

Good Housekeeping Guide For

Sao Paulo Range Scooping Cabinets

Scoping cabinets require a few basic steps to ensure that they work 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 left for 24 hours to saturate the cabinet down to its working temperature. Only then should it be stocked.



Model shown
Sao Paulo H100G
with hygiene screen



Model shown
Sao Paulo H100G
without hygiene screen

Helpline: 0845 127 2527

Thermostats & adjusting temperature

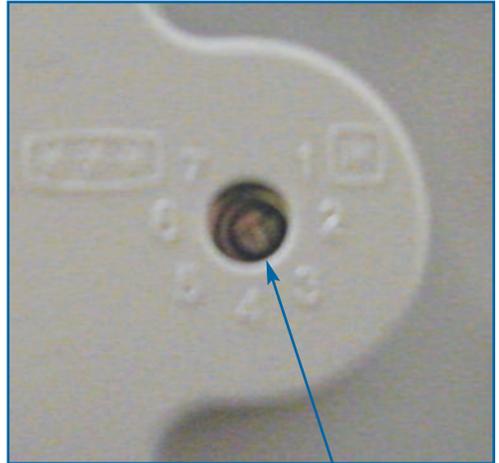
The Sao Paulo range of scooping cabinets are fitted with thermostats which have adjustment ranging from 1 (the least cold setting) to 7 (the coldest setting). The cabinet is set in the factory to achieve -15°C when sited in an ambient surrounding room temperature of approximately $+20^{\circ}\text{C}$.

The above settings may need adjustment to make the Sao Paulo scooping cabinet suitable for the ambient temperature of your premises or for the consistency required for your products.

To adjust temperature a flat bladed screwdriver is required; this should be inserted into the slot on the end of the thermostat shaft, through the numbered hole in the grille sidewall.



Thermostat position



Adjustment slot

If you require a colder temperature turn the screwdriver clockwise by no more than 1 increment at a time then leave for two hours, repeat if needed.

If you require the cabinet to be less cold use the same procedure, turning the screwdriver anticlockwise.

Temperature issues

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

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Checklist

- The grille ventilation is good (no large dust or fibre build up on grille).
- Is a defrost required? (Any build up of frost more than 1cm inside the cabinet requires defrosting)
- A door 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 / 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? These should be removed.

Temperature adjustment

If none of the above is the issue then temperature adjustment may be needed, remember to adjust the temperature by no more than two degrees at a time leaving for 2 hours before checking, further adjustments can then be made if required.

(Best practice would be to find the right consistency for scooping your product and adjust temperatures to achieve this).

Defrost & Cleaning

Sao Paulo scooping cabinets are manual defrost. A manual defrost overnight fortnightly will keep frost levels down to a minimum, whilst also allowing for a good cleaning & hygiene regime.

To start a manual defrost remove all product and basketry and the drain plug from the bottom of the cabinet. A suitable tray will be required - place this underneath the cabinet level with the drain hole then turn the cabinet off at the supply switch. Leave the cabinet overnight to defrost and it can then easily be cleaned sanitized and restarted. (Remember to replace the drain plug after cleaning).

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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.

Sao Paulo cabinets have a condenser which is wrapped all around the cabinet, just beneath the outer skin, and is therefore known as a skin condenser. This method makes the Sao Paulo cabinet very efficient due to the large surface area used (you may feel warmth at times around the outside of the cabinet, this is quite normal).

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, keeping the grille cover free from dust is important, brushing the grille every month will do this, (there is a reference to this in the Quick Start Guide which is attached to the back of every cabinet).

Quick Start Guide

The Quick Start Guide, which is 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

Sanitizing

Following a manual defrost and before re-starting, clean the cabinet.

Use a proprietary sanitizer to wipe all exposed surfaces then do the same with a clean water dampened cloth, then dry with a clean dry cloth to ensure no moisture remains.

Serving doors

Keeping the lids closed when not serving is very important, as when they are left open cool air could be displaced by warm air. This will cause extra frost to develop and 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; there is also the possibility of high levels of bacteria entering the cabinet and ingress on the product which is not desirable.

