

USE AND MAINTENANCE MANUAL FOR REFRIGERATED TABLES

Refrigeration



Statement of compliance with the current standards



Model code:

Serial No:

Fabrication date :



Bendoni Inox S.r.l.

Via San Marco, 9 - Soci I-52010 BIBBIENA (Arezzo)

Tel. +39.0575.560231

Fax +39.0575.561362

info@bendoni.it

www.bendoni.it

GENERAL INDEX

1.0 GENERAL INFORMATION

- 1.1 Elementary safety measures

2.0 PRELIMINARY CHECKS

3.0 WARRANTY TERMS

4.0 FEATURES

5.0 INSTALLATION

- 5.1 Positioning
- 5.2 Ambient
- 5.3 Correct disposal

4.0 ROUTINE MAINTENANCE

7.0 TECHNICAL DIMENSIONS

8.0 TABLES PLAN

- 8.1 Refrigerated table plan - 2 doors
- 8.2 Refrigerated table plan - 3 doors
- 8.3 Refrigerated table plan - 4 doors

9.0 WIRING DIAGRAMS

- 9.1 Wiring diagram version $0 \div +8^{\circ}\text{C}$
- 9.2 Wiring diagram version $-18 \div -20^{\circ}\text{C}$

10.0 STATEMENT OF COMPLIANCE

- 10.1 CE compliance
- 10.2 Sanitary regulations compliance
- 10.3 Test statement

1 GENERAL INFORMATION

We recommend you to read carefully the owner's instructions, remembering that it is an integral part of this equipment, and it must be kept with care.

In case of loss or damaging of the present manual, don't hesitate to request another copy of it, specifying the model and the date of purchase of the product.

BENDONI INOX DECLINES ANY RESPONSIBILITY FOR DAMAGES RESULTING FROM

- *ILLEGITIMATE USE*
- *USING OF NOT ORIGINAL SPARE PARTS*
- *NON-AUTHORIZED MODIFICATIONS ON THE PRODUCT*
- *FAILURE TO COMPLY WITH THIS MANUAL INSTRUCTIONS*

1.1 Elementary safety measures

- Unplug before making any kind of intervention on the electrical parts: the contact can cause the death.
- Don't use the appliance with damp or wet hands or feet.
- Unplug before cleaning the appliance.
- Don't insert any screwdriver, kitchen utensil, etc. among the moving components or the protections.

2 PRELIMINARY CHECKS

At the receiving of the product, please verify immediately the packaging integrity checking if there is any transport damaging.

Open the packaging and make sure that there are all the accessories. If there have been transport damages, inform immediately the driver; within three days such reservations must be confirmed by recorded delivery letter addressed to the forwarder sending a copy of it directly to the producing company or its reseller.

Every claim must be notified within 8 days from the receiving of the goods.

3 WARRANTY TERMS

The product is covered by a 12 months warranty starting from the date of the purchase, except for the electrical components.

The spare parts will be eventually supplied under warranty ex works our warehouse.

Before the delivery of spare parts under warranty, there must be the returning of the damaged goods.

4 FEATURES

This product is designed, built and tested to assure the preservation of beverages and food for a short time.

	CONSERVATION OF FRESH PRODUCTS (TN)		CONSERVATION OF FROZEN PRODUCTS (BT)	
	Temperature	Durability (weeks)	Temperature	Durability (months)
Meat	-1 ÷ +2°C	1 - 3	-18°C	6 - 9
Fruits	0 ÷ +15°C	2 - 4	-18°C	12
Fish	-1 ÷ +2°C	1	-18°C	2 - 4
Milk products	0 ÷ +4°C	Varying	-18°C	6 - 12
Vegetables	0 ÷ +10°C	2 - 6	-18°C	6 - 12
Beverages	+2 ÷ +15°C	/	-18°C	/

5 INSTALLATION

The main characteristics, as dimensions, absorption, etc., are specified on the European Community silver label.

The appliance must use an electric socket equipped with an automatic cut-out, respecting the safety regulations.

Make also sure that voltage and power line are suitable to the motor absorption.

5.1 Positioning

The installer must verify the presence of fire prevention regulations, and place the appliance in full obedience of the industrial injuries legislation and the current regulations.

The appliance works with an air condenser, so it is necessary to pay attention to the placing of it, keeping free the side of the incoming of the cooling air.

Besides, it is also necessary to keep it at least at 20 cm from wall or other appliances nearby the air exit, so as to obtain the best performances.

To refrain from placing the appliance in closed or poorly aired spaces, from exposing it directly to sun-beams, and from the heat sources.

5.2 Ambient

Generally, the refrigerators with air condensing units work with a maximum ambient temperature of 32°C. The declared performances are not guaranteed where there are higher temperatures.

Bendoni Inox guarantees an IP43 degree of protection (in accordance with CEI 70-1 EN 60529 and IEC529 laws). The installer will estimate if different ambient conditions require other kind of protection degrees.

NOTE

Correct installation:

- Verify the electrical connections
- Verify the absorption at working appliance
- Complete at least one chilling or freezing working cycle

If the appliance has been transported in a non-appropriate way (i.g. non-vertical position or laying on the back), wait at least 4 hour before switching it on.

The end user must be informed on the right use of the appliance.

5.3 Correct disposal

Subject: Legislative Decree n.151 dtd 25/07/2005 (ROHS-RAEE)

Correct disposal of this product (waste electrical and electronic equipment)

(Applicable in the European Union and other European countries with separate collection systems)



This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Some economic sanctions to the defaulting user are provided for wrong wasting of the products with RAEE mark.

6 ROUTINE MAINTENANCE

In order to make an adequate maintenance of the appliance, the user, the maintenance man or the non-specialized staff must firstly keep in mind the elementary safety rules quoted on paragraph n. 1 GENERAL INFORMATION.

Then, it is also compulsory to not remove the safety devices and the protections during the routine maintenance.

OTHERWISE, BENDONI INOX DECLINES ANY RESPONSIBILITY FOR DAMAGES OR ACCIDENTS RESULTING FROM THE FAILURE TO COMPLY WITH THE ABOVE-STATED OBLIGATION.

Considering the previous rules, the cleaning of the cooled storage must be done daily, in order to guarantee the best quality and the perfect sanitariness of the treated products. Use water and non-abrasive cleansing agents. Wash and rinse using a cloth or a sponge.

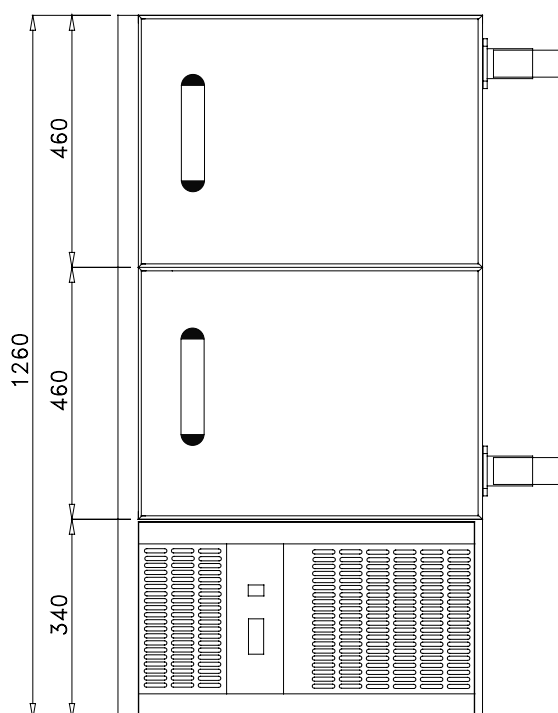
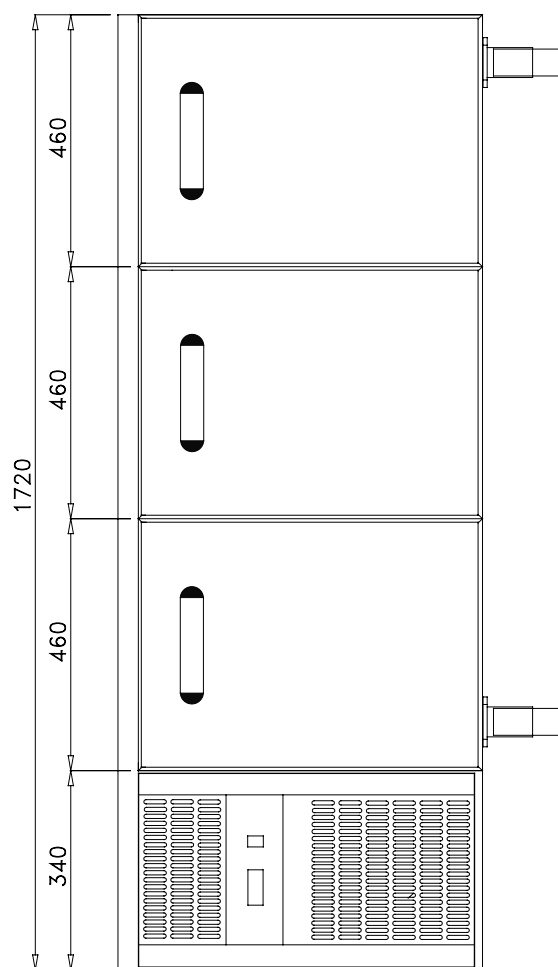
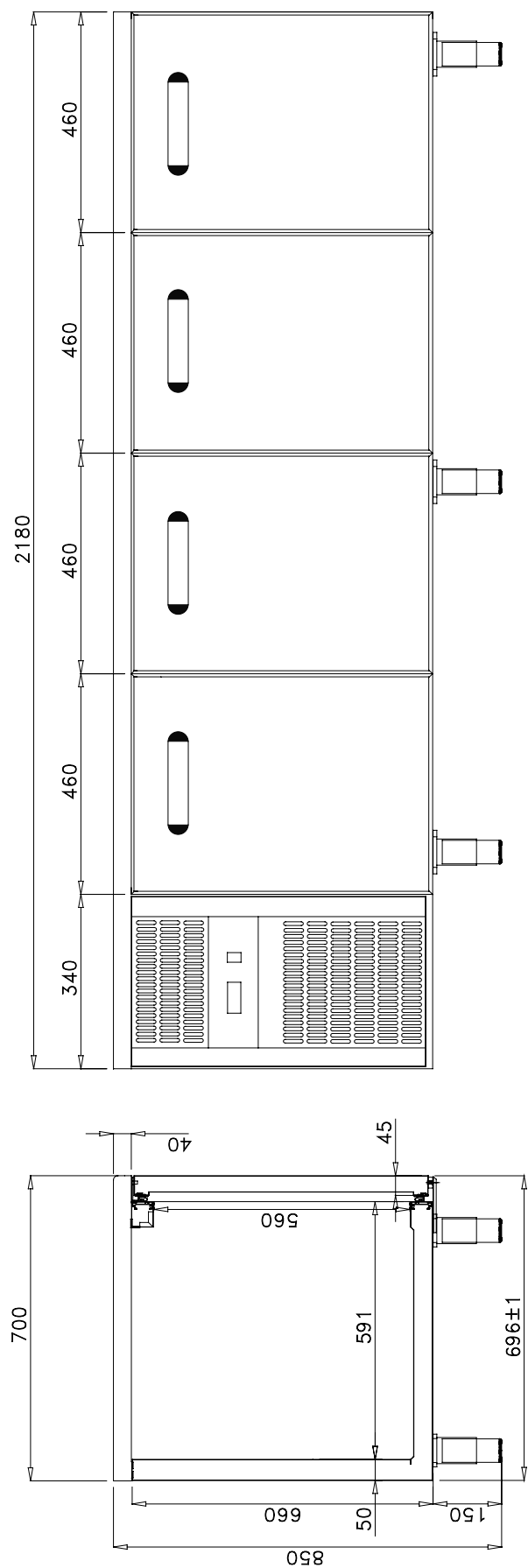
N.B. NO SHARP OR ABRASIVE INSTRUMENTS, NO SOLVENTS OR DILUENTS

For a better air circulation, keep clean also the condensing unit (part 10) removing from its wings dust etc. To reach the condensing unit, you must pull out the plug from the electrical socket, and unscrew the front panel (part 14) paying attention on not putting in excessive traction the electrical connections. Use a vacuum cleaner in order of not having a dispersion of dust. Do not scrape with sharp or abrasive instruments.

At the end, reassemble the front panel closing the fixing screws.

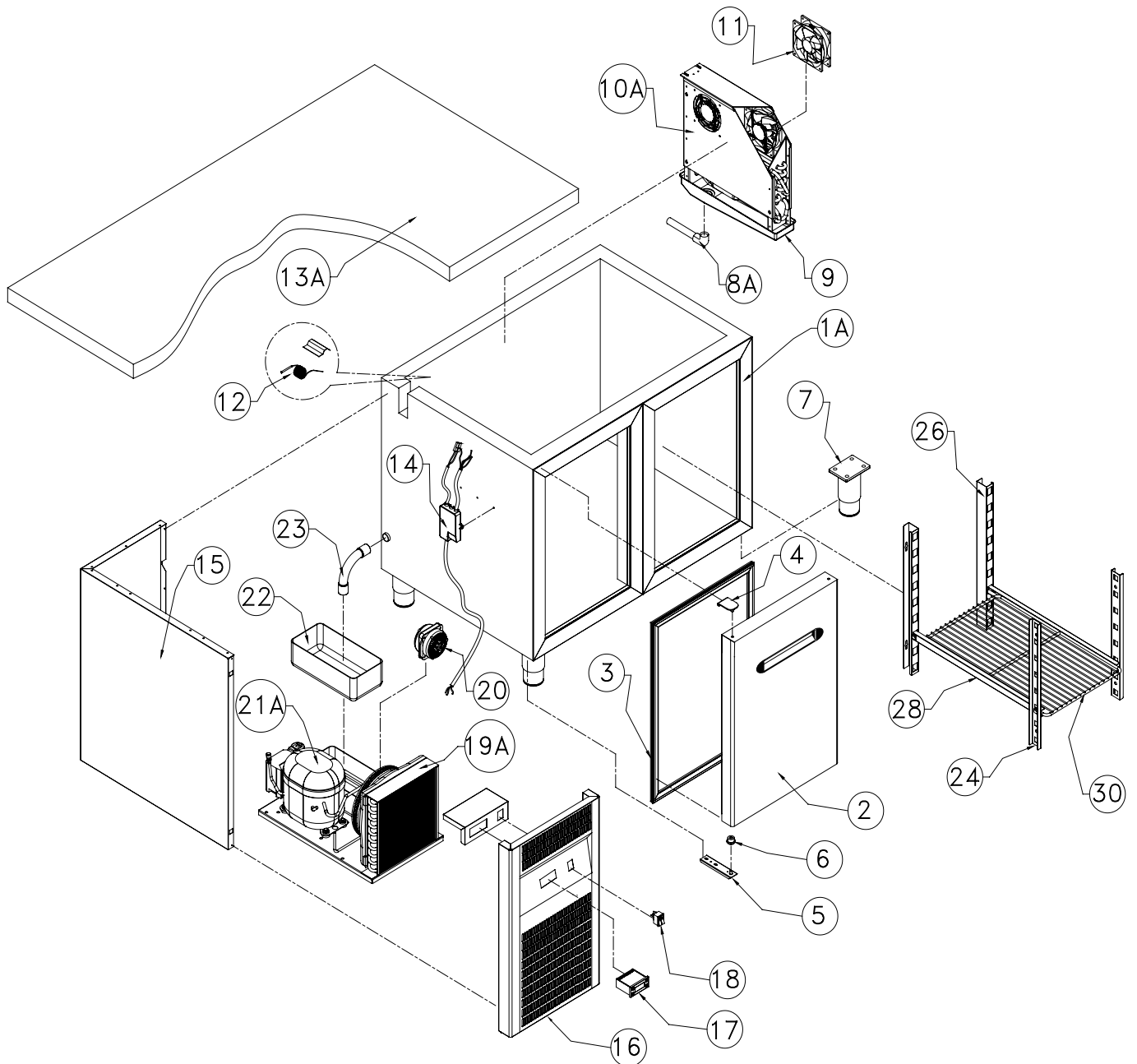
In case of extraordinary maintenance to the refrigerating system, it is possible to remove the lateral panel, but such operations can be made exclusively by refrigerator or authorised technicians, and only after having pulled out the plug from the electrical socket.

7 TECHNICAL DIMENSIONS

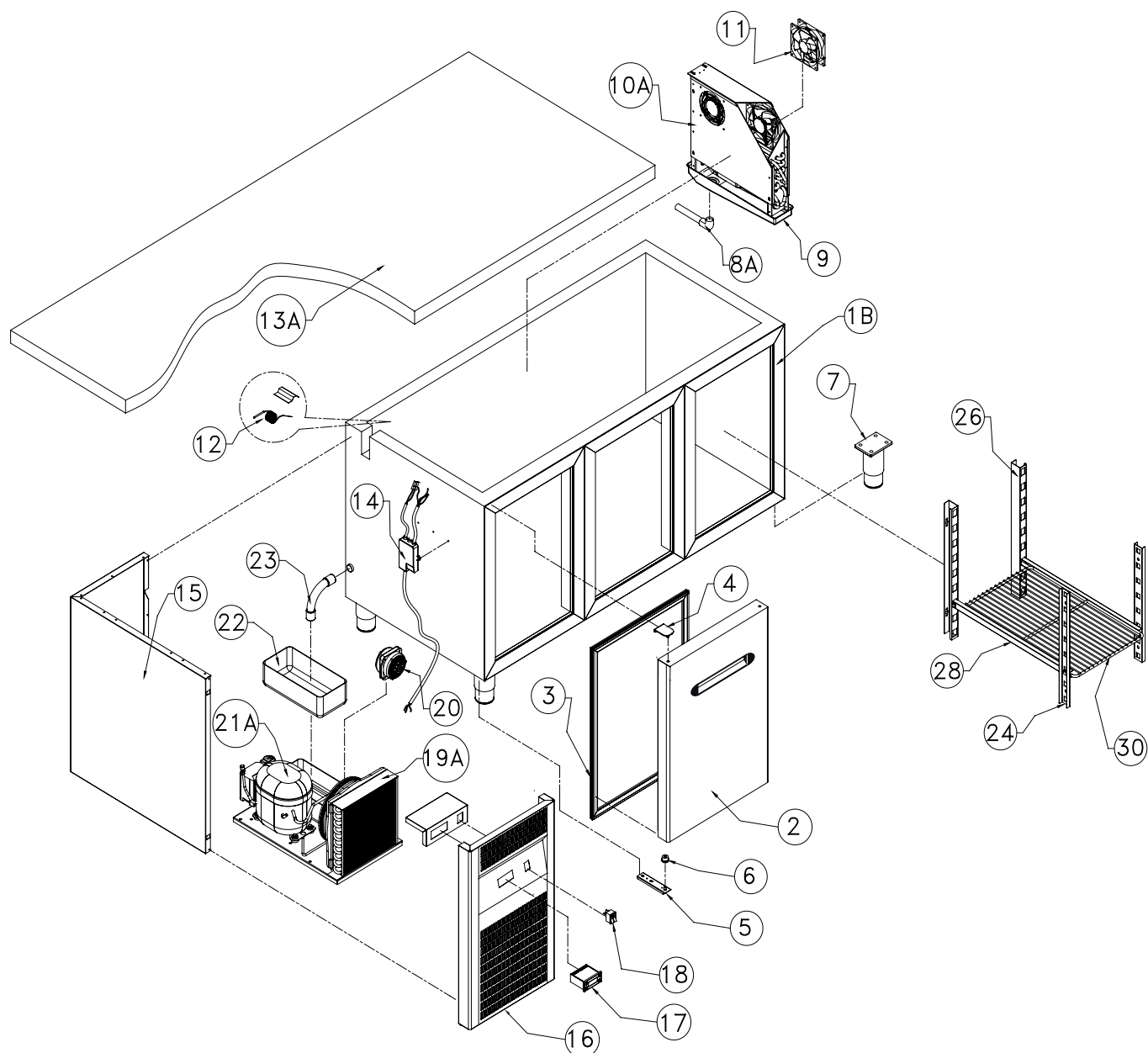


8 TABLES PLAN

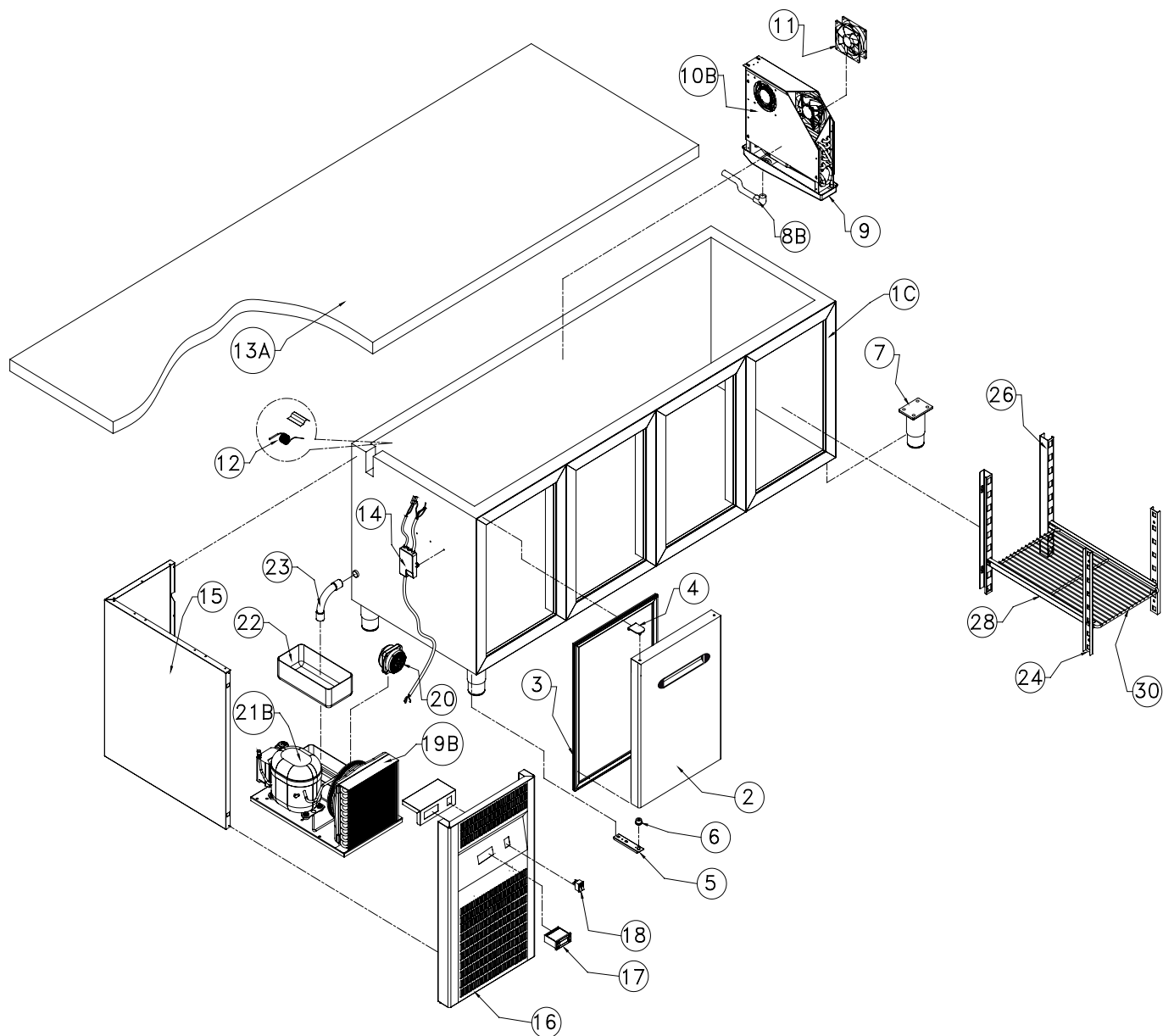
8.1 Refrigerated table plan - 2 doors



8.2 Refrigerated table plan - 3 doors

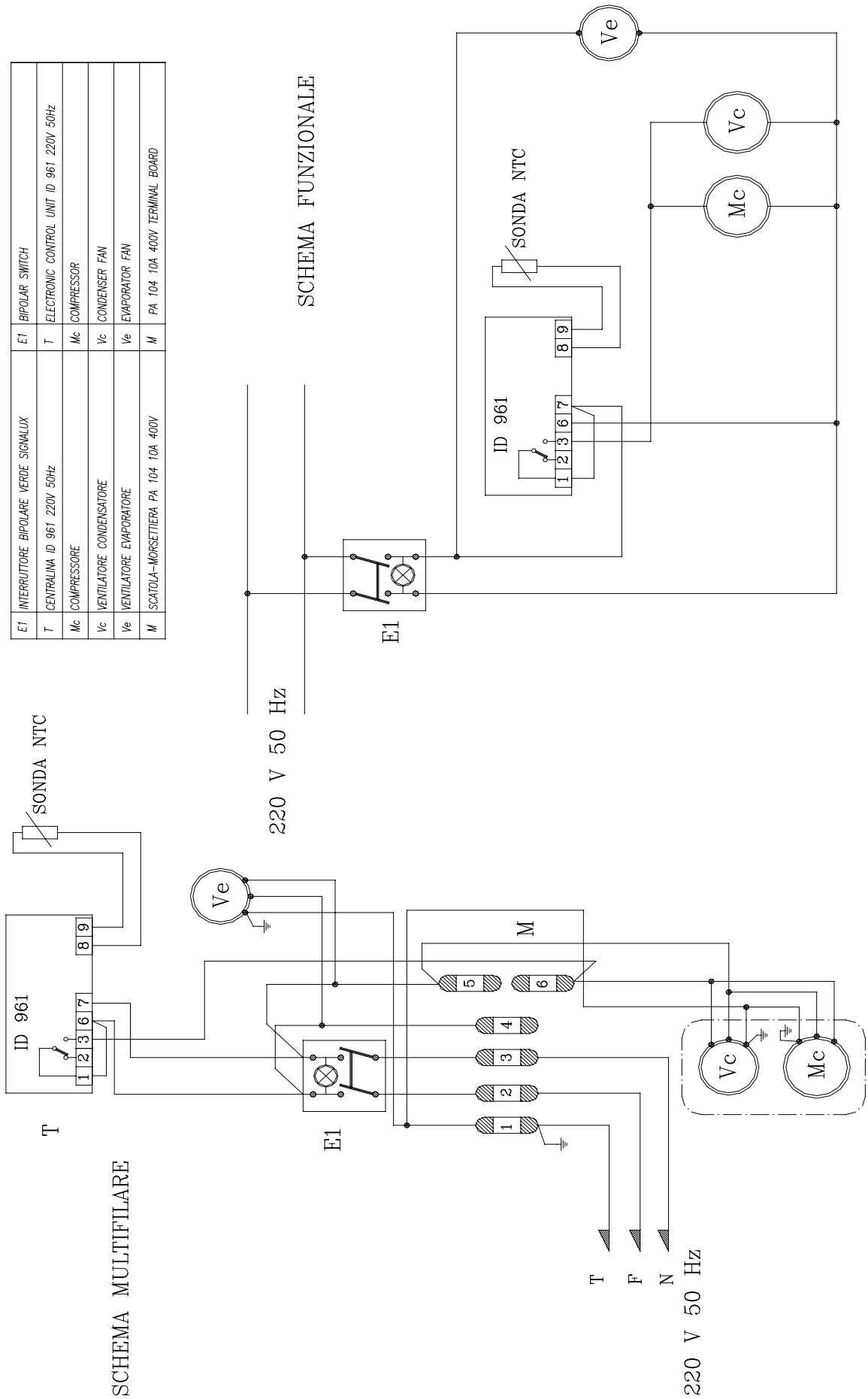


8.3 Refrigerated table plan - 4 doors



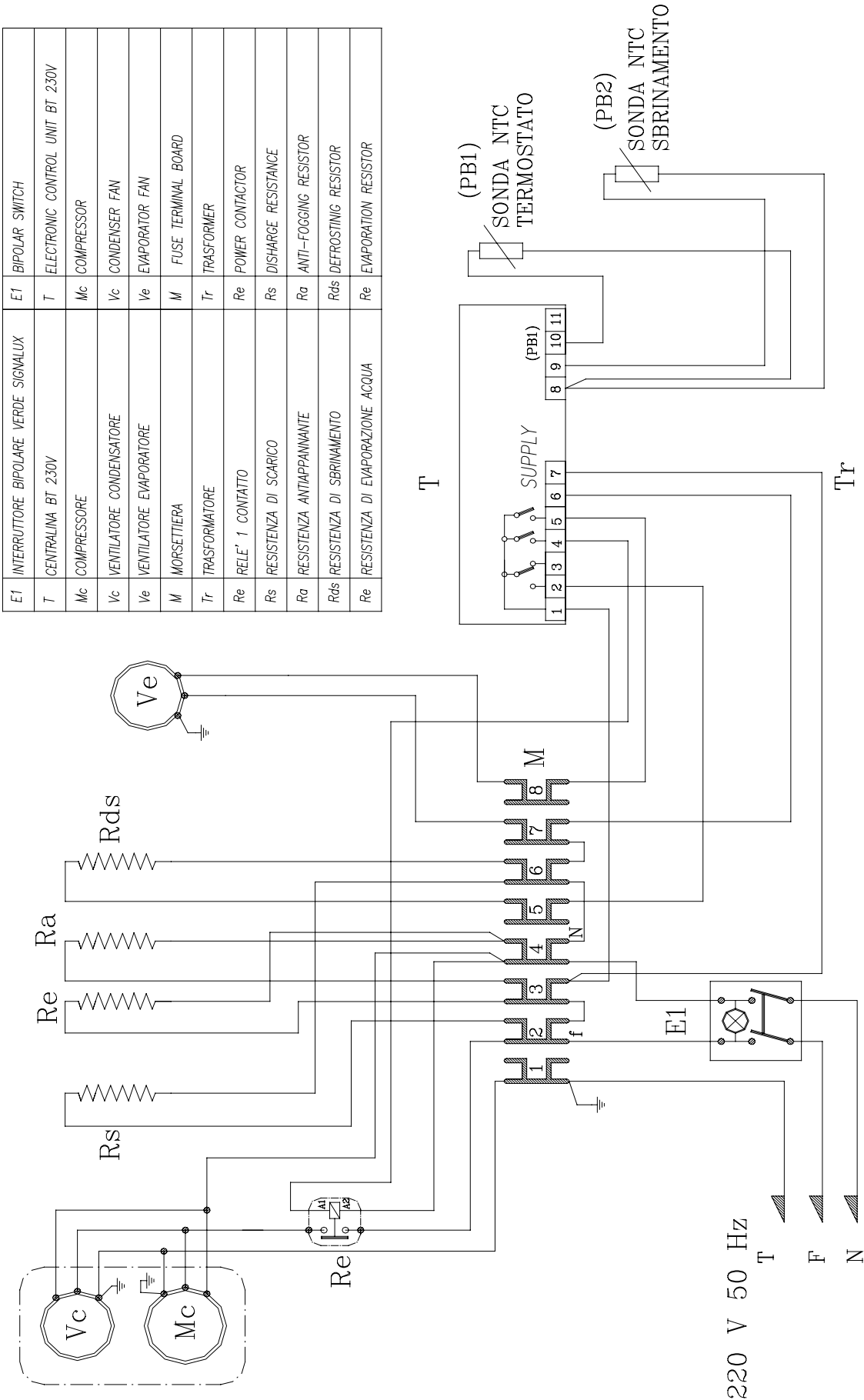
9 WIRING DIAGRAMS

9.1 Wiring diagrams version 0 ÷ +8°C



9.2 Wiring diagram version -18 ÷ -20 °C

SCHEMA MULTIFILARE



10 STATEMENT OF COMPLIANCE

10.1 CE compliance

The **BENDONI INOX Srl** registered in BIBBIENA – Fraz. SOCI, Via san Marco 9 (AR)
VAT number: I-00878970516

Declares that the product with:

Code: _____ Serial No.: _____ Year: _____

Is realized in compliant with the following unified norms:

UNI EN 292
UNI EN 294

CEI EN 60204
CEI EN 60335

And with the following CE directives:

2004/108/CE del 15 dicembre 2004 (electro-magnetic compatibility directive)
2006/42/CE of 17 may 2006 (machine directive)
2006/95/CE of 12 dicembre 2006 (low voltage directive)

Luca Bandoni

Owner of:

BENDONI INOX Srl

10.2 Sanitary regulations compliance

*Premised the respect of all the points mentioned in this booklet, with particular reference to paragraphs relative at: **APPLICATIONS – INSTALLATION – OPERATING MODE – PERIODICAL MANTEINANCE** we declares that the product wich is annexed this document is compliance at:*

Regulations CE 178/2002 (regarding the general principles and requirements of the alimentary legislation)

Regulations CE 852/2004 (regarding the hygiene of alimentary product)

Regulations CE 853/2004 (regarding the hygiene of animal origin food)

Regulations CE 1935/2004 (regarding the materials and the objects intended to come in contact with alimentary products)

Luca Bandoni

Owner of:

BENDONI INOX Srl

10.3 Test statement

*The product wich is annexed this document is submitted at the controls provided by our procedures of quality control in accordance with **ISO 9001 norm** and verified in our factory:*

On: _____ By our member of staff: _____

That has not found any evidence of problem.

Luca Bandoni

Owner of:

BENDONI INOX Srl





Bendoni Inox S.r.l.

Via San Marco, 9 - Soci I-52010 BIBBIENA (Arezzo)

Tel. +39.0575.560231

Fax +39.0575.561362

info@bendoni.it

www.bendoni.it