



TECHNIQUE

COMBI MINI

CONDENSING HOODS ELECTRIC

MANUFACTURERS INSTRUCTIONS

Part D: Maintenance manual

- WARRANTY -

To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual.

However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever. The manufacturer cannot be held responsible in the event of an incorrect use of the appliance.

- Keep your documents.

CONDENSING HOODS ELECTRIC

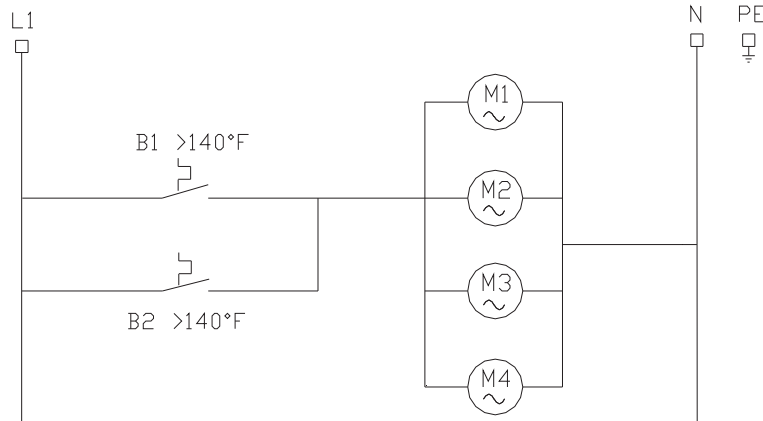
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VULCAN
 A division of ITW Food Equipment Group LLC
 P.O. Box 696
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1. ELECTRICAL DIAGRAMS

1.1 DIAGRAM



1.2 LIST OF PARTS

Ref	Designation	Quantity		Code
		ACM6HCE	ACM66HCE	
B1 - B2	140° F condenser thermostat	1	2	301065
M1 - M2 - M3 - M5	Axial fan	4	4	304297

2. OPERATING FAULTS

You encounter... Probable cause	Analysis / Diagnostic	What to do
Loss of extraction One or more fans are not working Air inlet or outlet are blocked The copper serpentine is obstructed No supply to the hood Wire broken Thermostat fault	Check the fans Check the air inlets and outlets Check the state of the copper coil Check the supply to the hood on the oven relay card between terminals 4 and 34. Check the wiring and supply cables plus the electrical connections to the fans and the terminals on the oven relay card The thermostat should activate when the temperature rises in the condensing coil as steam is produced	Replace the fan(s) if necessary Clean and clear all the air inlets and outlets Clean if necessary Check that all the electrical connections are tight. Replace any damaged wiring or connections Check that the thermostat is working correctly (state) and that it is correctly fitted. Replace if necessary.
Excessive steam is vented from the hood The serpentine is not connected properly Intensive steam production	Check the serpentine connection to the oven chimney If cooking with intensive steam part of the steam output may not be condensed.	Connect the serpentine correctly Inform the customer.
Water flows from the hood The serpentine is not connected properly Faulty seal	Check the serpentine connection to the oven chimney Check the seal between the oven and the serpentine	Check the connection to the chimney seal Replace the seal if necessary
Steam is being vented from the oven The copper serpentine is obstructed	Check the state of the copper coil	Clean it or replace if necessary

3. PREVENTIVE MAINTENANCE

To ensure the proper, long-lasting and safe functioning of the equipment, it should be serviced by qualified personnel from our company.

Action points:	Every 6 month
Check operation	x
Check and clean the vents (outlets, air intake grid + fan)	x
Check the air intake fan	x
Visual check for leaks	x
Visual check of hoses and electrical cable	x
Check the control, regulation and security actuators	x

Caution: The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

3.1 PROCEDURE FOR CHECKING OPERATION

Checking the hood operation:

- The fans should come on automatically when the temperature rises in the condensing coil as steam is produced.

4. FRONT LINE PARTS

Designation	Codes
Axial fan	304297
140° F condenser thermostat	301065



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