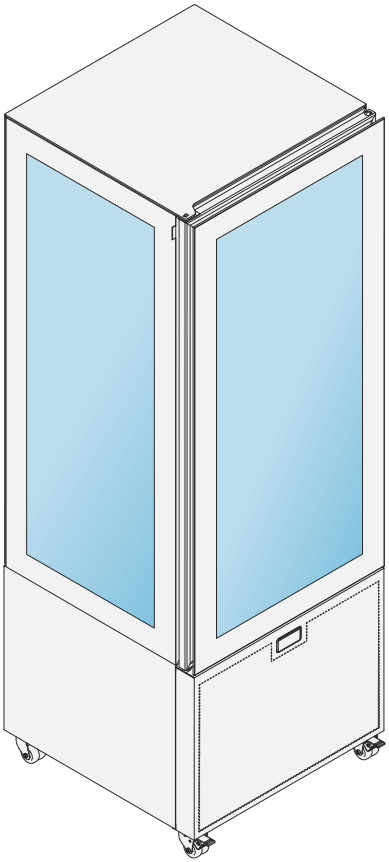
PIVOT

Vertical display stand



EN **Use and Maintenance Manual**

Instructions translated from the original language

621021679

12 - 2020 | Rev. 01

CONTENTS

GENERAL INFORMATION 3

DECLARATION OF CONFORMITY (FACSIMILE) 3
INTRODUCTION 5
GENERAL HEALTH AND SAFETY STANDARDS 5
SYMBOLS 6
TYPES OF PROFESSIONALS IN CHARGE OF USING THE EQUIPMENT 7
ATTACHED MANUALS 8
INTENDED USE 8
ABBREVIATIONS 9

TECHNICAL SPECIFICATIONS 10

DESCRIPTION OF THE DISPLAY STAND 10
MACHINE AND MANUFACTURER ID PLATE 12
MODE FOR REQUESTING TECHNICAL ASSISTANCE 13
TECHNICAL DATA 14
PERIMETER AREAS 16

SAFETY INFORMATION 17

HANDLING AND INSTALLATION 18

FOREWORD 18
PACKING AND UNPACKING 18
TRANSPORT 18
LIFTING AND HANDLING 19
POSITIONING THE EQUIPMENT 20
MOVEMENT OF THE DISPLAY STAND 21
WARNINGS FOR THE INSTALLATORS 22
ELECTRIC CONNECTION 24

USE AND OPERATION 25

DESCRIPTION OF COMMANDS (DISPLAY XR70) 25
STAND-BY MODE 28
SET POINT MODE (ONLY FOR BT, TN, BT/TN VERSIONS) 28
TEMPERATURE AND HUMIDITY ADJUSTMENT (ONLY FOR PRALINE VERSION) 29
START-UP 30
AUTOMATIC DEFROSTING 31
DEFROSTING STATIC BT VERSIONS 31

BT - TN SWITCHING 31
CLEANING AND HYGIENE 32
MAINTENANCE 34
CLEANING THE CONDENSER 35
DECOMMISSIONING 36

GENERAL INFORMATION

DECLARATION OF CONFORMITY (FACSIMILE)

DICHIARAZIONE CE DI CONFORMITÀ
DECLARATION OF COMPLIANCE CE
DECLARATION CE DE CONFORMITE
EG KONFORMITÄTSERKLÄRUNG
DECLARACIÓN DE CONFORMIDAD CE

Noi / We / Identité / Wir / Nosotros

Ragione sociale / Company name / Raison sociale / Firmenbezeichnung / Razón social:	**IFI S.p.A.**
Indirizzo sede / Address / Adresse maison-mère / Anschrift / Dirección:	Strada Selva Grossa, 28/30 - 61010 Tavullia Pesaro (ITALY)
Codice fiscale / Fiscal code / Code fiscal / Steuernummer / Identificación fiscal:	01061630412
Partita I.V.A. / V.A.T. number / Code T.V.A. / Mehrwertsteuernummer / Partida I.V.A.:	01061630412
Internet site / E-mail:	www.ifi.it / info@ifi.it
Phone / Fax:	+39 0721 20021 / +39 0721 201773

(I) Dichiariamo sotto la nostra responsabilità che la macchina:
(GB) We declare under our own responsibility that the machine:
(F) Nous declarons que la machine se trouve sous notre responsabilité:
(D) Wir bestätigen unter unserer Verantwortung, dass die:
(ESP) Declaramos bajo nuestra responsabilidad que la màquina:

Tipo / Type / Type / Art. / Tipo:	***#descrizione***
N. di matricola / Serial number / N. matricule / Teilenummer / N. de matrícula:	***#matricola***

(I) risulta in conformità a tutte le disposizioni pertinenti previste dalle seguenti direttive comunitarie (comprese tutte le modifiche applicabili):
(GB) complies with all relevant provisions of the following EC directives including all applicable amendments:
(F) : il en résulte la conformité à toutes les dispositions pertinentes prévues par les directives communautaires suivantes (y compris toutes les modifications applicables):
(D) entspricht den zugehörigen Bestimmungen der folgenden EU Richtslinien (einschliesslich aller anwendbaren Aenderungen):
(ESP) resulta en conformidad a todas las disposiciones pertinentes previstas en las siguientes directivas comunitarias (incluidas todas las modificaciones aplicables):

2006/42/CE : (I) Direttiva Macchine / (GB) Machinery Directive / (F) directive sur les machines / (D) Maschinenrichtlinie / (ESP) Directiva Sobre Máquinas
2014/35/CE : (I) Direttiva Bassa Tensione / (GB) Low Voltage Directive / (F) directive sur les bas voltages / (D) Niederspannungsrichtlinie / Directiva Sobre Baja Tensión
2014/30/CE : (I) Direttiva Compatibilità Elettromagnetica / (GB) Electromagnetic Accomplishment European Regulation / (F) directive sur la compatibilité électro-magnétique / (D) Elektromagnetische Verträglichkeit Richtlinie / (ESP) Directiva Compatibilidad Electromagnética
2011/65/UE : (I) Direttiva ROHS / (GB) ROHS European Regulation / (F) Directive OHS / (D) ROHS Richtlinie / (ESP) Directiva ROHS
2010/30/UE : (I) Direttiva Ecodesign / (GB) Ecodesign Regulation / (F) Directive Ecodesign / (D) Ecodesign Richtlinie / (ESP) Directiva Ecodesign

---

(I) Ai sensi della direttiva macchine, sono state applicate le seguenti norme armonizzate:
(GB) According to the Machinery Directive the following harmonized standards have been applied:
(F) ont été appliquées les normes d'harmonisatio n suivantes (aux vues de la directive Machine):
(D) Nach der Maschinenrichtlinie wurden die folgenden harmonisierten Normen angewendet:
(ESP) De conformidad a las directivas maquinaría, han estado aplicadas las siguientes normas armonizadas:

EN 60335-1 ultima edizione / last edition / dernière édition / letzte ausgabe / ultima edición
EN 60335-2-89 ultima edizione / last edition / dernière édition / letzte ausgabe / ultima edición
EN 60335-2-89 + A1 ultima edizione / last edition / dernière édition / letzte ausgabe / ultima edición

FAC-SIMILE

(I) Ai sensi della direttiva Compatibilità Elettromagnetica, sono state applicate le seguenti norme armonizzate:
(GB) According to the EMC directive the following harmonized standards have been applied:
(F) selon la directive sur la comptabilité électro-magnétique, les normes d'harmonisation suivantes sont appliquées :
(D) Nach der elektromagnetischen Verträglichkeit Richtlinie wurden die folgenden harmonisierten Normen angewendet:
(ESP) De conformidad a las directivas de compatibilidad electromagnética, han estado aplicadas las siguientes normas armonizadas:

(I) **EN 61000 6-2** ultima edizione Compatibilità elettromagnetica (EMC) - parte 6-2: Norme generiche - Immunità per gli ambienti industriali
(GB) **EN 61000 6-2** last edition EMC - part 6-2: Generic standards - Immunity for industrial environments
(F) **EN 61000 6-2** dernière édition EMC - partie 6-2: Normes génériques – Immunité pour les milieux industriels
(D) **EN 61000-6-2** Letzte Ausgabe elektromagnetische Verträglichkeit (EMC) - teil 6-2: generelle Normen – Immunität für die industrielle Umwelten
(ESP) **EN 61000 6-2** ultima edición compatibilidad electromagnética (EMC) - parte 6-2 - Norma generica - Inmunida, para los ambientes industriales

(I) **EN 61000 6-4** ultima edizione Compatibilità elettromagnetica (EMC) - parte 6-4: Norme generiche - Emissione per gli ambienti industriali
(GB) **EN 61000 6-4** last edition EMC - part 6-4: Generic standards - Emission for industrial environments
(F) **EN 61000 6-4** dernière édition EMC - partie 6-4: Normes génériques - Emissions pour les milieux industriels
(D) **EN 61000-6-4** Letzte Ausgabe elektromagnetische Verträglichkeit (EMC) - teil 6-4: generelle Normen – Emission für die industrielle Umwelten
(ESP) **EN 61000-6-4** ultima edición compatibilidad electromagnética (EMC) - parte 6-4: Norma Generica - Emisión para ambientes industriales

---

(I) Le parti costituenti la macchina e destinate a venir a contatto con il prodotto alimentare sono conformi al:
(GB) All machinery components intended to come into contact with foodstuffs are in accordance with:
(F) Les parties constituant la machine et destinées à venir au contact avec le produit alimentaire sont conformes à:
(D) Die Maschinenkomponenten, die zum Kontakt mit Lebensmittels Produkt gehen, entsprechen:
(ESP) Las partes que constituyen la máquina que tendrán contacto con productos alimentarios son conformes a:

REGOLAMENTO CE n. 1935/2004 DEL PARLAMENTO EUROPEO E DEL CONSIGLIO del 27 ottobre 2004 riguardante i materiali e gli oggetti destinati a venire a contatto con i prodotti alimentari e che abroga le direttive 80/590/CEE e 89/109/CEE
(GB) the European Parliament and Council regulation CE n. 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing the directives 80/590/CEE e 89/109/CEE
(F) règlement CE n°1935/2004 du parlement européen et du conseil du 27 octobre 2004 regardant les matériels et des objets destinés à venir en contact avec les produits alimentaires et qui abroge les directives 80/590/CEE et 89/109/CEE
(D) Regulierung CE Nr.1935/2004 des europäischen Parlaments und des Rates vom 27 Oktober 2004 über die Materialien und Objekte, die zum Kontakt mit Lebensmittels Produkt gehen, zur Aufhebung der Normen 80/590/CEE und 89/109/CEE
(ESP) Regulación CE n. 1935/2004 del parlamento euopeo y del consejo del 27 octubre 2004 en cuanto al material y los objetos destinados a tener contacto con productos alimentarios se deroga de las directivas 80/590/CEE

REGOLAMENTO CE n. 2023/2006 DELLA COMMISSIONE del 22 dicembre 2006 sulle buone pratiche di fabbricazione dei materiali e degli oggetti destinati a venire a contatto con prodotti alimentari
(GB) the Commision regulation CE n. 2023/2006 of 22 December 2006 on proper manufacturing standards of the materials and articles intended to come into contact with food
(F) règlement CE n°2023/2006 de la Commission du 22 décembre 2006 sur les bonnes pratiques de fabrication des matériels et des objets destinés à venir en contact avec les produits alimentaires
(D) Regulierung CE Nr.2023/2006 der Kommission vom 22 Dezember 2006 über die guten Herstellungspraxis der Materialien und Objekte, die zum Kontakt mit Lebensmittels Produkt gehen
(ESP) Regulación CE n. 2023/2006 de la comisión del 22 de diciembre 2006 sobre las buenas prácticas de fabricación del material y los objetos destinados al contacto con productos alimentarios

---

(I) Fascicolo Tecnico redatto e custodito da: / (GB) Technical File edited and archived by: / (F) Dossier Technique rédigé et gardé par: / (D) Technische Dokumente bearbeitet und archiviert durch: / (ESP) Dossier Técnico redactado y custodiado por:

IFI S.p.A. - Strada Selva Grossa, 28/30 - 61010 Tavullia Pesaro (ITALY)

Nome / Name / Nom / Name / Nombre:	Maurizio TESTAGUZZI
Posizione / Position / Position / Stellung / Posición:	Amministratore Delegato / Executive Manager / Administrateur délégué / Geschaefts Fuehrer / Administrador delegado
N. di matricola / Serial number / N. matricule / Teilenummer / N. de matrícula:	*#matricola*
Data di produzione / Production date / Date de production / Produktion Datum / Fecha de entrega:	*#datacollaudo*
Firma / Signature / Signature / Unterschrift / Firma:	

FAC-SIMILE

INTRODUCTION

Dear client, each IFI product is the result of a history of innovation which began in 1962, in which technological knowledge, design, food science and industrial culture were melded together. Traits which translate into project values such as improvement to the preservation and the display of foodstuffs, functionality and hygiene, all with particular attention to the wellbeing of people and the environment.

This manual, which is an integral part of the equipment, has been produced by the manufacturer with the aim of describing the mode of use and maintenance, and the safety warnings which allow for a safe and correct use.

GENERAL HEALTH AND SAFETY STANDARDS

- Please observe all the instructions and the warnings provided in this manual.
- For the safety of the staff responsible for using the equipment, all the components and the devices allowing for its proper operation must be always kept in good working order.
- The Manufacturer shall not be held liable for any unintended use, or use that is not provided in this manual.
- The equipment is NOT designed for installation in hazardous explosive atmospheres and must be installed by qualified technical staff, specialised in electrical installations and cooling systems.
- Do not keep or store explosive substances such as pressure vessels containing flammable propellant.
- The equipment must only be used by properly qualified and trained staff. It SHALL NOT be used by people with mental, physical and sensory impairments, or with no experience or knowledge; this type of people may use the equipment only with the supervision of a person in charge of it, or after being given the operating instructions by someone responsible for their safety.
- If children are near the display stand, supervise them to avoid them playing it.
- The use of GENUINE SPARE PARTS is recommended. The manufacturer shall not be held liable in the event that non-genuine spare parts are used.

SYMBOLS



IMPORTANT!

Extremely important technical information that must not be ignored.



CAUTION!

All proper measures must be taken so as not to jeopardise the health and safety of people and cause economic damage.



DANGER!

Extreme hazard situations that may seriously compromise the health and safety of people when ignored.

TYPES OF PROFESSIONALS IN CHARGE OF USING THE EQUIPMENT

Listed below are the types of qualified professionals authorised for installing, using and maintaining the equipment.

Each professional must strictly observe the tasks provided for in his/her own qualified professional type. For any activity not included in one's own specific type, the qualified professionals must mandatorily be contacted.

Person in charge of using the equipment: A person who has been trained and authorised to use of the equipment for the sale of the food on display. He/she is responsible for reporting any failure detected when using the equipment and must not perform actions he/she is not in charge of.

 **Installer:** A technician selected and authorised by the manufacturer, possessing the requirements, the skills, and the information needed to ensure the state-of-the-art performance of assembly and installation operations. He/she shall also teach and train the users, if applicable.

 **Expert technician in the electrical sector:** A technician with proved experience in the electrical sector, on equipment featuring a refrigeration system. Proved experience means having attended specific training courses focused on the conduction and management of the operation of such equipment. He/she must have the information needed for using the equipment. He/she is able to operate inside powered electric cabinets and electrical boxes.

 **Expert technician in refrigeration systems:** A technician with proved experience in installation and maintenance operations of refrigeration systems. Proved experience means having attended specific training courses focused on the installation and maintenance of refrigeration systems. He/she must have the information needed for using the equipment.

ATTACHED MANUALS

The following documents are provided with the Owner's manual:

- Wiring diagram.
- Control panel use and programming manual.

INTENDED USE

CAUTION!

The display stand was designed and manufactured to display and preserve food. Food must rest on the shelves using the inter spacing suitable for contact with food (tray, plate, cellophane sealing, etc.). Any other use is strongly advised against.

ABBREVIATIONS

The following abbreviations may be found in the manual:

TN	Normal temperature (operating temperature +4°C ÷ +8°C)
BT	Low temperature (operating temperature -18°C ÷ -2°C)
NUC	Remote condensing unit (external motor)
UC	Internal condensing unit (built-in motor)
VAD	High and straight glass display case
VAC	High and curved glass display case
VBD	Low and straight glass display case

TECHNICAL SPECIFICATIONS

DESCRIPTION OF THE DISPLAY STAND

The display stand was designed and manufactured to display and preserve food.

Main components

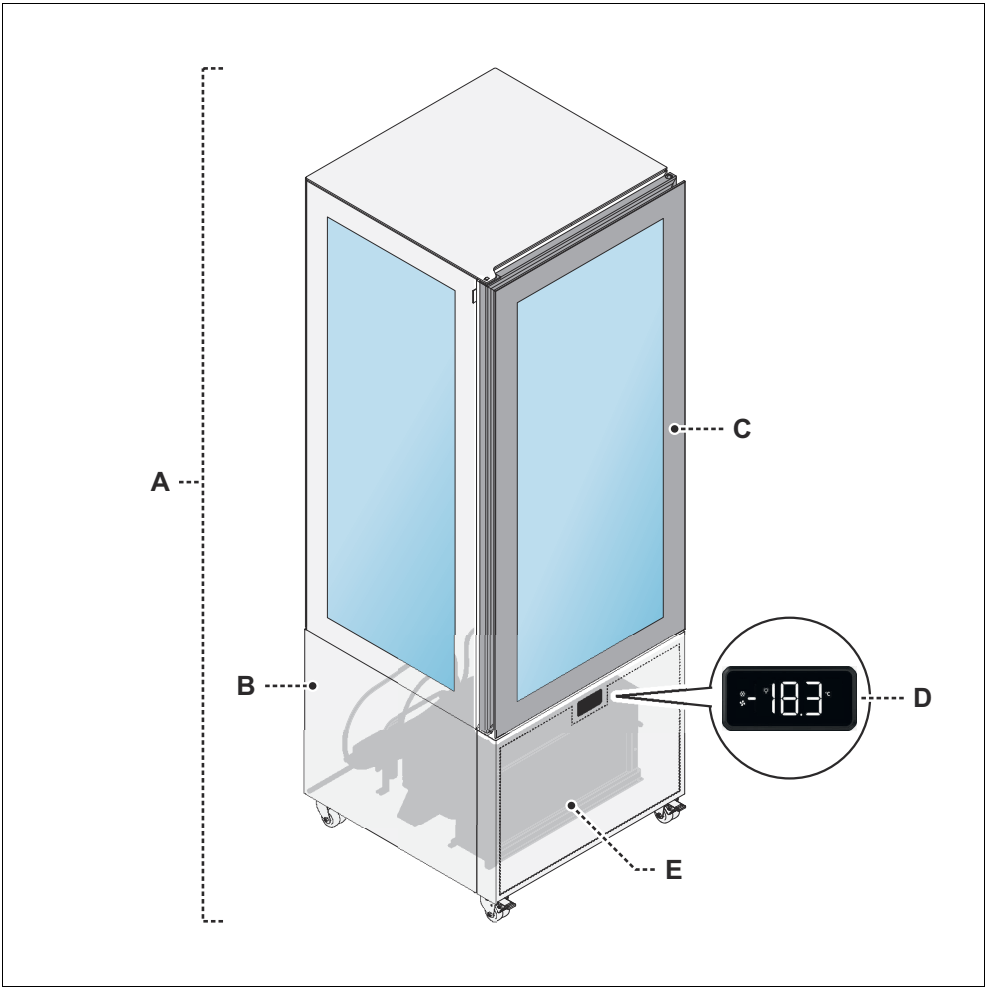
A – Vertical display stand: manufactured in glass, aluminium and steel. It allows food display and creates a zone at controlled temperature, necessary for food storage.

B – Support structure: it is composed of steel tubing and finishing parts in sheet metal. It supports all the components composing the display stand.

C – Door: it allows access inside the refrigerated area of the display stand.

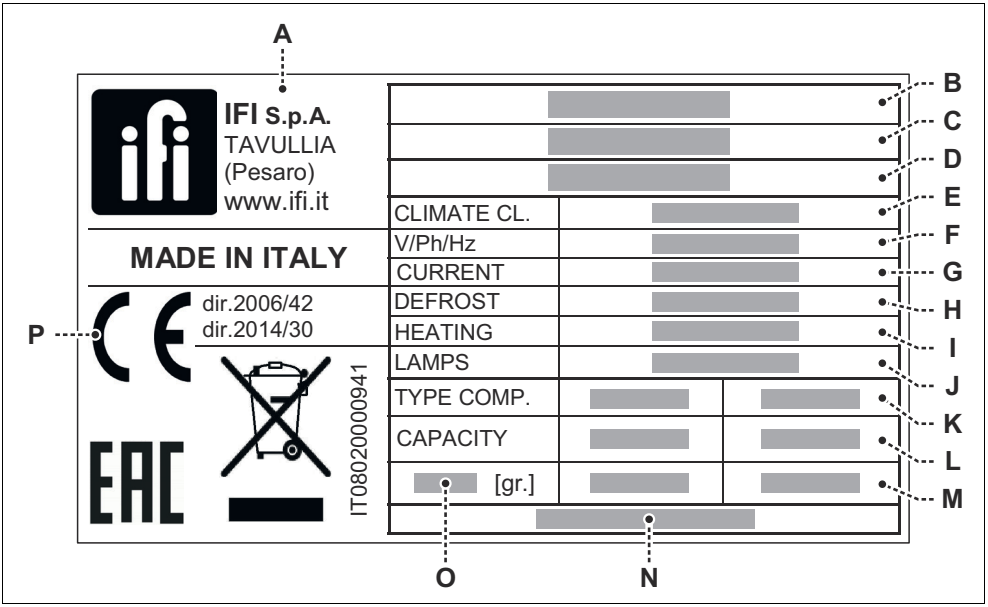
D – Temperature indicator: indicates the temperature of the refrigerated part of the display stand.

E – Refrigerator unit: it is composed of a compressor with an air capacitor that allows cold generation inside the display stand.


A
B
C
D
E
-18.3

MACHINE AND MANUFACTURER ID PLATE

The identification plate shown in the figure is directly applied to the machine. It contains the references and all indications needed for safe operation.



A – Manufacturer

B – Machine serial number

C – Machine Model

D – Year of Manufacture

E – Climate class

F – Mains voltage, phase and frequency

G – Rated current

H – Current in the defrosting phase

I – Current in heating elements

J – Lighting current

K – Compressor type (circuit I/II)

L – Cooling capacity at expansion temperature (circuit I/II)

M – Quantity of refrigerant gas (circuit I/II)

N – Blowing agent of the insulating foam

O – Refrigerant gas type

P – CE marking area

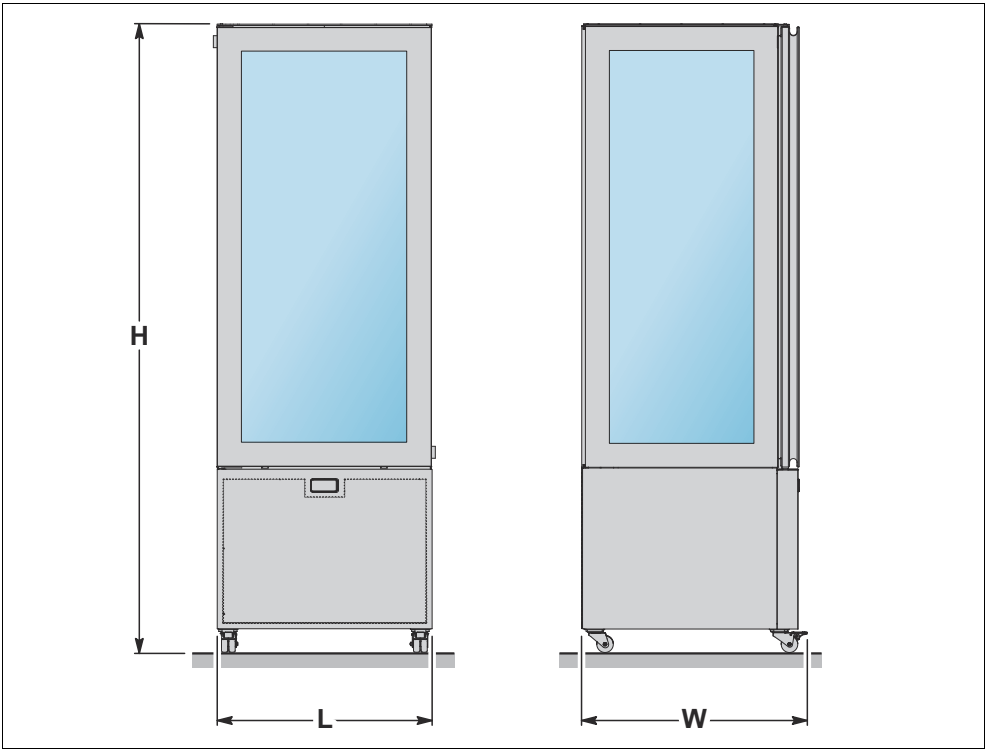
MODE FOR REQUESTING TECHNICAL ASSISTANCE

Contact the manufacturer's Customer Service for assistance

When requesting technical assistance, provide the data on the identification plate and the type of failure detected.

Always refer to the SERIAL NUMBER indicated on the identification plate when contacting the manufacturer or customer service centres.

TECHNICAL DATA



Dimensions

Value	Units of measurement	Pivot 650	Pivot 850
H	(mm)	1900	1900
L	(mm)	650	850
W	(mm)	677	677
Weight(1)	(kg)	200	250
Maximum load evenly distributed on each shelf	(kg)	10	12

(1) The values set out in the table do not take into account the weight of any packaging especially requested by the client.

PIVOT

Value	U/M	BT/TN 650	BT/TN 850	BT static 650	BT static 850
Voltage/Phases/ Frequency	V/Ph/Hz	230/1/50	230/1/50	230/1/50	230/1/50
Current consumption	W/A	1485/6,9	1541/7,0	1318/6,2	1374/6,3
Climate class(1)	°C/ U.R.%	35°C/60%	35°C/60%	30°C/55%	30°C/55%
Operating Temperature	°C	-20°C/+4°C	-20°C/+4°C	-20°C/+4°C	-20°C/+4°C
Expansion temperature	°C	-30°C	-30°C	-30°C	-30°C
Condensation temperature	°C	+45°C	+45°C	+45°C	+45°C
Yield at -30°C	W	971	971	971	971
Refrigerated volume	dm3	391	529	391	529
Type of gas		R452a	R452a	R452a	R452a

(1) The safety conditions are certified as up to class 5 (40°C / 40% U.R.)

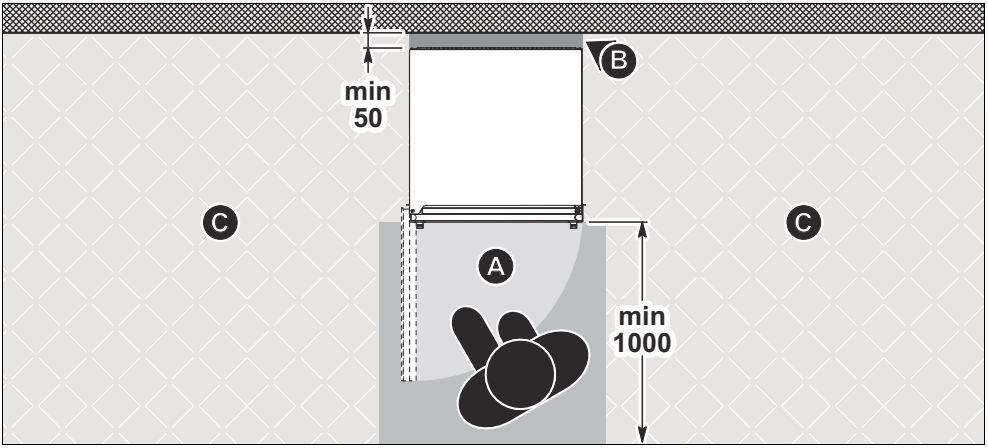
PIVOT

Value	U/M	TN ventilated 650	TN ventilated 850	Praline 650	Praline 850
Voltage/Phases/ Frequency	V/Ph/Hz	230/1/50	230/1/50	230/1/50	230/1/50
Current consumption	W/A	781/3,7	837/3,8	781/3,7	837/3,8
Climate class(1)	°C/ U.R.%	35°C/60%	35°C/60%	35°C/60%	35°C/60%
Operating Temperature	°C	+4°C/+8°C	+4°C/+8°C	+4°C/+14°C	+4°C/+14°C
Expansion temperature	°C	-10°C	-10°C	-10°C	-10°C
Condensation temperature	°C	+45°C	+45°C	+45°C	+45°C
Yield at -10°C	W	1145	1145	1145	1145
Refrigerated volume	dm3	391	529	391	529
Type of gas		R452a	R452a	R452a	R452a

(1) The safety conditions are certified as up to class 5 (40°C / 40% U.R.)

PERIMETER AREAS

The figure shows the minimum spaces required for the operator, the customer and the maintenance technician.



Keys:

A – Food insertion and picking zone

B – Aeration area of the refrigerated unit (1)

C – Perimeter Area

(1) During maintenance interventions, the minimum distance must be 700 mm.

SAFETY INFORMATION

During the design and manufacturing process, the manufacturer has focused specifically on aspects that may cause risks to the health and safety of people interacting with the equipment. Caution is anyway extremely important. Safety is also entrusted to all the operators interacting with the equipment.

IMPORTANT!

Read the instructions carefully in this manual supplied and those applied directly on the display stand, in particular respecting those relevant to safety.

HANDLING AND INSTALLATION

FOREWORD

Movement and installation should be carried out in compliance with the information supplied by the manufacturer, outlined directly on the packaging, on the display stand and the use and maintenance manual. Those authorised to carry out such operations should, if necessary, organise a “safety plan” to safeguard those people directly involved.

PACKING AND UNPACKING

Packing is made to keep the unit size as compact as possible and also varies based on the means of transport.

In order to make transport easier, shipping may be performed with some components disassembled and properly protected and packaged.

Packaging is generally composed of two wooden slats fastened to the base structure and a polyethylene or cardboard shell, as the case may be, that protects the display stand from dust and humidity.

Unpacking operations should only be carried out when staff authorised by the manufacturer start to install the display stand.

Depending on the installation requirements, the staff authorised by the manufacturer unpacks the parcels as appropriate as possible and checks the integrity of the components.

Keep all packaging items (cases, pallets, etc.) for future use and appropriately dispose of protection materials (nylon, polystyrene, etc.) in compliance with the relevant applicable law.

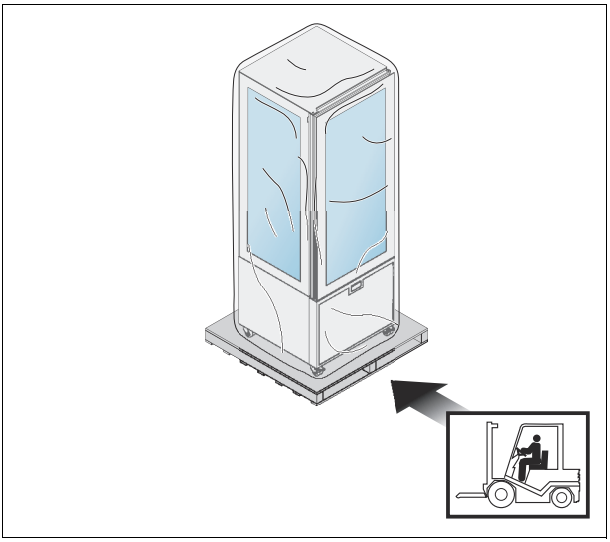
TRANSPORT

Transportation, also depending on the place of destination, may be carried out by using different means.

During transport, the display stand must be adequately anchored to the transport vehicle to avoid sudden movements.

LIFTING AND HANDLING

The display stand is lifted from the transport vehicle using a forklift.



DANGER!

The forks of the forklift must be at least 1m long. For correct and safe lifting, position the forks at the centre of gravity of the display stand.

Once on the ground, visually inspect to check the display stand or packaging is intact and that no damage was caused during transport.

IMPORTANT!

Any damage should be immediately notified to the carrier. Under no circumstances however should the damaged display stand be returned to the manufacturer without prior notification or prior written authorisation.

POSITIONING THE EQUIPMENT

IMPORTANT!

The manufacturer shall not be held liable for any malfunctioning resulting from failure to observe the following installation instructions.

The installation area must be in proper environmental conditions:

- Dry and not dusty.
- Properly ventilated but not subject to hot and cold air currents.
- Protected against exposure to sunlight.
- The floor must be stable and level to ensure that the equipment is correctly placed.
- Comply with the installation distances reported in chapter "Perimeter Areas", page16.
- Comply with the relative Moisture and room temperature conditions reported in chapter "Technical data", pag.14.

MOVEMENT OF THE DISPLAY STAND

- If connected to the electricity mains, switch off the display stand and disconnect it from the mains.
- Move the display stand on its wheels, paying attention not to bring it to sloped areas.
- Reconnect the display stand to the electricity mains.

CAUTION!

Avoid moving the display stand by exerting force of the glass structure.



WARNINGS FOR THE INSTALLATORS

- When it is air-cooled, the condensing unit must be installed in an environment with good air circulation. Alternatively, use a water cooled unit. In this case the water must be clean, have a pressure falling within the values of 1 and 10 bar, and a maximum temperature of 15 °C.
- Oil return to compressor must be ensured. If the condensing unit is placed higher than the evaporator, there should be a siphon every 2m / 6.4 feet of difference in height.
- For differences in eight higher than 3m / 10 feet or for distances longer than 10m / 30 feet the oil separator should be used.

IMPORTANT!

The oil separator retains a certain amount of oil. In systems preloaded with refrigerant gas the oil has already been inserted, whereas in all other cases it must be added when loading the gas.

- Perform an accurate cleaning of the system and create a good vacuum. This must ensure that the amount of air and mostly of moisture in the system is lower than the admitted limit. Vacuum is when the pressure is lower than 25 Pa.
- Once the vacuum has been generated, load the gas and report the amount added in the specific area of the serial number plate.
- Check for any gas leaks in the weld joints.

Tubing diameter for remote motors

BT/TN version	Distance (m)	Delivery (mm)	Suction (mm)	Hot Gas (mm)
Pipe diameter	0-10	10	16	12
	10-20	10	16	12
	20-30	10	18	12
Thermal insulation	0-10	-	13	13
	10-20	-	13	13
	20-30	-	13	13

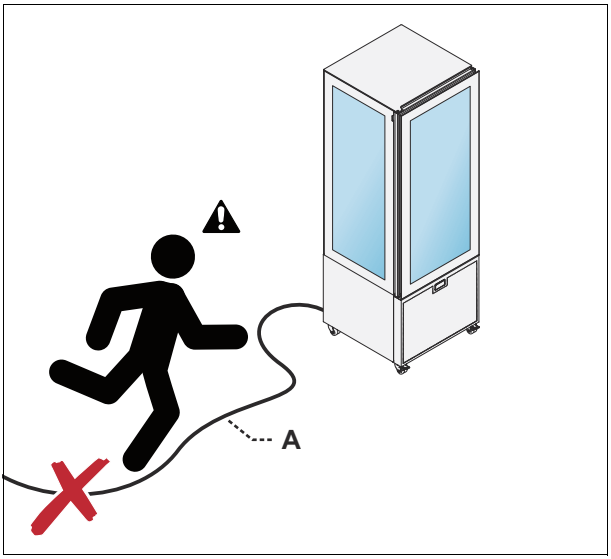
TN and Praline version	Distance (m)	Delivery (mm)	Suction (mm)	Hot Gas (mm)
Pipe diameter	0-10	10	16	12
	10-20	10	16	12
	20-30	10	18	12
Thermal insulation	0-10	-	13	13
	10-20	-	13	13
	20-30	-	13	13

ELECTRIC CONNECTION

DANGER!

Connections to the electric system must be made by specialised and authorised staff in compliance with applicable law in the country of use.

- Connect the power cable **(A)** to the mains.

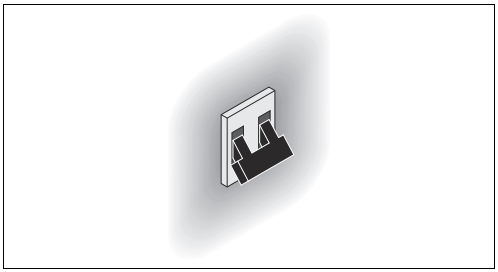


DANGER!

The power cable must be placed in a protected position under the floor or inside specific cable raceways to prevent any accidental contact with people or things.

DANGER!

The master switch must be installed by the Electrical Engineer in compliance with applicable law.

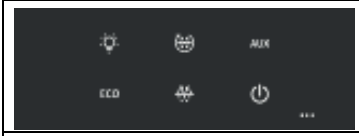


USE AND OPERATION

DESCRIPTION OF COMMANDS (DISPLAY XR70)

The screens on the display and the relevant icons are described below.
On start-up of the equipment, the display switches on, on the **HOME** screen.

Drag the screens sideways to scroll the various menus.

Screen	Description
	**HOME:** this screen displays the temperature and any active alarms.
	**KEYPAD:** this screen displays the functions available. The enabled function starts to flash.
	**INFO:** this screen displays the enabled function (compressor, fan) and the associated value.
	**SET POINT:** this screen displays adjustment of the set point value (temperature).
	**STAND-BY:** in this mode, all the functions are off.

Icon	Description	Mode	Message
	Lighting	Off	
		Flashing light	The light is on.
		Switched on	The light is off
	Compressor	Off	On the **INFO** screen, it is indicated that the compressor is off.
		Flashing light	The compressor is in a standby phase against short cycles
		Switched on	On the **INFO** screen, it is indicated that the compressor is on.
	Fan	Off	On the **INFO** screen, it is indicated that the fan is off.
		Flashing light	The fan is in a delayed switch on phase
		Switched on	On the **INFO** screen, it is indicated that the fan is on.
	Defrosting	Off	
		Flashing light	On the **INFO** screen, it is indicated that the defrost phase is enabled.
		Switched on	On the **INFO** screen, it is indicated that the defrost phase is disabled.
	Degrees Celsius	Off	
		Flashing light	
		Switched on	Unit of measurement set on °C.
	Degrees Fahrenheit	Off	
		Flashing light	
		Switched on	Unit of measurement set on °F.
	Switch on/off key	Off	
		Flashing light	
		Switched on	The **STAND-BY** screen has the icon to press to switch on the equipment.

Icon	Description	Mode	Message
	Back key	Off	
		Flashing light	
		Switched on	Key to go back a level in the menus sequence.
SET	Degrees Fahrenheit	Off	**SET POINT** menu disabled.
		Flashing light	
		Switched on	**SET POINT** menu enabled.
▪▪▪	Browsing menu	Off	There are no other menus.
		Flashing light	
		Switched on	other menus follow.

STAND-BY MODE

-  Scroll to the **KEYPAD** screen (see page 25).
-  Press for 3 seconds on key ⏻ to enter **STAND-BY** mode.

SET POINT MODE (ONLY FOR BT, TN, BT/TN VERSIONS)

-  Press the screen for 3 seconds.
-  Press for 3 seconds the **SET** key to enter **SET POINT** mode.
-  Press key ◀| to return to the previous screen without saving.

TEMPERATURE AND HUMIDITY ADJUSTMENT (ONLY FOR PRALINE VERSION)

- 

Press the screen for 3 seconds.
- 

Press for 3 seconds the **SET** key to enter **SET POINT** mode.
- 
Select **SET** (temperature) or **SH1** (humidity).
- 

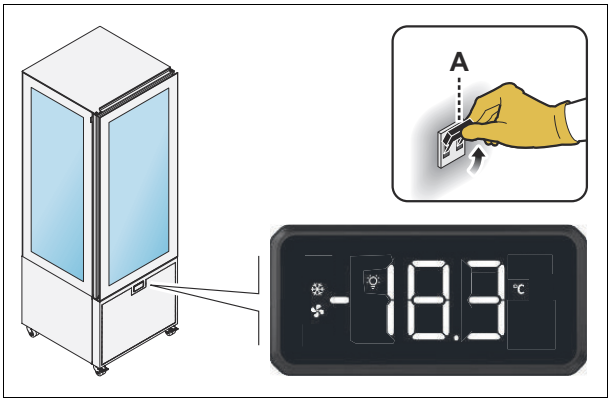
Press the screen for 3 seconds.
-
- 
Vertically drag to edit the value.
- 

Press for 3 seconds to confirm or 

press the key  to return to the previous screen without saving.

START-UP

- Remove the transport safeties.
- Ensure the display stand is clean and sanitised (see "Cleaning and hygiene", page 32).
- Ensure that the area is clear of any objects (knives, trays, etc.) that could fall and cause damage to people, things or animals.
- Position the main electric switch **(A)** on **"I"** (ON).



- Press button ⏻ to switch on the equipment.

Note: At first start-up, and when climate conditions change, it may be necessary to adjust the temperature of the thermostat.

IMPORTANT!

Before inserting a product in the display, wait approx. 45 minutes after start-up of refrigeration to allow the system to reach the operating temperature.

AUTOMATIC DEFROSTING

The factory pre-set of the defrosting process is at intervals of 4÷6 hours: see the specific manual for the operation of the control panel during defrosting.

DEFROSTING STATIC BT VERSIONS

For the static BT versions, defrosting is only manual.

- Remove food from the display stand.
- Switch off the display stand, remove the glass shelves and leave the door open.
- To access the condensate drainage tube, remove the capacitor grate by uncoupling it from the lower part.
- Position a container under the drainage tube, remove the tank bottom plug and open the drainage tube tap.
- At the end, repeat the operations in reverse.

BT - TN SWITCHING

The BT-TN display stand can operate at Low Temperature (BT) and at Normal Temperature (TN).

To go from one mode to another scroll the menus to the Virtual Keypad, select AUX, then LT (Low temperature) or NT (Normal temperature).

IMPORTANT!

After switching, remember to allow the display to stabilise for at least 30 minute before use.

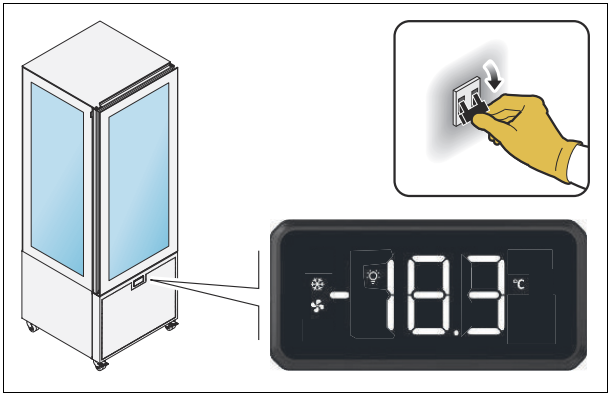
IMPORTANT!

You are advised to clean the display during change mode.

CLEANING AND HYGIENE

IMPORTANT!

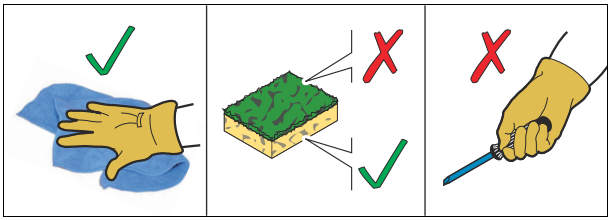
Before performing any operation, switch off the equipment using the control panel and move the electrical master switch to OFF.



The sanitising process
includes two subsequent procedures: cleaning and disinfection.

Internal cleaning

- Clean inside the display, with a sponge or damp cloth, using lukewarm water and neutral detergent. Do not clean with abrasive tools or sponges.
- Rinse with drinkable water only. Do not use too much water.

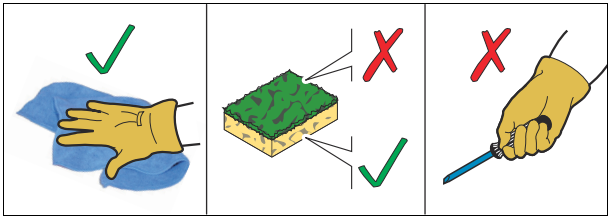


Cleaning the door

The glass inside the door is covered in anti-condensate film.

To clean do not use chemical or solvent or abrasive products.

When switching off the display stand, leave the door slightly open until the temperature inside has stabilised.



IMPORTANT!

Do not detach the film: once removed it will no longer stick.

Internal disinfection

- Clean inside the display stand, with a sponge or damp cloth, using suitable disinfectant suitable for:
  - -AISI 304 steel (STAINLESS STEEL 18/10)
  - -Aluminium
  - -Plastic materials: ABS, PC, METHACRYLATE

IMPORTANT!

It is advised that the cleaning and hygiene process be carried out at least once a week.

In the BT version weekly cleaning should be combined with complete defrosting (switch off the display stand until all the ice has defrosted).

MAINTENANCE

- Remove any deteriorating food before any maintenance operation.
- We suggest asking the Manufacturer Service Centres or specialised staff to perform the operations described above.
- Safety instructions must be strictly observed anyway.

IMPORTANT!

Before performing any operation, switch off the equipment using the control panel and move the electrical master switch to OFF.

DANGER!

If the power cable is damaged, it must be replaced by the manufacturer or its technical assistance service, or in any case by a person with a similar qualification, as to prevent any risk.

CLEANING THE CONDENSER

DANGER!

Risk of scalding!

The temperature of the heating unit may be higher 90°C.

For this reason, wait until the unit is back at room temperature.

IMPORTANT!

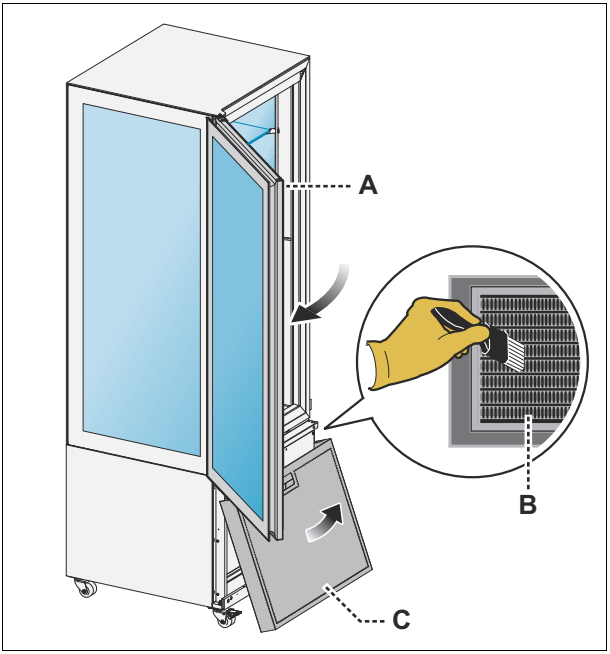
This operation must be carried out every 20÷30 days.

- Open the door **(A)** to avoid damaging the grate during subsequent manoeuvres.
- Release the grate **(C)** from below, turning and removing it.
- Extract the filter **(B)** and clean or wash it.

CAUTION!

Do not use metallic brushes or other objects which could scratch or bend the tabs.

- Again, insert the filter in its compartment and reassemble the grate **(C)**.
- Close the door **(A)**.



DECOMMISSIONING

At the end of the life cycle of the display stand, do not dispose of it in the environment, but contact metal and glass recycling companies.



IFI S.p.A.

Strada Selva Grossa, 28/30
61010 Tavullia (PU) - Italy

+39 0721 20021

+39 0721 201773

info@ifi.it

www.ifi.it

INDUSTRIEIFI®