



Performer

WITH ALFA-35 THERMOSTAT



USER'S MANUAL

Version 26-11-2001

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1 Introduction

You have made the right choice in purchasing the PERFORMER refrigerated wall unit from Smeva. The name Smeva is your guarantee of quality and reliability. Smeva applies the latest technological developments, so you have a refrigerated wall unit that meets the highest standards. This does not mean that the refrigerated wall unit does not have to be treated and maintained properly.

This manual can assist you in doing this.

A malfunctions list has also been included for minor problems that can easily be fixed.

For more serious malfunctions and/or defects in the refrigerated wall unit, contact your Smeva dealer, whose phone number is given at the bottom of the page.

Your Smeva dealer is:

2 Warnings

Before using the refrigerated wall unit, the service staff should read this manual.

- When using the glass panes:

Take great care when removing the side panes.
Always grasp the pane in the centre.

- Cleaning:

Before starting to clean, always turn off the main switch on the switch box.

Do not spray water on the control panels.
Do not spray water on the lighting
Do not spray water inside the equipment spaces / switch box.
Do not spray water on the fans.

- Connections:

All connections on the refrigerated wall unit, i.e. electricity, water supply and drainage, coolant pipes, must be made by skilled staff. This is also required by the various laws. Commissioning should also be done by skilled staff.

As manager, you are legally obliged to ensure that the logbook is filled in.

3 General

The PERFORMER refrigerated wall unit is the building block for your refrigerated wall. This unit provides optimal display for your products. What makes Smeva's PERFORMER so special is its many combination possibilities, making it a straightforward matter for you to put together an entire refrigerated wall that meets all your requirements. The PERFORMER is available in lengths of 100, 150, 200, 250 and 300 cm.

The PERFORMER can refrigerate to a number of temperatures, making it suitable for use with several kinds of products.

To see which products are suitable for your PERFORMER, see Appendix 1.

Lights are fitted in the top of the unit.

The PERFORMER is fitted as standard with shelves whose height and angle of inclination are adjustable independently of one another.

The unit is supplied as standard in the colour white (RAL9010) and in other colours on request. To complete the refrigerated wall or shop layout, accessories are also available that can also be fitted at a later date in whatever arrangement you prefer.

4 Technical specifications

4.1 Dimensions:

- External dimensions

Length	Minimum length 1000 mm (module size 500 mm)
Depth	762 mm
Height	1627 mm
- Internal dimensions

Depth of bottom	370 mm
Depth of level 1	400 mm
Depth of level 2	400 mm
Depth of level 3	400 mm

4.2 Options:

Interior and exterior colours customer-specific (standard white, RAL 9010).

Gable-end mirror panes 8 mm float glass.

Non-refrigerated or refrigerated lower structure.

10 mm thermopane glass instead of float glass.

Sausage hooks.

Roller blind, hand-operated or electric.

Price rail including/excluding acrylic product stops.

5 Putting the unit into service

5.1 General

We give below a few tips that will improve the operation of the PERFORMER.

Never position the PERFORMER in direct sunlight. Heat radiation can raise the product temperature to unacceptable levels, even when the air temperature in the PERFORMER is displayed as being at the set values.

Keep the lighting intensity at the work point as low as possible. By this we mean the extra lighting that may shine into the PERFORMER from outside.

Light is one of the main causes of discoloration of fresh meat and cooked meats.

Do not place any heat sources in the vicinity of the PERFORMER. Discuss this with your installers!

Heat sources include radiators, heaters, ovens, heat-emitting machinery, spotlights, air curtains. Make sure too that no objects are placed against the side panes, since condensation can then develop between the object and the side glass.

Prevent draughts. Draughts are also a cause of discoloration and dehydration. This means that fans and inlet grilles should not be placed in suspended ceilings or in the immediate vicinity of the unit. You should discuss this in detail with your installers. Like any other refrigeration system that uses a so-called air curtain, the PERFORMER is sensitive to draughts. Doors, windows, entrances and exits can adversely affect the PERFORMER's effectiveness as a result of draughts. Make sure that the necessary facilities are in place to prevent draughts.

5.2 Warning:

The switch box must not be dismantled / opened. This may be done by skilled personnel only. The PERFORMER is given a number of default values in the factory, which may only be altered by an engineer. Any change made by unauthorised persons to the unit or its settings will invalidate the warranty and the service provided under it.

5.3 Switching the unit on / off.

On the switch box is a main switch (left) that supplies the required power to the refrigerated unit when operated (see Figure 1).

The refrigeration system then comes on automatically. The timer will also automatically start to regulate the defrosting process.

The unit must always be switched off when cleaning is to be done.

When the main switch on the switch box is again operated, the PERFORMER will no longer be live and it can safely be cleaned.

After cleaning, the switch must again be operated to start up the refrigeration process.

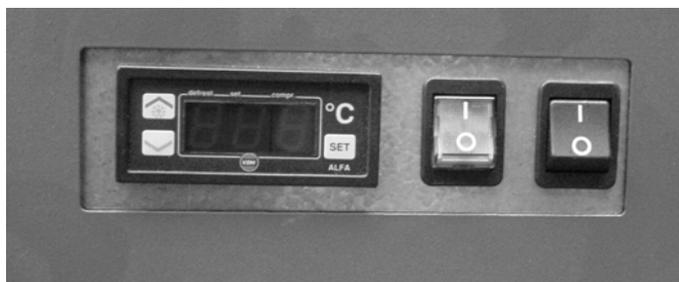


Figure 1

5.4 Setting thermostat.

The PERFORMER is supplied as standard with a digital ALFA-35 thermostat.

The thermostat is located in the switch box (see Figure 1).

The relationship between the setpoint and the product temperature is shown in the table in section 5.5. Enclosed you will find the manual of the used thermostat.

5.5 Relationship between set point and product temperature.

T SET POINT (°C)	T PRODUCTS (°C)
-6	0.5 – 3.5°C
-5	1.0 – 4.0°C
-4	2.0 – 5.0°C

Table 1: Relationship between set point and product temperature.

The set point is set to -5°C in the factory.

Never set the thermostat to less than -7°C, however, since this increases the likelihood of the evaporator freezing up. If the evaporator freezes up, turn the PERFORMER off using the main switch on the switch box and wait about four hours before switching it back on.

Never use a heat source inside the unit to deal with a frozen evaporator. This can cause irreparable damage to the evaporator and coolant pipes.

5.6 Defrost cycle.

Defrost cycle starts and stops automatically. The timer that starts the defrost cycles is located in the thermostat. For information regarding working inside the switch box, see section 5.2. The following defrost periods have been set in the factory:

Time	Duration
00:00	30 minutes
04:00	30 minutes
08:00	30 minutes
12:00	30 minutes
16:00	30 minutes
20:00	30 minutes

Table 2: times of defrost periods.

5.7 Loading PERFORMER

The PERFORMER must be loaded in such a way that the air flowing into the unit through the apertures in the rear wall is not completely blocked. The products should therefore be placed away from the rear wall. Products should also never be placed touching one another and the intake grille at the front must be free of any obstruction. It is very important that the airflow should remain uninterrupted.

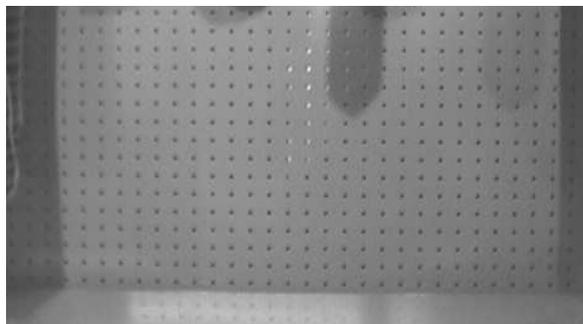


Figure 2

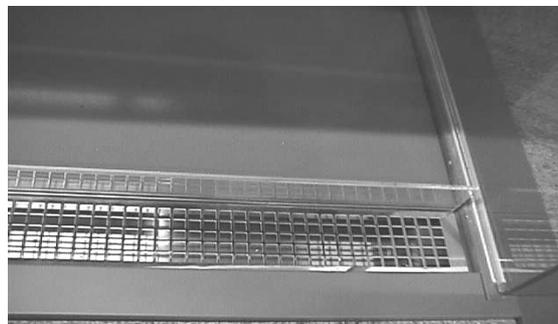


Figure 3

This is because the PERFORMER is refrigerated by means of the circulation of cold air. Air is drawn in by the fans through the inlet aperture (see Figure 3). This aperture must not be obstructed in any way whatsoever. The air is cooled at the top of the PERFORMER. The cooled air is blown into the unit at two points. First, through the outlet aperture at the top of the unit. These apertures must not be obstructed in any way whatsoever. The cold air is expelled in such a way that a kind of curtain of cool air is created, which insulates the PERFORMER from the warm outside air. The air is also blown across the shelves of products via the perforated rear wall (see Figure 2) at the back of the unit. The perforated rear wall must not be completely obstructed.

5.8 Switching light on / off, operating roller blind.

The light switch is located on the front of the unit (see Figure 1). When the right-hand switch is operated, the roller blind will open when the lighting comes on and close when the lighting is switched off. This is only if you have a PERFORMER with an electric roller blind. If the unit has a hand-operated roller blind, you must open and close it yourself. To do this, hook the roller-blind clip behind the lower edge of the decorative panel. The switch for the lighting is in the same spot, though.

6 Cleaning and maintaining the unit

The refrigeration system must be switched off before cleaning begins. The on / off switch on the switch box is for this. (See also under 5.3, page 8)

6.1 Cleaning in general

- Turn the unit off in good time before starting to clean.
- Never use corrosive detergents.
- Never use sharp objects to remove dirt.
- Make sure water can never get into parts powered by electricity, such as the switch box, fans.
- All parts that come into contact with food must be cleaned very regularly. Remember it is easier to keep something clean by regular cleaning than it is to get it clean.
- Grease and dirt can easily be removed with hot water (55 to 60°C) to which a detergent has been added.
- All parts should be rinsed well with clean water. This is particularly important where chlorinated detergents have been used, since in the long term these detergents can corrode even stainless steel.
- The exterior of the PERFORMER can be cleaned with a damp cloth.
- On no account should abrasives or corrosive detergents be used!

6.2 Stainless steel parts.

- Clean wet stainless-steel surfaces thoroughly at least once a week using hot suds and rinse clean with plenty of water.
- Clean dry stainless-steel surfaces that come into contact with salt regularly with plenty of water.
- A number of special maintenance materials are available (from Smeva Products After-Sales, for instance) for treating stainless-steel parts, such as stainless-steel polish in a spray can, paraffin.
- Stainless-steel plating can occasionally become corroded (pitting corrosion).
- Stubborn stains on the stainless-steel plating or parts should be treated with a scourer. Note the structure of the material: rub in the direction of the material structure. Then treat as described above.
- If necessary, use a washing-up brush to clean the base plate.

6.3 Miscellaneous.

The space under the base plate should also be cleaned on a very regular basis. The base plate has a hole in it, fitted with a washer (see Figure 4), to enable you to lift the plate out of the unit. When the base plates are removed, the fans are revealed (see Figure 5). Always make sure these are clean and able to rotate freely. This space should be cleaned at least once a week. Use water and a detergent for this. Rinse well, though never with a high-pressure cleaner.

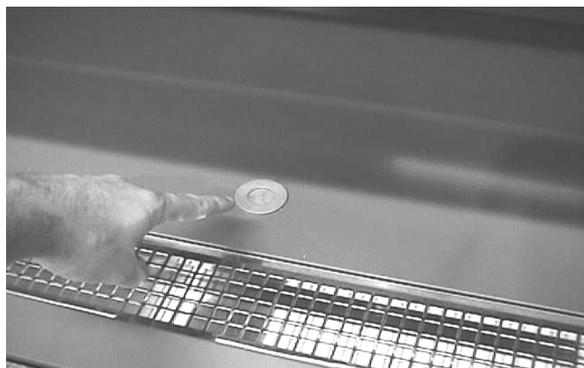


Figure 4

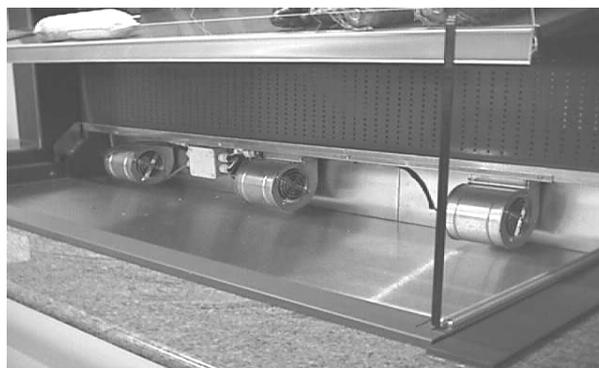


Figure 5

Plastic parts and the roller blind can be cleaned with lukewarm suds (do not use corrosive detergents).

Special detergents exist for plastic (available from Smeva Products After-sales).

Anodised aluminium parts should be cleaned with lukewarm suds (never use alkaline detergents, such as soda or ammonia). Abrasive detergents, such as scouring powder or liquid abrasive, should on no account be used. Always rinse well and rub dry.

Heavily soiled parts should first be cleaned with, say, white spirit or special detergents. If necessary a scourer may be used. (**But take care!**).

7 Setting shelves

The PERFORMER can be constructed with and extended by numerous accessories, thus increasing its ease of operation and functionality. Such accessories can also enhance the outward appearance of your store.

Shelves.

The unit is fitted as standard with metal shelves in standard colour RAL 9010 (white), which can be adjusted in height in 25mm increments for each section, independently of each other. The adjustable shelves are all 400mm deep.

Apart from the fact that the shelves are adjustable in height independently of one another, they can also be inclined at three angles: 0°, 7.5° and 15°.

The bottom shelf is 370mm deep and its angle of inclination is fixed.

8 Minor malfunctions list

In drawing up this list, we have assumed that the PERFORMER has been functioning normally and that malfunctions have suddenly developed under normal conditions of usage.

8.1 General failure.

If all of the PERFORMER's functions have failed, check the power supply. The switch on the switch box should be lit green. Check the fuses in the group box and in particular the group to which the PERFORMER is connected. Check that the earth leakage circuit breaker is still switched on.

If you can find nothing wrong, contact your installer!.

8.2 Partial failure.

If only some of the PERFORMER's functions are working and you cannot solve the problem by turning the function in question on and off, contact your installer.

The problem is probably located in the switch box and you must not make any changes to this. The switch box contains no parts that can be replaced by untrained people.

Never open the switch box!! You can get an electric shock!

8.3 Lighting failure.

If the lighting fails, check the following:

First read section 8.1.

Always turn the power off when carrying out one of the following procedures and always work with **dry hands**.

If the fluorescent lamps are glowing red at the ends, begin by replacing the **STARTER**. If this does not solve the problem, replace the lamp.

If this has no effect either, contact your installer!

If the light intensity is reduced, check whether the ends of the fluorescent lamp are black. If so, replace both the lamp and the starter, as they are worn out. Note the colour of the lamp (shown on the lamp).

9 Appendices

Appendix 1: Generally recommended storage temperatures.

PRODUCT	STORAGE TEMPERATURE
Potatoes, veg., fruit, prepacked (except cucumber)	2-4°C 13°C
(except banana and pineapple)	14°C and 5°C resp. 2-4°C
Potatoes, veg., fruit salads	4-7°C
Cheese, soft	4-7°C
Cheese, prepacked	4-6°C
Dairy products	2-4°C
Cooked meats	6-8°C
Pastry, dry	