

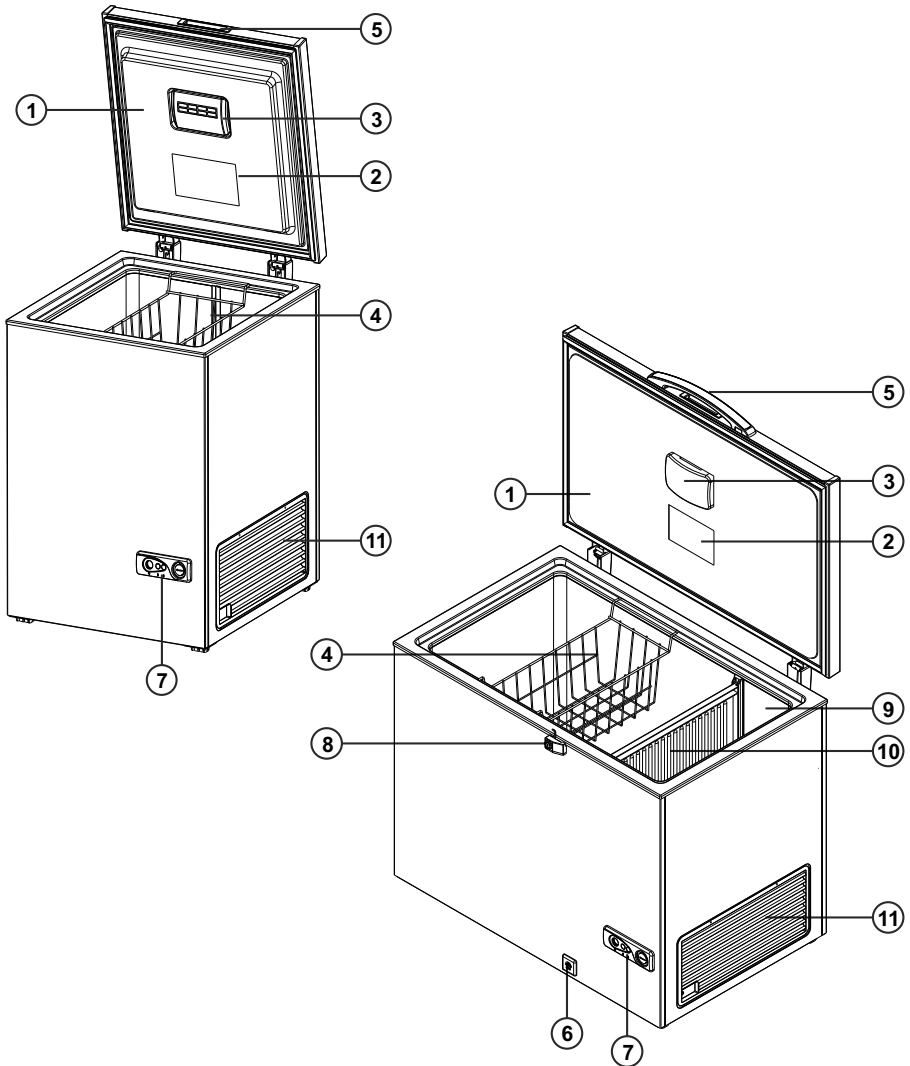


MOD : SCO41-C4

Production code : 30000033910

06/2025





EN TECHNICAL FEATURES OF FREEZERS

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|----------------------------|----------------------|----------------------------|
| 1- Lid | 5- Handle | 9- Fast Freeze Compartment |
| 2- Food Storing List | 6- Water Drainage | 10- Separator |
| 3- Internal Lighting Cover | 7- Control panel | 11- Engine Department |
| 4- Storage Basket | 8- Locking Mechanism | 12- Middle Bridge |
| | | 13- Thermometer |

NOTE: The information given above are optional. They may vary due to models and versions.

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2. INTRODUCTION

Please read this operating manual carefully before you start operating your freezer in order to ensure maximum efficiency from this product that has been manufactured to serve you over the years.

These freezers are intended for storage, usage or sale of packed frozen food directly from a freezing unit in trading enterprises and restaurants kitchens, cafes, food shops, booths and the markets.

In all of the manufacturing processes "environmentally friendly" technologies are used as well as materials and refrigerants that are not harmful to the nature.

As an initial step, please carefully read this manual thoroughly in order to ensure maximum efficiency from your freezer and prevent user defects.

Detect the freezer immediately on delivery for any damage. In case of any damage, contact with your authorized dealer within 24 hours.

Attention! It requires a lapse of minimum 2 hours after any transportation before you start operating the freezer.

TECHNICAL FEATURES	Exterior Dimensions	Interior Dimensions
	LxWxH (mm)	LxWxH (mm)
SCO31-C3	1015x720x845	890x510x675
SCO41-C4	1305x720x845	1180x510x675
SCO51-C5	1555x720x845	1430x510x675
SCO66-C6	2055x720x845	1930x510x675

Values specified above tables are given according to standard values and can vary by optional features. Please refer to the type label on the back of your freezer for information on Climate Class, Volume Power, Voltage/Frequency.

Please see the back page of the guide for the Type label sample.

Climate Classes (For Ice-Cream Freezers)			
Class	Temperature (°C)	Relative Humidity %	Dew Point (°C)
0	20	50	9,3
1	16	80	12,6
2	22	65	15,2
3	25	60	16,7
4	30	55	20,0
5	40	40	23,9
6	27	70	21,1
7	35	75	30,0
8	23,9	55	14,3

4. ASSEMBLING FREEZERS /THE INITIAL START UP

Remove the plastic blockings inserted between the lid and the body.

Air circulation at the rear is required for the body to operate efficient .

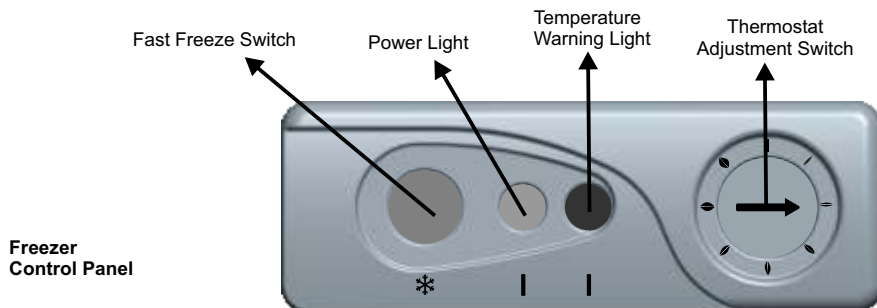
Move the freezer backwards to place it properly.

Allow minimum 10 cm of space from the sides and the rear in order to ensure proper air circulation.

Your freezer is now ready to plug in.

Attention: When you initially operate the freezer or open the lid while the freezer is functioning, ambient air in the room will flow into the body. Since this fresh air will suddenly cool, its volume will get dense and it will make a vacuum effect for a period of 10 minutes in the body. In this case, you may find it hard to open the lid of the freezer. Wait for a little while and don't force on the handle. After a short time, the lid will allow itself for an easy opening.

5. OPERATING THE FREEZER



Thermostat Adjustment Switch:

For Freezer :

Thermostat adjustment is the most optimum adjustment in products with mechanical thermostat in factory defaults. It is recommended not to be replaced as long as it is not troubled with the inter product temperature. If you think that the product is not in desired temperature range you can make thermostat adjustment.

Thermostat is set to maximum during manufacturing (set to end position in the clockwise). You can easily adjust the thermostat knob by the help of a coin from the 1. Level (warmest) up to the 7. Level (coldest). Make the thermostat setting considering the seasonal changes, food load in the freezer and the ambient conditions under which it is operated.



Power Light:

It indicates that, product is plugged in and activated.

Temperature Warning Light (For Freezer) :

If it is on this indicates that the interior temperature of the freezer is not at the desired limit value.

Fast Freeze Switch:

When you push the fast freeze switch, its light will be on and the product starts running with highest performance. (Compressor runs continuously) When light is on, auto temperature setting (thermostat) will be deactivated.

WARNING: This feature is deactivated in some products. When you push the fast freeze switch, its light will not be on and the product runs according to auto temperature setting (thermostat). Consult your supplier regarding the feature of your product.

WARNING: When the fast freeze switch is pressed, the compressor runs continuously and thermostat will remain deactivated. If this switch is pressed for a long time, this can lead to more energy consumption or a compressor failure.

Fast Freeze:

Allow minimum 24 hours of operating time at the freeze mode before you place fresh food in the chest freezer. Do not make any change in the thermostat setting for fast freezing. Push the fast freeze button to start fast freeze mode and then stop it again by repushing the button. By this way, the frozen foods you take out of the freezer for thawing can stand without thawing for a longer time.

Packing

Packing materials (cling wrap polyethylene films and tin foil) should tightly wrap foods leaving no space for air.

Containers without lids should be covered with two folds of foil or cling wraps and then fixed with a rubber. Avoid overfilling a container as fluid and paste like foods expand in volume at a rate of 1/10 during freezing. Mark the packages with labels before freezing. Use self-sticking labels for this purpose. Write the date of freezing, quantity, expiry date and maximum storage time on the labels.

Storing Foods:

Place the products which are going to be stored longer in the bottom part of the conservator and those which are intended for realization in the top part of the conservator.

In order to gain maximum benefit from the chest freezer and ensure proper food storage, leave enough space between the top lid and the food packages. Therefore never exceed the maximum load line marked in the body.

maximum load line 

Please strictly observe the following rules:

Foods should be divided into portions in line with the nutritional needs on a daily or usage amount base in your enterprise.

Foods should be air tightly packed to prevent water loss even if they are to be preserved for a short period of time.

Packing materials should be air proof as well as resistant to cold, moist, oil, acid, doors and tearing. They must also be tightly closed, convenient and made of materials suitable for deep freezing.

If your freezer has a fast freezing compartment; First place the foods on the floor of the fast freeze compartment. In order to prevent partial thawing of previously frozen foods, do not let the new ones contact them.

If your freezer does not have a fast freezing compartment, ambient temperature food items to be frozen-to be new placed should first be placed in the basket or in a way that previously frozen food does not come into contact with them in order to prevent them from partially thawing.

Warning : If you have a double lidded chest freezer, since there is a resistor in the middle bridge of freezer, the products should not contact this area.

Please find the information as to freezing capacity of your freezer in the technical features table.

Packing Materials for Various Types of Food

TABLE 1

Meat, poultry, pastry and foods not uniform in shape	Cling wrap Aluminium foil	Min. 0.05 mm thick roll "Extra strong"
Vegetables, fruits (with or without sugar), cakes, pies, minced meat	Cling wrap	Min. 0.05 mm thick
Fruits that dissolve in sugar, fluid or paste like foods (apple marmalade, yolk, beverages and others)	Cling wrap	Aluminium containers parchment containers, plastic and glass containers resistant to cold

MEATS

Soujouks, frankfurters and all other meat products should be possibly fat free and left to sit for a while before freezing.

Preparation: Make the portions according to the usage needs. It is easier to stack and freeze foods if the packages are not thicker than 10-11 cm. Make sure that the bones do not tear the pouches; otherwise meat loses water and taste.

Packaging: Wrap the foods carefully with a cling wrap or put them in plastic pouches. Before freezing, foods should be tightly wrapped without leaving any room for air in the packages.

Storage Time: Mutton: 8 months; Pork: 6-10 months.

Preparation: When frozen meat is thawed, it should be cooked in the same way as fresh meat.

Resting meat in the fridge: In order to make fresh meat softer, it needs to be left to rest in the fridge. Your butcher can tell you how long the meat you have bought has already been rested.

Attention! Never refreeze any thawed meat if they are not cooked after thawing.

POULTRY

All poultry (chicken, goose, duck and the like) as well as all wild game (rabbit, venison, wild boar) allow for freezing. Poultry should be well dressed and cleaned before freezing and left in the fridge for one day after washing under running water for a couple of times. Wrap small ones as a whole and divide the larger ones into parts before storing them. Wild game should be cut into pieces after 24 hours following the slaughter. Frozen meats can be stored for 3 months if they are added extra oil and for 12 months when not, therefore it is recommended to add oil after thawing.

Packing: It is possible to wrap poultry and wild game with freezer film wraps or preferably with aluminium foil. Pieces should be tightly wrapped without leaving any space for air before freezing.

Storage time: Duck: 2-4 months; chick and chicken: 7-9 months; Goose, Rabbit: 9-12 months

FISH

Since the fish bought from the market cannot be considered fresh enough, only the new caught ones should be considered as fresh.

Preparation: Fish for stewing and frying should be well washed under running water after gutting. Cut up fish heavier than 1kg. Place the ready to freeze fish on the foil or film and freeze them for 1-2 hours without wrapping and then soak them upside down into the salty water and wait until a layer of ice forms on them. (If they are fatty fish, add a 5gr of lemon acid into the water).

Packing: It is possible to wrap fish with freezer film wraps or preferably with aluminium foil. Pieces should be tightly wrapped without leaving any space for air before freezing.

Storage time: Fatty fish storage time is shorter than that of the lean fish.

Lean fish: 4-8 months; Fatty fish: 2 months; Shellfish: 2-6 months.

VEGETABLES

All precooked and boiled vegetables can be deep-frozen.

Vegetables not suitable for freezing ; Lettuce, cress, garden radish, onion, raw or ripe vegetables

Preparation: Clean the vegetables and wash them thoroughly under running water, cut them into small pieces and slightly boil.

Shock boiling : Shock boiling is done in order to preserve the colour, taste, smell and the Vitamin C contained in the vegetables. Get a colander and a pan ready, full of 7-8 liters of hot water.

Clean the vegetables, put max. 0.5 kg each time in the colander, cover with a lid and soak it into the boiling water (5 liters) and keep for 2-3 minutes. If the water gets warmer it should be reboiled. The water should be hot enough when soaking the vegetables.

Keep the vegetables under running water and leave them to drain. It is possible to use the same boiled water for a couple of times in the soaking process.

Packing: Plastic bags can be used for freezing vegetables. Wrap properly to ensure occupying minimum storage place. Green leaf vegetables such as spinach can be put into plastic containers. Portions should not exceed 1 kg each.

Preparation of the thawed vegetables: You should thaw frozen vegetables in boiling water or in oil. Before mashing vegetables (spinach, cabbage), they should be left to thawing. Once thawed, they should be immediately cooked. Cooking time of previously frozen vegetables are 1/3 less than that of the fresh ones.

FRUITS

Freeze only ripe (not over-ripe) fruits. Shock boil or sterilize those fruits that can easily lose colour (apple, pear and the like). It is possible to use frozen fruits later on as stewed, jelly, marmalade and additives to pastry. You can either freeze fruits with or without adding sugar according to the purpose of use. Fruits that are stored in sugar added water keep their smell and taste after freezing.

Preparation according to purpose of use:

For raw consumption: Fruits can be frozen either in sugar added water or not in it. Take out of the container, leave for thawing when desired.

For making jelly marmalade and stewing; Thaw the frozen foods and then treat as if fresh.

For tarts: Thaw well before use. Once thawed, use immediately to make tarts.

For cakes, pies: Freeze the fruits without adding any sugar. Thaw in the ambient room temperature, place at the top of the pastry dough, spread sugar on top before baking.

Packing: Keep those fruits in plastic bags that do not give out juice and those in plastic containers that give out juice.

Storage Time: Apricot, Fruit jelly: 4-6 months, all other fruits 8-12 months.

DAIRY PRODUCTS AND EGGS

Dairy and oily products (sour cream, custard, clotted cream and mayonnaise) do not allow for deep freezing. Eggs: Do not freeze in shells. (Otherwise they would break). Therefore stir yolks and whites either separately or together until well blended before freezing. Add a small amount of salt or sugar to ensure that the yolk mixture is not very consistent.

Packing: Freeze yolks and whites in plastic containers and then store them packed.

PASTRIES (Breads, cakes and pies)

It is possible to freeze baked tarts, pies, cakes and crusts. For the pastries keep fresh for a long time, they need to be stored frozen. It is possible to refreeze the thawed pastries. Pies that are fully ready with the cream on crust should be well packed after freezing.

Packing: Wrap previously baked pastries with aluminium foil. Leave them for thawing for the time indicated in the table. It is more convenient to store cakes in plastic containers. It is easier to store pastry doughs in plastic cling wraps, as it may be hard to separate the frozen dough from aluminium foil wrapping.

Storage Time: Breads; Cookies: 3-6 months; others: 1-3 months

Thawing: If thawed pastries (cakes) are baked at 150-200 °C for 5-10 minutes wrapped in aluminium foil, they become crisper and keep their aroma in contrast to those thawed at the room temperature.

PREVIOUSLY COOKED DISHES:

Some spices change their aroma if stored for a long time and become stronger in taste. (For instance: anise, basil, dill, vinegar, spice mixtures, ginger, garlic, paprika, marjoram, black pepper, capsicum, mustard, thyme, vanilla and onion).

Therefore if you are to freeze a dish, just add a small amount of spice into it. You can add the desired amount and type of spice after it has thawed.

Storage time of previously cooked dishes depends on also the type of fat and oil used. Margarine, olive oil and butter in dishes allow for freezing. Peanut oil and lard (hog fat) are not suitable for deep freezing.

Packing: Keep fluid dishes in plastic containers and keep the others in freezer wrap or plastic bags.

Storage time: Dairy and dough desserts: 1-3 months; Potato dishes and Casseroles: 2-3 months.

6. CLEANING, MAINTAINING AND TRANSPORTING FREEZER

To ensure higher efficiency of your freezer, the body must be cleaned and maintained at least once in a year. Always remove the plug from the mains socket before cleaning the body.

DEFROSTING:

It will take longer to form ice crystals interior if the lid of the body is not frequently opened and foods are stored in closed packages.

Ice forming on the interior walls of your freezer decreases the efficiency of your freeze within time. We recommend that you defrost the body when the ice reaches 5-6 mm of thickness. Set your freeze to fast freeze mode 24 hours before you start defrosting. Then remove the packages and wrap them separately and put in the freezer compartment of your fridge to prevent heat gain. So foods will be well preserved during defrosting and cleaning.

If your freezer has a Water Drainage;

Follow the steps described to drain the water that may have accumulated on the floor of your freezer during defrosting:

Step 1. Pull out the separator of the freezer (**optional) (Picture A) and place it under the exterior water drain tap. (Picture C).

** For products that do not have this option, it is recommended to use a ceiling that can partially get under the product to collect the drainage water.

Step 2. The exterior drain tap is placed on the front at the bottom of your freezer. Rotate it 90 ° to left (quarter rotation), pull it out for 2-3 cm and leave it (Picture B). If you want to accelerate water draining, you can remove the tap.

Step 3. Remove the rubber tap on the floor of the body. (The tap is fixed to the floor sheet therefore do not exert force. (Picture D)

Attention! Never use any hot water, electrical heater, sharp tools or similar things as they may harm the freezer.

Picture A

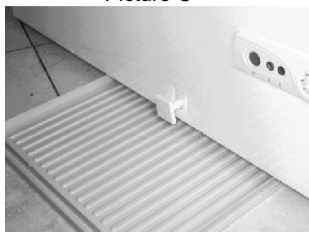


Optional ←

Picture B



Picture C



Picture D

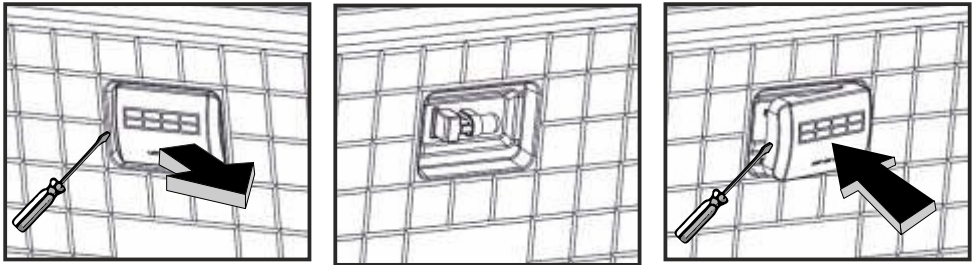


If your freezer does not have a Water Drainage:

- Unplug the plug from the wall socket.
- Pour 3 lt. of hot water into the freezer, close the lid and wait for 30 minutes, then scrape the ice sheet off with a plastic scraper (not supplied with the product).
- After scraping the ice off, clean your freezer with a dry cloth.

WARNING: Never put an electrical appliance inside the freezer and never use a sharp tool to clean the freezer.

Replacing the Electric Bulb



If the light bulb does not function anymore, always unplug the freezer from the mains before replacing it. Push in the notched lamp cover on the long sides and pull it up. Rotate the electric bulb, take it off and replace it with a new one max 15 watts. Place the lamp cover back. Plug in the freezer for further use.

Holidays-Non Working Days /Stop Using ForA WHILE:

Do not unplug your freezer if you are going to stop usage & exploitation for a short time.

If you are going to stop usage and exploitation for a long time, unplug the freezer and empty it. After defrosting, clean the freezer and wipe it out with a cloth. Leave the lid open to prevent door in the freezer.

Transporting your freeze: Before relocating the body, unplug it from the mains socket, defrost it, wipe the interior walls and floor with a damp cloth, place the plastic blockings between the top lid and the body and carry it in the normal position as it is used.

Attention: Expansion gas (C-Pentane) is used in the insulation system of the freezer. When you dispose the freezer, it is required to observe the applicable laws and rules of the country in which it is used.

7. TROUBLE SHOOTING

- **If the Red Signal on the control panel is steadily on:**

It indicates that the interior temperature is high. Wait for a couple of hours and see if the freezer reaches to the desired temperature. Check if the lid is left open or the freezer is close to a source of heat.

- **If the compressor continuously functions:**

Check if the ambient temperature is above 43 °C. See also if the fast freeze mode is in function, if the thermostat is set to cool more than desired or if the grills need cleaning for proper air circulation.

- **If the Green power light is off and the freeze does not function:**

Check if there is power failure or the freezer is properly plugged.

- **If your freeze functions loudly,**

Check if the feet are properly levelled.

- **If there is door in your freezer,**

Clean your freezer as soon as possible.

- **If there are tears on the frame of your freeze,**

Temporary tears can occur in intensively moisturized environments. This is normal.

After having checked the above-mentioned points and carried out the recommendations, if your freezer still functions unsatisfactorily, contact the nearest authorized service.

8. COMPLIANCE NORMS

Freezers described in this manual are manufactured and inspected in compliance with the

Ice-Cream Freezers :

LVD 2014/35/EU

EMC 2014/30/EU

TS EN 60335-2-89

AEEE (WEEE) 2012/19/EU