

PASTRYSHOW 2



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USE AND MAINTENANCE MANUAL



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The manual contains symbols to attract the reader's attention and highlight particularly important aspects. The table below illustrates the meaning of the various symbols used.



Read the instruction manual



Use of protective clothing



Danger: Live electrical parts



Requests for maintenance or operations must be carried out by qualified staff or technical after-sales centres



Attention / Danger



Important information



Information



Operations that must be performed by two people



Visual observation



Notes / Important Notes



On Board Condenser Unit



Remote Condenser Unit

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USE AND MAINTENANCE MANUAL



1. MANUFACTURER

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2. WARRANTY TERMS AND CONDITIONS



The seller guarantees the equipment for 12 (twelve) months from the date of delivery.

The warranty includes repairs or replacements of any faulty parts due to manufacturing processes or installation after written communication has been received, stating the appliance serial number and date of installation.

The following are not covered by warranty:

- · all flaws due to improper use of the equipment
- all flaws due to improper connection to the power grid
- all flaws due to standard component wear (for instance: breakage of compressors and neon lamps, if not due to manufacturing flaws)
- · calls to request installation, technical instructions, adjustments, cleaning of the condenser

If the seller's technical staff detect any tampering, unauthorised repairs or inappropriate use of the appliance the warranty will no longer be valid.

Shipping for parts under warranty will be done only with payment on delivery.

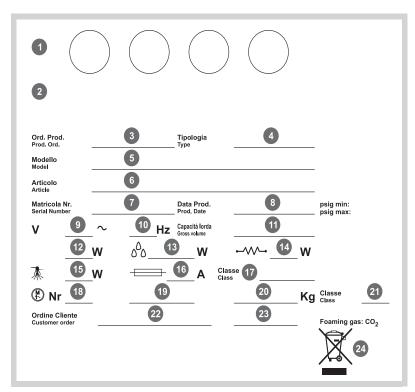
Any damage to the appliance detected at the time of delivery due to transport must be reported on the same shipping note to claim compensation from the carrier.

The seller cannot be held liable in the event of damage to the stored product due to appliance failure



3. EQUIPMENT IDENTIFICATION

- Find the label affixed on the machine to read the technical data.
- Check the machine model and the power supply voltage before you perform any operation. If you uncover mismatches, contact the manufacturer or the company that supplied the machine immediately.



1	Symbols of Compliance
2	Manufacturer's address
3	Production Order
4	Type
5	Model Name
6	Article
7	Serial Number
-	
8	Production Date
9 - 10	Power Supply Voltage and Frequency
11	Gross Capacity
12	Absorption at Rated Capacity
13	Absorption during Defrosting
14	Absorption of Heating Elements
15	Lamp Power
16	Fuse Value
17	Climate Class
18	Number of Motors
19	Type of Coolant
20	Amount of Coolant
21	Safety Class
22 - 23	Customer order
24	WEEE Mark



4. USE

This appliance is exclusively intended to display and sell **of dry and fresh confectionery products**. The manufacturer is not liable for harm or damage caused to persons, property or to the appliance itself that are due to the user displaying products other than those specified above.

Never use electric devices inside this appliance. Do not use mechanical or other means to accelerate the defrosting process, other than those recommended by the manufacturer. Keep the air vents in the appliance housing or built-in structure wall free of obstructions.



THE APPLIANCE IS FOR PROFESSIONAL USE

Unauthorised uses

- Product storage.
- Displaying and/or storage of non-food products (chemicals, pharmaceuticals, etc...).

4.1 COMPOSITION

The appliance is made up of a single cabinet, which includes all devices necessary to make it a professional and efficient product for its declared use.

The appliance is made up of:

- · Cooling system
- On board condenser unit (UCB)
- Electric system Electronic control board
- · Insulated monolithic structure in ecological polyurethane
- · Height-adjustable feet
- Swivel drive wheels (optional)
- LED light



5. NOTES / IMPORTANT NOTES



The contents of this manual are technical in nature and are the property of **ISA S.r.I.** The reproduction, disclosure or modification of all or part of its contents without written authorisation is forbidden. Any infringement will be legally pursued.

The manual and the conformity certificate are an integral part of the equipment and should always accompany the product in the event of a transfer to a new location or to a new owner. The user is responsible for the integrity of these documents, for their consultation and during the whole life cycle of the equipment itself. Keep this manual in a safe place. It should be available for consultation near the equipment at all times. If lost or destroyed, you can request a copy of the manual from ISA S.r.l. by specifying the exact model, serial number and year of manufacture. The manual reflects the manufacturing technology at the time of supply. The manufacturer reserves the right to modify its products in any way it deems necessary, with no obligation to update manuals and machines relating to previous manufacturing batches.

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or by persons lacking the necessary experience and knowledge, unless they are supervised by a person responsible for their safety who has instructed them on how to use the equipment. Children should be supervised to ensure that they do not play with the equipment. Always refer to this manual before going ahead with any operation. Before doing any type of work, disconnect the equipment from the power supply. Any work on electric and electronic parts or cooling system components should only be carried out by trained personnel in compliance with current laws.

The Manufacturer cannot be held liable for any injury to persons or animals, or damage to the product itself in the event of:

- · Improper use of the equipment or use of the appliance by unqualified or unauthorised personnel
- Failure to comply with current legislation
- Incorrect installation and/or power supply faults
- Failure to observe the instructions contained in this Manual
- Failure to follow the maintenance programme;
- · Unauthorised modifications
- Installation of non-original spare parts in the equipment
- Installation and use of the equipment for purposes other than those for which the appliance was designed and sold
- Tampering with or damage to the power supply cable.

Liability for applying the safety instructions contained in this manual is held by the technical personnel responsible for the intended use of the equipment, who should ensure that authorised personnel:

- · are qualified to carry out the requested activity
- are aware of, and carefully comply with, the instructions contained in this document
- are aware of and apply the general safety standards applicable to the equipment.

The buyer is responsible for training personnel using the appliance on the risks, safety devices and general health and safety rules required by the laws of the country where the appliance is installed. Users/operators should be aware of the position of all the controls and how they work, as well as of the features of the appliance.

They should also read this manual in its entirety.

Maintenance work should be conducted by qualified personnel after the appliance has been properly prepared.



Danger

Unauthorised tampering or replacement of one or more parts of the appliance, use of accessories that modify the use of the same and use of spare parts different than those recommended, can lead to injury.



Danger

Any work conducted on the on the appliance **must** involve disconnection from the power socket and in any case, none of the protective elements (grid, casing) should be removed by non-qualified staff. The appliance should not be operated when these protective elements have been removed.



STAFF TRAINING

The buyer is responsible for ensuring personnel who will use the appliance and maintenance technical staff are instructed and trained adequately.

The manufacturer is available for advice, clarifications, etc. so that the operator and technical staff can use the appliance correctly.

To ensure the operator's safety, appliance devices should be kept in constant working order. This manual is intended to illustrate the use and maintenance of the appliance. The operator has a responsibility and duty to carefully observe the instructions contained within it.

Failure to comply with safety standards may result in injury to personnel and damage to the equipment components and control unit. The user can contact the dealer to request additional information not contained in this document, or suggest improvements, at any time.



Before the product is delivered to the customer, it is essential that a **trained technician** checks that the appliance is operating correctly in order to achieve maximum performance.

INTRODUCTION

ISA S.r.l. uses the best quality materials and their introduction on company premises, storage and use in production is continuously controlled to ensure the absence of damage, deterioration or malfunction. All construction elements were designed and built to ensure a high standard of safety and reliability. All appliances are subjected to a strict testing procedure before delivery. However, please bear in mind that product performance over time depends on correct use and adequate maintenance. This manual gives the instructions needed to maintain the aesthetic and functional characteristics of the device over time.



Note

In order to avoid compromising the operation and safety of the equipment, particularly complex installation and maintenance activities are not documented in this manual and are performed by specialised technicians from the manufacturer.

The Use and Maintenance manual contains the necessary information for understanding the operational modes of the equipment and its correct use, in particular: the technical description of the various functional groups, safety equipment and systems, operation, use of the instruments and the interpretation of any diagnostic signals, main procedures and information regarding ordinary maintenance procedures. For correct use of the appliance, the working environment should comply with current health and safety standards.

The safety requirements, indications, standards and notes illustrated in the various chapters of the manual are aimed at establishing a code of conduct and a series of obligations to be observed when performing the various activities, in order to create safe conditions for personnel, the equipment and the surrounding environment. The safety standards reported in this document are intended for trained, authorised personnel responsible for:

- Transport
- Installation
- Operation
- Management
- Maintenance
- Cleaning
- De-commissioning
- Disposal



Attention

Reading this manual, albeit in full, is no substitute for adequate user experience. therefore it should only be considered a useful reminder of the technical features and the main operations to perform.



Warning

Installers and users must read and understand all of the instructions contained herein before performing any operation on the equipment.



6. SAFETY

The appliance is equipped with safety devices:

6.1 SAFETY DEVICES INSTALLED

Devices whose operation prevents the occurrence of risk situations in operating conditions (e.g. fuses, pressure switches, protections, magnet circuit breakers, etc.).

6.2 FIXED GUARDS

Fixed protective devices consist of fixed perimeter shields, which are used to prevent access to the internal parts of the machine.



Danger

Restarting the appliance after maintenance without having correctly restored the panels is prohibited.



Visual Inspection

You should periodically check the integrity of the fixed panels and their corresponding fasteners, focusing in particular on the protective panels.

6.3 ELECTRICAL POWER DISCONNECTION

Before conducting any maintenance work on the refrigerated cabinet or part of it, it is necessary to isolate the power supply.



Danger

Please remember to fully disconnect the refrigerated cabinet from the power supply in the event of maintenance work during which the operator cannot prevent any accidental closure of the circuit by other people.

6.4 RESIDUAL RISKS

During design the manufacturer examined all the areas or parts at risk. Therefore, all necessary precautions have been taken to prevent risks to persons and to the appliance.



Attention

Periodically check that all safety devices are operating correctly.

Do not remove the fixed guards.

Do not introduce objects or tools into the work area.

However, though the appliance is fitted with the aforementioned safety devices, there are still some risks that cannot be eliminated, but reduced via corrective actions by the final user and correct operational procedures.

6.5 RISKS DUE TO CONTACT WITH PARTS UNDER STRESS

Risk of breaking or damaging the electrical components of the appliance, with a possible reduction in safety levels, following a short circuit.

Before connecting the electricity supply, make sure there is no ongoing maintenance work.



Attention

Before making the connection, check that the DC current in the installation point does not exceed that indicated on the protective switches present in the electric control board. If this is not the case, the user must provide the appropriate limiting devices.

Any electrical modifications are strictly forbidden in order to prevent additional unforeseen hazards and risks.



6.6 FIRE



Danger

In the event of a fire, immediately disconnect the master switch from the main power supply line.

6.7 EXPLOSIVE ATMOSPHERE

The equipment must not be located in an area classified as an explosion risk according to 1999/92/EC such as:

Zone 0

An area in which there is a permanent, long-lasting or frequently explosive atmosphere made up of a mixture of air and flammable substances in the form of gases, fumes or steam.

Zone 1

An area in which the formation of an explosive atmosphere, made up of a mixture of air and flammable substances in the form of gases, fumes or steam is occasionally probable during normal activities.

Zone 20

An area in which there is a permanent, long-lasting or frequently explosive atmosphere in the form of clouds of combustible dust in the air.

Zone 21

An area in which the formation of an explosive atmosphere in the form of clouds of combustible dust is occasionally probable during normal activities.

6.8 SLIPPING



Any leaks in the areas surrounding the appliance may cause personnel to slip. Make sure there are no leaks and always keep the area clean.

6.9 TRIPPING



Generally untidy deposits of material may constitute a tripping hazard and a total or partial obstruction of emergency exit routes.

Ensure that operating and transit areas and emergency exit routes are free from obstacles in compliance with current legislation.

6.10 CIRCUIT FAULTS

Due to possible failures, the safety circuits can lose their effectiveness, lowering the level of safety. Perform periodic checks of the operating conditions of the safety devices.

6.11 WARNING LABELS (if any)

The appliance is fitted with danger, warning and instruction labels, in accordance with the standards that apply to graphic symbols used on systems and plants. The notices are located where they are visible.



Attention

Removal of the warning labels from the appliance is absolutely forbidden. The user must replace the warning labels if they become illegible due to wear.

6.12 EXPLOSION HAZARD

Do not store products that contain combustible gaseous propellants and explosive substances inside the appliance.



6.13 COOLANTS (where applicable)

COOLANT	DESCRIPTIO	ON	
R290	R290	R290 coolant is an environmentally compatible gas, but it is highly flammable. Be very carefully during transport, installation of the equipment and to avoid damage to the coolant circuit pipes.	disposal
		IF DAMAGE OCCURS: Keep the equipment far from flames or sources of ignition. Properly of the premises for a few minutes. Turn the unit off, pull the plug. Information customer service. The more coolant an appliance contains, the bigger room must be where the appliance is installed. In areas that are too sleak can create a flammable mixture of air and gas. The volume of where the equipment is located must be at least 19 m³ for each system present.	m ⁻ the small, a the room
		ATTENTION Maintenance must be performed by qualified personnel who have be and authorised to work with flammable coolants.	en trained
R600a		R600a coolant is an environmentally compatible gas, but it is highly flammable. Be very carefully during transport, installation of the equipment and to avoid damage to the coolant circuit pipes.	disposal
	R600a	IF DAMAGE OCCURS: Keep the equipment far from flames or sources of ignition. Properly very the premises for a few minutes. Turn the unit off, pull the plug. Information customer service. The more coolant an appliance contains, the bigger room must be where the appliance is installed. In areas that are too leak can create a flammable mixture of air and gas. The volume of where the equipment is located must be at least 17 m³ for each system present.	m the small, a the room
		ATTENTION Maintenance must be performed by qualified personnel who have bee and authorised to work with flammable coolants.	en trained
R744		R744 coolant is an environmentally compatible gas. Be very carefully during transport, installation of the equipment and of to avoid damage to the coolant circuit pipes. IF DAMAGE OCCURS:	disposal
		Keep the equipment far from flames or sources of ignition. Properly very the premises for a few minutes. Turn the unit off, pull the plug. Information customer service.	
		ATTENTION The cooling system is a High Pressure system. Do not tamper with the system; call a trained and qualified technician before dismantling. Maintenance must only be performed by qualified personnel. HIGH Pl	● <□ RESSURE

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7. DISPOSAL OF WASTE MATERIAL

During normal operation, the appliance does not generate any environmental contamination. At the end of its life cycle, or if it is necessary to proceed to permanent decommissioning, we recommend following the procedures below:

DISPOSAL (User)



The symbol on the product or the package indicates that the product must not be considered normal domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment. Proper disposal of this product prevents negative consequences which could be caused by inadequate product disposal. For more detailed information on recycling this product, contact the municipal office, the local waste disposal service or the shop where the product was purchased.

PROCEDURE FOR DISPOSAL and RECYCLING AT END-OF-LIFE (Authorised Organisations)

- Switch off the equipment and unplug the power supply cable.
- Remove the lamps (if installed). These should be disposed of separately.
- · Remove the power units and the electronic cards. These should be disposed of separately.
- Remove all the independent parts (grids, casings, profiles, etc.) and group them according to shared features in order to access the heat exchangers, pipes, cables, etc. and be careful not to damage the cooling circuit.
- Remove all mobile parts (doors, sliding doors, glass parts, etc.) and group the various materials
 according to their features.
- Check the type of coolant on the plate fitted inside the cabinet; empty the coolant and dispose of it through authorised waste centres
- Disconnect the evaporator, the condenser, the compressor, the piping and the fans. These are made of copper, aluminium, steel and plastic and should therefore be disposed of separately.
- Upon removal of all guards and the various components from the frame, separate the different types of material making up the appliance (plastic, sheet steel, polyurethane, copper, etc) and collect them separately.



All recyclable materials and waste should be processed and recycled by professionals, in compliance with the laws in the country in question.

The company responsible for recycling the materials should be registered and certified as a waste disposal service in accordance with the country in question



Attention

Illegal disposal of the product by the owner will result in administrative sanctions as required by current laws.

Disposal of the product should comply with current laws on the disposal of coolant liquids and mineral oils.



Important

If the crossed out wheelie bin sign is not present on the appliance, it means that the disposal of the product is not the manufacturer's responsibility. In that case, always follow the current laws on waste disposal.



Supplementary information

Further information on the methods for disposing of liquid refrigerants and oils and other substances can be found on the safety data sheet for the substance itself.



8. INSTALLATION

This manual supplies the information necessary for correct unpacking, procedures for positioning and connection to the mains.

8.1 STORAGE and UNPACKING

The appliance, with or without the packaging, should be carefully stored inside warehouses or in areas away from the elements and direct sunlight, at a temperature between $\bf 0$ and $\bf +40$ °C.



The appliance should only be moved by qualified personnel operating forklift trucks which are powerful enough to handle the weight of the product: during the operation, the appliance MUST be placed on the special pallet supplied.

Unpack the appliance by removing the screws fixing it to the pallet.

All packaging materials are recyclable and should be disposed of in accordance with local regulations. Please destroy plastic bags to prevent them from becoming hazardous to children (suffocation).

8.2 INSTALLATION - POSITIONING - ENVIRONMENTAL CONDITIONS



Attention

A dry room that can be ventilated is the suitable location for the appliance's installation. There should be a good air flow around the compressor and condensing unit. Therefore the area around the unit should not be obstructed by boxes or other objects.

Position the appliance away from heat sources (radiators, stoves of all types, etc.) and away from the effects of continuous currents of air (e.g. caused by fans, air conditioning vents, etc.). If installation next to a heat source is unavoidable, use a suitable insulating panel.

Avoid exposure to direct sunlight; this will raise the temperature inside the chilled compartment with negative consequences on its operation and energy consumption. Do not use the appliance outdoors and do not leave it exposed to rain.

8.3 ELECTRICAL CONNECTION



Attention

Check that the network voltage matches the one displayed on the identification plate of the appliance, and that the required power is adequate.

Upon compressor start-up, make sure the supply voltage at the outlet is the nominal one $(\pm 10\%)$. The plug should be directly connected to the electrical socket. It is forbidden to connect the plug to the socket by means of multiple socket extensions or adaptors.

The power supply socket must be fitted with a switch-off device from the mains electricity (sized to the load and in compliance with current legislation), which guarantees complete disconnection in category III (3) over-voltage conditions and therefore protects the circuits against earth faults, overloads and short circuits.

Do not route the electricity cable in passageways.



Attention

Earthing is necessary and mandatory by law.



9. MAINTENANCE

The **Staff in charge of the appliance** must control and respect the expiry dates for maintenance, given in the table below, calling the authorised **Technical After-sales assistance** when indicated.

OPERATION	FREQUENCY	ROUTINE	EXTRAORDINARY	AUTHORISED PERSONNEL
Cleaning the external surfaces	Depending upon Use and Necessity	X		User
Cleaning the accessible internal parts (without the use of tools)	Depending upon Use and Necessity	Х		User
Check power cable, plugs and sockets	Monthly Every 6 months	х		User
Check integrity of sealing gaskets	Monthly	х		User
Cleaning the defrosting water water collection tray	Every six months Depending upon use and necessity	Х		Technical Assistance
Condenser cleaning	Monthly Every 6 months	Х		Technical Assistance
Control compressor oil level (if present)	Every 6 months	Х		Technical Assistance
Air tank draining (if present)	Every 6 months	Х		Technical Assistance
Check pneumatic connections (if present)	Every 6 months	Х		Technical Assistance
Check the integrity of the chiller system piping	Every 6 months	Х		Technical Assistance
Inspect cables and internal power connections	Every 6 months	Х		Technical Assistance
Cleaning condensate drying sponges (if present)	Every 6 months	Х		Technical Assistance
Replacing the lamps / LED (if present)			Х	Technical Assistance
Control panel replacement (ECU - thermal switch - etc.)		Х	Technical Assistance	
Power cable, plug and/or socket replacement			Х	Technical Assistance



Attention

After every maintenance operation it is **mandatory** to perform all electric safety tests in compliance with IEC EN 50106.



10. FAILURE - TECHNICAL SUPPORT

If the appliance is not working properly or stops working, **before contacting** the **Customer support centre**, check the following:

FAULT	CAUSE	SOLUTION	AUTHORISED PERSONNEL
The appliance is not working	Blown protective fuse	Find what triggered the switch before replacing the fuse.	User
	The master switch is open	Close the master switch.	User
	The plug is not inserted	Insert the plug.	User
	Electric black-out	If the blackout persists, transfer the product to a freezer.	User
The internal temperature	Evaporator(s) completely obstructed by ice	Carry out an additional defrosting cycle.	User
is not low enough	The wrong temperature has been set on the electronic control board	Set the appropriate temperature.	User
	The appliance is affected by draughts or is exposed to direct or reflected sunlight	Remove any excessive draughts and prevent any direct or reflected sunlight.	User
	Insufficient cooling air flow in the Remove anything that may affect air flow inside the condensing unit (paper sheets, cardboard, grids with an insufficient number of holes, etc.).		User
	The internal fans have stopped Call Technical Assistance . Call Technical Assistance .		Technical Assistance
	Internal ventilation is too high	Call Technical Assistance.	Technical Assistance
	Low electronic control board efficiency	Call Technical Assistance . Replace the electronic control board. The control unit must only be replaced with an original replacement from ISA, specifically made for R290 coolant. Replace the temperature probes only after checking which of the two is not operating efficiently.	Technical Assistance
	Air condensing unit blocked by dust or debris	Call Technical Assistance . Clean the condensing unit thoroughly.	Technical Assistance
	Insufficient coolant in the cooling plant	Call Technical Assistance Find the cause behind the lower amounts of coolant and eliminate it. Top up the coolant. If necessary, empty the system before topping up.	Technical Assistance
The compressor does not	No power supply	Check if there is a black-out. Close the various switches on the power supply line.	User
start-up or operates for only a few moments	The voltage is too low	Check that the network voltage of the power supply cable is 220V +/- 10%.	User
	Set temperature too high	If the set temperature is higher than that of the air in the display area, the compressor will not turn on. Set a more suitable temperature if the current value is not low enough	User
	The pressure switch (if any) was activated at maximum pressure	Call Technical Assistance . Check the reasons why the pressure switch is operating at maximum pressure levels, such as: air condensing unit blocked, condensing unit fan stopped, ambient temperature too high, pressure switch broken	Technical Assistance

PASTRYSHOW 2

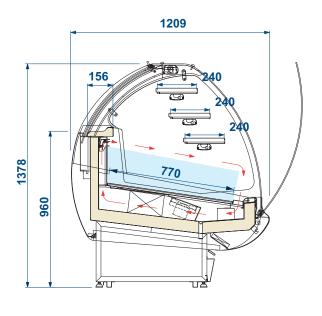


10.1 ALARMS LIST (if present)

ALARM	DESCRIPTION	OUTPUTS	AUTHORISED PERSONNEL
P1 E0	Broken thermostat probe. Compressor trip with "COn" and "COF" parameters	The alarm starts a few seconds after the probe breaks down; it stops a few seconds after the probe starts working again properly. We recommend checking the probe connections before replacing it. Call Technical Assistance .	Technical Assistance
P2 E1	Broken evaporator probe. Set time for defrosting	The alarm starts a few seconds after the probe breaks down; it stops a few seconds after the probe starts working again properly. We recommend checking the probe connections before replacing it. Call Technical Assistance .	Technical Assistance
HA HI	High temperature alarm	The alarm stops automatically on reaching the set temperature. Check the programming. Call Technical Assistance .	Technical Assistance
LA LO	Low temperature alarm	The alarm stops automatically on reaching the set temperature. Check the programming. Call Technical Assistance .	Technical Assistance
EA IA CB	External alarm	The external alarm stops after the digital input is deactivated. It is restored automatically. The alarm is linked to the triggering of the pressure switch and/or the compressor circuit breaker, when present. Call Technical Assistance .	Technical Assistance
ETc RTF	Real time clock is broken	Reset the clock. If the alarm persists, replace the instrument. Call Technical Assistance.	Technical Assistance
EE	Machine parameter error	The instrument is damaged. It must be replaced. Call Technical Assistance.	Technical Assistance
EF	Operating parameters error	The instrument is damaged. It must be replaced. Call Technical Assistance .	Technical Assistance



11. TECHNICAL SPECIFICATIONS





TECHNICAL CHARACTERISTICS		Models				
		120	170	220	AE 45	AI 45
				RV TN		
External dimensions (Ixd)		1110 x 1209	1605 x 1209	2100 x 1209	1816 x 1209	1845 x 1209
External dimensions (h)	mm	1378				
Refrigeration		Ventilated				
Defrosting		Off Cycle				
Climate class	No.	3				
Environmental conditions	°C / % RH	25 / 60				
Product class		Н1				
Coolant GWP				R404A 3784		
Power supply	V / ph / Hz			230 / 1 / 50		
Electrical absorption (normal conditions)	W / A	1320 / 2.8	1600 / 10	2560 / 12.5	1300 / 6.9	1300 / 6.9
Electrical absorption (in defrosting)	W / A	650 / 4.2	800 / 6	1280 / 8.2	700 / 4.3	700 / 4.3
Weight (net)	Kg	270	345	415	323	315
Models with on board condensing unit with air cooling.						

PASTRYSHOW 2

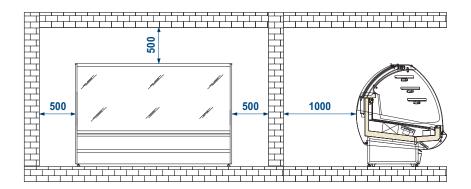


11.1 INSTALLATION



Attention

It is fundamental to respect the distances indicated (mm) for correct installation of the appliance.



11.2 LEVELLING / POSITIONING



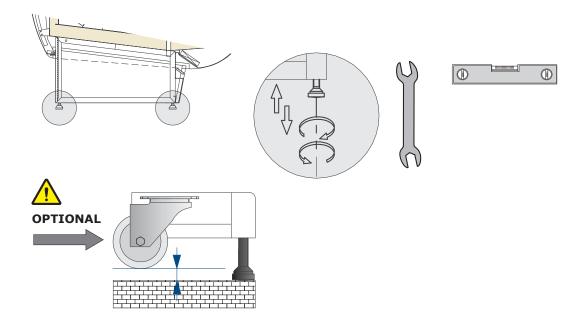
Warning

The **standard** appliance is equipped with height-adjustable feet.

The appliance may be equipped (optional) with rotating wheels to make it easier to move.

After it is positioned, the appliance must be stabilised on the floor by adjusting the feet until they do not rest on the wheels.

After positioning it is absolutely necessary to level the appliance.



11.3 LOAD LIMITS



Attention

It is fundamental that you do not exceed the load limits indicated in order to not alter the correct air circulation and thus prevent a high product temperature.

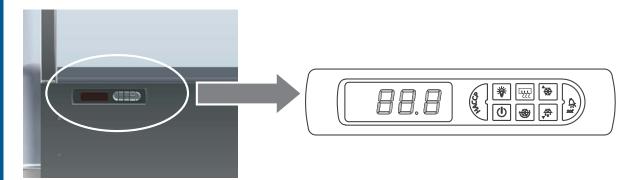


PASTRYSHOW 2

USE AND MAINTENANCE MANUAL



12. CONTROL PANEL





Attention

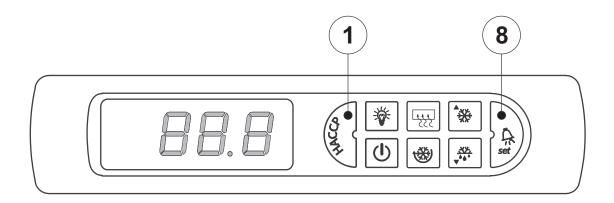
The electronic control board is installed already programmed. Any changes to the control board settings can be carried out exclusively by qualified technical personnel.

START-UP

At the first start-up and after any period of inactivity longer than 8 hours without power (with the socket unplugged), you must wait 1 hour and 30 minutes with the refrigerating cabinet powered (socket plugged), before starting the compressor.

At the first start-up and after a period of inactivity, the electronic control board could signal alarms (HI, HF, etc.).

The alarm can be silenced by pressing button "8" Set the electronic control board for 1 second. You can delete the alarm from the control board display be pressing the 1 button HACCP for 5 seconds after the display has reached the operating temperature (setpoint).

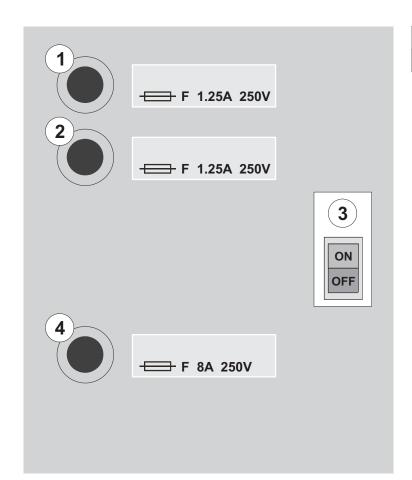


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USE AND MAINTENANCE MANUAL



ELECTRICAL PANEL



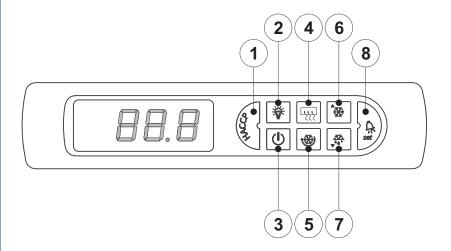
1, 2, 4	Fuse
3	Refrigerated display switch

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12.1 USER INTERFACE

12.1.1 BUTTONS AND LED





Attention

The electronic control board is installed already programmed. Any changes to the control board settings can be carried out exclusively by qualified technical personnel.



Button 1 (red LED)

Normal operation:

- Pressed for 5 seconds, it resets the HACCP alarm (HA or HF) if active.

LED:

- steady: HACCP alarm for exceeding threshold and times (HA alarm).
- continually flashing: HACCP alarm for exceeding threshold and times after power outage (HF alarm).



Button 2 (yellow LED)

Normal operation:

- Pressed for 1 second, it activates/deactivates the light for output relay aux 1.

LED

- steady: Light on (output relay aux 1 active)



Button 3 (green LED)

Normal operation:

-Pressed for 5 seconds, unit ON/OFF.

LED

- steady: Adjustment in operation.

Please Note: The ON/OFF function depends on an enabling parameter (if not enabled, the control is always ON). The LED shows the status.



Button 4 (orange LED)

Normal operation:

- -Pressed, it increases/decreases the heating power in the external glass anti-fogging system **LED**:
- steady: Anti-fogging system in operation at maximum power
- -off: Anti-fogging system in operation at half power



Button 5 (green LED)F

Normal operation:

-Pressed for 5 seconds it activates the continuous cycle (after being pressed for 5 seconds) **LED**:

- steady: Continuous cycle activated.

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Button 6 (green LED)

Normal operation:

- ON/OFF light after pressed for 1 second
- Pressed along with button 7 for 5 seconds it activates the continuous cycle.

Edit parameters:

- Switch from one parameter to the next one.
- Increases the value of the parameter displayed.

LED:

- steady: Compressor in operation.
- continually flashing: Compressor activation requested (cold request).



Button 7 (yellow LED)

Normal operation:

- Pressed for 5 seconds, it actives manual defrosting (if the conditions are present)

Edit parameters:

- Switch from one parameter to the previous one.
- Decreases the value of the parameter displayed.

I FD

- steady: Defrosting in operation.
- continually flashing: Defrosting pending.



Button 8 (red LED)

Normal operation:

- Silence alarm (if active).
- Pressed for 1 second, it displays/sets the set point.
- Pressed for 5 seconds, when no alarm is present, it accesses the menu for F (frequent) type parameters.

Edit parameters:

- Displays the value of the selected parameter /exits the display.
- Pressed for 5 seconds, it permanently saves any changes.

LED: -steady: Alarm active.

12.1.2 Set-point modification



A SET-POINT of XXX °C is set on the instrument, which can be changed as follows:

- press Button 8 for 2 second until the ST symbol appears on the display release;
- press Button 8 for 1 second until the SET-POINT value is displayed, flashing;





- increase the value by pressing Button 6 or Button 7 until you reach the desired value.



- press Button 8 again records the value and displays the temperature.



12.2 HACCP FUNCTIONS

12.2.1 ALARMS

HA alarm

This advises if the regulation temperature is greater than a maximum value for a length of time that is greater than the set delay time.

The threshold value corresponds to the value set on the instrument for the high temperature alarm (SET + AH). The delay time corresponds to the sum of the times set with two parameters: Parameter AD and parameter tr.

HF alarm

This signals a lack of power for a prolonged period of time (greater than 1 minute) with a temperature when the power returns that is greater than the maximum set value (SET + AH).

In both cases, the alarm code appears on the display along with the HAACP button LED lighting up and activation of the alarm or buzzer relay (if present).

12.2.2 RESET OR CANCEL ALARMS



If there is an HA or HF alarm, a alarm reset can be performed or you can completely delete the alarms and status recording:

1

To reset the buzzer and deactivate the alarm relay (if present), just press **Button 1** for 1 second. The HA or HF alarm code remains on the display along with signalling by turning on the LED for the HACCP button.

2

Pressing **Button 1** for 5 seconds completely deletes the saved alarm and also resets the button backlight LFD

The same function can be performed by zeroing out the parameters in the three-button terminals.

12.2.3 I.C.C. (Intelligent Check Control) COMPRESSOR BLOCK ALARMS

Cb alarm:

Signals a compressor block due to the maximum pressure switch or compressor thermal switch.

Reset or Cb Alarm:

If a Cb alarm occurs, you cannot reset the signal.

The alarm is automatically eliminated by removing the cause:

- The pressure switch is automatically rearmed (when the condensation pressure decreases)
- The thermal switch is manually rearmed (see photo 001)

12.2.4 ASC (Automatic Set Control) FUNCTION



The appliance automatically varies the SET-POINT based on the position of the rear slider, thus allowing optimal maintenance of the ice cream.

IMPORTANT WARNING

During the parameter modification procedure, pressing **Button 8** for 5 seconds switches from temporary saving of the changes to the final save.

If power is removed from the instrument before pressing **Button 8**, all changes made and temporarily saved are lost.

For complete memorisation, the control must remain on for another 60 seconds.

EXITING THE PROCEDURE WITHOUT CHANGING THE PARAMETERS

To exit without changing the parameters, do not press any button for at least 60 seconds (TIME-OUT exit) In this manner, the instrument returns to its normal operation.

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13. CLEANING

13.1 INTERNAL

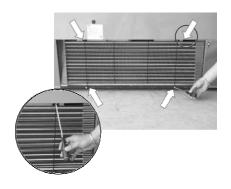
- a) Remove the product contained in the cabinet and put it immediately in cold storage in order to guarantee correct preservation.
- b) Shut off the appliance Wait at least 4 to 6 hours, until the ice on the evaporator has melted completely, before proceeding with cleaning operations. We recommend waiting until the following day to make sure defrosting is
- c) Remove the central support bar and raise the guards on the display tank.
- d) Wash the bottom of the tank and the sides with a mild detergent, warm water and a cloth or a non-abrasive sponge. Rinse well and dry using a cloth.
- e) If the bottom panel is secured with screws, remove them.
- f) Remove the plastic caps that cover the holes for removing the guards using a screwdriver. Lift and remove the quards.
- q) Wash the bottom of the tank and the sides with a mild detergent, warm water and a cloth or a non-abrasive sponge. Rinse well and dry using a cloth.
- h) If the cabinet is connected with a ground discharge, pour some warm water with a sanitising solution suited for the intended use. In terms of quantity, the amount of solution used should be enough to remove any product residues and disinfect the whole drainage channel. If the appliance is not connected to a drain channelled into the ground, follow the procedure described in the previous paragraph. The water used to rinse the solution should be collected in the tray located inside the

base of the appliance. Clean and disinfect the tray.

13.2 CONDENSING UNIT

REAR ACCESS

- a) Remove the screws from the protective grid
- b) Remove the protective grid. Clean the condenser unit with a vacuum brush.









Attention

Clean the CONDENSER using a brush with soft bristles; carry out the operation, being careful not to bend the condenser

13.3 EXTERNAL

The materials listed below must be cleaned as follows:

STAINLESS STEEL

Only use warm water and non-aggressive detergents and then rinse and dry using a soft cloth.

ACRYLIC OR POLYCARBONATE

Wash with lukewarm water, using a soft cloth or a chamois cloth. Do not use detergents, alcohol, acetone or solvents. Do not use abrasive cloths or sponges.

Only use products specifically designed for cleaning glass.

We do not recommend using tap water, which may leave calcium deposits on the surface of the glass.

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USE AND MAINTENANCE MANUAL

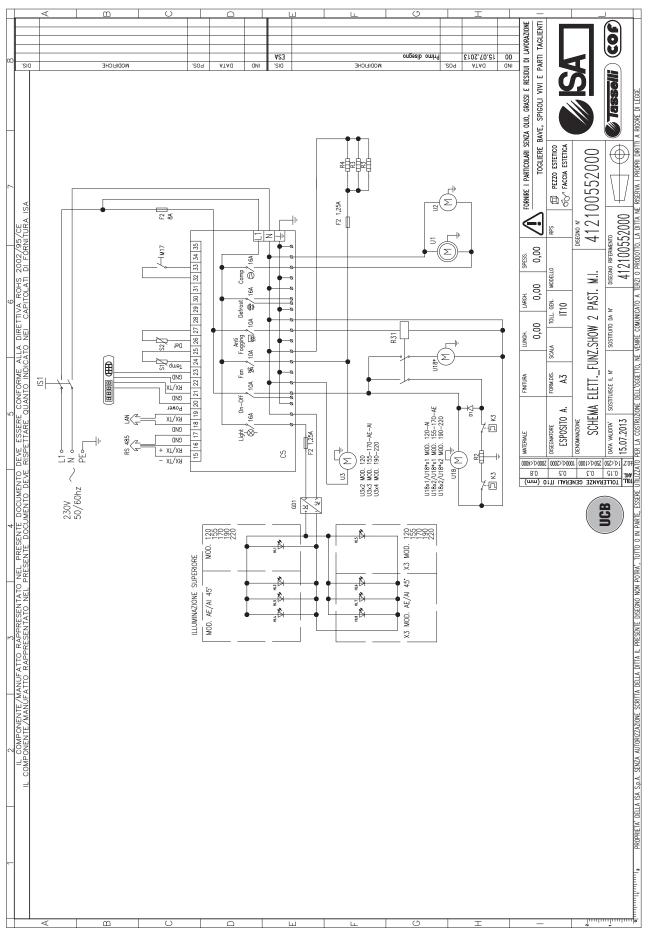


14. ATTACHMENTS

N°		Codice	Pagina
1	Wiring diagram	412100552000	26
2	Wiring diagram	412100553000	27-29
3	Declaration of Conformity		31



Attachment 1 - WIRING DIAGRAM - 412100552000



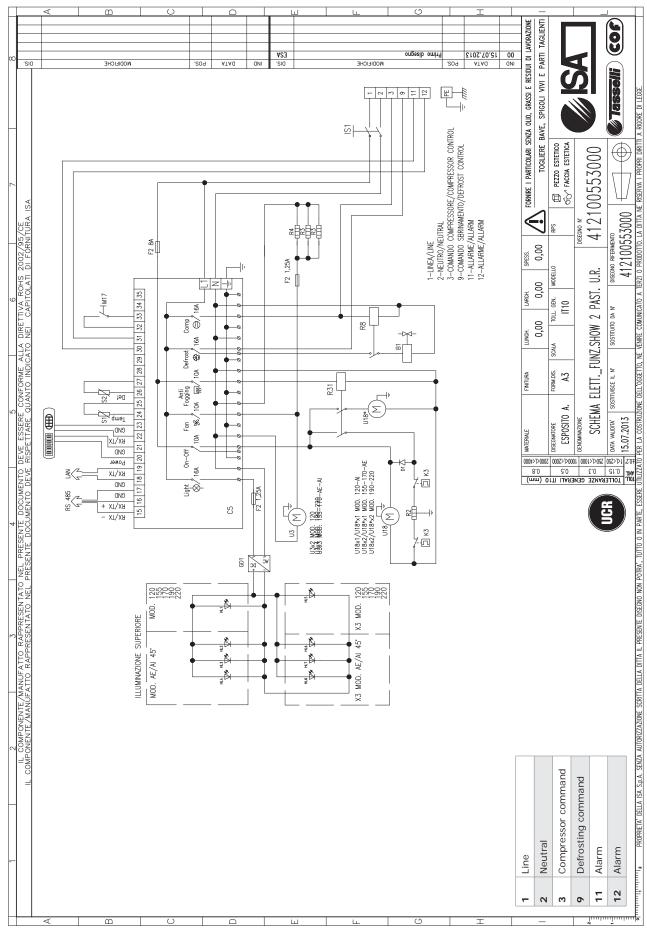
PASTRYSHOW 2

USE AND MAINTENANCE MANUAL 428000514037

ΕN



Attachment 2 - WIRING DIAGRAM - 412100553000

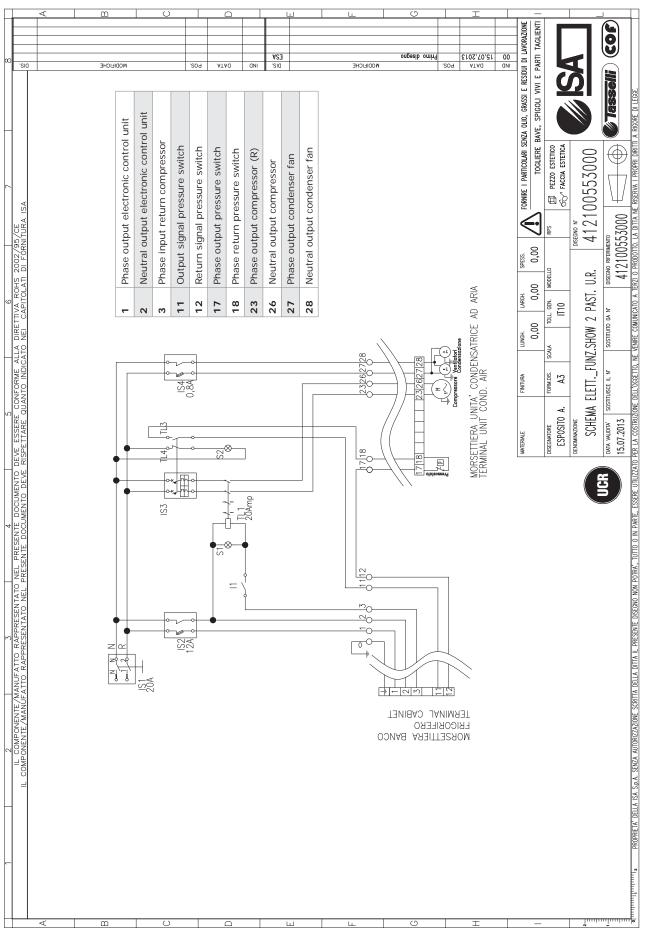


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USE AND MAINTENANCE MANUAL



Attachment 2 - WIRING DIAGRAM - 412100553000



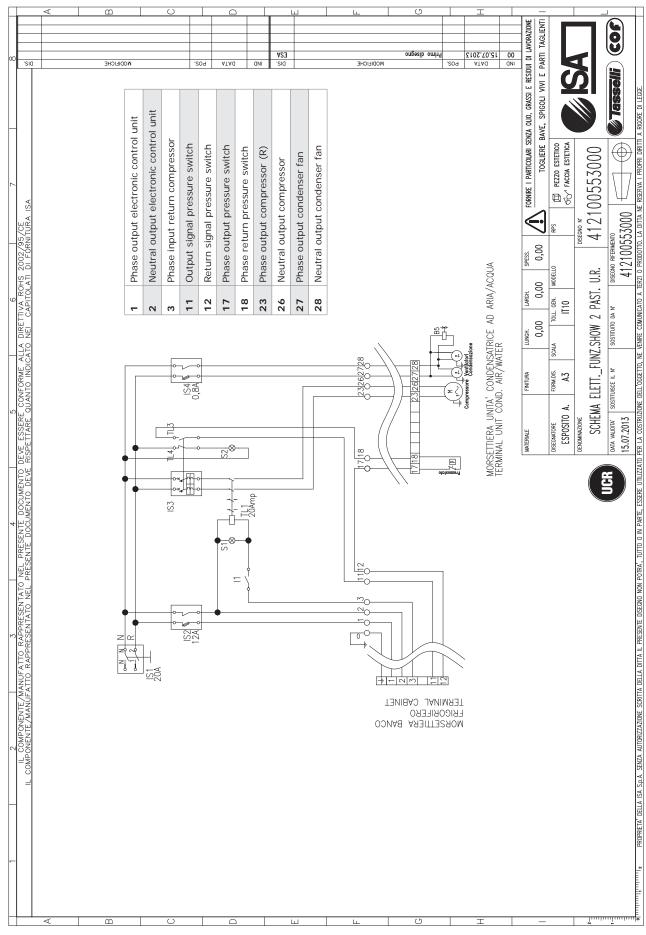
PASTRYSHOW 2

USE AND MAINTENANCE MANUAL 428000514037

ΕN



Attachment 2 - WIRING DIAGRAM - 412100553000



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B1	Outlet solenoid valve
B5	Water solenoid valve
C5	Electronic control unit
D1	Diode
F2	Fuse
11	Refrigerated cabinet switch
IS1	Main switch (door lock)
IS2	Main switch (showcase)
IS3	Circuit breaker
IS4	Disconnector fans
К3	Safety Klixon
GD1	LED power supply
HL	LED light
M17	ASP microswitch system
R1	Heating resistor defrosting (auxiliary)
R2	Heating resistor (condensation dryer)
R3	Heating resistor (side)
R4	Heating resistor (top)
R5	Heated side windows
R8	Relay compressor
R13	Electromagnetic switch + Thermic
R31	Relay fans (condensation dryer)
R32	Heating resistor
S 1	Light "green" compressor (ON)
S 2	Light "red" compressor block (OFF)
TL1	Compressor electromagnetic switch
TL3	AUX contact Normally Closed breaker
TL4	AUX contact Normally Open breaker
T1	Transformer
U1	Compressor
U2	Condenser fan
U3	Evaporator fan
U18	Condensation dryer fan
VC1	Ponte raddrizzatore

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Allegato 3 - DECLARATION OF CONFORMITY

DECLARATION OF CONFORMITY

We: ISA S.r.I.

Via del Lavoro, 5 - 06083 - Bastia Umbra (PG)

declare under our own responsibility, that the product:

To which this declaration refers, is in compliance with e following:

MACHINERY SAFETY

General electric safety Standard EN 60335-1/Ed.2002+Modifications A11:2004,A1:2004,A1:2006,A2:2006 + A13:2008
A15:2011. Particular requirements for commercial refrigerating appliances EN 60335-2-89/Ed.2010. Standard for Measuring Electromagnetic Fields (EMF) of Electrical Appliances EN 62233:2008, Directive 2006/95/EC of the European Parliament and the Council of 12th December 2006 on the harmonisation of the Laws of Member States relating to electrical equipment for use within certain voltage limits EN 62471/Ed.2009 Photo-biologic safety of lamps and lamp systems

ELECTROMAGNETIC COMPATIBILITY (EMC)

Limits and methods of measurement of radio interference characteristics of household appliances and similar motor-operated and thermal appliances, of equipment, electrical appliances and similar equipment EN 55014-1 (valid until 2009: Ed.2000+Amendments A1:2001, A2:2002 - or: Ed.2006)

Minimum requirements for household appliances, tools and similar electrical appliances EN 55014-2 (Ed.1997+Amendment A1:2001)

Part 3: Limits – Section 2: Limits for harmonic current emissions (equipment input current=16A per phase)

EN61000-3-2 (valid until 2009:Ed.2000+Modification A2:2005-or:Ed.2006) Part 3: Limits-Section 3: Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current=16A EN61000-3-3 (Ed.1995+Modifications A1:2001,A2:2005) Part 4: Testing and measurement techniques Section 2: Electrostatic discharge immunity test EN61000-4-2 (Ed.1995) Part 4: Testing and measurement techniques Section 4: Electrical fast transient/burst immunity test EN61000-4-4 (Ed.1995)

PRESSURE EQUIPMENT DIRECTIVE (PED) 97/23/EC

As the equipment falls into a class lower than I, it is excluded from the PED's application field (art.1 par.3.6)

FOODSTUFF COMPATIBILITY

Regulation (CE) N.1935/2004 of the European Parliament and of the Council dated 27 October 2004 Regulation (CE) N.2023/2006 of the Council dated 22 December, Directive 2008/39/CE of the Council dated 6 March 2008 Directive 2007/19/CE of the Council dated 30 March 2007 Directive 2005/79/CE of the Council dated 18 November 2005 Directive 2004/19/CE of the Council dated 10 March 2004 Directive 2004/1/CE of the Council dated 6 January 2004 Regulation (UE) 10/2011 of the Council dated 14 January 2011

ROHS and WEEE

2011/65/EC directive of the European Parliament and of the Council of 08.06.11 Directive 2002/96/EC of the European Parliament and of the Council of 27th January 2003

REACH

Regulation (CE) n. 1907/2006 of the European parliament and council dated 18 December 2006 concerning the recording, evaluation, authorisation and restriction of the chemical substances (REACH), which establishes a European Agency regarding chemical substances, which modifies the Directive 1999/45/CE and that repeals the Regulation (CEE) n. 793/93 of the Council and the regulation (CE) n. 1488/94 of the Commission 91/155/CEE, 93/105/CE and 2000/21/CE

SUBSTANCES THAT REDUCE THE OZONE LAYER

Regulation (CE) N. 1005/2009 dated 16 September 2009 (Official Journal (OJ) of the European Union 31/10/2009 L286)
According to the requirements set by Directives: 2006/95/EC, 2004/108/EC, 2006/42/EC, 97/23/EC

The person authorised to draw-up the Technical Folder is Mr. **Minelli Maurizio** (Technical Department Manager)

Via del Lavoro 5 - 06083 Bastia Umbra (PG)

Bastia Umbra: 03 / 07 / 2013

(place and date of issue)

Minelli Maurizio

PASTRYSHOW 2



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