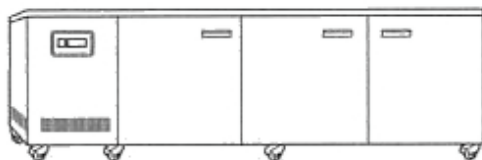
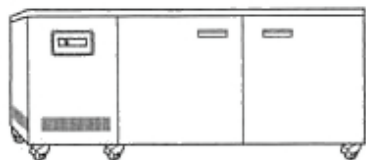
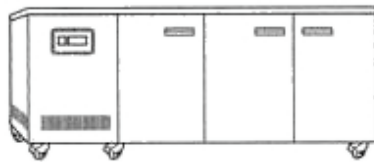
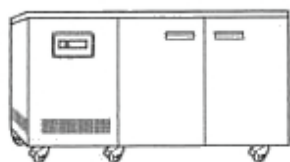
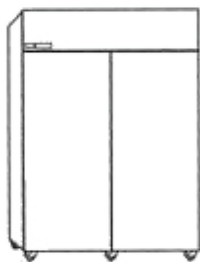


Gastro Pro Cabinets/ Counters



GB Operating Instructions



Operating Instructions

CE

POSITIONING/ UNPACKING

Positioning

IMPORTANT:

Ensure adequate ventilation for efficient operation.

Where possible, ensure that counter is not adjacent to a heat source.

Unpacking

The counter/cabinet is mounted on a pallet and shrink-wrapped. Keys and wiring diagram are supplied in a clear pocket stuck to the front of the counter/cabinet. Carefully remove the shrink-wrapping. Make sure that any sharp instrument used does not damage the counter/cabinet.

Remove protective plastic film from counter/cabinet body. For clean removal, carefully run a sharp blade along joints and edges.

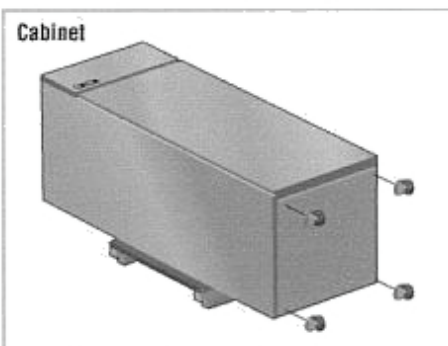
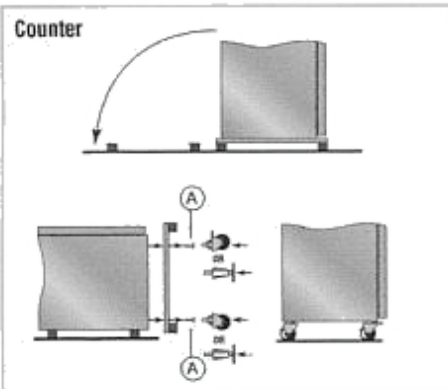
Removal of pallet

Remove fittings from inside the counter/cabinet.

Carefully lay the counter/cabinet on its back on suitable blocks of wood.

Remove the pallet by unscrewing the securing bolts **A**. Fit the castors into the vacated bolt holes with the lockable castors at the front.

Return the counter/cabinet to an upright position without delay.



CASTORS

These are boxed with the shelves and shelf supports inside the counter/cabinet.

These models are normally fitted with 75mm swivelling castors. The front castors are lockable.

NB. ENSURE THAT THE CASTORS ARE SECURELY TIGHTENED ON INSTALLATION.

Check the level of the counter/cabinet with a spirit level. If the counter/cabinet is not level the door(s) may not close correctly.

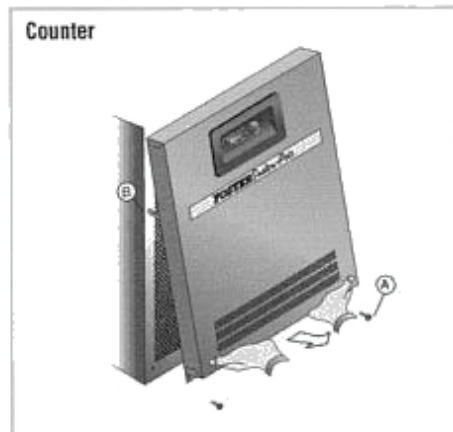
Counter/Cabinet levels may be adjusted by inserting spacer washers between the appropriate castor and the base of the counter/cabinet.



UNIT COMPARTMENT COVER

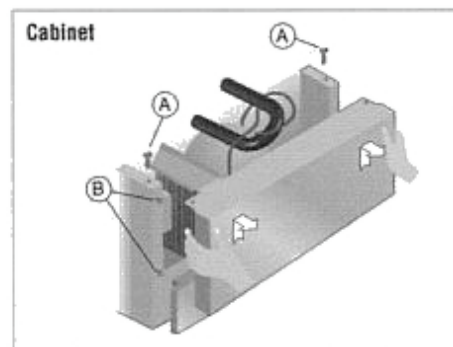
Counter – Removal

To remove the unit compartment cover unscrew the two screws at bottom of panel **A** then pull panel forward to release from spring clips **B**.



Cabinet – Removal

To remove the unit compartment cover unscrew the two screws at the top of the panel **A** then push up and forward to release from the screws **B**.

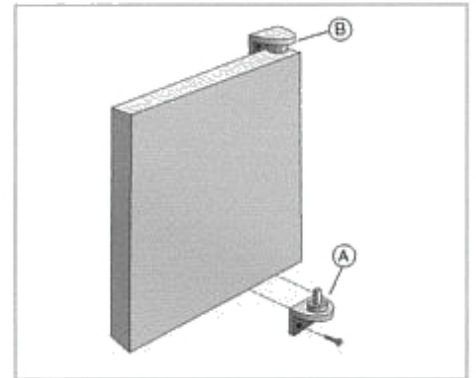


DOORS

Counter – Removal

Unscrew the two screws holding the bottom hinge bracket **A**.

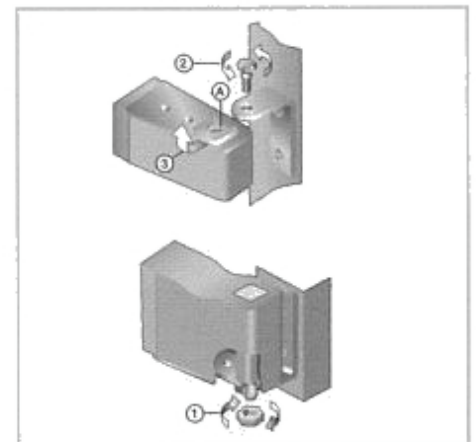
This will allow the door to be pulled away from the hinge pin in the top hinge bracket **B**.



Cabinet – Removal

Narrow site access may require door removal. On 'T' models it is necessary to remove the unit compartment cover to gain access to the top door hinge.

- Remove unit compartment cover.
- Remove the locknut from the bottom hinge bracket (1).
- Remove the threaded pin from the top hinge bracket (2).
- The door is then free to be pulled clear of the top hinge bracket along the line of the groove in the hinge pin bush (A) and then lifted clear of the bottom hinge bracket (3).

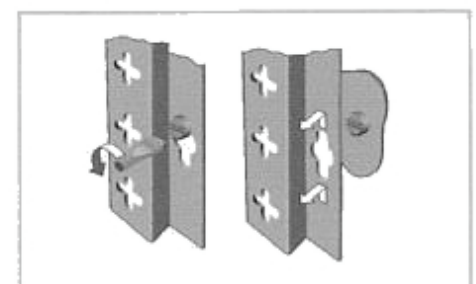


SHELVING

Removable shelf support uprights

To remove loosen retaining screws, lift up approx. 12mm and pull away from wall. After cleaning line up with retaining studs and reverse procedure.

Make sure screws are tight before arranging shelves.



Tray Supports

To fit the shelf clips/trayslides hold at an angle and insert the top projections into the ladderack. Level the clips/trayslides by inserting the bottom projections into the adjacent slots.

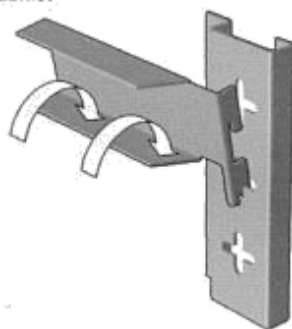
Ensure that corresponding shelf clips/trayslides are parallel/level after fitting.

NB. PROC 1/2 AND 1/3 COUNTERS USING TRAYSLIDES (OPTIONAL) AS OPPOSED TO SHELF CLIPS REAR LADDERACK MUST BE ROTATED 180°.

Counter



Cabinet



SWITCHING ON

NB. IF COUNTER/CABINET HAS BEEN LAID ON ITS BACK DURING INSTALLATION DO **NOT** SWITCH ON IMMEDIATELY (LEAVE IN UPRIGHT POSITION FOR AT LEAST 60 MINUTES).

Before loading

Wipe the counter/cabinet interior with a cleaner approved for food contact surfaces before loading food.

Connect mains supply lead to a suitably fused plug or wire directly to distribution/fuse box.

Switch on the counter/cabinet via the ON/OFF switch on the unit compartment cover.

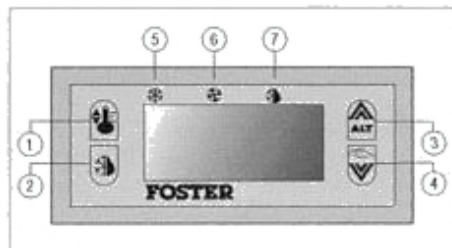
Allow counter/cabinet to reach storage temperature before loading.



CONTROLS

CDC 12 Temperature controller

All controller parameters are factory set for optimum storage conditions. The parameters should only be adjusted by somebody familiar with the unit operation and controller functions.



Certain parameters however, may be adjusted within limits, to suit certain storage needs.

Check set point

(Low point of temperature band)

1. Press button 1 ().

Increase set point

1. Press and hold button 1 ().
2. Press button 3 () until required temperature is displayed.

Decrease set point

1. Press and hold button 1 ().
2. Press button 4 () until required temperature is displayed.

Manual defrost

1. Press and hold button 2 ().
2. Press button 4 (), timed defrost will follow.

Indicators

LED 5 – Compressor on ().

LED 6 – Evaporator fan on ().

LED 7 – Defrost on ().

PF1 or PF2 indicates a probe failure – call engineer.

Temperature settings

Refrigerator: +4°/+6°C

Freezer: -18°/-21°C

Meat: -2°/0°C

Chill: 0°/+2°C

WARNING ELECTRICITY AT WORK REGULATIONS 1989 (UK)

Before commencing any testing on this appliance for conformity with the requirements Electricity at Work Regulations refer to supply dealer guidance on testing.

Some equipment is furnished with low voltage electronic components which may be irreparably damaged if incorrect testing is applied. Foster Refrigerator (UK) Ltd accepts no responsibility for failures resulting from inappropriate testing.

Display

When the unit is switched on the display shows " - - " for a period of five seconds, during which the controller performs a self-check. The display then shows the air temperature measured by probe 1. The coil temperature, measured by probe 2 may be viewed by pressing ().

Setup

Access to the control parameters is achieved by pressing in sequence () + () + () and holding in the keys for a period of 4 seconds. It is possible to scroll through the parameters by pressing () or (). The value of a selected parameter is checked by pressing () and may be altered by pressing together () + () or () + (). Exit from setup occurs after 10 seconds if no key is pressed.

Alarm

If an alarm condition is entered the alarm buzzer will sound and 'ALM' will flash on the display. The alarm may be acknowledged by pressing any key causing the buzzer to cease and the display to alternate between 'ALM' and air temperature while the alarm condition persists. The alarm will also re-sound every 30 minutes while an alarm condition persists.

CLEANING/ MAINTENANCE

NB. BEFORE INTERNAL CLEANING, SWITCH OFF POWER SUPPLY.

IMPORTANT: CLEANING INSTRUCTIONS

Cared for correctly, stainless steel has the ability to resist corrosion and pitting for many years.

We recommend daily cleaning with:

- a. a spray cleaner or bactericide approved for stainless steel surfaces.
- b. hot soapy water followed by wiping down with lint free towelling.

Always clean with the grain of the metal.

These methods are also suitable for aluminium surfaces.

NB. DO NOT USE AMMONIA-BASED CLEANERS ON ALUMINIUM.

Internal surfaces: Remove all contents and fittings at least once a month for thorough cleaning of shelves, floor and walls, using a mild disinfectant. Dry all surfaces and allow counter to reach storage temperature before reloading. Check guards are secure.

NB. ALL FOODSTUFFS MUST BE STORED IN BACK UP STORE DURING THE CLEANING PERIOD.

Any spillages must be wiped clean immediately.

Condenser (sited in unit compartment): Check monthly and keep dust free with stiff (not wire) brush. NB. SWITCH OFF POWER BEFORE DOING THIS.

WARNING

High alkaline cleaning agents or those containing bleaches, acids and chlorines are very harmful to stainless steel. Corrosion and pitting may result from their accidental or deliberate application.

If any of these liquids should come in contact with your refrigerator during general kitchen cleaning, wipe down the affected area IMMEDIATELY with mild soapy water and rub dry.

Never use wire wool or scouring powders on stainless steel or aluminium surfaces.

Stubborn staining of steel surfaces can be removed with a non-abrasive cream cleaner or, in extreme cases, gentle rubbing with 'Scotchbrite' in the direction of the grain.

Door gaskets: Clean monthly and replace if not sealing correctly. This is a good time to check operation of mullion heaters (counters below 0°C). Door surround should be warm and ice free.

Castors: Check monthly to ensure secure fixing.

HAZARDS

Hot pipes and fans in the unit compartment constitute a hazard. Keep guarded at all times.

Do not touch interior with warm damp hands – skin can 'freeze' to metal.

Safeguard children when discarding an old counter/cabinet by breaking off door latches, locks and hinges.

Protect the ozone layer: refrigerant gases should be reclaimed for safe disposal at time of major service work or scrapping of old counter/cabinet.

OPERATIONAL FAILURE

Before calling in a service engineer check:

- Power failure (power may be off at source).
- Plug may be loose or pins bent preventing contact.
- Blown fuses.
- Low voltage in line.

When requesting a service call quote serial no. (E-) and model no. from silver label inside door.

Note

Where the mains lead is not supplied complete with mains plug, a means of all pole disconnection MUST be included in the mains supply cord.



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IMPORTANT:

To the installer

Installation of these units should be carried out by a competent person and the appropriate codes of practice adhered to, thus ensuring safe installation.

To the user

Do not discard this document: it contains important guidelines on loading, cleaning and maintenance and should be kept for reference.

Foster Refrigerator Group of Companies,
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England

Tel: 01553 691122

Fax: 01553 691447



Operating Instructions

GB

Operating Instructions

F

Notice d'installation

D

Bedienungsanleitung

I

Istruzioni di funzionamento