Pozzetti Manual

400-650-900-1150-1400-1650

OSCARTEK
www.oscartek.com

Refrigeration solutions
with a design focus.

Use and Maintenance Manual

Summary

The images contained in this manual are for illustrative purposes only and may not always faithfully represent the appearance of the product or its application. This does not compromise the validity of the information and instructions described below.

1. General information

1.1 General information on the manual and its use

This manual must be read very carefully before transporting, installing or using Oscartek equipment.

This documentation is drawn up in accordance with Directive 2006/42/EC.
This manual indicates the intended use of the Pozzetto Gelato and provides instructions for its transport, installation, assembly and use.
The contents of this manual are strictly technical in nature and are the property of Oscartek, therefore it is forbidden to reproduce, disclose or modify partially or completely its contents without written permission.
The owner company protects its rights under the law.

1.2 Symbols used in the manual to make reading easier

WARNING - NOTE!
Please read the following instructions carefully.
Indicates a warning or note about key functions or useful information.
Pay attention to the text blocks indicated by this symbol

GENERAL DANGER - CAUTION!
Danger sign
The text marked with this symbol indicates that failure to follow the instructions provided may result in damage to the horizontal showcase equipment and personal injury or death.

LIVE EQUIPMENT - CAUTION!
Danger sign
Text marked with this symbol indicates that the operation we are going to describe involves the risk of electric shock and therefore of electrocution.

DANGER OF SCALDING - CAUTION!
Danger sign
The text marked with this symbol indicates that the operation we are describing involves the risk of burns and scalds.

CUTTING HAZARD - CAUTION!
Danger sign
Text marked with this symbol indicates that the operation we are going to describe involves the risk of cutting.

FORBIDDEN! - CAUTION!
Prohibition sign
It signals operations that must not be carried out

FORBIDDEN! - CAUTION!
Prohibition sign
It is forbidden to remove safety devices and guards.

DISCONNECT POWER! - CAUTION!
Mandatory sign
Before any work is carried out on the horizontal showcase, it is mandatory to switch off its power supply.

ENGLISH

WEAR PERSONAL PROTECTIVE CLOTHING! CAUTION!
Obligation sign
Before any work on the horizontal showcase, it is compulsory to wear the PPE (personal protective equipment) highlighted by the mandatory sign.

VISUAL INSPECTION
Indicates to the reader that he must carry out a visual inspection. This symbol is also found in the operating instructions. The user is required to read a measured value, to check a signal, etc..

AUDITORY INSPECTION
Indicates to the reader that he must carry out an auditory inspection. This symbol is also found in the operating instructions. The user is required to listen to an operating noise.

SPECIAL TOOL
Indicates that the use of a special tool or equipment is operationally necessary.

AVOID DAMAGING THE MATERIAL
Indication that there is a high risk of damage to a workpiece, e.g. by using the wrong tool or doing an assembly following the wrong procedure.

AUTHORIZED TECHNICIAN.
The text marked with this symbol indicates that the operation we are describing must be performed by an Operator with particular tasks and qualifications. A detailed explanation of qualifications can be found in section 1.7.

1.3 Warnings for the purchaser

The manual, as well as the EC certificate of conformity, is an integral part of the horizontal showcase and must always accompany it whenever it is moved or resold. It is the user's responsibility to keep this documentation intact so that it can be consulted throughout its life.
It must be carefully stored in a known place, by those responsible, those in charge of transport, installation, use, maintenance, repair, eventual final disposal etc..

This manual is to be considered an integral part of the Pozzetti and must be kept until its final demolition. In case of loss or destruction it is possible to request a copy from Oscartek specifying exactly the model, serial number and year of production.

Make sure that all users have fully understood the rules of use and the meaning of the symbols on the Pozzetto Gelato. Possible accidents can be avoided by following these technical instructions compiled with reference to the relevant EU directives. In any case, always comply with national safety regulations.

The manuals potentially attached to this manual of Oscartek are the exclusive property of their respective manufacturers, and therefore subject to the regulations imposed by them. In any case, they are copyright protected.

The attached manuals, mentioned in the Oscartek manual, must be read carefully and learned their content, as they are an integral part of the safety regulations and correct use of Oscartek equipment.

The manual reflects the state of the art at the time of delivery, the writing company reserves the right to make any changes to its products that it deems useful, without having to update manuals and installations relating to previous production batches.

The manufacturer declines all responsibility for production anomalies and for damage caused by the machine to things, people and animals in the following cases:
- Improper use of the system or use by unsuitable or unauthorised personnel.
- Power failure
- Insufficient or poor periodic maintenance
- Modifications or interventions not agreed and authorised by the manufacturer
- Use of non-original or model-specific spare parts
- Total or partial non-compliance with these instructions

Responsibility for the application of the safety requirements set out below lies with the technical personnel responsible for the activities envisaged on the machine, who must ensure that the authorised personnel are qualified to carry out the required activity:

- Know and strictly observe the prescriptions contained in this document
- Know and apply the general safety rules applicable to the machine.
- Failure to comply with the safety regulations can lead to injury to personnel and damage to the machine's components and control unit.
- Reading this manual, although exhaustive, can in no case replace adequate experience of the operators.
- The user may, at any time, contact the dealer to request further information in addition to that contained herein, as well as to report proposals for improvement.

Oscartek declines all liability due to negligence and failure to comply with these instructions.

Use only and exclusively original spare parts, Oscartek is not responsible for damages caused by the use of non-original spare parts.

Oscartek is responsible only for the instructions in the original ITALIAN language: translations can hardly be fully verified.

That's why your help is precious

Language translations of technical manuals are becoming increasingly important and fundamental for the correct use of machines. Oscartek has always used mother-tongue translators specialised in Technical/Industrial translations, but this cannot guarantee the absolute accuracy of the translations and the use of terminologies that are always appropriate for the specific sector.
For this reason Oscartek asks each of its customers to help us to improve the service offered, reporting any translation errors, mistranslated texts or other.
We therefore ask you to report by fax or e-mail any texts that you consider unclear, explaining the reasons for them, and if possible the correct text.
We will make sure to send you the updated manual in case of any changes made to the manual after your kindly report.


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Thanks for your cooperation.

1.4 Introduction

Oscartek has always used the best quality materials and their introduction in the company, storage and use in production is constantly controlled in order to ensure the absence of damage, deterioration and malfunctioning.
All construction elements have been designed and manufactured to ensure a high standard of safety and reliability.
All Pozzetto Gelato are subjected to a strict test before delivery, however, it must be remembered that the good performance over time of the product purchased depends on proper use and proper maintenance.
Therefore, we invite you to read this manual scrupulously, which contains the necessary indications to maintain the aesthetic and functional characteristics of your Pozzetto Gelato unaltered.

In order not to compromise the functionality and safety of the machine, particularly complex installation and maintenance activities are not documented in this manual and are carried out exclusively by specialized technicians of the writing company.

The User and Maintenance Manual contains the information necessary to understand the operating modes of the Pozzetto Gelato and its correct use, in particular: the technical description of the various functional groups, equipment and safety systems, operation, use of the instrumentation and interpretation of any diagnostic signals, main procedures and information relating to routine maintenance operations.
For a correct use of the machine it is assumed that the working environment is adequate to the current regulations in terms of safety and hygiene.

1.6 Instructions for requesting interventions

For assistance, the user must necessarily contact the dealer from which he purchased the appliance. Any kind of information or clarifications concerning the use, maintenance, installation, etc., the writing Company is always available for the Customer's requests through the e-mail address:

service@oscartek.com
Tel. +1(650)342 2400

1.7 Personnel

This manual is addressed both to the operator and to the technicians qualified to install and maintain the machine.
Persons operating the machinery must not carry out operations reserved for repairers or installers.
Oscartek shall not be held liable for damages resulting from failure to comply with this prohibition.
Depending on the degree of difficulty of certain installation, operation and maintenance operations of the Pozzetto Gelato, professional profiles are identified:

SPECIALISED INSTALLER
Specialised personnel installer of Oscartek able to carry out all those operations of assembly of the mechanical parts, wiring of the various systems and initial start-up of the Pozzetto Gelato at the customer's premises. This operator also has the task of training the personnel in charge of operating the machine and carrying out the testing operations of the same.

USER
Specialised personnel responsible for the use of the Pozzetto Gelato.
The user must be fully familiar with all its command and control devices and must be able to carry out the following operations through the use of the appropriate controls:

- Loading/unloading of products on the Pozzetto Gelato.
- Setting operating temperatures.
- Cleaning, recording of control devices during operation
- Make sure that the safety devices are in good condition and functional.
- Check the overall integrity of the machine and its correct operation.

REPAIR TECHNICIAN
The technician/repairer must be fully familiar with all the control and monitoring devices of the machine and must be able, if necessary, to run and operate it.
The repairer must be able to carry out all the handling, transport and control operations as well as adjustment and replacement operations of mechanical an electrical devices and parts of the machine, which are part of routine and unscheduled maintenance.
It must be authorized by Oscartek.

1.8 Intended use

This refrigeration equipment is used exclusively for the display and sale of pastry and delicatessen products. It is also possible to display small packaged dairy products and sliced and packaged cold meats, positioned in such a way as not to exceed the load limits indicated in the manual.

Some pastry products, especially those with cream or cream toppings, are subject to degradation with the passage of hours. Indeed, remember that the showcase is a sales display, not a conservatory!

The manufacturer is not liable for damage caused to property, persons or the equipment itself due to the storage of products other than those specified above.

1.9 Applied directives and technical reference standards

The Base Refrigerated have been designed, manufactured and tested in compliance with the following EU directives:
- **Directive - Machinery 2006/42/EC** on the approximation of the laws of the Member States relating to machinery
- **Directive 2014/35/EU** - Low Voltage
- **Directive 2014/30/EU** - Electromagnetic Compatibility
- **Directive 2011/65/EU** - Restriction of the use of certain hazardous substances in electrical and electronic equipment

The harmonised reference standards according to which the unit has been tested and approved are:
- **IEC EN 60 335-1** - Safety of electrical household appliances
- **IEC EN 60 335-2-89** - Particular requirements for commercial refrigerating appliances

ENVIRONMENTAL CLIMATE CLASSES

These Pozzetto Gelato have been tested according to climate class 4 (30°C; R.H. 55%):
It remains excluded from the scope of application of the **EEC Directive 97/23 (PED)** as it falls under Art.3 paragraph 3

RISK ANALYSIS

The risk analysis carried out and the solutions implemented by Oscartek have made it possible to eliminate most of the residual risks.
It remains the obligation to strictly follow the instructions given in this manual, which contains the technical information necessary for correct installation, commissioning, use and maintenance.

2. Technical data sheet

Common Features POZZETTI GELATO (with reserve) 400 - 650 - 900 - 1150 - 1400 - 1650		
Climate class	N° - HR% - °C	N.4 / H.R.55%RH / 30°C
Temperatura esercizio Pozzetto	°C	-14 / -18
Power supply	V	230 / 220
	PH	1
	Hz	50/60
Refrigerant gas		R290 (ecological gas)
Type of refrigeration		Static Glycol
Defrosting type		-
Lighting	Led	3000 °K

POZZETTI GELATO (with reserve)							
		Length					
Model type	mm	400	650	900	1150	1400	1650
Max. power consumption	W	250	260	280	460	470	480
Max. current consumption	A	2	2,1	2,2	3,2	3.3	3,4
Average consumption	kW	0,1	0,1	0,1	0,15	0,15	0,15
Cooling capacity	W/C°	130/-25	250/-25	350/-25	460/-25	570/-25	670/-25
Weight	kg	80/110	120/150	160/190	200/240	240/280	280/320

Common Features POZZETTI GELATO (without reserve) 400 - 650 - 900 - 1150 - 1400 - 1650		
Climate class	N° - HR% - °C	N.4 / H.R.55%RH / 30°C
Temperatura esercizio Pozzetto	°C	-14 / -18
Power supply	V	230 / 220
	PH	1
	Hz	50/60
Refrigerant gas		R290 (ecological gas)
Type of refrigeration		Static Glycol
Defrosting type		-
Lighting	Led	3000 °K

POZZETTI GELATO (without reserve)

		Lunghezza					
Model type	mm	400	650	900	1150	1400	1650
Max. power consumption	W	240	250	260	360	370	380
Max. current consumption	A	2	2,1	2,2	2,5	2,6	2,8
Average consumption	kW	0,1	0,1	0,1	0,1	0,1	0,15
Cooling capacity	W/C°	100/-25	190/-25	270/-25	360/-25	450/-25	530/-25
Weight	kg	60/90	100/130	130/160	170/210	200/240	230/230

CE **ETL** **SASO** **ISO 9001**

ENGLISH

3. Safety

3.1 - General information

The purchaser must ensure that the user personnel are instructed on the risks, safety devices and general rules on accident prevention provided for by EU directives and the legislation of the country where the Pozzetto Gelato is installed.

Users/operators must be aware of the location and operation of all controls and machine features.
They must also have read this manual in full.
Maintenance work must be carried out by qualified operators after the machine has been properly prepared.

Unauthorised tampering with or replacement of one or more parts of the machine, the adoption of accessories that change the use of the machine, and the use of spare parts other than those recommended, may be a cause of risk of injury.

Always disconnect the equipment from the power supply before carrying out any work.

Work on electrical parts or components of the refrigeration system must be carried out by specialised personnel in full compliance with the regulations in force.

3.2 Staff training

The machine is intended for professional use

The purchaser must ensure that the personnel operating the machine and the maintenance technician are properly instructed and trained.
To this end, the manufacturer makes himself available for advice, clarification and anything else to ensure that the operator and technicians use the machine correctly. You can contact the manufacturer via e-mail: service@ciamgroup.it.

3.3 Reasonably foreseeable misuse

Oscartek declines any responsibility and the warranty is void in case of carelessness at the time of use of the machine or non-compliance by the operator with the instructions for use.

Any use other than that specified in this manual is considered incorrect.

During use of the machine, no other types of work and activities are permitted which are considered to be incorrect and which in general may involve risks to the safety of employees and damage to the machine.

The following are considered foreseeable misuses:
- Use of the machine for storage and display of products other than the described Foodstuffs.
- Incorrect use of the machine by personnel who have not been trained properly.
- Use of the machine in a manner that does not comply with European occupational safety regulations.
- Use of non-original and non-machine specific spare parts.
- Use of the machine in a potentially explosive environment.
- Lack of maintenance and periodic checks.
- Tampering with guards and safety systems.
- Unauthorised structural changes or operating changes.
- Failure to use the P.P.E. by maintenance technicians.

In the event of abnormal behaviour of the machine, any intervention is the responsibility of maintenance operators.

3.4 General safety and accident prevention rules

The instructions or warnings do not replace the accident-prevention standards, but integrate them and encourage compliance.

Dangers!

- Warnings alone do not eliminate the danger!
- Failure to comply with the safety recommendations and improper use of the machine may lead to risk of injury for you and others!
- Before carrying out any intervention that could constitute a dangerous situation, check that a person capable of providing first aid is present in the vicinity of the machine.
- Keep the work station tidy and clean. Clutter in the workplace involves danger.
- The floor must be dry and free of oil or grease stains.
- Avoid unstable positions. Make sure that you are in a safe position and properly balanced in relation to the machine.
- Any maintenance operation, whether ordinary or unscheduled, must be carried out with the machine stopped and only when all energy sources are switched off. There must also be no other form of stored energy.
- The operator must check that no liquid containers are placed near the electrical parts.
- Intervene in a hazardous situation in a timely manner within the scope of its competence and possibilities to eliminate and reduce the causes of risk.
- Installation and electrical connections from the machine to the respective isolating switch must only be carried out by a specialist installer.
- Strictly follow the instructions on the signs to avoid dangerous situations.
- This machine and its electrical equipment have been manufactured in a workmanlike manner; repairs must only be carried out by a specialised installer using original spare parts.
- Before each shift start make sure that the safety devices are working. Carry out some simulation vacuum tests of the work cycle, verifying the correct functioning of all the safety devices present on the machine.
- Immediately report the inefficiency of safety devices or means of protection to the employer and to all other safety officers.
- The operating company must ensure that the system is not used by unauthorised persons. The system must only be manoeuvred by trained and appointed personnel, who:
    - has reached the age of 16
    - possesses the necessary technical knowledge.
    - gives reason to believe that they can perform their task reliably.
- Anyone appointed to put the machine into operation, perform maintenance and/or repair, must first read and perfectly understand the operating and maintenance manual, especially the chapter “Safety”. These instructions must be accessible to the above persons at any time. Any unusual occurrences concerning the plant or part of it must be reported immediately to the department head, shift manager or other persons responsible for the safety of the machine; if necessary, shut down the plant by means of the ignition switch and the main switch.
- All warnings and safety instructions applied to the system must be observed and followed.
- The use of accessories, tools, consumables other than the originals or not recommended by the manufacturer, may pose a risk of injury and relieve the manufacturer from civil and criminal liability.
- There must be no harmful or chemically aggressive and/or explosive vapours and/or gases in the environment, nor dust infiltrations in size and quality such to be harmful for the operator or machine.

IT IS FORBIDDEN to !

- Alter the mains frequency!
- Remove any type of safety device and/or protective barrier provided.
- Use the machine with electric jumpers and/or mechanical means that exclude the users/parts of the machine itself.
- Leave tools or keys on the machine, or near it. After every maintenance procedure check carefully that you have removed all tools, equipment and foreign objects and materials from the machine.
- Operate with the machine without protective casings. Once the maintenance operations have been completed, the mechanical repairer must reapply them.
- Power the machine if tampering with the main switch and safety devices.
- Climb over or get on top of the machine. It is FORBIDDEN to make precarious walkways or structures to climb over the machine.
- For the operator and/or specialised personnel in charge to alter the technical or physical characteristics of the equipment or use it for purposes other than those foreseen and documented.
- To unplug a power outlet. The electrical equipment could be irreparably damaged.

The safety instructions in this chapter are to be considered "general". More specific instructions present in some chapters or paragraphs in this manual, must be considered an integral part of this chapter.

3.4.1 Care for safe operation

- Avoid incorrect use of the power cord. Use only cables or extension cords with a cross section suitable for the power installed in the machine.
- Protect the cable from high temperatures, oil and sharp edges.
- Replace the cables if they become worn or damaged.
- Changes to normal operation (increased power absorption, temperatures, vibrations, noise or signals by the safety and alarm system) suggest that operation is incorrect. In order to prevent faults that can directly or indirectly cause serious injury to persons or damage to property, the maintenance personnel must be promptly informed.
- Focus your attention on what you are about to do before starting any work. Be extremely careful and keep alert and reflexive at all times: these are essential conditions for the operator. If the person is subjected to any illness or unfavourable physical condition, even light, which can reduce the degree of vigilance, he/she should not start the machine or act on aggregate or accessory equipment.
- Pay close attention during machine transportation and handling of attached equipment! See "4.5 Handling the equipment" before carrying out any handling operations.
- When you suspect that the system or part of it is no longer safe, deactivate it and make sure that it is not inadvertently started. Assign the inspection and/or any repairs to specialised personnel and trained on using the machinery or, if necessary, contact the manufacturer.

3.5 Safety devices applied on the machine

3.5.1 Fixed protections

Fixed-type protections consist of fixed perimeter guards (screwed or welded), whose function is to prevent access to internal parts of the equipment.

It is absolutely forbidden to restart the machine, following maintenance, without putting the panelling back in place properly.

Periodically check the integrity of the fixed guards and their fixings to the structure, with particular attention to the protective panels.

3.5.2 Power disconnection

The equipment is not equipped on board with a disconnector capable of simultaneously disconnecting power to two poles (phase and neutral) of the power supply. In fact, pressing the OFF button on the electronic control unit only stops the operation of the showcase, but does not switch off the power to the electrical components inside the showcase (lights, fans and terminal board). The disconnection can be done by means of a plug socket (fig.3), but the installer is strongly advised to place an omnipolar switch (fig.4) on the electrical connection upstream of the equipment to ensure the total disconnection of the Pozzetto Gelato from the power supply.

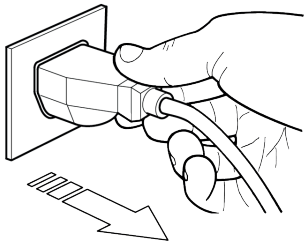


fig. 3

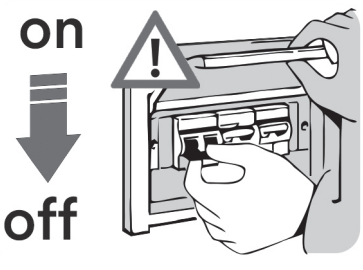


fig. 4

Pressing the OFF button on the electronic control unit stops the operation of the Pozzetto Gelato but does not cause the disconnection of the power supply. It is therefore obligatory, in the event of maintenance work, to completely disconnect the Pozzetto Gelato from the mains by pulling the power plug (fig.5) or by acting on the main switch installed upstream of the Pozzetto Gelato(fig.6).

The disconnecting switch is not padlockable in the open circuit position. We therefore remind you, in the event of maintenance work in which the operator is unable to prevent others from accidentally closing the circuit, to completely disconnect the equipment from the mains.

If this is not possible, display a sign to warn against switching on power for the duration of the work, displaying a sign in a visible position, stating **MACHINE UNDER MAINTENANCE (fig.5).**

fig. 5

Before restoring power to the machine, make sure that the safety conditions have been restored, remove any tools or implements used, make sure there are no people in the work area. Follow the scheduled restart procedure.

3.6 Residual risks

During the design phase, all areas or parts at risk were assessed and all necessary precautions were taken to avoid risks to persons and damage to the Pozzetto Gelato as indicated in the previous paragraphs.
Although the machine is equipped with safety systems, some risks remain that cannot be eliminated but can be reduced by corrective actions by the final integrator and by correct operating methods.

Periodically check the functioning of all safety devices. Do not dismantle the machine's fixed guards. Do not bring foreign objects or tools into the operation and working area of the equipment.

Below is a summary of the risks that remain in the machine during the phases of:
- Normal operation
- Adjustment and fine-tuning
- Maintenance
- Cleaning.

3.6.1 Electrocution

- Risk of breakage or damage, possibly lowering the safety level, of components of electrical equipment as a result of a short circuit.
- Before switching on the power supply ensure that no maintenance work is underway.

BEFORE MAKING THE CONNECTION, check that the DC current at the point of installation does not exceed the current indicated on the circuit breakers in the electric panel, otherwise the user is obliged to provide appropriate limiting devices
It is strictly forbidden to carry out any kind of electrical modification in order not to create additional dangers and unforeseen consequential risks.

3.6.2 Fire

In the event of a fire, always immediately switch off the main power line switch (fig. 4).

When charging with **R290 INTERNAL ENGINE** gas (see quantity and type of gas on the CE label of the machine), the installer and/or owner of the business premises is advised to implement all possible solutions to reduce the risk of fire such as the installation of a fire extinguishing system in accordance with law.

It is recommended to install a dry powder extinguisher in the vicinity of the system
CAUTION: Avoid storing flammable materials in the vicinity of the machine.

3.6.3 Explosive or potentially explosive atmosphere

The machine is not suitable for working in ATEX-hazardous environments.

It is forbidden to use it in an atmosphere classified as a fire or explosion risk or partially so.

3.6.4 Flammable Gas R290

The refrigerant R290 is a gas that is compatible with the environment, but is highly flammable.
Pay close attention during transport, installation and that the destruction not to demage the refrigerant pipelines.

IN THE EVENT OF DAMAGE: Keep flames or sources of ignition away from the appliance. Properly ventilate the premises for a few minutes. Turn the unit off, pull the plug. Notify the customer service department. The more refrigerant containing an appliance, the greater must be the environment in which there is the unit. In areas too small, in the event of leakage can form a flammable mixture of air and gas. **The volume of the room where the appliance is installed must be at least 19 m^3 for each cooling system present in the room.**

ATTENTION. Maintenance must be performed by qualified technical personnel trained and qualified to perform interventions on flammable coolants.

3.6.5 Pressurised gas

The machine is equipped with a pressurised gas refrigeration system. The piping and part of the refrigeration system containing the pressurised gas is to be considered an explosion hazard.

Take great care not to damage the pipes containing the gas. When carrying out maintenance work on the system, ensure that the pressure is relieved.

3.6.6 Sliding

Any spillage of lubricants or foodstuffs in the areas surrounding the machine can cause personnel to slip.

Check for leaks and keep these areas clean at all times.

3.6.7 Tripping 

The haphazard storage of material in general may pose a tripping hazard and partial or total restriction of escape routes in case of need.
Ensure that operating, transit and escape routes are free of obstacles and comply with current regulations.

3.6.8 Cutting 

Handling of the glass panes and glass shelves during installation, maintenance, cleaning and also during daily use of the Pozzetto Gelato entails the risk of cutting in the event of glass breakage.

Take great care not to damage or break glass.
Use protective gloves when handling them.

3.6.9 Circuit faults

Due to possible failures, the safety circuits may lose part of their effectiveness, which may lower the safety level.

Carry out periodic checks on the functional state of the safety devices in the machine.

3.6.10 Gas leaks 

If refrigerant gas leaks during installation, use or maintenance of the Base Refrigerated, ventilate the room immediately.

If the refrigerant gas comes into contact with fire, toxic gases may be generated.

3.6.11 Low temperatures (cold) 

During normal operation there are several 'cold' appliances in the machine.
The refrigerant gas pipes, the heat exchanger inside the Base Refrigerated, etc., these parts of the machine if in prolonged contact with parts of the body can cause frostbite or 'cold burns'.

Always use protective gloves when working on these machine parts.

3.7 Safety plates applied to the machine

Depending on the residual risks, of various kinds, identified for the machine, Oscartek has equipped the Pozzetto Gelato with danger, warning and obligation plates defined in accordance with the European regulations on graphic symbols to be used on equipment (Directive 92/58/EEC).
The plates in question are located in a highly visible position.

It is absolutely forbidden to remove the warning plates on the machine.
Oscartek declines all responsibility for the safety of the in the event of failure to comply with this prohibition and for any accidents or damage to persons, property or animals caused by the absence of safety plates on the machine.

Should the plates deteriorate or become generally poorly visible or missing, it is mandatory to replace them by request-ing them directly from Oscartek

4. Equipment dimensions

The quotas in the table below represent respectively:
- **P** = Depth
- **L** = Length
- **H** = Height

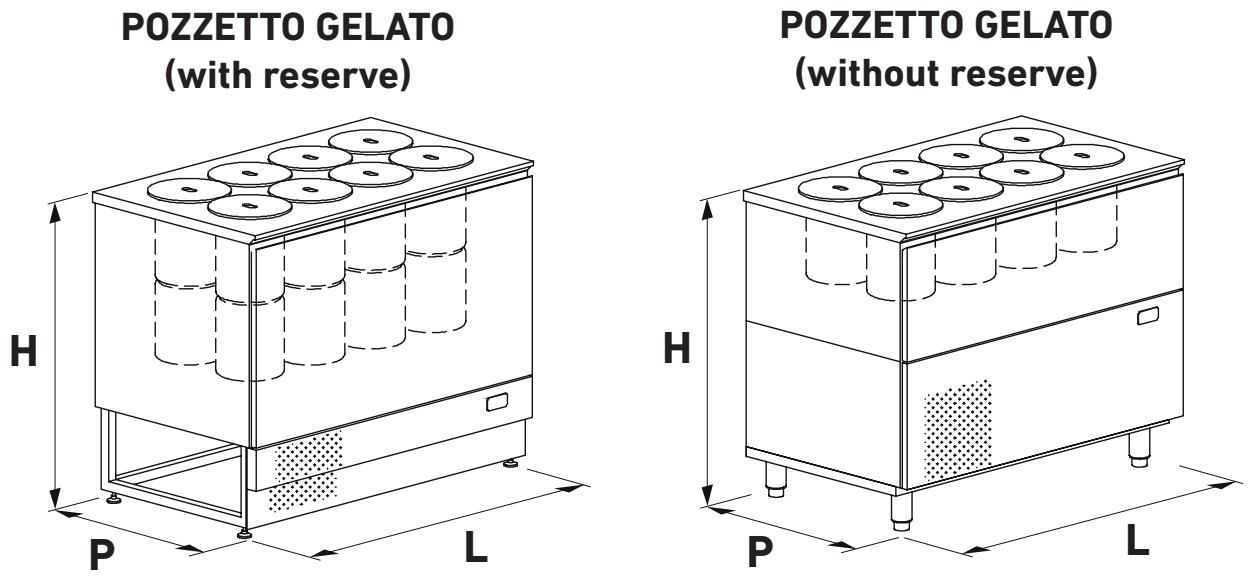


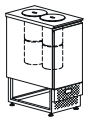
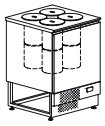
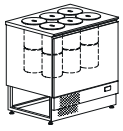
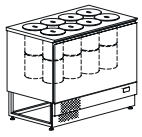
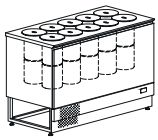
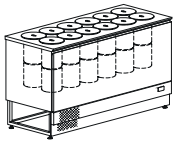
fig. 6

POZZETTO GELATO (with reserve)												
	BPGCL2+2TI		BPGCL4+4TI		BPGCL6+6TI		BPGCL8+8TI		BPGCL10+10TI		BPGCL12+12TI	
Dimensioni - mm												
L	400	650	650	900	900	1150	1150	1400	1400	1650	1650	1900
P	660	840	660	840	660	840	660	840	660	840	660	840
H	931	1180	931	1180	931	1180	931	1180	931	1180	931	1180

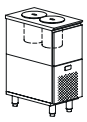
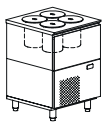
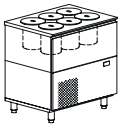
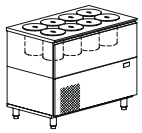
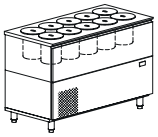
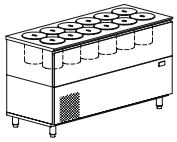
POZZETTO GELATO (without reserve)												
	BPGCL2TI		BPGCL4TI		BPGCL6TI		BPGCL8TI		BPGCL10		BPGCL12	
Dimensioni - mm												
L	400	650	650	900	900	1150	1150	1400	1400	1650	1650	1900
P	660	840	660	840	660	840	660	840	660	840	660	840
H	931	1180	931	1180	931	1180	931	1180	931	1180	931	1180

4.1 Model range

POZZETTO GELATO (with reserve)

BPGCL2+2TI	BPGCL4+4TI	BPGCL6+6TI	BPGCL8+8TI	BPGCL10+10TI	BPGCL12+12TI
					

POZZETTO GELATO (without reserve)

BPGCL2	BPGCL4	BPGCL6	BPGCL8	BPGCL10	BPGCL12
					

5. Load limits

5.1 Product loading

Before entering the equipment the product to be refrigerated wait until it has reached the temperature set on the electronic control unit and the compressor has started cycling.

For refueling it is necessary to observe the following rules:
- arrange the product evenly, avoiding empty areas.
- arrange the product so as not to exceed the load limit provided.

6. CE rating plate

6.1 Plate position

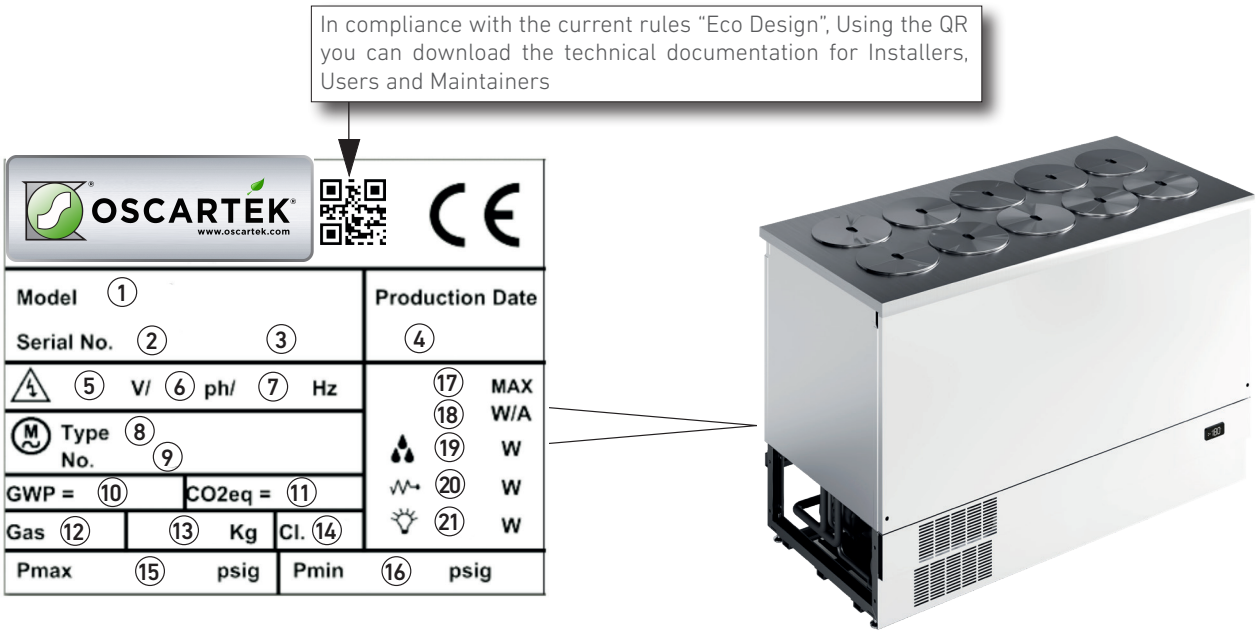


fig. 7

PLATE CONTENTS

1. Trade Name
2. Serial number
3. Order Number
4. Production Date
5. Voltage
6. Phases
7. Frequency
8. Compressor Type
9. Number of Compressors
10. Current consumption during work
11. Tons CO2 Equivalent
12. Refrigerant Type
13. Refrigerant Weight
14. Climate Class (Cl.3 = +25°C/60% R.H.; Cl. 4 = +30°C/55% RH)
15. High Pressure Test - system high pressure side
16. Low Pressure Test - system low pressure side
17. Maximum Rated Voltage
18. Max. rated current
19. Maximum power in Defrost
20. Power consumption of heaters
21. Lighting Power

7. Installation 

7.1 - General information

Please read the following carefully, as installation operations (including assembly and start-up) may present risks for non-specialised personnel, as they require knowledge of the machine.

7.2 Unpacking the equipment

- Before taking the equipment from the transporter, check its condition.
- If there is obvious damage, have it observed by the carrier and sign, subject to reservation, the relevant delivery note.
- Any damage caused by transport or incorrect storage is not the fault of the manufacturer.

7.3 Equipment storage

- When storing with packaging, pay attention to what is stated on the packaging.
- The storage temperature can be between -15°C and +55°C and the humidity between 30% and 90%.
- The equipment must always remain out of the sun and weather.
- If the equipment is to be stored for a long time before being used, leave it in its original packaging that provides the most adequate protection.

7.4 Site selection and verification of installation requirements

The area for installing the machine must be large enough to comply with:
- operational spaces
- passageways
- escape routes

The floor of the room chosen for the installation must be even, level and in accordance with the application specifications and capable of bearing the weight specifications of the machine.

The room must also be equipped with the electricity and fluidic (condensate drainage) connections required for machine operation.

The room must be equipped according to the safety regulations in force in the user country and ensure proper ventilation and earthing of the equipment.

Suitable lifting gear is required to lift the packages, taking into account the safety margins provided by the laws and safety regulations in force.

7.5 Handling the equipment

The following warnings must be strictly observed during all lifting and handling operations of the machine.

The customer must ensure that no unauthorised person is in the area of transport and handling operations, outside and inside the working environment where the machine will be installed.

- As far as possible, the operational area should be free of materials that may obstruct or restrict the view, create obstruction or stumbling.
- Areas intended for parking the means of transport, handling and installing of the machinery must be identified and inspected in advance in order to detect the presence of “hazardous areas”.

It is PROHIBITED to climb, stand and/or pass under the machine during the handling and/or lifting.

- The packages that make up the machine must only be moved by forklift truck; moving them by hand can cause structural damage.
- It is mandatory to use suitable means with a load capacity appropriate to the mass to be lifted and in compliance with the laws and regulations in force. It is the customer's responsibility to obtain suitable equipment for handling and installing the machine.

The use of inappropriate lifting equipment may result in accidents to personnel involved in the operation and/or damage to the machine.

Oscartek does not assume any responsibility for the improper and non-compliant use of lifting equipment and non-compliance with the instructions given for handling the machine.

During all transport, lifting and handling operations, IT IS FORBIDDEN to perform abrupt operations that may compromise the stability of the load. Proceed slowly without oscillation.

- Before lifting the equipment, check that there are no moving parts or tools on it.
- Check that the load is correctly balanced: lift the load slightly off the ground and check that it is horizontal before proceeding further. Otherwise, lay the load down, refit the harnesses and repeat the operation until a satisfactory balance is achieved.
- In the case of lifting with forks, check that these are in contact only with the lower part of the equipment frame and not with other perishable parts (crankcases, power cords, etc.) that could compromise the safety of the product during start-up.

In the event that obstructions and/or operating situations do not permit a perfect view by the manoeuvre operator, the presence of personnel, outside the range of the lifting equipment, must be foreseen in order to carry out signalling.

The equipment can be transported with or without packaging: if present, this is provided with a platform for handling with a forklift truck (fig.8).
In any case, the points of application of the lifting equipment or the brackets of the lifting equipment must be centred on the centreline of the equipment respectively (fig.8 det.1).

During transport, do not subject the equipment to shocks and jolts in order not to damage the structure, especially the glass structure.

To unload the equipment from the docking platform, remove the packaging and restraint systems (straps, ropes, bands, etc.) and insert the forks under the Pozzeto Gelato, making sure that the forks protrude at least 20 cm from the frame (fig.8 det.2).

- Check that the load is correctly balanced: lift the load slightly off the ground and check that it is horizontal before proceeding further. If not, lay the load down, reposition the lifting brackets and repeat the operation until satisfactory balance is achieved.

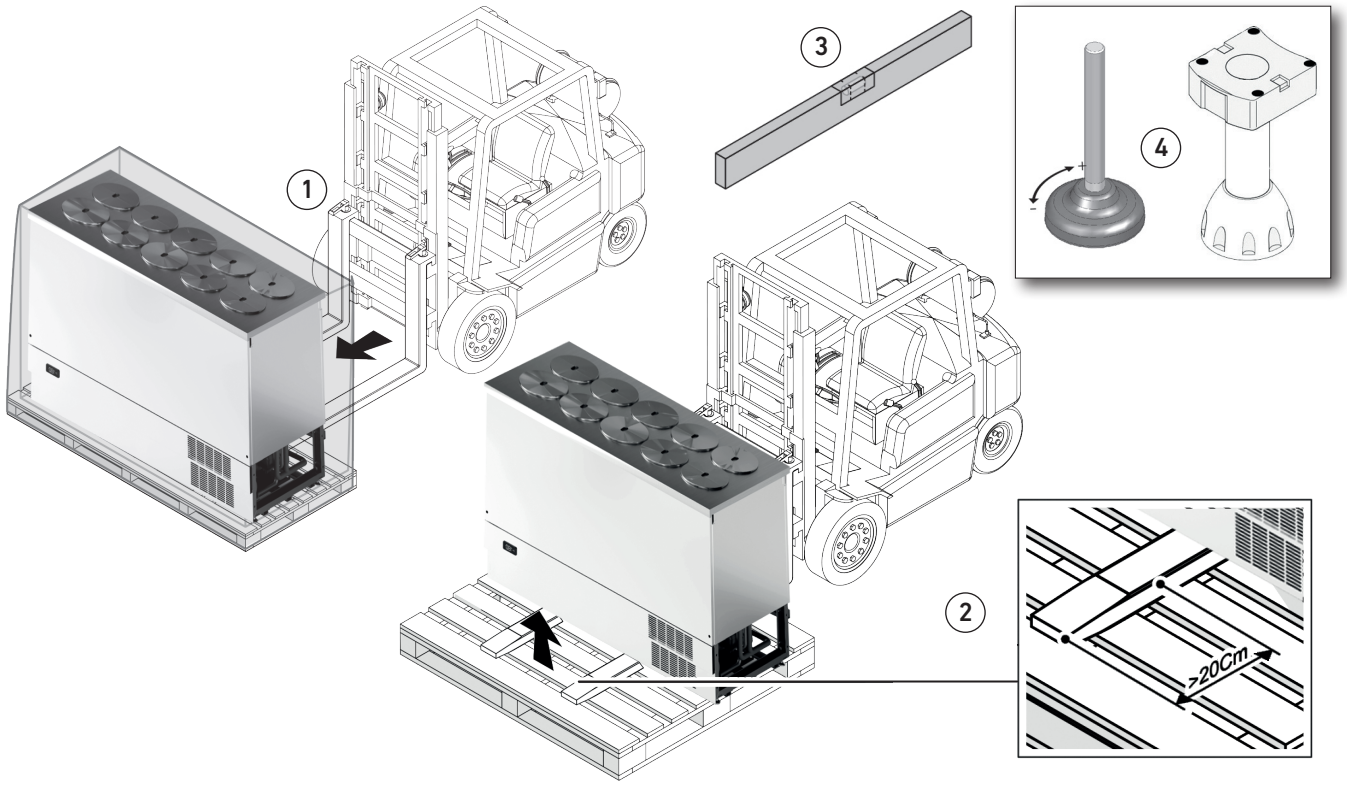


fig. 8

7.6 Positioning and installation

Perform the following steps for correct positioning:
Position the Pozzetto Gelato in such a way as to leave sufficient space for safe use and maintenance as required by UNIEN 292/2 (fig.8-9).

Failure to observe the distances indicated not only prevents the correct functioning of the appliance, but also prevents any maintenance work.

- If there is an operator's platform, it must necessarily have an easily removable part at the condensing unit to allow it to be removed for maintenance.
- Verify the existence of a suitable earthing system in accordance with the relevant EN regulations.
- Ensure that the compressor-condenser unit is in a condition of free air exchange.
- The equipment must be positioned level (check with spirit level) in order to ensure best operation.
- Ensure that the equipment is installed away from heat sources (radiators, stoves etc.), and away from the influence of continuous air movement (caused by e.g. fans, air conditioning vents etc.).
- Do not place the equipment near draughts (near doors, windows, air conditioning systems, etc.) that exceed a speed of 0.2m/sec.
- Ensure that direct sunlight and anything else that may cause a rise in temperature inside the refrigerated compartment cannot affect it.
- Therefore, do not place the equipment near heat sources (direct sunlight, heating systems, incandescent lamps, etc.);
- Do not place the equipment in environments with the presence of explosive gaseous substances, outdoors and thus subject to weather conditions.
- Once positioned in the desired area, level it using the adjustable feet.
  - If the cabinet is moved, repeat the levelling check.
  - Before connecting the cabinet to the power line, ensure that the nameplate data correspond to the characteristics of the electrical system to which it is to be connected.
  - For proper functioning of the cabinet, the ambient temperature and relative humidity must comply with the parameters according to EN-ISO 23953 - 1/2, which stipulates Climate Class 3 (+25°C; R.H. 60%). (our products meet the 4 +30°C; R.H. 55%)

All these operations must only be carried out by specialised technical personnel.

The refrigeration equipment needs precise environmental conditions in order to offer the performance for which it was designed; therefore the environment in which it is housed must comply with the following indications:

- The supporting surface must be perfectly level; otherwise, the equipment must be placed horizontally (check with a spirit level) to ensure perfect evacuation of the defrosting water, to avoid annoying noises caused by vibrations and to look better.
- The equipment, let alone its storage compartment, must not be affected by the incident or reflected rays of the sun; for this purpose, the equipment must always be indoors or sheltered by a curtain. Failure to comply with the above causes an abnormal increase in the temperature of the displayed product, which cannot be remedied in any way, and an increase in energy consumption.
- The equipment must not be affected by permanent draughts caused by open doors or windows, ceiling fans, ventilation and air conditioning vents directed towards the equipment area. Failure to comply with the above causes an abnormal increase in the temperature of the displayed product and an excessive accumulation of frost on the evaporator and fans with impairment of proper air circulation (the immediately detectable effect is alteration of the texture of the product).
- The equipment must not be placed near radiant heat sources, such as radiators, stoves, ovens, intense artificial light sources, etc. .
- The equipment must have sufficient space available to allow proper customer service, make maintenance work easy, and guarantee the air flow necessary to cool the condenser; the hot air coming out of the condenser must not be obstructed and must not run over other equipment so as not to impair its proper functioning.

7.7 Positioning the remote condensing unit

The remote condensing unit must be selected by specialised technical personnel according to the required cooling capacity and its position in relation to the equipment.
The air-cooled condensing unit must be positioned as follows:

- The condenser must be at least 250 mm away from any wall (fig. 9).

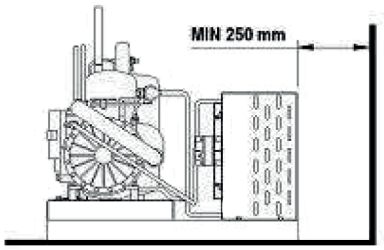


fig. 9

- The direction of the air flow must be from the wall, if any, towards the compressor.
- Air at the condenser inlet must always be guaranteed to be at the lowest possible temperature.
- If necessary, a forced air exchange (by means of a fan) must be provided depending on the air flow needed by the condenser.
- The condensing unit must be fixed and stable.
- The noise generated must not exceed the permissible sound levels in the various types of public places (an important case being apartment blocks).
- Sufficient space must always be provided on all four sides so that any inspection and maintenance work can be carried out easily. In the case of several condensing units located outdoors, a solid, well anchored motor housing (possibly resting on shock-absorbing elements) must be provided, with a sloping roof, closed side walls, the condensation air discharge side protected by a grille with standardised hole dimensions and rain flaps.

7.8 Refrigeration connection to the remote condensing unit

- The choice of pipe diameter and insulation thickness must be made by specialised technical personnel according to the characteristic parameters.
- The diameter of the pipework depends on the cooling capacity and the motor supplied, and the correct choice affects operation of the Pozzetto Gelato and the life of the compressor. In this regard, it is advisable to contact the service department for enquiries.
- The length of the pipes must be as short as possible.
- The installation of the piping must be carried out in a workmanlike manner by qualified personnel so as to guarantee the fundamental precautions such as an adequate slope, the presence of siphons at the base of rising suction pipes and, if necessary, at intermediate heights, etc.

An incorrect connection can cause serious damage to the equipment, especially to the compressor; the manufacturer of the equipment cannot be held liable for damage caused by an incorrect connection made by a third party.

Use only and exclusively the gas indicated on the rating plate.
Contact the manufacturer for the use of any other compatible gases.

After completing the installation, check for any refrigerant gas leaks. If leaked refrigerant gas in the room comes into contact with glowing elements such as those of a fan heater, stove or cooker, toxic gases can be generated.

7.9 Electrical Connection

- Make sure beforehand that the supply voltage and available electrical power correspond to the device's rating plate data.
- The equipment must be protected upstream by an omnipolar circuit breaker with suitable characteristics and which will also have the function of a main line disconnection switch, which is NOT supplied but must be provided by the client.

The equipment does NOT have a main switch that simultaneously removes phase and neutral.

- The equipment must be connected upstream to an omnipolar switch (fig. 4), with a minimum contact opening distance of 3 mm, which guarantees disconnection from the power supply, accessible to anyone using the equipment.
- The circuit breaker must be such that it does not open the circuit on the neutral while it must simultaneously open it on the phases, and in any case the contact opening distance must be at least 3 mm.

The mains electrical system may only be modified by qualified personnel.

- It is imperative that the complete equipment is properly connected to an efficient earth connection (fig. 10).
- The electrical installation to which the equipment is connected must be provided with an efficient earthing system.

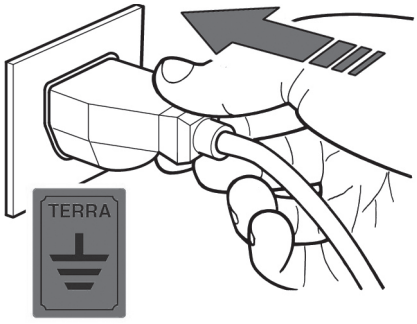


fig. 10

- The electrical connection must be carried out in accordance with the manufacturer's instructions, by qualified personnel and in compliance with current electrical installation regulations.
- Before carrying out any maintenance work, it is essential to completely cut off the power supply to the equipment by means of the omnipolar switch located upstream of it. (fig.4).
- Incorrect installation can cause damage to persons, animals or property, for which the manufacturer cannot be held liable.
- Instruct the operator on the position of the switch so that it can be reached promptly in case of EMERGENCY.
- To ensure smooth operation, it is necessary that the maximum voltage variation is within +/- 5% of the nominal value and that no odd harmonic distortions are present.
- Ensure that the supplied power line has cables with a suitable cross-section, and in any case not less than 2.5 mm^2, and that it is protected against overcurrents and earth leakage in accordance with current standards.
- For very long power lines, increase the cable cross-section appropriately to compensate for the relative voltage drop.
- If possible, do not use extension cables.

7.10 Glycol load

- Remove the bottom panel (fig.11 part.1).
- Remove the push-button filler cap on the top (fig.11 part.2).
- Locate and lay out the hose so that it can be placed outside the machine (fig.11 part.3).
- Place the hose with the tap inside a collection container (fig.11 part.4) and open it.
- Pour in the pre-mixed glycol (fig.11 part.5), until the liquid leaves the hose.
- Stop the Glycole load.
- Wait until all the excess liquid has come out of the hose (necessary operation as the hose during normal use of the machine acts as "overfill" recovery.
- Close the tap (fig.11 part.6) and place the hose inside the technical compartment.
- Reseal the bottom panel and close the Glycole filling cap.

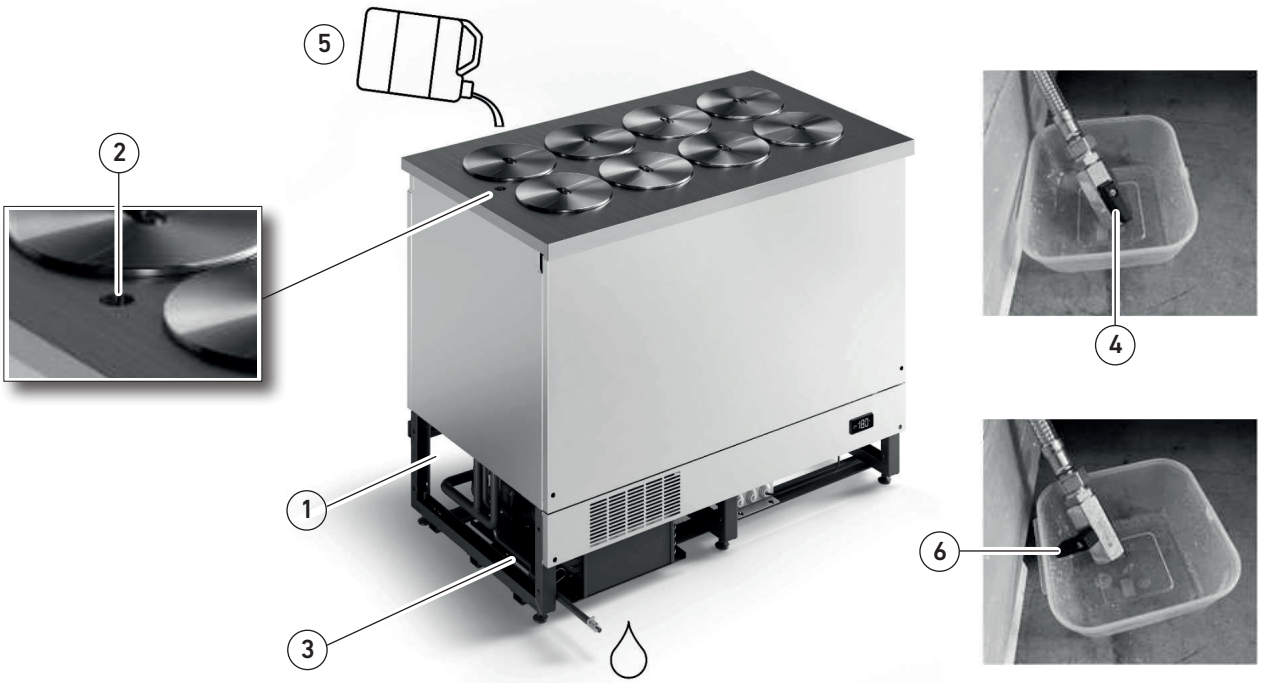


fig. 11

ATTENTION! For a proper functioning of the well is necessary a mixture of propylene glycol and water in proportions of 50%, in case of deviations from this concentration is not guaranteed the proper functioning of the appliance. Mix the H2O and Glycole mixture well before inserting it into the well.

The following table shows the load quantity of each model of Pozzetto Gelato.

POZZETTO GELATO (with reserve)		
N° of CARAPINE	WATER+GLYCOL MIXTURE	
	LITRES	GALLON
2+2	32,5	9,58
4+4	60	15,85
6+6	88	23,24
8+8	115	30,37
10+10	143	37,77
12+12	169	44,64

POZZETTO GELATO (without reserve)		
N° of CARAPINE	WATER+GLYCOL MIXTURE	
	LITRES	GALLON
2+2	16	4,22
4+4	30	7,92
6+6	43	11,35
8+8	56,5	14,92
10+10	70	18,49
12+12	83	21,92

8. Operation and use 

8.1 Preliminary Operations 

Please read this Section 5 carefully before putting the machine into operation or before the first start-up.

The purpose of this chapter is to inform the operator and maintenance technician of the position and operation of the Pozzetto Gelato.

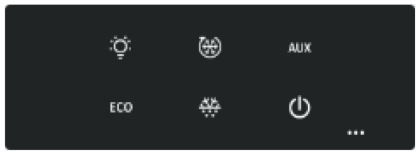
Appliance with internal condensing unit
Before delivery to the customer, it is essential that specialised technical personnel check the correct functioning of all equipment in order to obtain maximum performance.

Equipment with remote condensing unit
Operate as in the previous point and proceed scrupulously with the following checks:
- Check, with equipment that is not electrically powered, for the absence of refrigerant leaks (it is assumed that an initial leak test of the system has already been carried out during thorough draining using a vacuum pump).
- Check the correct refrigerant charge by means of the liquid indicator.
- Adjust the condensing pressure control system (if fitted).
- Perfectly adjust the thermostatic expansion valve after first fully opening the compressor crankcase pressure regulating valve (if present).
- Adjust, during defrosting only, the above-mentioned regulating valve.
- Adjust the high and low pressure switches (where fitted).
- Check that there is no dripping water from the pipe insulation and its joints.

8.2 Start-up 

In order to start operation of the Pozzetto Gelato, the operator must:
1) Switch on the main switch of the mains system (fig. 4).
2) Insert the power plug into the socket provided by the customer (fig. 10), making sure that it has earth contact and that there are no multiple sockets connected .
3) Refer to the instructions on the control panel to start the equipment.

8.3 How to use the DIXELL EMERSON control unit

SCREEN	DESCRIPTION OF COMMAND FUNCTIONS
	Home: this screen shows the temperature value, unit of measurement and active alarms. This is the first screen that appears after switching on or upon exiting another operating mode.
	Virtual Keyboard: this screen shows the available functions. When this screen is displayed, the activated function flashes.
	Info View: this screen shows activated functions and control outputs (compressors, fans).
	Programming menu: this screen allows the set point or parameters to be changed.
	Set Point Menu: this screen allows the Set Point value to be changed.
	Parameter menu: these screens allow parameter values to be changed.
	Stand-By: all outputs are switched off in this mode.
	Download HotKey: during download operations (copy from HotKey to internal memory) 'PRG' flashes.
	Upload HotKey: during upload operations (copying from internal memory to HotKey) 'PRG' flashes.
	X9: in this screen you can create the parameter label to be displayed or changed.

ENGLISH

	DESCRIPTION	MODE	FUNCTION
	LIGHT	OFF	Function not available
		FLASHING	In the Virtual Keyboard screen: light output ON
		ON	In the Virtual Keyboard screen: light output OFF
	COMPRESSOR	OFF	In the Information Loading screen: compressor output OFF
		FLASH	Delay versus close starts
		ON	In the Information Loading screen: compressor output ON
	FAN	OFF	In the Information Loading screen: evaporator fan output OFF
		FLASHING	Fan switch-on delay in progress
		ON	In the Information Loading screen: evaporator fan output ON
	DEFROSTING	OFF	Function not available
		FLASHING	In the Virtual Keyboard screen: defrost ON
		ON	In the Virtual Keyboard screen: defrost OFF
AUX	AUX	OFF	Function not available
		FLASHING	In the Virtual Keyboard screen: AUX output ON
		ON	In the Virtual Keyboard screen: AUX output OFF
ECO	ENERGY SAVING	OFF	Function not available
		FLASHING	In the Virtual Keyboard screen: Anti-condensation ON
		ON	In the Virtual Keyboard screen: Anti-condensation OFF
	PULL DOWN	OFF	Function not available
		FLASHING	In the Virtual Keyboard screen: pull down ON
		ON	In the Virtual Keyboard screen: pull down OFF
	ALARM	OFF	No active alarm
		FLASH	
		ON	Some alarms are active
°C	DEGREES CELSIUS	OFF	Not used
		FLASHING	Not used
		ON	Unit of measurement: degrees Celsius
°F	DEGREES FAHRENHEIT	OFF	Not used
		FLASHING	Not used
		ON	Unit of measurement: degrees Fahrenheit
	ON OFF	OFF	
		FLASHING	
		ON	When the device is in standby mode, only the ON icon always appears
	PROG. LEVEL 1	OFF	
		FLASHING	The PROG LEVEL 1 and PROG LEVEL 2 icons are activated when the displayed value is editable
		ON	The first parameter menu level (parameter groups) is displayed
	PROG. LEVEL 2	OFF	
		FLASHING	The PROG LEVEL 1 and PROG LEVEL 2 icons are activated when the displayed value is editable
		ON	The second parameter menu level (parameter classification) is displayed
	RADIO ACTIVE	OFF	Not used
		FLASHING	Not used
		ON	Not used
PRG	MODE PROGRAMMING	OFF	Programming mode deactivated
		FLASHING	
		ON	Programming mode activated

	BACK	OFF	
		FLASHING	
		ON	Used to go back to the previous level of the tree menu
SET	LOGIN	OFF	Set Point menu deactivated
		FLASHING	
		ON	Set Point menu activated
▪▪▪	NAVIGATION	OFF	No other (side) screens are available
		FLASHING	
		ON	Other (side) screens are available

8.3.1 Switching equipment on/off

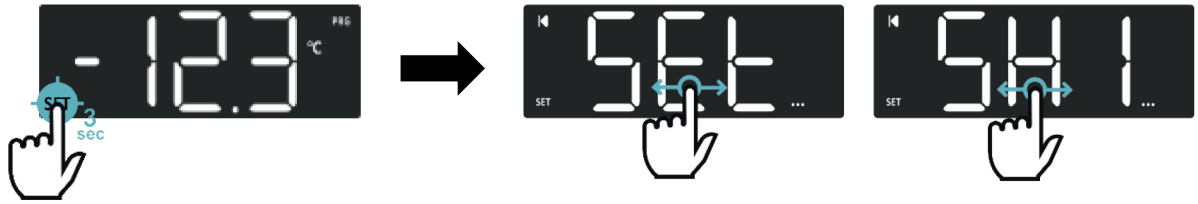
- The control unit is in operation as soon as the temperature of the cooling compartment is shown on the display.
- When power returns after a blackout, the control unit automatically returns to operation as before.

MANAGE-MENT	NAME	WHAT TO DO	DESCRIPTION
	SINGLE TOUCH	Press and hold a specific area of the screen for 1 sec	Activate/Deactivate: in Virtual Keyboard, use this command to activate/deactivate a specific function. In Programming, use this command to select a parameter or the value of a parameter.
	PROLONGED TOUCH	Press and hold an area of the screen for 3 sec	Enter / Save: use this command to enter Programming or the parameter menu and to save changes. In Virtual Keyboard, use this command on 'ONOFF' to switch the device off/on.
	HORIZONTAL SWIPE	Drag your finger from left to right or right to left of the screen	Navigate: use the horizontal swipe (right to left or left to right) to browse the HOME, Virtual Keyboard and Info View. In Programming: use the horizontal swipe to browse the parameter menu.
	VERTICAL SWIPE	Drag your finger from the top to the bottom or from the bottom to the top of the screen (one digit at a time)	Edit: use the vertical swipe (top-down or bottom-up) to change the value of a parameter.

8.3.2 Lighting

- To act on the Base Refrigerated lighting, press the  button.

8.3.3 Display and change set temperature



From the Programming Menu it is possible to access the Setpoint Menu by holding down the SET icon for 3 seconds. The SET and PRG function icons flash until the Setpoint menu is unlocked. The Set label indicates that the temperature set point is unlocked. Use the horizontal swipe to move within the Setpoint Menu between temperature and humidity. Press the BACK icon to exit and return to the Programming Menu

8.3.4 Alarms

MESSAGE	CAUSE	OUTPUTS
P1	Probe failure P1	Compressor output according to Con and CoF
P2	Probe failure P2	Depends on the relative function
P3	Probe failure P3	Depends on the relative function
P4	Probe failure P4	Depends on the relative function
HA	High temperature alarm	Unchanged outputs
LA	Low temperature alarm	Unchanged outputs
H2	Second high temperature alarm	Compressor output according to par. AC2
L2	Second low temperature alarm	Compressor output according to par. bLL
HHA	High humidity alarm	Unchanged outputs
HLA	Low humidity alarm	Unchanged outputs
dA	Open door alarm	Compressor and fans as per par. odC
EA	External alarm	Unchanged outputs
CA	External block alarm	Disabled outputs
EE	Internal memory alarm	Unchanged outputs
rtC	Internal clock not set correctly	Unchanged outputs
rtF	Internal clock fault (hardware problem)	Unchanged outputs
SAn	Active sanitisation output	Other outputs unchanged

8.3.5 Alarm return modes

- Probe alarms **P1**, **P2**, **P3** and **P4** are activated a few seconds after detecting a fault condition in the relevant probe. These alarms are automatically deactivated a few seconds after the probe resumes correct operation.

Before replacing the probe, it is recommended to check the connections (probe - device terminals).

- The temperature alarms **HA**, **LA**, **H2** and **L2** automatically reset as soon as the temperature returns to normal.
- The **'EE** ' alarm can be deactivated by pressing any button.
- The **EA**, **CA** and **dA** alarms are automatically deactivated as soon as the digital input is switched off.
- The internal buzzer can be muted by touching any area of the screen when the parameter **tbA=Y.**
- The **MtA** alarm can only be deactivated by forcing the stand-by mode of the controller for a longer time than defined by **dMA.**

8.4 Loading the Product

- Before placing the product to be refrigerated in the storage compartment, wait until it has reached the temperature set on the electronic control unit and the compressor has started cycling.

This appliance cannot be used as a blast chiller, but only as storage and conservation

- Arrange the product so as not to exceed the prescribed load limit (see data sheet).
- We recommend a rotation of products, finishing those that have been in the showcase the longest first.

8.5 Stopping the equipment

8.5.1 Short-term stoppage

- To momentarily stop the equipment, simply turn the **0/I** switch located near the control panel (fig. 39) to the **0** position.

8.5.2 Long-term stoppage

For non-momentary and long-term shutdown of the equipment (storage), only the main switch (fig.6) or the power plug (fig.5) must be operated to completely disconnect the power to the Base Refrigerated and the condensing unit.

9. Maintenance

This type of maintenance is the responsibility of the user.

If equipment malfunctions are found, ensure that they are not due to a lack of routine maintenance, otherwise seek the assistance of qualified personnel.

- Regular and thorough cleaning of the equipment prevents untimely shutdowns, deterioration of the equipment, alteration of the quality of the products, and thus loss of profit.
- Carry out routine maintenance of the equipment with the frequency suggested in the table below.

Before carrying out any maintenance and cleaning operations reserved for the user, completely disconnect the Pozzetto Gelato from the power supply via the main switch located upstream of the equipment, or by unplugging it.

9.1 Routine maintenance summary table

OPERATION	DESCRIPTION	FREQUENCY
CLEANING STAINLESS STEEL SURFACES	Wash only with lukewarm water and mild soap, rinse well and dry carefully with a soft cloth. Under no circumstances should abrasive products be used.	Weekly
CLEANING PLASTIC SURFACES	Wash only with lukewarm water and mild soap, rinse well and dry carefully with a soft cloth. Under no circumstances should alcohol, acetone or solvents be used, as they deteriorate the material aesthetically and structurally	Weekly
CLEANING WOODEN SURFACES	Only use a damp cloth	Weekly

fig. 11

Never use water jets to clean the equipment.
Only use lukewarm water and mild detergents. Wipe dry with a soft cloth.

9.2 Extraordinary maintenance

This type of maintenance should only be carried out by qualified personnel.
Extraordinary maintenance refers to all operations not listed in the table above.

Before carrying out any maintenance and cleaning operations reserved for the user, completely disconnect the Pozzetto Gelato from the power supply via the main switch located upstream of the equipment, or by unplugging it.

9.2.1 Cleaning the air condenser

This operation must be carried out by qualified personnel.

- Only when the fan is at a standstill, clean the condenser fins with a stiff bristle brush, with the help of a vacuum cleaner, even better, with a jet of compressed air.

Do not use wire brushes and protect your hands with work gloves.

Frequency of operation:
The condenser must be thoroughly **cleaned max. every month.**

- Caution, do not use hard or metal objects to clean the condenser as these may damage it.
- To protect your hands during cleaning, the use of work gloves is recommended.
- When cleaning is complete, refit the removable elements (dry, of course) and restore the power supply. Once the internal operating temperature has been reached, the Pozzetto Gelato can be refilled with products.

10. Troubleshooting

PROBLEMS	CAUSES	REMEDY
The equipment does not work.	Circuit breaker tripped.	Find the cause of the switch tripping beforehand, only then switch it back on again.
	Main switch open.	Close the main switch.
	Control unit switched off.	Press the ON button.
	Electrical black-out of the premises.	Should the black-out continue for a long time, transfer the product to a suitable chiller keep it from warming up as much as possible.
	Blown fuses	Replace blown fuses (see wiring diagram).
	Faulty control unit	ECU replacement by a specialist technician
The temperature of the display compartment is not low enough.	Incorrect temperature setting on electronic control unit.	Set the appropriate temperature.
	Inefficient electronic control unit.	Replace the electronic control unit or temperature probes.
	Display compartment affected by draughts or exposed to direct or reflected sunlight.	Eliminate excessive draughts and avoid direct or reflected sunlight at all costs.
	Air condenser obstructed by dust or dirt in general.	Proceed with thorough cleaning of the condenser.
	Insufficient cooling air flow of the air condenser.	Remove anything that obstructs sufficient air circulation through the condenser (paper sheets, cardboard, insufficiently slotted grilles, etc.).
	Refrigerant shortage in the refrigeration system.	Find the cause of the refrigerant leak beforehand and eliminate it; reintegrate the refrigerant charge, possibly preceded by draining the system again.
	Insufficient cooling water flow rate of the water-cooled condenser.	Check whether the water supply is present; if it is, adjust or replace the regulating valve or pressure switch
	Temperature probe out of order.	Check the function of the probe. Replace, if necessary.

PROBLEMS	CAUSES	REMEDY
The compressor runs for too long or constantly.	Shop temperature too high.	If the equipment is working properly and it is not possible to lower the temperature of the room (with ventilation or air conditioning), the compressor can also run constantly; in this case the refrigeration system has reached the maximum limit of its performance.
	Compressor room temperature too high (remote condensing units).	Investigate the cause of the compressor room temperature rise and proceed accordingly. If, as mentioned above, it is not possible to lower the temperature of the room, the compressor can also run constantly.
	Obstructed air condenser.	Thoroughly clean the condenser.
	Insufficient cooling air flow of water condenser.	Check the opening of the taps, the efficiency of the regulating valve (replace if necessary).
	Refrigerant shortage in the circuit.	Identify the cause of the refrigerant leak and, only then, reintegrate the charge.
	Very poor internal ventilation.	Re-establish proper ventilation by removing any obstacles, replacing fans if necessary.
	Evaporators extremely clogged.	Proceed to completely defrost the evaporator(s) and then investigate the possible cause of obstruction and act accordingly
	Thermostat set too low.	Adjust the thermostat to the right temperature
Absence of temperature indication on digital thermometer.DICO	Empty supply battery.	Insert a battery identical to the one present.
	Inefficient probe or interrupted cable.	Replace the entire digital thermometer.
Absence of defrosting water.	Clogged water drainage pipe.	Restore the absence of water outflow through the pipe
Absence of lighting.	Light switch not closed.	Close the light switch or press the light button on the electronic control unit.
	LED lamp not inserted correctly.	Correctly insert the lamp into the appropriate sockets.
	Blown LED lamp.	Replace the lamp with a new one of the same colour temperature.
	Inefficient power supplies.	Replace defective power supplies.
Excessive noise.	Vibration of the sheets inside the showcase.	Tighten all fixing screws securely.
	Internal fans not well fixed.	Tighten all fixing screws securely.
	Pipes in contact with other parts of the equipment.	Avoid piping touching other parts of the system by vibration; continuous rubbing can also cause piping ruptures and leakage of refrigerant.
	Failure to level the equipment.	Level the equipment perfectly.
	Broken motor.	Replace the motor.
	No gas in the circuit.	Check the gas pressure of the refrigeration circuit and restore it if necessary.
There are water leaks.	Broken condensate drainage pipe.	Replace the pipe.
	Condensation water leaks at the pipe connection point.	Check the fixing of the pipe. Tighten the clamp of the condensate drainage pipe firmly on the connection of the showcase.
The circuit breaker trips and does not stay 'up'	Probable short-circuit on the showcase system.	Check the electrical system and rectify the fault.
The circuit breaker trips and does not stay 'up'	Too much absorption in the home network.	Switch off utilities so as to be within the maximum available power consumption.

11. Decommissioning

11.1 Disposal of used materials

The machine, in its normal operation, does not lead to environmental contamination.
At the end of the life of the Pozzetto Gelato or in any case where it is necessary to put the equipment out of service permanently, it is recommended to:

Decommissioning
- Make the Pozzetto Gelato unusable by disconnecting the power supply.

Disassembly (qualified personnel)
- Remove any sliding closures, edges or panelling that could be a source of danger.
- Remove all rubber parts (gaskets, etc.)
- Proceed with the disassembly of the Pozzetto Gelato, taking care to sort and group the constituent materials according to their chemical nature (steel, glass, plastic, etc.). There is lubricating oil and refrigerant fluid in the compressor that can be recovered and reused, and that many of the remaining components of the Pozzetto Gelato are special waste that can be assimilated into municipal waste.

Storage
- If the Pozzetto Gelato is stored outdoors awaiting scrapping, cover it with insulating tarpaulins to prevent atmospheric agents such as rain and moisture from damaging the structure, causing oxidation and rust.
- Waste disposal
- The components of the refrigeration circuit must not be cut and/or separated, but must be taken intact to specialised centres for refrigerant gas recovery.
- For the disposal of these materials, specific environmental regulations exist in each country.
- It is the Customer's or the Maintenance technician's obligation to be aware of the relevant laws in his country and to act in such a way as to comply with those laws.

FOR THE USER ACCORDING TO THE "WEEE" DIRECTIVE 2002/96/EC AND SUBSEQUENT AMENDMENT 2003/108/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

According to the "WEEE" Directive 2002/96/EC and its subsequent amendment 2003/108/EC, if the purchased equipment is marked with the following symbol of a crossed-out wheeled bin, it means that the product at the end of its life has to be collected separately from other waste.

The separate collection of this end-of-life equipment is organised and managed by the manufacturer. The user who wishes to discard this equipment should therefore contact the manufacturer and follow the system the manufacturer has adopted to enable separate collection of end-of-life equipment.

Appropriate separate collection for the subsequent forwarding of the discharged equipment to environmentally compatible recycling, treatment and disposal helps to avoid possible negative effects on the environment and health and promotes the reuse and/or recycling of the materials of which the equipment is made.

Unauthorised disposal of the product by the holder will result in the application of the administrative sanctions provided for by the regulations in force.

If there is no crossed-out wheelie bin symbol on the equipment, it means that the disposal of the product itself is not the responsibility of the manufacturer. In this case, the applicable waste disposal regulations always apply.

- The components of the refrigeration circuit must not be cut and/or separated, but must be taken intact to specialised centres for refrigerant gas recovery.
- For the disposal of these materials, specific environmental regulations exist in each country.

It is the Customer's or the Maintenance technician's obligation to be aware of the relevant laws in his country and to act in such a way as to comply with those laws.

- Please remember to comply with the laws in force regarding the disposal of refrigerant and mineral oil.
- More information on how to dispose of refrigerant and oils and other substances can be found on the safety data sheets of the substances themselves.