

**IT**

**Manuale di istruzione  
Armadi, tavoli refrigerati e vetrine vino**

**EN**

**Instruction manual  
Upright cabinet, counters cold & wine display**

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**FR**

**Manuel d'instructions  
Armoires, tables frigorifiques et vitrines vin**

**DE**

**Wartungshandbuch  
Kuhlschranke, kühltische & vitrinen wein**

**NE**

**Handleiding met instructies  
Koelkasten, koeltafels & wijnkasten**

**ES**

**Manual de instrucciones  
Armarios, mesas frigorificos y vitrinas vino**

&

**research & development**

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## GENERAL INFORMATION

The warnings contained in the documentation supply important indications regarding the safety of the installation, use and maintenance of the appliance. In order to always obtain maximum safety, hygiene and functionality keep all of the documentation carefully near the appliance and give it to technicians and operators that must use it.

The choice of materials and construction of the products are in compliance with CE safety directives. Moreover, a 100% inspection of every machine guarantees the quality of this equipment.

- Compliance with the recommendations contained in this manual is essential for the safety of the installation and the user.
- The manufacturer, the dealers and authorised after-sales centres are available for clarifications regarding any doubts regarding the use and installation of the appliance.
- The manufacturer reserves the right to make modifications without forewarning in order to make improvements he believes necessary.

FAILURE TO COMPLY WITH THE INDICATIONS SUPPLIED CAN JEOPARDISE THE SAFETY OF THE APPLIANCE AND MAKE THE WARRANTY VOID IMMEDIATELY.

ELECTRICAL APPLIANCES CAN BE DANGEROUS FOR HEALTH. STANDARDS AND LAWS IN FORCE MUST BE COMPLIED WITH DURING INSTALLATION AND USE OF THIS EQUIPMENT.

ONLY QUALIFIED TECHNICIANS ARE PERMITTED TO CARRY OUT INSTALLATION, MAINTENANCE, ADJUSTMENTS AND REPAIRS.

PROPER FUNCTIONING AND DURATION OF THE MACHINE DEPENDS ON CORRECT PREVENTIVE MAINTENANCE PERFORMED EVERY 4 MONTHS.

The manual must be considered part of the machine and therefore must be kept for the whole life of the appliance.

The manufacturer regards himself released from liability in the following cases:

- improper use of the machine;
- incorrect installation, not carried out according to the procedures contained herein;
- incorrect power supply;
- serious lack of foreseen maintenance;
- unauthorised changes or interventions;
- use of non-original spare parts or spare parts not specifically intended for this model;
- partial or total lack of compliance with the instructions.

## AFTER-SALES ASSISTANCE

To request after-sales assistance, contact our authorised dealer, providing all identification data which can be obtained from the identification plate.

# RISK ANALYSIS

## List of hazards:

- Electrical parts
- Sharp parts
- Machine handling
- Fans in motion
- Inflammable gas
- Refrigerant gas
- Airflows
- Non-drinkable water
- Contamination of food
- Non-accessible gas pipes
- Accessible gas pipes
- Lamps not applicable
- Cold environments
- Slippery floor and footboard not applicable
- Glass or Plexiglas parts
- Plexiglas cover in motion not applicable



## Warning related to hazard of electrical parts: Risk of electric shock, burning, and fire:

- Access to electrical parts must be entrusted exclusively to qualified technicians.
- Do not touch the machine with wet hands or feet.
- Do not operate the machine in bare feet.
- Do not insert your fingers or objects through the gratings or air vents.
- Do not pull the power cable.
- Do not wash the machine with water jets.
- Disconnect the machine from the electrical line during maintenance or cleaning.
- If the machine is flooded with water, contact an authorised assistance centre to repair it before using the appliance once again.
- If the machine is not used for long periods, pull out the plug.

## Warnings related to general hazards. Risk of injury:

- Presence of sharp parts. Use suitable protective gloves for operations on the machine.
- The machine must be handled with care with appropriate means and attention to avoid harm to persons or objects.
- Presence of fans in motion. Do not remove the protective gratings.
- From the machine's identification label, read the type of refrigerant gas, it may be inflammable gas.
- If flammable gas leaks from the refrigerant circuit of the machine, disconnect the cable from the power supply, open the windows to ventilate the room and contact technical assistance immediately.
- If refrigerant gas should leak, do not touch or inhale it.
- After installation or repairs on the machine, always check to make sure there is no refrigerant gas leakage.
- Presence of airflows. Do not expose persons directly to cold or hot airflows.
- Do not block the entrance or exit of airflows.
- Presence of non-drinkable water. Do not drink water leaking from the machine.
- To avoid contamination of food, it must not come into direct contact with the machine but must be placed in appropriate containers.
- Presence of gas pipes with high or low temperature. Before touching the pipes make sure of their temperature. Use suitable protective gloves.
- Presence of lamps. Before touching the lamps or parts close to them, make sure they are not hot. Use suitable protective gloves
- Presence of cold environments. If someone enters the machine, always make sure the door remains open.
- The floor and footboard may be slippery. Always keep the floor and footboard clean and dry. Wear shoes with rubber soles.
- Presence of glass or Plexiglas parts. -Do not strike the glass or Plexiglas parts violently.
- Do not place anything on top of the glass or Plexiglas parts.
- Do not obstruct the movement of the Plexiglas cover when it opens or closes.
- Do not keep, use or bring flammable gas or fuel near the machine.
- In case of abnormal noise, smells or smoke coming from the machine, pull out the plug.
- Do not install the machine where it is directly exposed to wind full of salt from the sea.

## IDENTIFICATION – MARKINGS

|   |                       |                                    |                              |   |        |
|---|-----------------------|------------------------------------|------------------------------|---|--------|
|  |                       | MADE EU                            |                              |  |        |
| CODICE MODEL  |                       | MATR. S/NO                         |                              | <b>1</b>  |        |
| ALIMENTAZIONE<br>RATED VOLTAGE  | (V)                   | (Hz)                               | (W)                          | (A)   |        |
| SBRINAMENTO<br>DEFROSTING   | (W)                   | ILLUMINAZIONE<br>LIGHT             | (W)                          | IP  | 20     |
| SUPERF.ESP.<br>DISPLAY AREA   | <b>2</b>              | (m <sup>2</sup> )                  | VOLUME NETTO<br>NET CAPACITY | (dm <sup>3</sup> )  |        |
| REFRIGERANTE<br>COOLING GAS   |                       | MASSA<br>QUANTITY                  | (Kg)                         |   |        |
| CAPACITA' (W)<br>COOLING CAPACITY(-10°/+45°)                                      |                       | CLASSE FUNZ.<br>FUNCT.CLASS        |                              | Max Pressure<br>Gas   | 24 BAR |
| ISOLAMENTO: 245 HFC   |                       | RUMORE<br>NOISE LEVEL              | dB(A)                        |   |        |
| CONSUMO ANNUO<br>YEAR CONSUMPTION<br>(kWh/year)                                   |                       | CLASSE CLIMATICA<br>CLIMATIC CLASS |                              |   |        |
| COMMESSA<br>ORDER NO  | ORDINE<br>CONFIRM. NO | ANNO<br>YEAR                       | <b>3</b>                     |   |        |

For correct use of this manual, identify the model via the specifications on the identification plate.

The unit is identified by the following parameters:

Serial no.

Technical data

Year of manufacture

The installation and use of the equipment must comply plate data and information on data sheets.

Figure 1 – Example of identification plate affixed to unit.

## DECLARED USE

Refrigerated cabinets and tables are necessary machines for the preservation of food products.

The purpose of these machines is to maintain the temperature of the food.

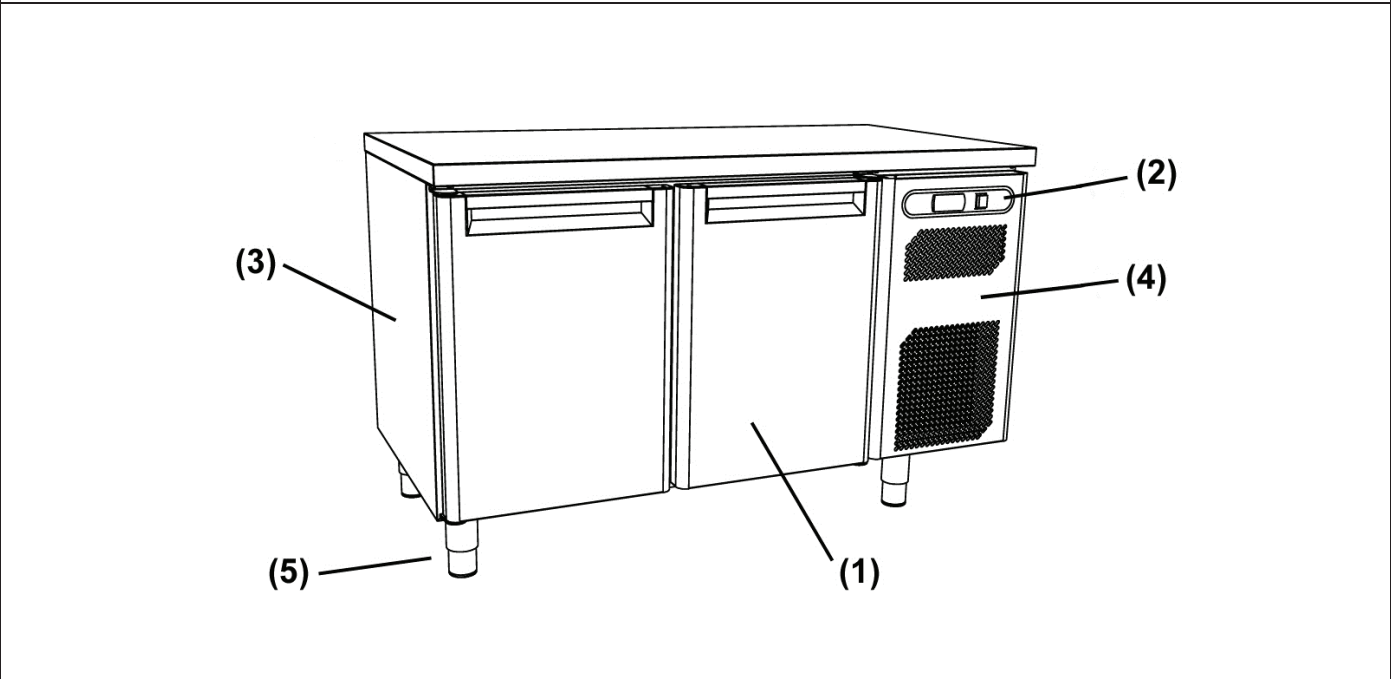
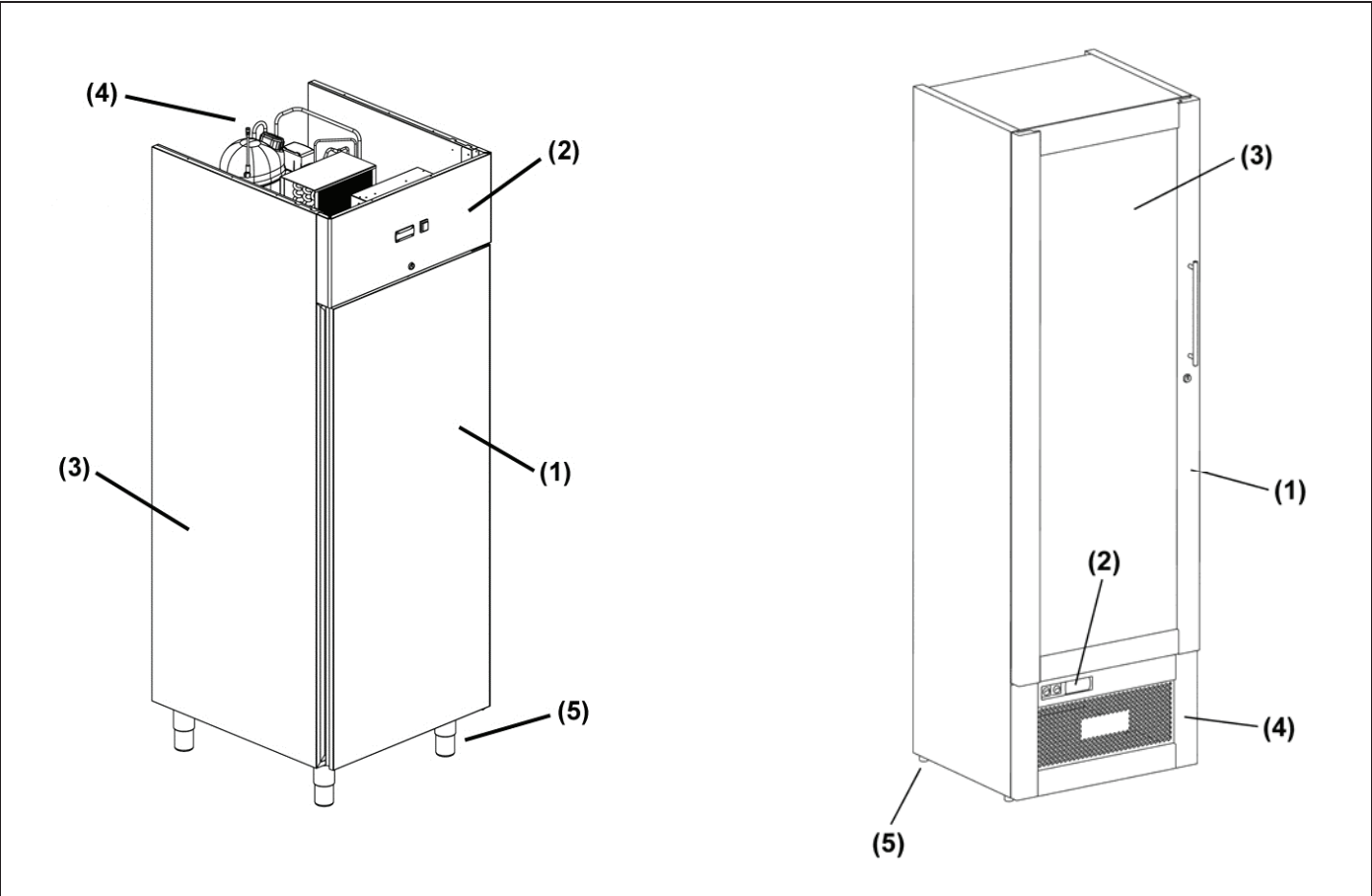
The cabinets and tables are intended to maintain a positive temperatures (TN) of about +2°C for fresh foods, or negative temperatures (BT) of about -20°C for frozen foods.

All the food products placed in the cabinets or on the tables must respect the temperatures indicated above, reached by means of blast chillers or shock freezers.

Consequently, after having been prepared, the food must be transferred into special blast chillers or shock freezers and then placed in the refrigerated cabinets or on the tables.

The wine display instead are machines for showing wine bottles. Projected to maintain the temperature of the refrigerated between +6°C to +12°C or between +6°C and +22°C depending on the model.

IDENTIFICATION OF THE PARTS



|                              |                       |
|------------------------------|-----------------------|
| (1) DOOR                     | (4) MOTOR COMPARTMENT |
| (2) CONTROL PANEL            | (5) FEET / WHEELS     |
| (3) REFRIGERATED COMPARTMENT |                       |

## UNPACKING

Check that the packaging is integral before removing it, contesting and writing any damage detected on the delivery note. After having removed the packaging make sure that the appliance is integral; if it is damaged, inform the dealer immediately via fax or registered letter with receipt of acceptance and if damage is such to jeopardise machine safety do not install it until a qualified technician has intervened. The packaging (plastic bags, boxes, nails etc.) must not be left within reach of children and pets as it is a potential danger.

## POSITIONING

For correct installation, check that in the area of installation the air inlets are not obstructed, which are necessary for correct functioning of the machine. The machine must be installed and levelled to guarantee stability; any other different solution for installation must be agreed and approved by the manufacturer. If the cabinet has wheels, position it in a flat area and block them before powering the appliance.

## ELECTRICAL CONNECTIONS

THE APPLAINECE IS SUPPLIED WITHOUT A PLUG TO CONNECT TO THE POWER SUPPLY LINE.

THE PRODUCER IS RELIEVED FROM ANY RECOURSE IF THE CONNECTIONS ARE PERFORMED BY THE USER OR UNQUALIFIED STAFF.

- Check integrity of the power supply cable. If it is damaged, have it replaced by qualified staff
- The electric power supply must be compatible with the indications given on the electric diagram.
- A master switch must be available for the connection it must be omnipolar, which interrupts all contacts excluding the neutral, with distance between open contacts of at least 3 mm, with magnet circuit breaker trip or coupled to fuses, to be dimensioned or calibrated in compliance with the power indicated on the machine plate.
- The master switch must be on the electric line near to the installation and must only serve one appliance at a time
- An efficient EARTH plant must already be present, to which the machine must be connected
- Adapters, multiple sockets, cables with inadequate section or extension joints that are not in compliance with specific requests of the standards in force must be excluded
- For details regarding electrical functioning, consult the diagram attached to the manual or positioned on the back of the machine
- The power supply cable cannot be pulled or crushed during normal functioning or routine maintenance.

## USE INDICATIONS

|  |
|--|
| The defrosting of the machine follows a completely automatic cycle.  |
| The machine performance is guaranteed considering that the door is opened maximum 3 or 6 times in each hour, depending on the model used.  |
| Do not place food products against the inside walls of the machine to avoid stopping or incorrectly altering the flow of air.  |
| Do not block the air intakes of the evaporator fans.   |
| Maximum load for each shelf: 30 Kg.  |
| Climate class upright cabinet & counters: 4 or 5 depending on the model used.<br>Climate class wine display: 3<br>The compliance tests EN 60335-2-89 (chapter 10,11,13) are performed at an ambient temperature of 43°C ±2°C.                            |
| In the case of cabinets with a double control unit, both refrigerating modules must always be turned on.   |
| The machine can not be placed in a cabinet.  |
| Do not use electrical appliances inside the refrigerated compartment.  |
| The refrigerated cabinet must be positioned with the seat back adjacent to a wall.<br>When the back of the refrigerated cabinet, is not adjacent to a wall, the installer must fix a special protection optional for evaporates condensation resistance. |
| Do not store explosives, such as pressurized containers with flammable propellant, in this appliance.  |
|  |
|  |
|  |
|  |



## CLEANING

### CLEANING THE OUTSIDE COMPARTMENT

Use a cloth moistened with a solution of water and bicarbonate or other neutral detergent, dry using a soft cloth.

### CLEANING THE INSIDE COMPARTMENT

Remove the trays, the racks and the runners that can be cleaned, like the inside compartment, using a cloth moistened with a solution of water and bicarbonate or other neutral detergents, dry using a soft cloth

### CLEANING THE CONDENSATOR (MAINTENANCE)

For correct functioning of the machine the condenser must be kept clean in order to allow free circulation of the air. This operation must be carried out every 90 days at most. A soft brush must be used in a way to remove all of the dust and fluff that deposits on the fins of the condenser itself. It is preferable to use a suction device to prevent the dust removed from being dispersed into the environment. If greasy deposits are present, eliminate them using a brush soaked in alcohol.

## RECYCLING

Materials used for manufacturing the appliance:

Stainless steel: cabinet construction  
Plastic parts  
Refrigerant gas: in the refrigerator circuit  
Compressor oil: in the refrigerator circuit  
Copper: electrical system and refrigerator circuit.



Information for users regarding the correct handling of Waste Electrical and Electronic Equipment (WEEE).

With reference to European Parliament and Council Directive 2002/95/CE dated 27 January 2003 and the relative national implementing legislation, we wish to inform you that:

- WEEE may not be disposed of as urban waste, but require separate collection;
- It must be disposed of using public or private collection systems as required by law. It will also be possible to return the equipment to the distributor at the end of its life, in the case of a new purchase;
- This equipment may contain hazardous substances: improper use or incorrect disposal could harm human health and the environment;
- The symbol (barred, wheeled waste bin) shown on the product, and at the side, indicates that the equipment was placed on the market after 13 August 2005 and must be the object of separate collection;
- Local disposal regulations provide for sanctions in the case of the illegal disposal of waste electrical and electronic waste.
- The R290 flammable gas must be released into the air.