7.*** Is undercounter control box sited in excessive heat location ? ***8.*** If the electrical supply size serving the display (*or fuse*) is incorrectly fitted by installer ***9.*** No humidity control indicator light when turned on/ no control panel LED display lights on.	***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 to replace suitably sized fuse. ***7.*** Installer / CED service engineer replace / repair damaged control box ***8.*** End User / Installer to rectify ***9.*** Installer/ check control box plug connections are engaged (see Maintenance section P).
Error messages shown on control panel.	***1.*** Controller showing **P1** - *probe failed* ***2.*** Controller showing **Err** - *programme error*	***1.*** CED service engineer to replace NTC thermostatic probe. ***2.*** CED service engineer to replace control panel/ Installer to check correct connection leads are fitted to back of control box and are not loose.
Bain marie not maintaining food temperature.	***1.*** Are gastronorm containers fitted in each steel container collar ? - Heat loss occuring ***2.*** Is control panel temperature set at 85ºC (Unit temperature set point may have been altered) ***3.*** Are heated quartz lamps all working. ***4.*** Are all heating elements in the base of the unit hot (Location-under the perforated element cover) ***5.*** Is produce being introduced into unit at correct temperature (unit designed to hold food temperatures, not cook or heat-up) ***6.*** Is too much produce being held in containers (food should be displayed level with container top) ***7.*** Is a ceiling mounted air conditioning draft present over display (Hold napkin loosely over display to test) ***8.*** Are drafts present from open entrance doors/ windows/ coridors (Hold napkin loosely over display to test)	***1.*** End User fit any missing G/N containers. ***2.*** End User to adjust set point on control panel. ***3.*** End User / Installer to replace halogen lamps. ***4.*** CED service engineer to replace element ***5.*** End User to rectify. (food supply chain issue) - introduce food at serving temperature ***6.*** End User to rectify (operational issue) ***7.*** End User to re-direct / switch off / re-site air conditioning. ***8.*** End User to eliminate draft over display surface.
Humidity to bain marie display excessive/ not present	***1.*** Has water been added manually to the humidity trays in the tank base prior to operational use. ***2.*** Has water been added to main tank, not humidity trays ? ***3.*** Is humidity control turned on (orange indicator light) ? ***4.*** Is humidity control turned on fully creating too much humidity after heating up period ? ***5.*** Is surrounding environment cold/ room temperature causing too much humidity/condensation.	***1.*** End User to add water to humidity trays. ***2.*** End user to remove water from main tank - unit not designed as a wet well bain marie. ***3.*** End user to switch on humidity control knob (clockwise) ***4.*** End user to turn down (or off) humidity control knob (anti-clockwise) ***5.*** End user to rectify environment - provide ventilation/ increase room temperature.

OPERATION

A) Switching On The Chilled Deep Deli 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 ºc and 5 ºc in a maximum 25 ºc ambient temperature, 50% relative humidity. The control has a pre-set operating temp. of 2ºc 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 1ºc or 2ºc 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 :

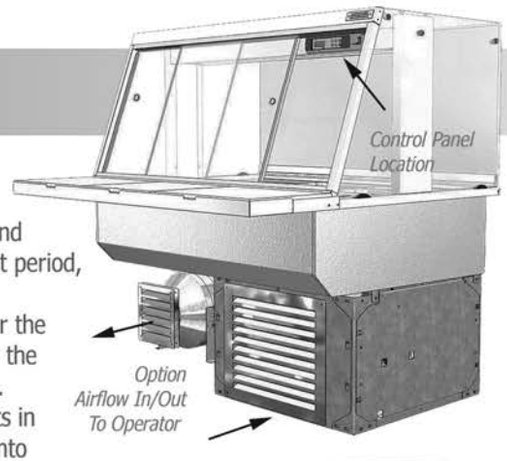
Press & hold **Up & Down** buttons together until display flashes **'POF'**-buttons are locked.

To Unlock The Control Panel :

Press & hold **Up & Down** buttons together until display flashes **'PON'**-buttons are 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 perodically, 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

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

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

Decimal Point -
for temp. display in ºc

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

G) Optional Airflow Kit Function - Air In/ Out Operator Side (If Fitted).

The airflow kit fan is designed to run constantly, even when the unit is in 'standby' mode (off at the control panel)
1) The refrigerated coil defrosts in standby & ice build-up on the coil melts into the evaporator drip tray, which is live.
2) The evaporator drip tray burns the defrost water off as steam & works on a float switch.
3) The rate/time at which coil defrosts/ amount of ice present on the coil is variable depending on the atmosphere & temperature in the room. **Hence the need for the constant fan run on in stand-by.**
4) If the fan is switched off at the MCB, the evaporator tray will switch off and could potentially overflow.
5) If the fan is switched off by a timer switch, the evaporator tray would stay live but steam generated from defrosting coil can build up underneath the display/ & could form harmful bacteria on these surfaces.

OPERATION CONTINUED

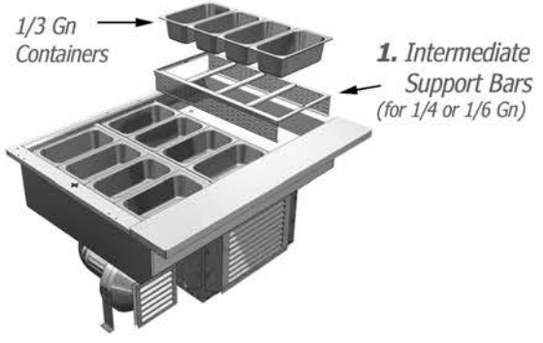
H) Switching Off The Chilled Deli After Serving Period.

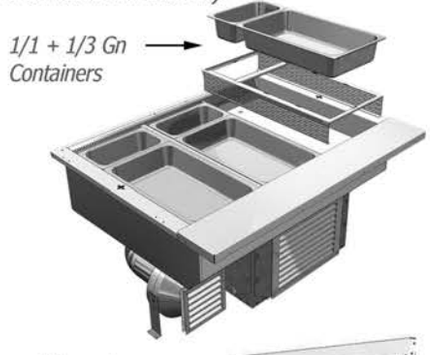
At the end of the serving period, the display should be switched off by pressing the blue **On/Off** button. The LED will display **'OFF'**.* **Do not isolate the display by turning off at the counter main switch, unless maintenance is being undertaken.**

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. The airflow kit fan (if fitted) extracts this as steam to prevent drip tray overflowing.

I) Fitting Gn Pans In Support Trivets (1/1 + 1/3 Gn Cold Deep Deli Example Shown).

The cold deli display is supplied with 1/1Gn or 1/1+1/3 Gn deep support trivets. Each trivet is 1/1 Gn wide & accepts 100mm deep Gn containers. When placed in position, each trivet sits on the steel deck plate in the deli base. Each trivet has removable intermediate support bars ***(item 1)*** to allow the display of Gn containers in typical layouts *(Smaller 1/4 Gn & 1/6 Gn sizes will also fit).*





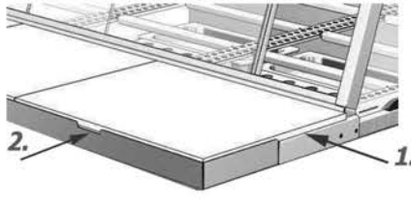
J) Using The Sliding Doors (Two Way Reflecting Mirrored Type).

The operator side of the display is fitted with inclined 6mm thk. mirrored toughened sliding rear doors. Each door can be opened by sliding the door along a nylon track and is fitted with a flush pull. The mirrored face reflects the food products on display below, but operators can view the display through the reverse side of the glass. The doors are fitted with a clear silicone/plastic cushion on the closing edge to prevent damage. Care should still be taken however as to applying excess force used when opening and closing.

Sliding Door Protective Edge

K) Using The Rear Polyethylene Cutting Boards/ Prep. Shelf (If Fitted).

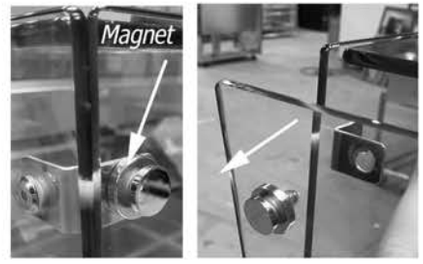
The operator side of the display is fitted with s/steel rear food preparation shelf. Within this are removable 10mm thick polyethylene cutting boards. These can be taken out for routine cleaning as follows:



1. Lifted from the rear by using the notched recess in the shelf edge rear or
2. Lifting from the end by using the notched recess in the shelf edge ends.

L) Cleaning The Ass. Serve Front Glass (If Fitted).

The front glass will open forward 22º & lock in its' tilt hinge, to allow for cleaning of the inner face, by pulling each top corner simultaneously to release the **top magnets** that hold it in place *(On larger models, glass is in two pieces)*



Pull glass at each top corner simulaneously to tilt.

MAINTENANCE

M) Replacing The Toughened Top Glass & Side Glass.

Top Glass.

1. Undo/ remove 4 no. M6 Connector bolts
2. Undo/ remove 4 no. nylon shoulder washers
3. The top glass can then be lifted off.
4. Replacement is a reverse of the above.

Side Glass.

1. Undo/ remove 3 no. M6 Connector bolts
2. Undo/ remove 3 no. nylon shoulder washers *(these protect the glass holes).*
3. The side glass can then be lifted away.
4. Replacment is a reverse of the above.

Front Glass.

1. Tilt glass forward & lift upwards to remove.
2. Remove/ retain hinge & silicone gasket for re-use - redundant glass may need to be further broken to release.
3. Fit retained gasket & hinge to new glass using lubricant & rubber mallet.
4. Refix new glass in hinge with 2 no. magnet assemblies.

N) 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. 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 the 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)

1. Remove the large rear grille in the counter fascia panel, or remove the panel itself.

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.

MAINTENANCE

O) Switching Off The Chilled Deli/ 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.

P) Replacing The LED Light Fitting

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

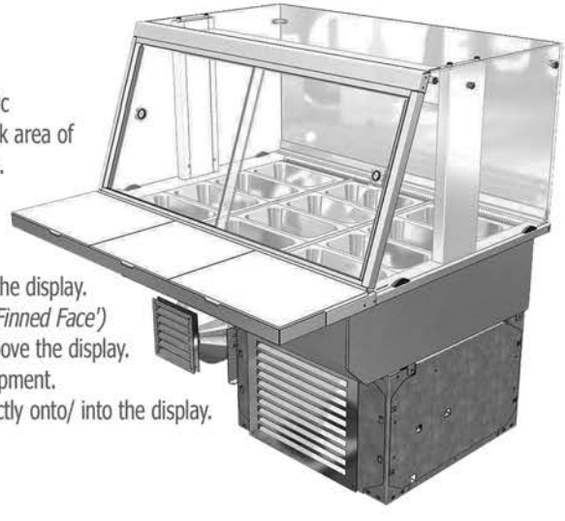
1. Disconnect the light lead that is attached to the side of the fitting.

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.

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

Q) Achieving Best Performance



1. Introduce product to the display at or below 5ºc
2. Produce should not be displayed above the deck area of the display, where it is outside the cooling area.
3. The display position may effect its' efficiency, beware :
* **High temperatures** in the surrounding room.
* **Restricted air flow** to the compressor below the display. *(see section on 'Cleaning The Condensing Unit Finned Face')*
* **Draughts,** e.g. air conditioning extract sited above the display.
* **Warm air** from nearby heaters or cooking equipment.
* **Radiant energy** i.e. direct sunlight falling directly onto/ into the display.

R) 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 K, then decant the unit of produce :

1. Lift out the deck plates by the finger holes provided.

2. This will expose the fan deck below.

3. 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.

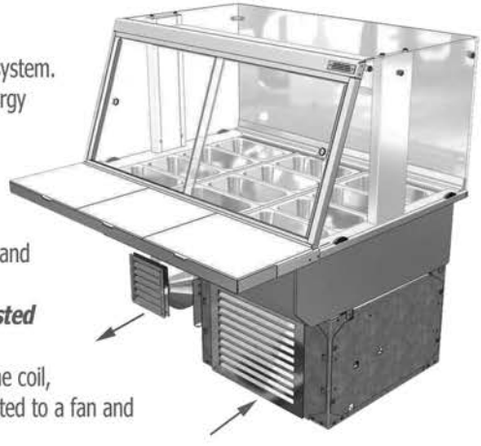
9. The tank base & coil cover can be cleaned using a damp cloth & mild detergent.

S) General Cleaning

Before commencing any cleaning operation, the unit must be isolated. The glass front/ top screen & end glass 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. Never hose down, wash, submerge or rinse electrical parts on the display.
The 1/1 +1/3 GN deck plates will fit into an industrial dishwasher.

MAINTENANCE CONTINUED

T) How The Cold Deli Works.



The cold deli/ multi level deli works using a fan blown cold air system.
The condensing unit which chills the display operates using energy efficient R290 hydrocarbon refrigerant.

1. Air is required to enter the condensing unit through a louvered grille or slots on the customer / operator side fascia panel of the counter.

2. The condensing unit chills the coil in the base of the display and fans blow the cold air over the deck area.

The cold air passes through slots in the deck wall, assisted by honeycomb shaped sheet material to direct the air.

3. The warm air generated by the condensing unit as it chills the coil, is expelled from the unit via a second grille that may be connected to a fan and flexible duct, fitted on the operator side of the counter.
The air intake grille must always have a four sided tunnel or plenum fitted between the fascia panel and the 'finned' face of the condensing unit.
This prevents warm air being re-circulated back through the condensing unit.

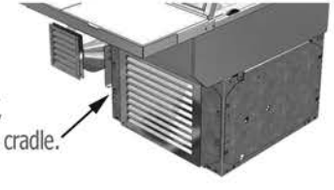
U) Cleaning The Automatic Evaporating Drip Tray (If Airflow Operator Side Option Fitted)

The drip tray is located inside the condensing unit cradle of the display, on the operator side.
It is hot when on. The display **must be isolated** from the main supply prior to the cleaning procedure e.g. 3 monthly periods :

1. Allow the drip tray to cool for an hour.

2. Access is by first removing the rear counter panel, which will expose the condensing unit cradle behind.

3. The side wall of the cradle (that has the flexible duct attached to it) will slide off, after 2 no. screws are removed. These are found on the front corner of the side cradle.
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.

4. Pull apart the connector plug and lift out the drip tray and element from its' locating tabs.

5. Discard any water present.

6. 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) Automatic Evaporating Drip Tray

4. Pull Apart The Plug

V) Maintaining The Appearance Of The Display

To help maintain the displays' original appearance, a regular daily cleaning routine should be adhered using the following guidelines.

1. After use, wipe the display with a soft, damp, soapy cloth and rinse with clean water, preferably warm or hot. This action should remove most substances encountered.

2. For more heavy duty substances, including oil, grease and water-borne deposits, the use of a multi purpose cream cleaner applied with a soft, damp cloth will remove the deposits.

3. Where the display has a directionally polished grain,
any cleaning with abrasives should be carried out along the direction of the grain to prevent scratching.

4. Always remove wet cleaning aids from the surface after use, to avoid formation of water marks/stains.

5. If required, dry the display after use with a soft dry cloth or towel.

TROUBLESHOOTING - COLD DELI (1/1 GN) & (1/1 + 1/3 GN) + (AIRFLOW OPERATOR SIDE OPTION)

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
No power.	**1.** Is power switched on ? **2.** Is the unit switched off at the gantry mounted 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 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 (> 25ºC) **3.** Is humidity level in atmosphere above the equipments operating level (> *50% RH*) **4.** 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 ? **6. *If chilled unit fitted with airflow kit*** - is in line fan on ducting working (expelling warm air) ?	**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 **6.** Installer / Qualified service engineer replace fan complete / check wiring on site
Other messages shown on control panel.	**1.** Controller showing **DEF** - *unit in its defrost period* **2.** Controller showing **P1** - *thermastatic 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 2ºC ? *(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 equiment *(baked potato oven etc.)* ? **6.** Is food being displayed tightly packed, *(probe shows high temps. - airflow restricted around it)* **7.** If chilled well/ deli - Are the food containers too tall *(more than 100mm high)* ? *(if more than 100mm tall, some of food will be held outside of the chilled zone)* **8.** Are bottles being displayed multiple stacked ? *(probe shows high temps./airflow restricted)* **9.** Is direct sunlight or spotlights shining directly onto or into the display ? **10.** Can the condensing unit be heard working underneath the display ? **11.** Are the fans working under deck plates ? **12.** On site - Condensing unit solenoid valve may be faulty / may need adjusting **13.** 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 incorrect display containers/ dishes **8.** End User to rectify their food display layout (*see user manual*) **9.** End User / Installer to rectify site condition **10.** CED service engineer to attend - *component fault, incorrect install.* **11.** CED service engineer to repair / replace on site. **12.** CED service engineer to adjust / replace condensing unit solenoid valve **13.** CED service engineer to repair leak / replenish gas

Noise From Airflow Kit Fan	**1. *Chilled unit fitted with airflow kit*** - in line fan on ducting works 24/7 to expel condensing unit heat & coil defrost water evaporated as steam. Coil defrost period can occur when unit on or off (in standby).

TROUBLESHOOTING - COLD DELI (1/1 GN) & (1/1 + 1/3 GN) + (AIRFLOW OPERATOR SIDE OPTION)

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Light not working.	**1.** Has operator switched unit / lights on at control panel? **2.** Has switch on side of fluorescent light fitting been switched off ? **3.** Faulty light fitting - replace complete fitting **4.** Failed fluorescent / LED tube - replace tube	**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. **4.** Competent End User or CED qualified service engineer to fit on site.
Leaking/ overflowing evap tray.	**1.** Is operator switching unit off at counter or wall socket ? (*to check - switch off at control panel*) **2.** Is room temperature above the equipments operating level (> 25ºC) **3.** Is humidity level in atmosphere above the equipments operating level (> *50% 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 pressent in tray (element failure)	**1.** End User / Installer to rectify **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.	**1.** Is unit in defrost mode? **2.** Is room temperature above the equipments operating level (> 25ºC) **3.** Is humidity level in atmosphere above the equipments operating level (> *50% RH*) **4.** Has operator decreased set point of the cabinet from 2ºC (*to check - press control panel set button*) **5.** Is food merchandising above container height/ deflecting cold air from well area upwards.	**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.** End User / Installer to adjust **5.** End User re-merchandise food to be displayed level with containers.
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 sliding doors not shutting properly.	**1.** Has the unit been damaged during transport/ installation ? (In twist) **2.** Are rear polyethylene cutting boards not fitted properly in rear s/steel shelf. **3.** Has the unit been installed in a flat level surface in the counter top ?	**1.** Inform your Distributor / Installer on arrival of equipment. **2.** End User / Installer reposition polyethylene cutting boards correctly within steel shelf. **3.** End User / Installer to rectify incorrect fitting on site
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.

R290 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. +44(0) 254 238 282 Fax. +44(0)1254 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) Location Of Model CE Identification Label.

On completion of manufacturing and testing, a waterproof CE label is applied to the product.

1) On hot models, this CE label is attached to either:

Currently — In the gantry, under the quartz light duct.

OR

Previously — The lid of the control box,at the end of the loom.

2) On cold models, this CE label is attached to either:

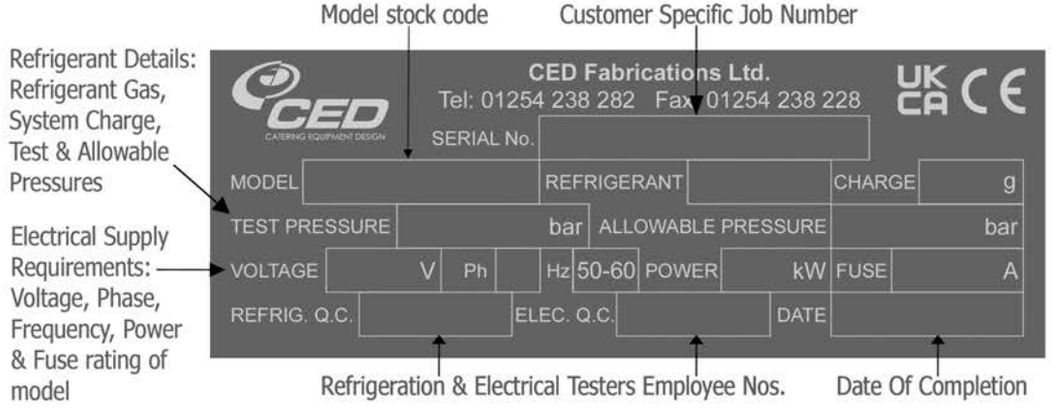
Currently — Inside the tank, under the deck plates

OR

Previously — The electrical control box, in the cradle.

E) Batch Numbering/Model Identification System - Label Layout

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



F) 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.

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.

G) R290 Warning Information

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

The unit is designed for use with R290 refrigerant. **Do not** substitute with other refrigerant types. Substitution should not be made without the approval of a competent person. Do not exceed the **unit charge** (grams)when replacing refrigerant.

H) Transportation Of The Display

These R290 hydrocarbon products can be transported by road, rail or sea within UK, Europe & Non Eurpopean 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.

Scenic

Food Displays

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Clayton-le-Moors,
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