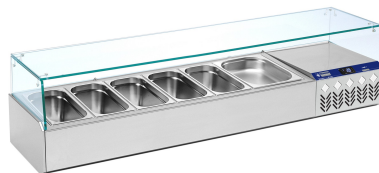




MOD : AR5-BT/R2

Production code : 11505701-0-M-0

05/2024



Diamond refrigerated equipment

Instruction Manual

N.º MNS00059.00

EN INSTRUCTION MANUAL (TRANSLATION OF THE ORIGINAL INSTRUCTION)

This equipment should be operated safely, in accordance with the manufacturer's original instructions and solely for the designated use. Misuse can cause damage to the equipment and possible injury to the user. Children must be supervised at all times to ensure that they do not play with the equipment. Do not store explosive substances, such as aerosol products containing flammable propellant.

INDEX

1	NOTE FROM THE MANUFACTURER.....	3
2	RATING PLATE	3
3	RECEIPT	3
4	INSTALLATION.....	3
4.1.	PREPARATION	3
4.2.	PLACEMENT	4
4.3.	LEVELLING	4
4.4.	WATER DRAIN	4
4.5.	ELECTRICAL CONNECTION	4
4.6.	MOUNTING A TOPPING SHELF UPON THE WORKTOP OF A PIZZA PREP TABLE.....	4
5	USAGE	4
5.1.	INDICATIONS	4
5.2.	DEFROST	4
5.3.	CLEANING.....	4
5.4.	CONDENSER CLEANING	5
5.5.	EXTENDED PERIOD OF INACTIVITY	5
5.6.	POWER CORD REPLACEMENT	5
5.7.	NOISE EMISSIONS	5
5.8.	TROUBLESHOOTING	5

1 Note from the Manufacturer

We appreciate your decision to buy our equipment.

It has been designed to provide the best storage conditions for each type of food, and has been developed to comply with the applicable European directives and standards with the aim of providing a safe and practical use that will meet your expectations and needs.

2 Rating Plate

Diamond Europe sa nv Chaussée de Vilvorde 92 1120 Bruxelles, Belgium		 Diamond refrigeration equipment	
Model			
Modell Model Modèle Modello Modelo Modelo			
Product Code			
Artikelnummer Artikelnummer Code article Codice articolo Código producto Código artigo			
Serial N.º / Year			
Seriennummer / Jahr Seriennummer / Jaar Numéro de série / Année Numero di serie / Anno Número de serie / Año Número de série / Ano			
Climate Class			
Klimaklasse Klimaat klasse Classe climatique Classe climática Clase climática Classe climática			
Defrost power (W)			
Abtauung Leistung Ontdooi vermogen Puissance dégivrage Potenza scongelamento Potencia desescarche Potência descongelção			
Door Heater Wire (W)			
Heizleitungen der Tür Verwarmingslint voor deur Cordon chauffant porte Resistenza elettrica porta Resistencia calefactora puerta Resistência eléctrica porta			
Light bulb (Max. W)			
Glühbirne Verlichtingsunit Ampoule Lampadina Bombilla Lâmpada			
en de nl fr it es pt			
BE0436355290			
  			

The rating plate on our equipment is located inside the equipment, on the left side panel. It includes the main technical data about the equipment and it identifies the MODEL and SERIAL NO., which are vital pieces of information for any queries to the manufacturer.

The European directive on Waste Electrical and Electronic Equipment (WEEE) specifies that, at the end of its life cycle, the equipment and all of its components, subassemblies and consumable materials should be sent separately for treatment for it to be destroyed, recycled or reused. Do not put equipment with this symbol together with unseparated urban waste.

Legend	
a) Voltage (V)	b) Frequency (Hz)
c) Current (A)	d) Power (W)
e) Refrigeration gas (ASHRAE)	f) Gas capacity (g)
g) CLIMATE CLASS	
4 – 30°C 55%	
5 - 40°C 40%	

3 Receipt

The construction and operation of each equipment is rigorously checked at the factory, as shown in the attached test report. In case damage has occurred in transit, carefully check the general condition of the equipment after unpacking. Then, confirm that the features match the specifications of the purchase order.

We remind you that our constant search for technological improvements implies that changes to the equipment described in this manual may be effective without prior notification.

4 Installation

The equipment installation should be carried out in accordance with building regulations, rules and best practice for accident prevention, fire prevention standards and existing local standards.



Technical maintenance, installation and other actions should be carried out by authorised specialised technicians only, using original spare parts. The manufacturer assumes no responsibility resulting from incorrect use of the product or the non compliance of the instructions contained in this manual.

4.1.Preparation

To avoid scratches, spots and fingerprints, remove the plastic protective film with gloves without using sharp tools.

4.2.Placement



Select a location where the equipment can be installed away from possible sources of heat (like ovens or stoves) and away from direct sunlight. Ensure good air circulation around the equipment, in the vertical equipment leave an area of at least 50cm free on the top. Respect the recommended distances and never obstruct the air vents grids: the lack of ventilation seriously affects the operation and can lead to severe damage to the equipment.

4.3.Levelling

The equipment must be installed on a flat and sturdy surface, to ensure stability. The height adjustable telescopic legs and/or levellers should be adjusted for a precise levelling.

4.4.Water drain

Some equipments are fitted with a drain outlet for cleaning (counter and cabinets).

In case you do not opt for a connection to the sewer, use the condensed water tray placing it from the front on the sliders under the equipment.

The drainage of condensed water can be compromised if the equipment is not leveled.

4.5.Electrical connection

The unit is supplied with a plug in accordance with current standards of practice and with a power cord whose length is sufficient to allow connection to the mains.

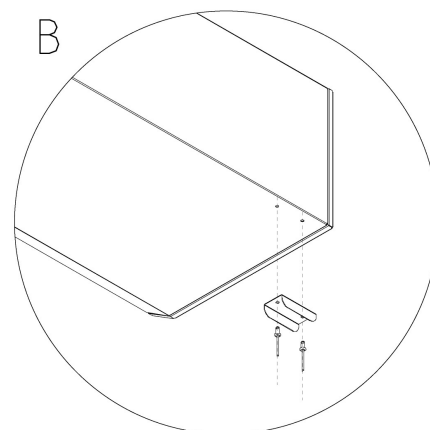
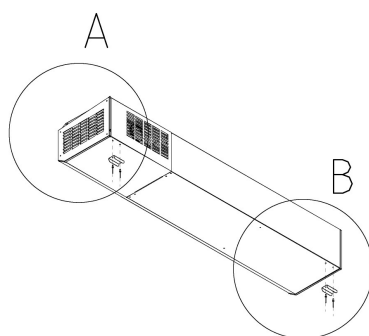
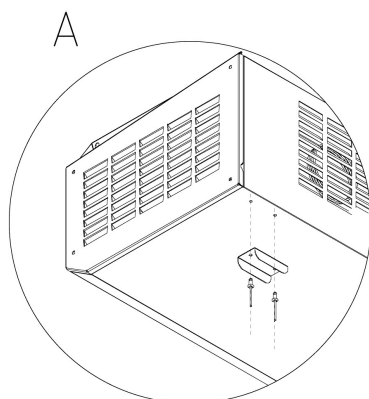


The mains should be easily accessible and sized for the maximum consumption (see rating plate), and should have an EARTH CABLE. Never use sockets or plugs without earth cable, nor use adapters or extension cords.

For direct connections to the network, you should always install an interrupting device (circuit breaker) in accordance with international standards.

4.6.Mounting a topping shelf upon the worktop of a pizza prep table

For a safe adjustment between the topping shelf and the pizza table, the U-shaped adaptor must be correctly fitted. Please centre the holes of the adaptor with those on the underside of the topping shelf before fastening the blind rivets.



5 Usage

5.1.Indications

Our refrigerated equipment has been designed to store food and food products in general.

To reduce energy consumption, optimize the equipment operation, and also improve and extend the life of food, observe the following conditions:

- ✓ Reduce the frequency and duration of doors and/or drawers openings;
- ✓ Space food to allow good air circulation between them;
- ✓ Do not place hot food;
- ✓ Try to cover or wrap food;
- ✓ Do not exceed height limit indicated by the symbol ;
- ✓ DO NOT EXCEED THE LIMITS OF MAXIMUM PERMISSIBLE LOAD (20 kg PER SHELF, 40 kg PER DRAWER).

5.2.Defrost

Our equipment defrost is carried out automatically with electronic control, which can also be triggered manually. In any case, do not use sharp objects (such as knives, screwdrivers, etc.) to remove a possible excess of ice. Defrost water goes down a tray located at the bottom of the equipment or the cooling unit being automatically evaporated. In models that do not possess an automatic system of evaporation water, pour the water tray regularly. After defrost, keep the doors and/or drawers closed to accelerate the temperature recovery.

5.3.Cleaning

To ensure proper hygiene and maintenance, perform regular cleaning as indicated:

- ✓ Switch off the appliance and unplug it, or switch off the circuit breaker;
- ✓ Clean the surfaces using a dampened cloth with a mild detergent water solution; then rinse with a dampened cloth with clean water and finally wipe with a dry cloth;

- ✓ Do not use cleaning products containing acids or chlorine (such as bleach), or abrasive materials (such as pads) or pressurized water (such as hoses).

5.4. Condenser Cleaning

To ensure long life and correct operation of the refrigeration system, clean the condenser regularly as indicated:

- ✓ Switch off the appliance and unplug it, or switch off the circuit breaker;
- ✓ Unscrew and open the air vents grid; be careful with cable holder, do not stretch the cables;
- ✓ Carefully vacuum (preferably) or brush the condenser coils;
- ✓ Finally, screw back the air vents grid.

5.5. Extended Period of Inactivity

Where there is a foreseeable extended period of inactivity, remove all foodstuff from the appliance and clean it as described. In the end, switch it off from the mains and leave the doors open to prevent bad odour.

5.6. Power cord replacement



IF DETERIORATED, THE POWER CORD MUST BE IMMEDIATELY REPLACED BY AN ORIGINAL ONE PROVIDED BY THE MANUFACTURER OR BY AFTER-SALES SERVICE. THE REPLACEMENT MUST BE PERFORMED BY QUALIFIED PERSONNEL.

5.7. Noise emissions

Time-weighted of equipment noise emissions, in workplace, do not exceed 70 dB(A).

5.8. Troubleshooting

If you notice any malfunction, refer to the checklist below to identify the problem and its possible solutions. If the problem still persists, please contact the after-sales service.

Symptom	Check
Equipment does not run and the display does not work	Make sure the plug is inserted into the socket
	Check for a blown fuse or tripped circuit breaker
	Test the power outlet for current
	Inspect the electrical cord for damage
	Remove any extension cord
Equipment does not run but the display works	Check the temperature setting
	Assure that there is enough air flow inside the equipment
	Clean the condenser coils
Equipment is not cold enough	Check the temperature setting
	Assure that there is enough air flow inside the equipment
	Check for airflow restrictions in vents
	Clean the condenser coils
	Clean the door seals
Equipment is too cold	Check for a clogged drain pipe
	Check the temperature setting
Equipment runs continuously	Clean the condenser coils
	Clean the door seals
Equipment starts and stops frequently	Clean the condenser coils