



fri-jado CC-Hot Custom Counter User Manual

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fri-jado CC-Hot Custom Counter



WARNING

Read the instructions before using the machine.

KEEP THIS USER MANUAL FOR FUTURE USE

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- We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.
- The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.
- As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual.
- This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof.
- The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

INTRODUCTION

General

This manual is intended for the user of the Hot CC (Custom Counter). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit. All pictograms, symbols and drawings in this manual apply to all available Hot CC (EU) models.

Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption.

Pictograms and symbols

In this manual, the following pictograms and symbols are used:



- **WARNING**

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.

- **WARNING**

Hazardous electrical voltage.

- **WARNING**

Danger of getting injured by hot surfaces.



- **SAFETY**

Wear safety gloves for installation and dismantling.

- Suggestions and recommendations to simplify indicated actions.
- Recycling symbol

Safety instructions



- **WARNING**

The outside and shelves of the unit can be very hot.

- **WARNING**

The maximum load on top of the unit may never exceed 10 kg.

- **WARNING**

See installation instructions for grounding requirements.



- **WARNING**

Risk of slippery floor: Spills may cause slippery surfaces, clean-up promptly.

- **WARNING**

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations. The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations. The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit. Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 5.
- The shelves, glass and back of the hot unit can get hot.
- The unit must be cleaned regularly to ensure proper functioning.
- Do not store explosive substances such as aerosol cans with flammable propellant in this appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be performed by children without supervision.

Hygiene WARNING

Immediately remove products in damaged packaging from the equipment and destroy the products. Clean all components that have come in contact with products from damaged packaging.

The quality of a fresh product always depends on hygiene.

- It is essential that products are packaged immediately after preparation.
- Prevent fresh raw vegetables or already prepared, cooled products from coming into contact with raw meat products to avoid transmitting salmonella.
- First thoroughly clean hands and/or tools that have touched raw meat.
- Immediately remove products in damaged packaging. Clean all components that have come into contact with products in damaged packaging.
- For hot products, the core temperature of the products at packaging should at least be 85°C.

Be aware that high humidity levels may encourage the growth of biological organisms in the environment. Refer to the cleaning instructions of section 5.

Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Humidified models: empty boiler if applicable.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.

Disposal



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.

DESCRIPTION OF THE UNIT

Technical description

The panels are made of galvanized steel plating, stainless steel or aluminum. Some of the visible internal and external parts have been provided with a powder coating. The glass used is tempered or laminated. The controls for operating the appliance have been mounted on the operator side of the unit. The product contact parts are made of stainless steel AISI 304, AISI 316 or AISI 430 and tempered glass. The cabinet has many different options and can be configured to exact customer specifications including glass shape, exterior cladding and interior configuration.

Intended use

The Custom Counter Hot FS is a serve over heated display cabinet intended for hot presentation of packaged and unpackaged food products. The cabinet utilizes a heating element mounted underneath the presentation area and fans to distribute hot air throughout the cabinet. Halogen quartz lamps are installed in the canopy to provide both radiant heat and lighting. A controller probe mounted on the fan plate regulates the temperature inside the cabinet by switching the heating element on and off. Optional steam humidification is available to keep presented products moist and attractive. It consists of a boiler with automatic water filling mounted underneath the cabinet that inserts moisture underneath the presentation area so it can be absorbed by the air flow. The Custom Counter Hot SS is an open fronted two level self-serve heated display cabinet intended for hot presentation of packaged food products. Sliding doors allow products to be loaded from the operator side. The cabinet uses Fri-Jado's patented heating system in which hot air is circulated through for optimal temperature distribution and energy efficiency. Long lasting high temperature resistant LED lighting is fitted to as standard. Any other use will not be regarded as intended use. The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories. Use the unit in perfect technical condition only.

Accessories

Your unit contains the following standard accessories:

- User manual.

For optional accessories contact customer.service@frijado.com.

INSTALLATION AND FIRST USE



All packing materials used for this unit are suited for recycling.

Before and during unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

Unpacking the unit

1. Unpack the unit as initiated on the unpacking instruction on the packaging.
2. Remove all remaining packing materials from the unit.
3. Remove the protective foil from the metal parts.

Installation and positioning

WARNING

- Electric shock hazard. Grounding instructions: only connect the appliance to an alternating current provided by a grounded hardwired supply, with a mains voltage in accordance with the information indicated on the data plate of the appliance.
- It is the consumer's responsibility to make sure the electrical installation conforms with current national and local codes and wiring regulations.
- Do not use a multi plug or extension cord. Such can result in fire, electrical shock, or other personal injury. Failure to follow these instructions can result in death or serious injury.

WARNING

Position the unit on a flat and horizontal surface. A temporally inclined plane of maximum 5° is allowed.

Note: Refer also to Installation Instructions.

- Place the unit level on a sufficiently sturdy floor.
- Be sure that the personnel have sufficient room to work with the unit.
- While positioning, keep the unit out of children's reach.
- The unit must be hard wired to the mains.
- Do not position a unit near a doorway, a ventilation device or a refrigerator in order to avoid any negative effects on the unit's operation by a cold airflow. The unit is designed for a maximum draft of 0.2m/s.
- Do not place into direct sunlight.
- Be sure that the minimum ambient temperature is 20°C.
- Humidified models: Minimum water pressure of 100 kPa. Maximum water pressure of 600 kPa. Max. 40°FH, conductivity 350-750 µS/cm.

First use

Before starting to use the unit, clean the inside thoroughly with mild detergent and water. After cleaning it wipe it with a cloth moistened with clean water to remove residual detergent, then dry the entire unit.

OPERATION AND USE

- The display and/or set value is not the product/unit temperature.
- The unit is set at 85°C intake air temperature. If required this temperature can be adjusted to some degree.
- At a ambient temperature of 20°C and an initial core temperature of 85°C these factory settings of the unit's temperature ensure a constant core temperature of at least 63°C for 4 hours.

Safety precaution



Don't open two front glass sections next to each other at the same time.

This can cause glass sections to touch each other, which can result in glass breakage in due time.

WARNING

The maximum shelf load is: 50 kg/m¹

Control Panel

On/Off Switches



Main Switch



Lighting*



Heating*



Humidifier*

* Depending on execution.

Temperature controller

⏻	Power on/off button*
⬆	UP-button
⬇	DOWN-button
SET ↩	SET-button



Picture for reference only.

* Switch on/off: hold UP-button for several sec.

Switching-on the unit

- Switch the main-switch on.
- Switch the heating on.
- Preheat the unit for approx. 30 minutes.
- Switch on the lighting (if applicable).
- Humidification: switch on (if applicable, refer to humidifier manual).



Loading the unit

- Only place products that have a core temperature of at least 85°C.
- Only package the hot products in bags or containers that are suitable for this purpose.
- To ensure a good contact with the heated trays, only place a single layer of products.
- The maximum carrying-capacity per shelf is 50kg/m¹, by equal load.





Checking the temperature in the unit

- During operation the display of the thermostat shows the temperature at the probe in the unit. The indication ON will light when the elements are active.

Checking the SET temperature

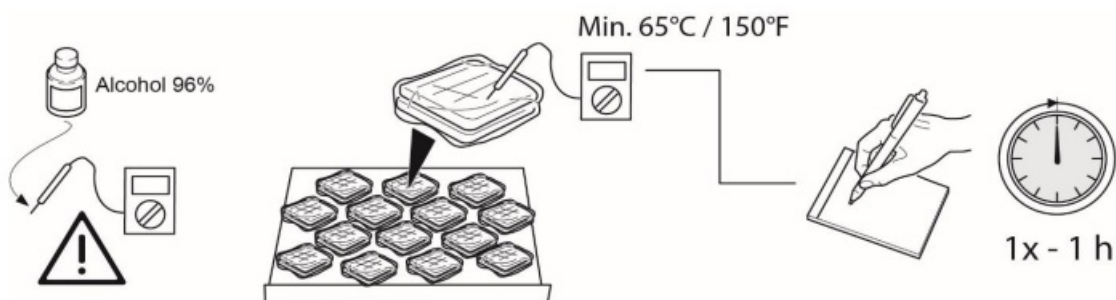
1. Scroll through the folders with  and  button until you find the folder Pb1, Pb2 or Pb3.
2. Press SET to view the value measured by the corresponding probe.

Adjusting the SET temperature

1. During operation the display of the thermostat shows the temperature in the unit.
2. Push once on the SET-button. The set temperature will appear on the display.
3. Push the  and  button within 15 sec.
4. Adjust the set temperature by means of the  and the  button.
5. Push once on the SET-button to store the new set temperature.

Checking the product temperature

- Once every hour, the product temperature should be checked using a digital thermometer. Write down the measured values in a log.
- Always use a disinfected thermometer sensor.



Switching off

- Remove all products from the unit. In order to avoid temperature drop of the products, store them in another warm holding unit.
- Switch the heating off.
- Switch the lighting off (if applicable).
- Switch the humidification off (if applicable).
- Switch the main-switch off.

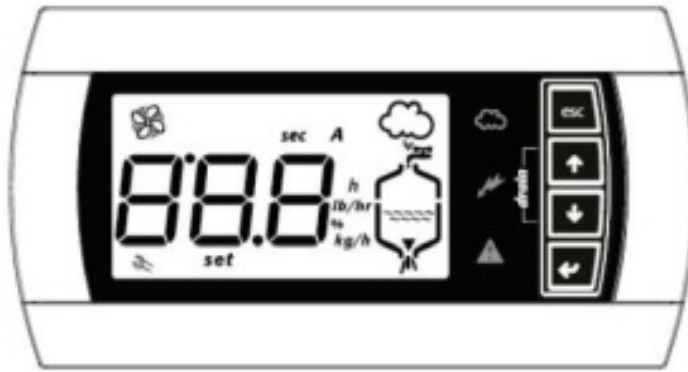
Humidifier/Steamer




- Refer to humidifier manual.


The unit provides a moist surrounding.

WARNING

Replace Tank after 1500 operating hours with mains water or after 5000 operating hours with demineralized water.



Sign	Meaning	Action
	Power Supply (green LED)	Switched on
	Humidifier operating (yellow LED)	Steady: operating; Flashing: transitory status
	Alarm (red LED)	Press ESC to mute the alarm. See table below for required

Alarm	Cause	Action
EF	No water	Check water supply
EL	Too high water level	Resets automatically
CL	Tank maintenance signal	Inform Service
-bu Ed E E E0 EP ES* Et H ^ H_ OFL PU	 Malfunction	Call Service

CLEANING AND MAINTENANCE



WARNING

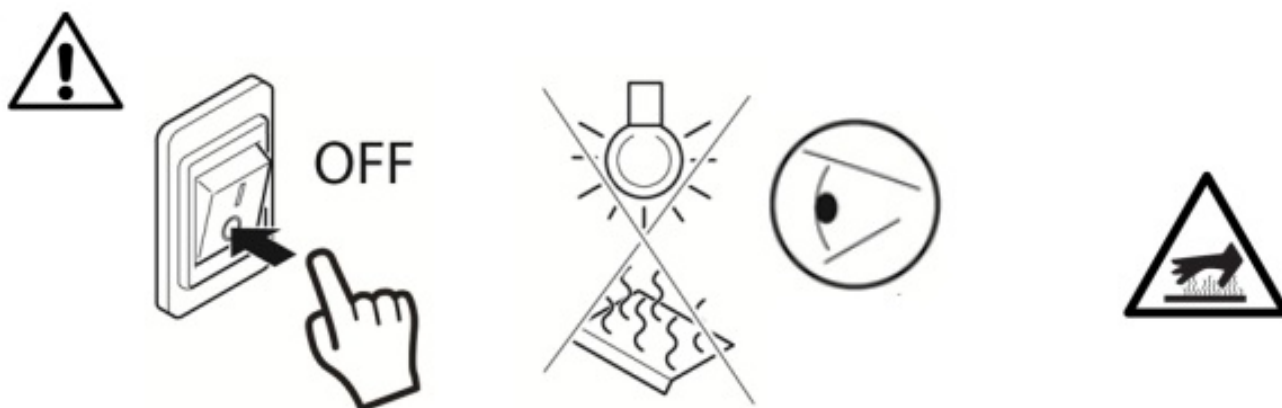
- Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.
- Mains power must be switched off during cleaning or maintenance and when replacing parts.

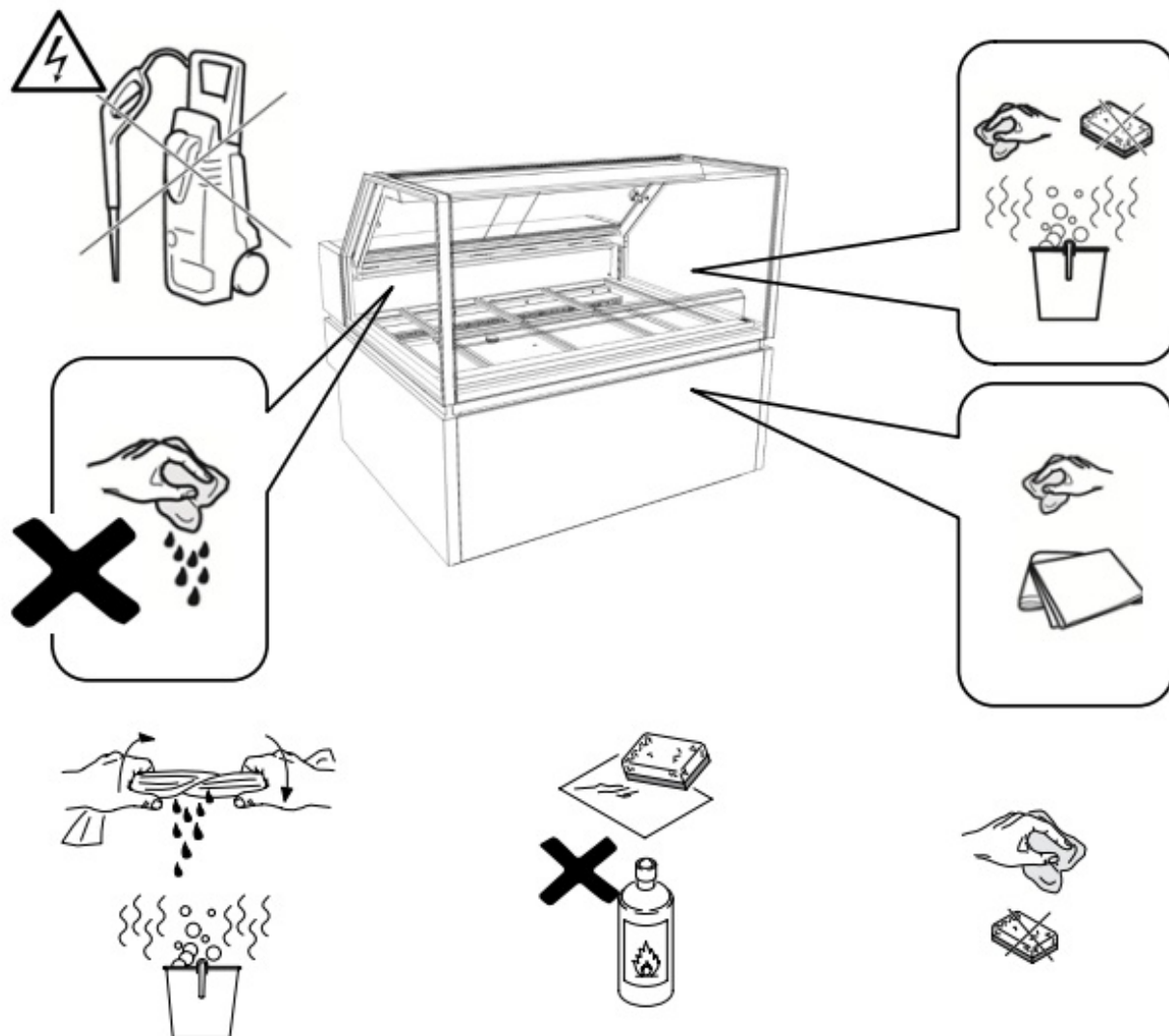
Because of hygiene aspects and optimum condition of the unit it is of utmost importance to keep a daily cleaning pattern from first use onwards.

Maintenance schedule

Item	Action	Frequency
Inside	· Clean, see section 5.2 .	Daily
Outside	· Clean, see section 5.3 . · Use Stainless Steel cleaning spray to remove stains, and restoring the gloss.	Weekly
Glass panes	· Clean, see section 5.3 .	Weekly
Bottom air guides	· Clean, section see 5.3 .	Weekly
Humidifier	· Clean, refer to humidifier manual.	Weekly

Daily Cleaning





Weekly Cleaning

WARNING

The control panel may only be cleaned using a damp cloth.

- Clean the outside of the unit with a small amount of hot water and a mild cleanser and using a soft brush or sponge. After cleaning it dry the outside with a cloth.
- Treat all cleaned surfaces with a suitable antibacterial agent.
- Rub dry with a soft cloth or a paper towel.

Cleaning the interior

Prepare the unit:

- Opening front glass (customer side), one at the time (!),
- Remove side glass,
- Remove sliding doors (operator side).

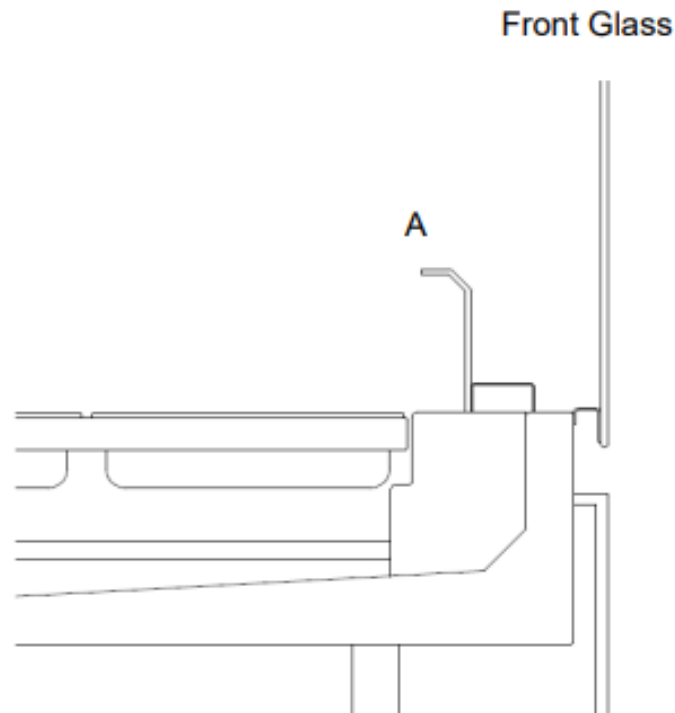
Clean the:

- Deck plates,

- Air inlet grid,
- Air outlet grid,
- Drain and inner tray.

Ensure all parts are placed back in the correct position/orientation:

- Air intake guide A.



MALFUNCTIONS AND SERVICE

Before you consult your dealer or the service agency when there is a fault, you can check the following points yourself:

- Is the power supply OK? Check the fuses and the earth leakage switch in the meter cupboard.
- Are all the switches in the correct position?

Item	Malfunction	Possible action
Unit	Unit does not work	<ul style="list-style-type: none"> • Check the power supply. • Are all switches in the correct position.
Unit	Display shows error code	<ul style="list-style-type: none"> • Contact your supplier or service agency.
Lamp	Does not light up	<ul style="list-style-type: none"> • Switch ON.
Humidifier	Red light flashes	<ul style="list-style-type: none"> • Refer to humidifier manual.
Window	Damaged	<ul style="list-style-type: none"> • Replace, contact your supplier or service agency.

TECHNICAL SPECIFICATIONS

WARNING

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

Self-service models

Model	Hot	SS 1000	SS 1250
Width	mm	1000	1250
Depth	mm	695	
Height	mm	1200	
Weight Net Approx.	kg	210	240
Ambient Temperature	°C	min. 20 – max. 30	
Relative humidity	%	max. 60	
Noise level (at workplace)	dB(A)	<70	
Voltage	V	1N~ 230	
Frequency	Hz	50/60	
Max. nominal Current	A	8.3	10.2

Full service models

Model	Hot	FS 750	FS 1000	FS 1250	FS 1500	FS 1750
Width	mm	750	1000	1250	1500	1750
Depth	mm	1223				
Height	mm	1200				
Weight Net Approx.	kg	180	240	300	360	420
Ambient Temperature	°C	min. 20 – max. 30				
Relative humidity	%	max. 60				
Noise level (at workplace)	dB(A)	<70				
Voltage	V	3N~ 230				
Frequency	Hz	50/60				
Max. nominal Current	A	5.6	7.6	9.7	11.2	13.2

Model	Hot	FS 2000	FS 2250	FS 2500	FS 2750	FS 3000
Width	mm	2000	2250	2500	2750	3000
Depth	mm	1223				
Height	mm	1200				
Weight Net Approx.	kg	480	540	600	660	720
Ambient Temperature	°C	min. 20 – max. 30				
Relative humidity	%	max. 60				
Noise level (at workplace)	dB(A)	<70				
Voltage	V	3N~ 230				
Frequency	Hz	50/60				
Max. nominal Current	A	15.3	17.3	19.3	20.9	22.9

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Documents / Resources

	<p>fri-jado CC-Hot Custom Counter [pdf] User Manual CC-Hot Custom Counter, CC-Hot, Custom Counter, Counter</p>
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References

- [Fri-Jado - Making food irresistible](#)
- [Fri-Jado - Making food irresistible](#)