

Flexeserve Zone 3, 4 Tier - Floor Standing, Rear Feed



For full details on how to operate this equipment safely, please refer to the operation manual.



WARNING

In an emergency, switch off the unit and isolate fully from the mains supply.



CAUTION

The surface of the zones will become hot, reaching temperatures above 70°C (158°F).

Operation

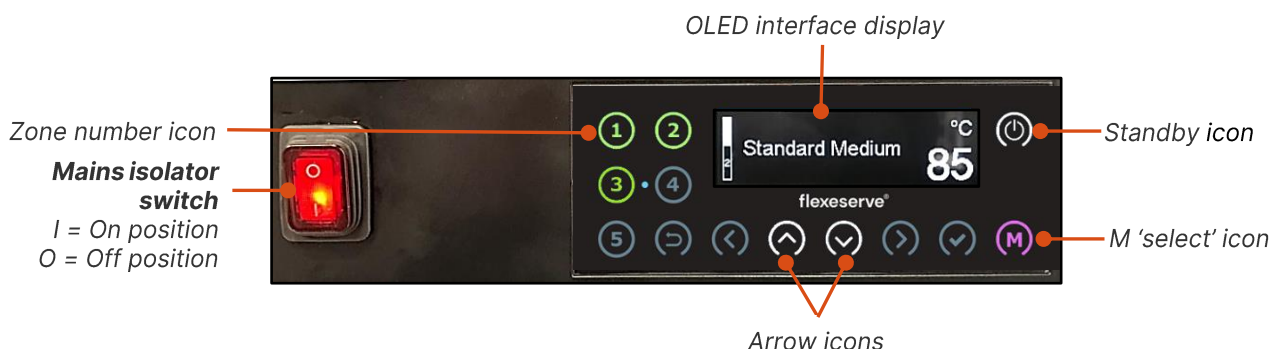
Individual Zones - Settings

Each of the model variants are supplied with a mains isolator switch and an OLED interface controller. On the 3 tier unit, this is located on the rear base panel; on the 4 tier unit, this is located on the rear top panel.

Set the mains isolator switch to the 'I' position to apply power to the equipment and set to the 'O' position to power off. Touch and hold the standby icon and the display will show and scroll through the previously set settings.

To initiate a recipe to an individual zone, touch and hold the individual zone number icon to enter the recipe selection menu. Scroll through the recipe selection menu using the up and down arrow icons to highlight the desired recipe. Select the recipe by touching the pink 'M' icon and the recipe box will be highlighted. To initiate the recipe selection, touch the tick icon. The selected zone will begin to heat and reach the pre-configured recipe temperature automatically. The zone number icon will illuminate amber whilst the zone reaches its recipe set temperature. This will change to illuminate green to indicate that the zone has reached its set temperature.

Repeat the above process, selecting the 'OFF' setting in the recipe selection menu to switch zones off individually. To turn off all zones, touch and hold the standby icon until the display reads 'Standby'.



To view the recipe that is assigned to a particular zone, touch the relevant zone number icon for one second. The display will then show the assigned recipe.



Display and Merchandising

Do not obstruct the fan(s) at the rear of each zone as this can cause the built-in safety shut-off to activate and stop the unit from working.

Troubleshooting

Some faults must only be investigated by a trained and qualified Engineer. For assistance with troubleshooting this equipment, please refer to the Operation manual or contact Customer Support.

Fault	Potential Cause	Solution
Unit is not operating.	No power.	Check that the switches are on.
		Check that the unit is plugged into a working socket.
		After the above, contact Customer Support.
	OLED interface controller is initiated to the 'Off' setting.	Change setting to correct recipe on the OLED interface controller.
Shelf is not operating at temperature.	Parts are missing.	Ensure risers and air deflectors are in place.
	Store conditions.	Refer to the specifications page of the manual for the ambient conditions required.
	Incorrect recipe selected.	Initiate correct recipe against product type using the OLED interface controller.
	Over-temperature thermostat has operated causing a blank display.	Contact Customer Support.
	Fan is spinning but cold air is blowing.	Contact Customer Support.
Lights are not working.	Light unit has failed.	Contact Customer Support.
	OLED interface controller is initiated to the 'Off' setting.	Initiate 'Lights Only' or specific recipe setting.

Daily Cleaning

For full details on how to clean this equipment, please refer to the operation manual.

The polycarbonate risers and ticket strips can be removed from the unit for cleaning.



Once the front polycarbonate risers and ticket strips are removed, crumbs and debris can be swept forwards and out of each zone. Glass shelves, inner side wells, lamp diffuser glass and external surfaces can be cleaned using non-abrasive cleaning products.

