

DAILY CHECKLIST

- We recommend that you remove all products each evening and place it into a cold room over night.
- Switch off the Cabinet every evening. This enables you to clean the cabinet in the evening, leaving the cabinet clean and ready to run in the morning.
- In the Morning please allow the cabinet to run for 10 minutes to come down to holding temperature before placing Stock into it.

ASTRON

Engineering Ltd.

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Instruction manual CHEESE SERVEOVERS

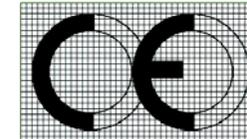


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Please pay close attention and follow all the Instructions as set out below.

Installation:

1. Correct location should be identified on shop floor for the Cabinet.
2. Remove all Internal and External packaging. The Cabinet should then have its “Travelling Wheels” removed by an authorised and competent person.
3. The Four adjustable legs should be inserted and adjusted to the appropriate height.
4. The Cabinet should then be lowered to the ground at a gentle rate.
5. Once the Cabinet is sitting on the floor all the adjustable legs should be in contact with the floor, then ensure that the Cabinet is completely level in all directions. This will enable all excess water to fall away through the drain and for proper operation of the drain drawer.
6. Fit Stainless Steel Skirting to finish flush with Floor.

Cleaning of Cabinet:

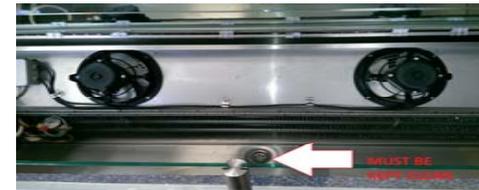
Interior: Recommended Daily

THE CABINET MUST BE SWITCHED OFF FOR A THOROUGH INTERIOR CLEAN.

1. Remove all Trays & Dividers as illustrated below.



2. To clean the perforated ‘air return grill’, remove the perforated ‘air return grill’ using the finger holes provided as illustrated below. Use a warm soapy solution to clean.



3. To clean top of fan tray, lift up using handle Provided, as illustrated below.



A Qualified Person only should carry out all Electrical Connections.

Ventilation:

1. It is essential to ensure that the Cabinet is to be located in an area that has adequate ventilation around it at all times.
2. THE REFRIGERATED GAS CONTAINED WITHIN THE CABINET IS R404a. (MSDS on request)

Controls:

- a. The Temperature digital display is positioned at eye level for easy reading.
- b. The Temperature is set to operate between the temperatures 0°C to 3°C.
- c. The settings are set to the Central refrigeration network and must only be changed by a Refrigeration Contactor.

Under no Circumstances are the settings to be altered. If a change of settings is required please contact [Refrigeration Contractor](#)

Cleaning of the Cabinet: Recommended Daily

Exterior:

1. The Exterior of the Cabinet should be cleaned at least once a day to enhance the look of the Cabinet.
2. The Cleaning of the Stainless Steel, Laminate, Corian, should be carried out using a light detergent, warm water and a soft cloth.
3. The Cleaning of the Glass should be done using a soft cloth and a food safe glass cleaner.

Electrical Connection:

1. Alternatively the Cabinet can be wired directly to a suitable mains connection via a correctly wired 220 Volt mains.
2. The Cabinet has a full isolator switch, which is located on the side of the Electrical Box.



3. This Box contains the PCB Board (Control Unit) also the MCB's which control the power to the controller, fans and lights.