

USER MANUAL – EU version

Deli Counter – Cold



WARNING

Read the instructions before using the machine.

KEEP THIS USER MANUAL FOR FUTURE USE!

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We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance, or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance, and repair of the unit referred to in this manual.

This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof.

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Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1 General

This is the user manual of the European models of the DC (Deli Counter) Cold. The features and controls, along with directions for the safest and most efficient use, for a long life of the unit. All pictograms, symbols and drawings in this manual apply to all available DC Cold models.

1.2 Identification of the unit

The identification plate is on the outside of the machine, which contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency

1.3 Pictograms and symbols

In this manual, contains the following pictograms and symbols:



WARNING

carefully followed the instructions to avoid possible physical injury or serious damage to the unit.



WARNING

Hazardous electrical voltage.



SAFETY

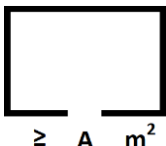
Wear safety gloves for installation and dismantling.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Minimum floor surface area

1.4 Safety instructions

**WARNING**

The maximum load on top of the unit may never exceed 10 kg.

**WARNING**

See installation instructions for grounding requirements.

1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

Only qualified and authorized persons may operate the unit. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps. The management must instruct the personnel based on this manual and follow all instructions and regulations.

The pictograms, labels, instructions, and warning signs attached to the unit, are part of the safety measures, do not cover or remove them. They have to be clearly visible during the entire lifetime of the unit.

Immediately repair or replace damaged or illegible pictograms, warnings, and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see chapter 5.
- Clean the unit regularly to ensure proper functioning.
- Do not store explosive substances such as aerosol cans with flammable propellant in this appliance.
- This device is not intended to be operated by users under the age of 18 or users with limited physical, sensory, or mental capacities, or users lacking experience or knowledge. Users in these categories should only operate this device under supervision and must have received safety instructions.

1.4.2 Moving (when applicable)

When moving the unit:

- Before moving the unit, first pull the plug from the wall socket to switch off the mains voltage.
- Remove pans containing product from the unit.
- Always keep the unit in upright position.

1.4.3 Outdoor use restrictions

**WARNING**

To avoid short-circuiting, do not use the units outdoors or in a rainy or very moist environment.

1.5 Hygiene

**WARNING**

Clean all parts of the unit that have been in contact with products.
Immediately remove products with damaged packaging from the equipment.

The quality of a fresh product always depends on hygiene. Prevent fresh raw vegetables or already prepared, cooled products from coming into contact with raw meat products to avoid transmitting salmonella. First thoroughly clean hands and/or tools that have touched raw meat.

Refer to the cleaning instructions of section 5.

1.6 Service and technical support

The electrical schematics of the unit are included. In case of malfunctions, contact the dealer/service agent. Make sure the following data from the identification plate is available:

- Model
- Serial number

1.7 Storage

Store the unit according to these instructions when the unit is not in use:

- Clean the unit thoroughly
- Wrap the unit from getting dusty
- Store the unit in a dry, non-condensing environment
- Ensure good ventilation

1.8 Disposal

Dispose of the machine, or any components removed from it safely in accordance with all local and national safety and environment requirements.

2. DESCRIPTION OF THE UNIT

2.1 Intended use

Use the DC for the presentation and holding cool of (un)packed foodstuff. The DC uses a gastronorm frame or product deck for the presentation of foodstuff. Any other use will not be considered as the intended use of this machine.

The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance, and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

2.2 Technical description

The DC uses a evaporator to create cold air. Fans blow the cold air over the food display presentation decks. An electronic thermostat controls the temperature. The thermostat has been set at the default value at the factory. The thermostat has a range between -1 and +10°C. LED lights provides for lighting of the products. The units are equipped with a self-contained condensing unit that uses environmentally friendly R290 (propane) as a refrigerant. This refrigerant is highly flammable.

On the operator side of the unit is the control panel.

The metal panels are galvanized steel, stainless steel, or aluminium. The frame of the unit is powder-coated steel. The windows are tempered glass or laminated glass. The product-contact parts are made of stainless steel AISI 304 or AISI 430, powder coated metal or tempered glass.

Use a pallet truck to move the unit.

2.3 Accessories

The unit contains the following standard accessories:

- User manual,
- Plinth set (When supplied on an underframe)

For optional accessories contact customer.service@frijado.com.

3. INSTALLATION AND FIRST USE

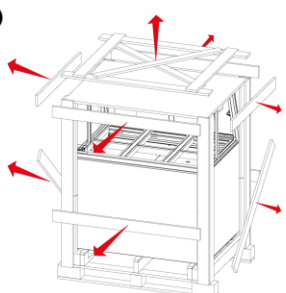
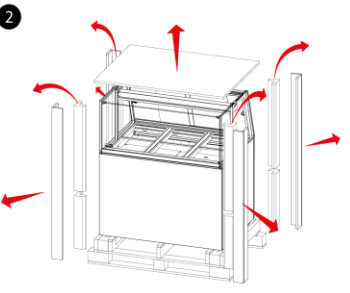
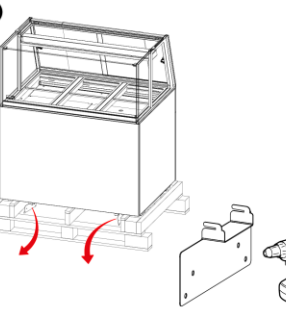
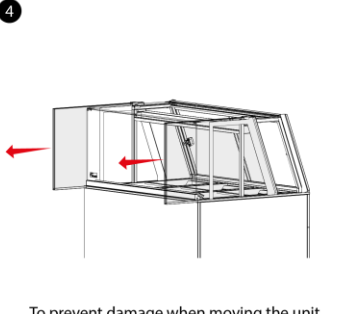





All packing materials used for this unit are suited for recycling.

Before and during unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

3.1 Unpacking the unit

1. Remove the plastic wrapping from the unit.
2. Place the pallet near the desired location.
3. Remove all side & corner beams according to the Unpacking Instructions included in the packaging.
4. Lift the unit off the pallet and place it in the desired location.
5. Remove all remaining packing materials from the unit.
6. Remove the protective foil from the metal parts.

UNPACKING INSTRUCTION DC		9124880 rev. 11/2023
1  Start by removing the top and side beams.	2  Remove the corner beams + eps	
3  Remove brackets below the device (4x).	4  To prevent damage when moving the unit, the side glass can be removed.	
5  Use a reach truck or electric stacker to remove the unit from the pallet.	<div style="border: 1px solid red; padding: 5px;">  Attention! Make sure the electric panel and box are out of the way of the forks. Note! Always lift a drop-in unit underneath the support frame. </div>	6  NL - Lees de handleiding voordat u verder gaat. EN - Read the manual before proceeding. DE - Lesen Sie die Gebrauchsanleitung, bevor Sie Fortfahren. FR - Lire le manuel avant de continuer ES - Leer el manual antes de continuar PT - Leia o manual de instruções antes de continuar. IT - Leggere il manuale prima di procedere. NO - Les nøye gjennom instruksjonene før du tar apparatet i bruk. SV - Läs igenom bruksanvisningen innan du fortsätter. FI - Lue käyttöohje ennen kuin otat laitteen käyttöön.

3.2 Installation and positioning



WARNING

Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded wall socket, with a mains voltage in accordance with the information indicated on the identification plate of the appliance.

It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.

Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury.

Failure to follow these instructions can result in severe injury or death.



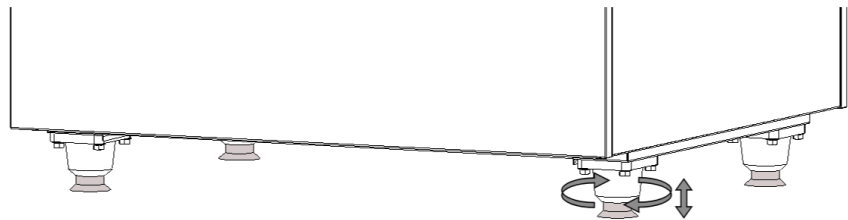
WARNING

Position the unit on a flat and horizontal surface. An inclined plane of maximum 5° is allowed during transportation/relocation. Always remove products from the unit prior to moving the unit.

- Place the unit on a sufficiently sturdy floor. Keep the weight of the unit in mind.
- Adjust the length of the unit's legs to level the instrument horizontal. See section 3.2.1.
- Be sure that the personnel have sufficient room to operate the unit.
- While positioning, keep the unit out of children's reach.
- Connect the unit to a wall socket with the proper mains voltage using the mains plug. A certified electrician must mount the wall socket.
- Do not place the unit into direct sunlight.
- Keep the plinth free from any obstacles to ensure ventilation.

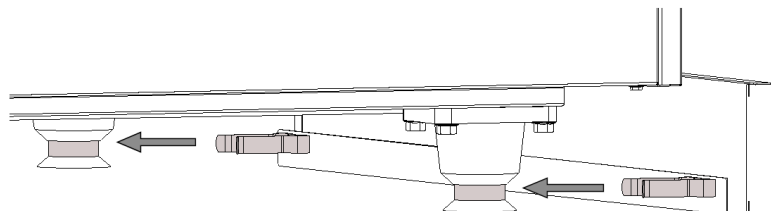
3.2.1 Level the unit

Place the unit on a sturdy, flat surface, and level the unit by adjusting the unit's legs (max. +15 mm).

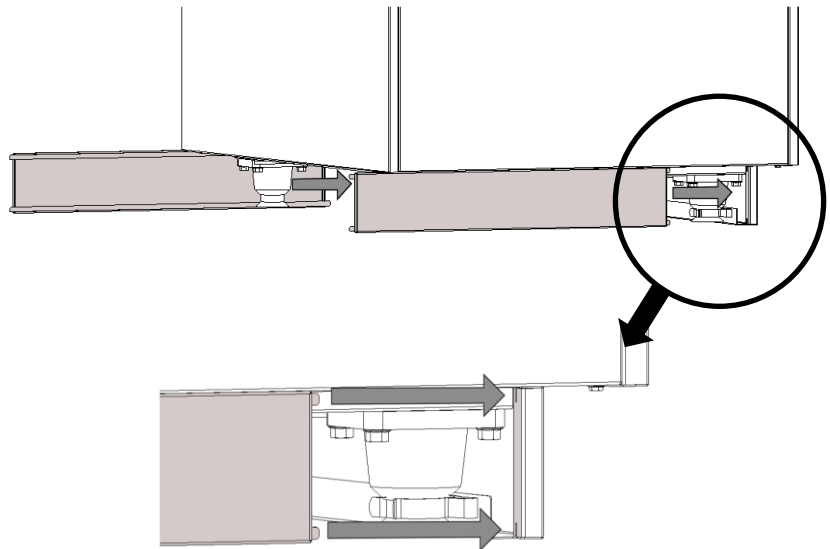


3.2.2 Mounting the plinths

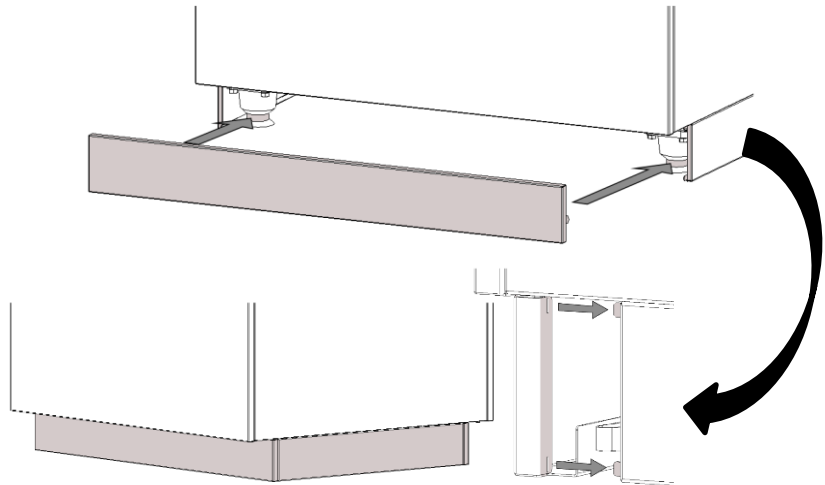
Place the rear plinth by attaching it to both rear adjustable legs using its two clamps.



Insert the pegs of both side plinths into the slots of the rear plinth.



Secure the side plinths by inserting the pegs into the slots of the front plinth, while clamping the front plinth to the front adjustable legs.

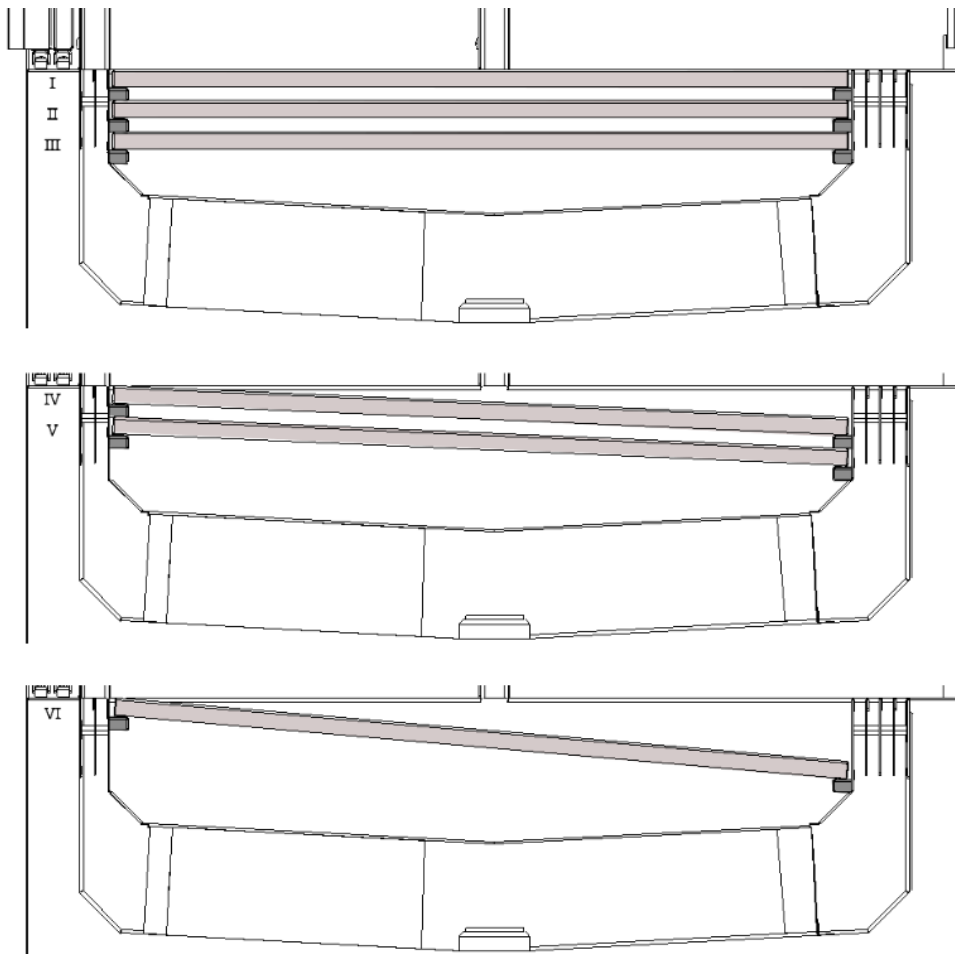


3.3 Drop-in units

For installation of the drop-in units refer to instruction 9124892.

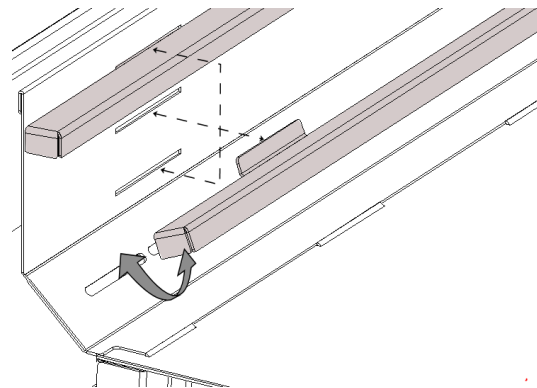
3.4 Plateau Options

The presentation deck be set at a variety of horizontal levels (I, II, III) and angles (IV, V, VI) as seen in the sideview cross-section for different display experiences. It is possible to use gastronorm pans up to 100 mm deep.



To change to a different position:

- Remove the plateaus from the unit.
- Reposition the supports at the front and/or back to the desired positions.
- Place the plateaus back in the unit.



3.5 First use






Before starting to use the unit, clean the inside thoroughly with mild detergent and water. After cleaning it wipe it with a cloth moistened with clean water to remove residual detergent, then dry the entire unit.

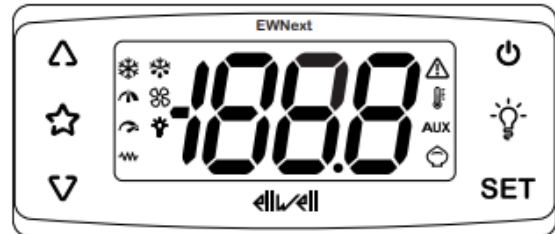
4. OPERATION AND USE



The display and/or set value is not the product/unit temperature.

Control Panel

-  Power on/off button*
-  UP-button
-  DOWN-button
-  SET-button
-  lamp-button



* Switch off: hold for at least 10 seconds.

4.1 Operating



The factory-settings of the unit maintain a product core temperature $\leq 5^{\circ}\text{C}$. The control panel has a range of -1°C to $+10^{\circ}\text{C}$. Contact Fri-Jado for advice.

Switching-on the unit

Switch the unit on with the power button.

Turn the unit on for approx. 30 minutes prior to use to stabilize its temperature..

Loading the unit

- Only load products that have a core temperature of at most 4°C .
- On the display deck, only package the products in bags or containers that are suitable for this purpose.
- To ensure a good contact, only place a single layer of products.
- Gastronorm-pans are suitable for unpackaged products.
- The maximum carrying-capacity is 15kg per gastronorm frame, by equal load.

Checking the temperature in the unit

- During operation the display of the thermostat shows the temperature at the probe in the unit.



Always keep the sliding doors closed as much as possible, otherwise the unit cannot maintain its climate.

Checking the set temperature

1. Scroll through the folders with the **^**-button and the **v**-button until folder **Pb1**, **Pb2** or **Pb3**.
2. Press **SET** to view the value measured by the corresponding probe.

Adjusting the set temperature

1. Unlock the keypad by holding the **v**-button for 3 seconds, until the label “UnL” appears
2. Press the **SET**-button. The set temperature will appear on the display.
3. Press the **^**-button and the **v**-button to find the **SEt** folder.
4. Press the **SET**-button to view the current setpoint value
5. Adjust the set temperature by means of the **^**-button and the **v**-button.
6. Push once on the **SET**-button to store the new set temperature.

Checking the product temperature

- Regularly check the temperature of the product (once every hour is advised).
- Use a digital thermometer to check the temperature.
- Write down the measured values in a log.
- Always use a disinfected thermometer sensor.

Switching off

1. Remove all products from the unit and store them in another cooling unit.
2. Switch the cooling off.
3. Switch the lighting off.

5. CLEANING AND MAINTENANCE



WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.

Disconnected the appliance from their power supply during cleaning or maintenance and when replacing parts.



Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

5.1 Maintenance schedule

Item	Action	Frequency
Inside	<ul style="list-style-type: none"> • Clean, see section 5.2. 	Daily
Outside	<ul style="list-style-type: none"> • Clean, see section 5.3. • Use Stainless Steel cleaning spray to remove stains and restoring the gloss. 	Weekly
Glass panes	<ul style="list-style-type: none"> • Clean, see section 5.4. 	Weekly
Bottom air guides	<ul style="list-style-type: none"> • Clean, see section 5.5. 	Weekly
Condenser	<ul style="list-style-type: none"> • Performed by the maintenance technician 	Yearly

5.2 Daily Cleaning

- Clean the inside of the unit with hot water and a suitable detergent.
- After cleaning wipe, the inside with a clean wet cloth. Rinse off all detergent before using the unit again.

5.3 Weekly Cleaning



WARNING

Only use a damp cloth to clean the control panel.

- Clean the outside of the unit with a small amount of hot water and a mild cleanser and using a soft brush or sponge. After cleaning it, dry the outside with a cloth.
- Treat all cleaned surfaces with a suitable antibacterial agent.
- Rub dry with a soft cloth or a paper towel.

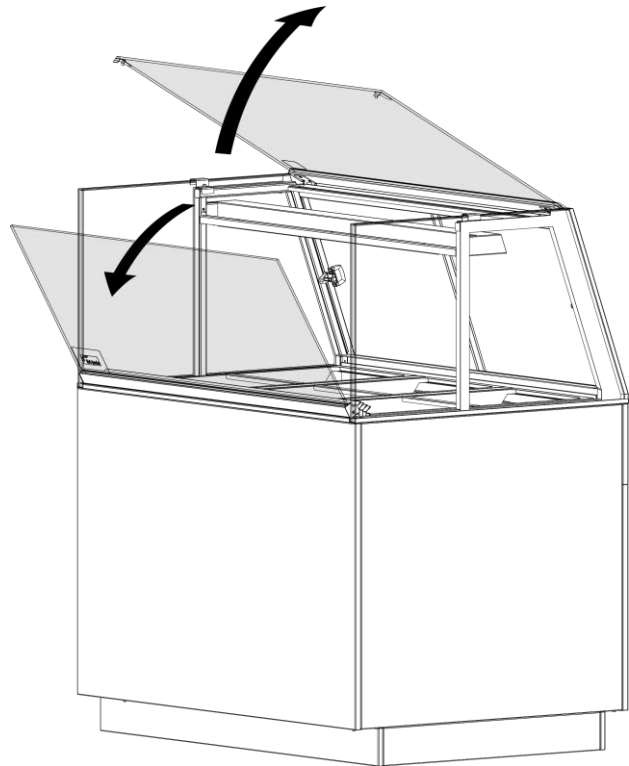
5.4 Cleaning Glass Panes

Use a mild detergent and soapy water for the cleaning of the unit.

To assist with the cleaning of the unit, it is possible to open glass windows of the unit.

Lift the top window first before opening the front window

Always lower the top window slowly and do not drop it.



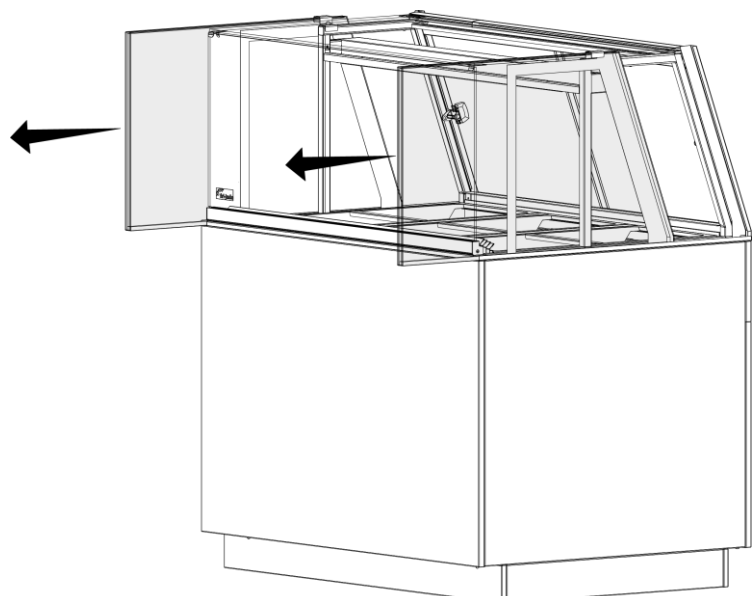
It is possible to remove the side, front and sliding windows of the unit.

Place the windows on a soft cloth to prevent damage while removed from the unit.

Put the windows back in the unit before turning the unit on again.

Place any windows back into the unit in reverse order of removing them.

Always move carefully and do not use excessive force to place the windows back.



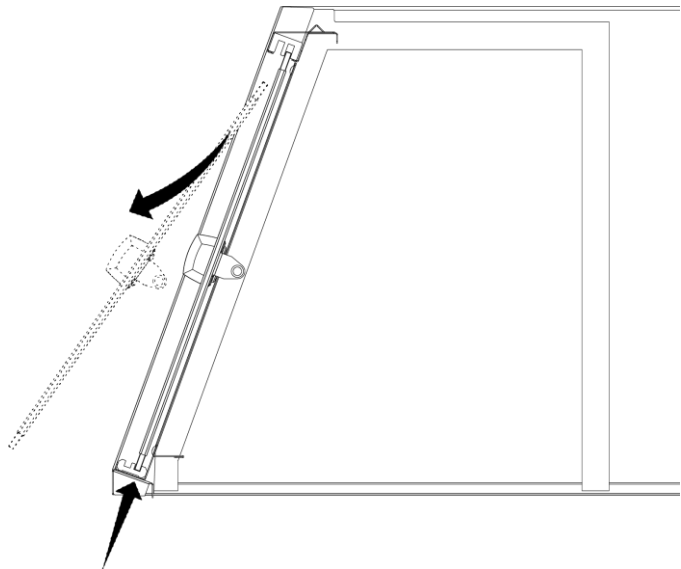
The side windows are removable by sliding them out the frame.

Clean the bottom guides.

The sliding windows are removable by:

- Lifting them up
- Tilting them outwards
- Removing them from the guides

Clean the bottom guide of the windows. These are removable for cleaning if required.



5.5 Cleaning the interior

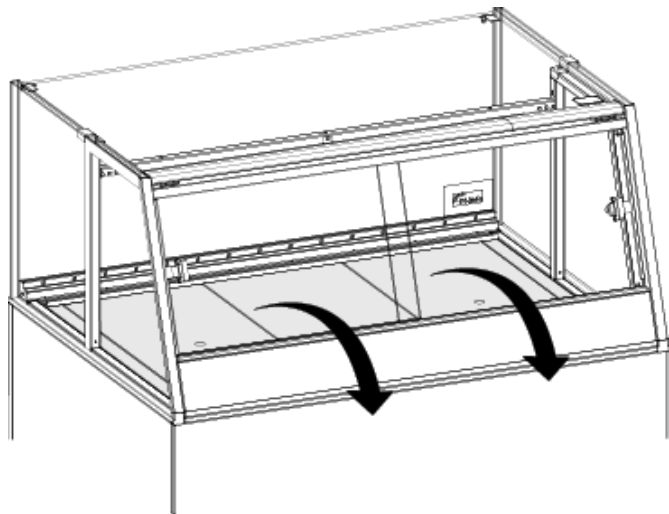


WARNING

Switch off the unit first and let it cool down.
Be aware of rotating parts.

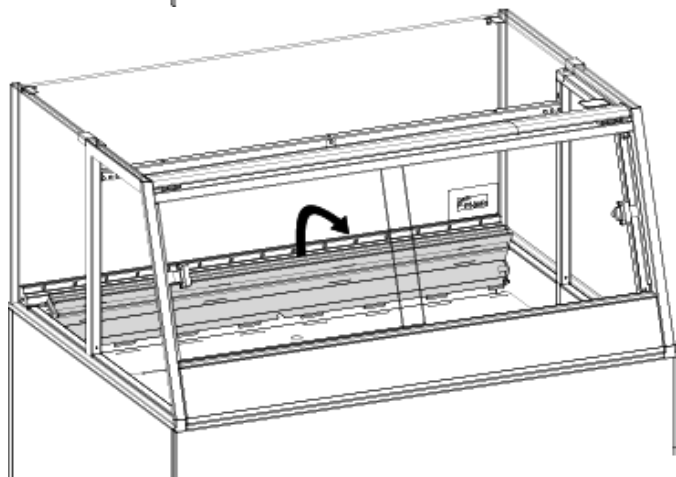
Be aware that high humidity levels may encourage the growth of biological organisms in the environment.

Remove the GN-pans and frames or presentation decks and clean these.

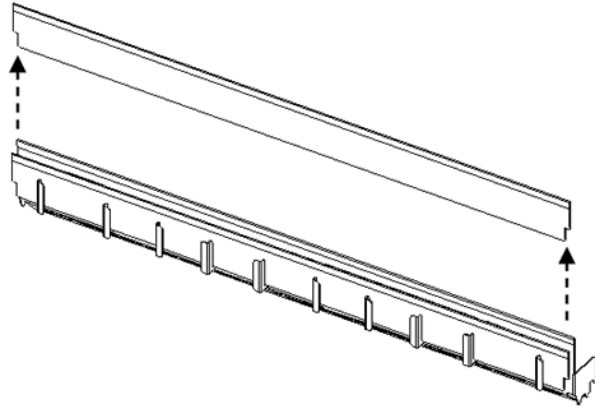


At the front of the unit there are removable air guides.

At the back of the unit there are air guides that may only be removed by qualified technicians due to the presence of part that contain flammable gasses.

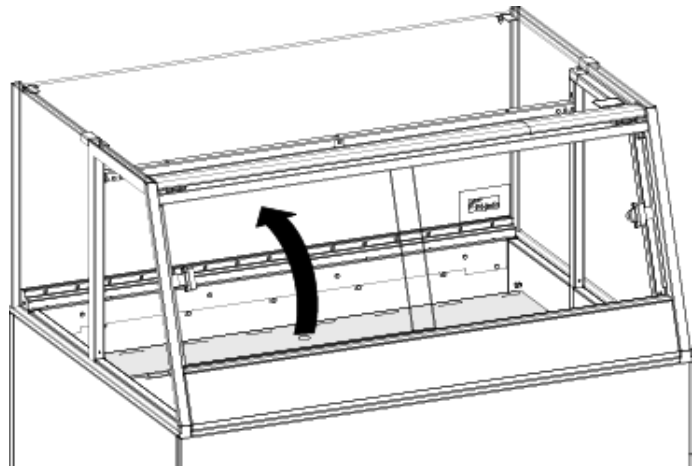


It is possible to remove the fins of air guides and clean them separately.



Remove the fan protection plate to clean below it.

Warning: Without the protection plate it is possible to touch the fans. Make sure the fans have stopped rotating and be careful not to cause any damage.



6. MALFUNCTIONS AND SERVICE

Before consulting the dealer or the service agency when there is a fault, check the following points:

- Is the power supply OK? Check the fuses and the earth leakage switch in the meter cupboard.
- Are all the switches in the correct position?

Item	Malfunction	Action
Unit	Unit does not work	<ul style="list-style-type: none"> • Check the power supply. • Are all switches in the correct position?
Unit	Display shows error code	<ul style="list-style-type: none"> • Contact the supplier or service agency.
Lamp	Does not light up	<ul style="list-style-type: none"> • Switch ON.
Mains cord	Damaged	<ul style="list-style-type: none"> • Replace, see section 6.1.
Window	Damaged	<ul style="list-style-type: none"> • Replace, contact the supplier or service agency.

6.1 Replace the mains cord



WARNING

Hazardous electrical voltage.

Immediately contact the supplier or service agent to replace a damaged power cord. Never turn the unit on when the power cord is damaged.

7. TECHNICAL SPECIFICATIONS


WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

Model		120-4.3	150-4.3	180-4.3
Length incl. end walls	mm	1200	1500	1800
Length excl. end walls	mm	1150	1450	1750
Depth excl. worktop	mm	890		
Height on stand	mm	1420		
Underframe height	mm	900		
Drop-in cut out (W x D)	mm	1167 x 865 (+/- 5)	1467 x 865 (+/- 5)	1767 x 865 (+/- 5)
Weight under frame (net)	kg	216	259	305
Weight under frame (gross)	kg	257	303	355
Weight Drop-in units (net)	kg	171	199	230
Weight Drop-in units (gross)	kg	212	243	280
Voltage	V	1N~ 230		
Current	A	3.4	3.5	3.7
Frequency	Hz	50		
Sound level	dB(A)	<70		
Packaging dimensions (W x D x H)	mm	980 x 1060 x 1673	1280 x 1060 x 1673	1680 x 1060 x 1673
Product deck dimensions	mm (W x D)	1100 x 730	1400 x 730	1700 x 730
	m ²	0,80	1,02	1,24
Gastronorm capacity	GN	3x 4/3	4x 4/3	5x 4/3
Max. gastronorm pan depth	mm	100		

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