

SLM GELATO SHOWCASE

SLM 6

SLM 7

SLM 8



SEVEL M003-2011



Dear Customer,

This handbook will help you more the most efficient usage and the maintenance of the Troy Gelato cabinet. It must be carefully read and followed by the operator.

More information about Maintenance Service Handbook which is available.

DENOMINATION: SLM GELATO SHOWCASE
MODEL:
MANUFACTURING YEAR:
SERIAL NUMBER:



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1. TECHNICAL NOTES

1.1. DESCRIPTION OF THE CABINET

The cabinet is made up of 3 main sections.

- A. Polyurethane Body
- B. Cooling/Refrigeration System
- C. Accessories
- **A. Polyurethane Body:** The body is skimmed with expanded polyurethane (low conductor of outside heat), so that it has isolation from outside temperature.

The evaporators and ventilators are placed here. All the settings of the cabinet are set to obtain the maximum performance in this area.

Also, there are some mini fans that support the aero-dynamic air circulation to have homogeneous cooling within the cabinet.

- **B.** Cooling/Refrigeration System: **B.** Cooling/Refrigeration System: HCFC type Freon 404A refrigerant which is environment friendly and have minimum effect on ozone layer, is used in cooling system. This refrigerant enables internal ambient temperature drop to the desired in a short time by circulating within cooling system with the help of hermetic compressor. Cooling system is controlled and directed by electrical and electronic elements in order to provide the utmost effective working conditions.
- **C. Accessories:** There are some elements which are the accessories of the polyurethane body, and with these accessories the body turns out to be a gelato showcase.

These accessories are: Side panels, front panel, left and right shoulders, glasses and the heating devices (to eliminate the condensation on the glass) placed on the glasses.

1.2. MODELS

SLM -6, SLM -7 and SLM -8 (See. Picture-1.2.1)

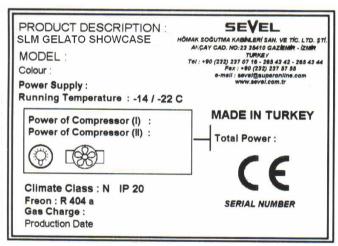




Picture 1.2.1

1.3. IDENTIFICATION LABEL

When you have any questions to the manufacturer or the importer, please, always mention the serial number which is labeled down on the rear right side of the cabinet. (See Picture–1.3.1)



Picture 1.3.1



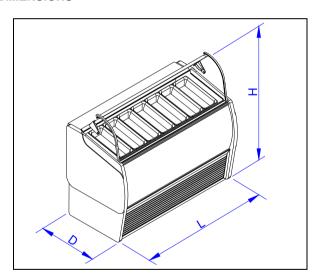
1.4. ACCESSORIES

The side panels and the shoulders are made up of high density (350) polyurethane. Optional, scoop washers are available. (See Picture–1.4.1)



Picture -1.4.1

1.5. DIMENSIONS



Picture-1.5.1 - SLM Dimensions

MODEL	L		D		Н	
	mm	(inch)	mm	(inch)	mm	(inch)
SLM-6 GELATO SHOWCASE	1.235	48.62	725	28.50	1.250	49.20
SLM-7 GELATO SHOWCASE	1.415	55.70	725	28.50	1.250	49.20
SLM-8 GELATO SHOWCASE	1.590	62.60	725	28.50	1.250	49.20

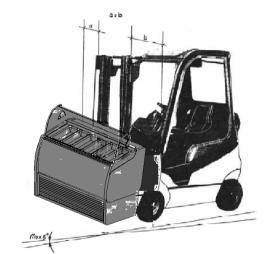


2. INSTALLATION

2.1. TRANSPORTATION

Since the cabinet is very heavy, trying to lift it may be very dangerous for your health. A forklift should be used. Put the forks underneath the cabinet; make sure it is in perfect balance.

Do not carry it with a speed faster than 3km/hour. After you carry the cabinet to the desired point to be placed, place the cabinet on the floor very very gently. Otherwise, you can break the glass or cause malfunctioning of the refrigeration system. While placing the cabinet, always, take the direction arrows on the boxes into consideration. If you will keep the cabinet in a warehouse, place it at a point away from sunlight. (See Picture –2.1.1)



Picture-2.1.1 - Transportation

2.2. POSITIONING

The cabinet should be placed on a very even surface. Do not ever place it on a sloping floor surface. If you do, you will have drainage problems, and this will affect the direct cooling performance.

When the cabinet is positioned, please keep these in mind:

-do not expose the cabinet to direct sunlight,



-do not place the cabinet near warm sources, heating devices such as radiators, or in places where there is too much air circulation,

-objects (table, counter, etc.) that would block the air circulation should NOT be placed in the front or back of the cabinet.

Direct sunlight affects the performance of the cabinet directly in a negative way.

The heat of the sunlight make the cabinet consumes more energy, and after defrosts cycle the cabinet needs more time to reach the set temperature.

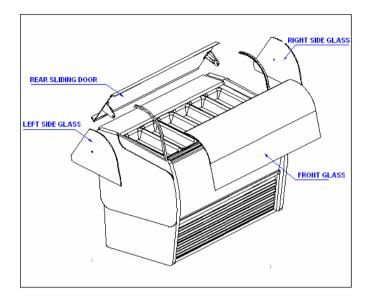
If the place where the cabinet is positioned is too windy or if there is a blowing fan or A/C very near the cabinet, this will cause too much air circulation and you will not be able to get homogeneous refrigeration within the cabinet. You will have different temperatures of gelato/ice cream in different pans. Also, keeping the night blinds or the plexi doors closed will help you a lot to solve this problem.

The condenser and the fans are the main elements of the refrigeration system. The condenser fan cools down the hot gas inside the condenser. The fan makes this process by passing the outside cold air over the condenser. Therefore, any objects that could block this air to the condensers should NOT be placed in the front or back of the cabinet. And, there should NOT be any heating objects (ovens, radiators, etc) near the cabinet.

2.3. GLASSES

Glasses just behind it are secure and temper. If the glass receives a blow, it can absorb it, and even though it gets broken. (See Picture –2.3.1)





Picture-2.3.1 - SLM showcase glases

2.4. DECORATIVE FRONT&SIDE PANELS

We had given some explanations about the side panels in ACCESSORIES section of this booklet.

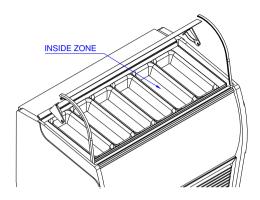
2.5. BRIGHT CHROME

According to the need of durability, 0.50, 0.80 or 1 mm. of bright chrome is used in different places of the cabinet.

2.6. INSIDE

The gelato/ice cream pans, evaporators, air circulators and mini fans are situated in this area. (See Picture -2.6.1)





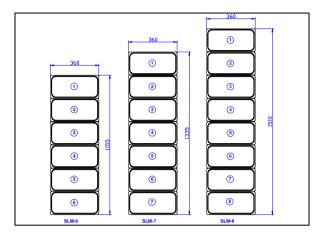
Picture-2.6.1 - SLM showcase inside

2.7. PAN SYSTEM

SLM gelato showcase series are produced in 3 different models such as with 6 pcs pans (SLM-6 G), with 7 pcs pans (SLM-7 G), and with 8 pcs pans (SLM-8 G).

Depending on the quantity of pans included, inside dimensions (thereby outside dimensions) are changed, provided that the depth and height of the unit is stable. (see Picture-2.7.1)

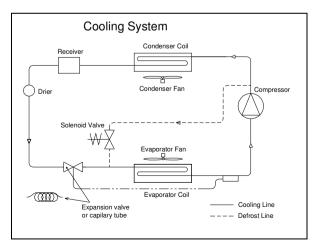




Picture-2.7.1 - SLM Pan Dimensions

2.8. REFRIGERATION SYSTEM

Cooling system works on the basis of the refrigerant circulation with the help of electrical cooling compressor and heat transfer of refrigerant throughout a closed system cooling circuit. Main elements of cooling system are compressor, evaporator and condenser, evaporator and condenser fans and expansion valve (some model can be capillary). (See Picture –2.8.1)



Picture-2.8.1 - Cooling System



2.9. ELECTRIC CONNECTIONS & ELECTRONIC SYSTEM

There is a 3 wired cable system on the cabinet-

Yellow-gray: Grounding Blue: Neutral Brown: Phase 1

Before starting the connection, check that there is a suitable grounding plant.



WARNING! Fluctuations in VOLTAGE can damage the compressors and the other electromechanical fittings which will NOT be covered under warranty

WARNING!

The brain of the cabinet is the 'electronic microprocessor'. It tells the compressors and the fans when to stop and then re-start, how long the defrost cycle will take, etc. This microprocessor should be used only by the qualified people. Any wrong settings may cause malfunctioning.

3. ROUTINE MAINTENANCE

3.1. PRELIMINARY SAFETY OPERATIONS



WARNING! Before starting ANY maintenance or cleaning operation, do NOT forget to disconnect the power supply. Disconnect the power supply before cleaning the display area



WARNING! Do not open when the unit runs; disassemble any part of the unit. The unit can not be disassembled without any device, so do not try to reassemble any part which seems to be removed during cleaning or after cleaning process. Do not plug in the unit and call the assistance service.



WARNING! Do not unnecessarily interfere in, clean or try to open electrical panel.



WARNING! Do not the ammonia, acid etc or include here chemical solutions You can use alcohol for sanitation.





WARNING! Do not touch the hot gas line, when the unit runs.



WARNING! Do not touch the cold gas line, when the unit runs..



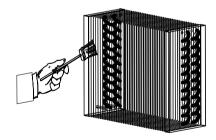
WARNING! Do not turn on the unit before making sure that the unit is all dry.



WARNING! Do not clean the unit with very hot water.

3.2. CLEANING THE CONDENSER

Dust and dirt particles placed on the fins of the condenser reduce the efficiency of the system and even prevent the cabinet from functioning. They can also damage the compressors. So, at least once a month, remove the screws on the left and right side of the grill, clean it with a brush or a vacuum cleaner. (See Picture –3.2.1)



Picture-3.2.1 - Cleaning the condenser coil



3.3 CLEANING THE DISPLAY AREA



MARNING! Disconnect the power supply



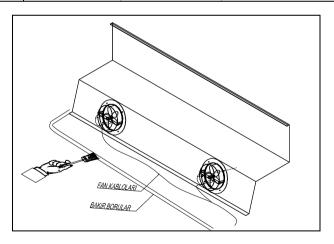


WARNING! Wait for minimum 60 minutes, for the cabinet to defrost

- Remove the gelato/ice cream pans from the cabinet, place them into a freezer
- Soak a sponge into a clean bucket of water, squeeze it in the bucket, and clean the interior display area of the cabinet



WARNING! Avoid using big quantities of water as it can drip into the connection cables and refrigeration pipes. Do not use metal or rigid tools for cleaning purposes. Never use aggressive chemicals-acids, chlorines, ammonia, etc. Alcohol can be used ONLY if diluted. (See Picture –3.3.1)



Picture-3.3.1 - Cleaning the evaporator coil

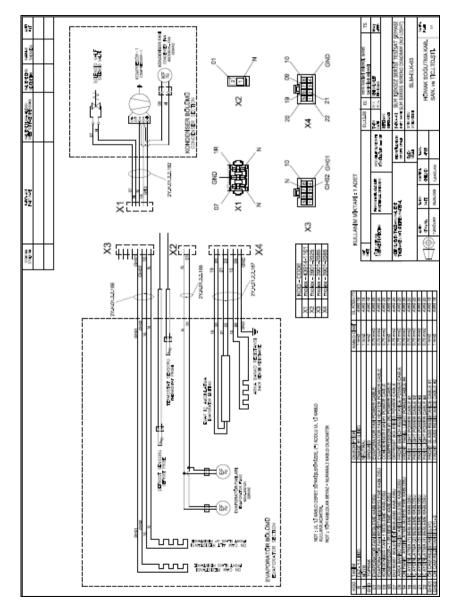


4. WARNINGS

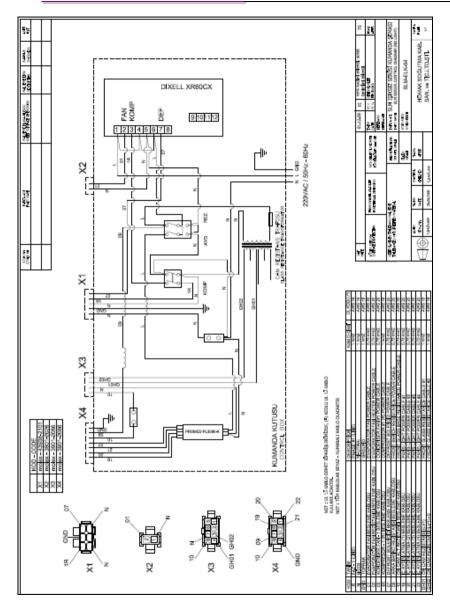
- **4.1.** When the cabinet is positioned please make sure that air circulation is not blocked at front and rear grills.
- **4.2.** Before starting the connection, check that there is a suitable grounding plant.
- **4.3.** Do not expose the unit to direct sun light. Otherwise, cooling performance of the unit would be lower.
- **4.4.** Do not expose the unit to wind circulation or position in a place where there is wind circulation. This situation would affect inside air circulation of the unit and destruct temperature homogeneous structure.
- **4.5.** Your gelato showcase set point value is -20 $^{\circ}$ C. If you need to change set value (depending on the product you will display), press SET key for 5 seconds. The display will start to flash. Then use Δ or ∇ keys to change into desired set parameter. To save changes, press SET key, again.
- **4.6.** Remove the rear grill and clean the condenser coils with a smooth scrub once a month. This operation will clean the dust on the condenser coil lamellar which will avoid decrease in performance of your unit.
- **4.7.** When you use your unit for long periods, there may occur some ice on the evaporator coils depending on the ambient temperature. If this happens and the automatic defrost system is not effective, start manual defrost by pushing button. This operation will thaw all the ice on evaporator coils.
- **4.8.** When you use your unit for long periods, turn off the unit once in 3-4 days after you evacuated the unit, in order to prevent frost on evaporator coils. During this operation do not plug off your unit. Air circulation inside the unit will remain on the same condition and remove frost.



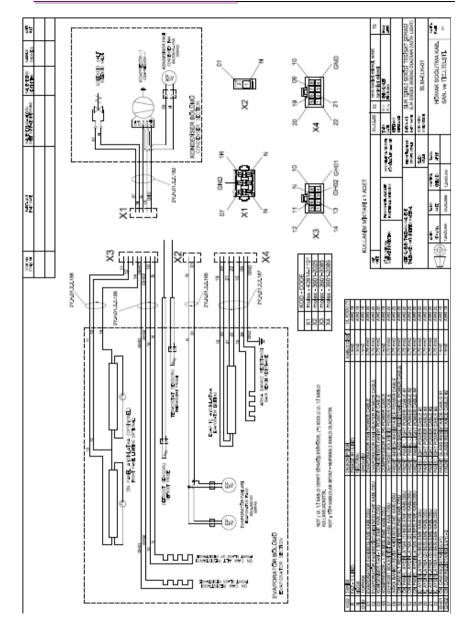
5. WIRING DIAGRAMS



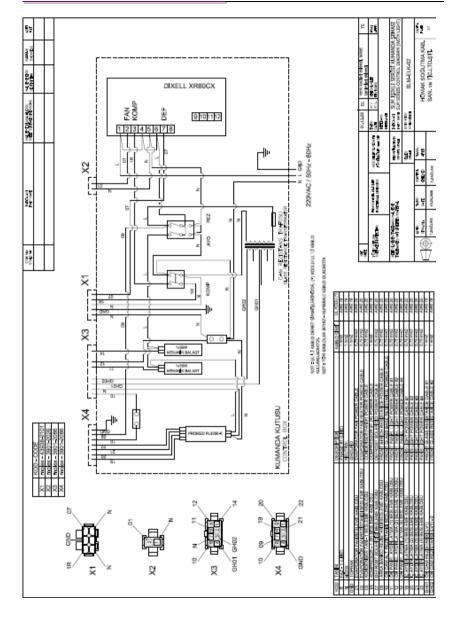














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