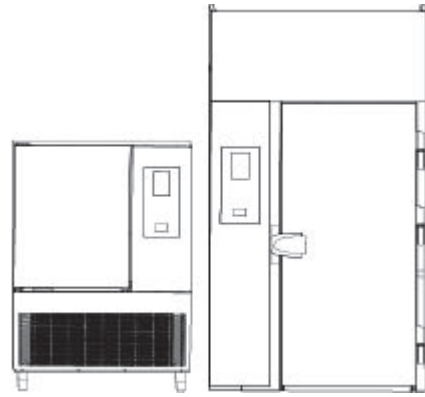


Blast Chillers/Freezers

Lengthwise



EN Installation manual *

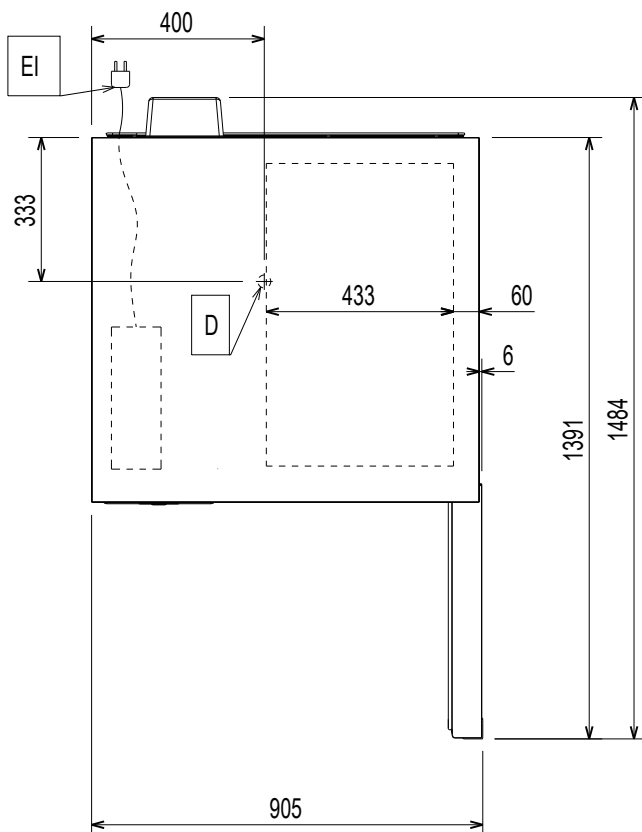
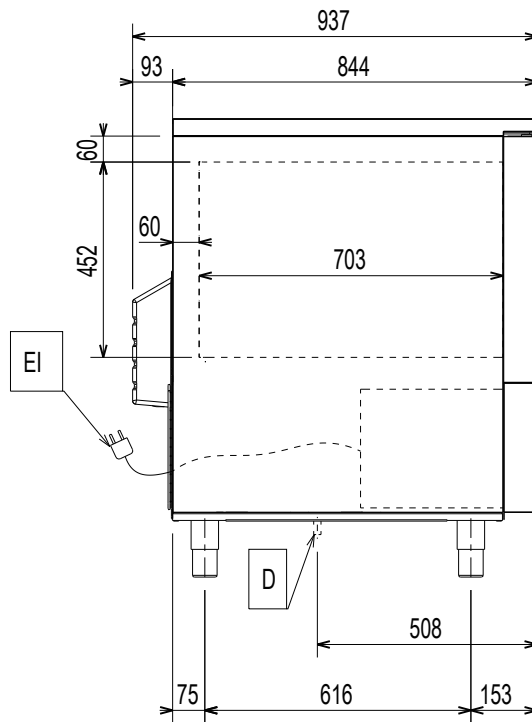
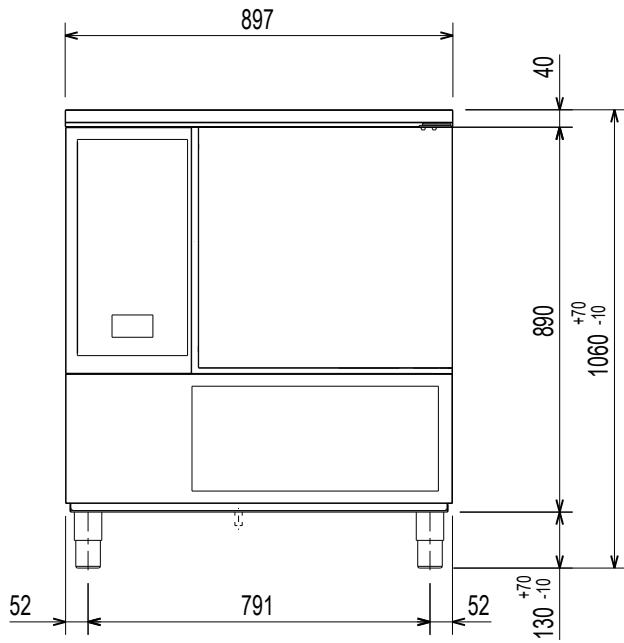
*Original instructions



595R 361 00- 2023.02

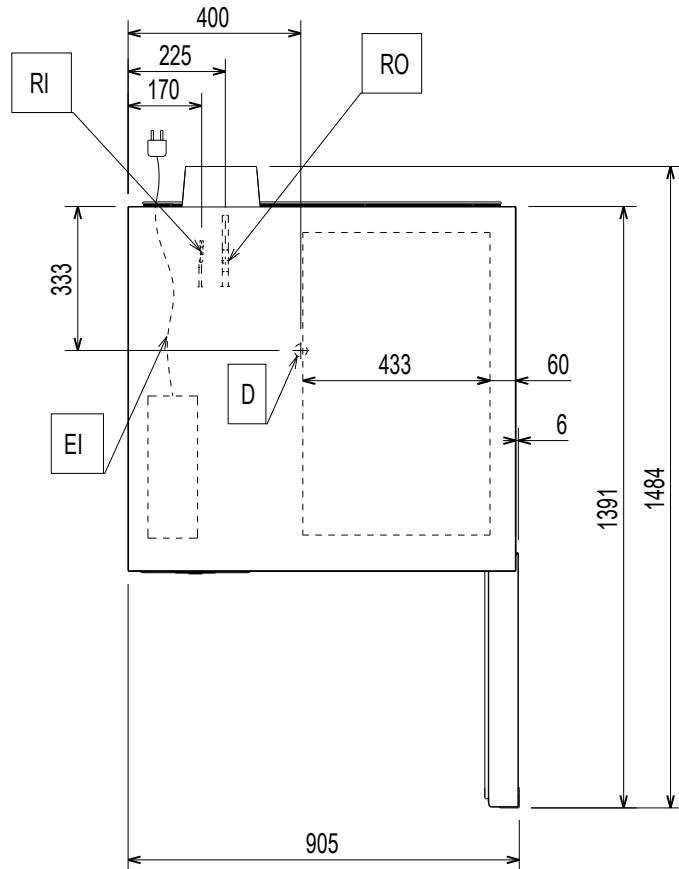
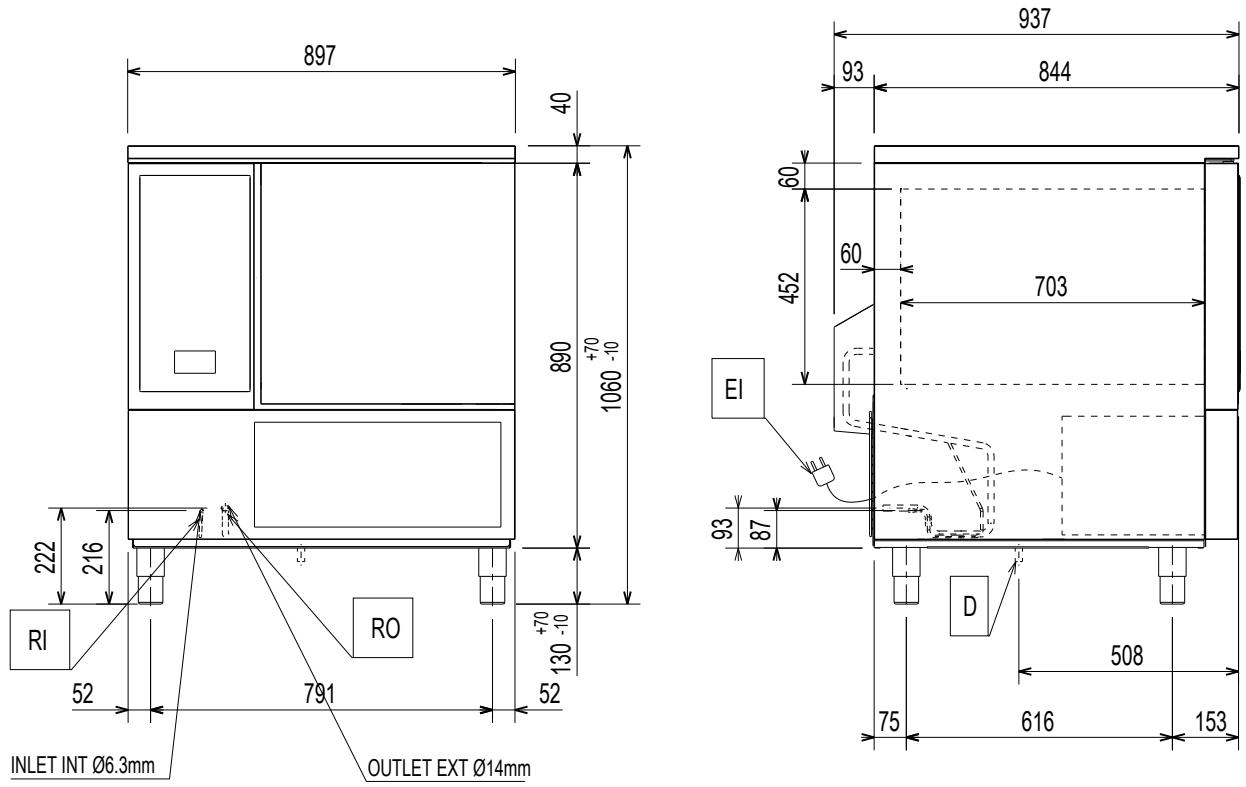
Installation diagram
model 30kg 6GN 1/1

type SKCH30B



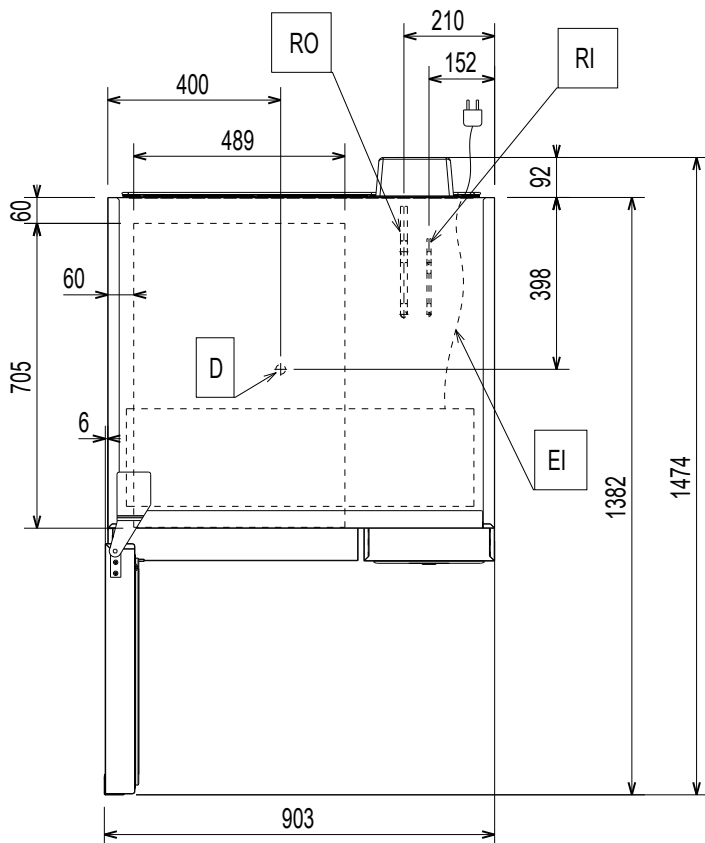
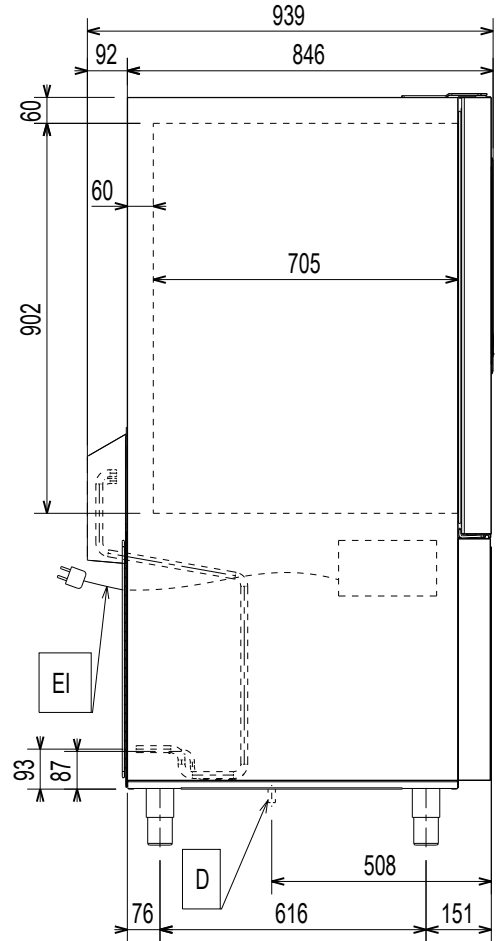
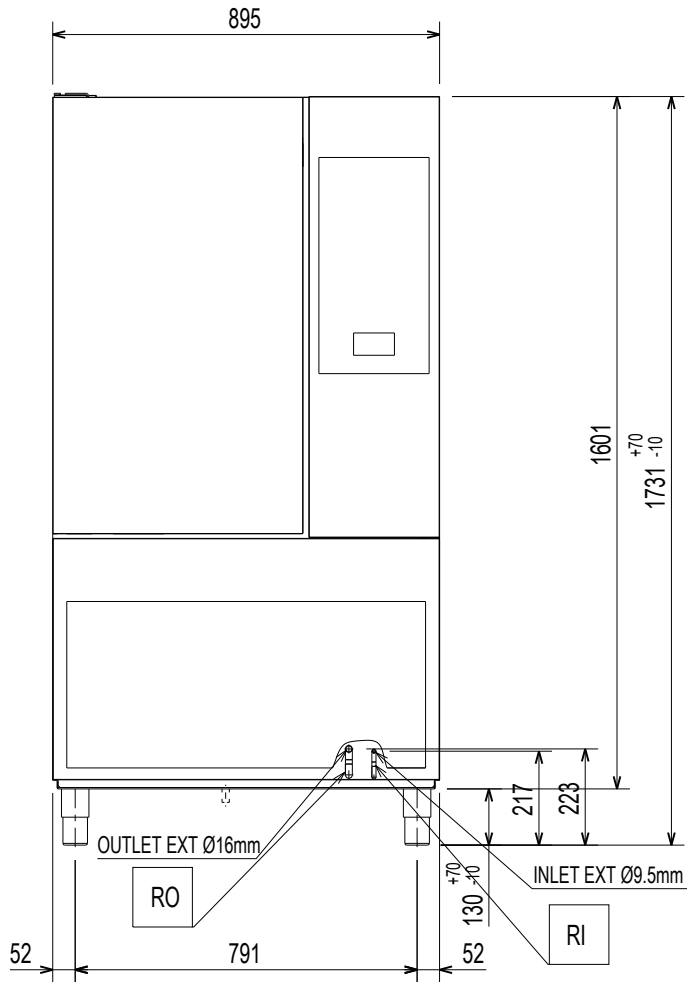
**Installation diagram
model 30kg 6GN 1/1**

type SKCH30R



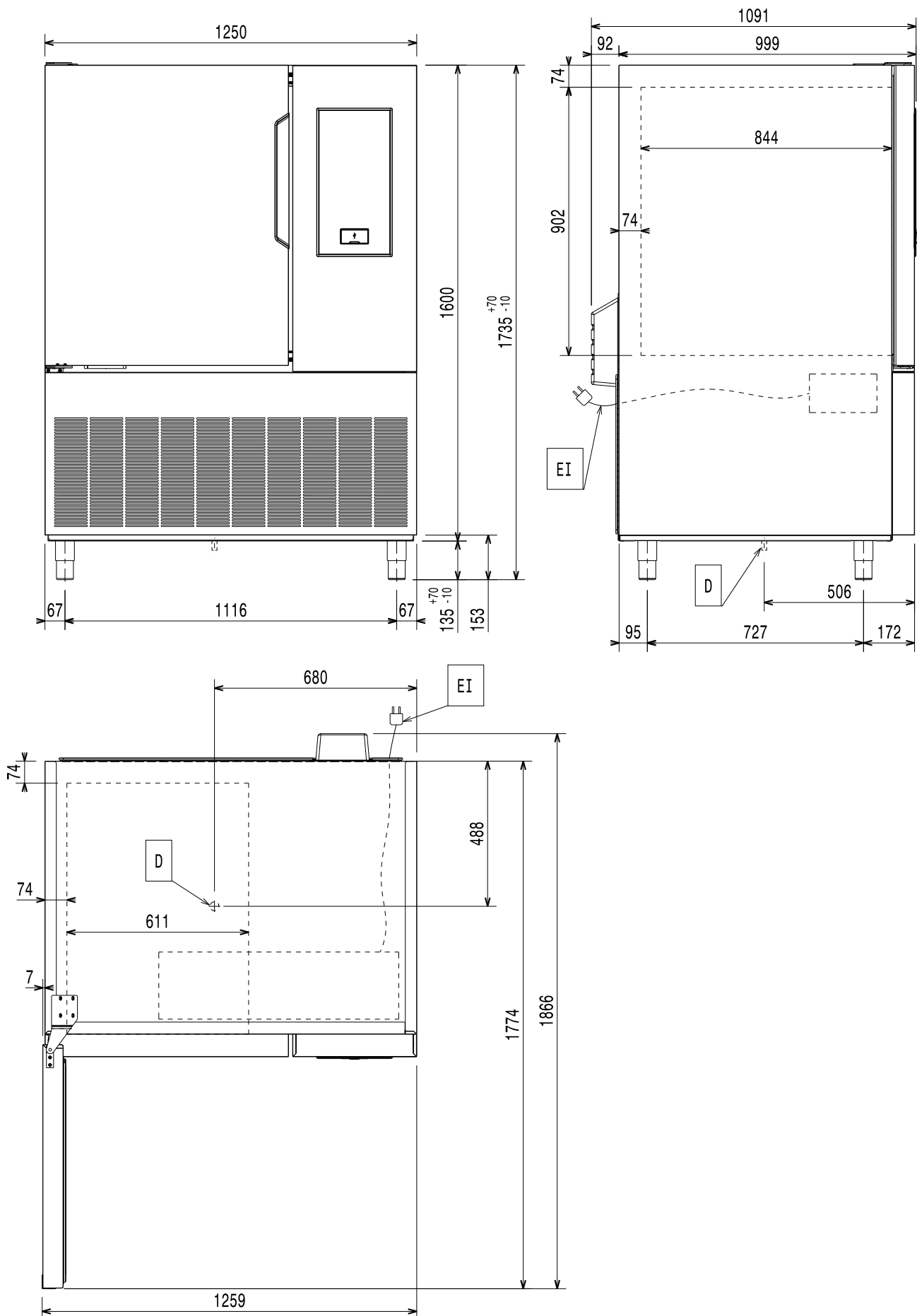
**Installation diagram
model 50kg 10GN 1/1**

type SKCH50R



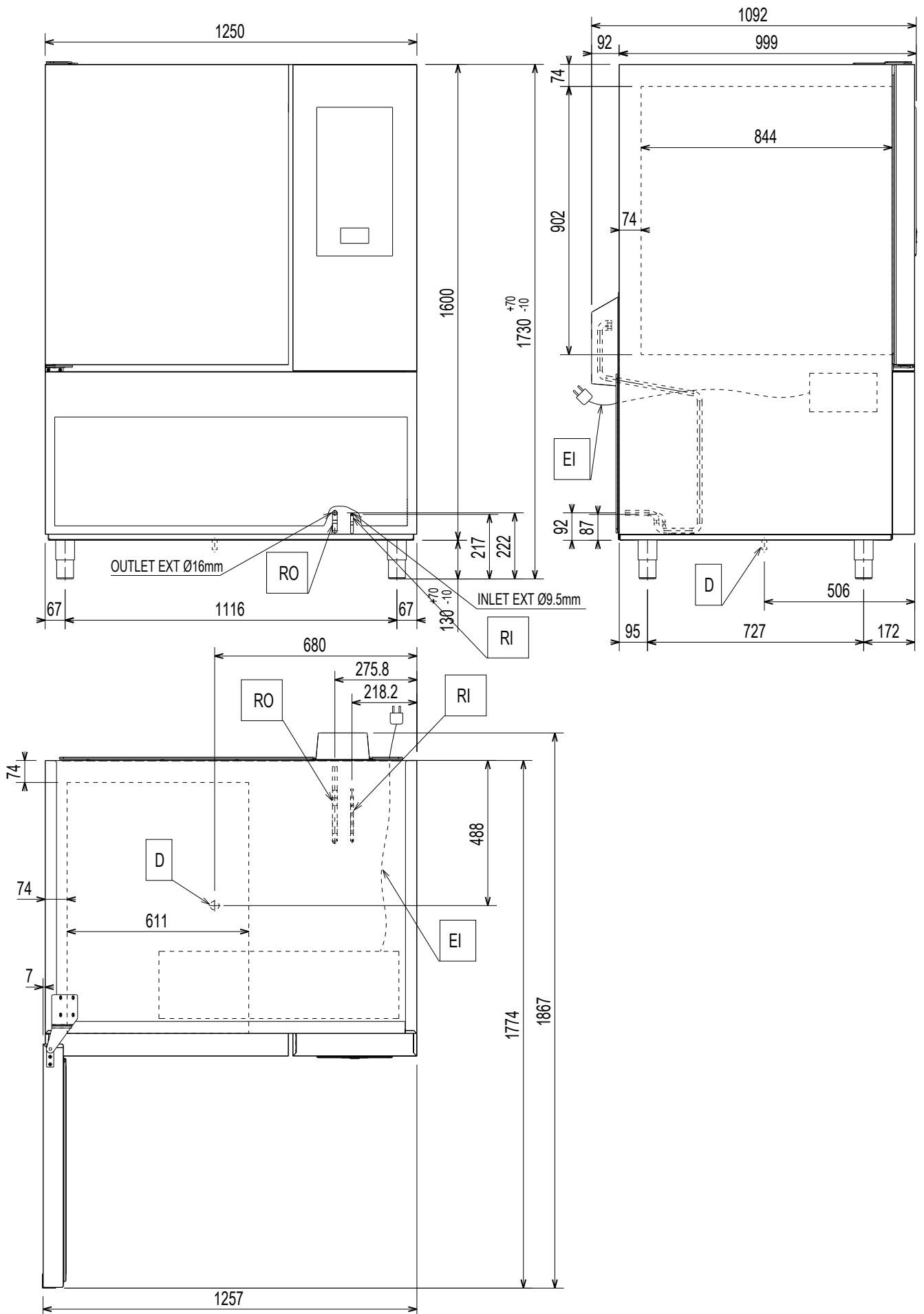
Installation diagram
model 70kg 10GN 2/1

type SKCH70B



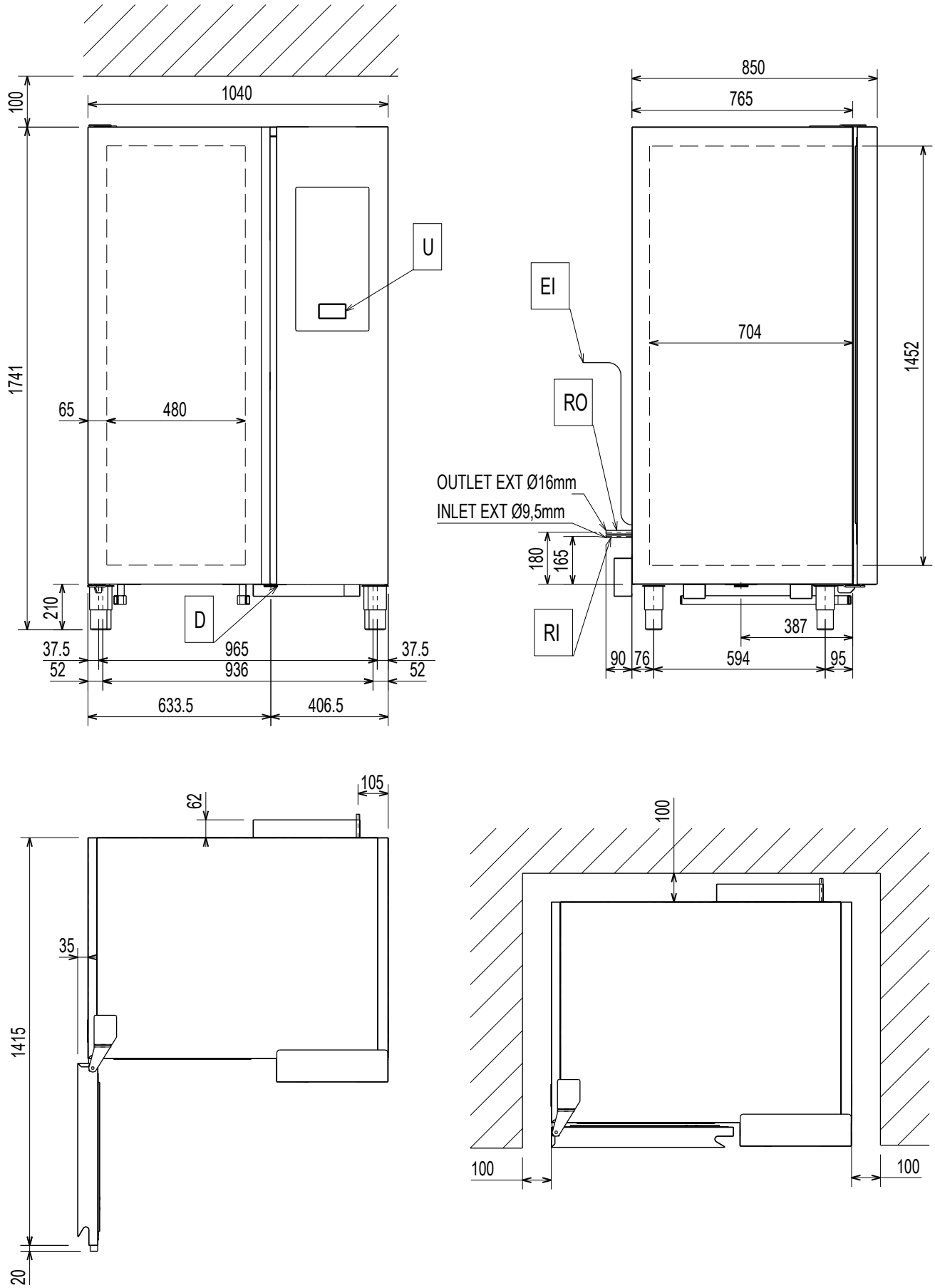
Installation diagram
model 70kg 10GN 2/1

type SKCH70R



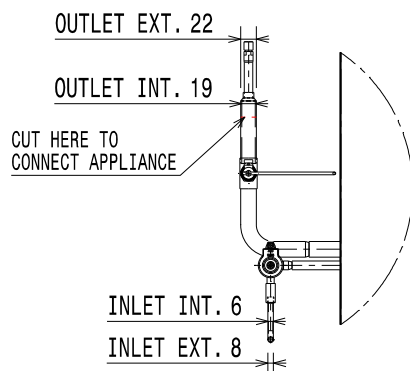
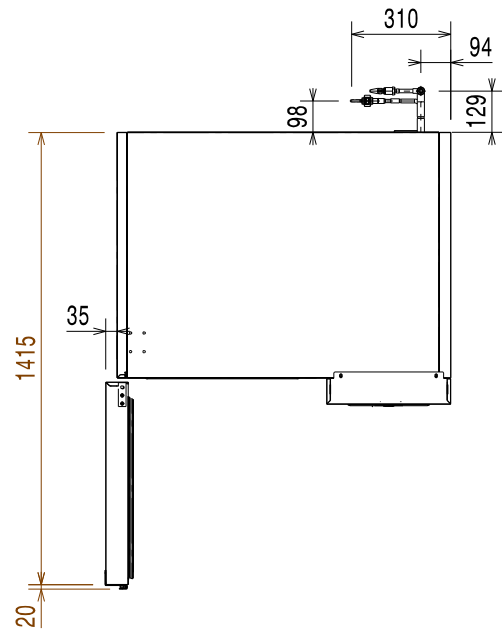
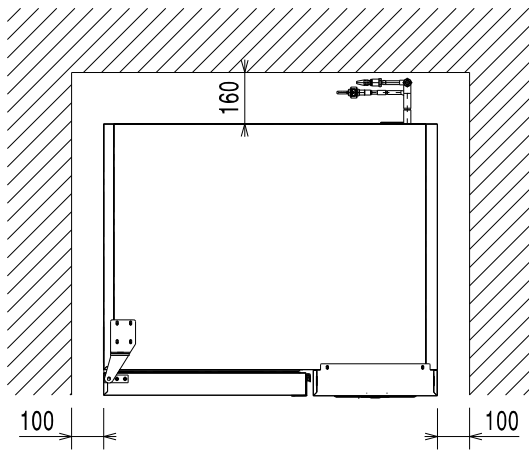
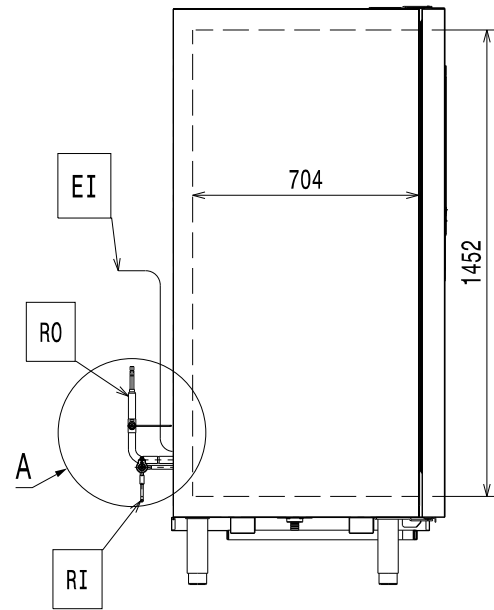
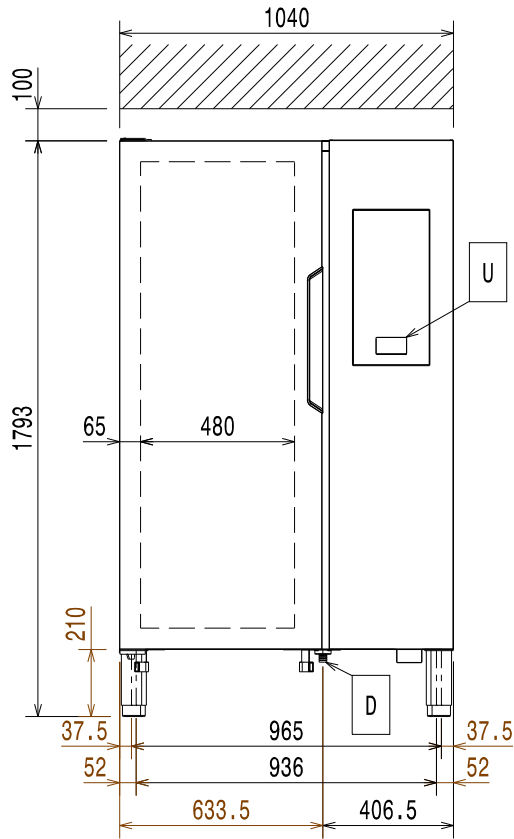
Installation diagram
model 100kg 20GN 1/1

type SKCH100R



Installation diagram
model 100kg 20GN 1/1 CO2

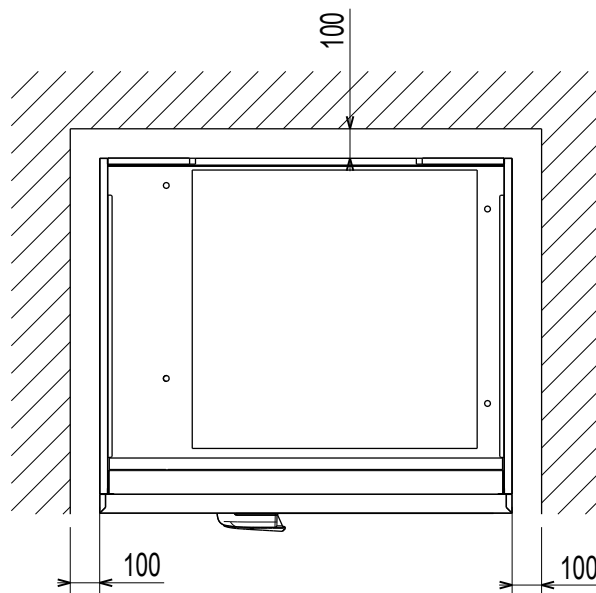
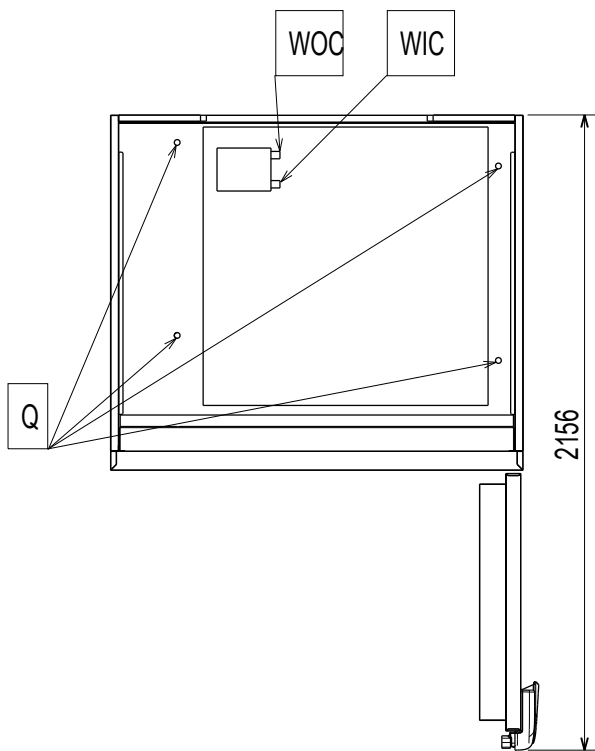
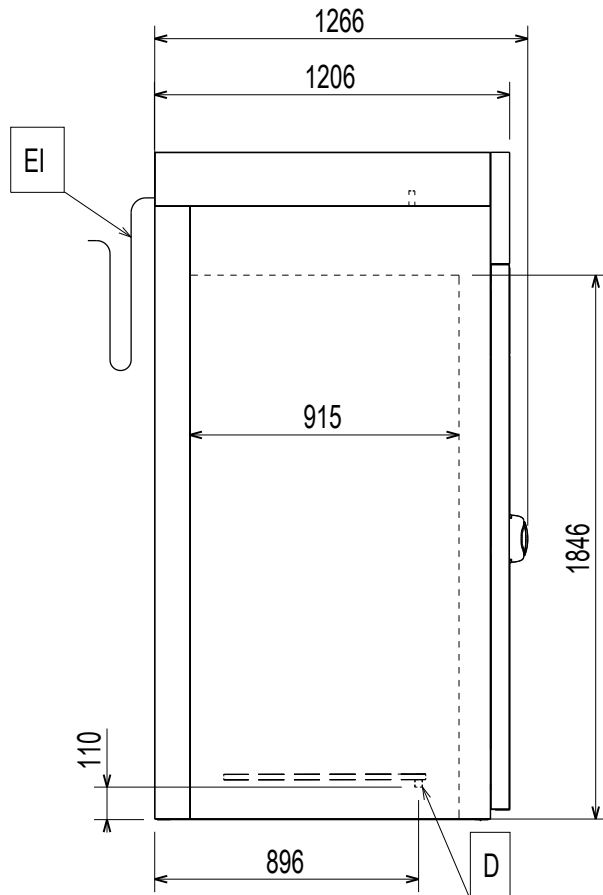
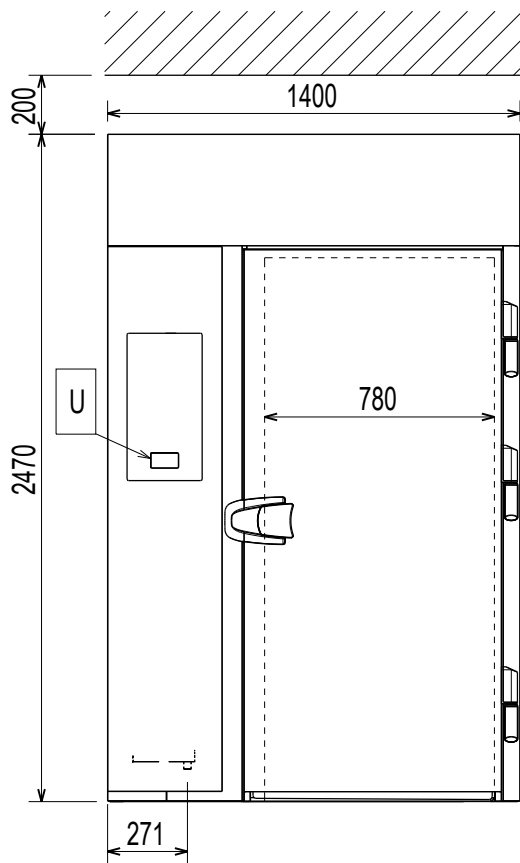
type **SKCH100RC**



Detail A
Scale: 1:9

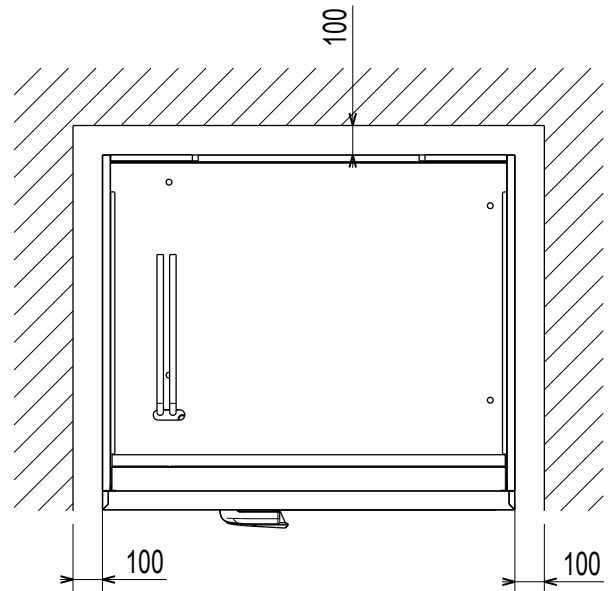
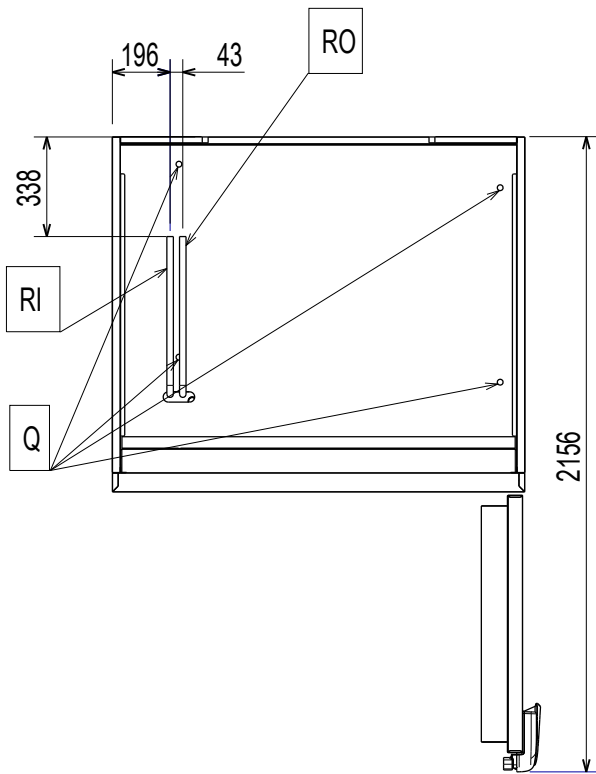
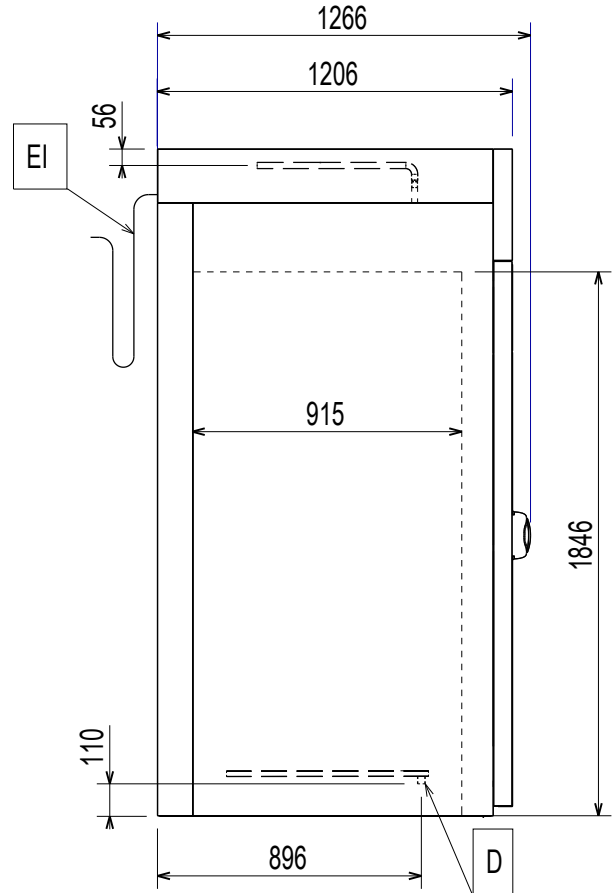
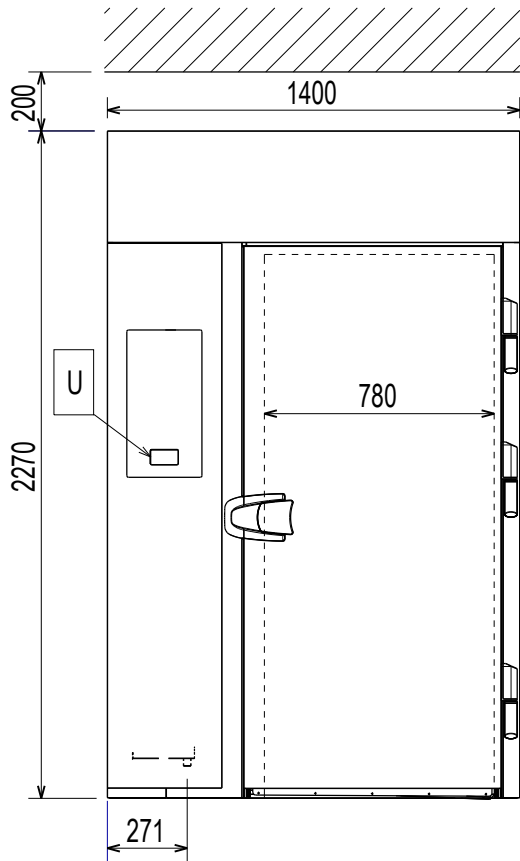
Installation diagram
model 150–200kg 20GN 2/1

type SKCH150B — SKCH200B



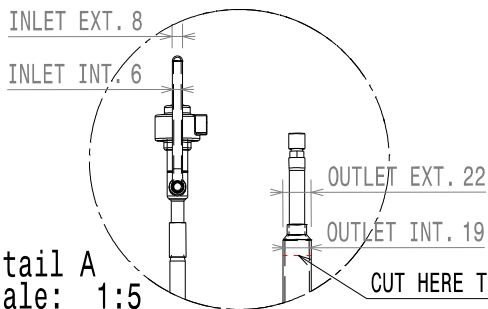
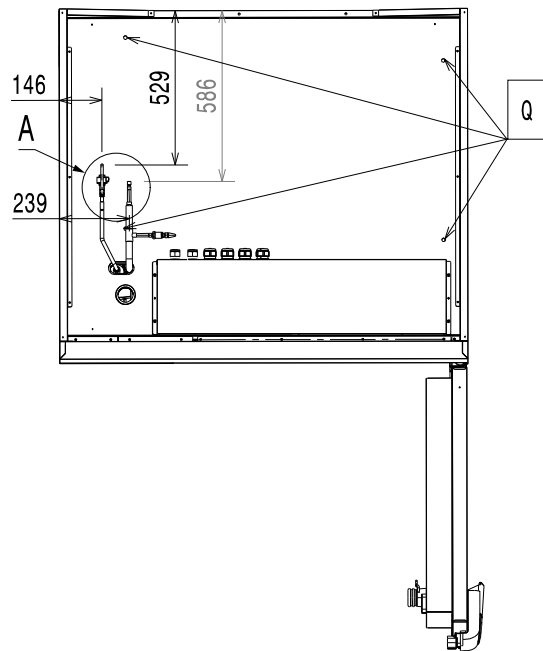
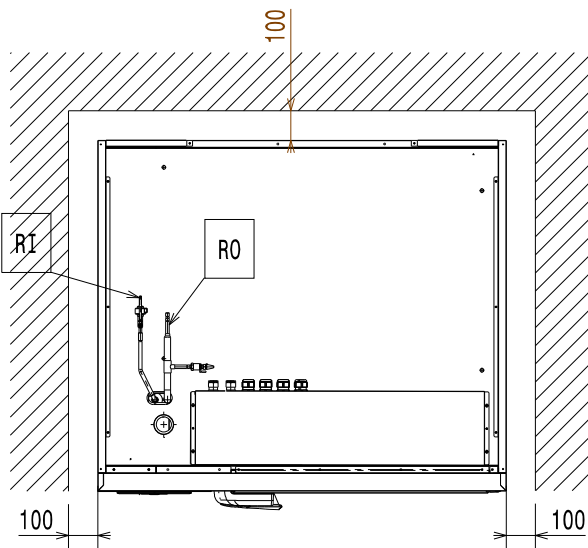
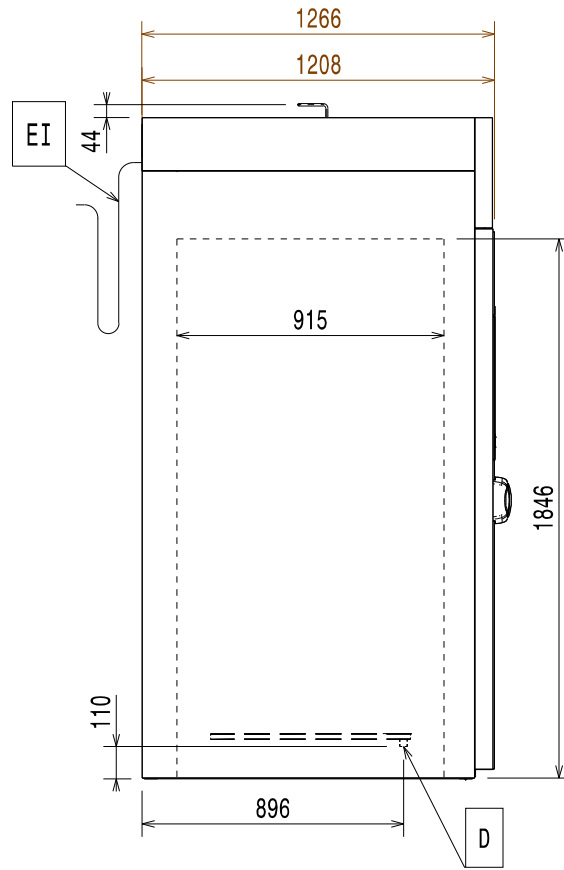
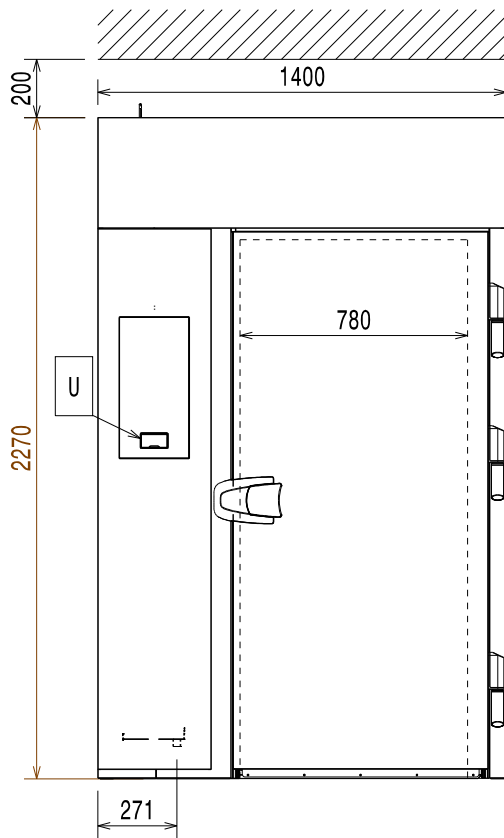
Installation diagram
model 150–200kg 20GN 2/1

type SKCH150R — SKCH200R



Installation diagram
model 150–200kg 20GN 2/1 CO2

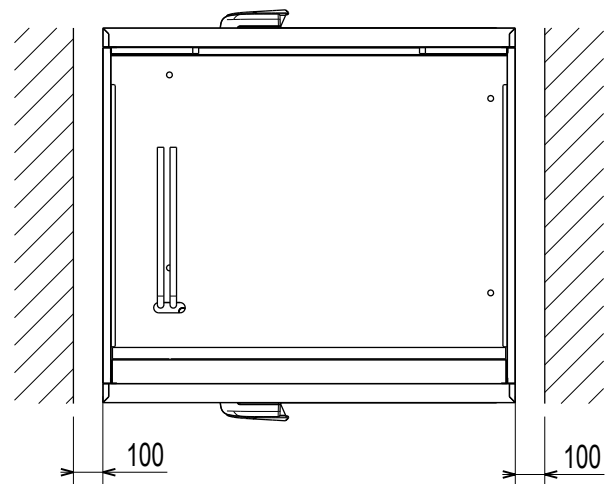
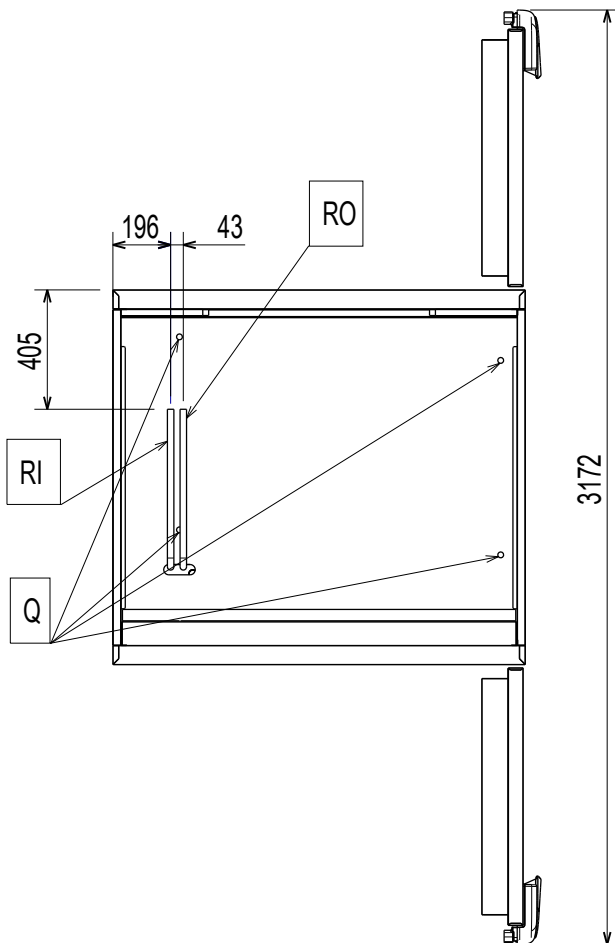
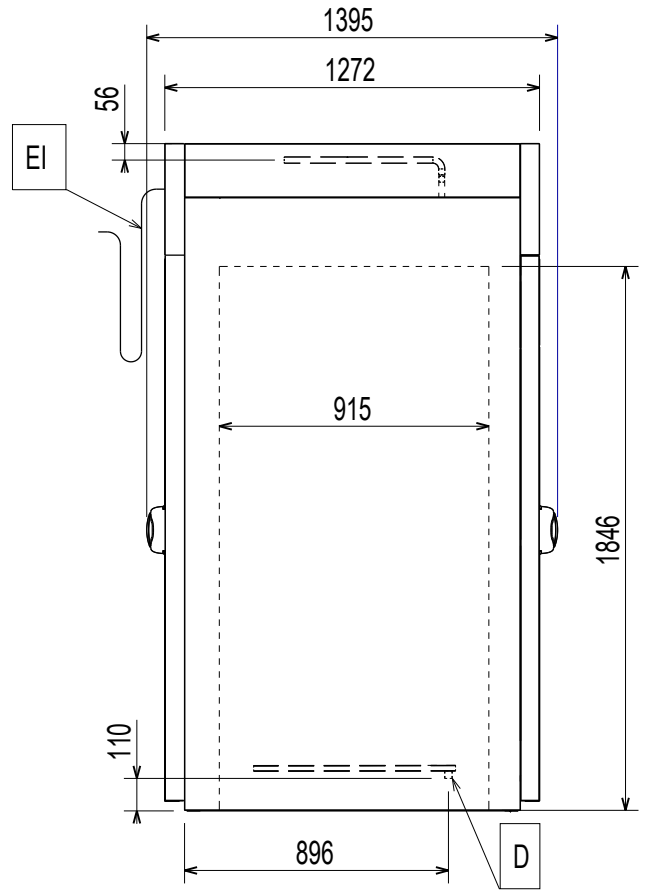
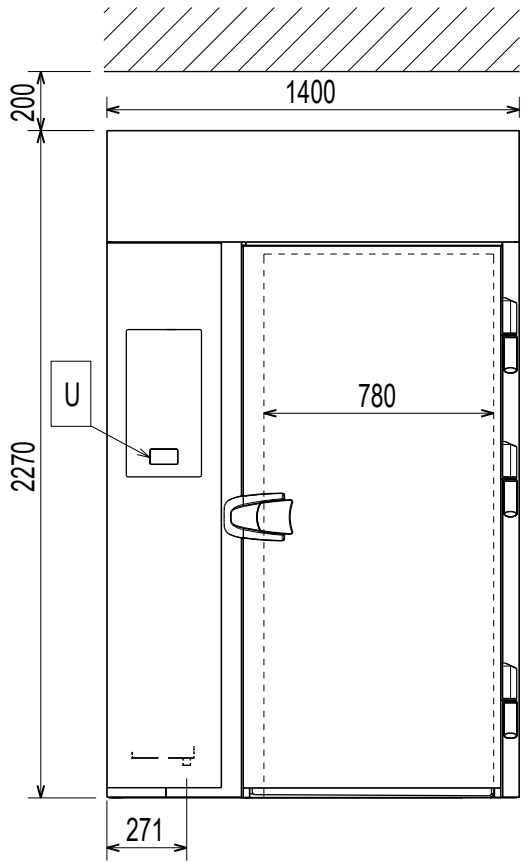
type SKCH150RC — SKCH200RC



Detail A
Scale: 1:5

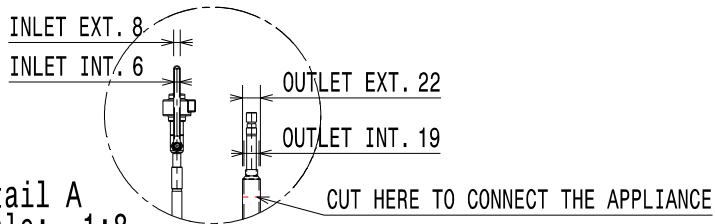
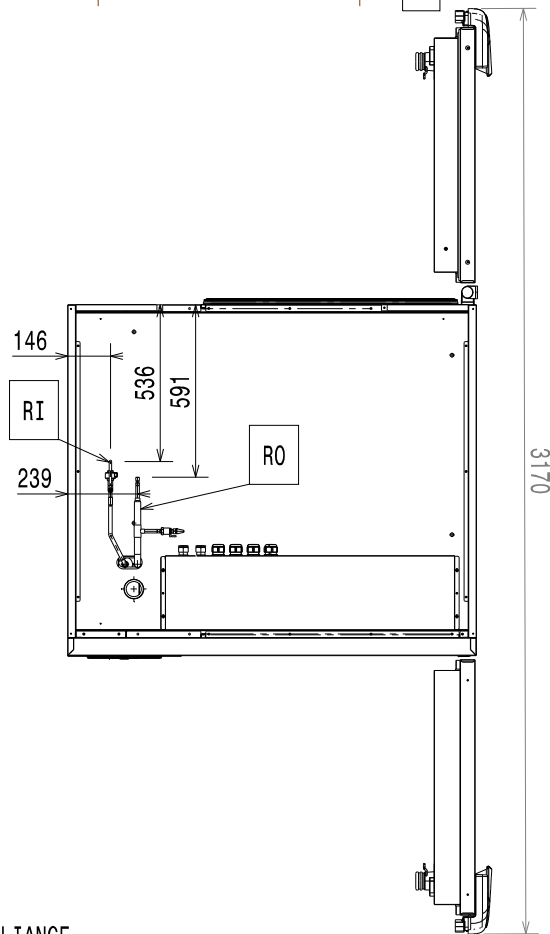
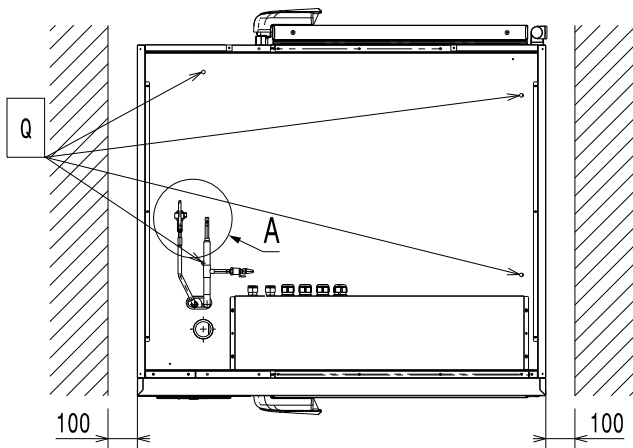
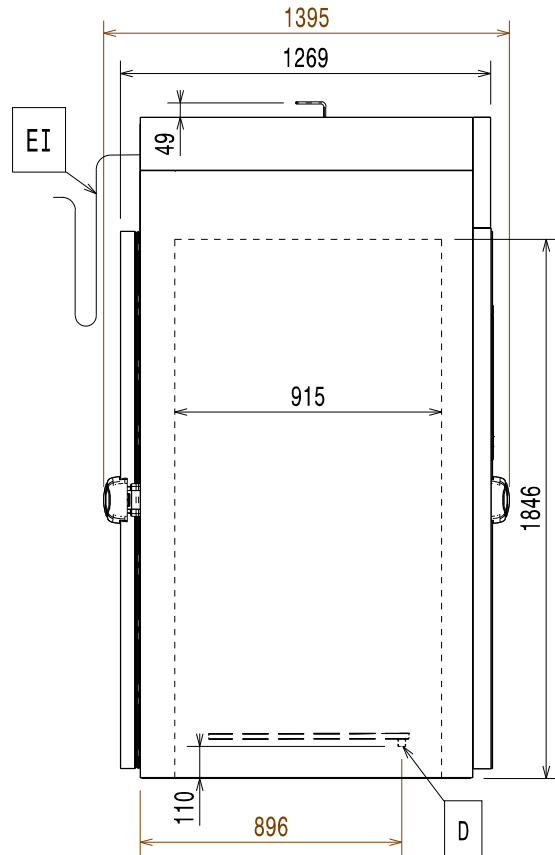
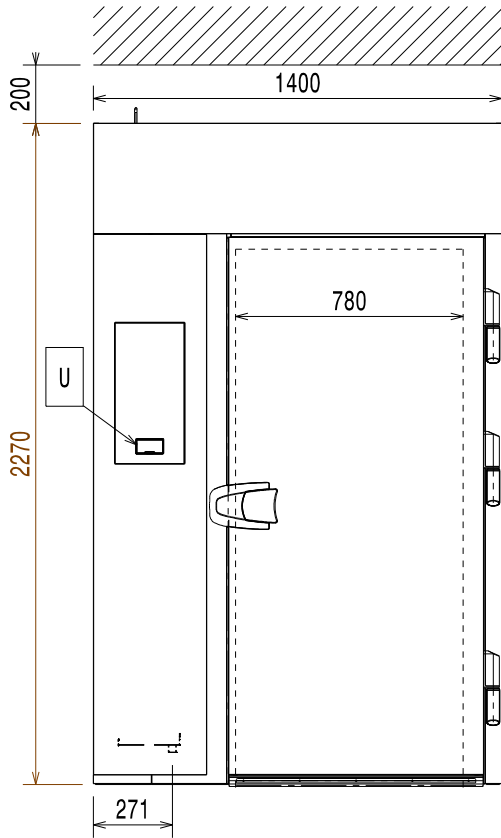
Installation diagram
model 150–200kg 20GN 2/1 pass-through

type SKCH150R — SKCH200R



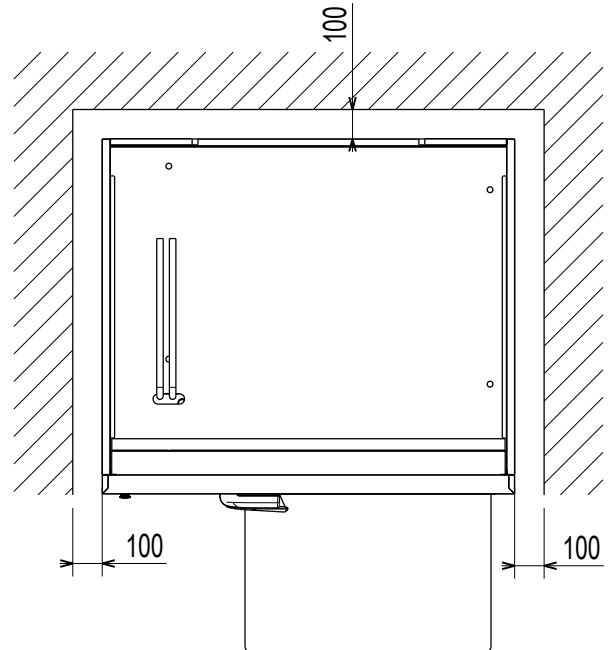
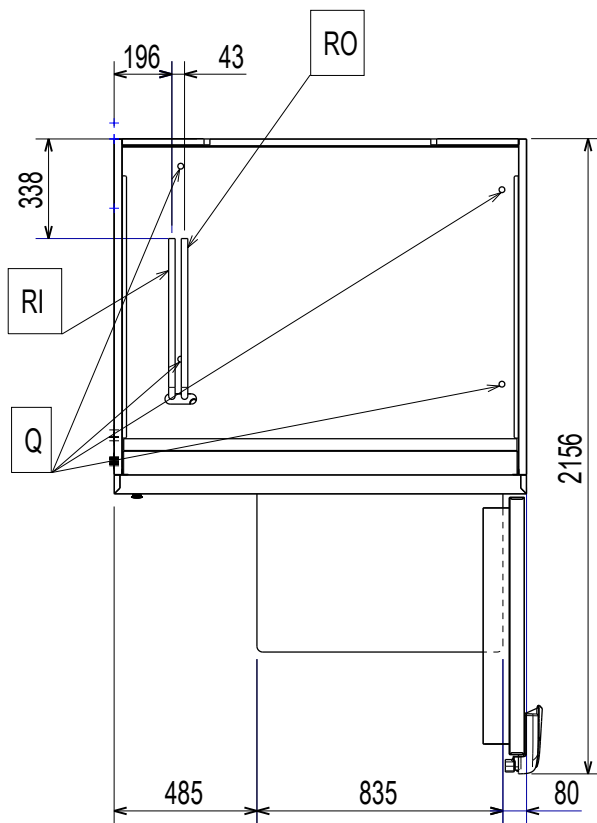
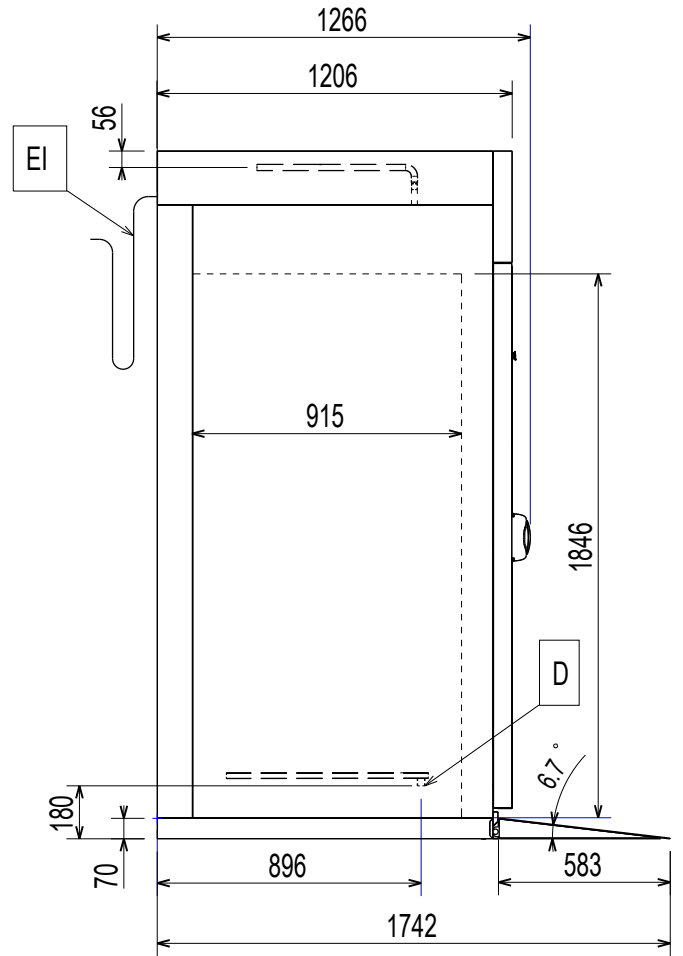
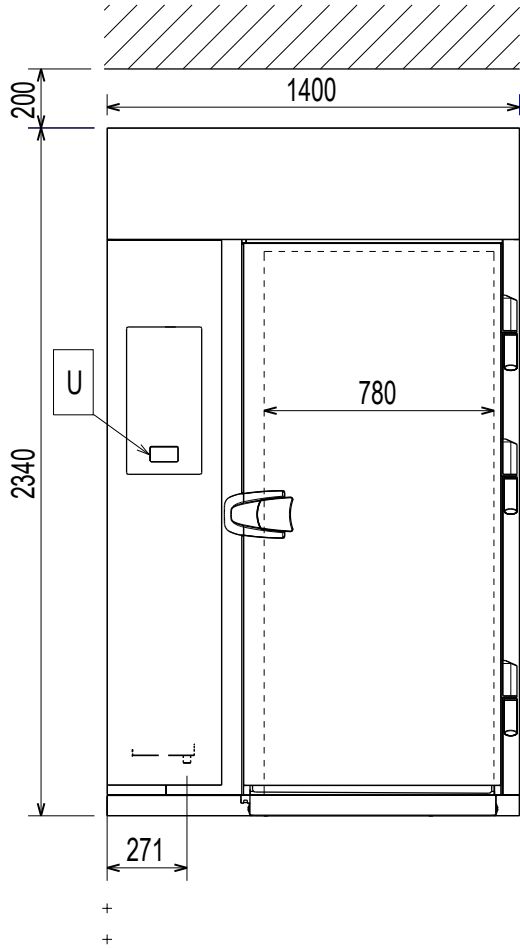
Installation diagram
model 150–200kg 20GN 2/1 pass-through CO2

type SKCH150RC — SKCH200RC



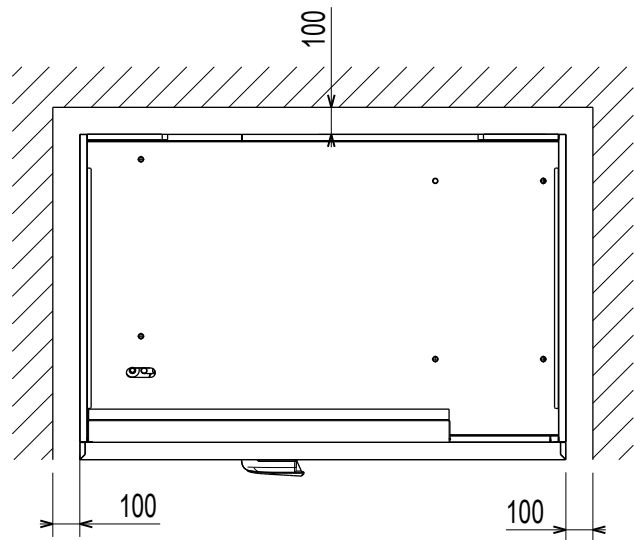
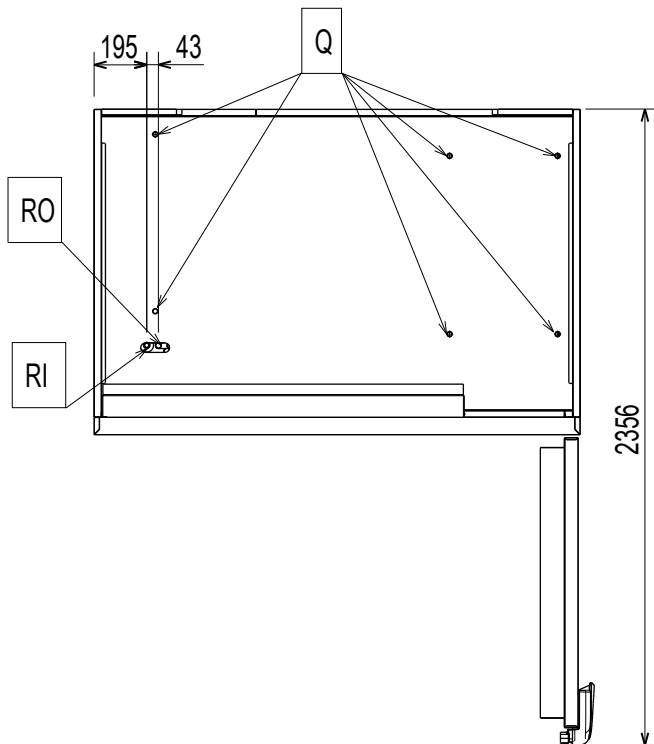
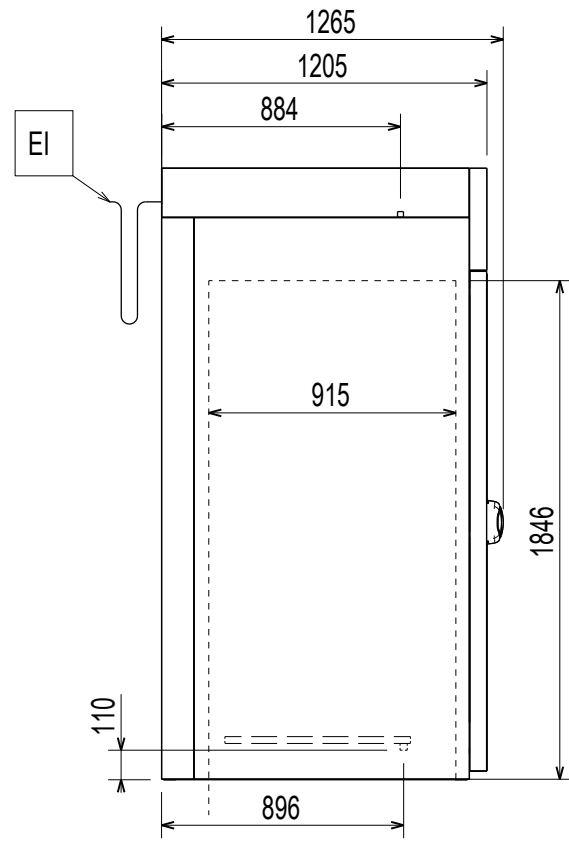
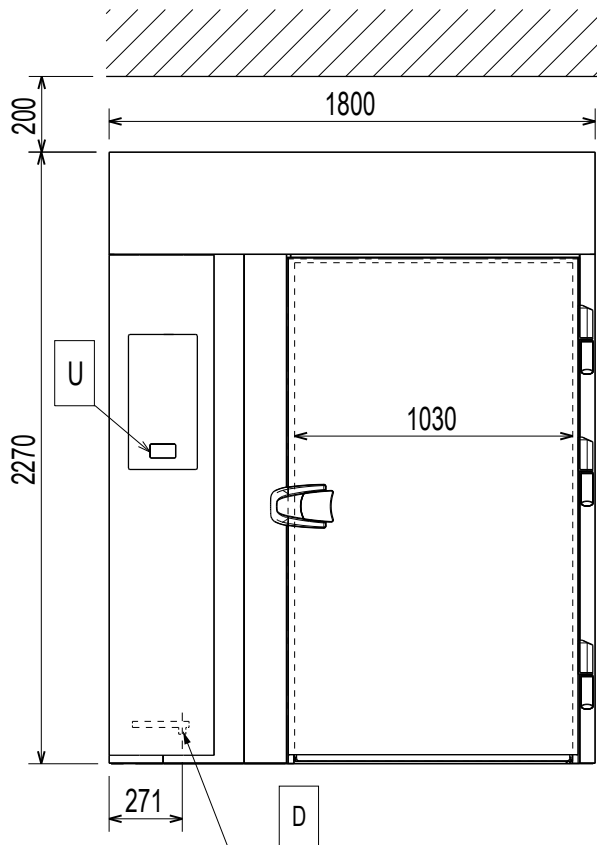
Installation diagram
model 150–200kg 20GN 2/1 with ramp

type SKCH150R — SKCH200R



Installation diagram
model 200kg 2x20GN 1/1

type SKCH220R



TYPE = Certification group
SKCH = Range (Blast chiller)
30–50–70–100–150–200–220 = Capacity
B = Version with incorporated refrigerating system
R= Version without incorporated refrigerating system
RC= CO2 version without incorporated refrigerating system
EI = Power cable length
WIC = Cooling water inlet

WOC = Cooling water outlet
RI = Refrigerant inlet (liquid) - (models without incorporated refrigerating system)
RO = Refrigerant outlet (gas) - (models without incorporated refrigerating system)
D = Compartment drain hole
Q = Lifting hooks
U = USB

Foreword

 Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the Support section to:

 Register your product

 Get hints & tips of your product, service and repair information

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.


Contents

A	WARNING AND SAFETY INFORMATION	20
A.1	General information	20
A.2	Personal protection equipment	20
A.3	General safety	21
A.4	Technical data	21
A.5	Transport, handling and storage	22
A.6	Installation and assembly	22
A.7	Appliance disposal	23
B	APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA	23
C	GENERAL INFORMATION	24
C.1	Introduction	24
C.2	Intended use and restrictions	24
C.3	Testing and inspection	24
C.4	Copyright	25
C.5	Keeping the manual	25
C.6	Recipients of the manual	25
C.7	Definitions	25
C.8	Responsibility	25
D	TRANSPORT, HANDLING AND STORAGE	25
D.1	Handling	25
D.1.1	Procedures for handling operations	25
D.1.2	Placing the load	25
D.2	Unpacking	26
D.2.1	Disposal of packing	26
D.3	Storage	26
E	TECHNICAL DATA	26
E.1	Refrigerants	26
E.2	Main technical characteristics	26
F	INSTALLATION AND ASSEMBLY	27
F.1	Introduction	27
F.2	Customer's responsibilities	27
F.3	6GN 1/1 – 10GN 1/1 – 10GN 2/1 – 20GN 1/1 models	27
F.3.1	Positioning	27
F.3.2	Back Spacer	27
F.3.3	Condensate tray positioning	27
F.3.4	Stacking installation	28
F.3.5	Positioning the top	29
F.3.6	Draining water	29
F.3.7	Multifunctional internal structure	30
F.4	20GN 2/1 models	31
F.4.1	Positioning	31
F.4.2	Floor installation	31
F.4.3	Draining water	32
F.4.4	Water connection	33
F.4.5	Installing the ramp	33
F.4.6	Door closing device (20GN 1/1)	33
F.4.7	Inserting the trolley tray rack in appliances	34
G	APPLIANCE SETUP	34
G.1	Introduction	34
H	MACHINE DISPOSAL	34
H.1	Procedure regarding appliance disposal	34


A WARNING AND SAFETY INFORMATION


A.1 General information


To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:


 **WARNING**
Danger for the health and safety of operators.


 **WARNING**
Danger of electrocution - dangerous voltage.

 **CAUTION**
Risk of damage to the appliance or the product.

 **IMPORTANT**
Important instructions or information on the product

 Equipotentiality

 Read the instructions before using the appliance






 Clarifications and explanations






Manufacturer Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy
www.electroluxprofessional.com

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurant, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food .
- Only specialised personnel are authorised to operate on the machine.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance
- Do not remove, tamper with or make the machine marking illegible.
- When scrapping the machine, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must protect hands from the cold tray when being removed from the appliance. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

A.4 Technical data

Materials and fluids used

- In appliances using R744 as refrigerant, the design pressure is 14 MPa (140 bar).
WARNING: the refrigeration system is under high side pressure. Do not tamper with it. Contact qualified service personnel before disposal.

Performance

Equivalent sound pressure level Leq dB(A) ¹	<70
--	-----

1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

Total appliances weight

Models	Appliance Weight
6GN 1/1 with incorporated refrigerating system (SKCH30B)	169kg
6GN 1/1 without incorporated refrigerating system (SKCH30R)	155kg
10GN 1/1 with incorporated refrigerating system (SKCH50B)	233kg
10GN 1/1 without incorporated refrigerating system (SKCH50R)	218kg
10GN 2/1 with incorporated refrigerating system (SKCH70B)	320kg
10GN 2/1 without incorporated refrigerating system (SKCH70R)	290kg
20GN 1/1 without incorporated refrigerating system (SKCH100R/SKCH100RC)	285kg
20GN 2/1 with incorporated refrigerating system (SKCH150B)	300kg
20GN 2/1 without incorporated refrigerating system (SKCH150R/SKCH150RC)	180kg
20GN 2/1 without incorporated refrigerating system (SKCH200R/SKCH200RC)	438kg

20GN 2/1 with incorporated refrigerating system (SKCH200B)	605kg
2x20GN 1/1 without incorporated refrigerating system (SKCH220R)	468kg

Climatic Class

The climatic class given on the data plate refers to the following values:

- CLIMATIC CLASS: 5
 - 43°C [109,4°F] (IEC/EN 60335-2-89)
 - 40°C [104°F] room with 40% relative humidity (IEC/EN ISO 23953)

A.5 Transport, handling and storage

- Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the machine to move it, as it may tip over. Use proper tool to lift the machine.
- Arrange a suitable area with flat floor for machine unloading and storage operations.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.

A.6 Installation and assembly

Introduction

The installer must evaluate the minimum volume of the installation's environment necessary to reduce the risks related to danger caused by the flammability and toxicity of the foreseeable refrigerant present in the machine.

- Machine installation and assembly operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means, with adequate enclosure of the assembly area to keep out unauthorised persons.
- The operations described must be carried out in compliance with the current safety regulations.
- Disconnect the appliance from the power supply before carrying out any installation and assembly procedure.

Water connection (20GN 2/1 models with incorporated refrigerating system)

- maximum system pressure = 1 MPa (10 bar / 145,038 psi)
- minimum system pressure = 150 kPa (1.5 bar/ 21,75566 psi)
- The cooling water temperature must be between 10°C (50°F) and 30°C (86°F).
- This appliance is intended to be permanently connected to the water mains and not connected by a hose-set;

Electrical connection

- Work on the electrical systems must only be carried out by a specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- For appliances with remote unit, the connection must be made separately for the unit and the machine.
- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate.
- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.
- With models arranged for operation without incorporated refrigerating system, carry out the condensing unit and solenoid valve electrical connections as shown in the wiring diagram accompanying the machine. The connection must be made with a cable of suitable section. Insert and secure the cables with the special cable clamp. Correctly connect each wire to the corresponding terminal.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.
- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- the appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black(*)/gray(*): phase
 - (*) present only in appliances with three-phase power supply
 - yellow/green: earth

- blue: neutral;
- An H07RNF type power cable (code 60245 IEC 66) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- The machine that can operate at 50 or 60 Hz does not need any setting by the user.

Appliance space limits

- When positioning the appliances, take the following distances into account:
SKCH30-50-70 models: 50 mm from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening.
SKCH100R models: 100 mm from the top, from the back and from sides.
SKCH100RC models: 100 mm from the top, 100 mm from sides and 160 mm from the back.
SKCH150-200B-R-CR models: 200 mm from the top and 100 mm from the back and sides.
SKCH150-200R-CR pass-through models: 200 mm from the top and 100 mm from sides.
SKCH220R models: 200 mm from the top and 100 mm from the back and from sides.

Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- For models without incorporated refrigerating system, the connection pipes must be arranged in order to access the back of the appliance for maintenance. (see the Service Manual on the web site).
- For the choice of remote condensing unit refer to the unit recommended by the Manufacturer, given on the equipment technical sheet.
- In case of extraordinary size of the remote condensing unit refer to the technical sheet for the refrigeration capacity data or consult the Manufacturer's website or Local Service Center/ Agency authorized by the Manufacturer.
- Installation of the appliance and the refrigerant fluid condensing unit must only be carried out by the manufacturer's service personnel or by specialised personnel.
- In appliance with R744 as refrigerant, a pressure relief device shall be installed in the high pressure side of the refrigeration system between the motor-compressor and the gas cooler. There shall be shut off devices or other components except piping between the motor-compressor and the pressure relief device that could introduce a pressure drop.
- The pressure relief device shall be mounted so that any refrigerant released from the system during its operation can not cause harm to the user of the appliance. The aperture shall be located so that it is unlikely to be obstructed in normal use.
- The installed pressure relief device shall have no provisions for setting by the end user.
- The pressure setting of the installed pressure relief device shall be no higher than the design pressure of the high-pressure side.
- For any fine-tune setting to the electronic valve parameters please refer to the service manual on the website.
- Models SKCH50R – SKCH70R – SKCH100R/RC – SKCH150B/R/RC, – SKCH200B/R/RC – SKCH220R are intended to be fixed to the wall by means of the appropriate accessory included in the appliance according installation instructions.

Stacking installation

- The "Cook&Chill" column installations for safety reasons MUST be fixed to the wall by means of the 2 brackets included in the appliance.

Inserting the trolley tray rack

- In appliances with ramp, handle the trolley tray rack carefully, to avoid its overturning and the spilling of liquids.

A.7 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

An example of the marking or data plate on the machine is given below:

F.Mod. PNC 9VTX	Comm.Model Ser.Nr.	Type Ref. SKCH30B	Cyclopentane	2018
W Tot. kW	Volt	Hz	Total Current	A
Evaporation Heater El. kW	Class x	GWP	CO2-eq	t
Lighting W	Cap.	Refrigerant	Kg	
Defrost Power kW	Heating power	kW		
NF nominal Charge				
Rated Pressure Mpa				
IPX4				
Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)				

The data plate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
SKCH30B	certification group (Type)

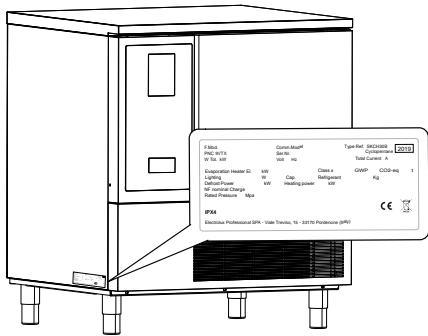
PNC	production number code
Ser.No.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power input
Cyclopentane	expanding gas used in insulation
Total Current	rated current
Defrost Power	defrost power
Heating Power	heating element power
Evaporation Heater El.	evaporation heating element power
Lighting	internal light
Class	climatic class
GWP	global warming potential
CO2 eq	quantity of greenhouse gases

Refrigerant	type of refrigerant gas
Cap.	nominal capacity
IPX4	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

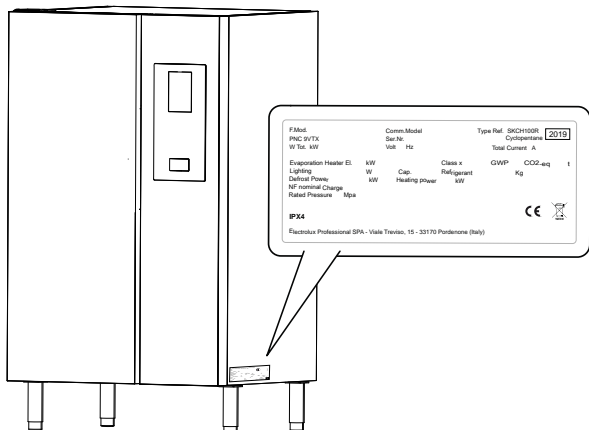


NOTE!

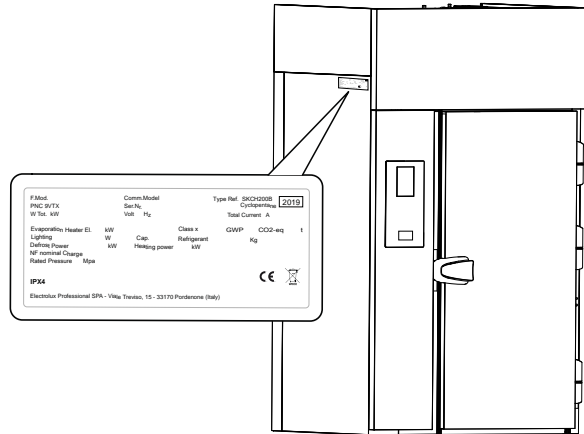
In **6GN 1/1 – 10GN 1/1 – 10GN 2/1** models, the dataplate is located on the lower part of the left side (or right side, depending on the model) of the appliance. The plate giving the appliance PNC code and serial number is located inside the condenser panel.



In **20GN 1/1** models the dataplate is located on the lower part of the right side of the appliance. The plate giving the appliance PNC code and serial number is located on the top of the appliance.



In **20GN 2/1** models the dataplate is located on the upper part of the left side of the appliance. The plate giving the appliance PNC code and serial number is located on the top of the appliance.



NOTE!

The Radio Transmitter Module has the following technical specifications:

- the nominal frequency and transmitted power (radiated and/or conducted) used by the radio equipment, as reflected in the Technical Documentation;
- for radio equipment using standardized technologies, e.g. GSM/3G/LTE, indication of the frequency band in the way they are commonly well-known (such as GSM 900, 1800). Where different power levels are possible, the nominal maximum power would be stated.
- frequency range is between 2.400GHz to 2.472GHz
- transmitted power is below 20dBm



NOTE!

Refer to the data given on the machine's data plate marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

C GENERAL INFORMATION



WARNING

Refer to “*Warning and Safety Information*”.

C.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example. The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied. The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

C.2 Intended use and restrictions

This appliance has been designed for the blast chilling and/or blast freezing, preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial

qualities and guarantee their good condition for several days) and for food warming. Any other use is deemed improper.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).



NOTE!

The manufacturer declines any liability for improper use of the product.

C.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

The appliance is shipped ready for use.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional company.

C.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

C.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- specialised personnel (see service manual).

C.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	appliance installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance use.
Customer or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the appliance and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.

Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a appliance used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to “*Warning and Safety Information*”.

D.1 Handling



CAUTION

The appliances must be handled in the upright position. If the appliance is handled in a horizontal position, make sure to wait a few hours before making it operational.

D.1.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

D.1.2 Placing the load

Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

D.2 Unpacking



IMPORTANT

Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

Remove the packaging. Take care when unpacking and handling of the appliance to not cause any shocks on itself.



NOTE!

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).




Unpack the machine carrying out the following operations:

- cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

D.2.1 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

 PE	Polyethylene <ul style="list-style-type: none"> • Outer wrapping • Instructions bag
 PP	Polypropylene <ul style="list-style-type: none"> • Straps
 PS	Polystyrene foam <ul style="list-style-type: none"> • Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the appliance is used.

D.3 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C [14°F] and 50°C [122°F].

The place where the appliance is stored must have a flat support surface to avoid deforming the appliance or damage to the support feet.



CAUTION

The appliance must be levelled, otherwise its operation could be affected.

E TECHNICAL DATA



WARNING

Refer to “*Warning and Safety Information*”.

E.1 Refrigerants

The areas in contact with the food product are in steel; there are stainless steel supports and screws inside the above-mentioned areas.

The evaporator unit is in copper-aluminium with anti-corrosion non-toxic coating.

The fluorinated gases are contained in a hermetically sealed device.

An HFC (R134a (GWP:1430)/R404a (GWP:3922)/R407a (GWP:2107)/R452a (GWP:2141)) refrigerant fluid complying with the current regulations is used in the refrigeration units. The type and quantity of gas used are given on the dataplate.

The CO₂ equivalent of the gas may be calculated multiplying GWP value by quantity of gas.

E.2 Main technical characteristics

Power supply voltage V

Models with incorporated refrigerating unit	380–415V/3ph+N/50Hz ¹ 380–400V/3ph+N/60Hz ¹
Models without incorporated refrigerating unit	220–240V/1/50/60Hz ¹ 380–415V/3ph+N/50/60Hz ¹

1. Depending on the model

Trays

	Gastronorm Trays (GN1/1) (530mm x 325mm)	Pastry Trays (400mm x 600mm)
6GN 1/1	6	6
10GN 1/1	10	10
20GN 1/1	20	20

	Gastronorm Trays (GN2/1) (650mm x 530mm)	Pastry Trays (400mm x 600mm)
10GN 2/1	10	10

F INSTALLATION AND ASSEMBLY



WARNING

Refer to “*Warning and Safety Information*”

F.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.



NOTE!

Appliances with incorporated refrigerating unit must be handled upright. If the appliance is handled in a horizontal position, make sure to wait a few hours in upright position before making it operational.

- Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigerating unit components.
- Never cover the condenser, even temporarily, as this can compromise its proper operation and therefore that of the appliance.
- The machine must be taken to the place of installation and removed from the packing base only when being installed.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin.

The manufacturer declines any liability for corrosive effects due to external causes.

F.2 Customer's responsibilities

The tasks and works required to the Customer are:

- for information regarding the electrical connection, refer to *Electrical connection* paragraph;
- check the floor planarity on which the machine is placed.

F.3 6GN 1/1 – 10GN 1/1 – 10GN 2/1 – 20GN 1/1 models

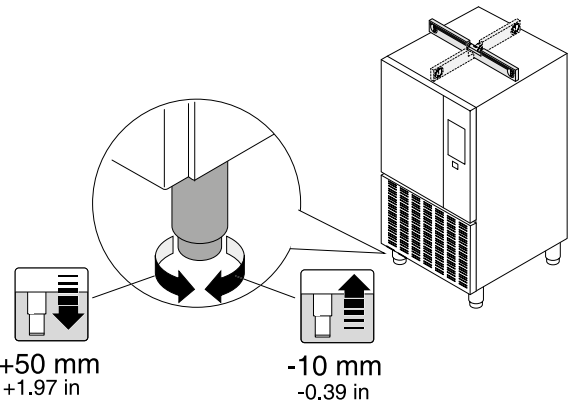
F.3.1 Positioning

When positioning refer to paragraph “**Appliance space limits**”.

Arranging the machine:

- position the machine in the required place;
- make sure the appliance is level, also checking door closing;

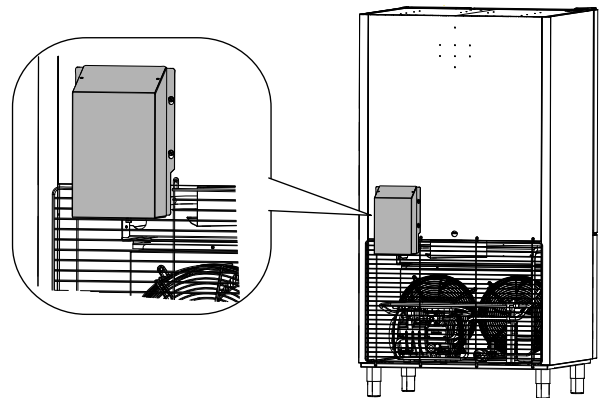
The appliance must be levelled, otherwise its operation could be affected.



F.3.2 Back Spacer

6GN 1/1 – 10GN 1/1 – 10GN 2/1 models:

The spacer is necessary to keep the appliance at a certain distance from walls and allow correct cooling of the refrigerating unit elements.



CAUTION

The manufacturer declines any liability for appliance malfunctioning or damage due to failure to use the spacer.

F.3.3 Condensate tray positioning



CAUTION

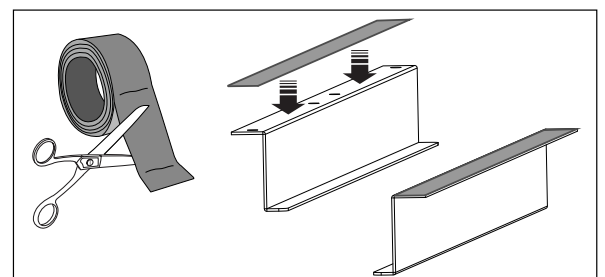
Install the condensate tray after the appliance positioning and levelling: do not use fork lifts when the condensate tray runners are mounted.

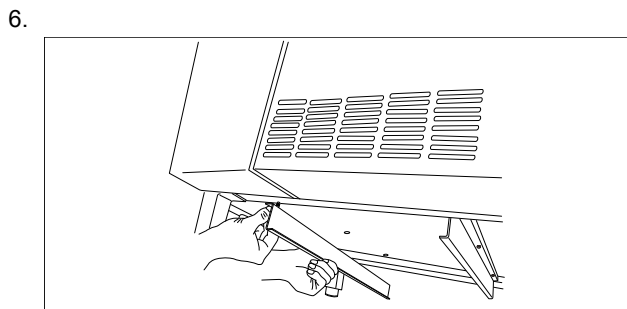
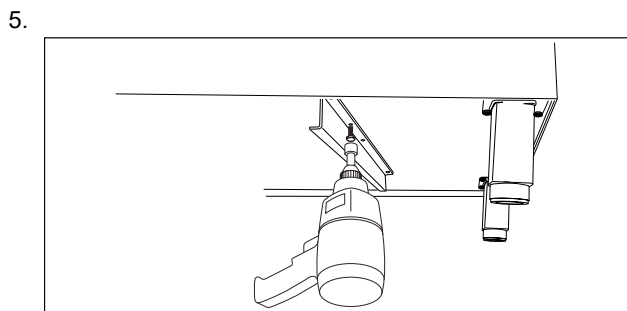
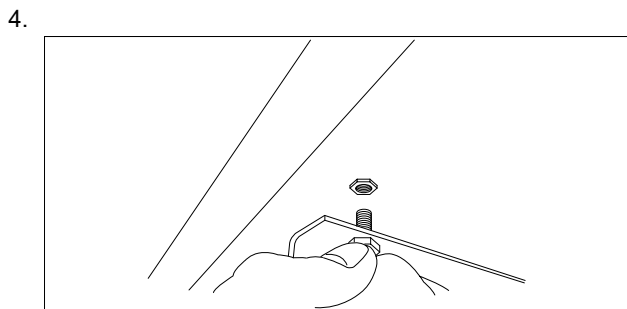
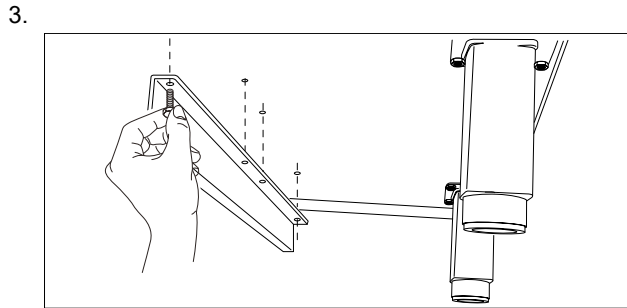
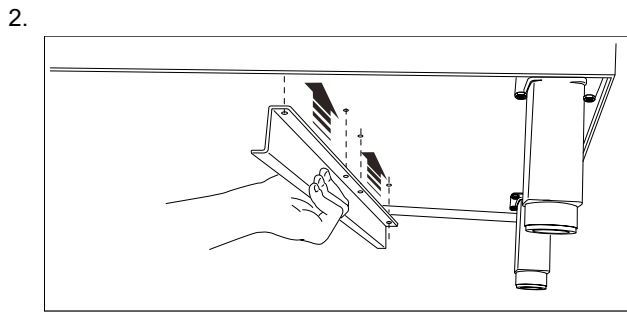
6GN 1/1 – 10GN 1/1 – 10GN 2/1 models:

- Fit the condensate tray support guides on the externally bottom of the appliance.

Proceed as shown in the figures:

1.





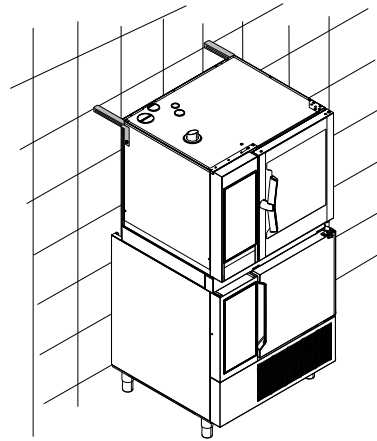
7. Take the tray located inside the compartment and slide it onto the support guides.

F.3.4 Stacking installation

If the 6 GN 1/1 model is arranged for the "Cook&Chill" column, follow the instructions given in the installation manual included in the kit.

The "Cook&Chill" column installations for safety reasons **MUST** be fixed to the wall by means of the appropriate accessory included in the appliance or to be ordered (kit "Wall brackets" code 922687):

Fix the stacked appliances to the wall by means of the 2 brackets. See the figure below.

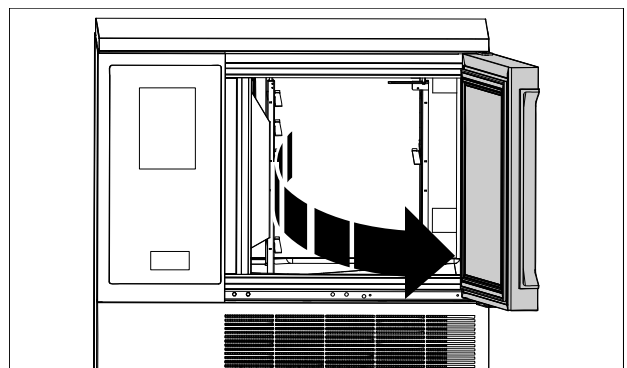


NOTE!

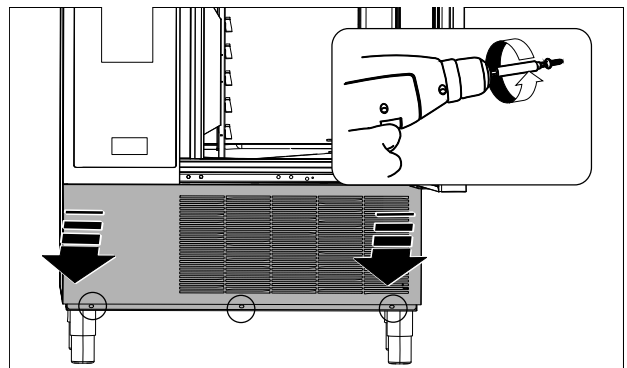
When installing the oven on top of the blast chiller, refer to the instructions in the oven handbook.

If the blast chiller has a top, remove it by following the instructions below:

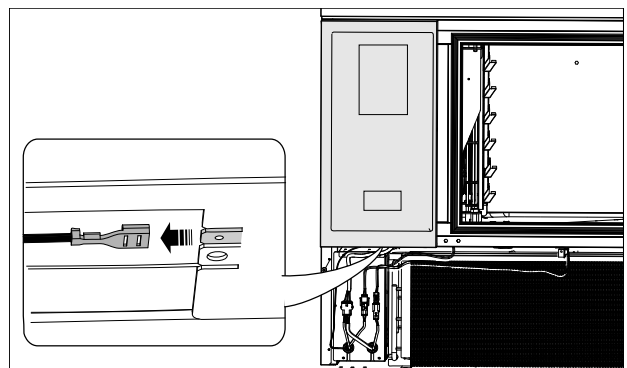
1.



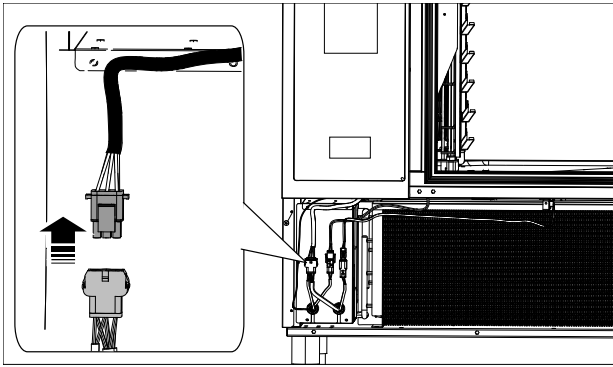
2.



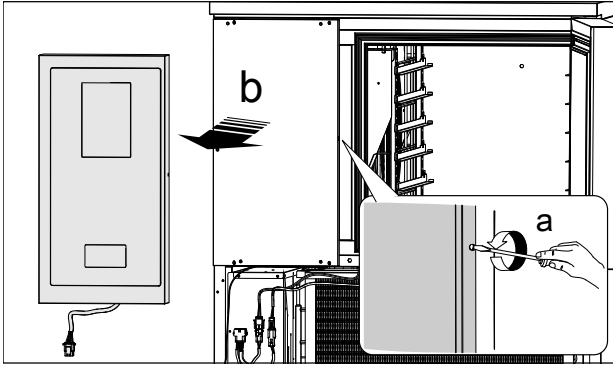
3.



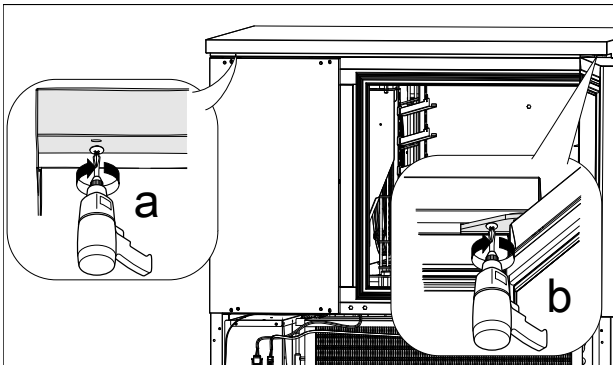
4.



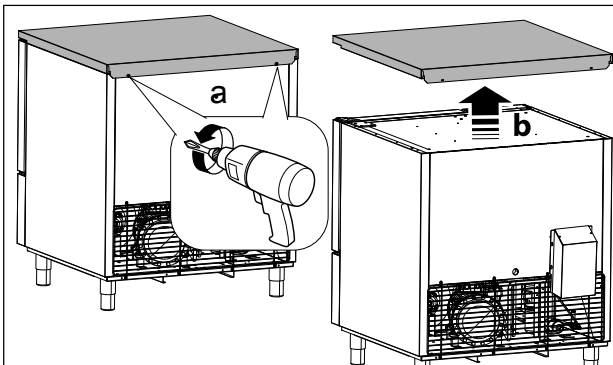
5.



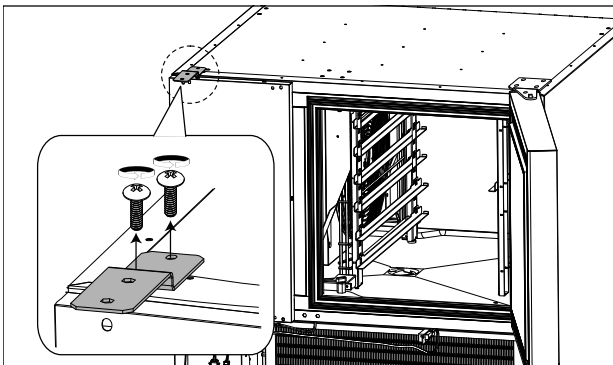
6.



7.



8.



F.3.5 Positioning the top

If the 6 GN 1/1 model is arranged for the "Cook&Chill" column, but is not installed on the column, order the top kit.

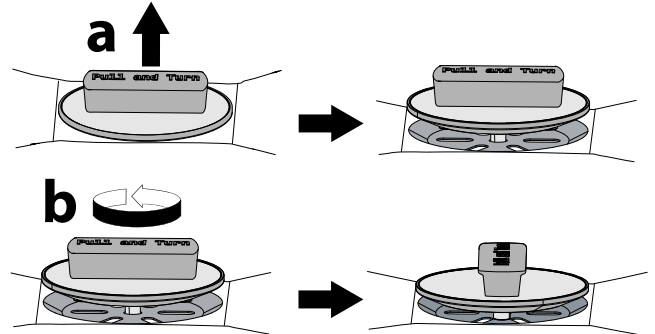
For the installation follow the instructions included in the kit.

F.3.6 Draining water

• Manual draining (6GN 1/1 — 10GN 1/1 — 10GN 2/1):

The appliances have a drain hole to remove compartments liquids.

Open the drain plug;

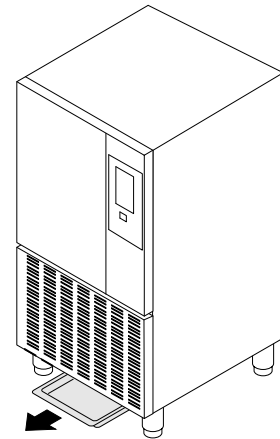


The liquids in the compartment run into the condensate tray located on the bottom of the cabinet. This tray must be emptied periodically.



NOTE!

Make sure the liquid collection tray has been emptied before opening the plug to drain compartment washing liquids.

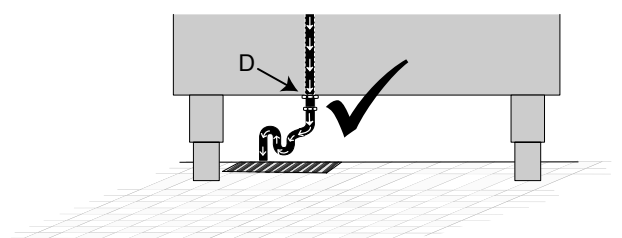


IMPORTANT

Close the drain plug immediately after the draining.

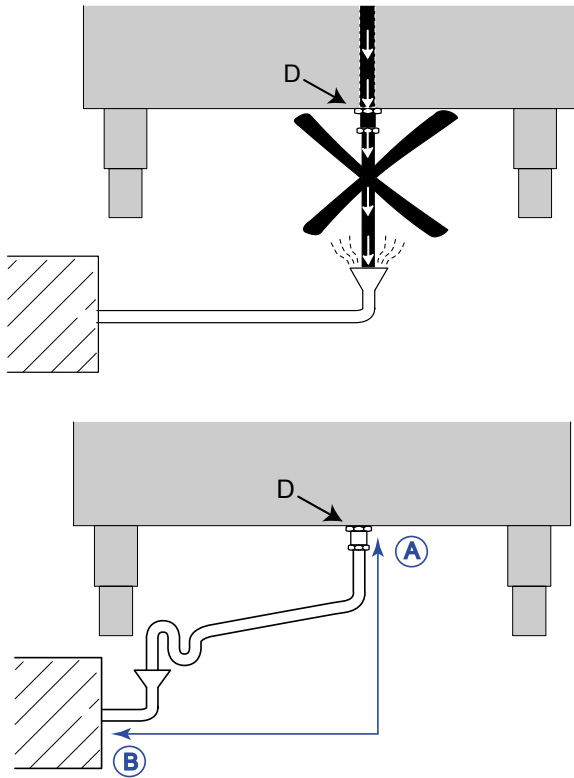
• Automatic draining (6GN 1/1 — 10GN 1/1 — 10GN 2/1 — 20GN 1/1):

Instead of having to periodically empty the liquid collection tray, the compartment drain hole "D" on the bottom of the appliance can be connected to a drainage system, or a rubber hose can be connected to the hole to run the water into a floor grate.



For 6GN 1/1 — 10GN 1/1 — 10GN 2/1 models , the drain diameter is 1½", therefore it is advisable to use a 1½" drain pipe or to a diameter 25mm hose.

For 20GN 1/1 model, the drain diameter is 1½", therefore it is advisable to use a 1½" drain pipe, or to a diameter 20mm hose. Emptying must occur through a trap into an open drain to prevent any backflow from the drainage system reaching the internal pipes of the appliance. Make sure there are no restrictions in the flexible pipes or elbows in the metal pipes along the entire drainage path. Avoid horizontal sections that cause water to collect and stagnate.



From A to B: 1,5 meter (5 feet) minimum.



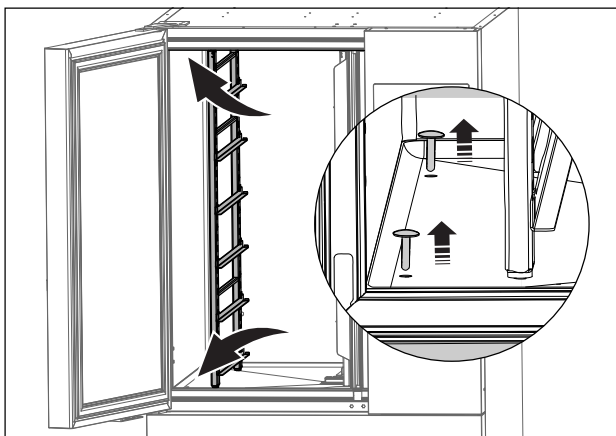
NOTE!
Before opening the plug to drain compartment washing liquids, make sure the appliance has been connected to a water drain trap system or that the tray has been emptied.

F.3.7 Multifunctional internal structure

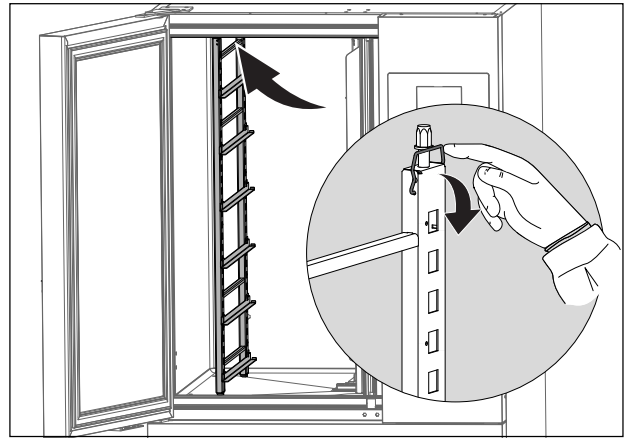
The appliances are provided with a multifunctional internal structure to insert different types of trays (for example pastry trays).

To modify the rack position see the instructions below:

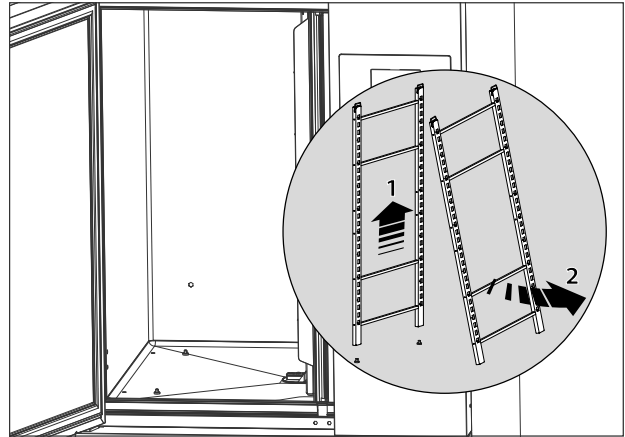
1.



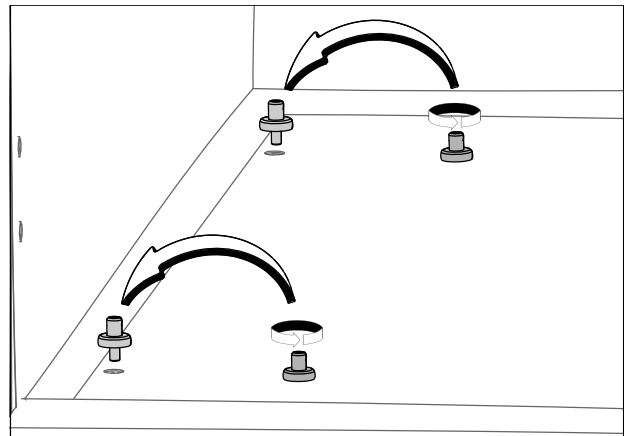
2.



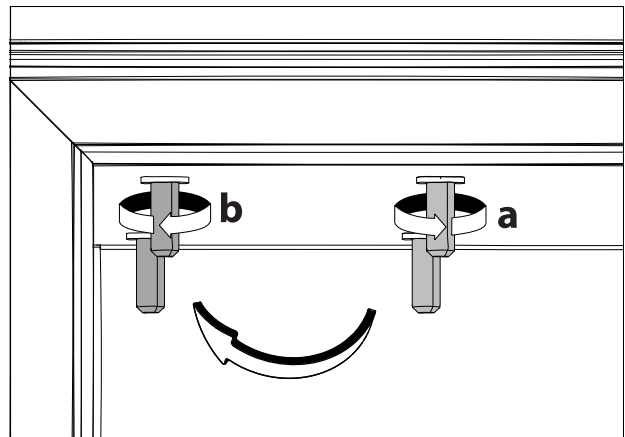
3.



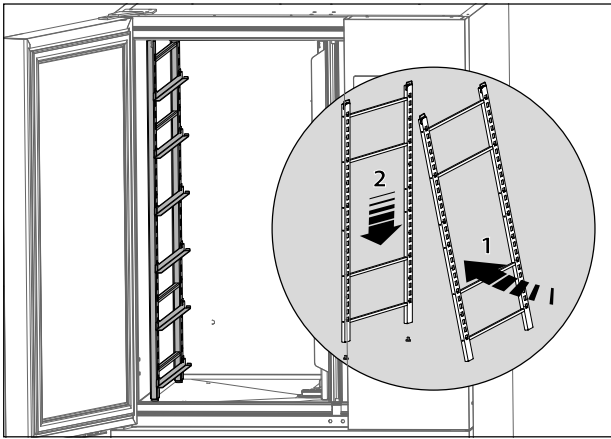
4.



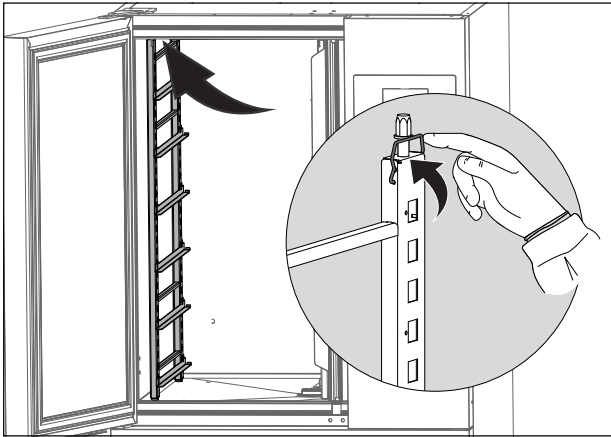
5.



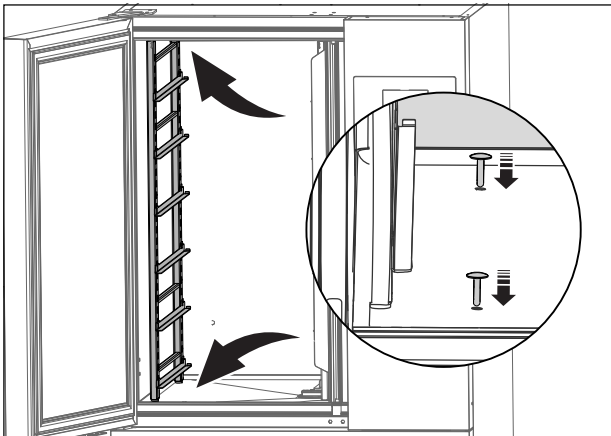
6.



7.



8.



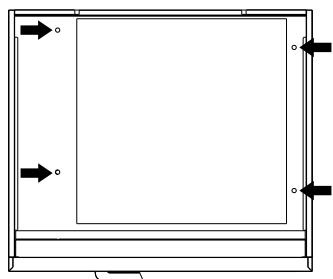
NOTE!
The tray supports are removable. It is possible to adjust their distance as necessary.

F.4 20GN 2/1 models

F.4.1 Positioning

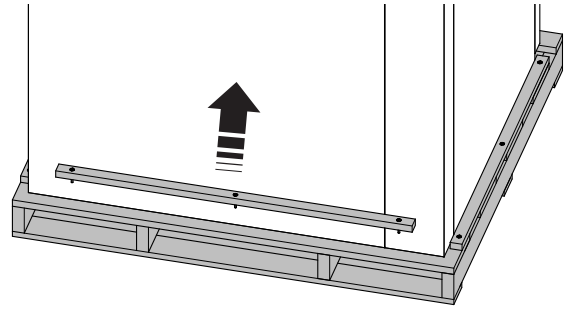


NOTE!
It is advisable to remove the appliance from the pallet using the eyebolts on the top.

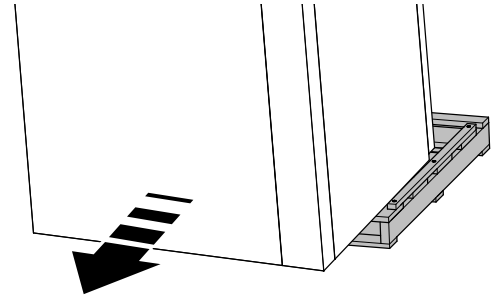


If this is not possible, proceed as follows:

- remove the wooden batten at the rear of the pallet;



- slide the equipment in, taking care not to damage the bottom;



When positioning refer to paragraph "Appliance space limits".
Arranging the machine:

- position the machine in the required place;
- make sure the appliance is levelled, also checking door closing;

The appliance must be levelled, otherwise its operation could be affected.

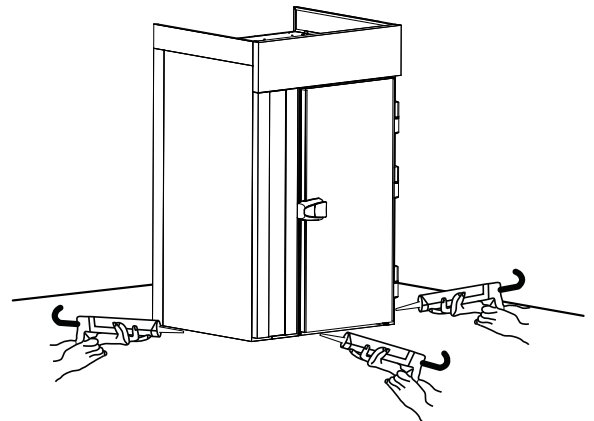
The appliance must be sealed with silicone all around the outer edge on the floor. It is advisable to physically insulate the area of the floor on which the appliance is placed from the rest of the support surface, using suitable insulation material and, where possible, with protection against heat.

For more information read the instructions in the paragraph F.4.2 Floor installation.

F.4.2 Floor installation

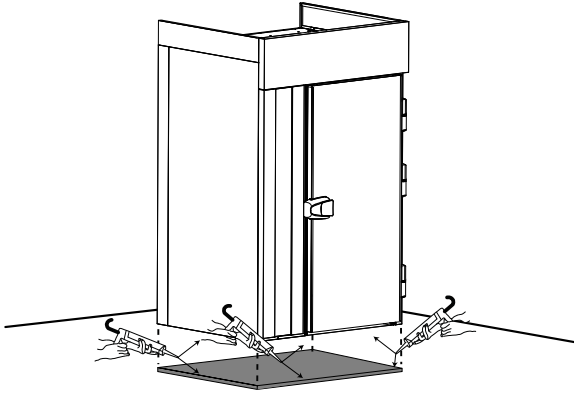
- **Standard installation:**

Arrange the blast chiller in the required place, sealing the bottom outer perimeter with silicone.



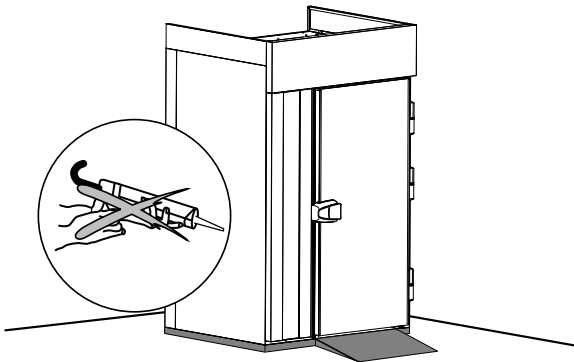
- **Standard installation with insulation:**

Lay the floor insulation panel in the required place. Arrange the blast chiller on top, then seal the bottom perimeter with silicon.



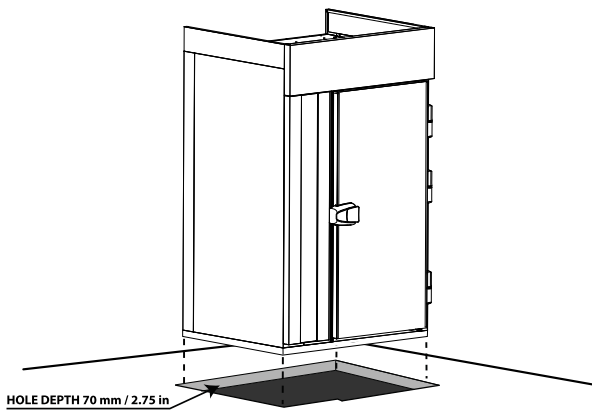
- **Installation with foam bottom and ramp:**

Arrange the blast chiller in the required place, making sure to allow enough space for the ramp for accessing the compartment.



- **Installation with foam bottom without ramp:**

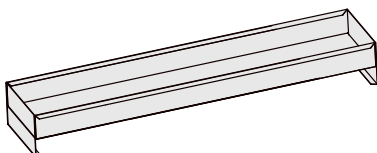
Provide a recessed area on the floor, in the required place for the blast chiller, which aligns the floor to the bottom of the appliance, making sure to leave enough space for maintenance of the heater located in the bottom.



F.4.3 Draining water

- **Manual draining**

The appliances have a drain hole. Any liquids on the evaporator run into the tray on the bottom of the cabinet. This tray should be emptied regularly at the end of daily use.



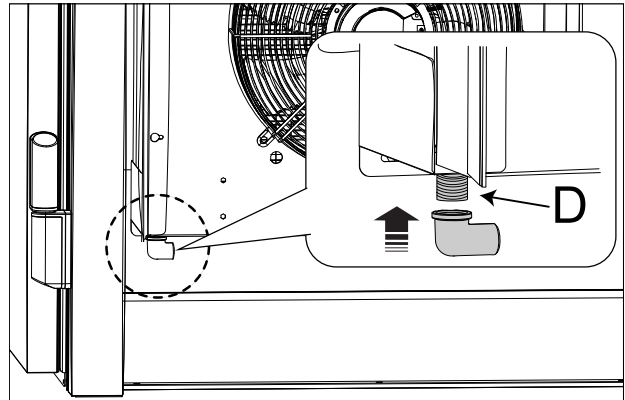
- **Automatic draining**

Connect the compartment drain "D", located on the evaporator tray, to a drainage system using the special accessories supplied (bend, fitting, steel pipe), choosing the most suitable side for draining the condensate. It is advisable to use a floor grate.

The drain diameter is $\frac{3}{4}$ ". Emptying must occur through a trap into an open drain, to prevent any backflow from the drainage system reaching the internal pipes of the equipment. Make sure there are no restrictions in the flexible pipes or elbows in the metal pipes, along the entire drainage path. Avoid horizontal sections that cause water stagnation. If an extension is connected to the condensate drain pipe, maintain a slope of 5° .

For the connection proceed as follow:

1.

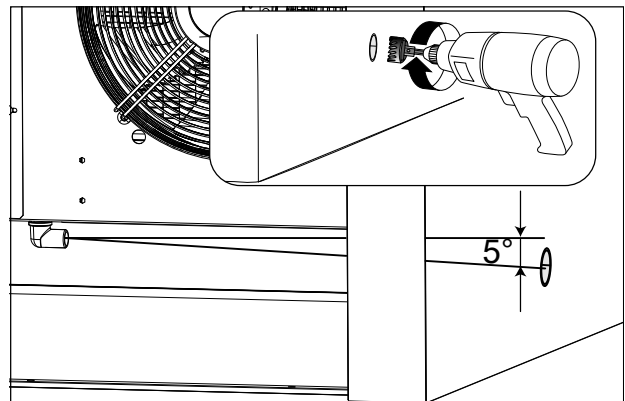


2.

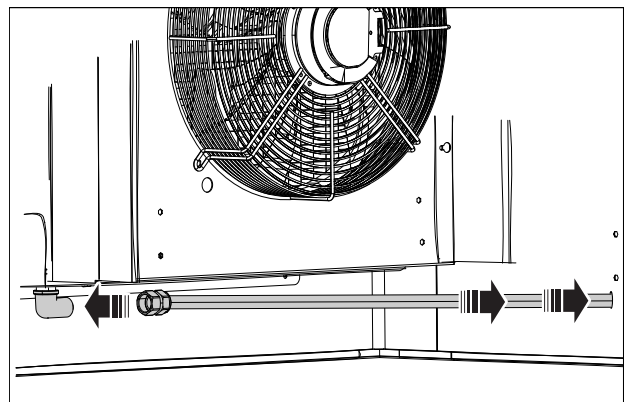


IMPORTANT

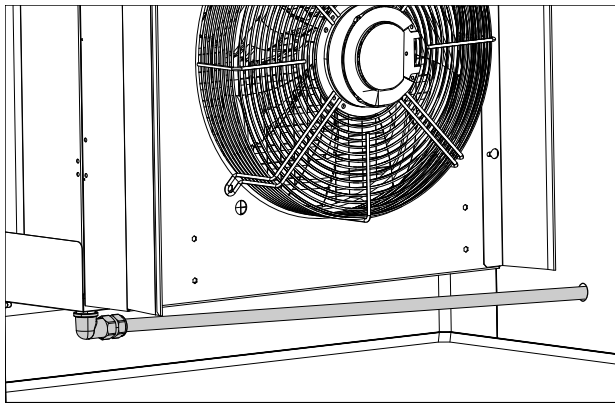
Maintain a slope of 5°



3.



4.



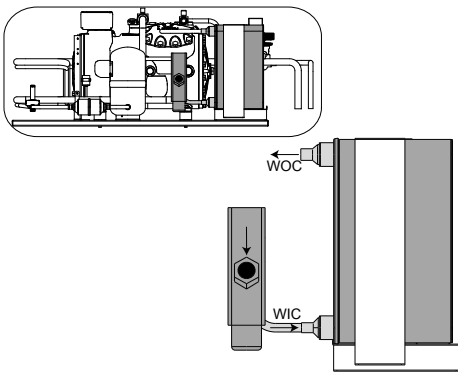
F.4.4 Water connection



NOTE!

Water connection must be carried out in compliance with the regulations and provisions in force in the country of use.

The refrigerating units (in the appliances with incorporated refrigerating unit) have a water-cooled condensing unit.



Therefore it is necessary to carry out the water connection, proceeding according to the instructions given below:

- This appliance is intended to be permanently connected to the water mains and not connected by a hose-set;
- The supply water must come from the domestic water system, through a shutoff valve;

Water connection characteristics:

- maximum system pressure = 1 MPa (10 bar / 145,038 psi)
- minimum system pressure = 150 kPa (1,5 bar/ 21,75566 psi)

The cooling water temperature must be between 10°C (50°F) and 30°C (86°F).

At the start of chilling, the water system must ensure a water flow of at least 80l/m (21.13gal/m), equivalent to 4800l/h (1268ga/hl); the pressostatic valve subsequently controls the dew point.

Water hardness

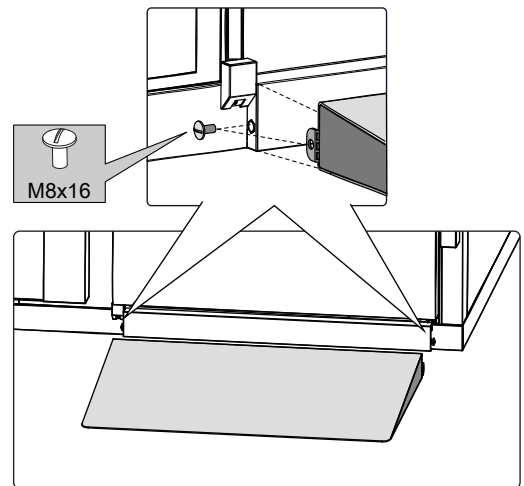
Soft	0 ÷ 5.5 °f
Medium	8 ÷ 16 °f
Hard	16 ÷ 26.5 °f
Very Hard	> 30 °f

WATER CONTENT	LIMIT OF CONCENTRATION	CORROSION RISK	
		MEDIUM	HIGH
Alkalinity (HCO3-)	< 70	•	
	> 300	•	
Sulfate (SO42-)	70-300		•
	> 300		•

Ratio HCO3- / SO42	< 1.0		•
Electrical conductivity	< 10 µS/cm	•	
	> 500 µS/cm	•	
pH	≤ 6.0		•
	> 10.0	•	
Ammonium (NH4+)	2 - 20	•	
	> 20		•
Chlorides (Cl-)	> 120		•
Free chlorine	1 - 5		•
	> 5		•
Free (aggressive) carbon dioxide (CO2)	5 - 20	•	
	> 20		•
Nitrate (NO3-)	> 100	•	
Iron (Fe)	> 0.2	•	
Alluminium (Al)	> 0.2	•	
Manganese (Mn)	> 0.1	•	

F.4.5 Installing the ramp

To install the ramp on the bottom of the appliance, proceed as shown in the figure:



CAUTION

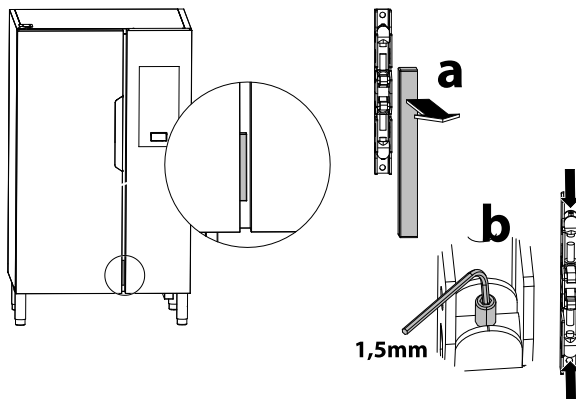
The Ramp is supplied with non-slip strips. Replace them when they are worn.

F.4.6 Door closing device (20GN 1/1)

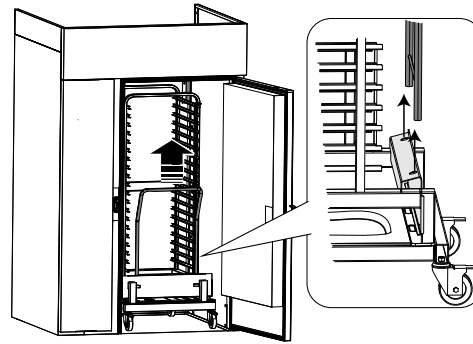
If during installation of the product with the trolley present, the correct door closure is not found, it is advisable to proceed with proper adjustment of the door closing device. To adjust the door closing/opening force, regulate the 2 grub screws according to the following procedure:

1. Unscrew up to the point of minimum spring tension (2x);

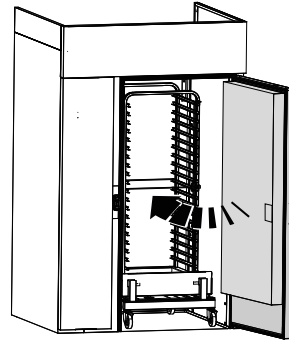
2. Tighten by applying 3-4-5 turn/screw as needed (2x);



a.



b.



F.4.7 Inserting the trolley tray rack in appliances



WARNING

In appliances with ramp, handle the trolley tray rack carefully, to avoid its overturning and the spilling of liquids.



CAUTION

The trolley tray rack is supplied with a removable handle. Remove it before closing the door as shown below:

G APPLIANCE SETUP

G.1 Introduction

When the appliance is switched on for the first time, an automatic procedure (Wizard), checks if all the parameters are properly set.

Wizard helps the specialised personnel, step by step, to update all the required appliance settings.



IMPORTANT

- This setup is meant to be carried out ONLY by a specialised personnel.
- Always refer to the "service manual" to change or modify appliance settings.

H MACHINE DISPOSAL



WARNING

Refer to "*Warning and Safety Information*".

H.1 Procedure regarding appliance disposal

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

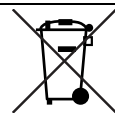
Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

Before disposing of the appliance, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during dismantling.

The appliance's parts must be disposed in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.) remembering that the compressor contains lubricant oil and refrigerant fluid which can be

recycled, and that the refrigerator components are special waste assimilable with urban waste.

Depending on the model, the doors must be removed before dismantling the appliance.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

CE