ROLLER

INSTRUCTIONS POUR L'UTILISATEUR

LIRE AVEC ATTENTION CE MANUEL ET LE CONSERVER PRÈS DU MEUBLE AVEC SOIN

USER INSTRUCTIONS

READ CAREFULLY AND KEEP WITH THE CASE

ISTRUZIONI D'USO PER L'UTENTE

LEGGERE ATTENTAMENTE E CONSERVARE
CON CURA ASSIEME AL MOBILE

BETRIEBSANLEITUNG FÜR BETREIBER

SORGFÄLTING LESEN UND MIT DEM MÖBEL AUFBEWAHREN

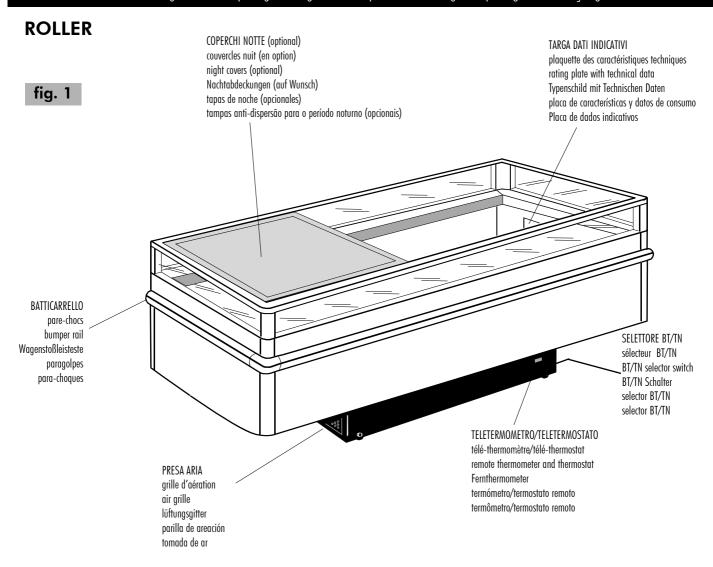
INSTRUCCIONES DE USO PARA EL USUARIO

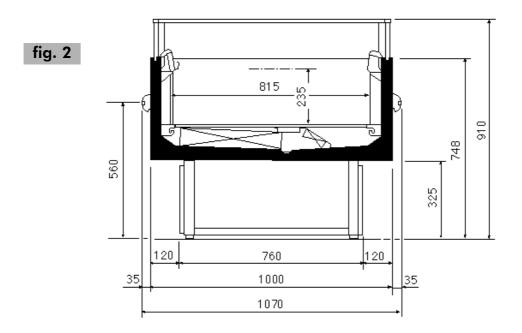
LEER ATENTAMENTE Y CONSERVAR
CON ESMERO JUNTO AL MUEBLE

INSTRUÇOES PARA O USO

LER COM ATENÇAO E GUARDAR COM CUIDADO JUNTO AO MÓVEL







LUNGHEZZE/longueurs/lengths/Längen/longitudes/comprimentos:

1500 - 2000 - 2500 mm

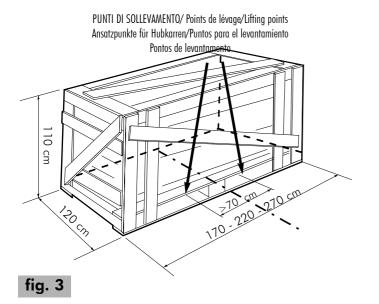


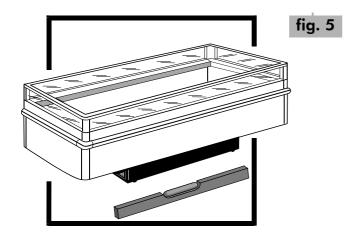
fig. 4

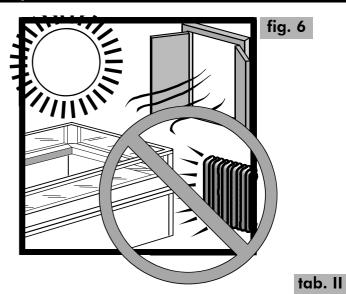


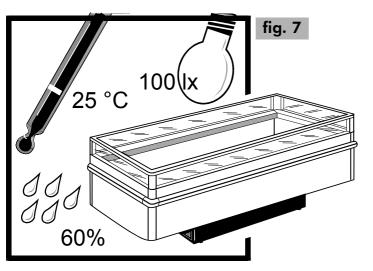
PESI DEL MOBILE Poids du meuble Weight of the case Gewichte des Moebels Pesos del mueble Pesos do movel		PESO NORMALE Sans emballage Normal weight Nenngewicht Sin embalaje Sem embalagem (kg)	PESO IMBALLATO Avec emballage Packed weight Gewicht mit Verpackung Con embalaje Com embalagem (kg)		
ROLLER	1500	175	230		
	2000	202	260		
	2500	233	305		

tab. I

condizioni ambientali/conditions milieu ambiant/ambient conditions/Verhältnisse am Aufstellungsort condiciones ambientales/condições ambientais







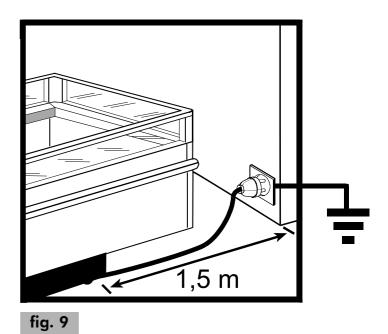
TIPO LOCALE/Type de milieu/Type of room	CHIUSO/FERME		
Aufstellungsraum/Tipo de ambiente	CLOSED/GESCHLOSSEN		
Tipo de lugar	CERRADO/FECHADO		
TEMPERATURA/Temprature/temperature Temperatur/Temperatura /Temperatura	25°C		
UMIDITA' RELATIVA/ Humidit relative/Relative humidity/Relative Luftfeuchtigkeit Humedad relativa/Umidade relativa	60 %		
ILLUMINAZIONE/éclairage/Lighting Beleuchtung/Iluminacion/Iluminaço	100 lx		

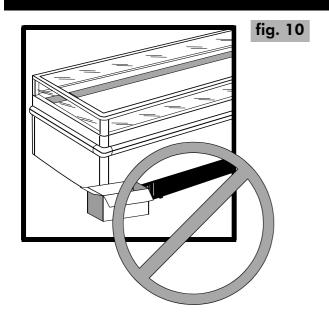
tab. III

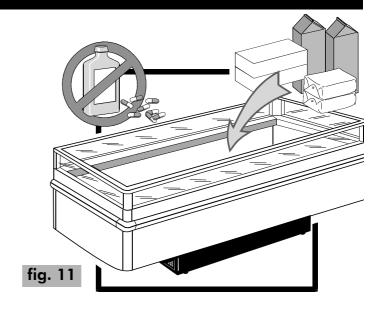
ROLLER	1500	2000	2500	1500	2000	2500	
TENSIONE/Voltage/Power Voltage Spannung/Voltaje/Tensão		230 / 50 Hz			230 V / 60 Hz		
POTENZA NOMINALE Puissance nominale Rated output Nennleistung Potencia nominal Potncia nominal	950	1250	1350	1030	1350	1400	
POTENZA IN SBRINAMENTO Puissance en dgivrage Power under defrosting Abtauleistung Potencia en desescarche Potncia em descongelamento (W)	1740	2600	3300	1700	2600	3300	
CLASSE CLIMATICA Classe dimatique Climatic class Klimaklasse Clase dimática Classe dimática	3 - (25 °C - 60 %)						

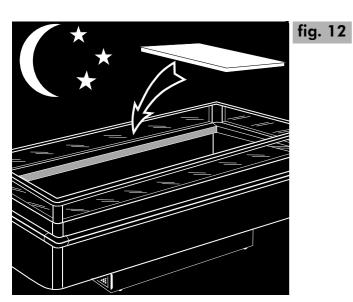


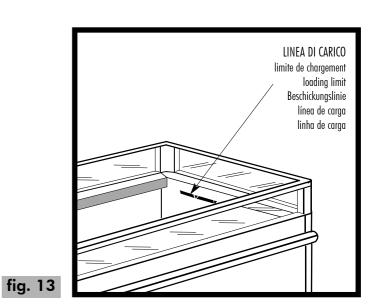


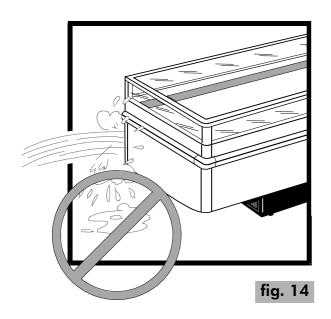


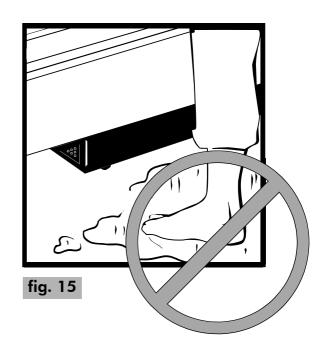


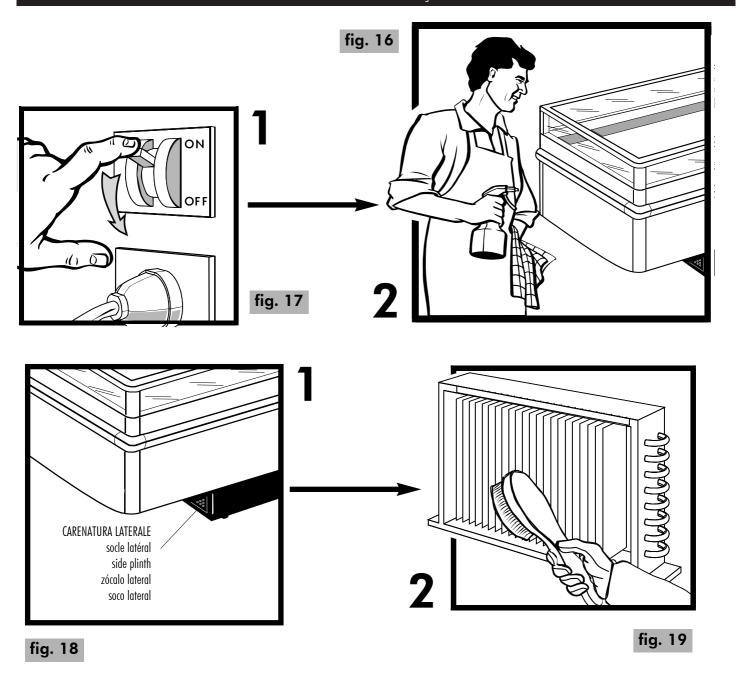




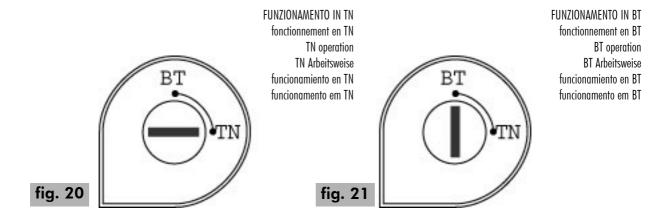








funzionamento in BT-TN/fonctionnement en BT-TN/BT-TN operation/BT-TN Arbeitsweise/funcionamiento en BT-TN/funcionamento em BT-TN



ENGLISH

1. DESCRIPTION

The ROLLER chest-type cabinet, available as in versions BT and BT/TN (see section 8), is adequate for the preservation of ice creams and deep frozen food (BT operation) and for the preservation of fresh pre-packed food (TN operation). It is offered in three different lengths: 1500, 2000 and 2500. Its main features and dimensions are clearly illustrated in drawings 1 and 2 on page 2. As for its weights, packing included and excluded, see table I on page 3. A wide variety of optional accessories is also available for enhanced functions. To this respect, contact the authorised after-sales service only.

2. TRANSPORTATION

The cabinet is contained in a crated package that enables transportation by the use of fork-lift trucks. Handle the machine on its own pallet or on a similar platform; use a fork lift truck, either manual or electric, provided it is adequate for handling such appliances and it has the requisite lifting capacity (see page 3 - figs. 3 and 4 and table I). Handling is reserved for the authorised after-sales service.

3. DELIVERY AND STORAGE

Prior to accepting the case from the carrier, check the conditions of the package. If it is showing visible damage, the machine too may have suffered some consequences. If so sign, under qualification, the delivery bill. The manufacturer disclaims all liability for any damage caused by transportation or incorrect handling during storage. Unpacking is reserved for the authorised after-sales service. Storing temperature must be between -25°C and +55°C, air humidity between 30% and 95%. Keep the case away from direct sunlight and from the elements.

4. INSTALLATION AND AMBIENT CONDITIONS

The cabinet must not be installed in premises containing explosive gas substances. It can neither be used in the open nor exposed to the rain.

Before connecting the cabinet make sure that the rating plate data correspond to the characteristics of the existing electrical system (see page 4 - fig.8 -tab. III). For correct operation, the machine must be placed on a level floor (see page 3 - fig 5), far from sources of heat and/or direct sunlight, doors, windows, fans or ventilation outlets (see page 3 - fig.6). It must be granted a reasonable free front area for customer service.

The room where the appliance is installed must comply with the requirements set forth on page 3, fig. 7 and tab. II.

The cabinet is provided with castors that facilitate its displacement. Once the appliance has reached its working position, the castors can be locked by the knobs located at the base of the cabinet (see fig. 1 on page 2).

5. ELECTRICAL CONNECTION

IMPORTANT: AHEAD OF THE CASE THERE MUST BE AN MULTIPOLAR CUTOUT SWITCH WITH CONTACTS SPACING AT LEAST 3 mm AND WITH THE ADEQUATE CIRCUIT-BREAKING POWER (see fig. 17). The position of the cut-out switch must enable its actuation in any EMERGENCY situation (maximum distance 3 m). Show the position of the cutout switch to any prospective operator.

The cabinet must be installed by professionally qualified personnel, in accordance with the instructions provided by the manufacturer and local regulations. Incorrect installation may cause harm to persons, animals and property. The manufacturer assumes no responsibility for such damages. The cabinet is supplied as including a 1,5 m long cord and the appropriate plug. Do not exceed this length when connecting to the wall socket (see fig. 9 on page 4).

The power cord must be spread out and safe from shocks, away from liquids, water or sources of heat and it must always be kept in perfect condition. If it should be damaged, have it replaced by duly licensed personnel. THE USE OF ADAPTOR PLUGS IS NOT RECOMMENDED. Only if indispensable, use validated models ensuring earth connection.

Make sure that power supply voltage corresponds to the values appearing on the rating plate of the refrigerator. Consider also that the maximum allowable power voltage variation is \pm -6%.

IMPORTANT: THE REFRIGERATOR MUST BE PROPERLY EARTHED. The manufacturer assumes no responsibility for any damage resulting from non observance of this safety principle. If the refrigerator must be installed far from the power points, make certain that the connection complies with the standards in force.

THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY FOR ANY PERSONAL INJURY OR PROPERTY DAMAGE ARISING FROM INCORRECT INSTALLATION.

6. TECHNICAL SPECIFICATIONS

The built-in electrical installation is composed of safety and control devices lodged in the lower part of the cabinet. The relevant wiring diagrams and part lists are contained in a sealed plastic envelope together with the present booklet. Keep them with it. The technical data, which are also reported on the rating plate inside the display case (see fig. 8 on page 4) are shown in table III, page 4. The sound level generated by the running refrigerator is below 70 dB_(A). The refrigerator generates no harmful vibrations.

WE HEREBY DECLARE THAT THE CABINET AT ISSUE COMPLIES WITH D.L. (DECREE LAW) DATED 25/JAN/1992 N° 108 AS EXECUTING ECC DIRECTIVE 89/109 ON MATERIALS AND OBJECTS FIT FOR CONTACT WITH EDIBLES.

WE HEREBY DECLARE THAT THE CABINET AT ISSUE IS ADEQUATE FOR THE PRESERVATION OF FROZEN PRODUCTS IN COMPLIANCE WITH LAW No. 283 DATED 30/APRIL/42 AND SUBSEQUENT AMENDMENTS, AND DECREE LAW OF 29/JAN/81 PUBLISHED IN THE OFFICIAL GAZETTE dated 26/MARCH/81 No. 85.

Thermostat adjustment can be performed by the technical after-sales service only.

7. LOADING PRODUCTS

Switch the cabinet on through the wall cut-out switch. It will then start its cooling cycle. Allow about two hours before loading products, which must already be at their preservation temperature. THE DISPLAY CASE IS FACTORY-REGULATED FOR THE ANTICIPATED PERFORMANCE.

When loading products make certain that:

- they are similar in size and type;
- the load limit line represented in figure 13 of page 5 is not exceeded

8. USE

The BT version of this cabinet was designed and manufactured exclusively for the display of ice creams and deep frozen food, whereas its TN version is aimed for the display of fresh pre-packed food. The case is aimed for the conservation of food temperature, not for lowering it. When introduced, THE FOODSTUFFS MUST BE AT THEIR CONSERVATION TEMPERATURE. Therefore, do not introduce foods that have undergone heating. Use padded gloves when handling ice-creams and frozen food.

For correct cabinet operation we recommend:

- loading the products as explained in the former section;
- using night covers or sliding panels, if any are installed, during closing hours (fig. 12): this avoids unnecessary energy consumption and helps better product preservation;
- not to obstruct the flow of air over the condenser (see fig. 10- page 5).

HOW TO USE THE BT/TN SELECTOR SWITCH

The base of BT/TN versions is equipped with a switch for the selection of either BT operation (low temperature for the preservation of ice creams and frozen food) or TN operation (positive temperature for the preservation of fresh prepacked food).

The selected temperature is obtained by inserting the appropriate key into the switch and turning it to the desired position, as shown in figures 20 and 21 of page 6.

9. PRESCRIPTIONS AND RESTRICTIONS

KEEPING PHARMACEUTICAL PRODUCTS IN THE DISPLAY CASE IS STRICTLY FORBIDDEN, as they could get broken and entail a safety hazard (see fig. 11).

DO NOT REMOVE covers or panels when it requires the use of tools. DO NOT REMOVE THE ELECTRIC CONTROL BOARD COVER.

Do not expose the display case to atmospheric agents.

Do not spill water directly or indirectly on the display case (fig. 14). Do not touch the machine with damp or wet hands or feet; do not use it while barefoot (fig. 15).

ANY OTHER USE NOT EXPLICITLY MENTIONED IN THIS BOOKLET MUST BE CONSIDERED AS HAZARDOUS. THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR ANY DAMAGE RESULTING FROM IMPROPER, INCORRECT OR UNREASONABLE USE.

10. ORDINARY MAINTENANCE

ATTENTION! BEFORE ANY MAINTENANCE OR CLEANING RESERVED FOR THE USER, DISCONNECT THE APPLIANCE FROM THE MAINS THROUGH THE MAIN WALL CUTOUT SWITCH (fig. 17).

IMPORTANT: During maintenance or cleaning operations, be sure that the light in the working area is sufficient. If necessary, use an additional source of light. Mind also the hot and moving parts marked with the relevant symbol. The use of heavy duty gloves is recommended.

CLEANING THE CABINET

- 1) Every week clean the outer surfaces of the display case only with mild soap or detergent in lukewarm water. Wipe carefully with a soft cloth. Never use solvents or scouring agents. NEVER CLEAN THE DISPLAY CASE BY THE USE OF WATER JETS (fig. 14).
- 2) Clean the condenser **a**t least every 30 days with a hard non-metal brush, taking off dust and dirt from between the fins (fig. 19). A dirty condenser cools imperfectly, so causing wastes of energy and poor performances. Wear heavy duty gloves when cleaning the condenser.
- 3) Defrost the display case every three months to let the ice that may have formed between the evaporator fins melt, since frost may otherwise prevent correct operation. Proceed as follows:
- Disconnect the display case from the power mains by the wall main cuout switch (fig. 17).
- Empty the appliance, store its content in coldrooms or refrigerators that are adequate for keeping the requisite preservation temperature.
- Wait until the display case has reached ambient temperature. Do not reach for the evaporator with knives or similar tools to remove the ice: just let it melt.
- · Clean the display case inside thoroughly with mild soap and lukewarm water. Wipe carefully with a soft cloth.
- After having carefully checked that the display case is completely dry inside, start the appliance again by the wall cutout switch.
- · Allow a couple of hours before loading the products back again.

Any maintenance operation not dealt with above must be carried out by the authorised after-sales service or by qualified personnel.

11. EMERGENCY SITUATIONS

- 1) The display case will not start or will not keep on working:
- There may be a general black-out;
- The wall main switch may be off.

If power failure is not due to any of the above causes, call the nearest after-sales service immediately, empty the display case and store the foods in coldrooms or refrigerators that may ensure their preservation temperature.

- 2) The display case will not cool properly
- The condenser may be dirty and may consequently be unable to exchange heat. If its fins are obstructed by dust or dirt, clean them thoroughly as explained in section 10;
- Make sure that the cabinet has been filled correctly;
- If the display case has not been defrosted for a long time (longer than three months), defrost and clean it before starting normal operation (see section 10, point 3);
- Make sure that the case is not exposed to sources of heat or draught;
- Check that the display case is perfectly horizontal by the use of a spirit level. Make certain that ambient conditions comply with the requirements of page 3.

Should insufficient cooling persist, resort to the nearest after-sales service.

IN CASE OF A GAS LEAK OR FIRE, do not breathe inside the room that houses the display case before having aired it properly. Turn the display case off by the main switch ahead (see fig. 17). DO NOT USE WATER BUT ONLY DRY EXTINGUISHERS TO PUT OUT THE FIRE.

- 3) The cabinet operates noisily:
- Make sure that screws and bolts are closed tight.
- Check that the display case is perfectly horizontal by the use of a spirit level.

Should the inconvenience persist, resort to the nearest after-sales service.

12. AFTER-SALES SERVICE

Should it be necessary to resort to technical assistance, contact your sales person immediately. If spare parts are needed, always refer to your after-sales service: insist on the use of original spare parts. Scroll the Italian and European network of branch offices on the back of this manual for addresses and phone numbers.

13. DISMANTLING AND DISPOSAL

Please, for the sake of the environment, sort the parts and materials composing the cabinet in accordance with the waste disposal provisions in force in your country, so that they can be properly disposed of or recycled. All its parts cannot be treated as solid urban waste, except for the metal parts, which nevertheless are not considered as special waste by most European countries. THE PARTS COMPOSING THE REFRIGERATING CIRCUIT MUST NOT BE SEVERED OR SEPARATED BUT DELIVERED INTACT TO A CENTRE SPECIALISED IN RECYCLING REFRIGERANT GAS.