



PREP TABLES AND REFRIGERATED CABINETS

Use and Maintenance Manual



4 GENERAL INFORMATION

Manufacturer
Service Centers
Certification
Guarantee
PREARRANGEMENTS OF CUSTOMER'S RESPONSIBILITY
Structure of the Manual
Aims and Contents
Who the Manual is For
Conservation
Symbols Used

6 DESCRIPTION AND OPERATION OF THE APPLIANCE

Description
Operation

6 PREARRANGEMENTS

Illumination Vibration
Emission of Sound
Supplies on Request

7 SAFETY

General Warning
Foreseen Use
Unsuitable Conditions For Use Danger Zones
Switching Off the Appliance
Plaques

TRANSPORT AND MOVEMENT

Transport
Storage
Checks

9 INSTALLATION

Set Up
Assembly
PREARRANGEMENTS CONNECTIONS
Electric
Hydraulics
PREARRANGEMENTS FOR OPTIONALS

10 OPERATION

STAFF
PUTTING INTO OPERATION TIMERS
REGULATION OF TEMPERATURE
STORAGE OF FOOD
CONSERVATION OF FOOD

14 ROUTINE AND PLANNED MAINTENANCE

BASIC SAFETY RULES
PROHIBITION OF REMOVAL OF PROTECTION AND SAFETY DEVICES
INDICATIONS FOR EMERGENCY OPERATIONS IN THE CASE OF FIRE
CLEANING OF THE EXTERIOR
CLEANING OF THE CONDENSER
PERIODIC CHECKS TO BE CARRIED OUT

15 NON-ROUTINE MAINTENANCE AND REPAIRS

DEMOLITION
ENCLOSURES
DECLARATIONS

15 TECHNICAL DOCUMENTATION

TOUBLE SHOOTING
WIRE DIAGRAM
SUPPLY OF SPARE PARTS

Models



GPZ166



GPZ166-A



GPZ225



GPZ225-A

Specs

GPZ166	EXTERIOR DIMENSIONS			SHELVING CAPACITY PER COMPARTMENT		AMBIENT TEMP	SHIPPING	
	Width	Depth	Height	Dims	Number		Dimensions	Weight
	65-3/8"	31-1/2"	40-1/2"	18" x 26"	4	109°F	70-1/8" x 35-7/8" x 43-3/8"	661

GPZ166-A	DIMENSIONS			SHELVING CAPACITY PER COMPARTMENT		AMBIENT TEMP	SHIPPING	
	Width	Depth	Height	Dims	Number		Dimensions	Weight
	65-3/8"	31-1/2"	58-1/8"	18" x 26"	4	109°F	70-1/8" x 35-7/8" x 57-7/8"	772

Pan Capacity (pans not included):

- 6 each 1/2 pan
- 7 each 1/3 pan
- 9 each 1/4 pan
- 14 each 1/6 pan

Interior Cold Well Dimensions:

12" W x 6" H x 46" L
1.93 cubic feet

GPZ225	EXTERIOR DIMENSIONS			SHELVING CAPACITY PER COMPARTMENT		AMBIENT TEMP	SHIPPING	
	Width	Depth	Height	Dims	Number		Dimensions	Weight
	88-3/8"	31-1/2"	40-1/2"	18" x 26"	4	109°F	93-3/8" x 35-7/8" x 43-3/8"	882

GPZ225-A	DIMENSIONS			SHELVING CAPACITY PER COMPARTMENT		AMBIENT TEMP	SHIPPING	
	Width	Depth	Height	Dims	Number		Dimensions	Weight
	88-3/8"	31-1/2"	58-1/8"	18" x 26"	4	109°F	93-3/8" x 35-3/4" x 59-7/8"	992

Pan Capacity (pans not included):

- 13 each 1/2 pan
- 26 each 1/3 pan
- 6 each 1/4 pan
- 13 each 1/6 pan

Interior Cold Well Dimensions:

12" W x 6" H x 68.5" L
2.85 cubic feet

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, represents 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 by the CERTIFICATE OF GUARANTEE AND INSPECTION included in this documentation.

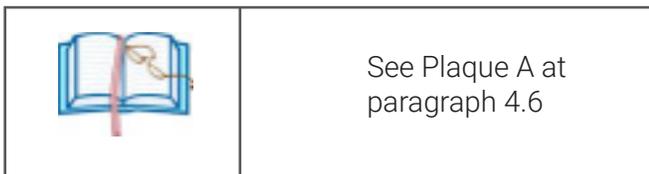
To guarantee the long life of this product, use it according to the suggestions made in this manual.

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 the time of its appearance

on the market.

Because the refrigerator cupboard and 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

- 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

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:

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 contained in this Manual.

In the case of any doubts regarding the interpretation of the instructions, call the Retailer for clarification.

1.6.2 WHO THE MANUAL IS FOR

This Manual is aimed at 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	Indicated a warning or a note on a key function or useful information. Pay great attention to text indicated by this symbol.
	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 table refrigerators are condensed air refrigerator units made up of:

- A condensing unit (outside cold storage room)
- An evaporating unit (inside cold storage room)
- A control panel (positioned on the condensing unit), (see enclosed 13.2.3)
- Defrosting is of the electric type and it is automatic (see enclosed 13.2.1).
- Condensation is air based.

2.2 OPERATION

The table 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 (monophase or three phase) and using as a refrigerant the fluid **R449A / 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 EVAPORATION), 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.

3.3.1 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.

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:

- EN 50081-2 Electromagnetic compatibility
 - General regulation for emission Part 2 Industrial environments - (1993)
- EN 50082-2 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

- 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 FORSEEN USE

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

4.3 FORSEEN USE

The 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 an atmosphere with a fire risk ;
- Exposed to bad weather ;
- With adapters, multiple sockets or extension leads.

There are no danger zones during use because the 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 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

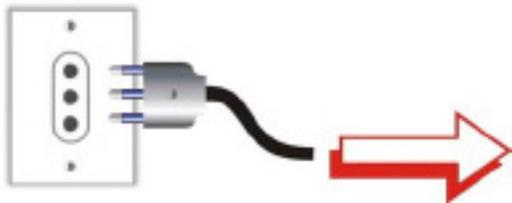
For switch off the fridge or table , is necessary to proceed as follows:

Congratulations, you have just purchased the finest equipment that money can buy and you should enjoy many years of exceptional service. This product has been carefully inspected and tested to ensure its performance.

When you receive this, please carefully remove the front part of the crate, the plastic liner and carefully inspect the product for damage. It is your responsibility to file a 7 freight claim with the freight company.

Before removing the product from the shipping skid, **PLEASE READ CAREFULLY** or damage will occur that will not be covered under warranty. Because of the weight of the product, a fork truck must be used to remove it from the shipping skid. Please use wood across the forks to prevent damage to the lower trim and from damaging the base. **DO NOT ATTEMPT TO PULL THE PRODUCT OFF OF THE SKID OR SEVERE DAMAGE WILL BE CAUSED TO THE BASE AND CASTERS**

THIS WILL NOT BE COVERED UNDER WARRANTY.



The control will also show any error codes that may occur and service should then be contacted to correct the error.

The control is pre-programmed to hold at 36° F and to lower or raise the temperature, push and hold the set button for 5 seconds and “machine status” will appear, press the set key and using the up or down arrow keys, go to Set, press the set key and using the up or down arrow keys adjust the temperature to the desired setting, then press set to confirm. You must do this within 15 seconds or the screen will revert back to the previous run screen and you must start again.

This equipment has been preset for maximum efficiency and should provide many years of service for you.

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 table refrigerators must take place in the table position, respecting any indications shown

5.1 TRANSPORT AND MOVEMENT

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

Transport must be carried out by qualified staff. The 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 packaged, it is in 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) on the packaging.

Transport must be carried out by qualified staff. The 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 packaged, it is in 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)

! 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 table refrigerators must be stored with attention to the relevant storage place and time:

- Store the table refrigerator in an enclosed area;
- Protect table refrigerator from bumps or

stress;

- Protect table refrigerator from high thermal variation;
- Avoid table refrigerator coming into contact with corrosive substances.

5.3 CHECKS

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

- Check that there has not been any damage to the 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.

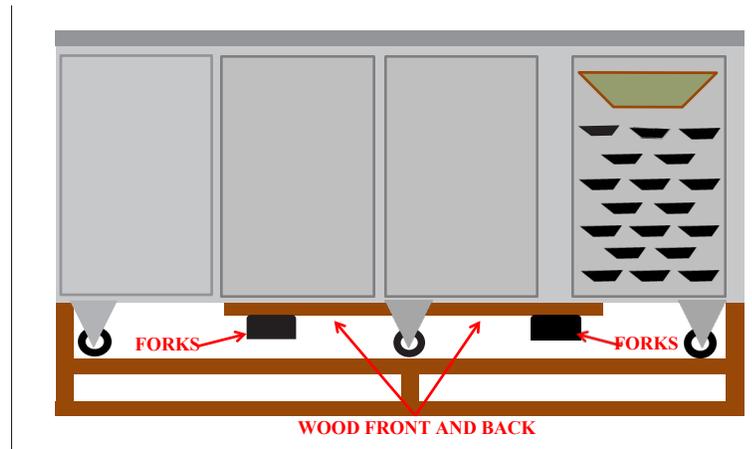
6. INSTALLATION

 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.

Once the equipment has been unpacked and set in place, it must be cleaned before using. Any mild spray-on cleaner can be used, such as Windex, Formula 409 or mild soap and water. This will remove any manufacturing oils and ensure a sanitary product.

If you have a prep table with a condiment rail, the prep table and condiment rail must be plugged into different circuits or it will cause electrical issues that can and will void the warranty. Both units require separate 20Amp circuits to operate properly. The use of extension cords is not allowed and will affect the operation.

Now you are ready to attach the granite side and back rails to the granite counter top.



- First thoroughly clean the granite countertop to remove any dust or oily residue. Once dry, locate the long back piece of granite and then apply a continuous bead of clean silicone to the bottom edge and carefully set it on the back edge of the countertop, centering it between the 2 sides.



- Next find the left and right side splashes and make sure they are installed correctly, again by applying a bead of silicone to the bottom edge and the side. After applying silicone, position them on the countertop as shown in pic 3.
- Next apply a bead of silicone to the top of the granite back splash and side splashes to attach the condiment rail, see pic 3.
- Carefully lift the condiment rail onto the side and back splashes and center it, ensuring that the sides and back have not moved and are square.
- Please allow 24 hours for silicone to cure before using.
- Any excess silicone can be trimmed off with a single edge razor blade or paint scrapper.
- Please make sure that any heat producing equipment is at least 36" from the right hand side of the prep table or condiment rail.
- Please ensure that any flour dust be kept to a minimum and if used, please keep it to the left side of the rail or the condenser may have to be cleaned more often.

6.1 SET UP

- 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 to 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 shelf supports 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)

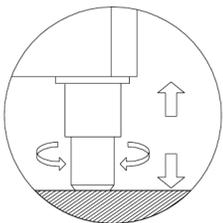
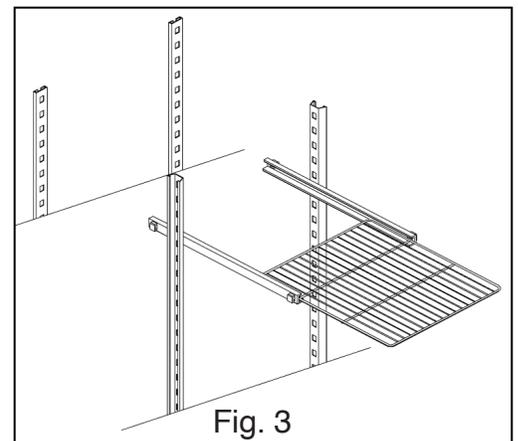
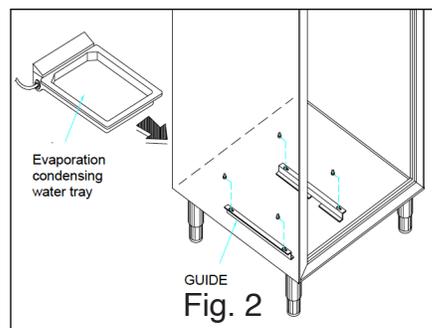


Fig. 1



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 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 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 not be less than 50 cm (19¾ 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).

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 (Fig. 4)

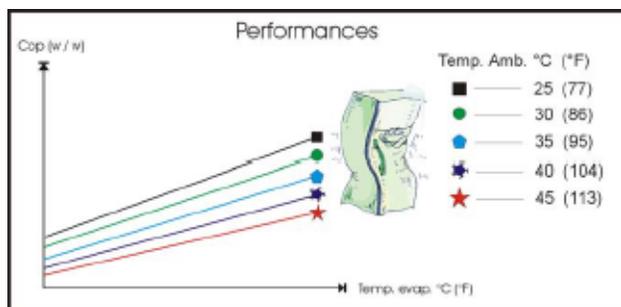


Fig. 4



CONSULT THE INFORMATION CONTAINED IN PARAGRAPH 1.5

6.4 CONNECTION

To avoid any kind of problem when tables are switched on is good to attend to the instruction as follow.

6.4.1 ELECTRICAL

The electrical connection of the table refrigerator is the Customer's responsibility.

The connection to the power supply must respect the power supply laws of 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 (See Plaque C).

If more than one piece 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 (See Plaque D).

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.

7. OPERATION

7.1 PERSONNEL

The staff who are to use and install 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 OPERATION

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

7.3 TIMERS

See enclosed Manual for Instructions and Use 13.2.1.2

7.4 TEMPERATURE REGULATION

- The type of product which is going to be kept in the cold storage room (see attached 13.2.5);
- The temperature of the environment;
- The frequency of opening.

In any case, before loading the equipment, it is necessary to wait until the cold storage room has 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.



CONSULT THE INFORMATION IN ATTACHED 13.2.1



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 (see plaque E);
- Avoid to keep open the door for long periods of time;
- Wait a few moments before opening a door which has just been closed.

7.6 CONSERVATION OF FOOD

The main cause of the degradation of food and other organic substances is the multiplication of bacteria contained in the cold storage rooms which make up the foodstuff. The production of bacteria is greatly slowed down if the temperature of the foodstuff is lowered, in fact, every product, on the basis of its organic characteristics, requires the appropriate temperature and environmental conditions. For the conservation refrigerators, tables, freezers, cold storage rooms and mini cold storage rooms are to be used correctly;

In order to be able to use the purchased appliance in the best way possible, it is advisable to pay attention to:

- Freezing points;
- Characteristics and data relevant to the conservation of frozen products.

7.7 CONTROLLERS

The controller is pre-programmed for the most efficient use of each type of table. The temperature can be programmed up or down, the defrost cycles are pre-programmed and it will display any error codes.



- To change the set point from the preprogrammed 37 degrees Fahrenheit, push the menu button, use the up arrow key to get to change set, push ok, then push the up or down arrow key to the set point you want, push ok, then wait 15 seconds for the display to go back to the run mode.
- Once the unit has reached the set temperature the display will show paused and the actual cabinet temperature.

If you have a condiment rail, the control will look like this:

- After 15 seconds the unit will show cooling and display the actual temperature of the cabinet and should start to drop.



Again it is preset at 36 degrees and will maintain that temperature.



- The condiment rail is for holding product only.
- The product must be at the correct temperature, as the rail is not designed to bring the product temperature down.
- The rail must have pans all of the way across the rail to hold temperature of the product.
- The product must be covered during slow periods or the product may start to absorb heat.
- At night, remove the product from the rail and place in the lower refrigerated cabinet or in another refrigerated storage, do not leave in rail. Cover the surface of the well with sheet pans or cardboard and leave running. This will ensure your rail is ready to go the next day.
- If it is turned off, please cover the surface of the well with sheet pans or cardboard and allow it to cool for a minimum of 1 hour before placing product in the well.

The upper left corner will be illuminated to show the compressor is running and the unit is starting to cool.

The control will also show any error codes that may occur and service should then be contacted to correct the error.

Once the rail is plugged into its own dedicated 20A circuit, turn on the green power switch and it will light up. The controller will also light up as shown and will then switch over to the actual temperature of the well and the snowflake in the upper left corner will be illuminated to show the compressor is running and the unit is starting to cool.

- Freezing points;
- Characteristics and data relevant to the conservation of frozen products.

For the suggested freezing temperatures, see Attached 13.2.5.

8. ROUTINE AND PLANNED MAINTENANCE

The information contained in this chapter is aimed at the User (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 of respect for the above written regulation.

8.1.2 INDICATIONS 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 it 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.

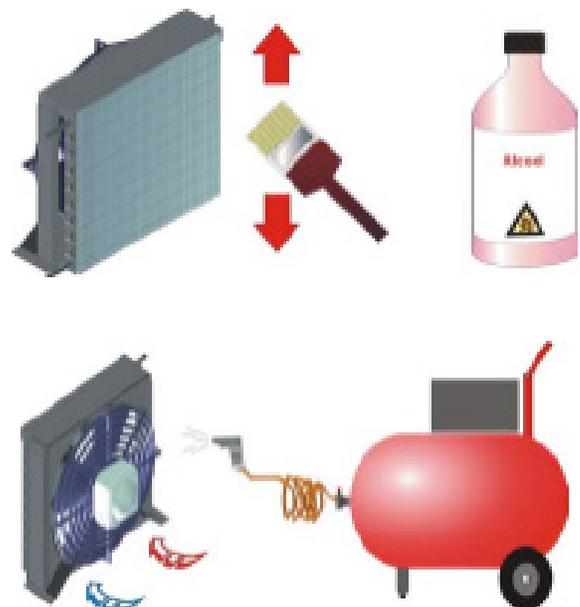


Fig. 6

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 unauthorized 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 Refrigerant 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 authorised centres, on giving



- Serial number and year of manufacture (see plaque A);
- Component identification number (see Attached 13.2.3). Any malfunctioning due to non-original spare parts will not be recognised by our technicians.

12. **DEMOLITION**

The gas present in the plant must be extracted by authorised personnel. As far as the metal mass is concerned, it is only necessary that it be divided into steel parts and others for the purpose of recycling.

13. **ENCLOSURES**

13. 1 **DECLARATIONS**

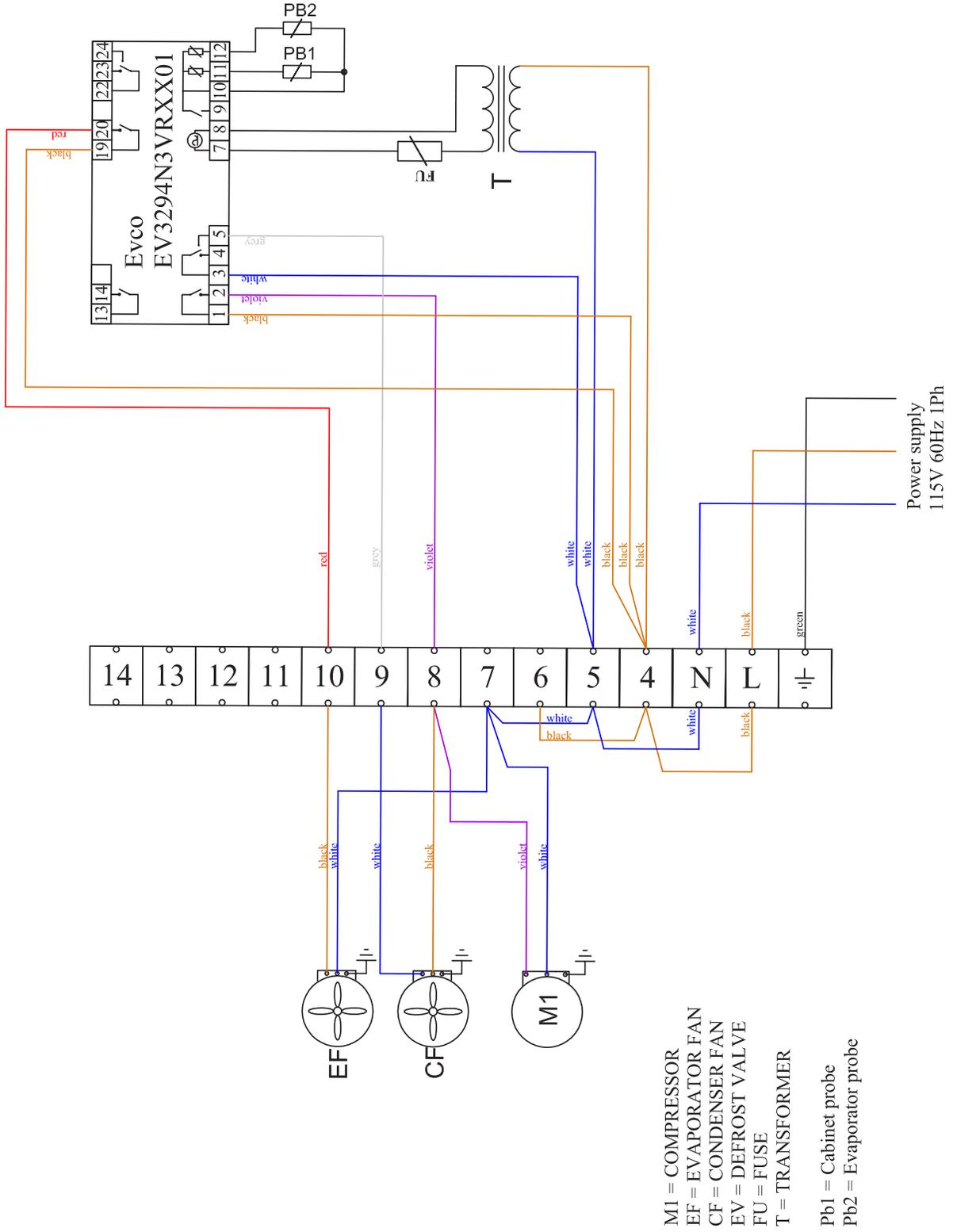
The following declarations are enclosed :

- Declaration of Conformity with Regulation 98/37/CE
- Declaration of Conformity with Regulation 89/336/CE
- Declaration of Conformity with Regulation 73/23/CE

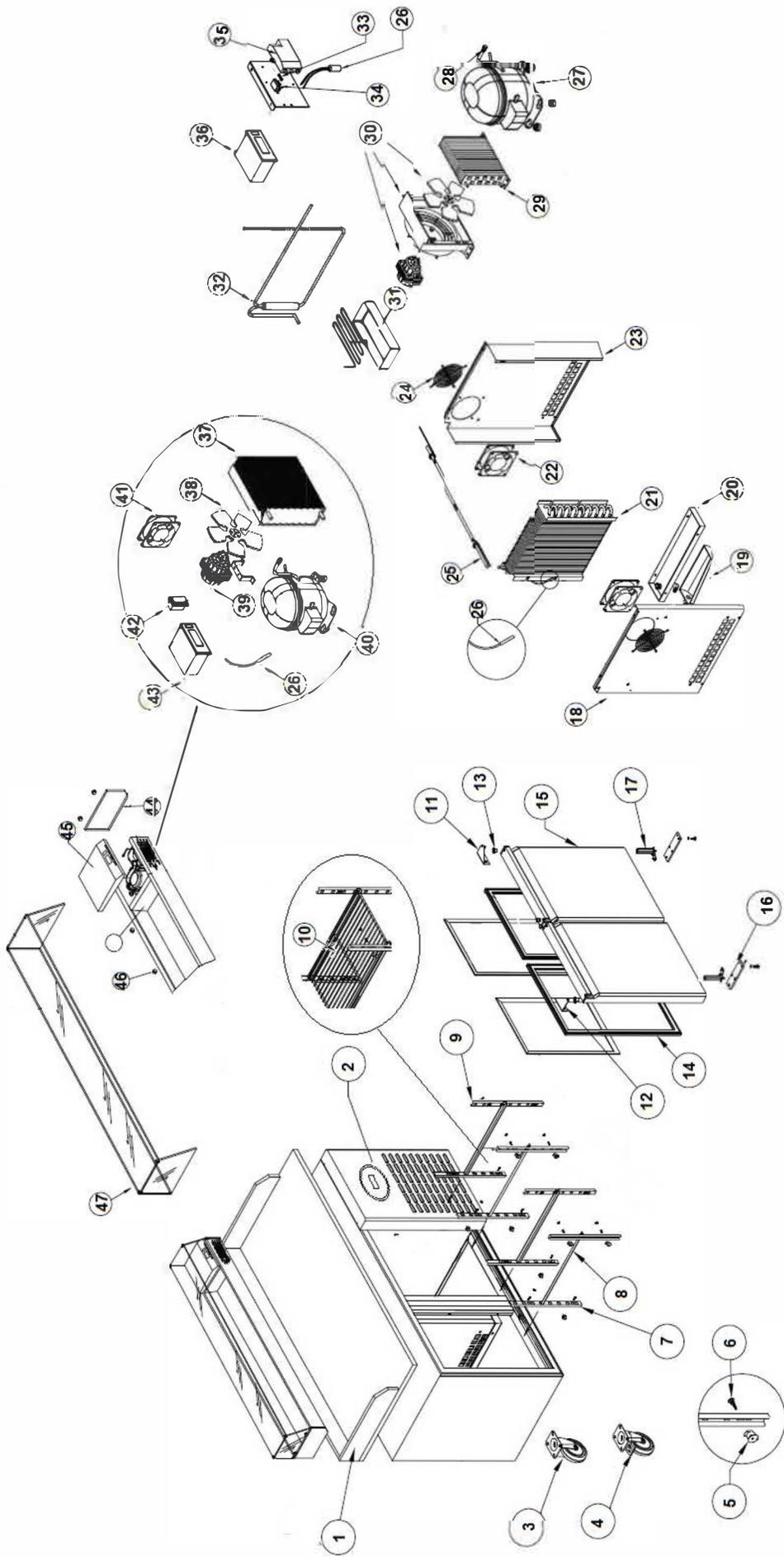
TECHNICAL DOCUMENTATION

The following technical documentation is enclosed :

1. Control instructions:
 - 1.1 Electronic control;
 - 1.2 Mechanical control;
2. Phonometric analyses;
3. Assembly Diagram;
4. Wiring diagrams;
 - 4.1 Wiring diagram for automatic evaporation of condensing water
5. Advised temperatures for conservation;
6. Guarantee certificate;
7. Inspection certificate.



- M1 = COMPRESSOR
- EF = EVAPORATOR FAN
- CF = CONDENSER FAN
- EV = DEFROST VALVE
- FU = FUSE
- T = TRANSFORMER
- Pb1 = Cabinet probe
- Pb2 = Evaporator probe



Item #	Part Number	Description	Category	Quantity Installed
1	PMG166-H15	Granite Workplane	Back Granite	1
2	41672325	Front Panel Marra Forni Brand	Front Panel	1
3	P80-3470	Swivel Castor w/ out Brake Mod. 3470 PJR125	Castor	2
4	P80-3477	Swivel Castor w/ Brake Mod. 3477 PJR125	Castor	2
5	H49-0063	Pilaster Hook Mod. 26 x 23 PP	Pilaster Hooks	8
6	H49-0039	Pilaster Hook's Cap	Pilaster's Hooks Cap	8
7	4082574	Rear Pilaster Guide 46 x 66 Tav. TGPM	Guide Plaster	2
8	4082514	Shelve Guide Tav. Marsal	Shelve Guide	16
9	4082193	Side Guide Pilaster 46 x 66 Tav. TGPM	Guide Pilaster	4
10	Q32-4666-ETL	Coated Shelf 453 x 657	Shelve	2
11	890100410DX	Upper Right Hand Door Hinge Bracket	Upper Hinge Pivot	1
12	890100410SX	Upper Left Hand Door Hinge Bracket	Upper Hinge Pivot	1
14	H25-0220	Door Gasket 1454-00-02	Door Gasket	2
16	P99-0031	Aluminum Bottom Bracket	Lower Hinge Bracket	2
17	08001000	Door Spring Hinge Kit	Door Spring Hinge	2
19	H49-0065	Evaporator Trough ABS MM.200	Evaporator Tray Trough	1
20	4082163S	Evaporator Drain Tray	Evaporator Tray	1
21	Q32-0418	Evaporator Coil GN/PA ASS46X66	Evaporator Coil	1
22	R05-0010		Evaporator Fan Compartment A	3
24	Q32-0301		Fan Grid	2
25	Q32-0135		Suction Line w/Capillary Under- counter	1
26	Q32-0578		Temperature Probe	4
27	Q32-0503		Compressor Compartment A	1
28	P52-0053		Pressure Valve	2
29	Q32-14221UL		Condenser Coil Undercounter	1
30	R05-14221UL		Condenser Finguer Guard & Fan Holder & Motor Undercounter	1
31	Q32-0193		Condensate Pan	1
33	R35-0255UL		Fuse	2
34	R25-0054		Fuse Holder	2
35	Q32-0411		Transformer	1
36	R35-0404		Controller Compartment A	1
37	Q32-0566		Condenser Coil Condiment Rail	1
38	Q32-0299		Fan Blade	1
39	R05-0192		Condenser Fan Condiment Rail	1
40	Q32-0479		Compressor Condiment Rail	1
42	R25-0010		Main Switch	1
43	R35-EWP0961A-115V		Controller Condiment Rail	1
47	M62-0166z		Condiment Glass Top Assy	1



Marra Forni[®]
Brick Oven Cooking Solutions