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Article:

EROS MIX 4/1 EROS MIX 5/1A EROS MIX 5/1B EROS MIX 6/1

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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 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 inapposite 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

Due to commercial and construction requirements, the manufacturer reserves the right to make changes in order to enhance the quality and use of product. The manufacturer, in compliance with European Community legislation, grants its products for 12 months. This guarantee 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 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 sarting 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 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

4.1.1 Warm side

Once ready to switch on the appliance, plug the device in the electrical system and turn the thermostat knob to the desired temperature. If the switch light is turned on, the device is working correctly and is reaching the selected temperature.

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 switch will turn off once the device has reached the selected temperature.

The appliance will keep the temperature during the service time.



This buffet trolley has been designed and created to work exclusively through the "bain-marie" system, therefore it shall never be turned on when without water in the tank.

4.1.1 Refrigerated side

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 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

4.2 Technical Features

			Eros MIX 4/1	Eros MIX 5/1A	Eros MIX 5/1B	Eros MIX 6/1
	Power supply	1	230 V	230 V	230 V	230 V
	Lamp		Neon 36W	Neon 36W	Neon 36W	Neon 58W
	Temperature	Range	+30°/+90°C	+30°/+90°C	+30°/+90°C	+30°/+90°C
	Range operating temperature		+30°/+90°C	+30°/+90°C	+30°/+90°C	+30°/+90°C
WARM SIDE	Rating		1400W	1400W	2100W	2100W
	Well capacity	,	2 x GN 1/1	2 x GN 1/1	3 x GN 1/1	3 x GN 1/1
	Pans height (mm)		180	180	180	180
	Cooling power		310 W	405 W	310 W	405 W
	Compressor power		Classe T 1/4 Hp	Classe T 1/4 Hp	Classe T 1/4 Hp	Classe T 1/4 Hp
	Compressor	A 1 mt.	47	51	47	51
	sound pressure level (dBA)	A 10 mt.	27	31	27	31
REFRIGERATED	Cooling gas		R 404	R 404	R 404	R 404
SIDE	Gas quantity	(Kg)	0,33	0,35	0,33	0,35
	Min-Max Temperature Set		-10°/+50°C	-10°/+50°C	-10°/+50°C	-10°/+50°C
	Range operating temperature		+2°/+8°C	+2°/+8°C	+2°/+8°C	+2°/+8°C
	Tank capacity		500x510	830x510	500x510	830x510
	Tank height (mm)	180	180	180	180
	Weight (Kg)		180	210	210	250

4.3 Use Suggestions

4.3.1 Warm side

Gastronorm pans (with food) can be placed inside the general well in all the possible splits combinations.



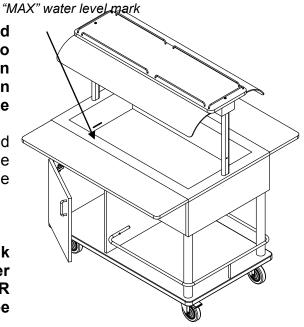
If the trolley has a laminated wood structure, pay close attention to the contact between the water in large quantity and the wooden

parts to avoid blisterings and scrapings of the same.

The final customer must regularly check the food temperature and, if necessary, has to change the keeping temperature according to the requirements.



Before switching on, fill the tank with a moderate amount of water and, in any case, do NEVER exceed with water in the tank (see



max water level marked on the

4.3.2 Refrigerated side

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.

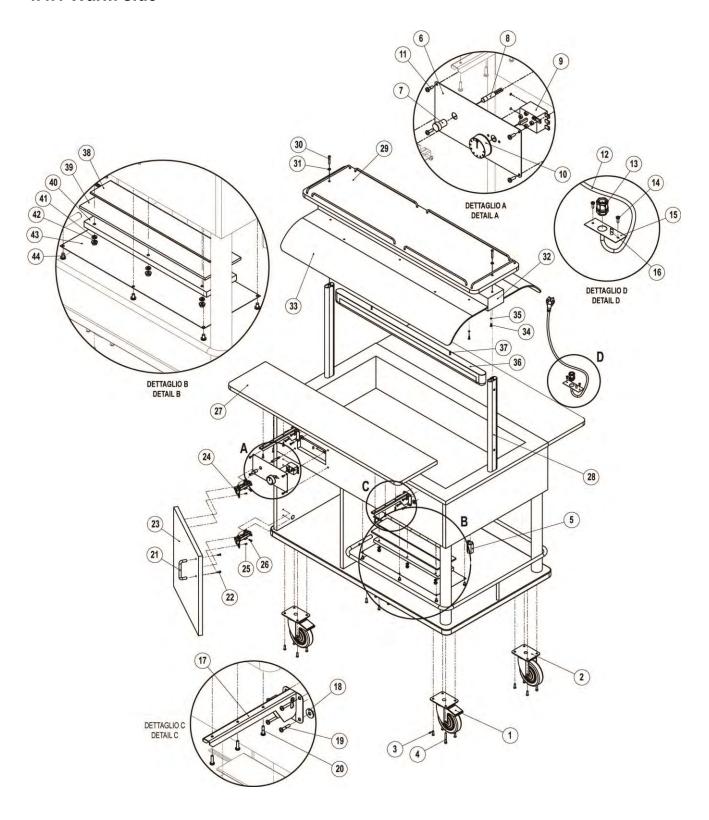
The final customer must regularly check the food temperature and, if necessary, has to change the keeping temperature according to the requirements.

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

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

4.4 Spare Parts

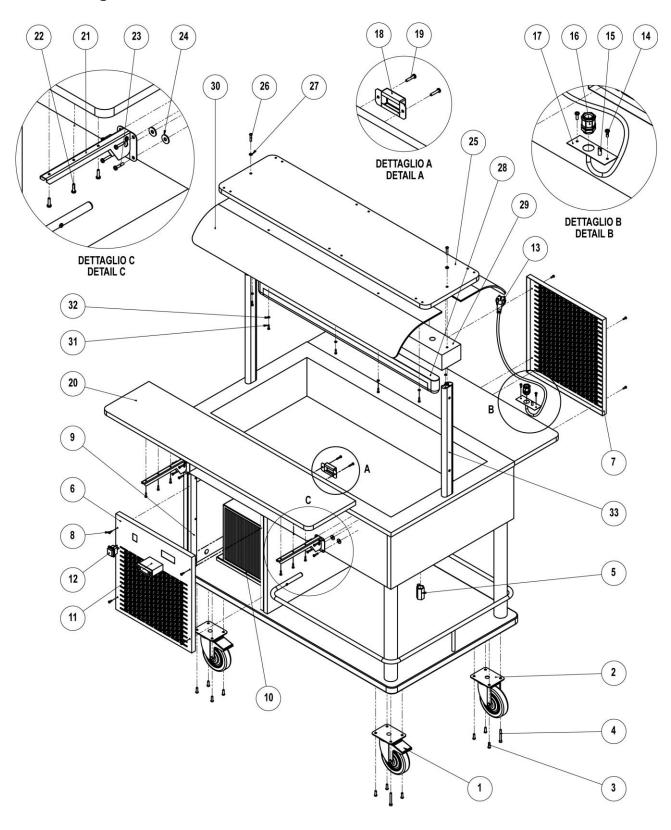
4.4.1 Warm side



	Quantity					
Rif.	Code	Eros MIX 4/1	Eros MIX 5/1A	Eros MIX 5/1B	Eros MIX 6/1	Description
1	RF	2	2	2	2	Castor Ø125 with brake
2	RS	3	3	3	3	Standard Castor Ø125
3		16	16	16	16	Screws 6x20 black
						burnished
5		1	1	1	1	Drain Cock 1/2"
6		1	1	1	1	Control Panel
7		1	1	1	1	Switch Light Lid
8		1	1	1	1	Switch light
9		1	1	1	1	Thermostat 30°/90°C
10		1	1	1	1	Thermostat knob
11		4	4	4	4	Control panel screws
12		1	1	1	1	Schuko cable (1 for both sides)
13		1	1	1	1	Cablegland
14		2	2	2	2	Screws 3,5x12
15		1	1	1	1	Cablegland plate
16		1	1	1	1	Grounding coupler
17		6	6	6	8	Dish holder bracket
18		12	12	12	16	Washer M6
19		24	24	24	32	Screws 3,5x20
20		18	18	18	24	Screws 3,5x16
21		1	1	1	1	Door handle
22		2	2	2	2	Screws 3,5x12
23		1	1	1	1	Door
24		2	2	2	2	Door hinges
25		2	2	2	2	Screws
26		2	2	2	2	Screws 3,5x16
27		2*	2*	2*	2*	Long side dish holder
28		2	2	2	2	Chromed oval top support tube
29		1*	1*	1*	1*	Тор
30		2	2	2	2	Screws 6x40
31		2	2	2	2	Washer M6
32		1*	1*	1*	1*	Undermounted top in st.steel
33		2*	2*	2*	2*	Dome
34		14	14	14	18	Nut M4
35		14	14	14	18	Washer indented M4
36		1*	1*	1*	1*	Neon lamp
37		2	2	2	2	Neon screws
38		2	2	3	3	Heating element 700W
39		2	2	3	3	Ceramic fiber felt
40		2	2	3	3	Heating element cover
41		12	12	18	18	Washer M6
42		12	12	18	18	Nut M6
43		2	2	3	3	Galvanized bottom heating element lid
44		12	12	18	18	Screws 6x10
		n the reference n		10	10	OCIEWS OX IO

^{*}Always mention the reference model.

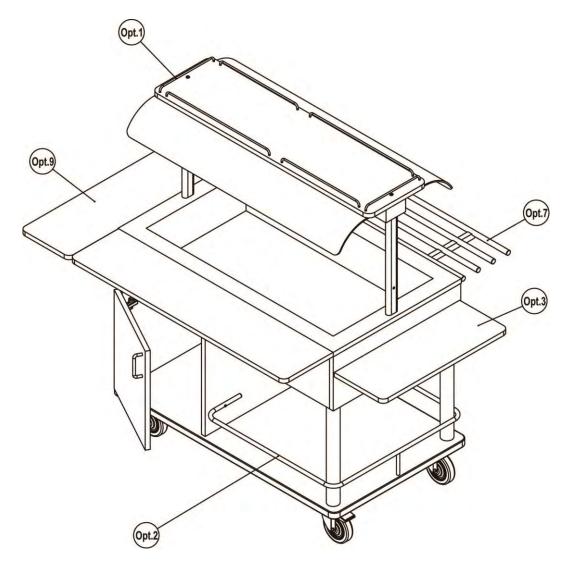
4.4.2 Refrigerated side



		Quantity*				
Rif.	Code	Eros MIX 4/1	Eros MIX 5/1A	Eros MIX 5/1B	Eros MIX 6/1	Description
1	RF	2	2	2	2	Castor with brake Ø125
2	RS	3	3	3	3	Standard Castor Ø125
3		12	12	12	12	Screws 6x20 black burnished
5		1	1	1	1	Drain Cock 1/2"
6		1	1	1	1	Panel grid
7		1	1	1	1	Back grid
8		8	8	8	8	Screws 3,5x12
9		4	4	4	4	Brackets for grid
10		1	1	1	1	Compressor
11		1	1	1	1	Digital Thermostat
12		1	1	1	1	Power switch
13		1	1	1	1	Schuko Cable (1 for both sides)
14		2	2	2	2	Screws 3,5x12
15		1	1	1	1	Grounding coupler
16		1	1	1	1	Cablegland
17		1	1	1	1	Cablegland plate
18		1	1	1	1	Probe cover
19		2	2	2	2	Screws 4x10
20		2	2	2	2	Long side dish holder
21		6	6	6	8	Tip up for dish holder
22		18	18	18	24	Screws 3,5x16
23		24	24	24	32	Screws 3,5x20
24		12	12	12	16	Washer M6
25		1	1	1	1	Wooden Top
26		2	2	2	2	Screws 6x40
27		2	2	2	2	Washer M6
28		1*	1*	1*	1*	Neon lamp
29		1*	1*	1*	1*	Undermounted top in st.steel
30		2*	2*	2*	2*	Plexiglass cover
31		10	14	14	18	Screws 3,5x16
32		10	14	14	18	Washer M4

^{*}Always mention the reference model.

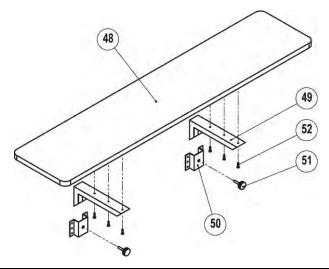
4.5 Optionals



			Quantity		
Rif.	Code	Eros BM 4/1	Eros BM 5/1	Eros BM 6/1	Description
Opt. 1		1*	1*	1*	Upper shelf chromed frame
Opt. 3		1-2	1-2	1-2	Short side dish holder
Opt. 4**		1*	1*	1*	Lower closure
Opt. 7		1-2*	1-2*	1-2*	Long side tube dish holder
Opt. 9		1-2	1-2	1-2	Long dish holder on short side

^{*}Always mention the reference model.
**Not illustrated

4.5.1 Optional 9



	Optional 9 Mod. EROS					
Rif.	Code	Quantity	Description			
48		1	Laminated 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



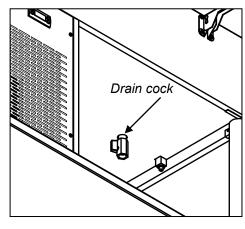
WARNING:

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.



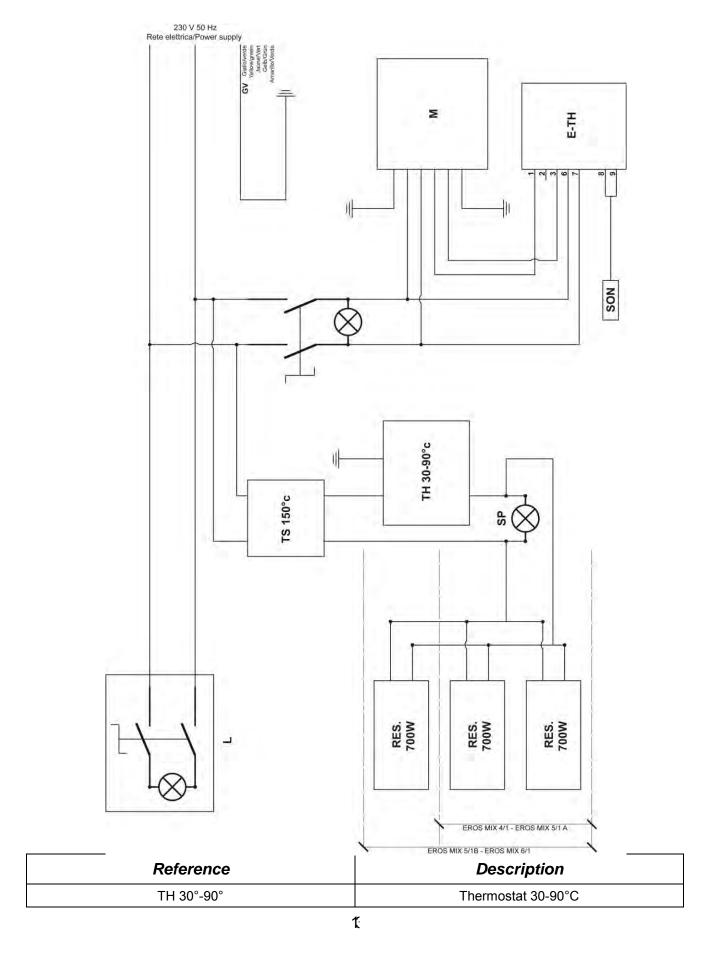
The manufacturer is not responsible of any structural damage caused by the use of damaging substances.

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

5.1 Breakdowns

Problem	Possible Reasons	Solutions	
	Power failure	Check the power presence in the electric system	
The trolley does not cool	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	
	Power failure	Check the power presence in the electric system	
The appliance doesn't warm	One or more heating elements are burned	Contact the retailer	
up	The thermostat is broken	Contact the retailer	
	The power cable is worned out	Replace the cable with a suitable one	
The many laws does not likely	The lamp is burned	Replace the lamps with the suitable same ones	
The neon lamp does not light up	The switch is turned on "off"	Pull down the dome and turn the neon power switch placed on the side.	

5.2 Wiring diagram



L	Neon lamp
SP	Lighting switch
RES 700 W	Heating element 700 W
E-TH	Digital thermostat
L	Lamp
M	Compressor
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 reculations.



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 recycl it responsibily 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.