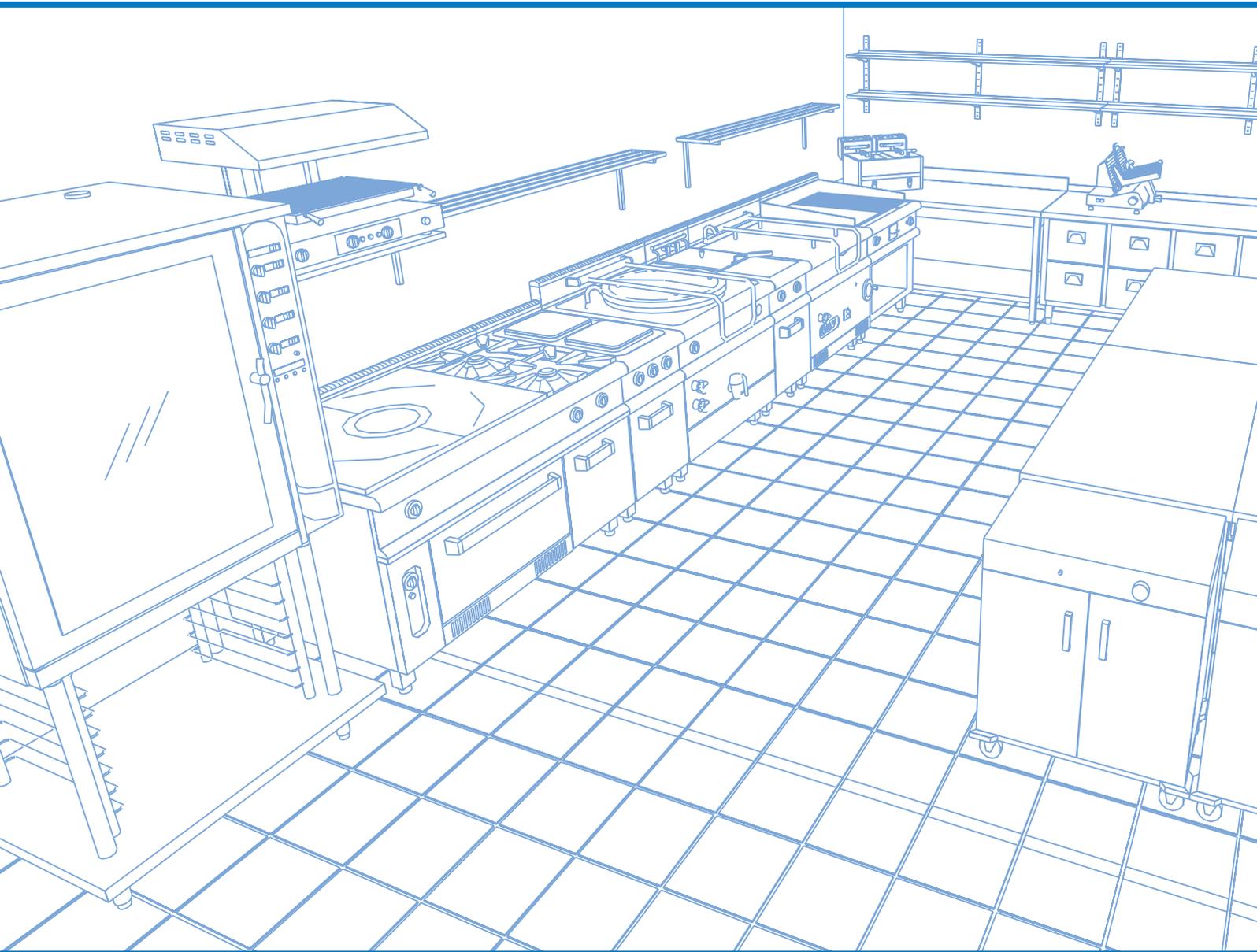


Mod: MN10B

Production code: MN100B



**HANDLING AND TRANSPORT**

The equipment is packed on a wooden pallette suitable for lifting by fork lifts or transpallette in order to avoid possible damages. Upon request or in case of particular transport requirements it could be packed in a wooden crate (photo A). The wooden packing can be recycled, therefore it has to be disposed in the special waste plan for recycling. It is advisable to use a wooden board for any handling of the cabinet in order to avoid damages of the structure.

- Carefully unpack the unit, paying attention so as not to damage it or throw parts and/or accessories (i.e. screws) away.
- Check that the feet are properly fixed.
- Take away the film which protects the shelves and place them. For this operation we suggest to use working gloves.
- Check that all the protection films have been taken away from the metal sheet, as well as from the shelves (we suggest to use working gloves).

COMPLAINTS

On receipt of the refrigerated equipment verify immediately, by unpacking carefully the unit, 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.

IMPORTANT INSTRUCTIONS AND SUGGESTIONS

Before using the equipment it is important to read these instructions carefully as improper use can be dangerous. Before connecting the refrigerated unit, make sure that the power supply voltage is as indicated on the label (photo C). The equipment **MUST** be connected to a grounded power socket, in compliance with the current legislation to satisfy the safety requirements.

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 pull the electric cable to unplug it;
- do not expose it to the atmospheric agents;
- do not allow children to use it without adult supervision;
- **before starting any cleaning or maintenance operation, it is necessary to unplug the equipment or to disconnect the equipment by the general power security switch of your shop.**
- in case of damages or bad working of the equipment, switch it off and do not attempt to modify it;
- for the cabinets in length 250 and 300 cm. in the version with built-in unit, before starting any cleaning or maintenance operation, the equipment must be disconnected by the general power security switch of your shop;

WORKING TEMPERATURE

This equipment is manufactured in conformity with the ambient conditions of climatic class 3 (25° C - 60% R.H.) EN 441-4. 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.

CLEANING

Before switching on the unit, 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 metal pads or abrasive substances. Never use sharp objects; any damage resulting from the use of these objects will not be covered by warranty.

ELECTRICAL POWER / CONNECTION

First of all, make sure that there is an efficient ground system in compliance with the current legislation regarding electrical safety. When in doubt, request a careful check from a qualified technician. The unit is equipped with the plug and the electrical cable mod. Schuco (photo D).

1 - verify that the power supply voltage is as indicated on the machine rate plate (photo C - 230 V 50 Hz monophas)

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

3 - do not connect any other appliance to the same power socket

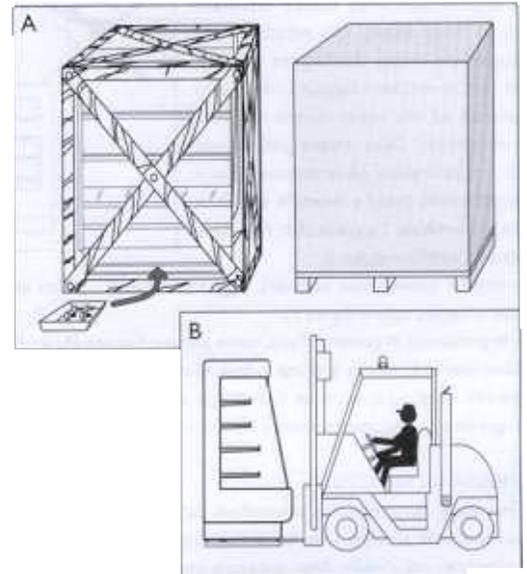
4 - do not pull the electrical cable or the unit to unplug the equipment from the socket (photo E)

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.

THE MAIN POWER SUPPLY LINE CAN BE ALTERED ONLY BY A QUALIFIED TECHNICIAN.

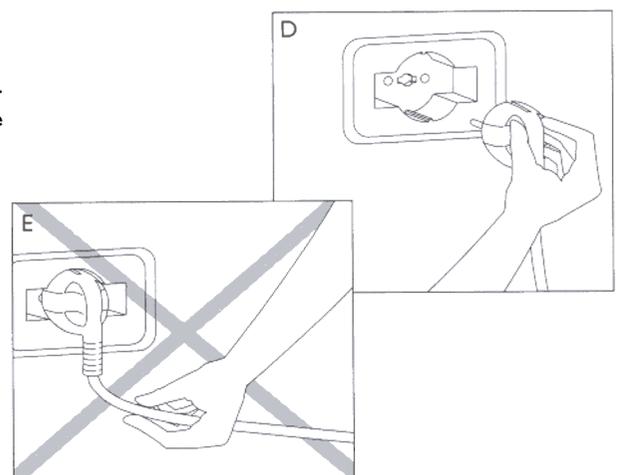
6 - In case the power supply cable is damaged, it should be replaced only by a qualified technician.

7 - The Expory with built-in unit in the lengths 250 and 300 cm. is supplied without plug. This will have to be installed by a qualified technician.



MODELLO EXPORY 200 MODEL BY 200 B	TIPO B	MATRICOLA SERIAL NO.
REFRIGERANTE REFRIGERANT	ANNO DI FABBRIC MANUFACT. YEAR	CLASSE 3 CLASS
Q. TA' FREON	TENSIONE 230V/50Hz TENSION	CE M
CAP. NETTA NET CAPACITY	PRESS. MASS. BAR 18 MAX. PRESS.	
POT. ASSORBITA ABSORPTION		

C



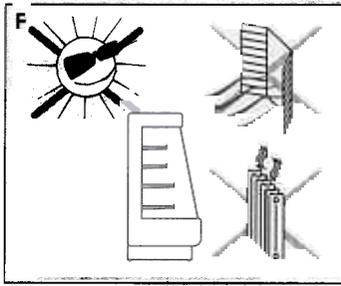
INSTALLATION

The refrigerated unit must be installed in a suitable dry place and on a level floor, to avoid an higher energy consumption and a shorter compressor life. It must be installed on a level floor to prevent noise and bad working.

The refrigerated equipment should never be installed:

a - near sources of heat such as radiators, direct or indirect sunlight or other equipment which produces heat (photo F);

b - in line with draughts coming from doors, windows or air conditioning systems (photo F). Do not close or obstruct the ventilation openings of the refrigeration unit, because this would stop the airflow which cools the refrigeration unit causing a bad working.

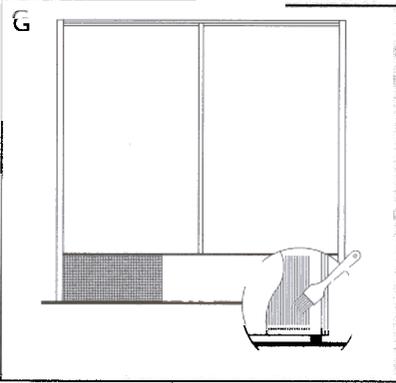


OPERATION START

After the refrigerated equipment has been installed, the power supply voltage has been checked and the plug has been connected, switch on the unit. When the unit has reached the working temperature, put in the products already cooled. Do not exceed the 2/3 of the available room with the product's level. Leave some room between the displayed products in order to allow a good airflow and never obstruct the air intake situated on the front side.

PERIODICAL MAINTENANCE

We suggest to carry out a thorough cleaning of the cabinet once a month for the good working, the good preservation of the food and the aesthetics preservation of the equipment. The periodical cleaning can be made by qualified people, who should know the procedures described in this paragraph. ATTENTION! Before starting any cleaning operation it is necessary to turn off the equipment by the on/off red switch and to unplug or disconnect the equipment by the general power security switch of your shop. During the whole cleaning operation we suggest to use working gloves to protect your hand all the time.



To carry out the cleaning it is necessary:

1 - to remove all goods from the refrigerated unit and to keep them in a freezede or in a refrigerated ambient suitable for their preservation;

2 - to unplug or disconnect the main on/off switch, disconnect the plug from the power socket and wait until the equipment temperature reaches the room temperature;

3 - carefully and thoroughly clean the display surface, the shelves, the glasses with specific cleaners for any surface. Never use abrasive substances, metal pads or other stuff which can damage the unit.

4 - after every cleaning operation it is necessary to rinse with warm water and dry the unit with a soft cloth. In case the smaller evaporation tray is full, it will have to be emptied and then put again in its original position.

5 - To clean the condenser unscrew the screws of the front panel for the cabinets in length 250 and 300 cm. For the other lengths unscrew the screws of the side panel. Use a dry paint brush and/or a vacuum cleaner, removing all dust. 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.

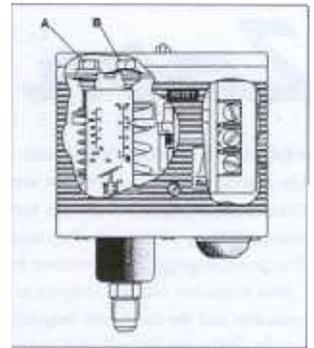
When the cleaning operation is over, make sure that everything is clean and dry before connecting the equipment to the power supply again. When the unit reaches the correct working temperature, it is possible to reload it. In case of long absences (i.e. holidays, etc.) the unit has to be unplugged, emptied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

DEFROSTING

The defrosting takes place automatically during the running of the unit. The defrosting cycles are 4 a day, last for about 40' each and are controlled by a timer in the electrical control panel. During the defrosting phase the temperature of the unit could be altered, but when this cycle is over, in a short time the working temperature will return to normal. The water from defrost is collected in a tray equipped with automatic evaporation and a smaller tray underneath, which has to be emptied manually when the automatic evaporation is not enough, especially during the summer months.

MECHANICAL THERMOSTAT

- A Differential adjusting screw
B Temperature adjusting screw



The installation, or the replacement and the adjustment of these devices have to be made only by a qualified technician. Before installing the thermostat check that the equipment is disconnected from the electric power supply.



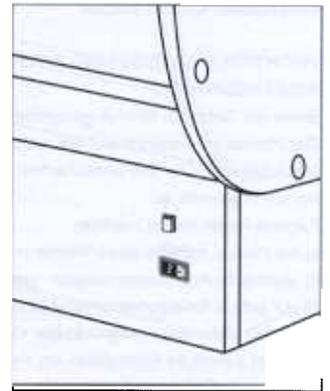
CAREFULLY AVOID THE CONTACT WITH PARTS UNDER TENSION.

TEMPERATURE

The thermostat, which is situated on the electrical control panel, regulates the temperature into the equipment and is usually preset to +0/+6C° at the factory during the testing phase. 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 products 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 (approx 24 hours) to allow the melting of the ice.



TECHNICAL ASSISTENCE (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:

- if the plug is well inserted in the socket;
- if the power reaches the socket to which the equipment is connected;
- if the thermostat is set as recommended;
- if the network voltage is the same as requested for the unit (+/- 6%).

DISMANTELLING OF EQUIPMENT

The demolition of the unit and the recovery of the component materials must be carried out according to the regulation in force in this matter. Considering that the equipment is formed by many different materials (i.e. ABS with polyurethane foam for isolation, glass, stainless steel, aluminium, copper, etc.) and some of them are like normal urban waste materials while other components, as refrigeration gas and oil, MUST be given to a special recycling center.

REPLACEMENT OF LAMPS

Disconnect the main power supply before fitting or replacing the lamp. Slip the ring nuts onto the fluorescent lamp. Fit the lamp in the lampholder and turn it 90°. Slide the ring nuts along the lamp until they rest on the lampholder and turn them clockwise (NPP and NPQ); screw down tightly (NPW).

NIGHT-BLIND

In case that the wall-cabinet is equipped with a night-blind, we let you note that this night-blind is self-blocking, there are no hooks to block it. The night-blind is equipped with a spring and must always be pulled on, never left free, during the rolling phase. The night-blind can be stopped in any position, according to one's wish.