

MANUALE DI USO E MANUTENZIONE
USER AND MAINTENANCE HANDBOOK
BEDIENUNGS UND WARTUNGSANLEITUNGEN
NOTICE D'UTILISATION ET D'ENTRETIEN
MANUAL DE USO Y MANTENIMIENTO
GEbruIKS- EN ONDERHOUDSHANDLEIDING
РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ И УХОДУ

Symbols



Important warnings and information for the use and safety of the appliance.



Important warnings and information for the use and safety of the appliance.



Fire hazard. Pay attention to flammable materials.

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in the European Union and other European countries with separate collection system)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material sources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

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1- User warnings

General information

Our appliances are designed and optimised in order to obtain high performance. This appliance must not be used by people with limited physical, mental or sensory abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.

Operating condition



Do not store pressurised spray bottles bearing the wording “flammable”. Risk of explosion!



Keep the ventilation openings in the casing of the appliance or in the built-in structure free of obstructions.



Do not use electrical appliances inside the compartments for storing the frozen food of the appliance, if these are not of the type recommended by the manufacturer.



If the power cable is damaged, disconnect the appliance from the power supply, contact the technical assistance service for replacement with a model approved by the manufacturer.

- The appliance must only be used within the temperature range specified by the manufacturer. To identify the correct operating range, read the information on the CE nameplate on the appliance. Read this booklet carefully before using and maintaining the appliance and keep it for any further future consultation by the various operators. If some parts are not understood, contact the Manufacturer.
- This manual is an integral part of the machine and must therefore be stored properly by the purchaser and kept in a handy place near the machine.
- In case of transfer of the appliance, provide the new user with this booklet.
- Use, cleaning and maintenance other than those indicated in this booklet are considered improper and may cause damage, injury or fatal accidents, void the warranty and relieve the Manufacturer of all liability.
- Before carrying out any maintenance or cleaning, disconnect the appliance by switching it off and removing the plug from the socket. Warning: remove the plug by holding its body and do not pull it by the cord.
- Installation, extraordinary maintenance and repairs must be performed by specialised technicians.
- Technical service: contact your dealer providing the model and serial number shown on the rating plate.
- Product Changes: Coldline reserves the right to make changes to the appearance or specifications its products without notice.

2 - Technical data

Reading the appliance nameplate

The appliance complies with European directives as shown in detail in the attached EC certificate of conformity.

The data are featured on the CE plate inside the appliance.

In airborne noise emissions, the A-weighted sound pressure level is less than 70 dB (A).

1	4	2	5	3	6
Matricola / Serial n° 022403348 Modello / Model A70/1BE Temperature -18°-22°C					
Voltage 220-240V Frequency 50 Hz Curr. 3,7 A					
Abs. Power 810 W H.E. Power Climate Class 5 TP 22					
Cool. Cap. 453 W Refrigerant R290 Qty 130g					
Cool. Cap. --- Refrigerant --- Qty ---					
Cool. Cap. --- Refrigerant --- Qty ---					
2014/35/UE 2014/30/UE Ins. HFO-1233zd					
EAC SN_022403348					
7	9	10	8	11	

- 1 - Serial number
- 2 - Model
- 3 - Room operating temperature
- 4 - Voltage
- 5 - Power frequency
- 6 - Electrical absorption
- 7 - Electrical power absorption
- 8 - Climate Class
- 9 - Cooling capacity*
- 10 - Type of refrigerant used
- 11 - Amount of refrigerant used

*Evap. T. -10°C / Cond. T. +55°C for series N/M/P

*Evap. T. -30°C / Cond. T. +55°C for series B/T

The appliance must only be used within the temperature range specified by the manufacturer.

To determine the correct operating range read the CE plate in the appliance and locate it on the table given below:

Serie	Operating temperature
N (mod. Smart, Master)	0° / +10°C
M (mod. Smart, Master)	-2° / +8°C
P (mod. Master)	-6° / +4°C
B (mod. Smart, Master)	-18° / -22°C
MJ (mod. Clima)	-2° / +10°C
M (mod. Wind)	-5° / +10°C
B (mod. Wind, Ice)	-10° / -22°C
T (mod. Wind, Ice)	-10° / -30°C
N (Display case for ingredients)	+2° / +10°C

Example: model Smart A70/1BE

Serie **B** => -18° / -22°C



If assistance is needed, it is necessary to communicate the serial number of the appliance shown on the plate.

3 - Installation

Introduction

The appliance must be used just for the purpose it was specifically designed for, i.e. for storing food within the temperature range stated by the manufacturer. Understand that any other use shall be considered improper.



The Manufacturer declines all responsibility in the event of improper use of the appliance. Installation must be carried out by specialized technical personnel only.

Handling

Handle the packed appliance using a forklift or a hand pallet truck, with fork length equal to the length of the pallet and an adequate load capacity for the weight of the unit.

Removing the packing

Depending on the type of packaging, pull the cardboard up or remove the planks of the wooden cage with a screwdriver. Use protective gloves to avoid contact with splinters of wood. Do not release the packaging to the environment and dispose of it as required by local regulations.

Integrity

Check all parts of the appliance for damage and that the standard-issue accessories provided inside are as expected.

Positioning

Carry the appliance on its pallet using the relevant truck and move it to the installation site. During positioning, tilt the appliance only if strictly necessary making sure the tilt angle does not exceed 60°. Remove the 4 screws that hold the body anchored to the pallet, screw the 4 feet releasing one corner at a time from the pallet.

Levelling

Move the appliance into its final position and adjust the screw-type feet until the unit is perfectly level.

Cleaning

Remove the PVC film covering the inside and outside of the appliance. Clean the compartment inside using a sponge damp with lukewarm water.

Working condition

Make sure the room in which the appliance is installed meets the following conditions:

- Ambient temperature not lower than 5°C and not higher than the conditions relating to the Climate Class indicated on the plate.

Climate Class	Temperature and relative humidity (RH)
3	25°C - 60% RH
4	30°C - 55% RH
5	50°C - 40% RH

- Positioning away from sources of heat and in a well ventilated area.
- Leave at least 30 mm of space between the back of the cabinet and the wall.
- In the cabinets, leave at least 300 mm of space from the ceiling and do not place boxes or trays on the technical compartment, and do not set the cabinets inside niches. Incorrect evacuation of the condenser heat can cause serious malfunctions and significantly increase the consumption of the appliances.
- In case of multiple side-by-side cabinets, leave at least 10 mm of space between one cabinet and the other.
- Do not place food on the bottom of the cabinet but place the shelf in the lowest position using the 4 plastic supports provided.
- The maximum load for each shelf is about 30 kg.
- Comply with the maximum upper load limit indicated by the sticker (cabinets) by maintaining a clearance of at least 5 cm from the upper air diffuser to allow proper circulation of cooling air.
- In the display case for ingredients, never fill the containers with hot food or food that has just been cooked. Use the appliance only with all the containers inserted: the cold pan must be fully covered at all times. Using the appliance only partially filled means the cooling system is less efficient, resulting in increased electricity consumption and more strain on the compressor. Ensure that at least one of the exhaust grilles, through which hot air escapes from the motor compartment, is clear from obstructions at all times. Failure to comply with this instruction shall result in the appliance not working properly.

Putting into operation

Before connecting to the power mains, make sure:

- Voltage and frequency are in conformity with the working conditions featured on the CE plate inside the appliance: maximum tolerance is $\pm 10\%$ of the rated value.
- The power supply circuit meets regulations in force.
- The electrical system is fitted with a residual current circuit breaker (automatic cutout).

If the appliance is going to be switched off for a length of time, it is best to disconnect its power cord.



Earthing is mandatory. The manufacturer cannot be held responsible for damage or injury resulting from failure to earth the appliance or inefficient earthing thereof, incorrect installation, tampering, poor maintenance and incompetent use, or resulting from failure to comply with electrical safety standards in force in the country where the appliance is used.



For connection to the network, provide a device that ensures complete disconnection in the conditions of overvoltage category III, in accordance with the installation rules.

4 - Control panel



Control panel keyboard



To see the max. stored temperature.

In programming mode it browses the parameter codes or increases the displayed value.



To see the min stored temperature.

In programming mode it browses the parameter codes or decreases the displayed value.



To start a manual defrost.



To display target set point.

In programming mode it selects a parameter or confirm an operation.



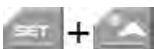
To turn on or off the light (only versions with lighting).



To switch the instrument on or off.



To enter in programming mode.



To exit from programming mode.



Fan speed control (Clima static/ventilated only).

Control panel LED



On: Compressor enabled

Flashing: Anti-short cycle delay enabled



On: Defrost enabled

Flashing: Drip time in progress



On: Fans enabled

Flashing: Fans delay after defrost in progress



On: An alarm is occurring



On: Smart mode enabled



On: Light on



On: Programming phase

Flashing: Measurement unit

5 - Operation


Switching on


Once you have turned on the appliance's power, the control panel automatically runs a lamp test. The LEDs and displays come on for a few seconds, after which the display reads "OFF" (control panel goes into standby mode).


Make sure the appliance is in standby mode.

Press key .

Display  gives the temperature inside the appliance.

LED  flashes for a few minutes with the compressor off (compressor start delay).


LED  dstops flashing and remains steadily lit, the compressor starts and works non-stop to reach the setpoint temperature that has been entered.

At this stage, LED  may switch on and off, depending on the start temperature set for the fans in the general parameters (except for STATIC version).

Switching off



If leaving the appliance switched off for some time, disconnect the power cord.

Press key .

Display  reads "OFF".



Control panel goes into standby mode.

Set point

Der Sollwert ist der Temperaturwert, den das Gerät erreichen und innerhalb einer festgelegten Obergrenze halten soll (Parameter Hy).

Editing set point

Press key .


The setpoint value entered flashes on display ; LED  flashes.

Use buttons  and  to increase or decrease the setpoint until you reach the desired.

Press button  to store the value.

Work cycle

Once the temperature setpoint is reached, LED  goes off and the compressor stops. It starts again when the temperature rises above a value which depends on the Hy parameter set.

LED  lights again and the cycle is repeated.

6 - Sensors

The appliance features two NTC temperature sensors: one measures the temperature inside the compartment and the other the temperature of the evaporator.

The second sensor has been fitted so that fan operation is optimized and defrosting times shortened.

Display case for ingredients are only equipped with the temperature probe in the tank.

7 - Defrosting

During operation, frost forms on the surface of the evaporator: this is normal but it reduces evaporator efficiency. The purpose of defrosting is to eliminate frost and restore full efficiency.

Automatic defrosting (cabinets and counters).

The defrosting process is automatic and takes place at preset intervals.

The purpose of the evaporator sensor is to produce the utmost efficiency and shorten defrosting times by measuring the end-of-defrosting temperature.

The time taken can vary depending on how much frost there is.

Manual defrosting (cabinets and counters).



This mode should be used only when further defrosting is required in addition to that performed automatically by the appliance.

Make sure the appliance is working .

Hold key  down for a few seconds.

LED  comes on.

The defrosting cycle stops automatically. How long it takes depends on how much frost there is on the surface of the evaporator.

Once defrosting has finished, the appliance resumes normal operation.




In the display case for ingredients, the frost that forms on the inside walls of the tank is melted by removing the basins and switching off the appliance for the necessary time.

8 - Smart operating mode (cabinets and counters)

The function is activated automatically and is signalled by the illumination of the LED .

This mode of operation aims to improve the performance of the appliance if it has to operate in particularly demanding situations, such as a room that is not well air-conditioned or a very frequent door opening.

In this mode, defrost cycles outside the programmed intervals may be activated due to the detection of ice in the evaporator. The equipment returns to standard programming as soon as the situation normalises.

LED  goes out.

9 - Condensation evaporation (cabinets and counter)

Cabinets and counters features a system for the automatic collection and evaporation of water produced by defrosting.

In display case for ingredients, the water collected in the tank when the appliance is switched off must be emptied by removing the drain plug and placing a container underneath.

10 - Minimum and maximum temperature

You can view the maximum or minimum temperature recorded. This feature allows you to check that products are being stored properly when the business has been closed for a period and hence the appliance has not been monitored.

Viewing maximum temperature recorded

Press key  : the display reads “hi” followed by the maximum temperature value recorded.

Viewing minimum temperature recorded

Press key  : the display reads “Lo” followed by the maximum temperature value recorded.

Erasing recorded values

View the maximum or minimum temperature using buttons  or 



Press key .

The “rST” flashes 3 times to confirm that values have been successfully erased.

11 - Operating tips

- When filling with food, if the operation takes more than 5 minutes, switch off the appliance and restart it when you have finished filling.
- Only fill freezers with pre-frozen products or with non-frozen products whose mass must not exceed 10% of the total content of the compartment.
- Do not use the appliance to cool hot food or food that has just been cooked.
- Keep products arranged within the perimeter of the rack so as to allow correct airflow inside the compartment.
- The maximum load for each shelf is about 30 kg. Comply with the maximum upper load limit indicated by the sticker (cabinets) by maintaining a clearance of at least 5 cm from the upper air diffuser to allow proper circulation of cooling air.
- Avoid opening the door frequently when the appliance is defrosting.

12 - Alarms and warning

If an alarm is triggered, the warning is provided by LED  which remains on display  until the alarm condition is over. All alarm messages flash, alternating with the temperature, except for P1, which flashes constantly.

List of alarm

“P1” flashing; room sensor error.

- Tells you that compartment sensor is faulty or is not connected properly.
- Emergency mode is triggered automatically, which handles the compressor start and stop cycles based on values set in the general parameters.
- If the alarm persists, contact technical assistance department.

“P2” flashing; evaporator sensor error (cabinet and counter).

- Tells you that evaporator sensor is faulty or is not connected properly.
- If the alarm persists, contact technical assistance department.

“HA” flashing; high temperature.

- Tells you that temperature inside the compartment is higher than maximum permissible value.
- The alarm ceases automatically when temperature falls back inside the normal range, when defrosting starts or when the door is opened.
- If the alarm persists, contact technical assistance department.

“LA” flashing; low temperature.

- Tells you that temperature inside the compartment is lower than minimum permissible value.
- The alarm ceases automatically when temperature falls back inside the normal range, when defrosting starts or when the door is opened.
- If the alarm persists, contact technical assistance department.

“EE” flashing; memory anomaly.

- Anomaly in control panel data. Switch the appliance off and back on again to reset the instrument.
- If the alarm persists, contact technical assistance department.

“dA” flashing; door open (cabinet only).

- Tells you that the door has been open too long. Ceases automatically when door is close.

You can silence the buzzer announcing an alarm by pressing any button.

13 - Connection diagram

- Appendix A for cabinets N/M/P
- Appendix B for cabinets B/T
- Appendix C for remote cabinets
- Appendix D for counters N/M
- Appendix E for counters B
- Appendix F for remote counters
- Appendix G for display case for ingredients

14 - Maintenance and cleaning

Routine maintenance work can be carried out by non-specialized personnel, following the instructions given below to the letter.



Before performing any maintenance or cleaning work, disconnect the appliance from the power mains.

Cleaning the appliance

You can wash the inside and outside using a sponge damp with lukewarm water and neutral detergents without chlorine content and without any other chemically aggressive component. Once you have finished cleaning, dry with a soft, dry cloth. You are advised to apply polishing products on outer surfaces only.



Do not wash the appliance with jets of water. Do not use scouring pastes or steel wool. Do not spray detergents on internal and external surfaces.

Cleaning the condenser

To keep the appliance working efficiently at all times, clean the condenser at regular intervals. To do this, use a brush with soft bristles or a vacuum cleaner, being careful not to bend the aluminium fins.



The condenser features sharp edges. Wear protective gloves when cleaning.

Cleaning the gasket (cabinet and counter)

To prevent mold formation, is recommended the periodically cleaning of the gaskets. Use only lukewarm water or a solution of water and baking soda. Do not use vinegar, detergents, degreasers, or acid products.



Do not use vinegar, detergents, degreasers, or acid products.

15 - Gas safety data sheet

R290



GWP: 3

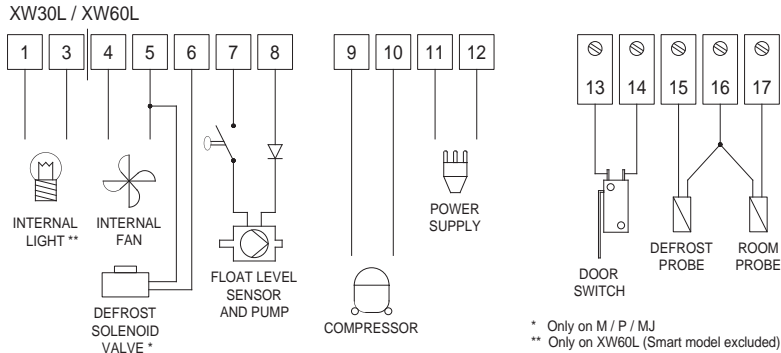
ODP: 0

- Hazards identification: Liquefied gas - Extremely flammable.
- First aid measures:
 - Inhalation: Move victim to uncontaminated area by wearing self-contained breathing apparatus. Keep the patient relaxed and warm. Call a doctor. Proceed with artificial respiration if breathing stops.
 - Contact with the skin: In the case of frostbite, spray with water for at least 15 minutes. Apply a sterile gauze. Get medical assistance.
 - Eye contact: Immediately flush eyes with water for at least 15 minutes.
 - Ingestions: Ingestion is considered an unlikely route of exposure.

16 - Appendix A-B-C-D-E-F-G

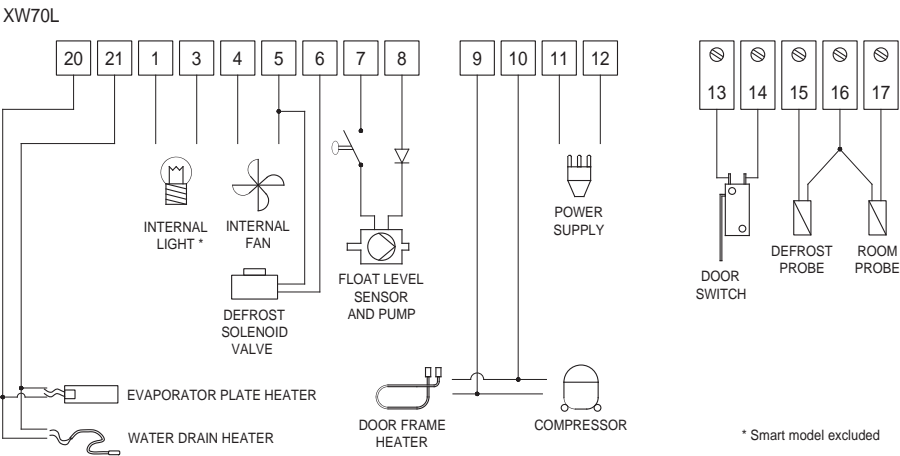
Appendix A

Armadi - Cabinets - Kühlschränke - Armoires - Armarios - Kasten - Холодильные шкафы
Series N / M / MJ / P



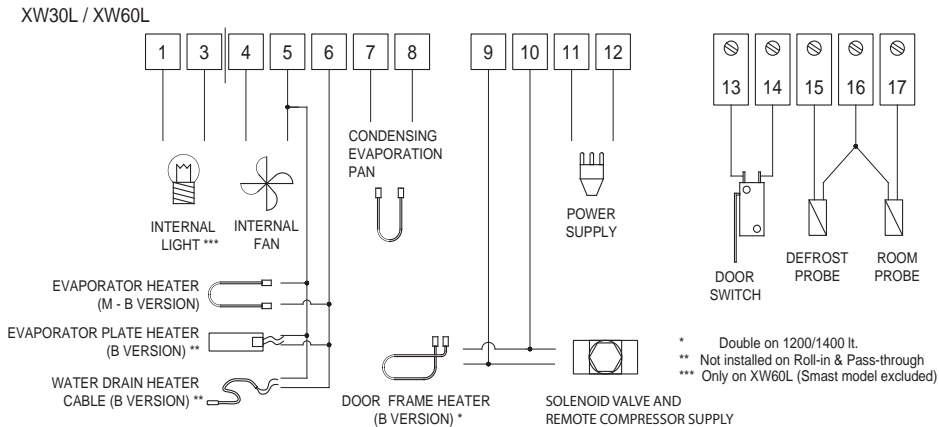
Appendix B

Armadi - Cabinets - Tiefkühlschränke - Armoires - Armarios - Kasten - Холодильные шкафы
Series B / T



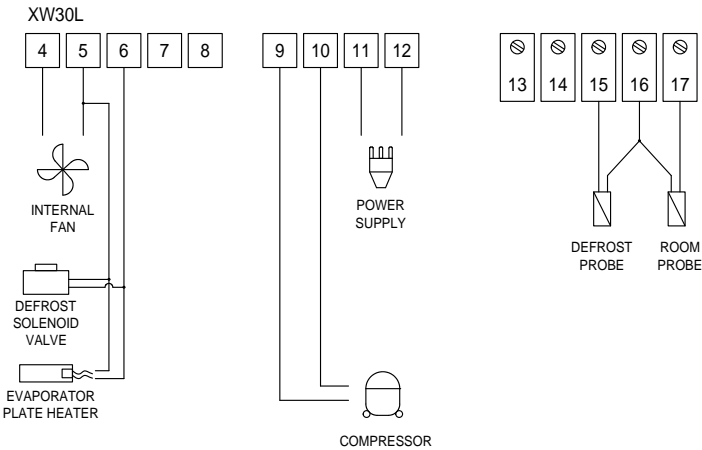
Appendix C

Armadi - Cabinets - Kühl/Tiefkühlschränke - Armoires - Armarios - Kasten - Холодильные шкафы



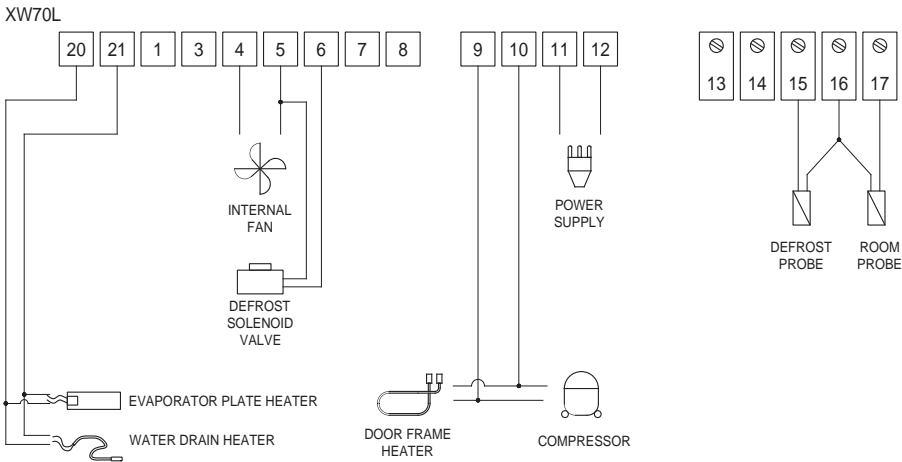
Appendix D

Tavoli - Counters - Kühlische - Tables - Mesas - Tafels - Холодильные столы
Serie M



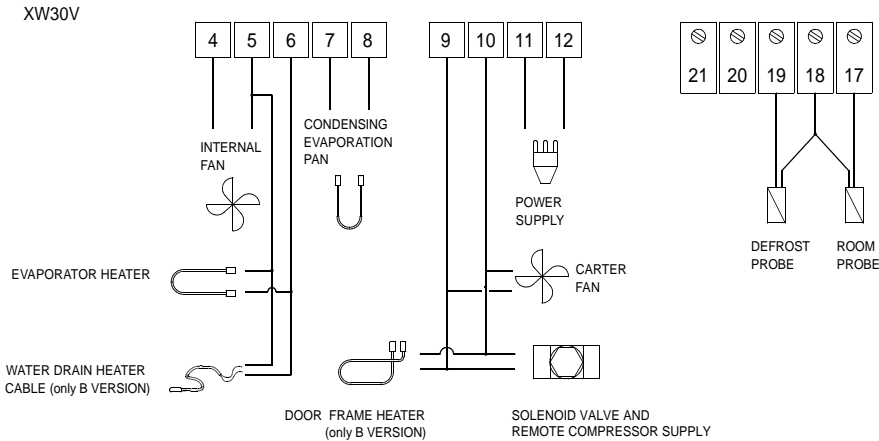
Appendix E

Tavoli - Counters - Tiefkühlische - Tables - Mesas - Tafels - Холодильные столы
Serie B



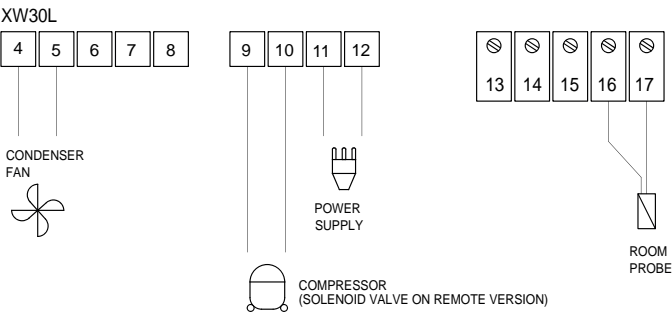
Appendix F

Tavoli - Counters - Kühl/Tiefkühlische - Tables - Mesas - Tafels - Холодильные столы



Appendix G

Vetrina porta ingredienti - Display case for ingredients - Aufsatz-Kühlvitrine für Zutaten
Vitrine pour ingrédients - Vitricas para condimentos - Vitrine voor ingrediënten
Витрины для ингредиентов





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