

Uno Top Cold

The world's most compact refrigerated showcase system



Operation Manual
Installation & Technical Specifications

CONTENTS

1	Introduction	4
1.1	Welcome	4
1.2	Symbols and notes	4
2	Technical data	5
3	Operating instructions and general information	5
3.1	Operating instructions	5
3.2	General information	6
3.3	Intended use	6
3.4	Non-intended use	6
3.5	Laws, standards and guidelines	6
4	Safety references	7
4.1	Electrical power	7
4.2	Fundamental safety notes	7
4.3	Procedure by lamp bursting and breakage of glass	8
4.4	Glazing/Danger of accident	8
5	Warranty and liabilities	9
6	Transport of Uno Top Cold	10
7	Packaging of Uno Top Cold	10
8	Installation of Uno Top Cold	11
8.1	Setting up and moving the device	11
8.2	Preparation at the installation site	12
9	Connecting Uno Top Cold	13
9.1	Electrical connection	13
10	Start-up/Operating manual	13
10.1	Switching on the unit	15
10.2	Setting the temperature	16
10.3	User interface	16
10.4	Quick configuration when switching on	17
10.5	Menu structures	18
10.6	Basic operation 1	19
10.7	Basic operation 2	19
11	Cleaning	20
11.1	General recommendations	20
11.2	Detergents	20
12	Maintenance	22
12.1	Service instructions	22
12.2	Normal maintenance	22
12.3	Extraordinary maintenance	22
12.4	Replacing the glasses	22
12.5	In case of malfunctions	23
13	Disposal	24
14	After sales service	25
15	Appendix	26

We reserve the right to make technical changes

Carefully read these installation and operating instructions before installing the appliance and putting it into service, and strictly follow the notices herein, thus contributing to keeping the appliance in a perfect and functioning state. Due to ongoing development, illustrations, operating steps and technical data may slightly differ from the supplied equipment.



Warranty claims can only be forwarded if all instructions are strictly followed.

Version	Datum	Mutation
1.00	21.05.2019	create

1 Introduction

1.1 Welcome

With the purchase of your new Uno Top Cold you have chosen a product that combines the highest technical standards with practical service comfort. We recommend reading these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

We wish you successful business and much pleasure with this appliance.





This operating and installation manual contains important basic information which needs to be considered during installation, operation and maintenance. Therefore, the operations manager and the operators must read the entire manual before the unit is installed and put into operation. The manual must always be kept close to the unit and easily accessible.





Important!

Beer Grill AG cannot assume any responsibility or warranty obligations for any damage sustained due to non-adherence to the installation and operating instructions or due to improper use.

1.2 Symbols and notes

	This symbol indicates important references for the proper use of the unit. Not paying attention to these references can lead to malfunctions of the unit or adverse effects to the environment.
	Caution – hot surface! Indicates a possibly dangerous situation due to hot surfaces. Failure to observe the instruction may result in burns and/or damage to property.
	This symbol indicates potential or direct danger to the life and health of persons and/or a possibly dangerous situation. Ignoring these notices may result in dire consequences for your health and/or can lead to property damages.
	This symbol points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.

	This symbol indicates references to materials or operating media that must be handled and/or disposed according to legal standards and regulations.
	Potential equalization



This appliance may be used and operated by children aged at least 8 years and persons with reduced physical, sensory or mental abilities or lacking experience and/or knowledge, provided they are supervised or have been trained and instructed in the safe use of the appliance and understand the dangers possibly resulting from misuse. Children must not be allowed to play with the equipment. Cleaning and operator's maintenance must not be performed by children without supervision.

2 Technical data

See measurement diagrammes in appendix 63Ma081-00

3 Operating instructions and general information

3.1 Operating instructions

Any changes or alterations of the appliance or the use of individual spare parts and especially parts essential for the functioning of the appliance that are not original Beer Grill parts as well as non-adherence to notes in the operating manual will cause the lapse of our warranty and the exclusion of liability claims.

3.2 General information

- The appliance is designed for commercial use and may only be operated by trained and qualified personnel.
- The operator of the appliance must be thoroughly instructed by the owner.
- Suitable tools are recommended for operating the appliance.
- In case of malfunctioning or poor functioning, the device must be switched off.
- Only spare parts delivered or recommended by the manufacturer may be used.
- On no account may the safety installations be altered.
- Warning signals placed directly on the device must be strictly observed at all times.
- The device must be checked and serviced regularly, at least once per year, by qualified personnel.
- Maintenance work may only be performed by qualified specialists.

3.3 Intended use

- This device is not designed or permitted for any other uses than food presentation (e.g. chemicals, wax or living creatures).
- Long-term presentation of food for several hours depending on the food product.
- The device may only be commissioned in an upright, secured state.

3.4 Non-intended use

- The device is not suitable for cooking and regenerating food.
- Moving the devices when operating.

3.5 Laws, standards and guidelines

- Directive 93/43/EWG: Hygiene rule
- Directive 89/336 and 73/23/EWG: Low voltage directive
- Directive 2006/42 general machinery guidelines

4 Safety references

4.1 Electrical power

Switch off the appliance immediately in case of interruptions of power supply!



Any work carried out on the electrical units or utilities may only be performed in accordance with electrical regulations by a qualified electrician or by a person instructed and supervised by a qualified electrician.

Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected from the power source and free of voltage. First, check as to whether the activated parts have indeed been disconnected and are voltage-free, then ground and short them out. Insulate any adjacent parts that are also energized!

4.2 Fundamental safety notes



- The connection and any technical adaptations of the appliance must be carried out by specialists.
- This especially applies to any work on the cooling technology, electrical installation and mechanical work.
- Any alteration must be authorized by the manufacturer in order to maintain warranty.
- Those covers bearing a warning may only be opened by specialists.
- The appliances are not to be cleaned by water jet.
- Protective covers and devices may not be removed due to risk of injury.
- The control system may only be opened by an expert.
- Air currents near the refrigerating unit resulting from improperly installed ventilation or draughts are to be avoided, in order to ensure the efficient functioning of the refrigerating unit.
- The ambient temperature must not exceed 25 °C; the relative humidity not exceed 60 % over an extended period of time.
- Due to risk of injury, sharp objects are not to be stored loosely in the refrigerating unit.
- Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- Components and operating equipment may only be replaced by original parts.
- Depending on the site of deployment, the sneeze screen may have to be checked for conformity to regulations and adapted if necessary.
- The manufacturer accepts no liability for damage or injury to persons caused by not observing the instructions and precautionary measures contained in this handbook.



In case of doubt, please contact the DEALER.

**Caution**

Access to the control box and to all other electrical parts during installation and/or maintenance work is only permitted for qualified specialists

4.3 Procedure by lamp bursting and breakage of glass

In case of lamp bursting glass shelves, sneeze screen, front and lateral glasses, proceed immediately as follows:

- Switch off the appliance and close the counter.
- Self-service counter: Avoid guests taking food contaminated with glass splinters.
- Collect and replace all plates filled with food of guests, who have been nearby when the incident happened.
- Take out all food containers of the counter. Dispose food in rubbish bin (not in bin for leftovers).
- Take off shatter protection glass of defective lamp and clean it.
- Clean the appliance and its environment (counter and floor).
- Replace broken items.
- Refit shatter protection glass with bracket.
- Refill counter.
- Counter is ready for reopening.

4.4 Glazing/Danger of accident

Beer counters are equipped with one sheet safety glass (ESG).

Incorrectly, badly mounted or damaged panels may fall out and cause serious injuries. Be sure to check all glazing before opening the self-service counter, but also after cleaning the glass (especially the front- glass) that:

- The panel or shield is placed properly e.g.: In the lower glass holders in the intended slots (not in the rack separations, nor the discontinued racks). Both sides in the above designed mounted holders.
- The panels have no damage (**damaged edges and corners = cut risk and insufficient support**). The safety glass may crack or burst due to internal tension, even without contact with the damaged edge.
- The glass holder is not damaged and the upper front holder (customer side) is well fitted. (Upper part must rest on the upper glass edge). These holders are glued. Loose holders must be reglued by qualified personnel. If the glass holder moves upwards, the upper stop ridge (arrest) of the front panel may be affected and the panel may fall out if struck.



Damaged glass panels must be replaced immediately, glass holders refitted by qualified personnel. In a pinch, continue working without the glass panels until the required spare parts arrive.



Beer Grill take no responsibility for damage to glass panels due to improper handling during removal or replacement.

5 Warranty and liabilities

Basically, the "General Terms and Conditions" of the Beer Grill AG company, Allmendstrasse 7, CH-5612 Villmergen, apply in which the details of the guarantee claims are regulated. Claims of warranty are excluded if they result from one or more of the following causes:

- Improper use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.
- Disregard of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repairs.
- Force majeure.

6 Transport of Uno Top Cold

Use special caution when transporting or moving the appliance in order to avoid damage from impact, careless loading and unloading or shock.

Immediately check the delivery after receipt for completeness and transport damage. In case of externally recognisable transport damage, do not accept the delivery or accept only with reservation. The extent of the damage must be noted on the transport documents/delivery note and a complaint started.



File a complaint immediately for hidden damage, since compensation claims can only be asserted within the existing complaint period.

For transport please note the following points:

- When transporting, ensure that the pallet is secured against slippage and tipping.
- Always transport the packaged device upright and do not tip.
- Always lift or push the device from underneath, never laterally or from the top.
- Observe the weight details on the packaging

7 Packaging of Uno Top Cold

Before commissioning, completely remove the external and internal packaging material from the device.

Please note:

- The scope of delivery and execution of the elements can be taken from the respective shipping documents.
- The device must be protected against moisture and frost.
- Observe the weight details on the packaging.
- Observe the graphical symbols placed on the cardboard.



If you wish to dispose of the packaging, observe the regulations that are in force in your country. Bring usable packaging materials to the recycling facilities.

Please check that the device and its accessories are complete. If any part should be missing, please contact our customer service.

8 Installation of Uno Top Cold

8.1 Setting up and moving the device

- **Solid substructure**

The devices are not self-supporting, that means, tabletop and built-in models need a solid base for transport and installation with the dimensions corresponding to those of the devices.

- **Lifting**

Lifting the device (weight) off the pallet must at all costs be carried out with suitable equipment.

- **Using a fork-lift truck**

When using a fork-lift truck, it is imperative to ensure that the electrical power-supply cable does not become wedged or damaged.

Always lift and transport the device from underneath on the longitudinal side with assisting devices.

- **Moving**

After every time the device has been moved, a visual inspection of possible damage to the electrical cable must be made. In the event of damage, the device must not be connected to the mains power supply.

- **Ambient temperature**

The appliances are equipped with electronic controls and ventilation. Please take care that no equipment with substantial emanations of heat, grease or steam (griddles, deep fryers, bain-maries, etc.) are installed and operated nearby.

- **Built-in units**

The appliances may only be installed by qualified and authorized experts.

When installing units in a niche or cut out of a table top you have to assure the airflow of the forced air-circulation. For handling and thermal reasons we recommend the first version.

- **Glasses**

Ensure that all glasses are correctly positioned and placed.

- **Installation site and storage**

The appliances contain electronic components that may not be stored in cold and humid areas. Make sure that no condensate water can form during storage.

If an appliance has been out of service for a prolonged time and has been stored in a cool or humid area, it must be thoroughly checked before restarting.

Contact with salt water is strictly forbidden. If an appliance is installed at a swimming pool, it is essential to assure that the equipment does not get in contact with substances containing chlorine or acids that may affect the anti-corrosive protection of the metal construction.

In addition:

- do not expose to any aggressive media
- protect from solar radiation
- avoid mechanical vibrations



Stainless steel is not totally resistant to substances containing chlorine or acids. These may corrode the equipment's materials. The appliances must not get in contact with such substances.

- **Heat radiation and illumination**

The influence of heat radiation should be reduced to a minimum. Therefore do not place the item in areas with direct solar radiation, close to non-insulated walls and roofs heated up by solar radiation or other heat sources. Do not directly point spotlights to the Uno Top Cold. Exposing Uno Top Cold equipment to heat reduces its cooling power and increases operating costs.

8.2 Preparation at the installation site

- Ensure that furniture cladding and counters are prepared according to the technical specifications.
- Compare the operating voltage on the type plate with the local voltage supplies **before** you connect the device.
- Customer fault-current circuit breaker min. 30 mA is in place.
- Ensure that all supply lines are in place according to the specific data sheets (power, water, wastewater).



Correct installation and commissioning of the device is a prerequisite for trouble-free operation. The installation must comply with the local electrical, safety and hygiene regulations.

9 Connecting Uno Top Cold

9.1 Electrical connection

Connection and start-up have to be done by a skilled/trained person only. For connection of the Uno Top Cold proceed as follows:

- Assure that your mains voltage and capacity correspond to those on the rating plate of the Uno Top Cold.

NOTE: The wiring diagram (63Ea081-00) is in the appendix.

- Connection to conform to IEC resp. CEI 335-1 and local regulations, i.e. fit the mains plug to the oil-resistant connecting cable that is heat-resistant up to 90 °C, and connect to a mains socket. For a permanent connection, an all-pole main switch with at least 3 mm contact clearance is to be provided.
- The device must be connected to a potential-equalisation system (according to VDE 0700, part 36/IEC 335-2-36).
- The electric socket must be accessible after mounting or installation of the equipment. Replacement of the cable must be carried out only by the manufacturer, service technician, or authorized dealer.

10 Start-up/Operating manual

Uno Top Cold is a complete counter with an incorporated glazed showcase superstructure for refrigerating and presenting pre-cooled food. Cold and refrigerated food can be kept at temperatures between +2 and +8 °C. The forced-air cooling is exclusively designed to maintain the temperature of the presented products.

If food at room temperature is introduced into Uno Top Cold, you may not expect that these products will be cooled to core temperatures below +10 °C. Thus we kindly request you to put only cold or pre-cooled food with a maximum temperature of +5 °C into the counter.

Uno Top Cold is suitable for presenting and keeping cold sandwiches, salads, cakes and pastry, breakfast dishes, hors d'oeuvres, etc.

All food that is to be kept cold according to the regulations must be presented for sale behind the cold-air curtain. This air veil must by no means be obstructed in any way by stacking food (e.g. sandwiches).

The refrigeration power is set to +2 °C; this setting should not be changed.

Especially in summer, open doors may affect the cold-keeping performance of the appliance. The full functionality depends on a few conditions:

- **Basic parameters**

- max. ambient temperature = 25 °C
- max. relative humidity = 60 %

- **Further conditions**

- no draughts or spot illumination that reduce or impair the refrigeration performance
- no manipulation of the basic settings
- no changing of the temperature sensor positions
- no overloading the counter

The parameters are documented in detail in the operating manual. The following principles apply:

- As an optimum, the products in Uno Top Cold can maintain the temperatures at which they were put into the counter.

Repeatedly, we have checked and recorded temperatures in graphic images. These reveal:

- That automatic defrosting is performed every two hours.
- That a temperature peak is recorded every two hours.
- That this temperature peak is a consequence of the automatic defrosting.

If the environmental parameters are fulfilled three essential points must be observed in the daily operating routine of the Uno Top Cold cold counter:

- The prescribed defrosting intervals must be adhered to by all means; this assures that the evaporator will not freeze over.
- The food must be pre-cooled to a maximum of +5 C° before being put in the showcase.
- The forced-air veil must not be obstructed by stacking products too high.

10.1 Switching on the unit

- The refrigeration unit is switched on and off by the green toggle switch.
- The digital temperature display of the cooling areas is located above the switches. The screen displays the average temperature and the error reports.
- Wait until the desired temperature is reached before placing food in the counter.



- 1 Digital controls
- 2 Mains switch
- 3 On/Off for the lighting channel
- 4 Air intake fan (must not be obstructed)

10.2 Setting the temperature

The interior temperature is regulated by an electric temperature regulator. This is accessible at the back of the appliance.

At delivery, the temperature is set to 2 °C. Consult the programming instructions to set a different temperature.






The desired value can only be set within a certain range in order to prevent any operating errors.



After resetting the temperature some time needs to pass before the desired temperature has been achieved. Please check the interior temperature a few hours afterwards with an exact thermometer and reset the thermostat if needed.







Depending on the surrounding temperature and humidity, the interior temperature is not to be set too low as this could lead to icing on exposed areas of the cooling element. This will interfere with the cooling performance and with the continuous defrosting which has been set by your specialized dealer for a certain interval.

10.3 User interface

Key Functions	
	Press and keep depressed when switching on: RESET TO FACTORY SETTINGS ("FAC" is displayed)
	Press for one second: BACK Press and keep pressed: QUICK COOLING
	Press for one second: Desired temperature/ok Press and keep pressed: MENU



	Press for one second: UP Press and keep pressed: ON/OFF
	Press for one second: DOWN Press and keep pressed: DEFROST

Displayed Symbols					
	Night mode (energy saving)		Fan running		Defrosting
	Compressor running (blinks in quick cooling mode)		Alarm active		Unit (°C or °F)

10.4 Quick configuration when switching on

- **Step 1**

Switching on

- **Step 2**

Select quick configuration menu

- Press "<" (BACK) for three seconds within 30 seconds after switching on.
- The main switch "r12" is switched off automatically.

- **Step 3**

Select pre-installed app "o61"

- The display automatically shows the application parameter "o61".
- Press SET to select the pre-installed application.
- The display indicates the standard value (e.g., "APO" will blink).
- Select your desired application with UP/DOWN keys and confirm with SET.
- The control unit sets all values according to the desired application and displays all relevant parameters.

TIP: By pressing the UP key, you can easily switch from AP0 to AP6 and thus select the simplified parameter list (ring list).

- **Step 4**

Select sensor type o06

- The display automatically shows sensor parameter selection "o06".
- Press SET to select the sensor type.
- The display indicates the standard value (e.g. "n10" will blink).
- Select the sensor type with UP/DOWN keys (n5 = NTC 5 K, n 10 = NTC 10 K, Ptc = PTC, Pt1 = Pt1000) and confirm by pressing SET.

NOTE: All sensors must be of the same type.

App	Description
App 0	None (no app selected)
App 1	Medium temperature (2 to 6 °C) – deaerated cooling systems with set natural defrosting intervals
App 2	Medium temperature (0 to 4 °C) – deaerated cooling systems with set electric defrosting intervals
App 3	Low temperature (-26 to -20 °C) – deaerated cooling systems with set electric defrosting intervals
App 4	Medium temperature (0 to 4 °C) – deaerated cooling systems with electric defrosting (via temperature)
App 5	Low temperature (-26 to -20 °C) – deaerated cooling systems with electric defrosting (via temperature)
App 6	none (no app selected), with simplified parameter list

10.5 Menu structures

- Press SET for three seconds to gain access to the parameter groups.
- Select the "cFg"-menu and press SET to open it. The first menu "r12" (main switch) is shown.
- Turn the main switch off (r12 = 0), to change the pre-installed application.
- Use the UP/DOWN keys to show the parameter list.
- To select a pre-installed application configure the parameter "o61":
 - Press SET to gain access to the parameter "o61".
 - Use the UP/DOWN keys to select an application (AP0 = no application selected).
 - Press to confirm that "o61" is displayed.
- In the "cFg" menu, proceed with setting the other parameters ("o06" = sensor type).



1) Parameter groups

PS
Password (if activated)

in
Enter status

cFg
Configuration

r--
A--
d--
F--
C--
o--
p--
u--

r--
A--
d--
F--
C--
o--
p--
u--

r--
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d--
F--
C--
o--
p--
u--

r--
A--
d--
F--
C--
o--
p--
u--

2) Name of parameter

r12
Main switch

o61
Application

o06
Sensor type

o06
Sensor type

o06
Sensor type

o06
Sensor type

o06
Sensor type

o06
Sensor type

3) Value

AP1
Application
1-2-3-4-5-6

AP0
Application 0

AP6
Application
6-5-4-3-2-1

AP6
Application
6-5-4-3-2-1

AP6
Application
6-5-4-3-2-1

AP6
Application
6-5-4-3-2-1

AP6
Application
6-5-4-3-2-1



Quick configuration by the "cFg" menu

10.6 Basic operation 1

Setting desired temperature



Tap SET (setting desired temperature).



Use UP/DOWN keys to change temperature setting (value blinks during setting mode).



SET: Store desired temperature.

Start manual defrosting



Press DEFROST for 3 seconds to start manual defrosting.



Press DEFROST for 3 seconds to stop manual defrosting. The DEFROST symbol is displayed during defrosting.

10.7 Basic operation 2

Start quick cooling



Press QUICK COOLING for 3 seconds to start quick cooling.



"Pvd" stands for quick cooling and is displayed for 3 seconds. The quick cooling symbol is displayed during quick cooling.

Press QUICK COOLING for 3 seconds to stop quick cooling.

Displaying an active alarm



The temperature and alarm codes blink alternately until the cause of the alarm has been eliminated. The alarm bell is displayed.

Unlocking control panel



- The control panel will be locked after 5 minutes without activity (if P76= yes).
- If the control panel is locked, "LoC" will be shown on the display when any key is pressed.
- Press UP and DOWN keys simultaneously for three seconds to unlock the control panel. "unl" will then be displayed for 3 seconds.

11 Cleaning

Following is some advice on maintenance, care, trouble shooting and service for your Uno Top Cold.

The device must be cleaned inside and outside daily according to the hygiene regulations, because only this guarantees an optimal presentation of the goods.

For cleaning purposes the unit should be turned off. Therefore, the best time for cleaning is at the end of your working day.

The unit can be switched off during the night and outside of opening hours.



Caution

The Uno Top Cold is an electrical appliance. Disconnect the device of the mains (pull out plug/switch off main switch).

11.1 General recommendations

- Abrasive detergents, steel wool or abrasive sponges must not be used, as these can damage the metal surfaces or covers.
- The unit has to be cleaned daily.
- Wear acid-proof gloves while cleaning the parts to prevent skin irritations.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- Do not clean the device under running water.

11.2 Detergents

Use the following detergents:

- **Lukewarm soap water**
Use lukewarm soap water for all surfaces that are in direct contact with the goods.
- **Glass-cleaner**
Removes grease from glass-surfaces.
- **Stainless steel cleaner**
The stainless steel surfaces should be cleaned with a stainless steel cleaner only.
- **Lamps and Light-/heating channel**
The lamps are to be cleaned with soft paper or cloth only.
- **Silicone**
Painted parts have to be cleaned with silicone wax.



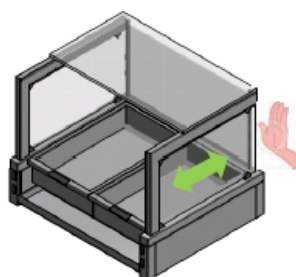
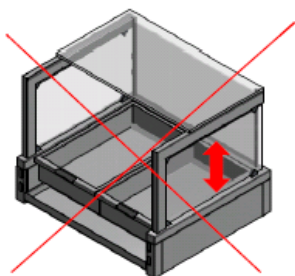
Absolutely prohibited!

- Do not use acid, bleaching or chlorine cleaners.
- Never use high-pressure, water pressure or steam jet cleaning machines.
- Do not use inflammable detergents.
- Never use sharp-edged or metallic tools like steel-wool or scrubbing cleanser for cleaning.
- The floor under the device must not be cleaned with corrosive cleaning agents, since vapours could develop from these that are damaging for the device.

• Cleaning of glass

Glass panes can be accidentally lifted out of their holders during cleaning. To avoid this, proceed according to the following instructions:

- Do not clean glass panes with vertical wiping motions.
- Clean glass panes with horizontal movements only, so that the panels cannot be lifted out of their holders.
- This applies to all glass structures.



Important: When cleaning a 1E cabinet, additionally retain the glass panel on the front side with your other hand.



Caution

After all cleaning has been completed the unit has to be returned to its original state in order to guarantee efficient operation!



Caution

In order to guarantee flawless operation of the water bins, only water bins may be used that are not deformed and which have a flat bottom.



Important information

Scale reduces heat transmission to the water in water bins. Water does not achieve the necessary temperature for creating steam. In the heating-zone a heat accumulation will be created. This can cause damage to the ceran-glass, the silicone joint and later to the heating element!

12 Maintenance

12.1 Service instructions

In order to guarantee flawless functioning of the device and thus optimal presentation of the goods, the entire technology must be regularly checked and maintained.

12.2 Normal maintenance

The normal and preventative maintenance essentially consists of a weekly cleaning of all stainless steel parts, which have to be cleaned with lukewarm water and soap, then thoroughly rinsed and carefully rubbed dry. Before doing this, however, the device must be disconnected from the power supply.

12.3 Extraordinary maintenance

Extraordinary maintenance is carried out by specialist personnel in case of damage or malfunctions, wherever possible disconnect the device from the power supply beforehand.

Both repairs and/or exchange of components could prove to be necessary. All defective parts have to be exchanged exclusively with equivalent materials and components or those recommended by the manufacturer.



If the user exchanges components or makes changes to the device without written authorisation from the manufacturer, or uses non-authorized replacement parts, the warranty is immediately void.

12.4 Replacing the glasses

The side panels must always be pushed in all the way to the support so that they do not come to rest on the stopping bar of the front panel holder. If they are resting on the stopping bar, the upper glass holder will be lifted too far so that the front glass panel can fall out if touched.

The panels can be partly or completely lifted out of their holders for cleaning.

Please insert the glasses exactly the way it is indicated on the drawings below:

Figure 1

- Pull the sneeze screen forward (1)
- Fit the front glass panel and turn it to the inside (2)
- Push sneeze screen back into place (3)

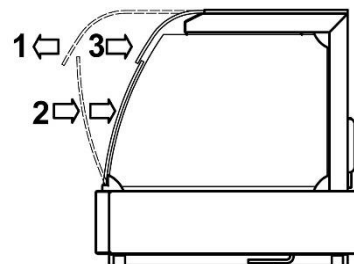
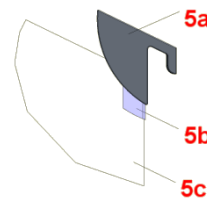
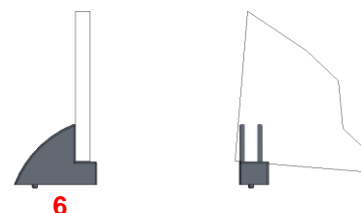


Figure 2

- Upper glass holder (5a)
- If the guide (5b) is loose or missing, the front glass panel has no more hold on the upper side
- The front glass panel must be removed and may only be refitted after the side panel (5 c) has been replaced

**Figure 3**

- Lower glass panel holder (6) with front glass panel resting on its upper edge
- The front panel can slip out to the side or to the Front if touched

**Attention**

If the front glass is resting on the upper edge of the glass holder on one side (see figure 5), it can easily fall out and cause severe injuries if touched!



Beer Grill AG decline any liability for damages resulting from wrongly fitted or damaged glass panels and glass holders.

12.5 In case of malfunctions

Before requesting service, please check the mains connection and the fuses and check the following points:

If the cooling unit does not work at all, please check the following points:

- The power supply is interrupted..... self-checking
- A fuse has blown, check auxiliary appliances..... self-checking
- Light is dark..... self-checking
- The plug is firmly in the socket..... self-checking
- Power has been switched on..... self-checking
- The electronic has been properly set..... self-checking

The refrigeration equipment is working, but incorrect:

The products are too warm or too cold:

- Is the surrounding temperature too high..... self-checking
- Is there too much food or is it too warm..... self-checking
- The refrigerated well is subject to strong draughts..... self-checking
- The cooling unit is malfunctioning..... customer service
- The cooling regulator is set wrong..... customer service
- Status display and error notification..... see programming instructions

Should the options listed not be the cause of the error, please contact customer service.



The appliance may no longer be used if components have failed or no longer function properly. In this case, the appliance must be repaired by a qualified technician or by the Beer Grill customer service.



We are not liable for loss of goods, even if the appliance is still covered by warranty. It is therefore recommended that the temperature of the appliance be checked periodically.

13 Disposal

At the end of its service life, the device must be disconnected from the power supply before dismantling the individual components. Here it must be ensured that due to the form and weight of some of the components, appropriate measures are taken to prevent accidents.

The different parts (electrical components, rubber hoses, cable sheaths, etc.) have to be separated according to material. In this way, an environmentally friendly disposal will be ensured that meets the legislative regulations.

14 After sales service

The appliance may no longer be used if components have failed or no longer function properly. In this case, the appliance must be repaired by a qualified technician or by the Beer Grill customer service.

When contacting after sales service always indicate serial number and type of the Uno Top Cold.



Make sure you are aware of serial number and type (on power rating shield) once you call after sales service department.

Switzerland:

Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Service-No. +41 (0)56 618 78 28

Germany:

SERVATOR ServiceLine GmbH
Lindenweg 36 – 42
D-97999 Igersheim

Service-No. +49 (0)7931 55555

15 Appendix

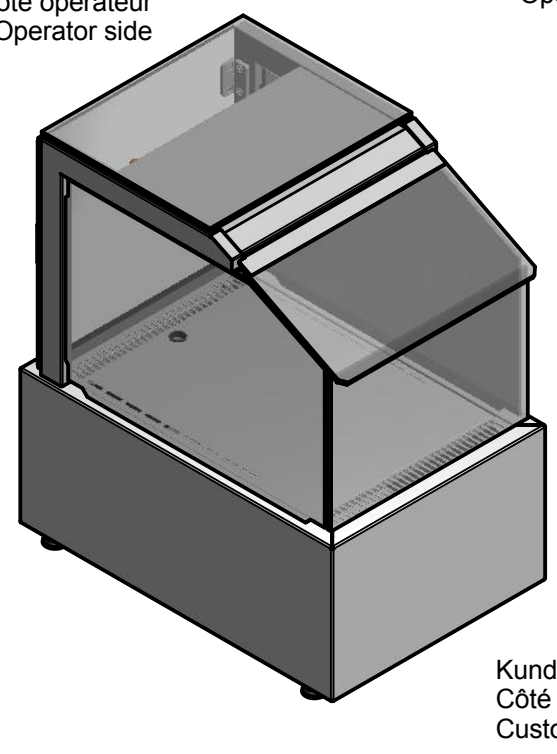
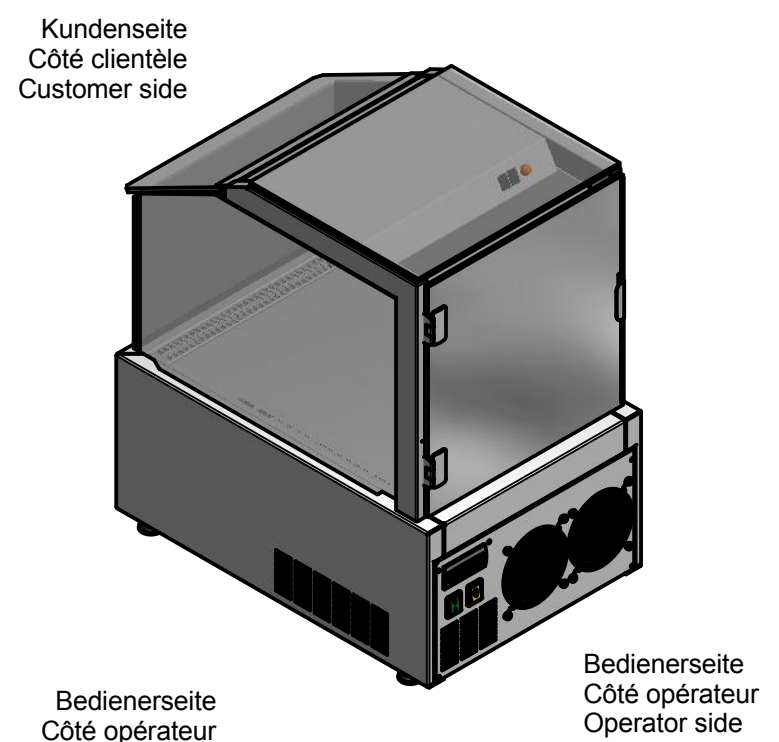
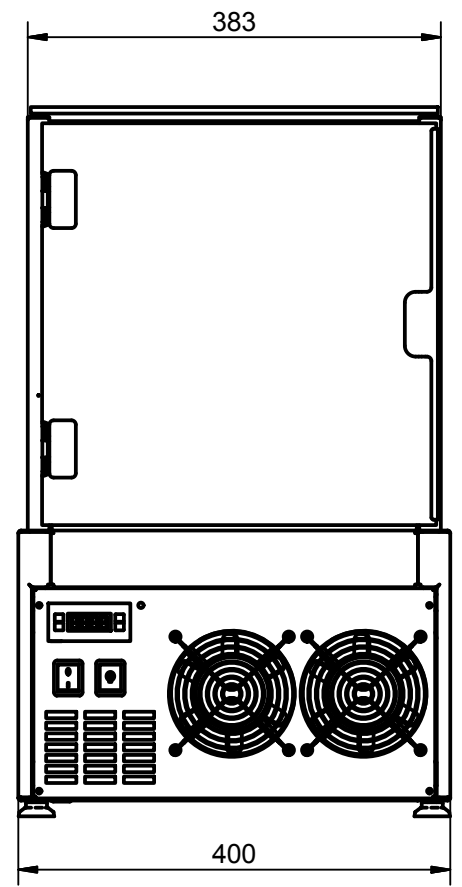
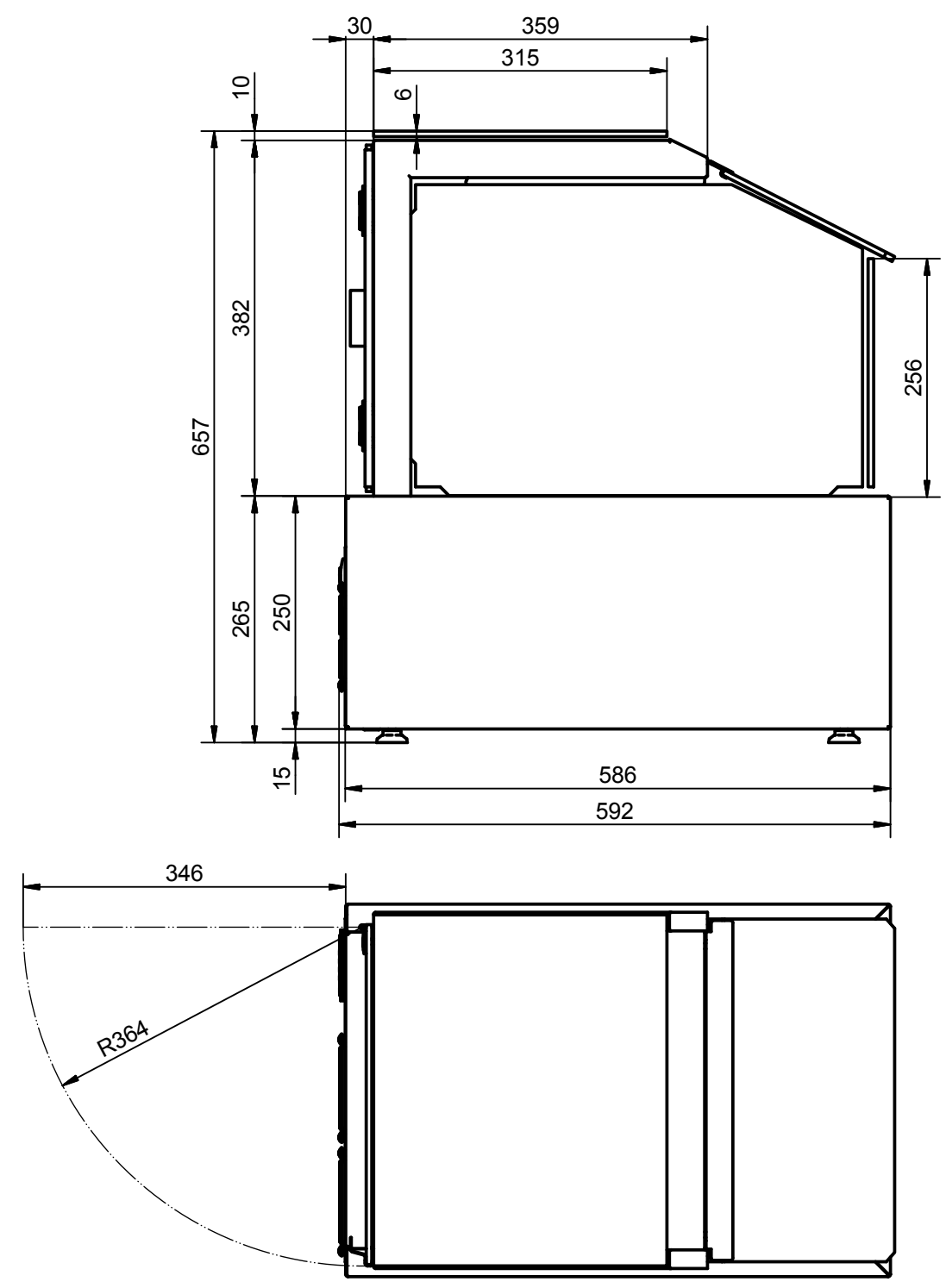
Drawing No. 63Ma081-00

Technical data sheet

Drawing No. 63Ea081-00

Electrical diagram

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Elektrischer Anschluss
 230 VAC, LN+PE, 290 W
 Max. Nennstrom 1.3A
 Kabellänge ca. 3 m
 Stecker Typ 12 oder Schuko

Données électriques
 230 VAC, LN+PE, 290 W
 Courant nominal max. 1.3A
 Longueur du câble env. 3 m
 Fiche type 12 ou Schuko

Electrical connecting
 230 VAC, LN+PE, 290 W
 Max. nominal current 1.3A
 Length of connect.cable ca. 3 m
 With plug type 12 or Schuko

Technische Daten
 Temperaturbereich: +2 ... +8°C **

Caractéristiques technique
 Plage de température: +2 ... +8°C **

Technical data
 Temperature range: +2 ... +8°C

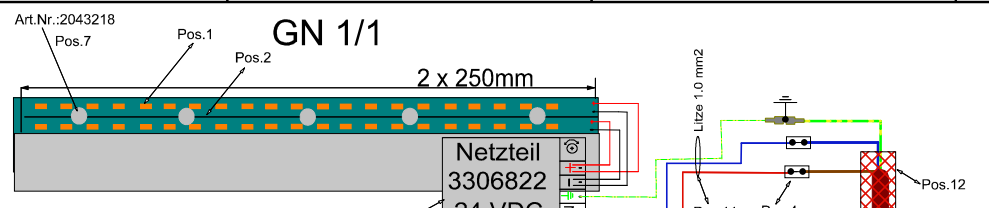
** Bei einer Umgebungstemperatur von max. 25°C und einer relativen Luftfeuchtigkeit von max. 60%
 ** Lors d'une température ambiante de max. 25°C et une humidité relative de l'air de max. 60%
 ** By ambient temperature of max. 25°C and relative humidity of max. 60%

R2	R1				Ers. durch:
Aender.					Ers. für:
Ind.	Datum	Name	Aenderung		Komm.
UNO Top Cold, GN 1/1-100 Ausführung gerade Exécution plane Straight version					Gezeich. M.Bösch 06.10.2017 Geprüft Massstab 1 : 7 Format A3 Blatt 1 von 1

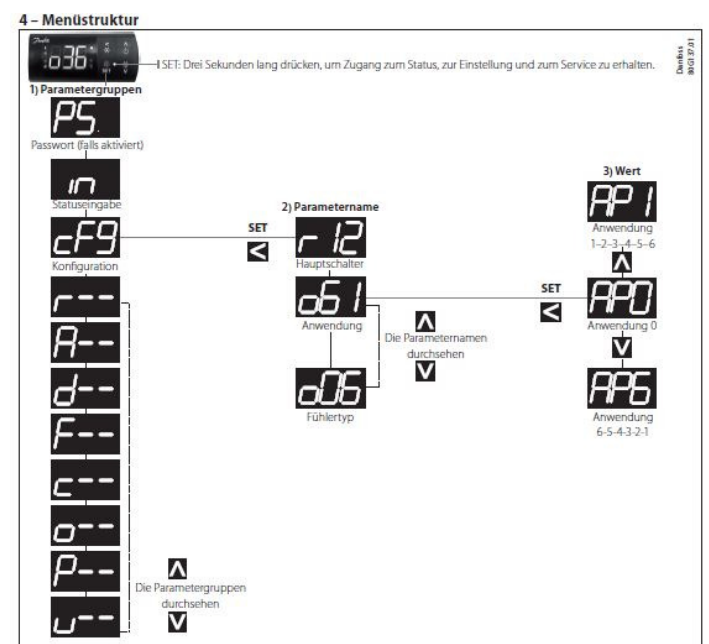
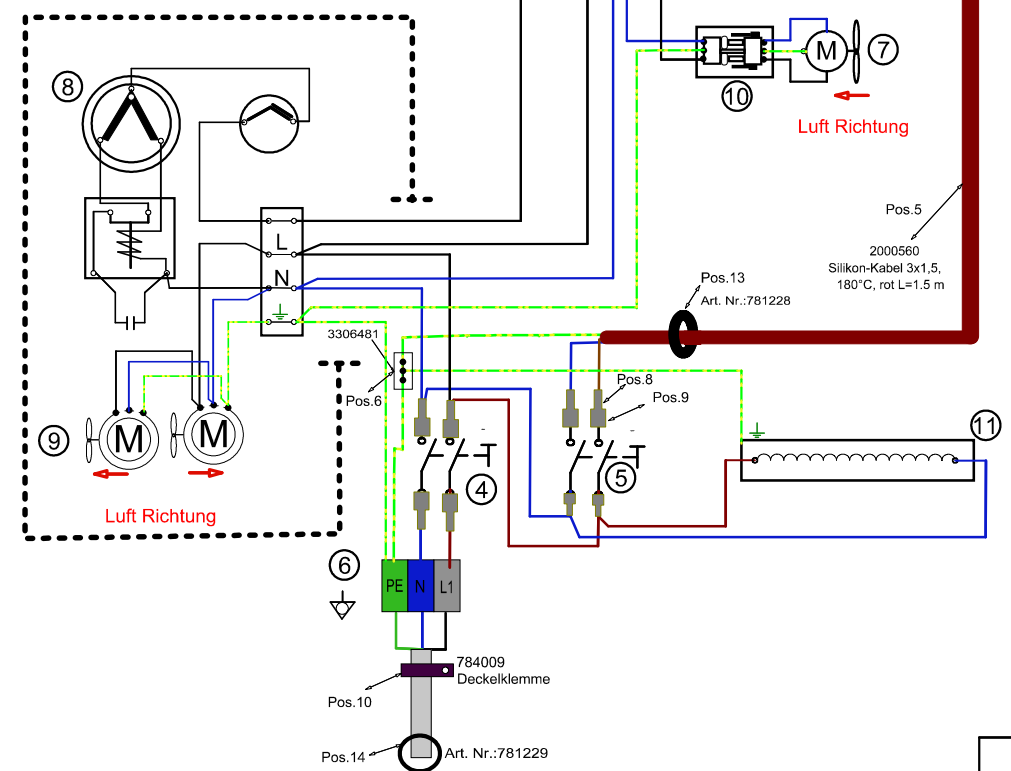
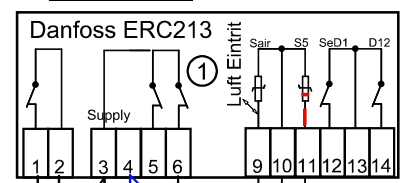
BEER 
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 CH - 5612 Villmergen
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 Fax: +41 / (0) 56 618 78 49
 e-Mail: info@beerg grill.com

63Ma081-00

Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice



Pos.	Art. Nr.	Beschreibung	Description
①	3307950	Steuerung ERC213	Control ERC213
②	3307951	Verdampfersensor	Evaporator Sensor
③	3307951	Kammersensor	Chamber Sensor
④	3307952	Hauptschalter	Main switch
⑤	3307953	Lichtschalter	Light switch
⑥	3307954	Sicherheitshauptkontakt	Safety main contact
⑦	3307955	Verdampfer Fans	Evaporator fans
⑧	3307956	Kompressor	Compressor
⑨	3307957	Kondensatorlüfter	Condenser fan
⑩	3307958	Verbinder	Connector
⑪	3307959	Trocknungsheizung	Drying heater



Danfoss ERC 213
Uno Top Cold
Werk Einstellung
 Temperatursollwert 2.0 °C
 r02 = 2.0
 r03 = 10.0
 r09 = +2.5 bis 4.5
 d01 = EL
 d02 = 6.0
 d03 = 2
 d04 = 20

Pos.	Stk.	Art.Nr.: / Number	Bezeichnung	Description
Pos.1	2	3306816	LED-Band mit Klebeband, 24V 250 mm	LED tape with adhesive tape, 24V 250 mm
Pos.2	1	3306846	Lampenglas S=2mm LED-Lichtkanal 338 mm	Luminous glass S = 2mm LED light channel 338 mm
Pos.3	1	3306822	Netzteil 24VDC 1.1A 25W	Power supply 24VDC 1.1A 25W
Pos.4	2	3306479	Verbindungsklemme 2-polig	Connection terminal 2-pole
Pos.5	1,5	2000560	Silikon-Kabel 3x1,5, 180°C, rot	Silicone cable 3x1.5, 180 °C, red
Pos.6	1	3306481	Verbindungsklemme 3-polig	Connection terminal 3-pole
Pos.7	6	2043218	Bumpon selbstkl. transp. Ø12,7x3,5	Bumpon self. Transp. Ø12.7x3.5
Pos.8	2	786813	AMP 6,3 Flachsteckh.	AMP 6.3 flat plug.
Pos.9	2	786105	Isolierhülse 6.3 AMP weiss gerade	Insulating sleeve 6.3 AMP white straight
Pos.10	1	784009	Kabelbride IS 7-10 Schwarz	Cable buckle IS 7-10 Black
Pos.11	0,3	420032	Silikon-Litze 1,0 mm2 blau	Silicone wire 1.0 mm2 blue
Pos.11	0,3	420037	Silikon-Litze 1,0 mm2 rot	Silicone wire 1.0 mm2 red
Pos.11	0,4	420030	Silikon-Litze 1,0 mm2 gelb-grün	Silicone wire 1.0 mm2 yellow-green
Pos.12	0,2	910395	Bougierrohr Ø 10 mm	Loom Ø 10 mm
Pos.13	1	781228	Kabel-Tülle schwarz Ø11xØ15	Cablesleeve black Ø11xØ15
Pos.14	1	781229	Membran-Tülle schwarz Ø13.5 x Ø20.5	Diaphragm spout black Ø13.5 x Ø20.5

Technische Daten / Technical specifications

Uno Top Cold GN 1/1
 Kältemittel R134a / Refrigerant R134a
 230 V,NPE / 1000W / 4.4 A

Änderungen		Datum	Name	Bezeichnung: Uno Top Cold GN 1/1 mit LED	Blattzahl: 01
Datum	Name	gez.:	22.05.18		CCO
		gepr.:			Blatt-Nr.: 01
BEER				Zeichnungs-Nr.: 63Ea081-00A	