



Multi-Temp Refrigerated Chef Drawers

0°C ~ 8°C / -18°C ~ -22°C



Installation, Operation & Maintenance Manual
(HC Gas R290 used)

Safety Tips

- Position on a flat, level and stable surface.
- Position the cabinet in the correct environment with adequate ventilation space behind, in front and above the unit.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
- Consult Local and National Standards to comply with The following: ·Health and Safety at Work Legislation ·BS EN Codes of Practice ·Fire Precautions ·IEE Wiring Regulations ·Building Regulations
- The electrical power supply must be protected by and Earth Fault Protective device like an RCD, or RCBO. **DO NOT** use Extension leads.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT use the appliance outside.
- DO NOT use this appliance to store medical supplies.
- DO NOT use electrical appliances inside the appliance. (e.g. heaters, ice-cream makers etc.)
- DO NOT stand or support yourself on the drawers.
- Gas fired equipment should have an additional shield below to protect the worktop from radiated heat.
- DO NOT allow oil or fat to come into contact with the plastic components or seals. Clean immediately if contact occurs.
- Bottles that contain a high percentage of alcohol must be sealed and placed vertically in the refrigerator. DO NOT place bottles in the cabinet when set to freezer mode.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packing away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an agent or a recommended qualified technician in order to avoid a hazard.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your product. Failure to follow the instructions or incorrect use may invalidate the manufacturer warranty.

Pack Contents

- Refrigerated counter
- Drawer(s)
- Instruction manual
- 2 x Rear Spacer fittings

We pride ourselves on quality and service, ensuring that at the time of packing the contents are supplied fully functional and free of damage. Should you find any damage as a result of transit, please contact your dealer immediately.

Installation Note:

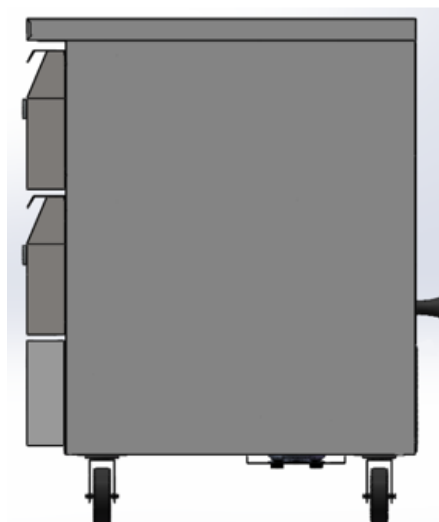
If the appliance has not been stored or moved in an upright position, let it stand upright for approximately 6 hours before operation. If in doubt allow the appliance to stand.

1. Remove the appliance from the packaging. Make sure, that all protective plastic film and coatings are thoroughly removed from all surfaces.
2. Maintain a distance of 100mm between the unit and walls, ceilings or other objects for ventilation. Increase this distance if the obstacle is a heat source.
3. Ensure the ambient temperature in front of the appliance is below 30°C
4. Beware of enclosed rooms with other refrigeration equipment as additional ventilation may be required.
5. Ensure cabinet is level, use the adjustable feet to level as necessary.
6. Ensure mains supply leads are not trapped and are connected to an appropriate fixed electrical outlet which is protected by an Earth fault protective device like an RCD or RCBO.

Note: Before using the appliance for the first time, clean the drawers and interior with warm soapy water thoroughly dry afterwards.

Installing rear spacers

The spacers and bolts are included with the user instructions; these should be screwed into the rear panel as per below:



Operation

Storing Food

To get the best result from your appliance, follow these instructions:

- Only store foodstuffs in the appliance when it has reached the correct operating temperature. Products must be pre-chilled before loading into the counter.
- Do not store inflammable, explosive, volatile fluid or gas inside the appliance.
- Do not place hot food or liquid inside the appliance.
- ALL food must be covered / packaged including sauces.
- Do not overload each drawer, allow sufficient space to allow for air movement around the products.
- Load products carefully into the appliance to avoid damaging/ scratching the surfaces
- Clean up any spillage immediately to avoid possible blockage and cross contamination of foods
- Do not obstruct the fans inside the appliance.
- Avoid opening the drawers for prolonged periods of time.
- Observe temperature and log temperatures every 2 hours.

Turn on

1. Close the drawer(s) and turn on the socket.
2. Switch on the power [I]. The current temperature within the appliance is displayed.
3. Set the temperature to your desired set point. Allow ½ hour before loading the cabinet.



Adjusting the Set Temperature

1. Press and hold the set button for 3 seconds till the C led starts blinking with the current set temperature shown
2. Use the arrow keys to adjust to the required set temperature setting.
3. Press the set key to store, then leave for approx. 5 secs till the display shows the cabinet temperature, the cabinet will then cool down to the new set temperature. NOTE! The temperature shown on the display will fluctuate during normal use as the unit regulates the cabinet temperature.

Manual Defrost

The appliance will automatically run a defrost cycle every four hours. During this part of the cycle, the temperature may rise slightly, however the product temperature will not be affected.

Note: The cycle starts from the time the appliance is initially powered up.

To manually defrost the appliance:

1. Press and hold the DEFROST button for 5 seconds.
2. The defrost cycle will start immediately and the Defrost LED symbol illuminates. The defrost will last a maximum of 30 minutes.

Note: Starting a manual defrost also resets the automatic defrost timer.

Cleaning, Care & Maintenance

- Switch off and disconnect from the power supply before cleaning.
- Clean the interior of the appliance daily and as often as possible.
- Do not use abrasive or corrosive cleaning agents or sprays. These can leave harmful residues.
- Clean the drawer seal with warm water with a mild detergent only.
- Always wipe dry after cleaning. Stainless steel cleaner can be applied to stainless steel surfaces to preserve the finish.
- Take care when cleaning the rear of the appliance. Sharp edges can cut.
- An agent or qualified technician must carry out repairs if required.

Cleaning the Condenser:

Periodically cleaning the condenser can extend the life of the appliance. We recommend cleaning the condenser ONCE A MONTH especially in warmer ambient temperatures. This is sited underneath the cabinet behind the front ventilated panel, which is secured by two screws to gain access for cleaning with a brush or

vacuum cleaner, Care must be taken not to damage the thin surface, gently brush the surface. We recommend that a skilled person or qualified technician cleans the condenser.

Troubleshooting

If your appliance develops a fault, please check the following table before making a call to your retailer.

Fault	Probable Cause	Action
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call your agent or qualified technician
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	Internal wiring fault	Call your agent or qualified technician
The appliance turns on, but the temperature is too high/low	Too much ice on the evaporator	Defrost the appliance
	Too hot / lack of ventilation	Increase ventilation ensure front and rear vents are not obstructed.
	Condenser blocked with dust	Arrange the cleaning of the condenser
The appliance turns on, but the temperature is too high/low	Drawers are not shut properly	Check drawers are shut and seals are not damaged
	Appliance is located near a heat source/ high ambient / draughty location	Move the refrigerator to a more suitable location / increase ventilation
	Unsuitable foodstuffs are being stored in the appliance	Remove any excessive hot foodstuffs or blockages to the fan
	Appliance is overloaded	Reduce the amount of food stored in the appliance
The appliance is leaking water	The appliance is not properly levelled	level the appliance
	The discharge outside is blocked	Clear the discharge outlet
	Vaporising tray overflowing	Drawers are not being shut and left open for long periods causing heavy ice buildup. Drawer seals defective
Troubleshooting process for abnormal sounds	Check if the product is placed level.	Level appliance and check contents are stable, space products apart..
	Check if there are any other items in contact with the product.	take other items off the product.
	Check if all the castors are in contact with the ground.	Adjust the castors to make contact with the ground.

Technical Specifications

MODEL	Description	Refrigerant	Temperature range	Input power (W)	Rated current (A)	Gross Capacity (L)	Net weight (Kg)	Product dimensions WxDxH (mm)
BZ-CHDR9-1	SINGLE 905mm wide Multi-temp Chef drawer 2 x 1/1GN	R290	0°C~+8°C -18°C~-22°C	260	2.2	85	70	905*700*645
BZ-CHDR9-2	DOUBLE 905mm wide Multi-temp Chef drawer 4 x 1/1GN	R290	0°C~+8°C -18°C~-22°C	520	4.4	170	109	905*700*905
BZ-CHDR12-1	SINGLE 1230mm wide Multi-temp Chef drawer 3 x 1/1GN	R290	0°C~+8°C -18°C~-22°C	270	2.2	124	88	1230*700*645
BZ-CHDR12-2	DOUBLE 1230mm wide Multi-temp Chef drawer 6 x 1/1GN	R290	0°C~+8°C -18°C~-22°C	540	4.4	248	128	1230*700*905

Electrical Wiring

Appliances are supplied with a 3 pin, BS1363 plug and lead, with a 13 amp fuse as standard.

The plug is to be connected to a suitable fixed mains socket outlet; extension leads or plug adaptors should not be used.

Appliances are wired as follows: Live wire (coloured brown) to terminal marked L Neutral wire (coloured blue) to terminal marked N Earth wire (coloured green) to terminal marked E.

All appliances must be earthed, using a dedicated earthing circuit. If in doubt, consult a qualified electrician.

The electrical socket outlet must be protected by an Earth fault protective device such as an RCD, RCBO.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

R290 refrigerant is used for this equipment.



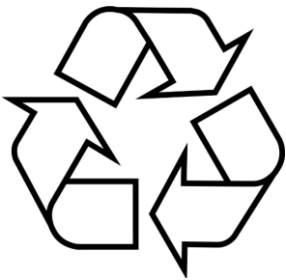
Caution!

Consult repair manual/owner's guide before attempting to install or service this product. All safety precautions must be followed. Dispose of properly in accordance with federal or local regulations. Risk of fire or explosion due to puncture of refrigerant tubing. Follow handling instructions carefully.

Danger!

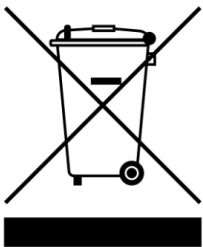
Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

Disposal



EU regulations require refrigeration product to be disposed of by specialist companies who remove or recycle all gases, metal and plastic components. Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally. All packaging materials should be disposed of in an environmentally friendly way. The cardboard may be re-used or recycled. The protective foil and the foam cushions are CFC-free. Do not allow children to play with the packaging and destroy plastic bags safely.

Environmental protection



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centers (if available).

Compliance

Parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities. Products have been approved to carry the following symbols:

