INSTRUCTIONS FOR USE

WINE DISPLAY

Serie "BRERA"

WD5121
WD7121

Babak Food Equipment
(604) 566-9747 · babakfoodequipment.com

Authorized Gemm dealer · view the full Gemm range

1 – GENERAL INFORMATION

Thank you for choosing a wine display of our production.
Read this manual very carefully and make sure it is available to those who will install, use and maintain the equipment.

1.1 – MARKING

The appliance identification plates (as shown in fig. 1 below) of all Wine Display, are applied at the top on the back outside of the device and the same also at the top on the inside right.

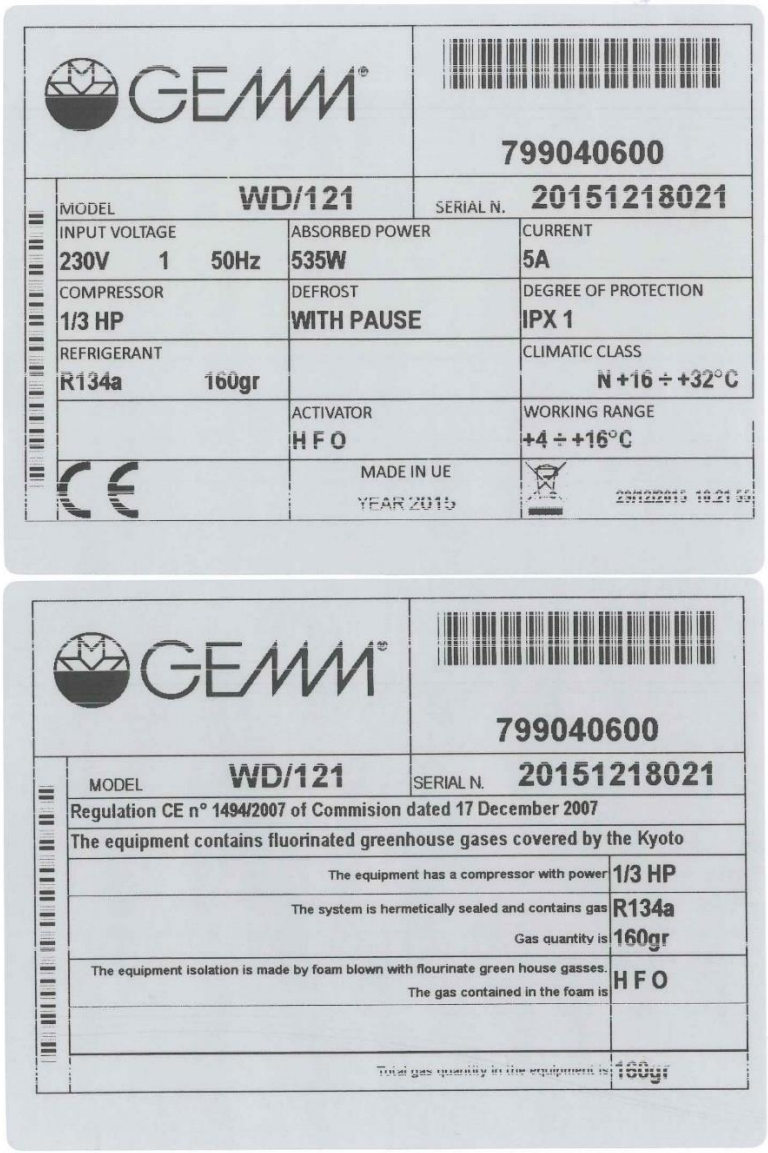


Fig. 1

1.2 – DECLARATION OF CONFORMITY

PROFESSIONAL REFRIGERATION

DICHIARAZIONE DI CONFORMITA'
DECLARATION OF CONFORMITY

GEMM S.r.l.
Via del Lavoro, 37 – Loc. Cimavilla
31013 Codogné (TV) - Italy
Tel. 0438 778504 Fax 0438 470249

Noi
The following

In accordo con la Direttiva Bassa Tensione 2006/95 CE, con la Direttiva 2004/108 CE (Compatibilità Elettromagnetica)
According to the Low Voltage Directive 2006/95 EEC, the EMC Directive 2004/108 EEC

Tipo di apparecchiatura *Type of equipment*	Vetrina refrigerata espositiva per vini *Refrigerated display for wine bottles*
Nome marchio commerciale *Brand name of trademark*	**GEMM** *GEMM*
Tipo, Modello *Type designation*	WD / 113 - 121 *WD / 113 - 121*
Costruttore *Manufacturer*	**GEMM S.r.l.** *GEMM S.r.l.*

Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella CEE sono:
The following harmonised standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EEC have been applied:

EN 50366	03
EN 60 335 - 1	94
EN 60 335 - 2 - 24	99
EN 61 000 - 4 - 5	95
EN 61 000 - 4 -2	95
EN 61 000 - 4 - 4	95
EN 61 000 - 4 - 6	96
EN 61 000 - 4 - 11	94
EN 61 000 - 3 - 2	00
EN 61 000 - 3 - 11	00
EN 55 014 - 1	00
EN 55 014 – 2	97

La direttiva macchine 2006 / 42 C E se applicabile è coperta dalla dichiarazione di cui sopra.
The 2006 / 42 C E machine directive when applicable, is covered by the above declaration.

Direttiva "PED" 97/23: Articolo 3.3.
97/23 "PED" directive: 3.3 Article.

In qualità di costruttore e/o rappresentante autorizzato della Società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.
As the manufacturer's authorised representative established within EEC, we declare under full responsibility that the equipment follows the provisions of the Directives stated above.

In applicazione a quanto previsto dalle Direttive citate, le apparecchiature sono state dotate di marcatura CE ed è stato predisposto un adeguato fascicolo tecnico presso la nostra sede.
And, pursuant of above-mentioned Directives, the CE mark has been applied to the equipment. Furthermore, adequate technical material has been prepared and is available from our offices.

Data e luogo di emissione
Date and place of issue

10 Dic 2015, Codogné

Nome e firma di persona autorizzata
Name and signature of authorised person

Gianluca POSSAMAI

GEMM Srl
Via del Lavoro 37 – Loc. Cimavilla – 31013 CODOGNE' (TV) Italy
Tel. 0039 0438 778504 – Fax 0039 0438 470249 – e-mail: info@gemm-srl.com – web: www.gemm-srl.com
C.F. e P.I. 03441880261 – REA TV 272556 – Reg. Impr. TV 03441880261
Registro Prod. AEE-TV IT08020000001108 - Cop. Soc. € 110.000 i.v.

1.3 – WARRANTY

The warranty covering the various parts of the appliance is valid from the date on the relative delivery note and is as described in the sales agreement.
The warranty does not cover damage to the appliance caused by:

- transport and/or handling;
- operator errors;
- lack of the maintenance described in this manual;
- faults and/or breakages that cannot be traced to faulty operation of the appliance;
- maintenance operations carried out by unqualified personnel;
- improper use.

1.4 – AFTER-SALES SERVICE

Please contact the manufacturer directly for any needs regarding use, maintenance or ordering of spare parts, and specify the identification of the appliance given on the ID plate.

1.5 – HOW TO USE AND KEEP THE MANUAL

The purpose of this manual is to provide all the information necessary to ensure proper use of the appliance in complete safety and independence.

The manual is sub-divided into chapters with paragraphs and sub-paragraphs: the contents page is easily consulted to find any aspect of interest.

The material in this document is provided exclusively for the purpose of information and may be altered without notice. Although great attention is paid to drawing up the manual, **the manufacturer is not responsible for damage deriving from errors, omissions or the use made of the information herein.**
Keep this manual and all the documentation in the appendices in good condition, legible and complete in all its parts; keep it close to the equipment in an accessible place known to all operators.

1.5.1 – SYMBOLS USED IN THIS MANUAL



This symbol indicates information and warnings which if not observed could damage the appliance or compromise the safety of personnel.



This symbol indicates information and warnings regarding electrical devices which if not observed could damage the appliance or compromise the safety of personnel.

1.6 – PERSONNEL

This manual is for the use of operators, authorized fitters and maintenance engineers.



Operators must not carry out operations reserved for maintenance engineers or specialised technicians.
The manufacturer accepts no responsibility for damage deriving from failure to observe this rule.

- **Appliance operator:** specialised person who can operate the appliance in normal working conditions by using the relevant controls. The operator must also be capable of carrying out simple routine maintenance (cleaning, loading) and starting or resetting the appliance after a power failure.

- **Specialised electrician:** specialised electrician who has been trained by the manufacturer to work on the appliance. The specialised electrician must be capable of installing the appliance and operating it in normal conditions; s/he is qualified to carry out all electrical and mechanical adjustments, maintenance and repairs. S/he is able to operate with live electrical control boxes and connector blocks.

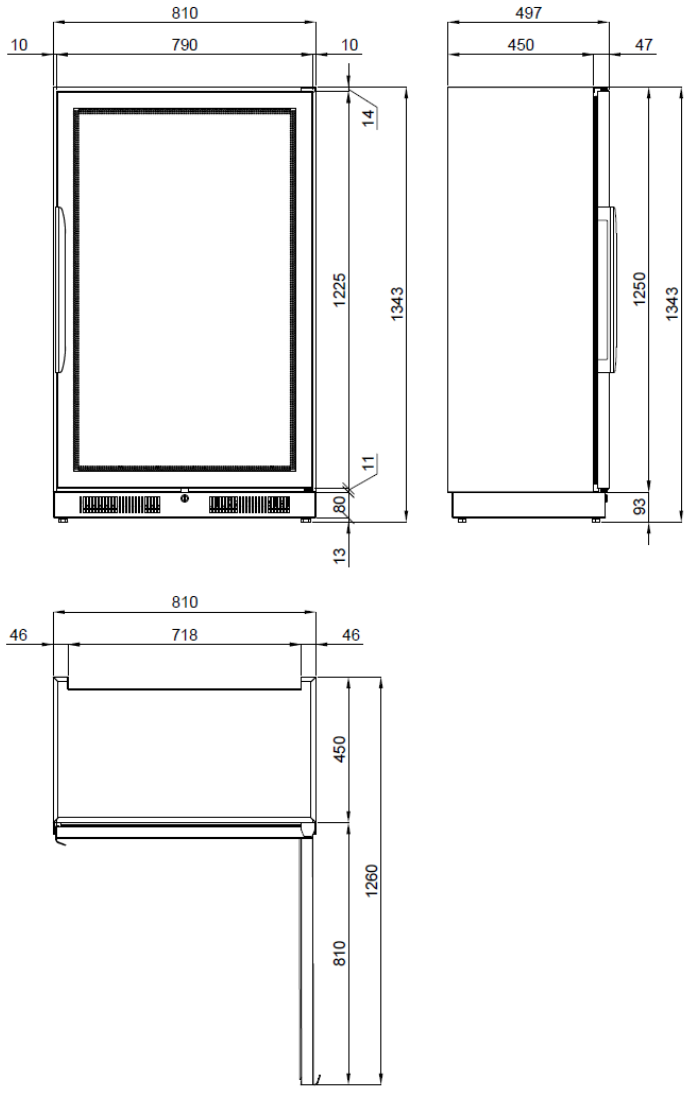
- **Qualified fork-lift operator:** person qualified in handling materials on the company's premises, holder of a licence for the use of fork-lift trucks.

2 – MACHINE DESCRIPTION

2.1 – TECHNICAL DATA

Model		WD5121
External dimensions	cm	81 x 50 x 135h
Weight	kg	158
Max bottles capacity	nr	128
Chamber temperature	°C	+ 4 / + 16
Gas		R 134 a - 140gr
Compressor power	Hp	1/5 (LBP)
Max. absorbed power	W	XXX
Input Voltage		Volt 1x230 ~ 50 Hz

Tab. 1/a

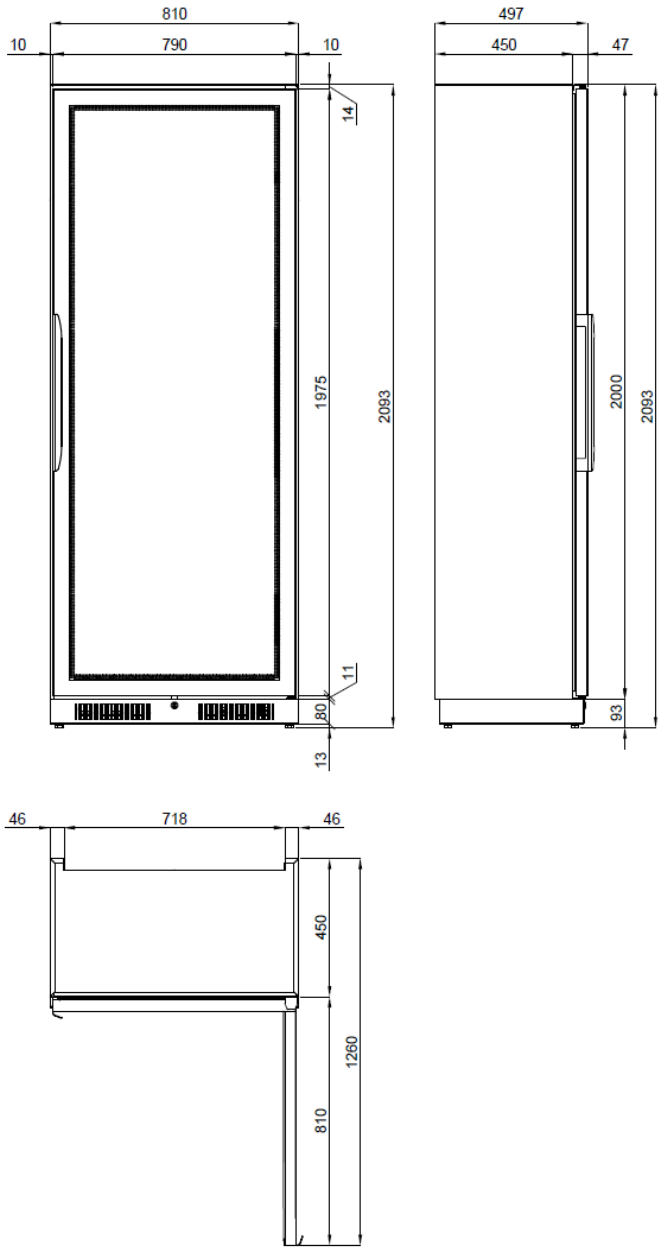


R	• Alimentazione elettrica: cavo 3x1.5 mm² completo di spina Schuko; L=4000 mm • Electricity supply: 3x1.5 mm² wire complete with Schuko plug; L=4000 mm • Elektrischer Stromanschluss: Kabel 3x1,5 mm² komplett mit Schukostecker; L=4000 mm • Alimentation électrique: câble 3x1.5 mm² avec fiche Schuko; L=4000 mm

Fig. 2/a

Model		WD7121
External dimensions	cm	81 x 50 x 210h
Weight	kg	309
Max bottles capacity	nr	256
Chamber temperature	°C	+ 4 / + 16
Gas		R 134 a - 160gr
Compressor power	Hp	1/3 (LBP)
Max. absorbed power	W	535
Input Voltage		Volt 1x230 ~ 50 Hz

Tab. 1/b



R	• Alimentazione elettrica: cavo 3x1.5 mm² completo di spina Schuko; L=4000 mm • Electricity supply: 3x1.5 mm² wire complete with Schuko plug; L=4000 mm • Elektrischer Stromanschluss: Kabel 3x1,5 mm² komplett mit Schukostecker; L=4000 mm • Alimentation électrique: câble 3x1.5 mm² avec fiche Schuko; L=4000 mm

Fig. 2/b

2.2 – DESCRIPTION OF THE WINE DISPLAY AND INTENDED USE

The Wine Display has been conceived for displaying wine bottles to best advantage directly in restaurants, drinking rooms, exhibitions/shows, showrooms and bars/pubs, ensuring perfect storage conditions while drawing attention to the product. The one-piece steel cabinet, the fully glazed door and the interior LED lighting make the Wine Display a truly elegant furnishing accessory that will complement any type of surroundings. The internal bottle rack is modular with different versions in steel and Plexiglas to be arranged as desired. The Wine Display is available in high and low, made of glass and refrigeration system brings all type of home.

2.2.1 – MAIN PARTS

The appliance comprises the following parts:

- body;
- refrigerating unit (ref. 1, fig. 3);
- digital controller (ref. 2, fig. 3)

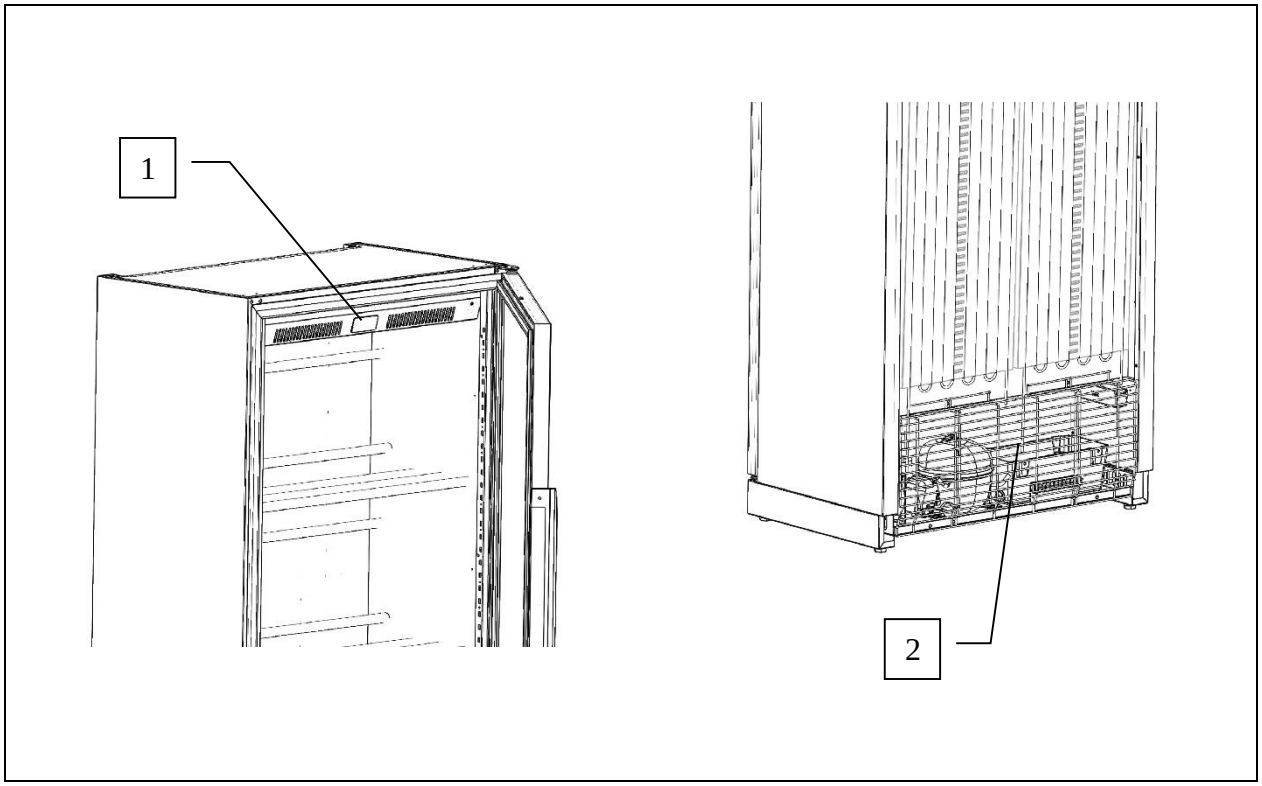


Fig. 3

2.3 – NOISE

The equipment has been designed and built so as to reduce the acoustic pressure to a minimum level, below 60dB.

2.4 –AMBIENT CONDITIONS

Installation site	Restaurants, drinking rooms, exhibitions/shows, showrooms, bars/pubs.
Relative humidity	≤ 80% without condensation
Climatic class	“N” + 16 °C ÷ + 32 °C

Tab. 2

3. – SAFETY

3.1 – GENERAL WARNINGS



IMPORTANT: before using the appliance read this manual carefully and follow the technical operating instructions and indications to the letter. The operator must know the position and function of all the control devices and the characteristics of the wine display.



The wine display complies with current safety regulations, but improper use may cause damage to persons and things.

At the time of installation all operatives must be suitably trained in accident hazards, operator safety devices, general accident prevention regulations described in international directives and the current law in the countries where the appliance is used. Start-up and use of the appliance must be exclusively in the hands of trained personnel. The behaviour of operators must in any case scrupulously observe accident prevention regulations in the country where the appliance is used.



Do not remove or deface the plates fitted to the appliance by the manufacturer.



The wine display must not be used if the control panel or any other part is damaged.



Do not obstruct the front and/or rear air vents on the appliance; do not place food to be processed up against the ventilation grilles or air ducts, or directly on the bottom of the chamber.



Promptly report any anomalies in operation.



Use only accessories recommended by the manufacturer.



Do not expose the appliance to rain or sprays of water.



Routine and extraordinary maintenance that require the electrical box to be opened or even partial dismantling of the wine library must be carried out only after the appliance has been disconnected.

The manufacturer has no responsibility in the following cases:

- **the maintenance plan is not carried out;**
- **unauthorized alterations and/or operations:**
- **spare parts used are not original;**
- **failure to observe even part of the contents of this manual;**
- **improper use of the appliance.**

Any tampering with or unauthorized replacement of one or more appliance parts or components and use of accessories and consumables different from the original ones can constitute a hazard and relieve the manufacturer of any civil or penal responsibility.
If in doubt about operation of the appliance, refrain from using it and contact the manufacturer.

3.2 – SPECIFIC WARNINGS

AFTER HAVING PLACED THE WINE LIBRARY IN ITS FINAL LOCATION, FOR SAFETY REASONS IT MUST BE FASTENED AS THE SET BACK TO THE WALL ON WHICH BACKS. THE MANUFACTURER CANNOT BE HELD LIABLE FOR ANY DAMAGE CAUSED TO PROPERTY OR INJURY TO PERSONS DUE TO FAILURE TO COMPLY WITH THE RECOMMENDATIONS GIVEN BELOW.

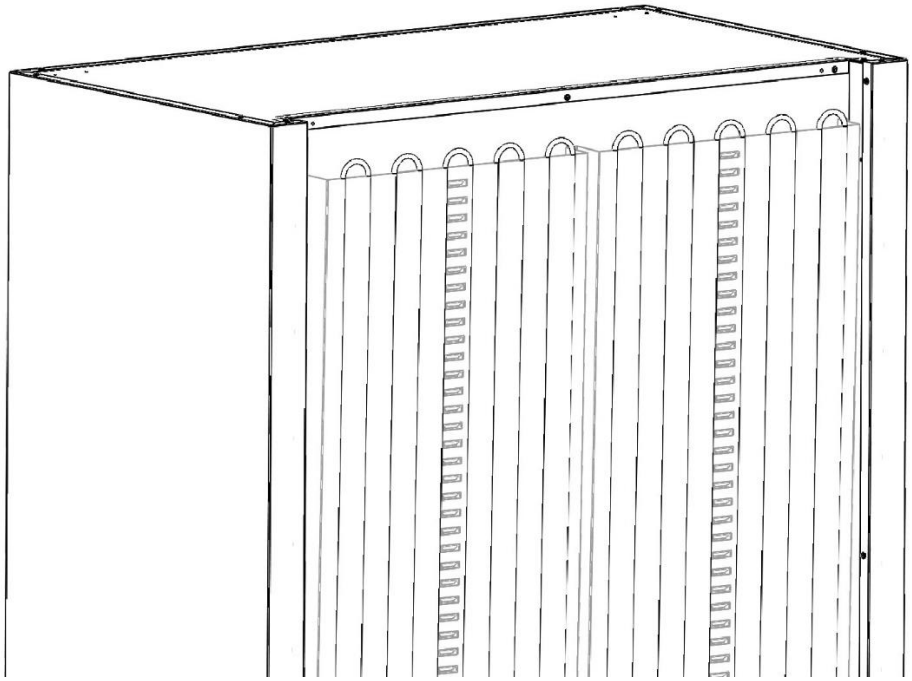


Fig. 4

3.2. – IMPROPER USE

The wine display must not be used:

- for purposes different from those given in paragraph 2.2 “Description of wine display and its use”;
- with safety systems not working;
- after badly done installation;
- by untrained personnel;
- when maintenance has not been carried out, or has been carried out badly;
- when non-original spare parts are used;
- with damaged power lead and/or electrical socket;
- with obstructed air ducts (ref. 1 fig. 5);
- with the food to be processed placed against the ventilation grilles (ref. 1 fig. 5), air ducts, or on the bottom of the chamber (ref. 2 fig. 5).

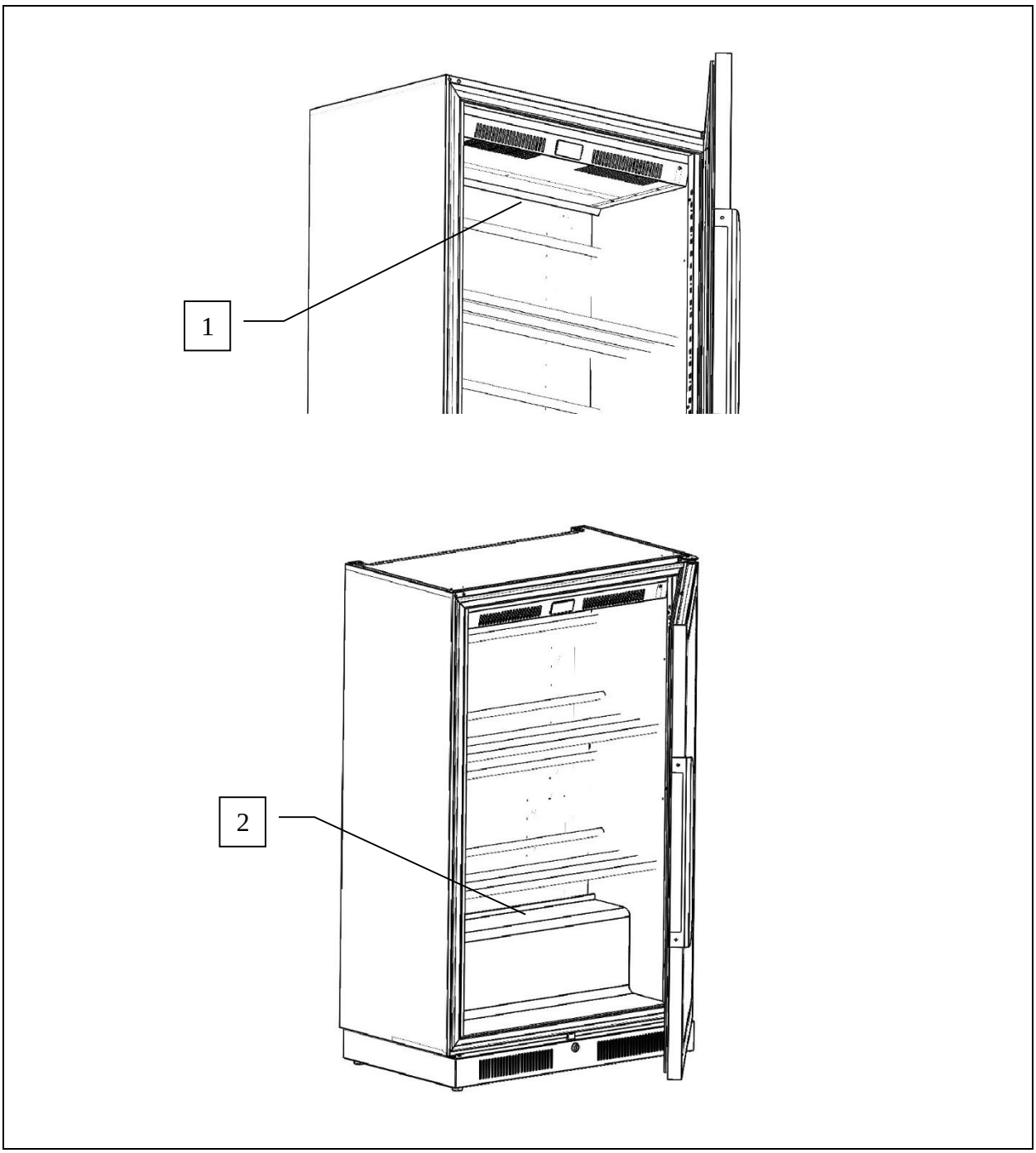


Fig. 5

3.4 – SAFETY DEVICES

Personnel exposed to the hazards inherent in moving parts are protected by special safety devices on the appliance.

- grilles covering the cooling fans (ref. 1 fig. 6);
- grilles covering the condenser unit (ref. 2 fig. 6).

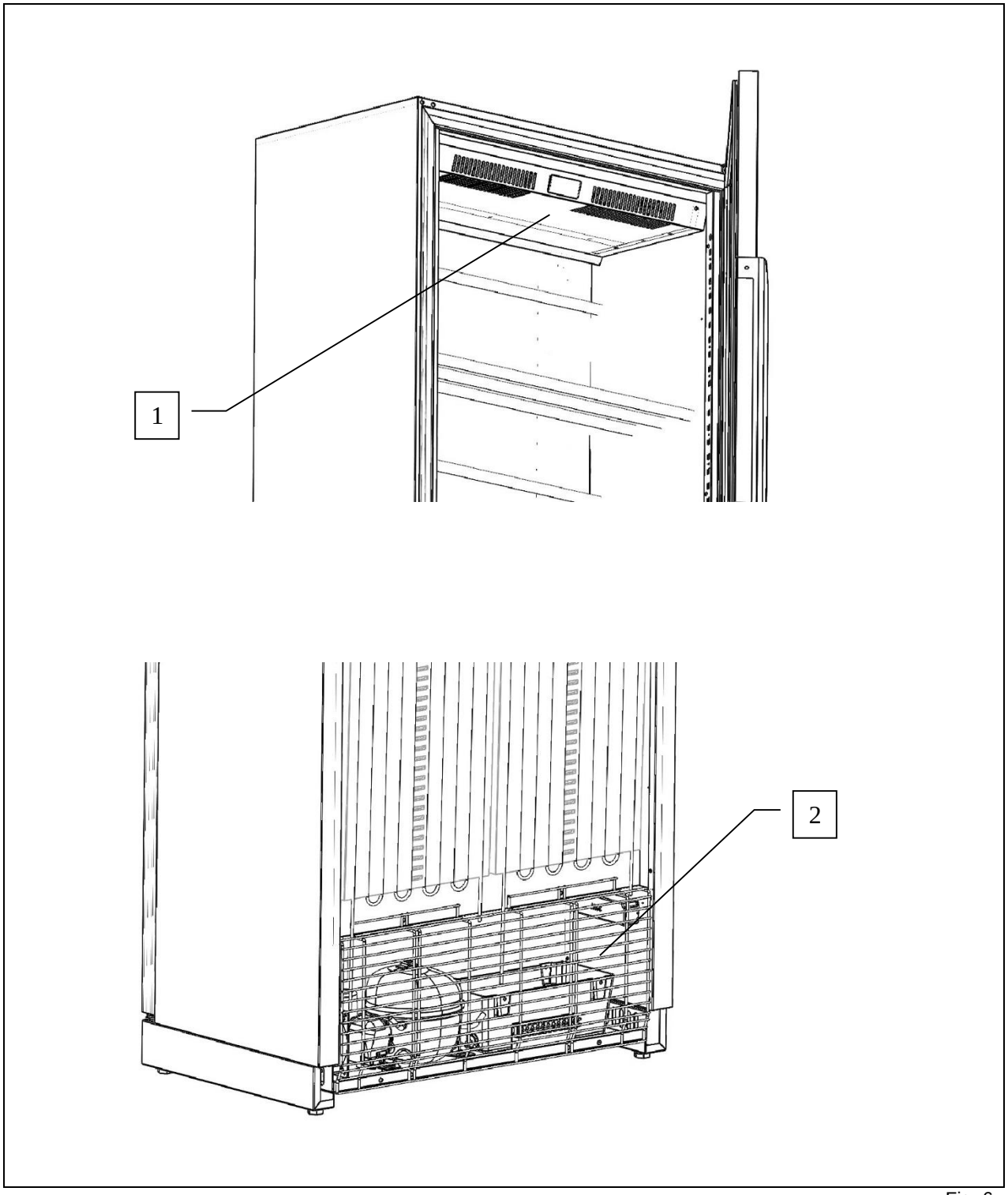


Fig. 6

3.5 – STOP FUNCTIONS

The entire appliance is controlled by an electronic circuit board. The stop function is represented by the  button (ref. 1 fig. 7). In any state you can find the machine, after activating the keyboard by pressing and holding the set button for 3sec / lock, pressing the button  puts the card in OFF.

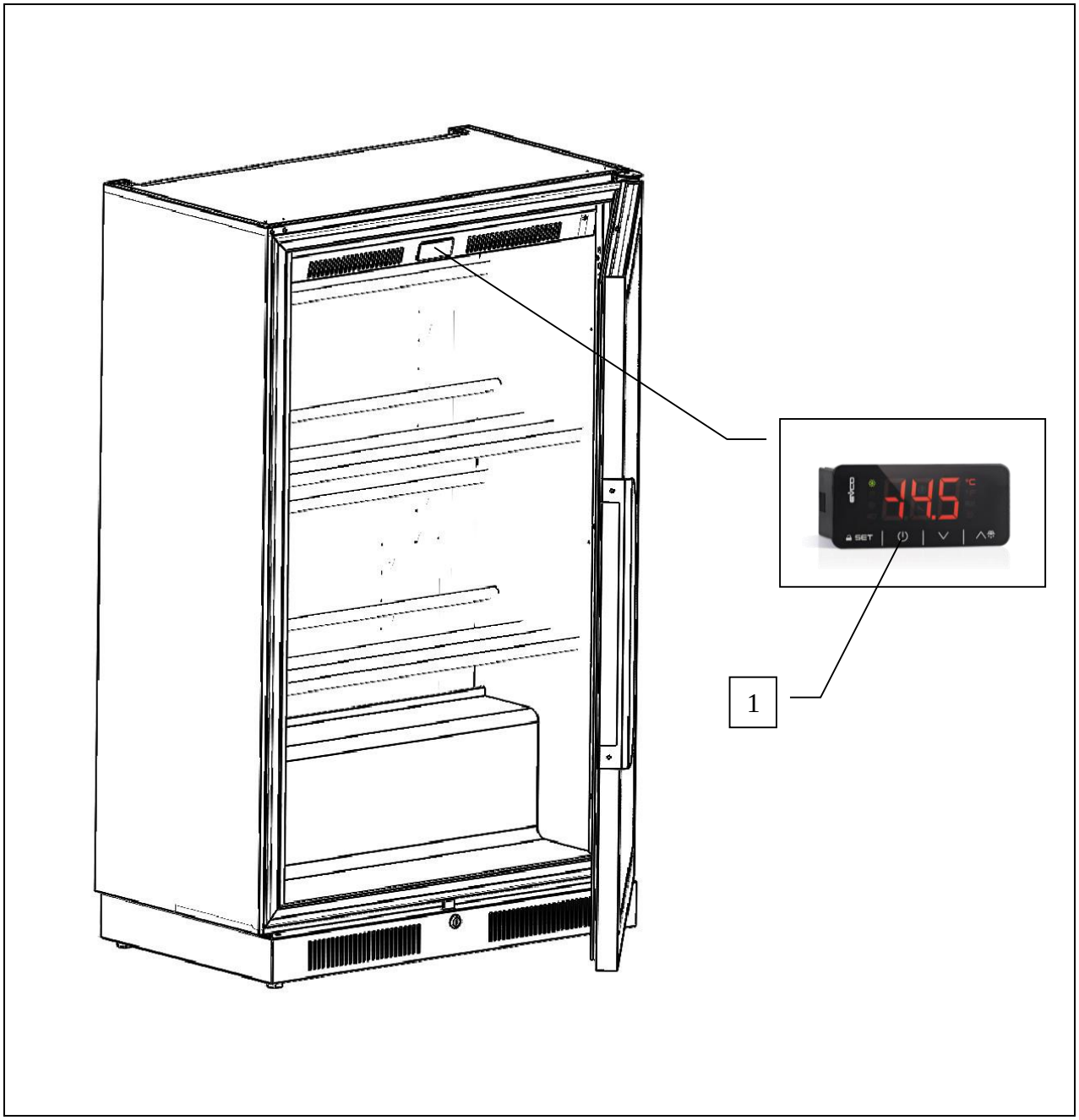


Fig. 7

4 – TRANSPORT AND HANDLING

4.1 – TRANSPORT

The packing used is suitable for the type, dimensions and weight of the appliance and ensures that it is protected and remains undamaged during transport and delivery to the purchaser.
The wine display must be placed in position and kept upright on a pallet and surrounded by its packing box throughout its journey.

The wine display is handed over to the carrier ready to be handled.



The appliance must never be overturned.



The packing must be well placed on the platform of the means of transport and secured by appropriate ropes.



Take the utmost care when lifting and positioning the wine display, so as to avoid serious damage to persons or things. The manufacturer declines all responsibility if the indications for lifting and transport the wine library are not observed.



Ambient temperature must never drop below 4°C during transport.

Once the wine display has been unpacked, the packing material must be eliminated and/or re-used in compliance with current waste disposal regulations in the countries where the appliance will be used.

4.2. – HANDLING THE PACKED WINE DISPLAY



Take great care when lifting and handling the wine display; there is an injury hazard in handling loads, which may also be fatal.



All handling and lifting operations must be carried out with great caution, making sure that all personnel is strictly at a safety distance and that no-one stands under suspended loads, be they still or in motion.



Before starting the operation, check the whole appliance handling area to identify any dangerous points.



Ambient temperature must never drop below 4°C during transport.

AUTHORIZED PERSONNEL
Specialised fork-lift truck operator.

Individual safety devices:
- safety shoes;
- safety gloves.

Personnel carrying out such operations must not wear rings, wrist watches, jewellery, loose or unfastened garments, such as, for example, ties, torn garments, scarves, unbuttoned jackets or blouses with open zips, etc. In general, personnel must wear safety apparel.

4.2.1 – WEIGHT AND DIMENSIONS

Model		WD5121	WD7121
Dimensions	cm	81 x 50 x 135h	81 x 50 x 210h
Weight	Kg	/	/

Tab.3

4.2.2 – MEANS REQUIRED

- To lift the appliance use a fork-lift truck of suitable minimum capacity.



The use of unsuitable equipment can cause accidents to those involved in the operation and/or damage to the appliance.
The manufacturer declines all responsibility for improper non-compliant use of equipment for lifting, transport and handling.

5 – INSTALLATION



Use the utmost care in handling the appliance, so as to avoid damage to persons or things.



Do not start the appliance if there are faults on the control panel or parts are damaged.

AUTHORIZED PERSONNEL
Specialised electrician.

Individual safety devices:

- safety shoes;
- safety gloves.

Personnel carrying out such operations must not wear rings, wrist watches, jewellery, loose or unfastened garments, such as, for example, ties, torn garments, scarves, unbuttoned jackets or blouses with open zips, etc. In general, personnel must wear safety apparel.

5.1 – PREPARATION FOR INSTALLATION

For installation prepare an area of manoeuvre suitable for the dimensions of the appliance (see fig. 2) and the chosen lifting equipment.
The installation site must be prepared with all the connecting systems required for the appliance to work.
Choose an installation site with requisites that will allow the appliance to be used safely. The area must provide good support, with a solid flat floor whose finish will ensure a suitable and safe working place for personnel.
Install the appliance in a place with natural and/or artificial light suitable for the operations to be carried out (in compliance with specific regulations).

5.2 – UNPACKING



Check that the packing has not been damaged during transport.

5.2.1 – MEANS REQUIRED

Use a fork-lift truck or equivalent equipment to lift the appliance.



The use of unsuitable equipment can cause accidents to those involved in the operation and/or damage to the appliance.
The manufacturer declines all responsibility for improper non-compliant use of equipment for lifting, transport and handling.

5.2.2 – UNPACKING PROCEDURE



All the handling and unpacking operations must be carried out with extreme care, making sure that all personnel is strictly at a safety distance and that no-one stands under suspended loads, be they still or in motion.

To unpack the appliance just remove its cardboard wrapping. Take the appliance off the pallet, lifting it by means of a suitable fork-lift truck; the forks should be placed under the appliance **taking care not to damage the two water tray runners.**



AFTER INSTALLING THE APPLIANCE, WAIT AT LEAST TWO HOURS BEFORE TURNING IT ON.

5.3 – HANDLING THE WINE DISPLAY

5.3.1 – MEANS REQUIRED

See paragraph 5.2.1.



The use of unsuitable equipment can cause accidents to those involved in the operation and/or damage to the appliance.
The manufacturer declines all responsibility for improper non-compliant use of equipment for lifting, transport and handling.

5.3.2 – HANDLING THE UNPACKED WINE DISPLAY



All the handling and unpacking operations must be carried out with extreme care, making sure that all personnel is strictly at a safety distance and that no-one stands under suspended loads, be they still or in motion.

Use a fork-lift truck to lift and move the Wine Display; the forks must go underneath the appliance, **taking care not to damage the brackets securing the bottom plinth.**

5.4 – ASSEMBLING THE WINE DISPLAY



BEFORE ASSEMBLING THE WINE DISPLAY, MAKE SURE THAT IT HAS BEEN FASTENED IN THE WAYS SHOWN AND DESCRIBED IN SECTION 3.1 .

- Secure the door with screws, handle supplied separately.
- Carefully remove the protective film from the steel both inside and outside the Wine Display.
- Using the screws provided, secure all the bottle display kits as needed or desired.
- Connect the appliance directly to the electricity supply without using any multiple adapters, converters or extension cords.
- Switch on the Wine Display setting the temperature as required.

6 – SETTING UP



AFTER INSTALLING THE APPLIANCE, WAIT AT LEAST TWO HOURS BEFORE TURNING IT ON.

6.1 – CONNECTIONS

6.1.1 – ELECTRICAL CONNECTION



Electrical connection must be made by a specialised electrician.

- Check that the power supply voltage given on the ID plate corresponds to that available at the installation site.
- Connections must be made to current regulations; the supply mains must have an efficient earthing system compliant with electricity regulations in the country; this is a responsibility of the customer.
- Do not make tight bends on the power lead and do not place any object whatsoever on top of it.



If it is necessary to unplug the mains supply, first make sure the circuit board is on OFF on the display.



The manufacture declines all responsibility for damage or accidents caused by failure to observe such regulations.

ELECTRICAL CONNECTION PROCEDURE

The appliance is supplied by the manufacturer complete with power plug. Just connect the power plug to a socket at the installation site; the system must be carried out to current regulations.

The electricity supply at the installation site must have the following requisites:

- Voltage: 230 Vac
- Frequency: 50 Hz

6.2 – PRELIMINARY CHECKS

The electrician fitter shall train the operator in the correct use of the wine Display and give the basic notions of maintenance.

METHOD

The operations to prepare the wine display for initial start-up must be carried out by a specialised engineer, in the presence of the operator, who can acquire information to carry out certain routine maintenance and cleaning.
Before starting up the appliance, a series of checks and inspections must be carried out for the purpose of preventing errors or accidents during start-up.

- Check that the appliance has not been damaged during transport.
- Check with special care for any damage to the electrical box, push button control panel, wiring and pipes.
- Check that all external power sources have been connected properly.
- Check that the machine is perfectly level.

6.2.1 – REGULATION



Regulation carried out by unauthorized personnel may damage the appliance and expose the operator to serious hazards. Regulation carried out by unauthorized personnel is considered tampering with the appliance and as such null the warranty and relieve the manufacturer of any responsibility.

7 – USE

AFTER INSTALLING THE APPLIANCE, WAIT AT LEAST TWO HOURS BEFORE TURNING IT ON.

7.1 – INTENDED USE

The Wine Dsiplay has been conceived for displaying wine bottles to best advantage directly in restaurants, drinking rooms, exhibitions/shows, showrooms and bars/pubs, ensuring perfect storage conditions while drawing attention to the product. The one-piece steel cabinet, the fully glazed door and the interior LED lighting make the Wine Display a truly elegant furnishing accessory that will complement any type of surroundings. The internal bottle rack is modular with different versions in steel and Plexiglas to be arranged as desired. The wine display is available in high and low, both made with refrigeration unit type of home.

7.2 – INAPPROPRIATE USE

Any use of the Wine Library other than those described in **7.1** is not recommended. In particular, the Wine Display is not an appliance designed for the rapid cooling of bottles or for storing food.

7.3 –RESIDUAL RISKS

DANGER OF FALLING OBJECTS
Use a support or stepladder when taking bottles from the highest part of the appliance in order to avoid the bottles tipping over and possible injuring people below.

7.4 – CONTROL PANEL



Fig. 8

The following keys are present on the controller:

 0/1, ON-OFF KEY	When the appliance is OFF (0), press just once to pass to ON (1). While the display is turned on, after activating the keyboard by pressing for 3s the SET / LOCK, a single press puts the card to OFF.
  UP AND DOWN KEYS	Used to increase or decrease the value that appears on the display. With the keypad active, press and hold the UP arrow key for 3 sec to activate the defrost cycle. With the keypad active, press and hold the DOWN arrow key for 3 sec to activate the continuous timed cycle.
 DEFROST KEY	With the appliance ON, press and hold for 3 sec to activate defrost.
 SET KEY	With the appliance ON and keypad active, press just once to display the set point; press and hold for 3 sec to change the set point.
 LIGHT KEY	With the appliance ON and keypad active, press just once to switch the interior light on or off.

The following icons are present on the controller display:

 OFF	Only lit when the appliance is OFF, otherwise always off.
 CELSIUS	May be lit to show the temperature unit of measurement.
 COMPRESSOR	Lit during normal refrigerating stages with compressor ON; off with compressor OFF. Blinking during defrosting (temperature drop).
 DEFROST	Lit during DEFROST.
 LIGHT	Only lit when the cabinet interior lights are on.
 FAN	Only lit when the cabinet internal fans are operating (evaporator).
 CONTINUOUS CYCLE	Only lit when the continuous cycle is activated (timed cycle).
 ALARMS	Only lit when an appliance malfunction or alarm is recorded by the controller.

7.5 – CONTROLS

As a whole the appliance is controlled by an digital controller touch.

As soon as the appliance is connected to the electricity supply, the display lights up completely for a lamp test lasting a few seconds. At the end of the lamp test, the display goes automatically to how it was before the appliance was switched off, for example if a cycle was in progress at that time, the cycle will restart from the point it was interrupted.

With the PCB OFF, the display is not lit except for the icon ⏻. Upon pressing key  the icon ⏻ goes out and the display comes ON showing the temperature in the cabinet.

With the PCB OFF and the keypad active, press the key  to switch the LED lights inside the appliance on and off.

Use the commands on the touch panel, helped by the indications on the display, to activate the various appliance functions.

If the buzzer sounds for any reason whatsoever, it may be muted by simply pressing any key.

Whatever the status of the appliance, after having activated the keypad, pressing the key  puts the PCB to OFF.

7.6 – PREPARING FOR USE

Before using the appliance, the inside of the cabinet should be thoroughly cleaned.

When switching on after installation or if the appliance has not been used for a long time, it is a good rule to let it operate empty until the set temperature has been reached.

To get the best performance from the Wine Display, arrange the bottles so that air can circulate properly: do not lay the bottles on each other and distribute the load evenly.

Do not load the appliance with more than the allowed quantities, not to introduce bottles with a temperature equal to and / or greater than that of the environment indicated design room temperature (+25°C) and avoid pointlessly opening the door otherwise the efficiency of the refrigerating unit will be reduced.

7.7 – USE

- In active keyboard (hold down the button SET for 3 seconds), then you can view and change the set point, if necessary; press the SET key just once to display the set temperature, which can be changed using the up and down arrow keys by pressing and holding for 3 sec the same key.
- With the keypad active, a manual defrost can be selected; press and hold for 3 sec the ∧ key and if the room temperature is no higher than +10°C, a manual defrost phase is activated. This phase ends either when the time of 20' has elapsed. The automatic defrost, managed by the controller, takes place once every 6H for a max. of 20' during which time the readout dEF is shown on the display.
- With the keypad active, press keys ∧ and FNC ∨ just once to display the maximum and minimum temperature respectively, which are recorded by the sensor inside the cabinet. The displayed values are preceded by the readouts LO and HY respectively. To reset this stored value, press and hold for 3sec the SET key at the time it is displayed. On the display this reset is preceded by the readout RST (reset).

7.7.1 – SPECIAL USE

- You can set, in a simple, two modes of use of the showcase wines: VENTILATED or STATIC.
  With the appliance in STAND-BY hold 4 sec key ∧: then show the message DEF. By pressing the button SET you can set the values 1 or 2 or the configuration parameters 1 "FAN" or configuration parameters 2 "STATIC". The next press of the button SET will load the selected mode , the display will flash for 3 seconds - - - , then the equipment will be positioned to ON.
  At each change of parameter map, wait the technical time of 30 seconds required to make the same actual parameters.
- With the keypad active, press and hold for 3 sec the FNC ∨ key to activate the CONTINUOUS CYCLE phase. This phase lasts (1H) at a temperature, a decrease of 3 ° C above the set point . These values are factory set in the controller. Unlike the normal refrigerating phase, in this case the symbol ❄ on the display is lit. When the set time (1H) has elapsed, the symbol will go out and the appliance will start once again to operate with the previous set point.

7.7.2 – STOPPING FOR LONG PERIODS

With the appliance OFF and the keypad active, press the key and pull the plug out of the socket.
Thoroughly clean the appliance (as described under 8.2) and make sure the door is left ajar at the end of cleaning and remains ajar for the entire period that the appliance is not used.

8 – MAINTENANCE

8.1 – SPECIAL PRECAUTIONS



Contact the manufacturer for any anomalies not described in this manual; contact the manufacturer also for any doubts during the maintenance operations described herein. Maintenance carried out by unauthorized personnel may damage the appliance and expose the operator to serious hazards. Maintenance carried out by unauthorized personnel is considered tampering with the appliance and therefore nulls the warranty and relieves the manufacturer of any responsibility.







Any routine or extraordinary maintenance operation that requires the electric box to be opened or the machine to be dismantled, even partially, must be carried out only after the appliance has been switched off, ⏻ on the display, and unplugged.
Any maintenance operations carried out on a live machine may cause people serious accidents which may also be fatal.

The safety devices must be deactivated only by authorized personnel, who will guarantee safety for people and avoid damage to the machine. The safety devices must be carefully activated again after carrying out maintenance.

During maintenance or repairs unauthorized persons must keep a safe distance from the appliance.

Observe the intervals prescribed or indicated in this manual for making inspections.

At the end of maintenance or repairs the appliance can be started only after the specialist engineer has made sure that:

- all the work has been fully carried out;
- the safety systems are active;
- the appliance is working perfectly;
- no-one is working on the appliance.

8.2 – ROUTINE MAINTENANCE

8.2.1 – ROUTINE MAINTENANCE TABLE (TAB. 5)

Component	Type of operation	Timing	Responsibility	Method
Chamber	Cleaning	When needed	Appliance operator	See para. 8.2.2
External part	Cleaning	When needed	Appliance operator	See para. 8.2.3
Condenser	Cleaning	Every 60 days	Appliance operator	See para. 8.2.4
				Tab. 4

8.2.2 – CLEANING THE CHAMBER

Carry out this operation whenever necessary.

APPLIANCE STATUS:

- **ON/OFF button on OFF (⏻ on the display);**
- **power supply plug disconnected from the mains.**

AUTHORIZED PERSONNEL
Appliance operator.

METHOD

Carefully clean the cabinet interior, the contact surfaces of where the door closes (ref. 1 fig. 9) and the gasket (rif. 2 fig. 9), using a sponge soaked with neutral detergent, neither of which must be abrasive. Rinse thoroughly using a clean sponge soaked with water and then wipe dry using a clean cloth.

Proper cleaning of the appliance interior prevents the formation of unpleasant odours, which could impair the product to be stored there. Do not use alcohol or alcohol-based products for the internal parts.



Use exclusively water and non-abrasive neutral detergent for cleaning. The use of different products could damage the surface of the appliance and compromise the quality and healthiness of the product being processed.
Do not use abrasive sponges.



Do not use cleaning cloths which could leave behind fibres and do not use water jets in the appliance.



Using alcohol or alcohol-based products for cleaning the Plexiglas bottle racks could damage the transparent, glossy surface finish.

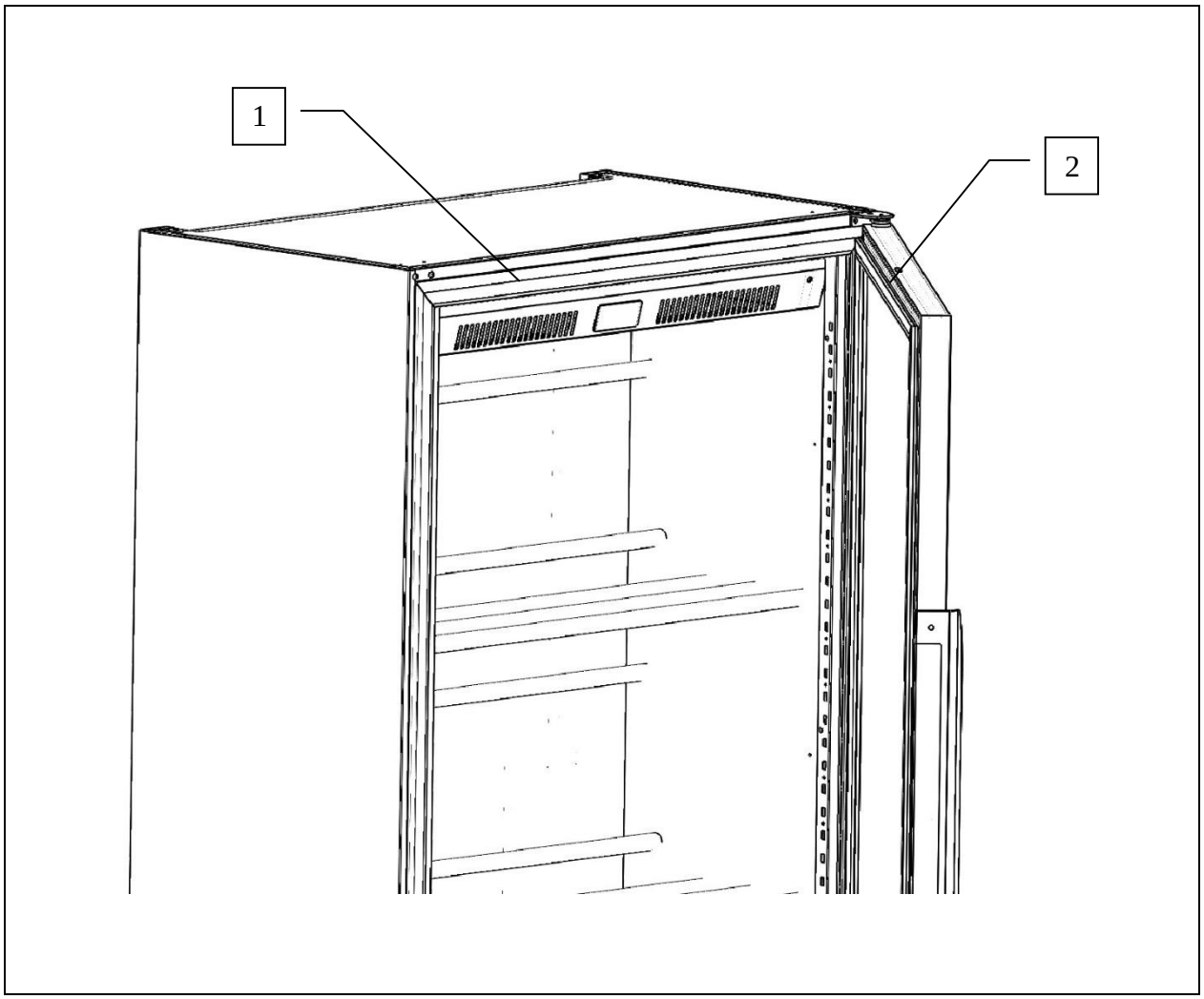


Fig. 9

8.2.3 – CLEANING THE EXTERIOR OF THE APPLIANCE

Carry out this operation whenever necessary.

APPLIANCE STATUS:

- **ON/OFF button on OFF (on the display);**
- **power supply plug disconnected from the mains.**

AUTHORIZED PERSONNEL
Appliance operator.

METHOD
Clean the external surfaces of the appliance (door, side strips and steel panels), using a sponge soaked with neutral detergent, neither of which must be abrasive. Rinse thoroughly using a clean sponge soaked with water and then wipe dry using a clean cloth.



Only use water and non-abrasive neutral detergent to clean the appliance. The use of other products could damage the appliance surfaces and affect overall quality and hygiene.
Do not use abrasive sponges.



When cleaning do not use cloths that leave lint.

8.3 – EXTRAORDINARY MAINTENANCE

If the appliance needs extraordinary maintenance, or if operating anomalies occur that are not described in this manual, contact the manufacturer.

8.4 – OPERATING ANOMALIES AND FAULTS

It is important to remember that whatever machine status is, pressing the button  for 3 seconds turns it OFF. When any operating anomaly occurs the buzzer sounds intermittently and abbreviation appears on the display. Whatever the reason for the buzzer, it can be silenced by pressing any button.

8.4.1– ALARMS

The following alarms could appear on the display:

- **“ AH ”** HIGH cabinet internal temperature alarm. This alarm is triggered during the normal refrigerating cycle, after the delay time, but has no direct effect. The alarm message disappears as soon as the cabinet internal temperature falls to within the set point. If, however, the alarm persists, have the appliance checked by a specialised technician.

- **“ AL ”** LOW cabinet internal temperature alarm. This alarm is triggered during the normal refrigerating cycle, after the delay time, but has no direct effect. The alarm message disappears as soon as the cabinet internal temperature falls to within the set point. If, however, the alarm persists, have the appliance checked by a specialised technician.

8.4.2– TROUBLESHOOTING

The following malfunctions are acknowledged by the electronic controller:

- **“Pr1”** CABINET or probe INLET AIR sensor error. The error is triggered during the normal refrigerating cycle just a few seconds after the sensor starts to malfunction. The cycle is not stopped, but the compressor operates on an alternating basis (ON/OFF) to ensure that cabinet temperature is maintained. The error message disappears just a few seconds after the sensor starts operating regularly again. If the error persists, before replacing the sensor, first check the connections.

- **“Pr3”** Probe AIR OUTPUT sensor error. The error is triggered during the normal refrigerating cycle just a few seconds after the sensor starts to malfunction. The refrigerating cycle is not stopped by the error and the compressor operates regularly, but the subsequent defrost cycles will be carried out on a time basis rather than according to the temperature given by the actual sensor. The error message disappears just a few seconds after the sensor starts operating regularly again. If the error persists, before replacing the sensor, first check the connections.

9 – DISMANTLING

Contact the manufacturer to dismantle the appliance in any way.

10 – DISPOSAL

10.1 – DISPOSAL METHOD

APPLIANCE STATUS

- **electronic circuit board in position "O" (OFF);**
- **power supply plug disconnected from the mains.**

METHOD

The appliance is made of ferrous materials, electronic components and plastics. If it needs to be disposed of, separate the various components according to the material of which they are made, to simplify separate waste collection or re-use of the parts. The appliance must be disposed of separately from urban waste.
No special instructions apply to the dismantled appliance. Dispose of it through the special operators or return to the dealer, if the law provides for this (also see "Information to users regarding waste disposal in the European Union" below).

For disposal consult the laws applicable in the country where the appliance is used (also see "Information to users regarding waste disposal in the European Union" below).

TAKE CARE: THE APPLIANCE CONTAINS REFRIGERANT GAS THAT MUST BE CONTROLLED AND RECOVERED ACCORDING TO THE REGULATIONS OF THE COUNTRY IN WHICH DISPOSAL WILL TAKE PLACE.

Consult the fitter for any dismantling requirements.

INFORMATION TO USERS REGARDING WASTE DISPOSAL IN THE EUROPEAN UNION



The symbol of a crossed waste bin on the appliance indicates that at the end of its working life the product must be collected separately from other waste.

Therefore, at the end of the product's working life the user must take it to a suitable centre for the collection of electronic and electrical waste, or return it to a dealer when purchasing a new appliance of the same type.
Suitable separate waste collection of unwanted appliances and their forwarding to treatment, recovery and environmentally friendly disposal makes it possible to avoid potential negative effects on the environment and human health, and assists recycling and recovery of materials.

Unauthorized disposal of the product by the user is punished by the application of fines established by the countries in which the appliance is disposed of.

11 – SPARE PARTS

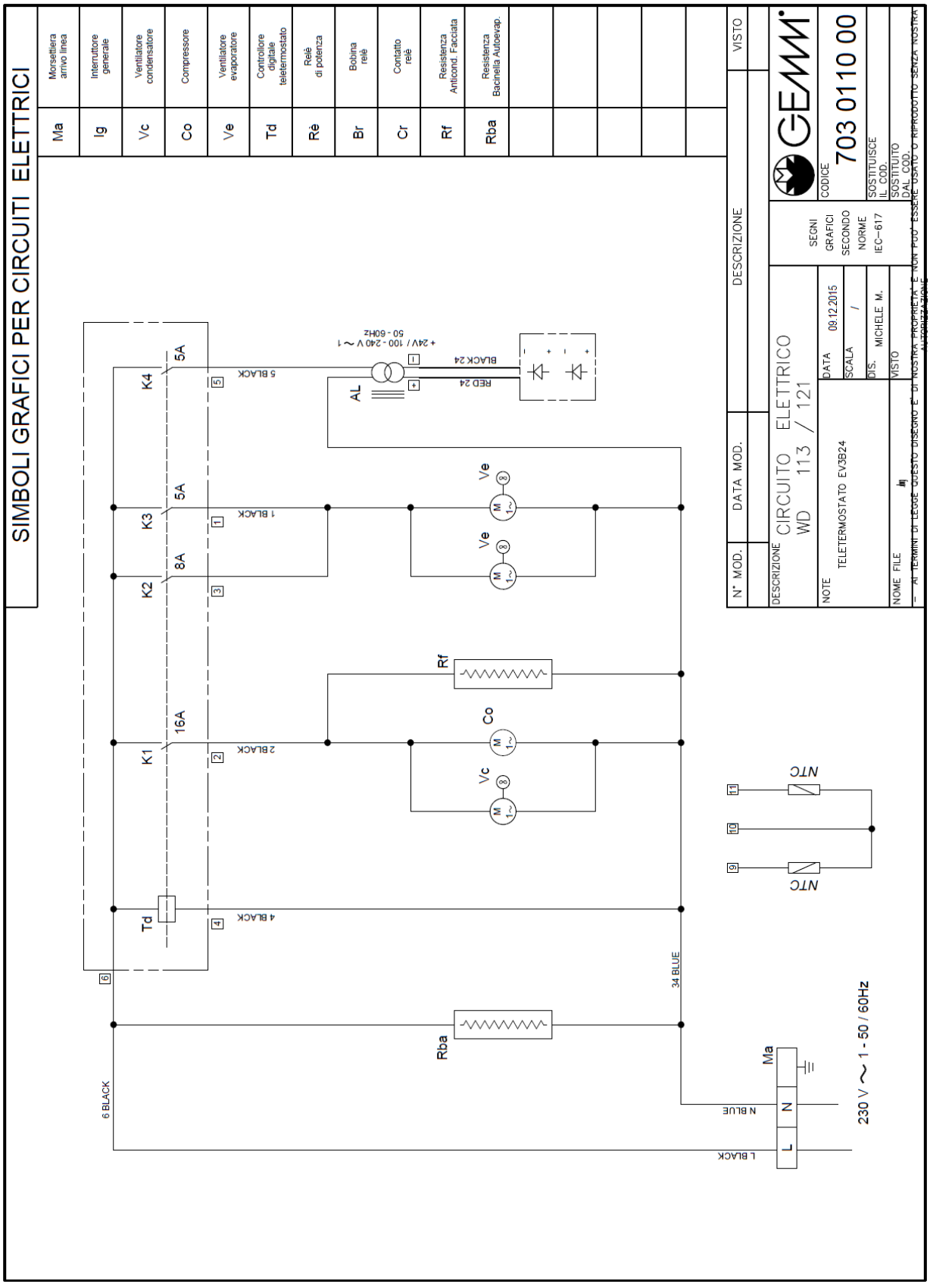
11.1 – ORDERING SPARE PARTS

Contact authorized dealer or the manufacturer to order spare parts.

12 – APPENDICES

The appliance comes with the following appendices:

- Declaration of conformity
- Electrical diagram
- Electrical approval report
- Assessment of vacuum, leakage and gas loading for cooling unit.


SIMBOLI GRAFICI PER CIRCUITI ELETTRICI
Ma Morsettiera arrivo linea
Ig Interruttore generale
Vc Ventilatore condensatore
Co Compressore
Ve Ventilatore evaporatore
Td Controllore digitale teletermostato
Rè Relè di potenza
Br Bobina relè
Cr Contatto relè
Rf Resistenza Anticond. Facciata
Rba Resistenza Bacinella Autoevap.
VISTO
DESCRIZIONE
DATA MOD.
N° MOD.
GEMINI
CODICE 703 0110 00
SOSTITUISCE IL COD.
SOSTITUITO DAL COD.
SEGNI GRAFICI SECONDO NORME IEC–617
CIRCUITO ELETTRICO WD 113 / 121
DESCRIZIONE
NOTE TELETERMOSTATO EV3B24
DATA 09.12.2015
SCALA /
DIS. MICHELE M.
VISTO
NOME FILE
AI TERMINI DI LEGGE QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE
230 V ~ 1 - 50 / 60Hz
L BLACK
N BLUE
6 BLACK
34 BLUE
4 BLACK
2 BLACK
1 BLACK
5 BLACK
RED 24
BLACK 24
+ 24V / 100 - 240 V ~ 1 50 - 60Hz
AL
K4 5A
K3 5A
K2 8A
K1 16A
Td
Rba
Rf
Co
Vc
Ve
Ve
NTC
NTC

NOTE

NOTE