

08/2012

**Mod: IF140T/PM**

**Production code: 10215702-0-0-0 (M9)**

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Notes

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.  
Our thanks

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 5 climatic class (40°C room temperature, 40% 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.

Model	<input type="text"/>
Modell   Model   Modèle   Modello   Modelo   Modelo	
Product code	<input type="text"/>
Artikelnummer   Artikelnummer   Code article   Codice articolo   Código producto   Código artigo	
Serial number & Year	<input type="text"/>
Seriennummer & Jahr   Seriennummer & Jaar   Numéro de série & Année   Numero di serie & Anno   Número de serie & Año   Número de série & Ano	
Climate class	<input type="text"/>
Klimaklasse   Klimaat klasse   Classe climatique   Classe climática   Clase climática	
Defrost power (W)	<input type="text"/>
Abtauung Leistung   Ontdooi vermogen   Puissance dégivrage   Potenza scongelamento   Potencia desescarche   Potência descongelación	
Door heater wire (W)	<input type="text"/>
Heizleitungen der Tür   Verwarmingslint voor deur   Cordon chauffant porte   Resistenza elettrica porta   Resistencia calefactora puerta   Resistência eléctrica porta	
Light bulb (Max.W)	<input type="text"/>
Glühbirne   Verlichtingsunit   Ampoule   Lampadina   Bombilla   Lâmpada	
en   de   nl   fr   it   es   pt	a) <input type="text"/> b) <input type="text"/>
PT-503403474	c) <input type="text"/> d) <input type="text"/>
	e) <input type="text"/> f) <input type="text"/>

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

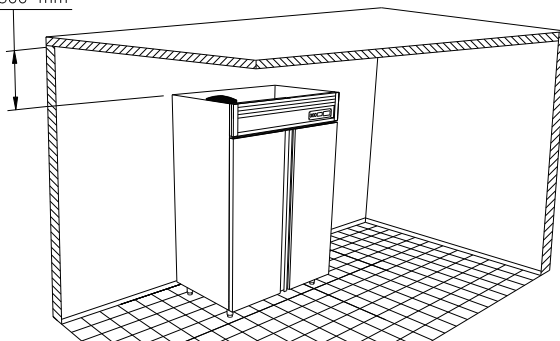
Although the construction and operation of every cupboard is controlled on the factory floor, this does not invalidate the possibility that damage may be caused during transportation. Thus upon reception we advise that the general condition of the cabinets should be verified.

#### 3.2 - Placement



- Remove the packaging or pallet with care so as not to damage the surfaces of the equipment.
- 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 cabinet top - must be guarantee free space to this area, assuring a good air circulation.
- In order to ensure a proper operation of the cabinet, it should always be on the level. Small differences in level can be compensated by regulating the feet.
- For models which do not contain automatic condensation water evaporation systems, a tray must be put in the lower part of the cabinets, and should be emptied out on a regular basis.

Min. 500 mm



#### 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 cabinet 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.
- Unscrew the control panel above the door. The cable is connected to the ON/OFF switch or to the control board inside a box (it's necessary to unscrew the cover) – depends on the model.
- 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, paying attention to the fact that the earth wire is longer than the phase and neutral wires.

Power cord:	
- type	HO5VVF
- Nominal section	3 x 1.5 mm <sup>2</sup>
- Manufacture code (normal)	43001005
(England)	43001001

- 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:

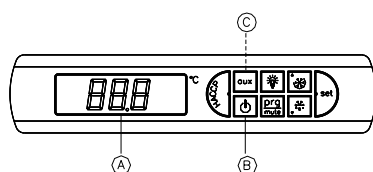


- Children should be supervised to ensure that they do not play with the device.
- Avoid as much as possible the opening of doors;
- When placing foods, ensure that there is good natural air circulation inside the cupboard – it's necessary to guarantee that they are lower than the symbol ---V---V--- ;
- Do not place heated foods inside the cabinet;
- Cover the foods with a protection to avoid damaging the evaporator.
- Do not load the shelves with more than its maximum load capacity (40 Kg).
- Do not use pointed objects to remove ice - that could damage the evaporator and be dangerous to health and environment;
- If you do not follow 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.

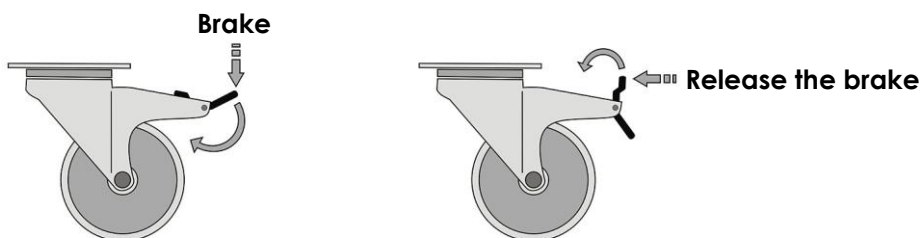
Then connect the cabinet, which involves – see also the enclosed electronic controller data sheet:



**A** – ELECTRONIC CONTROLLER - Termostat  
**B** - ON / OFF – Switch On / Switch Off

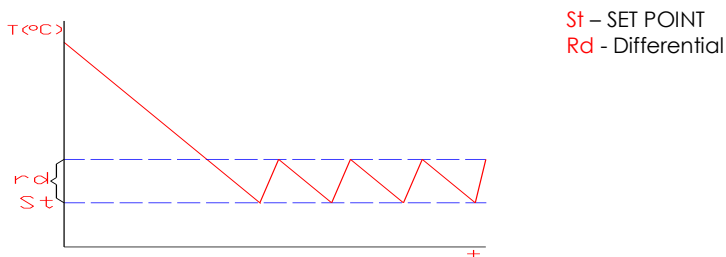
- ⇒ Press button "B", the display will flash for a few seconds until it indicates the inside temperature.
- ⇒ Temperature regulation is carried out automatically by electronic thermostat "A".
- ⇒ The switch "C" switches the ventilation on and off (only on M3 Confectinery Cabinet).

#### 4.2 – Brake working instructions (option)



#### 4.3. Powercompact microprocessor instructions





##### 4.3.1 Definitions











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

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

**4.3.2 Change of the SET POINT**

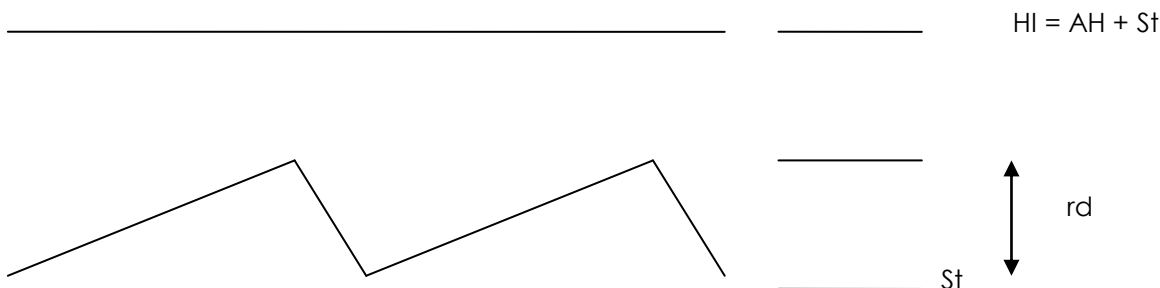
- 1- Press the  key for 1 second to display the value of the SET POINT ;
- 2 – Use the  key or  to increase or decrease the value;
- 3 - Press  for 5 seconds to confirm the new value.

**4.3.3 Modificação do Diferencial**

- 1- Press  for 5 seconds, it shows st;
- 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.

**4.3.4 Configuration for HACCP control on the Powercompact controllers**

<p><b>St</b> - set point – Working temperature.  <b>rd</b> – Temperature differential  <b>AH</b> – Highest temperature level allowed without alarm  <b>AL</b> – Lowest temperature level without alarm  <b>Ad</b> – Delay of temperature alarm</p>	<p><b>y_</b> year  <b>M_</b> month  <b>d_</b> day  <b>u_</b> day of the week  <b>h_</b> hour  <b>n_</b> minutes  <b>t_</b> time of the event  <b>Htd</b> – period of delay of HACCP alarm  <b>HAn, HFn</b> – Number of HÁ and HF alarms occurred</p>
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**Possible configuration for HACCP control on the Powercompact controllers ( each user must programm the controller according to the specifications defined by him for each unit):**

St = 0  
 rd = 3  
 AH = 8 (the HI alarm trips at 8+3 = 11°C)  
 AL = 3 (the LO alarm trips at 3-3=0°C)  
 Ad = 30 (30 min delay on the alarms)  
 tc = Date and time

Year, month, day, day of the week, hour and minutes when programming


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


**The records are made on the following parameters:**

HA, HA1, HA2 or HF, HF1, HF2– day of the last HA or HF event

The reset of the alarms are done by pressing the HACCP key and then by pressing the continuous cycle key ( the draft up ) at the same time. You must press both keys for 5 seconds.

#### 4.4 - Defrost

The cabinet defrost automatically. When this process starts the sign  lights up. Following the defrosting 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. Defrosting water go into a tray underneath the cooling unit, where they are automatically evaporated (in models that do not evaporate automatically, this tray should be emptied regularly).

#### 4.5 - Cleanliness

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



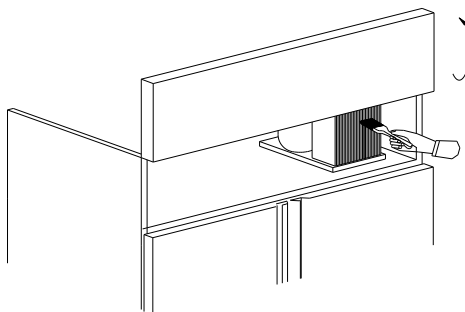
- Careful and regular cleaning of the surfaces using a damp cloth.
- A neutral detergent and water should be used, totally avoiding those which are chlorine-based or are abrasive.
- Wash down with pure water and dry with care.
- The use of water-pressure jets is not recommended, in particular in the 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.

#### 4.6 - 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.



#### 4.7 - Prolonged lack of Use

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

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

#### 4.8 - 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;
- See themselves the magnetic electric switches from the door are if they function well.
- 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 cabinet, 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.