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Mod: BMIV15/R2

Production code: 19046413

Diamond
catering equipment

INSTRUCTIONS MANUAL: REFRIGERATED TABLES

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Profi Line

Diamond refrigeration equipment

Cod: 12170202

REFRIGERATED TABLES
INSTALLATION, USE AND MAINTENANCE

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INSTALLATION, USAGE AND MAINTENANCE MANUAL

Before starting the table up, we would like to thank you for the confidence you have placed in us on purchasing this refrigerated table, and recommend you read and follow the steps detailed in the instructions.

This manual is designed to offer the information necessary for the installation, start-up, and maintenance of the refrigerated tables.
The special installation and maintenance must be carried out by qualified technicians.

OPERATING TESTS
The table you have purchased is prepared for its correct operation, the result of which is certified by a rigorous quality control test.

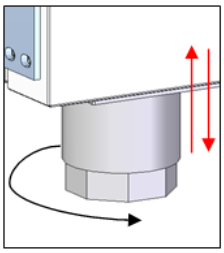
Note: the photographs of the units in the manual may not correspond with your model, and are just an example.

1 INSTALLATION

1.0 POSITIONING

Remove the packaging except the support pallet. A forklift truck or pallet truck can be used to move it to its installation site, lifting the refrigerated table making sure that it is not unbalanced.
The table must not be dragged over the floor.
The area where the table is positioned must be clear and clean, preventing the refrigerator equipment's fan from absorbing materials, which are then deposited on the condenser's ribbing, reducing the efficiency of the system.

Remove the pallet, taking care not to knock the unit. The table can now be levelled, screwing in or unscrewing the legs. When it is levelled, the protection film can be removed from the stainless steel using a blunt object, and not a cutter as it could scratch the steel.



Clockwise to lower the unit
Anticlockwise to raise the unit

1.1 CLEANING

Now the unit is correctly positioned, we must clean it:
The 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.

1.2 *GENERAL CONNECTION*

Before connecting the refrigerated table to the socket, check that the network voltage and frequency correspond with those indicated in the appliance's nameplate.

It is essential that the electrical installation where the table is going to be connected has an EARTHING SOCKET, in addition to the appropriate protection of the magneto-thermal switch and differential (we recommend 30 mA.)

Check that the section of the electricity socket is appropriate for the consumption it is going to withstand.
It must be a Schuko type socket, as your table's cable this type (also called F type and in the EEC 7/4”), with a 4.8 mm terminal and earthing socket.
It is prohibited to extend this power cable for safety reasons.
Do not insert any elements through the fan guard or refrigerator equipment area grilles.
In units with combined condensation, it is necessary to have a drain connected to the general sewage network, or to a recovery system. Refer the current legislation in each country.
In the case of equipment with controlled humidity or with water or combined condensation, it is necessary to have a separate water inlet.
The place where the unit is going to be installed must be perfectly levelled.
In the start-up, ensure that there are no sources of heat nearby.
For the perfect operation of the components making up the refrigerator system, it is extremely important that the air intakes, both from the fan situated inside the table and the air access to the condenser not be blocked.
Do not install the table outdoors.

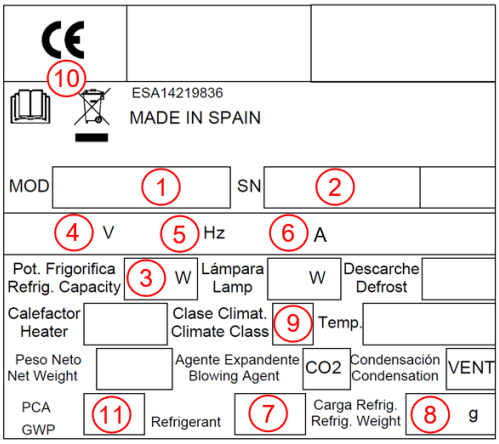
A table consumption table for adjusting the protection is attached

POSITIVE TABLES	POWER VOLTAGE	CURRENT (A)	CONSUMP. (W)	GENERAL FUSTE (T)	DIFFEERENCIAL DEVICE
MR2/R2, BMIV15/R2	230v 50Hz	1,6	261	2 A	30 mA
MR3/R2, BMIV20/R2	230v 50Hz	1,6	261	2 A	30 mA
MR4/R2	230v 50Hz	2,3	405	4 A	30 mA

1.3 ***MATRICULATION PLATE***

Explanation of the matriculation plate accompanying your unit.

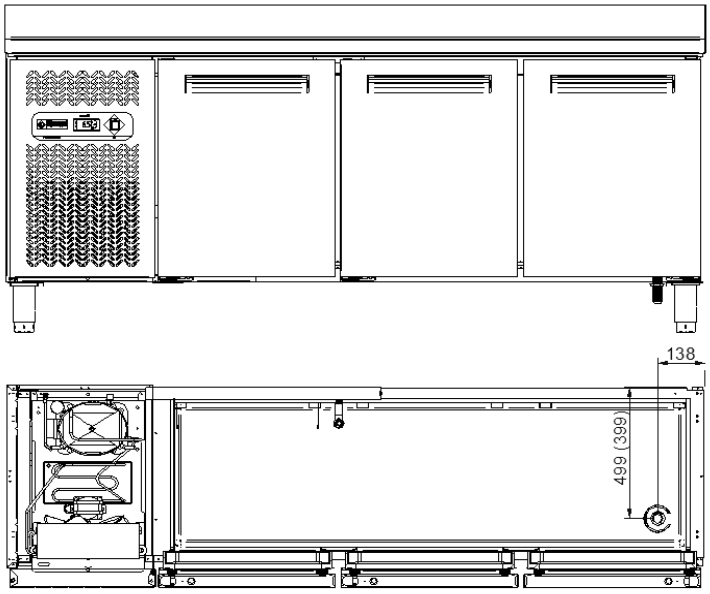
MATRICULATION PLATE (Note: This plate is an example)



NUMBER	DESCRIPTION
1	MODEL
2	SERIES NO.
3	REFRIGERATION POWER WATTS
4	WORKING VOLTAGE
5	FREQUENCY
6	CURRENT INTENSITY
7	TYPE OF COOLANT GAS
8	GRAMS OF COOLANT GAS
9	CLIMATIC CLASS (N=4) ó (T=5)
10	STANDARD
11	PCA

GENERAL MEASUREMENTS OF THE OUTSIDE OF ALL THE TABLES WITH INCORPORATED GROUP AND EMERGENCY DRAINAGE OUTLET IN MM

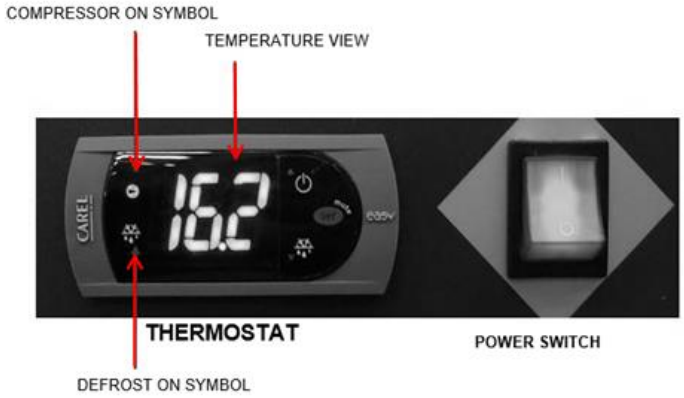
MODEL	DIMENSIONS		
Profi Line	**LENGTH**	**DEPTH**	**HEIGHT**
MR2/R2	1346	700	850
MR3/R2	1796	700	850
MR4/R2	2246	700	850
BMIV15/R2	1487	600	850
BMIV20/R2	2012	600	850



1.4 ***START-UP***

- When the inside of the unit has been cleaned, plug it into the electricity network and turn the switch to **ON** or **I**. The switch must be on.
- The temperature in the thermostat indicated the air temperature inside the table.
- Three minutes after turning the switch on, the compressor operating led must be permanently on.
- At the start, the temperature appearing on the temperature sight at the beginning will be the room temperature. With the machine operating, if the doors are shut, this temperature will lower to the operating value.
- It is necessary for the refrigerator to be on until the working temperature is reached before filling it with the goods.

Control panel with switch and thermostat



2 USE

2.0 ***USE AND LOCATION RESTRICTIONS.***

This machine must not be placed outdoors, and must be protected from rain and direct sunlight.

The manufacturer is not responsible for any operation not mentioned in this manual, having to be followed the next recommendations and warnings.

WARNING: The appliance contains in the refrigerant circuit propane (R290) or isobutane (R600a), a highly environmentally compatible natural gas that is inflammable. While transporting and installing the appliance ensure that no parts of the refrigerant circuit are damaged.

Procedure if the refrigerant circuit is damaged:

- avoid open fire and ignition sources at all costs
- ensure that the room in which the appliance is located is well ventilated

WARNING: In order to reduce flammability hazards, installing this device must be made by a suitably qualified person.

WARNING: Make sure all the ventilation grilles in the room where the appliance is to be located, or in the structure housing it, are kept clear.

WARNING: Do not use mechanical devices or any methods other than those recommended by the manufacturer to speed up the defrosting process.

WARNING: Do not damage the refrigeration circuit.

WARNING: Do not use electrical appliances inside the compartments designed for storing food unless they are of the type recommended by the manufacturer.

The table you have purchased is designed to preserve drinks and food.
We recommend not hot food or containers, nor chemical, corrosive products or medicines inside the refrigerator, and avoiding the incorrect use of the unit.
Depending on the table you have acquired, we can establish different classifications, according to the temperature to be used:

REFRIGERATION (+ 0 to +10 ºC)	They are designed for preserving fresh products or precooked food for short periods of time, as well as for refrigerating drinks.

2.1 *RECOMMENDATIONS*

1) For improved performance, avoid putting hot food inside the refrigerated table, as well as drinks without a top.
2) Protect the food and its aroma with some sort of an airtight or plastic system, arranging it so that a there is good air circulation.
3) Avoid opening the doors frequently, insofar as it is possible, and more importantly, do not leave them open.
4) Do not load the table over its loading level.

5) Temporary interruption of the power supply.
If the interruption does not last over 20 minutes, it is not necessary to take any precautions, just avoid opening the doors insofar as it is possible, to prevent the temperature from rising.
If the interruption is over 20 minutes, you must make sure that the food does not exceed the critical points, and watch that it is not affected and prevent opening the doors.
The minimum temperatures so that the food does not start to deteriorate are:

Type of unit	**Minimun temperature in the product**
Refrigeration	+ 10° C

2.2 *PRECAUTIONS*

1) Stability is guaranteed, even with the doors open, although it is totally prohibited to lean on them.
2) In the tables with drawers, it is not advisable to load them with more than 40 kg per drawer, and the load must always be evenly distributed.
It is advisable not to open more than one drawer at a time to prevent the unit from tipping over.
3) Likewise, sitting or leaning on the drawers is not allowed.
4) In the event of a breakdown, approaching the refrigerator without shoes on is not allowed if the floor is wet or with damp hands.

2.3 *LIMITS*

The climatic class 4 operating limits established for the table:

Surroundings	**limits**
Room temperature	**+ 38 °C**
Condensation temperature	**+ 54 °C**
Relative humidity	**60%**

3 MAINTENANCE

With these guidelines, we would like to offer both you and the technical assistance service help so that the table always works perfectly throughout its useful life.
We will cover the cleaning you can carry out as well as a quick machine check before contacting the technical support service. We hope this will be useful.

3.0 *CLEANING TO BE CARRIED OUT BY THE USER*

Before carrying out any cleaning operations, the appliance must be disconnected from the socket, and the power switch turned to **OFF** or **0.**
The tables are equipped with a drain for cleaning, as well as for collecting the possible flow of liquids from the food. It is essential to remove and clean the drain lid during the cleaning operation, to prevent it from being blocked up with solid waste. This is so that any liquids present do not become stagnant.

3.1 *MACHINE CHECK*

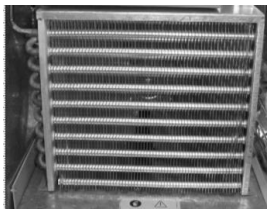
In the event of having to call for the technician, you can check the table before ringing. In some cases the operating faults that can occur are caused by something simple that user themselves can solve.

The following are examples:

a) The refrigerator does not work
- Check that electricity reaches the refrigerator by checking if the power switch is on.

b) Temperature too high
- Check that there are no heat sources nearby.
- Check that the thermostat's cut off is at a value near to 0ºC, to do so press the "set" key on your thermostat once and release it.

- Check that the room temperature is not above +38°C, the appliance's maximum operating temperature.
- Check that the goods load is perfectly placed, and does not obstruct the outlets of the inner fan, and that the time it has been inside is sufficient to cool the products.
- Check that the condenser is clean: You must bear in mind that the cleaner the refrigerator is the greater the energy saving, particularly the condenser's ribbing. The frequency of this cleaning will be determined depending on the characteristics of the premises. If it is dirty, call the technical support service to clean it.



Clean condenser

c) In the event of strange or excessive noise
- Check the unit's levelling and that the doors close properly.
- Check that there are no objects touching any of the refrigerator's moving components.

3.2 *SPECIAL MAINTENANCE*

(authorised technical personnel)

- Condenser cleaning: When cleaning, take care not to bend the condenser aluminium ribs, as on the contrary the air will not come through and will not condense, causing serious damage to the appliance and its repair guarantee will be made void.
- Check that the premise's temperature does not exceed that indicated for your table.
- The guarantee will be made void if there is insufficient ventilation.
- Check that the doors close properly.
- Do not disassemble the mobile components guards without first having turned the appliance off.
- Take all the necessary precautions before accessing the area of the condenser unit, given the existence of high temperatures of some components, with the resulting risk of burns.
- If the flexible power cable or cord is damaged, it must be replaced by the manufacturer, after-sales service or authorised technical personnel in order to prevent risks.
- It if is replaced, the earth pin must be positioned again.
- If you need to change a cable, its section must never be reduced.
- The electrical connections are carried out with 6.35 mm faston terminals, protected with covers.
- If it is necessary to disassemble the inner lid of the electrical installation of the control panel, it is extremely important to leave it exactly as it was when reassembling it.