

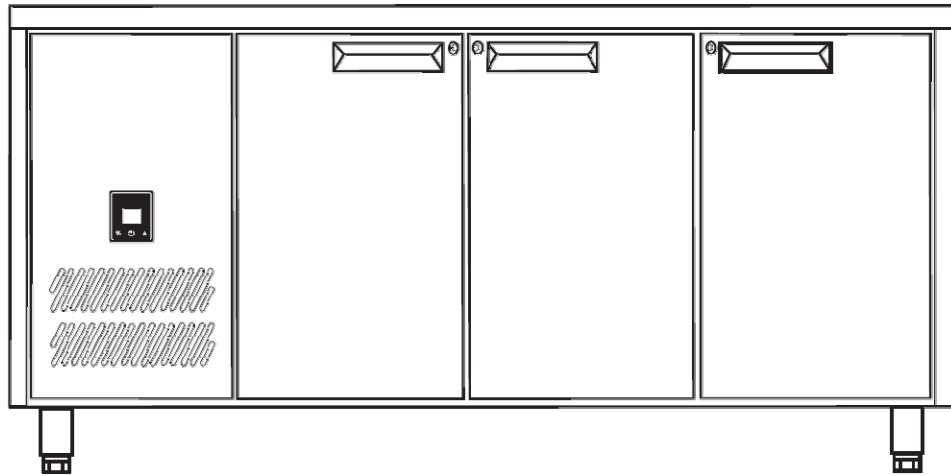
# Underbench Chiller & Freezer

## OPERATING INSTRUCTIONS

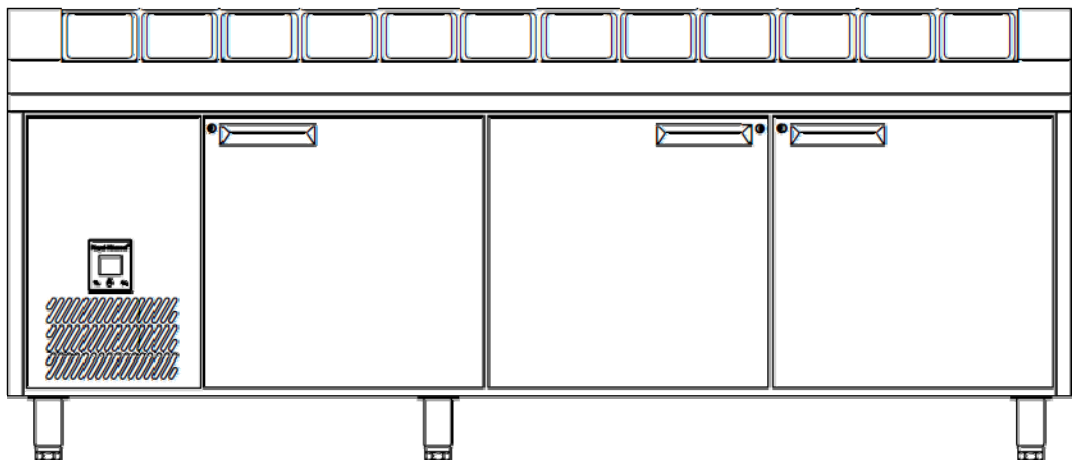
Read these operating instructions carefully before using the machine



## Undercounter Chiller and Freezer



## Pizza Preparation Fridge



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## 1. WARNING

- This instruction manual is an integral part of the machine and must be kept for any further consultation.
- Never try to use this machine for applications which are not described in the instructions or for the unit's intended purpose.
- This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and dangerous. The manufacturer will not be held responsible for any damage caused by improper use.
- Before installing and operating on the machine read the operation manual.
- Unplug the machine from outlet when not in use, before putting on or taking off parts, and before cleaning. Do not power unit through a power board or extension cord.
- Be sure to unplug the machine if not using the machine for a long time.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or licensed electrician persons to avoid a hazard.
- Do not use the machine in a dusty environment or in an explosive atmosphere (inflammable gases and vapors from organic solvents).
- Repairs, when necessary, must be performed by an authorised service agent.
- The machine is suitable for indoor use only.
- Basic safety rules:
  - a. Do not touch the machine when hands or feet are wet.
  - b. Do not allow the machine to be used by children or untrained persons.
  - c. Do not pull on the electrical cord when unplugging the machine.

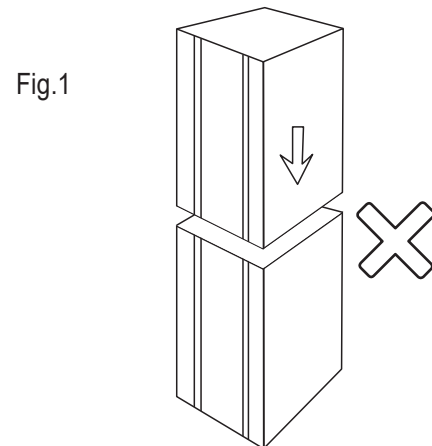
## 2. INSTALLATION

### 2.1 Transportation

- Please keep the unit upright during transportation. Any excessive tip or lean may cause damage to the unit internally.
- If the machine is not upright during transportation, you must leave the unit without powering on to sit for 24 hours before turning the unit on.

### 2.2 Storage

- The unit must not be double stacked. (Fig.1)



### 2.3 Unpacking

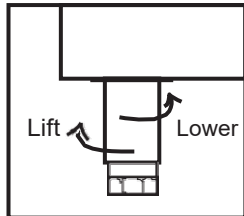
Please remove all packaging materials including the protective film on the stainless steel.

### 2.4 Refrigerator Installation

- Do not install the machine in the area where it can be damaged by water.
- This unit is intended for indoor use only.
- Place machine on a flat and sturdy surface.
- For good ventilation, keep a distance of 100mm between unit and wall or other objects. Increase the distance if the objects are near a heating source. When the display is in place, press the brake on the wheels to keep it level and secure.

- Please do not leave stock on the floor of the unit. All stock must be up on a shelf for good ventilation.
- For adjustment of refrigerator supporting legs, please refer to the following figure, with max. Adjusting amount of 200mm.
- Height adjustment: Clockwise rotate the legs to lift and counter clockwise rotate them to lower.

Fig.2



## 2.5 Shelf Installation

- Once unpacked and all packaging removed.
- Ensure that all backing strips are mounted at the same horizontal place with the supporting strips, and they can be positioned according to the number on the supporting strips.
- Remove the shelf backing strips from the plastic belt. For installation, closed end shall be located at rear and open end at front.
  - ① First push the backing strip backwards to make its rear buckle on the rear supporting strip.
  - ② Lift the front end of backing strip slightly and then buckle it on the front supporting strip downwards.
- Slide the shelves into the refrigerator.

Fig.3

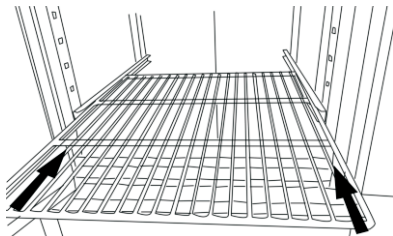
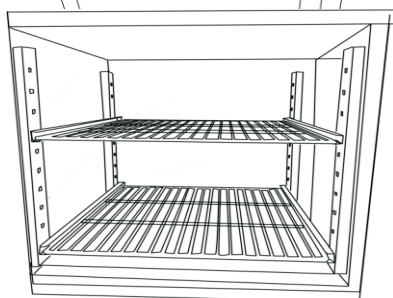


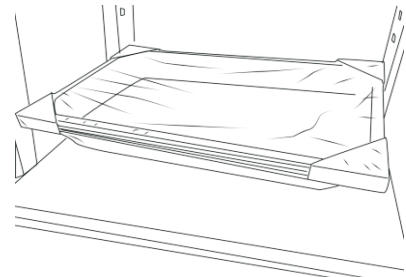
Fig.4



## 2.6 GN Pan Installation

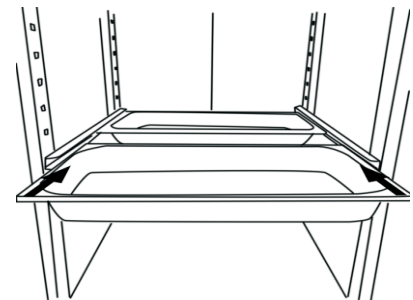
- Remove the GN pan protective package(not supplied).

Fig.5



- Place the GN pan into the refrigerator.

Fig.6



- Specifications of GN pan:  
GN 1/1 for BCS6/BCG6 Range.(Fig.7)  
GN 2/1 BCS7/BCG7/HPB Range.(Fig.8)

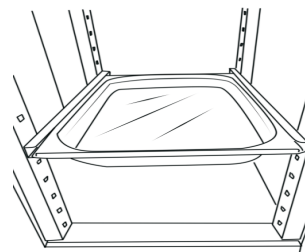


Fig.7

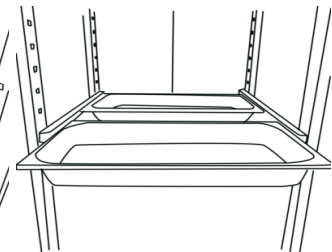


Fig.8

- In order to ensure cold air circulation, do not place the foods against the inner wall of refrigerator.
- Please do not place foods excess the load line and place foods evenly. The load capacity of each shelf is 30kgs.

## 2.7 Pizza Preparation

- Food must only be left in the GN well during service with no gaps left between the pans. You may need to place an empty pan in position to maintain temperature.
- Please remove the GN pans after service back to the storage section on the fridge and use night lids when not in use.

## 2.8 Power Connection

- Do not cut off or remove three-pin plug.
- Plug unit directly into socket and not through an extension cord.























- In case of failure of power supply, please restart the compressor after five minutes to prevent damage. Any damage of compressor due to low voltage will not be included within the warranty range.

## 3. OPERATION

Recommend: Before storing any food, it is recommended that refrigerator compressor shall be running until the unit gets to temperature. During this compressor running period, you can check the power wire connection.

### 3.1 Glass Door Under Counter Chiller










Functions description of keys under normal working condition:

- **Startup:** Press the power switch button  for 3s.
  - **Shutdown:** Press the power switch button  for 3s.
  - **Set Temp:** Press  for 3s, the setting temp. flashing, and then press  or  to adjust the temperature. After without pressed any key for 6s, it will return to display working temp. display.
  - In case demisting function is default as "off", if you need to turn on the demisting, you need to change the default demisting setting first.
- (1) **Change the default demisting setting:** Press  for 1s and then press  again, display shows PAS, press   to enter password (Its default is 45). If the password is correct, the parameters can be changed, or it just can be viewed. Press  for 1s and display shows E1, then press   until it shows P1, Press  for 1s to enter into parameter adjustment mode, then the display shows "01", means demisting function was default as "off". Press  for 1s, display shows "00", means the demisting function can be turn on. Then press  again to exit this mode and it recovers to parameter selection. Waiting 6s to exit, the setting will be remembered.(Above setting only need to set for 1 time, the demisting function can be available, for the following manual demisting, no need setting again.)
- (2) When the demisting function is available, press  for 3s then shows  on the display to enter the demisting model. Press  for 3s again to exit.
- **Illuminating:** Press  for 1s, the light is on, press the button again, the light will be off. Light automatically turns on when the door opens.
  - **Manual defrosting:** Press  for 3s, then shows  and enters the defrosting model. Press  for 3s again to exit.



Its factory default value of controlling temperature is -2°C.












### 3.2 Stainless Steel Door Under Counter Chiller

- **Startup:** Press the power switch button  for 3s.
- **Shutdown:** Press the power switch button  for 3s.
- **Set Temp:** Press  for 3s, the setting temp. flashing, and then press  or  to adjust the temperature. After without pressed any key for 6s, it will return to display working temp. display.
- **Illuminating:** Press  for 1s, the light is on, press the button again, the light will be off. Light automatically turns on when the door opens.
- **Manual defrosting:** Press  for 3s, then shows  and enters the defrosting model. Press  for 3s again to exit.

Its factory default value of controlling temperature is -2°C.



### 3.3 Stainless Steel Door Under Counter Freezer

- **Startup:** Press the power switch button  for 3s.
- **Shutdown:** Press the power switch button  for 3s.
- **Set Temp:** Press  for 3s, the degree flashing, and then press  or  to adjust the temperature. Waiting for 6s to exit, the set value will be remembered.
- **Manual demisting:** press  for 3s then shows  on the display to enter the demisting model. Press  for 3s again to exit.
- **Manual defrosting:** Press  for 3s, then shows  and enters the defrosting model. Press  for 3s again to exit.

Its factory default value of controlling temperature is -22°C.



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## 4. CLEANING

### 4.1 Interior and Exterior Cleaning

- Before cleaning, please turn unit off.
- Use warm soapy water is used to clean (do not use flammable or toxic substance for cleaning). During cleaning process, wring dry the cloth to prevent water from flowing into the electric component to cause short circuit.

### 4.2 Condenser Cleaning

In order to ensure the cooling effect of refrigerator, condenser must be regularly cleaned to prevent dust or grease accumulation, at least monthly, a dust pan brush can be used to remove dust etc.

### 4.3 Door Seals Cleaning

In order to ensure good sealing of refrigerator, door seals shall be often cleaned. We recommend cleaning with warm soapy water at least monthly.

## 5. DISPOSAL

### Render old machine unusable:

1. Pull out the mains plug.
2. Cut off the power cable and discard with the plug.

### Caution:

Refrigerants in refrigeration machines and gases in thermal insulation must be disposed of professionally. Please discard the machine according to the local regulations.

## 6. TECHNICAL SPECIFICATIONS

### Full solid doors pizza cabinet with cutting board

Model	HPB1152	HPB1815	HPB2476
Parameter	220-240V~50Hz		
Capacity (L)	216L	416L	656L
Working Temp. (°C)	+2~+8°C		
Gas	R290		
Weight (kg)	135	170	220
Climate Class	N		
Dimensions (cm)	1152*760*1050	1814*760*1050	2476*760*1050
Packing Dimensions (cm)	1215**820*1250	1875**820*1250	2535*820*1250



**Drawers pizza cabinet with cutting board**

Model	HPB1152DD	HPB1815DD	HPB2476DDD
Parameter	220-240V~50Hz		
Capacity (L)	216L	416L	656L
Working Temp. (°C)	+2~+8°C		
Gas	R290		
Weight (kg)	145	180	230
Climate Class	N		
Dimensions (cm)	1152*760*1050	1814*760*1050	2476*760*1050
Packing Dimensions (cm)	1215**820*1250	1875**820*1250	2535*820*1250

**Solid doors counter chiller**

Model	BCS6995	BCS61420	BCS61885	BCS62350
Parameter	220-240V~50HZ			
Capacity (L)	123L	267L	420L	590L
Working Temp. (°C)	+2~+8°C			
Gas	R290			
Weight (kg)	89	109	153	178
Climate Class	5			
Dimensions (cm)	955*660*850	1420*660*850	1885*660*850	2350*660*850
Packing Dimensions (cm)	1015*720*910	1480*720*910	1945*720*910	2410*720*910

**Glass doors counter chiller**

Model	BCG61420	BCG61885	BCG62350
Parameter	220-240V~50Hz		
Capacity (L)	267L	420L	590L
Working Temp. (°C)	+2~+8°C		
Gas	R290		
Weight (kg)	118	148	220
Climate Class	5		
Dimensions (cm)	1420*660*850	1885*660*850	2350*660*850
Packing Dimensions (cm)	1480*720*910	1945*720*910	2410*720*910

**Solid doors counter freezer**

Model	BFS6995	BFS61420	BFS61885	BFS62350
Parameter	220-240V~50HZ			
Capacity (L)	123L	267L	420L	590L
Working Temp. (°C)	-22~-18°C			
Gas	R290			
Weight (kg)	89	109	153	178
Climate Class	5			
Dimensions (cm)	955*660*850	1420*660*850	1885*660*850	2350*660*850
Packing Dimensions (cm)	1015*720*910	1480*720*910	1945*720*910	2410*720*910

**Glass doors counter freezer**

Model	BFG61420	BFG61885	BFG62350
Parameter	220-240V~50Hz		
Capacity (L)	267L	420L	590L
Working Temp. (°C)	-22~-18°C		
Gas	R290		
Weight (kg)	118	148	220
Climate Class	5		
Dimensions (cm)	1420*660*850	1885*660*850	2350*660*850
Packing Dimensions (cm)	1480*720*910	1945*720*910	2410*720*910

**Solid doors counter chiller and glass doors counter chiller**

Model	BCS71815	BCS72476	BCG72476
Parameter	220-240V~50Hz		
Capacity (L)	416L	637L	637L
Working Temp. (°C)	+2~+8°C		
Gas	R290		
Weight (kg)	146	186	190
Climate Class	5		
Dimensions (cm)	1815*760*850	2476*760*850	2476*760*850
Packing Dimensions (cm)	1875*820*910	2535*820*910	2535*820*910

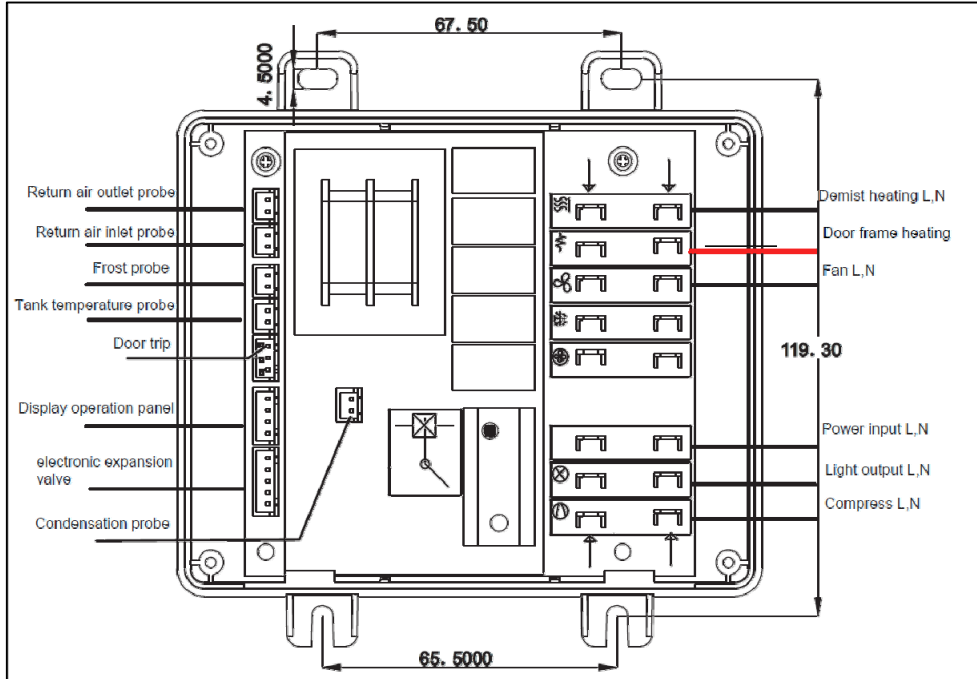
## 7. TROUBLE SHOOTING

If found that the refrigerator can not work normally, please find out the cause according to the following table.

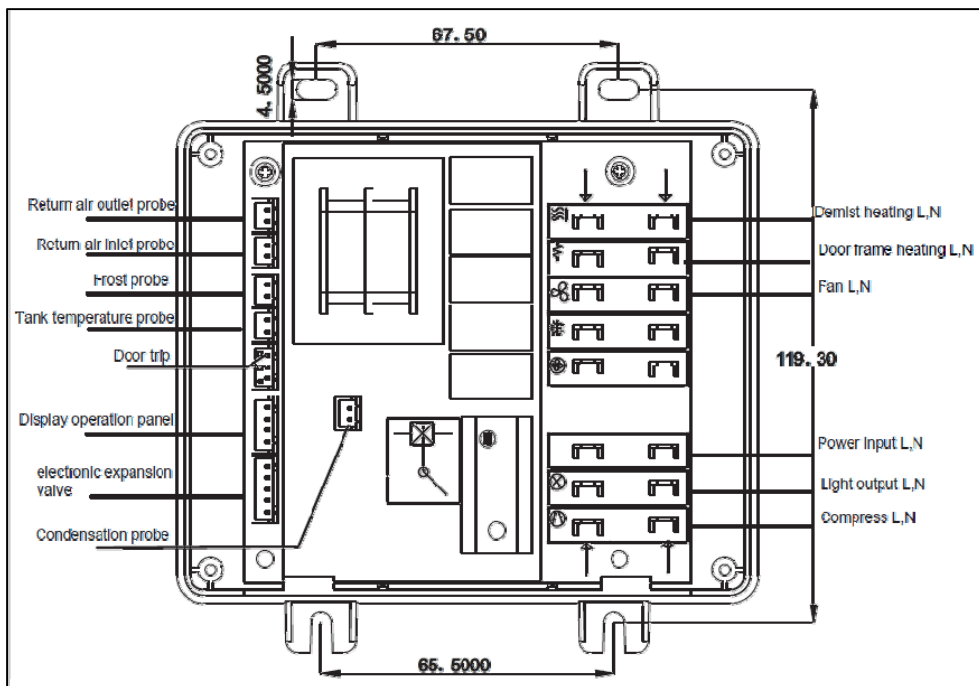
Failure	Cause	Solution
Poor cooling effect	Poor ventilation	Check whether the mounting position is well ventilated
	Condenser is blocked	Clean the condenser filter
	Internally fridge temperature is high	Check stock placement.
		Call service agent.
	Evaporator is icy	Manually defrost unit
		Call service agent.
	Temperature incorrect	Call service agent.
Ambient temperature is too hot	Improve the ventilation and ambient environment	
No power	Power surge or failure	Call service agent.
Noisy	Loud fan noise/ whistle noise	Call service agent.
	Check if there is a build up of ice	Defrost manually
		Call service agent.
Check whether there are impurities entering into the condenser filter	Check the condenser and clean the filter	
Alarm	Display SO or SC, with "beeps" buzzing sound issued	Cabinet temperature sensor failed
	Display ER1, with "beeps" buzzing sound issued	Evaporator liquid inlet sensor
	Display ER2, with "beeps" buzzing sound issued	Evaporator suction inlet sensor
	Display ER3, with "beeps" buzzing sound issued	Evaporator temperature inlet sensor
	Display ER4, with "beeps" buzzing sound issued	Door can not be closed tightly within 3 minutes or door open circuit was damaged

# 8. BASIC WIRING DIAGRAMS

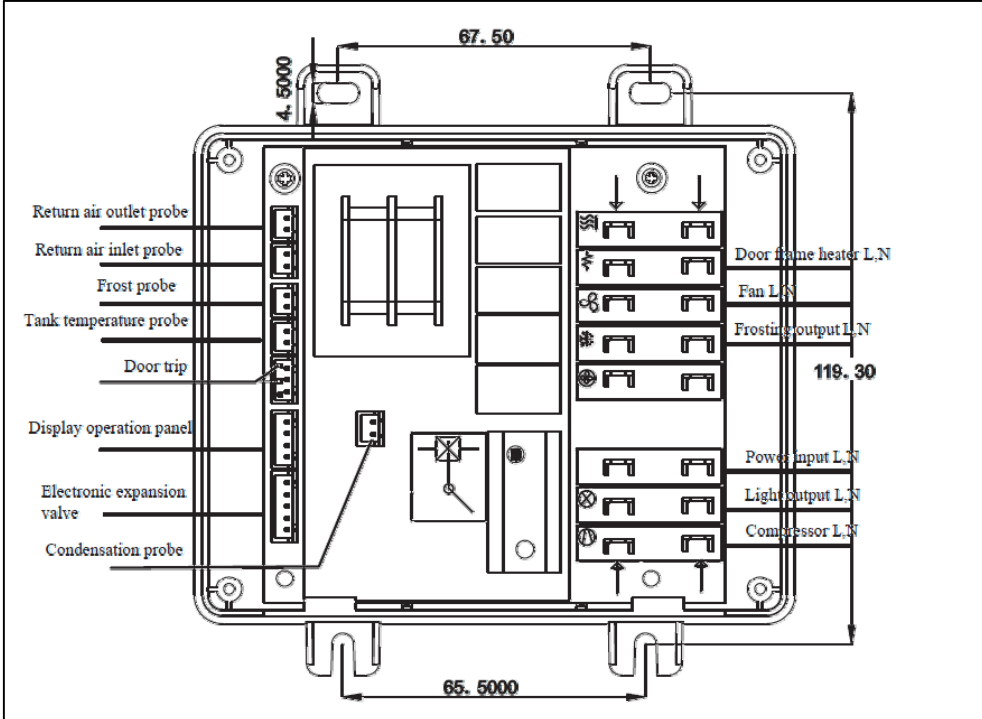
Glass door under counter chiller

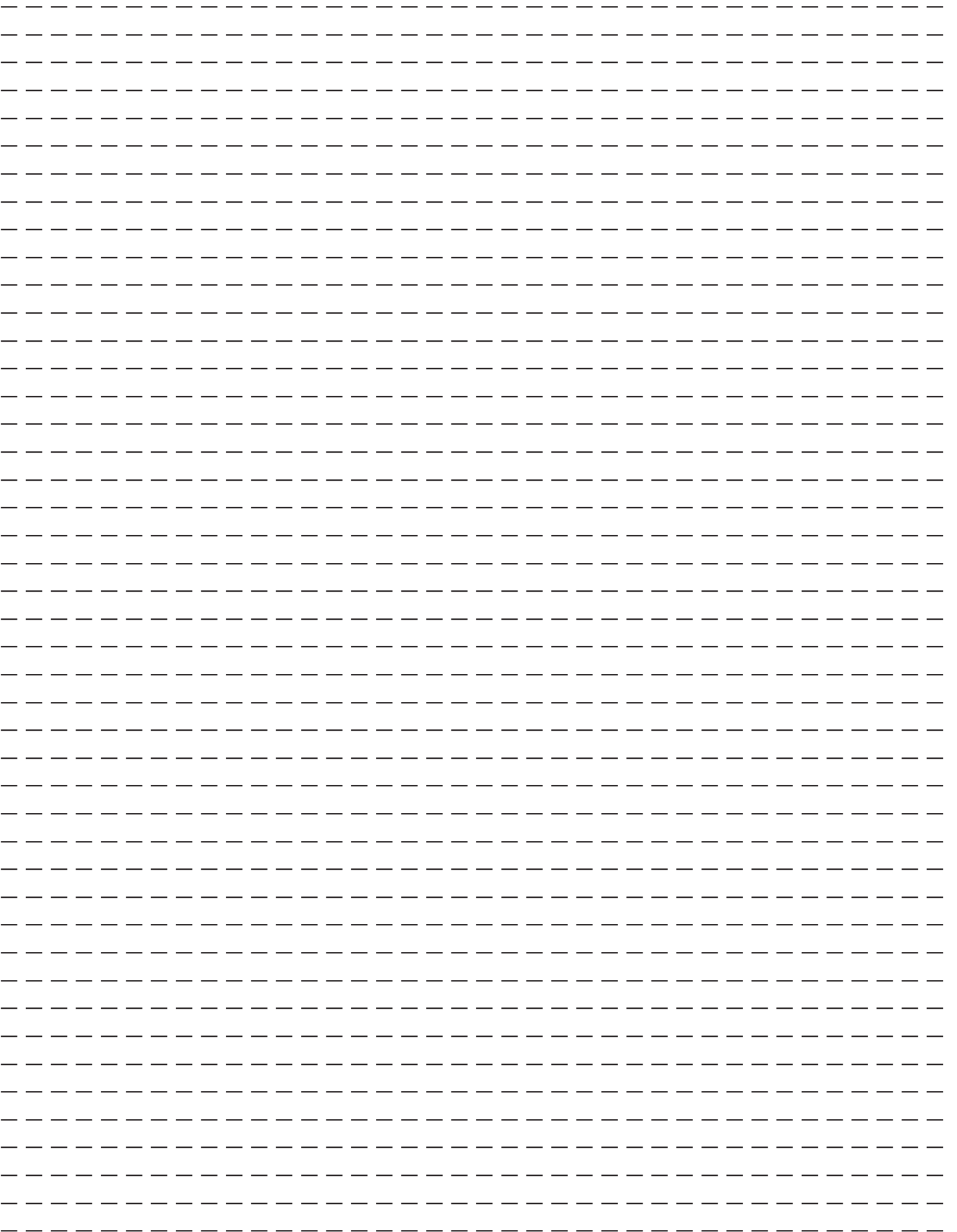


Stainless steel door under counter chiller



**Stainless steel door under counter freezer**





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