

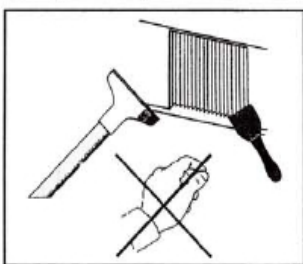
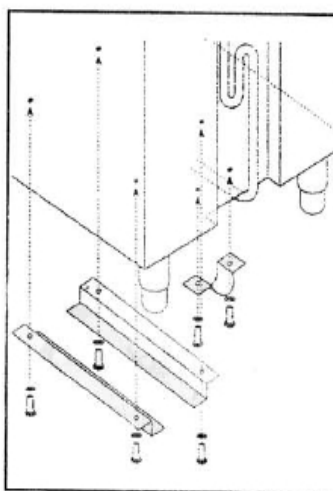
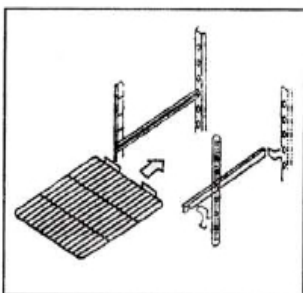
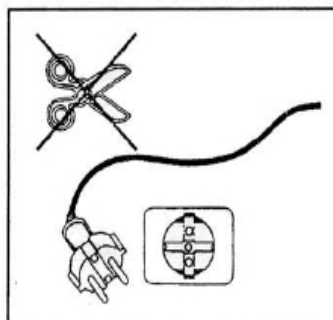
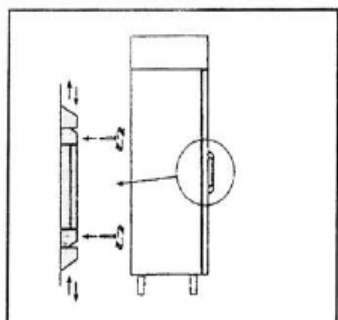
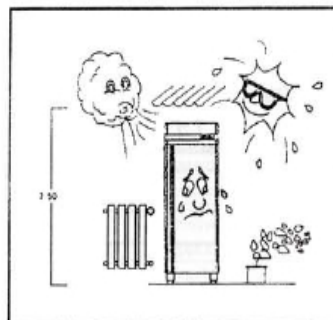
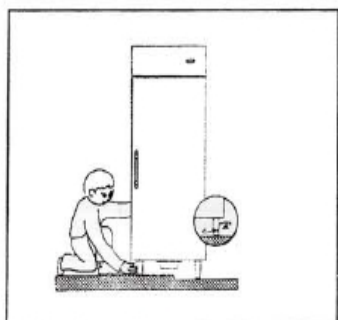
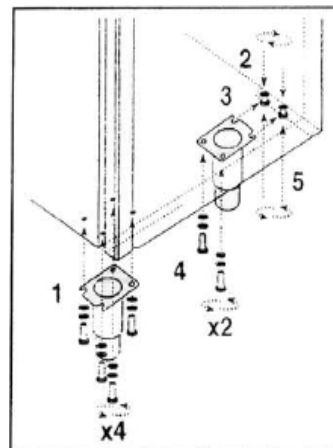
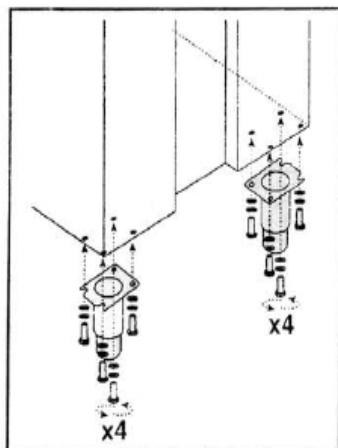
# Reach In Refrigerator

## User Manual

# CABINET

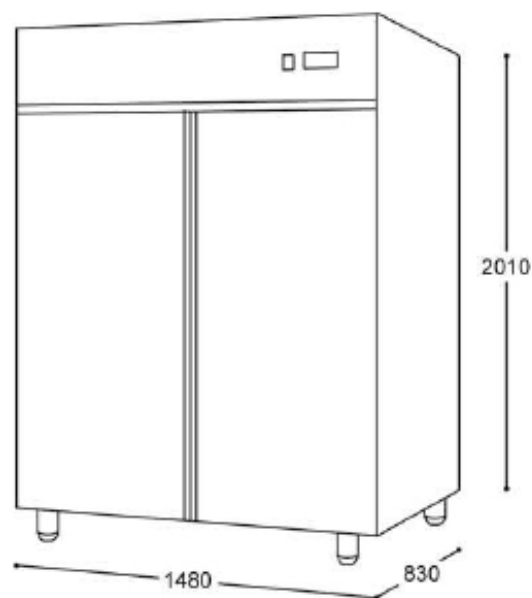
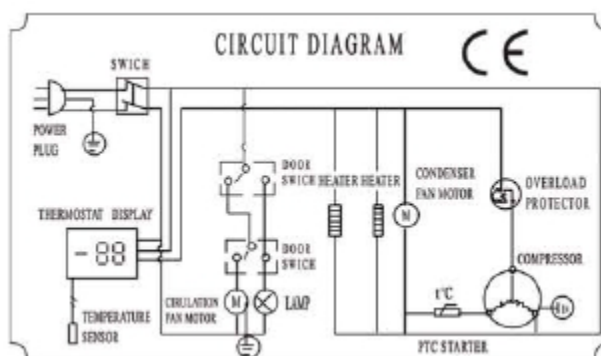


- \* ISTRUZIONI DI INSTALLAZIONE, USO E MANUTENZIONE
- \* INSTALLATION, OPERATION AND SERVICE MANUAL
- \* INTRUCTIONS POUR L, INSTALLATION, L, EMPLOI ET L, ENTRETIEN
- \* INSTALLATIONS-, GEBRAUCHS-UND WARTUNGSANWEISUNGEN
- \* INHOUDSOPGAVE



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## 1. INTRODUCTION

This equipment has been produced be internally or externally in its aesthetics and compensability in response to the specific exigencies of our clientele furthermore it has been mechanically and aesthetically checked in every aspect before dispatch. For the correct utilization of equipment: carefully read the instructions, observe all the recommendations contained there in, consign this manual which constitutes an internal part of the essence of the equipment to the end user who is requested to retain it for future consultation. By observing these recommendations, you will guarantee the extended trouble-free operation of the equipment.

## 2. MANUFACTURER’S RETAINED RIGHTS AND RESPONSIBILITY

It is forbidden to reproduce, partially or totally, these instructions without the express authorization of the manufacturers.

The drawings reproduced may be considered as general guide. And may vary in some particulars to the equipment consigned.

The manufacturers deny all responsibility to third parties in consequence of: Non observance of the warnings and instructions contained in the text.

Non observance of the parameters of utilization

Unreasonable or wrongful utilization by un-trained personnel.

Use non conforming to local statutes.

Unauthorized modifications and/or repairs undertaken by non-trained or authorized personnel.

Utilization of non original spares or accessories.

Exceptional occurrences.

Imprecise instructions contained for whatever reason in the current manual.

The manufacturers reserve the right to introduce any modification deemed necessary without warning.

## 3. TRANSPORTATION AND STORAGE (fig.1-fig.2)

The equipment wrapped in the absorbent material and contained and fixed within a wooden platform and stiff card-board corner (fig.1): weights and dimensions are registered in the following table and in the fig.2:

Model	Net weight	Packing weight and volume
TT-BC265E	198 kg	213kg 2.7 m3

The above mentioned values are approximate.

Whilst awaiting by definitive collection, these should be stored within a Protected and covered environment at a temperature between -25°C+ 55°C, with ambient humidity between 30/95%.Do not stack more than two items (fig.1) and position by means of lifting as indicated in fig.1.

## 4. COMMISSIONING

Carefully read the label on the equipment, do not cover for any reason

Whatever, and replace them immediately if damaged .Do not remove

Protection or paneling that require the usage of tools.

### 4.1 Positioning (fig. 1- fig.2-fig.3 fig.4)

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Ensure that, in respect of the dimensions (fig.2), the space reserved for the equipment permits its correct utilization and ease of maintenance. After carefully unpacking the display case, remove the white PVC protective film and all of the manufacturer's material which safeguards the item in transit.

Place the cabinet on a flat surface and level it by screwing and adjusting the leveling legs to ensure its efficient operation (fig.3).

The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage, and in the case of utilizing mechanical means, position the forks as indicated on fig.1.

If the device has been positioned horizontally (integral condensing unit), wait two hours before activating it. Control the content of the unit before closing it with the key, and make sure to keep the keys out of the reach of small children, far from the apparatus.

Packing and protective film should be disposed off as indicated by the local authorities.

The equipment must not be installed within explosive ambience, in the open air or exposed to rain, the correct sitting is: distant from heat sources (radiators, direct lighting, etc.) and protected from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it integral or remote (fig.4). Inobservance of these specific conditions will detrimentally affect the cabinet.

## 4.2 Initial cleaning

Before use, all parts of the cabinet should be cleaned. For the walls and all the internal parts use an antibacterial detergent. For the plastic parts use a moistened cloth. Dry with a soft clean cloth. Use little or no water. Do not use harsh or abrasive solvents or detergents. During cleaning do not approach bare-handed those parts which could cut (evaporator, condenser, etc.) and always use protective gloves.

## 4.3 Positioning of components and accessories

### 4.3.1 Gastronorm cases (fig.5)

All the accessories that can replace the grills are insertable into the same wall supports that the grills use. Position the grill supports inside the cell with the spacing most suitable for the intended use, inserting each support into the attached bored posts in the back of the cell and then placing the protruding lateral tongue into the appropriate slot located on the side posts of unit. Slide the grills into the attached supports. In the double door units the central grills, placed above the two lateral supports, can be removed or replaced above the supports in a new position if so desired.

### 4.3.2 Base cases (fig.6)

Position the basin which collects the condensed water in the appropriate guides located underneath the unit. Screw down the door handle and reposition the screw cap covers. Place the grills onto the slots of the plastic posts attached to the inside walls.

## 4.4 Electrical connection (fig.7)

Check that the supply conforms to the requirements listed on the factory label and that it is provided with a fail-safe protection or automatic circuit breaker with an efficient earth connection. Should there not be an electrical safety feature, have this introduced by a qualified person, by means of an omnipolar switch as indicated in the safety regulations with a minimum clearance of the

contacts of 3 mm. Where the cabinet has to be installed at some distance from the electrical source, ensure that the connection conforms to the local regulations. Cabinet are provided with an appropriate plug fitted with a neutral and earth: the supply cable must be well stretched (avoid coiling and superimposition). It must not be exposed to the possibility of damage by third parties. It should not be in contact with liquids, water or heat sources, in the event of damage, it must be replaced by qualified personnel. Always avoid the use of reducers or adapters.

#### 4.5 Connection to the water discharge network

##### 4.5.1 Gastronorm, pastry, and ventilated ice-cream models

The elimination of defrosting water is automatic in all models with incorporated groups.

##### 4.5.2 Base, fish (and combination models), and static ice cream models.

The defrosting water is collected in a removable basin. Capacity -4 liters, placed on the underside of the unit which should be emptied or at least controlled daily.

### 5. TECHNICAL CHARACTERISTICS

#### 5.1 Dimensions (fig.2)

External and internal dimensions and capacities relevant to the various configurations are listed in figure.

#### 5.2 Absorbed loadings

The absorbed loadings are registered in the following table:

Cabinet model	Rating absorbed loading watt
TT-BC265E	650 W

Refrigerants are: R134A, R404A.

#### 5.3 Noise and vibration

The sound level of the equipment fitted with integral hermetic condensing unit does not exceeded 70 DB, it is therefore not necessary sound insulation. Under normal conditions the equipment does not generate vibrations which affect the surroundings.

#### 5.4 Possible usages

Do not utilize the equipment to store medical supplies. The equipment will operate in unfavorable conditions as registered in class 4 of the ISO 1992 regulations (temp. amb. +30°C+-1°C relative humidity 55%) the optimum operational ambient temperatures are between +10°C/+30°C with relative humidity within 30/55%.The potential usage for the various model are indicated herewith:

- positive cabinet ( 0°C++10°C): storage for short periods of fresh foodstuffs, milk products, cheese, cold cuts, gastronomy.
- Negative cabinet (-2°C++8°C): storage for short periods of fresh foodstuffs or prepared cooked

food, fish, pastry.

- Ultraneegative tables (-15°C+/- 20°C): storage for long periods of frozen foods, ice cream, pastry, and freezing of short quantities of fresh foodstuffs of little dimensions.

## 6. USE

### 6.1 Activation (except for static ice cream models) (fig.8-17)

These cabinets are activated by switched and an electronic control panel.

In the combination models the commands are double and independent.

The operations available to the user are:

#### 6.1.1 Startup/shutdown of the unit

Press the switch n°1: the present cell temperature will appear on the display and both the LED of the compressor functioning and the LED of the internal ventilator functioning (delayed) will light up. In case of power supply interruption, the compressor will normally restart with a slight delay.

#### 6.1.2 Visualization of cell temperature

During normal functioning, the air temperature which is present in the cell that moment appears on the display/

#### 6.1.3 Setting the cell temperature (fig.8)

By pressing the SET key (on the bottom right of the display, it is possible to read the set temperature, To vary the set temperature: once pressed the SET key (LED 1 blinks), press, within 15 seconds from the previous operations, the key (UP) or the key (DOWN) to increase or decrease the set temperature until it reaches the new temperature desired.

Confirm the new set value by pressing the SET key within 10 seconds after completing the previous operation. The flashing of the new value, for 2

seconds, confirms the acceptance and the memorization for the new information.

#### 6.1.4 Visualization of alarm codes

The control panel signals possible malfunctioning by flashing the alarm codes listed below, on the display:

PF1, PF2, HLA,LLA, HtA,LtA.

In case one or more codes are visualized in sequence, take note, turn off the control panel and restart it after a few seconds. If one or more codes should appear once again, take note of the codes and call for technical assistance.

## 6.2 Storage of food-stuffs

In order to obtain the best functioning of the case it is necessary to observe the following instructions:

Place the merchandise into the unit only after it has reached the desired operating temperature (given on the digital display).

Do not place uncovered hot foods or liquids inside the unit.

Package or protect foods when possible.

~~Do not limit the circulation of air inside the cell with superfluous obstacles, avoid frequent or~~



prolonged openings of the door.

Wait a few moments before reopening the door just after it has been closed.

Do not load the unit over the load limit marked by symbol posted on the internal back wall (=V=V=).

## 6.3 Defrosting

### 6.3.1 Timing of defrosting

The electric control panel is preset to automatically execute four defrosting cycles within twenty four hours. Its timer will reset to the time of the initial first start-up. In order to modify the start time for the defrost cycle to the desired time, it is sufficient to follow these directions, press the defrosting key, for 3 seconds, the unit will start defrosting at that time, and another cycle will follow six hours later.

### 6.3.2 Manual defrosting

Press the key on the top right of the display for 3 seconds. The defrosting will start only if the sensor reveals a temperature that is inferior to a pre-set value. In that phase, the defrosting pilot light and LED 2 switch on.

## 7. MAINTENANCE

### 7.1 Periodic cleaning of cell and condenser ( fig. 19)

Before starting clean, always disconnect the power supply ( put the switch off and disconnect the plug).

For hygienic reasons it is important to clean the internal basin at least once a week by following the directions given in paragraph 4.2 initial cleaning.

For improved performance, clean the condenser located above the unit, behind the command panel, at least once a week. Before beginning, close and protect the unit, then remove the dust which has deposited on the front surface of the condenser using a broom or vacuum cleaner.

### 7.2 Inactivity of the device

During periods of inactivity, once removed the product from the unit follow these directions, Disconnect the power supply (put the switch off and disconnect the plug). Accurately clean the unit, as per periodic cleanings, allows air to circulate in the cell by covering the unit with a material that allows the device to transpire.

## 8. SMALL INCONVENIENCES

Often, the malfunctioning of the device is due to a poor electrical connection or other banal causes which can be eliminated without the intervention of the supplier, Therefore it is advisable to execute the controls indicated below before calling for technical assistance.

### 8.1 If the device is not functioning, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

### 8.2 If the pre-set temperature is not reached make sure that:

- The command switch is turned on.

- The electronic control panel is correctly regulated (see. 6.1.4)
- The device is neither in the defrosting phase nor the post-defrosting phase.
- The evaporator (internal walls in the static model) is not covered with frost (see paragraph 6.4).
- The condenser is not blocked with dust.
- The device is not located near heat sources or its condensing unit is not well-aired.
- The stored foods or other objects do not inhibit the proper closing of the unit.
- The device is not working in anomalous conditions (overloaded, loaded with hot food, or loaded in a way that prevents proper air circulation).

### **8.3 If the device leaks water make sure that:**

- The water collecting container has been emptied or that the outlet has been correctly connected to waste (see paragraph 4.5).
- The discharge outlets are not blocked or obstructed.
- The device has been positioned at a flat level.
- The door seal do not manifest condensate, caused by the failure of the door seal heater (negative / ultra negative models).

### **8.4 If the device is making a lot of noise make sure that:**

- The frame does not have loose screws or bolts.
- The device has been correctly leveled and the feet are fixed in a stable position.

If, after all these controls, the malfunctioning continues, it is advisable

To contact the technical assistance. Be prepared to supply the following information:

- The model trade name and the serial number ( both can be found On the technical data plate)
- The alarm codes appearing on the display of the control panel.

### **8.5 Improbable risks**

In case of fire unplug the cabinet, if possible, and use a powder fire extinguisher.

## **9. DUTIES WHICH MUST BE UNDERTAKEN BY QUALIFIED ENGINEER**

### **9.1 Installation of remote condensing unit**

The present general catalogue does not foresee model with remote condensing unit.

### **9.2 Substitution of spares**

Before commencing any service or maintenance work, isolate the cabinet from the electrical supply. Always fit original spares which may be obtained from an authorized concessionaire or stockiest. If electrical supply cable requires to be renewed, it must conform to the original specification to that supplied with the cabinet ( minimum section 0.75 m<sup>2</sup> ). The engineer must ensure that there is no possibility of ingress of water or dampness.

## **10.. DISMANTLING**

The scrapping of the cabinet requires to be undertaken by specialized company, licensed by the local authorities, and observing local statutes.

The cabinet consists of:

- Structure in steel plate.

- Electrical components and cables.
- Electrical compressor.
- Plastic materials.
- Refrigerant fluid which must not be discharged into the atmosphere.

ALL THE RESPONSIBILITY FOR THE FAILURE TO RESPECT THE EXISTING LOCAL STATUTES ARE THE RESPONSIBILITY OF THE OWNER.

## CARATTERISTICS OF THE PRODUCTS TO BE PRESERVED IN REFRIGERATORS

		FRESH CONSUMABLES			FROZEN CONSUMABLES			
		C	U.R. %	t'	C	U.R. %	t'	
MEAT	Lamb	0	+1	85-90	1-2 s	-18	90	6-8 m
	Pork	0	+1	85-90	1-2 s	-18	90-95	6-8 m
	Beef	-1	+1	88-92	1-6 s	-17	88-92	6-9 m
	Poultry	0		85-90	1 s	-18	90-95	6-8 m
	Cold cuts	-1	+2	80	1-6 m	-	-	-
	Veal	-1	0	90	1-3 s	-	-	-
FRUITS	Apricots	-0.5	0	89-90	1-2 s	-	-	-
	Pineapple	+7		85-90	2-4 s	-	-	-
	Oranges	0	+1	85-90	1-2 m	-	-	-
	Avocado Pear	+7	+13	85-90	1-2 m	-	-	-
	Bananas	+14	+16	90	1-2 s	-	-	-
	Kaki	-1		85-90	1-2 m	-	-	-
	Cherries	-1	0	85-90	1-4 s	-18	90-95	1 a
	Dried dates	-2	0	70	1 s	-	-	-
	Fresh dates	-2	0	85-90	9-12 m	-	-	-
	Lemons	+9	+10	85-90	6-8 s	-	-	-
	Mango	+10		85-90	2-3 s	-	-	-
	Apples	-1	+3	85-90	2-5 m	-	-	-
	Melons	+4	+10	85-90	1-4 s	-	-	-
	Pears	-1	0	85-90	1-6 m	-	-	-
	Peaches	-1	+1	85-90	1-4 s	-18	85-90	1 a
	Grape-Fruit	0	+10	85-90	4-6 s	-	-	-
Plums	0		85-90	3-4 s	-18	90-95	1 a	
Grapes	-1	0	85-90	3-4 s	-	-	-	
VEGETABLES	Asparagus	0		90-95	2-3 s	-18	90-95	6-12 m
	Chard	0		90-95	1-2 s	-	-	-
	Artichokes	0		90-95	3-4 s	-18	90-95	8-12 m
	Carrots	0		90	1-2 s	-18	90	6-12 m
	Cauliflowers	0		85-90	2-3 s	-	-	-
	Cucumbers	+7	+10	90-95	2-3 s	-	-	-
	Onions	-3	0	70-75	6 m	-	-	-
	Fresh Beans	+4	+7	85-90	8-10 gg	-	-	-
	Dried Beans	+2	+5	70	60 m	-	-	-
	Mushroomings	0	+1	85-90	3-5 gg	-	-	-
	Endive	0		90-95	1-3 s	-	-	-
	Aubergine	+7	+10	85-90	10 gg	-	-	-
	Olives	+7	+10	85-90	4-6 m	-	-	-
	Potatoes	+4.5	+10	85-90	4-8 m	-	-	-
	Green Peas	-0.5	0	85-90	1-2 s	-18	90-95	6-12 m
	Dried Peas	+2	+5	70	6 m	-	-	-
	Tomatoes	+7	+10	90	2-7 gg	-	-	-
	Turnip	0		90-95	4-5 m	-	-	-
	Celery	-0.5	0	90-95	1-4 m	-	-	-
	Spinach	-0.5	0	90-95	2-6 s	-18	90-95	6-12 m
VARIOUS	Beer	+1.5	+4.5	-	1-3 m	-	-	-
	Butter	0	+4.5	80-85	1-2 m	-	-	-
	Sweets	-18	+10	40-65	-	-	-	-
	Cut-off Flowers	-0.5	+5	80-85	1 s	-	-	-
	Cheese	-1	+7	65-70	varia	-	-	-
	Milk	+0.15	-	-	1 s	-	-	-
	Honey	+7	+10	60-70	1 a	-	-	-
	Dried nuts	0	+10	65-75	8-12 m	-	-	-
	Fresh eggs	-	0	85-90	6-7 m	-18	90-95	8-15 m
	Lean	-	-	-	-	-	-	-
	Cod	0	+1.7	90-95	5-15 gg	-	-	-
Crustaceans	+0.5		90-95	1 s	-18	90	2-4 m	
Oysters	0	+2	85-90	1-5 gg	-18	90	2-4 m	

gg = days s = weeks m = months a = year