Manual instruction

Pincooler

□ 600 □ 1200



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Before operating the device, read this instruction manual and warranty conditions to avoid damage to the device or an accident

The device is adapted to work in a room with an air temperature of + 16^{0}C to 25^{0}C and relative humidity of 60 ± 5%

1 Introduction

Refrigerating devices like: cases, glass cases, tables, counters, shelves, dispensers are designed for storing of previously cooled food products, to display them and sell them in retail.
Freezer devices, like: cases, tables, containers, ice-cream dispensers, freezer glass cases are designed for storing of previously frozen food products (pork-butcher's products, meat, vegetables, fruits), they are not designed for freezing food products.
Structure of the device ensures getting the optimal exploitation parameters for the given type of the device, on condition of adherence to all the suggestions included in the present instruction. In order to ensure proper functioning and getting the best possible parameters, the producer suggests the users to get familiar with operation and maintenance of the device and basic issues concerning operational safety. Thorough compliance with suggestions of instruction will help to eliminate accidental damage.

2 Responsibility and warranties

All refrigeration devices introduced to market are compliant with safety requirements, not endangering the safety of people, animals and property provided their correct installation, proper technical maintenance and operation according to purpose. The producer places the CE marking on device that confirms the equipment conformity to adequate law regulations. The producer warrants proper functioning of the device. Particular warranty conditions are described in warranty certificate.

<u>The following are not warranted:</u>

- damage during transport, during loading and offloading (in such conditions the claims should be issued to the company transporting the device),

- damage or malfunctions caused by the connection or startup that are improper or not compliant with instruction, lack of maintenance (for example, cleaning the condenser),
- damage of electrical equipment, including the engines, caused by drop of voltage,
- damage caused by improper maintenance, not compliant with operating instruction,
- window panes, bulbs and fluorescent lamps damaged during transport and exploitation of the device,
- heating wire fuse
- repositioning of the door hinges.

In order to ensure efficient and safe functioning of the device, you are required to:



use only AUTHORIZED service,
use only GENUINE spare parts.

3 Remarks concerning safety and proper operation

The device is designed to be operated by adults only. The child play in the vicinity of the working device is inadmissible, all the more using the device in operation to play.

Advice for the user:

- after receiving the device, check its technical condition and equipment according to the operating instruction; report possible damage to the seller within 24 hours;
- level the device in the operating place, if it is wheeled, block the brakes;
- maintain the device in good technical condition;

- the products to be stored or exposed in refrigerating device should be placed cooled to storage temperature;
- the products to be stored or exposed in freezing device have to be placed in the device frozen to storage temperature;
- do not overload the device, i.e. watch the load to be compliant with technical data, watch the admissible payload of shelves;
- fill the refrigerating / freezing device interior after its initial cooling;
- place the products in a way to enable the air circulation in evaporator and inside the device;
- you should remember to remove water gathering in the condensate container (excluding the devices equipped with condensate evaporator);
- clean the device interior with water solution of dish washing liquid, using soft cloth or sponge, previously switching off the mains.
- dust the front surface of the condenser every two months, in case of heavier dustiness do it more frequently;
- open the door for the shortest possible time;
- use only the equipment delivered with refrigerating device;
- in case of placing the cases in a row (especially freezing ones), allow the clearance of minimum 10 centimeters between them. Not allowing such clearance will cause an ice buildup between cases;
- in case of damage, disconnect mains and call service;
- the producer suggests training of the personnel operating the device in the range of device operation, as well as in the range of basic issues of safety and hygiene of work;
- connect the device to the mains network equipped with efficient equipotential switch system.

<u>It is forbidden to:</u>

- connect the device to mains without ensuring of efficient equipotential switch system,
- store spoiled products,
- place warm products inside working chamber of refrigerating device,
- place unfrozen products to freezing device,
- cover and block the ventilation holes of the device,
- tilt the device more than 45°, but if it was necessary, wait about 1 hour before starting the device, allowing the compressor oil to flow down,
- store delicatessen products without packaging for more than 3 days,
- store the products causing accelerated corrosion process (acids, bases),
- lift and transport the refrigerator counters holding them by plastic edges,
- place the shelves in drafts,
- place the devices near heat sources.
- in devices, the interior of which is finished with aluminum it is forbidden to store food products of acidic character. Use only the devices made of acid-resistant steel for this purpose.

4 Proper operation of the device

Refrigerating devices can be exploited in a ventilated room in the following environment temperature ranges:

- counters, refrigerator and freezer glass cases from +16 to +25°C and relative humidity not exceeding 55%, in tropical version from +16 to +32°C and relative humidity not exceeding 60%,
- freezer cases and containers from +16 to +32°C and relative humidity not exceeding 60%, in tropical version from +16 to +43°C and relative humidity not exceeding 60%.

- refrigerator shelves from +16 to +25°C and relative humidity not exceeding 60%.
- refrigerator and freezer tables from +16 to +32°C and relative humidity not exceeding 60%,
- refrigerator tables in tropical version from +16 to +43°C and relative humidity not exceeding 60%

To assure the best working conditions for the device, the user should locate the device in the coldest place of the room. The device should not be exposed to direct operation of sunlight, precipitation; it should not be located near heat sources (heaters, heating walls, etc.). +

It is recommended to:

- have a proper ventilation in the room,
- have a minimum 50 centimeters clearance between highest point of device and ceiling of the room,
- place the refrigeration device at least 10 centimeters from the wall of the room.

Device in operation generates heat, to enable its dissipation air circulation and ventilation should be provided.

Installation of the device in the room not meeting the above requirements voids warranty.

Refrigeration devices are equipped with electronic controllers, providing optimal utilization of properties of the given type of device. The producer programs the controllers based on thorough type research held and opinions of the users. Still, there are occurrences when it is necessary to reprogram the controller based on individual user requirements, like for example room humidity too high or very intensive rotation of products.

Such cases are to be agreed with the producer before the purchase of the device. Controller settings are divided into two groups:

- accessible for user
- accessible for service (change of these parameters can be performed only by consent of the producer).

The operation of the device is fully automated. The producer sets the parameters of electronic thermostat in a way to provide the user with possibility to regulate the temperature range of the interior (regulated by the user), as well as effective evaporator defrosting and condensate removal. The way of setting of the desired temperature is given in the appendix to the present instruction, for the used temperature regulator, respectively. Eventual change of system parameters accessible for service can be performed only by consent of the producer.

All controllers used by the producer have the option of manual defrosting available to user, if there is a need of additional defrosting of the evaporator caused by hard operation conditions of the device. The behavior of the device is the same with manual and automatic defrosting.

5 Data / technical features

Pincooler 600

Dimm.	[mm]	Length	Width	Height	
	External	600	450	1040	
	Internal	555	345	480	
Capacity:		90 [dm^3]			
Bare weight:		51 [kg]			
Loading:		32 [kg]			

Temperature range:	**0 ... +4 [ºC]**			
Service conditions:	**+18... +32 [ºC] 60% HR**			
Rated current:	**2.6 [A]**			
Cooling power:	**680[W]**			
Refrigerant:	**R290**			
Power requirement:	**3,5 [kWh/24h]**			
Power supply:	**230/50 [V/Hz]**			

Pincooler 1200

Dimm.	**[mm]**	**Length**	**Width**	**Height**	
	External	**1200**	**450**	**1040**	
	Internal	**1155**	**345**	**480**	
Capacity:		**90 [dm^3]**			
Bare weight:		**90 [kg]**			
Loading:		**50 [kg]**			
Temperature range:		**0 ... +4 [ºC]**			
Service conditions:		**+18... +32 [ºC] 60% HR**			
Rated current:		**3 [A]**			
Cooling power:		**574[W]**			
Refrigerant:		**R290**			
Power requirement:		**9 [kWh/24h]**			
Power supply:		**230/50 [V/Hz]**			

6 General description of the device

1. All type of refrigerating counters are designed for exposing and sale of foiled food products like dairy, pork-butcher's products for short-term cold storing of products in the lower part of the device.
2. Freezer containers are designed for storing of various frozen products, for example meat and its products, frozen fish, fruits and vegetables and packed ice-cream. The interior of the container is made of food-contact, acid-resistant steel or aluminum.

   The device can be used in groceries, bars, restaurants and gastronomic sites.

7 Packaging and transport

The producer sends the device with a transport pallet, protected with foil cover at minimum. The device should be transported in working position, protected against displacement.



ATTENTION!! During transport and relocation, do not tilt the device more than 45°, because this can cause damage to the compressor.

8 Schemat elektryczny

1. It is not allowed to switch the device on without efficient equipotential switch system!!! The device is equipped with protective PE cord.



2. Before connecting mains to the device, check the voltage conformity between device and network (data on rating plate).

3. Connecting the device to electrical network should be done in such a way that the plug is visible and easily accessible for service.

   It is inadmissible to use extensions and branch-joints!!!
4. The device should be powered from separate low-voltage circuit equipped with protective cord and protected with fuse up to 10 A (shelves up to 16A).
5. Before commencing any maintenance or cleaning activities, switch the device off, and then remove the plug from power outlet.

The device is started by inserting the plug into power outlet and then switching the power on. The lighting of the switch signals the device in operation.

In low-temperature devices the door frame heater and condensate outlet heater are powered with safe voltage 24V.

Eventual repairs of electrical installation and replacement of power cord can be done only by certified electrician.

9 Device maintenance



Before commencing any maintenance or cleaning activities, switch the device off, and then remove the plug from power outlet!!!



All repairs and maintenance should be performed by authorized personnel only. You should absolutely protect yourself against accidental switching the device on by unaware persons.

The interior of the device should be cleaned with wet sponge, damped with warm water and/ or neutral detergent. Rinse and wipe dry with a

soft cloth. Do not use abrasive agents. Clean external parts with soft cloth damped with water. Do not use polishes, abrasive washing pads, stain removers or vinegar.

Clean the aggregate condenser in defined periods using brush, duster or compressed air.

10 Practical suggestions

If refrigeration device is not working properly, before calling service check the occurrence of the situations described below:

- refrigeration device is not working
  - is the mains cord plugged into power outlet?
  - is the outlet powered (is the fuse not blown)?

- the temperature in device has risen rapidly (signaled with alarm on thermal regulator display)
  - has the device door been opened often recently?
  - is the device not overloaded with products or does the placement of products not hamper the air circulation inside the device?
  - has the device not been loaded with hot, not cooled products?
  - is the device clearance from walls similar to the one given in instruction?
  - has the condenser been cleaned properly?
  - are the ventilators of condenser and cooler working?

- refrigeration device is working loudly
  - is the device leveled?
  - are the products inside the device not vibrating, if yes, they should be placed properly?

- the refrigeration device covers with ice excessively
  - have the outflow lines been cleaned?
  - has the device not been loaded with excessive amount of damp, steaming products?
  - has the door not been open for a prolonged time?
  - do the door gaskets adhere to the trunk properly?

11 Recycling the used refrigerating devices

Care for the environment!

The user is obliged to return the used device to the proper storage depot. The devices withdrawn from usage cannot be placed together with other household waste.

Cardboard packaging should be recycled.

Polyethylene (PE) sacks should be placed in the container for plastics.

Proper proceeding with used up refrigeration equipment contributes to avoidance of harmful consequences to people's health and natural environment, resulting from presence of dangerous components, and proper storage and processing of this equipment.

12 Proper exploitation rules of refrigeration device

1. Connect the device only do the zeroed mains outlet.

2. Place the device in a proper distance from the wall, described in operating instruction.

3. Do not cover intake and outlet holes in aggregate chamber, serving the circulation of air cooling the condenser.

4. Provide operating refrigeration device with the environment temperature in the following ranges:

+16 to +25°C device for exposure (window-paned)

+16 to +32°C device for storage (cases, containers), in tropical version +16 to +43°C

5. Place the device in a dry and drafty room (recommended relative humidity 60%).

6. Periodically, make the condensate outflow channels permeable by cleaning the trays and troughs.

7. In devices with no automatic defrosting, do a manual defrosting when the layer of frost on the evaporator exceeds 0.5 cm.

8. You should unconditionally dust the condenser fins in the aggregate chamber to provide free airflow, at least every two months.

9. Do not exceed chamber load capacity of refrigeration device given in operating instruction.

10. Observe the other suggestions and recommendations given in operating instruction.

ATTENTION!

Non-observance of the suggestions given above may result in non-reaching the assumed parameters, like desired temperature, bedewing of windows or external housing, water overflow from drip tray, and even compressor damage. These failures cannot be claimed by virtue of warranty.

