

OPERATING MANUAL OF A COOLING SHOWCASE KENTUCKY COLD



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Dear user,

The cooling showcase you bought fulfils the highest requirements laid on equipment of such type and determination. It is appropriate for service sale of eatables and drinks. Considering big range of cooling temperature it is applicable for wide range of goods. Read this manual carefully before using and installation of the showcase.

Important warning: The showcase is made and determined for sale of the goods showed, it is not allowed to use it for cooling and storing eatables after finishing sale.

1) HANDLING WITH THE EQUIPMENT

Against accidental damage during transport is the showcase secured with PE foil, which should be removed after final locating.

! Be very careful during transport, moving or any handling. Damaging glass or showcase's framework could happen. Do not catch it on sides unnecessarily.

Let the showcase in rest for a half an hour minimally after each handling and make it only after the showcase was powered of.

2) INSTALLATION OF THE COOLING SHOWCASE

Install the showcase on a dry and fixed underlay. It is necessary to locate it with help of adjustable feet the showcase is equipped with. Locate the showcase into stable, horizontal or slightly oblique position forward to a customer. Lay the front, rounded glass into a groove in the front side of the showcase. It is necessary to take care about right position during locating this glass because of holes in the groove, as enough hot air coming from a condenser must blow through them to the outer side of the front glass, which prevent water condensation on the front glass. Two rubber cogs (in the front groove) serve for ensuring the right position of the front round glass, these cogs hold the front glass in the right position. During assembly of side glasses ensure these glasses to be located as much close to the front round glass, due to efficiency of the cooling system will raise. Hot air is leading off the back side and cold air is feeding in the same way. Therefore back space around the showcase must be empty (surrounded by nothing). Next thing is obviate influence of surrounding eatables.

! The showcase need not to be placed close to heat source and not be exposed to direct sunlight. In this case the producer does not guarantee ensuring of inner temperature set, moreover life of the product shortens rapidly.

In this time, after proper installation, remove the safety PE foil.

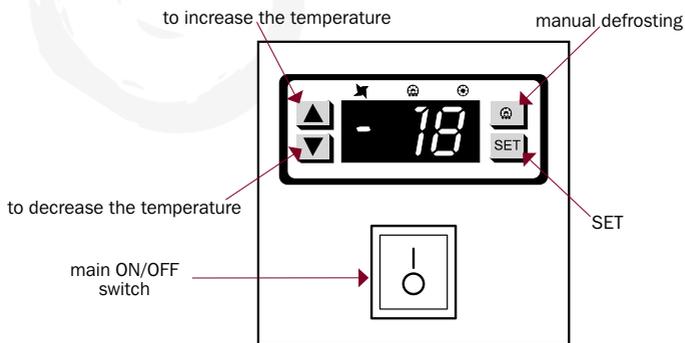
3) PREPARATION BEFORE START UP

Clean the showcase completely and cool to the required temperature before inserting eatables and start up (see part Cleaning and maintenance). It is also necessary the power supply and the socket 230 V fulfil valid regulations.

4) OPERATION

The panel with operating elements is placed on the left side of the case from the service side. There are electronic control unit and one button on the panel see picture No. 1 to start up the unit press green ON/OFF switch. The fluorescent lamp lighting of the internal showcase space turns on when switching the main switch ON-OFF on. The temperature inside cooling space is set by the producer. Insert eatables into showing space after attaining set temperature.

Remove and insert all eatables into cooling boxes after finishing sale. Turn the main cooling switch ON-OFF off. The equipment is equipped with the electronic control unit, which ensure adjusting required cooling temperature and regular defrosting of evaporator. These ensure regular defrosting of evaporator for period of each 6 hours in duration of 45 minutes. Condensate from evaporator is caught and drained away by gravity feeding into a bath, where its evaporation happens due to evaporating by waste heat.



5) ADJUSTMENT OF COOLING TEMPERATURE

Adjustment of cooling temperature:

If the pre-set temperature doesn't fit your requirement using of electronic control unit you can modified it.

Please follow following procedure:

- press the SET button and using up/down arrows set the required temperature
- to confirm the adjustment press set again

Evaporator defrosting

The evaporator defrosting is made automatic in times interval.

Manual evaporator defrosting:

When needed (extraordinary iced evaporators thanks to high R.H.) is possible to defrost the evaporator out of the setted time intervals. For manual defrosting of evaporator is necessary to press the button of manual defrosting at least for 5 secs.

Except of changing the required temperature and manual defrosting it is strictly prohibited to operate with electronic control units. The manipulation with electronic control units can be carry out only by the service office.

6) DEFROST OF EVAPORATOR

The showcase is equipped with automatic defrosting clock, which starts automatically in set intervals.

7) CLEANING AND MAINTENANCE

The equipment is made from food stainless steel and required no special maintenance. Therefore do not use abrasive and corrosive means, clean the showcase with moist rag and means for stainless steel and glass. Clean the internal space from the service side by dropping the front glass.

- ! It is prohibited to use splashing water during cleaning.

Important warning: The power cord must be maintained in perfect condition, change it in the case of any damage. Cleaning and any handling make only after disconnecting from the power supply!

- ! Very important is perfect cleanliness of a condenser (like a cooler in a car) located behind the back cover, because it quickly clogs with dirt and dust from environment. Cleaning should be made with brush and vacuum cleaner, do not use hard and sharp tool, which should damage or crush the condenser. This process should be made in regular periods. Minimum is 3 months.
- ! The seller does not guarantee damages caused by unqualified handling or damages caused by using for other purposes than the equipment is determined and produced for.

TECHNICAL DATA

TYPE	2 x GN 1/1	3 x GN 1/1
Ext. dimensions (mm):		
width	746	1076
depth	775	775
height	585	585
Capacity	117	170
Temperature range °C	+4°C - +12°C	+4°C - +12°C
Humidity, dry/humidified	40/70	40/70
Light/heater	1 x 13 W coldlight	1 x 13 W coldlight
Area	2 x GN 1/1	2 x GN 1/1
K = cooling	K = 260W/-10°C	K = 460W/-10°C
Fan	1 x 12W	2 x 12W
Refrigerant (CFC free)	R 134 a	R 134 a
Nominal consumption	240/1,8	340/2,8
Rated voltage	230V/50Hz	230V/50Hz
Fuse protection (A)	10	10
Weight (kg) nett/gross	50/85	75/105
Option: cutting board	742 x 150	1072 x 150
Option: menu board	18 W	23 W