

Quick start guide



Flexeserve Zone® MK2 2 Tier, 3 Tier – Rear Feed



For full details on how to operate this equipment safely, please refer to the Operation manual.



WARNING

In an emergency, switch off the appliance and isolate fully from the mains supply.



CAUTION

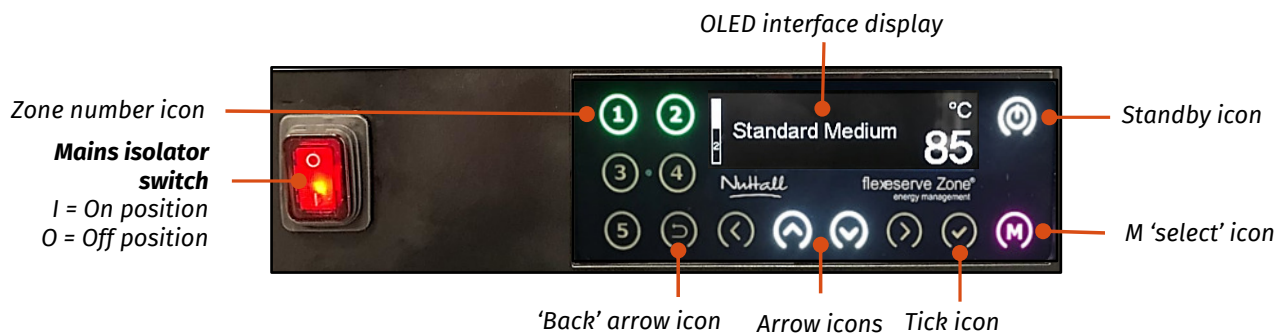
The surface of the zones will become hot, reaching temperatures above 70°C.

Operation

Individual Zones – Settings

Each of the model variants are supplied with a mains isolator switch and an OLED interface controller. The controls are located within the back OLED viewing panel at the base of the Flexeserve Zone®.

Set the mains isolator switch to the 'I' position to apply power to the equipment. Touch and hold the standby icon and the display will show and scroll through the previously set settings. To initiate a recipe to an individual zone, touch and hold the individual zone number icon to enter the recipe selection menu. Scroll through the recipe selection menu using the up and down arrow icons to highlight the desired recipe. Select the recipe by touching the pink 'M' icon and the recipe box will be highlighted. To initiate the recipe selection, touch the tick icon. The selected zone will begin to heat and reach the pre-configured recipe temperature automatically. The zone number icon will illuminate red whilst the zone reaches its recipe set temperature. This will change to illuminate green to indicate that it has reached its set temperature. Repeat the above process, selecting the 'OFF' setting in the recipe selection menu to switch zones off individually. To turn off all zones, touch and hold the standby icon until the display reads 'Standby'.



To view the recipe that is assigned to a particular zone, touch the relevant zone number icon for one second. The display will then show the assigned recipe.



Display and Merchandising

Do not obstruct the fan(s) at the rear of each zone as this can cause the built-in safety shut-off to activate and stop the equipment from working.

Troubleshooting

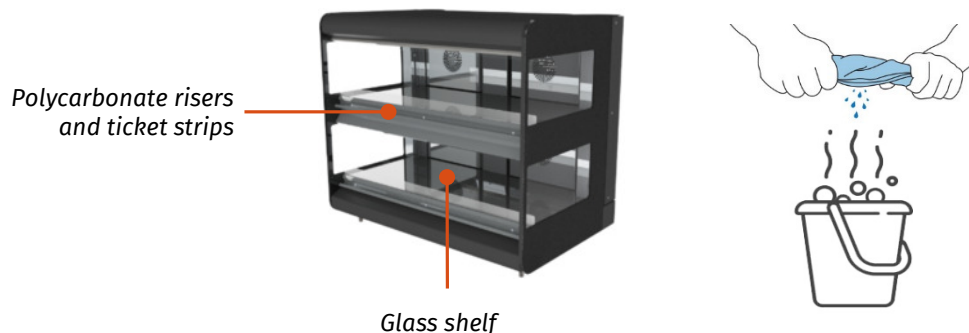
Some faults must only be investigated by a trained and qualified Engineer. For assistance with troubleshooting this equipment, please refer to the Operation manual or contact Customer Support.

Fault	Cause	Solution
Products are not maintaining temperature.	Draughts from doorways and air conditioning units in the vicinity of the equipment can cause the temperature to drop.	Relocate the equipment to a more suitable location. If this is not possible, call Customer Support.
	Incorrect recipe selected.	Initiate correct recipe against the product type using the OLED interface controller.
Unit is not operating.	No power.	Check that the isolation switch is switched on.
	Zone fuse has tripped.	Contact Customer Support.
	Over-temperature thermostat has operated.	
	OLED interface controller has been initiated to the 'Off' setting.	Change setting to correct recipe on the OLED interface controller.
Lights are not working.	Light unit has failed.	Contact Customer Support.

Daily Cleaning

For full details on how to clean this equipment, please refer to the Operation manual.

The polycarbonate risers and ticket strips can be removed and cleaned by lifting.



Once the front polycarbonate risers are removed, crumbs and debris can be swept forwards and out of each zone. Glass shelves, inner side wells, lamp diffuser glass and external surfaces can be cleaned using non-abrasive cleaning products.