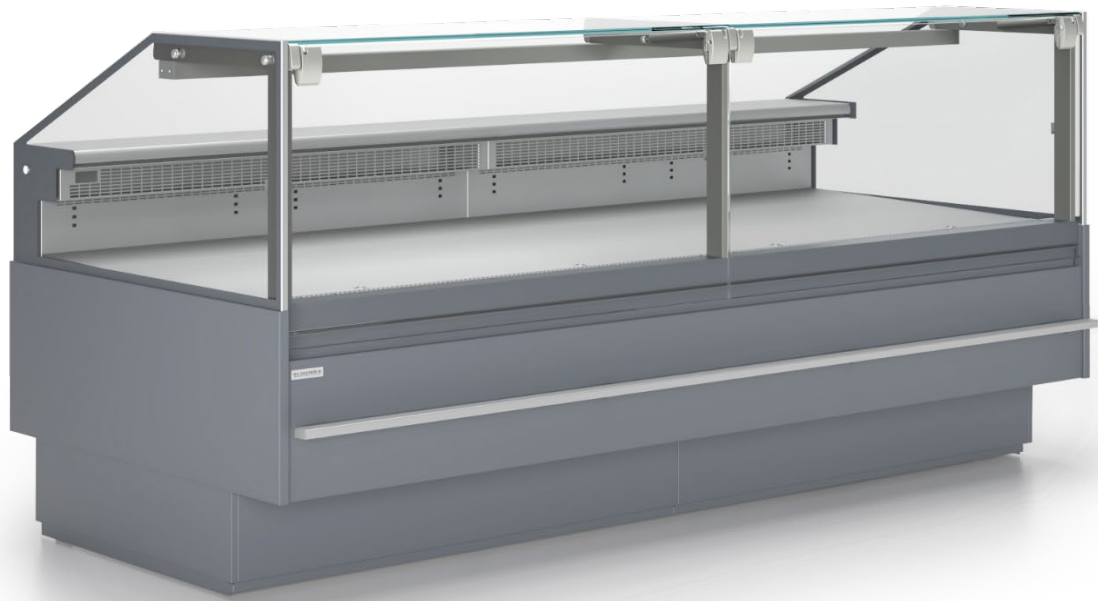




SOC FISH Plug-in

User's manual

Contents

1.	General information regarding the manual	4
1.1.	Information regarding the storage of the manual	4
1.2.	Limitation of liability	4
1.3.	Symbols used in the manual.....	4
1.4.	Purpose of the manual	4
2.	Special instructions regarding the safe work of the counters	5
3.	Counter characteristics and field of application	7
3.1.	Intended use of the counter	7
3.2.	Work principle.....	7
3.3.	Technical data.....	8
3.4.	Technical drawings	9
3.5.	Construction of the device	10
3.6.	Temperature classes	10
3.7.	Climate classes	11
3.8.	Refrigerant.....	11
3.9.	Nameplate	13
3.10.	Energy label.....	14
3.11.	Product data base	15
4.	Transport.....	16
4.1.	Unloading	16
4.2.	Storage.....	17
5.	Installation	18
5.1.	Device location conditions	18
5.2.	Installation activities.....	19
5.3.	Condensate drain	20
5.3.1.	Condensate drain – non-meat products	20
5.3.2.	Condensate drain – “FISH” version	20
5.3.3.	Condensate drain – meat products.....	20
5.3.4.	Filling syphons.....	22
5.4.	Connection to the refrigeration installation.....	22
5.5.	Installation of plinths and covers.....	22
5.6.	Installation of bumper	26
5.7.	Preparation for the first activation	27
5.8.	Connection to the electrical wiring	27
5.9.	Installation of Back Perspex sliding doors	28
5.10.	Connecting the devices	30
6.	Use.....	33
6.1.	Installation	33
6.2.	Stock up.....	33

6.3.	Automatic defrost.....	34
6.4.	Dewing.....	34
7.	Controller use (Carel Easy).....	35
7.1.	Description of the controller	35
7.2.	Enabling/Disabling the controller	36
7.3.	Temperature setting	37
7.4.	Manual defrost.....	37
8.	Maintenance.....	38
8.1.	Work range possible to be performed by the user	38
8.2.	Maintenance schedule.....	38
8.3.	General maintenance rules.....	39
8.4.	Internal cleaning	39
8.5.	External cleaning	41
8.6.	Condenser cleaning.....	41
8.7.	Cleaning of the condensate container	42
8.8.	Checking the tightness and patency of the drains	42
8.9.	Checking the magnetic seals of the storage chamber door.....	42
8.10.	Other maintenance activities	42
8.11.	Service review	42
8.12.	Change of lighting.....	43
9.	Information about servicing and warranty.....	45
9.1.	Spare parts list.....	45
9.2.	Service contact.....	45
10.	Common malfunctions and their solutions	46
11.	Disposal	47
11.1.	User obligations.....	47
11.2.	Storage and disposal.....	47
11.3.	Materials used in the device	47
12.	Exploded drawing - parts	49

1. General information regarding the manual

1.1. Information regarding the storage of the manual

Read the manual carefully before using the device and store it near the device, in a safe and accessible place for all users. Pass the instructions to people confided with the use and maintenance of the device. Make sure the manual has been read and understood.

The manual contains safety rules; transport, setting; installation, connection, commissioning, maintenance and disposal of the device. Follow the information therein carefully. The local law must be strictly observed.

1.2. Limitation of liability

The manufacturer does not take responsibility for any injuries and damage resulting from:

- Disobeying transport, unloading, installation, exploitation and disposal rules contained in this manual.
- Lack or incorrect performance of maintenance
- Disregard of the local law
- Failure to comply with the essential safety requirements and detailed safety requirements contained in this manual
- Employing unauthorized and not trained service technicians
- Unauthorized, independent modifications to the device by the customer
- Using spare parts not authorized by the manufacturer
- Voltage drops (e.g. damage to electrical components)

1.3. Symbols used in the manual

Symbol	Meaning
	General warning Danger or caution.
	Reference to a Technical Data Sheet.
	Danger due to live electrical equipment.
	Information about maximum weight that can be placed on the shelf
	Danger is due to a highly flammable material.
	General information.
	To perform the activity, appropriate tools are necessary.
	Requirements concerning the personal protective equipment.

1.4. Purpose of the manual

The manual is intended for people who perform transport, unloading, setting, installation, commissioning, exploitation, maintenance, disposal and service of SOC FISH PLUG-IN cabinet.

2. Special instructions regarding the safe work of the counters

The device is intended for internal use.

In case of damage to the device or any of the components, or if the device malfunctions, check whether it poses a threat to people and properties. If necessary, disconnect the device from the power supply and immediately contact the manufacturer.

All users must be aware of how to use the device correctly and safely.

The device can be connected only to a network with rated voltage and frequency stated on the rating plate. The device should only be connected to a grounded electrical outlet. Always make sure the plug is correctly installed in the socket. If the non-detachable cord is damaged, it should be replaced by manufacturer's specialized service technicians or an authorized service.

During cleaning, maintenance and installation, the device should be completely disconnected (remove the plug from the socket) and secured against reconnection. The operator must be able to check, from every point he has access to, that the plug has been removed. In case of devices permanently connected to the power supply during cleaning, maintenance and installation, completely disconnect the device from the power supply. (disconnect the power supply at all poles) and secure it against reconnection. Details on the method and frequency of cleaning are mentioned later in this manual. Do not store any explosive substances such as aerosol cans with flammable gas in the device. The maximum load weight of each shelf has been mentioned in the technical data.

The device cannot be used by children. The device cannot be used by people with lower physical and mental capabilities, people with lack of experience and knowledge of the device unless supervision and instruction regarding safe usage of the device is provided, so that the associated risks are understood.



ATTENTION! Electric shock risk. Device under voltage.



ATTENTION! Before carrying out any work connected with electric or refrigeration installation or maintenance, disconnect the device from the power supply and secure against unintentional reconnection.



ATTENTION! Working with electric installation and cooling system can be performed only by manufacturer's specialized service technicians or an authorized service center.



ATTENTION! Before connecting to the power supply, read the information on the rating plate, local electrical safety regulations and information included in this manual.



ATTENTION! Damaged power cord can be replaced by a manufacturer's specialized service technicians or an authorized service center.



ATTENTION! Use of power strips and extension cords is prohibited. In case of thermal overload there is a risk of smoldering fire and electric shock!



ATTENTION! The device is filled with flammable and explosive agent - propane (R290)



ATTENTION! Prevent the cooling system from damage.



ATTENTION! To reduce the risk of flammability, the installation should be performed only by qualified personnel



ATTENTION! Follow the safety rules related to filling the device with the flammable refrigerant (propane) mentioned later in the manual.



ATTENTION! The device is intended only for use in air-conditioned, ventilated rooms. Using it in other places may cause malfunction, damage, explosion and excessive energy consumption.



ATTENTION! It is prohibited to store flammable and dangerous substances. Do not store explosive substances such as aerosol cans with flammable propellant.



ATTENTION! Do not cover ventilation holes in the equipment casing



ATTENTION! Do not use electric equipment Inside the storage chamber apart from the one recommended by the manufacturer.



ATTENTION! In case of failure or incorrect installation, condensate may leak from the device. Remove it immediately to reduce the risk of slipping.



ATTENTION! The device may become dangerous if used inconsistently or has been installed by untrained personnel



ATTENTION! To speed up the defrosting process, do not use mechanical or other means apart from the ones recommended by the manufacturer.



ATTENTION! Arbitrary alterations and modifications are prohibited.



ATTENTION! If you notice gross negligence of safety rules by unqualified personnel, they should be deprived of access to the equipment



ATTENTION! Entering the device or its top part is prohibited. Stepping on any part of the device is prohibited. It may cause damage and there is a risk threatening health and life.



ATTENTION! Do not lean or lean any elements on the device, especially on the glass elements. It may damage the device, tip it over or break fragile elements which may pose a threat to health and life. Moreover, there is a possibility of scratching the elements.



ATTENTION! The device contains rotating elements and sharp edges. Maintenance work (cleaning) should be done in safety gloves after disconnecting the device from the power supply.



ATTENTION! It is prohibited to disassembly safety covers and covers permanently installed by the manufacturer (e.g. cooling fan covers). Rotating elements, electric elements and sharp edges can cause damage.



ATTENTION! It is prohibited to load shelves with more weight than permissible



ATTENTION! The device cannot be transported or used at altitudes above 2000 m above sea level due to the pressure difference and possibility of damage because of glass breakage



ATTENTION! Follow the detailed safety rules related to transport, unloading, use, maintenance and disposal of the device, mentioned later in the manual

3. Counter characteristics and field of application

3.1. Intended use of the counter

SOC FISH plug-in counter is a device intended for horizontal display, short storage in lower temperature and direct sales of food products.

The device has been tested in accordance with the 23954-2 standard, in 3rd climate class conditions:

- Relative humidity: 60%
- Ambient temperature: 25 °C
- Air flow speed: < 0,2 m/s

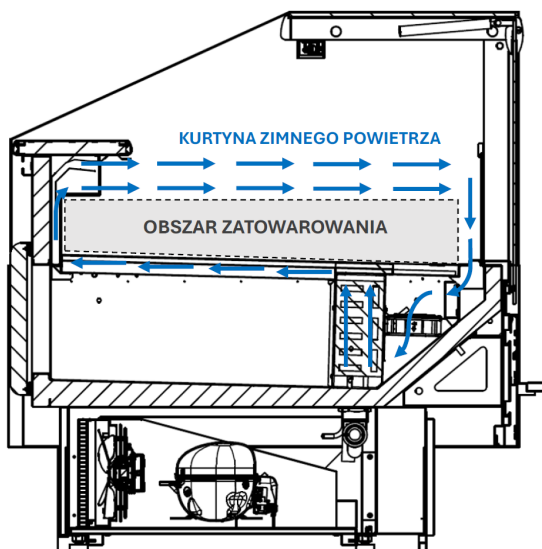
The device is adapted to work only in appropriate ambient conditions: in a ventilated and air-conditioned room with temperatures from 16°C to 25°C, relative humidity up to 60% and air flow speed up to 0,2 m/s and in compliance with location, installation, loading, exploitation and maintenance conditions of the device.

The manufacturer reserves the right to change the construction of the device.

3.2. Work principle

SOC FISH plug-in counter is intended for displaying food products at an appropriately low temperature. Obtaining the right - low temperature is possible with a compressor refrigeration system placed inside the device. (plug-in type of device) In this system the refrigerant moving through the evaporator absorbs the heat from inside of the device. To increase the efficiency of the evaporator and obtain an even temperature inside the device, fans have been placed in a direct vicinity of the evaporator. This type of work is called dynamic cooling.

The air floating through the evaporator is cooled and forced by the evaporators to move through the air channels and outlets. Then it washes the food products and cools them. Moving further through the air inlets, it returns to the evaporator. This phenomenon is called internal circulation.



Air circulation and stocking zone.

ATTENTION! To maintain the appropriate and undisturbed circulation it is prohibited to cover the air inlets and outlets ventilation holes. The second condition to maintain proper circulation is to follow the stocking up rules.

The heat collected from the inside of the device is transported by the refrigerant through the compressor to the condenser. Inside the condenser the heat is removed from the device due to the circulation forced by the condenser fan.

The cooling device (in the plug-in version) working inside generates heat. To enable its removal, free air circulation in direct vicinity of the device and ventilation (air conditioning) of the room in which the device will be installed is necessary.

The condensate generated during the work is discharged to a container located at the base of a refrigeration unit, where it is automatically evaporated using hot gases (exception: version "FISH" where the condensate drain must be connected to the building sewage system). The device is equipped with defrost heater that assists the defrosting of the evaporator. LED lighting located in the upper part of the device ensures the proper display of goods.

Work of the device is controlled automatically and is carried out by an electronic controller that starts the unit depending on the temperature in the device and the temperature setting. The controller also monitors other work parameters such as defrosting, alarm signals etc.

SOC refrigerated counter is equipped with a storage chamber in which products maintain a temperature class indicated in the technical data.

The refrigerated Sale over counter is available in several versions: PLUG-IN, PLUG-IN SELF, PLUG-IN SELF GO, PLUG-IN FISH.

3.3. Technical data

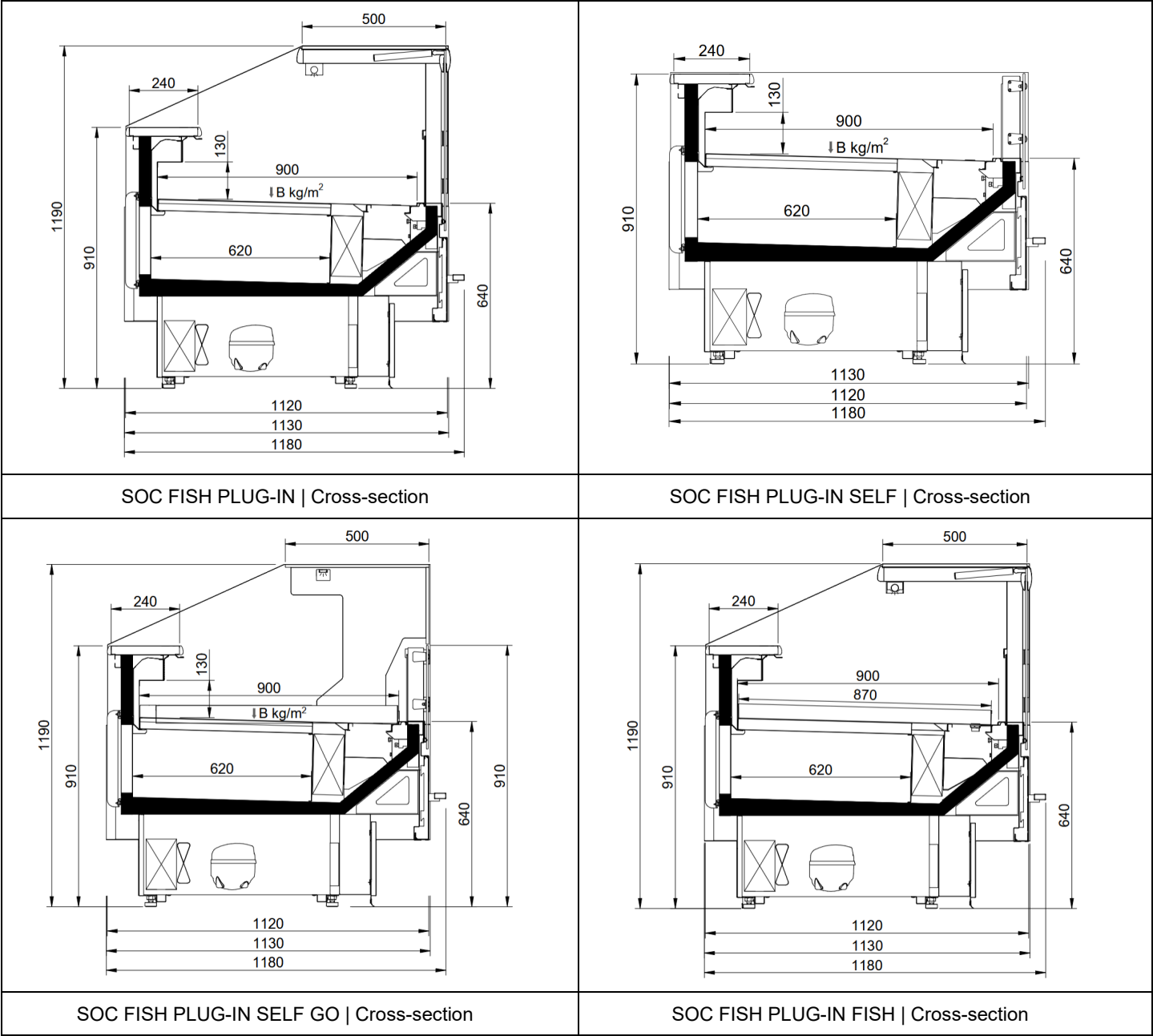
Provided technical data applies to the standard version of the device. The parameters characterizing the configuration of a particular device are placed on the rating plate and on the energy label attached to the device.

SOC FISH:	PLUG-IN	PLUG-IN SELF	PLUG-IN SELF GO	PLUG-IN FISH
Modules	1250 / 1875 / 2500 / 3125 / 3750 / EXT45 / EXT90 / INT45 / INT90	1250 / 1875 / 2500 / 3125 / 3750 / EXT45 / EXT90 / INT45 / INT90	1250 / 1875 / 2500 / 3750	1250 / 1875 / 2500
Height	1190	900	1190	1190
Depth	1130	1130	1130	1130
Wall thickness	24			
Climate class	3			
Temperature class	M1 (-1/+5 °C)	M2 (-1/+7 °C)	M2 (-1/+7 °C)	M1 (-1/+5 °C)
Max. speed of surrounding air	0,2 m/s			
Sound pressure level	≤60			
Max. shelf load	150 kg/m ²	150 kg/m ²	150 kg/m ²	150 kg/m ²
Refrigerant	R290			
Set point	0 °C	+2 °C	+2 °C	0 °C
Power supply	230 V / 50 Hz			

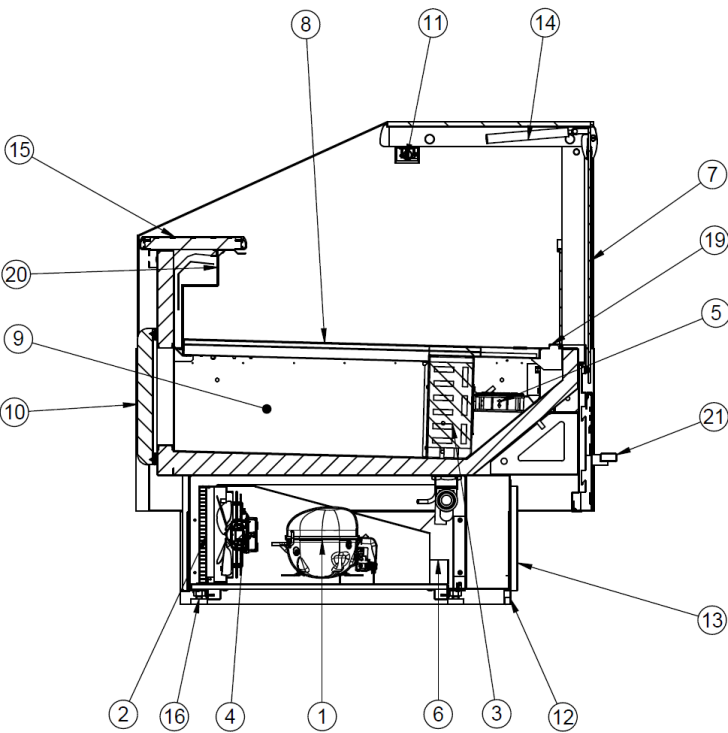


Detailed technical parameters of the device are indicated in the Technical Data Sheet.

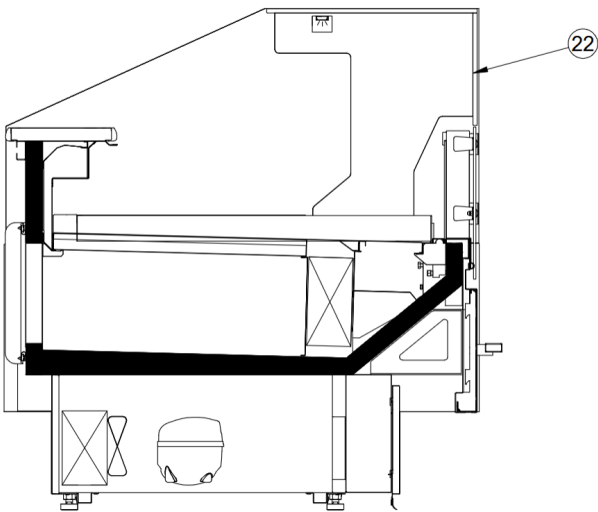
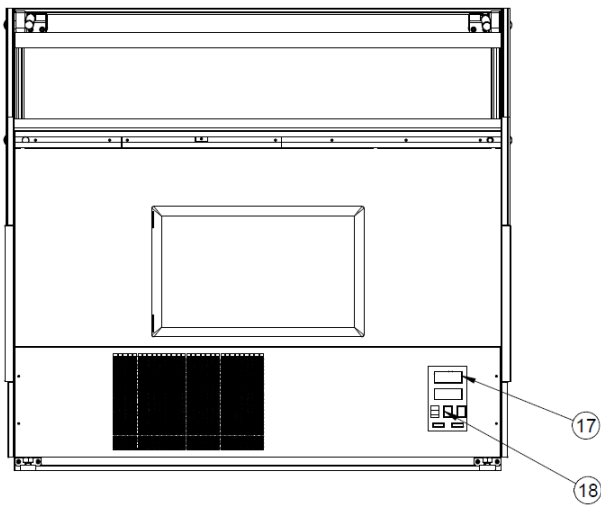
3.4. Technical drawings



3.5. Construction of the device



- 1 Compressor
- 2 Condenser
- 3 Evaporator
- 4 Condenser fan
- 5 Evaporator fans
- 6 Condensate container
- 7 Front glass
- 8 Stainless steel display shelves (or fish tubes for "FISH" version)
- 9 Storage chamber (not available in all models)
- 10 Mould
- 11 LED lighting in the casing
- 12 Front socket
- 13 Frame front cover
- 14 Front glass lifting system
- 15 Stainless steel countertop
- 16 Adjustable legs
- 17 Controller
- 18 Switches (main switch, light switch)
- 19 Air inlet
- 20 Air outlet
- 21 Bumper
- 22 Sliding front glass



3.6. Temperature classes

Temperature class determines the temperature range of products in the device at a given temperature setting on the controller. It has been indicated in the technical data of the device and on the rating plate.

Temperature class	Maximum product temperature [°C]	Minimum product temperature [°C]
M0	-1	+4
M1	-1	+5
M2	-1	+7
H1	+1	+10

H2	-1	+10
L1	-15	-18
L2	-12	-18
L3	-12	-15
S	Special classification	

3.7. Climate classes

Climate class determines the maximum ambient temperature and the maximum relative humidity value in the environment for which the device has been designed. It has been indicated in the technical data of the device and on the rating plate.

Climate class	Temperature of a dry thermometer[°C]	Relative humidity [%]	Dew point temperature [°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	40	40	23,9
6	27	70	21,1
7	35	75	30,0
8	24	55	14,4

3.8. Refrigerant



ATTENTION! Device filled with a flammable and explosive substance - propane.

The device is filled with the R290 refrigerant (propane) which is classified as A3 (flammable and explosive) in accordance with the EN 378-1 standard. Propane can cause an exothermic reaction when combined with air and ignition source with specific limits of air concentration.

Therefore, special precautions should be followed as listed below.



ATTENTION! A device filled with propane exceeding 150 g per refrigerating system may be used only in spaces with specified, minimum area expressed in m². Devices that apply to this restriction have been marked with an appropriate symbol.



ATTENTION! If you suspect a refrigerant leak, ventilate the room.



ATTENTION! Avoid potential sources of ignition near the device.



ATTENTION! Front and back ventilation openings should stay unobstructed. Do not cover.



ATTENTION! During the installation follow the location rules specified in Section 5.1. Otherwise, in case of a leak, propane may accumulate and create a flammable atmosphere.



ATTENTION! Do not damage the refrigeration system. In case of damage a leak of a flammable refrigerant is possible.



ATTENTION! Storage of flammable and dangerous substances inside the device is prohibited. Do not store explosive substances such as aerosol cans with flammable propane.



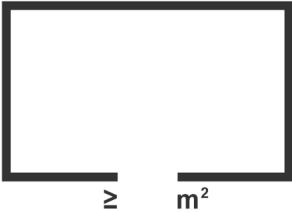
ATTENTION! Work on the refrigeration system may be performed only by manufacturer's specialized service technicians and an authorized service center trained in propane-filled refrigeration systems..

3.9. Nameplate

Technical data, identification and contact information can be found on the rating plate located on the external part of the device.

es SYSTEM K

MODEL _____	
SERIAL NUMBER _____	REFRIGERANT _____
RATED SUPPLY _____ V Hz	REFRIGERANT QUANTITY _____ kg
RATED CURRENT _____ A	CLIMATE CLASS _____
LIGHTING POWER _____ W	TEMPERATURE RANGE _____ °C
DEFROST HEATER POWER _____ W	MAX. ALLOWABLE PRESSURE _____ bar
DRYING HEATER POWER _____ W	WEIGHT _____ kg
EVAPORATION HEATER POWER _____ W	QUALITY CONTROL MARK _____
MAX. HEATERS POWER _____ W	FOAMING AGENT IS A FLUORINATED
PROTECTION DEGREE _____	GREENHOUSE GAS _____
	MANUFACTURE DATE _____



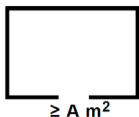
ES SYSTEM K SP. Z O.O.
ul. Wrzosowa 10, 32-340 Wolbrom
T: +48 32 644 04 00
info@essystemk.pl | www.essystemk.pl



MADE IN
POLAND



This symbol placed on the device indicates that it has been filled with a flammable refrigerant. The symbol is placed on the rating plate.



This symbol placed on the device determines a minimum area in which a device filled with a flammable refrigerant can be exploited. It does not apply to devices with a fill equal or lower than 150g per one refrigeration system. The symbol is placed on the rating plate, if applies to the device..

3.10. Energy label

The energy label is attached to the device, in accordance with Commission Delegated Regulation 2019/2019 (UE). Information above does not apply to corner devices and version "FISH".

		(I)	I QR code redirecting to the European Production Database
(II)	SUPPLIER'S NAME		II Supplier's name or trademark
	MODEL IDENTIFIER	(III)	III Model ID at the supplier
	A B C D E F G	(V)	IV Efficient energy use scale from A to G
(IV)			V Efficient energy use class
	XYZ kWh/annum		VI Annual energy consumption expressed in kWh/annum
(VI)			VII Sum of display areas at the working cooling working temperature
	XYZ L or m²	(VIII)	VIII Temperature at the top: highest product temperature at cooling working temperatures
(VII)			IX Sum of display areas at freezing working temperatures
	XYZ m²	(X)	X Temperature at the top: highest product temperature at freezing working temperatures
(IX)		(XI)	Temperature at the bottom: lowest product temperature at freezing working temperatures
			XI Number of the Regulation

3.11. Product data base

SOC FISH plug-in counter and other refrigeration devices with a direct sales function meet the requirements of the Commission (UE) Delegated Regulation 2019/2018 from 11 March 2019 completing the 2017/1369 Regulation of the European Parliament and Council (EU) with regard to energy labeling of refrigeration equipment with a direct sales function and are registered in the EPREL database (European Product Registry for Energy Labelling). Scanning the QR code indicated below you may enter the EPREL database and find devices to learn more about them.



QR code redirecting to the European Product Registry for Energy Labelling.

4. Transport

As a standard, the device is protected with cardboard angles and foil during transport. Change of packaging is possible with prior arrangements.



The device is labeled with a "Lift here" mark indicating the place where the device should be lifted



If possible, transport to the destination in the manufacturer's original packaging is recommended.



Lifting the device with a manual lifting device in intended places is possible



When operating a transport device be careful not to hit the adjustable legs and do not lift the device in the places not intended for this purpose



During transport on a pallet truck or forklift truck the front socket and both side sockets must be disassembled. Not complying to this provision may cause damage to the sockets and breakage of elements used for its attachment



Do not stack the devices on top of each other. It may damage the device or cause it to fall.



During transport make sure the loading capacity of the truck is greater than the weight of the device.



During transport. secure the device against moving



The device must be transported and stored in its work position



Materials used for packaging are recyclable.

4.1. Unloading

Unload the device and check for damage made in transport (e.g. dents, bends, scratches, loose elements, visible fluid leak) In case of any damage notify the party ordering the transport (manufacturer's sales representative, end seller) or the manufacturer and fill in a damage report. The damage must be confirmed with driver's signature on the device's documents.



If the damage occurred after unpacking and clearly indicates negligence on the part of the customer, complaints will not be accepted



Before disposing the packaging check for loose functional elements..

During transport, loading and unloading be particularly careful with glass elements.

4.2. Storage

The device may be stored in ambient temperatures from -20 °C to +40 °C and relative humidity from 30 to 80%. The device should be stored inside. The device cannot be exposed to solar radiation and other atmospheric phenomenons (e.g. wind, rain).

5. Installation

5.1. Device location conditions

The device must be used inside. Starting and using the device outdoors -outside the building, in an open space is prohibited. The space in which the device is to work should be dry, well-ventilated and air-conditioned.

During the installation make sure the following conditions are observed:

- The device is intended for work in the following conditions: highest acceptable ambient temperature: 25 °C, lowest acceptable ambient temperature 16 °C, highest acceptable relative humidity 60%, highest acceptable air flow rate <0,2m/s
- Do not install the device in a place exposed to an increased air velocity (more than 0,2 m/s) for example near doors or other intensively ventilated places.
- The surface on which the device is placed is horizontal, stable and flat
- The device cannot be placed in close proximity to heat sources e.g. radiators or reflectors concentrating light, and ignition sources
- The device cannot be placed in a space exposed to air conditioners, fan coil units and ventilation
- The device cannot be exposed to direct sunlight or increased radiation from other sources (e.g. spot radiators) If necessary, use covers/blinds in your windows.
- Placing additional heat sources inside the device is prohibited, e.g. light bulbs
- Ensure air access to places intended for this purpose (perforation in the back cover of the unit, front cover perforation)
- The device cannot be placed in niches with limited air access.
- Do not cover ventilation holes, the perforation as well as air inlets and outlets in the display area. It may disturb air circulation and cause irreversible failure or may lead to temperature loss.
- If you have any doubts concerning the installation, contact the supplier or manufacturer.



ATTENTION! installation of the components should be done in a way to ensure easy disassembly during servicing. It is prohibited to install the elements permanently covering such components as units, condensers, valves, filters, boxes, electric and refrigeration elements.



ATTENTION! The party performing the installation is responsible for any damage caused to the casing components during servicing if caused by the need to disassembly the above-mentioned elements permanently covering damaged components.



ATTENTION! During the installation of additional covers and elements ensure an appropriate air circulation.



ATTENTION! Failure to comply to the location conditions may cause damage, explosion and increase electricity consumption

5.2. Installation activities

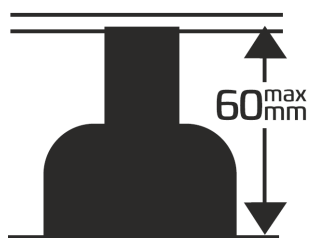
The range of installation activities includes:

- 1) Placing the device in its designated location and removing all the protective foils.

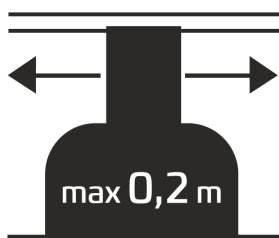


ATTENTION! It is acceptable to move the device in a short distance and only when the surface is even and the adjustable legs are fully screwed in. When moving the sockets must be disassembled. Otherwise, the device may be damaged

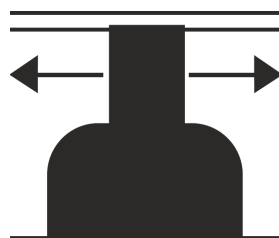
- 2) Precise leveling using adjustable legs with which the device is equipped. The device must be leveled in all directions and firmly seated. Incorrect leveling may cause incorrect work of the device..



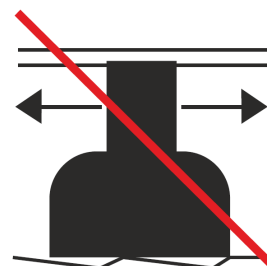
Maximum screw of the legs is 60mm



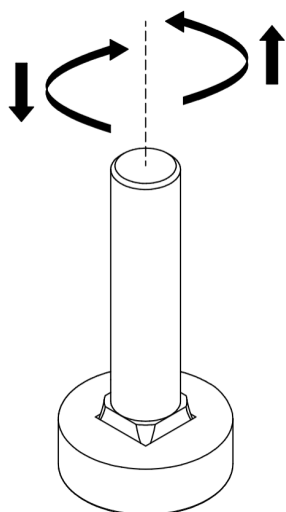
Maximum movement of a device with legs is 20cm



Move the device only with fully screwed legs



Do not move the device over uneven surfaces.



How to adjust the adjustable legs.



To adjust the legs, use the adjustable spanner or a fork spanner.

- 3) Connecting the condensate drain to the building's sewage system (only for "FISH" version or if meat will be stored in the device)
- 4) Installation of elements dismantled for transport (covers, plinths, bumpers) in accordance with the instruction in chapter 5.5 and 5.6
- 5) Regulation of the glass opening system



ATTENTION! During the installation it is necessary to regulate the glass opening system.

- 6) Preparation for the first activation, in accordance with Section 5.7 (cleaning the device)
- 7) Connection to the electrical installation.
- 8) In case of connecting the devices into a line, follow the instruction in Section 5.10.

5.3. Condensate drain

A natural process during the operation of a refrigeration device is the formation of condensate on the evaporator and the formation of water in the process of defrosting the evaporator. The condensate is discharged by gravity to the condensate container located in the base of the refrigeration unit, where it automatically evaporates by using hot gases and blowing with air heated in the condenser (exception: "FISH" version: see Chapter 5.3.2). The device is factory-equipped with siphons.



ATTENTION! If meat products are exposed in the device and may release liquids and end up in the condensate container, it is necessary to connect the device to the building's sewage system to avoid generating unpleasant odors.



ATTENTION! Before turning on the device, carefully inspect the condensate drain installation. Check for leaks. In the event of a failure of the sanitary installation, please report it to the nearest service center.

5.3.1. Condensate drain – non-meat products

If products other than meat are stored in the device, the condensate should be drained by gravity to the condensate container located in the base of the refrigeration unit, where it automatically evaporates by using hot gases and blowing with air heated in the condenser. The device is prepared to work in this way and no additional work is required on the part of the installer.

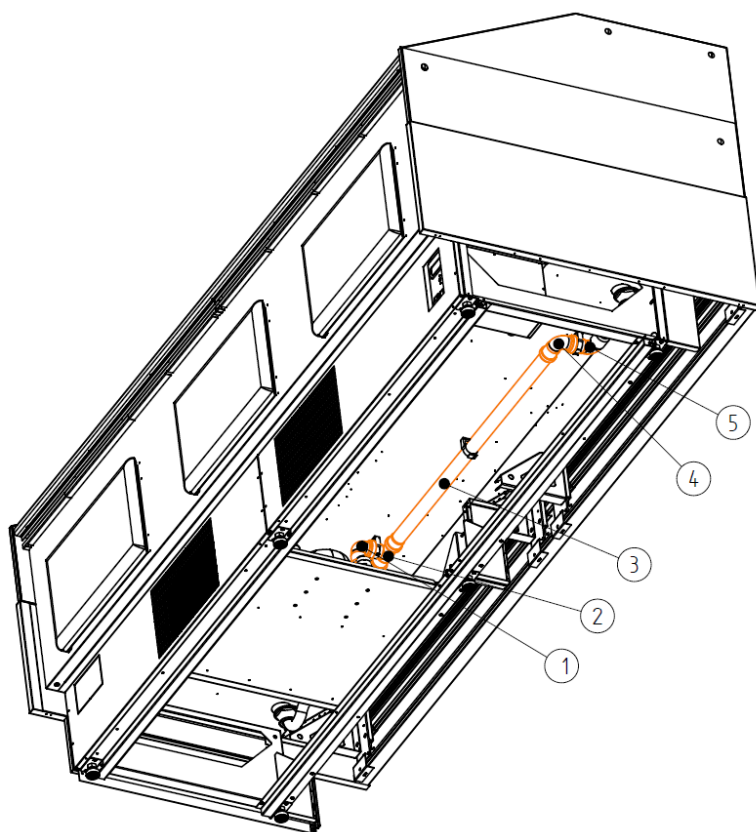
5.3.2. Condensate drain – "FISH" version

Fresh fish storage cabinets require a condensate drainage to be connected to building sewage system.

The condensate drain from the fish tanks and from the condensate formation process on the evaporator are physically connected inside the device, and a siphon has been factory-installed outside the body.

5.3.3. Condensate drain – meat products

If the device stores meat products, it is recommended to be connected to the building's sewage system (otherwise the device will generate unpleasant odors). It is necessary to dismantle the final elements of the condensate drainage system up to the siphons as shown in the drawing below (the siphons must remain installed). Next, it is necessary to run the installation from the siphons located in the counters to the building's sewage system (maintaining the slope) and connect it to the building's sewage system. The refrigerated counter does not come with any elements needed to build such an installation and must be provided on your own.



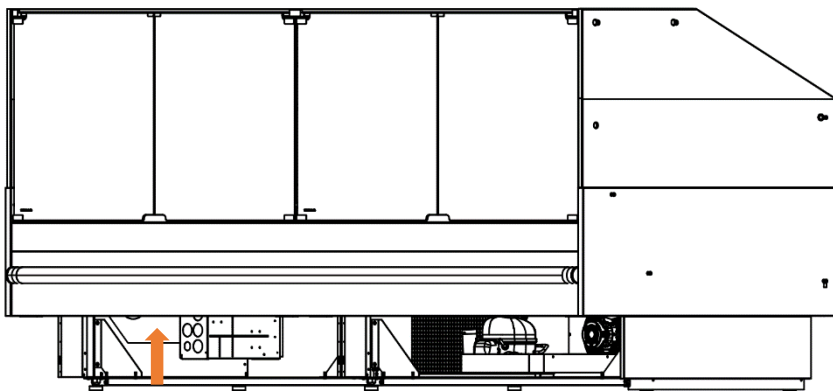
Elements to be dismantled if it is necessary to connect the condensate drain to the building's sewage system, on the example of module 2.50:

- 1 – PVC elbow Ø40 (x1)
- 2 – PVC tee Ø40 (x1)
- 3 – PVC pipe with flange Ø40 (x2)
- 4 – PVC elbow Ø40 (x2)
- 5 – PVC elbow Ø40 (x2)

The method of carrying out the installation

General requirements for the installation of a condensate drain for refrigerated counters connected to the building's sewage system:

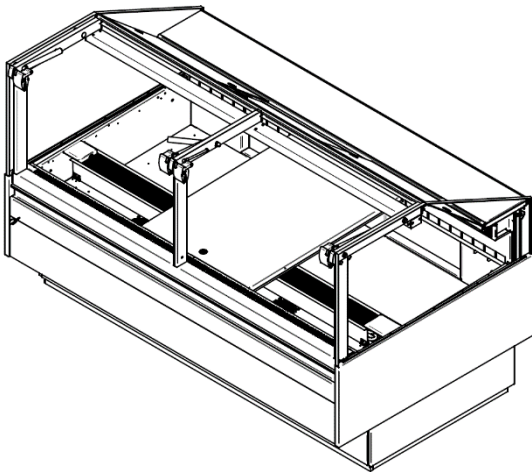
- Siphons located in refrigerated counters should be connected with a 40 mm diameter element
- The diameter of the pipes in the installation should be at least 40 mm
- A minimum drop of 2% is necessary to avoid blockages in the installation
- If it is not possible to maintain a slope of 2% in long rows of counters, drains should be made in the floor or the sequence should be divided into two parts in such a way that the left half of the sequence has drainage on the left side and the right side of the sequence on the right side
- In the case of a row of counters, installation can be carried out through the cutout located in the side panel of the device (marked with an orange arrow in the figure below).
- In the case of a row of single counters/furniture and when the building's sewage connection is not located in the floor, it is possible to route the condensate drainage system from the furniture through the side panel. In this case, it is necessary to make a hole in the side panel of the last piece of furniture in the row.
- After preparing the condensate drain installation, check the correctness of the connections again (the installation must be tight).



A cutout in the side panel of the device that can be used to route the condensate drain from the furniture line to the building's sewage system.

5.3.4. Filling syphons

When the condensate drain installation is prepared, fill the syphons. To do this, lift the extreme display shelves and slowly pour water through the evaporator in the places marked in the drawing. Each syphon should be poured with approximately 0.5 liters of water.



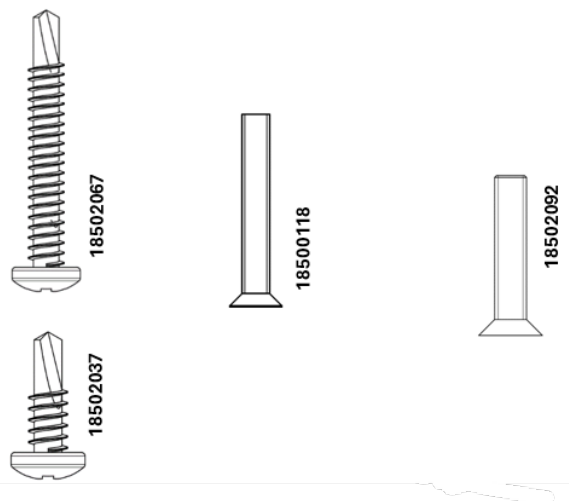
Filling syphons.

5.4. Connection to the refrigeration installation

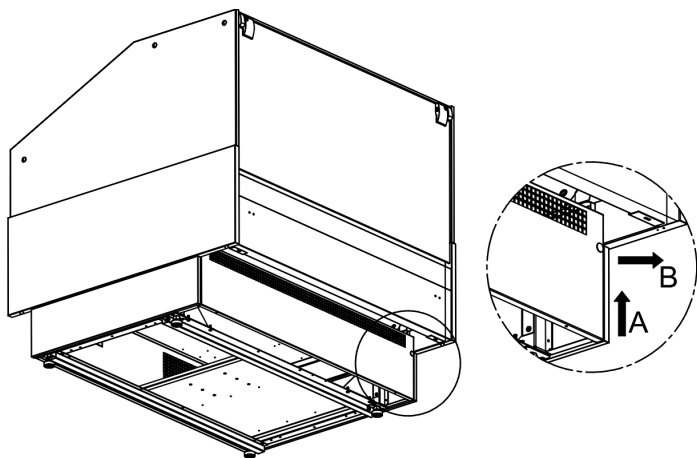
SOC FISH PLUG-IN refrigeration counter is a device with its own unit and does not require a connection to a refrigeration system.

5.5. Installation of plinths and covers

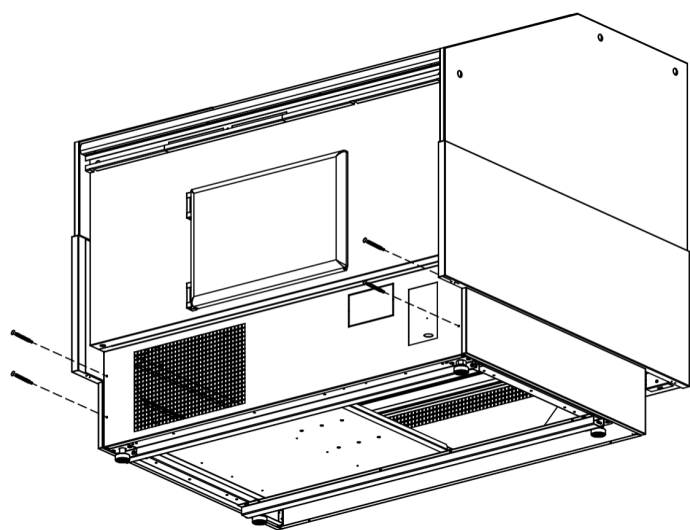
SOC cabinet is delivered with front cover, side covers and back covers mounted and plinths not mounted. If user wants to install plinths also, he must follow this instructions.



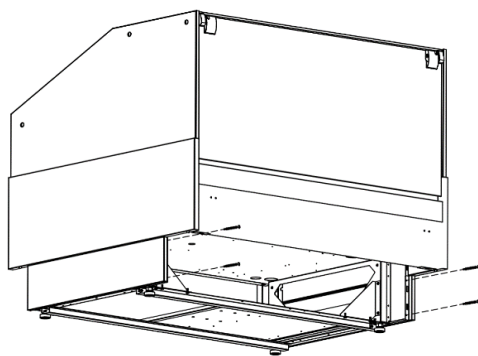
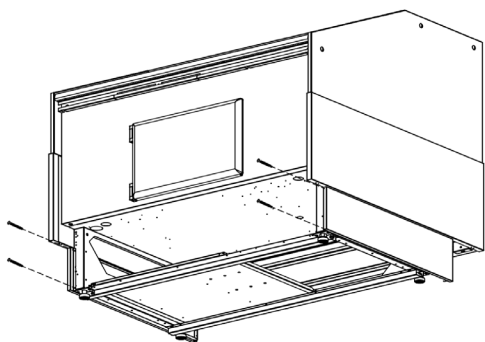
Fasteners.



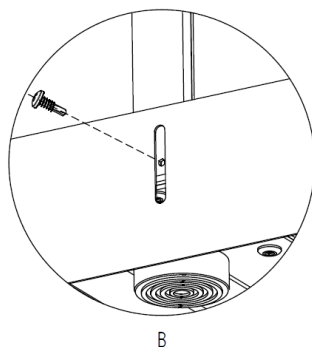
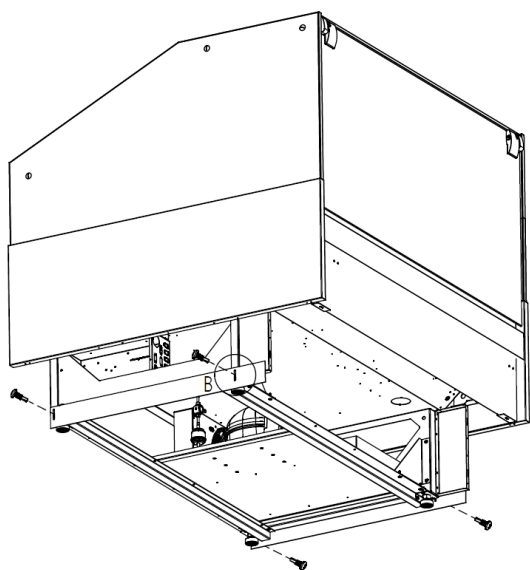
REMOVE THE HANGING FRONT COVER. GRAB THE BOTTOM OF THE COVER, PULL UP (A), THEN PULL TOWARDS YOU (B).



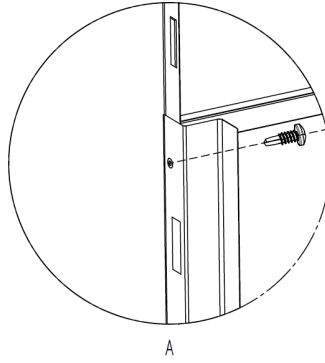
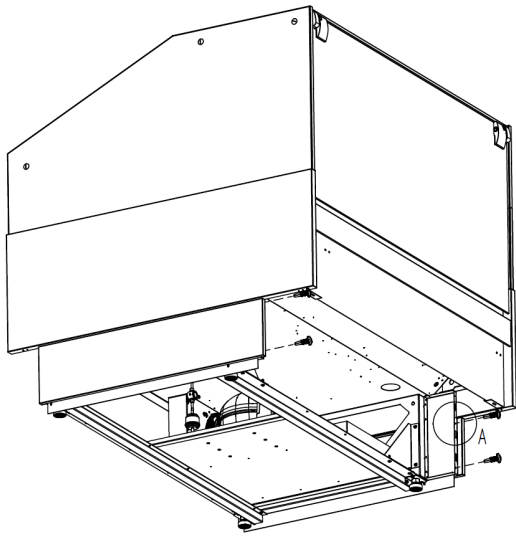
REMOVE BACK COVER BY REMOVING THE SCREWS AS SHOWN IN THE DRAWING BELOW.



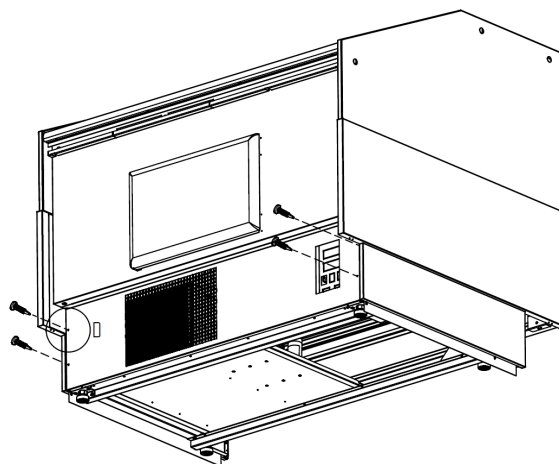
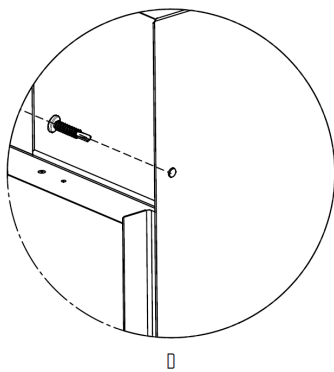
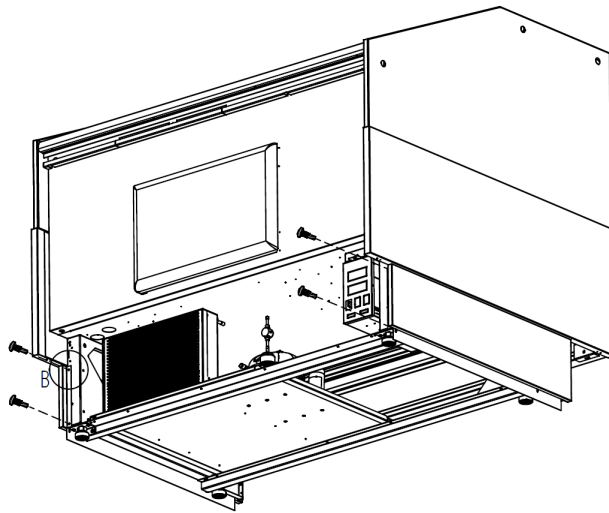
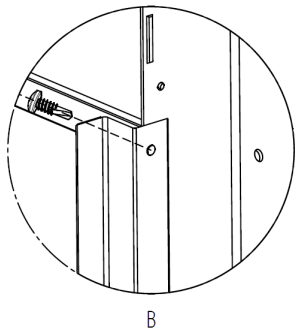
REMOVE THE SCREWS AT THE BACK
AND THEN AT THE FRONT OF THE
CABINET WHERE THE SIDE COVERS
ARE MOUNTED.



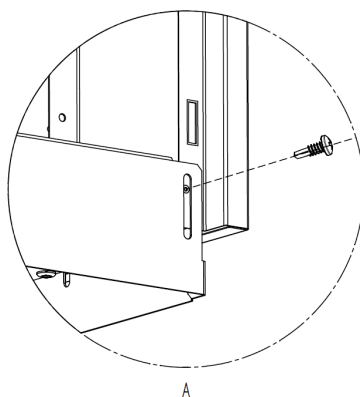
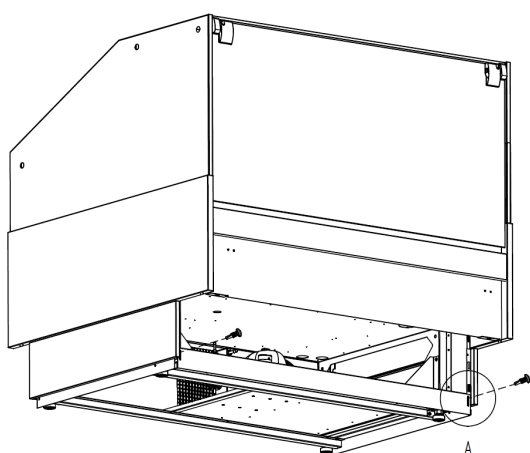
FASTEN THE SIDE Plinths USING
SHEET METAL SCREWS 18502037



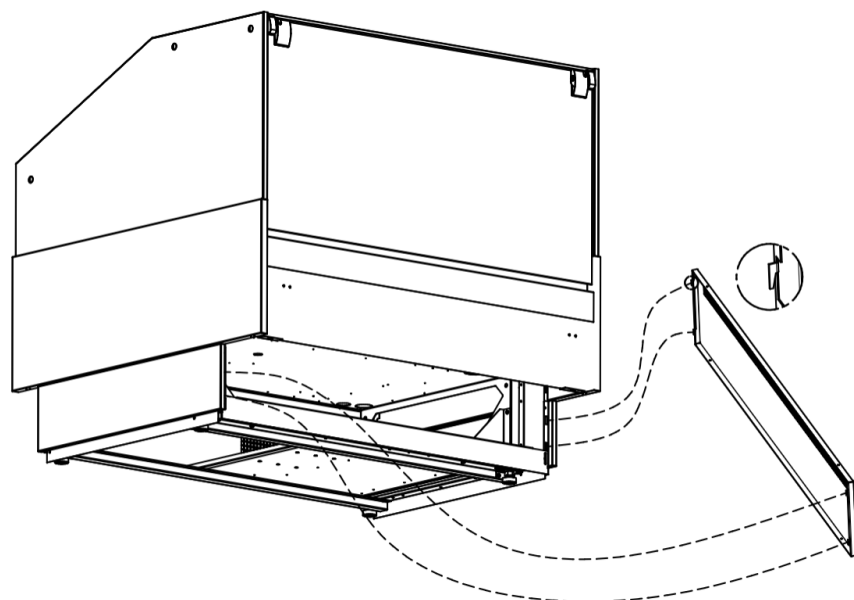
FASTEN THE SIDE COVERS USING
SHEET METAL SCREWS 18502037



FASTEN THE BACK COVER USING
SHEET METAL SCREWS 18502108



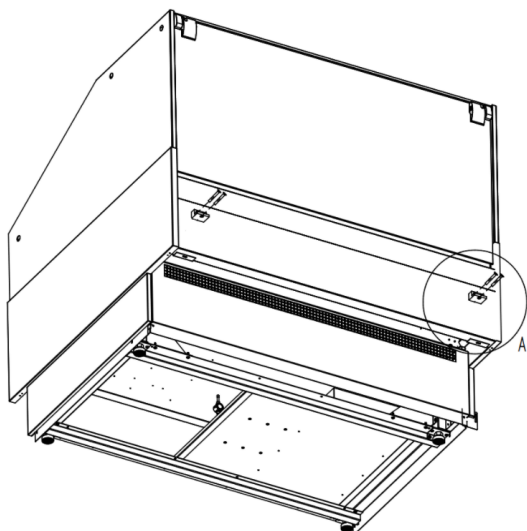
FASTEN THE FRONT PLINTH USING
SHEET METAL SCREWS 18502037



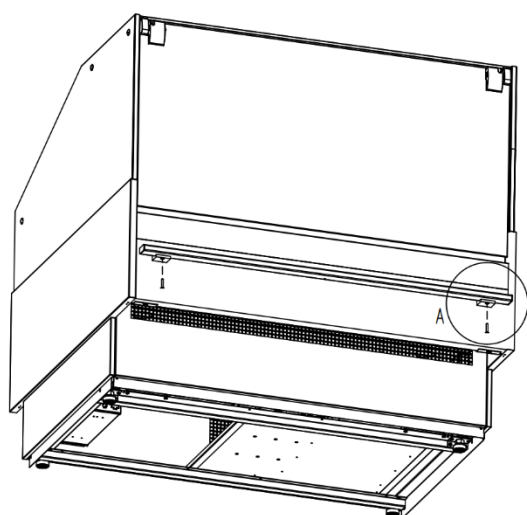
HANG THE FRONT COVER ON
SPECIAL HANDLES

5.6. Installation of bumper

If the bumper has been dismantled for transport, install it in accordance with the instructions below.



SCREW THE BUMPER HANDLES USING SCREWS 18500118 TO THE RIVET NUTS LOCATED IN THE FRONT PANEL.



SCREW THE BUMPER TO THE BUMPER HOLDER USING SHEET METAL SCREWS 18502092

5.7. Preparation for the first activation

Before first use, thoroughly clean the inside and all shelves using a mild detergent. After cleaning, carefully dry the surfaces.



ATTENTION! Make sure the cleaning materials are not toxic or caustic.



ATTENTION! If the device has been stored in low temperatures, it should spend at least 24h in a temperature between 16 and 25 °C before the first activation.

5.8. Connection to the electrical wiring

SOC FISH plug-in counter is equipped with a power cord. Before powering the device, read the information below and check the rated power and current on the nameplate.

Power supply (frequency)	V (Hz)	230 (50)
---------------------------------	---------------	-----------------



ATTENTION! Risk of electric shock. Live electrical equipment



ATTENTION! Work on the electric installation can only be done by authorized service technicians.



ATTENTION! Carefully inspect the power cord before powering the device.



ATTENTION! Damaged power cord can be replaced only by a service center authorized by the manufacturer



ATTENTION! It is necessary to follow and comply with the regionally applicable national standards and safety requirements



ATTENTION! Connection to the electrical installation should only be performed by an authorized person.



ATTENTION! Do not connect the device to a network without a working fire suppression system.



ATTENTION! Before connecting the device, check the compliance of voltage and frequency from the network with voltage and frequency to which the device is adapted (voltage and frequency given on the rating plate).



ATTENTION! Connecting the device to an extension or separation cable is prohibited.



ATTENTION! Connect the device to a separate, properly made electrical circuit with a plug socket and a protective plug.

Electrical installation diagram is attached to the manual and is located on the control module.

5.9. Installation of Back Perspex sliding doors

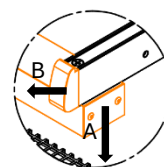
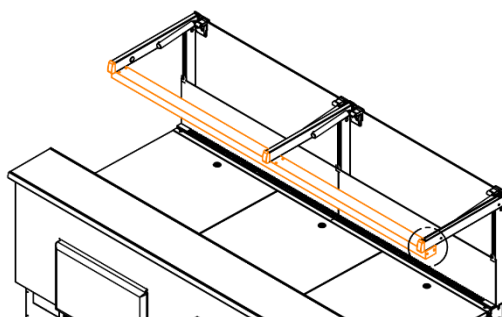
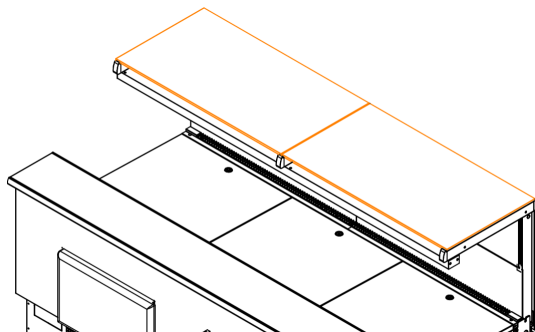
Back Perspex sliding doors can be installed in a place where the staff has access to products in the counter. Their use is recommended when the shop is closed because it reduces energy consumption and significantly protects the display area against contamination.



Back Perspex sliding doors are optional equipment of SOC refrigeration counter.

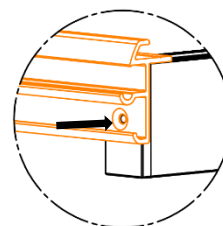
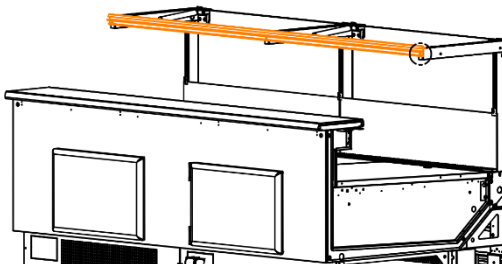
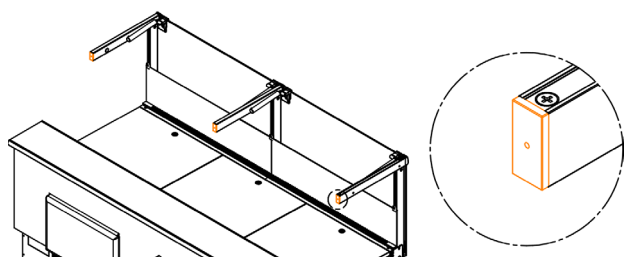
To install Back Perspex sliding doors:

- 1) Remove the top glass from the counter. Caution: handle the glass with care, as it may break and cause injury.
- 2) Disconnect, remove the lamp (see: Chapter 8:12) and unscrew the lighting panel housing (A). Then, unscrew the caps (B).

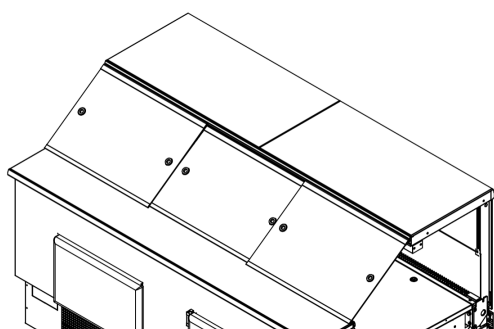


- 3) Screw the caps dedicated for night curtains.

- 4) Screw on the top curtain guide and lighting panel.

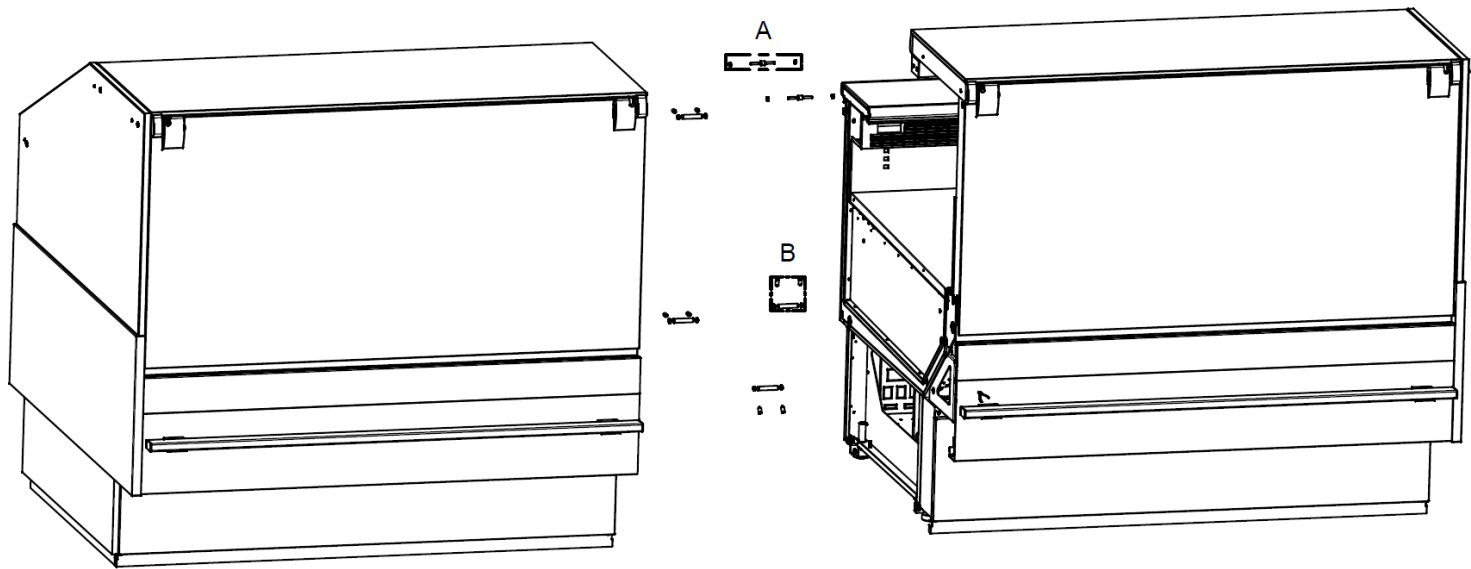


- 5) Mount lighting panel housing, lamp and connect the lamp. Put the top glass. Place the Back Perspex sliding doors as shown.

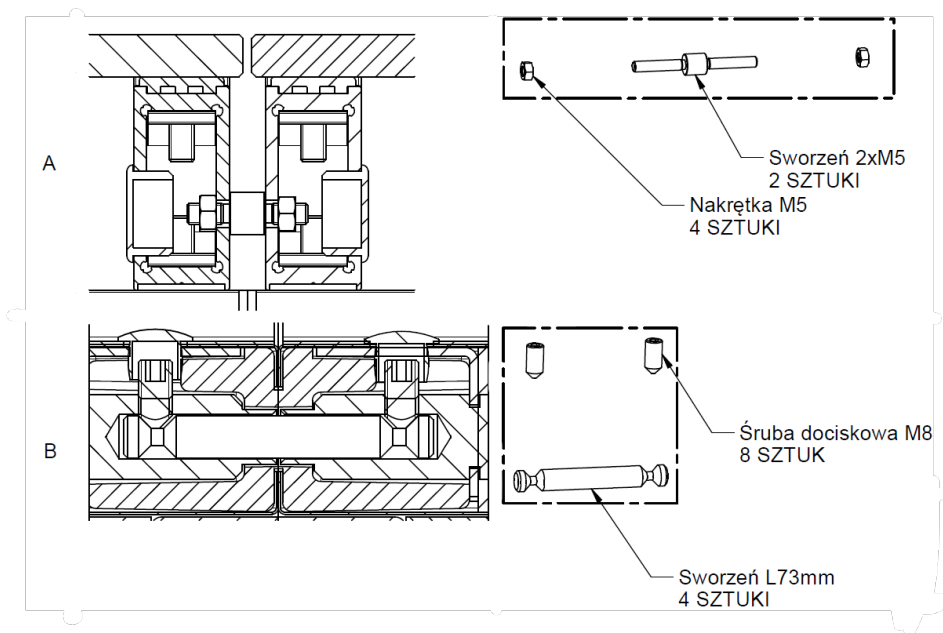
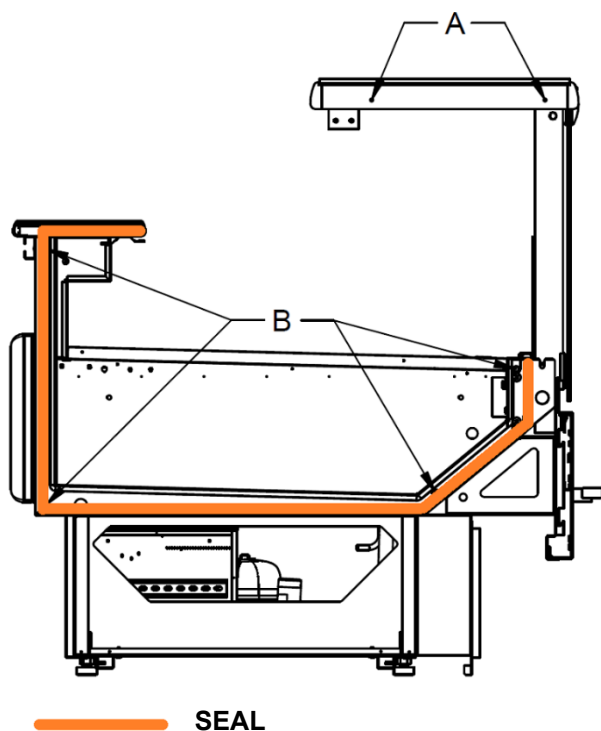


5.10. Connecting the devices

The device is adapted to be connected with subsequent purchased modules of the same type. If a sales line has been purchased, all necessary mounting hardware has been packed as a mounting hardware set and delivered together with the number of purchased modules. The sales line installation should be carried out by qualified personnel.



Necessary elements for connecting two devices into a line	
Fasteners	Quantity
Gudgeon pin 2xM5	2
Nut M5	4
Gudgeon pin L73mm	4
Set screw M8	8
Seal	-
Set screw plug	2



Order of action when connecting devices into a line:

1. Place the refrigeration counter in the designated place and level precisely. The front cover should be disassembled for the time of connecting
2. In a properly positioned device, place the fasteners in places shown on the drawing above (2xM5 gudgeon in places marked as A, L73mm gudgeon pin in places marked as B)

Take the plugs out of the horizontal post and secure 2xM5 gudgeon pins from falling out with M5 nuts, then place the plugs back in the post.

Secure the L73mm gudgeon pins from falling out with M8 set screw, then place the plugs back in the post.

3. Stick the seal in the place indicated on the drawing above.
4. Place another refrigeration counter at the connection point and level precisely cognately to the previous counter (height of the devices must match).
5. Slide the other device on the fasteners from the first device, carefully push to the seal and disassemble the M5 nuts and M8 set screws cognately to point 2.
6. Install the front sockets and front covers of the frame.

6. Use

6.1. Installation

Prior to the first activation, clean the interior according to the information included in Section 8.

After a correct installation and preparation in accordance with Section 5, you may activate the device.

Switches located under the temperature control panel start the device. One switch is responsible for activation of the refrigeration unit, the other for lighting activation.

Switch the unit and lighting switch to the "I" position. The refrigeration unit, ventilators and lighting will be activated.

6.2. Stock up

Before stocking up, make sure the temperature inside the device has reached the expected value.

While stocking, follow the rules below:

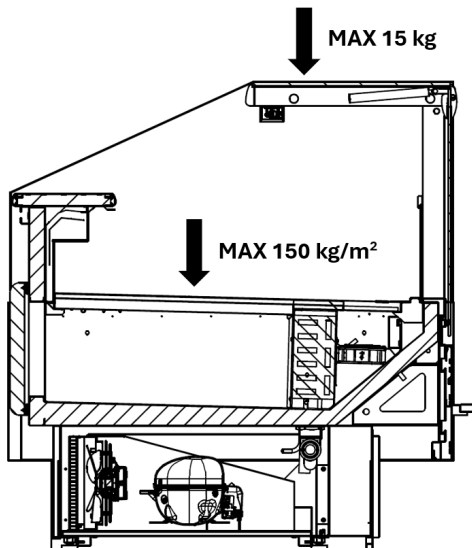
- Do not throw products into the device.
- Do not exceed the load of the shelves - maximum display area load is included in the technical data table and on the drawing below.
- Place the products at least 10 mm apart on the display area in order to allow proper flow of cooled air.
- Place products consistently within the display area.
- Products cannot protrude beyond the shelves or cover the air inlets and outlets
- Follow the guidelines regarding the stock limits in accordance with the drawing in Section 3.2.



ATTENTION! The device is used for storage and display of previously cooled products and is not intended for their cooling. Products with temperatures higher than set on the device should not be placed inside.



ATTENTION! Wrong stock up may disturb the air circulation inside the device which may disturb proper work of the device and failure to maintain the expected temperature class



Maximum display shelf load.



ATTENTION! Maximum display shelf load is 150kg/m².



ATTENTION! Maximum load of the upper glass is 15kg

6.3. Automatic defrost

The device is defrosted automatically according to the settings on the controller. Change of defrosting frequency depending of the needs and work conditions is possible only in consultation with the manufacturer. It is possible to force the defrosting process manually.



Manual defrost instruction has been included in Section 7.4.



Manual defrost is recommended when an additional necessity for defrost occurs due to difficult working conditions of the device (e.g. high humidity, frequent rotation of the products)

In SOC FISH plug-in refrigeration counter, defrosting is performed by using defrost heaters.

During the defrosting process, the temperature may increase compare to the expected temperature in the display area. It is a temporary process and does not have a negative impact on cooled products.

6.4. Dewing

Dewing is a process of water vapor condensation on the surface of the device, which occurs when humid air borders surfaces with a temperature lower than the dew point. It is a natural and temporary phenomenon. It may occur during the defrosting process and should disappear afterwards

Dewing of sheet metal and glass surfaces is a natural and temporary process.

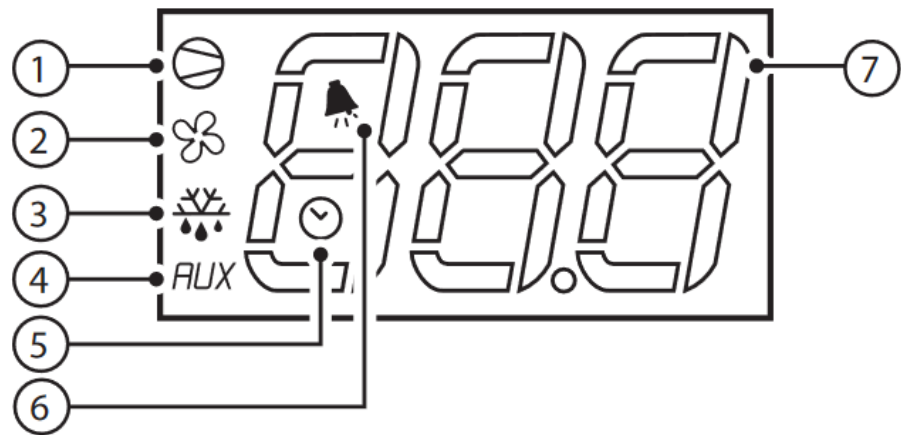


A phenomenon that repeats frequently and for a long time is caused by improper environmental conditions.

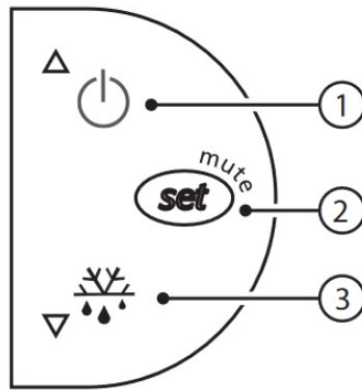
There is no need to call the service center!

7. Controller use (Carel Easy)

7.1. Description of the controller



Indication	Symbol	Description
1		Compressor. Diode on - the compressor is working. Flashing - compressor start delayed by a safety procedure.
2		Evaporator fans. Diode on - evaporator fans are on. Flashing - evaporator fans start delayed by an external shutdown or when another procedure is in progress.
3		Defrost. Diode on - defrost process in active. Flashing - start is delayed by external shutdown or when another procedure is in progress
4	AUX	Auxiliary output - diode on - auxiliary output is active. Diode off - auxiliary output disabled
5		Real-time clock. Diode on - real-time clock is on and at least one time zone is set. Diode off - real-time clock is off and no time zone has been set.
6		Alarm. Diode on - alarm active. Diode off - no active alarms.
7		Current temperature inside the device or value of a parameter chosen on the controller or alarm code when it occurs.



Indication	Symbol	Description
1		Normal work: Press for more than 3 seconds to turn the controller on/off.
		Parameter overview mode: Go to the next setting parameter
		Parameter value setting mode: Increase the parameter value
2		Normal work: - Press shortly to mute the alarm sound - Press for 1 second to open the setting point - Press for more than 3 seconds to open the parameter setting menu
		Parameter overview mode: Press to display the value of the chosen parameter and open the parameter setting mode
		Parameter setting mode: - Press to temporarily save the new parameter setting - Press for more than 3 seconds to permanently save the new parameter setting
3		Normal work: Press for more than 3 seconds to activate/deactivate the manual defrost feature
		When turning on: Press for 1 second to display the information about the software version
		Parameter overview mode: Go to the previous setting parameter
		Parameter setting mode: Reduce the parameter value

7.2. Enabling/Disabling the controller

To turn the controller on, press the button for more than 3 seconds. The display will show "ON".

To turn the controller off, press the button for more than 3 seconds. The display will show "OFF" alternating with the current temperature inside the device.

7.3. Temperature setting

To change the temperature setting inside the device (set point):

- Press the  button for 1 second, setting temperature will be displayed
- Increase or reduce the value using  and  buttons
- Press the  button to confirm the new value

7.4. Manual defrost

In order to enable the manual defrost:

- Press the  button for more than 3 seconds

In order to disable an active forced defrost process:

- Press the  button for more than 3 seconds during the forced defrost process

During the defrost process the  icon is active.

8. Maintenance

The device should be kept clean and serviced periodically. It is a user responsibility.

8.1. Work range possible to be performed by the user

Work range possible to be performed by the user includes:

- Turning the device on/off
- Monitoring the operation of the device, including temperature control
- Changing the temperature parameter of the refrigerated area on the temperature controller (set point)
- Manual defrost
- Stock up/unloading
- Cleaning the interior
- Cleaning the exterior
- Cleaning the condenser
- Cleaning the condensate container
- Cleaning the condensate drain
- Controlling the condition of the magnetic seals of the storage chamber door
- Manual defrosting
- Replacing the LED lamp
- Replacing display shelves
- Installing/Disassembling the night blinds, if any

Other work can be performed only by an appropriate personnel member.

8.2. Maintenance schedule

Minimum frequency of maintenance work is shown in the table below. All mentioned maintenance activities, except for service inspection, are the responsibility of the user.

Activity	Frequency					
	Every day	Once a week	Once every two weeks	Once a month	Once every 6 months	Once a year
Internal cleaning of the device	✓					
External cleaning of the device		✓				
Cleaning of the condenser				✓		
Cleaning of the condensate container			✓			
Checking the tightness and patency of the sewage system		✓				
Controlling the condition of the magnetic seals of the storage chamber				✓		
Manual defrost (turning the device off for at least 12h)		✓				
Service inspection						✓

8.3. General maintenance rules



ATTENTION! The device requires regular maintenance and cleaning for proper and long-term use.



While cleaning and preparing the device for cleaning, proceed with caution. The interior is made of sheet metal elements with sharp edges, use gloves to avoid injuries



ATTENTION! Cleaning and maintenance should be carried out in accordance with the frequency stated in Section 8.2 or more frequently in necessary



To clean the interior and exterior of the device, do not use: brushes with steel bristles, cleaning agents containing sharp abrasives, pastes, vinegar, abrasive and caustic agents, cleaning agents containing: chlorides, fluorides, bromides, iodides, and acid-based substances containing mentioned compounds, bleaches and agents based on hypochlorite, products intended for cleaning silver..



To clean the interior of the device, do not use: synthetic fiber brushes, delicate fabrics, sponges, tepid water, alkaline agents, agents based on phosphoric acid, citric acid, organic solvents, agents intended for chrome-plated surfaces and stainless steel.



To clean glass, use only glass cleaner. Using water is not recommended



When cleaning, use circular movements Dry the clean surfaces with a soft cloth.



ATTENTION! Do not use power washers or hot steam.



ATTENTION! Always use soft brushes when vacuuming.

When cleaning the device:

- Empty the device of products and move them to a place with the proper temperature
- Set all switches by the controller to "0"
- Disconnect the device from the power supply
- Wait for the device to reach the ambient temperature
- Clean the device in accordance with the instructions and recommendations included later in the manual
- When cleaning is completed and any previously dismantled parts are reinstalled, turn the device on by connecting it to the power supply and switching into the "I" position"

8.4. Internal cleaning

For hygienic reasons, internal cleaning should be carried out every day. Cleaning activities include:

- Removing any remaining products, including dirt from gaps between the shelves
- Cleaning the display shelves, after prior disassembly
- Cleaning the air inlet and outlet sheet as well as checking if nothing is blocking the air flow in the perforated part
- Cleaning the countertop
- Cleaning the display area posts
- Cleaning the glass
- Cleaning the storage chamber

The internal surfaces should be cleaned with a damp sponge or cloth, dipped in warm water mixed with a neutral detergent. Do not use toxic or corrosive detergents. Then, gently wipe the interior using only water, finally dry it using a dry and soft cloth.

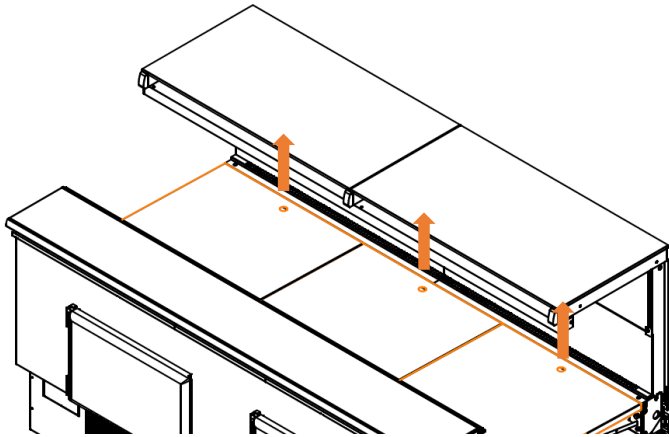


ATTENTION! When displaying chemically aggressive products such as pickled products or fish, corrosion cannot occur. Therefore, the device must be cleaned every day. When cleaning a device with chemically aggressive display, control the construction and electric elements to prevent malfunctions.

Pulling out the display shelf:

SOC PLUG-IN, PLUG-IN SELF, PLUG-IN SELF GO:

To pull the shelf out of the display space, grab the rubber grommet located in the front of the shelf and pull it up, as shown in the figure below.

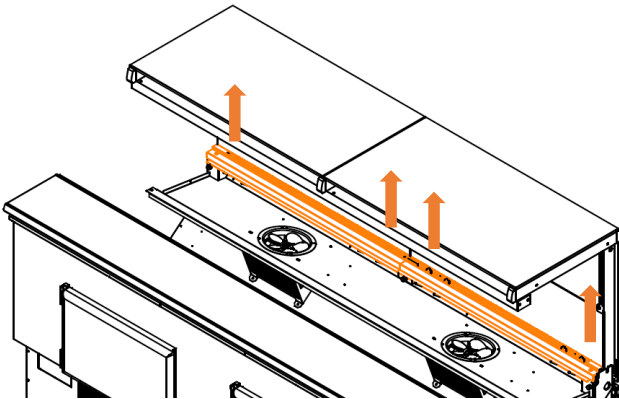


Pulling out the display shelves.

SOC PLUG-IN FISH:

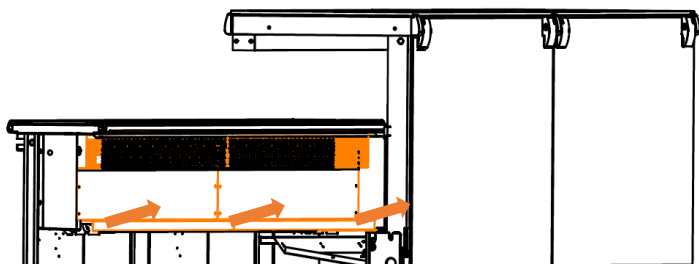
If it is necessary to remove the fish tanks for cleaning. Very carefully lift the front part of the tank and disconnect the water drainage system from the tank and then pull the tank out. After cleaning, connect the water drainage system in the same way as before dismantling.

Pulling out the air inlet: To remove the air inlet, you must first remove the display shelves. Remove the air inlet plates by pulling them upwards as shown in the figure below.



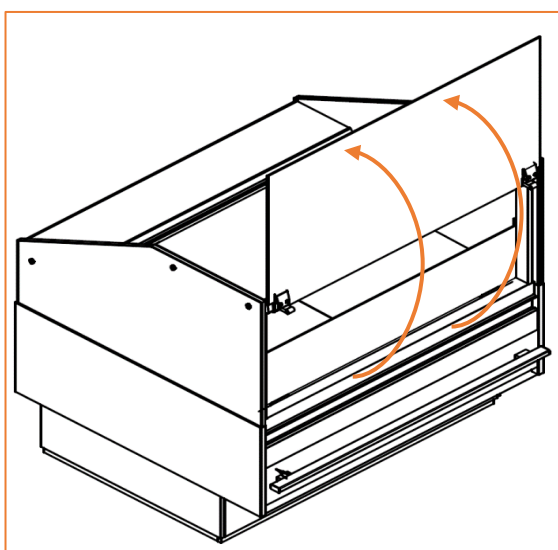
Pulling out the air inlets.

Pulling out the air outlet: To pull out the air outlet, you must first remove the display shelves. Remove the air outlet plates by pulling their lower part forwards as shown in the figure below.



Pulling out the air outlets.

Lifting and lowering the front glass: In order to lift the front glass, grab the bottom of the glass with both hands, in its middle. Lift the glass by moving it towards you and up simultaneously. When lowering the glass, hold the middle with both hands throughout the entire process.



Lifting the front glass.

8.5. External cleaning

External cleaning of the device should be done at least once a week. When cleaning the exterior make sure the perforation of the front frame covers and unit cover are not clogged.

External surfaces should be cleaned with a mild detergent and dried with dry, soft cloth.

8.6. Condenser cleaning

The reason for frequent malfunctions or failure of refrigeration equipment is a foul condenser. The condenser should be cleaned at least once a month, however, its conditions should be controlled more frequently. If necessary, vacuum the ribs and check for dirtiness between the ribs, which may block the air flow (Instruction film under the QR code)



ATTENTION! The condenser should be cleaned at least once a month, however, its condition should be controlled more frequently. If during an inspection it turns out to be dirty, it should be cleaned. Not following the instruction above causes loss of warranty.



ATTENTION! Be careful not to damage the ribs during cleaning



ATTENTION! The condenser has sharp edges and may cause injuries when cleaning. Therefore, use safety gloves when cleaning the condenser.

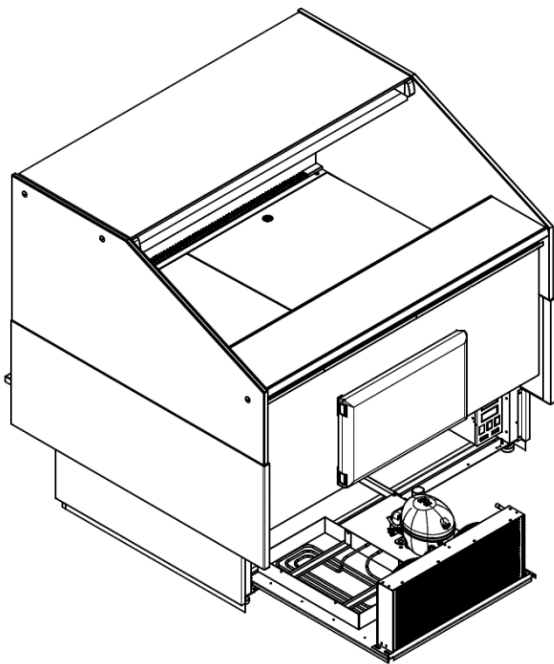
In order to clean the condenser:

- 1) Disassemble the unit cover (instruction in Section 5.7)
- 2) Use a soft brush or a vacuum cleaner to clean dirty spaces between the fins.
- 3) Install the unit cover.

8.7. Cleaning of the condensate container

To prevent the unpleasant smell, the user should clean the condensate container at least once every two weeks. Furthermore, each time when a liquid product or other liquids are spilled inside the display area.

To access condensate container, disassemble the unit cover (in accordance with the Section 5.7) and pull the unit out on the runners, as shown below. The condensate container has been marked with a colored arrow.



8.8. Checking the tightness and patency of the drains

As a part of maintenance activities, the user should check the end points of the water drain in the device. Clean any visible contamination. Check the tightness of connection elements of the condensate drainage system.

8.9. Checking the magnetic seals of the storage chamber door

The user should regularly control the condition of the magnetic seals of the storage chamber - at least once a month. Check the seals for possible leaks.

In case of poor condition of the seals, please contact the service center.

8.10. Other maintenance activities

The user should carry out a manual defrost once a week, by disconnecting the device for at least 12 hours.

The user should regularly visually check if the glass is firmly mounted in the clusters (does not fall out).

8.11. Service review

The frequency of a full-service review is once a year (minimum) or once every six months (recommended)

To perform a service review, please contact the manufacturer's service center.



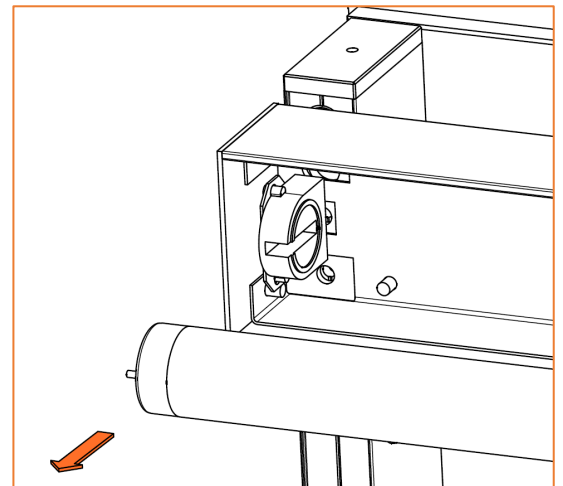
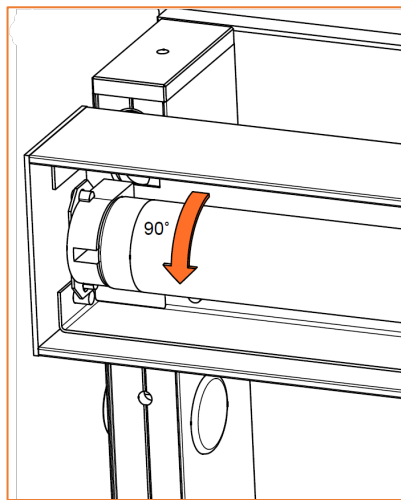
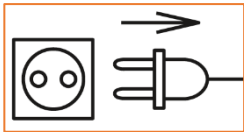
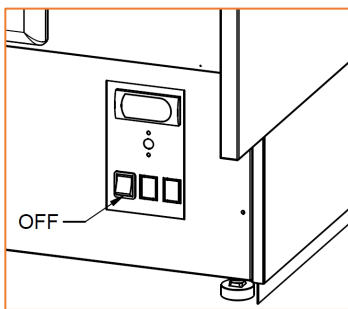
ATTENTION! Service review may be performed only by manufacturer's service technicians or other authorized service centers.

8.12. Change of lighting

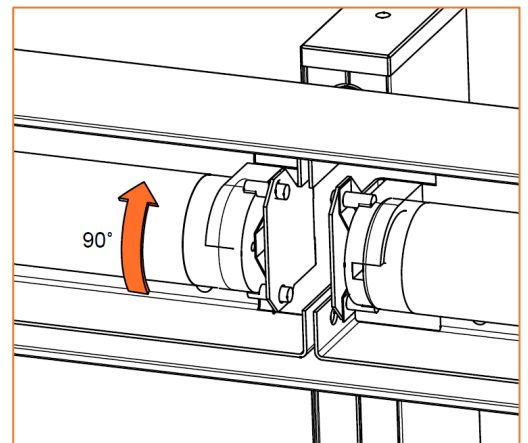
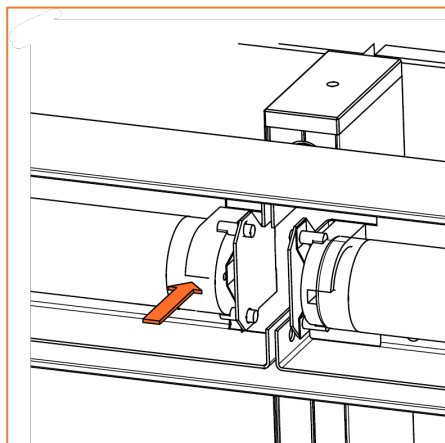
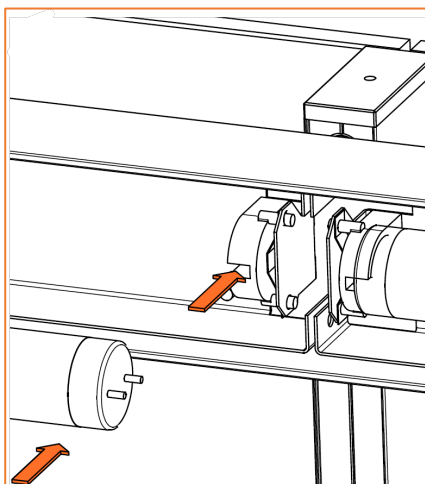
SOC FISH plug-in counter is equipped with a LED fluorescent lamp which can be replaced by the user.



ATTENTION! The device should be disconnected from the power supply for the time of replacing the fluorescent lamp. If necessary, empty the device from all food products and move to a properly cooled place.



- 1) Switch the main and lighting switches to a "0" position and disconnect the device from the power supply
- 2) Rotate the fluorescent lamp 90 degrees.
- 3) Take the fluorescent lamp out of the sockets.



- 4) Set the new fluorescent lamp so that the 2 pins and socket are in one line.
- 5) Insert the pins into the socket.
- 6) Rotate the fluorescent lamp 90 degrees. Power the device and switch the main and light switches to a "O" position

9. Information about servicing and warranty

Detailed information regarding warranty has been included in the Warranty Card.



ATTENTION! Repair of the device during the warranty period may be performed only by service authorized by the manufacturer. Repair performed by unauthorized personnel causes loss of warranty.

The basic data has been included on the nameplate. Always provide the type of the device and serial number when contacting the authorized service center. The manual, electrical diagram, technical documentation and a warranty card are attached to the device. Recommended service periods are included in the warranty agreement.



ATTENTION! Service and repair of mechanical and electrical components may be performed only by a qualified service technician

Use of original spare parts is recommended.

9.1. Spare parts list

For more information about spare parts, contact the service center.

9.2. Service contact

In case of any questions or complaints, contact your service provider:

When reporting a malfunction, provide::

- The description of the problem
- Information about the condition of the device
- Serial number and model (mentioned on the nameplate or the warranty card)
- Applicant's details
- Return contact details

Alternatively, a complaint can be submitted via

WWW.TEFCOLD.COM.

10. Common malfunctions and their solutions

If the device is not working properly, before contacting the service center, please check for one of the situations mentioned below.

Possible failure	Possible reason	Solution
The device does not work	Main switch may be turned off	Turn the main switch on
	The power cable is disconnected	Connect the power cable
	The power cable is damaged	Insulate the place and contact the service center
	Mains electricity failure	Contact the electricity supplier
Incorrect temperature inside the device:	Device is not set in accordance with the information included in the manual	Correct the installation according to the instruction
	Control system failure	Contact the service center
	Contaminated condenser	Clean the condenser
	Load of products is exceeded or incorrectly distributed	Stock up the product in accordance with the instruction
	The device has been stocked up with previously unrefrigerated products	Only previously refrigerated products may be placed in the device
	Air inlets/outlets are covered	Uncover the air inlets/outlets
	Frosty evaporator	Defrost manually using the controller
The lighting does not work:	Ambient temperature is too high	Lower the temperature in the facility
	The lighting system has been damaged	Replace the fluorescent LED lamp
	The controller has crashed	Turn the controller on and off
	The light switch is switched off	Switch the light switch into a "I" position
Water on the floor:	The condensate container is full	Empty the container
	Work conditions are not consistent with the recommendations (humidity is too high)	Ensure proper environmental conditions
	Refrigeration system failure	Contact the service center
	The drain/siphon is clogged	Clean the drain/siphon
	Untight condensate drainage system	Control the tightness
Dewing	Work conditions are not consistent with the recommendations	Ensure proper exploitation conditions
	Air inlet/outlet is clogged	Unclog the air inlet/outlet
The device is noisy:	The device is leveled incorrectly	Level the device properly
	Bolts/screws are screwed incorrectly	Tighten the fasteners
Unpleasant smell:	The condensate container is dirty	Clean the condensate container

If other malfunctions not mentioned in the manual occur or the solutions above are insufficient, contact the service center.

11. Disposal

SOC FISH refrigeration counter is covered by the 2012/19/EU Directive of the European Parliament on waste electrical and electronic equipment (WEEE) and marked with the WEEE symbol. In Poland, guidelines on waste electrical and electronic equipment are specified in the Act Dz.U.2022.1622 from 11 September 2015 on waste electrical and electronic equipment and implementing regulations..



WEE symbol: Special symbol indicating that the waste electrical and electronic equipment should be returned to a designated collection point for disposal of electrical and electronic waste.

Proper action with waste refrigeration equipment has a significant influence on consequences harmful for human health and natural environment which arise from the presence of dangerous substances and proper storage and processing of the device.

11.1. User obligations

After reaching the estimated period of use, the user should transfer the device to a waste equipment collection point or entity authorised to collect waste equipment, from where it will be transferred to a waste processing facility.

If you wish to return a waste equipment, you can contact the manufacturer - which will ensure its collection by an authorized entity.

11.2. Storage and disposal

Storage:

The device should be stored in a dry place, with no access to harmful substances, water or radiation, on a stable surface. Do not store the device on or under a different device. If the device is stored for over a month period, remove the protection tapes.

Secure the device against dust and impacts. The device should be stored in place with no threat to human life and health.

Preparation for disposal:

- In case of the refrigerant regeneration, empty it from the device and transfer to an appropriate facility dealing with regeneration and disposal of refrigerants
- In case of refrigerants which can be released into the atmosphere (e.g. R290), safely recover the refrigerant from the device and release it to the atmosphere, away from any sources of ignition
- Empty the device from oil
- Seek specialist advice before disposing substances harmful to the environment and materials that can be recycled



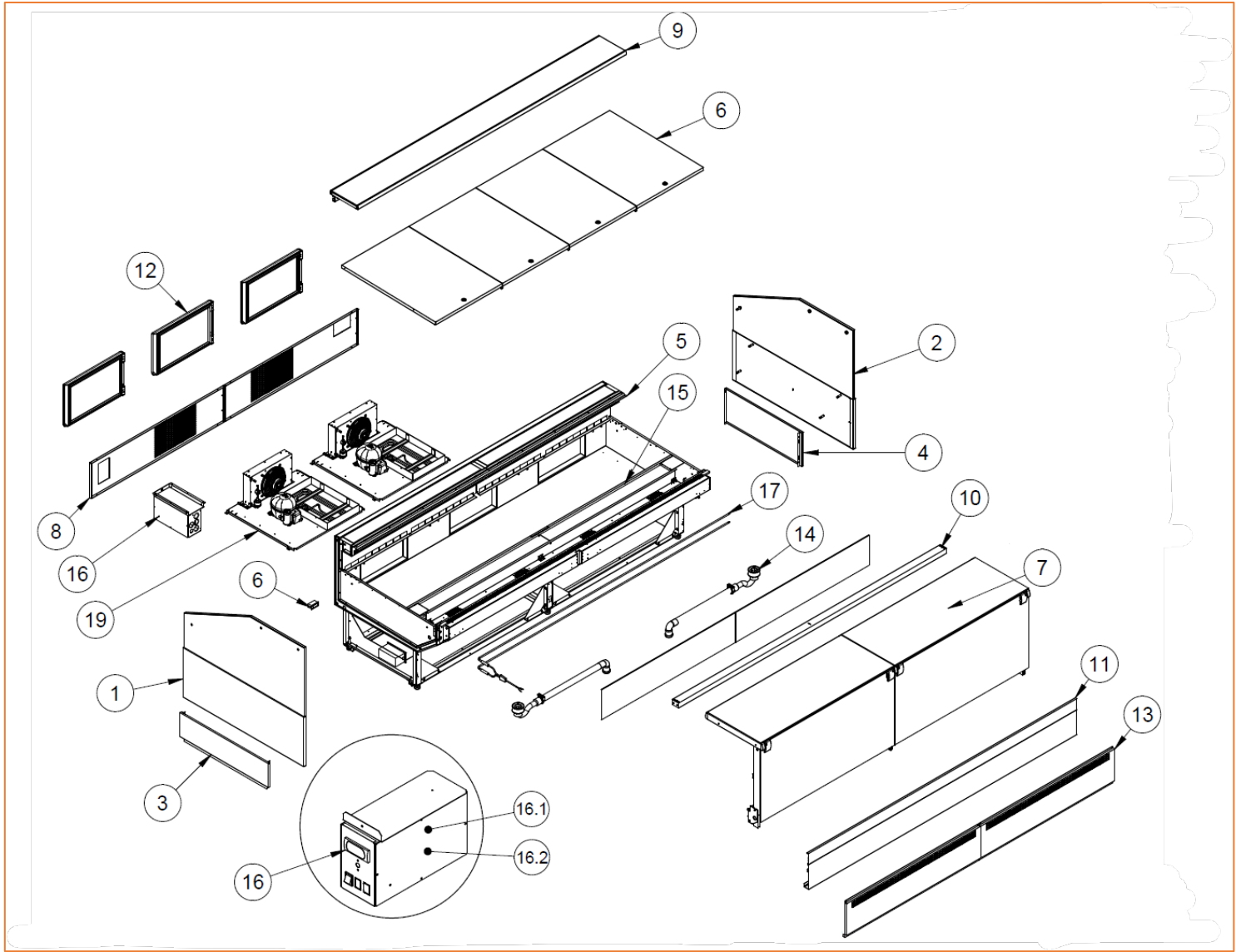
ATTENTION! All operations such as transport and disposal may be performed only by authorized personnel.

11.3. Materials used in the device

Material	Components
Copper	Refrigeration system pipes, electrical cables
Aluminium	Condenser cover, condenser fan blades, evaporator fans, bumper handles, front profiles, front glass clusters, horizontal posts, vertical posts, horizontal posts caps, lighting panel cover, side glass profiles, sides, cash register shelf runner
Stainless steel	Bumper, counertop, air inlet, air outlet, display shelves, inner and back mould sheet metal, posts - reinforcement
Galvanized steel	Unit cover, side covers, front cover, side plinths, front plinth, controller box, unit board,hood, evaporator fan covers, bottom frames
Polyurethane foam	Side filling, mould insulation, mould reinforcement
PVC	Condensate drain pipes, condensate drain pipes holders, copper pipe cover at the condenser, storage chamber door seals, profiles closing storage chamber door windows, display shelves grommets, adjustable legs base

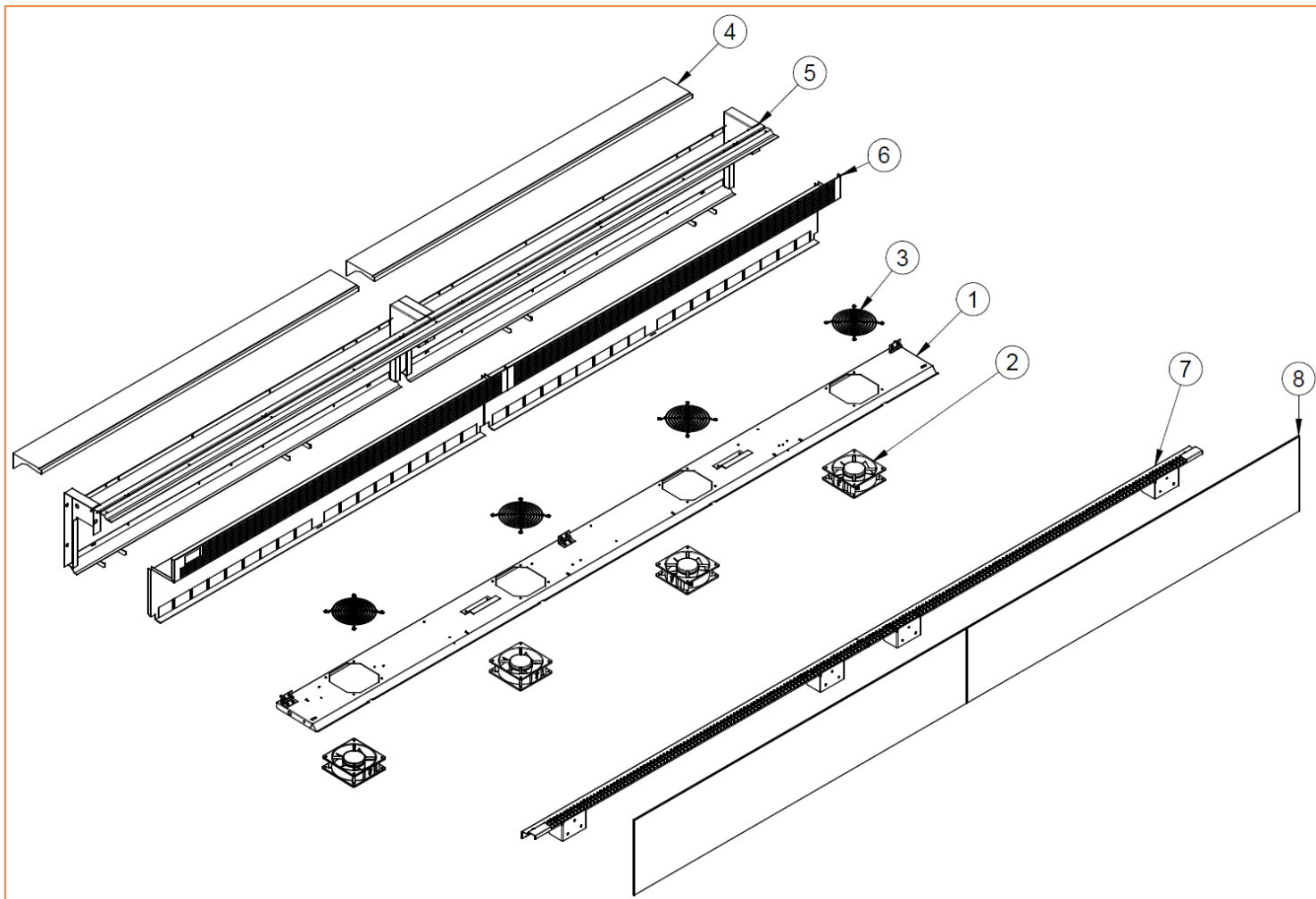
Rubber	Siphons, grommets at copper pipes in the condenser cover
ABS	Actuator cover plugs, glass lever plug, glass lever sleeve, condensate funnel, fluorescent lamp socket, storage chamber door, storage chamber door hinges
Silicone	Plug of the cash register runner, glass lever pad
Polythene	Horizontal posts covers
Expanded polyurethane	Insulation of the evaporator suction pipe
Styrofoam	Countertop insulation
Tempered glass	Front glass, top glass, side glass

12. Exploded drawing - parts



Parts table – SOC FISH Plug-in

Number	Name of the part	Number	Name of the part
1	Left side	12	Storage chamber door
2	Right side	13	Front socket
3	Left socket	14	Condensate evaporation
4	Right plinth	15	Evaporator
5	Circulation (look: parts table - circulation)	16	Controller
6	Display shelf	16.1	Contractor
7	Front glass (look: parts table - front glass)	16.2	Relay
8	Back cover	17	Defrost heater
9	Countertop	18	Thermometer
10	Lighting panel	19	Evaporating unit
11	Front cover of the frame		



Parts table - circulation

Number	Name of the part
1	Evaporator fan sheet metal
2	Evaporator fans
3	Evaporator fans cover
4	Countertop insulation
5	Air outlet construction
6	Air outlet
7	Air inlet
8	Glass screen

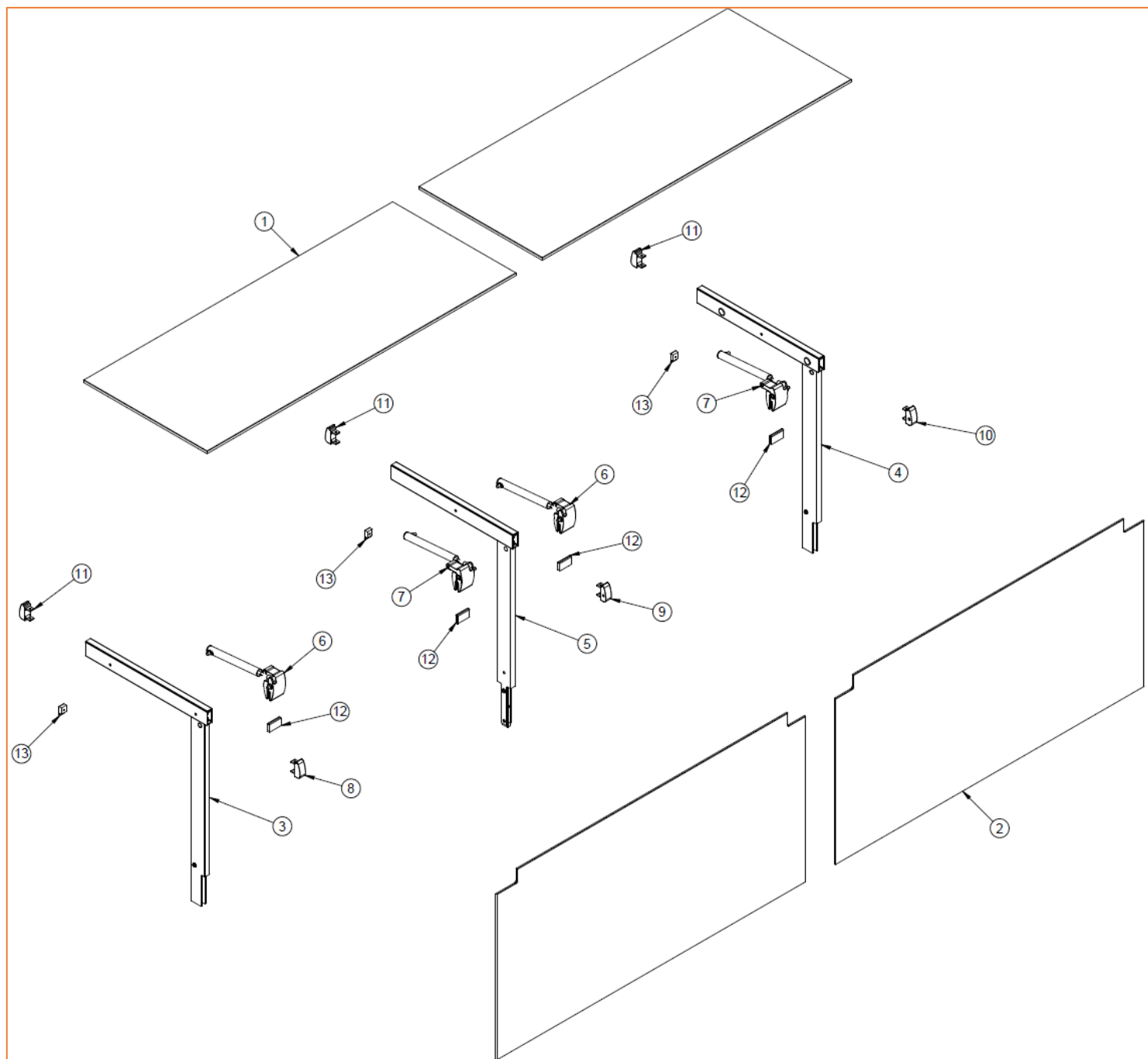
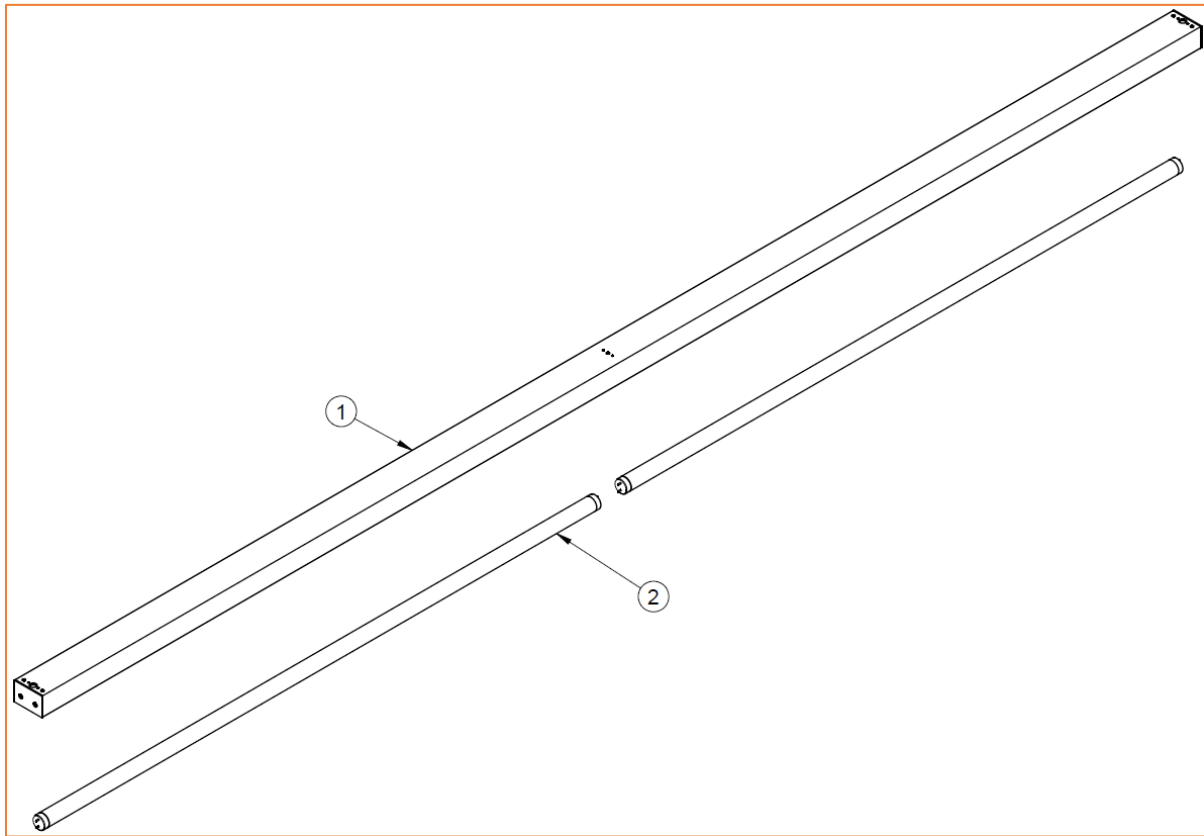


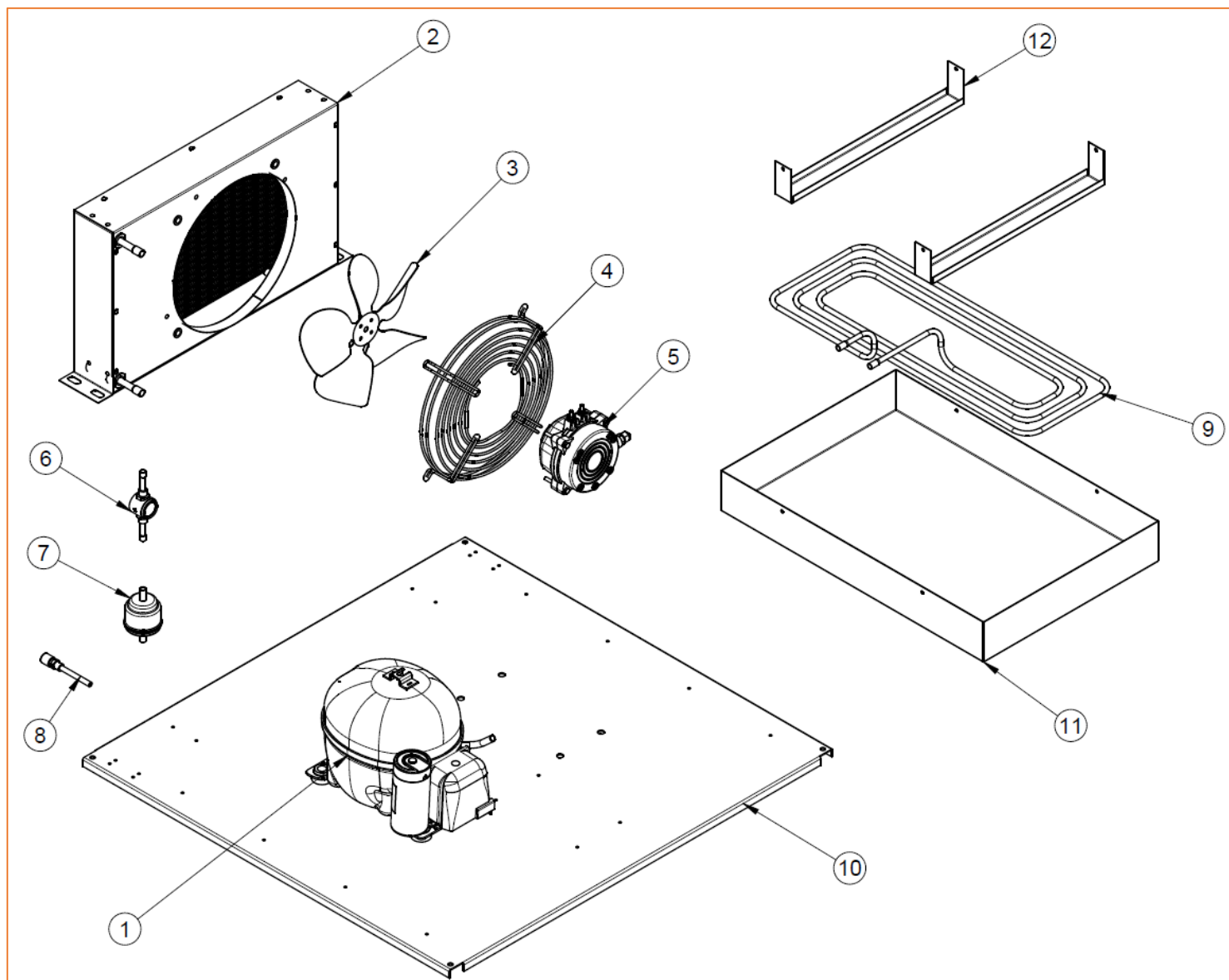
Table parts – front glass

Number	Name of the part	Number	Name of the part
1	Top glass	8	Left plug
2	Front glass	9	Middle plug
3	Left post	10	Right plug
4	Right post	11	Back plug
5	Middle post	12	Silicone pad
6	Left 90 degree lever	13	Glass cover holder
7	Right 90 degree lever		



Parts table – lighting panel

Number	Name of the part
1	Lighting panel casing
2	Lighting



Parts table – condensing unit

Number	Name of the part	Number	Name of the part
1	Compressor	11	Condensate evaporation plate
2	Condenser	12	Coil pipe pressure
3	Condenser fan blade		
4	Condenser fan cover		
5	Condenser fan motor		
6	Sight glass		
7	Dehydrator filter		
8	Schrader's service valve		
9	Condensate evaporation coil pipe		
10	Unit plate		

