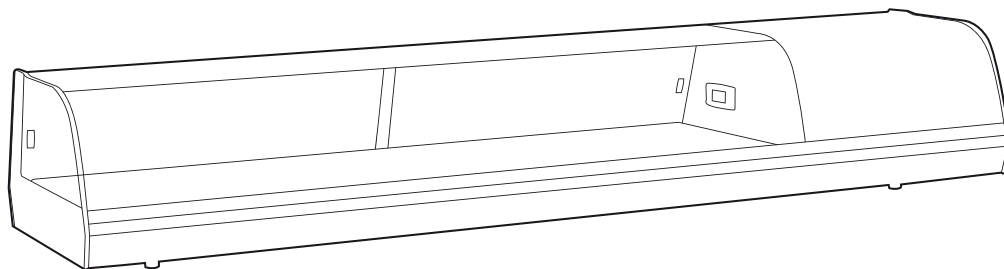


REFRIGERATED CASES VITRINAS REFRIGERADAS

User manual
Manual de usuario



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1| GENERAL INFORMATION

1.1 USE, OPERATION AND HANDLING

This unit should be used by adults and only handled by qualified personnel. The manufacturer accepts no liability for damage caused by improper use or unauthorised repairs.

This unit is heavy. Take the necessary precautions during installation.

This unit should be earthed directly to protect against electrical shock. The earth cable should not be cut or modified.

If any electrical work is necessary for installation or maintenance of the unit, this should be done by qualified personnel.

Ensure that the power cable is not trapped beneath the unit or in contact with the motor.

To ensure that the unit functions properly, it should be installed somewhere with adequate ventilation and a temperature no higher than 32°C (climate class N).

Do not forget to disconnect the unit before carrying out any repairs, maintenance or cleaning.

This unit is fitted with a refrigeration circuit. This should not be damaged by any cleaning or maintenance.

The unit should only be used for the purpose for which it was designed and under the conditions specified in the manual.

1.2 UNIT PACKAGING, TRANSPORT AND RECEPTION

The packaging protects the unit against possible damage during transport. All the material used are environmentally-friendly and can be recycled or reused.

The unit is palletised and wrapped in a wooden structure. It should be transported, stored and unloaded in the position: **ALWAYS HORIZONTAL**. If this is not the case, the unit should be left standing for a few hours before operation in order to allow the compressor oil to settle.

Check that the packaging has not been damaged during transport. If damage is present, make a claim with the transport company or agency that provided the transport service **IMMEDIATELY** (no damaged units may be returned without reporting the damage and

without authorisation after resolving this situation with the transport agency).

Cut the transport strips and remove any plastic and cardboard, taking care with any wood staples or splinters. Do not mark or strike the unit with the tools used for unpacking. Always leave the transport pallet until last.

1.3 UNIT INSTALLATION

Move the unit with a pallet jack to the position where it will be installed. Carefully remove the pallet cover so as not to damage the unit. Then remove all the protective elements from the unit (cork, film, etc.).

Do not place the unit in the sun, near any heat sources or near any hot air vents.

Leave enough free space around the unit where the air vents are located and do not cover these vents, so that hot air can be vented without obstruction.

1.4 POWER CONNECTION

Before plugging in a refrigerated unit, check that a suitable voltage supply can be provided according the documentation accompanying the unit.

The power cable should have a section matching the power consumption of the unit and must have an EARTH connection (the lack of an earth connection poses a serious risk to your safety and immediately cancels the manufacturer's guarantee).

Do not insert objects into the protective grilles on the refrigerating unit.

Disconnect the power to the unit before cleaning or performing any maintenance.

For your own safety, do not walk barefoot on a wet floor or with wet hands in case of electrical shock.

If the power cable is damaged and to avoid any possible harm to yourself, it should be replaced by the manufacturer via its after-sales technical service or by similar qualified personnel.

This unit is designed to be STATIC (not mobile).

The electrical components (thermostat, connections, etc.) should only be handled by qualified personnel as improper adjustment

could lead to serious damage to unit operation or the products stored in it.

The place where the unit is installed should have the following:

- . Electrical wiring with a differential switch and thermal-magnetic circuit breakers.
- . An earthed power supply connection.

1.5 UNIT GUARANTEE

- Due to the demanding conditions to which our products are subject for industrial use, they are guaranteed for a period of TWO YEARS, from the date of sale, against any manufacturing fault provided that they are handled by qualified professionals in accordance with current regulations and under normal conditions.
- The terms of the guarantee must be met in order for the same to be applicable and, in any case, the fault detected with the unit must be accepted by our Technical Department. In order for the latter to take place, the defective parts must be sent to the Technical Department for assessment.
- Our guarantee only covers material replacement at no cost to the buyer. Under no circumstances do we accept liability for any damage that may have been incurred due to the fault, either directly or indirectly.
- The guarantee only covers manufacturing faults. Under no circumstances does the guarantee cover faults caused by incorrect installation, power supply, etc. not related to a manufacturing fault, nor damage caused by adverse weather conditions (storms, lightning strikes, wind, etc.) or any other kind of force majeure.

2| DESCRIPTION AND OPERATION OF THE UNITS

2.1 DESCRIPTION

Our units are designed for the storage of food products. This unit is classified under climate class N and is made from non-toxic materials and steel. The refrigerating system contains R134a gas for refrigeration units. The body is injected with CFC-free polyurethane at a density of 40 Kg/cm³. Optimum operating temperatures: +4°C and 8°C.

2.2 START-UP

Connect the power cable to the electricity supply and, if the display message reads OFF, **press the on button on the thermostat**. Once connected, check that the refrigerating unit (compressor and fan) is working. The thermostat is programmed to perform the start-up and shut-down operations. The unit will function automatically from this point forward.

On sushi models, the refrigerating unit operates non-stop until the unit is manually switched off.

In the event of a malfunction, do not touch anything and contact the supplier who provided the unit.

NOTE: The external switch turns the internal light on and off. Check that this is working properly by changing the switch position and ensuring that the lights turn on and off.

2.3 TIPS

Let the unit reach the optimum operating temperature before placing food inside.

Do not place hot food in or on the unit.

Remember that this unit is for displaying food products. Refrigerated food products should therefore be used up each day. The unit should be emptied and cleaned at the end of each day to avoid the accumulation of condensation in the tray and the formation of ice.

Under no circumstances should the unit be used to store food for long periods of time.

Do not leave the cover open for a long time as this may affect the temperature inside the unit.

If you intend to store food with an odour that could affect the smell or taste of the other food, wrap it or keep it in an air-tight container. If the unit is not going to be used for an extended period of time, disconnect it from the power supply, remove any food, clean the inside and leave the cover slightly open.

Do not use mechanical devices or other means to accelerate the defrosting process.

Do not use electrical appliances inside the compartments used for storing food other than those recommended for this purpose.

3| UNIT MAINTENANCE

3.1 CLEANING AND UPKEEP

One of the first tasks to do after unpacking the unit is to clean the interior with water and a neutral soap product.

The condenser should be cleaned regularly, keeping it free of foreign bodies. A stiff brush (not a wire brush) is recommended for cleaning the condenser. If you lack the equipment necessary, ask the technical service to clean the unit for you. This will ensure the refrigerating unit continues to perform properly.

Clean the condenser to ensure it performs properly.

The exterior should be cleaned daily using soapy water as food scraps and grease can damage the various parts of the unit.

Do not damage the refrigeration circuit when cleaning as this may lead to serious consequences.

We do not recommend the use of aggressive products, such as bleach, acids, etc.

3.2 MAINTENANCE

Maintenance should be performed by qualified personnel. Maintenance operations will depend on the conditions of your premises and the use made of the unit.

Maintenance tasks should include cleaning the condenser and places where food scraps or liquids accumulate but not reached by the daily cleaning process.

4| TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
<p>The unit does not work The thermostat does not switch on</p>	<p>There is no power to the socket</p>	<p>Check the connection</p>
<p>The unit is not cooling properly</p>	<p>The unit is directly exposed to a heat source The air vents are covered The cover is not closed properly</p>	<p>Move the unit and avoid heat sources Leave the air vents unobstructed Check it is closed properly Adjust the thermostat</p>
<p>Excess ice in the evaporator (not for sushi models)</p>	<p>The thermostat is not in the correct position The cover is opened too often and/or may not have been closed properly The defrost programme has not been run</p>	<p>Set the thermostat to a colder position Avoid opening the cover too often and check it is closed properly Check the evaporator defrost section of the thermostat manual</p>
<p>The evaporator defrosts while operating (sushi models only)</p>	<p>Incorrect thermostat parameters</p>	<p>Lower the stop setting</p>
<p>Excessive noise while operating</p>	<p>The unit has not been levelled correctly Internal parts are in contact with one another Some fastening screws are loose</p>	<p>Level the unit so that any vibrations and noise disappear Separate the internal parts that are in contact with one another Tighten the loose screws</p>
<p>The outer glass mists up</p>	<p>High exterior humidity Doors opened too often</p>	

5| ANNEXES

5.1 TECHNICAL CHARACTERISTICS AND DIMENSIONS

MODEL	LONG mm.	DEEP mm.	HIGH mm.	NUMBER TRAYS GN 1/3	PLATES CAPACITY	POWER W.	VOLUME CAMERA L. (*)	DISPLAY SURFACE M2 (*)	COMPRESSOR HP	COOLING CAPACITY W. a -10 °C	CONDENSATION	TEMP. RANGE 32 °C	EVAPORATION
110 1P 4B	1092	387	240	4	-	130	7,7	0,27	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
145 1P 6B	1447	387	240	6	-	130	11,7	0,37	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
175 1P 8B	1797	387	240	8	-	130	15,6	0,47	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
110 2P 4B	1092	385	360	4	-	130	7,7	0,27	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
145 2P 6B	1447	385	360	6	-	130	11,7	0,37	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
175 2P 8B	1797	385	360	8	-	130	15,6	0,47	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
110 1P 4P	1092	387	240	-	4	130	7,7	0,27	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
145 1P 6P	1447	387	240	-	6	130	11,7	0,37	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
175 1P 8P	1797	387	240	-	8	130	15,6	0,47	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
110 2P 4P	1092	385	360	-	4	130	7,7	0,27	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
145 2P 4P	1447	385	360	-	6	130	11,7	0,37	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
175 2P 4P	1797	385	360	-	8	130	15,6	0,47	1/6	238	Ventilated	+4 a +8 °C	Cold Plate
SUSHI 145	1447	387	240	6	6	130	11,7	11,7	1/6	238	Ventilated	-1 a +1 °C	Cold Plate bottom Tube top
SUSHI 180	1797	387	240	8	8	130	15,6	15,6	1/6	238	Ventilated	-1 a +1 °C	Cold Plate bottom Tube top

(*): Storage volume & display surface refer to trays models.

5.2 REFRIGERATING UNITS DIGITAL CONTROLLER INSTRUCTIONS

EW961/971/974



The instructions for operating the digital controls on the refrigerating units fitted to the unit are attached to this instruction manual.

5.3 WIRING DIAGRAM

ELECTRICAL DIAGRAM REFRIGERATED DISPLAY CABINET

