
Baku

Island & Horizontal wall-site

Manuale uso e manutenzione - *Original*
Use and maintenance manual



YOUR GLOBAL PARTNER FOR RETAIL SOLUTIONS

IMPORTANT: Carefully read before use. Keep in store for future use.

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Appliance documents

Counter annexes

- Counter data sheet
- Product compliance
- Product label
- Adhesive label "warning R744" (if present)
- Energy label (if present)
- Probe layout
- Wiring diagrams
- Channel combination Kit
- Declaration of Conformity

To download the manual, go to www.arneg.com and click on "**Download**" in the top left corner

To find the information available on the European database EPREL :

- go to www.arneg.com
- go to the footer and under " **USEFUL LINKS** " click on " **EU Conformity** "
- Enter the **e-mail address** and the **serial number** which you can find on the energy label attached to the counter or on the serial plate attached to the counter.

For products subject to the Ecodesign Regulation and Energy Label



NOTICE!

For MSAs (Market Surveillance Authorities)

- contact the manufacturer to validate the test settings
- check the EPREL database to see if the product is still on the market.

1. Safety messages

Safety warnings found in this manual:



DANGER!

It indicates a hazardous situation that, if not avoided, leads to death or severe injuries.



WARNING!

It indicates a hazardous situation that, if not avoided, may lead to death or severe injuries.



CAUTION!

It indicates a hazardous situation that, if not avoided, leads to mild injuries.



NOTICE!

It Indicates a mandatory general action.



Note:

notes contain information highlighted outside the text they belong to.

2. Safety labels

Labels indicating the hazards and precautions for operators and technicians:

	risk of live voltage and electrocution		danger of moving parts (fans)		flammable material		hot surfaces (if present)
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	equipotentiality		high pressure system		exact position for the insertion of the brackets of the forklift		
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3. Personal protective equipment

Symbols of the Personal Protective Equipment (PPE) required for specialist technicians authorised to work on the refrigerated counter:

	safety goggles		safety footwear		safety helmet
	safety gloves		clothing, overall		ear protection

4. Safety instructions



DANGER!

Live parts. Electrocutation.

REMOVE THE ELECTRICAL POWER SUPPLY BEFORE ANY OPERATION!

Make sure that the casing does not come into contact with the electrical panel.



DANGER!

Coolant gas. Explosion. Asphyxia, altered cardiac rhythm, frost burns, anaesthetising effects.

- Only specialist technicians can recharge the refrigerant and carry out work on the gas circuit.
- The refrigeration system is subject to high pressure. Do not tamper with it. Contact qualified service staff before disposing of it.



WARNING!

Gas leak. Intoxication.

- unplug the appliance via the master switch upstream of the appliance
- DO NOT stay in the room where the appliance is located if it is not appropriately ventilated.



WARNING!

FIRE. Burns. Asphyxia

- NEVER use naked flames and electrical tools near the gas.
- follow the evacuation procedure effective in the event of a fire
- disconnect the counter via the master switch upstream of the counter.
- do not use water to extinguish the flames, but dry extinguishers only.



Carefully read the manual to find out how to prevent accidents and use the counter correctly



NOTICE!

Any other use or modification that is not indicated in this manual or not authorized by Arneg SpA are dangerous, void the warranty and the declaration of conformity provided for by the Machinery Regulation (EU) 2023/1230.

4.1 For the appliance

Requirements	Prohibitions
<p>the appliance:</p> <ul style="list-style-type: none"> • preserves the temperature of goods, it does not reduce it. • only use indoors. • is only produced to preserve or display fresh, frozen and deep-frozen food. • is suitable for installation in areas open to the public. <p> NOTICE! Transport, storage and installation of these appliances are only permitted up to a maximum altitude of 2000 m above sea level.</p> <p> NOTICE! Only specialist technicians can remove protection devices or panels that require tools for removal before working on the appliance's protected inner parts.</p> <p> TH MODELS The TH models (if included) are supplied with a padlock to keep the doors closed. They can be opened for loading and cleaning operations only. The appliance is not designed for self-service.</p>	<p>DO NOT obstruct the air inlet/outlet passages</p> <p>DO NOT use electrical devices inside the appliance to preserve goods</p> <p>DO NOT use devices to speed up defrosting of the appliance</p> <p>DO NOT apply thick and insulating adhesives to the walls of the appliance.</p> <p> DANGER! Tipping over. Injuries, damage to the appliance. Observe all the indications/precautions to avoid the risk of tipping the appliance over.</p> <p> DANGER! High pressures. Injuries. For any intervention on the appliance, call a qualified refrigeration technician.</p> <p> CAUTION! Keep the ventilation openings in the appliance casing clear.</p>

4.2 For the goods

Requirements	Prohibitions
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<ul style="list-style-type: none"> • introduce the goods already cooled at the temperature that complies with the cooling chain • check at least twice a day, weekend included, that the temperature of the appliance and the goods is maintained • load the appliance so that the longest displayed goods are sold before the newly received goods (stock rotation) • load the appliance in order, observing the capacity limitations • use containers suitable for preserving the goods • regularly check the operation of automatic defroster (frequency, duration, air temperature, restoration of normal operation etc.). 	<div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  DANGER! flammable propellant. Explosion. DO NOT introduce spray aerosols Do not introduce explosive substances </div> <div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  CAUTION! failure/breakage. slipping/crashing goods, injury. DO NOT store beverages on glass shelves. </div> <div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  DANGER! BT Appliances- Explosion. DO NOT introduce containers full of liquid. </div> <div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  NOTICE! High temperatures. Overheating of the goods: DO NOT use spotlights with incandescence lamps aimed on the appliance. </div> <div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  NOTICE! deterioration of goods: DO NOT place goods too close to light sources Refer to supplier's specifications for correct positioning. </div> <div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 5px;">  NOTICE! Vertical multiple shelves - Motorised night curtains : Maintain 10 mm between the lower edge of the curtain and the suction plate. DO NOT exceed this limit. DO NOT place the end connections on the suction plate </div> <p>DO NOT introduce:</p> <ul style="list-style-type: none"> • foodstuff different from that indicated • drugs • fishing bait <p>DO NOT overload the appliance DO NOT place goods on the appliance roof.</p>
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4.3 For the environment

Requirements	Prohibitions
<ul style="list-style-type: none"> • maintain the maximum efficiency of the air-conditioning, heating and ventilation systems of the point of sale • protect the goods against sunlight. 	<ul style="list-style-type: none"> • Avoid having air currents or the air conditioning system outlets aimed directly towards the counter openings • Limit the temperature of the irradiating surfaces that are present in the sales area, for example, by insulating the ceilings • DO NOT exceed the room temperature and humidity values indicated in this manual • the ambient air speed near the openings of the counters must NOT exceed 0.2 m/ s. <div style="background-color: #f0f0f0; padding: 5px; margin-top: 10px;">  NOTICE! DO NOT install counter near doors, windows, air conditioning systems, etc. </div>

4.4 For use

Requirements	Prohibitions
<ul style="list-style-type: none"> • work with caution and diligence. • always use the recommended PPE (personal protective equipment) • carry out maintenance regularly • all interventions needed on the appliance should be carried out by a specialised refrigeration technician • check the drainage of defrost water (unclog the drains, clean the filters, check the siphons, etc.) • dispose of defrosting water, or water used for washing, through the sewer system or purification plant in compliance with the laws in force • The water may come into contact with polluting substances due to the nature of the product, any residues, accidental breakage of packaging containing liquids, use of unauthorised detergents. 	<div style="background-color: #f0f0f0; padding: 5px; margin-bottom: 10px;">  <p>DANGER! live components, electrocution. DO NOT use/touch the appliance with wet or damp hands or feet. DO NOT leave the sockets uncovered (if present). Close the unused sockets with the caps provided with the appliance.</p> </div> <div style="background-color: #f0f0f0; padding: 5px;">  <p>DANGER! Failure/breakage. Injuries</p>  <p>DO NOT walk on the sliding doors or on top of the appliance</p>  <p>DO NOT stand on the bumper panel DO NOT climb on the appliance.</p> </div> <p>Use of the appliance IS PROHIBITED by children and teenagers; do not allow them to play with the appliance. Use of the appliance IS PROHIBITED by personnel:</p> <ul style="list-style-type: none"> • with reduced physical, sensory or mental disabilities • with no experience or knowledge on how to use the appliance • who cannot safely use the appliance without supervision or instructions • who are not sober or are under the effect of narcotics.

4.5 Doors and sliding glass doors (if present)

If the appliance has doors or sliding glass doors

Requirements	Prohibitions
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<ul style="list-style-type: none"> • Open, close and handle with care • Always close the door or sliding doors <p>i <i>The door closes by itself for angles less than 60° for angles greater than 60° the door locks for easy loading and cleaning. To close, simply guide the door while it is closing.</i></p> <ul style="list-style-type: none"> • For sliding doors : use the handle grip to slide the glass panes on the tracks 	<p>CAUTION! Opening/closing of doors or sliding doors. Glass breakage. Crushing, injury. DO NOT force beyond the permitted mechanical limits of opening and closing. DO NOT climb onto or hang from the doors and handles. DO NOT slam. DO NOT insert objects or parts of the body between the door and the frame. DO NOT lift the sliding doors DO NOT rest goods on the sliding doors during loading. They have not been designed to withstand loads.</p> <p>CAUTION! Glass parts. Breakage. Injury. DO NOT knock.</p> <p>DO NOT leave the appliance open DO NOT load the doors or sliding doors DO NOT use the glass to drag the appliance.</p>
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5. Residual risks, Personal Protection Equipment (P.P.E.), emergency situations

The counter has been designed to minimise risks for people and the environment in which it is installed. The residual risks that cannot be eliminated by redesigning or by means of construction and accident prevention techniques and indications for their reduction are indicated in the table:

Risks	Reduction
due to: <ul style="list-style-type: none"> • protruding parts • suspended loads (loading/unloading phase) • electrical power cables • accumulation of electrostatic charges • moving parts • load falling from the structure • access inside the counter (e.g. by climbing on the front side). 	<ul style="list-style-type: none"> • wear suitable clothing (e.g. with no loose parts). • use Personal Protective Equipment: safety shoes, cut-resistant gloves, cut-resistant clothing for the body (apron with bib, leg protection, etc.), goggles for protection against splinters, hard hat. • check the equipotential connection. • prohibit behaviour that is not suitable with warnings, signals etc. (to be provided by the customer).

Observe the instructions in this manual to use the counter correctly and protect the operator and counter from hazards

i *You can still check emergency situations for which you should use the experience of the operator or technician, who must never compromise his/her own safety and that of others' safety by performing risky or hasty manoeuvres.*

6. Scope of the manual, application field, recipients

! **NOTICE!**
 DO NOT reproduce, disseminate or change the contents of the manual.

NOTICE!
It is the responsibility of the customer or employer to make sure that the operators in charge of maintenance and use are trained according to the regulations in force in the country of installation.



Carefully read the manual to find out how to prevent accidents and use the counter correctly

Purpose	The manual contains general information on the line of counters manufactured by ARNEG S.p.A. and the instructions necessary for proper operation.
Recipients	QUALIFIED OPERATOR qualified person, trained by the employer/customer to clean and carry out maintenance on the counter according to the relative standards in the country of installation.
Recipients	EXPERT REFRIGERATION TECHNICIAN Technician trained and authorised by the body indicated in the contract (manufacturer/dealer/distributor) to perform: installation, extraordinary maintenance, repairs, replacement and servicing, aware of the risks they may be exposed to and able to take all the measures to protect themselves and others, minimising damage with respect to the risks that the interventions entail.
Storage	The manual should be preserved: <ul style="list-style-type: none"> • by specifically assigned staff • in a suitable place, known to all the employees assigned to maintenance, to be consulted at any time. If handed over to third parties: <ul style="list-style-type: none"> • deliver the manual to any new user or owner • promptly inform the manufacturer. If damaged or lost, ask the manufacturer.



- *the manual must be considered a part of the counter and must be stored safely during its entire lifetime*
- *the original language of the manual is Italian, which is the only official language*
- *Arneg S.p.A. is not responsible for translations into other languages that do not respect the original meaning*
- *the contents of this manual represent the state of the art and technology used to manufacture the cold room that were valid at the time the cold room described was placed on the market; therefore, it cannot be considered outdated if subsequent updates are introduced, linked to new regulations or know-how*
- *read the manual carefully before use and instruct the operators (transportation, installation, maintenance, etc.), each for their own competence, according to the rules relating to the country of installation and the indications provided*
- *this manual CANNOT in any way make up for cultural or intellectual deficiencies of the personnel that use the counter.*

7. Appliance presentation, intended use

Who it is intended for	The appliance is intended to be used by qualified personnel, instructed and trained by the employer on its use and concerning the risks that it may entail.
Intended use	This appliance is suitable for the preservation of food. The basic data is shown below.



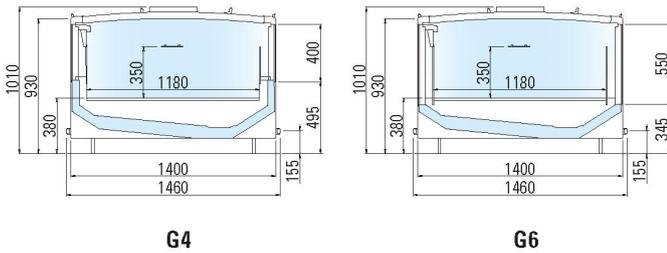
For additional technical details, consult our sales offices.

BAKU ISL-C-1 BT V LINEARE R

Length without side panels	mm		1875		2500		3750	
Height of glass front	cm		G4	G6	G4	G6	G4	G6
Temperature class		3 L1	•	•	•	•	•	•
Preservation temperature	°C	-22/ -25	•	•	•	•	•	•
Horizontal display area*	m ²	Depth	140		2,21		2,95	
Energy class**		140	A ↑ G ↓ D		A ↑ G ↓ D		A ↑ G ↓ D	

*Value referred to illustrated configurations.

**The energy class may vary depending on the product configuration.



8. Declaration of conformity

Declaration of Conformity

A copy of the declaration of Conformity is attached to the counter. It is possible to download the original copy of the Declaration of Conformity supplied with the counter by filling in the form found in the footer of the home page of the website **www.arneg.com** under “ **EU conformity** . Enter the **e-mail address** and the **serial number** which you can find on the energy label attached to the counter or on the serial plate attached to the counter.

9. Identification, rating plate



pos	name
1	place/name of the manufacturer
2	description of the appliance
3	code of the appliance
4	serial number of the appliance
5	supply voltage
6	operating electrical power absorbed in the defrosting phase (armoured heaters + hot wires + fans + lighting)
7	abbreviation of coolant gas used in the system
8	blowing agent used to foam base module
9	environmental climatic class and temperature of reference
10	month and year of manufacture
11	environmental impact index of coolant gas contained in refrigerant circuit
12	mass in kg of coolant gas used in the system (only for appliances with built-in motor)

13	heating power (if present)
14	lighting power (if present)
15	protection class against solids and liquids
16	QR code
17	operating current consumption
18	operating electrical power absorbed in refrigeration phase (fans + hot wires + lighting)
19	power supply frequency



For assistance, give the manufacturer the following information:
description of the appliance (2); serial number (4); order number (10).
UNDER NO CIRCUMSTANCES remove the serial plate.

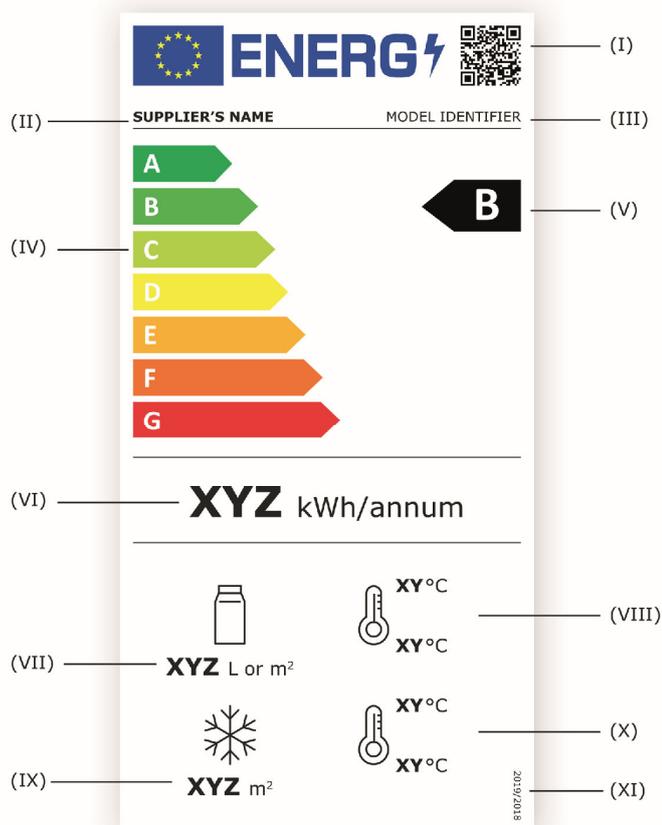
10. Energy label

According to the European Regulation EU 2019/2018, this product is part of the refrigeration appliances with a direct sales function and as such must have an energy label. The information on the label refers to precise configurations.

Any configuration other than the one presented could result in a significant change in the information relating to the energy class.

The energy class spans A to G, where A represents the very efficient product with low energy consumption and G the product with lower efficiency and higher energy consumption.

Below is an explanation of the information on the label:



I	QR code
II	supplier's trade mark or name
III	supplier model identifier
IV	energy efficiency class from A to G
V	energy efficiency class, determined in accordance with Annex II
VI	AE in kWh per year, rounded to the nearest integer
VII	sum of the exposure surfaces at operating temperatures for refrigeration, expressed in square metres (m ²) and rounded to two decimal places.
VIII	temperature range reached by the cooled products: at the top the maximum value of the warmest product; at the bottom the minimum value of the coldest product
IX	sum of the exposure surfaces at operating temperatures for freezing, expressed in square metres (m ²) and rounded to two decimal places
X	temperature range reached by frozen products: at the top the maximum value of the warmest product; at the bottom the minimum of the highest value of all products
XI	number of this regulation

For further details, consult the European Register of Products for Energy Labelling EPREL or contact our sales offices.



Energy labels are not required for corner appliances

11. Appliance noise

The noise level of the counter is below 60 dB(A)

12. Transport - qualified operator



WARNING!

Heavy object. Crushing

The handling area should be free of persons and objects.

Observe the indications regarding safe handling



NOTICE!

Only qualified staff, capable of checking weights, exact lifting points (free from pipes, cables, electrical panels, etc.) and the most suitable means both for safety and load bearing, can carry out the loading-unloading operations.

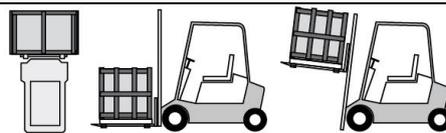
The counters come with a wooden frame-platform secured to the base for transportation using forklifts:

Features of the forklift	Use a forklift truck: <ul style="list-style-type: none"> • with suitable specifications in compliance with applicable standards • NOT worn or damaged • manual or electrical suitable for lifting the counter, with a nominal capacity greater than or equal to 1000 kg • regulation lifting elements and transport (chains, forks, etc.) and in perfect working order.
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Safe handling	<p>NOTICE! Dragging. Collapsing/deformations/tearing DO NOT drag or push the counter Observe the instructions regarding safe handling.</p>
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place the lifting brackets in the indicated points:

- insert the brackets completely
- balance the weight of the counter so as to ensure that the load remains balanced



DO NOT use transportation procedures other than those indicated

13. Storage - qualified operator

Remedy	<ul style="list-style-type: none"> • store the counters indoors, with a temperature ranging between -25°C and +55°C and an air humidity between 30% and 90%. • before storing the counters, check that the packaging is intact and that it does not show any defects that may compromise the preservation of the counters.
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NOTICE!

UV rays. Permanent deformation of plastic materials/damage of counter parts.

DO NOT store the counters in uncovered areas exposed to atmospheric agents or to direct sunlight.

14. Installation and environmental - qualified operator



DANGER!

Live parts. Electrocution.

Observe the regulations and laws in force during installation and use.



CAUTION!

Discarded packing parts. Injuries.

DO NOT leave the packaging parts (nails, wood, staples, etc.) and tools used (pliers, scissors, etc.) in the work area. These objects must be removed using appropriate tools and taken to the collection areas envisaged by current regulations in the place of installation.



NOTICE:

- Installation reserved to technicians trained and authorised by the body specified indicated in the contract (manufacturer/dealer/distributor)
- Remove the packaging only if the counter is in the area of use.



- *It is the responsibility of the customer to prepare the installation area*
- *Changes to the set-up described here must be authorised by ARNEG S.p.A.*

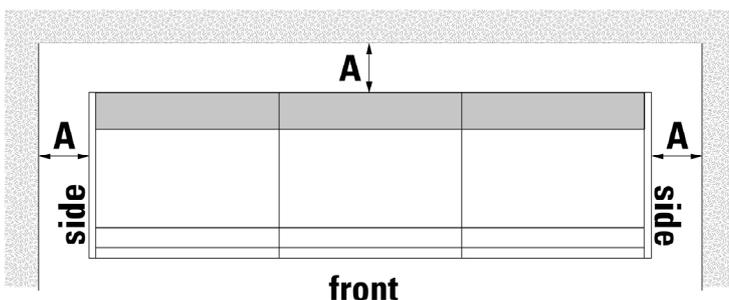
The packaging features a wooden frame secured to the base with

- o nylon cover
- o cardboard cover
- o wooden crate.

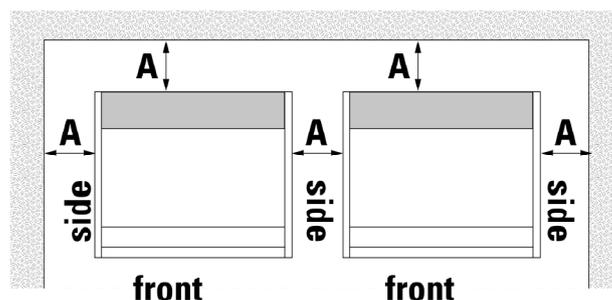
The installation area must

- comply with the local standards in force
- respect the environmental climate class
- include flooring capable of supporting the weight of the counter
- have a switch with automatic protection against short circuits and over-currents,
- earth discharges and dispersions between the electrical power line and the counter
- provide the space required for correct ventilation, use and maintenance.

A = min 50 mm



A = min 50 mm



Environmental conditions

For the appliance to work properly, the room temperature and relative humidity must not exceed the limits of a climate class 3 (+25°C; R.H. 60%) According to standard IEC EN 23953.

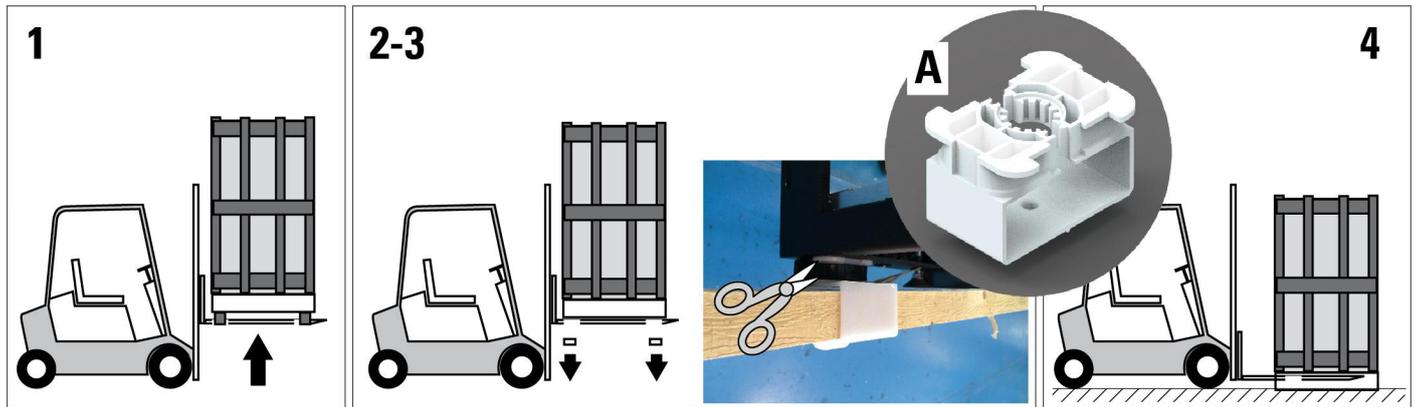
Receiving the appliance

- ensure the packing is intact and that it is not damaged
- perform the unpacking operation carefully in order not to damage the appliance
- check the integrity of the appliance components
- should you notice any damage, inform the manufacturer immediately.

Installation procedure

step	Action
1	lift the appliance safely
2	use suitable scissors to cut the clip tightening straps-A-

3	remove the clips and the frame
4	lower and place the appliance in the area of use



step	Action
5	adjust the horizontal position of the appliance using a spirit level
6	check that all feet are into contact with the floor
7	level the appliance both at the front and at the back
8	gently remove the protective film, eliminate glue residues with suitable solvents
9	carry out the first cleaning using neutral products and a soft cloth.



WARNING:

- Install maximum 3 appliances within the same power supply and cooling line
- If the appliance is moved, repeat the levelling check - incorrect levelling will impair the function of the appliance.

What to avoid



WARNING:

- DO NOT use alcohol to clean the methacrylate parts or Plexiglass
- DO NOT use abrasives or metal sponges
- DO NOT install the appliance: in areas at risk of explosion in open air and, therefore, subject to atmospheric agents, near heat sources (direct sunlight, heating systems, incandescence lamps, etc.), near air currents above 0.2 m/s (near doors, windows, air conditioning units, etc.)
- DO NOT drag or push the appliance
- Observe the indications regarding safe handling.



- For correct disposal, the package consists of: wood, Polystyrene, Polythene, PVC, cardboard.
- It is the customer's responsibility to dispose of the packaging correctly.

15. Electric connection - expert refrigeration technician



DANGER!

Live parts. Electrocution.

REMOVE THE ELECTRICAL POWER SUPPLY BEFORE ANY OPERATION!

Make sure that the casing does not come into contact with the electrical panel.



Provide a suitable grounding system

Responsibility	Customer	provide a power line to the counter connection point.
	Installer	provide anchoring devices for all cables entering and leaving the counter.
	Manufacturer	ARNEG declines all liability towards users or third parties for:

- damage caused by malfunctions of the systems placed upstream of the counter
- damage caused to the counter by malfunctions of the electrical system

Power line

Size the electrical power lines according to the counter’s absorbed power indicated on the rating plate in the chapter “Identification, rating plate data”.

Check that the power line:

- has wires with suitable cross section
- is protected against over-current, overload and dispersions toward earth in accordance with the rules in force
- the cable section must be suitable for ensuring a voltage drop of less than 4% for power lines over 4-5m long.



The replacement of the damaged power cord is reserved to the manufacturer or a body authorised by the same.

Automatic safety switches



DANGER!

Live parts. Short circuit. Electrocutation.

The automatic circuit breaker must be such that they do not open the circuit on the neutral, without simultaneously opening on the phases and, in any case, must allow complete disconnection in conditions of category III overvoltage.

- protect upstream counters with omnipolar circuit breakers with suitable characteristics that will also function as master switches to section off the line
- inform the operator of the position of the switches so that they can be reached immediately in the event of an EMERGENCY.

Before connecting



DANGER!

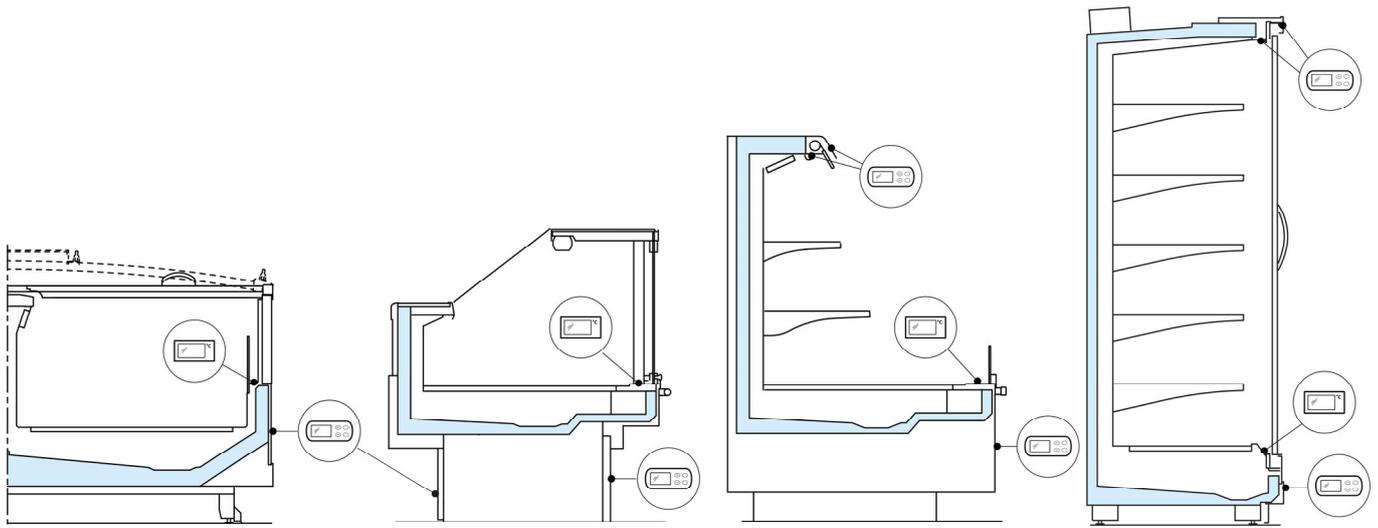
Live parts. Short circuit. Electrocutation Check that the attachments of the lighting systems (bottom panels, top, superstructure) are properly inserted and locked into their housings to avoid disconnections during cleaning and maintenance operations, that may cause harmful electric shocks.

- consult the wiring diagrams annexed to the appliance
- ensure that the rating plate data matches the characteristics of the electrical system to which the appliance must be attached
- check that power supply voltage is the one reported on the rating plate
- remove all metallic objects worn: rings, watches, bracelets, earrings, etc.
- proceed with the connection.



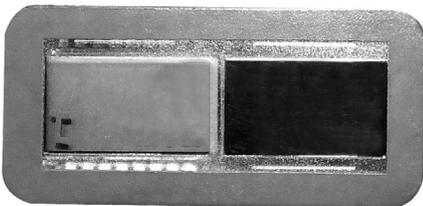
- *The systems must be set up in accordance to the regulations that regulate manufacture, installation, use, and maintenance foreseen by the regulation in force in the country where the refrigeration system is installed. To ensure normal operation, the maximum variation of the voltage must range between +/- 4% of the nominal (IEC 64-8) value.*
- *If the electrical supply is interrupted, the electrical equipment of the shop will not restart, triggering the overload protection devices; modify the system to differentiate the start-up of the various devices.*

16. Control and adjustment of the temperature - expert refrigeration technician

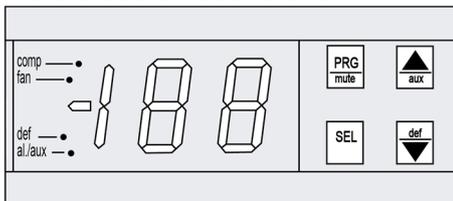


the cooling temperature is controlled by means of:

- the digital thermometer



- the electronic controller



The controller is set in the factory during testing.
Contact the manufacturer to modify the programming.

17. Appliance loading - qualified operator



NOTICE!

- Before loading the goods, wash and sanitise the appliance as indicated in the chapter “Clean the appliance”.
- max allowed capacity evenly distributed on tray: 300 kg/m².

Islands and horizontal appliance:

max allowed load evenly distributed of the shelves of the superstructure (if present): 90 kg/m².

Vertical and semi-vertical:

max allowed capacity evenly distributed of shelves: 160 kg/m².

Remedy

- arrange the goods in an orderly and uniform fashion
- introduce products already cooled at the required storage temperature
- load the appliance so that the longest displayed goods are sold before the newly received goods (stock rotation)

- on bent shelves, always use retainers.
- Leave a 30 mm clearance between the goods and the top shelf

What to avoid

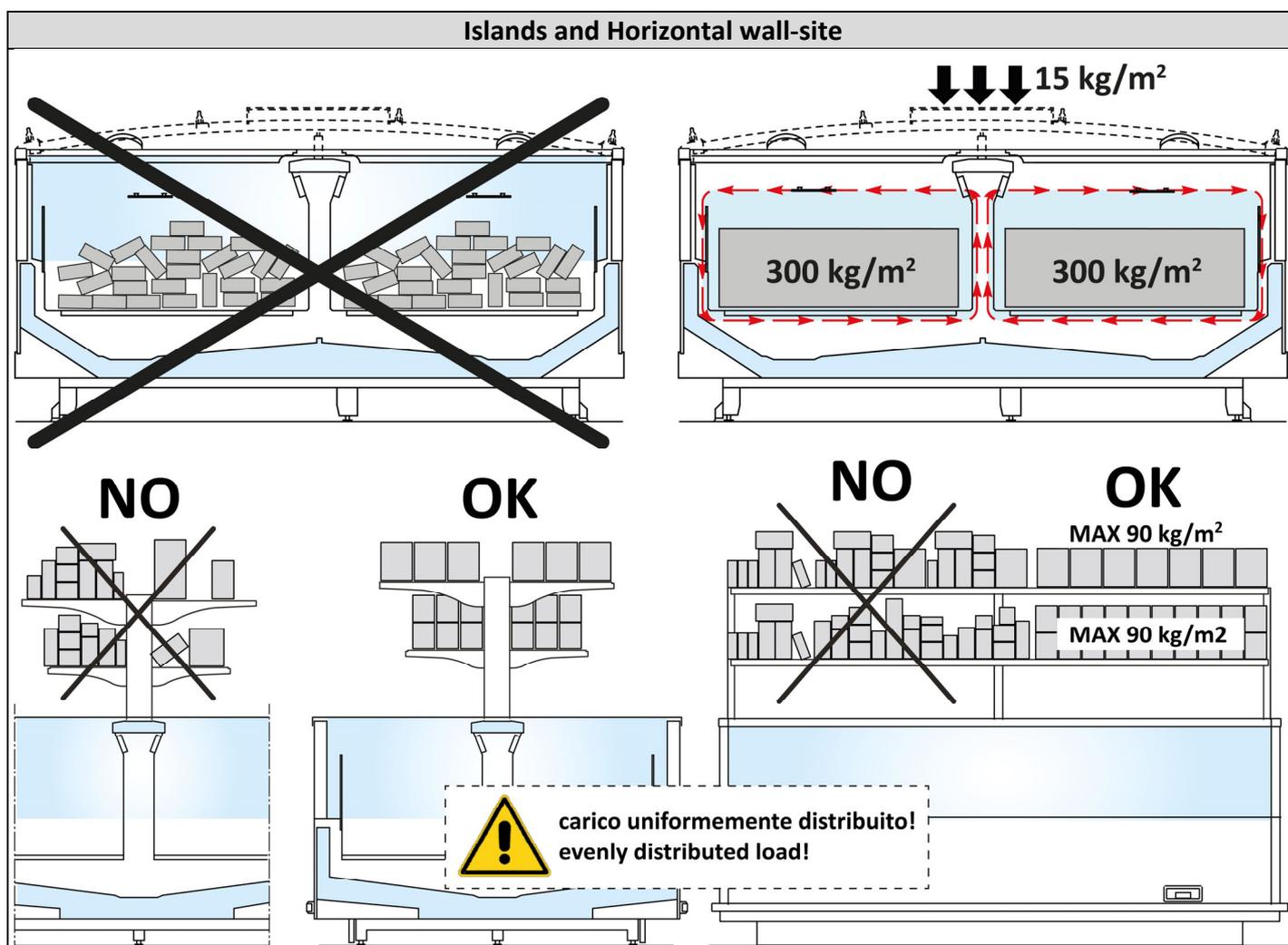
- DO NOT obstruct/impede the flow of cooled air
 DO NOT place goods on appliance's roof
 NEVER introduce heated products
 DO NOT obstruct the inlet of cooled air with: goods, price tags, price holders, decorations etc.
 DO NOT climb on the appliance. Use a compliant ladder to reach the loading points.



Arrange items without leaving empty spaces to improve appliance performance
 First use up the goods that have been stored in the appliance the longest before adding new arrivals (foodstuffs rotation).

The customer is responsible for:

- check that all operations have been performed in compliance with applicable regulations
- use suitable communication methods to warn consumers not to climb onto appliances.



18. Defrosting and water drainage



NOTICE!

After three months, defrost the appliance to clear the evaporator of any ice present.

Install a floor drain with a slight slope to avoid:

- unpleasant odours

- dispersion of cooled air
- malfunction of the appliance due to humidity

Procedure

- install a suitable siphon between the drain and the connection to the floor
- hermetically seal the area of drainage to ground.

The appliances with a built-in condensing unit have a tray to collect defrost water.



Periodically check that hydraulic connections are perfectly efficient, by contacting a qualified installer.

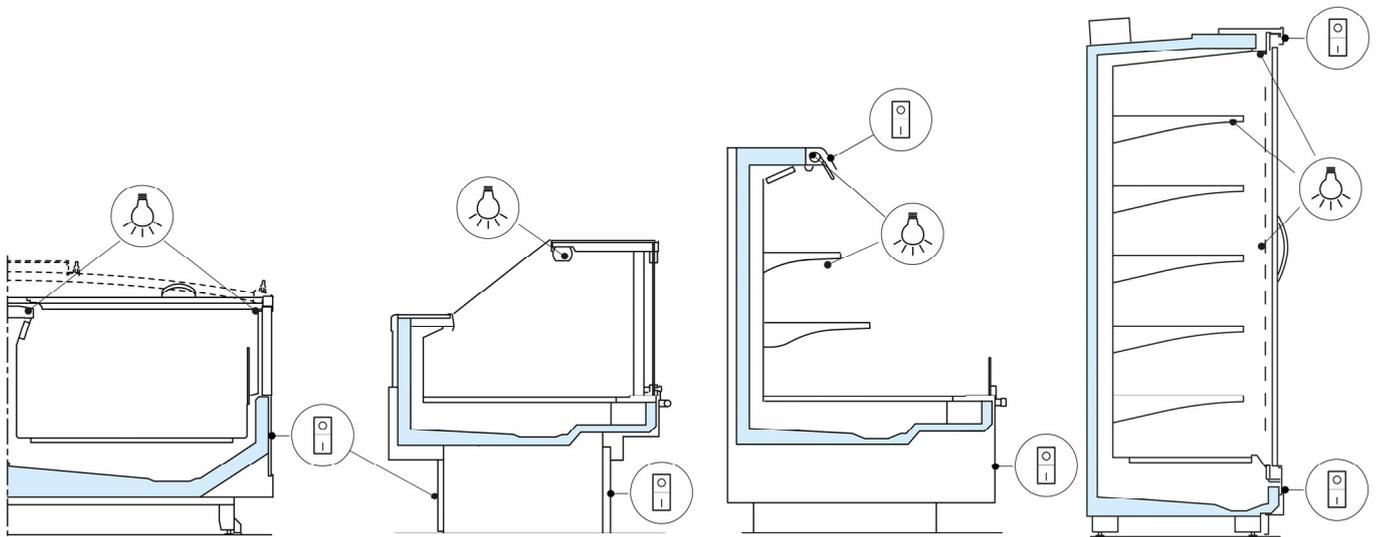
19. Demisting and anti-condensation

Fogging and condensation are eliminated by the heaters fitted in the appliance.

20. Lighting

The appliances can be fitted with lighting on request.

The light switch is near the electronic controller.



CAUTION!

Accidental breakage of bulbs. Injury. Contamination of the goods.

- wear the envisioned PPE
- cut off the power supply to the appliance
- remove all goods
- clean the appliance as indicated in the chapter "Cleaning the appliance"
- remove any trace of glass from the goods
- reload the appliance with goods cleaned thoroughly
- restore the electrical power supply



NOTICE!

Replace any faulty or worn lamps with identical ones.

21. Close the sliding windows

The appliance can be fitted with vertical or horizontal (PUSH) sliding doors

If opening and closure prove difficult	Remedy	<ul style="list-style-type: none"> • check the causes of the malfunction • use the handle to slide the glass on the PVC tracks
	What to avoid	<ul style="list-style-type: none"> • Do not use excessive force

- DO NOT close or manoeuvre the sliding doors in any other way



DANGER:
Glass breakage, damage, injury.
DO NOT rest goods on the sliding doors during loading; the doors have not been designed to withstand loads .
DO NOT drag or slide the sliding doors in other way; risk of damaging the doors and injury.

22. Cleaning the appliance - qualified operator



DANGER!
Live parts. Electrocution.
REMOVE THE ELECTRIC POWER SUPPLY BEFORE ANY OPERATION!
DO NOT wet, spray water or detergent directly onto the electrical parts of the cold room (fans, interior lighting, electrical cables etc.)
DO NOT touch the appliance with wet or damp hands or feet.



APPLIANCES WITH BUILT-IN UNIT
DANGER!
Coolant gas, high pressures. Explosion. Asphyxia, altered cardiac rhythm, frost burns, anaesthetising effects.
DO NOT damage the coolant circuit.



CAUTION!
Cold surfaces. Injuries, burning. Glass breakage.
Wait for the glass parts to reach room temperature.
DO NOT use hot water on the cold glass surfaces.



Protect the hands with work gloves



*The products will deteriorate due to germs and bacteria.
Compliance with Hygiene Standards and the cold chain is indispensable to guarantee the protection of consumer health.*

The cleaning operations must include:

Step	Name	Description
1	Washing	roughing, removal of approximately 97% of bacteria and harmful substances.
2	Sanitation	elimination of bacteria and harmful substances.
3	Rinsing	
4	Drying	

22.1 Cleaning products

Use

- clean water at maximum temperature of 30°C
- soft cloth
- mild and neutral detergents

Do not use detergents

- alcohol or similar products to clean the parts in methacrylate or Plexiglass
- in powder
- with granules
- either acidic or alkaline (bleach, ammonia)
- concentrates

- with unknown chemical composition
- abrasive products, chemical/organic solvents
- abrasive sponges, scourers, sharp tools
- aggressive detergents, solvents (acetic, citric acid, etc.)

22.2 General information

- Wait until the counter reaches ambient temperature.
- The surfaces to be cleaned and the detergents and water used for cleaning must not exceed a maximum temperature of 30°C.
- Dry the surfaces with a soft cloth.



CAUTION!

Fragile surfaces, glass. Dents, scratches, corrosion, wounds, broken glass
DO NOT aim the jet directly at the varnished or plasticised surfaces
DO NOT apply the detergents directly onto the surfaces to be cleaned
DO NOT use steam cleaning equipment
Do not use excessive force
avoid detergents from coming into contact with nearby products.



CAUTION!

Floor products. Vapours. Corrosion. Breathing difficulty.
avoid contact, inhalation.



CAUTION!

Slippery floor. Falling.
Remove the following from the floor: sponges, rags, traces of water or detergent, etc.

22.3 Cleaning the external parts (daily/weekly)

Clean all external parts of the counter every week. See the “General information” chapter

22.4 Cleaning the internal parts (monthly)

Observe the hazards and warnings described at the beginning of this chapter and the “Cleaning products” and “General instructions” paragraphs, then proceed as described:

Step	Action
1	remove all items from the counter and place in a suitable location to maintain the same storage temperature
2	remove all the removable parts, such as display dishes, grid trays, etc.
3	wash with lukewarm water (max 30°C)
4	clean with an antibacterial detergent
5	carefully clean the bottom tray, the drip, and the grid that protects the water drain, eliminating all foreign bodies that have fallen through the suction grid lifting the plate of the fans
6	carefully dry using a soft cloth.



Should you notice ice built up, call a specialized technician.

22.5 Cleaning the honeycomb (every 6-8 months)

Clean the honeycomb every 6-8 months. See the “General information” chapter.
 To reach the honeycomb, see the “Assembly instructions” chapter

22.6 Clean specific materials

Material	Remedy	What to avoid
Glass	<ul style="list-style-type: none"> • use a soft cloth with a neutral detergent or soap and lukewarm water (max 30°C) • immediately remove all traces of water and detergent with a dry cloth in order to prevent marks from forming and to prevent liquid from reaching the gaskets or hinges (glass doors) 	<p>DO NOT use hot water on cold glass surfaces; the glass could crack and injure the operator</p> <p>DO NOT use rough or abrasive materials or metal scrapers that could scratch the glass surfaces</p> <p>DO NOT use dirty cloths</p>
Plastic (door seal profiles)	<ul style="list-style-type: none"> • use a cloth soaked in neutral detergent • clean with a cloth soaked in clean water 	<p>DO NOT use waxes, concentrated detergents, which contain oil, bleach, glass cleaners, abrasive detergents or flammable fluids.</p>
Aluminium	<ul style="list-style-type: none"> • use a soft cloth with a neutral detergent or soap and lukewarm water (max 30°C) • immediately remove all traces of water or detergent using a dry cloth in order to prevent marks from forming 	<p>DO NOT use acid or alkaline detergents (e.g. bleach) which could corrode the surfaces</p> <p>DO NOT use rough or abrasive materials or metal scrapers that scratch the aluminium surfaces</p> <p>DO NOT use steam cleaning equipment</p> <p>DO NOT use dirty cloths</p>
Wood	<ul style="list-style-type: none"> • before cleaning the entire surface, test on a small hidden area and verify that the cleaner will not damage the finish or colour • use a soft cloth with a neutral detergent or soap and lukewarm water (max 30°C) • immediately remove all traces of water or detergent using a dry cloth in order to prevent marks from forming 	<p>DO NOT use spray cans, acid or alkaline detergents (e.g. bleach), soda or solvents which could corrode the surfaces</p> <p>DO NOT use rough or abrasive materials that could scratch the surfaces</p> <p>DO NOT use steam cleaning equipment</p> <p>DO NOT use rough cloths</p> <p>moderate the use of liquid detergent: overuse causes seepage and then swelling of the wood</p>

22.7 Cleaning the stainless steel

Certain situations can cause the formation of rust on the surfaces in steel, such as: residual iron left on damp surfaces, limestone, chlorine or ammonia based detergents not rinsed properly, food incrustations or residues, salt-saline solutions, dry residues of evaporated liquids.

Remedy	<p>recent stains and rust: clean with shampoo or neutral detergents, using a sponge or a rag. when finished, eliminate any detergent residue, rinsing abundantly and thoroughly drying the surfaces.</p> <p>old stains and rust: use chemical substances on the stainless steel that contain 25% of nitric acid or similar substances.</p> <p>persistent stains and rust: sand with a stainless steel brush, wash with detergent and dry thoroughly.</p>
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NOTICE!

This intervention may however cause scratches to the surfaces due to the abrasive cleaning method. DO NOT use hydrochloric acid on stainless steel surfaces



Carefully follow the sanitising, rinsing and drying procedures to prevent the proliferation of harmful bacteria.

22.8 Inspect the parts

Once the sanitising, rinsing and drying operations are complete, proceed as follows:

Step	Action
1	check that all parts are perfectly clean and dry
2	check that they are not damaged or excessively worn
3	replace worn parts with new identical parts supplied only by the manufacturer
4	reassemble the perfectly dry parts
5	restore the electrical power supply

Once the internal operating temperature has been reached, the products can be loaded.

23. Dismantle the appliance - expert refrigeration technician



NOTICE!

All operations such as the transportation and processing of waste must be carried out only by specialist and authorised technicians according to the regulations in force in the country of disposal.



This counter consists of 96% recyclable materials

Obligations

- dismantle the counter in accordance with the local laws on waste disposal and respecting the environment in which we live.
- according to the legislation in force, the counter is considered as dangerous waste and falls under the category of separate collection and cannot be treated as domestic waste or be sent to landfill.
- take the intact parts of the refrigeration circuit to specialised refrigerant recycling centres.

Responsibility

the customer or the employer must deliver the counter to be dismantled to the collection centre specified by local authorities or indicated by the manufacturer for the recovery and recycling of materials.

The counter consists of

Material	Components
Iron	lower frame
Steel, Copper, Aluminium	refrigerant circuit, electric system, door frame
Galvanized plate	motor base, lower panels, varnished panels, base structure, shelves, trays
Polyurethane foam (CO2)	thermal insulation
Tempered glass	doors
PVC	shock absorber
Polystyrene	thermoforming panel
Polycarbonate	fluorescent bulbs protection

24. Warranty

The Buyer can take advantage of the warranty provided by the manufacturer only by carefully observing the instructions given in this manual, in particular if:

- the counter is always used within its operating limits
- the maintenance operations are performed constantly and carefully
- the former authorises operators and technicians trained for the purpose and of proven ability and aptitude to use the machine, see chapters "Safety instructions", "Residual risks..." and "Purpose of the manual..."

Conditions	<p>Italy: unless otherwise agreed, the machines are guaranteed only if factory new, for one year from the date of shipment, except for the electrical and related parts. Within this period, the parts will be replaced or repaired for free at the discretion of our technicians that will assess it they are defective. For further details on warranty conditions please check the sales terms.</p> <p>Overseas: see the agreements with the respective dealers or area managers.</p>
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Failure to comply with the instructions in this manual shall void the warranty.

25. Spare parts



NOTICE!

Use only original spare parts

The spare parts are available for a minimum period of 8 years.

- replace the parts before they are excessively worn to avoid damage to people or property
- carry out scheduled maintenance as provided in the agreement



The spare parts catalogue can be found at this address: <https://globalassistance.arneg.it/>

26. Troubleshooting



DANGER!

Live parts. Electrocutation.

REMOVE THE ELECTRICAL POWER SUPPLY BEFORE ANY OPERATION!

Make sure that the casing does not come into contact with the electrical panel.

Problem	Possible causes	Possible solutions
The appliance stops or does not start	• power black-out	• check the cause of the black-out
	• master switch turned off	• turn on the switch
	• plug detached	• insert the plug
	• breakers triggered (fuses, thermal breakers/differential switches)	• check the temperature of the condensing unit
	• electronic controller faulty	• replace the controller
The temperature of the appliance is too high or too low	• the appliance is in the defrosting phase	• wait for defrosting to finish, approximately 30 minutes
	• air inlets are obstructed	• clear air inlets
	• the load is not evenly distributed	• see chapter "Introduce the goods"
	• poor environmental conditions, appliance near draughts or heat sources	• see chapter "Installation and environmental conditions"
	• the appliance is not levelled	• see chapter "Installation and environmental conditions"

	<ul style="list-style-type: none"> • evaporator frozen 	<ul style="list-style-type: none"> • thaw it
	<ul style="list-style-type: none"> • the outlet air temperature is outside the specified range 	<ul style="list-style-type: none"> • check the operation of evaporator fan • check wiring and input voltage • the fans are installed the wrong way round; check and restore the air flow direction • check that fan plenum is not obstructed • check the intake pressure that should comply with rated specifications
	<ul style="list-style-type: none"> • evaporator frozen 	<ul style="list-style-type: none"> • thaw it
	<ul style="list-style-type: none"> • the capacitor or the evaporator are obstructed or dirty. 	<ul style="list-style-type: none"> • see chapter "Cleaning the appliance"
	<ul style="list-style-type: none"> • the load is not evenly distributed 	<ul style="list-style-type: none"> • see chapter "Introduce the goods"
Water leaks, bad smell	<ul style="list-style-type: none"> • The appliance drains are blocked or damaged 	<ul style="list-style-type: none"> • free the drain • repair or replace the drains
	<ul style="list-style-type: none"> • the tray is not sealed properly 	<ul style="list-style-type: none"> • seal it properly
	<ul style="list-style-type: none"> • water drip tray (if present) is not sealed properly 	<ul style="list-style-type: none"> • seal it properly
	<ul style="list-style-type: none"> • the water drip tray (if present) overflows 	<ul style="list-style-type: none"> • check the electrical connection and the operation of the evaporation heater
	<ul style="list-style-type: none"> • the absorbent sponge has deteriorated 	<ul style="list-style-type: none"> • replace sponge
	<ul style="list-style-type: none"> • insufficient joints between appliances in channel or joints not sealed correctly 	<ul style="list-style-type: none"> • install and seal the joints
Frost or ice	<u>in the appliance</u> <ul style="list-style-type: none"> • fans do not work <u>in the evaporator</u> <ul style="list-style-type: none"> • heating elements broken • Sdef probe detached 	<ul style="list-style-type: none"> • check electrical connections
	<ul style="list-style-type: none"> • air currents that alter the circulation of refrigerated air 	<ul style="list-style-type: none"> • check the ventilation inside the store
Lights do not come on	<ul style="list-style-type: none"> • electrical malfunction 	<ul style="list-style-type: none"> • check electrical system and electrical connections • check wiring
	<ul style="list-style-type: none"> • the lights need to be replaced 	<ul style="list-style-type: none"> • replace lights
	<ul style="list-style-type: none"> • power switches (if present) do not work 	<ul style="list-style-type: none"> • replace switches
The appliance is noisy	<ul style="list-style-type: none"> • screws and bolts are not tightened 	<ul style="list-style-type: none"> • tighten screws and bolts
	<ul style="list-style-type: none"> • the appliance is not levelled 	<ul style="list-style-type: none"> • see chapter "Installation and environmental conditions"
Condensate	<ul style="list-style-type: none"> • poor room conditions 	<ul style="list-style-type: none"> • see chapter "Installation and environmental conditions"

	<ul style="list-style-type: none"> • poor air ventilation 	<ul style="list-style-type: none"> • check electrical connections • check that fans are operational
	<ul style="list-style-type: none"> • heating elements (if any) in windows do not work 	<ul style="list-style-type: none"> • check electrical connections • check the operation of heating elements



NOTICE!

once the electrical power supply has been restored, check that all the electrical equipment in the store will restart without triggering the overload protection devices; otherwise, modify the system to differentiate the start-up of the various devices.



If the power supply is not restored in a short time, place the goods in a cold room to maintain the storage temperature.

27. Assembly and disassembly instructions - expert refrigeration technician



DANGER!

Live parts. Electrocutation.

REMOVE THE ELECTRICAL POWER SUPPLY BEFORE ANY OPERATION!

Make sure that the casing does not come into contact with the electrical panel.



Consult the manual before performing any work on the appliance.



Protect the hands with work gloves



the assembly instructions, after registration, are available at this address:

<https://globalassistance.arneg.it>



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