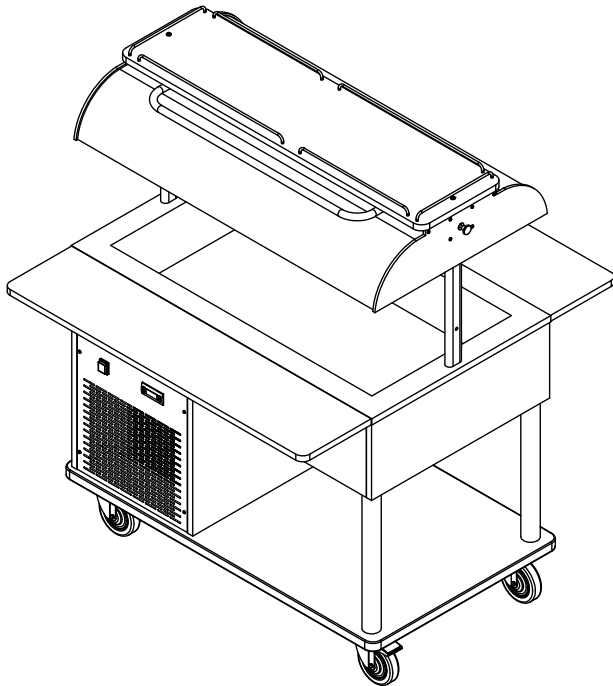




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R.E.A. MI 1929402 Cap.Soc. € 10.000,00 i.v.



Item:

EROS 3 R/M



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1. Instruction Warnings

User has to hold the whole instructions. User must store up this document in case of use. Producer do not assume any responsibility for damages 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.

Trolley line **EROS**, object of this booklet, is projected to be in compliance with directives and field laws, in order to guarantee a safe and reliable product.

Any other use will be considered inapposit to the original destination.

Producer do not assume any responsibility for damages 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 from the delivery date. This guarantee does not include electrical parts, labor 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 expressly agreed.

4. Settings

This item is packed and shipped assembled. The manufacturer declines every responsibility of damage 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 has CE and 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 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 (See Component n°15 page. 6).

4.1 Appliance Start Up

Once ready to switch on the appliance, plug the device in the electrical system and press the power switch placed on the compressor front grid.

You will hear a soft buzzing coming from the compressor and the thermostat display will show the starting temperature of the device.

Once started up, the appliance reaches the selected temperature in about one hour (it depends much on the starting temperature, the room temperature and the exposure of the buffet trolley).

The thermostat is set from the manufacturer on +2°C for an 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

4.2 Technical Features

		Eros 3 R/M
Power supply		230 V
Compressor power		Classe T 1/4 Hp
Cooling power		405 W
Compressor sound pressure level (dBA)	1 mt. distance	51
	10 mt. distance	31
Cooling gas		R 404
Gas quantity (Kg)		0,3
Min-Max Temperature Set		-10°/+50°C
Range operating temperature		+2°/+8°C
Tank capacity		3 x GN 1/1
Tank height (mm)		180
Weight (Kg)		130

4.3 Use Suggestions

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

Gastronorm tanks (with food) in all the possible splits combinations can be placed inside the general tank. Otherwise, a grid in the GN 1/1 (see optional 5 on page 9) can be used to place and display ready meals.

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



Since this trolley is not a fridge, but a trolley for food display and service (2/3 hours service), it should not operate continuously.

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.

4.3.1 Dome Motion

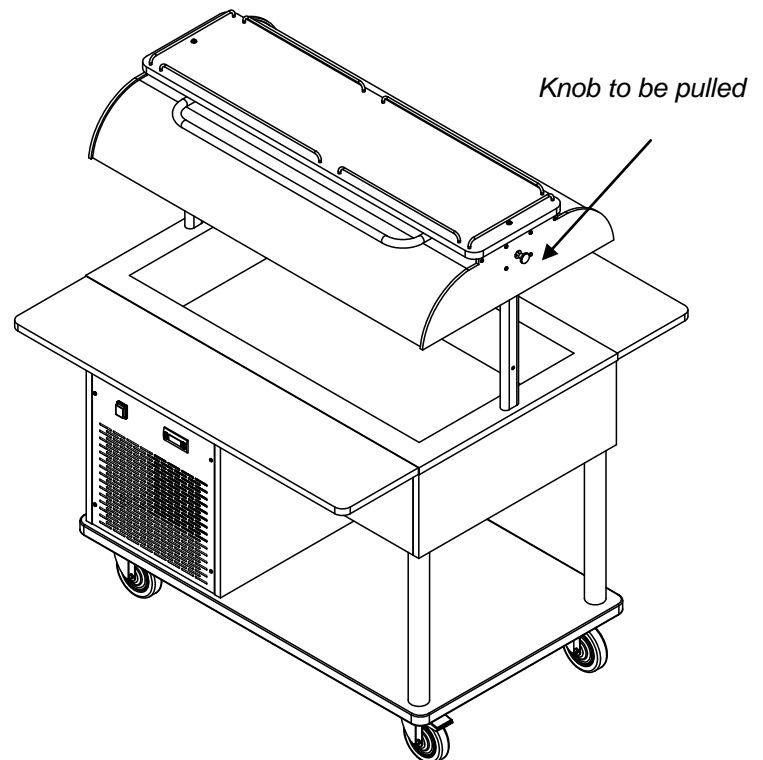
The buffet is provided with a mobile dome which can be lowered down on the tank. In this way the food is preserved against the environmental influences before the service. This mechanism is especially useful when the trolley is set up before the service begins.

To lower the dome, pull the two black knobs on the sides and lift them out from their place, grasp the handle and lower the dome to the tank edge where it will hang.

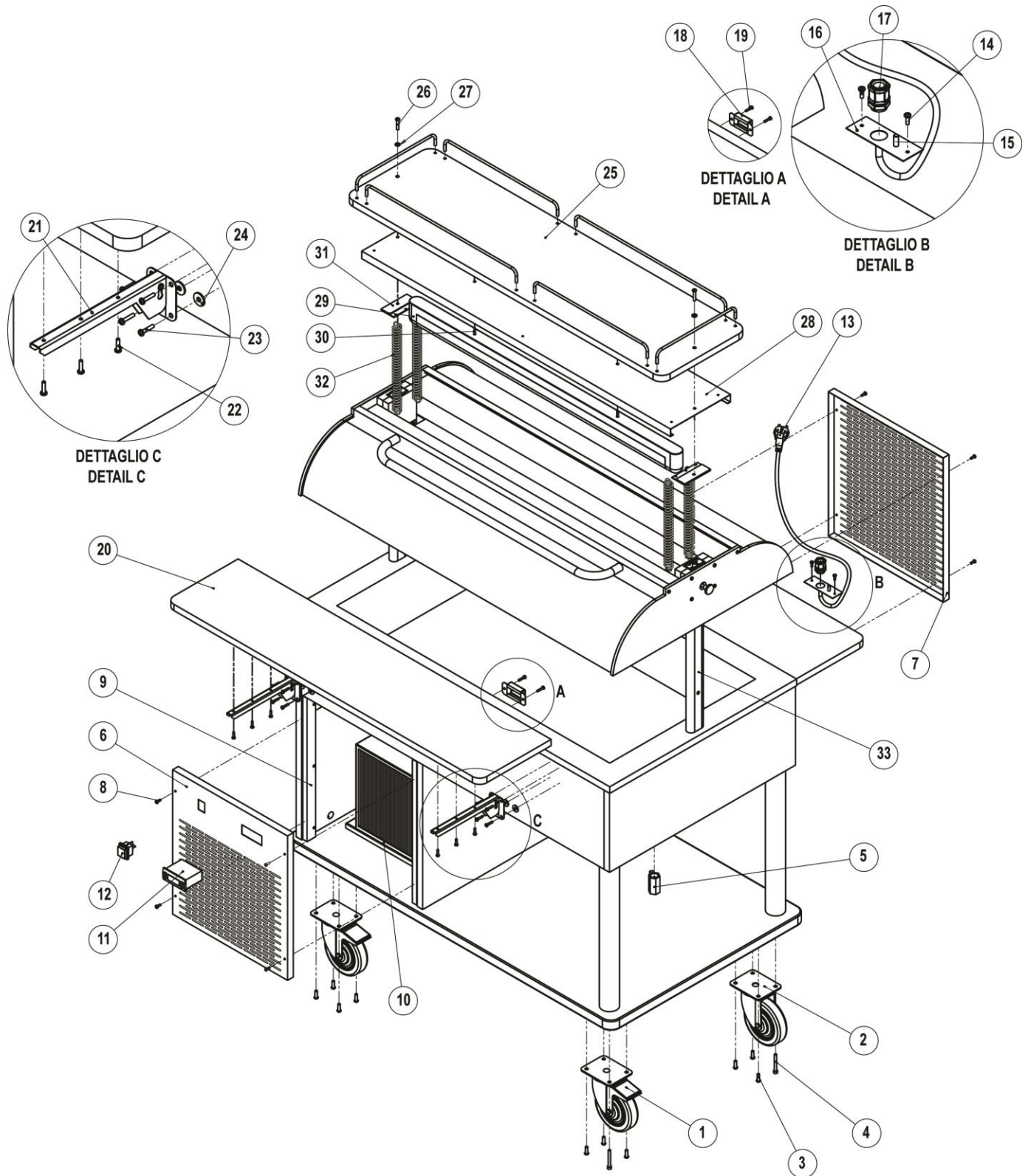
To lift the dome, unlock the knobs and gently pull it up back to its place.

The upper shelf on the dome remains fix.

A silicon spray is provided with the trolley, when necessary, use it in small quantities on the two tubes for a better dome sliding.

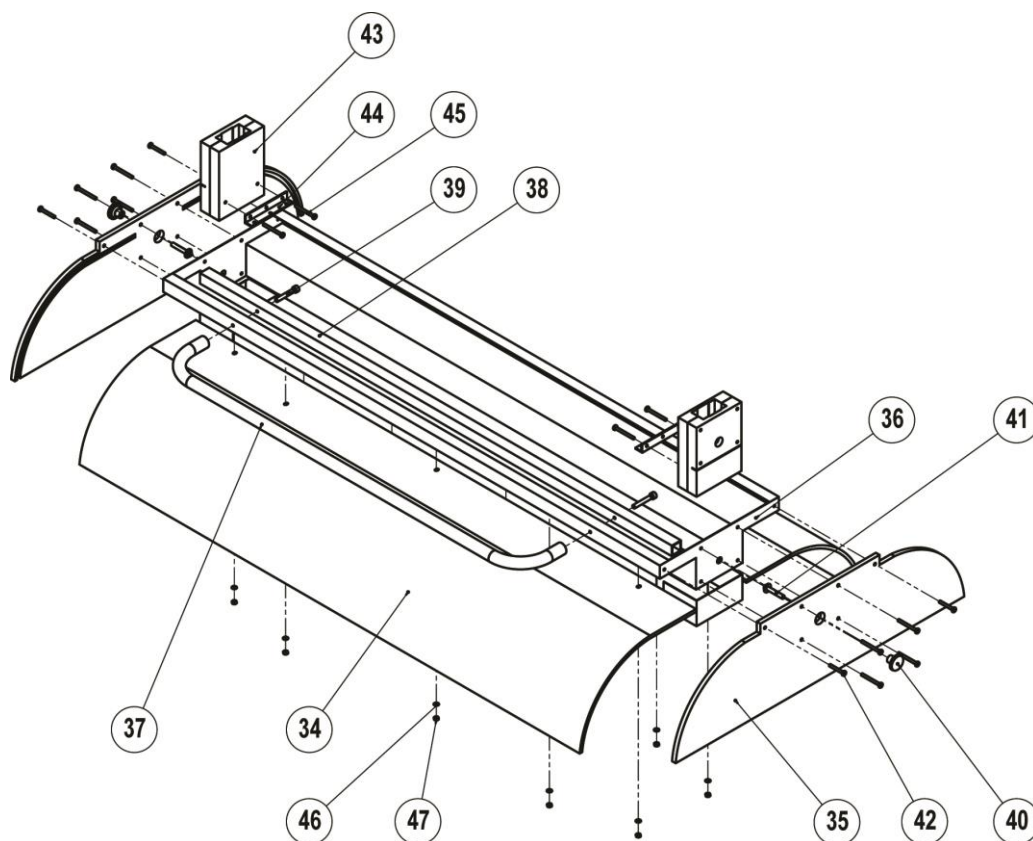


4.4 Spare Parts



EROS 3/1 R/M

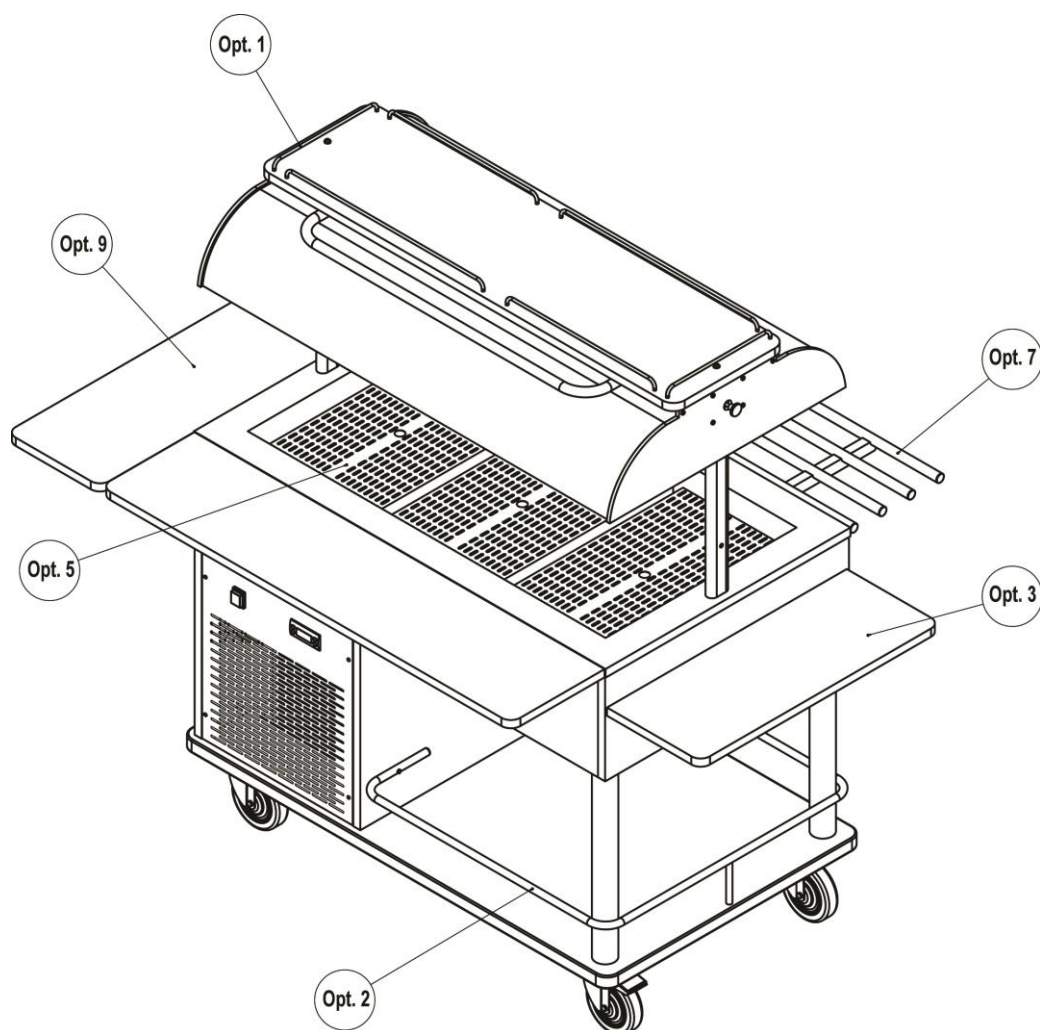
Ref.	Code	Quantity	Description
1	RF	2	Castor with brake Ø125
2	RS	2	Standard Castor Ø125
3		12	Screws 6x20 black burnished
4		4	Screws 6x50 black burnished
5		1	Drain Cock 1/2"
6		1	Panel grid
7		1	Back grid
8		8	Screws 3,5x12
9		4	Brackets for grid
10		1	Compressor
11		1	Digital Thermostat
12		1	Power switch
13		1	Schuko Cable
14		2	Screws 3,5x12
15		1	Grounding coupler
16		1	Cablegland plate
17		1	Cable gland
18		1	Probe cover
19		2	Screws 4x10
20		2	Long side dish holder mod. Eros 3/1
21		4	Tip up for dish holder
22		12	Screws 3,5x16
23		16	Screws 3,5x20
24		8	Washer M6
25		1	Wooden Top mod. Eros 3/1
26		2	Screws 6x40
27		2	Washer M6
28		1	Under top steel. Eros 3/1
29		1	Neon mod. Eros 3/1
30		2	Neon screws
31		2	Upper bracket springs
32		4	Springs
33		2	Chromed oval tube top support



Mobile Dome Mod. EROS 3/1 R/M

Ref.	Code	Quantity	Description
34		2	Transverse mobile dome mod. Eros 3/1
35		2	Side mobile dome mod. Eros
36		1	S/Steel Structure
37		1	Chromed handle mod. Eros
38		1	Reinforced handle hose mod. Eros 3/1
39		2	Screws 6x40 TS black burnished
40		2	Knobs
41		2	Pins
42		12	Screws 4x30/4x40
43		2	Plastic part
44		2	Lower bracket springs
45		4	Screws 4x40
46		10	Washer indented M4
47		10	Nut M4

4.5 Optionals

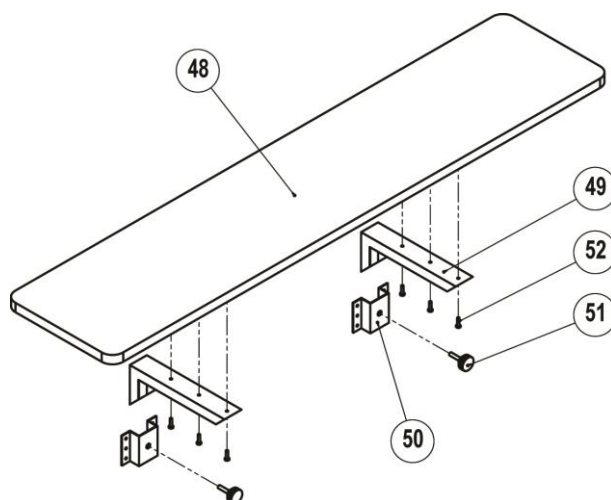


Optionals Mod. EROS 3/1 R/M

<i>Ref.</i>	<i>Code</i>	<i>Quantity</i>	<i>Description</i>
Opt. 1		1	Chromed frames upper shelf
Opt. 2		1	Chromed lower frame
Opt. 3		1/2	Dish holder short side
Opt. 4*		1	Lower cabinet closure
Opt. 5		Fino a 3x	Grid
Opt. 7		1/2	Tube structure long side dish holder
Opt. 9		1/2	Long dish holder short side

*Not illustrated

4.5.1 Optional 9



Optional 9 Mod. EROS

<i>Ref.</i>	<i>Code</i>	<i>Quantity</i>	<i>Description</i>
48		1	Laminate shelf
49		2	Bracket
50		2	Bracket holder
51		2	Screw knob
52		6	Screws 3,5x16

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

5. Cleaning and Maintenance



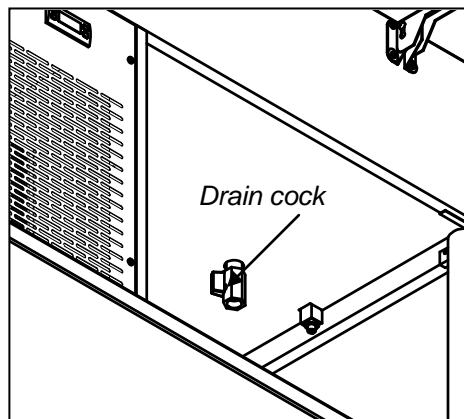
WARNING:

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 tank 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 tank 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 manufacturer is not responsible of any structural damage caused by the use of damaging substances.

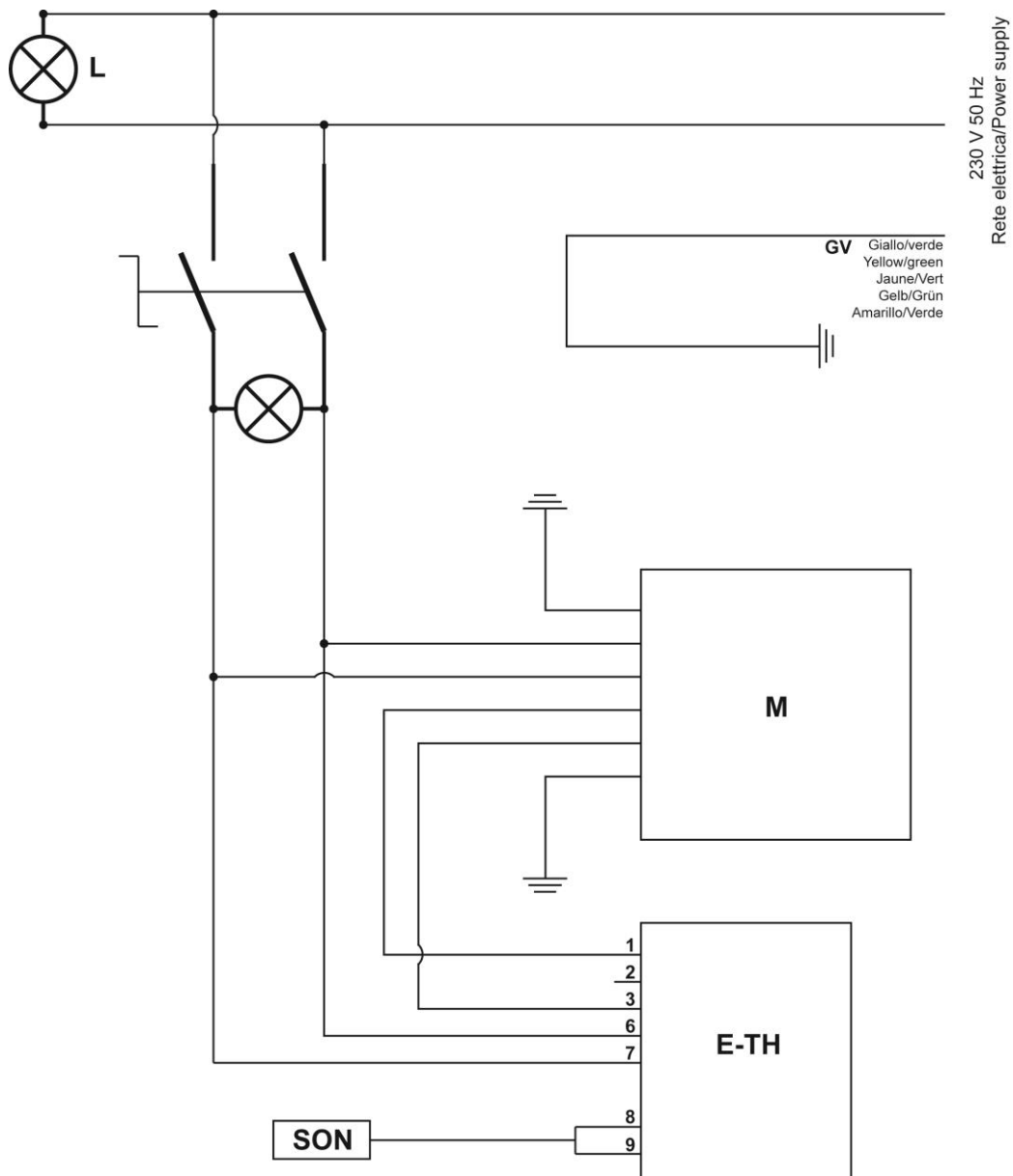


The trolley must always stand horizontally and shall never be turned to prevent damages on the compressor.

5.1 Breakdowns

Problem	Possible Reasons	Solutions
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 is broken	Contact the retailer
	The power cable is worned out	Replace the cable with a suitable one
The neon lamp does not light up	The lamp is burned	Replace the lamps with the suitable same ones
	The switch is turned on "off"	Pull down the dome and turn the neon power switch placed on the side.

5.2 Wiring diagram



Ref.	Description
E-TH	Digital thermostat
L	Lamp
M	Engine
SON	Probe

6. 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.