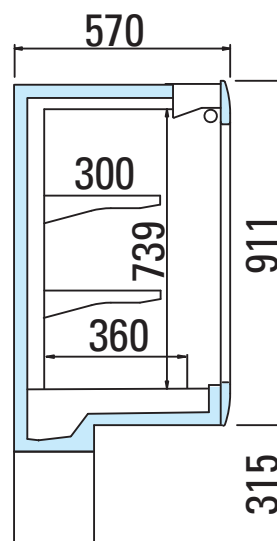
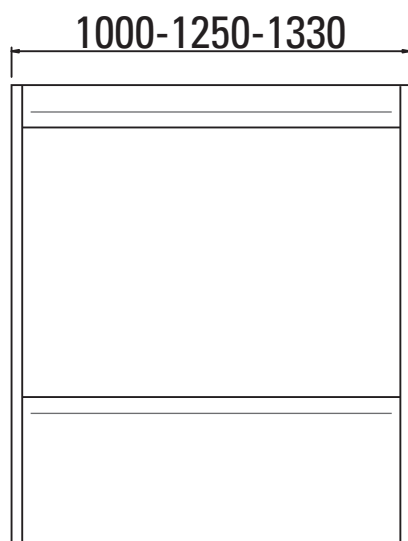


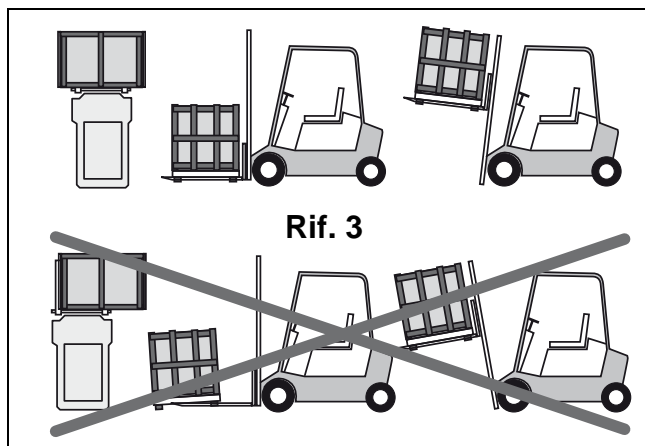
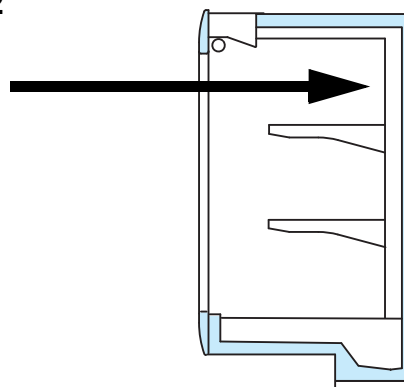
Rif. 1



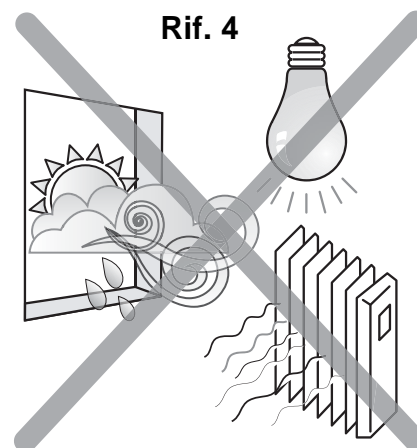
1	arneg ARNEG S.p.A. VIA VENEZIA 55 - CAMPO SAN MARTINO - PADOVA - ITALY Tel. +39 049 9699333 Fax +39 049 9699444 - info@arneg.it	
2		
3	CODICE ITEM	MATRICOLA S/N
4		
5	V Hz	W A
6		
7		
8		
9	SBRINAMENTO DEFROSTING	ILLUMINAZIONE LIGHTING
10	W	W IP
11	SUPERF. ESP. DISPLAY AREA	
12	m ²	
13	REFRIGERANTE REFRIGERANT	MASSA WEIGHT
14	CLASSE CLASS	kg
15		
16	COMMESSA W.SCHED	ORDINE W.ORD.
17	ANNO YEAR	
18		

CE CONTIENE GAS FLUORURATI AD EFFETTO SERRA DISCIPLINATI DAL PROTOCOLLO DI KYOTO
CONTAINS FLUORINATED GREENHOUSE GASES COVERED BY THE KYOTO PROTOCOL

Rif. 2

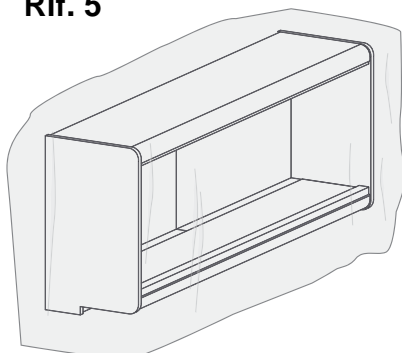


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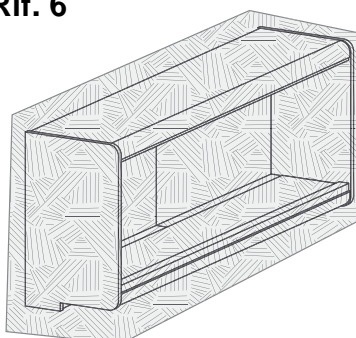


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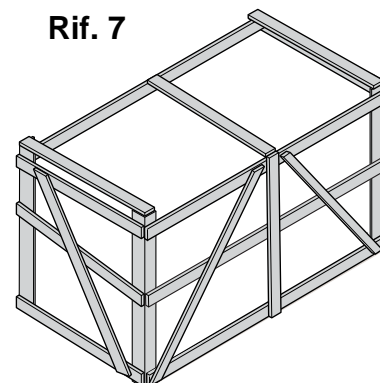
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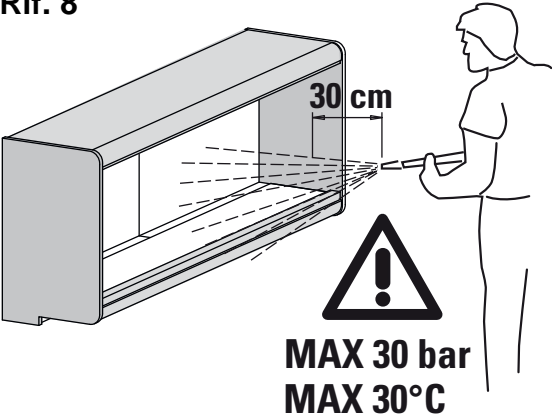
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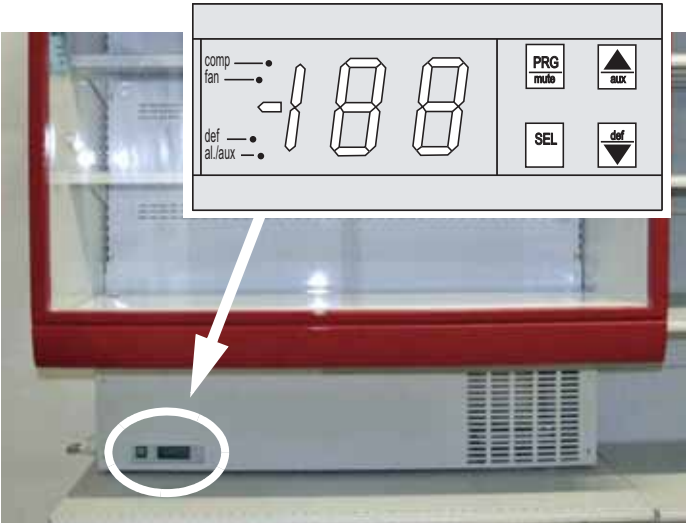
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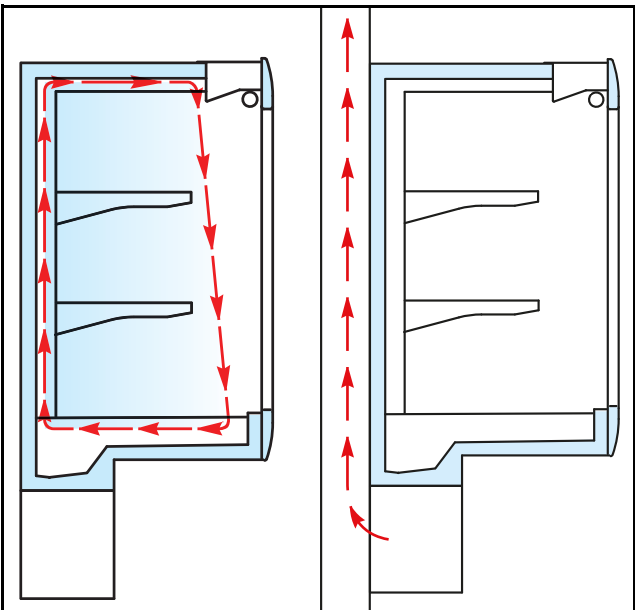
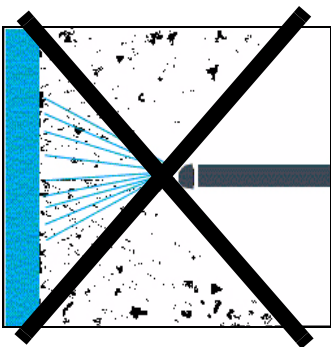
Rif. 8



Rif. 10

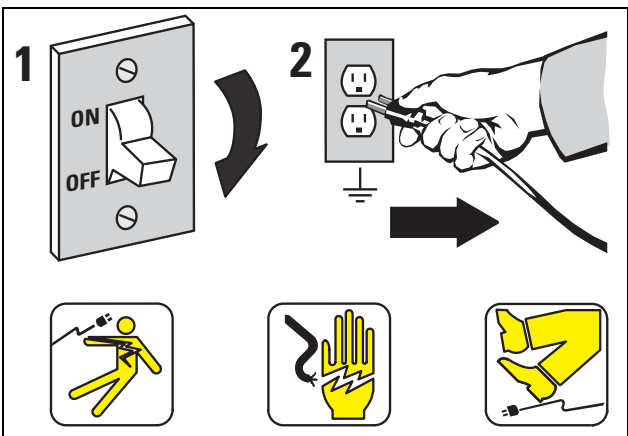


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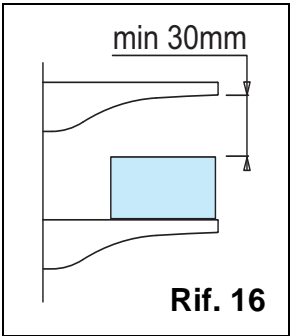


Rif. 11

Rif. 12

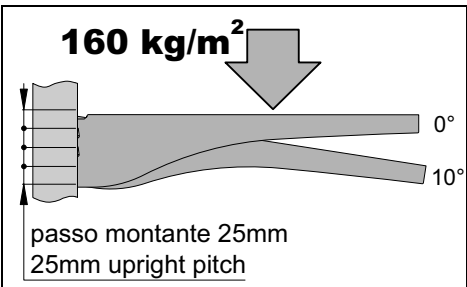


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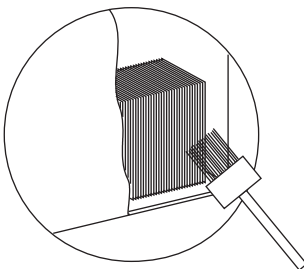


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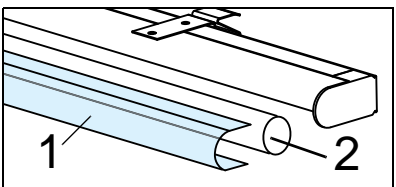
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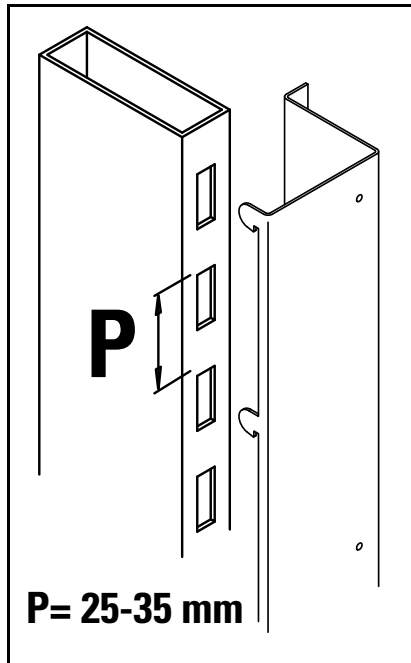


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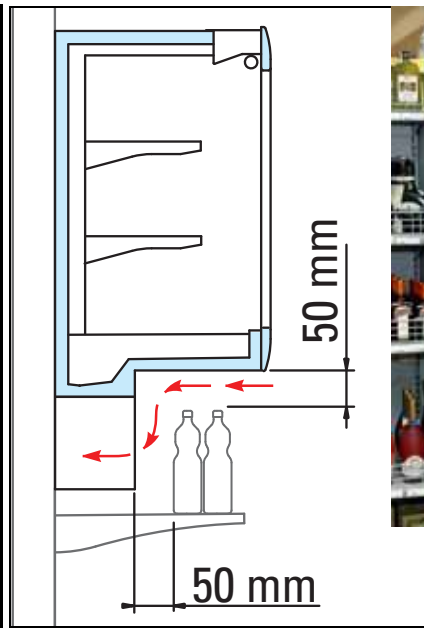


Rif. 17





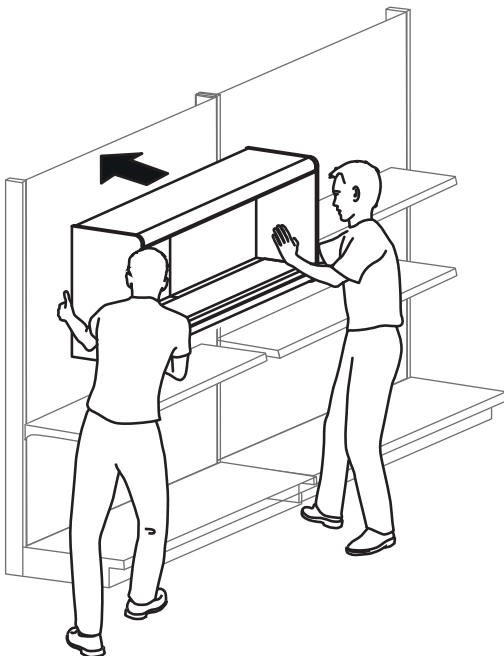
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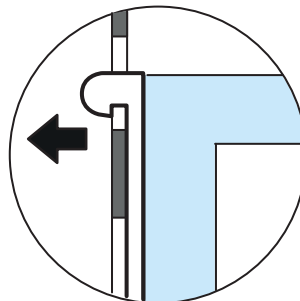
Rif. 19



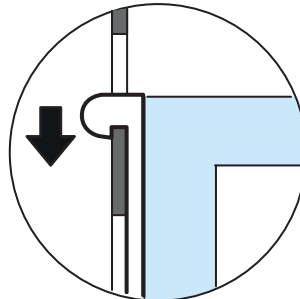
Rif. 20



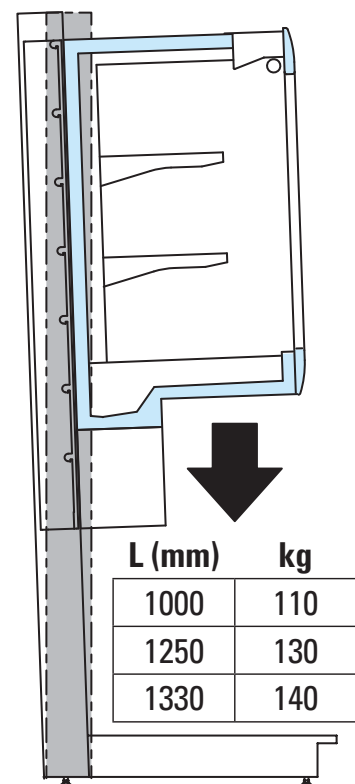
Rif. 21



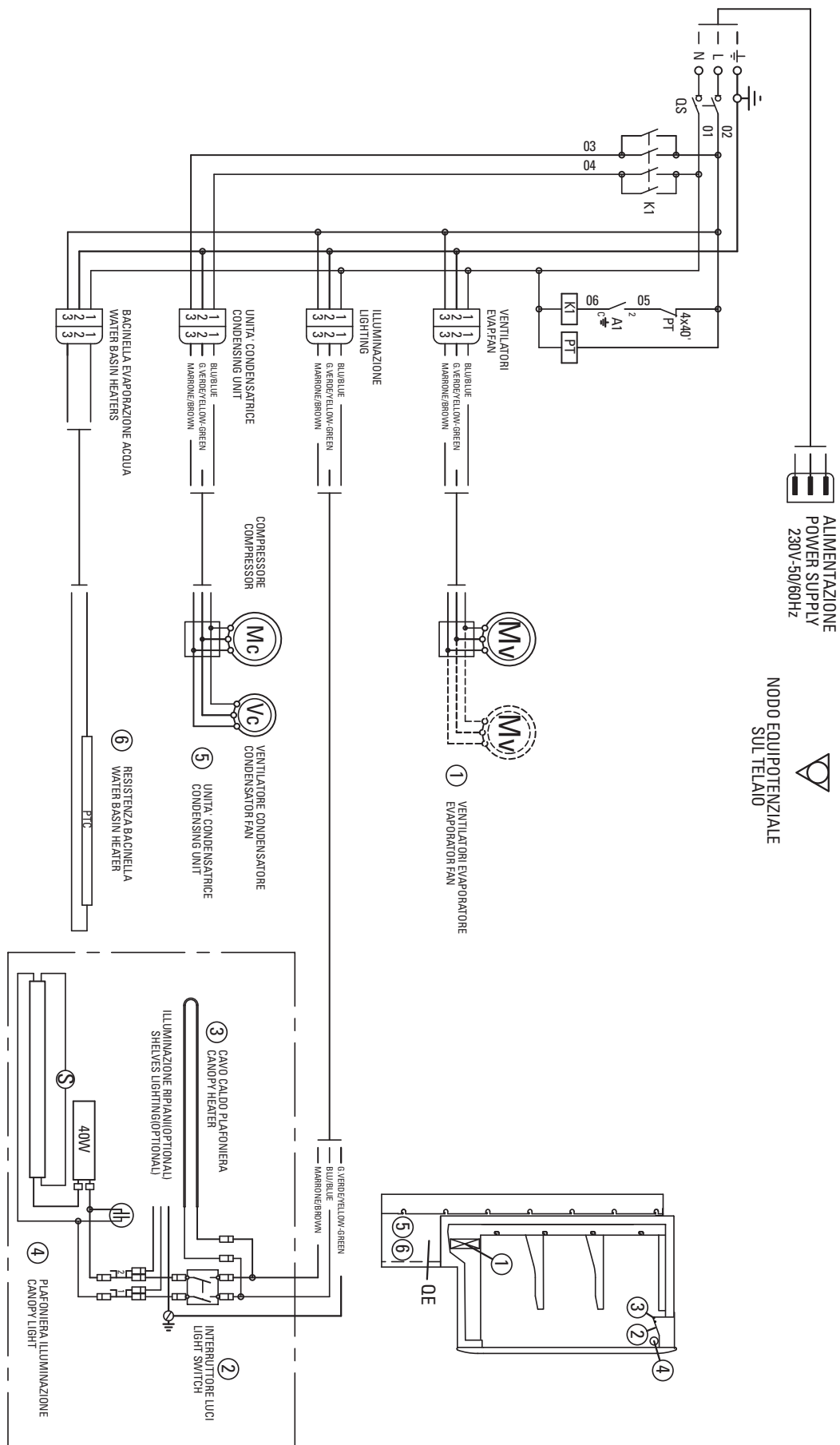
Rif. 22



Rif. 23



SCHEMA ELETTRICO STANDARD / STANDARD WIRING DIAGRAM



Dati Tecnici, Technical Data, Technische Daten, Données techniques, Datos Técnicos, Технические характеристики

SAMARA SL

Lunghezza senza spalle, Length without ends, Länge ohne Seiten, Longueur sans joues, Longitud sin laterales, Длина без боковин	mm	920	1170	1253
Temp. di esercizio, Working temperature, Betriebstemperatur, Temp. de fonctionnement, Temperatura de trabajo, Рабочая температура	°C	+2°C / +4°C		
Temperature ammissibili, Allowed temperature, Zulässige Temperaturen, Températures admissibles, Temperaturas admitidas, Допустимые температуры. - (Ts) 97/23 CE -	°C	Max + 32°C / Min - 10°C		
Superficie di esposizione orizzontale, Horizontal display surface, Gesamte Ausstellungsfläche, Surface d'exposition horizontale, Superficie de exposición de arqueo, Горизонтальная площадь экспозиции	m ²	0,9	1,1	1,2
Volume netto, Net volume, Netto inhalt, Volumen neto, Чистый вес	dm ³	217	276	296
Potenza frigorifera, Refrigeration Power, Kühlleistung, Puissance frigorifique Potencia frigorígena, Холодильная мощность	W	1058	1058	1058
Refrigerante, Refrigerant, Kühlmittel, Réfrigérant, Refrigerante, Хладагент		R404A		
Massima pressione ammissibile, Max allowed pressure, Maximal zulässiger Druck, Pression maximale admissible, Máxima presión admitida, Максимально допустимое Давление. - (Ps) 97/23 CE -	bar	29 bar		
Ventilatori, Fans, Gebläse, Ventilateurs, Вентиляторы	n° x W	2 x 8.3	2 x 16	2 x 16
Resistenza di sbrinamento, Defrost heater, Abtauwiderstand, Resistance de dégivrage, Resistencias de descongelation, Мощность оттаивания	W	992	992	992
Tipo di sbrinamento, Defrosting type, Abtautyp, Type de dégivrage, Tipo descongelation, Тип оттаивания		Naturale, Off-cycle, Zeitabtauung, Dégivrage naturel, Parada simple, Простая остановка		
Livello di rumorosità, Noise level, Schallpegel, Niveau de bruit, Уровень шума	db (A)	< 65		
Peso, Weight, Poids, Peso, Вес	kg	110	130	140
Contenuto modificabile senza preavviso, Content that could be change without notice, Inhalt Veränderbar ohne Vorankündigung, Contenu modifiable sin previo aviso, Contenido modificable без предупреждения				

* n° 2 piani P=300mm, n° 2 shelves P=300mm, n° 2 Etagen P=300mm, n° 2 etager P=300mm, n° 2 estantes P=300mm, n° 2 полки P=300mm

Installation and User Manual

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1. Informational symbols

Before reading the manual, take a moment to learn the symbols:



This symbol indicates dangers and actions that should **always** be avoided during use, maintenance or in any other situation, as they could cause serious injury or death.



This symbol indicates instructions, rules, advice, and communications that each person assigned to use the unit (in reference to their individual responsibilities) must respect during the entire time they are using the unit (installation, use, maintenance, dismantling, etc.).

2. Prohibitions and prescriptions

The Installation and User Manual should be read carefully so that the operator, in the event of malfunction, is able to provide precise information to Technical Support.



- **Before carrying out any maintenance work on the refrigerator unit, please ensure that the electrical supply is disconnected.**
- **These units are designed for use only in closed environments**
- **Take great care over all working manoeuvres (loading, unloading, cleaning, counter service, maintenance, etc.) and always apply maximum diligence, using appropriate protective equipment for the various operations.**
- **The refrigeration unit is intended to maintain the temperature of the goods displayed and not to reduce it. Foodstuffs should only be placed inside if they are already cooled to their respective conservation temperatures. As such, products that have been warmed up must not be placed in the unit.**
- **The units are designed and built to store and display only fresh and frozen foods, ice creams, cooked and pre-cooked items (canteens). Do not introduce any type of goods other than those specified such as pharmaceutical products, fishing bait, etc.**
- Check that the temperature and relative humidity values do not exceed specifications. For this reason it is essential that the air-conditioning, ventilation, and heating systems in the sales point are kept at maximum efficiency.
- Limit the speed of the ambient air near the unit openings to less than 0.2 m/s;
- Avoid having air currents or the output of the air conditioning system aimed directly towards unit openings.
- Only place goods into the cabinet that have already been cooled to the temperature normally applicable to the cold chain and check that the cabinet is always able to maintain that temperature.
- Respect the load limit. Do not overload the cabinet.
- Rotate food products by loading the cabinet in such a way that the goods displayed for longest are sold before new arrivals.
- With the help of a specialised technician, eliminate any problems found (loose screws, blown bulbs, etc.).
- Check the flow of defrosted water (unblock drains, clean any filters, check siphons, etc.).
- Dispose of defrosted water or water used for washing through the drains or purification system in accordance with current legislation as this may come into contact with pollutants due to the nature of the product, any residues, accidental breakages of casing containing liquids and the use of non-permitted detergents.



- If abnormal condensation forms, inform the refrigeration technician immediately.
- Carry out all preventive maintenance operations punctually.



- **DO NOT** use the unit barefoot
- **DO NOT** touch the unit with wet or damp hands or feet
- **DO NOT** remove protective covers or panels that require the use of tools to be removed. More specifically, do not remove the electrical panel cover. These operations must always be carried out by specialised technicians.
- **DO NOT** obstruct the air intake openings.
- **DO NOT** walk on the top of the unit.
- **DO NOT** use your feet to climb onto the front of the unit, for any reason. If necessary, use an appropriate and suitable ladder in order to reach the loading points. Danger: falls and serious injury.
- **DO NOT** use spotlights with incandescent bulbs aimed directly at the unit. Danger: overheating the merchandise.
- Exposed merchandise should not be in direct sunlight. Danger: alteration of merchandise.
- Limit the temperature of radiating surfaces located in the sales point, e.g. insulating ceilings.
- **IN THE CASE OF A GAS LEAK OR FIRE:**
Do not stay in the room where the cabinet is located if it is not appropriately ventilated. Disconnect the unit by means of the general switch upstream of the appliance.
DO NOT USE WATER TO PUT OUT THE FLAMES, USE ONLY DRY EXTINGUISHERS.

ANY OTHER USE NOT EXPLICITLY INDICATED IN THIS MANUAL IS TO BE CONSIDERED DANGEROUS. THE MANUFACTURER SHALL NOT BE HELD RESPONSIBLE FOR ANY DAMAGES THAT MAY OCCUR FROM IMPROPER, ERRONEOUS, OR UNREASONABLE USE.

USEFUL TELEPHONE NUMBERS:

SWITCHBOARD +39 0499699333 - FAX +39 9699444 - CALL CENTRE 848 800225

3. Purpose of the Manual/Field of Application - Interested Parties

This instruction manual contains a description of the **Samara** line of refrigeration units, manufactured by ARNEG Spa.

The following information provides instructions with regard to:

- using the cabinet
- technical specifications
- installation and assembly
- operator information
- maintenance operations
- safety information

The manual should be considered part of the unit and must be kept for its entire working life.

The manufacturer is relieved from all liability in the following situations:

- improper use
- incorrect installation - not completed in accordance with the regulations specified
- power supply faults
- serious lack of maintenance
- unauthorised alterations and operations
- use of non-original spare parts
- partial or complete lack of compliance with the instructions.

This manual must be the responsibility of an assigned person, stored in an appropriate location, known to all assigned workers and maintenance employees, so that it can be consulted whenever needed.

In the event of transfer to third parties, it must be delivered to the new user or owner, duly informing the suppliers in a timely manner. If lost or damaged, please contact the supplier.

This manual is intended for:

QUALIFIED OPERATORS: qualified individuals, instructed in the use, adjustment, cleaning, and maintenance of the unit.

SPECIALISED TECHNICIANS: trained technicians, authorised to carry out extraordinary maintenance, repair, replacement, and tuning operations who are aware of the risks they are exposed to in carrying out said operations and able to adopt all the measures appropriate to protect themselves and others, minimising damage with respect to the risks that these operators have.

Where not specified, the section is applicable to both types of users

The contents of this manual represent the current technical and technological status used in manufacturing the unit, and valid at the time the unit in question was sold. Therefore, it cannot be considered obsolete in the case of later updates connected to new regulations or knowledge.

Anyone using this unit must read this manual.

4. Presentation - Proper use (Rif. 1)

The unit is intended for use by qualified personnel that have been instructed and trained by their employer with regards to use and the risks that come with it. The refrigeration unit **Samara** is a vertical display stand with shelves, with compressor unit incorporated, open at the front suitable for preserving and self service sales of **cold meats and dairy products**, designed to be hooked onto the ARNEG/INTRAC shelving (step 25-35mm) (Rif. 18) in order to create a refrigerated compartment .



- Electrical appliances can be dangerous to health. Current laws and regulations must be respected during installation and use.
- Removing protective covers or panels requiring tools for removal is prohibited.

DO NOT allow the following types of people to use the unit:

- children
- persons who cannot safely use the unit without supervision or instructions
- disabled individuals
- employees who are not sober or are under the effect of narcotics



- The unit can be hooked onto risers with 25 or 35 mm step. The shelving unit on which it is hooked must have an adequate capacity for the purpose. The assembly of the shelving unit must be done in order not to compromise the stability of the shelf assembly with the unit attached.
- A discharge must be planned for removal of the condenser air (Rif. 12)
- Carefully read the manual before use and instruct assigned employees with regards to the various operations (transport, installation, maintenance, etc.), in line with their assigned responsibilities, and in accordance with the instructions contained in the manual.
- The Client or employer assumes full responsibility regarding the qualification and mental and/or physical state of the employees assigned to use and maintain the unit.
- This documentation **CANNOT** in any way serve as a substitute for a lack of education or intelligence in the personnel that interacts with the equipment.
- The units are designed and built to store and display only fresh and frozen foods, ice creams, cooked and pre-cooked items (canteens). Do not introduce any type of goods other than those specified such as pharmaceutical products, fishing bait, etc.

5. Standards and certifications

All the refrigerated unit models described in this user manual for the **Samara** series meet basic health, safety and protection requirements, set out by the following European laws and directives:

- **Machines Directive 2006/42 EC;**
applied EN norms: EN ISO 14121:2007; EN ISO 12100-1:2005; EN ISO 12100-2:2003
- **Electromagnetic Compatibility Directive 2004/108/EC;**

applied EN norms: EN 61000-3-2:2006; EN 61000-3-12:2005; EN 55014-1:2006; EN 55014-2:1997;

- **Low Voltage Directive 2006/95/EC;**

applied EN norms: EN 60335-1:2008; EN 60335-2-89 :2002/A2:2007

European Regulation EC-1935/2004 on materials and articles intended to come into contact with food - standards applied: EN 1672-2

They are excluded from the field of application of Directive **EEC 97/23 (PED)** on the basis of that specified by Article 3 paragraph 3 of the Directive.



In the case that the original copy of the Declaration of Product Conformity provided with the product is lost, it is possible to download a copy by completing the form found at the following website: **<http://www.arneg.it/conformity>**

The performance of these refrigeration units has been determined using tests carried out in accordance with **UNI EN ISO 23953-2: 2006** regulations, in the environmental conditions corresponding to climate class 3 (25 °C , 60% R.H.)

Environmental climatic classes according to UNI EN ISO 23953 - 2

Climatic class	Temp. dry bulb	Relative humidity	Dew point
1	16°C	80%	12°C
2	22°C	65%	15°C
3	25°C	60%	17°C
4	30°C	55%	20°C
5	40°C	40%	24°C
6	27°C	70%	21°C

6. Identification - Plate data (Rif. 2)

A serial plate is affixed behind the unit, stating all characteristic data:

- 1) Manufacturer's name and address
- 2) Unit name and length
- 3) Unit code
- 4) Unit serial number
- 5) Voltage supply
- 6) Supply frequency
- 7) Current used when operating
- 8) Electrical power used when operating during refrigeration phase (fans+hot cables+lighting)
- 9) Electrical power used when operating during defrost phase (armoured resistances+hot cables+fans+lighting)
- 10) Lighting power (where applicable)
- 11) Net display surface
- 12) Type of refrigerant fluid with which the system functions
- 13) Mass of refrigerant gas with which each system has been loaded (only for units with built-in motor)
- 14) Environmental climatic class and temperature of reference
- 15) Humidity protection class
- 16) Unit manufacturing order number
- 17) Unit production order number
- 18) Unit year of production

In the case of a request for technical assistance, please provide the following information:

- product name (Rif. 2 - 2); serial number (Rif. 2 - 4); work order number (Rif. 2 - 16).

7. Transport - specialised technician -

Loading/unloading operations must always be carried out by qualified personnel able to check weights, exact lifting points, and the most appropriate means of transport, both in terms of safety and capacity. The cabinets are supplied on a wooden platform frame to the base for movement with forklift trucks. Use a manual or electrical forklift

truck that is suitable for moving the cabinet in question. It must have a nominal capacity of at least 1,000 kg.



- Always place the forks at the indicated points in order to avoid the risk of overturning, and always completely insert the forks.
- No unnecessary personnel should be present in the lifting area.
- Balance the weight of the unit so as to ensure that the load remains in equilibrium (Rif. 3)

DO NOT use transportation devices to lift:

- with a capacity of less than 1,000 kg
- with inappropriate characteristics or that have been affected by use
- with non-standard or worn wires or cables



Transportation procedures that differ from that indicated are prohibited.

8. Storage

- **DO NOT** store the units in uncovered areas where they are subject to weathering and direct sunlight. Exposure to ultraviolet rays leads to permanent deformation of the plastic materials and damages the unit's components.
- The units must be stored in closed areas, at a temperature between **-25°C and +55°C** and with relative humidity between **30% and 90%**.
- Before storing, check that the packaging is intact and that it doesn't show any defects that could compromise the preservation of the units.

9. Receipt, unpacking, initial cleaning - *qualified operator* -

Before starting any unpacking operations, take all possible precautions to avoid injury to the operator.

The unit may be provided packaged in one of the following ways:

- With a wooden frame fixed to the base and a nylon covering held in place by straps (standard) (Rif. 5);
- With cardboard covering (upon request) (Rif. 6);
- With a wooden cage (upon request) (Rif. 7).

Upon acceptance of the cabinet:

- Ensure that the packaging is intact and there is no obvious damage;
- Unpack, ensuring that the unit is not damaged;
- Check that all parts of the unit are intact;
- If any damage is found, immediately contact your supplier;
- Slowly remove the protective film, taking care to not rip it, in order to avoid leaving traces of glue. If this occurs anyway, they can be removed using appropriate solvents.
- Clean for the first time using neutral products. Dry with a soft cloth. Do not use any abrasive substances or metal sponges;

For correct disposal of the packaging, note that it consists of: Wood - Polystyrene - Polythene - PVC - Cardboard.



- **DO NOT use alcohol to clean the methacrylate parts (Plexiglas).**
- During the unpacking operations, do not leave packaging elements such as nails, wood, staples, nylon, etc. lying around and tools used for the operation such as pliers, scissors, and pincers should not be left in the work area, as they could cause injury or wounds.
- These items should be removed using appropriate methods and placed in the relevant waste collection locations.

10. Installation and environmental conditions - *specialised technician* -



Any change to the installation described here must be authorised by ARNEG Spa.

To guarantee that the technicians assigned to install the unit work safely, the use of

protective tools and clothing required under the safety regulations or laws in effect in the country where it is installed is recommended. In any case, always use appropriate equipment and clothing, such as: **safety shoes, protective gloves, a level.**

For installation, please proceed as follows:

- carefully inspect the installation area, removing any danger(s) to the operator:
- based on the weight of the unit (Rif. 23):
 - 1 - make sure the riser tilts towards the wall to avoid it tipping over (Rif. 23)
 - 2 - evaluate which means to use to mount the unit safely (2-3 persons, fork lift) (Rif. 20)
- carefully bring the unit close to the risers, make the hooks meet the slots (Rif. 21)
- make sure that the hooks are perfectly in line with the slots
- hook the unit (Rif. 22)
- make sure that hooks are inserted perfectly in the risers

Do not position the cabinet:

- in environments with the presence of explosive gaseous substances;
- outdoors and therefore where there are atmospheric agents;
- near heat sources (in direct sunlight, near heating systems, incandescent lights, etc.)
- near air currents (near doors, windows, air-conditioning/heating systems, etc.) exceeding speeds of **0.2 m/sec.**

Before connecting the unit to the electricity, ensure that the plate data corresponds to the characteristics of the electrical system to which it is to be connected.

For the unit to function properly, the temperature and relative humidity must not exceed the limits for climate class 3 (**+25°C; R.H. 60%**) as established in **EN-ISO 23953 - 2** regulations, under which the unit was tested.

11. Electrical connection (Rif. 13) - *specialised technician* -



BEFORE STARTING ANY OPERATION, FIRST DISCONNECT THE SYSTEM FROM THE POWER SUPPLY! The electrical system must be earthed!



- The systems must be completed in accordance with the regulations that govern construction, installation, use, and maintenance as envisaged under the norms in effect in the country where the unit is installed.
- ARNEG Spa declines any responsibility with regards to the user and third-parties for damages caused by breakdowns or malfunctioning of the systems installed upstream to the unit and for damages caused by the same due to causes directly attributable to malfunctioning of the electrical system.
- The unit must be protected upstream by an automatic omnipolar thermomagnetic switch with appropriate characteristics. This must also act as a general line disconnection switch.

Establishment of the electrical power supply line to the point of where it connects to the unit is the responsibility of the Client. The dimensions of the electrical energy power supply line must be determined in accordance with the electrical power used by the unit (see Technical Specifications).

- The unit comes with a connection ready for a plug (NOT SUPPLIED). Attach a plug of suitable capacity for the electrical connection, onto the power lead in compliance with safety rules: yellow-green = **earth** sky blue = **neutral** brown = live and conform to the national regulations in effect
- Remove any metal objects worn: rings, watches, bracelets, earrings, etc.
- Check the electrical diagrams before carrying out the connection
- Check that the voltage supply is as specified on the plate data.
- Tell the operator where the switch is so that it can be reached quickly in an EMERGENCY.
- To guarantee correct operation, the maximum voltage variation must be between +/ - 6% of the nominal value.

- Check that the power line has appropriate section cables, is protected against overcurrent and dispersions towards earth, in compliance with current standards.
- In the event of an interruption to the electricity supply, check that all store electrical appliances can reboot without causing the overload protections to intervene. If not, alter the system in order to differentiate between the start-up of the various devices.

The installer must supply the anchorage devices for all cables in and out of the unit.



- Check that the connectors of the illumination are inserted properly and blocked in their sockets so as to avoid disconnection during cleaning and maintenance operations which could lead to electrical shocks harmful to the operator.

The automatic thermomagnetic switch should be designed so as not to open the neutral circuit without simultaneously opening the phases. In any case, the opening distance for the contacts must be at least 3mm.

12. Start-up, temperature control and adjustment

- *specialised technician* -

Before plugging the unit in, or unplugging it, cut the power supply to the socket.

- Disconnect the plug
- Make sure that the general switch of the electrical panel is in the "ON" or "1" position.
- Insert the plug

The refrigeration system will start working immediately.

Refrigeration temperature is controlled by an electronic control device (Rif. 10).

Normally the controller is set in the factory during testing, but it is possible to alter the programming. To do so, please refer to the instructions given by the control device manufacturer.

13. Filling the unit - *qualified operator* -

To refill the unit, you must comply with some important rules:

- arrange the goods in a uniform, orderly fashion, avoiding overloading the shelves (max. load 160 kg/m²) (Rif. 14).
- the arrangement of goods, without leaving empty areas, guarantees optimum unit function.
- leave approx. 30 mm of space between the merchandise and the shelf above (Rif. 15).
- arrange the goods in a way that does not interfere with the circulation of the refrigerated air (Rif. 11)
- Leave at least 500mm of air between the merchandise arranged on the lower shelf and the Samara unit in order not to obstruct the flow of air (Rif. 19)
- Shelves can be placed in 2 positions **0°**; **-10°** (Rif. 14), upon request it is possible to add a third position at **-20°**.



- The refrigeration unit is designed to maintain the temperature of the product displayed and not to lower it. Food products must only be introduced if already cooled to their respective storage temperatures.
- **DO NOT** introduce products that have been heated.
- **DO NOT** obstruct the refrigerated air entry in any way (merchandise, price labels, price holders, etc.)



- The maximum allowable load for the shelves is **160kg/m²**
- To avoid merchandise sliding on tilted shelves, always use the containment edges.
- First use up the goods that have been stored in the unit the longest before adding new arrivals (food stock rotation);

14. Defrost and water draining

The Samara line of refrigeration units is provided with a **simple-stop defrosting**

system by means of the stopping of the refrigeration cycle. The defrost water is collected in a specific drain and taken to a basin at the bottom of the unit, the basin has a resistance to evaporate the water. During the defrost phase, the temperature of the displayed products will increase; however it will not exceed the limits imposed by law. Once the defrost phase is completed, the system will quickly return to operating temperature.



Periodically check that the hydraulic connections are still efficient, contacting a qualified installer.

15. Lighting

Internal lighting of the unit is obtained through fluorescent OSRAM type lights. The light



For greater energy savings, the cabinet can be ordered complete with low consumption LED lighting. This allows for:

- reduced lighting consumption
- reduced refrigerator load
- lifespan of lights: over 6 years
- uniform light intensity and colour
- improved lighting as temperature decreases.

switch is beside the light fixture.

16. Replacing bulbs (Rif. 16)

Replace the bulbs as follows:

- Turn off the unit's power supply.
- Unhook the light fixture from the shelf.
- Remove the methacrylate guard (1), slide out the bulb (2) from the housing, and replace it with the new one.
- Reinsert the light, making sure that the contacts are correctly placed in the appropriate openings.
- Reattach the methacrylate guard.
- Hook the light fixture back onto the shelf.
- Restore the electricity supply.

17. Maintenance and cleaning - *qualified operator* -



BEFORE CARRYING OUT ANY MAINTENANCE WORK OR CLEANING, FIRST DISCONNECT THE UNIT FROM THE VOLTAGE SUPPLY BY MEANS OF THE GENERAL SWITCH. ALWAYS WEAR PROTECTIVE GLOVES FOR CLEANING.



Food products can deteriorate due to microbes and bacteria. Respecting hygiene norms is essential in order to guarantee protection of consumer health, as well as respecting the chain of refrigeration, for which the sales point is the last controllable ring.

Cleaning operations must include:

- 3 - **WASHING** (removing grease, removal of about 97% of the dirt)
- 4 - **DISINFECTING** (using appropriate detergents on the surfaces to remove any pathogenic micro-organisms that might remain after washing).
- 5 - **RINSING**
- 6 - **DRYING**

Cleaning the refrigeration units is carried out as follows:

17_1.General instructions



- **The surfaces to be cleaned and the detergents and water used for cleaning must not exceed a maximum temperature of 30°C.**
- use only neutral type detergents
- **DO NOT** use acid or alkaline detergents (e.g. bleach) which could corrode the surface
- **DO NOT** use abrasive products, chemical/organic solvents or sharp instruments which could damage the surfaces of the units.
- **DO NOT** use detergents with unknown chemical compositions
- **DO NOT** spray water or detergent directly onto the electrical parts of the unit and avoid wetting fans, light fixtures, electrical cables, and all electrical equipment in general during cleaning operations.
- **DO NOT** touch the unit with wet or damp hands or feet
- **DO NOT** use alcohol or similar products to clean the methacrylate parts (plexiglass).
- **DO NOT** aim the jet directly at painted or plastic-coated surfaces
- **DO NOT** apply the products directly onto the surfaces to be cleaned
- **DO NOT** use steam cleaning equipment
- **DO NOT** use excessive force during cleaning operations
- avoid contact with or inhaling vapours emitted from acid, alkaline or ammonia products contained in flooring detergents which may oxidise or corrode stainless steel.



- if internal cleaning is done with water jet cleaners (Rif. 8), use a LOW PRESSURE system (max 30 bar) with an appropriate capacity to remove any residue present. Excessive pressure could damage the surfaces.
- keep a minimum distance of 30 cm from the surfaces being cleaned (Rif. 8).
- **DO NOT** bring the jet too close to the dirt, it can cause injury to the operator and contaminate parts that have already been cleaned, as well as the environment (Rif. 9).

17_2.Cleaning of external parts (Daily/Weekly)

- On a weekly basis, clean all the external parts of the unit using neutral detergents for domestic use that are compatible with the surfaces to be cleaned, or using warm soapy water (max 30°C), and removing all traces of detergent.
- Rinse with clean water and dry using a soft cloth.

17_3.Cleaning of internal parts (Monthly)

Cleaning the unit's internal parts is done to destroy pathogenic micro-organisms so as to ensure the protection of the merchandise.

Before beginning to clean the inside of the unit, it is necessary to:

- Turn off the power supply
- Completely remove all merchandise inside.
- Remove all the removable parts, such as display plates, grills, etc.
- Wash with lukewarm water (max 30°C).
- Disinfect using a detergent with an antibacterial component.
- Carefully clean the tank, drip, and water discharge protection grill, eliminating all foreign bodies that may have fallen into the suction grill, lifting the fan plate if necessary.
- Carefully dry using a soft cloth.
- If any ice has formed, contact a qualified refrigeration technician for assistance.

17_4.Cleaning the condenser (Rif. 14)

The condenser must be cleaned every 30 days to remove any accumulated dust.

- Use a hard-bristle (not metallic) brush or vacuum cleaner, taking care not to fold or damage the condenser fins.

17_5.Cleaning glass parts



- **DO NOT** use hot water on cold glass surfaces, as the glass could shatter and injure the operator.
- **DO NOT** use rough or abrasive materials or metallic scrapers that could scratch the glass surfaces
- **DO NOT** use dirty cloths



- Use a soft cloth with a neutral detergent or soap and lukewarm water (max 30°C).
- Immediately remove all traces of water and detergent with a dry cloth in order to avoid the formation of marks and to avoid the liquid reaching the gaskets, frame, or the hinges of the glass doors.

17_6.Cleaning stainless steel parts

Certain situations may lead to the build-up of rust on steel surfaces:

- steel implements left on surfaces that are damp, lime scaled, not fully rinsed after using chlorine- or ammonia-based detergents, encrusted with pieces of food, salt/saline solutions, or dry residue from evaporated liquids.

Recent marks and rust:

- clean with shampoo or neutral detergents using a sponge or cloth. When done, remove any detergent residue, rinse well, and carefully dry the surfaces.

Old marks and rust:

- use chemical substances for stainless steel that contain 25% nitric acid, or similar substances.

Stubborn marks and rust:

- sand or shine using a stainless steel brush. When complete, wash using detergents and dry carefully. This may produce surface scratches due to abrasive cleaning.

17_7.Cleaning aluminium parts



- **DO NOT** use acid or alkaline detergents (e.g. bleach) which could corrode the surface
- **DO NOT** use rough or abrasive materials or metallic scrapers that could scratch the aluminium surfaces
- **DO NOT** use steam cleaning equipment
- **DO NOT** use dirty cloths



- Use a soft cloth with a neutral detergent or soap and lukewarm water (max 30°C).
- Immediately remove all traces of water or detergent using a dry cloth in order to avoid the formation of marks.

All cleaning operations, including disinfection, rinsing and drying must be performed carefully, removing all traces of water or detergent so as to avoid the proliferation of bacteria that is harmful to health. Parts left to dry with residual detergent or disinfectant may be damaged.



Remove any elements such as sponges, clothes, detergent residue, or water from the floor that could cause slipping and accidental falls.

17_8.Parts inspection

Once cleaning, disinfection, rinsing, and drying operations have been completed, carefully check that all the parts are perfectly clean and dry and have not been damaged or excessively worn. If necessary, replace them.

Attach the elements once perfectly dry and restore the electrical power supply. Once internal operating temperature has been reached, the unit can be loaded with the products to be displayed.

18.Dismantling the unit - specialised technician -

The unit must be disposed of in accordance with your country's waste management

legislation and in respect of our environment. This product is considered by current legislation as hazardous waste. It must therefore be collected separately and cannot be treated as household waste nor sent to a landfill. Before disposing of the unit, the coolant must be collected and the lubricant oil removed. This product consists of 75% recyclable materials. Materials used in construction:

- Enamelled steel: uprights, shelves, feet
- Copper, Aluminium: refrigeration circuit, electrical system and light fixture
- Galvanised sheet metal: lower panels, enamelled panels, base structure, shelves, trays
- Polyurethane foam (H₂O): heat insulation
- Tempered glass: glass sides
- Wood: side frames foamed tank
- PVC: Bumpers and handrail
- Polystyrene: Heat formed shoulders
- Polycarbonate: fluorescent lamp guard
- Methacrylate: shelf edges



- The user is responsible for delivering the product for disposal to the collection centre specified by the local authorities or manufacturer for the recovery and recycling of materials.
- All these operations, including the transport and waste processing, should be performed by authorised, specialised personnel only.
- This product contains HFC, a coolant with a high greenhouse effect potential (GWP). ARNEG uses the following types of coolant in models produced with built-in refrigeration units:

R 134a; GWP₍₁₀₀₎ = 1300

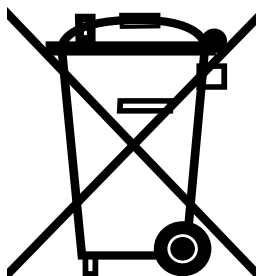
R 404A; GWP₍₁₀₀₎ = 3750

belonging to the HFC family, namely hydrofluorocarbon gases with a high global warming potential (GWP), governed by the Kyoto protocol. (Check which of these two gases is in the appliance by reading the plate or adhesive label on the device) therefore:

THE COMPONENTS OF THE REFRIGERATION CIRCUIT SHOULD NEVER BE CUT AND/OR SEPARATED. THEY MUST BE RETURNED INTACT TO A CENTRE SPECIALIZING IN THE RECOVERY OF COOLANT.

- **This appliance is hermetically sealed and the coolant load is less than 3 kg.**
It is therefore not subject to an obligatory system manual, nor regular inspections for loss of coolant (Italian Presidential Decree no. 147 of February 15, 2006, articles 3 and 4).

IMPORTANT NOTICE



Read prior to installation and keep this information

This product made by Arneg S.p.A. is covered by Directive 2002/96/CE WEEE (Waste Electrical and Electronic Equipment) designed to halt the increase of this type of waste and promote recycling as well as decreasing disposal.

The symbol of the crossed-out waste bin that appears on the rating plate declares:

- that the product was put in circulation after 13th August 2005;
- that the product is subject to separate collection and must not be treated like normal domestic waste or sent to dumps for disposal.

The user is required to delivery the product for disposal to the collection center specified by the local authorities for recovery and recycling of professional WEEE. 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, no matter what the brand.

The manufacturer is responsible for making recovery, disposal and treatment of its products feasible at the end of their useful life, either directly or via a collective system.

Violations of the regulation call for specific sanctions, to be established autonomously by each EU member country with its own legislation, binding equally on all those subject to its laws.

Arneg S.p.A. in considering this product a WEEE, interprets the guidelines of Orgalime, which takes account of the application, in Italian legislation, with Legislative Decree no. 151 of July 15, 2005, of directives 2002/96/CE, and 2002/95/CE (RoHS), relative to the use of hazardous substances in electric and electronic devices.

For further information see your Municipal Authorities, the Seller or the Manufacturer.

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

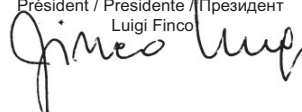
Declaration of RoHS conformity

The undersigned, **ARNEG Spa** with headquarters in Via Venezia, 58 - 35010 Campo San Martino (PD) ITALIA, declares under its sole responsibility that this refrigerated cabinet model **SAMARA**, with incorporated refrigerating unit, complies with the provisions of Directive 2002/95/CE (RoHS).

In all the homogeneous materials used for its production, any content of lead, mercury, hexavalent chrome, polybrominated biphenyl (PBB), and polybrominated diphenyl ether (PBDE) does not exceed, in weight 0.1%; that of cadmium does not exceed, in weight 0.01%.

Arneg S.p.A

Presidente / President / Vorsitzender
Président / Presidente / Президент
Luigi Finco



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