

TWIN SV/LS

USER INSTRUCTIONS

REV. "A" - 03.05.22

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SAFETY ADVICE

DO NOT STORE EXPLOSIVE SUBSTANCES SUCH AS PRESSURIZED FLAMMABLE PROPELLANT CONTAINERS IN THE REFRIGERATED CABINET.

KEEPING PHARMACEUTICALS, GLASS BOTTLES OR FLASKS IN THE CABINET IS STRICTLY FORBIDDEN AS THEY COULD GET BROKEN AND ENTAIL A SAFETY HAZARD.

THE REMOVAL OF PROTECTION DEVICES OR PANELLING THAT REQUIRES THE USE OF TOOLS IS EXCLUSIVELY RESERVED TO QUALIFIED PERSONNEL.

DO NOT PUSH OR DRAG THE APPLIANCE USING THE SIDES OR GLASS SURFACES.

DO NOT EXPOSE THE EQUIPMENT TO ATMOSPHERIC AGENTS.

DO NOT USE DIRECT OR INDIRECT WATER JETS ON THE CABINET. DO NOT TOUCH THE EQUIPMENT WITH DAMP OR WET HANDS OR FEET; DO NOT USE IT WHILE BAREFOOT.

THE EQUIPMENT IS NOT AIMED TO BE USED BY PERSONS HAVING IMPAIRED PHYSICAL, SENSORIAL OR MENTAL FACULTIES (CHILDREN INCLUDED), OR BY PERSONS HAVING POOR EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPPORTED BY SOMEBODY IN CHARGE OF THEIR SAFETY OR BY THE INSTRUCTIONS FOR THE USE OF THE EQUIPMENT. SURVEILLANCE MUST BE EXERCISED ON CHILDREN IN ORDER FOR THEM NOT TO PLAY WITH THE EQUIPMENT.

ENSURE THAT THE POWER SUPPLY VOLTAGE MEETS THE DETAILS ON THE RATING PLATE OF THE CABINET. THE CABINET MUST BE PROPERLY CONNECTED TO THE EARTHING SYSTEM.

IT IS FORBIDDEN TO USE ADAPTOR PLUGS.

JOBS INVOLVING THE COOLING CYCLE OR THE WIRING SYSTEM MAY ONLY BE PERFORMED BY QUALIFIED PERSONNEL. DISCONNECT THE CABINET'S PLUG FROM THE MAINS OUTLET BEFORE ANY JOBS.

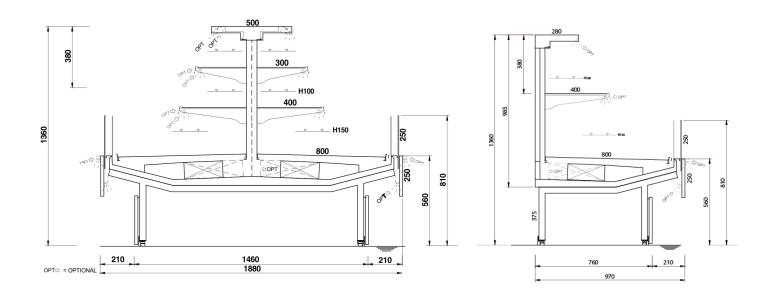
ANY OTHER USE NOT EXPLICITLY MENTIONED IN THIS BOOKLET MUST BE CONSIDERED AS HAZARDOUS. THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR DAMAGE RESULTING FROM IMPROPER, INCORRECT OR UNREASONABLE USE.

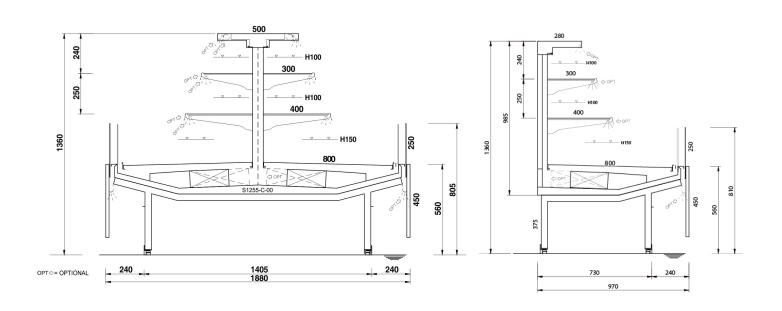
The manual is available in digital format at EPTA S.p.A. - Solesino. Contact the number +39.0429.707311 or send an email at: sales@eurocryor.it

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SECTIONS

TWIN SV

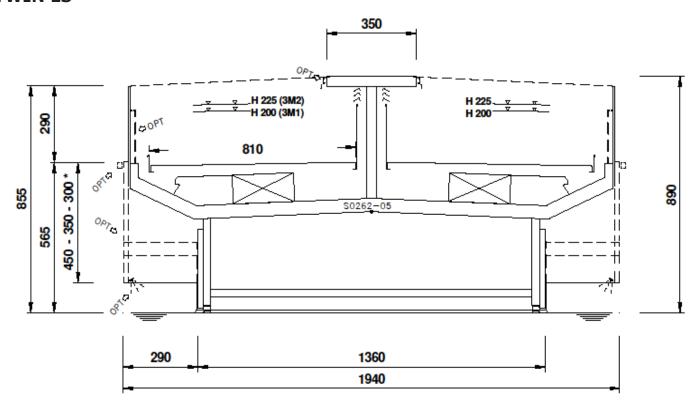




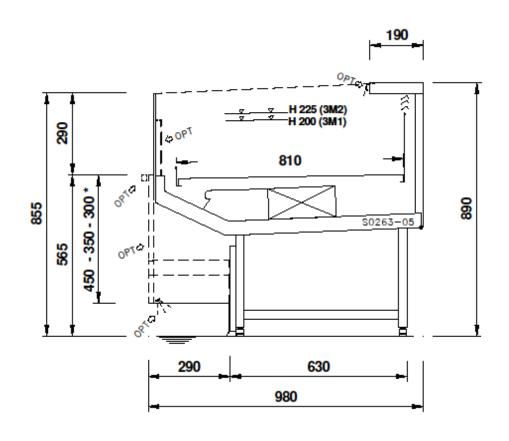
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SECTIONS

TWIN LS



TWIN LS - HEAD CABINET



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1. INTRODUCTION

1.1 CLAUSES

THIS INSTRUCTION MANUAL IS AN INTEGRAL PART OF THE PRODUCT AND MUST BE KEPT UNTIL THE PRODUCT IS DISMANTLED.

THE MANUAL MUST BE KEPT BY A PERSON RESPONSIBLE FOR IT, IN A PLACE THAT IS SUITABLE AND KNOWN TO ALL INDIVIDUALS CONCERNED, SO THAT IT IS ALWAYS AVAILABLE FOR CONSULTATION.

1.2 CONTENT OF THE MANUAL

This manual contains information on the installation, use and maintenance of the product. It also contains information on the technical features and safe use of the product.

1.3 PURPOSE OF THE MANUAL AND RELEVANT PARTIES

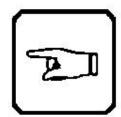
The information contained in the instruction manual indicates the use of the product and its technical features in addition to directions regarding its handling, installation, assembly, adjustment and use. It also contains information on the instructions to give to the operators put in charge of its use, as regards maintenance work, and to protect their safety.

This instruction manual has been written for the:

OPERATOR: qualified person, in charge of the operation, adjustment, cleaning and routine maintenance of the display cabinet.

SPECIALIST TECHNICIAN: person in possession of the technical training and experience necessary to make him aware of the risks he is exposed to in carrying out work and make him capable of adopting the necessary measures to cause the least harm to self and others. He is authorized to carry out extraordinary maintenance repairs, replacements and overhauling.

At the side of the title of each paragraph is specified the person to whom that chapter refers (OPERATOR or SPECIALIST TECHNICIAN). If nothing is specified next to the title, that chapter refers to both people listed above.



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1.4 MANUAL LAYOUT AND LEGEND



IMPORTANT; This symbol is used to signal advice, rules, cross-references and communications which any person involved in the use of the product (each according to his responsibility) must bear in mind during all stages of the product life (installation, use, maintenance, dismantling, etc.).



CAUTION; This symbol is used in the safety messages of the manual to signal hazards which, if disregarded, could cause small or moderate injuries or damage. The message can also be used to signal the conditions which can damage the product.



HAZARD; This symbol is used in the safety messages of the manual, to indicate behaviour which must be avoided at all costs during use of the equipment, maintenance work or when there are potentially hazardous situations and the probability of causing serious injuries or death.

TO AVOID ACCIDENTS, read, understand and observe all the precautions and warnings contained in this manual and those shown on the labels applied to the product.

2. CE MARKING

This product is accompanied by documentation that certifies its conformity with the directive in force and which shows its essential features.

In particular, it provides:

- 1. Product details (serial number, date, product code)
- 2. Name of manufacturer
- 3. Electrical rating (Voltage, frequency, amperage, wattage)
- 4. Power amperage when defrosting (if defrosting is electric)
- 5. Power of auxiliary heating systems.
- 6. Lamp wattage
- 7. Refrigerant fluid number and mass
- 8. Climate class, temperature and relative humidity of the reference climate class.
- 9. Insulation blowing gas
- 10. CE marking and any other marks

The plate must remain unchanged over time; it shows the details to provide to EUROCRYOR if the need for assistance arises.

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The noise level generated by the operation of the equipment complies with the requirement set out in the Machine Directive.

The cabinet does not generate any harmful vibration.

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3. RESPONSABILITY

THE INSTRUCITON MANUAL IS AN INTEGRAL PART OF THE PRODUCT AND MUST BE KEPT UNTIL THE END OF ITS LIFE.

The manufacturer declines any responsibility deriving from:

- improper, incorrect or unreasonable use of the product.
- use which is contrary to the national regulations in force.
- incorrect installation of the product.
- incorrect power supply.
- poor maintenance.
- unauthorized modifications or interventions.
- use of spare parts and products which are not original or not specific for the model.
- failure to observe the instructions contained in this manual.

4. VALIDITY AND COPYRIGHT

4.1 GENERAL INFORMATION

This use and maintenance manual, including all the attachments, is the only documentation provided with the equipment and accompanies it for the entire time of its operation. If lost or damaged, the replacement documentation must be requested directly from EUROCRYOR.

4.2 VALIDITY OF THE MANUAL

This manual reflects the technical status and technology used to construct the equipment, valid at the moment in which it is marketed; it cannot be considered inadequate or obsolete if it is subsequently updated according to new experiences.

4.3 RIGHT OVER THE MANUAL

EUROCRYOR reserves the right to update its production and, consequently, the applicable use and maintenance manual. It is under no obligation to advise the Customer of the modifications made.

4.4 COPYRIGHT

This manual is the exclusive property of EUROCRYOR. Handing this manual over to third parties must be authorized by EUROCRYOR's management team.

It is strictly prohibited to copy, reproduce with any medium, even partially, drawings and documents contained in this manual.

Any violation will be prosecuted according to the law and entitles to compensation for damages according to trade regulations provisions.

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5. INTENDED USE (OPERATOR)

The product is intended to be used by qualified staff, i.e. staff who has been instructed and trained by the employer to use the product and on the risks which its use can cause. Read the manual attentively before use and instruct the operator to use the equipment according to the instructions set out in the manual.

The content of the manual is also valid for all staff in charge of transport, installation, maintenance and dismantling of the product, each according to their responsibility.

The product must be used exclusively for the purpose it was designed for, as indicated in the manual.

The Cabinet is suited exclusively to displaying refrigerated food/beverages:

• PACAKGED, with a storage temperature higher than 2°C/4°C in the "self-serve" and "semi-vertical" set-up.

The cabinet is NOT suitable for lowering the temperature of the product but only for maintaining it.

The goods placed inside the cabinet MUST already be at the storage temperature.

It is absolutely forbidden to display pharmaceuticals.

During normal use of the cabinet the front glazing must remain closed; it can only be fully opened during maintenance or cleaning activities. Intermediate positions are prohibited.

It is prohibited to remove any guard or panel if a tool is required to do so.

It is forbidden to tamper with or alter the product.



Any other use which is not specifically indicated in the manual is considered hazardous and EUROCRYOR cannot be held responsible for any damage caused by improper and unreasonable use.

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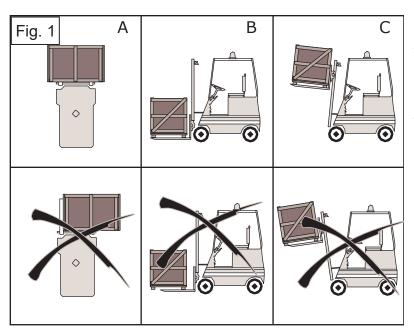
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6. HANDLING AND STORAGE (SPECIALIST TECHNICIAN)

6.1 HANDLING

The loading and unloading operations must be performed by qualified staff, who will verify the exact weights and lifting points; they will use lifting equipment which is safe and with a suitable carrying capacity. There must be no individuals who are not involved in the operation close to the lifting points.





The package must be lifted by inserting the forks of the lift truck into the space between the legs of the pallet or crate.

The weight of the equipment must be divided so that the centre of gravity of the package remains balanced (Fig.1-A). Do not tip the equipment over.



Before inserting the forks of the lift truck, verify that these cover the entire depth of the package (Fig. 1-B). If not, install appropriate extensions.

PROHIBITED LIFTING MEANS

Lifting means or equipment which do not respond to the safety requirements must not be used. These include:

- lifting capacity lower than the weight of the equipment;
- unsuitable construction features of the forklift truck (e.g. short forks);
- construction features altered by use;
- non-compliant ropes or cables;
- worn-out ropes or cables.

Any other handling procedure different to those described in this chapter are prohibited.



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6.2 STORAGE

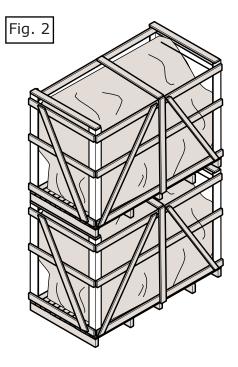
The equipment must be stored in a dry humidity-free environment. It must be covered with a sheet before storage to protect it from dust or dirt.



The maximum storage temperature is 55°C.



If the appliance (only packages with crates) is stored, do not stack more than two packs on top of each other (Fig. 2).



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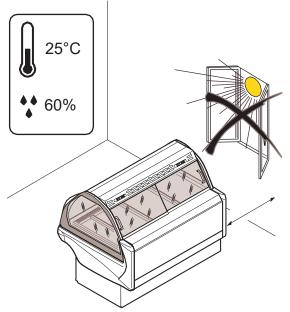
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7. AMBIENT CONDITIONS FOR INSTALLATION



The equipment must be installed in a closed environment, covered and safe from atmospheric agents.

The equipment must not be installed in areas containing explosive substances.



operation of the cabinet, including:

Position the equipment far from draughts (fan-coil, fans, windows, air outlets).

Avoid exposing the equipment to direct sunlight, to concentrated light units or to sources of heat such as radiators, stoves or ovens.

Ensure there is sufficient air circulation on all sides of the cabinet.

It is absolutely forbidden to position objects around the counter which can in some way hinder the circulation of air over the condensing unit.

Failure to comply with the above requirements can, in addition to the fast deterioration of the materials composing the cabinet, cause poor

- Higher energy consumption.
- Mist formation on the cold surfaces (glazing or countertop).
- Poor preservation of the foods of the counter and the risk of making the displayed goods deteriorate.

The ambient temperature must fall within the temperature limits established by the class of equipment (25 $^{\circ}$ C - 60% of humidity). If these limits are exceeded the performance of the equipment will be lower.

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8. FIRST START-UP (OPERATOR)

8.1 FIRST CLEANING

Wear protection gloves when carrying out the jobs explained in this chapter.

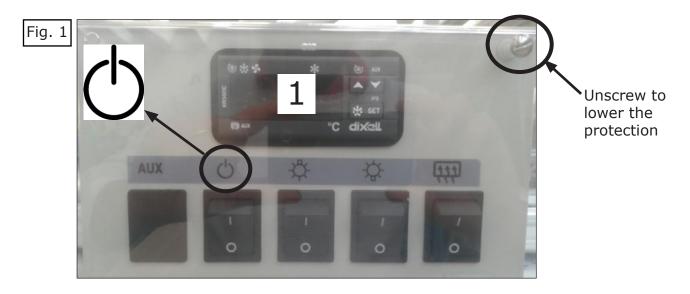


Clean the display unit thoroughly prior to starting it up.

Cleaning instructions are provided in chapter "CLEANING".

8.2 FIRST START UP

• Counter with Temperature electronic controller or Electronic control valve



In order to turn on the refrigeration function, please push the switch identified by the symbol in fig. 1.

Cabinet functions (defrosting, cooling, etc..) are controlled by the electronic thermostat, if this is provided.

The cabinet is pre-set to provide an air temperature at inlet specified in the set parameter table.

To program a different temperature, refer "SET POINT MODIFY".

Defrost-related settings are pre-set for standard conditions. In case of other conditions such settings must be adjusted

The foods must be loaded into the cabinet only when the temperature set point has been reached.



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Before loading the foods in the cabinet, remember to adjust the thermalexpansion valves



Counter without Temperature electronic controller or electronic control valve.

In this case, the refrigeration function is turned on in remote type by the store control device.

8.2.1 ADJUSTMENT OF THE EVAPORATOR FANS

The change in speed of the evaporator fans, in the sections where this is allowed, to values different to those set in the factory (see technical specifications), compromises the correct operation of the cabinet.



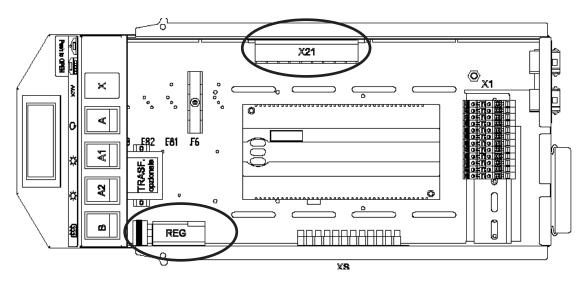
The operations described in this chapter must be carried out by qualified staff.

Pay close attention: presence of electric voltage.

To adjust the speed of the fans it is necessary to access the interior of the electric board. For the methods to access the electric board, refer to what is specified in the chapter "ELECTRIC CONNECTIONS"

With the electric board open, identify the speed regulator (REG) and the terminal box X21 (see fig. 1)

Fig. 1 Layout



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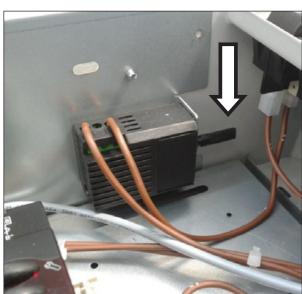


WARNING: DANGER OF DEATH PRESENCE OF ELECTRIC VOLTAGE DO NOT TOUCH THE COMPONENTS

Fig. 2 Insert the tips into the terminals indicated

Fig. 3 Turn the regulator





Bring the board back to its original position (secure with the screws).

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9. USE OF THE CABINET (OPERATOR)

9.1 PERFORMANCE

The Cabinet is suited exclusively to displaying refrigerated food/beverages:

• **PACAKGED**, with a storage temperature higher than 2°C/4°C in the "self-serve" and "semi-vertical" set-up.

The cabinet is **NOT suitable** for lowering the temperature of the product but only for maintaining it. The goods placed inside the cabinet **MUST** already be at the storage temperature.

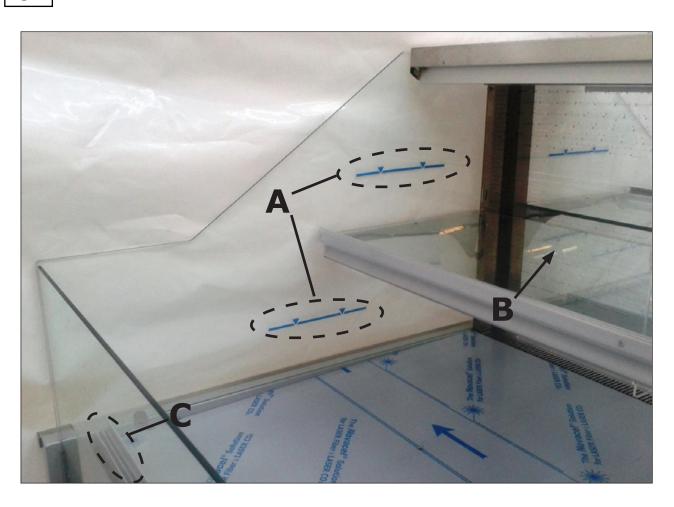
It is forbidden to display pharmaceutical products.

Prior to placing the goods, control the correct position of the display decks. The goods must be placed inside the cabinet only when it has reached the temperature set.

Caution: do not rest the goods directly on top of a painted display deck

9.2 SEMI-VERTICAL DISPLAY CABINET: LOADING THE PRODUCT

Fig. 1 Generic mural section: details



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When loading the goods, and as long as the products are in the cabinet, pay the utmost attention:

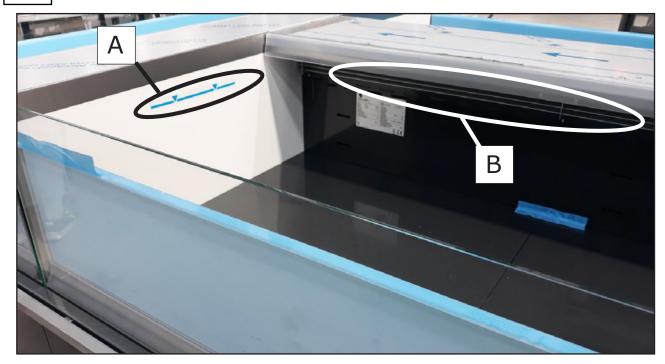
- Never to exceed the maximum load line "A"
- Not to obstruct the air-outlet "B" and air-return "C" slots.
- Not to obstruct the flow of refrigerated air.

When loading the cabinet, keep in mind the following load limits:

- Head cabinet:
 - Display decks: see technical specifications
 - Upper refrigerated shelf: see technical specifications
 - Lower refrigerated shelf: see technical specifications
- Centre cabinet:
 - Display decks: see technical specifications
 - Upper refrigerated shelf: see technical specifications
 - Lower refrigerated shelf: see technical specifications

9.3 SELF-SERVE DISPLAY CABINET: LOADING PRODUCT

Fig. 1 TWIN LS: details



When loading the goods, and as long as the products are in the cabinet, pay the utmost attention:

- Never to exceed the maximum load line "A" on the side glass (fig. 1)
- Not to obstruct the air-outlet "B" and air-return "C" slots (fig. 1)
- Do not obstruct the flow of refrigerated air.

When loading the cabinet, keep in mind the following load limits:

- Display decks: see technical specifications
- Intermediate shelves: see technical specifications

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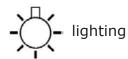
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9.4 COMPONENTS

Open the protective hatch, to access the switches.

Fig. 2







Switches indicated by specific symbols (Fig. 2), activate/deactivate the lighting or the anti-mist system of the cabinet if present.

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9.4 SET POINT MODIFY

CAREL mod. IR33C0HB00 / IRMPX_MM000 / MPX PRO30







SET POINT MODIFY

- 1. Push the SET button for at least 1 sec. until the temperature value is shown.
- 2. Push the upper (button \triangle) or the lower button (button \triangle) and select the new value.
- 3. Push the SET button again to confirm the new setting value.



Manuel start or stop of a defrost

Push the "def" button more than 2 (two) seconds (only if the conditions defrost are verify).



For changes of parameters that modify the cabinet performer, it is advisable to contact your installer or a qualified technician.

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ELIWELL EW971EO CONTROLLER











IN ORDER TO MODIFY THE SETPOINT

- 1. Press and quickly release the SET key (figure at side).
- 2. The label SET appear on display.
- 3. To display the SETPOINT value press the SET key again.
- 4. To change the SETPOINT value use the UP key | to increase) or DOWN key (to decrease) within 15 seconds.

IN ORDER TO MANUAL ACTIVATION OF **DEFROSTING CYCLE**

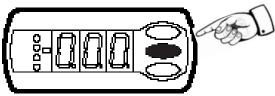
1. Press the UP key (side figure) for 5 seconds. If defrosting condition are not present the display will blink three(3) time, in order to indicate that the operation will not be performed.

For changes of parameters that modify the cabinet performer, it is advisable to contact your installer or a qualified technician.

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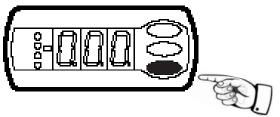
DANFOSS EKC202D / AK-CC550 / AK-CC550A CONTROLLER





SETPOINT MODIFY

- 1. Push the middle button (side picture) until the temperature value is shown.
- 2. Push the upper or the lower button and select the new value
- 3. Push the middle button again to conclude the setting.



Manuel start or stop of a defrost

Push the lower button for four seconds.

For changes of parameters that modify the cabinet performer, it is advisable to contact your installer or a qualified technician.

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DIXELL XR77CX CONTROLLER





IN ORDER TO MODIFY THE SET POINT

- 1. Press the SET key for at least 2 seconds (figure at side).
- 2. The SET value appear on display and the "°C" led will begin to blink.
- 3. To change the SETPOINT value use the UP key (to increase) or DOWN key (to decrease).
- 4. To store the new value press the SET button or wait 15 seconds before leaving the program.



IN ORDER TO MANUAL ACTIVATION OF DEFROSTING CYCLE

To start a defrost cycle, press the button at least 2 seconds (figure at side)

For changes of parameters that modify the cabinet performer, it is advisable to contact your installer or a qualified technician.

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10. CLEANING



Wear protective gloves to carry out the activities described in this chapter.



Before starting any cleaning operation switch off the power.



CAUTION: with an INCORPORATED CONDENSING UNIT, the cabinet is not equipped with a floor drain for the water, but with a limited-capacity water tray.

Do not pour in large amounts of water, which could cause overflowing. Caution: evaporation of the condensation water occurs only when the cabinet is in operation.

10.1 ORDINARY CLEANING (OPERATOR)

The visible surfaces of the cabinet (varnished parts, steel, plastic, rubber etc.) must be cleaned using neutral detergents and non-abrasive sponges; dry with a soft cloth.

It is forbidden to use flammable products or aggressive products, like alcohol or various solvents.

Clean the glass using specific products.

Mind any warm parts (marked with a dedicated symbol); wait for them to cool down.

Cleaning stainless steel parts

Several situations are listed below, not necessarily of an extraordinary nature, which can cause oxidation:

- Iron residues left to settle on damp surfaces (not dried), carried by water or by foods.
- 2. limescale.
- 3. chlorine or ammonia-based detergents not appropriately rinsed.
- 4. incrustations or food residues.
- 5. salt, saline solutions (brine)
- 6. dry residue left by evaporated liquids

Cleaning methods

Rust and stains on stainless steel surfaces can be easily removed, if recently formed, with shampoo or neutral detergents and a sponge or cloth. After cleaning, be careful to remove any trace of detergent or soap, rinse thoroughly and dry the surface.

In case of old stains and therefore rust of a brown colour with well-accentuated edges, chemical solutions for stainless steel may be used that contain 25% nitric acid or other similar substances.

If the rust deposit resists this type of chemical substances, sand or polish with a stainless steel brush. Immediately after polishing the deteriorated parts of the surface, wash with detergent

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products.

Remember that in this case, scratches may occur on the surface due to the abrasive cleaning technique.

After each cleaning, rinse thoroughly with water and dry.

The following should be avoided at all costs:

- 1. Chlorine-based detergents such as bleach or similar products normally on sale, as they produce serious effects of corrosion if not thoroughly, quickly and appropriately rinsed.
- 2. The contact or only the vapours released from acid (muriatic acid/hydrochloric acid) or alkaline (sodium hypochlorite/bleach) products or ammonia, used directly or contained in common detergents, for cleaning and sanitising floors, tiles and washable surfaces as they may have an oxidising/corrosive effect on stainless steel.

10.2 EXTRAORDINARY CLEANING (SPECIALIST TECHNICIAN)

The operations described in this chapter must be carried out by a specialist technician.





All the operations described in this chapter must be carried out with the power supply disconnected.

Before any work on the cabinet, cut off the power by disconnecting the main switch on the wall.

10.2.1 INTERNAL CLEANING

At least once a month, it is recommended to clean the area **below** the display decks. Operate as follows:

- Empty the cabinet completely, placing the goods into other refrigerators.
- Wait for the cabinet to reach ambient temperature.
- Remove the display decks (fig. 1).

Fig. 1

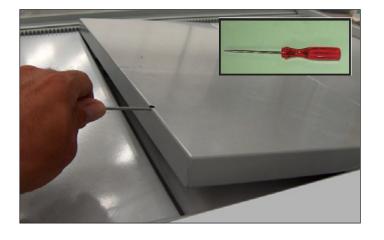


Fig. 2



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Fig. 3

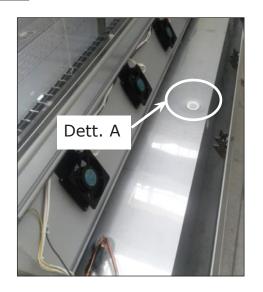
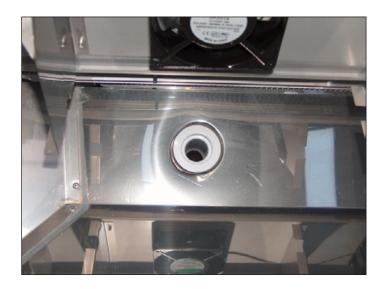


Fig. 4 Detail A. Drain hole



Note: to clean the area below the evaporator, using a suitable recipient, pour some hot water slowly being careful not to splash the surrounding components. If necessary, repeat the operation several times (fig. 3-4).

Be careful not to cut yourself with the thin evaporator fins or with edges or corners of adjacent sheets.

- Having terminated the cleaning operations, check the correct water outflow; remove any residues from the drain hole.
- Reassemble everything, in the reverse order of removal. For correct operation of the cabinet, it is recommended to put back the display decks correctly.
- Put the cabinet back into operation. Before placing the goods inside it, check that the working temperature has been reached.



CAUTION: with an INCORPORATED CONDENSING UNIT, the cabinet is not equipped with a floor drain for the water, but with a limited-capacity water tray.

Do not pour in large amounts of water, which could cause overflowing. Caution: evaporation of the condensation water occurs only when the cabinet is in operation.

• CLEANING CONDENSING UNIT (IF INSTALLED)

It is recommended to clean the condenser of the condensing unit every month.

Regular condenser cleaning is important for proper cabinet functioning and also for energy conservation purposes.



To access the condenser, it is necessary to remove the DECOR PANELS (see corresponding chapter)

Clean the condenser with a brush or a hoover operating in the direction of the fins so as not to

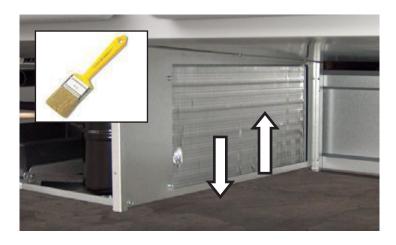
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bend or deform them.

Be careful not to cut yourself with the thin evaporator fins or with edges or corners of adjacent sheets.



Fig. M Detail of the condenser; direction of cleaning



After cleaning, it is OBLIGATORY to install the DECOR PANELS.



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11. MAINTENANCE (SPECIALIST TECHNICIAN)



The activities described in this chapter must be performed by a specialist technician.

Any maintenance work must be carried out while the equipment is disconnected from the power source.

Turn off power at the main switch on the wall.

Attention: before accessing the terminals, all the power circuits must be disconnected.

It is recommended to have a specialist technician perform an annual general check-up of the equipment.

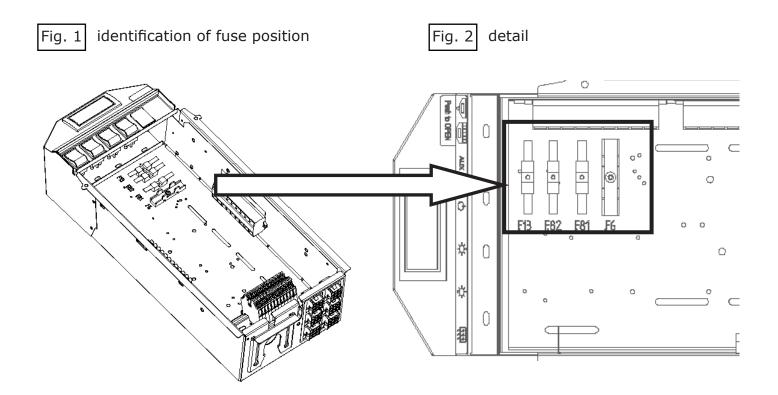


11.1 REPLACEMENT OF LED MODULES

Caution: to replace a LED lighting body (module/strip) or Power supply voltage, it is obligatory to contact the dealer of the cabinet and use exclusively original Eurocryor spare parts.

11.2 REPLACEMENT OF FUSES

The protection fuses are installed inside the electric board. To replace them, access the inside of the board (see chapter) and follow the images below.



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Try to remove the cause of the fault that has made the fuse trip before powering up the cabinet again.

Remove the faulty fuse and replace it with an identical fuse.

FUSE CHARACTERISTICS

Socket fuse (F81/F82): 5x20GF 10 A / 250Vac / H1500

Fuse for defrosting resistor with relay (F6): 6,3x32GT 16 A/500V/H1500 Fuse for defrosting resistor without relay (F6): 6,3x32GT 8 A/500V/H1500

Fuse for evaporator resistor (F13): 5x20GF 250Vac / H=1500.

11.3 TRIPPING OF PROTECTIVE SWITCHES (IF INSTALLED)

If a protection device trips, access the switch panel (see point 4 pg. 36/37) and check which circuit has been disabled (verify with the wiring diagram: refrigeration circuit, light circuit, etc.).

Before powering up the circuit again, find and remove the cause of the fault.

12. DISPOSAL (SPECIALIST TECHNICIAN)

All countries have different legislations; therefore, the specific prescriptions enforced by the legislation and local authorities of the country where the equipment is demolished must be observed.

A general rule is to hand over the equipment to specialized collection/demolition centres.

Disassemble the equipment and divide the components separately according to their chemical characteristics.

The equipment components are categorized as urban waste.

Disassembly operations must be performed by qualified staff.

The materials used to construct the cabinet are:

- Iron tube: transport bars.
- aluminium tube: frame.
- galvanized sheet metal: closing panels.
- stainless steel: internal parts of the cabinet.
- polyurethane foam (thermal insulation)
- copper: fridge circuit.
- PVC: various plastic materials.
- tempered glass: front glass.

The components of the refrigeration circuit must not be cut and/or separated, but transferred whole to specialist centres for the recycling of refrigerant gas.











