CONSERVATION CABINETS

HIGHCONTROL

HC20 NTV
NTB
BTV
BTV/2
C

HC40 BTV
NTB
NTV

HC20 BT
BT/2
NT
NT/2

ALL OUR SYSTEMS COMPLY WITH DIRECTIVE 2006/95/CE

CE

Tecnomac®

INSTRUCTIONS FOR USE

Cod. 71503647/0 - **Rev.002** - 02/2008

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1. GENERAL DOCUMENTATION

1.1. General information

- This manual is an integral part of the product and it gives all the information necessary for the correct installation, use and maintenance of the machine.
- It is essential for the user to read the manual and to always refer to it when for the use of the machine. Furthermore it must be conserved in a well-known place that is accessible to all the authorised operators (installation engineer, user and maintenance engineer).
  The machine conforms with the low voltage directive 2006/95/CE, electromagnetic compatibility directive 89/336/EEC and machines directive 98/37/EC (only for some models).
- The machine is designed for professional use and therefore only qualified persons may use it.
- The machine is only intended for the uses it has been designed for and that is the conservation of foodstuffs.
  Products requiring constant temperature checking and recording are excluded such as:
  - thermoreacting chemical products.
  - medical products
  - haemoderivatives
- The manufacturer declines all liability for any damage caused by improper or unreasonable use such as for example:
- improper use by untrained personnel
- technical modifications or interventions that are not model specific
- use of non-genuine spare parts or parts that are not model specific.
- failure to comply, even partially, with the instructions in this manual

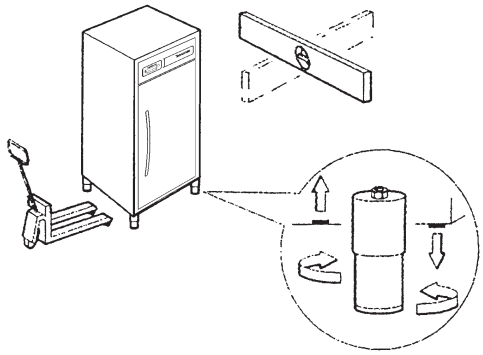
This appliance is not intended for use by persons -including children- with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been fiven superfision or instruction concerning use of the appliance by a person responsible for their safeti. Children should be supervised to ensure that they do not play with appliance.

1.2 Installation

Installation only by people who are authorised and have the specific skill, respecting the instructions in this manual.
If the machine has a remote condenser unit, the installation engineer must check all the connections in accordance with the instructions given by Castelmac for system and machine installation.

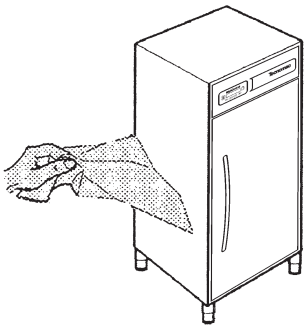
1.3 Transport and handling

- The loading and unloading of subsystems from vehicles must be done with a forklift truck or pallet trolley with forks that are longer than half the object to be moved.
  The lifting device must be chosen on the basis of the dimensions of the packaged components and have an adequate capacity.
- When moving the equipment/subsystems you must adopt all the precautions necessary so as not damage them, observing the instructions on the packaging (fig.1).



1.4 Unpacking

- Remove the cardboard or wooden packaging or crates from the wooden base on which they are resting. Then lift the sub-assemblies with a suitable device (forklift truck), remove the wooden base and position the sub-assemblies where they are required.
- After removing the packaging, make sure that the machine is undamaged.
- Remove the protective PVC film on the panels from all the sides both inside and out (fig.2) (for the stainless steel versions.
- ***Wear protective gloves when handling the packaging and the wooden base.***



N.B.: all the various packaging components must be disposed of according to the regulations in force in the Country where the equipment is to be used. Under no circumstances must anything be dumped where it is not authorised.

1.5 Safety regulations

The responsibility for operations on the machine, not taking due care to comply with the instructions shown in this manual ,lies with the user. Here below, you will find the main safety regulations:

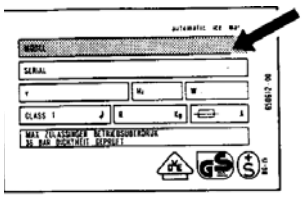
- **do not touch the machine with damp or wet hands or feet**
- **do not operate on the cell with bare feet**
- **do not insert screwdrivers, kitchen utensils or anything else between the guards and the moving parts**
- **before carrying out cleaning or ordinary maintenance operations, disconnect the machine from the power supply at the ON/OFF switch (if there is one also disconnect the machine's general knife switch)**
- **do not pull the power lead to disconnect the machine from the mains.**

CAUTION !!!
THIS OPERATION MUST ONLY BE CARRIED OUT BY A LICENSED INSTALLATION ENGINEER.

2. INSTALLATION

2.1 Rating plate data

- Check that the rating plate data and the electrical line characteristics correspond (V, kW, Hz, n° of phases and power available).
- The rating plate with the equipment's characteristics is applied to the outside rear of the machine and/or the electric panels.

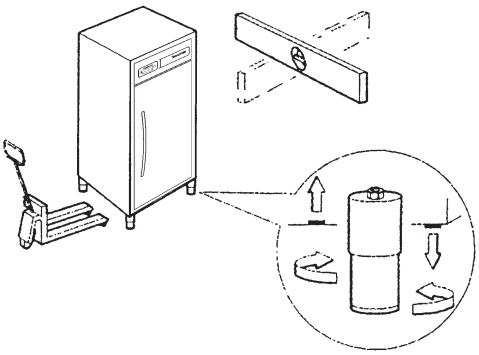


Any preparation of just machines for the deployment of condensing units must follow the fire regulations in force in the country of installation (contact the local fire brigade for the due instructions).

It must also be remembered that any cut-in of the safety valves or fuse caps in the refrigeration circuit involves the immediate dispersal of all the refrigerant into the atmosphere.

2.2 Positioning

- The machine must be installed and tested in full compliance with safety regulations, traditional instructions and current law.
- The installation engineer is required to verify any fire-related prescriptions (contact the local fire brigade for the due instructions).
- Position the machine where it is required
- Level the equipment by means of the adjustment feet. For the levelling of heavier machines, use relevant lifting devices.

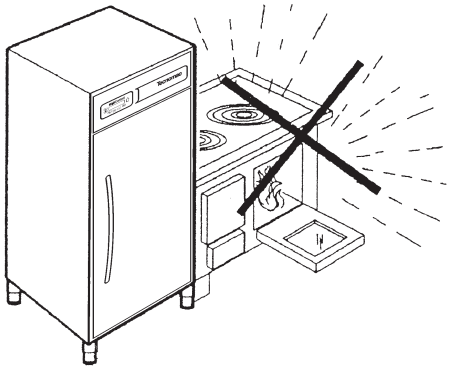


(fig.1)

- If the equipment are not level, it is possible that their functioning and the flow of condensate will be compromised.

AVOID

- Places exposed to direct sunlight
- Closed, hot places with little air change
- Do not install the machine near any heat source (fig.4).



2.3 Room temperature and air change

For air-cooled refrigeration groups, the air temperature in the operating environment must not exceed 32°C.

The declared performance ratings are not guaranteed over this temperature.

The machine can function safely up to 38°C.

Remote condensing units must be installed in special rooms or outside in a place not exposed to direct sunlight; if the circumstances make it necessary, the installer must assess whether to use a cover or special roofing (the costs will be met by the purchaser).

In any case, a sufficient air change must be guaranteed.

2.4 Connection to the electricity mains.

Upline from every piece of equipment it is essential to install a thermomagnetic differential switch in accordance with the regulations currently in force in the country or installation, complete with knife switch.

- The electrical cables for connection must comply with the characteristics shown in the technical data (see the machine's wiring diagrams, to be done by the installation engineer)

The grounding wire must be correctly connected to an efficient grounding system.

THE MANUFACTURER DECLINES ALL LIABILITY AND ALL WARRANTY OBLIGATIONS IF DAMAGE TO THE EQUIPMENT, INJURY TO PERSONS OR DAMAGE TO PROPERTY RESULTS FROM INCORRECT INSTALLATION AND/OR INSTALLATION THAT DOES NOT COMPLY WITH LOCAL REGULATIONS.

CONNECTING THE APPLIANCE TO THE POWER SUPPLY.

In the event of damage to the power supply cable on the appliance, have the cable replaced only by a qualified electrician to avoid any risk of personal injury.

2.5 Notes for the installation engineer

Check the proper installation and system testing before commissioning the machine (test report).

1. Check any gas leaks from the welding or joints made during the installation phase.
2. Check the good insulation of the connection pipes linking the condenser and the remote condensing units.
3. Check the electrical connection.
4. Check the electrical input values.
5. Check the standard pressure of the refrigeration plant.
6. Verify the plumbing connection with the regulation of the pressure switch valve during operation and the good circulation of the condensate water (water-cooled assemblies).
7. Check that the conservator reaches the set temperature and perform a manual defrosting.
   If the equipment or the remote condensing unit are not moved into position vertically (e.g. on their backs) or they have been overturned during installation, do not turn on immediately but wait at least four hours before operating.

- Inform the customer how the equipment should be used exactly with specific reference to the use and the requirements of the said customer. **The installation and the commissioning must be done by persons authorised by Castelmac.**

2.6 Safety and control systems

- Door microswitch:
  this shuts down fan operation in the cell when the door is open.
- General protection fuses :
  these protect the full power circuit from short circuits and any overloads.
- Safety thermostat:
  This cuts in in the case of overtemperature due to long operating times of the evaporator defrosting heating elements.
- Safety pressure switch:
  this cuts in in the case overpressure in the refrigerating circuit
- Door opening from inside if it accidentally shuts
- Chamber temperature check:
  this is managed by the electronic card through the sensor inside the cell• Temperature check at the end of defrosting:
  this is managed by the electronic card through the sensor on the evaporator.

2.7 WEEE Notice

The Directive on Waste Electrical and Electronic Equipment (WEEE), which entered into force as European law on 13th February 2003, resulted in a major change in the treatment of electrical equipment at end-of-life.
The purpose of this Directive is, as a first priority, the prevention of WEEE, and in addition, to promote the reuse, recycling and other forms of recovery of such wastes so as to reduce disposal.

The WEEE logo on the product or on its box indicates that this product must not be disposed of or dumped with your other household waste. You are liable to dispose of ali your electronic or electrical waste equipment by relocating over to the specified collection point for recycling of such hazardous waste. Isolated collection and proper recovery of your electronic and electrical waste equipment at the time of disposal will allow us to help conserving natural resources. Moreover, proper recycling of the electronic and electrical waste equipment will ensure safety of human health and environment. For more information about electronic and electrical waste equipment disposal, recovery, and collection points, please contact your local city centre, household waste disposal service, shop from where you purchased the equipment, or manufacturer of the equipment.

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ACCESSORIES

The equipment can be fitted out
– with power voltages that are different from the standard;
(if requested)

POSITIONING

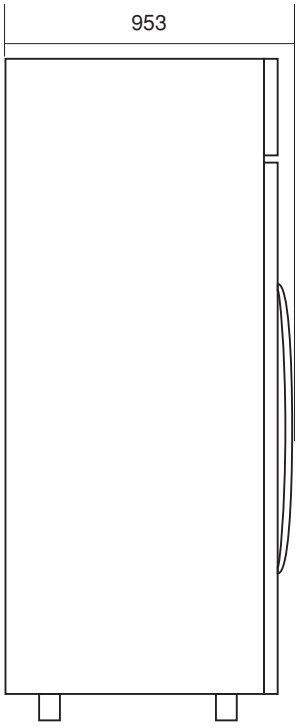
The equipment is designed for indoor installation.
– Check that the surface the equipment stands on is suitable for bearing its weight and that it is flat.
– Observe the operating spaces.

OPERATING SPACES

The choice of how to arrange the equipment is fundamentally important for its good operation.
The parts of the equipment need minimum spaces for functioning and maintenance.
Make sure that the equipment is installed as far as possible from heat sources.
Make sure that between the ceiling or other cover and the top of the equipment there is a gap of at least 50 cm to guarantee satisfactory air circulation.

N.B.: the measurements in the figures are expressed in mm.

HC 20 NT/2 - BT/2 - BTV/2



HC 20 C - NT - NTV - NTB - BTV - FX

HC 40 BTV - NTB - NTV

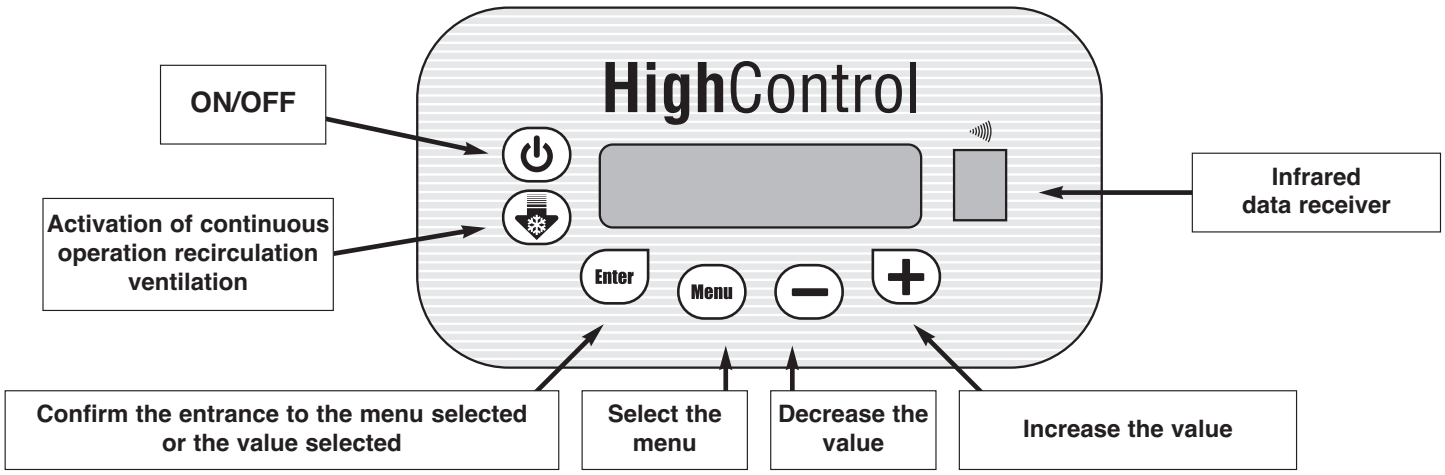
3. TECHNICAL CHARACTERISTICS

		HC20 C	HC20 NTV	HC40 NTV	HC20 NTB	HC40 NTB
Capacity in litres		620	620	1350	620	1350
Temperature °C		+4/+15	+8/-2	+8/-2	+10/-2	+10/-2
Single phase electric power supply		220-230V/50HZ	220-230V/50HZ	220-230V/50HZ	220-230V/50HZ	220-230V/50HZ
R404a refrigerant		R404a	R134a	R134a	R404a	R134a
Refrigerating capacity (*)		475 W	350 W	660 W	475 W	660 W
Input power (*)		450 W	380 W	600 W	450 W	620 W
Net weight, kg		148	141	250	142	250
Outer dimensions mm.	Width	710	710	1440	710	1440
	Depth	890	890	890	890	890
	Height	1975÷2035	1975÷2035	1975÷2035	1975÷2035	1975÷2035
Internal dimensions mm.	Width	590	590	1320	590	1320
	Depth	720	720	720	720	720
	Height	1300	1450	1450	1300	1450
Extractable rack, pitch mm.		35	35	35	35	35
Runners supplied, no. of couples		—	—	—	—	—
Gastronorm shelves nr.		—	5	10	5	10
Shelf sizes mm.		650x450	530x650	530x650	530x650	530x650
Anti-tipping guides, no. of couples		5	5	10	5	10
Humidity HR%		40% / 90%				

		HC20 BTV HC20 BTV/2	HC40 BTV	HC20 NT HC NT/2	HC20 BT HC20 BT/2
Capacity in litres		620	1350	620 (600 NT/2)	620
Temperature °C		-10/-24	-10/-24	+8/-8 (+8/-4 NT/2)	-15/-28
Single phase electric power supply		220-230V/50HZ	220-230V/50HZ	220-230V/50HZ	220-230V/50HZ
R404a refrigerant		R404a	R404a	R134a	R404a
Refrigerating capacity (*)		450 W	1100 W	350 W (*)	450 W (**)
Input power (*)		620 W	1200 W	310 W	600 W
Net weight, kg		148	260	145 (150 NT/2)	155
Outer dimensions mm.	Width	710	1440	710	710
	Depth	890	890	890	890
	Height	1975÷2035	1975÷2035	1975÷2035	1975÷2035
Internal dimensions mm.	Width	590	1320	590	590
	Depth	720	720	720	720
	Height	1300	1300	1450 (1300 NT/2)	1450
Extractable rack, pitch mm.		35	35	35	35
Runners supplied, no. of couples		—	—	—	—
Gastronorm shelves nr.		5	10	5 (6 NT/2)	5
Shelf sizes mm.		530x650	530x650	530x650	530x650
Anti-tipping guides, no. of couples		5	10	5 (6 NT/2)	5
Ice cream tub capacity. No.		—	—	—	50∅ (58∅ BT/2)

(*) Evaporation temperature -10 °C
(**) Evaporation temperature -28 °C

∅ mm. 120x165x360



4.1 Turning the machine on

Provide the conservator with voltage by turning the main mains switch on.
Turn on the controller while keeping the **ON/OFF** switch pressed , the controller shows the welcome message, the version of the software installed, the cabinet model and then goes on to the following mask.

```
PAUSE          >>OK
CELL        -14,5°C
```

Message with compressor off and display of inside cell temperature.

The cabinet has been prepared for functioning at the preset temperature.

```
COOLING        >>OK
CELL        -12,5°C
```

Message with compressor on and display of inside cell temperature.

The temperature on the display is the temperature detected by the sensor inside the cell.
To turn off the controller, keep the **ON/OFF** button pressed for five consecutive seconds after which the controller enters low voltage stand-by function mode and will display the following mask

```
TURNING OFF
```

```
AWAITED _
```

The message displayed on the LCD screen in the turning off phase is STAND-BY with blinking cursor.

CAUTION to remove the voltage from the controller switch the main mains switch.

4.2 Setting the language

Press the **MENU** button and with buttons or go to **MENU 7 LANGUAGE;** the first language is displayed when the **ENTER** button is pressed. The next time the button or is pressed selects the languages available.

```
Menu 7
LANGUAGE
```

When the language required is displayed, press the **ENTER** BUTTON; the controller requests a second confirmation by displaying **EXIT** or **CONFIRM.**

Press the button to confirm or the **ENTER** button to exit and return to the initial mask.

4.3 Date and time setting

Press the **MENU** button and with buttons or go to **MENU 8 SET CLOCK**; press **ENTER** and the date and time will be displayed with the first digit of the day blinking. Modify the digit with buttons or and confirm the value with the **ENTER** button, the new value is acquired and the month digit blinks next. Repeat in succession the procedure until the seconds value is reached , and press the **ENTER** button. The successful acquisition of the values will be signalled by the flashing date and time.

```
Date:      12/04/03
Time:      11:54:23
```

4.4 Display and setting of the set point

Press the **MENU** button and with buttons or go to the **MENU 2 CHANGE** mask **SET POINT**; press the **ENTER** button; the temperature set and the temperature to modify is displayed. Modify the **NEW SET** temperature using the button to increase the value by N degrees and button to decrease the value by N degrees To memorise the new temperature set, press the **ENTER** button. The new value will flash to confirm that it has been memorised.

```
      Menu 2
  CHANGE SETPOINT
```

```
NEW SET:      -15°C
CURRENT:      -15°C
```

4.5 Humidity adjustment (on HC20C only)

Press the **MENU** and use the or buttons to open the **MENU 3 - CHANGE HUMIDITY** window; press **ENTER**; the current humidity level and the new one to be set will be shown. Use the or buttons to change the humidity **NEW RH%** and press **ENTER** to confirm. The value will blink to confirm it has been accepted.
Humidity values can be varied within an accepted range of 40% to 90%.

4.6 Door microswitch function

The controller signals the opening of the door and shows the following mask on the display.
The evaporator fans will stop every time one of the doors opens and will start again when it closes again. If the door remains open for more than five minutes, the signalling buzzer is activated and the fan of the evaporator will start up again as if it were closed.

```
DOOR OPEN      >>OK
Cell           -21°C
```

4.7 Recirculation fan in continuous operation (Function not available for model HC20NT/2 HC20NTV HC20BTV HC20BTV/2 HC40NTV HC40BTV)

Keep the button pressed on **ON** to activate the recirculation fan. In this mode the internal fan remains on in continuous mode independently of the compressor function.
Press the same button again to deactivate it.

4.8 Restore menu

If the electronic card crashes or because of peaks or losses of voltage the programming data is lost, it is possible for the user to load the factoring settings.

Press the **MENU** button, use buttons or to go to the restore menu and press the **ENTER** button**;** in this way the cabinet model and the programming number loaded is shown.

Press **ENTER** again and confirm with the button ; the card turns off and the factory settings are restored.

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5. DEFROSTING MANAGEMENT

5.1 Manual defrosting
(not available for HC20 BT - BT/2 - NT - NT/2)

It is possible to activate manual defrosting:
press the **MENU** button move to **MENU4 DEFROSTING** with buttons or and press the **ENTER** button.
The controller requests a further confirmation, displaying **EXIT** or **CONFIRM.**

Press the button to confirm or the **ENTER** button to exit and return to the initial mask.

```
    Menu 4
DEFROSTING
```

Message with active defrosting:

```
DEFROS          >>OK
CELL           -18°C
```

At the end of the defrosting the compressor starts again and the display will show the wording RECOVERY until the set-point temperature is reached.

```
RECOVERY        >>OK
CELL         -10,5°C
```

The defrosting can terminate on reaching the defrosting setpoint detected by the two sensors on the evaporator or because a maximum defrosting time has been reached. If the maximum temperature is reached, the controller signals the fault with the following flashing alarm message and buzzer:

```
  DEFR. TIME
—> Call SERVICE
```

```
  F18 DEFR. TIME
S  19/02/02  06:09
```

The controller memorises the type of alarm, date and time.
To cancel the alarm message, press the **ENTER** button.
The alarm is anyway registered in the controller's alarm log.

5.2 Periodic defrosting
(not available for HC20 BT - BT/2 - NT - NT/2)

For all models, the defrosting must be repeated automatically and at regular intervals starting immediately after the instrument comes on.
The time elapsing between one automatic defrosting and the next is set in the factory at six hours.
In this case too, the defrosting can terminate when the end of defrosting temperature detected by the two sensors on the evaporator is reached or because a maximum defrosting time has been reached.
The fault is shown as in the case of manual defrosting.

5.3 Timed defrosting
(not available for HC20 BT - BT/2 - NT - NT/2)

It is possible to set the start time of four automatic defrostings a day that are always repeated over the twenty-four hour period. In this way, the automatic periodic defrostings are inhibited.
The defrosting term occurs in the way described previously.

6. MANAGEMENT OF THE ALARMS DETECTED AND TURNING THEM OFF

6.1 ALARM LOGGING

The controller is fitted with visual and acoustic alarm signalling determined by machine malfunctions.
The alarms are recorded up to a maximum of sixteen events; further alarms a written over those already detected.
The alarm is signalled by a buzzer and the type of alarm is shown on the display.Only the HIGH/LOW cell temperature alarms have an alarm signalling delay from the moment they are detected. It is sixty minutes.
The controller will show the HIGH or LOW temperature prealarm on the display and, at the end of the time it will log it in the alarm list.

```
COOLING        >>Ht
Cell          -18°C
```

High cell temperature prealarm message

```
PAUSE          >>Lt
CELL          -24°C
```

Low cell temperature prealarm message

At the end of the prealarm time the controller will show the following mask:

```
  ALARM DETECTED
CELL      -24,0 °C
```

To cancel the alarm access **MENU1 ALARM LOG**

6.2 Silencing alarms

To silence the signalling buzzer during an alarm, press the **ENTER** button.

6.3 Alarm list

It is possible to see the alarms the controller has logged while operating.
To enter the display mode press **MENU**, go to **MENU1 ALARM LOG** using buttons or and press **ENTER** .

Using buttons or scroll through all the alarms logged by the controller. The controller logs the type of alarm, the date the alarm began and the time it lasted.

When you press buttons or together, the last alarm reset date is shown. The maximum and minimum temperature alarm also shows the minimum and maximum temperatures achieved.
In the blackout alarm, the date and time of the beginning of the blackout and the date and time of end. If no alarms are logged, the controller shows the message **NO EVENTS IN THE LOG.**

Example of a high temperature alarm:

```
AL 27:  HIGH TEMP.
Max Temp.=   +25°C
```

```
AL 27:  HIGH TEMP.
S.=18/03/02  12:29
```

```
AL 27:  HIGH TEMP.
   Duration 015'
```

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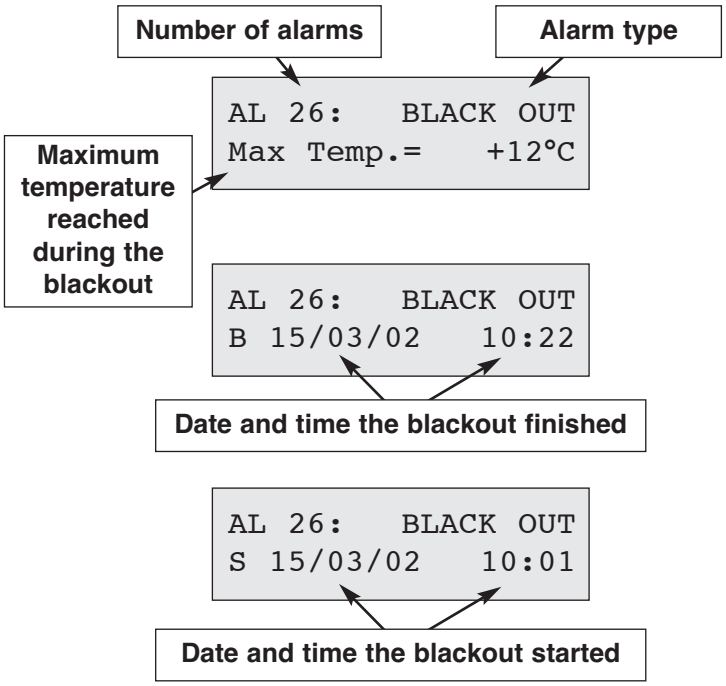
Example of a blackout alarm:



In the case of **HIGH/LOW** temperature alarms, before being registered a prealarm time of sixty minutes is calculated; at the end of this time the controller logs the alarm in the alarm log and shows the following mask on the display:

```
  ALARM DETECTED
CELL       -24,0 °C
```

To eliminate the indication go into the alarm log as shown in the paragraph above.

6.4 Serious alarm list

SERIOUS alarms can determine the incorrect functioning of the conservator.
The display is the same as that described for the alarms and the signalling buzzer is activated. To silence the buzzer, press the **ENTER** button.
The cancellation is automatic when the malfunction is rectified, the alarm is however logged in the **ALARM MENU**.

IMPORTANT!

CONTACT AN AUTHORISED TECNOMAC CENTRE IN THE CASE OF A SERIOUS ALARM.

6.4 MALFUNCTIONING MESSAGE (they jeopardise machine operation – **CALL THE SERVICE**

MESSAGE	DISPLAY	CAUSE	CANCELLATION
ERR. SENSOR S1	Flashing	Temperature sensor failure	Automatic when failure rectified
ERR. SENSOR S2	Flashing	Evaporator sensor failure	Automatic when failure rectified
ERR. SENSOR S3	Flashing	2nd temperature sensor failure	Automatic when failure rectified
PROBE L1 ERR.	Flashing (HC20C only)	Humidity probe fault	Automatic when fault reset
DEFR TIME	Flashing	Long defrosting time	Press **ENTER**
COMP. USE	Flashing	Operating time	Press **ENTER** long compressor
LOW EVAP T	Flashing	Evaporator temperature less than set point	Press ENTER when failure rectified
PROTECTION	Flashing	Max pressure switch cut-in or max thermostat	Rearm high pressure pressure switch Turn off and restart the control

SIGNALLING MESSAGES (they do not jeopardise the functioning of the machine)

MESSAGE	DISPLAY	CAUSE	CANCELLATION
>>HT	FIXED	high temp prealarm	Automatic rectification
>>LT	FIXED	low temp prealarm	Automatic rectification
ALARM DETECTED alarm	FIXED	logging of a alarm in the log	Remove the cause of the alarm and enter into MENU 1 alarm log to reset the controller
SET CLOCK		loss of clock data	Set clock data

6.5 List of any other malfunctions that cannot be signalled:

PROBLEM	CAUSE	SOLUTION
The compressor does not function	1 – Loss of power	1 – Check the connection with the electricity line
The fans do not turn	1 – Loss of power 2 – Fan failure 3 – Condenser in operation failure 4 – Protection fuse broken	1 – Check the connection with the electricity line 2 – Intervention of technician for replacement 3 – Intervention of technician for replacement 4 – Intervention of technician for replacement
The electronic card does not come on	1 – Loss of power 2 – Protection fuses broken	1 – Check the connection with the electricity line 2 – Intervention of technician for replacement
The compressor works but does not cool the cell	1 – No refrigerating gas 2 – Condenser dirty	1 - Intervention of technician 2 – Clean the condenser

7. ORDINARY MAINTENANCE

CAUTION !!!
THIS OPERATION MUST ONLY BE CARRIED OUT BY A LICENSED INSTALLATION ENGINEER.

The information and instructions in this chapter are for those who work on the machine: the user, the maintenance engineer and also non-specialised personnel.
All cleaning and maintenance operations must be done after disconnecting the power supply from the system.

7.1 ELEMENTARY SAFETY STANDARDS

To carry out all the cleaning and servicing operations in full safety.
we draw your attention to the following safety standards.

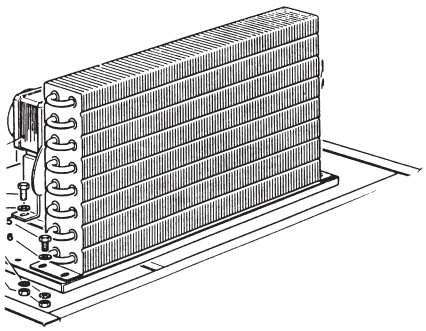
- do not touch the machine with wet or damp hands or feet.
- do not operate the machine with bare feet.
- do not insert screwdrivers, kitchen utensils or anything else between the guards and the moving parts.
- before carrying out cleaning or servicing operations, disconnect the machine from the electricity mains, turn off at the ON/OFF switch and remove the plug.
- do not pull the power lead to disconnect the machine from the mains.

Removing protective and safety devices must not be removed under any circumstances to carry out ordinary maintenance operations. The manufacturer declines all liability for accidents caused through a failure to comply with this obligation.
Before starting up the machine it is necessary to thoroughly clean the inside of cell.

7.2 CONDENSER CLEANING

For the correct and efficient functioning of the condenser, it is necessary for the air condenser to be kept clean to allow the free circulation of the air. This operation, to be undertaken every thirty days at the most can be performed with non-metallic brushes in order to remove all the dust and the down from the fins of the condenser itself.
You are advised to use a vacuum cleaner in order not to spread removed dust around the environment. If there are greasy deposits, eliminate them with a paint brush soaked in alcohol.

DO NOT SCRAPE THE SURFACES WITH POINTED OR ABRASIVE BODIES.



THIS OPERATION MUST BE CARRIED OUT WITH THE SYSTEM AT A STAND-STILL.

CAUTION
The condenser has sharp edges.
While undertaking the abovementioned operations, always wear protective gloves, glasses and masks to protect the breathing apparatus.

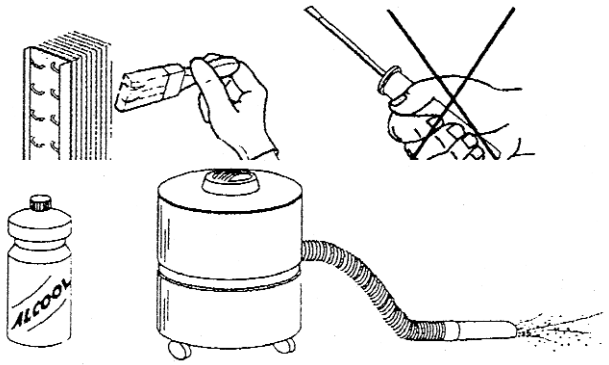
7.3 CELL CLEANING

In order to ensure hygiene and protect the quality of the foodstuffs treated, the inside of the cell must be cleaned frequently, depending on the type of foods conserved.

Weekly cleaning is recommended.

The conformation of the cell and the internal components permit them to be washed using a cloth or sponge.

For the cleaning of the unit cabinet use a soft cloth with a mild detergent solution specific for Stainless Steel.



N.B. always use protective gloves when cleaning.

7.4 DRAINAGE OF DEFROSTING WATER .

The system has a facility for automatic and manual defrosting when necessary.
Check the correct evaporator water drainage ensuring there are no obstructions in the drainage pipe.

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