

User Guide

Thank you for purchasing a SKOPE refrigeration product.

Safety

Always observe safety precautions when using any electrical appliance. Read these instructions carefully and keep them for future reference.

WARNING

- Ensure the appliance is disconnected from the power supply before performing any cleaning or maintenance.
 - Do not cover the grilles or block the entry or exhaust of airflow by placing objects up against the refrigeration unit.
 - Should manual defrosting be necessary, turn off the refrigeration system and allow the ice to melt by air circulation. Collect ice and water during defrost to prevent a slip hazard. Do not use mechanical methods to remove ice, as this may damage the refrigeration circuit.
 - Do not use any electrical devices or appliances inside the food storage compartment.
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- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
 - Do **not** use this appliance for other than its intended use.
 - Do not insert fingers/foreign objects into any holes.
 - Only use this appliance with the voltage specified on the cabinet rating label.
 - Ensure the appliance has adequate ventilation as this is essential to economical, high performance.
 - Be careful not to touch moving parts and hot surfaces.
 - For your own safety and that of others, ensure that all electrical work is done by authorised personnel.
 - If the power supply flexible cord becomes damaged, it must be replaced by an authorised service agent or similarly qualified person in order to avoid a hazard.
 - If installing or removing the refrigeration unit, refer to the Installation Guidelines below, and observe all necessary safety precautions.
 - The appliance is not designed to be stable while in motion. Use extreme caution when moving or transporting it.
 - Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
 - Do not exceed a maximum load of 20 kg per shelf or drawer.
 - If the cabinet is to be scrapped, ensure the cabinet is unplugged from the power supply and cut off the mains flex close to the back of the cabinet. Be mindful of the risk of animals or children becoming trapped in the appliance – either remove or secure doors if necessary.
 - Refrigerant must be removed by a qualified service person and the cabinet recycled/disposed of in accordance with local regulations.
 - When moving a vertical cabinet, always:
 - Use at least **two** people, as cabinets are heavy and may tip over. This could cause injury to a person, or damage to the cabinet which requires repair or replacement.
 - Move the cabinet slowly, and with care.

This cabinet is designed to operate within a specific climatic class environment. See the cabinet rating label inside the cabinet for climate class number.

Climate class	Ambient temperature	Relative humidity
3	25°C	60%
4	30°C	55%
5	40°C	40%
7 (tropical)	35°C	75%

The cabinet includes relevant hazard symbols that may be associated with the cooler. Refer to the information below for symbol description.



WARNING
The refrigeration system contains flammable R290 refrigerant. Do not tamper with it. The refrigeration system must only be serviced by qualified personnel.

Shelves

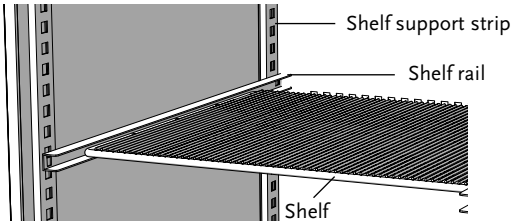
Each shelf is held in place with shelf rails, which clip into the shelf support strips. You can adjust the height of the shelf rails. The shelf rails are suitable to use with Gastronorm pans.

Lock/s

The cabinet is fitted with key locks, which can be operated with the supplied key.

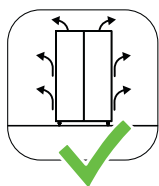
Lights

The interior lights switch on and off automatically depending on use.



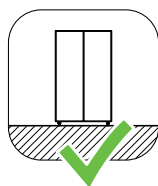
Installation Guidelines

Ensure you consider and meet the installation guidelines below.



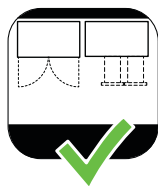
Ventilation

Ensure all ventilation requirements below are met.



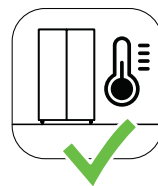
Surface

The installation surface must be capable of supporting the loaded cabinet.



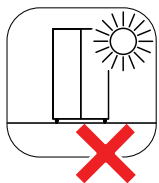
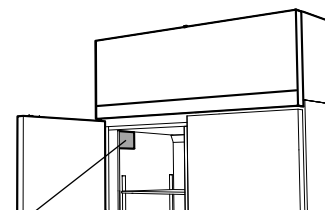
Door/Drawer Opening

Allow adequate space for the door/s and/or drawer/s to open and close properly.



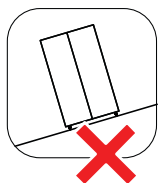
Climate Class

The cabinet must be installed in an environment within its climate class which is stated on the cabinet rating label inside the cabinet, and explained on the front page of this user guide.



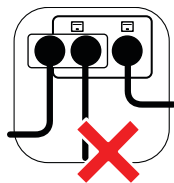
Sunlight

Do not install the cabinet in direct sunlight.



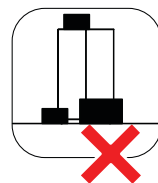
Uneven Surface

Do not install the cabinet on an uneven surface.



Power Supply

Do not overload the power supply.



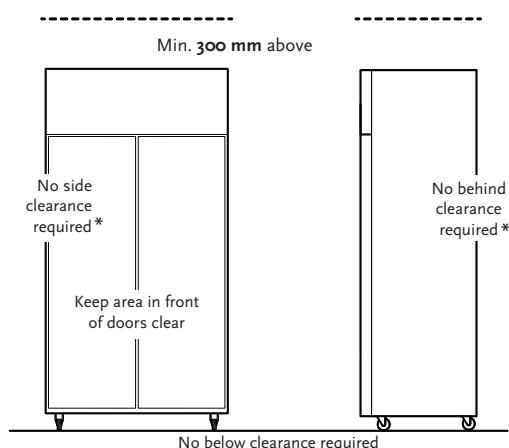
Blocking Ventilation

Do not store boxes or items in front of or on top of the cabinet.

Ventilation Requirements

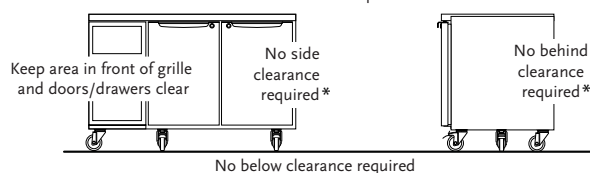
This cabinet must have the following ventilation clearances at all times:

Upright Cabinets



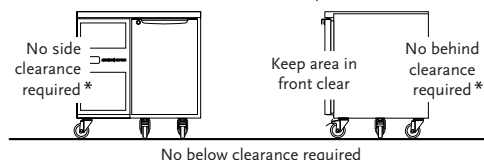
Underbench Fridges

No above clearance required

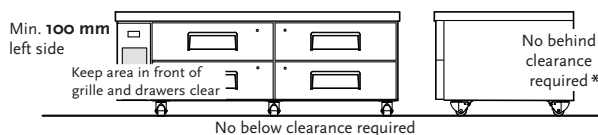


Underbench Freezers

No above clearance required



Chef Base Cabinets



*When installed for continuous duty in climate class 7 environment (35°C ambient/75% relative humidity), SKOPE recommends providing 50 mm clearance around the sides and back of the cabinet.

Drawers

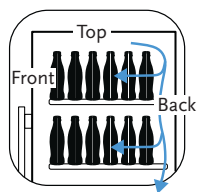
Where fitted, remove drawers for cleaning. Pull the drawer out of the cabinet, release the latches at the side of drawer as shown, and lift the drawer out at an angle. You can also remove the drawer slider by releasing the side catches as shown. Reverse the operation to refit the drawers to the cabinet after cleaning.



Important: If using Gastronorm pans, SKOPE recommends using a Gastronorm bar to stop the pans moving around and damaging the drawers.

Loading Product

Let the cabinet cool down to the desired storage temperature before loading it with product. When loading the shelves:



Internal Airflow

Leave 25 mm space between product and the back and top of cabinet interior.



Maximum Loading

Do not overload the shelves or drawers.



Shelf Flexing

Remove product if the shelf is flexing.



Shelf Overhang

Do not let product overhang the shelves.



Cabinet Floor

Do not load product on the cabinet floor. Use the shelves.

Electronic Controller

The electronic controller regulates the cabinet internal temperature, signals alarms and captures operational information. The internal temperature is factory-set for storage of perishable product.

To customise the settings to your requirements and view historical data, download the SKOPE-connect app from the Google Play Store or Apple App Store, and connect via Bluetooth wireless technology.



Apple App store



Google Play store

ChefBase Cabinets

Weight Limits

To ensure a safe workplace, carefully examine and make note of how much weight you plan to place on the bench top of the ChefBase fridge. SKOPE recommends no greater than 200 kg for the 2-drawer fridge and no greater than 400 kg for the 4-drawer fridge.

Marine Edge

A marine edge on top of a ChefBase helps contain drips and spills. It also discourages items and equipment from slipping off the top, which increases safety.

Heat Shield

A heat shield is fitted inside the bench top of ChefBase cabinets which can deflect some of the cooking equipment heat away from the refrigerated space. It is important to follow the equipment manufacturer's guidelines to maintain food-safe holding temperatures and prolong the refrigeration unit's life.

Preparation Cabinets

Pans and Cover

The cabinet is supplied with GN 1/3 – 100 mm deep food preparation pans and pan dividers. The cabinets are also compatible with the following pan dimensions (not supplied): GN1/3 – 150 mm deep; GN1/6 – 100 mm deep; GN1/6 – 150 mm deep. The pans and pan dividers fit into openings on top of the cabinet. The cabinet is also fitted with sliding lids which close over the pan area.

Operation

IMPORTANT: For correct operation of the cabinet:

- The maximum operating ambient temperature for preparation cabinets is 40°C.
- Keep pans in place to help with air circulation. Use the pan dividers to ensure there are no gaps between the pans.
- Keep the lids closed to cover the food preparation containers when not in use.
- The sliding lids are critical to achieve food-safe performance of this cabinet. Removing the lids will affect performance and therefore, should they be removed or modified, SKOPE cannot guarantee cover-free, food-safe operation in the well.
- If you or your supplier choose to remove the hood or lids, SKOPE strongly recommends you use an equivalent cover over the well at all times to maintain temperatures below 5°C. It is important to ensure that any such cover does not impede the operation of the air flow over the pots.

Performance

- This cabinet will hold food in the well at under 5°C with the hood or lids closed at maximum 40°C ambient temperature.
- This cabinet will hold food in the well at under 5°C with the lids open at maximum 30°C ambient temperature for up to 4 hours, subject to suitable installation according to our instructions. However, if the lids are open for more than 4 consecutive hours at the recommended operating temperature, performance may be compromised.

Condensation/Evaporator Tray

Open refrigeration cabinets generate significantly more condensation than fridges with doors. The hotter and more humid the conditions the more condensate an open cabinet will generate. As a result, condensate trays may not be able to evaporate all excess moisture for open cabinets in heavy use environments or challenging climate conditions.

- In rated conditions where the lids are not open for more than 4 hours of every 24, the condensate tray will evaporate the condensation.
- **For hot and high humidity conditions SKOPE recommends plumbing preparation cabinets into drains.**

Defrosting (freezers only)

To ensure efficient operation, defrost the cabinet when ice and frost has built up 20 to 30 mm inside the cabinet.

CAUTION

Do not use mechanical methods (scraping, chiselling) to remove ice, as this may damage the refrigeration circuit. Ensure ice and water is collected during defrost to prevent slip hazard.

Defrost the freezer

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| 1. Remove all product from the cabinet and store suitably. | 2. Unplug the cabinet from the power supply. |
| 3. Leave the door open and allow the ice to melt. Collect ice and water during the defrost. | 4. Once all ice has melted and water is cleaned up, reconnect the cabinet to the power supply. Let the cabinet cool down to the desired storage temperature before reloading product. |

Cleaning Before First Use

The cabinet interior and food contact surfaces such as the worktop must be thoroughly cleaned and sanitised before first use. Ensure the cabinet is unplugged from the power supply before cleaning, and use only standard stainless steel cleaners suitable for food preparation areas. If required, the cabinet exterior can be cleaned as instructed on the back page of this user guide.

Routine Cleaning

Ensure the cabinet is unplugged from the power supply before cleaning.

IMPORTANT:

- Do **not** use abrasive, corrosive or solvent-based cleaners, as they could damage the protective coating on the door or drawer.
- Do **not** apply hot water, blow dry or place the filter in the dishwasher.

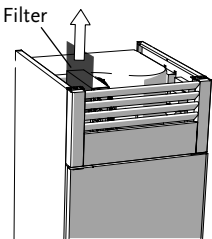
Wipe the outside of the cabinet with a damp cloth, and the inside of the cabinet with standard stainless steel cleaners suitable for food preparation areas. Take care to keep moisture away from electrical parts.

The condenser coil must be kept clean. SKOPE strongly recommends cleaning the condenser coil and air filter monthly. Do **not** use hard or sharp tools to clean the coil as these may cause damage.

Vertical cabinets

Clean the air filter

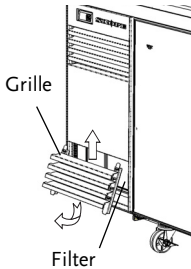
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| 1. Unplug the cabinet from the mains power. |
| 2. Remove the filter, which is located on the side of the condenser coil, on top of the cabinet by reaching over the top of the cabinet and sliding the filter up and off. |
| 3. Clean the filter with a vacuum cleaner, wash with cold water, and shake off any excess water before refitting. If necessary, discard and refit a new filter. |



Underbench cabinets

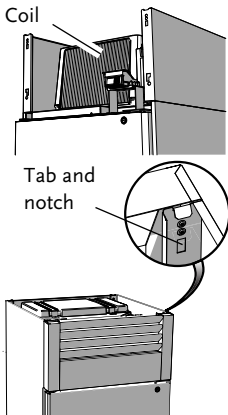
Clean the air filter

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| 1. Unplug the cabinet from the mains power. |
| 2. Remove the filter, which is located behind the unit bottom grille by rotating the grille out and sliding the filter up and off. |
| 3. Clean the filter with a vacuum cleaner, wash with cold water, and shake off any excess water before refitting. If necessary discard and fit a new filter. |



Clean the condenser coil

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|---|
| 1. Unplug the cabinet from the mains power. |
| 2. Remove the air filter (see above). |
| 3. Brush the condenser coil with a soft brush to remove any dust and fluff. |
| 4. Refit the front panel and reconnect the cabinet to the power supply. |

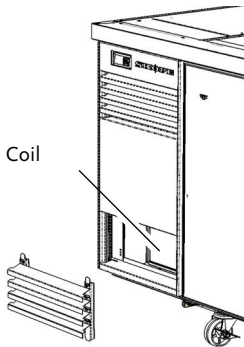


IMPORTANT

When refitting, ensure the tabs on the back of the sign are located in the notches on top of the cabinet, and that the sign is pushed fully in and secure.

Clean the condenser coil

- | |
|---|
| 1. Unplug the cabinet from the mains power. |
| 2. Remove the air filter (see the previous procedure). |
| 3. Brush the condenser coil with a soft brush to remove any dust and fluff. |
| 4. Refit the filter, close the bottom grille, and reconnect the cabinet to the mains power. |



Service and Support

We know you will get years of satisfaction from your new SKOPE product when you follow a few simple preventative maintenance guidelines.

Helpful information is available on the SKOPE website: www.skope.com/serviceandsupport

