

# Operating Manual

**SNACKY WK (UB)**

**VSHC4-34-R-SC-SE-ECS**



Combination of cold and hot display case for presentation with a integrated food preparation station.

## Operating and Maintenance instructions

Please read this manual carefully before you start to operate your combination display case. Following these instructions helps you to ensure having a fully functional unit at all times.



**Warranty claims can only be forwarded if all instructions are strictly followed!**

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## 1 Introduction

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### 1.1 Welcome

With the purchase of this new Combination of chilled and heated display case you have decided on a product that combines the highest technical demands with practical service comfort. We recommend reading these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With the proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

### 1.2 Warranty and Liabilities

Fundamentally, our "General terms of sale and delivery" are valid. These are known to the operator upon the signing of the contract at the latest. Claims of warranty and liability for damage to persons and property are not possible, if they result from one or several of the following causes:

- Improper use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.
- Disregard of the instructions in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Extreme environmental concern, fire, explosions etc.

### 1.3 Valdity

These operating instructions are valid for the models:

	<p><b>Combination Display Case</b></p> <p><b><u>SNACKY WK (UB)</u></b></p>
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#### 1.4 Connecting the display case

Units for a rated voltage of 230V and 60 Hz (single-phase) are delivered by default with a plug connector.



**IT IS NOT PERMITTED TO CONNECT TO ANY VOLTAGE,  
TYPE OF CURRENT OR FREQUENCY OTHER THAN WRITTEN ON THE UNITS  
RATING PLATE.**

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## 2 First steps

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### 2.1 Taking possession

Check whether the unit has any transport damage and write down the transport damage that you discover on the transfer papers from the freight forwarder as well as on your form. Have the damage confirmed. If the damage is only discovered after unpacking, then you are required to report the damage immediately in writing. It is advisable to notify your supplier by phone in advance.

Your claim to compensation for the damage is lost if you do not report transport damage in good time.

### 2.2 Setup

During the setup/installation in the counter, the unit must not be turned over or tipped. This could damage the glass in the case.

Pull the protective film off the case before putting it into use. Make sure that the unit is in a stable and secure position.

Follow the following notes to get a good efficiency and a long endurance of the equipment:

- Do not place the equipment near a heating source or in direct sunlight.
- Pay attention to a clean room conditions and sufficient space ventilation.
- Avoid a room temperature higher 75°F.
- The relative air humidity shouldn't exceed 55%.



**NEVER COVER AIR INLET AND AIR OUTLET OF THE CONDENSING UNIT.  
OTHERWISE IT COULD OVERHEAT OR DAMAGE.**

Ventilation grids of covers must have at least a 1,5 time bigger section than the condensor and should have large openings if possible.

### 2.3 Connection to the power supply

Units for a rated voltage of 230V and 60 Hz (single-phase) are delivered by default with a plug connector.

Permanent availability of 16A of current per phase must be ensured.

Any deficiencies in the power supply must be resolved before connecting the units.

The manufacturer of the units is not responsible for damage resulting from improper connection.






**IT IS NOT PERMITTED TO CONNECT TO ANY VOLTAGE, TYPE OF CURRENT  
OR FREQUENCY OTHER THAN THAT WHICH IS GIVEN  
ON THE RATING PLATE.**

We would like to point out that each individual heated display case must be connected to a separate electric circuit.




**REMOTE REFRIGERATED UNITS MUST BY CONNECTED  
BY A CERTIFIED COOLING SPECIALIST ONLY!**

### 3.1 Symbols and Marking

	This symbol points to important references for the proper use of the unit. <i>Not paying attention to these references can lead to disturbances at the unit or in the environment!</i>
	This symbol means a possible or directly threatening danger to the life and health of persons and/or a possibly dangerous situation. <i>Ignoring these references may result in dire consequences for your health and/or can lead to property damages!</i>
	This symbol points to operation tips and especially useful information. <i>Helps you to use all functions on your unit optimally.</i>

### 3.2 Fundamental Safety Notes

	<p><b>THE INSTALLATION AND ANY TECHNICAL MODIFICATIONS ARE ONLY TO BE CARRIED OUT BY SPECIALISTS!</b></p> <p><b>THIS IS ESPECIALLY VALID FOR ANY ELECTRICAL INSTALLATION AND MECHANICAL WORK.</b></p> <p><b>ANY MODIFICATION IS TO BE AUTHORIZED BY THE MANUFACTURER!</b></p>
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- **Covers with warning signs may only be opened by specialists.**
- The counter must not be cleaned with a water jet at any place.
- **The heated floor space must not be filled with liquids.**
- No highly flammable objects or liquids may be stored near the heated display case.
- The protective covers of the equipment may not be removed, otherwise there is a risk of injury.
- Do not reach into the power outlets, because they may be live.
- The counter controller may only be opened by a specialist.
- Air flows around the presentation space from improperly installed fans or draughts must be avoided in order to ensure perfect operation of the hot counter.
- A draught near the case must be avoided. A draught can have a strong negative effect on the operation of the counter, especially if no covers are used on the presentation containers.
- The surrounding temperature is not to drop below 18°C on an ongoing basis; otherwise the stipulated core temperatures cannot be maintained. This applies in particular if no protective windows are used, or they are not closed.
- The products brought for presentation must be brought in with a core temperature of at least 80 °C.
- No guarantee can be assumed by the manufacturer for constant assurance of a core temperature of 65 °C with open presentation units.
- Sharp objects must not be kept loosely near the counter; otherwise there is a risk of injury.
- All glass assemblies must be treated with the necessary care in order to prevent injuries from the glass breaking.
- Components and service fluids may only be replaced with original parts.



### **CAUTION, RISK OF BURNS!**

**HIGH TEMPERATURES MAY OCCUR ON THE HOUSING AND THE LAMPS AND HEATING MEDIUM NEAR THE HEAT RADIATORS AND HEATING TRAY. THESE PARTS MUST NOT BE TOUCHED!**



### **CAUTION, RISK OF FIRE!**

**NO HIGHLY COMBUSTIBLE PARTS MAY BE STORED NEAR THE HEAT RADIATORS AND BELOW THE HEATING TANKS, BECAUSE HIGH TEMPERATURES ARE TO BE EXPECTED THERE.**



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## 4 Purpose of use HOT

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The heated part of the display cases have been specially developed for keeping temperature and presentation of foodstuffs at temperatures ranging from +65°C to +85°C

**This heated display case is not suitable for heating up food. All products brought for presentation must be brought in at the designated temperature.**



**Do not fill with cold foods in the heated part; and no hot foods in the chilled part! Before the display cases are filled, please wait until the desired temperature has been reached.**

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## 5 Proper use the unit HOT

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The combination display cases conform to current state-of-the-art technology, are constructed in accordance with the recognized safety regulations and are reliable.

The appliance may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and conscious of risks with regard to the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer/supplier is not liable for any damages resulting from such actions. The user bears the entire risk.

Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations.

After cleaning the appliance is to be checked for any loose connections, shears and damages. Any defects found should be repaired. The appliance is not to be used for non-operating purposes.

Any changes to the appliance are to be made solely by the manufacturer!

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## 6 Improper use of the unit HOT

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The heated display cases are not suitable for heating up or cooking food. The heating units must not be filled with food that does not comply with the HACCP regulations.

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## 7 Manufacturer's safety notes HOT

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All safety regulations were followed during manufacturing, particularly the VDE regulations (Association for Electrical, Electronic & Information Technologies) and international CEE regulations. The appliance was subject to a comprehensive final check at the plant.

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## 8 Basic safety notes HOT

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### 8.1 Obligation of the Manager

The Manager is obliged to only let personnel work with the unit who:

- are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regularly.

## 8.2 Obligation of the Personnel

All individuals who are authorized to work with the unit are obliged to:

- pay attention to the fundamental regulations of work safety and accident avoiding,
- read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

## 8.3 Possible Risks

Hot cabinets are built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that physical danger occurs for the user and/or third parties. The unit is to be used only:

- for the due use.
- in safety related flawless condition.

Disturbances which can be a threat to safety are to be eliminated immediately.



**SUFFICIENT DISTANCE (AT LEAST 50 MM) MUST BE KEPT BETWEEN THE SUBSTRUCTURE AND THE HEATING TRAY.  
THIS DISTANCE IS IMPORTANT TO PREVENT OVERHEATING OF THE HEATING TRAY.**

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## 9 Functional description HOT

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Infrared heaters on top for even heating, guarantees the required core temperature. The infrared heat reaches the core of the goods, heating the inside, so you don't burn the surface of the product and don't dry them.

The base is made of reinforced black glass with heated plate on the bottom and stainless steel frame around.

Infrared heaters and the hot plates can be regulated separate in three steps each.

The heating plate on customer side is always operated with the heating plate of the hot storage tray. storage

**The maximum displaying time depends on the kind of product and the products starting temperature. It might be limited by national or local regulations.  
Never equip the cabinet with cold or deep frozen products.**



Avoid a too high fill-level as the food gets too close to the hot infrared heaters. This could cause burning or drying of the product.

## Operating and Display Elements of the Controller



The heated display cases of the BASIC line are equipped with a modern, powerful and very easy to operate controller.

The display shows you all the settings and condition of the units. If the display doesn't show anything, it may be that the power supply is not intact.



Button for switching the heated display case ON and OFF.



Button for selecting the stored programs P1 to P7



No function, lighting is switched ON and OFF from the cooling display.



No function.



Button for switching the **heating plates** (customerside + storage tray on service side together) ON and OFF for dry heat in the heated display case. Three levels can be selected here.





Button for switching the **supporting heat** ON and OFF for stable heat in the heated display case. Three levels can be selected here.

## Operating the Controller



When a heated display case of the BASIC Line is connected to the power mains, "OFF" must always appear in the display. That way you can be sure that the unit is connected to the power supply.





Press the right button  to switch on the unit. If "OFF" is not shown in the display, then the unit cannot be switched on by pressing the  button.




After being switched on, the controller always shows power level ZERO for all heat sources. The unit will not heat up.




By pressing the push buttons  or  the top heat and bottom heat (incl. heat for storage tray on service side) can be activated with three levels each and separate from each other. The heating levels are shown as bars in the display.

## Heat settings



The primary heating (heat from below) can be set in three power levels by pressing the  button. In this case, level 1 is the lowest setting and level 3 is the highest setting. This is shown in the display by the increasing red bar symbol.



The supporting heat (from above) can be set in three power levels by pressing the  button. In this case, level 1 is the lowest setting and level 3 is the highest setting. This is shown in the display by the increasing red bar symbol.

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## 11 Cleaning and care HOT

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Following is some advice on maintenance, care, trouble shooting and service for your combination display cases. The interior and the outside of the unit have to be cleaned every day in accordance with hygiene regulations. Only then can you guarantee optimal presentation of the goods.



### CAUTION:

**Before you start to clean and care switch off the appliance and disconnect it from the mains!**

**For cleaning purposes the unit must be turned off. Therefore, the best time for cleaning is at the end of your working day. Wait till the heated part is cooled down – Danger for burning!**

### 11.1 General Recommendations

- The unit has to be cleaned daily.
- Wear acid-proof gloves while cleaning the parts to prevent skin irritations.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- It is absolutely necessary to bear some fundamental things in mind to keep this stainless steel unit working and to maintain its long life:
  - always keep the stainless steel surface clean.
  - make certain there is always enough fresh air on the surface.
  - never let the surface come into contact with rusty material.

### 11.2 Detergents



### Use the following detergents!

- Lukewarm soap water  
Use lukewarm soap water for all surfaces that are in direct contact with the goods.
- Glass-cleaner  
Removes grease from glass-surfaces. You can lift the glass panels for easy cleaning of the glass and the surfaces underneath.
- Stainless-steel-cleaner  
The stainless steel surfaces should be cleaned with a stainless-steel-cleaner only.
- Lamps  
The lamps are to be cleaned with soft paper or cloth only.
- Drawers, GN pans  
Easily removable without tools for separate cleaning.  
Use brushes with plastic or natural bristles for cleaning.



### Avoid the following detergents!

- Do not use acid, bleaching or chlorine cleaners.
- Never use high-pressure, water pressure or steam jet cleaning machines.
- Do not use inflammable detergents.
- **Never** use sharp-edged or metallic tools like Steel-wool or Scrubbing cleanser for cleaning.

### 11.3 Cleaning the glass

The top glass can be folded up for easy cleaning. The front pane can be folded up or alternatively removed.

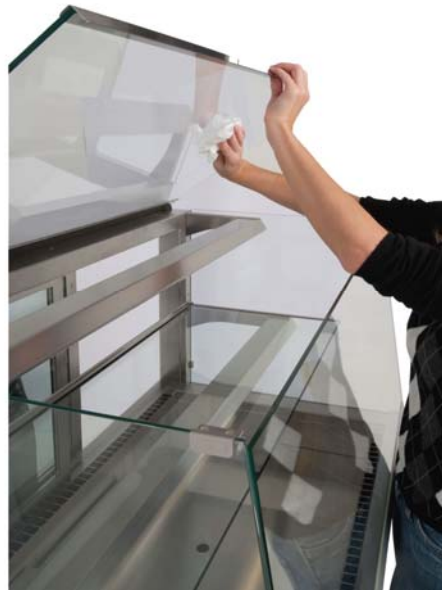
#### **ATTENTION!**

Hang on to the glass firmly when cleaning, and never let the glasses fall.

Bild 1



Bild 2



#### **Attention!**

**WHEN ALL THE CLEANING WORK IS FINISHED,  
THE HEATED DISPLAY CASE MUST BE PUT  
BACK INTO ITS ORIGINAL CONDITION  
TO ENSURE FLAWLESS OPERATION.**

**In addition to daily cleaning, it is necessary to have regular service and maintenance of the heated display case by qualified specialists.**

( see chapter Maintenance Information HOT)

## 12 Malfunctions and Causes HOT

If your heated display case does not work satisfactorily, then we would like to give you the following checklist as your first source of assistance. Only contact us after you have checked the following points:


Checklist for your heated display case:

FAULT	CAUSE	MEASURE
Heat radiator and/or heating tray don't become hot.	Unit is not switched on.	Switch unit on.
Heat sources cannot be controlled.	Controller or fuse defective.	Call customer service or electrician.
Light cannot be switched on.	Lamp or power cord defective.	Call customer service or electrician.
Food is too hot.	Temperature controller is set too high.	Set the controller for heat sources lower.
Malfunction of the power supply;		Switch the unit off immediately. Maintenance work by an electrician.

- Is the current/voltage level correct (please check the rating plate for details)?
- Is the electric circuit breaker working correctly?
- Are all the heating elements of the display case working correctly?  
Check all the local power connections and the control lamp.
- Is it possible that cold or frozen food is in the display case?
- Is the thermostat set correctly?
- Are the lamps working perfectly? Check the lamps and connections.

If the given possibilities are not the cause of the malfunction that occurred, then please contact your customer service.

### Status displays and error messages on the display

Error	Possible cause	Action
OFF	Standby operation	Switch on by pressing 
Display without indication	No connection to power supply	Check the power supply, plug-in the unit
F90	Communication error between display and controller	Check the connecting cable between display and controller. Switch OFF the power supply for a few seconds (unplug) – then switch ON again



**The manufacturer is not liable for loss of goods, even if the appliance is still covered by warranty.  
Therefore it's recommended to check the temperature periodically**

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## 13 Dangers HOT

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### Electrical Energy

Switch the appliance off immediately upon interruptions in the electrical power supply!

Any work carried out on the electrical units or utilities may only be carried out in accordance with electrical regulations by an electrician specialist or by those being instructed and supervised by an electrician specialist.



#### **CAUTION: ELECTRICAL SHOCK HAZARD**

**DO NOT SPLASH OR POUR WATER  
ONTO CONTROL PANEL OR WIRING**

Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected and volt-free. First, check as to whether the activated parts have indeed been disconnected and are volt-free, then ground and short them out. Insulate any adjacent parts that are also energized!



#### **CAUTION, RISK OF INJURY!**

**THE UNIT MUST BE DISCONNECTED FROM ALL SOURCES OF POWER  
BEFORE ANY INSPECTION, MAINTENANCE OR REPAIR WORK.**

### Risks of injury

During operation, the unit heats up not only in the interior, but the entire display case. Therefore, when you touch it, be aware that the glass surfaces and metal parts are hot.



#### **CAUTION, RISK OF BURNS!**

**HIGH TEMPERATURES MAY OCCUR ON THE HOUSING AND  
THE LAMPS NEAR THE HEAT RADIATORS.  
THESE PARTS MUST NOT BE TOUCHED!**



#### **WARNING, RISK OF FIRE!**

**NO HIGHLY COMBUSTIBLE PARTS MAY BE STORED NEAR THE HEAT  
RADIATORS AND BELOW THE HEATING TANKS, BECAUSE HIGH  
TEMPERATURES ARE TO BE EXPECTED THERE.**



#### **CAUTION, RISK OF INJURY FROM BREAKING GLASS!**

**ALWAYS PUT THE GLASS PANES INTO THEIR FINAL POSITION WITH BOTH  
HANDS.**



In order to guarantee perfect operation of the heated display case and optimum product presentation, the entire system must be checked and maintained regularly.




### **Service and maintenance, handling problems**

- The stipulated adjustment, service and inspection work must be completed in good time by the manager or, if necessary, by an authorised service technician.
- Das Bedienungspersonal muss vor Beginn der Wartungs- oder Servicearbeiten informiert werden.
- The unit must be switched off by the main switch until the maintenance, inspection and repair work is completed. The main switch must be watched to prevent the unit from being switched back on unintentionally.
- Check whether all screws are screwed in tightly.
- After completion of the maintenance work, check all safety components to make sure they work properly.


### **The following work must be carried out:**

- Basic cleaning of the entire display case
- Removal of grime from the primary heat by means of a ceramic hob scraper.
- Functional test of the infrared heat radiator
- Functional test of the fluorescent lamps
- Check of the temperature setting
- Check of the internal temperature of the display case
- Mechanical check (doors, glass)
- Safety test of the system
- Decalcification of the water tank

### 15.1 Symbols and Marking

	This symbol points to important references for the proper use of the unit. <i>Not paying attention to these references can lead to disturbances at the unit or in the environment!</i>
	This symbol means a possible or directly threatening danger to the life and health of persons and/or a possibly dangerous situation. <i>Ignoring these references may result in dire consequences for your health and/or can lead to property damages!</i>
	This symbol points to operation tips and especially useful information. <i>Helps you to use all functions on your unit optimally.</i>

### 15.2 Fundamental Safety Notes



**THE INSTALLATION AND ANY TECHNICAL MODIFICATIONS ARE ONLY  
TO BE CARRIED OUT BY SPECIALISTS!  
THIS IS ESPECIALLY VALID FOR ANY ELECTRICAL INSTALLATION  
AND MECHANICAL WORK.**

**ANY MODIFICATION IS TO BE AUTHORIZED BY THE MANUFACTURER!**

- **Those covers bearing a warning may only be opened by specialists**
- The bottom and back panels are not to be cleaned by water jet.
- Protective covers and devices may not be removed due to risk of injury!
- The control system may only be opened by an expert.
- Air currents near the refrigerating unit resulting from improperly installed ventilation or draughts are to be avoided, in order to ensure the efficient functioning of the refrigerating unit.
- **The surrounding temperature may not exceed 25°C; the relative humidity may not exceed 60% over a long period of time.**
- Due to risk of injury, sharp objects are not to be stored loosely in the refrigerating unit.
- Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- Components and operating equipment may only be replaced by original parts.

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## 16 Purpose of use COOL

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The refrigerated display cases have been specially developed for mounting in food and dispensing counters. They are suitable for the refrigeration and presentation of foodstuffs and drinks at temperatures adjustable in range from +5°C to +12°C.

**This refrigerated equipment is not suitable for chilling foods. Any products to be presented have to be pre-chilled to the temperature required before being placed in the unit.**

We recommend to switch off the cooling unit outside the operating hours.  
Before the refrigerated wells are filled, please wait until the desired temperature has been reached.



**DO NOT FILL WITH HOT FOODS AND DO NOT OVERFILL!**

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## 17 Proper use of the unit COOL

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The drop-in refrigerated Displays conform to current state-of-the-art technology. They are constructed in accordance with the recognized safety regulations and are reliable.

However, health and/or life threatening circumstances could arise for the user or a third party or damage could be done to the appliance or other property or equipment should the unit be operated by non-trained personnel in a manner that is improper or in disregard of the regulations.

The appliance may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and with conscious regard of the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer/supplier is not liable for any damages resulting from such actions. The user bears the entire risk.

Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping up with the inspection and maintenance regulations.

After cleaning the appliance is to be checked for any loose connections, shears and damages. Any defects found should be repaired.

The appliance is not to be used for non-operating purposes.

Any changes to the appliance are to be made solely by the manufacturer!

When replenishing the refrigerant only use the refrigerant indicated on the label. Refilling is only to be carried out by authorized service personnel.

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## 18 Improper use of the unit COOL

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The refrigerated displays are not suitable for chilling foods. No foodstuffs having a higher temperature than indicated are to be filled into the tubs. Safe operation at temperatures of less than +5°C is not possible.

The ventilation ducts in the front and back plenum of the presentation area may not be covered as doing so will cut off the air circulation and result in prevention of the cooling function.

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## 19 Safety notes COOL

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All safety regulations were followed during manufacturing, particularly the VDE regulations (Association for Electrical, Electronic & Information Technologies) and international CEE regulations. The appliance was subject to a comprehensive final check at the plant.

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## 20 Operating description COOL

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### 20.1 Load Display Case

Load the display case with pre-chilled products only. from the rear doors. You can place the goods on the glass shelves and on the base decks.

The display case is designed to maintain the temperature of pre-chilled product.

**This refrigerated unit is not a refrigerator, and consequently, if warm product is introduced, there could be a considerable delay before the operating temperature falls to the normal operating level.**

### 20.2 Loading Restrictions

- It is important to leave adequate free space for the refrigerated air to circulate within the display case.
- Products should be kept clear of the shaded areas, shown in the picture.
- A minimum clearance of 40 mm should be maintained below the light fittings and air plenums.
- The air openings at the front and rear of the display case must never be blocked.

## 21 Fundamental operating notes COOL

### 21.1 Switching on the appliance

The refrigerating unit is switched on and off by pressing the STANDBY button (5) for approx. 4 seconds.

Above the buttons there is a digital display of the cooling regulator. This field shows the average temperature and any errors.

**Before filling the display cases with food, please wait until the desired temperature has been reached.**



Button 1	<b>UP - button</b>	<i>Defrosting can be started any time by pressing the UP-button for 3 seconds</i>
Button 2	<b>DOWN - button</b>	<i>The DOWN button can clear an alarm</i>
Button 3	<b>LIGHTING</b>	<i>Button for lighting</i>
Button 4	<b>SET - button</b>	<i>While SET button is pressed, the setpoint is indicated</i>
Button 5	<b>STANDBY - button</b>	<i>With this button the controller is switched to standby mode. Pressing the button a second time, restarts the unit.</i>

### 21.2 Setting the temperature

The interior temperature is regulated by an electric temperature regulator. This is located underneath the refrigerated well and is easily accessible.

On the service side the refrigerated well is set at a temperature of +4°C. Your desired temperature can be set by holding down the SET button (4) and simultaneously pressing UP - button (1) for higher temperatures or DOWN - button (2) for lower temperatures.



**THE DESIRED VALUE CAN ONLY BE SET WITHIN A CERTAIN RANGE  
IN ORDER TO PREVENT ANY OPERATING ERRORS.**

After resetting the temperature some time needs to pass before the desired temperature has been achieved. Please check the interior temperature a few hours afterwards with an exact thermometer and reset the thermostat if needed.

Depending on the surrounding temperature and humidity, the interior temperature is not to be set too low as this could lead to icing on exposed areas of the cooling element. This will interfere with the cooling performance and with the continuous defrosting which has been set by your specialized dealer for a certain interval.

### 21.3 Automatically defrosting

The controller starts defrosting automatically in defined intervals. A defrosting operation is complete as soon as the pre-set temperature is reached at the evaporator or it will be stopped after 30 minutes. During the process of defrosting the respective LED is illuminated. Cooling mode starts immediately when the defrost cycle is finished.

#### **21.4    Manually defrosting**


Defrosting can be started any time by pressing the UP - button for 3 seconds. During the process of defrosting the respective LED is illuminated. The LED flashes if defrosting is requested, but may not be started yet due to interlock conditions.

#### **21.5    Lighting**

Lighting of the Display case is connected to the control unit and is then switched on and off by pressing button (3).

## 22 Cleaning and care COOL

The following is advice on maintenance, care, trouble shooting and service for your refrigerated display cases. The interior and the outside of the unit have to be cleaned every day in accordance with hygiene regulations. Only then can you guarantee optimal presentation of the goods.

**CAUTION:**  
**BEFORE YOU START TO CLEAN AND CARE SWITCH OFF THE APPLIANCE  
AND DISCONNECT IT FROM THE MAINS!  
ALLOW UNIT TO DEFROST BEFORE PROCEEDING.**

**For cleaning purposes the unit must be turned off. Therefore, the best time for cleaning is at the end of your working day.**

The display case can be switched off during the night or outside of opening hours.

### 22.1 General Recommendations

- The unit has to be cleaned daily.
- Wear acid-proof gloves while cleaning the parts to prevent skin irritations.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- It is absolutely necessary to bear some fundamental things in mind to keep this stainless steel unit working and to maintain its long life:
  - always keep the stainless steel surface clean.
  - make certain there is always enough fresh air on the surface.
  - never let the surface come into contact with rusty material.

### 22.2 Detergents

**USE THE FOLLOWING DETERGENTS!**

- Lukewarm soapy water  
Use lukewarm soapy water for all surfaces that are in direct contact with the goods.
- Glass-cleaner  
Removes grease from glass-surfaces. You can lift the glass panels for easy cleaning of the glass and the surfaces underneath.
- Stainless-steel-cleaner  
The stainless steel surfaces should be cleaned with a stainless-steel-cleaner only.
- Lamps  
The lamps are to be cleaned with soft paper or cloth only.
- Drawers, GN pans  
Easily removable without tools for separate cleaning.  
Use brushes with plastic or natural bristles for cleaning.

**AVOID THE FOLLOWING DETERGENTS!**

- Do not use acid, bleaching or chlorine cleaners.
- Never use high-pressure, water pressure or steam jet cleaning machines.
- Do not use inflammable detergents.
- **Never** use sharp-edged or metallic tools like steel-wool or scrubbing cleanser for cleaning.

## 22.3 Special cleaning hints

### Cleaning of the interior and evaporator coil

- Take out the base decks (1), air plenums (2) and inner tray from the well. First of all remove visible dirt inside the well (bottom) to avoid a blockage of the drain (5). Open the cover from the evaporator unit (3). Entire s/s housing and evaporator coil can be rinsed safely and easily with a hand spray (4). Fans in low voltage (24V) allow danger-free cleaning. Lift up the evaporator unit. Gas springs hold the evaporator in top position (6). – now the evaporator is fixed and allows easy access for cleaning corners and floor of the well (7).

Picture 1



Picture 2



Picture 3



Picture 4



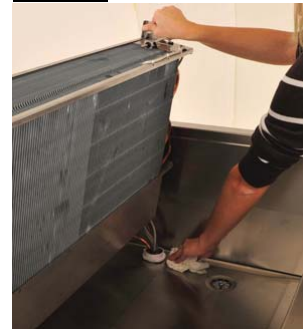
Picture 5



Picture 6



Picture 7



- ATTENTION:** Before cleaning the unit with water please check that the water can run off. If the unit isn't plumbed to a floor drain, place an external bin below the drain to collect the wastewater.
- The evaporator and the interior have to be cleaned with lukewarm soap water. Always dry the interior after cleaning. After cleaning lift the evaporator, remove the lock and drop the evaporator back in its original position.
- Insert the inner tray, position the air plenums with the hanging tracks and drop in the base decks or GN containers.
- Never clean the outside of the refrigerated well with a water hose or an abrasive sponge. Avoid flowing water near these areas.
- All other surfaces can be cleaned with soft detergents or water.

### Cleaning of condenser unit

Each self-contained refrigeration unit requires periodic cleaning of the condenser unit. The condenser coil (looks like a radiator and is directly in front of the fan) requires periodic cleaning. A dirty condenser is the main cause of refrigeration overheating, burnout and poor cooling levels.

Similar to the daily merchandise area cleaning, it is necessary to remove the static dust build up from the condenser coils to ensure effective and trouble free operation.

The condenser should be thoroughly cleaned monthly (under extreme conditions clean more often)!

**Important:** Warranty void if this service is neglected or temperature controls interfered with.



### Condenser cleaning instructions

- Remove air grill / louver in front the condenser.
- Remove the dust from the condenser coil; this can be done with either a brush or a vacuum.
- Be careful and don't bend the lamellas
- Replace the air grill panel.



**Please assure that the air-in and air-out openings (grille) for ventilation are NEVER blocked!**



**ATTENTION:**  
**THE LAMELLAS OF THE CONDENSER COIL ARE VERY THIN AND SHARP!**  
**AVOID DIRECT CONTACT TO PREVENT INJURIES!**

### **Glass cleaning instructions**

Front glass (**Picture 1**) and top glass (**Picture 2**) can be folded upwards for easy cleaning of the glass inside.

#### **ATTENTION:**

- Hold glass during opening and cleaning!
- Front glasses made of insulated double glass (**Picture 3**) are secured via a tight safety cord in end position, please support glass during opening and cleaning to save the cord!
- Don't underestimate the weight of the glass, we recommend 2 persons for cleaning front and cover glasses on larger display cases!

Picture 1



Picture 2



**CAUTION:**  
**AFTER ALL CLEANING HAS BEEN COMPLETED THE DISPLAY CASE HAS TO**  
**BE RETURNED TO ITS ORIGINAL STATE IN ORDER TO GUARANTEE**  
**EFFICIENT OPERATION!**

**In addition to daily cleaning, service and maintenance of the display case is required to be carried out in regular intervals by qualified specialists.**

Before requesting service, please check the following:

If the appliance is not working at all please check whether:

- The power supply is interrupted ..... *Self-checking*
- A fuse has blown ..... *Self-checking*
- The plug is firmly in the socket ..... *Self-checking*
- Power has been switched on ..... *Self-checking*
- The electronic display has been properly set ..... *Self-checking*

The refrigeration equipment is working, but incorrect:

***The products are too warm or too cold:***

- Is the condenser clean? ..... *Self-checking*
- Is the surrounding temperature too high? ..... *Self-checking*
- Is there too much food or is it too warm? ..... *Self-checking*
- Has the evaporator not been defrosted? ..... *Self-checking*
- The refrigerated well is subject to strong draughts ..... *Self-checking*
- The cooling unit is malfunctioning ..... **Customer service**
- The cooling regulator is set wrong ..... **Customer service**

***The evaporators are constantly iced up:***

- Defrosting does not begin ..... **Customer service**
- The ventilators are not running ..... **Customer service**
- The air circulation in the well is blocked ..... *Clear the ventilation openings*

Status display and error notification

Message	Cause	Error elimination
<b>H i</b>	Refrigerating chamber temperature above alarm limits (parameter A1)	
<b>Lo</b>	Refrigerating chamber temperature below alarm limits (parameter A2)	
<b>E 1L</b>	Sensor F1 error, short-circuit	Control sensor F1
<b>E 1H</b>	Sensor F1 error, break	Control sensor F1
<b>E 2L</b>	Sensor F2 error, short-circuit	Control sensor F2
<b>E 2H</b>	Sensor F2 error, break	Control sensor F2
<b>EP0</b>	Intern error of the control unit	You have to send the controller for repair
<b>EP 1</b>	Memory error	You have to check all parameters
<b>EP2</b>	<i>Data loss at parameter memory</i>	<i>You have to send the controller for repair</i>


Should the options listed not be the cause of the error, please contact customer service.




**THE MANUFACTURER IS NOT LIABLE FOR LOSS OF GOODS, EVEN IF THE APPLIANCE IS STILL COVERED BY WARRANTY. IT IS RECOMMENDED THAT THE TEMPERATURE OF THE APPLIANCE BE CHECKED PERIODICALLY.**

### Electrical energy

Switch off the appliance immediately when there are interruptions in the electrical power supply!  
Any work carried out on the electrical units or utilities may only be carried out in accordance with electrical regulations by an electrician specialist or by those being instructed and supervised by an electrician specialist.

	<p><b>CAUTION:</b> <b>ELECTRIC SHOCK HAZARD</b> Do NOT splash or pour water onto control panel or wiring</p>
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Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected and volt-free. First, check whether the activated parts have indeed been disconnected and are volt-free, then ground and short them out. Insulate any adjacent parts that are also energized!

	<p><b>CAUTION, RISK OF INJURY!</b> <b>THE UNIT MUST BE DISCONNECTED FROM ALL SOURCES OF POWER BEFORE ANY INSPECTION, MAINTENANCE OR REPAIR WORK.</b></p>
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### Lift evaporator

Some cooling appliances are equipped with gas springs, which keep the evaporator in the upright position during cleaning and service. Once the gas springs begin to weaken and are not able to keep the evaporator in the upright position anymore, they are to be removed and replaced immediately by a specialized service representative.

### Glasses

	<p><b>CAUTION, RISK OF INJURY BY BREAKAGE OF GLASS!</b> <b>ALWAYS USE BOTH HANDS TO BRING GLASSES BACK TO END POSITION!</b></p>
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In order to guarantee efficient operation of the refrigerated well along with optimum presentation of the goods, the entire technological equipment has to be checked and maintained regularly.

**Service and maintenance, troubleshooting:**

- Prescribed adjustment, service and inspection work is to be completed timely by the manager or if necessary by an authorized service technician.
- The operating personnel are to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is performed; the main switch is to be guarded against unintended reclosing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

**The following work must be carried out:**

- complete cleaning of the entire refrigerated well
- checking the ventilator for functionality
- checking the thermostat setting
- checking the temperature of the drop-in refrigerated well
- checking and cleaning the drainage lines and drip water evaporation
- checking the gas spring on the evaporator
- cleaning the condensers on the cooling unit
- checking the amount of refrigerant
- making a security check of the unit



## DECLARATION of CONFORMITY

Confirming the EC directives 73/23/EEC and 89/336/EEC

Company

**Ausseer Kälte und Edelstahltechnik GmbH**

A-8984 Kainisch, Pichl 66

We herewith declare under our sole responsibility that the AKE product:

### COMBINATION DISPLAY CASE

types designated as: **SNACKY WK**  
**SNACKY WK UB**

which is covered by this declaration, meets all safety and healthy provision of the EC directives **2006/95/EG** (Low-voltage directive) and **2004/108/EG** (Electromagnetic compatibility EMC directive). These directives represent legal binding laws of the European Union for electrical equipments.

To meet all safety and sanitation EC directives we fully comply with all applicable requirements of the following international and national standards:

EN 378-1	EN60529	EN61000-4-3
EN 378-2	EN60598-1	EN61000-4-4
EN12263	EN60598-2-1	EN61000-4-5
EN12284	EN60730-1	EN61000-4-6
EN 50081-1	EN60730-2-1	EN61000-4-11
EN55014-1	EN60730-2-9	EN61000-6-1
EN55014-1:A1	EN60947	EN61000-6-3
EN55014-2	EN60950-1	EN61058-1
EN55015	EN61000-3-2	EN61058-1-A1
EN55022	EN61000-3-3	EN61347-1
EN60204-1	EN61000-3-11	EN61347-2-3
EN60335-1	EN61000-4-2	EN61547
EN60335-2		EN61558

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