

USER'S MANUAL

MARKET



Smeva BV

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The operating instructions reflect the current technical specifications at the time of the print.

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Warnings!!!

STAFF AND SERVICE PERSONNEL HAVE TO READ THIS MANUAL BEFORE USING THE COUNTER.

All dangerous parts are located outside the service area. Acces to this area is only allowed for staff and qualified engineers.

Warning Labels:

It is not allowed to remove any labels attached to the counter for instruction or safety.

The following labels are used:



follow
instructions



attention
danger



moving parts
danger



hot surface
danger



shock
hazard

- Moving parts:** Fan assemblies below bottom shelves. Risk of injuries in case of contact. Hair and clothes might be caught by the fan.
- Burning risk:** Electrical Defrost Element, located below bottom shelves. Temperature of the element during the defrost cycle can increase to a high degree. Risk of burning in case of direct contact.
- Shock hazard:** Electrical parts are located below the bottom shelves, which also functions as an air discharge. Fan motors, defrost element, solenoid and control valves. Shelf lighting or fan plate assemblies may cause shocks when working in the interior of the cabinet.
- Always switch of the electric power when work is carried out at the interior.**
The switchbox is located underneath each counter section.
It is not allowed to open the switchbox. This may only be done by qualified engineers.

Cleaning:

Before you start to clean the counter make sure that the power supply is switched off.

Based on the product order specification a service switch is located underneath each counter section. If there is no service switch, switch off the electrical current by using the switch located in the central fuse box in the shop.

For cleaning instructions see chapter [3 Cleaning and maintenance](#).



spray water
prohibited

In all events:

- Do not spray water in the interior of the counter.
- Do not spray water at the fan assembly and the switchbox/control panel

Field connections:

All connections on the counter, such as electricity, drainage and coolant pipes, must be carried out by qualified engineers. Commissioning should also be done by qualified engineers.

NB. In conformance with the European PED guidelines, the built-in evaporators are compressed and tested with nitrogen and supplied with a slight of overpressure.

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1 Introduction.

Congratulations on your decision to purchase the *Market* serve-over counter from Smeva. The name Smeva is your guarantee of quality and reliability.

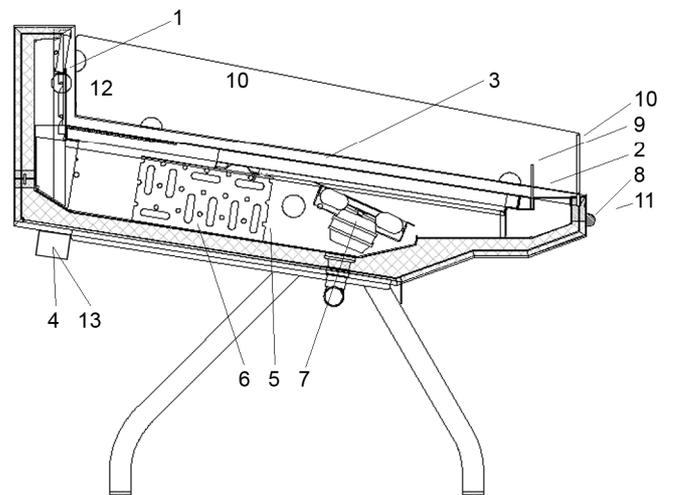
The Market is a chilled, serve-over counter with open service access, characterises by a variety of versions.

The counter is designed to display cold pre packed goods. And is not designed to cool down goods.

This counter meets the highest requirements. This does not mean that the counter does not has to be treated and maintained properly. This manual can help you do this.

A troubleshooting list for minor malfunctions that are easily rectified is also included. See chapter 6 Minor Malfunction List.

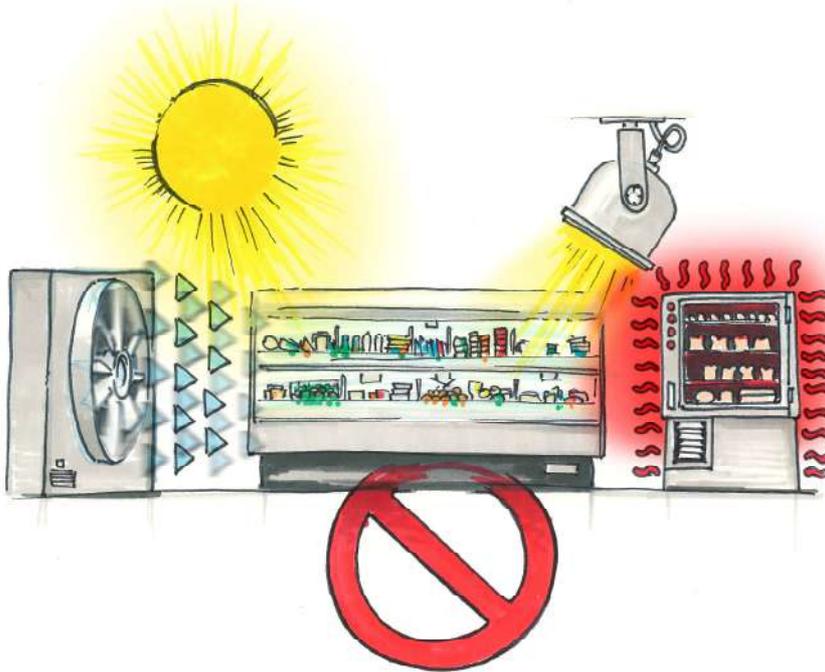
For more serious faults and/or defects in the counter contact your Smeva dealer.



- | | |
|------------------------------|---------------------------------|
| 1 air discharge plate | 8 bumper |
| 2 air return | 9 front riser |
| 3 bottom shelf | 10 glass panel |
| 4 controlpanel/thermostat | 11 noseprofile |
| 5 electrical defrost element | 12 product identification label |
| 6 evaporator coil | 13 switchbox |
| 7 fan assembly | |

2 Putting the Counter into Service.

For correct operation of the counter, the following instructions should be followed.



2.1 External Influences.

- Avoid placing the counter in direct sunlight.

Thermal radiation can raise the product temperature to an unacceptable level even when the air temperature display in the counter shows the required value.

- Keep the lighting intensity in the store as low as possible.

By this we mean the extra lighting that may shine onto the display area from outside the counter. No spotlights should therefore be directed at the display area.

Moreover, light is one of the main causes of discoloration of fresh meat and other products.

- Avoid placing heat-emitting equipment in the immediate vicinity of the counter.

Discuss this with your installers!

Heat sources include radiators, heaters, ovens, heat-emitting machinery, spotlights, air curtains at entrances.

- Avoid air-disturbing factors, such as air-conditioning units, inlet grilles and fans that will affect the operation of the counter.

Draughts can cause, excessive temperatures raises!

An open-cooled counter is sensitive to draughts. Therefore, take care, with air heating and extractor systems. Doors, windows, entrances and exits can also adversely affect the effectiveness of the counter by causing draughts.

Take the necessary measures to prevent draughts.

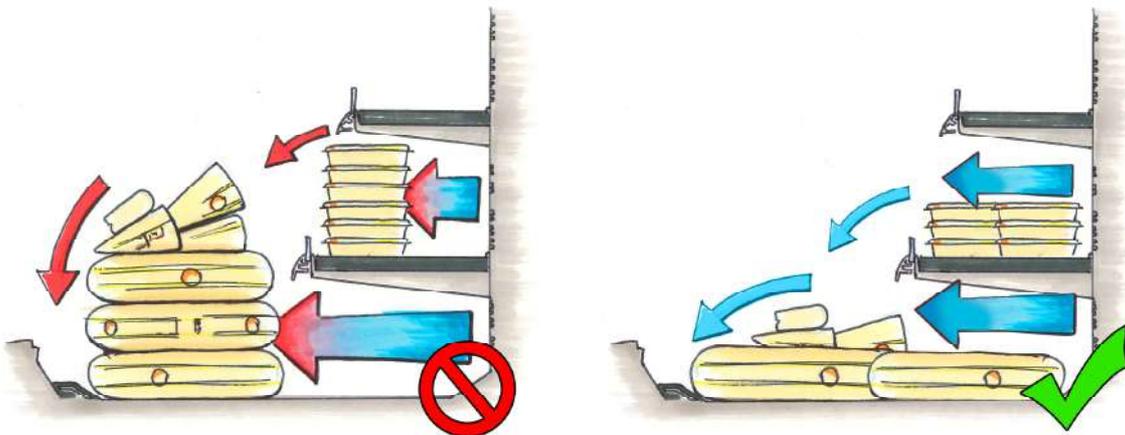
2.2 Load Arrangement.

Before start to load the counter it must be carefully cleaned and have reached the required temperature. The serve-over counter is only mentioned for pre-packed goods.

- Make sure that the display is loaded in the right way. Because it can affect the air circulation and temperature.



- Only load the counter with pre-cooled goods.
- Make sure the goods are not stacked too close together. In this way sufficient air circulation around the goods is ensured



- Respect the maximum load level. If goods are piled up too high the air circulation will be affected as well.
- Make sure that the goods are not staged in front of the air discharge at the back, neither on top of the air return in the front.
- Take care that the openings of the inlet grill are not blocked by products, shelves, doilies, etc. This can impede air circulation, which in turn may result in unacceptably high product temperatures!

2.3 Control panel / Thermostat.

Based on the product order, the counter is equipped with a various range of control units, types and fabrics.

Like the service switch, the control unit is located underneath each counter section.

For a detailed description and the operation of these control units, see the separate user's manual for the control unit fitted in your counter.

- Temperature settings.

The temperature is normally controlled by the air off temperature . Factory setting Set point at -4 °C. Differential 2 Kelvin.

- Defrost program.

For low temperature applications (< +2°C) the evaporator coil can be fitted with an electric defrosting element for defrosting the coil.

For higher temperatures the ice will cycle off by the fans only. (with normal store conditions.)

The defrost cycle is started minimum of 4 times each day to defrost the ice on the evaporator coil. The defrost termination probe located in the coil will start up the cooling again if the maximum defrost termination temperature is reached before the end of the set defrost length.

Factory settings; 6 defrost cycles each 24 hours.

Cycle off defrost length 45 minutes. Defrost termination temperature +6 °C

Electrical defrost length 30 minutes. Defrost termination temperature +8 °C

- Thermometer - display.

The temperature displayed is normally the air off temperature from the evaporator coil. During defrost cycle the temperature will raise for a short period of time.

This will not effect the average temperature off the goods over the entire day.

3 Cleaning Instructions.

BEFORE YOU START TO CLEAN OR WORK ON THE COUNTER MAKE SURE THAT THE POWERSUPPLY IS SWITCHED OFF!!!

Possible shock hazards from fan plate assemblies etc. may occur if you work in the interior of the counter.

Based on the product order specification a service switch is located underneath each counter section. If there is no service switch, please switch of the electrical current by using the switch located in the central fuse box in the shop.

The exterior of the counter can be cleaned with a damp cloth or with little lukewarm soapy water. Never use aggressive detergents. Ensure that (soapy) water can never run into the switch box behind the kick plate!

The interior can be cleaned with warm soapy water and rinse with plenty of water. Never use aggressive detergents.

If the bottom shelves are moved to clean the base and evaporator area make sure the power is switched off in order to prevent:

- possible shock hazard
- running fans, moving parts
- hot defrost element

In case of cleaning with detergents, always read the instructions of the used product in advance.

4 General Maintenance Instructions.

It is recommended that you have your counter inspected by a qualified engineer at least once a year. In addition national regulations may lay down a legally required inspection frequency per year.

During this inspection, attention has to be paid to the setting of the control system and the functioning of the cooling equipment. The cooling circuit is examined for leakage and the fans are inspected. Technical cleaning and removal of dust in the evaporator coil and air circulation system. Cleaning and inspection of the drainage system.

Consult your Smeva dealer regarding maintenance inspections.

5 End of lifecycle, Disassembly, Disposal.

By the development and material choice of the counter, a 15 year lifecycle is considered, depending on use and circumstances. The counter has a factory warranty of 1 year.

Damage caused by third parties is not covered by the warranty.

Due to abrasion some parts can be replaced during the lifecycle. These are electrical components as control switches, fan motors, tube lighting. External components as price rails, nose profiles, ect.

The counter can be handed over for revision of technical elements and appearance.

Refrigerated counters decommissioned for disposal must be disposed of in a proper manner. The end user is responsible for ensuring proper disposal by law.

For disposal purposes, distinction is to be made between

- Operating materials/substances (refrigerant and refrigerator oil or coolant)
- The counter body materials (metals, plastics, polyurethane foam ect.)
- Electronic parts. (controllers, ballast boxes.)

If a counter is getting demolished, all materials/substances have to be transported and disposed by law of local, present, governmental regulations!

For counter materials see chapter 8 Technical specifications.

6 Minor Malfunction List.

This list has been drawn up on the assumption that the counter has been functioning normally and that, while being used normally, malfunctions suddenly occur.

6.1 General Failure.

If all of the functions have failed, check the power supply. Further check the fuses in the group box and in particular the group to which the counter is connected. Check that the earth leakage circuit breaker is still switched on. If you cannot find anything wrong, contact your installer!

6.2 Partial Failure.

If only a number of functions on your counter are not working and you are unable to rectify this by turning the function in question on and off: **Contact your installer at once!** The installer can, for instance, check the fuses in the counter's switch box/control unit and, after rectifying the problem, replace them. Any other faults can also be fixed by a qualified engineer.

NEVER OPEN THE SWITCH BOX!!! It is live, EVEN when the main switch is in the "off" position.

6.3 Ice-Blocked Evaporator.

Switch the cabinet on manual defrosting. See control panel / thermostat instructions.
If this is not possible, switch of the cabinet for several ours till the evaporator is completely free of ice.
First unload the cabinet because the set cooling temperature can no more be ensured.
If the problem keeps occurring contact a qualified service engineer.

7 Product Identification.

To provide you with rapid assistance in the event of questions or defects, your counter is equipped with a product identification label. Based on the product order specification, the product identification label is always situated at the bottom left side of the air discharge panel at the back. Should information be required concerning a particular component or if a component is defective, copy the information shown on this label and pass it on to your installer. This will ensure rapid rectification of the problem.

		Smeva B.V JF Kennedylaan 27 5555 XC Valkenswaard Nederland	
Identificatienummer	0		
Productiedatum	januari 2012		
Type	Buffet		
Lengte	2	m	
Spanning	~240	Volt	
Frequentie	50	Hz	
Electrisch vermogen meubel	0,08	KWatt	
Electrisch vermogen doolring	0,00	KWatt	
Overstroombeveiliging	16	A	
		Class 89/37/EEG	
			
		Cert.-nummer	

		Smeva B.V JF Kennedylaan 27 5555 XC Valkenswaard Nederland	
Identificatienummer	0		
Productiedatum	januari 2012		
Type	Buffet		
Lengte	2	m	
Koudemiddel	R507		
Circuitvolume	1,6	dm3	
Ontwerp druk	HP	27,6	Bar(o)
	LP	18,0	Bar(o)
Ontwerp temperatuur	60,0	°C	
		Aggregaat op afstand	
		Hermetisch afgesloten	
		Class 97/23/EG	Art. 3.3
		Module	A
		Cert.-nummer	
Bevat onder het Protocol van Kyoto vallende gefluoreerde broeikasgassen			

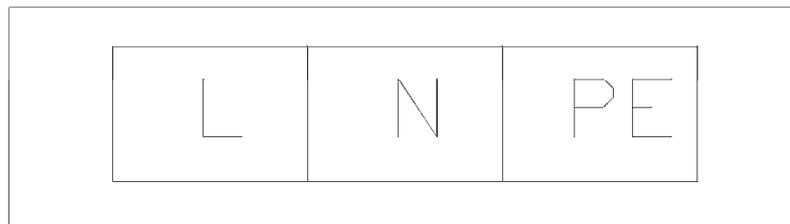
8 Technical Specifications.

8.1 Furniture-related Specifications.

- | | |
|--------------------------------|--|
| - worktop | stainless steel. |
| - evaporator | copper/aluminium coil, uncoated. |
| - central structure | steel-plate galvanised shell, filled with PU foam. |
| - sub-frame: | steel electrophoretically painted profiles. |
| - nose profile | stainless steel. |
| - end/intermediate gable ends: | stainless steel / Eco-board, pressed recycled material, spray painted in RAL colour. |
| - legs | stainless steel tube, with adjustable feet. |
| - glass panels: | straight, tempered glass. |
| - Interior and display area: | stainless steel. |
| - control unit: | various options. |

8.2 Electrical Specifications.

- | | |
|----------------|--|
| - connections: | Each section based on 230VAC – 16 Amp. Max.
connected as per corresponding circuit diagrams.
The junction boxes display the necessary stickers for connecting. |
|----------------|--|



All technical specifications can be found in the corresponding datasheet. Which can be requested by your Smeva dealer.