

## **Product Usage Guide - Multidecks**

Multidecks are sensitive to ambient conditions. Keep ambient temperatures as low as possible. Multidecks are only guaranteed to work in ambient temperatures of 25°C. Temperatures above this will cause internal cabinet temperatures to rise.

Multidecks are sensitive to air flow. DO NOT place multidecks in a draughts. In a draught, multidecks have their own cold air blown out, causing the cabinet to lose temperature and ice up. Draughts can be caused by open doors or windows, fans or air conditioning systems.

Multidecks are prone to picking up dust and debris from the floor. Regular cleaning of the condenser is essential or the cabinets will be damaged. This should be performed with a soft brush or preferably a vacuum nozzle, a minimum of once a month. For cabinets sited in busy environments such as foyers, or busy retail areas, it is recommended that cleaning be more frequent.

Ensure the cabinet is positioned level. This is important to allow defrost water to drain away.

Do not place the cabinet close to a heat source such as radiators, heated units or cooking appliances as this will effect the efficient running of the cabinet.

Do not site units in direct sunlight as this will have an adverse effect the temperature inside the cabinet and will cause food to spoil.

All cabinets produce hot air that needs to escape. Ensure any site has sufficient ventilation at all times especially at night if doors are closed.

If the unit is fitted with an integral night blind use this when the cabinet is not in use overnight to improve energy efficiency.

All cabinets are designed to take pre-chilled produce. Trying to chill warm or even ambient foods will have an adverse effect on any existing products in the cabinet and also the refrigeration equipment.

Do not set the controller at too low a temperature. Not only will this increase running costs but can also cause the cabinet to ice up. Icing will cause temperatures to actually rise. If this happens, switch the machine off and defrost overnight. Switch back on and set the temperature higher.

## **Daily Checks**

Check the loading of the cabinet visually and keep the air channels free from products and packages (see airflow diagrams on the next page).

Ensure that the air flow is cold by feeling the air, placing your hand against the air channel. The flow should be strong at all times. Do not check the air flow during defrost.

Check the drain is clean and fully clear.

The information here is for general correct usage for multideck chillers. Take time to consult the cabinet user manual for more specific information.

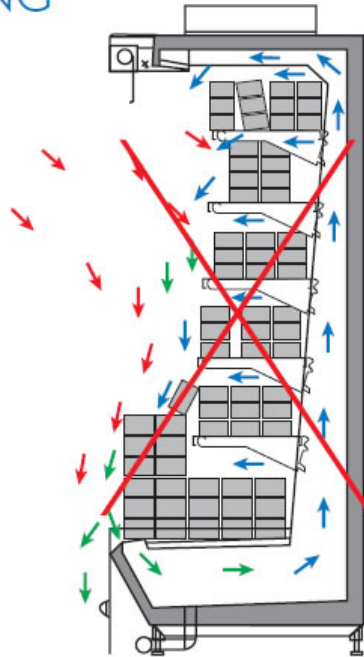
**IMPORTANT:** Please refer to this list before submitting a service call. Any faults caused by incorrect usage are not covered by the warranty and will be chargeable.

## Airflow

### INCORRECT LOADING

DO NOT LOAD LIKE THIS!

Overloaded cabinets and disrupted air channels cause disrupted air circulation.



### CORRECT LOADING

3cm (30mm) between the products and the shelf above.

Keep the air channels free.

