

Virtus[®] Group Service



Virtus s.r.l.

via Milano 95/e
27045 Casteggio (PV) / Italy

☎ +39 0383 89 06 12
☎ +39 0383 80 96 01

www.virtusnet.eu

Virtus Group GmbH

Hüserstraße 53
59075 Hamm / Germany

☎ +49 (0) 23 81 / 973 71- 0
☎ +49 (0) 23 81 / 973 71- 88

www.virtusnet.de

INDEKS

1. GENERAL INFORMATION.....	PAGE 2
1.1 MANUFACTURER	
1.2 SERVICE CENTRES	
1.3 CERTIFICATION	
1.4 GUARANTEE	
1.5 PREARRANGEMENTS OF CUSTOMER'S RESPONSABILITY	
1.6 STRUCTURE OF THE MANUEL	
1.6.1 AIMS AND CONTENTS	
1.6.2 WHO THE MANUEL IS FOR?	
1.6.3 CONSERVATION	
1.6.4 SYMBOLS USED	
2. DESCRIPTION AND OPERATION OF THE APPLIANCE.....	PAGE 4
2.1 DESCRIPTION	
2.2 OPERATION	
3. PREAERRANGEMENTS.....	PAGE 4
3.1 ILLUMINATION	
3.2 VIBRATION	
3.3 EMISSION OF SOUND	
3.3.1 SUPPLIES ON REQUEST	
3.4 ELECTROMAGNETIC ENVIRONMENT	
4. SAFETY.....	PAGE 5
4.1 GENERAL WARNING	
4.2 FORESEEB USE	
4.3 UNSUITABLE CONDITIONS FOR USE	
4.4 DANGER ZONES	
4.5 SWITCHING OFF THE APPLIANCE	
4.6 PLAQUES	
5. TRANSPORT AND MOVEMENT.....	PAGE 8
5.1 TRANSPORT AND MOVEMENT	
5.2 STORAGE	
5.3 CHECKS	
6. INSTALLATION.....	PAGE 8
6.1 SET UP	
6.2 ASSEMBLY	
6.3 PREAERRANGEMENTS	
6.4 CONNECTIONS	
6.4.1 ELECTRIC	
6.4.2 HYDRAULICS	
6.4.3 PREAERRANGEMENTS FOR OPTIONAL	
7. OPERATION.....	PAGE 10
7.1 STAFF	
7.2 PUTTING INTO OPRATION	
7.3 TIMERS	
7.4 REGULATION OF TEMPERATURE	
7.5 STORAGE OF FOOD	
7.6 CONSERVATION OF FOOD	
8. ROUTINE AND PLANNED MAINTENANCE.....	PAGE 11
8.1 BASIC SAFETY RULES	
8.1.1 PROHIBITION OF REMOVAL OF PROTECTION AND SAFETY DEVICES	
8.1.2 INDICATIONS FOR EMERGENCY IN THE CASE OF FIRE	
8.1.3 CLEANING OF THE EXTERIOR	
8.1.4 CLEANING OF THE CONDENSER	
8.1.5 PERIODIC CHECKS TO BE CARRIED OUT	
9. NON-ROUTINE MAINTENANCE AND REPAIRS.....	PAGE 12
10. TROUBLESHOOTING.....	PAGE 13
11. SPARE PARTS.....	PAGE 13
11.1 SUPPLY OF SPARE PARTS.....	PAGE 13

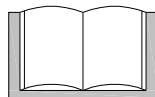
1 GENERAL INFORMATION

1.1 MANUFACTURER

As the company boasts considerable experience in the field of industrial refrigeration. The technological know-how acquired, created during years of research and close contact with the production and marketing at an international level, represent the best guarantee that the manufacturer can offer.

This equipment has been studied inside, externally and in its components, according to the requirements specified by your market. Furthermore every aspect has been checked for functioning and for appearance before being despatched, as shown documentation.

To guarantee the long life of this product, use it according to the suggestions made in this manual.



1.2 SERVICE CENTRES

(Sales, Service, Spare parts and Commercial Representation)

For any requirement pertaining to use, maintenance or the request for spare parts, the Customer should use an authorised Service Centre (directly care of the manufacturer), specifying the identification details of the equipment shown on the plaques.

1.3 CERTIFICATION

The Condensed air Refrigerator Cupboards and Tables and Refrigerator Units are produced in accordance with the European Community Regulations applicable at this time of its appearance on the market.

Because the refrigerator cupboard and the table do not come into the ENCLOSED IV of the REGULATION 98/37/CEE, the manufacturer provides self-certification with the CE marking.

1.4 GUARANTEE

The new equipment is covered by a guarantee.

The GUARANTEE CERTIFICATE is included with this booklet inside every product. If this booklet is not present you can ask your supplier for it, specifying:

- The serial number (stamped on the relevant plaque, see paragraph 4.6)
- The date of purchase

1.5 PREARRANGEMENTS OF CUSTOMER'S RESPONSIBILITY

It is the Customer's responsibility to carry out everything specified in the documentation. Unless different prior arrangements have been made, the following are usually the Customer's responsibility.

- Predisposition of the area, including any building work and or canalisation required
- Electric power supply in accordance with the power regulations in the country of use
- Cleaning materials

1.6 STRUCTURE OF THE MANUAL

The Customer must read the information contained in this Manual very carefully, because the correct predisposition, installation and use are the basis of the Customer-Manufacturer agreement.

1.6.1 AIMS AND CONTENTS

This Manual aims to provide the customer with all the information necessary for not only adequate use of the equipment, but also for the safest and most autonomous use possible. It contains information regarding Technical Aspects, Operation, Stopping, Maintenance, Spare Parts and Safety.

Before carrying out any operation on the equipment, the User and the Qualified Technicians must carefully read the instructions, call the Retailer for clarification.

1.6.2 WHO THE MANUAL IS FOR?

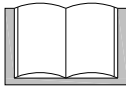
The manual is aimed at the both Retailers and users and also to maintenance workers qualified to carry out work on the equipment.

The user must not carry out work reserved for qualified Maintenance workers and/or technicians. The Manufacturer is not responsible for any damage caused by lack of respect for this last regulation.

1.6.3 SAFEKEEPING

The Manual for Use and Maintenance must be kept in the immediate vicinity of the equipment, in an appropriate holder and, above all, protected from liquids and other substances that could make it illegible.

1.6.4 SYMBOLS USED

SYMBOL	MEANING	COMMENT
	WARNING	Indicates a warning or a note on a key function or useful information. Pay great attention to text indicated by this
	CONSULTATION	It is necessary to consult the Instruction Booklet before carrying out the operation

2. DESCRIPTION AND OPERATION OF THE APPLIANCE

2.1 DESCRIPTION

The upright refrigerators are condensed air refrigerator units made up of:

- A condensing unit (outside cold storage room)
- A evaporating unit (inside cold storage room)
- A control panel (positioned on the condensing unit)
- Defrosting is of the electric type and it is automatic
- Condensation is air based

2.2 OPERATION

The upright refrigerators are refrigerator units which function by means of refrigerator compressor of the airtight type. With air tight motion and alternative motion, powered by electricity (mono phase or three phase) and using as a refrigerant the fluid R404A/R134A.

Principle of refrigerator operation cycle

In thermodynamics for the refrigerator cycle we intend the change of state which a certain body undergoes (for example a refrigerating fluid). The passage of the refrigerating fluid from the liquid state to the gaseous state takes place in the evaporator. Because this is an endothermic phenomenon, it needs heat which, when it happens, is taken from the air which the evaporator comes into contact with. So, when coming out of the evaporator, the vapours of the refrigerating fluid are sucked out by an air compressor and sent to the condenser. If the latter takes away not only the heat that the gaseous refrigerating fluid has acquired during the course of the evaporation (ENTALPIA DI EVAPARATION), but also the calorific equivalent of the compression work, then the fluid returns to the liquid state. Because liquefaction is an exothermic phenomenon, there is production of heat, which is disposed of through air and through water. The refrigerant fluid, leaving the condenser, passes through an expansion organ and returns to the evaporator, thus completing the cycle.

3. PREARRANGEMENTS

3.1 ILLUMINATION

The illumination of the area must conform with the POWER regulations of the country in which the equipment is installed and must, in any case, guarantee good visibility at all points, it must not create dangerous reflections and must allow for easy reading of the controls.

3.2 VIBRATIONS

In conditions of use which comply with the indications for correct use, the vibrations are not enough to create dangerous situations.

3.3 EMISSION OF SOUND

The refrigerator unit is designed to reduce the level of noise at source (see attached 13.2.2)

3.3.1 SUPPLIES ON REQUEST

It is to be understood that any modification and/or addition of accessories must be explicitly approved of and carried out by the Manufacturer.

SYMBOL	MEANING	COMMENT
	WARNING	Any alteration or modification of the fridge made by the operator and/or service operator is forbidden for security reasons. The manufacturer decline any responsibility for unauthorized modifications

3.4 ELECTROMAGNETIC ENVIRONMENT

The refrigerator is designed to function correctly in an industrial electromagnetic environment, coming within the Emissions and Immunities foreseen by the following regulations:

EN50081-2 Electromagnetic compatibility- General regulation for emission Part 2 Industrial environments (1993)

EN50082-2 Electromagnetic compatibility- General regulation for Immunity Part 2 Industrial environments (1995)

4. SAFETY

4.1 GENERAL WARNING



The user must read very carefully the information given in this Manual, with particular attention to the appropriate precautions for Safety listed in this chapter.

It is imperative that the User follows the list below:

- Keep the refrigerator clean and tidy;
- Do not remove or alter the plaques placed by the Manufacturer (see 4.6);
- Do not remove or bypass the safety systems;
- Do not touch the equipment with damp or wet hands or feet;
- Do not touch the equipment with bare feet;
- Do not insert screwdrivers or anything else between the protective cover and the moving parts;
- Do not pull the power cable to disconnect the appliance from the power supply;
- Before carrying out any cleaning or maintenance operation, disconnect the appliance from the electric power supply, first switching off the main switch and then removing the plug.

4.2 FORESEEN USE

The upright and/or table refrigerator has been conceived and built to be used in communities, restaurants, hotels etc.

4.3 UNSUITABLE CONDITIONS FOR USE



The upright and/or table refrigerator must not be used:

- For purposes which differ from those shown in 4.2;
- In an explosive, aggressive atmosphere or where there is a high concentration of oily substances or powders suspended in the air;
- In the atmosphere with a fire risk;
- Exposed to bad weather;
- With adapters, multiple sockets or extension leads.

4.4 DANGER ZONE



There are no danger zones during use because the upright and/or table refrigerator has all the necessary safety devices. If repairs or maintenance have to be carried out requiring the removal of the safety devices, it is necessary first to make sure that all power sources have been switched off.

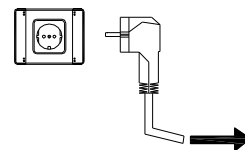
For this reason in the upright and/or table refrigerator it is necessary to deactivate: The electric plant, putting the main switch off and pulling out the plug.

At the end of any work, it is absolutely imperative that all safety devices are re-activated.

4.5 SWITCHING OFF THE APPLIANCE

For switching off the fridge or table, is necessary to proceed as follow:

- Turn the main switch on off position
- Remove power cable

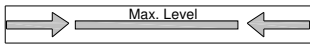


WARNING: If the power cable is damaged, only manufacturer, service or a trained person can change the cable.

4.6 PLAQUES

Model	UGN2	
Product Code	UGN20B04N	
Volt./Ten. (V/Hz)	220	50
Storage Volume	135 Lt.	
Current (A)	2.10 A	
Power (Watt)	290 W	
Ref./Weight (gr)	R134A	210
Product M/Y	09	2008
Serial Number	009	



PLAQUE REGARDING THE ELECTRICAL APPARATUS	PLAQUE A
	Remove the tension before removing the protection.
PLAQUE REGARDING THE ELECTRICAL APPARATUS	PLAQUE B
	Earth connection.
PLAQUE REGARDING THE ELECTRICAL APPARATUS	PLAQUE C
	Warning! The Manufacturer and the retailer decline all responsibility if the power line is not protected by high sensitivity magnetothermic switch (IN-16-A ID-30 mA)
PLAQUE INSIDE REFRIGERATOR	PLAQUE D
	Max. High Load

5. TRANSPORT AND MOVEMENT

READ CAREFULLY THE WARNINGS CONTAINED IN THIS MANUAL AS THEY SUPPLY IMPORTANT INFORMATION REGARDING THE SAFETY OF INSTALLATION, USE AND MAINTENANCE. KEEP THIS MANUAL SAFE FOR FURTHER CONSULTATION.

5.1 TRANSPORT AND MOVEMENT



The transport and movement of the upright and/or table refrigerators must take place in the upright position, respecting any indications shown on the packaging.

Transport must be carried out by qualified staff.

The upright and/or table refrigerators must be transported in such a way as to avoid any damage.

The appliance is prepared for transport with or without packaging depending on the means of transport and the route. If packaging, it is cardboard or wood, adequately protected.

Movement must be carried out using a lift truck or trans-pallets with suitable forks (length at least 2/3 of the dimensions of the object).

SYMBOL	MEANING	COMMENT
	WARNING	Damage to the appliance caused during transport and movement is not covered by the GUARANTEE. Repairs or substitution of damaged parts is at the Customer's expense.

5.2 STORAGE

In the case of long periods of inactivity, the upright and/or table refrigerators must be stored with attention to relevant storage place and time:

- Store the upright and/or table refrigerator in an enclosed area;
- Protect upright and/or table refrigerator from bumps or stress;
- Protect upright and/or table refrigerator from high thermal variation;
- Avoid upright and/or table refrigerator coming into contact with corrosive substances.

5.3 CHECKS

Before putting upright and/or table refrigerator into operation, it is necessary to carry out a series of checks to prevent errors or accidents during the activating phase:

- Checks that there has not been any damage to the upright and/or table refrigerator during assembly.
- Check with care the integrity of the control panel, the electric cable and the tubes.
- Check the precise connection to external energy supply.
- Check the free movement and rotation of any moving parts.

6. INSTALLATION



For an optimum functioning of the unit it is advisable to place the refrigerator in a zone with a good exchange of air and far away from any sources of heat.

6.2 SETUP

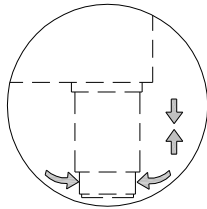


Figure 1

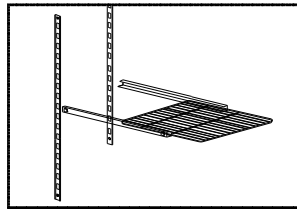


Figure 2

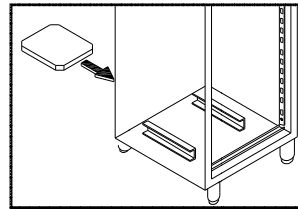


Figure 3

- Carefully remove the packaging from the refrigerator;
- Remove the white PVC protection film from the stainless steel and all the protection used by the company to reduce the risk of damage during transport;
- Place the refrigerator on a flat level surface (use the adjustable feet)(Fig. 1)

Before use, clean the refrigerator with a clean, soft cloth or using a spray product. It is best use little water as it contains minerals which leave traces which are difficult to remove quickly;

- Wash the tray and all the internal parts using anti-bacterial detergents to be found commercially;
- Remove the detergent with a soft sponge soaked in water and dry with a clean soft cloth;

Do not use abrasive detergents or powders which could make the finish opaque. During these phases do not, as already stated, use great quantities of water which could damage electric parts; a damp sponge is sufficient.

- Place the self support inside the refrigerator, in the most suitable position for use, inserting each support in to the holes on the base of the refrigerator and inserting the side tab in the appropriate place on the sides or on the table supports. (Fig. 2)
- Slide the shelf into the supports as shown in. (Fig. 2)
- Slide into the appropriate runners, on the lower part of the refrigerator, the condensation waste tray and for appliances which have automatic trays, connect the connector. (Fig. 3)

6.3 PREARRANGEMENTS

- Check that the cables and the sockets are suitable for the power absorbed by the equipment.

THE USE OF ADAPTORS, MULTIPLE SOCKETS AND/OR EXTENSION LEADS IS FORBIDDEN.

- Ensure that the upright and/or table refrigerator is not installed near to sources of heat like: ovens, radiators, direct sunlight etc.
- Leave a space of at least 75 mm (3 inches) between the back of the upright and/or table refrigerator and any wall, to avoid the formation of condensation.
- The motor must be free of any obstacle which could hinder or limit the circulation through the condensing unit situated on the top side part of the refrigerator.
- The distance between the refrigerator and the ceiling must be less 50 cm. (19 ¾ inches).
- Check that the environment has a sufficient change of air, in order to guarantee the cooling of the condenser and the compressor unit.
- For a perfect functioning of the equipment, the maximum temperature of the environment should not exceed +43°C (109 °F), except for static models which should not exceed +32°C (+95°F).

Lack of respect for these conditions will provoke a serious decline in the functioning of the equipment, early ageing of the compressor and a much higher consumption of energy than normal.

6.4 CONNECTION

To avoid any kind of problem when upright and/or tables are switched on is good to attend to the instruction as follow

6.4.1 ELECTRICAL

The electrical connection of the upright and/or table refrigerator is the Customer's responsibility. The connection to the power supply must respect the power supply laws in the country in which the equipment is installed(see plaque A)

- Check that the tension of the power supply is exactly that shown on the plaque. (see plaque A)
- Check that the socket conforms to power regulations.
- Pay particular attention that there are no uncovered wires.
- Check the earth.



THE EARTH CONNECTION IS A LEGAL SAFETY REQUIREMENT.

If more than one pieces of equipment is placed in line, each one must have an independent power supply.

In order to safeguard the electric plant of the refrigerator from any overloads or short circuits, install a magnetothermic switch at the head of the socket with adequate interruption power.

6.4.2 HYDRAULICS

If the model does not include a condenser unit, it is necessary to connect it to a drainage system for the discharge of water from defrosting using a suitable tube of appropriate dimensions.

6.4.3 PREARRANGEMENTS FOR OPTIONAL

Locks: all the upright refrigerators are predisposed for the installation of locks, even those models which do not include them.

7. OPERATION

7.1 PERSONAL

The staff who are to use and installed the appliance, must possess (or acquire through adequate formation and training) the following skills and must understand the contents of this manual and all the relevant Safety Information:

- General technical knowledge enough to understand the contents of the Manual.
- Awareness of the main hygiene, accident prevention and technological regulations.

7.2 PUTTING INTO OPERATIONS

If the equipment has been mistakenly positioned horizontally during transport, wait about 2 hours, after putting it into a vertical position, before it into operation.

7.3 TIMERS

See enclosed Manual for Instructions.

7.4 TEMPERATURE REGULATION

The choice of temperature must take into consideration:

- The type of product which is going to be kept in the cold storage room;
- The temperature of the environment;
- The frequency of opening;

It is to be remembered that:

- Negative refrigerators (-10°C/-25°C)(14°F/32°F) are suitable for the conservation of frozen products for long periods of time and for the freezing of small quantities of fresh foodstuffs of small dimensions.

In any case, before loading the equipment, it is necessary to wait until the cold storage room have reached the correct temperature, checking it on its thermometer. If there are any brief interruptions to the electricity supply, it is probable that the compressor might start with some delay; this is perfectly normal.

7.5 STORAGE OF FOOD



In order to obtain the best possible working of the refrigerator, it is necessary to respect the following indications:

- Do not put hot foods or uncovered liquids into the cold storage room;
- Wrap up or cover all foods, especially those with strong aromas or cream;
- Organise the foodstuffs inside the cold storage room in such a way as not to block the circulation of air with superfluous objects;
- Avoid to keep open the door for long periods of time;
- Wait a few moments before opening a door which has just been closed.

8. ROUTINE AND PLANNED MAINTENANCE

The information contained in this chapter is aimed at the Use (non specialised person) and at the Ordinary Maintenance Staff.

8.1. ELEMENTARY SAFETY REGULATIONS

8.1.1 PROHIBITION OF REMOVAL SAFETY DEVICES

The removal of safety protection is absolutely forbidden for the carrying out of ordinary maintenance work. The Manufacturer decline any responsibility for any accident caused by the lack or respect for the above written regulation

8.1.2 INDICATION ON EMERGENCY OPERATIONS IN CASE OF FIRE

- Remove the plug from the socket or switch off at the mains;
- Do not use water jets;
- Use powder or foam extinguishers.

8.1.3 CLEANING OF THE EXTERNAL PARTS

The following are indicated for this purpose;

- Cleaning products: water and neutral non abrasive detergents (DO NOT USE SOLVENTS);
- Cleaning methods: wash with a cloth or a sponge;
- Frequency: weekly

8.1.4 CLEANING OF THE CONDENSER

The efficiency of the condenser unit is compromised by the blocking of the condenser which makes it necessary to clean in weekly. Before carrying out this operation, switch off the appliance, remove the power cable and proceed as follows:

- With the use of an air jet or dry brush with rigid bristles, eliminate, with a vertical movement (as shown in Fig. 6), the dust and down from the wings.

In the case of oily deposits, use a brush soaked in spirit or similar product. When the operation is finished, start the appliance up in the normal way.

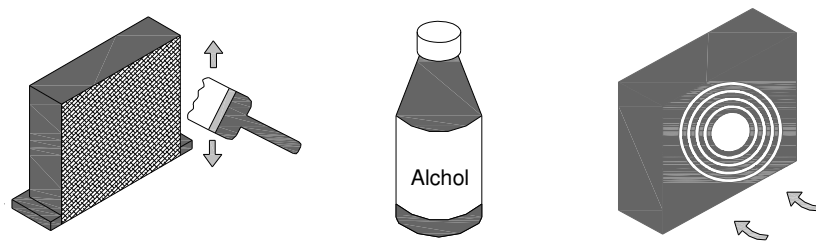


Figure 6 Cleaning of the Condenser

8.1.5 PERIODIC CHECKS TO BE CARRIED OUT

It is necessary to check periodically that the electric cables and the electric parts are undamaged.

9. NON ROUTINE MAINTENANCE AND REPAIRS

Non routine maintenance and repairs must be carried out by qualified personnel authorised by the manufacturer. The manufacturer declines any responsibility for jobs carried out by unauthorised personnel or the use of non-original spare parts.

10. TROUBLESHOOTING

The following table shows the most frequent problems, possible causes and remedies.

PROBLEM DESCRIPTION	POSSIBLE CAUSE	SOLUTION
The appliance does not come on	The main switch is "off" There is no tension Other	Main switch "on" Check plug, socket, fuse, electric connection Contact technical assistance
The refrigerator unit does not start	Set temperature is reached Defrosting is in operation Control panel is broken Other	Set new temperature Wait for end of cycle, switch off and switch back on Contact technical assistance Contact technical assistance
The refrigerator is continuously working but does not reach the set temperature	Room is too hot Condenser is dirty Refrigerator fluid is insufficient Condenser fan has stopped Door not properly closed Evaporator is frosted up Defrost valve is open	Air better Clean condenser Contact technical assistance Contact technical assistance Check door seals Manual defrosting Contact technical assistance
Refrigerator does not stop at set temperature	Control panel is broken Temperature probe is broken Door is not airtight	Contact technical assistance Contact technical assistance Close door
Ice blocks on evaporator	Improper use Control panel is broken	Contact technical assistance Contact technical assistance
Pool of water or ice in drip tray	Blocked Appliance not levelled	Clean drain and discharge Contact technical assistance
Appliance is noisy	Appliance not levelled Contact with external bodies Screws or nuts loose Other	Check that appliance is level Check that no tube or ventilator fan is in contact with external bodies Tighten Contact technical assistance

IN ORDER TO GUARANTEE THE EFFICIENCY OF THE APPLIANCE AND ITS CORRECT FUNCTIONING THE MANUFACTURER'S INSTRUCTIONS MUST BE FOLLOWED AND PERIODIC SERVICING MUST BE CARRIED OUT BY PROFESSIONALLY QUALIFIED PERSONNEL.

(LEGAL REQUIREMENT FOR THE PREVENTION OF ACCIDENTS AT WORK AND THE INSTALLATION OF ELECTRICAL APPLIANCES)

IT IS OBLIGATORY TO BE IN ACCORDANCE WITH POWER SUPPLY REGULATIONS.

11. SPARE PARTS

11.1 SUPPLY OF ORIGINAL SPARE PARTS

For the substitution of any parts, spares can be obtained at our authorized centres, on giving

- Serial number and year of manufacture (see plaque A)
- Component identification number

Any malfunctioning due to non-original spare parts will not be recognised by our technicians.

H.A.C.C.P CONTROL PANEL



IMPORTANT WARNING

Frenox control panel enables the user to monitor many different aspects of the product in order to prevent any malfunction and spoiling of the foods inside our product.

TURNING ON/OFF: Press the power button and hold it for couple seconds. The product will start working, and the led will turn on under the compressor and fan icon. To turn off the unit, press the POWER button and hold it for couple seconds. The product will turn off.

*****IMPORTANT WARNING:** To turn off the unit from the control panel only puts the product in stand by mod. To turn off the energy to control panel completely, please turn off the power switch on the electrical box, or unplug the unit. (Everytime you turn the energy off to control panel, the device will detect this as a black out, and will give a black out alarm when it is turned on.

TO SET THE TEMPERATURE: Press the SET button. You will see the SET icon on the display. Press the SET button again. The set temperature will appear on the display. Use (+) or (-) buttons to set the desired working temperature and press the SET button. Go back from the menus by pressing the red defrost button. Now you have set the new working temperature. The product will work with + 3 C° or - 3 C° differential from the set point temperature.

CONDENSER KONTROL: For every chiller or freezer the ambient temperature is very important for the right performance of the unit. Because of this, FRENOX control panel gives an alarm sound and the red led under the alarm icon will turn on when the condenser temperature is more than the desired temperature. In this case press the SET button, you will see the AL icon, press the SET button again, if you see the CON icon, turn off the unit and clean the condenser as shown at the user manual. After the cleaning, press any buttons and turn off the buzzer sound. To reset the alarm, press the (+) button and wait for couple seconds, the red icon under the alarm icon will turn off. If your product still gives this alarm after you have made all the steps, you must relocate the products where the ambient temperature is lower and there is more air circulation.

H.A.C.C.P FEATURES: To meet the minimum requirements of HACCP regulations a series of dedicated parameters record and log the high and low alarms. If present, these parameters can be displayed in the AL folder. In addition to alarms, these parameters also record any black-outs suffered on the device by recording the number of power failures since the last machine reset.

ALARM LOGGING DURING NORMAL OPERATING CONDITIONS: Each HACCP alarm consists of two folders. Displayed under the alarm folder AL if the alarms are present.

HCn (n= 1.....8) Containing the max. or min. temperature reached beyond band limits.

tCn (n= 1.....8) Containing the time that the thermostat probe is beyond the band limits

n is a progressive number between 1 and 8 that indicates the number of times the thermostat probe has detected temperature values exceeding the band limits. The temperatures will be logged in the 8 folders HC1.....HC8 and the holding time in the 8 folders tC1.....tC8

HCn Folder (n=1.....8): If you press the SET button, the max. or min value displayed by the thermostat probe beyond (Below) band limits.

tCn Folder (n=1.....8): Press the SET button to display the period of time that the thermostat control probe was beyond the band limits and if it has already returned within the limit or the time elapsed so far, with minimum resolution of one minute.

NOTE: The first 8 HACCP alarms are logged sequentially when the folders HC1.....HC8 and tC1.....tC8 appear. The subsequent alarms n bigger than 8 will overwrite the previous alarms starting with HC1 (tC1). When the limit of 8 events is exceeded, the HC8 (tC8) folder flashes on and off.

ALARM OCCURANCE and WARNINGS: When the value of the main temperature probe exceeds the limits defined by HACCP parameters, the alarm is generated and the ALARM Led lights up permanently. Also the alarm buzzer is also switched on. If you press any button on the unit, the alarm LED flashes to indicate that the alarm has been read by the user. When the probe value returns withing the permitted limit, the LED will remain in the condition it was previously to signal the event.

IMPORTANT WARNING: If the alarm condition is still present on the unit, the alarm can not be reset.

ALARM LOGGING AFTER A BLACK OUT: If a reset event occurs (electrical black out), two new folders are generated in the AL folders in order to assess the conditions of the power source correctly

bCn (n: 1.....8)

btn (n: 1.....8)

bCn FOLDER: If the thermostat control prope reads a temperature value that is within the band limits presented by HACCP limits following a black out, this folder will contain this value (and the btn folder will contain the value zero).

btn FOLDER: If the thermostat control probe reads a temperature value that is within the band limits preset by HACCP limits, this folder will contain the value zero. If the thermostat control prope reads a value that exceeds the permitted temperature range, an HACCP alarm is generated. The period of time that the thermostat control probe remains out of band limits will be logged in the same way as for normal operating in this folder.

If there are more than 8 black out events, folder bC8 flashes and the subsequent events are recorded starting with folders bC1 (bt1)

RESET FUNCTION: In the controller panel (+) button is used to reset the alarms. Press (+) button and wait for couple seconds, all the folders and alarms will be reseted. You will also see that the led under the alarm icon will light off.

H.A.C.C.P alarms will be reseted automatically after 24 hours.

NOT: When the unit is switched on for the first time, any alarms present must be manually deleted using function.

INTERNET CONNECTION: In case that it is needed, the control panels can be communicated via internet, by adding a special information translator, and web card. By this way, you can control the unit through internet, and you can also be warned in case of alarm occurence. For this features you can contact the dealer where you have purchased the units.

DOOR ALARM: If the product door is left open in a period of time that the inside temperature can be effected, the product will give a buzzing warming signal indicating that the door must be closed. When the doors is closed the sound will end. (This feature is not present in every model)

IMPORTANT WARNING:
**ALL DIGITAL PANELS ARE CONTROLLED
AND SET FOR PARAMETERS AT OUR
FACTORY. DO NOT CHANGE ANY
PARAMETERS OTHER THAN THE
INSIDE TEMPERATURE SETTINGS: TO
DO SO CAN RESULT IN SERIOUS
MALFUNCTION OR DECREASE IN
PERFORMANCE OF THE PRODUCT.**

THE USAGE OF THE CONTROL PANEL BUTTONS



POWER BUTTON (11): It turns on / off the energy to the panel. (11)

SET BUTTON (10): It is used to set the parameters and the working temperature of the product.

(-) BUTTON (9): Decreases the parameters and the temperatures

(+) DÜĞMESİ (8): Increases the parameters and temperatures. Also used to reset the alarms.

DEFROST BUTTON (7): It starts the manuel defrosting in the unit. Press the button, hold it for couple seconds. The product will start the defrosting cycle, and the led under the defrosting icon will light on. Also it used to get out of the parameter menu to main temperature display.

LIGHT BUTTON (6): Control the light in the product. If the model does not have any light, then it has no function.

COMPRESSOR LIGHT (4): Shows that the compressor is running

DEFROST LIGHT (3): Shows that the product is in defrosting cycle.

FAN LIGHT (2): Shows that the evaporator fan is working

ALARM LIGHT (1): Shows that there is an alarm condition

ALARM TABLE / REASONS and SOLUTIONS

AH3: CONDENSER HIGH TEMPERATURE ALARM

Reason: The dirt that is accumulated on the condenser

Solution: Swict off the unit, and clean the condenser.

Reason: The product is located on a high ambient temperature location or there is not enough air circulation to the cooling group.

Solution: Be sure that the air grills that are located at the back and the front of the unit is open. Be sure that there is enough air circulation where the product is located. Locate the product far away from any heat source.

HCn: HIGH TEMPERATURE ALARM

Reason: Blocking the air ways during the placements of products inside refrigerator.

Solution: Make sure that the loading of the products are done as the it is shown in the product user manuel.

Reason: Evaparator fan not working.

Solution: The default digital parameters have been changed, contact the technical service.

Reason: Not closed door.

Solution: Make sure all the doors are completely closed, once the unit is empty it should arrive the desired temperature in 40 minutes.

Reason: The refrigerator is filled with heated foods before the cabinet temperature is chilled.

Solution: To prevent the spoiling of the product inside, your refrigerator have the feature of sutting down the fans, if the cabinet temperature is too high. If you place hot foods inside the cabinets before the proper is cooling is not made, this will prevent the fans from working, and there fore the cabinet temperature wouşd not arrive to the desired temperatures.

Reason: Probe malfunction.

Solution: You will see an error message that show which probe is not working, P1, P2 or P3, contact the technical service to replace the probe.

LCn: LOW TEMPERATURE ALARM

Reason: Malfunction in temperature reading probes

Solution: You will see a message indicating which probe is not working P1,P2 or P3. Contact the technician.

bCn: ELECTRICAL BLACK-OUT ALARM

Reason: During an operation there is an electrical black-out

Solution: There is no problem with the operation of the unit. Press (+) button to clear the alarm. If this alarm occurs too much frequently, check your power source.

DOOR OPEN ALARM

Reason: The door is left open longer than the proper time.

Solution: The sound will be cut when the door is closed.

	Set Degeri	0	0	0	-22	-22	-22	0
	PARAMETRE	DİK TEK KAPI NORMAL	YATAY NORMAL	DİK İKİ KAPI NORMAL	DİK TEK K. DEEP FR	YATAY DEEP FREEZE	DİK ÇİFT K. DEEP FR	YATAY NORM. IŞIKLI
C°	DIF	3	3	3	3	3	3	3
C°	HSE	8	8	8	0	0	0	8
C°	LSE	-2	-2	-2	-25	-25	-25	-2
DAK.	CIT	0	0	0	0	0	0	0
DAK.	CAT	0	0	0	0	0	0	0
DAK.	ONT	15	15	15	15	15	15	15
DAK.	OFT	15	15	15	15	15	15	15
SAN.	DON	0	0	0	0	0	0	0
DAK.	DOF	0	0	0	0	0	0	0
DAK.	DBI	2	2	2	2	2	2	2
DAK.	ODO	0	0	0	0	0	0	0
-	DTY	1	0	1	1	0	1	0
-	DIT	5	6	5	5	6	5	6
-	DCT	1	1	1	1	1	1	1
DAK.	DOH	0	0	0	0	0	0	0
DAK.	DET	30	30	30	30	30	30	30
C°	DST	8	8	8	8	8	8	8
-	DPO	N	N	N	N	N	N	N
C°	FST	35	35	35	35	35	35	35
C°	FAD	2	2	2	2	2	2	2
DAK.	FDT	1	1	1	3	3	3	1
DAK.	DTY	2	2	2	2	2	2	2
-	DFD	Y	Y	Y	Y	Y	Y	Y
-	FCO	Y	Y	Y	Y	Y	Y	Y
-	FOD	N	N	N	N	N	N	N
-	ATT	1	1	1	1	1	1	1
C°	AFD	5	5	5	5	5	5	5
C°	HAL	15	15	15	15	15	15	15
C°	LAL	-5	-5	-5	-30	-30	-30	-5
SAAT	PAO	5	5	5	5	5	5	5
DAK.	DAO	90	90	90	90	90	90	90
SAAT	OAO	0	0	0	0	0	0	0
DAK.	TDO	1	1	1	1	1	1	1
DAK.	TAO	60	60	60	60	60	60	60
-	DSD	Y	Y	Y	Y	Y	Y	Y
-	DLT	N	N	N	N	N	N	N
	OFL	Y	Y	Y	Y	Y	Y	Y
	DOD	1	1	1	1	1	1	1
	DAD	0	0	0	0	0	0	0
-	LOC	N	N	N	N	N	N	N
-	PA1	11	11	11	11	11	11	11
C°	CA1	0	0	0	0	0	0	0
C°	CA2	0	0	0	0	0	0	0
C°	CA3	0	0	0	0	0	0	0
-	DDL	0	0	0	0	0	0	0
DAK.	LDD	1	1	1	1	1	1	1
-	DRO	0	0	0	0	0	0	0
	CNF							
	HOO	1	1	1	1	1	1	1
	REL	-	-	-	-	-	-	-
	TAB	-	-	-	-	-	-	-
	PA2	0	0	0	0	0	0	0
	FNC							
	RES	-	-	-	-	-	-	-
C°	SHH	15	15	15	10	10	10	15
C°	SLH	-5	-5	-5	-30	-30	-30	-5
DAK.	DRA	40	40	40	30	50	30	40
DAK.	DRH	24	24	24	24	24	24	24
	H50	1	1	1	1	1	1	1
	H51	3	3	3	3	3	3	3
	H02	5	5	5	5	5	5	5
	H06	Y	Y	Y	Y	Y	Y	Y
	H11	4	0	-4	4	0	-4	4
	H21	2	2	2	2	2	2	2
	H22	7	5	7	7	5	7	7
	H23	1	1	1	1	1	1	1
	H24	3	3	3	3	3	3	3
	H31	4	4	4	4	4	4	4
	H32	2		2	2		2	2
	H33	1		1	1		1	1
	H34	1		1	1		1	1