



ROCAM®

Professional foodservice trolleys

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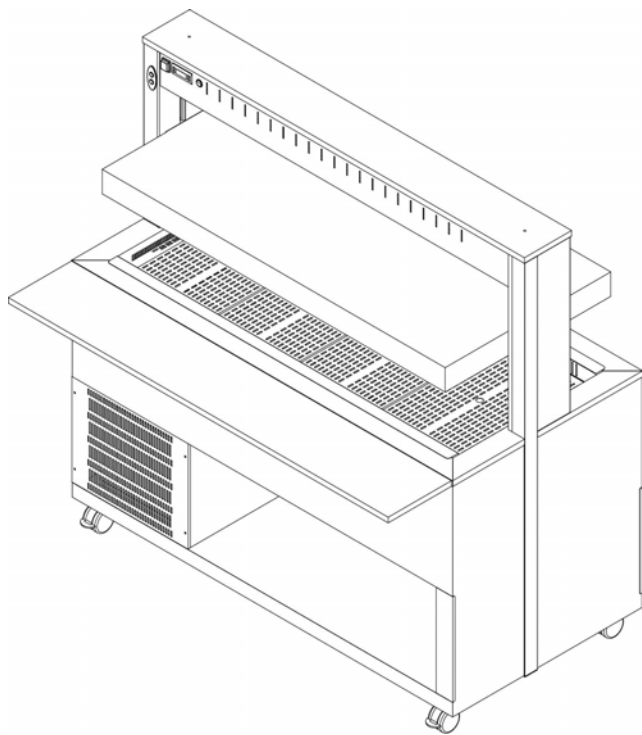
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Instruction manual

**ATHENA R
ATHENA RV
ATHENA PR**

Summary

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1. Instruction warnings

User has to hold the whole instructions. User must store up this document in case of use. The manufacturer is not responsible of any damage incurred due to the failure of improper use of this manual. All measures in this manual are in mm.

2. Safety and Right Use Warnings



The Rocam Losi products meet the latest technological evolutions and current safety guidelines. Buffet line **ATHENA**, object of this booklet, is designed to be in compliance with directives and field laws, in order to guarantee a safe and reliable product.

Any other use will be considered inappropriate to the original destination. The producer is not responsible of any damage caused by an improper use. Responsibility lies only on user. A proper use also includes compliance with the instructions for use and installation and any additional documentation as well as the conditions of inspection and maintenance.

3. Warranty

We thank you for purchasing a Rocam Losi product, designed and produced for a professional environment. Due to commercial and construction requirements, the manufacturer reserves the right to make changes in order to enhance the quality and use of product. Rocam Losi s.r.l., in compliance with European Community legislation, grants its products for 24 months. This warranty does not include electrical parts, labour and all replacements related to an improper use of the good. Any manipulation carried out automatically excludes the liability of the manufacturer. The products or parts to be replaced or repaired for unequivocal defects in workmanship and materials used must be in a “free port” at the offices of the producer, who after a careful inspection, will repair or replace them. The repairs are carried out exclusively at the headquarters of the manufacturer, and none cost incurred by the customer for repairs will be refunded by the manufacturer unless explicitly agreed.

ANY MANIPULATION AUTOMATICALLY EXCLUDES THE MANUFACTURER’S LIABILITY AND THE WARRANTY ON THIS PRODUCT.

3.1 Unpacking

This item is packed and shipped assembled. The manufacturer declines every responsibility for damages of someone or something caused by the failure to comply with the instructions of this manual.



Do not make any structural change to the trolley.

The elements composing the trolley (plastic, polyurethane foam, bubble wrap, Styrofoam, cardboard and so on) must be kept away from children as potential sources of danger and must be collected and disposed off separately in accordance with local regulations.

The manufacturer declines every responsibility of damage of someone or something caused by the failure to comply with the instructions of this manual.

After the unpacking of the item from its packing, proceed by removing the adhesive plastic tape before starting up the product. Any residual glue has to be removed carefully (do not use abrasive cleaners).

The device is designed to run on AC to the voltage specified on the technical data plate (located on the bottom of the tank).

The grounding line is marked by the colours yellow/green and must not be interrupted.

The device is provided with a cable in accordance with the CE regulations and with a schuko plug (that can be replaced, when necessary, with a different plug, suitable for the specified wattage and in accordance to the current regulations and guidelines; when necessary, replace the provided cable with a new one with the same features).

Before switching on the appliance

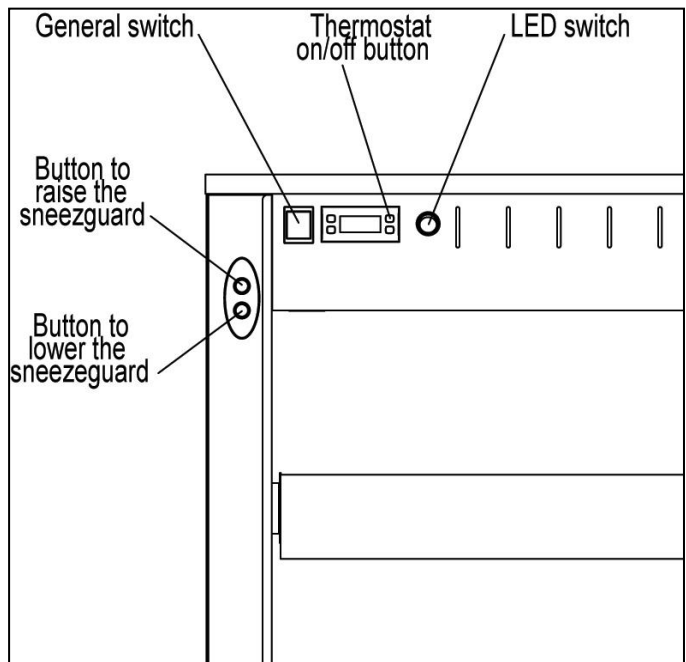
- Check if the electrical system can withstand the appliance's load (WATT as indicated on the technical plate)
- Make sure that the electrical system is provided with ground connection according to the current norms and guidelines.
- Connect the appliance with the ground network through a cable connected to the specific screw placed on the external casing of the appliance.

4 Appliance Start Up

Once ready to start the appliance:

- plug the device in the electrical system and press the red power switch placed on the upper part of the unit.
- As you turn on the appliance the thermostat display will flash and then it will display "OFF". To start the compressor press the on/off button on the electronic thermostat for 2 seconds, the compressor will start the cooling process and the starting temperature of the device will be displayed on the thermostat.
- The black switch on the right-hand side of the thermostat is the LED on/off switch that works independently from the cooling system.

Once started up, the appliance reaches the selected temperature in about one hour (depending by the starting temperature, the room temperature and the exposure of the buffet trolley). The thermostat is set from the manufacturer on +2°C for a optimal use of the device. Use the attached instructions to change the settings of the digital thermostat.



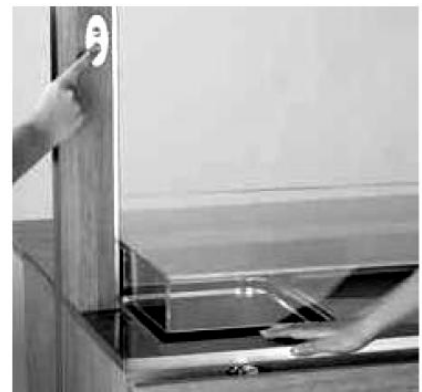
CAUTION! Any change in the thermostat settings must be done on the temperature only. Any other parameter changes can affect and damage the operation of the compressor.

PLEASE REFER TO THE ATTACHED INSTRUCTIONS

4.1 Dome Motion

"M" model buffet are provided with a mobile dome which can be lowered down on the well. In this way the food is preserved against the environmental influences before the service. This mechanism is especially useful when the trolley is set up before the service begins. To lower the dome, just press the lower button on the vertical push-button panel placed on the upper part of the buffet. Please note that this system has a security and safety mechanism that prevent fingers-crushing both against the well or against the upper part of the buffet. Moreover the lowering/raising buttons stop the motion of the dome as soon as someone stops pushing them.

Always watch out for children or other people when lowering/raising the dome in order to prevent any kind of accident.



4.2 Technical Features

		FIXED DOME			MOBILE DOME			FAN-ASSISTED		
		3 R/F	4 R/F	5 R/F	3 R/M	4 R/M	5 R/M	3 RV/M	4 RV/M	5 RV/M
		3 R/S	4 R/S	5 R/S	3 PR/M	4 PR/M	5 PR/M	3 RV/S	4 RV/S	5 RV/S
Power supply		230 V	230 V	230 V	230 V	230 V	230 V	230 V	230 V	230 V
Rated output		340 W	344 W	348 W	490 W	494 W	498 W	933 W	948 W	963 W
Max. rated output during defrost		340 W	344 W	348 W	490 W	494 W	498 W	1153 W	1168 W	1183 W
Defrost		-	-	-	-	-	-	Automatic	Automatic	Automatic
Defrost interval		-	-	-	-	-	-	6 hours (compressor running)	6 hours (compressor running)	6 hours (compressor running)
Compressor power		Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp	Class T 1/4 Hp
Cooling power		328 W	328 W	328 W	328 W	328 W	328 W	760 W	760 W	760 W
Compressor sound pressure level (dBA)	1 mt. distance	51	51	51	51	51	51	56	56	56
	10 mt. distance	31	31	31	31	31	31	36	36	36
Cooling gas		R 452	R 452	R 452	R 452	R 452	R 452	R 452	R 452	R 452
Gas quantity (Kg)		0,23	0,25	0,28	0,23	0,25	0,28	0,64	0,66	0,68
Min-Max Temperature Set		- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C	- 15°/+50° C
Range operating temperature		+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C	+2°/+4°C
Well capacity		3 x GN 1/1 H.200m m (max)	4 x GN 1/1 H.200m m (max)	5 x GN 1/1 H.200m m (max)	3 x GN 1/1 H.200m m (max)	4 x GN 1/1 H.200m m (max)	5 x GN 1/1 H.200m m (max)	3 x GN 1/1 H.200m m (max)	4 x GN 1/1 H.200m m (max)	5 x GN 1/1 H.200m m (max)
Well height (mm)		220	220	220	220	220	220	220	220	220
Weight (Kg)		135	165	195	135	165	195	165	180	195

4.3 Use Suggestions

Here below a list of suggestions for a optimal use of the buffet trolley:

Gastronorm pans (with food) in all the possible splits combinations can be placed inside the well. Otherwise, a grid in the GN 1/1 (optional 5) can be used to place and display ready meals.

We suggest to place fresh seafood on a coat of ice chips on the grid.

Please use the following table for the storage temperatures. The provided temperatures (recommended by the food code in accordance to the HACCP Regulation) are approximate and subject to change and subject to changes according to the environment, the sun exposure and the quantity of food. The final customer must regularly check the food temperature and, if necessary, has to change the keeping temperature according to the requirements.

Food		Min.Temp (°C)	Max.Temp (°C)
Pastry		+2°	+8°
Pasta		+2°	+7°
Butchery		+2°	+6°
Seafood*		+0°	+4°
Gastronomy	Cooked food	+2°	+10°
	Cooked food with eggs, milk or coated with jelly	+0°	+4°
Dairy		+2°	+4°
Cheese		+2°	+10°
Cold Cuts		+2°	+10°
Vegetables	Whole	+8°	+10°
	4 range (chopped)	+2°	+6°

* We suggest to place fresh seafood on a coat of ice chips on the grid.



Athena RV/M models have a high-efficiency fan-assisted refrigeration system that keeps uniform temperature inside the well, this system with forced air ventilation, though, does not fit with all kind of food, for more informations please ask to your trusted retailer.

4.4 Optionals

Ref.	Quantity						Description
	Athena R/F	Athena R/S	Athena R/M	Athena RV/S	Athena RV/M	Athena PR/M	
Opt. 3	1-2*	1-2*	1-2*	1-2*	1-2*	1-2*	Dish holder short side
Opt. 4	1-2*	1-2*	1-2*	1-2*	1-2*	1-2*	Lower cabinet closure
Opt. 5	3 /5	3 /5	3 /5	3 /5	3 /5	3 /5	Grid dim.GN1/1
Opt. 6	1- 2	1-2	1-2	1-2	1-2	1-2	Tip-up dish-holder long side
Opt. 7	1-2*	1-2*	1-2*	1-2*	1-2*	1-2*	Tube structure long side dish holder
Opt. 9	1-2*	1-2*	1-2*	1-2*	1-2*	1-2*	Long dish holder short side

Please, do always mention the model of your reference.

*Not illustrated

5. Cleaning and Maintenance

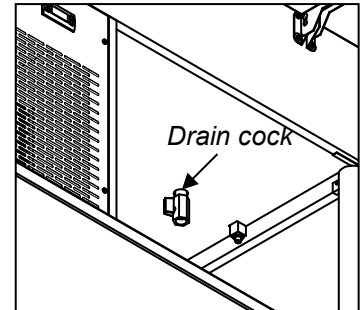


WARNING:

Before any cleaning operation unplug the device from the electrical system. Never wash the appliance with water jets in order to prevent water seepage inside the electrical components.

Clean the appliance at the end of the service.

- The well has to be emptied from the condensation through the drain cock (see image on the right).
- Place a bucket under the drain cock and turn the lever, make sure it is closed once the tank will be empty.
- Once the well will be empty, it is recommended to dry it up with a cloth or a sponge. The laminate parts can be cleaned with a damp cloth- In case of stubborn stains, use a damp cloth with some alcohol, do never use corrosive or abrasive detergents.
- The plexiglass parts can be cleaned with a damp cloth- In case of stubborn stains, use a damp cloth with some product compatible with plexiglass, never use a corrosive detergents.
- Hanex plane (only for "PR" models) has to be cleaned with a damp cloth with some alcohol, do never use corrosive detergents.



Condensation pan for "RV" fan-assisted models

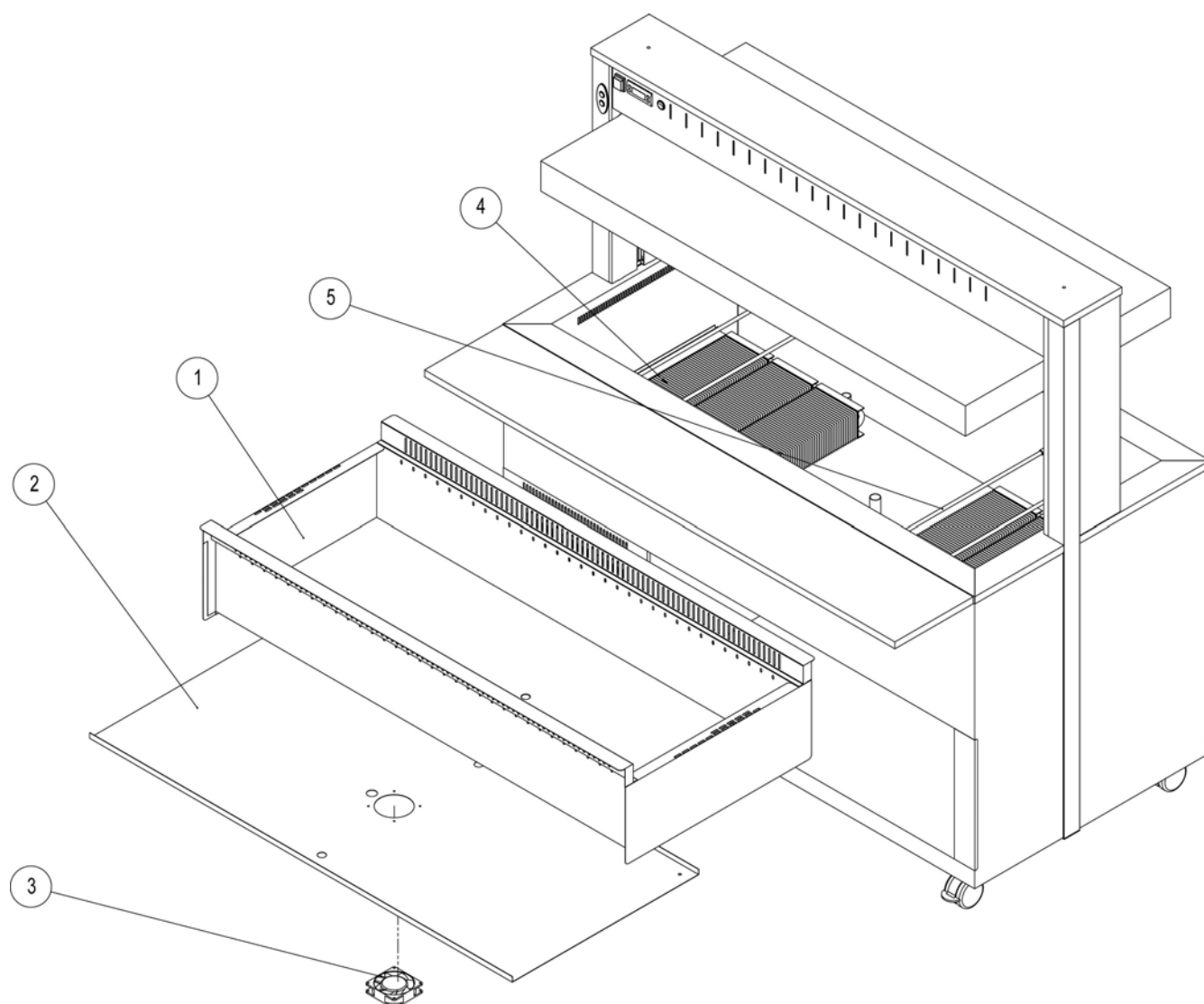


At the end of each use and in any case before moving the buffet, it is advisable to take out the condensation tray located at the bottom of the buffet and empty it to avoid water leaks and damages to the laminate structure.



**The manufacturer is not responsible of any structural damage caused by the use of damaging substances.
The trolley must always stand horizontally and shall never be turned to prevent damages on the compressor.**

Models ATHENA RV/M and RV/S have an inner well to place GN pans and an outside well where the refrigeration components are placed. In case some maintenance is required, in order to reach the evaporator and the fan-cooling system please refer to the below drawing.



<i>Ref.</i>	<i>Code</i>	<i>Quantity</i>	<i>Description</i>
1		1	Inner well
2		1	False bottom
3	C0500VENTOLA (4 RV-M) C0500VENTOLA3 (3 RV-M)	1	Fan
4	C0500EVAP	2	Evaporator
5	D04INRDEF	2	Defrost heating element



Always be sure to shut down and unplug the buffet trolley before any kind of maintenance work. Maintenance must always be done by qualified personnel; the manufacturer is not responsible for any personal injury that may occur from an inappropriate maintenance.

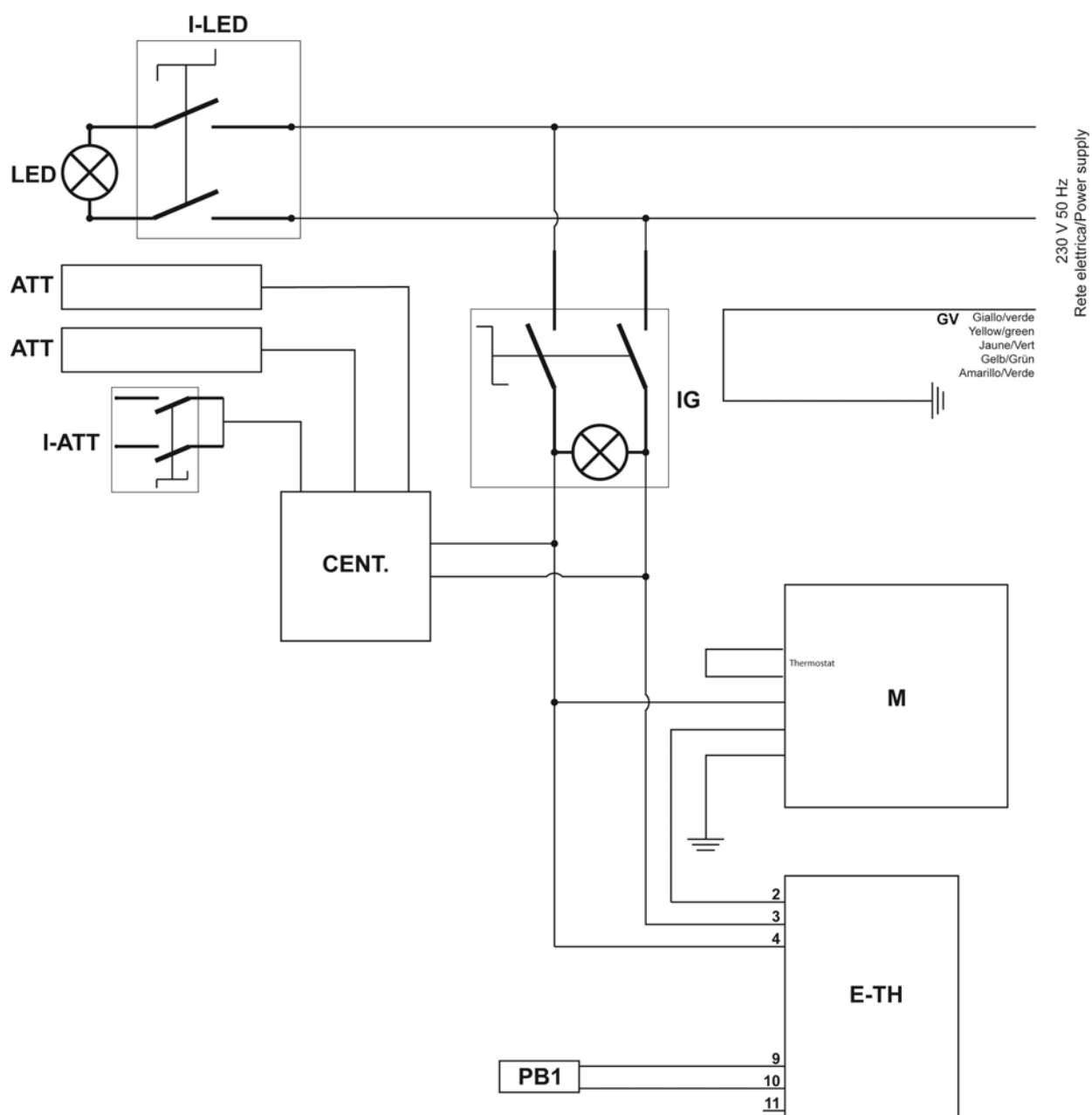
6. Troubleshooting

<i>Problem</i>	<i>Possible Reasons</i>	<i>Solutions</i>
The trolley does not cool	Power failure	Check the power presence in the electric system
	Lack and/or loss of gas from the system	Contact the retailer
	The thermostat has been tampered with or it is broken	Check the thermostat regulation or contact the retailer
	The power cable is worned out	Replace the cable with a suitable one
	The compressor is not working	Contact the retailer
The air does not flow from the well's holes*	The fan is burned	Contact the retailer
	The holes are stuffed up	Take out the inner well and clean the holes from the behind
	The evaporator are stuffed with ice because of a breakdown of the heating element for the automatic defrost	Contact the retailer
The trolley loses efficiency after some hours of continuous service*	Failure in the automatic defrost system	Contact the retailer
The LED lamp does not light up	The LED is burned	Contact the retailer
	The transformer is burned	Replace with a transformer with same characteristic or contact the retailer
The dome electrical raising/lowering system is not working	The actuators are burned	Contact the retailer
	The push-buttons panel is broken	Contact the retailer
	Presence of an obstacle on the stroke of the actuators	Remove the obstacle and always keep the actuator slot free and clean.

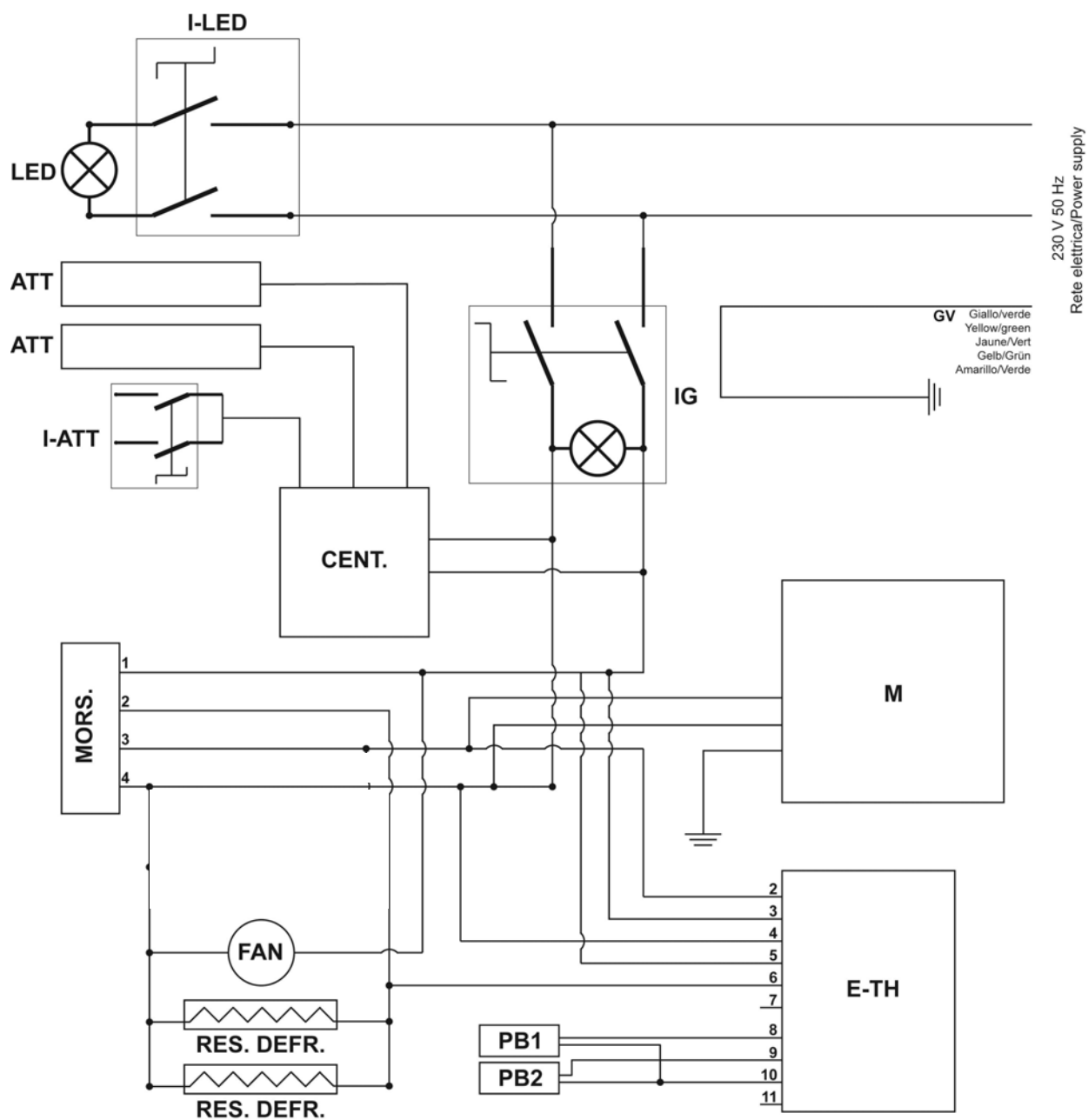
*Only RV/M models

7 Wiring Diagrams

7.1 Athena R/M & PR/M



7.2 Athena RV/M



<i>Ref.</i>	<i>Description</i>
E-TH	Digital Thermostat
IG	General switch
M	Compressor
CENT.	Actuator control unit
ATT	Actuator
I-ATT	Actuator switch
LED	LED lamp
I-LED	LED switch

MORS.	Terminal box
FAN	Fan
RES.DEFR.	Defrost-cycle heating element
PB1	Well probe
PB2	Evaporator probe

8. Disposal

The device must be disposed according to the local regulations and, where possible, it is necessary to unmount it and differentiate the various components..

The packing elements (plastic, foam, bubble wrap, styrofoam, cardboard, etc..) must be kept away from children as potential danger and have to be collected and disposed separately according to the local regulations.



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 resources.

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.

