

5. Only after checking to ensure that the inside has dried thoroughly (leave to dry for longer if necessary) start the unit by plugging it in and turning the power on.
6. Allow approximately two hours before re-loading the cabinet.

Troubleshooting

We are happy to attend any fault with your hired equipment; however the majority of problems we encounter can be resolved without our involvement. If your cabinet stops working please check the following

• Power Supply

1. If the lights are not working, along with the cabinet, it is probable the power is at fault.
2. Check that mains power is going to the unit, is the plug fully in the socket and is the plug switched on.
3. If you are using an extension lead please check that a fuse has not blown in the plug.

Any breakdowns we attend where the fault is traced to the unit being switched off or a fuse in an extension lead has blown will be charged back to you.

• Poor Cooling

1. Please check the condenser is not choked, if it is please brush clear as detailed.
2. Ensure the cabinet is not overloaded, allowing air to circulate around your product.
3. Check that the temperature in the location of the cabinet does not exceed the maximum operating temperature.
4. If the poor cooling remains an issue please contact us immediately.

For any problems please contact us 24-hours a day seven days a week.

Fridge Care Guide

Model (s)

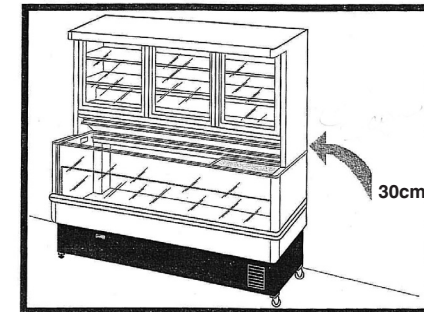


Before operating the appliance, please read this manual carefully and retain for future reference.

Following the easy steps that follow will help to ensure that your fridge or freezer operates as efficiently as possible, and will also allow the unit to perform to its' optimum capability.

Positioning

All integral refrigerated units need a degree of space around them, this allows air to pass freely through the evaporator and condenser.



We recommend a minimum gap from the rear of the unit to a wall of 30cm. Our integral cabinets come fitted with air curtains to minimise cold air loss. However to ensure this is maximised we would not advise locating the cabinet in direct sunlight or near a heat source.

The cabinet should not be located near open windows/doors or air inlets/outlets. Placing the cabinet in an area where wind can effect the performance will substantially increase your running costs.

The maximum recommended operating temperature for our cabinets is 30°C, with a relative humidity of 55% at 30°C.

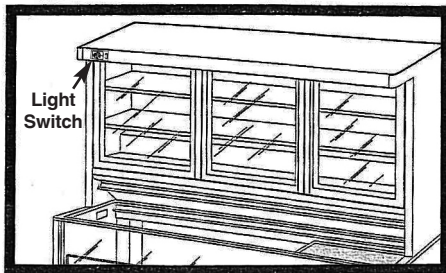
Preparing the appliance for use

The thermostats on the unit will have been pre-set for your application during our pre-delivery inspections. Please do not adjust the thermostats as this will effect the performance of the unit. If you have a concern, please refer to the trouble shooting guide at the rear of this leaflet or contact us to discuss.

After delivery it is necessary to allow the unit to sit for a brief period, allowing oil in the compressor to settle. This should take no longer than two hours from final positioning. When first using the cabinet please allow two hours from switching on until loading, allowing the unit to run to operating temperature. The refrigerated cabinet or freezer is designed to conserve the temperature of food but not to lower it. The foodstuffs must already be at their conservation temperature prior to loading. When loading the cabinet please do not overload the shelves, this will allow air to circulate around all of your products.

Energy Saving

Our cabinets come fitted with night blinds on multi-decks and well covers for freezers, ensuring these are deployed when the cabinet is not in use, particularly at night will conserve energy.



The cabinet lighting can be operated independently, and we would recommend that these are turned off when the cabinet is not in use or at night time. On multi-decks and HGW units this can be found underneath the top canopy on the left or right.

Maintenance and Cleaning

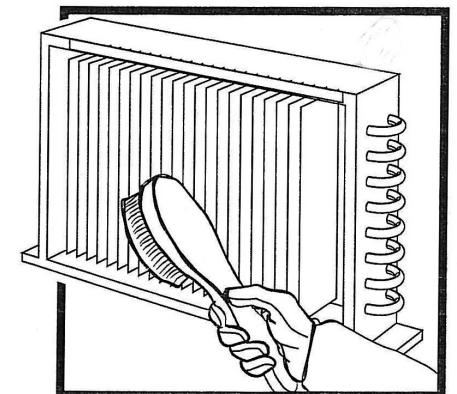
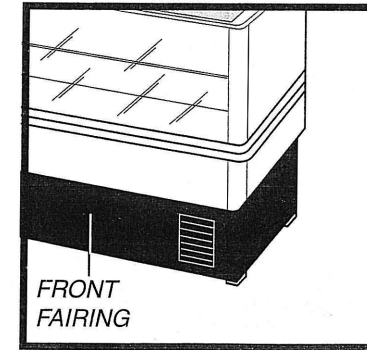
Caution - Before performing any cleaning on the fridge please ensure the machine is switched off.

Refrigerated cabinets are generally very reliable, however there are some simple user tasks that can ensure the cabinet maximises performance and minimises energy use.

• Condenser Cleaning - Multi-Decks only

The condenser is located on the front of the cabinet behind the lower fascia, and in essence draws air into the cabinet for cooling. At least every thirty days clean the condenser with a hard brush, taking off dust and dirt from between the fins. A dirty condenser neither cools or works correctly.

To access the condenser either push up the lower trim panel, releasing it from its locating pins, or undo the four small screws in each corner of the panel.



Warning - Do not use metal brushes to clean the condenser, it is advisable to protect your hands with gloves before cleaning the condenser.

• Defrosting the Cabinet

It is advised to defrost the display cabinet every three months, to melt any ice that may have formed among the condenser fins. Defrost as follows:

1. Unplug the cabinet from the electrical power by the mains switch on your wall.
2. Empty the cabinet, storing the contents in other appropriate storage areas.
3. Wait until the cabinet reaches ambient temperature.
4. Carefully clean the inside of the cabinet with lukewarm water and mild soap. Wipe thoroughly with a soft cloth.