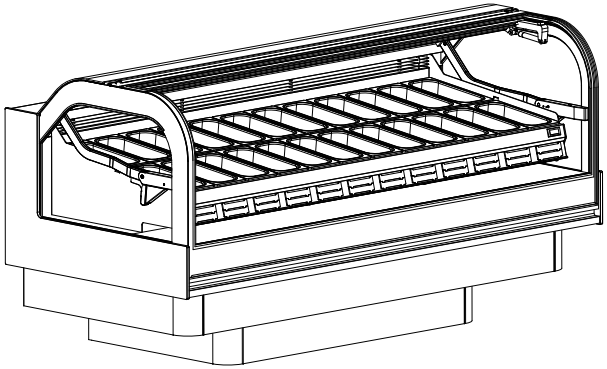
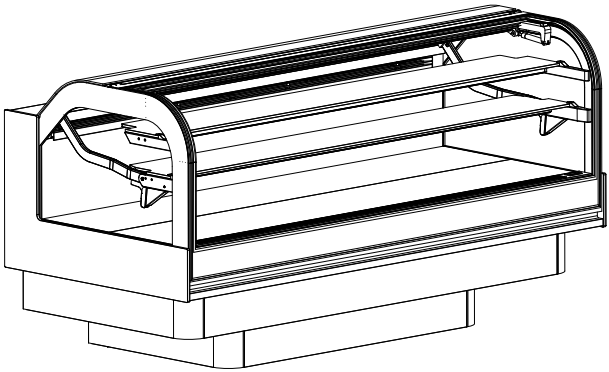
CLOUD





VETRINA
DISPLAY UNIT
VITRINE
VITRINE
VITRINA

(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.621020677 Ver.1 - 07/13

SOMMARIO/INDEX/INHALTS-VERZEICHNIS/SOMMAIRE/SOMARIO

INDEX

GB INTRODUCTION

Dear Customer,
for the safety of the Operator, the devices within the display unit must be kept in good working order. This manual is designed to provide a guide to the operation and maintenance of the display unit; 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 equipment was NOT designed for installation in an atmosphere which is at risk of explosion.**
- **The display unit must be installed by specialised technical personnel who are familiar with electrical and refrigeration systems, and must be operated by suitably trained staff.**
- **The display unit is created and designed so that it features all necessary precautions, in order to safeguard the health of the user.**
- **We recommend the use of AUTHENTIC SPARE PARTS; we decline all liability wherever non-authentic 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.**

SYMBOLS USED

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 correct long-term operation of the machine.

MANUALS ENCLOSED
The following documentation is enclosed with the operation and maintenance manual:
- Operation and programming manual for the electronic controls.
- Parameters map (only for cases not included in the electronic controls manual).
- Electrical diagrams manual.

INTENDED USE
The display unit is manufactured for ice-cream storage and display purposes. We strongly advise against using it for any other purpose.

CONVENTIONS
In the manual the following abbreviations may appear:

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

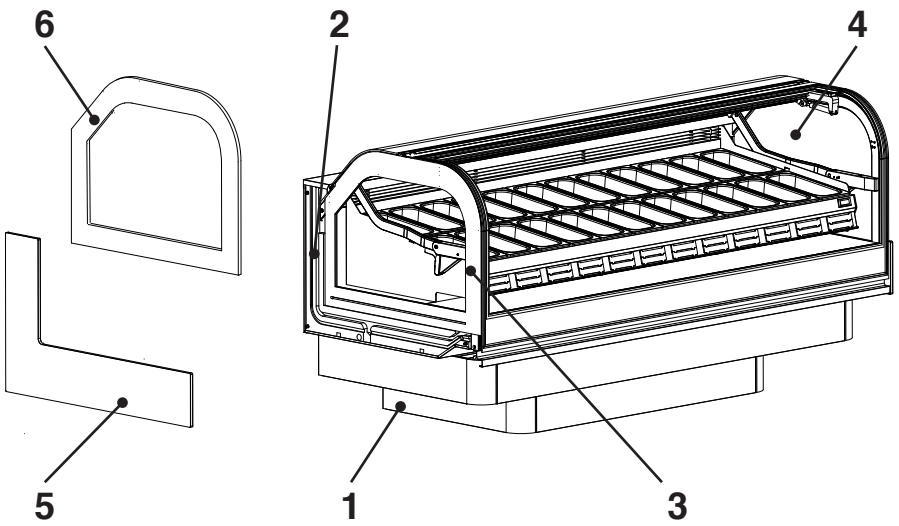
1.1 DESCRIPTION OF THE DISPLAY UNIT

The unit essentially consists of two sections:

1.1.1 STRUCTURE

The supporting structure consists of a lower frame (Fig. 1, pos. 1) in steel ducting and sheet metal finishing parts containing the refrigeration unit.
The enbloc tub, used to store and display the goods, is positioned above it
(Fig.1, pos.2).
The anodised aluminium uprights (Fig. 1, pos. 3) are fixed to the tub, acting as a support for the glass surfaces. The front double glazed panel (Fig. 1, pos. 4) can be opened by lifting it upwards. The opening mechanism is assisted by gas springs. The rear glass is heated and opened upwards. This opening mechanism is assisted by the thrust of gas springs too.
The side panels of the display unit are made of acrylic stone (Fig. 1, pos. 5), while the upper side panels are double-glazed and heated (Fig. 1, pos. 6).
The remaining part of the display unit is made using STAINLESS steel.
The product is displayed on a light table. The general color of the light table can be controlled through a remote control (control RGB).

Fig.1



1.1.2 REFRIGERATION UNIT

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

1.2 MODELS

The models available are (Fig. 2):

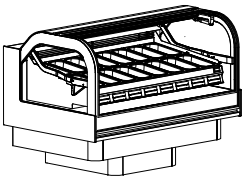
- ICE CREAM DISPLAY CABINET
CLOUD 1200 - CLOUD 1700 - CLOUD 2200

- PASTRY BT DISPLAY CABINET (Temperature -18°C/ 0°F)
CLOUD 1200 - CLOUD 1700 - CLOUD 2200

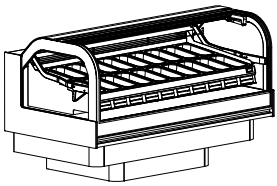
- PASTRY TN DISPLAY CABINET (Temperature +4°C/+8°C; 39°F/46°F)
CLOUD 1200 - CLOUD 1700 - CLOUD 2200

NOTE:
Components which are not in contact with the displayed ice-cream are made using AISI 304 steel or non-toxic plastic which is suitable for use with foodstuffs.

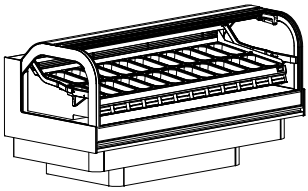
Fig.2



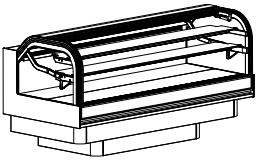
ICE CREAM DISPLAY CABINET 1200



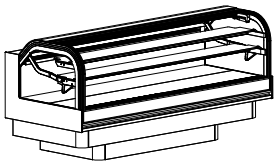
ICE CREAM DISPLAY CABINET 1700



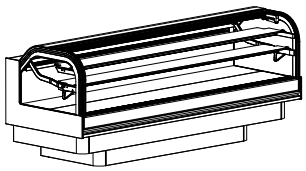
ICE CREAM DISPLAY CABINET 2200



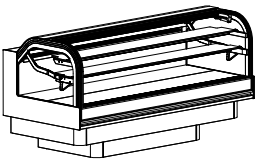
PASTRY 1200 BT DISPLAY CABINET



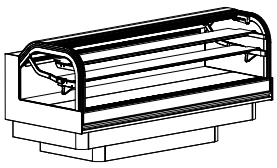
PASTRY 1700 BT DISPLAY CABINET



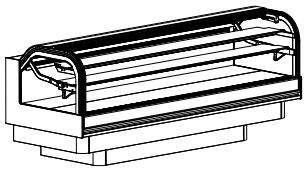
PASTRY 2200 BT DISPLAY CABINET



PASTRY 1200 TN DISPLAY CABINET



PASTRY 1700 TN DISPLAY CABINET

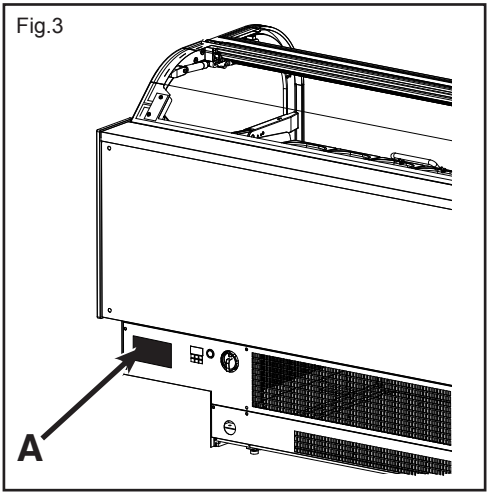


PASTRY 2200 TN DISPLAY CABINET

1.3 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. 3,pos.A).

Fig.3



1.4 REFERENCE STANDARDS

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)

1.5 TECHNICAL CHARACTERISTICS

1.5.1 TECHNICAL CHARACTERISTICS ICE CREAM DISPLAY CABINET

CHARACTERISTICS	*Unit of Measurement*	*CLOUD 1200 UC*	*CLOUD 1700 UC*	*CLOUD 2200 UC*
Voltage/Phases/Freq.	*V/Ph/Hz*	*400/3/50*	*400/3/50*	*400/3/50*
Power Consumption 400V	*W/A*	*2100/7.1*	*2620/9.4*	*3370/12.3*
Climatic Class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Expansion Temperature	*°C*	*-30°C*	*-30°C*	*-30°C*
Condensation Temperature	*°C*	*+45°C*	*+45°C*	*+45°C*
Operating Temperature	*°C*	*-18°C*	*-18°C*	*-18°C*
Output	*W*	*1580*	*2100*	*2500*
Refrigerated volume	*dm3/Cu.ft.*	*213/7.5*	*302/10.7*	*391/13.8*
Gas Type		*R404a*	*R404a*	*R404a*

REMOTE CONDENSER UNITS 0-7 m	Unit of Measurement	1200	1700	2200
Voltage/Phases/Freq.	V/Ph/Hz	400/3/50	400/3/50	400/3/50
Power Consumption	W/A	1340/3.4	1710/5.0	2000/7.1
Output -30°C	W	1580	2100	2780

REMOTE CONDENSER UNITS 7-22 m	Unit of Measurement	1200	1700	2200
Voltage/Phases/Freq.	V/Ph/Hz	400/3/50	400/3/50	400/3/50
Power Consumption	W/A	1710/5.0	2000/7.1	2000/7.1
Output -30°C	W	2100	2780	2780

1.5.2 TECHNICAL CHARACTERISTICS PASTRY BT DISPLAY CABINET (-18°C/ 0°F)

CHARACTERISTICS	Unit of Measurement	CLOUD 1200 UC	CLOUD 1700 UC	CLOUD 2200 UC
Voltage/Phases/Freq.	V/Ph/Hz	400/3/50	400/3/50	400/3/50
Power Consumption 400V	W/A	2460/8.5	3210/11.5	3125/12.2
Climatic Class	°C/UR	35°C/60%	35°C/60%	35°C/60%
Expansion Temperature	°C	-30°C	-30°C	-30°C
Condensation Temperature	°C	+45°C	+45°C	+45°C
Operating Temperature	°C	-18°C	-18°C	-18°C
Output	W	2100	2500	2780
Refrigerated volume	dm3/Cu.ft.	213/7.5	302/10.7	391/13.8
Gas Type		R404a	R404a	R404a

REMOTE CONDENSER UNITS 0-7 m	Unit of Measurement	1200	1700	2200
Voltage/Phases/Freq.	V/Ph/Hz	400/3/50	400/3/50	400/3/50
Power Consumption	W/A	1710/5.0	2000/7.1	2000/7.1
Output -30°C	W	1580	2100	2780

REMOTE CONDENSER UNITS 7-22 m	Unit of Measurement	1200	1700	2200
Voltage/Phases/Freq.	V/Ph/Hz	400/3/50	400/3/50	400/3/50
Power Consumption	W/A	1710/5.0	2000/7.1	2000/7.1
Output -30°C	W	2100	2780	2780

1.5.3 TECHNICAL CHARACTERISTICS PASTRY TN DISPLAY CABINET (+4/+8°C)

CHARACTERISTICS	*Unit of Measurement*	*CLOUD 1200 UC*	*CLOUD 1700 UC*	*CLOUD 2200 UC*
Voltage/Phases/Freq.	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*
Power Consumption 230V	*W/A*	*1180/6.2*	*1570/8.3*	*1735/8.0*
Climatic Class	*°C/UR*	*35°C/60%*	*35°C/60%*	*35°C/60%*
Expansion Temperature	*°C*	*-10°C*	*-10°C*	*-10°C*
Condensation Temperature	*°C*	*+45°C*	*+45°C*	*+45°C*
Operating Temperature	*°C*	*+4/+8°C*	*+4/+8°C*	*+4/+8°C*
Output	*W*	*817*	*1096*	*1315*
Refrigerated volume	*dm3/Cu.ft.*	*213/7.5*	*302/10.7*	*391/13.8*
Gas Type		*R404a*	*R404a*	*R404a*

REMOTE CONDENSER UNITS 0-7 m	*Unit of Measurement*	*1200*	*1700*	*2200*
Voltage/Phases/Freq.	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*
Power Consumption	*W/A*	*432/2.6*	*664/4.2*	*690/3.7*
Output -30°C	*W*	*817*	*1096*	*1315*

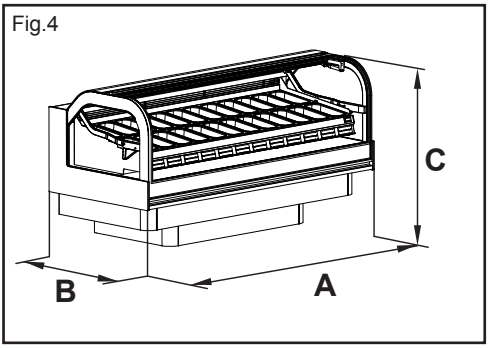
REMOTE CONDENSER UNITS 7-22 m	*Unit of Measurement*	*1200*	*1700*	*2200*
Voltage/Phases/Freq.	*V/Ph/Hz*	*230/1/50*	*230/1/50*	*230/1/50*
Power Consumption	*W/A*	*664/4.2*	*690/3.7*	*798/4.3*
Output -30°C	*W*	*1096*	*1315*	*1448*

1.6 DIMENSIONS AND WEIGHT

For size and weight values, please see TAB.2, referring to Fig. 4.

TAB.2	*CLOUD 1200.*	*CLOUD 1700.*	*CLOUD 2200*
***A** (mm)*	*1200*	*1700*	*2200*
***B** (mm)*	*1018*	*1018*	*1018*
***C** (mm)*	*1148*	*1148*	*1148*
***WEIGHT** (kg)*	*270*	*375*	*475*

Fig.4



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

2 INSTALLATION

2.1 TRANSPORTATION

Two wooden strips are fixed onto the base structure of the display unit and positioned lengthways.
The display unit 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).

WARNING!
The lifting platform fork 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 lifting vehicle forks

Fig.5

Once the equipment 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 transportation. The following should be checked in particular:
- The condition of the finished surfaces.
- The supporting elements for the glass surfaces.
- The opening mechanism of the front glass panel.

NOTE:
The carrier must 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 equipment, please take into account the following considerations:
- Leave a space of at least 50 cm (1.6 ft) between the unit and any other item, on both the operator side and the customer side, so that air can circulate in the motor compartment.
- Calculate the space required to operate the unit and perform maintenance in safe conditions.
- Make sure there is a suitable earthing system as specified by current legislation.
- Remove all packaging protecting the display unit.
- If the display unit is located in the centre of the room, an under-floor or overhead channel must be provided for the power supply cable.

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 levelled .

CAUTION!
This procedure must be performed very carefully, employing all necessary safety precautions.

2.4 ENVIRONMENTAL SPECIFICATIONS

CAUTION!
The display unit can operate at a maximum room temperature of 35°C and at 60% relative humidity, as long as the equipment regularly undergoes scheduled maintenance.

You should also make sure, during installation (Fig. 6), that:
- There is sufficient air circulation around the display unit but not so much as to constitute a draught.
- The display unit 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 display unit.

Fig.6

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

2.5 REMOVING STRIPS SCROLL

1 - Remove (if necessary) the socket of the display. The socket is secured with 3 screws along the front edge. In the displays 1700 and 2200 the socket is also fitted with 4 screws in the back.
2 - Remove the socket acting on the customer side (Fig. 7-b pos.A);
3 - Remove the 16 screws that secure the brackets to the strips and to the frame of the cabinet (Fig. 7-c pos.B);
4 - Remove the strips of slightly raising the display cabinet (Fig. 7-c pos.C);
5 - Adjusting the feet, bring the display to the correct height and leveled (Fig. 7-d pos.D).
6 - For the display to channel, adjust the feet after the ductwork.

Fig.7-a

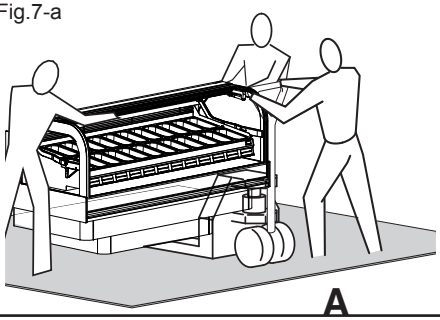


Fig.7-b

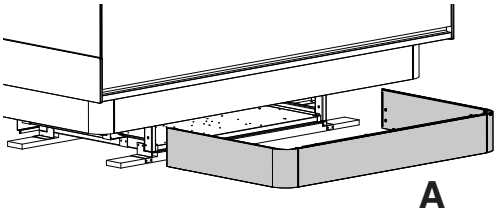


Fig.7-c

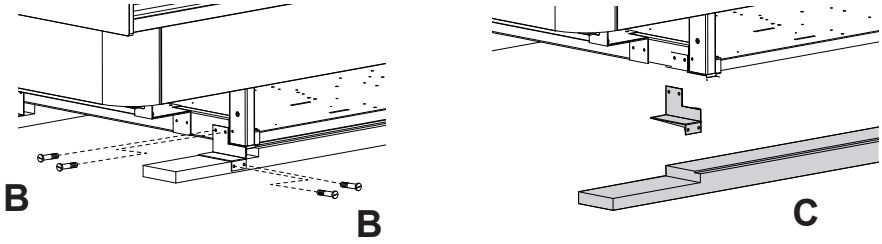
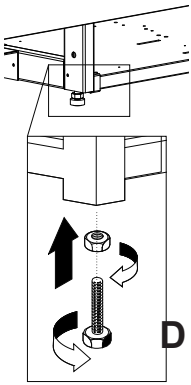
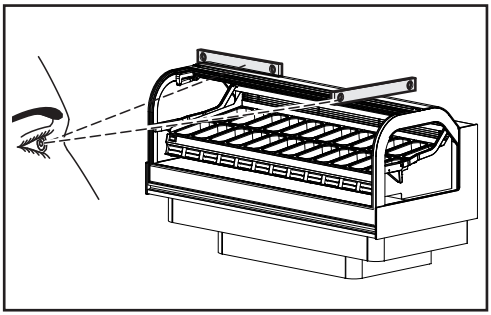


Fig.7-d





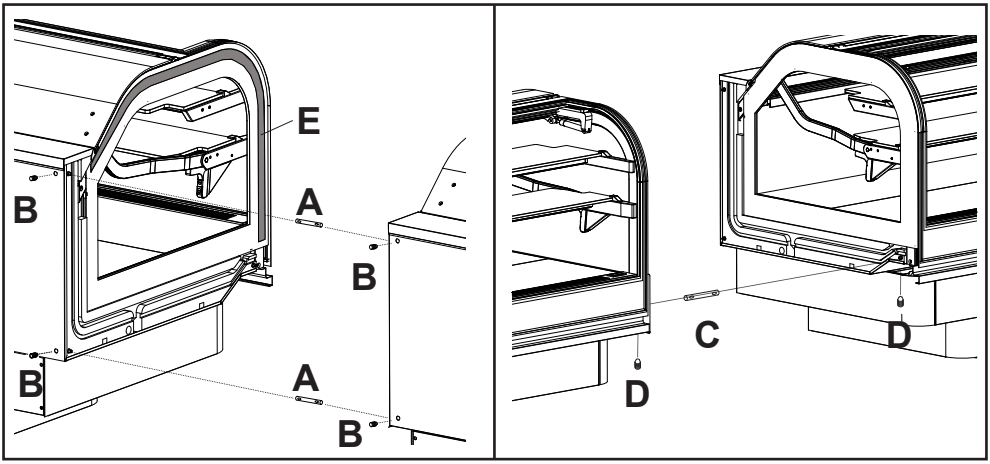
NOTE:
the feet can be extracted by 20 mm at the very most.

2.6 ASSEMBLING THE CONNECTION DUCTING (where supplied)

2.6.1 DUCTING THE BODYWORK

- Stick the adhesive gasket along the edge of the glass. (fig. 8 pos.E). The seal is standard equipment in the accessory pack.
- Insert the pins on the operator side (fig. 8 pos.A)
- Insert the pin on the customer side (fig. 8 pos.C)
- Bring the showcases and tighten the screws (fig. 8 pos.B and D)

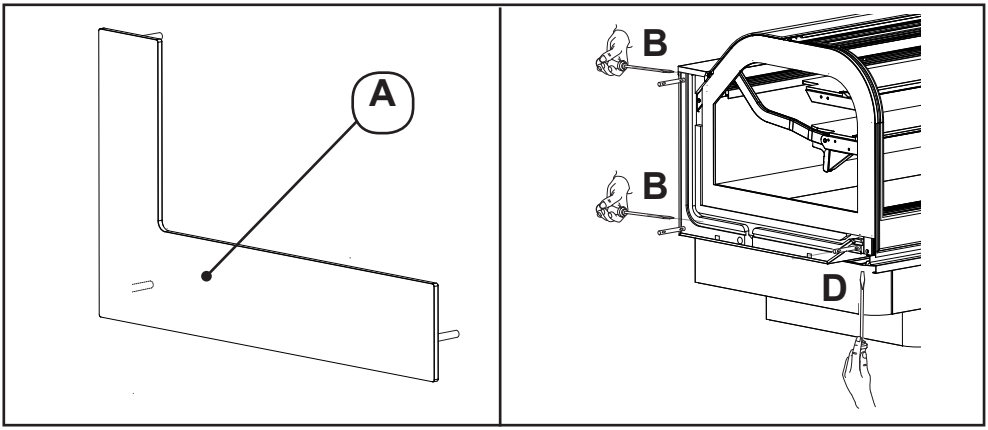
Fig.8



2.6.2 FITTING THE END PANELS

- Loosen the 2 screws on the operator side (fig. 9 pos.B)
- Loosen the screw on the customer side (fig. 9 pos.D)
- Remove the esthetic panel (fig. 9 pos.A)

Fig.9



CAUTION!
For disassembly of the side glass is necessary the intervention of two operators.

- Disconnect the electrical heating of the glass side
- Open the front glass
- Unscrew the operator side of the piston (fig.10 A pos.A)
- Remove the piston pin using a underwire hook (fig.10 A) and allow the piston to be suspended to the other pin.
- Unscrew from the inside of the display cabinet the screws that hold the aluminum frame to the glass side.
- Tilt and lift the glass (fig. 10 B)
- Remove the glass

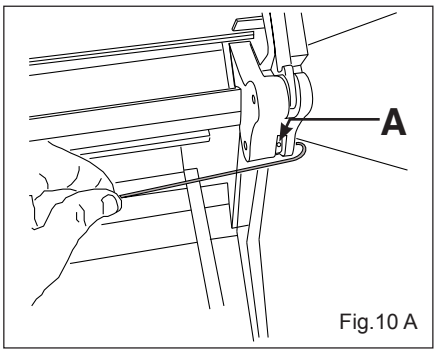
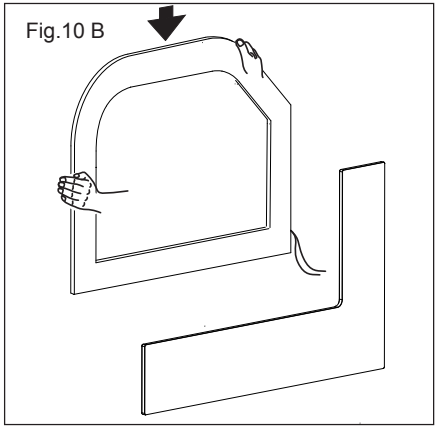
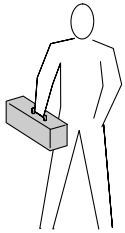


Fig.10 A

Fig.10 B


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	
VERSION		Liquid Line	Suction Line	Liquid Line	Suction Line	Liquid Line	Suction Line
Gelato 1200 1700 2200	Pipe diameters (mm)	12	16	12	16	14	22
	Insulation (mm)	-	13	-	13	-	13
Pastry BT 1200 1700 2200	Pipe diameters (mm)	14	22	14	22	14	22
	Insulation (mm)	-	13	-	13	-	13
Pastry TN 1200 1700 2200	Pipe diameters (mm)	6	10	8	12	8	14
	Insulation (mm)	-	6	-	6	-	6

2.7 ELECTRICAL CONNECTION

This procedure should be performed by an electrical technician (in compliance with the current local regulations of the country where the display unit is installed).

Carry out the electrical connection procedure in accordance with the system diagram.

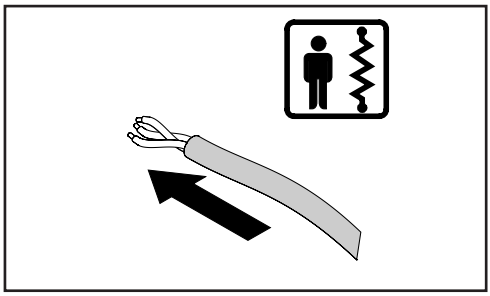
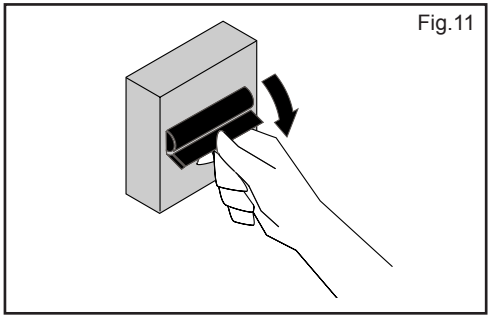


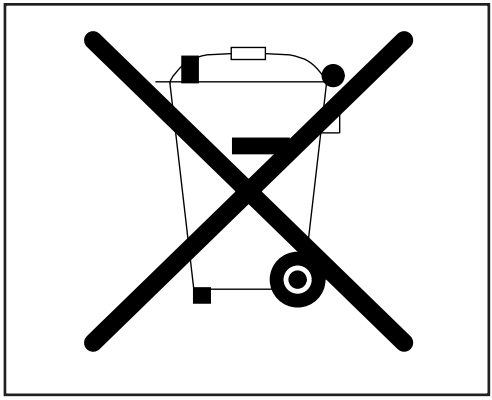
Fig.11



CAUTION!
The disconnection switch (main switch) (Fig. 11) must be installed by an electrical technician in compliance with current local regulations.

2.8 NOTES ON THE ENVIRONMENT

- Packaging
Do not discard any elements of the counter packaging, but separate it according to the type of material used (cardboard, wood, steel, polyester, etc…) and dispose of these elements in accordance with current legislation in the country where the counter is operated.



- Disposal
When the counter can no longer be used, proceed as follows:
Collect all the refrigerant from the circuit, drain all the oil contained within the appliance for any reason, remove all rubber parts (e.g. O-rings, seals) and send it to be scrapped.

2.9 ACCESSORIES

The following should be considered as accessories and are supplied on request:
- Scoop washer
- Set of tubs 360x165 mm, h = 120-150 mm.
- Set of tubs 360x250 mm, h = 120-150 mm.
- Condensate collector tray.

3 OPERATING THE EQUIPMENT

3.1 PRELIMINARY CHECKS

CAUTION!
Make sure that the main switch for the electronic control unit is in the "0" - OFF position before starting display unit operation.

3.2 START-UP

- Remove all protective material.
- Make sure that the display unit is clean and thoroughly disinfected (see PART 4 "ROUTINE MAINTENANCE")

CAUTION!
After the refrigeration function has been started, wait for approximately 60 minutes before placing the product inside the display unit, so that the operating temperature has time to stabilise.

Check that there are no objects (knives, trays etc..) that falling can cause damage to people, things or animals.
Position "I" to "ON" the main switch (1).
The ignition of the bench shall be conducted by simply pressing the power button (Fig.12 pos. 2).
At the first start, and changing weather conditions, it may be necessary to adjust the temperature of the thermostat.
For all the functions of the thermostat refer to the manual attached.

Fig.12

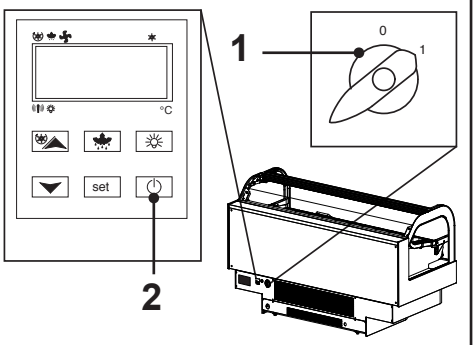
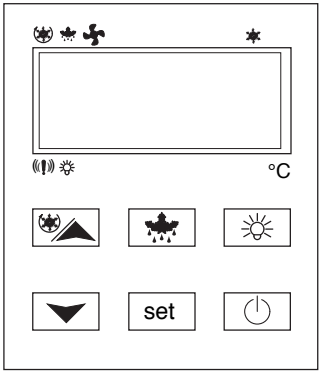


Fig.13



3.3 AUTOMATIC DEFROSTING

This display unit is fitted with an automatic defrosting system which is activated every 4 hours. Automatic defrosting is designed to eliminate the ice which forms on the evaporator tabs.

3.4 MANUAL DEFROSTING

Manual activation of the defrosting cycle is achieved by pressing and holding the “UP” button (Fig.13, pos.6). If the conditions are not suitable for the defrosting process (for example, if the temperature of the evaporator sensor is higher than the temperature at the end of the defrosting cycle), the display will flash three times to indicate that the process will not be performed.

3.5 SWITCHING THE APPLIANCE OFF

Press the ON/OFF button (Fig.14a pos.2) to switch off the display unit without using the disconnection switch (Fig.14a pos.1). By doing this, the display unit remains connected to the power supply, which means that you can still switch the light on or off.

CAUTION!
If there is a power cut which lasts for a long period of time, check the condition of the perishable products and move them to a suitable place, if necessary.

3.6 BT-TN OPTION (PASTRY BT DISPLAY CABINET)

If the option BT-TN is installed, next to the control unit is placed a push button switch (fig.14b pos.1).

When the button is pressed the display will behave like a pastry BT (-18 ° C).
When the button is at rest, the display will behave like a pastry TN (+4 / +8 ° C).

3.7 BT-TN SWITCHING

To toggle the display in BT operation (-18 ° C) or TN (+4 / +8 ° C) is sufficient to operate the corresponding button to set the position.

CAUTION!
After the switching process, we recommend the display unit is left to stabilise for at least 30 minutes before it is used.

CAUTION!
We recommend the display unit is cleaned every time its operating mode is changed.

Fig.14b

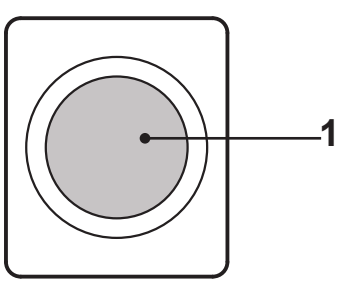
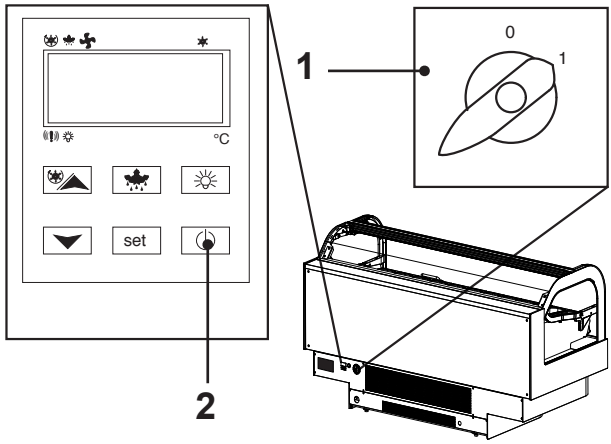


Fig.14a



4 ROUTINE MAINTENANCE

4.1 PRELIMINARY SAFETY PROCEDURES

CAUTION!
Before performing any maintenance work, the appliance must be disconnected from the electricity supply ("0" - OFF), using the main power switch for the room (Fig. 11) or the display unit disconnection switch (Fig. 12 pos. 1).

CAUTION!
All routine maintenance procedures must be performed by qualified personnel.

CAUTION!
Use protective gloves and overalls when performing any maintenance procedure

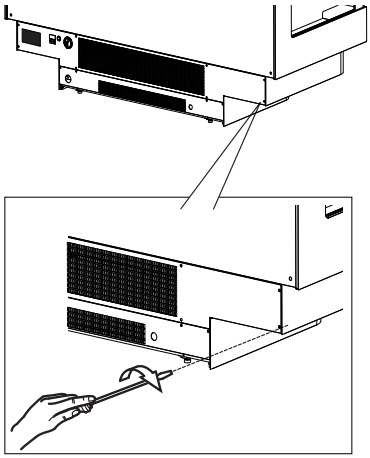
4.2 CLEANING THE CONDENSER

CAUTION - RISK OF BURNS!
Wait for the condenser assembly to reach room temperature.

Clean the condenser regularly, every 20-30 days. Proceed as follows:
- Remove the protective casing by unscrewing the screws at the sides of the template (Fig. 15).
- Remove all dust and grime on the condenser tabs using a paintbrush (Fig. 16).
- Replace the grille correctly and tighten the screws.

NOTE!
Do not use compressed air, forced air or steam.
Do not use metal brushes or other objects which may scratch or bend the tabs.

Fig.15



4.3 CLEANING THE INSIDE AND OUTSIDE OF THE DISPLAY UNIT

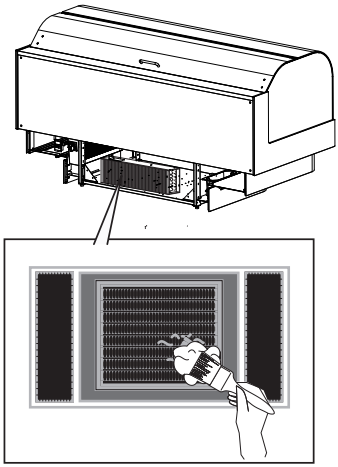
4.3.1 Daily cleaning:

- Use a cloth dampened with a solution of water and vinegar (50%-50%) to clean the front and side glass panels and the upper part of the display unit.
- Open the front glass panel carefully.
- Remove all products from the display unit and place them in a suitable storage area.
- Clean the surface inside the appliance.

NOTE!
If the display unit has marble surfaces or parts, these should only be cleaned using special natural products.

Never use abrasive or acidic products in general.

Fig.16



4.3.2 Weekly cleaning ice cream and BT pastry cabinet:

Clean up the showcase at least once a week, along with a complete defrosting (switching the showcase off until the ice in the tank has completely melted).
- Remove the ice-cream tubs and corresponding supports. Clean them using warm water.
- Clean the inside of the tub, taking care not to use too much water as this could damage the electrical circuits, or fill the condensate collector tray (where present).
- Dry the inside of the tub using a clean, dry cloth.
- Replace the supports and the corresponding tubs.

NOTE!
Always use a tiny amount of water and dry thoroughly.

Never clean the display unit using direct jets of water. Never use pure alcohol or other cleaning products for outer surfaces.

4.4 CLEANING THE CONDENSATE COLLECTOR TRAY (OPTIONAL)

- Remove the protection loosening the screws on the sides of the mask (fig.17).

- Clean the condensate collector tray (fig. 18)

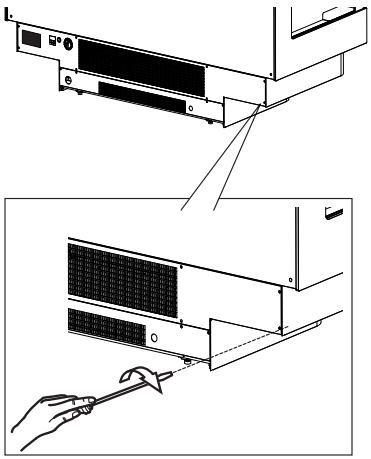
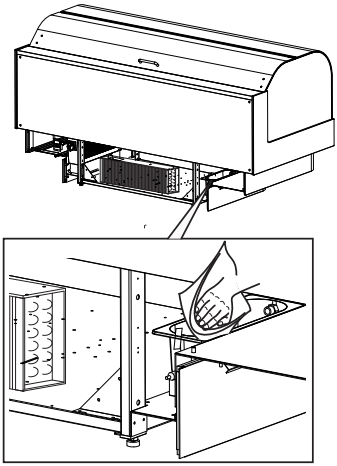


Fig.17

Fig.18



NOTE!
The tray may be removed as it is a device which “clicks” into place.

5 NON-ROUTINE MAINTENANCE

5.1 PRELIMINARY SAFETY PROCEDURES

CAUTION!
Before performing any maintenance work, the appliance must be disconnected from the electricity supply (“0” - OFF), using the main power switch for the room (Fig. 11) or the display unit disconnection switch (Fig. 12 pos. 1).

CAUTION!
All non-routine or corrective maintenance procedures must be performed by qualified personnel.

CAUTION!
Use protective gloves and overalls when performing any maintenance procedure.

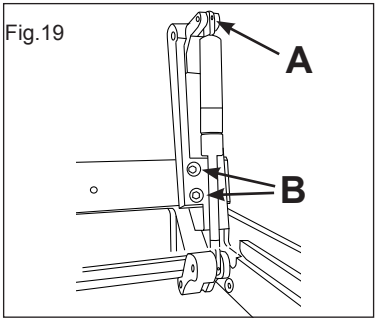
CAUTION!
If the power cord is damaged, it must be replaced with a new cord or special device that can be purchased from the manufacturer or technical assistance service.

5.2 REPLACING FRONT GLASS PANEL

CAUTION!
This operation must be performed by at least three operators

- Open the rear glass
- Remove the screen side of the ceiling
- Loosen the clamps and remove the wires of the front glass
- Close the rear window and open the front glass
- Insert cardboard or other protective material on the glass sides and below the hinge of the front glass. Such material must limit the possibility of damage to the display in case of shock during the operation.
- Loosen the grains of pistons in the right and left (Fig. 19 pos.A)

Fig.19



CAUTION!
At this point two operators must firmly hold the glass

- Remove the pins corresponding to the previously loose grains
- Remove the 4 screws that secure the clamp to the hinges (fig. 19 pos.B)
- Remove the glass with his clamp and place them on a work plan
- Loosen the clamp grains
- Remove the gib (aluminum flat that transfers force of the grains to the glass)
- Pull out the glass with his seal

To replace the glass repeat in reverse.

5.3 REPLACING REAR GLASS PANEL

CAUTION!
This operation must be performed by at least two operators

- Open the rear glass
- Unscrew the 4 screws that secure the glass to the rotating arms
- Clear glass from the wiring of the heating. Such wiring is housed in left support.
- Remove the glass and replace it by repeating the operations in reverse order.

5.4 REPLACING THE FORCED CIRCULATION COOLING FANS

5.4.1 Ice cream version

- Remove the tubs (fig.20 pos.A);
- Remove the internal protective shelves (fig.20 pos.B);
- Loosen the fan-fixing screws (Fig. 20 pos. C) and after disconnecting the fan from the electricity supply, remove it;
- The electrical wiring box is located in the engine compartment.

To access the box, remove the grid operator side.

5.4.2 Pastry version

- Remove the air intake grill;
- Move forward (a few centimeters) the first light panel;
- Move the second light panel resting it on the first;
- Replace the fan;
- The electrical wiring box is located in the engine compartment.

To access the box, remove the grid operator side.

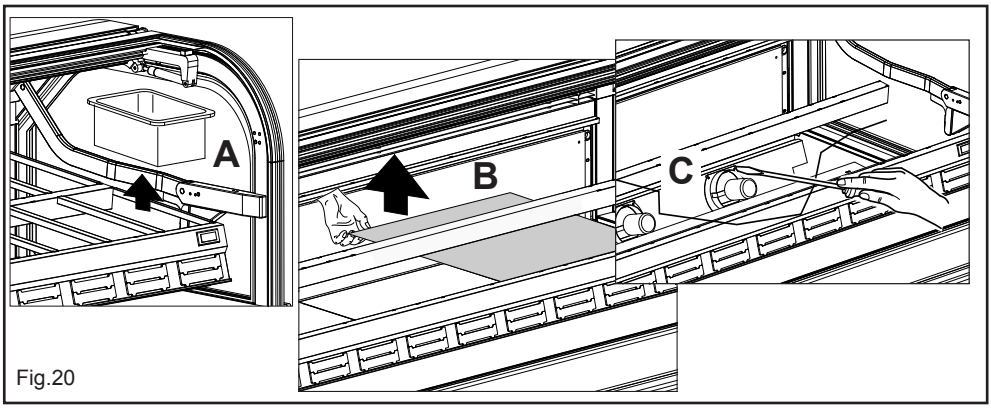


Fig.20

5.5 REPLACING THE PISTONS

5.5.1 Pistons of front glass

CAUTION!
This procedure should be performed by at least two operators.

- Open the front glass panel;
- Loosen the grains of the piston to be replaced (fig. 21);
- Remove pins and replace the piston (to pull out the pin use an iron hook) (fig. 22);
- Repeat the previous two steps for each piston.

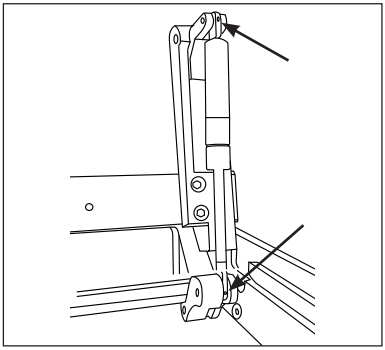


Fig.21

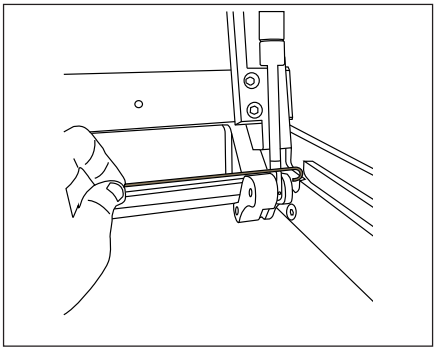


Fig.22

CAUTION!
Replace only one piston at a time, to reduce the time in which the glass must be supported by the second operator.

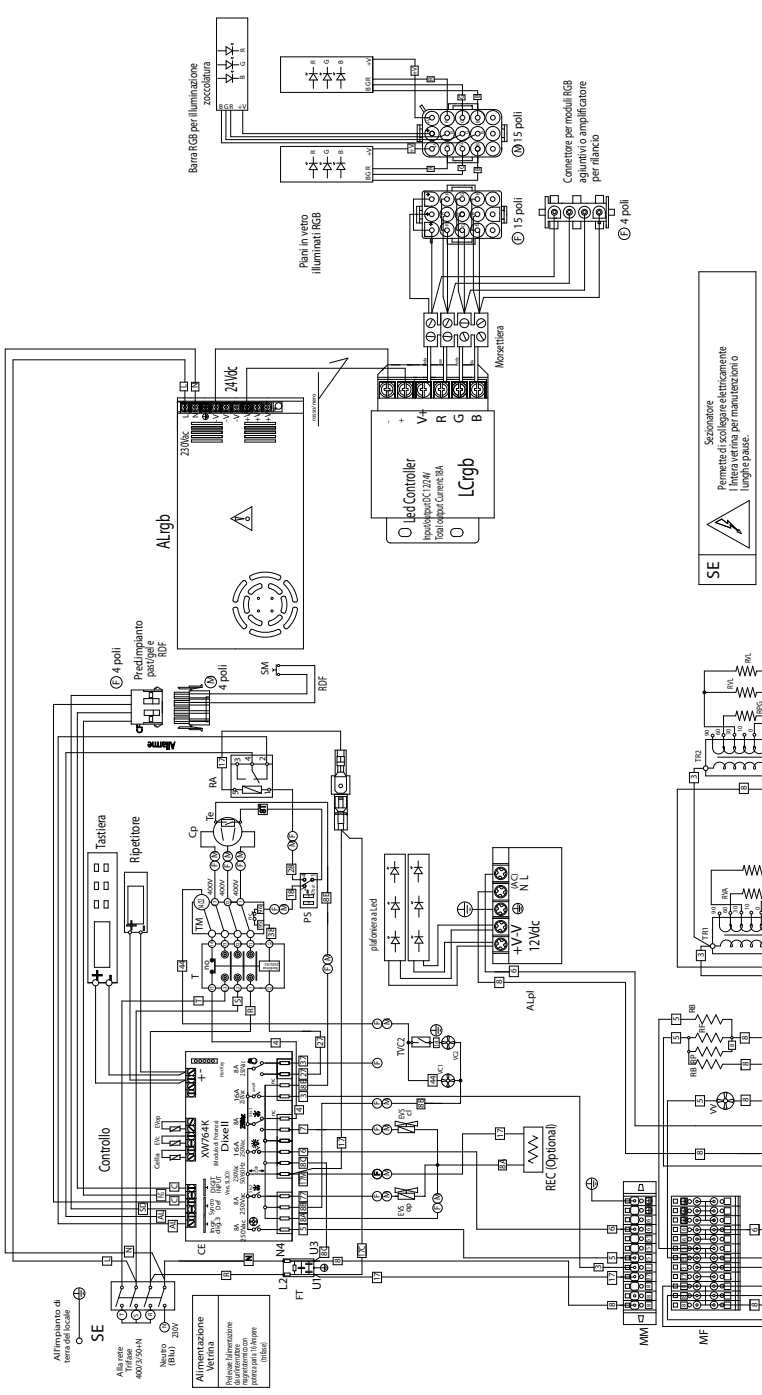
CAUTION!
Make sure that the new piston to be fitted has the same features as the old one, otherwise (if a different model is fitted) the front glass panel may explode.

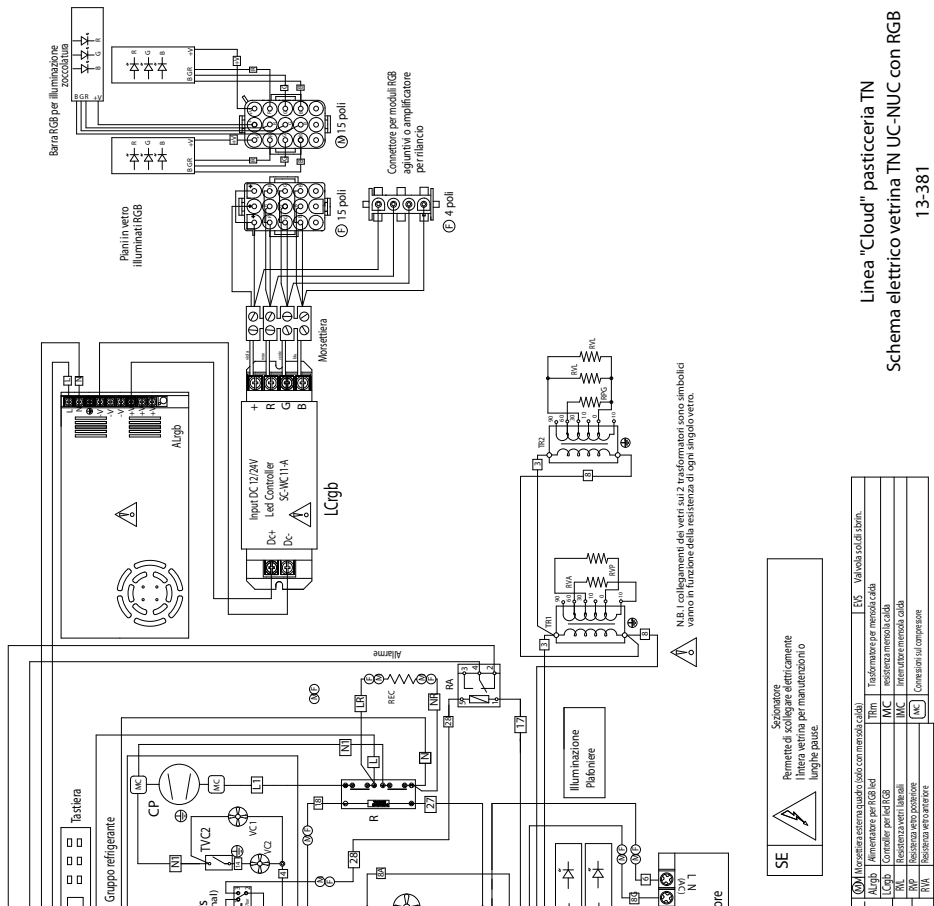
5.5.2 Pistons of rear glass

CAUTION!
This procedure should be performed by at least two operators.

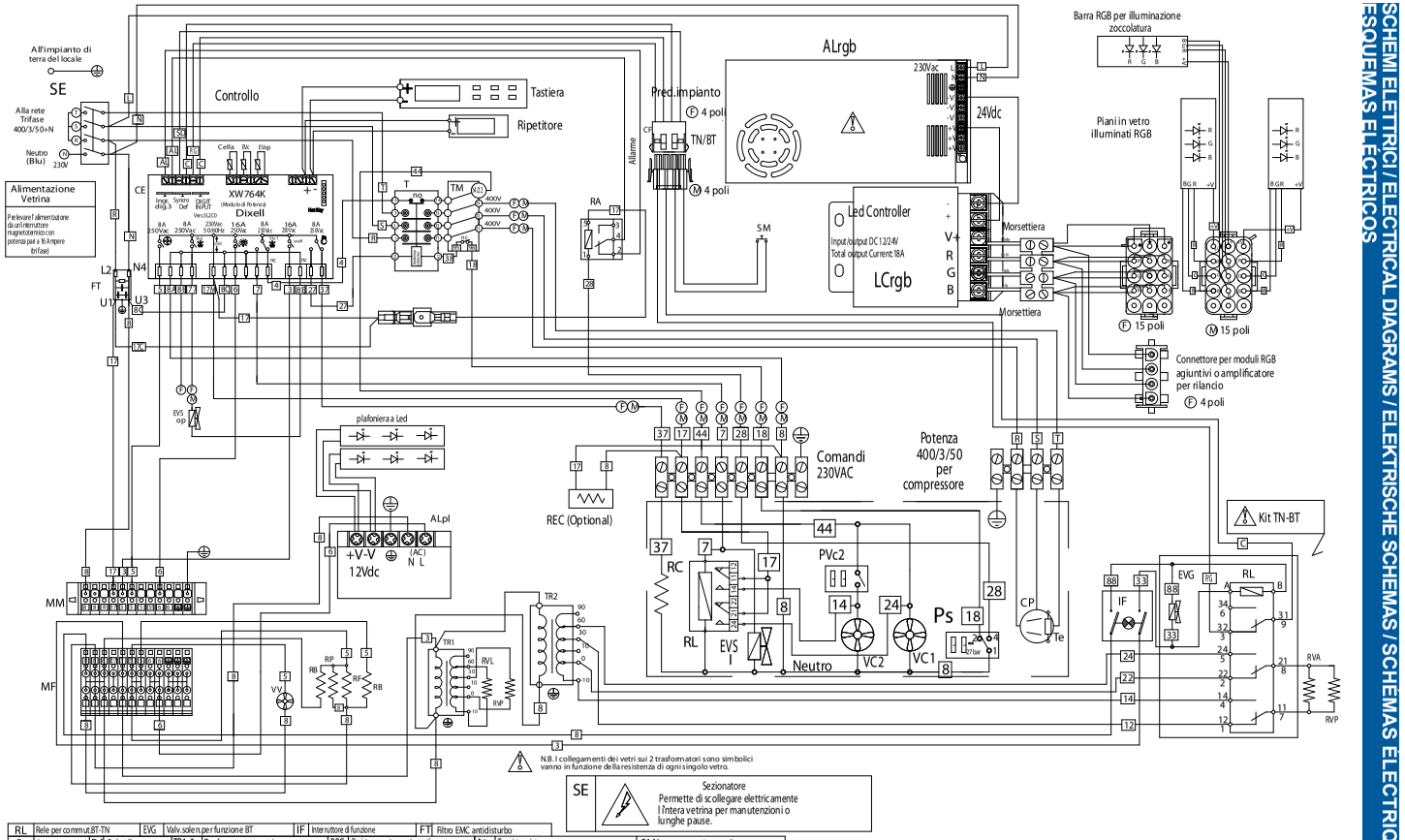
- Open the rear glass panel;
- Remove the screw of the carter that covers the piston and then remove the the same carter;
- Close the rear glass and open the front glass;
- Unscrew the piston (as in fig.21);
- Close the front glass and open the rear glass;
- Remove pins and replace the piston (to pull out the pin use an iron hook) (example fig. 22);
- Replace the piston and repeat the steps in reverse.

Linea "Cloud" pasticceria BT e gelateria
Schema elettrico vetrina BT RGB con UC incorporata
12-1476 a





CP	Compressore	FT	Filtro EMC antidisturbo	(M)	Morsettiera esterna quadro (solo con mensola calda)			EVS	Valvola sol.di sbrin.
CE	Centralina XW764K	RA	Rele' Allarme	(M)	Connettore 15 poli Maschio femmina	ALrgb	Alimentatore per RGB led	Tfm	Trasformatore per mensola calda
R	Rele-Ripotenza per compr.	SE	Sezionatore di rete	(M)		LCgb	Controller per led RGB	MC	resistenza mensola calda
VV	Ventole refrig.vetrina	RP	Resistenza piano lavoro	(F)	Connettore 4 poli femmina	RVL	Resistenza vetri laterali	MC	Interruttore mensola calda
U1/U2	Ventilatore condensatore	RM	Resistenza batt.maniglia	(F)	Connettore 3 poli femmina	RVP	Resistenza vetro posteriore	(MC)	Connessioni sul compressore
TVC2	Termostato parallizz.	REC	Resistenza Evap. condensa			RVA	Resistenza vetro anteriore		
IMC	Interruttore	Md	mensola calda	PS	Pressostato di sicurezza (optional)	RPG	Resistenza vetro porta gusti		



RL	Rele per commut.BT-TN	EVG	Valv.solen.per funzione BT	IF	Interruttore di funzione	FT	Filtro EMC antidisturbo				
Cp	Compressore	RA	Rele allarme	TR1-2	Trasformatore per vetri	RPG	Resistenza vetro porta gusti	te	Termistore interno compressore	SM	Sensore magnetico portellone
CE	Centralina XW764K			ALpl	Alimentatore per plafon.	RB	Resistenza bracceti castello	EVI	Valvsolenoide 4 vie		
T	Teleruttore	PVC2	Press.VC2	ALrgb	Alimentatore per RGB led	RP	Resistenza piano lavoro	EVop	Valvsolenoide strisciato operat.		
TM	Termica (regolabile 5.5-8A)			LCrgb	Controller per led RGB	RF	Resistenza profrontale	F	Connettore 4 poli femmina		
VV	Ventole refriger. vetrina			RVL	Resistenza vetri laterali	REC	Resistenza Evap. condensa				
VC1VC2	Ventilatore condensatore			RVP	Resistenza vetro posteriore	MM	Morsettiera uterare ma di fem. 12 poli	MF	Connettore 15 poli Maschio-femmina		
PS	Pressostato di sicurezza			RVA	Resistenza vetro anteriore						

Linea "Cloud" pasticceria BT e gelateria
Versione con motore remoto (NUC)
13-421 a

GOST STANDARD

ADIMEMBER

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