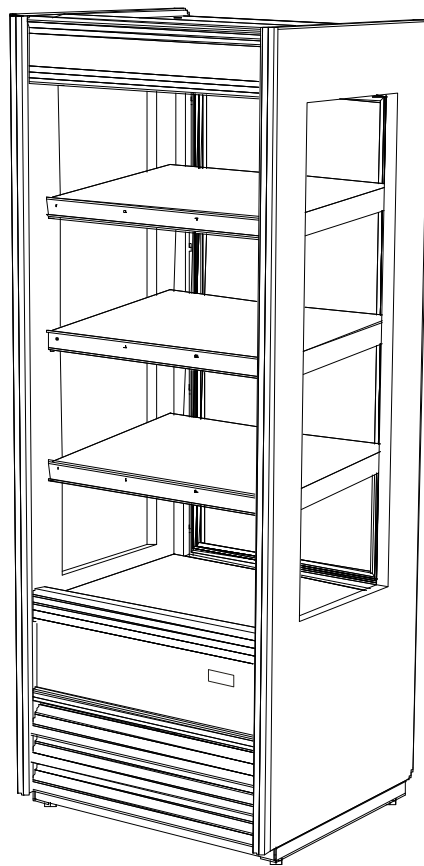


# **“SCARLET” HEATED MULTIDECK MERCHANDISER USER MANUAL**




## **WARNING**

Read the instructions before using the machine

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KEEP THIS MANUAL FOR FUTURE USE

**DOCUMENT REVISION HISTORY**

<b>DOCUMENT NAME</b>	<b>REVISION NR.</b>	<b>DOCUMENT RELEASE DATE</b>	<b>APPROVAL SIGN</b>
SCARLET SERIES USER MANUAL	4	30.07.2019	

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## 1 INTRODUCTION

### 1.1 General

This manual is intended for the user of 'Scarlet' heated multideck merchandiser series. It describes features, controls and any useful information in order to guarantee a long and safe life of the unit.

The manufacturer does not bear any responsibility for damages caused by failure to observe the instructions for the correct use and maintenance of the unit as stated in this manual.

### 1.2 Pictograms and symbols

In this manual the following pictograms and symbols are used:



#### **WARNING**

Possible physical injury or serious damage to the unit in case instructions are not carefully followed



#### **WARNING**

Hazardous electrical voltage



#### **WARNING**

Possible physical injury by hot surfaces



Suggested or recommended actions

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### 1.3 Safety instructions

Pictograms, instructions and warning labels attached to the machine are part of safety measures. They have to be clearly visible during the entire unit's lifetime and never covered or removed.



- Every shelf tolerates a maximum uniformly distributed weight of 35kg.



- Do not store explosive or flammable substances in this appliance.



- In case of damage of the power cable it must be replaced by the manufacturer, by an authorized service agent or qualified person.



- Top and bottom shelves can be very hot.



- Keep clear of obstructions all ventilation openings in the appliance enclosure or in the structure for building-in.



- Do not place any kind of thing on the upper part of the unit.



- Always use the special supplied feet in order to brake the units when equipped with castors.



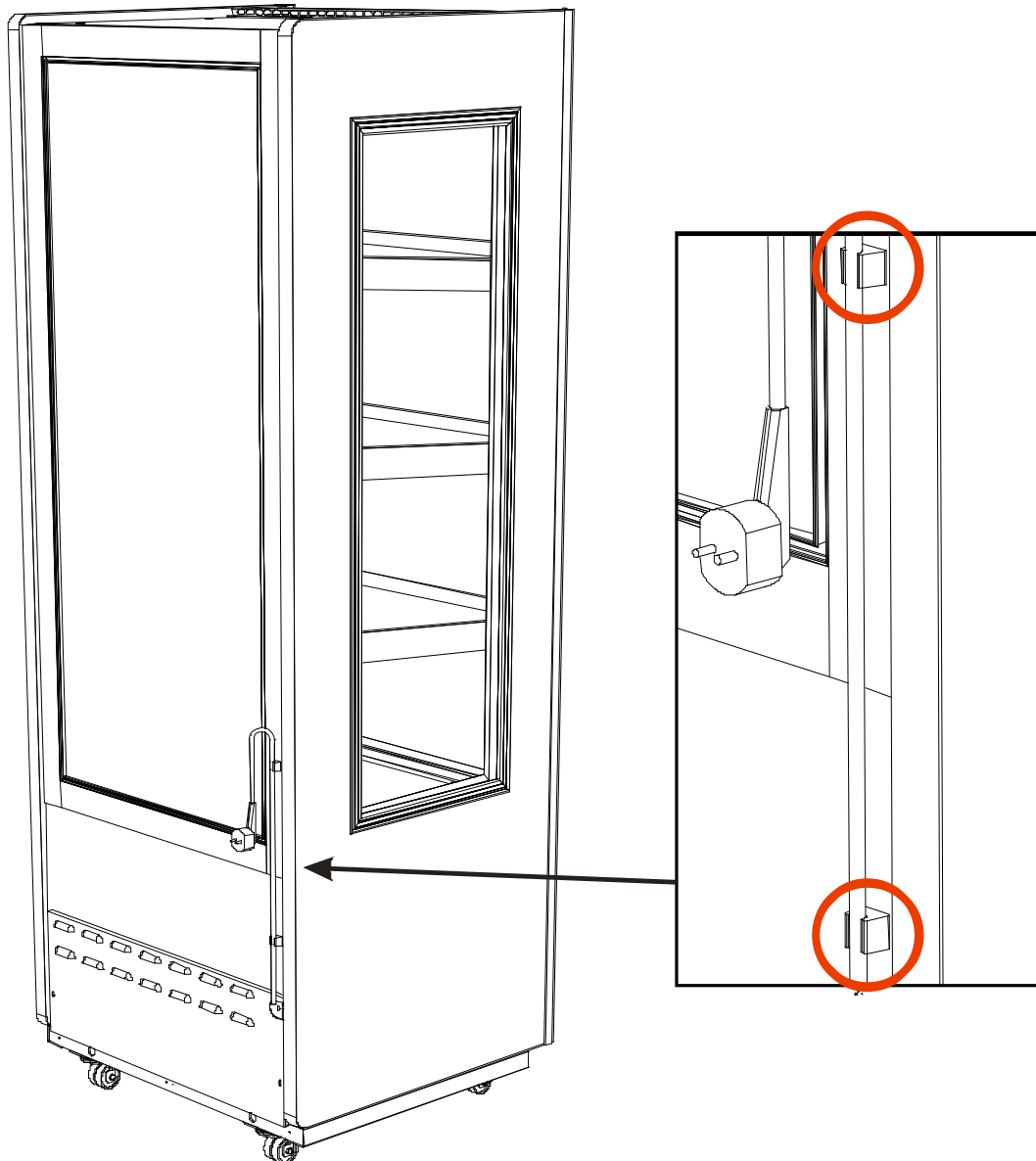
- The unit can be used by children aged from eight years old on and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazard involved.



- Do not allow children to play with the appliance nor clean or service it without supervision.

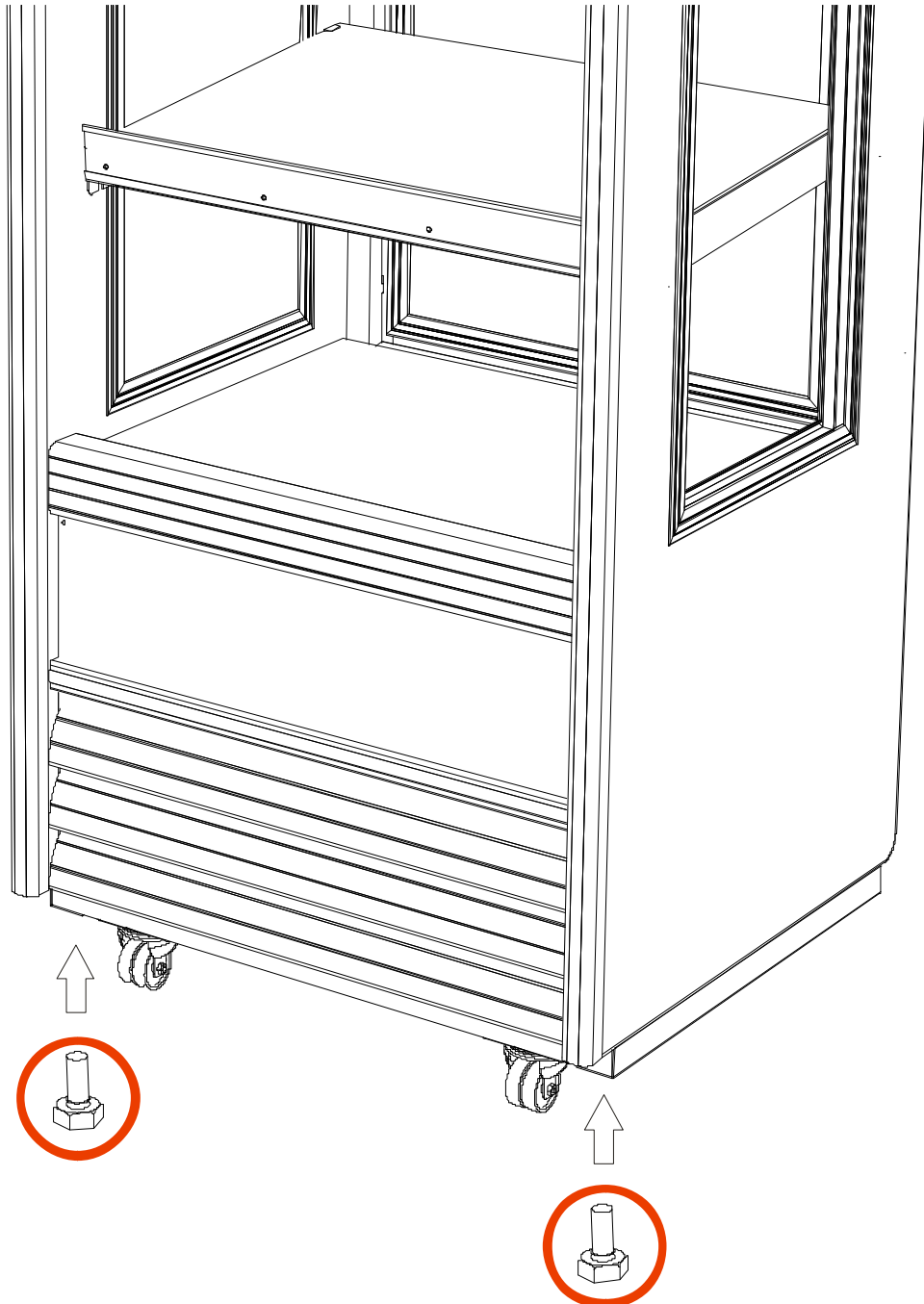
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## HANDLING RECOMMENDATIONS IN CASTORS CONFIGURATION



HANG THE POWER CORD TO THE HOOKS  
DURING CABINET RELOCATION

## HANDLING RECOMMENDATIONS IN CASTORS CONFIGURATION



STOP THE CABINET WITH ANCILLARY  
FEET AFTER RELOCATION

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## 1.4 Suggestions and recommendations



- Pack foodstuffs in at least 95°C heat resistant bag or containers.



- In order to get the best performances display foodstuff on a single layer only and prefer containers which ensure good contact with the shelves surfaces.



- Clean regularly the unit.



- Never clean the unit using a water hose.



- It is crucial that foodstuff are packaged immediately after preparation. A core temperature of 85°C at that time is suggested.



- Remove immediately from the appliance foodstuffs in damaged packaging and clean components that have come in contact with products from damaged packaging.



- Use the unit in perfect technical condition only.



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## 1.5 Transport

The unit is supplied with four metallic base supports. The use of a forklift to lift the unit up and move it in a safe way is allowed.

## 1.6 Service and technical support

The electrical scheme of the unit is included. In case of malfunctions please contact your dealer/service agent providing model and serial number of the unit.

Unit model and serial number can be found on the identification plate.

## 1.7 Storage

If the unit is not used temporarily, store it in a dry and non condensing environment after cleaning it thoroughly and wrapping it to avoid dust collection.

## 1.8 Disposal

In compliance with article nr.13 of the Decree Law nr.151 dated 25.07.2005 following the EEC Directives 2002/95/EC, 2002/96/EC and 2003/108/EC related to the reduction in the use of dangerous substances in the electric and electronic equipment, as well as to the disposal of the waste material, the following information are provided:

- a) The electrical and electronic equipment that can be considered as waste material (WEEE) following art. Nr. 6, par 1/a of the Decree Law nr.22 dated 05.02.1997, can not be considered as 'urban waste material' and have to be disposed with a different collection system.
- b) With regard to the collection and the disposal of the above mentioned waste material, the free of charge delivery to the supplier of waste equipment (when buying a new equipment) can be provided (in proportion of 1:1).
- c) The symbol stuck on the product (a crossed dustbin with castors) means that all components identified as EEE (Electrical and Electronic Equipment) and that have to be thrown away must be disposed with a different collection system.
- d) The illegal disposal of this waste material is indictable, following the above mentioned article nr.16 of the Decree Law nr.151 date 25.07.2005.

It is extremely important to note that the substances contained in the equipment can be very dangerous to the environment and the human health.

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## 2 WARRANTY

- The Seller guarantees that the supplied goods comply with the Contract. The warranty for defects is restricted to designing, raw materials or assembling defects of the goods caused by the Seller and it is not valid if there is no proof, from the Buyer, of a proper use, maintenance and storage of goods.
- The warranty has a twenty-four months validity (electrical parts excepted) which starts on the EXW manufacturer site delivery date of the goods and it is subordinate to Buyer's written claim according to article nr.5.
- Under those circumstances, the Seller can choose between the following solutions:
  - Supply the Buyer with ex works, free of charge goods being the same in quality and quantity to those of the previous incorrect or faulty supply.
  - Repair the defective goods at his expense or modify the goods not complying with the requirements of the Contract.
  - Refund the Buyer by crediting the amount of the repairing or modification of the goods.
  - Declare in writing the cancellation of the Contract, by refunding the Buyer for the price indicated in the purchase order with the return of the goods to the Seller.
- In the event of refunds, they must not exceed the price indicated in the purchase order.
- The above-mentioned warranty includes and substitutes any other responsibility of the Seller and all legal warranties, expenses and damages for defects related to the goods. Once the warranty has expired, the Buyer has no longer title to claim against the Seller.

## 3 COMPLAINTS

Upon receipt of the unit, please check it immediately in order to assure that the cabinet is in good conditions and that no damage during the transport has occurred.

Unpack the unit and make sure that all the accessories have been delivered.

In case of damage occurred during the transport please notify the driver about the complaint and point it out on the delivery document.

Within three days the complaint has to be confirmed to the transport company by registered letter.

Any other complaint concerning performance and appearance of the unit should be sent to the manufacturer not later than eight days from the day of the receipt of the unit.

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## **4 UNIT DESCRIPTION**

### **4.1 Technical description**

The unit uses a combination of heat transfer via radiation, conduction and natural convection. A combination short-wave IR heaters hanged under each shelf and a resistive cable attached under the bottom shelf represent the heat source of the unit.

According to end user settings the heaters power is automatically adjusted in order to get and maintain the desired performance.

The noise level of the unit is lower than 35 dB.

### **4.2 Intended use**

The unit has been designed to maintain the foodstuffs at the end user desired temperature (allowed temperature setting range 40°C-80°C) for at least four hours from the unit loading.

Any other use of the appliance will not be regarded as intended use.

The manufacturer declines any liability for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due negligence during installation, use, maintenance and repair of the unit referred to the present manual and any of its accessories.

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## 5 INSTALLATION AND FIRST USE

After having unpacked the unit, remove the metallic base supports.

Please note: be very careful because while removing the metallic base supports the unit could be temporarily unstable. Do not let unauthorized people or not properly protected operators move in the unit proximity.

In case the unit has to be relocated, fix again the metallic supports.

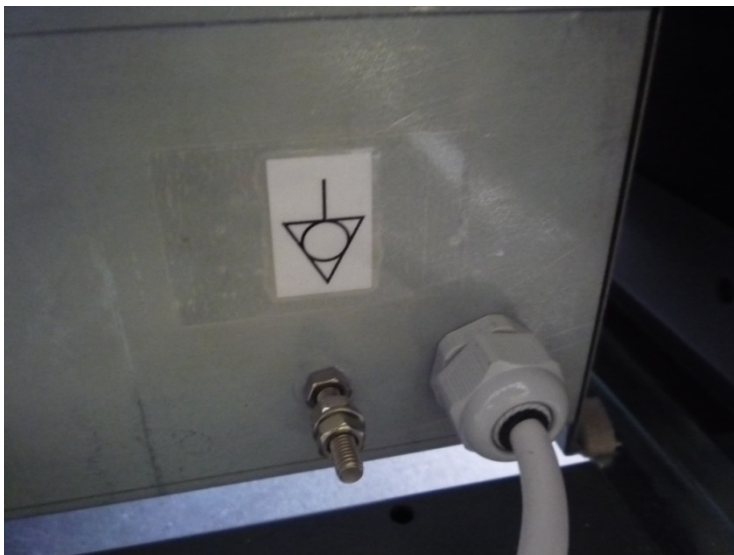
Place the unit in its ultimate location and stabilize it by setting the four adjusting feet in order to guarantee a proper stability and functionality.

This operation is crucial in order to guarantee a proper performance of front glass door when provided.

Be sure that the electrical system of the place where the unit has to be installed complies with the regulations and the safety codes in force.

**Make sure the power supply of the unit is independent from other supplies and properly protected.**

According to IEC EN 60335-2-49 par. 27.2 a terminal for the connection of an external equipotential conductor is provided.

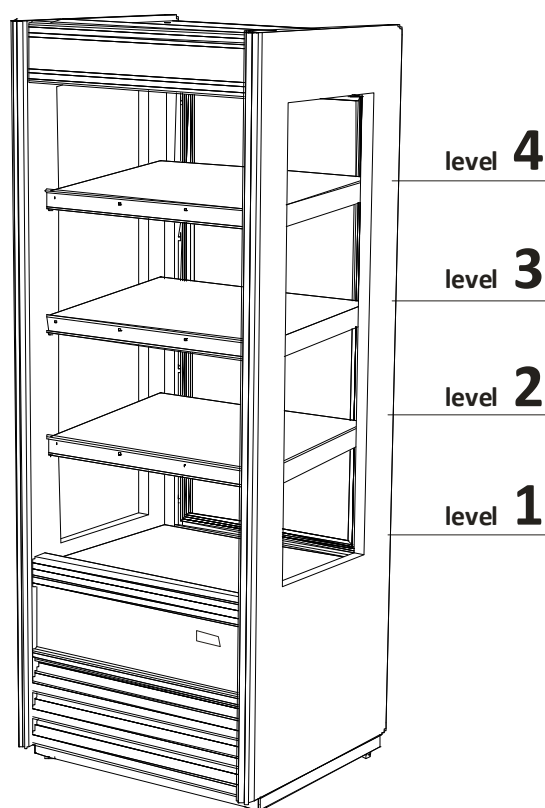


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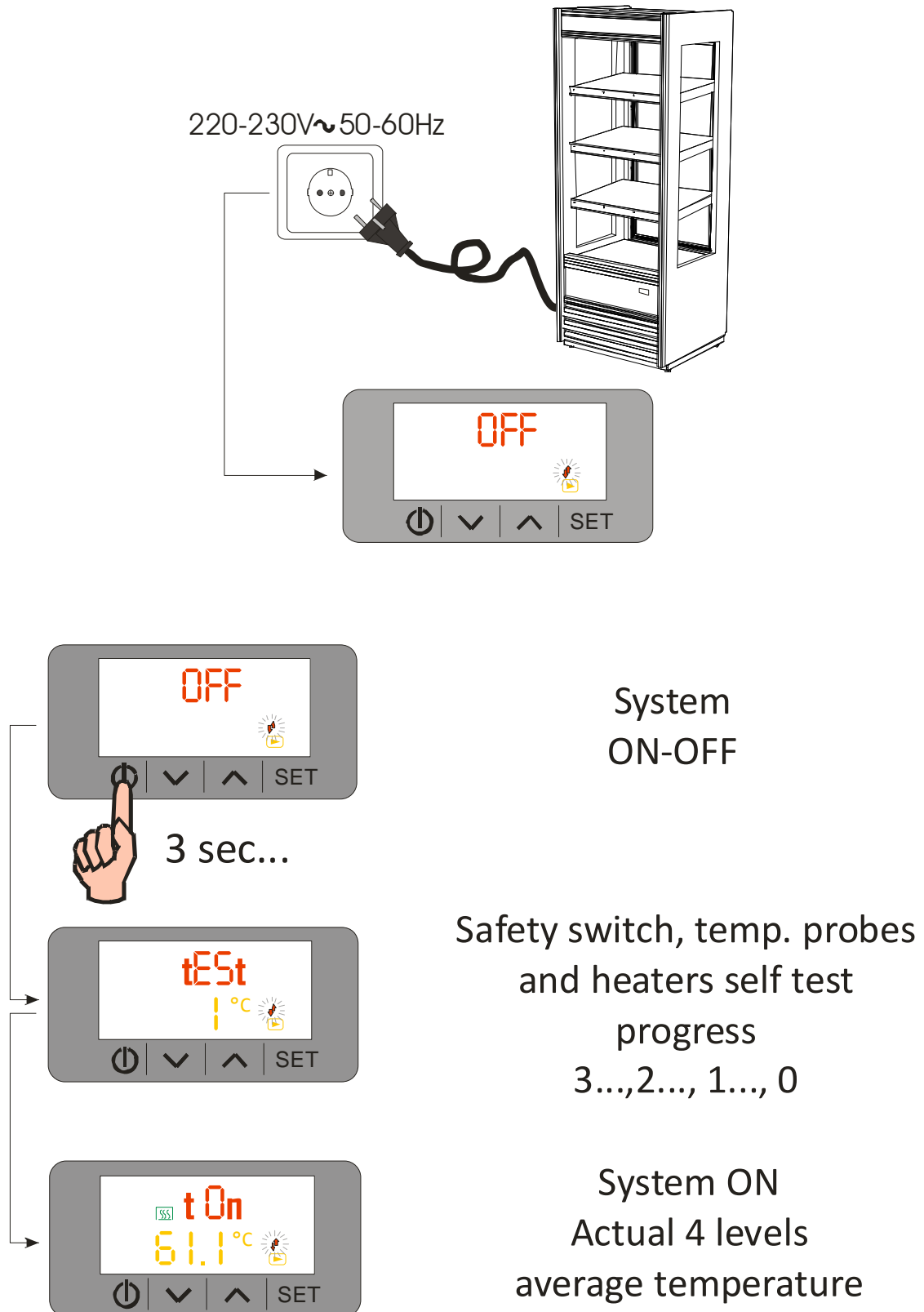
## 6 OPERATION AND USE

### 6.1 How the system works

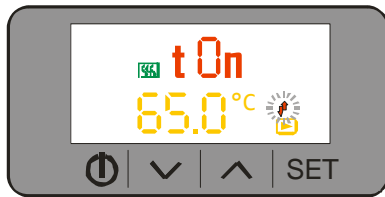
After start-up the system automatically manages the IR heaters power supply in order to reach and keep constantly the programmed target temperature at each level.



## 6.2 System ON-OFF switch



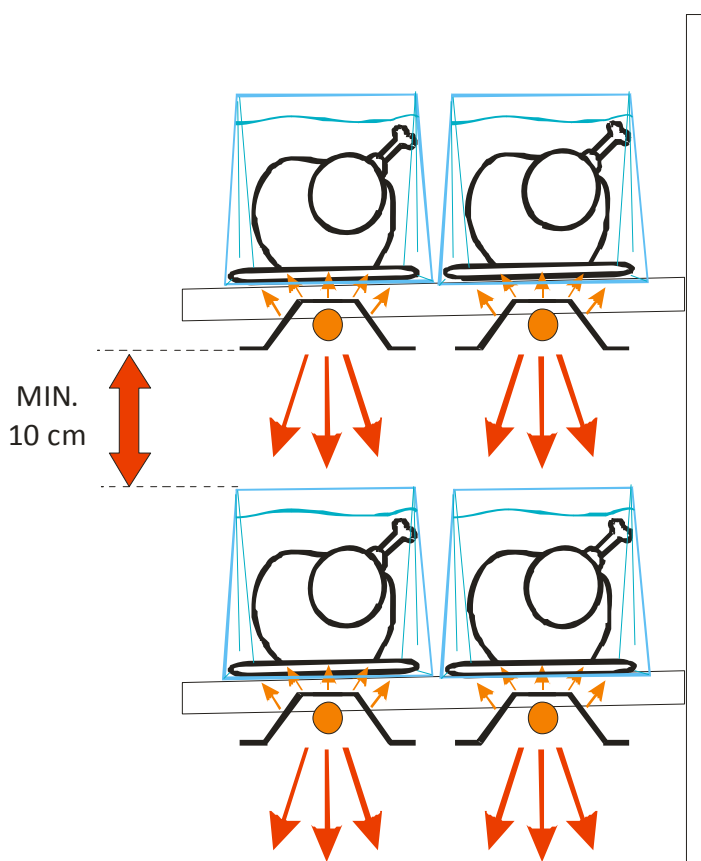
### 6.3 System warm-up



Wait for system warm-up before loading the cabinet with pre-heated foodstuff.

MODEL	OPEN FRONT VERSION WARM-UP TIME (minutes)	CLOSED FRONT VERSION WARM-UP TIME (minutes)
71	<30	<20
100	<45	<25
120	<60	<30

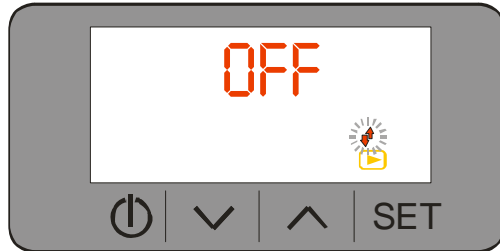
### 6.4 Cabinet loading



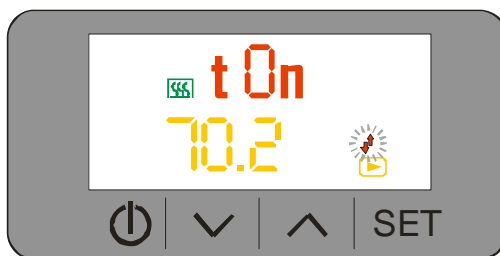
Load the cabinet with packaged and pre-heated foodstuffs.

Keep at least 100mm free distance between the top of foodstuffs packaging and the IR lamps frame.

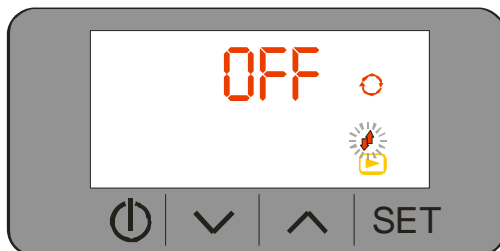
## 6.5 System operational modes options



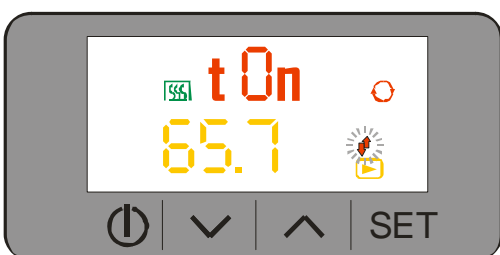
SYSTEM OFF  
NO ON-OFF SCHEDULING



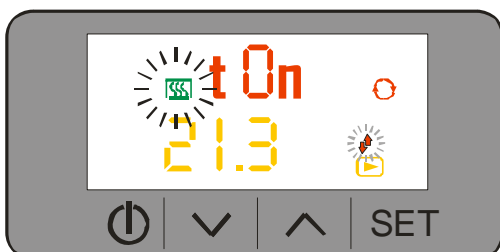
SYSTEM ON  
NO ON-OFF SCHEDULING



ON-OFF SCHEDULING ACTIVE  
SYSTEM FORCED OFF BY  
OPERATOR



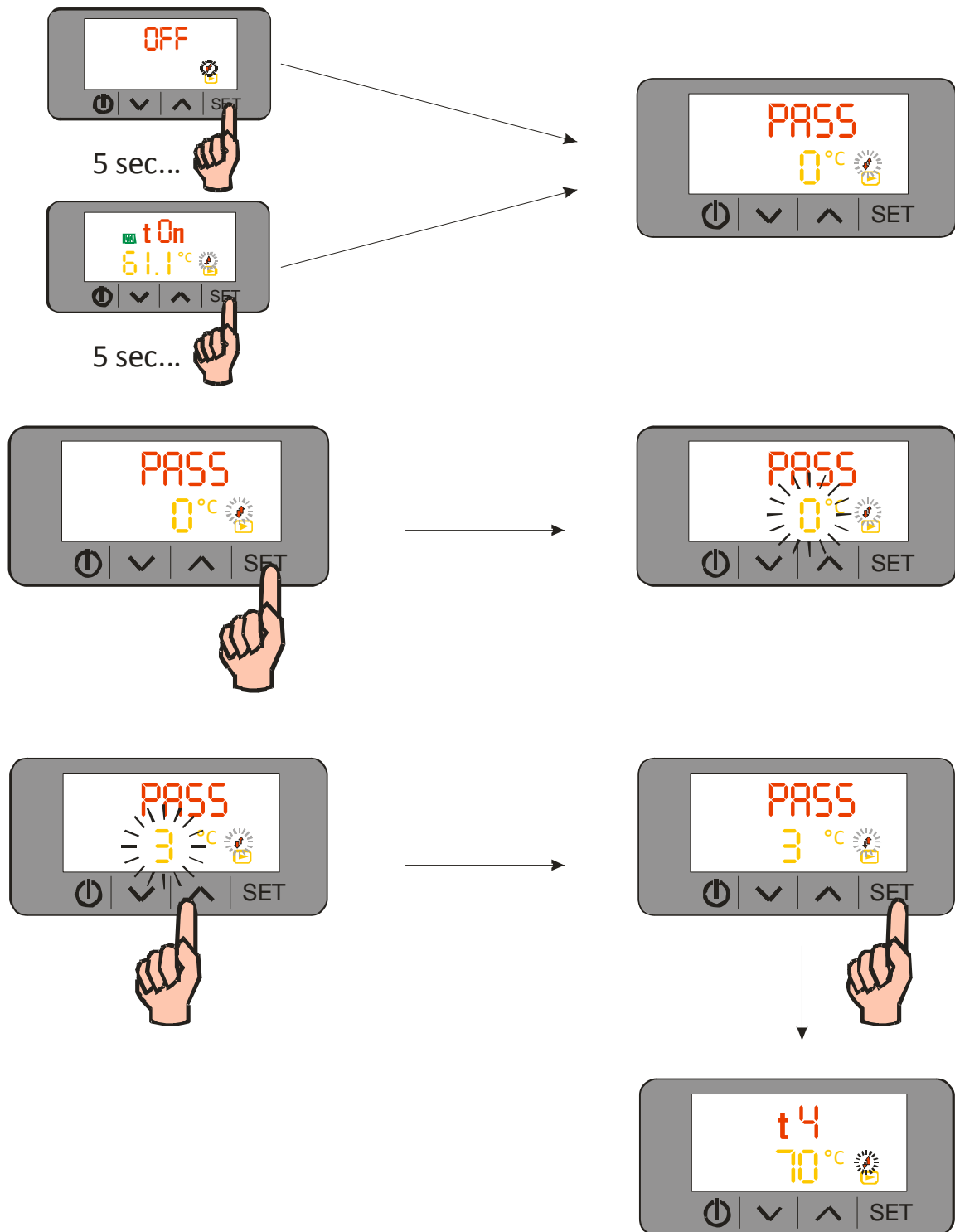
SYSTEM ON  
ON-OFF SCHEDULING  
ACTIVE AND RUNNING



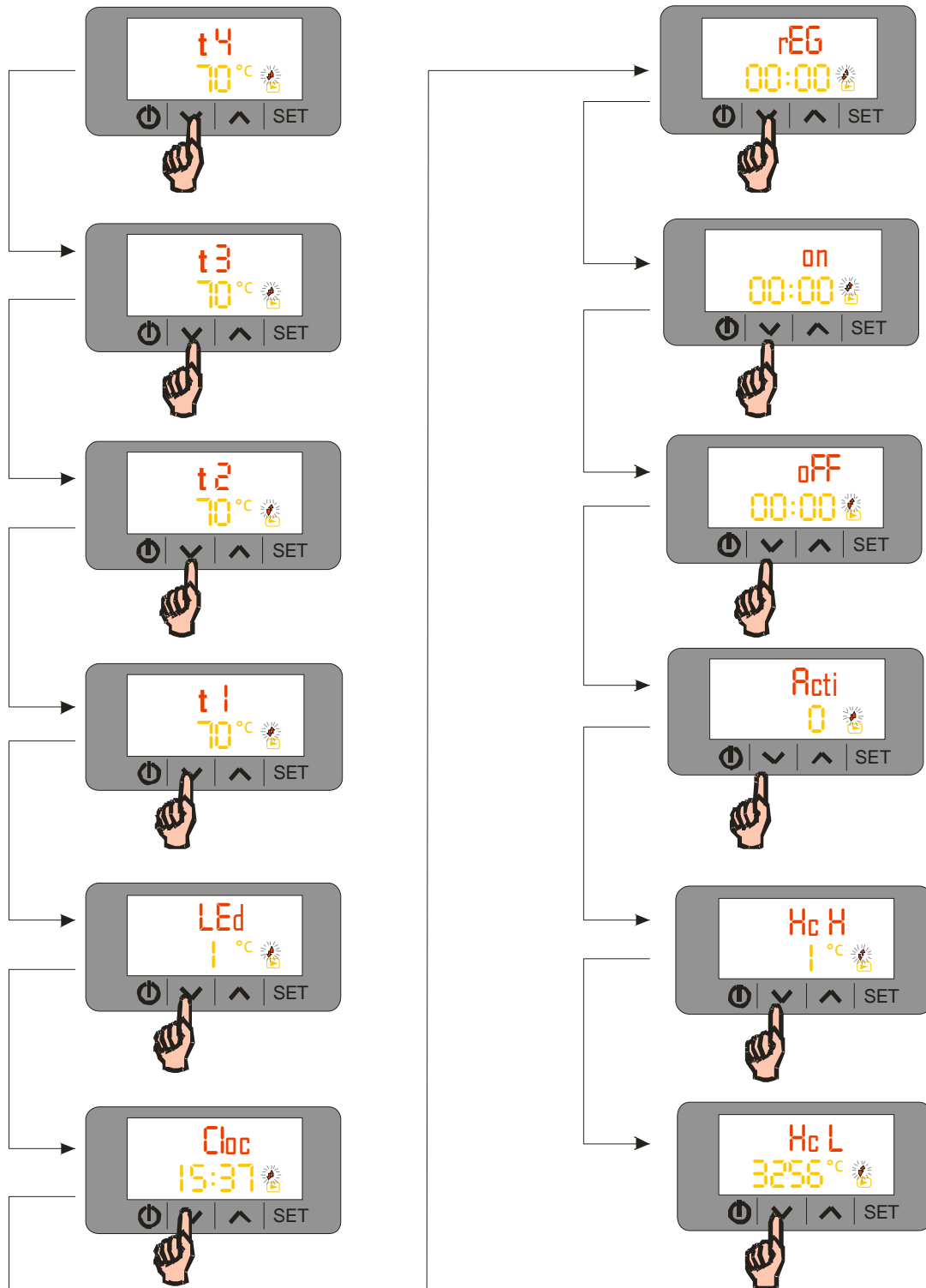
SYSTEM ON  
WAITING FOR  
SCHEDULING RUN



## 6.6 User setting menu access



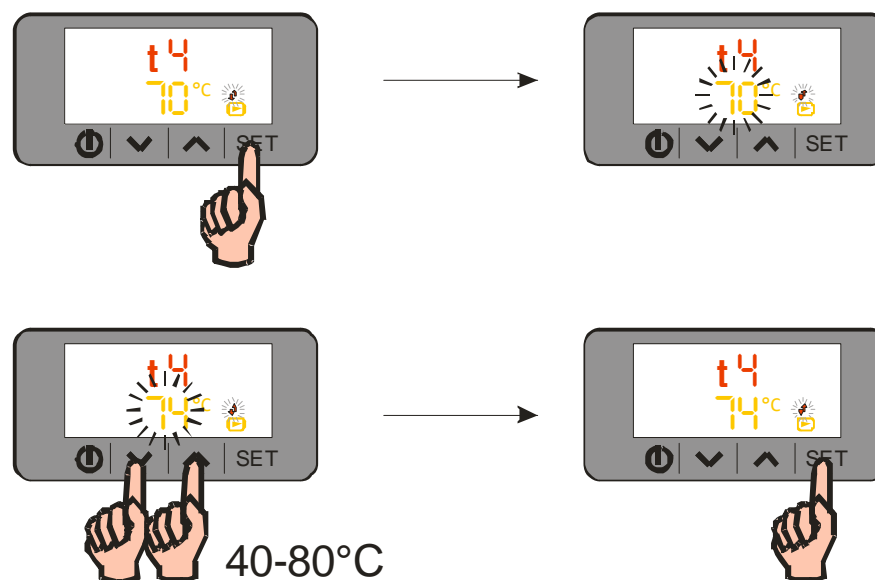
## 6.7 User setting menu structure



TOUCH ON-OFF ICON IN ORDER TO  
GET OUT OF THE USER SETTING MENU

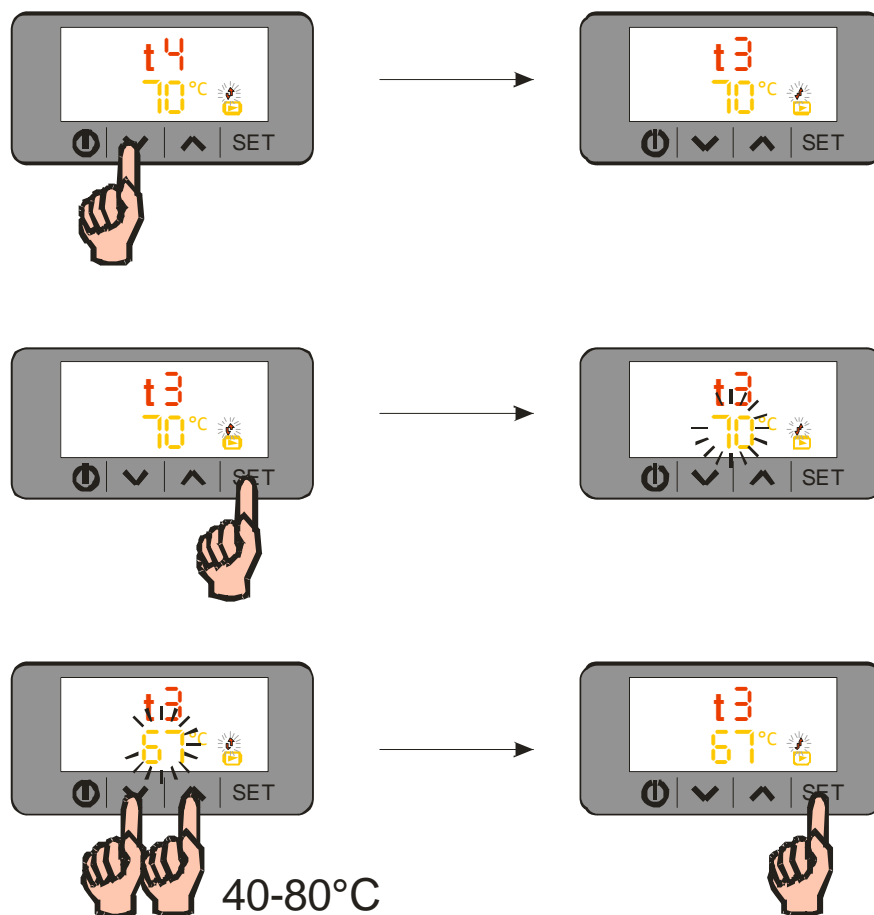
## 6.8 Shelf temperature setting (level 4)

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



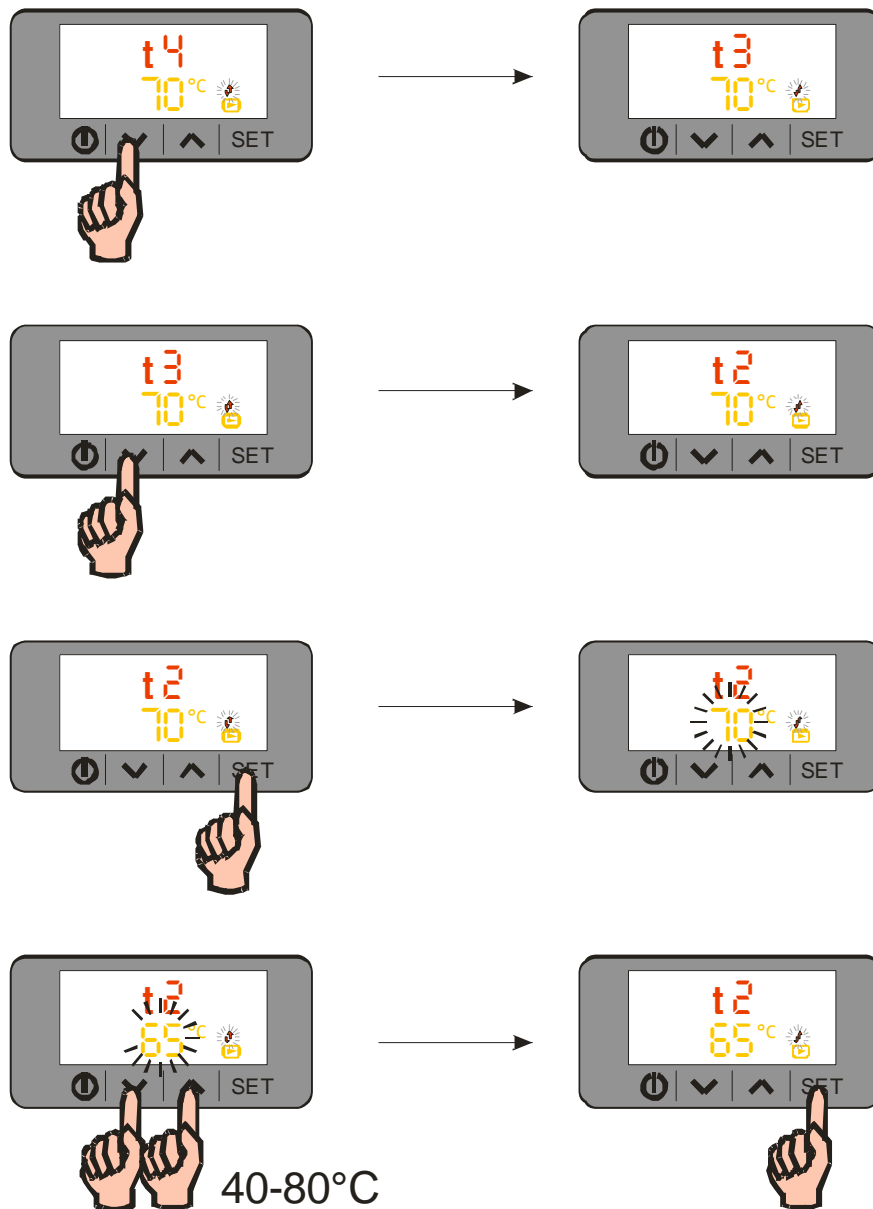
## 6.9 Shelf temperature setting (level 3)

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



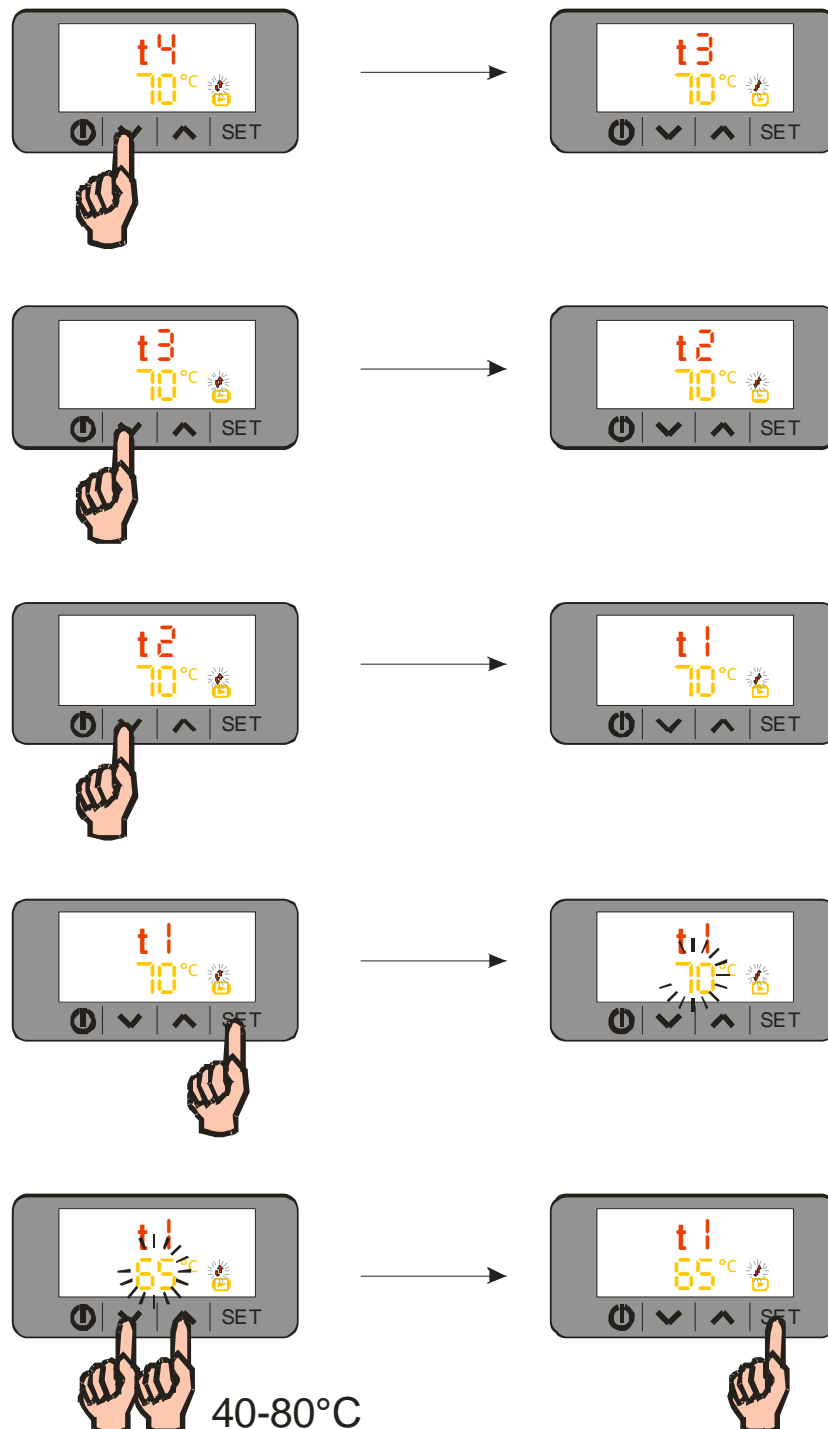
## 6.10 Shelf temperature setting (level 2)

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



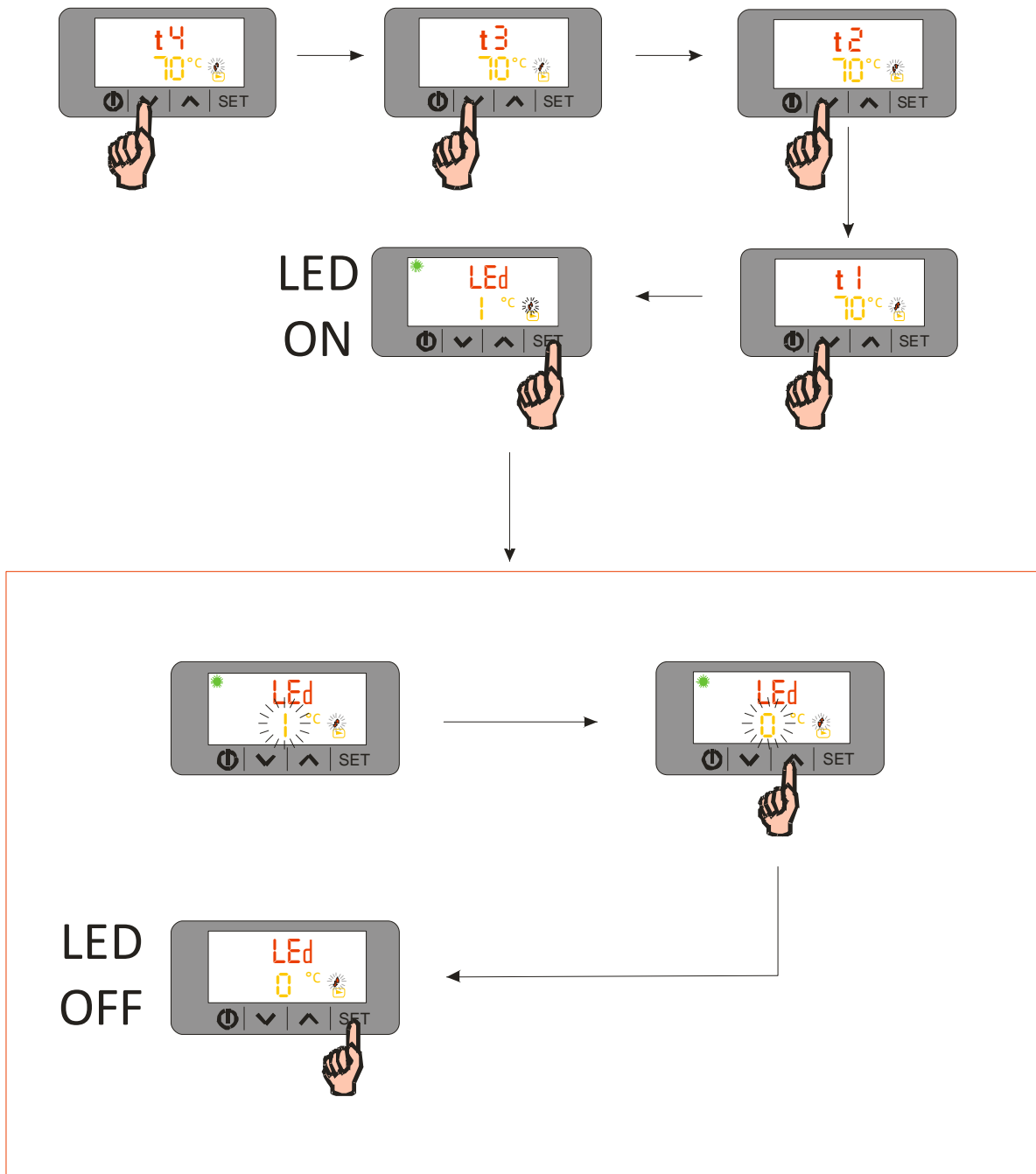
### 6.11 Shelf temperature setting (level 1)

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



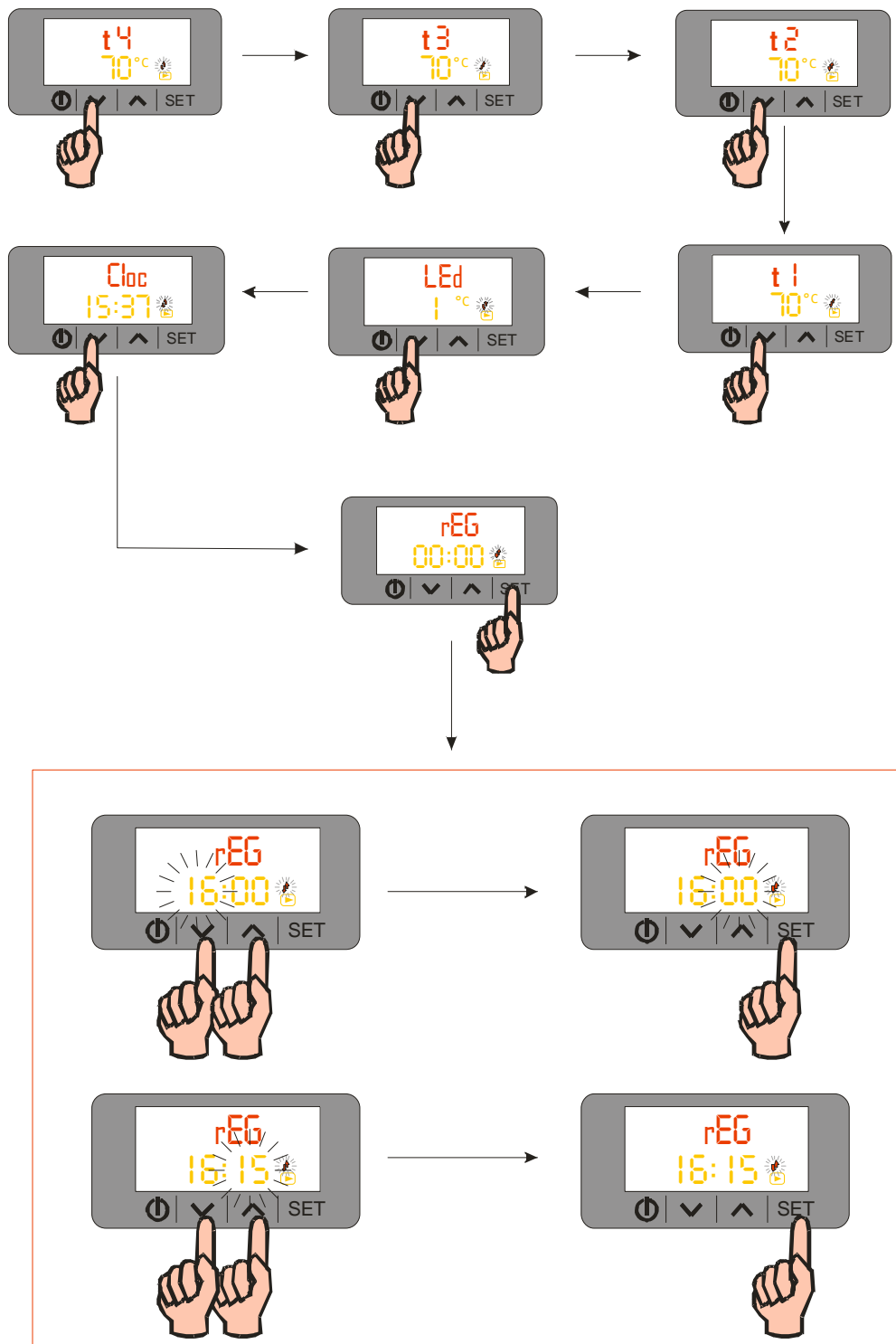
### 6.12 Display compartment led lighting switch ON-OFF

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



### 6.13 System clock setting

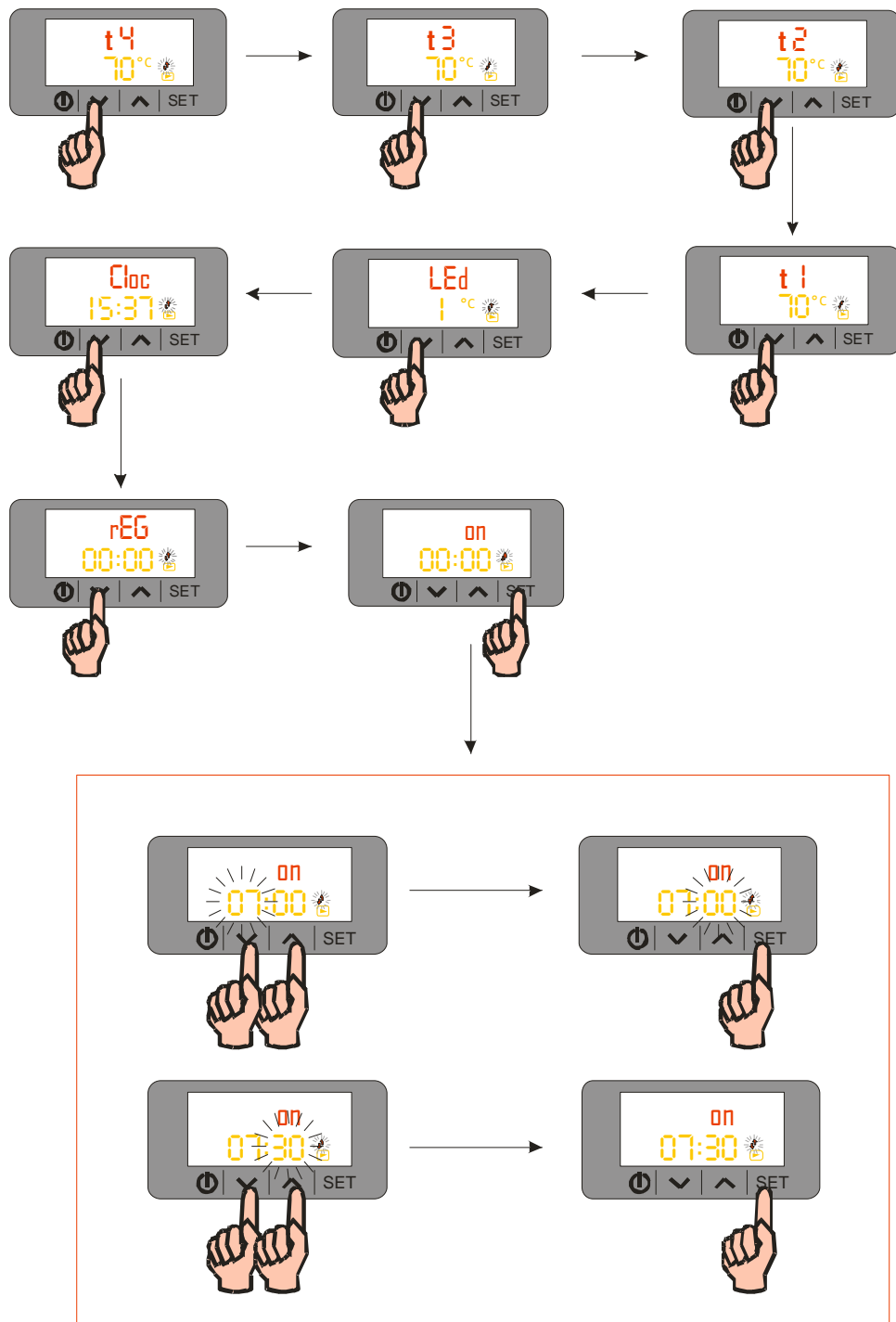
GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....





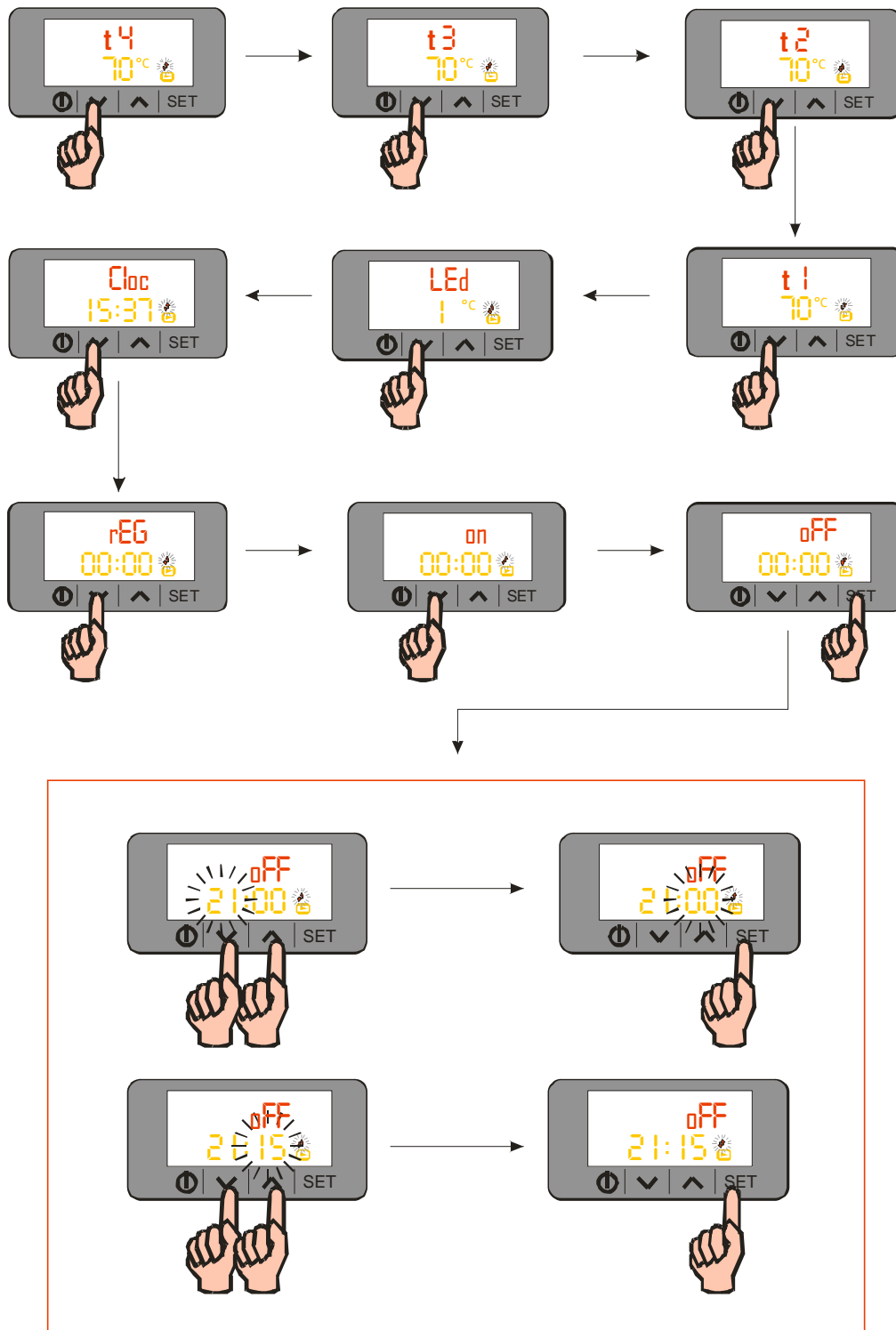
## 6.14 System ON scheduling

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



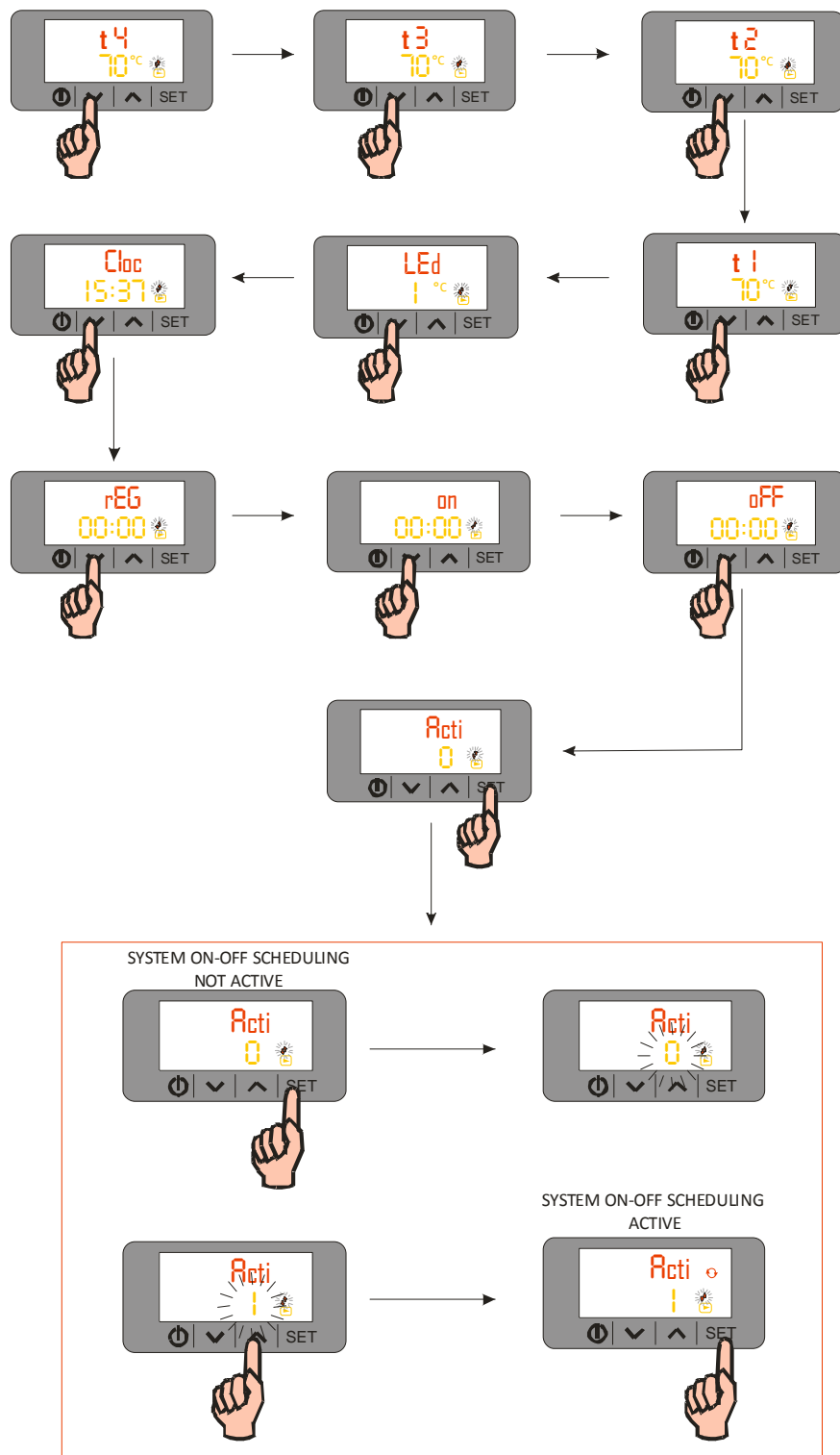
## 6.15 System OFF scheduling

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



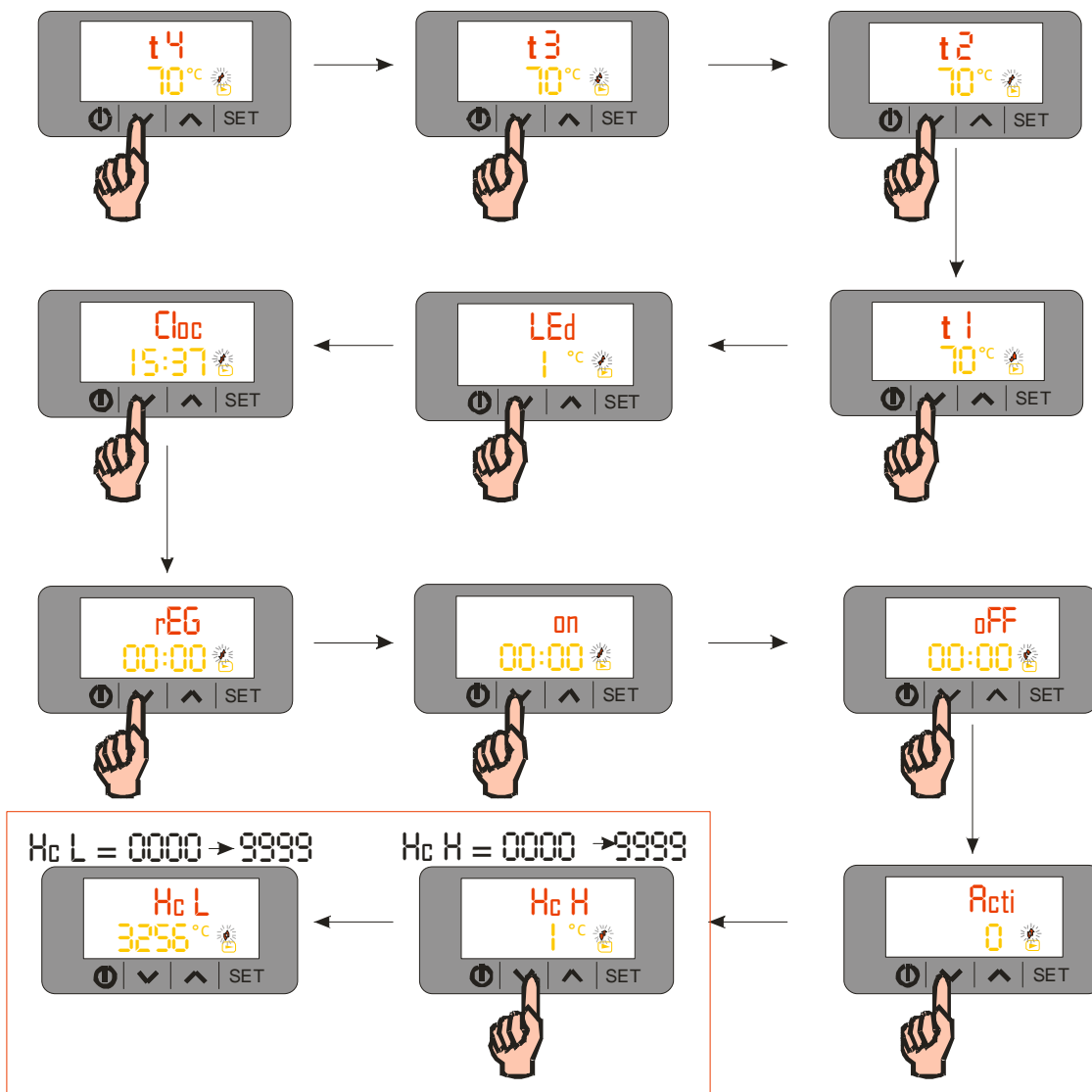
## 6.16 System ON-OFF scheduling management

GET ACCESS TO THE USER SETTINGS  
MENU FIRST, THEN ....



## 6.17 System running counter

### GET ACCESS TO THE USER SETTINGS MENU FIRST, THEN ....



#### EXAMPLES:

$H_{cL}=356, H_{cH}=0$	→	356 RUNNING HOURS COLLECTED
$H_{cL}=0, H_{cH}=1$	→	10000 RUNNING HOURS COLLECTED
$H_{cL}=23, H_{cH}=2$	→	20023 RUNNING HOURS COLLECTED

---

## 7 DAILY MAINTENANCE AND CLEANING

**BEFORE ANY REGULAR OR EXTRAORDINARY  
MAINTENANCE OPERATION SWITCH THE UNIT OFF AND  
ALWAYS TAKE THE POWER SUPPLY OFF THE SOCKET.**

In case this is not possible cut the power supply off easily due to the structure of the furniture built around the unit turn imperatively the power supply off in a safe a proper way.

Please be careful and let the power cable be visible by the operator from any part during the operations.

Let the unit cool down before starting any maintenance or cleaning operation.

Internal and external parts of the unit can be cleaned with lukewarm water and a soap mixture of 5% (neutral or Marseille soap).

Avoid using aggressive detergents and dry parts with a damp cloth.

Never clean the unit using water hose.

In order to ensure a proper maintenance and durability of the stainless steel claddings it is very important to treat the parts with specific products that clean and at the same time create a protective barrier on the material.

It is essential not to leave ferrous material on the shelves.

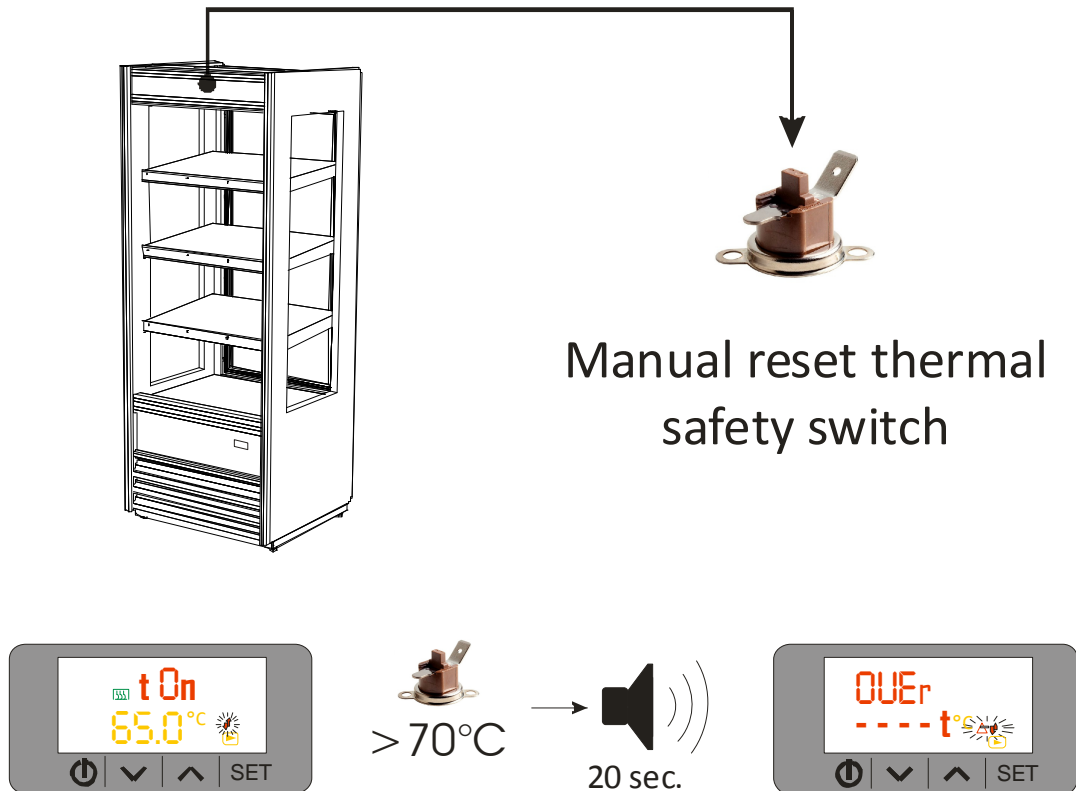
Without a proper maintenance of the stainless steel claddings the material can deteriorate and stains may appear.

Please note that some substances such as vinegar, lactic acid, bleach and sodium nitrate can damage the stainless steel or sprayed plate surfaces.

In case of foodstuff leak inside the display compartment clean quickly and properly the parts.

## 8 MALFUNCTION AND SERVICE

### 8.1 Over-heating

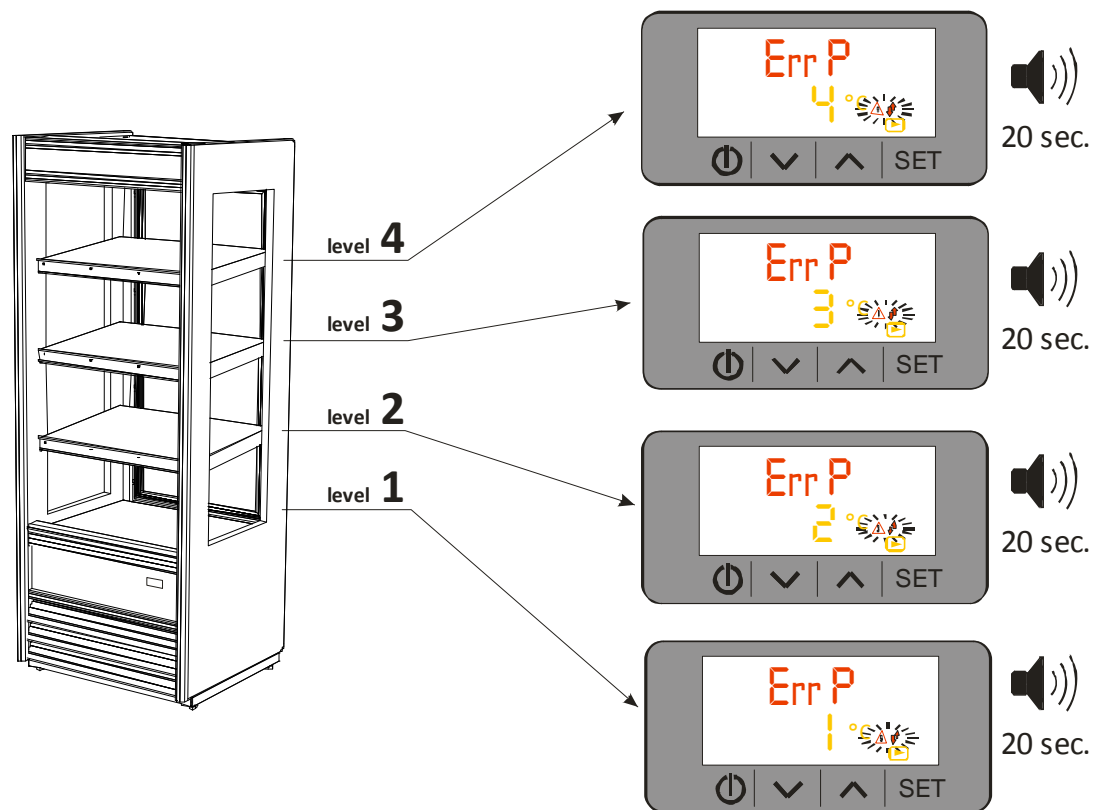


In case of regulation failure and overheating the system is protected by a manual reset switch placed behind the upper cabinet's top front.

If an overheating condition occurs the heaters power supply is automatically switched off, a warning signal is displayed and a prolonged alarm sound is produced.

Overheating represents an emergency condition which requires a maintenance service in order to identify and remove the system fault causes.

## 8.2 Temperature probes failure



If a temperature probes failure occurs the heaters power supply is automatically switched off, a warning signal is displayed and a prolonged alarm sound is produced.

Temperature probes failure requires a maintenance service in order to identify and remove the system fault causes.