

CLEANING

The exterior of the appliance can be cleaned by washing with a mixture of warm water and mild detergent.

WARNING

Before dismantling the compressor air grill, always make sure the plug has been disconnected from the outlet.

If the freezer has been modified or unauthorized personnel have worked on it, Celco refuses any responsibility for both personal and property damages.

TROUBLE SHOOTING

- * **Unit does not run.**
 - Is the unit plugged in?
 - Is there power at the receptacle?
 - Has a fuse been blown?
 - Is the thermostat set correctly?

- * **Unit does not cool sufficiently.**
 - Is the thermostat set properly?
 - Is the layer of frost over 3 mm.?
 - Is the unit installed too close to heat source?
 - Is the unit condenser blocked off?

If you have checked the above points and the freezer is still not working satisfactorily, please contact your dealer.

Celcold

COMMERCIAL REFRIGERATION EQUIPMENT

**OPERATING INSTRUCTIONS
INSTALLATION * OPERATION
MAINTENANCE**

CF and **CAT-F** series
CABINET FREEZERS

A product of :

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INTRODUCTION

The units covered in this manual are all CF and CAT-F Cabinet Freezers.

These units are designed and produced for easy installation, cleaning, operation and maintenance.

GENERAL INSTRUCTIONS

Carefully examine the cabinet for shipping damage before discarding the packing material. If any damage is found, contact the delivery carrier immediately and have his agent prepare an inspection report for the purpose of registering a claim. **THIS IS YOUR RESPONSIBILITY.**

LOCATION

The freezer should be placed on an even floor, preferably in a well ventilated room and as far away as possible from any source of heat. (Central heating or direct sun ray, etc.) Any side of the freezer should be at least 4" from the wall so that the warm air from the compressor motor and the mild heat from the cabinet's exterior can be dissipated.

ELECTRICAL REQUIREMENTS

The power supply to the cabinet must conform to all National and Local electrical codes. A separate circuit is recommended for each cabinet to prevent loss of product if another appliance on the same circuit causes supply failure. Note: The supply voltage must not vary more than ten per cent from that shown on the data plate located on the rear of the cabinet. If there is any doubt - contact an authorized electrician.

OPERATION

After starting the appliance, it is advisable to wait until the cabinet is down in temperature and cycling on thermostat control.

TEMPERATURE CONTROL

The thermostat control is located in the compressor compartment, behind the air grill.

Cabinet temperature can be adjusted by turning the knob in the required direction. Fully anti-clockwise is the warmest position and fully clockwise is the coldest.

WARNING

It is dangerous to place sealed containers of carbonated liquids (sparkling drinks, etc.) in the freezer.

DEFROSTING

In time frost will build up in certain areas, i.e. on the sides just below the lid. This frost should be scraped away periodically using a wooden or plastic scraper.

Never use metal or sharp instruments as the interior surfaces of the freezer may be damaged. If possible, move existing foods to one side of the cabinet - scrape off frost and then move foods back in order to gain access to the other side.

Periodically complete defrosting will become necessary. This should be carried out if the frost buildup cannot all be scraped away, or if it begins to interfere with the food storage. Choose a time when the stock of frozen food is low and proceed as follows:

1. Take out the frozen food, turn the freezer off at the main supply and leave the lid open. Ideally, the produce should be put into another freezer
2. When the ice in the cabinet has completely thawed, dry the cabinet thoroughly and clean the interior with a solution of water and bicarbonate of soda (2 tablespoons bicarbonate of soda to one quart of water).
3. Thoroughly dry the cabinet again and proceed as described in paragraph marked **Operation**.