

Royal Catering RCKV-150/33-7

Royal Catering RCKV-150/33-7 Refrigerated Display Case Instruction Manual

1. INTRODUCTION

The Royal Catering RCKV-150/33-7 refrigerated display case is a professional appliance designed for keeping food fresh and attractively displayed in commercial settings such as restaurants, cafes, ice cream parlors, bars, and hotels. This unit is ideal for both serving and preparation areas, including pizzerias and salad bars. It features a robust stainless steel construction, a temperature range of 2 to 10 °C, and an automatic defrost function to ensure optimal performance and hygiene.

Please read this instruction manual carefully before operating the device to ensure safe and efficient use. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

General Safety:

- Ensure the appliance is placed on a stable, level surface capable of supporting its weight when fully loaded.
- Do not operate the appliance if it is damaged or malfunctioning. Contact qualified service personnel.
- Keep children and unauthorized persons away from the appliance.
- This appliance is for commercial use only.

Electrical Safety:

- Connect the appliance only to a properly grounded power outlet with the correct voltage (230 V) and frequency.
- Do not use extension cords or adapters.
- Never touch the power plug with wet hands.
- Always unplug the appliance before cleaning or maintenance.

Refrigerant Safety (R600a):

- This appliance contains R600a refrigerant, which is flammable. Handle with care.
- Do not damage the refrigerant circuit. In case of damage, avoid open flames and sparks, and ventilate the room immediately.

- Only qualified personnel should service the refrigerant system.

3. WHAT'S IN THE BOX

Carefully unpack the contents and check for any damage. Ensure all components are present:

- RCKV-150/33-7 Refrigerated Display Case
- 6 x GN container brackets
- Glass cover
- Mounting hardware
- Instruction manual

4. SETUP

1. **Unpacking:** Remove all packaging materials and protective films from the appliance. Retain packaging for potential future transport.
2. **Placement:** Position the display case on a firm, level, and stable surface. Ensure adequate ventilation around the unit, especially at the rear and sides, to allow for proper heat dissipation. Avoid direct sunlight, heat sources, and areas with high humidity.
3. **Leveling:** Use the adjustable feet to ensure the unit is perfectly level. This is crucial for proper drainage and efficient operation.
4. **Component Installation:** Install the GN container brackets into the designated slots. Carefully place the glass cover onto the unit, securing it with the provided mounting hardware.
5. **Initial Cleaning:** Before first use, clean all interior and exterior surfaces with a mild detergent and a soft cloth. Rinse thoroughly and dry completely.
6. **Settling Period:** After moving or positioning the unit, allow it to stand upright for at least 2-4 hours before plugging it into the power supply. This allows the refrigerant to settle.
7. **Power Connection:** Plug the power cord into a grounded 230 V AC outlet.



Figure 1: Front view of the Royal Catering RCKV-150/33-7 Refrigerated Display Case with glass cover and GN container slots.



Figure 2: The refrigerated display case shown in a commercial setting, holding various food items in GN containers.

5. OPERATING INSTRUCTIONS

1. **Power On/Off:** Locate the power switch on the control panel. Flip the switch to the 'ON' position to power on the unit. The LED display will illuminate.
2. **Temperature Setting:** The unit features a Dixell digital thermostat. Use the 'SET' button and the up/down arrows on the control panel to adjust the desired temperature between 2 °C and 10 °C. The display will show the current internal temperature.
3. **Loading GN Containers:** The display case is designed to hold up to seven GN 1/4 containers with a depth of up to 150 mm. Alternatively, it can accommodate three GN 1/2 containers combined with one GN 1/4 container. Ensure food items are pre-chilled before placing them in the unit to maintain optimal temperatures and energy efficiency.
4. **Automatic Defrost:** The unit is equipped with an automatic defrost function that initiates a defrost cycle approximately every 6 hours. This helps prevent ice buildup and maintains cooling efficiency.
5. **Manual Defrost:** If necessary, a manual defrost cycle can be initiated via the control panel. Refer to the specific instructions for the Dixell thermostat model for details on manual defrost activation.



Figure 3: Close-up of the control panel, showing the illuminated power switch and the digital temperature display (Dixell thermostat).

6. MAINTENANCE

Regular maintenance ensures the longevity and efficient operation of your refrigerated display case.

- **Daily Cleaning:** Wipe down all interior and exterior stainless steel surfaces and the glass cover with a mild, food-safe detergent and a soft cloth. Avoid abrasive cleaners or scouring pads that can scratch the surfaces.
- **Defrosting:** While the unit has an automatic defrost function, periodically check for excessive ice buildup. If manual defrost is needed, remove all food items, unplug the unit, and allow the ice to melt naturally. Do not use sharp objects to remove ice.
- **Condenser Coil Cleaning:** The condenser coils, typically located at the rear or bottom of the unit, should be cleaned regularly (e.g., monthly) to ensure efficient cooling. Use a soft brush or vacuum cleaner to remove dust and debris. Ensure the unit is unplugged before cleaning the coils.
- **Door Gasket Inspection:** Regularly inspect the door gaskets for any signs of wear, tears, or damage. Damaged gaskets can lead to air leaks, reducing cooling efficiency and increasing energy consumption. Replace damaged gaskets promptly.
- **Professional Servicing:** It is recommended to have the appliance inspected and serviced by a qualified technician at least once a year to ensure all components are functioning correctly and to address any potential issues.

7. TROUBLESHOOTING

If you encounter issues with your refrigerated display case, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on	No power supply; Power switch off; Blown fuse/tripped breaker	Check power cord connection; Ensure power switch is ON; Check building's electrical panel
Unit is not cooling sufficiently	Temperature setting too high; Poor ventilation; Dirty condenser coils; Door gasket leak; Overloaded with warm food	Adjust temperature setting; Ensure adequate clearance around unit; Clean condenser coils; Inspect and replace gaskets; Do not overload with warm food
Excessive noise	Unit not level; Loose components; Fan obstruction	Level the unit; Check for loose parts and tighten; Ensure fan is clear of obstructions
Water pooling inside/outside	Blocked drain hose; Excessive humidity; Door left open	Clear drain hose; Ensure proper ventilation; Keep door closed when not in use

If the problem persists after attempting these solutions, please contact qualified service personnel.

8. SPECIFICATIONS

Feature	Detail
Model	RCKV-150/33-7
Brand	Royal Catering
Dimensions (L x W x H)	151 x 35 x 45.5 cm
Weight	41.95 kg
Capacity	44 Liters
Temperature Range	2 - 10 °C
Power	115 W
Voltage	230 V
Rated Current	1.2 A
Energy Consumption	1.2 kW/24h
Refrigerant	R600a/35g
Cooling System	Static
Defrost Function	Automatic (Airflow-System)
Thermostat	Dixell, Digital
Number of GN Containers	7 x GN 1/4
Electrical Protection Class	I

Feature	Detail
Noise Level	35 dB
Power Cord Length	2.4 m
Material	Stainless steel, Safety glass



Figure 4: Dimensional drawing of the RCKV-150/33-7, indicating length (151 cm), width (35 cm), and height (45.5 cm).



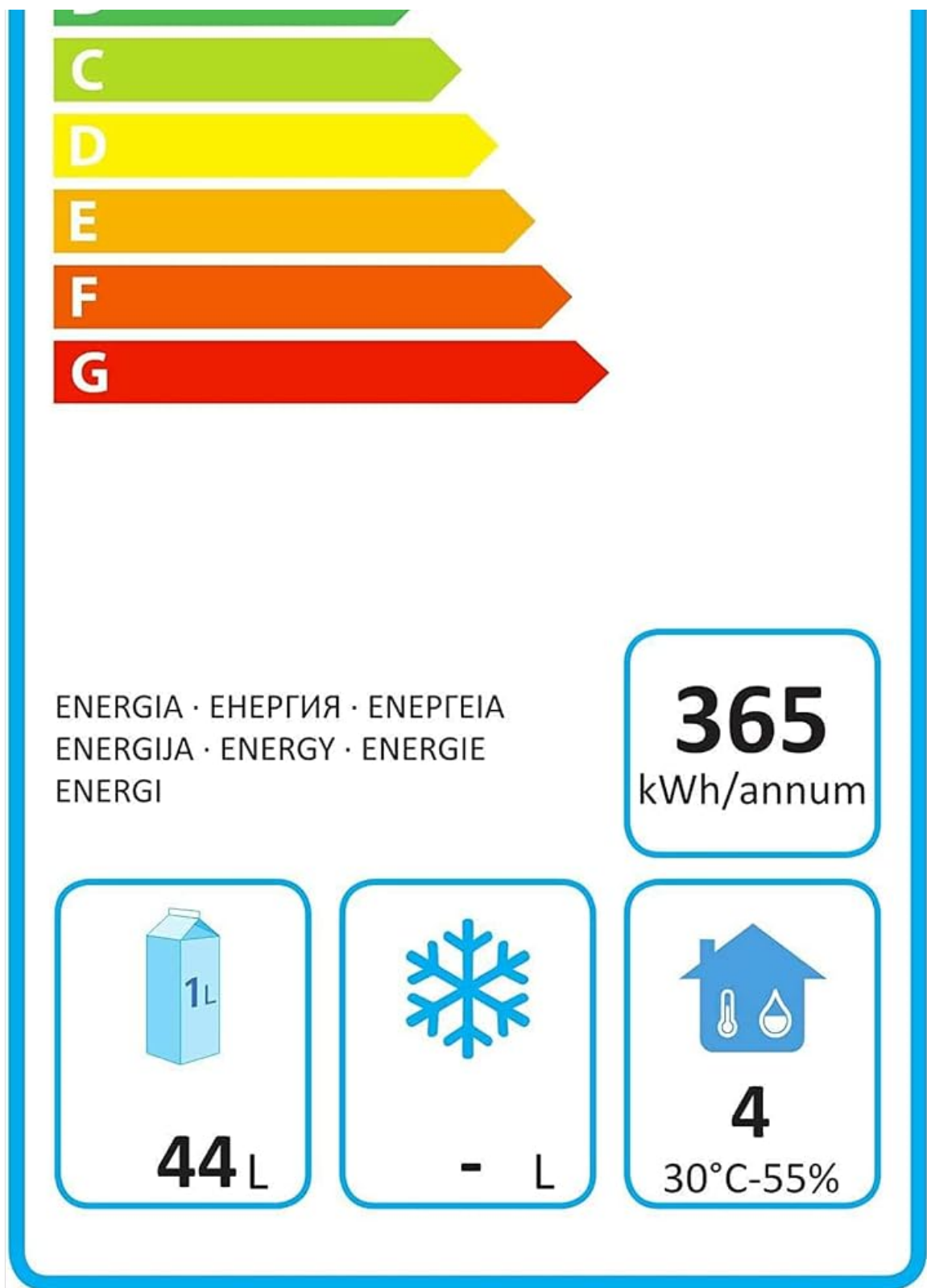


Figure 5: Energy label for the RCKV-150/33-7, showing energy class, annual consumption (365 kWh/annum), and capacity (44 L).

9. WARRANTY AND SUPPORT

Royal Catering products are manufactured to high quality standards, ensuring reliability and performance for professional catering needs. We are committed to providing durable and efficient equipment.

For any questions regarding operation, maintenance, or technical issues, please contact your retailer or the Royal Catering customer service department. Ensure you have your model number (RCKV-150/33-7) and purchase details available when seeking support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question