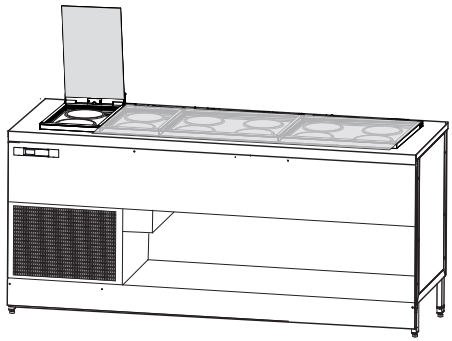
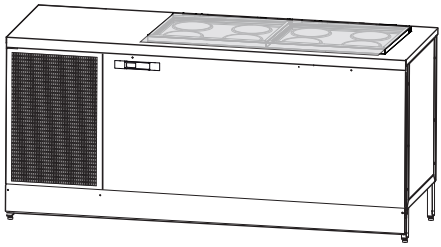
BANCO PANORAMA

POZZETTO GRANITE/GELATO
GELATO/WATER ICE-CONTAINER MODULE
BECKEN MODULE FÜR DIE GRANITA/GELATO
BACS-GRANITÉS/GELATO MODUL
MÓDULO POZO-GRANIZADOS/GELATO





(I) *MANUALE D'USO E MANUTENZIONE*
(GB) *OPERATION AND MAINTENANCE MANUAL*
(D) *BENUTZERHAND-UND WARTUNGSBUCH*
(F) *MANUEL D'UTILISATION ET D'ENTRETIEN*
(E) *MANUAL PARA EL USO Y MANTENIMIENTO*

Cod.621020675 Ver.1 - 05/13

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INTRODUCTION

Dear Customer,
for the safety of the Operator, the devices within the bar Panorama must be kept in good working order. This manual is designed to provide a guide to the operation and maintenance of the **banco**; the Operator is obliged to adhere to the instructions contained within it.

IMPORTANT!
- **The information provided in this manual concerns your safety.**
- **The Manufacturer declines all liability if the product is not used in accordance with the instructions given in this manual, or if it is used for any unauthorised purpose which is not listed in this manual.**
- **The bar Panorama was NOT designed for installation in an atmosphere which is at risk of explosion.**
- **The bar Panorama must be installed by specialised technical personnel who are familiar with electrical and refrigeration systems, and operated by trained staff.**
- **The bar Panorama created and designed with all necessary precautions, in order to safeguard the health of the user.**
- **We recommend the use of ORIGINAL SPARE PARTS; we decline all liability wherever non-original spare parts are used.**
- **The equipment is not designed for use by people (or children) with reduced mental, physical or sensory abilities, or who lack the necessary experience or training, unless adequately supervised or instructed on the product's operation by a person responsible for their safety.**
- **Children must be supervised to ensure that they do not play with the equipment.**

SYMBOLOGY

This symbol indicates a hazard and will be used every time the safety of the operator may be placed at risk.

This symbol indicates caution and is intended to attract the attention of the user to procedures of fundamental importance for the long-term correct operation of the machine.

ENCLOSED MANUALS
The following documentation is enclosed with the operation and maintenance manual:
- operation and programming handbook of the elctronic control.
- eventual map parameers (only for the cases not previewed in the handbook of the electronic control).

SPECIFIC USE
The bar Panorama is planned for the conservation for the alimony (in the refrigerated spaces and for the service to the client (on the plan equipped job and the bench).

CONVENTIONS
The following abbreviations may appear in the manual:

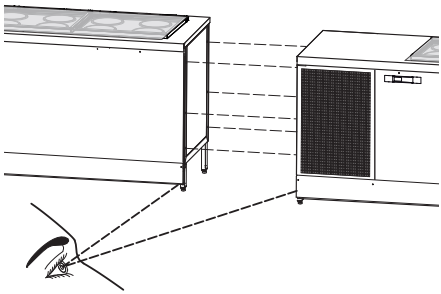
TN	**Normal Temperature (operating temperature +4°C to +8°C)**
BT	**Low Temperature (operating temperature -18°C)**
NUC	**Remote Condenser Unit (external motor)**
UC	**Internal Condenser Unit (internal motor)**

1 TECHNICAL SPECIFICATIONS

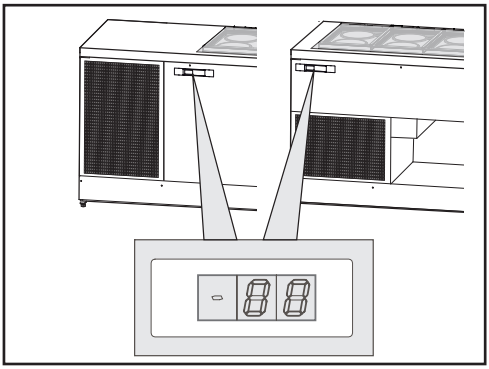
1.1 DESCRIPTION OF THE DISPLAY UNIT

The bar Panorama modules may be integrated and ducted with other modules.
Its line ORIGINATES THEM and SIMPLE SUPERFICIAL ESPOSITIVE favor one MUCH VERY VISIBLE WIDTH and.
The Its structure is created in order to allow to a better canalization (fig.1) and continuity of the espositive plan therefore to take advantage of all the space available.
To thermometer in the expositiv plan (fig.2), always allow to have under control the temperatures of hte cooled part of the Panorama bar

Fig.1

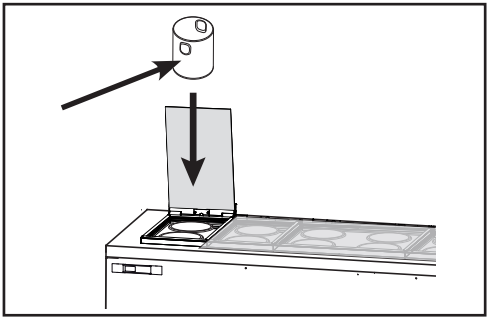


Tubs are made available with reserve container (two "carapine" high) or without reserve container (one "carapina" high) with ventilated cooling system.
There are also tubs provided with glycol cooling system.
All versions are compatible with Rotostop "carapina" (Pic. 3 pos. A).



1.1.2 COOLING UNIT

The refrigeration unit consists of an airtight compressor with an air condenser, fitted with one or two helical cooling fans. Models with water condensers or mixed air-water condensers are also available.



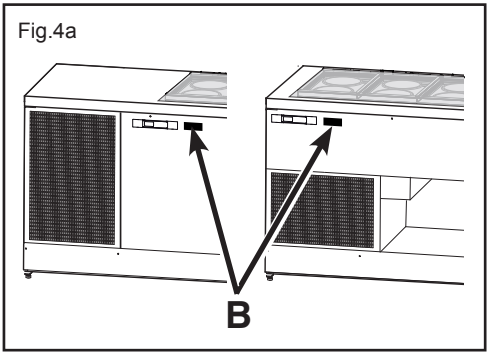
1.2 IDENTIFICATION

In any communication with the manufacturer or with technical assistance centres, always quote the SERIAL NUMBER of the display unit (this can be found on the data plate (Fig. 4a, pos.B).

1.3 APPLIED REGULATIONS

The display unit complies with the following regulations:
- 2006/95/EC (Low Voltage equipment Directive)
- 97/23/EC (Pressure equipment)
- 2004/108/EC (Electromagnetic compatibility)

Fig.4a

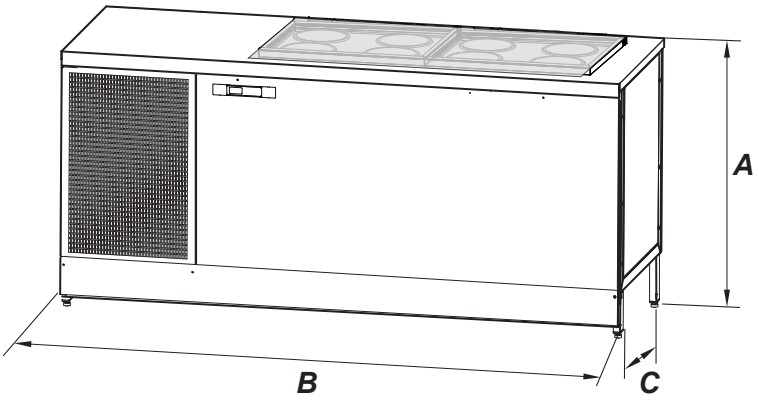


1.4 TECHNICAL SPECIFICATIONS

For size and weight values, please see TAB. 1, referring to Fig.4b.

NOTE!
The values listed in the table do not take account of the weight of any packaging requested by the customer.

Fig.4b



Tipo		Mod.	Mod.	Mod.	Mod.	Mod.	Mod.	Mod.	Mod.	Mod.	Mod.
	Misure	750	1000	1250	1500	1750	2000	2250	2500	2750	3000
A	(mm)	951	951	951	951	951	951	951	951	951	951
B	(mm)	750	1000	1250	1500	1750	2000	2250	2500	2750	3000
C	(mm)	728	728	728	728	728	728	728	728	728	728
n. tubs without reserve UC		4	6	8	10	12	14	16	18	20	22
Refrigerated volume	(dm3/ Cu.Ft.)	30/1,1	45/1,6	60/2,1	76/2,7	91/3,2	106/3,8	121/4,3	136/4,8	152/5,4	167/5,9
n. tubs without reserve NUC		4	6	8	10	12	14	16	18	20	22
Refrigerated volume	(dm3/ Cu.Ft.)	30/1,1	45/1,6	60/2,1	76/2,7	91/3,2	106/3,8	121/4,3	136/4,8	152/5,4	167/5,9
n. tubs with reserve UC		--	4	6	8	10	12	14	16	18	20
Refrigerated volume	(dm3/ Cu.Ft.)	--	60/2,1	91/3,2	121/4,3	152/5,4	182/6,4	212/7,5	243/8,6	273/9,7	304/10,7
n. tubs with reserve NUC		4	6	8	10	12	14	16	18	20	22
Refrigerated volume	(dm3/ Cu.Ft.)	60/2,1	91/3,2	121/4,3	152/5,4	182/6,4	212/7,5	243/8,6	273/9,7	304/10,7	334/11,8

1.5 TECHNICAL CHARACTERISTICS

Panorama UC	***UM***	***4 Tubs***	***6 Tubs***	***8 Tubs***	***10 Tubs***	***12 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*375/2.2*	*416/2.8*	*570/3,2*	*570/3,2*	*720/3,5*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Operating temperature	*°C*	*-18°C*	*-18°C*	*-18°C*	*-18°C*	*-18°C*
Expansion temperature	*°C*	*-30°C*	*-30°C*	*-30°C*	*-30°C*	*-30°C*
Condensation temperature	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*W*	*360*	*460*	*615*	*615*	*865*
Panorama UC	***UM***	***14 Tubs***	***16 Tubs***	***18 Tubs***	***20 Tubs***	***22 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*995/4,6*	*995/4,6*	*995/4,6*	*995/4,6*	*995/4,6*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Operating temperature	*°C*	*-18°C*	*-18°C*	*-18°C*	*-18°C*	*-18°C*
Expansion temperature	*°C*	*-30°C*	*-30°C*	*-30°C*	*-30°C*	*-30°C*
Condensation temperature	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*W*	*1190*	*1190*	*1190*	*1190*	*1190*

Remote condenser unit 0-10 m	***UM***	***4 Tubs***	***6 Tubs***	***8 Tubs***	***10 Tubs***	***12 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*374/2.2*	*414/2.8*	*540/3,1*	*540/3,1*	*640/3,2*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Condensation temperature	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*W*	*360*	*460*	*615*	*615*	*865*
Remote condenser unit 0-10 m	***UM***	***14 Tubs***	***16 Tubs***	***18 Tubs***	***20 Tubs***	***22 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*640/3,2*	*910/3,5*	*910/3,5*	*910/3,5*	*995/4,6*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Condensation temperature	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*W*	*865*	*1190*	*1190*	*1190*	*1190*

Remote condenser unit 10-20 m	***UM***	***4 Tubs***	***6 Tubs***	***8 Tubs***	***10 Tubs***	***12 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*374/2.2*	*414/2.8*	*540/3,1*	*540/3,1*	*640/3,2*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Condensation temp.	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*°W*	*360*	*460*	*615*	*615*	*865*
Remote condenser unit 10-20 m	***UM***	***14 Tubs***	***16 Tubs***	***18 Tubs***	***20 Tubs***	***22 Tubs***
Voltage/Phases/Frequency	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*	*230/1/50*
Power absorption	*W/A*	*640/3,2*	*910/3,5*	*910/3,5*	*910/3,5*	*910/3,5*
Climatic class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Condensation temp.	*°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*	*+45°C*
Output -30°C	*°W*	*865*	*1190*	*1190*	*1190*	*1190*

2 INSTALLATION

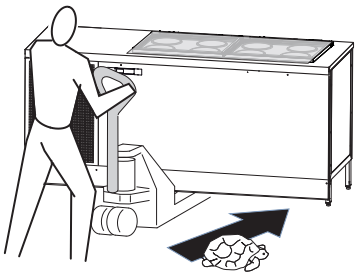
2.1 TRANSPORTATION

Two wooden strips are fixed onto the base structure of the Panorama and positioned lengthways.
The Panorama is usually shipped using overland transport.
Normal packaging consists of a polyethylene cover; the company provides special packaging on request.

2.2 LIFTING AND HANDLING

The display unit should be lifted out of the transporting vehicle using a fork lift truck (fig. 5).

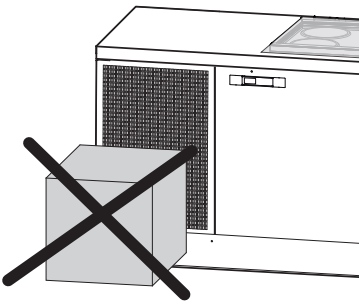
Fig.5



CAUTION!
The fork part of the truck must be at least 1 m / 3.2 ft long.
Position the display unit correctly by placing its centre of gravity in the middle of the support area on the forks of the truck.

Once the product is on the ground, we recommend the packaging is removed immediately in order to check the item is intact and has not been damaged during the transportation process.

Fig.6

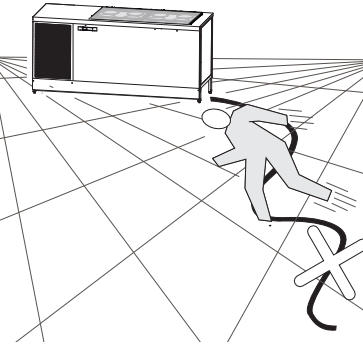


NOTE:
The carrier should be notified of any damage immediately. Under no circumstances, however, may the damaged display unit be returned to the manufacturer without prior notice or written authorisation.

2.3 POSITIONING

Before installing the product, remember the following instructions:
- Remove all packaging protecting the Panorama.
- Position the Panorama in a dry area which is free of dust.
- Enough space must be left around the bar Panorama for the operator (so that he/she can use all its functions properly), for the customer (if applicable) and for any routine maintenance procedures to be performed.
- In versions which have an inbuilt condenser unit, a space of at least 50 cm must be left by the ventilation grilles so as to allow air to pass through (fig. 6).

Fig.7



- If the product is positioned in the centre of the room, an under-floor or overhead channel must be provided for the power supply cable (fig. 7).

Place the display unit in the chosen position, remembering to remove the two strips at the base of the unit before the final position is achieved.

The display unit should be positioned in such a way that it is perfectly level.
You should also make sure, during installation, that:
- there is sufficient air circulation around the Panorama but not so much as to constitute a draught;
- the Panorama is not placed near sources of hot air;
- it is not exposed to direct sunlight;
- the grilles designed to let air pass through for the cooling of the condenser are not blocked;
- any air conditioning or heating inside the premises is not directed at the Panorama.

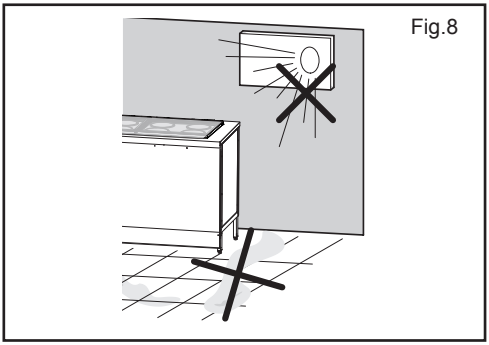


Fig.8

NOTE:
The instructions listed above must be observed in order to prevent appliance malfunctions which are not covered by the guarantee.

2.4 ENVIRONMENTAL SPECIFICATIONS

CAUTION!
The display unit can operate at a maximum room temperature of 32∞C and at 65% relative humidity, as long as the equipment regularly undergoes scheduled maintenance.

2.5 FITTING THE FEET

CAUTION - RISK OF CRUSHING!
Procedure to be performed by 2/3 people.

While the body (B) is lifted, use a box wrench to loosen the feet (fig. 9) and remove the wooden sleepers.

CAUTION!
This procedure must be performed with great care and safety precautions should be taken.

Replace the feet using the locknut and tighten them halfway (they will be adjusted and tightened in subsequent steps).

Place the body (fig. 10, pos. B) in its final position.

Adjust the feet to make sure the body (B) is level and at the correct height.

Once it is level, tighten the locknuts of the feet.
If the Panorama must be ducted, wait until they have been assembled first.

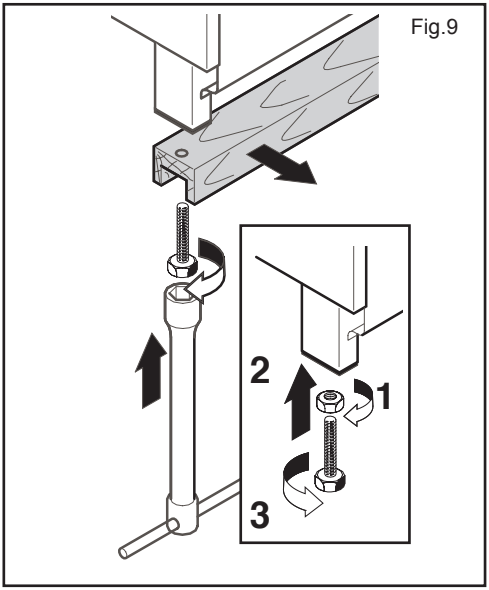


Fig.9

Fig.10

WARNING!
Under these conditions, the levelling of the Panorama series will be carried out only after the whole line has been installed.

Together with the Panorama you have been given a canalisation kit which consists in 4 grains with double asymetrical thread and eight threaded bushes with hexagonal head. This kit should be used according to the following guidelines.

Fig.11

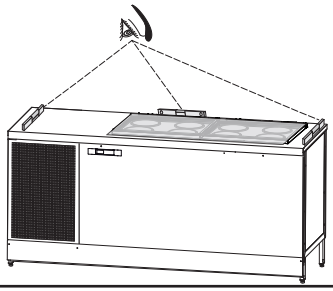
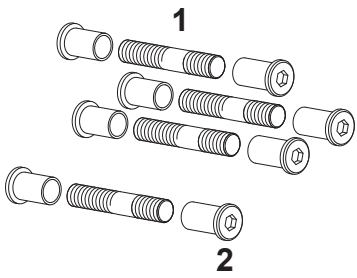


Fig.12

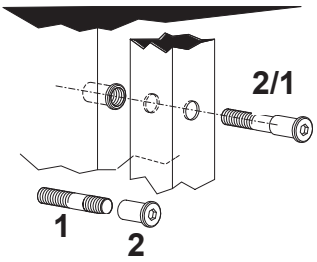


2.6 CANALIZATION

For this type of attachment, use the four threaded dowels (1) and four threaded bushings (2), which should be screwed onto the dowels (2/1) (Fig. 13);

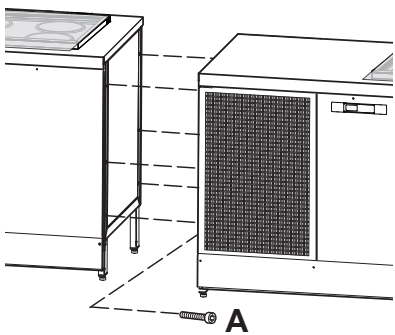
- draw the two tub Panorama (A and B) close together until the relative sides come into contact (Fig. 14);
- once these match up, from inside the right side Panorama (A) screw the dowels into the threaded bushings.

Fig.13



WARNING!
Only after having chanalized and leveled all the Panorama fasten the screw.

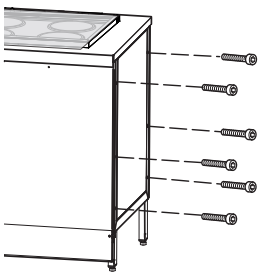
Fig.14



2.7 FIXING THE DECORATIVE SIDE PANEL

Fix the decorative panel on the side of the tub bar Panorama (Fig.16) using the screws provided.

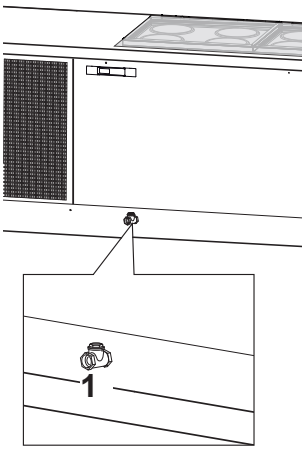
Fig.16



2.8 PLUMBING CONNECTIONS

The tub Panorama is fitted with a 1/2” attachment with a non-return valve, for drainage of defrost water.

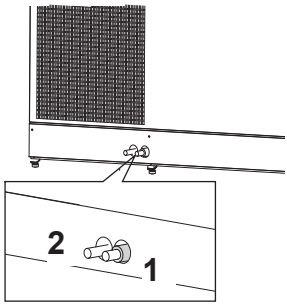
Fig.17



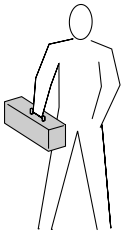
2.9 CONNECTING THE REMOTE CONDENSER UNIT (WHERE APPLICABLE).

For individual Panorama with a remote condenser unit, inlet and outlet piping must be connected.
It's easy to recognize the sucking pipe as it is sheathed with lagging material (fig.18 pos.1).

Fig.18



2.10 ADVICE FOR INSTALLERS



A-The condenser unit, if air-cooled, must be installed in a room with good air circulation. Otherwise, a water-cooled unit should be used. In this case, the water must be clean, delivered at a pressure between 1 and 10 bar and a maximum temperature of 15°C.

B-The oil return to the compressor must be guaranteed. If the condenser unit is placed in a higher position than the evaporator, it is important to fit a siphon for every 2 m/6.4 feet of height difference.

C-For gaps of over 3m/10 feet or for distances over 10m/30 feet use the oil separator.
CAUTION: The oil separator retains a certain quantity of oil. In systems preloaded with gas R404a oil has already been entered, the other must be added during the charging of the gas.

D-Clean the system thoroughly and create an effective vacuum. This should ensure that the quantity of air and (most importantly) the humidity level within the system remain below the permitted limits. A pressure level below 25 Pa is considered as a vacuum.

E-After creating a vacuum, charge the gas, entering the charge quantity in the relevant space on the data plate.

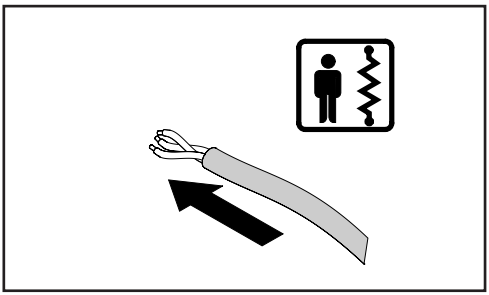
F-Make sure that there are no gas leaks from the welded/soldered areas.

Pipe diameters for engines remote						
DISTANCE	0-10m		10-20m		20-30m	
	Liquid Line	Suction Line	Liquid Line	Suction Line	Liquid Line	Suction Line
Pipe diameters (mm)	6	10	6	10	8	12
Insulation (mm)	-	13	-	13	-	13

2.11 ELECTRICAL CONNECTION

This operation must be carried out by a technical Electrician (following the Rules of the Country where the Products have been assembled)

Make the electrical connection according to the system diagram (Section 12 “DIAGRAMS”).



2.12 MAIN Panorama SWITCH (Fig.19 pos. 2)

When set to “I” / “ON” electricity is being supplied (the Panorama is switched on).

When set to “0” “OFF”, the product is switched off but still connected to the power supply.

CAUTION!
The (main) switch must be installed by an electrical technician in accordance with current regulations.

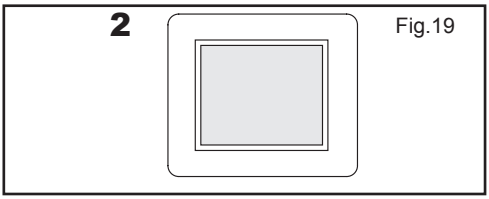
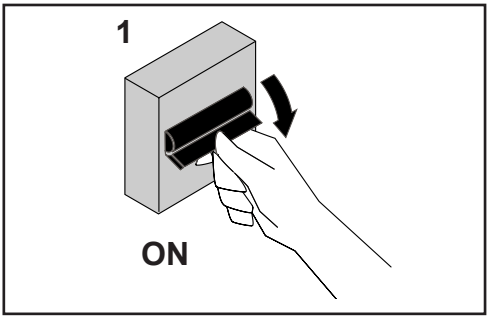


Fig.19



3 OPERATING THE APPLIANCE

3.1 PRELIMINARY CHECKING PROCEDURES

WARNING!
To correctly carry out this adjustment, start from the "ZERO "0" ENERGY STATE": Main Switch (1) on "0" "OFF" and all other switches on "0" (OFF).

3.2 START-UP

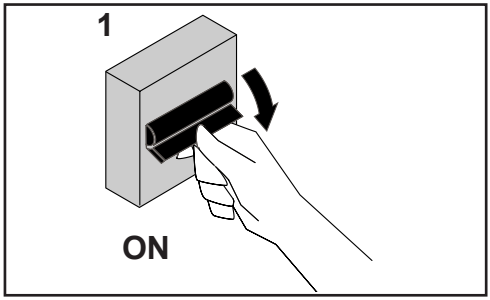
Remove all of the protections.
Make sure that all bar Panorama are clean and thoroughly disinfected (see PART 4 "CLEANING").
Check that are no objects (knives, trays, etc.) that may cause damage to people, things or animals if they fall.
Put the main switch (1) on "I" "ON".
The ignition of the Panorama is made simply bu putting the main switch (Fig.20a pos.2) on "I" "ON".
The first time the product is switched on, and when the climatic conditions change, it may be necessary to adjust the temperature set on the thermostat.
For information relating to all thermostat functions, please refer to the attached manual.

NOTE!
Before you can enter the product in the Panorama Tour, you must turn off the fan by pressing the power button. Then wait for 1 hour to allow the system to reach the operating temperature. Then enter the refrigerated product to use up all the holes and back ventilation.
The switch also actuates the ventilation and lighting, to indicate the particular operating condition.

3.3 TUB PANORAMA DEFROSTING

The tub Panorama does not have an automatic defrosting feature, therefore defrosting is accomplished by removing the foodstuffs from the Panorama and turning the refrigeration system off by pressing the ON/OFF button (pos. 2).

WARNING
With the exception of glycol versions, the stopper on the base of the tub must be removed in order to allow condensate to flow out (Fig. 20b). At the end of the procedure, the stopper should be replaced in order to close off the outlet, thus preventing the flow of damp air which could cause the rapid formation of ice (Fig. 20c).



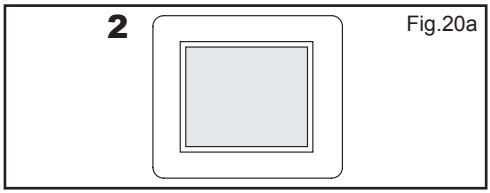


Fig.20a

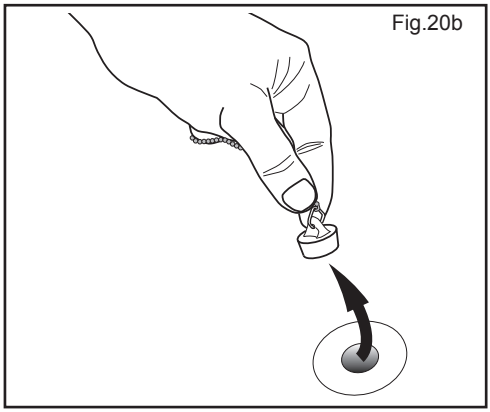


Fig.20b

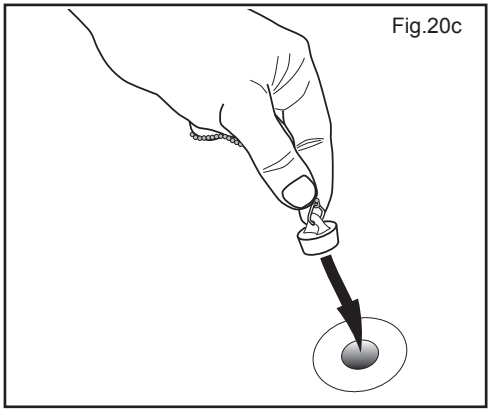
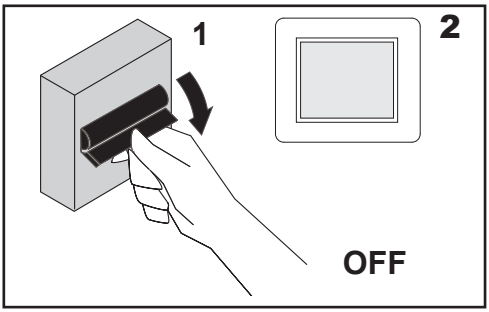


Fig.20c

4 CLEANING AND HYGIENE

Before commencing any cleaning procedure, make sure that the Panorama has a POWER STATUS OF ZERO “0”. The main switch (1) should be in the “0” “OFF” position, and the Panorama switch (2) in the “0” “OFF” position.

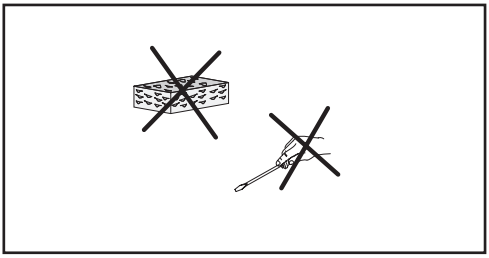


Do not clean using abrasive sponges or tools.

4.1 WEEKLY CLEANING (STATIC OR VENTILATED BASINS)

- Avoiding the use of aggressive chemical detergents.

- If detergent or soap has been used (even neutral products), rinse the product well before placing foodstuffs inside.



The inside of the box unit should be cleaned in the same way as the outside (fig. 22).

- Remove the products from the cell.

- Disconnect the electric supply

- Clean inside the Panorama, with a cloth or a damp rag, using a lot of tepid water and no detergants.

- Do not use too much water

- The cleaning of the cooling cell is finished.

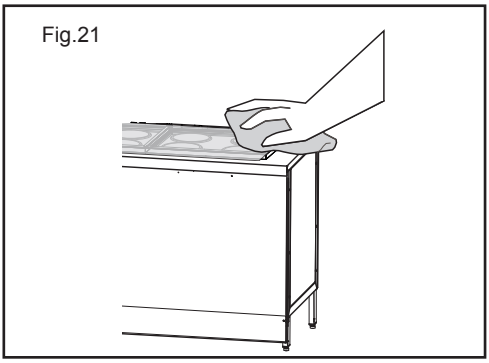
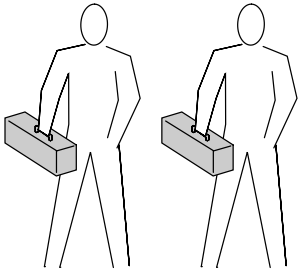


Fig.21

5 MAINTENANCE

We suggest that the listed procedures are performed by specialised personnel.
In any case, you should adhere strictly to the safety precautions.



Before carrying out any Maintenance operation, place the Panorama in “ZERO “0” ENERGY STATUS”: Main Switch (1) on “0” “OFF” and banc switch (2) on “0” (OFF).
Before every maintenance procedure, all food which may deteriorate must be removed (fig.22).

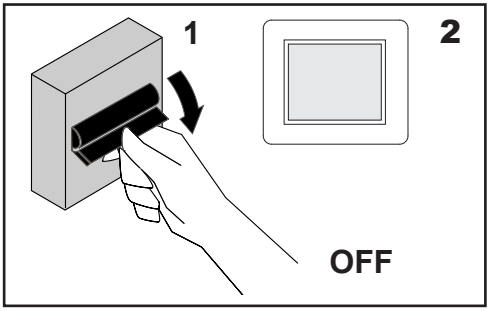
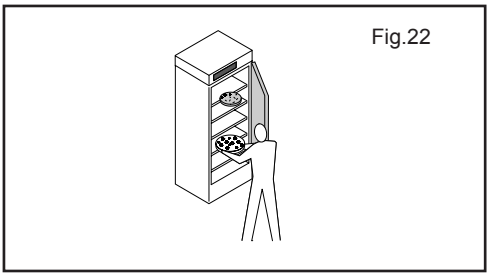


Fig.22

ATTENTION DANGER OF BURNING! The temperature of the condenser unit may exceed 90°C.

Therefore, wait until the unit reaches room temperature.



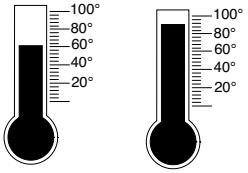
This SECTION includes the following CHAPTERS:

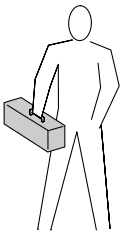
5.1 CONDENSER CLEANING

5.2 NON-RETURN VALVE CLEANING

5.3 CYLINDRICAL CONTAINER FAN REPLACEMENT

Following is a description of how to act in each of the above listed maintenance operations.
For other maintenance operations, contact the Manufacturer Service Centre.
Never use abrasive or acidic products in general.





5.1 CONDENSER CLEANING

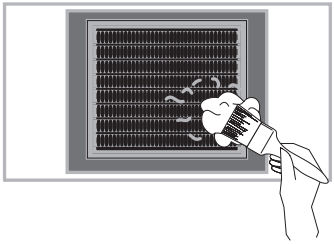
WARNING BURNING DANGER!
Wait until the condenser group reaches the room temperature.

- The inside cleaning of the engine, MUST BE, made with a brush or a suction cleaner. DO NOT USE COMPRESSED AIR OR METALIC INSTRUMENTS. Do not use water or steam.

- Unscrew the screws at the sides of the little mask (front part).

- Clean the little (Fig.23) flyers with a brush or an aspirator.

Fig.23



5.2 NO-RETURN VALVE CLEANING

The Panorama has been equipped with an inspectable nonreturn valvel on the discharghe system, in order to avoid discharge returns.

- Remove the dais.

- Open the inspection plug with pincers (fig.25).
- Remove eventual settled thilth and dust.

- Close it again, properly locking the plug and making attention not to damage the garniture.

Fig.24

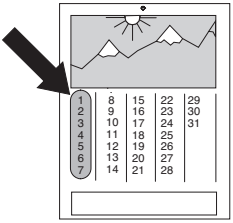
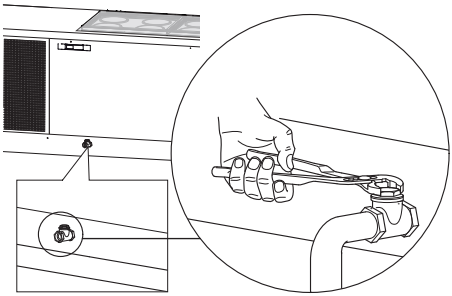


Fig.25



5.3 CARAPINE FAN REPLACEMENT

WARNING!
This operation must be carried out by qualified and authorized personel .

- Remove all trays from the Panorama (fig.26 pos.A).

- Remove all the racks (fig. 26 pos.B).

- Loosen the screws that secure the shelf of the fans (fig.26 pos.C).

- Put the he shelf of the fans the bottom of the Panorama.

- Replace the defectives fans (fig.26 pos.D).

- Repeat the above procedure in reverse.

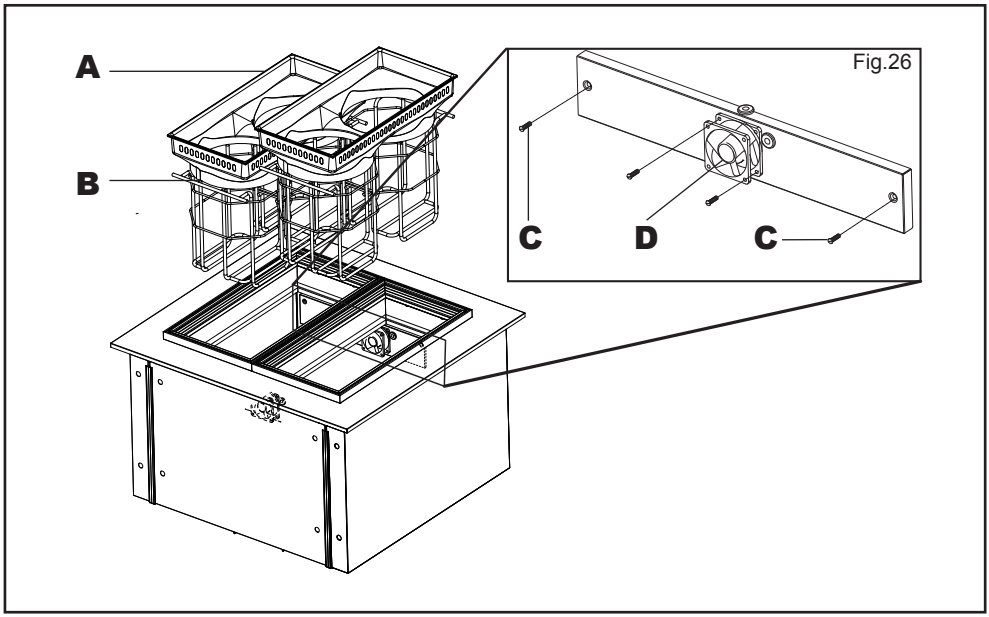
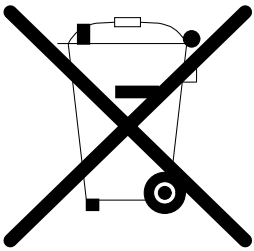
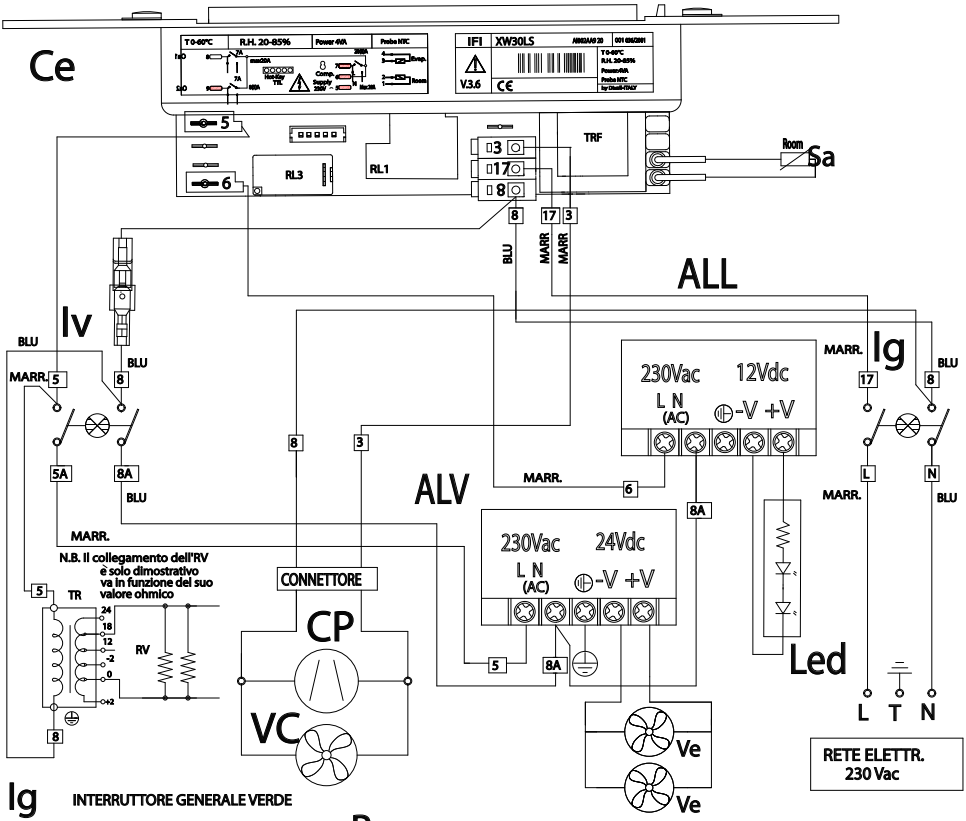


Fig.26

6 DECOMMISSIONING

When the Display Unit is no longer functional, do not simply throw it away; instead contact an Authorised Metal and Glass Disposal Agency.





Ig	INTERRUTTORE GENERALE VERDE	Rv	Resistenza vetri copri carapine
Iv	INTERRUTTORE PER VENTOLE REFR.	VC	VENTILATORE CONDENSATORE
Ce	CONTROLLO ELETTRONICO XW30LS	CP	COMPRESSORE
Ve	VENTILATORE EVAPORATORE	ALV	Alimentatore per ventole refrig.
Rp	Resistenza piano carapine	ALL	Alimentatore per Led
Sa	Sonda NTC ambiente		

Schema elettrico pozzetto 4/6 carapine

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