

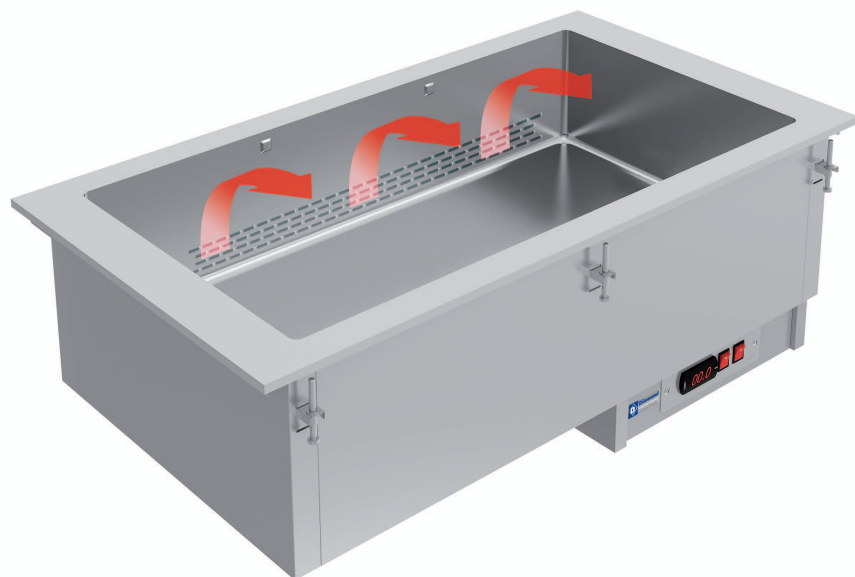
04/2019

Mod: IN/BX12-PSC

Production code: 19043190

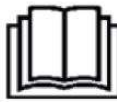
DROP IN

DRY BAIN-MARIE WELL / CUBA BAÑO MARIA SECO VENTILADO / BAIN
MARIE À AIR



Ref:	A070200006
Vers.	0

Please check your equivalent model in the equivalent table
Consulte su modelo equivalente en la tabla de equivalencias
Consultez votre modèle équivalent dans le tableau d'équivalences

				
PRECAUCIÓN	TENSIÓN PELIGROSA	LEA LAS INSTRUCCIONES	TIERRA DE PROTECCIÓN	EQUIPOTENCIALIDAD
PRÉCAUTION	TENSION DANGEREUSE	LISEZ LES INSTRUCTIONS	TERRE DE PROTECTION	ÉQUIPOTENTIALITÉ
WARNING	HAZARDOUS VOLTAGE	PLEASE READ INSTRUCTIONS	PROTECTIVE EARTH	EQUIPOTENTIAL BONDING

Manuel d'instructions
Installation et fonctionnement

MACHINES DRAWING ELECTRICAL & DRAIN SITUATIONS / PLANOS TÉCNICOS EN SITUACIONES ELÉCTRICAS O DRENAJE / PLAN TECHNIQUE EN SITUATION DU ÉLECTRICITÉ OU VIDANGE

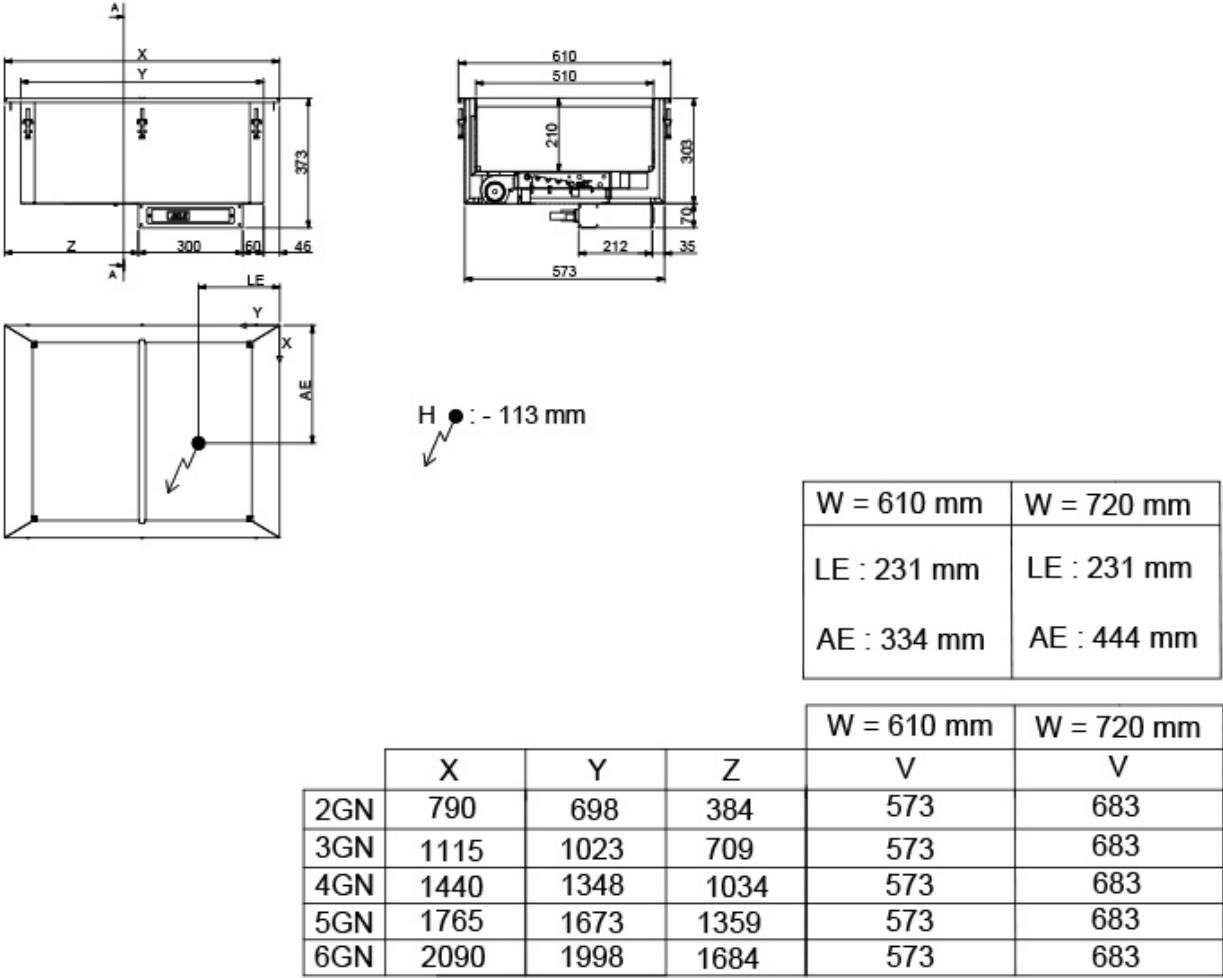


Fig 1.

TECHNICAL CHARACTERISTICS / CARACTERÍSTICAS TÉCNICAS / CARACTÉRISTIQUES TECHNIQUES

Model/ Modelo/ Modèle	Capacity (GN)/ Capacidad (GN)/ Capacité (GN)	Dimensions (mm)/ Medidas (mm)/ Dimensions (mm)	Cut-Out Dimensions (mm)/ Medidas Encastre (mm)/ Dimensions D'encastrement (mm)	Voltage/ Voltaje/ Voltage	Electrical Power (W)/ Potencia Eléctrica (W)/ Puisance Électrique (W)	Gross weight (Kg)/ Peso bruto (Kg)	Work Temperature (°C)/ Temperatura de trabajo (°C)/ Température de travail (°C)
DC6-BS2	2	790x610x405	765x585	230/ I /50-60 HZ	1550		+30°C / +120°C
DC6-BS3	3	1115x610x405	1090x585		1550	50	
DC6-BS4	4	1440x610x405	1415x585		2050	56	
DC6-BS5	5	1765x610x405	1740x585		3080	62	
DC6-BS6	6	2090x610x405	2065x585		3130		
DC7-BS2	2	790x720x405	765x690		1550		
DC7-BS3	3	1115x720x405	1090x690		1550		
DC7-BS4	4	1440x720x405	1415x690		2050		
DC7-BS5	5	1765x720x405	1740x690		3080		
DC7-BS6	6	2090x720x405	2065x690		3130		

Tab 1.

DROP IN ASSEMBLY / MONTAJE DEL DROP IN / ASSEMBLAGE D'ENCASTREMENT

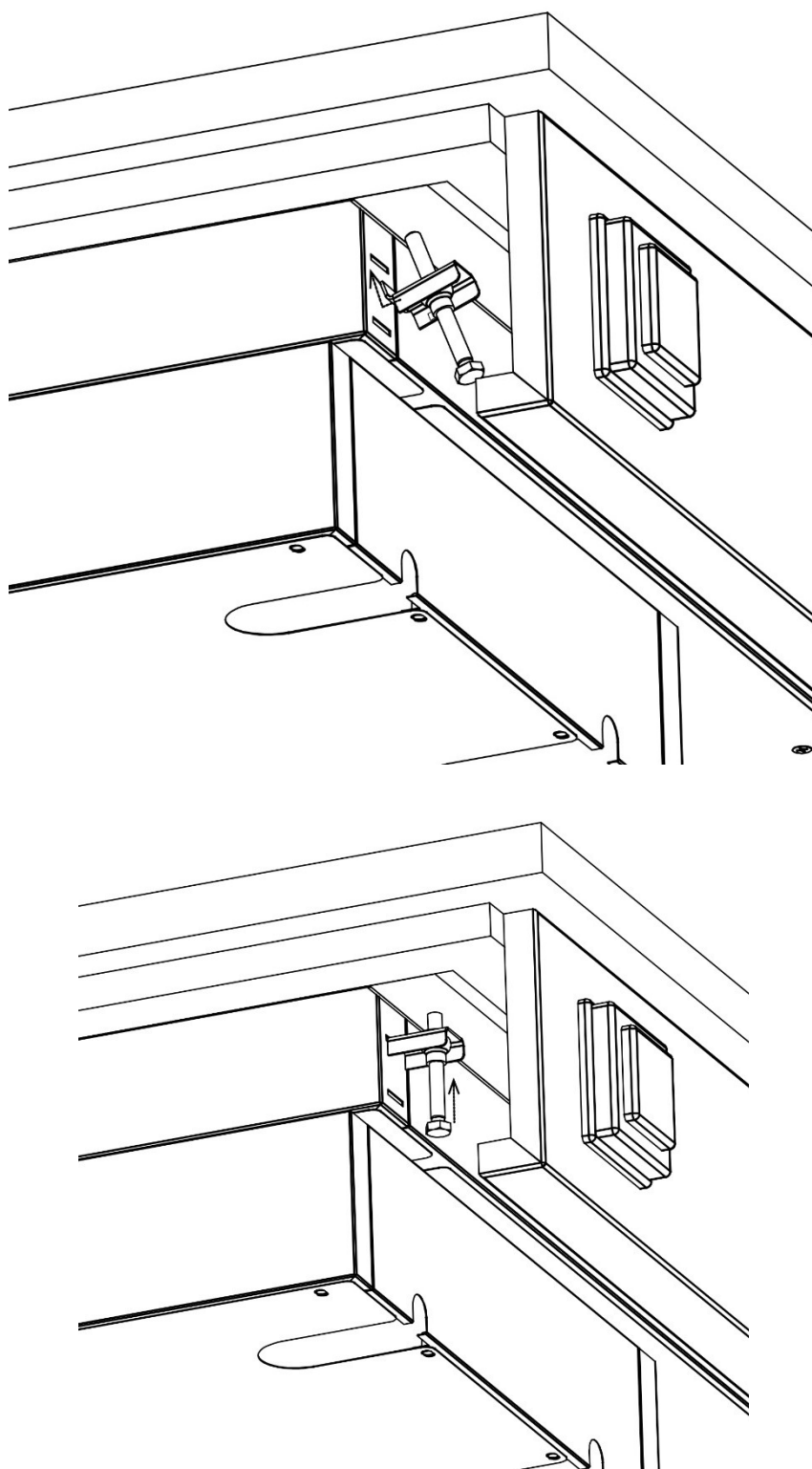


Fig 2.

DROP IN DISASSEMBLY / DESMONTAJE DEL DROP IN / DÉMONTAGE D'ENCASTREMENT

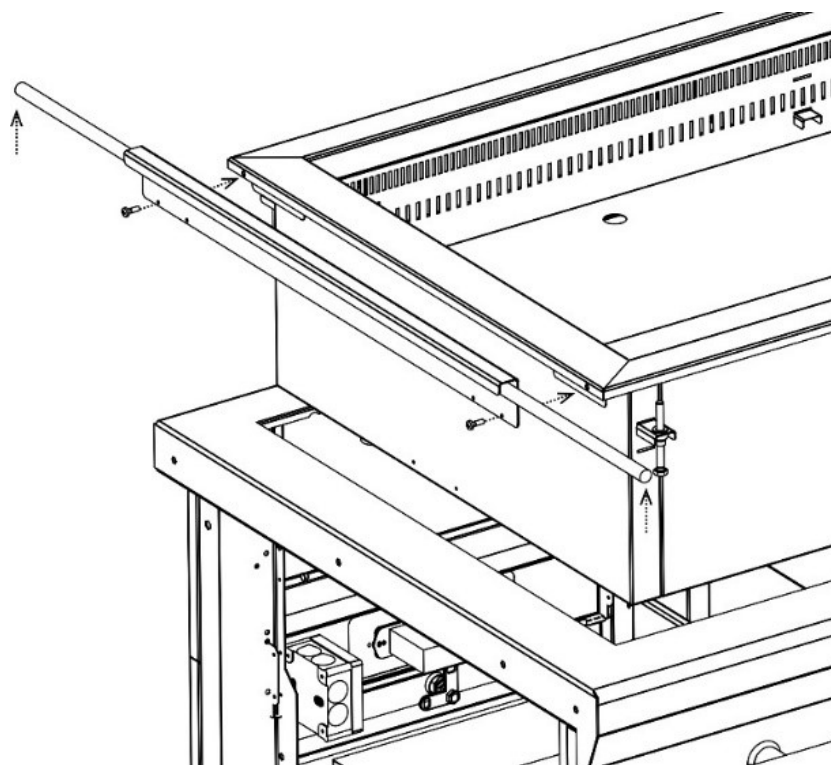


Fig 3.

CONTROL PANEL SCROLLING/ DESPLAZAMIENTO PANEL DE CONTROL/ PANNEAU DE
COMMANDE DÉFILEMENT

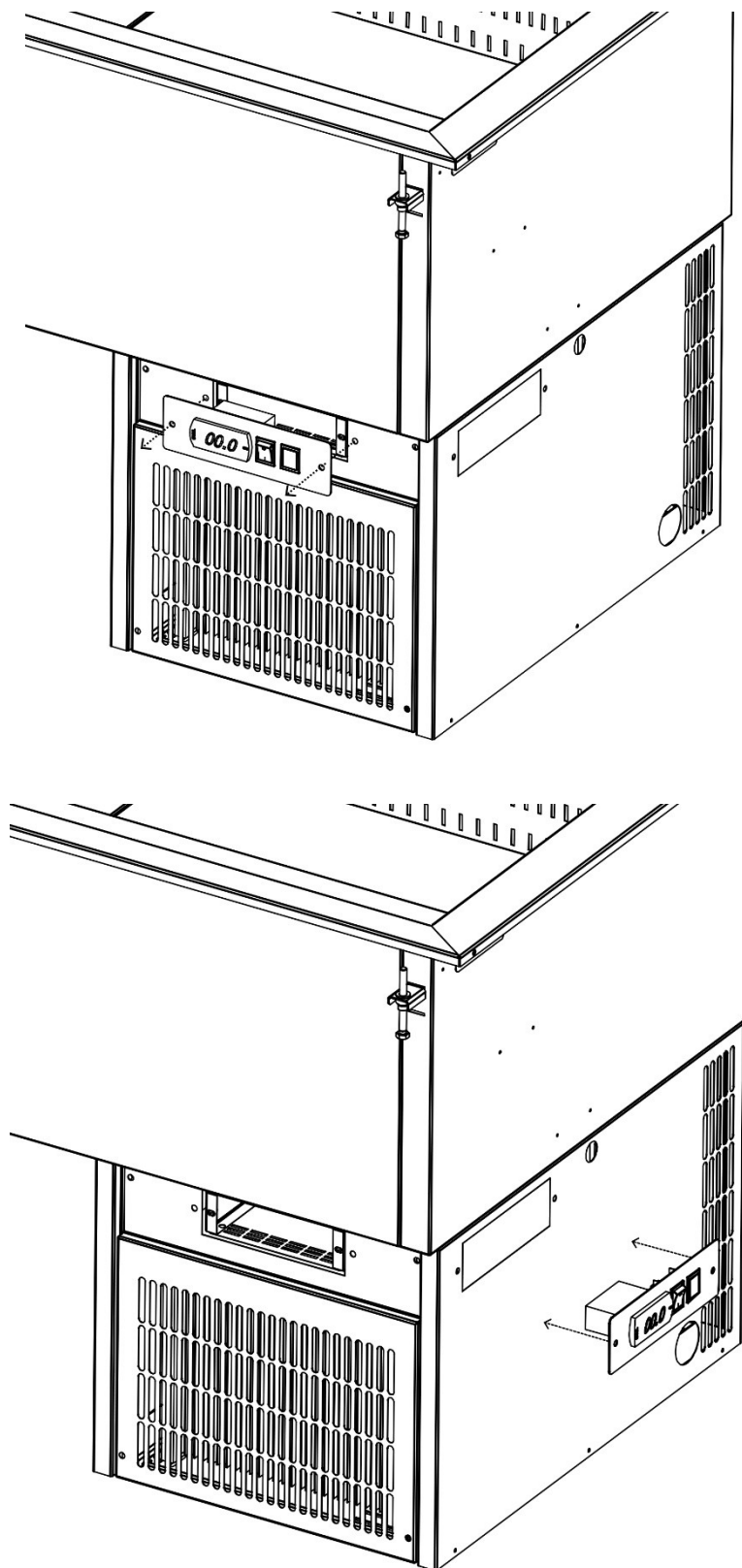


Fig. 4

DROP IN MAINTENANCE / MANTENIMIENTO DEL DROP IN / ENTRETIEN D'ENCASTREMENT

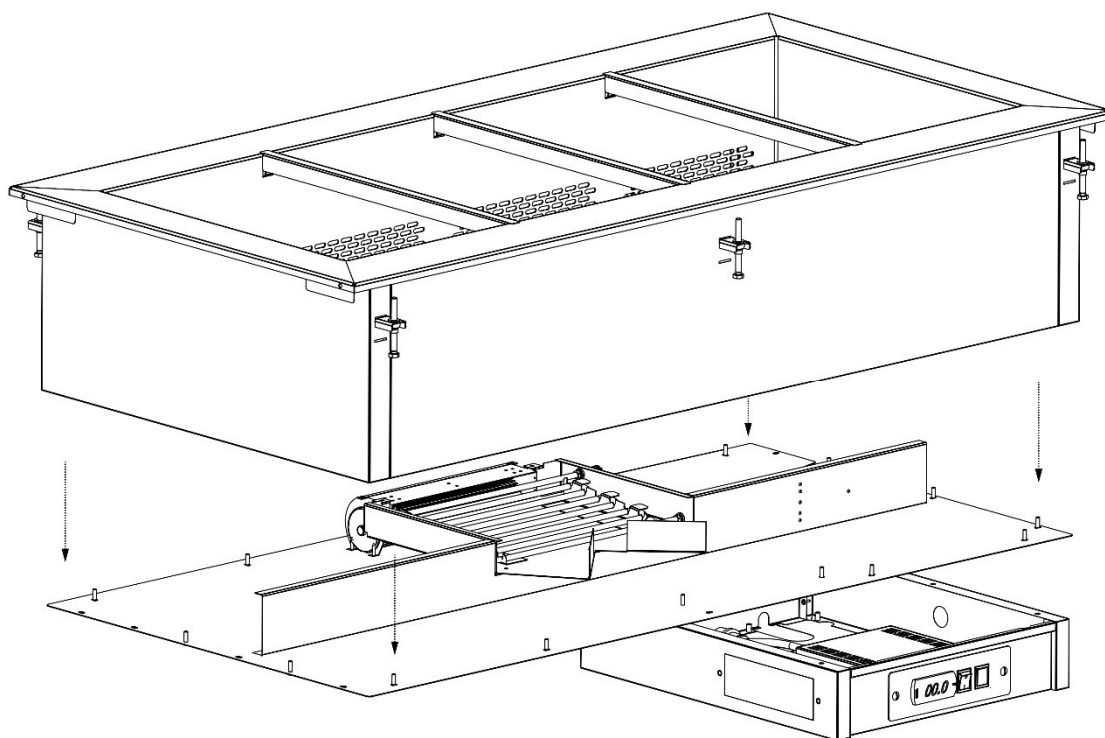


Fig. 5

CONTROL PANEL / PANEL DE MANDOS / PANNEAU DE COMMANDE

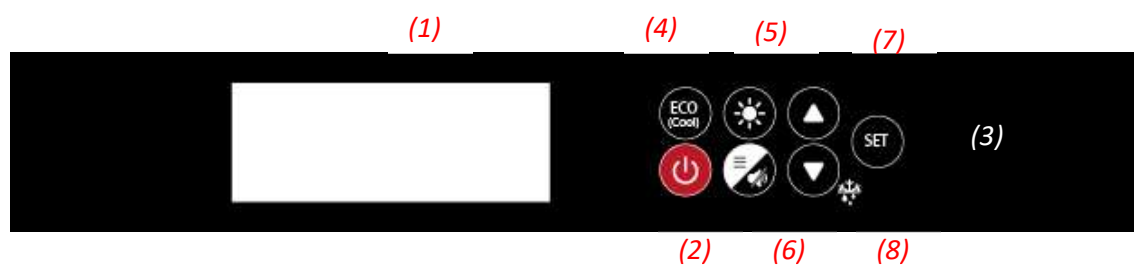
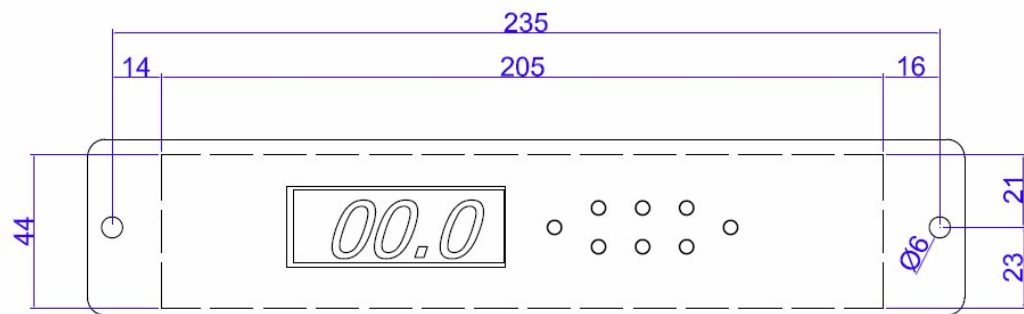
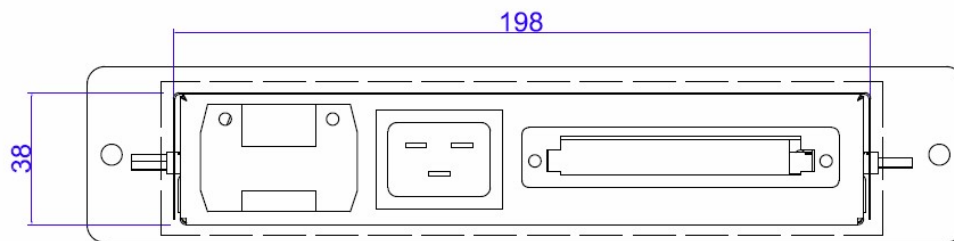


Fig. 6

HOLE TO ASSEMBLY THE CONTROL PANEL / AGUJERO PARA INSTALAR EL PANEL DE MANDOS /
LE TROU POUR ASSEMBLER LE PANNEAU DE COMMANDE



Medidas de encastre / Cut-out measures / Mesures d'encastrement



Medidas exteriores panel de control / Control panel external measures / Mesures externes tableau de contrôle

Fig. 7

1 INDEX

1	INDEX.....	10
2	MACHINE INTRODUCTION	11
2.1	INTRODUCTION TO MACHINE & MODELS	11
2.2	IMPORTANT SAFETY INFORMATION	11
2.3	SPECIFICATION CHART	11
3	INSTALLATION	11
3.1	GENERAL INFORMATION.....	11
3.2	TRANSPORT, HANDLING, UNPACKING, LOCATION	11
3.3	INTENDED USE AND RESTRICTIONS.	12
3.4	MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION.	12
3.5	INSTALLATION AND ASSEMBLY	12
3.6	CONNECTIONS.....	13
4	OPERATION	13
4.1	GENERAL INFORMATION.....	13
4.2	CONTROL PANEL DESCRIPTION	13
4.3	MACHINE SETTINGS AND PROGRAMS	14
5	MAINTENANCE	15
5.1	GENERAL SAFETY RULES.....	15
5.2	MACHINE CLEANING AND MAINTENANCE ROUTINE.....	15
5.3	MACHINE DISPOSAL	15
6	TROUBLESHOOTING CHART	15
6.1	TROUBLESHOOTING CHART	16

2 MACHINE INTRODUCTION

2.1 INTRODUCTION TO MACHINE & MODELS

The purpose for which this equipment has been designed is to be built into a self-service buffet and is specially conceived for displaying and serving of hot food, maintaining the food in the best temperature condition during the period of the service. Those conditions will depend on the initial temperature of the products and the environmental conditions of the premises. By no means, this technical appliance can be used to heat food.

The trays can house gastronorm food pans of up to 150 mm in depth of 1 to 6 GN 1/1 depending on the model.

The technical cabinet located on the lower part includes the plumbing inlets and the electricity panel, which includes the adjustment thermostat.

2.2 IMPORTANT SAFETY INFORMATION

Avoid touching the tray cover when the product is working.

The in-situ installation and start-up of this appliance must be carried out by qualified technical personnel. The technical parameters inside this manual are subject to change without notification.

The appliance must be only repaired by qualified personnel. Please contact your distributor and do not attempt to open this appliance.

If the appliance is not going to be used for long periods of time, make sure it is empty, cleaned and disconnected from the mains electricity supply.

The working temperatures may be affected by the ambient temperature and the location of the appliance.

Make sure that external sources do not influence on the appliance that may prejudice its performance (direct sources of cold or similar).

This appliance is made of stainless sheet steel and there are risks of cutting inherent in its design as it is being made of thin sheet steel. Please take extra special care when handling and cleaning it.

The inside of the product has intrinsic risks such as electricity, cutting, and burns.

- Do not allow children to handle the appliance under any circumstances.
- Keep to the recommendations made by the food manufacturers.

2.3 SPECIFICATION CHART

Please check Table 1 for detailed information of the product.

3 INSTALLATION

3.1 GENERAL INFORMATION

The instruction manual of the digital thermostat is attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION

When receiving the device, make sure that it has not suffered any damage in transport. Otherwise, make all pertinent claims to your supplier or to our company.

When the device has been commissioned, it is preferable to keep it unpacked until it is put into service to protect it from any possible mechanical knocks, dust, dirt, etc.

The packaging consists of a cardboard box.

The warranty will only cover manufacturing defects, excluding any incorrect handling or use of the material by the clients or users. Labor costs and travelling expenses are always on the account of the client. Any responsibility for defects attributable to transport will not be accepted, unless the relevant claim is placed within a maximum period of 24 hours after receiving the goods.

For correct and safe lifting and handling operations:

- Arrange a suitable area with flat floor for machine unloading and handling operations.
- Use the type of equipment most suitable for characteristics and capacity
- Make sure the load is stable; handle the machine, keeping it at minimum height from the ground.

3.3 INTENDED USE AND RESTRICTIONS.

Check that the voltage and frequency of the electricity supply network coincide with those described in the machine sticker. It is advisable that the electricity installation where the appliance is going to be installed has an earth connection, as well as the necessary protection of a thermal magnetic switch and a circuit breaker. Do not connect other appliances in the same electric socket.

The manufacturer declines any liability for improper use of the product.

3.4 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION.

(1)		(5) 
MOD. (4)	COD. (3)	
S/N. (2)		
POT. (13)	CLASE CLIMATICA: (10)	 (6) (1) (7) Made in UE
TENSION: (12)	Tª TRABAJO: (11)	
GAS REFRIG. (8)		
CARGA: (9)		

Data in the identification label:

1. Brand
2. Serial number (code+ year+ serial number)
3. Code:
4. Model:
5. CE symbol
6. Waste disposal symbol
7. Manufacturing site
8. Gas Type: NA
9. Gas quantity (gr): NA
10. Climatic class: NA
11. Working range temperature:
12. Voltage:
13. Power consumption

3.5 INSTALLATION AND ASSEMBLY

Avoid having direct sources of heat, cold, humidity, sunlight and ultraviolet rays in the final location of this appliance. Heaters, radiators, air conditioning, etc. can have a negative influence on the correct operation of the same.

Make sure the floor is level, in this way preventing any vibration or noise.

Follow the instructions in Figure 1 to assembly the product in the selected location and make the appropriate connections.

3.6 CONNECTIONS

Once the device has been fitted into the hole of the furniture destined for this purpose, the anchoring is carried out by means of the anchoring system supplied as shown in the figure 2.

The control box located on the lower part of the appliance can easily be moved to the side of the technical cabinet if required (for example in the case of having the front access of the appliance closed due construction reasons).

At the same time, it can be removed from the device and installed in any other panel (for example, in the front of buffet to operate and regulate the appliance without need to open the door). The control panel can be moved a maximum of 1.6m from the original position. This is explained in figure 4. At the same time, the control panel can be assembled in other furniture, for this purpose the hole described in figure 7 must be done in the panel.

In figure 3 it is explained how to move out the device from the furniture if maintenance or repairment is required.

4 OPERATION

4.1 GENERAL INFORMATION

The temperature control is carried out by a digital electronic thermostat, allowing to adjust the different working temperatures of the appliance depending on the existing environmental conditions. See figure 6 for the thermostat information.

4.2 CONTROL PANEL DESCRIPTION

- 1- Display
- 2- Main On-Off button (except light)
- 3- Set
- 4- ECO function
- 5- Light On-Off
- 6- Programing and disconnect sound/ alarm
- 7- Up ▲
- 8- Down ▼, manual defrosting (only in refrigeration)

The machine is switched on by pushing the on-off button of the thermostat for 5 seconds. For maintenance operations, disconnect the machine from the mains, because the machine is in stand-by situation when it is switch off.

The regulation is made by electronic thermostat with a digital display, allowing to adjust the different working temperatures of the machine:

Pressing the **SET** (3) command for 1 second activates the set point to reach the desired temperature value displayed on the Display (1). To do this, press the cursors (8 or 9) ▲ ▼ until the desired temperature is reached. Once reached, press and hold the SET (3) command for 1 second to set the acquired value.

It is possible to activate the **ECO** mode (5) energy saving by pressing for 3 seconds this key. When activated, ECO will appear in the display (1). To return to the normal state, perform the same operation. This will display the word NOR in the display (1).

It is possible to activate or deactivate the light output by pressing the **LIGHT** (6) command for 1 second.

To access the **sounds and alarms** program (7), press and hold for more than 5 seconds. The parameter setting menu (F) will appear in the display (1) or in case of alarms, the alarm will be silenced and the alarm relay will be deactivated.

Pressing this command (7) and command ▲ (8) simultaneously for more than 5 seconds, all alarms are reset.

Pressing this command (7) and the **SET** (3) command for more than 5 seconds simultaneously accesses the parameter setting menu (C)

To change the parameters C or F once within the selected menu, move through the parameters with the cursors ▲ (8) and ▼ (9) until you reach the parameter to be modified or the sound and alarms key (7) to display the menu complete to reach the category more quickly. Pressing SET (3) selects the category or parameter to modify and is modified by ▲ (8) and ▼ (9). Once all the desired parameters are modified, they are memorized by pressing the sounds and alarms command (7) for more than 5 seconds. If nothing is pressed in 60 s you lose the Co F menu by losing data that has not been saved.

Pressing this command ▲ (8) and the SET (3) command simultaneously for more than 5 seconds activates the printout of the report.

BASIC PARAMETERS MODIFIED BY THE USER.

"Pro"

Pw (Password): Default value 22.

/ 5 (Selection °C or °F): Default value °C.

"CtL"

St (Setpoint): Default value per model. Modify if applicable.

"ALM"

AL (Low temperature alarm activation): Default value 0 (disabled).

AH (High temperature alarm activation): Default value 0 (disabled).

Code	Parameter	Models	UOM	Type	Min	Max	Def.
AL	Low temperature alarm threshold	MSYF	°C/°F	F	-50	200	0.0
AH	High temperature alarm threshold	MSYF	°C/°F	F	-50	200	0.0

"CnF"

H2 (Keyboard Disable): Default value 1.

H2	Disable keypad/IR									
Parameter "H2"	LIGHT	ON/OFF	AUX	HACCP	PRG/MUTE (mute)	UP/CC	DOWN/DEF	SET	Parameter F modification	Set point modification
0									•	•
1									•	•
2									•	•
3									•	•
4	•					•	•		•	•
5	•					•	•		•	•
6						•	•		•	•
Keypad function "•" = Disabled										

4.3 MACHINE SETTINGS AND PROGRAMS

HEATING SYSTEM:

The gastronorm containers are heated up by means of hidden heating elements and a blower that are in the lower part of the bowl.

The device has also a safety thermostat that disconnects the machine in case of incorrect performance or if the temperature rises excessively.

RECOMMENDED WORKING TEMPERATURES: check table 1.

The instruction manuals of the digital thermostat are attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

5 MAINTENANCE

5.1 GENERAL SAFETY RULES

Remove the plastic protection and any remaining adhesive covering the steel.
Clean carefully before using by following the specific instructions detailed later in this manual.
Before carrying out any operation on the machine, always consult this manual which gives the correct procedures and contains important information on safety.

5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE

Any technical maintenance must be carried out by your distributor's technical assistance service. IMPORTANT: Take special care after using the appliance since the stainless steel remains hot for some time, even when it is switched off (residual heat). Please avoid touching the tray with bare hands and keep away from children.

- For a better conservation of the appliance it is important to keep empty and clean during the time when it is not being used.
- To clean the appliance, it is recommendable to firstly disconnect the same from the mains electricity supply.
- Not splash water on the electric components.
- To clean the stainless steel, use a sponge or cloth, tepid water and neutral soap.
- Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards

The access to the electric parts of the device is from the bottom side of the device as shown in figure 5.

5.3 MACHINE DISPOSAL

The product is made up of metal components. The packaging is made of wood, plastic and cardboard.

For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their different characteristics (e.g. metals, plastic, rubber, etc.)
- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment; In the event of illegal disposal

6 TROUBLESHOOTING CHART

6.1 TROUBLESHOOTING CHART

Some problems are due to causes that are easily resolved without having to contact the technical service. Please read the following table carefully:

Problem	Procedure
The appliance does not work	Check that the appliance is correctly connected to the socket and the control panel.
Does not heat or heats up very little.	Check the regulation of the thermostat and/or influence or direct sources of air. Contact your technical Assistance Service in case the heating element is broken.
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.