

DIVA



VG		VP		
H120 - H	1140	H120 - H	1140	
120	RV TB	120	RV TN	
170	RV TB	170	RV TN	
170 COMBI	RV TB	220	RV TN	
220	RV TB	AE 45	RV TN	
220 COMBI	RV TB			
AE 45	RV TB			

ISA S.r.I.

Via del Lavoro, 5 06083 Bastia Umbra - Perugia - Italy Tel. +39 075 80171 - Fax +39 075 8000900 www.isaitaly.com



GELATO / PASTRY CABINETS

428000687037

ΕN



1.	MANUFACTURER	4
2.	WARRANTY TERMS AND CONDITIONS	4
3.	EQUIPMENT IDENTIFICATION	5
4.	USE	6
4.1	COMPOSITION	6
5.	NOTES / IMPORTANT NOTES	7
6.	SAFETY	9
6.1	SAFETY DEVICES PRESENT	9
6.2	FIXED PROTECTIONS	9
6.3	ISOLATING THE ELECTRIC POWER SUPPLY	9
6.4	RESIDUAL RISKS	9
6.5	RISKS OF CONTACT WITH LIVE PARTS	9
6.6	FIRE	10
6.7	EXPLOSIVE ATMOSPHERE	10
6.8	SLIPPING	10
6.9	TRIPPING	10
6.10	CIRCUIT FAULTS	10
6.11	WARNING SIGNS (if any)	10
6.12	RISKS OF EXPLOSION	10
6.13	FALLING OBJECTS	10
6.14	COOLING	11
6.15	FOODSTUFFS SAFETY (PACKAGED PRODUCTS)	11
6.16	REFRIGERANTS (where applicable)	12
7.	DISPOSAL OF WASTE MATERIAL	13
8.	INSTALLATION	14
8.1	STORAGE AND UNPACKING	14
8.2	INSTALLATION - POSITIONING - ENVIRONMENTAL CONDITIONS	14
8.3	ELECTRIC CONNECTION	14
9.	MAINTENANCE	15
10.	FAULTS - TECHNICAL AFTER-SALES ASSISTANCE	16
10.1	ALARMS LIST (where present)	17
11.	TECHNICAL SPECIFICATIONS VG	18
	TECHNICAL SPECIFICATIONS VP	19
11.1	CONTAINERS ARRANGEMENT	21
11.2	GLASS FRONT OPENING	22
11.3	INSTALLATION	23
11.4	LOAD LIMITS	23
11.5	LIGHTING	24
11.6	POSITIONING / LEVELLING	25
11.7	OPEN / CLOSE SELF ROLLING CURTAIN	26
11.8	MAX LOAD ON SHELVES	27
12.	CONTROL PANEL	28
12.1	USER INTERFACE	30
13.	CLEANING	37
14.	PROLONGED APPLIANCE SWITCH-OFF	38

USE AND MAINTENANCE MANUAL

428000687037

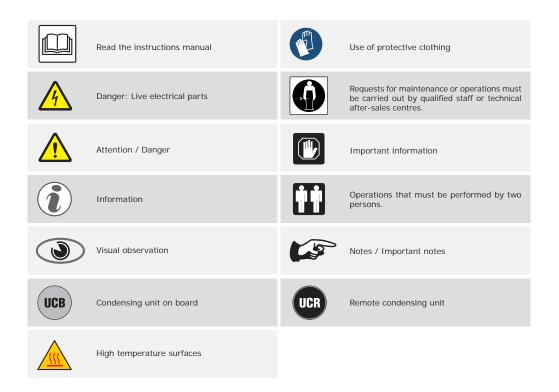
EN



Attachment 1	DECLARATION OF CONFORMITY	39
Attachment 2	WIRING DIAGRAM - 412100724000	40
Attachment 3	WIRING DIAGRAM - 412100737000	42
Attachment 4	WIRING DIAGRAM - 412100738000	43
Attachment 5	WIRING DIAGRAM - 412100739000	44
Attachment 6	WIRING DIAGRAM - 412100740000	45
Attachment 7	WIRING DIAGRAM - 412100741000	46

LEGEND	
AE E	External corner
H F	Height
RV	/entilated refrigeration
TB L	Low temperature
TN	Normal temperature
VG C	Gelato cabinets
VP F	Pastry cabinets

The manual contains symbols to attract the reader's attention and highlight particularly important aspects. The table below illustrates the meaning of the various symbols used.



DIVA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037

ΕN



1. MANUFACTURER

ISA S.r.I.

Via del Lavoro, 5 06083 - Bastia Umbra - Perugia - Italy Tel. +39 075 80171 Fax +39 075 8000900

www.isaitaly.com

2. WARRANTY TERMS AND CONDITIONS

The seller's warranty on the equipment is valid for 12 (TWELVE) months from the date of delivery.

The warranty includes repairs or replacements of any faulty parts due to manufacturing processes or installation after written communication has been received, stating the appliance serial number and date of installation.

Not included in the warranty:

- all defects caused by incorrect use of the appliance
- all defects caused by incorrect electrical connection
- all defects caused by normal wear (for instance compressor failure and fluorescent lamp malfunctioning that is not due to manufacturing defects)
- · calls for installation, technical instructions, adjustments and cleaning the condenser

If the seller's technical staff detect any tampering, unauthorised repairs or inappropriate use of appliance the warranty will be invalidated.

Shipment of components covered by the warranty is freight collect only.

Any damage to the appliance detected at the time of delivery due to transport must be reported on the same shipping note to claim compensation from the carrier.

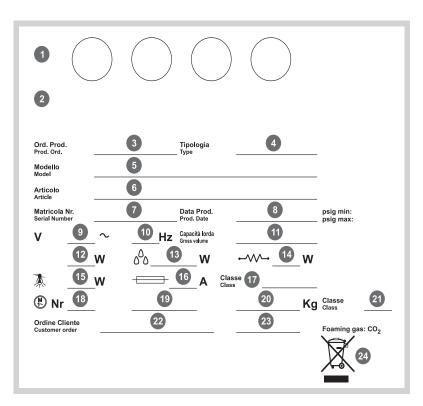
The seller cannot be held liable in the event of damage to the preserved product due to appliance failure





3. EQUIPMENT IDENTIFICATION

- Find the label affixed on the machine to read the technical data.
- Check the machine model and the power supply voltage before you perform any operation.
- If you uncover mismatches, contact the manufacturer or the company that supplied the machine immediately.



1	Symbols of Compliance
2	Manufacturer's address
3	Production Order
4	Туре
5	Model Name
6	Article
7	Serial Number
8	Production Date
9 - 10	Power supply Voltage and Frequency
11	Gross Capacity
12	Absorption at Rated Capacity
13	Absorption during Defrosting
14	Absorption of Heating Elements
15	Lamp Power
16	Fuse Value
17	Climate Class
18	Number of Motors
19	Type of Coolant
20	Amount of Coolant
21	Safety Class
22 - 23	Customer order
24	RAEE Mark

ΕN

DIVA

USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037



4. USE

This appliance is exclusively intended to:

VG: DISPLAY AND SELL SPREADABLE ICE CREAM VP: DISPLAY AND SELL OF FRESH PASTRY

The manufacturer is not liable for injury to persons or damage to property or the appliance itself caused by the displaying of products other than those described above.

Never use electric devices inside this appliance.

Do not use mechanical or other means to accelerate the defrosting process, other than recommended by the manufacturer.

Keep the air vents in the casing of the appliance or in the structure built into the wall free of obstructions.

THE APPLIANCE IS INTENDED FOR PROFESSIONAL USE.

Uses not allowed

- Food preservation.
- Displaying and/or preserving non-food products (chemicals, pharmaceuticals, etc...).

4.1 COMPOSITION

The appliance is made up from a unique cabinet, onto which all devices necessary to make it a professional and efficient product for its declared use, are installed.

The appliance is made up from:

- Cooling system at Ventilated refrigeration (RV).
- Condensing unit on board (UCB) or remote (UCR).
- Electric system.
- Electronic controller.
- Insulated monolithic structure in ecological polyurethane.
- Operator side closure with self rolling curtain.
- Adjustable leveling feet in height.
- Swivel casters with brakes (linear modules only Optional).
- Lighting LED.
- Display shelves in glass (VP).
- Heated display shelves (linear modules only Optional).
- Front glass tilted manually.





5. NOTES / IMPORTANT NOTES



The content of this manual is of technical nature and is owned by **ISA**. It is forbidden to reproduce, circulate or modify all or part of its content without written consent. Any infringement will be legally pursued.

The manual and the conformity certificate are an integral part of the equipment and should always accompany the product in the event of a transfer to a new location or to a new owner. The user is responsible for the integrity of these documents, for their consultation and during the whole life cycle of the equipment itself. Keep this manual in a safe place. It should be available for consultation near the equipment at all times. If lost or destroyed, you can request a copy of the manual from **ISA** by specifying the exact model, serial number and year of manufacture. The manual reflects the manufacturing technology at the time of supply. The manufacturer reserves the right to modify its products in any way it deems necessary, with no obligation to update manuals and machines relating to previous manufacturing batches.

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or by persons lacking the necessary experience and knowledge, unless they are supervised by a person responsible for their safety who has instructed them on how to use the equipment. Children should be supervised to ensure that they do not play with the equipment. Always refer to this manual before going ahead with any operation. Before doing any type of work, disconnect the equipment from the power supply. Any work on electric and electronic parts or cooling system components should only be carried out by trained personnel in compliance with current laws.

The Manufacturer cannot be held liable for any injury to persons or animals, or damage to the product itself in the event of:

- · Improper use of the equipment or use of the appliance by unqualified or unauthorised personnel
- Failure to comply with current legislation
- Incorrect installation and/or power supply faults
- Failure to observe the instructions contained in this manual
- Failure to follow the maintenance programme
- Unauthorised modifications
- Installation of non-original spare parts in the equipment
- Installation and use of the equipment for purposes other than those for which the appliance was
 designed and sold
- Tampering with or damage to the power supply cable

Liability for applying the safety instructions contained in this manual is held by the technical personnel responsible for the intended use of the equipment, who should ensure that authorised personnel:

- Are qualified to carry out the requested activity
- · Are aware of, and carefully comply with, the instructions contained in this document
- Are aware of, and apply, the general safety standards applicable to the equipment

The buyer is responsible for training personnel using the appliance on the risks, safety devices and general health and safety rules required by the laws of the country where the appliance is installed. Users/operators should be aware of the position of all the controls and how they work, as well as of the features of the appliance.

They should also read this manual in its entirely.

Maintenance work should be conducted by qualified personnel after the appliance has been prepared adequately.



Danger

Unauthorised tampering or replacement of one or more parts of the appliance, use of accessories that modify the use of the same and use of spare parts different to those recommended, can become the cause of injury.



Danger

Any work conducted on the on the appliance **must** involve disconnection from the power socket and in any case, none of the protective elements (grid, casing) should be removed by non-qualified staff. The appliance should not be operated when these protective elements have been removed.

DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS



STAFF TRAINING

The buyer is responsible for ensuring personnel who will use the appliance and maintenance technical staff are instructed and trained adequately.

The manufacturer is available for advice, clarifications, etc. so that the operator and technical staff can use the appliance correctly.

To ensure the operator's safety, appliance devices should be kept in constant working order. This manual is intended to illustrate the use and maintenance of the appliance. The operator has a responsibility and duty to carefully observe the instructions contained within it.

Failure to comply with safety standards may result in injury to personnel and damage to the equipment components and control unit. The user can contact the dealer to request additional information not contained in this document, or suggest improvements, at any time.

Before the product is delivered to the customer, it is essential that a **trained technical member of staff** checks that the appliance is operating correctly in order to achieve maximum performance.

INTRODUCTION

ISA employs materials of the best quality and as they enter the company, we constantly monitor their storage and the use as part of the manufacturing process to prevent damage, deterioration and failure. All manufacturing elements are designed and manufactured in order to guarantee reliability and high safety standards. All appliances are subjected to a strict testing procedure before delivery. However, please bear in mind that product performance over time depends on correct use and adequate maintenance. This manual contains the necessary instructions to maintain the appliance's initial appearance and functions over time.



Note

In order not to compromise functionality and safety of the appliance, the particularly complex installation and maintenance activities are not documented in this manual and are performed by specialised technicians.

The Use and Maintenance manual contains the necessary information for understanding how the appliance works and how to use it properly, namely: the technical description of the various operational units, equipment and safety systems, operations, how to use the instruments and the interpretation of any diagnostics reports, main procedures and information relating to routine maintenance. For correct use of the appliance, the working environment should comply with current health and safety standards.

The safety requirements, indications, standards and notes illustrated in the various chapters of the manual are aimed at establishing a code of conduct and a series of obligations to be observed when performing the various activities, in order to create safe conditions for personnel, the equipment and the surrounding environment. The safety standards reported in this document are intended for trained, authorised personnel responsible for:

- Transport
- Installation
- Operation
- Management
- Maintenance
- Cleaning
- Putting out of order
- Disposal



Attention

Reading this manual, albeit in full, is no substitute for adequate user experience. therefore it should only be considered a useful reminder of the technical features and the main operations to perform.



Warning

The installers and users must read and understand the instructions contained herein before any operation on the appliance.





6. SAFETY

The appliance is equipped with safety devices.

6.1 SAFETY DEVICES PRESENT

Devices whose operation prevents the occurrence of risk situations in operating conditions (e.g. fuses, pressure switches, protections, magnet circuit breakers, etc.).

6.2 FIXED PROTECTIONS

Fixed protective devices consist of fixed perimeter shields, which are used to prevent external parts from entering the equipment.



Danger

It is prohibited to re-start the appliance following maintenance without having correctly restores the panels.



Visual Check

You should check the integrity of fixed panels and corresponding fixings to the frame, focussing in particular on the protective panels.

6.3 ISOLATING THE ELECTRIC POWER SUPPLY

Before conducting any maintenance work on the equipment or part of it, it is necessary to section the power supply that powers it.



Danger In the event of maintenance operations in which the operator cannot prevent accidental closure of the circuit by others, to totally disconnect the appliance from the mains electricity.

6.4 RESIDUAL RISKS

During design the manufacturer examined all the areas or parts at risk. Therefore, all necessary precautions have been taken to prevent risks to persons and damage to the appliance.



Attention

Periodically check that all safety devices are operating correctly. Do not remove the fixed guards. Do not introduce objects or tools into the work area.

Although the appliance is fitted with the safety devices prepared, there are still some risks that cannot be eliminated, but reduced via corrective actions by the final integrator and correct operational procedures.

6.5 RISKS OF CONTACT WITH LIVE PARTS

Risk of breaking or damaging the electrical components of the appliance, with a possible reduction in safety levels, following a short circuit. Before connecting the electricity supply, make sure there is no ongoing maintenance work.



Attention

Before making the connection, check that the d.c. current in the installation point does not exceed that indicated on the protections switches present in the electric control board. If this is not the case, the user must envision the relevant limiting devices.

It is strictly forbidden to conduct any electrical modification, in order to prevent additional unforeseen hazards and risks.



GELATO / PASTRY CABINETS

428000687037



6.6 FIRE



Danger In the event of a fire, immediately disconnect the master switch from the main power supply line.

6.7 EXPLOSIVE ATMOSPHERE

The equipment must not be located in an area classified as an explosion risk according to 1999/92/EC such as:

Zone 0

An area in which there is a permanent, long-lasting or frequently explosive atmosphere made up of a mixture of air and flammable substances in the form of gases, fumes or steam.

Zone 1

An area in which the formation of an explosive atmosphere, made up of a mixture of air and flammable substances in the form of gases, fumes or steam is occasionally probable during normal activities.

Zone 20

An area in which there is a permanent, long-lasting or frequently explosive atmosphere in the form of clouds of combustible dust in the air.

Zone 21

An area in which the formation of an explosive atmosphere in the form of clouds of combustible dust is occasionally probable during normal activities.

6.8 SLIPPING



Any leaks in the areas surrounding the appliance may cause personnel to slip. Check that there are no leaks and keep these areas clean at all times.

6.9 TRIPPING



Generally untidy deposits of material may constitute a tripping hazard and a total or partial obstruction of emergency exit routes.

Ensure that operating and transit areas and emergency exit routes are free from obstacles in compliance with current legislation.

6.10 CIRCUIT FAULTS

Owing to potential faults, safety circuits may become less effective, which results in lower safety levels. You should check the operational condition of the appliance devices regularly.

6.11 WARNING SIGNS (if any)

The appliance is fitted with warning danger, warning and obligation signs defined in agreement with the Standard relative to the graphical signs to be used on plants. The signs are located in clearly visible positions.



Attention

The warning plates present on the appliance must not be removed. The user is responsible for replacing warning signs that, owing to wear, become unreadable.

6.12 RISKS OF EXPLOSION

Do not store products that contain combustible gaseous propellants and explosive substances inside the appliance.

6.13 FALLING OBJECTS

Positioning of the cabinet display parts (i.e. counters, rods and hooks), as also product arrangement inside the cabinet can be the source of potential hazards if not properly performed. Follow the positioning instructions described in this Manual before you place products inside the cabinet, check that the counters are properly fastened, as also the hooks, etc. Do not exceed the maximum load limit. Do not tilt the shelves. Do not place any goods and in general, do not load the tank sliding element closing devices with any load, while open or closed. Do not place any goods and in general, do not load the tank sliding element closing devices with any load, while open or closed.

DIVA

USE AND MAINTENANCE MANUAL



6.14 COOLING

During different operations to perform on the counter, such as cleaning or loading goods, it is necessary to handle products and/or counter parts at a low temperature with the risk of "cold injury" for the operators and/or accidental slipping hazard.

Follow the safety regulations in the place where the cabinet is installed; more specifi cally, be sure to always use the right PPE (especially gloves).

6.15 FOODSTUFFS SAFETY (PACKAGED PRODUCTS)

The refrigerator cabinet described herein is meant to be used to display packaged products. As such, it is not designed for direct contact between the foodstuffs and display surfaces. If the foodstuffs do accidentally make contact with the surfaces and for a rather long time, the product may be contaminated. Follow the guidelines on how to use the cabinet. If a product package breaks, remove it from the cabinet and clean, if necessary.



USE AND MAINTENANCE MANUAL

428000687037

6.16 REFRIGERANTS (where applicable)

	DESCRIPTION
R290	The refrigerant R290 is a gas that is compatible with the environment, but highly flammable . Pay close attention during transport, installation and that the destruction not to damage the refrigerant pipelines.
	IN THE EVENT OF DAMAGE: Keep flames or sources of ignition away from the appliance. Properly ventilate the premises for a few minutes. Turn the unit off, pull the plug. Inform customer support service. The more refrigerant containing an appliance, the greater must be the environment in which there is the unit. In areas too small, in the event of leakage can form a flammable mixture of air and gas. The volume of the room where the appliance is installed must be at least 19 m ³ for each cooling system present in the room.
	WARNING Maintenance must be performed by qualified personnel that has been to work with flammable refrigerants.
R600a	The refrigerant R600a is a gas that is compatible with the environment, but highly flammable . Pay close attention during transport, installation and that the destruction not to damage the refrigerant pipelines.
	IN THE EVENT OF DAMAGE: Keep flames or sources of ignition away from the appliance. Properly ventilate the premises for a few minutes. Turn the unit off, pull the plug. Inform customer support service. The more refrigerant containing an appliance, the greater must be the environment in which there is the unit. In areas too small, in the event of leakage can form a flammable mixture of air and gas. The volume of the room where the appliance is installed must be at least 17 m ³ for each cooling system present in the room.
	WARNING Maintenance must be performed by qualified personnel that has been to work with flammable refrigerants.
	The refrigerant R744 is a gas that is compatible with the environment. Pay close attention during transport, installation and that the destruction not to damage the refrigerant pipelines.
	IN THE EVENT OF DAMAGE: Keep away from the flame or ignition sources. Properly ventilate the premises for a few minutes. Turn the unit off, pull the plug. Inform customer support service.
	WARNINGThe refrigerant system is High Pressure.Do not tamper with the system, but call aspecialised and qualified technician before disassembly.Maintenance must be performed exclusively byqualified staff.

DIVA USE AND MAINTENANCE MANUAL 428000687037

ΕN



7. DISPOSAL OF WASTE MATERIAL

During normal operation, the appliance does not generate any environmental contamination. At the end of its life cycle, or if it is necessary to proceed to permanent decommissioning, we recommend following the procedures below:

DISPOSAL (User)



The symbol, applied to either the product or its packaging, indicates that the product should not be considered as normal domestic waste, but should be taken to a waste collection point for the recycling of electrical and electronic appliances. The correct disposal of this product helps to prevent potential negative consequences that might derive from inadequate product disposal. For detailed information about recycling this product, contact your council, your local waste collection service or the store where you purchased the product.

PROCEDURE FOR DISPOSAL and RECYCLING AT THE END OF APPLIANCE LIFE SPAN (Authorised bodies)

- Switch off the equipment and unplug the power supply cable.
- Remove the lamps (if installed). These should be disposed of separately.
- Remove the power units and the electronic cards. These should be disposed of separately.
- Remove all the independent parts (grids, casings, profiles, etc.) and group them according to shared features in order to access the heat exchangers, pipes, cables, etc. and be careful not to damage the cooling circuit.
- Remove all mobile parts (doors, sliding doors, glass parts, etc.) and group the various materials according to their features.
- Check the type of refrigerant on the plate positioned inside the counter; extract the refrigerant and dispose of it through authorised services.
- Disconnect the evaporator, the condenser, the compressor, the pipes and fans. These are made of copper, aluminium, steel and plastic and should therefore disposed of separately.
- On removal of all guards and the various components from the frame, separate the different types of material making up the appliance (plastic, sheet steel, polyurethane, copper, etc) and collect them separately.



All recyclable materials and waste should be processed and recycled by professionals, in compliance with the laws in the country in question.

The company responsible for recycling the materials should be registered and certified as a waste disposal service in accordance with the country in question.



Attention

Illegal disposal of the product by the owner will result in administrative sanctions as required by current laws.

Disposal of the product should comply with current laws on the disposal of coolant liquids and mineral oils.



Important

If the crossed wheelie bin sign is not present on the appliance, it means that the disposal of the product is not the manufacturer's responsibility. In this case, the Regulations regarding the disposal of waste in force are valid.



Additional information

Further information on the disposal of liquid coolant, oils and other substances is available on the safety data sheet corresponding to the substance itself.

In order to dispose of foamed assemblies, remember that the polyurethane foams used are CFC, HFC and HCFC free.

DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037



8. INSTALLATION

This manual supplies the information necessary for correct unpacking, procedures for positioning and connection to mains electricity.

8.1 STORAGE AND UNPACKING

The appliance, with or without the packaging, should be carefully stored inside warehouses or in areas away from the elements and direct sunlight, at a temperature between 0 and +40 °C.

The appliance should only be moved by qualified personnel operating forklift trucks, the power of which should be suited to handling the weight of the product. During said operation the appliance MUST placed on the special pallet supplied.



Unpack the appliance by removing the screws fixing it to the pallet. All packaging materials are recyclable and should be disposed of in accordance with local regulations. Please destroy "plastic" bags to prevent them from becoming hazardous to children (suffocation).

8.2 INSTALLATION - POSITIONING - ENVIRONMENTAL CONDITIONS



Attention

A dry room that can be ventilated is the suitable location for the appliance's installation. There should be a good air flow around the compressor/condensing unit. Therefore the area around the unit should not be obstructed by boxes or other objects. Position the appliance away from heat sources (radiators, stoves of all types, etc.) and away from the effects of continuous currents of air (e.g. caused by fans, air conditioning vents, etc.). If it is unavoidable to install near a heat source, use a suitable insulating plate, Also avoid exposure to direct sunlight; all of this causes the temperature inside the refrigerated compartment to rise with negative consequences on operation and energy consumption. Do not use the appliance outdoors and do not leave it exposed to rain.

8.3 ELECTRIC CONNECTION



Attention

Check that the network voltage matches the one displayed on the identification plate of the appliance, and that the power is adequate.

Check on the socket that the power supply voltage provides rated voltage ($\pm 10\%$) when you start up the compressor.

The plug should be directly connected to the electrical socket.

It is forbidden to connect the plug to the socket by means of multiple socket extensions or adaptors.

The plant power supply socket must be fitted with a disconnection device from the mains electricity (dimensioned to the load and in compliance with Standards in force), which guarantees complete disconnection in category III (3) over-voltage conditions and therefore protects the circuits against earth faults, overloads and short circuits.

Do not route the electricity cable in passageways.



Attention

Earthing is necessary and mandatory by law.

USE AND MAINTENANCE MANUAL



9. MAINTENANCE

ΕN

The **Staff in charge of the appliance** must control and respect the expiry dates for maintenance, given in the table below, calling the authorised **Technical After-sales assistance** when indicated.

	FR	REQU	JENCY				AUTHORI SED PERSONNEL
Depending on the Use and Necessity	Use and Necessity	Monthly	six-month	Annual	ORDINARY	EXTRAORDINARY	
AL SURFACES X	:				x		
IBLE INTERNAL PARTS X	:				x		
LY CABLE, RICAL SOCKETS			x		x		USER
EAL		x			x		
DENSING UNIT			x		x		
TING WATER COLLECTION TRAY X					x		
x				x	x		
DIL LEVEL			x		x		
			x		x		
CONNECTIONS			х		x		W
IPE COOLING SYSTEM			x		x		TECHNICAL ASSISTANCE SERVICE
S NS AND POWER			x		x		
E DRYING SPONGES			x		x		
ENT		1		1		x	
CING hermostat - etc)						x	
SUPPLY CABLE, PLUGS AND / OR ELECTRICAL	AL SO	оск	ETS			x	
							I
e it is mandatory to perform all electric	ric sa	safet	ty tes	sts in	agre	emer	nt with th

After all maintenance it is **mandatory** to perform all electric safety tests in agreement with the I EN 50106 Standard.

DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS



10. FAULTS - TECHNICAL AFTER-SALES ASSISTANCE

If the appliance is not working properly or stops working, **before contacting** the **Customer support centre**, check the following:

	THE APPLIANCE IS NOT WORKING			
CAUSE	SOLUTION	AUTHORISED PERSONNEL		
Blown protective fuse	Previously find the cause of the intervention of the switch, and then re-introduce the new fuse.			
The master switch is open	Close the master switch.	USER		
The plug is not inserted	Insert the plug.	USER		
Electric black-out	If the black-out should be prolonged, transfer the product into an appropriate cold storage container.			
THE II	NTERNAL TEMPERATURE IS NOT LOW ENOUGH	·		
CAUSE	SOLUTION	PERSONALE AUTORIZZATO		
Evaporator/s obstructed completely by ice	Carry out an additional defrosting cycle.			
Wrong setting temperature	Set the appropriate temperature.			
The appliance is affected by draughts or is exposed to direct or reflected sunlight	Remove any draughts and prevent any direct or reflected sunlight.	USER		
Insufficient cooling air flow rate of the air condenser	Remove anything that may affect air flow inside the condens- ing unit (paper sheets, cardboard, grids with an insufficient number of holes, etc.).			
Internal fans at standstill or with fans dama	ge			
Internal ventilation is too high		-		
Thermostat / Electronic control unit is not efficient	Replace the electronic control board. If the control unit is set up especially for must R290 refrigerant, it must only be replaced with an original replacement from ISA. Replace the temperature probes only after checking which of the two is not operating efficiently.	TECHNICAL		
Air condenser blocked by dust or dirt in general	Clean the condensing unit thoroughly. The air condenser or MAINTENANCE FREE, in particular heavy environments (eg presence of dust, the presence of excessive moisture, oiled vapours etc) in order to avoid performance loss, needs accurate cleaning.	ASSISTANCE		
Insufficient refrigerant load in the cooling system	TFind the cause behind the lower amounts of coolant and eliminate it. Top up the coolant. If necessary, empty the system before topping up.			
тне со	MPRESSOR DOES NOT START-UP OR OPERATES	-		
CAUSE	SOLUTION	AUTHORISED PERSONNEL		
No electric power supply to the appliance	Check if there is a power cut. Close the various switches on the power supply line.			
The power supply voltage is too low	Check that the network voltage of the power supply cable is 220V +/- 10%.	USER		
Temperature set too high	If the set temperature is higher than that of the air in the dis- play area, the compressor does not activate itself. Set a more suitable temperature if the current value is not low enough			
The pressure switch (if any) was activated at maximum pressure	Check the reasons why the pressure switch is operating at maximum pressure levels, such as: air condensing unit blocked, condensing unit fan stopped, ambient temperature too high, pressure switch broken.			

DIVA



10.1 ALARMS LIST (where present)

ALARM	DESCRIPTION	OUTPUTS	AUTHORISED PERSONNEL	
			Ð	
P1 E0	Broken thermostat probe. Compressor output according to "COn" and "COF parameters	 The alarm starts a few seconds after the probe breaks do seconds after the probe starts working again properly. We recommend checking the probe connections before recommended and the problem and t		
P2 E1	Broken evaporator probe. Set time for defrosting.	 The alarm starts a few seconds after the probe breaks do seconds after the probe starts working again properly. We recommend checking the probe connections before recommended and the problem an	•	
HA HI	High temperature alarm.	The alarm stops automatically on reaching the temperatuCheck programming.	ire set.	
LA LO	Low temperature alarm.	The alarm stops automatically on reaching the temperatuCheck programming.	ire set.	
EA IA CB	External alarm.	 The external alarm stops after the digital infeed is deacting automatically. The alarm is linked to the intervention of the pressure sw pressor circuit breaker, when present. 		
ETc RTF	Real time clock is broken.	Reset the clock.If the alarm does not stop, replace the clock.		
EE	Machine parameter error.	• The instrument is damaged. It must be replaced.		
EF	Operating parameters error.	• The instrument is damaged. It must be replaced.		

EN

USE AND MAINTENANCE MANUAL

428000687037

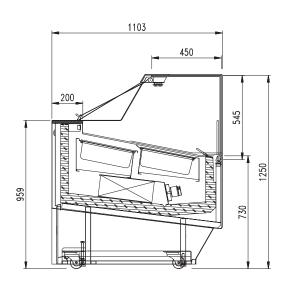


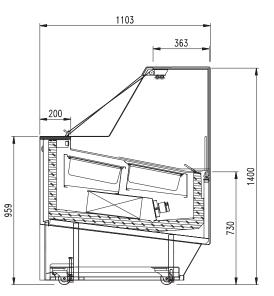
11. TECHNICAL SPECIFICATIONS

VG

H120







			120	170	170 COMBI	220	220 COMBI	AE 45	
			RV TB	RV TB	RV TB	RV TB	RV TB	RV TB	
Lenght		mm	1176	16	571	21	1835		
External dimensions	Depth	mm	1103						
	Height H120	mm	1257						
	Height H140	mm		1408					
Refrigeration					Ventilated (dou	uble ventilation)			
Defrosting					Revers	se cycle			
Cabinet capacity range		°C			-20	/ +2			
Climate class		N°				7			
Environmental condition	ns	°C / %RH			35	/ 75			
Product class					L1 (-16	/ -14 °C)			
Safety class (IEC EN 60)335-2-89)	N° / °C			5 / 43	± 2°C			
Refrigerant (GWP)					R404A	(3784)			
Power supply		V / ph / Hz	230 / 1 / 50			400 / 3 / 50			
Electrical in mut	Standard	W / A	1240 / 6	1240 / 6 1720 / 3 2700 / 4.2			1720 / 3		
Electrical input	Defrosting	W / A	2300 / 11	2950 / 4.9		6300	/ 8.5	2950 / 4.9	
Waight (not)	H120	Kg	300	375	385	470	480	378	
Weight (net)	H140	Kg	325	385	408	480	505	400	

DIVA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

ΕN

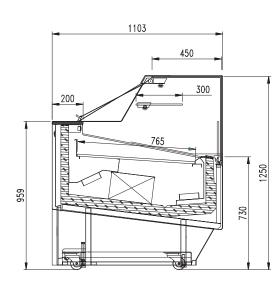
ISA

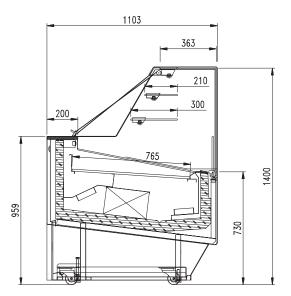
11. TECHNICAL SPECIFICATIONS

VP н120

ΕN







			120	170	220	AE 45		
			RV TN	RV TN	RV TN	RV TN		
	Lenght	mm	1176	1671	2166	1835		
External dimensions	Depth	mm		11	03			
External dimensions	Height H120	mm		1257				
	Height H140	mm	1408					
Refrigeration	Ventilated							
Defrosting			Off Cycle					
Climate class		N°	7					
Environmental condition	าร	°C / %RH		35 .	/ 75			
Product class			H1 (+1 / +10 °C)					
Safety class (IEC EN 60	335-2-89)	N° / °C	5 / 43 ± 2°C					
Refrigerant (GWP)			R404A (3784)					
Power supply		V / ph / Hz	230 / 1 / 50					
Electrical input	Standard	W / A	1240 / 6	1720 / 3	2700 / 4.2	1720 / 3		
Electrical input	Defrosting	W / A	2300 / 11	2950 / 4.9	6300 / 8.5	2950 / 4.9		
Waight (pat)	H120	Kg	295	375	470	368		
Weight (net)	H140	Kg	318	400	492	390		

DI VA

GELATO / PASTRY CABINETS

428000687037



11. TECHNICAL SPECIFICATIONS

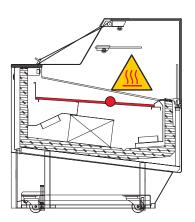
VP

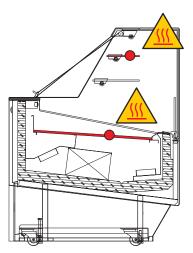
H120

• HIGH TEMPERATURE SURFACE

H140

- HIGH TEMPERATURE SURFACE
- HIGH TEMPERATURE SURFACE





DIVA

GELATO / PASTRY CABINETS

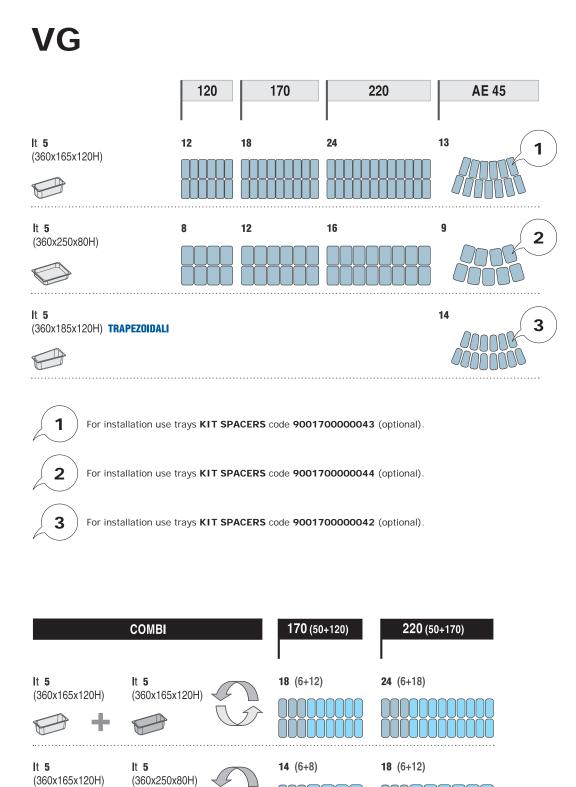
USE AND MAINTENANCE MANUAL

428000687037

FΝ



11.1 CONTAINERS ARRANGEMENT (OPTIONAL)



DIVA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037

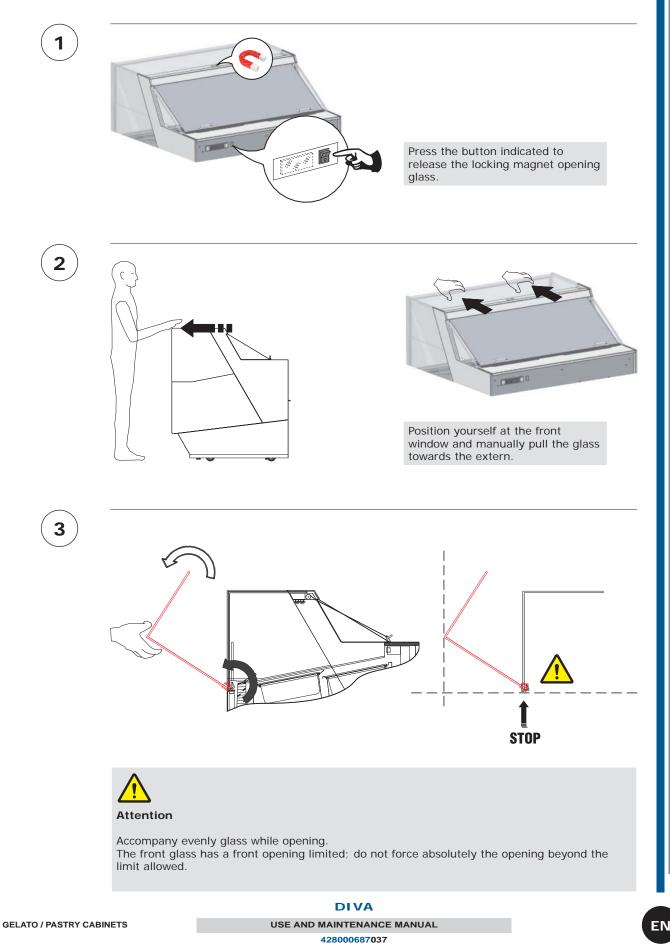
21

EN



11.2 GLASS FRONT OPENING

Manually open the front glass as shown below:



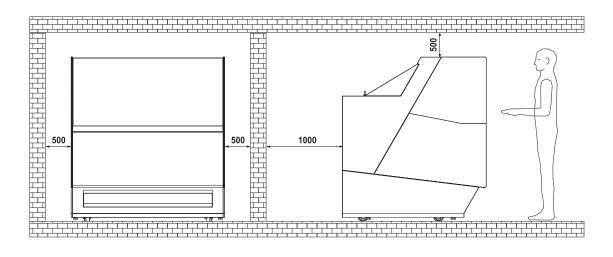


11.3 INSTALLATION



Attention

It is fundamental to respect the distances indicated (mm) for correct installation of the appliance.



11.4 LOAD LIMITS



Attention

It is fundamental **not to exceed** the load limits indicated in order not to alter the correct air circulation and thus prevent a high product temperature.



The limits given refer to a static load and evenly distributed. Are therefore excluded dynamic overloads due to loading operations violent, ranging absolutely avoided for safety reasons.

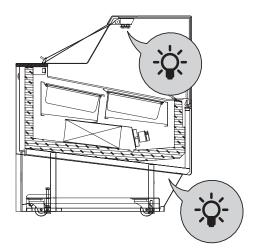


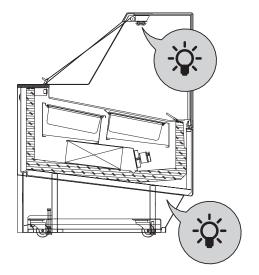
GELATO / PASTRY CABINETS

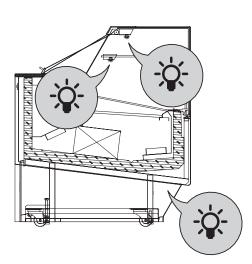
428000687037

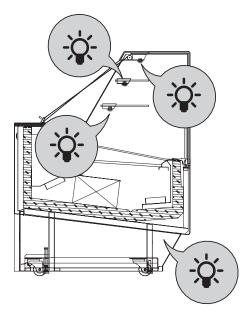


11.5 LIGHTING (LED)









ΕN



DIVA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

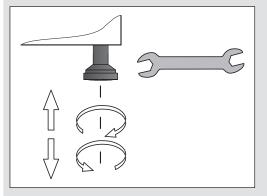


11.6 POSITIONING / LEVELLING



Warning

ADJUSTABLE LEVELING FEET The standard appliance is equipped with adjustable leveling feet in height.



After positioning it is **absolutely necessary** to level the appliance.

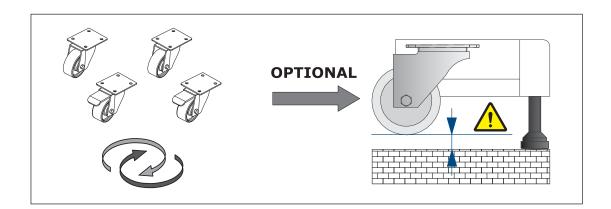


Warning

SWIVEL CASTERS (OPTIONAL)

The appliance may be equipped (only linear modules) with swivel casters to make it easier to move.

After it is positioned, the appliance must be stabilised on the floor by adjusting the feet until they do not rest on the wheels.





GELATO / PASTRY CABINETS

428000687037



11.7 OPEN / CLOSE SELF ROLLING CURTAIN

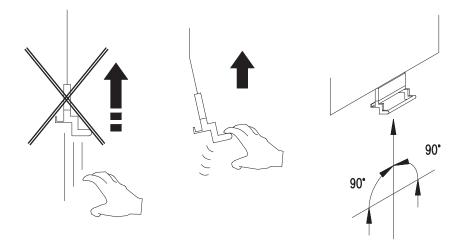
Open / close the self rolling curtain as shown in fi gure.



Attention

Scroll through the self rolling curtain without force and ensure complete / correct closure; not the complete / correct closure will cause the negatively affects performance of the equipment and on the excessive ice buildup on the inner walls.







11.8 MAX LOAD ON SHELVES



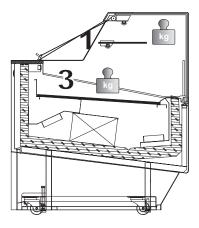
ΕN

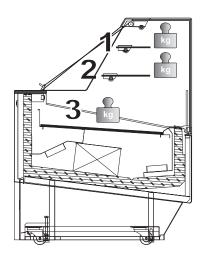
Attention

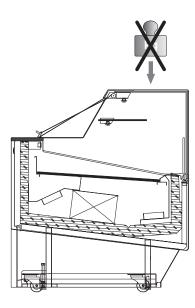
The load limits indicated for each shelf must be respected to avoid their deformation or breaking.

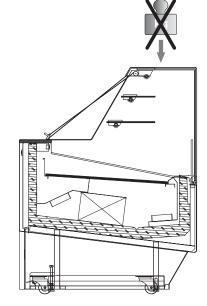


VP





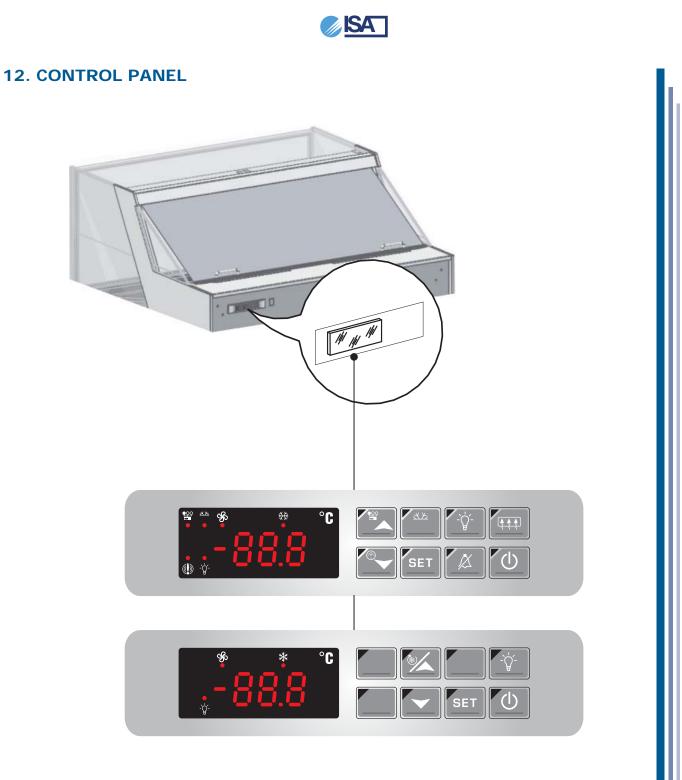




	120	170	220	AE 45
1	20	25	30	25
2	20	25	30	25
3	60	80	105	80

DIVA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS



DIVA

USE AND MAINTENANCE MANUAL

ΕN



12. CONTROL PANEL





The electronic control board is installed already programmed. Any changes to the control board settings can be carried out exclusively by qualified technical personnel.

START-UP

Plug the appliance in at the socket supplied by the customer, ensuring that the plug is fitted with an earth contact and that there are no multiple sockets connected to it.



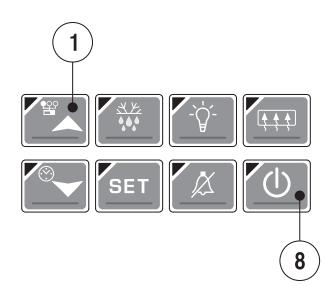
At the first start-up and after any period of inactivity longer than 8 hours without power (with the socket unplugged - button **"8"** off), you must **wait 1 hour and 30 minutes** with the refrigerating cabinet powered (socket plugged), before starting the compressor. At the first start-up and after a period of inactivity, the electronic control board could signal alarms (HI, HF,

At the first start-up and after a period of inactivity, the electronic control board could signal alarms (HI, HF, etc.).

The alarm can be silenced by pressing button **"8**" Set the electronic control board for 1 second. You can delete the alarm from the control board display be pressing the **1 button** HACCP for 5 seconds after the display has reached the operating temperature (setpoint).

Per accendere l'apparecchiatura inserire la spina nella presa di alimentazione; tasto "8" in ON.

The device automatically starts.



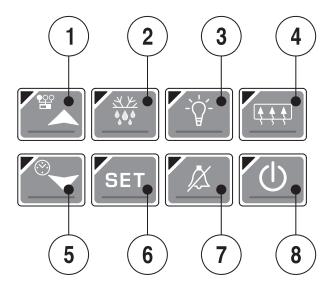
DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037



BUTTONS



UTTON	PRESSURE SINGLE BUTTON
	In program, it pages through the codes of the parameters or increases the value. If it is pressed for 3 seconds it allows access to the section menu.
	Holding it pressed in for 3 seconds starts the manuale defrost cycle. If pressed during display time, it allow the defrosting scheduled to be set-up.
- ˈdj´-	Turns the lights ON / OFF.
	Activate and deactivate the auxiliary port.
	In programming, it pages throught the parameters or decreases the values. If pressed for 3 seconds, it shows the current time and day and enables access to programming and time slots.
SET	View or modify the set point. In program select a parameter or confirm a value. If pressed during display time, the times and holidays can be set.
	Silence the buzzer.
	Turns the equipment ON / OFF.

DI VA USE AND MAINTENANCE MANUAL

428000687037

ΕN



BUTTONS

BUTTON	PRESSURE SINGLE BUTTON		
	TO SEE AND MODIFY THE SET POINT		
SET	 Press and release the SET key (6): the set point will be displayed immediately. The SET LED flashes. To change the Set value push the buttons (1) and (5). To memorize the new set point, press the SET button (6) or wait 15 seconds to exit programming. 		
Z	TO START A MANUAL DEFROST		
	Press the button (2) for more than 2 seconds.		
	ON/OFF FUNCTION		
	Press the button (8) the instrument shows "OFF" for 5 seconds and the LED ON / OFF switch lights.		
	In this configuration, the loads and all settings are disabled. To switch the instrument on, push the button again (8) .		
	The OFF condition can be excluded from the monitoring tool without generating any kind of alarm.		
	N.B.: In LIGHTS OFF key (3) and AUX (X) are active.		
	TO SEE THE CURRENT TIME AND DAY		
	 Press the button for 3 seconds (5). You will see the following messages: 		
	Hur (hour) Min (minutes) Day (day)		
	Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday		
	Press the button (5) or wait 5 seconds to display the normal temperature.		
	TO SET THE TIME AND THE HOLIDAYS		
	 Press the button for 3 seconds (5). You will see the hour and day. Pressing the SET key (6) will be able to set the hour, the minute, the current day and 		
SET	 Pressing the SET Key (6) will be able to set the hold, the minute, the current day and the three days of the week Holidays. To exit, press SET (6) + (5), when a parameter is displayed or wait 15 seconds without pressing any key. 		

BUTTON	PRESSURE COMBINED WITH OTHER BUTTONS
	TO LOCK THE KEYBOARD
	Hold down the buttons (1) and (5) for a few seconds until the message "POF" flashing.
	At this point the keyboard is locked: it is only possible the viewing of the set point, the maximum and minimum temperature.
	TO UNLOCK THE KEYBOARD
	Hold down the buttons (1) and (5) for a few seconds until the message "POn" flashing.

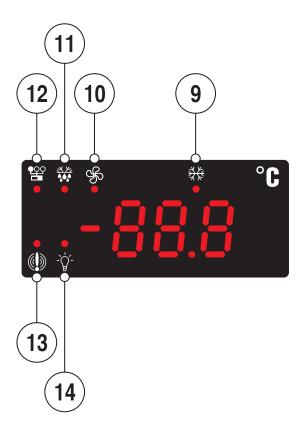
EN

GELATO / PASTRY CABINETS

428000687037



LED



LED		SIGNIFICATION	
9	₩	ON: Solenoid valve activated BLINKING: Programming phase (blinking togheter with LED	
10	S	ON: Fan on BLINKING: Programming phase (blinking togheter with LED 꽃갽)	
11	₹ ₹	ON: Defrost activated BLINKING: Dripping time in process	
12	● ○○ ■	ON: Keyboard in "ALL" mode BLINKING: Keyboard in RVM mode (remote control)	
13		ON: Alarm signal In program "Pr2" indicates that the parameters is also present in "Pr1"	
14	-`॑॑॑	ON: Lights on	

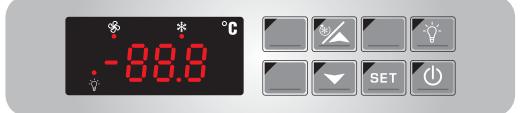
GELATO / PASTRY CABINETS

DI VA USE AND MAINTENANCE MANUAL

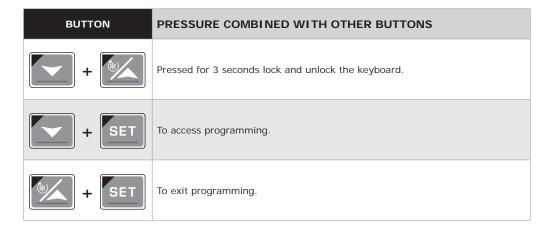
428000687037

ΕN





BUTTON	PRESSURE SINGLE BUTTON
SET	To view or change the set point. In programming mode it selects a parameter or confirm an operation. If pressed for 3 seconds while the maximum or the minimum temperature reset.
	To see the maximum temperature reached. In programming it scrolls the parameter codes or increases the value.
	To see the minimum temperature. In programming it scrolls the parameter codes or increases the value.
-`\	Turns the lights ON / OFF.
0	Turns the equipment ON / OFF.



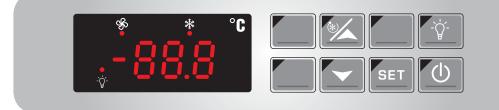
DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

428000687037

ΕN





TO SEE THE MIN TEMPERATURE

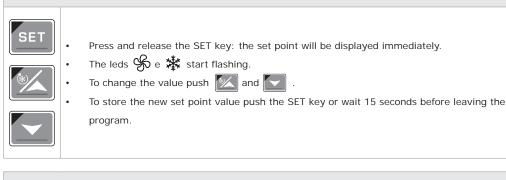
- Press and release the button.
- You will see the message "Lo" followed by the minimum temperature.
 - Press the button or wait 5 seconds to display the normal temperature.

TO SEE THE MAX TEMPERATURE



- Press and release the button.
- You will see the message "Hi" followed by the maximum temperature.
- Press the button or wait 5 seconds to display the normal temperature.

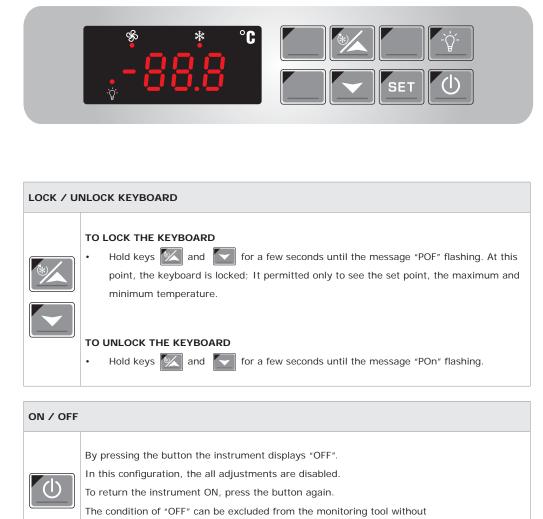
TO SEE AND MODIFY THE SET POINT



TO DELETE STORED TEMPERATURE







generate no alarm type.

ΕN



13. CLEANING

EXTERNAL	
STAINLESS STEEL	Only use warm water and non-aggressive detergents and then rinse and dry using a soft cloth.
ACRYLIC OR POLYCARBONATE	Wash with lukewarm water, using a soft cloth or a chamois cloth. Do not use detergents, alcohol, acetone or solvents. Do not use abrasive cloths or sponges.
GLASS	Only use products specifically designed for cleaning glass. We do not recommend using tap water, which may leave calcium deposits on the surface of the glass.

INTERNAL

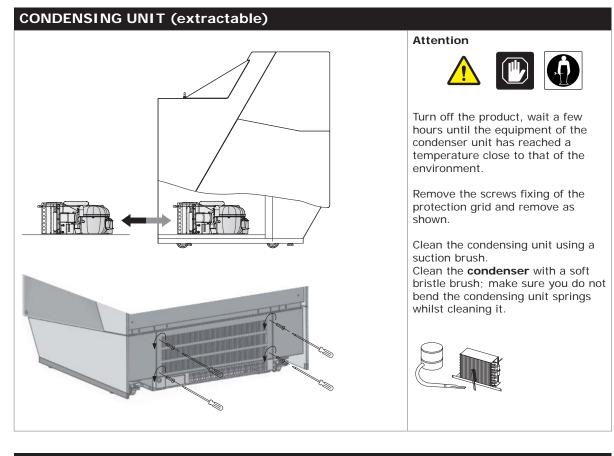
Attention

Do not scrape the ice from the walls with pointed tools, the surfaces will be ruined. Do no use high pressure appliances (e.g. steam generators).

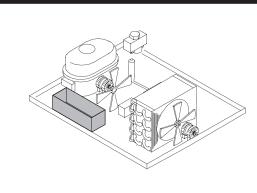
- 1. Remove the product contained in the refrigerated compartment and place it immediately in a special refrigerator conservative to ensure proper storage.
- 2. Turn off the equipment.
- 3. Remove accessories manually removable (eg. Sliding, grills, ice cream containers, etc).
- 4. Wait at least 4 to 6 hours for the possible presence of ice on the evaporator is fully dissolved before proceeding with cleaning of 'equipment. We suggest in this regard, you wait for the next day to make sure that the defrosting is completely done. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 5. Remove (if present) the drain plug of the tank bottom to drain the defrost water.
- 6. Clean the side panels and the bottom of the tank using a mild detergent, warm water and a cloth or sponge. Do not use sharp tools. Rinse thoroughly and dry with an absorbent cloth.
- 7. If the equipment was joined to a floor drain, slide lukewarm water containing a sanitizing solution suited to the specific application. The amount of solution to be used should be such as to ensure a perfect removal of any residual product and proper sanitation along the entire path of the drainage.
- 8. If the equipment is not joined to a floor drain, follow the procedure referred to above. The rinse water collected in the tank will be positioned inside the base of the apparatus. Proceed also to cleaning and sanitizing of the drip tray.
- 9. Fit the accessories that were removed (step 3).
- 10. Turn on the equipment and allow to cool on the bench for at least 2 hours or until it reaches the desired temperature before reintroducing foods.



13. CLEANING



DEFROST WATER COLLECTION TRAY (if present)



Attention

Clean based on use and as needed and in certain environmental conditions (e.g., high humidity, low environmental temperature, presence of dust, etc.) in order to avoid the incorrect and complete evaporation of the water and/or the presence of unpleasant odours.

Sanitize the tray with specific products.

DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS



14. PROLONGED APPLIANCE SWITCH-OFF

- Remove the product contained in the cabinet and put it immediately in a relevant cold storage container in order to guarantee correct preservation.
- Open the equipment and wait for it to reach room temperature and then clean it.
- Leave the door/sliding panels open by 2-3 cm so as to guarantee circulation of the air and prevent the formation of mould and bad smells inside the appliance.
- The appliance, with or without the packaging, should be carefully stored inside warehouses or in areas away from the elements and direct sunlight, at a temperature between **0** and **+40** °C.

DIVA



Attachment 1 - DECLARATION OF CONFORMITY

DECLARATION OF CONFORMITY

We: ISA S.r.I.

Via del Lavoro, 5 - 06083 - Bastia Umbra (PG)

declare under our own responsibility, that the product:

Product: **DIVA**

Serial number:

To which this declaration refers, is in compliance with e following:

MACHINERY SAFETY

General electric safety Standard EN 60335-1: 2012-01+Modifications A1. Particular requirements for commercial refrigerating appliances EN 60335-2-89/Ed.2010. Standard for Measuring Electromagnetic Fields (EMF) of Electrical Appliances EN 62233:2008, Directive 2006/95/EC of the European Parliament and the Council of 12th December 2006 on the harmonisation of the Laws of Member States relating to electrical equipment for use within certain voltage limits EN 62471/Ed.2009 Photo-biologic safety of lamps and lamp systems

ELECTROMAGNETIC COMPATIBILITY (EMC)

On the basis of the construction evaluations and test results the equipment under test is in compliance with the following standards CEI EN 55014-1 (CEI 110-1) "Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus". Part 1: Emission "Fifth Edition Technical File 9159 (January 2008) with amendment A1 Technical File 10790 (October 2010) and amendment A2 Technical File 11786 (February 2012) and CEI EN 55014-2 (CEI 210-47) "Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus. Part 2: Immunity - Product family standard" First Edition Technical File 4788 - (October 1998) with amendments A1 Technical File 6577 (August 2002) and amendment A2 Technical File 9942 (August 2009), CEI EN 61000-3-2 (CEI 110-31) "Electromagnetic Compatibility (EMC) - Part 3-2: Limits for harmonic current emissions (equipment input current ≤ 16A per phase)." Technical File 8802 (April 2007) IV Edition with amendment A1/A2 Technical File 11514 (September 2011) and CEI EN 61000-3-3 (CEI 210-96) "Electromagnetic Compatibility (EMC) - Part 3: Limits Section 3: Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16A." II Edition Technical File 13414 (March 2014).

PRESSURE EQUIPMENT DIRECTIVE (PED) 97/23/EC

As the equipment falls into a class lower than I, it is excluded from the PED's application field (art.1 par.3.6)

FOODSTUFF COMPATIBILITY

Regulation (CE) N.1935/2004 of the European Parliament and of the Council dated 27 October 2004 Regulation (CE) N.2023/2006 of the Council dated 22 December, Directive 2008/39/CE of the Council dated 6 March 2008 Directive 2007/19/CE of the Council dated 30 March 2007 Directive 2005/79/CE of the Council dated 18 November 2005 Directive 2004/19/CE of the Council dated 10 March 2004 Directive 2004/1/CE of the Council dated 6 January 2004 Regulation (UE) 10/2011 of the Council dated 14 January 2011

ROHS and WEEE

Directive 2011/95/EC of the European Parliament and of the Council of 8th June 2011 Directive 2002/96/EC of the European Parliament and of the Council of 27th January 2003

REACH

Regulation (CE) n. 1907/2006 of the European parliament and council dated 18 December 2006 concerning the recording, evaluation, authorisation and restriction of the chemical substances (REACH), which establishes a European Agency regarding chemical substances, which modifies the Directive 1999/45/CE and that repeals the Regulation (CEE) n. 793/93 of the Council and the regulation (CE) n. 1488/94 of the Commission 91/155/CEE, 93/105/CE and 2000/21/CE

SUBSTANCES THAT REDUCE THE OZONE LAYER

Regulation (CE) N. 1005/2009 dated 16 September 2009 (Official Journal (OJ) of the European Union 31/10/2009 L286) According to the requirements set by Directives: 2006/95/EC, 2004/108/EC, 2006/42/EC, 97/23/EC

The person authorised to draw-up the Technical Folder is Mr. Minelli Maurizio (Technical Department Manager) Via del Lavoro 5 - 06083 Bastia Umbra (PG)

Bastia Umbra: **06** / **06** / **2015** (place and date of issue)

Minelli Maurizio

Jull Mouria

DI VA USE AND MAINTENANCE MANUAL

GELATO / PASTRY CABINETS

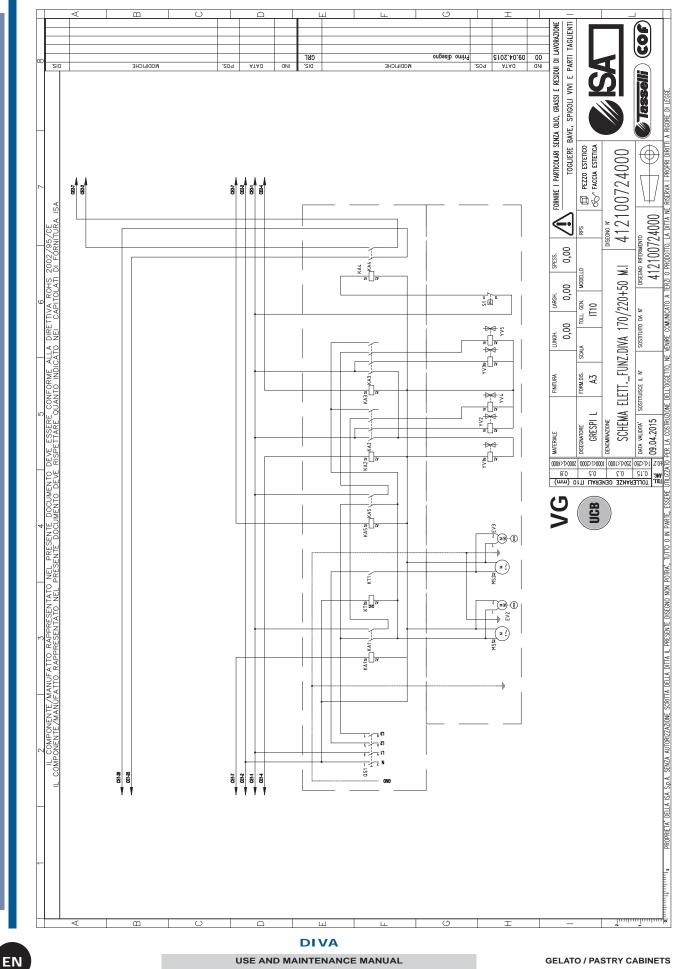
428000687037



Attachment 2 - WIRING DIAGRAM - 412100724000 - 1/2

	O M 0 0 0 0 0 0		ИВ БУЦУ БОЗ' 400 ЦЕЮНЕ 00 00'04'5012 БУЦУ 602' MODILICHE	
E PARTINE E PART	TATURE PROBE TING PROBE DNIC CONTROL BOARD DNIC CONTROL BOARD STING RESISTOR WORKING SURFACE ATING RESISTOR FRONT GLASS GLASS SIDE GLASS SIDE GLASS SIDE ATOR FAN	CONDENSER FAN CONDENSER FAN LUGHT FUSE FUSE HEATING RESISTOR DEFROST FUSE LED POWER SUPPLY LED LAMP FD LAMP	HI3 LED LAWF K1 COMPRESSOR RELAY K1 COMPRESSOR RELAY K1 DELAY RELAY M31 COMPRESSOR RELAY M32 COMPRESSOR 1 M32 COMPRESSOR 2 M31 NOWTCH REP1 REPEATURE 31 PRESSUR SWITCH S01 MICROSWITCH 301 MIC	ESS CONNECT PARTOCOL 0,00 0.00 TOGUIRE TOGUIRE 0,00 MSS TOGUIRE TOGUIRE 0,00 MSS MSS TOGUIRE 0,00 MSS MSS TOGUIRE 0,00 MSS MSS TOGUIRE 000 MSS MSS MSS 000000 LA MITA MSSENAL
			MOTUBED MOT	

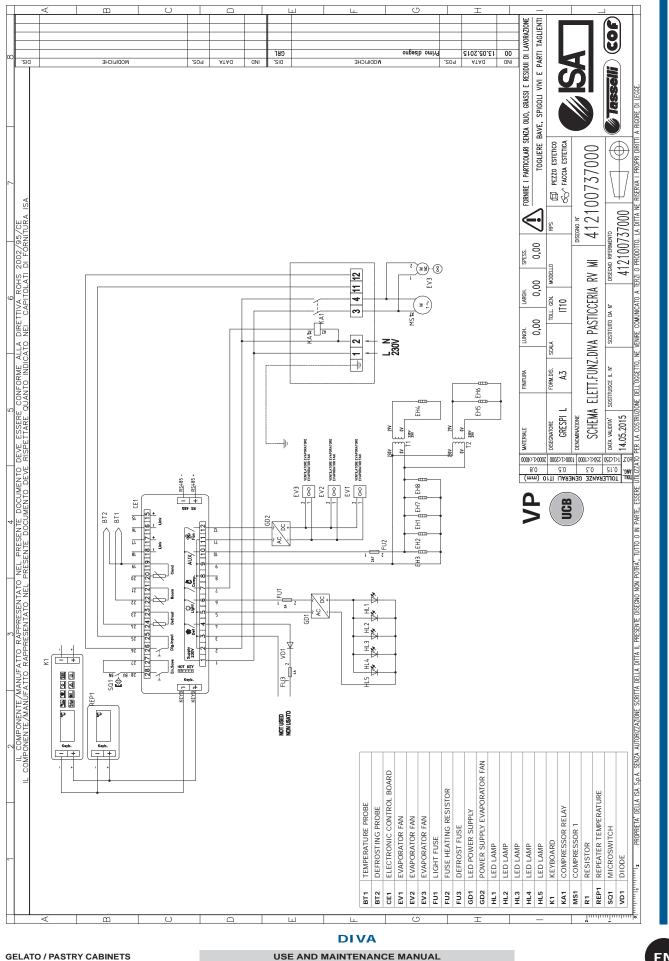




Attachment 2 - WIRING DIAGRAM - 412100724000 - 2/2



Attachment 3 - WIRING DIAGRAM - 412100737000



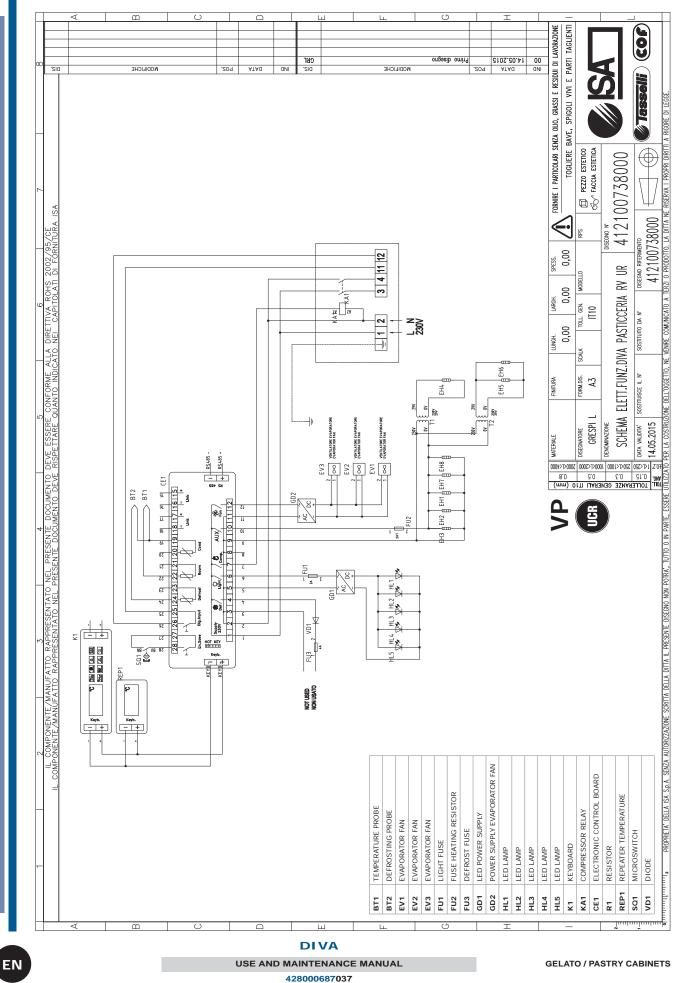
GELATO / PASTRY CABINETS

428000687037

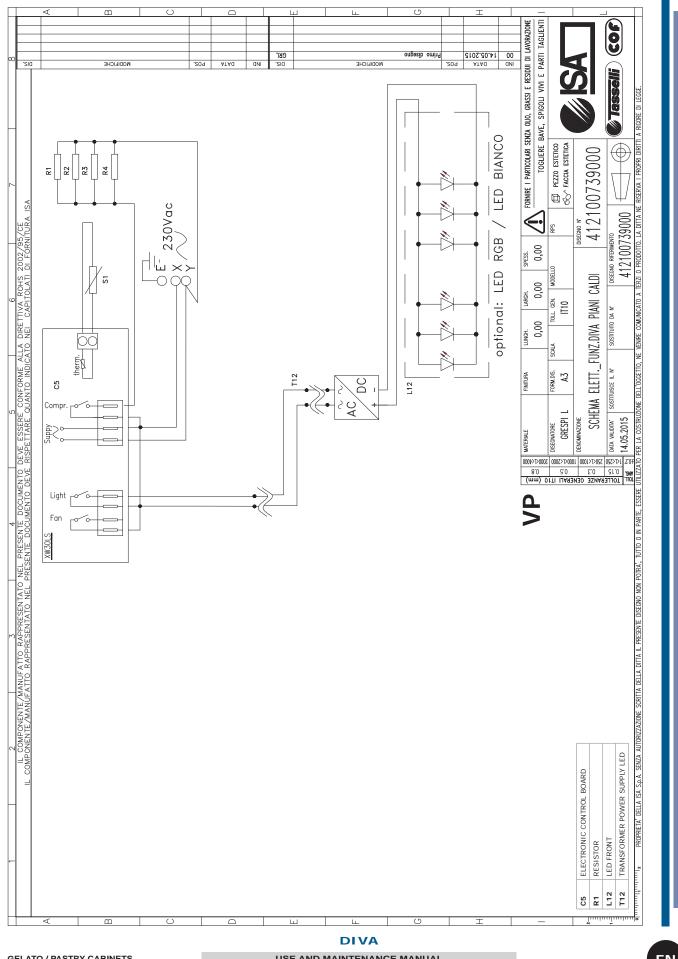
ΕN











Attachment 5 - WIRING DIAGRAM - 412100739000

GELATO / PASTRY CABINETS

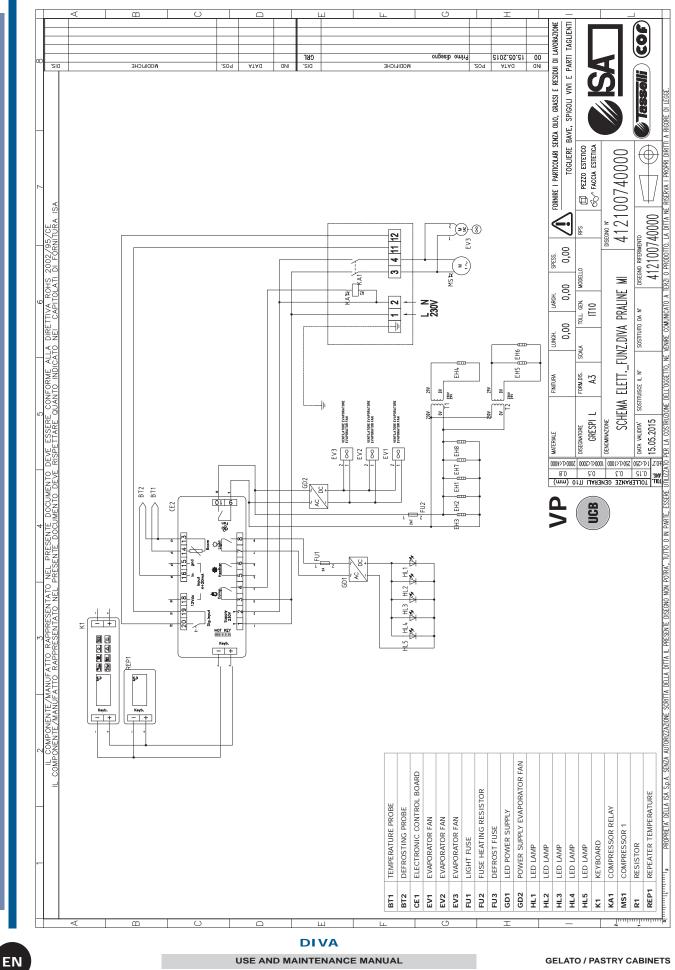
USE AND MAINTENANCE MANUAL

428000687037

ΕN

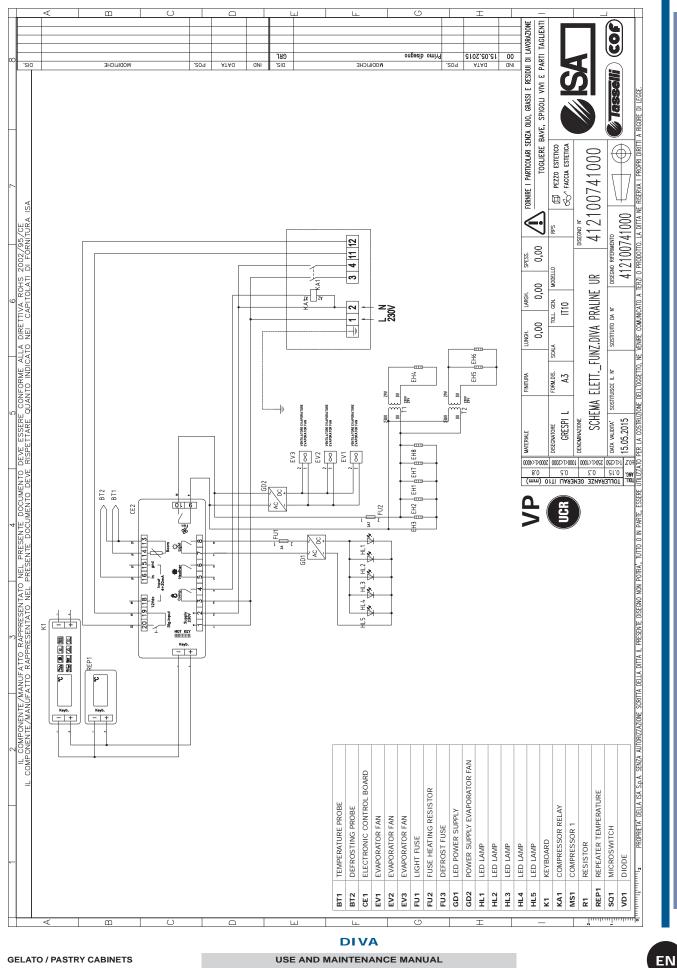


Attachment 6 - WIRING DIAGRAM - 412100740000









GELATO / PASTRY CABINETS



ISA S.r.I. Via del Lavoro, 5 06083 Bastia Umbra Perugia - Italy Tel. +39 075 80171 Fax +39 075 8000900

www.isaitaly.com