

01/2018

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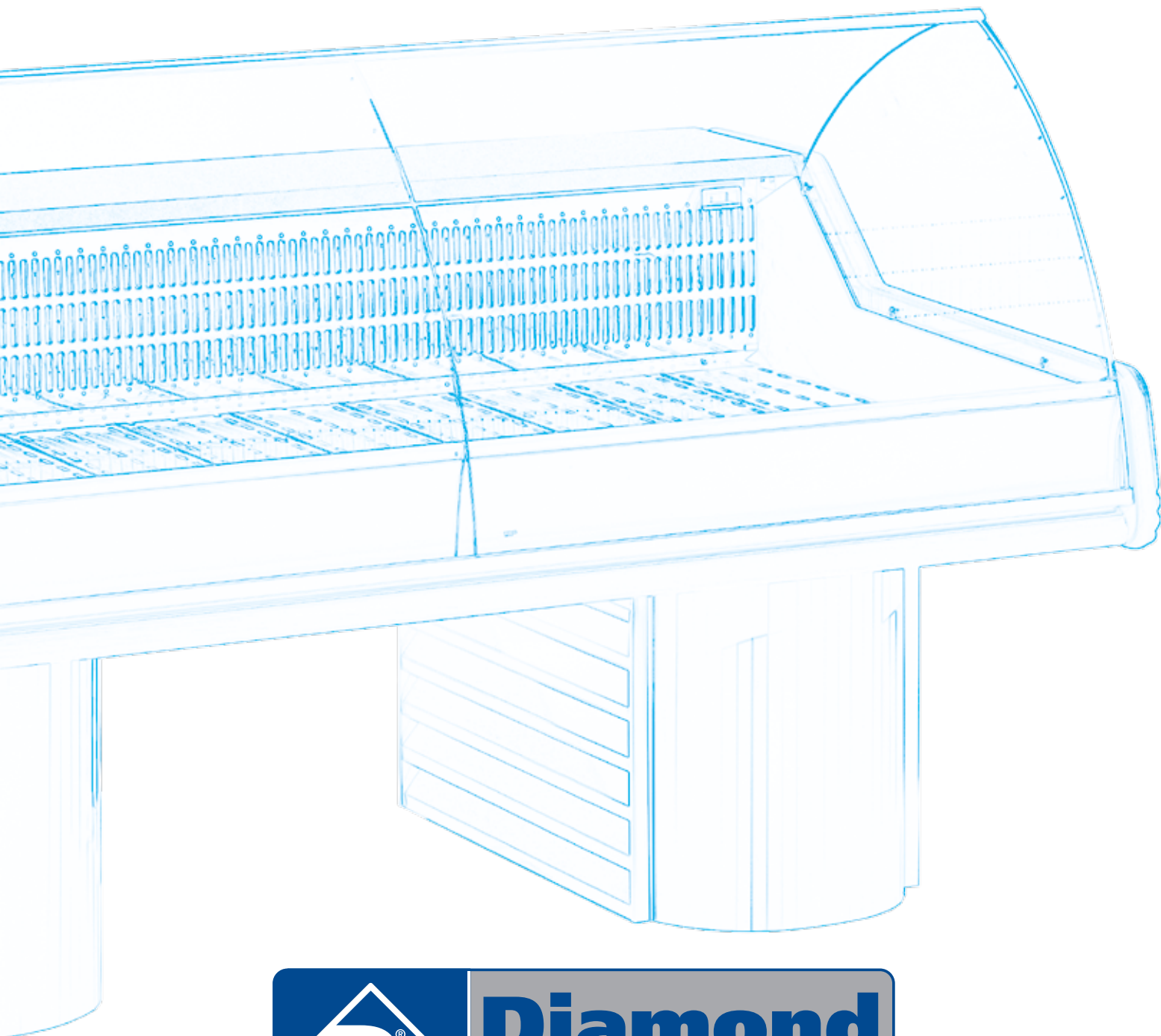
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Diamond
catering equipment

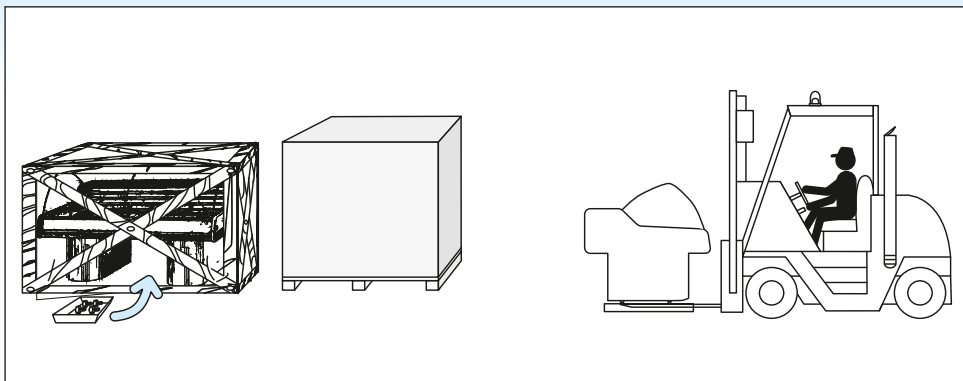
OPERATION MANUAL INSTRUCTIONS FOR USE & MAINTENANCE REFRIGERATED CABINETS - SAIGON

We congratulate you on your new refrigerated display cabinet.
A good knowledge of the features of this product will make its use safer and cheaper.



Your professional partner

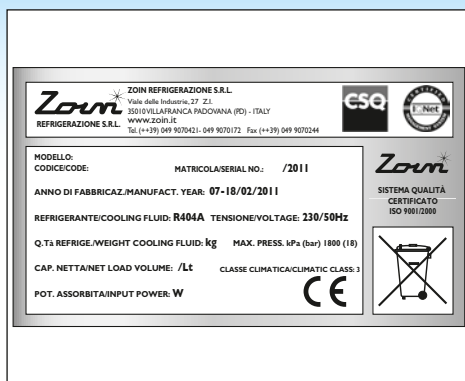
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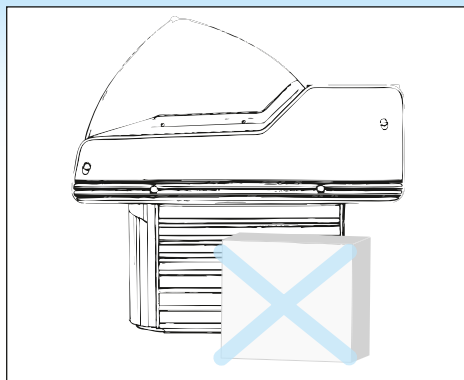
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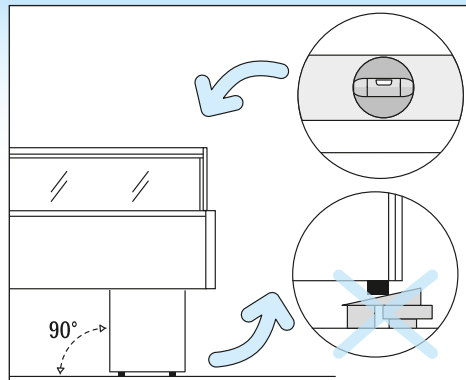
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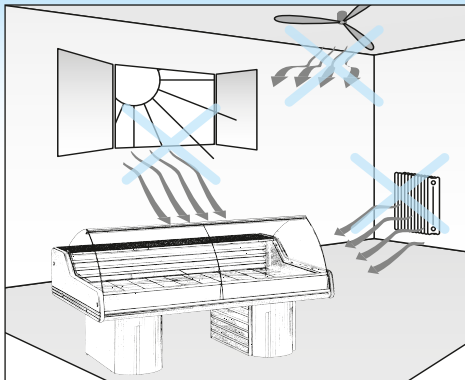
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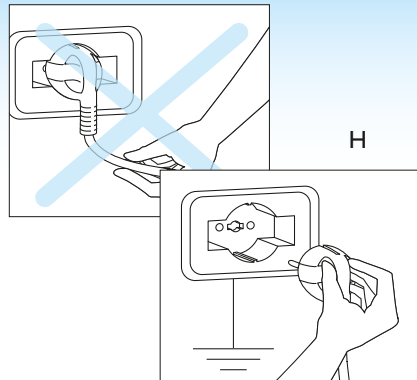
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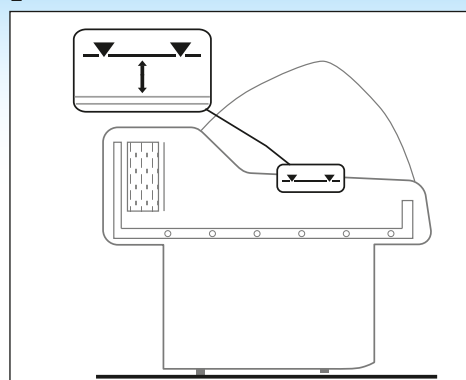


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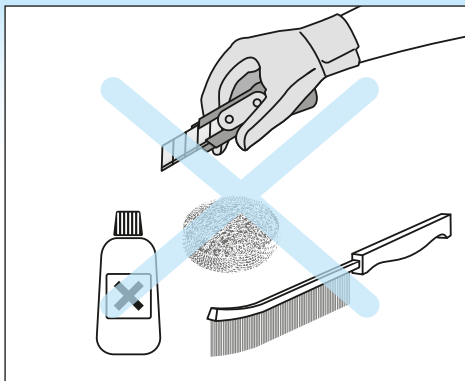


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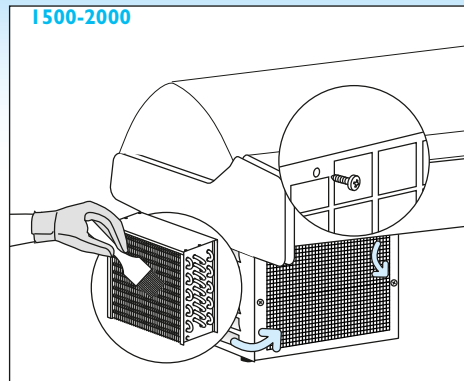
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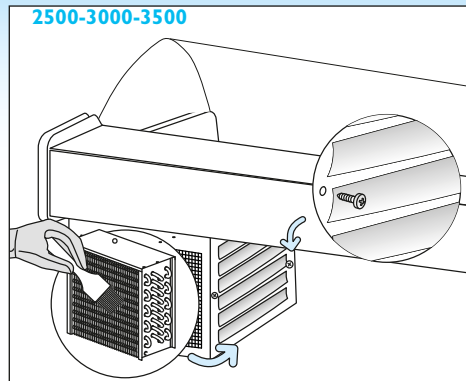
N



O



O



1) HANDLING AND TRANSPORT

The equipment is packed in a wooden crate (fig. A) which is suitable for lifting by fork lifts or transpallette in order to avoid possible damages. The equipment must be moved by qualified personnel.

The packing containing the equipment has to be handled carefully, using a fork lift, avoiding impacts or falls due to a bad slinging, that could damage the integrity of the product. It is recommended to use proper individual protection devices (approved gloves of class II).

2) UNPACKING

The wooden packing can be recycled, therefore it has to be disposed in the special waste plan for recycling. Keep the packing away from children. It is advisable to use a wooden board for any handling of the cabinet in order to avoid damages of the structure (fig. A).

Carefully unpack the cabinet, paying attention so as not to damage it or throw parts necessary for the assembling away, considering that inside the cabinet you will find the glasses and all the necessary assembling parts (for example screws). During the handling of the cabinet to install it on its place, the cabinet must be never pulled on its side ends (fig. B).

3) STORAGE

In case of prolonged stop of the equipment, after having used it, make a full cleaning of the equipment and keep it away from all weathers.

4) COMPLAINTS

On receipt of the refrigerated equipment verify immediately if there are transport damages. In case the unit is damaged in any way, notify immediately the driver and, within 3 days, the shipping company by registered letter. Every complaint must arrive at the manufacturer within 8 days from receipt of the equipment. After this term the manufacturer will not take any responsibility.

5) IMPORTANT INSTRUCTIONS AND SUGGESTIONS

Before using the equipment it is important to read these instructions carefully and keep them, as well as the CE Certificate of conformity (that is included inside the envelope), for future reference. An improper use of the equipment can be dangerous. Before connecting the refrigerated unit, make sure that the power supply voltage is as indicated on the label (fig. C). To guarantee the electrical safety of this equipment, it must be connected to a grounded power socket in compliance with the current legislation of the destination country.

For usage of the unit, as every electrical device, basic rules have to be followed:

- Do not touch or plug the equipment with damp or wet hands or feet;
- Do not use the equipment with barefoot;
- Do not pull the electrical cable to unplug it;
- Do not expose it to the atmospheric agents (sun, snow, rain, etc.);
- Do not wash the equipment with water jets;
- Do not allow children to use it and make sure that they do not play with the equipment;
- **Before starting any cleaning or maintenance operation, it is necessary to unplug the equipment;**
- In case of breakdown or bad functioning, disconnect the unit and do not attempt to make any modification;
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;
- Do not cover the equipment with boxes, clothes or other things during its working.
- It is absolutely forbidden to exhibit pharmaceutical products and bottle or glass packages, because they could break and be harmful.

6) WORKING TEMPERATURE

This equipment is manufactured in conformity with the ambient conditions of climatic class 3 (25°C – 60% R.H.) according to the standard UNI EN ISO 23953:2006, and the refrigeration power has been calculated referring to the climatic class 3. The refrigerated unit maintains its performance characteristics with an ambient temperature and relative humidity of no more than: + 25° C and 60% R.H. (relative humidity). **In case the ambient conditions are not included in the above mentioned ones, a lower performance must be expected.**

The ambient where the equipment is installed has to be proper and in conformity with the hygienic and sanitary rules in force.

7) INSTALLATION

The equipment must be installed in a suitable, dry, non-aired place and on a level floor in order to avoid problems with alignment of the glass structure holes during the assembling and to prevent noise and vibrations during the working of the unit and also to avoid higher energy consumption and a shorter compressor life. Do not try to correct possible imperfections of the floor level with pieces of wood, carton or similar, but use only the feet screwing or unscrewing them (without taking them off) until you reach a perfect levelling (fig. E).

The refrigerated equipment should never be installed:

- near sources of heat such as radiators, direct or indirect sunlight or other equipment which produce heat (fig. F);
- in line with draughts coming from doors, windows or air-conditioning systems (fig. F).

Do not close or obstruct the ventilation openings of the refrigerating unit, because this would stop the airflow which cools the refrigeration unit causing bad working (fig. G).

8) ASSEMBLING

The equipment has to be finished with the assembling of the glasses, that have to be fitted by qualified people after the unit has been installed in its working place.

The assembling instructions are included in the envelope containing the equipment documents and that is supplied with the packed equipment. The equipment has to be installed in its definitive place and levelled by qualified people.

9) ELECTRICAL POWER / CONNECTION

First of all make sure that there is an efficient ground system in compliance with the current legislation of your country regarding electrical safety. When in doubt, request a careful check from a qualified technician.

The unit is equipped with the plug and electrical cable mod. Schuco (fig. H). The cable has to be connected at 3 mt. max. to a 0,03A differential fused isolator. **Never connect the cable to main supply line directly.**

The necessary operations to connect the unit are:

- 1) Verify that the power supply voltage is as indicated on the machine rate plate (fig. C) 230V/50 Hz monophase, or 220V/60Hz or 110V/60Hz. We recommend to connect the unit to a dedicated circuit and not to use damaged sockets, extension sockets or multiple sockets.
- 2) **In case of incompatibility between the socket and the plug of the unit, the plug should be replaced with a suitable one by a qualified technician. It is forbidden to use adapter sockets or extension sockets.**
- 3) Do not connect any other appliance to the same power socket.
- 4) Do not pull the electrical cable or the unit to unplug the equipment from the socket (fig. I).
- 5) Pay attention that the power supply cable is laid in such a way as to prevent it from being damaged or becoming hazardous to people and things.
- 6) In case the power supply cable is damaged, it should be replaced only by a qualified technician (electrician) with an equivalent cable.
- 7) We recommend not to use extension sockets, worn down cables, cables

with damaged or fissured insulation as they are very dangerous: they could cause sparks, electric shock and fire.

We suggest to check regularly the cable of the equipment. If it should result that the cable is damaged or deteriorated, disconnect the equipment and do not use it and let the cable be replaced with an original replacement part by an authorised technician.

Protect the cable in such a way as to prevent twisting or interlacement with other cables, trample on, crushing, stretching.

A wrong installation could cause damages to people, animals or things, for which the manufacturer cannot be deemed responsible.

10) FIRST CAREFUL CLEANING

IMPORTANT – DURING THE WHOLE CLEANING OPERATION USE WORKING GLOVES OF CLASS II TO PROTECT YOUR HANDS ALL THE TIME

Before switching on the unit, take away the protective film that covers some external and internal parts of the cabinet (for example the display surface, etc.). Clean the equipment thoroughly, both inside and outside, using warm water and a solution of bicarbonate of soda (1 tea spoon every 2 liters) or white vinegar. Carefully dry the unit with a soft cloth. Never use detergent products, metal pads or abrasive substances that could damage the aesthetic appearance of the equipment. Never use sharp objects; any damage resulting from the use of these objects will not be covered by warranty. Never wash the cabinet with water jets.

Once the cleaning is finished, switch the unit on through the thermostat and wait until the cabinet reaches the proper temperature for the products that have to be displayed. It will take approx. 1 hour for the cabinet to reach the proper temperature. The products to be displayed will have to be already cold according to the cabinet temperature.

11) LOADING INDICATIONS

This equipment is proper for the exhibition of fish if the following rules are respected:

- a) place the foodstuffs on the display area in such a way as to never exceed the loading line, so that the correct air circulation is not prevented (fig. L);
- b) place the products in a regular way, without leaving empty spaces;
- c) make a correct rotation of the foodstuffs, taking away first the products that have been staying inside the cabinet for longer time.

This cabinet is proper only for temporarily exhibition, the preservation of the foodstuffs will have to be done in proper cold rooms.

12) MECHANICAL THERMOSTAT (+30° -30°)

The thermostat is already set at the factory. In case the temperature is altered, the manufacturer will not take any responsibility. Any modification will have to be made by qualified people.

13) TEMPERATURE

The thermostat regulates the temperature into the equipment and the working temperature is already preset at the factory (+4°C).

A lower performance must be expected from the refrigerated unit when:

- the equipment is set on the lowest temperature
- the equipment is positioned in an ambient with higher temperature or relative humidity than above indicated
- the amount of displayed goods exceeds the maximum recommended and the proper air circulation is prevented.

In those cases the goods are kept at higher temperatures, the refrigerating unit has to run non-stop and ice may form on the evaporator. It is necessary therefore to turn the equipment off to allow the complete melting of the ice. During this phase do not use any kind of sharp object to make the melting of the ice quicker, because you could cause big damages to the equipment. Once the ice is completely melted, switch the equipment on through the thermostat.

14) DEFROSTING

As this cabinet has to be used only for the daily display of fish, it is not equipped with automatic defrosting. Therefore the defrosting has to be done manually.

Once you have finished to use the cabinet, it is necessary to switch it off through the general isolating switch situated earlier in the process of the installation. Once the cabinet is switched off, the defrosting will take place. The water from defrost has to be discharged through an external drain or in a removable drip tray which should be emptied manually.

15) PERIODICAL MAINTENANCE AND CLEANING

We suggest to carry out regularly a thorough cleaning of the counter for the good working, the good preservation of the food and the aesthetics preservation of the equipment. The periodical cleaning has to be made by qualified people, who should know the procedure described in this paragraph.

Attention! Before starting any cleaning operation it is necessary to unplug or disconnect the equipment by the general power security switch of your shop.

IMPORTANT – DURING THE WHOLE CLEANING OPERATION USE WORKING GLOVES OF CLASS II TO PROTECT YOUR HANDS ALL THE TIME.

Remove all goods from the refrigerated unit and keep them in a fridge or in a refrigerated ambient suitable for their preservation.

Carefully and thoroughly clean the display surface, the glasses, the aluminium profiles with specific cleaners for any surface. Never use abrasive substances, metal pads or other stuff which can damage the unit (fig. N).

After every cleaning operation it is necessary to rinse with warm water and dry the unit with a soft cloth.

Clean the condenser, after having removed the cover grid (fig. O), with a dry paint brush (do not use iron brushes - fig. N) or a vacuum cleaner, removing all dust and possible deposits on the fins. Pay attention not to bend or damage the fins, the tubes or the blades of the fans. Never neglect this operation, as it is basic for the good working of the unit and to avoid possible breakings. When you have finished this operation, fit the cover grid in its original position.

When the cleaning operation is over, make sure that everything is clean and dry before connecting the equipment to the power supply again. When the unit reaches the correct working temperature, it is possible to reload it. In case of long absences (i.e. holidays etc.) the unit has to be unplugged, emptied completely, cleaned and dried.

A correct maintenance of the equipment can considerably prolong its life.

16) TECHNICAL ASSISTANCE (servicing)

If the equipment does not run properly or does not work at all, in your own interest before calling for servicing, we suggest to check the following points.

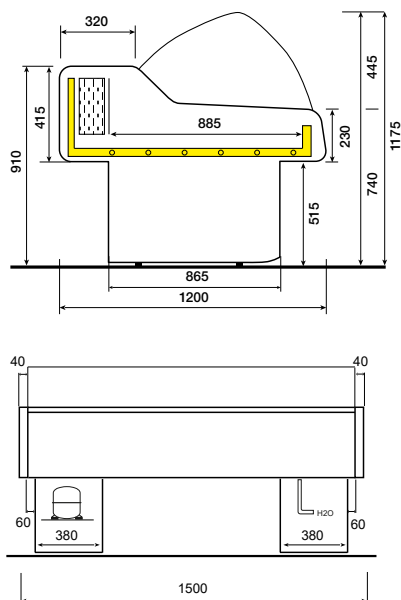
- 1) if the plug is well inserted in the socket;
- 2) if the power reaches the socket to which the equipment is connected;
- 3) if the thermostat is set as recommended (0°/+4°C);
- 4) if the network voltage is the same as requested for the unit (+/-6%);
- 5) if the evaporator is covered with ice (in this case proceed as indicated at paragraph 14);
- 6) if the condenser is clean (paragraph 15);
- 7) if there are air draughts, if the cabinet is installed in the correct position (see paragraph 7) and if the ambient temperature is as indicated (see paragraph 6).

17) EMERGENCY SITUATIONS

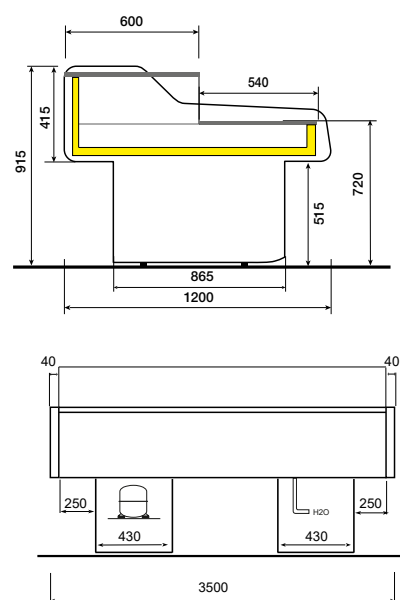
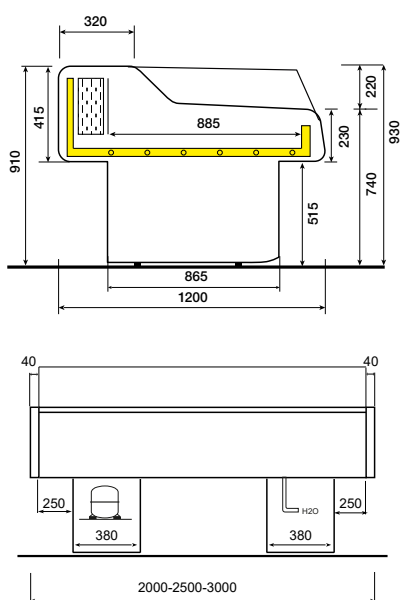
Devices to be used in case of fire: powder-extinguishers or liquid-extinguishers complying with the current legislation.

IN CASE OF REQUEST FOR SERVICE, CONTROL AND/OR REPLACEMENTS YOU WILL HAVE TO CONTACT THE SUPPLIER WHERE THE CABINET WAS BOUGHT.

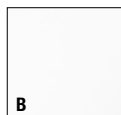
SAIGON SG



SAIGON SS



COLORI SPALLE
SIDE PANELS COLOURS
SEITENTEILE FARBEN
COULEURS DE JOUES LATÉRALES
COLORES POR LATERALES

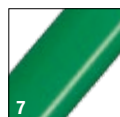
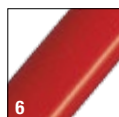
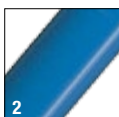


Bianco
White
Weiß
Blanc
Blanco



Grigio
Grey
Grau
Gris
Gris

COLORI BATTICARRELLO - BUMPER'S COLOURS - STOßFÄNGER FARBEN - COULEURS DU PARE-CHOC - COLORES POR PARA-GOLPES



DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - DONNES TECHNIQUES

Lunghezza con spalle Length including ends Länge mit Seitenteilen Longueur avec joues	Temperatura di esercizio Working temperature Betriebstemperatur Temp. de fonctionnement	Tensione di alimentazione Supply voltage Speisespannung Tension d'alimentation	Superficie espositiva Display surface Auslagefläche Surface d'exposition
	° C		m ²
1500	25° C u.r. 60% + 0° C + 2° C	230 V/1/50 Hz	1,25
2000			1,7
2500			2,15
3000			2,6
3500			3

Per lo sbrinatorio il banco deve essere spento manualmente. Per lo smaltimento dell'acqua di condensa e pulizia si consiglia uno scarico esterno.

The defrost takes place by switching off the unit. It is advisable to build an external drain for the water coming from defrost and from the cleaning.

Für das Abtauen muss die Vitrine ausgeschaltet werden. Wir empfehlen einen externen Abfluss für das Abtau- und Reinigungswasser zu vorbereiten.

Pour le dégivrage il faut débrancher la vitrine. Il est souhaitable de préparer un drainage extérieur pour l'eau de dégivrage et de nettoyage.

Per i dati tecnici delle unità refrigeranti si prega di contattare l'azienda.

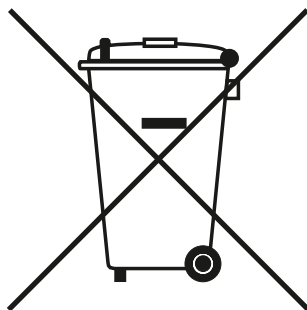
For the technical data of the refrigerating units, please contact the producer.

Für die technischen Daten der Kühlmaschine nehmen Sie bitte Kontakt mit dem Hersteller.

Pour les données techniques des groupes réfrigérants veuillez contacter l'usine.



Your professional partner



EU 2002/96/EC

IT

Ai sensi dell'art. 13 del Decreto Legislativo n. 151 del 25 luglio 2005 "Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti".

Il simbolo del cassonetto barrato riportato sull'apparecchiatura indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti. L'utente dovrà, pertanto, conferire l'apparecchiatura giunta a fine vita agli idonei centri di raccolta differenziata dei rifiuti elettronici ed elettrotecnici, oppure riconsegnarla al rivenditore al momento dell'acquisto di una nuova apparecchiatura di tipo equivalente, in ragione di uno a uno. L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dismessa al riciclaggio, al trattamento e allo smaltimento ambientale compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il riciclo dei materiali di cui è composta l'apparecchiatura. Lo smaltimento abusivo del prodotto da parte dell'utente comporta l'applicazione delle sanzioni amministrative di cui al dlgs. n. 22/1997 (articolo 50 e seguenti del dlgs. n. 22/1997).

La direttiva non si applica al prodotto venduto fuori della Comunità Europea.

Dichiarazione RoHS

La ditta ZOIN REFRIGERAZIONE SRL dichiara che tutte le vetrine refrigerate di sua produzione, a partire dal 1 luglio 2006, sono conformi ai requisiti della Direttiva del Parlamento Europeo e del Consiglio 2002/95/CE del 27 gennaio 2003

"Sulla restrizione dell'uso di determinate sostanze pericolose nelle apparecchiature elettriche ed elettroniche".

GB

This product complies with EU directive 2002/96/EC

The symbol of the crossed container marked on the equipment shows that the product, at the end of its useful life, must be collected separately from other refuse. Therefore the user must deliver the equipment that has reached the end of its life to the special differentiated electronic and electro-technical refuse collection centres, for subsequent dispatch of the discarded equipment for recycling, treatment and environmentally compatible disposal, thus contributing in preventing possible negative effects on the environment and on health and favouring the recycling of the materials from which the equipment is made.

In case of trade-in of the old product for a new one, the user can ask the seller to take delivery of the old one.

Illicit disposal of the product by the user will lead to the application of the penalties provided for by the national legislations of the various Member States on receipt of directive 2002/96/EC.

The directive does not apply to products sold outside the European Community.

Declaration of RoHS conformity

The company ZOIN REFRIGERAZIONE SRL states that all the refrigerated cabinets of its production, starting from 1st July 2006, comply with the requirements of the Directive 2002/95/CE of the European Parliament and of the Council of 27th January 2003

"On the restriction of the use of certain hazardous substances in electrical and electronic equipment".

D

Dieses Produkt entspricht der EU-Richtlinie 2002/96/EC

Das durchgestrichene Mülltonnensymbol auf dem Gerät zeigt an, dass das Produkt am Ende seines natürlichen Lebenszyklus getrennt vom Hausmüll zu entsorgen ist. Der Benutzer muss das Gerät daher der getrennten Abfallentsorgung für Recycling von elektrischen und elektronischen Geräten zuführen für das anschließende Recycling, Behandlung und umweltgerechte Entsorgung, die dazu beiträgt, dass mögliche negative Auswirkungen auf die Umwelt und die Gesundheit vermieden werden und begünstigt die Wiederverwertung der Werkstoffe, aus denen das Produkt besteht.

Bei Ersatz des Produkts mit einem neuen, kann der Benutzer beim Verkäufer die Rücknahme des alten Geräts fordern.

Die illegale Entsorgung des Produkts durch den Anwender führt zur Anwendung der von den nationalen Gesetzen vorgesehenen Strafen, entsprechend der Umsetzung der Richtlinie 2002/96/EC.

Die Richtlinie wird bei Produkten, die an Länder, die nicht Mitglieder der Europäischen Union sind, nicht angewendet.

RoHS Konformitätserklärung

Die Firma ZOIN REFRIGERAZIONE SRL erklärt, dass alle die ab 1. Juli 2006 von ihr hergestellten Kühlvitrienen den Anforderungen der Richtlinie 2002/90/EG vom 27. Januar 2003 entsprechen

„Über die Einschränkung der Verwendung von einigen gefährlichen Stoffen in den elektrischen und elektronischen Geräten“.

F

Ce produit est conforme à la directive EU 2002/96/EC

Le symbole de la poubelle barrée dessiné sur l'appareil indique que le produit, à la fin de sa vie utile, devra être collecté séparément des autres déchets. Par conséquent l'utilisateur devra confier l'appareil arrivé en fin de vie à des stations de collecte sélective des déchets électroniques et électrotechniques, pour pouvoir envoyer successivement l'appareil hors d'usage au recyclage, au traitement et à l'élimination compatible avec l'environnement ; cela contribue à éviter de possibles effets négatifs sur l'environnement et sur la santé, et favorise le recyclage des éléments qui composent l'appareil.

En cas de remplacement du produit avec un autre nouveau, l'utilisateur peut demander au vendeur le retrait du vieux produit.

L'élimination abusive du produit de la part de l'utilisateur comporte l'application des sanctions prévues par les législations nationales des différents États membres en transposition de la directive 2002/96/EC. La directive ne s'applique pas au produit vendu hors de la Communauté Européenne.

Déclaration de conformité RoHS

La société ZOIN REFRIGERAZIONE SRL déclare que toutes les vitrines réfrigérées de sa production, à partir du 1 juillet 2006, répondent à la prescription de la Directive 2002/95/CE du 27 janvier 2003

« Sur la restriction dans l'usage de certaines substances dangereuses dans les appareils électriques et électroniques ».

E

Este producto es conforme a la Directiva EU 2002/96/EC

El símbolo del contenedor de basura barrado que se encuentra en el aparato indica que el producto al final de su vida deberá recogerse separadamente de los otros desechos. Por lo tanto, el usuario deberá entregar el aparato a los centros apropiados de recogida selectiva de desechos electrónicos y electro-técnicos, para el envío sucesivo del aparato fuera de uso al reciclaje, al tratamiento y a la eliminación compatible con el ambiente, contribuyendo a evitar posible efectos negativos para el medio ambiente y la salud y favoreciendo el reciclaje de los materiales de los que está compuesto el producto. Si el producto se sustituye con otro nuevo, el utilizador puede solicitar al vendedor que retire el viejo. La eliminación abusiva del producto por parte del usuario conlleva a la aplicación de las sanciones previstas por la leyes nacionales de transposición de la directiva 2002/96/EC en los diferentes Estados miembros.

La directiva no se aplica al producto vendido fuera de la Comunidad Europea.

Declaración de conformidad RoHS

ZOIN REFRIGERAZIONE SRL declara que los muebles refrigerados de su producción a partir de 1 julio 2006 responden a las prescripciones de la Directiva 2002/95/CE del 27 enero 2003

« En la restricción de la utilización de sustancias peligrosas en los aparatos electrónicos y electro-técnicos ».

NL

Dit product is conform de EU-richtlijn 2002/96/EC

Het symbooltje met de doorstreepte vuilnisbak aangebracht op het apparaat betekent dat het product op het einde van zijn levensduur afzonderlijk van het gewoon huishoudelijk afval afgedankt moet worden. De gebruiker dient het apparaat dan naar een geautoriseerd centrum voor de ophaling van elektronisch en elektrotechnisch afval te brengen, vanwaar de afgedankte apparaten naar recyclage-, verwerkings- en milieuvriendelijke afvalcentra gaan om schadelijke gevolgen voor de eigen gezondheid en het milieu te voorkomen en om de recyclage van de componenten van de apparaten te bevorderen. Indien de gebruiker het apparaat niet op de aangewezen manier afdankt, zijn de sancties van toepassing voorzien door de nationale wetgeving van de verschillende Lidstaten, volgens de EC-richtlijn 2002/96.

PT

Este produto é conforme à directiva EU 2002/96/EC

O símbolo da caçamba cruzada, contido na aparelhagem indica que o produto no fim da própria vida útil deve ser recolhido separadamente dos outros lixos. O utente deverá, portanto, entregar a aparelhagem que chegar ao fim da vida aos centros de recolha diferenciada idóneos para os lixos electrónicos e electrotécnicos, para o posterior envio da aparelhagem inutilizada à reciclagem, ao tratamento e à eliminação compatível com o meio-ambiente, que contribui para evitar possíveis efeitos negativos no ambiente e na saúde e favorece a reciclagem dos materiais com os quais a aparelhagem é composta.

A eliminação abusiva do produto por parte do utente, implica a aplicação das sanções previstas pelas leis nacionais dos vários Países membros conforme a regulamentação da directiva 2002/96/EC.

