



## **Counters & Saladettes**

**BCC2-ECO / BCC3-ECO**

**BCC2-2D-ECO / BCC2-4D-ECO / BCC3-6D-ECO**

**BCC2EN-ECO / BCC3EN-ECO**

**BCC2PREPGRANITE-ECO /  
BCC3PREPGRANITE-ECO**

**BCC3PIZZA-ECO**

**BSP2-ECO / BSP3-ECO**

**BPD2-ECO / BPD3-ECO**

**BCC2-GR-TOP-ECO / BCC3-GR-TOP-ECO**

Dear Customer,

Congratulations on your purchase of this product. Like all products from RWA, this product has also been developed on the basis of the latest technical knowledge and produced using reliable and modern electrical/electronic components.

Please take a few minutes before starting operation of the machine and read the following operating instructions.

Many thanks.

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## PRODUCT OVERVIEW

Model No.	Article Description (2 doors)
CR 90 / CR 90A	Saladette
CRP 90 / CRP 90A	Saladette - Granite Top + Pans
CRD 94 / CRD 94A	Saladette - 4 drawers
CRX 90 / CRX 90A	Saladette - Stainless Steel Top
CRS 90 / CRS 90A	Sandwich - Saladette
CRQ 90 / CRQ 90A	Saladette - Square Glass
CRG 90 / CRG 90A	Saladette - Curve Glass
CRV 90 / CRV 90A	Saladette - Small Curve Glass
CRZ 90 / CRZ 90A	Saladette - Flat Granite Top
CRD 92 / CRD 92A	Saladette - 2 drawers
CRA 90 / CRA 90A	Saladette - S/S Top + Splash Back
CR 92 / CR 92A	Saladette - N° 3 GN1/1

Model No.	Article Description (3 doors)
CR 93 / CR 93A	Saladette
CRP 93 / CRP 93A	Saladette - Granite Top + Pans
CRD 96 / CRD 96A	Saladette - 6 drawers
CRX 93 / CRX 93A	Saladette - Stainless Steel Top
CRS 93 / CRS 93A	Sandwich - Saladette
CRQ 93 / CRQ 93A	Saladette - Square Glass
CRG 93 / CRG 93A	Saladette - Curve Glass
CRV 93 / CRV 93A	Saladette - Small Curve Glass
CRZ 93 / CRZ 93A	Saladette - Flat Granite Top
CRM 93 / CRM 93A	Saladette - Pizza Granite Top
CRA 93 / CRA 93A	Saladette - S/S Top + Splash Back

## SAFETY TIPS



**IMPORTANT:** For your safety read the manual carefully before installing or using this product. Save this manual for future reference.

Position on a flat, stable surface.

A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.

Consult Local and National Standards to comply with the following:

1. Health and Safety at Work Legislation
2. Fire Precautions
3. IEE Wiring Regulations
4. Building Regulations
5. The appliance is intended for commercial use.
6. DO NOT use the appliance outside.
7. DO NOT attempt to service the item yourself.
8. DO NOT use damaged appliances. If you are in any doubt, consult service agent.
9. DO NOT use electrical appliances inside the appliance (e.g. heaters, ice-cream makers etc.), unless they are of the type recommended by the manufacturer.
10. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
11. DO NOT use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
12. DO NOT damage the refrigerant circuit.
13. DO NOT stand or support yourself on the base, drawers or doors.
14. DO NOT allow oil or fat to come into contact with the plastic components or door seal. Clean immediately if contact occurs.
15. This unit can be used by children aged above 8 years and persons with reduced physical, sensory or mental capabilities or lacking of experience and knowledge who have been given supervision or using instruction of the device and understand the resulting risks.

## SAFETY TIPS

16. Do not let children play with the appliance.
17. Cleaning and user maintenance must not be carried out by children without supervision.
18. DO NOT place combustible, explosive or volatile articles, corrosive acids or alkalis or liquids in the appliance.
19. DO NOT use this appliance to store medical supplies.
20. DO NOT use jet/pressure washers to clean the appliance.
21. DO NOT allow children to play with the packaging, and destroy plastic bags safely.
22. Bottles that contain a high percentage of alcohol must be sealed and placed vertically in the refrigerator.
23. Always carry, store and handle the appliance in a vertical orientation and move by holding the base of the appliance.
24. Always switch off and disconnect the power supply to the unit before cleaning.
25. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
26. For indoor use only. Not suitable for installation in an area where a water jet could be used. Must not be cleaned by a water jet.
27. To guarantee safe operation, ensure that the appliance is set up and connected as described in the instruction manual.
28. Any repairs and work on the appliance should only be carried out by the customer service department.
29. The key to the electrical cabinet should be kept out of the reach of children and users.
30. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
31. The maximum load is 182kg for Saladette with .
32. This manual can also be found in our website: [www.rightwayasia.com](http://www.rightwayasia.com)

## INSTALLATION

- Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces. To prevent injury or damage to the unit, we recommend that the appliance should be unpacked and set up by two people.
- Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation. Increase this distance if the obstacle is a heat source.
- The appliance should be placed on a solid level floor to reduce noise and vibration. Level the appliance by adjusting the screw feet.
- The temperature in the place where the SALADETTE is located must be between 10°C and 32°C (Climatic Class 4). Avoid locating it indirect sunlight or near heat source such as an oven or a radiator.
- Please make sure the appliance is properly ventilated.
- Check that the power supply and voltage used comply with the details on the rating plate. The plug must be accessible after installation.
- Correctly connect and disconnect the plug. When inserting ensure the plug is fully engaged. When unplugging do so by holding the body of the plug. Never pull the supply cord directly.
- If the SALADETTE is to be shut down for long period, switch it off and disconnect the plug from socket outlet. Clean the appliance and leave the door&lid open to prevent odor.
- **Important! For your personal safety, this appliance must be properly grounded (earthed).** This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be inserted into an outlet that is properly grounded and installed. Consult a qualified electrician or service center if you do not completely understand the grounding instructions. If doubt exists as to whether the appliance is properly grounded, have a qualified electrician check the circuit to make sure the outlet is properly grounded.
- If the cable does not reach the nearest socket, either rearrange your store layout or ask a qualified electrician to fix a new socket.
- If power is cut off, wait for at least 3 minutes before restarting the appliance to avoid damaging the compressor.
- Do not place any appliance such as microwave oven, toaster, etc, which give off heat on the appliance.

### ***Fit the shelves/drawers***

**Note:** If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation.

**Note:** Before using the appliance for the first time, clean the shelves and interior with soapy water.

**Note:** This is vital for ensuring correct drainage of condensation.

- Place one pair of guides on either side of the cabinet at the desired height.
- Slide the shelf/drawer into place.
- Repeat for the remaining shelves.


## FUNCTION

### Storing food

To get the best results from your appliance, follow these instructions:

- Only store foodstuffs in the appliance when it has reached the correct operating temperature.
- Ensure GN container bays are full at all times, even if the GN containers are unused or empty. Empty bays will greatly reduce efficiency of the appliance.
- Always close the door, lid or drawer when not in use.
- Do not place uncovered hot food or liquid inside the appliance.
- Wrap or cover food where possible.
- Do not obstruct the fans inside the appliance.
- Avoid opening the doors/drawers for prolonged periods of time.
- The maximum load for a shelf/drawer is 30 kg.
- The food must be put into container before placed into cabinet or on the shelf. Food must not be placed into food cabinet directly.
- When wet food/vegetable is put in the Saladette, it's normal that ice (snow) appears on the surface.

### Turn on

- Close the door/lid/drawer of the appliance.
- Ensure the power switch is set to [ O ] and turn on at the socket.
- Switch on the Power [ I ]. The current temperature within the appliance is displayed.
- The  on the control panel will flash for 3-min to indicate a delay between the motor compressor being stopped and then restarted.

### Open/close the lid or drawer

**WARNING: The sliding lid does not have a locking mechanism. Always make sure that the lid is in the 'half-open' position before opening.**

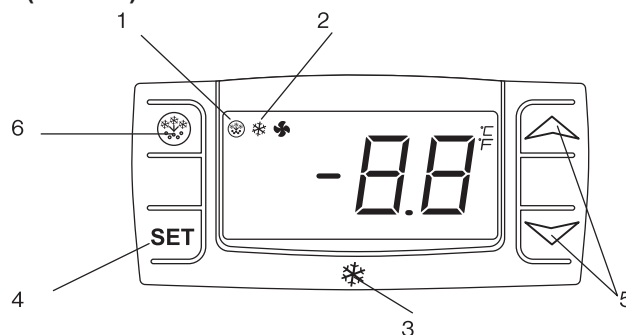
**WARNING: Do not pull the drawer out of its full open position to avoid any hurt.**

The lid of the GSA is multi-positional:

- With the lid closed, slide the panel back into the half open position. This allows partial access to the GN container trays.
- Lift the lid up and back so the hinge settles into the support slot.
- Lift the lid up and completely back so the GN container trays are completely exposed.

### Temperature setting and control(DIXELL)

The front panel of the thermostat



1. Defrosting light
2. Compressor operation light
3. Digital thermostat
4. Programming key (Service agent only)
5. Temperature modification keys
6. Manual defrost

### How to see the set point

- Push and immediately release the **SET** key, the set point will be showed;
- Push and immediately release the **SET** key again or wait about 15s to return to normal visualisation.

### How to change the set point


- Push the **SET** key for more than 2 seconds to change the set point value;
- The value of the set point will be displayed and the " °C " starts blinking;
- To change the set value push the „ " (up) or „ " (down) arrows within 15s.
- To memorise the new set point value push the SET key again or wait 15s.

### Automatic defrost

The appliance will automatically run defrost cycles.

**Note: The cycle starts from the time the appliance is initially powered up.**

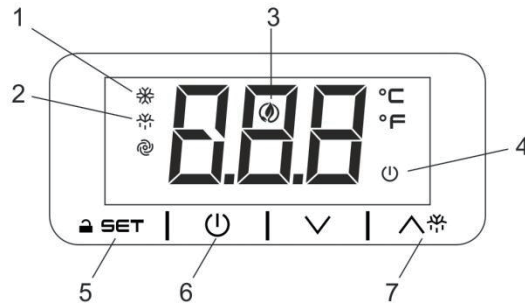
### To manually defrost the appliance:

- Press and hold the **DEFROST**  button for 5 seconds.
- The defrost cycle will start immediately and the Defrost LED illuminates.

**Note: Starting a manual defrost also resets the automatic defrost timer. The next automatic defrost will start according to the set parameter after the manual defrost has finished.**

## Temperature setting and control (EVCO)

The front panel of the thermostat



1. Compressor operation light
2. Defrosting light
3. Energy saving light
4. Stand-by light
5. Programming key (service agent only)
6. Machine On/Stand -by (keep pushed)
7. Manual defrost (keep pushed)




How to unlock the keyboard («Loc» message)

- Push any button for more than 2s, «UnL» message will appear and the keyboard will be unlocked.

Note: for safety reasons the keyboard locks automatically after 30s of keys inactivity.

To execute any operation, please unlock the keyboard first.

How to see and modify the set point

- Push and immediately release the **SET** key, the set point will be showed and  starts blinking;
- To change the set value push  or  arrows within 20s.
- To memorize the new set point value push the **SET** key again or wait 20s.

Automatic defrost

The appliance will automatically run defrost cycles.



Note: the cycle starts from the time the appliance is initially powered up.

To manually defrost the appliance:

- Press and hold the DEFROST  button for 3s;
- The defrost cycle will start immediately and the Defrost LED illuminates.

Note: Starting a manual defrost also resets the automatic defrost timer. The next automatic defrost will start according to the set parameter after the manual defrost has finished.

How to turn the machine in ON / STAND -BY status

- Press and hold the  key for 4s, the machine will turn from ON to STAND -BY status and vice-versa. During the button hold the  LED will blink to show status changing.

## CLEANING, CARE & MAINTENANCE

### *Routine maintenance*

#### **Switch off and disconnect from the power supply before cleaning.**

- Clean the enclosure and interior of the appliance as often as possible.
- Clean the unit with moist cloth. Never allow the switch, control panel, cable or plug to get wet.
- Do not use abrasive cleaning agents. These can leave harmful residues. Use only mild soapy water.
- Clean the door seal with water only.
- Ensure that no cleaning water penetrates into the electrical components.
- Must not be cleaned by a water jet.
- Always wipe dry after cleaning with soft cloth.
- Do not allow water used in cleaning to run through the drain hole into the evaporation pan.
- Take care when cleaning the rear of the appliance.
- An agent or qualified technician must carry out repairs if required.
- If the appliance is to be left inactive for long periods, unplug the appliance after having turned the switch to OFF position, empty the refrigerating compartment and clean thoroughly.

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### *Special maintenance*

#### **The instructions given in the following paragraph are for SKILLED PERSON.**

##### Periodic Operations

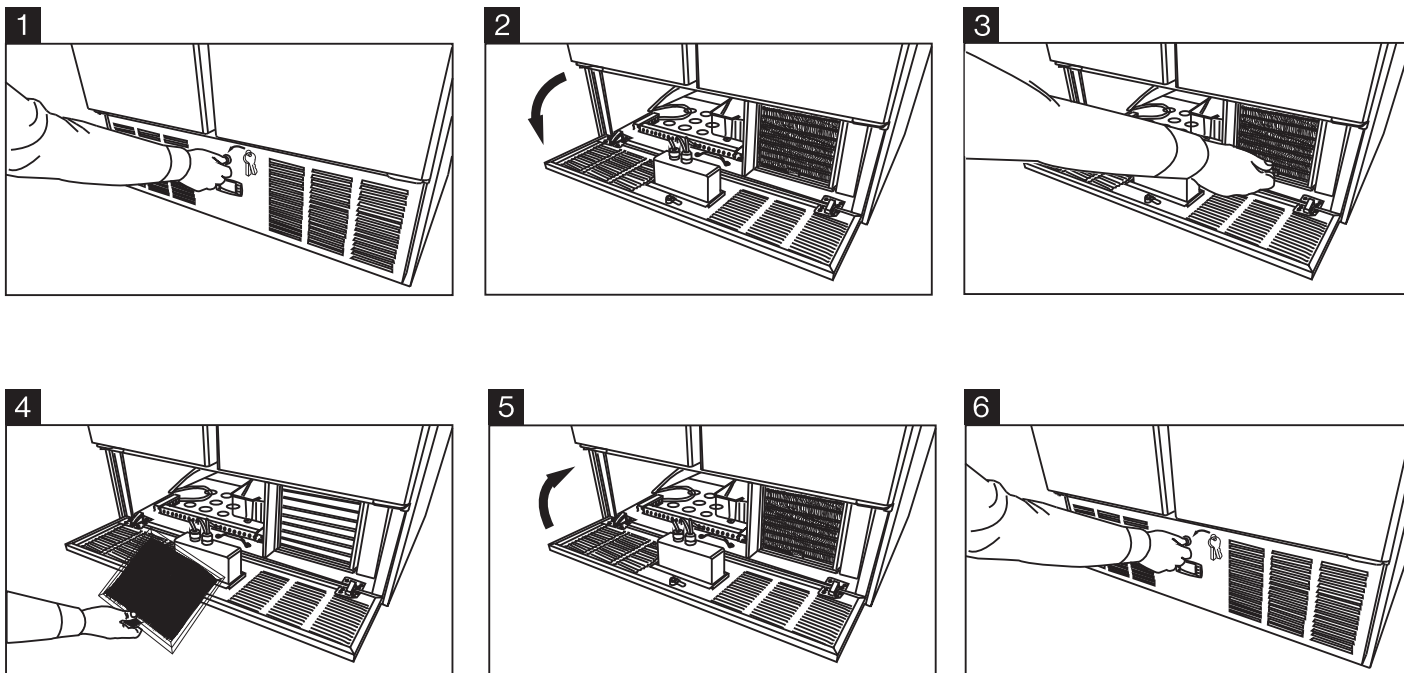
- Periodically clean the condenser using suitable tools (vacuum cleaner or soft brushes).
- Check that the electrical connections are not loose.
- Check that the thermostat and the sensor are in proper working order.
- Periodically cleaning the condenser can extend the life of the appliance.
- Recommend that an agent or qualified technician clean the condenser.
- The key to the electrical cabinet should be kept out of the reach of children and users.
- Only use the key to open the lock.

##### **Marble Care (Model: CRP90)**

- Do not use abrasive materials or detergents to clean the worktop. Wash with warm, soapy water.
- Do not put hot or frozen material on the marble top to avoid break.
- Wipe up any spillages as quickly as possible, particularly liquids such as lemon juice or vinegar.
- Recommend the use of a chopping board to reduce the risk of damage to your worktop.
- Dry thoroughly with a soft cloth after cleaning.



## HOW TO CLEAN THE CONDENSER FILTER



## OPTIONAL ACCESSORY (NOT INCLUDED)

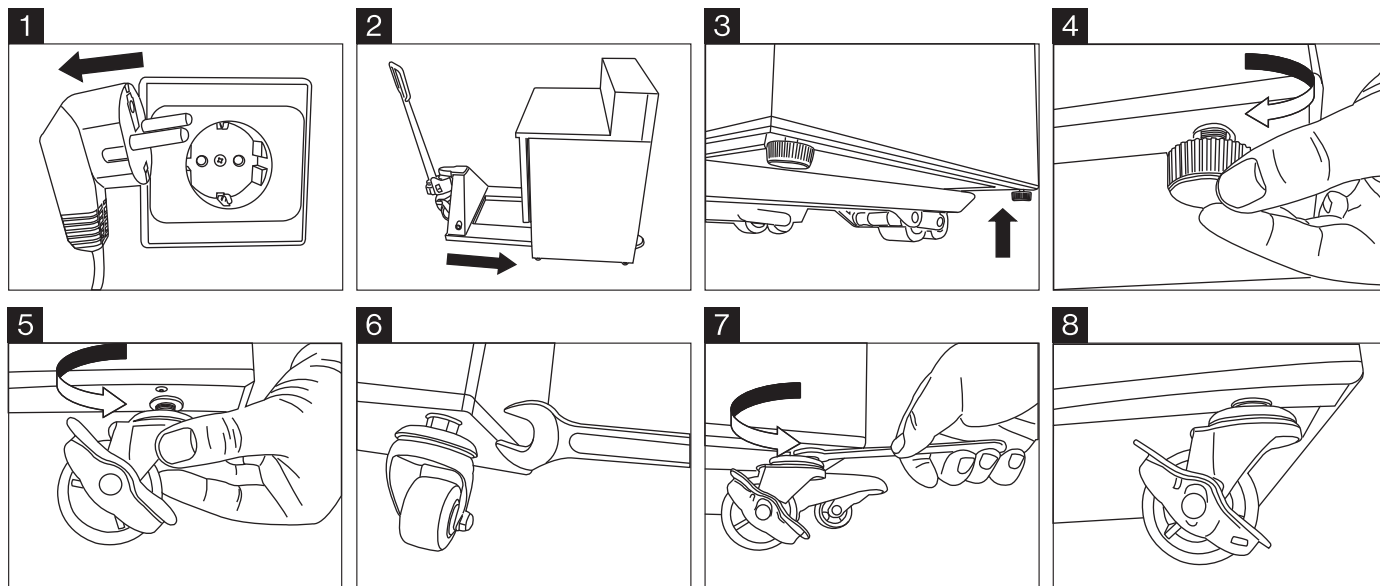
Component: Four pieces of Castor

Positioning: Two castors with break to be fix at the bottom front and two castors with no break to be fix at the bottom rear.

Procedure: Follow the 8 steps below to change the Saladette's footings to casters.

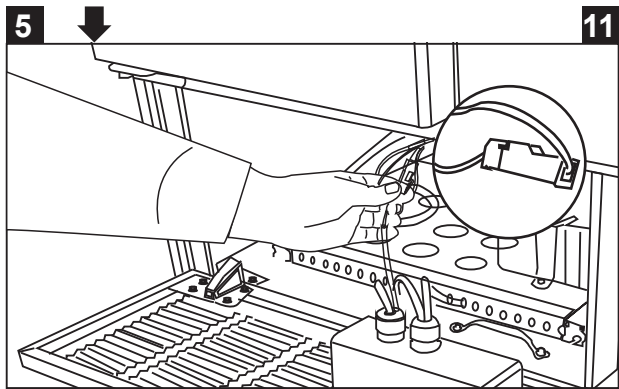
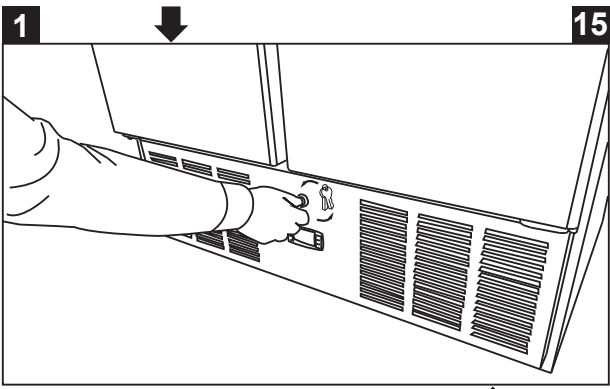
Caution:

- Unplug the appliance from main socket before change.
- Securing the fork lift before change.
- Securing all drawers, shelves, lids and doors before change.
- Empty the cabinet before change.
- Lock the break on the caster after change.

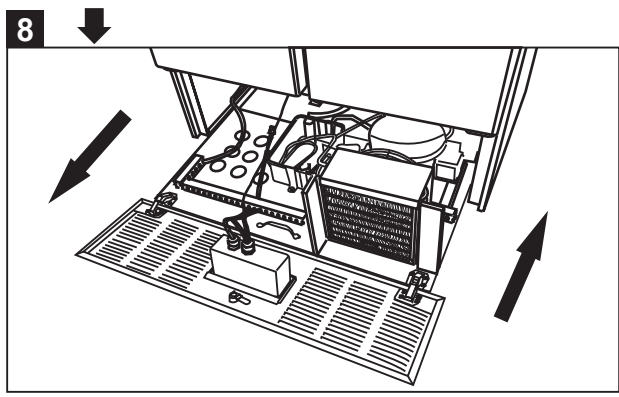
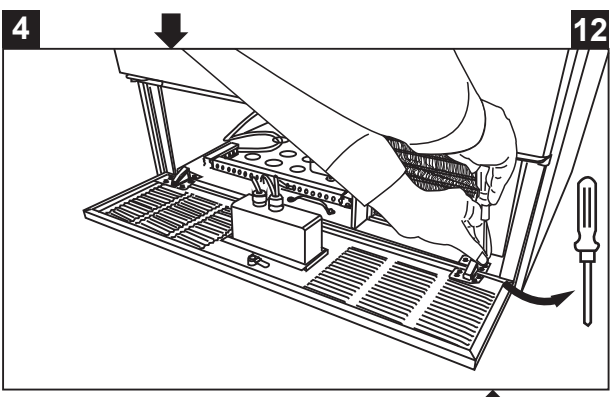
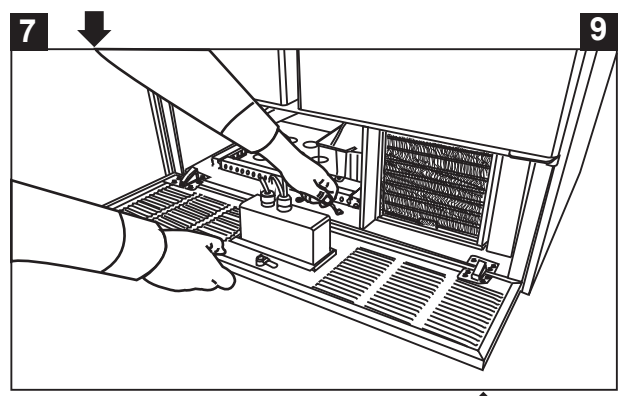
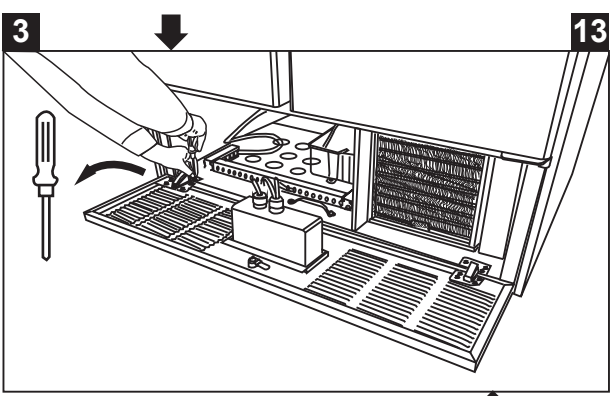
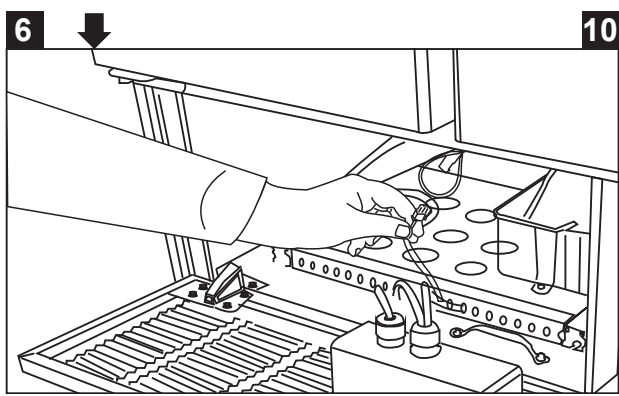
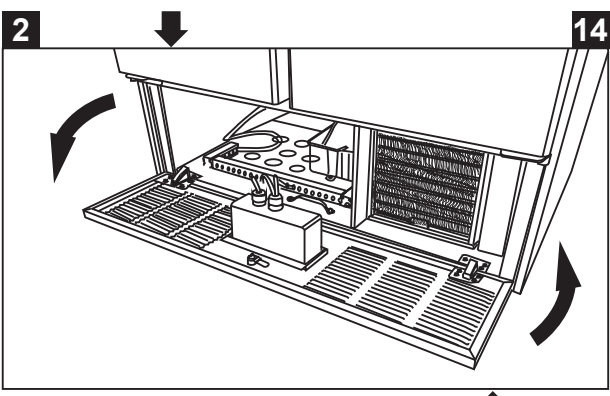


Note: If you intend to purchase optional accessories , please ask our sales staff for advice.

# OPEN THE ENGINE ROOM



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# TECHNICAL DATA

MODEL	CLIMATE CLASS	TEMPERATURE RANGE	REFRIGERANT GAS	RATED VOLTAGE	RATED FREQUENCY	INPUT POWER	NET/GROSS WEIGHT	INTERNAL VOLUME	EXTERNAL DIMENSION	FOAMING AGENT
		°C	g	V	Hz	W	Kg	L	WxDxH mm	
CR 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	85.5/105.5	220	900*700*883	CP
CRX 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	86.5/106.5	214	900*700*881	CP
CRP 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	114.5/140.5	261	900*700*1092	CP
CRS 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	90/110	227	900*700*1006	CP
CRQ 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	106/129	220	900*700*863	CP
CRG 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	104/127	220	900*700*863	CP
CRV 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	93/116	220	900*700*863	CP
CRZ 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	118/138	209	900*700*873	CP
CRD 92	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	88/109	214	900*700*881	CP
CRD 94	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	93.5 /113.5	214	900*700*881	CP
CRA 90	4	0°C ~ 8°C	R134a/200g	220-240	50	196.2	87/108	214	900*700*981	CP
CR 92	4	0°C ~ 8°C	R134a/200g	220-240	50/60	208	87/110	258	1045*700*883	CP
CR 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	85.5/105.5	220	900*700*883	CP
CRX 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	86.5/106.5	214	900*700*881	CP
CRP 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	114.5/140.5	261	900*700*1092	CP
CRS 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	90/110	227	900*700*1006	CP
CRQ 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	106/129	220	900*700*863	CP
CRG 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	104/127	220	900*700*863	CP
CRV 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	93/116	220	900*700*863	CP
CRZ 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	118/138	209	900*701*873	CP
CRD 92A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	88/109	214	900*700*881	CP
CRD 94A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	93.5 /113.5	214	900*700*881	CP
CRA 90A	4	0°C ~ 8°C	R600a/88g	220-240	50	142.4	87/108	214	900*700*981	CP
CR 92A	4	0°C ~ 8°C	R600a/88g	220-240	50	182	87/110	258	1045*700*883	CP

# TECHNICAL DATA

MODEL	CLIMATE CLASS	TEMPERATURE RANGE	REFRIGERANT GAS	RATED VOLTAGE	RATED FREQUENCY	INPUT POWER	NET/GROSS WEIGHT	INTERNAL VOLUME	EXTERNAL DIMENSION	FOAMING AGENT
		°C	g	V	Hz	W	Kg	L	WxDxH mm	
CR 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	90/115	350	1365*700*883	CP
CRX 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	90/115	342	1365*700*881	CP
CRP 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	132/162	402	1365*700*1091	CP
CRS 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	91/117	376	1365*700*1005	CP
CRQ 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	127/153	350	1365*700*861	CP
CRG 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	121/147	350	1365*700*861	CP
CRV 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	106/134	350	1365*700*861	CP
CRZ 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	130/155	330	1365*700*873	CP
CRD 96	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	115/140	342	1365*700*881	CP
CRA 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	92/118	342	1365*700*981	CP
CRM 93	4	0°C ~ 8°C	R134a/300g	220-240	50/60	284	167/202	330	1400*700*1022	CP
CR 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	90/115	350	1365*700*883	CP
CRX 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	90/115	342	1365*700*881	CP
CRP 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	132/162	402	1365*700*1091	CP
CRS 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	91/117	376	1365*700*1005	CP
CRQ 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	127/153	350	1365*700*861	CP
CRG 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	121/147	350	1365*700*861	CP
CRV 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	106/134	350	1365*700*861	CP
CRZ 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	130/155	330	1365*701*873	CP
CRD 96A	4	0°C ~ 8°C	R290/110g	220-240	50	230	115/140	342	1365*700*881	CP
CRA 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	92/118	342	1365*700*981	CP
CRM 93A	4	0°C ~ 8°C	R290/110g	220-240	50	230	167/202	330	1400*700*1022	CP

## TECHNICAL DATA



**CAUTION: RISK OF FIRE AND EXPLOSION WITH FLAMMABLE REFRIGERANT R600a #F & \$.**



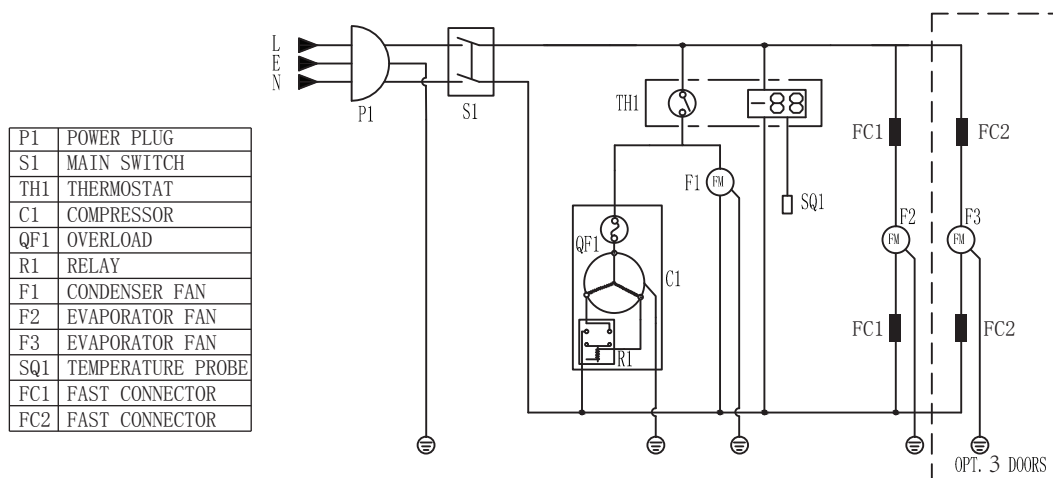
### Environmental Protection



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centres (if available).

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## CIRCUIT DIAGRAM



## TROUBLESHOOTING

If your appliance develops a fault, please check the following table.

Fault	Probable Cause	Action
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call your agent or qualified technician
	Fuse in the plug has blown	Replace the fuse (UK Plug)
	Power supply	Check power supply
The appliance turns on, but the temperature is too high/ low	Too much ice on the evaporator	Defrost the appliance
	Condenser blocked with dust	Call your agent or qualified technician
	Doors are not shut properly	Check doors are shut and seals are not damaged
	Appliance is located near a heat source or air flow to the condenser is being interrupted	Move the refrigerator to a more suitable location
	Ambient temperature is too high	Increase ventilation or move appliance to a cooler position
	Unsuitable foodstuffs are being stored in the appliance	Remove any excessive hot foodstuffs or blockages to the fan
	Appliance is overloaded	Reduce the amount of food stored in the appliance
The appliance is unusually loud	Loose nut/ screw	Check and tighten all nuts and screws
	The appliance has not been installed in a level or stable position	Check installation position and change if necessary
The appliance is leaking water	The appliance is not properly leveled	Adjust the screw feet to level the appliance (if applicable)
	The discharge outlet is blocked	Clear the discharge outlet
	Movement of water to the drain is obstructed	Clear the floor of the appliance (if applicable)
	The water container is damaged	Call your agent or qualified Technician
	The drip tray is overflowing	Empty the drip tray (if applicable)

## DISPOSAL

If the saladette is no longer of use and you wish to dispose of it, remove doors to prevent any small child from be trapped in the cabinet. Then do in an environmentally correct way.

### Contact a qualified service technician:

1. To recover all Freon/refrigerant
2. To remove the compressor or remove the oil from the compressor
3. To remove the fammable insulation blowing gases

Then the distributor/ retailer can contact their local metal recycling center to pick up the remaining cabinet, shelves, etc.

There may be special requirements or conditions. You can obtain information on the disposal of refrigeration appliances from:

- Your supplier
- Government authorities (The local council, Ministry of the Environment, etc.)

By law, disposal of hazardous wastes may be subject to fines and inprisonment under the provisions of the enviormental regulations.

1. The refrigerant in this unit with a fluorinated greenhouse gas covered by the Kyoto Protocol, which dangerous for the environment and for the global warming if it enters into atmosphere.
2. Chemical name of refrigerant R-134a is a fluorinated green house gas covered by the Kyoto Protocol, global warming potential (GWP) is 1430.

### Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncotrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To return your used device, please use collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## WARRANTY

A statutory warranty applies for this product.

Damages caused by wrong treatment or operation, by false placement or storage, improper connection or installation, as well as force or other external influences are not covered by this warranty.

We recommend careful reading of the operating instructions as it contains important information.

Note:

1. In case this product does not function correctly, please firstly check if there are other reasons, e.g. for electrical appliances interruption of the power supply, or generally incorrect handling are the cause.
2. Please note that, where possible, the following documents or rather information should be provided together with your faulty product:
  - Purchase receipt
  - Model description/Type/Brand
  - Describe the fault and problem as detailed as possible

In the case of a claim for guarantee or defects, please contact the seller.