



MOD : CCV5-MP

Production code : 30000033887

06/2025



1. TABLE OF CONTENTS
2. INTRODUCTION
3. TECHNICAL SPECIFICATIONS OF FROZEN FOOD STORAGES
4. ASSEMBLY OF FROZEN FOOD STORAGES / INITIAL OPERATION
5. USING FROZEN FOOD STORAGES
6. CLEANING, MAINTENANCE and TRANSPORTATION OF FROZEN FOOD STORAGES
7. OPERATIONS BEFORE CALLING AN AUTHORIZED SERVICE
8. CONFORMITY STANDARDS OF PRODUCTS

2. INTRODUCTION

Please read the manual carefully prior to using the storage in order to get maximum efficient from this product designed to serve you for long years.

"Environment friendly" technologies have been used at all production stages of your storage, and materials and gases with no harm to natural life have been preferred.

Please read thoroughly and carefully this manual to prevent any mistakes and to get maximum efficient from your storage.

Please check the storage for any damage. In case of any damage, refer to your authorized dealer within at latest 24 hours.

Warning! Wait for 2 hours to operate the storage after transportation.

3. TECHNICAL SPECIFICATIONS OF FROZEN FOOD STORAGES

WITH ALUMINUM FRAME TECHNICAL FEATURES	Operating Temperature (°C)	Exterior Dimensions LxWxH (mm)	Interior Dimensions LxWxH (mm)
GVL31-G3	-15/-23	1015x635x890	890x510x665
GVL41-G4	-15/-23	1305x635x890	1180x510x665
GVL51-G5	-15/-23	1555x635x890	1430x510x665
GVL69-G6	-15/-23	2055x635x890	1930x510x665
CCV5-MP	-15/-23	1305x635x1255	1180x510x560
CCV7-MG	-15/-23	1555x635x1255	1430x510x560

Values specified above tables are given according to standard values and can vary by optional features.

Type label is located in the refrigerant part of the cabinet.

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

Climate Classes			
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	27	70	21,1
6	40	40	23,9
7	35	75	30,0
8	23,9	55	14,3

4. ASSEMBLY OF FROZEN FOOD STORAGES / INITIAL OPERATION

Air circulation is necessary at the back section for maximum efficiency from Frozen Food Storages
Place Frozen Food Storage by pushing backwards
Leave at least 10 cm space from sides and back on
Then plug in the device

5. USING FROZEN FOOD STORAGES

Control Panel:

On the control panel;

- Green lamp indicates that electricity is supplied to the storage and the product is on.

CIRCUIT
LAMP
GREEN



Adjusting the Thermostat:

Thermostat button on Engine Department is not visible. The position of thermostat is adjusted with factory Settings. Do not change thermostat settings. Refer to nearest authorized service when you want to change thermostat settings.

Lighting Switch (optional):

It is used to turn on or off the light of your Frozen Food Storages

Lighting Switch



Packaging:

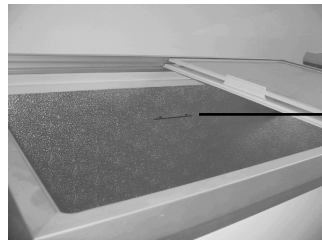
Packaging materials (plastic or aluminum folio) should wrap the food stuff thoroughly so that no air remains inside.

Uncovered containers should be wrapped with folios on two folds and packed with a rubber band around. Food in liquid and paste form expand 1/10 during freezing so they should not be filled up to the brim. Packages to be frozen should be labeled. Self-adhesive labels may be used for this purpose. Labels should indicate the date of filling, quantity, expiry date and maximum storage period.

Placing the Foods:

Separate the foods into groups. Then place the foods to be used later in the lower section, and those to be used earlier to the upper section.

In order to get maximum product performance and to store the foods healthily, there must be sufficient space Between cover and food packages.
Therefore, do not exceed maximum loading line marked in the cabinet.



Maximum
Load
Line

Important Rules:

Food stuffs must be separated into portions according to daily or meal needs of the family. Food stuffs should be packaged with no air leakage to prevent from Drying even if to be stored for a short while. Materials used in packaging should be resistant against cold, humidity, tearing, smells, oil and acid, and should be air impermeable, and also should be well closed, and should be of usable and useful materials.

6. CLEANING, MAINTENANCE and TRANSPORTATION OF FROZEN FOOD STORAGE

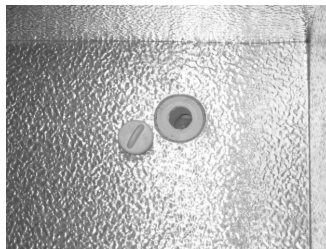
In order to get best efficiency from Frozen Food Storage, you should make maintenance and cleaning at least once a year. Plug off the unit prior to cleaning.

Defrosting:

Frosting rate will be very slow as long as you do not open the door of your storage frequently and store the foods in closed packages. Ice forming on inner walls by time reduces the performance and efficiency of your cabinet. We recommend you to defrost the ice when the thickness of ice reaches up to 5-6 mm. Adjust the storage to maximum 24 hours before defrosting so that the food stuff will be protected during defrosting and cleaning.



Picture A



Picture B

To discharge the liquid that may accumulate inside the storage during defrosting

Step 1: Remove the basket inside the unit by pulling upwards.

Step 2: Turn drainage stopper on front-bottom section 90° leftwards (a quarter round) and pull 2-3 cm outwards and leave. (Picture A) If you want the liquid discharged from little discharge hole inside stopper come with more pressure, remove the stopper and accelerate discharging.

Step 3: Open stopper on inner body base. (Picture B)

Warning! Do not use hot water, electrical heater, sharp tools and etc. otherwise the unit might be damaged.

Locking Feature of Glass Doors

Locking

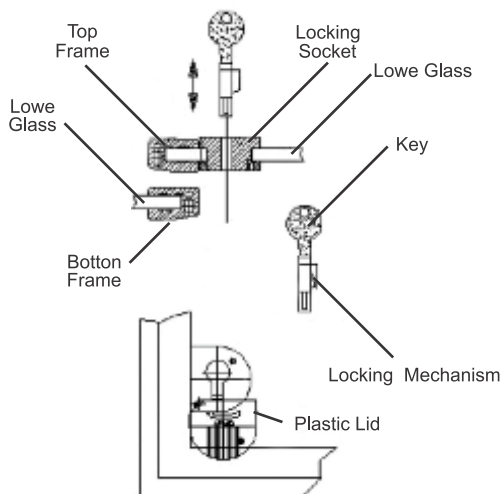
- There are two different bolts on locking mechanism. When the key is released from the lock, the angle between two bolts is 90°. Fit your key into the keyhole on locking mechanism and align bolts perpendicular to each other.
- Turn slowly clockwise the plastic cover of lock housing and open the lock housing.
- Make sure that doors are completely shut for locking. Fit locking mechanism and key into lock housing as shown in figure (Figure E). Turn clockwise the key to lock the doors. Your key will be released.

Unlocking

- To unlock fit gently your key into locking mechanism and turn slowly counterclockwise to the end. If the key fails to get out from the housing due to over-turning or any other tripping, move slowly rightwards and leftwards.
- Pull key and locking mechanism together.
Doors are opened.

You are recommended to release the key from locking mechanism. To prevent any intake of air and similar materials, close lock housing by rotating the plastic cover on lock housing in case where the unit is unlocked.

PICTURE E



Vacations / Discontinuation of Use;

If you are to go on a vacation or discontinue use for a while, do not plug off your unit.

If you are to go on a vacation or discontinue use for a long time, plug off and empty your unit. After defrosting, clean and dry the interior of unit with a cloth. Leave the door open to prevent any bad odors.

Transportation: Plug off the unit during transportation, clean interior walls and floor with a cloth, remove glass covers and handle in usual using position.

Warning: The unit insulation uses expansion gas (C-Pentane) and therefore rules and legislation stipulated by the country of use should be followed during deactivation of body.

7. OPERATIONS BEFORE CALLING AN AUTHORIZED SERVICE

- **If compressor runs continuously;**

Make sure environment temperature is over 32°C or not. Check to see if ventilation grill is clean or not. The door of the unit must be frequently opened or left open for a long time..

- **Green supply warning lamp is off and the unit does not run;**

Check to see if there is an electricity shortage and if the unit is plugged in or not.

- **If the unit emits sounds;**

Make sure that the unit legs are fit on the floor, and the setting for placing products is on scale (on flat surface) by the help of a spirit level.

- **The unit emits odors;**

Clean the unit as soon as possible.

- **The unit gets sweating;**

Sweating may occur in highly humid environments for a short time. Keep the unit away from humid places as much as possible. If the unit fails to run or has problems in running due to all instructions and checks mentioned in the instructions for use, refer to Authorized Service.

8 . CONFORMITY STANDARDS OF PRODUCTS

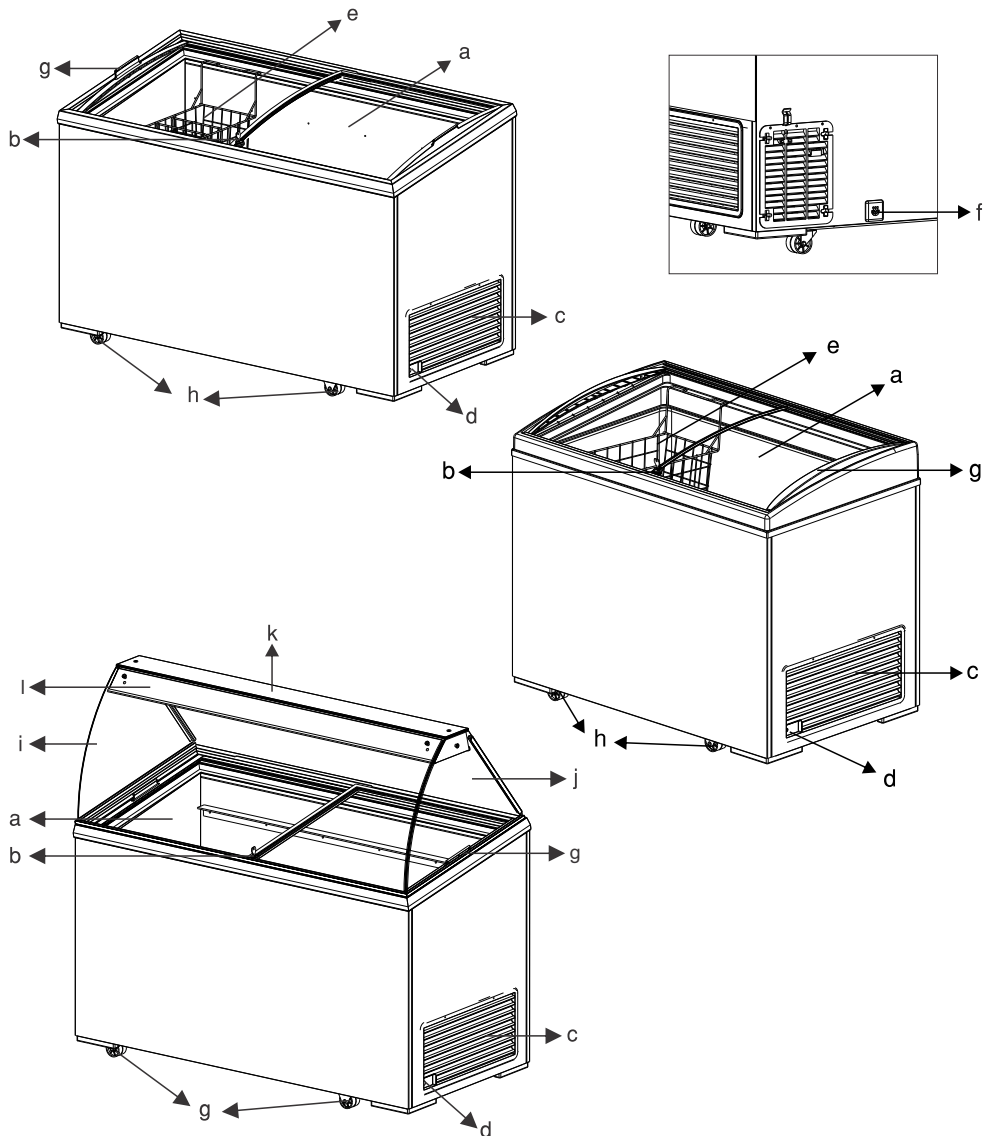
Frozen Food Storages specified in the instructions manual: are produced and tested according to the following standards

TS EN ISO 23953-1
TS EN ISO 23953-2
TS EN 60335-2-89
IEC 60335-2-89
2006/95/EC,
2004/108/EC

a - Glass Cover
b - Cover Lock
c - Engine Department
d - Control Lamp

e - Storage Basket
f - Water Drainage
g - Handle
h - Castors

i - Front curved window
j - Side window
k - Top window
l - Fluorescent transport profile



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