



HOSHIZAKI EUROPE

HOSHIZAKI SERVICE MANUAL

BAKER SF 950 + / SF 550



**As the user, please use the operating instructions.
This service manual does not include operating instructions.
It is only intended for the service technician.
here.**



Content

1) Safety Information	3
2) Intended Use	3
3) Suitable Installation Site	3
4) Setting up Several Cabinets Side by Side	6
5) Unpacking and Installing the Cabinet	7
6) Condensation Water Re-evaporation	9
7) Electrical Connection	9
8) Instructions for Daily Use	10
9) Cleaning and Maintenance	11
10) Control Elements	13
11) Switching the Door Hinge Side	31
12) Reaching the Evaporator Unit for Service	34
13) Reaching the Refrigerating Unit for Service	35
14) Measures for Taking the Cabinet Out of Operation for Long Periods	36
15) Disposal	36
16) Technical Support and Ordering Spare Parts	37
17) Technical Data	38
18) Dimensions	39
19) Wiring Diagram	41
20) Cooling Diagram	42



1) Safety Information

This service manual does not include comprehensive operating instructions for the user; it is only a further supplement to the operating instructions.

It intends for a trained service technician. As a result, many important safety instructions for the user are missing about the scope and readability. In case of doubt, please observe the information in the operating instructions for transport, installation, operation, and electrical safety and never pass on this service manual in place of the operating instructions.

2) Intended Use

This cabinet is intended for the storage of packaged foods at a constant temperature. This cabinet mustn't be used to cool down or freeze foods.

Area of application:

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

3) 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 consider 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 50 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.

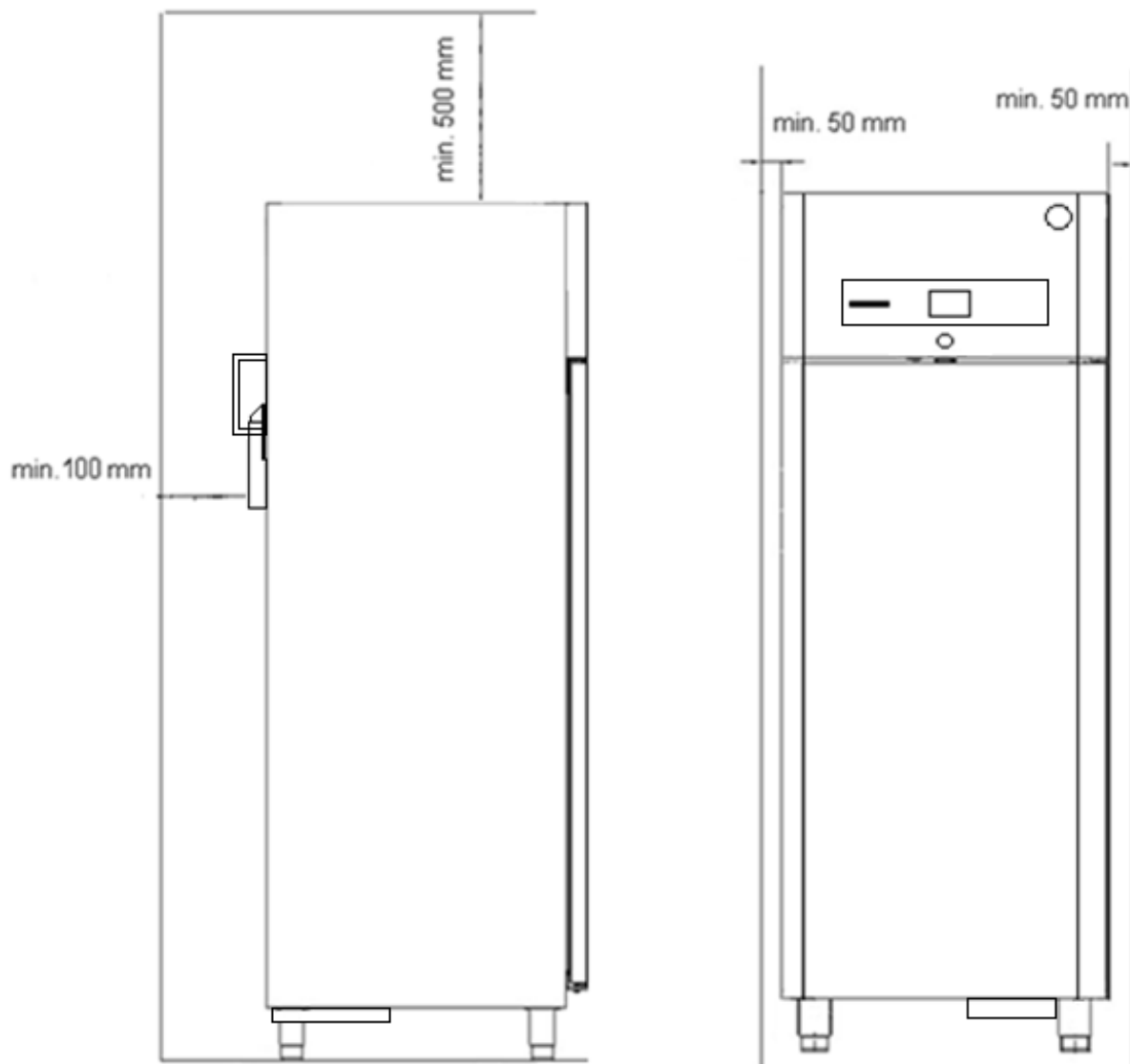
For electrical safety reasons, the cabinet must not be operated outside. The refrigeration technology of the cabinet does not function outside or in unheated rooms (particularly in colder seasons) and can be damaged by low temperatures.



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 50 mm from walls, furniture and other cabinets.





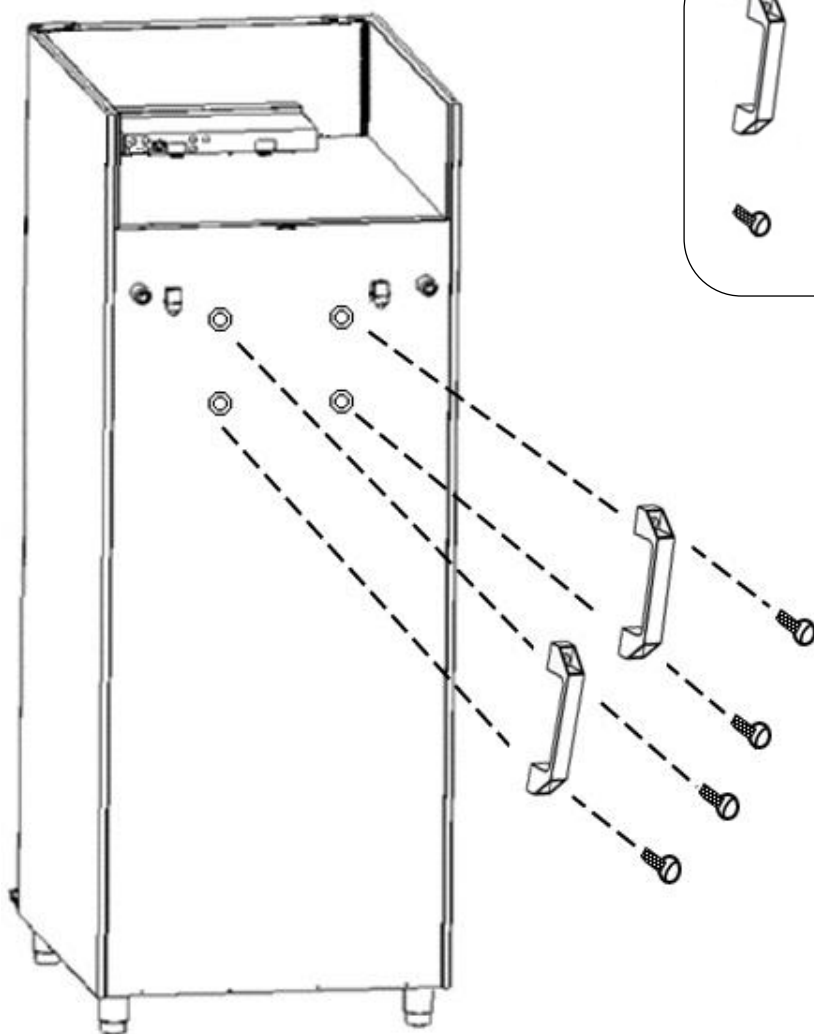
ATTENTION

- 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!



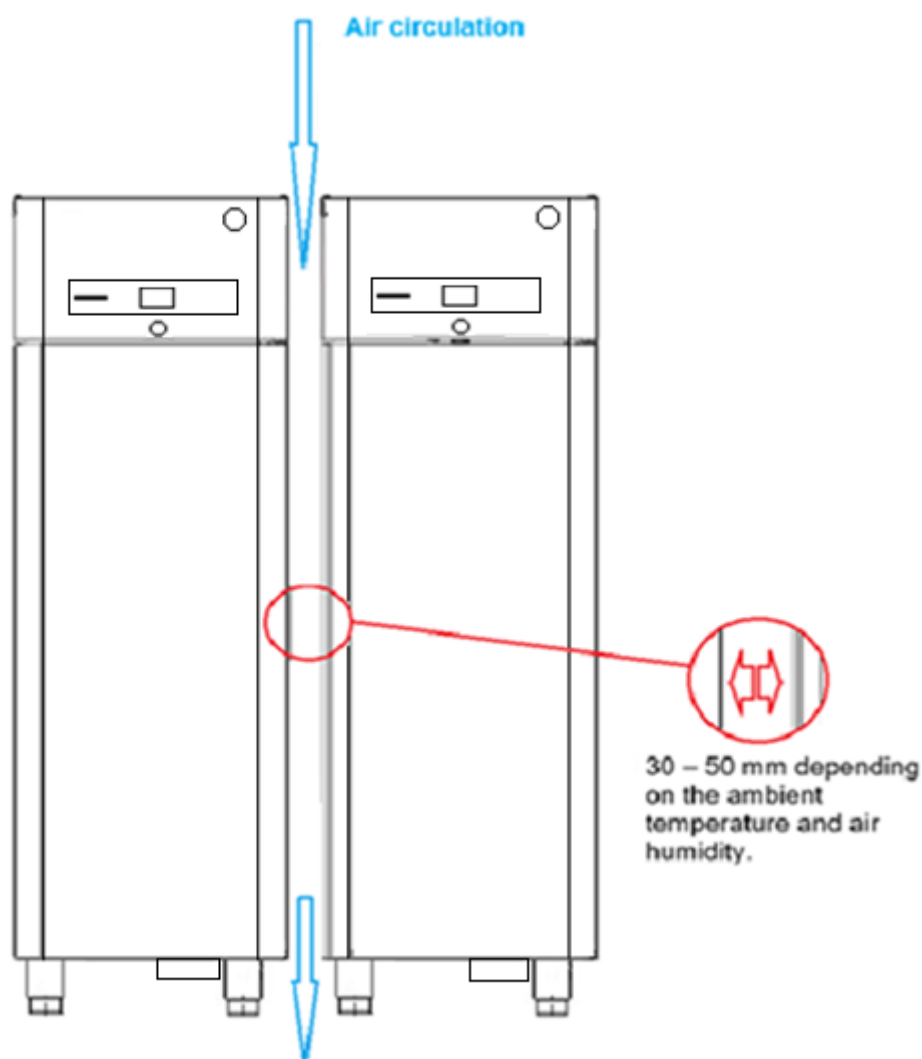
4) Setting up Several Cabinets Side by Side

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

If several cooling or refrigeration units 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.





5) Unpacking and Installing the Cabinet



Warning

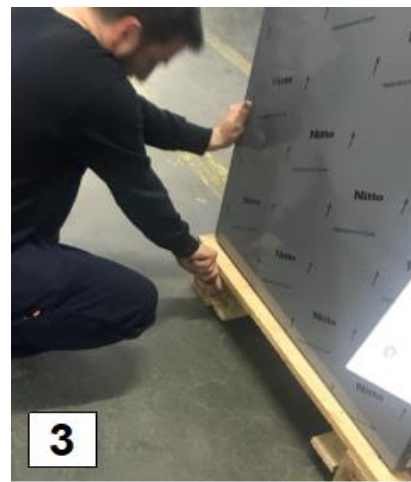
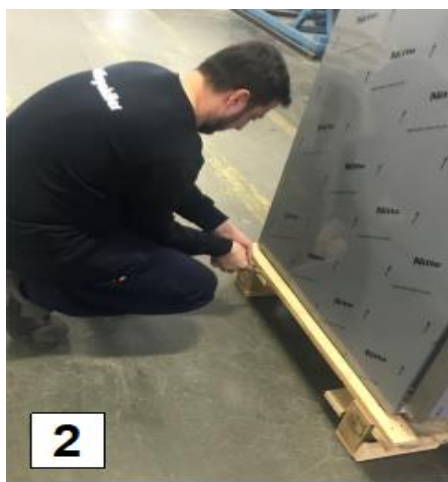
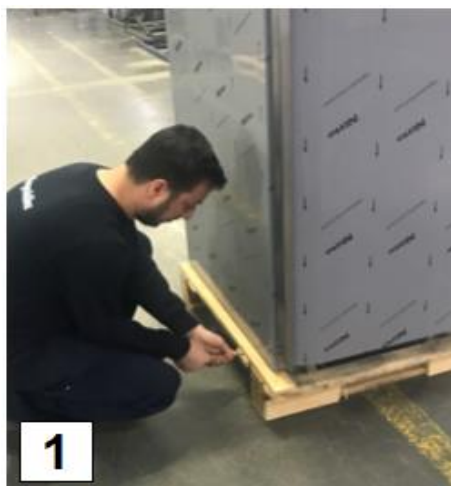
The refrigeration unit is located at the top of the cabinet. At least two people are required to lay down the cabinet and set it up right again.



Important

If the cabinet has laid on its back or was transported horizontally, then it must stand upright for at least two hours before switching it on to allow the oil to collect in the compressor.

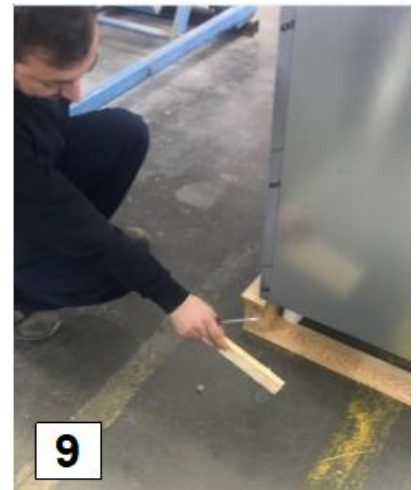
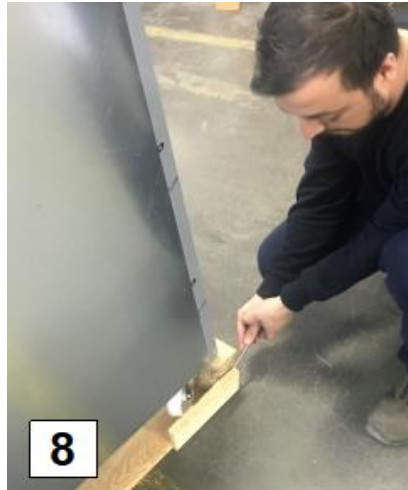
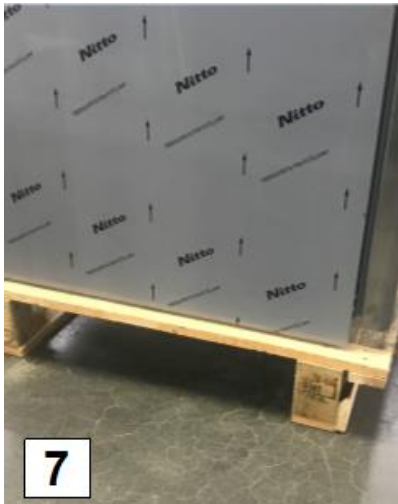
Once the cabinet is on its back, the transport pallet must be removed by the following order;



1-2-3) 2 pieces of long wooden pieces at the bottom of the pallet are detached from the lower part of the pallet with the help of a screwdriver from the left side of the refrigerator.



4-5-6) The other side of the long wooden pieces is moved to the right side of the refrigerator and detached from the bottom of the pallet with the help of a screwdriver.



7-8-

9)

Then, 2 pieces of short wooden pieces at the back of the pallet are removed by hand. Once the pieces of wood that hold the cabinet to the pallet are removed, it means the cabinet is no longer connected to the pallet.



10-11-12) With the help of a pallet truck or by means of 2 people, the cabinet is first tilted to one side from the pallet and then the pallet is removed from the bottom.

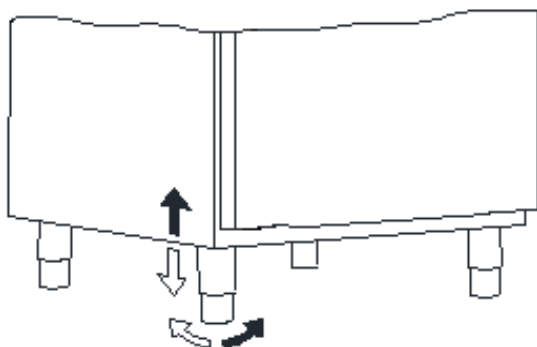


13-14) After the pallet leaves the refrigerator, the refrigerator is left slowly and with its feet evenly on the floor.



Cabinets on legs:

Cabinets on legs require an even, solid floor. Cabinets on legs are levelled by turning the internal part of the feet.



6) Condensation Water Re-evaporation

The cabinets are equipped with a chamber for re-evaporation of the condensation water on top of the cabinets. This equipment is intended for the amount of condensation water that accumulates on average with a maximum of 72 door openings per day according to **ISO 22041**.

The actual amount of condensation water may vary depending on usage and ambient conditions. If the number of door openings per day exceeds 72, or the condensation water pan overflows due to other usage factors, the user must use the product strictly under the specified conditions to prevent overflow. If the amount of condensation increases despite not changing the usage or the ambient conditions, the cabinet may have a defective door seal or a door that does not close properly.

7) Electrical Connection

The 220-230 V/50 Hz mains connection is established by plugging the provided cable with appliance connector into a socket with earthed protective contact.

30 mA residual current circuit breaker is essential.

There may be special regulations from your local energy supply company regarding earthing measures that must be observed.



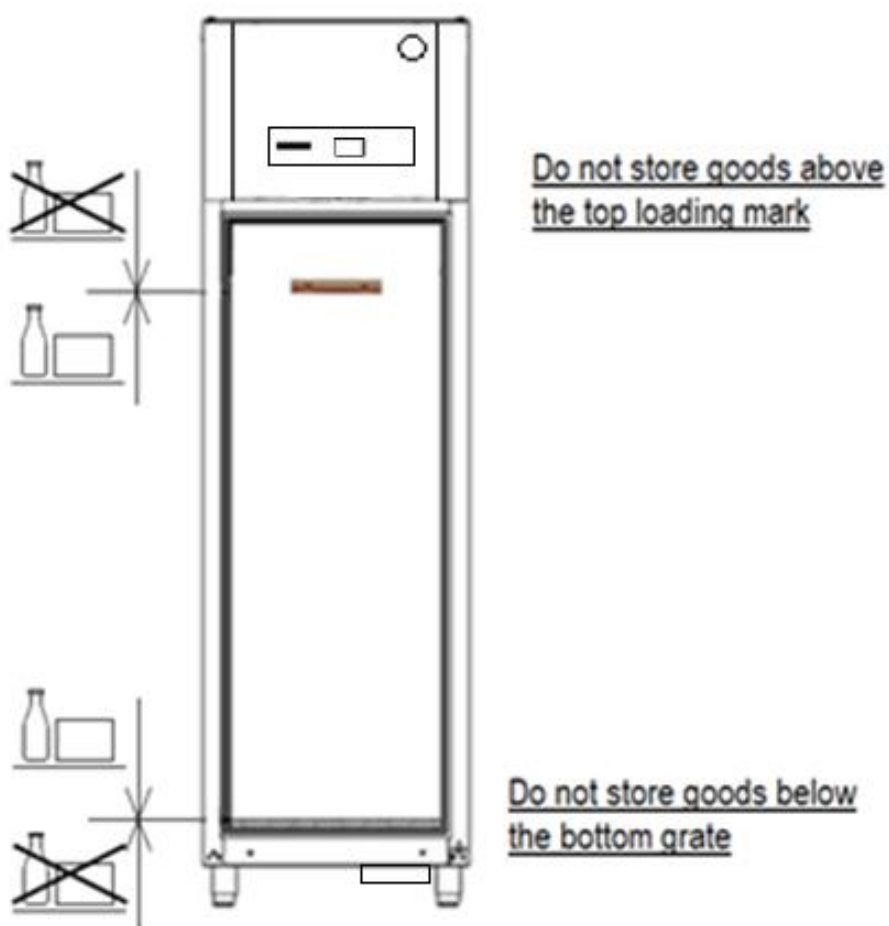
During working with the electrical equipment, the cabinet must always be disconnected from the mains by pulling out the power plug. It is NOT sufficient to switch off the cabinet with the ON/OFF button as parts of the cabinet are still live



8) 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.



9) Cleaning and Maintenance

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.

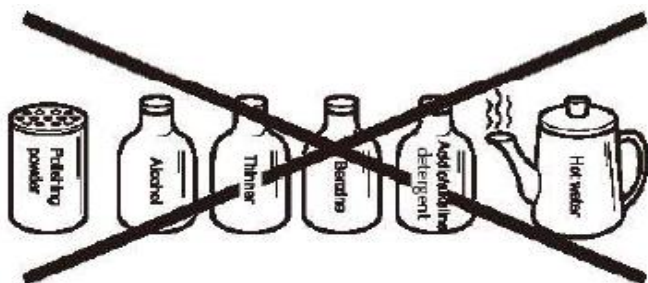


Any remaining detergent will damage metal or plastic surfaces. Use a soft cloth dampened with warm water to wipe it off.



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.

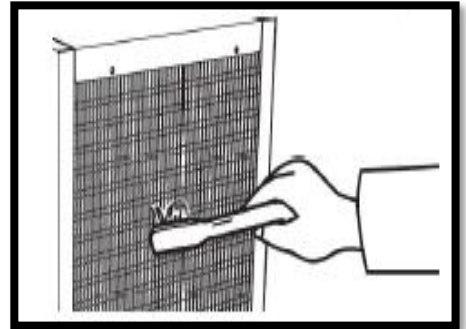


Use a cloth to wipe off any water staying inside the cabinet.

Condenser



Use vacuum cleaner or a soft brush to remove dust and stains from the condenser.



Warning: If users clean the condenser with hard brush, such as dishwasher brush, the coating of condenser may peel off.

*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.

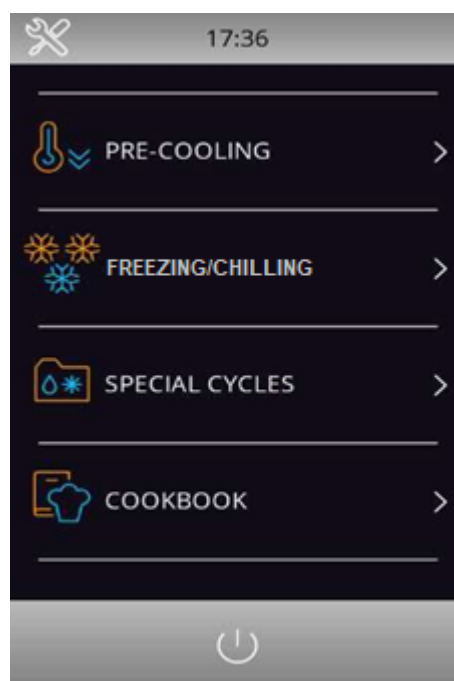
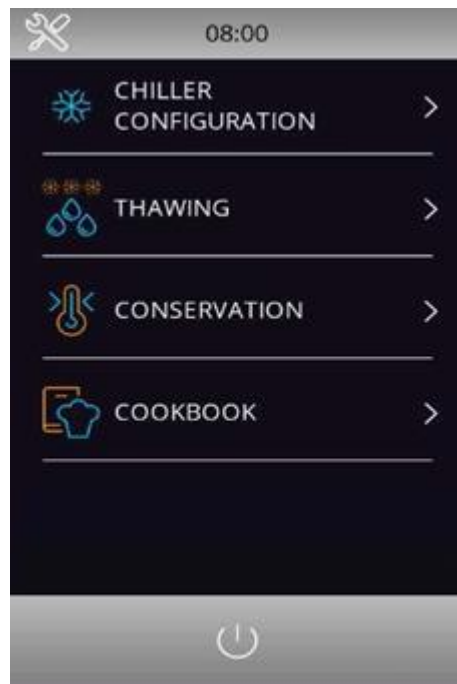
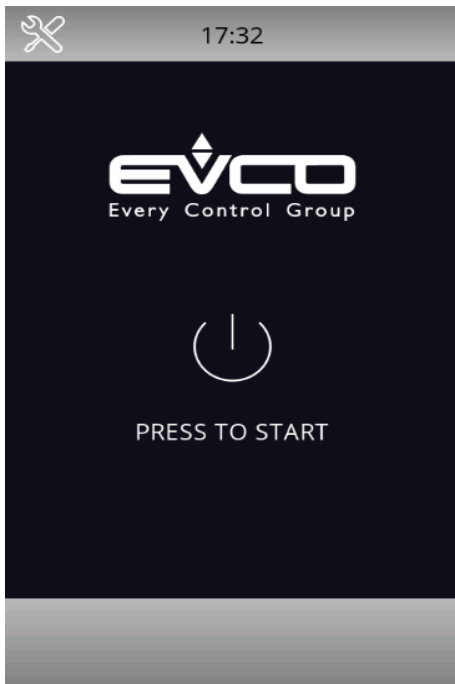
- 1) Open the front panel and remove the air filter. To prevent injury, don't touch the condenser fins directly.
- 2) Wash the air filter carefully with cold or warm water containing the proper amount of neutral cleaner. Rinse and dry the air filter thoroughly.
- 3) To refit the air filter, put the two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



10) Control Elements

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:

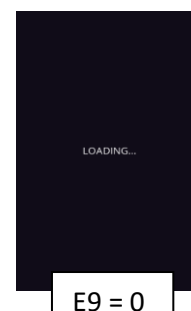
- if chilling or freezing was in progress, the cycle will resume, taking into account the duration of the power loss;
- if a conservation cycle was running, this will continue using the same settings;
- if a proofing or slow cooking cycle was running, the cycle will continue where it left off.

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;



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





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.

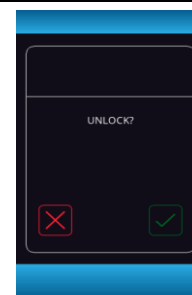


To switch the device off, press the red area at the bottom of the Home screen



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.

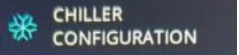



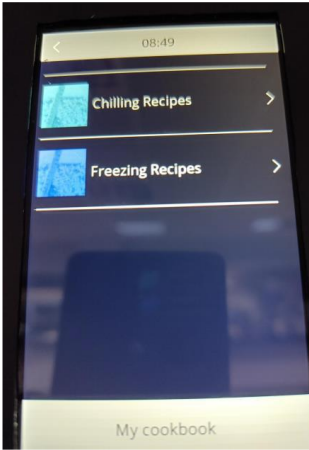


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Baker SF 950 / 550



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: Pre-Cooling, Freezing/Chilling, Special Cycles Cookbook.</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>	

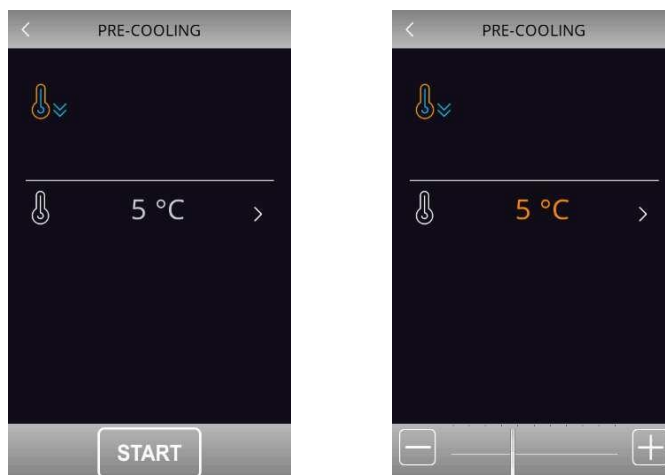


Pre Cooling

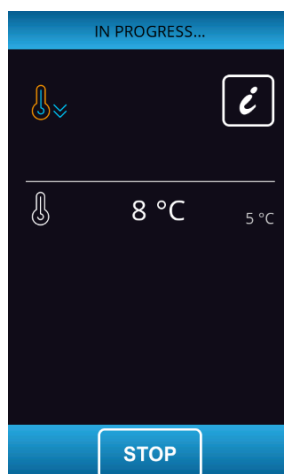


Pressing this key on the Home page enables selection of a pre-cooling cycle. This cycle may precede all operating cycles.

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.

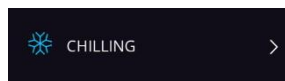
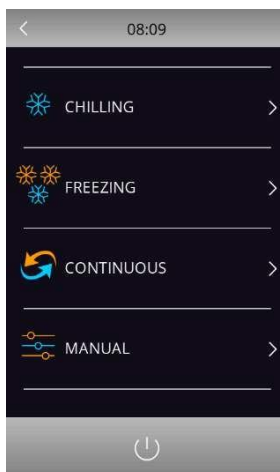
Once the required cabinet set point has been reached, the buzzer sounds and the cycle continues maintaining the cabinet temperature achieved until the “STOP” key is pressed. The controller will automatically return to the Home Page.

Freezing / Chilling

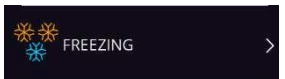


Press on this area to open the screen shown below.

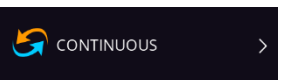
Now one of the areas shown can be selected: chilling, freezing, continuous cycle and customized cycle.



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.

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Chilling / Freezing



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

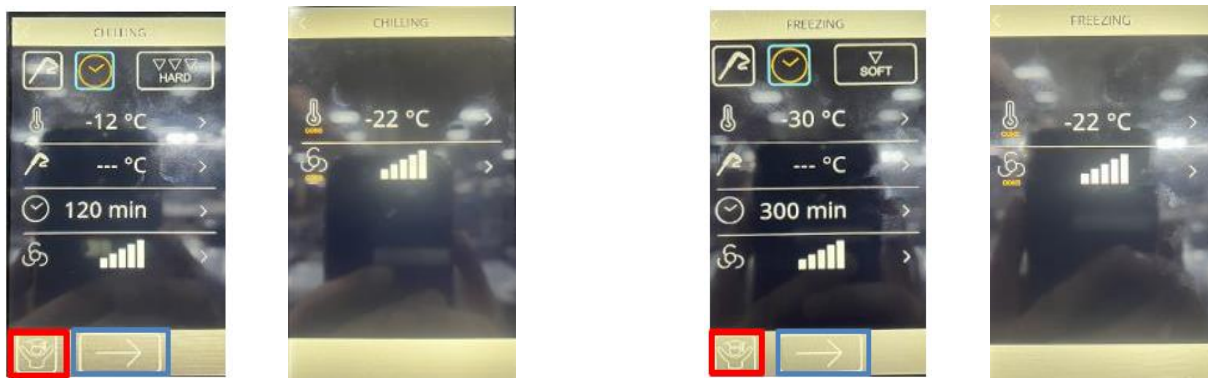
To move to a time-controlled cycle, press area "time" and the time-controlled area will be activated.

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.

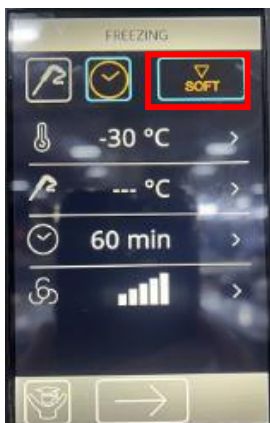
* "Soft freezing mode" means not to select hard chilling mode. Preserves the texture and freshness of the food.

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.

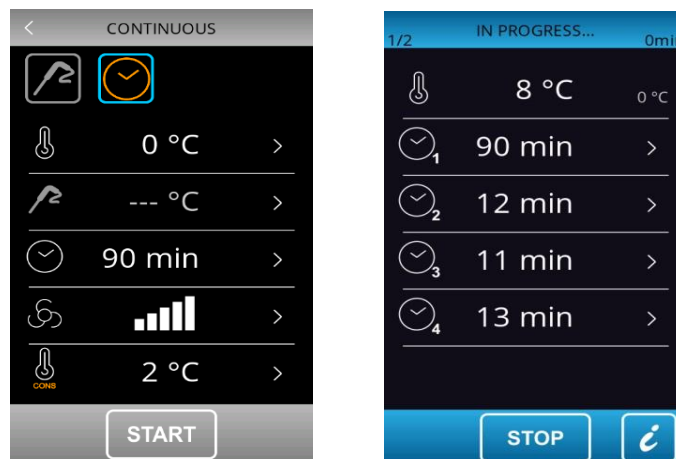


Continuous Cycle



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.

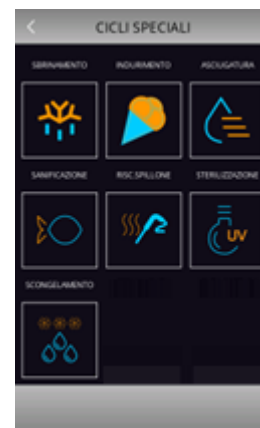
Special Cycles



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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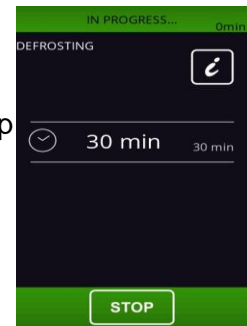
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Defrosting



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

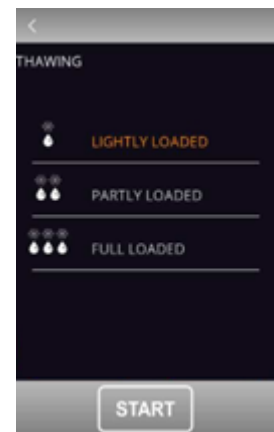


Pressing this key enables selection of a thawing cycle, managed according to the load of product to be thawed, in compliance with the maximum quantity stated by the manufacturer.

(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.

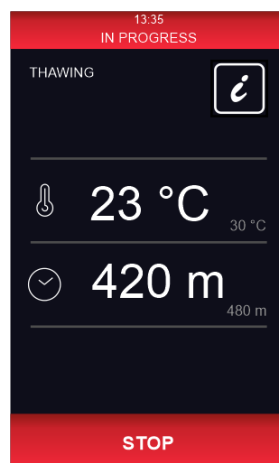
At the end of the thawing cycle the buzzer sounds, after which the machine moves on to a conservation phase.



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.



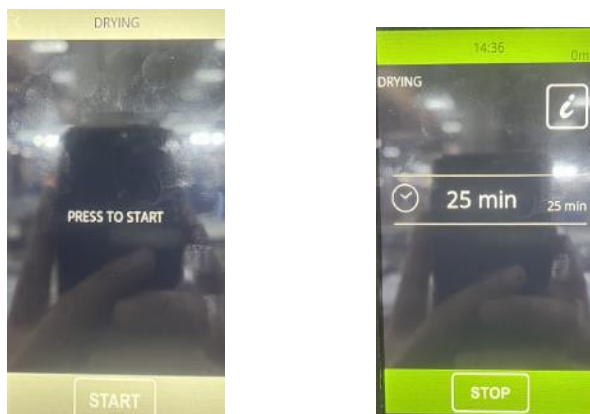
This is a time controlled freezing cycle with the set point.

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.

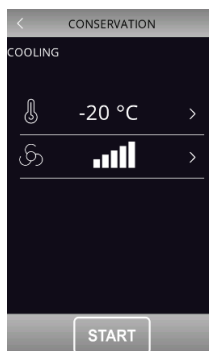
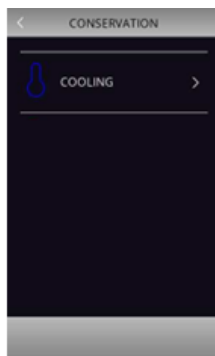
If the door is open during drying, this does not affect the cycle.

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.



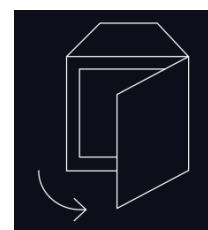
The presettings of the cooling cycle are those of the chilling. Before starting the cycle, all the values of a conservation cycle can be modified.

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



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



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

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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.

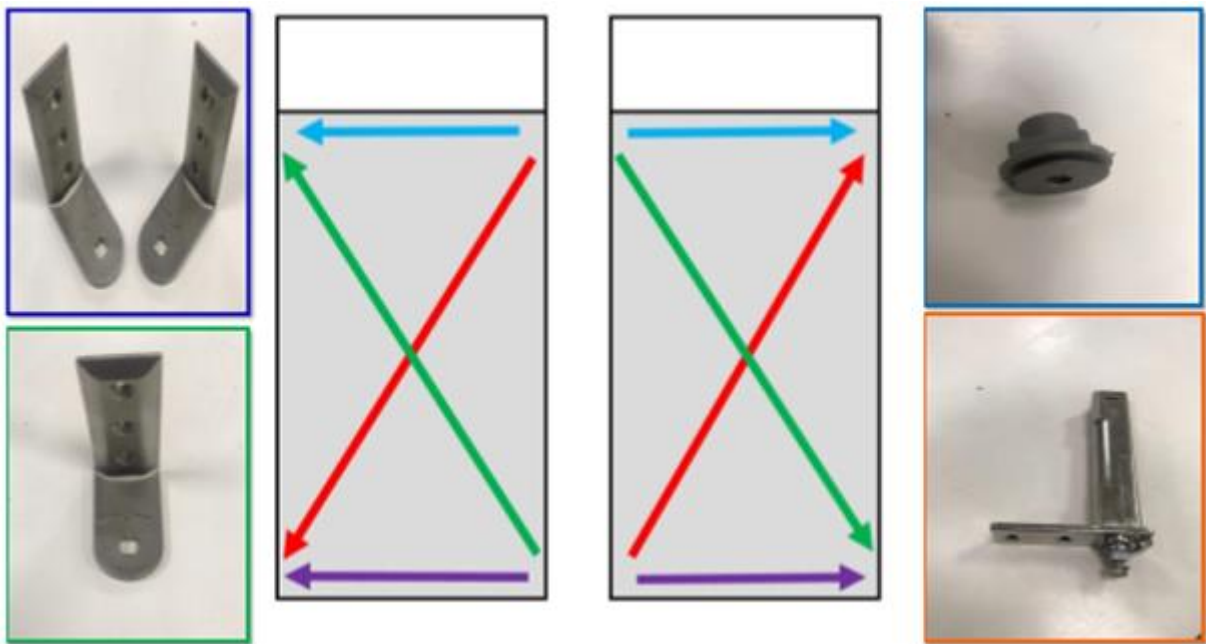
- Chilling/freezing cycle duration
- Power failure
- Door open
- High temperature alarm
- Low temperature alarm

11) Switching the Door Hinge Side

The door hinge side can be changed without additional parts. The hinge brackets are asymmetrical, so you must take special care to not get them mixed up – if in doubt, label them before making the modification.



Since physical strength is required to change the door hinges on two opposite ends of the door, the door hinge change should be carried out by two suitably qualified persons for safety reasons. Otherwise, there is a risk of injury and damage to the cabinet.



Change from right to left:

The door is turned by 180°, then the hinge brackets are moved diagonally, rotated by 180°. The door closer is moved from the bottom right to the bottom left; the square with M8 internal thread is moved from the top right to the top left.

Change from left to right:







The door is turned by 180°, then the hinge brackets are moved diagonally, rotated by 180°. The door closer is moved from the bottom left to the bottom right; the square with M8 internal thread is moved from the top left to the top right.

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The following description applies to the modification from right to left. In the opposite situation, the corresponding procedure is reversed.

		
<p>1. Remove the fastening screw in the middle at the bottom edge of the canopy.</p>	<p>2. Fold the canopy upwards and secure it against folding back down using adhesive tape or similar.</p> <div data-bbox="576 1008 686 1115" data-label="Image"> </div> <p>Risk of injury!</p>	<p>3. Open the door at an angle of around 120°.</p>
		
<p>4. Remove the screw from the door closer square at the bottom right hinge (wrench size 8 mm).</p>	<p>5. Remove the fastening screw on the top right hinge (wrench size 13 mm).</p>	<p>6. Pull out the door under the top hinge bracket and lift it out of the lower hinge bracket.</p>

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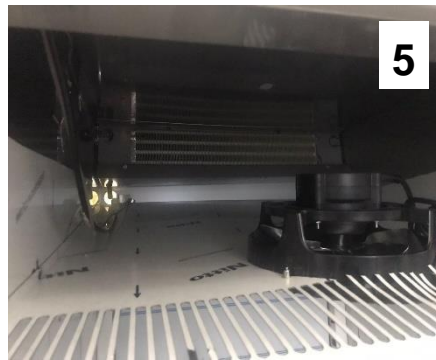


<p>7. Remove the door closer without turning the door closer square.</p>	<p>8. Move the hinges from the bottom right to the top left, and from the top right to the bottom left; PH2 screwdriver.</p>	<p>9. Remove the blind plugs for this.</p>
<p>10. Move the lock fitting from the former top edge to the intended top edge of the door.</p>	<p>11. Place the door closer at the bottom left at an opening angle of 180°, and put the bottom left corner of the door over the door closer with the recess provided.</p>	<p>12. Push the top left door corner over the hinge bracket there and screw in the M8 screw.</p>
<p>13. Screw in the fastening screws of the door closer at the bottom left.</p>	<p>14. Break out the left recess at the bottom of the canopy flap.</p>	<p>15. Close and screw on the canopy.</p>

12) Reaching the Evaporator Unit for Service



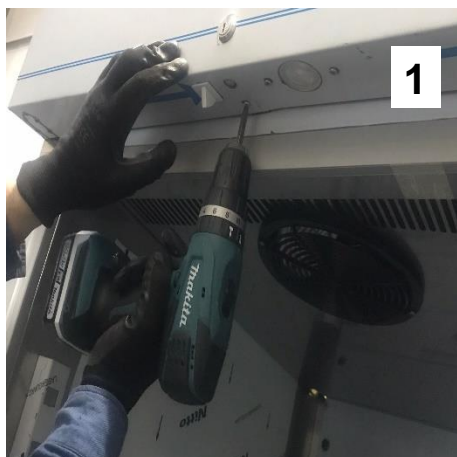
1-2-3) The inner air sheet plate of the refrigerator cabinet is disassembled by cordless or manual screwdriver and removed carefully.



4) To easy work, sheet place can put on the top of the rail.

5-6) After reaching the Evaporator Unit and fix, the same method must use to close the Evaporator section.

13) Reaching the Refrigerating Unit for Service



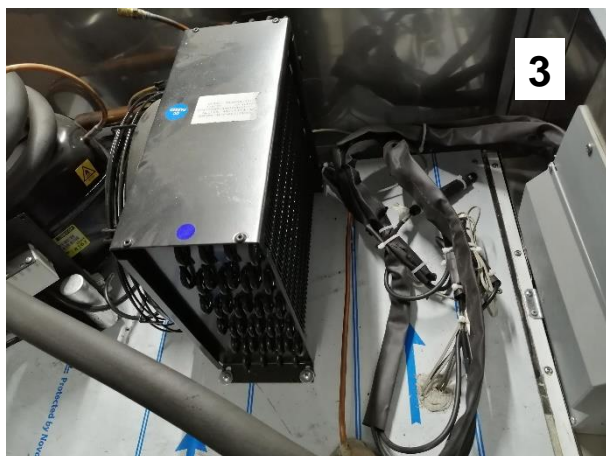
1. Remove the fastening screw in the middle at the bottom edge of the canopy.



2. Fold the canopy upwards and secure it against folding back down using adhesive tape or similar.



Risk of injury!



3. Cooling Unit is at the top of the cabinet.



4. Close and screw on the canopy.

14) Measures for Taking the Cabinet Out of Operation for Long Periods

- Disconnect the power plug from the socket or switch off the circuit fuse.
- Remove all foods from the cabinet.
- Clean the cabinet (see cleaning section).
- Do not fully close the door; this will prevent unpleasant odors



Warning Please note that as soon as you disconnect the cabinet from the mains, condensation water may drip from the cabinet onto the floor. This could damage the floor and make it slippery.

15) Disposal

Electrical and electronic equipment (EEE) contains materials, components and substances that could pose a threat to humans and the environment if proper disposal (WEEE) is not observed.

Products labelled with a crossed-out bin symbol belong to this group of electrical and electronic components. The crossed-out bin symbol indicates that this type of waste must not be disposed of with regular household waste, but must instead be collected and sorted separately.

If the cabinet requires disposal, this must be carried out in a proper and environmentally friendly manner. The applicable laws and directives related to disposal must be observed.

Please ask your specialist dealer or your local authority about proper disposal.



16) Technical Support and Ordering Spare Parts

Technical support for **resellers and service partners**:

Branches

Hoshizaki UK - UK, Ireland

TEL: +44 845 456 0585
uksales@hoshizaki.co.uk

Hoshizaki Deutschland - Germany, Switzerland, Austria

TEL: +49 (0)5121 697370
vertrieb@hoshizaki.de

Hoshizaki Benelux - Netherlands, Belgium, Luxembourg

TEL: +31 (0)85 0188370
info@hoshizaki.nl

Hoshizaki France - France

TEL: +33 (0)1 48 63 93 80
info@hoshizaki.fr

Hoshizaki Iberia - Spain, Portugal

TEL: +34 (0)93 478 09 52
info@hoshizaki.es

Hoshizaki Denmark - Denmark

TEL.: +45 89 88 53 50
salg@hoshizaki.dk

Hoshizaki Norway - Norge

TEL.: +47 22 88 17 50
salg@hoshizaki.no

Hoshizaki Sweden - Sverige

TLF.: +46 108 84 87 47
OrderSE@hoshizaki.dk

Hoshizaki Italia – Italia

TEL: +39 348 3022156
commerciale@hoshizaki.it

Hoshizaki Europe B.V – All other countries in Europe and Africa

TEL: +31 (0)20 691 84 99
sales@hoshizaki.nl -- <http://hoshizaki-europe.com/>

In the event of faults, please first check if the cabinet is connected to the mains, then check the fault indicator on the display and consult the service manual.

Spare parts can only be ordered **from commercial resellers** (refrigeration specialist companies, dealers, purchasing cooperatives, e.g. BÄKO) and **in writing (e-mail, fax, conventional mail)**.

Please always note the cabinet type, part number and serial number when making enquiries and placing orders. This information can be found on the label.

If you have a smartphone, we recommend sending us a photo of the label and, if in doubt, of the cabinet and the defective part as well.

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17) Technical Data

Placement of the label:

PRODUCT DESCRIPTION LABEL

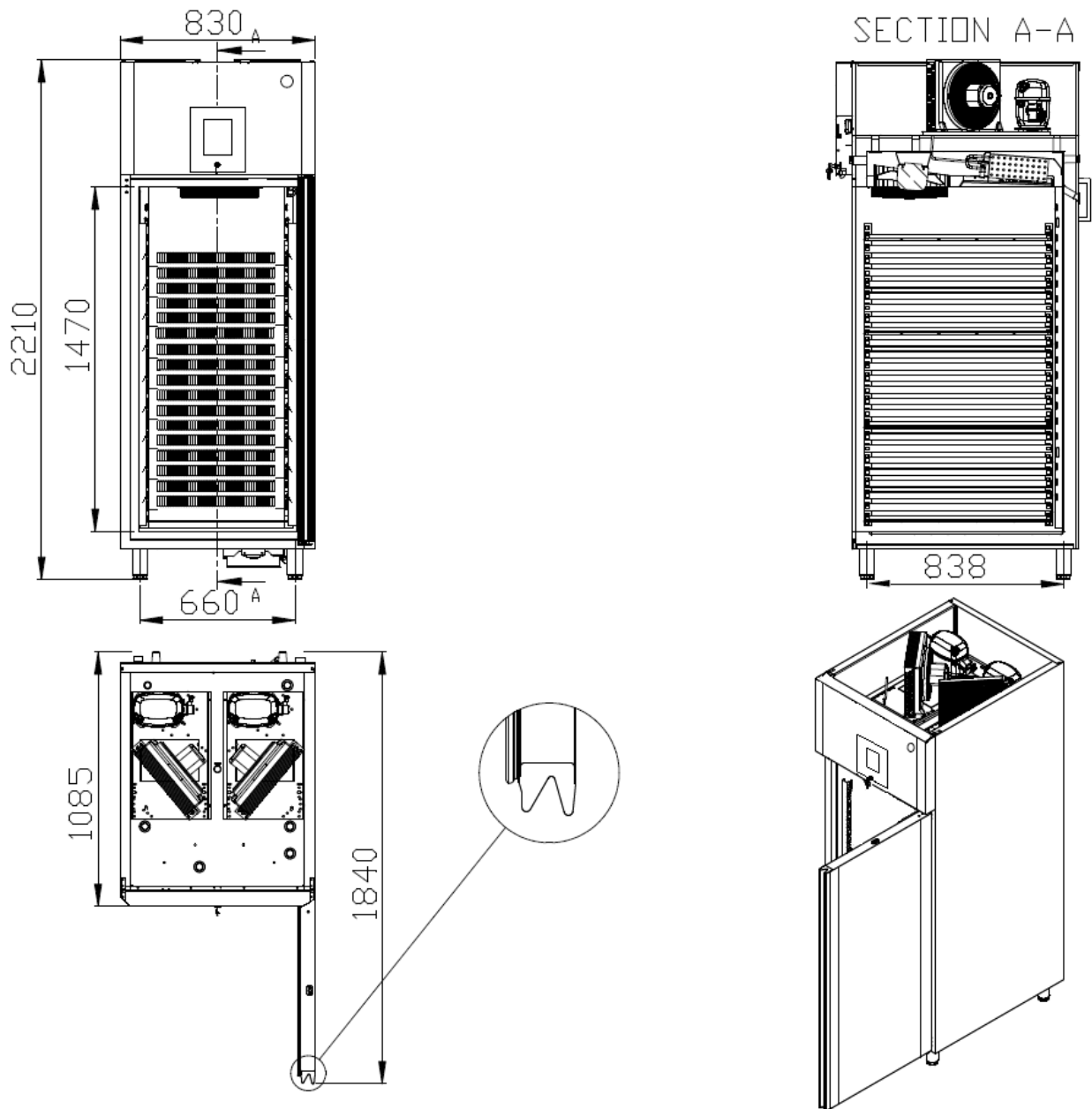
1 Product Number
2 Product Description
3 Model
4 Refrigerant (GWP)
5 CO2 Equivalent
6 IP Protection
7 Climate Class
8 Production Date
9 Total power / Current / Lamp power
10 Voltage - Frequency
11 Heating Element
12 System Pressure
13 Blowing Agent
14 Serial Number



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				
Parameter	Symbol	Unit		
Refrigerant			R290	R290
Charge		kg	2 x 0,230	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 - http://hoshizaki.europe.com			

18) Dimensions

BAKER SF 950

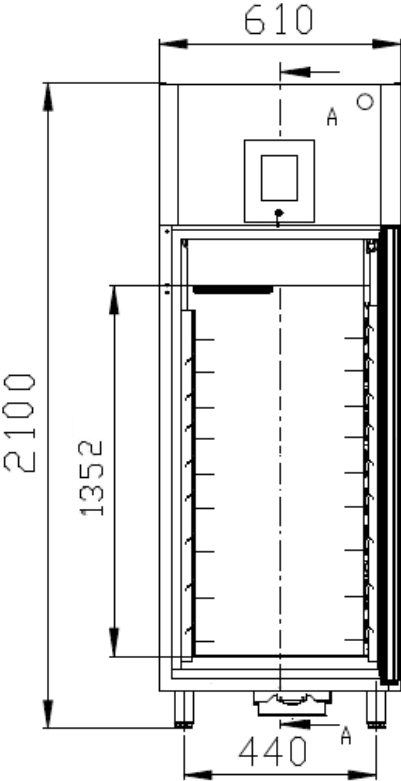


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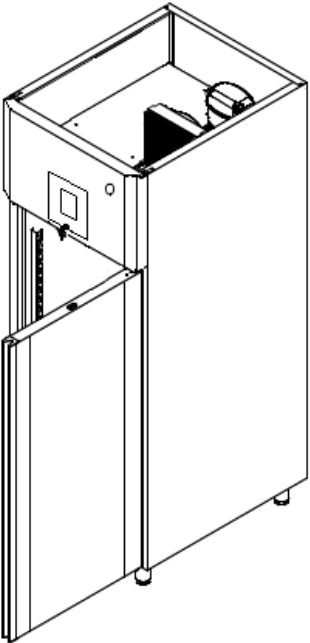
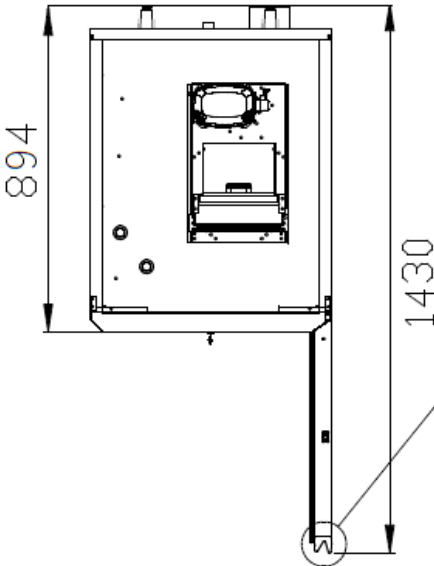
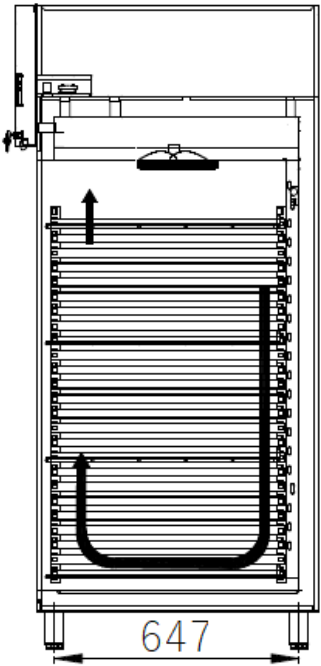
Baker SF 950 / 550



BAKER SF 550



SECTION A-A

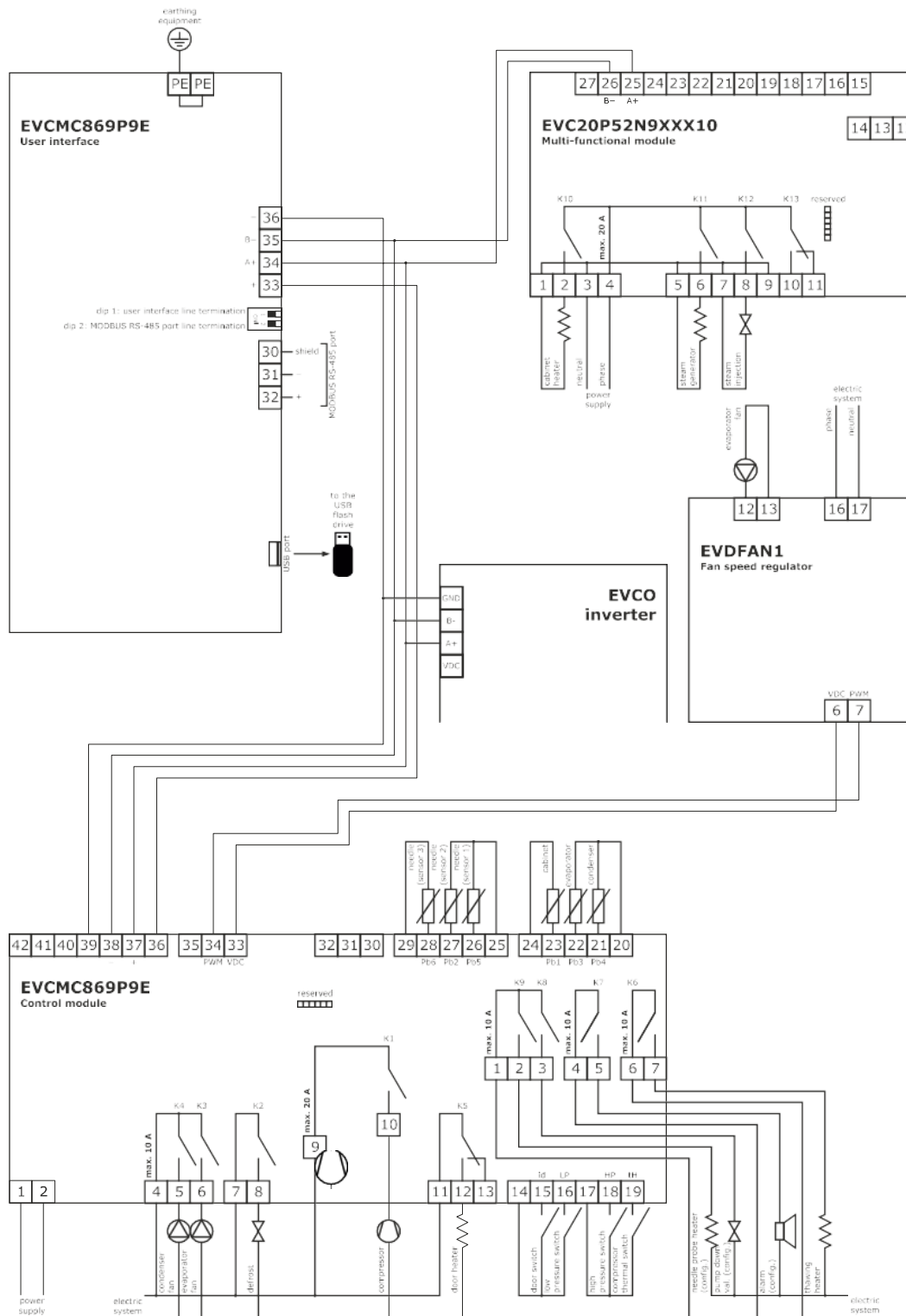


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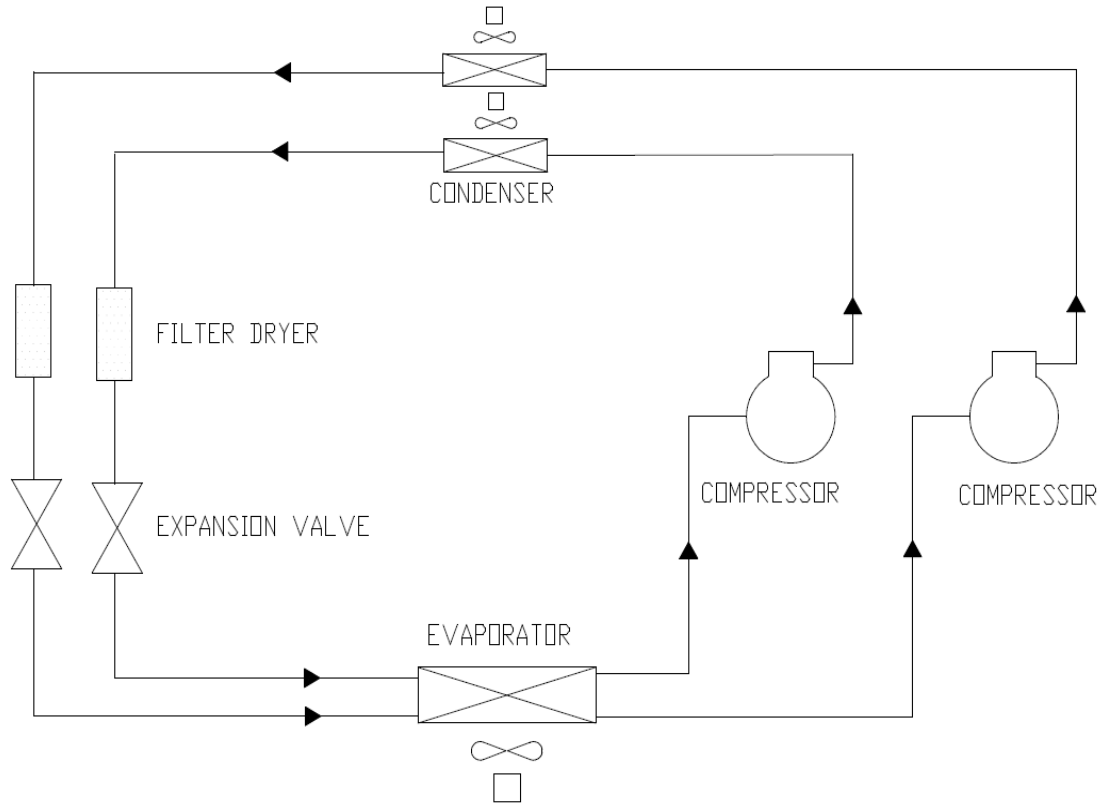
19) Wiring Diagram





20) Cooling Diagram

BAKER SF 950



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