

08/2009

# Mod:GVL030/T

Production code: IC300SC



## **Operation instructions for: Ice Cream Conservators with sliding glass lids**

**Model IC100SC/SCE/SCEB, IC200SC/SCE/SCEB  
IC300SC/SCE/SCEB, IC400SC/SCE/SCEB,  
IC500SC/SCE/SCEB, IC700SC and UDD7SCEB**

Congratulations with your new ice cream conservator. We feel certain that it will be very useful to you for many years ahead.

Our many years of experience in the manufacturing and distribution of ice cream conservators has lead to the development of wide range of merchandisers, enabling us to meet your demand anywhere on the world for cooling and freezing equipment.

All our conservators, freezers and coolers are manufacturing taking the environment into consideration to the highest degree possible. We use only 100% CFC-free insulation foam and refrigerant, still maintaining an uncompromising attitude to the freezing and cooling performance.

Our conservators don't contain any form for asbestos and the oil in the compressor doesn't contain PCB.

All material used are in accordance with the RoHS, 2002/95/EG Directive.

Our model range of ice cream conservators with sliding glass lids has been specially designed to conserve ice cream and frozen foods regarding the performance and safety according to the International Standards.

To obtain optimal benefit from your ice cream conservator, please read following instructions thoroughly and act accordingly

### **Installation**

- \* Check whether the conservator has been damaged during transportation. If yes, contact your dealer immediately.
- \* Place the conservator on a plane surface min. 100mm away from any walls. Do not place the conservator close to strongly heat-emitting sources, and do not expose it to direct sunlight.
- \* The conservator has been cleaned from the factory but we recommend you to clean it again using a solution of one teaspoon of sodium bicarbonate to 0.5 liter warm water  
Do not clean the glass lid with powder or scrubbing detergents.

### **Electrical connection**

This appliance is equipped with a non-rewire able plug. If the plug does not fit with the socket or the supply cord is damaged it should be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**WARNING:** This appliance must be earthed!

**O.I. for Ice cream conservators:**

Plug the mains lead into a socket which will supply the voltage indicated on the rating plate. Europe usually 230V/50Hz. Variations in the mains voltage of +/-10% are allowed, but major variations will reduce the life time of the compressor.

Never use too long extension cable because it can result in a voltage drop and give poor starting conditions for the compressor. We recommend min. 1mm<sup>2</sup> wires for extension cables. If there is any doubt about the correctness of the installation, we recommend that it should be checked by a qualified electrician.

**Control panel.**

As a standard the ice cream conservator is not equipped with a control panel to keep the front of the cabinet free for the customers branding.

The thermostat is located behind the louvered plate, which covers the access to the compressor compartment at the end of the cabinet. The louvered plate is fixed with 4 Philips screws, which has to be taken away by a screw driver if you want to adjust the thermostat.

The thermostat is located at the left-hand side.

*The thermostat must only be adjusted of a skilled person because of the location in the compressor compartment.*

Some models can have the thermostat located direct in the louvered plate so you can adjust it from outside by means of a screw driver.

\* Thermostat controlling the temperature in the conservator. To decrease the temperature, turn the thermostat button clockwise. We advise you to fix the thermostat knob in the middle, if the ambient temperature is +30°C. As a standard the thermostat is adjusted at pos. 4.5 for 100 to 300Ltr. and in 5.5 for 400 to 600Ltr. which will give an average temperature of -18 to -19°C at load limit.

In pos. 1 to 2 about -12 to -15°C and after 4.5 / 5.5 it will run 100% with temperature between -20 to -25°C.

**DEFROSTING**

It is advised to defrost the freezer at least each second month. Defrosting is necessary when ice thickness reaches to about 5mm.

In connection with the defrost it is recommended to clean the internal surfaces of the ice cream conservator.

\* As time goes frost will build up in certain areas, i.e. on the sides just below the glass lids and especially on the sides where the two sliding glass lids cover each other. This frost should be scraped away periodically using a wooden or plastic scraper or a stiff bristle brush. Never use metal or sharp instruments as the interior surfaces of the ice cream conservator may be damaged

*Defrost and cleaning each second month:*

\* Unplug the conservator

\* Take the Ice cream out and store it in a freezer or wrap the Ice creams properly and put it in a refrigerator ó but only for a short time.

**O.I. for Ice cream conservators:**

- \* Leave the lid open.
- \* Use the plastic ice scraper to take away the ice from the inner liner. Never use sharp tools or knives. This process may be fastened by careful use of a hair dryer or by means of a tub of hot water placed at the bottom of the conservator.
- \* Take the plug away from the drain at the bottom and open the drain plug at the rear side of the conservator and place a tray under the drain hole to take care of the defrost water.
- \* Clean the lid and the cabinet with a special solution (a teaspoonful sodium bicarbonate added into ½ liter warm water) Then dry it up properly
- \* After cleaning and drying up the conservator plug it in and put the food back to the conservator.

**Trouble-shooting**

In the case of operation disturbances, please check the following:

- \* Is the conservator connected to the mains supply?  
If yes control the fuse for the mains supply (No fuse built in the electrical circuit for the conservator)  
Cabinet with an English plug has a 13A fuse in the plug.
- \* Too high temperature? Has the conservator recently been filled with Ice cream? Or is the lid not closed?
- \* Too high temperature. Is the thermostat set correctly?  
If not turn the thermostat knob clockwise.
- \* Too high temperature? Is the conservator protected by direct influence by sun or other heat-emitting sources?
- \* Too high temperature? Is the frost layer too thick on the inner liner ? If yes ó start a defrost.
- \* Too high temperature? Check if the fan motor is running. If not call for service.
- \* Compressor is running 100%. Is the thermostat adjusted too cold? Check the thermostat settings
- \* Compressor is running continuously (100%) and the thermostat is adjusted at pos. 4 or 5. Is the ambient temperature too high or is the lid not proper closed?
- \* Compressor is running 100% and the temperature in the conservator is too high. Is the frost layer too thick? If yes ó start a defrost

If you can not still get rid off the problem after checking all these please call the nearest service men.

**How to keep frozen:**

We recommend to keep all ice cream at a temperature of -15°C or lower (for scoop ice it can be a little higher).

For each 6° lower temperature you can double the time for storage the ice cream. Repacked ice cream should be stored in accordance with the ice cream manufacturer's instruction for a 3-star food storage compartment (conservation temperature about -18°C). To ensure that the high quality achieved by the ice cream manufacturer is maintained, the following should be remembered:

**O.I. for Ice cream conservators:**

Place packets in the conservator as quickly as possible after purchase. If there are instructions on the packet, carefully follow these instructions regarding storage times and storage temperatures.

**Warning:** Never freeze down melted ice cream.

**Ugur Technical Specification:**

The ice cream conservators can be supplied for climate class 04 (30°C & 55% R.H.) or climate class 04+ (35°C & 70% R.H.). On request they can also be made for climate class 05 (40°C & 40% R.H.)

All models can be equipped with a R404A or R290 refrigeration system.

*As an option the sliding glass lids can be replaced by sliding solid insulated lids*

Description		Conservators with flatt or curved sliding glass lids Model SC					
		100 ltr.	200 ltr.	300 ltr.	400 ltr.	500 ltr.	700 ltr.
Voltage / Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Clima class (30 ó 35°C, 55% R.H.)		04/04+	04/04+	04/04+	04/04+	04/04+	04
Gross volume	L/cu.ft.	108/3.81	174/6.15	296/10.5	401/14.2	491/17.35	670/23.68
Net volume	L/cu.ft	91/3.21	160/5.65	255/9.01	350/12.37	430/15.2	620/21.91
Load line over bottom	mm	450	600	600	600	600	600
Product temperature range	°C	-15to 625	-15 to 625	-15 to 625	-15 to 625	-15 to 625	-15 to 625
Energy consumption at 30°C ambient	Kwh/24h	2.7	3.05	3.3	4.5	6.1	6.8
Relative running time at 30°C ambient	%	60	60	60	65	70	70
Glass lids display area	m2/ Sq.ft.	0.23 2.47	0.31 3.34	0.45 4.84	0.60 6.46	0.73 7.85	0.98 10.54
Refrigerant	Type/ kg	R134a 0.065	R134a 0.16	R134a 0.19	R134a/ R404A* 0.22	R404A* 0.23	R404A* 0.27
Insulation polyurethane with pentane	mm	60	60	60	60	60	60
Baskets as options	Pcs.	1	2	3	4	5	6
Dimensions W x D x H	mm	565x565x885	730x640x860	1020x640x860	1310x640x860	1560x640x860	2055x640x860
Internal Dimensions WxDxH	mm	450x450x495	600x510x655	890x510x655	1180x510x655	1430x510x655	1935x510x655
Drier	g	20	25	25	25	25	25
Fan motors type Blade OD =180mm		Axial 36/5W	Axial 36/5W	Axial 36/5W	Axial 36/5W	Axial 36/5W	Axial 36/5W
Thermostat type Warm / Cold		-12.8/-19.8 624.9/-34.5	-12.8/-19.8 624.9/-34.5	-12.8/-19.8 624.9/-34.5	-12.8/-19.8 624.9/-34.5	-12.8/-19.8 624.9/-34.5	-12.8/-19.8 624.9/-34.5
Compressor type CECOMAF at -25°C	Watt	101	145	166	376	475	475

Data according to EN 441

Other types of compressors and voltages (220V/60Hz or 115V/60Hz) can be used according to the customer's demand.

**O.I. for Ice cream conservators:**

<b>Slope type Conservators with flat or curved, sliding glass lids model SCE / SCEB</b>						
Description		100 ltr.	200 ltr.	300 ltr.	400 ltr.	500 ltr.
Voltage / Frequency	V/Hz	230/50	230/50	230/50	230/50	230/50
Clima Class (30°C, 55% R.H.)		04	04	04	04	04
Gross volume	Ltr/ cu.ft	100 3.53	176 6.22	264 9.33	352 12.44	427 15.09
Net volume	Ltr./ cu.ft.	85 3.0	157 5.54	230 8.12	325 11.48	398 14.06
Display area	m <sup>2</sup> Sq.ft.	0.23 2.47	0.31 3.34	0.45 4.84	0.6 6.46	0.73 7.85
Load line level over bottom at rear side	mm	450	600	600	600	600
Product temperature range	°C	-12 to 622	-12 to 622	-12 to -22	-12 to -22	-12 to 622
Energy consumption at 30°C ambient temp.	KWh/ 24h	2.75	3.1	3.4	4.6	6.2
Relative running time at 30°C ambient temp.	%	63	63	65	68	73
Refrigerant	kg	R134a 0.065	R134a 0.16	R134a 0.19	R134a / R404A* 0.22	R404A* 0.23
Insulation polyurethan with petane	mm	60	60	60	60	60
Baskets as options	Pcs.	1	2	3	4	5
External dimensions WxDxH	mm	565x565x885	730x640x860	1020x640x860	1310x640x860	1560x640x860
Internal dimensions WxDxH	mm	450x450x495	600x510x655	890x510x655	1180x510x655	1430x510x655
Dryer	g	20	25	25	25	25
Thermostat* Warm / Cold		-12.8/-19.8, - 24.9/-34.5°C	-12.8/-19.8, - 24.9/-34.5°C	-12.8/-19.8, - 24.9/-34.5°C	-12.8/-19.8, - 24.9/-34.5°C	-12.8/-19.8, -24.9/- 34.5°C
Fan motor* Fan blade OD=180mm		Axial 36/5W				
Compressor type Capacity CECOMAF at -25°C * Danfoss cond. for R404A	Watt	103	145	166	365*	490*