9124899
SERVICE MANUAL CC

fri-jado

- NOTICE -

This service manual is prepared to be used by trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all repair procedures, replacements and adjustments described in this service manual.

The information presented in this document is only valid for Custom Counter configurations and is not intended to be all encompassing. The individual specifications may differ.

Procedures for which you do not have the necessary tools, instruments or skills should not be performed by you.

The information presented in this document is valid for standard counter configurations, specifications for custom configurations may differ. No rights can be derived from this document, specifications and technical data are subject to amendment without prior notice..

**Reproduction of this service manual,
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is prohibited.**

Version	Issue date	Remarks
	dd/mm/yy	
0	05-2023	Revision 0 <DRAFT>
1		First Release
2	10-2023	Controllers and Parameter settings added

Index

1.0 Introduction

1.1 General

This manual is intended for trained technicians, performing repairs on the Custom Counter, CC.
The features and controls are being described, along with directions for the safest and most efficient way to service these counters.
All pictograms, symbols and drawings in this manual may apply to all available CC models.

1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Serial number
- Voltage
- Power consumption

- Model
- Year of construction code
- Frequency

1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:

WARNING symbols:

WARNING
Possible physical injury or serious damage to the unit,

WARNING
Risk of Fire.

WARNING
Hazardous electrical voltage.

WARNING
Danger of getting injured by hot surfaces.

SAFETY symbols:

SAFETY
Wear safety gloves for installation and dismantling.

SAFETY
Wear eye protection.

SAFETY
ALWAYS Remove power plug from main outlet before working on the unit.

Disposal
According local regulations

SAFETY
Clean Hands and/or Tools

Cleaning
Not Allowed to use water hose.

Suggestions and recommendations.

Notification
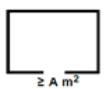Take care off:

Reading
Instructions referred to, too be read

Recycling symbol.

Part of manual
Still under construction

Minimum room floor area.

Pictures or photos
Still to be added
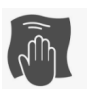
Cleaning
On regularly interval

1.0 Introduction

1.4.1 Safety rules and regulations

The technician, working on the unit will be fully responsible for abiding the locally prevailing safety rules and regulations.

Technical activities must be performed by qualified and authorized persons only.
Before working on any electrical part, or dismantling the unit by means of using a screwdriver or any other tool, **ALWAYS REMOVE THE POWER PLUG** from the main outlet.

Anyone performing technical repairs, replacements or adjustments on or with this unit must be familiar with the contents of this service manual and carefully follow all guidelines and instructions.

Never change the order of the steps to be performed.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures.
<u>**The pictograms, labels, instructions and warning signs may never be covered or removed,**</u>
and have to be clearly visible during the entire lifetime of the unit.

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

Notes:

- To avoid short-circuiting, never clean the unit using a water hose.
  For detailed cleaning instructions, please refer to MDD user manual.

- The shelves, all glass parts and the back panel of the unit can get hot.

- All units must be cleaned regularly to ensure proper functioning.
  At least on a weekly basis.

- Do not store explosive substances;
  such as aerosol cans with flammable propellant, in this appliance.

1.4.2 Moving

- Before moving the unit, first switch off the mains switch and disconnect power by pulling the plug from the wall socket.
- Let unit cool down.
- Remove all product from the unit.
- Always keep the unit in upright position.

1.4.3 Outdoor use restrictions

WARNING
To avoid short-circuiting, the units may not be used outdoors nor in a rainy or very moist environment.

1.0 Introduction

1.5   Hygiene

WARNING
Immediately remove products in damaged packaging from the equipment and destroy the products, abiding the locally prevailing safety rules and regulations.

Clean all components that have come in contact with products from damaged packaging.

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.

For detailed cleaning instructions, please refer to CC user manual.

1.6   Service and technical support

In case of malfunctions which are not fixable by you, please contact Fri-Jado.

Service@Frijado.com

Make sure you have the following data available:
- Model.
- Serial number.

This data can be found on the identification plate.

1.7   Storage
If the unit will not be used temporarily, and will be stored, follow these instructions:
- 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, any components or lubricants removed from it, safely in accordance with all local and national safety and environment rules and requirements.

2.0 Description (Custom Counter Cold)

2.1 Technical description Cold units

The panels are made of galvanized steel plating, stainless steel or aluminum. Some of the visible internal and external parts have been provided with a powder coating. The glass used is tempered or laminated. The controls for operating the appliance have been mounted on the operator side of the unit. The product contact parts are made of stainless steel AISI 304, AISI 316 or AISI 430 and tempered glass.

The cabinet has many different options and can be configured to exact customer specifications including glass shape, exterior cladding, interior configuration and refrigeration type.

The cabinet utilizes a forced air rear evaporator mounted underneath the worktop to distribute cold air over and under the presented products. Air returns to the evaporator through the air return grille located at the front of the cabinet.

Depending on the selected refrigeration option different controller probes are installed to regulate the temperature inside the cabinet and the defrosting of the evaporator.

2.2 Intended use

The Custom Counter Cold FS is a serve over refrigerated display cabinet intended for chilled presentation of packaged and unpackaged food products. Due to the forced air flow and absence of humidification systems, the cabinet is less suited for the presentation of very sensitive foodstuffs such as fresh meat or fish.

The Custom Counter Cold SS is an assisted self-serve refrigerated display cabinet intended for chilled presentation of packaged and unpackaged food products. Due to the forced air flow and absence of humidification systems, the cabinet is less suited for the presentation of very sensitive foodstuffs such as fresh meat or fish.

The Custom Counter ColdPrep is an assisted self-serve refrigerated display cabinet intended for chilled presentation and preparation of packaged and unpackaged food products. Fresh ingredients can be placed inside refrigerated Gastronorm pans integrated inside the worktop (behind an optional sneeze guard) and used to prepare fresh products such as salads, sushi or pizza. These products can then be packaged and placed in the presentation area of the cabinet for self-serve operation.

The classification of the cabinet is only valid for the presentation area and does not include the Gastronorm pans. Products can be stored inside the Gastronorm pans for a maximum of 2 hours. This period may be extended by covering the Gastronorm pans with lids. The Gastronorm pans must always be kept in position, even when empty.

The Custom Counter FreshCold is a serve over refrigerated display cabinet intended for chilled presentation of fresh unpackaged food products. Due to the low airflow and the optional ultrasonic humidification system, the cabinet is especially suited for presentation of fresh unpackaged food products prone to dehydration, such as fresh meat.

The Custom Counter IceCold is a serve over refrigerated display cabinet intended for chilled presentation of products on crushed ice. Due to the low air flow and the optional misting humidification system, the cabinet is especially suited for presentation of fresh fish on ice.

Any other use will not be regarded as intended use. 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.

2.0 Description (Custom Counter Cold)

2.3   Cold units with remote CO2 (R744) refrigerant

WARNING

Remote R744 refrigerant is environmentally friendly but under high pressure. It is non-toxic with zero Ozone Depletion Potential (ODP) and very low Global Warming Potential (GWP).

Read this manual carefully and follow all precautions described herein.

SAFETY

Wear eye protection when working on the refrigeration system.

• Do not tamper with the system.

• The system must be installed and maintained by suitably qualified persons only.

• Fixate the unit to the floor.

• The ventilation openings of the cladding of the unit (including accessories) must not be blocked or covered. Ensure that the air circulation remain unobstructed.

• A pressure relief device shall be installed in the high-pressure side of the refrigeration system between the motor-compressor and the gas cooler.
  There shall be no shut off devices or other components except piping between the motor-compressor and the pressure relief device that could introduce a pressure drop.

• The pressure relief device shall be mounted so that any refrigerant released from the system during its operation cannot cause harm to the user of the appliance.
  The aperture shall be located so that it is unlikely to be obstructed in normal use.

• The installed pressure relief device shall have no provisions for setting by the end user.

• The pressure setting of the installed pressure relief device shall be no higher than the design pressure of the high-pressure side.

2.1 Description (Custom Counter Hot)

2.4 Technical description

The panels are made of galvanized steel plating, stainless steel or aluminum. Some of the visible internal and external parts have been provided with a powder coating. The glass used is tempered or laminated. The controls for operating the appliance have been mounted on the operator side of the unit. The product contact parts are made of stainless steel AISI 304, AISI 316 or AISI 430 and tempered glass.

The cabinet has many different options and can be configured to exact customer specifications including glass shape, exterior cladding and interior configuration.

2.5 Intended use

The Custom Counter Hot FS is a serve over heated display cabinet intended for hot presentation of packaged and unpackaged food products.
The cabinet utilizes a heating element mounted underneath the presentation area and fans to distribute hot air throughout the cabinet.
Halogen quarts lamps are installed in the canopy to provide both radiant heat and lighting.

A controller probe mounted on the fan plate regulates the temperature inside the cabinet by switching the heating element on and off.

Optional steam humidification is available to keep presented products moist and attractive.
It consists of a boiler with automatic water filling mounted underneath the cabinet that inserts moisture underneath the presentation area so it can be absorbed by the air flow.

The Custom Counter Hot SS is an open fronted two level self-serve heated display cabinet intended for hot presentation of packaged food products.
Sliding doors allow products to be loaded from the operator side.
The cabinet uses Fri-Jado's patented heating system in which hot air is circulated through for optimal temperature distribution and energy efficiency.
Long lasting high temperature resistant LED lighting is fitted to as standard.

Any other use will not be regarded as intended use.
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.

![fri-jado logo]

2.1 Description (Custom Counter Hot)

2.6 Connection to main voltage regulations

Warning   Electrical shock Hazard

- ***Grounding instructions:***

   Only connect the appliance
   > on: <u>an alternating current,</u>
   > on: <u>a grounded wall socket,</u>
   > with a mains voltage in accordance with the information indicated on the type 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.

- ***<u>It is not allowed to use a multi plug or extension cord.</u>***

   Such can result in fire, electrical shock, or personal injury.

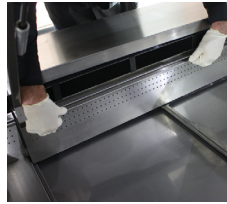   Failure to follow these instructions can result in serious injury or even death.

3.0 Cleaning (Refer to user manual)
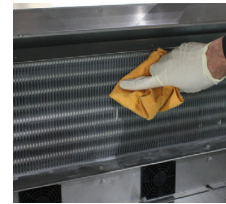
Custom Counter Cold - cleaning

IMPORTANT: always use gloves while cleaning the Custom Counter. Be careful while cleaning: the metal parts can have sharp edges.
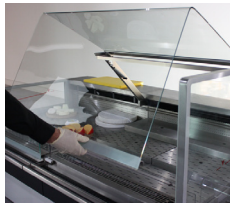
Step 1
IMPORTANT: turn off the Custom Counter main switch by turning the switch as shown.

Step 2
Open window to remove parts inside the Custom Counter as shown in the next steps.

Step 3
Take out the see through front pane.

Step 4
Take out the second see through pane.

Step 5
Take out the metal parts, pan frames and/or plates.

Step 6
Take out the air outlet.

Step 7
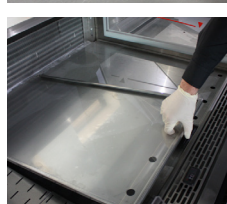Rinse all parts with warm water.

Step 8
If necessary, use soapy water and a soft sponge or cloth to clean the parts. **Don't use scouring sponges or steel wool.**

Step 9
Remove the bottom plate.

Step 10
Clean the fans with a dry cloth.
IMPORTANT: never use liquids to clean fans.

Step 11
Clean the evaporator with a cloth.
IMPORTANT: never use liquids to clean the evaporator.
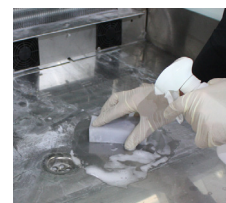
Step 12
Use a mild cleaning product and soft sponge or cloth to clean the bottom plate.

Step 13
Remove the grid at the front of the condenser by pulling it upwards. Then take it out.

Step 14
Only us a vacuum cleaner to clean the condenser.

Step 15
Clean the worktop with stainless steel cleaner. Afterwards, install all parts back into their original position.

Custom Counter Hot - cleaning

IMPORTANT: for safety reasons switch off the cabinet (see step 1 above) and ensure the cabinet has reached room temperature before cleaning. Always use gloves while cleaning the Custom Counter and be careful while cleaning: metal parts can have sharp edges.
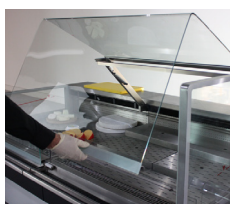
Step 1
Open window to remove parts inside the Custom Counter as shown in the next steps.

Step 2
Take out the metal parts, pan frames and/or plates.

Step 3
Remove the bottom plate.

Step 4
Use a mild cleaning product and a soft sponge to clean the area under the bottom plate.

Step 5
Clean the drain with a brush.

Step 6
Clean the lamps with a soft cloth.
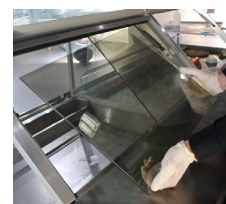
Step 7
Remove glass sliding doors by pulling it upwards. Then take it out. Be careful that the sliding doors do not get scratched or damaged after removal.
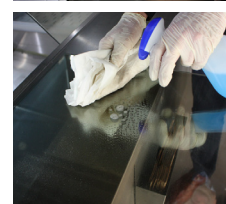
Step 8
Use glass cleaner and a paper cloth to clean the glass sliding doors. Put the doors back in their position.
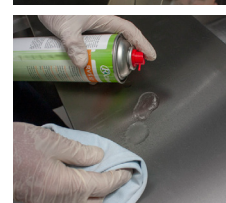
Step 9
Clean the worktop with stainless steel cleaner. Afterwards, install all other parts back into their original position.

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CC-042019

3.0 Cleaning (Refer to user manual)

3.1 CLEANING AND MAINTENANCE

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

👉 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.

Maintenance schedule for users

| Item	Action	Frequency
Inside	Clean	Daily
Glass Panes	Clean	Daily
Outside	Clean Use e.g. mild detergent or cleaning spray to remove stains, and restoring the gloss.	Weekly

📖 *For detailed cleaning instructions refer to User manual.*

3.2 Cleaning Shelf(s)

⚠️
- Remove products from shelf.
- Switch off unit, and let cool down.
- Clean shelf glass with moist cloth, using a mild detergent only.

4.0 Installation

4.0   Placement of the unit

WARNING

Position the unit on a flat and horizontal surface.
A temporally inclined plane of maximum 5° is allowed.

- Be sure that the personnel have sufficient room to work with the unit.

- While positioning, keep the unit out of children's reach.

- Do not place into direct sunlight.

- The unit should not be used below 20 ºC (68 ºF) ambient temperatures.

WARNING

Electric chock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded hardwired supply, with a mains voltage in accordance with the information indicated on the data 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 death or serious injury.

- The unit must be hard wired to the mains.

4.1 Installation Unpacking and Placing

UNPACKING AND PLACING CUSTOM COUNTER   9124291 rev. 09/2018

1. Remove crate

2. Remove foil

3. Remove screws (4x)

4. Lift the CC (use of forklift truck recommended)

5. Place the CC

6. Push the CC into place (be careful not to damage the exterior plating)

7. Take the manual and read it before continuing
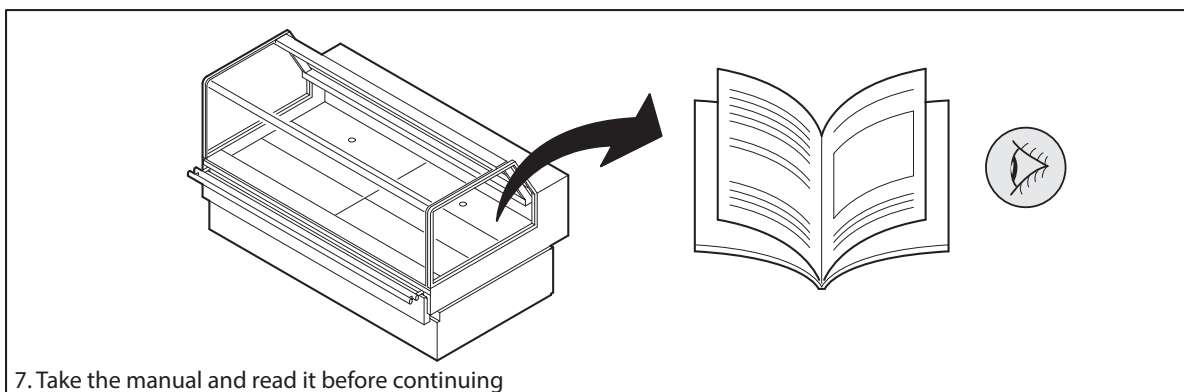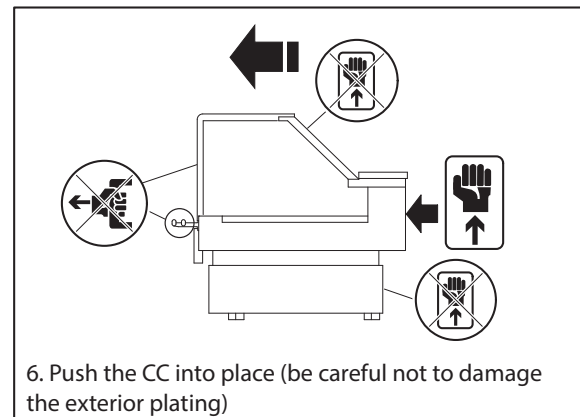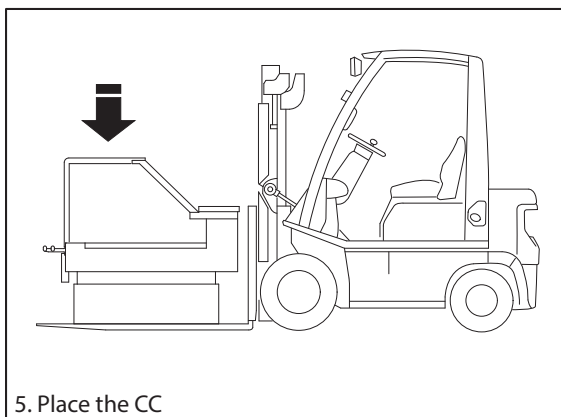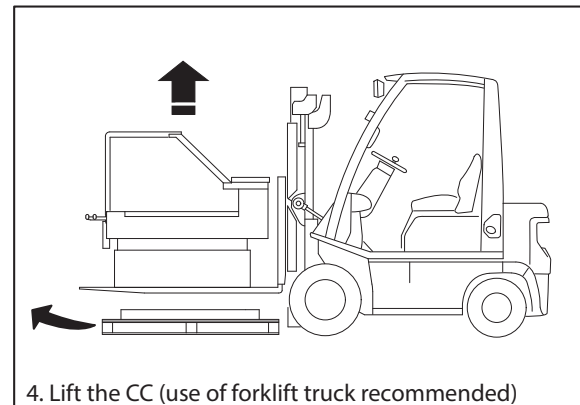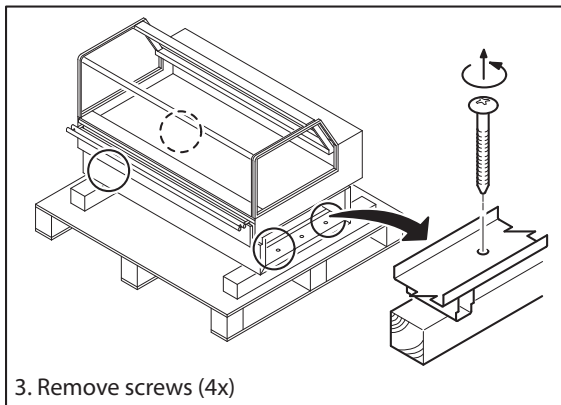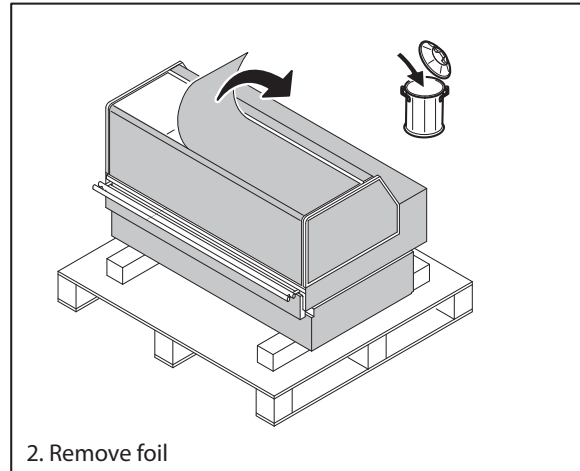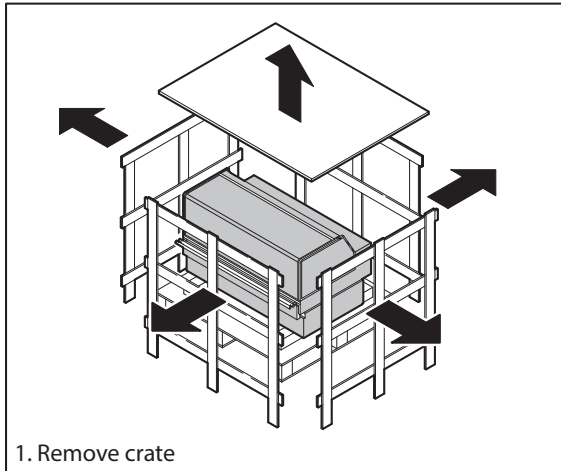
4.2 Installation Placing and leveling

PLACING AND LEVELING CUSTOM COUNTER   9124292 rev. 09/2018

1. Place the CC (use of forklift truck recommended)

2. Remove plating

3. Push the CC into place (be careful not to damage the exterior plating)

4. Adjust the Level of the CC with the legs. Use a lever when necesary (**don't move** the CC after leveling)

5. Mount the plinths

6. Refit all panels
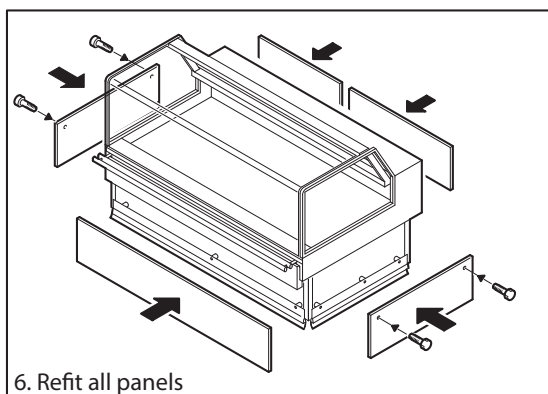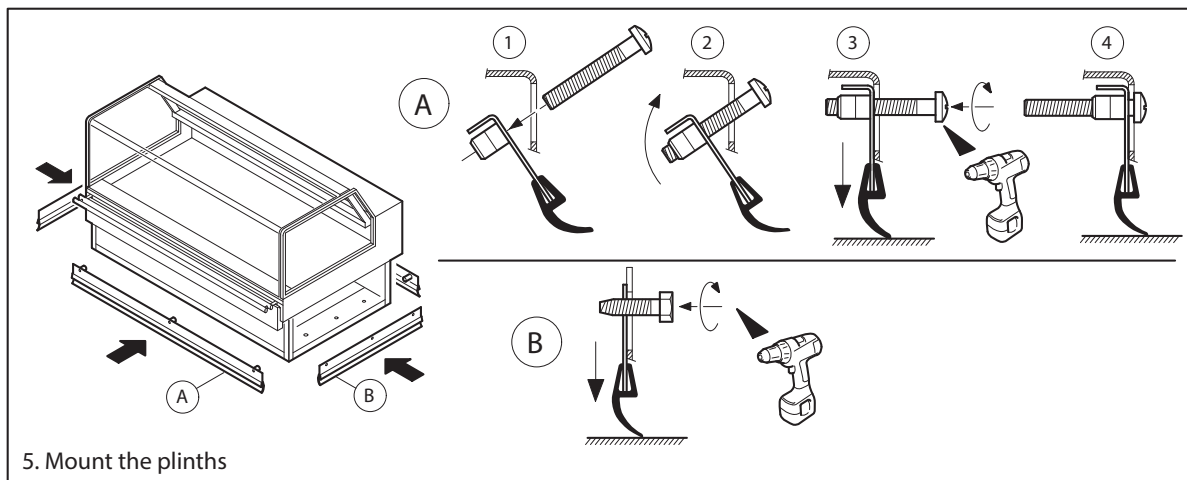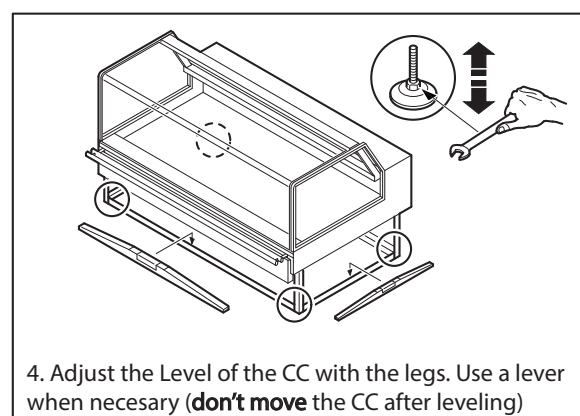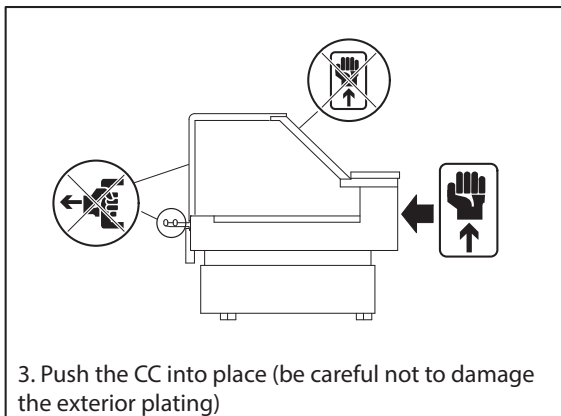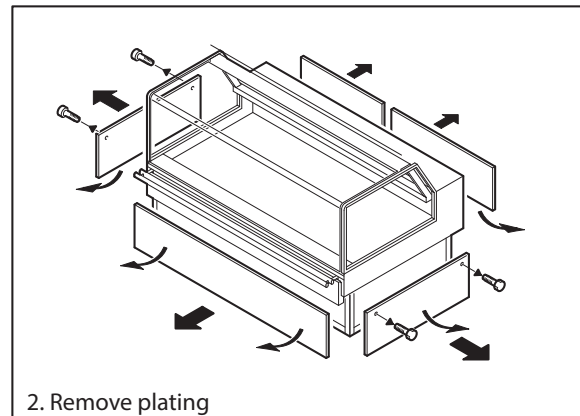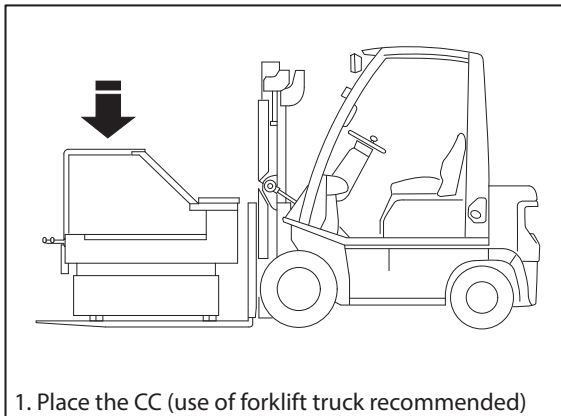
4.3 Installation Coupling Counters

COUPLING CUSTOM COUNTER

1. Remove parts

A

A

A

2. Apply transparent sealant (4302373)

10 mm thickness at least

Transparent sealant

3. Couple the CC

A

B

4. Fasten with bolts and nuts

A

OPTIONAL

B

Coupling bracket

5. Apply sealant

X

Y

X

Grey sealant

Transparent sealant

X (4302335)   Y (4302373)

6. Refit all interior panels
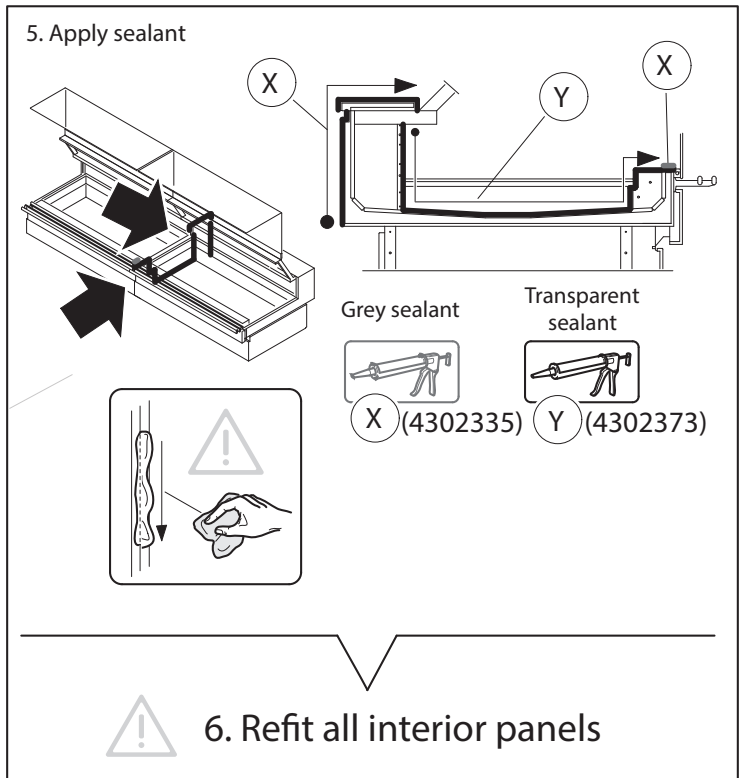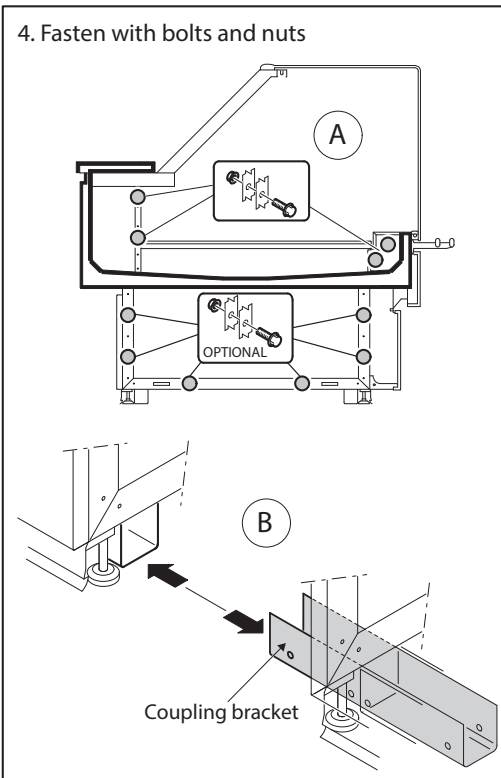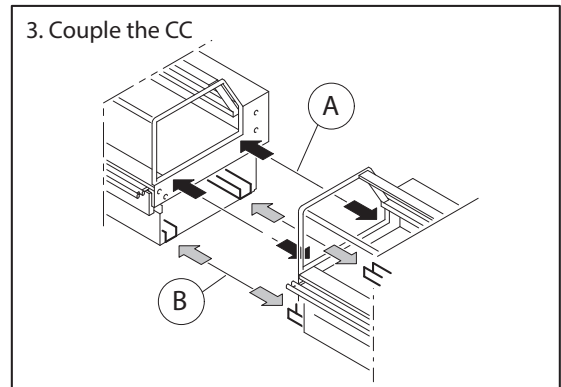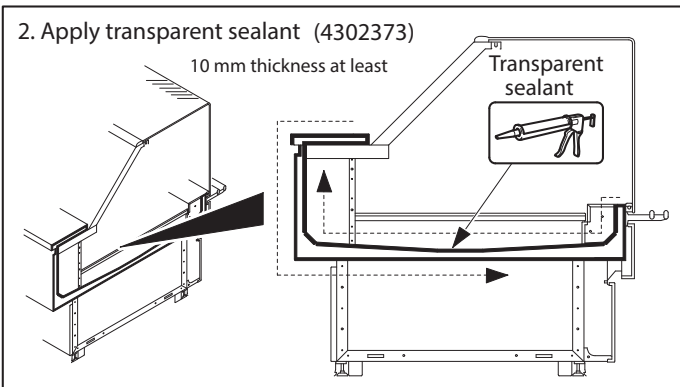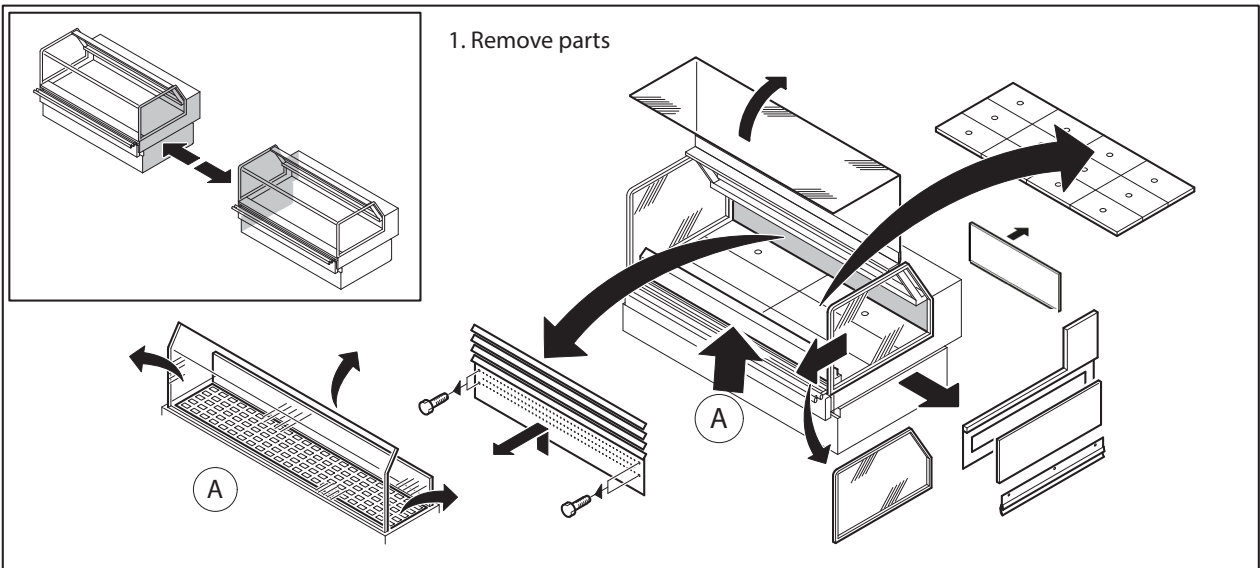
4.4 Installation Connecting Electrical

CONNECTING ELECTRICAL SUPPLY CUSTOM COUNTER   9124297 rev. 09/2018

Electrical drawing number:
1 Phase - 30001251
3 Phase - 30001844

Temperature
controller (ERC)

Main supply

Auxiliary supply

Optional:
Power- / Data socket
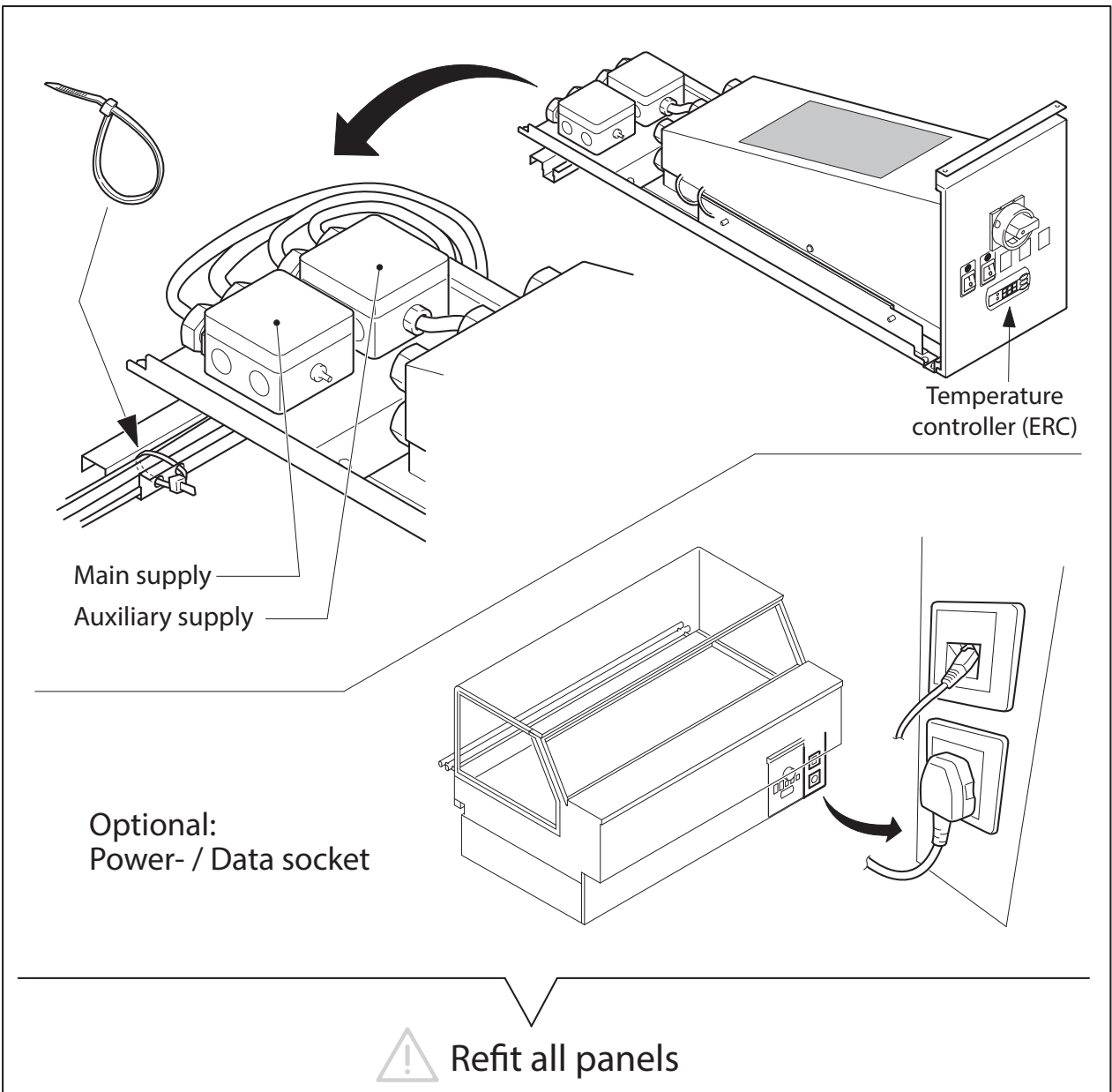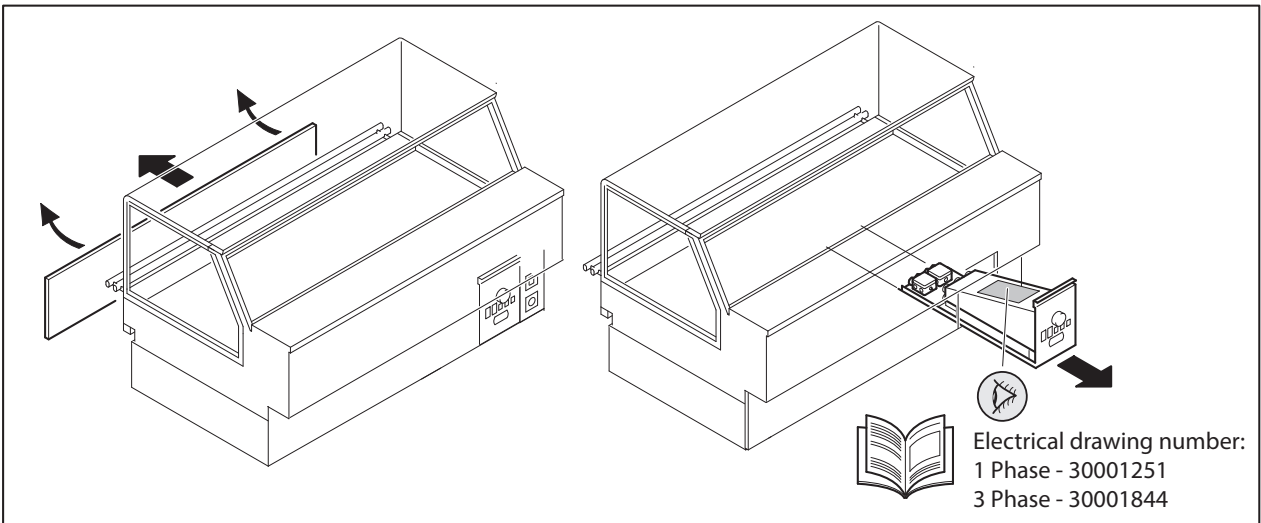
⚠ Refit all panels

4.5 Installation Connecting refrigerations pipes

⚠ Pressurized system

1. Release pressure
2. Cut tube

Liquid tube

Insulation

Suction tube
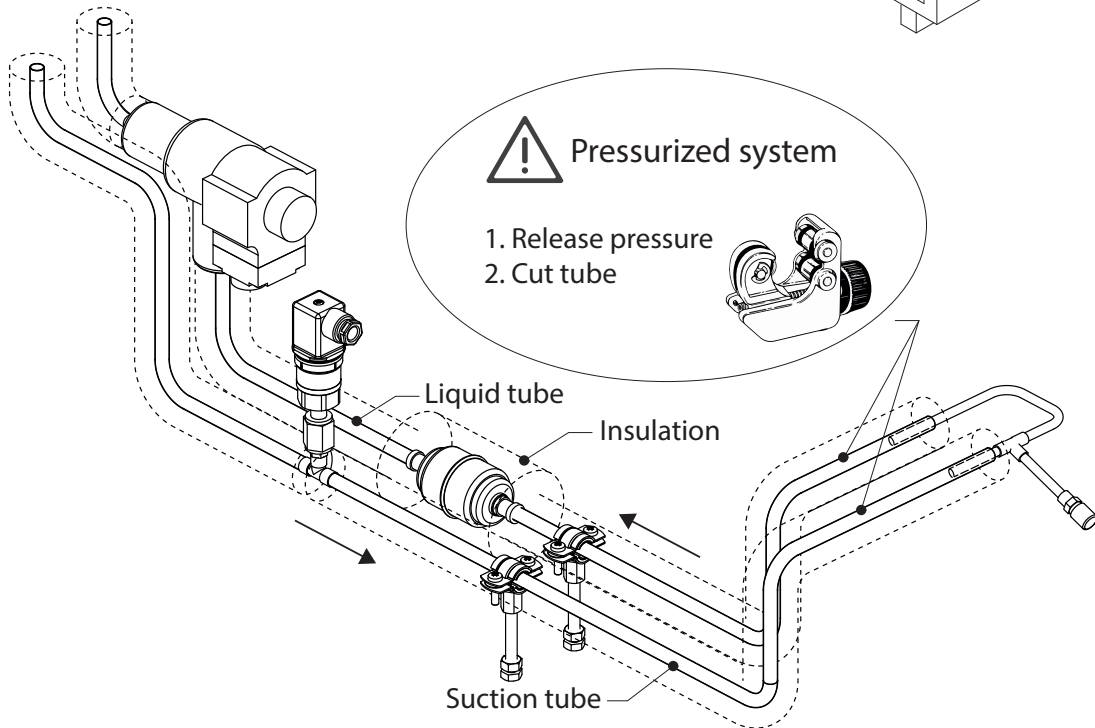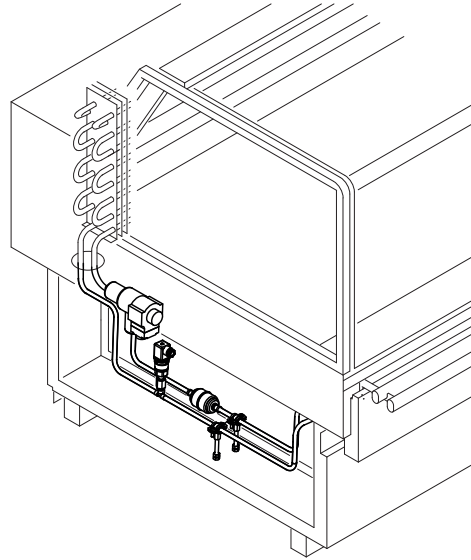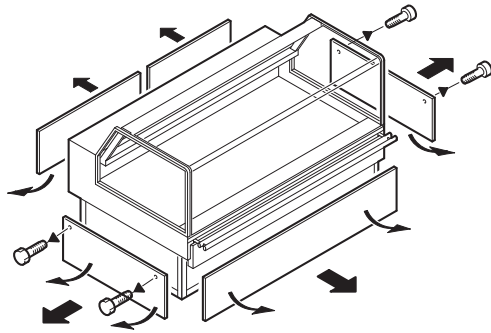
For refrigeration parts see next page.

⚠ Refit all panels

4.6 Installation Decks, Frames / Load lines

DECKS, FRAMES AND FLAT PLATES CUSTOM COUNTER   9124299 rev. 07/2016
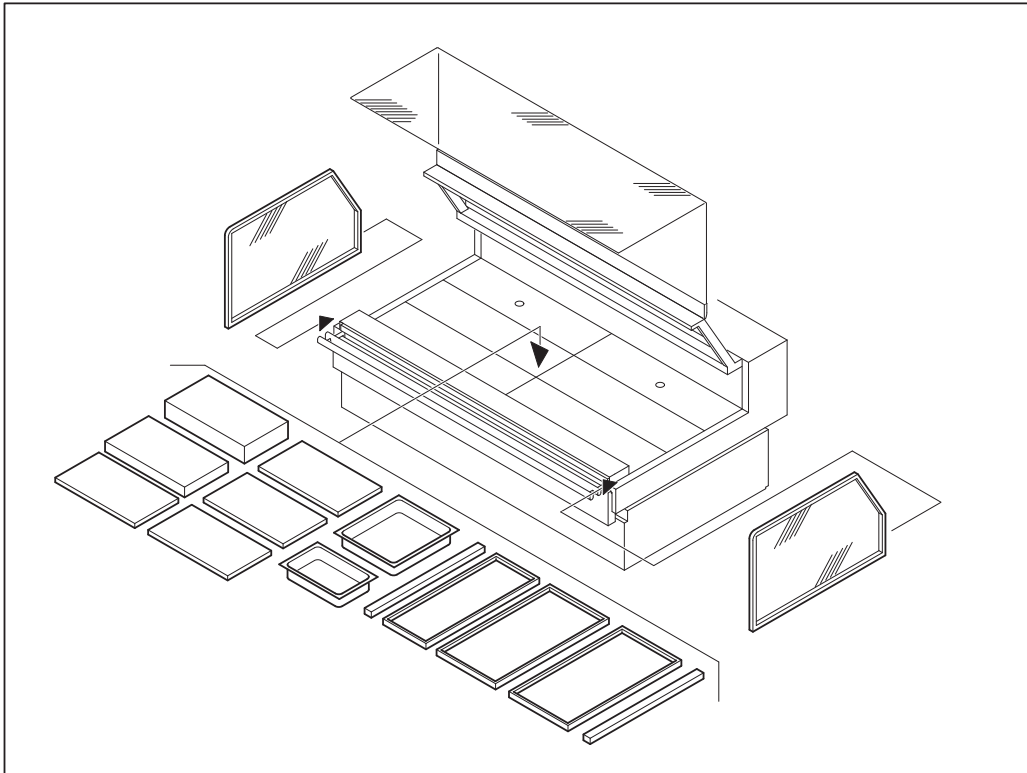
LOAD LINES STICKER INSTRUCTION   9124363 rev. 12/1017

ColdPrep
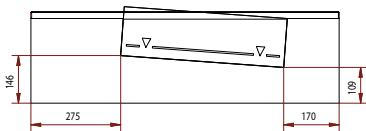
Cold FS
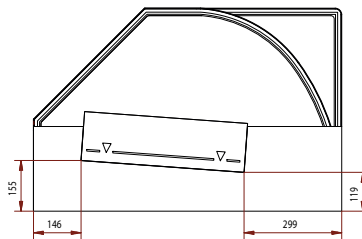
FreshCold

Cold SS

IceCold

Correct placement of doors:
1. Slide the top of the door into the top groove.
2. Lower the bottom of the door into the bottom groove.
3. Handle must always point towards a support.
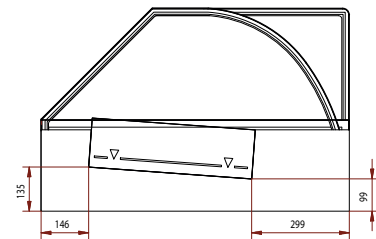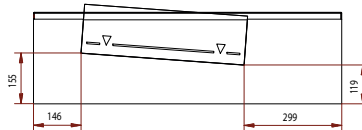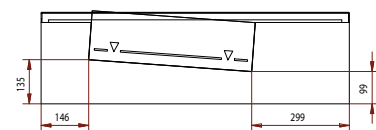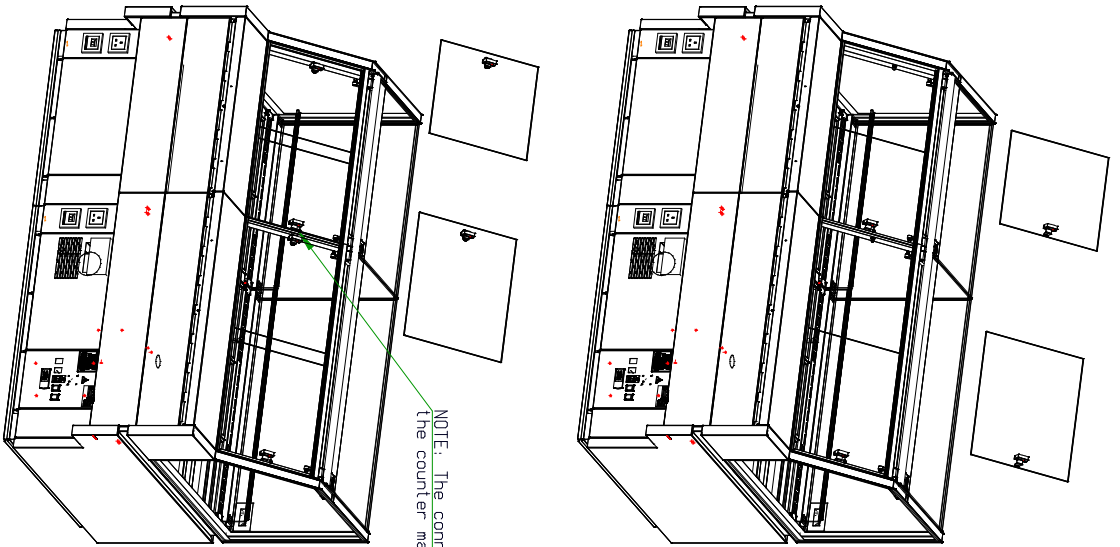
NOTE: The connecting doors in the middle of the counter may never be in the same groove!

Y (1:2)

Z (1:2)
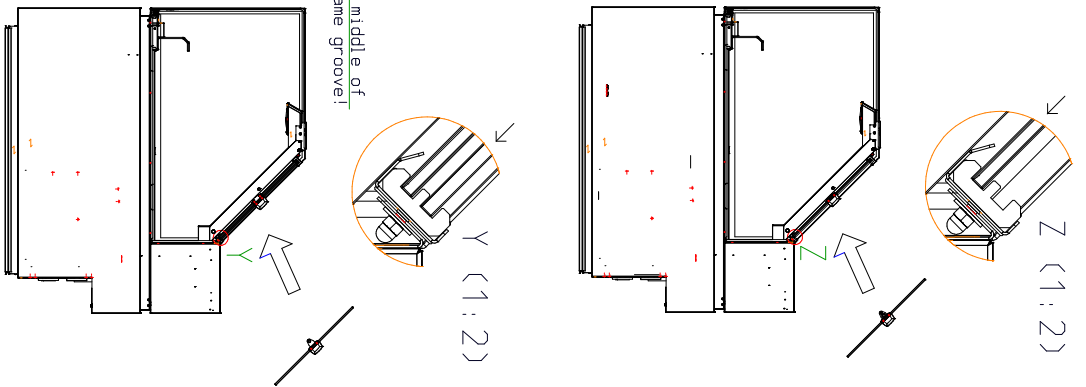
1. Place the doors on the right hand side of each section in the rear groove.
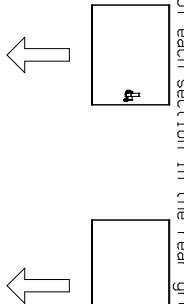
2. Place the doors on the left hand side of each section in the front groove.

4.8 Adjusting Serve over glass

② = Hot cabinet only

① Loosen nuts (3 x)

② Use the nuts to adjust the glass

Min. 1 mm
Max. 3 mm

⚠ Refit all interior panels
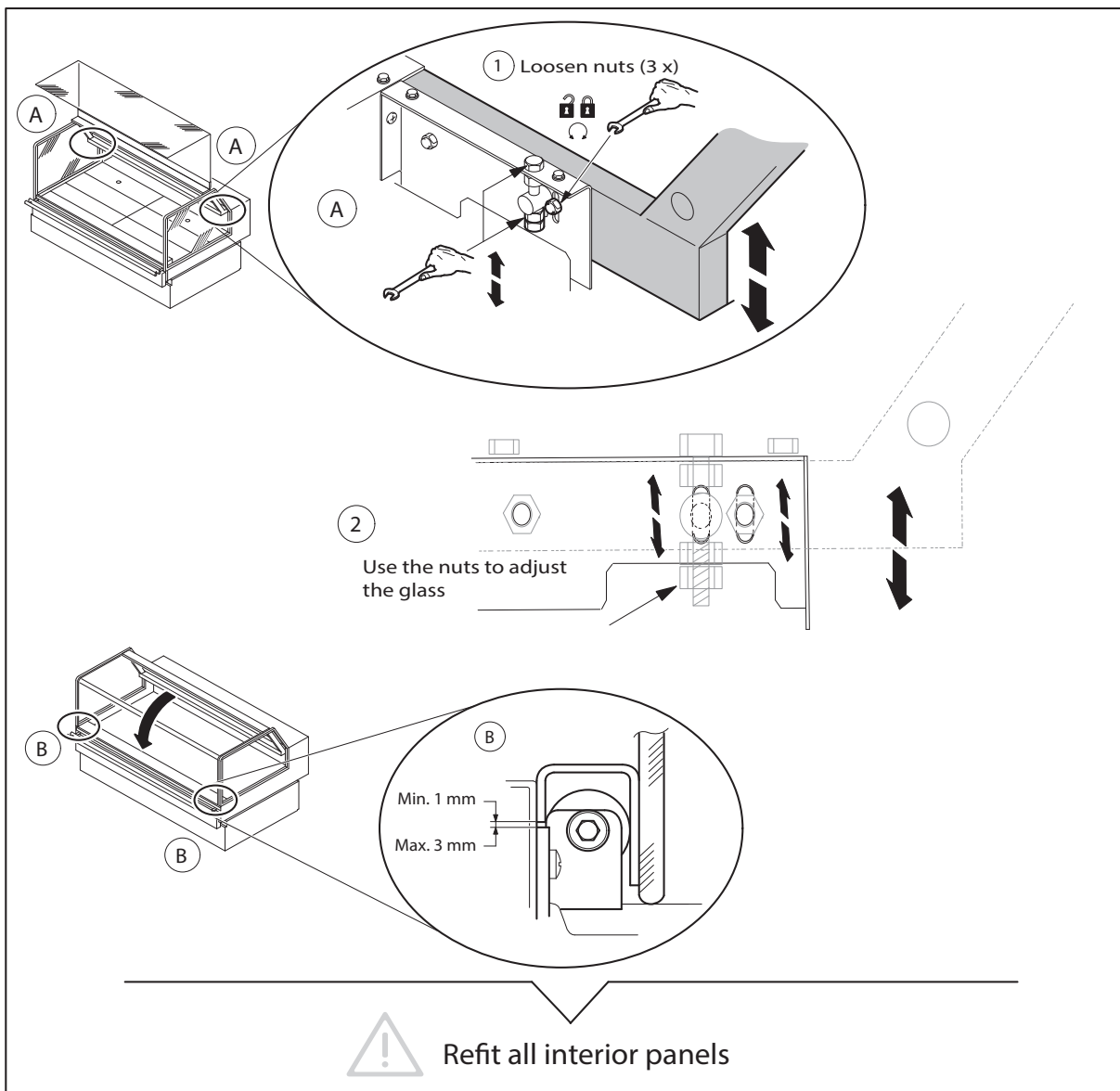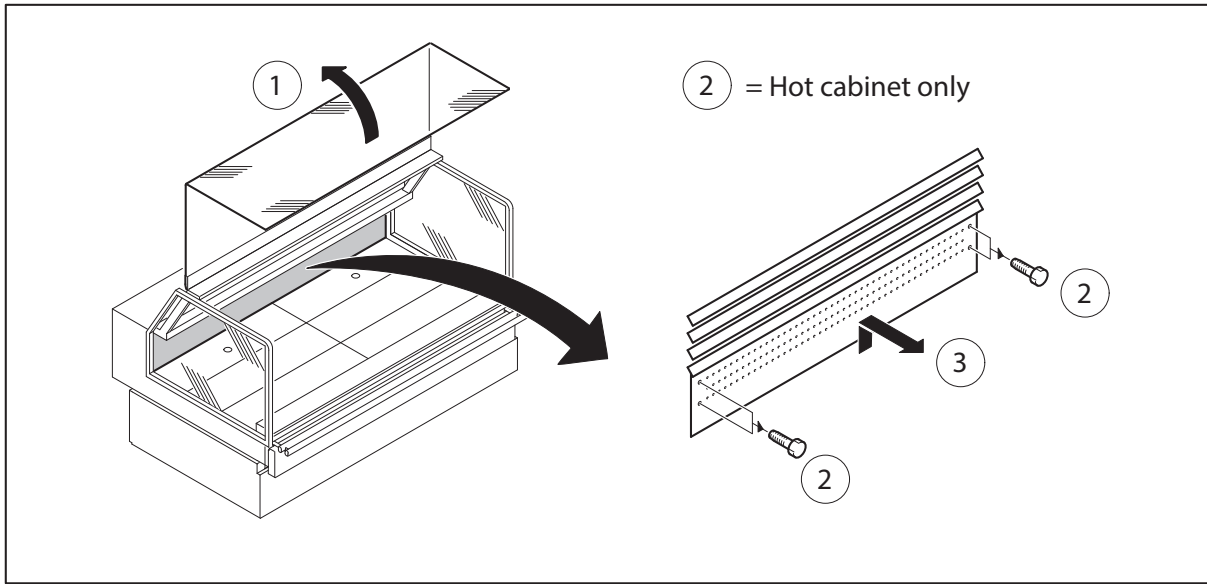
4.9 Installation Shop fitting guide

Overview combinations

Worktop
end plate

Upper panel
end wall

Lower panel
end wall

Upper front panel

Lower front panel

Upper front panel
combination wall

Lower front panel
combination wall

Worktop

Worktop
combination wall

Worktop
end plate

Upper panel
end wall

Lower panel
end wall

Recessed

Square
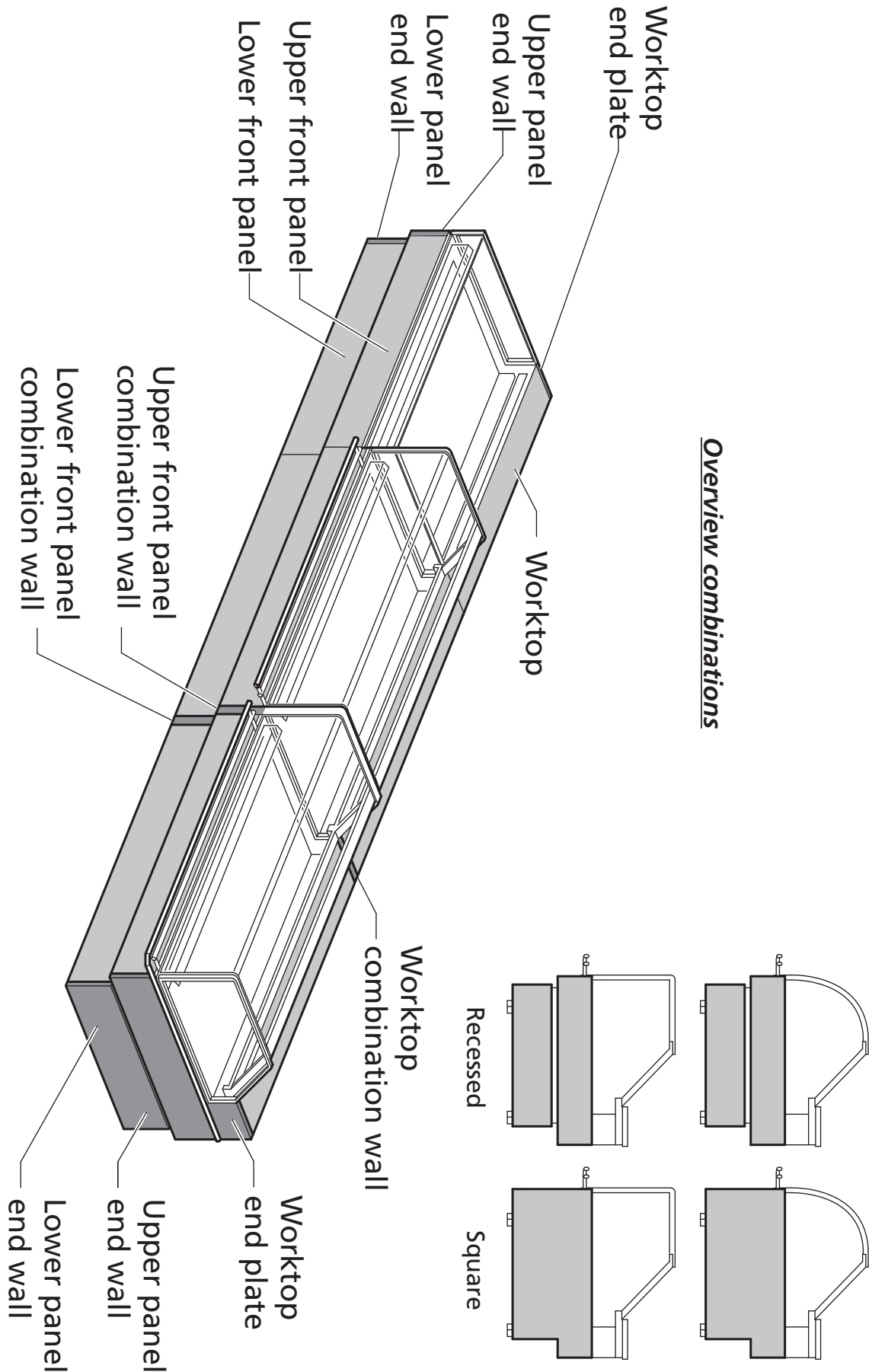
SHOP FITTING GUIDE CUSTOM COUNTER

Custom worktop outer dimensions that are appicable for Custom Counter models:
IceCold, FreshCold, Cold FS/SS and Hot.

Instructions:
- Use a 12 mm thick material or sheet material with underlayment to create a custom worktop.
- Use a suitable adhesive to mount the custom worktop on to the supplied insulated mounting plate.
- Confirm with the standard dimensions in order to maintain compatibility with sliding rear doors, accessories, etc.
- If the worktop outer dimensions are changed, compatibility with certain cabinet features can not be guaranteed.
- If the worktop is extended to the front or rear of the cabinet, always ensure the worktop is properly supported.

L = 44 (combination wall), 750, 1000, 1250 or 1500

280

280

28

G

G

40

256

12

12

G = Glue thickness

Worktop material

Apply adhesive
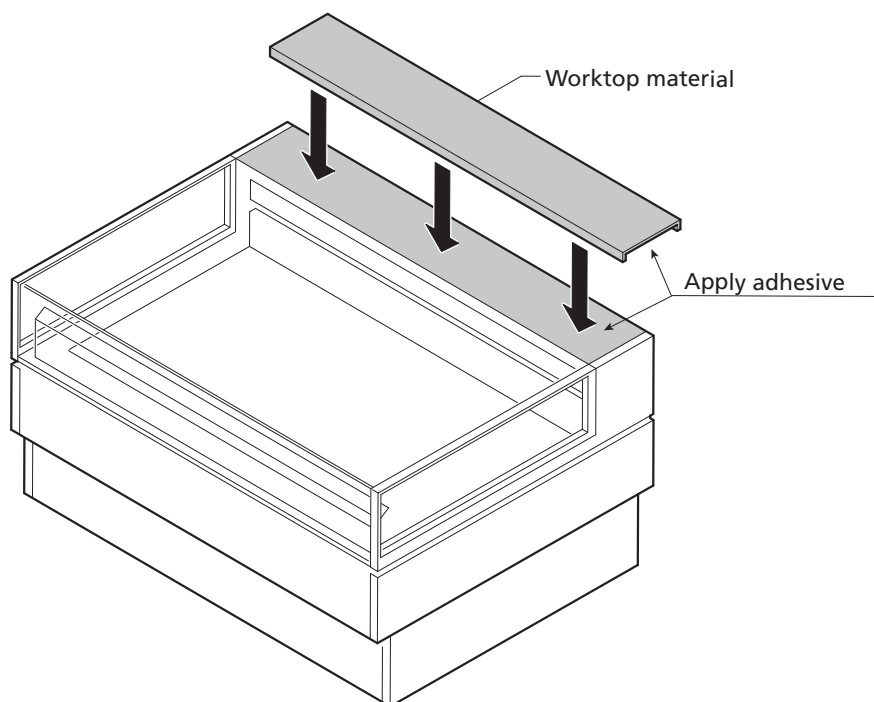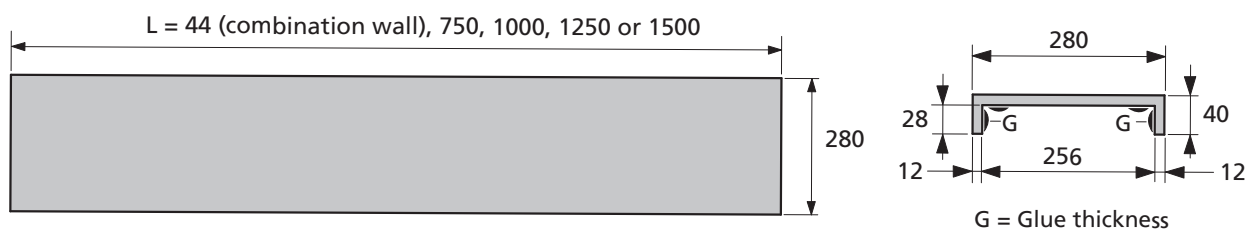
SHOP FITTING GUIDE CUSTOM COUNTER

Custom end wall worktop outer dimensions that are appicable for Custom Counter models: IceCold, FreshCold ColdPrep, Cold FS/SS and Hot.

Instructions:
- Use a 12 mm thick material or sheet material with underlayment to create a custom worktop.
- Use a suitable adhesive to mount the custom worktop on to the supplied insulated mounting plate.
- Confirm with the standard dimensions in order to maintain compatibility with sliding rear doors, accessories, etc.
- If the worktop outer dimensions are changed, compatibility with certain cabinet features can not be guaranteed.
- If the worktop is extended to the front or rear of the cabinet, always ensure the worktop is properly supported.

Right end wall material

Left end wall material

End wall material

Apply adhesive

Apply adhesive

End wall material
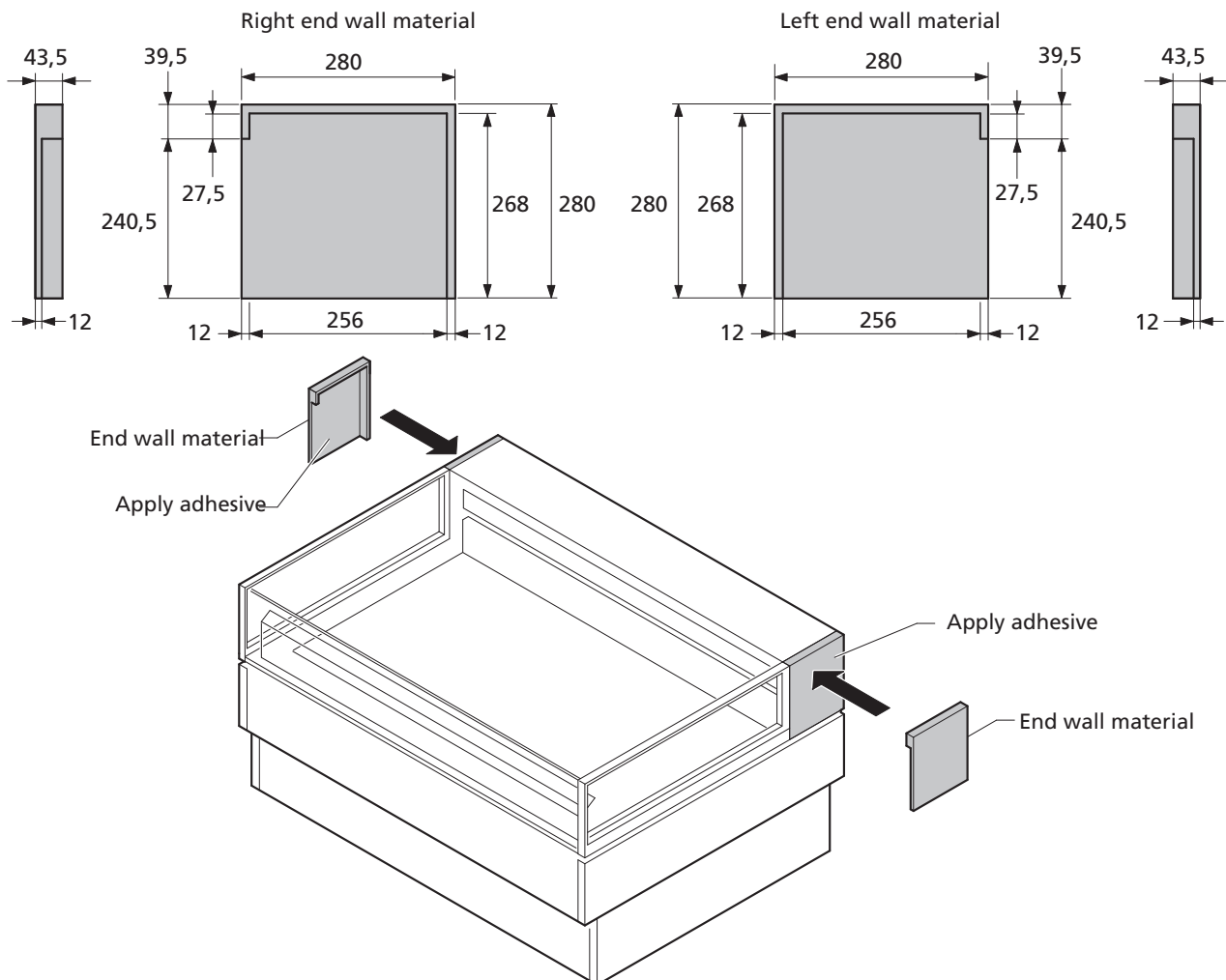
SHOP FITTING GUIDE CUSTOM COUNTER

Custom upper and lower recessed front wall outer dimensions that are appicable for Custom Counter models:
IceCold, FreshCold, FreshCold ColdPrep, Cold FS/SS and Hot.

Instructions:
- Use a massive material or sheet material with underlayment to create a custom wall.
- Use a suitable adhesive to mount the custom wall on to the supplied stainless steel panels.
- In case of a self contained unit it is not allowed to close the gap between the lower front wall and the floor. This has to do with the ventilation on the bottom side.

L = 44 (combination wall), 750, 1000, 1250 or 1500

Upper front wall

195

30

43

L = 44 (combination wall), 750, 1000, 1250 or 1500

Lower front wall

282

20

Upper front wall
Lower front wall
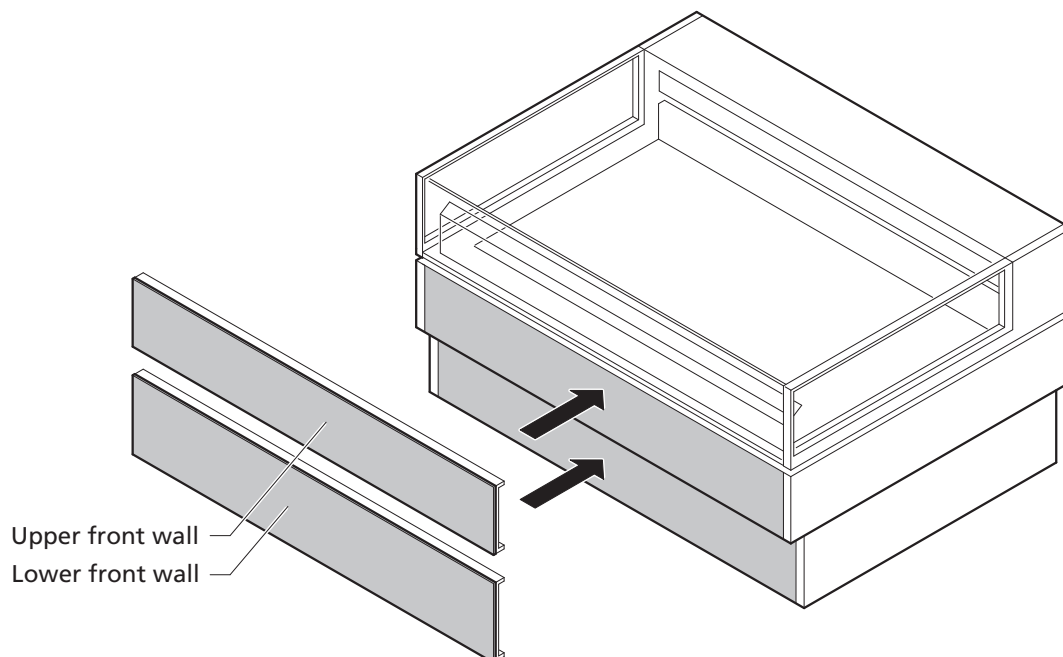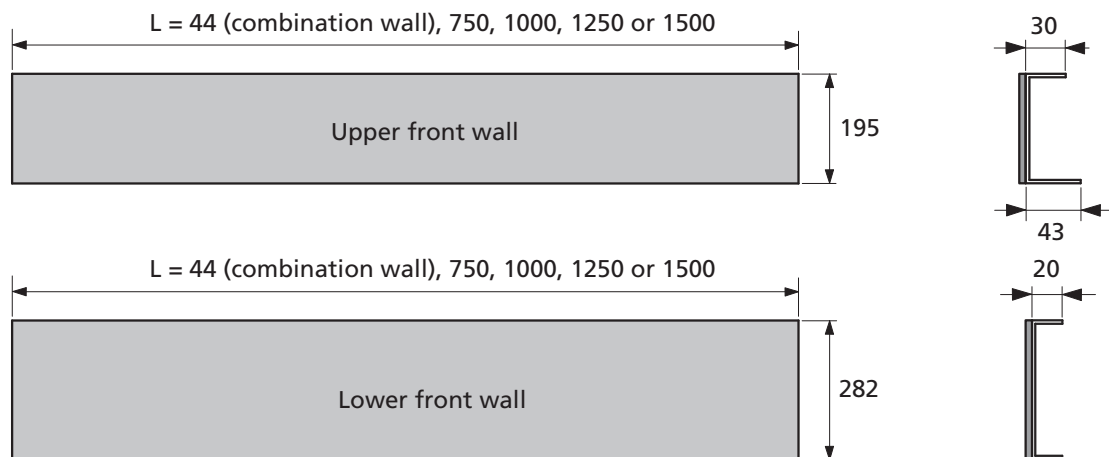
SHOP FITTING GUIDE CUSTOM COUNTER

Custom square front wall outer dimensions that are appicable for Custom Counter models: IceCold, FreshCold, FreshCold ColdPrep, Cold FS/SS and Hot.

Instructions:
- Use a massive material or sheet material with underlayment to create a custom wall.
- Use a suitable adhesive to mount the custom wall on to the supplied stainless steel panels.
- In case of a self contained unit it is not allowed to close the gap between the lower front wall and the floor. This has to do with the ventilation on the bottom side.

L = 44 (combination wall), 750, 1000, 1250 or 1500

Square front wall

491

30

95

Square front wall
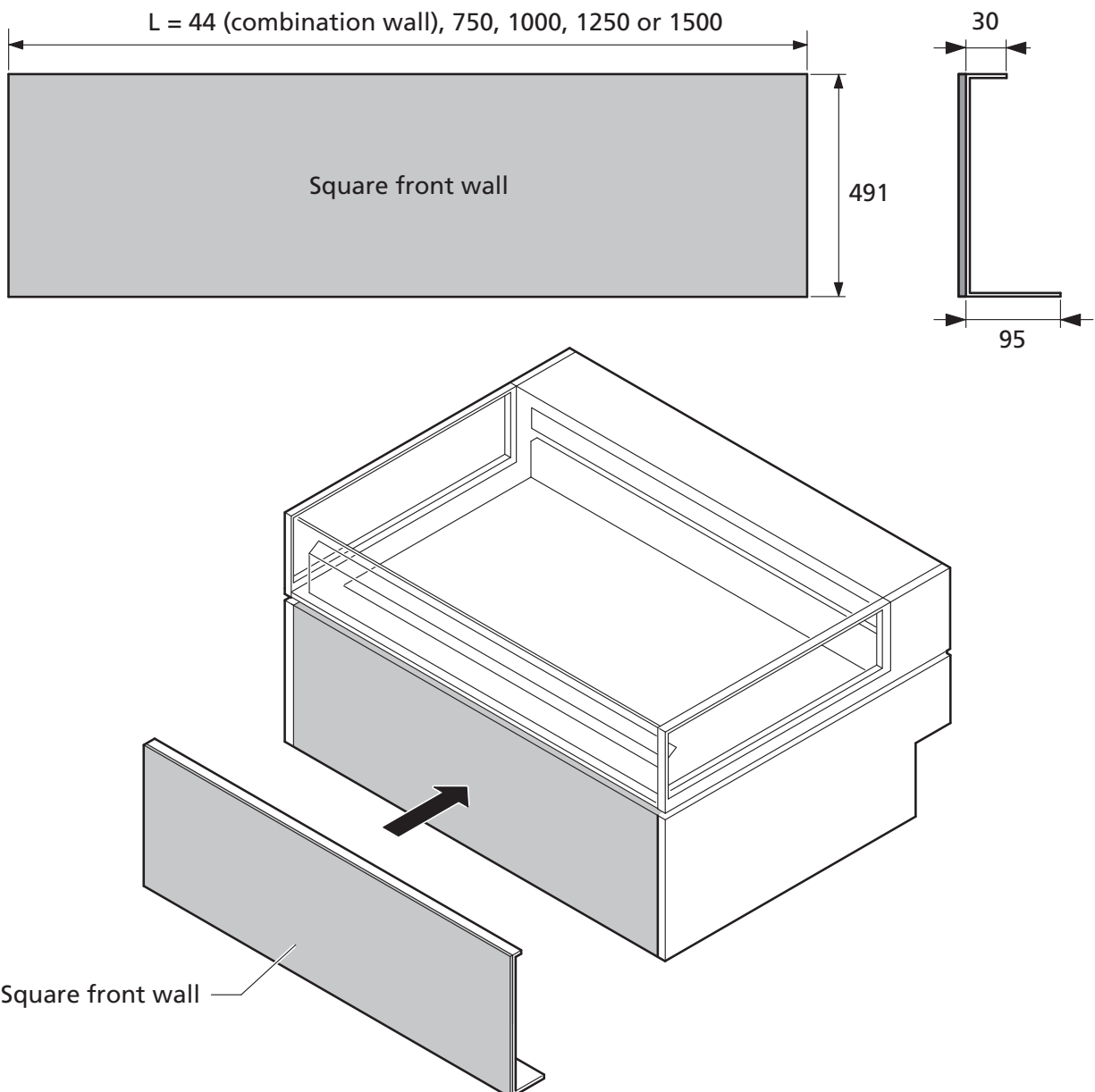
SHOP FITTING GUIDE CUSTOM COUNTER

Custom upper and lower end wall outer dimensions that are appicable for Custom Counter models:
IceCold, FreshCold, FreshCold ColdPrep, Cold FS/SS and Hot.

Instructions:
- Use a massive material or sheet material with underlayment to create a custom wall.
- Use a suitable adhesive to mount the custom end wall on to the supplied stainless steel panels.
- Confirm with the standard dimensions in order to maintain campatibility.
- If the outer dimensions are changed compatibility with certain cabinet features can not be guaranteed.

![fri-jado logo]
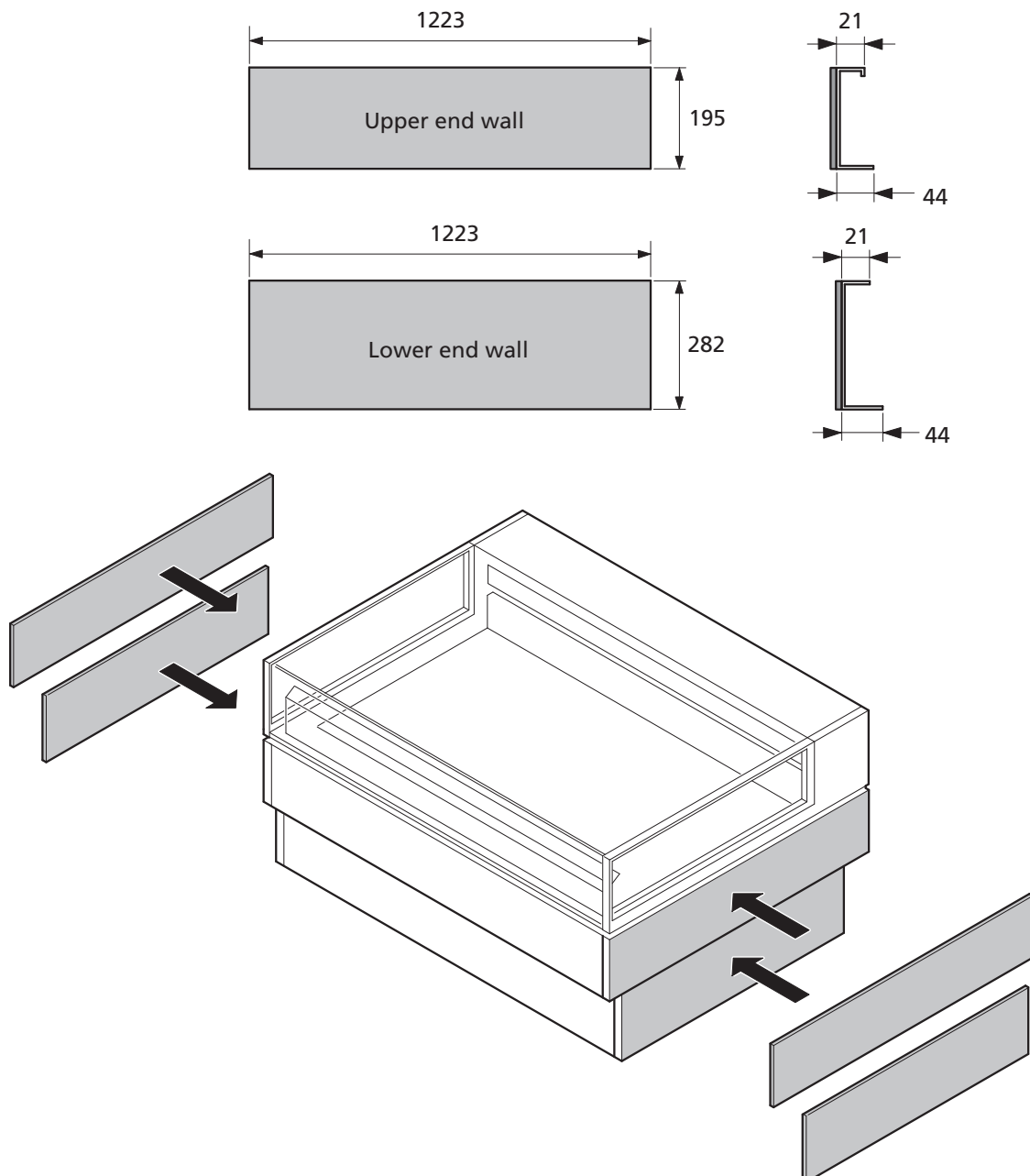
SHOP FITTING GUIDE CUSTOM COUNTER

Custom square end wall outer dimensions that are appicable for Custom Counter models: IceCold, FreshCold, FreshCold ColdPrep, Cold FS/SS and Hot.

Instructions:

- Use a massive material or sheet material with underlayment to create a custom end wall.
- Use a suitable adhesive to mount the custom end wall on to the supplied stainless steel panels.
- Confirm with the standard dimensions in order to maintain campatibility.
- If the outer dimensions are changed compatibility with certain cabinet features can not be guaranteed.
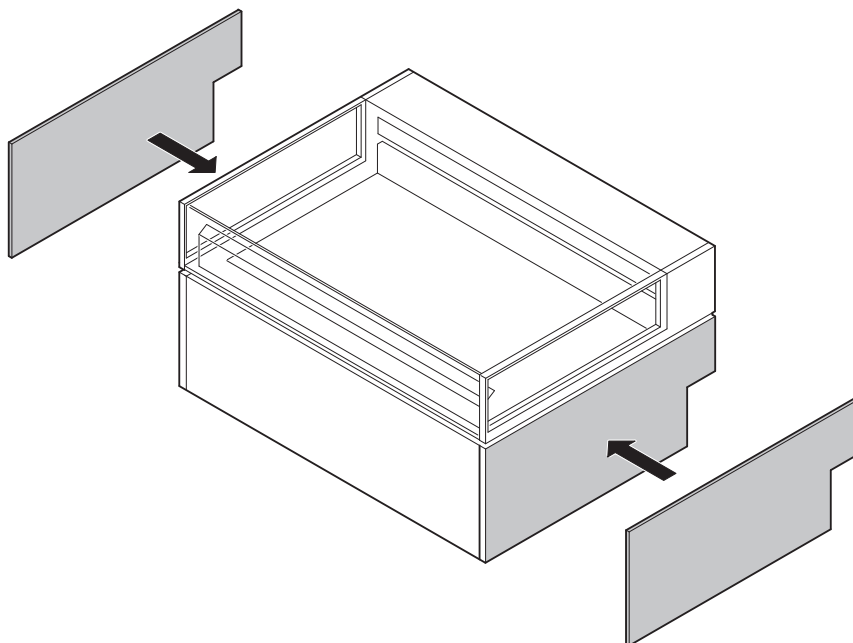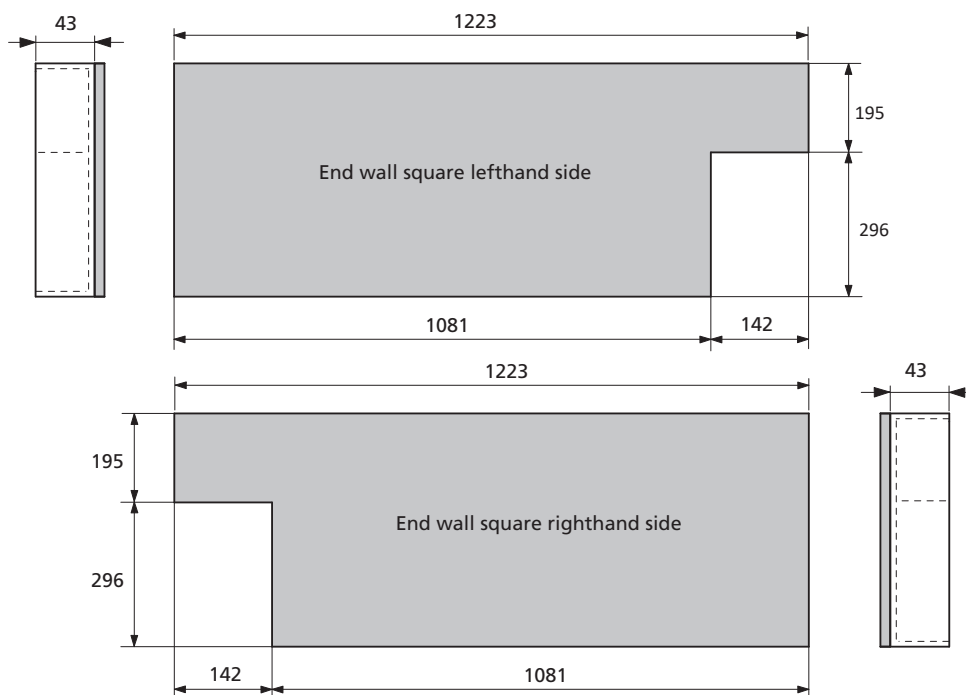
5.0 Operation

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

👉 The units are factory programmed to maintain a product temperature ≤ 5ºC.
The set temperature can be changed between -3ºC up to 6ºC.
Default set values are:
Ice Cold: -0.5ºC
Fresh Cold: 1.5ºC
Cold FS / Cold SS / Cold Prep: 0ºC.

⚠️ **Safety precaution**

Don't open two front glass sections next to each other at the same time.
This can cause glass sections to touch each other,
which can result in glass breakage in due time.

⚠️ **WARNING**
The maximum shelf load is: 50 kg/m1

Control Panel (Depending on model)

On/Off Switches

Main Switch   Lighting   Cooling   Humidification
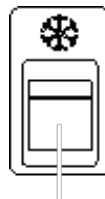
5.1 Operation CC Cold

Temperature controller
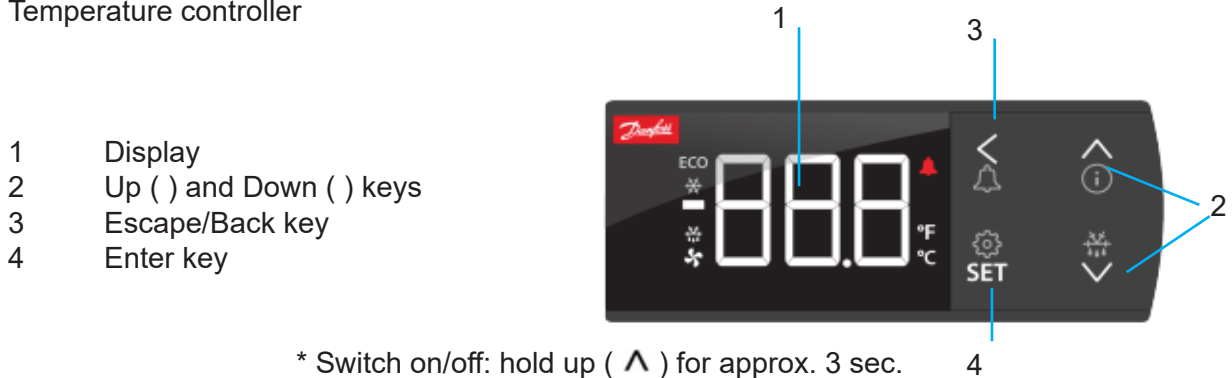
1   Display
2   Up ( ) and Down ( ) keys
3   Escape/Back key
4   Enter key

* Switch on/off: hold up ($\wedge$) for approx. 3 sec.

Switching-on the unit
- Set the main switch on.
- Set the lighting switch on*.
- Set the cooling switch on*. Let the unit cool for approx. 30 minutes.
- Set the humidification switch on*.
  * When applicable.

Loading the unit
- Only load products of which the temperature is maximum 4ºC.
- The maximum loading height is defined by the loading line at the sides:
- The maximum carrying-capacity per shelf is 50 kg/m1, by equal load.
- Do not use isolating matts between the plate and products.

Load only with pre-cooled products.
The unit will only maintain the product temperature.

Checking the product temperature
- During operation the display of the thermostat shows the temperature in the unit.
  The maximum reading must not exceed 5ºC with the factory settings.
- The indication ❄ will light when the cooling is active.

Adjusting the SET Temperature
1.   Press and release **SET** to view the current setpoint.
2.   Change the setpoint value using $\wedge$ and $\vee$ within 15 seconds.
3.   To confirm the value press **SET**, or let a timeout occur (15 seconds).

For more information please refer to the Danfoss user guide for the specific controller model.

Checking the product temperature
- Once every hour, the product temperature should be checked using a digital thermometer.
  Write down the measured values in a log.
- Always use a disinfected thermometer sensor.

Switching off
- Remove all products from the unit. In order to avoid temperature rise of the products, store them in another cooling unit.
- Switch the cooling off.
- Switch the lighting off (if applicable).
- Switch the humidification off (if applicable).
- Switch the main-switch off.

5.2 Operation CC Hot

Temperature controller

⏻   Power on/off button*
∧   UP-button
∨   DOWN-button
SET, ↵   SET-button

Picture for reference only.

     * Switch on/off: hold UP-button for several sec.

Switching-on the unit
- Switch the main-switch on.
- Switch the heating on.
- Preheat the unit for approx. 30 minutes.
- Switch on the lighting (if applicable).
- Humidification: switch on (if applicable, refer to humidifier manual).

Loading the unit
- Only place products that have a core temperature of at least 85ºC.
- Only package the hot products in bags or containers that are suitable for this purpose.
- To ensure a good contact with the heated trays, only place a single layer of products.
- The maximum carrying-capacity per shelf is 50kg/m1, 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. The indication ON will light when the elements are active.

Checking the SET temperature
1. Scroll through the folders with ∧ and ∨ button until you find the folder **Pb1, Pb2** or **Pb3.**
2. Press **SET** to view the value measured by the corresponding probe.

Adjusting the SET temperature
1. During operation the display of the thermostat shows the temperature in the unit.
2. Push once on the **SET**-button. The set temperature will appear on the display.
3. Push the ∧ and ∨ button within 15 sec.
4. Adjust the set temperature by means of the ∧ and the ∨ button.
5. Push once on the **SET**-button to store the new set temperature.

Checking the product temperature
- Once every hour, the product temperature should be checked using a digital thermometer. Write down the measured values in a log.
- Always use a disinfected thermometer sensor.

Switching off
- Remove all products from the unit. In order to avoid temperature drop of the products, store them in another warm holding unit.
- Switch the heating off.
- Switch the lighting off (if applicable).
- Switch the humidification off (if applicable).
- Switch the main-switch off.

5.3 Several Controllers

The present controller is the Eliwell ICPlus 902 and is replacing the old controllers for:

- MD
- MDS
- HD
- CC
- MC
- MCC
- MDD

Refer to the table on the next page to select the correct parameter list
Parameter lists can be downloaded from the Frij-jado Resource Library
Link to the website:
>   https://www.frijado.com/resource-library/
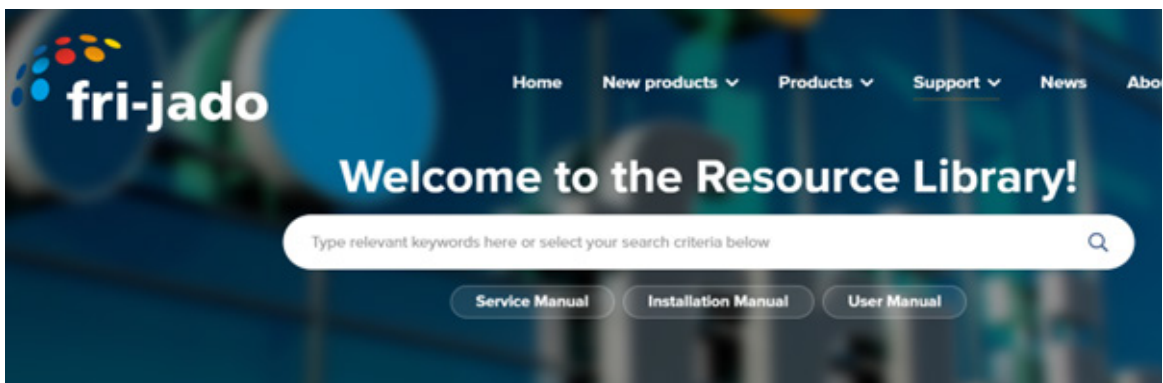
You can type the parameter list number from the table in the search field to find the correct parameter list.
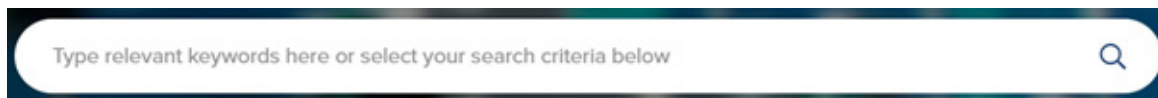
5.3 Several Controllers

Parameter list - Machine - Type – Country

# parameter list	Machine	Type	Country
9124280	MD	25-40-48-3	USA
9124281	MDS		USA
9124281	MD	multiple	USA
9124290	MD	40-4	USA
9124308	CC	H FS	USA
9124418	HD	3-4-5 SS	USA
9124581	MDS	FD	USA
9124581	MD	FD	USA
9124585	CC	H SS	USA
9124657	MCC	H SS	USA
9124658	MCC	H FS	USA

# parameter list	Machine	Type	Country
9124279	MD	120-4 PT	EU + ROW
9124285	MDS		EU + ROW
9124285	MD	multiple	EU + ROW
9124285	CC	H SS	EU + ROW
9124286	MD	multiple	EU + ROW
9124288	HD	FS/SS	EU + ROW
9124300	HD	TT	EU + ROW
9124304	CC	H FS	EU + ROW
9124314	MC	H SS	EU + ROW
9124315	MC	H FS	EU + ROW
9124410	MDD		EU + ROW
9124410	MCC	H SS	EU + ROW
9124563	MCC	SS + A-FD	EU + ROW
9124582	MCC	H FS	EU + ROW
9124724	MDD	60 ST	EU + ROW

5.3 Several Controllers

Connections	ERC 211 9221109	Eliwell ICPlus 902 9281071	Eliwell IDNext 961 9381054	VDH Alfa 31 9381055
	3L	4	4	1
	4N	5	5	2
	2	1	3	3
	1	3	2	5
	9	10	11	9
	10	11	12	10

ICPlus 902 (NTC/PTC - 15A (24Vac, 230Vac))

NTC/PTC - 15 A (24 Vac, 230 Vac)

OUT1

1 2 3 4 5   10 11

Supply   Pb1

4.4.1| ERC 211 - connection diagram

Quick programming tool: EKA 1838

DO1

1 2   3L 4N 5 6 7   8 9 10 11 12 13 14

GND   GND

Power supply
(according to the product code number)

Sair   DI/Sc

IDNext 961 P (230 Vac)

Out1

SELV

9 10 11 12

2 3 4 5   TTL

Power Supply   DI Pb2   Pb1

ALFA(NET) 3X-series

*)REMARK: To terminate RS485-Network
Connect a 250 Ohm resistor between
Line-A and Line-B at both cable-ends

1 2 3 4 5   6 7 8 9 10

L (dc:0V)   N (dc:V+)   Common c   Ry1-nc   Ry1-no   Shield to earth only at one side of the cable   Common 0V   Line-A   Line-B   Temp.sensor   brown white

SUPPLY
Vac (Vdc)
see product
sticker

RELAY
OUTPUT
(SPDT)

Optional RS485
NETWORK
2-twisted pair
shielded

SM811
Temp.
sensor

5.3 Several Controllers

Circuit diagram modifications:
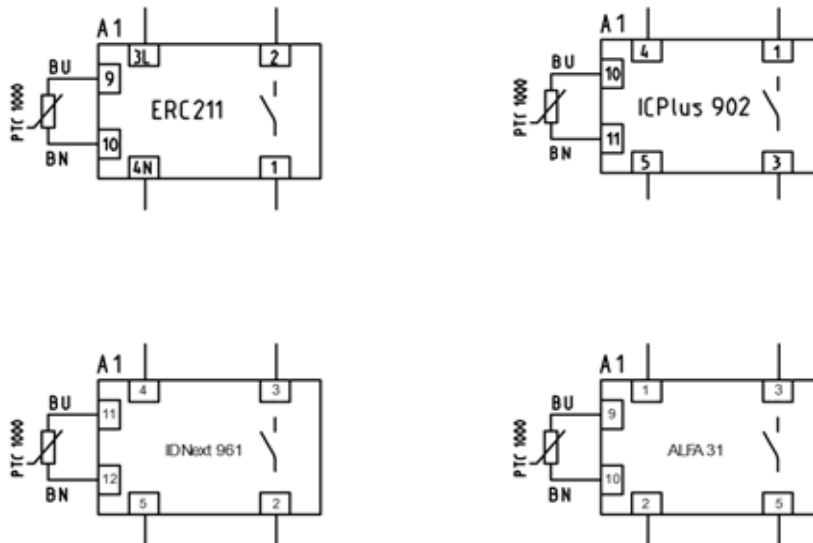
Programming instructions

ACCESSING AND USING THE MENUs

The resources are organized into 2 menus which are accessed as follows:

- **'Machine Status'** menu: press and release the (SET) key.
- **'Programming'** menu: hold down the (SET) key for 5 seconds.

Either do not press any keys for 15 seconds (timeout) or press the (Ⓞ) key once, to confirm the last value displayed and return to the previous screen.

PASSWORD

Password 'PA1': used to access **User** parameters. The password is not enabled by default (**PA1**=0).
To enable it (**PA1**≠0): press and hold (SET) for longer than 5 seconds, scroll through the parameters using (⌃) and (⌄) until you see the label **PS1**, press (SET) to display the value, modify it using (⌃) and (⌄), then save it by pressing (SET) or (Ⓞ). If enabled, it will be required in order to access the User parameters.

Password 'PA2': used to access **Installer** parameters. The password is enabled by default (**PA2**=15).
To modify it (**PA2**≠15): press and hold (SET) for longer than 5 seconds, scroll through the parameters using (⌃) and (⌄) until you see the label **PA2**, press (SET), set the value to '15' using (⌃) and (⌄), then confirm using (SET). Scroll through the folders until you find the label **diS** and press (SET) to enter. Scroll through the parameters using (⌃) and (⌄) until you see the label **PS2**, press (SET) to display the value, modify it using (⌃) and (⌄), then save it by pressing (SET) or (Ⓞ).

The visibility of **'PA2'** is as follows:

1) **PA1**≠0 and **PA2**≠0: Press and hold (SET) for longer than 5 seconds to display **PA1** and **PA2**. It will then be possible to decide whether to access the User parameters (**PA1**) or the Installer parameters (**PA2**).

2) **Otherwise:** The password **PA2** is amongst the level1 parameters. If enabled, it will be required when accessing the Installer parameters; to enter it, proceed as instructed for password **PA1**.

If the value entered is incorrect, the label **PA1/PA2** will be displayed again. Repeat the procedure.

5.4 Parameter settings Hot FS for US

Doc. nr.	Rev.	Registration form.	
9124308	**B**	**Settings – 185°F**	

CC Hot UL	

Controller: Eliwell ICPlus 902

Note: Use tool **STICK 2** for inserting parameters and only change <mark>orange arced parameters</mark> manually!
Note: When adjusting parameters manually change "**dro**" first if needed.

User parameters:

SP1	Temperature set point	<u>185</u>	°F
dF1	Differential	<u>2</u>	K
HS1	Max set point limitation	<u>185</u>	°F
LS1	Min set point limitation	<u>149</u>	°F
LoC	Keypad lock n(0)=lock disabled y(1)=lock enabled	n	
ndt	Display with decimal point, n(0)=no y(1)= yes	y	
CA1	Display offset	**0**	°F
H00	Sensor type, 0 = ptc, 1 = ntc	<u>0</u>	

Installer parameters:

rE1	HC1	Cold "C(0)" or hot "H(1)" operation	**H**	
	HA1	Max temp alarm	<u>212</u>	°F
diS	dro	Unit of measurement (0 =°C 1 =°F)	<u>1</u>	

5.5 Parameter settings Hot SS for US

Doc. nr. 9124585	Rev. C	Registration form. **Settings – 185 °F**	fri-jado

HCT-100 USA	
CC Hot SS 1000 USA	

Controller: Eliwell ICPlus 902

Note: Use tool   **STICK 2**   for inserting parameters and only change orange arced parameters manually!
Note: When adjusting parameters manually change "**dro**" first if needed.

User parameters:

SP1	Temperature set point	185	°F
dF1	Differential	2	K
HS1	Max set point limitation	210	°F
LS1	Min set point limitation	32	°F
LoC	Keypad lock n(0)=lock disabled y(1)=lock enabled	n	
ndt	Display with decimal point, n(0)=no y(1)= yes	y	
CA1	Display offset	-20.7	°F
H00	Sensor type, 0 = ptc, 1 = ntc	0	

Installer parameters:

rE1	HC1	Cold "C(0)" or hot "H(1)" operation	H	
	HA1	Max temp alarm	212	°F
diS	dro	Unit of measurement (0 =°C 1 =°F)	1	

5.6 Parameter settings Hot SS for EU

Doc. nr.	Rev.	Registration form.		fri-jado
9124285	**G**		**Settings – 85 °C**	

MD 60-3 PT/SB	MD 60-5 PT/SB	HCT-100
MD 100-3 PT	MD 100-5 PT/SB	MDS 86-2
MD 120-3 PT/SB	MD 120-5 **PT**	MD 60-4 PT/SB

Controller: Eliwell ICPlus 902

Note: Use tool **STICK 1** for inserting parameters and only change <mark>orange arced parameters</mark> manually!
Below the parameters that are changed from the default settings:

User parameters:

SP1	Temperature set point	**85**	°C
df1	Differential	**1**	K
HS1	Max set point limitation	**99**	°C
LS1	Min set point limitation	**0**	°C
LoC	Keypad lock n(0)=lock disabled y(1)=lock enabled	**n**	
ndt	Display with decimal point, n(0)=no y(1)=yes	**y**	
CA1	Display offset	**-11.5**	°C
H00	Sensor type, 0 = ptc, 1 = ntc, 2 = pt1000	**0**	

Installer parameters:

rE1	HC1	Cold "C(0)" or hot "H(1)" operation	**H**	
	HA1	Max temp alarm	**100**	°C
CnF	dro	Unit of measurement (0=C 1 =F)	**0**	

5.7 Parameter settings Hot FS for EU

Doc. nr.	Rev.	Registration form.		
9124304	**D**	**Settings – 85°C**		fri-jado

CC Hot FS	

Controller: Eliwell ICPlus 902

Note: Use tool **STICK 1** for inserting parameters and only change <mark>orange arced parameters</mark> manually!

Below the parameters that are changed from the default settings:

User parameters:

SP1	Temperature set point	85	°C
df1	Differential	1	K
HS1	Max set point limitation	85	°C
LS1	Min set point limitation	65	°C
LoC	Keypad lock n(0)=lock disabled y(1)=lock enabled	n	
ndt	Display with decimal point, n(0)=no y(1)=yes	y	
CA1	Display offset	0	°C
H00	Sensor type, 0 = ptc, 1 = ntc, 2 = pt1000	0	

Installer parameters:

rE1	HC1	Cold "C(0)" or hot "H(1)" operation	H	
	HA1	Max temp alarm	100	°C
CnF	dro	Unit of measurement (0=C 1 =F)	0	

6.0 Trouble shooting CC Cold

Symptom	Possible Causes
No power to Custom Counter controls.	1. Main breaker open. 2. Tumble switch malfunction. 3. Main switch malfunction. 4. Wiring loose.
No indication on electronic thermostat, but the lighting is functioning.	1. Electronic thermostat malfunction. 2. Tumble switch malfunction. 3. Wiring loose.
Main fuse or breaker blows.	1. Wiring incorrectly. 2. Blower shorted, resulting in shorted 24V power supply 3. Wiring shorted.
Illumination does not work.	1. LED lamp malfunction. 2. Tumble switch malfunction. 3. Power supply unit malfunction. 4. Wiring loose.
Display does not reach set temperature.	1. Incorrect line voltage. 2. PTC 1k temperature sensor malfunction. 3. Condenser filled with dust. 4. Blower condenser malfunction. 5. Cooling system inoperative or defective. 6. Airflow around condenser blocked. 7. Ambient temperature too high. 8. Contactor malfunction. 9. Defrosting sensor malfunction. 10. Parameters not according specified values. 11. programmed thermostat. 12. One or more blowers defective. 13. Unit is placed in direct sunlight or near a heat source. 14. Products are stacked too high. 15. Unit is wrongfully installed and cannot dispose of heat.
Cooling system does not initiate (compressor does not run).	1. PTC-1000 temperature sensor malfunction. 2. Tumble switch malfunction. 3. Compressor defective or parts associated with it. 4. Incorrectly programmed thermostat. 5. Defrosting sensor malfunction. 6. Wiring loose.
Cooling compressor switches on and off on the thermistor inside the compressor.	1. Condenser filled with dust. 2. Blower condenser malfunction. 3. Airflow around condenser blocked. 4. Tension too low. 5. Products inside the cabinet are too warm. 6. Too much refrigerant in the system.
Water does not drain.	1. Clogged drain pipe and or tube. 2. One or more tubes are not descending.
No air circulation within the Custom Counter.	1. Obstruction of one or more of the ventilation openings in the front or rear. 2. One or more blowers inoperative or defective. 3. Evaporator frosted or clogged with dirt. 4. Wiring loose.

6.0 Trouble shooting CC Cold

Evaporator full of ice.	1. High humidity. 2. Setpoint too low. 3. Defrost sensor not in right position. 4. Defrost sensor malfunction. 5. Parameters not according specified values. 6. Electronic thermostat malfunction.
Error E1 on display thermostat.	1. Fault in controller. Try to reset by pulling plug out and in again.
Error E27 on display thermostat.	1. Evaporator temperature sensor broken or wiring problem.
Error E29 on display thermostat.	1. Cabinet temperature sensor broken or wiring problem.

6.1 Trouble shooting CC Hot

Symptom	Possible causes
No power to Custom Counter controls.	1. Main breaker open. 2. Tumble switch malfunction. 3. Main switch malfunction. 4. Wiring loose.
No indication on electronic thermostat, but the lighting is functioning.	1. Electronic thermostat malfunction. 2. Tumble switch malfunction. 3. Wiring loose.
Main fuse or breaker blows.	1. Wiring incorrectly. 2. Blower shorted. 3. Wiring shorted.
Illumination does not work.	1. LED lamp malfunction. 2. Tumble switch malfunction. 3. Power supply unit malfunction. 4. Wiring loose.
Display does not reach set temperature.	1. Incorrect line voltage. 2. PTC 1k temperature sensor malfunction. 3. Heaters inoperative. 4. Contactor K1 inoperative. 5. Blower motor(s) inoperative. 6. Relay on thermostat malfunction. 7. Parameters not according specified values. 8. Wiring loose.
Display temperature gets too high.	1. PTC 1k temperature sensor malfunction. 2. Contactor inoperative. 3. Blower motor(s) inoperative. 4. Relay on thermostat malfunction.
Illumination does not work.	1. LED lamp malfunction. 2. Tumble switch malfunction. 3. Power supply unit malfunction. 4. Wiring loose.
Heating stays in.	1. Contactor K1 malfunction. 2. Sensor not in right position. 3. Sensor malfunction. 4. Thermostat malfunction.

6.2 Trouble shooting R.O. Filter

Symptom	Possible causes
Continuous water supply.	1. R.O. membrane filter saturated. 2. Water leakage between water supply and sediment and/or carbon filter.
No water supply.	1. Tap water closed. 2. Red water tube kinked. 3. Malfunction shut off valve.
R.O. system makes some noise.	1. System vibrates on base plate and is not tightened. 2. Loose parts on filter.
Leaking cartridge-case.	1. Cartridge-case broken. 2. Rubber gasket of gasket-case broken. 3. Blower shorted.
High conductivity of the purified water. (This is the water after the membrane).	1. Membrane damaged. 2. Incorrect connection of the membrane. 3. Flow restrictor clogged. 4. Black drain tube kinked or clogged.

6.3 Trouble shooting Ultrasonic Humidifier

Symptom	Possible causes
No power to humidifier.	1. Main breaker open. 2. Fuse transformer burned. 3. Switch malfunction. 4. Transformer burned. 5. PCB (printed circuit board) transformer broken. 6. Main switch broken. 7. Wiring loose.
Continuous water supply, overflow of water.	1. Water supply solenoid malfunction. 2. Dirt on water level sensor. 3. Water level sensor(s) malfunction. 4. Water supply valve malfunction. 5. Wiring loose.
No water supply.	1. Tap water closed. 2. Blue water supply tube kinked. 3. Water supply valve malfunction. 4. Wiring loose.
No or no sufficient production of fog.	1. Limited or no water supply. 2. Water lock in duct hose for humidifying. 3. Water supply valve malfunction. 4. Oil contamination of water in water tank. 5. Oscillator malfunction. 6. Blower malfunction. 7. Water level sensor malfunction. 8. PCB (printed circuit board) malfunction. 9. Transformer malfunction. 10. Wiring loose.
Red lamp on transformer humidifier is on.	1. UV lamp malfunction.

Reset switch Ultrasonic Humidifier
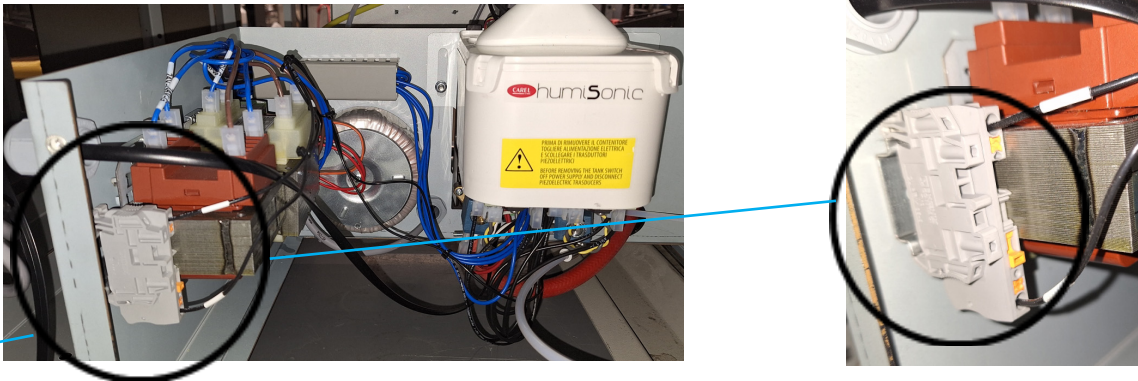
6.4 Trouble shooting Misting system

Symptom	Possible causes
No power to misting system.	1. Main breaker open. 2. Fuse burned. 3. Power switch malfunction. 4. Transformer malfunction. 5. Timer module malfunction. 6. Wiring loose.
No water supply.	1. Tap water closed. 2. Green water tube kinked. 3. Wiring loose.
No or no sufficient production of mist.	1. Limited or no water supply. 2. Mist time setting on timer module is too low. 3. Purge time setting on timer module is too low. 4. Timer module malfunction. 5. Pump(s) malfunction. 6. Mist valve malfunction. 7. Purge valve malfunction. 8. Pressure switch malfunction.
Water drops on the nozzles.	1. Purge time setting on timer module is too low. 2. Purge valve malfunction. 3. Red water tube kinked. 4. Timer module malfunction. 5. Nozzles malfunction.
Pumps never turn off.	1. Pressure switch malfunction. 2. Pump malfunction. 3. Wiring loose.
Pumps never turn on.	1. Pressure switch malfunction. 2. Pump malfunction. 3. Wiring loose.

6.5 References manuals options

Service manual number	Description
9124654	Ultra Sonic Humidifier FT-N series
9124350	Misting system Aviga 36-D
9124596	Misting system Aviga -DC
9124266	R.O. System
9124425	Carel Humidification steamer (Boiler type)
9124591	Carel Humisonic

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7.0 Glass parts CC Hot and Cold view

Glass or Polycarbonate

Glass or Polycarbonate
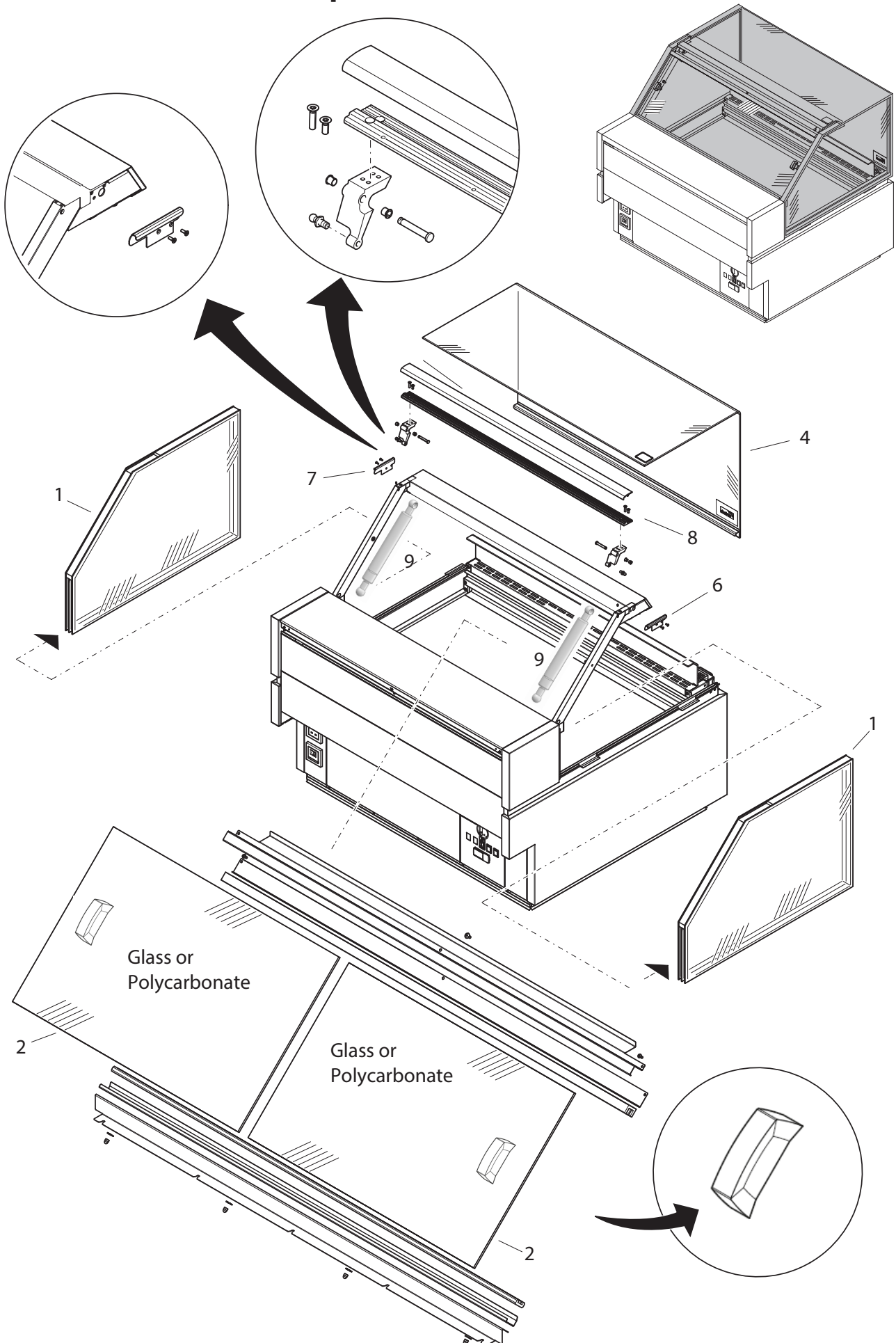
7.0 Glass parts CC Hot and Cold part numbers

Position	Part number	Product name	Remark	Prio
1	30001630s	Ass. End glass square FS	Packed	1
1	30001631s	Ass. End glass curved FS	Packed	1
1	30002388s	Ass. End square glass FS UV double	Packed	1
1	30009214s	Ass. End square glass FS UV single	Packed	1
1	30010006	Ass. End glass square FS black strip	Packed	1
1	30006356s	Ass. End glass square FS radius single	Packed	1
2	30002841s	Ass. sliding door 750 (1pc), incl. handle		
2	30002341s	Ass. sliding door 1000 (1pc), incl. handle		
2	30001423s	Ass. sliding door 1250 (1pc), incl. handle		
2	30002840s	Ass. sliding door 1500 (1pc), incl. handle		
2	30006699s	Ass. sliding door 750 (2pc), incl. handle	Poly Carbonate / Packed	1
2	30010384s	Ass. sliding door 1000 (2pc), incl. handle	Poly Carbonate / Packed	1
2	30010489s	Ass. sliding door 1250 (2pc), incl. handle	Poly Carbonate / Packed	1
2	30130064s	Ass. sliding door 1500 (2pc), incl. handle	Poly Carbonate / Packed	1
4	30009249s	Square FS UV bonded glass 750 350 (N) Essential	Packed (used till end 2020)	1
4	30008644s	Square FS UV bonded glass 1000 350 (N) Essential	Packed (used till end 2020)	1
4	30009244s	Square FS UV bonded glass 1250 350 (N) Essential	Packed (used till end 2020)	1
4	30130681s	Square FS UV bonded glass 750 - 350 (V) Essential	Packed (used from end 2020)	1
4	30130682s	Square FS UV bonded glass 1000 - 350 (V) Essential	Packed (used from end 2020)	1
4	30130683s	Square FS UV bonded glass 1250 - 350 (V) Essential	Packed (used from end 2020)	1
4	30007437s	Square FS radius glass 750 350 (N) Essential	Packed (used till end 2020)	1
4	30006698s	Square FS radius glass 1000 350 (N) Essential	Packed (used till end 2020)	1
4	30006584s	Square FS radius glass 1250 350 (N) Essential	Packed (used till end 2020)	1
4	30006412s	Square FS radius glass 1500 350 (N) Essential	Packed (used till end 2020)	1
4	30131112s	Square FS radius glass 750 - 350 (V) Essential	Packed (used from end 2020)	1
4	30131113s	Square FS radius glass 1000 - 350 (V) Essential	Packed (used from end 2020)	1
4	30131114s	Square FS radius glass 1250 - 350 (V) Essential	Packed (used from end 2020)	1
4	30006978s	Ass. FS square glass with radius 750	Packed	1
4	30006971s	Ass. FS square glass with radius 1000	Packed	1
4	30006981s	Ass. FS square glass with radius 1250	Packed	1
4	30006979s	Ass. FS square glass with radius 1500	Packed	1
4	30009655s	Ass. FS square glass with radius 750+750,	Packed	1
4	30006980s	Ass. FS curved glass 750	Packed	1
4	30006977s	Ass. FS curved glass 1000	Packed	1
4	30006982s	Ass. FS curved glass 1250	Packed	1
4	30006983s	Ass. FS curved glass 1500	Packed	1

7.1 Glass parts & Gas springs part numbers

Glass or Polycarbonate

Glass or Polycarbonate
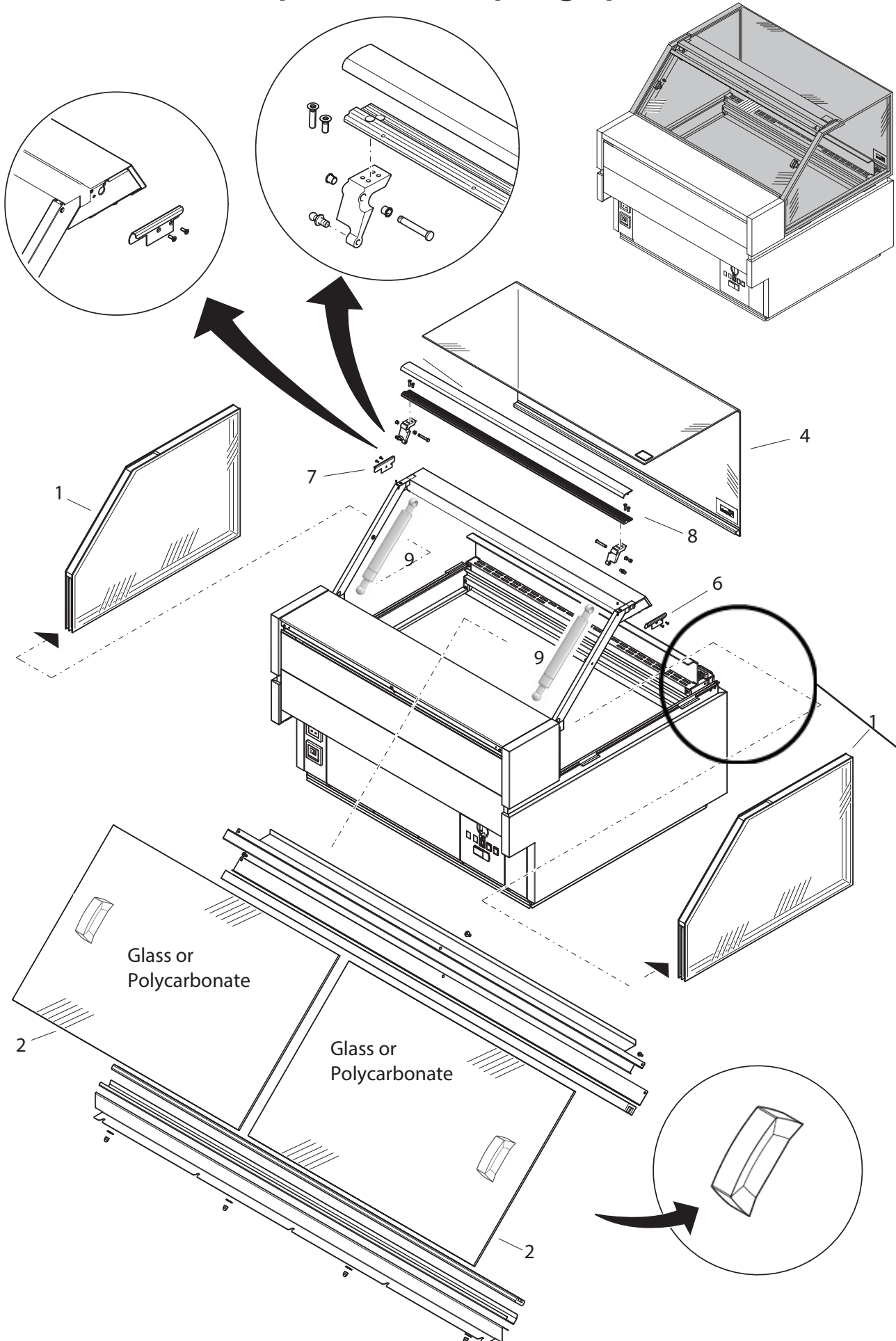
7.1 Glass parts & Gas springs part numbers

Position number	Part number	Product name	Remark	Prio
4	30009249s	Square FS UV bonded glass 750 350 (N)		
4	30008644s	Square FS UV bonded glass 1000 350 (N)		
4	30009244s	Square FS UV bonded glass 1250 350 (N)		
6	30001317	Side glass holder right		
7	30001318	Side glass holder left		
8	30000535	Glass clamp profile 750		3
8	30000537	Glass clamp profile 1000		3
8	30000345	Glass clamp profile 1250		3
8	30000538	Glass clamp profile 1500		3
9	30002733	Gas spring 400N / Check text on spring	Cold Counter only	2
9	30001783	Gas spring 500N / Check text on spring	Cold Counter only	2
9	30001782	Gas spring 600N / Check text on spring	Cold Counter only	2
9	30001237	Gas spring 700N / Check text on spring	Cold Counter only	2
9	30001784	Gas spring 800N / Check text on spring	Cold Counter only	2
9	30006687	Gas spring 500N HT / Check text on spring	Hot Counter only	2
9	30006688	Gas spring 600N HT / Check text on spring	Hot Counter only	2
9	30006689	Gas spring 700N HT / Check text on spring	Hot Counter only	2
9	30006690	Gas spring 800N HT / Check text on spring	Hot Counter only	2

Remark:
Gas springs in Hot counters needs to be checked every 12 month, and replaced every 15 months.
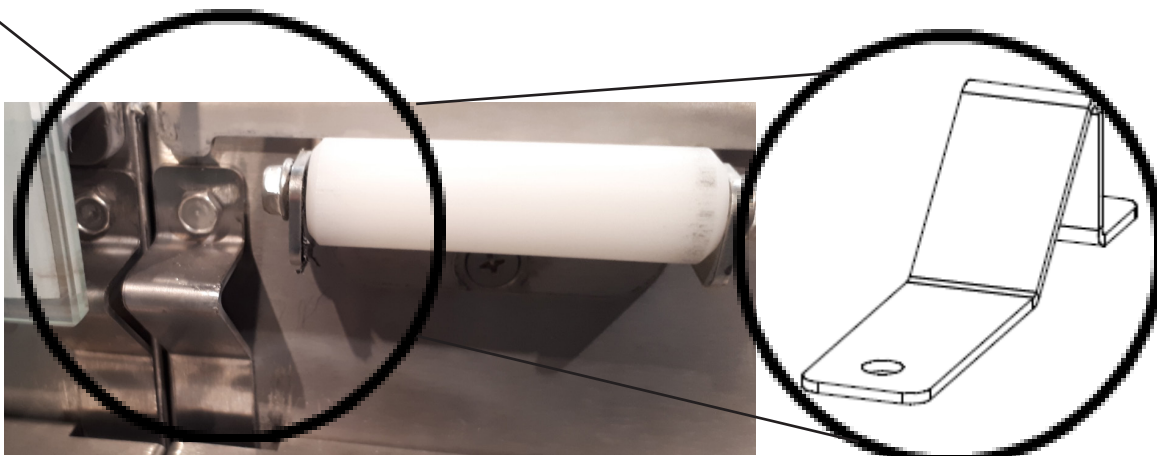
Mounting bolt:
4287624 - Screw ST4.8x25 hexagon head tapping

30009610
Prevention bracket top glass

7.2 Glass parts CC Hot and Cold folding door

1

2
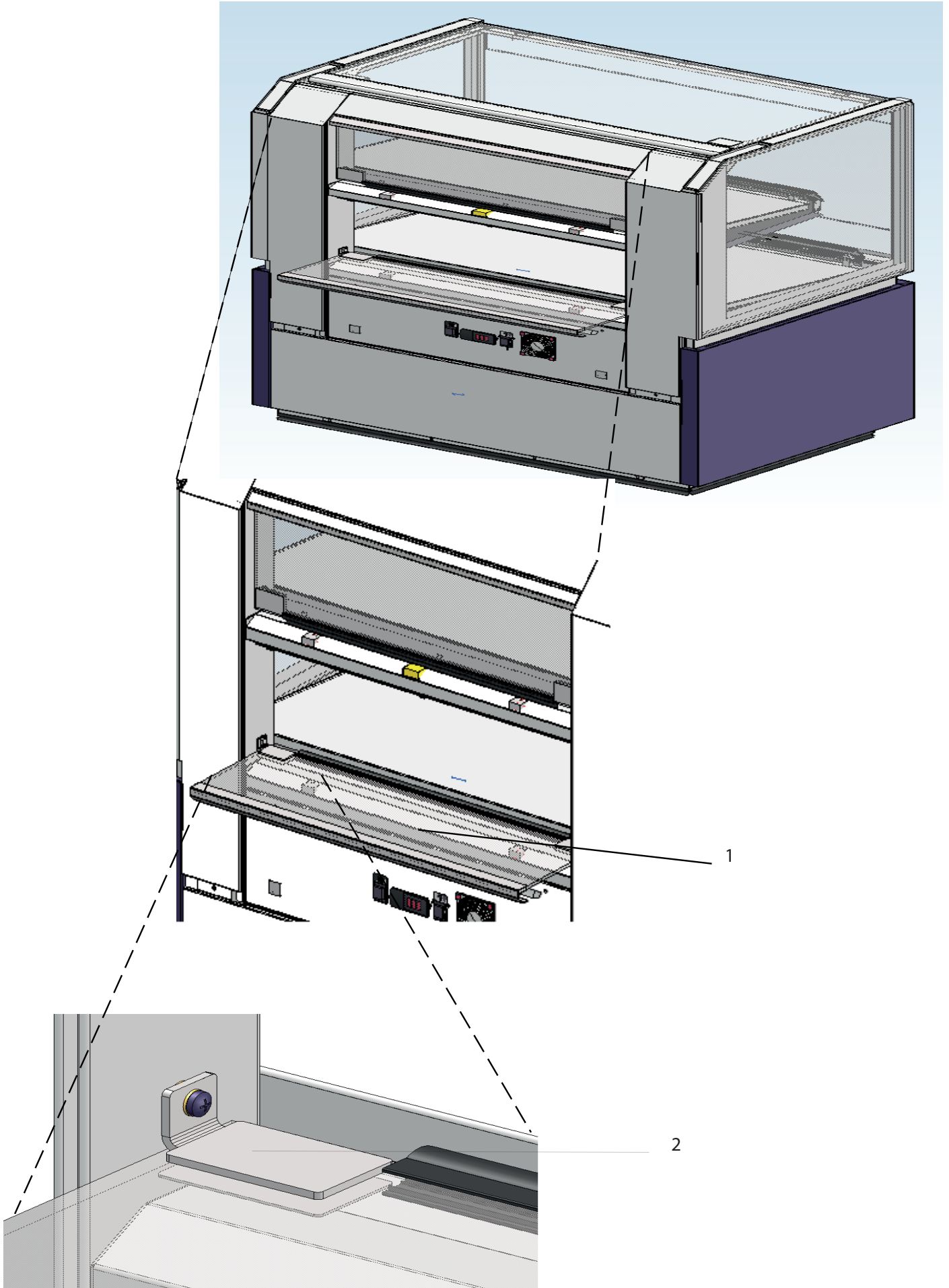
7.2 Glass parts CC Hot and Cold part numbers folding door

Position number	Part number	Product name	Remark	Prio
1	9320046s	Assy Pass through tilting window 1000	packed	1
1	9320078s	Assy Pass through tilting window 1250	packed	1
2	9224667	Hinge glass pane swing door	Only assembled	

7.3 Glass parts placing sliding doors after cleaning
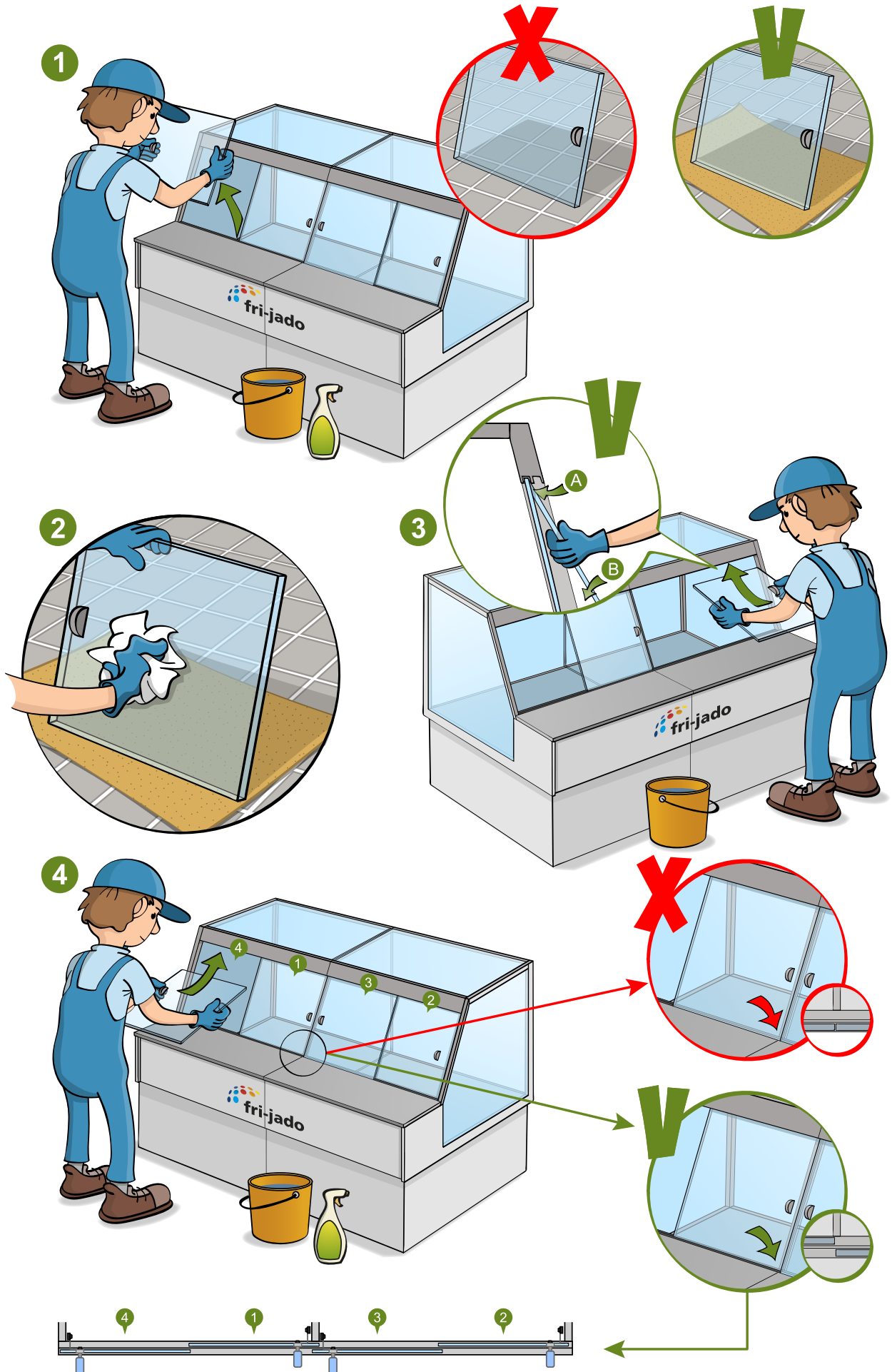
7.4 Glass front safety precaution

Doc. nr.	Rev.	Registration form.	
9124702	**0**	**Custom Counter front glass sections opening.**	fri-jado

Safety precaution:

For the Custom Counter with two or more front glass parts together:

Don't open two front glass sections next to each other at the same time.

This can cause glass sections to touch each other, which can result in glass breakage in due time.
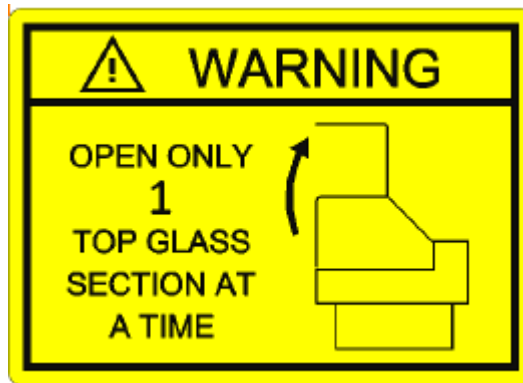
Label number 9124592

7.5 Fan Lighting Heating Hot view
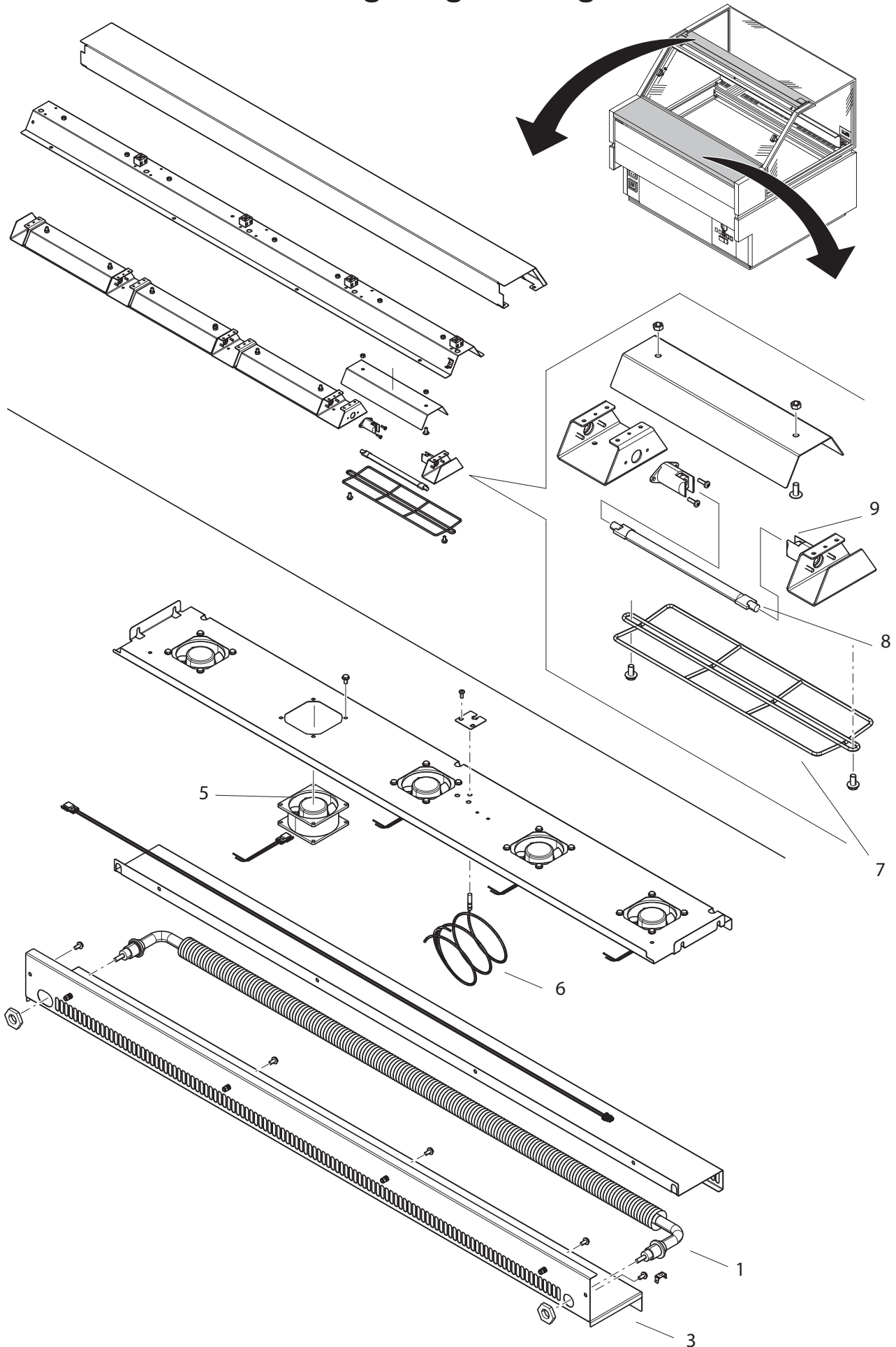
7.5 Fan Lighting Heating Hot part numbers

Position number	Part number	Product name	Remark	Prio
1	30002245	Element 1800 W CC 750		1
1	30002244	Element 2400 W CC 1000		1
1	30001427	Element 3000 W CC 1250		1
1	30001449	Element 3600 W CC 1500		1
3	30002267	Mounting bracket element CC 750		3
3	30002251	Mounting bracket element CC 1000		3
3	30000965	Mounting bracket element CC 1250		3
3	30005382	Mounting bracket element CC 1500		3
5	30010372 New 30010380s	Fan 8556N, M5 tapped. incl. 3 waterproof connector	Packed	1
6	9221011	Sensor PTC 1000		1
7	9292061	Grid lighting		3
8	9082774	Lamp halotherm 200W		1
9	9052826	Lamp holder		2

7.6 Glass Ice Cold view
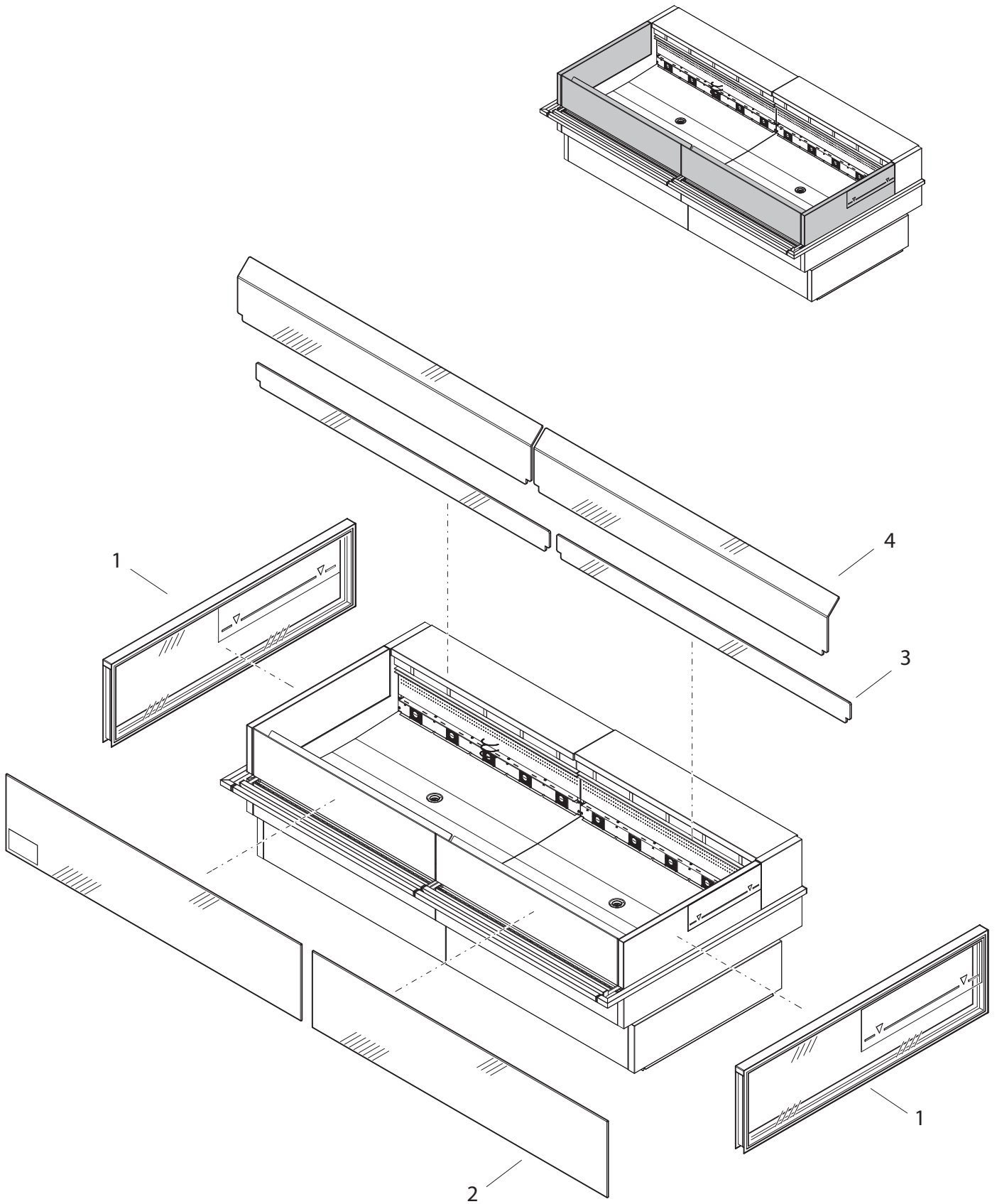
7.6 Glass Ice Cold part numbers

Position number	Part number	Product name	Remark	Prio
1	30001632s	Ass. End glass square SS	Packed	1
2	30000873s	Square SS glass 750 + bracket	Packed	1
2	30000874s	Square SS glass 1000 + bracket	Packed	1
2	30000213s	Square SS glass 1250 + bracket	Packed	1
2	30000875s	Square SS glass 1500+ bracket	Packed	1
3	30001729	Front pane cold 750		2
3	30001702	Front pane cold 1000		2
3	30000333	Front pane cold 1250		2
3	30001767	Front pane cold 1500		2
4	30001728	Front pane angled cold 750		2
4	30001700	Front pane angled cold 1000		2
4	30000926	Front pane angled cold 1250		2
4	30001768	Front pane angled cold 1500		2
4	30002263	Pane bended Hot 750		2
4	30002247	Pane bended Hot 1000		2
4	30001234	Pane bended Hot 1250		2
4	30002276	Pane bended Hot 1500		2

7.7 Cooling Cold view
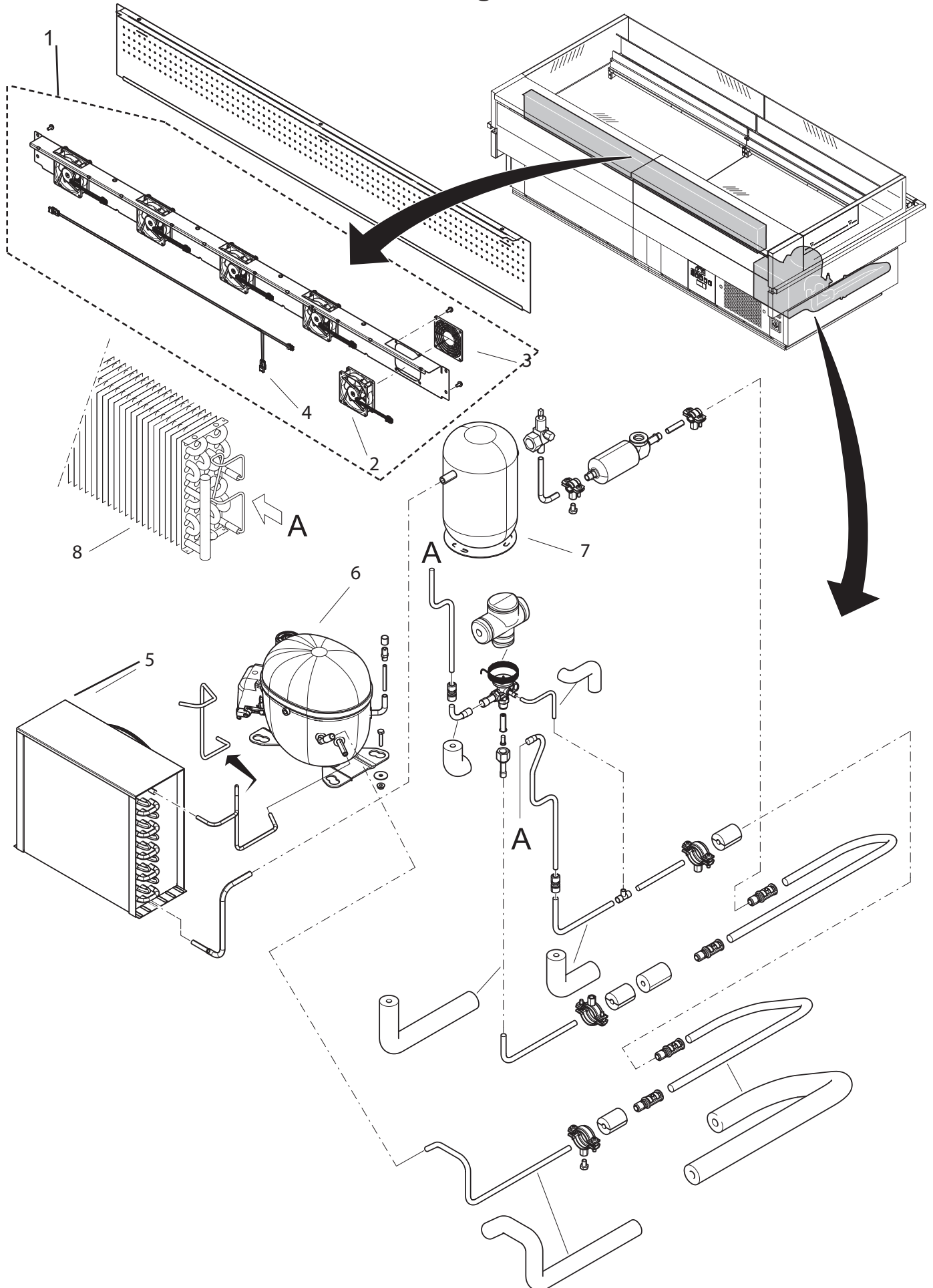
7.7 Cooling Cold part numbers

Position number	Part number	Product name	Remark	Prio
		(Deli); used for Cold, ColdPrep and Cold Essential		
1	30009876s	Fan box 750 (Deli) with Fan 8314 NMU	Packed	2
1	30009875s	Fan box 1000 (Deli) with Fan 8314 NMU	Packed	2
1	30009874s	Fan box 1250 (Deli) with Fan 8314 NMU	Packed	2
1	30009873s	Fan box 1500 (Deli) with Fan 8314 NMU	Packed	2
		(Meat); used for FreshCold, IceCold, and Fresh Essential		
1	30009868s	Fan box 750 (Meat) with fan 8314 NLU	Packed	2
1	30009858s	Fan box 1000 (Meat) with fan 8314 NLU	Packed	2
1	30009861s	Fan box 1250 (Meat) with fan 8314 NLU	Packed	2
1	30009859s	Fan box 1500 (Meat) with fan 8314 NLU	Packed	2
2	30001330 new 30130561s	Fan 8414 NLU (Meat) changed to new number 8314 NLU		1
2	30000276 new 30130559s	Fan 8414 NMU anti fogging, (Deli) changed to new number 8314 NMU		1
3	30001781	Fan guard		3
4	30009947	Waterproof connector		1
5	30002167	Condensor TK680		2
5	30001786	Condensor TK1100		2
5	30001785	Condensor TK1500		2
5	30001511	Condensor TK1900		2
5	30001218	Condensor TK2300		2
5	30002172	Condensor TK2711		2
5	30002173	Condensor TK3000		2
6	30001395	Compressor Embraco 6170		2
6	30001396	Compressor Embraco 6187		2
6	30001397	Compressor Embraco 6210		2
6	30001398	Compressor Embraco 6212		2
6	30002171	Compressor Embraco 6214		2
7	30001219	Verical liquid receiver		2
8	Evaporator	Only available on special request	Serial number required	2

7.8 Drain Cold view
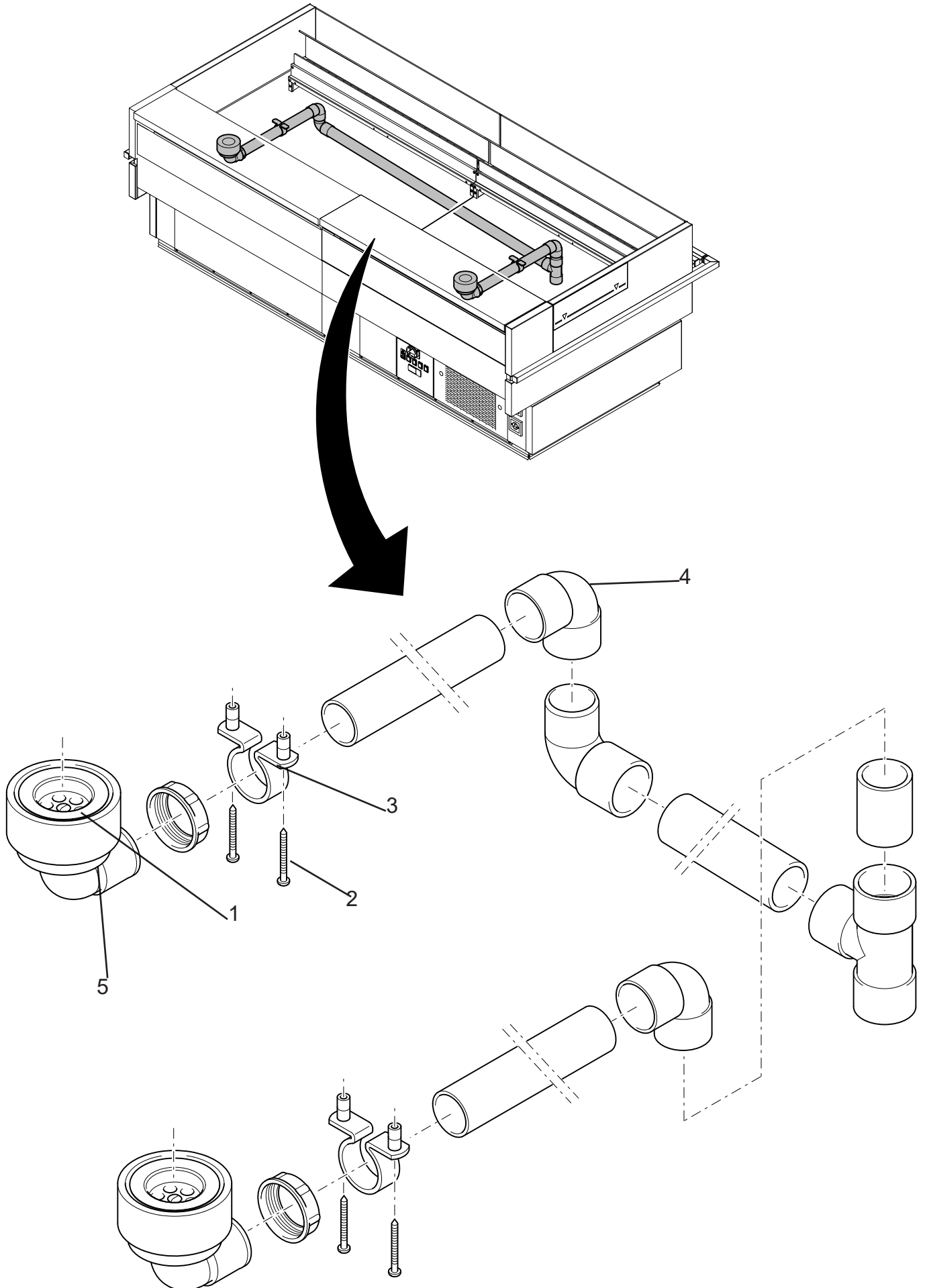
7.8 Drain Cold part numbers

Position number	Part number	Product name	Remark	Prio
1	3701202	Plug Drain 1 1/2"		
2	4286658	Screw ST 4,8 x 50 pan head tapping		
3	30001208	PVC Saddle 40 mm		
4	2023169	Elbow PVC 40 female ,glue		
5	8081002	Elbow 1 1/2" x 40 mm		

7.9 Electra Cold view
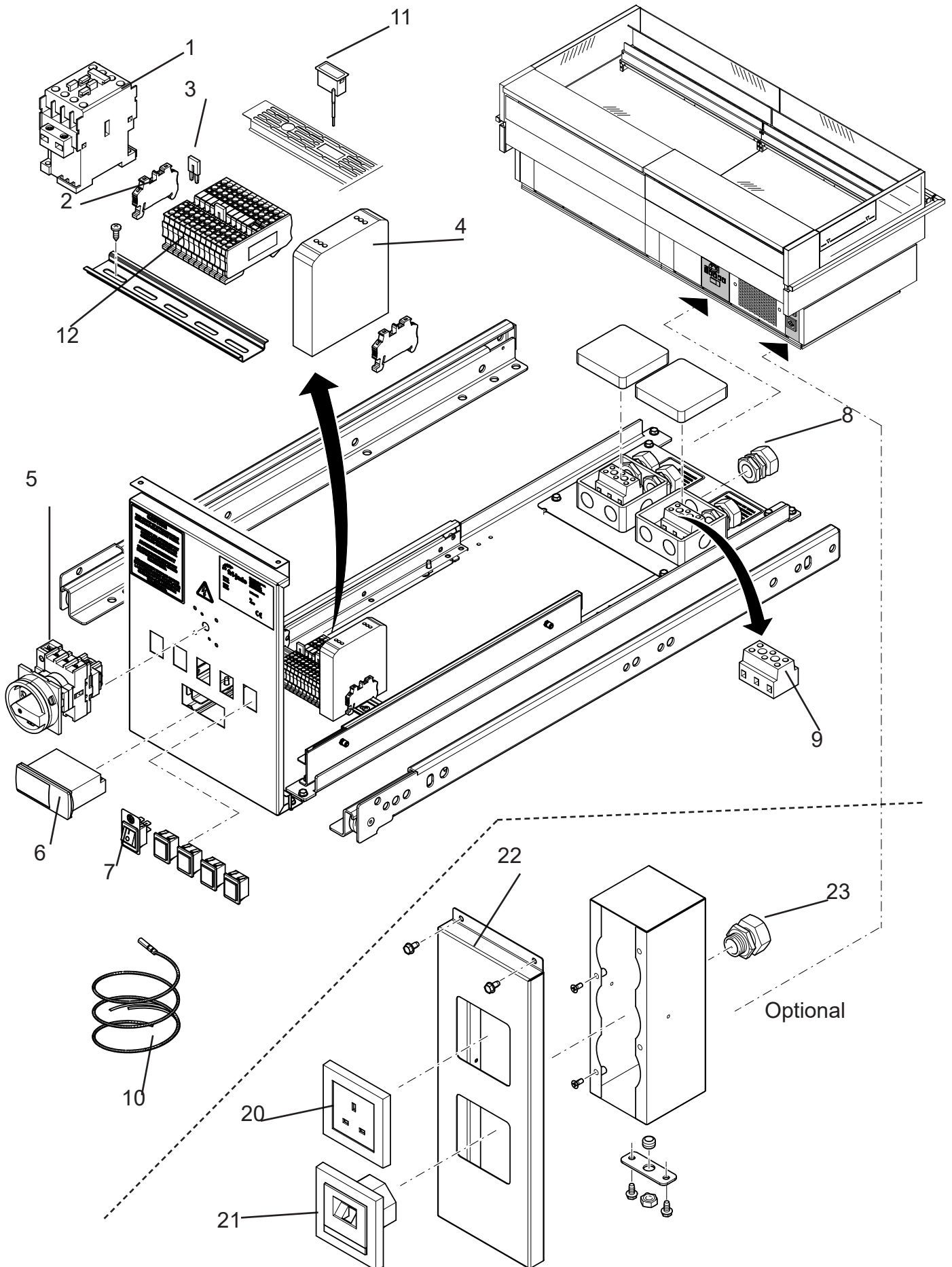
7.9 Electra Cold part numbers

Position number	Part number	Product name	Remark	Prio
1	3500069	Contactor AB 100-C09KL400 200-230V		2
2	9191222	End Clamp Clipfix 35-5 PHX		2
3	9191238	Plug-in bridge FBS 2-6 PHX		2
4	9301033	Power supply 24V DC		2
5	30001509	Main Switch 4-pole		2
6		Controller various types depending on request based on serial number		2
7	9181008	Tumble switch		2
8	9222076	Stain relief M20		2
9	9044564	Terminal block G10/3 1-2-3 polyamide		2
10	9221011	Sensor ptc 1000		2
11	9160043	Thernometer EU version Degree Celsius only		2
12	9191239	Terminal PT 4 PE (GN/YE) 4 qmm PHX		2
12	9191240	Terminal PT 4 PE (GY) 4 qmm PHX		2
12	9191241	Terminal PT 4 PE (BU) 4 qmm PHX		2
20	30002361	Ass. Power socket UK		3
20	30002360	Ass. Power socket EU		3
20	30002362	Ass. Power socket US		3
21	30002359	Ass. Data socket		3
22	30001826	Ass. back panel no socket		3
22	30001828	Ass. back panel one socket		3
22	30001827	Ass. back panel two sockets		3
23	9222077	Nut for cable gland M20		3

7.10 Drain Hot view
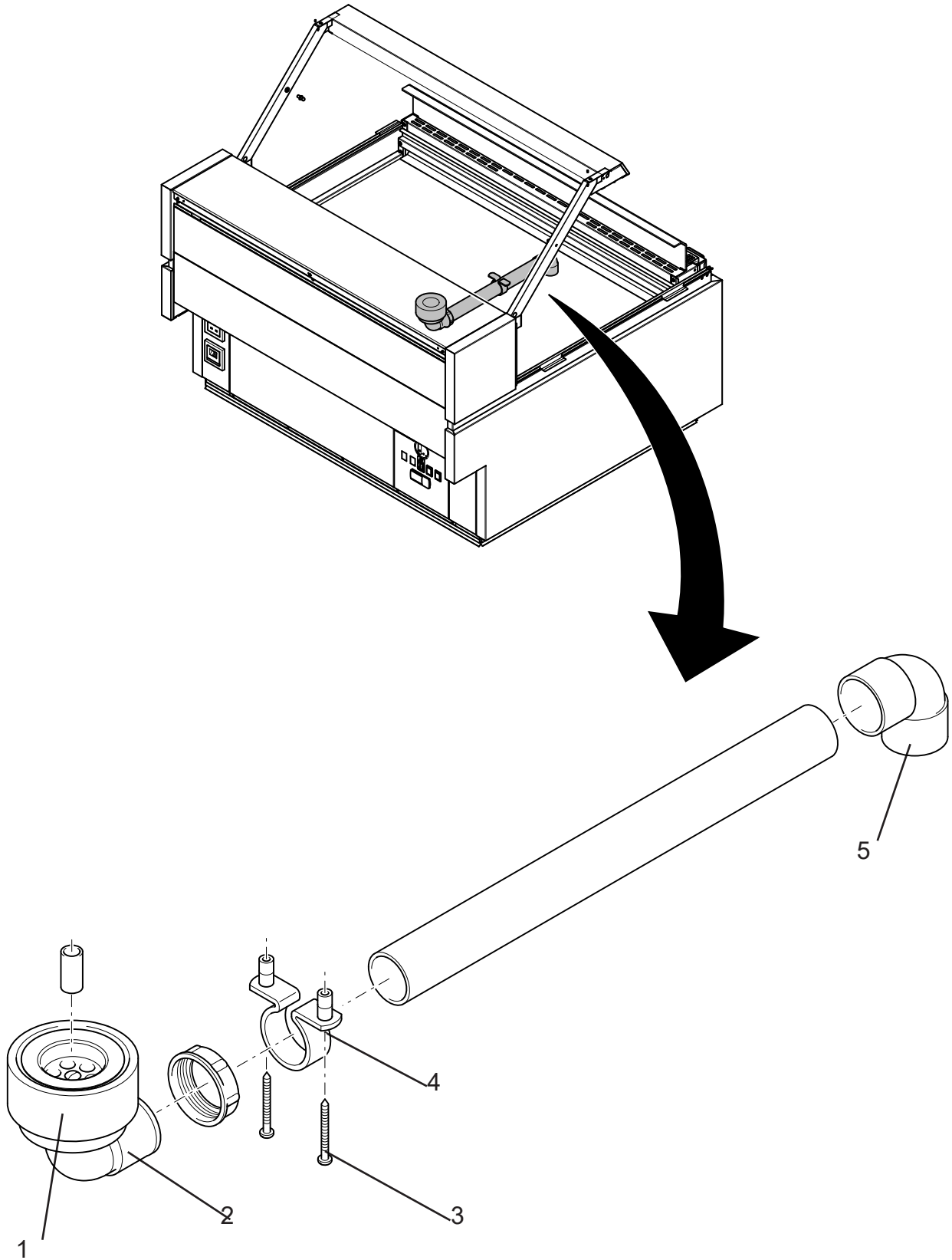
7.10 Drain Hot part numbers

Position number	Part number	Product name	Remark	Prio
1	3701202	Plug Drain 1 1/2"		
2	8081002	Elbow 1 1/2" x 40 mm		
3	4286658	Screw ST 4,8 x 50 pan head tapping		
4	30001208	PVC Saddle 40 mm		
5	2023169	Elbow PVC 40 female ,glue		

Option
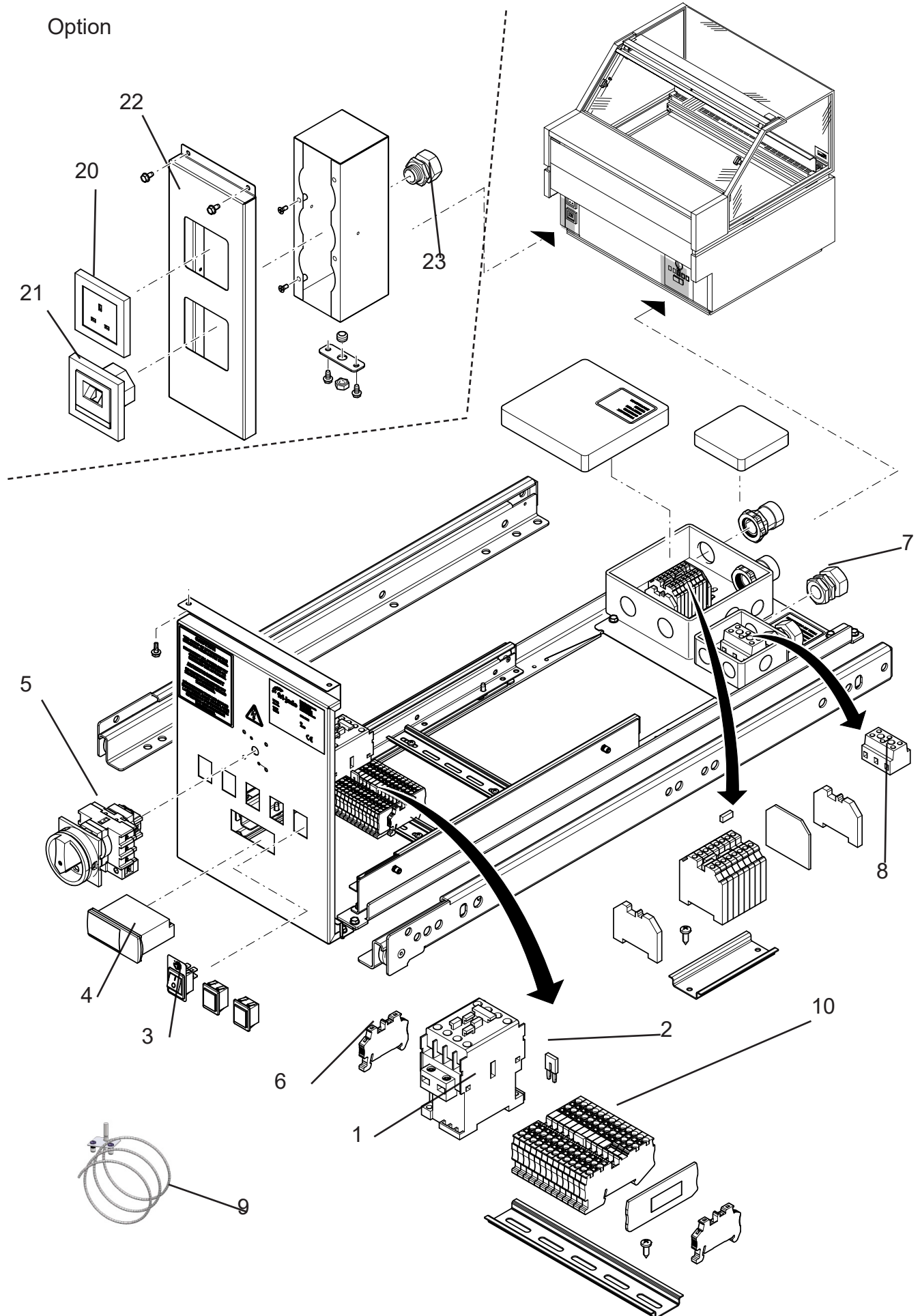
7.11 Electra Hot part numbers

Position number	Part number	Product name	Remark	Prio
1	3500069	Contactor AB 100-C09KL400 200-230V		2
2	9191238	Plug-in bridge FBS 2-6 PHX		2
3	9181008	Tumble switch		2
4	Controller	Controller various types depending on request based on serial number		2
5	30003627	Main Switch 8 pole		2
6	9191222	End Clamp Clipfix 35-5 PHX		
7	9222076	Stain relief M20		2
8	9044564	Terminal block G10/3 1-2-3 polyamide		2
9	9221011	Sensor ptc 1000		2
10	9191239	Terminal PT 4 PE (GN/YE) 4 qmm PHX		2
10	9191240	Terminal PT 4 PE (GY) 4 qmm PHX		2
10	9191241	Terminal PT 4 PE (BU) 4 qmm PHX		2
20	30002361	Ass. Power socket UK		3
20	30002360	Ass. Power socket EU		3
20	30002362	Ass. Power socket US		3
21	30002359	Ass. Data socket		3
22	30001826	Ass. back panel no socket		3
22	30001828	Ass. back panel one socket		3
22	30001827	Ass. back panel two sockets		3
23	9222077	Nut for cable gland M20		3

7.12 Cover parts Hot view

7.12 Cover parts hot part numbers

Position number	Part number	Product name	Remark	Prio
1		Only avaible on special request	Serial number required	
2		Only avaible on special request	Serial number required	
3		Only avaible on special request	Serial number required	
4		Only avaible on special request	Serial number required	
5		Only avaible on special request	Serial number required	
6		Only avaible on special request	Serial number required	
7		Only avaible on special request	Serial number required	
8		Only avaible on special request	Serial number required	
9		Only avaible on special request	Serial number required	
10		Only avaible on special request	Serial number required	

8.0 Recommended spare parts list

Part number	Product name	Remark	Prio
30001630s	Ass. End glass square FS	Packed	1
30001631s	Ass. End glass curved FS	Packed	1
30002388s	Ass. End square glass FS UV double	Packed	1
30009214s	Ass. End square glass FS UV single	Packed	1
30010006	Ass. End glass square FS black strip	Packed	1
30006356s	Ass. End glass square FS radius single	Packed	1
30002841s	Ass. sliding door 750 (1pc), incl. handle		1
30002341s	Ass. sliding door 1000 (1pc), incl. handle		1
30001423s	Ass. sliding door 1250 (1pc), incl. handle		1
30002840s	Ass. sliding door 1500 (1pc), incl. handle		1
30006699s	Ass. sliding door 750 (2pc), incl. handle	Poly Carbonate / Packed	1
30010384s	Ass. sliding door 1000 (2pc), incl. handle	Poly Carbonate / Packed	1
30010489s	Ass. sliding door 1250 (2pc), incl. handle	Poly Carbonate / Packed	1
30130064s	Ass. sliding door 1500 (2pc), incl. handle	Poly Carbonate / Packed	1
30130682s	Square FS UV bonded glass 1000 - 350 (V)	Packed (used from end 2020)	1
30130683s	Square FS UV bonded glass 1250 - 350 (V)	Packed (used from end 2020)	1
30007437s	Square FS radius glass 750 350 (N)	Packed (used till end 2020)	1
30006698s	Square FS radius glass 1000 350 (N)	Packed (used till end 2020)	1
30006584s	Square FS radius glass 1250 350 (N)	Packed (used till end 2020)	1
30006412s	Square FS radius glass 1500 350 (N)	Packed (used till end 2020)	1
30131112s	Square FS radius glass 750 - 350 (V)	Packed (used from end 2020)	1
30131113s	Square FS radius glass 1000 - 350 (V)	Packed (used from end 2020)	1
30131114s	Square FS radius glass 1250 - 350 (V)	Packed (used from end 2020)	1
30006978s	Ass. FS square glass with radius 750	Packed	1
30006971s	Ass. FS square glass with radius 1000	Packed	1
30006981s	Ass. FS square glass with radius 1250	Packed	1
30006979s	Ass. FS square glass with radius 1500	Packed	1
30009655s	Ass. FS square glass with radius 750+750,	Packed	1
30006980s	Ass. FS curved glass 750	Packed	1
30006977s	Ass. FS curved glass 1000	Packed	1
30006982s	Ass. FS curved glass 1250	Packed	1
30006983s	Ass. FS curved glass 1500	Packed	1
30009249s	Square FS UV bonded glass 750 350 (N)		1
30008644s	Square FS UV bonded glass 1000 350 (N)		1
30009244s	Square FS UV bonded glass 1250 350 (N)		1
30001317	Side glass holder right		1
30001318	Side glass holder left		1
30000535	Glass clamp profile 750		3
30000537	Glass clamp profile 1000		3
30000345	Glass clamp profile 1250		3
30000538	Glass clamp profile 1500		3
30002733	Gas spring 400N / Check text on spring	Cold Counter only	2
30001783	Gas spring 500N / Check text on spring	Cold Counter only	2
30001782	Gas spring 600N / Check text on spring	Cold Counter only	2

8.0 Recommended spare parts list

30001237	Gas spring 700N / Check text on spring	Cold Counter only	2
30001784	Gas spring 800N / Check text on spring	Cold Counter only	2
30006687	Gas spring 500N HT / Check text on spring	Hot Counter only	1
30006688	Gas spring 600N HT / Check text on spring	Hot Counter only	1
30006689	Gas spring 700N HT / Check text on spring	Hot Counter only	1
30006690	Gas spring 800N HT / Check text on spring	Hot Counter only	1
30002245	Element 1800 W CC 750		1
30002244	Element 2400 W CC 1000		1
30001427	Element 3000 W CC 1250		1
30001449	Element 3600 W CC 1500		1
30002267	Mounting bracket element CC 750		3
30002251	Mounting bracket element CC 1000		3
30000965	Mounting bracket element CC 1250		3
30005382	Mounting bracket element CC 1500		3
30010372	Fan 8556N, M5 tapped.		1
9221011	Sensor PTC 1000		1
9292061	Grid lighting		3
9082774	Lamp halotherm 200W		1
9052826	Lamp holder		2
30001632s	Ass. End glass square SS	Packed	1
30000873s	Square SS glass 750 + bracket	Packed	1
30000874s	Square SS glass 1000 + bracket	Packed	1
30000213s	Square SS glass 1250 + bracket	Packed	1
30000875s	Square SS glass 1500+ bracket	Packed	1
30001729	Front pane cold 750		2
30001702	Front pane cold 1000		2
3000333	Front pane cold 1250		2
30001767	Front pane cold 1500		2
30001728	Front pane angled cold 750		2
30001700	Front pane angled cold 1000		2
30000926	Front pane angled cold 1250		2
30001768	Front pane angled cold 1500		2
30009876s	Fan box 750 (Deli) with Fan 8314 NMU	Packed	2
30009875s	Fan box 1000 (Deli) with Fan 8314 NMU	Packed	2
30009874s	Fan box 1250 (Deli) with Fan 8314 NMU	Packed	2
30009873s	Fan box 1500 (Deli) with Fan 8314 NMU	Packed	2
30009868s	Fan box 750 (Meat) with fan 8314 NLU	Packed	2
30009858s	Fan box 1000 (Meat) with fan 8314 NLU	Packed	2
30009861s	Fan box 1250 (Meat) with fan 8314 NLU	Packed	2
30009859s	Fan box 1500 (Meat) with fan 8314 NLU	Packed	2
30001330	Old version		1
30130561	Fan 8414 NLU (Meat) changed to		1
30000276	Old version		1
30130559	Fan 8414 NMU anti fogging, (Deli)		1
30001781	Fan guard		3

8.0 Recommended spare parts list

30009947	Waterproof connector		1
30002167	Condensor TK680		3
30001786	Condensor TK1100		3
30001785	Condensor TK1500		3
30001511	Condensor TK1900		3
30001218	Condensor TK2300		3
30002172	Condensor TK2711		3
30002173	Condensor TK3000		3
30001395	Compressor Embraco 6170		3
30001396	Compressor Embraco 6187		3
30001397	Compressor Embraco 6210		3
30001398	Compressor Embraco 6212		3
30002171	Compressor Embraco 6214		3
30001219	Verical liquid receiver		2
3701202	Plug Drain 1 1/2"		3
4286658	Screw ST 4,8 x 50 pan head tapping		3
30001208	PVC Saddle 40 mm		3
2023169	Elbow PVC 40 female ,glue		3
8081002	Elbow 1 1/2" x 40 mm		3
3500069	Contactor AB 100-C09KL400 200-230V		2
9191222	End Clamp Clipfix 35-5 PHX		2
9191238	Plug-in bridge FBS 2-6 PHX		2
9301033	Power supply 24V DC		2
30001509	Main Switch 4-pole		2
9181008	Tumble switch		2
9222076	Stain relief M20		2
9044564	Terminal block G10/3 1-2-3 polyamide		2
9221011	Sensor ptc 1000		2
9160043	Thernometer EU version Degree Celsius only		2
9191239	Terminal PT 4 PE (GN/YE) 4 qmm PHX		2
9191240	Terminal PT 4 PE (GY) 4 qmm PHX		2
9191241	Terminal PT 4 PE (BU) 4 qmm PHX		2
30002361	Ass. Power socket UK		3
30002360	Ass. Power socket EU		3
30002362	Ass. Power socket US		3
30002359	Ass. Data socket		3
30001826	Ass. back panel no socket		3
30001828	Ass. back panel one socket		3
30001827	Ass. back panel two sockets		3
9222077	Nut for cable gland M20		3
3701202	Plug Drain 1 1/2"		3
8081002	Elbow 1 1/2" x 40 mm		3
4286658	Screw ST 4,8 x 50 pan head tapping		3
30001208	PVC Saddle 40 mm		3

8.0 Recommended spare parts list

2023169	Elbow PVC 40 female ,glue		3
3500069	Contactor AB 100-C09KL400 200-230V		2
9191238	Plug-in bridge FBS 2-6 PHX		2
9181008	Tumble switch		2
30003627	Main Switch 8 pole		2
9191222	End Clamp Clipfix 35-5 PHX		2
9222076	Stain relief M20		2
9044564	Terminal block G10/3 1-2-3 polyamide		2
9221011	Sensor ptc 1000		2
9191239	Terminal PT 4 PE (GN/YE) 4 qmm PHX		2
9191240	Terminal PT 4 PE (GY) 4 qmm PHX		2
9191241	Terminal PT 4 PE (BU) 4 qmm PHX		2
30002361	Ass. Power socket UK		3
30002360	Ass. Power socket EU		3
30002362	Ass. Power socket US		3
30002359	Ass. Data socket		3
30001826	Ass. back panel no socket		3
30001828	Ass. back panel one socket		3
30001827	Ass. back panel two sockets		3
9222077	Nut for cable gland M20		3

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