









VISION DISPLAY CABINET

INSTALLATION MANUAL



Revision Date: August 2006

ID: BGHAAA

Index	
Introduction	3
General Concepts	4
Installation	4
Useful Hints for the User	4
General Characteristics	6
Introduction	6
Refrigerated Fan Assisted Vision	6
Refrigerated Fan Assisted Vision Chocolates	6
Vision Neutral	6
Vision Heated	6
Vision Neutral Bakery	6
Climate Class Table	7
Models	8
VRV / VRVCH	8
VN / VA	8
VP	8
VRV / VRVCH / VN / VNVS / VP / VA	9
VRVVS	9
Technical Characterístics	10
Vision Refrigerated	10
Vision Chocolates	11
Vision Heated	11
Main Parts of the Cold System	12
Control Panel	13
Electrical Circuit Board	15
Main Replaceable Parts	17
Vision Refrigerated	18
Vision Neutral	19
Vision Heated	20
Vision Bakery 950	21
Glasses	22
Attachments	23
Electrical Wiring Diagram	23
Programming the Thermostat	24
Vision Refrigerated	24
Vision Heated – Lower Shelves	25
Vision Heated – Upper Shelves	26
Vision Chocolates	27
Vision Chocolates – Hygrostat	28
Condensed Water Draining and Electrical Connection Points	29
VRV / VRVCH / VN / VNVS / VP / VA	29
VRVVS	29
Couplings	30
Coupling Display to Display	30
Coupling Display with Exposition Case	32
Coupling Display with Support Case	33



Introduction

Our Quality Policy is orientated towards the "creation of products that satisfy the customers' real needs, providing an excellent service."

We have created installation manuals for all our products, in which our customers will find useful information that is indispensable for the correct installation and maintenance of these appliances. Therefore we recommend that you read this manual carefully so as to assimilate all the information it contains correctly. Whenever you receive any alteration/update immediately substitute the manual, totally or partially, according to our instructions. Keep the original and any copies up to date. Do not forget that the manuals are indispensable for proper installation and maintenance of the equipment.

For technical assistance always request the components you need by their respective code and designation (consult main parts).



General Concepts



Installation

- Install the appliance(s) in unimpeded areas, far away from sources of heat, draughts, radiators, the sun's rays, ovens, outlets of air-conditioning, fans, etc. and protected from rain. Never install in an environment with temperatures above 30 °C. The relative humidity of the air should be equal to or lower than 60%. For higher temperatures the appliances will have to be equipped with compressor groups suitable for the tropics.
- Install appliance(s) far away from dangerous environments where there is risk of fire, radiation or explosion.
- Maintain the surrounding **areas unimpeded** and verify that the ventilation grills are not obstructed.
- Any adverse conditions will affect the performance of the appliance and they will provoke a significant increase in energy consumption.
- Connect the appliance in accordance with the specific instructions for each (230 V and 50 Hz). Verify that the power socket has an **earth wire** because it is compulsory by law.
- Before placing products in the appliance(s) the equipment should have been running for at least one
 hour with the curtains lowered, lights out, closed doors, etc. according to each product.
- Our products carry the **CE mark**, which guarantees that all the safety norms have been taken in consideration.



Useful Hints for the User

- Regularly restock the appliance(s) with products so as to avoid their large-scale entrance at any time. Do not place products beyond the defined load limits for each case. Remember that the products should be placed at a temperature close to that of use and that the appliances are for conservation and not for cooling. Do not obstruct air outlet grills next to the evaporating unit or suction grills.
- Check periodically that the power fans, when equipped, are all fully working. Call for technical
 assistance in the event of these not working because they are essential for a good circulation of air
 inside the appliance. Do not obstruct the power fans when restocking with products.
- Conduct a periodic cleaning of the condensing unit (at least once a month) because the
 performance is greatly improved and the energy consumption reduced. Always keep the ventilation
 grills and the space surrounding the compressor groups unimpeded.



- Check that the **power fans** are working. In the event of them non-functioning, disconnect the appliance from the current immediately to avoid burning-out the compressor, and call technical assistance to solve the problem.
- Check regularly if the **evaporating unit** is blocked or not. If it is, proceed with a manual defrost. If the problem persists call technical assistance.
- Check the state of conservation of the plug and power socket regularly, paying attention to any
 excessive heating.
- When doing any cleaning, disconnect the appliance from the electrical power supply.
- Always keep the appliance(s) clean and dry, both inside and out. Only clean it with water and a
 neutral detergent and do not wet the electric or electronic parts. Apart from having a more hygienic
 appearance, it will guarantee better operation and durability.
- Do not use abrasive products (e.g. chlorine based solvents and scotch-brite cleaning pads). The use
 of these can damage the protective coating of the appliance(s) and contribute to a more rapid
 corrosion.
- Do not use steam or high pressure water for cleaning.
- Regularly clean the run-off channels for melt water. Do not allow residues, particularly blood, pieces
 of meat and milk, to remain for a long time in its inside, since these will provoke smells and will
 contribute to corrosion.



General Characteristics

Introduction

With a large exposition area, the Vision Display Cabinet is the ideal solution for who wishes to optimize the space available. The main element is the Fan Assisted Display, either the Pastry version or chocolates version.

This range includes solutions for Pastry, Bakery and Gastronomy business. The units available are refrigerated, neutral, heated and specific ones for bread.

The Vision Display Cabinets may be combined with other Pastry, Bar and Gastronomy ranges of

Refrigerated Fan Assisted Vision

In this display you can mainly expose Pastry products.

The refrigeration is fan assisted and it works at a temperature of between 2°C and 5°C in an environment of 25°C and 60% of relative humidity.

A digital control unit controls the temperature.

Refrigerated Fan Assisted Vision Chocolates

In this display you can mainly expose Chocolates.

The refrigeration is fan assisted and it works at a temperature of between 13°C and 15°C in an environment of 25°C and 60% of relative humidity.

A digital control unit controls the temperature. This version has as well its humidity controlled in its inside, which is done by a digital hygrostat.

Vision Neutral

In this model you can mainly expose products, which do not need cold conservation.

Vision Heated

This model is ready to expose food, keeping it warm through heating resistors. A digital control unit controls the heating temperature.

Vision Neutral Bakery

In this display you can mainly expose bread and similar products.

This model has a crumb tray / receptacle in order to make its cleaning easier.



Climate Class Table

Model	Temperature (°C)	Climate Class (EN 441)
Vision Refrigerated	2/5	3M2
Vision Refrigerated Chocolates	13 / 15	38
Vision Heated	60 / 70	-

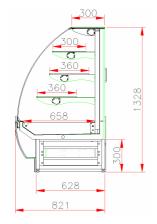


Models

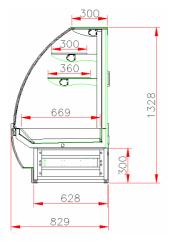


VRV / VRVCH

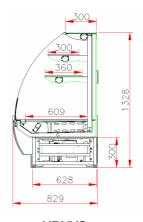
Refrigerated Fan Assisted Display Refrigerated Fan Assisted Display Chocolates



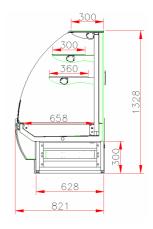
VN / VA Neutral Display Heated Display



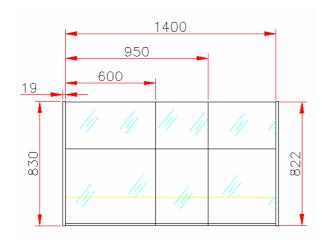
VΡ **Bakery Display**



VRVVS Refrigerated Fan Assisted Display Self Glass

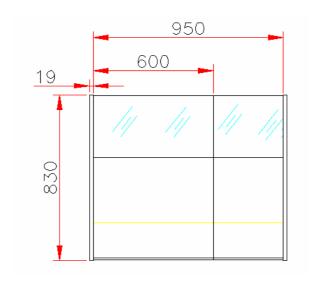


VNVS Neutral Display Self Glass



VRV / VRVCH / VN / VNVS / VP / VA

Vision Refrigerated Fan Assisted / Vision Refrigerated Fan Assisted Chocolates / Vision Neutral / Vision Neutral Self Glass / Vision Bakery / Vision Heated



VRVVS

Vision Refrigerated Fan Assisted Self Glass

Technical Characterístics

Vision Refrigerated

Characteristics/	Units		MODEL	
Electrical Components		600	950	1400
Length wo/ laterals	mm	600	950	1400
Lateral thickness	mm	12	12	12
Compressor	Α	2,98	2,69	3,27
	W	466	556	685
Reference (Electrolux)		ML 90 TB	MP 12 TB	MP 14 TB
Motor ventilator	Α	0,17	0,17	0,17
	W	40	40	40
Illumination	Α	0,26	0,31	0,63
	W	60	72	144
Evaporation Kit **	Α	2,39	2,39	2,39
	W	550	550	550
Refrigeration Production*	kCal/h	722	998	1182
	W	840	1160	1374
Nominal Power (max.)	W	566	668	869
Working Temperature	C	2 - 5	2 - 5	2 - 5
Exposition Surface	m2	0,87	1,35	2,06
Size with packing	mm	750X950X1480	1100X950X1480	1550X950X1480
Weight	kg			
Weight with packing	kg			
Power Source	V~/Hz	230 / 50	230 / 50	230 / 50
Cooling Gas		R404A	R404A	R404A
Climate Class (EN 441)		3M2	3M2	3M2

^{*} For an evap.T. = -10 °C and a cond.T. = + 45 °C

Envir.Temp. = 25 $^{\circ}$ C and R.H. = 60 $^{\circ}$

^{**} Option

Vision Chocolates

Characteristics/	Units		MODEL	
Electrical Components		600	950	1400
Length wo/ laterals	mm	600	950	1400
Lateral thickness	mm	12	12	12
Compressor	Α	2,98	2,69	3,27
	W	466	556	685
Reference (Electrolux)		ML 90 TB	MP 12 TB	MP 14 TB
Motor ventilator	Α	0,17	0,17	0,17
	W	40	40	40
Illumination	Α	0,26	0,31	0,63
	W	60	72	144
Evaporation Kit **	Α	2,39	2,39	2,39
	W	550	550	550
Refrigeration Production*	kCal/h	722	998	1182
	W	840	1160	1374
Nominal Power (max.)	W	566	668	869
Working Temperature	°C	13 - 15	13 - 15	13 - 15
Exposition Surface	m2	0,87	1,35	2,06
Size with packing	mm	750X950X1480	1100X950X1480	1550X950X1480
Weight	kg			
Weight with packing	kg			
Power Source	V~ / Hz	230 / 50	230 / 50	230 / 50
Cooling Gas		R404A	R404A	R404A
Climate Class (EN 441)		3S	3S	3S

^{*} For an evap.T. = -10 °C and a cond.T. = + 45 °C

Envir.Temp. = 25 $^{\circ}$ C and R. H. = 60 $^{\circ}$

** Option

Vision Heated

Characteristics/	Units		MODEL	
Electrical Components		600	950	1400
Length wo/ laterals	mm	600	950	1400
Lateral thickness	mm	12	12	12
Illumination	Α	0,26	0,31	0,63
	W	60	72	144
Nominal Power (max.)	W	2460	3072	3544
Exposition Surface	m2	0,87	1,35	2,06
Size with packing	mm	750X950X1480	1100X950X1480	1550X950X1480
Weight	°C	60 - 70	60 - 70	60 - 70
Weight with packing	kg			
Power Source	kg			
Exposition Surface	V~/Hz	230 / 50	230 / 50	230 / 50
Climate Class (EN 441)				

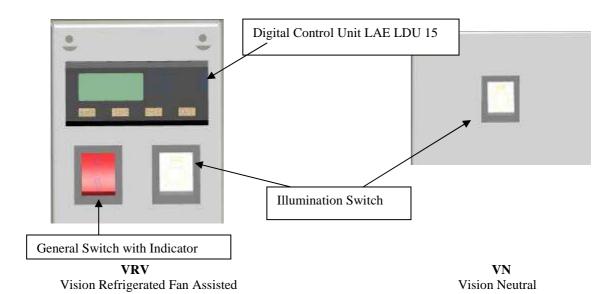


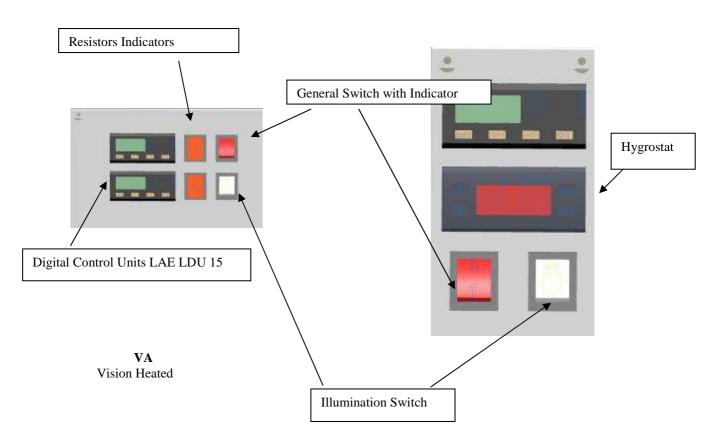
Main Parts of the Cold System

Model	Size	Compressor	Condenser	Motor ventilator
	600	ML 90 TB	HL 105	N 10
Refrigerated / Self	950	MP 12 TB	HL 200	N 10
Reingerated / Seil	1400	MP 14 TB	HL 200	N 10
	1400	MP 14 TB	HL 250/300	N 10



Control Panel



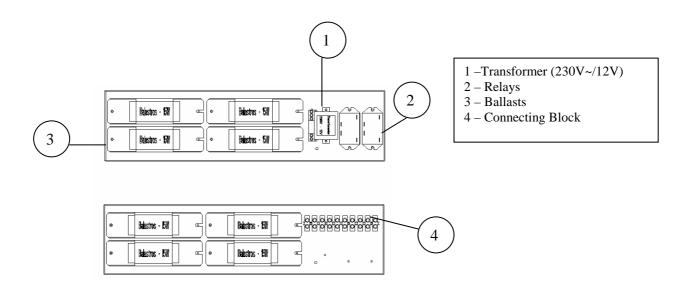


VRVCHVision Refrigerated Fan Assisted Chocolates



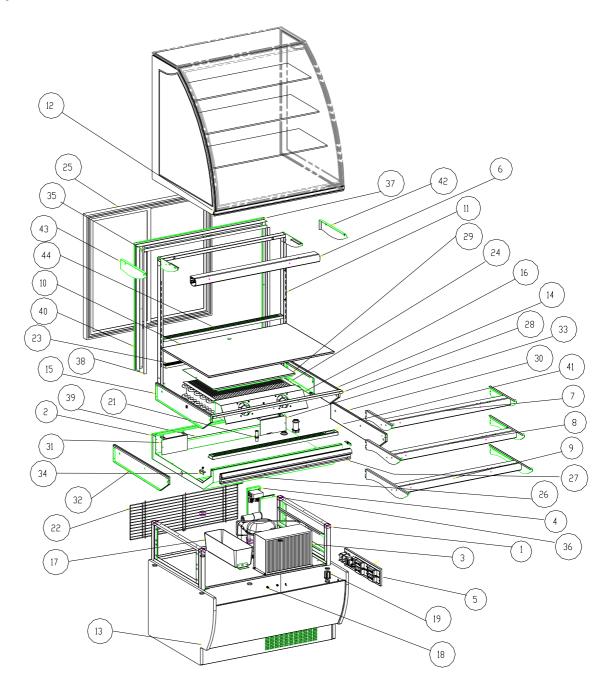
Electrical Circuit Board

(depending on the model it varies)





Main Replaceable Parts





Vision Refrigerated

Nr	Designation	Quant.	600	950	1400	Self 600	Chocolates 950	Chocolates 1400
1	Base	1	JG01510060	JG01510011	JG01510015	JG01510060	JG01510011	
2	Bottom	1	JG03510060	JG03510011	JG03510015	JG03510060	JG03510011	
3	Compressor Group	1	JG17510060	JG17510011	JG17510015	JG17510060	JG17510011	
4	Control Panel (kit)	1	JG23510000	JG23510000	JG23510000	JG23510000	JG23504000	
5	Electrical Circuit Board	1	JG25510060	JG25510011	JG25510015	JG25510060	JG25510011	
6	Lightning Array	1	-	-	-	=	-	
7	Upper L. Array w/ brackets	1	-	-	=	=	-	
8	Middle L. Array w/ brackets	1	-	-	-	=	-	
9	Lower L. Array w/ brackets	1	-	-	-	-	1	
10	Refrigerated Tray w/reinforcement	1	TG29510060	JG29510011	JG29510015	TG29510060	JG29510011	
11	Sliding Doors Fixing Hoop	1	-	-	-	=	-	
12	Glass Kit	1	-	-	-	-	-	
13	Dec. Vision (laterals+skirt board)	1	-	-	=	=	-	
14	Left Lateral Covering (kit)	1	JG90510300	JG90510300	JG90510300	JG90510300	JG90510300	
15	Right Lateral Covering (kit)	1	JG90510400	JG90510400	JG90510400	JG90510400	JG90510400	
16	Fan Cover (kit)	1	JG90610060	JG90610011	JG90610015	JG90610060	JG90610011	
17	Small Receptacle w/ 395x135x120	1	MS20001008	MS20001008	MS20001008	MS20001008	MS20001008	
18	Plate Screw Fixing seal	8	MS29000014	MS29000014	MS29000014	MS29000014	MS29000014	
19	Squ. Protected Levelling Foot. 30	4	MS30000136	MS30000136	MS30000136	MS30000136	MS30000136	
20	Plastic Passing Valve 1" BSP	3	MS30000404	MS30000404	MS30000404	MS30000404	MS30000404	
21	Complete Plastic Valve M16x1.5	1	MS30000407	MS30000407	MS30000407	MS30000407	MS30000407	
22	Group Protection Back Grid	1	MS30000756	MX30000656	MX30000656	MS30000756	MX30000656	
23	Hex. Grill	1	MS30000782	MS30000783	MS30000784	MS30000782	MS30000783	
24	Evaporator	1	MS40000495	MS40000199	MS40000228	MS40000495	MS40000199	
25	Double Glass Sliding Doors	1	-	-	-	-	-	
26	Gutter Tube Fixing Spangle	1	SJ91560100	SJ91560100	SJ91560100	SJ91560100	SJ91560100	
27	Front Glass Supp. Profile	1	-	-	-	-	-	
28	Finishing Front Profile	1	TG90510060	TG90510011	TG90510015	TG90510060	TG90510011	
29	Evaporator Cover	1	TG90510260	TG90510211	TG90510215	TG90510260	TG90510211	
30	Left Lateral Covering	1	-	-	-	-	-	
31	Evaporator Left Lateral Covering	1	TG90510360	TG90510311	TG90510315	TG90510360	TG90510311	
32	Right Lateral Covering	1	-	-	-	-	-	
33	Evaporator Right Lateral Covering	1	TG90510460	TG90510411	TG90510415	TG90510460	TG90510411	
34	Shelf Lateral Support	2	TG90510500	TG90510500	TG90510500	TG90510500	TG90510500	
35	Insulation Horizontal Plate	1	TG90510560	TG90510511	TG90510515	TG90510560	TG90510511	
36	Control Panel Fixing	1	TG90510600	TG90510600	TG90510600	TG90510600	TG90510600	
37	Upper Profile	1	-	-	-	-	-	
38	Insulation Vertical Plate	2	TG90510700	TG90510700	TG90510700	TG90510700	TG90510700	
39	Lower Deflector	1	TG90510760	TG90510711	TG90510715	TG90510760	TG90510711	
40	Vertical Profile	2	-	-	-	-	-	
41	Suction Grid	1	TG90610060	TG90610011	TG90610015	TG90610060	TG90610011	
42	Left Lat. Upper Finishing	1	-	-	-	-	-	
43	Right Lat. Upper Finishing	1	-	-	-	-	-	
44	Insufflation Grid	1	TG90810060	TG90810011	TG90810015	TG90810060	TG90810011	



Vision Neutral

Nr	Designation	600	950	1400
1	Base	JG01511060	JG01511011	JG01511015
2	Bottom	JG03511060	JG03511011	JG03511015
3	Compressor Group	-	-	-
4	Control Panel (kit)	JG23611000	JG23611000	JG23611000
5	Electrical Circuit Board	JG25511060	JG25511011	JG25511015
6	Lightning Array	JG27510160	-	-
7	Upper L. Array w/ brackets	JG27610060	-	-
8	Middle L. Array w/ brackets	JG27710060	-	-
9	Lower L. Array w/ brackets	JG27810060	-	-
10	Tray	JG29511060	JG29511011	JG29511015
11	Sliding Doors Fixing Hoop	JG37510060	-	-
12	Glass Kit	-	-	-
13	Dec. Vision (laterals+skirt board)	-	-	-
14	Left Lateral Covering (kit)	JG90510300	JG90510300	JG90510300
15	Right Lateral Covering (kit)	JG90510400	JG90510400	JG90510400
16	Fan Cover (kit)	-	-	-
17	Small Receptacle w/ 395x135x120	-	-	-
18	Plate Screw Fixing seal	MS29000014	MS29000014	MS29000014
19	Squ. Protected Levelling Foot. 30	MS30000136	MS30000136	MS30000136
20	Plastic Passing Valve 1" BSP	MS30000404	MS30000404	MS30000404
21	Complete Plastic Valve M16x1.5	-	-	-
22	Group Protection Back Grid	-	-	-
23	Hex. Grill	-	-	-
24	Evaporator	-	-	-
25	Simple Glass Doors	MS31000160	-	-
26	Gutter Tube Fixing Spangle	-	-	-
27	Front Glass Supp. Profile	TG50510060	TG50510011	TG50510015
28	Finishing Front Profile	TG90511060	TG90511060	TG90511015
29	Evaporator Cover	-	-	-
30	Evaporator Cover	-	-	-
31	Left Lateral Covering	-	-	-
32	Evaporator Left Lateral Covering	-	-	-
33	Right Lateral Covering	-	-	-
34	Shelf Lateral Support	TG37011060	TG37011011	TG37011015
35	Insulation Horizontal Plate	TG905105060	TG90510511	TG90510515
36	Control Panel Fixing	TG90510600	TG90510600	TG90510600
37	Upper Profile	TG90511660	-	-
38	Insulation Vertical Plate	TG90510700	TG90510700	TG90510700
39	Lower Deflector	-	-	-
40	Vertical Profile	TG90511800	-	-
41	Suction Grid	-	-	-
42	Left Lat. Upper Finishing	-	-	-
43	Right Lat. Upper Finishing	-	-	-
44	Insufflation Grid	_	-	-



Vision Heated

Nr	Designation	600
1	Base	JG01511060
2	Bottom	JG03511060
3	Compressor Group	-
4	Control Panel (kit)	JG23528060
5	Electrical Circuit Board	JG25528060 JG25528060
6		3G23328000
	Lightning Array	-
7	Upper L. Array w/ brackets	-
8	Middle L. Array w/ brackets	-
9	Lower L. Array w/ brackets	-
10	Heated Tray	JG29028060
11	Sliding Doors Fixing Hoop	-
12	Glass Kit	-
13	Dec. Vision (laterals+skirt board)	-
14	Left Lateral Covering (kit)	-
15	Right Lateral Covering (kit)	-
16	Fan Cover (kit)	-
17	Small Receptacle w/ 395x135x120	-
18	Plate Screw Fixing seal	MS29000014
19	Squ. Protected Levelling Foot. 30	MS30000136
20	Plastic Passing Valve 1" BSP	MS30000404
21	Complete Plastic Valve M16x1.5	-
22	Group Protection Back Grid	-
23	Hex. Grill	-
24	Evaporator	-
25	Simple Glass Doors	-
26	Gutter Tube Fixing Spangle	-
27	Front Glass Supp. Profile	-
28	Finishing Front Profile	TG90510060
29	Evaporator Cover	-
30	Evaporator Cover	JG90510300
31	Left Lateral Covering	TG90510360
32	Evaporator Left Lateral Covering	JG90510400
33	Right Lateral Covering	TG90510460
34	Shelf Lateral Support	TG90510500
35	Insulation Horizontal Plate	TG90510560
36	Control Panel Fixing	TG90510600
37	Upper Profile	-
38	Insulation Vertical Plate	TG90510700
39	Lower Deflector	-
40	Vertical Profile	-
41	Suction Grid	TG90610060
42	Left Lat. Upper Finishing	-
43	Right Lat. Upper Finishing	-
	g	



44	Insufflation Grid	-
44	ilisullation Glid	_

Vision Bakery 950

Nr	Designation	950
1	Base	JG01511011
2	Bottom	JG03533011
3	Compressor Group	
4	Control Panel (kit)	JG23611000
5	Electrical Circuit Board	-
6	Lightning Array	-
7	Upper L. Array w/ brackets	-
8	Middle L. Array w/ brackets	-
9	Lower L. Array w/ brackets	-
10	Tray	JG90033011
11	Sliding Doors Fixing Hoop	-
12	Glass Kit	-
13	Dec. Vision (laterals+skirt board)	-
14	Left Lateral Covering (kit)	-
15	Right Lateral Covering (kit)	-
16	Fan Cover (kit)	-
17	Small Receptacle w/ 395x135x120	-
18	Plate Screw Fixing seal	MS29000014
19	Squ. Protected Levelling Foot. 30	MS30000136
20	Plastic Passing Valve 1" BSP	MS30000404
21	Complete Plastic Valve M16x1.5	-
22	Group Protection Back Grid	-
23	Hex. Grill	-
24	Evaporator	-
25	Simple Glass Doors	-
26	Gutter Tube Fixing Spangle	-
27	Front Glass Supp. Profile	-
28	Finishing Front Profile	TG90510011
29	Evaporator Cover	-
30	Evaporator Cover	JG90510300
31	Left Lateral Covering	-
32	Evaporator Left Lateral Covering	JG90510400
33	Right Lateral Covering	-
34	Shelf Lateral Support	-
35	Insulation Horizontal Plate	TG90510511
36	Control Panel Fixing	TG90510600
37	Upper Profile	-
38	Insulation Vertical Plate	TG90510700
39	Lower Deflector	-
40	Vertical Profile	-
41	Suction Grid	-
42	Left Lat. Upper Finishing	-
43	Right Lat. Upper Finishing	-
44	Insufflation Grid	-



Glasses

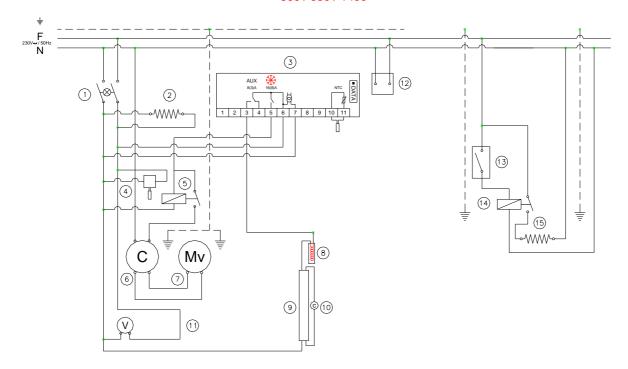
Code	Description		
JG75510011	GLASS KIT VISION REF.950		
JG75510015	GLASS KIT VISION REF.1400		
JG75510060	GLASS KIT VISION REFRIGERATED 600		
JG75511011	GLASS KIT VISION NEUTRAL 950		
JG75511015	GLASS KIT VISION NEUTRAL 1400		
JG75511060	GLASS KIT VISION NEUTRAL 600		
JG75528060	GLASS KIT VISION HEATED DRY 60		
JG75533011	GLASS KIT VISION BAKERY 950		



Attachments

Electrical Wiring Diagram

Electrical Wiring Diagram Vision Display Cabinet Refrigerated with group 600 / 950 / 1400



Key

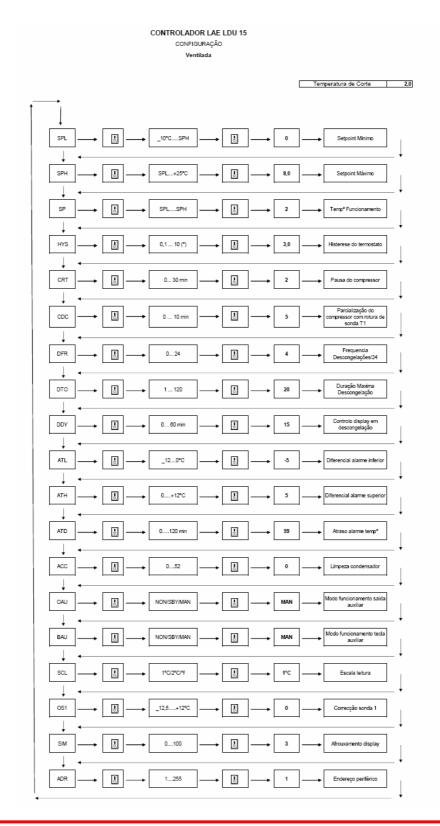
- 1 General ON/OFF Switch with indicator
- 2 Anti-Condensing Resistor
- 3 Digital Control Unit LAE LDU15
- 4 Thermometer
- 5 Compressor Relay

- 6 Compressor
- 7 Compressor Fan
- 8 Ballast
- 9 Lamp 10 - Starter

- 11 Fans
- 12 Socket 13 Level Sensor
- 14 Relay
- 15 Resistor

Programming the Thermostat

Vision Refrigerated

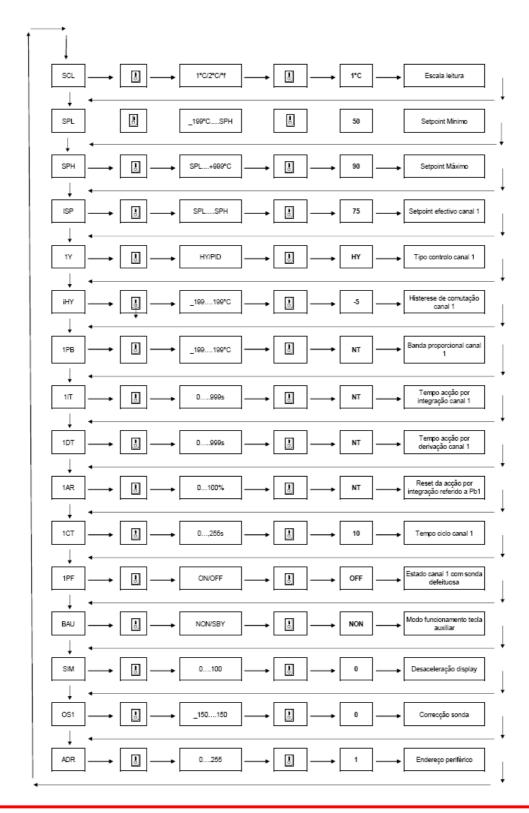


Vision Heated - Lower Shelves

CONTROLADOR LAE LTR 15

CONFIGURAÇÃO

PRODUTO: Vision Aquecida - Prateleiras Inferiores

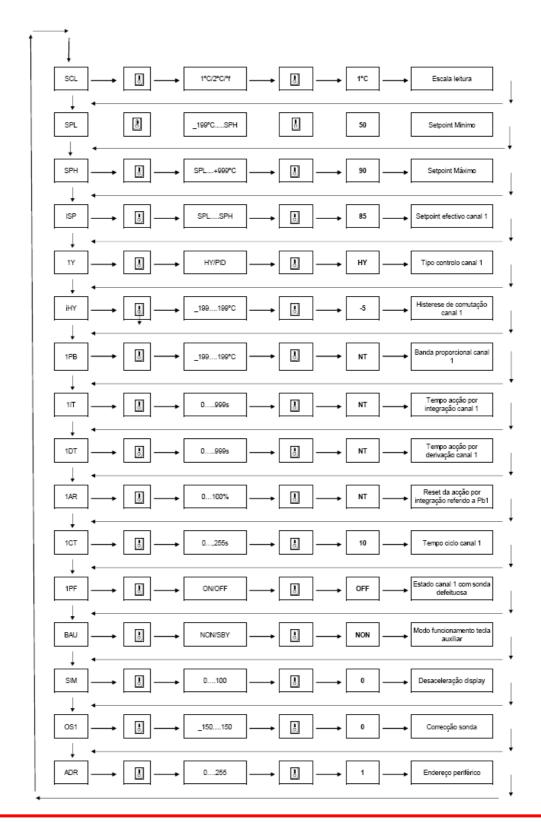


Vision Heated - Upper Shelves

CONTROLADOR LAE LTR 15

CONFIGURAÇÃO

PRODUTO: Vision Aquecida - Prateleiras superiores



Vision Chocolates

CONTROLADOR LAE LDU 15 CONFIGURAÇÃO PRODUTO: Vision Chocolates Temperatura de Corte 12°0 . _10°C....SPH • SPL Setpoint Minimo 20 SPH SPL....+25°C SP . • 12 SPL....SPH Temp^a Funcionamento <u>.</u> HYS 0,1 ... 10 (°) 2 Histerese do termostato ě 0... 30 min CRT . 0 Pausa do compressor Parcialização do ompressor com rotura de sonda T1 <u>.</u> CDC 0 ... 10 min 5 Frequencia Descongelações/24 DFR 0... 24 ò DTO 1 ... 120 Controlo display em descongelação DDY 0... 60 min 0 4 -5 ATL _12....0°C Diferencial alarme inferio 5 ATH 0.....+12°C Diferencial alarme superio ATD ð 0.....120 min 99 Atraso alarme temp ACC <u>.</u> 0....52 0 Limpeza condensador 0 Ö OAU NON/SBY/MAN NON Modo funcionamento tecla auxiliar 8 . 0 1°C SCL 1°C/2°C/°f Escala leitura OS1 _12,5.....+12°C 0 Correcção sonda 1



SIM

Ô

0

0....100

1....255

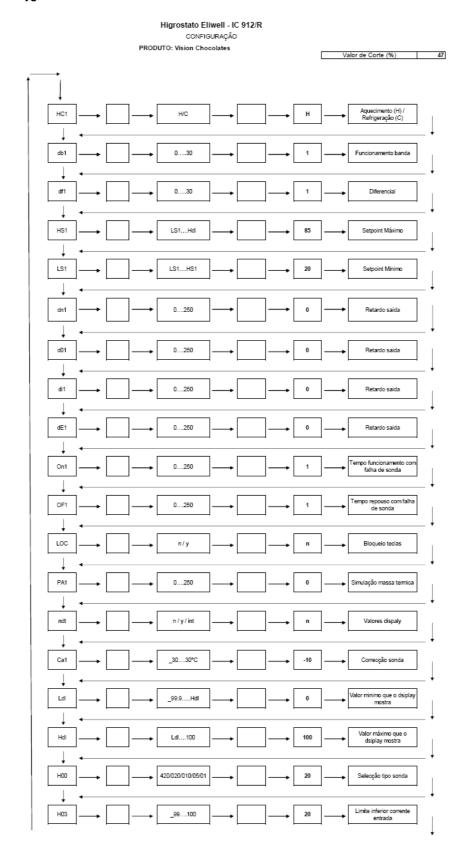
Ô

Ô

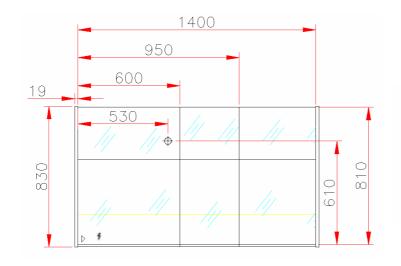
3

Afrouxamento display

Vision Chocolates - Hygrostat



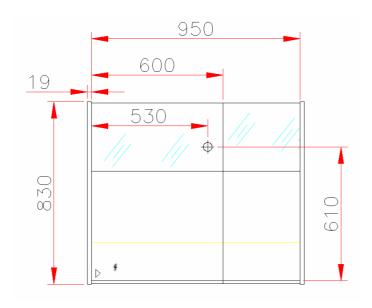
Condensed Water Draining and Electrical Connection Points



Symbology

- Power supply
- Drainage point
- f Control panel position

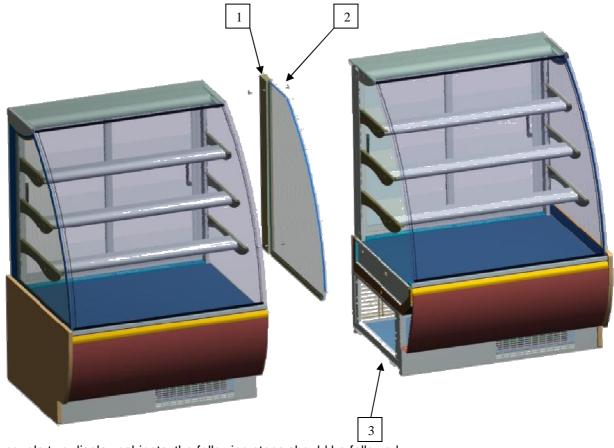
VRV / VRVCH / VN / VNVS / VP / VA



VRVVS

Couplings

Coupling Display to Display



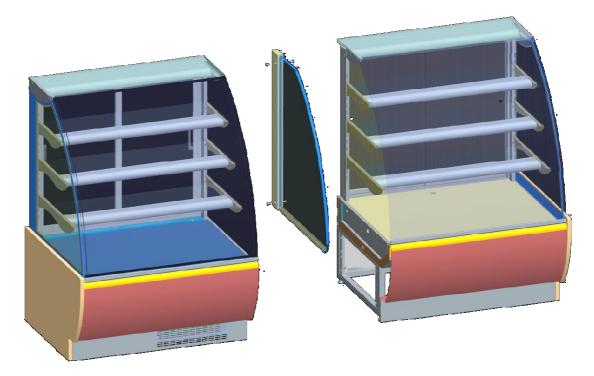
To couple two display cabinets, the following steps should be followed:

- 1 Level the Displays very well, using the levelling feet, to do the coupling.
- 2 Remove the side decorations and couple (you can see the structure, see 3)
- 3 Remove the side glasses and couple.
- 4 Line up the Display Cabinets. Place set 1, using for that the pegs 2

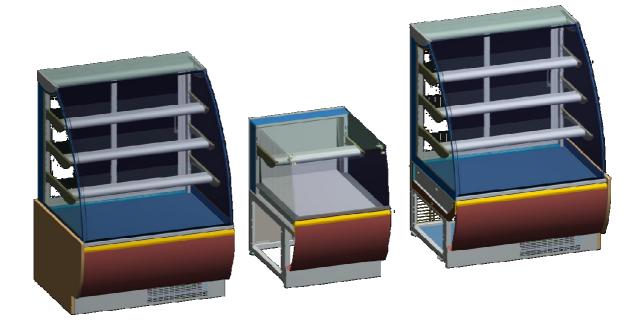
Note: In case you couple two refrigerated display cabinets the set will be XXX (simple glass). In case you couple a refrigerated display cabinet and a neutral or bakery one the set will have to be XXX (double glass).

5 - d

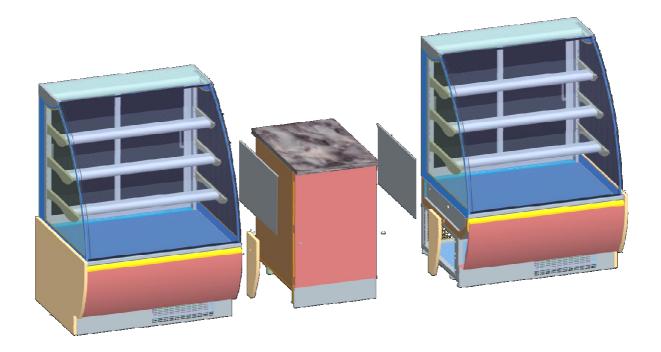
6 - d



Coupling Display with Exposition Case



Coupling Display with Support Case



Others

(Other advices, observations can be found in the user manual)

