Built-in cooling plates

Series A

Dear customer,

Thank you and congratulations on this device. We hope that this is the beginning of a positive and lasting cooperation.
This manual contains all the information required for the proper use, maintenance and installation of the appliance.
We therefore recommend that you read it carefully before using the appliance and keep it in a safe place for future reference.
Good luck!

Presentation of the range

The DROP IN COOLING UNITS range is made up as follows:
Static cooling surface (basin height 30/110 mm)
Ventilated cooling surface with adjustable basin
Ventilated refrigerated display case, customer side open
Ventilated refrigerated display case, with roller blind on customer side
Ventilated refrigerated display case, with glass door on customer side
Ventilated refrigerated display case, with glass door on customer side

For further information please contact the manufacturer

Safety instructions

- This manual contains important information on the installation, use and maintenance of this device.
device. Please read these instructions carefully before carrying out any work,
to preserve your integrity and avoid damaging the product.
- Keep the instructions for any future consultation and hand them over to the new owner if the appliance is transferred.
hand it over to the new owner.
- Installation and extraordinary maintenance work must be carried out by qualified personnel authorized by the
by qualified personnel authorized by the manufacturer and in compliance with the applicable regulations regarding equipment
and safety in the workplace in the country of installation.
- Before installing the appliance:
  - Check whether the appliances comply with the standards applicable in the country of use.
  - Always compare the system data with the appliance data on the rating plate. - Disconnect the appliance from the power and water supply (if present).
- The rating plate provides important technical information that is irreplaceable in the event of queries regarding maintenance work or repairs to the appliance. It must therefore not be removed, damaged or altered. Failure to comply with these provisions may cause damage and even fatal injury, invalidate the warranty and exempt the company from any liability.

- Tampering, tampering or modifications that are not expressly authorized and that do not comply with the
manual will result in immediate loss of warranty.
- During installation of the appliance, it is not permitted for persons not involved in the installation to pass by or remain in the working area of the appliance.
persons who are not involved in the installation of the appliance are not permitted.
- The packaging material, which may be dangerous, must be kept away from children or animals and disposed of correctly in accordance with local standards.
properly disposed of in accordance with local standards.
- The packaging material must be disposed of in accordance with the standards applicable in the country of use.
in the country of use.
- The appliance must not be used by children under 8 years of age or by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, even if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and maintenance operations must be carried out by the user and not by unsupervised children.

- These appliances can be used for cooling food and for serving food.
serving food:
- Any other use is not in accordance with the intended use and is therefore dangerous.
dangerous.
- If the appliance does not work or functional or structural faults are noticed, disconnect it from the power and water supply (if present) and contact a service center authorized by the manufacturer without attempting to repair the appliance yourself. Always use original spare parts for any repairs.

- The manufacturer reserves the right to make changes at any time and without prior notice in order to improve the
the device and accessories at any time and without prior notice.
- Partial reproduction without the manufacturer's permission is prohibited.
- The dimensions given are approximate and are therefore not binding. - The original language in which this manual was written is Italian. The manufacturer accepts no responsibility for any translation/interpretation errors.

Preparatory work

Prepare the opening for insertion based on the dimensions given in the following table. The mounting plate:
- must not be flammable or susceptible to heat be
- must be perfectly leveled
- must be able to support the weight of the unit.

Provide two openings for inserting the condenser ventilation grilles: 335x405 mm for static or ventilated surfaces 508x405 mm for display cabinets. Ensure that there is an electrical cabinet near the unit (the cable measures approx. 1.5 m).

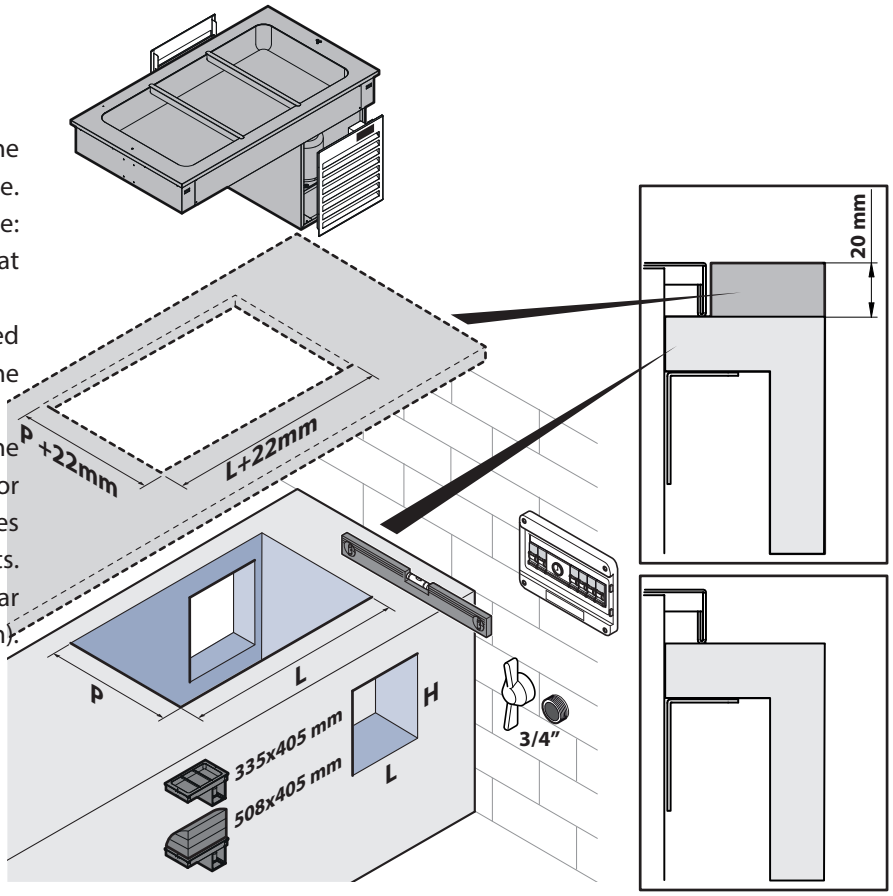


Table of technical data

CAPACITY	DESCRIPTION	DIMENSIONS (LxDxH mm)	INSTALLATION OPENING (L x D mm)
STATIC COOLING SURFACES AND BASINS			
2 GN 1/1	Cooling Surfaces H = 30 / Basins H =110mm	810 x 640 x 895 / 975 H	790 x 620
3 GN 1/1	Cooling Surfaces H = 30 / Basins H =110mm	1135 x 640 x 895 / 975 H	1115 x 620
4 GN 1/1	Cooling Surfaces H = 30 / Basins H =110mm	1460 x 640 x 895 / 975 H	1440 x 620
5 GN 1/1	Cooling Surfaces H = 30 / Basins H =110mm	1785 x 640 x 895 / 975 H	1765 x 620
6 GN 1/1	Cooling Surfaces H = 30 / Basins H =110mm	2110 x 640 x 895 / 975 H	2090 x 620
VENTILATED COOLING SURFACES			
2 GN 1/1	Cooling Surfaces 2GN1/1 adjustable basin	810 x 740 x 895 H	790 x 720
3 GN 1/1	Cooling Surfaces 3GN1/1 adjustable basin	1135 x 740 x 895 H	1115 x 720
4 GN 1/1	Cooling Surfaces 4GN1/1 adjustable basin	1460 x 740 x 895 H	1440 x 720
5 GN 1/1	Cooling Surfaces 5GN1/1 adjustable basin	1785 x 740 x 895 H	1765 x 720
SEPARATE ICE BASIN			
2 GN 1/1	Separate ice pool	810 x 640 x 161 H	790 x 620
3 GN 1/1	Separate ice pool	1135 x 640 x 895 / 161 H	1115 x 620
4 GN 1/1	Separate ice pool	1460 x 640 x 895 / 161 H	1440 x 620
5 GN 1/1	Separate ice pool	1785 x 640 x 895 / 161 H	1765 x 620
6 GN 1/1	Separate ice pool	2110 x 640 x 895 / 161 H	2090 x 620
VENTILATED REFRIGERATED VITRIES WITH 2 INTERMEDIATE FLOORS (customer side: open, with roller blind, with glass door, with Plexiglas flaps)			
2 GN 1/1	Ventilated refrigerated showcase2GN1/1	810 x 740 x 1330 H	790 x 720
3 GN 1/1	Ventilated refrigerated showcase3GN1/1	1135 x 740 x 1330 H	1115 x 720
4 GN 1/1	Ventilated refrigerated showcase 4GN1/1	1460 x 740 x 1330 H	1440 x 720
5 GN 1/1	Ventilated refrigerated showcase5GN1/1	1785 x 740 x 1330 H	1765 x 720
VENTILATED REFRIGERATED VITRIES WITH 3 INTERMEDIATE FLOORS (customer side: open, with roller blind, with glass door, with Plexiglas flaps)			
2 GN 1/1	Ventilated refrigerated showcase 2GN1/1	810 x 740 x 1530 H	790 x 720
3 GN 1/1	Ventilated refrigerated showcase 3GN1/1	1135 x 740 x 1530 H	1115 x 720
4 GN 1/1	Ventilated refrigerated showcase4GN1/1	1460 x 740 x 1530 H	1440 x 720
5 GN 1/1	Ventilated refrigerated showcase 5GN1/1	1785 x 740 x 1530 H	1765 x 720

2 Checking the unit for integrity

After unpacking the unit, check that it is undamaged and that there is no transport damage.
In the event of damage:
- Note the unit data on the rating plate (Fig. 1).
- Compile photographic documentation of the damage. - Notify the carrier/manufacturer immediately.

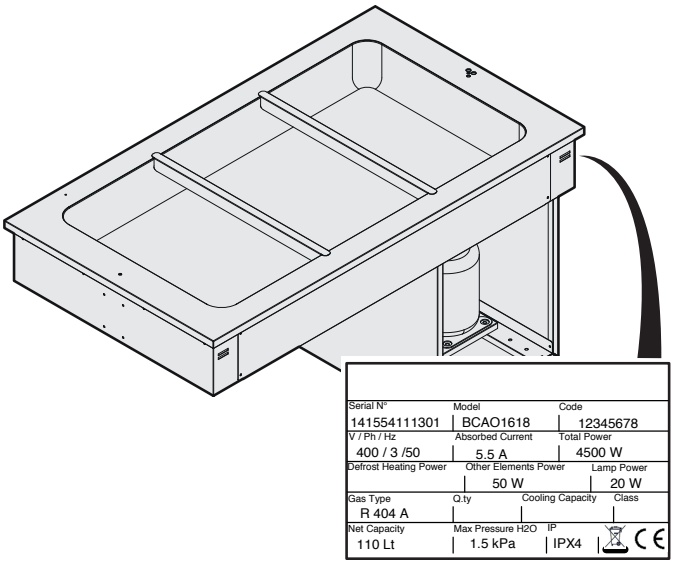


Fig. 1

3 Transportation to the installation site

Equipped with the appropriate personal protective equipment, transport the unit to the installation site: Use a pallet truck for this purpose (Fig. 2).

If the unit has been placed on one side during transportation or kept at a temperature below 10°C, wait at least 4 hours before switching it on.

4 Features of the installation location

The installation site must (Fig. 3):
- have good ventilation and must not be exposed to be exposed to the weather.
- have a maximum temperature between +16° and +32°C. - have a humidity of less than 60%.
- have a floor covering without unevenness, which is leveled and capable of withstanding the weight of the fully loaded unit. fully loaded unit.
- comply with workplace and plant safety standards. comply.
- be suitable for the preparation of food.

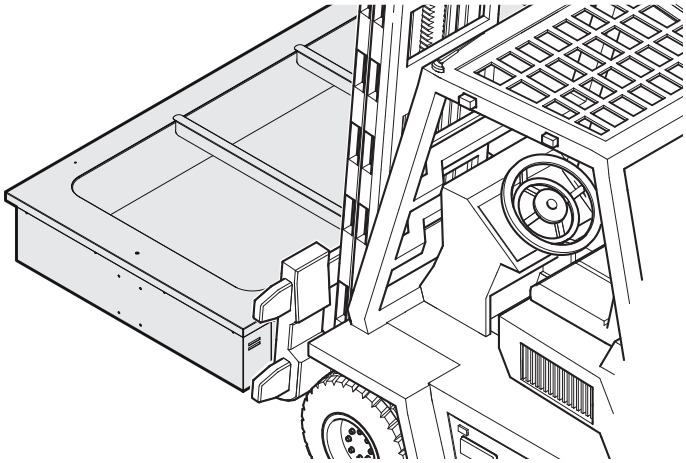
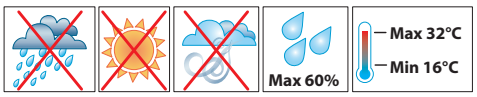


Fig. 2

The unit must be positioned so that the electrical and water connections are easily accessible (if available).

Do not install the unit near flammable materials or containers made of flammable material (e.g. partition walls, gas cylinders, etc...), as there is a risk of fire. It is recommended to cover any existing walls with non-flammable thermal material.



5 Positioning

REMOVING THE PROTECTIVE FILM

Remove the protective film (Fig. 4): Remove any adhesive residue with soapy water without damaging the surface with tools or aggressive or corrosive cleaning agents.

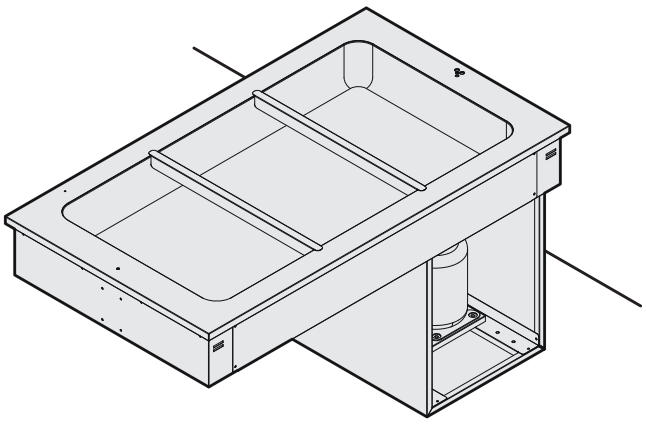


Fig 3

Fig. 4

INSTALLATION

The unit must be inserted into the opening provided (Fig. 5). To make this process easier, the two ventilation grilles of the condenser can be unscrewed and placed in the technical compartment without disconnecting any existing cables. After inserting the unit, screw the grilles back on.

ASSEMBLY OF THE SUPERSTRUCTURES

If the design provides for superstructures with lighting or heating elements, mount these as shown in Fig. 6 and Fig. 7.

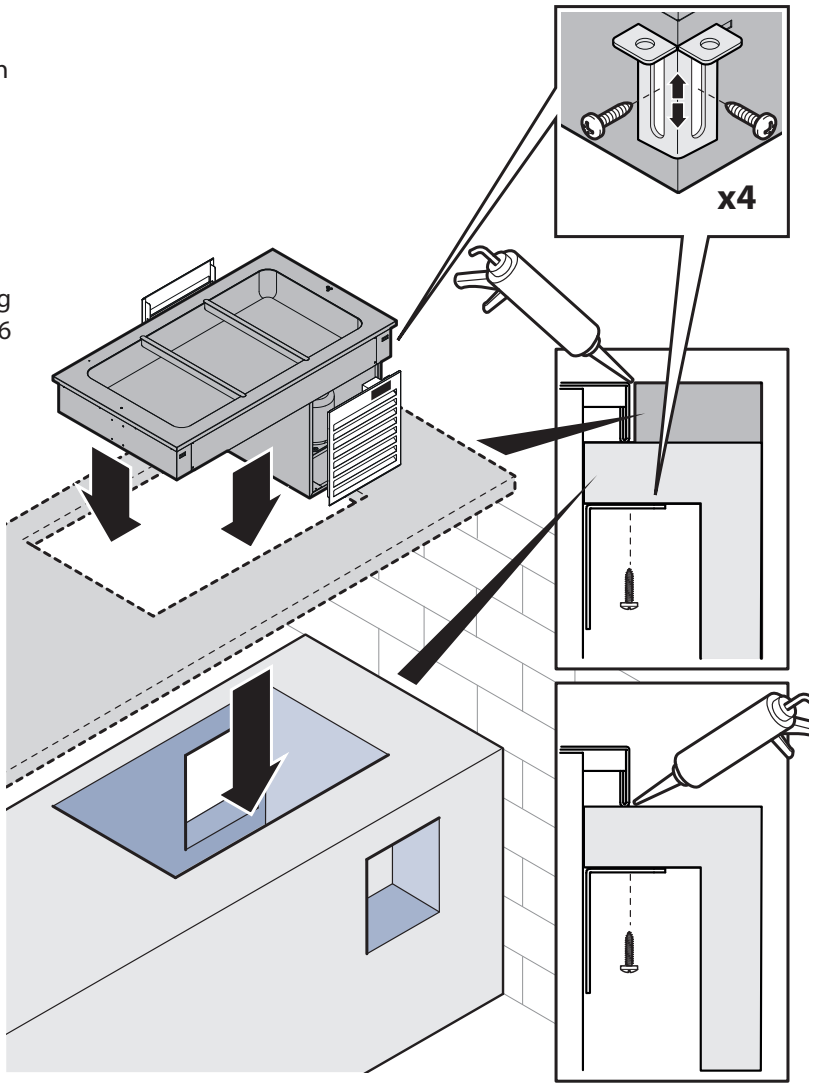
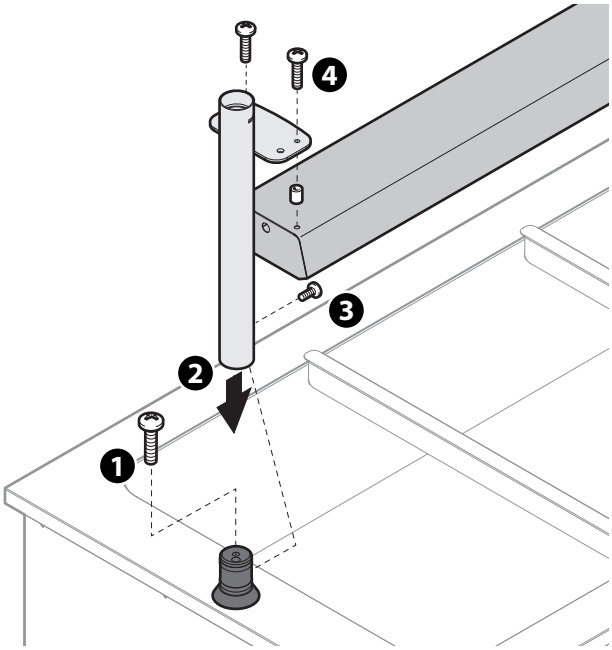


Fig. 5



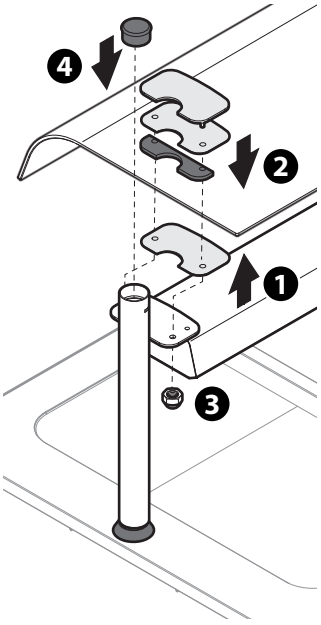


Fig. 6

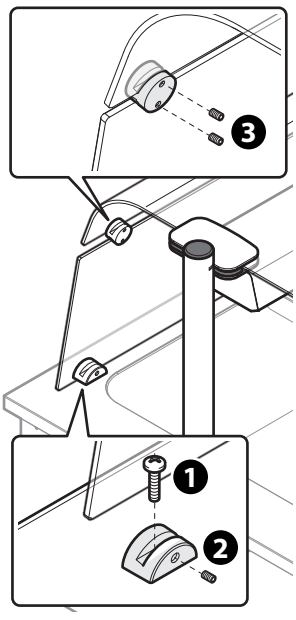


Fig. 7

6 Connection of the drain

The elements must be connected to a drain: - with a 3/4" connection
- preferably with a siphon or with heat-resistant pipes pipes > 90 °C) and with a gradient of not less than 4 %.
- with a continuous diameter over the entire length. diameter over the entire length.
If no trap is used, an "air gap" of at least 2.5 cm must be left between the drain pipe and the drain (strainer or other receiving pipe). Observing this regulation guarantees that potentially dangerous bacteria do NOT rise in the drain pipe and cannot contaminate the food.

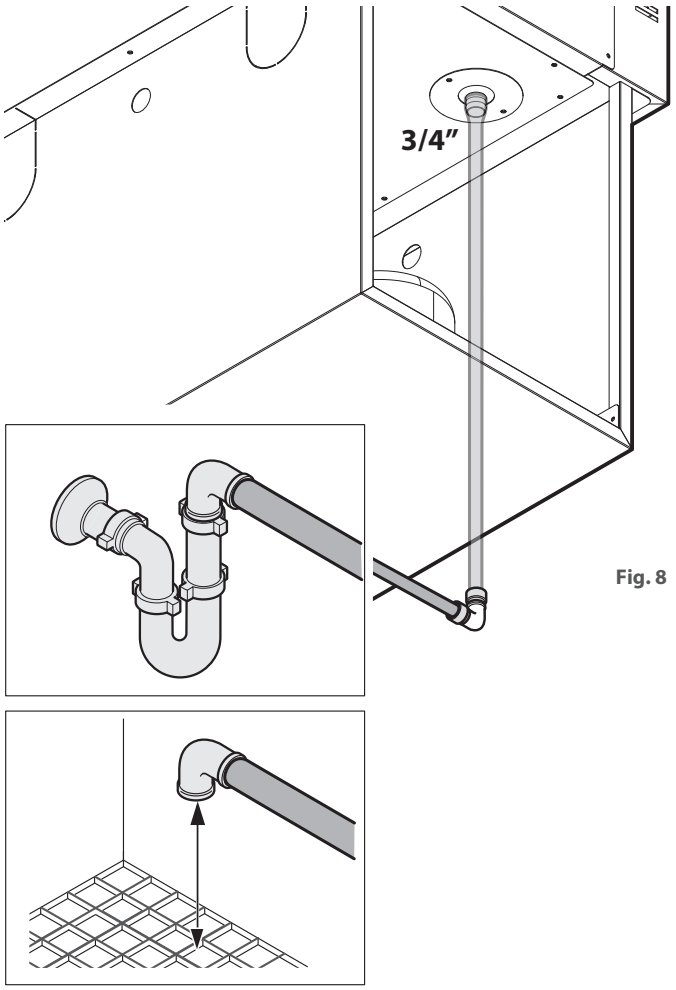


Fig. 8

7 Connection of the coolant circuit

(only for the relevant models)

Make the connections as shown in the illustration (Fig. 9), taking the specified pipe diameters into account.

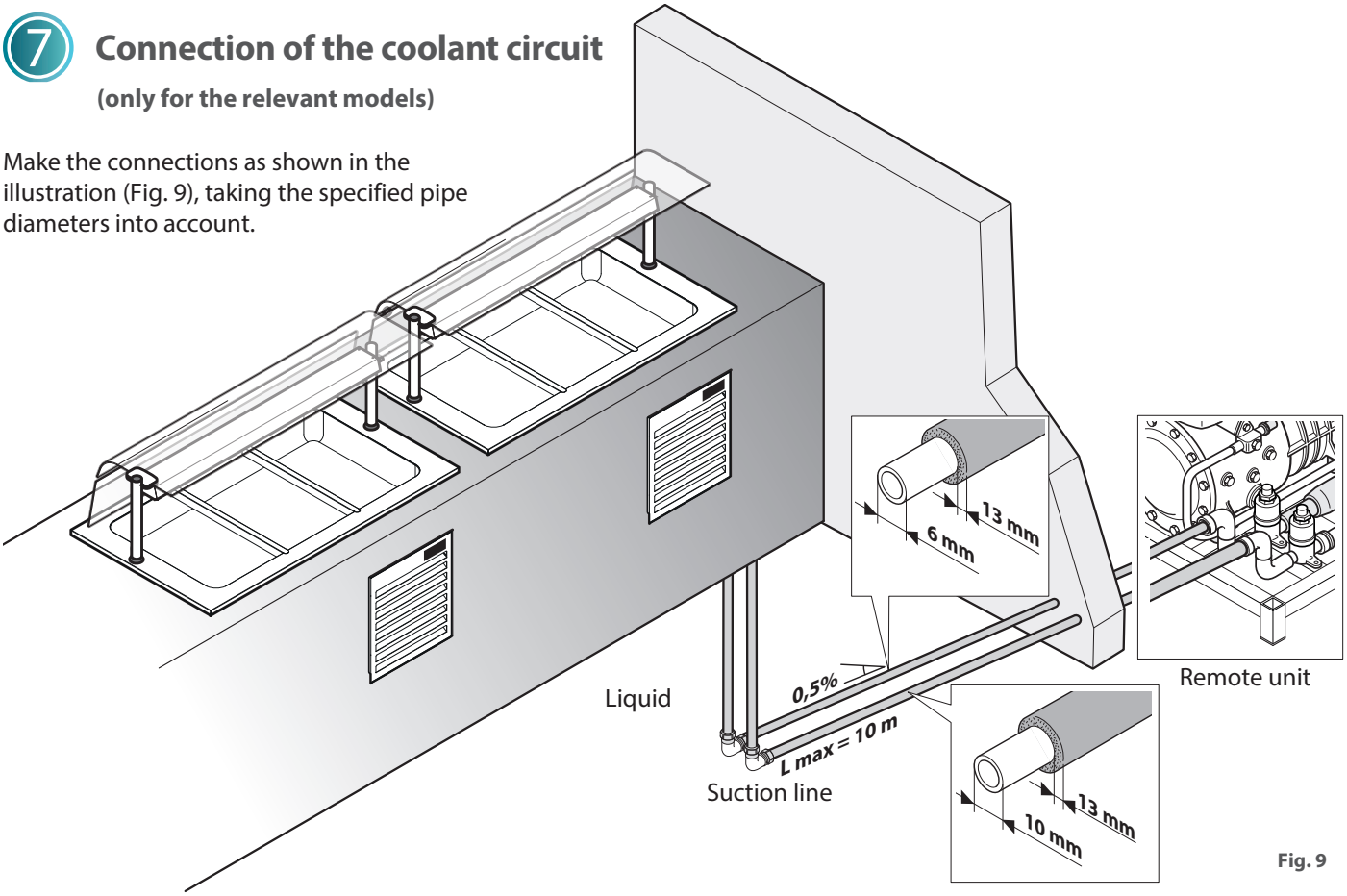


Fig. 9

8 Electrical connection

Before connecting to the power supply:
- Read the safety instructions on the first pages of this manual.
- Always compare the system data with the unit data on the rating plate.

The connection to the power supply must comply with the standards applicable in the country where the unit is installed and must be carried out by qualified personnel authorized by the manufacturer. If these standards are not observed, damage and injuries may occur and the manufacturer is released from any liability.

If there are several units in the same premises, equipotential bonding must be provided at the terminal marked with the symbol.
A yellow/green cable with a cross-section of 2.5 to 10 mm2 can be connected to this terminal. The effectiveness of the equipotential bonding system must be checked in accordance with the requirements set out in current regulations (Fig. 10**).**

The unit must be connected directly to the mains (Fig. 10) and an easily accessible switch must be connected upstream.
This must be installed on the system in accordance with the regulations applicable in the country where the unit is installed. This switch must have separate contacts for all poles in order to guarantee complete disconnection in accordance with overvoltage category III. Proper connection to earth is mandatory and the earthing cable must not be interrupted by the circuit breaker under any circumstances.

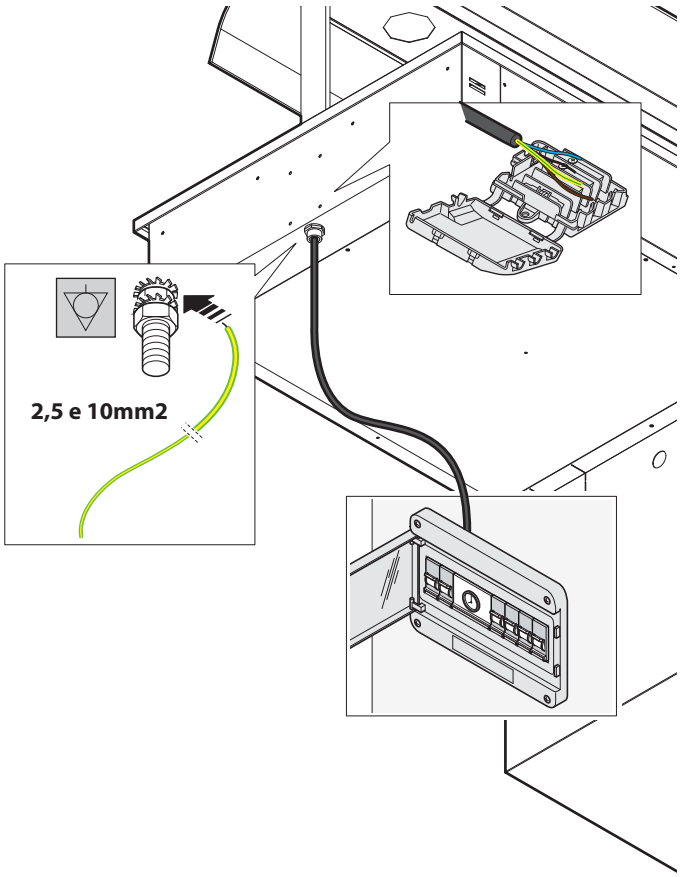


Fig. 10

8 Use

These appliances can only be used for cooling food and for serving food.

Always use the trays for storing food and do not place them directly in the sink or on the surface.

USING THE UNIT

Clean the unit carefully the first time you use it (see section on p. 14).

The cooling elements and display cabinets are designed for storing food in GN trays or on plates/bowls (glasses).

1 Switch on the main power switch and the ON/OFF switch of the unit.
2 Enter the desired temperature on the control panel.

See the corresponding chapter on the control panel on p.11

Limit values:
Static cooling surface H 30, static cooling basins H 110: Standard value = -5°C, adjustable min. value -5°C, max. value +3°C Ventilated cooling surfaces and ventilated refrigerated display cases Standard value = +5° C, adjustable min. value +3°C, max. value +12°C

3 Once the temperature has been reached, place the GN trays or plates with the food in them.

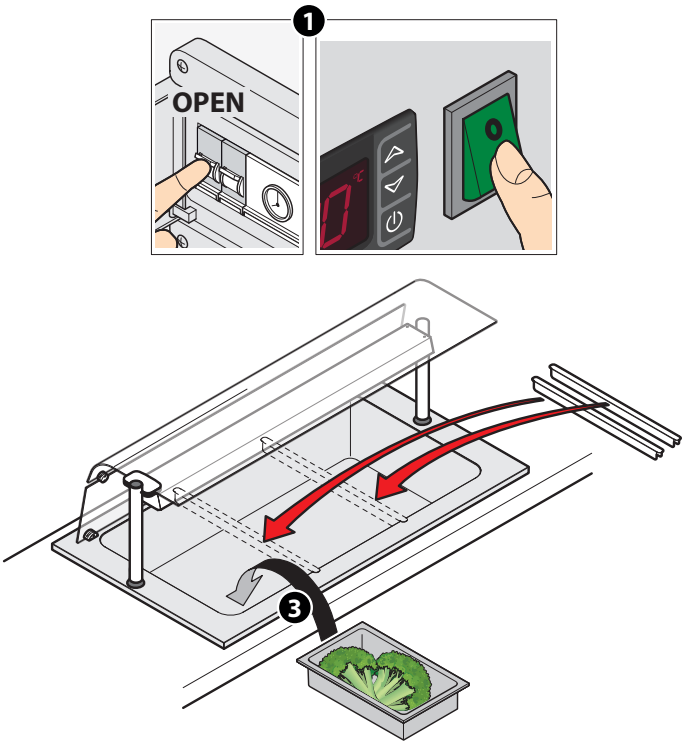


Fig. 11

DEFROSTING (FIG. 12)

Defrosting is carried out automatically.

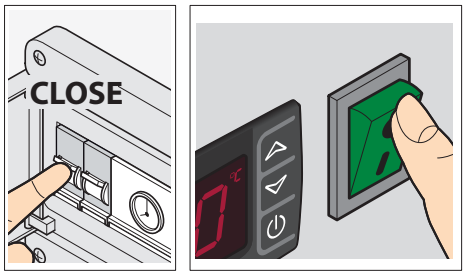
If manually controlled defrosting is required, press the button for at least two seconds to start the defrosting process.

Fig. 12

END OF THE WORKING DAY (Fig. 13)

At the end of the working day:
- Switch off all ON/OFF switches.
- Switch off the main switch of the system.

Any ice residue that may be in the basin/on the work surface can be drained off via the drain.



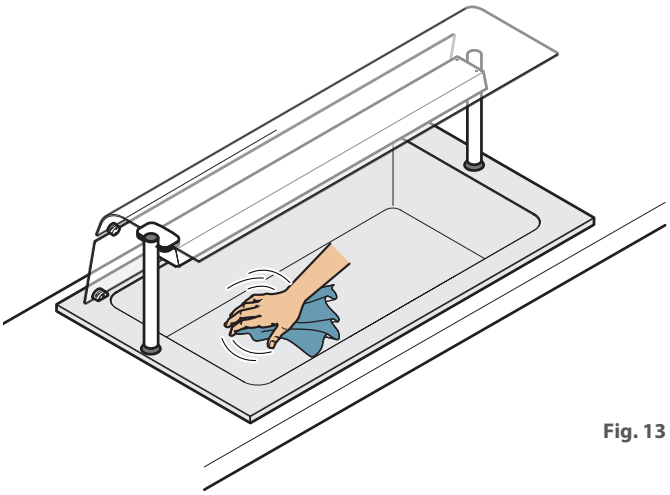
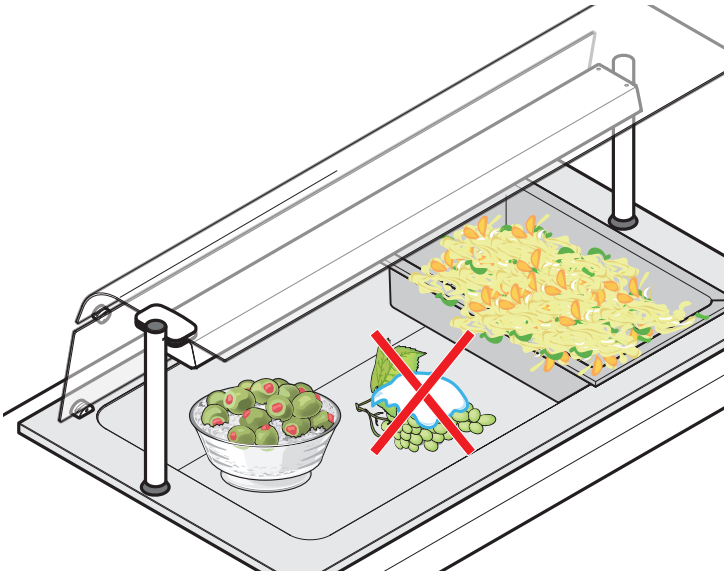
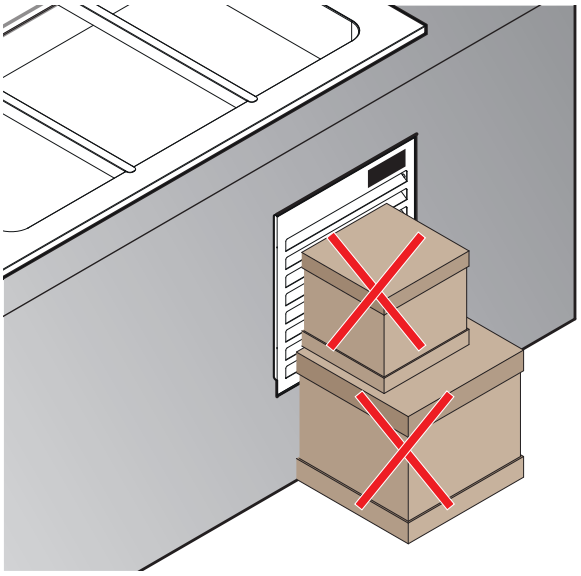
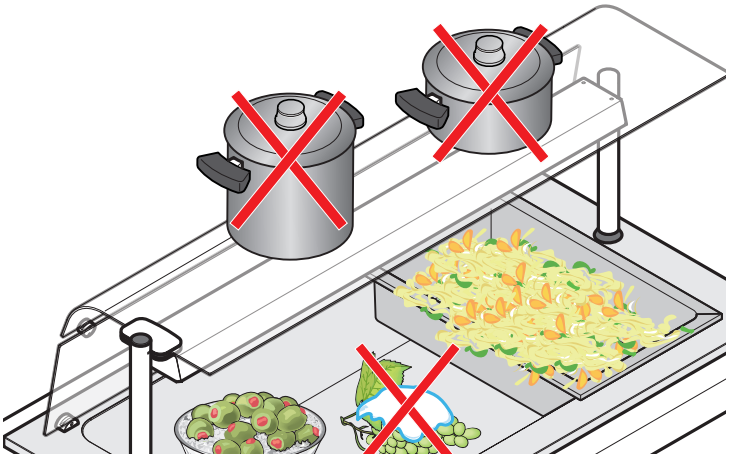


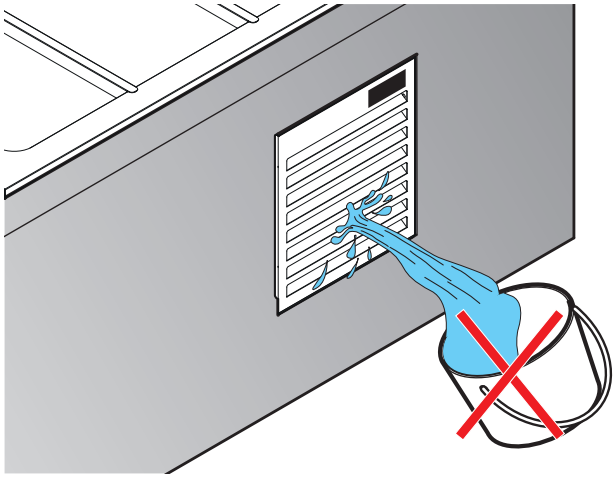
Fig. 13

ATTENTION FOR...









Control panel

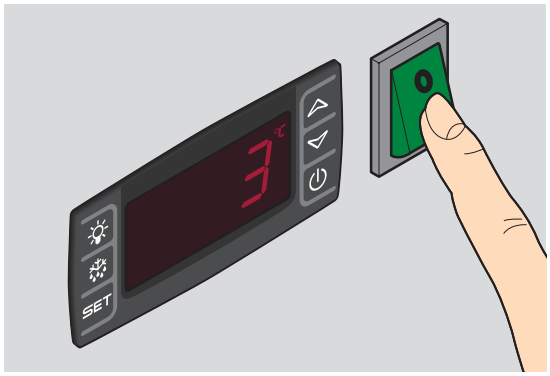
Switching the light on/off
Manual defrosting
Display or change setpoint. Select a parameter or confirm a value during programming

Increase the set temperature / temperature display MAXIMUM VALUE reached
Decrease the set temperature / temperature display MINIMUM VALUE reached
Switching the control panel on/off

Fig. 13

Functioning of the control panel

SWITCHING ON THE UNIT



Switch on the main power switch.
Press the ON/OFF switch to switch on the unit.
The control panel switches on automatically and a quick test is started during which the LEDs flash for a few seconds.
The unit is now ready for operation.

DISPLAY OF THE STANDARD TEMPERATURE SETTING

To display the temperature set as "default" (-5°C for static cooling surfaces and basins, +5°C for surfaces and display cabinets with ventilation), press the button briefly. SET
To display the actual temperature again, press the button again or wait for 5 seconds SET

DISPLAY OF THE MINIMUM TEMPERATURE REACHED

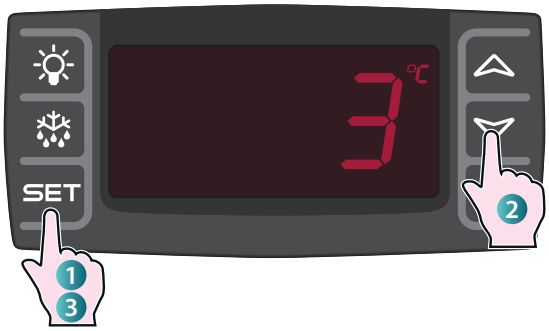
- Press the button briefly display the message "LO " and then the MINIMUM temperature reached.
  To see the actual temperature again, press the button again or wait for 5 seconds.

DISPLAY OF THE MAXIMUM TEMPERATURE REACHED

- Press the button briefly to display the message "HI " and then the MAXIMUM temperature reached.

To display the actual temperature again, press the button again or wait for 5 seconds.

TEMPERATURE SETTING



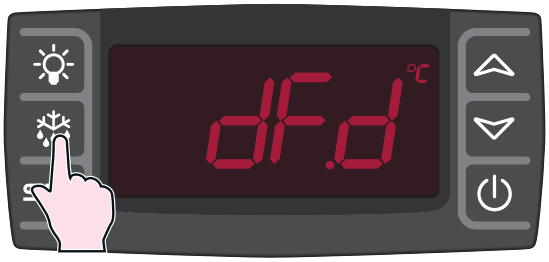
1. Press the button SET for 3 seconds to display the default temperature setting, the "C°" or "F" LEDs start to flash.

2. To change this value, press the button to increase it or , decrease it.

Static cooling surface H 30, static cooling basin H 110:
Standard value = -5°C, adjustable min. value -5°C, max. value +3°C
Ventilated cooling surfaces and ventilated refrigerated display cases
Standard value = +5°C, adjustable min. value +3°C, max. value +12°C

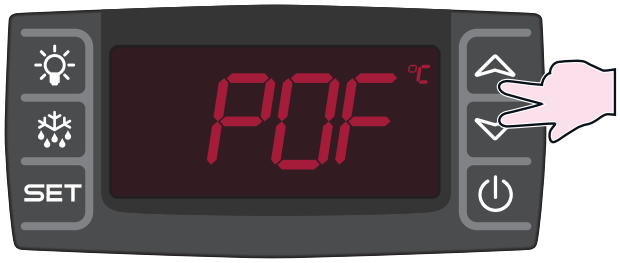
3. To save the entered value and exit programming mode, press the button SET again or wait 15 seconds.

MANUAL DEFROSTING



Press the button for at least two seconds to start the defrosting process.

BLOCK/UNBLOCK KEYPAD



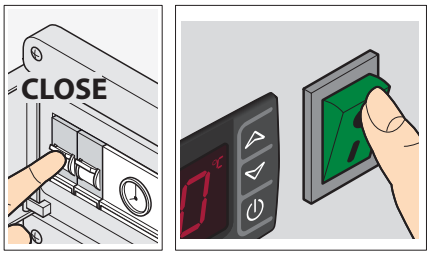
Press and hold the buttons simultaneously until the "POF " display flashes, the keypad is now blocked.

To release the keypad, press and hold the buttons simultaneously until the "POF" indicator flashes.

SWITCH ON THE LIGHTING

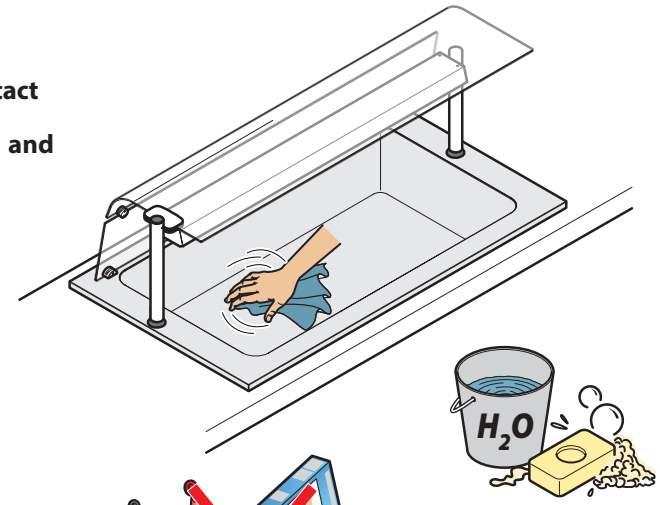
Only for appliances with superstructure and display cabinets.
To switch on the light of the lighting element, press the button.

8 Regular maintenance



Before any type of cleaning, the power supply to the unit must be switched off and appropriate personal protective equipment put on (e.g. gloves, etc...).

The user may only carry out work for ordinary maintenance. For extraordinary maintenance, contact a service center and request an intervention and an intervention by an authorized technician.



The manufacturer does not recognize damage within the warranty period if this is due to a lack of maintenance or incorrect cleaning (e.g. with unsuitable cleaning agents).

DO NOT use the following to clean the unit and accessories, both steel and glass components:

- abrasive or powdery cleaning agents
- aggressive or corrosive cleaning agents (e.g. chloric acid / hydrochloric acid or sulphuric acid, etc.) Caution! Do not use these substances to clean the substructure/floor under the appliance.
- Scraping or sharp objects (e.g. abrasive sponges, spatulas, steel brushes, etc...)
- Steam jets or high-pressure vapors

STAINLESS STEEL SINKS, WORKTOPS AND SURFACES

Clean all stainless steel surfaces daily to maintain an appropriate standard of hygiene.
To clean, use a soft cloth soaked in hot soapy water or a detergent specifically for stainless steel (follow the detergent manufacturer's instructions).
Then rinse well with water and dry carefully.

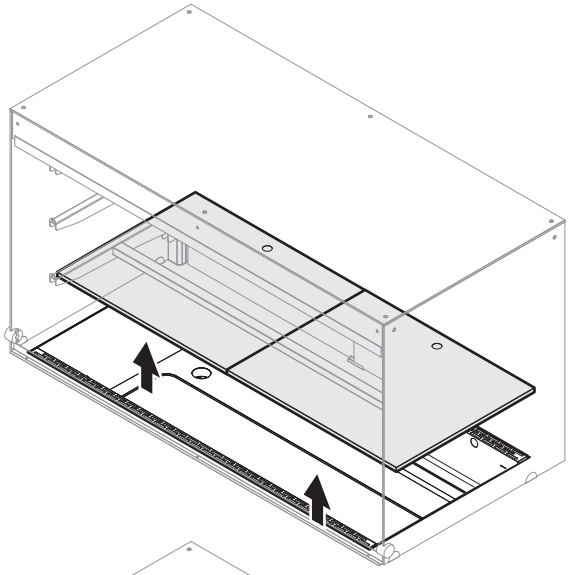
CONTROL PANEL
Clean the control panel (of any type) with a soft cloth lightly soaked with a cleaning agent specifically for plastic surfaces (follow the cleaning agent manufacturer's instructions).

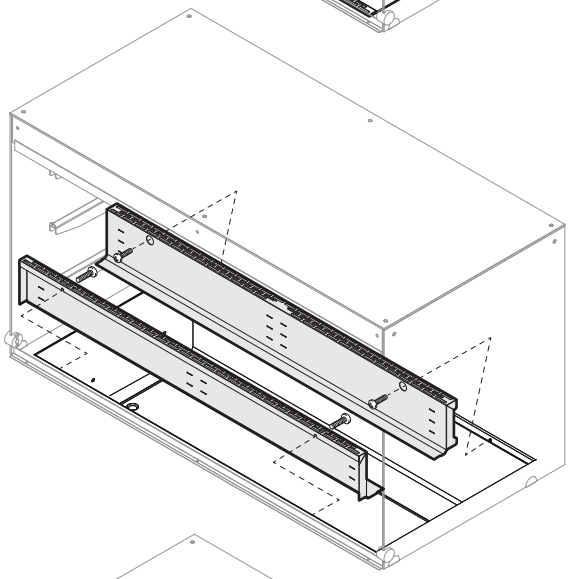
Ensure that no cleaning agent penetrates the control panel.

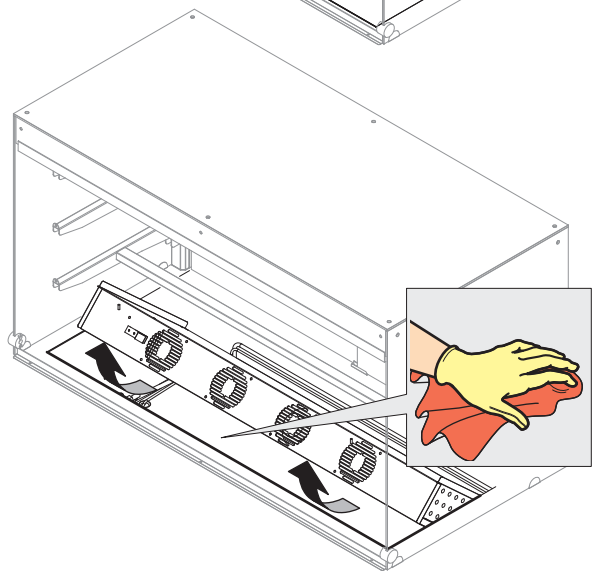
GLASS CABINETS (IF PRESENT)
Clean the glass surfaces with a soft cloth lightly soaked with a cleaning agent specifically for glass surfaces (follow the cleaning agent manufacturer's instructions).

CLEANING OF THE POOL BOTTOM AND THE EVAPORATOR

Some models allow cleaning of the pool bottom and the evaporator.

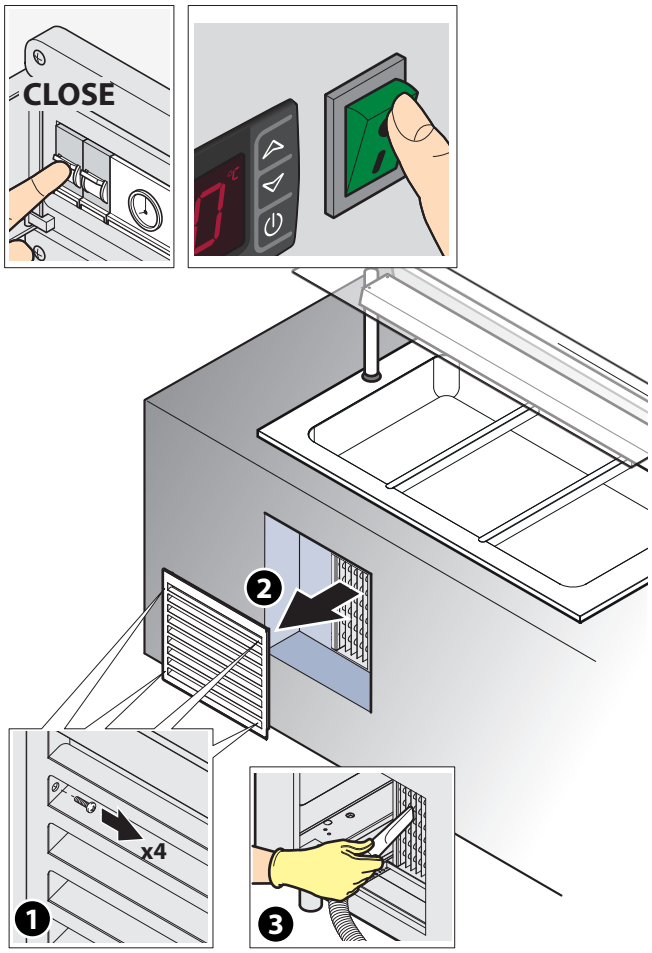






CLEANING THE CONDENSER

HÄU Clean the condenser ventilation grilles, as these are essential for the unit to function properly



Downtime

Disconnect the power supply during downtimes. Wipe all steel surfaces with a soft cloth moistened with Vaseline oil to protect them.
Before restarting:
- Clean the unit and accessories carefully.
- Connect the unit to the power and water supply (if available).
- Check the unit before putting it into operation.

To ensure that the appliance is in perfect working and safety condition, it is recommended that it is taken to an authorized customer service centre once a year for maintenance and inspection.

End-of-life disposal

To avoid possible unauthorized use and the associated dangers, before disposal:

- Ensure that the unit can no longer be used by can no longer be used by cutting or removing the power cable
(with the appliance disconnected from the mains).
- To prevent a child from accidentally becoming trapped inside the oven while playing, block the door opening (e.g. with adhesive tape or brackets).

DISPOSAL OF THE UNIT

According to Art. 13 of the Italian. Legislative Decree no. 49 of 2014 "Introduction of Directive WEEE/EEAG 2012/19/EU on waste electrical and electronic equipment", the crossed-out wheeled garbage can indicates that the product was placed on the market after August 13, 2005 and that it must be disposed of separately at the end of its useful life and not with the residual waste. All appliances are made of recyclable metals (stainless steel, iron, aluminium, galvanized sheet metal, copper, etc.), which account for over 90% of their weight:
When disposing of this product at the end of its useful life, care must be taken to minimize the negative impact on the environment and improve the efficiency of the use of raw materials by implementing the principles of prevention "he who pollutes, pays", preparation for reuse, recycling and return. Illegal or incorrect disposal of the product will result in the application of the penalties provided for by current legislation.

INFORMATION ON DISPOSAL IN ITALY

In Italy, WEEE appliances must be handed over to the following offices:

- to collection centers (called eco-islands or eco-platforms)
- to the retailer from whom a new appliance is purchased. The retailer is obliged to take back the old appliance free of charge (1:1 take-back).

INFORMATION ON DISPOSAL WITHIN THE EUROPEAN UNION

The European Waste Electrical and Electronic Equipment Directive WEEE/EEAG has been implemented in different ways in different countries. For this reason, anyone wishing to dispose of this appliance is advised to contact their local authorities or dealer for information on the correct method of disposal.

Malfunctions

MALFUNCTION	CAUSE	ACTION
The device does not switch on	A) A) The switch of the appliance or that of the electrical control cabinet is NOT set to "ON". B) The circuit breaker of the control cabinet is NOT reset. C) The power supply is interrupted. D) The power cable is damaged. E) A fuse is damaged. F) The capacitor is overloaded due to inadequate cooling.	A) - B) Restore the correct operating conditions. C) Wait for the correct operating conditions to be restored. D) - E) Contact a service center for replacement. F) Disconnect the power supply and clean the ribs of the condenser with a vacuum cleaner.
The appliance does not cool sufficiently	A) A) The set temperature is too high. B) The appliance is exposed to direct sunlight or direct heat sources. C) The seals on the doors/drawers are damaged and do not close properly. D) The ventilation grilles of the condenser are dirty or blocked by objects. E) Lack of refrigerant gas. F) Internal probe or thermostat defective.	A) A) Check the temperature settings. B) Move the appliance or fit it with suitable equipment. C) Contact a service center for replacement. D) Disconnect the power supply and clean the condenser fins and ventilation slots with a vacuum cleaner. E) - F)Contact a service center.

When contacting a customer service center, always communicate the following information:
- date of purchase
- the data of the unit that can be read on the rating plate (on the last pages of this manual)
- the defect found

REPAIRS AND SPARE PARTS
Do not attempt to repair the unit yourself. This could cause serious damage to people, animals and property and will invalidate the warranty. Always request intervention by an Authorized Service Centre and ORIGINAL SPARE PARTS.

Safety data sheet for gas

IDENTIFICATION OF THE HAZARDS

Prolonged exposure by inhalation may cause anesthesia, cardiac arrhythmia and sudden death. The product sprayed or in the form of splashes may cause cold burns to the eyes and skin.

FIRST AID MEASURES

Inhalation
Remove the injured person from the area of influence and take them to a warm place. Give artificial respiration, oxygen or cardiac massage if necessary.
Get medical attention immediately.
Skin contact
De-ice the affected areas with water.
Remove affected clothing, as it may stick to the skin if burned by gel, and wash immediately with plenty of lukewarm water. If skin irritation or blistering has occurred, seek medical attention.
Contact with eyes
Rinse immediately with clean water, keep eyelids elevated for at least 10 minutes. Get medical attention. Ingestion
Do not induce vomiting If the injured person is conscious, rinse mouth with water and let him drink 200 - 300 ml of water.
Get medical attention immediately.

FIRE PROTECTION MEASURES

Non-flammable decomposition by heat leads to the release of very toxic and corrosive vapors (hydrochloric acid, hydrofluoric acid). In case of fire, use breathing apparatus and appropriate protective clothing.
Extinguishing agents
Use extinguishing agents suitable for the surrounding fire.

TOXICOLOGICAL INFORMATION

Inhalation
Prolonged exposure by inhalation may cause anesthesia, cardiac arrhythmia and sudden death. Higher concentrations may cause suffocation due to the low oxygen content in the atmosphere.
Skin contact
Liquid splashes and liquid in spray mist can cause cold burns. Accidental contact is dangerous but unlikely, but repeated or prolonged contact may cause removal of skin oil, resulting in dryness, chapping and dermatitis.

ECOLOGICAL INFORMATION

It decomposes after a relatively short time in the lower atmosphere (troposphere). The decomposition products are very dispersed and therefore have a very low concentration. It does not affect photochemical smog (i.e. it is not a volatile organic compound - VOC - as defined by the UNECE agreement). The ozone depletion potential (ODP) is 0.055, measured at an ODP standard of 1 for CFCs11 (according to the UNEP definition) The substance is regulated by the Montreal Protocol (1992 revision). The quantities of product released into the atmosphere do not lead to long-term contamination of water bodies.

NOTES ON DISPOSAL

Recovery and recycling of the product: if this is not possible, disposal must be carried out in a facility equipped and approved for this purpose. Measures in case of accidental spillage
Ensure adequate personal protection by using respiratory protective equipment during the removal of the contamination.
If the spill is moderate, isolate the spill site and allow the material to evaporate with adequate ventilation.
If the spill is large, ventilate the area and mix the material with sand, earth or other absorbent material to prevent the liquid from entering drains or work openings, as the vapors may create a stuffy atmosphere.

PROCEED

Avoid inhaling higher concentrations of vapor. Atmospheric concentrations must be minimized and kept at the lowest possible level below the occupational exposure limit. Vapors are heavier than air and therefore high concentrations may form near the ground where ventilation is poor. In such cases, provide adequate ventilation or wear suitable respiratory protective equipment with air reservoir. Avoid contact with open flames or hot surfaces as this may result in toxic decompositions with irritant effects. Avoid contact of liquid with eyes and skin.

Applied guidelines

The unit is compliant with the directives:
2004/108 EC (Electromagnetic compatibility)
2006/95 EC (Low Voltage Directive)
2006/42 EC (Machinery Directive)
2011/65/EC (Directive (RoHS) on the restriction of the use of certain hazardous substances in electrical and electronic equipment) 1935/2004 Regulation on materials and articles intended to come into contact with food.
The unit complies with the following standards:

EN 61000-3-2
Part 3 Limits
Section 2: Limit for the output of current harmonics (devices with input current of 16 A per phase).

EN 61000-3-3
Part 3 Limits
Section 3: Limits for the flicker-causing voltage fluctuation in low-voltage systems for devices with a rated current of 16 A.

EN 55014-1
Limits and measurement methods of interference emissions from household appliances, similar and thermal appliances, power tools and similar electrical appliances.

EN 55014-2
Insulation requirements for household appliances, power tools and similar electrical appliances.

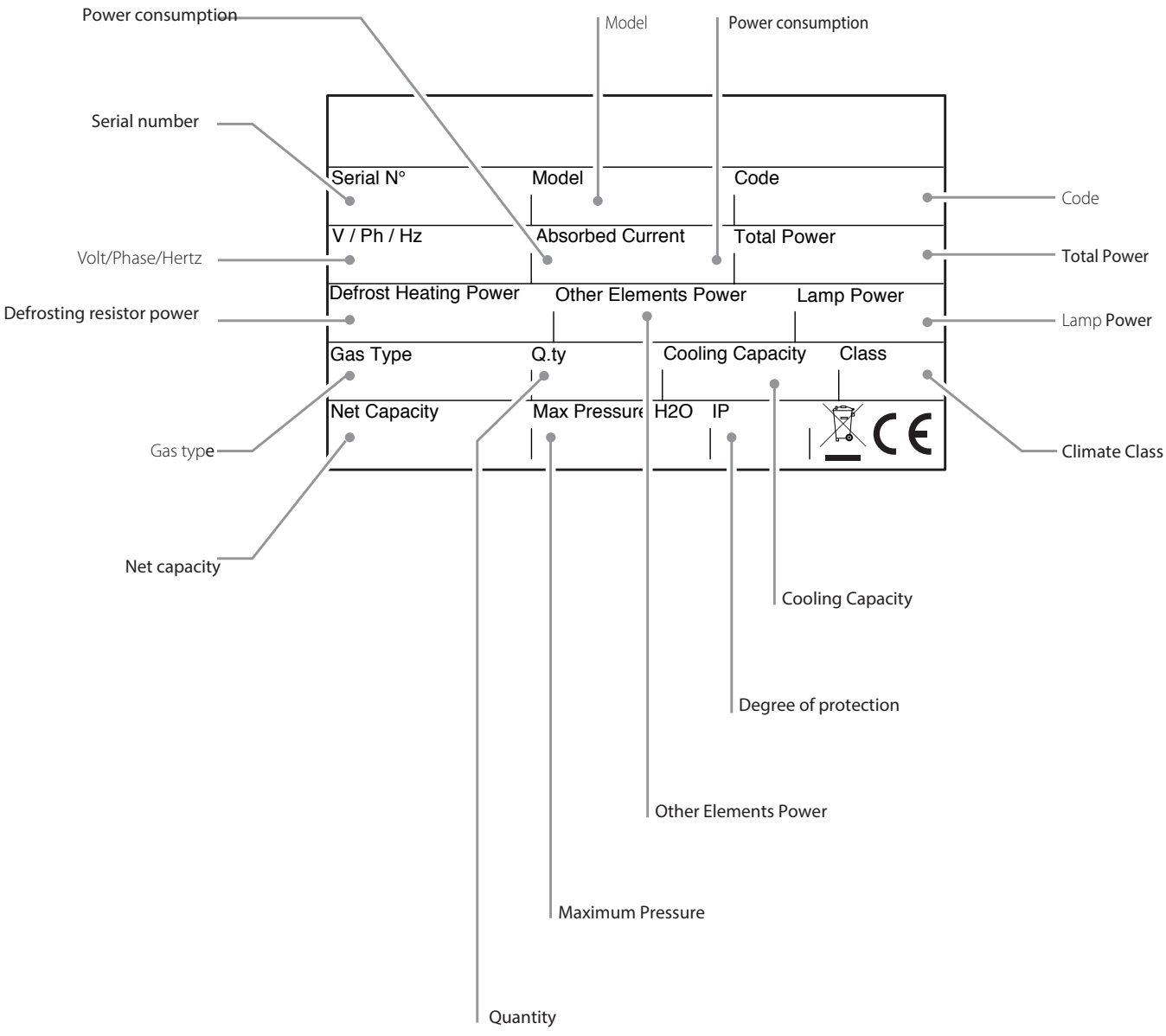
EN 62233
Emission limits towards the human body.

EN 60335-1
Part 1: General standards
Safety of electrical household appliances and similar electrical appliances.

EN 60335-2-89
Part 2: Special standards for commercial refrigeration appliances that have a refrigerant condensing unit or a built-in or remote compressor..

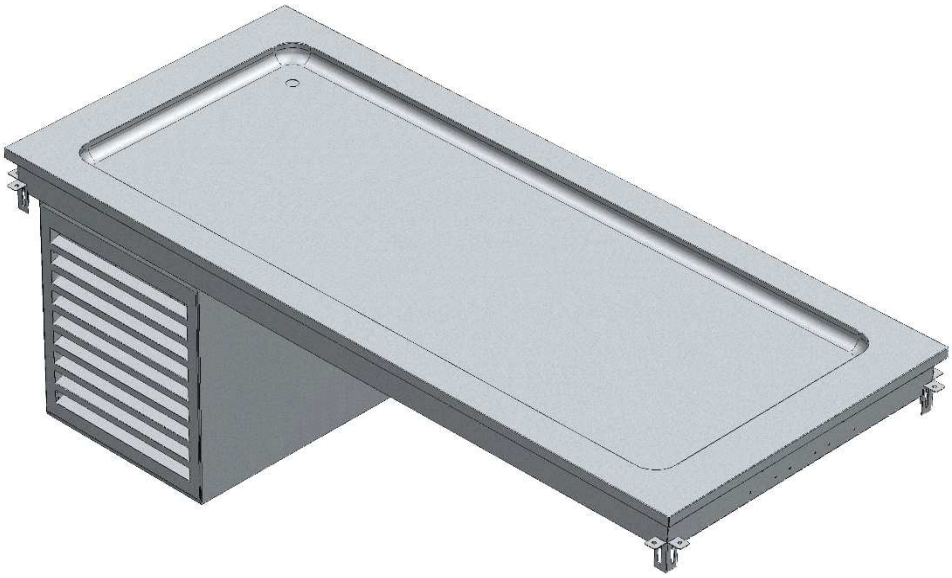
The refrigerated display cases were developed in accordance with ISO standard 23953-2:2005/Amd.1:2012 and have climate class 3 (25°C ambient temperature and 60% relative humidity) and temperature class M2 (+7 -1 °C).

Serial number plate



DROP-IN
COOLED STATIC BUILT-IN PANEL - BASIN H=30
COOLED STATIC BUILT-IN PANEL - BASIN H=30

TECHNICAL CARD



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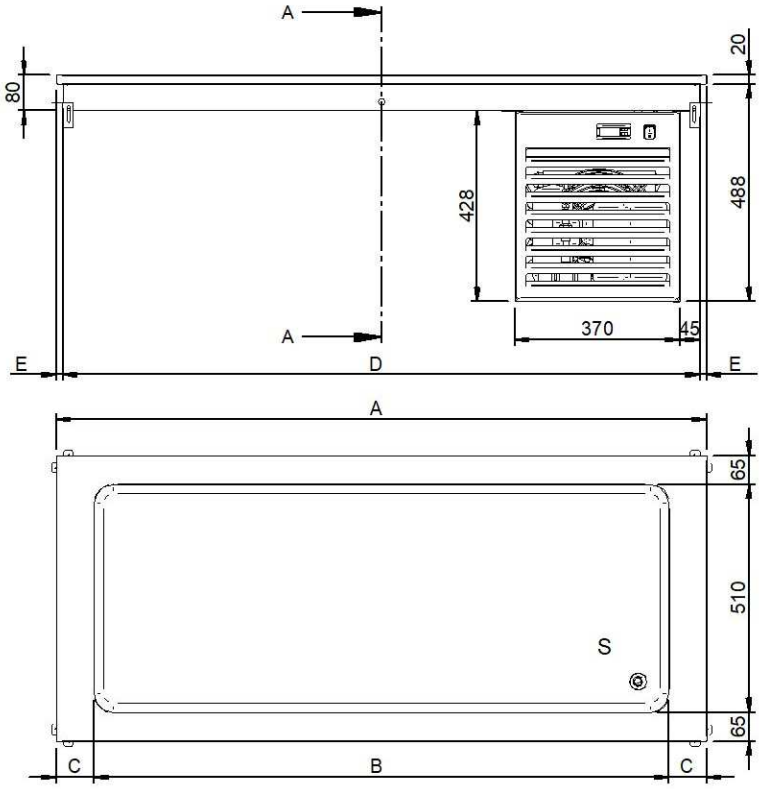

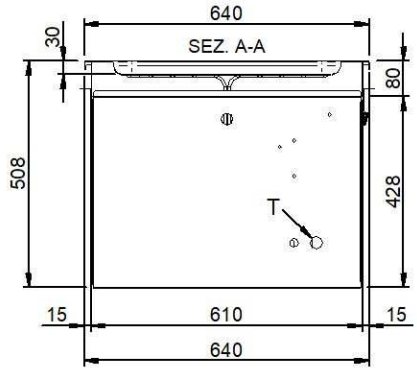

LEGEND:
S - Water drain - pipe without siphon G 3/4 "
T - Electrical connection

DIMENSIONS

MODEL	GN	INSTALLATION HOLE	A	B	C	D	E
PA86A	2	790X620	810	640	85	780	15
PA116A	3	1115X620	1135	965		1105	
PA156A	4	1440X620	1460	1290		1430	
PA186A	5	1765X620	1785	1615		1755	
PA216A	6	2090X620	2110	1940		2080	

TECHNICAL DATA

MODEL	FEED	POWER (W)	REFRIGERATOR CAPACITY (W)	Gas amount R404A (g)
PA86A	230V / 50Hz / 1N	350	377	225
PA116A		350	377	225
PA156A		450	562	250
PA186A		700	753	350
PA216A		700	753	450

DROP-IN
COOLED STATIC BUILT-IN PANEL - BASIN H=30

TECHNICAL CARD

PACKAGING DATA

MODEL	PACKAGE DIMENSIONS (LxDxH)			VOL. (mc)	Gross Weight (Kg)
PA86A	860	860	700	0.52	
PA116A	1260	760	700	0.67	
PA156A	1660	760	700	0.88	
PA186A	2060	760	700	1.10	
PA216A	2360	860	700	1.42	

GENERAL FEATURES

STRUCTURE

- - The plate is made entirely of AISI 304 stainless steel with Scotch Brite vibratory finish.
  - The external structure is made of galvanized steel and aluminium.
  - Temperature adjustment by electronic control card.
  - Drop-in can be applied on panels with thickness from 20mm to 50mm.
  - Removable groups mounted on sliding guides to allow easy maintenance.
  - Ventilation panel removable for access to the unit.
  - Insulation with high density expanded polyurethane foams (40Kg/m3) with injection of cyclopentane CFC and HCFC free.
  - The edges of the tank are rounded for easy cleaning.
  - The pool is statically cooled by copper serpentines located under the pool.
  - Drain ¾ inch.

FUNCTIONAL FEATURES

- - Cooling unit with GAS R404A, with high performances on the removable bracket to facilitate maintenance.
  - Set point, temperature value:
    - Basin from -10 °C to + 5°C
  - Climate class 3 (+25°C 60%UR).
  - Defrosting when the group is switched off at the agreed set time.

ACCESSORIES

- - Upper structures with 1 or 2 sheets of curved glass with front closure.
  - Upper structure with 1 curved glass panel on both sides.
  - LED lighting kit on the upper structures.
  - Evaporation tray.
  - Controls supplied separately on stainless steel plate.