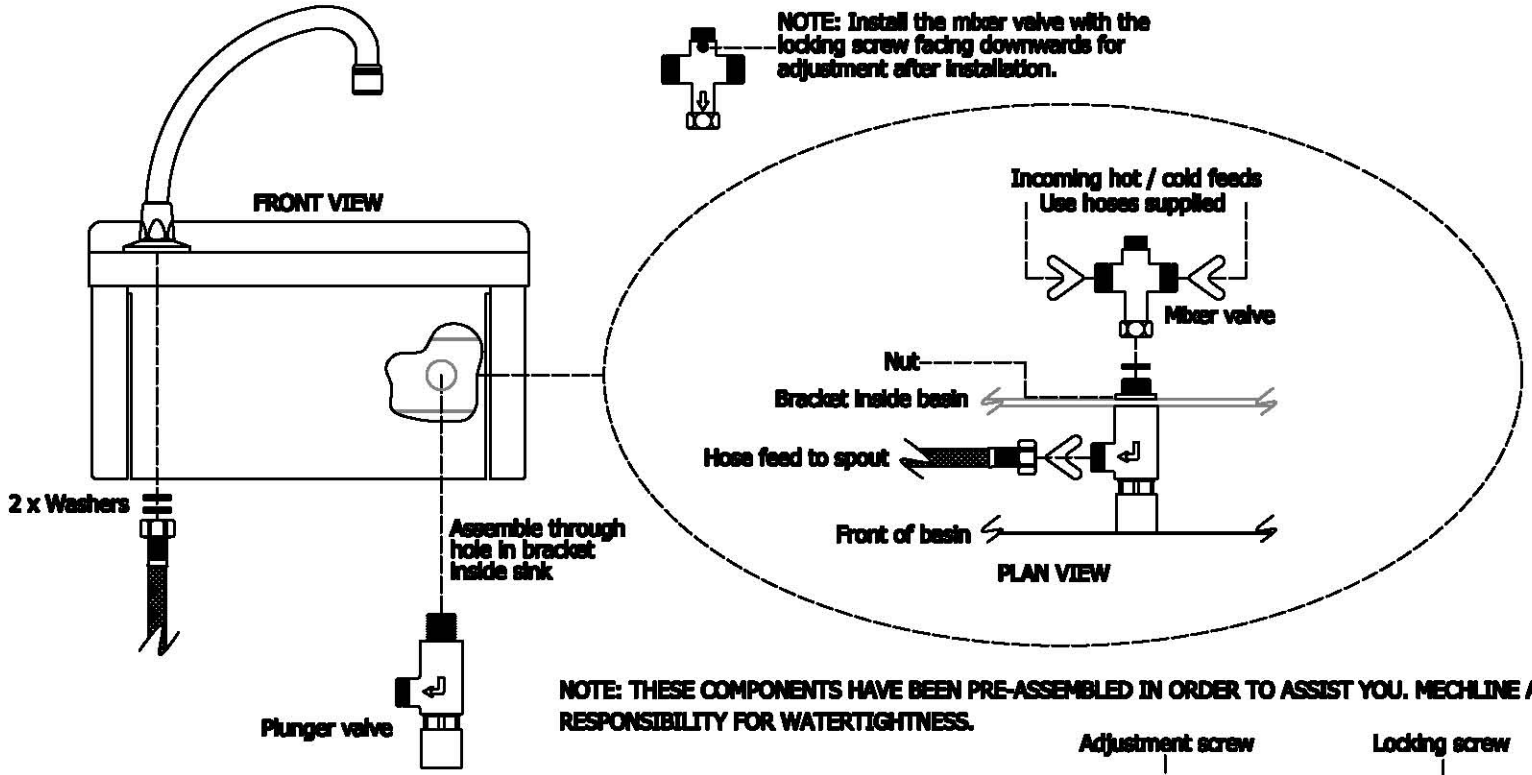
Taylor Design Architects
OTH-TYL-TH-ZZ-DTS-Y-0001
Equipment data sheets

Manchester Central catering at Manchester Town Hall
Items to be read in conjunction with Taylor Design drawings and supplied for Tender Information purposes_RevT1

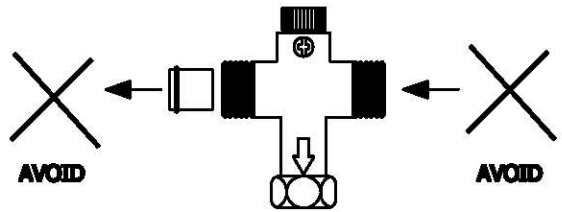
- Automatic hand wash basin
- Bravilor Bonamat (Bulk Coffee)
- Dyson Hand Dryer
- Ecopure water filtration
- Falcon Dominator Plus G3532
- Falcon 6 burner gas oven G3101 with castors
- Falcon Dominator Twin Fryer 3865
- Fosters double door fridge
- Fosters Single upright fridge 700
- Fosters ice machine F202
- Frima Bratt pan311
- Glass washer – Optima OD1450A
- Hobart Mixer HSM30-F1E
- Hobart CN-A Rack conveyor dishwasher
- Infrico ME1003ii
- InstantaUCB47T
- Merry chef Eikon e2s SP
- Panini Roller grill majestic FT
- Polar upright double freezer
- Porkka BC 48-200 SH Blast Chiller
- Rational 10 1/1
- Rational 20 1/1
- Scanbox
- Victor KSTT gantry
- Victor peer 19 hot cupboard
- Sculpture hall café servery drawings – Showcase

WS3 - KVS Thigh - Operated Valve & Spout Installation Instructions

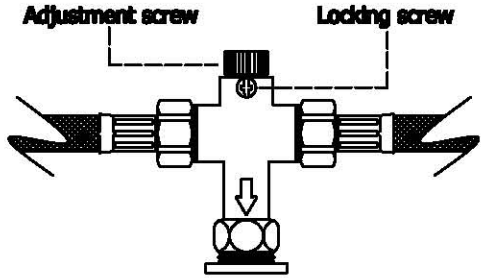
Assemble the spout and the valve parts onto the hand basin before fixing to the wall.



NOTE: THESE COMPONENTS HAVE BEEN PRE-ASSEMBLED IN ORDER TO ASSIST YOU. MECHLINE ACCEPTS NO RESPONSIBILITY FOR WATERTIGHTNESS.



Use the two flexible hoses supplied to make the hot and cold connections to the mixer valve. They are sized to ensure that the non-return cartridges remain fixed in the mixer valve body



VIEW FROM UNDERNEATH BASIN

After installation turn the adjustment screw until the desired water temperature delivery to the spout is achieved. Lock off with the locking screw.

---------- TOP OF WASH HAND BASIN ----------

INSTALLATION TEMPLATE FOR WS3 BASIN

Mark through 4 x punched holes for wall fixings

BASIX

by MECHLINE

Installation, operation and maintenance of BaSiX products

Installation

BaSiX products are designed to be easy to install. When installing hand basins or wall shelves, ensure that the wall structure is sufficiently sound to support the product during use. Ensure that suitable wall fixings are used. If in any doubt, do not complete the installation.

Mechline can accept no responsibility for loss or damage caused as a result of poor installation or operator misuse such as the overloading of wall shelves, or the overflowing of hand basins. Test the strength of the installed product and advise the customer regarding the safe operation of the product(s) before leaving site.

Care and maintenance of your BaSiX product

All grades of stainless steel can stain and discolour through general use. In order to keep your BaSiX product in good condition, it should be kept as clean as possible. With proper care, your BaSiX product will give many years of service life.

Care should be taken during installation to ensure that surface contamination is avoided. The best way to do this is to leave the protective plastic film in place as long as possible during installation, and then remove it just before the product is used.

For general cleaning use soap or mild detergent and water on a sponge. Rinse with clean water and wipe dry if necessary.
For heavier stains use a mild household cleaning solution, rinse well with clean water and wipe dry if necessary.
Avoid abrasive cleaning products such as scourers.

Thank you for choosing products from the BaSiX range.

Mechline Developments Ltd
Unit 15 Carters Lane • Kiln Farm • Milton Keynes MK11 3ER • Tel: +44 (0) 1908 261511 • Fax: +44 (0) 1908 261522 • **www.mechline.com**

BRAVILOR BONAMAT

ROUND FILTER







B-series
B HW-series



The taste of quality worldwide

BRAVILOR BONAMAT









Some situations ask for large quantities of coffee. This may affect the quality, unless you opt for a round filter machine from Bravilor Bonamat. This machine is ideal for peak moments, such as the interval in the theatre or the coffee supply in the hospital. Quickly and easily large quantities of coffee, brewed in convenient, moveable containers that enable you to serve coffee at any moment and at any place you want.

B (HW)-series: both quantity and quality

- Delicious, fresh filter coffee
- Stainless steel filter pan and housing for a robust and high-quality look
- Coffee-is-ready signal
- Option: cups, decanters, litres or gallons
- Total and day counters
- Descale system
- Integrated timer
- Adjustable brewing time for optimum extraction
- Maximum safety: container and swivel arm safety

B-series

If you need a large quantity of fresh filter coffee brewed in a relatively short time, the round filter machines of Bravilor Bonamat are the solution. The B-series includes four models with volumes of 5, 10, 20 and 40 litres. Within these volumes any required quantity of coffee can be easily made. The machines have very user-friendly programming and the design is really worth looking at too: the robust stainless steel look endorses the quality of the machine. A number of models are specially designed for marine use. The machines have a built-in timer, so you don't have to be present when the coffee is being brewed. The coffee will be ready when you get there!

Options B (HW)-series

- Various containers
- Trolleys
- Pedestal for smoothly placing vacuum containers below the tap
- Quick tap hose
- Swivel outlet
- Filter basket
- Micro filter: no need for filter paper
- Wall consoles for mounting the machine on the wall
- Tip-up plate for placing containers on the wall
- Tea filter and tea setting-up device

ROUND FILTER





B HW-series

Do you also need hot water in addition to coffee? Then opt for the B HW-series. These machines have separate hot water taps for, for instance, very easily making tea. This series includes three types: 5, 10 and 20 litres. By default, the B (HW)-series consists of a column and two containers, but the machines are also available in single models with one container on the left or the right and a column. This allows for easy compilation of, for example, double or triple machines to make even larger quantities of coffee. There are several models that have been adapted to various situations. With these large machines safety is important. Built-in safety devices make sure that no coffee is brewed when there is no container below the outlet or when the outlet has not been placed above the container.

B (HW) W-series

Both series are also available in wall-mounted models, so you can make coffee at a central place and serve it locally. The containers are easily moveable using one of the trolleys from our product range. We also deliver a broad range of stackable containers: double-walled and with, among other things, a gauge glass and a non-drip tap. Also available with a double tap, as insulated model and as tea container.

Models containers

Type	Contents	Description
VG	5, 10, 20 en 40 litres	Completely insulated
VHG	5, 10, 20 en 40 litres	Electrical heating
VHG T	5, 10, 20 en 40 litres	Electrical heating and thermostatically con-trolled. Especially for tea
VHG D	5, 10, 20 en 40 litres	Electrical heating and extra non-drip tap



The Bravilor Bonamat filter basket is extremely suitable for the use of filter cups, a good alternative to flat filter paper.

Container	Dimensions (hxø)
5 litres	445x210 mm
10 litres	464x286 mm
20 litres	510x374 mm
40 litres	629x423 mm

BRAVILOR BONAMAT

ROUND FILTER

Standard model (2 containers)	B5 (HW) (W)	B10 (HW) (W)	B20 (HW) (W)	B40 (W)
Coffee-making section				
Holding capacity	10 litres	20 litres	40 litres	80 litres
Throughput per hour	approx. 30 litres	approx. 60 litres	approx. 90 litres	approx. 145 litres
Brewing time (water flow)	approx. 10 min./5 litres	approx. 10 min./10 litres	approx. 14 min./20 litres	approx. 17 min./40 litres
Hot water section (HW)				
Holding capacity	3 litres	3,3 litres	4,6 litres	-
Throughput per hour	approx. 20 litres	approx. 20 litres	approx. 20 litres	-
Rated power B-series				
230V~ 50/60Hz	3130W	-	-	-
400V~ 3N 50/60Hz	3130W	6180W	9240W	15120W
Rated power B HW-series				
400V~ 3N 50/60Hz	5330W	8380W	11440W	-
Dimensions (wxdxh)				
Dimensions B-series	635x440x799 mm	955x512x840 mm	1173x600x947 mm	1305x652x1101 mm
Dimensions B HW-series	790x570x799 mm	989x570x840 mm	1173x600x947 mm	-
Dimensions B-series W	980x559x740 mm	1125x593x781 mm	1257x586x888 mm	1295x586x1042 mm
Dimensions B HW-series W	980x559x740 mm	1155x593x781 mm	1257x592x888 mm	-

Single model (1 container)	B5 (HW) (W) L/R	B10 (HW) (W) L/R	B20 (HW) (W) L/R	B40 (W) L/R
Coffee-making section				
Holding capacity	5 litres	10 litres	20 litres	40 litres
Throughput per hour	approx. 30 litres	approx. 60 litres	approx. 90 litres	approx. 145 litres
Brewing time (water flow)	approx. 10 min./5 litres	approx. 10 min./10 litres	approx. 14 min./20 litres	approx. 17 min./40 litres
Hot water section (HW)				
Holding capacity	3 litres	3,3 litres	4,6 litres	-
Throughput per hour	approx. 20 litres	approx. 20 litres	approx. 20 litres	-
Rated power B-series				
230V~ 50/60Hz	3065W	-	-	-
400V~ 3N 50/60Hz	3065W	6090W	9120W	14960W
Rated power B HW-series				
400V~ 3N 50/60Hz	5265W	8290W	11320W	-
Dimensions (wxdxh)				
Dimensions B-series	452x440x799 mm	612x512x840 mm	739x600x947 mm	803x652x1101 mm
Dimensions B HW-series	546x570x799 mm	645x570x840 mm	739x600x947 mm	-
Dimensions B-series W	590x559x740 mm	663x593x781 mm	763x586x888 mm	763x586x1042 mm
Dimensions B HW-series W	590x559x740 mm	693x593x781 mm	744x592x888 mm	-

L = left R = right

Your Bravilor Bonamat dealer

We recommend:

- Bravilor Bonamat filter paper
- Renegite for descaling
- Cleaner for cleaning

www.bravilor.com

Subject to change 904.600.004

The taste of quality worldwide

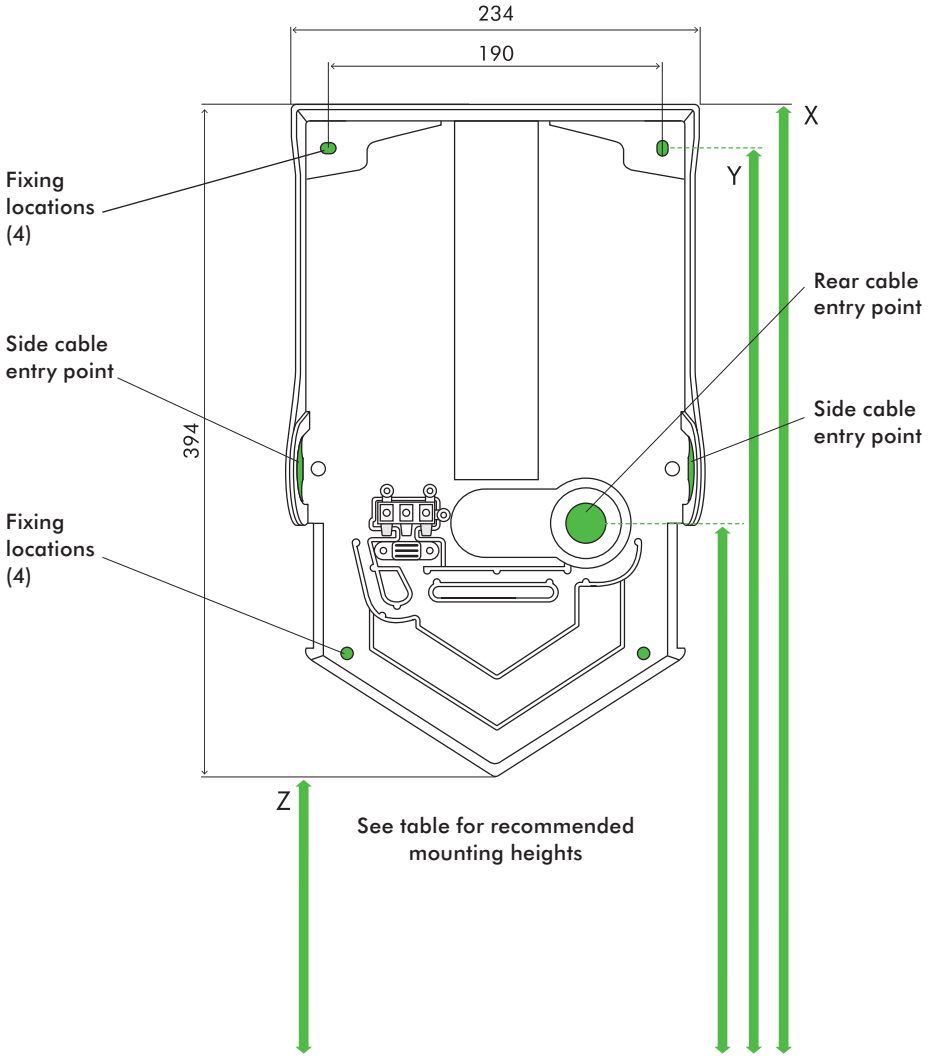
dyson airblade V

TECHNICAL SPECIFICATION

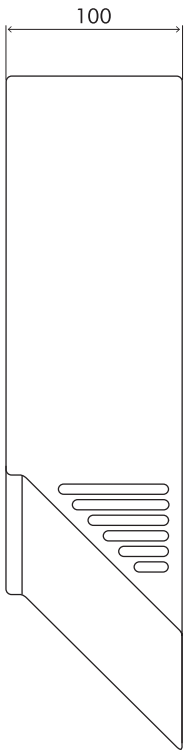


HU
02

REAR ELEVATION



SIDE ELEVATION



All dimensions shown in mm (+/-5 mm)

FLOOR

Recommended installation heights from floor			
Male	X 1324 mm	Y 1300 mm	Z 930 mm
Female	X 1289 mm	Y 1265 mm	Z 895 mm
Child or disabled	X 1074 mm	Y 1050 mm	Z 680 mm
Child 5-8	X 952 mm	Y 928 mm	Z 558 mm
Child 8-11	X 1052 mm	Y 1028 mm	Z 658 mm
Child 11-14	X 1132 mm	Y 1108 mm	Z 738 mm

Machine dimensions
Height 394 mm Width 234 mm Depth 100 mm

Minimum clearance
220mm clearance either side and 30mm above machine.

Cable entry point from floor	
Male	1089 mm
Female	1054 mm
Child or disabled	839 mm
Child 5-8	717 mm
Child 8-11	817 mm
Child 11-14	897 mm

For further information please contact Dyson.
0800 345 7788
www.dyson.co.uk

dyson airblade V

HU 02

Electrical

Input voltage/Frequency: 200-240 V 50&60 Hz

Standby power consumption: Less then 0.5 W

Motor specification: 1,000 W digital brushless motor

Heater type: None

Construction

Fascia: Polycarbonate

Antibacterial coating type:
HU02 (Sprayed Nickel) contains antibacterial additive in paint.
HU02 (White) contains antibacterial moulded additive.
Can help prevent the growth of bacteria.

Back plate mounting bracket: ABS/PBT Plastic

Exterior screw type: Anti-tamper 4 mm Pin-Hex

Water ingress protection to IP24

Filter

HEPA filter (Glass fibre and fleece prelayer)

99.9% of particles captured

Operation

Touch free capacitive sensor activation

Hand dry time measurement: 12 seconds
(Measurement based on NSF Protocol P.335)

Sound power level: 79 dB(A)

Sound pressure level @ 2 m: 63 dB(A)[1]

Operation lock-out period: 30 seconds

Airspeed at aperture: 690 km/h / 430 mph

Maximum altitude: 2,000 metres / 6,561 ft.

Logistics

Single unit order code:
Malaysia: Sprayed Nickel 307735-01, White 307734-01
South Korea: Sprayed Nickel 307596-01, White 307595-01
Rest of world: Sprayed Nickel 307170-01, White 307169-01

Unit barcode:
Malaysia: Sprayed Nickel 5025155025871, White 5025155025864
South Korea: Sprayed Nickel 5025155025833, White 5025155025826
Rest of world: Sprayed Nickel 5025155025796, White 5025155025710

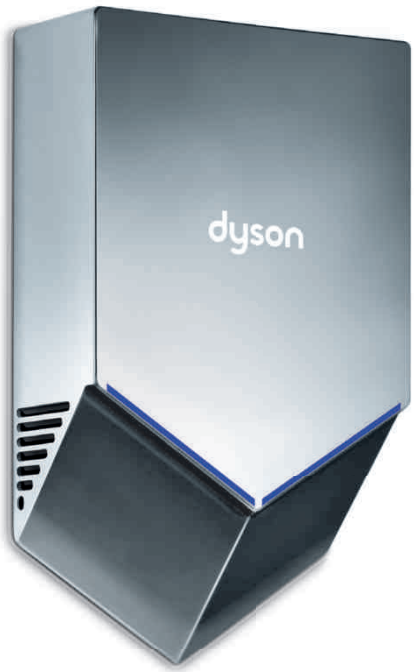
Net weight: 2.9 kg / 6.17 lbs

Packaged weight: 4.0 kg / 8.81 lbs

Packaged dimensions:
(H)145 × (W)455 × (D)274 mm / (H)$5^{3}/_{4}$" × (W)$17^{7}/_{8}$" × (D)$10^{3}/_{4}$"

Standard guarantee

5 year guarantee



Product range

Sprayed Nickel



White



[1]Sound pressure measured at 2 m distance, in a semi-anechoic chamber.

CARBON TRUST CO2 MEASURED

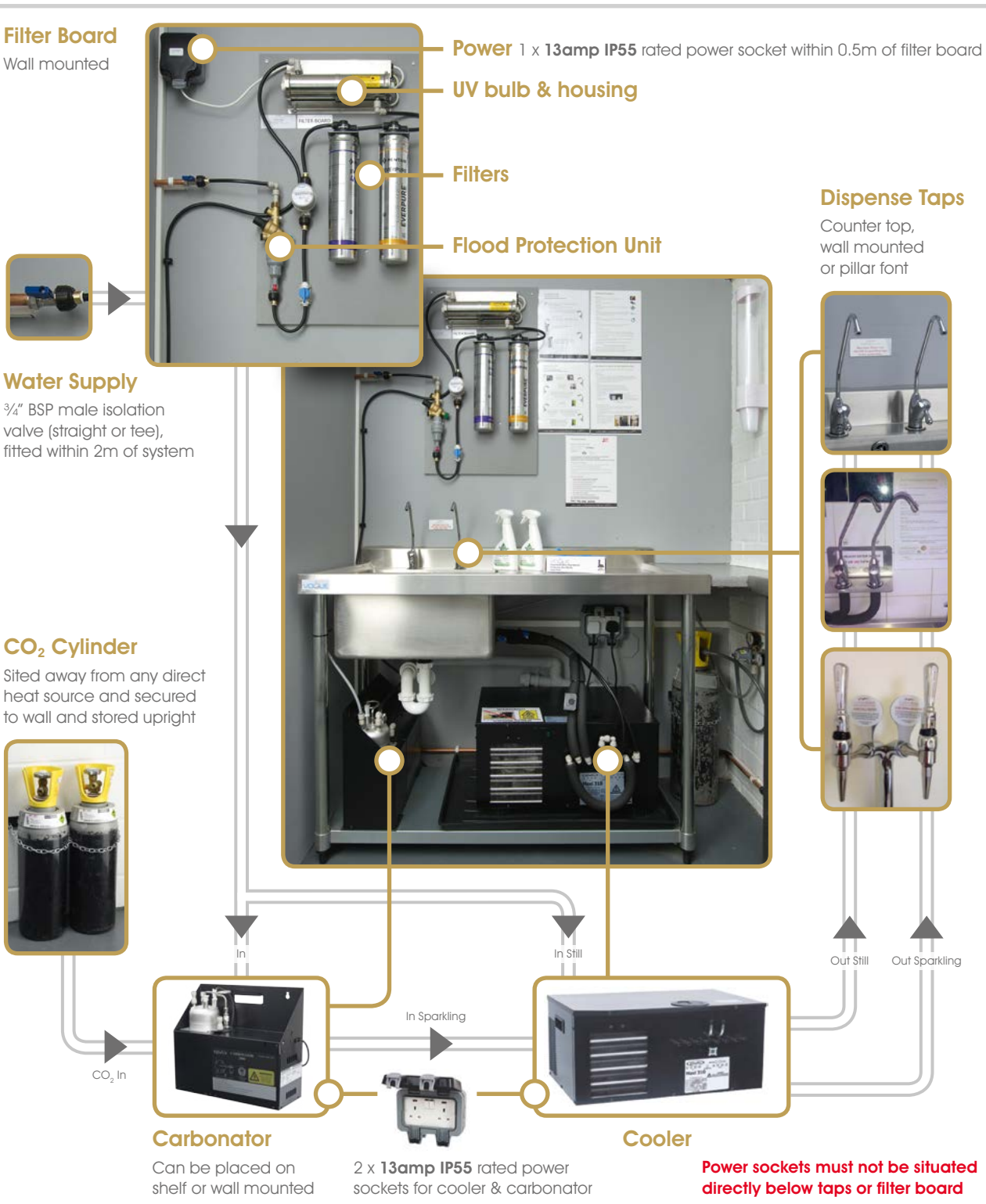
NSF TESTED. CERTIFIED. HYGIENIC

QUIET MARK

The Carbon label is a trademark of the Carbon Trust.
The NSF logo is the registered trademark of NSF International.
Quiet Mark is a registered trademark of the Noise Abatement Society.

For further information please contact Dyson.
0800 345 7788
www.dyson.co.uk

The EcoPure Waters System



Electrical Draw

Electrical draw on EcoPure Waters equipment is dependent on cooler spec

Maximum Total of: 4.6amps
4.1x230v= (p=Ixv):
That's 943 watts

Dimensions

	Height	Width	Depth
Filter board	770mm	460mm	120mm
Carbonator	370mm	420mm	165mm
Cooler BAR200	280mm	490mm	450mm
Cooler Maxi 310	280mm	590mm	450mm

Gas Bottles	Height x Diameter	Weight
569-E (Small)	50omm x 140mm	Full 10.15Kg Empty 3.8Kg
569-SB (Short Std)	610mm x 140mm	Full 18.35kg Empty 12kg
569-B (Std)	925mm x 140mm	Full 21.35Kg Empty 15Kg

Call 01844 290088 or Email enquiries@ecopurewaters.com

DOMINATOR PLUS

G3532 GAS GRILL



KEY FEATURES

- High performance burner systems
  - ideal for flashing and finishing
- Variable heat settings
  - save energy when full heat is not required
- Supplied with reversible brander
  - extends cooking versatility
- Five position shelf runners
  - allows flexible cooking options
- Oil collection tray mounted upon grid shelf
  - catches any liquid grease from brander cooking
- Removable drip tray
  - catches debris and grease during grilling
- All stainless steel exterior, cast iron chamber linings
  - easy to clean, long lasting and robust
- Three mounting options available
  - wall bracket, legs and grill stand

MODELS and ACCESSORIES

G3532 - Grill

- Floor stand
- Stainless steel legs
- Wall bracket
- Grid shelf / brander carrier
- Additional brander

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

A clearance of 150mm should be observed between appliance and any combustible wall.

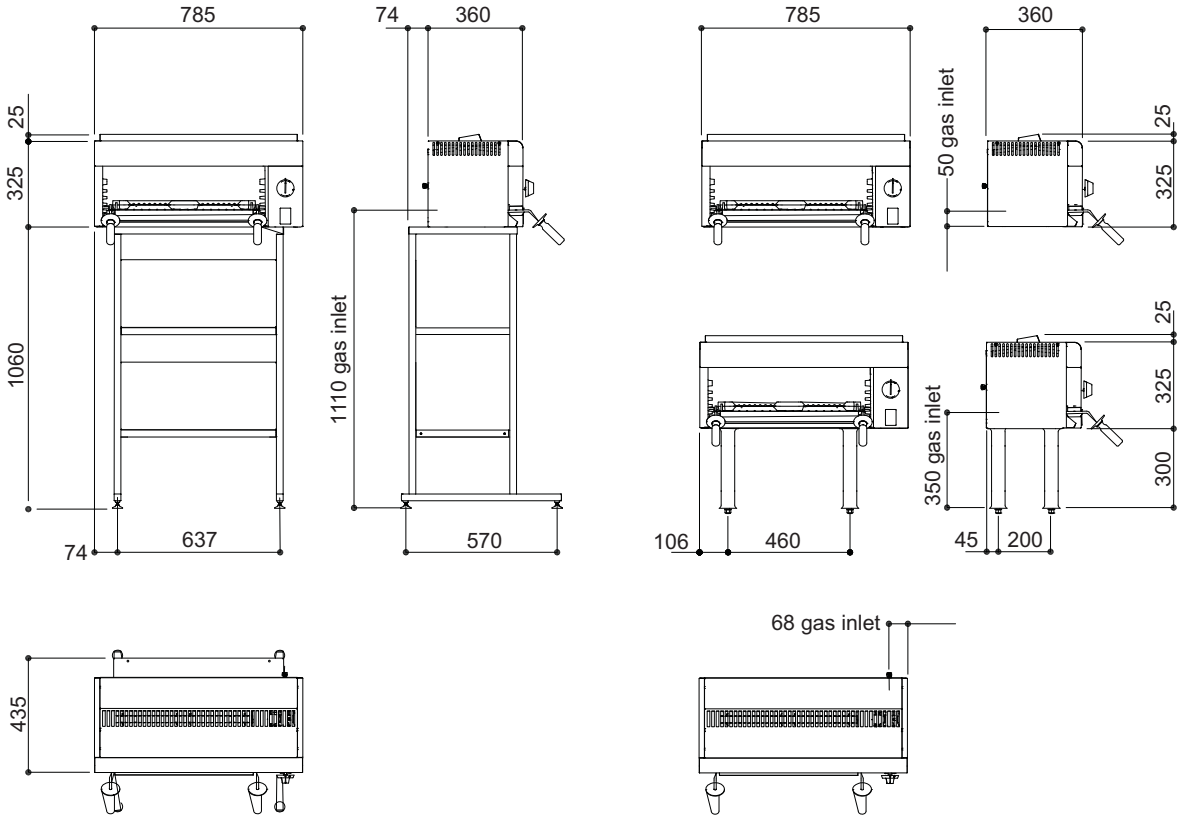
Falcon Foodservice Equipment is a business name of The AFE Group Ltd. Registered in England.
Registered Number 3872673. Registered Office Address - Bryggen Road, North Lynn Industrial Estate, King's Lynn, Norfolk PE30 2HZ.

Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

DOMINATOR*PLUS*

G3532 GAS GRILL

MODEL DIMENSIONS *(in mm)*



SPECIFICATION DETAILS

Total rating * *(natural and propane - kW)*	6.65
Total rating * *(natural and propane - btu/hr)*	24,960
Inlet size *(natural and propane)*	1/2” BSP
Flow rate - natural *(m^3/hr)*	0.70
Flow rate - propane *(kg/hr)*	0.52
Inlet pressure *(natural and propane - mbar)*	20 / 37
Operating pressure *(natural and propane - mbar)*	15 / 37
Brander *(w x d - mm)*	540 x 275
Weight *(kg)*	33
Packed weight *(kg)*	37

Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland

t: +44 *(0)* 1786 455 200 f: +44 *(0)* 1786 469 454 e: info@falconfoodservice.com **www.falconfoodservice.com**

DOMINATORPLUS

G3101/G3161 OPEN TOP GAS OVEN RANGES



G3101 Six Burner Range

MODELS and ACCESSORIES

G3101 Six burner range - general purpose oven

G3161 Four burner range - general purpose oven

- Fully integrated extended flue
- Splashplate and plateshelf *(not for use with extended flue)*
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

KEY FEATURES

- Energy efficient, high performance 5.3kW burners
  - Quick heat up, reduced waiting time
- Semi-sealed, pressed stainless steel hob
  - Easy to remove and keep clean
- Individual cast iron pan supports
  - Long-lasting and robust
- Vitreous enamelled oven chamber
  - Easy to clean and to keep clean
- Wide oven temperature range of 120 - 270°C
  - Ideal to prepare a wide variety of food
- Piezo ignition to oven
  - Simple, trouble-free operation
- 900mm unit has twin doors with individual catches
  - Retains heat within the oven chamber
- Oven has 5 shelf positions and allows 2 shelf cooking
  - Versatile, ideal for a wide range of menu items
- Low profile door handles
  - Reduces intrusion into work space
- Laser-etched control icons
  - Permanent, indelible markings

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

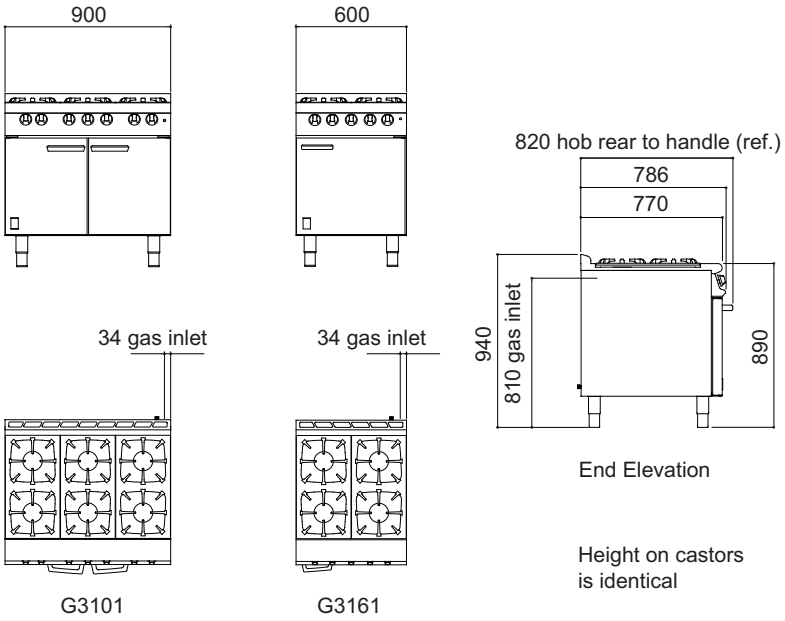
A clearance of 150mm should be observed between appliance and any combustible wall.

Falcon Foodservice Equipment is a business name of The AFE Group Ltd. Registered in England.
Registered Number 3872673. Registered Office Address - Bryggen Road, North Lynn Industrial Estate, King's Lynn, Norfolk PE30 2HZ.
Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

DOMINATORPLUS

G3101/G3161 OPEN TOP GAS OVEN RANGES

MODEL DIMENSIONS *(in mm)*



SPECIFICATION DETAILS

	G3101	***G3161***
Total rating *(natural and propane - kW - Nett)*	38.9	26
Total rating *(natural and propane - btu/hr - gross)*	146,000	97,600
Inlet size *(natural and propane)*	3/4” BSP	3/4” BSP
Flow rate - natural *(m^3/hr)*	4.10	2.70
Flow rate - propane *(kg/hr)*	2.90	1.90
Inlet pressure *(natural and propane - mbar)*	20 / 37	20 / 37
Operating pressure *(natural and propane - mbar)*	15 / 37	15 / 37
Hob burner rating * *(natural and propane - kW)*	5.3 x 6	5.3 x 4
Hob burner rating * *(natural and propane - btu/hr)*	19,900 x 6	19,900 x 4
Oven burner rating * *(natural and propane - kW)*	7.1	4.8
Oven burner rating * *(natural and propane - btu/hr)*	26,600	18,000
Oven dimensions *(w x d x h - mm)*	700 x 535 x 430	400 x 535 x 430
Oven shelf *(w x d - mm)*	700 x 535	400 x 535
Gastronorm compatibility	2/1	1/1
Weight *(kg)*	114	88
Packed weight *(kg)*	122	94

Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 (0) 1786 455 200 f: +44 (0) 1786 469 454 e: info@falconfoodservice.com **www.falconfoodservice.com**

CE

DOMINATOR*PLUS*

E3865F FRYER WITH FILTRATION



MODELS and ACCESSORIES

E3865F Twin pan, twin basket fryer

- Side and back screens c/w draining shelf
- Suiting kit

KEY FEATURES

- Integrated filtration as standard
  - Extends oil life and reduced running costs
- Drain buckets, strainers and filters supplied as standard
  - No hidden cost for these accessories
- Stainless steel hob with two mild steel pans
  - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
  - Variable, precise control
- Fast-acting safety thermostats
  - Peace of mind if oil accidentally overheats
- Excellent response and recovery time
  - Keep up with customer demand
- Hot and cold fill levels indicated
  - Clear, obvious marking of oil level capacity
- Sediment collection zones
  - Keeps oil cleaner for longer
- Lid supplied as standard
  - Protects and extends oil life
- Fish grids supplied as standard
  - Keeps cooked portions off pan base
- Large diameter drain valves
  - For simple and efficient pan draining

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

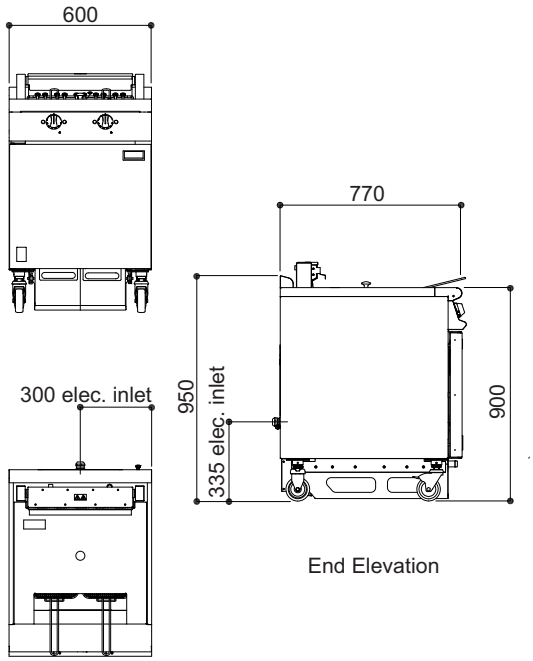
A clearance of 150mm should be observed between appliance and any combustible wall.

Falcon Foodservice Equipment is a business name of The AFE Group Ltd. Registered in England.
Registered Number 3872673. Registered Office Address - Bryggen Road, North Lynn Industrial Estate, King's Lynn, Norfolk PE30 2HZ.
Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

DOMINATOR PLUS

E3865F FRYER WITH FILTRATION

MODEL DIMENSIONS *(in mm)*



SPECIFICATION DETAILS

Electrical rating (*kW)*	20
Electrical supply voltage	400V 3N~
Required electrical supply 400V (*A)*	63
Electrical current split (*A)*	L1: 21.74 / L2: 43.48 / L3: 21.74
Oil capacity *(litres)*	2 x 20
Hourly chip output * *(kg)*	2 x 24
Weight *(kg)*	112
Packed weight *(kg)*	119

*Note: * denotes pre-blanched, chilled, 14mm size*

Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 (0) 1786 455 200 f: +44 (0) 1786 469 454 e: info@falconfoodservice.com **www.falconfoodservice.com**

CE

Demand more. Choose Foster

EcoPro G2 1350 Litre Upright Refrigerated Cabinet

EP1440H



Temperature

Refrigerator +1/+4 °C

Dimensions (mm)



Capacity

1350 Litres

Unpacked Weight

183 KG

Features & Benefits

We've revolutionised professional refrigeration... again. Built from the ground up to include over 50 new features and innovations, the EcoPro G2 is loaded with new design, quality, reliability efficiency and performance features.

- All new thicker and more robust cabinet design with advanced thermal efficiency and market leading capacity making your money go further
- New 'smartphone style' touch sensitive hidden-until-lit control panel with unique high visibility temperature display combines sophistication with functionality
- All-new ergonomic door and handle design for ease of opening and cleaning
- Designed using high technology: 'Fluid Food-Fresh Dynamics' modelling, the new and improved advanced Foster Circulair II air distribution system maximises efficient operation even when shelves are fully loaded
- Brand-new refrigeration system designed to be the most technologically advanced and energy efficient yet

External Finish	
304 Stainless Steel	Option
Stainless Steel	Standard
304 Stainless Steel Rear For Island Siting	Option

Internal Finish	
304 Stainless Steel	Option
Aluminium	Standard

Shelving		
GN 2/1 Shelf	Quantity: 6	Standard
Additional Shelf		Option

Base Fittings	
80mm Castors	Standard
150mm Legs	Option

Doors	
Solid Full	Standard
Solid Half	Option
Glass with Lights	Option

Refrigeration	
Forced Air	Standard
Integral	Standard
R290 (Hydrocarbon)	Option
R134a	Standard
Drain Required?	No

Electrical Data & Service Information	
230 Volts	Standard
50Hz	Standard
60Hz	Option
1 Phase	Standard
Running Watts	607
Running Amps	4.4
Thermal Heat Rejection (W)	627
Noise (dBa @ 1m)	69.8
Fuse Required (A)	10 amp

Footnotes

- Marine kit option includes legs, bulkhead brackets & marine shelves.
- Hydrocarbon option not available on glass door models
- 32 C ambient on glass door refrigerator model
- 150mm castors are not available if product is supplied less condensing unit
- Adequate airflow and service space must be kept above the top of cabinet: 310mm.
- Depth with door open is 1500mm
- Decibel rating measured 1m high from the floor and 1m out from the cabinet.

Foster-Fridge.com

Telephone: **01582 865050** Facsimile: **01582 645947** Email: info@foster-fridge.com

FOSTER GREEN PROCUREMENT

CORPORATE SOCIAL RESPONSIBILITY

INDEPENDENT VERIFICATION

HYDROCARBON REFRIGERANT

LOW CARBON

FULL SCOPE ISO 14001

LOW PRODUCT MILES

Demand more. Choose Foster

The EcoPro G2 range is a result of our commitment to innovation

EcoPro G2

The next generation of professional refrigeration

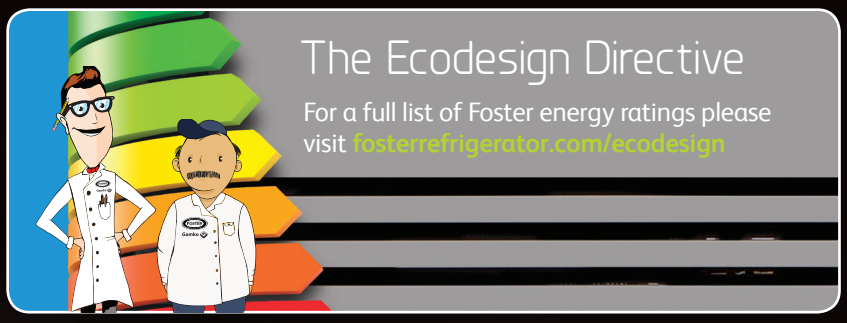
The EcoPro G2

Built from the ground up to include over 50 innovations, the EcoPro G2 is loaded with new design, quality, reliability, efficiency and performance features:

- Thicker and more robust cabinet design with advanced thermal efficiency, and market leading capacity making your money go further
- 'Smartphone style' touch sensitive hidden-until-lit control panel with unique high visibility temperature display combines sophistication with functionality
- Ergonomic door and handle design for ease of opening and cleaning
- Designed using high technology: 'Fluid Food-Fresh Dynamics' modelling, the improved advanced Foster Circulair II air distribution system maximises efficient operation even when shelves are fully loaded
- Refrigeration system designed to be the most technologically advanced and energy efficient yet
- 'Airlines' ventilation system cools the compressor which reduces running time by 15%
- Revolutionary racking set-up means added stability with less componentry
- Sleek modern aesthetic combines form and function to give you a great looking, easy to use, efficient product
- 'Fuzzy Logic II' intelligent controller with 'e' mode drives reduced energy consumption
- Innovative thermal break and hot gas door heater deliver improved efficiency and a combined reduction in temperature loss and condensation
- Completely re-engineered inner recessed door interface provides mechanical barrier to protect gasket face from the cold air of the interior
- **And much, much more...**



EP700H
Refrigerated Cabinet



The Ecodesign Directive

For a full list of Foster energy ratings please visit fosterrefrigerator.com/ecodesign

Performance, Quality & Reliability

You know the importance of excellence. You are judged on the quality of your food and service.

Key performance, quality and reliability features:

> Designed using high-technology 'Fluid Food-Fresh Dynamics' modelled airflow for improved distribution of air.

> Easily adaptable racking system has easy to fit tray slides to allow for easy positioning and features the ultimate anti-tilt system for robustness. Capable of taking 40kgs, each shelf is fully secured into the rear air duct

> Rigorous manufacturing regime ensures outstanding build quality and product longevity

> Cyclopentane foam that maintains thermal efficiency longer than other insulation

> Reinforced 5mm stainless hinges at the top and bottom of the door for added durability and to eliminate the risk of door sag (tested to 250,000 openings, equivalent to ten years' usage)

> Cataphoresis coated coils prevent corrosion and prolong refrigeration system life

> Works efficiently even in hot kitchens, operates to ISO Climate Class 5 - up to 43°C ambient

> Whether you operate a commercial kitchen or require a unit to sit front of house, the design of the new EcoPro G2 will enhance, compliment and integrate into any environment.

> intuitive and easy to open door handle

> The top fascia panel featuring the 'Airlines' ventilation system keeping the system cool and efficient

> 'Smartphone style' touch sensitive hidden-until lit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality

Quick fact:

> **Cutting edge technology fibre optic laser provides more hygienic and precise joins for enhanced product quality and performance, whilst virtually eliminating wastage**



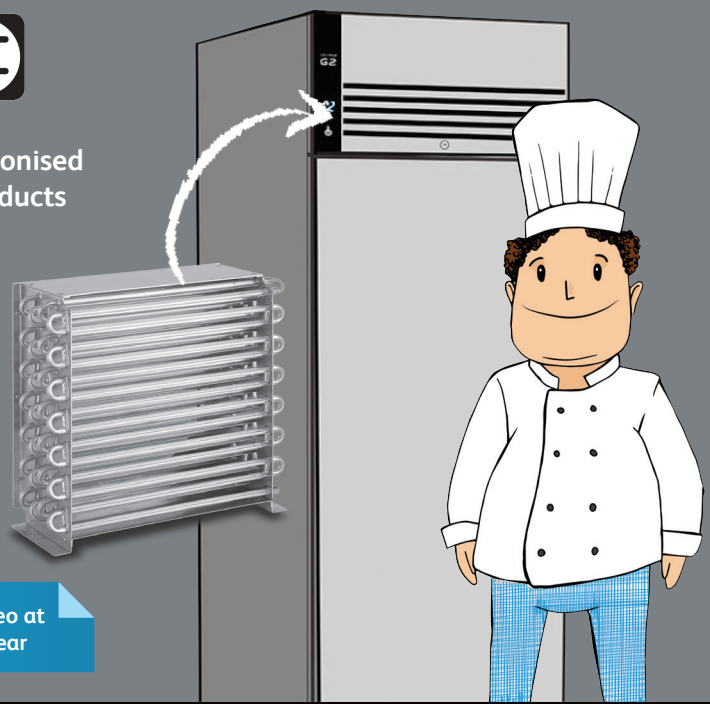
"Why compromise? Choose the EcoPro G2"

+stayclear SC

Foster's new +stayclear condenser has revolutionised the efficient operation of our refrigeration products



> Now fitted to our most popular G2 fridges & freezers as standard
> Reduces maintenance costs and customer site disruption
> Helps to maintain more reliable temperature control improving food safety
> Equipment lasts longer
> Increased carbon reduction through lower energy use



Watch the new +stayclear video at fosterrefrigerator.co.uk/stayclear

Hygiene & safety

We have put hygiene and ease of cleaning at the forefront of the EcoPro G2 design philosophy



Built to meet all design safety standards

No kitchen can compromise on hygiene. A clean kitchen is the primary basis for any food preparation facility or catering business. Products that are hygienically designed and easy to clean are a real benefit in any kitchen, providing peace-of-mind and saving time without cutting corners.

The EcoPro G2 has been manufactured using the latest laser-cutting technology to deliver the best possible precision of stainless steel joints and the elimination of rough edges.

The EcoPro G2 features high quality stainless steel, dished interior bases, easy-roll castors and one wipe, smooth profile door handles. Removable racking and a range of easy-to-clean materials and design features result in a product that is effortless to keep hygienic.

Key hygiene and safety features:

- Easy-to-clean, hygienic and maintenance-free magnetic fan cut-out door switch with no moving parts
- Stainless steel dished liner base for a high quality, hygienic and easy to clean finish
- The EcoPro G2 features four/five lockable castors as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there!
- Self closing doors help to retain consistent storage temperature

Quick fact:

- **The touch sensitive control panel screen is free of buttons to allow for easy cleaning**



Quick fact:

- **Easy access hinged fascia for maintenance and routine condenser cleaning**



Quick fact:

- **Ergonomically designed, easy to clean door handle with no visible fixings, seams or sharp edges**



Qualified for Energy Technology List
Authorised User No. 00101

Hydrocarbon refrigerant available

Circulair II air distribution



EP1440H
Refrigerated Cabinet

Value for money

We understand that in challenging economic times, every penny counts. Businesses can only survive through prudent management and well-considered expenditure.

When the cost-saving, energy-efficient qualities of Foster products are factored into a purchase decision, it is impossible to argue with the whole-life cost proposition of a Foster refrigerator or freezer.

Foster cabinets and counters are on the UK Government's Carbon Trust Energy Technology List, meaning they have been independently tested and meet their standards on energy efficiency.

- Market leading capacity for best value with up to 30 litres of additional space compared to competitor products - that's equivalent to 100 x 250g packs of butter!
- Highly robust construction means industry leading longevity, low maintenance and servicing costs
- Internal storage space is maximised to ensure that customers get 'more fridge for their money'
- Millions of pounds worth of investment in our class leading facilities have improved quality and created manufacturing efficiencies that we can pass on to you

Qualified for Energy Technology List
Authorised User No. 00101

"The EcoPro G2 range delivers you better performance and cost savings"

Routine maintenance



- Low voltage control panel for safety
- Controller features simple manual defrost control and hidden-until-lit interface technology for the service engineer with clear icon displays for easy diagnostics
- Unique power failure feature - controller indicates if there has been a power failure while you are away



Sustainability and energy efficiency

The EcoPro G2 is less expensive to run than a traditional lightbulb

The impact of rising energy costs has to be a major consideration in any successful business. Understanding energy-efficiency is all about knowing what can be done to reduce our impact upon the environment and putting in place processes and technologies that serve the greater good of society.

Key sustainability and energy-efficiency features:

- Highly efficient door heater uses waste 'heat' instead of electricity, delivering reduced running costs
- Wall thickness reduces heat transfer and improves performance in hot kitchens, thereby improving energy efficiency
- Energy-saving 'hot gas' vapourisation and defrost utilise waste 'heat' from the refrigeration system, saving energy in the process
- High-performance Cylopentane foam which is more thermally efficient maintains its insulation performance longer than traditionally used foams
- The 'Airlines' unit cover is aerodynamically designed to cool the refrigeration system and reduce running time by 15%
- Optimum sized compressor and twin circuit evaporator reduces energy consumption
- Static air chamber between door and thermal break reduces heat loss through the door gasket

£43.80

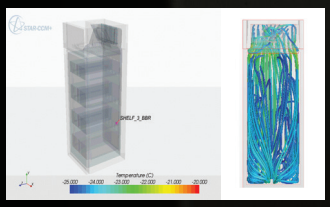
EP700H independent laboratory test annual average running cost

(Energy cost calculated at 10p per kWh)
Product tested by RD&T



Quick fact:

- **Computational Fluid Food Fresh Dynamics calculates accurate airflow and temperature simulation**



Quick fact:

- **Low Carbon footprint - 'natural' Hydrocarbon refrigerant, low energy consumption, through to product longevity and recyclability means the EcoPro G2 will help your business to reduce its carbon footprint**



Specs

	700	700 HALF DOOR	700 UNDERMOUNT	820 BROADWAY	1440	1440 UNDERMOUNT
Dimensions (w x d x h) mm	700 x 820 x 2080	700 x 820 x 2080	700 x 865 x 1980¶	820 x 700 x 2080¶	1440 x 820 x 2080	1440 x 865 x 1980¶
Pass thru depth mm	840	-	-	-	-	-
Gross Volume (litres)	600	600	600	600	1350	1350
Refrigerator (+1˚C/+4˚C)	EP700H	EP700H2	EP700HU	EP820H	EP1440H	EP1440HU
Freezer (-18˚C/-21˚C)∞	EP700L	EP700L2	EP700LU	EP820L	EP1440L	EP1440LU
Meat/chill (-2˚C/+2˚C)∞	EP700M	EP700M2	EP700MU	-	EP1440M	EP1440MU
Fish (-1˚C/+1˚C)	EP700F §	-	-	-	-	-
Dual temp.	EP700HL	-	-	-	-	-
(+1˚C/+4˚C & -18˚C/-21˚C)		-	-	-	-	-
Glass Door*	EP700G#	-	-	-	EP1440G#	-
Pass through (+1˚C/+4˚C)	EP700P	-	-	-	-	-
No. of GN 2/1 shelves	3 (Dual Temp & 1/2 doors: 4)	3	3	3	6	6
Shelf size (mm)	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650	530 x 650
No. of wine bottles†	140	-	-	-	280	-
No. of fish boxes	7	-	-	-	-	-

* Glass door ambient H temp 32˚C
† Specialist wine racking must be specified
∞ Hydrocarbon not available on Undermount meat or freezer models
\# Hydrocarbon not available with glass door option
§ Cooling system is specially designed to prevent surface of fish from drying NB: Fish model requires a drain
¶ Undermount models: Rollers fitted as standard, optional castors supplied as standard, increase the overall height to 2070mm

Selected products approved on the Carbon Trust's ECA (Enhanced Capital Allowance) Scheme

operating instructions

Foster European Operations

France
Foster Refrigerator France SA
Tel: (33) 01 34 30 22 22 Fax: (33) 01 30 37 68 74 Email: info@fosterfrance.com

Germany
Foster Refrigerator Germany
Tel: (0781) 96 93 00 Fax: (0781) 96 93 019 Email: info@fosterrefrigerator.de

Foster Refrigerator
Oldmedow Road, King's Lynn,
Norfolk, PE30 4JU
England

Tel: 01553 691122
Fax: 01553 691447
Website: www.fosterrefrigerator.co.uk
Email: sales@foster-uk.com

a Division of ITW (UK) Ltd.

00-556330 03/11

Modular Ice Cubers

F132, F202, F302
Installation and Operation

GB Operating instructions

F Notice d'installation

D Bedienungsanleitung

NL Gebruiksaanwijzing



DISPOSAL REQUIREMENTS
If not disposed of properly all refrigerators have components that can be harmful to the environment. All old refrigerators must be disposed of by appropriately registered and licensed waste contractors, and in accordance with National laws and regulations.

preface

Warning!
It is expressly forbidden for the users of the equipment to carry out the following operation or those marked by the symbol. Such operations must be performed exclusively by qualified personnel.

1. Electrical connections
2. Water mains connections
3. Machine installation
4. Machine test run
5. Repairing machine components and parts
6. Disassembly of machine and/or components
7. Adjustment and setting procedures
8. Machine cleaning and maintenance relative to the following parts and components:

   Electrical, Electronic, Mechanical, Cooling System

general specifications

OUR PRODUCTS ARE GOVERNED BY EC LOW VOLTAGE DIRECTIVE 73/23/EEC - EMC - 89/336/EEC AND THE COVER OF THE MANUAL IS MARKED ACCORDINGLY.

installation

1 Note
Before installing the machine make sure that:

a) The room temperature must not fall below 10°c (50°F) or above 37°c (100°F).
b) The water conductivity value must not be below 10 µs/cm.
c) The main water temperature must not fall below 5°C (40°F) or above 35°C (95° F).

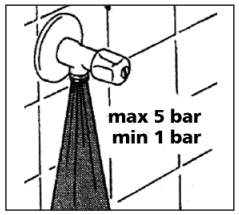
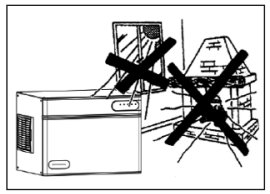


Fig 1.

d) The main water pressure must not fall below 1bar. (14 PSI) or above 5 bar. (70 PSI). If pressure is above 5 bar. a pressure regulator should be fitted to the water supply of the machine (Fig.1).


Fig 2.

e) Machine is away from sources of heat and in a sufficiently ventilated area. A distance of at least 20cm must be allowed between the sides and back of the machine from the walls (Fig.2, Fig.3).

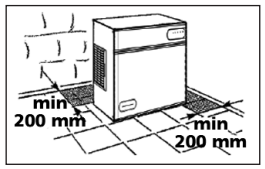
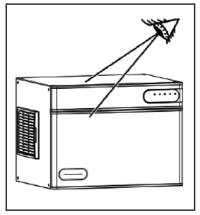


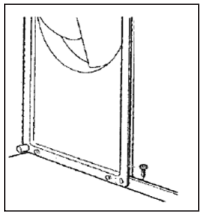
Fig 3.

f) The machine will not work with demineralized water.

2 Before bringing the icemaker into action perform the following operations:

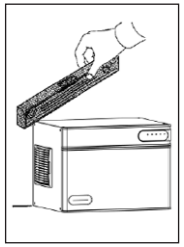
a) Check that the ice cuber has not been damaged during transportation (Fig.4).

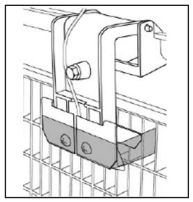

Fig 4.


b) Match the icemaker to its storage bin, fixing them with the two screws supplied with the machine (Fig.5).
Fig 5.

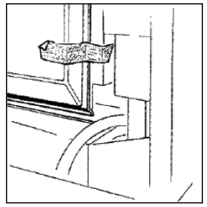
c) Clean the inside of machine and storage bin by means of a warm water and sodium-bicarbonate dampened sponge; rinse with clean water and dry thoroughly.

d) Locate the icemaker and the storage bin in place, making sure that the two are perfectly level. Thus ensuring an even distribution of the water all over the evaporator and uniform filling of the cube plate (Fig.6). The storage bin is equipped with adjustable feet, which allow for easy levelling and sufficient height for cleaning under the machine.


Fig 6.


Fig 7.

e) Unlock the sensor and the baffle by removing the transit packaging and tape, which have been applied to avoid any damage during transportation (Fig.7 & Fig.8).

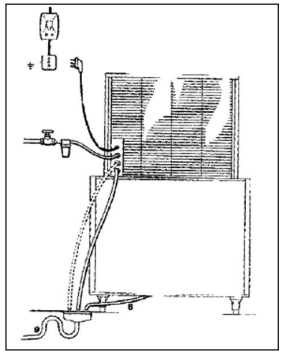

Fig 8.

f) The icemaker has been designed for coupling with another icemaker, which can be installed on the top of the first one. For this installation, a kit can be supplied upon request. It contains all necessary assembling instructions.

g) Do not put the machine in a dusty environment as this could cause a fast build up of dust etc, therefore effecting the efficient working of the condenser (only for air-cooled models).

h) Never keep food, bottles or other things in the bin in order to avoid the stored ice becoming tainted.

i) Connect the machine to the water supply first and then to a suitable electricity supply.

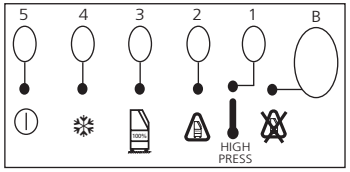

Fig 9.

j) Connect the 3/4" Feeding pipe (supplied) to the machine and to the cold drinking water supply line. It is advisable to install a shut-off valve (not supplied) to the water feed pipe. If the feed water contains impurities, the installation of a filter system is recommended. If the water is particularly hard, i.e. rich in minerals and their derivatives, the application of a suitable water filter is recommended, preventing any scale deposits blocking the water circuit of the machine (Fig.9).

i) laat de machine een hele cyclus doorlopen, erop lettend of de ijsplaat wordt afgevoerd naar de bewaarunit en alle bewerkingen van de cyclus normaal verlopen.

j) controleer de werking van het microuitschakelingsmechanisme van de machine door het deflector-sproeischerm voor langer dan 30 seconden naar boven te bewegen.

k) het bedienings- en controlepaneel aan de voorzijde van het apparaat is voorzien van 5 "LEDs" naast de symbolen die de volgende functies aangeven:



LED No. 1
Alarm, hoge druk
LED No. 2
Alarm
LED No. 3
Bewaarunit vol/wash
LED No. 4
Functionering
LED No. 5
Netvoeding
RODE DRUKKNOP B
Reset/Wash.

Let op!
De machine is voorzien van een overdrukbeveiliging, een schakelaar die handmatig moet worden gedeblokkeerd. 1) de rode "led" brandt: alarm wegens hoge ondensatiedruk, de machine komt tot stilstand. 2) Druk op de rode drukknop achter op de machine om de machine weer op te starten. BELANGRIJK: als de machine na handmatige herinschakeling bij herhaling wordt uitgeschakeld, moet u contact opnemen met de onderhoudsdienst.

werking

De ijsblokjes worden gevormd in een speciale verticale koperen verdamper die de vorm heeft van een honingraat. Een circulatiepomp zorgt voor een voortdurende stroom water aan de voorkant en geleidelijk wordt een deel van het water als ijs afgezet op de binnenwanden van de kleine cellen van de verdamper, waarbij ijsblokjes ontstaan die de door middel van een regelbare sensor ingestelde hoogte bereiken. Die sensor bestaat uit twee onderling geïsoleerde metalen lamellen die onder laagspanning staan en op een bepaalde afstand van de verdamper worden gehouden. Deze afstand wordt met een afstelmechanisme (stelschroef) ingesteld. Terwijl het ijs wordt gevormd, nadert het laagje water dat over het ijs stroomt geleidelijk de beide lamellen totdat die worden aangeraakt en een elektronisch circuit wordt kortgesloten, dat tegelijkertijd zorgt voor:

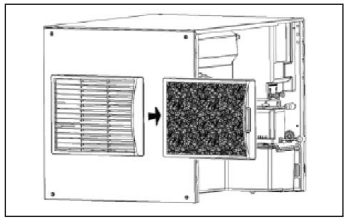
- Het sturen van heetgas naar de ver damper, door het openen van een magneetklep. Hierdoor verwarmt de verdamper en laten de ijsblokjes los van de plaat.
  De machine beschikt ook over een resetknop voor het handmatig loslaten van de ijsblokjes van de plaat. (met uitzondering van model F132).
- opening van de uitlaatklep waardoor het resterende water kan weglopen met eventueel aanwezige restverontreiniging.

Wanneer de plaat met de ijsblokjes is losgekomen uit de verdamper, beweegt de frontale deflector die scharniert aan zijn bovenkant, naar buiten, en valt door de zwaartekracht in de bewaarunit. De centrale deflector opent bij zijn beweging eerst naar voren en daarna naar achteren de contacten van een magnetische microschakeling, die verbonden is met een elektronische chip. Deze start de gewone cyclus voor het maken van de ijsblokjes opnieuw. Wanneer de bewaarunit vol is, houdt de laatste plaat met ijsblokjes de deflector open, en dus blijven ook de contacten van de microschakeling open. In deze toestand zorgt de met de microschakeling verbonden chip ervoor dat de machine na 30 seconden wordt uitgeschakeld. Wanneer er ijs uit de bewaarunit wordt gehaald, keert de deflector terug in de normale positie, en begint dus de ijsmachine weer te werken. De tijd voor een volledige cyclus kan variëren van circa 15 tot circa 30 minuten, al naar gelang de temperatuur van het water en die van de omgeving. In geval van stilstand van de machine door een storing gaat LED nr. 2 branden. Wacht in dit geval tenminste 3 minuten vanaf het begin van de cyclus voor u op reset drukt. Als de cyclus weer tot stilstand komt, dient u contact op te nemen met de onderhoudsdienst.

Als de stroomtoevoer te wensen over laat, kan tijdelijke spanningsval optreden.

reiniging en onderhoud

5 N.B.:
Reiniging en onderhoud, van elke aard ook, mogen pas worden uitgevoerd wanneer de stroomtoevoer van de machine is uitgeschakeld.


Fig 12.

Reiniging van het luchtfilter van de condensor
Ophoping van stof in het filter van de condensor zorgt ervoor dat het koelrendement van het apparaat geleidelijk afneemt en daarmee ook de ijsproductie terugloopt. Het verdient daarom aanbeveling de condensor, die zich achterin de ijsmachine bevindt, regelmatig te controleren (tenminste elke 30 dagen) en hem schoon te maken met een niet metalen borstel, of nog liever, met de stofzuiger (figuur 12).

Reiniging van het waterfilter
Sluit de veiligheidskraan, draai de verbindingsslang los, verwijder het filter en maak het filterelement schoon onder de kraan en monteer het dan weer op zijn plaats.

Reiniging van de ombouw
Maak deze schoon met een niet te nat doekje met schoon lauw water.

Reiniging van de bewaarunit
Verwijder het ijs uit de bewaarunit. Maak de unit van binnen schoon met een spons met lauw water waaraan u een beetje natriumbicarbonaat (zuiveringszout) heeft toegevoegd; met schoon water nawassen en zorgvuldig droogmaken.

Reiniging van de waterleidingen

De machine is uitgevoerd met een nieuw semi- automatisch reinigingssysteem waarmee het watersysteem in zijn geheel wordt gereinigd. De reinigingen dienen te worden uitgevoerd door een vakman van de onderhoudsdienst.
De frequentie waarmee de reinigingen dienen te worden uitgevoerd hangt af van de hardheid van het water. Aangeraden wordt de reiniging ten minste een maal per jaar uit te voeren.

2 Alvorens de ijsmachine in werking te stellen, dient u de volgende handelingen te verrichten:

a) Controleren of het apparaat bij het transport niet is beschadigd (zie figuur 4).

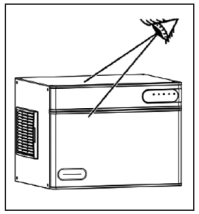
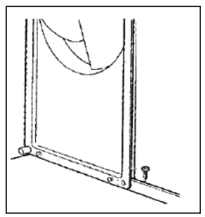


Fig 4.



b) De ijsmachine bevestigen aan de zgn. bewaarunit (ook deposit genoemd) door middel van de twee bijgeleverde schroeven (figuur 5).

Fig 5.

c) De machine van binnen reinigen met een spons met lauw water waaraan u een beetje natriumbicarbonaat (zuiveringszout) heeft toegevoegd; met schoon water nawassen en zorgvuldig droogmaken.

d) De combinatie van ijsmachine en bewaarunit op haar definitieve plaats brengen en erop letten dat ze goed waterpas staat, dit om ervoor te zorgen dat het water homogeen over de verdamper wordt verdeeld en dat de plaat met ijsblokjes op regelmatige wijze naar beneden kan vallen (figuur 6). De bewaarunit wordt geleverd met in hoogte regelbare voetjes, die het mogelijk maken om de machine goed waterpas te stellen en de onderliggende vloer zo nodig gemakkelijk te reinigen.

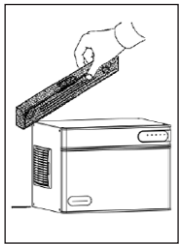


Fig 6.

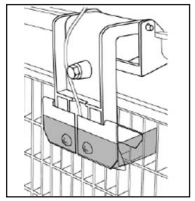


Fig 7.

e) Deblokkeer de sensor en de deflector door de beschermers 1 en 2 te verwijderen. Deze dienen uitsluitend om beschadiging bij het transport te voorkomen (figuur 7 en 8)

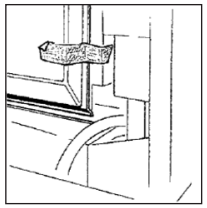


Fig 8.

f) De ijsmachine kan eventueel gekoppeld worden aan een tweede machine die boven de eerste kan worden geïnstalleerd. Daarvoor kan op aanvraag een kit worden geleverd met een aparte montagehandleiding.

g) De machine dient niet in een stoffige ruimte te worden geïnstalleerd, daar in dat geval de condensator van de koeleenheid snel verstopt kan raken (dit geldt alleen voor luchtgekoelde machines).

h) Om te voorkomen dat het ijs vervelende luchtjes absorbeert, adviseren wij dringend in de bunker geen levensmiddelen, flessen en dergelijke te bewaren.

i) Sluit eerst de waterleiding aan en pas daarna de stroomvoorziening.

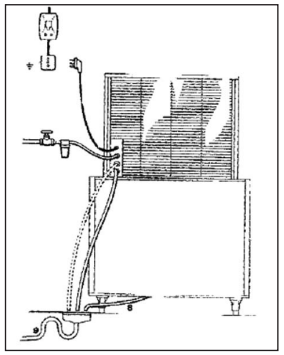


Fig 9.

j) Sluit de meegeleverde 3/4" slang aan op de machine en op de (koude) drinkwaterleiding. Wij adviseren om praktische redenen, maar ook ten behoeve van de veiligheid van de installatie, om tussen de leiding en de machine een veiligheidskraan te installeren, die niet door ons wordt geleverd. Als het drinkwater van slechte kwaliteit is, kan een waterfilter worden aanbevolen. In geval van bijzonder hard drinkwater (water dat rijk aan zouten en mineralen is), is het wenselijk een waterontharder te installeren. Hiermee vermijdt u dat er kalkafzetting in de interne leidingen van de machine plaats vindt (zie figuur 9). Informeert u zich hierover bij uw waterleidingbedrijf.

k) Verbindt de twee bijgeleverde buigzame slangen met de aansluitingen voor de afvoer van de machine en de container. Voor een probleemloze afvoer van het water moeten de leidingen een minimaal afschot van 3% hebben. Controleer hierbij ook dat de slangen geen knikken, bobbels of deuken vertonen. Het verdient aanbeveling om de afvoer via een open sifon te laten plaatsvinden (figuur 9).

l) Controleer alvorens de elektrische aansluitingen tot stand te brengen of het voltage overeenkomt met het op het identificatieplaatje van de machine aangegeven voltage.

De maximaal toegestane stroomafwijking bedraagt ± 6% van de nominale waarde. Zorg voor een elektrische aansluiting met een eigen algemene bipolaire schakelaar en een opening van tenminste 3 mm voor de stekkerpinnen. Deze aansluiting dient geaard te zijn en over een eigen stop te beschikken. Een en ander moeten zijn afgestemd op het vermogen dat staat aangegeven op het identificatieplaatje.

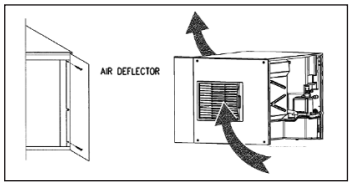


Fig 10.

m) Installatie van de bijgeleverde deflector: (figuur 10). De deflector moet zoals aangegeven worden geïnstalleerd, om hercirculatie van de warme lucht in de condensator te vermijden.

onderhoudsvoorschriften ("service")

3 De hiervolgende handelingen mogen alleen worden uitgevoerd door gekwalificeerd personeel, dat is aangewezen door onze distributeur.

Inbedrijfstelling

Alvorens de ijsmachine in werking te stellen moeten de volgende handelingen worden uitgevoerd:

a) neem het deksel van de machine en verwijder de zijpanelen.

b) controlleer of de compressor vrij kan bewegen op de rubbertjes die zijn aangebracht op de verankeringen, en of de kleppen van de electroventilatoren vrij kunnen draaien.

c) controleer of de waterkraan openstaat; nu kan de stekker van de machine in het stopcontact worden gestoken en de schakelaar van de elektrische leiding worden bediend; de machine treedt dan automatisch in werking.

d) Let erop dat de waterlevelsensor werkt, die er voor zorgt dat er geen water in de bunker loopt.

e) controleer of de sensor de watertoevoer naar het bakje op circa 40-45 mm stopzet.

f) controleer of de waterpomp naar behoren werkt (met 30" vertraging).

g) ga na of er abnormale trillingen waarneembaar zijn.

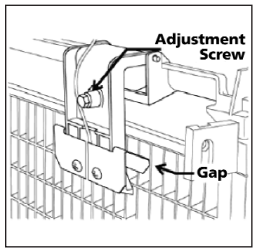


Fig 11.

h) om de hoogte van de ijsblokjes af te stellen kunt u draaien aan schroef 1 (zie figuur 11) die de afstand van de lamellen van de sensor regelt, vanuit de verdamper. De afstand is in de fabriek ingesteld op circa 3,5 mm voor een gewoon ijsblokje.

k) Fit the flexible drain pipes to the icemaker and the storage bin ensuring there is adequate fall on the pipes to avoid the drain water backing up. For a perfect water outlet from the machine a minimum incline of 3% of the pipes is advisable. Check also that the pipes are not trapped or siphoned. It is advisable that the pipes discharge in an open vented drain (Fig.9).

l) Connect the machine to the electricity supply after having checked that the voltage corresponds to that on the plate on the rear panel of the machine.

The maximum voltage variation should not exceed ± 6% of that stated on the rating plate. A fused isolator must be included in the electrical circuit to the machine, with its own bipolar main switch at least 3 mm. of contacts opening. The machine should be connected to a suitable power supply with earth terminal.

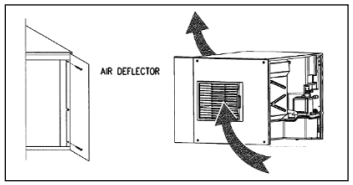


Fig 10.

m) Air deflector installation. (Fig.10) The deflector has to be installed in order to prevent the re-circulation of hot air to the condenser.

service information

3 **The following operations must be carried out by qualified personnel.**

Starting the Machine

Before starting the ice machine perform the following:

a) Remove the cover and the side.

b) Check that the compressor moves freely on the rubber mounts and that the condenser fan blade turns freely.

c) Verify that the water supply valve is open; then connect the machine electrical plug to the socket and switch on the mains; the machine starts working automatically.

d) Check that the sensor prevents the water from overflowing into the storage bin, controlled by the water level sensor. (After 3 minutes from start up the water solenoid valve is activated again for a few seconds till the water reaches the maximum water level to reduce any possibility of slush ice formation).

e) Check if the water pumps works regularly (30 seconds delay from start up).

f) Check that the water flows evenly over the evaporator and that there are no leaks in the water-piping system.

g) Verify any irregular vibrations.

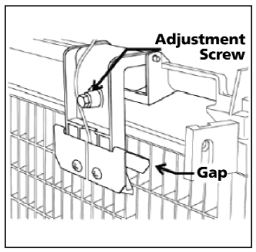


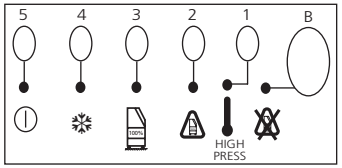
Fig 11.

h) To adjust the cube size, adjust the screw (Fig.11) which determines the distance between the sensor reeds and the evaporator. The distance (factory set) is about 4 mm for a normal ice cube.

i) Check an ice production cycle ensuring that the cube plate is conveyed into the storage bin and that all operations are performed correctly.

j) Verify the working of the machine-stopping microswitch by keeping the splash-guard deflector plate open for over 30 seconds.

k) The LED panel, located behind the front cover, is equipped with 5 'LEDs' with the symbols corresponding to the following functions:



LED No. 1
Alarm high pressure

LED No. 2
Alarm.

LED No. 3
Bin full/Washing.

LED No. 4
Operation.

LED No. 5
Electrical power supply.

BUTTON B
Reset/Washing.

Attention
The machine is equipped with a maximum pressure switch with manual reset (located at the rear of the machine).
LED 1 illuminated : alarm due to a raised condensation pressure, the machine stops.

l) Replace the panels previously removed .

operation

4

The ice cubes are produced within a special hive-like vertical copper evaporator. A circulation pump produces a continuous water flow on the front grid; gradually, a portion of the water turns into ice on the inner walls of the small cells and forms cubes, the height of which is controlled by a special adjustable sensor. Such a sensor is made up of two metal reeds, which are fed by a low-voltage circuit, (insulated between themselves), and kept at a certain distance (adjustable through a screw) from the evaporator. As the ice is produced, the water film flowing on the ice itself approaches the two reeds and finally touches them, thus closing the electronic circuits which operates simultaneously:

- The sending of warm gas to the evaporator, by opening a solenoid valve, and the consequent disjunction of the partially joined cube plate from the evaporator. The machine also features an electromechanical pushing device for detaching blocks of ice from the evaporator (to the exception of the F132 model).

- The opening of the water-discharge valve in order to remove any possible residual impurity.

Once it has be dislodged, the cube plate slides away from the evaporator and moves the front baffle (which is hinged at the top) forward so with gravity the plate falls into the collecting bin.

The front baffle, while rotating back and forth, opens and closes the contacts to an elecrtronic card, which, in turn restores the normal ice-production cycle.

When the bin is full, the last ice-cube plate keeps the baffle open and stops the switch contacts from closing. Thus the electronic card, connected to the switch, stops the machine within 30 seconds.

The removal of the ice from the collecting bin allows the baffle to restore its normal position, and therefore the process is started again.

A complete cycle takes from 15 to 30 mins depending on water and room temperature. If the machine stops because of irregular working, the LED No. 2 will illuminate. Wait at least 3 minutes from the alarm beginning, before pressing reset.

If the machine continues to malfunction call a service technician.

Unfavorable electrical power supply to the machine can cause a drop in voltage causing the machine to stop working.

cleaning and maintenance

5 Note:
Observe safety practice: disconnect the machine from electricity supply before cleaning and maintenance operations.

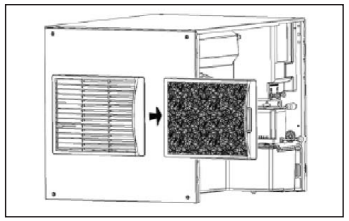


Fig 12.

Cleaning the Air Condenser
The gradual accumulation of dust in the condenser causes a significant reduction in the refrigerating action of the machine and consequently in its ice production. It is recommended that frequent inspections and cleaning (with a non-metallic brush or better a vacuum cleaner) of the condenser, which is situated at the rear of the machine, take place. (Fig.12).

Cleaning of the Water Inlet Filter
Close the shut-off valve of the water supply. Unscrew the water connection to the machine and take out the water inlet filter. Rinse the filter under running water and when clean reassemble.

Cleaning of the Cabinet Exterior
Clean using a clean cloth and warm water.

Cleaning of the Ice Storage Bin
Remove the ice from the storage bin. Clean with a sponge and warm water containing a little sodium bicarbonate. Rinse with clean water and dry thoroughly.

Cleaning of the Water Circuit

Attention
The machine is equipped with a new semi-automatic washing device that enables the effective cleaning of the entire water system. The washing of the entire water system should be carried out by a service technician.

The washing frequency depends upon the hardness of the water.

It is advised that the washing operation is carried our at least twice a year.

Reinigung und Wartung

5 Hinweis:
Alle Reinigungs- und Wartungsarbeiten dürfen erst nach Ausstecken des Geräts vorgenommen werden.

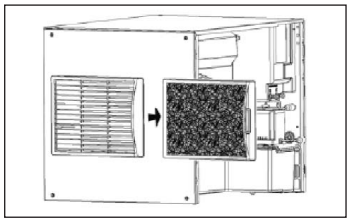


Abb. 12.

Reinigung der Filters am Luftkondensator

Der sich mit der Zeit im Kondensatorfilter ansammelnde Staub führt nach und nach zu einem Abfall der Kühlleistung des Geräts und somit der Eiswürfelproduktion. In der Regel sollte man häufig (mindestens alle 30 Tage) den im rückwärtigen Bereich der Eiswürfelmaschine installierten Kondensator inspizieren und mit einer Bürste (keine Metallborsten) oder am besten mit einem Staubsauger reinigen (Abb. 12).

Reinigung der Filters am Wassereinlauf
Den Wassersperrhahn zudrehen, das Anschlussrohr abschrauben, den Filter herausnehmen und das Filterelement mit einem Wasserstrahl reinigen. Danach wieder einsetzen.

Reinigung des Gehäuses
Zum Reinigen einen mit lauwarmem Wasser angefeuchteten Lappen verwenden.

Reinigung des Behälters
Das Eis aus dem Behälter nehmen. Das Innere mit einem Schwamm auswaschen, der in lauwarmes, Wasser mit einer geringen Zugabe von Natron getaucht wird. Mit sauberem Wasser nachwischen und sorgfältig trockenreiben.

Reinigung des Wasserkreislaufs

Die Maschine ist mit einer neuen halbautomatischen Waschvorrichtung ausgestattet, die eine korrekte Reinigung des gesamten Wassersystems ermöglicht. Diese Arbeit muss von einem Servicetechniker verrichtet werden. Die Häufigkeit der Reinigungen hängt von der Wasserhärte ab. Es werden jedoch halbjährliche Abstände empfohlen.

MISE AU REBUT
Les appareils frigorifiques recèlent des composants qui peuvent présenter un danger pour l'environnement. La mise au rebut de ces appareils doit être effectuée par un organisme agréé en conformité avec la législation et la réglementation en vigueur dans le pays concerné.

Préface

Attention
Les opérations suivantes ainsi que celles mises en évidence par le symbole en marge sont strictement réservées à du personnel technique agréé.

1. Raccordements électriques
2. Raccordement en eau
3. Installation de l'appareil
4. Essais
5. Interventions de réparation sur tous les composants et organes de l'appareil
6. Démontage de l'appareil ou de ses composants
7. Interventions sur la régulation ou le calibrage
8. Nettoyage et entretien des composants électriques, électroniques, mécaniques ou frigorifiques.

Informations générales

CE **Nos appareils sont soumis à la directive Basse Tension 73/23/CEE-EMC-89/336/CEE.**
Le marquage CE est également porté sur les notices

Installation

1 Lors du choix du local où sera installée la machine, s'assurer que:

a) La température ne descende pas au dessous de 10°C et ne dépasse pas 37°C

b) La conductibilité de l'eau ne doit pas être inférieure à 10 µs/cm;

c) La température de l'eau n'est pas inférieure à 5°C et ne dépasse pas 35°C

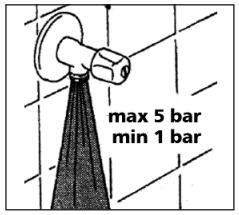


Fig 1.

d) La pression de l'eau n'est pas inférieure à 1 bar (14 PSI) et ne dépasse pas 5 bars (70 PSI). En cas de pression supérieure, prévoir la mise en place d'un réducteur de pression sur l'alimentation d'eau en amont de la machine (Fig 1).



Fig 2.

e) La machine est éloignée de toute source de chaleur et se trouve dans un endroit bien aéré. Prévoir un espace de 20cm au minimum sur les 2 côtés et à l'arrière. (Fig 2, Fig 3).

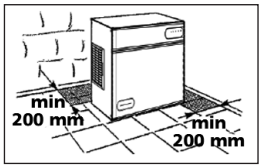


Fig 3.

f) La machine ne fonctionne pas sur un réseau d'eau déminéralisée.

VERWERKINGSVOORSCHRIFTEN
Koel- en vrieskasten bevatten onderdelen die, wanneer ze niet op de juiste manier worden verwerkt, schadelijk kunnen zijn voor het milieu. Alle oude koel- en/of vrieskasten moeten door erkende en geregistreerde afvalverwerkingsbedrijven worden verwerkt - dit in overeenstemming met wetten en bepalingen geldig in Nederland.

Inleiding

Opgelet!
De handelingen die hieronder opgesomd zijn en handelingen die gemarkeerd zijn met dit symbool mogen onder geen beding door de gebruiker van de machine worden uitgevoerd

1. Elektrische aansluitingen
2. Wateraansluitingen
3. Installatie van de machine
4. Testen van de machine
5. Reparatiewerkzaamheden aan alle componenten en organen van de machine
6. Demontage van de machine en/of van zijn componenten
7. Instellingen en afstellingen
8. Onderhoud en reiniging van de volgende onderdelen:

   En componenten van het apparaat:
   Elektrisch, Elektronisch, mechanisch, Koelelementen, Hydraulisch

algemene informatie

CE **ONZE PRODUCTEN VOLDOEN AAN DE RICHTLIJN LAAGSPANNINGSAPPARATUUR 73/23/EEC - EMC - 89/336/EEC EN HEBBEN DAAROM OOK HET CE- MERK OP DE OMSLAG VAN HET INSTRUCTIEBOEKJE**

Installeren

1 Let op!
Bij de keuze van de plaats waar de machine moet worden geïnstalleerd is het belangrijk erop te letten dat:

a) De temperatuur van de ruimte niet lager wordt dan 10°C (50° F) en niet hoger dan 37°C (100° F).

b) De geleiding van het water mag niet minder bedragen dan 10 µs/cm

c) De watertemperatuur niet lager is dan 5°C (40° F) en niet hoger dan 35°C (95° F).

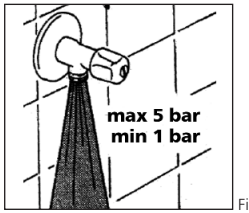


Fig 1.

d) De waterdruk niet minder bedraagt dan 1 atmosfeer (14 PSI) en niet meer dan 5 atmosfeer (70 PSI). Als de waterdruk hoger dan 5 atmosfeer is, dient een drukverminderaar te worden geïnstalleerd in de toevoerleiding van de machine (figuur 1).

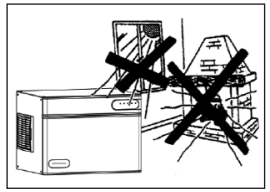


Fig 2.

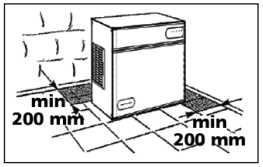


Fig 3.

e) De machine zich niet in de nabijheid bevindt van warmtebronnen en op een goed geventileerde plaats komt te staan. Zorg hier bij voor tenminste 20 cm ruimte aan weerszijden van de machine (figuur 2 en 3).

f) De machine werkt niet wanneer gedemineraliseerd water wordt gebruikt.

l) Vor dem elektrischen Anschluss der Maschine sicherstellen, dass die Netzspannung mit der am Kennschild an der Maschinenrückseite angegebenen Spannung übereinstimmt.

Die maximal zulässige Toleranz für Spannungsschwankungen beträgt +/-6% des Nennwerts. Eine Stromversorgungsleitung zur Maschine herstellen, die einen eigenen zweipoligen Hauptschalter und eine Kontaktöffnung von mindestens 3 mm hat. Diese ist außerdem mit einer Sicherung oder einem Sicherungsautomaten sowie mit einer geerdeten Steckdose zu versehen.

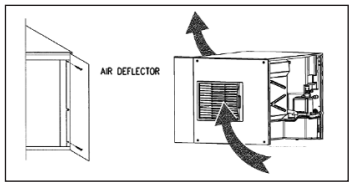


Abb. 10.

m) Montage des mitgelieferten Leitblechs (Abb. 10): Das Leitblech muss wie dargestellt montiert werden, um die Heißluftrückführung in den Kondensator zu verhindern.

Inbetriebnahme

3 Die nachstehenden Arbeitsvorgänge dürfen nur von einem Fachmann durchgeführt werden.

Vor der Inbetriebnahme:

a) Den Deckel und die Seitenpaneele entfernen.

b) Sicherstellen, dass der Kompressor frei auf den Gummiteilen der Verankerungsbügel schwingen kann und dass die Elektroventilatoren ungehindert drehen.

c) Kontrollieren, ob der Wasserhahn aufgedreht ist. Dann den Netzstecker der Maschine an der Steckdose anschließen und den Ein-/Ausschalter einschalten. Die Maschine setzt sich automatisch in Betrieb.

d) Sicherstellen, dass das Wasser nicht in den Vorratsbehälter läuft. Dies wird durch einen Wasserfühler verhindert. Das Magnetventil öffnet sich wieder nach ca. 3 Minuten, bis der Wasserbehälter voll wird, um eine optimale Eisqualität zu gewährleisten.

e) Sicherstellen, dass die Wasserpumpe einwandfrei funktioniert (ca. 30 Sekunden Verzögerungszeit nach dem Einschalten).

f) Prüfen, ob sich das Wasser gleichmäßig in der Verdampferplatte verteilt.

g) Sich vergewissern, dass keine anormalen Schwingungen erzeugt werden.

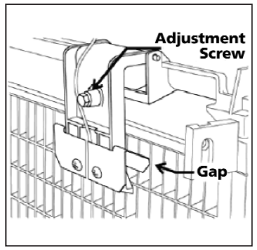


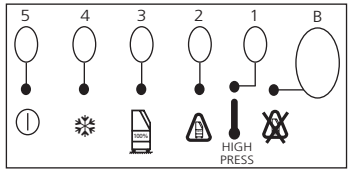
Abb. 11.

h) Zur Einstellung der Würfelhöhe die Schraube 1 (Abb. 19) betätigen, die den Abstand der Sensorlamellen zum Verdampfer bestimmt. Die werkseitig eingestellte Entfernung für einen Normalwürfel beträgt ca. 4 mm.

i) Anhand eines Probelaufs prüfen, ob die Eisplatte in den Behälter abgeladen wird und die einzelnen Schritte des Zyklus ordnungsgemäß ablaufen.

j) Die Funktionstüchtigkeit des stoppauslösenden Mikroschalters prüfen, indem das Spritzschutzleitblech über 30 Sekunden lang gehoben wird.

k) Auf der Bedienblende an der Vorderseite befinden sich 5 LED's neben den Symbolen für folgende Funktionen:



LED 1
Alarm Hochdruck

LED 2
Alarm

LED 3
Behälter voll/Spülen

LED 4
Betrieb

LED 5
Netz

TASTE B ROT
Reset/Spülen

Achtung!
Die Maschine ist mit einem Überdruckschalter mit manueller Rücksetzung ausgestattet. 1) Rote Kontrollleuchte ein: Alarmzustand wegen hohem Kondensationsdruck. Die Maschine hält an. 2) Mit der roten Taste an der Rückseite die Maschine wieder in Betrieb setzen. WICHTIG: Sollte die Maschine wiederholt nach einem manuellen Resetvorgang anhalten, den Kundendienst anfordern.

Betrieb

4

Die Bildung der Eiswürfel erfolgt in einem vertikalen Spezialverdampfer aus Kupfer mit Wabenstruktur. Eine Umlaufpumpe sorgt für einen andauernden Wasserstrom auf das frontseitig angebrachte Gitter. Nach und nach bildet sich aus einem Teil des Wassers Eis an den Innenwänden der kleinen Zellen, wodurch Würfel entstehen, deren Höhe durch den einstellbaren Sensor vorgegeben ist. Der Sensor besteht aus zwei getrennten mit einer Stellschraube vom Verdampfer entfernt gehaltenen Metalllamellen, die durch eine Niederspannungsschaltung versorgt werden. Durch die allmähliche Eisbildung nähert sich der über das Eis laufende Wasserschleier den zwei Lamellen, bis er sie berührt und einen elektronischen Kreislauf schließt, der gleichzeitig folgende Vorgänge aktiviert:

- Zuströmung des warmen Verdampfungsgases durch Öffnung eines Magnetventils, was die schrittweise Ablösung der Würfel von der Platte bewirkt.
Die Maschine verfügt außerdem über eine elektromechanische Schiebevorrichtung, um die Eisblöcke vom Verdampfer zu lösen (mit Ausnahme des Modells F132).

- Öffnung des Wasserablassventils zum Abschwemmen eventuell zurückge bliebener Verunreinigungen.

Die Eiswürfelplatte bewegt nach dem Ablösen das an der Oberseite mit Scharnier befestigte, vordere Leitblech nach außen und fällt durch Schwerkraft in den Behälter. Das mittlere Leitblech öffnet und schließt durch die zuerst nach vorne, dann nach hinten gerichtete Drehbewegung die Kontakte eines an eine elektronische Steuerung angeschlossenen, magnetischen Mikroschalters, der den normalen Eisproduktionszyklus wieder startet. Wenn der Behälter voll ist, hält die letzte Eisplatte das Leitblech und somit die Mikroschalterkontakte offen. Unter diesen Bedingungen stoppt die an den Mikroschalter angeschlossene elektronische Steuerung nach 30 Sekunden die Maschine. Die Herausnahme der Eiswürfel aus dem Behälter ermöglicht dem Leitblech die Rückkehr in die Ausgangsposition und somit die erneute Inbetriebsetzung der Eismaschine. Die Dauer eines kompletten Zyklus kann, abhängig von der Wasser- und Raumtemperatur, 15 bis 30 Minuten betragen. Bei einem Maschinenstillstand wegen einer Betriebsstörung erleuchtet LED 2. Man sollte mindestens 3 Minuten nach Beginn warten, bevor Resettaste gedrückt wird. Sollte die Maschine wiederholt anhalten, den Kundendienst rufen.

Unter ungünstigen Versorgungsbedingungen kann das Gerät vorübergehend Spannungsabfälle auslösen

2 **Effectuer les opérations suivantes avant la mise en service.**

a) Contrôler que l'appareil n'ait pas été endommagé durant le transport (Fig 4).

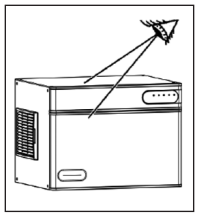
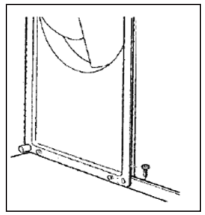


Fig 4.



b) Assembler la tête de production au bac de stockage au moyen des 2 vis fournies (Fig 5).

Fig 5.

c) Nettoyer l'intérieur du bac avec une éponge préalablement trempée dans de l'eau tiède additionnée d'une faible quantité de bicarbonate de soude; rincer à l'eau claire et sécher soigneusement.

d) Placer l'ensemble tête de production et bac de stockage à sa position définitive en s'assurant qu'il est parfaitement de niveau (utiliser un niveau à bulle) pour garantir une distribution uniforme de l'eau sur l'évaporateur et un démoulage régulier des glaçons de la plaque (Fig 6).
Des vérins réglables en hauteur sont fournis avec le bac de stockage pour faciliter cette mise de niveau ainsi que le nettoyage éventuel du sol.

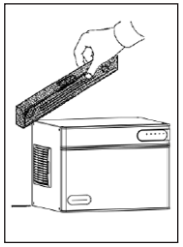


Fig 6.

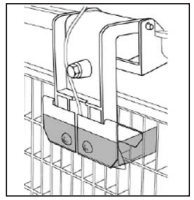


Fig 7.

e) Débloquer le capteur et le déflecteur en ôtant les fixations 1 et 2 prévues pour éviter les dommages en cours de transport. (Fig 7 & Fig 8).

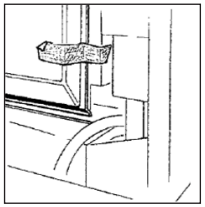


Fig 8.

f) La tête de production est pré-équipée pour recevoir éventuellement une seconde tête de production en partie supérieure. Dans ce cas un kit d'installation est disponible en option avec les instructions de montage.

g) Ne jamais installer la machine dans des locaux poussiéreux. Le condenseur serait rapidement obstrué risquant l'endommagement de l'appareil.

h) Pour éviter que la glace n'absorbe de mauvaises odeurs ou saveurs, ne jamais rien stocker d'autre dans le bac (bouteille, aliments etc...)

i) Effectuer les raccordements en eau avant tout branchement électrique.

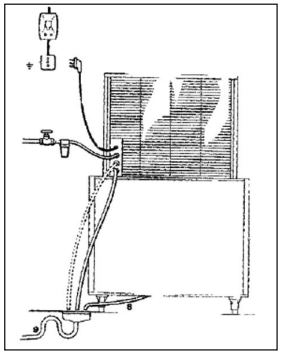


Fig 9.

j) Raccorder le tuyau d'alimentation d'eau fourni (3/4) entre la machine et le réseau d'eau potable. Nous conseillons de poser un robinet d'arrêt (non fourni) pour des motifs pratique et de sécurité. Il est possible de poser un filtre sur le réseau pour retenir toutes les impuretés. En cas d'eau particulièrement dure, c'est à dire riche en minéraux et calcaire, il est recommandé de prévoir un adoucisseur d'eau (TH mini 15) pour éviter l'entartrage prématuré de l'appareil (Fig 9).

k) Mettre en place sur la tête de production et le bac de stockage les évacuation au moyen des deux tubes flexibles fournis. Pour une évacuation optimale, prévoir une pente minimale de 3% en prenant soin de ne pas provoquer d'étranglement ou siphon. Il convient de raccorder la tuyauterie dans un siphon ouvert. (Fig 9).

l) Avant de brancher la machine s'assurer que le voltage du secteur correspond bien à celui indiqué sur la plaque signalétique posée à l'arrière de l'appareil.

La tolérance maximale admise aux variations de tension est de ± 6 % par rapport à la valeur nominale.

Prévoir une ligne électrique pour la machine avec son propre interrupteur général bipolaire à ouverture des contacts de 3mm minimum. Prévoir également une protection fusible ou automatique et une prise de courant avec mise à la terre. Le tout doit être dimensionné en fonction de la puissance indiquée sur la plaque signalétique de l'appareil.

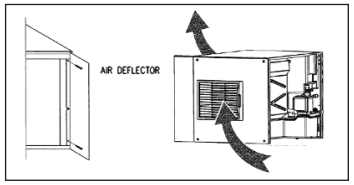


Fig 10.

m) Installation du déflecteur d'air (livré en standard) (Fig 10).
Le déflecteur doit être installé comme indiqué pour empêcher le recyclage de l'air chaud au travers du condenseur.

Informations Techniques

3 **Les opérations suivantes doivent uniquement être pratiquées par du personnel techniquement agréé.**

Mise en service

Effectuer les opérations suivantes avant la première mise en marche.

a) Enlever le couvercle et les panneaux latéraux.

b) Contrôler que le compresseur puisse osciller sur ses patins caoutchoutés; que les rotors des moteurs ventilateurs tournent librement.

c) Contrôler que le robinet d'eau est ouvert puis relier la fiche d'alimentation électrique. Activer l'interrupteur générale de la ligne électrique. La fabrique de glaçons démarre automatiquement.

d) Vérifier que le flotteur coupe l'arrivée d'eau avant qu'elle ne coule dans le bac de stockage.

(Après 3 minutes de fonctionnement, l'électrovanne s'enclenche de nouveau pendant quelques secondes jusqu'à ce que l'eau atteigne le niveau maximum et réduire les risques de formation de neige fondue).

e) Contrôler que le flotteur arrête l'eau du bac à 40-45mm.

f) S'assurer que la pompe à eau fonctionne régulièrement (retard de 30 secondes).

g) Vérifier qu'il n'y ait aucune vibration anormale.

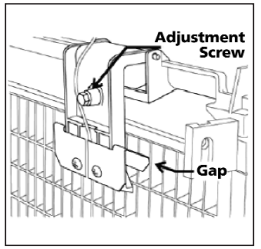


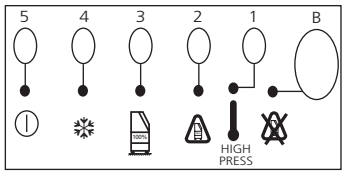
Fig 11.

h) Pour régler la hauteur des glaçons, intervenir sur la vis 1 (Fig 11) qui détermine la distance des lamelles du capteur en face de l'évaporateur. La distance réglée d'usine est de 3,5 mm pour un glaçon de taille correcte.

i) Contrôler un cycle de production de glace complet jusqu'au démoulage et la chute des glaçons dans le bac de stockage.

j) Vérifier le fonctionnement du microswitch de coupure en maintenant soulevé le déflecteur anti-éclaboussures pendant plus de 30 secondes.

k) Le panneau frontal est équipé de 5 LED et de symboles indiquant les fonctions.



LED No. 1
Alarme haute pression

LED No. 2
Alarme

LED No. 3
Stockage plein/lavage

LED No. 4
Fonctionnement

LED No. 5
Secteur

Touche B
Reset/Lavage

Précaution
L' appareil est équipé d'un pressostat haute pression à réarmement manuel.
1) Voyant rouge allumé: alarme d'une pression de condensation trop élevée; l'appareil s'arrête.
2) Appuyer sur la bouton rouge à l'arrière de l'appareil pour le réarmer.
IMPORTANT! Au cas oú l'appareil s'arrête toujours après plusieurs réarmement, faire appel à un installateur agréé.

Fonctionnement

4

La formation des glaçons est produite dans un évaporateur vertical spécial en cuivre et en forme de ruche. Une pompe assure un flux continu d'eau sur le réticule frontal et graduellement une partie de l'eau se transforme en glaçon sur les parois internes des alvéoles et forme des cubes de dimensions prévues par un capteur réglable. Le capteur se compose de 2 lamelles métalliques alimentées par un circuit basse tension isolées entre elles et maintenues à distance de l'évaporateur grâce à un réglage par vis. Au fur et à mesure que la glace se forme, le voile d'eau qui s'écoule sur la glace s'approche des lamelles jusqu'à les toucher et à fermer le circuit électrique.
Cela provoque:

- L'envoi du gaz chaud consécutif à l'ouverture de l'électrovanne et le démoulage de l'évaporateur de la plaque de glaçons partiellement formée La machine compte également un système de démoulage forcé qui détache les blocs de glaçons de l'évaporateur (sauf modèle F132)

- L'ouverture de la vanne d'évacuation d'eau qui élimine les résidus éventuels d'impuretés.

Après sa séparation, la plaque d'injection déplace vers l'extérieur le déflecteur frontal articulé sur la partie supérieure et les glaçons tombent dans le bac de stockage par gravité. Le déflecteur central, dans son mouvement de rotation en avant puis en arrière active les contacts d'un microswitch relié à une carte électronique qui rétablit un nouveau cycle de production. Lorsque le bac est plein, la dernière plaque maintient le déflecteur ouvert et empêche le redémarrage de la production avec une temporisation de 30 secondes. L'extraction de glaçons du bac permet au déflecteur de revenir sur sa position normale et autorise le redémarrage de l'appareil. La durée du cycle complet peut varier de 15 à 30 minutes environ en fonction de la température de l'eau et de l'environnement. En cas d'arrêt de l'appareil par suite d'une irrégularité dans le fonctionnement la LED s'allume. Attendre au moins 3 minutes entre le début de l'alarme et la remise en marche en actionnant le bouton "reset".
En cas de persistance du défaut, faire appel à un installateur agréé.

En cas de conditions d'alimentation électrique défavorable, l'appareil peut provoquer des chutes de tension transitoires.

Nettoyage et maintenance

5 **Précaution**
Toutes les opérations de nettoyage et de maintenance doivent être effectuées après avoir désactivé l'alimentation électrique de l'appareil.

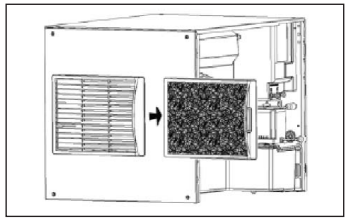


Fig 12.

Nettoyage du filtre condenseur à air
L'accumulation progressive de la poussière dans le filtre condenseur provoque peu à peu une réduction du rendement frigorifique de l'appareil et donc de la production de glace. Nous conseillons de vérifier fréquemment (une fois par mois) le condenseur situé à l'arrière de la tête de production et de le nettoyer avec une brosse non métallique ou avec un aspirateur. (Fig 12).

Nettoyage du filtre d'arrivée d'eau
Fermer la vanne d'arrêt d'eau; dévisser le tube d'alimentation, enlever le filtre et nettoyer l'élément filtrant avec un jet d'eau, puis remonter.

Nettoyage de la carrosserie
Nettoyer avec un chiffon légèrement imbibé d'eau chaude

Nettoyage du bac de stockage
Extraire la glace du bac. Nettoyer l'intérieur avec une éponge trempée dans de l'eau tiède additionnée d'une faible quantité de bicarbonate de soude; rincer à l'eau claire puis sécher soigneusement.

Nettoyage du circuit hydraulique

Attention!
La machine est équipée d'un nouveau dispositif de lavage semi automatique qui permet un détartrage complet du système.
L'opération de détartrage doit être réalisée par un technicien agréé. La fréquence des détartrages dépend de la dureté de l'eau. Nous recommandons d'effectuer un détartrage deux fois par an au minimum.

ENTSORGUNGSHINWEISE
Alle Kühlschränke beinhalten auch Teile die schädlich für die Umwelt sein können, wenn diese nicht korrekt entsorgt werden. Die Entsorgung jedes Kühlschrankes durch einen registrierten Fachbetrieb muss gewährleistet werden. Dieser Fachbetrieb muss lizenziert sein und entsprechend den Gesetzen und Regelungen arbeiten.

Hinweis

Achtung!
Alle mit diesem Symbol gekennzeichneten sowie die nachstehenden Arbeiten dürfen nur von einem Fachmann durchgeführt werden.

1. Stromanschluss
2. Wasseranschluss
3. Installation
4. Inbetriebnahme
5. Reparaturen
6. Ausbau und Austausch von Teilen
7. Einstellen
8. Wartung

Allgemeines

UNSERE PRODUKTE ENTSPRECHEN DEN RICHTLINIEN 73/23/EWG (NIEDERSPANNUNG) UND 89/336/EWG (EMV). DAS DECKBLATT DER GEBRAUCHSANLEITUNG IST DESHALB MIT DER CE-KENNZEICHNUNG VERSEHEN.

Installation

1 **Allgemeines**
Bei der Wahl des Raums, in dem die Maschine aufgestellt wird, ist folgendes zu beachten:

a) Die Raumtemperatur muss zwischen 10°C und 37°C liegen.

b) Die Wasserreinheit darf nicht unter 10 µs/cm liegen.

c) Die Wassertemperatur muss zwischen 5°C und 35°C liegen.

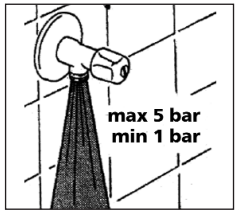


Abb. 1.

d) Der Wasserdruck muss zwischen 1 bar und 5 bar liegen. Bei einem Wasserdruck über 5 bar muss ein Druckreduzierer installiert werden.



Abb. 2.

e) Die Maschine muss fern von Hitzequellen und an einer gut belüfteten Stelle stehen. Einen Freiraum von mindestens 20 cm an den Seiten und an der Rückwand lassen (Abb. 2 – 3).

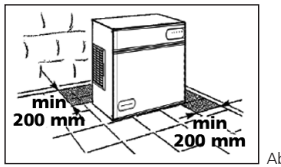


Abb. 3.

f) Die Maschine funktioniert nicht mit entmineral-isiertem Wasser.

2 **Vor Inbetriebnahme des Eiswürfelbereiters folgende Arbeitsgänge ausführen:**

a) Sicherstellen, dass das Gerät keine Transportschäden erlitten hat (Abb. 4)

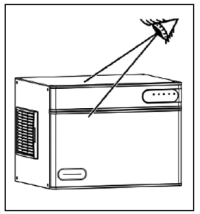
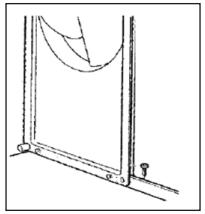


Abb. 4.



b) Den Eiswürfelbereiter an den eigenen Vorratsbehälter anschließen. Die Verbindung mit den zwei mitgelieferten Schrauben (Abb. 5) sichern.

Abb. 5.

c) Das Innere der Maschine mit einem Schwamm und lauwarmem Wasser reinigen. Mit frischem Wasser nachwischen und sorgfältig trockenreiben.

d) Den Eiswürfelbereiter an den definitiven Standort bringen. Der Vorratsbehälter ist mit höhenverstellbaren Füßen ausgestattet, um das Ausrichten des Gerätes und die Reinigung unter dem Gerät zu erleichtern. Der Eiswürfelbereiter muss gerade stehen, damit sich das Wasser gleichmäßig in der Verdampferplatte verteilt. Sorgen Sie daher dafür, dass das Gerät gerade steht und prüfen Sie dies mit einer Wasserwaage (Abb. 6).

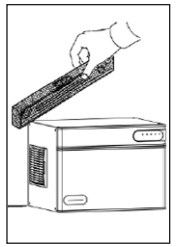


Abb. 6.

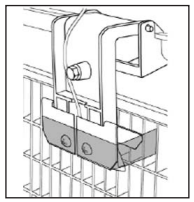


Abb. 7.

e) Die Transportsicherungen vom Sensor und vom Leitblech entfernen (Abb. 7-8).

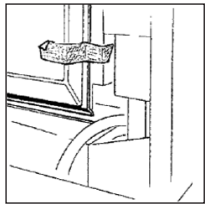


Abb 8.

f) Die Eiswürfelmaschine ist für den Anschluss einer zweiten Eismaschine vorgerüstet, die über der ersten installiert wird. Für diese Anwendung kann auf Wunsch ein Montagesatz, inklusive Montageanleitung geliefert werden.

g) Die Maschine nicht in staubigen Räumen aufstellen, da es zu einer raschen Verstopfung des Kondensators im Kühlaggregat kommen kann (nur bei luftgekühlten Maschinen).

h) Damit das Eis keinen schlechten Geruch oder Geschmack aufnimmt, dürfen andere Waren (Lebensmitteln, Flaschen, u.s.w.) nicht im Vorratsbehälter gelagert werden.

i) Erst nach dem Wasseranschluss den Stromanschluss vornehmen.

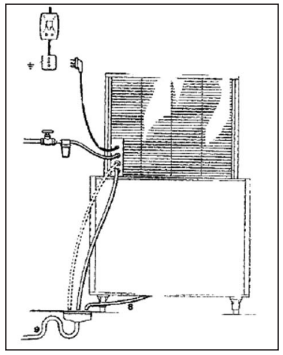


Abb. 9.

j) Den mitgelieferten Wasserzuleitungsschlauch (3/4 Zoll) anschließen. Es ist ratsam, die Wasserzuleitung mit einem Absperrventil zu versehen. Bei unreinem oder hartem Wasser sollte ein geeigneter Filter in der Wasserzuleitung montiert werden (Abb. 9).

k) Montieren Sie die mitgelieferten Abflussschläuche am Abfluss und am Vorratsbehälter. Sorgen Sie für ein Mindestgefälle von 3%, damit das Wasser einwandfrei abfließt. Den Schlauch nicht knicken. Das Wasser muss in einen offenen Siphon abfließen.

VarioCooking Center MULTIFICIENCY®



FRIMA

YOU ARE THE CHEF



Precision cooking
with no supervision

THE PASTA WILL DRAIN

itself

AS SOON AS IT'S AL DENTE...

Do you boil pasta? The VarioCooking Center MULTIFICIENCY® will automatically fill itself with water and bring it to boiling point in record time. The concentrated power of the VarioBoost® heating system means that it keeps bubbling away even when the pasta is loaded.
The integrated cooking intelligence will monitor the cooking process for you and the food is lifted out at the right time, automatically.
And it's not just Pasta! Rice is cooked perfectly and vegetables retain their firm bite and colour.



» ...300 PORTIONS
of perfectly al dente
pasta, all by itself
IN 28 MINUTES...

...JUST TRY DOING THAT
IN A KETTLE.



You're curious, right?
Experience it live now!



Searing in record time

GOES FROM 0 TO 200°C IN LESS THAN

2.5 minutes* ...

Thanks to the advanced heating technology of the VarioCooking Center MULTIFICIENCY®, the pan base is hot and ready to use in seconds. With the extra power capacity, you can also sear 40% more meat than in a conventional bratt pan. The meat retains its juices: for you, this means better food quality and up to 17% less weight loss.* Cleaning is effortless, taking just a few minutes, so you can quickly start with the next production run.



» This is how I make **300 PORTIONS** of turkey curry **IN 34 MINUTES** in the VarioCooking Center MULTIFICIENCY® 211...

...JUST TRY DOING THAT IN A BRATT PAN.



* See comparative table on page 23

Don't believe it?
Try it for yourself!

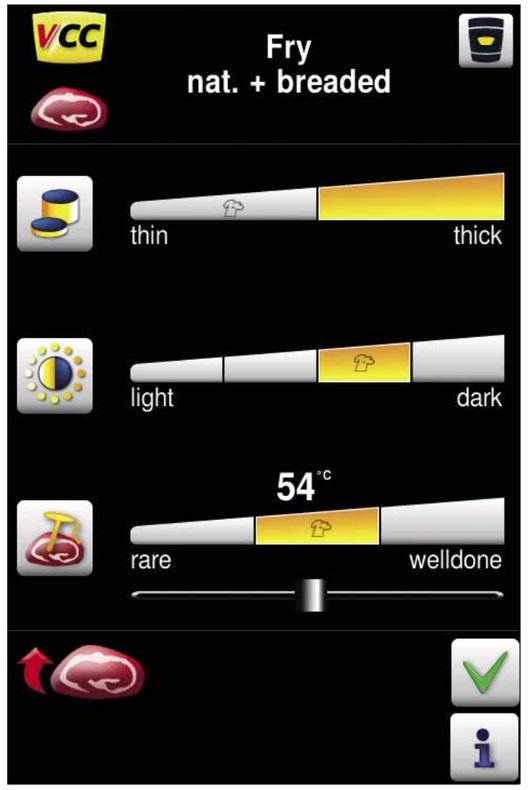
TELLS YOU

when

TO TURN THE STEAK...

VarioCooking Control®, the built-in cooking intelligence, will call you when it needs you, such as to turn a steak, deglaze the casserole or if your béchamel sauce is ready. The cooking process will always be specifically tailored to the food. Whatever the size of the product, large or small, or the amount, your cooking results are always perfect.
VarioCooking Control® is the ideal support for your daily work. It relieves you from time-consuming routine tasks such as regulating the temperature or monitoring the cooking.

» Braised dishes, pasta, deep-fried food, soups or desserts... You‘re the chef, you specify
YOUR DESIRED RESULT.





Guaranteed cooking quality – with no supervision

VarioCookingControl®

...monitors the cooking process for you, adapts in seconds and guarantees your desired result.

...achieves the desired browning.

...tells you when to turn the steaks.

...ensures perfect cooking - whether rare, medium or well done.



Maximum flexibility
without compromise!

FROM PERFECTLY

crispy

DEEP-FRYING TO LOW TEMPERATURE COOKING...

The VarioCooking Center MULTIFICIENCY® can not only boil and pan-fry, but also blanch, pressure cook and deep-fry easily and at lightning speed. This multi-talented appliance provides you with the shortest heat-up times and effortless cleaning, without any waiting, and works for you around the clock.
The combination of performance and sensitivity makes the VarioCooking Center MULTIFICIENCY® a real all-rounder: fish and meat are juicy, vegetables firm to the bite and chips crispy.



» I make up to 70 kg of **CHIPS** per hour or 70 kg **OF BRAISED BEEF** in the VarioCooking Center MULTIFICIENCY® 311...

...JUST TRY DOING THAT WITH A DEEP-FAT FRYER!



Do you want to see it in action?
Watch the videos now!



More time to make your dishes shine

nothing

STICKS OR OVERCOOKS, EVEN WITHOUT SUPERVISION...

Golden crepes, fine panna cotta or creamy rice pudding: delicate dishes demand maximum precision and sensitive temperature regulation. The heat is uniformly transferred to the product and continuously monitored by VarioCooking Control®, the built-in cooking intelligence. Desserts don't stick, milk doesn't boil over.

For cleaning, you need significantly less water and cleaning agent* than with conventional cooking appliances. In as little as two minutes, the VarioCooking Center MULTIFICIENCY® is sparkling clean, giving you more time for other tasks.



» I do **600 PORTIONS** of rice pudding in one VarioCooking Center MULTIFICIENCY® 211 **WITHOUT STICKING** or **OVERCOOKING...**

...JUST TRY DOING THAT WITH A KETTLE.



* See comparative table on page 23



Creating extra production capacity

MAKES DELICIOUS

braised lamb

WHILE YOU'RE COUNTING SHEEP...

The VarioCooking Center MULTIFICIENCY® even works for you at night, without any supervision. VarioCooking Control®, the built-in cooking intelligence, precisely monitors the temperature and makes sure you get a perfect cooking result the next morning.
This creates additional production capacity, freeing you and your FRIMA up for other tasks, such as side dishes and desserts.



» ...70 kg of braised meat overnight in the VarioCooking Center MULTIFICIENCY® 311 and it's always **PERFECT...**

...JUST TRY DOING THAT WITH A BRATT PAN.



Looking for recipe ideas?
Get inspired!



Reduce cooking times
by another 30 %

EVEN UNDER

pressure

IT GIVES YOU PERFECT COOKING RESULTS...

Do you want to increase your productivity further and cook your food even quicker? With the pressure cooking option, you can reduce cooking times for your casseroles, braised dishes, soups, stocks and stews by another 30 %. The powerful VarioBoost® heating system quickly builds up the pressure and keeps it constant throughout the cooking process. This protects the cell structure of the food and you achieve high-quality cooking results in no time – simply at the touch of a button. The pressure-cooking option is also maintenance-free, which means there are no additional operating costs.



» **28 kg** beans in a VarioCooking Center MULTIFICIENCY® 311+ in **ONLY 20 MINUTES** with pressure cooking ...

... JUST TRY DOING THAT WITH A BOILER.



MULTI-FUNCTIONALITY,
PERFORMANCE AND

best

COOKING RESULTS EVERY DAY

The FRIMA brand stands for advanced cooking appliance technology. Our corporate objective is to deliver the greatest possible benefit to people cooking food in commercial kitchens.

Back in 1985, FRIMA invented the first multi-functional cooking appliance based on heat transfer via contact heat. We have continued to develop the technology ever since. The current VarioCooking Center MULTIFICIENCY® combines maximum efficiency and ease of use in the minimum space. This all-rounder replaces conventional bratt pans, kettles, ranges and deep-fat fryers and gets rid of pots and pans. This means you save space, time, power and water... and you gain flexibility in facing the day-to-day challenges of your kitchen.

» BOILING, FRYING, DEEP FRYING...

All in one unit,
up to 4 times as fast and with
40% less power consumption.*

The excellent cooking results your chefs obtain will underline that FRIMA is the right choice.

* See comparative table on page 23



Unbeatable for corporate catering



THE OPTIMAL

solution

FOR YOUR KITCHEN

Whether in an à la carte restaurant or a staff canteen, for 30 individual portions or 1,000 meals, cooked overnight, under pressure or à la minute, the VarioCooking Center MULTIFICIENCY® always offers the right solution for your kitchen's individual requirements.



Perfect in restaurants



What the chefs say:
frima-online.com

PUT IT

anywhere

EASILY...

In production, service or even front of house cooking: the VarioCooking Center MULTIFICIENCY® can be installed anywhere.

You can site it in a kitchen line or build it into an island suite and save valuable space, thanks to its multi-functionality. With the integrated water drain, you don't even need a floor drain. So you avoid slippery kitchen floors and enhance work safety.

There are many different installation options. Whether as a standalone unit, on castors, on a base or with a wall bracket: you can put it wherever you want.



Maximum flexibility, minimum space





Further installation options:
frima-online.com

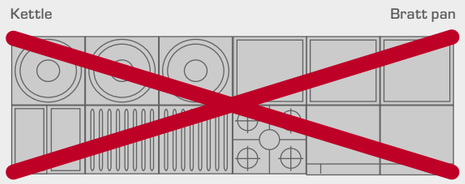
...BECAUSE EVEN THE SMALLEST KITCHEN IS STILL TOO **big**

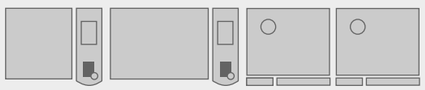
The VarioCooking Center MULTIFICIENCY® combines the functions of conventional cooking appliances, such as the range, griddle, deep-fat fryer, bratt pan and kettle, in a single multi-functional unit. It reduces the space requirement in your kitchen by up to 30%. Boiling, frying, deep frying... thanks to the flexibility of the VarioCooking Center MULTIFICIENCY®, you can use it for a wide variety of cooking methods.
Installation is extremely easy: whether in a kitchen renovation or a new build, whether replacing old equipment or buying a new appliance, you can use the VarioCooking Center MULTIFICIENCY® anywhere.



30% more space for your customers

Staff restaurant (600 meals, 3 menus)





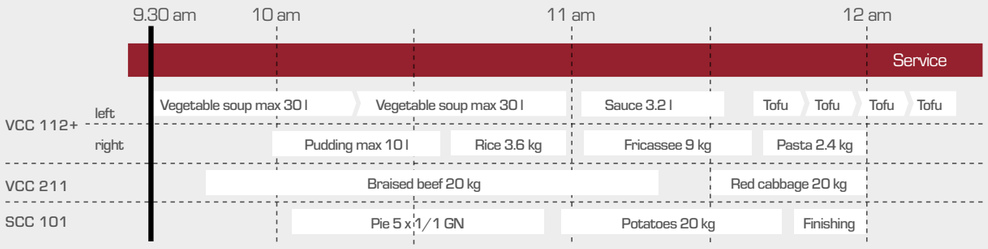


...BECAUSE THE DAY IS ALWAYS TOO **short**

The VarioCooking Center MULTIFICIENCY® gives you up to 2 hours extra working time per day because it's fast and it cooks without any supervision. The built-in cooking intelligence heats up to 200°C in record time and delivers 40% more searing power than conventional equipment.
Cleaning time is also minimal as nothing sticks or overcooks. The VarioCooking Center MULTIFICIENCY® is sparkling clean and ready to cook again in as little as two minutes.
The VarioCooking Center MULTIFICIENCY® works for you day and night.

Up to 2 hours of extra production time every day

Production plan (200 meals, 3 menus)



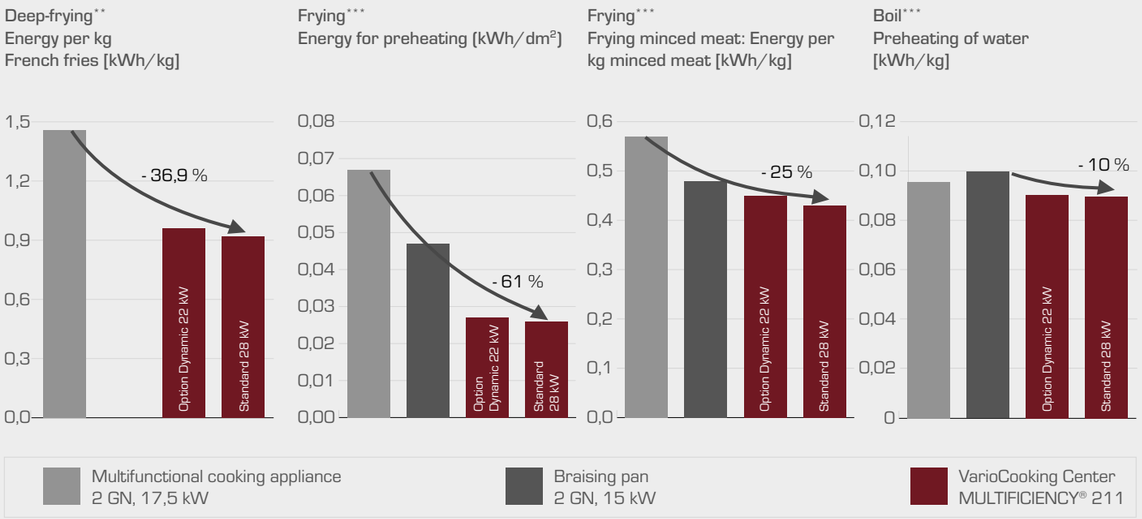
...BECAUSE YOU WANT TO USE RESOURCES

efficiently

VarioBoost®, the innovative heating technology, continuously delivers the optimum quantity of energy where it is required, and at the right time. The excellent heat distribution and the built-in cooking intelligence, VarioCooking Control®, prevent products from sticking or overcooking. No need to waste time and water with soaking. Cleaning takes place in seconds,* with minimal water and chemicals.

You can save up to 40% of electricity and 70% of water* compared to conventional appliances.

Reduce your running costs



* frima-online.com / ** according to DIN 18873-3:2011-12 / *** according to DIN 18873-5:2011-02



...BECAUSE RAW MATERIALS ARE

precious

AND EXPENSIVE

The AutoLift raising and lowering mechanism raises your food out at the right time and guarantees golden brown chips and perfectly cooked pasta, without any supervision at all. Thanks to the extra power capacity of the VarioCooking Center MULTIFICIENCY®, even large quantities of meat can be seared without losing any of the juices. So you reduce your use of raw materials by up to 10% and deliver consistently high food quality.

Minimise your consumption of raw materials

15 – 17 % less weight loss in the VarioCooking Center® when searing 10 kg of pork casserole, so you get many more portions.







» BOILING, FRYING, DEEP-FRYING...

All in one unit,
up to 4 times as fast and
with 40% less electricity
consumption.*

* See comparative table on page 23

...BECAUSE YOU WANT YOUR

investment

TO PAY OFF AS SOON AS POSSIBLE

The multi-functionality of the VarioCooking Center® offers a variety of possibilities for your establishment to reduce costs and improve efficiency. Our free unit introduction for your team ensures that they make best use of its capabilities, guaranteeing consistant food quality for your customers.

Average staff restaurant with 600 meals per day with a VarioCooking Center MULTIFICIENCY® 211 and a 311, additional earnings compared to operating with conventional ranges, bratt pans, kettles and deep-fat fryers.

Your profit	Amount budgeted per year	Your extra earnings per year	Do the calculation for yourself
Meat Up to 10% less consumption of raw materials in daily specials (diced meat, casseroles) thanks to the extra-ordinary VarioBoost® searing power, and up to 10% less consumption of raw materials in braised dishes.	Food costs with conventional ranges, bratt pans and kettles £ 49,500 Food costs with VarioCooking Center MULTIFICIENCY® £ 44,550	= £ 4,950	
Energy Average saving of 64 kWh per day thanks to the efficiency of the VarioBoost® heating system.*	64 kWh x 5 days x 50 weeks x £ 0.12 per kWh	= £ 1,920	
Working time Average saving of 120 minutes of working time per day thanks to the power and speed of the VarioBoost® heating system, automatic cooking with the VarioCooking Control® and overnight cooking.	500 hours less x £ 12 (Compound calculation based on an hourly rate for chef/cleaning staff)	= £ 6,000	
Cleaning Average annual saving in water and detergent compared to conventional appliances. By using the VarioCooking Center®, fewer pots and pans need to be cleaned.	Savings of 800litres of water per day x £ 4.50/m³ and 50 litres of detergent per year	= £ 680	
Your extra earnings per year		**= £ 13,550**	

* Compared to conventional bratt pans, kettles, ranges with pots and pans and griddles or deep-fat fryers.

SMART

Details



Core temperature probe

- 6-point measurement
- Auto-corrects insertion errors



VarioDose integrated water inlet

- Precise water supply, to the litre
- Time-saving automatic filling



Integrated water outlet

- Enables setup without a floor drain, using a fixed connection
- Increased work safety and speed through emptying without pan movement



Stand (optional)

- Pulls out to hold containers to safely empty the pan
- Racks for storing GN containers



Enjoy cooking

AutoLift raising and lowering mechanism

- Automatic and perfect cooking of pasta and deep-fried, poached or boiled products.



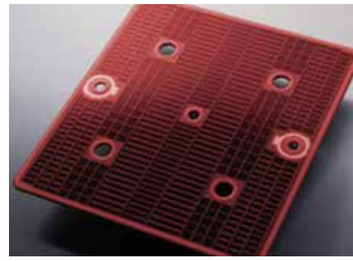
Protection from sticking

- Unheated side walls
- No risk of burning on the edge of the pan
- Patented food recognition technology
- No sticking



VarioBoost® heating system

- Power, speed and precision combined
- 200°C in 2 minutes*



Integrated hose**

- For easy cleaning and deglazing
- Infinitely variable jet
- Ergonomic layout
- DVGW/SVGW approval
- WRAS Cat. 5

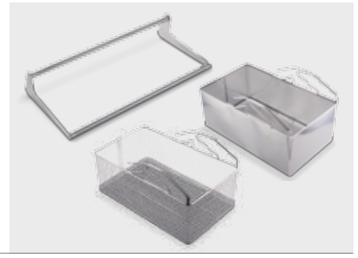


* Model 112+/112T/112L, 2.5 minutes for model 211/311 ** optional

Accessories

The perfect addition

Cooking and deep-frying basket and lifting arm
Ideal for boiling and deep-frying in baskets with AutoLift.



VarioMobil® 2/1 GN
Height-adjustable, for effortless and safe emptying of food products and for transporting in 2/1 or 1/1 GN containers (GN container not included).



Basket cart
To store, transport and drain deep-frying and boiling baskets.



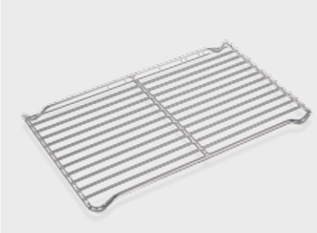
Oil cart
To fill the cooking pan, and to store and filter the oil. With preheating to melt blocks of fat or cooled oil. Pumping of hot fat possible.



Scoop / perforated scoop
The scoop has been created for safe and simple emptying or portioning of large quantities of food.



Pan base grid
To prevent contact between the food and the pan base, e.g. for overnight cooking.



Sieve
Holds back loose boiled products when draining.

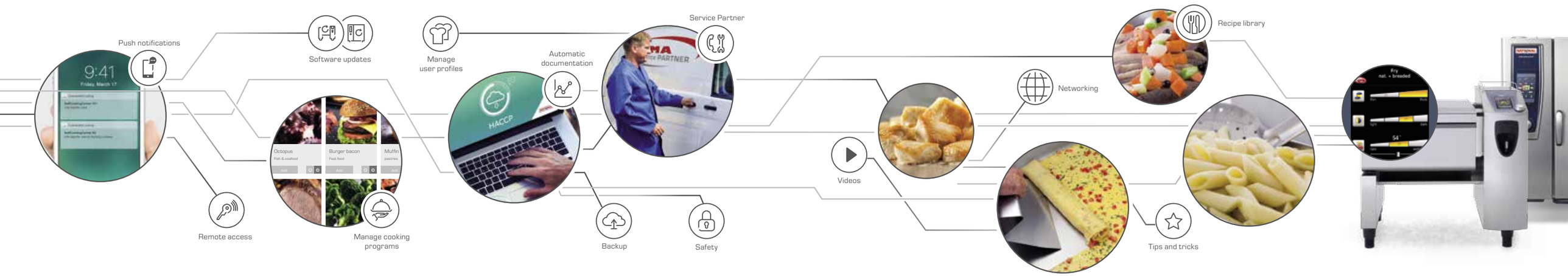


Mixing spatula
To mix and stir food.



ConnectedCooking

Convenience. Safety. Inspiration.



ConnectedCooking is the latest networking solution for professional kitchens. Whether you own one or more FRIMA or RATIONAL units – ConnectedCooking offers you completely new and convenient application options.
The only thing you need to do is to connect your FRIMA VarioCooking Center®, your RATIONAL SelfCookingCenter® or even your RATIONAL CombiMaster® Plus to a network.

Push notifications
Whether it's a load, turn or ready notification, all information will be conveniently sent to you in real time, exactly where you want it.

Remote access
With remote access, you can simply link all the connected units from your smartphone or your PC. You can see exactly what settings are applied on your unit.

Software updates and synchronisation
Updates are always provided to you free and automatically. If you acquire additional FRIMA or RATIONAL units, you can quickly transfer your personal appliance settings to the new unit.

Transfer and manage cooking programs
Distributing cooking programs will become child's play. You select which cooking program you want to send to which unit, and that's it.

Automatic HACCP documentation
Log and document all important HACCP data fully automatically. All relevant data from all connected units is logged, clearly presented and saved.

Full recipe library
Browse through our international recipes and simply download what you like onto your units. All recipes contain serving information, detailed descriptions and the appliance settings. It doesn't get any easier than that.

How-to videos
In addition to numerous video examples for the preparation of various dishes, you will also find filmed operating instructions. This way you can learn how to program your unit, clean it or even create shopping carts.

Networking
If you like, you can network, chat and talk shop with colleagues around the world. You have access to one of the largest international networks of chefs and master chefs. Join them at the click of a button.

Network now:
ConnectedCooking.com



FRIMA

ServicePlus

FRIMA COOKINGLIVE

We want to show you the benefits of the VarioCooking Center MULTIFICIENCY®: Experience the performance of our appliances live, with no obligation and at a location near you.

TRIAL

You have the option of testing the VarioCooking Center MULTIFICIENCY® 112T in your kitchen, free of charge and with no obligation.

ON-SITE TRAINING

If necessary, one of our experienced FRIMA professional chefs can provide personal training in your kitchen.

CONNECTEDCOOKING

At ConnectedCooking.com, VarioCooking Center® users will get all information and services for their unit, from the application manual to the free software updates and new recipe ideas.

FRIMA CHEF HOTLINE

Friendly help from one chef to another. Utilise the experience of our FRIMA professional chefs for any application questions. They will talk to you and quickly provide advice and practical tips.

FRIMA ACADEMY

Our free user seminars let you familiarise yourself with new cooking processes and exchange your experiences with colleagues.

FRIMA-ONLINE.COM

CONSULTATION & PLANNING

We will provide free design suggestions for your kitchen. We will also advise you on solutions to the particular challenges of your kitchen layout.

INSTALLATION SOLUTIONS

The VarioCooking Center MULTIFICIENCY® is easy to install. We also offer a range of installation solutions for special structural conditions. Our Service Partners will ensure quick and professional installation.

2-YEAR WARRANTY

We offer you a free 2-year warranty for your new FRIMA. Simply request this online at ConnectedCooking.com.



SOFTWARE UPDATE

Even if you purchased your VarioCooking Center® some time ago, you can always stay up-to-date. This is because you can download free software updates to your unit.

TECHNICAL HOTLINE

We offer customers a technical hotline, reliable supply of spare parts and a nationwide weekend emergency service.

FRIMA SERVICE PARTNERS

Never far away, always there for you. The dedicated network of qualified FRIMA Service Partners offers you reliable and rapid assistance for all technical problems.

Product overview*







	VarioCooking Center MULTIFICIENCY® 112T	VarioCooking Center MULTIFICIENCY® 112+	VarioCooking Center MULTIFICIENCY® 112L	VarioCooking Center MULTIFICIENCY® 211	VarioCooking Center MULTIFICIENCY® 311
Number of meals	from 30	from 30	50–100	100–300	100–500
Usage capacity	14 litres + 14 litres	14 litres + 14 litres	25 litres + 25 litres	100 litres	150 litres
Cooking surface	12 dm^2 + 12 dm^2	12 dm^2 + 12 dm^2	19 dm^2 + 19 dm^2	42 dm^2	65 dm^2
Width	962 mm	1224 mm	1102 mm	1164 mm	1542 mm
Depth	800 mm	777 mm	905 mm	914 mm	914 mm
Height	400 mm	1100 mm	428 mm	1100 mm	1100 mm
Weight	99 kg	168 kg	132 kg	195 kg	251 kg
Pan edge height		900 mm		900 mm	900 mm
Water inlet	R3/4 "	R3/4 "	R3/4" for 1/2"	R3/4 "	R3/4 "
Water outlet	DN 40 mm	DN 40 mm	DN 40 mm	DN 50 mm	DN 50 mm
Electrical rating (electric without VitroCeran option)	17 kW (Dynamic option: 13 kW)	17 kW (Dynamic option: 13 kW)	28 kW (Dynamic option: 21 kW)	28 kW (Dynamic option: 22 kW)	45 kW (Dynamic option: 35 kW)
Electrical rating (electric with VitroCeran option)	–	19 kW (Dynamic option: 15 kW)	–	31 kW (Dynamic option: 24 kW)	47 kW (Dynamic option: 37 kW)
Fuse	25 A (Dynamic option: 20 A)	40 A (Dynamic option: 32 A)	40 A (Dynamic option: 32 A)	50 A (Dynamic option: 40 A)	80 A (Dynamic option: 63 A)

* Unit view incl. unit options: stand, side cabinets, VitroCeran, pressure cooking, integrated hose

Performance examples

	112T/112+	112L	211	311
Omelette	80 port./pan/hr	120 port./pan/hr	300 port./hr	450 port./hr
Hamburgers	60 units/pan/hr	100 units/hr	240 units/hr	360 units/hr
Sear goulash	3 kg/batch/pan	4 kg/batch/pan	12 kg/batch	20 kg/batch
Goulash, (pressure) cooking	6 kg/pan	12 kg/pan	45 kg	70 kg
Lentils (dried)	3 kg/batch/pan	5 kg/batch/pan	20 kg/batch	30 kg/batch
Rice (dried)	3 kg/batch/pan	5 kg/batch/pan	20 kg/batch	30 kg/batch
Tagliatelle (dried)	6 kg/pan/hr	10 kg/pan/hr	36 kg/hr	54 kg/hr
Pudding	10 litres/batch/pan	15 litres/batch/pan	60 litres/batch	100 litres/batch
Chips	12 kg/pan/hr	18 kg/pan/hr	50 kg/hr	70 kg/hr
Deep-fry frozen fish fingers	400 units/pan/hr	700 units/pan/hr	1,800 units/hr	2. 700 units/hr
Cured pork	5 kg/pan	14 kg/pan	45 kg	70 kg

Features, options, accessories

Appliance model
- VarioCooking Center MULTIFICIENCY® 112T
- VarioCooking Center MULTIFICIENCY® 112+ (Pressure cooking option)
- VarioCooking Center MULTIFICIENCY® 112L
- VarioCooking Center MULTIFICIENCY® 211, 211+ (Pressure cooking option)
- VarioCooking Center MULTIFICIENCY® 311, 311+ (Pressure cooking option)

Energy
- Electric appliances

Cooking modes
- VarioCooking Control® mode with 7 process groups: Meat, fish, vegetables and side dishes, egg dishes, soups and sauces, milk and desserts, Finishing® and Service
- Manual mode with 3 operating modes: Boiling, frying, deep frying
- Temperature range: 30–250 °C
- Programming mode

Additional functions
- Core temperature recording with 6 measuring points
- Simultaneous cooking with two different cooking modes in the VarioCooking Center MULTIFICIENCY® 112+, 112T, 112L
- AutoLift raising and lowering mechanism (baskets for boiling and deep-frying)
- Recognition of food in the pan: no burning of oil possible
- À la carte view for ideal boiling, roasting, deep-frying individual portions
- HACCP data storage and export via USB interface
- 350 memory slots for individual processes and programs

Equipment
- Power outlet (except 112T, 112L)
- Emptying of boiling or cleaning water directly through an integrated water outlet in the pan (without tilting, without floor drain)
- Automatic water filling mechanism with litre precision VarioDose
- TFT display with self-explanatory symbols for easy operation
- Integrated on/off switch
- Additional functions selected at the press of a button
- Integrated application manual and operating instructions
- Plain text display for all cooking processes
- Configurable language display for appliance messages
- Central dial
- Operational and warning indicator e.g. hot oil for deep-frying
- Digital temperature displays
- Actual and control value display
- Digital timer, 0-24 hours with permanent setting
- Safety temperature limiter
- VarioBoost® heating system
- FrimaTherm pan base for model 211 and 311
- Magnetic core temperature probe holder
- Ethernet and USB interface

Ratings and setting up, test marks
- CE
- Electrical safety: SEMKO Intertek
- Operating safety: GS
- Drinking water protection: SVGW
- Hose-proof to IPX 5
- VDE approved for unsupervised operation

Options
- VitroCeran cooktop
- Capability to connect to an energy optimisation system
- Hot water connection (except 112T, 112L)
- Special voltages (on request)

Accessories
- Plinth seal 112T, 112L
- Stand 112T, 112L
- Drain strainer
- Spatula
- Arm for raising and lowering mechanism
- Boiling basket
- Perforated and non-perforated portion container with handle (112+ /112T/112L)
- Deep-frying basket
- Basket insert
- Bain marie attachment, portion container and lid
- Bain marie GN attachment
- Basket cart
- Oil cart
- VarioMobil®
- UltraVent® condensation hood (except 112T/112L)
- Castor kit for castor installation
- Base kit for base installation
- ConnectedCooking – the latest networking solution
- Perforated/non-perforated scoop
- Mixing spatula
- Mixing spatula

VarioCooking Center MULTIFICIENCY®



Your FRIMA Partner:

RATIONAL UK Limited
Unit 4 Titan Court, Laporte Way | Portenway Business Park | Luton, LU4 8EF | United Kingdom
Tel. +44 (0) 1582 480388 | Fax +44 (0) 1582 485001
E-Mail: info.uk@frima-online.com | frima-online.com

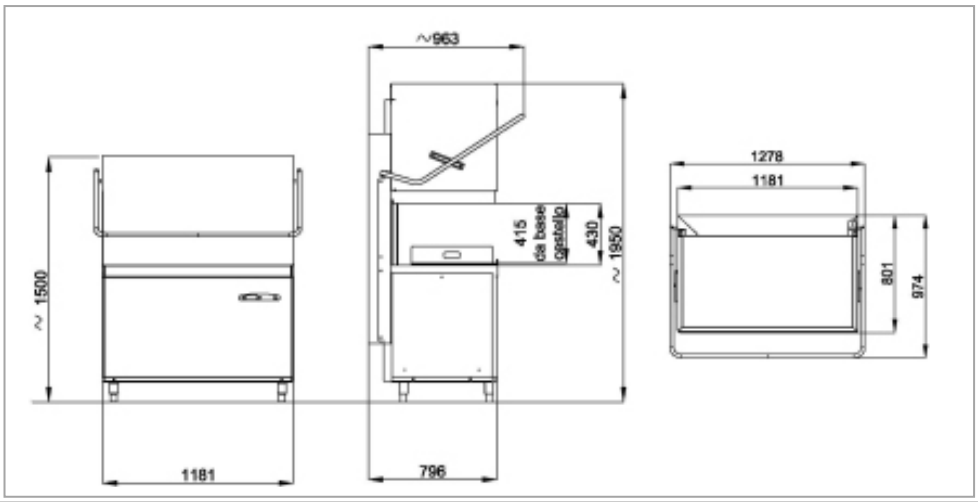
YOU ARE THE CHEF

80.21.727 · V-03 · MDS/Leno · 09/17 · English UK

Warewashing Systems

Optima Range Warewasher OD1450A D





FEATURES

CE

Double skin cabinet construction reduces energy costs, noise levels and keeps the wash area ambient temperature to an absolute minimum.
Specially designed stainless steel, indented anti-clog wash and rinse arms, easily removed for cleaning without tools.
Pressed wash tank with sloping bottom and double inox filters for hygiene and easy maintenance.
High efficiency, self-draining wash pumps for greater hygiene and ultimate washing power.
Integral peristaltic detergent and rinse aid dosing, adjustable via the control panel.
WRAS approved break-tank delivering guaranteed rinse results.
Thermo-lock rinse system to ensure desired rinse temperatures are achieved before initialising the rinse phase of the wash cycle.
Atmospheric boiler ensures a constant rinse temperature is delivered throughout the rinse phase.
Optima electronic control panel with 45x60mm HiRes TFT display provides comprehensive machine information.
4-colour status information lights to transmit user-friendly at-a-glance information on the status of the machine.
IntelliWash system senses when only the left or right hand basket is loaded into the machine saving energy and reducing running costs
Energy saver stand-by mode.
Wash and rinse temperatures displayed throughout the wash cycle.
Adjustable cycle times

TECHNICAL INFORMATION

Electronic control panel with TFT 45x60 mm color HR display	*(sec.)*	*Baskets/h**	*Dishes/h**
Cycle P1	80	45	1620
Cycle P2	120	30	1080
Cycle P3	180	20	720
Cycle P4	480	7	252
Basket size	2x 500 x 500 mm	36 plate capacity	
Wash pump: power / capacity	2x1,1 kW / 503 l/min		
Rinse booster pump: power / capacity	2x0,30 kW / 130 l/min		
Elements: tank / boiler	6 kW / 18 kW		
Water supply: temperature / pressure / hardness	< 50°C // 200 - 400 kPa // min. 7 max. 12°F **		
Wash temperature / rinse temperature	60°C / 83° C		
Tank capacity / boiler capacity / water consumption per cycle	60 l / 24 l / 6 l		
Total power / Voltage	20,8 kW – 415V 3/N/ 50 Hz		

* theoretical production with water supply at 50° C ** above 12° F we suggest a water softener: Please note that internal water softeners are only suitable for cold water (< 30°C)

EQUIPMENT

Baskets	2 open racks, 2 dish racks (18), 1 cutlery baskets
Pipes (1 each)	1 water inlet, 1 drain, 1 clear rinse aid dosing, 1 red detergent dosing

OPTIONAL

- Internal water softener with automatic cycle and salt low warning. (IS)
- Steam extractor heat recovery module (SHR) (adds 175mm to machine height)

DC Products, Unit 25 Lodge Hill Ind' Pk, Westbury Sub Mendip, Somerset, BA5 1EY T: +44 1749 870055 sales@dcproducts.co.uk www.dcproducts.co.uk

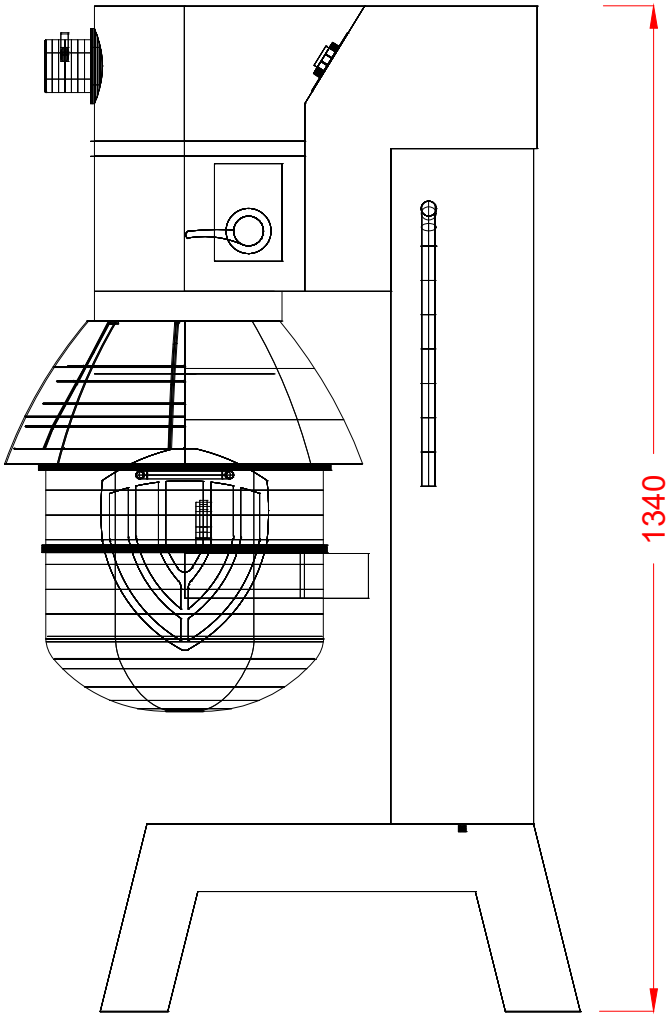
FOOD PREPARATION
MIXER MACHINES

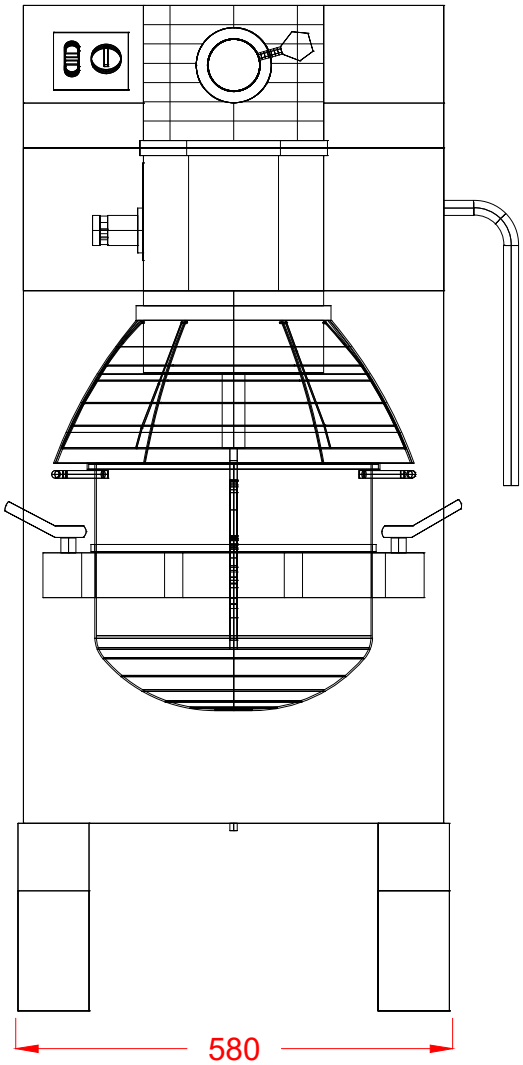
HOBART UK,
SOUTHGATE WAY,
ORTON SOUTHGATE,
PETERBOROUGH.
PE2 6GN
0844 888 7777

www.hobartuk.com

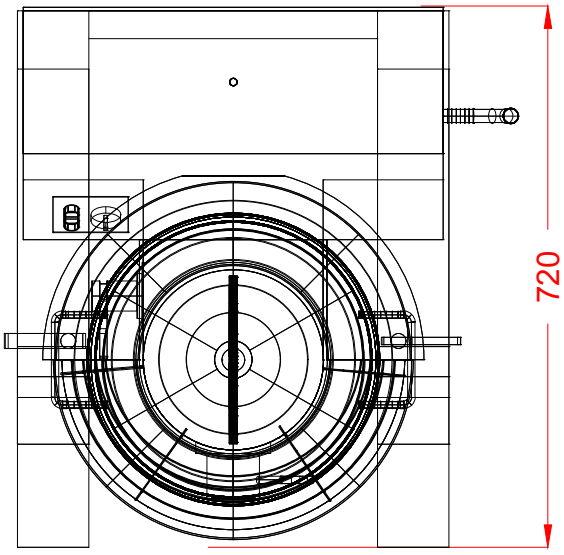
30 Litre Bench Mounted Mixer

HSM30-F1E









1 Electric

230/50/1 1.1 kW 6.5 amps.
FUSE AT 20 amps.

PLOT SCALE: 1:10

RIGHT TO MAKE NECESSARY CHANGES IS RESERVED

HOBART

WAREWASHING

RACK-TYPE DISHWASHER CP | CN




132 DIFFERENT
PARTS



HOBART

TOTAL PERFORMANCE
IN YOUR KITCHEN

At HOBART, we take pride in providing reliable, high quality kitchen equipment that has been engineered to ensure that whatever challenges the days bring – you can make it happen with HOBART!

Let´s make it happen!



HOBART

7 BRANCHES / MARKETS

many challenges

1 SOLUTION

HOSPITALITY

Bar & Pub / Bistro & Café /
Hotel & Restaurant

FOODSERVICE

Hospital / Nursing Home / Canteen /
Education - School & University

BAKERY

Bakery subsidiary / Production / Bakery industry

MEAT PRODUCTION

Butchery / Meat production industry

INDUSTRY

GLOBAL MARINE

AIRLINE CATERING





BETTER OR BEST
IT‘S YOUR CHOICE!

The **PROFI** line – everything a professional operator needs. The successful product series from HOBART can be found working wherever the highest standards of cleanliness are required, tailored to the volumes to be washed and the degree of soiling of the ware. It combines efficient warewashing with ultimate user-friendliness and low operating costs. Numerous equipment options make **PROFI** line a perfectly suited warewashing solution to suit any operation.

PROFI LINE

The **PREMAX** line are the perfect models for operators that need a higher level of proficiency. Because **PREMAX** sets standards in all areas. Minimal operating costs and impressive user-friendliness, combined with maximum performance. The **PREMAX** line is the most economical and innovative line of dishwashers on the market. In addition to the features of **PROFI** models, **PREMAX** wins over users with its unique product characteristics and is the ideal partner for the highest standards in a perfect warewashing operation.

PREMAX LINE

THE MODELS
WE HELP YOU WITH YOUR DECISION!

PROFI **CN**

Professional, powerful and reliable for the daily challenges in the commercial kitchen.



PREMAX LINE EXCLUSIVE

PREMAX **CP**

The machine of choice when you are looking for optimum economic efficiency. With its unique features, it greatly improves the processes in your kitchen and is fit for any challenge.




HOBART
HOBART

HIGH LEVEL OF ECONOMY

PREMAX LINE EXCLUSIVE

50PERCENT FRESH WATER RINSE

Optimum rinsing of cleaning chemicals

Save up to 60 % water – the 50PERCENT fresh water rinse permits you to do so:
The fresh water rinse is used to rinse off the cleaning chemicals. Distribution is the crucial factor with regard to the required volume of water.

The patented 50PERCENT fresh water rinse is equipped with special precision nozzles. These disperse the rinse water into a fine curtain of water and thus form a water film on the wash ware. As a result of the ideal water distribution, this micro-thin film is sufficient to rinse off the wash water. In addition to the conventional rinsing, the 50PERCENT fresh water rinse sprays the wash ware also with lateral spray arms.

YOUR BENEFITS AT A GLANCE

- Reduction of the fresh water volume by up to 60 %.
- Rinses the wash water off the wash ware in an optimum manner.
- Significant reduction of rinse aid and energy demand.

PREMAX LINE EXCLUSIVE

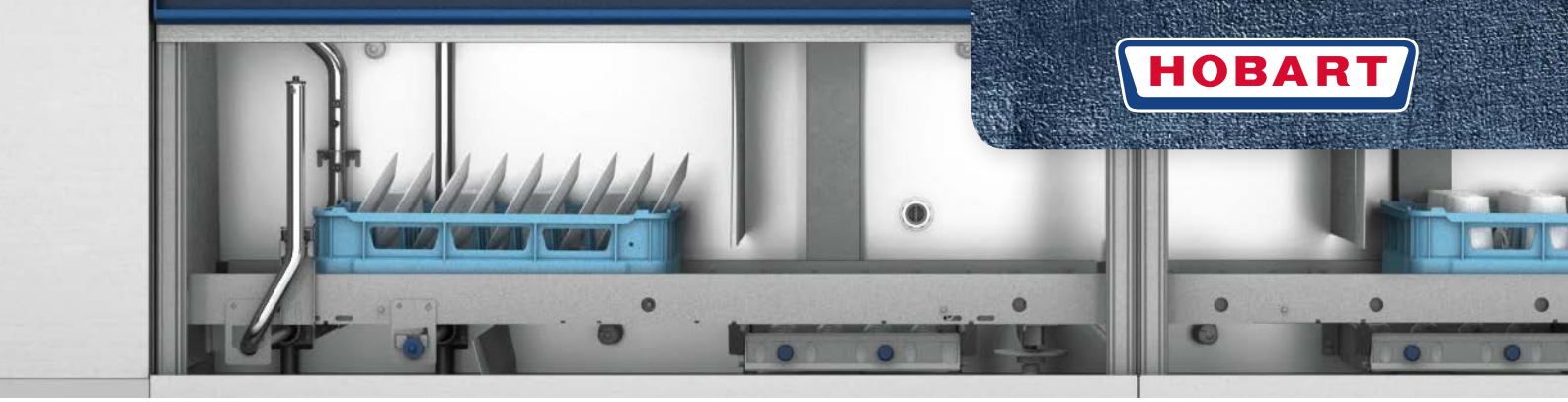
TOP-TEMP ENERGY MANAGEMENT

Prevents energy losses before they arise

Reduce the energy loss of your dishwashing system by up to 20 % with the patented and standard energy management.

In this system, the hot machine zones are enclosed by the cooler zones such as pre-wash and drying. The resulting temperature curtain ensures that air exchange can only take place within the machine. The rack-type dishwashers of the **PREMAX** line are characterised by a special temperature profile and exploits this principle in an optimal manner.





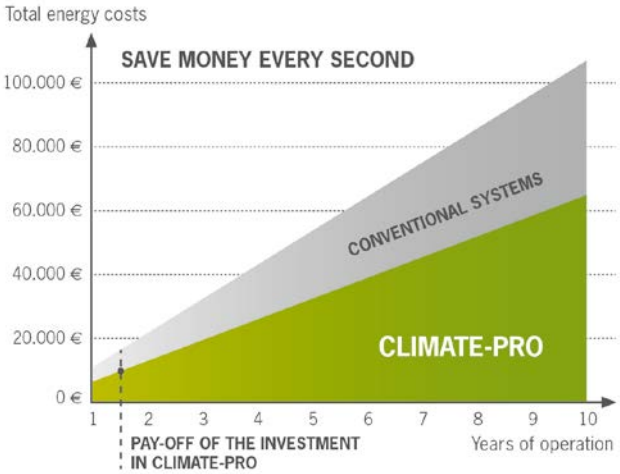
HIGH LEVEL OF ECONOMY

CLIMATE ENERGY SAVING SYSTEM
For an efficient use of energy

Lower your costs – Increase your efficiency – Protect the environment:
the CLIMATE energy saving system not only helps you to prevent energy losses, but also to lower the operating costs of your rack-type dishwasher.

HOW DOES THAT WORK?
The energy of the hot exhaust air is continuously returned to the machine by means of a heat recovery system. Savings up to 10 kW/h are possible in this manner.

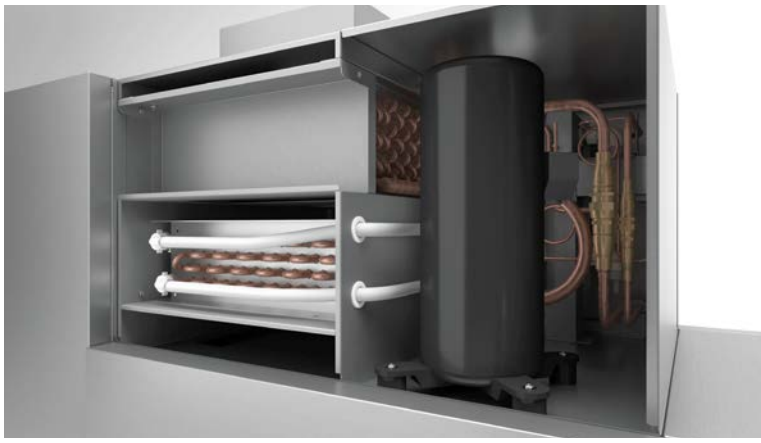
YOUR BENEFITS:
- Your machine's operating costs are significantly reduced.
- The energy provided is used in an efficient manner.
- Losses through the exhaust air are reduced to a minimum.



CLIMATE-PRO ENERGY SAVING SYSTEM

Innovation meets economy meets energy efficiency:
You can save up to 22 kW/h with the novel energy system CLIMATE-PRO.

OUR INTELLIGENT SOLUTION FOR YOU:
The thermal energy contained in the exhaust air is 100 % regenerated by means of state-of-the-art technology and returned to the rinse process. This not only helps you to reduce the energy consumption of your machine but also to save on the related operating costs.



BY THE WAY:
As a result of constantly low exhaust air temperatures of 17°C, the room climate is improved in compliance with VDI 2052.

EFFICIENCY CONCEPT
Clever technology paired with efficient use

Saving on operating costs made easy:
The innovative efficiency concept lowers your costs, avoids energy losses and reduces the exhaust air volume. Eliminates the need for direct connection to an on-site exhaust hood.

CLEANING MANAGEMENT
A good cleaning result depends on many parameters. The innovative cleaning management optimally combines mechanics, circulation output, water distribution, chemical agents, time, and contact area. As a consequence, this innovative cleaning management achieves top cleaning results while providing for

- additional energy savings,
- lower connected loads,
- reduced heat losses.

EXHAUST AIR MANAGEMENT
As the new cleaning management reduces water circulation, this has an immediate effect on the formation of waste steam.

BECAUSE:
Less steam means less exhaust air. The reduced exhaust air volume eliminates the need for direct connection to an on-site ventilation system.

LOW-CHEM DETERGENT SAVING SYSTEM

Reduce your detergent consumption and go easy on your purse!
The total fresh water volume is divided and the patented LOW-CHEM detergent saving system of the **PREMAX** line directs only 75 l and for **PROFI** line, 105 l of fresh water into the wash tank for regeneration of the wash water.

Only this amount is directed into the main wash and mixed with detergent. Detergent dosing depends on the fresh water volume, which means you save on a corresponding amount of chemicals. The remaining water is directly pumped into the pre-wash tank via a bypass line.

THE BENEFIT:
Compared to conventional systems, the **PREMAX** line reduces your detergent consumption by up to 80 % and the **PROFI** line by up to 70 %.

COOL POWER PACKAGE
with payback

- reduction of energy consumption
- reduction of CO_2 emission
- reduction of exhaust temperature
- reduction of operation costs





BEST WASH RESULT

PREMAX LINE EXCLUSIVE

HOT-TEMP WASHING

Improves the effect of chemicals

Did you know that the water temperature has the biggest influence on the wash result?

Compared to conventional dishwashing systems, the HOT-TEMP washing cleans the wash ware at approx. 67 °C – instead of 60 °C. This leads to a significant increase in the efficiency of the chemicals and the wash ware gets clean faster.

BY THE WAY:
HOT-TEMP washing increases the capacity of the rack-type dishwasher by up to 50 %. In turn, this means the machine also takes up less space.





TRI-RINSE

Minimises the detergent concentration

The patented three-stage TRI-RINSE system consists of the pre-rinse nozzle, the pumped rinse, and the fresh water final rinse.

The new pre-rinse nozzle is located upstream of the pumped rinse and rinses off the wash water from the wash ware. The wash water is guided back into the wash tank by the deflector. This ensures that almost no detergent will get into the downstream pump rinsing.

FOR YOU THIS MEANS that there is less detergent in the water of the rinse, which significantly improves the wash result.

CONTACT-PLUS WASH SYSTEM

Innovative wash arms allow the wash water to come into prolonged contact with the wash ware and provide for an improved wash result:
During the washing operation, an even distribution of the wash water is essential to achieve a perfect cleaning result. For the wash jets to be most effective, they were given a special shape by HOBART so that compared to conventional systems, they cover a larger area in a more accurate manner.

YOUR BENEFIT:
The even and compact distribution of the wash water on the wash ware provides for a significantly improved wash result.



RO-L REVERSE OSMOSIS SYSTEM

Eliminates water stains

Unsightly stains on glasses, plates or knife blades? Minerals in water often leave visible residues when dishes are dried, thus creating a bad impression.

PUT AN END TO TEDIOUS MANUAL POLISHING
Reliable, stain-free, and hygienic: Continuous treatment with state-of-the-art membrane and filter technology ensures fully demineralised water. This permanently provides for hygienically clean wash ware without any stains. Hygienic risks as a result of manual polishing are already prevented in advance.

BY THE WAY:
The RO-L reverse osmosis system can be comfortably set up in a separate casing next to the dishwasher. If a small footprint is of importance, it can also be integrated in the rack-type dishwasher.





BEST DRYING RESULT

DYNAMIC-DRY DRYING

Makes drying the dishes easy!

Do you usually take a dish towel to re-dry cups, dishes or containers? Put a stop to this extra work - and to dishes that leave the machine still wet.

Our DYNAMIC-DRY drying employs sophisticated state-of-the-art fan technology. It provides for higher air speeds and thus increased efficiency. You'll see the result immediately in your wash ware: even deep indentations, recesses or hollow bodies will be completely dry. At the same time, the DYNAMIC-DRY fan is particularly energy-efficient and consumes less energy than conventional systems.

YOUR BENEFIT:
You get an optimum drying result and save the time for manual re-drying.

PREMAX LINE EXCLUSIVE

HIGH-TEMP PUMPED RINSE

Increases the self-drying effect

Improved drying result paired with a reduced use of energy:
Temperature is a key component for a perfect drying result. This is why the patented pumped rinse of the **PREMAX** line circulates the additionally heated water several times, thus heating the wash ware even more and consequently increasing the self-drying effect.

YOUR BENEFITS:
The drying result is considerably optimised while energy is saved in the drying zone.

PERMANENT-CLEAN

PERMANENT-CLEAN AUTOMATIC SOIL REMOVAL

Prevents dirt spread in the machine



In the normal daily routine it is difficult to avoid food waste entering the pre-wash zone of the rack-type dishwasher. This may heavily contaminate the wash water so that the water has to be changed several times.

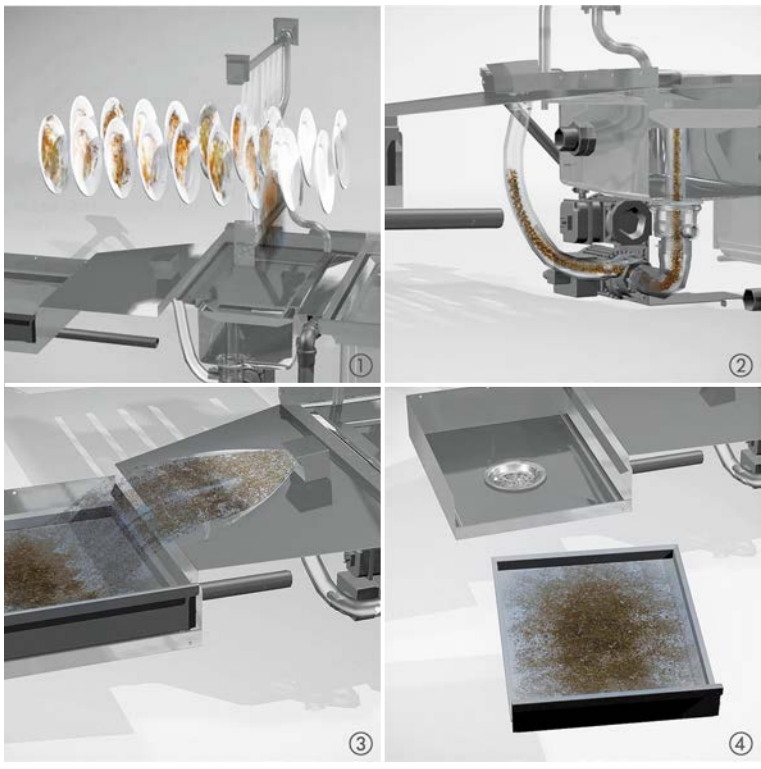
WE HAVE THE SOLUTION:

The PERMANENT-CLEAN automatic soil removal will prevent this from happening by pumping coarse soil from the pre-wash zone into a strainer drawer by means of a sophisticated filter system. Food residues can then be conveniently removed from the drawer at the end of the dishwashing shift. This eliminates the time-consuming chore of emptying the filter basket, interrupting operation. This not only reduces the consumption of water, power and chemicals, but also keeps operating costs low. In addition, this protects your dishwashing system and is gentle on the environment.

YOUR BENEFITS AT A GLANCE

A long day of dishwashing without changing the water, but instead with a hygienically pure wash result - even in the presence of extreme soiling.

- A clean pre-wash result is guaranteed at all times.
- A consistently high wash water quality is maintained.
- Wash tanks need to be emptied and filled with fresh water less often.



Phase ①: Coarse soiling is removed from the wash ware early, in the pre-wash zone.

Phase ②: The coarse soiling washed off is automatically and cyclically removed from the pre-wash zone.

Phase ③: The process water available washes the coarse soiling into the filter drawer in the appliance intake.

Phase ④: Convenient removal of the accumulated soiling residues at the end of the dishwashing shift.

SENSOTRONIC WASHING INTELLIGENCE

AQUA-ADAPT WATER CONSUMPTION CONTROL

Intelligent and efficient management of your water consumption!

The AQUA-ADAPT water consumption control automatically adapts the fresh water consumption per hour to the selected transport speed.
The water quantity per machine meter is always ideal. In warewashing systems fitted with a tray-return conveyor belt the speed and fresh-water consumption are adjusted automatically.

YOUR BENEFIT:
This for instance avoids unnecessarily high water consumption at low machine speeds. The wash ware is always cleaned with the same amount of water irrespective of the machine speed, thus achieving an even wash result.

PREMAX LINE EXCLUSIVE

SENSO-ACTIVE RESOURCE MANAGEMENT

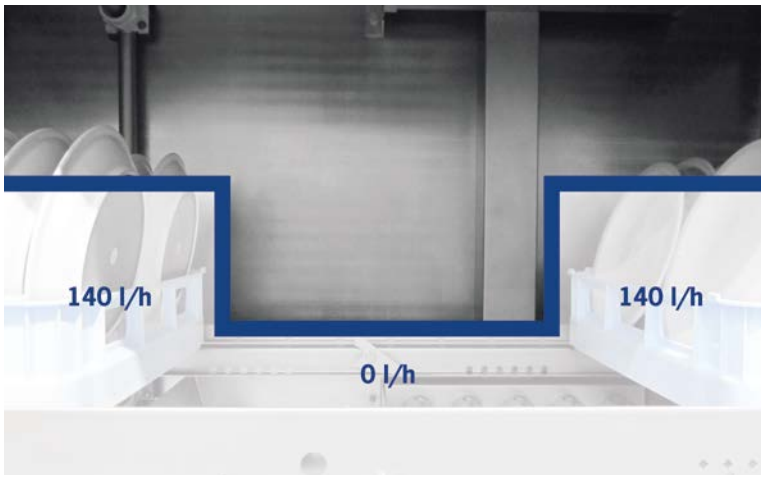
Fresh-water consumption constantly at the ideal minimum

The SENSO-ACTIVE resource management system takes it a step further in innovative washing, keeping the fresh-water consumption down to a necessary minimum. The smart soiling sensor detects any increased soiling in the appliance and automatically increases the amount of fresh water supplied to the system.

YOUR BENEFIT:
This ensures fully automatically a high tank water quality while keeping the average water consumption extremely low.

SENSO-SPACE COMPARTMENT DETECTION

Five benefits all at once:
Save water, go easy on your purse, be gentle on the environment and reduce your energy and chemical consumption!



HOW DOES THIS WORK?
As a result of irregular washing volumes during a wash cycle, your rack-type dishwasher will not be fully utilised. There will be empty compartments between the wash ware.
The patented SENSO-SPACE compartment detection automatically detects these gaps and immediately regulates fresh water consumption down to a necessary minimum.

PREMAX LINE EXCLUSIVE

BEST-START SYSTEM CHECK

Automatic monitoring of functions

Always keep up to date: Each time the rack-type dishwasher is filled with fresh water, the functions of heating systems, wash systems, drain valves and strainer systems are automatically checked.

CLEARLY STRUCTURED, COMPREHENSIBLE DISPLAY

The status of machine components of the **PREMAX** line is indicated in an easily comprehensible manner by means of the colour touch screen control. Deviations from the nominal status are indicated by means of symbols and text. Our intelligent system automatically suggests corrective measures.

PREMAX LINE EXCLUSIVE

WASH WARE DETECTION

The intelligent way to wash glasses and cutlery

The requirements when washing glasses and cutlery are particularly high and are different to those for dishes, pots or trays. With the HOBART wash ware detection you will in future be assisted by an intelligent helper that automatically adapts to the high standards for glass and cutlery cleaning.

HOW DOES THAT WORK?

The encoded racks are detected by the sensors in the rack-type dishwasher. This causes the relevant dishwashing parameters to be automatically adapted - leaving you with a perfect wash result.





RACK-FLOW SENSOR SYSTEM

RACK-FLOW SENSOR SYSTEM

Increase the efficiency in your kitchen!

One-man operation made easy:
Operating a warewashing system with one person only used to take plenty of time. In the case of a short unloading table, the operator has to walk from the intake to the end of the machine to unload the clean wash ware every few racks. This means constant moving between entry and exit of the machine and necessary hand washing due to hygiene safty rules.

AND WHY IS THAT SO?
With conventional washing processes, the foremost rack actuates the mechanical limit switch at the end of the unloading table after a short time, which interrupts the washing process until the rack has been emptied. The other racks remain in the dishwasher and are washed only once the rack is empty.



HOBART HAS A FASTER AND BETTER SOLUTION

The RACK-FLOW sensor system (patent pending) helps you to get the most out of your dishwasher. Intelligent control technology allows for loading the machine over its entire length and using it without long interruptions. Thus, you can wash double the number of racks than before.

HOW DOES THAT WORK?
Our intelligent RACK-FLOW sensor system prevents the first rack from moving all the way to the limit switch but stops it instead at the end of drying. During this time, the operator can continue loading racks into the dishwasher, thus using the entire machine length.

FOR YOU, THIS MEANS:
With the RACK-FLOW sensor system, you save valuable time, optimise the processes in the scullery, and improve your efficiency.

EASY HANDLING



INFOTRONIC CONTROL

Added comfort and perfect overview at one glance

Compact and operator-friendly:
The display of the INFOTRONIC control offers a clearly structured user interface. All key information on operating modes, status and temperatures are shown clearly and concisely.

ADDITIONAL FUNCTIONS WITH INTUITIVE ACCESS VIA THE CUSTOMER MENU

For example:
- the documentation of the maintenance history compliant to DIN,
- the indication of the water and power consumption,
- the flexible programming of the autostart programme
- and the optional data download via the USB port.

PROTRONIC XL CONTROL

The self-explanatory operating concept

Innovative operating convenience at the highest level: We have developed the PROTRONIC XL control to make operating your rack-type dishwasher as fast and as easy as possible. In future, not only operation will be made a lot easier, but also documentation and controlling.

The self-explanatory user interface assists the operator in quickly finding his away around the clearly laid out touch screen. All key hygiene-related information and functions become visible at a glance. Depending on their authorisation level, different user groups can see different information.

Some additional innovative functions turn the PROTRONIC XL into a unique product:
- Exact-zone visualisation of temperature and fault messages.
- Automatic keeping of the maintenance history according to DIN.
- Convenient data storage in the control.
- A message management system is included.
- Visualisation of the operating manual.





EASY HANDLING

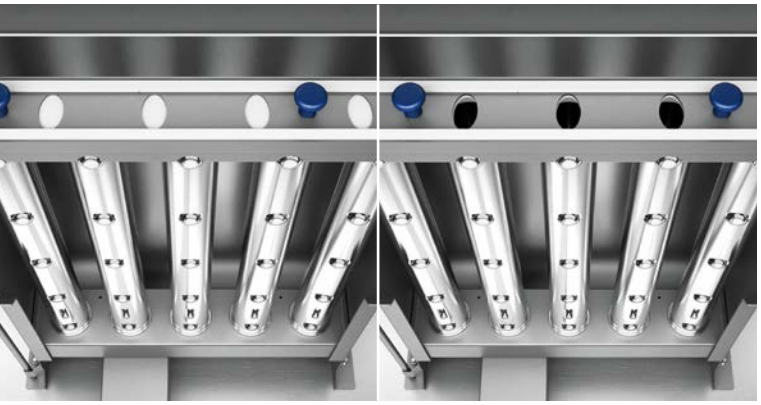
DROP-IN WASH SYSTEM
Facilitates cleaning

Make cleaning the machine as easy as possible for yourself: Thanks to the easy removal and reliable insertion of the wash systems by means of a drawer slide, cleaning work is turned into child's play.



WASH ARM SLIDER

Quickly ready for cleaning:
Our patented wash arm sliders allow you to clean the interior of the wash arms easily and comfortably. While conventional systems required you to unscrew the end caps of the wash arms first, now a single step is sufficient to get to the wash arm opening.



COMPREHENSIVE CLEANING ASSISTANCE
Guaranteed orientation for cleaning

Colour-coded cleaning assistance:
Machine cleaning made easy: daily cleaning of your rack-type dishwasher increases the performance and service life of your dishwashing system. To assist you in recognising which elements need to be removed for cleaning, these are provided with a blue marking.

Colour-coded curtains:
The curtains separating the different wash zones are clearly marked, preventing them from being mixed up when they are re-inserted.

Colour-coded wash and rinse arms:
The clear identification of the wash and rinse arms prevents them from being mixed up when they are inserted.

AUTO-CLEAN SELF-CLEANING SYSTEM

Cleaning your rack-type dishwasher has never been so easy: Hygiene is the key factor when handling glasses, cutlery and dishes. For this reason, thorough cleaning of the dishwasher at regular intervals is indispensable. The patented AUTO-CLEAN self-cleaning system takes care of this time-consuming step on behalf of you.

YOUR BENEFIT:
The sophisticated arrangement of the dedicated cleaning nozzles ensures automatic cleaning of the machine interior and the heat recovery system.

MOULDED DRAIN ELEMENT

Soil is directed via beads to a central point and into the drain. This prevents soil accumulation in the tank.

COMPLETELY DEEP-DRAWN TANK
Prevents soil accumulation

Soil does not stand a chance to accumulate: the design of tank sump and tank bottom does not offer soil any chance of depositing.

FOR YOU THIS MEANS:
Ideal conditions make for easy cleaning and lastingly sound hygiene conditions.

CONDENSER
Easy to clean

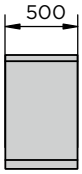
One single action is all it takes:
Simply removing the front cover provides ideal access for hosing down the condenser.



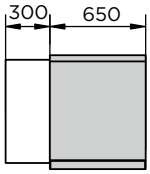
DRAWINGS / MODULE SELECTION

PRE-WASH ZONES

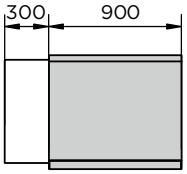
CN



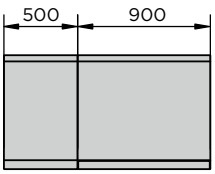
CN | CP



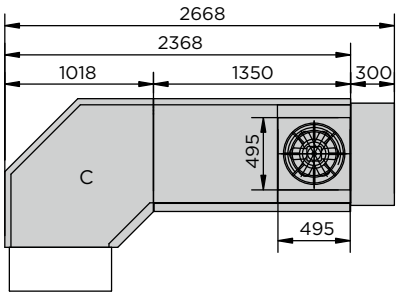
CN | CP

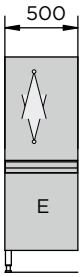


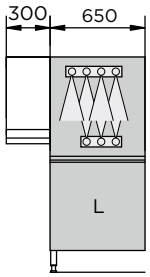
CN | CP

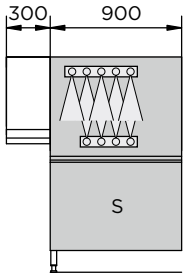


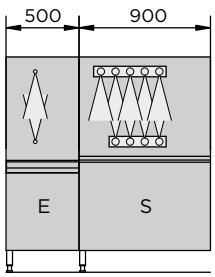
CN

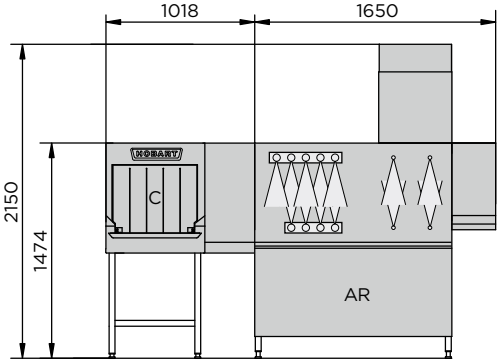






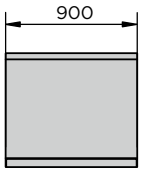




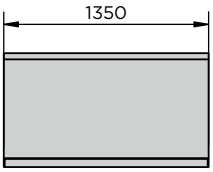


MAIN WASH ZONE / RINSE ZONE

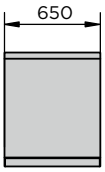
CN



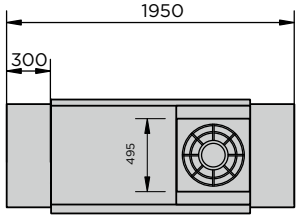
CN | CP

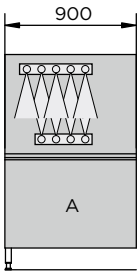


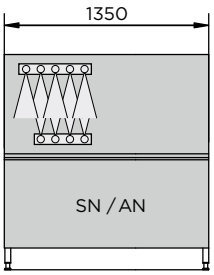
CN | CP

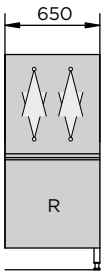


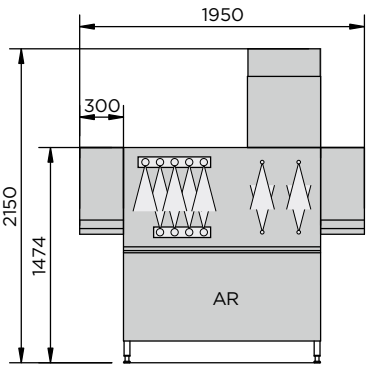
CN





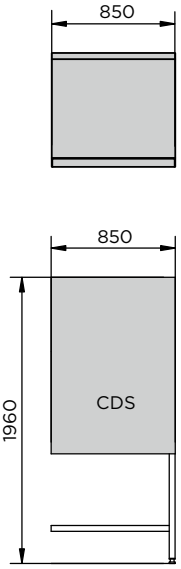




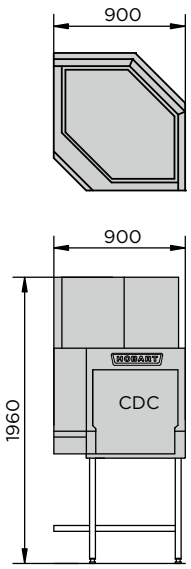


DRYING ZONE

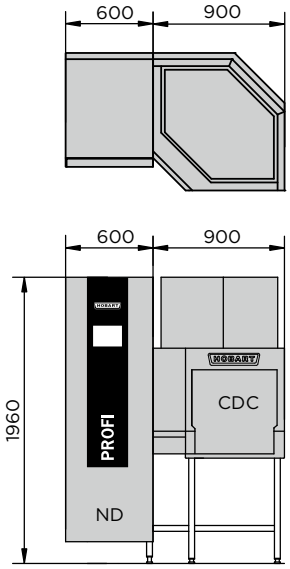
CN



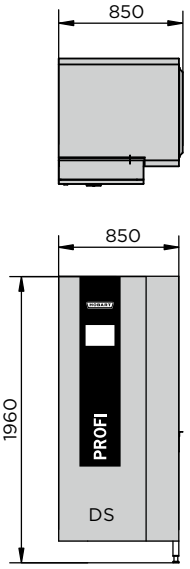
CN



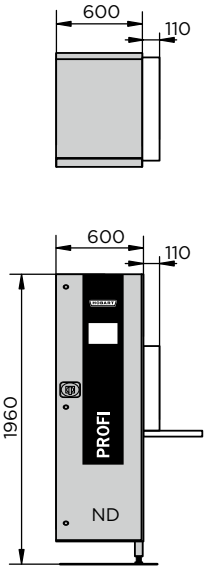
CN | CP



CN | CP

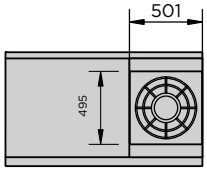


CN | CP

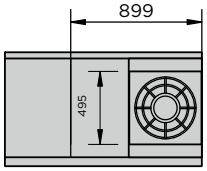


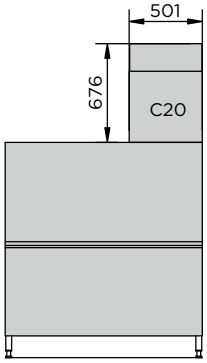
HEAT RECOVERY / HEAT PUMP

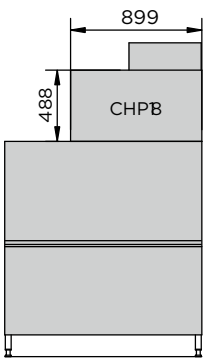
CN | CP



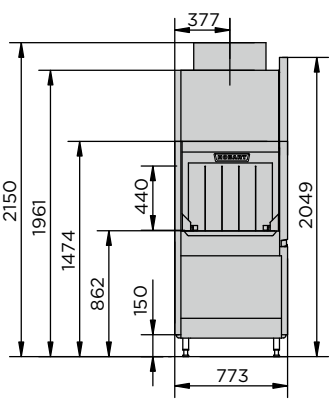
CN | CP



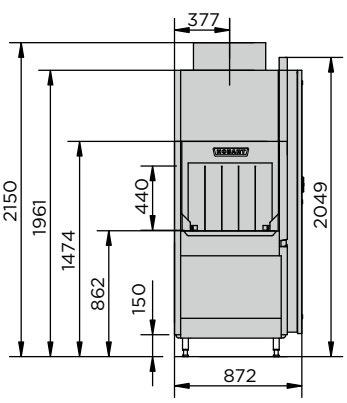




CN | CP



CN | CP



FEATURES

MODEL	PROFI **CN**	PREMAX **CP**
HIGH LEVEL OF ECONOMY		
50PERCENT fresh water rinse	–	● **PREMAX** LINE EXCLUSIVE
TOP-TEMP energy management	–	● **PREMAX** LINE EXCLUSIVE
CLIMATE energy saving system	O	●
CLIMATE-PRO energy saving system	O	O
Efficiency concept	●	●
LOW-CHEM detergent saving system	●	●
BEST WASH AND DRYING RESULT		
HOT-TEMP washing	–	● **PREMAX** LINE EXCLUSIVE
TRI-RINSE	●	●
CONTACT-PLUS wash system	●	●
RO-L reverse osmosis system	O	O
DYNAMIC-DRY drying	●	●
HIGH-TEMP pumped rinse	–	● **PREMAX** LINE EXCLUSIVE
SENSOTRONIC WASHING INTELLIGENCE		
AQUA-ADAPT water consumption control	●	●
SENSO-SPACE compartment detection	●	●
BEST-START system check	–	● **PREMAX** LINE EXCLUSIVE
Wash ware detection	–	● **PREMAX** LINE EXCLUSIVE
SENSO-ACTIVE resource management	–	● **PREMAX** LINE EXCLUSIVE
PERMANENT-CLEAN AND RACK-FLOW		
PERMANENT-CLEAN automatic soil removal	O	●
RACK-FLOW sensor system	O	●
EASY HANDLING AND CLEANING		
INFOTRONIC control with USB-interface	●	–
PROTRONIC XL control with USB-interface	O	●
AUTO-CLEAN self-cleaning system	O	●
DROP-IN wash system	●	●
Wash arm slider	●	●
Colour-coded cleaning assistance:	●	●
Colour-coded curtains	●	●
Colour-coded wash and rinse arms	●	●
Moulded drain element	●	●
Completely deep-drawn tank	●	●
Easy cleanable condenser	●	●

● Inklusive O Optional – Not available

TECHNICAL DATA

PROFI **CN**

RACKS in number/h all speeds: hygienic wash resultbased on DIN 10534 speed 1	speed 2	speed 3	**CONVEYOR SPEED** Optional available with 3 speeds for all models in m/min	**WATER CONSUMPTION** [1] in l/h	in l/rack [3]	**ENERGY CONSUMPTION in kWh** [2] (connected load in kW) with CLIMATE energy saving system	with CLIMATE-PRO energy saving system [4]	**RECOMMENDED MODEL SELECTION**	**TOTAL LENGTH** in mm without drying zone
–	80	120	0,67	150	1,3	20,7 (27,6)	15,4 (20,6)	CN-A	1.350
–	100	150	0,83	150	1,0	20,8 (27,8)	15,6 (20,8)	CN-E-A	1.850
–	135	200	1,13	160	0,8	21,8 (29,1)	16,6 (22,1)	CN-L-A	2.000
–	135	200	1,13	160	0,8	21,8 (29,1)	16,6 (22,1)	CN-C-A	2.375
–	150	220	1,25	160	0,7	22,0 (29,4)	16,8 (22,4)	CN-S-A	2.250
120	180	250	1,50	180	0,7	23,4 (31,1)	16,9 (22,6)	CN-E-S-A	2.750
120	190	280	1,58	190	0,7	26,9 (40,2)	22,2 (33,2)	CN-S-A-A	3.150

PREMAX **CP**

RACKS in number/h all speeds: hygienic wash resultbased on DIN 10534 speed 1	speed 2	speed 3	**CONVEYOR SPEED** in m/min	**WATER CONSUMPTION** [1] in l/h	in l/rack [3]	**ENERGY CONSUMPTION in kWh** [2] (connected load in kW) with CLIMATE energy saving system	with CLIMATE-PRO energy saving system [4]	**RECOMMENDED MODEL SELECTION**	**TOTAL LENGTH** in mm with drying zone
120	180	240	1,50	140	0,6	19,9 (32,1)	15,5 (25,1)	CP-L-A	2.850
120	190	300	1,58	140	0,5	20,0 (32,4)	15,7 (25,4)	CP-S-A	3.100
120	200	320	1,67	140	0,4	19,5 (32,6)	15,9 (25,6)	CP-E-S-A	3.600

[1] Fresh-water consumption values under optimised conditions and in **PREMAX** models using the SENSOTRONIC system (different customer-specific values are possible).

[2] Average value with an exemplary set of covers and type of business

[3] Ideal values

[4] Machines with heat pump contain up to 4.7 kg (6.1 t CO2-equivalent) of the refrigerant R134a (GWP 1430)



OUR VISION

Wash without water

Intensive market research has shown, that our customers expect warewashing technology that combines efficiency with optimal performance. We hold ourselves to these claims, and they form the foundation for our vision of „washing without water“. This vision is our continuous incentive to walk on new paths in order to constantly reduce the water, energy and chemical consumption. Step by step, we would like to come closer to our goal with innovative excellence, and we already know.

» Whenever the first machine will be capable of washing without water – it will be a HOBART. «

THE COMPANY

We are HOBART

HOBART is the world market leader in commercial warewashing technology and renowned manufacturer of cooking, food preparation and waste treatment. Established 1897 in Troy, Ohio, HOBART today employs more than 6,900 employees around the world. At our manufacturing plant in Offenburg, Germany, HOBART develops, produces, and distributes warewashing technology worldwide. All over the world, the hotel and catering trade, cafeterias, bakeries and butcher shops, supermarkets, airlines, cruise ships, automotive suppliers, research centres and pharmaceutical companies swear by our innovative products, which are considered to be economical and ecological market leaders.



HOBART

LET´S MAKE IT
HAPPEN!

MADE IN GERMANY

We provide this promise of quality
to our customers, and it represents
our personal standard upheld
by all our staff at HOBART.

made in germany

OUR FOCUS

Innovative - economical - ecological

This is our philosophy. To us, innovation means continuously setting new standards in technology, combined with real added value for the customer. An enterpriseowned technological centre and an innovation centre for warewashing technology at our headquarters in Germany make this possible. Highly efficient products are created with bundled innovation, which continuously confirm our status as technological leader. To be economical means to set standards in relation to the lowest operating costs and minimal use of resources, and to revolutionise the market continuously. To be ecological means a responsible handling of resources and a sustainable energy policy. This applies not only to the product in use, but in general to all areas of the organisation, such as purchasing or manufacturing.

HOBART SERVICE

Competent - fast - reliable

HOBART service technicians as well as HOBART service partners are the “real” experts. Thanks to intensive training and many years of experience, these technicians have a unique and profound knowledge of the product. Maintenance and repair work is therefore always carried out professionally, fast, and reliably.

DEUTSCHLAND/ÖSTERREICH
HOBART GMBH
Robert-Bosch-Straße 17 I 77656 Offenburg
Tel.: +49(0)781.600-0 I Fax: +49(0)781.600-23 19
info@hobart.de I www.hobart.de
Werkskundendienst 0180.345 62 58
für Österreich 0820.24 05 99
Zentraler Verkauf 0180.300 00 68

NEDERLAND
HOBART NEDERLAND B.V.
Pompmolenlaan 12 I 3447GK Woerden
Tel.: +31(0)348.46 26 26
Fax: +31(0)348-43 01 17
info@hobart.nl
www.hobart.nl

KOREA
HOBART KOREA LLC
7th Floor I Woonsan Bldg I 108 I Bangi-dong
Songpa-gu I Seoul 138-050
Phone: +82(0)2 34 43 69 01
Fax: +82(0)2 34 43 69 05
contact@hobart.co.kr
www.hobart.co.kr

SCHWEIZ
GEHRIG GROUP AG
Bäulerwisenstrasse 1 I 8152 Glattbrugg
Tel.: +41(0)43.211 56-56
Fax: +41(0)43.211 56-99
info@gehriggroup.ch
www.gehriggroup.ch

NORGE
HOBART NORGE
Gamle Drammensvei 120 A I 1363 HØVIK
Tel.: +47 67 10 98 00
Fax: +47 67 10 98 01
post@hobart.no
www.hobart.no

JAPAN
HOBART (JAPAN) K.K.
Suzunaka Building Omori
6-16-16 Minami-Oi I Shinagawa-ku I Tokyo 140-0013
Phone: +81(0)3 5767 8670
Fax: +81(0)3 5767 8675
info@hobart.co.jp
www.hobart.co.jp

FRANCE
COMPAGNIE HOBART
ZI PARIS EST - Allée du 1er Mai - B.P. 68
77312 MARNE LA VALLEE Cedex 2
Téléphone: +33(0)1 64 11 60 00
Fax: +33(0)1 64 11 60 01
contact@hobart.fr
www.hobart.fr

SVERIGE
HOBART SCANDINAVIA APS
Varuvägen 9 I 126 30 Älvsjö
Tel.: +46 8 584 50 920
Fax: +46 8 584 50 929
info@hobart.se
www.hobart.se

SINGAPORE
HOBART INTERNATIONAL (S) PTE LTD
158 I Kallang Way I #06-03/05
Singapore 349245
Phone: +65(0)6846 7117
Fax: +65(0)6846 0991
enquiry@hobart.com.sg
www.hobart.com.sg

UNITED KINGDOM
HOBART UK
Southgate Way I Orton Southgate
Peterborough I PE2 6GN
Phone: +44(0)844 888 7777
customer.support@hobartuk.com
www.hobartuk.com

DANMARK
HOBART SCANDINAVIA APS
Håndværkerbyen 27 I 2670 Greve
Tel.: +45 43 90 50 12
Fax: +45 43 90 50 02
post@hobart.dk
www.hobart.dk

THAILAND
HOBART (THAILAND)
889 Thai CC building I 31st Floor I Room no. 311
South Sathorn Rd. I Yannawa I Sathorn
Bangkok 10120
Phone: +66(0)2-675-6279 I Fax: +66(0)2-675-6280
enquiry@hobartthailand.com I www.hobartthailand.com

BELGIUM
HOBART FOSTER BELGIUM
Industriestraat 6 I 1910 Kampenhout
Phone: +32(0)16 60 60 40
Fax: +32 (0)16 60 59 88
sales@hobart.be
www.hobart.be

AUSTRALIA
HOBART FOOD EQUIPMENT
Unit 1 / 2 Picken Street I Silverwater NSW I 2128
Tel.: +61(0)2 9714 0200
Fax: +61(0)2 9714 0242
www.hobartfood.com.au

OTHER COUNTRIES
HOBART GMBH
Robert-Bosch-Straße 17 I 77656 Offenburg I Germany
Phone: +49(0)781.600-28 20
Fax: +49(0)781.600-28 19
info-export@hobart.de
www.hobart-export.com

Die Angaben in diesem Prospekt beruhen auf dem Stand 10/2017. Technische Änderungen oder Änderungen der Ausführung bleiben vorbehalten.

The details given in this brochure are correct as of 10/2017. We reserve the right to technical or design modifications.

Document non contractuel. Les indications de ce prospectus sont conformes à la mise à jour de 10/2017. Nous nous réservons le droit de modifier les données ou les configurations techniques de nos machines.

FSC www.fsc.org
MIX
Papier aus verantwortungsvollen Quellen
FSC® C084513

PR-1017-814-H-e

Project:_____

Location:_____

Item #:_____Quantity:_____

Model #:_____

MODELS: ME1003BAN	ME1003EN	ME1003II	*Cooling Table gastronorm 1/1 700 Series for Salad*

General Strengths

- ✓ ***New line of refrigerated tables improved in design, robustness and reliability, maintaining the same capacity and complying with quality standards to continue improving the energy classification.***
- ✓ ***Improvement of the energy classification, due to the use of R290 refrigerant, electronic fans and optimized circulation of the air for improved temperature uniformity in the interior.***
- ✓ ***Doors equipped with hinges for automatic return and permanent pressure during closing. The automatic return is free when the opening exceeds 95º. They include a triple easily replaceable door gasket. The doors are reversible.***
- ✓ ***The new user-friendly controller IP65 has greater precision in temperature control. Easier to adjust the temperature range we want to achieve.***
- ✓ ***All the condensing units are 100% tested, in a Helium chamber for the detection of gas leakage.***
- ✓ ***Infrico is audited and certified by an international organization AENOR in ISO 9001: 2015 (Quality); ISO 14001: 2015 (Environment); OSHAS 18001: 2007 (Worker Safety and Health) and by INTERTEK in accordance with UL 471 and NSF 7.***



ME1003EN



ME1003BAN

MODELS	Dimensions (mm)			No. Doors	No. Grates	Chamber volume (L)	Gross volume (L)	Temperature regime (ºC)	Ref.	Gas charge (gr.)	Net weight (Kg.)
	Length	Depth	Hight place								
ME1003BAN	1460	700	885	3	3 / 9	355	904	0 ºC / +6ºC	R134a	275	123
ME1003EN	1460	700	885 1050	3	3 / 9	355	905 1073	0 ºC / +6ºC	R134a	275	136
ME1003II	1460	700	885	3	3 / 9	355	904	0 ºC / +6ºC	R134a	275	148

Review: 01 Date: 03/06/2018 ME1003BAN, ME1003EN, ME1003II_FT_En_0_1

WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

Infrico
Ctra. de Aguilar A-318 por Moriles km. 15,5 - A-3132
14900 Lucena (Córdoba)
Spain

www.infrico.com
info@infrico.com
Tel. 00 34 957 51 03 03
Fax. 00 34 957 51 03 04

APPROVALS:

AVAILABLE AT:

Project:_____

Location:_____

Item #:_____Quantity:_____

Model #:_____

MODELS: ME1003BAN	ME1003EN	ME1003II	*Cooling Table gastronorm 1/1 700 Series for Salad*

STANDARD CHARACTERISTICS

Exterior
- Stainless Steel AISI 304,
- Compact structure totally injected,

Interior
- Stainless Steel AISI 304,
- Interior with wide radius joints for easy cleaning,
- Drain inside the chamber,

Insulation
- Polyurethane insulation 55 mm thick, injected at high pressure free of CFC's with density 40 Kg / m3,
- Zero ODP and Low GWP.

Doors
- Doors with integrated handle and pivoting hinge with opening lock,
- Throttled door with three-chamber easy-to-replace door gasket,
- Possibility of changing the opening direction of the doors,
- Door clear 375x402 mm.

Countertops
- Countertop injected with polyurethane and housing for trays G / N (BAN, EN).
- Important: The trays must contain previously refrigerated product.
- Steel lid with door option (BAN, EN),

Grates
- Interior grates 325x530 mm,
- Guides and grates easily removable for cleaning.

Refrieration
- Temperature and defrost regulated by a digital touch controller IP 65.
- Energy-saving non-electric condensate pan,
- Ventilated Condensation System,
- Improvement of the extraction system of the condensing unit,
- Evaporators treated with anti-corrosion polyester Epoxy,
- Climatic class 5 (40ºC, 40HR) (II)
- Climatic class 4 (30ºC, 55HR) (BAN, EN).

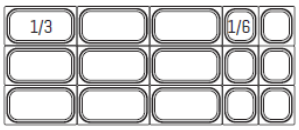
Electrical
- Electrical connection: 230 V / 1 ph / 50 Hz.



OPTIONAL

- ☐ Grate,
- ☐ Set of guides,
- ☐ Combination of trays (BAN-EN),
- ☐ R290 refrigerant
- ☐ Lock,
- ☐ Kit 2 drawers self-closing 1x1 / 2 + 1/3 (Model II),
- ☐ Glass door (unit)
- ☐ Electric connection 220 V / 1 ph / 60 Hz,
- ☐ Electric connection 115 V / 1 ph / 60 Hz.

ME 1003 BAN
(GN 1/3) = 9; (GN 1/6) = 6



ME 1003 II
(GN 1/4) = 8



MODELS	Dimensions Palletizing (mm)			Weight Pallet (Kg.)	Power (W)	Comp. (HP)	Frigorific power (W at -10ºC)	Consum. (kWh/24h)	Intensity (A)	Container 20'/40'/40'HC	Trailer
	Length	Depth	Hight place								
ME1003BAN	1580	800	1050	143	565	3/8	464	3,91	3,78	20 / 42 / 42	48
ME1003EN	1580	800	1240	156	565	3/8	464	3,91	3,78	7 / 15 / 30	50
ME1003II	1580	800	1170	136	565	3/8	464	3,03	3,78	14 / 30 / 30	50

Review: 01 Date: 03/06/2018 ME1003BAN, ME1003EN, ME1003II_FT_En_0_1

WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

Infrico
Ctra. de Aguilar A-318 por Moriles km. 15,5 - A-3132
14900 Lucena (Córdoba)
Spain

www.infrico.com
info@infrico.com
Tel. 00 34 957 51 03 03
Fax. 00 34 957 51 03 04

APPROVALS:

AVAILABLE AT:

Project:_____

Location:_____

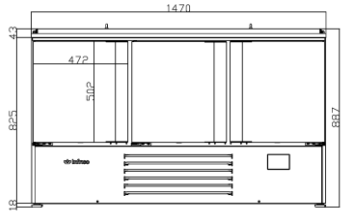
Item #:_____Quantity:_____

Model #:_____

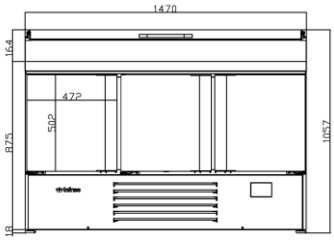
MODELS: ME1003BAN	ME1003EN	ME1003II	*Cooling Table gastronorm 1/1 700 Series for Salad*

GENERAL VIEW

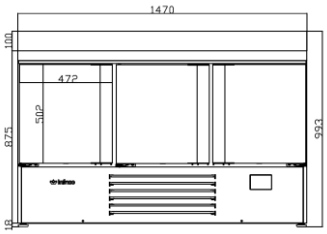
FRONT VIEW



ME 1003 BAN

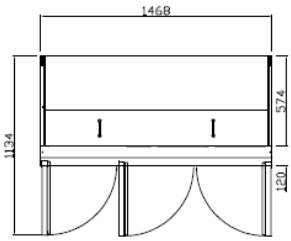


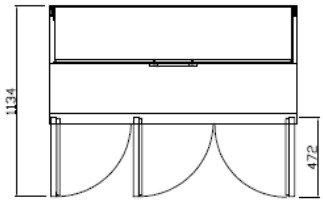
ME 1003 EN

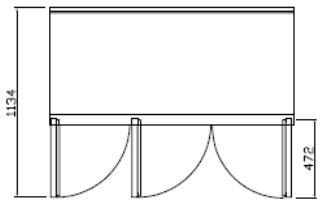


ME 1003 II

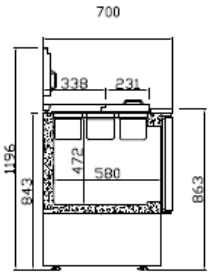
TOP VIEW

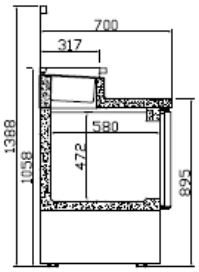


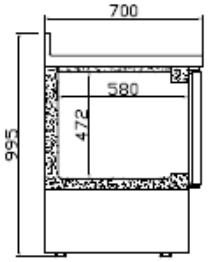




SIDE VIEW

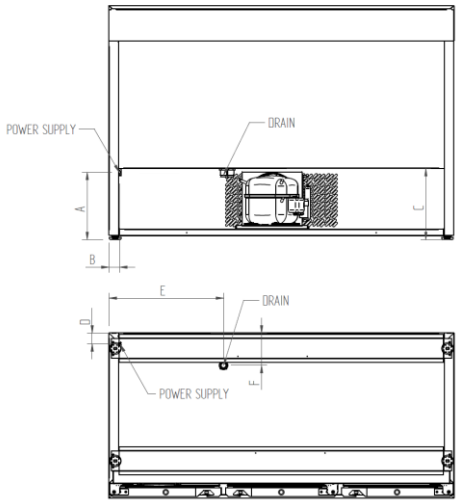






CONNECTIONS

MODELS	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
ME1003BAN	286	45	302	46	487	137
ME1003EN	286	45	302	46	487	137
ME1003II	286	45	302	46	487	137



WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

Infrico
Ctra. de Aguilar A-318 por Moriles km. 15,5 - A-3132
14900 Lucena (Córdoba)
Spain

www.infrico.com
info@infrico.com
Tel. 00 34 957 51 03 03
Fax. 00 34 957 51 03 04

APPROVALS:

AVAILABLE AT:

Review: 01 Date: 03/06/2018 ME1003BAN, ME1003EN, ME1003II_FT_En_0_1

British Manufacturing
since 1957

The Professionals Choice

UCB47

InstaTap Under Counter Hot Water Boiler



FULL SPECIFICATION

UCB47 InstaTap Under Counter Hot Water Boiler

Type	Under-counter range – *Push-button Hot Water Dispenser*
Country of Design & Manufacture	UK
CAPACITY, WEIGHTS & DIMENSIONS:	
Capacity (Litres)	47
Unit dimensions (W x D x H) mm	465 x 500 x 560
Packed dimensions (W x D x H) mm	590 x 600 x 1045
Product weight (c/w dispense font) empty (kg)	25.3
Product weight (c/w dispense font) full (kg)	67.0
Packed weight (c/w dispense font) (kg)	37.0
CONSTRUCTION (UC unit):	
Outer fabrication (body) construction	304 grade Stainless Steel
Tank construction	304 & 316 grade Stainless Steel
DISPENSE FONT(S):	
Dispense Font dimensions (W x D x H) mm	185 x 185 x 225 *(standard font)*
Tap font clearance (standard height font) mm	150 *(tall font option available with clearance of 250mm)*
Dispense font construction:	304 grade Stainless Steel & chrome-plated Aluminium
Font interface with UC unit (electrical & water)	1.2 metre, plug-in XLR lead (electrical) and silicone rubber water transfer tube (water)
ELECTRICAL:	
Power rating (kW)	4.5 (or can be configured as 6.75kW)
Voltage supply	230 V (50-60Hz)
Electrical supply	Single-phase, N & E (20A or 30A)
Electrical Installation	Wire to 30amp (6.75kW) or 20amp (4.5kW) single-phase supply via an isolation switch
Fitted cable length (m)	1.7m
PLUMBING:	
Water inlet connection:	3/4" BSP
Food quality, flexible mains water hose	1.6 metre long, (3/4"BSP)
Mains water pressure range	2 – 7 bar (28psi – 100psi)
Overflow/waste connection:	15mm push-fit (right-side of UC unit)
PERFORMANCE:	
Water temperature delivered	90^{0}C (default for stadiums) – adjustable between 80^{0}C & 95^{0}C
Heat up time to working temperature	40 mins (@ 6.75kW) or 63 mins (@ 4.5kW)
Output per hour (@ default temperature setting)	63 Litres (@ 6.75kW) or 44 Litres (@4.5kW)
Rapid draw-off	47 Litres
Recovery per minute	1.2 Litres (6.75kW) or 0.7 Litres (@ 4.5kW)
Stand-by power loss (idle mode)	0.12 kW/h
FILTRATION:	
Multi-Filter (taste & odour, sediment & reduces lime-scale)	No *(available as an optional extra if required)*
OTHER FEATURES:	
Choice of measured water delivery (with top-up or on-demand setting	Yes
Tank-baffle plates – unique design aids heat recovery & reduces steam emissions to atmosphere	Yes
Early warning lime-scale diagnostics (3 sensors)	Yes
Dual safety protection	Yes - Over-boil & boil-dry protection
STANDARDS & APPROVALS:	
WRAS approved	Yes
EMC Tested and Certified (EN 55014 & EN 61000)	Yes
Electrical Safety Tested and Certified to BS standard	Yes *(self-certified)* - BS EN 60335-1 & 2
WARRANTY & AFTER-SALES:	
Guarantee	2 Year parts & labour
Spare parts, filters & accessories	Same day despatch (if ordered before 3pm)

Instanta Limited
T: 01704 501114 **F**: 01704 501115 **E**: sales@instanta.com

Certificate Numbers: FM01234 & EM01234

Merrychef

High Speed Oven

Project _____

Item _____

Quantity _____

CSI Section 11400

Approval _____

Date _____

eikon® e2s

Model

Merrychef eikon® e2s

"Trend" Exterior



"Classic" Exterior



Standard Features

- Accelerated Cooking Technology® combines three heat technologies:
  - Tuned Impingement
  - Microwave
  - Convection
- Ventless cooking capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12" cavity in a 14" width footprint
- Cool to touch exterior
- Very easy to clean seam welded cavity with large rounded edges
- Convection fan setting, 10–100% in 1% increments
- Quiet operation
- easyToUCH®, icon driven touchscreen controls
- Easy access front mounted air filter
- USB memory stick data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Stainless Steel construction
- Accessory storage on top of the oven
- Fits on a 600mm (23.6") worktop

Options

- "Trend" exterior:
  - Colour-coded exterior on stainless steel
  - Soft edge front design
  - Rail surrounding accessory storage on top of the oven

Accessories

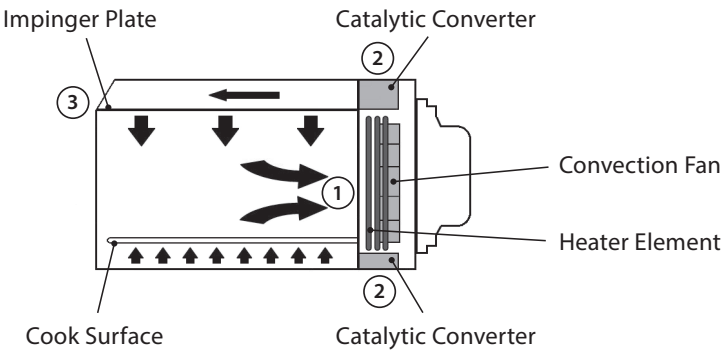
- Flat cook plate
- Two cook plate liners
- Griddle cook plate
- Solid base baskets: full, half and quarter sizes available in black and green
- Guarded hand paddle with supporting side walls
- Cool down pan
- Merchandising panel
- Adaptor for connecting two e2s units (Standard Power versions only)
- Other accessories by request

Specifications

The eikon e2s is a premium small footprint high speed oven that is ideal for cafes, bistros, kiosks, snack bars or any other establishment where space is limited.

The eikon e2s is the ideal way to cook, reheat, toast and bake a wide array of food items such as panini, toasted sandwiches, pizzas and wraps.

Two standard power eikon e2s units can be connected together using an adapter (sold separately) to double your cooking capacity running off one 30/32A supply.



HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, everytime.

NSF/ANSI 4

CE

Manitowoc Foodservice UK Limited,
Ashbourne House, The Guildway,
Old Portsmouth Road,
Guildford, GU3 1LR, United Kingdom

Tel: +44(0)1483 464900
Fax: +44(0)1483 464905

www.manitowocfoodservice.com
www.merrychef.com

Manitowoc

Merrychef

eikon® e2s

INCLUDED ACCESSORIES

- Flat cook plate
- Guarded hand paddle with supporting side walls
- Solid base basket, full size
- Cool down pan
- Two cook plate liners

CONSTRUCTION

- Stainless steel cavity and casework

CONTROL SYSTEM

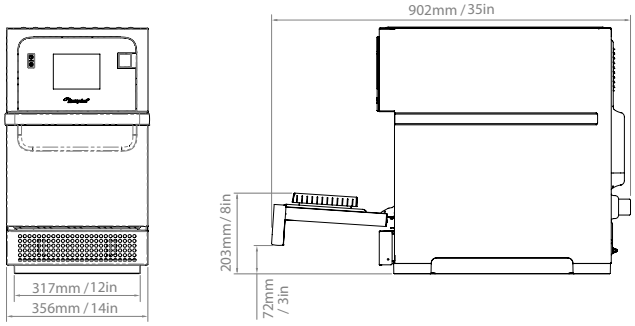
- Colour touchscreen, icon driven
- Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage
- USB memory stick data transfer

MICROWAVE POWER

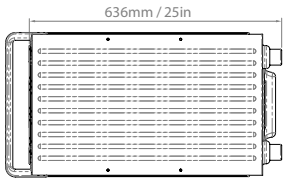
- Distribution system, rotating active antennae
- Microwave settings, off or 5–100% in 1% increments

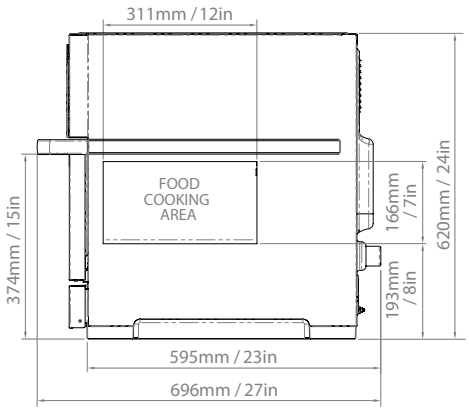
CONVECTED HEAT

- Temperature settings OFF and from 100°C to 275°C / 212°F to 527°F in 1°C steps
- Distribution system, tuned impingement



Dimensional drawings apply to "Classic" exterior





DIMENSIONS

MODEL	OVERALL SIZE MM			WEIGHT
	HEIGHT	WIDTH	DEPTH	
e2s High Power "Classic" exterior	620 mm (24.4")	356 mm (14.0")	595 mm (23.4")	NET 61 kg (134 lbs) GROSS 70.4 kg (155 lbs)
e2s Standard Power "Trend" exterior	644 mm (25.4")	356 mm (14.0")	595 mm (23.4")	NET 51.7 kg (114 lbs) GROSS 61.1 kg (135 lbs)

POWER REQUIREMENTS & OUTPUT

STANDARD POWER VERSION

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
UK	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	13 A	2990 W	1000 W	2200 W	1000 W** + 900 W
EU	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	16 A	3680 W	1000 W	2200 W	1000 W** + 1300 W
SA, BR	1N~ 220 V 60 Hz	Single Phase	L + N + E	13 A	2860 W	1000 W	2200 W	1000 W** + 900 W

HIGH POWER VERSION

ELECTRICAL SUPPLY						POWER OUTPUT (APPROX.)		
Country / Region (examples)	Voltage	Arrangement	Connections Used	Plug Current Rating per Phase*	Max. Power Input	Microwave** (IEC 705) 100%	Convected Heat	Combination Mode
EU, UK	1N~ 220-230 V 50 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W** + 2200 W
EU, UK	2N~ 380-400 V 50 Hz	Twin Phase	L1 + L2 + N + E	16 A / 32 A	2500 W + 3300 W	2000 W	2200 W	2000 W** + 2200 W
JP	2~ 200 V 50/60 Hz	Two Pole	2P + GND	32 A	6000 W	2000 W	2000 W	2000 W** + 2000 W
SA, BR	1N~ 220 V 60 Hz	Single Phase	L + N + E	32 A	6000 W	2000 W	2200 W	2000 W** + 2200 W

* This is not consumption. ** This is approx. microwave power output.

For further information on Merrychef® products and services or advice on which machine suits you best please contact the Sales Office. Tel: +44 (0)1483 464901

ASSOCIATE OF CEDA

Part Number 3223934 issue 1 ENG-GBR 09/15. © 2015 Manitowoc Foodservice UK Ltd. We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Manitowoc Foodservice UK Limited,
Ashbourne House, The Guildway,
Old Portsmouth Road,
Guildford, GU3 1LR, United Kingdom

Tel: +44(0)1483 464900
Fax: +44(0)1483 464905

www.manitowocfoodservice.com
www.merrychef.com

Manitowoc

The MAJESTIC FT

The MAJESTIC FT is perfect for the busy cafe environment. Fitted with robust cast iron plates for perfectly even cooking the upper plate is self balanced and the pressure spring is fully adjustable so you can adapt the cooking to the food and to help prevent food being crushed by the weight of the top plate. The grill has robust armoured heating elements for perfect heat distribution and is great for cooking steaks hamburgers fish Panini's wraps etc.

Features independent controls for each side; 15 minute timer; 300'C thermostat; power on light.



model shown is MAJESTIC LISSE

Weight	**34kg**
Dimensions (mm)	**600 x 385 x 220**
Plate Configuration	**Flat Top and Flat Bottom**
Power	**2 x 2KW**
Cooking Surface (mm)	**535 x 240**
Temp C (min)	**50**
Temp C (max)	**320**

POLAR
REFRIGERATION

Cabinet Refrigerators/ Freezers

Instruction manual





(NL) **Koelkasten/ vrieskasten** 10
Handleiding

(FR) **Armoires réfrigérantes/ congélateurs** 18
Mode d'emploi

(DE) **Koelkast/Vriezer** 26
Bedienungsanleitung

(IT) **Armadi frigoriferi/ congelatori** 34
Manuale di istruzioni

(ES) **Frigoríficos / Congeladores de cabina** 42
Manual de instrucciones

(PT) **Frigoríficos/congeladores** 50
Manual de instruções

Model • Modèle • Modell • Modello • Modelo • Malli:

G590/G591/G592/G593/G594/G595/U632/U633/U634/U635/CC663/CD616/ GD879/GD880/CW193/CW194/CW195/CW196/CW197/CW198

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - BS EN Codes of Practice
  - Fire Precautions
  - IEE Wiring Regulations
  - Building Regulations
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT use the appliance outside.
- DO NOT use this appliance to store medical supplies.
- DO NOT use electrical appliances inside the appliance (e.g. heaters, ice cream makers etc.)
- DO NOT stand or support yourself on the base, drawers or doors.
- DO NOT allow oil or fat to come into contact with the plastic components or door seal. Clean immediately if contact occurs.
- Bottles that contain a high percentage of alcohol must be sealed and placed vertically in the refrigerator.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 2 2017/6/12 13:33

- If the power cord is damaged, it must be replaced by a POLAR agent or a recommended qualified technician in order to avoid a hazard.
- Polar recommend that this appliance is PAT tested on an annual basis to ensure the product remains safe.



Caution Risk of Fire

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.



Warning: Keep all ventilation openings clear of obstruction. Unit should not be boxed in without adequate ventilation.

- **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **Warning:** Do not damage the refrigerant circuit.
- **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are the type recommended by the manufacturer.

Product Description

G590 - 440 litre Single Door Stainless Steel Refrigerator
G591 - 440 litre Single Door Stainless Steel Freezer
G592 - 600 litre Single Door Stainless Steel Refrigerator
G593 - 600 litre Single Door Stainless Steel Freezer
G594 - 1200 litre Double Door Stainless Steel Refrigerator
G595 - 1200 litre Double Door Stainless Steel Freezer
U632 - 650 litre Single Door Refrigerator
U633 - 650 litre Single Door Freezer
U634 - 1300 litre Double Door Refrigerator
U635 - 1300 litre Double Door Freezer
CC663 - 1200 litre Double Door White Refrigerator
CD616 - 1200 litre Double Door White Freezer
GD879 - 960 litre Double Door Stainless Steel Refrigerator
GD880 - 960 litre Double Door Stainless Steel Freezer
CW193 - 600 litre Single Stable Door Stainless Steel Refrigerator
CW194 - 600 litre Single Stable Door Stainless Steel Freezer
CW195 - 1200 litre Double Stable Door Stainless Steel Refrigerator
CW196 - 1200 litre Double Stable Door Stainless Steel Freezer
CW197 - 600 litre Single Glass Door Upright Refrigerator
CW198 - 1200 litre Double Glass Door Upright Freezer

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 3 2017/6/12 13:33

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your POLAR product.

Pack Contents

The following is included:

- POLAR Refrigerator or Freezer
- Keys x 2
- Shelf guides x 6 (Single) / x 12 (Double)
- Floor guards (1 per door) (G590-595/CC663/CD616/GD879/GD880/CW193-198 Only)
- Shelves x 3 (Single) / x 6 (Double)
- Waste water tray (G592/G593/G594/G595/CC663/CD616/GD879/GD880/CW193-198 only)
- Instruction manual

POLAR prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your POLAR dealer immediately.

Installation

Note: If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation. If in doubt allow to stand.

1. Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
2. Maintain a distance of 20cm (7 inches) between the unit and walls or other objects for ventilation. **NEVER LOCATE NEXT TO OR NEAR A HEAT SOURCE.**

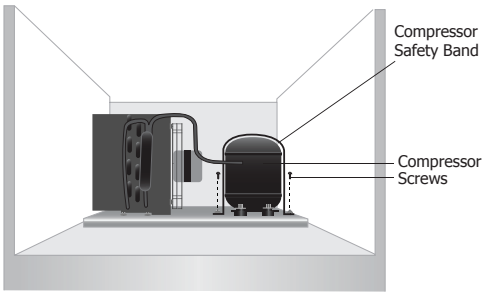
Note: Before using the appliance for the first time, clean the shelves and interior with soapy water.

3. Set the brakes on the castors to keep the appliance in position
   OR
   Level the appliance by adjusting the screw feet.

Removing the Compressor Safety Band

(G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198 only)

- The compressor is located on the top of the appliance, and sits on rubber washers. Under normal operating conditions the compressor is allowed to vibrate.
- To avoid damage through excessive motion during transit, a stainless steel safety band is placed over the compressor and screwed into the top of the appliance.
- This safety band and the two screws fixing it to the appliance must be removed before the appliance is turned on.



Lock/Unlock the Doors

A lock is fitted to the doors to ensure foodstuffs are kept secure within your POLAR appliance.

Use the keys provided to lock/unlock the doors.

Fitting the Waste Water Tray

(G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198 only)

The waste water tray comes ready to fit to the underside of the appliance.

Slide the tray into the runners situated under the appliance.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 4 2017/6/12 13:33

Fitting the Shelves & Floor Guards

1. Place one set of shelf guides on either side of the cabinet at the desired height.
2. Slide the shelf into place.
3. Repeat for the remaining shelves.
4. Place the floor guards on the floor of the cabinet, ensuring the flat side is clear of the floor.

Note: This is vital for ensuring correct drainage of condensation.

Operation

Storing Food

To get the best results from your POLAR appliance, follow these instructions:

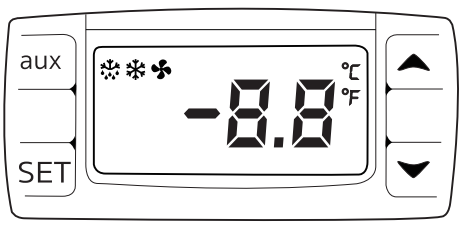
- Only store foodstuffs in the appliance when it has reached the correct operating temperature.
- Do not place uncovered hot food or liquid inside the appliance.
- Wrap or cover food where possible.
- Do not obstruct the fans inside the appliance.
- Avoid opening the doors for prolonged periods of time.

Turn On

1. Ensure the power switch is set to [**O**] and turn on at the socket.
2. Switch on the Power [**I**]. The current temperature within the appliance is displayed.

Control Panel

To unlock / Lock the keyboard press ▲ and ▼ together for 3 seconds. Display will flash PON (unlocked) / POF (locked).



Set the Operating Temperature

1. Press the **SET** button. The display will flash.
2. Press the ▲ or ▼ buttons to display the required temperature.
3. Press the **SET** button to store the temperature.

Manual Defrost

Press and hold the defrost button "**aux**" for 2 seconds to begin a manual defrost. The defrost light illuminates.

Cleaning, Care & Maintenance

Defrost appliance at least every 3 months, more often if required.

Switch off and disconnect from the power supply before cleaning.

- Clean the interior of the appliance as often as possible.
- Do not use abrasive cleaning agents. These can leave harmful residues.
- Clean the door seal with warm soapy water.
- Always wipe dry after cleaning.
- Do not allow water used in cleaning to run through the drain hole into the evaporation pan.
- Take care when cleaning the rear of the appliance. Sharp edges can cut.
- A POLAR agent or qualified technician must carry out repairs if required.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 5 2017/6/12 13:33

Stainless Steel Care

To maintain the stainless steel exterior of your Polar item, please consider the following information:

Never:
- Use abrasive Scourers or scrubbing pads, etc.
- Use Chlorinated or acidic detergents
- Allow anything e.g. food, dirt, cleaning chemicals to remain on the surface for longer than necessary, clean them off right away.
- Allow the surface to remain wet.

Do:
- Clean often.
- Use soft Cloths or plastic Scourers.
- Rub with the grain of the metal, rather than across it.
- Use detergents and polish designed for cleaning Stainless Steel.
- Ensure that the cleaning products are washed off fully and that the steel is left dry.

Routine Maintenance

Cleaning the Condenser

- The condenser is part of the refrigeration system. The condenser requires monthly cleaning.
- Always disconnect power supply before carrying out Routine Maintenance.
- Failure to clean the condenser will reduce the performance and life of your Polar unit and may invalidate your warranty.

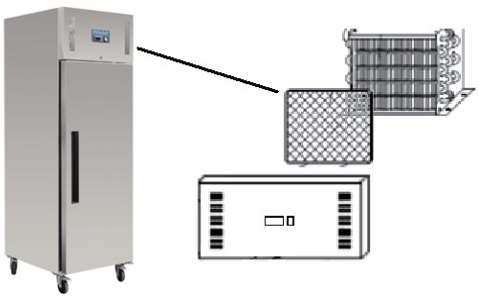
Upright Cabinets - G590, G591, GD879, GD880

The condenser is located below the refrigeration cabinet. These models have a removable filter which can be cleaned with a vacuum cleaner.



Upright Cabinets - G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

The condenser is located above the refrigeration cabinet. These models have a removable filter which can be cleaned with a vacuum cleaner.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 6 2017/6/12 13:33

Troubleshooting

If your POLAR appliance develops a fault, please check the following table before making a call to the Helpline or your POLAR dealer.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call POLAR agent or qualified Technician
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	Internal wiring fault	Call POLAR agent or qualified Technician
The appliance turns on, but the temperature is too high/low	Too much ice on the evaporator	Defrost the appliance
	Condenser blocked with dust	Clean the Condenser
	Doors are not shut properly	Check doors are shut and seals are not damaged
	Appliance is located near a heat source or air flow to the condenser is being interrupted	Move the refrigerator to a more suitable location
	Ambient temperature is too high	Increase ventilation or move appliance to a cooler position
	Unsuitable foodstuffs are being stored in the appliance	Remove any excessive hot foodstuffs or blockages to the fan
	Appliance is overloaded	Reduce the amount of food stored in the appliance
The appliance is leaking water	The appliance is not properly levelled	Adjust the screw feet to level the appliance (if applicable)
	The discharge outlet is blocked	Clear the discharge outlet
	Movement of water to the drain is obstructed	Clear the floor of the appliance (if applicable)
	The water container is damaged	Call POLAR agent or qualified Technician
	The drip tray is overflowing	Empty the drip tray (if applicable)
The appliance is unusually loud	The safety band has not been removed	Remove the safety band
	Loose nut/screw	Check and tighten all nuts and screws
	The appliance has not been installed in a level or stable position	Check installation position and change if necessary

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 7 2017/6/12 13:33

Technical Specifications

Model	Voltage	Power	Current	Temperature Range	Net usable capacity (litres)	Gross Volume (litres)	Refriger-ant	Dimensions H x W x D mm	Weight (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 8 2017/6/12 13:33

Electrical Wiring

POLAR appliances are supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard.

The plug is to be connected to a suitable mains socket.

POLAR appliances are wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Disposal

EU regulations require refrigeration product to be disposed of by specialist companies who remove or recycle all gasses, metal and plastic components.

Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally.

Alternatively call the POLAR helpline for details of national disposal companies within the EU.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



POLAR parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

POLAR products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of POLAR.

Every effort is made to ensure all details are correct at the time of going to press, however, POLAR reserve the right to change specifications without notice.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 9 2017/6/12 13:33

Veiligheidstips

- Plaatsen op een vlakke en stabiele ondergrond.
- De installatie en eventuele reparaties zijn door een servicetechnicus/vaktechnicus uit te voeren. Verwijder geen componenten of servicepanelen van dit product.
- Raadpleeg en volg de plaatselijke en nationale regelgeving op m.b.t. tot het volgende:
  - Wetgeving van gezondheid en veiligheid op de werkplaats
  - Werkregels
  - Brandpreventie
  - IEE bekabelingsnormen
  - Bouwverordeningen
- Dit product NIET reinigen met spuit-/drukreinigers.
- Dit product NIET gebruiken voor de berging van medische producten.
- In dit product GEEN elektrische apparaten gebruiken (zoals bijv. verwarmers, ijsmakers, etc.)
- NIET op de kastbasis, lades en deuren staan of als ondersteuning gebruiken.
- Laat NIET toe dat olie of vet in contact komt met plastic componenten of deurafdichtingen. Onmiddellijk reinigen indien dit wel gebeurt.
- Uitsluitend geschikt voor gebruik binnenshuis.
- Flessen met en hoog alcoholpercentage moet goed worden gesloten en verticaal in de koelkast worden bewaard.
- Dit product altijd in een verticale positie vervoeren, opbergen en gebruiken. Het product aan de kastbasis vervoeren.
- Alvorens dit product te reinigen dient men altijd de stroomvoorziening uit te schakelen.
- Laat verpakkingsmateriaal niet binnen handbereik van kinderen. Verpakkingsmateriaal in overeenstemming met de regelgeving van de plaatselijke overheden als afval laten verwerken.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 10 2017/6/12 13:33

- Indien de stroomkabel beschadigd raakt, dient men deze door een POLAR technicus of een aanbevolen vaktechnicus te laten vervangen om gevaarlijke situaties te verhinderen.
- Polar beveelt aan dat dit apparaat jaarlijks PAT getest wordt om ervoor te zorgen het product veilig blijft.



Voorzichtig Risico van Fire

- Heeft explosieve stoffen zoals spuitbussen niet slaan met een brandbaar drijfgas in dit apparaat.



Waarschuwing: Hou alle ventilatieopeningen vrij van obstakels. De eenheid mag niet ingesloten worden zonder geschikte ventilatie.

- **Waarschuwing:** mechanische apparaten of andere middelen niet gebruiken om het ontdooien te versnellen, met uitzondering van de fabrikant aanbevolen die door.
- **Waarschuwing:** het koelcircuit niet beschadigen.
- **Waarschuwing:** Gebruik geen elektrische apparaten binnen het voedsel opbergvakken van het apparaat, tenzij ze het type aanbevolen door de fabrikant.

Productbeschrijving

G590 - 440 liter Eén deurs RVS koelkast
G591 - 440 liter Eén deurs RVS vrieskast
G592 -600 liter Eén deurs RVS koelkast
G593 -600 liter Eén deurs RVS vrieskast
G594 -1200 liter Tweedeurs RVS koelkast
G595 -1200 liter Tweedeurs RVS vrieskast
U632 - 650 liter Eén deurs koelkast
U633 - 650 liter Eén deurs vrieskast
U634 - 1300 liter Tweedeurs koelkast
U635 - 1300 liter Tweedeurs vrieskast
CC663 - 1200 liter Tweedeurs
CD616 - 1200 liter Tweedeurs vrieskast
GD879 - 960 liter Tweedeurs koelkast
GD880 - 960 liter Tweedeurs vrieskast
CW193 - 600 liter Eén deurs RVS koelkast
CW194 - 600 liter Eén deurs RVS vrieskast
CW195 - 1200 liter Tweedeurs RVS koelkast
CW196 - 1200 liter Tweedeurs RVS vrieskast
CW197 - 600 liter Koelkast met één glasdeur
CW198 - 1200 liter Koelkast met twee glasdeurer

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 11 2017/6/12 13:33

Inleiding

Neem de tijd en lees deze handleiding aandachtig door. Een correct gebruik en onderhoud van deze machine waarborgt de beste prestatie van uw POLAR product.

Verpakkingsinhoud

De verpakking bevat het volgende:

- POLAR Koelkast of Vrieskast
- Sleutels x 2
- Ladegeleiders x 6 (enkele) / x 12 (dubbele)
- Vloerplint (1 per deur) (uitsluitend bij de modellen G590-595/CC663/CD616/GD879/GD880/CW193-198)
- Lades x 3 (enkele)/ x 6 (dubbele)
- Afvoerwaterbak (uitsluitend bij de modellen G592/G593/G594/G595/CC663/CD616/CW193-198)
- Handleiding

POLAR is trots op de haar productkwaliteit en dienstverlening en controleer de inhoud van de verpakkingen, tijdens de verpakkingsfase, op functionaliteit en schade.

Mocht u product door transport zijn beschadigd, neem dan onmiddellijk contact op met uw POLAR dealer.

Installatie

Opmerking: indien het apparaat niet in een rechtopstaande positie is opgeslagen of vervoerd, dient men het product 12 uur vóór gebruik in de rechtopstaande positie te plaatsen. Bij twijfel dient men het product in een rechtopstaande positie te plaatsen.

1. Haal het product uit de verpakking. Zorg ervoor dat u de beschermingsfolie en -lagen van alle oppervlakken heeft verwijderd.
2. Voor een adequate ventilatie dient men een afstand van 20cm aan te houden tussen dit product of muren en andere objecten. **NOOIT PLAATSEN NAAST OF DICHTBIJ EEN HITTEBRON.**

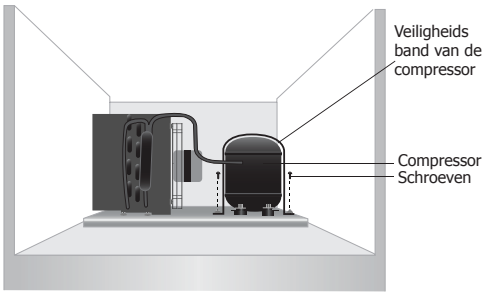
Opmerking: Voor het eerste gebruik van dit product dient u de lades en de binnenzijde met zeepwater te reinigen.

3. Zet de remmen van de wieltjes om het product op zij plaats vast te zetten OF nivelleer het product door de verstelbare poten aan te passen.

Veiligheidsband van de compressor verwijderen

(uitsluitend voor de G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198 modellen)

- De compressor bevindt zich in het bovendeel van het product en steunt op rubberen onderlegplaatjes. Onder normale werkomstandigheden is het trillen van de compressor normaal.
- Om beschadiging tijdens teveel bewegingen tijdens transport te voorkomen, is ereen veiligheidsband om de compressor geplaatst en vastgeschroefd in het bovendeel van het product.
- Men dient de veiligheidsband en de bijbehorende twee bevestigingsschroeven te verwijderen alvorens het product aan te zetten.



Vergrendelen/ontgrendelen van deuren

De deuren zijn voorzien van een slot om de levensmiddelen veilig te bewaren in uw POLAR product. Gebruikt de meegeleverde sleutels om de deuren te vergrendelen/ontgrendelen.

Het plaatsen van de afvoerwaterlade

(uitsluitend voor de G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198 modellen)

De afvoerwaterlade is klaar voor plaatsing in het onderdeel van het product.

Schuif de lade op de geleiders aan de onderzijde van het product.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 12 2017/6/12 13:33

Het plaatsen van de lades & vloerplinten

1. Plaats één set van de ladegeleiders aan beide zijden van de kast en op de gewenste hoogte.
2. Schuif de lade op zij plaats.
3. Herhaal deze handeling voor de overige lades.
4. Plaats de vloerplinten aan de onderkant van de kast en zorg dat het vlakke deel niet in contact is met de vloer.

Opmerking: dit is uiterst belangrijk zodat een correcte afvoer van condenswater wordt gewaarborgd.

Bediening

Opslag van levensmiddelen

Volg de volgende aanwijzingen voor de beste resultaten met uw POLAR product:

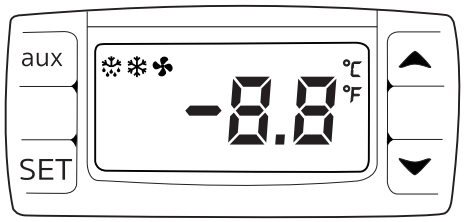
- Bewaar uitsluitend levensmiddelen in het product wanneer het product de juiste gebruikstemperatuur heeft gereikt.
- Plaats geen open warme levensmiddelen of vloeistof in het product.
- Voedsel bedekken en inwikkelen wanneer mogelijk.
- Niet de interne ventilatoren in het product blokkeren.
- Laat de deuren niet al te lang openstaan.

Inschakelen

1. Controleer of stroomschakelaar in de positie [**O**] staat en de steker in het stopcontact zit.
2. Zet de Power (Stroom) [**I**] aan. De actuele interne temperatuur van het product wordt weergegeven.

Bedieningspaneel

Te ontgrendelen / vergrendelen van het toetsenbord drukt ▲ en ▼ samen gedurende 3 seconden. Knippert PON (Unlocked) / POF (gesloten).



Werktemperatuur instellen

1. Druk op de **SET** knop. Het display knippert.
2. Druk op de ▲ of ▼ knoppen om de vereiste temperatuur weer te geven.
3. Druk op de **SET** knop om de temperatuurwaarde op te slaan.

Handmatig ontdooien

De knop "**aux**" indrukken en gedurende 2 seconden ingedrukt houden om ontdooiing te starten. Het ontdooiingslampje gaat aan.

Reiniging, zorg & onderhoud

Ontdooien apparaten ten minste om de 3 maanden, vaker indien nodig.

Alvorens het apparaat te reinigen dient men de stroomvoorziening uit te schakelen.

- Reinig zo vaak mogelijk de binnenkant van het product.
- Gebruik géén schurende reinigingsmiddelen. Dergelijke middelen kunnen schadelijke resten achterlaten.
- Reinig de deurdichting met warm zeepwater.
- Na reiniging altijd droogmaken.
- Het voor reiniging gebruikte water mag niet door het afvoergat naar de verdampingspan stromen.
- Ga voorzichtig te werk bij het reinigen van de achterzijde van het product. Scherpe randen kunnen snijwonden veroorzaken.
- Eventuele reparaties moeten door een POLAR technicus of een vaktechnicus worden uitgevoerd.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 13 2017/6/12 13:33

NL

Verzorging van roestvrij staal

De volgende informatie betreft het onderhoud van de roestvrijstalen buitenkant van het Polar product.

Nooit:
- schurende blokjes of sponsjes etc. gebruiken;
- reinigingsmiddelen met chloor of zuur gebruiken;
- toelaten dat voedsel, vuil, chemische reinigingsmiddelen enz. langer dan nodig op het oppervlak achterblijven - verwijder ze onmiddellijk;
- toelaten dat het oppervlak nat blijft.

Wel:
- vaak schoonmaken;
- zachte doeken en plastic sponsjes gebruiken;
- met de draad van het metaal mee wrijven, in plaats van tegen de draad in;
- reinigings- en poetsmiddelen gebruiken die speciaal voor roestvrij staal zijn bedoeld;
- ervoor zorgen dat de reinigingsproducten volledig worden afgespoeld en dat het staal droog achter blijft.

Routine-onderhoud

Reiniging van condensor

- De condensor maakt deel uit van het koelsysteem. De condensor moet maandelijks worden schoongemaakt.
- Haal altijd eerst de stekker uit het stopcontact voordat routine-onderhoud wordt uitgevoerd.
- Als de condensor niet wordt schoongemaakt, heeft dit een nadelige invloed op de prestaties en het leven van de Polar machine en kan de garantie ongeldig worden.

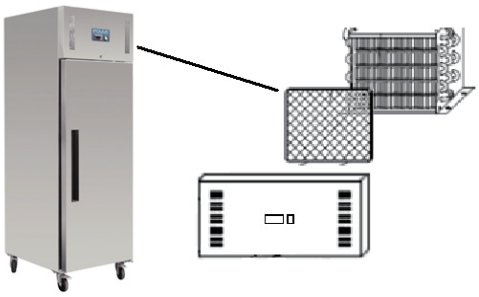
Rechtopstaande kasten G590, G591, GD879, GD880

De condensor zit onder de koelkast. Deze modellen hebben een uitneembaar filter dat met een stofzuiger kan worden schoongemaakt.



Rechtopstaande kasten G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

De condensor zit boven de koelkast. Deze modellen hebben een uitneembaar filter dat met een stofzuiger kan worden schoongemaakt.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 14 2017/6/12 13:33

Oplossen van problemen

Indien er een storing van uw POLAR product optreedt, dient u de onderstaande tabel te raadplegen alvorens contact op te nemen met uw POLAR dealer of de Hulplijn te bellen.

Probleem	Mogelijke oorzaak	Handeling
Het apparaat werkt niet	Het apparaat staat uit	Controleer of de stroomkabel van het apparaat is aangesloten en of het apparaat is ingeschakeld
	Steker en kabel zijn beschadigd	Laat een POLAR technicus of een vaktechnicus komen
	De zekering in de steker is gesprongen	Vervang de zekering in de steker
	Stroomvoorziening	Controleer de stroomvoorziening
	Storing interne bedrading	Laat een POLAR technicus of een vaktechnicus komen
Het product staat aan maar de temperatuur is te hoog/laag	Teveel ijs in de verdamper	Ontdooi het product
	Condensor wordt geblokkeerd door stof	Reinig de condensor
	Deuren niet goed gesloten	Controleren of de deuren goed dicht en of afdichtingen niet beschadigd zijn
	Het product bevindt zich in de nabijheid van een warmtebron of de luchtstroom naar de condensor wordt onderbroken	Verplaats de koelkast naar een geschiktere locatie
	Omgevingstemperatuur is te hoog	Verbeter de ventilatie of verplaats het product naar een koelere locatie
	Ongeschikte levensmiddelen worden in het product bewaard	Verwijder alle overbodige warme levensmiddelen of deblokkeer de ventilator
	Het product wordt overbelast	Verminder de hoeveelheid opgeslagen voedsel in het product
Het product lekt water	Het product staat niet recht	Pas de verstelbare poten aan om het product te nivelleren (indien nodig)
	De afvoeropening wordt geblokkeerd	Maak de afvoeropening vrij van obstakels
	De waterstroom naar de afvoer wordt geblokkeerd	Maak de vloer vrij van obstakels (indien nodig)
	De waterbak is beschadigd	Laat een POLAR technicus of een vaktechnicus komen
	De druppellade stroomt over	Leeg de druppellade (indien nodig)
Het product maakt ongebruikelijk veel lawaai	U heeft de veiligheidsband niet verwijderd	Verwijder de veiligheidsband
	Moer/schroef los	Alle moeren en schroeven controleren en aantrekken
	Het product is niet op een effen of stabiele ondergrond geplaatst	Installatielocatie controleren en indien nodig veranderen

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 15 2017/6/12 13:33

Technische specificaties

Model	Voltage	Vermo-gen	Stroom	Tempera-tuur-bereik	Net bruikbare capaciteit (liters)	Bruto volume (liters)	Koel-middel	Afmetingen h x b x d mm	Gewicht (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 16 2017/6/12 13:33

Elektrische bedrading

Men dient de steker op een geschikt stopcontact aan te sluiten.

De bedrading van dit apparaat is als volgt:

- Stroomkabel (bruin) naar de aansluitklem gemarkeerd met L
- Neutraalkabel (blauw) naar de aansluitklem gemarkeerd met N
- Aardekabel (groen/geel) naar de aansluitklem gemarkeerd met E



Dit apparaat moet worden geaard.

Bij twijfels raadpleeg een vakkundige elektricien.

De elektrische isolatiepunten mogen niet worden geblokkeerd. In geval van een nooduitschakeling moeten de isolatiepunten direct toegankelijk zijn.

Afvalverwerking

De EU-richtlijnen vereisen dat koelproducten door gespecialiseerde bedrijven wordt verwerkt die gassen, metalen en plastic componenten verwijderen of recyclen.

Raadpleeg uw plaatselijke afvalverwerkingsbedrijf voor informatie over de afvalverwerking van uw apparaat. De plaatselijke overheden zijn niet verplicht om koelingsproducten van bedrijven als afval te verwerken maar kunnen uw informeren waar u het apparaat kunt afgeven.

U kunt ook de POLAR helplijn bellen voor informatie over landelijke afvalverwerkingsbedrijven in de EU.

Productconformiteit

Het WEEE-logo op dit product of bijbehorende documentatie geeft aan dat het product niet onder huisvuil valt en als zodanig ook niet mag worden verwerkt. Ter preventie van mogelijke gevaren voor de gezondheid van personen en/of voor het milieu, dient men dit product in overeenstemming met het voorgeschreven en milieuveilige recyclingproces als afval te verwerken. Raadpleeg uw productleverancier of uw plaatselijk afvalverwerkingsbedrijf voor meer informatie over de juiste afvalverwerking van dit product.



De onderdelen van POLAR producten hebben strenge producttesten ondergaan om te voldoen aan wettelijke regels en specificaties die door internationale, onafhankelijke en landelijke overheden worden voorgeschreven.



POLAR producten zijn goedgekeurd en voorzien van het volgende symbool:

Alle rechten voorbehouden. Het is verboden om deze handleiding, hetzij volledig of gedeeltelijk, elektronisch of mechanisch te reproduceren, kopiëren, op opslagmedia op te slaan of op enigerlei wijze over te dragen, zonder voorafgaande goedkeuring van POLAR.

Wij hebben er alles aan gedaan om er zeker van te zijn dat op publicatiedatum van de handleiding alle details correct zijn, desondanks, behoudt POLAR het recht voor om specificaties zonder aankondiging te wijzigen.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 17 2017/6/12 13:33

Conseils de sécurité

- Placez l'appareil sur une surface plane, stable.
- L'installation et les éventuelles réparations doivent être confiées à un dépanneur / technicien qualifié. Ne retirez aucun composant ou cache de ce produit.
- Consultez les normes locales et nationales pour vous conformer aux :
  - lois sur l'hygiène et la sécurité au travail ;
  - codes de bonnes pratiques BS EN ;
  - précautions contre le risque d'incendie ;
  - réglementations sur les branchements électriques IEE ;
  - règlements sur la construction.
- NE PAS nettoyer cet appareil avec un nettoyeur à jet / à pression.
- NE PAS se servir de cet appareil pour stocker des médicaments.
- NE PAS utiliser d'appareils électriques à l'intérieur de l'appareil (ex. chauffages, sorbetières, etc.)
- NE PAS se tenir debout sur le châssis, les tiroirs ou les portes ou s'y accouder.
- NE PAS éclabousser les composants en plastique ou les joints de porte d'huile ou de matières grasses. En cas d'éclaboussure, nettoyez immédiatement la surface touchée.
- Cet appareil est réservé exclusivement à une utilisation à l'intérieur.
- Les bouteilles qui contiennent un haut pourcentage d'alcool doivent être bouchonnées et rangées à la verticale dans le réfrigérateur.
- Veillez à toujours transporter, stocker et manipuler l'appareil à la verticale et à le déplacer en tenant la base du châssis.
- N'oubliez jamais d'éteindre et de débrancher l'appareil avant de procéder à son ettoyage.
- Gardez les emballages hors de portée des enfants. Débarrassez-vous des emballages onformément aux règlements des autorités locales.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 18 2017/6/12 13:33

- Un cordon d'alimentation endommagé doit être remplacé par un agent POLAR ou un technicien qualifié recommandé, pour éviter tout danger.
- Polar recommande que cet appareil soit testé chaque année pour s'assurer que le produit demeure sécuritaire.



Attention Risque d' incendie

- Ne stockez pas de substances explosives telles que les aérosols avec un propulseur inflammable dans cet appareil.



Attention : Évitez de bloquer toutes les ouvertires d'aération. L'unité ne doit pas être mise dans un box dans aération adéquate.

- **Attention :** Ne pas utiliser de dispositifs mécaniques ou autres moyens pour accélérer le processus de dégivrage, autre que le fabricant recommandé Ceux par.
- **Attention :** Ne pas endommager le circuit frigorifique.
- **Attention :** Ne pas utiliser d'appareils électriques à l'intérieur des compartiments de stockage des aliments de l'appareil, à moins qu'ils soient du type recommandé par le fabricant.

Description du produit

G590 - Réfrigérateur inox 440 litres, une porte
G591 - Congélateur inox 440 litres, une porte
G592 - Réfrigérateur inox 600 litres, une porte
G593 - Congélateur inox 600 litres, une porte
G594 - Réfrigérateur inox 1200 litres, deux portes
G595 - Congélateur inox 1200 litres, deux portes
U632 - Réfrigérateur 650 litres, une porte
U633 - Congélateur 650 litres, une porte
U634 - Réfrigérateur inox 1300 litres, deux portes
U635 - Congélateur 1300 litres, deux portes
CC663 - Réfrigérateur 1200 litres, deux portes, blanc
CD616 - Congélateur 1200 litres, deux portes, blanc
GD879 - Réfrigérateur inox 960 litres, deux portes
GD880 - Congélateur 960 litres, deux portes
CW193- Réfrigérateur inox 600 litres, une porte
CW194 - Congélateur inox 600 litres, une porte
CW195 - Réfrigérateur inox 1200 litres, deux portes
CW196 - Congélateur inox 1200 litres, deux portes
CW197 - Réfrigérateur inox 600 litres, une porte en verre
CW198 - Réfrigérateur inox 1200 litres, deux portes en verre

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 19 2017/6/12 13:33

Introduction

Nous vous invitons à consacrer quelques instants à la lecture attentive de ce mode d'emploi. L'entretien et l'utilisation appropriés de cette machine vous permettront de tirer le meilleur de votre produit POLAR.

Contenu de l'emballage

Les éléments suivants vous sont fournis de série :

- Réfrigérateur ou congélateur POLAR
- 2 clés
- 6 (simples) / 12 (doubles) supports de clayettes
- Caches de plancher (1 par porte) (G590-595/ CC663/CD616/GD879/GD880/CW193-198 uniquement)
- Trois (simples) / six (doubles) clayettes
- Plateau de récupération des eaux usées (G592/ G593/G594/G595/CC663/CD616/CW193-198 uniquement)
- Mode d'emploi

POLAR attache une grande importance à la qualité et au service et veille à fournir des produits en parfait état opérationnel, parfaitement intacts au moment de l'emballage.
Nous vous prions de contacter votre revendeur POLAR immédiatement si vous constatez un dommage quelconque survenu pendant le transport du produit.

Installation

Remarque : dans les cas où l'appareil a été stocké ou déplacé autrement qu'à la verticale, placez-le en position debout pendant environ 12 heures avant de vous en servir. En cas de doute, laissez l'appareil se reposer.

1. Sortez l'appareil de l'emballage. Veillez à bien retirer toute la pellicule et les revêtements de protection de toutes les surfaces.
2. Veillez à prévoir une distance de 20 cm entre l'appareil est les murs ou autres objets, pour laisser l'air circuler. **ÉVITEZ DE PLACER CET APPAREIL À PROXIMITÉ D'UNE SOURCE DE CHALEUR.**

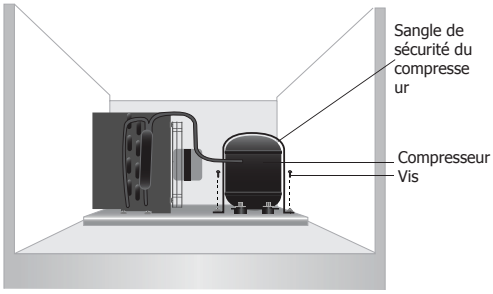
Remarque : Avant de mettre l'appareil en service pour la première fois, nettoyez les clayettes et l'intérieur de l'appareil à l'eau savonneuse.

3. Bloquez les freins des roulettes de l'appareil, pour l'empêcher de bouger OU Mettez l'appareil de niveau en réglant les pieds à vis.

Retrait de la sangle de sécurité du compresseur

(G592/G593/G594/G595/CC663/CD616/ CW193/CW194/CW195/CW196/CW197/CW198 uniquement)

- Posé sur des rondelles en caoutchouc, le compresseur est situé sur le haut de l'appareil. Dans des conditions d'utilisation normales, le compresseur vibre.
- Pour éviter tout risque de détérioration suite à un excès de mouvement pendant le transport, une sangle de sécurité en inox, vissée au-dessus de l'appareil, cale le compresseur.
- Cette sangle de sécurité et les deux vis de fixation qui la relient à l'appareil, doivent être retirées de l'appareil avant sa mise en service.



Verrouillage / déverrouillage des portes

Les portes sont munies d'un verrou qui vous permet d'enfermer les aliments dans votre appareil POLAR. Le verrouillage / déverrouillage de l'appareil s'effectue à l'aide des clés fournies.

Installation du plateau de récupération des eaux usées

(G592/G593/G594/G595/CC663/CD616/ CW193/CW194/CW195/CW196/CW197/CW198 uniquement)

Le plateau de récupération des eaux usées est livré prêt à installer sous l'appareil.

Faites glisser le plateau dans les coulisses situées sous l'appareil.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 20 2017/6/12 13:33

Installation des clayettes et des caches inférieurs

1. Placez une paire de supports de clayettes de part et d'autre de l'armoire, à la hauteur voulue.
2. Introduisez la clayette.
3. Répétez cette opération pour les autres clayettes.
4. Posez les caches inférieurs sur le plancher de l'armoire, en veillant à ce que le côté plat ne touche pas au sol.

Remarque : cette consigne est vitale pour assurer l'écoulement des résidus de condensation.

Fonctionnement

Stockage des aliments

Suivez ces consignes pour profiter au mieux de votre appareil POLAR :

- Ne stockez des aliments dans l'appareil que lorsqu'il a atteint la bonne température de fonctionnement.
- Ne placez aucun aliment ou liquide chaud non couverts à l'intérieur de l'appareil.
- Autant que faire se peut, enveloppez ou couvrez les aliments.
- Veillez à ne pas obstruer les ventilateurs à l'intérieur de l'appareil.
- Evitez de laisser trop longtemps les portes ouvertes.

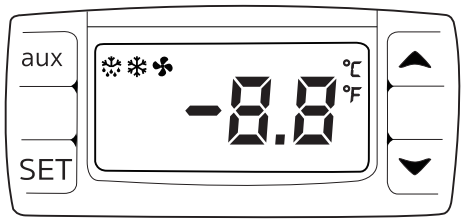
Mise en service

1. Vérifiez que l'interrupteur marche / arrêt est réglé sur [**O**] et allumez la prise.
2. Mettez l'appareil sous tension, position [**I**]. La température à l'intérieur de l'appareil s'affiche.

Panneau de configuration

Pour déverrouiller / verrouiller le clavier, appuyez sur ▲ et ▼ pendant 3 secondes.

L'affichage clignote PON (déverrouillé) / POF (verrouillé).



Réglez la température de fonctionnement

1. Appuyez sur le bouton **SET**. L'affichage clignote.
2. Appuyez sur les boutons ▲ ou ▼ pour afficher la température requise.
3. Appuyez sur le bouton **SET** pour mémoriser la température.

Degivrage manual

Appuyez sur les bouton «**aux**» et maintenez-le enfonce pendant 2 secondes pour demarrer le degivrage automatique. Le voyant de degivrage s'allume.

Nettoyage, entretien et maintenance

Dégivrer les appareils au moins tous les trois mois, plus souvent si nécessaire.

N'oubliez jamais d'éteindre et de débrancher l'appareil avant de procéder à son nettoyage.

- Nettoyez l'intérieur de l'appareil aussi souvent que possible.
- N'utilisez aucun produit de nettoyage abrasif. Ces produits peuvent laisser des résidus nocifs.
- Nettoyez le joint de la porte avec de l'eau savonneuse chaude.
- Veillez à le sécher en l'essuyant après nettoyage.
- Ne laissez pas l'eau de nettoyage s'écouler à travers l'orifice de vidange du bac d'évaporation.
- Soyez prudent quand vous nettoyez l'arrière de l'appareil. Les bords effilés peuvent couper.
- Toute réparation doit être confiée à un agent POLAR ou à un technicien qualifié.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 21 2017/6/12 13:33

Entretien de l'inox

Veuillez lire les informations suivantes sur l'entretien de l'extérieur en inox de votre appareil Polar :

Ne jamais :
- Utiliser de tampons abrasifs, etc.
- Utiliser de détergents chlorés ou acides
- Laisser de saletés, de résidus alimentaires ou de produits chimiques de nettoyage sur la surface pendant de longues périodes. Les nettoyer immédiatement.
- Laisser la surface mouillée

À faire :
- Nettoyer souvent
- Utiliser des chiffons doux et des tampons en plastique
- Frotter dans le sens du grain du métal et non l'inverse
- Utiliser des détergents et produits d'entretien spécialement conçus pour l'inox
- Veiller à bien rincer les produits de nettoyage et à essuyer l'inox.

Entretien courant

Nettoyage du condensateur

- Le condensateur fait partie du système de réfrigération et doit être nettoyé tous les mois.
- Toujours débrancher la source d'alimentation afin de procéder à l'entretien courant.
- Un condensateur sale réduit les performances et la durée de vie de l'appareil Polar et peut annuler la garantie.

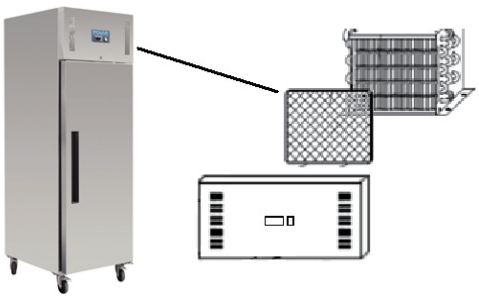
Armoires verticales G590, G591, GD879, GD880

Le condensateur se trouve dans l'armoire de réfrigération. Ces modèles sont équipés d'un filtre amovible qui peut être nettoyé à l'aide d'un aspirateur.



Armoires verticales G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

Le condensateur se trouve au dessus de l'armoire de réfrigération. Ces modèles sont équipés d'un filtre amovible qui peut être nettoyé à l'aide d'un aspirateur.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 22 2017/6/12 13:33

Dépannage

En cas de dysfonctionnement de votre appareil POLAR, vérifiez les données du tableau ci-dessous avant d'appeler notre standard d'assistance ou votre revendeur POLAR.

Dysfonctionnement	Cause probable	Intervention
L'appareil ne fonctionne pas	L'appareil n'est pas allumé	Vérifier que l'appareil est bien branché et allumé
	La prise et le cordon sont endommagés	Appeler un agent POLAR ou un technicien qualifié
	Alimentation	Vérifier l'alimentation
	Problème de branchement interne	Appeler un agent POLAR ou un technicien qualifié
L'appareil s'allume, mais la température est trop haute / basse	Excès de glace sur l'évaporateur	Décongeler l'appareil
	Le condensateur est saturé de poussières	Nettoyer le condenseur
	Les portes sont mal fermées	Vérifier que les portes sont fermées et l'état des joints
	L'appareil est situé près d'une source de chaleur ou l'air ne circule pas librement vers le condensateur	Déplacer le réfrigérateur pour le placer à un endroit mieux adapté
	Température ambiante trop haute	Augmenter la ventilation ou placer l'appareil à un endroit plus frais
	Des aliments inadéquats sont stockés dans l'appareil	Retirer les aliments trop chauds ou les éventuelles obstructions au ventilateur
	L'appareil est surchargé	Réduire la quantité d'aliments stockés dans l'appareil
Fuite d'eau	L'appareil n'est pas de niveau	Régler les pieds à vis pour le mettre de niveau (le cas échéant)
	Evacuation bouchée	Déboucher l'évacuation
	Circuit de vidange bouché	Nettoyer le plancher de l'appareil (le cas échéant)
	Bac à eau endommagé	Appeler un agent POLAR ou un technicien qualifié
	La cuvette de dégivrage déborde	Vider la cuvette de dégivrage (le cas échéant)
L'appareil fait beaucoup de bruit	La sangle de sécurité n'a pas été retirée	Retirer la sangle de sécurité
	Ecrou / vis desserrés	Vérifier et resserrer les écrous et vis
	La surface sur laquelle l'appareil a été posé n'est pas de niveau ou l'appareil n'est pas stable	Vérifier la position d'installation et la changer si nécessaire

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 23 2017/6/12 13:33

Spécifications techniques

Modèle	Tension	Puiss-ance	Courant	Plage de tempéra-ture	Capacité Nette (litres)	Volume brut (litres)	Réfrigérant	Dimensions h x l x p mm	Poids (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 24 2017/6/12 13:33

Raccordement électrique

La prise doit être reliée à la prise secteur qui convient.

Cet appareil est câblé comme suit :

- Fil conducteur (brun) à la borne marquée L
- Fil neutre (bleu) à la borne marquée N
- Fil de terre (vert / jaune) à la borne marquée E

Cet appareil doit être mis à la terre.



En cas de doute, consultez un électricien qualifié.

Les points d'isolation électrique doivent être libres de toute obstruction. En cas de débranchement requis en urgence, ils doivent être facilement accessibles.

Mise au rebut

Les règlements de l'UE exigent que les produits munis de réfrigérants soient mis au rebut par des entreprises spécialisées, équipées pour extraire et recycler les composants à gaz, métalliques et en plastique.

Adressez-vous à votre autorité chargée de la collecte des déchets pour ce qui concerne la mise au rebut de votre appareil. Même si rien n'oblige les autorités locales à se charger de la mise au rebut du matériel de réfrigération commerciale, elles pourraient être en mesure de vous conseiller sur les moyens disponibles localement pour s'en débarrasser.

Vous pouvez aussi appeler le standard d'assistance POLAR, qui saura vous renseigner sur les entreprises de prise en charge nationales au sein de l'UE.

Conformité

Le logo WEEE qui figure sur ce produit ou sa documentation indique qu'il ne doit pas être mis au rebut avec les ordures ménagères. Pour éviter qu'il ne présente un risque pour la santé humaine et / ou écologique, confiez la mise au rebut de ce produit à un site de recyclage agréé respectueux de l'environnement. Pour de plus amples détails sur la mise au rebut appropriée de ce produit, contactez le fournisseur du produit ou l'autorité responsable de l'enlèvement des ordures dans votre région.



Les pièces POLAR ont été soumises à des tests rigoureux pour pouvoir être déclarées conformes aux normes et spécifications réglementaires définies par les autorités internationales, indépendantes et fédérales.

Les produits POLAR ont été déclarés aptes à porter le symbole suivant :



Tous droits réservés. La production ou transmission, partielles ou intégrales, sous quelque forme que ce soit ou par n'importe quel moyen, tant électronique que mécanique, sous forme de photocopie, d'enregistrement ou autre de ce mode d'emploi sont interdites sans l'autorisation préalablement accordée par POLAR.

Nous nous efforçons, par tous les moyens dont nous disposons, de faire en sorte que les détails contenus dans le présent mode d'emploi soient corrects en date d'impression. Toutefois, POLAR se réserve le droit de changer les spécifications de ses produits sans préavis.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 25 2017/6/12 13:33

Sicherheitshinweise

- Auf eine flache, stabile Fläche stellen.
- Alle erforderlichen Montage- und Reparaturarbeiten sollten von Wartungspersonal oder einem qualifizierten Techniker durchgeführt werden. Keine Bauteile oder Bedienflächen von diesem Produkt entfernen.
- Für folgende Normen und Vorschriften sind die lokalen und nationalen Normen heranzuziehen:
  - Arbeitsschutzvorschriften
  - BS EN Verhaltenspraktiken
  - Brandschutzvorschriften
  - IEE-Anschlussvorschriften
  - Bauvorschriften
- Das Gerät NICHT mit einem Strahl-/Hochdruckreiniger reinigen.
- Das Gerät NICHT zum Aufbewahren von medizinischen Produkten verwenden.
- KEINE Elektrogeräte im Gerät verwenden (wie Heizgeräte, Eiskremmaschinen usw.)
- NICHT auf den Schrank, die Schubladen oder Türen stellen.
- KEIN Öl oder Fett mit den Kunststoffteilen oder der Türdichtung in Kontakt kommen lassen. Bei Kontakt sofort reinigen.
- Nur zum Gebrauch in Gebäuden.
- Flaschen mit Alkohol in hoher Konzentration müssen dicht verschlossen und aufrecht stehend im Kühlschrank aufbewahrt werden.
- Das Gerät stets aufrecht tragen, lagern und transportieren. Zum Transport den Schrank an der Unterseite anfassen.
- Vor Reinigungsarbeiten stets zunächst das Gerät abschalten und den Netzstecker ziehen.
- Verpackungsmaterial außerhalb der Reichweite von Kindern aufbewahren und gemäß den lokalen Vorschriften entsorgen.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 26 2017/6/12 13:33

- Aus Sicherheitsgründen muss ein beschädigtes Stromkabel von einem POLAR-Mitarbeiter oder empfohlenen qualifizierten Elektriker erneuert werden.
- Polar empfiehlt, dieses Gerät jährlich einem PAT-Test zu unterziehen, um die Sicherheit des Produktes sicher zu stellen.

Vorsicht Gefahr von Feuer



- Explosive Stoffe wie Sprühdosen mit brennbaren Treibmittel in diesem Gerät nicht speichern.



Warnung: Halten Sie alle Lüftungsöffnungen frei. Das Gerät sollte nicht ohne geeignet Ventilation eingebaut werden.

- **Warnung:** Verwenden Sie keine mechanischen Vorrichtungen oder andere Mittel, um den Abtauvorgang zu beschleunigen, andere als die vom Hersteller empfohlen, die mit dem.
- **Warnung:** Halten Sie den Kältemittelkreislauf nicht beschädigen.
- **Warnung:** Verwenden Sie keine elektrischen Geräte innerhalb des Lebensmittellagerraumes betreiben, sofern sie nicht der Typ, der vom Hersteller empfohlen wird.

Produktbeschreibung

G590 - 1-türiger Edelstahlkühlschrank (440 Liter)
G591 - 1-türiger Edelstahl-Tiefkühlschrank (440 Liter)
G592 - 1-türiger Edelstahlkühlschrank (600 Liter)
G593 - 1-türiger Edelstahl-Tiefkühlschrank (600 Liter)
G594 - 2-türiger Edelstahlkühlschrank (1200 Liter)
G595 - 2-türiger Edelstahl-Tiefkühlschrank (1200 Liter)
U632 - Kühlschrank (650 Liter) mit einer Tür
U633 - Tiefkühlschrank (650 Liter) mit einer Tür
U634 - Kühlschrank (1300 Liter) mit zwei Türen
U635 - Tiefkühlschrank (1300 Liter) mit zwei Türen
CC663 - 2-türiger Weißer Kühlraum (1200 Liter)
CD616 - 2-türiger Weißer Tiefkühlschrank (1200 Liter)
GD879 - Kühlschrank (960 Liter) mit zwei Türen
GD880 - Tiefkühlschrank (960 Liter) mit zwei Türen
CW193 - 1-türiger Edelstahlkühlschrank (600 Liter)
CW194 - 1-türiger Edelstahl-Tiefkühlschrank (600 Liter)
CW195 - 2-türiger Edelstahlkühlschrank (1200 Liter)
CW196 - 2-türiger Edelstahl-Tiefkühlschrank (1200 Liter)
CW197 - Kühlschrank (600 Liter) mit einer Glastür
CW198 - Kühlschrank (1200 Liter) mit zwei Glastüren

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 27 2017/6/12 13:33

Einführung

Bitte nehmen Sie sich einige Minuten Zeit und lesen Sie dieses Handbuch sorgfältig durch. Nur bei korrekter Wartung und vorschriftsgemäßem Betrieb kann Ihr POLAR-Produkt optimale Leistung erzielen.

Lieferumfang

Folgende Teile befinden sich in der Verpackung:

- POLAR-Kühl- oder Tiefkühlgerät
- 2 Schlüssel
- 6 Schienen (einfach) / 12 Doppelschienen
- Bodenschoner (1 pro Tür) (nur G590-595/ GD879/GD880/CC663/CD616/CW193-198)
- Ablagen (einfach) / 6 Doppelablagen
- Wasserauffangschale (nur G592/G593/G594/ G595/CC663/CD616/CW193-198)
- Bedienungsanleitung

POLAR ist stolz auf die hochwertige Qualität seiner Produkte und seinen erstklassigen Service. Wir stellen sicher, dass alle gelieferten Produkte zum Zeitpunkt der Verpackung voll funktionsfähig sind und sich in einwandfreiem Zustand befinden.

Sollten Sie Transportschäden feststellen, wenden Sie sich bitte unverzüglich an Ihren POLAR-Händler.

Montage

Hinweis: Wenn das Gerät nicht aufrecht transportiert oder gelagert wurde, muss es vor Inbetriebnahme rund 12 Stunden aufrecht aufgestellt werden. Im Zweifelsfall lassen Sie es aufrecht stehen.

1. Gerät aus der Verpackung nehmen. Darauf achten, dass die gesamte Plastikfolie und alle Beschichtungen von sämtlichen Flächen entfernt wurden.
2. Zur Belüftung einen Abstand von 20 cm zwischen Gerät und Wänden oder anderen Objekten einhalten. **NIEMALS NEBEN ODER IN DER NÄHE EINER WÄRMEQUELLE PLATZIEREN.**

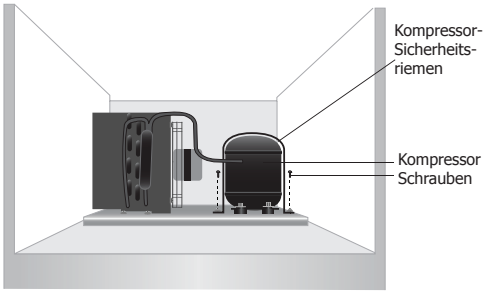
Hinweis: Vor dem ersten Einsatz des Geräts die Ablagen und das Geräteinnere mit einer Seifenlauge reinigen.

3. Die Bremsen an den Laufrollen feststellen, damit sich der Schrank nicht bewegen kann. ODER Das Gerät durch Einstellen der Schraubfüße ausgleichen.

Entfernen des Kompressor-Sicherheitsriemens

(nur G592/G593/G594/G595/U629/U630/CC663/ CD616/CW193/CW194/CW195/CW196/CW197/ CW198)

- Der Kompressor befindet sich auf dem Gerät. Er ist durch Gummischeiben gepolstert. Bei normalen Betriebsbedingungen kann der Kompressor vibrieren.
- Um während des Transports Schäden durch zu starke Bewegung zu vermeiden, wird ein Edelstahl-Sicherheitsriemen über dem Kompressor gespannt und oben im Gerät festgeschraubt.
- Vor Einschalten des Geräts müssen der Sicherheitsriemen und die beiden Schrauben, mit denen der Riemen am Gerät befestigt ist, entfernt werden.



Ver-/Entriegeln der Türen

Um sicherzustellen, dass Nahrungsmittel in Ihrem POLAR-Gerät sicher aufbewahrt werden, ist an den Türen ein Schloss angebracht.

Mit den Schlüsseln im Lieferumfang können Sie die Türen ver- bzw. entriegeln.

Anbringen der Wasserauffangschale

(nur G592/G593/G594/G595/CC663/CD616/ CW193/CW194/CW195/CW196/CW197/CW198)

Die Wasserauffangschale kann im Nu an der Unterseite des Geräts befestigt werden.

Die Schale in die Laufschienen unter dem Gerät schieben.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 28 2017/6/12 13:33

Befestigen der Ablagen und Bodenschoner

1. Einen Satz Ablageschienen auf beiden Schrankseiten in der gewünschten Höhe platzieren.
2. Die Ablage einschieben.
3. Wiederholen Sie das Verfahren für die übrigen Ablagen.
4. Die Bodenschoner auf die untere Schrankfläche legen. Die flache Seite darf dabei den Boden nicht berühren.

Hinweis: Die richtige Positionierung ist wichtig, damit Kondenswasser korrekt ablaufen kann.

Betrieb

Lagerung von Nahrungsmitteln

Sie erzielen die besten Ergebnisse mit Ihrem POLAR-Gerät, wenn Sie folgende Anweisungen beachten:

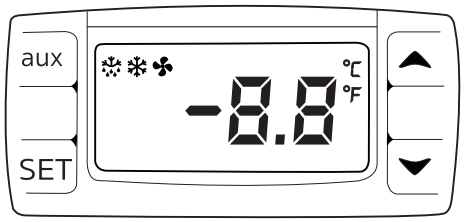
- Nahrungsmittel dürfen erst nach Erreichen der korrekten
- Betriebstemperatur im Gerät gelagert werden.
- Keine unbedeckten heißen Nahrungsmittel oder Flüssigkeiten in das Gerät legen oder stellen.
- Nahrungsmittel nach Möglichkeit einwickeln oder bedecken.
- Nicht die Lüfter im Gerät versperren.
- Türen nicht über längere Zeit geöffnet lassen.

Einschalten

1. Darauf achten, dass der Ein-/Ausschalter auf [**O**] steht und der Netzstecker eingesteckt ist.
2. Das Gerät einschalten [**I**]. Die momentane Temperatur im Gerät wird angezeigt.

Bedienfeld

Zum Entsperren / Sperren der Tastatur drücken Sie ▲ und ▼ zusammen für 3 Sekunden. Anzeige blinkt PON (entsperrt) / POF (gesperrt).



Betriebstemperatur einstellen

1. Die **SET**-Taste drücken. Die Anzeige blinkt auf.
2. Drücken Sie die Taste ▲ oder ▼, um die benötigte Temperatur aufzurufen.
3. Zum Speichern der Temperatur drücken Sie die Taste **SET**.

Manuelles Abtauen

Um den Abatauvorgang zu starten, die taste „**aux**" 2 Sekunden lang gedruct halten. Die Abtaulampe leuchtet auf.

Reinigung, Pflege und Wartung

Tauen Sie Geräte mindestens alle 3 monate, bei Bedarf häufiger.

Vor Reinigungsarbeiten stets zunächst das Gerät abschalten und den Netzstecker ziehen.

- Den Schrank möglichst häufig innen reinigen.
- Keine Scheuermittel verwenden, da diese schädliche Rückstände hinterlassen können.
- Die Türdichtung mit warmem Seifenwasser reinigen.
- Die Türdichtung mit warmem Seifenwasser reinigen.
- Zur Reinigung verwendetes Wasser darf nicht durch die Ablauföffnung in die Auffangschale gelangen.
- Vorsicht beim Reinigen der Geräterückseite. Scharfe Kanten können zu Verletzungen führen.
- Erforderliche Reparaturen sollten von einem POLAR-Mitarbeiter oder einem qualifizierten Techniker ausgeführt werden.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 29 2017/6/12 13:33

DE

Pflegeanleitung für Edelstahl

Damit Ihr Polar-Produkt sein einwandfreies Edelstahlaussehen behält, beachten Sie bitte Folgendes:

Niemals:
- Scheuernde Topfkratzer, Scheuerschwämme usw. verwenden
- Chlor- oder säurehaltige Reinigungsmittel verwenden
- Artikel wie Nahrungsmittel, Schmutz, Reinigungschemikalien usw. länger als nötig auf der Oberfläche lassen; diese Stoffe sofort entfernen.
- Die Oberfläche nass bleiben lassen.

Unbedingt:
- Oft reinigen.
- Weiche Tücher oder Kunststoffkratzer verwenden.
- Mit der Metallmaserung reiben, nicht dagegen.
- Reinigungsmittel und eine Politur zur Reinigung von Edelstahl verwenden.
- Darauf achten, dass die Reinigungsprodukte vollständig abgewaschen werden und der Stahl anschließend trocken ist.

Routinewartung

Reinigung des Verflüssigers

- Der Verflüssiger ist Teil der Kühlanlage. Er muss jeden Monat gereinigt werden.
- Vor der Ausführung von Routinewartungsaufgaben stets das Gerät abschalten bzw. den Netzstecker ziehen.
- Wird der Verflüssiger nicht gereinigt, nehmen die Leistungsfähigkeit und Lebensdauer Ihres Polar-Geräts ab und Ihre Garantie kann erlöschen.

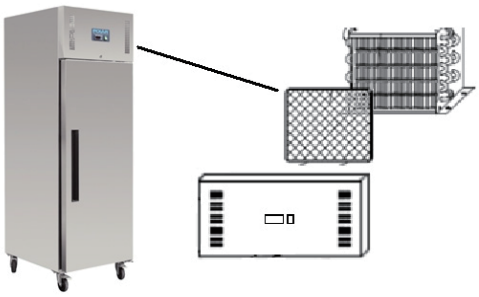
Aufrechte Schränke G590, G591, GD879, GD880

Der Verflüssiger befindet sich unter dem Kühlschrank. Diese Modelle sind mit einem herausnehmbaren Filter ausgestattet, der mit einem Staubsauger gereinigt werden kann.



Aufrechte SchränkeG592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

Der Verflüssiger befindet sich über dem Kühlschrank. Diese Modelle sind mit einem herausnehmbaren Filter ausgestattet, der mit einem Staubsauger gereinigt werden kann.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 30 2017/6/12 13:33

Störungssuche

Bei einem Defekt Ihres POLAR-Geräts konsultieren Sie bitte zunächst folgende Tabelle, bevor Sie die Helpline oder Ihren POLAR-Händler anrufen.

Störung	Vermutliche Ursache	Lösung
Das Gerät funktioniert nicht	Das Gerät ist nicht eingeschaltet	Prüfen, ob der Netzstecker in die Steckdose gesteckt wurde und das Gerät eingeschaltet ist
	Stecker und Kabel sind beschädigt	POLAR-Mitarbeiter oder qualifizierten Techniker anrufen
	Sicherung im Stecker ist durchgebrannt	Neue Sicherung in den Stecker einsetzen
	Stromzufuhr	Netzstrom prüfen
	Interner Vernetzungsfehler	POLAR-Mitarbeiter oder qualifizierten Techniker anrufen
Das Gerät lässt sich einschalten, aber die Temperatur ist zu hoch/niedrig	Zu viel Eis auf dem Verdampfer	Das Gerät abtauen
	Kondensator verstaubt	Reinigen Sie den Kondensator
	Türen sind nicht richtig geschlossen	Prüfen, ob die Türen geschlossen und die Dichtungen intakt sind
	Gerät befindet sich in der Nähe einer Wärmequelle, oder der Luftstrom zum Kondensator ist unterbrochen	Den Kühlschrank an einem geeigneteren Ort aufstellen
	Umgebungstemperatur ist zu hoch	Belüftung intensivieren oder Gerät an einem kühleren Ort aufstellen
	Ungeeignete Nahrungs-mittel werden im Gerät aufbewahrt	Einige heiße Nahrungsmittel herausnehmen oder Produkte, die den Lüfter blockieren, entfernen
	Gerät ist überlastet	Weniger Nahrungsmittel im Gerät lagern
Aus dem Gerät läuft Wasser aus	Das Gerät steht nicht gerade	Die Schraubfüße so regulieren, dass das Gerät eben steht (sofern zutreffend)
	Der Ablauf ist verstopft	Den Ablauf säubern
	Wasser kann nicht ablaufen	Den Boden des Geräts von Fremdstoffen reinigen (sofern zutreffend)
	Der Wasserbehälter ist beschädigt	POLAR-Mitarbeiter oder qualifizierten Techniker anrufen
	Die Tropfschale fließt über	Die Tropfschale leeren (sofern zutreffend)
Das Gerät ist ungewöhnlich laut	Der Sicherheitsriemen wurde nicht entfernt	Den Sicherheitsriemen entfernen
	Alle Muttern und Schrauben überprüfen und anziehen	Alle Muttern und Schrauben überprüfen und anziehen
	Das Gerät steht nicht eben oder stabil	Position überprüfen und bei Bedarf ändern

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 31 2017/6/12 13:33

DE

Technische Spezifikationen

Modell	Spann-ung	Leistung	Strom-stärke	Temperatur-bereich	Nutzin-halt (Liter)	Gesam-tvo lumen (Liter)	Kühl-mittel	Abmess-ungen h x b x t mm	Gewicht (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 32 2017/6/12 13:33

Elektroanschlüsse

Der Stecker muss in eine geeignete Steckdose gesteckt werden.

Das Gerät ist wie folgt verdrahtet:

- Stromführender Leiter (braun) an Klemme L
- Neutralleiter (blau) an Klemme N
- Erdleiter (grün/gelb) an Klemme E

Dieses Gerät muss geerdet sein.



Bei Fragen wenden Sie sich bitte an einen qualifizierten Elektriker.

Elektroisolierpunkte dürfen nicht blockiert werden. Bei einem Notstopp müssen diese Punkte jederzeit sofort zugänglich sein.

Entsorgung

Gemäß EU-Vorschriften müssen Kühlprodukte von Fachunternehmen entsorgt werden, die alle Gase, Metall- und Kunststoffbauteile entfernen oder recyceln.

Ihre Kommunalverwaltung kann Sie über die Entsorgung Ihres Geräts informieren. Kommunalbehörden sind nicht verpflichtet, gewerbliche Kühlgeräte zu entsorgen. Sie können Sie jedoch über lokale Annahmestellen informieren, die diese Geräte entsorgen.

Oder rufen Sie die POLAR-Helpline an. Wir verfügen über eine Liste nationaler Entsorger in den EU-Staaten.

Konformität

Das WEEE-Logo an diesem Produkt oder in der Dokumentation weist darauf hin, dass das Produkt nicht mit dem normalen Hausmüll entsorgt werden darf. Um potenziellen Gesundheits- bzw. Umweltschäden vorzubeugen, muss das Produkt durch einen zugelassenen und umweltverträglichen Recyclingprozess entsorgt werden. Ausführliche Informationen zur korrekten Entsorgung dieses Produkts erhalten Sie von Ihrem Produktlieferanten oder der für die Müllentsorgung in Ihrer Region zuständige Behörde.



Alle POLAR-Produkte werden strengen Tests unterzogen, um die Einhaltung von Normen und Spezifikationen internationaler und nationaler Behörden und unabhängiger Organisationen zu gewährleisten.

POLAR-Produkte dürfen durch folgendes Symbol gekennzeichnet werden:



Alle Rechte vorbehalten. Diese Anleitung darf ohne vorherige schriftliche Genehmigung von POLAR weder ganz noch teilweise in irgendeiner Form oder auf irgendeinem Wege - einschließlich elektronischer, mechanischer Verfahren, durch Fotokopieren, Aufnahme oder andere Verfahren - vervielfältigt oder übertragen werden.

Es werden alle Anstrengungen unternommen um sicherzustellen, dass alle Angaben bei der Drucklegung korrekt sind. POLAR behält sich jedoch das Recht vor, Spezifikationen ohne Vorankündigung zu ändern.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 33 2017/6/12 13:33

Suggerimenti per la sicurezza

- Posizionare su una superficie piana e stabile.
- L'installazione e le eventuali riparazioni devono venire eseguite da un agente/tecnico qualificato. Non rimuovere i componenti o i pannelli di accesso dell'apparecchio.
- Verificare la conformità alle normative locali e nazionali di quanto segue:
  - Normativa antinfortunistica sul lavoro
  - Linee guida BS EN
  - Precauzioni antincendio
  - Normativa IEE sui circuiti elettrici
  - Norme di installazione
- NON utilizzare sistemi di lavaggio a getto o pressione per pulire l'apparecchio.
- NON utilizzare l'apparecchio per conservare presidi medico-sanitari.
- NON utilizzare apparecchiature elettriche all'interno dell'apparecchio (ad esempio, gelatiere, ecc.)
- NON stare in piedi o in altro sostenersi alla base, ai cassetti o ai portelli.
- NON mettere a contatto olio o grassi con i componenti in plastica o con la guarnizione dei portelli. Pulire immediatamente in caso di contatto.
- Per esclusivo uso in ambienti chiusi.
- Le bottiglie contenenti una elevata percentuale di alcool devono venire sigillate e posizionate verticalmente nel frigorifero.
- Trasportare, immagazzinare e movimentare l'apparecchio sempre in posizione verticale e spostarlo mantenendone la base.
- Spegnere e disconnettere l'alimentazione dell'unità prima di pulirla.
- Tenere lontano l'imballaggio dalla portata dei bambini. Smaltire l'imballaggio in conformità alle normative locali.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 34 2017/6/12 13:33

- Se danneggiato, il cavo di alimentazione deve venire sostituito da un agente POLAR o da un tecnico qualificato al fine di prevenire eventuali rischi.
- Polar consiglia che il presente strumento faccia il PAT test ogni anno per garantire la sicurezza del prodotto.



Attenzione Rischio di incendio

- Non conservare sostanze esplosive, come bombolette spray con propellente infiammabile in questo apparecchio.



Attenzione: Tenere libere tutte le aperture di ventilazione. L'unità non deve essere installata senza una ventilazione adeguata.

- **Attenzione:** non utilizzare dispositivi meccanici o altri mezzi per accelerare il processo di sbrinamento, diversa dal fabbricante raccomandato Quelli da.
- **Attenzione:** Non danneggiare il circuito refrigerante.
- **Attenzione:** Non usare apparecchi elettrici all'interno degli scomparti per la conservazione degli alimenti, a meno che siano del tipo consigliato dal produttore.

Descrizione dei prodotti

G590 - Frigorifero a portello singolo in acciaio inossidabile, 440 litri
G591 - Congelatore a portello singolo in acciaio inossidabile, 440 litri
G592 - Frigorifero a portello singolo in acciaio inossidabile, 600 litri
G593 - Congelatore a portello singolo in acciaio inossidabile, 600 litri
G594 - Frigorifero a portello doppio in acciaio inossidabile, 1200 litri
G595 - Congelatore a portello doppio in acciaio inossidabile, 1200 litri
U632 - Frigorifero a portello singolo, 650 litri
U633 - Congelatore a portello singolo, 650 litri
U634 - Frigorifero a portello doppio, 1300 litri
U635 - Congelatore a portello doppio, 1300 litri
CC663 - Frigorifero a portello doppio, 1200 litri
CD616 - Congelatore a portello doppio, 1200 litri
GD879 - Frigorifero a portello doppio, 960 litri
GD880 - Congelatore a portello doppio, 960 litri
CW193 - Frigorifero a portello singolo in acciaio inossidabile, 600 litri
CW194 - Congelatore a portello singolo in acciaio inossidabile, 600 litri
CW195 - Frigorifero a portello doppio in acciaio inossidabile, 1200 litri
CW196 - Congelatore a portello doppio in acciaio inossidabile, 1200 litri
CW197 - Frigorifero a portello singolo in vetro, 600 litri
CW198 - Frigorifero a portello doppio in vetro, 1200 litri

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 35 2017/6/12 13:33

Introduzione

Leggere con attenzione il presente manuale.
La manutenzione e l'utilizzo corretti di questo apparecchio consentiranno di ottenere le massime prestazioni da questo prodotto POLAR.

Contenuto dell'imballaggio

L'imballaggio contiene quanto segue:

- Frigorifero o congelatore POLAR
- 2 chiavi
- Guide per ripiani 6x (singolo)/12x (doppio)
- Protezioni pavimento (1 per portello) (solo G590-595/GD879/GD880/CC663/CD616/CW193-198)
- Ripiani 3x (singolo)/6x (doppio)
- Manuale di istruzioni
- Vaschetta acqua reflua (solo G592/G593/G594/G595/CC663/CD616/CW193-198)

POLAR garantisce una qualità e un servizio impeccabili e assicura che al momento dell'imballaggio tutti i componenti forniti sono integralmente funzionanti e privi di difetti.

Nel caso siano rilevati danni risultanti dal trasporto del prodotto, rivolgersi immediatamente al rivenditore POLAR locale.

Installazione

Nota: se l'apparecchio è stato immagazzinato o spostato in posizione non verticale, lasciarlo in posizione verticale per circa 12 ore prima di metterlo in funzione. In caso di dubbio, osservare comunque questa precauzione.

1. Rimuovere l'apparecchio dall'imballaggio. Assicurarsi che la pellicola protettiva e rivestimenti in plastica siano interamente rimossi da tutte le superfici.
2. Osservare una distanza di 20 cm tra l'unità e le pareti o altri oggetti al fine di assicurare la necessaria ventilazione. **NON COLLOCARE IN PROSSIMITÀ DI FONTI DI CALORE.**

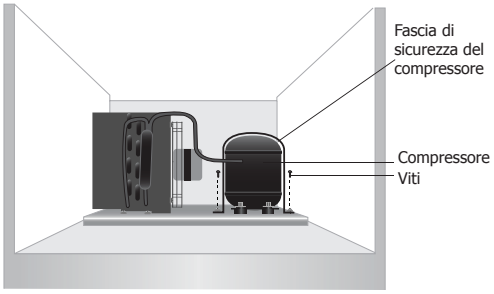
Nota: prima di utilizzare l'apparecchio per la prima volta, pulire i ripiani e l'interno dell'apparecchio con acqua saponata.

3. Innestare i freni delle ruote a sfera per mantenere l'apparecchio in posizione OPPURE Mettere in piano l'apparecchio regolando i piedi.

Rimozione della fascia di sicurezza del compressore

(solo G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198)

- Il compressore è posizionato nella parte superiore dell'apparecchio e riposa su rondelle in gomma. Il compressore vibra durante il normale funzionamento dell'apparecchio.
- Per evitare danni determinati da un eccessivo movimento durante il trasporto, una fascia di sicurezza in acciaio inossidabile viene posizionata sul compressore e quindi viene avvitata alla parte superiore dell'apparecchio.
- Rimuovere la fascia di sicurezza e le viti di fissaggio prima di accendere l'apparecchio.



Blocco/sblocco dei portelli

Una serratura è montata sui portelli per assicurasi che i cibi siano conservati al sicuro all'interno dell'apparecchio POLAR.

Utilizzare le chiavi fornite per bloccare/sbloccare i portelli.

Montaggio della vaschetta acqua reflua

(solo G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198)

La vaschetta dell'acqua reflua è pronta per essere montata nella parte inferiore dell'apparecchio.

Fare scivolare la vaschetta nelle guide situate sotto l'apparecchio.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 36 2017/6/12 13:33

Montaggio dei ripiani e delle protezioni pavimento

1. Posizionare un set di guide su ogni lato dell'armadio all'altezza desiderata.
2. Fare scivolare in posizione il ripiano.
3. Ripetere l'operazione per i ripiani rimanenti.
4. Posizionare le protezioni sul pavimento dell'armadio, assicurandosi che il lato piatto non sia a contatto con il pavimento.

Nota: il corretto montaggio è essenziale perché la condensa possa essere correttamente scaricata.

Funzionamento

Conservazione dei cibi

Per ottenere i migliori risultati dall'apparecchio POLAR, osservare le seguenti istruzioni:

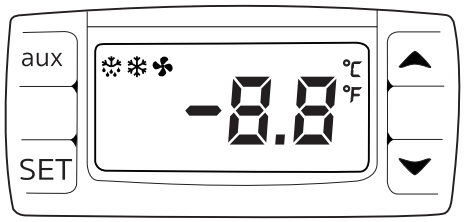
- Conservare i cibi nell'apparecchio solo quando esso ha raggiunto la corretta temperatura di esercizio.
- Non conservare cibi o liquidi bollenti scoperti all'interno dell'apparecchio.
- Se possibile, avvolgere o coprire i cibi.
- Non ostruire le ventole all'interno dell'apparecchio.
- Evitare di aprire i portelli per periodi prolungati di tempo.

Accensione

1. Assicurarsi che l'interruttore dell'alimentazione sia impostato su [**O**] e acceso alla presa.
2. Accendere l'alimentazione [**I**]. Viene visualizzata la temperatura corrente all'interno dell'apparecchiatura.

Pannello di controllo

Per sbloccare / bloccare la tastiera premere ▲ e ▼ insieme per 3 secondi. Display lampeggia PON (sbloccato) / POF (bloccato).



Impostazione della temperatura di esercizio

1. Premere il pulsante **SET**. Il display lampeggia.
2. Premere i pulsanti ▲ o ▼ per visualizzare la temperatura richiesta.
3. Premere il pulsante **SET** per memorizzare la temperatura.

Sbrinamento manuale

Premere senza rilasciare il pulsante "**aux**" per 2 secondi per avviare lo sbrinamento. La spia di sbrinamento si accende.

Pulizia e manutenzione

Sbrinare elettrodomestici almeno ogni tre mesi, più spesso se necessario.

Prima di eseguire la pulizia, spegnere e scollegare l'alimentazione.

- Pulire l'interno dell'apparecchio quanto più spesso possibile.
- Non utilizzare detergenti abrasivi in quanto possono lasciare residui nocivi.
- Pulire la tenuta della porta con acqua calda saponata.
- Asciugare sempre dopo la pulizia.
- Non permettere che l'acqua utilizzata per la pulizia penetri attraverso il foro di scarico nella vasca di evaporazione.
- Prestare attenzione durante la pulizia della parte posteriore dell'apparecchio. Gli attrezzi con bordi taglienti possono provocare tagli.
- Le riparazioni devono venire eseguite da un tecnico qualificato o da un agente POLAR.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 37 2017/6/12 13:33

Istruzioni per la cura dell'acciaio inox

Per conservare l'aspetto esterno in acciaio inox del prodotto Polar, osservare le seguenti indicazioni:

- Non usare mai pagliette di metallo o pagliette abrasive.
- Non usare mai detergenti acidi o clorurati.
- Non lasciare cibi, sporcizia o detergenti chimici sulla superficie più a lungo del necessario: rimuoverli immediatamente.
- Non lasciare la superficie bagnata o umida.

- Pulire frequentemente.
- Utilizzare panni morbidi o pagliette in plastica.
- Strofinare nel verso della satinatura e non al contrario.
- Utilizzare detergenti e lucidanti specifici per la pulizia dell'acciaio inox.
- Assicurarsi di sciacquare completamente i detergenti e che l'acciaio sia lasciato asciutto.

Manutenzione ordinaria

Pulizia del condensatore

- Il condensatore è un componente del sistema di refrigerazione. Il condensatore richiede una pulizia mensile.
- Scollegare sempre l'alimentazione prima di eseguire la manutenzione ordinaria.
- La mancata pulizia del condensatore riduce le prestazioni e la durata dell'unità Polar e può invalidarne la garanzia.

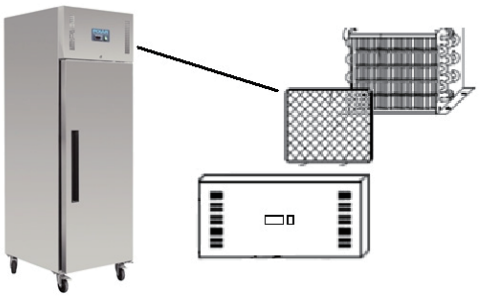
Armadi verticali G590, G591, GD879, GD880

Il condensatore è posizionato al di sotto dell'armadio refrigerante. I modelli sono dotati di un filtro rimovibile che è possibile pulire con un aspirapolvere.



Armadi verticali G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

Il condensatore è posizionato al di sopra dell'armadio refrigerante. I modelli sono dotati di un filtro rimovibile che è possibile pulire con un aspirapolvere.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 38 2017/6/12 13:33

Risoluzione dei problemi

Se dovessero verificarsi guasti dell'apparecchio POLAR, controllare la tabella seguente prima di contattare la helpline telefonica o il rivenditore POLAR.

Guasto	Probabile causa	Azione
L'apparecchio non funziona	L'apparecchio non è acceso	Controllare che l'apparecchio sia correttamente collegato e acceso
	La presa e il cavo sono danneggiati	Rivolgersi a un tecnico qualificato o a un agente POLAR
	Il fusibile della presa è guasto	Sostituire il fusibile della presa
	Alimentazione	Controllare l'alimentazione
	Guasto dei circuiti interni	Rivolgersi a un tecnico qualificato o a un agente POLAR
L'apparecchi si accende ma la temperatura è troppo alta o troppo bassa	Quantità eccessiva di ghiaccio nell'evaporatore	Sbrinare l'apparecchio
	Il condensatore è bloccato dalla polvere	Pulire il condensatore
	I portelli non sono chiusi in maniera appropriata	Controllare che i portelli siano chiusi e che le guarnizioni di tenuta non siano danneggiate
	L'apparecchio è posizionato in prossimità di una sorgente di calore oppure il flusso di aria al condensatore è interrotto	Spostare il frigorifero in una posizione più appropriata
	La temperatura ambientale è troppo alta	Aumentare la ventilazione oppure spostare l'apparecchio in una posizione più fresca
	Sono stati conservati nell'apparecchio cibi non appropriati	Rimuovere i cibi eccessivamente caldi o le ostruzioni della ventola
	L'apparecchio è sovraccarico	Ridurre la quantità dei cibi presenti nell'apparecchio
L'apparecchio perde acqua	L'apparecchio non è in posizione piana	Regolare i piedi al fine di mantenere in piano l'apparecchio (se pertinente)
	La bocca di scarico è bloccata	Pulire la bocca di scarico
	Il movimento dell'acqua verso lo scarico è ostruito	Pulire il pavimento dell'apparecchio (se pertinente)
	Il contenitore dell'acqua è danneggiato	Rivolgersi a un tecnico qualificato o a un agente POLAR
	La vaschetta di raccolta dell'acqua di sbrinamento è troppo piena	Svuotare la vaschetta di raccolta dell'acqua di sbrinamento (se pertinente)
L'apparecchio presenta una rumorosità eccessiva	La fascia di sicurezza non è stata rimossa	Rimuovere la fascia di sicurezza
	Dadi o viti allentati	Controllare e serrare tutti i dadi e le viti
	L'apparecchio non è stato installato in una posizione in piano o stabile	Controllare la posizione di installazione e modificarla se necessario

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 39 2017/6/12 13:33

Specifiche tecniche

Modello	Tensione	Alimentazio	Corrente	Intervallo di temperatura	Capacità netta (litri)	Volume lorda (litri)	Refrigerante	Dimensioni h x l x p mm	Peso (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 40 2017/6/12 13:33

Cablaggi elettrici

La spina deve venire collegata a una presa di rete appropriata.

L'apparecchio ha i seguenti cablaggi:

- Filo sotto tensione (colore marrone) a terminale L
- Filo del neutro (colore blu) a terminale N
- Filo di terra (colore verde/giallo) a terminale E



Questa apparecchiatura deve essere collegata a terra.

In caso di dubbi, consultare un elettricista qualificato.

I punti di isolamento elettrico devono essere liberi da ostruzioni. In caso di emergenza, i punti devono essere facilmente raggiungibili qualora sia necessario scollegarli.

Smaltimento

Le normative UE prevedono che lo smaltimento dei prodotti di refrigerazione sia eseguito da aziende specializzate nella rimozione o nel riciclaggio di tutti i gas e dei componenti in metallo e plastica.

Rivolgersi all'ente locale incaricato per informazioni sullo smaltimento di questo apparecchio. Gli enti locali non hanno l'obbligo di procedere allo smaltimento di apparecchi di refrigerazione commerciali ma sono in grado di fornire suggerimenti sulla modalità di smaltimento di tali apparecchi.

In alternativa, chiamare la helpline telefonica di POLAR per ricevere informazioni dettagliate sulle aziende di smaltimento nella UE.

Conformità



Il logo WEEE riportato su questo prodotto o sulla relativa documentazione indica che il prodotto non può essere smaltito come normale rifiuto domestico. Per evitare possibili danni alla salute e/o all'ambiente, il prodotto deve venire smaltito utilizzando una procedura di riciclaggio approvata e sicura per l'ambiente. Per ulteriori informazioni su come smaltire in maniera corretta questo prodotto, contattare il fornitore del prodotto o l'ente locale responsabile per lo smaltimento dei rifiuti.

I componenti POLAR sono stati sottoposti a un rigoroso collaudo ai fini della conformità agli standard e alle specifiche normative previste dalle autorità internazionali, indipendenti e federali.



I prodotti POLAR sono autorizzati a esporre il seguente simbolo:

Tutti i diritti riservati. È vietata la riproduzione o la trasmissione in alcuna forma, elettronica, meccanica, mediante fotocopiatura o altro sistema di riproduzione, di qualsiasi parte delle presenti istruzioni senza la previa autorizzazione scritta di POLAR.

Le informazioni contenute sono corrette e accurate al momento della stampa, tuttavia POLAR si riserva il diritto di modificare le specifiche senza preavviso.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 41 2017/6/12 13:33

Consejos de Seguridad

- Colóquela sobre una superficie plana, estable.
- Un agente de servicio / técnico cualificado debería llevar a cabo la instalación y cualquier reparación si se precisa. No retire ningún componente ni panel de servicio de este producto.
- Consulte las Normas Locales y Nacionales correspondientes a lo siguiente:
  - Legislación de Seguridad e Higiene en el Trabajo
  - Códigos de Práctica BS EN
  - Precauciones contra Incendios
  - Normativos de Cableado de la IEE
  - Normativas de Construcción
- No utilice dispositivos de lavado de chorro / presión para limpiar el aparato.
- NO utilice este aparato para almacenar existencias médicas.
- NO utilice aparatos eléctricos en el interior del aparato (por ejemplo, calentadores, máquinas de hacer helados, etc.)
- NO se ponga de pie ni se apoye sobre la base, los cajones o las puertas.
- NO deje que el aceite o la grasa entren en contacto con los componentes de plástico o la junta de la puerta. Limpie el aparato inmediatamente si se produce contacto.
- Sólo adecuado para uso en interiores.
- Las botellas que contienen un alto porcentaje de alcohol deben sellarse y colocarse verticalmente en el frigorífico.
- Siempre debe transportar, almacenar y manipular el aparato verticalmente y moverlo cogiéndolo de la base.
- Desconecte la máquina y desenchúfela del suministro eléctrico de la unidad siempre antes de llevar a cabo la limpieza.
- Mantenga el embalaje lejos del alcance de los niños. Deshágase del embalaje de acuerdo con las normativas de las autoridades locales.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 42 2017/6/12 13:33

- Si el cable eléctrico está dañado, debe ser reemplazado por un agente de POLAR o un técnico cualificado recomendado para evitar cualquier riesgo.
- Polar recomienda que las conexiones eléctricas de este aparato se comprueben anualmente para verificar la seguridad del producto.



Precaución Riesgo de Incendio

- No guarde sustancias explosivas, tales como latas de aerosol con un propelente inflamable en este aparato.



Advertencia: Mantenga los orificios de ventilación libres de obstrucciones. Asegúrese de que la unidad disponga de una ventilación adecuada.

- **Advertencia:** No utilice dispositivos mecánicos u otros medios para acelerar el proceso de descongelación, que no sea el fabricante recomienda Aquellos por.
- **Advertencia:** No dañe el circuito refrigerante.
- **Advertencia:** No utilice aparatos eléctricos dentro de los compartimentos de almacenamiento de alimentos del aparato, a menos que sean del tipo recomendado por el fabricante.

Descripción del Producto

Frigorífico de Acero Inoxidable de una sola puerta de 440 litros G590
Congelador de Acero Inoxidable de una sola puerta de 440 litros G591
Frigorífico de Acero Inoxidable de una sola puerta de 600 litros G592
Congelador de Acero Inoxidable de una sola puerta de 600 litros G593
Frigorífico de Acero Inoxidable de una sola puerta de 1200 litros G594
Congelador de Acero Inoxidable de una sola puerta de 1200 litros G595
Congelador de una sola puerta de 650 litros U632
Congelador de una sola puerta de 650 litros U633
Frigorífico de Puerta Doble de 1300 litros U634
Congelador de Puerta Doble de 1300 litros U635
Frigorífico de una sola puerta de 1200 litros CC663
Congelador de una sola puerta de 1200 litros CD616
Frigorífico de Puerta Doble de 960 litros GD879
Congelador de Puerta Doble de 960 litros GD880
Frigorífico de Acero Inoxidable de una sola puerta de 600 litros CW193
Congelador de Acero Inoxidable de una sola puerta de 600 litros CW194
Frigorífico de Acero Inoxidable de una sola puerta de 1200 litros CW195
Congelador de Acero Inoxidable de una sola puerta de 1200 litros CW196
Frigorífico de una sola puerta de Cristal de 600 litros CW197
Frigorífico de Puerta Doble de Cristal de 1200 litros CW198

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 43 2017/6/12 13:33

Introducción

Tómese unos minutos para leer este manual. El correcto mantenimiento y manejo de esta máquina proporcionará el mejor funcionamiento posible de su producto POLAR.

Contenido del Conjunto

Se incluye lo siguiente:

- Frigorífico o Congelador POLAR
- Llaves x 2
- Guías de estante x 6 (Sencillas) / x 12 (Dobles)
- Protecciones para el suelo (1 por puerta) (sólo en los modelos G590-595/GD879/GD880/CC663/CD616/CW193-198)
- Estantes x 3 (Sencillos) / x 6 (Dobles)
- Bandeja de agua residual (sólo en los modelos G592/G593/G594/G595/CC663/CD616/CW193-198)
- Manual de instrucciones

POLAR se enorgullece de su calidad y servicio y asegura que en el momento del embalaje, el contenido se suministró con plena funcionalidad y sin ningún defecto.

Si encontrara algún daño resultante del transporte, póngase en contacto inmediatamente con su distribuidor POLAR.

Instalación

Nota: Si el aparato no se ha almacenado o transportado en posición vertical, déjelo en posición vertical durante aproximadamente 12 horas antes del funcionamiento. Si tiene alguna duda, deje el aparato en posición vertical.

1. Desembale el aparato. Asegúrese de que todos los revestimientos y las láminas de plástico de protección se hayan quitado totalmente de todas las superficies.
2. Mantenga una distancia de 20 cm (7 pulgadas) entre la unidad y las paredes u otros objetos para ventilación. **NO COLOQUE LA UNIDAD CERCA O JUNTO A UNA FUENTE DE CALOR.**

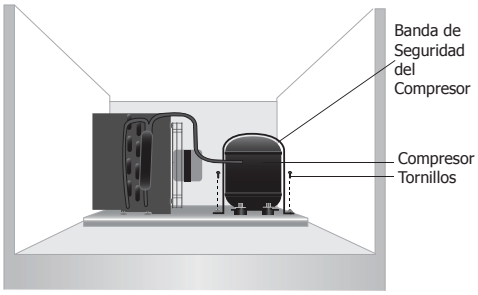
Nota: antes de utilizar el aparato por primera vez, limpie los estantes y el interior con agua con jabón.

3. Coloque los frenos en las ruedecillas para mantener el aparato en su posición O Nivele el aparato ajustando la pata enroscada.

Extracción de la Banda de Seguridad del Compresor

(sólo en los modelos G592/G593/G594/G595/U629/U630/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198)

- El compresor se encuentra en la parte superior del aparato, y reposa sobre arandelas de goma. Bajo condiciones de funcionamiento normales, se permite que el compresor vibre.
- Para evitar los daños a través de un exceso de movimiento durante el transporte, se coloca una banda de seguridad de acero inoxidable sobre el compresor y se atornilla sobre el aparato.
- Esta banda de seguridad y los dos tornillos que la fijan al aparato deben retirarse antes de activar el aparato.



Abrir y cerrar las puertas con llave

Se incorpora una cerradura en las puertas para garantizar que los alimentos se mantengan seguros dentro de su aparato POLAR.

Utilice las llaves suministradas para abrir / cerrar las puertas.

Montaje de la Bandeja de Agua Residual

(sólo en los modelos G592/G593/G594/G595/CC663/CD616/CW193/CW194/CW195/CW196/CW197/CW198)

La bandeja de agua residual viene preparada para adaptarse al lado inferior del aparato.

Deslice la bandeja en los rieles situados debajo del aparato.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 44 2017/6/12 13:33

Montaje de las Protecciones de Suelo y los Estantes

1. Coloque un juego de guías de estante a cada lado de la cabina a la altura deseada.
2. Deslice el estante hasta su lugar.
3. Repita el proceso con los estantes restantes.
4. Coloque las protecciones de suelo en el suelo de la cabina, asegurándose de que el lado plano esté separado del suelo.

Nota: esto es vital para asegurar el desagüe completo de la condensación.

Funcionamiento

Almacenamiento de comida

Para obtener los mejores resultados de su aparato POLAR, siga estas instrucciones:

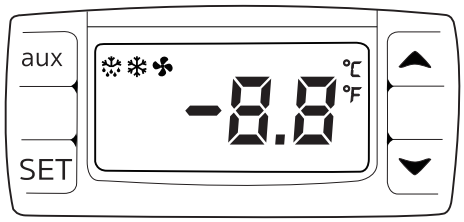
- Guarde alimentos en el aparato sólo cuando haya alcanzado la temperatura de funcionamiento correcta.
- No ponga comida ni líquidos calientes sin cubrir en el interior del aparato.
- Envuelva o cubra la comida siempre que sea posible.
- No obstruya los ventiladores en el interior del aparato.
- Evite la apertura de las puertas durante períodos de tiempo prolongados.

Activación

1. Asegúrese de que el interruptor de activación esté ajustado en [**O**] y conéctelo a la toma.
2. 2. Conecte la Alimentación [**I**]. Se muestra la temperatura actual en el aparato.

Panel de Control

Para desbloquear / bloquear el teclado pulse ▲ y ▼ juntos por 3 segundos. La pantalla parpadeará PON (desbloqueado) / POF (bloqueado).



Ajuste de la Temperatura de Funcionamiento

1. Pulse el botón **SET**. El visualizador se enciende.
2. Pulse el botón ▲ o los botones ▼ para visualizar la temperatura deseada.
3. Pulse el botón **SET** para fijar la temperatura.

Descongelacion manual

Pulse y mantenga pulsado el boton "**aux**" durante 2 segundos para que empiece la descongelacion . La luz de descongelacion se iluminare.

Limpieza, Cuidado y Mantenimiento

Descongele los aparatos por lo menos cada 3 meses, con más frecuencia si es necesario.

Desconecte la máquina y desenchúfela de la toma eléctrica antes de llevar a cabo la limpieza.

- Limpie el interior del aparato con la mayor frecuencia posible.
- No utilice productos de limpieza abrasivos. Estos pueden dejar residuos nocivos.
- Limpie el sello de la puerta con agua tibia y jabonosa.
- Seque bien el aparato después de limpiarlo.
- No permita que el agua utilizada en la limpieza pase por el agujero de desagüe hacia el recipiente de evaporación.
- Vaya con cuidado al limpiar la parte trasera del aparato. Los bordes afilados pueden cortar.
- Un técnico cualificado o un agente de POLAR debe llevar a cabo las reparaciones en caso de precisarse.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 45 2017/6/12 13:33

Cuidado del acero inoxidable.

Para mantener el exterior del acero inoxidable de su unidad Polar, por favor, considere la siguiente información:

Nunca:
- Utilice estropajos o esponjas de fregar abrasivas, etc.
- Utilice detergentes clorados o ácidos
- Deje nada, por ejemplo, sustancias químicas de limpieza, suciedad o comida sobre la superficie durante más tiempo de lo necesario. Límpielos inmediatamente.
- Deje que la superficie permanezca húmeda.

Siempre:
- Limpie con frecuencia.
- Utilice paños suaves o estropajos plásticos.
- Frote con la textura granular del metal más que a través de la misma.
- Utilice detergentes y ceras diseñados para la limpieza de acero inoxidable.
- Asegúrese de que los productos de limpieza se quiten por completo lavando y que el acero quede seco.

Mantenimiento de rutina

Limpieza del condensador

- El condensador es parte del sistema de refrigeración. El condensador requiere limpieza mensual.
- Desconecte siempre el suministro de alimentación antes de llevar a cabo el mantenimiento de rutina.
- La falta de limpieza del condensador reducirá su rendimiento y la vida útil de su unidad Polar y puede invalidar su garantía.

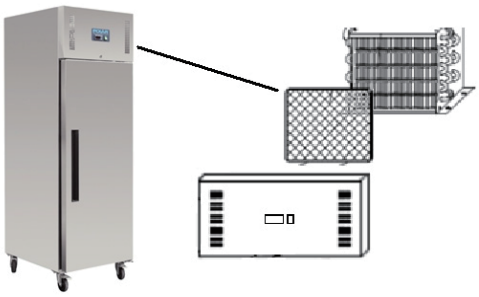
Gabinetes verticales G590, G591, GD879, GD880

El condensador está ubicado por debajo del gabinete de refrigeración. Estos modelos tienen un filtro extraíble que puede limpiarse con una aspiradora.



Gabinetes verticales G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

El condensador está ubicado por encima del gabinete de refrigeración. Estos modelos tienen un filtro extraíble que puede limpiarse con una aspiradora.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 46 2017/6/12 13:33

Resolución de problemas

Si su aparato POLAR falla, por favor compruebe la tabla siguiente antes de llamar a la línea de asistencia o a su distribuidor POLAR.

Fallo	Causa probable	Acción
El aparato no funciona	El aparato no está conectado	Compruebe que el aparato esté enchufado correctamente y conectado
	El enchufe y el cable están dañados	Llame a un técnico cualificado o a un agente de POLAR
	El fusible del enchufe se ha fundido	Cambie el fusible del enchufe
	Suministro eléctrico	Compruebe el suministro eléctrico
	Fallo del cableado interno	Llame a un técnico cualificado o a un agente de POLAR
El aparato se activa, pero la temperatura es demasiado alta / baja	Hay demasiado hielo en el evaporador	Descongele el aparato
	Condensador bloqueado con polvo	Limpie el condensador
	Las puertas no están bien cerradas	Compruebe que las puertas estén cerradas y las juntas no estén dañadas
	El aparato se encuentra cerca de una fuente de calor o el caudal de aire hacia el condensador está siendo interrumpido	Traslade el frigorífico a un lugar más adecuado
	La temperatura ambiente es demasiado alta	Aumente la ventilación o traslade el aparato a un lugar más fresco
	Se guardan alimentos no adecuados en el aparato	Retire cualquier exceso de alimentos calientes u obstrucciones del ventilador
	El aparato está sobrecargado	Reduzca la cantidad de alimentos guardados en el aparato
Hay fugas de agua en el aparato	El aparato no está bien nivelado	Ajuste las patas enroscadas para nivelar el aparato (si es aplicable)
	La salida de descarga está bloqueada	Limpie la salida de descarga
	El movimiento del agua hacia el desagüe está obstruido	Limpie la base del aparato (si es aplicable)
	El contenedor de agua está dañado	Llame a un técnico cualificado o a un agente de POLAR
	La bandeja de goteo está rebosando	Vacíe la bandeja de goteo (si es aplicable)
El aparato es inusualmente ruidoso	No se ha retirado la banda de seguridad	Retire la banda de seguridad
	Tuerca / tornillo flojo	Compruebe y apriete todos los tornillos y las tuercas
	El aparato no se ha instalado en una posición estable o nivelada	Compruebe la posición de la instalación y cámbiela si es necesario

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 47 2017/6/12 13:33

Especificaciones Técnicas

Modelo	Tensión	Potencia	Corriente	Margen de Temperaturas	Capacidad Neta (litros)	Volúmen Bruto (litros)	Refrigerante	Dimensiones a x a x p mm	Peso (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 48 2017/6/12 13:33

Cableado Eléctrico

El enchufe tiene que conectarse a una toma eléctrica adecuada.

Este aparato está conectado de la forma siguiente:

- Cable cargado (de color marrón) al terminal marcado como L
- Cable neutro (de color azul) al terminal marcado como N
- Cable de tierra (de color verde / amarillo) al terminal marcado como E

Este aparato debe conectarse a una toma de tierra.



Si tiene alguna duda, consulte a un electricista cualificado.

Los puntos de aislamiento eléctrico deben mantenerse libres de cualquier obstrucción. En caso de precisarse una desconexión de emergencia, deben estar disponibles de forma inmediata.

Desecho

Las normativas de la UE requieren que los productos de refrigeración sean desechados por compañías especializadas que extraigan o reciclen todos los gases, componentes metálicos y de plástico.

Consulte a su autoridad local de recogida de residuos a la hora de desechar su aparato. Las autoridades locales no están obligadas a eliminar los equipos de refrigeración comerciales pero pueden ofrecer consejo sobre cómo desechar los equipos localmente.

Otra opción es llamar a la línea de asistencia de POLAR para pedir información sobre las compañías nacionales de desechos de la UE.

Cumplimiento

El logotipo WEEE en este producto o su documentación indica que no debe eliminarse como un residuo doméstico. Para ayudar a prevenir posibles daños a la salud humana y/o el medio ambiente, el producto debe eliminarse en un proceso de reciclaje aprobado y medioambientalmente seguro. Para obtener más información sobre cómo eliminar correctamente este producto, póngase en contacto con el proveedor del mismo o la autoridad local responsable de la eliminación de residuos en su zona.



Las piezas POLAR han pasado estrictas pruebas de productos para cumplir las especificaciones y normas reguladoras establecidas por las autoridades internacionales, independientes y federales.

Los productos POLAR han sido autorizados para llevar el símbolo siguiente:



Reservados todos los derechos. Puede estar prohibida la reproducción o transmisión en cualquier forma o por cualquier medio electrónico, mecánico, de fotocopiado, registro o de otro tipo, de cualquier parte de estas instrucciones sin la autorización previa y por escrito de POLAR.

Se ha hecho todo lo posible para garantizar que todos los datos son correctos en el momento de su publicación; sin embargo,POLAR se reserva el derecho a modificar las especificaciones sin que medie notificación previa.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 49 2017/6/12 13:33

Conselhos de segurança

- Colocar numa superfície plana e estável.
- Um agente de serviço/técnico qualificado deverá efectuar a instalação e quaisquer reparações, caso necessário. Não retirar qualquer componente ou painéis de serviço deste produto.
- Consultar e cumprir os regulamentos locais e nacionais no que diz respeito à:
  - Legislação de saúde e segurança no local de trabalho
  - Códigos de trabalho
  - Prevenção de incêndios
  - Normas para sistemas eléctricos IEE
  - Código de construção
- NÃO utilizar máquinas de limpeza a pressão/jacto para limpar o produto.
- NÃO utilize este produto para armazenar acessórios médicos.
- NÃO utilizar aparelhos eléctricos no interior deste produto (como por exemplo máquinas de fazer gelados, etc.)
- NÃO se apoiar ou colocar em cima da base, das prateleiras ou das portas.
- NÃO permitir o contacto de óleo ou gordura com componentes de plástico ou guarnições das portas. Limpar imediatamente se tal acontecer.
- Apenas adequado para uso dentro de casa ou estabelecimentos.
- Fechar garrafas com uma elevada percentagem de álcool e colocá-las verticalmente no frigorífico.
- Este produto deve ser transportado, armazenado e manuseado em posição vertical. Transporte segurando o produto pela base.
- Deve-se sempre desligar o aparelho e retirar a ficha da tomada antes de fazer a limpeza.
- Mantenha o material da embalagem fora do alcance de crianças. O material da embalagem é para ser deitado fora respeitando as regras das autoridades locais.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 50 2017/6/12 13:33

- A fim de evitar situações perigosas, a substituição dos cabos de alimentação danificados deve ser feita por um agente POLAR ou um técnico qualificado recomendado.
- A Polar recomenda que este aparelho seja testado por PAT anualmente para assegurar que o produto continua seguro.

Atenção Risco de Incêndio



- Não guarde substâncias explosivas, tais como: latas de aerossol com um propulsor inflamável no aparelho ESTA.



Aviso: Mantenha todas as aberturas de ventilação desobstruídas. A unidade não deve ser encaixotada sem a ventilação adequada.

- **Aviso:** Não use dispositivos mecânicos ou outros meios para acelerar o processo de descongelação, distintos dos recomendados pelo fabricante.
- **Aviso:** Não danificar o circuito de refrigeração.
- **Aviso:** Não use aparelhos eléctricos no interior dos compartimentos de armazenamento de alimentos do aparelho, a menos que eles são o tipo recomendado pelo fabricante.

Descrição do produto

G590 - 440 litros Frigorífico em aço inoxidável com 1 porta
G591 - 440 litros Congelador em aço inoxidável com 1 porta
G592 - 600 litros Frigorífico em aço inoxidável com 1 porta
G593 - 600 litros Congelador em aço inoxidável com 1 porta
G594 - 1200 litros Frigorífico em aço inoxidável com 2 portas
G595 - 1200 litros Congelador em aço inoxidável com 2 portas
U632 - 650 litros Frigorífico com 1 porta
U633 - 650 litros Congelador com 1 porta
U634 -1300 litros Frigorífico com 2 portas
U635 - 1300 litros Congelador com 2 portas
CC663 - 1200 litros Frigorífico com 2 portas
CD616 - 1200 litros Congelado com 2 portas
GD879 -1300 litros Frigorífico com 2 portas
GD880 - 1300 litros Congelador com 2 portas
CW193 - 600 litros Frigorífico em aço inoxidável com 1 porta
CW194 - 600 litros Congelador em aço inoxidável com 1 porta
CW195 - 1200 litros Frigorífico em aço inoxidável com 2 portas
CW196 - 1200 litros Congelador em aço inoxidável com 2 portas
CW197 - 600 litros Frigorífico com 1 porta de vidro
CW198 - 600 litros Frigorífico com duas portas de vidro

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 51 2017/6/12 13:33

Introdução

Por favor utilize o tempo necessário para ler atentamente este manual. Uma manutenção e utilização correcta deste aparelho permitem a melhor capacidade de funcionamento do seu produto POLAR.

Conteúdo da embalagem

A embalagem inclui o seguinte:

- Frigorífico ou congelador da POLAR
- Chaves x 2
- Suportes de prateleiras x 6 (individuais)/ x 12 (duplas)
- Rodapés (1 por porta) (apenas para G590-595/ GD879/GD880/CC663/CD616/CW193-198)
- Prateleiras x 3 (individuais)/ x 6 (duplas)
- Recipiente para água usada (apenas para G592/ G593/G594/G595/CC663/CD616/CW193-198)
- Manual de instruções

A POLAR orgulha-se pelo serviço e a qualidade dos seus produtos e portanto verifica, durante a fase de embalagem, o estado funcional e o bom estado do conteúdo fornecido.

Quando confrontado com quaisquer danos provocados durante o transporte, contacte imediatamente o seu fornecedor POLAR.

Instalação

Nota: se o aparelho foi armazenado ou transportado numa posição não igual à posição de instalação, deve-se, antes de utilizar o mesmo, colocar o produto durante 12 horas na posição de instalação. Em caso de dúvida deve cumprir a instrução anterior.

1. Retire o produto da embalagem. Verifique se retirou todas as tiras e camadas de protecção das superfícies do produto.
2. Para a ventilação adequada deve-se manter uma distância de 20cm entre o produto e as paredes ou outros objectos. **NUNCA COLOQUE AO LADO OU PRÓXIMO A UMA FONTE DE CALOR.**

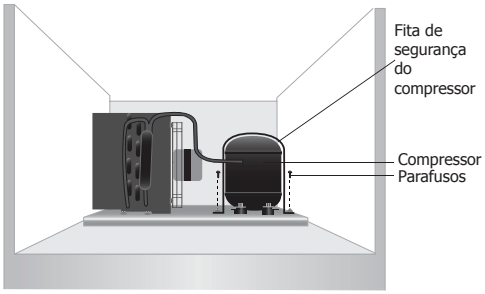
Nota: Antes de utilizar o produto pela primeira vez deve limpar as prateleiras e o interior com água de sabão.

3. Aplique os travões para manter o produto no lugar OU ajuste os pés reguláveis para nivelar o produto.

Retirar a fita de segurança do compressor

(apenas para G592/G593/G594/G595/CC663/ CD616/CW193/CW194/CW195/CW196/CW197/ CW198)

- O compressor encontra-se na parte superior do produto e apoia-se em anilhas de borracha. Em condições normais de funcionamento é normal que o compressor vibre.
- Para evitar danos causados pelos movimentos durante o transporte, o compressor foi preso com uma fita de segurança de aço inoxidável e preso com parafusos na parte superior do produto.
- Antes de ligar o produto é necessário retirar esta fita de segurança e os dois parafusos.



Fechar/abrir as portas

As portas foram equipadas com uma fechadura para guardar os alimentos com segurança no seu produto POLAR.

Utilize as chaves fornecidas para fechar/abrir as portas.

Colocar o recipiente para água usada

(apenas para G592/G593/G594/G595/CC663/ CD616/CW193/CW194/CW195/CW196/CW197/ CW198)

O recipiente para água usada cabe na parte inferior do produto.

Deslize o tabuleiro nos rolamentos por baixo do produto.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 52 2017/6/12 13:33

Colocar as prateleiras & rodapés

1. Coloque um par de suportes de prateleiras em ambos os lados do interior do produto e à altura desejada.
2. Coloque a prateleira no lugar.
3. Repetir esta instrução para colocar as outras prateleiras.
4. Coloque os rodapés no chão do produto, certificando-se de que o lado liso não toca o chão.

Nota: isto é muito importante para garantir uma drenagem correcta de condensação.

Funcionamento

Armazenamento de produtos alimentares

Siga as seguintes instruções para obter os melhores resultados do seu produto POLAR:

- Deve-se apenas guardar alimentos no produto quando este tiver atingido a temperatura de funcionamento correcta.
- Não coloque comida quente ou líquidos destapados no produto.
- Quando possível tape ou embrulhe a comida.
- Não bloquear os ventiladores no interior do produto.
- Evite deixar as portas abertas durante muito tempo.

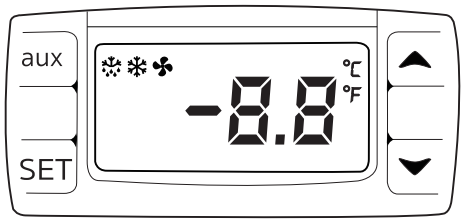
Ligar

1. Controle se o interruptor principal está na posição [**O**] e coloque a ficha do produto na tomada.
2. Ligue o Power (alimentação) [**I**]. A temperatura interna do produto é indicada no painel indicador.

Painel de comando

Para bloquear / desbloquear o teclado, pressione ▲ e ▼ juntos durante 3 segundos.

Display piscará PON (desbloqueado) / POF (bloqueado).



Seleccionar a temperatura de funcionamento

1. Carregue no botão **SET**. O visor começará a piscar.
2. Carregue no botão ▲ ou ▼ para aparecer no visor a temperatura desejada.
3. Carregue no botão **SET** para memorizar a temperatura.

Descongelacao manual

Prima o botao "**aux**" durante seis segundos para iniciar a descongelacao. A luz indicadora de descongalacao acende-se.

Limpeza, cuidados & manutenção

Descongele aparelhos pelo menos a cada três meses, mais frequentemente, se necessário

Deve-se desligar o aparelho e retirar a ficha da tomada antes de fazer a limpeza.

- Limpe o interior do produto com a máxima frequência possível.
- Não utilizar produtos de limpeza abrasivos. Estes podem deixar resíduos prejudiciais.
- Limpe a vedação da porta com água morna e com sabão.
- Secar totalmente depois da limpeza.
- Não permitir que água utilizada para a limpeza entre na panela de evaporação através da abertura de drenagem.
- Tenha cuidado ao limpar a parte de trás do produto. Os cantos afiados podem cortar.
- Um agente da POLAR ou técnico qualificado deverá efectuar quaisquer reparações, caso necessário.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 53 2017/6/12 13:33

Cuidado do aço inoxidável

Para manter o exterior em aço inoxidável do seu produto Polar, tenha em conta as seguintes informações:

Nunca:
- Utilize esfregões abrasivos, etc.
- Utilize detergentes com cloro ou ácido
- Permita que algo, por exemplo, alimentos, sujidade, produtos químicos de limpeza, etc. permaneçam na superfície durante mais tempo que o necessário, limpe-os de imediato.
- Permita que a superfície esteja húmida.

Procedimento correto:
- Limpe com frequência.
- Utilize panos macios ou esfregões de plástico.
- Esfregue com a ponta de metal, em vez de o fazer na totalidade do mesmo.
- Utilize detergentes e polimentos concebidos para limpeza de aço inoxidável.
- Certifique-se de que os produtos de limpeza são totalmente lavados e que o aço fica seco.

Manutenção de rotina

Limpeza do condensador
- O condensador faz parte do sistema de refrigeração. O condensador deve ser limpo mensalmente.
- Desligue sempre a fonte de alimentação antes de efetuar a manutenção de rotina.
- Se o condensador não estiver limpo é reduzido o desempenho e a duração da unidade Polar e pode invalidar a garantia.

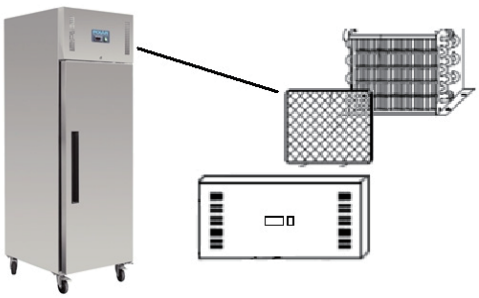
Expositores verticais G590, G591, GD879, GD880

O condensador está localizado abaixo do expositor de refrigeração. Estes modelos possuem um filtro removível que pode ser limpo com um aspirador.



Expositores verticais G592, G593, G594, G595, U632, U633, U634, U635, CC663, CD616, CW193, CW194, CW195, CW196, CW197, CW198

O condensador está localizado acima do expositor de refrigeração. Estes modelos possuem um filtro removível que pode ser limpo com um aspirador.



G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 54 2017/6/12 13:33

Resolução de problemas

Se o seu produto POLAR apresentar uma falha, consulte a seguinte tabela antes de telefonar à linha de apoio ou ao seu agente POLAR.

Problema	Causa provável	A fazer
O aparelho não funciona	O aparelho não está ligado	Verifique a ligação correcta dos cabos e ligue o aparelho
	A ficha e o cabo estão danificados	Chame o agente da POLAR ou um técnico qualificado
	O fusível da ficha disparou	Substitua o fusível da ficha
	Fonte de alimentação	Verifique a fonte de alimentação
	Erro na cablagem interna	Chame o agente da POLAR ou um técnico qualificado
O produto liga mas a temperatura é demasiado alta ou baixa	Há muito gelo no evaporador	Descongele o produto
	O condensador está bloqueado por pó	Limpar o condensador
	As portas não estão totalmente fechadas	Verifique se as portas estão bem fechadas e se as guarnições estão danificadas
	O produto está perto de uma fonte de calor ou o fluxo de ar em direcção do condensador é interrompido	Desloque o frigorífico para um lugar mais adequado
	A temperatura ambiente é demasiado alta	Aumente a ventilação ou desloque o produto para uma posição mais fresca
	Está a guardar alimentos não adequados no produto	Retire quaisquer alimentos quentes ou alimentos que bloqueiem o ventilador
	O produto está sobrecarregado	Reduz a quantidade de alimentos armazenada no produto
Está a verter água do produto	O produto não está bem nivelado	Ajuste os pés reguláveis para nivelar o produto (caso necessário)
	A saída de descarga está bloqueada	Limpe a saída da descarga
	O movimento de água para a descarga está bloqueado	Limpe o chão do produto (caso aplicável)
	O recipiente de água está danificado	Chame o agente da POLAR ou um técnico qualificado
	O tabuleiro para gelo derretido (água) está a transbordar	Esvazie o tabuleiro (caso aplicável)
O produto produz mais ruídos do que o normal	Não retirou a fita de segurança	Retire a fita de segurança
	Desaperte a porca/parafuso	Verifique e aperte todos os parafusos e porcas
	O produto não foi instalado numa superfície nivelada ou estável	Verifique a posição da instalação e, caso necessário, desloque o produto

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 55 2017/6/12 13:33

Especificações técnicas

Modelo	Voltagem	Alimen-tação	Corrente	Amplitude de temperatura	Neto Capaci-dade (litros)	Volume Bruto (litros)	Líquido de refrige-ração	Dimensões a x l x p mm	Peso (kg)
G590	230V 50Hz	300W	1.8A	-2°C to 8°C	313	440	R600a, 85g	1950 x 680 x 700	125
G591	230V 50Hz	600W	4A	-10°C to -20°C	313	440	R290, 95g	1950 x 680 x 700	125
G592	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85a	1990 x 680 x 830	135
G593	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
G594	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
G595	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
U632	230V 50Hz	350W	1.95A	-2°C to 10°C	358	560	R600a, 95g	2010 x 740 x 830	134
U633	230V 50Hz	850W	4A	-10°C to -20°C	358	650	R290, 90g	2010 x 740 x 830	138
U634	230V 50Hz	800W	4.8A	-2°C to 8°C	934	1300	R290, 145g	2010 x 1480 x 830	198
U635	230V 50Hz	900W	3.8A	-10°C to -20°C	934	1300	R290, 150g	2010 x 1480 x 830	208
CC663	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CD616	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
GD879	230V 50Hz	600W	4A	-2°C to 8°C	671	960	R290, 110g	1950 X 1340 x 700	165
GD880	230V 50Hz	700W	3.3A	-10°C to -20°C	671	960	R290, 140g	1950 x 1340 x 700	165
CW193	230V 50Hz	300W	1.8A	-2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	135
CW194	230V 50Hz	600W	2.8A	-10°C to -20°C	376	600	R290, 100g	1990 x 680 x 830	135
CW195	230V 50Hz	600W	4A	-2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	180
CW196	230V 50Hz	700W	3.3A	-10°C to -20°C	770	1200	R290, 150g	1990 x 1340 x 815	180
CW197	230V 50Hz	300W	1.8A	+2°C to 8°C	376	600	R600a, 85g	1990 x 680 x 830	140
CW198	230V 50Hz	600W	4A	+2°C to 8°C	770	1200	R290, 110g	1990 x 1340 x 815	200

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 56 2017/6/12 13:33

Cablagem eléctrica

Deve-se utilizar tomadas adequadas para ligar a ficha do aparelho.

O esquema de electricidade deste aparelho é o seguinte:
- Cabo eléctrico (castanho) para o terminal marcado L
- Cabo neutro (azul) para o terminal marcado N
- Cabo terra (verde/amarelo) para o terminal marcado com E



Este aparelho tem de estar ligado à terra.

Consulte um electricista qualificado em caso de dúvidas.

Os pontos eléctricos isolados devem ficar limpos de qualquer obstrução. Estes pontos têm que ser imediatamente acessíveis caso seja necessário desligar a electricidade.

Tratamento de lixo e resíduos

Os regulamentos da UE exigem a entrega de produtos de refrigeração a empresas especializadas em remover ou reciclar todos os gases, metais e componentes de plástico.

Consulte a autoridade responsável pelo tratamento de lixo sobre a recolha do seu aparelho. As autoridades locais não são responsáveis pela recolha de equipamento comercial de refrigeração, no entanto, podem informá-lo quanto a recolha local do seu equipamento.

Ou então, contacte a linha de apoio da POLAR para obter informações sobre as empresas nacionais de tratamento de lixo na UE.

Conformidade

O logótipo WEEE neste produto ou a sua documentação indicam que o produto não deve ser tratado como lixo doméstico. Para ajudar a prevenir possíveis danos para a saúde humana e/ou ambiente, o produto deve ser eliminado de acordo com um processo de reciclagem aprovado e seguro para o ambiente. Para mais informação sobre como eliminar este produto correctamente, contacte o fornecedor do mesmo ou as autoridades locais responsáveis pela eliminação de desperdícios na sua área.



As componentes POLAR foram submetidas a testes rigorosos a fim de cumprirem as normas e especificações legais determinadas pelas autoridades internacionais, independentes e nacionais.

Os produtos POLAR foram aprovados e trazem o seguinte símbolo:



Todos os direitos reservados. É proibida a reprodução electrónica ou mecânica, ou por qualquer outro meio copiar, guardar em meios digitais ou transmitir a terceiros estas instruções, seja parcialmente ou na sua totalidade, sem a autorização prévia de POLAR.

Nós nos esforçamos para que no dia de publicação deste manual todos os pormenores sejam correctos, no entanto, a POLAR tem o direito de alterar as especificações sem aviso prévio.

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612.indb 57 2017/6/12 13:33



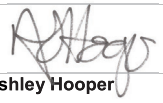
UK	**0845 146 2887**
NL	**0800 – 29 1 29**
	040 – 2628080
FR	**0800 - 29 2 29**
	01 60 34 28 80
DE	**0800 – 1860806**
IT	**N/A**
ES	**901-100 133**
PT	**901-100 133**

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • • Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento	Upright Refrigerators/ Freezers
Model • Modèle • Modell • Modello • Modelo • Malli	G590/G591/G592/G593/G594/G595/U632/U633/U634/U635/CC663/CD616/GD879/GD880/CW193/CW194/CW195/CW196/CW197/CW198
Application of Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	**Machinery Directive (MD) 2006/42/EC** EN 50106:2008 EN 60335-1:2012 +AC:2014 +A11:2014 EN 60335-2-24:2010 (Freezers only) EN 60335-2-89:2010 +A1:2016 (Refrigerators only) EN 62233:2008 +AC:2008 **Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU - recast of 2004/108/EC** EN 55014-1:2006 +A1:2009 +A2:2011 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 EN 61000-3-11:2000 **Restriction of Hazardous Substances Directive (RoHS) 2011/65/EU**
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante	**Polar**
Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Endereço do fabricante	**Fourth Way,** **Avonmouth,** **Bristol,** **BS11 8TB** **United Kingdom**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).
Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.
Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.
Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data	**21st April 2017**
Signature • Handtekening • Signature • Unterschrift Firma • Firma • Assinatura	
Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso	**Ashley Hooper**
Position • Functie • Fonction • Position • Qualifica • Posición • Função	**Technical & Quality Manager**

POLAR
REFRIGERATION

http://www.polar-refrigerator.com/

G590-G595_U632-U635_CC663_CD616_GD879-GD880_CW193-CW198_ML_A5_v15_170612

Blast cabinets

Inventus and Future blast chiller/freezer upright cabinets



The range of Porkka combined BC/BF Blast Chiller and Blast Freezers is large and versatile and can be used for a multitude of different applications.

Cabinets are designed for use with GN1/1 containers or trays. They are manufactured both internally and externally in stainless steel with CFC/HCFC/HFC -free polyurethane insulation and are supplied with 10 pairs of supports to accept containers or trays.

Inventus models have integral condensing units operating on R452A, but can also be connected to a central plant system as an option. Note open vented drains may be required in some circumstances.

Features

- Control panel with soft touch buttons and multiple digital displays
- Microprocessor controlled blast chilling & freezing
- Digital display with selectable soft- / hard-chilling process
- Stainless steel product probe for precise and accurate soft chilling
- Controller with ability to store 8 individual processes for rapid selection
- Automatic holding mode after the blast chilling or blast freezing process has finished
- Door open alarm
- Probe failure alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density CFC/HCFC/HFC free polyurethane
- 10 pairs anti-tilt stainless steel shelf supports dimensioned for GN 1/1 containers
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient and energy saving, hermetic air cooled HC (natural) refrigerant system
- stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50Hz

Optional features

- Door operated UV-C sterilisation lamp
- Door operated internal LED light
- Extra anti-tilt stainless steel shelf supports as required
- Condensate tray with heater
- Foot pedal door opener
- Water cooled condenser with valve for connection to a chiller plant system
- Also available for connection to a central cooling refrigeration system
- Electronic locking solution
- Electrical supply 230 V / 60 Hz
- Heat treated wooden packaging

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Inventus BC / BF blast chiller and blast chiller/freezer upright cabinets

BC/BF

R452A

Inventus BC/BF7 SMH

Inventus BC/BF8 SMH

Inventus	BC/BF 7	BC/BF 8
Climate class (EN 16825)	4	4
Operating Temperature	+125…-20 °C	+125…-20 °C
Amb. Temperature	+5…+32 °C	+5…+32 °C
Width (mm)	730	850
Depth (mm)	870	785
Height (mm)	2100	2100
Height with castors (mm)	2080	2080
Internal widht (mm)	530	325
Internal depth (mm)	325	570
Shelf supports (pcs)	10 (max. 22)	10
Size of the shelves (w x d mm)	GN 1/1	GN 1/1
Gross/Net weight (kg)	160	160
Connection power	2000	2000
Voltage	230V/50Hz	230V/50Hz



Inventus BC/BF 7



Inventus BC/BF 8

Future BC/BF 720 SMH

Future BC/BF 720 SMH Central Cooling

Exterior dimensions 850 x 750 x 2030 mm (width x depth x height)
Blast Chilling capacity 30 kg/90 min *
Blast Freezing capacity 70 kg/12 h **
Shock Freezing capacity 25 kg/2.5 h ***
Refrigeration capacity evaporating at –10°C / –30°C = 3 kW/1.2 kW
Refrigerant R404A
Connection power for central plant systems 1,27 kW / 230 V
Connection power for plug-in models 1,6 kW / 230 V



NOTE! GN CONTAINERS NOT INCLUDED

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

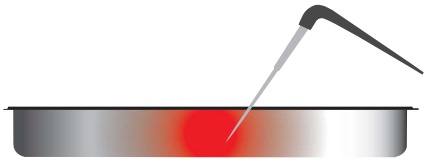
Quick guide

Blast chiller/freezer upright cabinets
XB800 Controller



1. SWITCH THE UNIT ON

2. LOAD THE FOOD EVENLY INTO THE CABINET FROM TOP TO BOTTOM



3. INSERT THE TEMPERATURE PROBE IN FOOD

4. SELECT THE PREFERRED QUICK PROGRAM

- Soft Chill
- Hard Chill
- Soft Freeze
- Hard Freeze



5. PRESS "PLAY"



6. AUDIBLE SIGNAL INFORMS THE PROGRAM IS READY

- Cycle is completed !



7. PRESS STOP

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Blast chiller/freezer upright cabinets

BC/BF

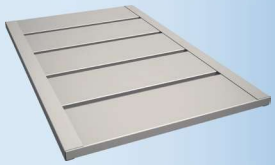
Accessories Future BC and BC/BF upright cabinets

APC14600	UV-C LIGHT FOR DISINFECTION
APF11600	A PAIR OF SHELF SUPPORT BC/BF 8
APF11900	GN 1/1 SS PANEL SHELF BC/BF
APF12400	FOOT PEDAL DOOR OPENER
APF13800	4 PCS CASTORS TO REPLACE LEGS FOR MODELS 720
APF15100	CONDENSATE TRAY WITH HEATER FOR MODELS 720
APF16012	HEAT TREATED WOOD PACKING EXTRA COST Standard packing suitable for containerized shipment
	PORKKA iTOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 64.
	PORKKA iTOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA iTOP™ SERVICES. FOR DETAILS, SEE PAGE 64 .
APF12010	iLOQ S10 ELECTRONIC LOCKING SOLUTION + 1 KEY
APM20605	S10 ADDITIONAL KEY



UV-C LIGHT


LED LIGHT


GN 1/1 SS PANEL SHELF


FOOT PEDAL DOOR OPENER


CASTORS



TEMPERATURE RECORDER


PORKKA iTOP™

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

102018

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation



The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile and can be used for a multitude of different applications. Stand alone, models with integral air cooled condensing units for GN 1/1 containers, wheel-in models in various sizes for use with GN1/1 and certain GN2/1 trolleys and passthrough versions which can accept both GN1/1 and GN2/1 trolleys.

BC and BC/BF 960, 990, 24-100 are for trolley operation. GN1/1 trolleys can be wheeled into these cabinets, loaded with GN1/1 trays. BC/BF models are supplied with insulated floor with optional ramp. The 24-100-SH version can also accept certain GN2/1 trolleys. All these models are designed for use with remote condensing units usually positioned externally or they can also be connected to a central plant system if required. Expansion valve and solenoid valve are factory fitted. Open vented drains are required.

R404A compatible CC models are designed for R448A, R449A, R452A or equivalent. R744 models are available as an option.

Features

- Full color touch pad display
- Controller programmed for blast chilling and freezing for 4 quick programs and with ability to store 12 customized settings
- The new SMH soft-/medium-/hard- process control for blast chilling/freezing
- Convenient single product probe for precise and accurate soft chilling
- Exterior / Interior finish in stainless steel

- Optional automatic storage after the blast chilling or blast freezing process has finished
- CFC/HCFC and HFC free polyurethane insulation
- Audible and visual local alarms for HACCP purposes
- Stainless steel chassis
- Exterior / Interior finish in stainless steel
- Insulation with high density CFC/HCFC/HFC free polyurethane
- Doors are supplied complete with heavy duty hinges and a lockable door handle which is complete with emergency entrapment release
- Durable gaskets provide a good air seal
- BC versions are supplied without floor, to allow simple trolley operation
- BC/BF chiller, freezer models are supplied with insulated floor equipped with a non-slip stainless steel finish
- Electrical supply 230V/50Hz

Optional features

- Door operated UV-C sterilisation lamp
- Door operated internal LED light
- Floor for BC
- Trolley ramp
- Ready for sunken floor operation (made by others)
- Heat treated wooden packaging

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation

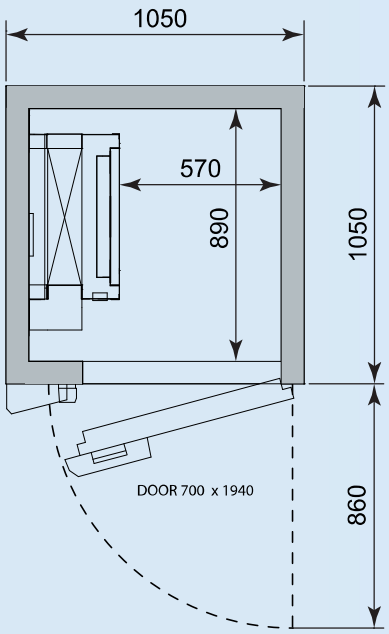
BC
BC/BF

BC 960SMH

Exterior dimensions 1050 x 1050 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 60 kg/90 min *
Refrigeration capacity evaporating at –10°C = 7 kW
Connected power for central plant systems 2,06 kW / 230 V

BC/BF 960SMH

Exterior dimensions 1050 x 1050 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 60 kg/90 min *
Blast Freezing capacity 60 kg/6 h **
Shock Freezing capacity 35 kg/2.5 h ***
Refrigeration capacity evaporating at –10°C / –30°C = 7 kW / 2,6 kW
Connected power for central plant systems 2,06 kW / 230 V





BC/BF 960SMH

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

Blast cabinets

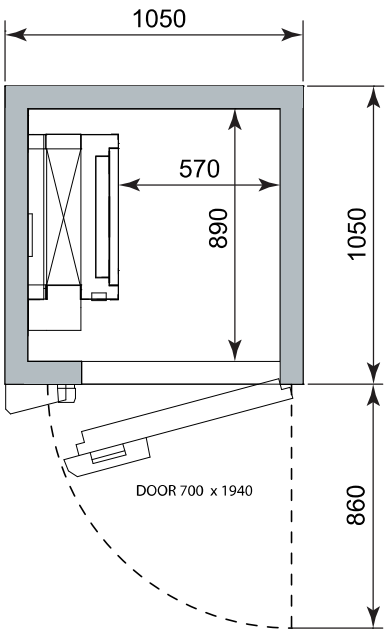
Blast chiller and blast chiller/freezer cabinets for trolley operation

BC 990SMH

Exterior dimensions 1050 x 1050 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 90 kg/90 min *
Refrigeration capacity evaporating at –15°C = 10 kW
Connected power for central plant systems 0,41 kW / 230 V

BC/BF 990SMH

Exterior dimensions 1050 x 1050 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 90 kg/90 min *
Blast Freezing capacity 60 kg/6 h **
Shock Freezing capacity 50 kg/2.5 h ***
Refrigeration capacity evaporating at –15°C / –30°C = 10 kW / 3.7 kW
Connected power for central plant systems 2,06 kW / 230 V





BC/BF 990SH
(Note! Ramp and trolley not included)

* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation

BC
BC/BF

BC 24-100SMH,1 door

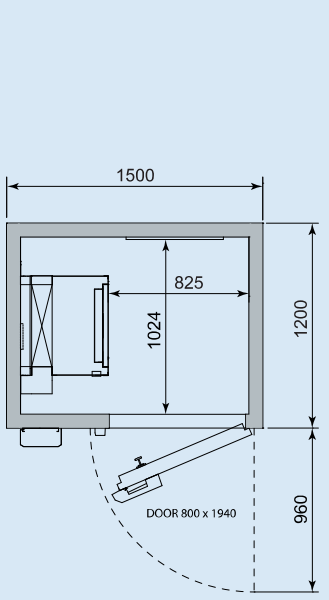
BC 24-100SMH,2 doors

Exterior dimensions 1500 x 1200 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 100 kg/90 min *
Refrigeration capacity evaporating at –15°C = 10 kW
Connected power for central plant systems 0,45 kW / 230 V

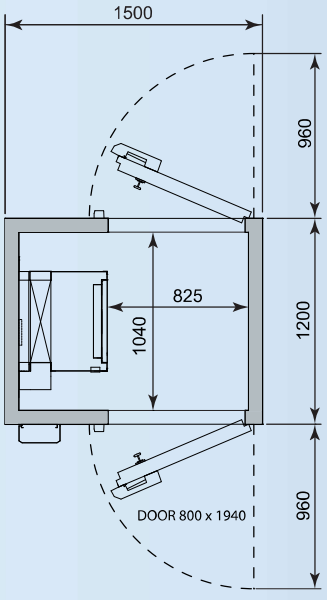
BC/BF 24-100SH, 1 door

BC/BF 24-100SH, 2 doors

Exterior dimensions 1500 x 1200 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 100 kg/90 min *
Blast Freezing capacity 55 kg/2,5 h **
Shock Freezing capacity 100 kg/6 h h ***
Refrigeration capacity evaporating at –15°C / –30°C = 10 kW / 3.7 kW
Connected power for central plant systems 2,1 kW / 230 V



1 door



2 doors



* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of foodstuffs.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation

The range of Porkka BC Blast Chillers and the combined BC/BF Blast Chiller and Blast Freezers is large and versatile and can be used for a multitude of different applications. Stand alone, models with integral air cooled condensing units for GN 1/1 containers, wheel-in models in various sizes for use with GN1/1 and certain GN2/1 trolleys and passthrough versions which can accept both GN1/1 and GN2/1 trolleys.

BC and BC/BF 48-200-SH are supplied as a pass through version with doors at each end of the chamber. The unit can accept GN1/1 and GN2/1 trolleys each loaded with up to 100Kg of product. There is an internal sliding partition door, which allows each system to operate independently if required. Therefore, both sections can operate on separate settings dependent on what food types are being processed. If operating on reduced amount then only one system can be used reducing operating costs accordingly. Once again to be operated with remote condensing units or can be connected to a central cooling system. Open vented drains are required.



Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation

BC
BC/BF

BC 48-200SMH, 1 door

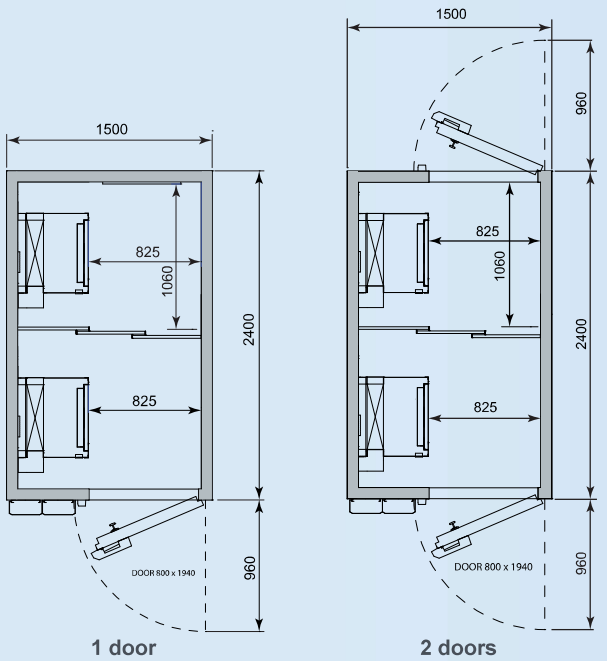
BC 48-200SMH, 2 doors

Exterior dimensions 1500 x 2400 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 2 x 100 kg/90 min *
Refrigeration capacity evaporating at –15°C = 2 x 10 kW
Connected power for central plant systems 0,9 kW / 230 V

BC/BF 48-200SH 50/60 Hz, 1 door

BC/BF 48-200SH 50/60 Hz, 2 doors

Exterior dimensions 1500 x 2400 x 2100 mm (width x depth x height)
Maximum trolley height recommended 1800 mm
Blast Chilling capacity 2 x 100 kg/90 min *
Blast Freezing capacity 2 x 55 kg/2.5 h **
Shock Freezing capacity 2 x 100 kg/6 h ***
Refrigeration capacity evaporating at –15°C / –30°C = 2 x 10 kW/2 x 3.7 kW
Connected power for central plant systems 4200 W / 400 V 3Ph





* Blast chilling capacities have been calculated using GN1/1 trays 65mm deep with a product thickness of 50mm entering at +70 to +3°C within the stated time period.

** Blast freezing capacities have been calculated using GN1/1–65mm deep trays with a product thickness of 50mm from 0 to –18°C .

*** All Porkka appliances meet international standards and requirements for Blast Chilling of wfoodstuffs.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation



BC/BF 990SH
(Note! Ramp and trolley not included)

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Blast chiller and blast chiller/freezer cabinets for trolley operation

Accessories BC and BC/BF for trolley operation

APC14600	UV-C LIGHT FOR DISINFECTION
	PORKKA ITOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 64.
	PORKKA ITOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA ITOP™ SERVICES. FOR DETAILS, SEE PAGE 64 .



UV-C LIGHT



PORKKA iTOP™

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

102018

Blast cabinets



Future and Future Plus Light Duty Rapid chiller and freezer

The range of Porkka DC Blast Chillers and DF Rapid freezer cabinets are designed for establishments where there is a requirement for either blast chilling or freezing small amounts of food stuffs on an infrequent bases, such as schools or other institutions where say lunch time only cooking takes place.

These dual use cabinets are purpose build process cabinets but can be used for storage of food whenever needed.

More powerful but efficient refrigeration equipment is fitted to give the extra capacity for rapid chilling or freezing, all are supplied with, easy to change pull out/push-in door gaskets and adjustable four tier shelving which is fitted with antI-tilt supports to avoid accidental spillages.

Every care has been taken to ensure that high hygiene levels can be maintained, all shelving and pilasters can be removed by hand and rounded corners and one piece-dished floor allows for easy deep cleaning.

External finish has a choice of stainless steel or white polyester coated sheet steel, in every model the internal surfaces are produced from stainless steel.

Cabinets can also be supplied for connection to a central cooling system.

Electrical supply 230V/50Hz.

Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Timer clock on DC
- Internal air channel for effective chilling
- Exterior / Interior finish in stainless steel
- Insulation with high density CFC/HCFC/HFC free polyurethane
- 4 pcs stainless steel panel shelves, adjustable in increments of 30 mm
- 4 pairs anti-tilt stainless steel shelf supports
- Door equipped with lock, magnetic gasket and heavy-duty spring hinges, 90° dwell open
- Efficient and energy saving, hermetic air cooled environmental friendly R452A refrigerant system
- Stainless steel legs, height adjustable from 130 mm to 205 mm
- Electrical supply 230V/50Hz

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Blast cabinets

Future and Future Plus Light Duty Rapid chiller and freezer

DC DF

Optional features

- Extra shelves as required
- Stainless steel panel shelves
- Shorter stainless steel legs, adjustable from 70 mm to 105 mm
- Real-time temperature data logging with download to USB facility
- Foot pedal door opener
- Water cooled condenser with valve for connection to a chiller plant system
- Also available for connection to a central cooling refrigeration system
- Heat treated wooden packaging

R452A

Light Duty Rapid chiller DC

- Temperature range +1…+12 °C when switched to storing mode.

- Rapid chilling capacity of cabinet DC 520 is:
  12 kg per 90 minutes +70…+3 °C with 25 mm layer thickness
  37 kg per 4 hours +60…+6 °C with 50 mm layer thickness

  according to the regulation 905/2007 valid in Finland.

- Rapid chilling capacity of cabinet DC 720 is:
  18 kg per 90 minutes +70…+3 °C with 25 mm layer thickness
  47 kg per 4 hours +60…+6 °C with 50 mm layer thickness

  according to the regulation 905/2007 valid in Finland.



Light Duty Rapid freezer DF

- Temperature range –18…–26 °C when switched to storing mode.
- Freezing/chilling capacity of cabinet DF 520:

  with 50 mm layer thickness 60 kg per 24 hours +0…–18 °C

- Freezing/chilling capacity of cabinet DF 720:

  with 50 mm layer thickness 80 kg per 24 hours +0…–18 °C

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

Blast cabinets

Future Light Duty Rapid chiller and freezer

Future DC 520 (+1...+12 °C)

Future DC 520 Central Cooling

Exterior dimensions 600 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 291 / 410 litres
Connection power 0,85 kW / 230 V

Future DC 720 (+1...+12 °C)

Future DC 720 Central Cooling

GN 2/1 cabinet, width direction
Exterior dimensions 850 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 730 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 471 / 595 litres
Connection power 0,85 kW / 230 V

Future DF 520 (-26...-18 °C)

Future DF 520 Central Cooling

Exterior dimensions 600 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 291 / 410 litres
Connection power 0,75 kW / 230 V

Future DF 720 (-26...-18 °C)

Future DF 720 Central Cooling

GN 2/1 cabinet, width direction
Exterior dimensions 850 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 471 / 595 litres
Connection power 0,85 kW / 230 V



The capacity of the cabinets is declared according to the European standard EN 16825:2016. The Net storage capacity according to EN 16825:2016 is detailed first and secondly the Gross capacity which is also measured according to EN 16825:2016. The ambient temperature shall not exceed +43°C or fall below +10°C.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.



Future Plus Light Duty Rapid chiller and freezer

Energy saving cabinet with built in air channel and filter cassette

DC DF

Future Plus DC 530 (+1...+12 °C)

Exterior dimensions 600 x 750 x 2100 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 291 / 410 litres
Connection power 0,85 kW / 230 V

Future Plus DC 730 (+1...+12 °C)

GN 2/1 cabinet, width direction
Exterior dimensions 850 x 750 x 2100 mm (width x depth x hight)
Interior dimensions 730 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 471 / 595 litres
Connection power 0,85 kW / 230 V



Future DF 520 (-26...-18 °C)

Future DF 520 Central Cooling

Exterior dimensions 600 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 291 / 410 litres
Connection power 0,75 kW / 230 V

Future DF 720 (-26...-18 °C)

Future DF 720 Central Cooling

GN 2/1 cabinet, width direction
Exterior dimensions 850 x 700 x 2030 mm (width x depth x hight)
Interior dimensions 480 x 560 x 1430 mm (width x depth x hight)
Net / Gross volume 471 / 595 litres
Connection power 0,85 kW / 230 V

062018

Future and Future Plus Light Duty Rapid chiller and freezer

Accessories Future and Future Plus DC DF

APC11000	TEMPERATURE RECORDER XDL01-PWR
APC12030	RJ45 ALARM CONNECTION CABLE
APC12100	DATA CABLE TTL/RS-485 500 MM
APC12200	DATA CABLE TTL/RS-485 1500 MM
APC13003	ADDITIONAL NTC PROBE T4 (PRODUCT PROBE)
	CONNECTED TO THE CONTROLLER
APF10310	SS PANEL SHELF WITH ANTI TILT SHELF SUPPORT 520, 530
APF10410	SS PANEL SHELF WITH ANTI TILT SHELF SUPPORT 720, 730
APF10640	SS WIRE SHELF WITH ANTI TILT SHELF SUPPORT 520, 530
APF10740	SS WIRE SHELF WITH ANTI TILT SHELF SUPPORT 720, 730
APF11600	A PAIR OF SHELF SUPPORT 520, 530, 720, 730
APF11800	GN 1/1 ADAPTER PILASTERS FOR MODEL 520, 530
APF12010	ILOQ S10 ELECTRONIC LOCKING SOLUTION + 1 KEY
APM20605	S10 ADDITIONAL KEY



TEMPERATURE RECORDER


SS PANEL SHELF


SS WIRE SHELF



iLOQ S10

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Future and Future Plus Light Duty Rapid chiller and freezer

Accessories Future and Future Plus DC DF

APF12400	FOOT PEDAL DOOR OPENER
APF13200	4 PCS LEGS SHORT 70/105 MM FOR MODELS 520, 720
APF13800	4 PCS CASTORS TO REPLACE LEGS FOR MODELS 520, 720
APF16012	HEAT TREATED WOOD PACKING EXTRA COST Standard packing suitable for containerized shipment
	PORKKA iTOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 64.
	PORKKA iTOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA iTOP™ SERVICES. FOR DETAILS, SEE PAGE 64 .



LED LIGHT



FOOT PEDAL DOOR OPENER



LEGS SHORT 70/105 MM



CASTORS



PORKKA iTOP™

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Professional roll-in cabinets

Future Roll-in cabinets RIC and RIF special equipment CO_2 (R744)

Chiller and freezer cabinets solely for use with trolleys, RIC 960 and RIF 960 are designed for the storage of ready chilled products and can accept various sizes and types of trolleys.

Refrigeration equipment can be supplied as on-board air-cooled condensing units or the cabinets can be connected to remote central cooling system.

External and internal finish is stainless steel.

Power supply 230v/50Hz on all systems.
R404A compatible CC models are designed for R448A, R449A, R452A or equivalent.
RIC/RIF CO_2 cabinets are only available to connect to a CO_2 (transcritical) central cooling system.

Features

- Digital temperature display with built-in microprocessor controller
- Keyboard tamper protection
- Recording of max./min. temperature
- Visual and audible high/low temperature alarm
- Door open alarm
- Probe failure alarm
- Exterior / Interior finish in stainless steel
- Insulation with high density CFC/HCFC/HFC free polyurethane
- Efficient and energy saving, hermetic air cooled HC (natural) refrigerant system
- Electrical supply 230V/50Hz

Optional features

- Shelf bar accessory kits
- Extra shelves as required
- Real-time temperature data logging with download to USB facility
- Heat treated wooden packaging

Special equipment C02 (R744) Features

- According the standard Inventus cabinets for central cooling systems, but with factory installed special evaporator for R 744 (Max working-/testpressure 55 bar).
- Factory installed electic defrost heaters (F models)
- Electrical box / controller:
  Controller, expansion valve, safety valve are not included in the delivery.

  Note! Standard Porkka controller cannot be used with electronic expansion valves!
- Special front cover with control unit adapter plate for control unit:

  Danfoss AK-CC (71*29mm + 22+30mm)
  Carel MPXPRO (71*29mm + 22+30mm)
  Wurm FKE003 (120*28mm + ø16mm)
  Eckelmann BT30 (59*25.6)

  when the purchaser is sending the controller to the factory the installation of the controller is included in the price.

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Professional roll-in cabinets

R290 REFRIGERANT

RIC

Future chiller Roll-in cabinet RIC R290

RIC 960 E

RIC 960 CC

RIC 960 CO2

RIC 960 E with floor and ramp

RIC 960 CC with floor and ramp

RIC 960 CO2 with floor and ramp

RIC-T 960 E for pass through operation

RIC-T 960 CC for pass through operation

RIC-T 960 CO2 CC for pass through operation

Exterior dimensions 850 x 1030 x 2250 mm (width x depth x hight)

Interior dimensions 710 x 900 x 1860 mm (width x depth x hight)

Volume 1229 litres

Connection power 0,5 kW / 230 V



NOTE! TROLLEY NOT INCLUDED

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

062018

Professional roll-in cabinets

Future freezer Roll-in cabinet RIF R290

RIF 960 E with floor and ramp

RIF 960 CC with floor and ramp

RIF 960 CO2 with floor and ramp

Exterior dimensions 850 x 1030 x 2250 mm (width x depth x hight)

Interior dimensions 680 x 900 x 1795 mm (width x depth x hight)

Volume 1099 litres

Connection power 1,05 kW / 230 V



Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Professional roll-in cabinets

Future chiller and freezer Roll-in cabinets RIC and RIF

Accessories RIC RIF

APC11000	TEMPERATURE RECORDER XDL01-PWR
APC12030	RJ45 ALARM CONNECTION CABLE
APC12100	DATA CABLE TTL/RS-485 500 MM
APC12200	DATA CABLE TTL/RS-485 1500 MM
APC13003	ADDITIONAL NTC PROBE T4 (PRODUCT PROBE) CONNECTED TO THE CONTROLLER
APF11981	SHELF BAR ACCESSORY KIT WITH SHELF WIDTH 650 MM x DEPTH 530 MM
	(Shelves not included)
APF10410	SS PANEL SHELF WITH ANTI TILT SHELF SUPPORT 720
APF10740	SS WIRE SHELF WITH ANTI TILT SHELF SUPPORT 720
APF11980	SHELF BAR ACCESSORY KIT WITH SHELF WIDTH 600 MM x DEPTH 800 MM
APF16012	HEAT TREATED WOOD PACKING EXTRA COST Standard packing suitable for containerized shipment
	PORKKA iTOP™ TEMPERATURE CONTROL IS AVAILABLE EITHER AS A LOCAL CONTROL SYSTEM OR SERVICE. FOR DETAILS, SEE PAGE 64.
	PORKKA iTOP™ HANDHELD IS THE MOST ADVANCED TOUCH-SCREEN HANDHELD FOR TEMPERATURE MEASUREMENT AND MANAGEMENT. IT IS SEAMLESSLY INTEGRATED TO PORKKA iTOP™ SERVICES. FOR DETAILS, SEE PAGE 64 .
APF12010	iLOQ S10 ELECTRONIC LOCKING SOLUTION + 1 KEY
APM20605	S10 ADDITIONAL KEY



TEMPERATURE RECORDER


LED SENSOR LIGHT


SS PANEL SHELF


SS WIRE SHELF



PORKKA iTOP™



iLOQ S10

Porkka reserves the right to make product alterations and or price adjustments at any time and can not be held responsible for any printing errors or omissions.

Data sheet

iCombi® Pro 10-1/1 E/G



Capacity
- 10 lengthwise insertion for 1/1 GN-Accessories
- Removable standard racks with 68 mm insertion distance
- Wide range of accessories for various cooking processes such as grilling, braising or baking
- For use with 1/1, 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode
- Steam 30 °C – 130 °C
- Convection 30 °C – 300 °C
- Combination of steam and convection from 30 °C - 300 °C

Designation

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

Intelligent assistants

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite
The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the tickets (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Unit description and functional features

Intelligent functions
> Intelligent climate management with accurate moisture measurement, setting and control
> The actual measured humidity in the cooking chamber can be set and retrieved
> Dynamic air turbulence in the cooking chamber through 2 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
> Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
> Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
> Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
> Intelligent cooking step for fermenting baked goods
> Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
> Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
> Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
> Optical signalling of loading and removal requests with energy-saving LED lighting.
> Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
> Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
> Display of the current cleaning status and the descaling status
> Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions
> Effective steam generator for optimal steam performance even at low temperatures below 100 °C
> PowerSteam function: selectable increased steam outputs for Asian applications
> Integrated, maintenance-free grease separation system with no additional grease filter
> Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
> Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
> Delta-T cooking for particularly gentle preparation with minimal cooking losses
> Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
> Digital temperature display adjustable in °C or °F, display of target and actual values
> Digital display of the cooking chamber humidity and time, display of target and actual values
> Time format adjustable in 24-hour format or am/pm
> 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic return and switchable spray and single jet function
> Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
> Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Maximum contact temperature of the cooking cabinet door 73 °C
> Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
> Ergonomic door handle with right/left opening and door closing function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
> Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care
> Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
> 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
> Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
> Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
> Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
> Hygienic, floor-level installation without feet for easy, safe cleaning
> 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
> Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
> Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5
> Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Operation
> High-resolution 10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
> Acoustic prompt and visual display when user intervention is required
> Central dial with push function for intuitive selection and confirmation of entries
> More than 55 languages can be configured for user interface and help function
> Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
> Extensive search function in all cooking paths, application examples and settings
> Context-sensitive help, which always displays the current help content for the displayed screen content
> Starting application examples from the help
> Easy selection of cooking paths over 7 operating modes and/or from 4 cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customisation and control of user profiles and access rights to prevent operating errors
> Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger

Installation, maintenance and environment
> Professional installation by certified technicians recommended by RATIONAL
> Fixed waste water connection conforming to SVGW requirements is permitted
> Customisation to the installation location (height above sea level) with automatic calibration
> Operation without water softeners and without additional manual descaling is possible
> Installation flush with the floor and wall by connection in the base area*
> Service diagnosis system with an automatic indicator of service messages and a self-test function for active assessment of unit functions.
> Remote diagnosis with ConnectedCooking by certified RATIONAL service partners
> RATIONAL 2 year guarantee including parts, work and journey**
> Regular maintenance is recommended. Maintenance in accordance with the manufacturer's recommendation by RATIONAL service partners
> Energy efficiency tested and passed in accordance with ENERGY STAR. Published at www.energystar.gov

*For details, see the installation or designer manual
**Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options
> Cooking chamber door with left-hinged opening
> MarineLine – Marine design
> SecurityLine – Safety/prison design
> MobilityLine – mobile design
> HeavyDutyLine – particularly resilient design
> Integrated fat drain
> Mobile oven rack package
> Energy optimisation system connection
> Connection to operations monitoring (potential-free contacts)
> Control panel protection
> Safety door lock
> Design without WLAN configuration
> Lockable control panel

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical specifications

Dimensions and weight

Dimensions (W x D x H)	
Cooking system (body)	850 x 1014 x 775 mm
Cooking system (complete)	850 x 1064 x 842 mm
Cooking system with packaging	935 x 1250 x 955 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight	
Maximum loading quantities/rack	4.5 kg
Maximum total loading quantities	45 kg
Weight electric unit without packaging	127 kg
Weight electric unit with packaging	147 kg
Weight gas unit without packaging	155 kg
Weight gas unit with packaging	175 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	18.9 kW
Steam mode output	18 kW
Convection mode output	18 kW
Fuse	32 A
RCD model	F
Voltage 3 AC 220 V	
Electrical connected loads	17.3 kW
Steam mode output	16.47 kW
Convection mode output	16.47 kW
Fuse	50 A
RCD model	B

Connection requirements gas

Liquid gas G31	
Total nominal thermal load	22 kW
Nominal thermal load steam mode	20 kW
Nominal thermal load convection mode	22 kW
Required connection flow pressure	25 – 57.5 mbar
LPG G30	
Total nominal thermal load	23 kW
Nominal thermal load steam mode	21 kW
Nominal thermal load convection mode	23 kW
Required connection flow pressure	25 – 57.5 mbar
Natural gas H G20	
Total nominal thermal load	22 kW
Nominal thermal load steam mode	20 kW
Nominal thermal load convection mode	22 kW
Required connection flow pressure	18 – 25 mbar

Gas supply/connection: 3/4"
Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	0.9 kW
Fuse	16 A
RCD model	B

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	1272 W
Sensible heat output	958 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

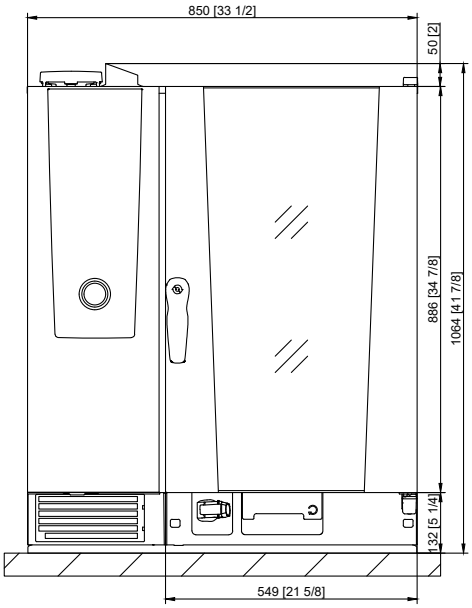
Installation conditions

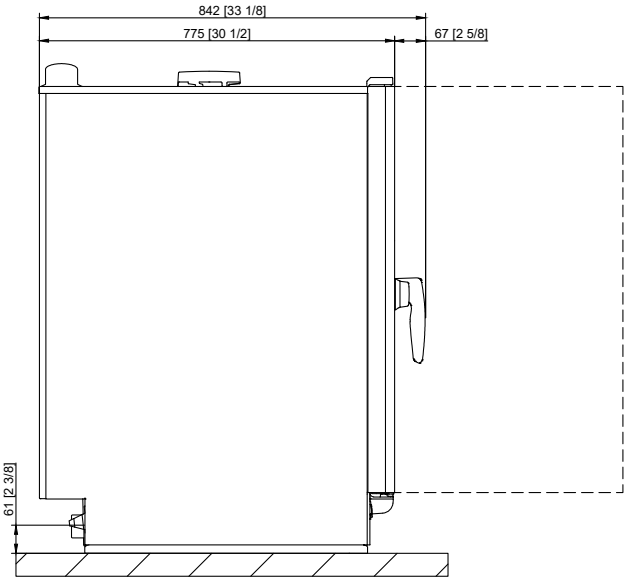
> If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
> Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
> To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

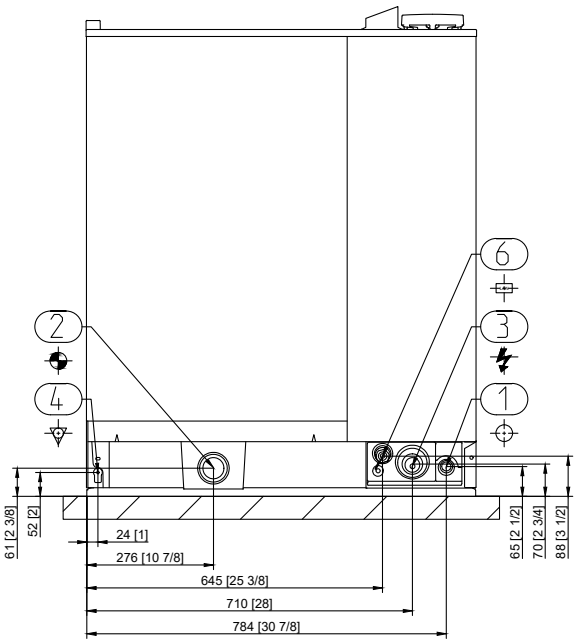
Certifications

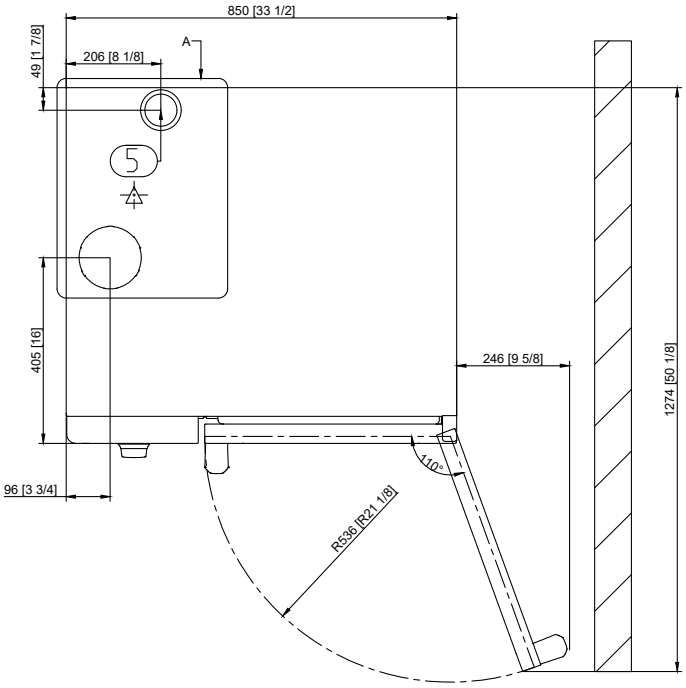
Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical drawing Electric





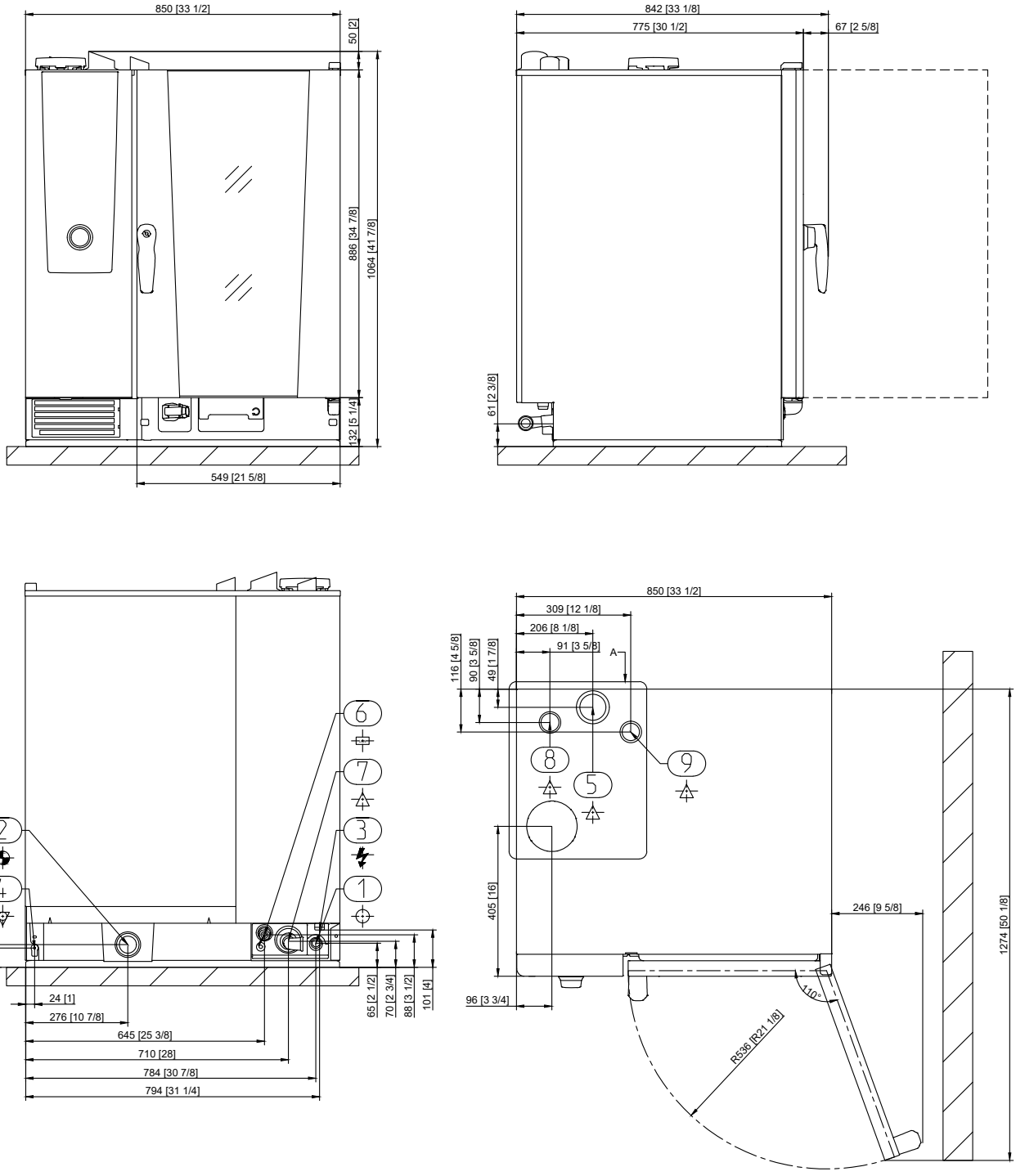




1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
1-way core temperature probe with USB connection box	
Sous-vide core temperature probe that can be plugged in externally with USB connection box	
Unit installation kit	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit – to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood – only for electric units	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

Planners	RATIONAL UK
	Unit 4 Titan Court, Laporte Way Portenway Business Park, Luton LU4 8EF Tel. +44 (0) 1582 480388 Fax +44 (0) 1582 485001 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Data sheet

iCombi® Pro 20-1/1 E/G



Capacity
> 20 lengthwise insertion for 1/1 GN-Accessories
> Mobile oven rack with 65 mm insertion distance and tandem rollers
> Handle holder for mobile oven rack
> Wide range of accessories for various cooking processes such as grilling, braising or baking
> For use with 1/1, 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode
> Steam 30 °C – 130 °C
> Convection 30 °C – 300 °C
> Combination of steam and convection from 30 °C - 300 °C

Designation

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
> Combi-steamer in accordance with DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

Intelligent assistants

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite
The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the tickets (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Unit description and functional features

Intelligent functions
> Intelligent climate management with accurate moisture measurement, setting and control
> The actual measured humidity in the cooking chamber can be set and retrieved
> Dynamic air turbulence in the cooking chamber through 3 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
> Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
> Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
> Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
> Intelligent cooking step for fermenting baked goods
> Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
> Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
> Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
> Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
> Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
> Display of the current cleaning status and the descaling status
> Condensation hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions
> Effective steam generator for optimal steam performance even at low temperatures below 100 °C
> PowerSteam function: selectable increased steam outputs for Asian applications
> Integrated, maintenance-free grease separation system with no additional grease filter
> Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
> Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
> Delta-T cooking for particularly gentle preparation with minimal cooking losses
> Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
> Digital temperature display adjustable in °C or °F, display of target and actual values
> Digital display of the cooking chamber humidity and time, display of target and actual values
> Time format adjustable in 24-hour format or am/pm
> 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic return and switchable spray and single jet function
> Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
> Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Maximum contact temperature of the cooking cabinet door 73 °C
> Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum rack height 1.60 m when using the RATIONAL mobile oven rack with 20 racks, rail spacing 62 mm (omission of USPHS approval)

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
> Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care
> Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
> 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
> Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
> Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
> Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
> 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
> Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
> Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5
> Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Operation
> High-resolution 10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
> Acoustic prompt and visual display when user intervention is required

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

> Central dial with push function for intuitive selection and confirmation of entries
> More than 55 languages can be configured for user interface and help function
> Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
> Extensive search function in all cooking paths, application examples and settings
> Context-sensitive help, which always displays the current help content for the displayed screen content
> Starting application examples from the help
> Easy selection of cooking paths over 7 operating modes and/or from 4 cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customisation and control of user profiles and access rights to prevent operating errors
> Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger

Installation, maintenance and environment

> Professional installation by certified technicians recommended by RATIONAL
> Fixed waste water connection conforming to SVGW requirements is permitted
> Customisation to the installation location (height above sea level) with automatic calibration
> Operation without water softeners and without additional manual descaling is possible
> Installed flush with walls*
> Service diagnosis system with an automatic indicator of service messages and a self-test function for active assessment of unit functions.
> Remote diagnosis with ConnectedCooking by certified RATIONAL service partners
> RATIONAL 2 year guarantee including parts, work and journey**
> Regular maintenance is recommended. Maintenance in accordance with the manufacturer's recommendation by RATIONAL service partners
> Energy efficiency tested and passed in accordance with ENERGY STAR. Published at www.energystar.gov

*For details, see the installation or designer manual

**Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

> MarineLine – Marine design
> SecurityLine – Safety/prison design
> MobilityLine – mobile design
> HeavyDutyLine – particularly resilient design
> Integrated fat drain
> Energy optimisation system connection
> Connection to operations monitoring (potential-free contacts)
> Control panel protection
> Safety door lock
> Design without WLAN configuration
> Lockable control panel

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical specifications

Dimensions and weight

Dimensions (W x D x H)	
Cooking system (body)	877 x 1807 x 847 mm
Cooking system (complete)	877 x 1872 x 913 mm
Cooking system with packaging	1008 x 2043 x 1013 mm
Maximum working height top rack*	≤ 1.60 m

*with use of the RATIONAL mobile oven rack model 20-1/1 with 20 racks, rail spacing 62 mm

Weight	
Maximum loading quantities/rack	4.5 kg
Maximum total loading quantities	90 kg
Weight electric unit without packaging	263 kg
Weight electric unit with packaging	300 kg
Weight gas unit without packaging	284 kg
Weight gas unit with packaging	321 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	37.2 kW
Steam mode output	36 kW
Convection mode output	36 kW
Fuse	63 A
Connection impedance	0.09 Ω
RCD model	F
Voltage 3 AC 220 V	
Electrical connected loads	34.1 kW
Steam mode output	32.94 kW
Convection mode output	32.94 kW
Fuse	100 A
Connection impedance	0.09 Ω
RCD model	B

Connection requirements gas

Liquid gas G31	
Total nominal thermal load	42 kW
Nominal thermal load steam mode	38 kW
Nominal thermal load convection mode	42 kW
Required connection flow pressure	25 – 57.5 mbar
LPG G30	
Total nominal thermal load	44 kW
Nominal thermal load steam mode	40 kW
Nominal thermal load convection mode	44 kW
Required connection flow pressure	25 – 57.5 mbar
Natural gas H G20	
Total nominal thermal load	42 kW
Nominal thermal load steam mode	38 kW
Nominal thermal load convection mode	42 kW
Required connection flow pressure	18 – 25 mbar

Gas supply/connection: 3/4"
Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	1.3 kW
Fuse	16 A
RCD model	F

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	1902 W
Sensible heat output	2531 W
Noise level (electric)	60 dBA
Noise level (gas)	65 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

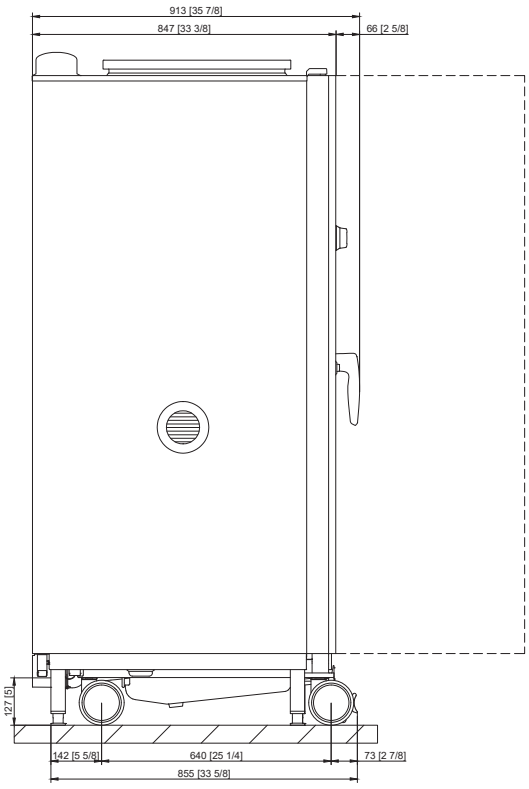
> If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
> Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
> To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

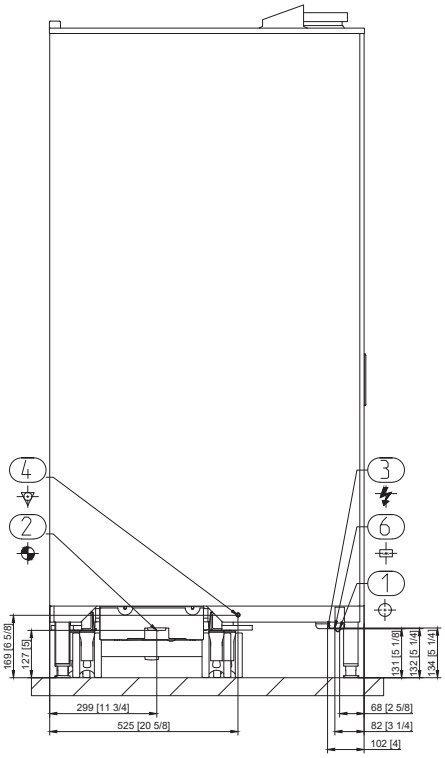
Certifications

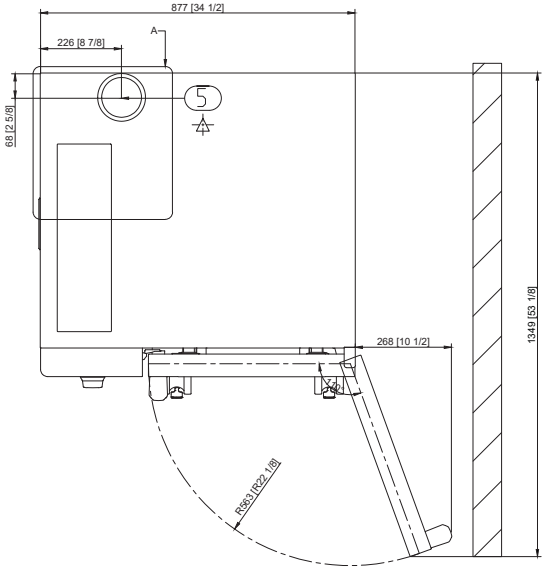
Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical drawing Electric







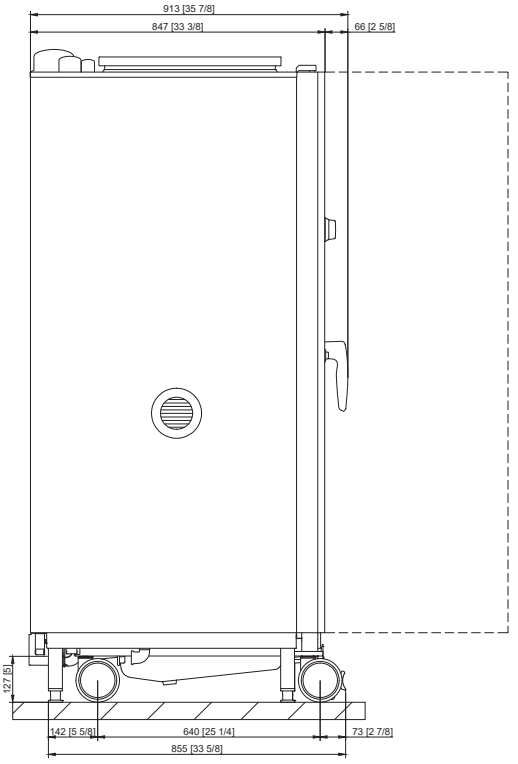


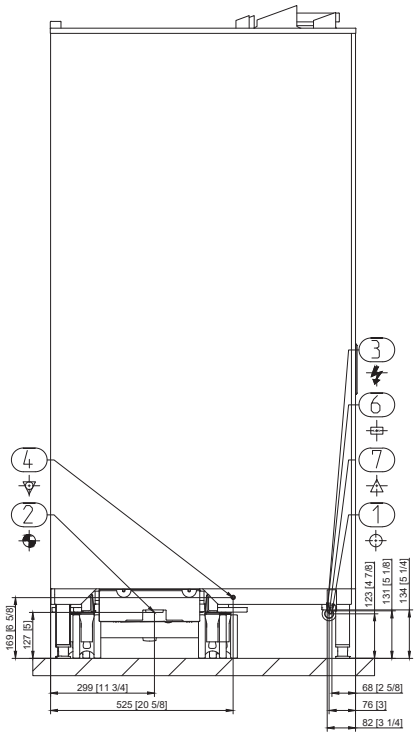
1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

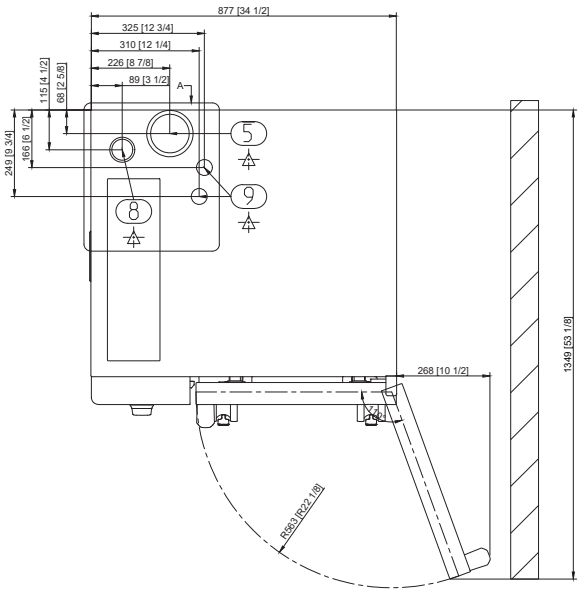
Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

Technical drawing Gas









1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

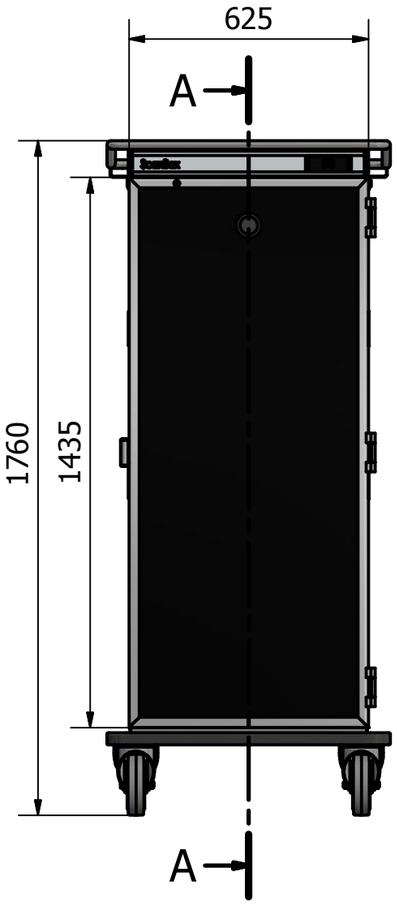
Accessories

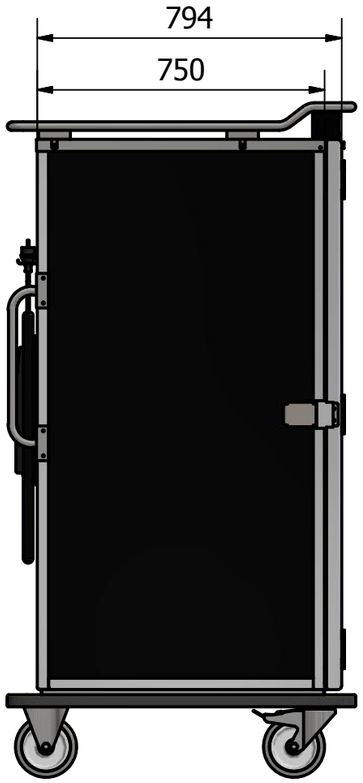
Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
1-way core temperature probe with USB connection box	
Sous-vide core temperature probe that can be plugged in externally with USB connection box	
Unit installation kit	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

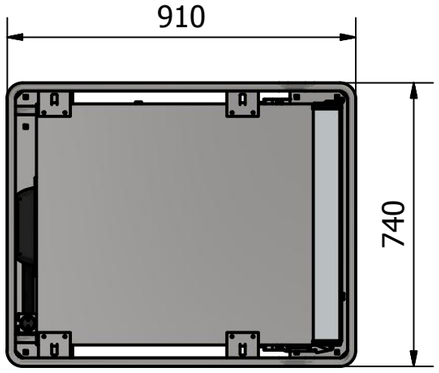
To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

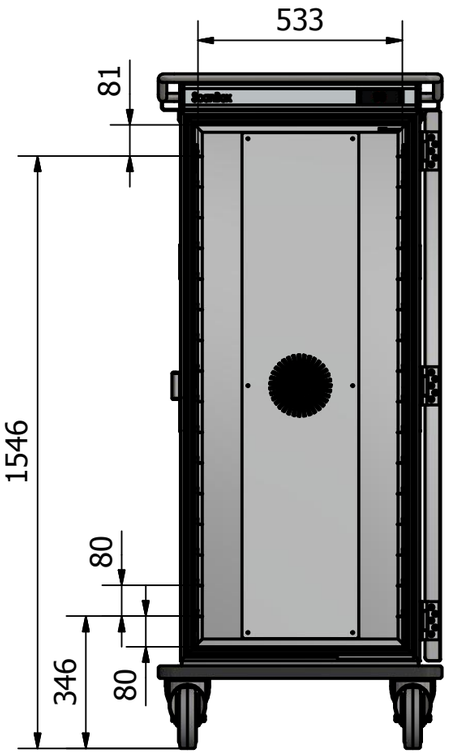
Planners	RATIONAL UK
	Unit 4 Titan Court, Laporte Way Portenway Business Park, Luton LU4 8EF Tel. +44 (0) 1582 480388 Fax +44 (0) 1582 485001 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Datenblatt, Version 11 - 04/05/2020 13:37 - We reserve the right to make technical changes.

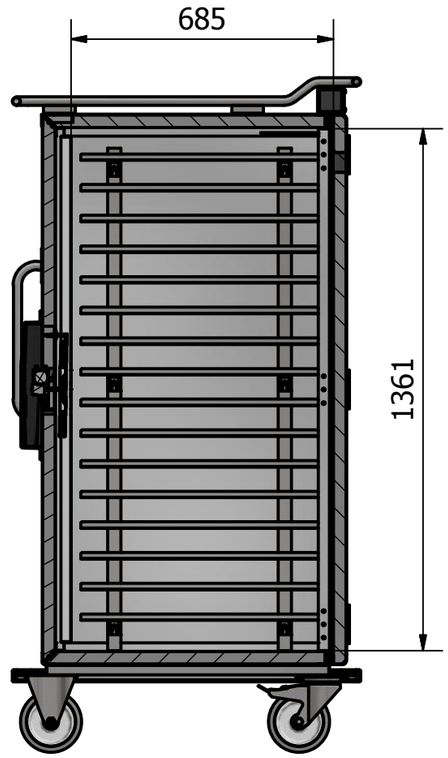








A-A (1 : 16)



Min working height = 346 mm
Max working height = 1546 mm

ScanBox	Banquet Line Hot 16		Designed by BoL	
	192640-1	Date 2017-02-07	Version 1	Sheet 1 / 2

Heavy Duty - Plain Top



3 x GN1/1 - PEER12

PEER12

Peer heavy duty hot cupboards are built to the highest quality standards for maximum safety ease of use and cleanability. Particularly suited to hotels, restuarants, conference centres, universities, schools, and holiday centres.
Model No: PEER12D - Pass through doors both sides

Specifications

Dimensions: External: 1205 x 700 x 900mm Internal: 1035 x 545 x 520mm
Electrical Connection 220V/240V, 1 phase 50 Hz, 2kW loading, 8.4 Amps Cable: 2 metres with 13 amp plug fitted
Construction Top: Stainless Steel, Exterior: Stainless Steel, Interior: Galvanised steel
Capacity Hot cupboard:: 80 plated meals, 440 10" plates

Features

Standard Features:

- Side mounted fan assisted heating module.
- Digital temperature display.
- Two removable shelves & supports.
- Full GN1/1 gastronorm compatible.
- Top hung sliding doors with zero dirt traps to front edge.
- Four x 100mm swivel castors two braked.
- Radius corners to interior
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Rolled edge to top on operator's side.

Extras:

- Gantries.
- Stainless steel inner.
- Lockable doors.
- Height adjustable feet instead of castors.
- Additional shelves.
- Rolled up stands.
- tray rails.

Victor Manufacturing Limited
Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk
Copyright © 2014 Victor Manufacturing Limited

Heavy Duty - Plain Top



5 x GN1/1 - PEER19

PEER19

Peer heavy duty hot cupboards are built to the highest quality standards for maximum safety ease of use and cleanability. Particularly suited to hotels, restuarants, conference centres, universities, schools and holiday centres Model No: PEER19D,- Pass through doors both sides

Specifications

Dimensions: External: 1905 x 700 x 900mm Internal: 1735 x 545 x 520mm
220V/240V, 1 phase 50 Hz, 2kW loading 8.3 Amps Cable: 2 metres with 13 amp plug fitted
Top: Stainless Steel, Exterior: Stainless Steel, Interior: Galvanised steel
120 plated meals, 660 10" plates

Electrical Connection

Construction

Capacity Hot cupboard::

Features

Standard Features:

- Product Features Hot Cupboard Features
- Side mounted fan assisted heating module.
- Digital temperature display.
- Two removable shelves & supports.
- Full GN1/1 gastronorm compatible.
- Top hung sliding doors with zero dirt traps to front edge.
- Four x 100mm swivel castors two braked.
- Radius corners to interior
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Rolled edge to top on operator's side.

Extras:

- Gantries.
- Stainless steel inner.
- Lockable doors.
- Height adjustable feet instead of castors.
- Additional shelves.
- Rolled up stands.
- tray rails.

Victor Manufacturing Limited
Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk
Copyright © 2014 Victor Manufacturing Limited

Priority Products



4 x GN1/1 - PEER16

PEER16

Peer heavy duty hot cupboards are built to the highest quality standards for maximum safety, ease of use and cleanability. Particularly suited to hotels, restuarants, conference centres, universities, schools and holiday centres. Model No: PEER16 - ***stock for next day despatch***
- Pass through doors both sides

Only Available from Model No: PEER16D

Specifications

Dimensions: External: 1605 x 700 x 900mm Internal: 1435 x 545 x 520mm

Electrical Connection 220V/240V, 1 phase 50 Hz, 2kW loading 8.3 Amps Cable: 2 metres with 13 amp plug fitted

Construction Top: Stainless Steel, Exterior: Stainless Steel, Interior: Galvanised steel

Capacity Hot cupboard:: 100 plated meals, 550 10" plates

Features

Standard Features:

- Side mounted fan assisted heating module.
- Digital temperature display.
- Two removable shelves & supports.
- Full GN1/1 gastronorm compatible.
- Top hung sliding doors with zero dirt traps to front edge.
- Four x 100mm swivel castors two braked.
- Radius corners to interior
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Rolled edge to top on operator's side.

Extras:

- Gantries.
- Stainless steel inner.
- Lockable doors.
- Height adjustable feet instead of castors.
- Additional shelves.
- Rolled up stands.
- tray rails.

Downloads

- Â Operating Manual

Victor Manufacturing Limited
Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk
Copyright © 2020 Victor Manufacturing Limited

Kitchen Servery Gantrys



Double tier - KSTT

KSTT

When combined with Peer or Sceptre Hot Cupboards the over shelves form a highly practical kitchen servery or pass. The flexibility of options available allow a kitchen specifiers exact requirements to be met. The drawings attached illustrate the range however we are able to vary shelf heights and configurations upon request.

Specifications

305mm wide heavy duty stainless steel shelves securely fixed to hot cupboard top. Integral wired to MCB within Hot cupboard.

Features

Standard Features:

- 300 Watt operator changeable quartz heat lamps with protective guards as standard.
- Option of rocker, dimmer or timer switch to gantry light.

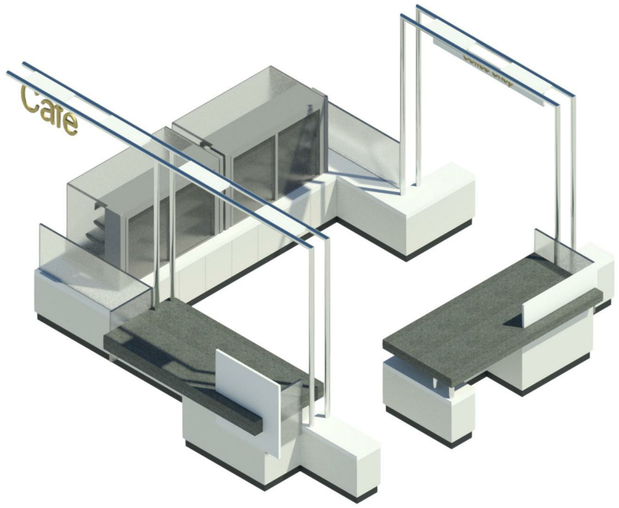
Options

- Tab grabbers. Sneeze screens. Fluorescent lamps.

Downloads

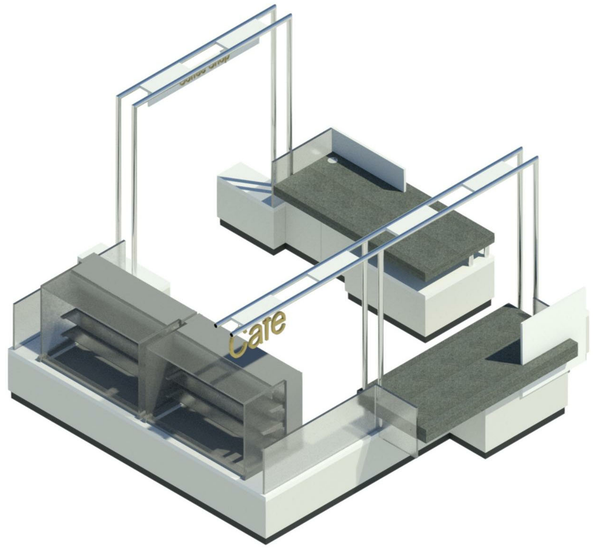
- Â Options and sizes

Victor Manufacturing Limited
Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk
Copyright © 2020 Victor Manufacturing Limited



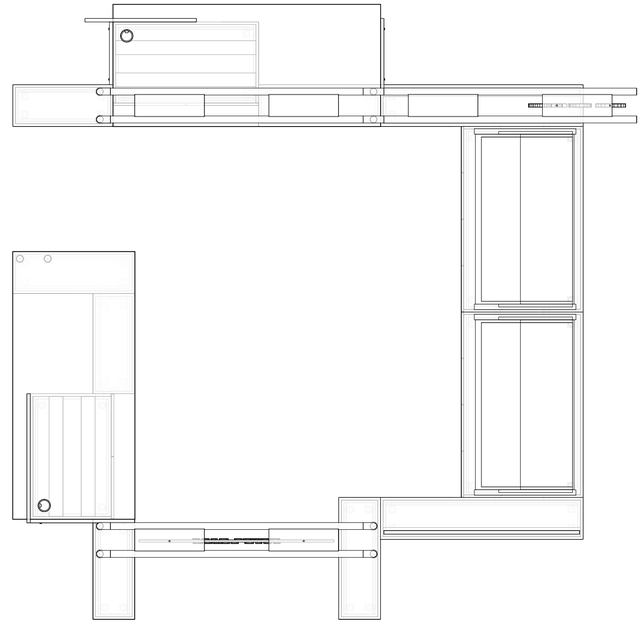
6 Angle 1

Scale: 1 : 1 @ A1



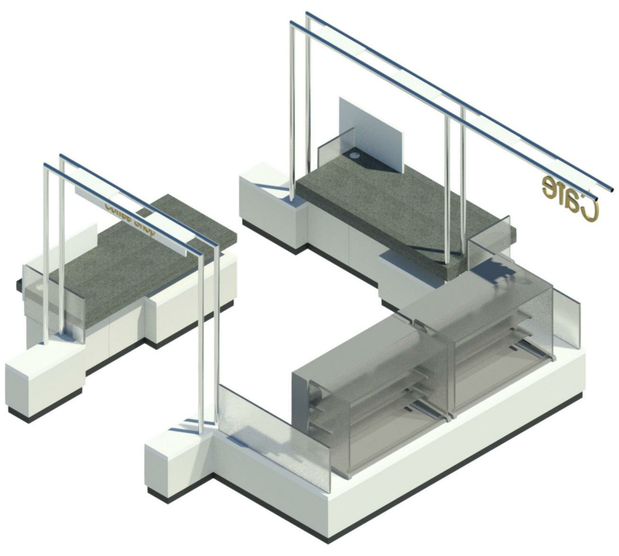
2 Angle 2

Scale: 1 : 1 @ A1



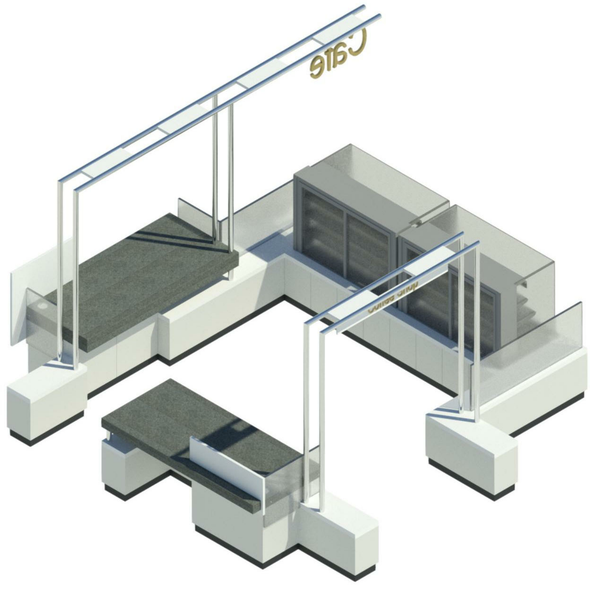
1 Main Plan View

Scale: 1 : 20 @ A1



7 Angle 3

Scale: 1 : 1 @ A1



8 Angle 4

Scale: 1 : 1 @ A1

Manchester Sculptural Hall Barista Bar

Drawing Title		Drawing No			Rev
Barista Bar Views		SMCH01 - 101			P0
Status	**Account**	**Designer**	**A1 Scale**	**Amended by**	**Date**
Draft	Paul Barker	NE	As indicated		16-11-20

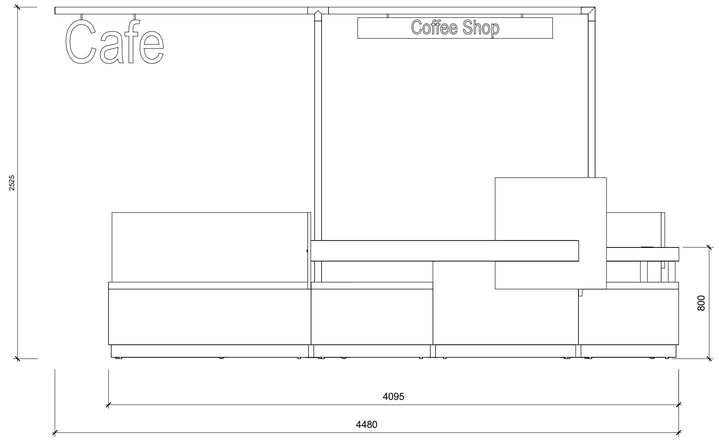
Revision

Client authorisation Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the

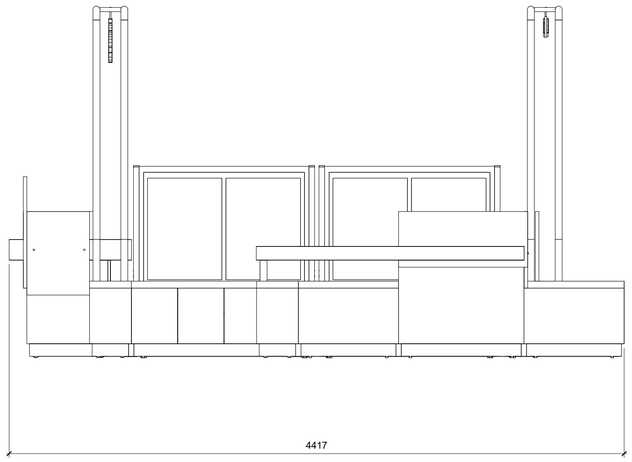
08458 336 515 www.showcase-interiors.co.uk

SHOWCASE



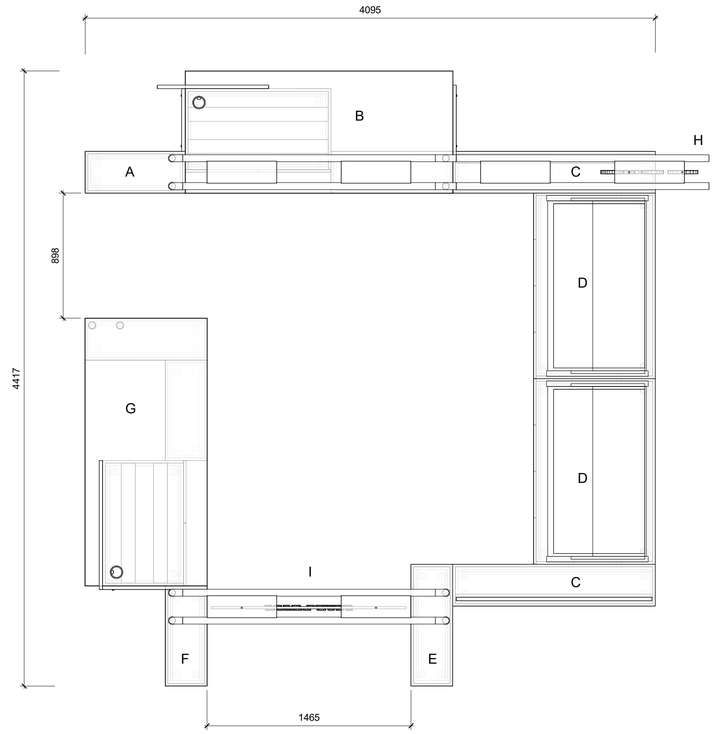
2 Elevation A

Scale: 1 : 20 @ A1



3 Elevation B

Scale: 1 : 20 @ A1



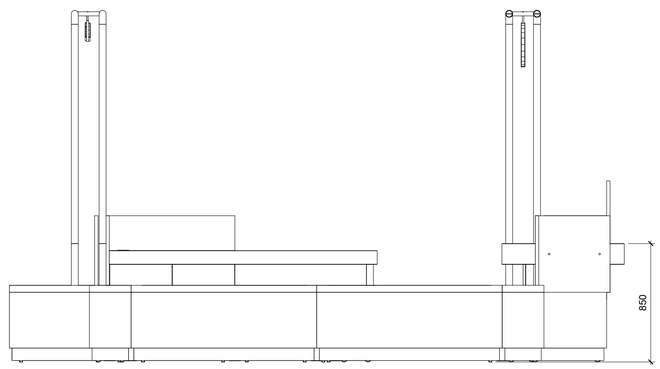
1 Barista Plan

Scale: 1 : 20 @ A1



4 Elevation C

Scale: 1 : 20 @ A1



5 Elevation D

Scale: 1 : 20 @ A1

Manchester Sculptural Hall Barista Bar

Drawing Title	Drawing No	Rev
Barista Bar Details	SMCH01 - 102	P0

Status	Account	Designer	A1 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 20		16-11-20

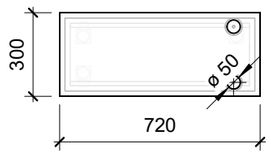
Revision

Client authorisation Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the

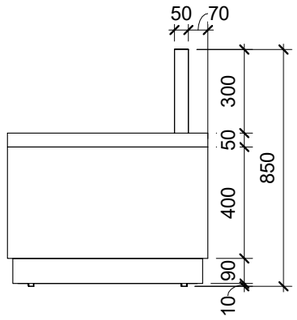
08458 336 515 www.showcase-interiors.co.uk

SHOWCASE



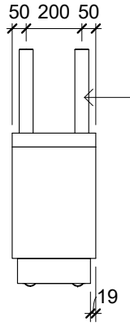
1 Plan Detail

Scale: 1 : 20 @ A3



2 Elevation Front

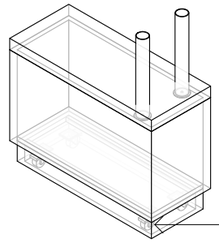
Scale: 1 : 20 @ A3



Vertical pole supports for configuration H

3 Elevation Left

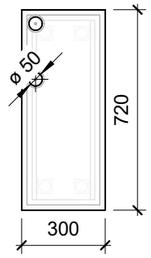
Scale: 1 : 20 @ A3



19mm plinth
Black Laminate
10mm gap to ground
to allow for moving on castors

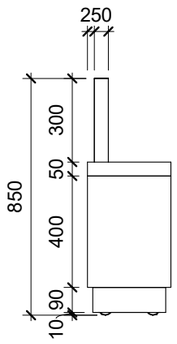
4 3D Ortho

Scale: @ A3



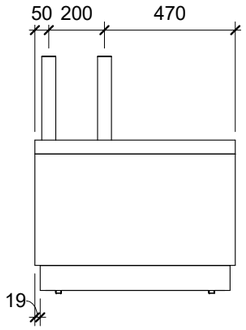
5 Plan Detail

Scale: 1 : 20 @ A3



6 Elevation Front

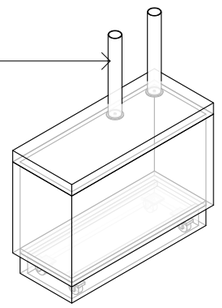
Scale: 1 : 20 @ A3



Vertical pole supports for configuration I

7 Elevation Left

Scale: 1 : 20 @ A3



50mm Solid Surface Top
Sat on White
laminate/solid surface mix
Box Base

8 3D Ortho

Scale: @ A3

Note: Power and services location and transfer conduits to be discussed and confirmed (allowance for access hatch in base, and cable port to link base units advised)

Client authorisation Date

Manchester Sculptural Hall Barista Bar

Drawing	Drawing No	Rev
Configurations A&F	SMCH01 - 103	P0

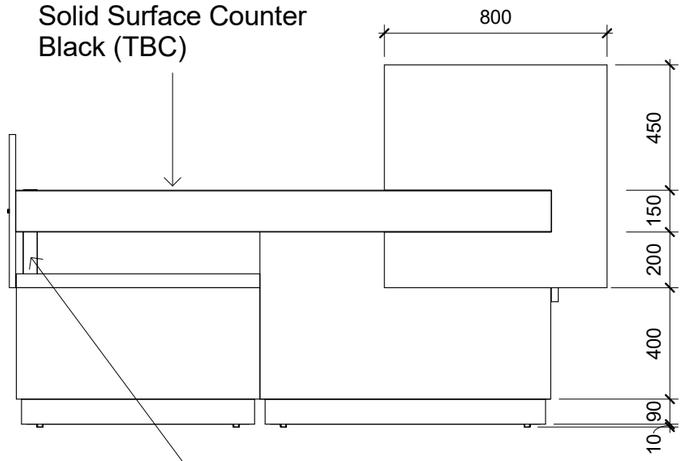
Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 20		16-11-20

Revision

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

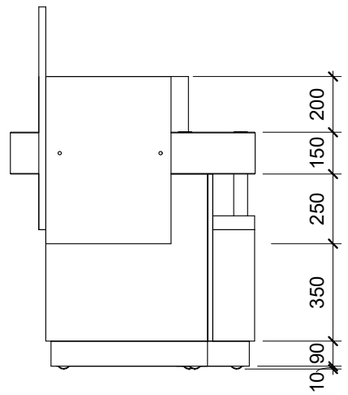
08458 336 515 www.showcase-interiors.co.uk

SHOWCASE



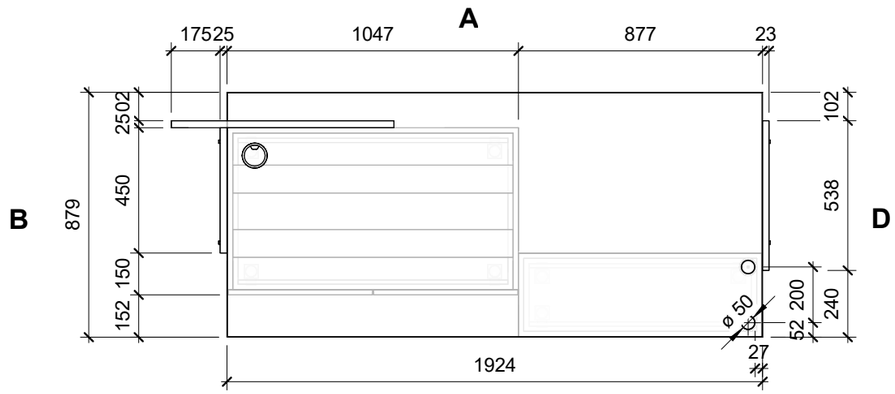
2 Elevation A

Scale: 1 : 20 @ A3



3 Elevation B

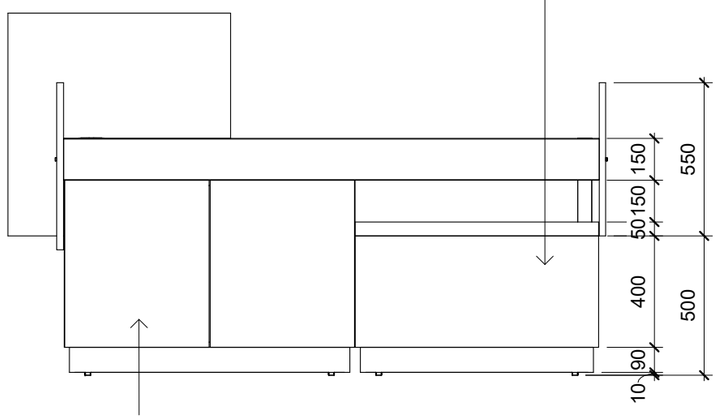
Scale: 1 : 20 @ A3



1 Plan Detail

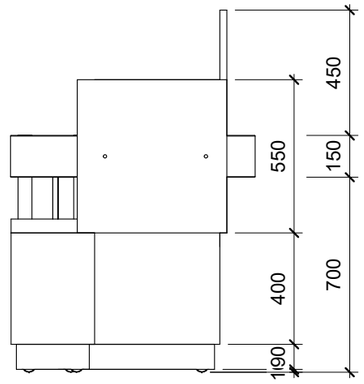
Scale: 1 : 20 @ A3

50mm Solid Surface Top
Sat on White laminate/solid surface mix Box Base
19mm plinth - Black Laminate
10mm gap to ground to allow for moving on castors



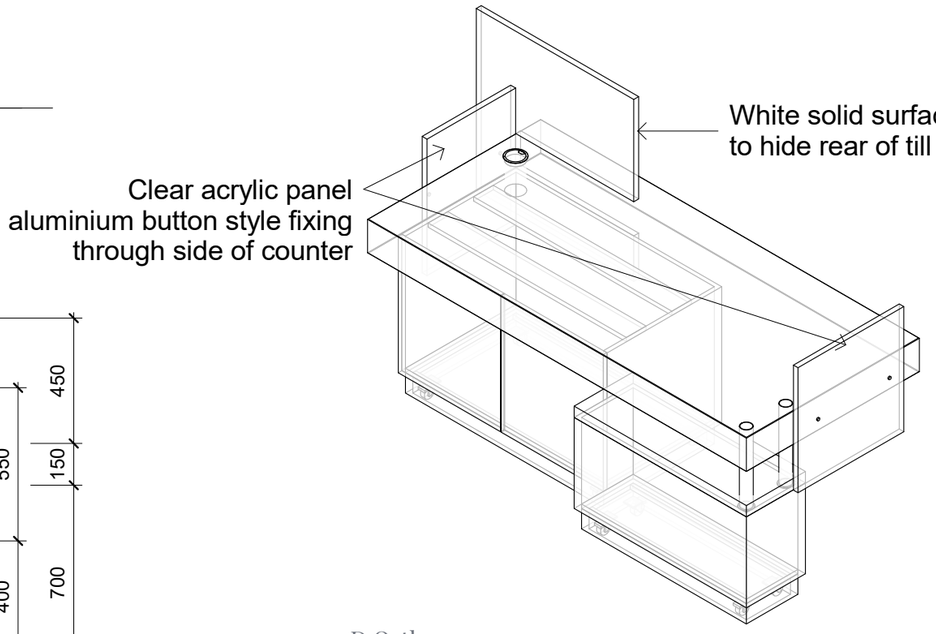
4 Elevation C

Scale: 1 : 20 @ A3



5 Elevation D

Scale: 1 : 20 @ A3



6 3D Ortho

Scale: @ A3

Note: Power and services location and transfer conduits to be discussed and confirmed (allowance for access hatch in base, and cable port to link base units advised)

Client authorisation Date

Manchester Sculptural Hall Barista Bar

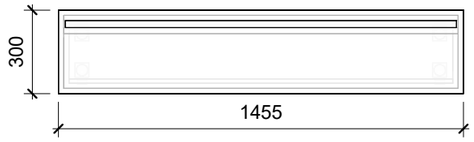
Drawing	Drawing No	Rev
Configuration B	SMCH01 - 104	P0

Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	N	1 : 20		16-11-20

Revision

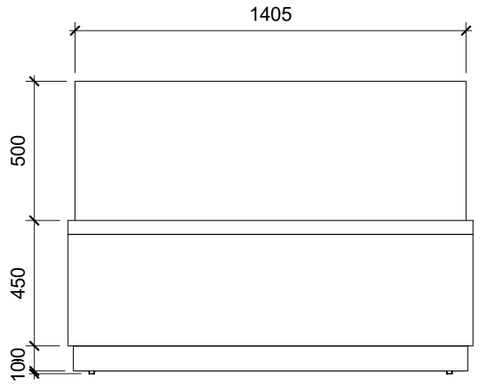
This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

08458 336 515 www.showcase-interiors.co.uk SHOWCASE



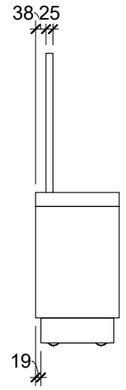
1 Plan Detail

Scale: 1 : 20 @ A3



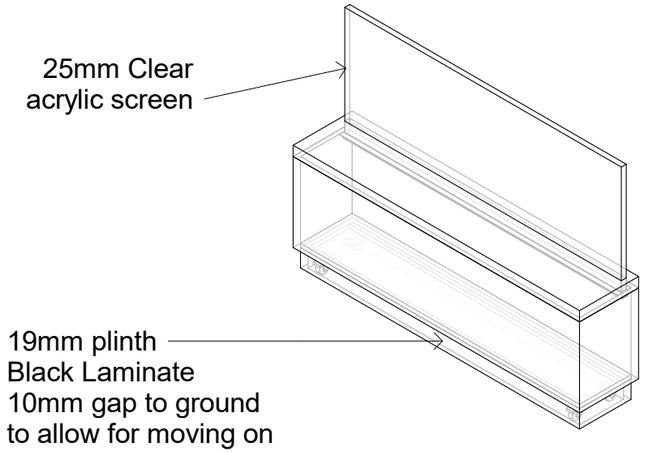
2 Elevation Front

Scale: 1 : 20 @ A3



3 Elevation Left

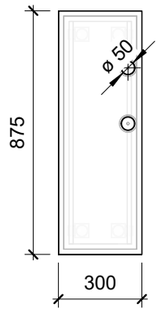
Scale: 1 : 20 @ A3



4 3D Ortho

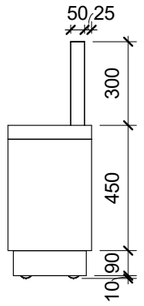
Scale: @ A3

50mm Solid Surface Top
Sat on White laminate/solid surface mix Box Base



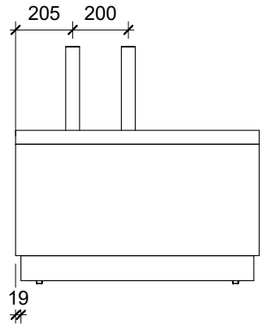
5 Plan Detail

Scale: 1 : 20 @ A3



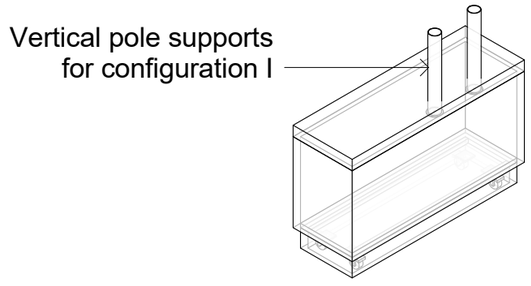
6 Elevation Front

Scale: 1 : 20 @ A3



7 Elevation Left

Scale: 1 : 20 @ A3



8 3D Ortho

Scale: @ A3

Note: Power and services location and transfer conduits to be discussed and confirmed (allowance for access hatch in base, and cable port to link base units advised)

Client authorisation Date

Manchester Sculptural Hall Barista Bar

Drawing	Drawing No	Rev
Configurations C&E	SMCH01 - 105	P0

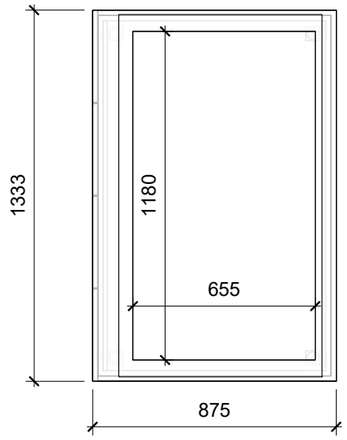
Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 20		16-11-20

Revision

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

08458 336 515 www.showcase-interiors.co.uk SHOWCASE

2 No. Required



1 Plan Detail

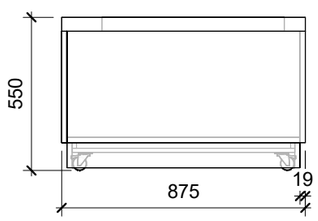
Scale: 1 : 20 @ A3



Base Unit to hold display
matching through

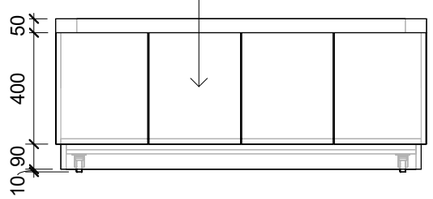
50mm Solid Surface Top
Sat on White laminate/solid surface mix Box Base
19mm plinth - Black Laminate
10mm gap to ground to allow for moving on castors

Vents within door/doors
subject to display



2 Elevation Front

Scale: 1 : 20 @ A3

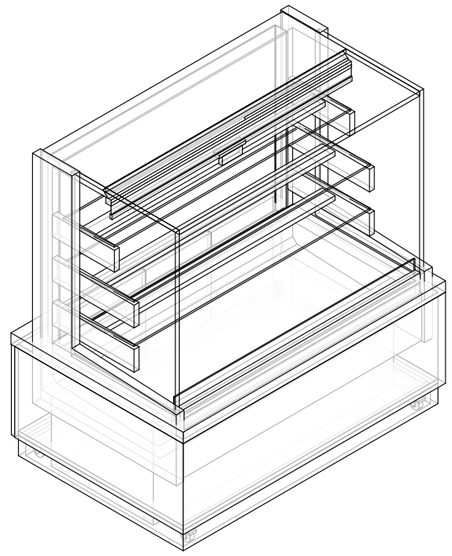


3 Elevation Left

Scale: 1 : 20 @ A3

Cafe Drop in Patisserie Display
model shown
Coreco VSSB-6-13-RG
Actual TBC

Appropriate power, access and
ventilation required



4 3D Ortho

Scale: @ A3

Note: Power and services location and transfer conduits to be discussed and confirmed (allowance for access hatch in base, and cable port to link base units advised)

Client authorisation Date

Manchester Sculptural Hall Barista Bar

Drawing	Drawing No	Rev
Configuration D	SMCH01 - 106	P0

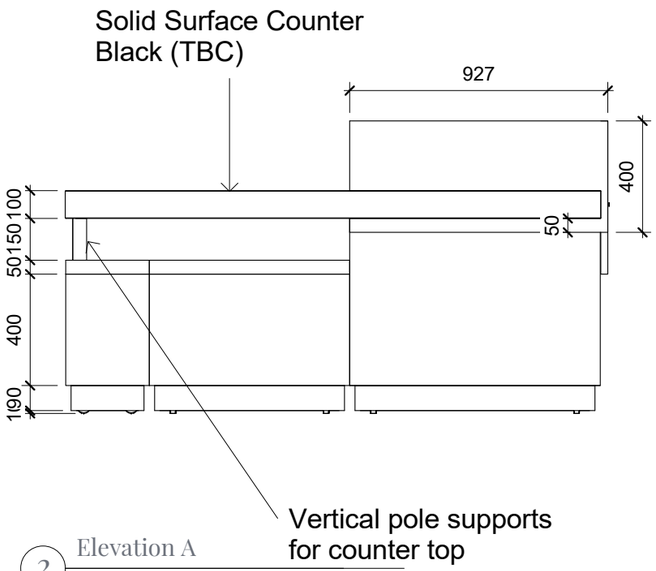
Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 20		16-11-20

Revision

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

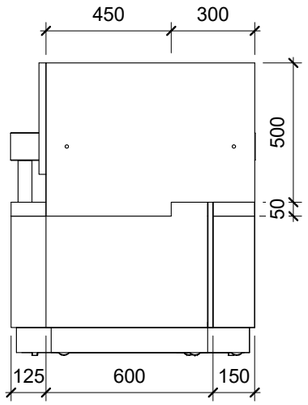
08458 336 515 www.showcase-interiors.co.uk

SHOWCASE



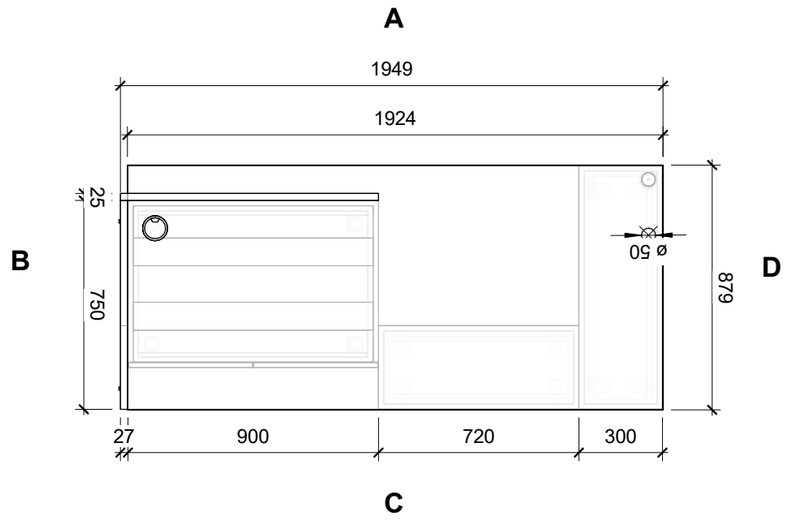
2 Elevation A

Scale: 1 : 20 @ A3

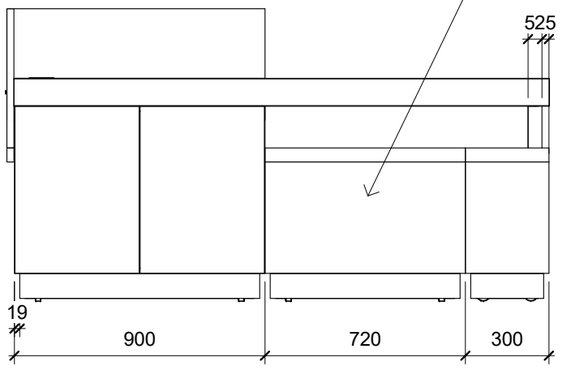


3 Elevation B

Scale: 1 : 20 @ A3

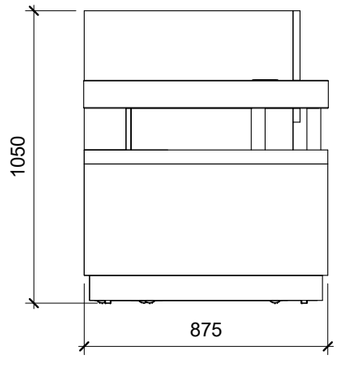


50mm Solid Surface Top
Sat on White laminate/solid surface mix Box Base
19mm plinth - Black Laminate
10mm gap to ground to allow for moving on castors



4 Elevation C

Scale: 1 : 20 @ A3

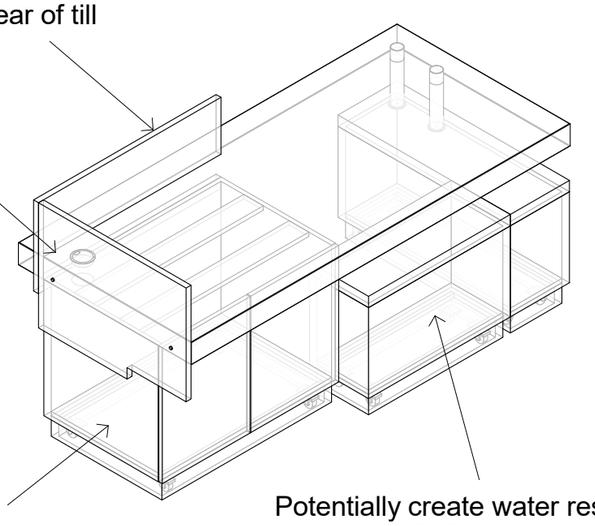


5 Elevation D

Scale: 1 : 20 @ A3

White solid surface Panel
to hide rear of till

Clear acrylic panel
aluminium button style fixing
through side of counter



Base Storage Cabinet
finishes as per box bases

Potentially create water resevoir
for Barista Coffee Machine

6 3D Ortho

Scale: @ A3

Note: Power and services location and transfer conduits to be discussed and confirmed (allowance for access hatch in base, and cable port to link base units advised)

Client authorisation Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

Manchester Sculptural Hall Barista Bar

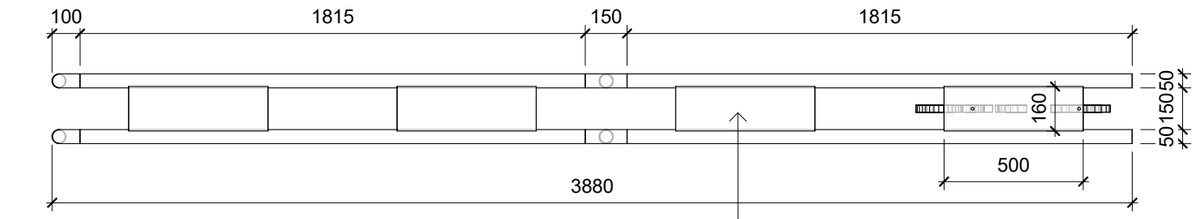
Drawing	Drawing No	Rev
Configuration G	SMCH01 - 107	P0

Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 20		16-11-20

Revision

08458 336 515 www.showcase-interiors.co.uk

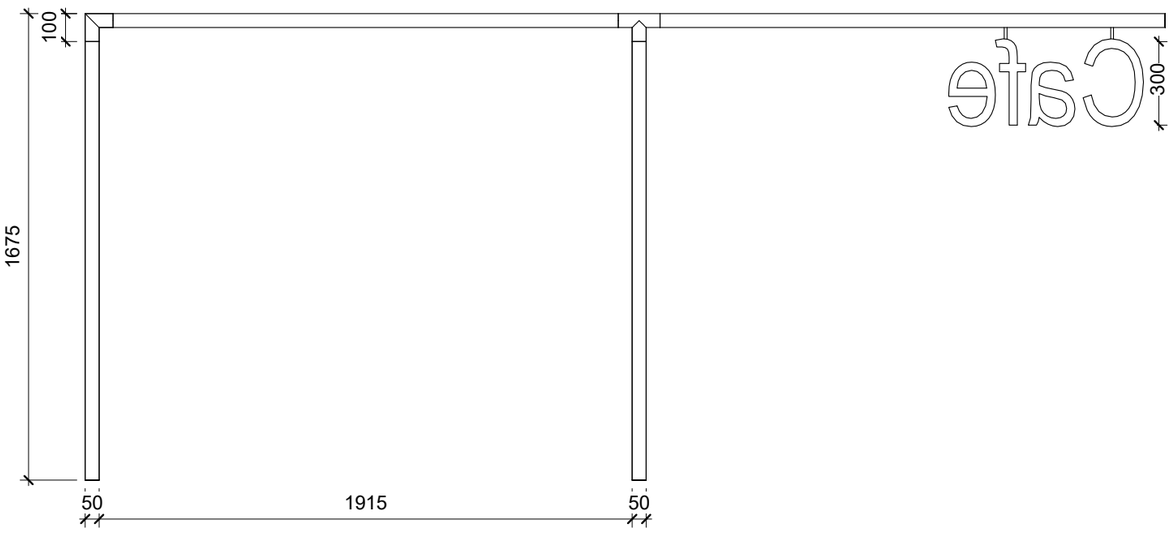
SHOWCASE



1 Plan Detail

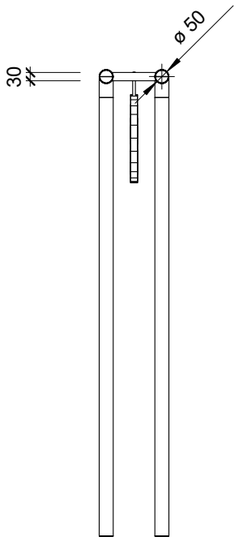
Scale: 1 : 20 @ A3

Lighting Mount
Wedge fixed between poles
White Laminated MDF



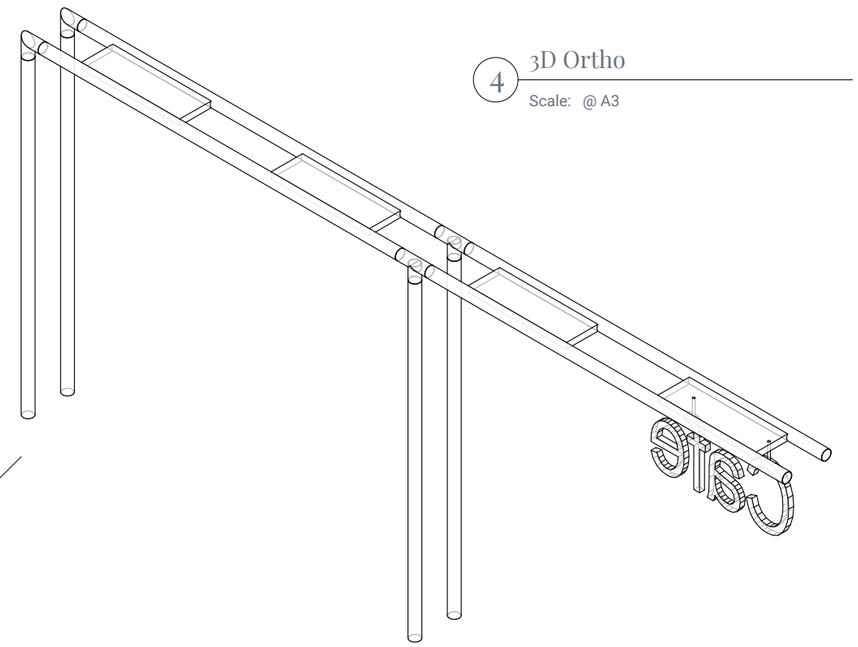
2 Elevation Front

Scale: 1 : 20 @ A3



3 Elevation Right

Scale: 1 : 20 @ A3



4 3D Ortho

Scale: @ A3

Polished Chrome SS tube lighting structure
Fitted together / mounted to configurations A and B
Electrical supply required through system and coming out at various points adjacent to lighting mounts
Fixing method TBC by bespoke manufacturer
Brass Lettering (TBC) 300mm x 25mm

Manchester Sculptural Hall Barista Bar

Drawing	Drawing No	Rev
Configuration H	SMCH01 - 108	

Status	Account Mgr	Designer	A3 Scale	Amended by	Date
D	Paul Barker	NE	1 : 20		

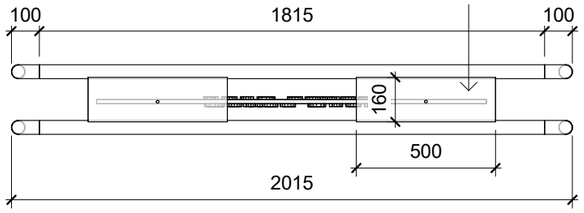
Revision

Client authorisation Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

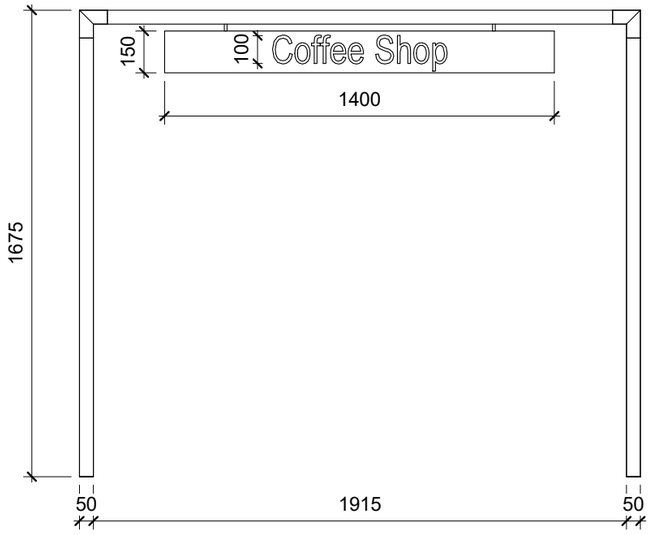
08458 336 515 www.showcase-interiors.co.uk SHOWCASE

Lighting Mount
Wedge fixed between poles
White Laminated MDF



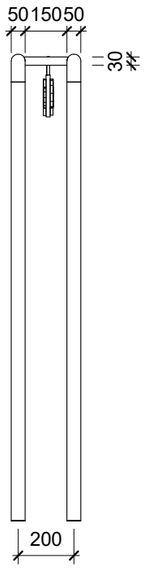
1 Plan Detail

Scale: 1 : 20 @ A3



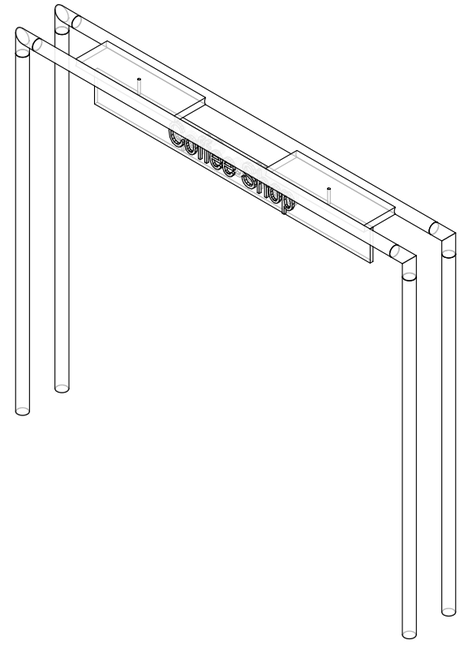
2 Elevation Front

Scale: 1 : 20 @ A3



3 Elevation Left

Scale: 1 : 20 @ A3



Polished Chrome SS tube lighting structure
Fitted together / mounted to configurations A and B
Electrical supply required through system and coming out at various points adjacent to lighting mounts
Fixing method TBC by bespoke manufacturer
Signage Board white solid surface, with brass letting
100mm x 10mm tie rod attached to boards above

Manchester Sculptural Hall Barista Bar

Drawing		Drawing No			Rev
Configuration I		SMCH01 - 109			P0
Status	**Account Mgr**	**Designer**	**A3 Scale**	**Amended by**	**Date**
Draft	Paul Barker	NE	1 : 20		16-11-20

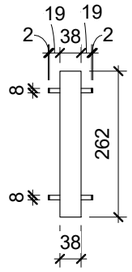
Revision

Client authorisation Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

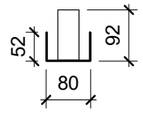
08458 336 515 www.showcase-interiors.co.uk SHOWCASE

Large



1 Plan Detail

Scale: 1 : 10 @ A3



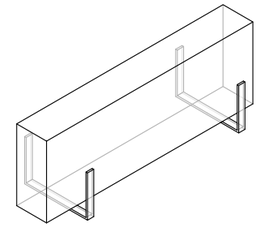
2 Elevation Front

Scale: 1 : 10 @ A3



3 Elevation Left

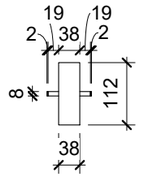
Scale: 1 : 10 @ A3



4 3D Ortho

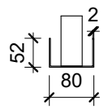
Scale: @ A3

Small



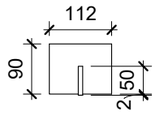
5 Plan Detail

Scale: 1 : 10 @ A3



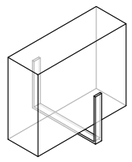
6 Elevation Front

Scale: 1 : 10 @ A3



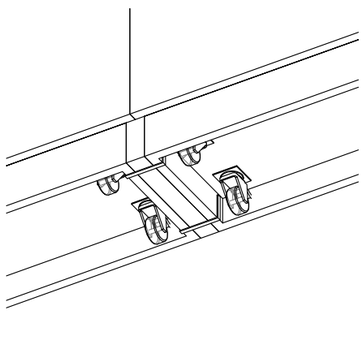
7 Elevation Left

Scale: 1 : 10 @ A3

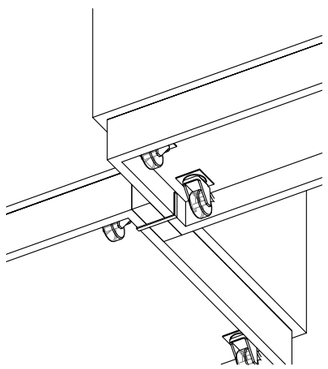


8 3D Ortho

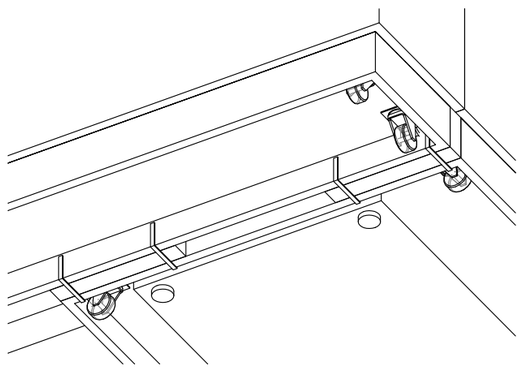
Scale: @ A3



Large



Small



2no. Large

Plinth Connection Modules
Used to link the configurations together and create finished plinth. Filling voids
2mm stainless steel clips to clip onto various plinths
2 sizes as shown
38mm - MDF, finished in Black laminate

Manchester Sculptural Hall Barista Bar

Drawing	Drawing No	Rev
Plinth Connections	SMCH01 - 110	P0

Status	Account Mgr	Designer	A3 Scale	Amended by	Date
Draft	Paul Barker	NE	1 : 10		16-11-20

Revision

Client authorisation

Date

This drawing is the copyright of Showcase Interiors Ltd, and may not be reproduced in any form without prior written consent.
Do not scale from this drawing. All dimensions are to be checked on site. All dimensions are shown in millimeters. [Scaling by local authorities is permitted]
All drawings/designs are subject to building control & fire officers approval. Any implications made to the scheme by the above are the responsibility of the client.

08458 336 515 www.showcase-interiors.co.uk

SHOWCASE