

Good Housekeeping

Guide For Rumba scooping cabinets

Rumba scooping cabinets require a few basic steps to ensure that they operate at optimum level.

General

After delivery all cabinets should be left for 4 hours before switching on, this will allow oil which may travel into the pipe work if a cabinet is tilted during delivery, to drain back down into the compressor.

Then leave for 24 hours to bring the cabinet down to its working temperature. Only then should it be stocked.



Model shown Rumba 10

Controllers & adjusting temperature

The Rumba range of scooping cabinets are fitted with controllers which have adjustment in increments of 1°C. The cabinet is set in the factory to achieve -15°C when sited in an ambient surrounding room temperature of approximately +20°C. If your premises is warmer than this adjustments may be needed.

The controller is located near the rear grill and can be adjusted to suit the product stored.

To adjust the temperature first press the **SET** button and hold until the display changes to the preset temperature, this will allow you to use the up / down buttons to make adjustments.

Only make small adjustments 1o at a time, checking the cabinet again after 2 hours. This process can be repeated until the correct temperature is achieved, *(Best practice would be to find the right consistency for scooping your product and adjust temperatures to achieve this),*



Controller



Controller location

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Temperature adjustment

There may be several reasons why the cabinet temperature could be affected, not all would require temperature adjustment. First check the list below.

Checklist

- The grille ventilation is good (*no large dust or fibre build up on grill*).
- Is a defrost required? (*Any build up of frost more than 1cm on the evaporator requires defrosting*).
- The flap has not been left open when not serving.
- The ambient (surrounding) temperature is not over 35°C. (*Room cooling fans may be required*).
- Could other equipment such as slush machines, which could give off extra heat, be nearby?
- Is there an overhead air-conditioning cassette which could blow air into the unit nearby (*Can it be adjusted to blow elsewhere?*).
- Is there bright sunlight on the cabinet, or is there any other heat source near by? (*Shade from sunlight*).
- Is the product above the load line, (*if the product is too high it will be above the refrigerated area*)
- Is the supply to the cabinet damaged / unplugged / fuse blown / or switched off?
- Is the cabinet plugged into an extension lead, or a multi adaptor? (*Extensions and adaptors contain fuses which may blow, try plugging directly into a standard socket as per the Quick Start Guide*).
- Have non-frozen items been introduced into the cabinet recently i.e. drinks or ice pops. (*Scooping cabinets are not designed for these products*).

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Defrost & Cleaning

The Rumba range of scooping cabinets have an automatic defrost. The cabinet will defrost automatically every 12 hours for a period of 10 minutes. This will remove a reasonable amount of frost built up on the evaporators during the previous 12 hours. The short time period for the auto-defrost protects the product from the effects of heat.

If your cabinet is located in a high humidity area or the serving flap has been left open for a long time then extra frost could develop. This can be removed by pressing and holding the up button on the controller for 5 seconds. This will start an extra 10 minute defrost - an indicator light will show on the left of the controller whilst the cabinet is in defrost.

It is good practice to perform a **manual defrost** at least every 2 weeks, this will ensure any hidden frost is dispersed and is also good for the hygiene of the cabinet as it can be cleaned and sanitised before re-using.

To start a manual defrost, remove all product and turn the cabinet off at the supply switch. Leave the cabinet overnight to defrost, it can then easily be cleaned sanitized and restarted (*Remember to replace the drain plug after cleaning*).

Always try to turn the cabinet back on outside of your normal trading hours, say at 7.00pm the cabinet will then perform its auto defrosts at 7.00am & 7.00pm, outside of your trading hours.

Although the cabinet is fitted with an electronic controller, it is not the same as a clock so it does not know the time of day, turning the cabinet on at a specific time will ensure defrost occurs 12 hours later.



Defrost indicator



Location

Sanitising

Following a manual defrost and before re-starting, clean the cabinet. Use a proprietary sanitiser to wipe all exposed surfaces then do the same with a clean water dampened cloth. Dry with a clean dry cloth to ensure no moisture remains.

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Tempering

Rumba scooping cabinets have a tempering area beneath the display where another layer of product taken from the colder storage area can be placed. This product will adjust its temperature to that of the displayed product and will be ready for serving when required.



Tempering area underneath product display

Condensers

The purpose of the condenser is to move heat extracted from the inner cabinet and return this heat to the atmosphere. The better this movement of heat is done, the more efficient the cabinet will work.

The Rumba scooping cabinets have a condenser located behind the grille on the rear of the cabinet, the grille can be removed (*there are two cross head screws at the bottom of the grille*) and the condenser cleaned with a soft brush, *note: condensers have sharp fins, a suitably competent person should clean this.*

There is a fan behind the grilled area which blows cool air over the compressor and also helps the condenser to move warm air into the atmosphere and so keeping the grille cover free from dust is important (*there is a reference to cleaning in the Quick Start Guide which is attached to the back of every cabinet*).

Flap

Keeping the flap closed when not serving is very important. When they are left open cooled air could be displaced by warm air and cause extra frost to develop or product to become soft. Frost could also settle on top of the product creating a crystalline effect. The cabinet will also work harder to achieve the required temperature, which will cause unnecessary wear.

Quick Start Guide

The Quick Start Guide, in a pouch on the back of every cabinet, is a very useful source of information. Please take the time to read it as it is an essential tool for avoiding minor issues.



Helpline

Our customer services staff will be more than willing to offer advice.

Telephone: 0845 127 2527

