



INSTRUCTIONS FOR USE

PASTRY AND ICE-CREAM CABINETS

Series "DELICE"

ARG / 30 US

Manual ARG US Rev00 10-2021

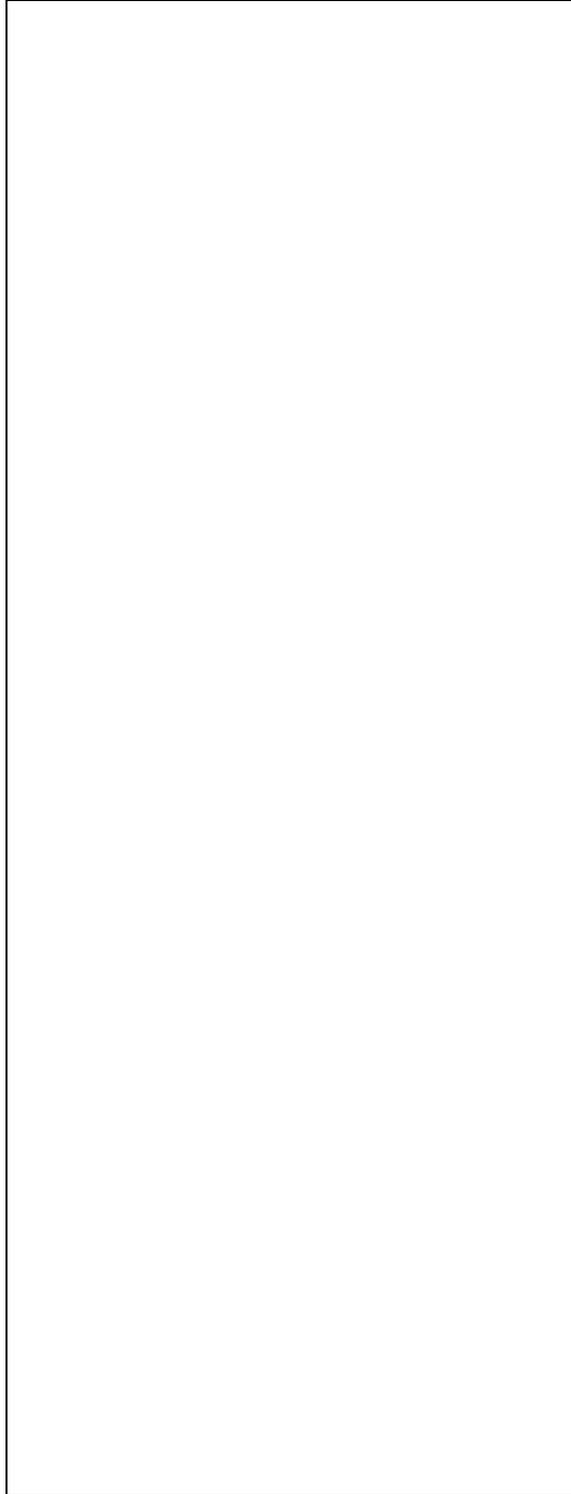


GEMM[®]

PROFESSIONAL REFRIGERATION

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Serial Number



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1 – SAFETY

1.1 – 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.



To identify any terminal which is intended for connection to an external conductor for protection against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.



To identify the terminals which, when connected together, bring the various parts of an equipment or of a system to the same potential, not necessarily being the earth (ground) potential, e.g. for local bonding.

1.2 – GENERAL WARNINGS



IMPORTANT: before using the appliance, carefully read through this user's guide and then scrupulously follow the technical operating instructions and other instructions given in it. The operator must know where all the control devices are positioned and their functions, as well as the specifications of the refrigerated cabinet.



The refrigerated cabinet complies with current safety laws and regulations. Misuse could, however, cause injury to persons and damage to property.



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 tamper with the rating/identification plates fixed by the manufacturer on the appliance.



The refrigerated cabinet must not be used if the control panel malfunctions or if any parts are 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 store explosive substances such as aerosol cans with a flammable propellant inside the appliance.



Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.



Do not damage the refrigerant circuit



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



Disconnect the appliance from the electricity supply before carrying out any routine or extraordinary maintenance which involves opening the control panel or disassembling any part of the refrigerated cabinet.



If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.



Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.



Children should be supervised to ensure that they do not play with the appliance.



IMPORTANT : it is recommended that the equipment be installed with a suitable disconnection device.

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.

1.3 – RESIDUAL RISKS



LOW TEMPERATURE BURN HAZARD

During its operation the appliance runs extremely low temperatures: avoid direct contact with the internal parts immediately after opening the door.

1.4 – 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.

1.5 – PRECAUTIONS FOR USE

The refrigerated cabinet from the series EN “DELICE” range must not be used:

- other than for the purpose described in section 3.2 “Description of the refrigerated cabinet and intended 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 any food products (food or drinks) placed close to the internal ventilation grilles (ref. 1, fig. 1) or directly on the cabinet floor (ref. 2, fig. 1).

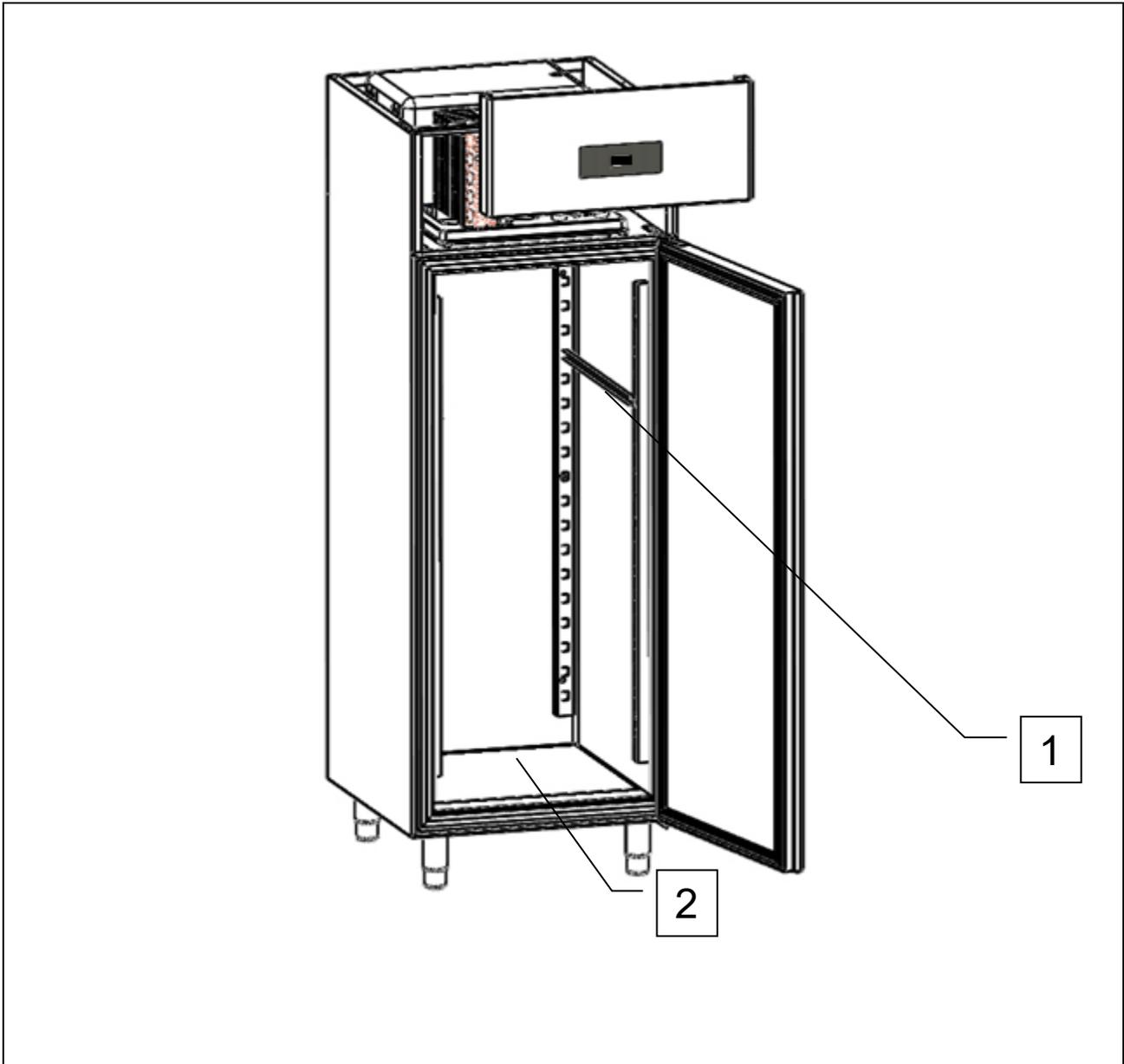


Fig. 1

1.6 – PROTECTIVE DEVICES

Personnel exposed to risks due to hazardous moving elements are protected by the presence of appropriate devices installed on the appliance:

- internal grille covering the evaporating unit (ref. 1, fig.2);
- front panel covering the buffer condenser fan (ref. 2, fig. 2).

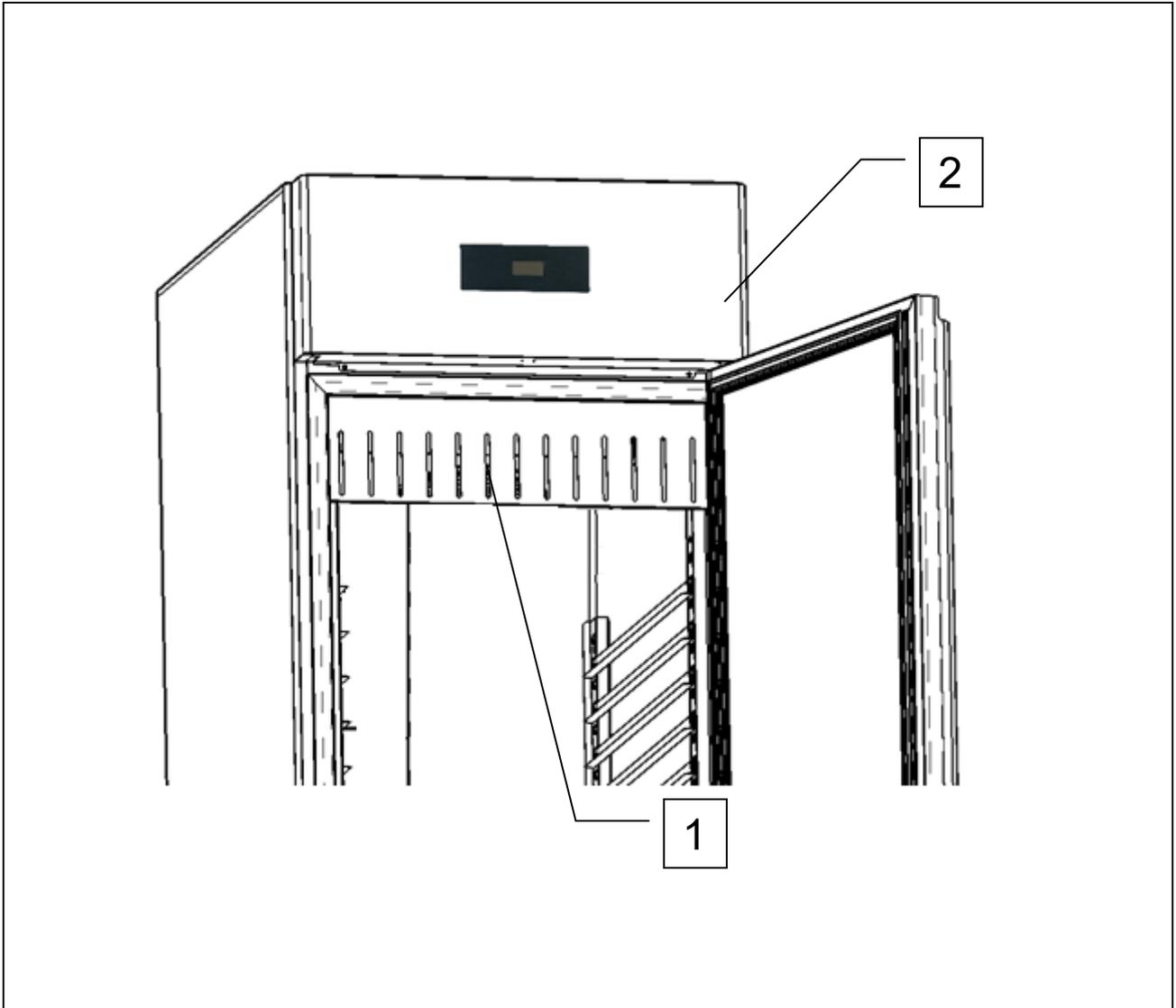


Fig. 2

1.7 – STOP FUNCTIONS

The entire appliance is controlled by an electronic circuit board. The stop function is represented by the   button (ref. 1 fig. 3). 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.

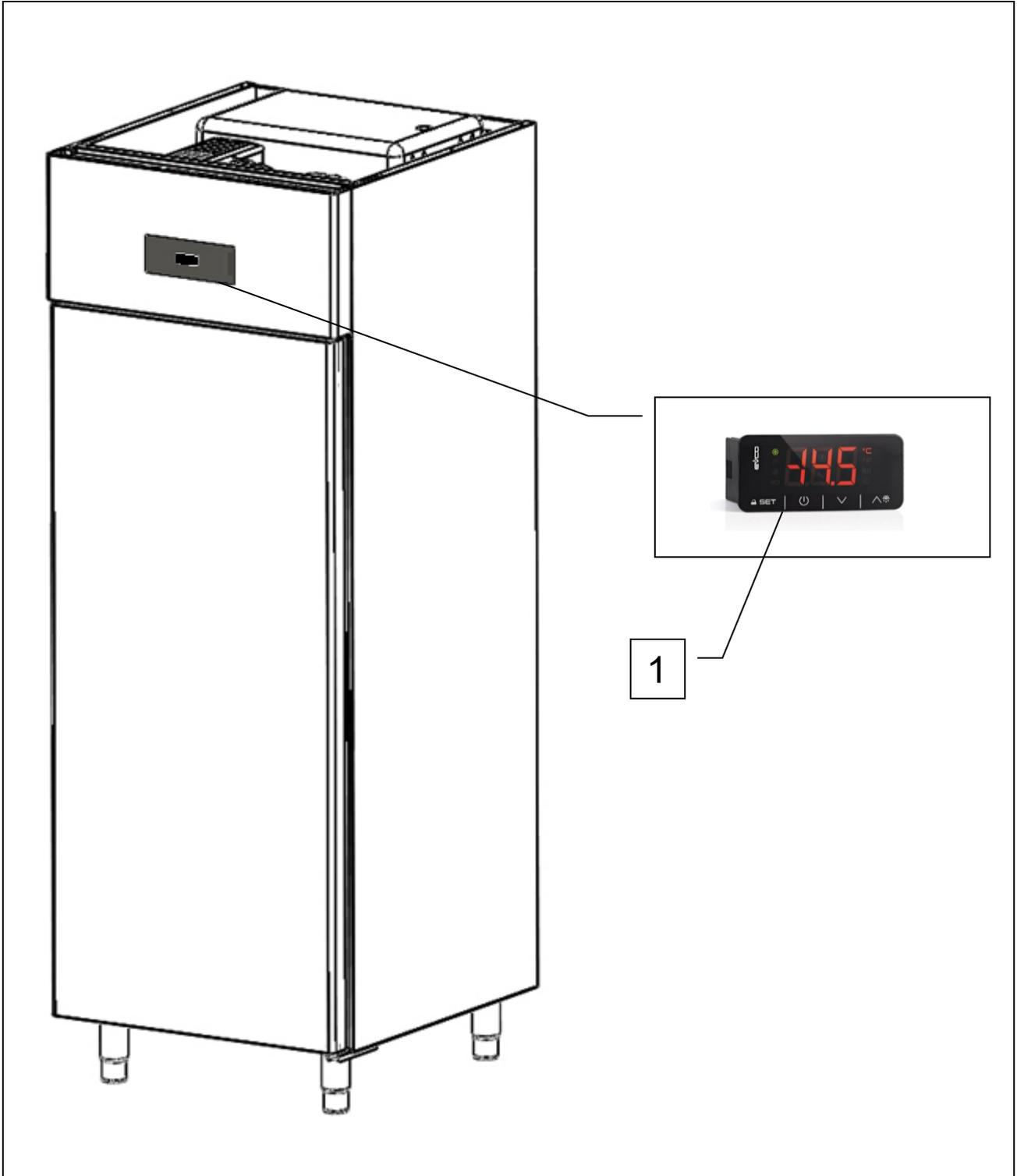


Fig. 3

2 – GENERAL INFORMATION

Thank you for having chosen one of our delicatessen display EN-cabinets “DELICE” series, a refrigerated storage unit for pastry, bakery and ice-cream laboratories.

Please carefully read the contents of this guide and make it available to whoever must install, use and maintain the appliance.

2.1 – MARKING

The appliance identification plates (as shown in fig. 1 below) of all EN “Delice” series cabinets are to be found on the outer right side panel at the bottom front edge (near the door). This position remains the same whether the cabinet has 1 or 2 doors.

			
		SERIAL N. 20211227003	
MODEL ARG/30 US		799034400	
INPUT VOLTAGE 115V 1ph 60Hz		CURRENT 10.8A	COMPRESSOR HOT GAS
REFRIGERANT R290 5.3oz		LOW PRESSURE HIGH PRESSURE	HEATING SYSTEM/DEFROST HOT GAS
			DEGREE OF PROTECTION 5
MOP 20A	MCA 12.4A	INSULATION BLOWING GAS CO2	CLIMATIC CLASS 5
Compressor FLA:8.67A;LRA:55.2A Condenser fan FLA:0.425A Evaporator fan FLA:0.425A		MADE IN ITALY YEAR 2022	WORKING RANGE -8 ÷ 14°F
			27/09/2022 10:51 14
			

			
		SERIAL N. 20211227003	
MODEL ARG/30 US		799034400	
The equipment contains fluorinated greenhouse gases			
The equipment isolation is made by foam blown with fluorinate green house gasses.			
The system is hermetically sealed and contains gas		R290	
Gas quantity is		5.3oz	
Global Warming Potential (GWP)		3	
Charge CO2 equivalent tonnes		0,00	
Site charge			
Total charge			

Fig. 4

2.2 – DECLARATION OF CONFORMITY



DICHIARAZIONE DI CONFORMITA'

DECLARATION OF CONFORMITY

Noi
The following

GEMM S. r. l.
Via Del Lavoro, 37
31013 Codognè (Tv) - Italy
Tel. 0438 778504 Fax 0438 470249

Tipo di apparecchiatura
Type of equipment

Armadi conservatori per gelato
Ice cream freezer cabinets

Nome marchio commerciale
Brand name of trademark

GEMM
GEMM

Tipo, Modello
Type designation

ARG/30US
ARG/30US

Matricola
Serial number

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 e di igiene in vigore:
The following harmonised standards or technical specifications (designations) which comply with good engineering practice in safety and sanitation matters in force:

UL/CSA 60335-1: Edition 6.0
UL/CSA 60335-2-89: Edition 2.1
NSF 7:2019

Data e luogo di emissione
Date and place of issue

27/12/2021, Codognè

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
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2.3 – WARRANTY

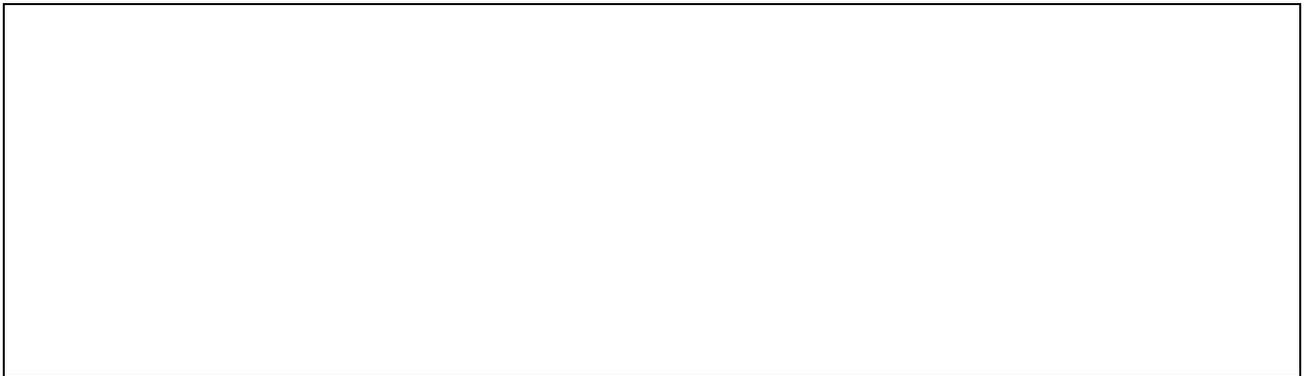
The warranty covering the various parts of the appliance is valid from the date on the relative delivery note and is as described in the sales agreement.

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.

2.4 – 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.



2.5 – 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.

3 – MACHINE DESCRIPTION

3.1 – TECHNICAL DATA

Model		ARG/30US
External dimensions	inches	30 3/4 X 35 3/8 X 84 5/8
Weight	lb	355
Capacity	cu ft	25
Max load for trays	lb	55
Chamber temperature	°F	-8 / +14
Gas		R290 5.3oz
Compressor power	hp	1 1/2
Max. absorbed current	A	10.8
Power supply voltage		Volt 1x115 ~ 60 Hz
Electricity supply		3x12AWG – NEMA 5-20P – 9ft

Tab. 1/a

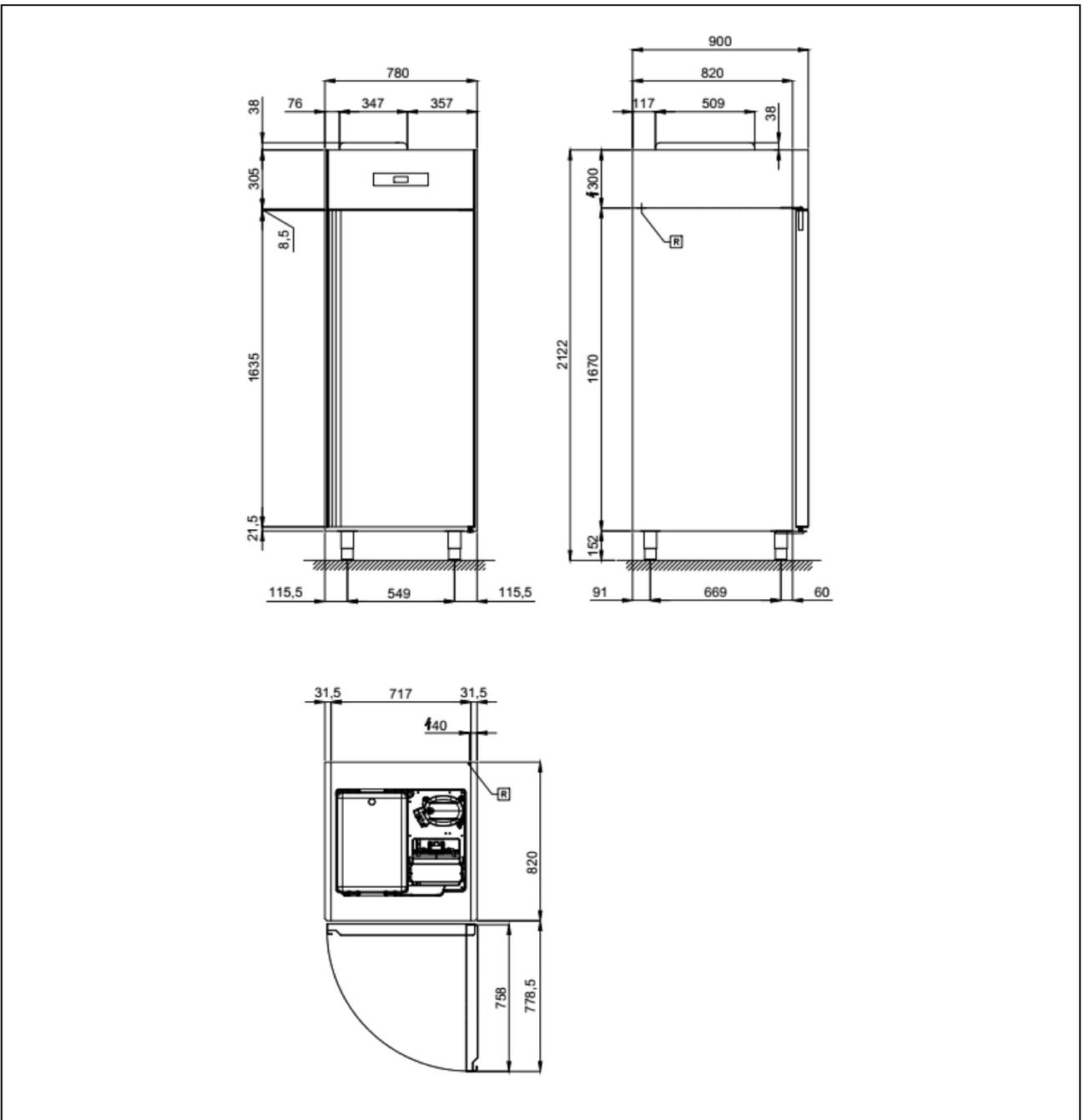


Fig. 5/a

3.2 – DESCRIPTION OF THE EN REFRIGERATED CABINET “DELICE” SERIES AND INTENDED USE

Essentiality and reliability are the key words that come to mind in describing the refrigerated cabinets in the EN “Delice” range. The one-piece structure features stainless steel both inside and outside, with 70 mm thick insulating core made by injecting HCFC-free high-density polyurethane resins. The cabinet interior is rounded at the bottom for easy cleaning, the feet and rack support structure are made in stainless steel, while the door is fitted with an easily replaceable slot-in magnetic seal, which is easy to clean and heated in the BT version.

Refrigeration is fan-assisted and controlled by digital back panel thermostat with an electric auto-defrost feature as well as automatic evaporation of condensation.

3.2.1 – MAIN COMPONENTS

The appliance comprises the following parts:

- body;
- self-contained refrigerating unit (ref. 1, fig. 3);
- control panel (ref. 2, fig. 3)

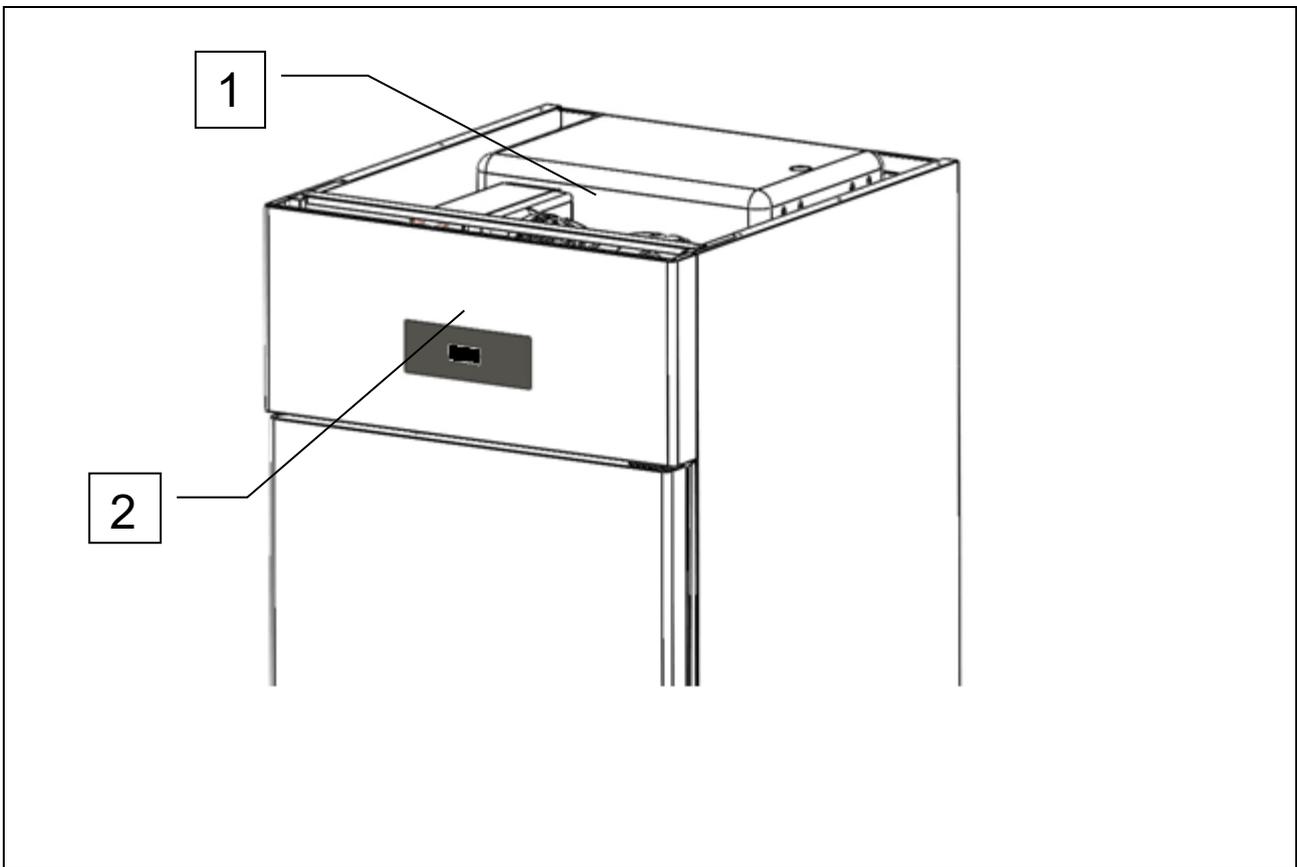


Fig. 6

3.3 – NOISE

The appliance is designed and built to keep its noise level as low as possible.

3.4 – AMBIENT CONDITIONS

Installation site	Kitchens, restaurants, laboratories, showrooms, bars/pubs.
Relative humidity	≤ 80% without condensation
Climatic class	5 +104°F 40%HR
Table 2	

4 – TRANSPORTATION AND HANDLING

4.1 – TRANSPORTATION OF THE REFRIGERATED CABINET

Suitable packaging for the type, size and weight of the appliance has been used to ensure it is not damaged during transit and is delivered intact to the purchaser.

The refrigerated cabinet must be placed upright on a pallet wrapped in its own cardboard for the entire time it is being transported.

The refrigerated cabinet is handed over to the carrier ready packed for handling,



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 refrigerated cabinet, so as to avoid serious damage to persons or things. The manufacturer declines all responsibility if the indications for lifting and transport the blast chiller are not observed.



Ambient temperature must never drop below 39°F during transport.

Once the refrigerated cabinet has been unpacked, the packaging material must be disposed of or recycled in accordance with the laws in force in the country where the appliance is being installed.

4.2 – HANDLING THE PACKAGED REFRIGERATED CABINET



Take care when lifting and handling the cabinet; there is the danger of even fatal injury with loads being moved.



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 39°F 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		ARG/30US
Dimensions	inches	30 3/4 X 35 3/8 X 83 1/2
Weight	lb	355
Table 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. 5) 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 simply remove the cardboard. Then remove the appliance from the pallet using a fork lift truck, ensuring that the forks are inserted under the appliance.



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

5.3 – HANDLING THE APPLIANCE

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 APPLIANCE



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 move the appliance on wheels, release the brakes on the wheels and push, taking care to block the brakes again when the appliance is in its permanent position.

To move the appliance on feet, lift them with a suitable fork-lift truck; the forks should be placed under the appliance.

5.4 – APPLIANCE ASSEMBLY

The refrigerated cabinet is delivered to the customer assembled in all its parts.

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: 115 Vac
- Frequency: 60 Hz

6.2 – PRELIMINARY CHECKS

The installer-electrician must instruct the operator on how to use the refrigerated cabinet correctly and explain the basic maintenance to be carried out.

METHOD

A specialised technician must prepare the refrigerated cabinet for switching on for the first time, in the presence of the operator who will use the appliance so that the operator can acquire a minimum working knowledge to help him carry out allowed routine maintenance and cleaning.

Prior to switching on the appliance, a series of checks and controls must be carried out to prevent 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 THE APPLIANCE HAS BEEN INSTALLED, WAIT AT LEAST TWO HOURS BEFORE SWITCHING ON.

7.1 – USE FORSEEN

Essentiality and reliability are the key words that come to mind in describing the refrigerated cabinets in the EN “Delice” range. Entirely made in stainless steel accordingly with qualitatively standard, EN “Delice” cabinets have a 70 mm thick insulating core made by injecting HCFC-free high-density polyurethane resins. Refrigeration is fan-assisted and controlled by rear panel digital remote thermostat with a hot gas auto-defrost feature as well as automatic evaporation of condensation.

7.2 – UNFORSEEN USE

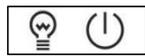
Any use of the EN refrigerated cabinet other than those described in 7.1 is not recommended. In particular, the cabinet is not an appliance designed for the fast cooling of food or drinks.

7.3 – CONTROL PANEL



Fig. 7

The following keys are present on the controller:



0/1, ON-OFF KEY

When the appliance is OFF (0), press 4s to pass to ON (1).
While the display is turned on, after activating the keyboard by pressing for 4s any key and label "UnL". Press 4s 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 4s to activate the defrost cycle.



With the keypad active, press and hold the DOWN arrow key for 4s to activate the continuous timed cycle.



SET KEY

With the appliance ON and keypad active, press SET to change the set point. Touch the UP or DOWN key within 15 s to set the value. Touch the SET key (or do not operate for 15 s)

The following icons are present on the controller display:



OFF

Only lit when the appliance is OFF, otherwise always off. Blinks during device switching on/off.



FARENIGHT

May be lit to show the temperature unit of measurement. Blinks when overcooling is activated.



COMPRESSOR

Lit during normal refrigerating stages with compressor ON; off with compressor OFF. Blinks when compressor protection active or setpoint setting active.



DEFROST

Lit during DEFROST. Blinks during defrosting delay or dripping time.



FAN

Only lit when the cabinet internal fans are operating (evaporator). Blinks when evaporator fan stop active



CONTINUOUS CYCLE

Only lit when the continuous cycle is activated (timed cycle).



ALARMS

Lit when door heater is activated.

7.4 – 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.

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.

7.5 – PREPARING FOR USE

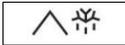
Before using the appliance, the inside of the cabinet should be thoroughly cleaned.

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 refrigerated cabinet, arrange the stored products so that air can circulate properly: do not obstruct the refrigerating unit intake, do not lay products and mixtures on top of each other and distribute the load evenly.

Do not load the appliance with more than the allowed quantities, do not put in products and/or mixtures having a temperature above the indicated design room temperature and avoid pointlessly opening the door otherwise the efficiency of the refrigerating unit will be reduced.

7.6 – USE

- UNLOCK KAYPAD: Touch a key for 1s: the display will show the label “UnL”
- LOCK THE KAYPAD: If 30s have elapsed without the keys being pressed, the display will show the “Loc” label and the keypad will lock automatically.
- SWITCHING THE DEVICE ON/OFF: When the appliance is OFF (0), press 4s  to pass to ON (1). While the display is turned on, after activating the keyboard, Press 4s  the card to OFF.
- SET THE SETPOINT: Check that the keypad is not locked. Touch the  key. Touch the  or  key within 15s to set the value.
- DEFROST: With the keypad active, a manual defrost can be selected; press and hold for 3s the  key and if the room temperature is no higher than +41°F, a manual defrost phase is activated. This phase ends either when the evaporator probe reaches 41°F or the time of 8' has elapsed. The automatic defrost, managed by the controller, takes place once every 6H for a max. of 8' during which time the readout dEF is shown on the display.
- VIEW COMPRESSOR FUNCTIONING HOURS AND TEMPERATURE DETECTED BY THE PROBES: Check that the keypad is not locked. Touch the  key for 4s. Touch the  or  key within 15s to select a label:
 - CH: view compressor functioning hours (hundreds);
 - rCH: delete compressor functioning hours, The factory password is required;
 - Pb1: cabinet temperature;
 - Pb2: evaporator temperature;

And touch the  key.

Touch the  key (or do not operate for 60 s) to exit the procedure

7.6.1 – SPECIAL USE

- With the keypad active, press and hold for 4s the  key to activate the CONTINUOUS CYCLE phase. This phase lasts (1H) at a temperature, a decrease of 6 °F above the set point . These values are factory set in the controller. Unlike the normal refrigerating phase, in this case the symbol  blinking on the display. When the set time (1H) has elapsed, the symbol will be still lit and the appliance will start once again to operate with the previous set point.

7.6.2 – LONG IDLE 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. 4)

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

Table 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. 8) and the gasket (ref. 2 fig. 8) 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.



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.



When cleaning do not use cloths that leave lint.



Do not use water jets to clean the appliance.

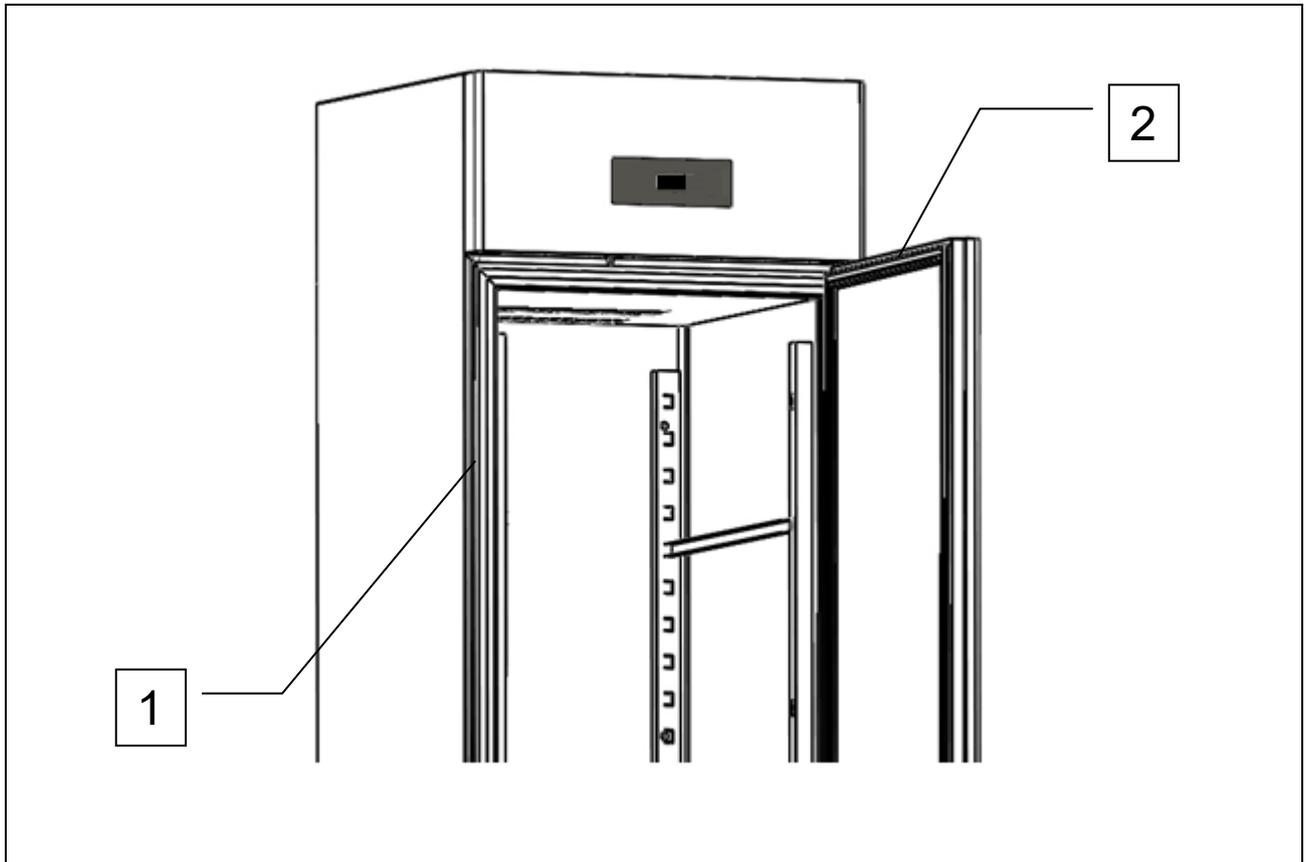


Fig. 8

8.2.3 – CLEANING THE OUTSIDE 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 outer surface of the appliance (steel base and panelling), using a non-abrasive sponge soaked in neutral detergent. Rinse with a sponge soaked in water and dry with a clean cloth.



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.



When cleaning do not use cloths that leave lint.

8.2.4 – CLEANING THE CONDENSER

Carry out this operation every 60 days.

APPLIANCE STATUS:

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

AUTHORIZED PERSONNEL

Appliance operator.

METHOD

For trouble-free efficient appliance operation, the air-cooled condenser (ref. 1 fig. 9) must be kept clean so that air circulates freely. Cleaning must be done once every 60 days at the most. Use non-metallic brushes to clean, ensuring that all the dust and fluff is removed from the fins. We recommend using a vacuum cleaner so as to avoid dust being dispersed into the environment. If there are greasy deposits, remove them using a small brush soaked in alcohol.

DO NOT SCRAPE THE SURFACES WITH SHARP POINTED OR ABRASIVE OBJECTS.

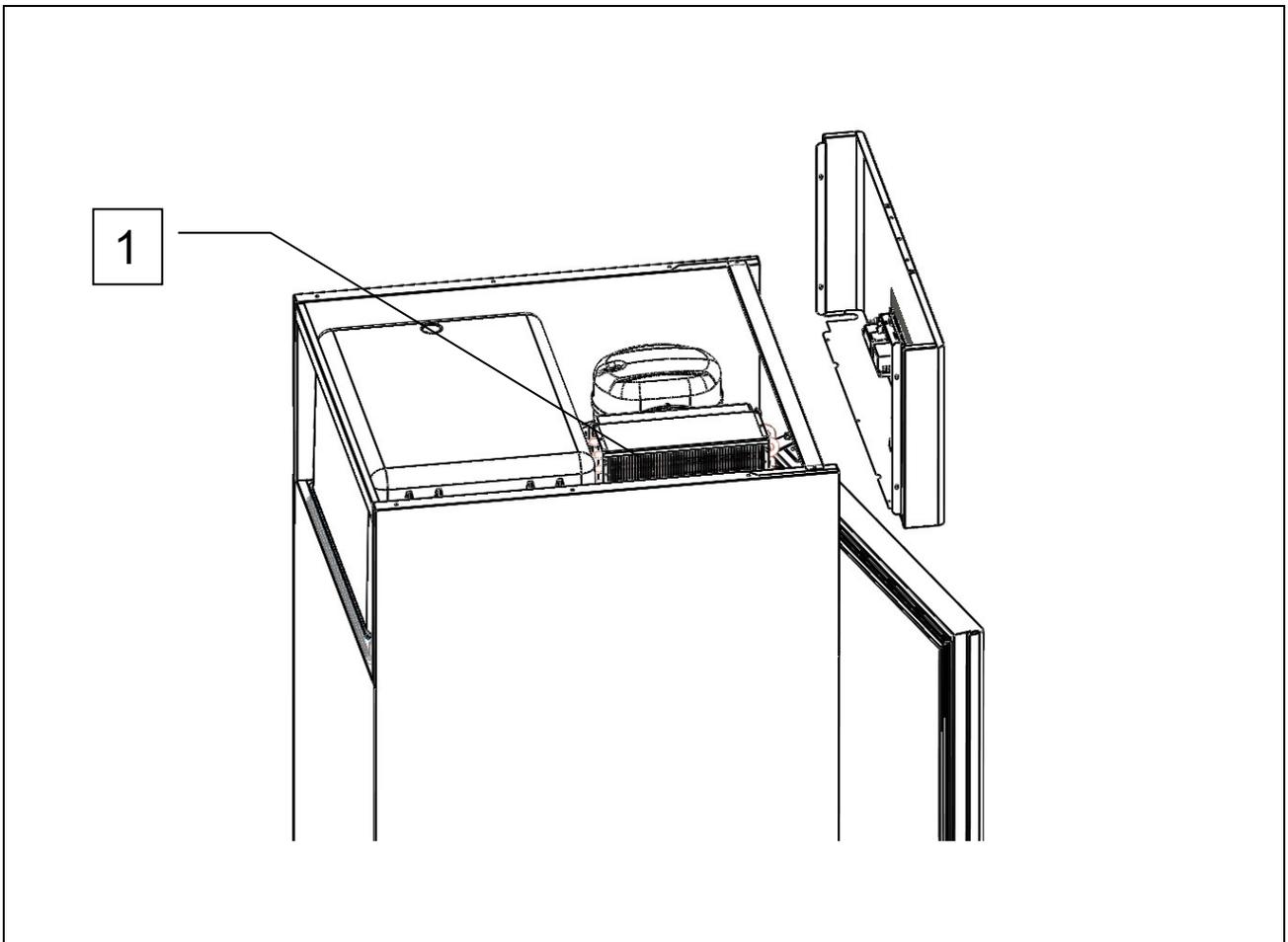


Fig. 9



The condenser has sharp edges. When carrying out the operations mentioned above, wear safety gloves, goggles and face masks.



Do not use direct water jets to clean the appliance.

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 probe 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.
- “**Pr2**” DEFROST probe 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.
- “**id**” OPEN DOOR alarm. The alarm is triggered during the normal refrigerating cycle if the door remains open more than 1'. The alarm resets automatically when the door is closed.
- “**PF**” POWER FAILURE alarm. The alarm is activated if there is a power failure for more than 10 min. The alarm resets when touch a key.

9 – DISMANTLING



Contact the manufacturer to dismantle the appliance in any way.

10 – DISPOSAL

10.1 – DISPOSAL METHOD

APPLIANCE STATUS

- **ON/OFF button on OFF (⏻ on the display);**
- **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

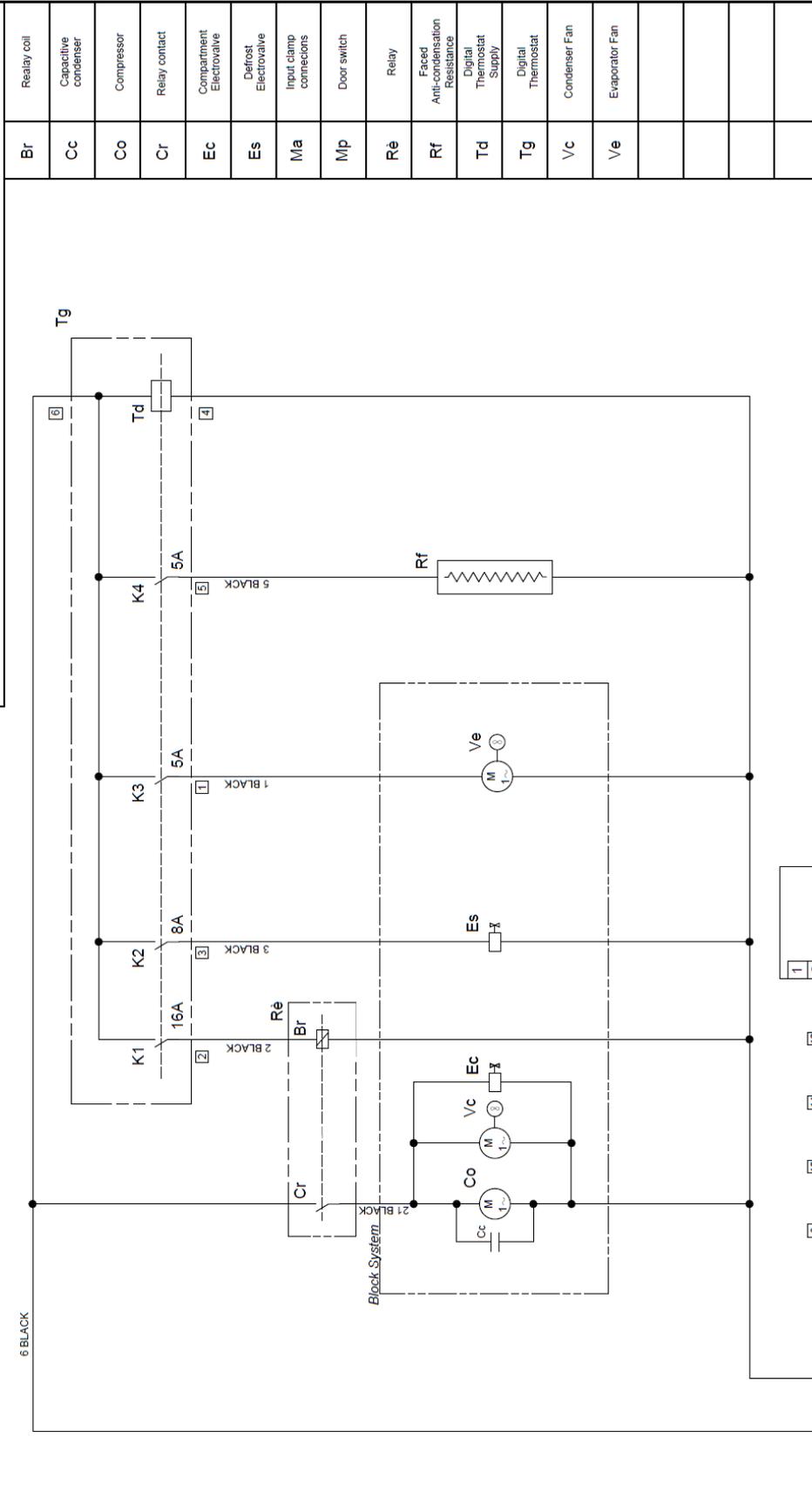
Contact authorized dealer or the manufacturer to order spare parts.

12 – APPENDICES

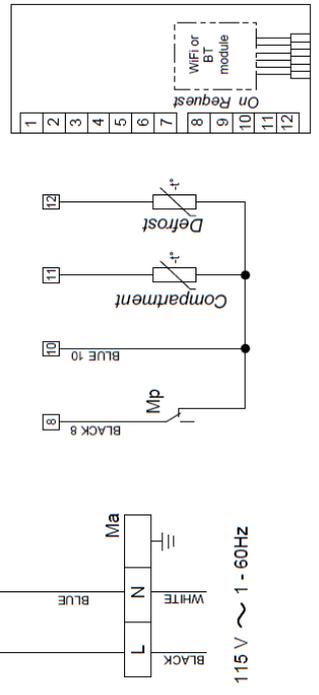
The appliance comes with the following appendices:

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

SIMBOLI GRAFICI PER CIRCUITI ELETTRICI



N° MOD.	DATA MOD.	DESCRIZIONE	VISTO
		CIRCUITO ELETTRICO ARG - 30US 115V - 60 Hz	
NOTE		DEFROST: HOT GAS	
TELETERMOSTATO EV3 294. N9		DATA: 08.09.2021	
NOME FILE: <i>circuito_elettrico_arg_30us_115v_60hz.dwg</i>		SCALA: /	
VISTO		DIS: FEDERICO F.	
SOSTITUITO DAL COD. _____		SEGN. GRAFICI SECONDO NORME IEC-617	
SOSTITUITO DAL COD. _____		703 0180 00	
SOSTITUITO DAL COD. _____			





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