



### REFRIGERATORS AND FREEZERS OPERATION, MAINTENANCE AND INSTALLATION MANUAL



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### I. GENERAL INFORMATION

#### PRODUCT DESCRIPTION LABEL

1- Product Number
2 - Product Description
3 - Model
4 - Refrigerant (GWP)
5 - CO2 Equivalent
6 - IP Protection
7 - Climate Class
8 - Production Date
9 - Total power / Current / Lamp power
10 - Voltage - Frequency
11 - Heating Element
12 - System Pressure
13 - Blowing Agent
14 - Serial Number

PRODUCT NUMBER	1
	
PRODUCT DESCRIPTION	2
MODEL	3
REFRIGERANT	4
CO2 EQUIVALENT	5
IP PROTECTION	6
CLIMATE CLASS	7
PRODUCTION DATE	8
TOTAL POWER / CURRENT / LAMP POWER	9
VOLTAGE - FREQUENCY	10
HEATING ELEMENT	11
SYSTEM PRESSURE	12
BLOWING AGENT	13

S/N: 14



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Amsterdam, The Netherlands



#### THE PURPOSE OF USAGE

- This product is suitable for use in indoor areas only and solely for the purpose of storing food and beverages. Storage units are designed to maintain products already at refrigerator/freezer temperature.
- The manufacturer will not be held responsible for any damages arising as a result of usage contrary to stated guidelines in this book.
- While storing food in this cabinet, it is necessary to ensure that food never comes in contact with the body of this cabinet.
- All foods must be completely covered. To avoid contamination and corrosion of internal components all products should be wrapped or stored in sealed containers.
- Do not store hot foods or liquids in this cabinet.
- Beverages stored in boxes and glass bottles should not be stored at temperatures below 0°C (freezing point). Cans and glass bottles may burst due to expansion. All containers with lids should not be filled completely: a small amount of space should be left for expansion.
- This cabinet is equipped with an automatic self-defrosting facility. It is also possible to perform manual defrosting. The manual defrosting does not involve turning the cabinet off for long periods but can be performed via the controller. Under no circumstances should force or hand tools be used to de-ice this cabinet, any damage arising from such action is difficult to repair.
- Do not employ any mechanical or alternative means of defrosting.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.



- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Any electrical or mechanical changes to this cabinet will void the warranty. Changes carried out by non-authorized service engineers and changes other than those described in this manual will also void the warranty. The manufacturer will not accept any responsibility for damages arising from such changes.

### CLIMATE CLASS

The cabinet is designed to run within specific ambient temperature and humidity levels. These are set out in the climate class system. These levels are never to be exceeded. The climate class for this product can be found on the product description label.

Climate Class	Ambient Temperatures and Humidity
3	+25°C with %60 RH
4	+30°C with %55 RH
5	+40°C with %40 RH

### FIRST ACCEPTANCE AND CONTROLS

This cabinet was packed in protective packaging material for shipping. On delivery, please check the cabinet for any possible transport damage and that the cabinet model is what you ordered.



#### IMPORTANT

All operations listed below must fully comply with all local bylaws and safety regulations. Observe all current safety rules when operating this product.

### TRANSPORTING

When lifting the product using machinery, the lifting capacity of any machinery must be verified prior to undertaking any such procedures.



#### IMPORTANT

When using a fork truck to move the product, please ensure that the forks are inserted into the appropriate openings in the pallet.

Once moving, attention must be paid to the stability of the product. If the center of gravity is not central to the product, which will make it prone to tip over. When lowering the product with a fork truck ensure this is done slowly and with care.

Should it become necessary to transport any upright cabinets in a horizontal position, please make sure the cabinet has been upright for at least 2 hours before operating. It is not recommended to transport upright cabinets in the horizontal position and any damage arising from such action is not covered by warranty.



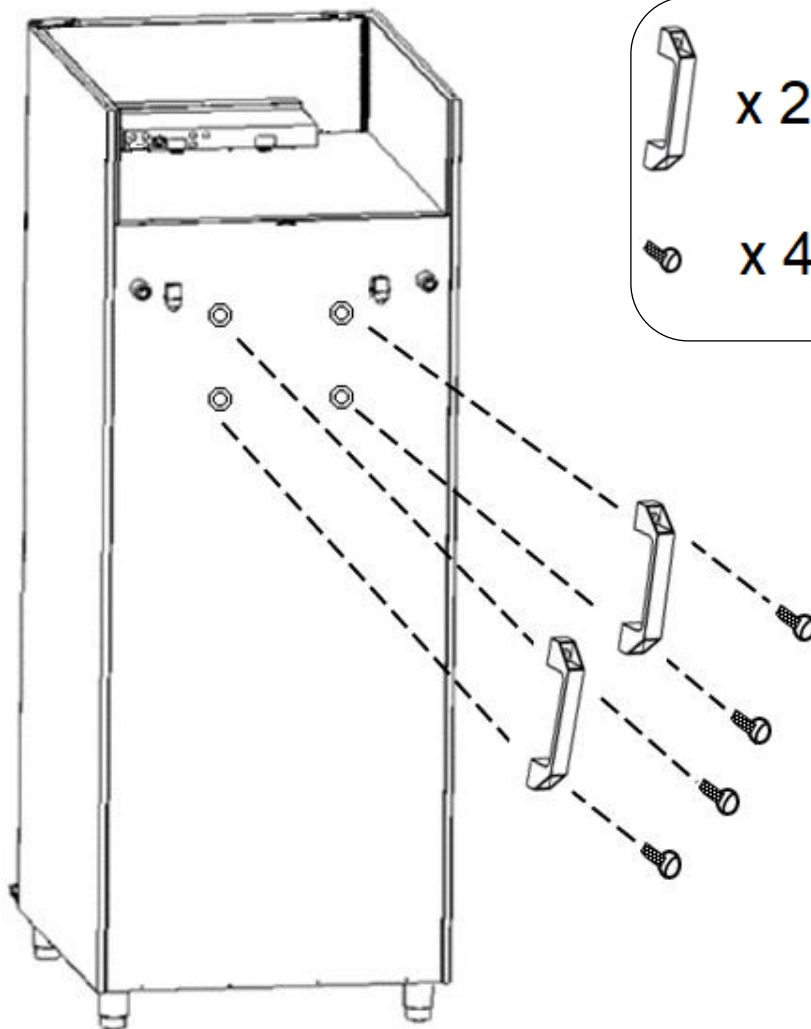
### ATTENTION

- The handle is an auxiliary part for fine-tuning the position of the product.
- Securely fix the bolts. Otherwise, the product may be damaged or the handle may come off and injure you.
- This product weighs approximately 200kg. Be careful when moving the product. If the product topples over or falls, the product may be damaged or injure you.



### IMPORTANT

- Damage and injury caused by carrying products using this handle is out of warranty and factory responsibility!



x 2



x 4

The specified materials are packaged in the cabinet as accessories!



### ATTENTION

Recommendations written on the outside of the transport packaging are for the user's benefit. Therefore, the following recommendations should be observed:

- Carry the product carefully.
- Keep the product dry. Do not use the top of the cabinet for storage

### OPENING THE PACKAGING

- Remove the cardboard and any other packaging material.
- Lift the cabinet to disconnect and remove it from the pallet.
- Place the cabinet in the desired location, standing on its own base.
- Check for any visible damage.
- Packaging materials can be recycled according to local recycling regulations.
- Verify that the product code and serial number match the same on any shipping documents.

Trade Mark			HOSHIZAKI	HOSHIZAKI
Model Name			BAKER SF 950	BAKER SF 550
Intended Use			Cooling/ Shock Freezing	Cooling/ Shock Freezing
Multiuse Cabinet			X	X
Vertical Cabinet			X	X
Counter Cabinet				
<b>Parameter</b>	<b>Symbol</b>	<b>Unit</b>		
Refrigerant			R290	R290
Charge		kg	2 x 0,23	0,149
GWP			3	3
CO2 Equivalent		CO2	1,38	0,447
Heavy-duty; This appliance is intended for use in ambient temperatures up to 40°C			X	X
Contact Details:	HOSHIZAKI EUROPE B.V.			
	Address: Burgemeester Stramanweg 101 1101 AA Amsterdam, The Netherlands Tel.: +31 (0)20 691 8499 - <a href="http://hoshizaki.europe.com">http://hoshizaki.europe.com</a>			



## II. OPERATING INSTRUCTIONS

### ELECTRICITY

Read the text below thoroughly before electrical connection.

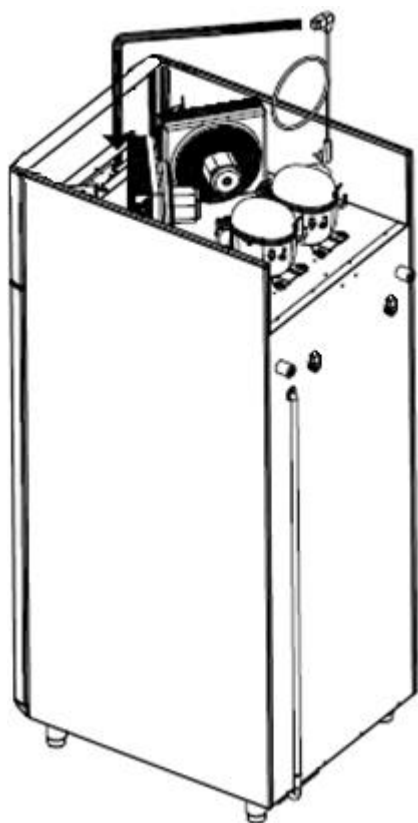


The product is intended for connection to alternating current. The connection voltage (V) and frequency (Hz) are shown on the name plate in the cabinet. Only the supplied cord is to be used.



Never use an extension cord for this appliance! If a wall socket is placed in a longer distance than the length of the supplied power cord, contact an electrician to establish a wall socket within the range of the supplied power cord.

If the product is defective, it must be examined by an authorized technician with proper knowledge of the product during the guarantee period, if it is a product with built-in compressor. If it is a product connected to an external compressor unit, it must be examined by the company who has connected the product to the unit. Outside the guarantee period, it is advisable to use the service advised by your dealer. If this is not the case, assistance is required from an authorized technician with proper knowledge of the product.



Always disconnect the power if interruptions in power supply occur, and when electrical parts are removed/put on, and before cleaning and maintenance of the product.

Repairing of electrical/technical parts may only be performed by authorized technicians with proper knowledge of the product.

Do not use the product before all coverings are installed, so that live or rotating machine parts can not be touched.

The product is not to be used outdoor.

All earthing requirements stipulated by the local electricity authorities must be observed. The plug and wall socket should then give correct earthing. If necessary, contact an electrician.



Make sure the product is switched off at the socket before service is performed on electrical parts. It is not sufficient to switch off the product by the START/STOP key as there will still be voltage to some electrical parts of the product!



### GENERAL PRELIMINARY CHECKS

Make sure the cabinet is standing on level ground and is upright. If necessary, the adjustable feet of the cabinet can be used to achieve this. All feet should be in contact with the ground. This is necessary for the proper operation of the cabinet door.

Do not place the cabinet next to any heat-generating devices such as ovens, grills, and deep fryers. Do not expose to direct sunlight. The heat that may be radiated by walls or floors must be insulated with appropriate insulating material. The cabinet should be placed as far as possible from any heat source.

If the cabinet is re-located, allow three hours before re-starting. Plastic protection or tape should be removed from the outer surfaces.

Ensure the cabinet is positioned so sufficient fresh air can flow to/from the cooling circuit and around the surfaces of the cabinet. Leave at least 500 mm free space from the top of the cabinet. If two refrigerators or freezers are to be placed side by side, there should be at least 50 mm space between them.

Do not block any vent holes.

### FIRST OPERATIONS AND CONTROLS

After the above checks have been completed, the cabinet can be operated. The ON/OFF switch operates the cabinet.

After the cabinet is turned ON, the compressor will start running. The compressor will run until the factory pre-set temperature is reached. Foods should not be placed in the cabinet until the temperature setting has been adjusted to suit the foods to be cooled.

New temperature setting can be done through the controller as described in this manual.



### IMPORTANT

- Allow the product to cool to the set temperature before placing food items inside.
- Never exceed the maximum load capacity. The maximum shelf capacity is an even load of 40 kg each for shelves in upright cabinets and 20 kg for shelves and drawers in counter cabinets.
- Refer to the "General Preliminary Checks" section of this manual for information on the amount of space required for good air ventilation around the product.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

### WARNING:

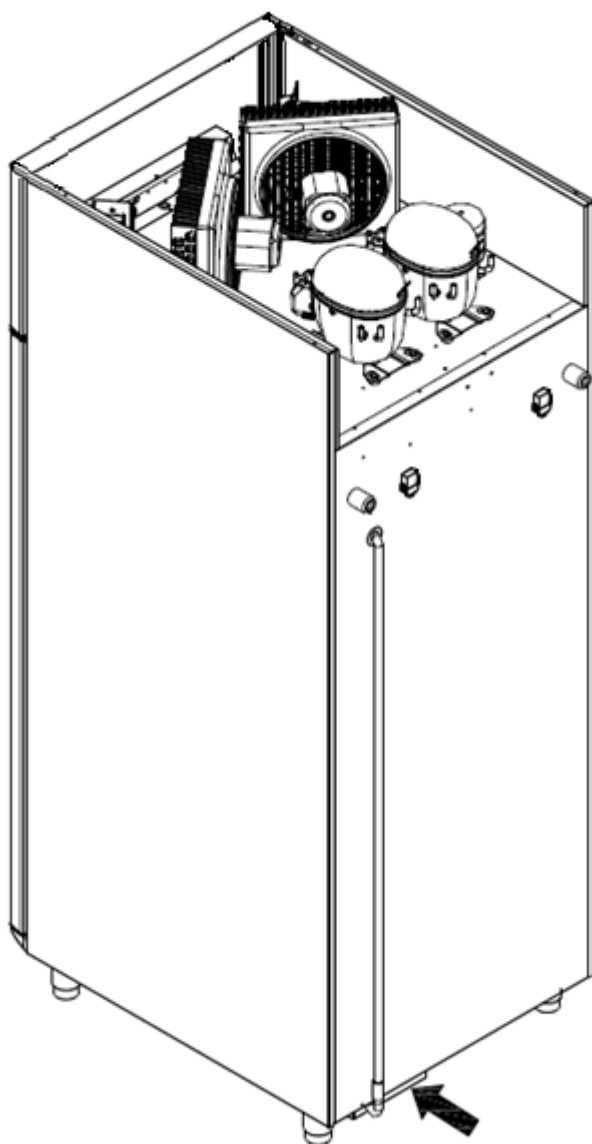
- Do not block any ventilation openings on the appliance at any time.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the cabinet.

### STORAGE CONDITIONS AND PERFORMANCE

Correct storage conditions are not only paramount to food hygiene and safety but improve the quality of service and reduce energy consumption. The best performance can be achieved if the following tips and guidelines are observed: keep all food items on shelves only and never place food items on the floor of the cabinet. Food items must be placed in the cabinet or counter in such a way as to allow good airflow all around, leaving space between items and the walls of the product. If required shelf distance can be adjusted accordingly.

### III. DEFROST WATER

The appliance produces water during defrosting, which is led into a tray under the product. An electrical heating element, placed in the tray, re-evaporates the water.

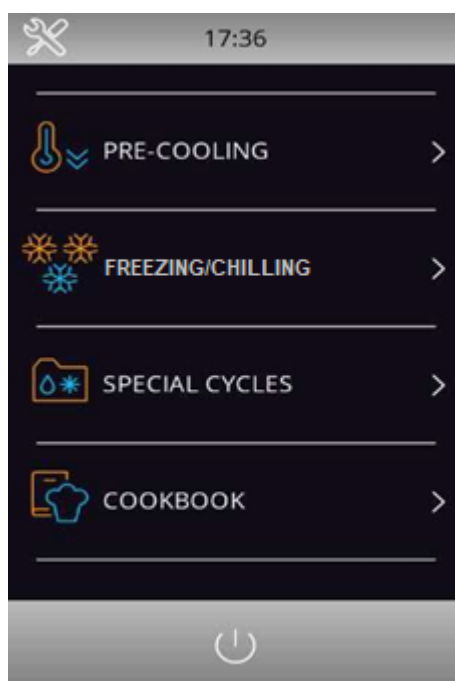
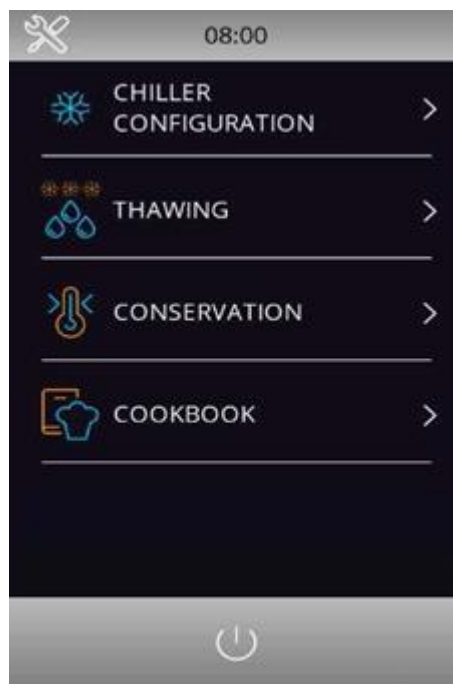




#### IV. CONTROL PANEL

##### Overview of the Control Panel:

Available in the split version with an open frame board, the user interface consists of a 5-inch capacitive TFT touch-screen graphic display in glass.





### ATTENTION

During maintenance and repairs, it must be ensured that the unit has no voltage applied to it. So take the plug out of the socket, or shut off the power! It is NOT enough to switch the unit off with the START/STOP button since the unit in such case still has the mains voltage applied to it.

### Initial Information

The interface has the following operating modes:

- “off” (no power to the device);
- “stand-by” (the device is powered but switched off);
- “on” (the device is powered, switched on and awaiting start-up of an operating cycle);
- “run” (the device is powered, switched on and running an operating cycle).

Terminology: “switch on the device” means moving from “stand-by” to “on” mode and “switch off the device” means moving from “on” to “stand-by” mode.

If the power supply fails during “stand-by” or “on” mode, when power is restored, the device will return to the mode set before the failure.

If the power supply fails during “run” mode, when power is restored, the device will operate as follows:

- if chilling or freezing was in progress, the cycle will resume, taking into account the duration of the power loss;
- if a conservation cycle was running, this will continue using the same settings;
- if a proofing or slow cooking cycle was running, the cycle will continue where it left off.

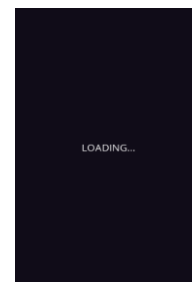
### Initial Switch-On

Connect the power supply to the device: if parameter *E9* is set at **1**, the device will show the splash screen as defined in the customized graphical skin;



E9 = 1

If the parameter is set at **0**, a system loading screen will be shown:



E9 = 0

Once loading is complete, the device will display the mode it was in before being powered down:

- On/Stand-by screen, press the central area to move to the Home screen;

### Switching the Device On and Off

To switch the device on, press the central area in the On/Stand-by screen and the Home screen will open.

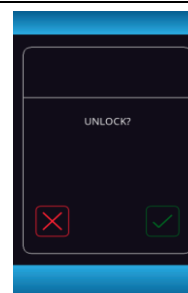


To switch the device off, press the red area at the bottom of the Home screen



### Lock/unlock keypad

If the keypad is locked, a pop-up will appear when it is touched indicating that it is locked and how to unlock it. It can be unlocked by dragging a finger to the right.

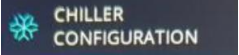
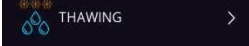


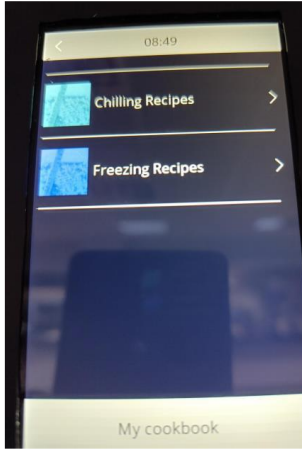




### Silencing the buzzer

Press any key while the buzzer is sounding.

### Selecting the Operating Mode

All the operating functions can be accessed from the Home screen by selecting the specific area. According to the selected function type , the interface will differ as detailed in the following table

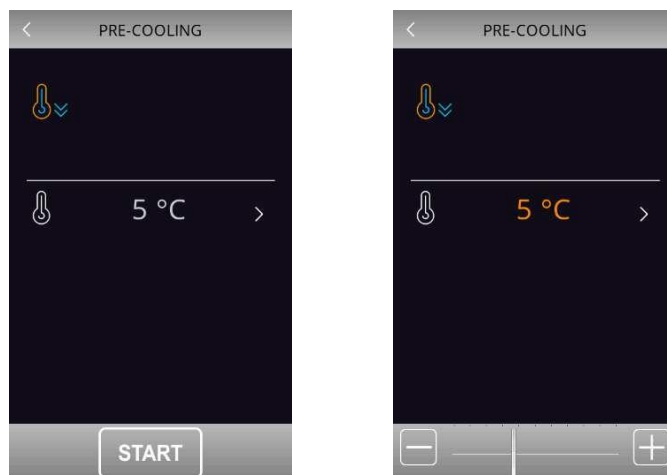
	<p>Press on this key to reach the following features: <b>Pre-Cooling, Freezing/Chilling, Special Cycles Cookbook.</b></p> <p>These functions has been described in the following pages.</p>	
	<p>To select the thawing function press the key.</p> <p>This function has been described in the following pages.</p>	
	<p>To select the conservation function press the key.</p> <p>This function has been described in the following pages</p>	
	<p>This key is displayed to the user, but the function is deactivated.</p> <p>When the button is pressed, only the menu appears (right)</p> <p>However, it is not used for this product.</p>	
	<p>This area is displayed if an alarm is in progress.</p>	
	<p>Pressing this area enables the historical data stored during operation to be seen.</p>	

### Pre Cooling

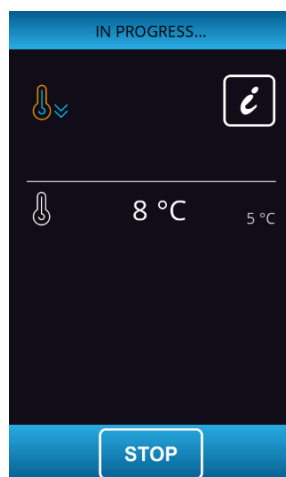


Pressing this key on the Home page enables selection of a pre-cooling cycle.  
This cycle may precede all operating cycles.

Pressing the area in question opens the following screen.



Set the required set point value and press area “START” to start the cabinet pre-cooling cycle. The screen below will be displayed showing the pre-cooling cycle in process.



Press the “STOP” button to stop pre-cooling.

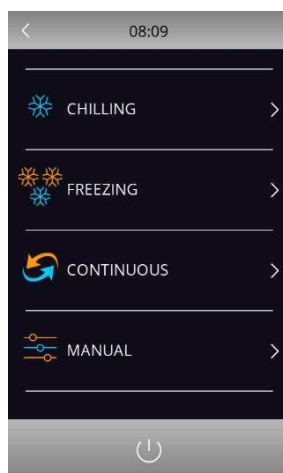
Once the required cabinet set point has been reached, the buzzer sounds and the cycle continues maintaining the cabinet temperature achieved until the “STOP” key is pressed. The controller will automatically return to the Home Page.

### Freezing / Chilling

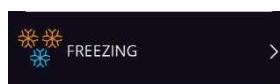


Press on this area to open the screen shown below.

Now one of the areas shown can be selected: chilling, freezing, continuous cycle and customized cycle.



Enables selection of a standard chilling cycle, uploading the relevant pre-settings. On the same screen it is possible to select hard mode when chilling consists of two phases with different set points. When chilling is complete the corresponding conservation phase is run, with the set points established by the chilling mode selected.



Enables selection of a standard freezing cycle, uploading the relevant pre-settings. On the same screen it is possible to select soft mode when freezing consists of two phases with different set points. When freezing is complete the corresponding conservation phase is run, with the set points established for the freezing mode selected.



Enables selection of a continuous chilling/freezing cycle, where it is possible to set multiple operating timers.



Press on this area to start up the procedure for setting a customized cycle. This cycle makes it possible to set up to four phases. Once the phases are set they can be started up or the program set can be saved in the recipe book.

### Chilling / Freezing



Pressing on one of these areas enables a chilling or freezing cycle to be set.

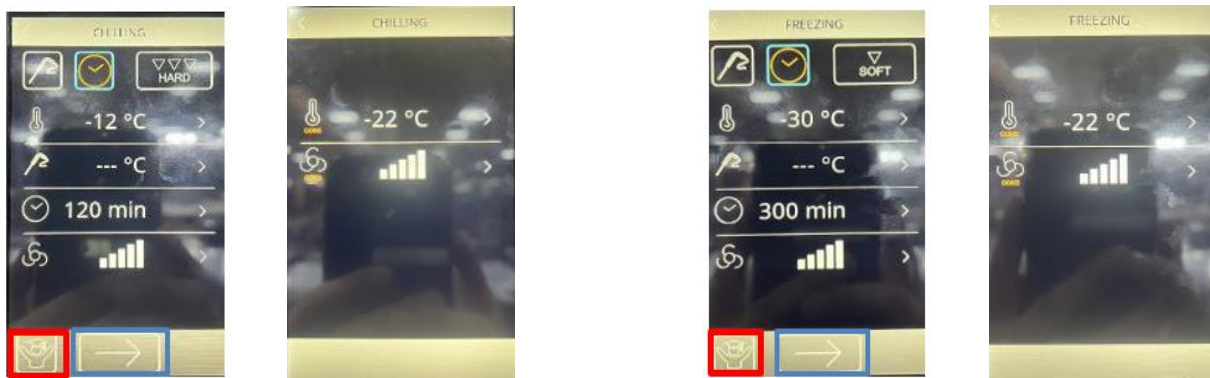
To move to a time-controlled cycle, press area "time" and the time-controlled area will be activated.

**NOTE:** This product doesn't include the needle probe, so the 'needle probe' feature is always deactivated.

The cycle selected will use the preloaded settings, but pressing area "forward key" makes it possible to change the main settings, within the permitted range, which are shown on the display.



The cycle selected will use the preloaded settings for that cycle, but pressing area ">" makes it possible to change the main settings, within the permitted range, which are shown on the display. To change all the various set points for the phases of the selected cycle, expert mode can be enabled by pressing area "chef key". Once all the settings have been done, press area "arrow key" to terminate the phase.



The screen summarising all the setting data for the cycle will appear, as shown below. Press area "save key" to save the program just set or press area "start key" to start up the cycle.



### Hard Chilling / Soft Freezing

It is possible to select a hard chilling/soft freezing cycle on the chilling/ freezing settings screen by pressing area "hard" or "soft" keys.

\* *"Hard chilling mode"* means; 2 Compressor and evaporator fan working max power. This allows the refrigerator to cool down more quickly.

\* *"Soft freezing mode"* means not to select hard chilling mode. Preserves the texture and freshness of the food.

This cycle consists of two chilling phases at different set points, followed by a conservation phase.

- The first phase, known as hard for chilling and soft for freezing, has set points established by the relevant parameters and these cannot be modified;
- The set points for the second chilling/freezing phase can be modified;
- The set points for the third conservation phase can be modified.

Once the phase is complete, the controller moves on automatically to the next one. The end of the first two phases is signalled by the buzzer sounding.

It is also possible to select the time-controlled mode for this cycle, in which case the controller moves on to the next phase when the set time has elapsed.



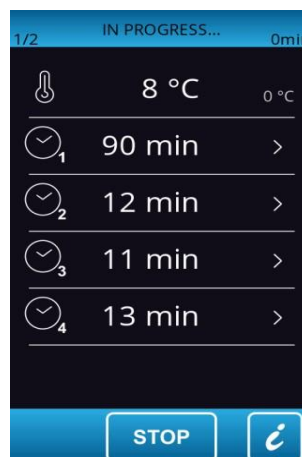
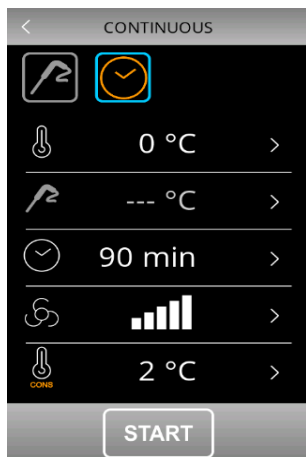


### Continuous Cycle



Pressing on this key enables selection of a continuous cycle.

Once the time-controlled cycle has been selected, the screen below opens up.



Press the “start” key to start up the cycle after which the controller moves on automatically to the conservation phase.

### Multi-timer mode

The time-controlled cycle allows up to four timers to be set.

When the cycle is started, only the first timer is activated using its pre-set value. Additional timers can be configured during the cycle by selecting the pencil icon and entering the desired time.

Once a timer is set and confirmed, it begins counting down immediately. Each timer operates independently and can be reset upon completion to start a new countdown.

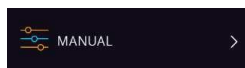
The cycle ends only when all active timers have completed their countdown. When a timer reaches “0”, a buzzer will sound, and the display will show “0 min” in green for that timer.

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## Baker SF 950 / 550



### Customized Cycle (Manual)



The customized (manual) mode makes it possible to set up a cycle consisting of a maximum of 4 phases and these can be time controlled.

The customized cycle starts up and activates the first phase, which by default is a time-controlled phase and sets the relative set points.\*



\*Up to 4 processes can be set

To add any more phases press area “add (+)” key, while to eliminate any phase previously set in the program, press the “delete (trash)” key. It is possible to move between the various phases using the *arrows* at the top of the screen.

Once the desired phases have been selected and set up, press “arrow” key to confirm that the settings are complete, and a summary screen will be displayed.

Press the “start” key to start up the cycle or the “save” key to save it in the recipe book.

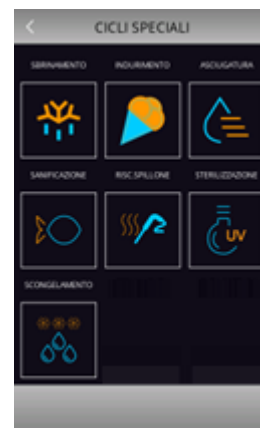
### Special Cycles



Press this key on the Home page to open the screen:

This screen grants access to further functions, some always present, others that can be activated by setting the parameter. If the function is not available, the area relating to that function and enabling it to be selected will not be shown.

The functions available are listed below:



Pressing this area enables selection of a *manual defrost* cycle (Activated)



Pressing this area enables selection of a *thawing* cycle (Activated)



Pressing this area enables selection of an *ice cream hardening* cycle (Activated)



Pressing this area enables selection of a *drying* cycle (Activated)



Pressing this area enables selection of a *sterilisation* cycle (Deactivated for this product)



Pressing this area enables selection of a *needle probe heating* cycle (Deactivated for this product)



Pressing this area enables selection of a *fish sanitation* cycle (Deactivated for this product)

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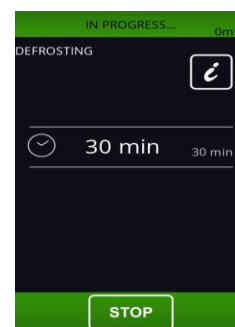
## Baker SF 950 / 550



### Defrosting



Pressing this key enables selection of a manual defrosting cycle, which is started up by pressing “Start” key. When the cycle starts up the following page is displayed.



### Thawing

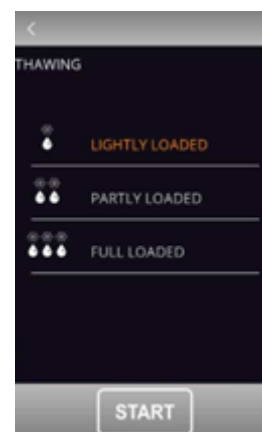


Pressing this key enables selection of a thawing cycle, managed according to the load of product to be thawed, in compliance with the maximum quantity stated by the manufacturer.

(Note: This selection only change the duration of process. The operating logic is the same)

To make it easy, the quantity of product to be selected is divided into three load bands for each of which the controller will load three different sets of parameters.

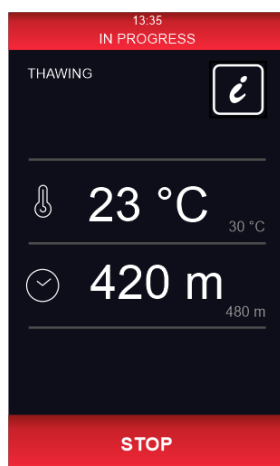
At the end of the thawing cycle the buzzer sounds, after which the machine moves on to a conservation phase.



It is not possible to run defrosting cycles during thawing, while during the conservation phase an automatic defrost can be run at intervals set by relevant parameter

If the door is opened, the heater will be stopped no matter what the parameter value is. The screen below shows a thawing cycle in progress.

(Time is up to 240 min for Lightly Load; 480 min for partly load; 720 min for full load)



### Ice Cream Hardening



Pressing this key enables selection of an ice cream hardening cycle.



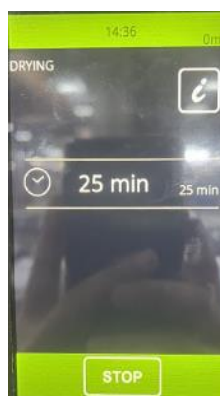
This is a time controlled freezing cycle with the set point.

If the door is opened, the time count stops and restarts when the door is closed.

### Drying



Pressing this key enables the selection of drying cycle.



This is a cycle of forced-air ventilation that can be activated with the door closed and for a duration.

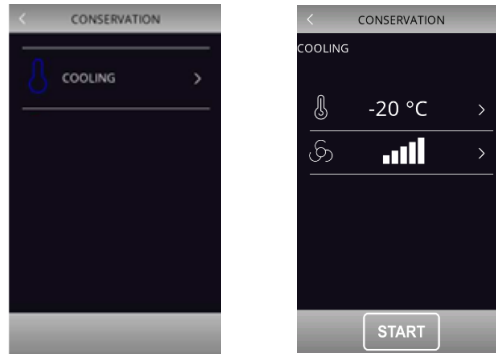
If the door is open during drying, this does not affect the cycle.

The cycle stops when the prescribed time has elapsed or when the "STOP" key is pressed.

### Conservation



Press this area to select a conservation in cooling.



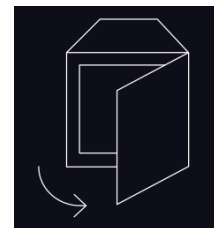
The presettings of the cooling cycle are those of the chilling. Before starting the cycle, all the values of a conservation cycle can be modified.

The cycle starts when the “*START*” area is pressed and remains active until the “*STOP*” area is pressed.

### **Door-open Signal**

When the door is opened the signal shown will appear on the display:

Press any area on the display to remove this signal. The signal disappears when the door is closed.





## Alarms

The table below lists the various alarms.

Code	Meaning
RTC	<p>Clock error to correct:</p> <ul style="list-style-type: none"> <li>- Re-set the date and time.</li> <li>- The device will not memorise the date and time an HACCP alarm happened.</li> <li>- The alarm output will be activated.</li> </ul>
CABINET PROBE	<p>Cabinet probe error to correct:</p> <ul style="list-style-type: none"> <li>- Check that the probe is undamaged.</li> <li>- Check the device-probe connection.</li> <li>- Check the cabinet temperature.</li> <li>- If the error happens during stand-by, it will not be possible to set or start any operating cycle.</li> <li>- If the error happens during chilling or freezing, the cycle will continue with the compressor in continuous mode.</li> <li>- The minimum temperature alarm will never be activated.</li> <li>- The maximum temperature alarm will never be activated.</li> <li>- The door heaters will never be switched on.</li> <li>- The alarm output will be activated.</li> </ul>
EVAPORATOR PROBE	<p>Evaporator probe error to correct:</p> <ul style="list-style-type: none"> <li>- The same as for the cabinet probe error but with reference to the evaporator probe.</li> <li>- The alarm output will be activated.</li> </ul>
CONDENSER PROBE	<p>Condenser probe error to correct:</p> <ul style="list-style-type: none"> <li>- The same as for the cabinet probe error but with reference to the condenser probe.</li> <li>- The condenser fan will operate in parallel with the compressor.</li> <li>- The condenser overheat alarm will never be activated.</li> <li>- The compressor locked alarm will never be activated.</li> <li>- The alarm output will be activated.</li> </ul>
NEEDLE PROBE	<ul style="list-style-type: none"> <li>- <b>The needle probe hasn't been used in this product.</b></li> </ul>
THERMAL SWITCH	<p>Thermal switch alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the state of the thermal switch input.</li> <li>- The cycle of progress will be interrupted</li> <li>- The alarm output will be activated.</li> </ul>



<b>HIGH PRESSURE SWITCH</b>	<p>High pressure alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the state of the high-pressure input.</li> <li>- If the cycle underway requires use of the compressor, the cycle will be interrupted.</li> <li>- The alarm output will be activated.</li> </ul>
<b>LOW PRESSURE SWITCH</b>	<p>Low pressure alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the state of the low-pressure input.</li> <li>- If the cycle underway requires use of the compressor, the cycle will be interrupted.</li> <li>- The alarm output will be activated.</li> </ul>
<b>DOOR OPEN</b>	<p>Door open alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the door status.</li> <li>- The alarm output will be activated.</li> </ul>
<b>HIGH TEMPERATURE</b>	<p>Maximum temperature alarm (HACCP alarm) to correct:</p> <ul style="list-style-type: none"> <li>- Check the cabinet temperature.</li> <li>- The device will memorise the alarm.</li> <li>- The alarm output will be activated.</li> </ul>
<b>LOW TEMPERATURE</b>	<p>Minimum temperature alarm (HACCP alarm) to correct:</p> <ul style="list-style-type: none"> <li>- Check the cabinet temperature.</li> <li>- The device will memorise the alarm.</li> <li>- The alarm output will be activated.</li> </ul>
<b>CYCLE DURATION</b>	<p>Alarm indicating that temperature-controlled chilling or freezing has not been completed within the maximum duration (HACCP alarm) to correct:</p> <ul style="list-style-type: none"> <li>- The device will memorise the alarm.</li> <li>- The alarm output will be activated.</li> </ul>
<b>BOARD COMMUNICATIONS</b>	<p>User interface-control module communication error to correct:</p> <ul style="list-style-type: none"> <li>- Check the user interface-control module connection</li> <li>- Any cycle underway will be terminated and it will not be possible to start one up.</li> </ul>
<b>BOARD COMPATIBILITY</b>	<p>User interface-control module compatibility error to correct:</p> <ul style="list-style-type: none"> <li>- Check that the user interface and the control module are compatible</li> <li>- Any cycle underway will be terminated and it will not be possible to start one up.</li> </ul>





<b>POWER FAILURE</b>	<p>Power failure alarm (HACCP alarm) to correct:</p> <ul style="list-style-type: none"> <li>- Check the device-power supply connection.</li> <li>- The device will memorise the alarm.</li> <li>- Any cycle underway will resume when power is restored.</li> <li>- The alarm output will be activated.</li> </ul>
<b>SANITATION PROBE INSERTION</b>	<ul style="list-style-type: none"> <li>- The sanitation function hasn't been used for this product.</li> </ul>
<b>CONDENSER OVERHEAT</b>	<p>Condenser overheat alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the condenser temperature.</li> <li>- The condenser fan will be switched on.</li> <li>- The alarm output will be activated.</li> </ul>
<b>COMPRESSOR LOCKED</b>	<p>Compressor locked alarm to correct:</p> <ul style="list-style-type: none"> <li>- Check the condenser temperature</li> <li>- Disconnect the device from the power supply and clean the condenser.</li> <li>- If the error happens during "stand-by", it will not be possible to select or start up an operating cycle.</li> <li>- If the error happens during an operating cycle, the cycle will be interrupted.</li> <li>- The alarm output will be activated.</li> </ul>
<b>EXPANSION COMMUNICATIONS</b>	<p>User interface-expansion module communication error to correct:</p> <ul style="list-style-type: none"> <li>- Check the user interface-expansion module connection.</li> <li>- Any proofing or slow cooking cycle underway will be terminated and it will not be possible to start one up.</li> </ul>
<b>EXPANSION COMPATIBILITY</b>	<p>User interface-expansion module compatibility error to correct:</p> <ul style="list-style-type: none"> <li>- Check the user interface and expansion module are compatible.</li> <li>- Any cycle underway will be terminated and it will not be possible to start one up.</li> </ul>

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### HACCP Alarms

To access the HACCP alarm area, press the key “HACCP” in the Home screen. The screen below will be displayed.



The following HACCP alarms are listed.

- Chilling/freezing cycle duration
- Power failure
- Door open
- High temperature alarm
- Low temperature alarm

### V. MAINTENANCE INSTRUCTIONS

The cabinet must be cleaned regularly. The intervals depend on the usage and level of soiling (at least annually).



Before carrying out any cleaning or maintenance operations, unplug the unit.



Don't touch or wet the machine compartment parts. This could result in failure or breakdown.



To prevent possible damage, don't clean the plastic parts with water above 40° C or in a dishwasher.

### Interior & Exterior of Cabinet and Shelves



Clean the interior and exterior at least once a week for sanitary use.



Clean off the interior and exterior of cabinet with a soft cloth soaked in cold or warm water containing the proper amount of neutral cleaner and wrung dry. Don't use a water jet to clean the machine compartment.



Chemical agents other than neutral cleaner might cause damage to the interior and exterior surfaces.

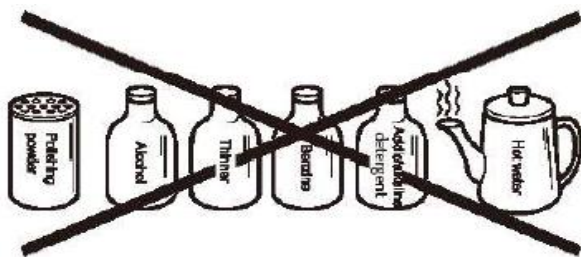


Any remaining detergent will damage metal or plastic surfaces. Use a soft cloth dampened with warm water to wipe it off.



Don't use the following items, they could damage painted or plastic surfaces:

- Polishing powder, alcohol, thinner, benzene, acidic or alkaline detergent, hot water, petroleum, soap powder, metal scourer or brush, etc. Especially detergent to clean grease on ventilator or microwave



**Note:** Some solutions other than the above may also damage painted or plastic surfaces. Immediately stop using such solutions if they cause any problems!



The door gasket and its contact surface get soiled easily. Clean every surface of these parts thoroughly. Remnants of food will accelerate aging.



Use a cloth to wipe off any water staying inside the cabinet.

### Air Filter



To prevent deformation do not wash the air filter hot water above 40°



Plastic mesh air filters remove dirt or dust from the air and keep the condenser from getting clogged. If the filters get clogged, the refrigerator/freezer's performance will be reduced.



Check the filters at least twice a month. When clogged or when the temperature controller shows "CH" use warm water and a neutral cleaner to wash the filters. Don't operate the unit with the air filters removed, or the condenser will get clogged, resulting in failure.

- 1) Open the front panel and remove the air filter. To prevent injury, don't touch the condenser fins directly.
- 2) Wash the air filter carefully with cold or warm water containing the proper amount of neutral cleaner. Rinse and dry the air filter thoroughly.
- 3) To refit the air filter, put the two tabs into the heat exchanger or fins in condenser and tightly attach the air filter over the condenser.

### Defrost Water Tray

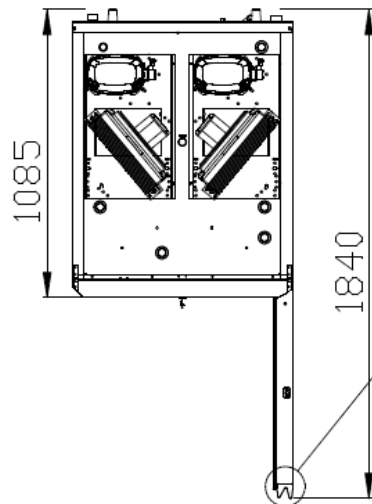
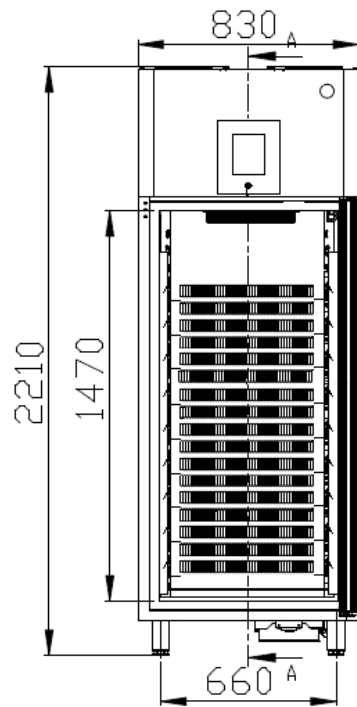


It is recommended to clean the tray and corresponding parts at least once a year. Remember to disconnect the cabinet before cleaning. Be careful not to damage the heating element during cleaning.

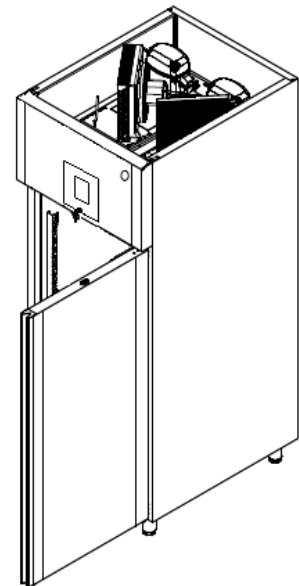
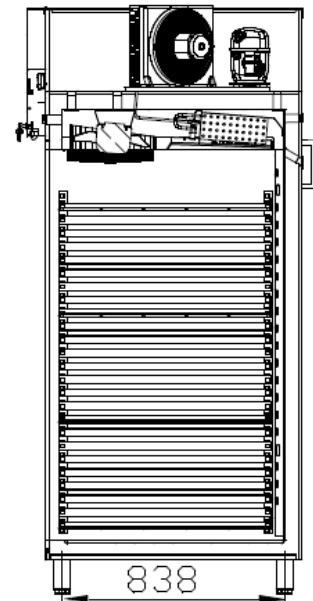
### VI. TECHNICAL INFORMATION

#### DIMENSIONS OF THE CABINET

##### BAKER SF 950

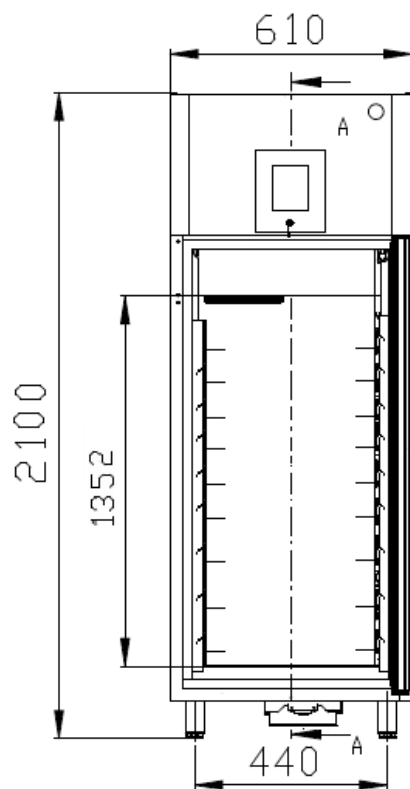


SECTION A-A

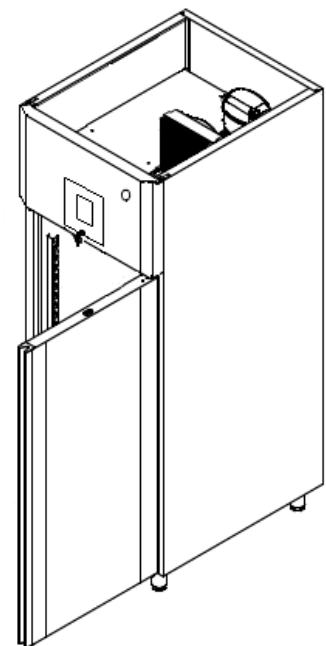
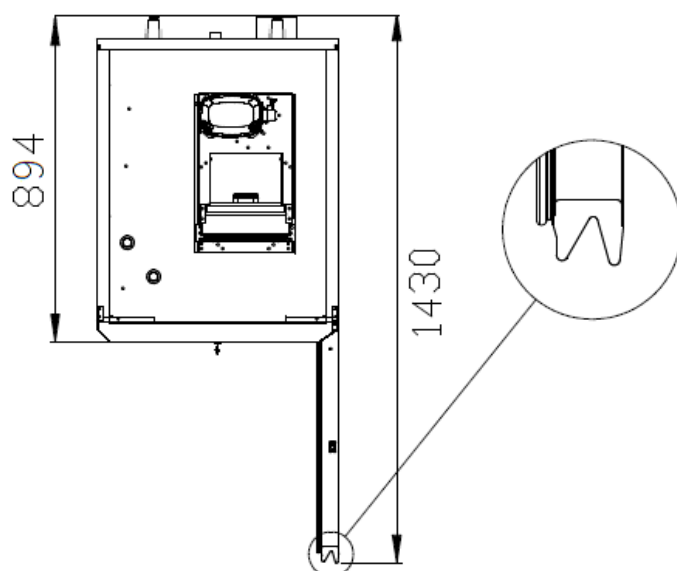
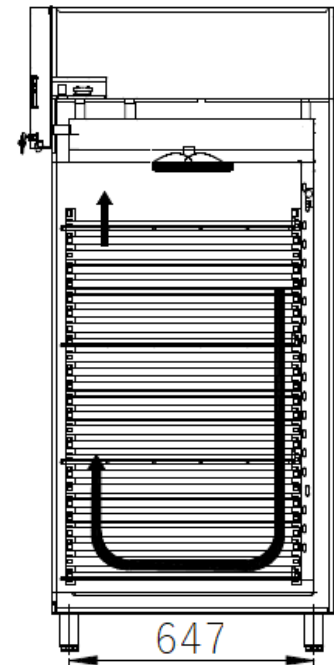


## Baker SF 950 / 550

### BAKER SF 550



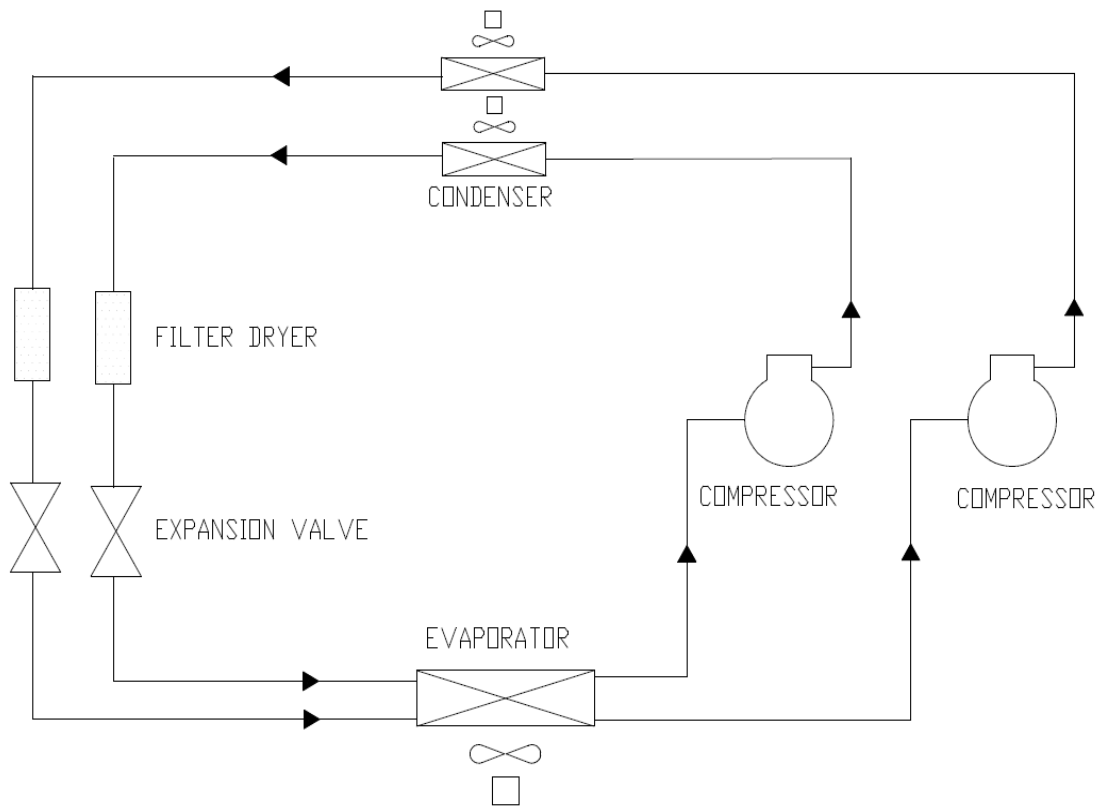
SECTION A-A



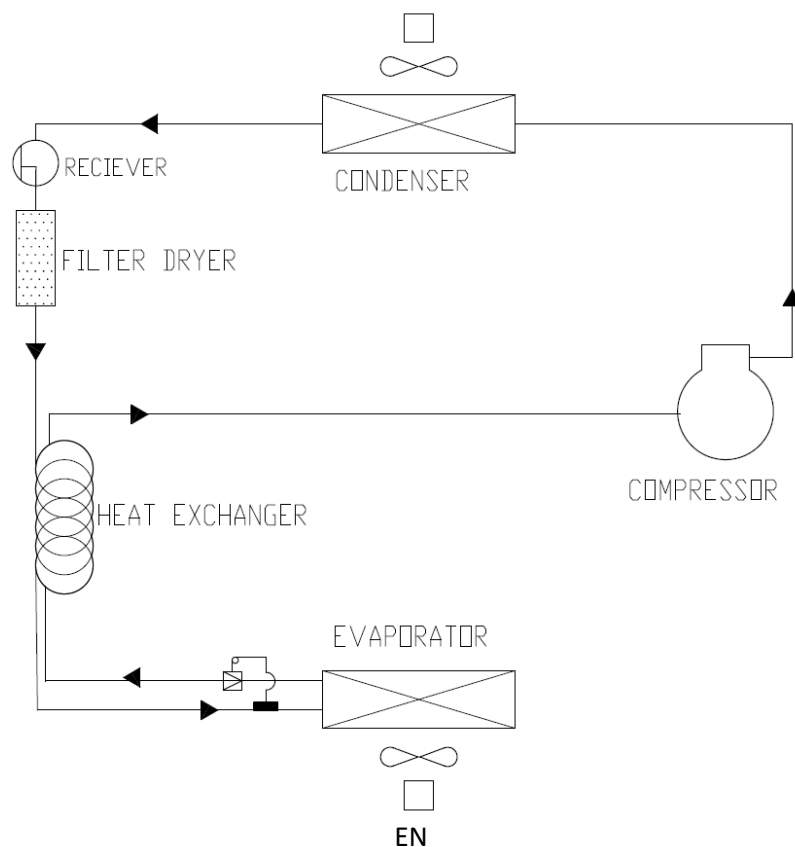
## Baker SF 950 / 550

### VII. COOLING DIAGRAM – ELECTRICAL WIRING DIAGRAM

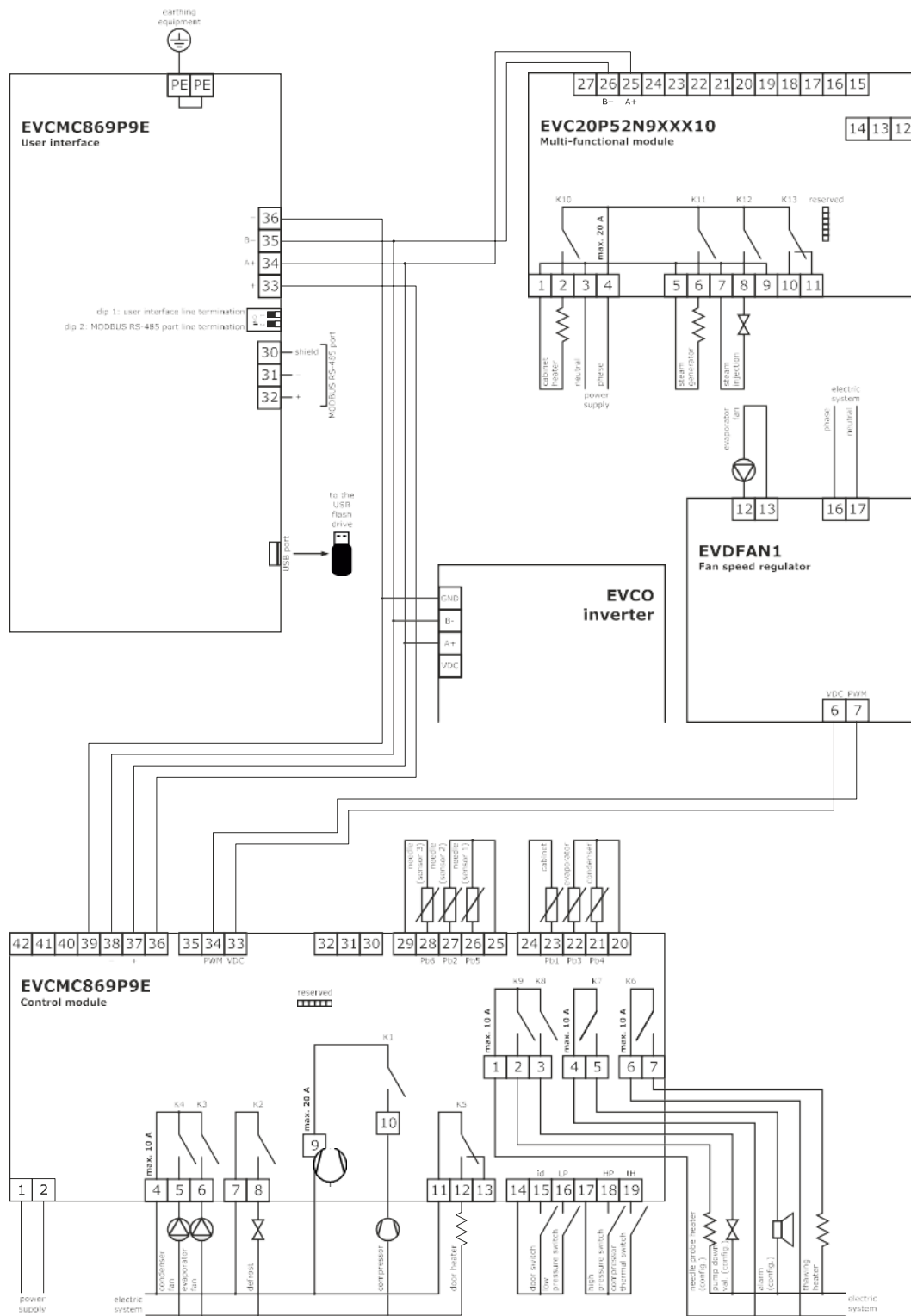
#### BAKER SF 950



#### BAKER SF 550



### ELECTRICAL WIRING DIAGRAM





## Baker SF 950 / 550

### VIII. SUITABLE INSTALLATION SITE

The cabinet must be installed in a dry, well ventilated room away from direct sunlight at a sufficient distance from radiators and other sources of heat. Please always take into account the waste heat of all cabinets installed in one room!

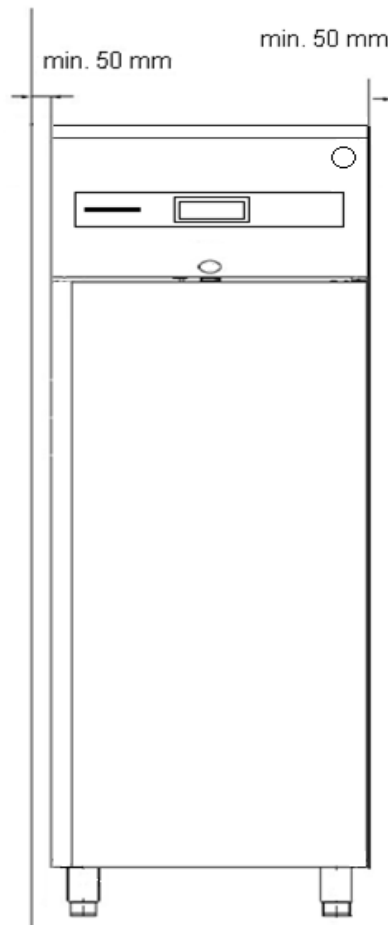
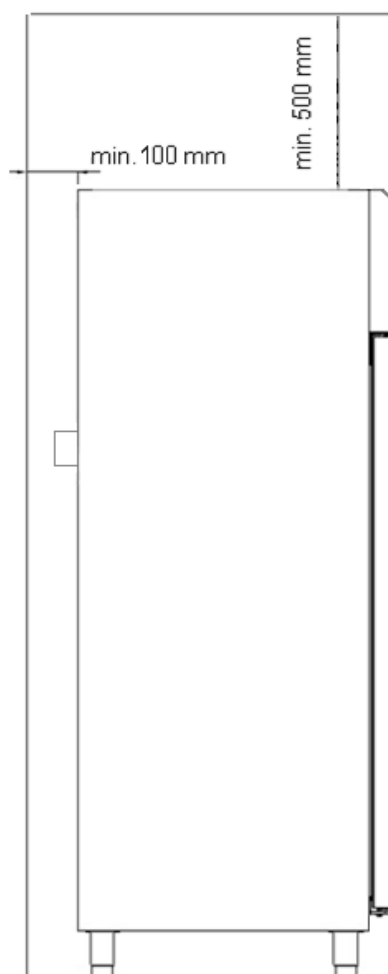
The ambient temperature must lie between a minimum of +16 °C and a maximum of + 40 °C. A gap of at least 0.5 cm must be kept between the top edge of the machine compartment and the ceiling. The air exchange in this area must not be obstructed from the front or the side by screens etc. hanging from the ceiling.

For electrical safety reasons, the cabinet must not be operated outside. The refrigeration technology of the cabinet does not function outside or in unheated rooms (particularly in colder seasons) and can be damaged by low temperatures

Distance from walls and ceiling:



**A gap of at least 500 mm must be kept between the top edge of the machine compartment and the ceiling, and of at least 100 mm from walls, furniture and other cabinets.**



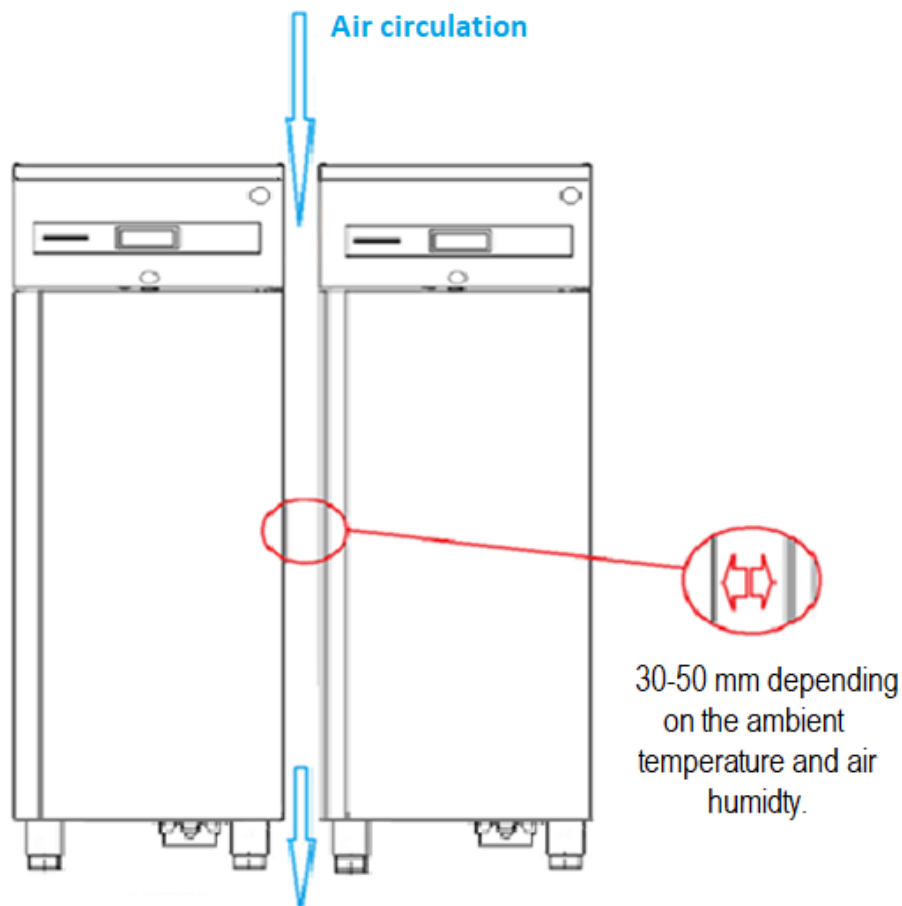
### IX. SETTING UP SEVERAL CABINETS SIDE BY SIDE

Depending on the temperature and air humidity at the installation site as well as the selected set point temperature, the moisture in the ambient air can condense on the surface of a refrigerating unit due to its design.

If several cabinets are set up side by side, this condensation effect becomes stronger, and a lower air quantity can circulate between the cabinets. As a result, a minimum distance of **30 to 50 mm** must be kept between the cabinets depending on the temperature and air humidity.

These gaps must not be sealed either at the top or bottom, but can be covered by a stainless-steel panel from the front for aesthetic purposes. The panel must be removable for cleaning within the gaps.

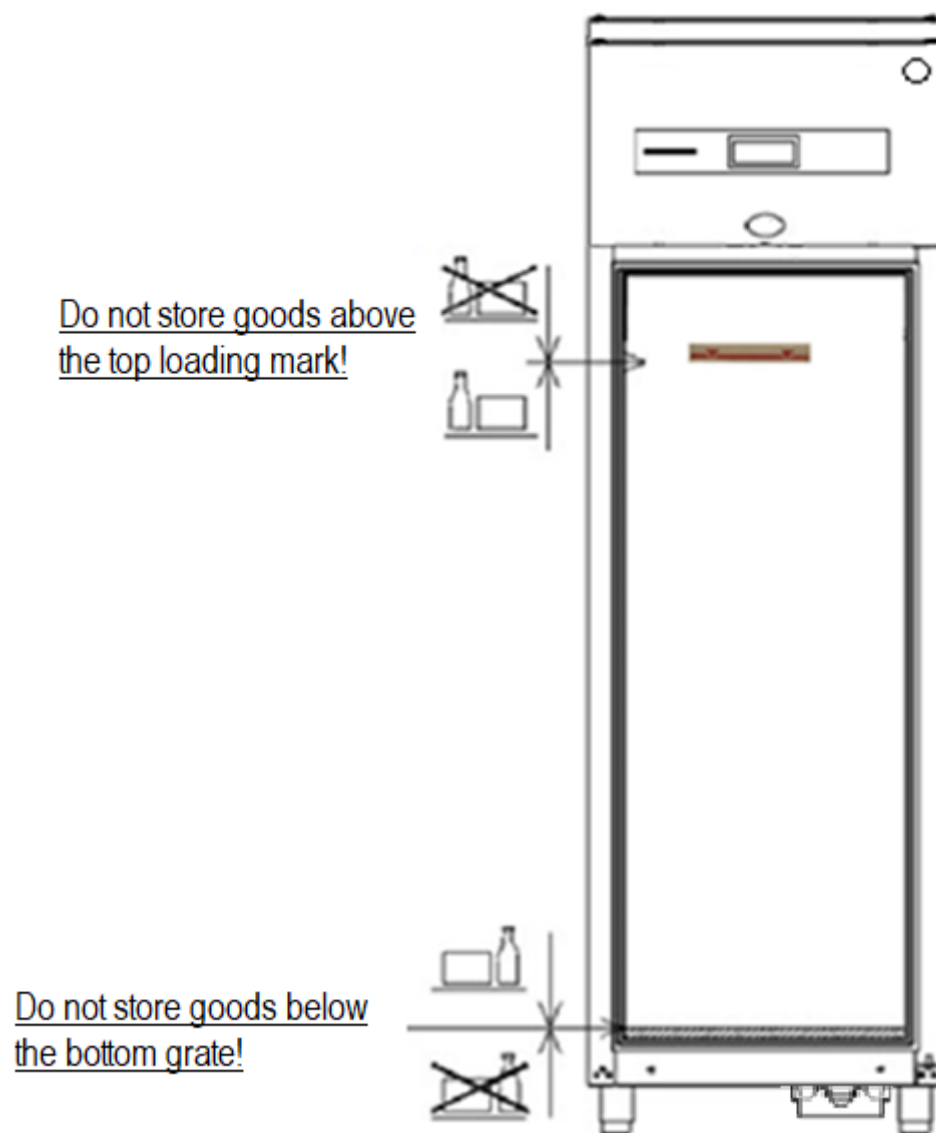
If it is not possible for air to circulate freely at the bottom, e.g. due to a base installation, then the gaps cannot be sealed at the front



### X. INSTRUCTIONS FOR DAILY USE

In order to achieve the necessary air circulation in the interior, only store goods within the corresponding markings (loading marks) and on the shelves (never on the floor or in front of the air outlets).

No electrical cabinets may be operated inside the cabinet.



### XI. SERVICE DIAGNOSIS

The refrigerating system and the hermetically sealed compressor require no maintenance - they merely must be kept clean.

If refrigeration fails, first investigate whether the unit has been unintentionally disconnected or switched off at the socket, or whether a fuse has blown. If it is not possible to find the cause of the refrigeration failure, please contact your dealer.

When ordering service for the appliance it is of great importance to make sure that the service technician is qualified to carry out the job. A qualified person does have the appropriate technical training and experience necessary to be aware of hazards to which he or she is exposed in performing a task and of measures necessary to minimize the danger to themselves and other persons.



#### **Warning**

The refrigeration unit is located at the top of the cabinet. At least two people are required to lay down the cabinet and set it up right again. It should be noted that the weight of the cabinet is over 100 kg! For laying down and raising the cabinet again, at least two person are required. Also safety shoes and protective gloves must be worn.

When reporting a malfunction please state the type and serial number (S/N) of the cabinet. This information is found on the name plate

### **XII. REMOVAL AND REPLACEMENT**

#### **REPLACING THE INTERIOR LIGHT BULB**

- Turn off the power at the main isolator or remove the cabinet plug from the socket.
- Open the door.
- Remove the screw securing the canopy and then lift the canopy.
- Ensure that the new bulb has the same rating as the old bulb. Voltage and wattage are printed on the bulb.
- Remove and replace the light bulb.

#### **DISPOSING OF THE CABINET**

- The cooling gas present in the cabinet can be identified from the nameplate.
- The cabinet is produced from recyclable materials in accordance to EU regulations. Therefore, at the end of its economic life, the cabinet must be passed to the appropriate recycling centre for disposal.
- Do not recycle the cabinet as metal or household waste.
- Do not compact the cooling plant refrigeration circuit.



#### **IMPORTANT**

Adhere to local by-laws and regulations during disposal of the cabinet.



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Hoshizaki reserves the right to change any features and the information in this manual.

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