

TEFCOLD®



GALAXY + 3

Installation and User Manual

INTRODUCTION

Please kindly read this first



Dear Customer,

We would like to offer you the best quality products which have been produced in our modern facilities with the utmost care and passed through rigorous quality control processes. Please kindly read this manual first, before using the product, and keep it for reference.

This guide;

- This user guide will help you use your product quickly and safely,
- Please carefully follow the instructions for your safety,
- Keep it in an easily accessible place as you may need it later,
- Please also read the additional documentation provided with your product.

Intended Purpose;

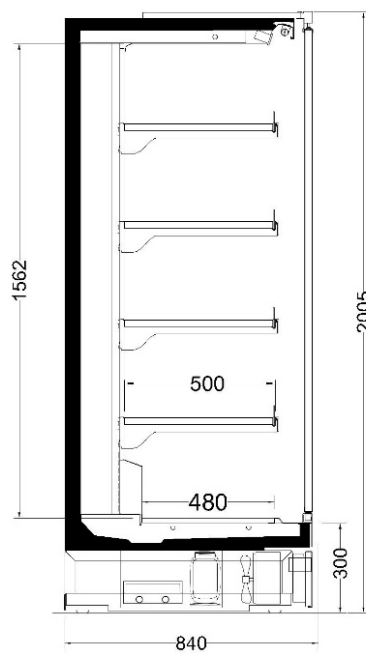
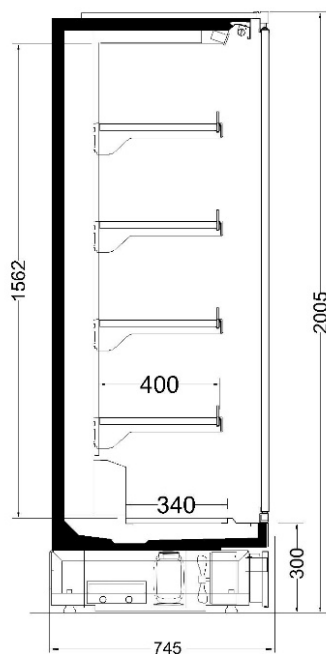
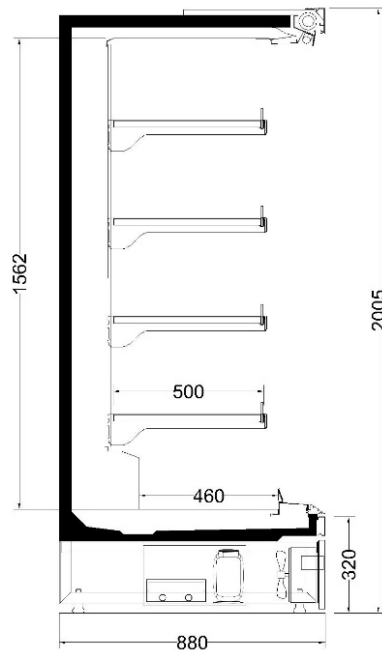
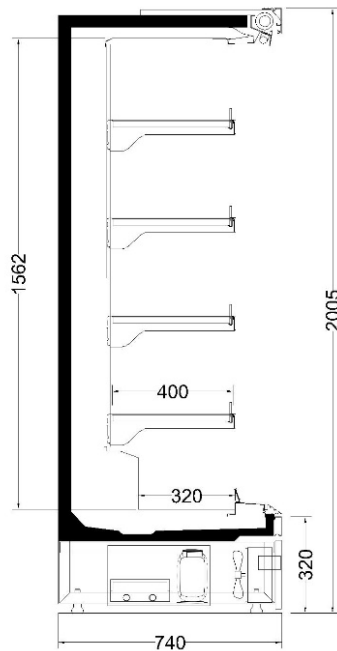
- This product is a refrigerated display cabinet and is designed for commercial purposes; to be used in the display of foodstuffs within the cooling conditions specified below.
- The product should not be used outdoors,
- For the cooling class information of your product, please see the label with serial number.

CONTENT

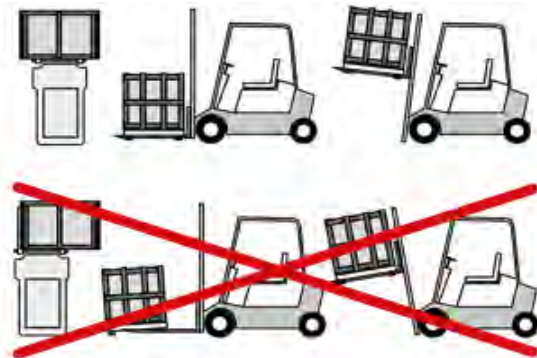
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1. Images

1.1 Installation Technical Drawing

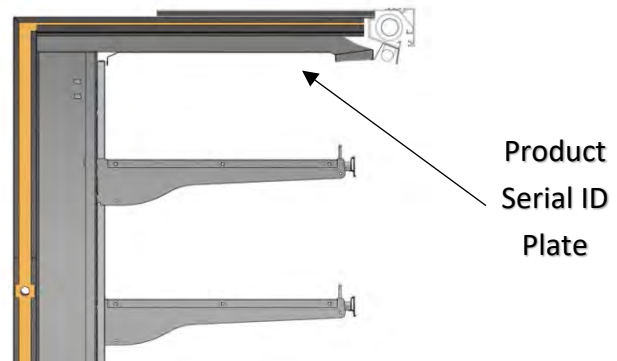


1.2 Transportation

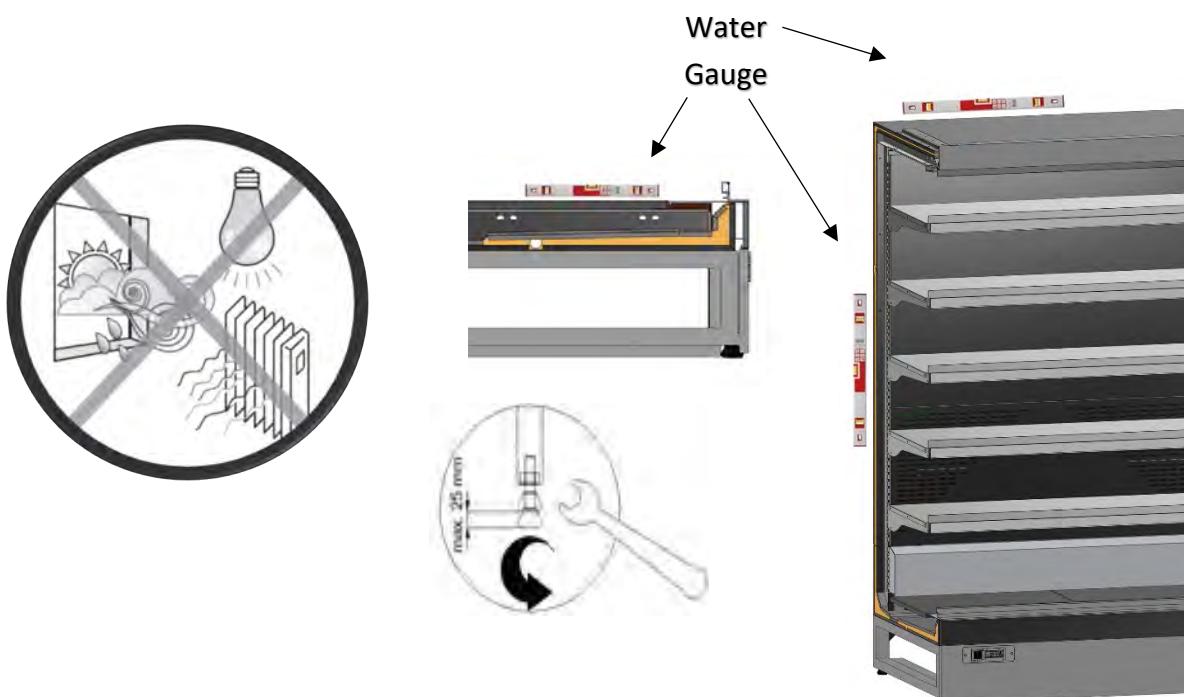


1.3 Product Serial ID Plate

TEFCOLD    				
Industrivej 25 · DK-8800 Viborg · Denmark				
Model: Galaxy+ G26 FGD Black				
CLASS	VOLTAGE (V)	230	FREQ. (Hz.)	50
POWER (W)	NET VOL. (L)			
CURRENT (A)	R--- (g.)		GWP	
Serial no.: 				
(01) 0 5708181 71124 5 (11) 221128 (21) 0111				

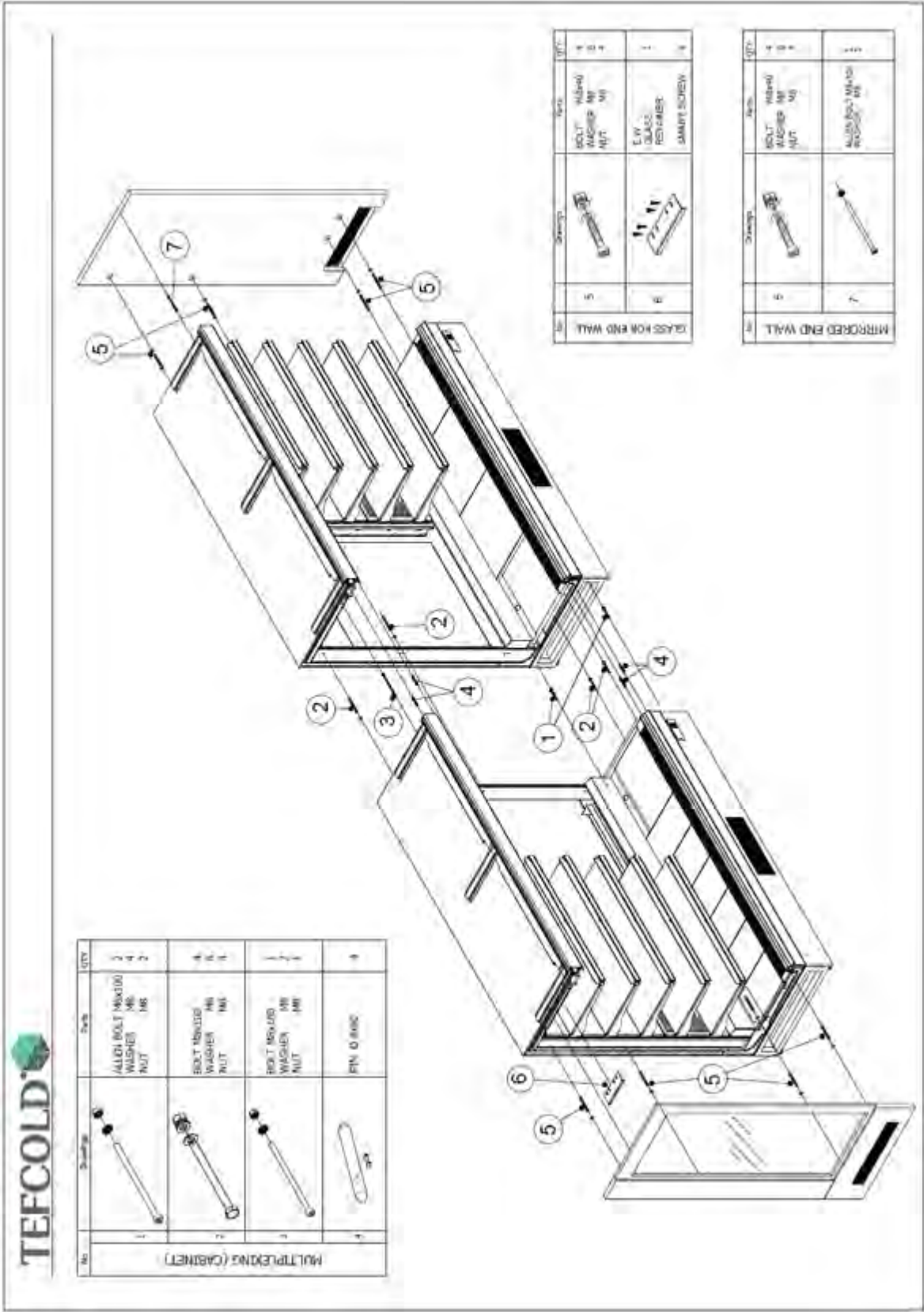


1.4 Installation and Environmental Factor

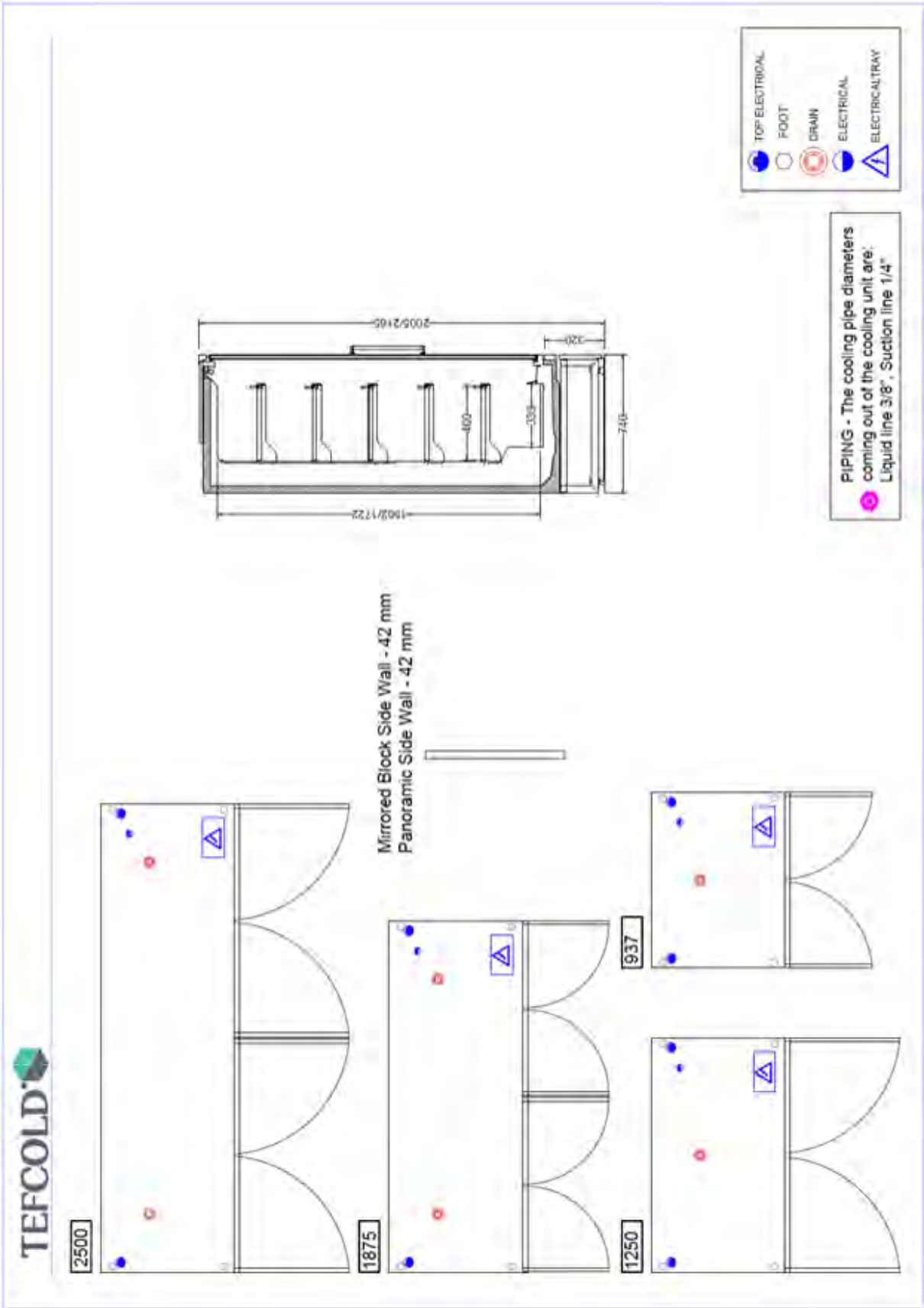


2. Images

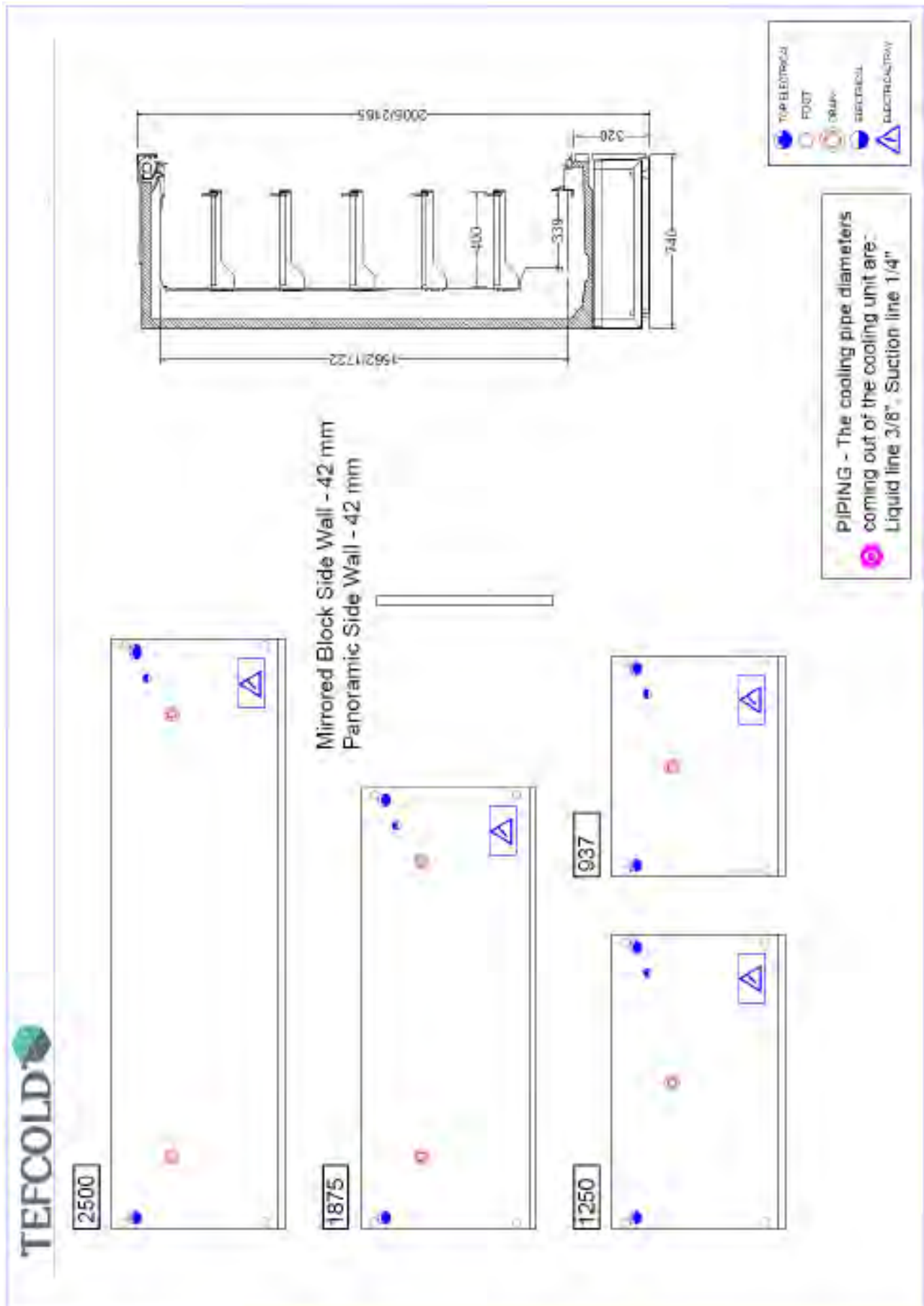
2.1 MULTIPLEXING

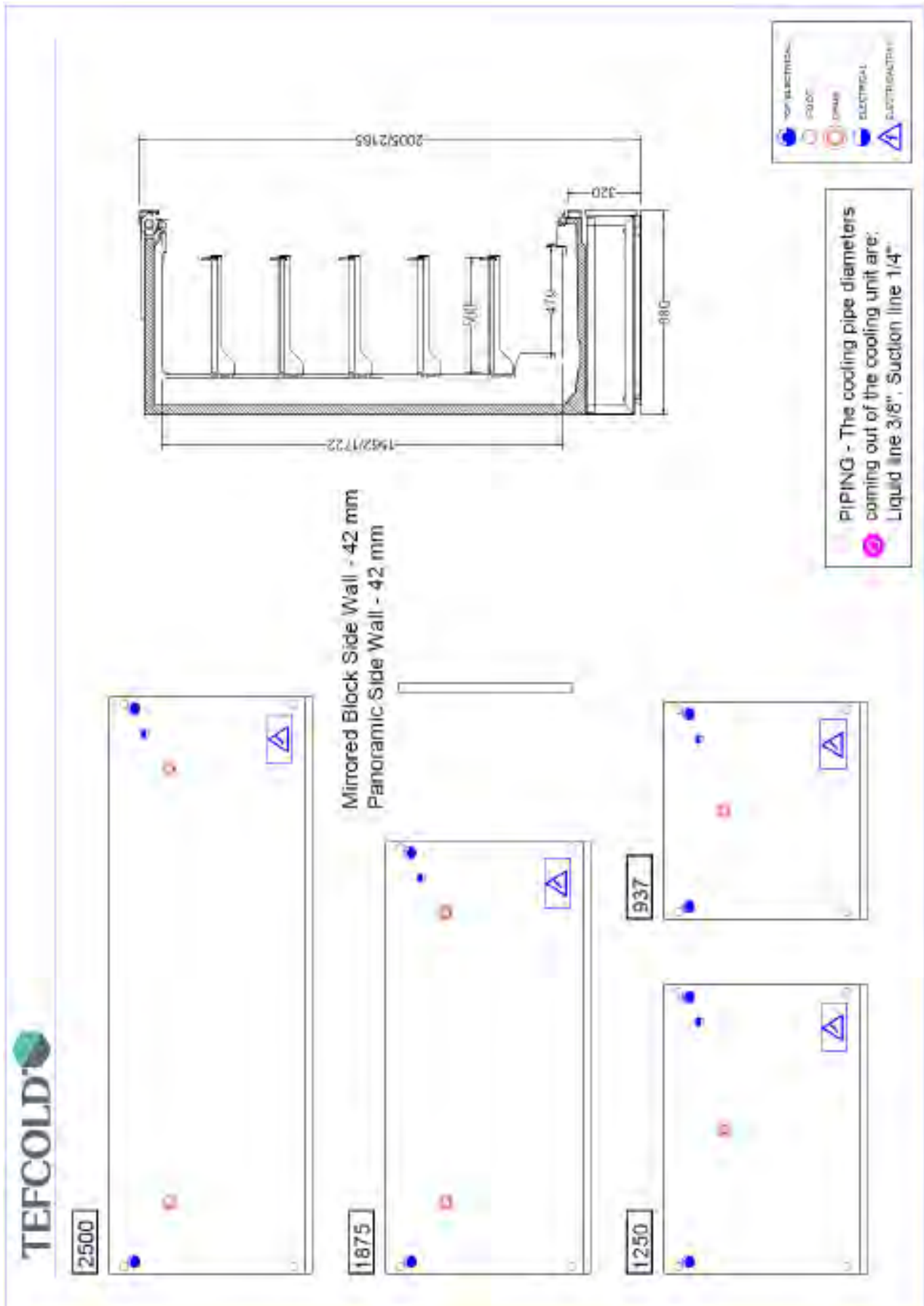


3. Image









4. INSTALLATION

4.1 ASSEMBLY

- All assembly work must be done by qualified personnel.
- Adjustable shelves should be placed in the appropriate holes on the back panel.
- It is recommended that placement of shelves is carried out by two personnel. First, remove the shelf to place it in the desired location. Then, after removing the shelf brackets and placing them in the desired position, place the shelf back
- Tags are placed at the front of the shelves
- Plexi holders are optional.



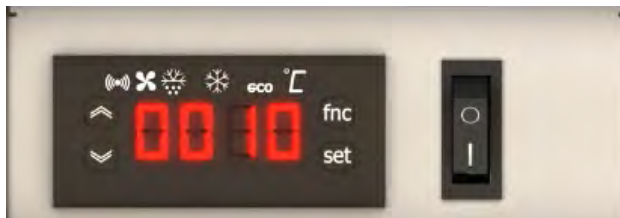
4.2 POWER

- As a standard, the case is supplied at 230V-50 Hz.
- Please ensure that the local power supply is proper.
- Check the rating for your case model by consulting the table on page 7 of this manual and ensure that the plug is correctly fused.
- If the case is hardwired to the mains supply, a means of isolation must be provided.
- If a plug and socket supply is used, the plug should be accessible after the case is positioned.
- The case should be earthed.

5. OPERATION

5.1 SWITCHING ON

- Make sure the main power supply is connected.
- Press the ON/OFF switch on the control panel to turn on your cabinet.
- All the fans in the cabinet will start running.
- The temperature of the fridge starts to decrease in line with the predetermined value. You can find the value determined for the model you use on page 3.
- Press on the switch to turn on the lights.



The main power switch is located next to the digital control screen

Your cabinet is set to automatic defrost values. The temperature of the cabinet will be reflected on the control panel.

5.2 CASE INSPECTION

- Operating temperature, as indicated on the controller mounted on the front of the case, should be checked on a daily basis.
- Cases should be monitored on a daily basis for any undue noise, smell or malfunction. In such cases, immediate action must be taken.
- Regularly inspect the case for milk spillage or debris in the air grilles, case well and condensate tray. Remove and clean spillages and debris. The water tank should be checked regularly and care should be taken to keep it clean at all times.

5.3 MERCHANDISING

- Allow the case to operate at least for two hours before loading merchandise.
- When loading cases, do not exceed loading limits or allow product to overhang the shelf front edges or obstruct air return grilles.
- A tidy, well merchandised case will function more efficiently than a badly loaded one.

- Ensure free air flow around the merchandise and between the air discharge and return ducts.
- Always load chilled product. Your display case is designed to maintain the temperature not to reduce it. If warm product is loaded into the case, there may pass some time before the case reaches its desired operating temperature.

6. CLEANING AND GENERAL MAINTENANCE

6.1 GENERAL

- A regular and thorough cleaning regime is essential for the efficient and hygienic operation of your display case.
- Before undertaking any cleaning operation, ALWAYS turn the case off and if possible, disconnect it from the mains power supply.
- Avoid water splashing onto the case's electrical elements. If water splashing occurs, make sure that all electrical components are thoroughly dry before reconnecting to the power supply.

6.2 EXTERIOR / INTERNAL SURFACES, SHELVES AND AIR GRILLS

- Painted or metal surfaces should be cleaned with a cloth soaked in warm soapy water. Surfaces should be dried with soft cloth.
- Shelves should be removed for cleaning as above.

6.3 GLASS AND MIRROR

- Glass and mirrored end-walls should be cleaned with a suitable glass cleaner. Glass and mirrored surfaces may be wiped with a soft dry cloth.

6.4 CASE WELL

- Lift out deck trays and sweep or vacuum any debris from the case well.

7. CLEANING

7.1 FAN DECK

- Lift the fan plate in order to allow cleaning around the fans.
- ALWAYS make sure that fans are not running by switching the case off!

7.2 AIR COOLED CONDENSER AND COOLING FINS

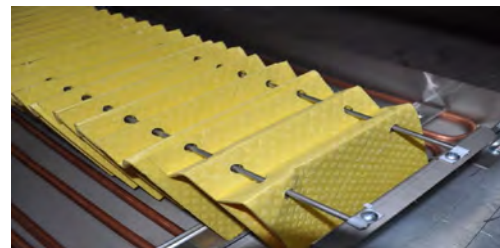
- Carefully vacuum dust and airborne debris from the condenser unit and cooling fins.
- Exercise care not to damage fins.
- Beware of the sharp fins and take care when cleaning this area.



Vacuum dust and debris from the condenser unit and cooling fins

7.3 CONDENSATE TRAY

- The self-evaporating water tray which collects defrost water should be cleaned regularly.
- Spilled milk and other dairy products collecting in the condensate tray may lead to odor and should be cleaned immediately.



Condensate tray should be cleaned regularly

7.4 WATER OUTLETS

- Outlets for waste water should be cleaned regularly to ensure a continuous flow of waste water.

7.5 LIGHTING

- Lights can be wiped with a soft cloth after making sure they have been turned off beforehand.

8. NON-WORKING HOURS

- The cabinets should NEVER BE TURNED OFF, including non-working hours.
- Up to 30% energy savings can be achieved by using night curtains outside working hours on open cabinets.



Using night curtains outside of working hours provides significant energy savings

9. DEFROST

- Your cabinet automatically defrosts for 16 minutes, every 3 hours.
- The first defrost period is activated at least 3 hours after the cabinet starts to operate.

10. SERVICE REQUEST AND SAFETY

- The operating temperature on the control panel must be checked daily. In the event of malfunction or failure, you should request a service engineer visit as soon as possible. If in doubt, turn off the case and disconnect it from the mains supply.
- In the event of case failure, remove perishables from the display case and store in an alternative, suitably chilled location to avoid deterioration of merchandise.
- Servicing of your case should only be undertaken by an approved Service Engineer. Failure to comply may invalidate your warranty.

10.1 SERVICE SAFETY CHECKS

1. Use a leak detector for a background check on the appliance. The detector must be certified for use with the specific refrigerant class. In case of flammable refrigeration detection, ventilate and evacuate the room immediately and notify the customer.
2. Make sure that an appropriate fire extinguisher is on site. Technicians must be trained to use these extinguishers.
3. Make sure that the area is well ventilated and free from flame or burning materials such as cigarettes, candles etc.
4. Check the appliance and its surroundings for any irregular signs of ignition. Do not operate in case of such signs and contact the manufacturer.
5. If the appliance is being transported, take extra care not to damage the appliances, especially the refrigerant carrying pipes and components.

WARNING: Check and follow the compressor manufacturer's instructions for the specific refrigerant for removal and recharging of the refrigerant.

10.2 Disposal of Appliances Containing Flammable Refrigerants

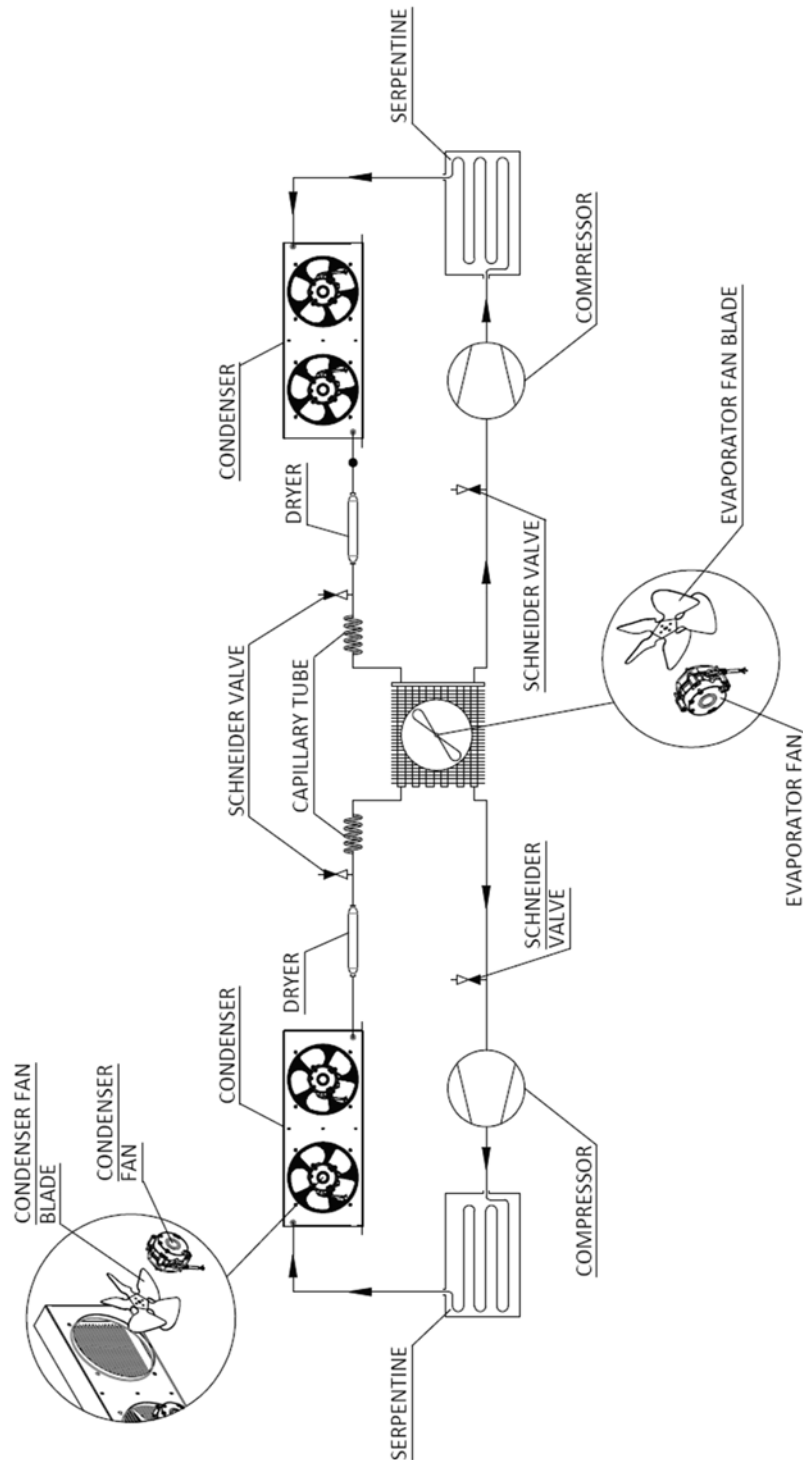
- A written plan for the disposal of scrap appliances carrying flammable refrigerants should be developed and followed by the service team.
- Prior to disposal of the device, the gas must be recovered or evacuated.
- The service technician shall comply with relative domestic laws and regulations while performing disposal.
- In case of recovery, follow the manufacturer's instructions for recovering the refrigerant in a suitable container and transporting it to a licensed refrigerant reclamation or destruction facility.
- Flammable hydrocarbon refrigerants that can be released to outside, such as R-600a or R-290 should be safely retrieved from the appliance and evacuated to the outside environment, away from ignition sources or air intakes. Ensure effective grounding and bonding of the appliance while removing the refrigerant.

10.3 ADDITIONAL WARNINGS

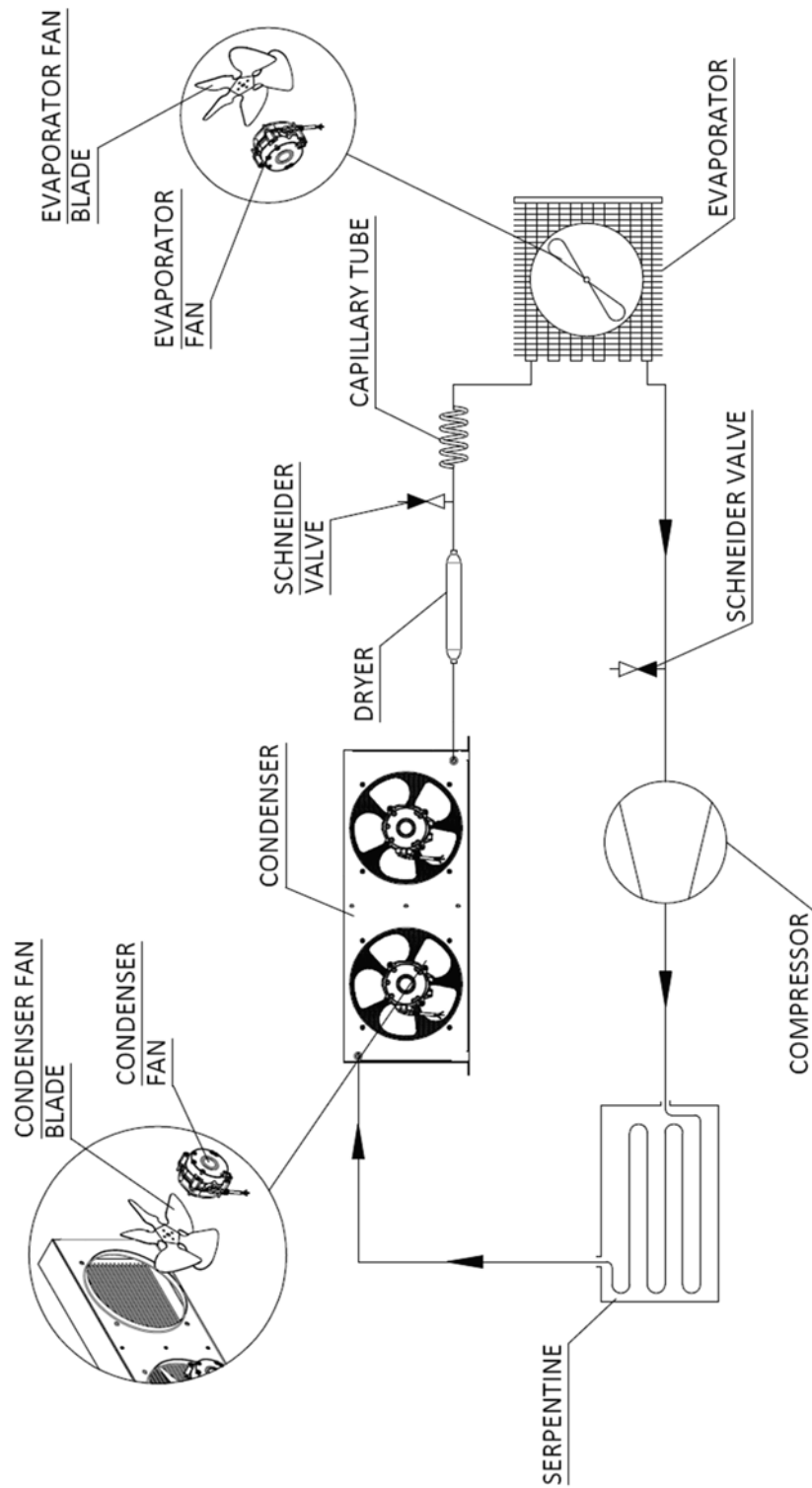
- The instructions concerning persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge and children playing with the appliance are not required. (EN 60335-2-89)
- The cabinets' load bearing capacity is 160 kg/m², load the cabinet accordingly.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer. (EN 60335-2-89)

11. Refrigeration Diagram

PLUG-IN REFRIGERATION DIAGRAM

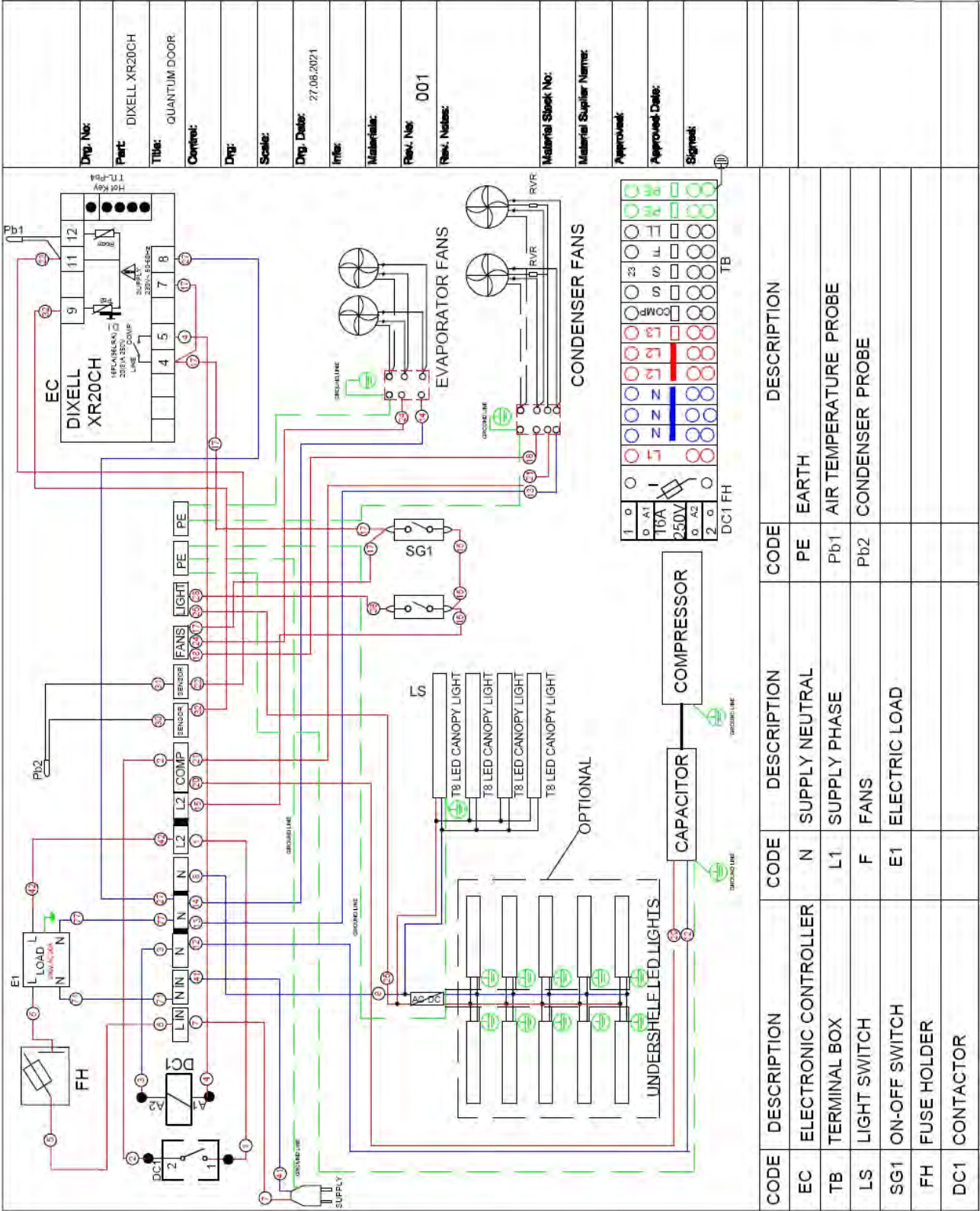


PLUG-IN REFRIGERATION DIAGRAM



12. Electrical Wiring Diagram

GALAXY+ WITH DOOR WIRING DIAGRAM



GALAXY+ OPEN FRONT WIRING DIAGRAM XR60

