

Festivé

Air Curtain Chill Well Installation and Operating Manual

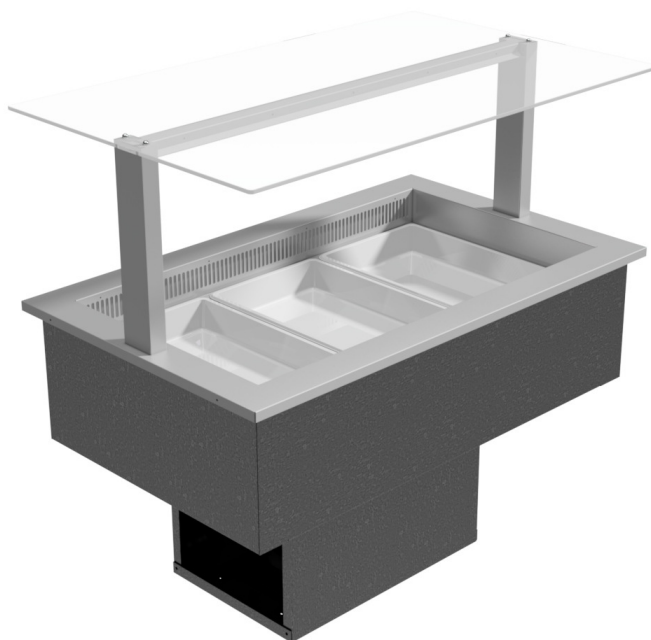


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INTRODUCTION

Congratulations on purchase of a Festivé food display cabinet. Festivé designs and manufactures quality cabinets designed to meet the exacting needs of its customers. Please take the time to carefully read and understand this manual. This will help ensure that maximum benefit from the cabinet can be gained. If you have any queries contact your dealer or Festivé.

SAFETY

Please carefully read the important safety information provided below:

1. **Do not overload your power supply. See the Cabinet Specifications on page 5 for power draw information.**
2. **The cabinet must be supplied with the voltage specified.**
3. **Always ensure that the power to the cabinet is earthed.**
4. **Always disconnect the cabinet from the mains power supply before cleaning, undertaking maintenance or allowing the cabinet to be serviced by a properly qualified tradesman.**
5. **Keep clear of, and never touch, moving parts.**
6. **Ensure that staff are familiar with the above safety information, as well as all other information in this manual.**

INSTALLATION INSTRUCTIONS

In order to ensure that the cabinet operates efficiently it is important to spend time preparing the area and the cabinet for installation. Some key points and useful advice are provided below:

1. Location

Cabinets should always be located away from direct sunlight, draughts, and equipment that generate heat and water vapour.

2. Power Supply

Ensure a suitable power supply exists. Plug the cabinet into its own power point at the wall (multi boxes are not recommended). Always turn the cabinet on and off at the wall.

3. Site Preparation

The cabinet should be installed on a level floor, plinth or bench. This ensures proper functioning of doors and condensate management. Any necessary bench cut-outs should have been made prior to installation, and a suitable power point located appropriately. Carefully position the cabinet in its correct position and ensure it is level. Adequate access to the cabinet for loading and cleaning is required.

4. Drainage

The cabinet has a drain hose from the evaporator coil. This hose needs to be fed into a

suitably large container and emptied daily or plumbed to the site's waste water system.

5. Cabinet Preparation.

Carefully un-wrap the cabinet and any other parts supplied. Remove all tape and ties etc.

6. Condenser Unit

Ensure the condenser unit has adequate ventilation. It is critical for the effective operation of the cabinet that the condenser fan is able to draw in cool air from the room and disperse hot air into the room. The refrigeration (condenser unit) of the cabinet is already attached to the underneath of the cabinet by a built in cradle.



Condenser in Cradle attached under cabinet

If the cabinet and cradle need to be fitted into joinery, adequate ventilation needs to be provided for the refrigeration unit as shown on **page 9**.

OPERATING INSTRUCTIONS

- Switch the cabinet on at the wall.
- Flick down either the one or the two red toggle switches (one for the refrigeration unit and one for the light, if present).



red toggle switch

- The digital controller displays the operating temperature that the cabinet is running at.



digital controller

- The refrigeration unit will begin running and will progressively bring the temperature down to the factory set point temperature of 3°C.
- The cabinet operates at a temperature differential of 2°C from the set point, i.e. the refrigeration unit will stop when the cabinet temperature drops to 3°C and restart when it rises to 5°C.
- To change the temperature setting:
 - push the 'SET' button on the controller. The 'set point' temperature will start flicking on the display
 - push the 'UP ARROW' on the controller to raise the 'set point' temperature setting
 - push the 'DOWN ARROW' on the controller to lower the 'set point' temperature setting
 - push the 'SET' button to return the display to the operating temperature
- Load the cabinet with pre-chilled products (food display cabinets are not refrigerators and should be loaded with pre-chilled products).
- The cabinet is set to defrost at regular intervals. A defrost button on the controller panel will light up when the cabinet is in defrost mode. The cabinet is fitted with an intelligent defrost system that will automatically shorten or extend the defrost time dependent on requirements.
- Always switch off at the wall.

CLEANING

It is important that the cabinet is regularly cleaned in order to achieve hygienic and efficient operation. Some advice on this is provided below:

- Always turn the cabinet off at the wall before cleaning.
- Do not use bleaches and other aggressive cleaning products (chemicals and scourers) that could damage the cabinet surfaces.
- Never use hot water on glass as this may 'shock' the glass and cause 'thermal breakage', i.e. shattering of glass due to sudden temperature changes.
- Clean the exterior with soapy water using a soft damp cloth. Never apply too much water and always be careful to minimize moisture on and near the electronic controller and power lead. Dry the exterior immediately afterwards.
- A vacuum cleaner and/or soft brush may be used to collect debris from the blue evaporator coil. Be careful not to bend the fins on the coil. The fins are sharp and cause cuts if caution is not exercised.
- Regularly check that the condenser fins are free from dust, as any build-up will reduce the efficiency of the cabinet and can cause excess power consumption or even compressor failure. Dust and dirt should be removed by brushing (use a soft brush) and vacuuming the fins. On occasions dust build-up in the condenser fins can be extensive

and pressurised gas (air or nitrogen) may need to be blown through the fins to clear them. It is recommended that the condenser coil is cleaned monthly, and in cases of high dust exposure that six monthly the fins are blown with high pressure gas.



condenser unit

SERVICING

Regular servicing of the cabinet is important for its ongoing efficient operation. Four monthly servicing of the cabinet by a qualified refrigeration technician is required to maintain the warranty of a Festivé refrigerated cabinet – refer Warranty on page 13 of this Manual.

SPARE PARTS

Festivé endeavours to maintain stocks of spare parts for its customers. If spare parts are required, please quote both the serial number of the cabinet and the item number(s) from the list below. It is important to use only Festivé spare parts to ensure compatibility, performance, and meet warranty conditions.

Item	Description
1	Electronic Controller
2	Temperature Probe
3	Condenser Assembly
4	Evaporator Fan

TROUBLE SHOOTING

Problem	Possible Cause	Solution
Cabinet won't start	Circuit broken at the main power board	Replace fuse/turn circuit breaker on
	The cabinet switch is off	Turn the cabinet switch on
	Electronic controller is faulty	Replace the electronic controller
Unsatisfactory cabinet temperature	Air circulation is blocked/impeded	Remove food/trays away from vents and airflows. Clean/vacuum air vents
	Evaporator coil fins blocked	Remove and clean crumb catcher. Clean coil fins
	Evaporator coil iced up	De-ice coil. Adjust defrost cycle if reoccurs
	Condenser fan grill dirty	Vacuum to remove dirt
	Electronic controller is faulty	Replace the electronic controller
	Temperature probe dislodged or damaged	Check probe is held on clip and not damaged
	Ambient temperature is greater than 25°C	Reduce ambient temperature and/or move cabinet
Electronic controller needs adjustment	Adjust electronic controller	
Cabinet light not working	Light switch is off	Turn light switch on
	LED light not working	Replace LED light

CABINET SPECIFICATIONS

SOMERSET CABINETS

Model	SC12	SC15	SC18	SC21
Dimensions				
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy height above counter	555mm	555mm	555mm	555mm
Base height below counter	316mm	316mm	316mm	316mm
Cradle height below base	414mm	414mm	414mm	414mm
Construction				
Exterior	Stainless steel or powder coated zinc steel			
Interior	Stainless Steel			
Insulation	S-grade Polyfoam			
Refrigeration				
Refrigerant	R404a			
Climate Class	3M2			
Electrical - Volts	230 – 240 Volts a.c. 50 Hz, single phase			
Electrical - Amps	4A	4.3A	5.4A	6.8A
Connection	3 pin plug, 10A lead			

WARRANTY

Warranty Cover

Festivé warrants to the original purchaser of a Festivé manufactured food display cabinet any defect in workmanship or material resulting in the malfunctioning of the cabinet while under correct use. Liability under this warranty is limited to replacing or repairing (at the Company's discretion) a part without charge. The warranty support for any refrigeration unit requires evidence of four (4) monthly servicing of chilled cabinets by a qualified refrigeration technician. The warranty period extends for:

Refrigerated & Ambient Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale
- Parts Only for second year: twelve (12) to twenty-four (24) months from sale
- Parts and Labour for Refrigeration Unit for two years: up to twenty-four (24) months from sale. Subject to four (4) monthly servicing by a qualified refrigeration technician

Heated & Bain Marie Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale

Warranty Conditions

Liability under this warranty does not cover:

- Loss, damage or expense directly or indirectly arising from use or inability to use the product or from any other cause.
- Any part of the cabinet which has been subject to misuse, neglect, incorrect installation, alteration, accident or damage caused during transportation, use of abrasive chemicals, flooding, fire or acts of God.
- Poor or inadequate cleaning of the cabinet that may lead to damage, wear or corrosion of any part.
- Damage resulting from failure to have four (4) monthly servicing of refrigerated cabinets carried out by a qualified refrigeration technician, supported by service records.
- Refrigeration failure as a result of inadequate ventilation to the refrigeration unit.
- Installation of remote condenser units.
- Breakage of glass or plastic components or the replacement of light tubes or door seals.
- Improper electrical connections
- Improper adjustment of controlling equipment.
- Fair wear and tear.
- Any damage directly or indirectly arising from the non-use of Festivé supplied parts.
- Any loss, damage or expense directly or indirectly arising from failure to follow product operating and maintenance instructions.
- Repairs or maintenance carried out by a service agent un-authorized by Festive
- Travelling distance in excess of 160kms return trip from an authorised service agent
- Service outside of normal business hours. If this is required an "out of hours" surcharge will apply.

Warranty Procedure

All warranty repairs must be pre-authorized by a Festive representative. Direct authorisation to effect a warranty repair can be made through contact with:

In New Zealand:

Ph: +64 3 349 8380 - Festive NZ Limited

E: warranty@festive.co.nz

In Australia:

Ph: +64 3 349 3380 - Festive NZ Limited

E: warranty@festiveaustralia.com

Cabinet serial number, model, site address, site contact details and fault description will need to be provided.

CONTACT DETAILS

For further information or help, contact your supplier or:

Email: sales@festive.co.nz

Internet: www.festive.co.nz

Telephone: +64 3 349 3380

Fax: +64 3 349 3381

Mail: Festivé NZ Limited
P O Box 16534
Hornby
Christchurch 8441
New Zealand

Festivé Somerset Air Curtain Chill Well Recommended Joinery Assembly

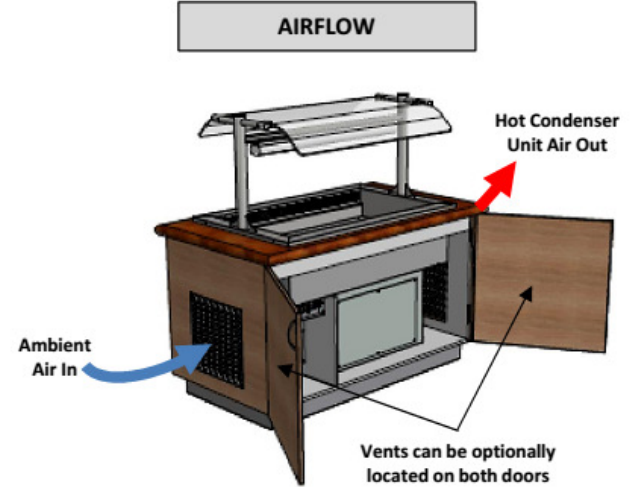
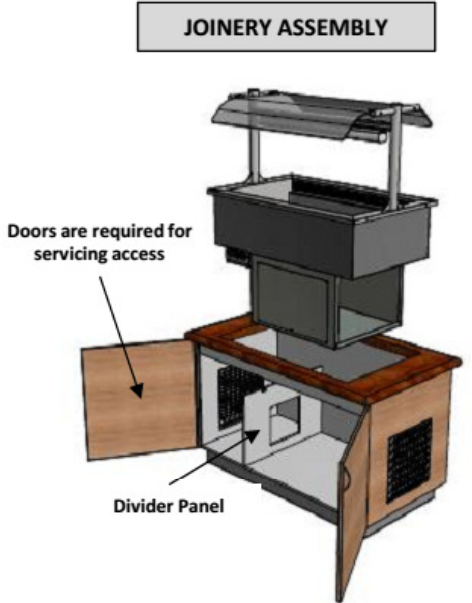
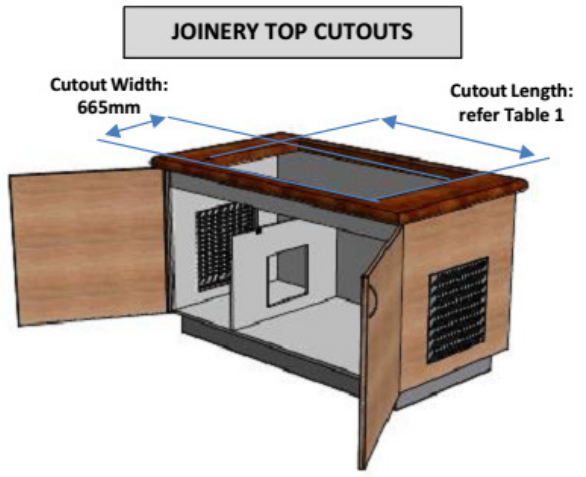
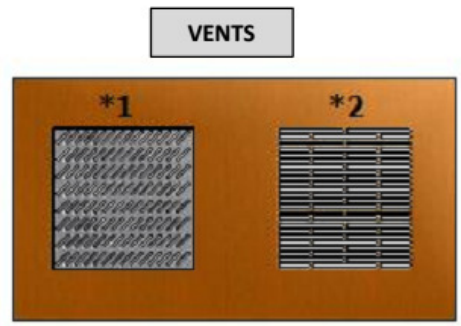
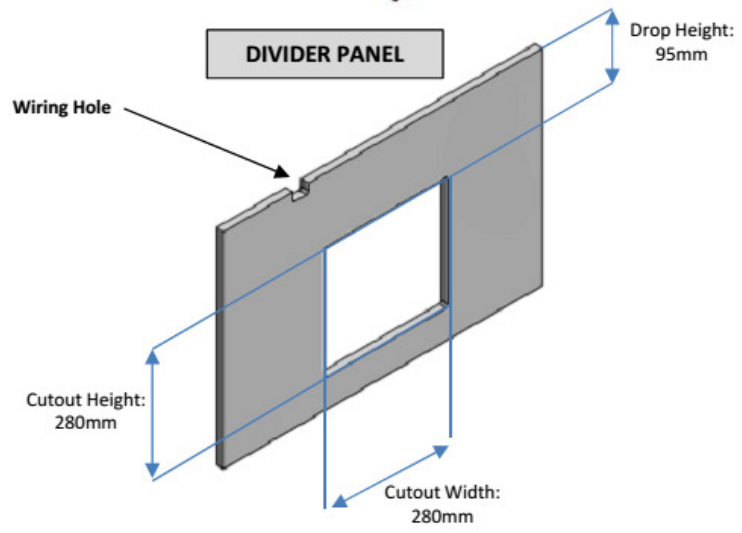


Table 1

JOINERY TOP CUTOUT LENGTH	
Cabinet Size	Length (mm)
SC12	1107
SC15	1432
SC18	1756
SC21	2091



Two options for vents.
(minimum dimensions: 400 x 400mm)
*1 - metal grill slotted
*2 - routed slots in joinery