

12/2017

Mod: HD706/R2

Production code: 19046390



Diamond
catering equipment

INSTRUCTIONS MANUAL: REFRIGERATED CABINETS

Profi Line



Cod: 12170199

INSTALLATION, USAGE AND MAINTENANCE MANUAL

LANGUAGE INDEX

Armarios Refrigerados (Español).....	1
Placards Réfrigérés (Français).....	8
Refrigerated Cabinets (English).....	15
Kühlschränke (Deutsch).....	22
Koelkasten (Nederlands).....	29
Armadi refrigerati (Italiano).....	36

CONTENTS

1 INSTALLATION	16
1.0 LOCATION	16
1.1 CLEANING	16
1.2 GENERAL CONNECTION	17
1.3 MATRICULATION PLATE	17
1.4 START-UP	18
2 USE	18
2.0 USE AND LOCATION RESTRICTIONS.	18
2.1 Recommendations	19
2.2 Precautions	20
2.3 Limits	20
3 MAINTENANCE	20
3.0 USER CLEANING	20
3.1 MACHINE CHECK	20
3.2 Special maintenance	21

Before starting the cabinet up, we would like to thank you for the confidence you have placed in us on purchasing this refrigerated cabinet, 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 cabinets.

The special installation and maintenance must be carried out by qualified technicians.

OPERATING TESTS

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

Note: The photographs that appear in the manual are only an example, and may not correspond to your model.

1 INSTALLATION

1.0 LOCATION

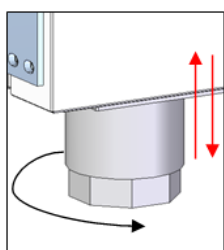
The cabinet must not be tilted. If necessary, some models may be tilted to the side indicated on the packaging. If not, it cannot be tilted. You must wait for at least 2 minutes from standing the cabinet up before starting it up.

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 cabinet making sure that it is not unbalanced.

The cabinet must not be dragged over the floor.

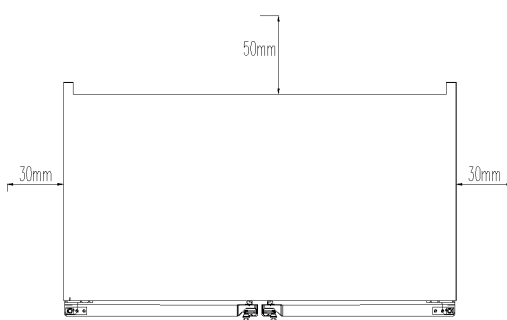
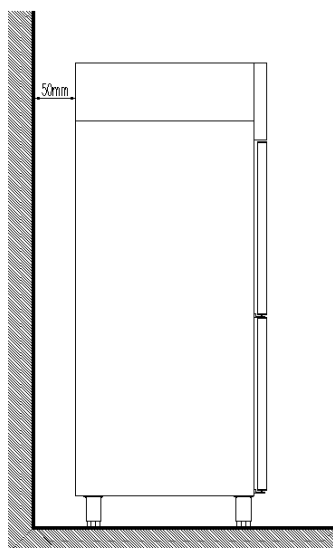
The area where the cabinet is positioned must be clear and clean, preventing the refrigerator equipment's fan from absorbing materials that are subsequently then deposited on the condenser's ribbing, reducing system efficiency.

Remove the pallet, taking care not to knock the unit. The cabinet 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.



Turn clockwise to lower the unit
Turn anticlockwise to raise the unit

There must be a gap of 50 mm at the back and 30 mm at the sides of the cabinet when it has been permanently installed.



1.1 CLEANING

Now that our cabinet is correctly installed, we must proceed to cleaning 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 polished finish. 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 cabinet to the socket, check that the network voltage and frequency correspond to those indicated on the appliance's nameplate.

It is essential that the electrical installation where the cabinet is going to be connected has an EARTHING SOCKET, in addition to the appropriate magneto-thermal switch and differential protection (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 cabinet's cable is this type (also called F type and in the EEC 7/4"), with a 4.8 mm terminal and earthing socket.

For your safety, it is prohibited to lengthen this power cable. Do not insert any elements through the fan guard or refrigerator equipment area grilles. The place where the unit is going to be installed must be perfectly levelled. In the fish cabinets, the cabinet's drainpipe must be connected to the general drainage system. This will be carried out according to local regulations.

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 cabinet and the air access to the condenser not be blocked.

Do not install the cabinet outdoors.

A cabinet consumption table for adjusting the protection is attached

CABINETS	TENSIÓN VOLTAGE	NOMINAL CURRENT (A)	CONSUMPTION (W)	GENERAL FUSE	DIFFERENTIAL DEVICE
HD706/R2	230v 50Hz	1,5	229	2 A	30 mA
HE706/R2	230v 50Hz	3,6	700	4 A	30 mA
HD1412/R2	230v 50Hz	2,1	374	4 A	30 mA
HE1412/R2	230v 50Hz	4,9	1251	6 A	30 mA

1.3 MATRICULATION PLATE

Explanation of the matriculation plate that comes with your cabinet

MATRICULATION PLATE (Note: This plate is an example)

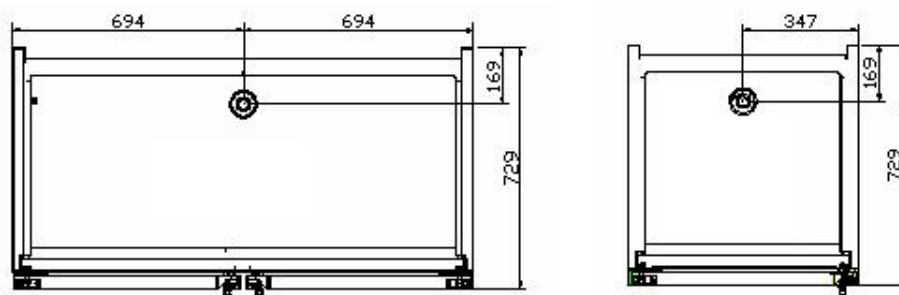
			
		ESA14219836 MADE IN SPAIN	
MOD		SN	
	V		Hz
	A		
Pot. Frigorífica Refrig. Capacity		W	Lámpara Lamp
Calefactor Heater		W	Descarche Defrost
Peso Neto Net Weight		Clase Climat. Climate Class	Temp.
PCA GWP		Agente Expandente Blowing Agent	CO2 Condensación Condensation
	Refrigerant		Carga Refrig. Refrig. Weight
			g

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 ON THE OUTSIDE OF ALL THE CABINETS AND EMERGENCY DRAINAGE ANNOTATION IN MM

MODEL	DIMENSIONS		
SNACK	LENGTH	DEPTH	HEIGHT
HD706/R2, HE706/R2	693	729	2067
HD1412/R2, HE1412/R2	1388	729	2067

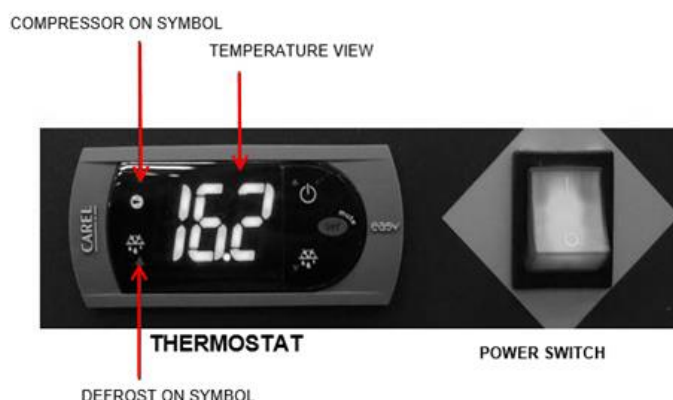
EMERGENCY DRAINAGE INSTALMENT MEASUREMENTS



1.4 START-UP

- Once the inside of the cabinet is clean, plug it into the electricity network and turn the switch to **On** or **I**.
- The thermostat temperature indicates the cabinet inner temperature.
- 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 room temperature. With the machine operating, if the doors are shut, this temperature will drop to the operating value.
- After 2 hours of work from the start of the unit a defrost has been programmed.
- The cabinet must 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 cabinet you have purchased is designed to preserve drinks and food.

We recommend not putting hot food or containers, chemical, corrosive products or medicines inside the refrigerator, and avoiding the incorrect use of the unit.

Depending on the cabinet you have purchased, we can establish different classifications, according to the temperature to be used:

REFRIGERATION (+ 0 a +10 °C)	They are designed to conserve fresh or precooked products for short periods of time, and for drinks refrigeration.
FROZEN FOOD MAINTENANCE (-25 to -15 °C)	They conserve previously deep frozen products for long periods of time (six months)

2.1 Recommendations

- 1) For improved performance, avoid putting hot food inside the refrigerator, 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 there is good air circulation.
- 3) Avoid opening the doors frequently, as far as it is possible, and more importantly, do not leave them open.

- 4) Do not load the cabinet over its loading level.



- 5) Temporary interruption of the power supply.

If the interruption does not exceed 20 minutes, it is not necessary to take any precautions, just avoid opening the doors as far as it is possible, to prevent the temperature from rising.

If the interruption exceeds 20 minutes, you must make sure that the food does not exceed the critical points, checking that it is not affected and avoid opening the doors.

The minimum temperatures so that the food does not start to deteriorate are:

Type of unit	Minimum temperature in the product
Refrigeration	+ 10° C
Frozen food maintenance	- 15°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 event of a breakdown, it is prohibited to approach the refrigerator if the floor is wet or with damp hands.

2.3 Limits

The climatic class 4 operating limits established for the cabinet are:

Setting	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 cabinet always works perfectly throughout its useful life.

We will deal with 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 USER CLEANING

Before carrying out any cleaning operations, the appliance must be disconnected from the socket, and the power switch turned to **OFF** or **0**.

The cabinets are equipped with a waste pipe for cleaning, as well as for collecting the possible flow of liquids from the food. It is essential to remove and clean the waste pipe plug 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

If you have to call for a repairperson, you can check the cabinet before ringing. In some cases, the operating faults that can occur are caused by something simple that the users themselves can solve.

The following are examples:

a) The refrigerator does not work

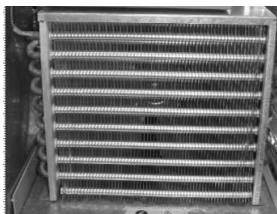
- Check that electricity reaches the refrigerator by checking if the power switch is on.

b) Temperature too low

- Check that there are no heat sources nearby.
- Check that the thermostat cut off point is very near to 0 °C/-18 °C. To do so, press the "set" key once and stop pressing it.



- Check that the room temperature is not above +38 °C, the appliance's maximum operating temperature.
- Check that the goods load is perfectly positioned 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 doors close properly.
- 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 by 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, be careful 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 cabinet.
- 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.
- If it is replaced, the earth pin must be positioned again.
- If you need to change a cable, you must never use a smaller section.
- 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 control panel's electrical installation, it is extremely important to leave it exactly as it was when reassembling it.