

## 3. SERVICE - MAINTENANCE

The proper commissioning and cleaning, and maintenance of the units are explained in this chapter.

### 3.1. FIRST COMMISSIONING

A waiting period of at least two hours must be adhered to before the first commissioning after installation. This off-time ensures that the oil located in the unit capsule can settle back into the compressor, which may have shifted during transport (applies to plug-in units).

#### **⚠ DANGER**

**Danger caused by electrical voltage on live components**

Check the cable connections and power supply once again for accuracy and contact before the commissioning.

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The unit is prepurified before dispatch. It is, however, suggested to thoroughly clean the unit with an appropriate disinfectant (see chapter 3.4.2) before commissioning to remove possible contaminations.

### 3.2. SWITCH THE UNIT ON HEATING AND COOLING AREA (KEYS ASSIGNMENT)

#### Main switch OFF - Cooling - Heating mode

KEY	DESCRIPTION
0	Off
1	Cooling mode
2	Heating mode



#### **NOTE**

Before switching from heating to cooling mode and vice versa, the unit must be switched off for at least 15 minutes.

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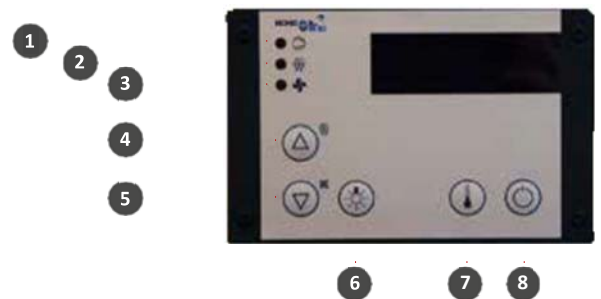
## Cold foods (cooling area):

The key assignment and their functions are explained in the following table. The refrigeration controller's digital display is located above the keys. The average temperature and possible error messages (see chapter 2.10) are displayed here

### NOTE

Before you load the unit with products, wait until the desired temperature is reached.

KEY	DESCRIPTION	FUNCTION
1	Cooling	Display red = active
2	Defrosting	Display red = active
3	Fan	Evaporator Fan, display red = active
4	UP	Increase value, Start defrosting (hold for about 3 seconds)
5	DOWN	Decrease value, cancel alarm
6	LIGHT	Key is not assigned, optional for switching the lighting on/off
7	SET	Display set value and setting parameter
8	STANDBY	On/Off (standby) unit (hold for about 4

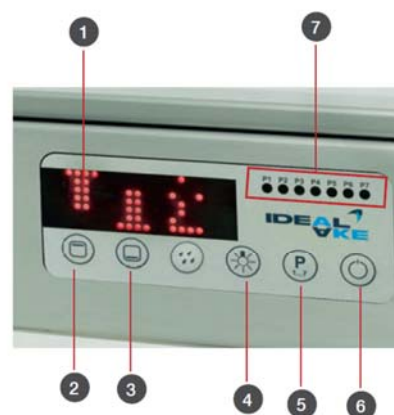


the unit starts at the highest level for a pre-programmed time unit.

## Warm foods (heating area):

TURBO - key Press to automatically regulate the preset value (full heat output).

BUTTON	DESIGNATION	FUNCTION
1	CONTROLLER DISPLAY	Display settings/changes/values/faults
2	SUPPORTING HEAT	Supporting heat ON/OFF (3 heating levels)
3	PRIMARY HEAT	Primary heat ON/OFF
4	LIGHT	Light ON/OFF
5	PROGRAM	Storable programs P1 to P7
6	ON/OFF	Heated display case ON/OFF
7	DISPLAY P1 TO P7	Display red = active



## 3.2.1 TEMPERATURE SETTING COOLING AREA

The interior temperature is regulated via the display of the electronic temperature control. This is located on the control box. The factory-set set value can be displayed by pressing the SET key. You can set the desired temperature by holding down the SET key and pressing the UP key for a higher temperature or the DOWN key for a lower temperature. You can find the exact key assignment in chapter 3.2.

### NOTE

The factory-set set value can be displayed by pressing the SET key. This is set according to the unit, and an adjustment is only permissible by an authorised specialist!

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After changing the temperature settings, it takes time until the unit reaches and stabilizes the desired temperature (check the set temperature with a suitable test thermometer). The temperature setting should be done by the supplier or specialist dealer during installation. Pay attention to the ambient conditions when selecting the internal temperature. A large temperature difference between internal and outside temperatures in combination with high humidity can lead to severe formation of ice and condensate. This reduces the refrigerating capacity and prevents the proper automatic defrost function.

## 3.2.2 SENSOR CALIBRATION COOLING AREA

With every reinstallation of a unit and commissioning, sensor calibration is only possible after the set value temperature has been reached. This will take some time.

### NOTE

The refrigeration controller is already set and ready for operation. After installation, check the parameter H12 (Calibration of return air sensor). An authorised specialist must carry out the refrigeration controller according to the enclosed programming instructions.

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## 3.3. LOADING THE UNIT AND HEIGHT ADJUSTMENT OF THE SHELF

The cooling of the presented products is carried out in units with forced-air cooling by a directed air curtain of cooled air. This must not be obstructed or blocked by products. The lower edge of the supply and return air openings is at the same time the maximum stacking limit.

### NOTE

Pay attention to the maximum load-bearing capacity of the shelves Maximum load:

- Total base 150 kg.

Ensure that you do not store barrels and bottles on the glass shelves.

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### NOTE

A flawless operation can only be guaranteed if the supply and return air openings are kept clear, and the cold air curtain is not hindered.

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## WARNING



**Crushing hazard and hazard due to falling objects when adjusting the glass surfaces**

Always use both hands to remove and replace the glass parts. Pay attention to carefully handle glass.

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The units are supplied with vertically adjustable shelves. The deep cooling trough provides many product presentation possibilities (see chapter 2.1). GN trays with a maximum depth of 150 mm can be used. Models of the BAKERY and BAKERY H design are supplied with flat bases without vertical adjustment (baking standard trays of 600 x 400 mm).

## NOTE

Use the three-sided closed glass structure for a flawless operation of BAKERY and BAKERY H models.

## 3.4. CLEANING AND MAINTENANCE

Daily internal and external cleaning must be carried out according to the hygiene regulations to ensure optimal presentation of the products.

### **⚠ DANGER**

**Danger caused by electrical voltage on live components**

Disconnect the power supply before carrying out any cleaning or service work! To do this, unplug the cooling unit or disconnect all-pole mains.

### **⚠ WARNING**

**Danger of impact on the cooling unit during installation, cleaning and maintenance activities**

Be aware of a possible danger of impact on the unit.

Switch off the unit before cleaning work. It is recommended to perform the daily cleaning at the end of the working day. The unit can be left switched off overnight or outside of operating hours, so long there are no more products in the unit. The following visual and functional checks are recommended in addition to cleaning:

ACTIVITY	INTERVAL	
	DAILY	MONTHLY
<b>VISUAL AND FUNCTIONAL CHECK</b>		
Trough including the outlet port (Syphon)	X	
Stone and granite (model dependent)	X	
Condensation water cup, hot-gas evaporation	X	
Gas spring (model dependent) (glass and evaporator)		X
Capacitor (condenser) (contamination, damages)	X	
All glasses (model dependent)	X	
Mechanical damages to all components listed in chapter 2.1	X	
Black glass	X	

### 3.4.1 CLEANING INTERVALS

#### NOTE

The unit must be cleaned daily.

After cleaning, all parts must be rinsed with clean water and then dried to avoid build-up. The following points are essential to keep the unit's stainless steel parts in immaculate condition:

- Always keep the stainless steel surfaces clean.
- Ensure sufficient air circulation on the surfaces.
- Never touch the unit's components with rusty material.


## NOTE

Persons carrying out cleaning work must additionally comply with the prescribed measures for the corresponding cleaning agents (e. g.: Wearing gloves when cleaning; wearing splash guard, etc.)!

### 3.4.2 CLEANING AGENTS

## NOTE

Only the cleaning agents named in this chapter are allowed to be used to clean the unit.  
**Do not use any cleaning agents containing chlorine!**

COMPONENTS/ MATERIALS	CLEANING AGENTS	NOTE
Surfaces that come into contact with products	Lukewarm soap water	Rinse with clean water.
Glass surface	Glass cleaner	Glass panes can be lifted to facilitate the cleaning of the panes and the surfaces underneath.
Stainless steel surfaces	Stainless steel cleaner	Ensure that the used stainless steel cleaner is safe for foods.
Hanging frames with GN trays, dividers, shelves and GN containers	Dishwashing liquid and brush 	Shelves and GN containers are easily removed (see chapter 2.1). Only use brushes with plastic or natural bristles
Powder-coated surfaces	Soft cloth, lukewarm soap water	Ensure that you do not use abrasive or rough cleaning utensils.

### 3.4.3 CLEANING THE EVAPORATOR

## ⚠ DANGER

**Danger caused by electrical voltage on live components**

Disconnect the power supply before carrying out any cleaning or service work! To do this, unplug the cooling unit or disconnect all-pole mains.

## ⚠ WARNING

**Crushing hazard when handling the evaporator box**

Use the provided metal bar to lift and replace the evaporator box. When lifting the evaporator box, ensure that it is lifted until the locking links automatically latch.

Before unlocking it, firmly hold the evaporator box by the metal rod or in position.

## ⚠ WARNING

### Danger by leaking refrigerant if the evaporator is damaged

Do not use sharp objects to clean the evaporator fins. The evaporator fins may only be cleaned with AKE-specified products.

## NOTE

When cleaning the unit, wear the conforming protective equipment prescribed by the manufacturer of the used cleaning agent (see chapter 3.4.2).

## NOTE

Before starting with the cleaning, check whether the water used for cleaning can also be drained off. If the unit is not directly connected to the sewer system by the customer, a container of the appropriate size must be placed under the drain.

### Proceed as follows to clean the evaporator:

1. Remove the shelves or GN trays.
2. Remove the ventilation plates upwards from the unit.
3. Folding the evaporator cover-up. Rinsing the entire evaporator box as well as the evaporator fins.
4. Fold the evaporator box up until the locking links latch in at the side.
5. The evaporator is fixed.
6. Cleaning the entire interior. First remove the coarse dirt to avoid clogging the drain. Clean the evaporator and the inside of the trough with lukewarm soap water. Always wipe the interior dry.



### After cleaning has been carried out:

1. Slightly lift the evaporator box.
2. Swivel the lateral lock toward the inside.
3. Lower the evaporator box (do not drop it).
4. Insert the inner trough correctly again.
5. Position the lateral ventilation plates with the mounting rails.
6. Replace the shelves or GN containers.

## NOTE

Do not clean the outside or underside of the cooling trough with a water hose or scrubbing brush. Running water should be avoided in this area at all costs.

All surfaces can be cleaned with detergents (see chapter 3.4.2) and water.

## 3.4.4 CLEANING THE GLASSES

## ⚠ WARNING

### Danger due to falling objects

Hold the glasses while cleaning them.

## NOTE

For units of 2/1 and larger, glasses must be managed and cleaned by at least two people. Do not underestimate the weight of the glasses.

## 3.4.5 CLEANING THE CAPACITOR

For plug-in units, the capacitor must be cleaned weekly and, according to chapter 3.4, visually inspected daily. A dirty capacitor leads to reduced refrigeration capacity, overheating of the refrigeration unit, and even damage to the compressor.



**Wear protective gloves when cleaning.**



### *Instructions for cleaning the capacitor*

1. Removing the ventilation grille or capacitor guard.
2. Removing dirt by vacuuming using a vacuum cleaner. Ensure not to bend the fins!
3. Mounting the ventilation grille

### **NOTE**

The supply and return air openings of the capacitor must not be closed or blocked by objects, otherwise, the cooling capacity will be impaired or worse, the compressor will be destroyed.

## **⚠ CAUTION**

**Cutting hazard**

The fins of the capacitor are very thin and sharp. Avoid direct contact with the fins not to cause any injuries.

## 4. SERVICE/MAINTENANCE

### 4.1. MAINTENANCE INSTRUCTIONS

The unit must be inspected and maintained for the unit's flawless operation and optimum product presentation. The units are tested in the factory according to the test procedure for routine test according to EN 60335-1 appendix 7 (recommendation: annual follow-up test according to VDE 0701-0702 to be carried out by the operator).

## **⚠ DANGER**

**Danger caused by electrical voltage on live components**

The unit must be disconnected from the main switch until maintenance, inspection and repair is completed. Accidental power-up must be prevented.

### **NOTE**

The execution of maintenance activities by operating personnel or operators applies solely to the activities listed in chapter 3.

### **NOTE**

Technical changes to the unit may only be carried out by authorised specialist personnel! This applies, in particular, to work on refrigeration, electrical installation, and mechanics.

**Each change must be authorised by the manufacturer!**

You can find the service and maintenance instructions under the following QR code:



If you do not have a QR code reader you can find them in the download section on our homepage or contact your supplier or specialist dealer.

## 4.2. *OBTAINING SPARE PARTS*

To obtain spare parts, contact your supplier or specialist dealer. Each unit is provided with a type label (see chapter 1.7). Give the listed unit data to your authorised specialist. The type and serial number as well as the date of manufacture are required for assignment. You can find the spare part lists for your unit under the Downloads menu at [www.ideal-ake.at](http://www.ideal-ake.at).