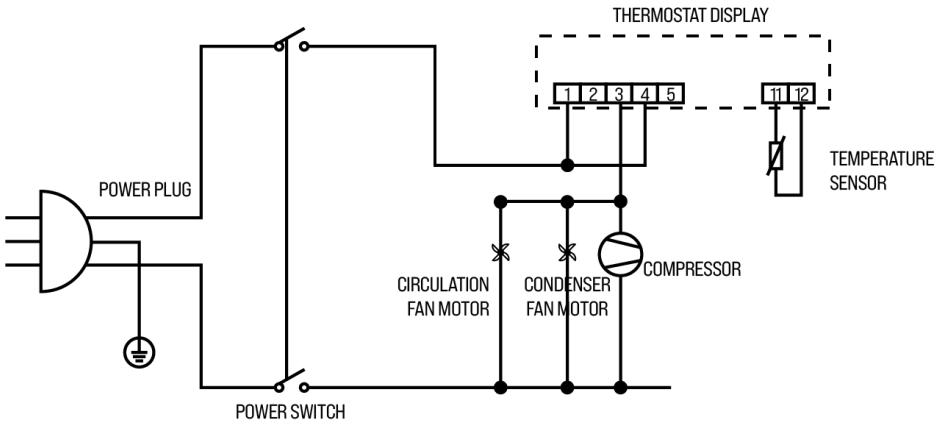
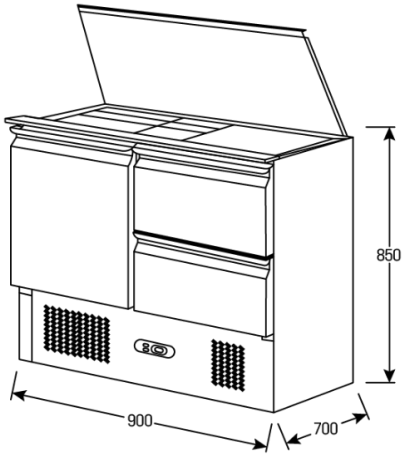
SALADETTE

* ISTRUZIONI DI INSTALLAZIONE,USO E MANUTENZIONE
* INSTALLATION,USE AND MAINTENANCE
* MODE D'EMPLOI,INSTALLATION,UTILISATION ET ENTRETIEN
* INSTALLATIONS-,GEBRAUCHS-UND WARTUNGSANWEISUNGEN

Model:			
Serial no:	xxxxxxxxx		
Climatic classification	T		
Temperature °C	+2~+8		
Refrugerant type	R134A	gr	220
Voltage voit	220V	Hz	50
Absorption A max	3.5	W max	420
Net weight Kg			

CIRCUIT DIAGRAM





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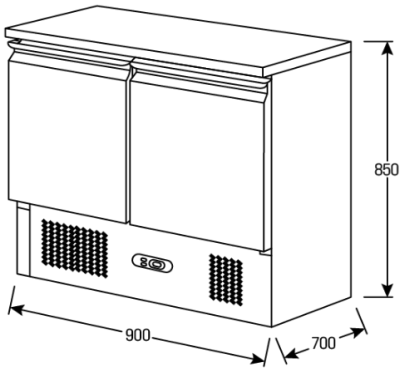

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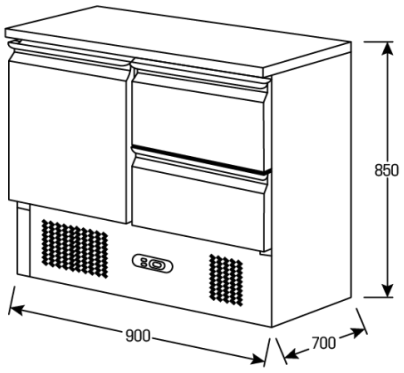
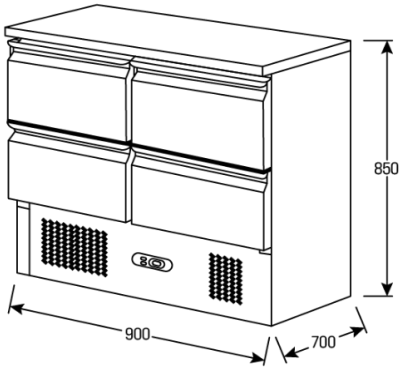


S901 2 DRAWERS



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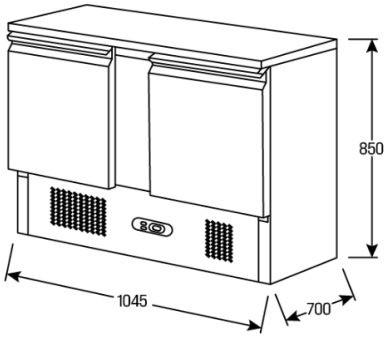

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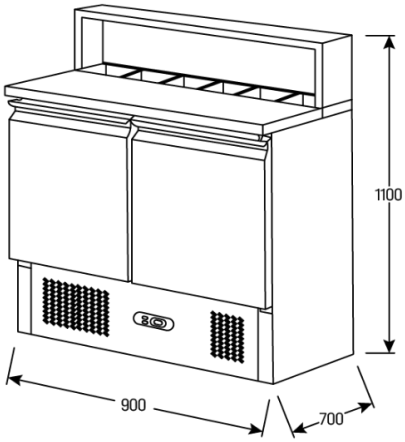

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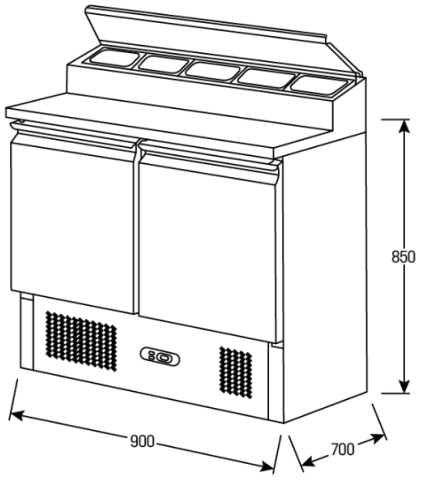

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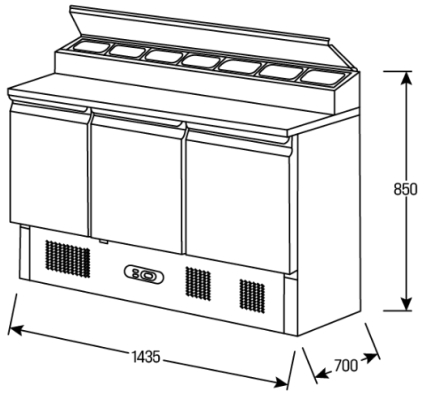

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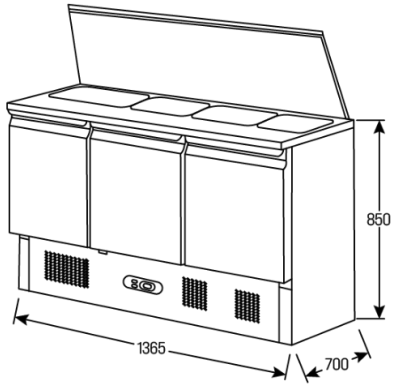

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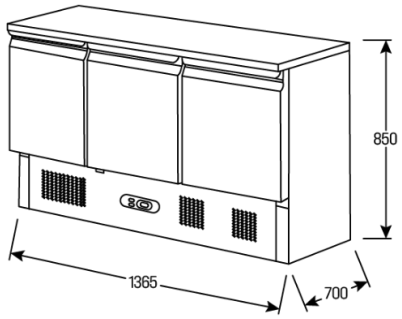

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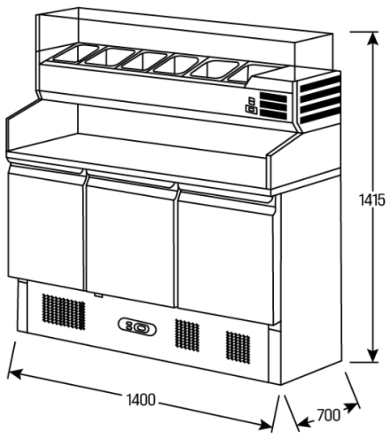

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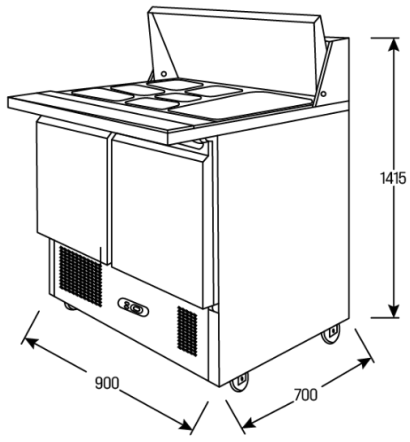

SH 900 R TOP

CHARACTERISTICS OF THE PRODUCTS TO BE PRESERVED IN REFRIGERATORS

		°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	-1	+2	80	1 ÷ 6 m	-	-	-
	Veal	-1	0	90	1 ÷ 3 s	-	-	-
FRUITS	Apricots	-0.5	0	85÷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 ÷ 4 s	-	-	-
	Kaki	-1		85÷90	1 ÷ 2 m	-	-	-
	Cherrys	-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	+10	+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 ÷ 6s	-	-	-
	Plums	0		85÷90	3 ÷ 4 s	-18	85÷90	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	6m	-	-	-
	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 Pea	-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 s	-	-	-
	Sweets	-18	+10	40÷65	-	-	-	-

	Cut-off Flowers	-0.5	+5	80÷85	1s	-	-	-
	Cheese	-1	+7	65÷70	varia	-	-	-
	Milk	+0.15		-	1 s	-	-	-
	Honey	+7	+10	60÷70	1 a	-	-	-
	Dried nuts	0	+10	65÷70	8 ÷ 12 m	-	-	-
	Fresh eggs	-	0	85÷90	6 ÷ 7 m	-18	90÷95	6 ÷ 12 m
FISH AND CRUSTACEANS	Fat fish	-1.5	0	90	1 s	-18	90÷95	8 ÷ 15 m
	Lean fish	0	+1.7	90÷95	5 ÷ 15 gg	-	-	-
	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				

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1. INTRODUCTION

This equipment has been produced internally or externally in its aesthetics and comparability, in response to the specific exigencies of our clientele; furthermore it has been mechanically and aesthetically checked in every aspect before despatch. For the correct utilization of the equipment: carefully read the instructions, observe all the recommendations contained therein, consign this manual which constitutes an integral part 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 authorisation of the manufacturers

The manufacturers deny all responsibility to third parties in consequence of:

Non observance of the warnings and instruction contained in the text;

- Non observance of the parameters of utilisation of the equipment;
- Unreasonable or wrongful utilisation by un-trained personnel;
- Use non conforming to local statutes; Unauthorised modifications and/or repairs undertaken by non trained or authorised personnel;
- Utilisation 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

The equipment is wrapped in absorbent material and contained and fixed within a wooden platform and paper box Whilst awaiting by definitive collection, these should be stored within a protected and covered environment at a temperature between -25°/ +55° C, with ambient humidity between 30/ 95%. Do not stack more than three items.

4. COMMISSIONING

Carefully read the label on the equipment, do not cover for any reason whatsoever, and replace them immediately if damaged. Do not remove protection or panelling that require the usage of tools.

4.1 POSITIONING

Ensure that in respect of the dimensions, the space reserved for the equipment permits its correct utilisation 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 leve level it by screwing and adjusting the leveling legs to ensure its efficient operation. The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage. Do not move the cabinet by application of pressure to the work surface. If the device has been positioned horizontaily (integral condensing unit), walt two hours before activating it. Packing and protective film should be disposed off as Indicated by the local authorities. The equipment must not be installed within explosive amblence, in the open air or exposed to rain, the correct siting is: distant from direct sources (radiators, (radiators, direct d Ilghting, etc...) and protected from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it Integral or remote. Inobservance of these specific

conditlons 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 ELETRICAL CONNECTION

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 thls introduced by a quallfied person, by means of a omnipolar switch as indlcated in the safety regulations with a means of a 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 supplled with integral condensing units 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.

4.4 CONNECTION TO DRAINS

The dispersal of defrost water is automatic in all models with integral condensing unit.

5. TECHNICAL CHARACTERISTICS

5.1 NOISE AND VIBRATION

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

5.2 POSSIBLE USAGES

Do not utilise the equipment to store medical supplies. The equipment will operate In unfavourable conditions as registered in class 4 of the ISO 1992 regulations (temp. Amb. +30°C +-T°C relative humidity 55%) the optimum operational ambient temperatures are between +10C/+30C with relative humidity within 30/55%. The possible application are show be low: -salad (-+10 C): refrigeration, preparation, and sale of salads, fruits, vegetables and cold dishes.

6. USAGE

6.1 ACTION

These devices are activated by one or two switches and an electronic control panel. The operations available to the user are:

6.1.1 SWITCHING ON/OF

Switch on switch (1), contemporaneously the electronic panel (3) will illuminate and display the current temperature within the cabinet and the compressor pilot light. In case of power supply interruption, the compressor will normally restart with a slight delay.

6.1.2 VISUALIZATION OF CELL TEMPERATURE

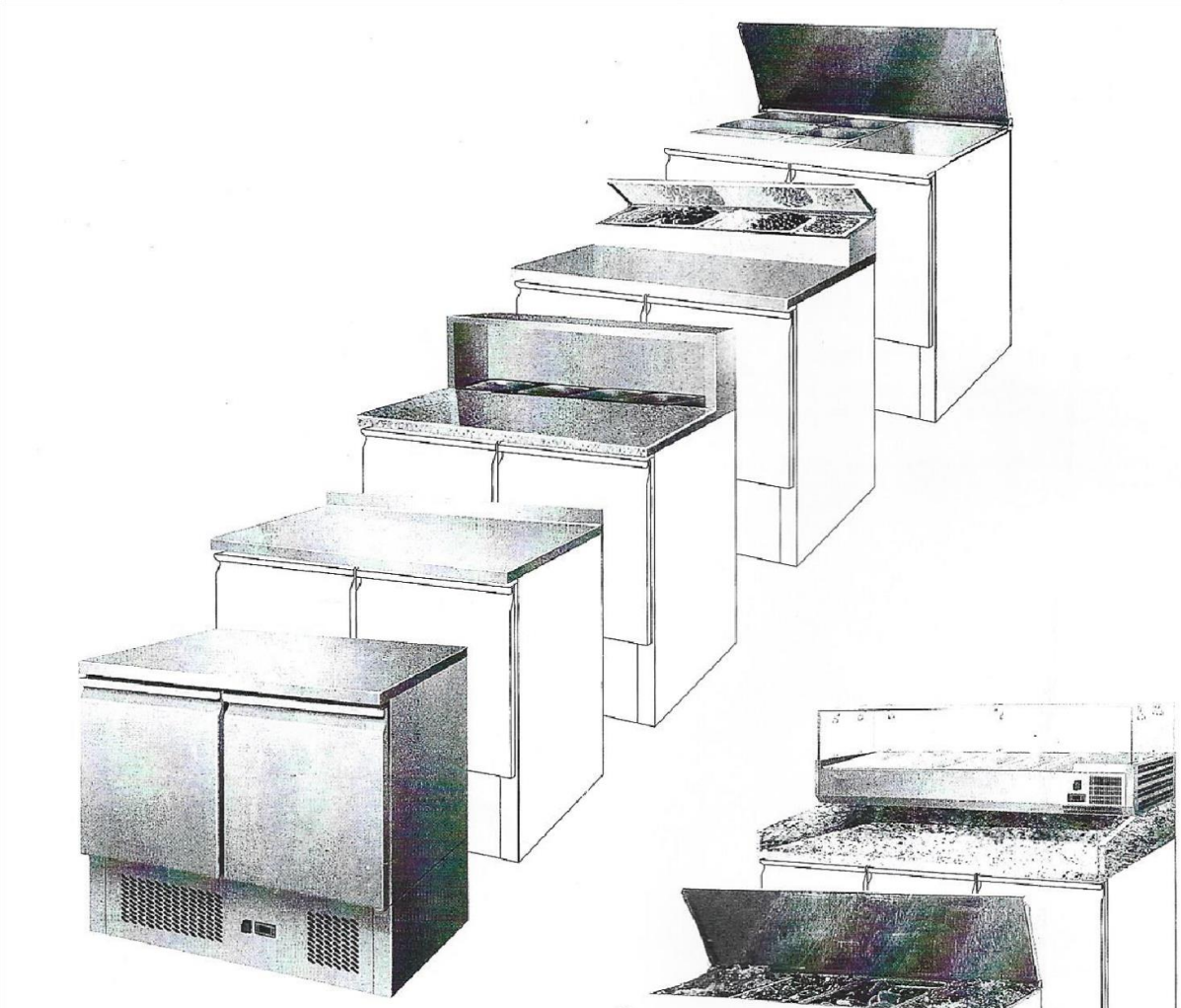
During normal functioning, the air temperature which is present in the cell that moment appears on the display.

6.1.3 SETTING THE CELL TEMPERATURE

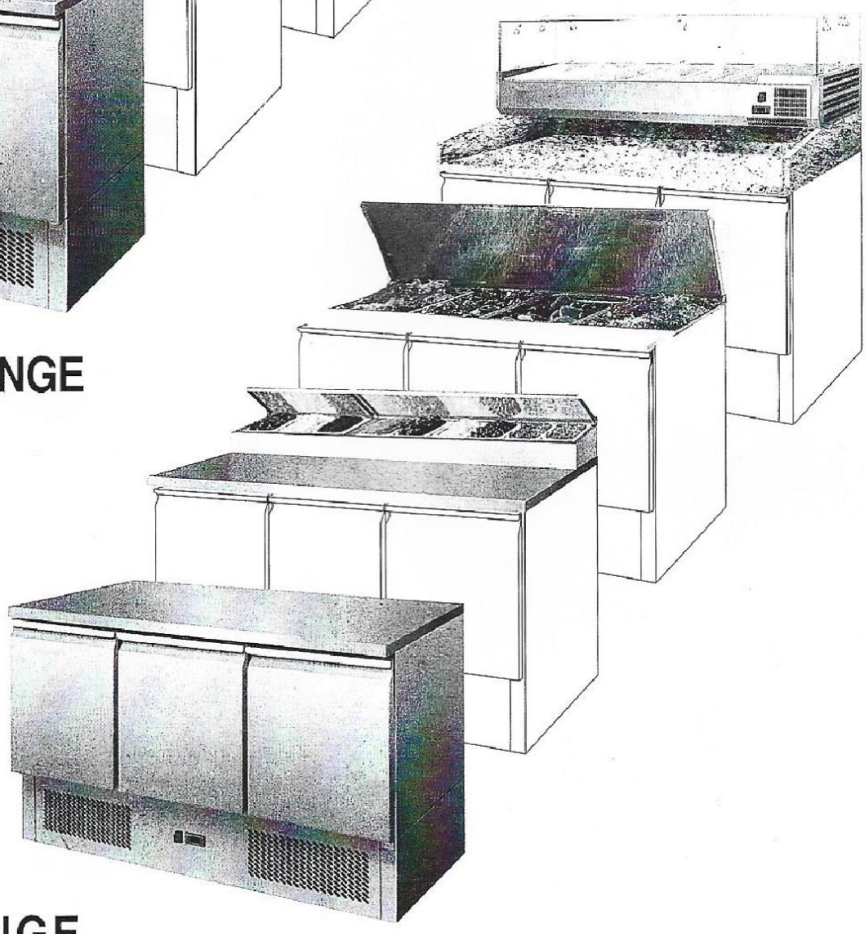
By pressing for one second SEL button it is possible to read the set temperature. To change the temperature press SEL and press the switch (UP) o (DOWN) to respectively increase or decrease the lemperature initially pre-set, until the desired and new temperature has been achieved, confirm this value by pressing SEL button. Electronic control panel operating band is comprehended between +2°C~+10°C for model SALAD.

6.1.4 VISUALIZATION OF ALARM CODES

Electronic control panel shows eventual malfunctioning visualizing the alarm codes here under listed.



SALADETTE RANGE



S 903 RANGE