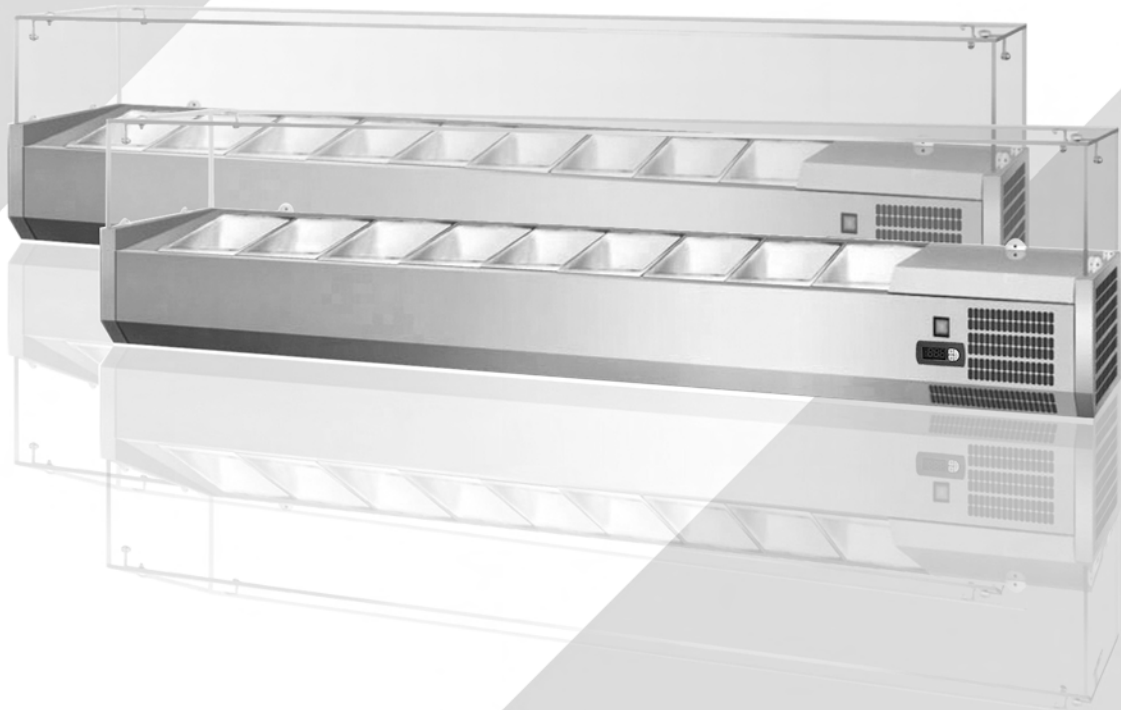


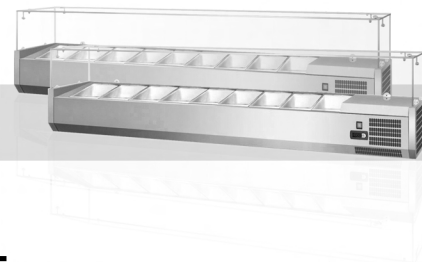
Toll Free: 1800 886 888

INSTRUCTION MANUAL

PIZZATABLE



Please read the user' s manual before you use this product.
If you request unnecessary services, you may waste money.
Thus, fix simple troubles by yourself which you have found.



PIZZATABLE

Installation, use and maintenance instructions

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1 INTRODUCTION

This equipment has been produced be internally or externally in its aesthetics and componability. In response to the specific exigencies of our clientele; furthermore it has been mechanically and aesthetically checked in every aspect before despatch. For the correct utilisation of the equipment; carefully read the instructions, observe all the recommendations contained therein, consign this manual which constitutes an integral part of the essence of the equipment to the end user who is requested to retain it for future consultation. By observing these recommendations, you will guarantee the extended trouble-free operation of the equipment.

2 MANUFACTURER'S RETAINED RIGHTS AND RESPONSIBILITY

It is forbidden to reproduce, partially or totally, these instructions without the express authorisation of the manufacturers.

The manufacturers deny all responsibility to third parties in consequence of:

- Non observance of the warnings and instruction contained in the test;
- Non observance of the parameters of utilisation of the equipment;
- Unreasonable or wrongful utilisation by un-trained personnel;
- use non conforming to local statutes;
- Unauthorized modifications and/or repairs undertaken by non trained or authorized personnel.
- Utilisation of non original spares or accessories;
- Exceptional occurrences;
- Imprecise instructions contained for whatever reason in the current manual;



The manufacturers reserve the right to introduce any modification deemed necessary without warning.

3 TRANSPORTATION AND STORAGE

The equipment is wrapped in absorbent material and contained and fixed within a wooden platform and paper box.

Whilst awaiting by definitive collection, these should be stored within a protected and covered environment at a temperature between -5°C / $+55^{\circ}\text{C}$, with ambient humidity between 30% ~ 65%. Do not stack more than three items.

4 COMMISSIONING

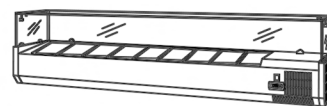
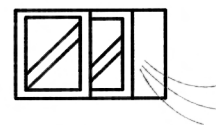
Carefully read the label on the equipment, do not cover for any reason whatsoever. and replace them immediately if damaged. Do not remove protection or panelling that require the usage of tools.

4.1 POSITIONING

Ensure that in respect of the dimensions, the space reserved for the equipment permits its correct utilisation and ease of maintenance. After carefully unpacking the display case, remove the white PVC protective film and all of the manufacturer's material which safeguards the item in transit. Place the cabinet on a flat surface and level it by screwing and adjusting the leveling legs to ensure its efficient operation. The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage. Do not move the cabinet by application of pressure to the surface.



if the device has been positioned horizontally (integral condensing unit).wait two hours before activating it. Packing and protective film should be disposed off as indicated by the local authorities. The equipment must not be installed within explosive ambience, In the open air or exposed to rain the correct siting is; distant from direct sources (radiators, direct lighting, etc...) and protected from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it integral or remote. In observance of these specific conditions will detrimentally affect the cabinet.



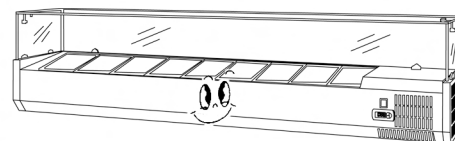
≥50cm

4.2 INITIAL CLEANING

Before use all parts of the cabinet should be cleaned, For the walls and all the internal parts use an antibacterial detergent. For the plastic parts use a moistened cloth. Dry with a soft clean cloth. use little or no water.

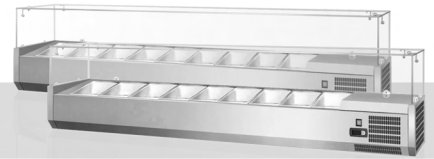
Do not use harsh or abrasive solvents or detergents

During cleaning do not approach bare-handed those parts which could cut (evaporator, condenser, etc.)and always use protective gloves.

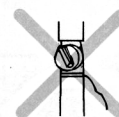
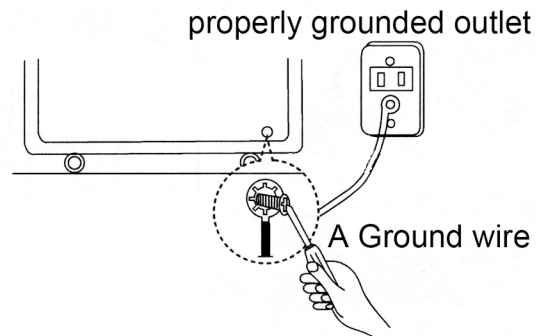
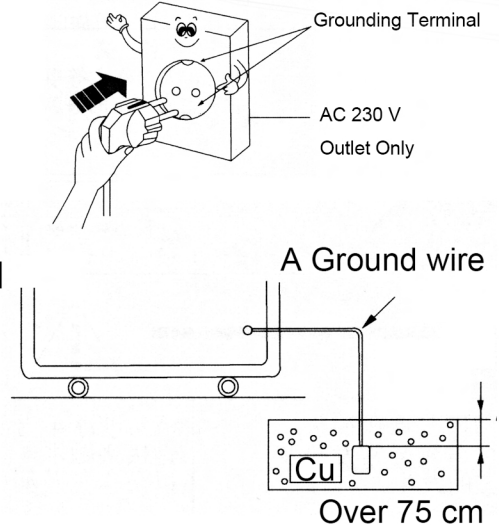


4.3 Electrical connection

Check that the supply conforms to the requirements listed on the factory label and that it is provided with a fall-safe protection or automatic circuit



breaker with an efficient earth connection. Should there not be an electrical safety feature have this introduced by a qualified person. by means of a omnipolar switch as indicated in the safety regulations with a means of a omnipolar switch as indicated in the safety regulations with a minimum clearance of the contacts of 3 mm. where the cabinet has to be installed at some distance from the electrical source. ensure that the conforms to the local regulations. Cabinet supplied with integral condensing units are provided with an appropriate plug fitted with a neutral and earth; the supply cable must be well stretched (avoid coilling and superimposition). it must not be exposed to the possibility of damage by third parties. it should not be in contact with liquids, water or heat sources. in the event of damage it must be replaced by qualified personnel. Always avoid the use of reducers or adapters.



a gas pipe



water pipe



telephone wire

4.4 CONNECTION TO DRAINS

The dispersal of defrost water is automatic in all models with integral condensing unit.



5 TECHNICAL CHARACTERISTICS

5.1 NOISE AND VIBRATION

The sound level of the equipment fitted with integral hermetic condensing unit does not exceed 70 dB ,it is therefore not necessary to provide sound insulation. Under normal conditions the equipment does not generate vibrations which affect surroundings.

5.2 POSSIBLE USAGES

Do not utilise the equipment to store medical supplies.
the optimum operational ambient temperatures are between $+10^{\circ}\text{C}$ / $+32^{\circ}\text{C}$.

The possible application are show be low:salad ($\sim +10^{\circ}\text{C}$): refrigeration, preparation, and sale of salads, fruits. Vegetables and cold dishes.

6 USAGE

6.1 ACTION



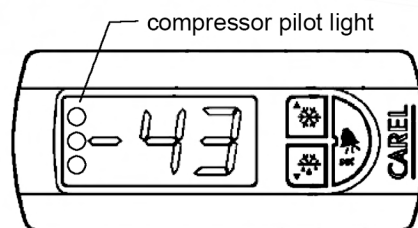
These devices are activated by one or two switches and an electronic control panel. The operations to the user are:

6.1.1 SWITCHING ON/OFF

Switch on switch , contemporaneously the electronic panel will



illuminate and display the current temperature with the cabinet and the compressor pilot light, In case of power supply interruption, the compressor will normally restart with a slight delay.



electronic panel

6.1.2 VISUALIZATION OF CELL TEMPERATURE

During normal functioning, the air temperature which is present in the cell that moment appears on the display.

6.1.3 SETTING THE TEMPERATURE

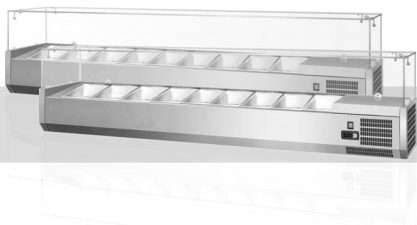
By pressing for one second SET button, it is possible to read the set temperature, To change the temperature press SET and press the switch up or down to respectively increase or decrease the temperature initially pre-set, until the desired and new temperature has been achieved. Confirm this value by pressing SET button. Electronic control panel operating band is comprehended between $-2^{\circ}\text{C} \sim +10^{\circ}\text{C}$ for model pizzatable.

6.1.4 VISUALIZATION OF ALARM CODES

Electronic control panel shows eventual malfunction visualizing the alarm codes here under listed.

Alarm of pizzatable electronic control panel: EO flashing

Corrective intervention



If the display visualizes one or more of the above listed alarm codes take note of those, switch off the electronic control panel and switch on it after a few seconds. If the code/s is/are again visualized call technical assistance and report the noticed code/s

6.2 STORAGE OF FOOD-STUFFS

In order to obtain the best functioning of the case it is necessary to observe the following instruction:

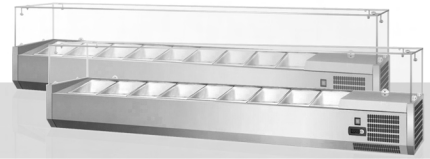
- Place the merchandise into the unit only after it has reached the desired operating temperature given on the digital display.
- Do not place uncovered hot foods or liquids inside the unit
- Package or protect foods when possible
- Do not limit the circulation of air inside the case with superfluous obstacles.
- Avoid frequent or prolonged openings of the door/drawers
- Wait a few moments before reopening the door/drawer just after it has been closed.

Whilst stocking only open and fill a drawer at a time to eliminate the risk of over-balancing or ask to the supplier the fixable feets.

6.3 DEFROSTING

6.3.1 DEFROST TIMER

The electronic control panel automatically defrosts 4 times in 24 hours, its timer will reset to the time of the initial first start-up. To modify the start time for the defrost cycle to the desired time press the proper



(DEF or dripping snow) button for more than 5 seconds, a defrost cycle starts immediately and the following one will start after 6 hours. During defrosting a led will be switched o (DEF).

6.3.2 MANUAL DEFROSTING

All tables defrost automatically (see 6.3.1)

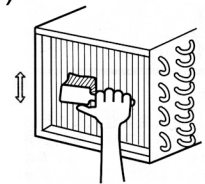
To start manually the defrosting act as above said to modify the start time for the defrost cycle (see 6.3.1). For condense water elimination (see 4.4)

7 MAINTENANCE

7.1 PERIODIC CLEANING

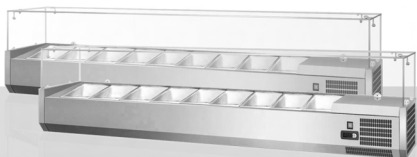
For hygienic reasons and improved performance clean at least once a month the internal basin. First perform a manual defrosting cycle (par. 6.3), When complete, switch off the power supply and clean the inside following the instructions given in par. 4.2 (initial cleaning).

7.2 CLEANING OF CONDENSER



For improved performance clean the condenser at least once a week. Before beginning turn off the equipment, and disconnect the plug. Close and protect the unit.

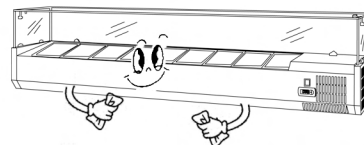
- Unscrew, rotate and remove protective grill
- Remove the dust deposited on the front surface of the condenser using a brush and a vacuum cleaner and restore previous conditions.



7.3 PERIOD OF INACTIVITY OF CABINET

During periods of inactivity, remove the products from the cabinet and then follow these directions:

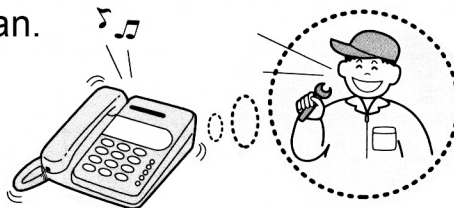
- Remove the plug out from the outlet and carefully clean the unit as per periodic cleaning
- Cover the cabinet with a cloth that allows air circulation in the interior.



8 TROUBLE SHOOTING AND REMEDIES

Often, the malfunction of a unit is due to simple causes which can easily be eliminated without contacting a technician.

Therefore execute the following controls



8.1 If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

8.2 If the required temperature is not achieved, make sure that;

- The command switch is turned on.
- The electronic control panel is correctly regulated (see 6.1.3, 6.1.4).
- The cabinet is neither in the defrosting phase nor in the post-defrosting phase.
- The evaporator is not covered with frost (see 6.3).
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.



- The stored foods or other objects do not inhibit proper closing of the unit.
- The cabinet is not working in anomalous conditions (overloaded, loaded with hot food, or loaded in a way that prevents proper air circulation).

8.3 If the cabinet leaks water, make that:

- The collecting container or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly leveled.

8.4 If the cabinet is unacceptably noisy, make sure that:

- The frame does not have loose screws or bolts.
- The cabinet has been laid in a stable position and correctly leveled.

If, after all these controls, the malfunctioning continues, it is advisable to contact technical assistance. Be prepared to supply the following information:

- The model trade name and the serial number (both can be found on the technical data plate).
- The alarm codes appearing on the display of the control panel.

8.5 IMPROBABLE RISKS

In case of fire unplug the cabinet, if possible, and use a powder fire extinguisher.

9 SUBSTITUTION OF SPARES



Before commencing any service or maintenance work, isolate the cabinet from the electrical supply.

Always fit original spares which may be obtained from an authorized concessionaire or stockist.

10 DISMANTLING

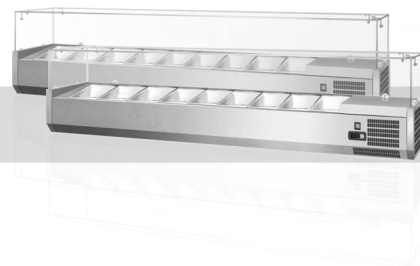
The scrapping of the cabinet requires to be undertaken by specialized company, licensed by the local authorities, and observing local statutes. Polyurethane foaming material, not fire-resistant, when deal with the material, should be according with local law and statue.

- The cabinet consists of:
- Structure in steel plate,
- Electrical components and cables,
- Electrical compressor.
- Plastic materials,
- Refrigerant fluid which must not be discharged into the atmosphere.

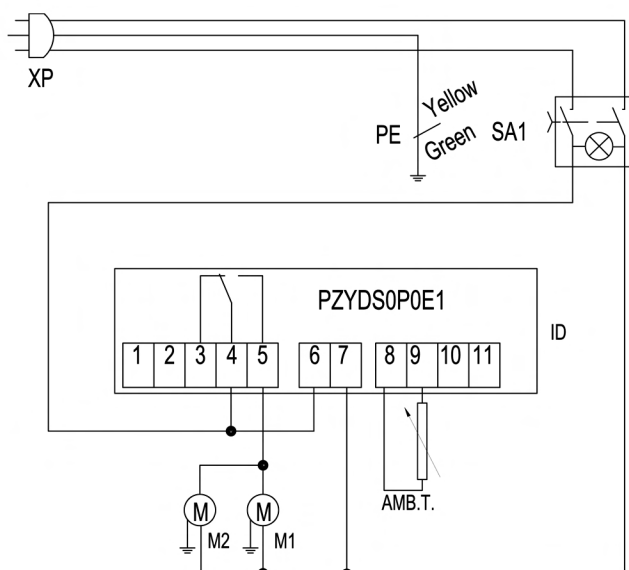
ALL THE RESPONSIBILITY FOR THE FAILURE TO RESPECT THE EXISTING LOCAL STATUTES ARE THE RESPONSIBILITY OF THE OWNER.

Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available.If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

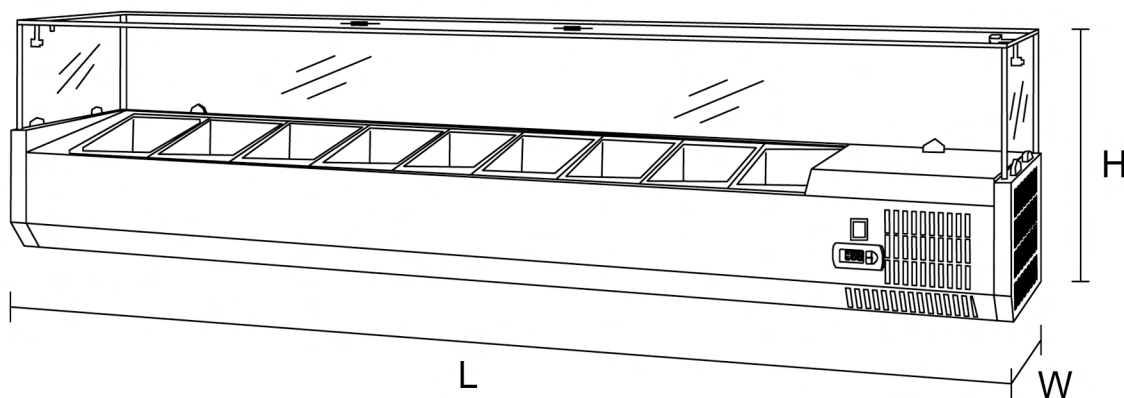


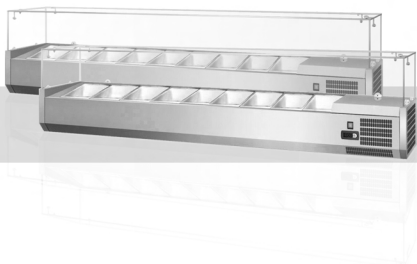
Circuit diagram



- ID Microcomputer controller
- SA1 Power switch
- ROOM Cabinet temperature probe
- XP Power plug
- M2 Condenser fan
- M1 Compressor

Boxed dimension



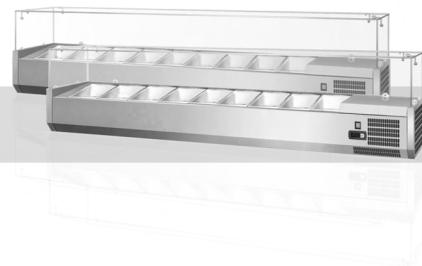


Technical Parameters

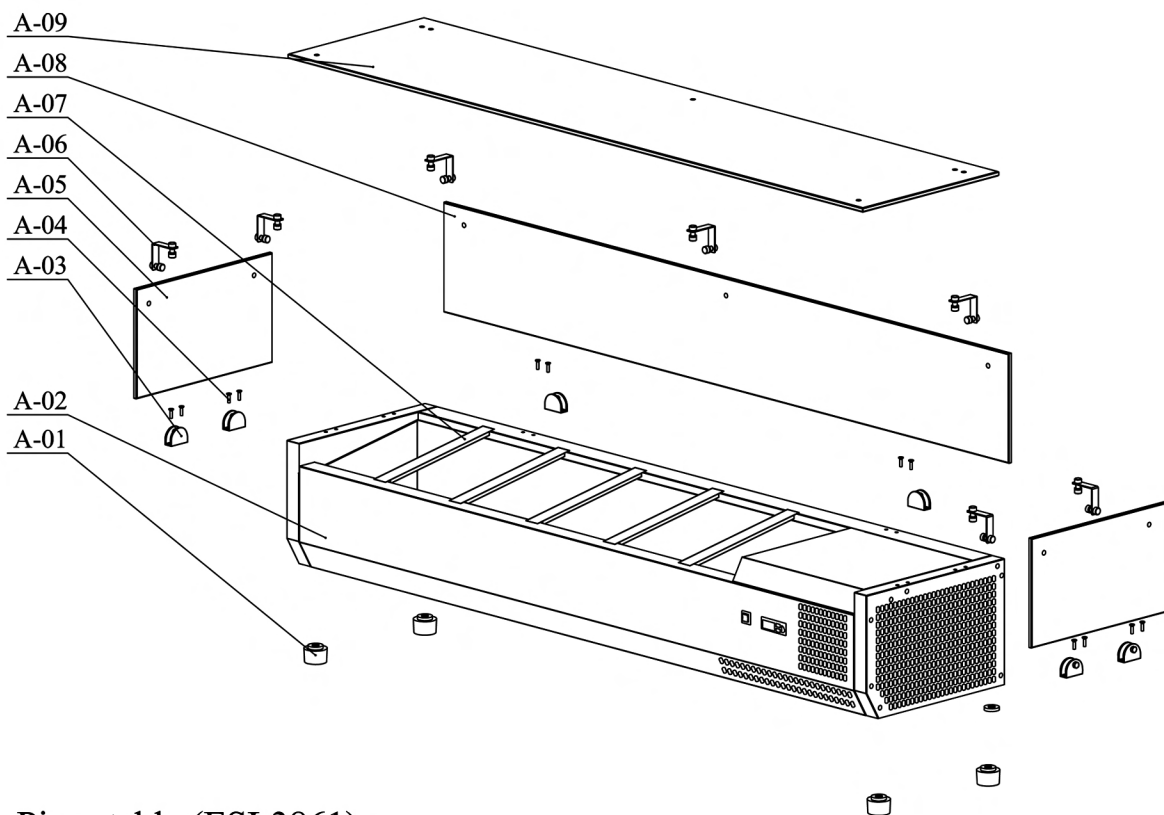
Order a code	Model code	Power source (V)	Rating frequency	Input power (w)	Temperature range (°C)	Refrigerant	Dimension (mm) (L×W×H)	Net Weight (kg)
ESL3880	VRX1200	230	50Hz	170	+2~+8	R134a	1200×335×430	38
ESL3881	VRX1200	230	50Hz	170	+2~+8	R134a	1200×395×430	41
ESL3861	VRX1400	230	50Hz	170	+2~+8	R134a	1400×335×430	41
ESL3882	VRX1400	230	50Hz	170	+2~+8	R134a	1400×395×430	48
ESL3883	VRX1500	230	50Hz	170	+2~+8	R134a	1500×335×430	43
ESL3884	VRX1500	230	50Hz	170	+2~+8	R134a	1500×395×430	47
ESL3885	VRX1600	230	50Hz	170	+2~+8	R134a	1600×335×430	45
ESL3886	VRX1600	230	50Hz	170	+2~+8	R134a	1600×395×430	49
ESL3887	VRX1800	230	50Hz	170	+2~+8	R134a	1800×335×430	49
ESL3888	VRX1800	230	50Hz	170	+2~+8	R134a	1800×395×430	53
ESL3889	VRX2000	230	50Hz	170	+2~+8	R134a	2000×335×430	53
ESL3890	VRX2000	230	50Hz	170	+2~+8	R134a	2000×395×430	58

NOTES :

If the technical data has any changes, we will not notify you any longer.

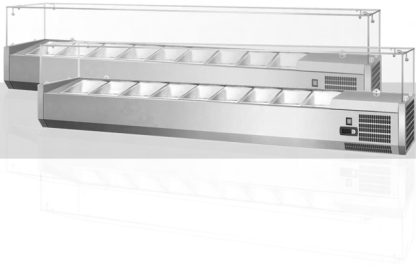


Exploded drawing



Pizza table:(ESL3861)

A-09	Upper glass plate	1
A-08	Back glass plate	1
A-07	Rack Length 247	5
A-06	Glass connector	7
A-05	Left and right glass plate	2
A-04	M4× 12 Stainless steel flat base screw	12
A-03	Glass connector	6
A-02	Refrigerator body	1
A-01	Leg	4
Serial No	Name	Amount



Remark

