Instruction manual



2026-11-18

Display unit chilled GN 6-1/1 - 200 mm drop-in 230 V / 1N
SL GREEN+ 6

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
2144	290	290	76.00	0.247	230 V / 1N - 50 Hz

Gross depth [mm]	GN device depth	Gross Height [mm]	Maximum device temperature [°C]	Minimum device temperature [°C]	Number of GN / EN
714	200	1100	8	4	6

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
1.734	0.404	91.50	2208

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. WATER CONNECTION

Water connection is done using G1/2 threaded hoses. The water supply must be fitted with separate closures that are freely accessible and within reach of the device. The device includes return valves. The water for filling the duplicator space must be softened - a maximum of 5 ° the French scale of water hardness. The water pressure must be in the range of 50-300 kPa.

7. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

ELECTRICAL WIRING

THE DEVICE IS SUPPLIED WITHOUT A PLUG WHICH IS CONNECTED TO THE SUPPLY LINE.

THE MANUFACTURER SHALL BE DEEMED TO BE EXEMPT FROM ANY LIABILITY IN THE EVENT OF WIRING BY THE USER OR UNQUALIFIED PERSONNEL.

- Check the supply cable for integrity, if damaged have it replaced by a qualified

staff.

- The electrical power supply must be compatible with the information given in the electrical diagram of the machine.
- There shall be provided, for wiring, an omni-polar type main circuit breaker that breaks all contacts including

neutral, with a distance between open contacts of at least 3 mm, with magneto-thermal safety switching and connected to fuses, sized or rated in accordance with the power specified on the machine's nameplate.

- The main switch must be located on a power line close to the installation and must serve only one device.
- There must already be a powerful EARTH system present to which the machine is connected.
- Adapters, multiple sockets, cables of inappropriate diameter or with connections that do not match should be excluded

the specific requirements of the applicable regulations.

- Consult the electrical diagram of the machine for details of the electrical operation.
- The power cord cannot be subjected to traction or compression during normal operation or proper maintenance.

INSTRUCTIONS FOR USE

- The machine must be started 1-2 hours before inserting food
- Therefore, a pre-heating of the heated space must be carried out
- Do not plug the air vents of the machine
- Use standard 200 mm high GN trays
- GN trays must be completely filled with food

8. INSTRUCTIONS FOR USE




DOWN (lid)


DOWN

LED light



Settings


UP (lid)


UP


ON/STAND-BY

USER INTERFACE

The user interface consists of a 4-digit user display (with decimal point and function icons) and 7 buttons-buttons (DOWN, SETUP, UP, ON/STAND-BY, LED LIGHT, UP and DOWN lid buttons for TRADITION + movable lid only).

The user interface has the following operational states:

- "on" state (on - the device is powered and active)

- Stand-by status - the device is powered but cannot be operated) The LED light can be activated/deactivated by pressing the corresponding button for 5 seconds.

- "off" status (off - device is not powered) None of the functions can be controlled.

Furthermore, the term "startup" means the state of change from "standby" to "on" and the term "stop" means the state of change from the "on" state to the "standby" state.

When the power is turned on, the device displays the status that was active at the time the power was disconnected.

SWITCHING ON / OFF THE DEVICE

- make sure that the keyboard is not locked and that no other process is running

- Press the ON/STAND-BY button  for 2 seconds: the "on/stand-by" icon will light up/go out on the display.

DISPLAY

When the device is switched on during normal operation, the display will show the tank temperature and the function icon if it is active.

When the device is switched off, the display will only show the active on/off icon. The lights icon will be active if this function has been activated.

LOCKING/UNLOCKING THE KEYPAD

Lock/unlock the keypad:

- make sure no other processes are running

- Press the DOWN button  and the ON/STAND-BY button  for at least 1 second: "Loc" or "UnL" for 1 second. If the keyboard is locked, it is not possible:
- switch the device on/off using the appropriate key
- adjust the desired operating value
- view compressor operating hours
- Clear compressor operating hours

All these operations will cause the display to show the "Loc" label for 1 second.

BUZZER DAMPENING

The device is equipped with a buzzer. In the event of an alarm, the buzzer sounds until it is manually turned off:

- make sure no other processes are running
- press any button (the first press of a button has no effect related to that button).

SETTING THE DESIRED OPERATING VALUE

- make sure that the keyboard is not locked and that no other process is running

- press and release the SET button: 

the compressor icon will flash

- Press and release the UP  or DOWN  buttons within 15 seconds;

- Press and release the SET button 

or leave the device idle for 15 seconds: the compressor icon will go out and the device will then stop the process.

Terminate the process before the operation is complete:

- leave in idle mode for 15 seconds (all changes are saved)

COMPRESSOR OPERATING HOURS

The device can store up to 9,999 hours of compressor operation, after which the display will flash 9999.
Display of operating compressor hours:

- make sure that the keyboard is not locked and that no other process is running

- Press and hold the DOWN button for 1 second : the first available label will appear on the display

- Press and release the UP button  or DOWN button  and select the label "CH"

- Press and release the SETUP button . End the process:

- Press and release the SET button  or leave idle for 60 seconds

- Press and release the UP  or DOWN  button repeatedly until the correct tank temperature appears on the display or leave idle for 60 seconds. Alternatively, you can press and release the "ON/STAND-BY" button .

Clear compressor operating hours:
- make sure that the keyboard is not locked and that no other process is running

- Press and hold the DOWN button for 1 second : the first available label will appear on the display

- Press and release the UP button  or DOWN button  and select the label "rCH"

- Press and release the SET button .

- Press and release the UP  or DOWN  buttons within 15 seconds and set the value to "149";

- Press and release the SET button 

or leave it idle for 15 seconds: the display will show 4 second, "- - - - - " flashes, then the device terminates the process.

LED LIGHT

To turn the light installed in the bodywork on/off, press and hold the LED LIGHT button  for at least 2 seconds.

You can also activate/deactivate this function during stand-by.

TRADITION+ LID RAISING/LOWERING

- Press and hold the DOWN button  to activate the lid lowering movement.

When the button is released, the movement stops.

If the lid goes over the top, the button automatically stops working.

- Press and hold the UP button  to activate the lid lifting movement.

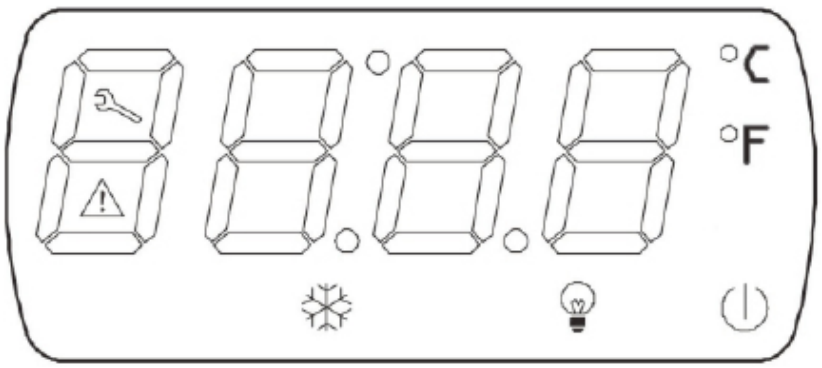
When the button is released, the movement stops.

If the lid goes over the top, the button automatically stops working.

The raise/lower buttons are only available when the device is switched on. When the lid is moved, "- - - - " is displayed on the screen.

WARNINGS AND INDICATORS

The Drop-in and Cold Food Buffet display has the following function icons:



The description of the functional icons is as follows:

Functional icons	Description
°C	Degrees Celsius, temperature measurement unit. (standard indicator) set by parameter.

°F	Degrees Fahrenheit, temperature measurement unit. set by parameter.
	If the "on/stand-by" LED is lit, the device is in the "stand-by" state.
	If the compressor LED is lit, the compressor is active. If flashing: the process of adjusting the setpoint is active or protection may be active
	If the LED in the body is lit, the LED light is on.
	If the alarm LED is lit, an alarm or error has been triggered and the buzzer is active.
	Maintenance LED This function is disabled, but you can set it with a parameter. If it is lit, maintenance is required. Call a qualified service technician.

The tank probe error indicator appears on the display with the code "Pr1".

INTENDED USES

Drop-in or Cold Food Buffet are facilities designed for temporary display of fresh, perishable food only.

It is not a refrigeration device for storing food for long periods of time. Their sole function is to maintain a temperature of +4/+8°C. Exposure time

food depends entirely on the use of the equipment.

In no case shall the device run for more than 4 hours.

When the display of food is complete, the products must be removed from the facility and stored in proper refrigerators.

User interface for Drop-in and Hot Food Buffet

Soul + ed Essence +



Tradition +



 LED LIGHT

 ON/STAND-BY

 DOLU



SETTINGS

 UP

 WATER LEVEL INDICATOR

 HOT LIGHT

 POTENTIOMETER

USER INTERFACE

The user interface consists of a 4-digit user display (with decimal point and function icons) and 6 buttons (LED LIGHT, ON/STAND-BY, UP, SETUP, DOWN, HOT CONTROL and water shortage light). The water light is a function only on tanks with a bath to heat food. A potentiometer is also provided to adjust the power of the HOT light when the TRADITION+ body is assembled. It should be noted that the LED LIGHT button is only functional on the Tradition + body model with the optional LED light fitted.

The user interface has the following operational states:

- "on" state (on - the device is powered and active)
- stand-by status (the device is powered but cannot be operated) LED or HOT light is

can be activated/deactivated by pressing the corresponding button for 5 seconds, the HOT indicator potentiometer will also be functional.

- "off" status (off - the device is not powered) None of the functions can be controlled.

Furthermore, the term "startup" means the state of change from "standby" to "on" and the term "stop" means the state of change from the "on" state to the "standby" state.

When the power is turned on, the device displays the status that would be active at the time of power disconnection.

SWITCHING ON / OFF THE DEVICE

- make sure that the keyboard is not locked and that no other process is running

- Press the ON/STAND-BY button  for 2 seconds: the "on/stand-by" icon will light up/go out on the display.

DISPLAY

When the device is switched on during normal operation, the display will show the temperature and the

function icon if it is active.

When the device is switched off, the display will only show the active on/off icon. The lights icon will be active if this function has been activated.

LOCKING/UNLOCKING THE KEYPAD

Lock/unlock the keypad:

- make sure no other processes are running

- Press the DOWN button  and the ON/STAND-BY button  for at least 1 second: "Loc" or "UnL" will appear on the display for 1 second. This is not possible if the keypad is locked:
- switch the device on/off using the appropriate key
- adjust the desired operating value
- view compressor operating hours
- Clear compressor operating hours

All these operations will cause the display to show the "Loc" label for 1 second.

BUZZER DAMPENING

The device is equipped with a buzzer. In the event of an alarm, the buzzer sounds until it is manually turned off:

- make sure no other processes are running
- press any button (the first press of a button has no effect related to that button).

SETTING THE DESIRED OPERATING VALUE

- make sure that the keyboard is not locked and that no other process is running

- press and release the SET button 

: the compressor icon will flash

- Press and release the UP  or DOWN  buttons within 15 seconds;

- Press and release the SET button 

or leave the device idle for 15 seconds: the compressor icon will go out and the device will then stop the process.

Terminate the process before the operation is complete:

- leave in idle mode for 15 seconds (all changes are saved)

TANK RESISTOR OPERATING HOURS

The device can store up to 9,999 hours of resistor operation, after which the display will flash 9999. Operating hours display resistor:

- make sure that the keyboard is not locked and that no other process is running

- Press and hold the DOWN button for 1 second : the first available label will appear on the display

- Press and release the UP button  or DOWN button  and select the label "CH"

- Press and release the SET button .

Termination of the process:

- Press and release the SET button  or leave idle for 60 seconds

- Press and release the UP  or DOWN  button repeatedly until the correct tank temperature appears on the display or leave idle for 60 seconds. Alternatively, you can press and release the ON/STAND-BY button .

Clear the resistor operating clock:

- make sure that the keyboard is not locked and that no other process is running

- Press and hold the DOWN button for 1 second : the first available label will appear on the display

- Press and release the UP button  or DOWN button  and select the label "rCH"

- Press and release the SET button 

.

- Press and release the UP  or DOWN  buttons within 15 seconds and set the value to "149";

- Press and release the SET button 

or leave it idle for 15 seconds: the display will show 4 "- - - - -" flashes for a second, then the device terminates the process.

LED LIGHT

If the optional LED light has been installed for the Tradition + body, press and hold the LED LIGHT button  for at least 2 seconds to activate/deactivate the light. You can also activate/deactivate this function during "stand-by" mode. If the option has not been installed, the button is not functional.

HOT CONTROL

If HOT lights have been installed for the bodywork, press and hold the HOT CONTROL button  for at least 2 seconds to activate/deactivate the bodywork HOT lights.

If the body is for the TRADITION + model, a potentiometer is installed on the instrument panel to adjust (increase/decrease) the power of the HOT lights.

- Press and hold the HOT LIGHT button  for at least 2 seconds to activate/deactivate the HOT body lights.

- To increase the output of the HOT lights, turn the potentiometer knob  to the right.

- To reduce the output of the HOT lights, turn the potentiometer knob  to the left.

LED LIGHT + HOT LIGHT

In both the "on" and "stand-by" states, if LED and HOT lights are installed, the lights can be activated si-

multaneously by their specific buttons as described above.

LOW WATER LEVEL INDICATOR

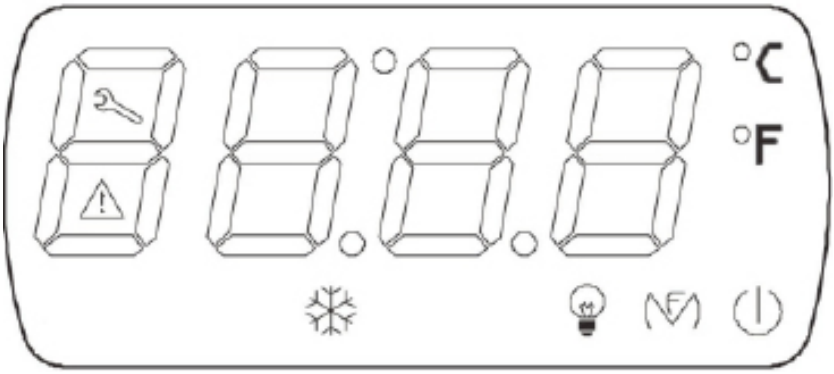
For drop-in+ appliances with a food warming bath, the water level indicator lights uplights up during automatic refilling when the water level reaches the level sensor in the tank. For the Essence+ and Tradition+ model Buffet where the water is manually refilled, fill the tank with water until the level indicator goes out.

Indicator off 

Illuminated indicator 

WARNINGS AND INDICATORS

The display for the Drop-in and Hot Food Buffet has the following function icons:



The description of the functional icons is as follows:

Functional icons	Description
°C	Degrees Celsius, temperature measurement unit. (standard indicator) set by parameter.
°F	Degrees Fahrenheit, a unit of temperature measurement. Set by parameter.
	If the "on/stand-by" LED is lit, the device is in the "stand-by" state.
	If the resistor LED is lit, the heating elements in the tank are active. If flashing: the process of adjusting the setpoint is active or circuit protection may be active
	If the LED in the body is lit, the LED light is on. ONLY IF INSTALLED OPTIONAL EQUIPMENT on the TRADITION + body.
	If the alarm LED is lit, an alarm or error has been triggered and the buzzer is active.
	Maintenance LED This function is disabled, but you can set it with a parameter. If it is lit, it is maintenance required. Call a qualified service technician.

	If the HOT LED is lit, the HOT LEDs in the body are illuminated.

The tank probe error indicator appears on the display with the code "Pr1".

INTENDED USES

Drop-in or Hot Food Buffet are facilities designed for temporary display of fresh, perishable food only. It is not a facility for storing food for long periods of time. Their sole function is to maintain a temperature of +30/+75°C. The duration of exposure of food depends solely on the use of the equipment.

After the display of the food is completed, the products must be removed from the appliance and stored in proper facilities.

WARNING!

For the RED and BROWN versions, the temperature of food already hot, placed for display, is maintained for a maximum of 4 hours.

With the ORANGE versions, the temperature of the food, already hot, placed for display is maintained for a maximum of 2 hours.

CLEANING

CLEANING THE EXTERNAL MODULE

It must be done with a damp cloth soaked in a solution of water and bicarbonate or other neutral cleaning agents means, dry with a soft cloth.

CLEANING OF THE INTERIOR

Remove the trays, tray supports, air conveyors, which can be cleaned as an interior space by dampened cloth with a solution of water and bicarbonate or other neutral detergents, dry with a soft with a cloth.

CONDENSER CLEANING (MAINTENANCE)

For the proper operation of the machine, it is essential that the condenser be kept clean to allow air to circulate freely. This surgery should be performed no more than every 90 days. It must be performed with a soft-haired brush so as to

removed all the dust and fluff that is deposited on the wings of the condenser itself. Or better yet.

use a vacuum cleaner to prevent the dust removed from being scattered into the surrounding area. In the event that they are oily deposits present, it is recommended to remove them with a brush dipped in alcohol.

9. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do

not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**