

ISTRUZIONI D'USO

INSTRUCTION MANUAL

MODE D'EMPLOI

BETRIEBSANLEITUNG

INSTRUCCIONES DE USO

РУКОВОДСТВО



VENERE

VENERE REFRIGERATED DISPLAY UNITS

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Il presente manuale contiene le informazioni necessarie all'installazione, al corretto uso ed alla manutenzione dei mobili refrigerati VENERE, idonei alla conservazione e alla vendita di carni salumi latticini (secondo la Norma ISO 23953-1/2 : classe M2-1°C/+7°C). Si raccomanda di conservarlo unitamente al mobile affinché la persona che ne fa utilizzo ne prenda visione. Il costruttore declina ogni responsabilità per danni causati a persone o cose dovuti alla mancata osservanza delle avvertenze contenute nel manuale. Se l'acquirente del mobile refrigerato non capisse una determinata prescrizione riportata nel manuale d'uso rivolgersi al servizio assistenza Oscartielle. Oscartielle dichiara che i propri mobili refrigerati sono conformi alle vigenti norme relative ai requisiti igienico sanitari e perfettamente idonei quindi alla conservazione di prodotti alimentari.

GB) This manual contains necessary information for the correct installation, use and maintenance of VENERE refrigerated display units – The cabinet is designed to conserve and display pre-packed meat and dairy products as well as vegetable and drinks (in accordance with ISO norm 23953-1/2: Class M2 -1°C/+7°C). We recommend the manual be kept together with the unit so that operators can read it and apply its instructions. The manufacturer declines all responsibility for damage caused to persons or things due to the failure to observe the warnings contained in the manual. If the purchaser of the unit does not fully understand every instruction or warning detailed in the user's manual, he/she should contact the nearest Oscartielle customer service and assistance centre. Oscartielle declares that its refrigerated display units conform to all current norms and regulations governing standards of health and hygiene and that they are therefore perfectly suitable for conserving food products.

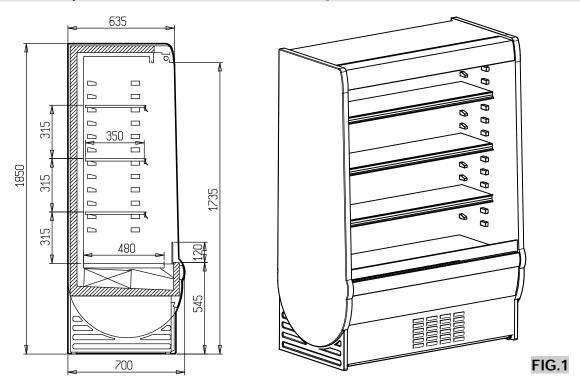
F Ce manuel contient les informations nécessaires pour l'installation, l'utilisation correcte et l'entretien des meubles frigorifiques VENERE, destinés à la conservation et à la vente de viandes, de charcuteries, de laitages (suivant la Norme ISO 23953-1/2 : catégorie M2 -1°C/+7°C). Il est recommandé de bien conserver ce manuel avec le meuble frigorifique, afin que la personnequi l'utilise puisse en prendre connaissance. Le fabricant décline toute responsabilité pour tout dommage causé à des personnes ou à des choses qui serait dû au non-respect des instructions contenues dans ce manuel. Au cas où l'acquéreur du meuble frigorifique ne comprendrait pas une quelconque instruction mentionnée dans ce manuel d'utilisation, il est prié de s'adresser au service après-vente Oscartielle. Oscartielle déclare que ses meubles frigorifiques sont conformes aux normes en vigueur concernant les qualités requises pour le respect et le maintien de l'hygiène et de la santé et qu'ils sont donc parfaitement appropriés pour la conservation des produits alimentaires.

D Das vorliegende Handbuch enthält die erforderlichen Informationen für die Aufstellung, den korrekten Einsatz und die Wartung der Kühlmöbel VENERE, die für die Konservierung und den Verkauf von Fleisch- und Wurstwaren, sowie von Milchprodukten (gemäß der Norm ISO 23953-1/2: Klasse M2 -1°C/+7°C) bestimmt sind. Das vorliegende Handbuch ist zusammen mit dem Kühlmöbel aufzubewahren, damit die Bedienperson jederzeit Einsicht nehmen kann. Der Hersteller lehnt jegliche Verantwortung für Personen- oder Sachschäden ab, die auf eine mangelnde Beachtung der im vorliegenden Handbuch enthaltenen Hinweise zurückzuführen sind. Sollte dem Käufer des Kühlmöbels eine bestimmte, in vorliegenden Handbuch enthaltene Vorschrift nicht verständlich sein, bitten wir Ihn sich an unseren Kundendienst Oscartielle zu wenden. Fa. Oscartielle erklärt hiermit, daß die von ihr hergestellten Kühlmöbel den geltenden Normen bezüglich den hygienischen und gesundheitlichen Anforderungen entsprechen und sich perfekt für die Konservierung von Lebenmittelprodukten eignen.

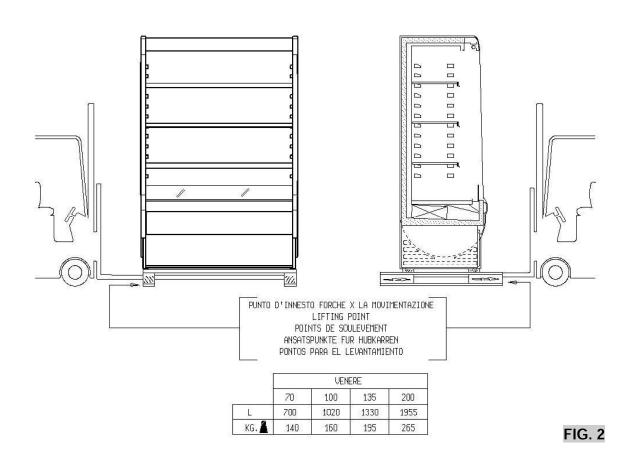
El presente manual contiene las informaciónes necesarias para la instalación, el correcto uso y el mantenimiento de las exhibidoras de refrigeración VENERE, ideales para la conservación y venta de carnes, embutidos y lácteos (según la Norma ISO 23953-1/2: clase M2 –1°C/+7°C). Se aconseja conservar el manual cerca del mueble, para que la persona que la utiliza pueda tenerlo a mano. El fabricante declina toda responsabilidad de los daños causados a personas o cosas por incumplimiento de las advertencias contenidas en el manual. Si el comprador de la exhibidora refrigerada no entendiera una determinada prescripción incluida en el manual de utilización, se le ruega ponerse en contacto con el servicio de asistencia Oscartielle. Oscartielle declara que sus exhibidoras están conformes con las normas vigentes referentes a los requisitos higiénico-sanitarios y que por lo tanto son perfectamente adecuadas para la conservación de géneros alimentarios.

RUS Настоящее руководство содержит информацию, необходимую для установки, правильного использования и техническо го обслуживания холодильных прилавков VENERE, соответствующих условиям хранения и продажи мясных, колбасных и мо лочных продуктов (согласно Нормы ISO 23953-1/2: класс M2 -1°C/+7°C). Данное руководство, рекомендуется хранить вместе с прилавком для того, чтобы работающий с ним человек, всегда имел возможность ознакомиться с ним. Производитель сним ает с себя ответсвенность за все убытки и повреждения нанесённые людям или предметам в следствии несоблюдения содержа щихся в данном руководстве инструкций. В случае, если покупателю холодильного прилавка непонятно, какое либо, обознач енное в руководстве по эксплуатации правило, рекомендуется обращаться в сервисный отдел фирмы "Oscartielle". Фирма "Osca rtielle" заявляет, что холодильные прилавки её производства, соответствуют действующим нормам по санитарно-гигиеническим требованиям и полностью пригодны для хранения продуктов питания.

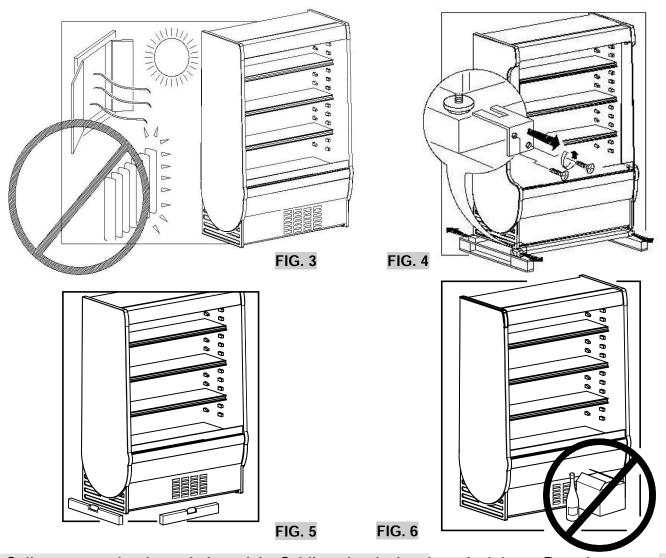
Descrizione del mobile - Cabinet description – Description du meuble - Beschreibung der Bedientheke- Descripción de la exhibidora - Описание прилавка



Trasporto del mobile – Cabinet handling – Transport du meuble - Transport des Kühlmöbels-Desplazamiento de la exhibidora - Перевозка прилавка



Installazione e condizioni ambientali - Installation and environmental conditions – Installation et conditions ambiantes- Inbetriebnahme und Einsatzbedingungen- Instalación y condiciones аmbientales- Установка и условия окружающей среды



Collegamento elettrico e dati tecnici – Cabling elettrical and tecnical data – Branchement électrique et données techniques – Elektrischer Anschluss und technische daten- Conexión eléctrica y datos técnicos- Электрическое соединение и технические данные

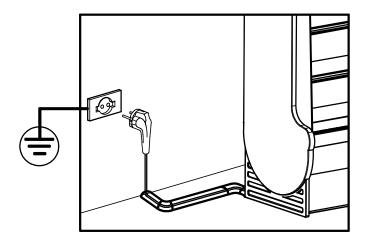
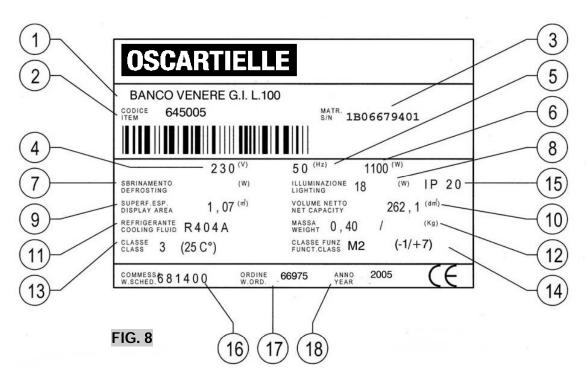


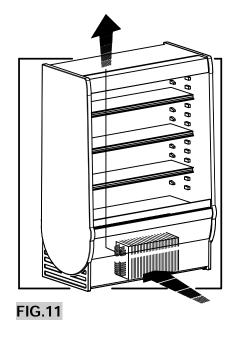
FIG. 7

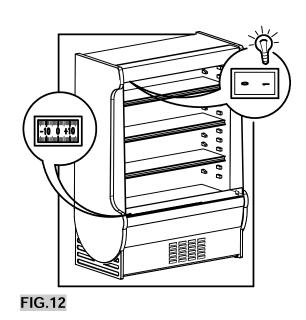
	VENERE G.I.				VENERE G.E.			
	70	100	135	200	70	100	135	200
Potenza assorbita (W) Absorbed Power (W)	660	936	1096	1380	44	47	94	145
Potenza assorbita (W) in sbrinamento elettrico (Optional) Absorbed Power (W) in electric defrost (Optional)	267	270	367	591	194	197	294	445
Classe climatica ambientale - Enviromental climatic class: 3 +25°C 60%U.R EN ISO 23953-1/2								

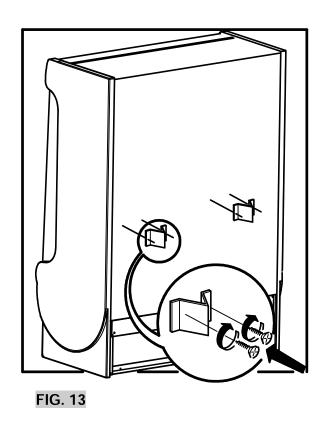
TAB. 1

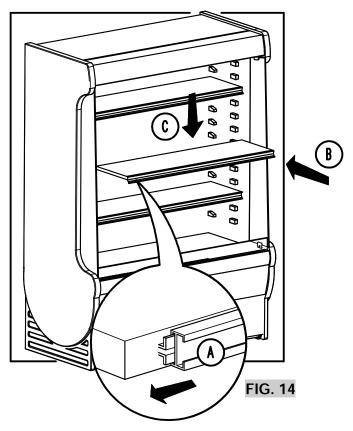


Messa in funzione e caricamento- Start-up and loading- Mise en marche et chargement-Inbetriebnahme und Bestückung - Puesta en servicio y carga- Ввод в эксплуатацию и заполнение









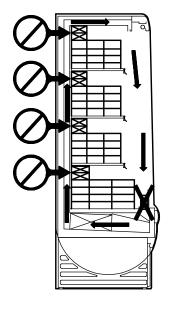




FIG. 15





FIG. 17

Manutenzione del mobile- Unit maintenance- Entretien du meuble- Wartung - Mantenimiento de la exhibidora - Техническое обслуживание прилавка

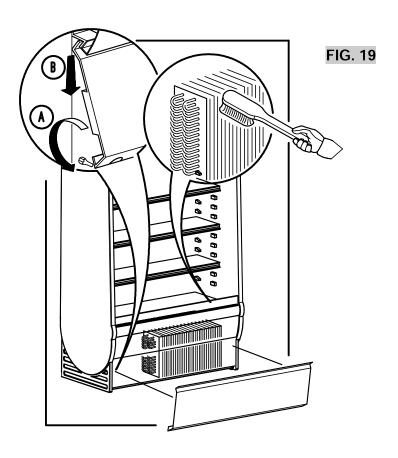
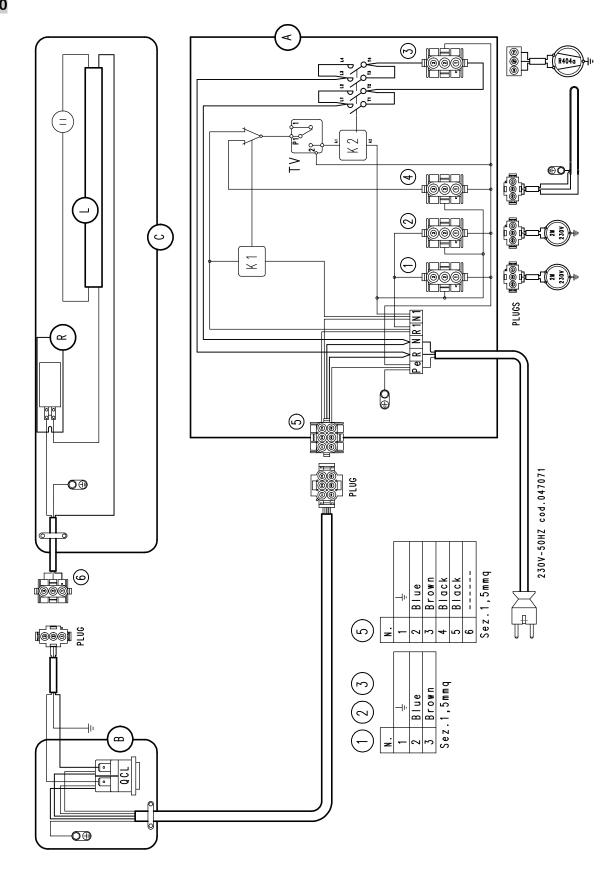


FIG. 20



ENGLISH

1 - Description of the unit

The Oscartielle VENERE range of display units are built in modules with a useful internal length of 620 mm (MODEL 70), 937 mm (MODEL 100), 1250 mm (MODEL 135) and 1875 mm (MODEL 200). They are equipped with an integral condensing unit, with fan assisted refrigeration. FIG. 1 on page 1 clearly shows the general look and dimensions of these units.

2 - Handling the unit

The unit comes with wooden slides (wooden crating available on request) to allow handling by a forklift truck. Only authorised technicians should handle the unit.

FIG. 2 on page 1 shows the weight of the units in the different lengths and relevant lifting points.

3 - Receipt and storage

On delivery, check that the unit has not been damaged during transport. Check the condition of the packaging. If the packaging is damaged, check the contents in the presence of the carrier.

For storage, make sure that the unit is protected against the weather and stored at a temperature between -25°C and +55°C; 30 - 95% relative humidity.

Take special care when unpacking the unit, as the packaging contains various parts and/or accessories needed to complete the display unit (spacers, front risers, etc).

Remove the brackets and the pallet (see FIG. 4 on page 2) and then remove the transparent protection around the unit.

Place the display unit exactly where you want to install it. Move the unit properly: never drag by its sides!

Warning: inform the manufacturer immediately if the unit arrives damaged. Any delay in doing so relieves the Manufacturer of all liability.

Oscartielle cannot be held liable for any damage caused to the unit by mishandling and inaccurate storage.

4 - Installation and environmental conditions

The unit must sit on a perfectly levelled floor. When fully loaded, the display unit should not vibrate (see FIG. 5 on page 2). The efficiency of the unit may be compromised if this isn't perfectly level!

The display unit must never be placed in areas where explosive gas substances are used.

The unit should not be left outdoors or exposed to the rain (see FIG. 3 on page 2).

The stated performance of the unit refers to the climatic class (according to international standards EN ISO 23953-1/2) which foresee an ambient temperature of 25°C with 60% relative humidity in standard climates (3 EN ISO 23953-1/2) and 30°C with 55% relative humidity in tropical areas (4 EN ISO 23953-1/2).

Sufficient space must be provided to guarantee good air circulation for the condenser (see FIG. 11 on page 3). Do not place objects in front of the condenser protection grid, as this could compromise the efficiency of the refrigerated display unit (see FIG. 6 on page 2). The performance will be less than expected if the environmental conditions differ from those foreseen, or the display units are exposed to air flows of more than 0.2m/sec or heat radiation.

To avoid this problem, the User should send the Manufacturer details of the environmental conditions before finalising the design of the units, so that the technical parameters and material options can be modified and the installer be informed of the refrigerating power actually required.

5 - Electrical connections

Important: installation should be made following the manufacturer's instructions, by qualified personnel only, in conformity with the electric safety regulations in force. Please refer to the electrical diagram at page 6.

At the input of the supply it is necessary to install an omni-polar magnetothermic/differential device with contact opening equal to 3 mm and adequate cut-off power.

Warning: Before connecting the unit to the mains, make sure that the mains voltage corresponds to that indicated on the serial plate (bearing in mind that the max acceptable variations in voltage are +/- 10%). Check that the cable used has the right cross-section and length to withstand the current and the power absorbed by the combination, as indicated in TAB. 1 on page 3 (climatic class 3 = 25°C RH 60%; climatic class 4 = 30°C, RH 55%). The "plug-in" units are supplied already fitted with a 2,5 m cable and plug (see FIG. 7 on page 2) and so the unit must not be installed more than 2,5 m from the nearest wall socket. The display unit must be connected to its own fixed current socket (i.e. without extension leads or multiple plugs). The cable should be fully extended and located where it is unlikely to hit, caught or trod upon, away from water and other liquids and heat sources and must not be damaged (if damaged, get it replaced by an expert electrician, in compliance with local regulations). The plug must still be accessible even after installing the unit.

Warning: Follow the Manufacturer's instructions to install the unit, using qualified personnel and in compliance with the electrical regulations for the specific country (electrical safety standards and laws, accident and fire prevention laws, EC directives). Incorrect installation may cause injury and damage; the Manufacturer cannot be held liable for this.

The unit must be earthed. The Manufacturer cannot be held liable for any damage or injury should this safety regulation be ignored. If the unit is to be installed far from the electrical sockets, suitable electrical connections are needed and these must

comply with the prevailing standards. The use of adapter plugs is strictly prohibited. The Manufacturer cannot be held liable for any damage or injury arising from incorrect installation.

6 - Technical details

The display unit is accompanied by a plastic envelope containing this instruction manual. This manual must be kept with the machine. It contains all the technical data, wiring diagrams and tables needed for the unit.

The following technical data are also shown on the serial plate (FIG. 8 on page 3):

- 1. Commercial name of the refrigerating display unit;
- 2. Refrigerating display unit code;
- 3. Refrigerating display unit serial number;
- 4. Rating;
- 5. Frequency;
- 6. Max absorbed power;
- 7. Max absorbed power during defrosting;
- 8. Standard lighting power;
- 9. Net display area;
- 10. Net capacity;
- 11. Type of cooling gas used;
- 12. Weight of cooling gas loaded in each unit;
- 13. Climatic class and reference temperature (dry bulb);
- 14. Functioning class depending on product storage temperature;
- 15. Electrical safety factor;
- 16. Work schedule number:
- 17. Work order number:
- 18. Year of manufacture.

Warning: The serial plate and the warning labels must never be removed from the unit. The Manufacturer cannot be held liable for any damage or injury if this warning is ignored.

The Manufacturer states that this unit complies with Italian legislative degree n° 108 dated 25.01.1992, implementing EEC Directive 89/109 concerning materials and objects that come into contact with food.

7 - Loading and use of the unit (start-up)

If the display unit has been tipped during positioning and installation, wait at least three hours before starting it up in order to give the lubricating oil enough time to collect in the compressor! The refrigerating unit may be irretrievably damaged if this precaution is ignored.

The display unit can only be started up for the very first time after complying with points 3 and 4 above.

With the unit unplugged, remove the plastic film protecting the insides and outside and then clean (follow the instructions in point 10 below).

Screw on the back spacers as shown in FIG. 13 on page 4. Fit the various shelf supports at the height required, as shown in FIG. 14 on page 4. FIG. 1 on page 1 shows the best distances between shelves.

Plug in the unit (having followed the instructions in point 5) and then use the light switch on the top panel (see FIG. 12 on page 3). A slight humming of the motor indicates that the unit is powered up.

Products can be loaded three hours after the unit has been switched on. The thermometer inside the display unit (see FIG. 12 on page 3) will indicate the working temperature. The unit is designed to display food products and so maintains the temperature of the product; it does not lower it. The product should, therefore, only be loaded once its right storage temperature has been reached.

Recommendations for storage:

- Never block the cooling outlets that guarantee the correct flow of air (see FIG. 15 on page 4).
- When loading a display unit that's already partially loaded, it's best to place the new products below those already inside (as well as observing the above points).
- At night, use the night cover (available on request), as this makes for energy savings and helps preserving the products on display.

The Oscartielle VENERE units normally have mechanical temperature control. The thermostat control and gas filling devices are set in the factory. The Manufacturer cannot be held liable for any damage or injury should these be tampered with.

8 - Prohibitions and requirements

Warning: disconnect the cabinet from the power supply in case it is not used for long time. The power supply has to be disconnected by the remote-control switch fitted upstream from the power socket.

Warning: Never expose the unit to the atmospheric agents. Never use direct water jets to clean the unit. Never touch or use the unit with wet or damp feet and hands.

Warning: Never remove the protections or covers that require tools to be removed. Never, under any circumstances, remove the cover on the electronic panel.

Warning: Never load the unit excessively. Never stand on the cabinet.

Warning: Never try to remove any ice that may build up with sharp metal objects.

Warning: The refrigerating circuit does not cause any chemical modification of the water generated from defrosting. This comes exclusively from the steam contained in the air circulating inside the unit. In any case, this water should always be disposed of down the drain or sent to a water purification plant in line with current local regulations.

Warning: Any use of the unit not explicitly mentioned in this manual should be considered dangerous and the Manufacturer cannot be held liable for any damage resulting from improper, incorrect or unreasonable use.

Warning: Do not damage the refrigerant circuit (IEC60335-2-89:2002 and changes)

Warning: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer (IEC60335-2-89:2002 and changes)

Warning: This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Warning: Children should be supervised to ensure that they do not play with the appliance.

9 - Defrosting of the unit and evaporation of any condensation

The defrosting cycle is indispensable for the refrigerating display unit to work properly. It is controlled by a mechanical thermostat that temporarily stops the electric condenser and allowing the evaporator to get rid of any built-up ice. The number of defrosting cycles (normally 3 every 24 hours) is set in the factory. Regularly check the efficiency of the automatic defrosting cycle; if there are problems, call an expert technician.

The VENERE display units have an automatic evaporation system for defrosting water. It's a good idea to check the level of the evaporating basin in the motor compartment at least once a month (with the unit switched off).

Warning: Only authorised service personnel are allowed to adjust or modify the unit.

Warning: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer (IEC60335-2-89:2002 and changes)

10 - Cleaning the unit

Warning: Unplug at the mains before cleaning.

Clean the unit on a regular basis with neutral soap and then dry with a soft cloth. Never use flammable or abrasive products. Never clean the unit with direct jets of water. When cleaning the inside of the unit, always wear protective gloves to avoid touching the cold parts.

Warning: Only plug the unit back in after checking that all parts (extracted or otherwise) are dry. Reload the unit following the instructions in point 7.

11 - Unit maintenance

Warning: All maintenance operations should be carried out by expert personnel.

Warning: Unplug at the mains before servicing.

Warning: Any maintenance operations not described below (including the replacement of fluorescent lights) should be carried out by authorised service centres or authorised personnel.

Clean the condenser once a month by removing the protection grid (see FIG. 19 on page 5). Use a stiff bristle brush (not metallic) or a vacuum cleaner to remove all traces of dust and waste that may have built up between the fins, taking care not to damage these. Always wear gloves that protect your hands against accidental cuts. Fix back in place all protections after cleaning.

Letting the condenser run for long periods without cleaning it means higher energy consumption and lower overall performance of the unit!

The evaporator could become covered with ice after long periods of use, thus preventing the unit from working at full efficiency. Generally clean the cabinet every three months: unplug and empty completely. Wait for any ice in the evaporator fins in the top section to melt away and then carefully clean with a soft bristle brush. Again, always wear protective gloves to avoid cutting your hands. Before plugging the unit in again, always check that all internal parts are completely dry.

We recommend getting the unit serviced once a year by a refrigerator expert or qualified personnel.

12 - Emergencies

Warning: If the unit stops or doesn't start:

- Check there isn't a black-out.
- Check the unit is plugged in properly.
- Check the switch fitted above the plug (if any) is flipped.

If the problem persists despite the above checks, contact your nearest service centre and empty the unit (placing the products in suitable storage cells to avoid breaking the cold chain).

Warning: If the unit doesn't cool the products enough:

- Check that the condenser is clean and capable of exchanging the heat; otherwise, see point 11.
- Check that the unit has been loaded properly and that the air intake is not blocked; otherwise, see point 7.
- Check that the unit evaporator isn't covered with ice; otherwise, see point 11.
- Check that the unit is not close to strong air flows or heat sources (see point 4).
- Check that the unit is levelled and that the environmental conditions meet those indicated in point 4.

If the problem persists despite the above checks, contact your nearest service centre.

Warning: Never approach the motor compartment in the event of leaking gas or a fire. Unplug at the mains. Never use water to put out any flames, but only dry powder extinguishers. All the materials used to build the unit are fire-proof or self-extinguishing and non-flammable.

13 - Accessories

The Oscartielle VENERE displays can be fitted with the following accessories on request.

- Night cover.
- Wire dividers.
- Glass risers for display shelves.
- Shelf lighting.
- Electric defrosting (armoured resistances on the evaporator).

If interested in purchasing any of the above accessories, contact your nearest Oscartielle dealer or Oscartielle SpA directly. Only Oscartielle Customer Service is allowed to fit the defrosting resistances.

14 - Assembling instructions for ticket channels

Please refer to FIG. 14 at page 4 for the assembling of aluminium ticket channel.

Please refer to photographs FIG. 16, 17 and 18 at page 4 and 5 for the assembling of plastic ticket channel.

15 - Customer service

If you need the assistance of a technician or mechanical, electrical or compressor components need to be replaced, please contact the dealer from whom you bought the unit and ask for original spare parts.

16 - Dismantling and elimination of cabinet

For environmental reasons and in compliance with the regulations in your country, separate the parts of the cabinet for disposal and/or recycling.

All the parts that make up the cabinet are made of materials that are not classifiable as urban waste except for the metallic parts that are not classified as special waste in most countries. As regards the parts of the refrigeration circuit, that is the refrigerating gas and lubricating oil, these should not be disposed of carelessly and can be recycled by specialized centers.

This product contains HFC, namely fluoridated gasses, a refrigerating gas with a high Global Warming Potential (GWP) regulated by the Kyoto protocol.

The gas contained in foam polystyrene for thermal insulation of the cabinet is (R134A).

Oscartielle equips its plug-in cabinets with the following types of refrigerating gasses:

R 134a; GWP $_{(100)}$ = 1300 R 404A; GWP $_{(100)}$ = 3750

This unit is hermetically sealed and the refrigerating gas load is under 3 kg.

For this reason it is not subject to the requisite of an installation booklet and periodic inspections for leakage of the refrigerating gas (presidential Decree no. 147 of February 15th 2006, Art. 3 and 4).

17 - Manufacturer's statement (Start-up prohibition)

The above models are also built to be assembled in-line with other items of machinery to produce a machine, as defined by **EEC Directive 89/392**.

Therefore, the Manufacturer hereby states that it not permitted to start the unit up until the machine in which it is incorporated or will become a part of has been identified and its compliance with the provisions of **EEC Directive 89/392** and applicable national laws has been stated. In other words, until the machine referred to in this statement becomes one with the final machine.

18 - Wiring diagrams

The wiring diagram can be seen on page 6 - FIG. 20.

19 - Conformity Declaration

A copy of the declaration of product conformity can be requested by filling in the form available a the internet address: http://www.oscartielle.it/conformity



IMPORTANT NOTICE



Read prior to installation and keep this information

This product made by Oscartielle S.p.A. is covered by Directive 2002/96/CE WEEE (Waste Electrical and Electronic Equipment) known in Italy as RAEE (Rifiuti da Apparecchiature Elettriche ed Elettroniche) designed to halt the increase of this type of waste and promote recycling as well as decreasing disposal.

The symbol of the crossed-out waste bin that appears on the rating plate declares:

- that the product was put in circulation after 13th August 2005;

- that the product is subject to separate collection and must not be treated like normal domestic waste or sent to dumps for disposal.

The user is required to delivery the product for disposal to the collection center specified by the local authorities for recovery and recycling of professional WEEE (RAEE). In case of trade-in of the old product for a new one, the user can ask the seller to take delivery of the old one, no matter what the brand.

The manufacturer is responsible for making recovery, disposal and treatment of its products feasible at the end of their useful life, either directly or via a collective system.

Violations of the regulation call for specific sanctions, to be established autonomously by each EU member country with its own legislation, binding equally on all those subject to its laws.

Oscartielle S.p.A. in considering this product a WEEE (RAEE), interprets the guidelines of Orgalime, which takes account of the application, in Italian legislation, with Legislative Decree no. 151 of July 15, 2005, of directives 2002/96/CE, and 2002/95/CE (RoHS), relative to the use of hazardous substances in electric and electronic devices.

For further information see your Municipal Authorities, the Seller or the Manufacturer.

The directive does not apply to products sold outside the European Community.

Declaration of RoHS conformity

The undersigned, **OSCARTIELLE Spa** with headquarters in Via Boffalora, 1/A – 24048 Treviolo (BG) ITALIA declares under its sole responsibility that this refrigerated cabinet model **Venere** with incorporated refrigerating unit, complies with the provisions of Directive 2002/95/CE (RoHS).

In all the homogeneous materials used for its production, any content of lead, mercury, hexavalent chrome, polybrominated biphenyl (PBB), and polybrominated diphenyl ether (PBDE) does not exceed, in weight 0.1%; that of cadmium does not exceed, in weight 0.01%.

OSCARTIELLE S.p.A.
Daniele Marzaro