

Operating & Safety guidelines Gram Fridges

GENERAL SAFETY

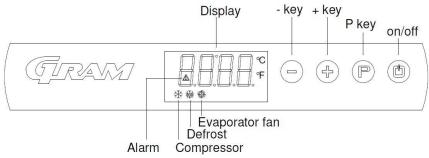
- Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip.
- Never operate electrical switches with wet hands.
- Always switch off and unplug the equipment from the power supply before moving or cleaning.

ELECTRICAL SAFETY

- The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.
- Keep the power cable out of harm's way.
- Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.
- Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

OPERATING GUIDE

- Position the unit where it is to be used, well away from any heat source and with sufficient clearance all round for air circulation.
- Ensure that it is level. Apply the brakes on the braked castors if fitted.
- It is important that after the unit has been positioned, it is allowed to settle for at least 30 minutes before it is switched on. Failure to do so can damage the unit. Do not move or tilt the unit during use.
- To turn on the cabinet, push the power button for 2 seconds. The display shows the actual cabinet temperature, and indicates that power is connected. The cabinet is turned off likewise, by pushing for 2 seconds.
- The temperature should be pre-set but if not, turn the thermostat to a midway setting.
- Switch the unit on and **leave** the unit for 2-3 hours before placing food/drinks inside.
- Once ready, load the unit as required. If both raw and cooked meats are to be placed in the unit, they should be on separate shelves with the raw placed below the cooked.



TEMPERATURE SETTING - The temperature is set as follows:

- Push the P button, the compressor lamp (Icicle symbol) flashes.
- Push + or to set the temperature.
- Push P again to save the set value. If there is a power failure, the controller will remember the settings. When the power returns, the cabinet will start up again.

TEMPERATURE ALARM

- The controller is equipped with a temperature alarm, which constantly monitors the cabinet temperature. The lamp lights (! in a triangle), if an alarm has occurred.
- The following alarms can be displayed:
- AL low temperature alarm
- AH high temperature alarm
- Id open door alarm

CLEANING

- Disconnect from the mains supply before wiping clean
- Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch

Any problems please call 01789 491133

