RECOMMENDED OPERATION

Once the unit is stocked and in use, leave the cabinet to run continuously. If the unit is to be taken out of commission for a period of time, switch off at the mains and prop the door open to allow air to circulate.

TEMPERATURE SETTING

The temperature in this cabinet has been preset for the correct storage of milk and should require no adjustment (the thermostat is situated under the body of the cabinet to prevent accidental alteration).

BASIC FAULT FINDING

Loss of cooling- Check power supply
- Check gasket is sealing properly
- Ensure that pergals are kept properly chilled prior to use

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Mk 2 2026

OSBORNE REFRIGERATORS LTD



DA15Y

INSTALLATION AND USER MANUAL

INTRODUCTION

Osborne refrigerated cabinets are designed to store beverages and foodstuffs conveniently and efficiently. With a little care, as described in this manual, they should give a long and trouble free life.

UNPACKING

Check the packaging for obvious signs of damage before unwrapping, and contact your supplier if you are concerned about its condition. If the cabinet has been stored horizontally in transit, allow it to stand upright for an hour before plugging power cord into supply.

ELECTRICAL CONNECTION

The cabinet is complete with a factory-fitted plug suitable for a 220 volt / 13amp socket outlet. This appliance **must** be earthed.

LOCATION

Do not site the cabinet near a source of heat, such as a boiler or radiator, or in direct sunlight. This will conserve energy and reduce running costs. Do not place the cabinet on uneven or carpeted surface. A flat, level surface will minimise vibration. The cabinet should be vertical or leaning fractionally backwards - it **must not** lean forward. The cabinet requires a 50mm (2") air gap behind and above for ventilation or overheating may occur.

CLEANING

Before use, and periodically thereafter, clean the inside of the cabinet with a soft cloth and a solution of one teaspoon of Bicarbonate of Soda (Sodium Bicarbonate), to one litre (1¾ pints) of warm water. Rinse with clean water and dry thoroughly. Clean the outside of the cabinet as necessary with mild detergent and warm water. Rinse with clean water and dry thoroughly. Ensure that the door seal and the front edge of the cabinet are thoroughly cleaned.

Liquids spilt on the gasket will cause the door to stick which will tear the gasket. Please clean regularly as instructed above.

Do not use abrasives of any kind on the cabinet.

DRIP TRAY & VALVE

The drip tray should collect any spilt or dripped milk. It also collects excess defrost water from the refrigeration system, so will need emptying and cleaning periodically. Carefully pull the cover forward (see over figs 1 & 2), the tray should come with it. The cover is dishwasher safe, but the plastic tray itself isn't and should be washed in warm soapy water. Return the tray and cover to their correct position after cleaning. The valve is also dishwasher safe.

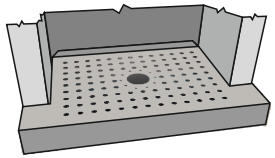


fig 1

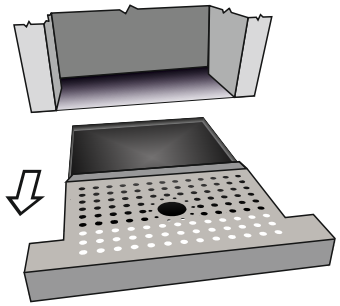


fig 2



fig 3

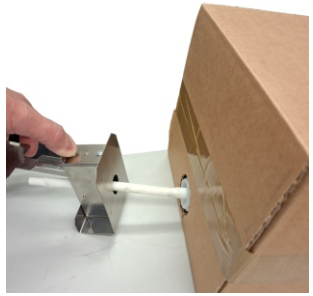


fig 4



fig 5

INSTALLING THE MILK PERGAL

This cabinet is designed to store one 13.6 litre (3 gallon) "pergal" bag-in-a-box milk container. The pergal should always be kept properly refrigerated before installation in the DA15Y. Lay the fresh pergal on it's front, open the valve and poke the pipe through the hole (see figs 3-5). Put the pergal and valve back in the fridge, taking care to locate the valve correctly in the cutout, and refasten the door toggle. Then cut off the pipe to the appropriate length.