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Warning:

- 1. This machine is a showcase.
- 1. This machine is a shown integral part of the machine and must be kept for any further consultation.
 2. This instruction manual is an integral part of the machine and must be kept for any further consultation.
- This instruction manual to use this machine for applications which are not described in the instruction.
 Warning Never try to use this machine for applications which are not described in the instructions or under conditions which are not described. Warning: Never try to the instruction or under conditions which are not similar those in a way which is not described in the instruction or under conditions which are not similar those m a way which to describe the instructions, otherwise severe hazards may occur! described in the included only for the purpose for which it was designed. Any other use
- This Machine should be refore dangerous. The manufacturer will not be held responsible for any is inappropriate and therefore dangerous. damage caused by improper use. 5. Before installing and operating on the Machine read carefully this operation manual.
- 5. Before installing and of reach for children! Do not allow children to play with the machine.

 6. Keep the machine out of reach for children! Do not allow children to play with the machine.
- 6. Keep the machine from outlet when not in use, before putting on or taking off parts, and
- before deaning.
- 8. Be sure to unplug the machine if not using the machine in a long time,
- 9. If the supply cord is damaged, the cord should be replaced by the manufacturer, authorized service agent or similarly qualified persons in order to avoid a hazard.
- 10. Do not use the machine in a dusty environment or in an explosive atmosphere (inflammable gases, vapours and vapours from organic solvents).
- 11. Disable a defective machine in an obvious way, so that it does not represent a hazard to others and dispose of the machine according to the regulations from the local authorities. Please see Instructions for Disposal in this manual.
- 12. Other than cleaning mentioned in this instruction manual, no additional maintenance or servicing of this machine is required.
- 13. The motor is permanently lubricated and will require no oil.
- 14. Repairs, when necessary, must be performed at an authorized service facility.
- 15. The machine is suitable for indoor use only.
- 16. Basic safety rules:
 - a. Do not touch the Machine when hands or feet are wet.
 - b. Do not use the Machine when barefooted.
 - c. Do not allow the Machine to be used by children or untrained persons.
 - d. Do not leave the machine outside.
 - e. Do not pull on the electrical cord when unplugging the machine.

The company reserves the right to modify the construction or appearance without notice

Installation:

Useful instruction for transport

- In order to prevent the oil contained in the hermetic compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.
- 2. If the machine was accidentally or purposely placed in a non-vertical position during transport, before operating the machine, it should be kept in a straight position for approximately 30 minutes, to allow the oil to flow back into the compressor.

Unpacking: Remove wooden case board and plastic covering. Make sure that the machine has not been damaged. Remove the plastic film from all the stainless steel panels (if has).

Important: The various packaging should be kept from Children since they are potentially dangerous. Dispose the Packaging according to the regulations from the local authorities.

Positioning

- 1. Do not install the machine in the area where water jet could be used.
- Place machine on a horizontal and sturdy surface.
- 3. Please install the machine in locations where can be overseen by trained personnel.
- 4. For good ventilation, keep a distance of 20cm (7 inches), between unit and walls or other objects. Increase the distance if the obstacles are a heating source. When the dispenser is in place, press the brake on the wheels in order to keep it level. (FIG.1)

Assembling

- 1. Remove the bottom pallet from the machine,
- 2. Put shelves board onto the shelves.

Electrical connection

Before inserting the plug into the electrical socket, carefully read the following precautions:

- Make sure that the machine is properly connected to an efficient grounding system, in compliance with current safety standards.
- Make sure that the voltage is in accordance with what indicated on the 'serial number' label applied on the chassis.
- 3. The current available is sufficient for the maximum required by the machine.
- If necessary, use only approved multiple outlets, in compliance with current safety standards.

If in doubt, consult only specialized technicians.

By law, the machine must always be grounded.

How To Use:

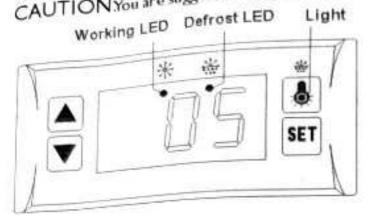
Before using, the machine should be cleaned carefully as it comes into contact with food.

Functioning

- 1. Make sure that the main switch is in the [1] position, plug in the machine.
- Before starting the machine, ensure the sliding doors are properly closed.
- Turn the main switch to [1] position, the condensing unit will automatically start.
- 4. For lighting, press lighting button. The lighting button locates on the thermostat.
- If there is some condensations on front curved glasses, please turn the switch to [1]
 position for defogging.

Working Temperature Adjustment To reset the temperature inside the showcase, please follow as below;

To reset the temperature controller frequently,



Display



1.Set temperature

a. Press SET button, the set temperature is displayed.

b. Press or button to modify and store the displayed value, Press SET button to exit the adjustment and display the cold room temperature.

c.If no more button is pressed within 10 seconds, the cold room temperature will be displayed.

Illumination: Press button, it lights; Press again, it stops.

3. Manual start/stop defrost Press Dutton and hold for 6 seconds to defrost or stop defrost.

4. Display the evap. temperature: Press button and hold for 6 seconds, the evap. temp.is displayed, after 10 seconds the cold room temp. is resumed to be displayed.

5. Working LED: During the course of refrigeration, the LED is on; When the cold room temp.is constant, the LED is off: During the delay start, the LED flashes.

6.Defrost LED: during defrosting, the LED is on; When it stops defrosting, the LED is off, During the delay display of defrost, the LED flashes.

7.Parameter setup

a. Press SET button and hold for 6 seconds to enter the parameter setup mode while E1 flashes.

b. Press again SET button to select sequentially from the 10 parameters: E1.E2.E3.E4.E5.E6,F1.F2.F3.F4.

c. Press or button, the value of parameter will be displayed and can be modified and stored. d. If no more button is pressed within 10 seconds, the cold room temperature will be displayed.

Parameter	Function	Setrange	Default	Parameter	Function	Set range	Default
EI	Lower setpoint limit	-45 C~ Set temp.		FI	Max. defrost duration	1~60Min	
E2	Higher setpoint limit	Set temp. ~ 45°C	100	F2	Defrost interval time	0 24Hr	
E3	Temp hysteresis	1~10°C		F3	Defrost termination temp.	0-20°C	
E4	Comp. start delay time	0~10Min	1000	13	- was as a manager comp.	0=Normal display	
	Offset on room temp.			F4	Display during defrost	= ast value	
E6	Offset on evap . temp.	-S-5C				before defrost	

Maintance:

Ovserve the ambient temperature

The machine is suitable for an ambient temperature ranging between 16 C - 32 C.

Cleaning

For health standard and good quality of beverages or foods, clean interiors of machine as often as possible.

Caution: Do not clean the machine by water jet.

- 1. Before carrying out cleaning, remove the power plug.
- 2. Do not use abrasive powders that might impair the interior parts of showcase.
- Use neutral soap and a little warm water to wash the interiors, Rinse carefully with water in order to remove any residual of soap.
- To maintain a high standard of working performance, leave the machine turned on night and day in order to avoid deposit.

Caution:

Do not use any organic solvents (petrol, alcohol, etc.) for cleaning the machine. The case of the machine may be damaged and explosive vapours may develop. Do not use any sharp edged objects for cleaning.

The machine may be cleaned with a damp towel, but may never get in direct contact with water. After cleaning the machine make sure that it will be dried completely.

Instructions for Disposal

When replacing your old machine with a new one, please comply with the following information:

Old machines are not worthless rubbish. Valuable raw materials can be reclaimed by recycling old machines.

Render old machine unusable:

- Pull out the mains plug,
- Cut off the mains cable and discard with the mains plug,

Caution: Refrigerants in refrigeration machines and gases in the thermal insulation must be disposed of professionally. Ensure that refrigeration tubing is not damaged prior to disposal. Please discard the machine according to the regulations from the local authorities.

Technical specifications:

1. Cold Deli cake showcase

1. Cold i	and the second second	Parameter	Shelves	Capacity	Gas	Dimensions LxWxH cm	Weight
Floorty	Models	110-120/220-240V-	3	310L	R134A	120*73*120	200KG6
	RL740A	50/60Hz,749W	3	395L	R134A	444000000000000000000000000000000000000	225KG6
	RL750A	50/60Hz,900W			01044	180*73*120	
	RL760A	110-120/220-240V~ 50/60Hz,956W	3	480L	R134A		260KG8
	5840	110-120/220-240V~ 50/60Hz,749W	2	360L	R134A	120*82*110	215KG\$
peco	\$850	110-120/220-240V- 50/60Hz,900W	2	460L	R134A	150*82*110	245KGS
o d D	\$860	110-120/220-240V~ 50/60Hz,956W	2	560L	R134A	180*82*110	280KG\$
0 5	KT740	110-120/220-240V~ 50/60Hz,843W	4	47 OL	R134A	120*73*137	285KGS
FloortypeCold Deli showcase	KT750	110-120/220-240V~ 50/60Hz,931W	4	600L	R134A	150*73*137	325KG8
	KT760	110-120/220-240V~ 50/60Hz,1102W	4	730L	R134A	180*73*137	370KGS
	RL740V	110-120/220-240V~ 50/60Hz,816W	3	491L	R134A	120*73*120	250KG8
	RL750V	110-120/220-240V- 50/60Hz,937W	3	633L	R134A	150*73*120	290KG8
Countertop	RL760V	110-120/220-240V~ 50/60Hz,1108W	3	77.6L	R134A	180*73*120	330KGS
Cold Deli	M430	110-120/220-240V- 50/60Hz,340W	2	70L	R134A	90*47*68	83KGS
showcase	M440	110-120/220-240V~ 50/60Hz,475W	2	94L	R134A	120*47*68	90KGS
Cold Deli showcase	M450	110-120/220-240V- 50/60Hz,495W	2	118L	R134A	150*47*68 900/1200/150	105KG
	G5XOA-W	110-120/220-240V- 50/60Hz,340W	2	90L/130L /160L	R134A	*550*830	
	G7XOA-W	110-120/220-240V~ 50/60Hz,475W	3		R134A	*780*1240	
	R7XOV	110-120/220-240V- 50/60Hz,495W	2		R134A	900/1200/15 *730*1100	00

2. Hot Pastry Showcase

	Models	Parameter	Shelves	Capacity	Heater	Dimensions LxWxH cm	Weight
Countertop	H430	110-120/220-240V~ 50/60Hz,765W	2	70L	600W	90*47*68	50KGS
Hot showcase	H440	110-120/220-240V~ 50/60Hz,805W	2	94L	600W	120*47*68	65KGS
	H450	110-120/220-240V~ 50/60Hz,845W	2	118L	600W	150*47*68	75KG

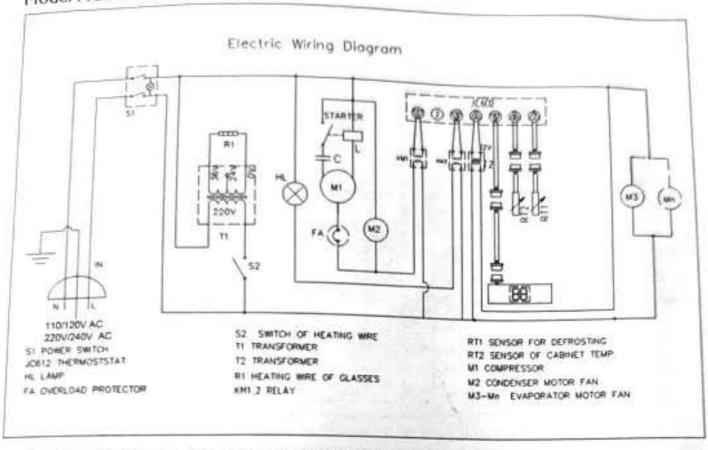
Note:

(2) The weighted sound pressures of the machines are below 70dB.

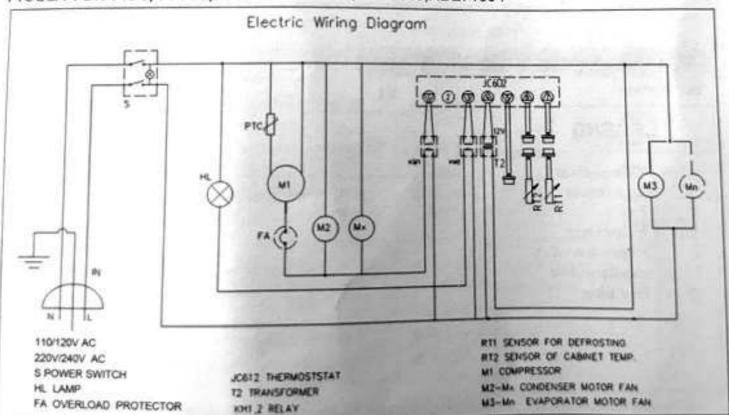
⁽¹⁾ When the voltage and Hz are different, the performance function will not be affected But the technical specifications will be different a little bit.

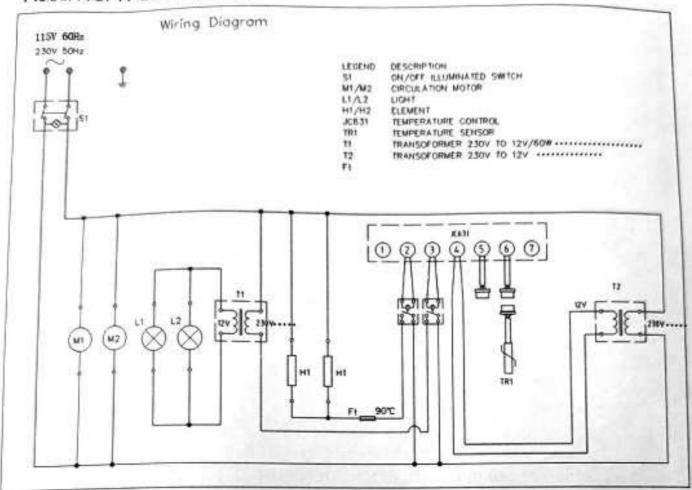
Electric Wiring Diagram

Model NO.65, MJ, R7, KT7, G7 series.



Model NO.M430, M440, M450. RDE7136, RDE7148, RDE7160.

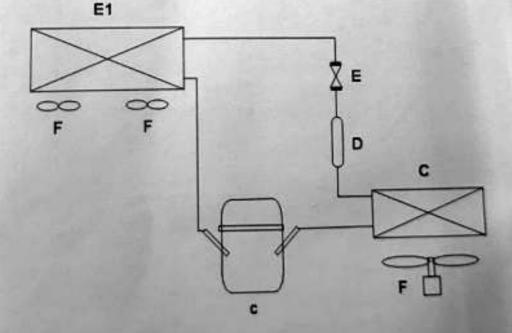




Working principle diagram

LEGEND

C Compressor
C Condenser
F Fan
E1 Evaporator
E Expansion valve
capillary tube
D Dry-filter



Trouble shooting:

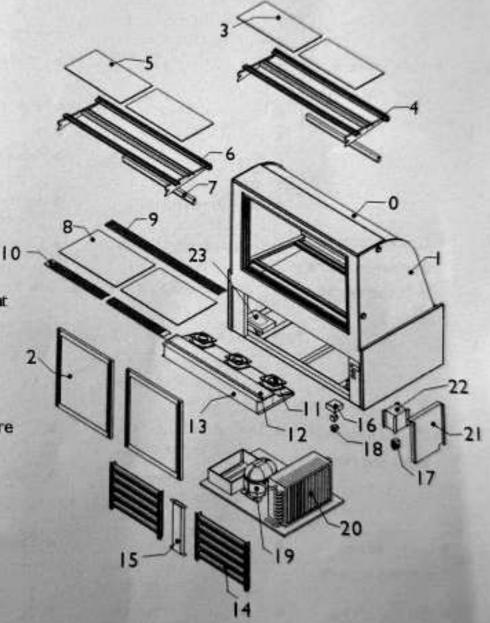
symptom	Possible reasons	Solution	Remark	
No power input/power direction lamp is not light	Broken fuse Poor contact of plug and socket Failure in input control circuit	Replace Repair or replace the socket	Ask for authorized service department to check and repair	
e Compressor does not work	 Therm ostat does not work Therm ostat is not on the working position Poor contract of the thermostat Loose plugpins of the starter Broken compressor Broken starter or capacitor 	Replace Turning to the working position Insert the plug tightiy Insert the plug tightiy Replace Repair or replace		
Compressor run, the temperature in the showcase is high	Am bient temperature is too high. Too much dust and dirt on the condenser Frost on the evaporator is too thick Thermostat out of work	Adjust the thermostal properly Clean it on time Stop the machine to defrost. Set the temperature properly higher Replace	Ask for	
Condenser fan does not run	 The capacitor of the fan out of work The ball-bearing of the fan motor is lack of oil The winding of the fan motor damaged 	Replace Fill oil Replace	authorized service departmen to check and repair it.	
Compressor starts/stops frequently The fan of the evaporator does not work	The winding of the compressor is short direuit Poor contact of the socket The fan motor damaged	Check with a multi-meter, replace the compressor Repair or replace Replace		

Warning: If the machine has any problem or has been damaged, do not try to repair or replace it by yourself. Please ask for the authorized service department for help.

Structure diagram

Model No. G7.RL7.R7.KT7.KI7.KR7.S8.RY8.ST7.S7 series.

- 0.Front glass
- 1. Side glass
- 2. Sliding door
- 3. Top shelf
- 4. Top shelf bracket
- 5. Middle shelf
- 6. Middle shelf bracket
- 7.Light
- 8.Bottom shelf
- 9. Front s/s air grill
- 10.Rear s/s air grill
- 11.Evaporator motor fan
- 12.Evaporator cover
- 13.Evaporator
- 14. Ventilation grill
- 15.S/S support
- 16.Digital thermostat
- 17. Transformer for thermostat
- 18.Switch
- 19.Compressor
- 20.Condenser&motor
- 21. Wiring board
- 22. Transformer for heating wire
- 23. Caster wheel



- 0.Front glass
- 1. Side glass
- 2. Sliding door
- 3. Top shelf
- 4. Top shelf bracket
- 5.Light
- 6.Bottom shelf board
- 7. Evaporator fan motor
- 8. Evaporator cover
- 9.Evaporator
- 10. Side panel
- 11.Compressor
- 12. Condenser fan motor
- 13.Condenser
- 14.Decoration panel
- 15.Front panel
- 16.Thermostat
- 17. Transformer for thermostat
- 18.Panel
- 19.Switch
- 20.Rear grill

