



Gouda

USER'S MANUAL

Version 2003.01.01

(GB) Imprint

These instructions are published by Smeva BV Valkenswaard Nederland.

No reproduction (including translation) is permitted in whole or in part e.g. photocopy, microfilming or storage in electronic data processing equipment, without the express written consent of the publisher.

The operating instructions reflect the current technical specifications at the time of printing.

We reserve the right to change the technical or physical specifications.

©Copyright by Smeva BV Nederland. Printed in The Netherlands.

1 INDEX

1 INDEX

2

2	INTRODUCTION	3
3	WARNINGS	5
4	GENERAL	6
5	TECHNICAL SPECIFICATIONS	7
5.1	Dimensions	7
5.2	Standard	7
6	PUTTING THE UNIT INTO SERVICE	7
6.1	General	7
6.2	Warning	8
6.3	Switching the unit on / off	8
6.4	Setting thermostat	8
6.5	Relationship between set point and product temperature	8
6.6	Defrost cycle	9
6.7	Loading GOUDA	9
7	CLEANING AND MAINTAINING THE UNIT	10
7.1	Cleaning in general	10
7.2	Miscellaneous	11
8	SETTING THE SHELVES	11
9	MINOR MALFUNCTION LIST	11
9.1	General failure	11
9.2	Partial failure	11
10	APPENDICES	11

2 INTRODUCTION

You have made the right choice in purchasing the GOUDA refrigerated wall unit from Smeva. The name Smeva is your guarantee of quality and reliability. Smeva applies the latest technological developments, so you have a refrigerated wall unit that meets the highest standards. This does not mean that the refrigerated wall unit does not have to be treated and maintained properly. This manual can assist you in doing this.

A malfunctions list has also been included for minor problems that can easily be fixed. For more serious malfunctions and/or defects in the refrigerated wall unit, contact your Smeva dealer, whose phone number is given at the bottom of the page.

Your Smeva dealer is:

3 WARNINGS

Before using the GOUDA, the service staff should read this manual.

- When using the glass panes:

Take great care when removing the side panes.
Always grasp the pane in the centre.

- Cleaning:

Before starting to clean, always turn off the main switch on the switch box which can be found behind the most left drawer of **each** cabinet.

Do not spray water on the control panels.
Do not spray water inside the equipment spaces / switch box.
Do not spray water on the fans.

- Connections:

All connections on the refrigerated wall unit, i.e. electricity, water supply and drainage, coolant pipes, must be made by skilled staff. This is also required by the various laws. Commissioning should also be done by skilled staff.

As manager, you are legally obliged to ensure that the logbook is filled in properly.

4 GENERAL

The GOUDA cabinet is the building block for your refrigerated wall or stands as a solitaire cabinet. This unit provides optimal display for your products. What makes Smeva's GOUDA so special is its many combination possibilities of angles, making it a straightforward matter for you to put together an entire refrigerated wall that meets all your requirements. The GOUDA is assembled with lengths of 1250, 1875 and 1250 mm, standard angle 10° between the cabinets.

The GOUDA is suitable for use with several kinds of cheese.

The GOUDA is fitted as standard with shelves whose height and angle of inclination are adjustable independently of one another.

The unit's interior is supplied as standard in the colour white (RAL9010) and in other colours on request. Exterior of the cabinet is supplied as standard in maple. To complete the GOUDA all hazardous areas are finished with HSS capping. Front of the cabinet is finished with stainless steel.

5 TECHNICAL SPECIFICATIONS

5.1 Dimensions

External dimensions	Length	Minimum length 1250mm (module size 625mm)
	Depth	1055 mm
	Height	2290 mm

Internal dimensions	Depth of bottom	765 mm
	Depth of level 1	400 mm
	Depth of level 2	400 mm
	Depth of level 3	400 mm
	Depth of level 4	300 mm

Extra ambient shelve on top of the cabinet.

5.2 Standard

Interior colours standard white, RAL 9010.
 Exterior finished in Maple and stainless steel capping.
 Gable-end mirror panes 8mm hardened float glass.
 Electric defrosting.
 Digital temperature / defrost control.
 Non-refrigerated lower structure.
 Ambient shelve on top.

6 PUTTING THE UNIT INTO SERVICE

6.1 General

We give below a few tips that will improve the operation of the GOUDA.

Never position the GOUDA in direct sunlight. Heat radiation can raise the product temperature to unacceptable levels, even when the air temperature in the GOUDA is displayed as being at the set values.

Keep the light intensity at the work point as low as possible. By this we mean the lighting that may shine into the GOUDA from outside.

Do not place any heat sources in the vicinity of the GOUDA. Discuss this with your installers! Heat sources include radiators, heaters, ovens, heat-emitting machinery, spotlights, air curtains. Make sure too that no objects are placed against the side panes, since condensation can then develop between the object and the side glass.

Prevent draughts. Draughts are also a cause of discoloration and dehydration. This means that fans and inlet grilles should not be placed in suspended ceilings or in the immediate vicinity of the unit. You should discuss this in detail with your installers. Like any other refrigeration system that uses a so-called air curtain, the GOUDA is sensitive to draughts. Doors, windows, entrances and exits can adversely affect the GOUDA's effectiveness as a result of draughts. Make sure that the necessary facilities are in place to prevent draughts.

6.2 Warning

The switch box must not be dismantled / opened. This may be done by skilled personnel only. The GOUDA is given a number of default values in the factory, which may only be altered by an engineer. Any change made by unauthorised persons to the unit or its settings will invalidate the warranty and the service provided under it.

6.3 Switching the unit on / off

On the switch box is a switch that supplies the required power to the refrigerated unit when operated. The refrigeration system then comes on automatically. The timer will also automatically start to regulate the defrosting process.

The unit must always be switched off when cleaning is to be done.

When the switch on the switch box is again operated, the GOUDA will no longer be live and it can safely be cleaned with water.

After cleaning, the switch must again be operated to start up the refrigeration process.

6.4 Setting thermostat

The GOUDA is supplied as standard with a NEXT-controller, type NCS3001.

The controller is located in the switch box.

The relationship between the setpoint and the product temperature is shown in the table in section 5.5.

Enclosed you will find the manual of the used thermostat.

6.5 Relationship between set point and product temperature

T SET POINT (°C)	T PRODUCTS (°C)
-6	0.5 - 3.5°C
-5	1.0 - 4.0°C
-4	2.0 - 5.0°C

Table 1: Relationship between set point and product temperature.

The set point is set to -5°C in the factory.

Never set the thermostat to less than -7°C , however, since this increases the likelihood of the evaporator freezing up. If the evaporator freezes up, turn the GOUDA off using the main switch on the switch box and wait about four hours before switching it back on.

Never use a heat source inside the unit to deal with a frozen evaporator. This can cause irreparable damage to the evaporator and coolant pipes.

6.6 Defrost cycle

Defrost cycle starts and stops automatically. The timer that starts the defrost cycles is located in the thermostat. For information regarding working inside the switch box, see section 5.2. The following defrost periods have been set in the factory:

Time	Duration
00:00	30 minutes
04:00	30 minutes
08:00	30 minutes
12:00	30 minutes
16:00	30 minutes
20:00	30 minutes

6.7 Loading GOUDA

The GOUDA must be loaded in such a way that the air flowing into the unit through the apertures in the rear wall is not completely blocked. The products should therefore be placed away from the rear wall. Products should also never be placed touching one another and the intake grille at the front must be free of any obstruction. It is very important that the airflow should remain uninterrupted.

This is because the GOUDA is refrigerated by means of the circulation of cold air. Air is drawn in by the fans through the inlet aperture. This aperture must not be obstructed in any way whatsoever. The air is cooled at the bottom of the GOUDA. The cooled air is blown into the unit at two points. First, through the outlet aperture at the top of the unit. These apertures must not be obstructed in any way whatsoever. The cold air is expelled in such a way that a kind of curtain of cool air is created, which insulates the GOUDA from the warm outside air. The air is also blown across the shelves of products via the perforated rear wall at the back of the unit. The perforated rear wall must not be completely obstructed.

7 CLEANING AND MAINTAINING THE UNIT

The refrigeration system must be switched off before cleaning begins. The on / off switch on the switch box is for this. The switch can be found behind the most left drawer of each unit.

7.1 Cleaning in general

- Turn the unit off in plenty of time before starting to clean.
- Never use corrosive detergents.
- Never use sharp objects to remove dirt.
- Make sure water can never get into parts powered by electricity, such as the switch box, fans.
- Rinse the entire unit regularly with plenty of hot water.
- All parts that come into contact with food must be cleaned very regularly. Remember it is easier to keep something clean by regular cleaning than it is to get it clean.
- Grease and dirt can easily be removed with hot water (55 to 60°C) to which a detergent has been added.
- All parts should be rinsed well with clean water. This is particularly important where chlorinated detergents have been used, since in the long term these detergents can corrode even stainless steel.
- The exterior of the GOUDA can be cleaned with a damp cloth.
- On no account should abrasives or corrosive detergents be used!

Stainless steel parts

- Clean wet stainless steel surfaces thoroughly at least once a week using hot suds and rinse clean with plenty of water.
- Clean dry stainless-steel surfaces that come into contact with salt regularly with plenty of water.
- A number of special maintenance materials are available (from Smeva Products After-Sales, for instance) for treating stainless-steel parts, such as stainless-steel polish in a spray can, paraffin.
- Stainless-steel plating can occasionally become corroded (pitting corrosion).
- Stubborn stains on the stainless-steel plating or parts should be treated with a scourer. Note the structure of the material: rub in the direction of the material structure. Then treat as described above.
- If necessary, use a washing-up brush to clean the base plate.

7.2 Miscellaneous

The space under the base plate should also be cleaned on a very regular basis. The base plate has a hole in it, fitted with a washer, to enable you to lift the plate out of the unit. When the base plates are removed, the fans are revealed. Always make sure these are clean and able to rotate freely. This space should be cleaned at least once a week. Use water and a detergent for this. Rinse well, though never with a high-pressure cleaner.

Anodised aluminium parts should be cleaned with lukewarm suds (never use alkaline detergents, such as soda or ammonia). Abrasive detergents, such as scouring powder or liquid abrasive, should on no account be used. Always rinse well and rub dry.

Heavily soiled parts should first be cleaned with, say, white spirit or special detergents. If necessary a scourer may be used. **(But take care!)**.

8 SETTING THE SHELVES

The unit is fitted as standard with metal shelves in standard colour RAL 9010 (white), which can be adjusted in height in 25mm increments for each section, independently of each other. The adjustable shelves are 300mm and 400mm deep.

Apart from the fact that the shelves are adjustable in height independently of one another, they can also be inclined at three angles: 0°, 10° and 20°.

The bottom shelf is 765mm deep and its angle of inclination is fixed.

9 MINOR MALFUNCTION LIST

In drawing up this list, we have assumed that the GOUDA has been functioning normally and that malfunctions have suddenly developed under normal conditions of usage.

9.1 General failure

If all of the GOUDA's functions have failed, check the power supply. The switch on the switch box should be positioned on 1. Check the fuses in the group box and in particular the group to which the GOUDA is connected. Check that the earth leakage circuit breaker is still switched on.

If you can find nothing wrong, contact your installer!.

9.2 Partial failure

If only some of the GOUDA's functions are working and you cannot solve the problem by turning the function in question on and off, contact your installer.

The problem is probably located in the switch box and you must not make any changes to this. The switch box contains no parts that can be replaced by untrained people.

Never open the switch box!! You can get an electric shock!

10 APPENDICES

Appendix 1: Generally recommended storage temperatures.

PRODUCT	STORAGE
---------	---------

	TEMPERATURE
Cheese, soft	4-7°C
Cheese, prepacked	4-6°C