



OPERATING MANUAL FOR MODULAR COLDROOMS

IMPORTANT INFORMATION (PLEASE RETAIN THIS DOCUMENT)

This Manual covers the operation and routine maintenance requirements for the following Williams Refrigeration products:

Modular Coldrooms

Please read this Manual carefully before using the appliance.

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

We assume the installer, user and service provider are appropriately trained, skilled and competent to properly and safely carry out the work, and will use the necessary safety equipment, and take the necessary precautions required of their intended work.

General Regulations Declaration of Conformity:



Refrigerant Designation	Global Warming Potential
HFC - R134a	1430
HFC - R404a	3922
HFC - R452a	2140

CFC Free Refrigerant

Williams Refrigeration declares that all products manufactured by Williams Refrigeration comply with the above directives applicable 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 APPLIANCES

Refrigeration appliances contain refrigerant and gases in their insulation and must be disposed of professionally by a licensed waste management contractor.

Please ensure that old or redundant refrigeration appliances are disposed of safely and legally.

UNPACKING

This is to be carried out by the installer, who will remove all interior and exterior packaging and accessories.

INSTALLATION

The intended site for the coldroom should be level to facilitate accurate erection and to ensure correct operation of self-closing doors and proper drainage of condensate from the evaporator. If a freezer room is to be installed the provision needs to be made for a 90mm floor.

An appropriate assessment should be undertaken by the user to avoid risk of slips, trips and other potential Health & Safety risks. Consideration should be given to non-slip floor coverings or mats. These can be provided by Williams Refrigeration.

MAINS CONNECTION

Your modular 'made-to-measure' coldroom will have been properly connected to the mains electrical supply during assembly and installation. All necessary electrical components will be supplied. If you ever decide to relocate the coldroom, consult a qualified electrician.

LOCKING FACILITY

On models with locking facility it is recommended that the key be removed from the lock during normal working use and stored in a safe place. It is possible for the key to be damaged or knocked off left in the lock. This could result in having a new lock fitted.

Removing the key from the lock will also prevent the possibility of accidental locking while the door is open. This will prevent the door closing properly and cause the interior temperature to rise, this may result in loss of food in that condition.

DOOR RELEASE MECHANISM

All users should familiarise themselves with how to use the internal door release before operating the room. Try the release whilst the door is in the open position.

Regular checks and maintenance of the release is essential to ensure it is working correctly and prevent accidents.

Before entering the room, ensure that someone knows you are there and how long you plan to be in there.

If you become trapped inside:

- DO NOT PANIC, an emergency internal release device is fitted to this Williams room.
- Located on the door, at handle level, positioned to the left of the right hand side. (Opposite the door hinge).
- Push the round(luminous) handle firmly in and the door will open, even if locked.
- IF THE DOOR FAILS TO OPEN, then there may be an obstruction to the release. Twist and rotate the release handle and then push it very firmly in to the door. Repeat as necessary. Use the full weight of your body to aid you.
- Be cautious of items, which may have fallen and obstructed the door opening outside of the room.
- In the unlikely event that you are still unable to exit the room, activate the internal '**Person Trapped Alarm**' switch, if fitted.

VENTILATION

It is essential to ensure that the room in which the equipment is installed is adequately ventilated. The condensing unit and fans generate considerable amounts of heat and if operated in unventilated spaces, especially in warm weather, will quickly cause the ambient temperature to rise to excessive temperatures. This can cause motor and compressor overheating and possible damage to windings.

At the very least such installations will cause the coldroom to use an excessive amount of electricity and have an impact on its performance.

THERMOMETER


The controller measures in either Centigrade or Fahrenheit for the thermometer display. The thermometer should be checked daily to ensure that the equipment is maintaining the correct temperature.

CONTROLLER

CONTROLLER



 Info / Setpoint button.

 Manual defrost / Decrease button.

Standby

If **"OFF"** is displayed, then this indicates the room is on standby. To switch the room on/off standby, press and hold the stand-by button for 3 seconds.

Temperature set point

To adjust the room temperature set point;

- Press the **"i"** button to display the set point value.
- Keeping the **"i"** button pressed, use the **"▲"** and **"▼"** buttons to adjust the value.
- Releasing the **"i"** buttons stores the new value.


Information menu

It is possible to display more temperature information, such as maximum and minimum temperatures by accessing the information menu. This can be viewed by pressing the **"i"** button, and releasing. Using the **"▲"** and **"▼"** buttons the following information can be displayed;


- **"t1"**: Probe 1 (air) instantaneous temperature.
- **"t2"**: Probe 2 (evaporator) instantaneous temperature.
- **"th1"**: Maximum probe 1 recorded temperature.
- **"tL1"**: Minimum probe 1 recorded temperature.


Whilst accessing the information menu, it is possible to reset the **"th1"** or **"tL1"** recorded values as follows;


- First select either **"th1"** or **"tL1"** to reset using the **"▲"** and **"▼"** buttons.
- Display the value to reset by pressing the **"i"** button.

 Thermostat output

 Fan output

 Defrost output

 Alarm

 Increase button

 Exit / Stand-by button.

- While keeping the **"i"** button pressed, press the **"x"** button to reset the value.

To exit the information menu, either wait 10 seconds, or press the **"x"** button.

Alarms

An alarm is reported via the display through the flashing of an abbreviation indicating its cause:

- **"HI"**: Room high temperature alarm.
- **"LO"**: Room low temperature alarm.
- **"DO"**: Door open alarm.
- **"CL"**: Condenser cleaning warning (if enabled).
- **"E1"**: Failure of probe T1 (Air).
- **"E2"**: Failure of probe T2 (Evaporator).

Internal Light

Each control panel is fitted with an illuminated light switch which will allow control over an optional internal light(s).

GENERAL PRODUCE MODELS

These models are designed to operate at +1°C/+4°C (34°F/39°F).

FRESH MEAT MODELS

These models are designed to operate at -2°C/+2°C (28°F/36°F).

FROZEN FOOD STORAGE MODELS

These models are designed to operate at -18°C/-22°C (0°F/-8°F).

(The temperature can be adjusted by setting the thermostat via electronic controller).

All equipment is factory set, condition on site will be different to the test conditions and it may be necessary to perform certain adjustments to the parameters to obtain a perfect temperature cycle.

DEFROST OPERATION

The controller will instigate an automatic defrost cycle. The refrigeration system is turned off whilst the electric defrost system is switched on. This defrosts the evaporator coil. The operation raises the temperature of the coldroom slightly for a short period but does not affect the stored product.

When defrost is in progress, the defrost indicator on the control panel will become illuminated and “**DEF**” is displayed until the defrost cycle has finished.

A manual defrost can be activated by pressing and holding the “**▼**” button on the controller for 2 seconds.

HI-LO ALARM

The modular coldroom controller features a built in audio/visual Hi-Lo alarm. If the temperature within the room exceeds the factory set alarm temperature and duration the control will display a temperature alarm and activate a sounder. The alarm can be cancelled by pressing the “**I**” button.

PROBE FAIL SAFE FEATURE

The coldroom controllers feature a special fail-safe condition. In the event of a temperature probe failure the compressor will not continue in normal sequence.

Instead the compressor will switch to a five minute cycle, which it cycles on for five minutes then off for five minutes. The normal compressor cycle will be restored upon the repair of the probe fault. This feature is designed to avoid the compressor overheating and preserve the temperature of the food within the cabinet.

APPLIANCE ROUTINE MAINTENANCE / CLEANING

ROUTINE MAINTENANCE

Safely disconnect the appliance from the power supply before cleaning, servicing or undertaking general maintenance.

We recommend that you undertake regular preventative maintenance using a qualified service provider in order to get the best from your equipment.

Do not attempt to undertake maintenance on the internal evaporator, fan unit or remote guards. This work should be carried out using a qualified service provider.

Check that the inner door release operates properly, this should be undertaken in the door open position. Gently rotate the release handle from side to side to ensure there are no obstructions and lubricated if necessary. If fitted, the person trapped Alarm and lights should be regularly checked for correct operation.

For efficient operation, do not overload the compartment or restrict airflow. Do not block air chute with shelving or product. Ensure shelves are loaded safely. Do not obstruct the doorway or switches.

CLEANING

Always wear appropriate personal protective equipment (PPE) when cleaning the appliance. Care should be taken for parts with possible sharp edges.

NB: Abrasive or corrosive materials / cleaners should never be used. This includes chlorine based chemical cleaners. These can damage surfaces and cause corrosion

If the 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.

Clean up all spillages immediately and where prolonged door openings arise, ensure condensation is wiped off the door and strip curtains if fitted.

Clean interior and any shelving regularly in accordance with your cleaning schedule.

CONDENSER CLEANING

Isolate the coldroom from the electrical supply.

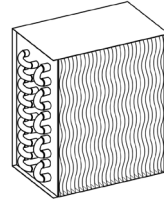
Regular maintenance should be carried out on a regular basis by competent / trained personnel. The condenser is part of the refrigeration unit and is located on the roof of the coldroom and requires cleaning approximately four times per year.

On rooms that are supplied with remote condenser units, the coil is located in the condensing unit box.

If your room has been supplied with refrigeration equipment by another supplier, the location may be different and you should consult your installation contractor to confirm its location.

Brush fins vertically with a stiff brush, taking care not to damage them or to push dirt / dust further in, and then vacuum away.

FIG 1.



Warning: Condenser blocking is the most common cause of equipment overload and failure - make sure that the condenser coil is kept free of dust and dirt and regularly checked.

Take care not to damage any electrical connections and cables during the removal and cleaning process.

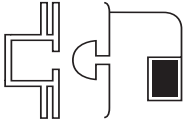
If there are further grease deposits remaining on the condenser call your Service Provide to carry out a full service.

NOTE: Non-compliance may invalidate your Warranty.

CLEANING / REPLACING THE GASKET

Door gaskets should be checked and cleaned regularly and replaced if damaged. To clean the gasket, wipe with warm soapy water and a soft cloth, ensuring it is completely dry before closing the door.

DO NOT use a sharp knife to clean or scrape the gasket. Damaged gaskets do not seal correctly and can increase the amount of electricity consumed, seriously affecting the efficiency and performance of the appliance.



Damaged gaskets are easily replaced. Simply pull out the existing part and push the new gasket into the channel (gasket retainer) at the centre and work along, pushing gasket into channel.

PANEL JOINTS

Inspect the panel joints when cleaning for any loss of mastic sealer or gaps appearing. Use warm soapy water to clean along the panel joints with a soft cloth. Do not use stiff brushes as they may cause damage to the sealant. Replace any missing sealant with silicon sealer (available from kitchen suppliers and DIY stores).

BREAKDOWN

In the event of a breakdown, please contact Williams Refrigeration or your Service Provider.

If the light on the coldroom is not working, isolate the supply and change the bulb, if this does not cure the problem, change the fuse located on the exterior at the bottom of the control panel. If problem persists call an engineer.

When calling, please advise model and serial number. This information can be found on the data plate inside the appliance. It should also be noted on the cover of this Manual. Please ensure that all redundant parts are disposed of safely and legally.

PARTS & LABOUR WARRANTY POLICY - UK ONLY

Our 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 during our standard business hours any such piece of equipment or part thereof used which is found to be faulty in either materials or workmanship subject to the further conditions below:-

WARRANTY TERMS AND PRODUCTS COVERED

We offer a **24 months Warranty** from our original date of sale with the following Williams equipment:

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

We offer a **12 months Warranty** from our original date of sale for all other Williams equipment including:

1. All Modular Products (including coldrooms).
2. Remote Systems (including glycol).
3. Bottle Coolers.
4. Multidecks and merchandiser cases.
5. GEM product range.
6. Bottle Well / Meat Freezer Well.
7. Thermowell.
8. Non standard and other products.
9. Front of House display cases.
10. White Goods.

WARRANTY TERMS

Our warranty is offered where the equipment has been installed correctly and has not been subject to misuse or abuse and 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 terms 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 with the product 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 service agents between the hours of 8.00am and 5.00pm Monday to Friday. Any works undertaken outside of these hours are chargeable.

CLAIMS PROCEDURE

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

1. Contact the supplying agent, representative or distributor.
2. Quote the equipment model, serial number and date of installation. The serial number is located on the product identification plate inside the cabinet, modular product door frame or similar location. It is recommended that operators should also record the serial number on the operating instruction booklet supplied with the product.
3. Contents risk and insurance responsibility remains at all times with the customer.

EXCEPTIONS TO STANDARD WARRANTIES

1. The Standard warranty applies to equipment located in Mainland GB only and excludes locations subject to restricted or secure access, offshore and marine applications. Additional time and travel charges may be applied to the following locations – Isle of Wight, Channel Islands, Isle of Man, Northern Ireland and Scottish Isles.

2. Any fault that is not reported within 10 working days of being discovered.
3. Service calls to equipment under warranty, or service calls made under chargeable arrangements will be carried out in accordance with standard conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the supply. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on waiting time or security clearance, or health and safety risk assessments, will be chargeable at our prevailing rate. We reserve the right to apply Time Travel & Call out charges if no fault is found with the product or access is either restricted or denied to our attending engineer.
4. No claim shall exceed the original selling price.
5. Claims for Food and / or contents stored in the equipment supplied (including pharmaceutical or other items) and any consequential loss how so ever arising are excluded under our warranty terms.
6. Components including gaskets, doors, drawers, handles, shelves, tray slides, 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.
7. Equipment manufactured to the customers' own design, Williams Refrigeration will not be liable for any defect, non performance or improper operation of the equipment arising from any drawing design or specification supplied by the customer, their representative or agent.
8. Second hand equipment.
9. The customer uses or installs the equipment in such a way that it exceeds its design envelope or operates the equipment at control parameters other than those provided as standard factory settings.
10. The customer fails to observe commonly accepted operating practices.
11. The customer has not properly cleaned or maintained the equipment or carried out necessary servicing, including cleaning of 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.co.uk).
12. Equipment fails through improper installation by others, misuse, abuse, accidental damage, power loss or fluctuations, fire, flooding or acts of god.
13. Any third party item(s) connected to the equipment that may affect performance.
14. The customer permits persons other than those authorised by Williams Refrigeration to perform or affect repairs or adjustments to the equipment.
15. 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.
16. If Repairs are made using spare parts or replacement items not supplied or preauthorised by Williams Refrigeration.
17. The initial equipment supply date shall apply for warranty validity for the subsequent supply of replacement of parts or products.

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.

For further information or clarification please call 01553 817000 or email to info@williams-refrigeration.co.uk or write to Williams Refrigeration, Bryggen Road, King's Lynn, Norfolk, PE30 2HZ



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