



OPERATING MANUAL for CORAL WALL MOUNTED CABINETS

This manual covers the Installation, Operation and Routine Maintenance requirements for the following Williams Refrigeration products:

Coral Wall Mounted Cabinets

Provided the instructions in this Operating Manual are read and implemented correctly, the optimum performance and reliability of your equipment should be maintained.

The Williams Coral Wall Mounted Cabinet temperature parameters are set as follows:

General Produce (H): +1°C(34°F) / +4°C (39°F)

Declaration of Conformity References:

Low Voltage Directive 2006/95/EC

Machinery Directive 2006/42/EC

Electromagnetic Compatibility Directive 2004/108/EC

Pressure Equipment Directive 97/23/EC

Waste Electrical and Electronic Equipment Directive (WEEE) 2002/96/EC

Restriction on Use of Certain Hazardous Substances Directive (RoHS) 2002/95/EC

Refrigerant Designation	Global Warming Potential
HFC - R134a	1300
HFC - R404a	3260

CFC Free Refrigerant

Williams Refrigeration declares that all products manufactured by Williams Refrigeration comply with the above directives as they apply to those products, and those products are therefore declared to be in conformity with the provisions of the above legislation.

Model No.:

Serial No.:



INSTALLATION

Removal of Redundant Cabinets

Please ensure the old/redundant refrigeration cabinets and refrigeration equipment are disposed of safely and legally. It is recommended that doors are removed prior to disposal in order to ensure safety.

Unpacking

Remove all external and interior packing and accessories. Ensure all such material is disposed of safely.

Selecting a Location for your New Unit

The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.

Ventilation and Clearance

It is essential to ensure that the room in which the unit is to be installed has adequate ventilation. Refrigerators generate a considerable amount of heat and, if operated in a small unventilated room in warm weather, they will quickly cause the room temperature to become excessive. This could cause the motor to overheat and possibly damage the windings. At the very least, such an installation will cause the unit to use an excessive amount of electricity.

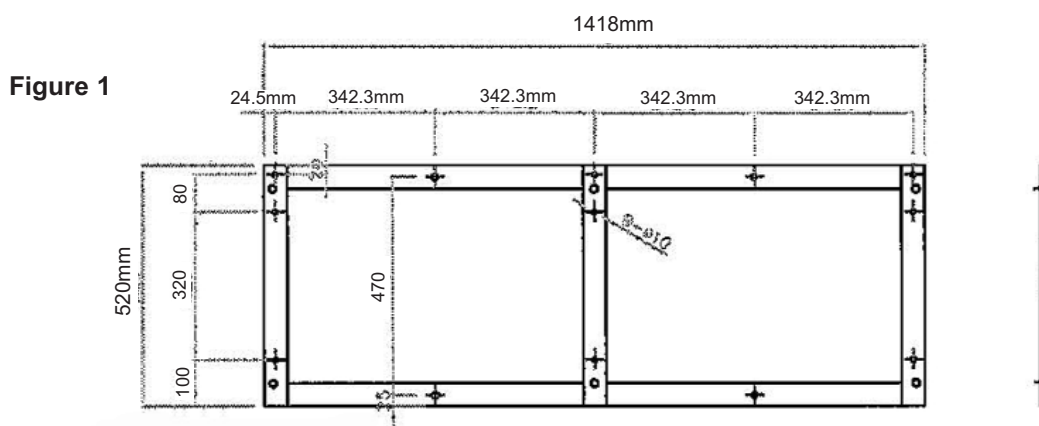
In addition to ventilation in a room, a minimum of 150mm clearance above, below and to the side of the unit is required to ensure efficient and effective performance. Do not block vents by stacking boxes on top or in front of the unit as this could also effect performance.

Wall Brackets for a Coral

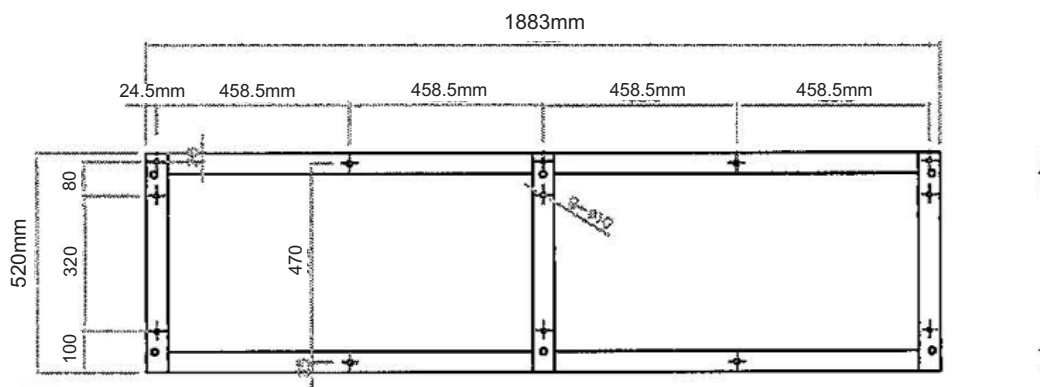
After the final location has been determined, please proceed as follows:

1. Identify a wall that is strong enough to support the combined weight of the unit plus maximum product load.
2. Place the bracket on the wall and mark the correct position of the holes by using a level. (**See figure 1**). Attach the brackets securely to the wall. The wall mount bracket is shipped attached to the unit mounting bracket on the rear of the unit.

Fixing Diagram for Coral - CWM14



Fixing Diagram for Coral - CWM18



3. Carefully lift the unit onto the wall mounting bracket making sure the unit mounting bracket is securely in the wall mount bracket.
4. Assure unit is level. Shimming may be required so unit is tilting at top or bottom.
5. Inspect the glass doors for proper opening and closing motion.

Mains Connection

The unit comes fitted with a moulded plug for safety and must be earthed. If the mains connection cable/plug is damaged, please contact the spares office on +44 (0)1553 817017 for a replacement.

To access the mains connection plug, pull the louver on the left hand side down from the unit. Take out the connector plug from the housing unit and replace the louver back. (See figure 2).

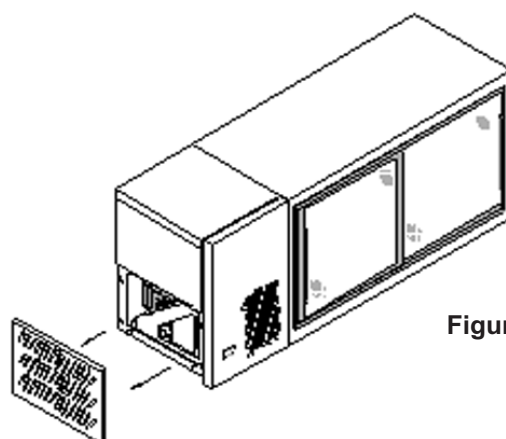


Figure 2

Shelf Weight Distribution

Before loading, allow unit to reach normal operating temperature (+1°C to +4°C).

When loading the unit, please ensure that the load is equally distributed throughout and ensure air can circulate around and through stored products. Ensure all items are covered and that raw and cooked foods are stored separately.

THERMOMETER

The controller is marked in Centigrade or Fahrenheit.

The Thermometer should be checked daily to ensure that correct temperature is being maintained.

CONTROL PANEL



LED Display

- Normal cabinet temperature displayed in the LED window
- Probe 1 (air) failure (E1)
- Probe 2 (evaporator) failure (E2)
- ⚙️ LED shows red to indicate unit running
- ❄️ LED illuminates red to indicate Evap running




Initial Operation

Your cabinet is delivered ready to run. Plug into the mains and the cabinet is ready to use. '- -' will appear in the digital display and the temperature will then display. Wait until the cabinet has reached its normal operating temperature (+1°C to +4°C) before loading it.

Locating the Controller

Grasp the unit cover and pull upwards away from the unit.
(See figure 3).

Adjusting the Operating Temperature

To adjust the operating temperature press and hold the  key for 3 seconds. Use  and  keys to adjust.

NB: All machines are preset at the factory, however conditions on site will vary compared with test conditions and it may be necessary to perform the above adjustments several times in order to obtain a perfect temperature cycle.

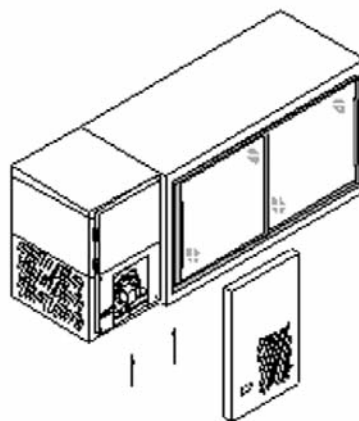


Figure 3

Probe Fail-Safe Feature

The controller features a fail-safe condition. In the event of a temperature probe failure, the compressor will alternate at 5 minute intervals indefinitely between running and not running condition and **E1** or **E2** will be displayed. Normal compressor function will only be restored when the probe fault has been repaired.

Defrost Operation

To instigate a manual defrost press and hold   buttons simultaneously.

Fault Diagnosis / Display Conditions

Fault/Display	Possible Cause	Action
Cabinet not Operating	No Power Supply	Check fuse or power source
Cabinet not maintaining temperature	1. Dirty Condenser	Clean
	2. Air circulation restricted	Remove Restriction
	3. Defective Fan Motor	Call engineer
	4. Defective Compressor Relay	Call engineer
	5. Loose electrical connection	Call engineer
Faults displayed by Control	E1 or E2 - Control Probe Failure	Call engineer
	hi or Lo - High/Low temperature alarm	Call engineer

ROUTINE MAINTENANCE

All maintenance should be carried out by a competent, qualified person. We recommend regular preventative maintenance using a qualified service provider in order to get the best from your equipment.

CLEANING

Exterior: If cabinet exterior is looked after correctly it will retain an “as new” finish for many years. Normal day to day cleaning should be carried out with a soft cloth and soapy water. For a stainless steel finish, always wipe cabinet in same direction as the grain. Whilst stainless steel is robust, the satin smooth finish can be spoilt by wiping against the grain. Never use abrasive materials or cleaners, or chemical cleaners. These can damage the surface and cause corrosion. Occasionally, the exterior surface should be polished with a good stainless steel polish to protect it.

Interior: Cabinet interior should be cleaned regularly with warm soapy water and a soft cloth. Dry thoroughly afterwards and where possible remove all shelving to aid the process.

DOOR REMOVAL / INSTALL / ADJUSTMENT

Door Removal

1. Locate outside door (sticker in lower corner of door - **see figure 4**)
2. Open door 3" and lift door up
3. Pull lower part of door out and away from the unit
4. Repeat process for inside door

Figure 4



Door Installation

1. Locate inside door
2. Place black spring closure tab at rear to top of door frame (**See figure 5**)
3. Insert lower part of door into the track when door is 3" open
4. Assure door spring forces door closed
5. Repeat process for outside door

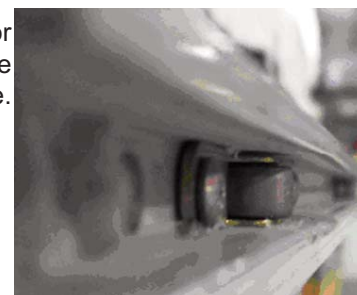
Figure 5



Door Adjustment

Roller bearings on the bottom of each door may be adjusted to allow for proper seal of glass door. To look for proper door sealing assure that the bumper gasket of each door touches the entire vertical side of the door frame. No gaps should be visible. (**See figure 6**)

Figure 6



CONDENSER CLEANING

The condenser is part of the refrigeration unit and is located in the unit compartment. It requires cleaning approximately 4 times per year. To clean, **disconnect mains supply before starting**. Brush fins vertically with a stiff brush, taking care not to damage them or push dirt/dust further in.

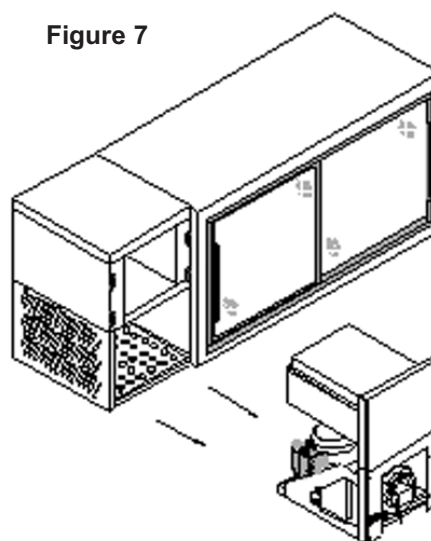
Take care not to damage any electrical connections and cables during removing and the cleaning process. **Replace unit cover and plug cabinet in after completing cleaning process.**

If there are further grease deposits still remaining on the condenser call your Service provider to carry out a full service.

NOTE: Non-compliance may invalidate your Warranty.

To access the condenser, remove the unit panel, then grasp bottom of unit compartment and lift slightly while pulling forward. The refrigeration cassette will slide out provide access to components. To replace cassette reverse procedure. (**See figure 7**)

Figure 7



EVAPORATOR/DRAINLINE

Inspect periodically to ensure the drain hole is not blocked.

BREAKDOWN

In the event of a breakdown, please check thermostat setting and fuse before calling service engineer. When calling, please advise model and serial number. This information can be found on the identification plate inside unit. It should also be noted on the cover of this booklet. Please ensure that all redundant parts are disposed of safely and legally.

WARRANTY POLICY - Effective from 1st March 2010

Warranty applies to equipment manufactured by Williams Refrigeration and equipment bearing the Williams name plate and serial number identification tag.

We undertake, in conjunction with the supplying agent, distributor or representative, to repair free of charge any such piece of equipment or part thereof used which is found to be faulty in either materials or workmanship.

Products Covered

A **24 months Warranty** from the original date of purchase is given to the following Williams equipment:

- **Garnet / Sapphire / Zircon / Jade / Amber (stainless) / Mobile Heated / Mobile Refrigerated.**
- **Reach-in Blast Chillers / Reach-in Blast Chillers Freezers.**
- **Opal / Emerald / Onyx / Aztra / Salad Counters.**
- **Crystal Bakery Cabinets and Counters.**

A **12 months Warranty** from the original date of purchase is given to all other Williams equipment including:

- **All Modular Products (including Coldrooms).**
- **Remote Systems (including Glycol).**
- **Bottle Coolers.**
- **Multidecks.**
- **GEM Product Range.**
- **Bottle Well / Meat Freezer Well.**
- **Thermowell.**
- **White Goods.**
- **Non Standard Products.**

Warranty Terms

The equipment has been installed correctly and has not been subject to misuse or abuse but is functioning correctly.

The equipment was purchased by the authorised supplying distributor direct from Williams Refrigeration and not through a wholesaler or other supplier whose warranty may be different.

The Warranty Policy shall be non-transferable.

Replacement of defective equipment can only be made with the approval of Williams Refrigeration.

Any repair under warranty will only be carried out in its position of operation or in a suitable location on the customer's premises. If the product has to be removed for security or any other reason, this will be subject to additional charge (may include hydrocarbon charged equipment).

Warranty work will be covered by Williams Refrigeration or by one of its appointed agents between the hours of 8.00am and 5.30pm Monday to Friday.

Exceptions to Standard Warranties

- Second hand equipment.
- The Standard Warranty is for Mainland GB only (does not cover Marine equipment).
- Any third party item(s) connected to the equipment that may affect performance.
- Components including gaskets, doors / drawers, handles, shelves, trayslides, all internal fixings, plug and lead, connectors, the outer shell, castors / legs, food probes, refrigerant and blockages as well as consumable items such as (but not limited to) batteries, fuses, light bulbs, printer cartridges, keys, glass and paper roll.
- Any fault not reported within 10 working days of being discovered.
- No claim shall exceed the original selling price.

- Where equipment is manufactured to the customers' own design, Williams Refrigeration will not be liable for any non performance or operation of the equipment as a result of a design fault.
- The customer permits persons other than those authorised by Williams Refrigeration to perform or effect repairs or adjustments to the equipment.
- Repairs are made using spare parts or replacements not of the same make as those supplied originally as components of the equipment unless authorised by Williams Refrigeration.
- If authorised representatives of Williams Refrigeration are denied full and free rights of access to the equipment for inspection during normal business hours as previously stated.
- The customer has not properly maintained the equipment or carried out annual servicing, including cleaning the condenser, in accordance with instructions, literature or directions issued by Williams Refrigeration. (Operating Instructions are supplied with all equipment but also available at www.williams-refrigeration.com).
- The customer fails to observe commonly accepted operating practices.
- The customer uses or installs the equipment in such a way that it exceeds its design envelope.
- Call out and repair costs if no fault found or access denied.
- The initial supply date shall apply to a replacement.
- Equipment fails through misuse, abuse, accidental damage, power surges or spikes, fire, flooding or acts of God.
- Food and / or contents or the product (including pharmaceutical).

Claim Procedure

If a customer wishes to make a claim under the terms of this warranty, the following procedure should be observed:

- Contact the supplying agent, representative or distributor.
- Quote the model, date of installation and serial number of the cabinet. The serial number is located on the cabinet identification plate inside the cabinet. It should also be recorded on the operating instruction booklet supplied with the cabinet.
- Note: contents risk and insurance responsibility remains at all times with the customer.

A current list of main distributors is available on request.

Extended Warranty

Extended Warranty offers the opportunity to protect your equipment (subject to conditions outlined) for an additional period of up to 5 years inclusive of original warranty periods.

Should you require Extended Warranty, state on your order or notify the Dealer or Williams Sales Manager at the time of purchase and they will be able to arrange it for you.

To ensure your Extended Warranty Policy remains valid, at least one maintenance / service visit per year must take place in years 2, 3, 4 and 5.

All - Inclusive Parts & Labour Warranty

An all inclusive 2 year Parts & Labour Warranty, subject to the Warranty Policy terms, is available from your Williams Dealer. Contact your dealer for further details.

This warranty does not affect your statutory rights.

March 2010



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