






INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS



RCH 4150

				
WARNING	HAZARDOUS VOLTAGE	PLEASE READ INSTRUCTIONS	PROTECTIVE EARTH	EQUIPOTENTIAL BONDING

GENERAL MEASUREMENTS AND CONNECTIONS WITH COVER(mm)

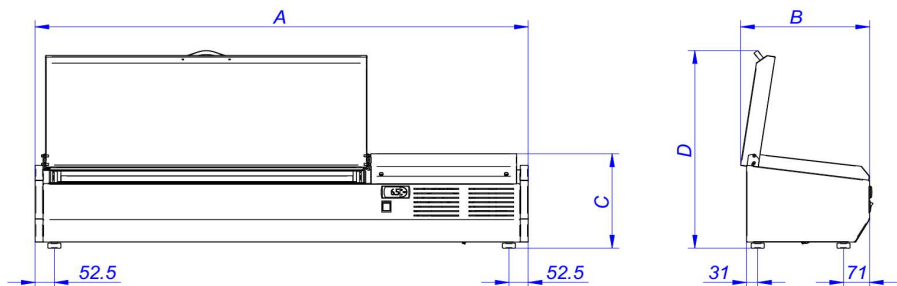


Fig 1.

Model	A (mm)	B (mm)	C (mm)	D (mm)
135	1345	351	273	571
150	1495	351	273	571
154	1495	411	273	631
180	1795	351	273	571
200	2020	351	273	571
204	2020	411	273	631
225	2245	351	273	571
250	2545	351	273	571
254	2545	411	273	631

GENERAL MEASUREMENTS and CONNECTIONS(mm)

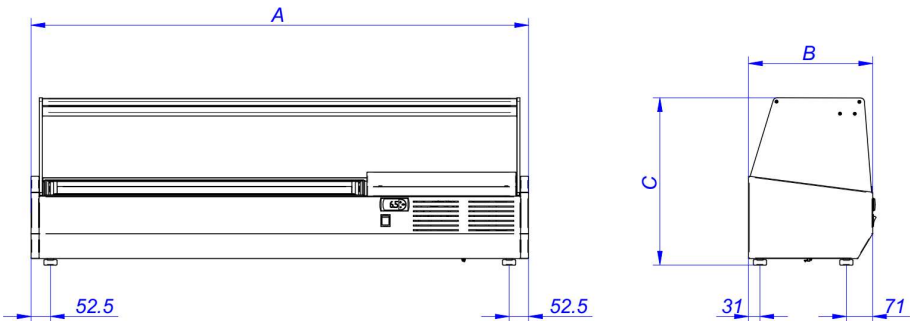


Fig 2.

Model	A (mm)	B (mm)	C (mm)
135	1345	336	452
150	1495	336	452
154	1495	396	452
180	1795	336	452
200	2020	336	452
204	2020	396	452
225	2245	336	452
250	2545	336	452
254	2545	396	452

GENERAL CHARACTERISTICS

Table 1

Model	Gas	Voltage	sound intensity	Net Weight
-	-	(V)	(dB(A))	(kg)
135	R-600a	230	55	107
150	R-600a	230	55	132
154	R-600a	230	55	157
180	R-600a	230	55	107
200	R-600a	230	55	132
204	R-600a	230	55	157
225	R-600a	230	55	103
250	R-600a	230	55	139
254	R-600a	230	55	176
139	R-600a	230	55	107
175	R-600a	230	55	132
139-S	R-600a	230	55	176
175-S	R-600a	230	55	194

The noise measurement was carried out one meter away from the tables. The vitrines has the cover closed and all its components are working.

CONTROL PANEL

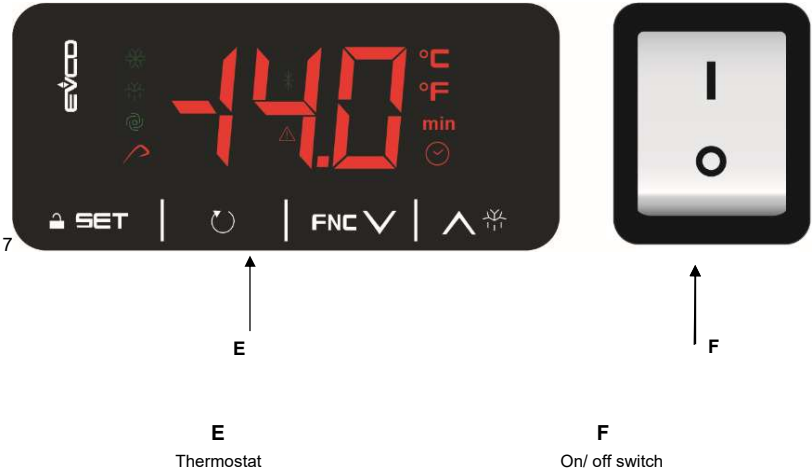
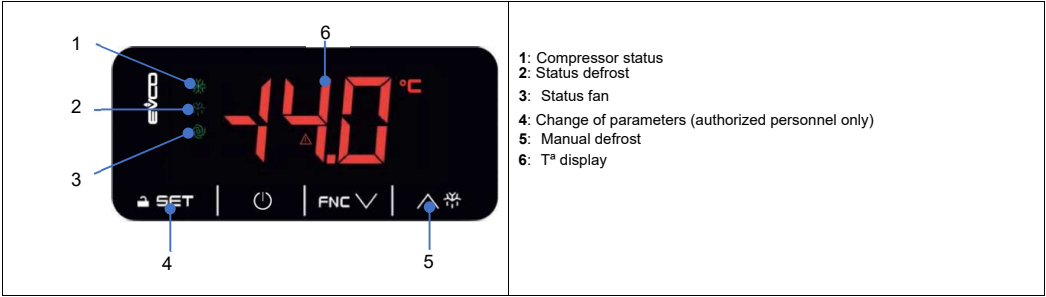


Fig 3.



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2. GENERAL INFORMATION AND WARNINGS

This manual has been created to help you understand the operation, installation and maintenance of the machine. It contains all the necessary information and warnings to ensure that the appliance is installed and used correctly, together with information about the characteristics and possibilities offered, so that you may enjoy your machine to the full.



BEFORE STARTING THE APPLIANCE, PLEASE READ THE INSTRUCTIONS CONTAINED IN THIS MANUAL CAREFULLY.

The manual should be kept safely to hand for future reference.

If the machine is sold or transferred, please pass the manual to the new user..



THIS APPLIANCE IS EXCLUSIVELY FOR PROFESSIONAL USE, AND SHOULD ONLY BE USED BY QUALIFIED PERSONNEL. THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES. THE CHILDREN SHOULD NOT PLAY WITH THE APPLIANCES.

- The positioning and installation, and all repairs or modifications, should always be carried out by an **AUTHORIZED TECHNICIAN**, in accordance with the applicable legislation of the country. The manufacturer does not accept liability if the machine is incorrectly installed.
- The installation, incorrect adjustment, inappropriate maintenance or use of the appliance may cause material damages and injuries.
 - If your machine breaks down, please call the **Technical Service Centre**.
 - Unqualified or unauthorized personnel must NOT try to repair the machine
 - Use of spare parts other than original parts will cancel the guarantee.
 - During all maintenance operations, the refrigerator must be disconnected from the main power supply at the mains power switch.
 - Abrasive or corrosive products, acids, solvents and chlorine-based detergents must NOT be used to clean the appliance, as this may damage the components.
 - Avoid locating the machine outside buildings and keep it away from rain and direct sunlight.



WARNING: The appliance contains refrigerant propane (R290) or Isobutane (R-600a). A highly environmentally friendly natural gas that is flammable. While transporting and installing the appliance make sure that no part of the refrigerant circuit is damaged.



Procedure if the refrigerant circuit is damaged:

- Avoid sources of fire and ignition open at all costs.
- Ensure that the room in which the appliance is located is well ventilated.
- The manufacturer is not responsible for other operations not mentioned in this manual. All recommendations and warnings must be followed.



WARNING: In order to reduce flammability hazards, installation of this appliance must be performed by a qualified person.



WARNING: Keep ventilation grills of the devices or mounting structure clear



WARNING: Do not use mechanical devices or any method not recommended by the manufacturer to speed up the defrost process.



WARNING: Do not use electrical appliances inside the compartments intended for food storage.



WARNING: Connect the power plug to an easily accessible electrical outlet so that the appliances can be fastly disconnected from the power supply in an emergency.



WARNING: The device is not designed to be used with a power strip. The appliance power cord must have specific electrical outlet.



WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.



FAILURE TO COMPLY WITH THESE INSTRUCTIONS OR THE INCORRECT USE OF THE APPLIANCE SHALL RELIEVE THE MANUFACTURER OF ANY OBLIGATIONS REGARDING THE GUARANTEE OR POSSIBLE CLAIMS.

3. PRODUCT DETAILS

All the appliances have a specification plate which identifies it and indicates its technical characteristics; it is located on one side of the machine. Don't remove the specifications plate from the unit.

Brief introduction to the plate stuck to the machine.

CE 12		19000000	
Made in EU			
MOD	X	SN	810111111
230V	50Hz	1N	0.9 A
Pot. Frigorifica	309 W	Lámpara	0
Refrig. Capacity		Descarche	
Calefactor	0	Clase Climat.	4
Heater		Climate Class	
Peso Neto	144 KG	Agente Expandente	CO2
Net Weight		Blowing Agent	
PCA	3	Refrigerant	R-600a
GWP		Carga Refrig.	98 g
		Refr. Weight	

NUMBER	DESCRIPTION
1	MANUFACTURER
2	MODEL
3	SERIAL NUMBER
4	VOLTAGE
5	FREQUENCY
6	CURRENT
7	REFRIGERATION POWER (W)
8	CLIMATIC CLASS (N=4)
9	WORKING TEMPERATURE
10	GAS TYPE
11	GAS (gr)
12	NORMATIVE

Note: This plate is an example; reality might differ slightly from it.

These details should be given when the technical service is called.

3.1 General characteristics

The device you have purchased is designed to store drinks and food.

We recommend that you avoid placing hot food or containers, chemicals, corrosive products or medicines in the device and avoid its improper use.

Each refrigerated display case operates in the same temperature classification

R-600a (HC)	CHILLER (+ 8 a 0° C.)	Machines to keep fresh or previously cooked food for short periods. Also used to chill drinks
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The machine has been tested climate class 4 and it is designed to work below following levels.

Environmental conditions	Limits
Dry bulb temperature (°C)	+30°C
Condensing temperature	+45°C
Relative Humidity (%)	55%

Check Figure 1 to 2 to know the dimension of the machine and table 1 for the general characteristics.

4. USE AND MAINTENANCE INSTRUCTIONS



The positioning and installation, and all repairs or modifications, should always be carried out by an **AUTHORISED TECHNICIAN**, in accordance with the applicable legislation of the country

The installation, incorrect adjustment, inappropriate maintenance or use of the appliance may cause material damages and injuries.

4.1 Removal of packaging

Remove packaging from the machine and check if any damage during transportation. If any damage is observed, immediately notify the supplier and the transport company. In the event of doubt, do not use the machine until the problem has been assessed.



Packaging (plastic, expanded polyurethane, staples, etc...) must not be left in the reach of children, they are a potential hazard.

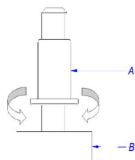
The machine should be moved using a fork-lift truck or similar to avoid damage to the structure. Transport the machine to the installation location and then remove packaging.

All the packaging can be recycled. Dispose of packaging correctly.

4.2 Positioning and levelling

Make sure the place to store the machine is free and clean, avoiding the fan absorb the dust nearby which might block the condenser reducing the efficiency of the machine.

Remove the pallet carefully, avoiding any scratch to the machine. Level the machine by using the adjustable feet. Once the machine is levelled, pill the protective film off by using a no sharp knife to avoid scratches in the stainless steel.



A: BODY OF THE FEET

B: THREAD:

Rotate clock wise to to lower down the machine.

Rotate counter- clock wise to elevate the machine.

The table, in its final position, must be separated from the wall by 50 mm in its rear position, 30 in the side and 500 in the roof

If the machine is provided with castors, make sure the floor is totally flat. In the commissioning make sure there is no any heat source nearby. For an optimum performance of the equipment, it is important that all air intakes, both in the fan located inside the table and in the condenser, are not clogged. Do not install the Display outdoors.

Do not introduce any element from the fan protector or in the refrigeration equipment area.

4.3 Cleaning

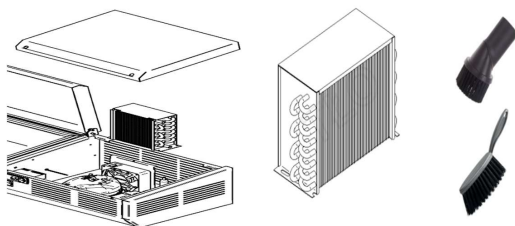
First cleaning must be carried out with water and neutral detergent. Once clean and dry, insert the accessories in the appropriate places, as you prefer.

We recommend cleaning the outside of the unit daily with a damp cloth and following the direction of the stainless steel's honing. Abrasive substances or those containing chlorine must not be used.

Rinse with clean water, avoiding direct water jets.

4.3.1 Condenser Cleaning

Grease and dust at the condenser reduce the cooling capacity and rise the running costs. Therefore depending on fouling factor – clean condenser aluminum fins with vacuum cleaner, hand broom, or brush approx. every 2 months. To do this, the front panel has to be open. The ribs are now easily accessible for cleaning. After finishing the cleaning procedure close back the front panel. During cleaning be careful to not damage the ribs or copper tubes. Mechanical damages may cause warranty void.



4.4 Electrical connection

An AUTHORISED TECHNICIAN should always carry out the appliance's electrical connection.

The legal standards in force in each country regarding connection to the mains should be taken into account.



- Check that the mains voltage corresponds to that indicated on the nameplate.
- It is essential that the electrical installation where the table is going to be connected has an GROUNDED SOCKET, in addition to the appropriate protection of the magnetothermal switch and differential (we recommend 30 mA.).
- The cross-section of the power cable must be suitable for the rated current of the machine.
- The plug should be Schuko type or with a pin, because the cord with which the device is equipped has a plug of this type (so-called E/F type) with grounding, a hole for the grounding pin and pins with a diameter of 4.8mm. For safety reasons, it is forbidden to extend the power cord. In addition, the machine can be supplied with power cords with a type H (England) plug on request.
- If any faults are observed during the installation, the supplier should be notified immediately.



The manufacturer will not be held liable for any personal or material damage to the machine resulting from incorrect installation or failure to comply with the manufacturer's specifications.

The electric specifications of the machine are shown in the specification plate. Section 3. There are 230V 50Hz and 230V 60 Hz versions, with the currents on the nameplate.

4.5 Recycling

The product packaging consists of:

- A wooden pallet.
- Cardboard.
- A polypropylene band.
- Expanded polyethylene.



All the packaging used around the machine can be recycled; The correct disposal of these products will help to protect the environment. For further information regarding the recycling of these products, please refer to the relevant office of the local body. Dispose of these materials in accordance with current legislation.

5. USE AND MAINTENANCE INSTRUCTIONS



BEFORE STARTING THE APPLIANCE, PLEASE READ THE INSTRUCTIONS CONTAINED IN THIS MANUAL CAREFULLY.



THE APPLIANCE IS EXCLUSIVELY FOR PROFESSIONAL USE, AND SHOULD ONLY BE USED BY QUALIFIED PERSONNEL.

5.1 Operation

The steps required to optimise the operation of your machine are shown below, with all the available options.

5.1.1 Control panel symbols

The control panel has a On / Off switch and one thermostat. In the Figure 6, you can see them in detail.





5.1.2 Switching on the machine

- Once the machine is cleaned, connect the machine to the energy supply and put the switch ON or in I. The light of the switch will ON.
- The thermostat displays the temperature inside the counter.
- Three minutes after switching ON the machine, the led of the compressor will light on permanently, till the set point is reached. (Fig. 7.2)
- At the beginning the temperature of the displayed will be ambient one. After some time, if the doors are closed, the temperature will lower down till the set temperature.
- In freezer counters the machine is set to make defrosting two hours after the start up.
- It is recommended to reach the set temperature before loading the counter.

5.1.3 Unlocking the keyboard

- Touch  SET button and hold it for minimum 1s until "UnL" communicate appears.

5.1.4 Changing temperature settings

- Check if the keyboard isn't locked
- Touch  SET button.
- Using UP  and DOWN  buttons in time shorter then 15s set the desire temperature values. Range for refrigeration display 0 to +8 celcius degrees.
- Touch  SET button again to end or do nothing at least for 15s to save new settings.

5.1.5 Performance of the machine

This machine is designed for an optimum preservation of beverage and food. Therefore follow below advises:

- 1) Always fill the refrigerated display cabinet completely with GN containers
- 2) In order to reach a proper performance, do not store warm products as well as beverage whose container is not correctly closed.
- 3) Avoid storage of chemical products, corrosive staff or drugs.
- 4) Do not store unprotected / unpacked food to avoid rust in the device.
- 5) As far as possible, avoid continuous opening of the cover and above all do not leave them open.
- 6) Momentary power interruption. If the interruption does not exceed 20 minutes, no need to take any precautions, avoid opening the doors only to the extent possible, in order to avoid loss of temperature. If the interruption lasts more than 20 minutes, check that food does not exceed the critical points, which are not altered monitor and avoid opening doors.

Maximum temperatures so that food are not deteriorated are as follows

Type of equipment	Maximum T ^a of the device
Chiller	+ 10° C

- 7) The water of the defrost is taken back with a pipe to the evaporation container behind the condenser, where water is evaporated with the hot of the condenser.

Precautions :

- 1) Stability is guaranteed, even with open cover, but it is forbidden to stand on them.
- 2) In case of breakdown, it is not allowed to approach the refrigeration display barefoot, wet soil or wet hands.
- 3) All the external surface is made in glass, so be careful when placing something above the equipment in order to avoid impacts (breakage glass).

5.1.6 Switch off the machine

Put the switch in OFF or in O position to switch off the machine, the light will off.

5.2 Useful tips

Read the useful tips listed below carefully to allow you to get the most out of your machine.

5.2.1 Maintenance

Always clean the machine correctly to prolong the service life of the machine.

- Remove any waste from the machine at the end of each day. Before cleaning the machine, unplug the machine from the electricity supply and put the switch in OFF or O position. The counters include one drainage to help the cleaning operation, as well as the eventual output of liquids from food. During the cleaning operation it is essential to remove the drain plug and clean it, to prevent clogging by solids entrainment elements. It is intended that the liquid that may have not stagnate.
- Do not use abrasive, corrosive or acid products, chlorine-based detergents, solvents or petrol derivatives to clean the machine.
- Do not use pressurized water to clean the machine.
- Cleaning the condenser: When cleaning careful not to bend the aluminum fins condenser, since doing so would not pass the air and condense, causing serious damage to equipment and falling out of warranty repair.
- Take necessary precautions before entering the area of the condensing unit, the existence of high temperatures on some elements, and the risk of burns.
- If you need to change the wires, do not change to a lower section one.
- Call service one every two years to make the appropriate checking:
- Y-type power cord connection if the wire is damaged, it should be replaced by the manufacturer, its after sales service department or by some authorized personnel to avoid any damage to the equipment or personnel.

5.2.2 Prolonged non use

If the machine is kept out of service for a long period of time (holidays, temporary closure...), please observe the following:

- Clean the equipment carefully.
- Switch off the mains power supply.


6. FAULTS, ALARMS AND BREAKDOWNS

6.1 Faults and breakdowns

The steps to be followed in the event of a fault or operating error are described below. The possible causes and possible solutions are listed in the following table. In the event of doubt, or if you are unable to resolve the problem, please contact the technical service.



Do not handle electrical components, as there is a risk of death as the components are live.

FAULT	POSSIBLE CAUSE	SOLUCIÓN
The machine does not work	There is no power supply.	Check whether the magneto-thermal circuit breaker has been triggered. If there is light in the switch the machine is powered.
Insufficient temperature	Location of the equipment	Check there is not a heat source nearby.
	Parameters of the thermostat	Check the set temperature of the thermostat is around 0°C in refrigerators and -20 °C in freezers. Push "set" button to check it. 
	Ambient temperaute	Check that ambient temperatura is below +38 °C in refrigerators. These are devices guaranteed maximum working temperature.
	Food distribution inside the machine	Check that food is properly located inside the counter, without blocking the air ventilations and the time elapsed from the time the food is stored inside the counter is enough.
	Cleaning of the condenser	Check that the condenser is clean. Take into account that the cleaner the refrigerator is the more energy will be saved. The cleaning frequency will depend on the conditions of the location. In case the condenser is dirty call after sales service...
Strange or loud noise	Incorrect levelling and bad closing of the cover.	Check the levelling and good closing of the cover.
	Friction in the movable zones	Check there is nothing in touch with the movable elements of the refrigerator.



NOTE: If a fault occurs and is not listed in the above table, please call the technical service. The manufacturer reserves the right to modify the technical characteristics with prior warning.

Together with this manual, it is supplied the instructions of the thermostat.

6.2 Alarms

Alarm code	Description	Reset	To correct (service)
Pr1	cabinet probe alarm	automatic	<ul style="list-style-type: none">- touch a key to silent the alarm- check P0- check probe integrity- check electrical connection
AL	low temperature alarm	automatic	check A0, A1 and A2
AH	high temperature alarm	automatic	<ul style="list-style-type: none">check if door are closed properlycheck the evaporator fancheck A4 and A5

7. RECYCLING THE PRODUCT



The European Directive 2012/19/EU relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For more information relating to the correct disposal of household appliances, owners should contact their local authorities or appliance dealer.



List of service organizations:

CZ: RM GASTRO CZ s.r.o., Náchodská 818/16, Praha 9

Tel.: +420 281 926 604, info@rmgastro.cz, www.rmgastro.com

SK: RM Gastro Slovakia, Rybárska 1, Nové Město nad Váhom

Tel.: +421 32 7717061, obchod@rmgastro.sk, www.rmgastro.sk

PL: RM GASTRO Polska Sp.z o.o., ul. Skoczowska 94, 43-450 Ustroń

Tel.: +33 854 73 26, www.rmgastro.pl