



**Cabinets & Counters
with Carel PJEZ Controllers**

Installation & User Manual



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Installation

1.a (Unpacking & Positioning)

IMPORTANT NOTICE:

Installation of these units should be carried out by a competent person following the instructions in this manual.

Unpacking:

Upright Cabinets: To remove the cabinet from the pallet we recommend having 4 capable persons. Firstly remove the strapping that holds the cabinet to the pallet and then remove the cardboard packaging as well as any cellophane or bubble wrap. Two capable persons should then position themselves at the rear of the cabinet and tilt backwards, whilst the other two persons use the attached castors to lift the cabinet out of the pallet.

Counters: For all cabinets other than GPZ2600, GPZ3600 & GPZ3600DR.

To remove the cabinet from the pallet we recommend having 4 capable persons. Firstly remove the strapping that holds the cabinet to the pallet and then remove the cardboard packaging as well as any cellophane or bubble wrap. You can either use the same method as above or a 4 person deadlift from the base of the cabinet and walk with the cabinet away from the pallet and place on the ground.

Exceptional Counters: (GPZ2600, GPZ3600 & GPZ3600DR)

These counters are far heavier than any of our others due to the weight including the granite. Therefore we recommend removing all packaging and using a forklift to lift the base from the rear of the cabinet out of the pallet. If there is no forklift available we recommend using other appropriate or similar equipment.

Positioning:

When positioning cabinets take care in locating the unit where there is adequate ventilation and where no other direct heat sources will affect the cabinet. Cabinets that have ventilation panels on the sides or rear should not be covered, as this can cause cabinet malfunction which will not be covered under the warranty.

Upright Cabinets should have a minimum 150mm Clearance from the top of the cabinet to the ceiling to allow ventilation to the condenser.

Please also take care to ensure that cabinets will have adequate fresh or cool air supply, it is not recommended that cabinets be locked inside small store rooms without any ventilation as this could also affect your warranty.

When moving cabinets with castors release the brakes on the front castors and then carefully move the cabinet, it is always recommended that two people carry out this operation. For units on feet use two people and take care not to damage the feet on the base of the unit.

1.b (Levelling)

Cabinets on Feet, using a small adjustable spanner you can unscrew the foot to level the cabinet.

Cabinets on Castors, if you need to level the cabinet you will have to remove the castor and add packing washers between the castor place and the cabinet and re-tighten bolts.

N.b. If cabinets are not level, drain waters etc. may not flow as they should and any warranty call would be chargeable.

1.c (Fitting Shelves & Guides)

All guides are handed, firstly check there is a small hook facing downwards at the front, then insert the back of the guide to the rear support and slot the front hook downwards.

Then simply insert the shelf between the two guides.

1.d (Removing Plastic Protective Film)

N.b. Do not Use any sharp metal objects to remove this film other than (copper)

The plastic Protective Film protects the cabinet during the manufacture process and during transport. This must be removed before you start to use the cabinet, use either a finger nail or plastic tool to help peel edges of the plastic, DO NOT USE metal objects as this can scratch the stainless steel and cause rusting. The plastic should peel relatively easily, however sometimes if the temperature the cabinet is stored in is too hot or too cold it can make the adhesive more difficult to remove.

1.e (Clean down)

Before the cabinet is set for use, we recommend using warm water with a mild neutral detergent to clean the interior of the cabinet. You must use a non-abrasive cloth. Finally dry the cabinets with a soft dry cloth. Take care with any edges of S/steel whilst your hands are wet as these can often cut you we recommend using suitable protective gloves.

1.f (Electrical Connection)

Any cabinet with a pre-fitted 13amp plug, will need to be connected to a safe plug socket, on a suitable circuit breaker, with a minimum clearance of 3mm at the contacts.

If there is no suitable electrical connection point close to the location of the cabinet, we recommend seeking the advice of your local electrical engineer.

N.b. We do not recommend for these appliances to be connected to RCD protected circuits, as many of them contain heaters that defrost the units automatically the contact with water and high power of the compressors can often cause the RCD breakers to trip.

Commissioning

2.a (Switching On)

BEFORE POWERING ON FOR THE FIRST TIME LEAVE THE CABINET FOR A MINIMUM OF 6 HOURS FOR THE OILS IN THE COMPRESSOR TO SETTLE! OTHERWISE THE LIFETIME AND WARRANTY OF YOUR COMPRESSOR MAY BE VOID!

Ensure the unit is plugged into the correct power supply, and the cable is not stretched.


Firstly switch on the Green Rocker switch shown below,



Then the display will show 3 dashes.



2.b (Startup)

The small compressor on symbol  will start to flash in the top left hand corner of the controller, until this symbol is solid the compressor will not start. Upon switching the cabinet on there will be a 2-3 minute delay before the unit will start refrigerating this is for the protection of the compressor.

2.c (Loading)

You should leave the cabinet running for a minimum of 12 hours before loading with goods.

When the cabinet is loaded ensure that adequate air flow can circulate around the products.

Evenly distribute the load around the shelf, and do not stack products on the base of the unit as this is an area where condensate water may appear.

Electronic Controller:

3.a (Basic Principle)

The electronic controller ensures that your cabinet runs in an efficient manner, and also controls the automatic defrosting of the unit.

The only thing you need to touch on the controller is the set temperature and manual defrost button, which will be explained below. All the other functions are for Service Engineers only.

3.b (Setting the temperature)

Hold the Red Set Button Down for 1 Second until it shows SET on the Screen then release your finger.



The Temperature at which the Cabinet is set to is now flashing, press up or down to adjust the temperature and then just press the set button to confirm.



N.b. All of our cabinets will fluctuate around the desired set temperature, the fluctuation is around +3°C so if your cabinet is set to 1°C then the cabinet may run until around the 4°C mark before the compressor will start to refrigerate again. This function helps to prolong the life of your compressor and also save energy.

3.c (Activation of a manual Defrost)

Hold the down button on the controller for 3 seconds until the small half snowflake with drops appears.

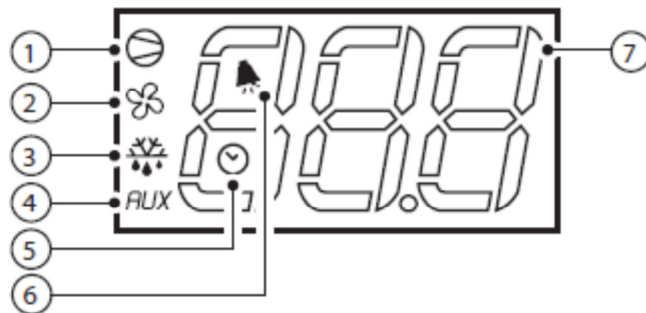
N.b. Cabinets with electronic controllers are Auto Defrosting however in some circumstances such as when a cabinet has been overloaded and ice has formed around the evaporator you may require an additional defrost.

3.d (Default Parameter Settings)

N.b. For service engineers the default parameter settings are stuck in a plastic wallet inside the condensing unit.

3.e (Alarms & Warnings)

Symbols on the Control Panel:



- 1: Compressor Running
- 2: Fans Running
- 3: Defrost in Process
- 4: N/A
- 5: N/A
- 6: Alarm
- 7: Digits (two digits and one decimal place)

LED Symbols flashing

The activation of the corresponding function is delayed by a timer, awaiting an external signal or disabled by another procedure that is already in progress. E.g. if it's a continuous cycle in progress and a defrost is called, the latter will remain pending until the end of the continuous cycle, and the corresponding LED (defrost) will flash.

dOr flashing:

Door open alarm: CLOSE THE DOORS

LO flashing:

Low Temperature Alarm. The probe has measured a temperature lower than the set point. If Error continues, call service. *(The alarm is automatically reset when the temperature returns within the set limits)*

HI flashing:

High temperature alarm. The probe has measured a temperature higher than the set point. If Error continues , call service. *(The alarm is automatically reset when the temperature returns within the set limits)*

E0 steady or flashing

Control probe error: *CALL FOR SERVICE*

E1 flashing:

Evaporator probe or food conservation probe error: *CALL FOR SERVICE*

E2 flashing:

Condenser probe or food conservation probe error: *CALL FOR SERVICE*

dF flashing:

Automatic Defrost is running: Once defrost has finished, the unit will start to refrigerate again.

Cleaning & Maintenance***4.a (General Cleaning)***

For hygiene reasons we recommend that cabinets are thoroughly cleaned at least once per week. Before cleaning you should carry out a manual defrost (3.c). Then using warm water with a neutral diluted detergent and a soft cloth clean interior of the cabinet, take care using protective gloves and ensure once you have finished all excess water has been removed.

4.b (Maintaining & Cleaning of Stainless Steel)

Stainless steel is easy to clean. Washing with soap or mild detergent and warm water followed by a clear water rinse is usually quite adequate for domestic and architectural equipment. Where stainless steel has become extremely dirty with signs of surface discolouration (perhaps following periods of neglect, or misuse) alternative methods of cleaning can be used, as outlined below.

Requirement	Suggested Method ^{1,2}	Comments
Routine cleaning of light soiling	Soap, detergent or dilute (1%) ammonia solution in warm clean water. Apply with a clean sponge, soft cloth or soft-fibre brush then rinse in clean water and dry ⁶	Satisfactory on most surfaces
Fingerprints	Detergent and warm water, alternatively, hydrocarbon solvent	Proprietary spray-applied polishes available to clean and minimise remarking
Oil and grease marks	Hydrocarbon solvents (methylated spirit, isopropyl alcohol or acetone) ²	Alkaline formulations are also available with surfactant additions e.g.'D7' Polish ¹
Stubborn spots, stains and light discolouration. Water marking. Light rust	Mild, non-scratching creams and polishes. Apply with soft cloth or soft sponge and rinse off residues with clean water and dry ^{6,7} .	Avoid cleaning pastes with abrasive additions ³ . Suitable cream cleansers are available with soft calcium carbonate additions, e.g. 'Jif', or with the addition of

staining		citric acid, e.g. Shiny Sinks ¹ . Do not use chloride solutions ^{8,9} .
Localised rust stains caused by carbon steel contamination	Proprietary gels, or 10% phosphoric acid solution (followed by ammonia and water rinses), or oxalic acid solution (followed by water rinse). ⁶	Small areas may be treated with a rubbing block comprising fine abrasive in a hard rubber or plastic filler. Carbon steel wool should not be used, nor should pads that have previously been used on carbon steel. A test should be carried out to ensure that the original surface finish is not damaged.
Burnt on food or carbon deposits	Pre-soak in hot water with detergent or ammonia solution. Remove deposits with nylon brush and fine scouring powder if necessary. Repeat if necessary and finish with 'routine cleaning'.	Abrasive scouring powder can leave scratch marks on polished surfaces.
Tannin (tea) stains and oily deposits in coffee urns	Tannin stains - soak in a hot solution of washing soda i.e. sodium carbonate. Coffee deposits - soak in a hot solution of baking soda (sodium bicarbonate).	These solutions can also be applied with a soft cloth or sponge. Rinse with clean water. Satisfactory on most surfaces.
Adherent hard water scales and mortar/cement splashes	10-15 volume % solution of phosphoric acid. Use warm, neutralise with dilute ammonia solution, rinse with clean water and dry ⁶ . Alternatively soak in a 25% vinegar solution and use a nylon brush to remove deposits.	Proprietary formulations available with surfactant additions. Take special care when using hydrochloric acid based mortar removers ^{8,9} .
Heating or heavy discolouration	a) Non-scratching cream or polish e.g. Solvol Auto Chrome Metal Polish ^{1,9} b) Nylon-type pad, e.g. 'Scotchbrite' ^{3,4,5}	a) Creams are suitable for most finishes, but only use 'Solvol' on bright polished surfaces. Some slight scratching can be left. b) Use on brushed and polished finishes along the grain.
Badly neglected surfaces with accumulated grime deposits	A fine, abrasive paste as used for car body refinishing, e.g. 'T-cut' rinsed clean to remove all paste material and dried ¹ .	May brighten dull finishes. To avoid a patchy appearance, the whole surface may need to be treated.
Paint, graffiti	Proprietary alkaline or solvent paint strippers, depending upon paint type. Use soft nylon or bristle brush on patterned surfaces.	Apply as directed by manufacturer.

Notes

1. The products referenced in this information sheet are understood to be suitable for stainless steels. However, no endorsement of the products or their manufacturers is implied and it is

acknowledged that other manufacturing companies may provide products of equal or better quality. The following companies manufacture proprietary names mentioned: - 'Jif' - Lever Brothers Ltd, 'Shiny Sinks' - Home Products Ltd, 'Ajax' - Colgate Palmolive Ltd, 'D7 Stainless Steel Polish' - Diversey Ltd, 'T-Cut' - Automotive Chemicals Ltd and 'Solvol Auto Chrome Metal Polish' - Hammerite Products Ltd

2. Cleaning agents should be approved for use under the relevant national environmental regulations and, in addition, prepared and used in accordance with the manufacturers or suppliers' health & safety instructions. Solvents should not be used in enclosed areas.

3. Nylon abrasive pads should be adequate for dealing with most deposits. If a more severe treatment is needed to mask coarse scratches or physical damage on a surface, use the finest abrasive medium consistent with covering the damage marks. With directional brushed and polished finishes, align and blend the new "scratch pattern" with the original finish, checking that the resulting finish is aesthetically acceptable. Silicon carbide media may be used, especially for the final stages of finishing. Avoid using hard objects such as knife blades and certain abrasive/souring agents as it is possible to introduce surface scuffs and scratches. Scratching is particularly noticeable on sink drainer areas. These are usually superficial and can be removed with proprietary stainless steel cleaners or, alternatively, with a car paint restorer, such as 'T-cut'.

4. If wire brushes are used, these should be made of a similar or better grade of stainless steel. Ensure that all abrasive media used are free from sources of contamination, especially iron and chlorides.

5. When cleaning a surface with any chemical preparation or abrasive medium, a trial should be done on a small, unobtrusive hidden or non-critical area of the surface, to check that the resulting finish matches with the original.

6. To avoid water marks, use clean rinsing water, such as reasonable quality potable (tap) water. Drying marks may be avoided using an air blower or wiping with clean disposable wipes.

7. Rust marks or staining on stainless steels is unlikely to be the result of corrosion to the stainless steel itself (similar marks may also be found on porcelain and plastic sinks). These marks are likely to result from small particles of carbon steel from wire wool

4.c (Cleaning of Condensers)

N.b. Cleaning of Condensers should be carried out at least once per month, failure to do so will result in your warranty being voided, as this can damage other components.

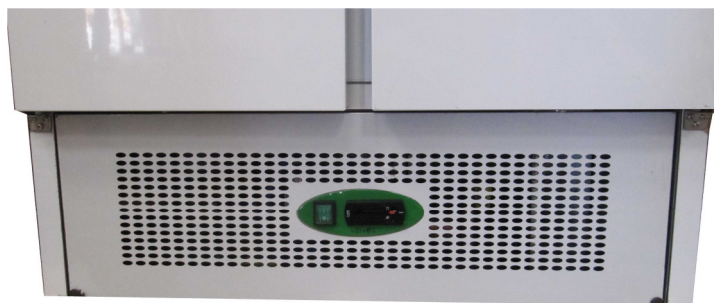
Firstly remove the cover to get to your condenser, there are three types of cover, all you will need is a basic set of screw drivers, a soft bristled brush and a Hoover.

Type 1: (Upright cabinets)

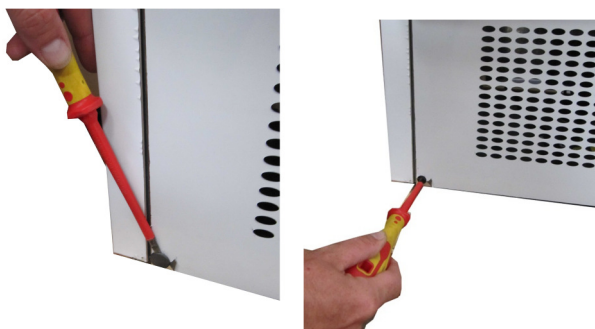
Open the front door and then locate the two screws, unscrew and then open the front panel.



Type 2: (Saladettes with Under mount Condensing Units)



Remove Plastic covers, then unscrew as shown below and cover can be pulled downward.



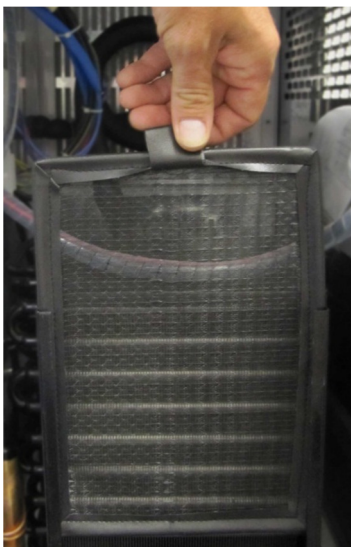
Type 3: (Counters with Side Mount Condensing Units)

Open the far door next to the control panel, and locate the two screws, one at the top and bottom and then open the door from the screwed edge.



N.b. Ensure that when cleaning condensers that the cabinets are off and the plug is removed from the socket!

Once you have opened the Condensing Compartment, firstly remove the black plastic mesh filter, and wash this thoroughly and then hang to dry. Take a soft bristled brush with care in brushing only downwards in the direction of the fins, (beware the fins can be very sharp) then using a Hoover carefully go as close to the fins without bending them to remove out any dust that may be inside the condenser fins. Once you are finished replace the black mesh filter and replace the Stainless Steel condensing unit cover.



Step 1: Remove Filter



Step 2: Brush Condenser



Step 3: Hoover Condenser

Finally switch the cabinet back on, and repeat this process at least once per month.

4.d (Door Gaskets)

Door Gaskets are a perishable part, and are easily changeable. To clean or replace a gasket, you can simply pull it out of its recess and then to replace simply push in place with the palm of your hand.

IF YOU REQUIRE ADDITIONAL DOOR GASKETS PLEASE PHONE YOUR LOCAL DISTRIBUTOR!

4.e (Shelf Guides & Shelves)

Shelves and guides should be cleaned regularly, again using mild detergents and non-abrasive cleaning cloths. You should also take care of the positioning of your shelves to ensure good air flow within the cabinet.

IF YOU REQUIRE ADDITIONAL SHELF GUIDES OR SHELVES PLEASE PHONE YOUR LOCAL DISTRIBUTOR!

Warranty

5.a (Types of Warranty)

You should clarify what type of warranty you have purchased through your local dealer.

Parts Only, which will mean either you are taking on the labour of any service required or your local distributor will carry the labour side of your warranty.

Full Genfrost Parts and Labour warranty, this warranty is covered entirely by Genfrost and any claim should be made through your distributor. You will be asked for a deposit for the call and if proven fault is down to the manufacturer then the deposit charge will be refunded however if the call is deemed user error, installation error or poor maintenance then the full cost of the call may be enforced.