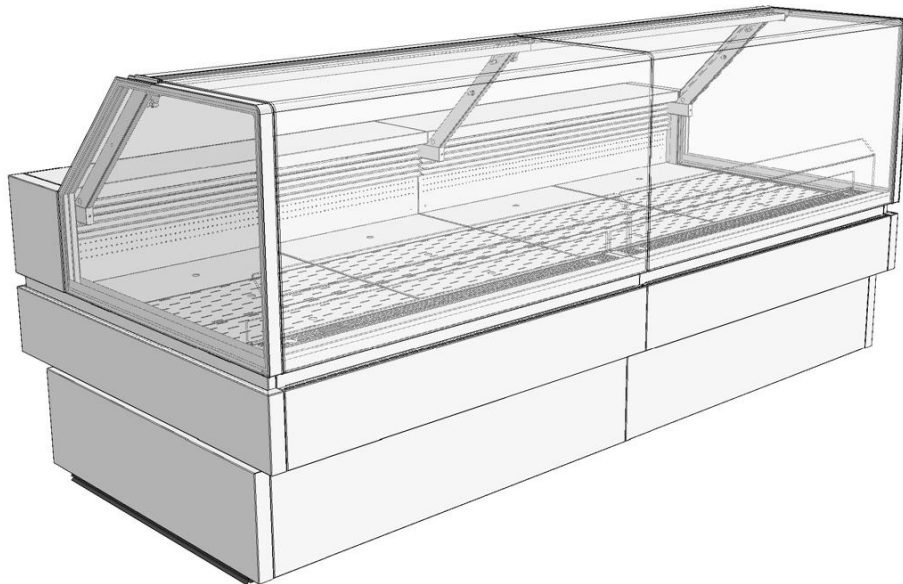


USER MANUAL

Custom Counter – Cold US Version

**WARNING**

Read the instructions before using the machine.

KEEP THIS USER MANUAL FOR FUTURE USE

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We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual.

This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof.

The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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1. INTRODUCTION

1.1 General

This manual is intended for the user of the Cold CC (Custom Counter). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to all available Cold CC (US) models.

1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



WARNING

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



WARNING

Hazardous electrical voltage.



WARNING

System contains refrigerant under high pressure.



SAFETY

Wear safety gloves for installation and dismantling.



SAFETY

Wear eye protection when working on the refrigeration system.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.

1.4 Safety instructions



WARNING

Appliances containing R-744 refrigerant: The refrigeration system is under high pressure. Do not tamper with it. Contact qualified service personal before disposal.



WARNING

The maximum load on top of the unit may never exceed 22 lbs.



WARNING

See installation instructions for grounding requirements.



WARNING

Risk of slippery floor: Spills may cause slippery surfaces, clean-up promptly.



WARNING

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- For appliances with a remote refrigeration system: The installation of the appliance and the refrigerant unit must only be made by the manufacturer's service personnel or similarly skilled person.
- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 5.
- The unit must be cleaned regularly to ensure proper functioning. Especially the back of the condenser.
- Do not store explosive substances such as aerosol cans with flammable propellant in this appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be performed by children without supervision.

1.4.2 Cold units with remote CO₂ (R744) refrigerant



WARNING

Remote R744 refrigerant is environmentally friendly but under high pressure. It is non-toxic with zero Ozone Depletion Potential (ODP) and very low Global Warming Potential (GWP).



Read this manual carefully and follow all precautions described herein.



SAFETY

Wear eye protection when working on the refrigeration system.

- Do not tamper with the system.
- The system must be installed and maintained by suitably qualified persons only.
- Fixate the unit to the floor.
- The ventilation openings of the cladding of the unit (including accessories) must not be blocked or covered. Ensure that the air circulation remain unobstructed.
- A pressure relief device shall be installed in the high-pressure side of the refrigeration system between the motor-compressor and the gas cooler. There shall be no shut off devices or other components except piping between the motor-compressor and the pressure relief device that could introduce a pressure drop.
- The pressure relief device shall be mounted so that any refrigerant released from the system during its operation cannot cause harm to the user of the appliance. The aperture shall be located so that it is unlikely to be obstructed in normal use.
- The installed pressure relief device shall have no provisions for setting by the end user.
- The pressure setting of the installed pressure relief device shall be no higher than the design pressure of the high-pressure side.

1.5 Hygiene



WARNING

Immediately remove products in damaged packaging from the equipment and destroy the products. Clean all components that have come in contact with products from damaged packaging.

The quality of a fresh product always depends on hygiene.

- It is essential that products are packaged immediately after preparation.
- Prevent fresh raw vegetables or already prepared, cooled products from coming into contact with raw meat products to avoid transmitting salmonella.
- First thoroughly clean hands and/or tools that have touched raw meat.
- Immediately remove products in damaged packaging. Clean all components that have come into contact with products in damaged packaging.

Be aware that high humidity levels may encourage the growth of biological organisms in the environment.

Refer to the cleaning instructions of section 5.

1.6 Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

1.7 Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.
- Ensure good ventilation.
- Humidification by Carel Humisonic, empty water tank, and when applicable, empty R.O. system.

1.8 Disposal



WARNING

Remote R744 (CO₂) units: The refrigeration system is under high pressure. Do not tamper with it. Contact qualified service personal before disposal.



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

2. DESCRIPTION OF THE UNIT

2.1 Technical description

The panels are made of galvanized steel plating, stainless steel or aluminum. Some of the visible internal and external parts have been provided with a powder coating. The glass used is tempered or laminated. The controls for operating the appliance have been mounted on the operator side of the unit. The product contact parts are made of stainless steel AISI 304, AISI 316 or AISI 430 and tempered glass.

The cabinet has many different options and can be configured to exact customer specifications including glass shape, exterior cladding, interior configuration and refrigeration type. The cabinet utilizes a forced air rear evaporator mounted underneath the worktop to distribute cold air over and under the presented products. Air returns to the evaporator through the air return grille located at the front of the cabinet. Depending on the selected refrigeration option different controller probes are installed to regulate the temperature inside the cabinet and the defrosting of the evaporator.

2.2 Intended use

The Custom Counter **Cold FS** is a serve over refrigerated display cabinet intended for chilled presentation of packaged and unpackaged food products. Due to the forced air flow and absence of humidification systems, the cabinet is less suited for the presentation of very sensitive foodstuffs such as fresh meat or fish.

The Custom Counter **Cold SS** is an assisted self-serve refrigerated display cabinet intended for chilled presentation of packaged and unpackaged food products. Due to the forced air flow and absence of humidification systems, the cabinet is less suited for the presentation of very sensitive foodstuffs such as fresh meat or fish.

The Custom Counter **ColdPrep** is an assisted self-serve refrigerated display cabinet intended for chilled presentation and preparation of packaged and unpackaged food products. Fresh ingredients can be placed inside refrigerated Gastronorm pans integrated inside the worktop (behind an optional sneeze guard) and used to prepare fresh products such as salads, sushi or pizza. These products can then be packaged and placed in the presentation area of the cabinet for self-serve operation. The classification of the cabinet is only valid for the presentation area and does not include the Gastronorm pans. Products can be stored inside the Gastronorm pans for a maximum of 2 hours. This period may be extended by covering the Gastronorm pans with lids. The Gastronorm pans must always be kept in position, even when empty.

The Custom Counter **FreshCold** is a serve over refrigerated display cabinet intended for chilled presentation of fresh unpackaged food products. Due to the low airflow and the optional ultrasonic humidification system, the cabinet is especially suited for presentation of fresh unpackaged food products prone to dehydration, such as fresh meat.

The Custom Counter **IceCold** is a serve over refrigerated display cabinet intended for chilled presentation of products on crushed ice. Due to the low air flow and the optional misting humidification system, the cabinet is especially suited for presentation of fresh fish on ice.

Any other use will not be regarded as intended use. The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

2.3 Accessories

Your unit contains the following standard accessories:

- User manual.

For optional accessories contact customer.service@frijado.com.

3. INSTALLATION AND FIRST USE



All packing materials used for this unit are suited for recycling.

Before and during unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

3.1 Unpacking the unit

1. Unpack the unit as initiated on the unpacking instruction on the packaging.
2. Remove all remaining packing materials from the unit.
3. Remove the protective foil from the metal parts.

3.2 Installation and positioning



WARNING

Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded hardwired supply, with a mains voltage in accordance with the information indicated on the data plate of the appliance.

It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.

Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury.

Failure to follow these instructions can result in death or serious injury.



WARNING

Position the unit on a flat and horizontal surface. A temporally inclined plane of maximum 5° is allowed.

Note: Refer also to Installation Instructions.

- Place the unit level on a sufficiently sturdy floor.
- Be sure that the personnel have sufficient room to work with the unit.
- While positioning, keep the unit out of children's reach.
- The unit must be hard wired to the mains.
- Do not position a unit near a doorway, a ventilation device or a refrigerator in order to avoid any negative effects on the unit's operation by a cold airflow. The unit is designed for a maximum draft of 0.65 ft./sec.
- Do not place into direct sunlight.
- Be sure that the ambient temperature remains between 59°F - 75°F and that the relative air humidity remains below 55%. These units have been designed to operate at climate class Type I.
- Keep the plinth free from any obstacles to ensure ventilation.

3.3 First use

Before starting to use the unit, clean the inside thoroughly with mild detergent and water.

After cleaning it wipe it with a cloth moistened with clean water to remove residual detergent, then dry the entire unit.

4. OPERATION AND USE



The display and/or set value is not the product/unit temperature.



The units are factory programmed to maintain a product temperature $\leq 41^{\circ}\text{F}$.

The set temperature can be changed between 26.6°F up to 42.8°F.

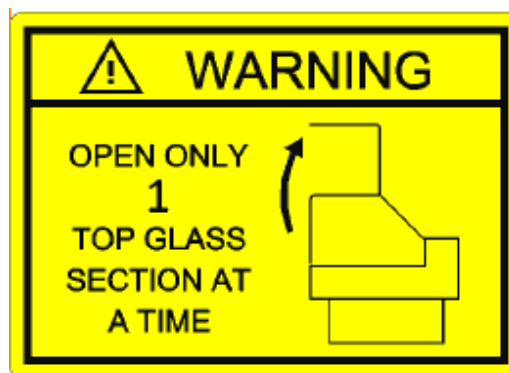
Default set values are:

Ice Cold: 31.1°F

Fresh Cold: 34.7°F

Cold FS / Cold SS / Cold Prep: 32°F.

Safety precaution



Don't open two front glass sections next to each other at the same time.

This can cause glass sections to touch each other, which can result in glass breakage in due time.



WARNING

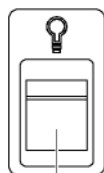
The maximum shelf load is: **33.6 lbs/ft (50 kg/m¹)**

4.1 Control Panel

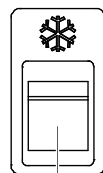
On/Off Switches



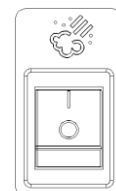
Main Switch



Lighting*



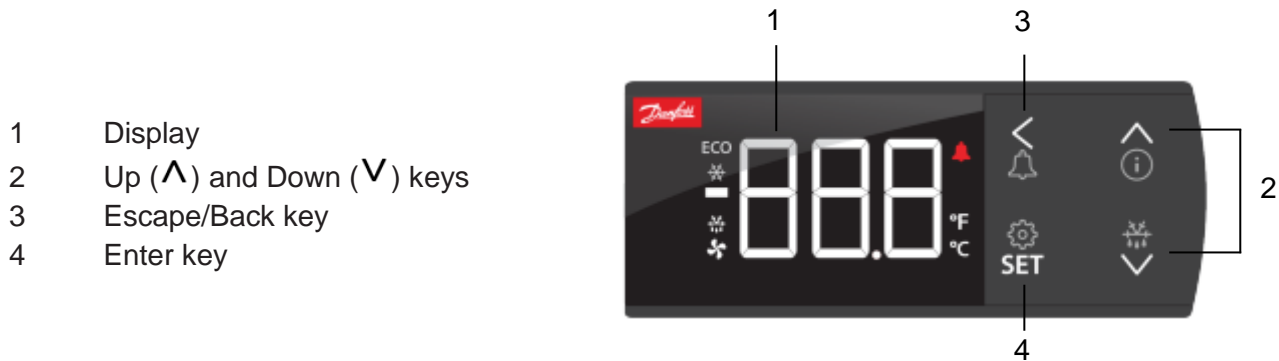
Cooling*



Humidifier*

* Depending on execution.

Temperature controller




* Switch on/off: hold Up (Λ) for approx. 3 sec.

Switching-on the unit

- Set the main switch on.
- Set the lighting switch on*.
- Set the cooling switch on*. Let the unit cool for approx. 30 minutes.
- Set the humidification switch on*.

* When applicable.

Loading the unit


- Only load products of which the temperature is maximum 39.2°F.
 - The maximum loading height is defined by the loading line at the sides:
- 
- The maximum carrying-capacity per shelf is 33.6 lbs/ft, by equal load.
 - Do not use isolating mats between the plate and products.



Load only with pre-cooled products.

The unit will only maintain the product temperature.

Checking the product temperature

- During operation the display of the thermostat shows the temperature in the unit. The maximum reading must not exceed 41°F with the factory settings.
- The indication  will light when the cooling is active.

Adjusting the SET Temperature

1. Press and release **SET** to view the current setpoint.
2. Change the setpoint value using Λ and V within 15 seconds.
3. To confirm the value press **SET**, or let a timeout occur (15 seconds).

For more information please refer to the Danfoss user guide for the specific controller model.

Checking the product temperature

- Once every hour, the product temperature should be checked using a digital thermometer. Write down the measured values in a log.
- Always use a disinfected thermometer sensor.

Switching off

- Remove all products from the unit. In order to avoid temperature rise of the products, store them in another cooling unit.
- Switch the cooling off.
- Switch the lighting off (if applicable).
- Switch the humidification off (if applicable).
- Switch the main-switch off.

4.1.1 Humidifier



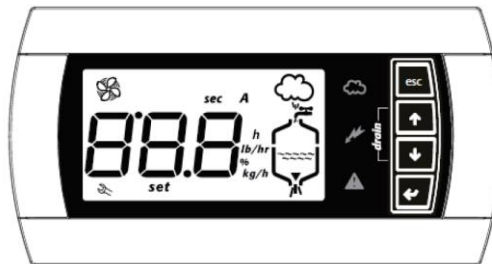
Refer to humidifier manual.




The humidifier increases the relative humidity inside the cabinet.




WARNING

Replace Tank after 1500 operating hours with mains water or after 5000 operating hours with demineralized water.



Sign	Meaning	Action
	Power Supply (green LED)	Switched on
	Humidifier operating (yellow LED)	Steady: operating; Flashing: transitory status
	Alarm (red LED)	Press ESC to mute the alarm. See table below for required

Alarm	Cause	Action
EF	No water	Check water supply
EL	Too high water level	Resets automatically
CL	Tank maintenance signal	Inform Service
-bu Ed EE E0 EP ES* Et H^ H_ OFL PU	 Malfunction	Call Service

5. CLEANING AND MAINTENANCE



WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.

Mains power must be switched off during cleaning or maintenance and when replacing parts.



Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

5.1 Maintenance schedule

Item	Action	Frequency
Inside	<ul style="list-style-type: none"> Clean, see section 5.2. 	Daily
Outside	<ul style="list-style-type: none"> Clean, see section 5.3. Use Stainless Steel cleaning spray to remove stains, and restoring the gloss. 	Weekly
Glass panes	<ul style="list-style-type: none"> Clean front, side and back glass panes. 	Weekly
Humidifier	<ul style="list-style-type: none"> Clean, refer to humidifier manual. 	Weekly
Interior bottom	<ul style="list-style-type: none"> Clean, see section 5.4. 	Monthly
Condenser	<ul style="list-style-type: none"> Clean, see section 0. 	Monthly

5.2 Daily Cleaning

- Clean the inside of the unit with hot water and a suitable cleaner.
- After cleaning wipe the inside with a clean wet cloth. Be sure that the detergent is removed properly.
- Do not use excess water in case the cold unit is fitted with an evaporation tray as it could overflow.

1



1 → 0





The control panel may only be cleaned using a damp cloth.

- Clean the outside of the unit with a small amount of hot water and a mild cleanser and using a soft brush or sponge. After cleaning it dry the outside with a cloth.
- Treat all cleaned surfaces with a suitable antibacterial agent.
- Rub dry with a soft cloth or a paper towel.

5.4 Cleaning the interior

Prepare the unit:

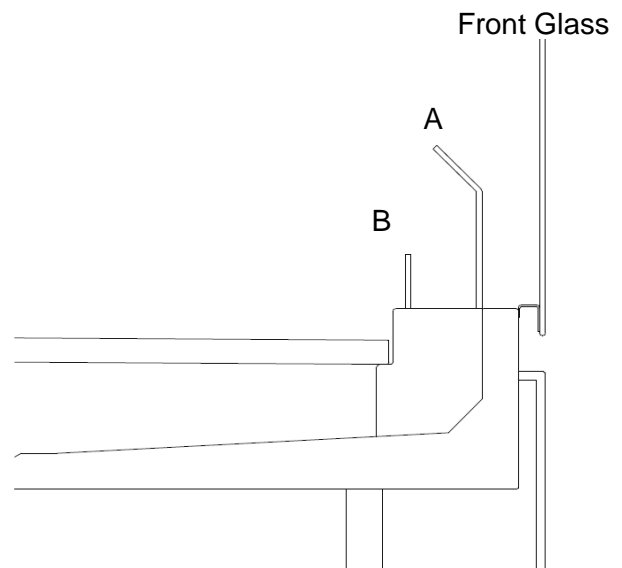
- Opening front glass (customer side), one at the time (!),
- Remove side glass,
- Remove sliding doors (operator side).

Clean the:

- Deck plates,
- Air inlet grid,
- Air outlet grid,
- Drain.

Ensure all parts are placed back in the correct position/orientation:

- Decks with slots at the customer side, closed at the operator side.
- Air intake guides A and B:



5.5 Cleaning the condenser



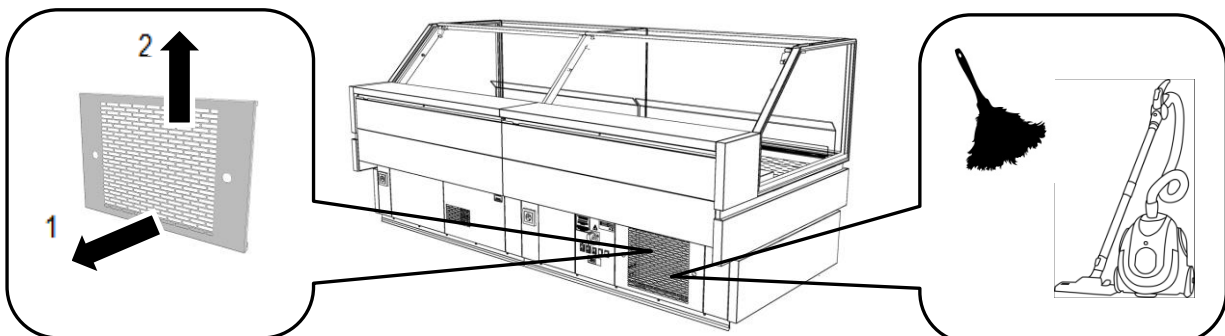
WARNING

Cleaning of the condenser must be performed by qualified persons and in a well ventilated environment.



WARNING

Do not damage the aluminum condenser plates.



6. MALFUNCTIONS AND SERVICE



WARNING

All service operations on the refrigeration system and gas charging must be performed by qualified persons and in a well ventilated environment.

Before you consult your dealer or the service agency when there is a fault, you can check the following points yourself:

- Is the power supply OK? Check the fuses and the earth leakage switch in the meter cupboard.
- Are all the switches in the correct position?

Item	Malfunction	Possible action
Unit	Unit does not work	<ul style="list-style-type: none"> • Check the power supply. • Are all switches in the correct position?
Unit	Display shows error code	<ul style="list-style-type: none"> • Contact your supplier or service agency.
Lamp	Does not light up	<ul style="list-style-type: none"> • Switch ON.
Humidifier	Red light flashes	<ul style="list-style-type: none"> • Refer to humidifier manual.
Window	Damaged	<ul style="list-style-type: none"> • Replace, contact your supplier or service agency.

7. TECHNICAL SPECIFICATIONS



WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

Cold Full-Service models

Cold FS		30	40	50	60	70	80	90	100	110	120	130	140	150
Width	inch	29 1/2	39 3/8	49 3/16	59 1/16	68 7/8	78 3/4	88 9/16	98 7/16	108 1/4	118 1/8	127 5/16	137 13/16	147 5/8
Depth	inch	48 1/8												
Height	inch	47 1/4												
Weight Net. Approx.	lbs	397	529	661	794	926	1058	1190	1323	1455	1587	1720	1852	1984
Ambient temperature	°F	50-75												
Relative Humidity	%	55												
Noise level (at workplace)	dB(A)	< 70												
Voltage	V	1~ 208												
Frequency	Hz	50/60												
Max. Nom Current	A	0,2	2,2	2,5	2,9	3,6	4,2	4,5	4,9	5,5	5,6	0,8	0,8	0,9
Climate Class	-	NSF 7 - Type I												
Refrigerant circuit volume (remote, R744)*	In3	81	112	143	174	205	236	267	298	330	361	391	422	453

* Other on request

Cold Self-Service models

Cold SS		30	40	50	60	70	80	90	100	110	120	130	140	150
Width	inch	29 1/2	39 3/8	49 3/16	59 1/16	68 7/8	78 3/4	88 9/16	98 7/16	108 1/4	118 1/8	127 5/16	137 13/16	147 5/8
Depth	inch	48 1/8												
Height	inch	33 7/8												
Weight Net. Approx.	lbs	397	529	661	794	926	1058	1190	1323	1455	1587	1720	1852	1984
Ambient temperature	°F	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75	50-75
Relative Humidity	%	55												
Noise level (at workplace)	dB(A)	< 70												
Voltage	V	1~ 208												
Frequency	Hz	50/60												
Max. Nom Current	A	0,2	2,2	2,5	2,9	3,6	4,2	4,5	4,9	5,5	5,6	0,8	0,8	0,9
Climate Class	-	NSF 7 - Type I												
Refrigerant circuit volume (remote, R744)*	In3	81	112	143	174	205	236	267	298	330	361	391	422	453

* Other on request

IceCold models

IceCold		30	40	50	60	70	80	90	100	110	120	130	140	150
Width	inch	29 1/2	39 3/8	49 3/16	59 1/16	68 7/8	78 3/4	88 9/16	98 7/16	108 1/4	118 1/8	127 5/16	137 13/16	147 5/8
Depth	inch	48 1/8												
Height	inch	33 7/8												
Weight Net. Approx.	lbs	397	529	661	794	926	1058	1190	1323	1455	1587	1720	1852	1984
Ambient temperature	°F	50-75												
Relative Humidity	%	55												
Noise level (at workplace)	dB(A)	< 70												
Voltage	V	1~ 208												
Frequency	Hz	50/60												
Max. Nom Current	A	0,2	2,2	2,5	2,9	3,6	4,2	4,5	4,9	5,5	5,6	0,8	0,8	0,9
Climate Class	-	NSF 7 - Type I												
Refrigerant circuit volume (remote, R744)*	In3	81	112	143	174	205	236	267	298	330	361	391	422	453

* Other on request

FreshCold models

FreshCold		30	40	50	60	70	80	90	100	110	120	130	140	150
Width	inch	29 1/2	39 3/8	49 3/16	59 1/16	68 7/8	78 3/4	88 9/16	98 7/16	108 1/4	118 1/8	127 5/16	137 13/16	147 5/8
Depth	inch	48 1/8												
Height	inch	47 1/4												
Weight Net. Approx.	lbs	397	529	661	794	926	1058	1190	1323	1455	1587	1720	1852	1984
Ambient temperature	°F	50-75												
Relative Humidity	%	55												
Noise level (at workplace)	dB(A)	< 70												
Voltage	V	1~ 208												
Frequency	Hz	50/60												
Max. Nom Current	A	0,2	2,2	2,5	2,9	3,6	4,2	4,5	4,9	5,5	5,6	0,8	0,8	0,9
Climate Class	-	NSF 7 - Type I												
Refrigerant circuit volume (remote, R744)*	In3	81	112	143	174	205	236	267	298	330	361	391	422	453

* Other on request

Cold Prep models

ColdPrep		30	40	50	60	70	80	90	100	110	120	130	140	150
Width	inch	29 1/2	39 3/8	49 3/16	59 1/16	68 7/8	78 3/4	88 9/16	98 7/16	108 1/4	118 1/8	127 5/16	137 13/16	147 5/8
Depth	inch	48 1/8												
Height	inch	33 7/8												
Weight Net. Approx.	lbs	397	529	661	794	926	1058	1190	1323	1455	1587	1720	1852	1984
Ambient temperature	°F	50-75												
Relative Humidity	%	55												
Noise level (at workplace)	dB(A)	< 70												
Voltage	V	1~ 208												
Frequency	Hz	50/60												
Max. Nom Current	A	0,2	2,2	2,5	2,9	3,6	4,2	4,5	4,9	5,5	5,6	0,8	0,8	0,9
Climate Class	-	NSF 7 - Type I												
Refrigerant circuit volume (remote, R744)*	In3	81	112	143	174	205	236	267	298	330	361	391	422	453

* Other on request

Notes.

Notes.

Notes.

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