

# ZERO

## MY20



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The manual contains symbols to attract the reader's attention and highlight particularly important aspects. The table below illustrates the meaning of the various symbols used.



Read the manual



Danger: Live electrical parts



Attention / hazard



Information



Eye check



Danger: Slipping



Danger: Tripping



Earthing



High temperature hot surfaces



Danger: Flammable material



Use of protective clothing



Requests for maintenance or operations must be carried out by qualified staff or technical after-sales centres



Important information



Operations that must be performed by two persons



Notes / warnings



Waste disposal



Recyclable materials

## 1. NOTES / WARNINGS



### NOTE

The content of this manual is of a technical nature and the property of **ISA**. It is forbidden to reproduce, disclose or modify, either wholly or partially, its content without written authorisation. Any infringement will be legally pursued.

The manual and the conformity certificate are an integral part of the equipment and should always accompany the product in the event of a transfer to a new location or to a new owner. The user is responsible for the integrity of these documents, for their consultation and during the whole life cycle of the equipment itself. Keep this manual in a safe place. It should be available for consultation near the equipment at all times. If lost or destroyed, you can request a copy of the manual from **ISA** by specifying the exact model, serial number and year of manufacture. The manual reflects the manufacturing technology at the time of supply. The manufacturer reserves the right to modify its products in any way it deems necessary, with no obligation to update manuals and machines relating to previous manufacturing batches.

The equipment can be used by children no younger than 8 and by persons with reduced physical, sensory or mental capabilities, or lacking experience or necessary knowledge, as long as supervised or after having received training regarding safe use of the equipment and have an understanding of the inherent risks involved. Do not allow children to play with the device. The cleaning and maintenance that the user will carry out must not be undertaken by children without supervision.

Always refer to this manual before going ahead with any operation. Before doing any type of work, disconnect the equipment from the power supply. Any work on electric and electronic parts or cooling system components should only be carried out by trained personnel in compliance with current laws.

The Manufacturer cannot be held liable for any damage to persons, animals or to the product in the following cases:

- Improper use of the equipment or use of the appliance by unqualified or unauthorised personnel.
- Failure to comply with current legislation.
- Incorrect installation and/or power supply faults.
- Failure to observe the instructions contained in this Manual.
- Failure to follow the maintenance schedule.
- Unauthorised modifications.
- installation of non-original spare parts in the equipment.
- Installation and use of the equipment for purposes other than those for which it was designed and sold.
- Tampering with or damage to the power supply cable.

Liability for applying the safety instructions contained in this manual is held by the technical personnel responsible for the intended use of the equipment, who should ensure that authorised personnel:

- Are qualified to carry out the requested activity.
- Are aware of and carefully comply with the instructions contained in this document.
- Are aware of, and apply, the general safety standards applicable to the equipment.

The buyer is responsible for training personnel using the appliance on the risks, safety devices and general health and safety rules required by the laws of the country where the appliance is installed. Users/operators should be aware of the position of all the controls and how they work, as well as of the features of the appliance. They should also read this manual in its entirety. Maintenance work should be conducted by qualified personnel after the appliance has been prepared adequately.



#### **DANGER**

Unauthorised tampering or replacement of one or more parts of the appliance, use of accessories that modify the use of the same and use of spare parts different to those recommended, can become the cause of injury.



#### **DANGER**

Any work conducted on the appliance must involve disconnection from the power socket and in any case, none of the protective elements (grid, casing) should be removed by non-qualified staff. The appliance should not be operated when these protective elements have been removed. Before carrying out any cleaning, maintenance or replacement operation, disconnect the equipment from the mains by unplugging it from the electrical socket. During these operations the operator must be able to ensure that the plug remains disconnected.



#### **NOTE**

Particularly complex installation and maintenance tasks are not documented in this manual to avoid compromising the functionality and safety of the device and should be carried out by manufacturer's specialised technicians.

Never use electric devices inside this appliance. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer. Keep the air vents in the casing of the appliance or in the structure built into the wall free of obstructions. Do not damage the refrigeration circuit.

The A-weighted emission sound pressure level is less than 70 dB(A).

## **RISK OF EXPLOSION**

Do not store products containing flammable propellants or explosives.

**ISA** uses materials of the best quality and as they enter the company, we constantly monitor their storage the use as part of the manufacturing process to prevent damage, deterioration and failure. All manufacturing elements have been designed and manufactured in order to guarantee high safety and reliability standards. All appliances are subjected to a strict testing procedure before delivery. However, please bear in mind that product performance over time depends on correct use and adequate maintenance. This manual contains the necessary instructions to maintain the appliance's initial appearance and functions over time.

The use and maintenance manual contains the information required to understand the operating modes of the appliance and for its correct use, in particular: the technical description of the various functional units, accessories and safety systems, operation, use of instrumentation and interpretation of any diagnostic warnings, main procedures and information relating to the ordinary maintenance operations. For correct use of the appliance, the working environment should comply with current health and safety standards.

The safety requirements, indications, standards and notes illustrated in the various chapters of the manual are aimed at establishing a code of conduct and a series of obligations to be observed when performing the various activities, in order to create safe conditions for personnel, the equipment and the surrounding environment.

The safety standards reported in this document are intended for trained, authorised personnel responsible for:

- Transport
- Installation
- Operation
- Management
- Maintenance
- Cleaning
- Decommissioning
- Disposal



### **ATTENTION**

Reading of this manual, albeit in full, is no substitute for adequate user experience. Therefore it should only be considered a useful reminder of the technical features and the main operations to be performed.



## WARNING

The installers and users **MUST** read and understand the instructions contained herein before any operation on the appliance.

## STAFF TRAINING

The buyer is responsible for ensuring personnel who will use the appliance and maintenance technical staff are instructed and trained adequately. The manufacturer is available for advice, clarifications, etc. so that the operator and technical staff can use the appliance correctly. To ensure operator safety, appliance devices should be kept in constant working order. This manual is intended to illustrate the use and maintenance of the appliance. The operator has a responsibility and duty to carefully observe the instructions contained within it.

Failure to comply with safety standards may result in injury to personnel and damage to the equipment components and control unit. The user can contact the dealer to request additional information not contained in this document, or suggest improvements, at any time.



Before delivery to the customer, it is essential that the specialised technical staff check that the equipment is working correctly to ensure maximum performance is obtained.

## REFRIGERANT

**R744**

The refrigerant **R744** is a gas that is compatible with the environment. Be very careful when transporting and installing the appliance and during scrapping to avoid damaging the refrigerant circuit pipes.

### 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 out the plug. **Notify the customer service department.**



### ATTENTION

The refrigerant system works at High Pressure. Do not tamper with the system, but call a specialised and qualified technician before disassembly.



### ATTENTION

Maintenance must be performed by qualified personnel that has been to work with flammable refrigerants.

## REFRIGERANT

R290



The refrigerant **R290** is a gas that is compatible with the environment, but **is highly flammable**. Be very careful when transporting and installing the appliance and during scrapping to avoid damaging the refrigerant circuit pipes.

### 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<sup>3</sup> for each cooling system present in the room.**



### ATTENTION

Maintenance must be carried out by trained technical personnel authorised to work on flammable refrigerants.

## REFRIGERANT

R600a



The refrigerant **R600a** is a gas that is compatible with the environment, but **is highly flammable**. Be very careful when transporting and installing the appliance and during scrapping to avoid damaging the refrigerant circuit pipes.

### 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 17 m<sup>3</sup> for each cooling system present in the room.**



### ATTENTION

Maintenance must be carried out by trained technical personnel authorised to work on flammable refrigerants.

## 2. MANUFACTURER

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## 3. WARRANTY TERMS AND CONDITIONS

The seller guarantees their equipment for a period of 12 (twelve) months from delivery.

The warranty includes repairs or replacements of any faulty parts due to manufacturing processes or installation after written communication has been received, stating the appliance serial number and date of installation.

Not included in the warranty:

- Incorrect use of the appliance.
- Incorrect connection to the power grid.
- Normal wear of the components (such as breakage of the compressors, of the neon/LED lights, etc.) if not due to manufacturing defects.
- Calls for installation, technical instructions, adjustments, condenser cleaning.

If the seller's technical staff detect any tampering, unauthorised repairs or inappropriate use of appliance the warranty will be invalidated.

Shipment of components covered by the warranty is freight collect only.

Any damage to the appliance detected at the time of delivery due to transport must be reported on the same shipping note to claim compensation from the carrier.


The seller cannot be held liable in the event of damage to accepted products due to appliance faults.

## 4. IDENTIFYING THE EQUIPMENT

Find the label affixed on the machine to read the technical data.

Check the machine model and the power supply voltage before you perform any operation.

If discrepancies are found, contact the manufacturer or the company that offer the supply immediately.

1		2	
Tip. 3		Mod. 4	
Art. 5			
Data produzione 6	Ordine produzione 7	Ordine cliente 8	Classe prodotto (EN 23953) 9
Matricola 10		Matricola di proprietà 11	
12 V~		13 Hz	14 A
		15 W	16 W
Potenza nominale 17 W	Potenza in sbrinamento 18 W	Psig min 19	Psig max 20
		Classe sicurezza (EN 60335-2-89) 21	
Corrente nominale 22 A	Corrente in sbrinamento 23 A	Carico ripiani 24 Kg/m2	Carico vasca 25 Kg/m2
Tipo refrigerante 1 . 2 . 26 3 .		Peso refrigerante 27 Kg	Volume lordo 28 L Espandente 29
			30 
CONTIENE GAS FLUORURATI AD EFFETTO SERRA DISCIPLINATI DAL PROTOCOLLO DI KYOTO; SISTEMA ERMETICAMENTE SIGILLATO			

1 IDENTIFICATION OF THE COMPANY RESPONSIBLE FOR THE PRODUCT

2 SYMBOLS OF COMPLIANCE

3 TYPE

4 MODEL NAME

5 ARTICLE

6 PRODUCTION DATE

7 PRODUCTION ORDER

8 CUSTOMER ORDER

9 PRODUCT CLASS

10 SERIAL NO.

11 OWNER REGISTRATION NUMBER

12 POWER SUPPLY VOLTAGE

13 SUPPLY FREQUENCY

14 FUSE VALUE

15 LAMP POWER

16 ELECTRICAL RESISTOR ABSORPTION

17 NOMINAL POWER (NORMAL OPERATION)

18 POWER (DEFROSTING)

19 MINIMUM PRESSURE

20 MAXIMUM PRESSURE

21 SAFETY CLASS

22 RATED CURRENT

23 CURRENT DURING DEFROSTING

24 SHELF LOAD

25 TANK LOAD

26 TYPE OF COOLANT

27 WEIGHT OF COOLANT

28 GROSS VOLUME

29 EXPANDING INSULATION AGENT

30 WEEE MARK

## 5. SAFETY

The appliance is equipped with safety devices. The buyer is responsible for training personnel using the appliance on the risks, safety devices and general health and safety rules required by the laws of the country where the appliance is installed. Users/operators must be aware of the position of all the controls and how they work, as well as of the features of the appliance. They should also read this manual in its entirety.

### 5.1 SAFETY DEVICES INSTALLED

Devices whose operation prevents the occurrence of risk situations in operating conditions (e.g. fuses, pressure switches, protections, magnet circuit breakers, etc.).

### 5.2 FIXED GUARDS

Fixed protective devices consist of fixed perimeter guards, which are used to prevent external parts from entering the equipment.



#### **DANGER**

It is prohibited to re-start the appliance following maintenance without having correctly restored the panels.



#### **VISUAL OBSERVATION**

Periodically check the integrity of the fixed guards and the relative fixings to the structure with particular attention to the protection panels.

### 5.3 ISOLATING THE ELECTRIC POWER SUPPLY

Before conducting any maintenance work on the equipment or on its parts, it is necessary to section the relevant power supply.



#### **DANGER**

In the event of maintenance operations where the operator cannot prevent accidental closure of the circuit by others, completely disconnect the appliance from the mains electricity.

### 5.4 CIRCUIT FAULTS

Owing to potential faults, safety circuits may become less effective, which results in lower safety levels. You should check the operational condition of the appliance devices regularly.

### 5.5 WARNING SIGNS (IF ANY)

The equipment is equipped with danger, attention and obligation warning plates defined in accordance with the legislation on graphic symbols to be used on the systems. The plates are located where they are clearly visible.



#### **ATTENTION**

Any warning plates on the appliance must not be removed.

The user is responsible for replacing warning signs that, owing to wear, become unreadable.

### 5.6 FALLING OBJECTS

Positioning of the cabinet display parts (where present) of the equipment (i.e. counters, rods and hooks, etc.), as well as the arrangement of the products inside the cabinet can be the source of potential hazards if not properly performed. Follow the positioning instructions described in this Manual before you place products inside the cabinet, check that the counters are properly fastened, as also the hooks, etc. Do not exceed the maximum load limit. Do not exceed the maximum load limit. Do not position tilted product on the counters if they are not held in place by their stoppers.

### 5.7 COOLING

During different operations to perform on the counter, such as cleaning or loading goods, it is necessary to handle products and/or counter parts at a low temperature with the risk of "cold injury" for the operators and/or accidental slipping hazard. Follow the safety regulations in the place where the cabinet is installed; more specifically, be sure to always use correct PPE (especially gloves).

### 5.8 FOOD SAFETY (PACKAGED PRODUCTS)

Packaged products cannot be used for the cold phase; they can damage food and the equipment.

## 6. RESIDUAL RISKS

During design the manufacturer examined all the areas or parts at risk. Therefore, all necessary precautions have been taken to prevent risks to persons and damage to the appliance.



### ATTENTION

Periodically check that all safety devices are operating correctly.  
Do not remove the fixed guards.  
Do not introduce unauthorised objects or tools into the work area.

Although the appliance is fitted with the safety devices prepared, there are still some risks that cannot be eliminated, but reduced via corrective actions by the final integrator and correct operational procedures. Below is a summary of the remaining risks associated with the appliance during:

Normal operation.  
Adjustments and fine-tuning.  
Maintenance.  
Cleaning.

### 6.1 RISK OF CONTACT WITH LIVE PARTS

Risk of breaking or damaging the electrical components of the appliance, with a possible reduction in safety levels following a short circuit.

Before connecting the electricity supply, make sure there is no ongoing maintenance work.



### ATTENTION

Before making the connection, check that the d.c. current at the point of installation is not higher than that indicated on the protection switches in the electrical panel, otherwise the user must provide dedicated limiting devices. It is strictly forbidden to make any type of electrical modification to avoid creating additional hazards and consequent unforeseen risks.

### 6.2 FIRE



### DANGER

In the event of a fire, immediately disconnect the master switch from the main power supply line.

### 6.3 EXPLOSIVE ATMOSPHERE

The equipment must not be located in an area classified as an explosion risk according to 1999/92/EC such as:

Zone	0	An area in which there is a permanent, long-lasting or frequently explosive atmosphere made up of a mixture of air and flammable substances in the form of gases, fumes or steam.
	1	An area in which the formation of an explosive atmosphere, made up of a mixture of air and flammable substances in the form of gases, fumes or steam is occasionally probable during normal activities.
	20	An area in which there is a permanent, long-lasting or frequently explosive atmosphere in the form of clouds of combustible dust in the air.
	21	An area in which the formation of an explosive atmosphere in the form of clouds of combustible dust is occasionally probable during normal activities.

### 6.4 SLIPPING



### DANGER

Any leaks in the areas surrounding the appliance may cause personnel to slip. Check that there are no leaks and keep these areas clean at all times.

### 6.5 TRIPPING



### DANGER

Generally, untidy deposits of material may constitute a tripping hazard and a total or partial obstruction of emergency exit routes. Ensure operational, transit and escape routes, free from obstacles, and comply with the current regulations.

## 7. DISPOSAL OF WASTE MATERIAL

During normal operation, the appliance does not generate any environmental contamination. At the end of its life cycle, or if it is necessary to proceed to permanent decommissioning, we recommend following the procedures below:

### DISPOSAL (USER)



The symbol, applied to either the product or its packaging, indicates that the product should not be considered as normal domestic waste, but should be taken to a waste collection point for the recycling of electrical and electronic appliances. The correct disposal of this product contributes to preventing potential negative consequences that might derive from an inadequate disposal of the product. For detailed information about recycling this product, contact your council, your local waste collection service or the store where you purchased the product.

### PROCEDURE FOR DISPOSAL and RECYCLING AT THE END OF APPLIANCE LIFE CYCLE (AUTHORISED BODIES)

- Switch off the equipment and unplug the power supply cable.
- Remove the lamps (if installed). These should be disposed of separately.
- Remove the power supply units and the electronic cards. These must be disposed of separately.
- Disassemble all the independent parts (grids, casings, profiles, etc.) and separate them by homogeneous material characteristics, in order to access the heat exchangers, pipes, cables, etc. being careful not to damage the refrigeration circuit.
- Remove all mobile parts (doors, sliding doors, glass parts, etc.) and group the various materials according to their similar features.
- Check the type of refrigerant on the plate inside the counter; remove the refrigerant and dispose of it through the authorised services.
- Disconnect the evaporator, condenser, compressor, pipes and fans; the tubes being made of copper, aluminium, steel and plastic must be disposed of separately.
- After removing all the casings and the various components from the frame, separate the different types of material that compose them (plastic, sheet metal, polyurethane, copper, etc.) and group by homogeneous characteristics.



All recyclable materials and waste must be treated and recycled in a professional manner and in accordance with the directives of the country in question. The company assigned to recycling must be registered and certified as a waste disposal service according to the specific directives of the country in question.



#### ATTENTION

Illegal disposal of the product by the owner will result in the application of administrative sanctions provided by the laws in force. Disposal of the product should comply with current laws on the disposal of coolant liquids and mineral oils.



#### IMPORTANT

If the crossed-out wheeled bin symbol is not attached to the device, it means that the manufacturer is not responsible for disposal of the product; in this case, the current regulations on waste disposal always apply. Contact the competent municipal office, the local waste disposal service or the shop where the product was purchased.



#### ADDITIONAL INFORMATION

Further information on how to dispose of coolant and oils and other substances can be found on the safety data sheet of the substances themselves. To dispose of foamed assemblies, remember that the polyurethane foams used are CFC-, HFC- and HCFC-free.

## 8. MAINTENANCE

The **Staff in charge of the appliance** must control and respect the expiry dates for maintenance, given in the table below, contacting the authorised **Technical Assistance** when indicated.

	FREQUENCY				Maintenance	Manager
	According to Use and Requirement	Monthly	Every 6 months	Annual		
Cleaning the external surfaces	●				<input type="checkbox"/>	USER
Cleaning of accessible internal parts(without the use of tools)	●				<input type="checkbox"/>	
Check integrity of sealing gaskets		●			<input type="checkbox"/>	
Control of power supply cable/plugs and/or electrical sockets			●		<input type="checkbox"/>	
Cleaning the condenser unit filter(If present)			●		<input type="checkbox"/>	
Cleaning the defrosting water collection tray	●				<input type="checkbox"/>	TECHNICAL ASSISTANCE
Cleaning the water collection tank (inside the tank - if present)	●				<input type="checkbox"/>	
Condenser cleaning	●			●	<input type="checkbox"/>	
Control of oil level of compressor (Where present)			●		<input type="checkbox"/>	
Venting of air tank (Where present)			●		<input type="checkbox"/>	
Control of pneumatic connections (Where present)			●		<input type="checkbox"/>	
Check the integrity of chiller system piping			●		<input type="checkbox"/>	
Inspect cables and internal power connections			●		<input type="checkbox"/>	
Cleaning of the condensation dryer sponges(Where present)			●		<input type="checkbox"/>	
Replacement of lights / LEDs (Where present)					■	
Replacement of control panel (Electronic control unit - thermostat - etc.)					■	
Replacing the power supply cable, plugs and/or electric sockets					■	

☐ Ordinary Maintenance

☒ Extraordinary Maintenance

### ATTENTION



After any maintenance it is **mandatory** to perform the electric safety tests in compliance with the IEC EN 50106 Standard.

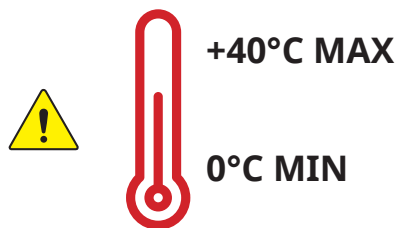
## 9. FAULTS - TECHNICAL AFTER-SALES ASSISTANCE

In case of uncertain or no operation, **before requesting the intervention of the Technical Assistance service** perform the following checks:

MALFUNCTION	CAUSE	SOLUTION	MANAGER
THE EQUIPMENT DOES NOT WORK	Blown protective fuse	First find the cause of the trip of the switch, and then replace the new fuse.	User
	The master switch is open	Close the master switch.	User
	The plug is not inserted	Insert the plug.	User
	Electrical black-out	If the blackout continues for a long time, transfer the product into an appropriate refrigerated container.	User
THE TEMPERATURE IS NOT SUFFICIENTLY LOW	Wrong temperature setting	Set the appropriate temperature.	User
	Equipment being struck by currents of air exposed to direct or reflected sunlight	Eliminate air currents and always avoid direct sunlight or reflections of the sun.	User
	Insufficient air flow for cooling to the condenser	Remove anything which could obstruct air circulation through the condenser (sheets of paper, cardboard, insufficiently slotted grids, etc.).	User
	High ventilation		Technical Assistance
	Internal fans not working or damaged fans	Replace the ventilators/fans.	Technical Assistance
	Thermostat / Electronic control board not efficient	Replace the thermostat/electronic control board. If the electronic control board is used on appliances with R290 coolant, it must only be replaced with an original spare part supplied by the manufacturer. Replace the temperature probes only after checking which of the two is not operating efficiently.	Technical Assistance
	Condenser unit blocked by dust or dirt in general	Clean the condensing unit thoroughly. The condensing unit in particular operating environments (e.g. presence of dust, presence of excessive humidity, etc.) when the performance of the appliance deteriorates requires careful cleaning.	Technical Assistance
	Insufficient refrigerant quantity in the cooling system	Find the cause of the refrigerant leak and eliminate it; refill the refrigerant, possibly preceded by new emptying the system.	Technical Assistance
THE COMPRESSOR DOES NOT START WORKING OR WORKS FOR VERY SHORT PERIODS	No electric power supply to the appliance	Check if there is a power cut. Close the various switches on the power supply line.	User
	Power supply voltage too low	Check that the mains voltage of the power supply corresponds to the nominal value 220V +/- 10%.	User
	Temperature set too high	If the temperature is higher than the air temperature in the display chamber, the compressor will not start. Set a more suitable temperature if the current value is not low enough.	User
	Maximum pressure switch intervention (if present)	Check the cause of the continuous interventions of the maximum pressure switch such as: blocked air condenser, air condenser fan stopped, excessively high ambient temperature, breakage of the pressure switch itself.	Technical Assistance
THE TOUCH SCREEN DOES NOT REACT TO COMMANDS	The display is dirty	Clean the display. Turn the equipment off and on again.	User
FOOD DOES NOT REACH THE REQUIRED TEMPERATURE	Incorrect cooling cycle setting	Check the program and correct the food distribution inside the cell.	User
	Incorrect division of the food on the trays	Check, if any, obstructions to correct air circulation.	User
	High thickness of the food	Reduce the thickness of the food.	User
	Presence of cover or lid	Remove the cover or lid.	User
THE TEMPERATURE SIGNALLED BY THE PIN PROBE IS INCORRECT	Incorrect insertion of the pin probe	Check correct insertion of the pin probe into the core of the product.	User
	The pin probe is damaged	Use only timed or assisted programs. Contact the Technical Assistance Service for replacement.	User

## 10. STORAGE

The appliance, with or without its packaging, must be carefully stored inside warehouses or in areas protected from the weather and from direct sunlight, at a temperature of between **0** and **+40°C**.



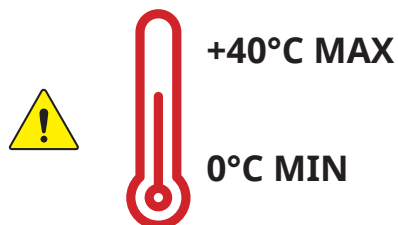
## 11. PROLONGED APPLIANCE SWITCH-OFF

Remove the product contained in the refrigerated compartment and place it immediately in a suitable refrigerated container to ensure proper storage.

Open the equipment and wait for it to reach room temperature and then clean it.

Leave the door/sliding panels open by 2-3 cm so as to guarantee circulation of the air and prevent the formation of mould and bad smells inside the appliance.

The appliance, with or without its packaging, should be carefully stored inside warehouses or in areas protected from the weather and from direct sunlight, at a temperature of between **0** and **+40°C**.



## 12. INSTALLATION



### 12.1 UNPACKING

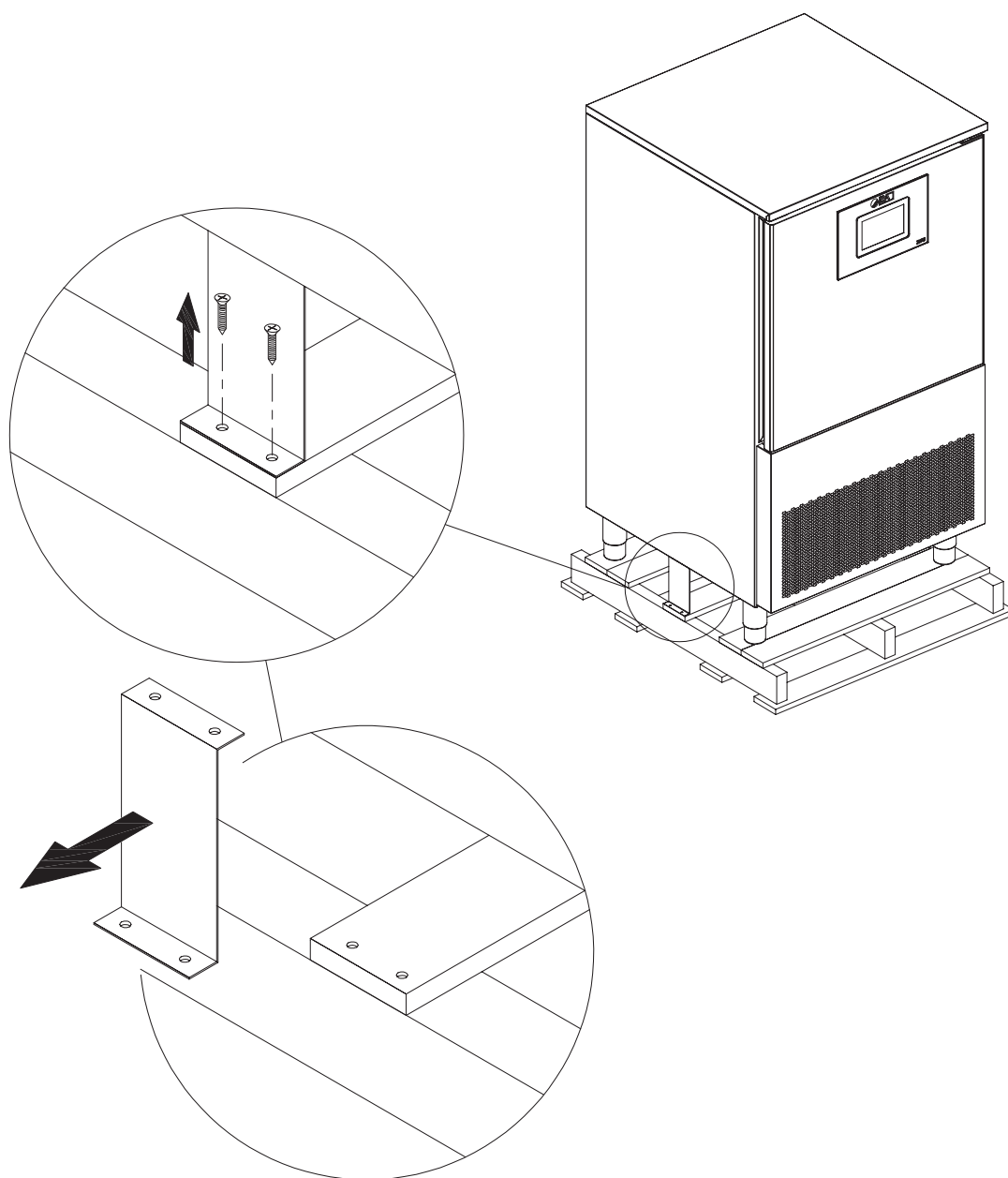
All packaging materials are recyclable and should be disposed of in accordance with local regulations. All packaging materials are recyclable and should be disposed of in accordance with the local regulations. Please destroy "plastic" bags to prevent them from becoming hazardous to children (suffocation).



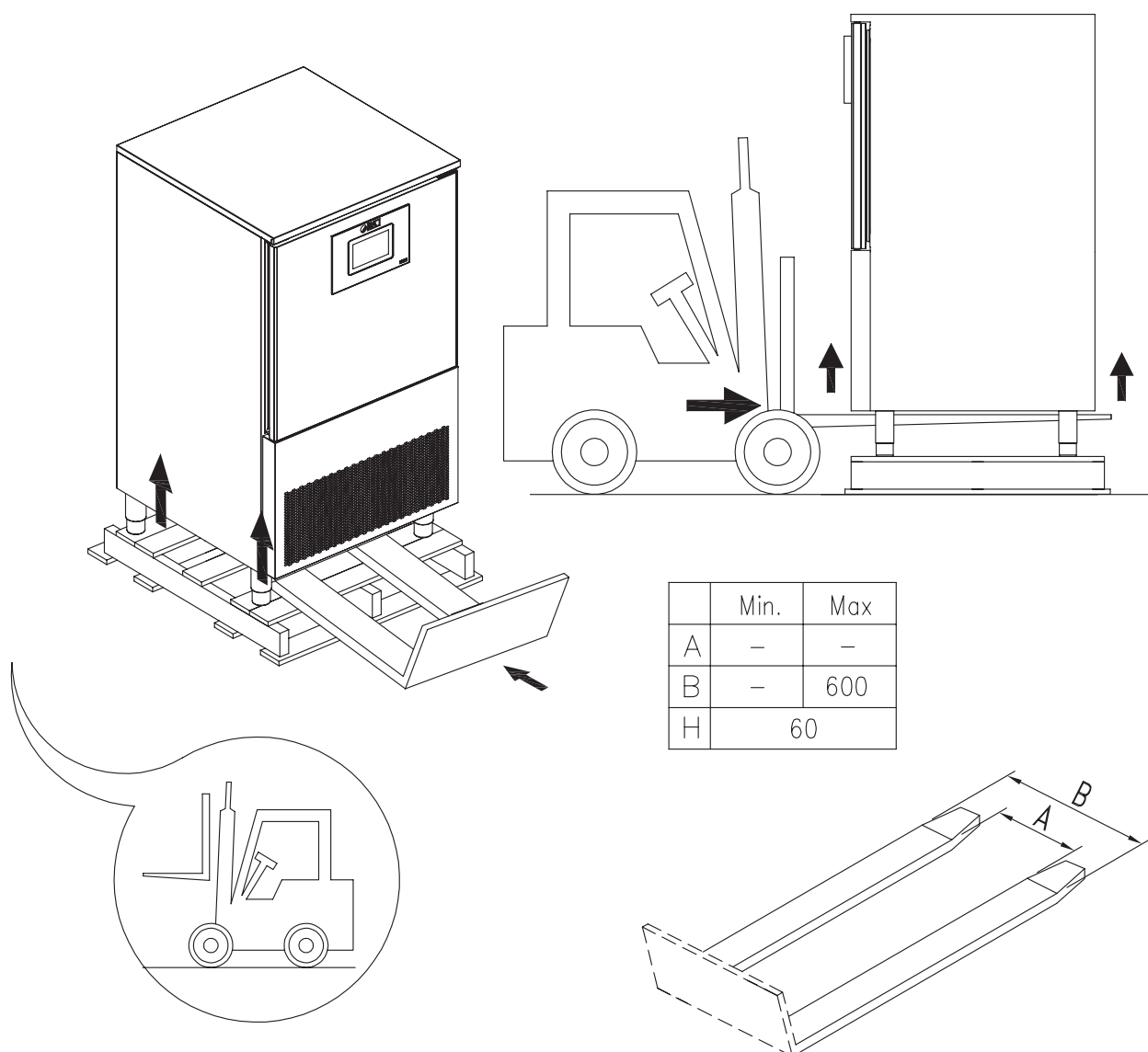
#### ATTENTION

Handling of the equipment must only be performed using a forklift truck of adequate power (with respect to the weight of the equipment) and operated by qualified personnel: during this operation the equipment must strictly be positioned on the appropriate pallet supplied.

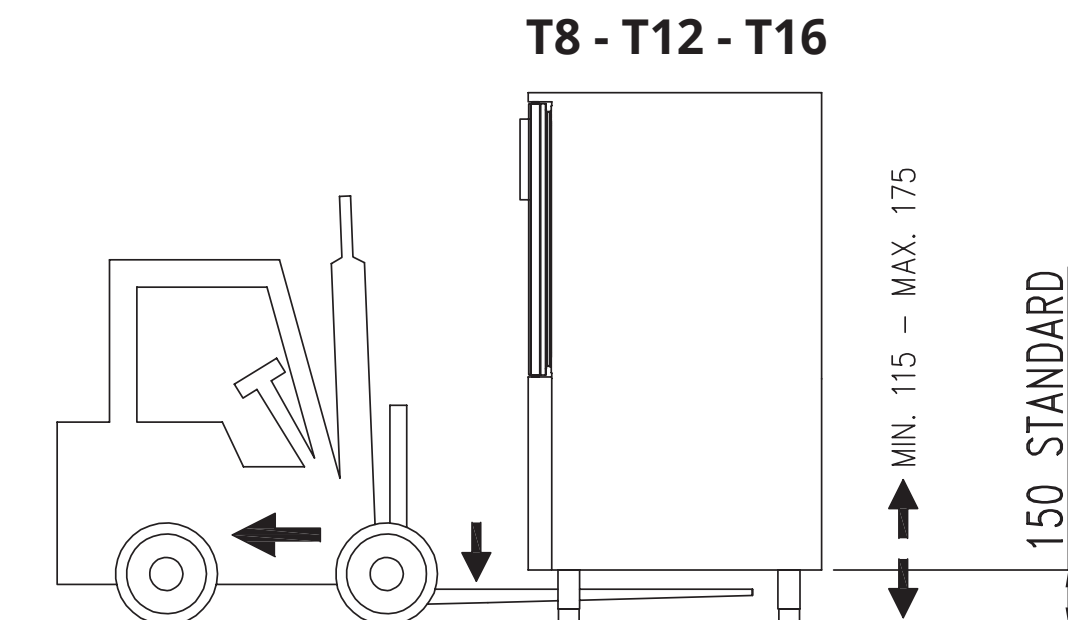
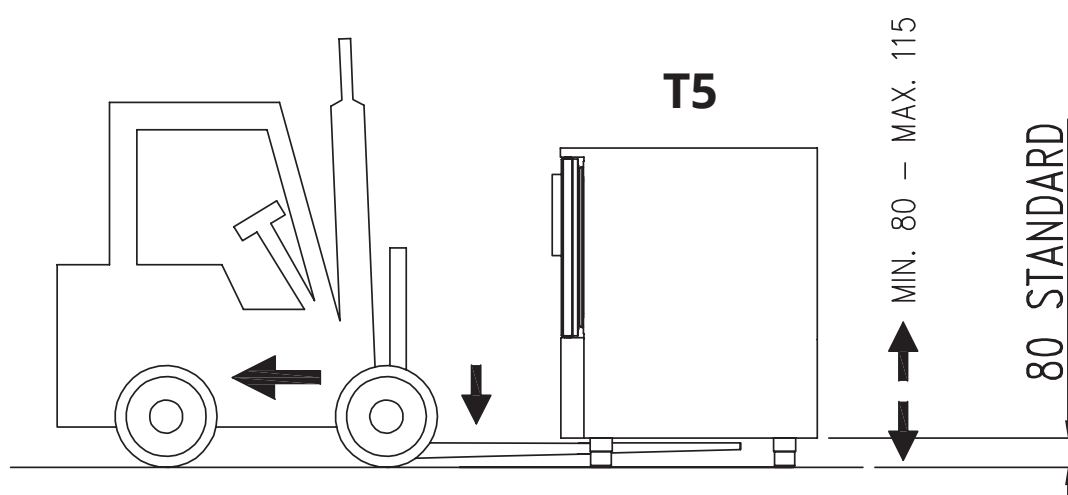
1



2



3



## 12.2 ENVIRONMENTAL CONDITIONS



### ATTENTION

A dry room that can be ventilated is the suitable location for the appliance's installation. There should be a good air flow around the compressor/condensing unit. Therefore the area around the unit should not be obstructed by boxes or other objects. Place the equipment away from sources of heat (radiators, heaters of any kind, etc.) and far from the influence of continuous air movement (caused by fans, air conditioning units, etc.). If it is unavoidable to install near a heat source, use a suitable insulating plate. Also avoid exposure to direct solar irradiation; all of this causes the temperature inside the refrigerated compartment to rise with negative consequences on operation and energy consumption. Do not use the appliance outdoors and do not leave it exposed to rain.

## 12.3 ELECTRICAL CONNECTION



### ATTENTION

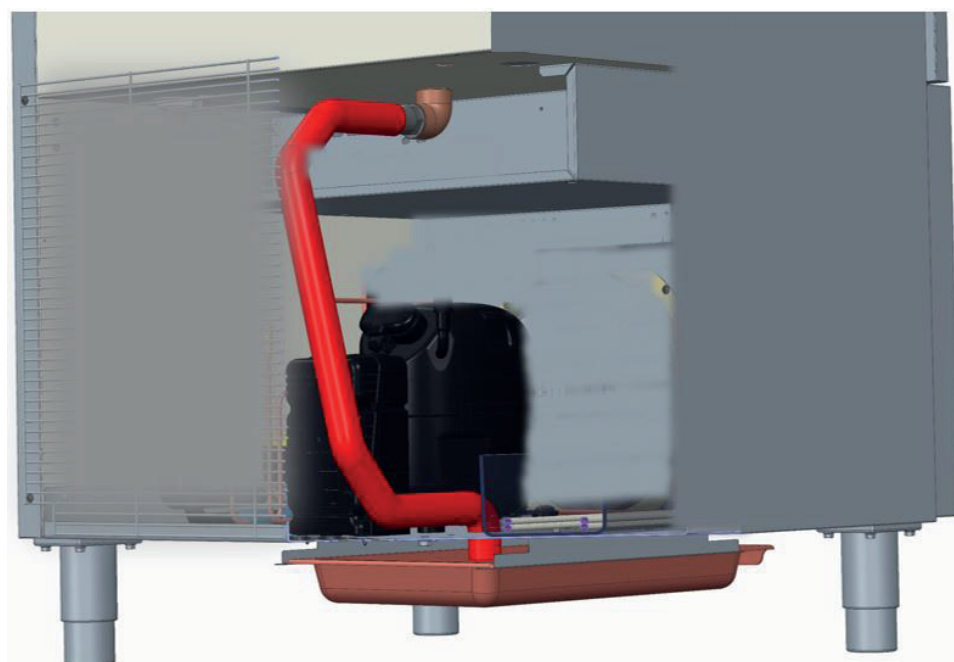
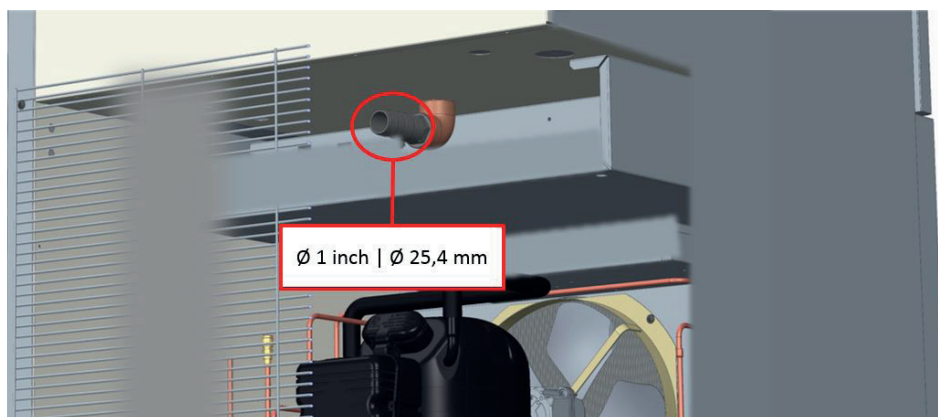
Check that the network voltage matches the one displayed on the identification plate of the appliance, and that the power is adequate. Check on the socket that the power supply voltage provides rated voltage ( $\pm 10\%$ ) when you start up the compressor. The plug should be directly connected to the electrical socket. It is forbidden to connect the plug to the socket by means of multiple socket extensions or adaptors. The plant power supply socket must be fitted with a disconnection device from the mains electricity (dimensioned to the load and in compliance with Standards in force), which guarantees complete disconnection in category III (3) over-voltage conditions and therefore protects the circuits against earth faults, overloads and short circuits. Do not route the electricity cable in passageways.



### ATTENTION

Remember that **earthing** is necessary and **is a requirement imposed by law**.

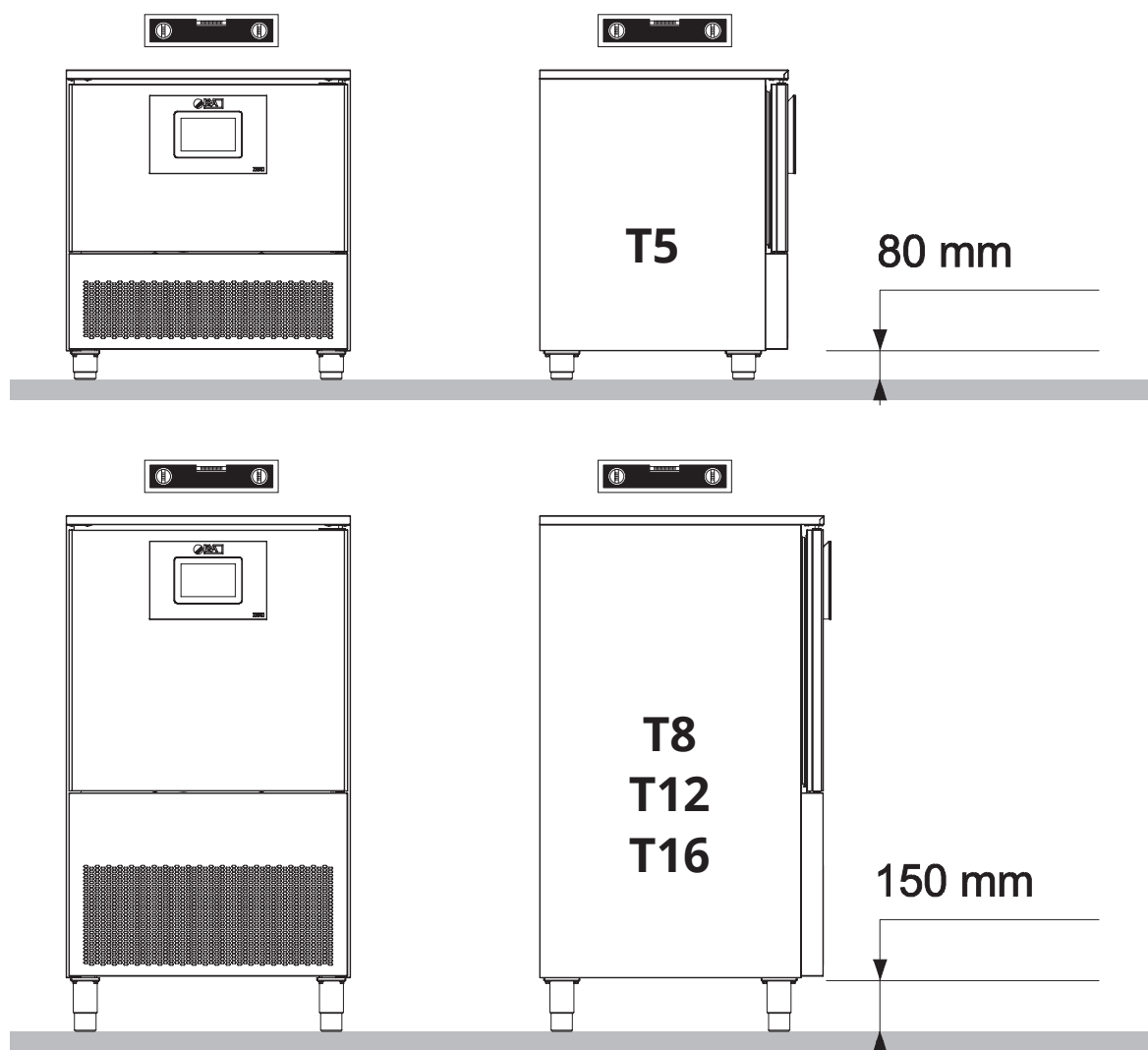
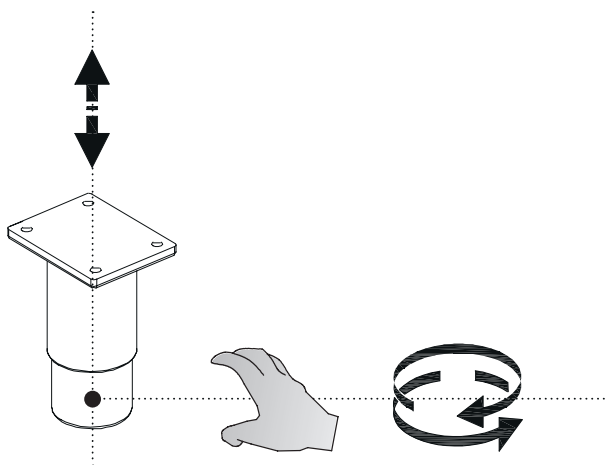
## 12.4 CLEANING WATER DRAINAGE PLUMBING CONNECTION



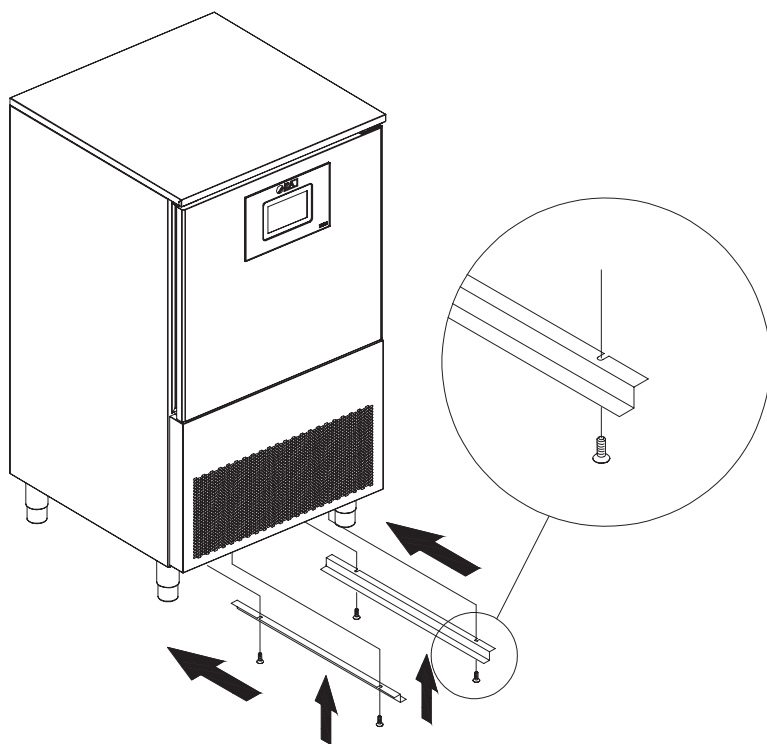
## ADJUSTABLE FEET

**ATTENTION**

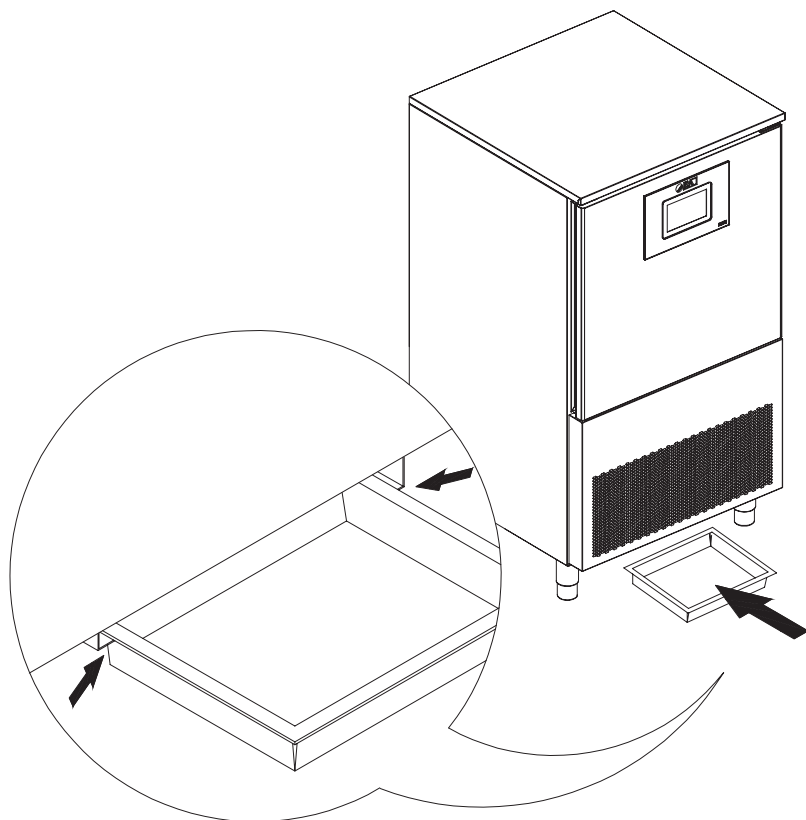
The equipment is fitted with **height-adjustable feet** for stabilisation on the ground.  
After positioning **it is necessary** to level the appliance manually on the ground.



1



2

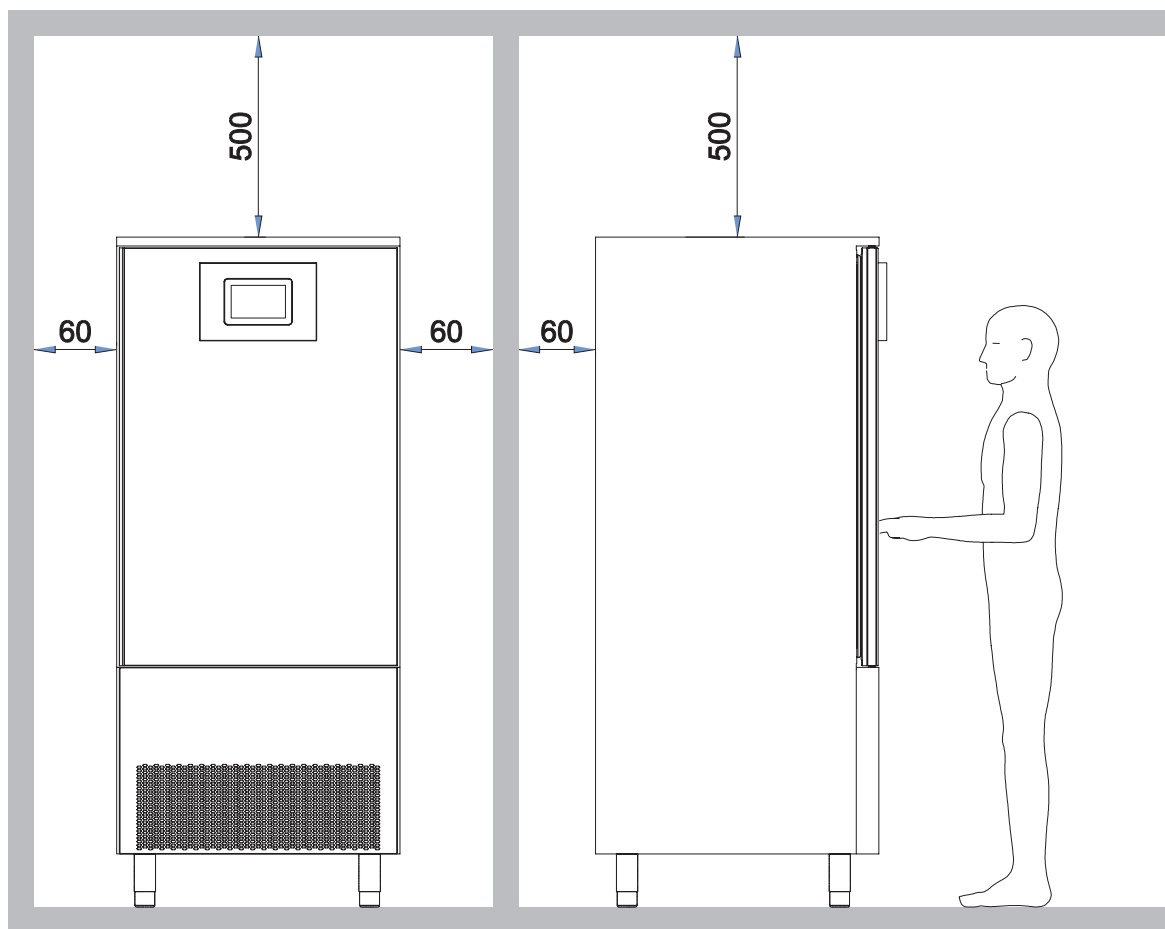


## 12.7 WALL MOUNTING



### ATTENTION

It is fundamental to respect the distances indicated (mm) for correct installation of the appliance.



## 13. COMPOSITION

The appliance consists of a single cabinet, on which are installed all the devices necessary to make it a product that is professional and efficient for its declared use.

The appliance consists of:

Refrigeration	Ventilated
Condensing units	On board
Installation	Plug-in
Command board	Electronic
Pin probe	Heated
Closing	Automatic return door
Handling	Height adjustable feet
Cleaning water collection tray	

## 14. USE

This equipment is used exclusively for the following functions/cycles:

- CHILLING OF FOOD PRODUCTS
- PRESERVATION OF FOOD PRODUCTS
- BLAST FREEZING OF FOOD PRODUCTS

The manufacturer is not liable for damage caused to persons, property or to the equipment itself due to use different from that indicated above.

### THE APPLIANCE IS INTENDED FOR PROFESSIONAL USE



#### Non-permitted uses:

- Preservation of products
- Displaying and/or preserving of non-food products (chemicals, pharmaceuticals, etc.).



### WARNINGS

- Perform complete drying of the internal tank at the end of each cycle; do not leave water residues on the bottom and on the walls.

### 14.1 LOAD LIMITS



#### ATTENTION

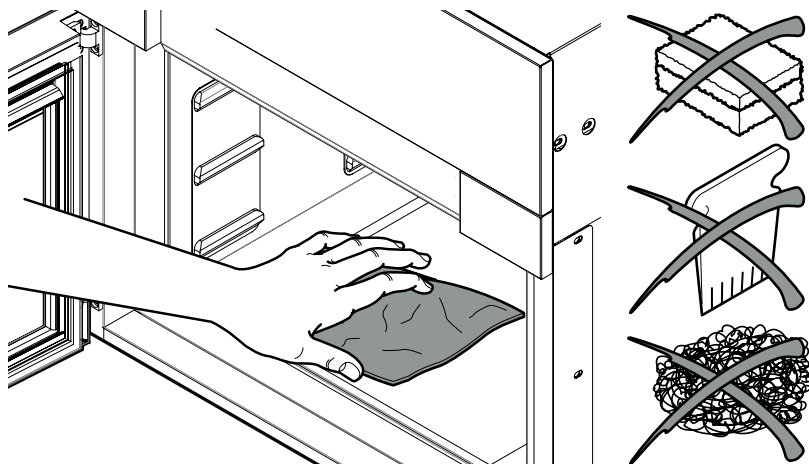


It is fundamental **not to exceed the load limits indicated** in order to avoid altering the correct air circulation and thus to prevent a high product temperature. The limits indicated refer to a static and evenly distributed load. Dynamic overloads due to violent loading operations are therefore excluded, which must always be avoided for safety reasons.

## 14.2 PRELIMINARY CELL CLEANING

Before starting the machine, it is necessary to perform thorough cleaning inside the cell using a soft cloth and a neutral detergent. It is advisable not to use stainless steel wool pads, scrapers or abrasive, acidic or aggressive substances that could irreparably damage the stainless steel surfaces.

At the end of the cleaning, perform thorough rinsing and drying.



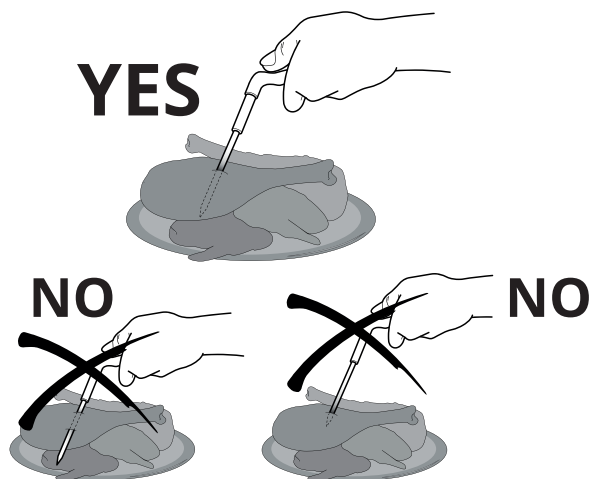
## 14.3 MANUAL OPERATION WITH "HEATED NEEDLE PROBE"

The needle probe is a device that is housed in the equipment and is used to detect the temperature in the centre of products. When the core probe detects that the temperature in the centre of the product has reached the set temperature, it automatically stops the appliance from operating in the manual function with the needle probe. For use, the needle probe must be inserted into the food before starting the cycle.

### ATTENTION



The core needle probe must be inserted deeply into the centre of the product, making sure that it does not come out as indicated below.



It must be handled with care as it is pointed.

At the end of the cycle, put it back in the holder after cleaning it with a soft cloth and warm water.

### ATTENTION



If there are products of different sizes, insert the probe into the larger piece.

## 14.4 CONTAINERS AND LIDS

The use of pans and containers as shallow as possible is **recommended**.

### CHILLING 3°C AND BLAST FREEZING CYCLES - 18°C

Do not cover trays and containers containing food with insulating lids or films; the greater the surface of the food exposed to contact with cold air, the shorter the cooling times will be.

Make sure that the containers are suitable for use at low temperatures (-40°C).

## 14.5 FOOD ARRANGEMENT

The foods inside the appliance should be arranged correctly, avoiding, if possible, a situation whereby the food is stacked or whereby, by using the internal shelf, the circulation of air is blocked.

## 14.6 PRODUCT TEMPERATURE

### CHILLING 3°C AND BLAST FREEZING CYCLES - 18°C

Avoid allowing cooked food for cooling or blast freezing to stand for a long time at room temperature.

Kept at room temperature, foods lose moisture, initial qualities such as colour, aroma, flavour and increase the possibility of bacterial contamination.

It is advisable to start the chilling or blast freezing cycle as soon as preparation and cooking are finished, being sure to start the cooling cycle when the product still has temperatures above + 70°C.

### ATTENTION



For a better yield and quick result, it is advisable not to skip the pre-cooling or pre-heating phase with the machine empty, before introducing the hot product.

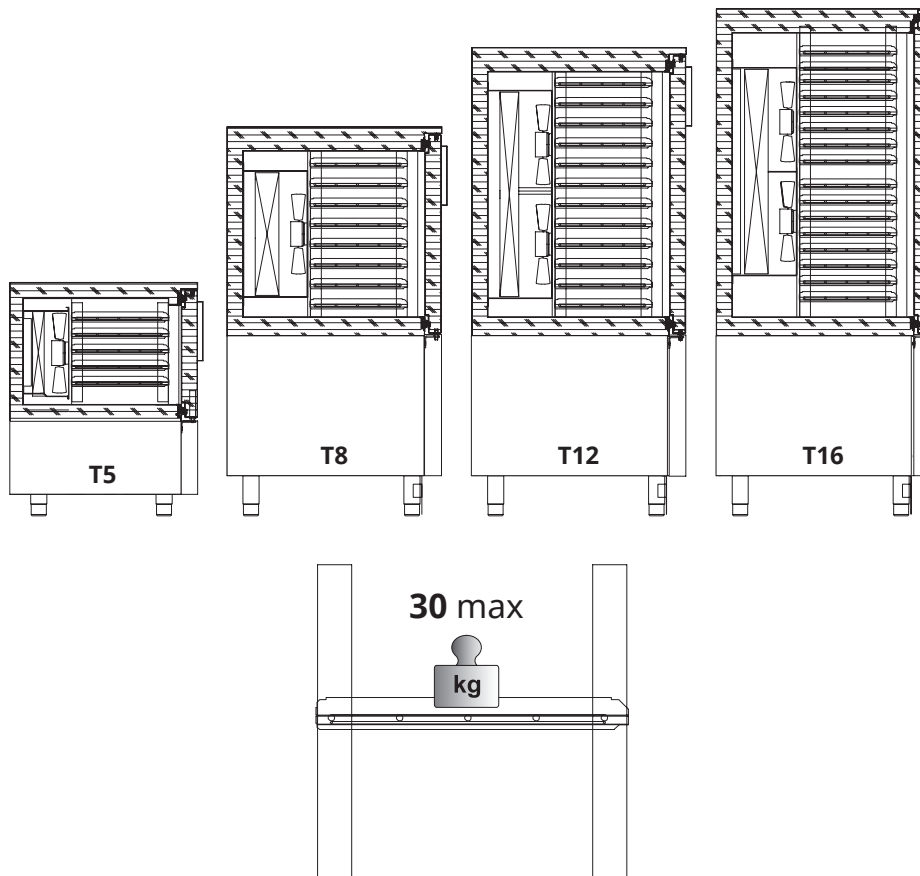
## 14.7 SHELF LOAD LIMITS



### ATTENTION

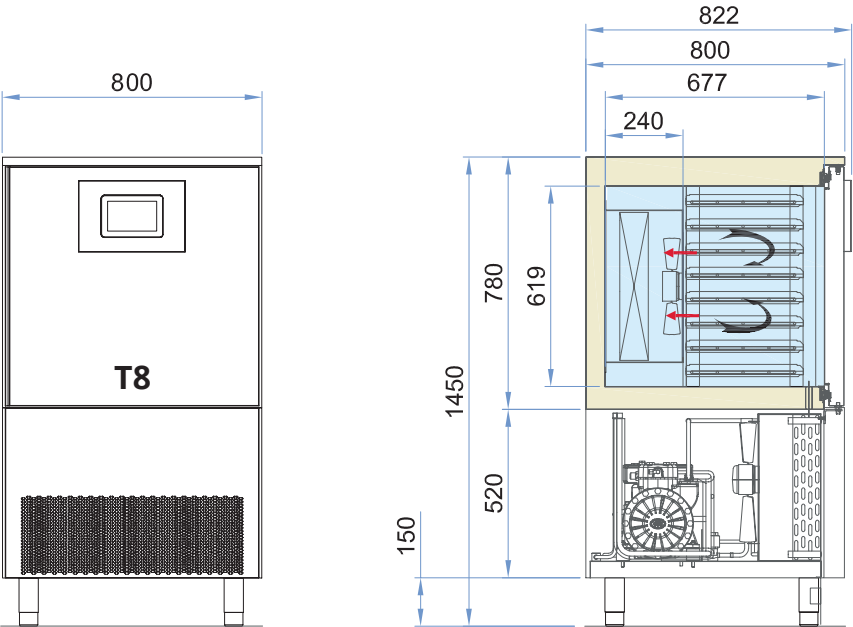
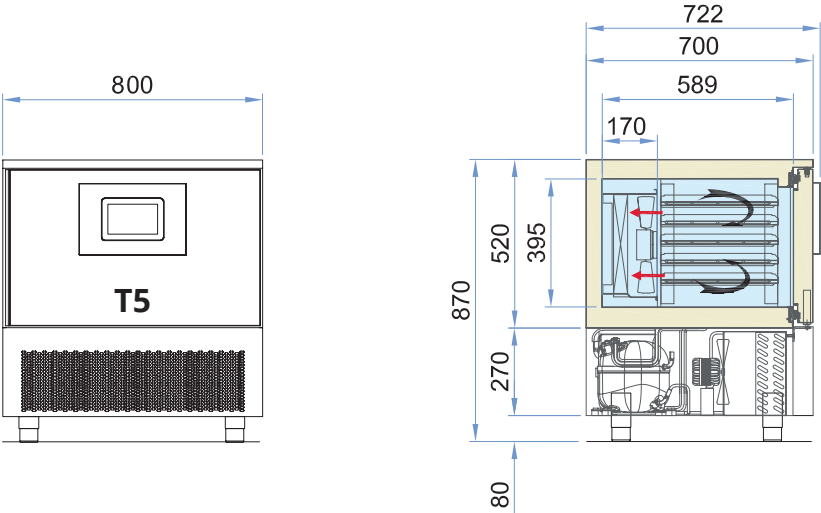


It is **essential** to respect the loads indicated for **each shelf**.

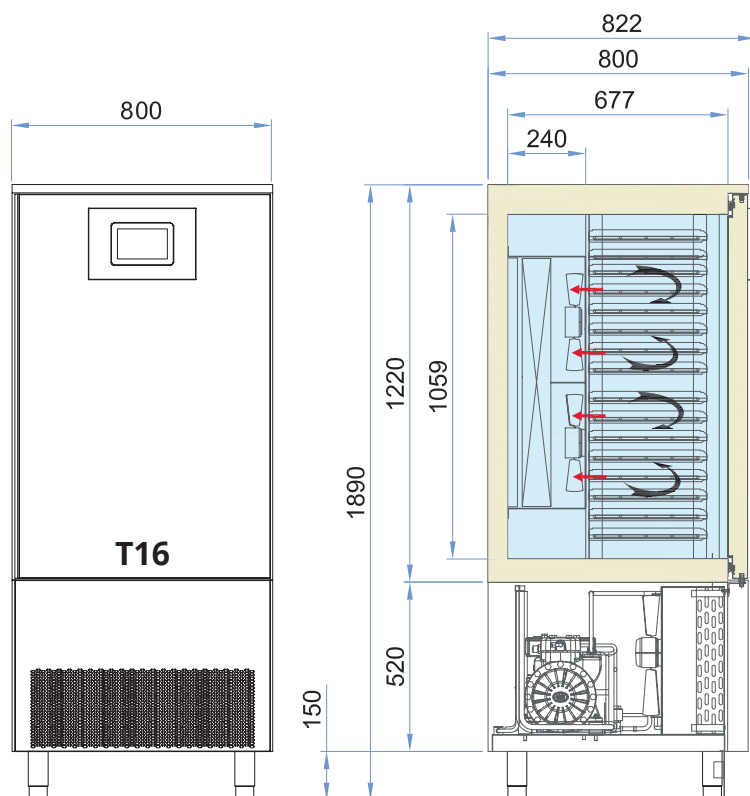
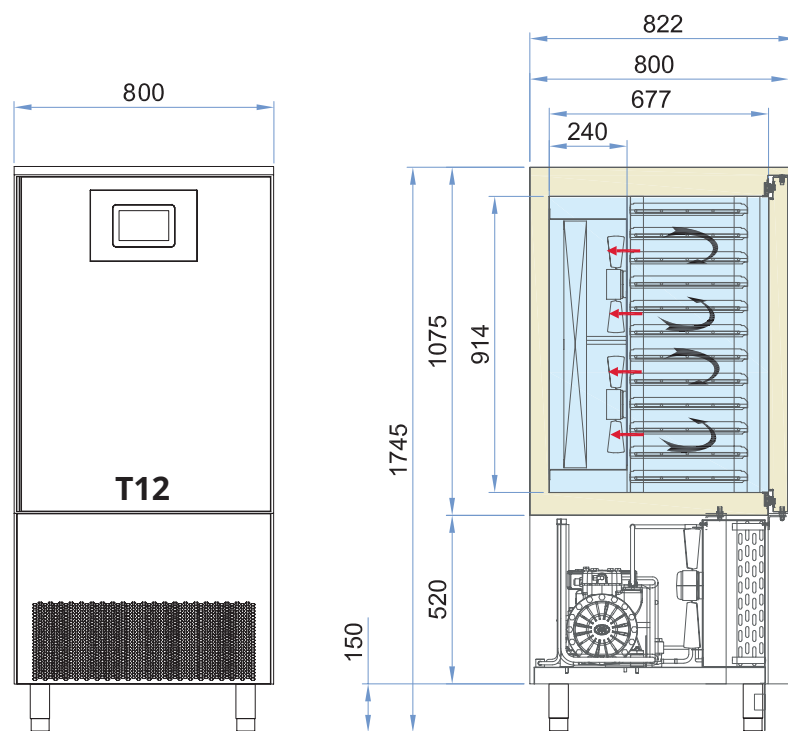


15. TECHNICAL SPECIFICATIONS

				T5	T8	T12	T16
External dimensions	Length	L	mm	800			
	Depth	P	mm	722	822		
	Height	H	mm	870	1450	1745	1890
Weight (net)			Kg	-	135	-	-



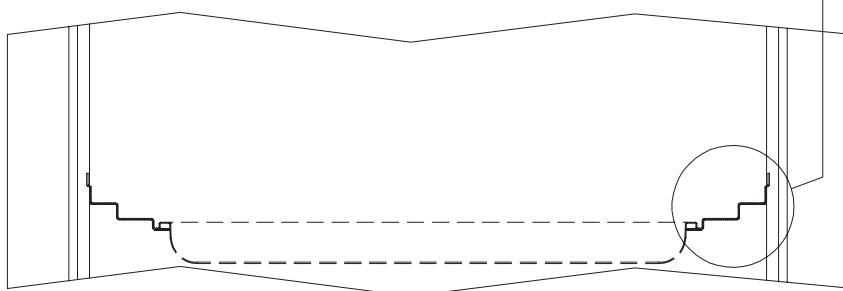
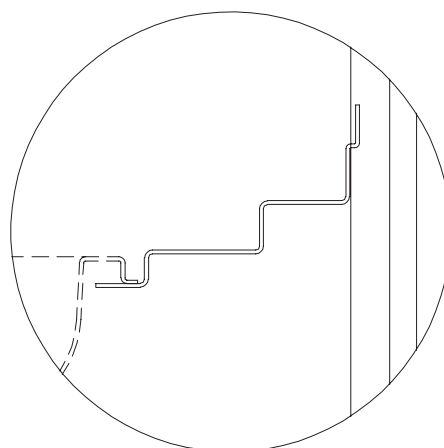
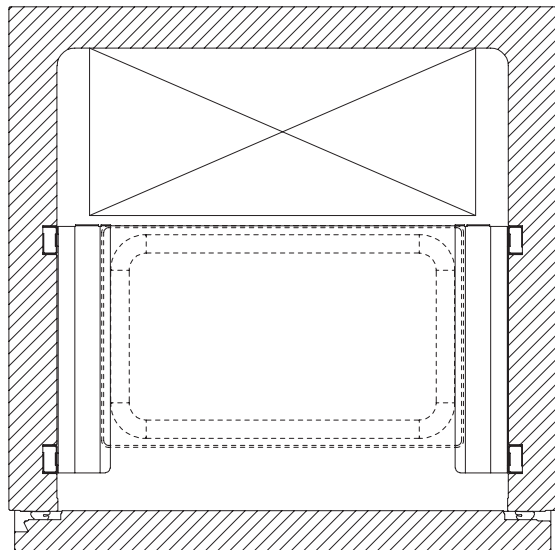
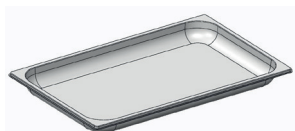
## 15. TECHNICAL SPECIFICATIONS



## 15.1 PREPARATIONS

### CONVERTIBLE GUIDES KIT

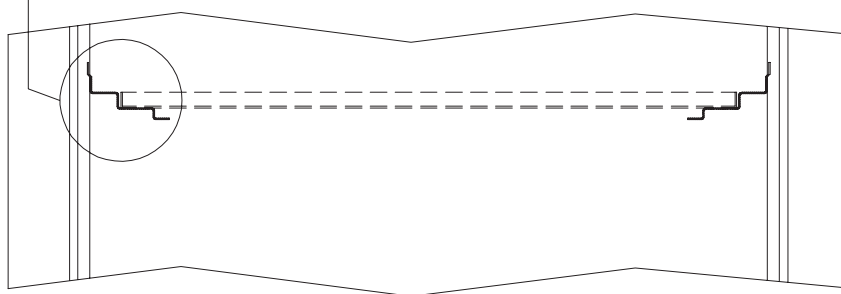
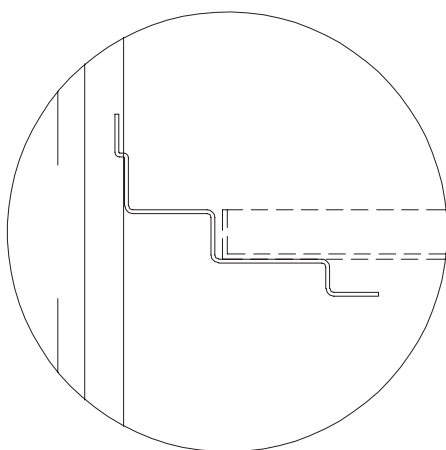
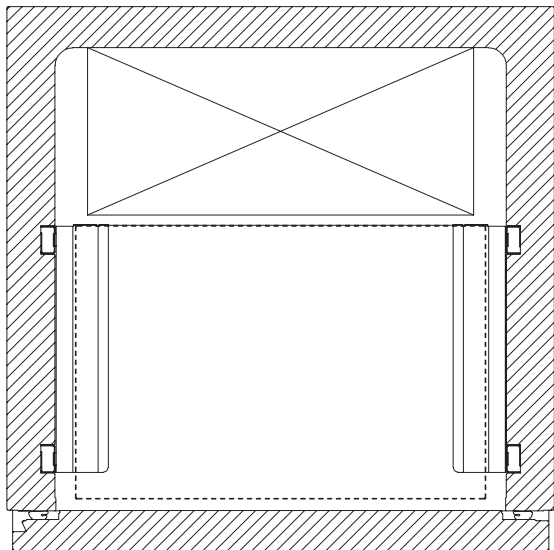
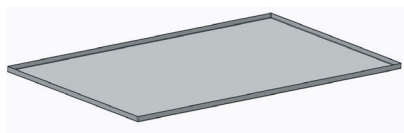
TRAY GN 1/1 (530x325) - OPTIONAL



## 15.1 PREPARATIONS

### CONVERTIBLE GUIDES KIT

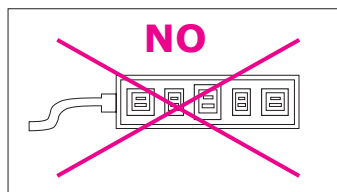
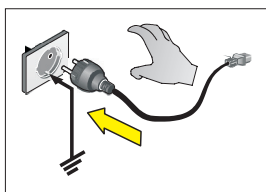
TRAY EN 60x40 (600x400) - OPTIONAL



## 16. CONTROL PANEL

### START-UP (ON)

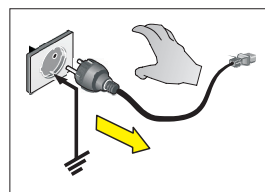
Activate the mains system master switch.  
Plug the appliance in the socket supplied by the customer, ensuring that the plug is fitted with an earth contact and that there are no multiple sockets connected to it.



THE EQUIPMENT STARTS AUTOMATICALLY

### SWITCH OFF (OFF)

Remove the power plug from the socket supplied by the customer.



- **YouTube ISA Service**  
([https://www.youtube.com/channel/UCIzfv4REgUsDZWRTlw\\_c4MQ](https://www.youtube.com/channel/UCIzfv4REgUsDZWRTlw_c4MQ))
- **Set-Up - First Start** > <https://youtu.be/0R6wZfVjogc>
- **Set-Up - Setting Programs** > <https://youtu.be/eoG4uDf25KQ>
- **Set-Up - Cooling Program Setting** > <https://youtu.be/m29uabUhxOc>
- **Set-Up - Alarms Setting** > <https://youtu.be/uG9CVrWFrr8>



Settings menu

12:00

Current time



On / Off



Back key - Go back to previous page



Set-point edit key



Temperature - Flashes when compressor is running



Information on machine status



Defrost



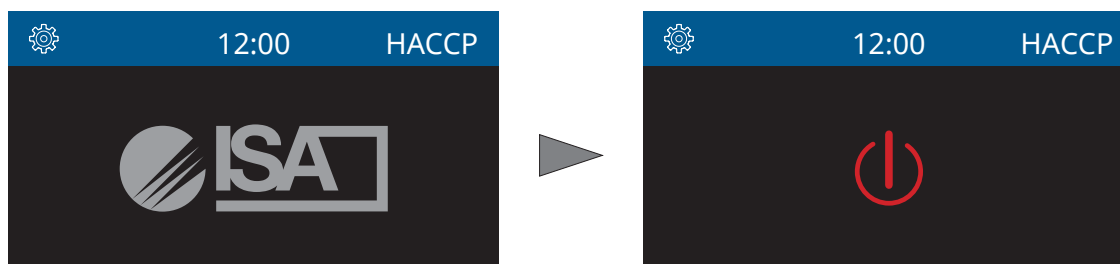
Glass door heating (optional)



Lighting

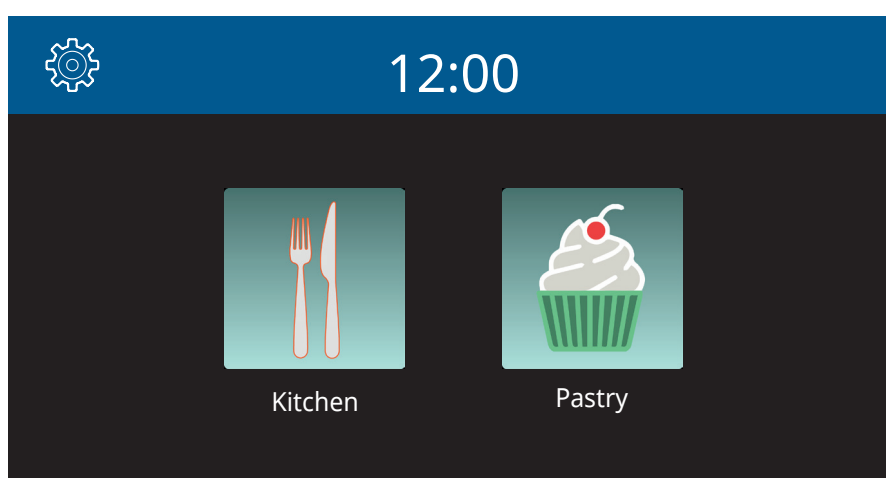
**T5-T8-T12-T16**

The display will light up and show for a few seconds **ISA**; then the indicated **ON / OFF** symbol will be shown.

**MAIN MENU**

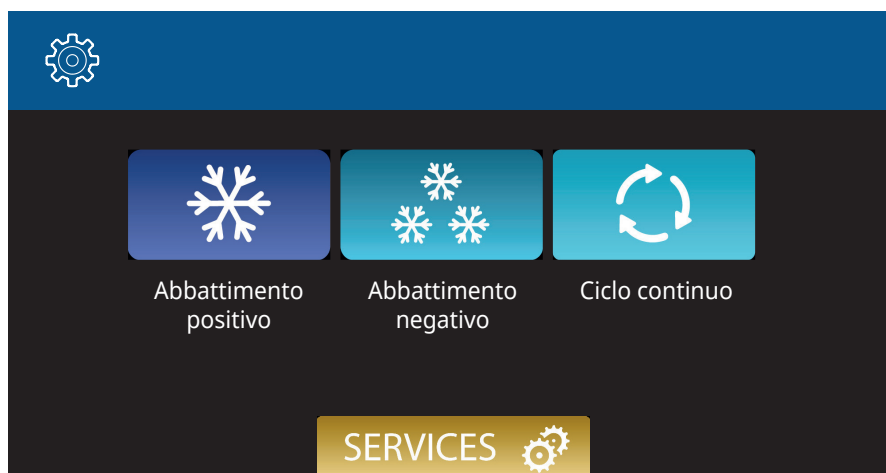
Touch the **ON / OFF** symbol; the indicated menu is displayed:

- Kitchen
- Pastry

**Kitchen Menu**

In this menu (by touching the symbols) the following submenus can be selected:

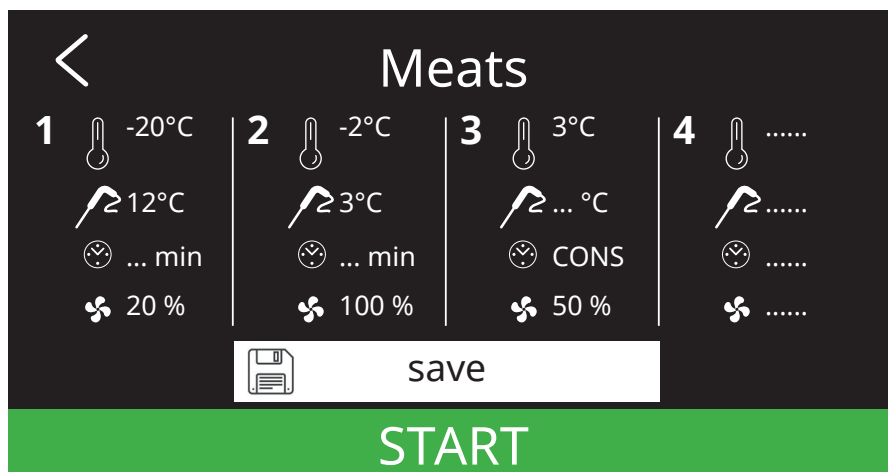
- Positive chilling
- Negative chilling
- Continuous cycle



After selecting one of the available options (e.g. Positive Chilling) the indicated menu is displayed:



Choosing the **Meats** option, the following screens are displayed:

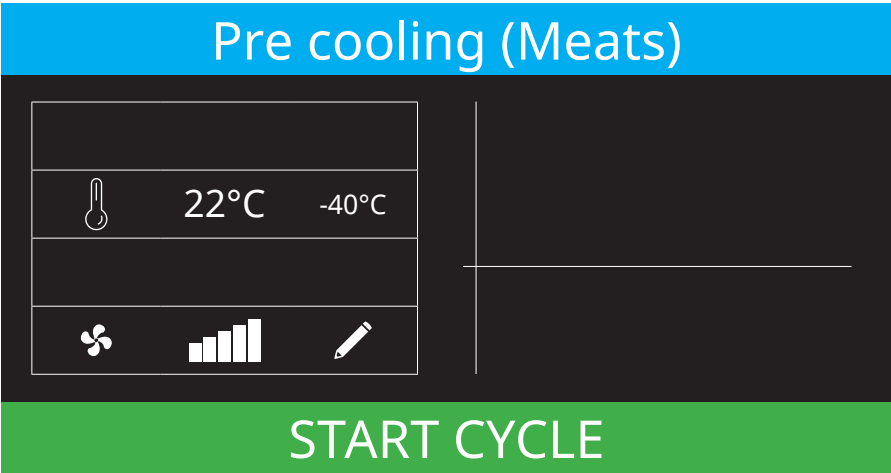


On this screen it is possible to perform the following operations:

- Change the various phase settings and save them.
- Press START to start the cycle.

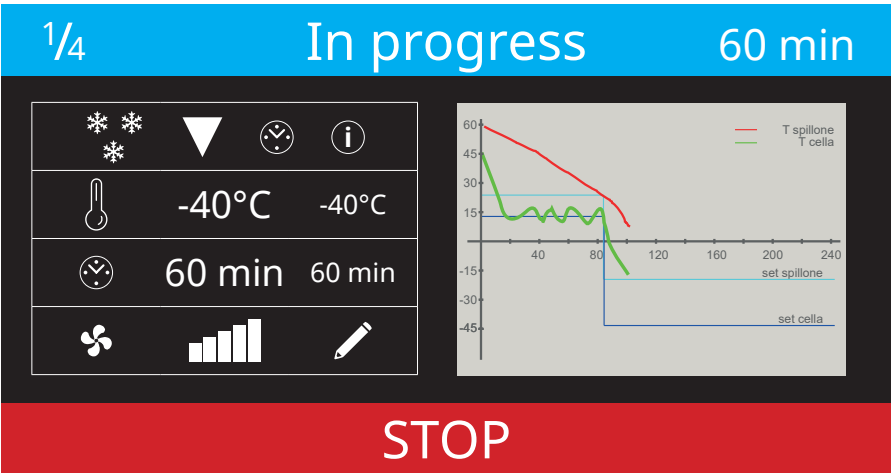
The screen will display **Pre cooling** (cell cooling - pre-set default values).

**Pre cooling**  
Cell cooling (default pre-set values -40°C).

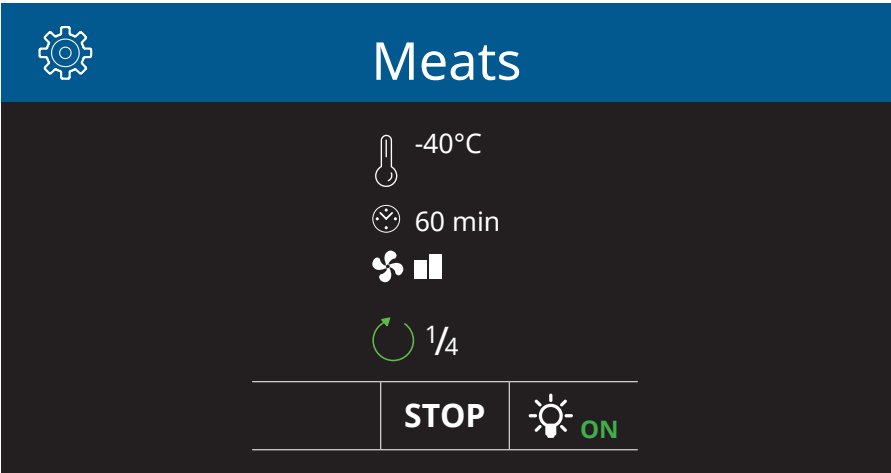


It is possible to insert the product (if deemed appropriate) before reaching the set temperature and press **START CYCLE** to start the cycle.

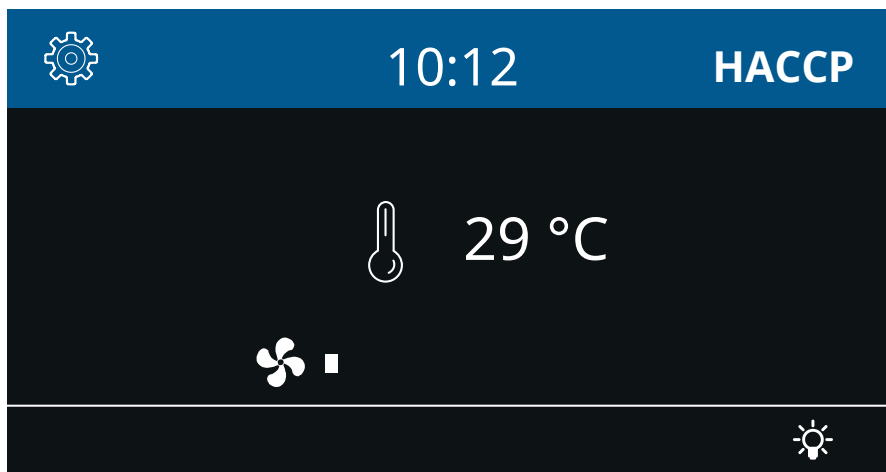
It will be displayed on the **In Progress** screen (the highlighted parameters can be changed as required).



Press **STOP** to stop the cycle in progress or after a few seconds of inactivity the summary of the cycle in progress will be displayed on the screen.



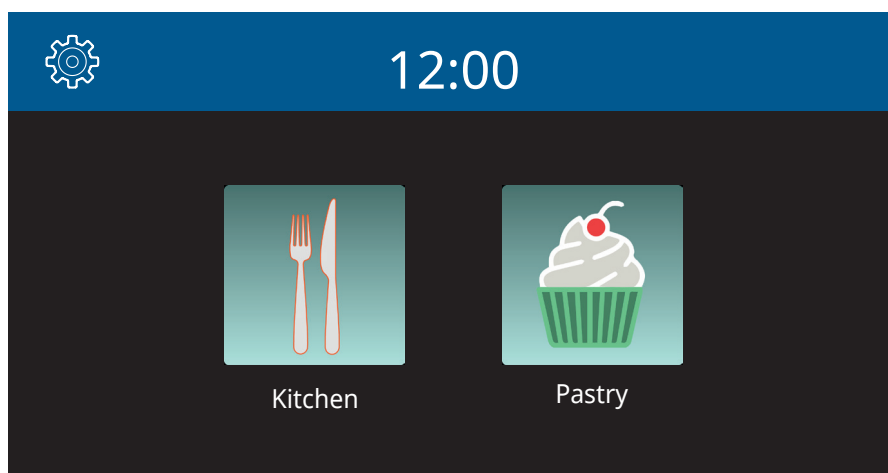
Stopping the cycle the following screen will be displayed on the screen:



Pressing **START** restarts the last cycle performed (Meats); otherwise tapping **Meats** returns to the screen:



To return to the **MAIN MENU** touch the **ON / OFF** symbol to put the equipment in Stand-By.



## 17. CLEANING

The materials listed below must be cleaned as follows:

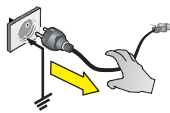

<b>STAINLESS STEEL</b>	Only use warm water and non-aggressive detergents and then rinse.
<b>ACRYLIC / POLYCARBONATE</b>	Wash with lukewarm water, using a soft cloth or a chamois cloth.
<b>CURVED GLASS</b>	Only use products specifically designed for cleaning glass. It is advisable not to use tap water which could leave limescale residues.

### 17.1 INTERNAL



#### ATTENTION

Do not scrape ice from the walls with pointed tools, the surface could be damaged.  
Do not use high pressure appliances (e.g. steam generators).

- 1 Remove the product contained in the refrigerated compartment and place it immediately in a suitable refrigerated container to ensure proper storage.
- 2  Turn off the equipment.
- 3 Remove the manually removable accessories (e.g. sliding doors, grills, ice cream containers, etc.).
- 4 Wait at least 4 or 6 hours for any ice on the evaporator to melt completely, before proceeding with cleaning of the appliance.  
It is advisable to wait for the following day to ensure that defrost has completely finished.  
Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.
- 5 Remove (if present) the drain plug at the bottom of the tank to drain the defrosted water.  
It is advisable to apply a rubber tube or other suitable material in the drain hole in order to facilitate the exit of liquids.
- 6 Clean the side walls and the bottom of the tank using a non-aggressive detergent, lukewarm water and a non-abrasive cloth or sponge. Do not use sharp tools.  
Rinse thoroughly and dry with an absorbent cloth.
- 7 If the appliance is connected to a drain into the ground, run lukewarm water containing a sanitizing solution suitable for the specific use. The quantity of solution to be used must be such as to ensure perfect removal of any product residues and correct sanitation along the entire drainage path.
- 8 If the equipment has not been earthed, follow the procedure in the previous point. The rinsing water will be collected in the dedicated tray positioned inside the base of the equipment. Proceed to clean and sanitise the collection tray.
- 9 Refit the accessories previously removed.
- 10  Switch on the appliance and allow the counter to cool down until it reaches the desired temperature before reintroducing foods.

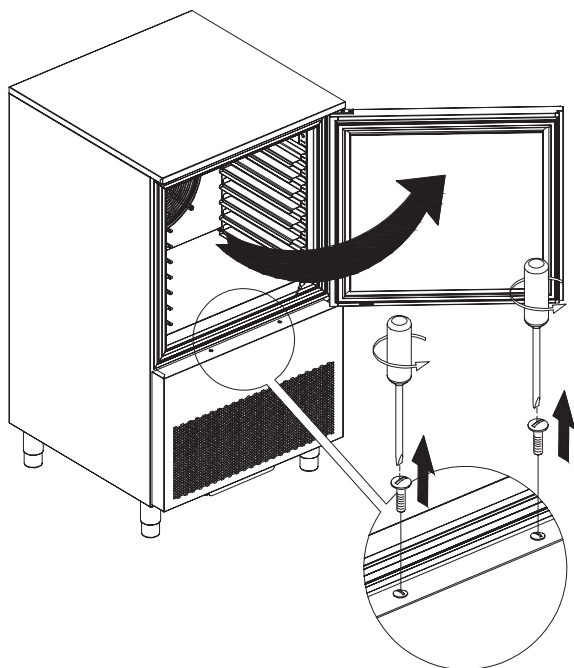
## 17.2 CONDENSING UNIT



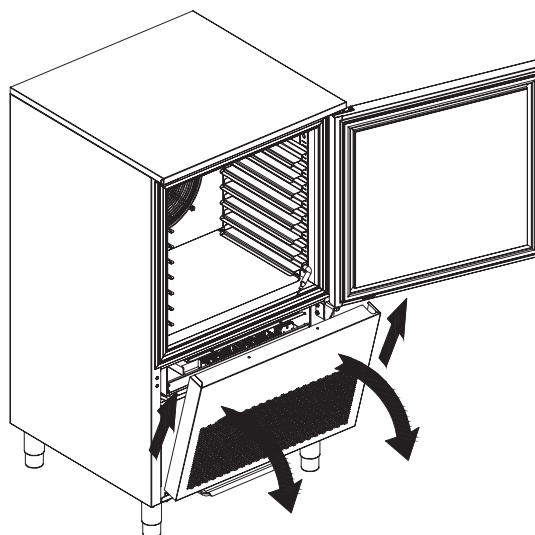
Turn off the appliance, wait a few hours until all the condensing unit appliances have reached a temperature that is close to room temperature.

Remove the grid as indicated below.

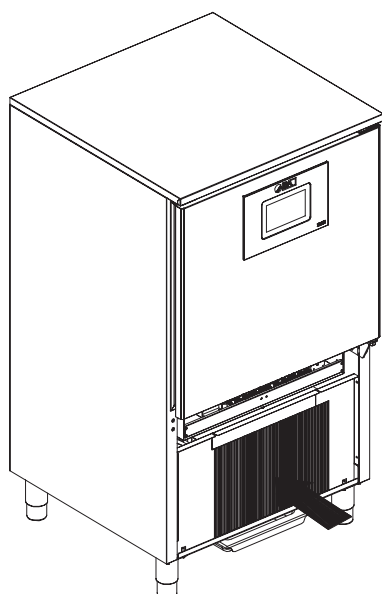
1



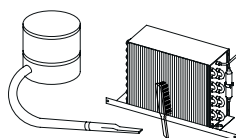
2



3



Clean the condensing unit using a dedicated soft bristle brush and a vacuum cleaner; carry out the operation taking care not to bend the condensing unit springs.

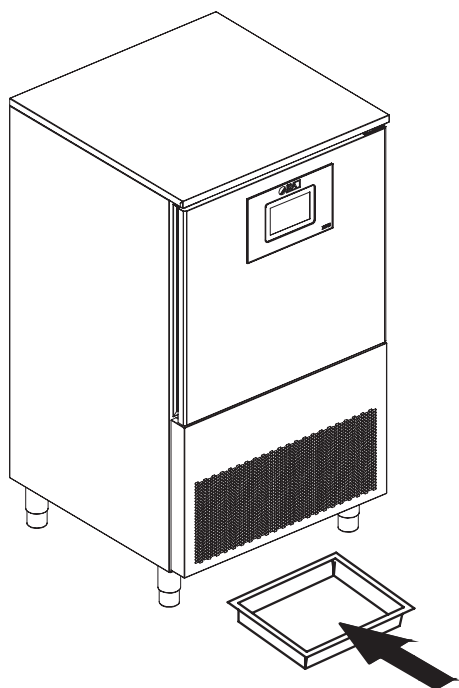


### 17.3 CLEANING WATER COLLECTION TRAY



Clean according to use and requirement and in particular considering the environmental conditions (e.g. high humidity, low ambient temperature, presence of dust, etc.) to avoid the presence of unpleasant odours.

**Disinfect** the tray with suitable products.



### 17.4 DEFROST WATER COLLECTION TRAY (IF PRESENT)



Clean based on use and as needed and in certain environmental conditions (e.g., high humidity, low environmental temperature, presence of dust, etc.) in order to avoid the incorrect and complete evaporation of the water and/or the presence of unpleasant odours.

**Disinfect** the tray with suitable products.

