

INTRODUCTION

First, all **SALVADORE** team wants to thank the confidence in purchasing this refrigerated equipment, all our efforts are dedicated to getting your satisfaction with this product.

Under our policy of continuous improvement and proximity to the end customer, we will be happy to receive any suggestions from the item that just purchased or one of our products, services, customer service or new products that may be of your interest.

The following instructions have been carried out with a vocation to preserve the safety of the user and ensure the correct use and maintenance of your equipment, this must be kept together with the equipment.

Please read this manual carefully before starting up your item, in case of loss, request a duplicate indicating the model, serial number and date of purchase.

Before carrying out any technical action, the installer and the user of the equipment should have a knowledge of the points discussed in this manual.

If there is any doubt about this manual, contact your dealer or manufacturer.



START UP

Before connecting the equipment, we will check the voltage and frequency of the network match the nameplate of the appliance.

WARNING: The electrical installation must provide grounding and proper protection and differential thermal magnet.

The supply network must have the appropriate section for the appliance consumption.

The models are equipped with LED lighting switches are indicated with the following pictograms.

The switches are supplied with a signal I 0 and where 0 indicates the OFF position and I indicates the ON position.

Once connected the switch starting the cabinet started working and cool.

We recommend leaving the computer cool a few minutes before proceeding to the burden of gender.

ATTENTION:
THIS APPLIANCE CLIMATE CLASS IS 3
FOR A MAXIMUM AMBIENT
TEMPERATURE OF 27 ° C

INSTALLATION

Before opening the packing case, we must ensure that the box outside in a good state and has not been overturned. (Hermetic compressors have inside protective oil mechanisms; if the machine has been turned over 2hrs should be resting before their first operation to stabilize these oils.)

Proceed with unpacking, take off the protections in both the back covers, steel, such as plastics; do not use any sharp objects that could damage the equipment.

We will put the machine in the desired place and leveled, remember that in its final placement, the equipment must be removed from the wall at least 10cm venting areas.

For the first cleaning will make a non-abrasive damp cloth to not make scratches on plastic or steel with soap and water **DO NOT USE DETERGENTS OR ABRASIVE PRODUCTS**, avoid wetting the electrical parts.

Avoid the use of tools or elements that may scratch or damage the equipment for plastic and stainless steel sponge iron, nickel or ferrous material should not be used.

ATENCIÓN

Do not put product to reach operating temperature. Showcase for the exhibition of product previously refrigerated. Remove product, unplug and clean daily.

CAUTIONS

Do not dismantle the mobile elements, without first having removed the machine from the network.

Take necessary precautions before touching the area of the condensing unit, existence of high temperatures in some elements and causing burns.

Do not store explosive substances in the appliance as aerosol cans with a flammable propellant.

Children should be supervised to not play with the item.

USE

Each machine is designed and programmed at the factory for a given temperature range and prepared to work without water.

The temperature should be selected depending on the type of product to be preserved, temperature environment and frequency of door opening.

The refrigerated display cases are suitable for the preservation of pre-cooled products, not to cool the product from heat.

The bucket is permissible load weight of 2kg and 5kg on the shelves.

RECOMMENDATIONS:

- It is recommended to wait until the case reaches the working temperature before introducing product.
- Avoid introducing hot foods.
- In ventilated cabinets (forced draft), it is recommended to protect food and aromas with a sealing system.
- Avoid as far as possible the continuous opening of doors and not leave them open.
- It is recommended to make a daily stop the machine, removing the products and cleaning it.
- If the machine should be turned off for a long period of time:
- Remove the products inside.
- Switch off the unit
- Clean the equipment thoroughly and leave the door open to allow air circulation and prevent odors.

ELEMENTS

The entire cabin where food is deposited is made of non-toxic materials.

The refrigeration unit is made to operate with environmentally friendly refrigerant gas, approved by the current EC regulations.

WARRANTY

The warranty for this equipment and component parts are guaranteed for a year counting from the date of sale, and involves replacing (postage due) of the defective part, only if it is not due to misuse.

No warranty will be considered, even when the deadline, breakdowns or breakage of parts produced by subjecting the equipment to conditions other than those set forth in this manual labor.

The manufacturer declines all responsibility in cases of:

- Incidents caused by the transport company or moving the equipment to its installation site.
- Failure to follow instructions.
- Using non-specific spare parts manufacturer for the model.
- Modifications or unauthorized interference.
- Defects power.
- Breaking glass.
- Installation without following the procedures described in this manual.
- Repairs not authorized by the manufacturer in the warranty period.

CLEANING CABINETS

Stop the machine and then disconnect from the network.

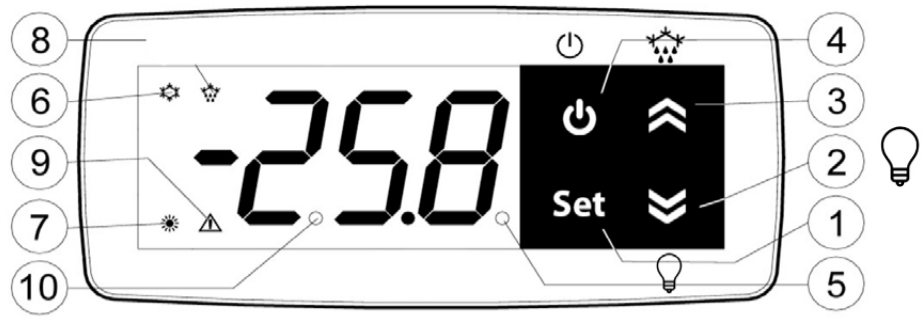
Detergents, solvents, powders or abrasives products should never be used, we will clean with nonabrasive soap and water damp cloth to not make scratches on plastic or steel with, avoid wetting the electrical parts.

Avoid the use of tools or elements that may scratch or damage the equipment for plastic and stainless steel sponge iron, or ferrous nickel must not be used.

If for cleaning the windshield folded down this must always remain on the counter.

The hinge does not support the entire weight of the glass.

ELECTRONIC CONTROLLER



- Key 1** - SET: Sets the set point (Temp work) and operating parameters.
- Key 2** - DOWN: Used for decreasing the values to be set and select parameters and turn on led light.
- Key 3** - UP: Increases the programmed values, select parameters and activate manual defrosting.
- Key 4** - STAND BY: Pressing for 2 seconds can reboot your computer.
- Led 5** - SET: Indicates that the mode is on programming and programming level parameters.
- LED 6** - COOL: The machine is cooling.
- LED 8** - DEF: Running defrost.
- Led 9** - ALARM: Running alarm.
- LED 10** - LED: Stand By mode - (Press Key 4 - 5s)

HOW TO TURN ON AND OFF THE COOLONG SYSTEM?

Press during 5 seconds the button (4)

HOW TO TURN ON AND OFF THE LIGHTING SYSTEM?

Press during 2 seconds the button (2)

HOW TO SELECT THE TEMPERATURE?

Set Press during 1 second the button (1) "SET" and you will see **SP** on the display

With the arrows "UP"(3) or "DOWN"(2) select the temperature

Set Press during 1 second the button (1) "SET" to confirm and wait for 10 seconds for the machine to return to normal activity.

CHECKS BEFORE CALLING FOR SERVICE

Before requesting the intervention of a skilled technician, we recommend that you check the following:

The equipment does not work:
 -Check That the plug is properly connected and that there is power to the machine.
 -Check The thermostat is not in standby mode when the equipment is in this mode, the indicator 10 is turned on, press for 5 sec the No. 4 button

The internal temperature is too low and the products are too cold:
 - Check that the desired setpoint temperature is set on the thermostat (press the SET button once and release), raise the temperature setting on the thermostat.

The internal temperature is too high and products are too hot:
 -Check The desired setpoint temperature is set on the thermostat (press the SET button once and release), lower the temperature setting on the thermostat.

The team fails to reach the set temperature:
 - Check that the desired setpoint temperature falls within the limits for which the equipment is designed.
 - Check that the equipment is not performing defrost (be sure it is in defrost if the pilot below the def information is displayed on the display).
 - Check that there is near a heat source.
 - Check that you are not blocking the vents, remember the need of at least 10 cm for ventilation of the machine
 - Check that we have not introduced gender hot inside the machine.
 - Check that the condenser fan is operating properly.
 - In case of a forced cooling model, check that the evaporator fan is working properly.
 - In case of a forced cooling model, check that the products are is well placed , without blocking the air vents of the indoor fan and the time elapsed since it was placed is enough to cool food.

The LED light does not work:
 - Check that the LEDs switch startup of the is ON.
 - Check that the LEDs plug is connected and making good contact.
 - An authorized installer must determine if the failure is the driver or LEDs, in any case, it must be replaced by one with the same characteristics.

Condensation forms on the glass:
 - If we have introduced products too hot can cause condensation on the glass and harm other products. Remove this product.

In the table below the maximum temperature that may be inside the display case according to the ambient temperature and relative humidity is expressed, so that there is no condensation:

	30%	40%	50%	60%	70%	80%	90%
30°C	10.5	14.9	18.4	21.4	23.9	26.2	28.2
25°C	6.2	10.5	13.9	16.7	19.1	21.3	23.2
20°C	1.9	6.0	9.3	12.0	14.4	16.4	18.4
15°C	-2.2	1.5	4.7	7.3	9.6	11.6	13.4
10°C	-6.0	-2.6	0.1	2.6	4.8	6.7	8.4

MAINTENANCE

Before performing any maintenance operation must proceed to place the main switch OFF and disconnect the equipment from the electrical outlet.

ATTENTION
Maintenance must be performed by an authorized installer.
To perform any of the operations described below must disconnect the current cabinet.

CONDENSER:
 Improper maintenance of the capacitor can reduce computer performance, increase consumption and shorten the life of the compressor.

Maintaining the capacitor is based on cleaning the dirt from the fins thereof; NEVER BE USED SHARPS To clean the condenser can apply a brush or soft hair brush, removing dirt with a suitable device or implement air pressure to remove dirt.

It is recommended to perform this task 2 times a year, especially before the warmer months.

EVAPORATOR:
 If the evaporator is accessible cleaning once a year this one is recommended, especially before the warmer months.
 In cleaning the dirt from the fins thereof, NEVER BE USED SHARPS To clean the condenser can apply a brush or soft hair brush, removing dirt with a suitable device or apply compressed air to remove dirt.

COMPRESSOR, condensates GROUP AND AREA REFRIGERATOR:
 As in previous cases, a good cleaning around the refrigeration unit, give rise to improved performance and durability of the equipment. To clean these items detergents, solvents, powders or abrasives should never be used, we will clean with nonabrasive soap and water damp cloth to not make scratches on plastic or steel with, avoid wetting the electrical parts

POWER CORD:
 You should periodically check the status of the power cord if the flexible cord of this appliance is damaged, contact the service to proceed with its substitution.
 CHANGE thermostat:

It is recommended to check the proper functioning of the thermostat and probe this, if the thermostat resulting in damage, you should contact the service for it to be substituted.

ATTENTION:
The thermostat must be supplied I by the manufacturer, any thermostat can not be prepared for specific functions for which the equipment has been designed and programmed, so the manufacturer declines all responsibility in cases not take into account these warnings.

IDENTIFICATION

The equipment identification is performed through the label incorporated in all products.
 This is information you can always find in this label :
 MODEL - SERIAL NUMBER - LOT NUMBER - ELECTRONIC INFORMATION - REFRIGERANT GAS