frosty griddle

1. Device specification and its use

Frosty Griddle ice pans (Gemini, Standard, Sixpack, Dozen, Double) are designed for freezing foods and creating ice cream rolls. The temperature of the quick-freezing surface of the ice pan can be set between 0 and - 25 ° C. The ideal temperature for creating ice cream rolls is -18 ° C.

2. Mechanical design

Each ice pan consists of a steel frame, a cooling apparatus and a stainless quick-freezing surface. The quick-freezing surface is laid in foam and thermally insulated polyurethane panels. There is also electronic gear and controls.

3. Technical data

The given dimensions exclude protective plastic.

Gemini

Height	900 mm
Width	615 mm
Depth	500 mm
Quick-freezing surface	470 x 470 mm
Weight	69 kg
Input power	490 W
Refrigerant	R 404a; 0,75 kg
Operating temperature range	From 10°C to 30°C (outside temperature)
Ice pan's temperature range	From 0°C to -25°C (quick-freezing surface)

Standard

Height	900 mm
Width	910 mm
Depth	505 mm
Quick-freezing surface	470 x 470 mm
Weight	79 kg
Input power	490 W
Refrigerant	R 404a; 0,75 kg
Operating temperature range	From 10°C to 30°C (outside temperature)
Ice pan's temperature range	From 0°C to -25°C (quick-freezing surface)

Sixpack

Height	900 mm
Width	920 mm
Depth	520 mm
Quick-freezing surface	470 x 470 mm
Weight	108 kg
Input power	840 W
Refrigerant	R 404a; 1,5 kg
Operating temperature range	From 10°C to 30°C (outside temperature)
Ice pan's temperature range	From 0°C to -25°C (quick-freezing surface)

Dozen

Height	900 mm
Width	1280 mm
Depth	520 mm
Quick-freezing surface	470 x 470 mm
Weight	127 kg
Input power	840 W
Refrigerant	R 404a; 1,5 kg
Operating temperature range	From 10°C to 30°C (outside temperature)
Ice pan's temperature range	From 0°C to -25°C (quick-freezing surface)

Double

Height	900 mm
Width	1250 mm
Depth	500 mm
Quick-freezing surface	470 x 940 mm
Weight	153 kg
Input power	980 W
Refrigerant	R 404a; 1,5 kg
Operating temperature range	From 10°C to 30°C (outside temperature)
Ice pan's temperature range	From 0°C to -25°C (quick-freezing surface)

4. Workstation conditions

- Only place the device on a flat, stable surface.
- Avoid direct sunlight on the device.
- The relative air humidity must not exceed 80 %
- Ensure good air circulation on the ice pan.
- Ensure the entire device, especially the exhaust is at least 50 cm away from an obstacle.
- Ensure intake and exhaust ports are not covered and free of obstruction.

5. Putting the machine into operation

The ice pan machine must be transported and operated in an upright, horizontal position. After relocating the machine, it is necessary to let the oil in the compressor stand. The device can be switched on 4 hours later.

Before plugging in the machine, make sure that the required voltage matches the specific power distribution network at the workplace. Use only the supplied power cord, which requires a grounded socket.

Insert the end of the power cord into the socket on the backside of the device. Then, insert the power cord's plug into the main electricity supply.

Turn the device on using the main rocker switch (position "I" means "on"). The control unit display will light up and indicate the current temperature of the quick-freezing surface. The control unit is set by the manufacturer and requires no additional changes.

In order to change the temperature, press down and hold the "set" button. After pushing down on the button, the configured temperature will display. Press the up and down arrows to set the desired temperature. For the final temperature setting, press the "set" button again. The given temperature will be saved and the quick-freezing surface will begin to cool. You can set the cooling system for the gastro containers in the same way. The left-hand control sets the temperature of the quick-freezing surface; the right-hand control sets the temperature of the gastro containers.

When making an ice cream roll or other frozen products, use the entire area of the quick-freezing surface. Keep in mind that the quick-freezing surface warms when making frozen products so, if you

are making an ice cream roll for example; it is best to roll, stir and chop the mixture across the entire quick-freezing surface. If you only use a part of the surface, the mixture will be unevenly frozen.

6. Troubleshooting

Problem	Possible Causes	Fixes
The device does not cool.	• No power	Check the cable connection and turn on the main rocker switch (position "I").
The desired cooling temperature cannot be achieved.	• Room temperature too high • Exposure to direct sunlight	Relocate the machine.
The desired cooling temperature cannot be achieved.	• Poor ventilation	Check the device distance from the wall and clean the intake and exhaust ports.
The compressor turns off and on alternately.	• Incorrect power supply	Check the main voltage.
The compressor does not turn on.	• Defective compressor	Contact the manufacturer.

7. Maintenance instructions

Clean the device every day. Clean the work surface with conventional stainless steel cleaners.

Remove dust from the ventilation ports on the sides and back of the device once a week. Vacuum the inside of the device once a month.

Have the device checked once a year by an authorized service technician. It is not permitted for anyone else to disassemble the device. Failure to comply with this condition will void the warranty.

8. Safe Work Practices

Read the manual carefully before the first use of the device and follow the instructions below. Always keep the manual at hand. Only trained personnel may use the device. Use the device only in compliance with its intended purpose and instructions.

Use the device only in a power network with appropriate parameters. A stable power supply corresponding to the device specification is required for proper operation of the machine. Otherwise, there is a risk of operation downtime or even a damaged compressor.

Make sure that there is enough room around the device so the cooling air can circulate and the device does not overheat. An increased ambient temperature and direct sunlight reduce the performance of the device and shorten the compressor’s life.

Do not use an extension cord to power the device. If the supplied power cord is too short for your needs, it is possible to order a longer one from the manufacturer.

Before performing maintenance and cleaning the device, turn off the power switch and disconnect the power cord.

In case of malfunction, contact the supplier. Provide a description of the malfunction, type and a serial number of your device (refer to the label on the device).