

# **Operating Manual**

**Product:**

**VIENNA Air Screen  
VIENNA Cold Display**

**Self contained or remote**



## **Operating and Maintenance instructions**

Please read this manual carefully before you start to operate your cooling equipment. Following the instructions helps to ensure the unit is fully functional at all times.



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

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# OPERATING AND MAINTENANCE

## 1. Introduction

### 1.1. Welcome

With the purchase of this new refrigerating equipment you have decided on a product that combines the highest technical demands with practical service comfort. We recommend that you read 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.

We wish you successful business and much pleasure with this appliance.

### 1.2. Fundamental Safety Notes



**THE CONNECTIONS AND ANY TECHNICAL ADAPTATIONS ON THE REFRIGERATED EQUIPMENT ARE ONLY TO BE CARRIED OUT BY SPECIALISTS! THIS IS ESPECIALLY VALID FOR ANY WORK ON THE COOLING TECHNOLOGY, ELECTRICAL INSTALLATION, WATER CONNECTION AND MECHANICAL WORK.  
ANY ADAPTATION 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 unit may only be opened by a qualified refrigeration technician.
- 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 75°F; the relative humidity may not exceed 55% 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.

### 1.3. 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 assembly, start up, operation & maintenance 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 and installation.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Extreme environmental exposure, fire, explosions e.g.

#### 1.4. Symbols and Notes

	This symbol points to important references for the proper use of the unit. <i>Not paying attention to these references can lead to a working disruption of the unit or to the environment!</i>
	This danger symbol means a potential or direct threat to the life and health of persons and/or a possible 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 of optimal use.

#### 1.5. Validity

These operating instructions are valid for the models:

	<b>VIENNA Closed Display Case "VICD"</b> - Closed on front for assisted service only self-contained or remote refrigerated
	<b>VIENNA Closed Display Case "VICD"</b> - Closed on front for assisted service only - Service side with pull out drawer self-contained or remote refrigerated
	<b>VIENNA Air Screen Displays "VIAS"</b> - Open on front for self serve self-contained or remote refrigerated
	<b>VIENNA Counter Top Displays</b> - Closed on front for assisted service only VICD - Open on front for self-serve VIAS self-contained or remote refrigerated

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## 2. Purpose of use

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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.

**These refrigerated units are not suitable for chilling foods. Any products to be presented have to be chilled to the temperature required before being placed in the unit.**

Before the Display cases 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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## 3. Proper use the unit

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The drop-in Refrigerated Display Cases conform to current state-of-the-art technology, 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 non-conform.

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 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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## 4. Improper use of the unit

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The Refrigerated Display Cases are not suitable for chilling foods. No foodstuffs having a higher temperature than indicated are to be filled into the display. Safe operation at temperatures of less than +36°F is not possible.

The ventilation slots in the front and back panels of the display area may not be covered as doing so will result in cutting off air circulation and preventing the cooling function.

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## 5. Safety notes

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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.

## 6. Fundamental operating notes

### 6.1. Switching on the appliance

The Display case is switched on and off by pressing the STANDBY button (5).

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

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



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

### 6.2. 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 display case is set at a temperature of 39°F. 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.

### 6.3. Manual 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.

### 6.4. Lighting

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

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## 7. Operating description

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### 7.1. Load Display Case

Load the display case with pre-chilled product from the rear doors. You can place the goods on the glass shelves and on the base decks. VIENNA Air Screen models have a deep well with height adjustable base decks.

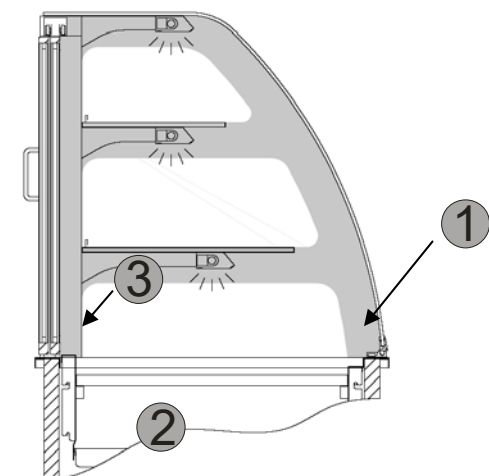
You can also use different Gastronorm containers with a choice of additionally divisional bars. This offers you a wide range of ways to display your merchandise. Beverages, trays and GN containers can be placed side by side in one refrigerated display case at same time!

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.**

### 7.2. 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 1 ½" 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.



The presented goods are refrigerated with cold air.

This air curtain is forced by fans which suck the air via air louvers at the front **(1)** into the Evaporator **(2)**.

In this area below the base decks the air is chilled and blown up through the air plenums at the rear **(3)** into the display case.

All these components are designed to have an even distribution of chilled air in the whole display case to guarantee constant temperature.



The VIAS and VICD Displays come with a deep well and are equipped with base decks, which are adjustable in height.

Additionally you can use different Hotel pans. Therefore additionally adapter bars are available.

This offers you a wide range of application presenting your goods.

Beverages, plates and American pans beside in one refrigerated unit.



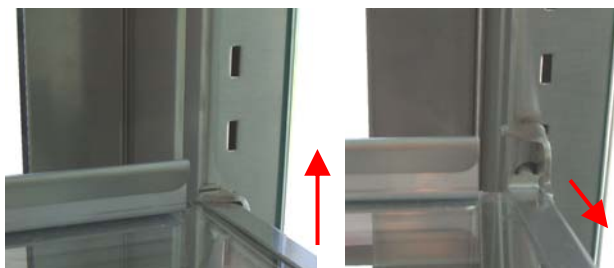
## Adjustable shelves

The display offers the possibility to adjust the shelves in height and angle (tilt able). This offers you various presentations of the goods.

You can adjust the shelves 1 step up and down ( $\pm 1''$ ) from the centre position.

### Remove the glass

Before moving the shelf to another position please remove the glass. Therefore lift up the glass on customer side until the s/s lug (U-profile protection on the glass) slips out from the bracket – see pictures on right side.



### Move the brackets

The shelf brackets are fixed with 2 tabs in the slots. Upper tab is equipped with 2 notches for level or slant position

- 1) Lift up the bracket
- 2) Draw out the brackets to customer side to remove it from the slots
- 3) Insert the bracket in the new position
- 4) Choose level / slant position



## Display cases with drawer element



Models Gastro L and Gastro SL, and series Green L and Green SL are equipped with a drawer, which offers easy loading of the deck base from service side with large products like cakes or similar.

Remove the drawer to clean evaporator and interior well (picture 1). Pull out the drawer to the end position, then lift up the drawer approximately 5 cm to remove the whole drawer element from the display case (picture 2 – showing the telescopic rails).

After removing the drawer you have to take out the stainless steel blind (picture 3), then lift up the evaporator coil and fix it in up-position (picture 4 – lock on left side of the handle). Now you have access to clean the interior well and the evaporator coil.

picture 1



picture 2



picture 3



picture 4



**IT IS IMPORTANT TO KEEP ALL CABINET DOORS CLOSED. IF THE DOORS ARE NOT FULLY CLOSED, AN EVEN TEMPERATURE WILL NOT BE MAINTAINED WITHIN THE DISPLAY CASE.**




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## 8. Cleaning and care

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Following is some 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.

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

### 8.1. 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.

### 8.2. Detergents

	<b>USE THE FOLLOWING DETERGENTS!</b>
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- 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. (Pictures 4-6)
- 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.

	<b>AVOID THE FOLLOWING DETERGENTS!</b>
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- 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.

### 8.3. Special cleaning hints

#### **Cleaning of the interior and evaporator coil**

- Take out the GN containers or base decks (1) and 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 und 6). 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 and move the lock to the left (5 und 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



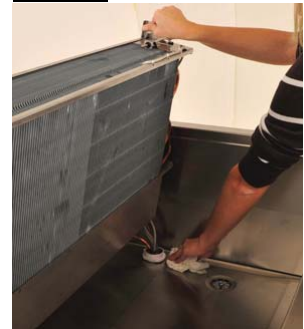
Picture 5



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

Tilt able front and cover glasses for easy cleaning (**Picture 1 +2**) in- and outside.

#### **ATTENTION:**

- Hold glass during opening and cleaning!
- **Don't let the glass top fall down – Hold the glass and bring it back in end position!**
- 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



Picture 3



**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.**

( see Chapter 11 MAINTENANCE )

## 9. Trouble shooting

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 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>Temperature indication flashes</b>	Refrigerating chamber temperature beyond alarm limits (parameter A1 A2)	
<b>E0</b> flashes	Refrigerating chamber sensor F1 error, break or short-circuit	Control sensor. Controller operates according to with parameter c3.
<b>E1</b> flashes	Sensor F2 error, break or short-circuit	Control sensor. At setting [c3=1] the controller operates in timed defrosting modus (defrosting time as set in d3).
<b>EP</b> flashes	Data loss at parameter memory	Unplug the appliance. Press and hold down buttons (4) SET and (1) UP and plug the power plug back into the socket. By doing so the electronic will re-program itself. <b>If Error occurs again please contact customer service.</b>

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

**IMPORTANT:**



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

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## 10. Dangers

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### 10.1. 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.

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!

### 10.2. Lift evaporator

Some models of the refrigerated display cases 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.

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## 11. Maintenance

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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.

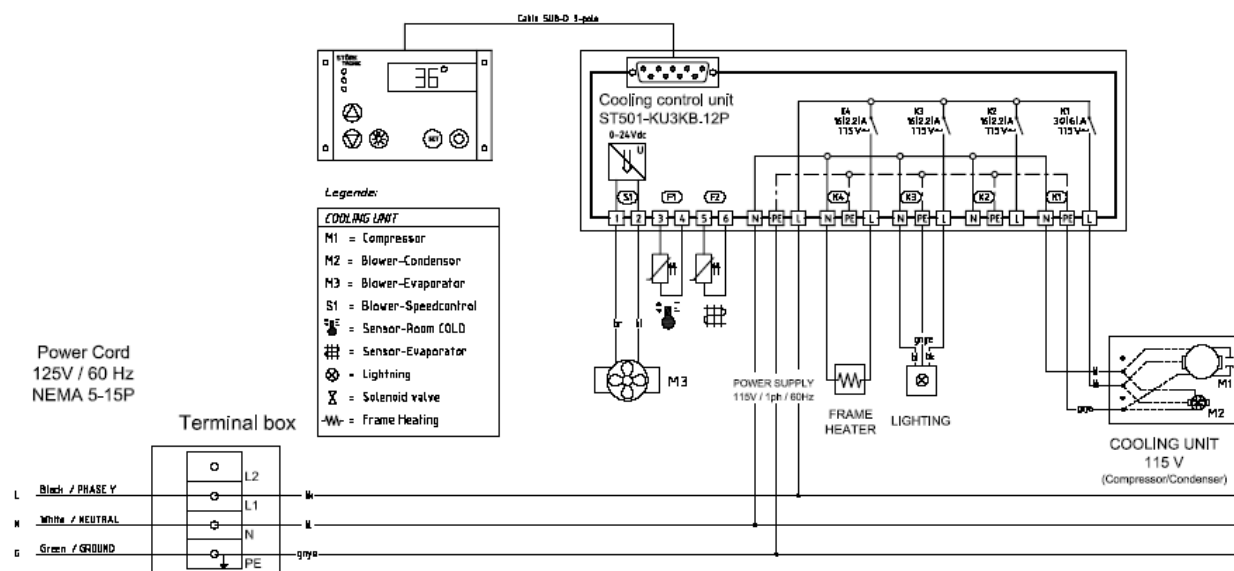
### The following should be done

- 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

## 12. Wiring diagram

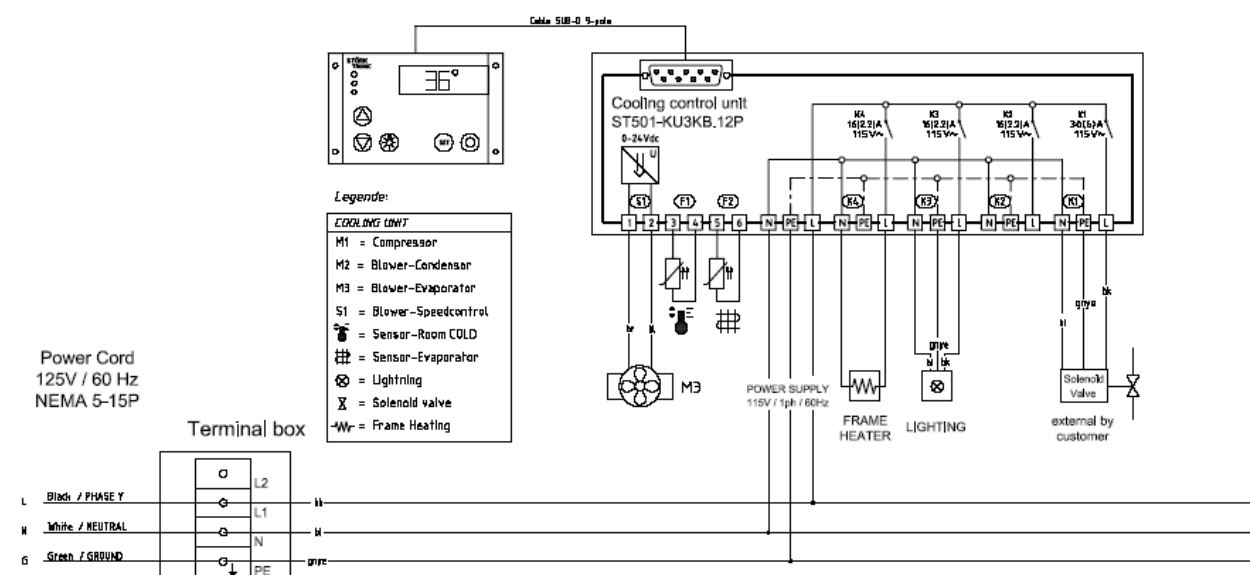
Wiring diagram: VICD and VIAS – self contained

115 V / 1 PH / 60 Hz



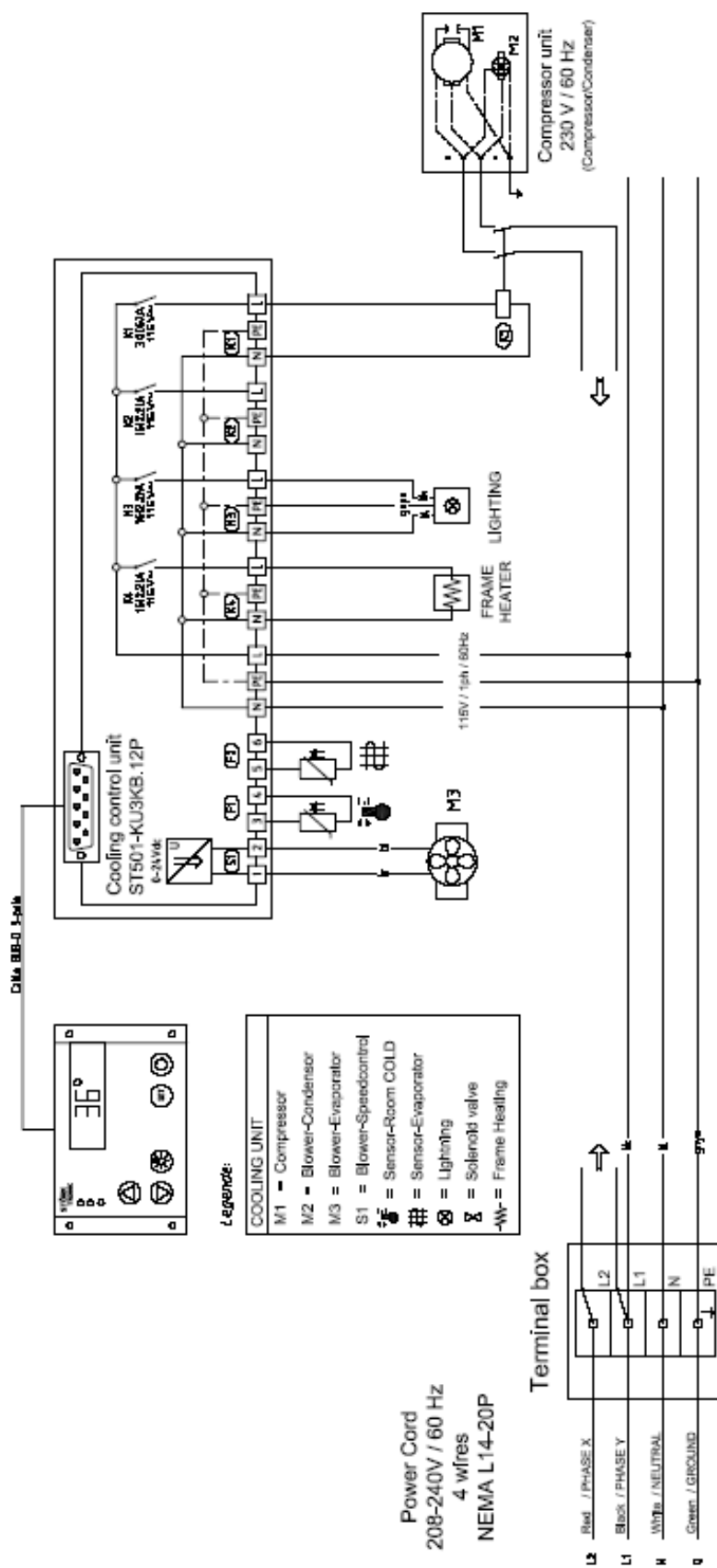
Wiring diagram: VICD and VIAS – remote refrigerated

115 V / 1 PH / 60 Hz



Wiring diagram: VICD and VIAS – self contained

115/208-230 V / 1 PH / 60 Hz





With rear ventilation Kit including time relay for longer runtime of the fan



With rear ventilation Kit including time relay for longer runtime of the fan





## 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:

**VIENNA REFRIGERATED Air Screen**

**VIENNA COLD Display**

types designated as: **VIENNA VIAS / BRILLANT "O" open**  
**VIENNA VICD / BRILLANT "G" closed**  
**VIENNA VICD w Drawer / BRILLANT L "G" closed**  
**VIENNA VICD & VIAS counter top / GREEN A models**

which is covered by this declaration, meets all safety provision of the EC directives **73/23/EEC** amended by 93/68/EEC (Low-voltage directive) and **89/336/EEC** amended by 92/31/ECC (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:

HD 277 S1

DIN VDE 32733, issue. 01.89

Druckbeh. V/05.89

HD 280 S1

DIN VDE 0530

EN 60335-1

EN 60730-2

EN 50081-1: EN 55022

EN 50082-1: IEC 1000-4-2-LEVEL IV,

IEC 1000-4-3-5 V/m, IEC 1000-4-4-LEVEL IV

DIN IEC 255 part 1-00

DIN VDE 0435 part 201/05.83

DIN IEC 255 part 0-20

DIN VDE 0630/04.86

**Andreas Pilz**

Managing director