Instruction Manual	N.º MNS00010.03

		N.º MNS00010.03

SNACK REFRIGERATED CUPBOARDS / GOURMET / CATERING ABF

INSTRUCTIONS MANUAL	N.º MNS00010.03

INDEX **Page**

Note

First we want to thank your preference for our refrigerated equipment, which fulfils all the Directives and Standards applied and will meet for sure, your expectations and satisfy your needs.

1. - Reception

Upon receiving the equipment, please verify carefully if the package is intact and was not subject to any damage during transportation.

After it has been unpacked please confirm that there is no component missing and if the characteristics and the condition correspond to the specifications in the purchase order.

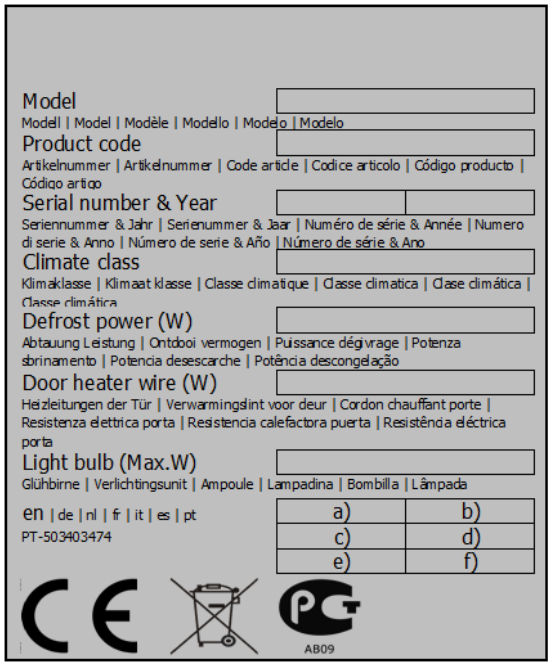
This equipment has been created to work at a 4 climatic class (30ºC room temperature, 55% Hr).

The installation, maintenance and any other interventions, should be carried out by specialised and authorised technicians. The manufacturer declines any responsibility and is not obliged to cover the guarantee, should these conditions not be respected.

It should be remembered that our continuing research in technological improvements, could mean that alterations have been made in the characteristics as indicated without prior warning.

2. - Identification Plate

Our models contain, on the top of the panel control, a plate showing the data considered to be of most importance. This refers to the name of the MODEL, the SERIAL NUMBER and YEAR, which is fundamental information in any consultation with the manufacturer.



Legend	
a) Voltage (V)	b) Frequency (Hz)
c) Current (A)	d) Power (W)
e) Refrigeration gas (ASHRAE)	f) Gas capacity (g)

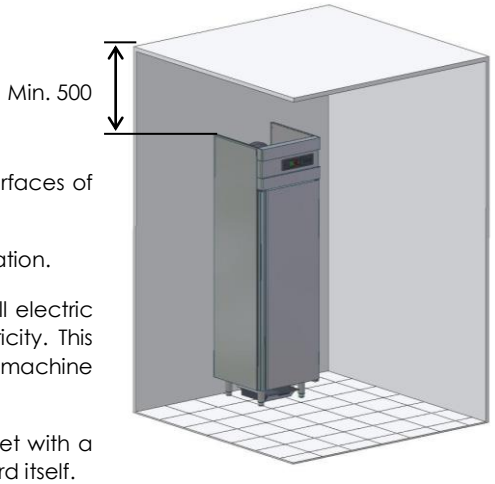
The European directive on Waste from Electrical and Electronic Equipment (WEEE) specifies that, at the end of its life cycle, the equipment and all of its components, subassemblies and consumable materials should be sent separately for treatment for it to be destroyed, recycled or reused. Do not put equipment with this symbol together with unseparated urban waste.

3. Recommendations for Installation

3.1 - General Notes

Although the construction and operation of every cupboard is controlled on the factory floor, this does not invalidate the possibility that damage may be caused during transportation. Thus upon reception we advise that the general condition of the cupboards should be verified.

3.2 - Placement



- Remove the packaging or pallet with care so as not to damage the surfaces of the equipment.
- With a pallet-lifter, lift the refrigerating cupboard and take it to the place for installation.
- Remove the protective plastic from the outside. This operation could cause small electric shocks, but which are of no consequence, as they involve merely static electricity. This inconvenience can be reduced or eliminated by always having a hand on the machine or connecting the earth wire to the outer packaging.
- Once the cupboard has been placed in position, remove the packaging or pallet with a chisel and hammer, paying attention so as not to damage the feet or the cupboard itself.
- It is advisable to place the cupboard away from any possible heat sources (like heaters) and of the sunlight.
- Do not cover or obstruct the cupboard top - must be guarantee free space to this area, assuring a good air circulation.
- In order to ensure a proper operation of the cupboard, it should always be on the level. Small differences in level can be compensated by regulating the feet.
- A tray must be put in the lower part of the cupboard, and should be emptied out on a regular basis.

3.3 - Installation

Installation should be carried out with the following standards always being borne in mind:

- Regulations referring to the construction of the buildings and fire-precautions.
- Regulations in force concerning accident prevention.
- European Union Standards which may be in force.
- The cupboard is supplied with a plug in accordance with current standards of practice and with an electricity supply power cable according to the regulations with a length which is sufficient to allow connection to the electricity current.

- The electrical socket should be easily accessible and organised so that maximum consumption is available (see data from the Table of Technical Terms). The socket should be EARTHEN.
- Never use plugs or sockets without earth, nor use adapters or extension wires.
- For direct connections to the network, a fuse switch should always be installed in accordance with international regulations.

3.4 - Substitution of the Electricity Supply Cable

- Pull the power cord of the plug.
- Loosen the fix-switch for the cable.
- Take out the conductors loosening the terminals and substitute the cable with another which at least has the characteristics of the next Technical Data Board.

Power cord:	
- type	HO5VVF
- Nominal section	3 x 1.5 mm2
- Manufacture code (normal)	43001005
(England)	43001003

- Ensure that the supply cable is not subject to traction and that it does not contain coils or knots which could create heat.

The manufacturer declines any responsibility both for the operation, and for damage or losses caused, which result from lack of observing recommendations in this instruction manual.

4. Recommendations for the User

Refrigerated cabinets were conceived in order to conserve food during short periods of time and for food products in general.

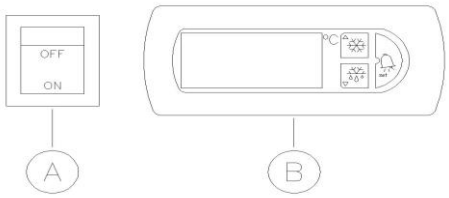
In order to ensure that the machine is operating properly it is necessary to follow the following instructions:

- Children should be supervised to ensure that they do not play with the device.
- Avoid as much as possible the opening of doors;
- When placing foods, ensure that there is good natural air circulation inside the cupboard;
- Do not place heated foods inside the cupboard;
- Do not use pointed objects to remove ice - that could damage the evaporator and be dangerous to health and environment.
- Cover the foods with a protection to avoid damaging the evaporator.
- Do not load the shelves with more than its maximum load capacity (20 Kg).
- Place some crushed ice into the containers to keep fish humidity (only for Snack Fish Cabinet X3).
- If you do not fallow the advises above, there will be an increase of electrical energy.

4.1 - Starting- up

Ensure that the plug has been introduced correctly into the socket or that the switch for the cupboard has been connected.

Then connect the cupboard, which involves – see also the enclosed electronic controller data shit:



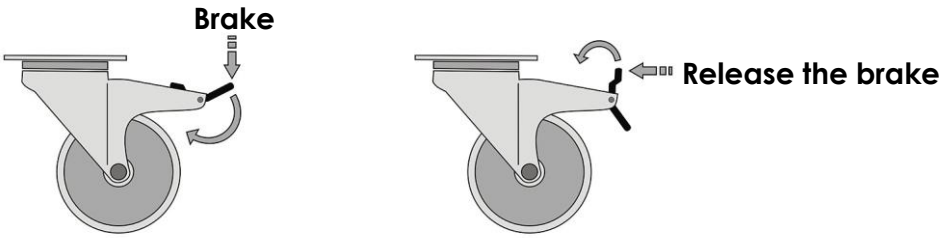
A - ON / OFF

B –ELECTRONIC CONTROLLER – Thermostat

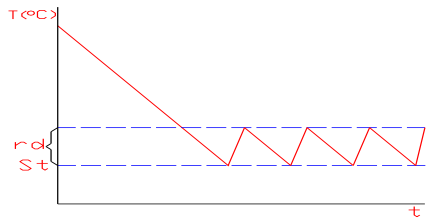
⇒ Press button "A", placing it on "ON", the green light will light up and shall confirm the connection, attend, and at the same time, the display will flash for a few seconds until it indicates the inside temperature.

⇒ Temperature regulation is carried out automatically by electronic thermostat "B".

4.2 – Brake working instructions (option for M8 and N1)



4.3 – PJ microprocessor instructions



St - set point

Rd - Differential

4.3.1 Definitions

Set Point – The lowest temperature in °C inside the counter.

Differential – Interval of temperature in °C for the working of the counter.

4.3.2 Change of the SET POINT (inside minimum temperature of the cabinet)

1- Press the key for 1 second to display the value of the SET POINT ;

2 – After some time the preset value blinks;

3 – Use the key or to increase or decrease the value;

4 –Press for 5 seconds to confirm the new value.

4.3.3 Change of the DIFFERENTIAL

1- Press for 5 seconds, it shows PS;

2 – Press the key or till the parameter rd;

3 – Press the key to display the value of the parameter;

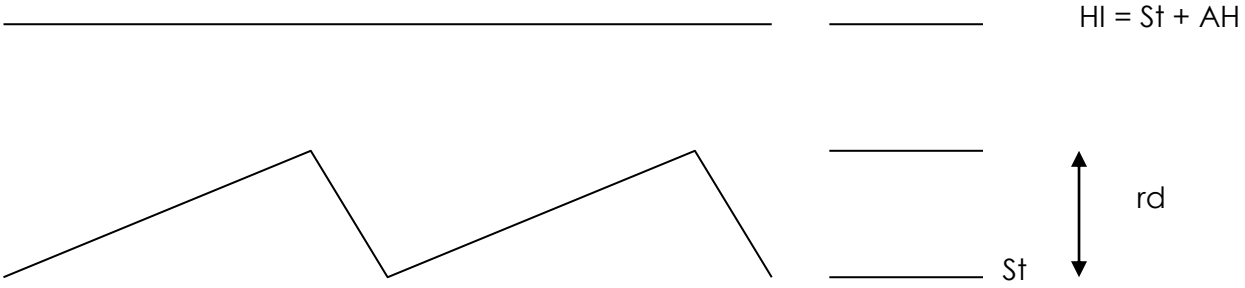
4 – Press the key or to change the value;

5 – Press the key to confirm temporarily the new value and display the parameters code;

6 – To memorise the new value press the key for 5 seconds.

4.2.4 Configuration for HACCP control on the refrigerated equipment with PJ controller + module:

St - set point – Working temperature	**tu** – day of the week
rd – Temperature differential	**th** – hour
AH – Highest temperature level allowed without alarm	**t'** – minutes
AL – Lowest temperature level without alarm	**tr** – period of delay of HACCP alarm
Ad – Delay of temperature alarm	**to** – global reset of the HA and HF alarms



Possible configuration for HACCP control on the refrigerated equipment with PJ controller (each user must program the controller according to the specifications defined by him for each unit):

St = 0

rd =3

AL =3 (the LO alarm trips at –3°C)

AH =8 (the HI alarm trips at 0+8=8°C)

Ad = 30 (30 min delay on the alarms)

tu =4 (Thursday, Monday would be 1)

th =16 (16 hours)

t' = 23 (minutes)

tr =45 (45 min after the alarm being tripped the HACCP begins to record)

Day, hour and minutes when programming

4.3 - Defrost

The cupboard defrost automatically. When this process starts the sign lights up. Following the deferring process the same sign switches itself off automatically.

Should it be necessary (excessive ice in the evaporator), it is possible to carry out a further defrosting process (besides those already programmed). In order to do this press button for a period of 5 seconds; at the end of this further cycle the timetable programmed is re-established.

It is advisable that following defrosting the doors are not opened so as to allow the temperature level to be reached more rapidly.

The defrost and condensation waters are channelled to a pan placed under the cabinet, where they are automatically evaporated (in models that do not evaporate automatically, this tray should be emptied regularly).

4.4 - Cleanliness

In order to ensure perfect hygiene and conservation, it is recommended that the following regular and daily cleaning procedures are adhered to:

- Careful and regular cleaning of the surfaces using a damp cloth.
- A neutral detergent and water should be used, totally avoiding those which are chlorine-based or are abrasive.

- Wash down with pure water and dry with care.
- The use of water-pressure jets is not recommended, in particular in the direction of the compressor.
- Cleaning of the drainage tables is recommended and verification of the existence or not of items or residue which may obstruct the flow of the condensation water.

4.5 - Maintenance

In order to ensure long life and correct operation of the refrigeration system, regular maintenance of the condensation should be carried out, as follows:

- Disconnect the cupboard from the electric current, by taking out the plug.
- Vacuum or lightly brush the condensation, according to the track direction.

4.6 - Prolonged lack of Use

When prolonged periods with lack of use are predicted, the following measures are recommended:

- Disconnect the cupboard from the electric current;
- Remove completely the food produce;
- Carry out any maintenance operations;
- Leave the doors slightly open so to avoid odours.

4.7 - Irregularities

Should any irregularities in the operation be detected, before calling the technical services, ensure that:

- The main switch is lit;
- The doors close correctly;
- The equipment is not placed near to any heat source;

- The condenser is clean and the ventilator motor is operational;
- There is not too much ice in the evaporator.

Should these inspections be negative, it is advisable to remove what is placed within the cupboard, disconnect it from the electricity network and request assistance from the nearest technical services available.

Note: Maintenance should be carried out by specialised technicians and the use of non-original parts allow that the manufacturer withdraws any responsibility and cancels the guarantee.