



# INSTALLATION

## REMOVAL OF REDUNDANT APPLIANCES

Please ensure that old or redundant refrigeration appliances 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.

Check that no damage has occurred to the Prover, whilst in transit. If damage has occurred do not use the appliance.

The Prover should be installed in a well ventilated room on a flat and level floor.

We recommend that prior to use, the Prover is cleaned with a mild soap solution and then wiped dry.

## PROTECTIVE COATING

The polished stainless steel surfaces are protected during manufacturing and transport by an adhesive plastic coating.

This should be removed prior to placing your appliance into use. Carefully peel away to reveal the polished stainless steel surface. Care should be taken to ensure that no adhesive residue remains on the surface. Any stubborn or tough adhesive marks can be removed by following the advice on Page 6.

## VENTILATION

If installed in an unventilated room, the heat from the steam generator will quickly cause the room temperature to become excessive.

**Do not block vents by stacking boxes on top or in front of the unit as this could affect performance and give rise to safety risk.**

## LEVELLING (CASTORS/FEET)

The appliance should stand level to ensure the correct operation of self-closing doors and proper drainage of condensate from the evaporator.

Models fitted with castors are non-adjustable. Therefore a level platform / floor should be provided where the appliance is to be located. Where swivel and brake castors are fitted and it has been positioned, please ensure its brakes have been activated by pressing the metal bar down.

Remember to release the brakes before trying to move it.

On models fitted with legs, levelling may be achieved by adjusting the bottom section. For marine specification models with flanged feet for deck and bulkhead fixing, installation should be carried out by a specialist marine company.

## MAINS CONNECTION

**Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions or where restricted movement for installation and service is evident.**

Great care must be exercised at all times when installing, operating, or servicing this appliance.

For appliances fitted with a moulded plug for safety, ensure that the mains power cable is extended free from the refrigeration system to avoid entanglement. If a plug or mains cable requires replacement, contact the Williams Spares Office on +44(0)1553 817017.

The installation of a fixed appliance and periodic inspection should only be undertaken by a qualified, skilled, and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

All appliances rely upon a suitable connection to earth to ensure safe operation. If in doubt, contact a qualified, skilled, and competent electrician before using the appliance.

**We recommend:-**

- **Supplementary electrical protection with the use of a residual current device (RCD)**
- **Fixed wiring appliances incorporate a switch disconnector for purposes of safe isolation to meet the specification requirements of IEC 60947**

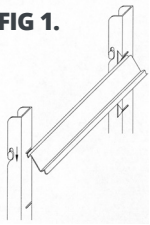
## CONNECTION TO A MAIN DRAIN (EXCEPT C1MP20)

Models will require connection to a water supply and drain.

## SHELF/SLIDE FITTING (CABINET MODELS)

When positioning slides, present slide to racking by holding it in the opposite hand to the side of the cabinet to that which they are to be applied. Present slide at 45° angle (**See Figure 1**). When in place, let slide drop into position to create a horizontal ledge on which the shelves will sit.

**FIG 1.**



## LOADING / SHELF DISTRIBUTION (CABINET MODELS)

**Before loading, allow the appliance to reach its normal operating temperature.**

When loading the appliance, please ensure that its 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.

Care should be taken when loading the appliance. Do not obstruct the air ducts. Take care of any parts with possible sharp edges.

# CONTROLLER

## USER INTERFACE



The user interface on the prover is simple and easy to use.

### Key to Controls

1. Mains On Switch  
Switches the power operation on and off
2. Temperature Controller  
Displays and controls the temperature
3. Humidity Controller  
Displays and controls the relative humidity
4. Light Switch  
Turns the internal lighting (optional) on and off
5. Indicators
  - a) Indicates that the machine is an over temperature operational state
  - b) Indicates when the humidity system is operating
  - c) Indicates when the prove heaters are operating.

### STANDBY

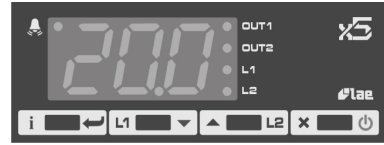
The humidity or temperature controller operation can be put into / taken out of a standby mode by pressing and holding the **x** button for 3 seconds.

### SET POINT ADJUSTMENT

To change the operating temperature or relative humidity set points, follow this procedure;

- Press and release **L1** button: the LED "L1" blinks, the display shows "1SP" for 1 second and then the setpoint associated value.
- Press **▼▲** buttons to set the desired value.
- To store the new value press **↵** button, or wait for 10 seconds.
- To go back to normal mode without saving the new value, press **x**

## Temperature and Humidity Controller



### Key to Controls

- i** ↵ Info / Enter Button
- L1** ▼ Modify Set Point / Decrease Button
- ▲ L2** Increase Button
- x** ⏻ Exit / Standby Button

### Heat / Humidity Output Active

- OUT1** Channel 1 Output
- OUT2** Not Used
- L1** Set Point Modification Active
- L2** Not Used
- 🔔** Alarm

### STANDBY

In addition to the temperature and relative humidity values being displayed, the controller can also display the following;

- 'OFF'** The controller is in the standby mode
- 'HI'** The temperature and relative humidity has reached the high limit alarm
- 'Lo'** The temperature and relative humidity has reach the low limit alarm
- 'Or'** The temperature probe or humidity sensor is out of range (call service engineer).

## INFORMATION MENU

It is possible to display more information by accessing the information menu. The following items are displayed;

<b>'Thi'</b>	Maximum temperature or relative humidity
<b>'TL0'</b>	Minimum temperature or relative humidity
<b>'Loc'</b>	Controller keypad lock

- To access the information press and immediately release the **i** button
- Press ▼ or ▲ buttons to select the data to be displayed.
- Press the **i** button to display the value.
- To exit from the menu, press button ✕ or wait 10 seconds.

The recorded 'Thi' and 'TL0' values can be reset by;

- Press ▼ or ▲ buttons to select the data to be reset.
- Press the **i** button to display the value.
- While keeping button **i** pressed, press button ✕

## KEYPAD LOCK

The keypad can be locked to stop alteration of set points or unwanted tampering of the controller. To do this access the information menu (see above) and select '**Loc**'. Change the value from '**Yes**' to lock the keypad, or '**No**' to unlock the keypad.

## SWITCHING ON (C1MP20)

The Prover is fitted with an illuminated rocker switch. When the machine is switched on the switch is illuminated. The first time the machine is switched on the water tank situated beneath the cabinet will be empty. This will cause the level indicator light in the control panel to illuminate.

## TEMPERATURE CONTROL (C1MP20)

The Prover is fitted with an adjustable thermostat, located on the front of the machine in the control panel. The thermostat is adjustable up to 40°C by rotating the dial in a clockwise direction.

## 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.

### CLEANING

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

Stainless steel is naturally corrosion-proof and needs no additional protective coating to maintain its gloss and usability for a long time.

Abrasive or corrosive cleaning agents should never be used. These can damage surfaces and cause corrosion. They include:

- Cleaners containing chloride;
- Bleaches containing hypochlorite (if accidentally spilled on stainless steel, rinse off with water immediately and thoroughly);
- Silver polish

If the cabinet exterior is looked after correctly it will retain an “as new” finish for many years. A damp cloth is usually sufficient for wiping away light dirt, food debris and finger marks and normal day to day cleaning should be carried out with a soft cloth and soapy water.

Dry thoroughly afterwards and where possible remove all racking, shelving and drawer fittings to aid the process.

Kitchen fats, oils and greases can also cause brown spots or staining to appear on the stainless steel surface.

For stainless steel with visible polishing grains, clean the steel with the grain - not against the grain. When water has been used for cleaning or rinsing, wipe the surface dry to prevent water from drying and forming watermarks, especially in areas with hard water. Avoid this type of watermark by using distilled water.

For tougher spots, creamy polishes like CIF original cream can be effective. Light pressure should be used when cleaning with the grain. The cleaning process should be repeated in order to prevent any

dirt becoming lodged in the surface grain again.

CIF original cream cleaner can also be used for wiping off water spots and can alleviate discoloration. Remove this type of residue by rinsing with clean, preferably distilled water and wipe away any remaining streaks of polish or watermarks.

Tough grease or oil marks can also be removed using denatured alcohol or acetone. There is no risk of corroding stainless steel by using such solvents. For ease of use limit the amount of solvent used. Wash more than once using a pure solvent on a clean soft rag until all traces of the greasy residue are removed.

### Specialist Stainless Steel Cleaners - Non food contact surfaces only

Innosoft B570 is a special deep cleaner that is suitable for the intensive cleaning of contaminated stainless steel surfaces, and removes stains and oxides in a single operation.

Innoclean B580 completely removes any residues left after the use of Innosoft B570 and passivates the surface which helps to prevent further corrosion.

### SHELF / SUPPORT / RACKING REMOVAL

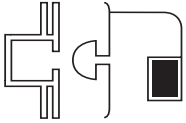
First remove the shelves, then remove the shelf supports by grasping firmly in the centre and lifting slightly. Turn the shelf support towards the interior of the cabinet by pushing it in the centre as you twist the support through 90°. The shelf support will be released. (NB: the supports are designed to be anti-tilt and you may therefore experience some resistance at first which will be overcome with practice). When all shelves have been removed, remove the racking by lifting up and over the nylon retaining blocks.



## 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.

**Note:** Roll-in models also contain a wiper gasket fitted to the bottom of the door. This also requires regular cleaning. Also check for wear and replace if necessary. Worn out wiper gaskets can be replaced by removing the retaining screws, locating the new wiper, and replacing the screws.

## WATER TANK

Some water supplies are hard and others soft, therefore the amount of maintenance will depend on your type of water supply. We recommend every 6-12 months, more frequently if possible. Williams specify softened water supply on installations. Lack of maintenance will damage the water circuit, be expensive to repair and put the Prover out of action. Before cleaning first isolate the prover and ensure the tank is cool.

## BREAKDOWN

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

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.

## SAFETY INFORMATION

### Safety Over-Temperature Thermostats

Your Williams Prover is fitted with manual reset safety over-temperature thermostats.

In the event that a malfunction of the control system causes the internal temperature to rise above 60°C, one or more of these safety thermostats will trip out. This will cut the mains power to all of the machine's equipment (except control panel display).

This will be indicated by an over-temperature alarm display on the control panel that cannot be cancelled by the user. This is designed to protect your Williams equipment from permanent damage, and is an important safety feature.

In the event that a safety over-temperature thermostat should trip out, it will be necessary to call out a service engineer to repair the fault and reset the safety thermostat.

These safety thermostats will be located either inside the control panel above the door, or on the roof inside one of the plastic boxes attached to the pod systems.

## FILLING THE WATER TANK (C1MP20)

Fill the water tank from the front by lifting the lid and carefully pouring water into the tank until the level indicator light goes out. The lid is self closed by the action of closing the door.

## HUMIDITY CONTROL (C1MP20)

The humidity is pre-set at 85%. Water is pumped from the water tank beneath the cabinet into the steam tank on top of the cabinet. A heating element generates the steam which is then routed into the cabinet.

**IMPORTANT:** When all the water in the tank has been used up and no water is in the steam tank the heating element will switch off and the pump will shut down. Just before the machine reaches this state, the level indicator in the control panel will illuminate. To continue using the machine fill up the water tank.

A full water tank will last approximately 4 hours.

## EMPTYING THE DRIP TRAY (C1MP20)

The drip tray may be emptied by carefully sliding the tray from its clips and pouring away the water. We recommend that the drip tray be checked every 4 hours.

### CHOOSING GENUINE SPARE PARTS

Choosing the correct spare parts is vital to the ongoing running of your appliance - that's why Williams Refrigeration offer a comprehensive network of servicing, support and spare parts all available directly from Williams.

Our spare parts are exactly the same quality and standard as we use to build your appliance and have been rigorously checked, tested and inspected to ensure the very best quality and exact fit.

You can contact us directly for everything from fault diagnosis to parts selection and ordering. Simply provide the serial number of your appliance and we will do the rest to ensure you receive the right part first time.

**For further information please call our Spares Department on 01553 817017  
or email [spares@williams-refrigeration.co.uk](mailto:spares@williams-refrigeration.co.uk)**





## 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](http://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](mailto:info@williams-refrigeration.co.uk) or write to Williams Refrigeration, Bryggen Road, King's Lynn, Norfolk, PE30 2HZ**



## Design Excellence : Cool Technology

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