



L I M I T E D

Care & Maintenance

**of Heated &
Refrigerated Units**

2009

Care and Maintenance of Heated Units



Heated Counters

All heated counters having electrically heated cupboards, bain marie's, tiled decks or ceran hot plates are fully tested prior to leaving the factory.

In line with the current Food Hygiene Regulations the counters have been tested to operate at a maximum of 90 deg C for bain marie's and hot cupboards, and 105 deg C surface temperature for tiled decks and ceran hot plates. Temperatures are regulated by adjustable controls.

Where requested digital displays, usually located in the control panel, will give a guide of the temperature achieved.

We recommend that all equipment be switched on approximately 45 minutes prior to stocking to allow the temperature to reach the required level.

DO NOT use miniature circuit breakers to switch counter/units on/off as this will cause unnecessary wear on the breaker.

Hot Cupboards

Our electrically heated hot cupboards are fan assisted and fitted with either a 2.5kW or 1.2kW round element and enclosed in a stainless steel housing. (The wattage is dependent on the size of the unit or electrical supply available when ordered)

A thermostat and neon are normally fitted as standard.

The shelves are designed to accept the usage of bain marie containers for replenishment of decks. DO NOT overload the shelves as this can prevent proper heat circulation and may in extreme cases cause failure of the shelf supports.

Bain Marie (Wet Well)

Wet well bain marie's are made to order and where requested fitted with a gate valve for emptying. The type of valve used may vary dependent on specifications required.

The units are fitted with wet well rod elements shaped to fit the apertures. The wattage in general is based as 500 watt per full size gastronorm container aperture. Therefore, one 1kW rod element is normally used over two apertures. These can be altered to suit specific site conditions and electrical supply.

In order to retain temperature at the correct level, all apertures must contain a gastronorm container.

The water level should not touch the bottom of the deepest gastronorm container and should be maintained to a depth of approximately 50mm.

A digital indicator is not fitted as standard.

The elements should not be lifted as this may cause damage to the element and in some circumstances cause the seal to weaken and thereby causing the well to leak.

Bain Marie (Dry Well)

The units are fitted with dry well rod elements shaped to fit the apertures. The wattage in general is based as 500 watt per full size gastronorm container aperture. Therefore one 1kW rod element is normally used over two apertures. These can be altered to suit specific site conditions and electrical supply.

Tiled, Stainless Steel and Granite Hot Top Units

The surface temperature is designed to work to a maximum of 105 deg C and is controlled by a simmer stat. Care should be taken to avoid burns to staff or customer.

The hot top units can vary between tiled hot tops, stainless steel hot tops and granite hot tops. Rod elements shaped to suit the unit are normally fitted under these tops. These units are normally bespoke items and therefore the shape, design and wattage of the element will vary to suit the top and the electrical supply provided.



Ceran Hot Top Units

The surface temperature is designed to work to a maximum of 105 deg C and is controlled by a simmer stat. Care should be taken to avoid burns to staff and customer.

These tops are 6mm thick glass ceran units. Under these units we provide a red rubber type mat element, which is normally 50mm smaller than the length and width of the glass. The elements normally vary from 400-500 watt unless specifically requested.

The ceran glass is fitted in place with heat resistant silicone. When using these units it is advised to keep dishes/containers away from the silicone in order to prevent damaging the silicone seal.

Quartz Heat Lamps

We provide either 300 watt or 500 watt quartz lights. Again this is subject to preference and electrical supply. Please DO NOT touch the quartz tube at any time as serious burns could occur.

We recommend that you DO NOT touch the quartz lights when switched off or on as this can cause lamp failure.

A graduated switch controls the quartz heat lights. At the end of the service period, turn the lights to the lowest setting before switching off mains power. This will give maximum life of the quartz tube.

Cleaning

Please remember: Whatever the finish of your counter, wipe down with a damp cloth using warm water containing a mild detergent.

DO NOT use abrasives

DO NOT use bleach or caustic products

DO NOT use cold water on glass hot plates as damage can occur. Allow the glass hot plate to cool down before cleaning

DO NOT pour water into refrigerated wells as damage may occur.

DO NOT pour water into dry well bain maries

Installation

Competent Engineers and a fully skilled electrician should carry out the installation.

Although all temperatures are factory pre-set and tested, the various counter sections should be re-checked when the counter is re-assembled.

Maintenance

We would recommend that the unit is checked over frequently by site to ensure all hinges and grub screws are secure.

Where fitted the nylon grub screws that hold the glass should be checked regularly and re-tightened. This is especially important on mobile units as they can work loose with movement.

When a refrigerated section is incorporated in the counter the mains isolator MUST be left on at all times to allow the evaporator tray (if fitted) to function correctly.

The miniature circuit breakers should not be used as on/off switches.

In the event of failure consult a qualified electrician or refrigeration engineer.

DO NOT attempt to work on the counter without switching isolating the counter from the mains electric supply.

Refrigerated Units



Deli Displays

Blown Air Dole Wells

Display pre-chilled produce in dishes lower than the cold air vent and in such a way as to allow cold air to circulate around the over the goods displayed. Blocking the airways will impair the units efficiency and ultimately the temperature achievable.

Ensure all ventilation grilles below the unit are kept free from obstruction at all times. Ventilation or air conditioning vents sited adjacent to the counter can interfere with the airflow.

A digital temperature indicator is fitted subject to specification with temperature/defrost control. Please note: Faults arising from high ambient temperatures are not covered by warranty.

We recommend the units be connected to a main drain. Should this not be possible the counter will be fitted with an electrically controlled self-evaporator or manually emptied drip tray situated inside the compressor area of the unit.

If the counter is to be used for longer than a single service period per day, it will be necessary to adjust the control so that the refrigeration coil has time to defrost. We recommend a qualified refrigeration engineer set this control.

Deli displays are not designed for overnight storage of products.

Multi Tier Displays

Overfilling the shelves or blocking the airways will impair the unit's efficiency and ultimately the temperature achievable. All other points are as for Deli Display units.



Big Chill Units

The big chill units differ in that they can be left on for longer periods. Normally by closing the shutter or night blind for some complete period daily.

However, we recommend especially in hot summer conditions that the units are switched off by the rocker switch at the top on occasions, as ice can build up quicker in these conditions. The frequency of this is totally site dependent, as different ambient temperatures occur in different environments.

Ideally, if the unit is not running to its optimum efficiency, we would recommend switching off overnight to help clear any build-up of ice that may prevent the air circulating correctly. If this does not resolve the problem, read through the troubleshooting section. If this does not help then contact your distributor.

Contact Cooled Dole Wells

Only the well base of the unit is chilled. No cold, circulating air is provided. Small, low-level items should be placed on lightweight dishes and placed on the cold surface. Contact is necessary to help keep the goods chilled during the display periods. The units should be switched off after the service period, wiped dry and left in a clean condition. A drain is not normally fitted.

Refrigerated Cupboards

These are designed to operate at a maximum temperature of 5 deg C. A digital temperature readout is normally provided subject to specification.

Overloading the cupboard will restrict the cold air circulation. It is recommended that the doors are kept closed other than for re-stacking or removal of product.

We would recommend that these cupboards be thoroughly defrosted every so often depending on usage and site conditions.

Drop and Go's

Drop in refrigerated units are fitted into separate shopfitted units. The refrigeration should be operated as per the other ranges ie: dole wells, multi-tiers and deli units.

It is recommended that the shopfitted units be checked to ensure that adequate airflow through the base unit has been provided to support the compressor supplied.

Lack of suitable ventilation will have a detrimental effect on the efficiency of the unit.

Refrigerated units are designed to operate in a maximum ambient room temperature of 25 deg C. Under these conditions the well will maintain a temperature required under current food hygiene regulations. This assumes that the product to be displayed has been pre-chilled to below 5 deg C core temperature. The units are designed to hold the temperature of the product, not to reduce it.

In general, unless specifically requested, refrigeration units are not designed for continuous operation (with the exception of refrigerated cupboards and Big Chill units). We recommend that all units are switched off for one complete period ie: overnight.

To switch off the units

The rocker switches labelled: lights, dole wells etc. should be switched off. On some units the neon light will remain illuminated. This ensures that the element in the evaporator tray remains live, thereby preventing the evaporator tray from overflowing.

DO NOT switch off from the mains or unplug from the wall.

All of the air ventilation grilles should remain free from obstruction at all times, ie: air intake and air outlet vents. Air conditioning units or fans in the vicinity of the unit could cause the unit to struggle to achieve the necessary temperature required.

MAINTENANCE

We recommend that the units are fully serviced every six months and the temperatures re-calibrated to provide efficient and economical service.

However, dependent on site conditions, it would be advisable to brush out dust from the compressor radiator at least once per month. This will assist the counter to maintain its efficiency and prevent unnecessary component failure.

It is a responsibility of the site to ensure the compressor radiator is checked and cleaned when required. Failure to carry out regular cleaning could result in compressor failure and will not be covered by warranty.

In the event of failure, consult a qualified electrician or refrigeration engineer.

DO NOT attempt to work on the counter without isolating from the main electric supply.

Compressor radiators should be cleaned regularly and can be found behind the access door or panel below the unit.