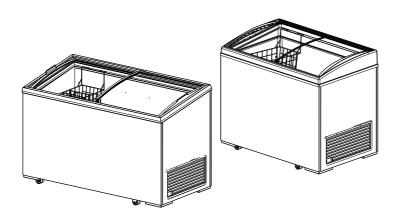
EN CONSERVATORS OPERATING MANUAL





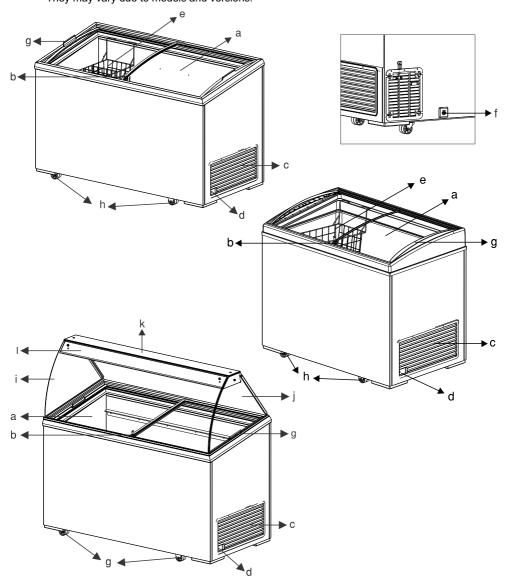
TECHNICAL SPECIFICATIONS OF FROZEN FOOD STORAGES

- a Glass Cover
- b Cover Lock
- c Engine Department
- d Control Lamp
- e Storage Basket
- f Water Drainage (Excl. Model D 152 DFSG)
- g Handle
- h Castors

(Excl. Model D 152 DFSG)

- i Front curved window
- j Side window
- k -Top window
- I Fluorescent transport profile

NOTE: The information and pictures given above are optional. They may vary due to models and versions.



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2. INTRODUCTION

Please read the manual carefully prior to using the storage in order to get maximum efficient from this product designed to serve you for long years.

"Environment friendly" technologies have been used at all production stages of your storage, and materials and gases with no harm to natural life have been preferred.

Please read thoroughly and carefully this manual to prevent any mistakes and to get maximum efficient from your storage.

Please check the storage for any damage. In case of any damage, refer to your authorized dealer within at latest 24 hours.

Warning! Wait for 2 hours to operate the storage after transportation.

3. TECHNICAL SPECIFICATIONS OF FROZEN FOOD STORAGES

PRODUCTS WITH ALUMINUM FRAME TECHNICAL FEATURES	Operating Temperature	Exterior Dimensions	Interior Dimensions
	(°C)	LxWxH (mm)	LxWxH (mm)
D 152 DFSG AF / AC	-15/-23	585x635x890	460x510x560
D 200 DFSG AF/AC	-15/-23	725x635x890	600x510x560
D 300 DFSG AF/AC	-15/-23	1015x635x890	890x510x560
D 400 DFSG AF/AC	-15/-23	1305x635x890	1180x510x560
D 500 DFSG AF/AC	-15/-23	1555x635x890	1430x510x560
D 600 DFSG AF/AC	-15/-23	2050x635x890	1930x510x560
D 152 DFSG FF / FC	-15/-23	585x635x890	460x510x665
D 200 DFSG FF/FC	-15/-23	725x635x890	600x510x665
D 300 DFSG FF/FC	-15/-23	1015x635x890	890x510x665
D 400 DFSG FF/FC	-15/-23	1305x635x890	1180x510x665
D 500 DFSG FF/FC	-15/-23	1555x635x890	1430x510x665
D 600 DFSG FF/FC	-15/-23	2055x635x890	1930x510x665
D 300 DFSL	-15/-23	1015x635x913	890x510x665
D 400 DFSL	-15/-23	1305x635x913	1180x510x665
D 500 DFSL	-15/-23	1555x635x913	1430x510x665
D 400 DFSG AF (Ice-cream freezer)	-15/-23	1305x635x1255	1180x510x560
D 500 DFSG AF (Ice-cream freezer)	-15/-23	1555x635x1255	1430x510x560

PRODUCTS WITH PLASTIC FRAME TECHNICAL FEATURES	Operating Temperature	Exterior Dimensions	Interior Dimensions
	(°C)	LxWxH (mm)	LxWxH (mm)
D 200 DFSG AC	-15/-23	725x635x890	600x510x620
D 300 DFSG AC	-15/-23	1015x635x890	890x510x620
D 400 DFSG AC	-15/-23	1305x635x890	1180x510x620
D 500 DFSG AC	-15/-23	1555x635x890	1430x510x620

Values specified above tables are given according to standard values and can vary by optional features.

Type label is located in the refrigerant part of the cabinet.

Please see the back page of the guide for the Type label sample.

Climate Classes					
Class	Temperature °C	Relative Humidity %	Dew Point °C		
0	20	50	9,3		
1	16	80	12,6		
2	22	65	15,2		
3	25	60	16,7		
4	30	55	20,0		
5	27	70	21,1		
6	40	40	23,9		
7	35	75	30,0		
8	23,9	55	14,3		

4. ASSEMBLY OF FROZEN FOOD STORAGES / INITIAL OPERATION

Air circulation is necessary at the back section for maximum efficiency from Frozen Food Storages Place Frozen Food Storage by pushing backwards Leave at least 10 cm space from sides and back on Then plug in the device

5.USING FROZEN FOOD STORAGES

Control Panel:

On the control panel:

 Green lamp indicates that electricity is supplied to the storage and the product is on.



Adjusting the Thermostat:

Thermostat button on Engine Department is not visible. The position of thermostat is adjusted with factory Settings. Do not change thermostat settings. Refer to nearest authorized service when you want to change thermostat settings.



It is used to turn on or off the light of your Frozen Food Storages



Packaging:

Packaging materials (plastic or aluminum folio) should wrap the food stuff thoroughly so that no air remains inside.

Uncovered containers should be wrapped with folios on two folds and packed with a rubber band around. Food in liquid and paste form expand 1/10 during freezing so they should not be filled up to the brim. Packages to be frozen should be labeled. Self-adhesive labels may be used for this purpose. Labels should indicate the date of filling, quantity, expiry date and maximum storage period.

Placing the Foods:

Separate the foods into groups. Then place the foods to be used later in the lower section, and those to be used earlier to the upper section.

In order to get maximum product performance and to store the foods healthily, there must be sufficient space Between cover and food packages.

Therefore, do not exceed maximum loading line marked in the cabinet.

Maximum Load Line

Important Rules:

Food stuffs must be separated into portions according to daily or meal needs of the family. Food stuffs should be packaged with no air leakage to prevent from

Drying even if to be stored for a short while. Materials used in packaging should be resistant against cold, humidity, tearing, smells, oil and acid, and should be air impermeable, and also should be well closed, and should be of usable and useful materials.

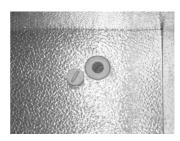
6. CLEANING, MAINTENANCE and TRANSPORTATION OF FROZEN FOOD STORAGES

In order to get best efficiency from Frozen Food Storage, you should make maintenance and cleaning at least once a year. Plug off the unit prior to cleaning.

Defrosting:

Frosting rate will be very slow as long as you do not open the door of your storage frequently and store the foods in closed packages. Ice forming on inner walls by time reduces the performance and efficiency of your cabinet. We recommend you to defrost the ice when the thickness of ice reaches up to 5-6 mm. Adjust the storage to maximum 24 hours before defrosting so that the food stuff will be protected during defrosting and cleaning.





Picture B

Picture A

To discharge the liquid that may accumulate inside the storage during defrosting

Step 1: Remove the basket inside the unit by pulling upwards.

Step 2: Turn drainage stopper on front-bottom section 90°leftwards (a quarter round) and pull 2-3 cm outwards and leave. (Picture A) If you want the liquid discharged from little discharge hole inside stopper come with more pressure, remove the stopper and accelerate discharging.

Step 3: Open stopper on inner body base. (Picture B)

Warning! Do not use hot water, electrical heater, sharp tools and etc. otherwise the unit might be damaged.

Locking Feature of Glass Doors

Locking

- •There are two different bolts on locking mechanism. When the key is released from the lock, the angle between two bolts is 90°. Fit your key into the keyhole on locking mechanism and align bolts perpendicular to each other.
- •Turn slowly clockwise the plastic cover of lock housing and open the lock housing.
- •Make sure that doors are completely shut for locking. Fit locking mechanism and key into lock housing as shown in figure (Figure E). Turn clockwise the key to lock the doors. Your key will be released.

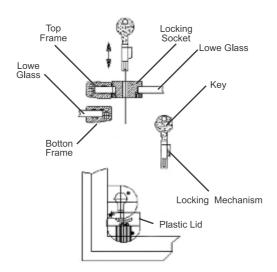
Unlocking

- •To unlock fit gently your key into locking mechanism and turn slowly counterclockwise to the end. If the key fails to get out from the housing due to over-turning or any other tripping, move slowly rightwards and leftwards.
- •Pull key and locking mechanism together.

Doors are opened.

You are recommended to release the key from locking mechanism. To prevent any intake of air and similar materials, close lock housing by rotating the plastic cover on lock housing in case where the unit is unlocked.

PICTURE E



Vacations / Discontinuation of Use;

If you are to go on a vacation or discontinue use for a while, do not plug off your unit.

If you are to go on a vacation or discontinue use for a long time, plug off and empty your unit. After defrosting, clean and dry the interior of unit with a cloth. Leave the door open to prevent any bad odors.

Transportation: Plug off the unit during transportation, clean interior walls and floor with a cloth, remove glass covers and handle in usual using position.

Warning: The unit insulation uses expansion gas (C-Pentane) and therefore rules and legislation stipulated by the country of use should be followed during deactivation of body.

7. OPERATIONS BEFORE CALLING AN AUTHORIZED SERVICE

If compressor runs continuously;

Make sure environment temperature is over 32°C or not. Check to see if ventilation grill is clean or not. The door of the unit must be frequently opened or left open for a long time..

• Green supply warning lamp is off and the unit does not run;

Check to see if there is an electricity shortage and if the unit is plugged in or not.

• If the unit emits sounds:

Make sure that the unit legs are fit on the floor, and the setting for placing products is on scale (on flat surface) by the help of a spirit level.

• The unit emits odors:

Clean the unit as soon as possible.

The unit gets sweating;

Sweating may occur in highly humid environments for a short time. Keep the unit away from humid places as much as possible. If the unit fails to run or has problems in running due to all instructions and checks mentioned in the instructions for use, refer to Authorized Service.

8. CONFORMITY STANDARDS OF PRODUCTS

Frozen Food Storages specified in the instructions manual: are produced and tested according to the following standards

TS EN ISO 23953-1 TS EN ISO 23953-2 TS EN 60335-2-89 IEC 60335-2-89 2006/95/EC, 2004/108/EC

C-PENTANE Type

Input

Model Power/Current:

Energy Cons. :

Refrig. Class

