

# USER MANUAL for refrigerated counter

## OHIO



**Dear customer,**

The refrigerated display case that you bought fulfils the highest requirements imposed on refrigerating equipment of such type.

The display case is suitable for selling eatables and drinks either in a self-service mode, or with the help of an attendant. Please read this user manual carefully before installing and using of the appliance.

### **Important notice:**

**This counter is not intended for cooling-down of displayed goods, but to maintain the temperature of properly chilled goods.** Further the counter is designed for ambient temperature up to +25 °C and ambient humidity of 60% R.H.

Please read the following instructions carefully and keep it in safe place for future consultations. All work required to install the appliance should be carried out in compliance with all local standards and regulations and must be carried out by qualified personnel only

## **1. INSTALLATION INSTRUCTIONS**

### **1.1.SPECIFICATIONS**

Model	Outside dimensions mm	Operating temperature °C	Net weight KGs	Electrical specification	
				Power kW	Voltage
Standard	1302x620x640	+2/+12	85	250	230 V- 50Hz
Self-service	1302x620x640	+2/+12	85	250	230 V- 50Hz

## 1.2. POSITIONING

During transportation, moving or any handling care should be taken to avoid breaking the glasses

Remove the appliance from its packing and move to its position. Avoid unnecessary tilting. Keep the display case still minimally half an hour after any handling or manipulation. **Any handling or manipulation can be made only after the showcase was powered off.**

The display case is to be installed on a dry and smooth board. Be sure the board is solid and straight.

**Be sure that there is a sufficient space (at least of 10 cm) around the air vents of the motor compressor unit for keeping air circulation on. The air circulation has to be ensured in order not to restrict the ventilation, reduce the output of the cooling unit and inflict damage on the cooling unit.**

The display case shall not be placed in the vicinity of a thermal source and shall not be directly exposed to the sun – in these cases the service life of the product is significantly reduced and also the manufacturer cannot guarantee that the pre-set inner temperature will hold. The manufacturer decline all responsibility where poor performance is due to incorrect installation in disregard of the above conditions

Now, after correct installation, remove the polyethylene sheeting.

## 1.3. ELECTRICAL CONNECTION

**It is necessary to check with qualified personnel whether the supplied socket 203 V fulfil valid regulations of your country and is in perfect state (no damage during transportation/manipulation has been occurred).**

- check the compliance of the power supply with the needed voltage
- Connect the appliance to power supply only if a.m. conditions are fulfilled

## 1.4. PREPARATORY WORK BEFORE COMMISSIONING

Clean the display case thoroughly before inserting food products and commissioning  
- see the chapter "Cleaning and maintenance".

# 2. OPERATING INSTRUCTION

## 2.1 OPERATION

The counter is equipped with the electronic control unit which ensures adjusting of required temperature and regular defrosting of the evaporator the defrosting of the evaporator (it happens every 6 hours for the time period of 40 minutes). The condensate water from evaporator is caught and drained away to a bath where its liquidation happens by heating element

## 2.2 CONTROL PANEL

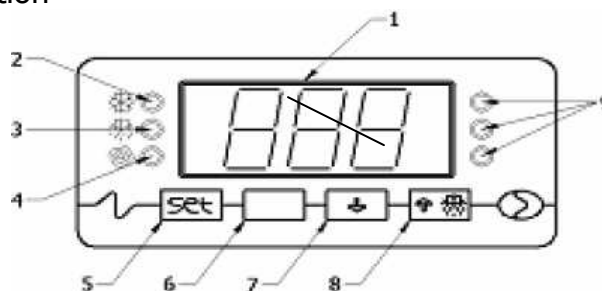
The panel with operating elements is placed on the left side of the case from service side.

There are 2 switches and one electronic controller.



### Description of the control unit:

1. Display
2. pilot-light of cooling
3. pilot-light of defrosting
4. pilot-light of evaporator fan
5. Setting button
6. Dummy - no function
7. Button to set a lower value
8. Button to set higher values and manually start the defrosting
9. Dummy - no function



To start up the unit press **Main On-Off button**. The showcases start to cool according to pre-set temperature in the electronic Control unit. To switch on the lightening of the case – please press the **Light switch**.

**Food products should be loaded into the counter only after complete cooling of inside space.**




After finishing selling, take out all the remaining food products (pastry) and keep them in refrigerators. Turn off the lighting and the "On-Off" main switch for cooling. The process of collection, off take and disposal of condensate from an evaporator is automatic.




In standby mode the control unit displays the current temperature of the cooling area. During defrosting, the measured temperature get blocked (remains the same). After the completion, the measuring of the temperature goes back to normal mode.

## **Control the set temperature of the cooling area**

Press the button  the value is displayed on the display for about 15 seconds.

## **How to change the set temperature of the cooling area**


**To increase the temperature:** Press and release the button  the set temperature will display and press the button  to set the desired value and then press and release the button .

**To reduce the temperature:** Press and release the button  the set temperature will display and press the button  to set the desired value and then press and release the button .

## **Evaporator defrosting**

The evaporator defrosting is made automatic in times interval pre-set in controller.


### **To activate manual defrost process**

Hold the button  for 4 seconds. If after this time the pilot-light of defrosting lights up, defrost is activated. Defrost will not start if there is not sufficient minimum temperature on the evaporator.

### **Temperature alarms:**

The control unit measures the time during which there is too high or too low temperature in a cooling area.

If this period exceeds the limit, it will alert you to the fact by flashing symbol **AL** (low temperature) or **AH** (high temperature). Wants to cancel the alarm, turn off the device from the power. Manual activation of defrosting

Press and hold the button  for 4 seconds. If the indicator of defrosting is lit up after this period, thawing (defrosting) is activated. Defrosting is not activated until a sufficient minimal temperature is reached in the evaporator.

## **TROUBLESHOOTING**

### **Temperature alarm:**

The control unit measures the period during which there is an excessively high or low temperature in the cooling space. If this period exceeds a pre-set limit, you are warned by blinking digits on the display. If you want to stop the blinking, switch the display case off and on.

Symbol	Type of failure	Correction	Influence on device
PR 1	Sensor failure of temperature in cooling area	Turn off and turn on The device. If the alarm remains on, call <b>A service company.</b>	Cooling will be switched on <b>And off at regular intervals.</b>
PR 2	Sensor failure of evaporator temperature	Turn off and turn on The device. If the alarm remains on, call <b>A service company.</b>	Cooling will be switched on <b>And off at regular intervals.</b>

### **3. CORRECT USE, CLEANING AND MAINTENANCE**

Careful use and regular maintenance will ensure that your appliance gives long and trouble free service.

#### **3.1 CORRECT USE**

Follow the operating instructions given here and do not tamper with the safety devices.

- the products can be filled only after the unit is cold down on required temperature
- food products warmer than the specified temperature should not be placed into the appliance
- an unobstructed space of at least 20 mm must be left between the products and the shelf
- all products must be removed from the appliance and stored in proper cooling boxes after finishing the sales period
- during a new delivery, the shop personnel should be informed about the need to put the old products closer to customer to sell them first and new products at the back of the cabinet

#### **3.2 CLEANING**

- **Carefully and frequently clean the surfaces using a damp cloth, use soap and water or normal detergents, so long as these do not contain abrasives or chlorine based substances. The fundamental rule is to guarantee that the cleaning detergents are both non-toxic and hygienic.**
- **do not use high pressure cleaning methods**
- **before cleaning always switch of the power**
- do not use any abrasive substances

#### **3.3 MAINTENANCE**

The appliance is built to require little maintenance:

- **the condenser must be cleaned at least every 2 months** (however in case of extra dusty space it should be done more frequently), when cleaning the condenser never use hard and sharp tools which could damage the condensers fins we recommend you to use a vacuum cleaner
- **frequently check the cord and socket**

