

USER MANUAL

Deli Counter 3 level

**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 for the user of the Deli Counter (DC 3 level). The described features and controls, along with directions for the safest and most efficient use, are to guarantee a long life of the unit.

1.2 Identification of the unit

The identification plate, on the outside of the machine, contains the following data:

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

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**

Danger of getting injured by hot surfaces.

**SAFETY**

Wear safety gloves for installation and dismantling.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.

1.4 Safety instructions

**WARNING**

The outside and shelves of the unit can be very hot.

**WARNING**

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

**WARNING**

See installation instructions for grounding requirements.

1.4.1 General

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

Only qualified and authorized persons may operate the unit. 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. The management must instruct the personnel based on 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, do not cover or remove them. They must be clearly visible during the entire lifetime of the unit.

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

- **WARNING** there is a possibility the floor is slippery adjacent to the appliance. Due to the overflow of water.
- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see chapter 5.
- The glass and back of the hot unit can get hot.
- Cleaned the unit regularly to ensure proper functioning.
- 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 Moving (when applicable)

When moving the unit:

- Before moving the unit, first switch off the mains voltage.
- Remove pans containing a liquid product from the unit
- Always keep the unit in upright position

1.4.3 Outdoor use restrictions

**WARNING**

To avoid short-circuiting, the units may not be used outdoors or in a rainy or very moist environment.

1.5 Hygiene

**WARNING**

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

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

Refer to the cleaning instructions of section 5.

1.6 Service and technical support

The unit includes the electrical schematics. In case of malfunctions, contact the dealer/service agent. Make sure the following data from the identification plate is available:

- Model
- Serial number

1.7 Storage

The following instructions are for the storage of units that are temporarily not in use:

- Clean the unit thoroughly
- Wrap the unit from getting dusty
- Store the unit in a dry, non-condensing environment
- Ensure good ventilation

1.8 Disposal



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

2. DESCRIPTION OF THE UNIT

2.1 Intended use

The unit contains two sections: a top one and a bottom one. Operators use the top section for displaying and directly serving food to customers. Operators use the bottom section to display packaged food, ready for the customers to take themselves. Both sections have their own heating elements to keep the food warm. It is possible to have different temperatures in both sections.

Use the top section for the presentation and holding of (un)packed foodstuff. This section uses a gastronorm frame or product deck for the presentation of foodstuff. Use the bottom section for the display of only heated packaged food products. Any other use will not be considered as intended use of this machine.

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.

2.2 Technical description

The top section has a heat source in the base of the cabinet and uses fans to distribute the heat throughout the cabinet. Electronic thermostats control the temperature for both the left and right side of the cabinet independently. The electronic thermostats have been set at the default value at the factory and have an adjustment range between 104°F and 203°F. The top section has radiant ceramic heaters which have an individual on and off switch per gastronorm section. LED lights provides for lighting of the products.

The bottom section is a hot self-serve counter with an open front and has heated shelves in combination with a hot-air curtain per shelf. The air curtain isolates the products inside the unit from the ambient air. An electronic thermostat controls the temperature for each shelf. The electronic thermostat has been set at the correct value at the factory and has an adjustment range between 104°F and 158°F. One LED-module per shelf provides for lighting of the products.

On the operator side of the unit is the control panel for both the upper and lower section.

The metal panels are galvanized steel, stainless steel, or aluminum. The black frame of the unit is powder-coated steel. The windows are tempered glass or laminated glass. The product could come into contact with parts made of stainless steel AISI 304 or AISI 430, powder coated metal and tempered glass.

Use a pallet truck to move the unit.

To optimize your hot food operations, contact Fri-Jado to receive advice.

2.3 Accessories

The unit contains the following standard accessories:

- User manual,
- Plinth set. (When supplied on an underframe)

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

3. INSTALLATION AND FIRST USE



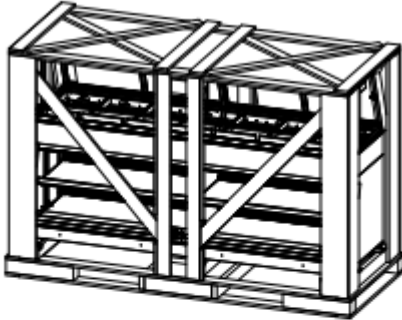
All packing materials used for this unit are suited for recycling.

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 (pictures for reference only)

UNPACKING INSTRUCTION DC-3
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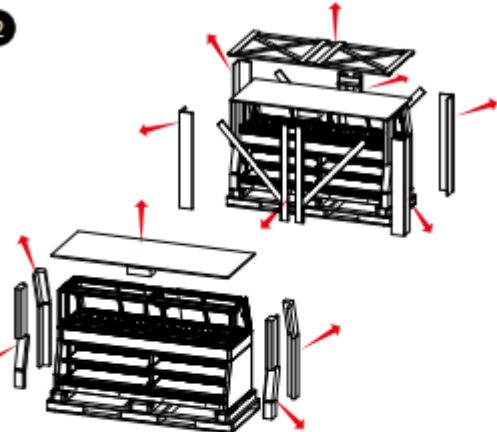
1



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.

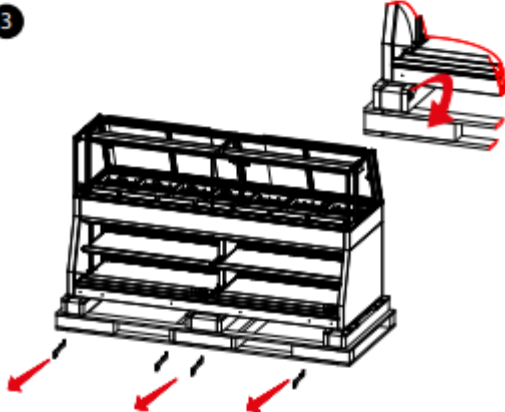


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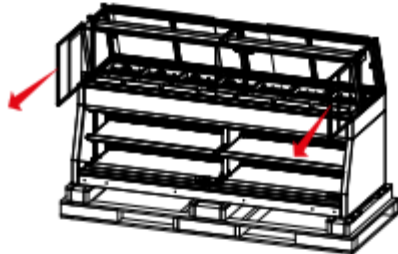
Remove the wood top and corners
Next remove the EPS top and corners

3



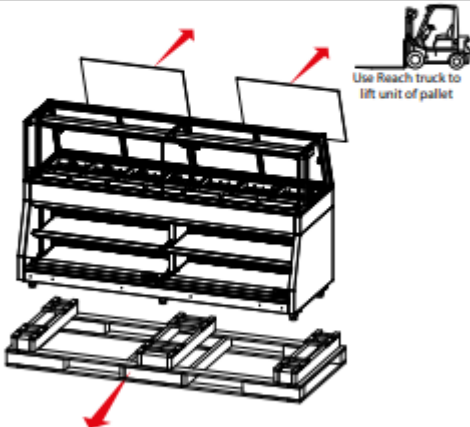
Remove the screws from the brackets and detach the brackets from the unit (4 on each side)

4



To prevent damage to the unit, the side glass can be removed



5



Use a reach truck to lift unit of pallet
Use a reach truck to remove the unit from the pallet
Remove the wooden plates from the glass doors

6

EN - Read the manual before proceeding.
 NL - Lees de handleiding voordat u verder gaat.
 DE - Lesen Sie die Gebrauchsanleitung, bevor Sie Fortfahren.
 FR - Lire le manuel avant de continuer.
 ES - Leer el manual antes de continuar.
 PT - Leia o manual de instruções antes de continuar.
 IT - Leggere il manuale prima di procedere.
 NO - Les nøye gjennom instruksjonene før du tar apparatet i bruk.
 SV - Läs igenom bruksanvisningen innan du fortsätter.
 FI - Lue käyttöohje ennen kuin otat laitteen käyttöön.

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.
4. Take off the standard accessories.
5. Installation and positioning.

3.2 Installation and positioning

**WARNING**

Electric shock hazard. Grounding instructions: only connect the appliance to an grounded alternating current mains voltage in accordance with the information indicated on the identification 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.

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

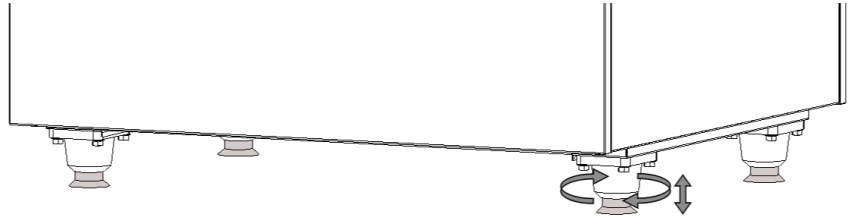
**WARNING**

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

- Place the unit level on a sufficiently sturdy floor. Keep the weight of the unit in mind.
- Adjust the length of the unit's legs to level the instrument horizontal see section 3.2.1.
- Be sure that the personnel have sufficient room to operate the unit.
- Keep a distance of at least 5 5/16" between the back wall and the back of the unit.
- While positioning, keep the unit out of children's reach.
- Cold air flow has a negative effect on the performance of the unit, therefore do not position a unit near a doorway, a ventilation device, or a refrigerator. The design of the unit allows for a maximum draft of 0.6 ft/s.
- Do not place the unit into direct sunlight.
- Be sure that the minimum ambient temperature is 68°F.
- Keep the plinth free from any obstacles to ensure ventilation.
- Connect the overflow pipe to a fixed drainage (strongly advised if possible).

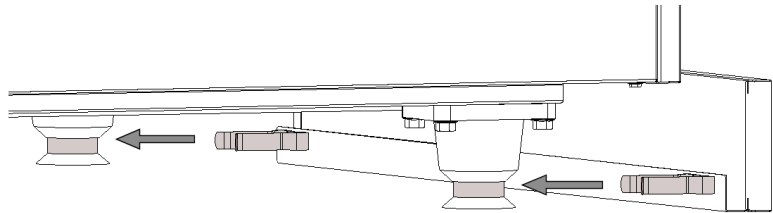
3.2.1 Level the unit

Place the unit on a sturdy, flat surface, and level the unit by adjusting the unit's legs (max. 9/16").

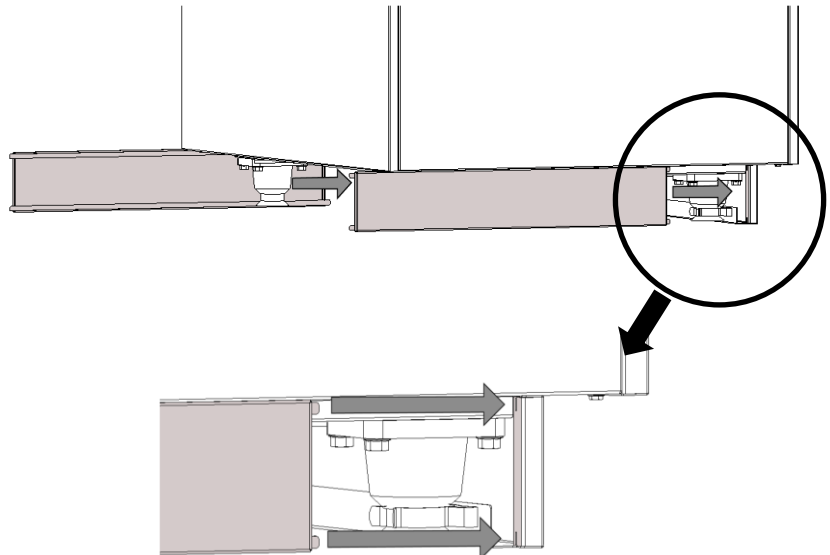


3.2.2 Mounting the plinths

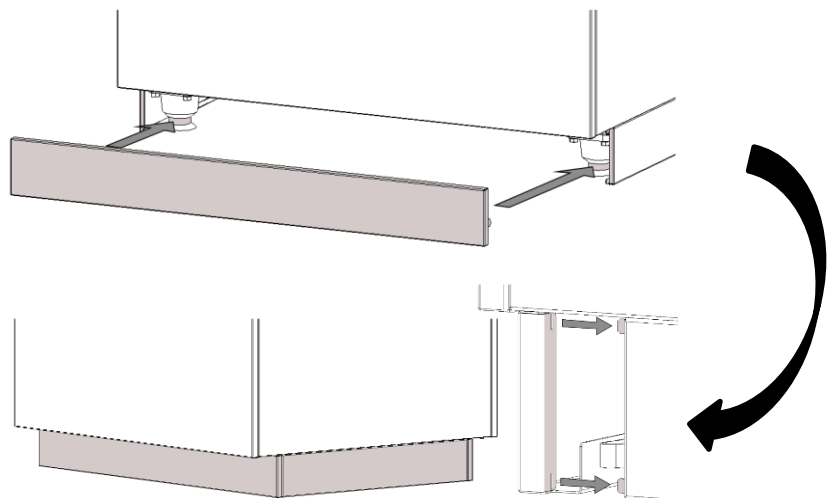
Place the rear plinth by attaching it to both rear adjustable legs using its two clamps.



Insert the pegs of both side plinths into the slots of the rear plinth.



Secure the side plinths by inserting the pegs into the slots of the front plinth, while clamping the front plinth to the front adjustable legs.



4. OPERATION AND USE



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

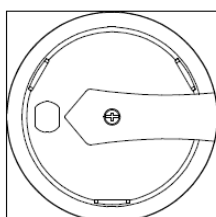


The top section is set at 185°F intake air temperature. The bottom section is set at 149°F intake air temperature. If required, this temperature can be adjusted.

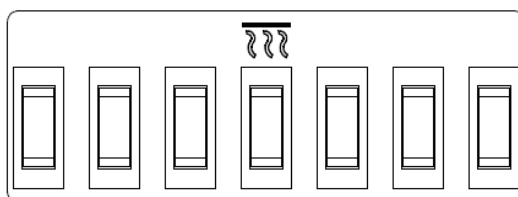
At an ambient temperature of 68°F and an initial core temperature of 185°F these factory settings of the unit's temperature ensure a constant core temperature of at least 149°F for 4 hours.

Control Panel

On/Off Switches:



Main switch



Ceramic heaters

Temperature controllers



Power on/off button



UP-button



DOWN-button



SET-button



Image for reference only.

The unit has 6 temperature displays, each one controls the temperature in a different section of the unit as represented in the table below (viewed from the operator side):

Top section left			Top section right
Bottom section left top shelf			Bottom section right top shelf
Bottom section left bottom shelf			Bottom section right bottom shelf

4.1 Operating

Switching-on the unit

1. Switch the unit on using the main switch.
2. Preheat the unit for approx. 30 minutes.

Loading the unit

- Only place products that have a core temperature of at least 185°F.
- Only package the hot products in bags or containers that are suitable for this purpose.
- To ensure a good contact with the heated trays/shelves, only place a single layer of products.
- For the top section, the maximum carrying-capacity is 33 lb per gastronorm section, by equal load.
- For the bottom section the maximum loading height is 2 inches below the bottom of the shelf/air guide above.

Checking the temperature in the unit (optional)

- During operation, the display of the thermostat shows the temperature at the probe in the unit. The indication ON will light when the elements are active.



Always keep the sliding doors closed as much as possible, or the unit cannot maintain its climate.

Checking the set temperature

1. Scroll through the folders with the **Λ** and **∇**-button until you find the folder **Pb1**, **Pb2** or **Pb3**.
2. Press **SET** to view the value measured by the corresponding probe.

Adjusting the set temperature

1. During operation, the display of the thermostat shows the corresponding temperature in the unit.
2. Push twice on the **SET**-button. The set temperature will appear on the display.
3. Push the **Λ** and **∇**-button within 15 seconds.
4. Adjust the set temperature by means of the **Λ**-button and the **∇**-button.
5. Push once on the **SET**-button to store the new set temperature.

Checking the product temperature

- Regularly check the temperature of the product (once every hour is advised).
- Use a digital thermometer to check the temperature.
- Write down the measured values in a log.
- Always use a disinfected thermometer.

Switching off

1. Remove all products from the unit. In order to avoid temperature drop of the products, store them in another warm holding unit.
2. Switch the unit off using the main switch.
3. Close water supply when applicable.

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.

The main switch must be turned 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, see section 5.4. 	Weekly
Air guides top section	<ul style="list-style-type: none"> Clean, see section 5.5. 	Weekly

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. Rinse off all detergent before using the unit again.

5.3 Weekly Cleaning



WARNING

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.

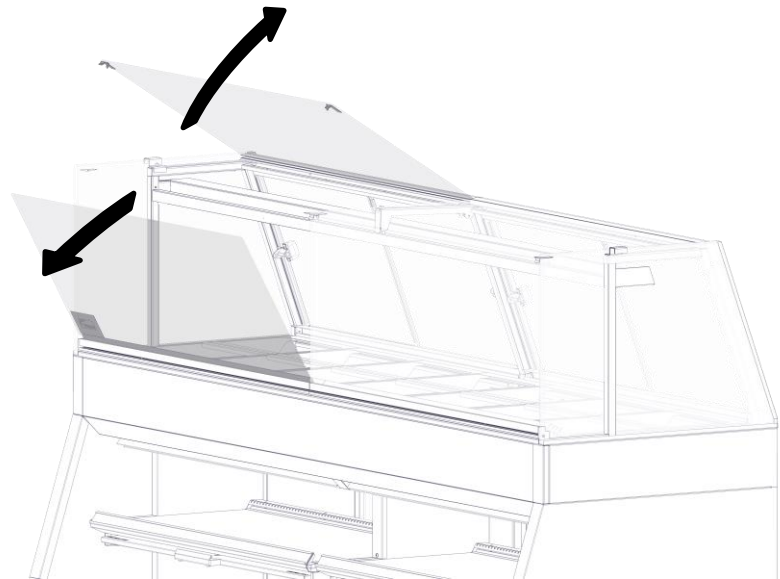
5.4 Top section: cleaning glass panes

Use a mild detergent and soapy water for the cleaning of the unit.

To assist with the cleaning of the unit, it is possible to open glass windows of the unit.

Lift the top window first before opening the front window

Always lower the top window slowly and do not drop it.



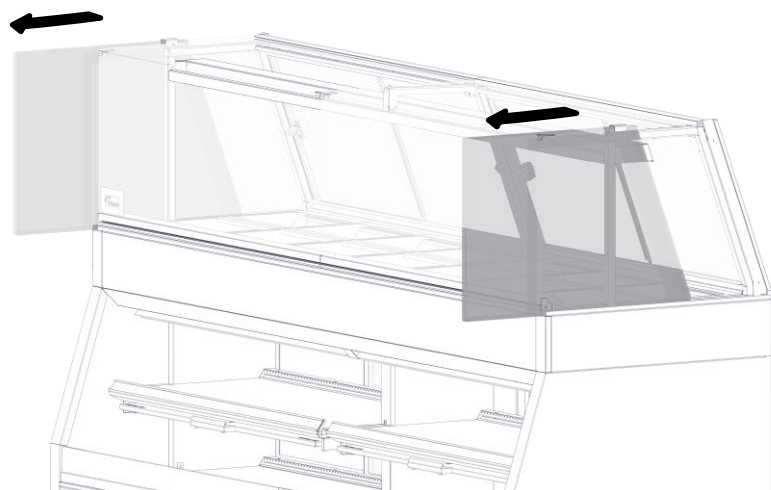
To assist with the cleaning of the unit, it is possible to remove glass windows of the unit.

Make sure the glass does not get damaged whilst removed from the unit by placing it on a suitable surface.

Place the windows back in the unit before using it again. Place any windows back into the unit in reverse order of removing them. Always move carefully and do not use excessive force to place the windows back.

The side windows are removable by sliding them out the frame.

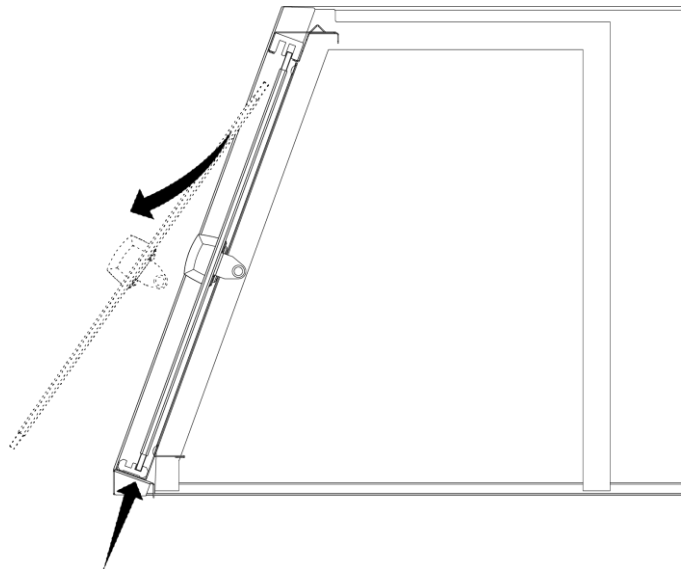
Clean the bottom guides.



The sliding windows are removable by

- Lifting them up
- Tilting them outwards
- Removing them from the bottom guide

Clean the bottom frame of the windows. These are removable if required.



5.5 Top section: cleaning air guides and fans



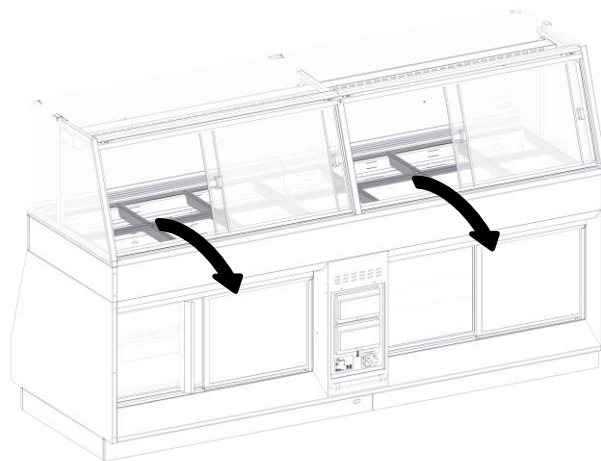
WARNING

Switch off the unit first and let it cool down.
Be aware of rotating parts.

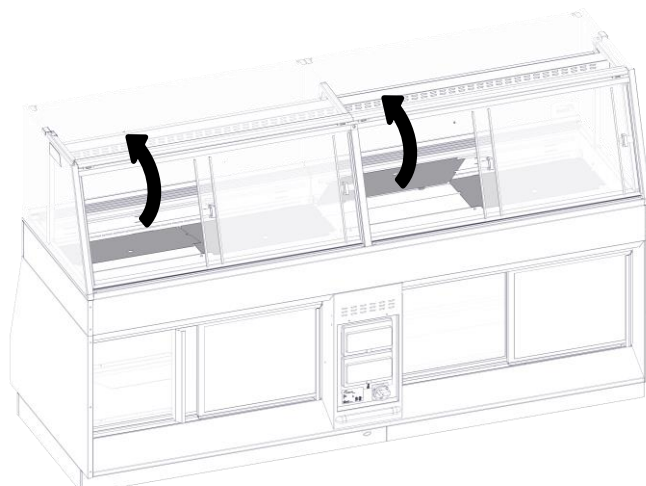
Be aware that high humidity levels may encourage the growth of biological organisms in the environment.

Remove the GN-pans and clean these.

Take out the GN-frames.

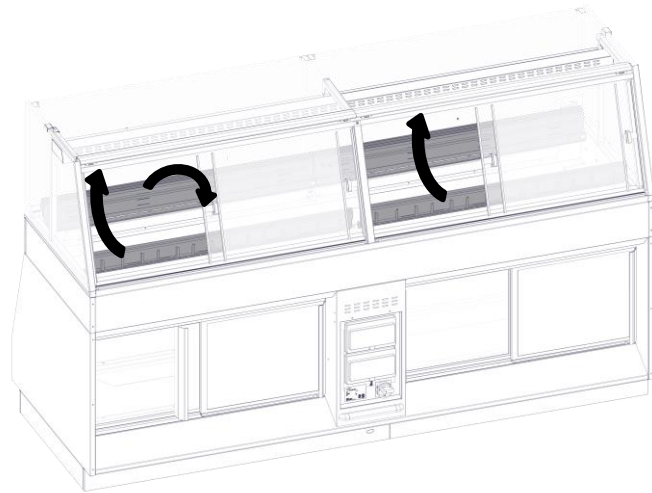


Remove first the plating of the lower presentation deck.



At the front and the back of the unit there are air guides, which are removable.

At the back of the unit there is a fan-box, which can be tilted to clean below it.



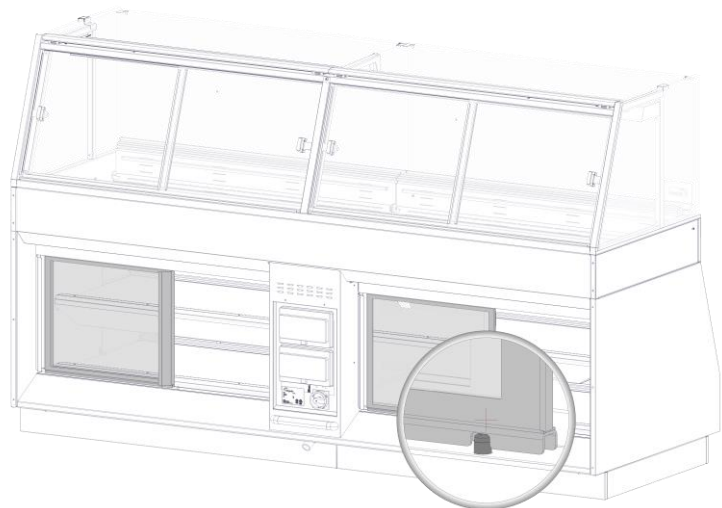
5.6 Bottom section: cleaning sliding doors and rear of shelves



Always keep the sliding doors closed as much as possible, or the unit cannot maintain its climate. Follow the following steps to access the inner sides of the sliding doors and the rear of the shelves for cleaning.

Slide the right (outermost) door open until its slot aligns with the guiding pin.

NOTE: Both doors can be tilted but not removed

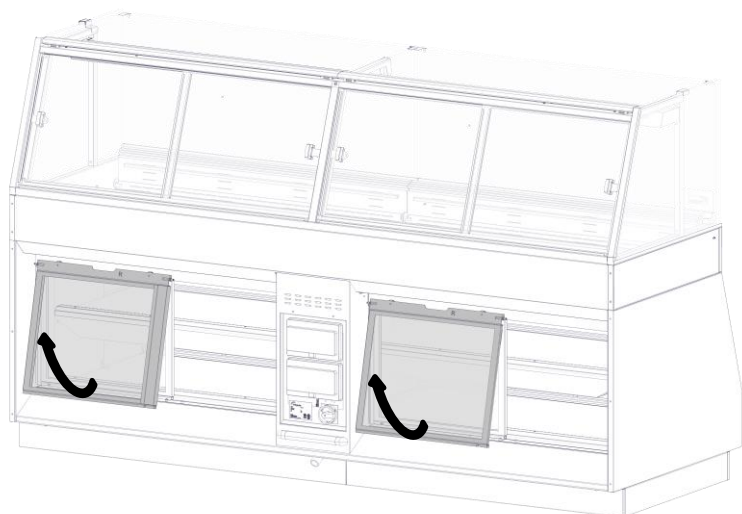


Turn the outermost door outwards along the guiding pin.

To clean the left (innermost) door, slide both doors to the right until the innermost door's slot aligns with the guiding pin and turn the same way.

NOTE: The outermost door should still be in its rotated position.

Place all doors back into the original position before using the machine again.



6. MALFUNCTIONS AND SERVICE

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

- 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	Action
Unit	Unit does not work	<ul style="list-style-type: none"> • Check the power supply. • Turn main switch on.
Unit	Display shows error code	<ul style="list-style-type: none"> • Contact the supplier or service agency.
Lamp	Does not light up	<ul style="list-style-type: none"> • Turn main switch on. • Contact the supplier or service agency.
Window	Damaged	<ul style="list-style-type: none"> • Replace, contact the 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.

Specification		Unit	72-3	96-3
Electrical connection			Hard wired (3 hot, 1 neutral, 1 ground)	
Nominal voltage		V	3~ 120/208	
Nominal frequency		Hz	50/60	
Maximum Power		kW	8.4	11.2
Nominal Current		A	22.7	30.3
Required fuses			3x 30	3x 40
Length incl. end walls		Inch	70 7/8	94 1/2
Length excl. end walls		Inch	68 7/8	92 1/2
Depth incl. bump rails		Inch	35 15/16	
Depth excl. bump rails		Inch	35 1/16	
Height		Inch	55 15/16	
Weight (net)		Lbs	850	1125
Weight (gross)		Lbs	1095	1450
Packaging dimensions (W x D x H)		Inch	76 ¾ x 40 15/16 x 65 3/16	100 3/8 x 40 15/16 x 65 3/16
Gastronorm capacity		GN	5x 1/1	7x 1/1
Maximum gastronorm pan depth		Inch	4	
Display area upper section		ft²	15.19	20.55
Display dimensions bottom section	Top shelf	Inch	2x 21 5/8 x 31 1/2	2x 21 5/8 x 34 5/16
	Bottom shelf	Inch	2x 18 11/16 x 31 1/2	2x 18 11/16 x 43 5/16

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