



VERTICAL TYPE CABINET

Installation and operating
instructions

2019

INDEX

INFORMATION	1
PRODUCT SPECIFICATIONS	2
GENERAL SAFETY WARNINGS	3
PACKAGING, TRANSPORTATION AND STORAGE CONDITIONS.....	4
BEFORE START TO USE.....	6
PACKAGE OPENING AND FIRST CLEANING _	7
UNIT FILLING	11
CARE AND CLEANING	13
<i>LIGHTING</i>	18
CHANGING THE BULBS	19
NIGHT CURTAIN	20

INFORMATION

Our dear customer,

Thank you for choosing GGM Gastro

In order to use your product more efficiently, please read this manual carefully before using your product and keep it as a reference.

Our Company is not responsible for the failure of your product if you do not use your product in accordance with the rules in this manual and do not perform the necessary maintenance.

If your work is performed in accordance with the conditions and information provided in the manual and the nominal working conditions are provided.

- *Symbols and descriptions*



Caution: Warning against dangerous situations in terms of life and property.



Electricity: Warning against electrical voltage.



High Temperature: Warning against high temperatures.



Important: Important information or suggestions for use.


PRODUCT SPECIFICATIONS

Cooling cabinets and freezer cabinets are designed for the proper storage of fresh products and frozen foods and to present them in an attractive way.



- Can be used for packaged meat, delicatessen and soft drinks
- Internal compressor / with external compressor
- Electronic thermostat
- Stainless steel floor trays / Electrostatic powder coated floor trays
- Polyurethane body
- Plastic labeling
- Electrostatic powder coated shelves and rear blowing panels
- Night curtain
- Plastic labeling
- Lighting system (LED / Fluorescent)
- Sliding door with double glazing / Multiplier door with double glazing

GENERAL SAFETY WARNINGS



- During the installation of the product, the appliance must be disconnected completely.


- The electrical connection of your product must be grounded.

- In case of any problem with the power cord or plug, it must be replaced by authorized service.

- Replacement of electrical parts must be carried out by authorized service.

- Do not use pressurized water to clean your product.

- Do not carry, clean or service your product when plugged in.



- Your product contains refrigerant gas (R404A / R449 or R134A). Take care not to damage the pipes during handling and transportation. In case of damage, keep away from heat sources which may cause the product to ignite and immediately ventilate the room where the product is located.

- Do not block the ventilation holes in the housing and inside of your device.

- If your product is not working properly or is defective, please turn off the product and unplug it. Transport the food to a suitable place and call Şenol Refrigeration service.

- The product you have purchased should not be used without the supervision of a person who is responsible for their safety by people with physical (visual, auditory) or mental disability, children and experience, lack of knowledge.

PACKAGING, TRANSPORTATION AND STORAGE CONDITIONS



- Loading / unloading operations must always be carried out by qualified personnel, who, in both safety and capacity, can check the weights, exact lifting points and the most suitable means of transport.
- The cabinets are provided on a wooden platform frame fixed to the base for movement by the forklift.
- Use a suitable manual or electric forklift to move that cab. It should have a nominal capacity of at least 1,000 kg.
- To avoid the risk of tipping, always place the forks at the specified points and always place the forks completely.
- There should be no unnecessary people in the lifting zone.
- Balance the weight of the unit to keep the load stable.

DO NOT use the following shipping devices to remove

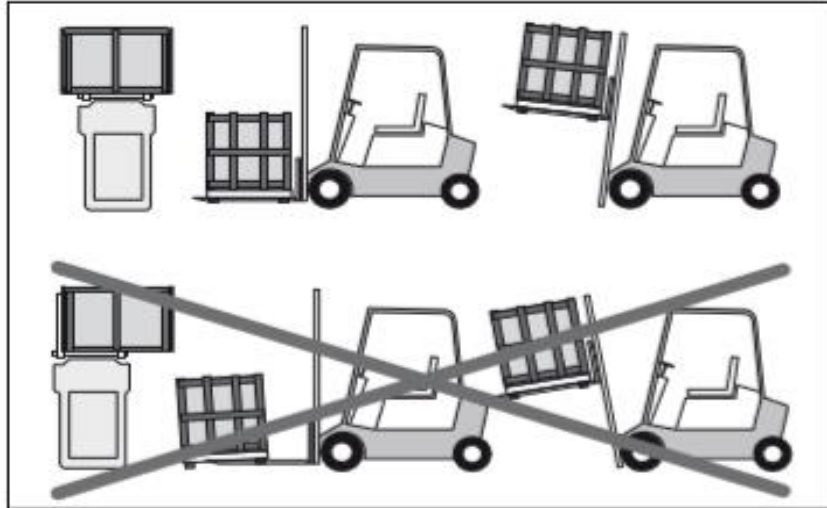
Capacity less than 1000 kg

Improper features or affected

Non-standard or worn wires or cables

DO NOT use transport procedures other than those specified.


PACKAGING, TRANSPORTATION AND STORAGE CONDITIONS



- Do not store the units in open areas where they are exposed to moisture and direct sunlight. Exposure to ultraviolet radiation can permanently deform the plastic materials and damage the components of the unit.
- The units should be stored indoors, between -25°C and $+55^{\circ}\text{C}$ and between 30% and 90% relative humidity.
- Before storage, check that the packaging is intact and that there are no defects that could compromise the protection of the units.

BEFORE START TO USE



- Do not place your product near heat sources. Do not expose to direct sunlight, such as stoves, radiators, ovens, etc. Exposure to heat may cause poor performance and malfunction.
 - Place your product in a well-ventilated area with good airflow.
 - Use the digital on the product to turn off your product.
 - If you do not use your product for a short period of time, do not turn it off to save energy. Otherwise, your product will consume more energy to cool down.
 - Do not interfere with the device other than authorized service.
 - Do not keep the doors of your product open and do not switch them on and off frequently. This will prevent productive operation and reduce cooling performance.
 - Your product is set to 230V / 1 / 50Hz or 400V / 3 / 50Hz electrical voltage. Using different voltages may cause malfunction of your product and fire.
 - Electrical connections must be carried out by Şenol Cooling Service Center.
- 
- All electrical installations must be carried out by authorized electricians in accordance with EN regulations.
 - In case of any electrical failure, product should not be intervened, Şenol Refrigeration service should be consulted.
 - In order to prevent possible distortions and fires, your electrical installation must be equipped with a leakage current relay and fuse.
 - Perform product use, installation, maintenance and cleaning as described in this manual.
 - In the event of any damage that may occur as a result of non-observance of these rules, the warranty conditions shall be invalid due to user error.

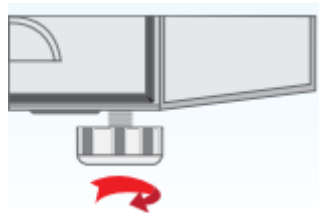
PRODUCT INSTALLATION

➤ *Installation location and installation*



- **The floor where the room is to be installed should be flat and the cooling group should be operated in the plane of the scale.**
- If the cooling group has been subjected to oblique transport, it should be kept at least 2 - two hours before it is operated. This will allow the oil in the compressor to drain and run smoothly. Failure to do so will result in engine failure and no cooling.
- The environment in which your product works is very important for the smooth operation of your product. When selecting the working environment,
 - Do not place your product in an outdoor environment. (street, street, etc.)
 - At least 1 mt. put away. (stove, heater, electric heater etc.)
 - Do not place the air in front of the air vents, under the ventilator and directly in the doors and window openings.
 - Do not expose to direct sunlight. When sunlight comes on your cooler, the working ratio will increase. This means that energy consumption will increase.
 - In order for the compressor part of your product to operate in a healthy way, the air inlet and outlet must be comfortable and free.
 - Make sure that there is a clearance of 150 mm (15 cm) between the wall and the back of your cooler when you dock your product.
 - Remove all packaging materials and the bottom wooden pallet of the product before installation and remove it. (The freezer may need to be removed to remove the base palette)
 - Install the spare parts in your product according to the installation instructions.

- Equilibrate your product with an expanding and deep spirit level. Make the balancing with the help of the adjustable feet on the front bottom of your cooler.
- On wheeled models (optional), if the wheel brake (optional) is locked or if there is no wheel brake after the placement of the product, it must be ensured that the device does not move.



❖ *Water Discharge*

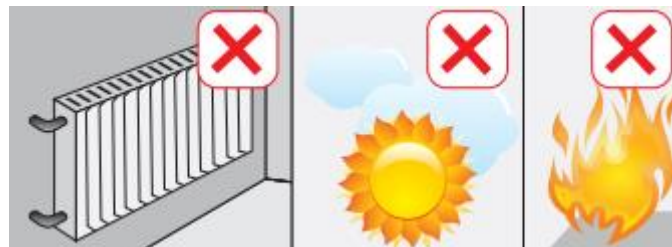
- Refrigerated cabinets must be balanced to ensure proper operation of cooling systems and efficient drainage during defrost cycles.
- This can prevent bad odors in the cabin, the disintegration of the cooled air and the failure of the cabin due to moisture.
- The water produced during the defrost cycles is automatically recovered in a condensation pan at the bottom of the unit where it is evaporated. The inside of the case should be cleaned with a damp cloth to prevent excessive water accumulation.
- The water is discharged from the refrigerated enclosures by a drain in the bottom of the cuvette. This drainage must be connected to a floor drain, so that the cuvette should be emptied when the case is thawed out and cleaned. Before making the connection, make sure that all water flowing through the floor is through a trap to prevent bad smells from entering the enclosure and to reduce the risk of installation problems.
- Traps can be connected to an ABS pipe of 1 boru • •.
- Important: Tighten the fingers with your fingers, not with a wrench to avoid damage.

- Prevent drains from draining over long distances as they cannot provide sufficient slope for effective drainage.
- Drainage can be accessed by lifting the deck pan of the case.
- Foods can easily spread bacteria and microbes. It is therefore important to follow the current hygiene standards with care. This is applied to both packaged and unpacked foodstuffs, as the packaging can be compromised and the foods that can no longer be protected can loosen. Small products such as peas may fall to the bottom of the cuvette and come into contact with the defrosting elements (when the case is equipped with electric defrosting) or can obstruct the water drain at the bottom of the tub.



Your device delivers the best cooling performance according to the climate class in the conditions listed in the table below. Therefore, ensure that the environment in which your product operates is at these temperature levels.

Your product's climate class is listed on the specifications label.



➤ ***Electrical Connection Rules***



- The electrical connection of the appliance must be checked by a qualified electrician and connected to the fuse.
- Electrical connection; In case of leakage current, leakage current insurance must be applied to the nutrition insurance.
- The electrical installation of the device must be connected to the earthing bar in the closest cabinet to be grounded.
- You can use our devices together with our other products in the same series by SERIES EARTHING.



PACKAGE OPENING AND FIRST CLEANING

The unit can be packaged in one of the following ways:

- A nylon cover which is fitted with a wooden frame and straps (standard) secured to the base
- Cardboard coated (on request)
- With a wooden cage (on request)

Upon acceptance of the product:

- Ensure that the packaging is intact and that there is no obvious damage;
- Remove the unit from its packaging by ensuring that it is not damaged;
- Check that all parts of the unit are intact;
- If any damage is found, contact your supplier immediately;
- To avoid leaving traces of glue, remove the protective film slowly. If this is already the case, it can be removed using suitable solvents.
- First clean using neutral products.
- Dry with a soft cloth. Do not use abrasives or metal sponges.
- Do not use alcohol to clean the methacrylate pieces (Plexiglas).
- During the opening of the packaging, nail, wood, stapler, nylon and so on. Do not leave the packaging elements such as pliers, scissors, tools used for processing such as tools should not be left in the work area.
- These substances should be removed using appropriate methods and placed in the relevant waste collection points.

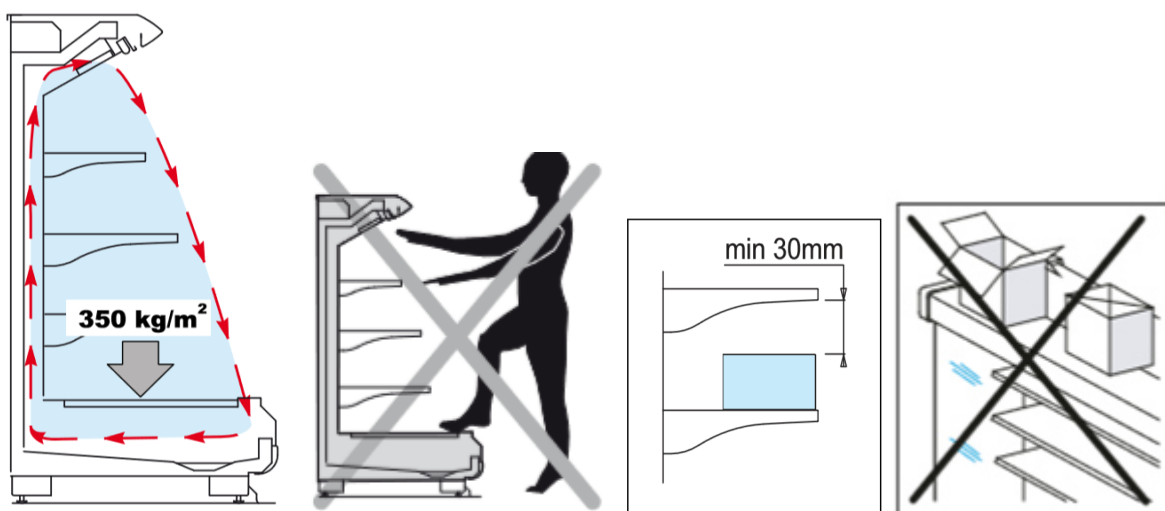
➤ Digital Usage

Digital control devices are available as an add-on to the digital user manual. The appliance can be found in the electrical box or as an instruction manual.

UNIT FILLING

In order to refill the unit, you must follow some important rules:

- Arrange the items regularly and regularly, avoid overloading the shelves (max. Load 160 kg / m²).
- Arrangement of goods without leaving free space guarantees optimum unit function.
- Allow approximately 30 mm of space between items and shelves.
- Arrange the goods so that they do not interfere with the circulation of chilled air.
- Shelves can be placed in 2 positions; 0 ° C - 10, it is possible to add a third position at -20 on request.
- DO NOT load the top of the unit with boxes, packages, or other items.
- For any reason, do not come in front of the unit to facilitate loading. Use a suitable ladder to reach the loading points. It is the Client's responsibility to ensure that all transactions are performed in a safe manner in accordance with the applicable norms.
- Do not obstruct the cooled air intake in some way (goods, price tags, price holders, etc.).



- Do not use alcohol to clean the methacrylate pieces (Plexiglas).
- During the opening of the packaging, nail, wood, stapler, nylon and so on. Do not leave the packaging elements such as pliers, scissors, tools used for the operation such as tools should not be left in the work area. Causes injury.
- These substances should be removed using appropriate methods and placed in the relevant waste collection points.



CARE AND CLEANING

Before operating any maintenance work or cleaning, disconnect the unit on the voltage associated with the development of the public key and always wear protective gloves for cleaning.

Food products may be spoiled by germs and bacteria. In order to ensure the protection of consumer health, it is important to pay attention to hygiene rules and to respect the cooling chain where the point of sale is the last controllable ring.

Cleaning operations should include:

- **WASHING** (removal of oil, removal of approximately 97% of dirt)
- **DISINFECTION** (using appropriate detergents on surfaces to remove pathogenic microorganisms that can remain after washing).
- **RINSE**
- **DRYING** The cleaning of the cooling units is done as follows:

➤ *GENERAL INSTRUCTIONS*

- Surfaces to be cleaned and detergents used for cleaning and water must not exceed 30 ° C maximum.
- Use only neutral-type detergents.
- DO NOT use acid or alkaline detergents (eg bleach) to abrade surfaces.
- DO NOT use abrasive products, chemical / organic solvents, or sharp tools that could damage the surfaces of the unit.
- DO NOT use detergents with unknown chemical compositions
- Do not spray water or detergents directly onto the electrical components of the units, and prevent fans, lamps, electrical cables and all electrical equipment from getting wet during cleaning.
- Do not touch the unit with wet or damp hands or feet.

- DO NOT use alcohol or similar products to clean the methacrylate pieces (plexiglas).
- Do not apply chemical cleaners directly to surfaces to be cleaned.
- DO NOT use steam cleaning equipment.
- Do not use excessive force during cleaning.
- Avoid contact with acid, alkali or ammonia products. Do not breathe vapors of acid, alkali or ammonia, which are found in floor detergents and may oxidize or corrode stainless steel.
- When internal cleaning is done with water jet cleaners, use a LOW PRESSURE system (max. 30 bar) at the appropriate capacity to remove any residues present. Excessive pressure can damage surfaces.
- Keep at least 30 cm away from the cleaned surfaces
- Do not bring the jet closer to dirt, damage the operator, and may contaminate previously cleaned parts and the environment.



❖ *Cleaning external parts (Daily / Weekly)*

- Clean all external parts of the unit with weekly neutral detergents for home use.
- Surface to be cleaned or warm soapy water (maximum 30 ° C) and removal of all detergent residues.
- Rinse with clean water and dry with a soft cloth.

❖ *Internal cleaning (Monthly)*

Cleaning the interior of the unit is done to destroy the pathogenic microorganisms and to ensure the protection of the goods.

Before you start cleaning the inside of the unit, you need:

- Turn off the power supply
- Completely remove all items inside.
- Display plates, grids etc. Remove all removable parts as they are.
- Wash with warm water (max. 30 ° C).
- Carefully clean the tank, drip and water discharge protection grille, remove all foreign matter from the suction grille, and remove the fan plate if necessary.
- Dry carefully with a soft cloth.
- If any ice has formed, defrost to defrost, contact an authorized refrigeration technician for assistance if the problem is not resolved.
- Disinfect using a detergent with an antibacterial component.

❖ *Cleaning the "condenser"*

- Condenser should be cleaned every 6-8 months depending on the sales conditions.
- It can be cleaned using a vacuum cleaner or removed and washed using soap and water.
- It must be completely dry before reinstalling.
- Condenser must be attached at the same angle.

❖ *Cleaning glass parts*

- DO NOT use hot water on cold glass surfaces for the possibility that the glass may be shattered and damage the operator.
- DO NOT use hard or abrasive materials or metal scrapers to scratch glass surfaces
- Do not use dirty cloth
- Use a soft cloth with a neutral detergent or soap and warm water (maximum 30 ° C).

❖ *Cleaning of stainless steel parts*

Some cases may cause rust on steel surfaces:

- After use of chlorine or ammonia-based detergents that are left on steel, damp, lime surfaces, they are left on surfaces that are not fully rinsed, covered with food debris, salt / saline solutions or dry residues in vaporized liquids.

Light spots and rust:

- Clean with shampoo or neutral detergent using a sponge and cloth.
- When finished, clean detergent debris, rinse thoroughly and dry the surfaces carefully.

Middle smudges and rust:

- Use chemicals for stainless steel containing 25% nitric acid or similar substances.

Stubborn stains and rust:

- When sanding or polishing is complete using a stainless steel brush, wash with detergents and dry carefully.
- Surface scratches may occur due to abrasive cleaning.

❖ *Cleaning of aluminum parts:*

- DO NOT use acid or alkaline detergents (eg bleach) to abrade surfaces.
- DO NOT use hard or abrasive materials or metal scrapers to scratch aluminum surfaces
- DO NOT use steam cleaning equipment.
- DO NOT use dirty cloths.
- Use a soft cloth with a neutral detergent or soap and warm water (maximum 30 ° C). Immediately wipe all water or detergent residues with a dry cloth to prevent signs from forming.
- All cleaning, including disinfection, rinsing and drying, should be carried out carefully by cleaning all water or detergent residues to prevent the growth of harmful bacteria. Residual disinfectant detergent may damage the parts that are dry.

Remove all parts such as sponge, clothing, detergent residue or water that may cause accidental falls and accidental falls.

LIGHTING

The interior lighting of the unit is achieved by fluorescence.
The light switch is located next to the control panel.



For more energy savings, the cabinet can be ordered with low consumption LED lighting. It provides the following advantages;

- Reduced lighting consumption
- Reduced refrigerator load
- Lighting life: more than 6 years and equal light intensity and color
- Enhanced lighting as the temperature decreases

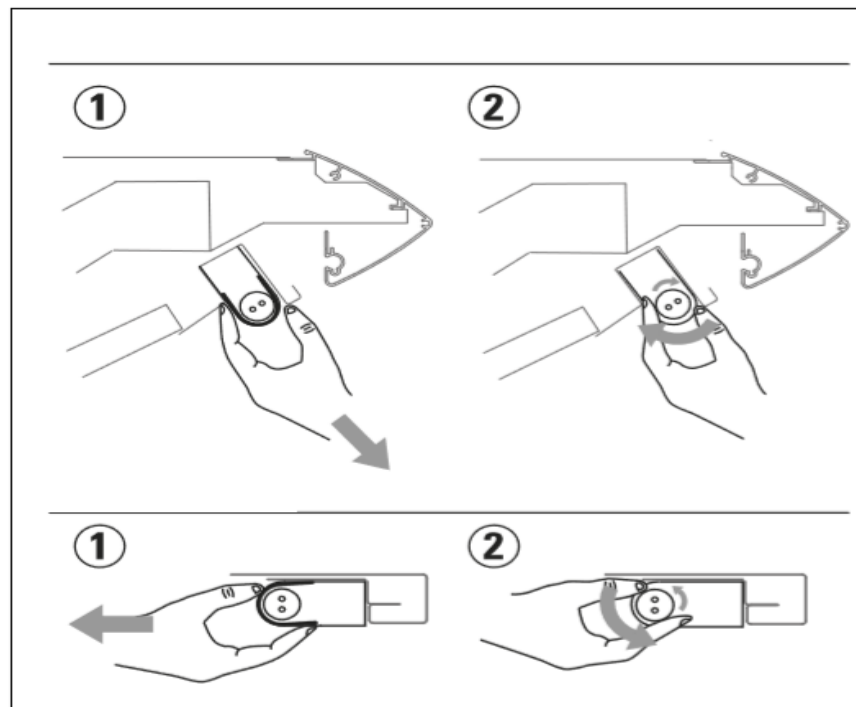
If the rack positions are changed, the power supply sockets that are no longer used must be covered with the covers provided with the unit.

Do not leave the sockets exposed. Risk of electric shock.

CHANGING THE BULBS

Replace the bulbs as follows:

- Turn off the unit's power supply.
- Remove the methacrylate enclosure 1, slide the bulb out of the housing 2 and replace it with the same new bulb.
- Reinstall the light, make sure that the contacts are correctly positioned in the appropriate openings.
- Reinstall the methacrylate protector.
- Restore the power supply.



NIGHT CURTAIN

Manual night colors are available as optional extras to prevent the perfect distribution of cold air and to guarantee the hygiene of the products supplied during the night. instructions for installing night curtains manually. The installation of two night curtain models (Mod.1-Mod.2) is the same:

- Install curtain supports 1 (A).
- Load the spring by turning the straight pin (7) clockwise, keeping the pipe steady, stopping the triangle at the top of the tube cover, (B) at the top (down).
- Attach the flat needle to the curtain support. If the shadow stops at each turn when you want to use the automatic stop, the flat pin must be placed in the top position with "B" (B) If the shutter is mounted in a different position, the automatic stop is closed.
- Place the curtain fastener on the 3 pins, place it on the curtain support and turn it 90 ° (C).

