

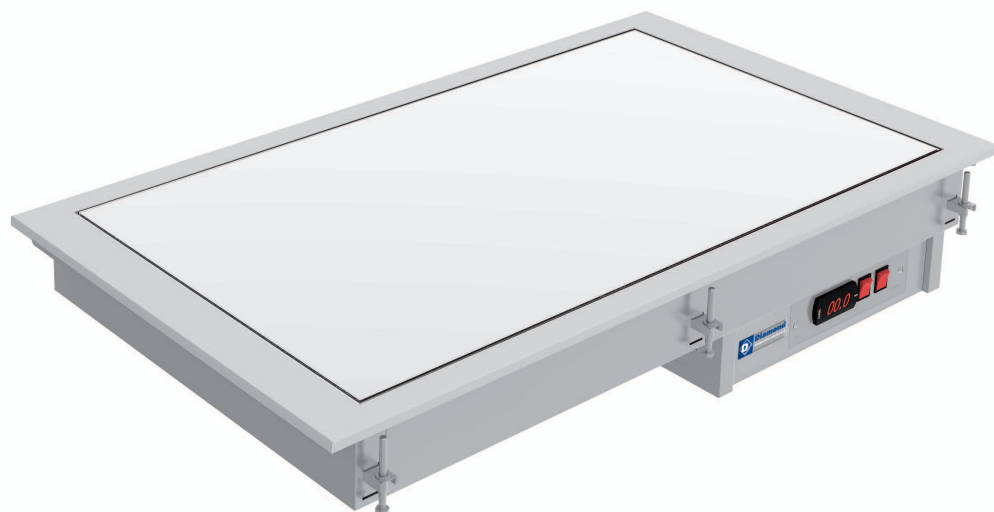
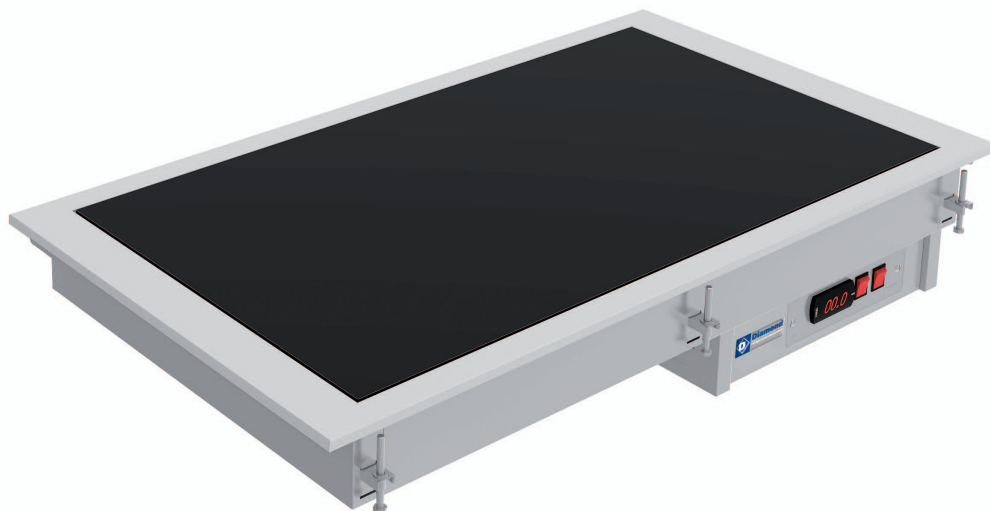
04/2019

Mod: IN/VCX12-PWT

Production code: 19043204

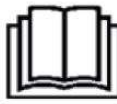
DROP IN

GLASS CERAMIC PLATE (+WITH HALOGEN LAMP) / PLACA
VITROCERÁMICA (+CON PANTALLA DE CALOR) / PLAQUE
VITROCÉRAMIQUE CHAUFFANTE (AVEC LAMP CHAUFFANTE)



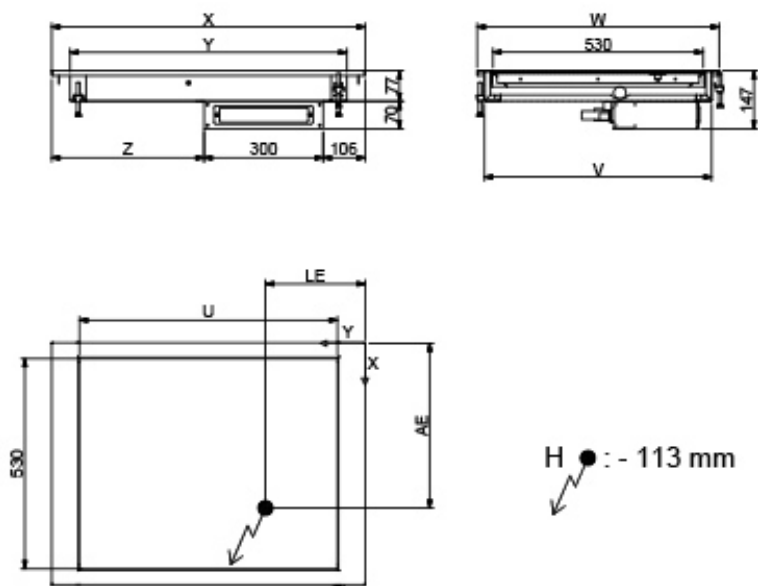
Ref:	A070200014
Vers.	0

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	HAZARDOUSVOLTAGE	PLEASE READINSTRUCTIONS	PROTECTIVEEARTH	EQUIPOTENTIAL BONDING

Instruction manual
Installation and Operation

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



W = 610 mm	W = 720 mm
LE : 231 mm	LE : 231 mm
AE : 334 mm	AE : 444 mm

					W = 610 mm	W = 720 mm
	X	Y	Z	U	V	V
2GN	790	698	384	650	573	683
3GN	1115	1023	709	975	573	683
4GN	1440	1348	1034	1300	573	683
5GN	1765	1673	1359	1625	573	683
6GN	2090	1998	1684	1950	573	683

Fig 1.

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

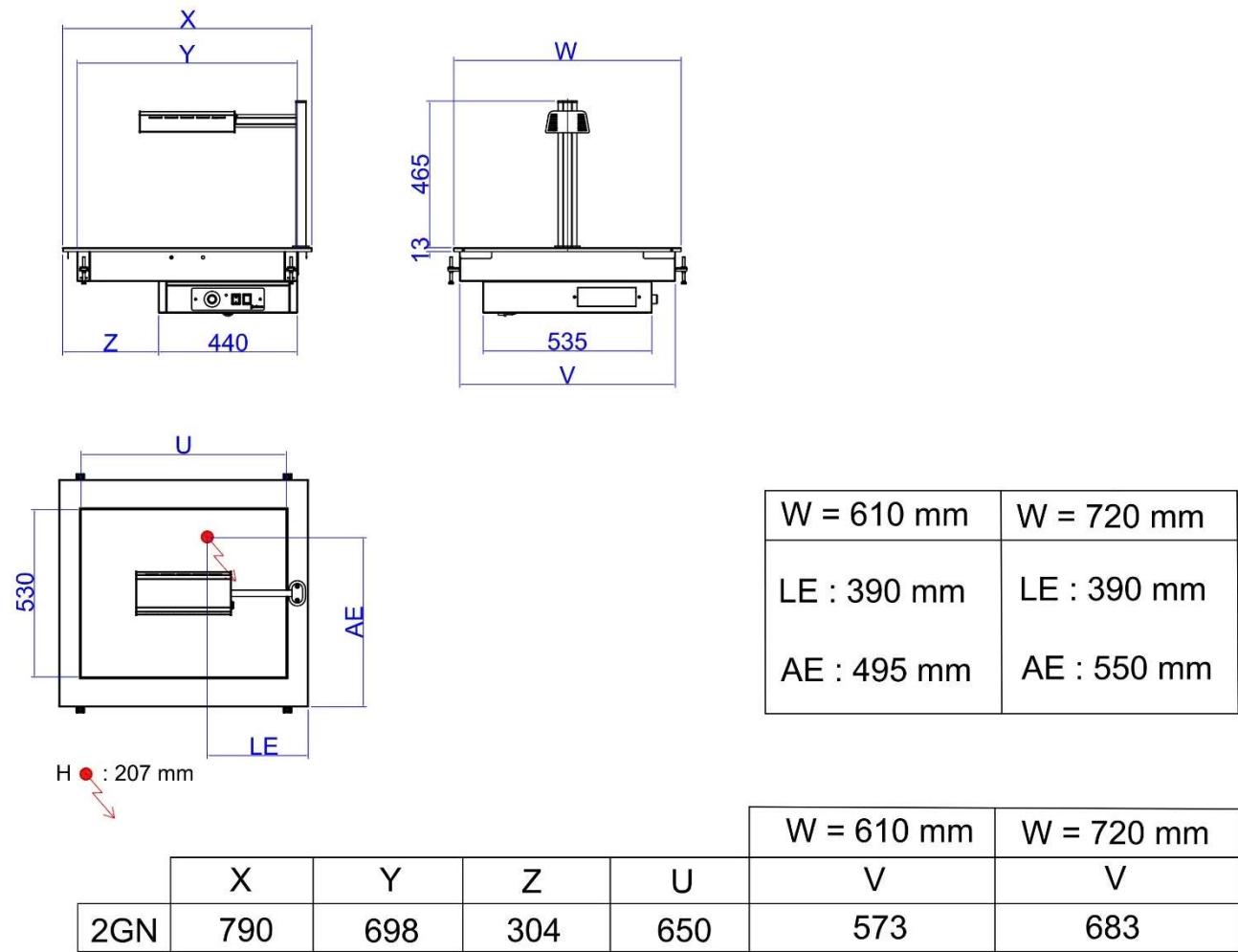


Fig 2.

TECHNICAL CHARACTERISTICS / CARACTERÍSTICAS TÉCNICAS / CARACTÉRISTIQUES TECHNIQUES

Model/ Modèle	Modelo/ Modelo	Capacity (GN)/ Capacidad (GN)/ Capacité (GN)	Dimensions (mm)/ Medidas (mm)/ Dimensions (mm)	Cut-Out Dimensions (mm)/ Medidas de encastré (mm)/ Dimensions d'encastrement (mm)	Voltage/ Voltaje/ Voltage	Electrical Power (W)/ Potencia electrica (W)/ Puissance Électrique (W)	Gross weight (Kg)/ Peso (kg)/ Poids (Kg)	Work Temperature(°C)/ Temperatura de trabajo (°C)/ Température de travail(°C)
DC6-P2/ DC6-PW2		2	790x610x210	765x585	230/ I / 50-60HZ	900	24	+30°C / +120°C
DC6-P3/ DC6-PW3		3	1115x610x210	1090x585		1350	28	
DC6-P4/ DC6-PW4		4	1440x610x210	1415x585		1800	32	
DC6-P5/ DC6-PW5		5	1765x610x210	1740x585		2250	36	
DC6-P6/ DC6-PW6		6	2090x610x210	2065x585		2705		
DC7-P2/ DC7-PW2		2	790x720x210	765x690		900		
DC7-P3/ DC7-PW3		3	1115x720x210	1090x690		1350		
DC7-P4/ DC7-PW4		4	1440x720x210	1415x690		1800		
DC7-P5/ DC7-PW5		5	1765x720x210	1740x690		2250		
DC7-P6/ DC7-PW6		6	2090x720x210	2065x690		2705		
DC6-PP2/ DC6-PPW2		2	790x610x675	765x585		1140	29	
DC7-PP2/ DC7-PPW2		2	790x720x675	765x690		1140		

Tab 1.

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

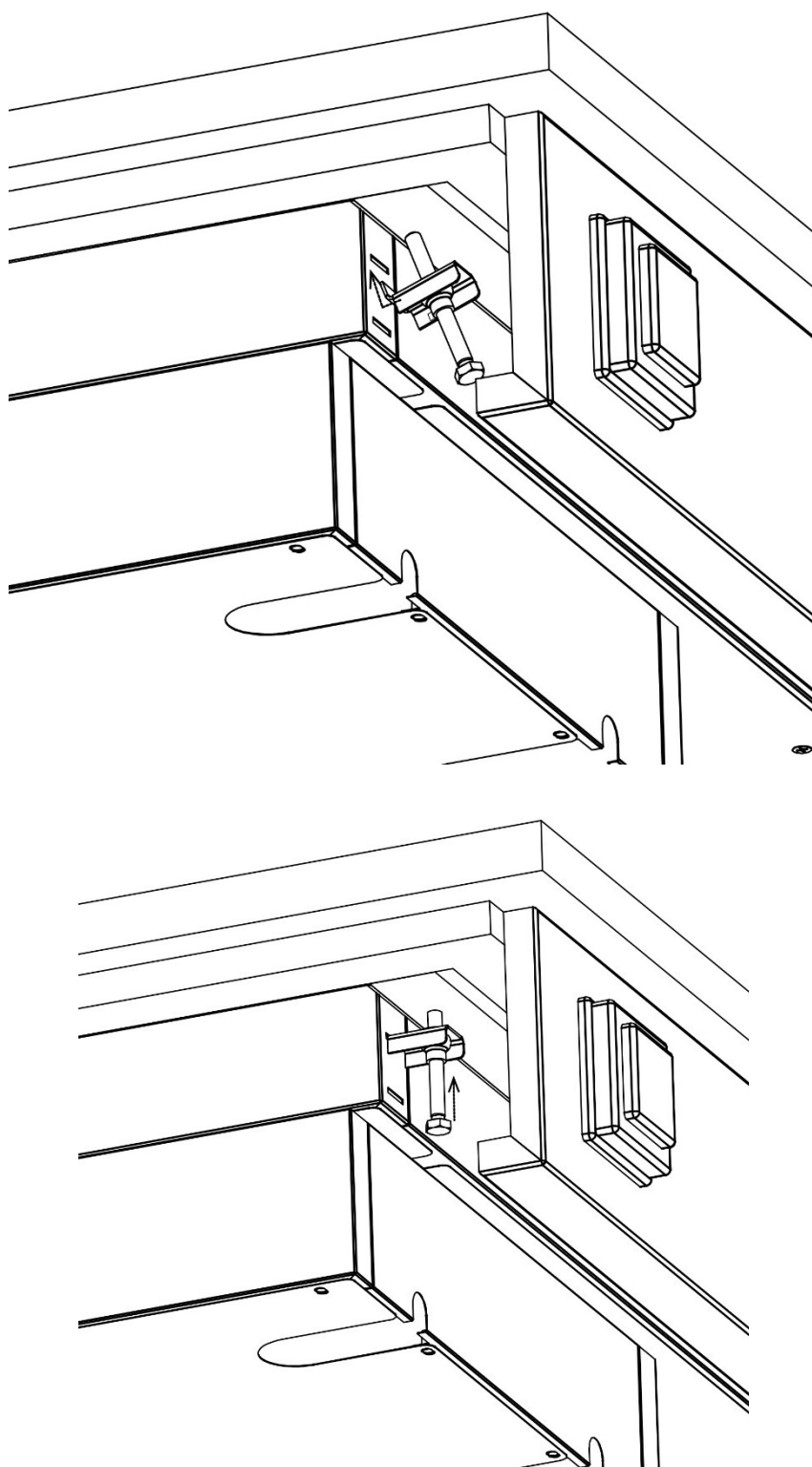


Fig 3.

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

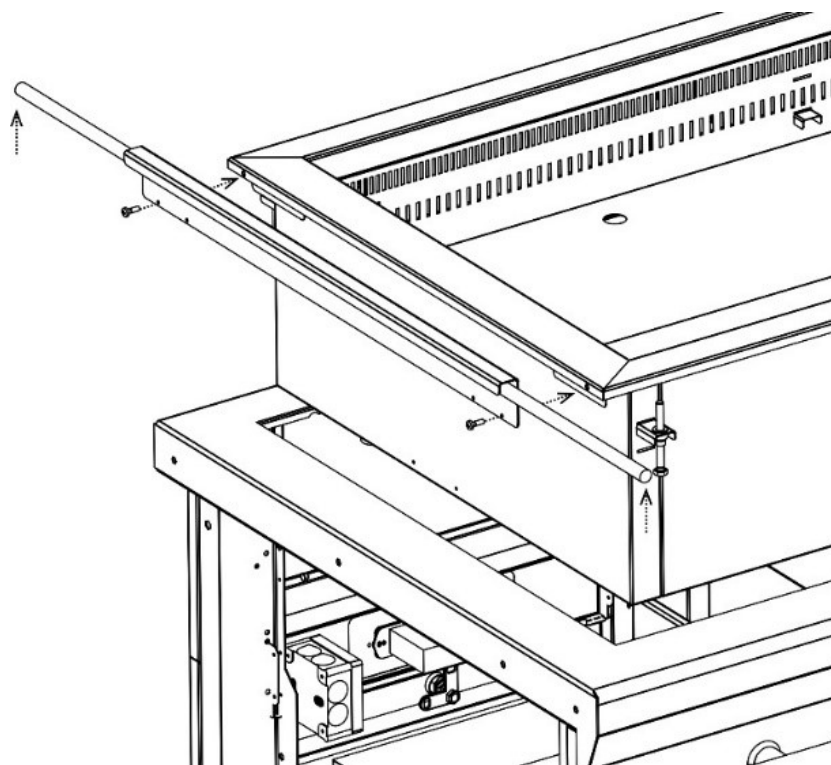


Fig 4.

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

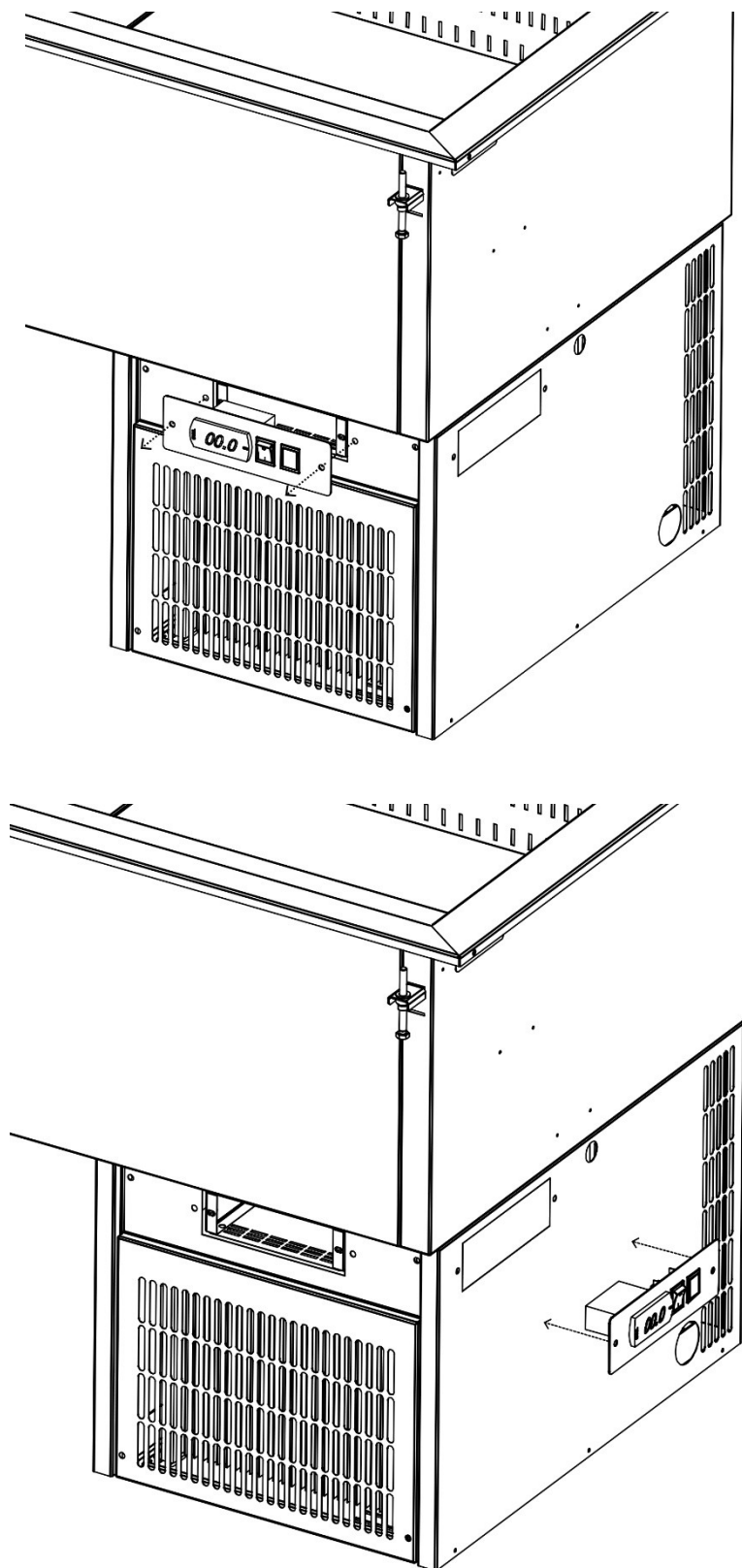


Fig. 5

CONTROL PANEL / PANEL DE MANDOS / PANNEAU DE COMMANDE

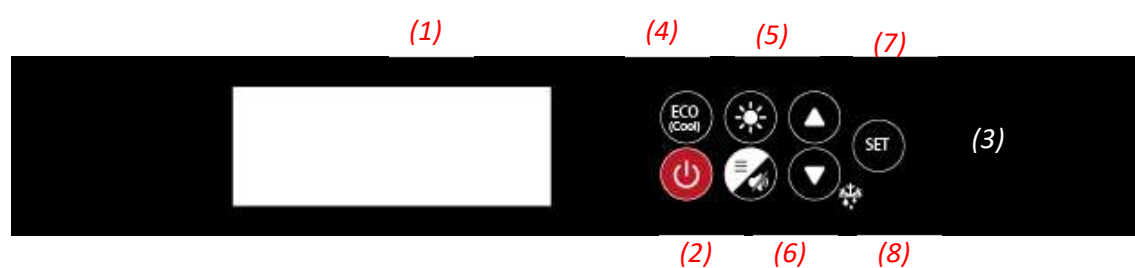


Fig. 6

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

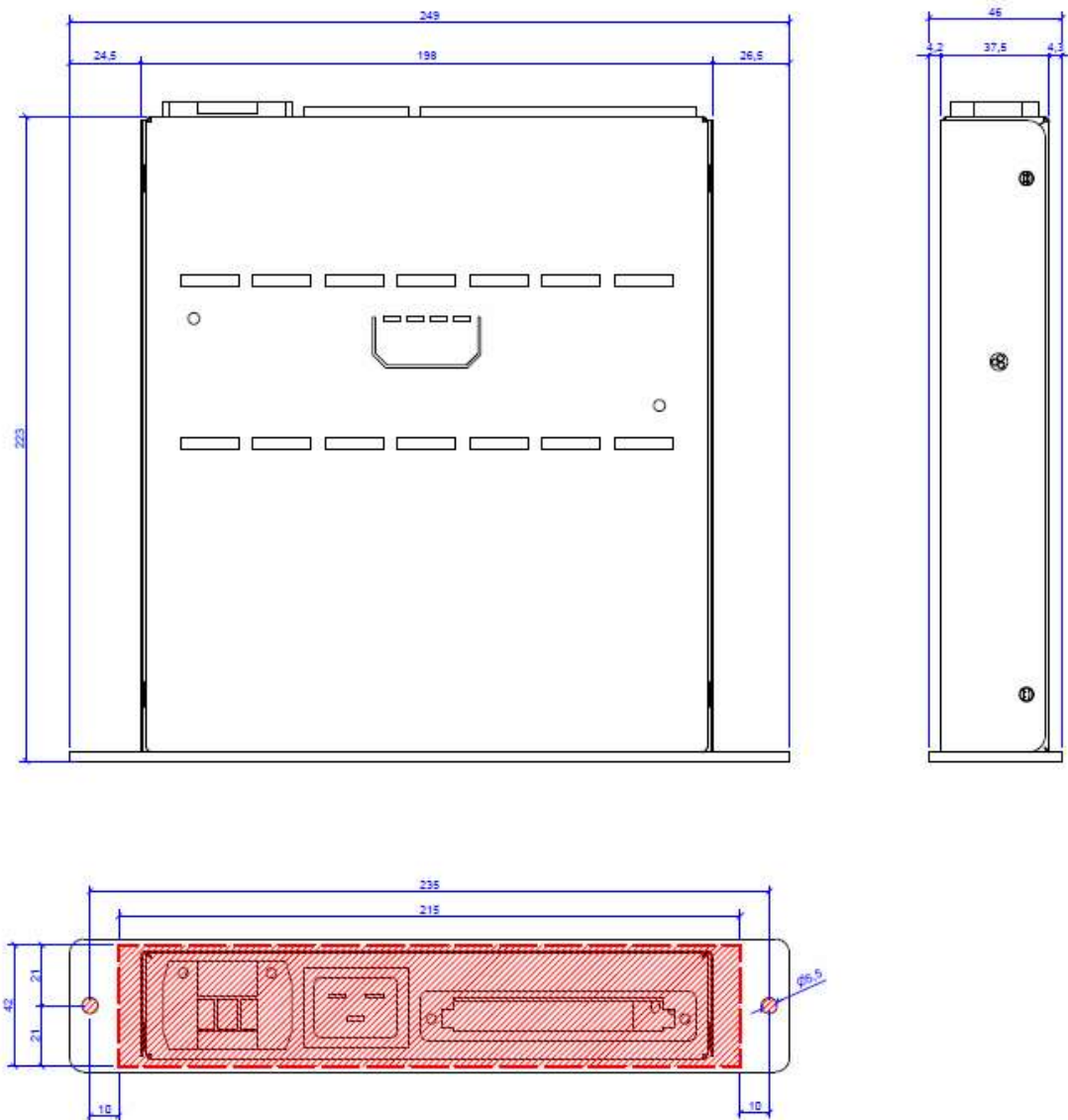


Fig. 7

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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 the display and service 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 when displayed and the environmental conditions of the premises. In no case can this technical appliance be used to heat food.

The ceramic tops have dimensions equivalent to 2, 3, 4,5 and 6 GN 1/1 depending on the model and some models of 2 GN 1/1 have a heating foodshield.

The glass panel is vitro-ceramic, providing unbeatable physical qualities such as mechanical resistance, resistance to stress and thermal fatigue, and an almost inexistent thermal dilatation. The technical cabinet in the lower part includes the electricity panel, which includes the regulating thermostat.

2.2 IMPORTANT SAFETY INFORMATION

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 extended periods of time, make sure it is empty, cleaned and disconnected from the mains electricity supply.

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

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

This appliance is made of stainless sheet steel and there are risks of cutting inherent in its design and to being made of thin sheet steel. Please take extra exceptional care when handling it and cleaning the same. The inside of the technical cabinet has intrinsic risks such as electricity, cutting, and burns.



Never place cold food or containers straight from the fridge or freezer on the hot plate, as the glass may be damaged due to thermal shock.

Keep to the recommendations made by the food manufacturers

The vitro- ceramic glass is very resistant, but it is not unbreakable and can be damaged by hard or sharp objects that are pressed on the surface with force. In the event of noticing any chipping, cracks, fracture or other damage to the glass do not use the appliance and contact your distributor Technical Assistance Service.

Do not allow children to handle the appliance under any circumstances.

2.3 SPECIFICATION CHART

Please check Table 1 for detailed information of the product.

3 INSTALLATION

3.1 GENERAL INFORMATION

ANY TECHNICAL MAINTENANCE MUST BE CARRIED OUT BY YOUR DISTRIBUTOR'S TECHNICAL ASSISTANCE SERVICE.

3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION

On 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.

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.

When the device has been accepted, 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.

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 characteristics plaque. It is essential that the electricity installation where the appliance is 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)	TENSION: (12)	GAS REFRIG. (8)
CARGA: (9)	CLASE CLIMATICA: (10)	Tª TRABAJO: (11)
		(6) 
		(7) Made in UE

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
9. Gas quantity (gr)
10. Climatic class
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, air currents etc. can have a negative influence on the correct operation of the same.

3.6 CONNECTIONS

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

Follow the instructions shown in figure 1 to 3 to install the product in the selected place and do the required connections.

In figure 4 it is described how to take out the product of the installed place to do maintenance and the figure 5 and 7 describes, if necessary, how to displace the control panel from its current position to the desired position. It can't be relocated further than 1,6m.

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.

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 heating is generated by means of hidden heating elements installed in the lower part of the vitro-ceramic glass.

In the case of model DC6/7-PP2/ DC6/7-PPW2, the foodhshield includes an ECO halogen lamp (energy saving) which provides light and heat to the food displayed in the top part as a supplement to the heating of the panel.

WORKING TEMPERATURES: described in table 1.

5 MAINTENANCE

5.1 GENERAL SAFETY RULES

Remove the exterior plastic 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 valuable information on safety. For a better conservation of the appliance it is important for it to remain empty and clean during the time when it is not being used.

5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE

Any technical maintenance must be carried out by your distributor's technical assistance service.

IMPORTANT: Take exceptional care as after using the appliance as the stainless steel remains hot for some time, even when it is switched off (residual heat). Please try not to touch it with bare hands and keep away from children.

To clean the appliance, it is recommendable to firstly disconnect the same from the mains electricity supply. Do not splash water on the electric components.

CLEANING ADVICES

- 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.
- To clean the vitro-ceramic glass use specific products recommended for this purpose and do not use scrapers, metal sponges or similar that may scratch or damage it.

5.3 MACHINE DISPOSAL

The product is made up of metal parts and stone parts. 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 distinctive 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 of electrical and electronic waste, penalties are specified by local waste disposal legislation.

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 it is correctly connected to the electricity socket and the control panel.
Does not heat or heats up very little	Check the regulation of the thermostat and/or the influence of direct sources of air on the panel. Contact your technical Assistance Service if any element is broken or if the probe is broken or not in place
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.