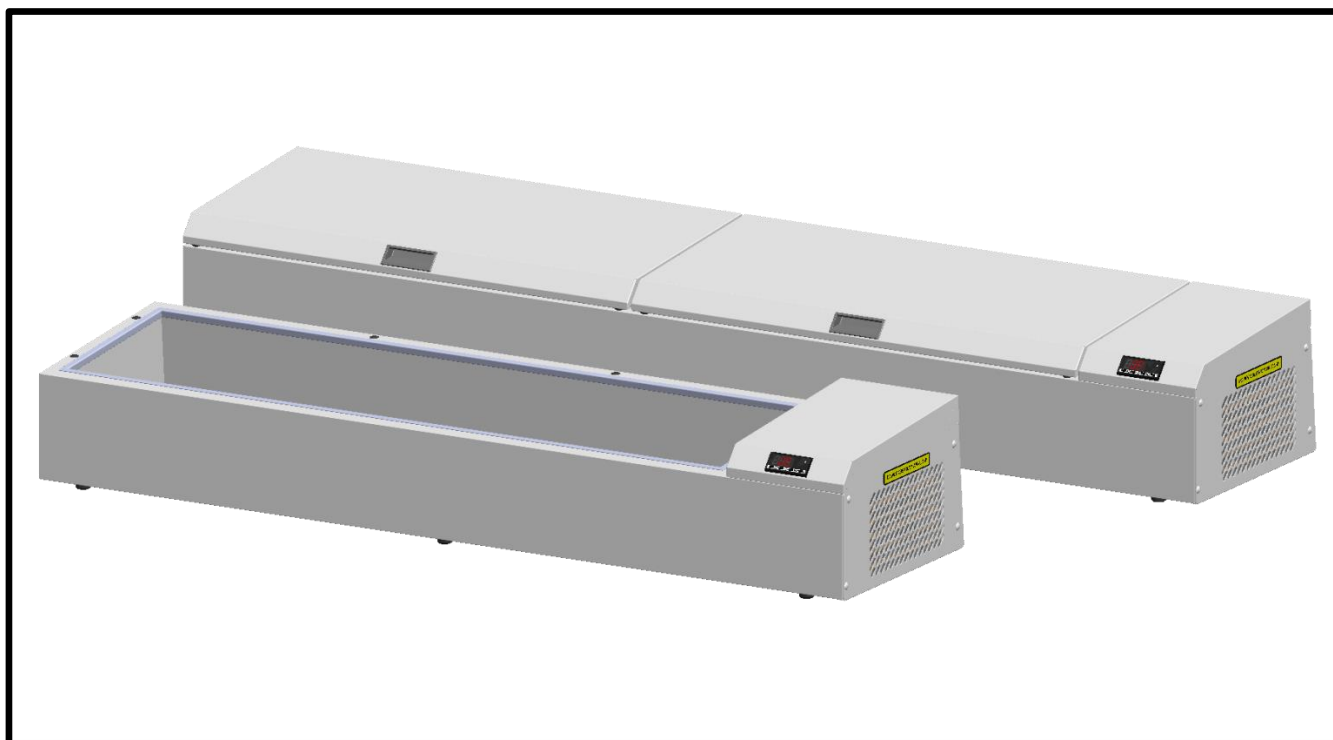


# USER MANUAL

## PAN CHILL



PC 97/4  
PC 140/6  
PC 150/7  
PC 189/9



# **IMPORTANT RECOMMENDATIONS**

- \* This cabinet is designed for use in restaurants, catering facilities, etc... It is not intended for industrial use.
  - \* It should be installed by a specialised installer.
  - \* Avoid installing the cabinet near a major source of heat or in direct exposure to sunlight.
  - \* Note that too high ambient temperature can impair performance.
  - \* The air condenser must be cleaned regularly (every 3 to 6 months) by a refrigeration engineer.
  - \* Do not modify the electrical connection made by the installer, particularly the earth continuity circuit. In case of a problem on the electric circuit, only the installer or the builder are competent for servicing
  - \* The supply cable that is fitted is a specific part and should only be replaced with an original part. Being considered as a circuit-breaker, make sure that the plug is easily accessible as a means of isolation.
  - \* Observe the rules of hygiene by regularly cleaning the :
    - . interior fittings
    - . interior lining
- Do not use corrosive or acid products.
- \* Water spraying can cause damage.
    - . Do not clean with a water jet in order to avoid spraying the appliance.
    - . Do not install the appliance in the open air or exposed to the elements.
  - \* Correct functioning depends on the factory fitted safety systems being respected. No responsibility can be accepted for malfunctions that result from modifications made to the equipment.
  - \* The manufacturer can not be held responsible if the equipment is used for anything other than the purpose it was designed for.

ALL SPECIFICATIONS AND CHARACTERISTICS IN THIS MANUAL MAY BE SUBJECT TO CHANGE WITHOUT NOTICE.

# TABLE OF CONTENTS

## PAN CHILL

1. Control panel	2
1.1 Description of the control panel	2
1.2 Utilisation of the controller	2
2. Utilisation	5
2.1 General requirements	5
2.2 Loading	5
2.3 Temperature alarm	8
3. Cleaning	8
3.1 Liner cavity	8
3.2 Surface in stainless steel	8
3.3 Regular cleaning	9
4. Maintenance	9
4.1 Foreword relating to stainless steel	9
4.2 The commonest cases of corrosion	10

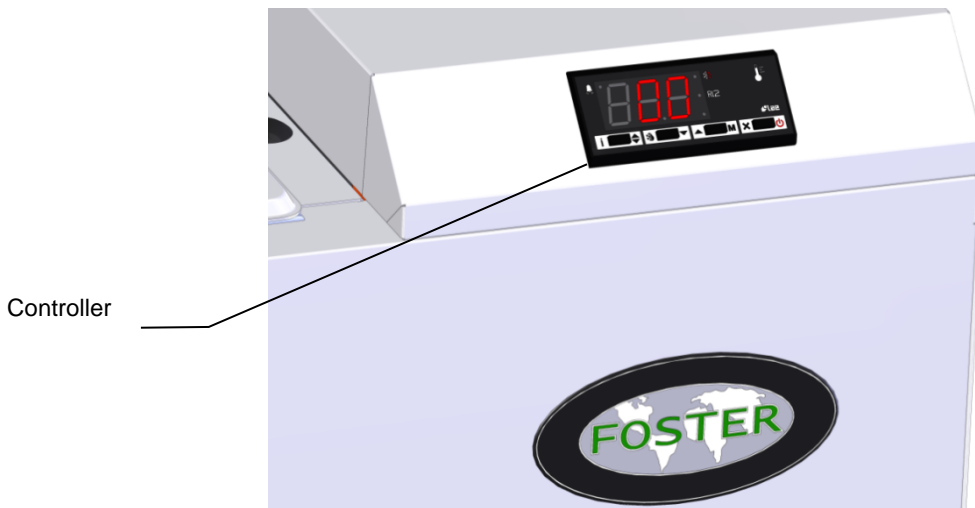
# 1. CONTROL PANEL

## IMPORTANT

If the unit is not going to be used for a prolonged period, unplug or turn off at the isolator to protect the refrigeration equipment.

In standby mode the controller does not cut off general supply to the appliance and, as a consequence, only the compressor and condenser are switched off.

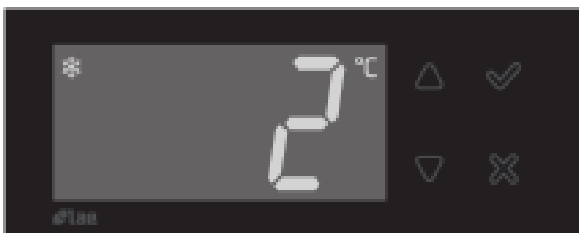
### 1.1 DESCRIPTION OF THE CONTROL PANEL




### 1.2 CONTROLLER USING

#### CD5 MODE D'EMPLOI

#### DESCRIPTION



- |   |          |   |          |
|---|----------|---|----------|
|  | Increase |  | Validate |
|  | Decrease |  | Cancel   |

#### INSTALLATION

- Insert the controller through a hole measuring 71×29 mm.
- Make sure that electrical connections comply with the paragraph "wiring diagrams". To reduce the effects of electromagnetic disturbance, keep the sensor and signal cables well separate from the power wires.
- Fix the controller to the panel by means of the suitable clips, by pressing gently; if fitted, check that the rubber gasket adheres to the panel perfectly, in order to prevent debris and moisture infiltration to the back of the instrument.
- Place the probe T1 inside the room in a point that truly represents the temperature of the stored product.
- Place the probe T2 where there is the maximum formation of frost.

## OPERATION

### DISPLAY

During normal operation, the display shows either the temperature measured or one of the following indications:

<b>OFF</b>	Controller in stand-by	<b>HC</b>	High temperature condenser
<b>DEF</b>	Defrost in progress	<b>ALR</b>	Digital input alarm
<b>DO</b>	Door open alarm	<b>E1</b>	Probe T1 failure
<b>HI</b>	Room high temperature alarm	<b>E2</b>	Probe T2 failure
<b>LO</b>	Room low temperature alarm	<b>E3</b>	Probe T3 failure

### INFO MENU

The information available in this menu is:

<b>T1</b>	Instant probe 1 temperature	<b>LOC</b>	Keypad state lock
<b>T2</b>	Instant probe 2 temperature	<b>PSD</b>	Password
<b>T3</b>	Instant probe 3 temperature		

## SETTING

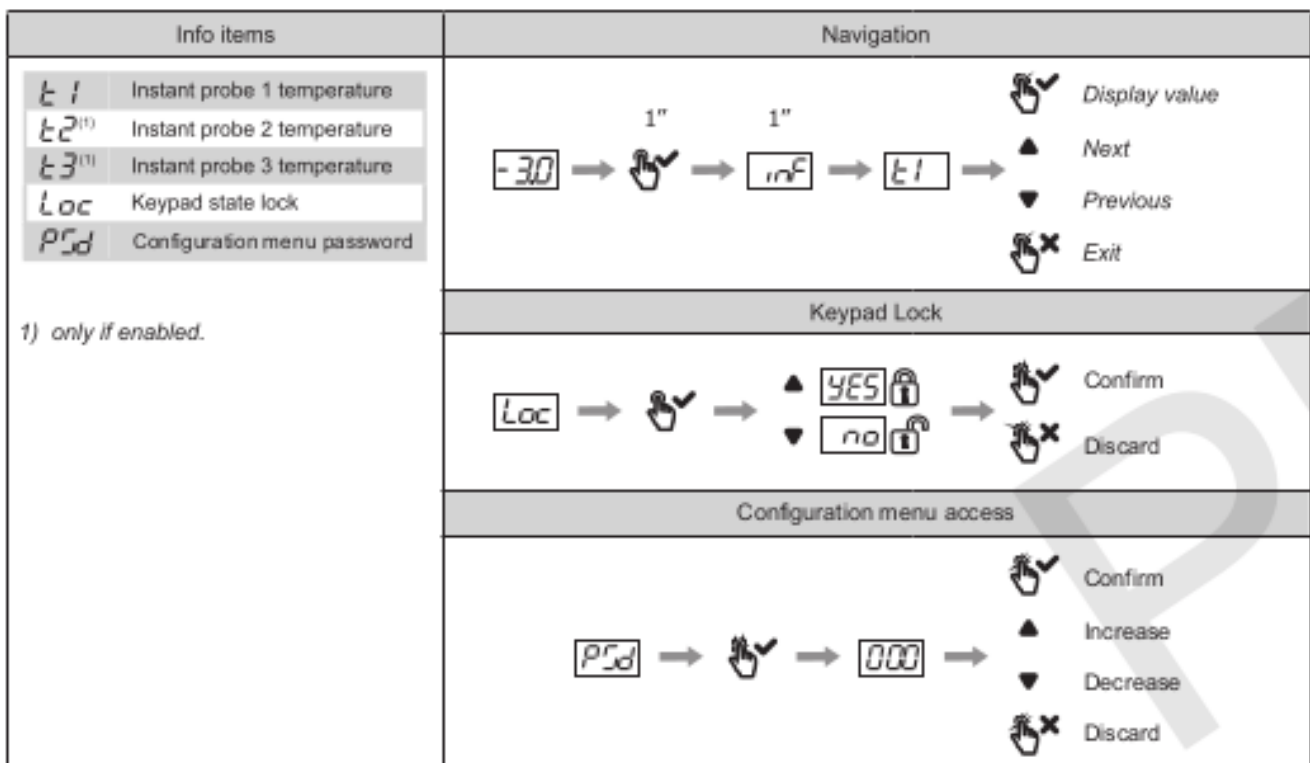
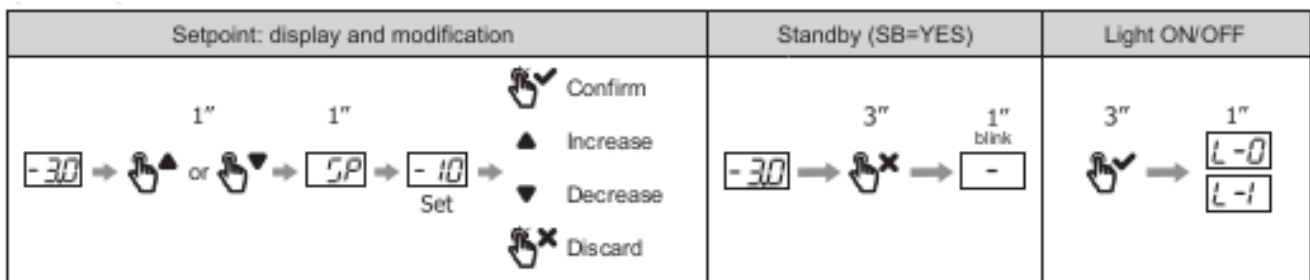
Menu access password : 123



= Tap



= Hold



**DEFROST START**

Manual	Timed (DFM=TIM)	Optimized (DFM=FRO)
 3"	 DFT hours	 T2 < 0°C for DFT hours

**DEFROST TERMINATION**

Time limit	Survey of 1 evaporator before time limit	Remote start (DRS=RDS)
 DTO minutes	 DTO minutes or T2 ≥ DLJ	

**Resuming thermostatic cycle.** When defrost is over, if DRN is greater than 0, all outputs will remain off for DRN minutes, in order for the ice to melt completely and the resulting water to drain. Then, after the FTO time has elapsed, the evaporator fans will restart. Differently, if T2=YES and this probe measures the FDD temperature before FTO elapses, then the fans re-start immediately.

*Caution: if DFM=NON all defrost functions are inhibited; if DFT=0, automatic defrost functions are excluded. During defrost, high temperature alarm is bypassed.*

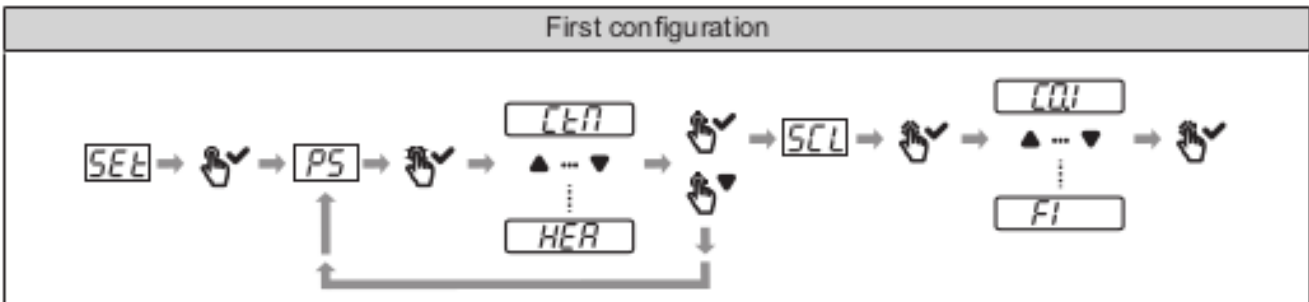
**CONFIGURATION PARAMETERS**

At the first power-up, "SET" is displayed, to indicate that the controller needs a first configuration.

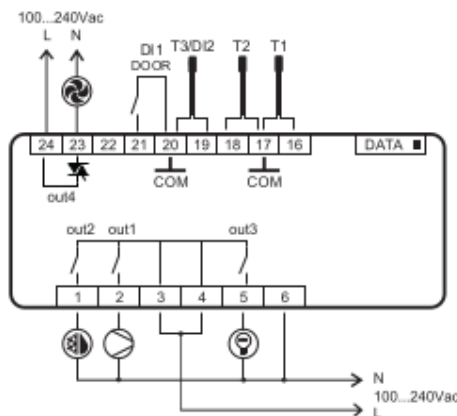
Tap ✓, PS will be displayed. Once again tap ✓, then select the profile desired among the options available via ▲ or ▼. After selecting the option of choice, tap ✓ again. The display will now show SCL (readout scale).

Tap ✓, then select the readout scale desired via ▲ or ▼. In closing tap ✓ again.

The controller is now ready to be used.



**WIRING DIAGRAM**



## 2. UTILISATION

### 2.1 GENERAL REQUIREMENTS

When starting or if the unit has been out of use for some time, the full start up procedure should be followed

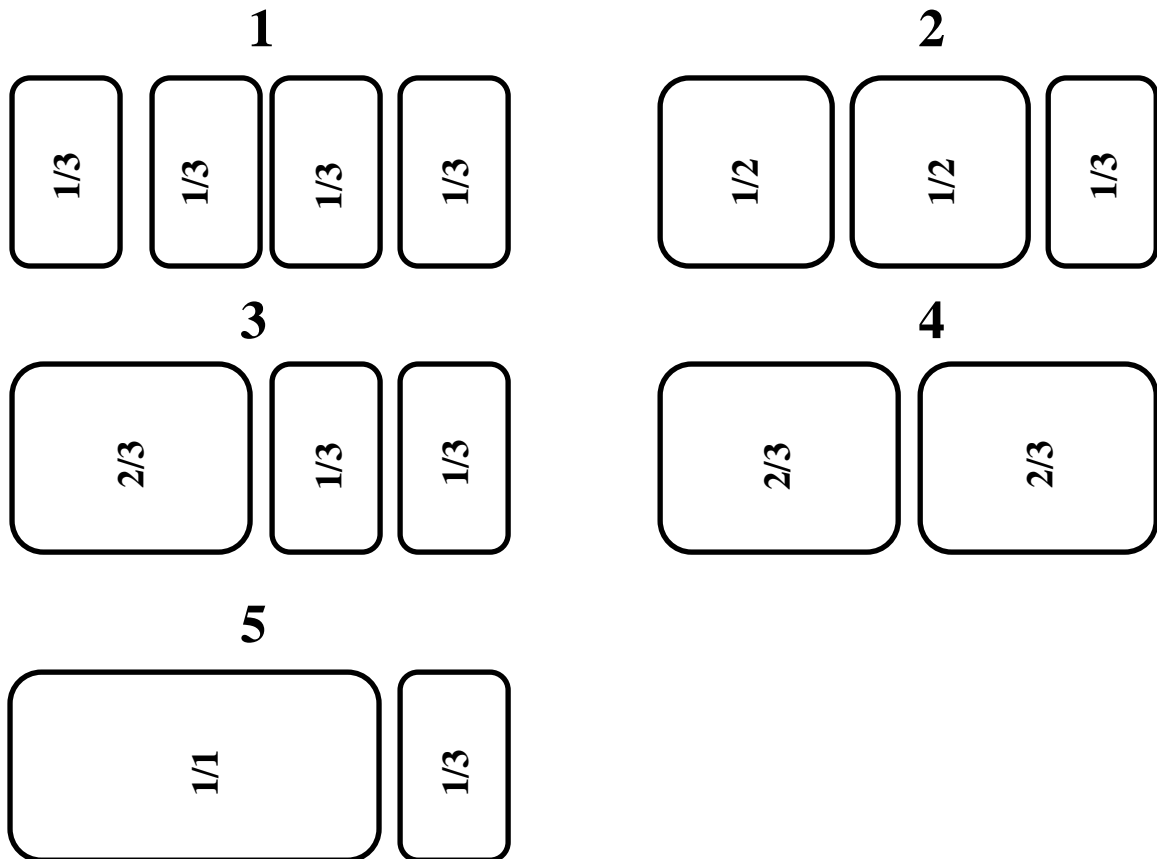
Loading should not take place until the set temperature adjusted by the controller has been obtained.

### 2.2 LOADING

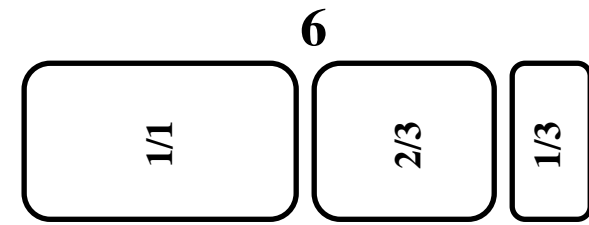
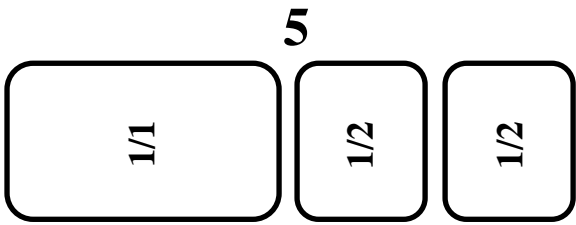
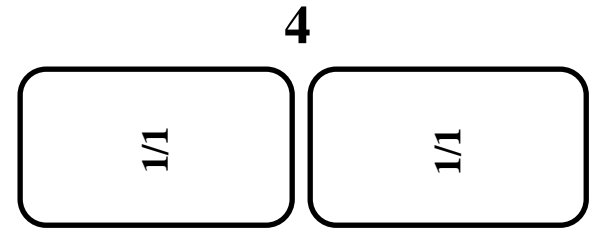
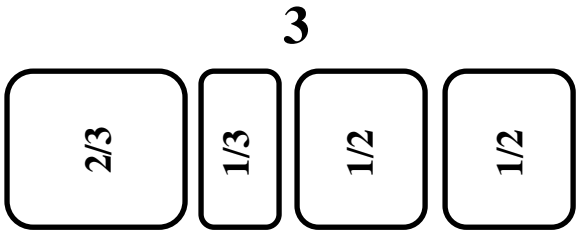
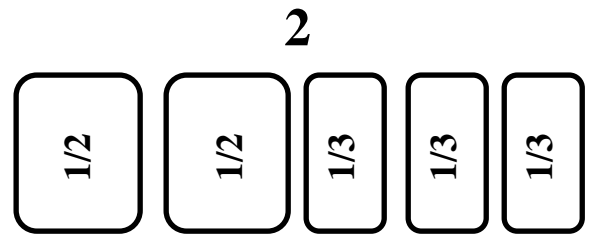
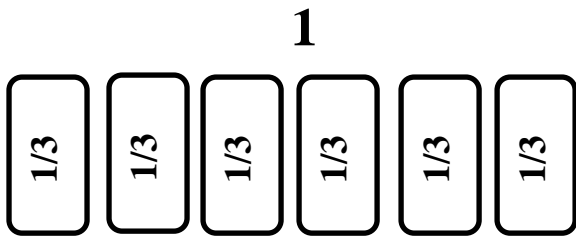
It is imperative to set all stainless steel pans (and trough compensation when necessary on 1400 GN 1/3 and 1800 GN 1/3 versions) in the unit for correct operation.

examples some combinations of stainless steel pans assembly.

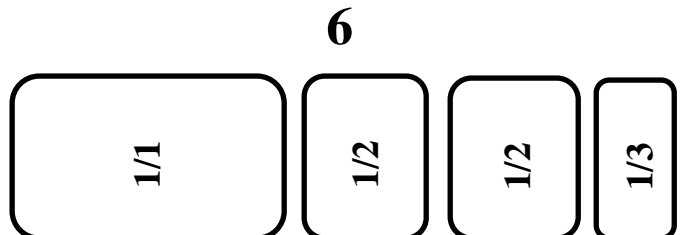
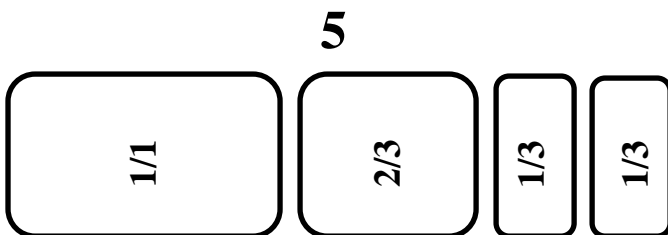
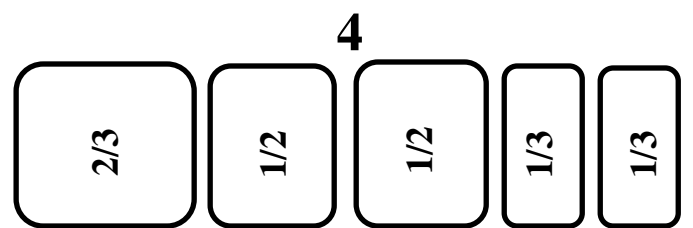
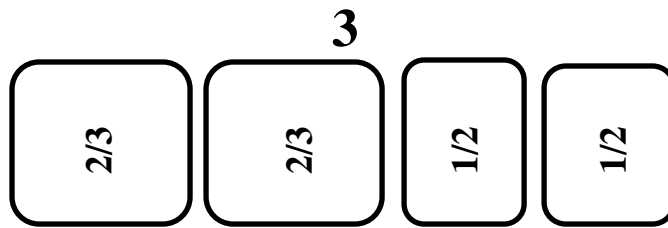
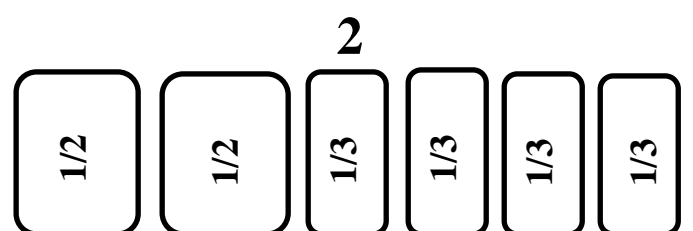
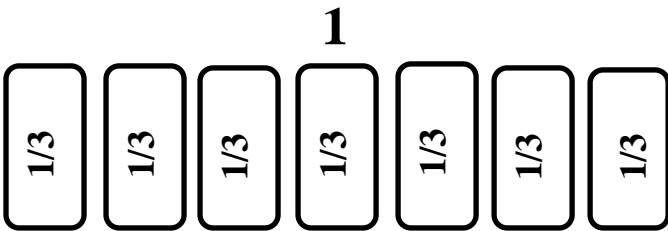
#### 2.2.1 97/4



2.2.2 140/6

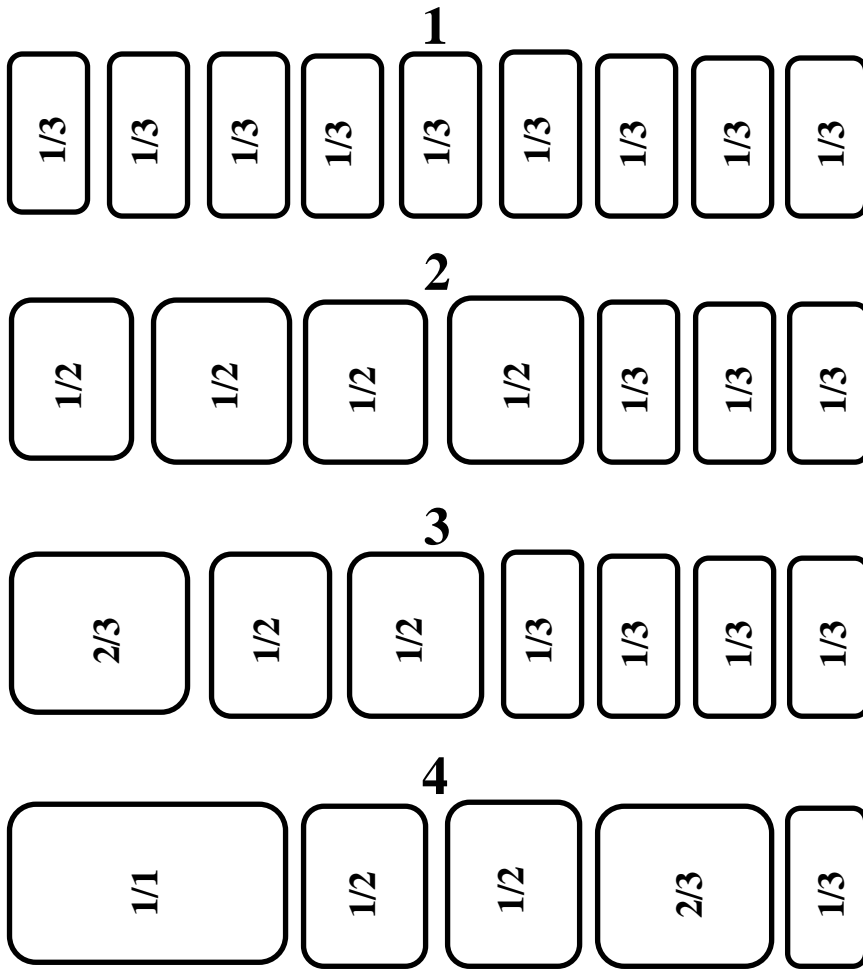


2.2.3 150/7





2.2.4 189/9



## 2.3 TEMPERATURE ALARM

A high limit alarm is factory set at +10°C with an exclusion period of 120 min.

In specific cases these settings can be changed to suit different requirements by the installing engineers (see Installation Manual).

## 3. CLEANING

### WARNING

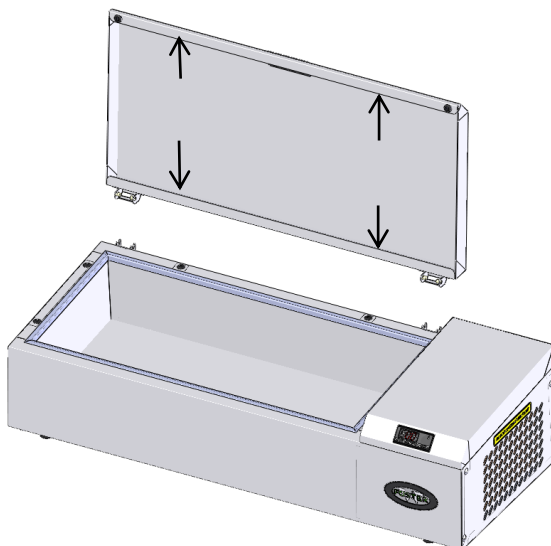
- ◆ Before all cleaning operations the unit should be SWITCHED OFF.
- ◆ THE USE OF CLEANING PRODUCTS AT A TEMPERATURE OF OVER 60°C IS STRICTLY PROHIBITED.
- ◆ Using a high pressure jet or lance is also prohibited on external and technical parts of the equipment.
- ◆ The interior cavity may be jet washed.
- ◆ The warranty will not cover problems that result from failure to heed the above warnings.

### 3.1 LINER CAVITY

All traces of dirt should be eliminated on a daily basis.

Particularly clean glazing and cover kit with a wet wipe in order to remove particles that may be inserted in folds and corners.

Being just put the kit cover can be removed for easy cleaning.



### 3.2 STAINLESS STEEL SURFACES

Wash these surfaces with soap and water or a neutral nonabrasive detergent. RINSE THOROUGHLY and dry

Do not use abrasive products, plastic or steel wool pads: these will scratch the surface.

Never rub stainless steel with steel wool but only *Scotch Brite* pad or similar product when this is absolutely necessary and only in the same direction as the grain of the polish.

### 3.3 REGULAR CLEANING

In order to maintain refrigeration performance and ensure the longevity of the compressor, cleaning is required to clear dust from the condenser every 3 to 6 months. This should only be undertaken by the installation engineer.

## 4. MAINTENANCE

### 4.1 FOREWORD RELATING TO STAINLESS STEELS

**Stainless steel** is a type of steel designed to allow a thin protective layer to form on the metal surface to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film or making its partial destruction easier (Food deposits, spills, stagnant liquids...) all degrade the resistance to corrosion.

Just because the composition of stainless steel allows it to resist some chemical aggression better than ordinary steel, **do not imagine that stainless steel is indestructible**.

*3 main factors of corrosion to watch for:*

- |                            |  |
|----------------------------|--|
| - The chemical environment | In general :<br>* Diverse brines (Concentrations of salt, sauerkrauts...)<br>* Chlorides, particularly in:<br>- Cleaning products<br>- Bleach. |
| - Temperature:             | Any chemical environment becomes considerably more aggressive towards stainless steel at higher temperatures.                                  |
| - Time:                    | The longer the contact time the more perceptible the consequences of the corrosion will be.  |

The combination of these three factors can lead to the destruction of interior surfaces even those of high quality stainless steel.

**It should be noted that when stainless steel corrodes it is extremely rare that the corrosion comes from the steel itself. Generally inappropriate or badly used cleaning products, poor maintenance or extreme conditions of use are found to be the cause of the problems encountered.**

#### **WARNING**

**The manufacturer can not be held responsible for cases of corrosion encountered in such conditions and no warranty will then apply.**

**A list of the most common causes follows, to help you identify them and maintain your equipment service life for as long as possible.**

## 4.2 THE COMMONEST CASES OF CORROSION

### Floor cleaning

Cleaning floor tiles (after building work or during normal service) is often carried out with very aggressive products. If such products are sprayed under pressure without caution, the splashes beneath appliances cause corrosion of bases and panels.

Even worse the vapours from these products fall onto the equipment and extend the corrosion to all surfaces unless the area is immediately and forcefully ventilated.

### Inappropriate cleaning products (Bleach, acids, soda)

If such products or any others that are not specifically designed for use on stainless steel are used an irreversible attack occurs on the stainless steel surface.

### Cleaning products applied at too high a temperature

All cleaning products become more aggressive if applied hot or to a hot surface. As a general rule the temperature **should not exceed 60 °C**, so as not to attack the stainless steel and provoke irreversible blackening of the surface...

### Cleaning products not rinsed off properly

If interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product this residue will in time continue its action and provoke corrosion.

Even worse if such surfaces are heated to over 60°C with such products still on them the problems mentioned already will inevitably occur.

### Stagnation of cleaning products

In the same way any area that can retain cleaning chemicals notably gulleys, drains ...must be rinsed thoroughly and abundantly. (Use a nylon brush and fresh water to strengthen the rinsing action).

### Salt concentration

Salt found in every kitchen is often the cause of pitting in stainless steel Any spillage should be cleaned off immediately.

### Use in an intensive brined environment

Certain products such as Sauerkraut (acidity) and seafood (presence of salt), and as a general rule all brines require particular attention. Occasional use should not present problems provided everything is carefully and systematically cleaned after every operation.

### High chlorination levels in water

At times certain water supplies have too high a chlorine content. In such cases it is not rare to encounter the problems mentioned above.

### Cleaning aluminium or aluminium coated accessories

The presence of aluminium-coated sheet in a chlorinated solution considerably increases the level of attack on stainless steel.

Do not leave aluminium accessories such as trays in the bottom of cabinets. One night is sufficient to attack the equipment's surface at the points of contact.