

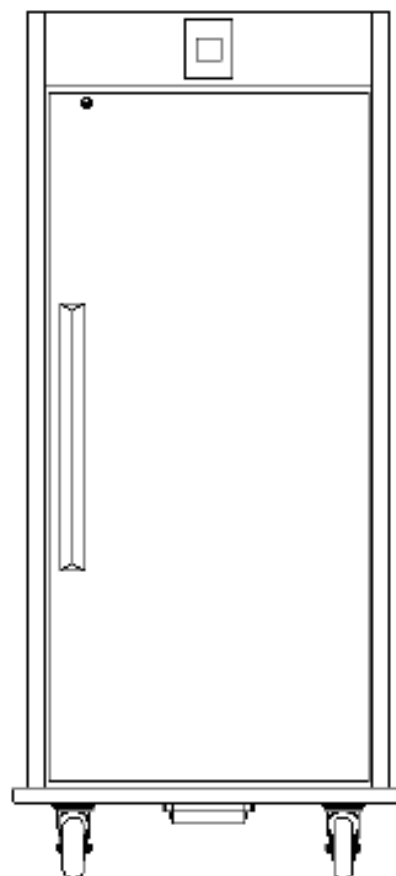
Banquet Cart Cold & Hot

OPERATING INSTRUCTIONS

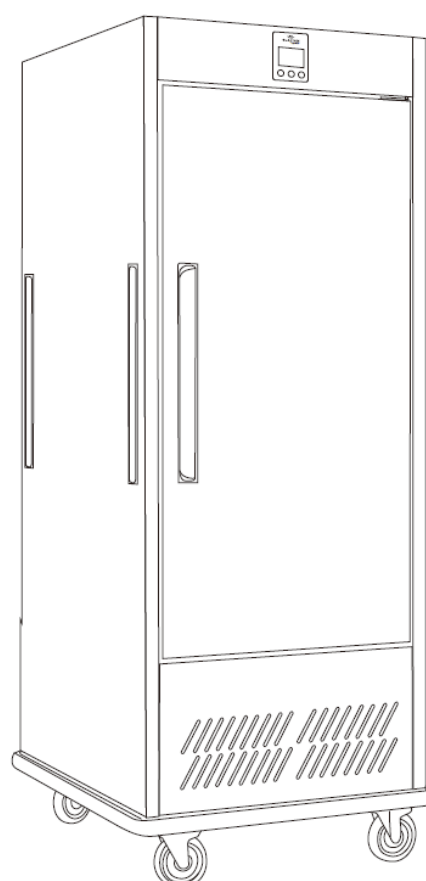
Read these operating instructions carefully before using the machine



Banquet Cart Warmer



Banquet Cart Cooler



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1. WARNING

- Instructions shall be provided with the appliance so that the appliance can be used safely.
- This instruction manual is an integral part of the machine. Please carefully read manual before installation and use.
- This product is used for storing foods rather than gasoline, flammable or explosive goods, or corrosive materials or liquids or gas.
- Be sure to cut off power supply before maintenance and cleaning.
- Be sure to cut off power supply before maintenance and no use for a long time.
- Avoid water directly flowing into the electric components.
- Installation, troubleshooting and repair of the relevant appliances and condensing units must be performed by the manufacturer's professionals.
- If without supervision or guidance by experiential personnel, any one having impedimental body, sense or spirit or lacking of experience or knowledge or children can not use this product.
- Children shall be monitored if playing nearby, to prevent risk.
- The scrapped product shall be disposed by the relevant authority.
- Motor and compressor are self-lubricating, no need to add lubricant.
- Dismount and maintain product shall be disposed by the authorized service organization.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- On airborne noise emissions, the A-weighted sound pressure level is below 70 dB(A).

2. INSTALLATION

2.1 Transportation

- Please keep the unit upright during transportation. Any excessive tip or lean may cause damage to the unit internally.
- If the machine is not upright during transportation, you must leave the unit without powering on to sit for 24 hours before turning the unit on.

2.2 Storage

The unit must not be double stacked. (Fig.1)

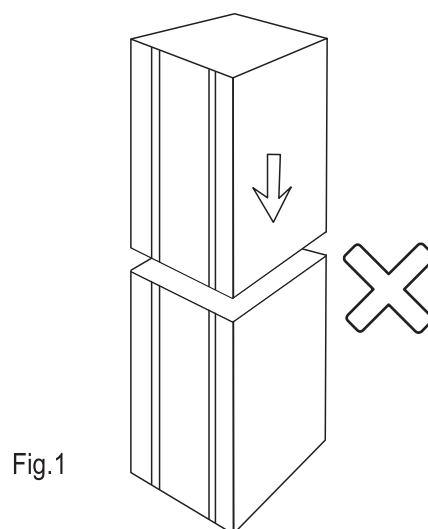


Fig.1

2.3 Unpacking

Please remove all packaging materials including the protective film on the stainless steel.

2.4 Refrigerator Installation

- Do not install the machine in the area where it can be damaged by water.
- This unit is intended for indoor use only.
- Place machine on a flat and sturdy surface.
- For good ventilation, keep a distance of 100mm between unit and wall or other objects. Increase the distance if the objects are near a heating source. When the display is in place, press the brake on the wheels to keep it level and secure.
- Please do not leave stock on the floor of the unit. All stock must be up on a shelf for good ventilation.
- For adjustment of refrigerator supporting legs, please refer to the following figure, with max. Adjusting amount of 200mm.
- Height adjustment: Clockwise rotate the legs to lift and counter clockwise rotate them to lower.

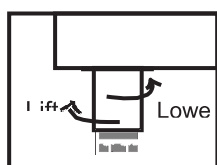


Fig.2

2.5 Shelf Installation

- Once unpacked and all packaging removed.
 - Ensure that all backing strips are mounted at the same horizontal place with the supporting strips, and they can be positioned according to the number on the supporting strips.
 - Remove the shelf backing strips from the plastic belt. For installation, closed end shall be located at rear and open end at front.
- ① First push the backing strip backwards to make its rear buckle on the rear supporting strip.
 - ② Lift the front end of backing strip slightly and then buckle it on the front supporting strip downwards.
- Slide the shelves into the refrigerator.

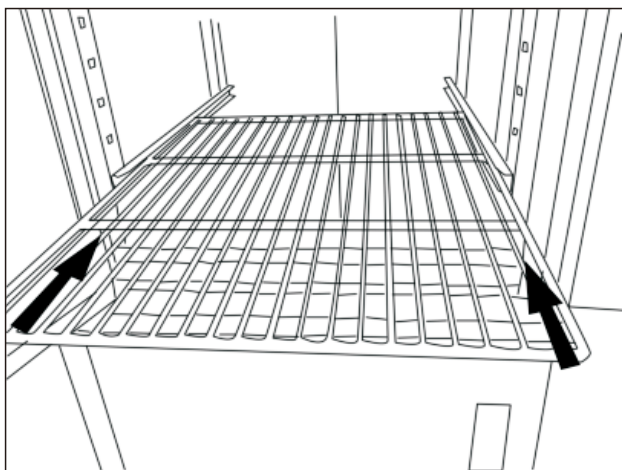


Fig.3

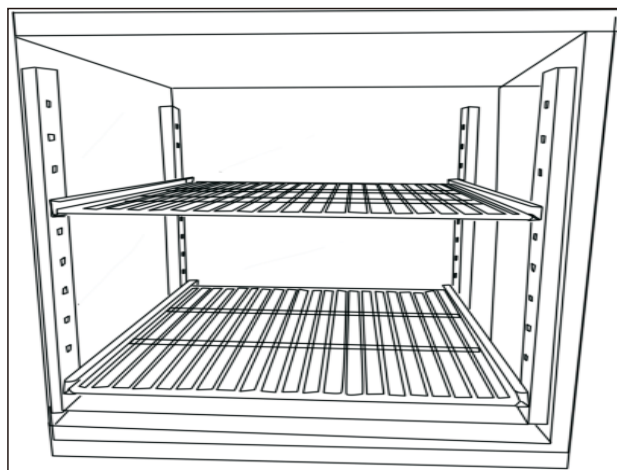


Fig.4

2.6 GN Pan Installation

- Remove the GN pan protective package(not supplied).

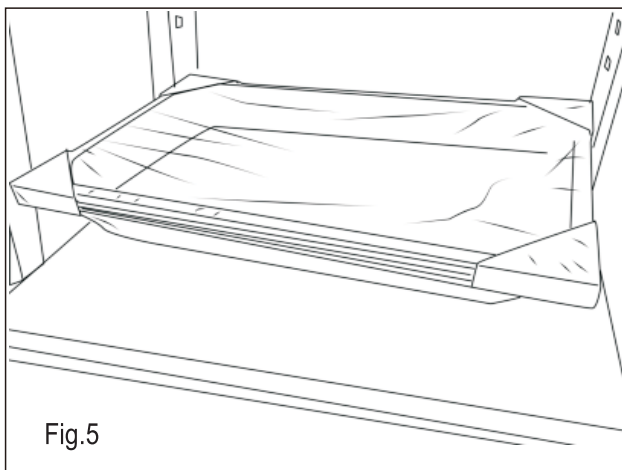


Fig.5

-
- Place the GN pan into the refrigerator.

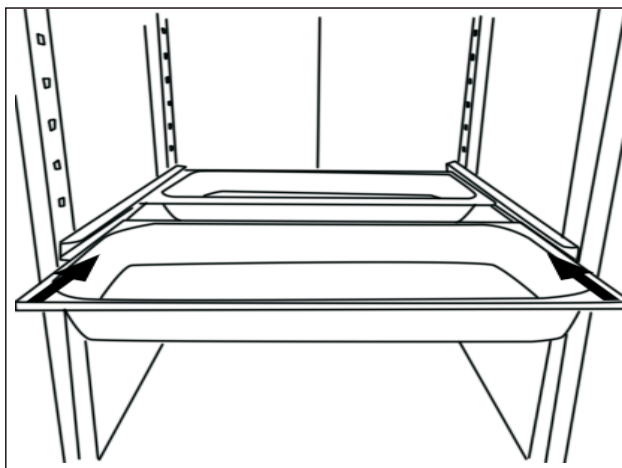


Fig.6

- Specifications of GN pan:

GN 1/1 for BCS6/BCG6 Range.(Fig.7)

GN 2/1 BCS7/BCG7/HPB Range.(Fig.8)

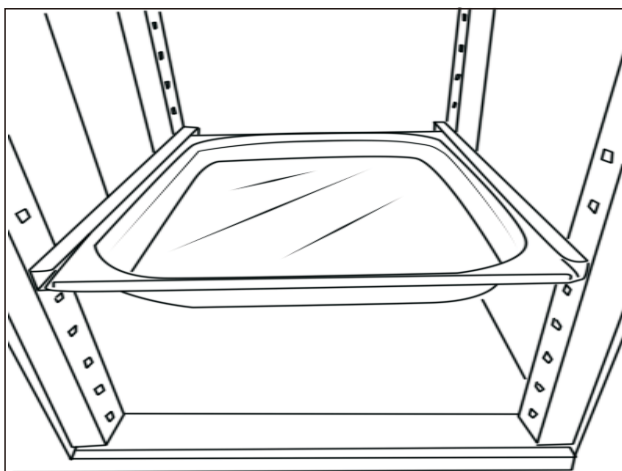


Fig.7

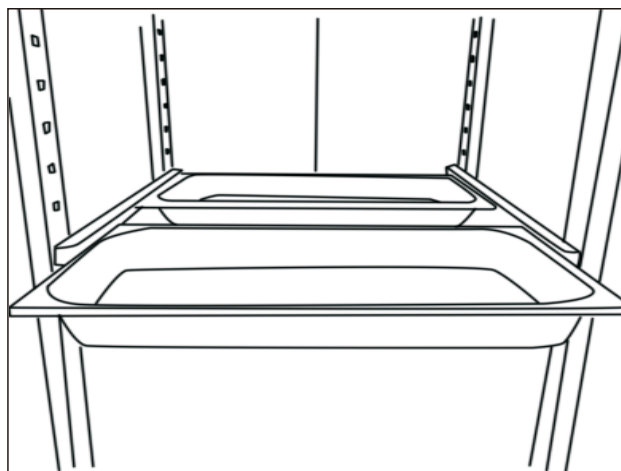


Fig.8

- In order to ensure cold air circulation, do not place the foods against the inner wall of refrigerator.
- Please do not place foods excess the load line and place foods evenly. The load capacity of each shelf is 30kgs.

2.7 Place foods

- In order to ensure well cold air circulation, do not place the foods against the inner wall of refrigerator.

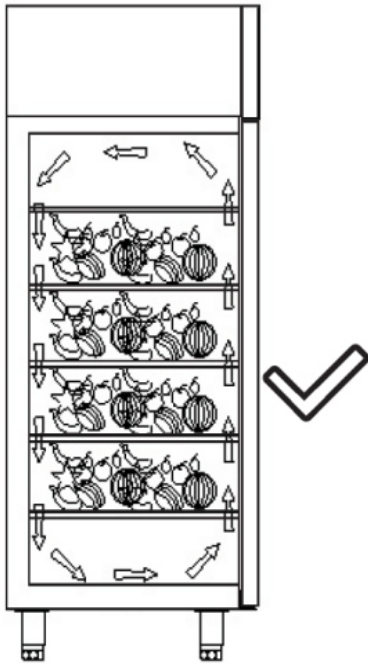


Fig.9

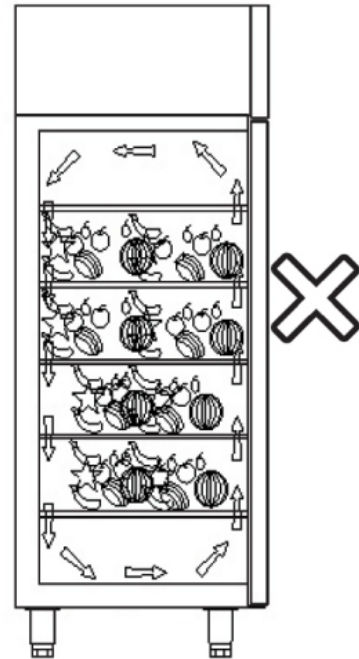


Fig.10

- Please do not place foods excess the load line and place foods evenly. The load capacity of each shelf is 30kgs. (Fig. 11)

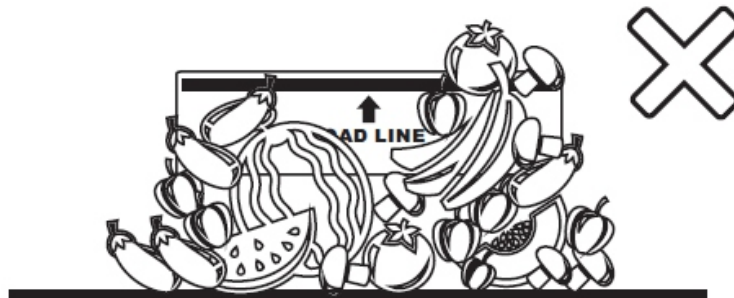
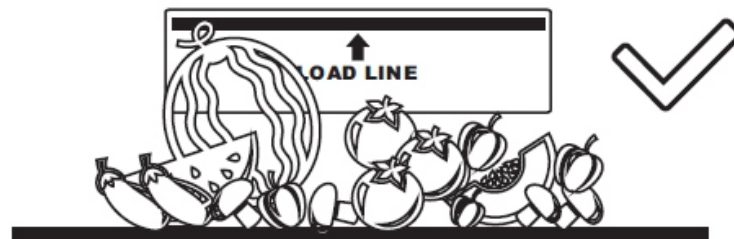


Fig. 11

! The food loading of banquet cart chiller with drawer is not over 4cm of load line.










2.8 Power Connection

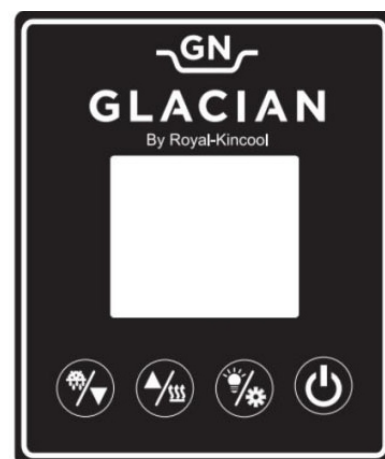
- Obey current security standard and ensure the machine to connect efficient ground power system.
- Do not cut off or remove three-pin plug.
- Ensure power supply voltage and frequency the same as voltage and frequency on nameplate. If voltage is different, the machine works after installing a power regulator with five-fold input total power.
- All the machine shall be connected with proper power supply. Before connecting the power supply, please refer to label inside of refrigerator door.
- Plug unit directly into socket and not through an extension cord.
- Insert the power plug into the power socket well grounded in accordance with the power supply safely regulation.
- In case of failure of power supply, please restart the compressor after five minutes to prevent damage. Any damage of compressor due to low voltage will not be included within the warranty range

3. OPERATION

Recommend: Before storing any food, it is recommended that refrigerator compressor shall be running until the unit gets to temperature. During this compressor running period, you can check the power wire connection.






3.1 Banquet Cart Cold

- Startup: Press the power switch button  for 3s.
- Shutdown: Press the power switch button  for 3s.
- Set Temp: Press  for 3s, the setting temp. flashing, and then press  or  to adjust the temperature. After without pressed any key for 6s, it will return to display working temp. display.
- Illuminating: Press  for 1s, the light is on, press the button again, the light will be off. Light automatically turns on when the door opens.
- Manual defrosting: Press  for 3s, then shows  and enters the defrosting model. Press  for 3s again to exit.



Its factory default value of controlling temperature is -2°C.

3.2 Banquet Cart Hot

- Startup: Press the power switch button  for 3s.
- Shutdown: Press the power switch button  for 3s.
- Set Temp: Press  for 3s, the setting temp. flashing, and then press  or  to adjust the temperature. After without pressed any key for 6s, it will return to display working temp. display.



Its factory default value of controlling temperature is 75°C.

4. CLEANING

4.1 Interior and Exterior Cleaning

- Before cleaning, please turn unit off.
- Use warm soapy water is used to clean (do not use flammable or toxic substance for cleaning). During cleaning process, wring dry the cloth to prevent water from flowing into the electric component to cause short circuit.

4.2 Condenser Cleaning

In order to ensure the cooling effect of refrigerator, condenser must be regularly cleaned to prevent dust or grease accumulation, at least monthly, a dust pan brush can be used to remove dust etc.

4.3 Door Seals Cleaning

In order to ensure good sealing of refrigerator, door seals shall be often cleaned. We recommend cleaning with warm soapy water at least monthly.

5.DISPOSAL

Render old machine unusable:

- 1.Pull out the mains plug,
- 2.Cut off the power cable and discard with the plug,

Caution:

Refrigerants in refrigeration machines and gases in thermal insulation must be disposed of professionally. Please discard the machine according to the local regulations.

6. TECHNICAL SPECIFICATIONS

Model	Parameter	Capacity (L)	Working Temp. (°C)	Gas	Weight (kg)	Climate Class	Dimensions (cm)
BCC0016	240V/50Hz	428L	-2~+4℃	R290	125	131	78.1*88.5*200
BCH0016	240V/50Hz	345L	+70~+82℃	/	107	140	78.1*87.2*177

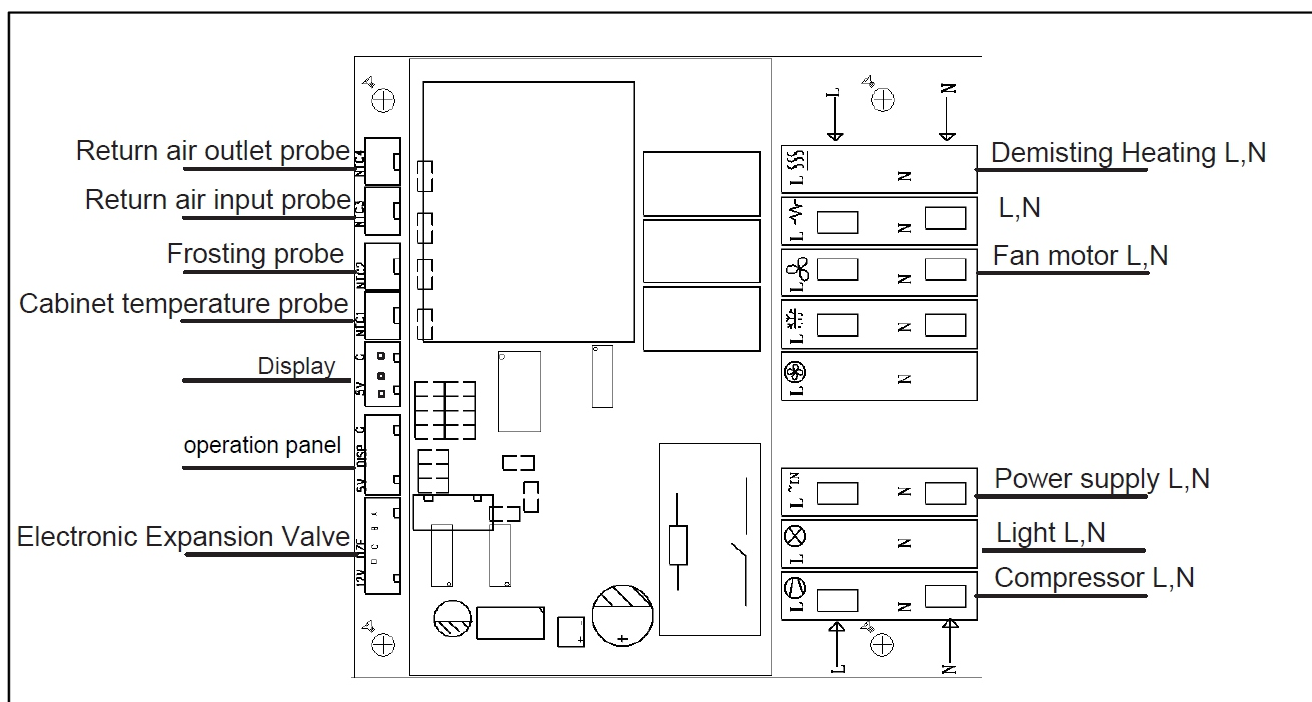
7. TROUBLE SHOOTING

If found that the refrigerator can not work normally, please find out the cause according to the following table.

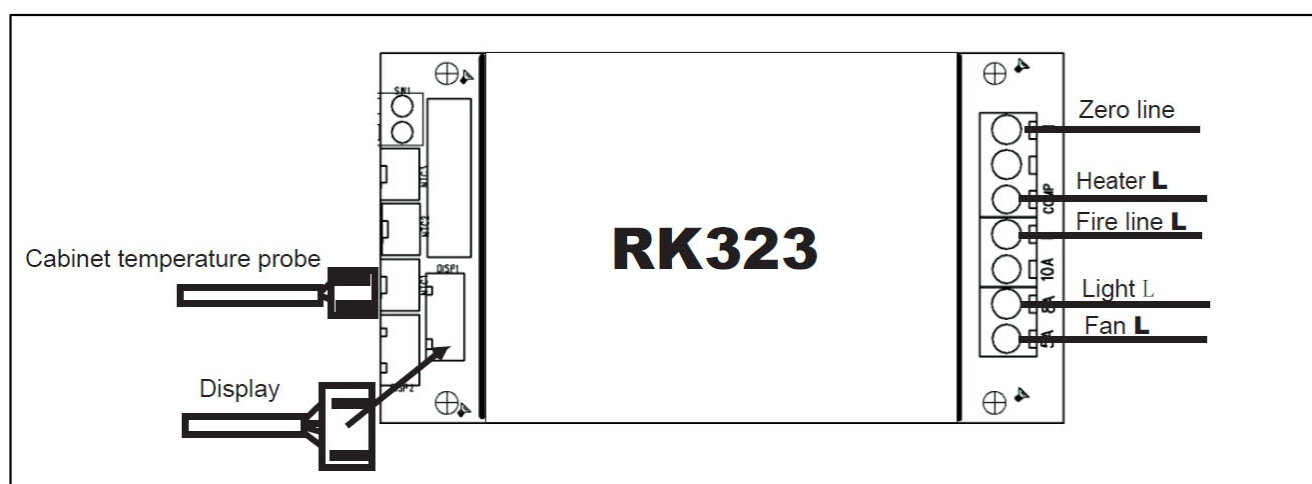
Failure	Cause	Solution
Poor cooling effect	Poor ventilation	Check whether the mounting position is well ventilated
	Door is opened frequently or door can not be well closed	Check the door state
	Condenser is clogged	Clean the condenser(filter)
	Foods are too hot or foods loading capacity exceeds the max. load line	Check food placement
	Evaporator is clogged by too much frost	Manually defrost unit
		Adjust the defrosting period
		Cover the foods having large water content with a preservative film
	Temperature improperly set	Re-set the temperature
Refrigerator can not work	Ambient temperature is too hot	Improve the ventilation conditions, add the sun shade, thermal insulation device
	Defrosting solenoid valve was damaged	Repair
Noise is too large	Power failure; Poor plug contact; Voltage is too low;	Check the power socket; Change the socket; Voltage shall comply with rated; voltage shown on the nameplate
	Check whether the refrigerator is placed on the uneven ground	Place on the stable ground
	The supporting legs are at different height	Adjust the height of supporting legs
	Check whether there are impurities entering into the condenser	Check the condenser and clean the dirties
Alarm	screws are loose	The screw shall be tightened
	Display SO or SC, with “beeps” buzzing sound issued	Cabinet temperature sensor failed
	Display ER1, with “beeps” buzzing sound issued	Evaporator liquid inlet sensor
	Display ER2, with “beeps” buzzing sound issued	Evaporator suction inlet sensor
	Display ER3, with “beeps” buzzing sound issued	Evaporator temperature inlet sensor
Alarm	Display ER4, with “beeps” buzzing sound issued	Door can not be closed tightly within 3 minutes or door open circuit was damaged

8. WIRING DIAGRAMS

Banquet cart cold - RK625A



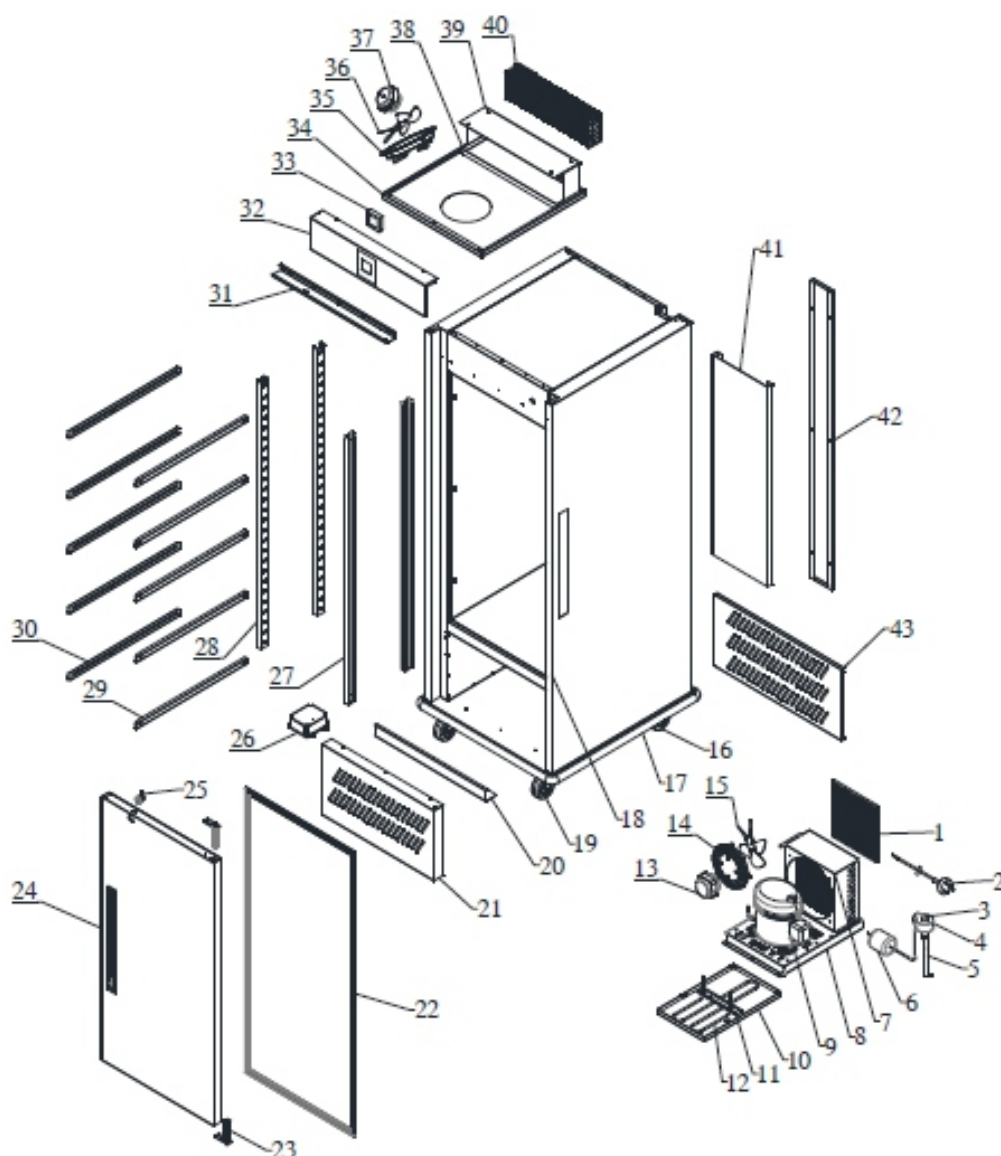
Banquet cart hot - RK323



9. PARTS DIAGRAMS

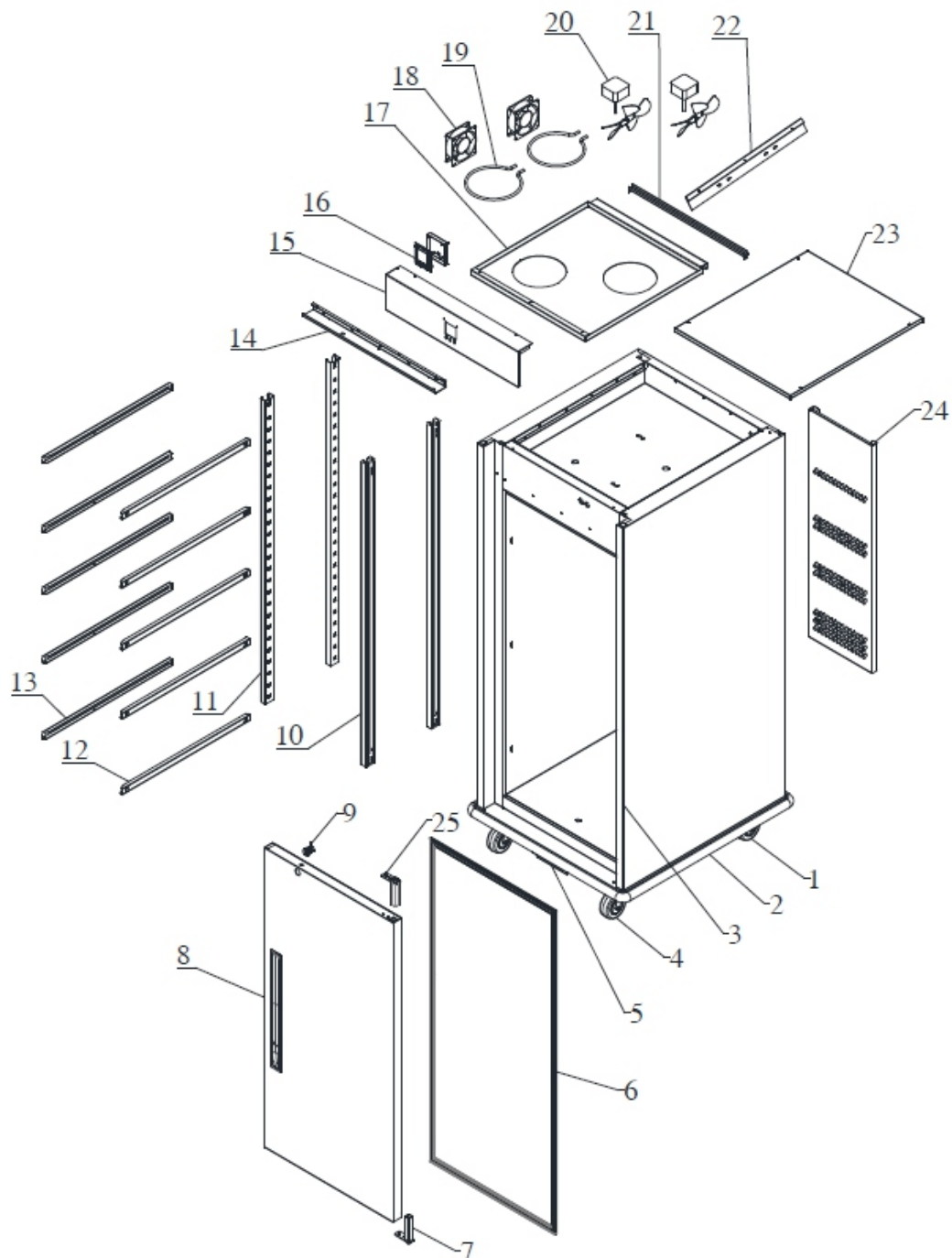
9.1 Banquet Cart Cold

- | | | |
|---|---------------------------|--|
| 1. Condenser filter | 16. Caster wheel | 30. Right supporting strip |
| 2. Power cord | 17. Plastic strip | 31. Strip against door |
| 3. Electronic expansion valve body | 18. Cabinet body | 32. Stainless steel panel for controller |
| 4. Electronic expansion valve coil | 19. Caster wheel | 33. LCD(liquid crystal display) |
| 5. Prop stand of electronic expansion valve | 20. Strip against door | 34. Panel with holes |
| 6. Dry filter | 21. Front louver | 35. Evaporator blade supporter |
| 7. Condenser | 22. Door gasket | 36. Blade of condense |
| 8. Base plate for cooling unit | 23. Hinge plug | 37. Evaporator fan motor |
| 9. Compressor | 24. Foaming door | 38. Water tray |
| 10. water tray | 25. Lock | 39. Evaporator supporter |
| 11. Fixed plate for evaporating pipe | 26. Controller | 40. Evaporator |
| 12. water plate evaporating pipe | 27. Left ladder | 41. Air grill |
| 13. Condenser fan motor | 28. Right ladder | 42. Filler panel |
| 14. Fan cover | 29. Left supporting strip | 43. Back louver |
| 15. blade of condenser | | |



9.2 Banquet Cart Hot

- | | | |
|-------------------------|---|------------------------------|
| 1.Caster wheel | 10.Right ladder | 18.Fan motor |
| 2.Plastic strip | 11.Left ladder | 19.Heating element |
| 3.Cabinet body | 12.Right supporting strip | 20.Axial flow fan |
| 4.Caster wheel | 13.Left supporting strip | 21.Supporter |
| 5.Water tray | 14.Strip against door | 22.Heating element supporter |
| 6.Door gasket | 15.Stainless steel panel for controller | 23.Top panel |
| 7.Hinge plug | 16.Controller | 24.Air grill |
| 8.External bile of door | 17.Panel with holes | 25.Door hinge |
| 9.Lock | | |





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