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## COOLING SHOWCASE KCFM2/KCFM3/KCFM4

- INSTALLATION INSTRUCTIONS
- SAFETY INSTRUCTIONS
- USER INSTRUCTIONS

### TECHNICAL DATA

TYPE	2 x GN 1/1	3 x GN 1/1
<b>Ext.dimensions (mm):</b> <ul style="list-style-type: none"><li>• Width</li><li>• Depth</li><li>• Height</li></ul>	746 775 585	1076 775 585
<b>Capacity</b>	117	170
<b>Temperature range °C</b>	+4°C - +12°C	+4°C - 12°C
<b>Humidity, dry/humidified</b>	40/70	40/70
<b>Light/heater</b>	1 x 13W coldlight	1 x 13W coldlight
<b>Area</b>	2 x GN 1/1	2 x GN 1/1
<b>K = cooling</b>	K = 260W/-10°C	K = 460W/-10°C
<b>Fan</b>	1 x 12W	2 x 12W
<b>Refrigerant (CFC free)</b>	R134a	R134a
<b>Nominal consumption</b>	240/1,8	340/2,8
<b>Rated voltage</b>	230v/50Hz	230v/50Hz
<b>Fuse protection (A)</b>	10	10
<b>Weight (kg) nett/gross</b>	50/85	75/105
<b>Option: cutting board</b>	742 x 150	1072 x 150
<b>Option: menu board</b>	18W	23W



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The Cooling Showcase fulfils the highest requirements for this type of equipment. This Showcase with its wide range of cooling temperature is suitable for Service sales of eatables and drinks.

Read this manual carefully before using and installation of the Showcase.

**Important warning: The Showcase is made for sale of the goods shown, it is not suitable for cooling and storing eatables after finishing sale.**

### **1) HANDLING THE EQUIPMENT**

The Showcase is secured with PE foil, to prevent accidental damage during transport, this foil should be removed after final location.

**WARNING :** Be very careful during transportation, moving or any handling to avoid damage to the glass or framework. Do not tip it on its sides unnecessarily.

Allow the Showcase to rest for a minimum of 30 minutes after each handling once the machine as been wired in.

### **2) INSTALLATION OF THE COOLING SHOWCASE**

Install the showcase on a dry and fixed base. Locate it with the adjustable feet into a stable, horizontal or slightly oblique position facing towards the customer. Lay the front, rounded glass into a groove in the front side of the Showcase. It is necessary to take care about the right position during locating this glass because of the holes in the groove, as enough hot air coming from a condenser must blow through them to the outer side of the front glass, which prevents water condensation on the front glass. Two rubber cogs (in the front groove) serve for ensuring the right position of the front round glass, these cogs hold the front glass in the right position. During assembly of side glasses ensure these glasses to be located as close to the front round glass, due to efficiency of the cooling system will raise. Hot air is leading off the back side and cold air is feeding to in the same way. Therefore back space around the Showcase must be empty (surrounded by nothing), then obviate influence of surrounding eatables.

**WARNING:** The Showcase should not be placed close to heat source and not be exposed to direct sunlight. In this case the manufacturer does not guarantee ensuring of inner temperature set, moreover life of the product shortens rapidly.

In this time, after proper installation, remove the safety PE foil.

### **3. PREPARATION BEFORE START UP**

Clean the Showcase completely and cool to the required temperature before inserting eatables and start up (see Cleaning and maintenance).

It is also necessary the power supply and the socket 230v fulfil valid regulations.

### **4. OPERATION**

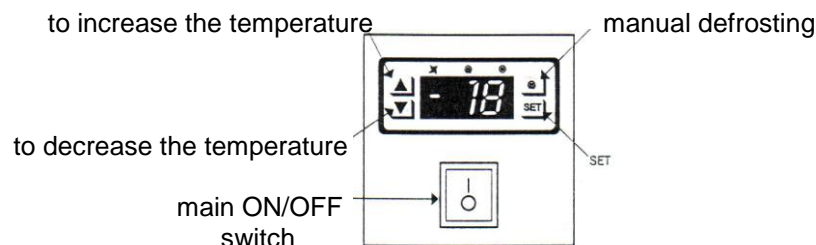
The panel with operating elements is placed on the left side of the case from the service side. There are electronic control unit and one button on the panel see picture No. 1 to start up the unit press green ON/OFF switch. The fluorescent lamp light inside Showcase space turns on when switching the main switch ON-OFF on. The temperature inside



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cooling space is set by the manufacturer. Insert eatables into showing space after attaining set temperature.

Remove and insert all eatables into cooling boxes after finishing sale. Turn the main cooling switch ON-OFF off. The electronic control unit, ensures the required cooling temperature and regular defrosting of evaporator. These ensure regular defrosting of evaporator for a period of 6 hours in duration of 45 minutes. Condensate from evaporator is caught and drained away by gravity into a bath, where its evaporation occurs due to evaporating by waste heat.



## 5. ADJUSTMENT OF COOLING TEMPERATURE

### Adjustment of cooling temperature:

If the pre-set temperature doesn't fit your requirement using of electronic control unit you can modify it.

### Please follow procedure:

- press the SET button and using up/down arrows set the required temperature
- to confirm the adjustment press set again

### Evaporator defrosting

The evaporator defrosting is made automatic at regular intervals.

### Manual evaporator defrosting:

When needed (extraordinary iced evaporators to high R.H.) is possible to defrost the evaporator out of the selected time intervals. For manual defrosting of evaporator press the manual defrosting button for at least 5 seconds.

## 6. DEFROST OF EVAPORATOR

The Showcase is equipped with automatic defrosting clock, which starts automatically at set intervals.

## 7. CLEANING AND MAINTENANCE

The equipment is made from food stainless steel and required no special maintenance. Therefore do not use abrasive and corrosive materials, clean the Showcase with a moist cloth and a quality suitable cleaner for stainless steel and glass. Clean the internal space from the service side by dropping the front glass.

**WARNING:** DO NOT USE SPLASHING WATER DURING CLEANING.



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**Important warning: The power cord must be maintained in perfect condition, change it in the case of any damage. Cleaning and any handling make only after disconnecting from the power supply!**

**WARNING:** It is very important to keep the condenser perfectly clean (like a cooler in a car) the condenser is located behind the back cover, because it quickly clogs with dirt and dust from the environment.

**WARNING:** Cleaning should be made with a brush and vacuum cleaner, do not use hard and sharp tools, which could damage or crush the condenser. This process should be made in regular periods. Minimum is 3 months.

**WARNING:** The seller does not guarantee damage caused by unqualified handling or damage caused by using the Showcase for any purpose other than for which it is determined and produced.

Remove inner tray daily and brush/vacuum debris away.

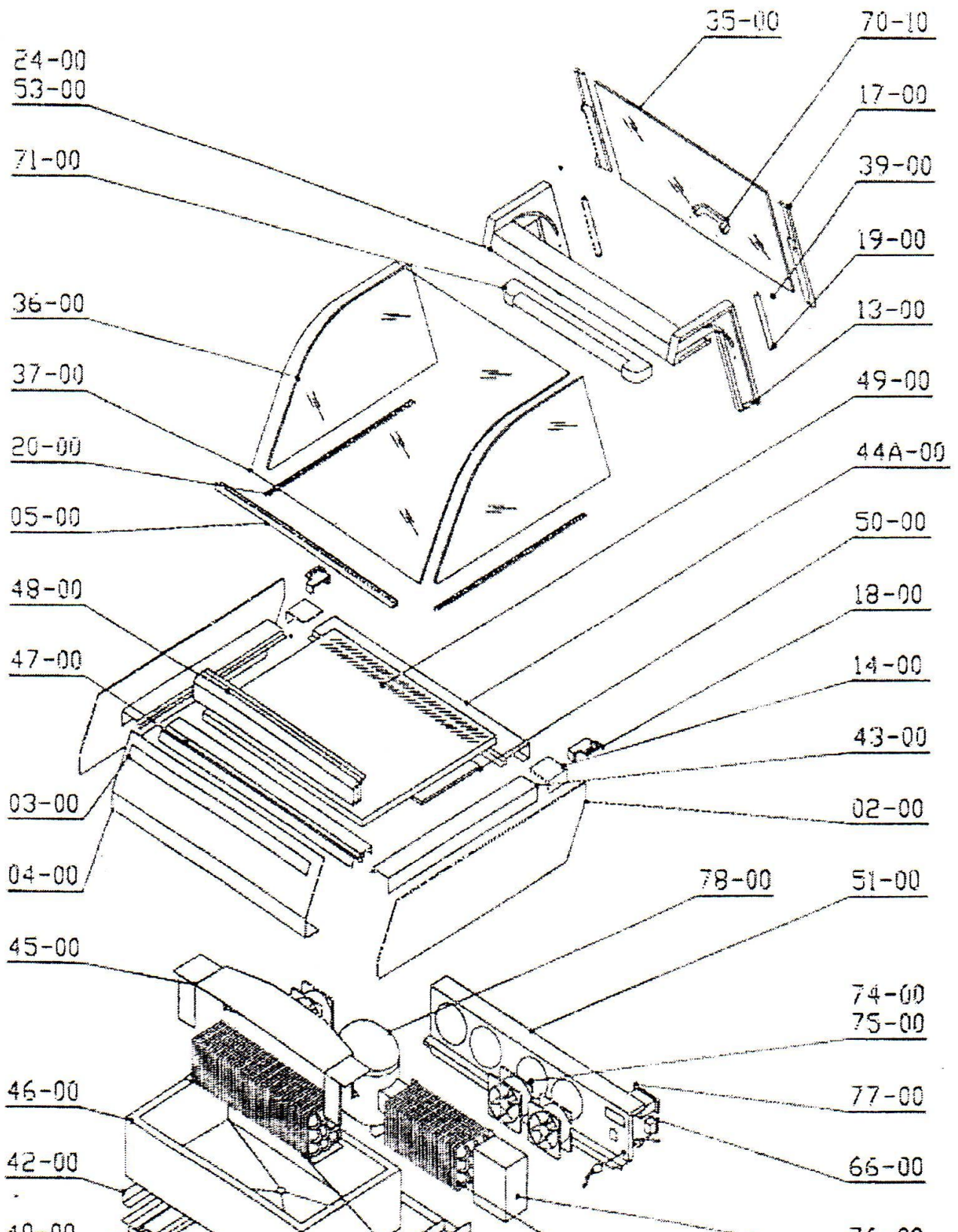
**DO NOT ALLOW THE DRAIN TO BECOME BLOCKED.**



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# COLD STANDARD





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COLD standard – the numbers of spares needed in each Showcase				
Description	Code Number	GN2	GN3	Depends on Length
Side Wall	02-00	2	2	
Connection plate	03-00	1	1	*
Front forehead	04-00	1	1	*
Front glass strip	05-00	1	1	*
Shoulder	13-00	2	2	On type
Connection unit	14-00	2	2	
Back glass plate	17-00	2	2	
Side rail	19-00	2	2	
Strip	20-00	2	2	
Lightening cover	24-00	1	1	*
Ball bearing	39-00	2	2	
Base board	40-00	1	1	*
L-profile	42-00	2	2	
Side plate	43-00	2	2	
Back plate	44-00	1	1	*
Evaporator cover	45-00	1	1	*
Tank	46-00	1	1	*
Front plate	47-00	1	1	*
Lamella	48-00	3	3	*
Display plate	49-00	1	1	*
Cover plate	50-00	1	1	*
Fan plate	51-00	1	1	*
Thermometer Plate	52-00	1	1	
Lamp holder	53-00	2	2	
Switch	66-00	1	1	
Adjustable foot	68-00	4	4	
Lamp	71-00	1	1	
Condenser	72-00	1	1	*
Evaporator	73-00	1	1	*
Grid	74-00	4	6	
Fan	75-00	1	2	
Switching station	76-00	1	1	
El. Thermometer	77-00	1	1	
Compressor	78-00	1	1	*

**ALWAYS** note which Showcase you are using (high, with sliding doors, standard or with other specification) this will assist us in solving any problems.