

# OPERATION INSTRUCTIONS FOR ICE CREAM CONSERVATORS WITH SLIDING GLASS LIDS



## Operation instructions for Ice Cream Conservators with sliding glass lids

Congratulations with your new Ice cream Conservator. We feel certain that it will be very useful to you for many years ahead.

Many years of experience in the manufacturing and distribution of Ice cream Conservators has lead to the development of wide range of merchandisers, enabling us to meet your demand anywhere on the world for cooling and freezing equipment.

All our Conservators, freezers and coolers are manufacturing taking the environment into consideration to the highest degree possible. We use only 100% CFC free insulation foam and refrigerant, still maintaining an uncompromising attitude to the freezing and cooling performance.

Our model range of Ice cream conservators with sliding glass lids has been specially designed to conserve ice cream and frozen foods regarding the performance and safety according to the International Standards.

To obtain optimal benefit from your Ice Cream Conservator, please read following instructions thoroughly and act accordingly.



#### WARNING !

- Only for R600a and R290 refrigerant cabinet
- This Refrigerator containd R600a or R290 flammable refrigerant. Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in (IEC/EN 60335-2-89:2002)
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer (IEC/EN 60335-2-89:2002)
- Do not damage the refrigerant circuit (IEC/EN 60335-2-89:2002)
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer (IEC/EN 60335-2-89:2002)
- Appliances which use flammable insulation blowing gases, instructions shall include information regarding disposal of theappliance (IEC/EN 60335-2-89:2002)
- In order to reduce flammability hazards the installation of this appliance must only be carried out by a suitably qualified person (IEC/EN 60335-2-89/A1:2005)

# Installation

- Check whether the conservator has been damaged during transportation. If yes, contact your dealer immediately.
- Place the conservator on a plane surface min. 100mm Away from any walls, do not place the conservator close to strongly heat-emitting sources, and do not expose it to direct sunlight.
- The conservator has been cleaned from the factory but we recommend you to clean it again using a solution of one teaspoon of sodium bicarbonate to 0.5 liter warm water. Do not clean the glass lid with powder or scrabbing detergents.

This appliance equipped with a non-revireable plug. If the plug does not fit with the socket you have to call the service or appointed skilled people.

Skilled persons may only make this installation of a new plug.

During the production, we don't use materials which contain CFC and asbestos. We use compressor oil which doesn't contain PCB.

WARNING: This appliance must be earthed!

Please note that a cut off plug is not a toy for children and it must never be inserted in a socket.

Plug the mains lead into a socket which will supply the voltage indicated on the rating plate. In Europe usually 230V/50Hz. and U.K. 240V/50Hz.

Never use extension cable because it can result in a low voltage and give poor starting conditions for the compressor. We recommend min 1 mm2 wires for extension cables.

If there is any doubt about the correctness of the installation, we recommend that it should be checked by a qualified electrician.

#### Control panel

As a standard the Ice Cream Conservator is not equipped with a control panel to keep the front of the cabinet free for the customers branding.

The thermostat is located behind the louvered plate, which covers the access to the compressor compartment at the and of the cabinet. The louvered plate is fixed with 4 Philips screws, which has to be taken away by a screw driver if you want to adjust the thermostat. The thermostat much only be adjusted by a skilled person because of the location in the compressor compartment.

• Thermostat is controlling the temperature in the conservator. To decrease the temperature, turn the thermostat button clockwise. We advise you to fix the thermostat knob in the middle, if the ambient temperature is +25 to +30 "C. As a standard the thermostat is adjusted at position 4 which will give an average temperature of -18°C at load limit.

#### DEFROSTING

It is advised to defrost the freezer at least each second month. Defrosting is necessary when ice thickness reaches to about 5mm. In connection with the defrost it is recommended to clean the internal surfaces of the ice cream conservator.

 As time goes frost will build up in certain areas, i.e. on the sides just below the glass lids and especially on the sides where the two sliding glass lids cover each other. This frost should be scraped away periodically using a wooden or plastic scraper or a stiff bristle brush. Never use metal or sharp instruments as the interior surfaces of the ice cream conservator may be damaged.

### Defrost and cleaning, each second month

- Unplug the conservator.
- Take the Ice cream out and store it in another freezer or wrap the ice creams properly and put it in a refrigerator but only for a short time.
- Leave the lid open.
- Use the plastic ice scraper to take away the ice from the inner liner. Never use sharp tools or knives. This process may be fastened by careful use of a hair dryer or by means of a tub of hot water placed at the bottom of the conservator.
- Take the plug away from the drain at the bottom and open the drain plug at the rear side of the conservator and place a tray under the drain hole to take care of the defrost water.

- Clean the lid and the cabinet with a special solution (a teaspoonful sodium bicarbonate added into ½ liter warm water). Then dry it up properly.
- After cleaning and drying up the conservator, plug it in and put the food back to the conservator.

NOTE: The drain plug must be fitted before starting using the cabinet.

### Trouble shooting

In the case of operation disturbances, please check the following

- Is the conservator connected to the mains supply? If yes control the fuse for the mains supply (No fuse built in the electrical circuit for the conservator) Cabinet with an English plug has a 13A fuse in the plug.
- Too high temperature. Has the conservator recently been filled with ice cream? Or is the lid not closed?
- Too high temperature? Is the thermostat set correctly? If not turn the thermostat knob clockwise. Too high temperature? Ls the conservator protected from direct influence by sun or other heat-emitting sources?
- Too high temperature? Is the frost layer too thick on the inner liner? If yes start a defrost.
- Too high temperature? Check if the fan motor is running. If not call for service.
- Compressor is running 100%. Is the thermostat adjusted too cold? Check the thermostat settings.
- Compressor is running continuously (100%) and thermostat is adjusted at pos.4 or 5. Is the ambient temperature too high or is the lid not proper closed?
- Compressor is running 100% and the temperature in the conservator is too high. Is the frost layer too thick? If yes start a defrost.
- If you can not still get rid off the problem after checking all these please call the nearest service men.

### How to keep frozen

We recommend to keep all ice cream at the temperature of -15°C or lower (for scoop ice it can be a little higher). For each 6° lower temperature you can double the time for storage the ice cream. Prepacked ice cream should be stored in accordance with the ice cream manufacturer's instruction for a 3-star food storage compartment (conservation temperature about -18°C). To ensure that the high quality achieved by the ice cream prepacked ice cream should be stored in accordance with the ice cream should be stored in accordance with the ice cream prepacked ice cream should be stored in accordance with the ice cream manufacturer is maintained, the following should be remembered:

Place packets in the conservator as quickly as possible after purchase. If there are instructions on the packet, carefully follow these instructions regarding storage times and storage temperatures.

Warning: Never freeze down melted ice cream.

# **Technical Specification**

The ice cream conservators can be supplied for clima 04 (30"C & 55%R.H.) or clima class 04+ (35"C & 70%R.H.). On request they can also be made for clima class 05(40"C & 40%R.H.')

All models can be equipped with a R404A refrigeration system.

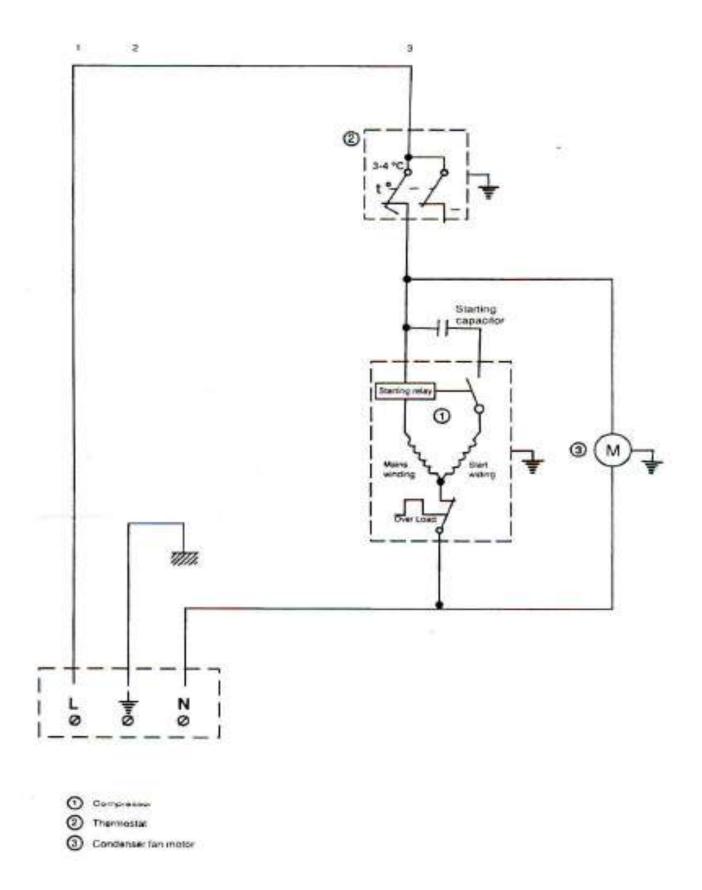
As an option the sliding g/ass /ids can be replaced by sliding solid insulated lids.

Description	Conservators with flat or curved, sliding glass lids								
Description		100 Ltr.	200 Ltr.	300 Ltr.	400 Ltr	500 Ltr.	600 Ltr.		
Class		4+	4+	4+	4+	4+	4+		
Temperature range	°C	-14t-24	-14t-24	-14t-24	-14t-24	-14t-24	-14t-24		
Voltage (*)	V	230	230	230	230	230	230		
Frequency (*)	Hz	50	50	50	50	50	50		
Power	W	136	214	239	402	408	408		
Current	А	1.24	1.80	2.06	3.54	2.77	2.77		
Net volume	Lt	91	165	255	350	430	620		
Gross volume	Lt	108	191	296	401	491	670		
Width Int./Ext	mm	450/575	600/720	1010/1100	1180/1300	1430/1550	1935/2055		
Depth Int./Ext.	mm	450/575	510/630	510/630	510/630	510/630	510/630		
Height Int./Ext.	mm	495/885	660/890	660/890	660/890	660/890	660/890		
Net weight	Kg	36.5	46.5	55.5	63.5	71.5	101		
Gross weight	Kg	40	52	62.5	71.5	79.5	107		
Refrigerant		R134a	R134a	R134a	R404a	R404a	R404a		
Basket		OPT	OPT	OPT	OPT	OPT	OPT		
Wheels (OD 50mm)		4	4	4	4	4	4		

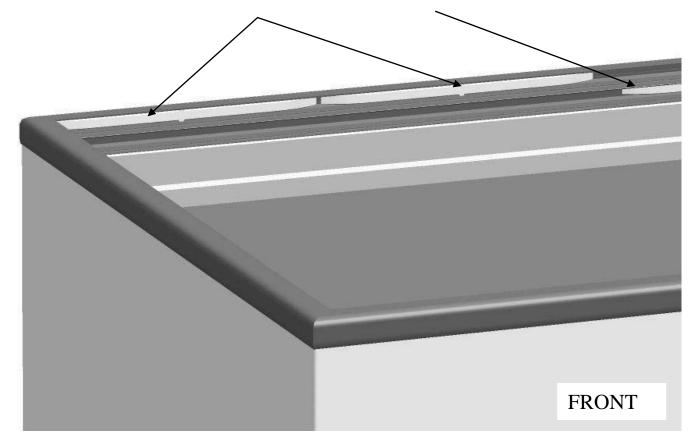
(\*) It changes according to countries.

Description	Slope Type Conservators with flat or curved, sliding glass lids								
Description		100 Ltr.	200 Ltr.	300 Ltr.	400 Ltr	500 Ltr.			
Class		4+	4+	4+	4+	4+			
Temperature range	°C	-14t-24	-14t-24	-14t-24	-14t-24	-14t-24			
Voltage (*)	V	230	230	230	230	230			
Frequency (*)	Hz	50	50	50	50	50			
Power	W	136	214	239	402	408			
Current	А	1.24	1.80	2.06	3.54	2.77			
Net volume	Lt	85	157	238	325	398			
Gross volume	Lt	100	176	264	352	427			
Width Int./Ext	mm	450/575	600/720	890/1010	1180/1300	1430/1550			
Depth Int./Ext.	mm	450/575	495/615	495/615	495/615	495/615			
Height Int./Ext.	mm	760/870	835/945	835/945	835/945	835/945			
Net weight	Kg	37	49	57	66	72			
Gross weight	Kg	40	54	64	74	80			
Refrigerant		R134a	R134a	R134a	R404a	R404a			
Basket		OPT	OPT	OPT	OPT	OPT			
Wheels (OD 50mm)		4	4	4	4	4			

(\*) It changes according to countries.

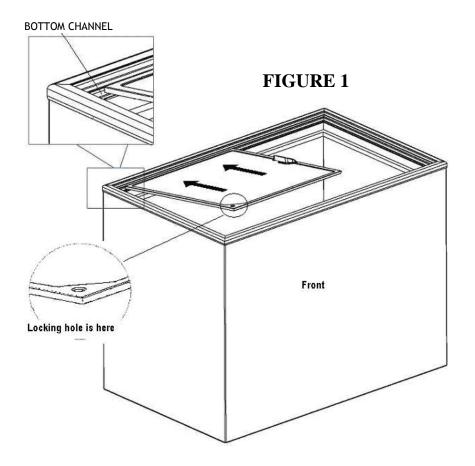


#### GLASS ASSEMBLY GUIDE

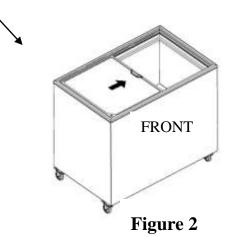


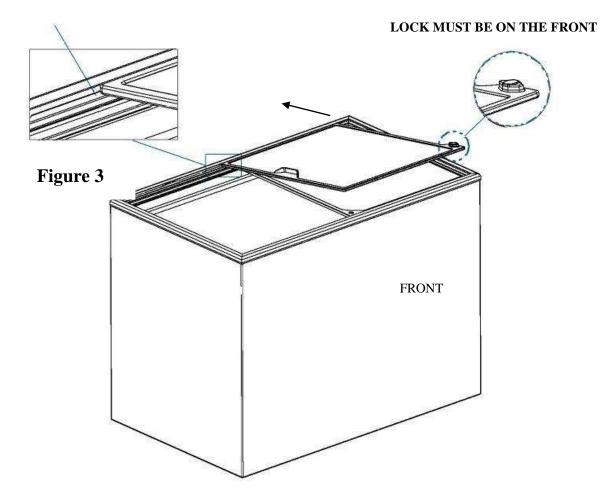
Attend plastic parts in top channel are placed on left side and plastic parts in bottom channel are placed on right side

- Take out the box for the glasses from the inside of the product and take the 2 glasses inside the box.
- The glass with the lock is for top and the glass with the lock is for bottom.
- Lay the bottom glass to the left side of the product and mount the back part of the glass to the bottom channel by pushing it.

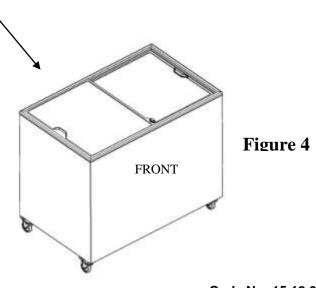


• After placing the glass completely, move it to the right side until the end. (Figure 2)





- Lay the top glass to the right side of the product, on the top of the bottom glass and mount the back part of the glass to the bottom channel by pushing it as in figure 3.
- Complete the assembly of the glasses by moving it to the left side until the end. (Figure 4)



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