

# OPERATING & SAFETY GUIDE

## SINGLE OR DOUBLE CHILLERS



### GENERAL SAFETY

Contact Blue Sky Event Hire for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs. Never operate electrical switches with wet hands.

Always switch off and unplug the equipment from the power supply before moving or cleaning. Check the equipment before use, if it shows signs of damage request a replacement.

### ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.

If the equipment fails to operate or the power cable or plug become damaged, contact Blue Sky Event Hire. Do not try to repair it yourself.

Keep the power cable out of harm's way. Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

### OPERATING GUIDE

Position the unit where it is to be used, well away from any heat source and with sufficient clearance all round for air circulation. Ensure that it is level. Apply the brakes on the braked castors if fitted.

It is important that after the unit has been positioned, it is allowed to settle for at least 20 minutes before it is switched on. Failure to do so can damage the unit. Do not move or tilt the unit during use.

The temperature should be pre-set but if not, turn the thermostat to a midway setting. Switch the unit on and leave the unit for 2-3 hours before placing food/drinks inside.

Once ready, load the unit as required. If both raw and cooked meats are to be placed in the unit, they should be on separate shelves with the raw placed below the cooked.

When loading or removing, ensure the door is closed correctly. If the door remains open for long periods, ice can build up on the walls of the unit and foodstuffs may be damaged.

### OPERATING GUIDE cont'd

#### **Front Panel Operation**

##### 1. Set Temperature

- Press SET button, the set temperature is displayed.
- Press the UP and DOWN buttons to modify and store the displayed value.
- Press SET button to exit and to display the cold room temperature. If no further adjustment is made within 10 seconds, the cold room temperature will auto display.

##### 2. Refrigeration LED

- During refrigeration, the LED is on.
- When the cold room temperature is constant and steady, the LED is off.
- During the delay start up, the LED flashes.

### EQUIPMENT CARE

When not in use, switch off and unplug the unit, then empty the contents. If the unit is to be unused for any length of time, store it with the door propped ajar or the unit may acquire a musty smell.

DO NOT move or tilt the unit for a minimum of 20 minutes after switching off, to allow the unit to settle.

Allow to thaw before thoroughly cleaning the interior, ready for return to Blue Sky Event Hire.

DO NOT use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the surface.

DO NOT use bleach or any corrosive detergent as they will damage the surface of the unit.

After cleaning with a mild detergent, always remove any residue with a damp cloth and wipe dry.