



SERVE OVER COUNTERS

MANUAL OF INSTRUCTIONS FOR USE AND INSTALLATION





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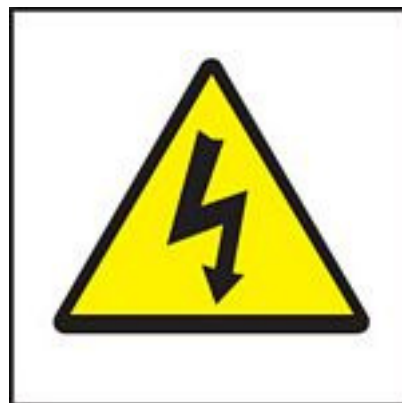


1. General Safety Instructions



Below is a list of good practice instruction to ensure the safe use and handling of this appliance. Failure to do so may result in irreparable damage to the unit or physical harm to the user

- Ensure the plug and the socket are in good working order before connecting the supply
- Ensure the voltage and frequency of the mains supply correspond with the information on the rating plate
- Disconnect the unit from the mains power supply before any cleaning or maintenance
- Do not touch electrical parts with wet hands
- Always use suitable tools for the parts to be handled
- Avoid letting any tool come into contact with any moving parts (fans etc)

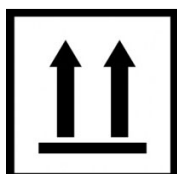


2. Transportation & Storage

A forklift truck or a transpallet should be used to lift and move the packed product, paying particular attention that the weight is evenly balanced to reduce the risk of tipping.

A set of symbols are printed on the cardboard packaging, according to international regulations giving indications which could be observed during loading and unloading operations, handling and storage of the appliances.

These symbols are as follows:



TOP



FRAGILE
Handle With
Care



DO NOT
EXPOSE
TO
HUMIDITY

Units should be stored in an enclosed dry place and be protected from dust and dirt by means of a dust sheet, bubble wrap, cardboard or similar. All precautions must be taken to prevent the ingress of water into the unit or its packaging

It is not recommended to stack these units in storage unless all necessary precautions have been taken to prevent damage and/or injury. The units may contain glass and as such should be treated with the utmost care. Failure to do this may result in breakages.

3. General Information & Technical Data

This appliance is designed for the storage and display of previously cooked or packaged food and drinks. Serveover counters such as this are suitable for premises of all sizes and can be multiplexed to create longer display areas. The unit comprises of a lower storage area and an upper glass display area. Both areas are separated by the deck but are controlled by one refrigeration system.

3.1 Detailed Description

The basic parts of the appliance can be seen on the schematic at the rear of this manual and will correlate directly with the following key:

1. **Body** – The body is made of galvanized steel with a PVC Cover and has 50mm thick polyurethane insulation. Both cooling sections are contained within the body.
2. **Side Panels** – These are designed to close off the cabinet at either end, they may be removed in order to join onto another cabinet. The ends are made from vacuum formed polystyrol and are filled with 40mm thick polyurethane insulation.
3. **Doors** – The doors on the appliance are for sealing the lower storage section when not in use. The door is constructed of galvanized steel, coated with a PVC Lacquer and is filled with 30mm thick polyurethane insulation. It also has a magnetic edge around the door for sealing.
4. **Top** – The top is mounted on the rear of the appliance and may be used for serving or preparing the goods.
5. **Glass Screen** – Fully tempered glass surrounds the outer edge of the counter and encloses it into a showcase
6. **Display Light** – Illuminates the showcase area and consists of a fluorescent tube, electric power unit and a power switch.
7. **Rear Doors** – 3mm plexiglass sliding doors which are removable and sliding.
8. **Shelf** – Mid display shelf, located to the front of the glass. Constructed from flat tempered glass 8-12mm thick, this may be used to display smaller items or may be removed.
9. **Screen** – Located toward the front of the deck, this is made of 6mm thick tempered steel and is designed to prevent fogging and lowers the loss of heat through the front glass
10. **Evaporator** – This is a pipe-lamella heat exchanger and is part of the refrigeration system. There is a dish underneath to collect condensate water
11. **Deck** – This is meant for displaying the products on and is constructed from sheet stainless steel.
12. **Chassis** – This is a three dimensional welded structure, designed to support the weight of the appliance
13. **Compressor** – consisting of a hermetic cooling compressor, an air cooling pipe-lamella condenser, axial motor fan and a filter dehydrator of refrigerant gas.
14. **Power Switchboard** – Control Unit for the power supply
15. **Evaporation Tray** – Designed to collect condensate water to be evaporated by the heat of the compressor
16. **Power Flex** – Electrical supply power lead
17. **Control Panel** – Main control unit for the operation and regulation of temperature.

3.2 Technical Data

Model	Unit	OMEGA100	OMEGA130	OMEGA160	OMEGA200
Dimensions					
Length	mm	1000	1250	1630	2020
Width	mm	920	920	920	920
Height	mm	1250	1250	1250	1250
Length excl. Side Panels	mm	980	1170	1550	1940
Display Area of the Shelf	M ²	0.52	0.65	0.87	1.09
Volume of Storage Space	Dm ³	164	205	276	340
Weight of Cabinet	kg	-	123	154	182
Weight of Goods Per 1 Shelf / Number of Shelves	kg	45/2	45/3	45/4	45/5
Voltage and Frequency	Volt/Hz	220-230V /50HZ	220-230V /50HZ	220-230V /50HZ	220-230V /50HZ
Temperature in Refrig. Space	Class	3M2	3M2	3M2	3M2
	°C	+1 +7	+1 +7	+1 +7	+1 +7
Total Rated Input	Watt	314	358	462	532
Rated Input of Lights	W	14	21	28	28
Power Consumption	KWh/24h	-	-	-	-
Refrigerant Quantity R404A	kg	-	-	-	0.380

4. Directions for Installation & Use

4.1 Unpacking

- The appliance should be unpacked immediately to check it is intact and has suffered no damage during transit.
- Any damages should be reported immediately to the carrier
- Do not use sharp tools to cut the cardboard and this may damage the underlying steel panels.
- Assemble the feet or alternatively, the fixing brackets of the marble case
- Level the appliance by tightening or unscrewing the bottom part of the feet

Remove the PVC protective film from the interior and exterior walls, avoiding the use of metal tools

4.2 Putting Into Operation

To begin the simple process of putting the machine into operation, begin by setting the main switch on the control to **I** position. The light on the control panel should begin to flash. After approximately 2 minutes, the compressor and the condenser fan should start automatically and the cooling process begins.

Once the appliance has reached the desired temperature, the probe will activate and stop the cooling operation, until such time as the temperature falls out of the required range, upon which, the compressor will start again to regulate the temperature. Once the cabinet has reached the desired temperature, you may begin to load the appliance with stock, do NOT load the unit until it has reached the desired temperature as this may restrict airflow and increase the amount of energy required to cool.

5. Maintenance & Troubleshooting

Routine Cleaning

Before putting into operation, all parts of the cabinet must be cleaned. For the interior of the cabinets, a solution of neutral detergent and warm water is recommended using a moistened cloth. Dry both the interior and exterior of the cabinet with a soft dry cloth. Do NOT use harsh abrasive detergents or cleaning materials such as scourers, wire wool etc. Use extra caution when cleaning moving parts with sharp edges such as evaporator, condenser etc and always use protective gloves.

Cleaning of Condenser

For improved performance, clean the condenser at least once a week. Before beginning, ensure the unit is disconnected from the power supply then proceed as follows:

- Unscrew and remove protective grill
- Remove the dust deposited on the front surface of the condenser using a soft brush and vacuum cleaner. When complete, replace grill and screw securely

Cabinet Not in Use

During periods of inactivity, remove the products from the cabinet and follow these instructions:

- Disconnect the unit from the power supply, ensuring all switches are set to OFF
- Carefully clean the unit as described above
- Cover the cabinet with a cloth or cover that allows air circulation around the cabinet.

Troubleshooting

The causes of malfunction are often due to problems that can easily be resolved on site. Check the following points, according to the problem encountered, and carry out the corresponding fix before calling technical support.

1. The Refrigeration Unit Does Not Start

- Switch to the OFF position and switch back ON again, the unit should start again after 2 minutes approximately.
- Check unit is correctly connected to the power supply

2. The Unit Does Not Cool Sufficiently

- Ventilate the room and ensure the unit is away from any direct heat sources
- Clean the Condenser
- There may be insufficient refrigerant gas, or the condenser fan may have stopped. In these instances, contact technical support

3. The Unit Does Not Stop Cooling when It Reaches Temperature

- This may be a broken sensor, contact technical support
- This may be a faulty thermostat, contact technical support

4. The Unit is Excessively Noisy

- Ensure the unit has been sited on a flat and level surface
- Check for any loose screws, nuts or bolts
- Move unit away from any other units that may be in contact

If any of the above fail to resolve the problem, contact your technical support centre quoting serial number, model number and nature of fault

For spare or replacement parts, scan the QR code below with your smartphone or reader. Alternatively, visit www.pentlandparts.co.uk

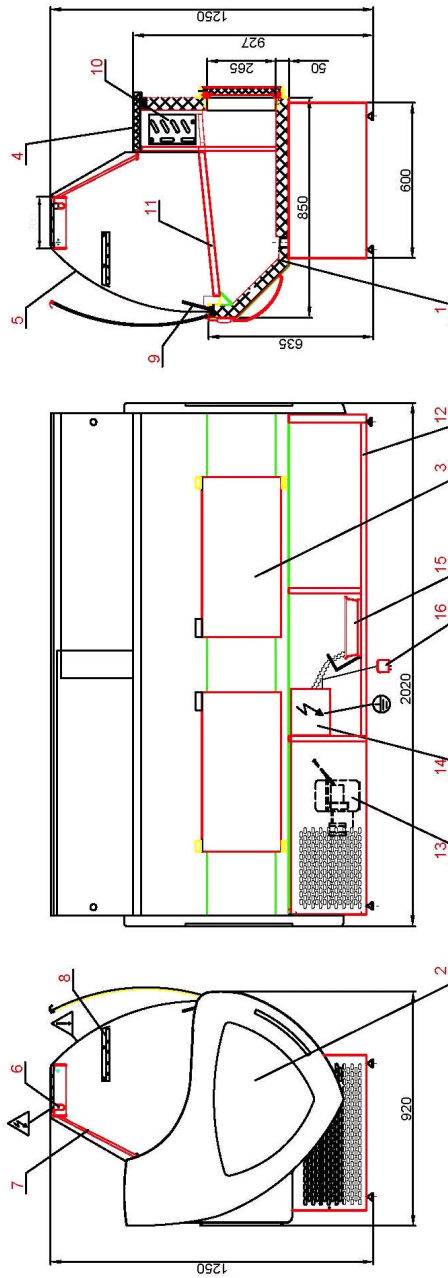


Blizzard Parts

www.pentlandwholesale.co.uk

Illustration

Below is an illustration of the counter as described in [Section 3](#)



Appendix #1.1
(Omega 202)