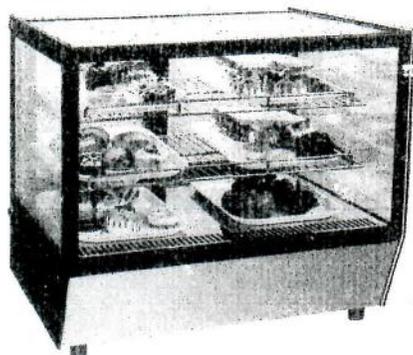
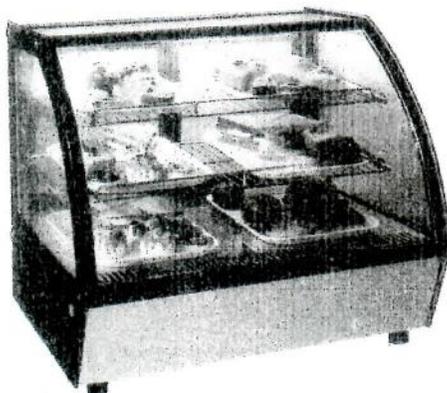


LEADER CAKE DISPLAY CABINET USER MANUAL



SAFETY

Utilizing electrical appliances demands acute attention to safety. The Leader Cake Display Cabinet is designed with high safety standards, yet certain precautions must be strictly adhered to. Please familiarize yourself with the following safety directives:

1. Supervision Around Vulnerable Individuals:

Children: Always maintain close supervision when the appliance is in use near children. It's not a toy, and children should be educated about its potential hazards.

Infirm Persons: Individuals with mobility or cognitive challenges should have someone assist or supervise them when around this appliance.

2. Intended Use:

Use this appliance solely for displaying and preserving cakes or similar items. Any alternative use can compromise safety and appliance integrity.

3. Airflow and Ventilation:

Grille Safety: Never obstruct grilles. Blocking them can inhibit proper airflow, risking inefficient cooling or even malfunction.

Placement: Maintain a minimum clearance of [specific distance, e.g., "5 inches"] around the refrigeration unit to ensure uninterrupted airflow.

Ventilation: Regularly check the ventilation system to ensure no blockages or dust accumulations that could hinder performance.

4. Electrical Safety:

Voltage Adherence: Only connect the appliance to power sources that match the voltage specified on its rating label.

Power Supply: Avoid overloading the power supply. If you're uncertain about your power source's capacity, consult an electrician.

Electrical Works: All modifications, repairs, or installations pertaining to the appliance's electrical systems should be undertaken by licensed professionals. Unauthorized or DIY electrical work is a safety hazard and can void warranties.

Power Cord: Should the cord suffer damage, refrain from using the cabinet. Replace it promptly via an authorized service agent or a certified electrician.

5. Physical Interaction Precautions:

Probing: Never insert objects or fingers into openings, vents, or any parts of the appliance.

Moving Parts & Hot Surfaces: Exercise caution around such areas to avoid injury. Do not touch immediately after usage; allow some time for cooling.

6. Maintenance and Cleaning:

Power Disconnection: Always unplug the cabinet from its power source prior to any cleaning or maintenance tasks.

Replacement Parts: Utilize only original or manufacturer-approved components for replacements.

NOTICE:

Overloading: Beware of overloading your power supply. This can lead to electrical malfunctions or fires.

CAUTION:

Before engaging in cleaning or maintenance tasks, always disconnect the appliance from the power source.

Retain this manual for reference, and ensure all users of the appliance are well-acquainted with these guidelines. Safety is a shared responsibility; let's prioritize it.

INSTALLATION

1. Cabinet Location Preparation:

Site Assessment: Choose a location free from direct sunlight, away from heating sources, and with good ambient air circulation.

Penetration Space: Ensure the area has sufficient space for necessary cabinet penetrations, like power cords or refrigeration connections.

2. Pre-Installation Cabinet Check:

Physical Inspection: Examine the entire cabinet for any signs of damage, scratches, or dents. Any inconsistencies should be reported before proceeding.

Components Verification: Confirm the presence of all essential parts:

Doors: Ensure smooth opening and closing with intact seals.

Shelves: Check for stability and proper fitting.

Services: Confirm all electrical and refrigeration connections are available and in optimal condition.

3. Cabinet Installation:

Placement: Position the cabinet at the desired location, ensuring easy access for service or repair:

Leveling: Use a spirit level to ensure the cabinet sits flat on the ground. Adjust the cabinet feet if necessary for even placement.

Power Connection: Connect the cabinet to the appropriate power outlet, following the

voltage specifications.

WARNING: For remote refrigerated cabinets, it's imperative to have a certified refrigeration engineer handle the installation to avoid mishaps and ensure efficiency.

4. Cabinet Controller and Airflow Setup:

Ventilation: Confirm the condensing unit's position allows for fresh air intake, ensuring efficient cooling.

Airflow Monitoring: Post-installation, monitor the airflow for any recycling. The air expelled from the condenser should not mix with the incoming air. This is crucial for maintaining the desired internal temperature.

Product Loading Precautions: Maintain optimal airflow by placing products strategically: Avoid placing products or labels near or over the internal air access vents or the pan base evaporator.

Ensure return air vents are unobstructed for consistent cooling.

5. Controller Calibration:

Setting Adjustment: Based on the type and quantity of products, tweak the controller settings. For cakes, pastries, or other delicate items, specific temperatures might be necessary.

Defrost Cycle Considerations:

Understand that product type and loading can influence the frequency and duration of defrost cycles. Adjust accordingly.

Depending on the specific environment and usage, it might take a full cycle of seasons to fine-tune the settings for optimal performance.

WARNING: As business needs evolve, if there's a change in the product mix or if the cabinet is relocated, recalibration of the operational parameters might be required. Regularly review the settings to maintain efficiency.

Operation Instruction

I. Initialization: Powering Up the Cabinet

Positioning: Ensure the cabinet is properly installed and positioned in a location that adheres to the installation guidelines. All cabinet doors should be closed, and the unit should be free from obstructions.

Power Activation:

Locate the main control panel, usually situated on the cabinet's frontal area.

Gently but firmly depress the power button on the controller. A tactile or audible click

may be felt or heard.

Monitor the controller's display. Wait for the "ON" indicator to be displayed, signaling the unit is now operational.

II. Illumination: Activating the Display Lights

Locating the Light Control: On the control panel, find the button labeled 'light' or symbolized by a light bulb icon.

Activation: Gently depress the light button. Maintain pressure until the internal display lights are illuminated.

Optimal Lighting: Ensure that the lights evenly illuminate the displayed items, enhancing their visual appeal without causing undue heat.

III. Temperature Regulation: Setting the Desired Temperature

Accessing Temperature Controls:

Identify the button labeled 'SET' on the controller. This button grants access to modify the temperature settings.

Depress the 'SET' button briefly. The current temperature setting should start blinking, indicating it's in modification mode.

Adjusting Temperature:

Use the 'UP' (usually symbolized with an upward arrow) and 'DOWN' (usually symbolized with a downward arrow) buttons to adjust the temperature setting.

Navigate to the desired temperature, ensuring it's suitable for the items displayed inside. (For reference, typical cake display cabinets operate between 2 ° C and 8 ° C, but always consult specific product guidelines.)

Confirmation:

Once the desired temperature is displayed, reaffirm your choice by pressing the 'SET' button once again.

The blinking should cease, and the set temperature will be displayed continuously, confirming the temperature has been locked in.

IV. Monitoring and Maintenance:

Regular Monitoring: Frequently observe the display temperature and ensure consistency. Variations could indicate potential issues.

Professional Calibration: At least once a year, it's recommended to have a professional calibrate and verify the cabinet's temperature accuracy.

Daily Service

I. Exterior Maintenance: Preserving the Cabinet's Luster

Materials Required:

A soft microfiber cloth.

A food-grade stainless cleaner or a proprietary stainless steel polish formulated for commercial use.

Procedure:

Lightly dampen the cloth with the cleaner or polish.

Gently wipe the exterior in the direction of the grain of the stainless steel, ensuring a uniform application.

Use a separate, dry cloth to buff and shine, reducing any streaks.

II. Glass Maintenance: Ensuring Clear Visibility

Materials Required:

Methylated spirits or a high-quality commercial glass cleaner.

A lint-free cloth.

Procedure:

Apply a small amount of the chosen cleaning agent to the cloth.

Gently clean the glass in a circular motion to avoid streaking.

Avoid using abrasive pads or harsh cleaners that could scratch or damage the glass surface.

III. Interior Maintenance: Securing Product Safety and Presentation

Crumbs and Debris Removal:

Using a small, soft-bristle paintbrush, gently sweep crumbs towards the end of the door tracks for collection.

Cooling Fan and Coil Maintenance:

Carefully lift and rest the fan deck on top of the cooling coils.

With a soft cloth, clean around the coils. Avoid stretching fan leads or causing any damage to the coil fans.

Ensure that when replacing the fan deck, no leads are trapped or pinched.

Note: Never introduce water or moisture directly into the cabinet. This risks an electrical short or malfunction.

Cooling Fins Cleaning:

If food debris is lodged in the cooling fins, utilize a wet and dry vacuum cleaner to gently suction out the debris.

Handle with care, as fins are sharp and delicate. Bending or damaging the fins can lead to reduced efficiency.

IV. Trays, Shelves, and Air Grills Maintenance

Materials Required:

Hot water.

Mild dish soap.

Soft sponge or cloth.

Procedure:

Remove trays, shelves, and grills from the cabinet.

Submerge in a mixture of hot soapy water.

Gently scrub using the soft sponge or cloth, ensuring all surfaces are covered.

Rinse thoroughly with clean water and dry completely before reinserting them into the cabinet.

Note: Avoid using abrasive cleaning tools or harsh chemicals, which may damage or degrade the surfaces over time.

Feature / Specification	DBW-115L	DBW-150L	DBW-145L	BW-190L
Model	0.7m Counter Top Bakery Showcase (Curved)	0.9m Counter Top Bakery Showcase (Curved)	0.7m Counter Top Bakery Showcase (Square)	0.9m Counter Top Bakery Showcase (Square)
Inner Temperature (°C)	2-10°C	2-10°C	2-10°C	2~10°C
Refrigerant	R290	R290	R290	R290
Outer Cabinet Dimension (WxDxH mm)	700×565×690	900×565×690	700×565×690	900×565×690
Capacity (L)	115	150	145	190
Voltage (V/Hz)	220V50Hz	220V50Hz	220V50Hz	220V50Hz
Power (W)	180	210	180	210
Number of doors	2	2	2	2
Door Type	Sliding	Sliding	Sliding	Sliding
Number of Shelves	2	2	2	2
Compressor	LIDE	LIDE	LIDE	LIDE
Thermostat	Digital	Digital	Digital	Digital
Material of Evaporator	Copper	Copper	Copper	Copper
Material of Outer Shell	Stainless Steel/SUS430	Stainless Steel/SUS430	Stainless Steel/SUS430	Stainless Steel/SUS430
Material of Condenser	Copper	Copper	Copper	Copper
Type of Glass	Reinforced Glass	Reinforced Glass	Reinforced Glass	Reinforced Glass