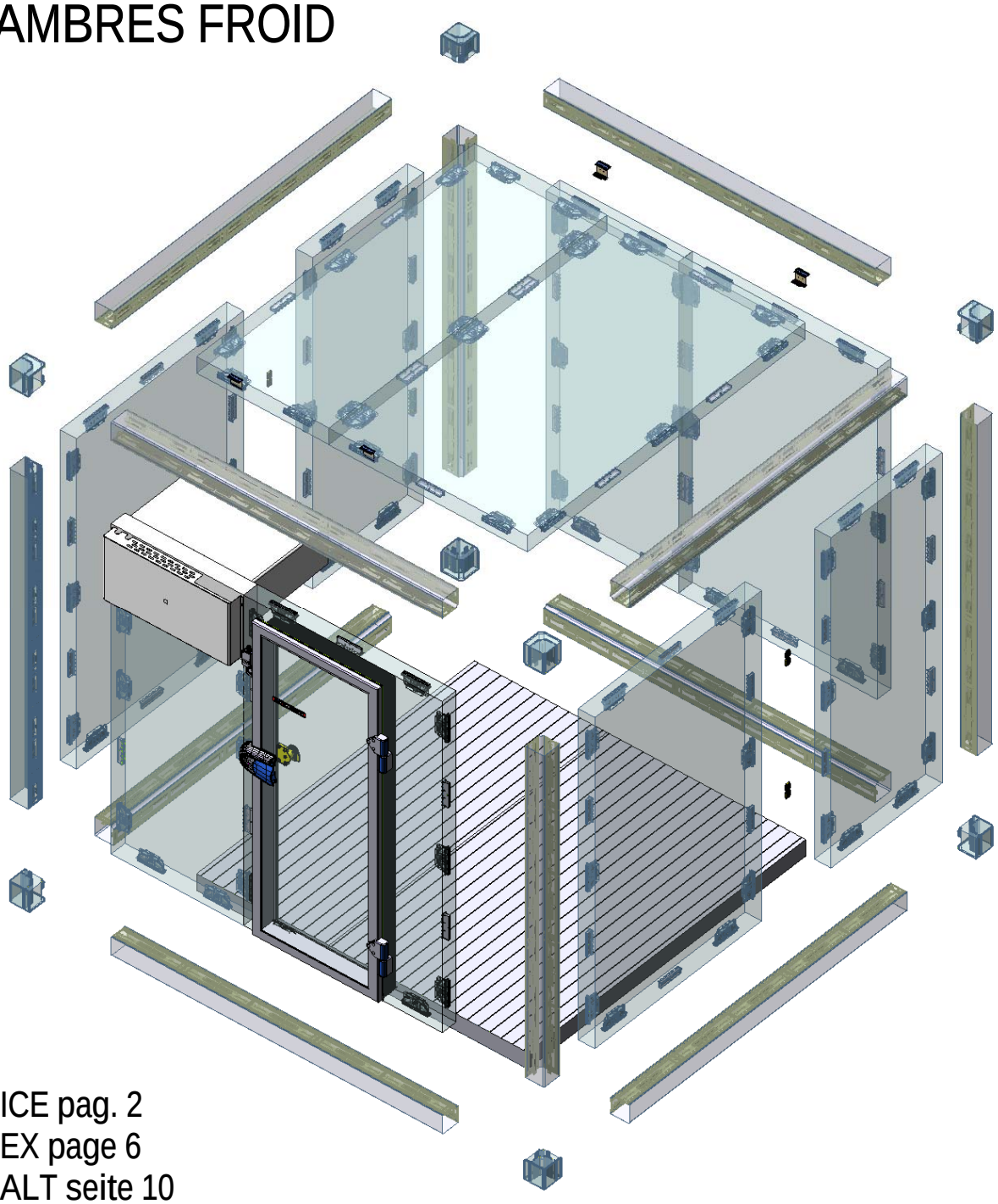
ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE
INSTRUCTION FOR THE INSTALLATION, USE AND MAINTENANCE
INSTALLATIONS, GEBRAUCHS UND WARTUNGSANLEITUNG
MODE D'EMPLOI POUR L'INSTALLATION, L'UTILISATION E L'ENTETRIE

CELLE
COLD ROOMS
KUELZELLEN
CHAMBRES FROID

KLM/20

S6
S10



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A) GENERAL INFORMATION

A.1 PREAMBLE

The purpose of this manual is to provide all information required for proper cell installation, use, and maintenance.
Before each operation, carefully read the instructions indicated in the manual.
The manufacturer accepts no responsibility for any operation performed on a cell not compliant with the indications contained in this manual.

A.2 EXPECTED USE AND RESTRICTIONS

The cell is designed for foodstuff refrigeration and preservation. Its structure ensures safety and integrity of food products in it (Directive 93/43), as its smooth and non-absorbing surfaces can be easily cleaned and disinfected. The plates used are compatible with foodstuff according to the D.M. 21/03/1973.
Any other use is to be considered as inappropriate.

A.2.1 WARNING: Cells are not appropriate for installations outdoor and/or in areas exposed to weather conditions (i.e. rain, direct sunlight, etc.). The manufacturer accepts no responsibility for any improper use of products.

A.2.2 Do not walk on cell ceilings. Cell ceilings cannot support additional loads.

A.3 TESTING

Our appliances have been designed and optimised, through laboratory tests, in order to obtain high performances. Products are shipped ready for use.
Specific attachments guarantee and certify that tests (visual, electric, and functional checks) have been passed.

A.4 MECHANICA LSAFETY SPECIFICATIONS

The cell has no sharp surfaces.
The door supplied is provided with an internal handle, which allows being opened, even if it was locked from outside.

A.5 CONDITIONS OF USE FOR FOOD SAFETY

Misa recommend that the end user employs the data-logging system to ensure that records of food storage temperature are kept. Where a data logging device is not used then the user should record the stored food temperature manually, at an appropriate frequency (e.g. twice a day) and ensure that temperature of stored food is within national or international regulations where they apply. In general, chilled perishable high risk food products should be stored between 0oC and 5oC and frozen foodstuffs should be stored at -18oC or colder.
Stacking should permit adequate airflow around stored items to ensure even temperature distribution.
Raw foods (e.g. raw meats and raw eggs) should be stored on lower shelves and should not put the safety of other foods at risk through e.g. drip contamination.
The unit should never be used to cool down large volumes of hot food.
Keep the door closed when the unit is not being used.
Always respond to temperature alarms – ensure that perishable food is not left out of temperature controlled conditions.

B) INSTALLATION

To ensure proper product operation and that safety conditions are guaranteed during their use, carefully comply with the instructions provided below in this section.

B.1 PRODUCT UNPACKING AND HANDLING

B.1.1 PACKAGING INTEGRITY

Before unpacking the product, check for its integrity and that any protections are not damaged. Any damage must be immediately reported to the carrier. In no case, any damaged appliance can be returned to the manufacturer with no previous notice and without obtaining previous written authorisation.

B.1.2 PACKING REMOVAL AND HANDLING

Remove any protection film and make sure that plates are not scratched with any scissors or cutters used.
Then remove polystyrene protections.

The products shall be handled with a forklift; insert the forks under the pallet, lift the products, and bring them to the place of installation, and make sure the load is not unbalanced.
WARNING: Handle without pushing or dragging the product.

B.1.3 PACKAGING DISPOSAL

Packaging material shall be disposed of in accordance with the laws and standards applicable in the country where the product is used.
Plastic material components to be recycled are identified as follows:

PE — Polyethylene: external packaging film, instruction bag

PP — Polypropylene: straps

PS — Expanded polystyrene: corner protections

PC — Pressed paperboard: corner protections

C) START-UP

C.1 INSTALLATION OF FLOOR PANELS. [1]

The existing floor supporting the cell weight shall be levelled.
The maximum acceptable height difference between two points is 5 mm.
Install the floor panels by levelling them; lay an adhesive cord (A) at a distance of approx. 2 cm from the edge of the panel along its entire perimeter.
To waterproof the floor, seal the joints between panels and between panels and corners, using an adhesive cord whose diameter is not more than 5 mm on the panel edge (as item B).

C.2 INSTALLATION OF CELL. [2-3]

Install the side panels, starting with the construction of a corner consisting of two panels and one corner, and fasten them on the floor panel already installed.
Tighten the panels and corners with fasteners 2.
Before starting the fastening operation (clockwise rotation movement), rotate the key clockwise to check that the fastener is "armed", i.e. ready for fastening operations.
Complete the installation of side panels with the ceiling, inserting the support (see item A) on the panel head, and do not install the door panel as the last panel.
NOTE:
To avoid affecting the subsequent installation of the door, it is important to check several times that side panels are vertically levelled.

C.3 INSTALLATION OF CELL WITHOUT FLOOR [4]

Anchor the sanitary finish on the ground with the screws supplied, and make sure the area where the door is placed is rounded off by at least 30 mm to close it.
Then, proceed with cell installation, as per chapter C2.

C.4 INSTALLATION OF DOOR. [5]

The panel door must not be installed as the last panel.
Keep the door closed during installation until two or three sides of the panel door have been anchored with the fasteners on the side panels and ceiling.
Always check for vertical levelling.

C.5 INSTALLATION OF ELECTRIC SYSTEM. [SE5]

To ensure electric connections are properly made, take note of the wiring diagram.
WARNING: The earth line must be included in the power supply network. The heating cables and compensation valve shall be fed with a separate line and protected with a 30 mA differential magnetothermal switch.
To check for proper operation of the valve in remote mode, remove the insert (A) and use the contacts 5-6.
Cut the power supply on the heating cable and the compensation valve when the cell is not operating.
IMPORTANT: All checks and electric activities shall be carried out by qualified staff.

C.6 HANDLE GAUGE ADJUSTMENT. [6]

Taking into account the necessary pressure of the magnetic seal on the frame, act on the adjustments if necessary. Remove the cover (A) of the guage, loosen the screws (B) adjust the closing and tighten again.

C.7 THRESHOLD FIXING AND RAMP APPLICATION ON THE DOOR. [7]

Arrange the fixing holes (A) of the threshold (B) located at the base of the door and secure it to the floor.
In the case of cells with flooring, insert below the threshold, inside the cell, the ramp (C) by securing it with screws (D) and close the sides of the ramp with the covers (E) (F) included in the set.

C.8 BOTTOM SEAL ADJUSTMENT

The adjustment of the bottom seal is performed by acting on the slot of hinges fixed on the door frame.
Remove the cover of the screws, loosen them, thereby lowering the door buffer and tighten the screws again.
WARNING: The bottom seal has a double-whisker to ensure a better cooling seal of the cell, in the adjustment procedure be careful that the door buffer does not drop too much so as to avoid sending two contrasting fins.

D) MAINTENANCE

D.1 ROUTINE MAINTENANCE

The isothermal panels the cell consists of ensure appropriate insulation as well as steam barrier due to the presence of plasticised steel plates.
Therefore, any work on the cell, such as hole drilling or opening cutting, shall be performed in a way as to avoid heat bridges or steam barrier interruption.
Wash the cell with warm water and neutral or slightly alkaline detergents with bactericide power. At the end of activities, it is also indispensable to carefully rinse and dry all surfaces. Regularly check the entire cell (at least once a year).
WARNING: Before any maintenance activity, cut the power supply from the refrigerated cell, heating cables, and any other electric device near the door.

D.1.1 ROUTINE MAINTENANCE FOR FOOD SAFETY

Before commencing cleaning activities, remove or cover all exposed food to protect it. Cleaning is best performed "from the top down". Prepare a bactericidal cleaning solution (sanitizer) for use and use a disposable cloth or sponge. The solution should not be at extremes of pH (extreme acid or extreme alkali) or surface deterioration may occur over time. Start with the visible surfaces of the condenser / evaporator unit and including the fan cover. Do not open the condenser / evaporator – cleaning and service should be conducted by a specialist installer / engineer at least once per year. Now clean the ceiling, one panel at a time, starting from the far end of the cold room and working your way towards the front. Then clean the walls and door / door handle starting from the far end and working your way towards the front. Finally clean the floor starting at the far end of the cold room and working your way towards the front. The light unit cover and body should also be washed but do not disconnect or expose any of the electrical parts or wash the bulb directly.
All surfaces should be free from food residues, stains and dust following cleaning. If any part or surface is not visibly clean then repeat. If you are using a two-step cleaning process (washing with standard detergent, followed by a disinfection step) then perform the above, first using the detergent and then using the disinfectant.

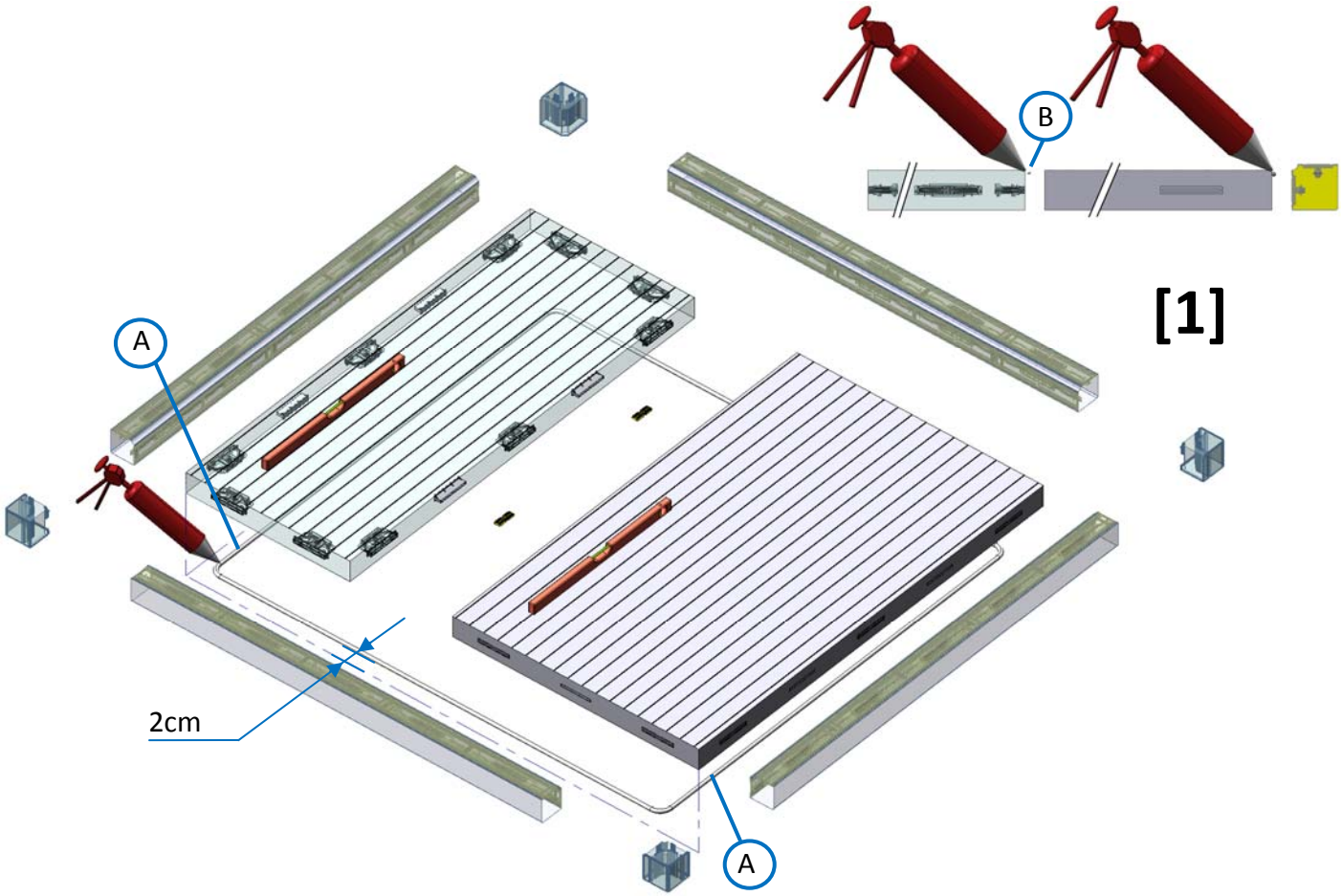
At the end of cleaning activities rinse with disposable cloth and dry all surfaces. Cleaning frequency will depend on use and should be managed according to a HACCP based food safety management programme. Cleaning frequency must be set so that the cold room stays visibly clean – if food stains appear to build up then you may need to revise the frequency. If, during cleaning, you notice that a panel has been damaged and that the interior insulating foam has been exposed then we strongly recommend that you contact Misa or your approved installer. Do not use aggressive cleaning substances or aggressive / abrasive cleaning materials as this may damage the surfaces.

D.2 EXTRAORDINARY MAINTENANCE

Extraordinary maintenance shall be regularly operated by specialised staff (at least once a year).
Check for the following:
- The integrity of the side seal and replace it, if necessary.
- The bottom seal waterproofing and replace or adjust it, if necessary.
- The opening efficiency of the internal handle and replace it, if necessary.
- Proper operation of the compensation valve and replace it, if necessary.
- Proper operation of the heating cable and replace it, if necessary.

E) WASTE DISPOSAL AND RAPPING

E.1 At the end of the product life cycle, avoid that the parts forming the cell are dispersed in the environment.
WARNING: In any case, removal operations must be performed by qualified staff.
Disassemble the cell by grouping the various components according to their chemical nature.
It is allowed to temporarily store special waste materials before disposal through treatment and/or final storage.
In any case, the legislation of the user country for environmental protection must be observed. In general, return the cell components to collection/demolition centres.
In the various countries, different legislations are applicable. Therefore, observe the prescriptions imposed by the laws and organisations of the country where demolition is done.



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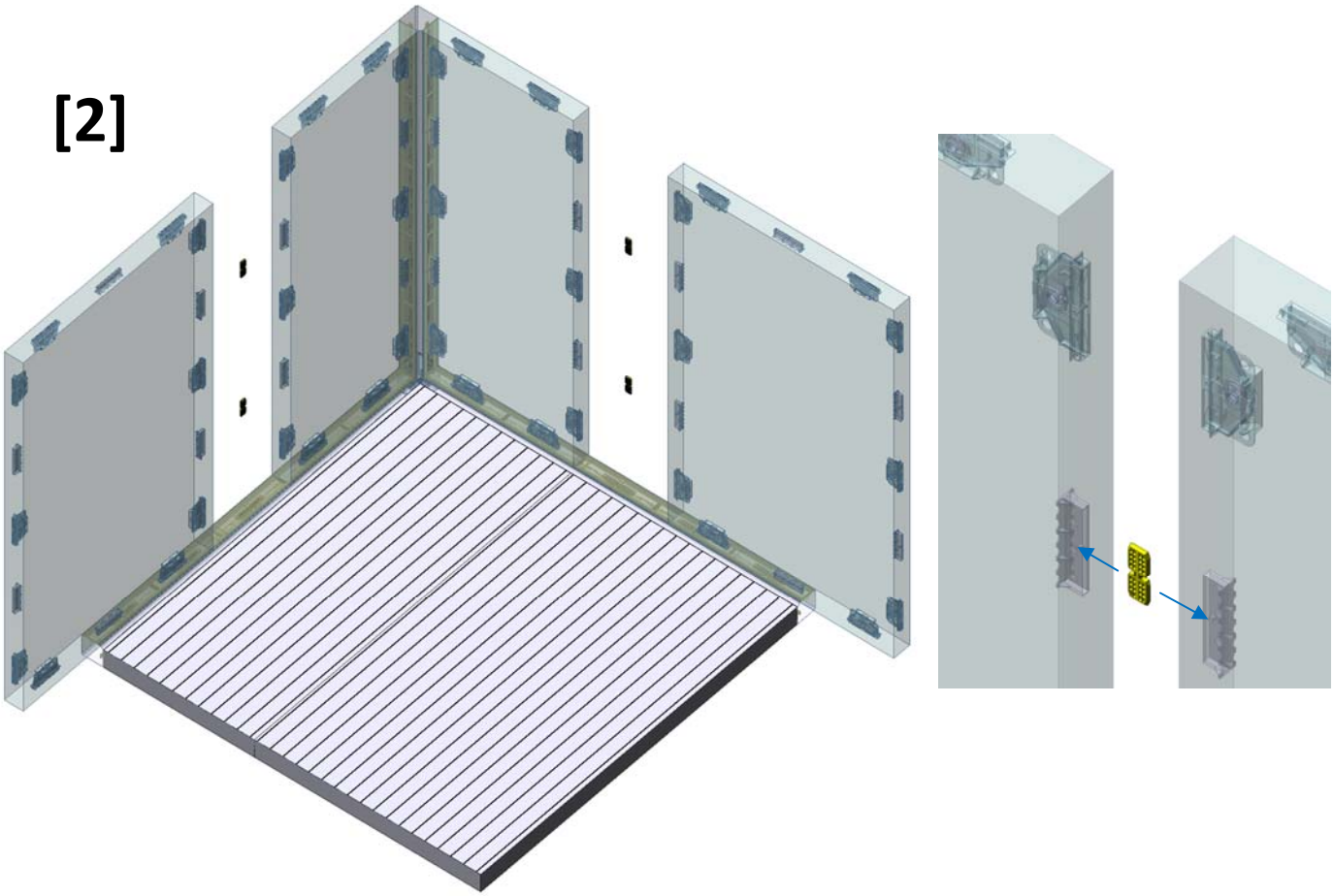

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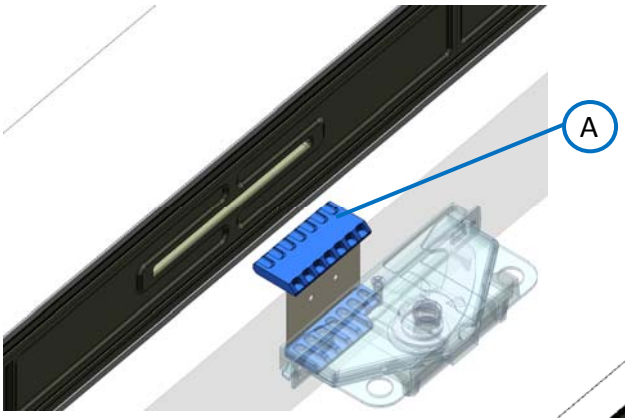

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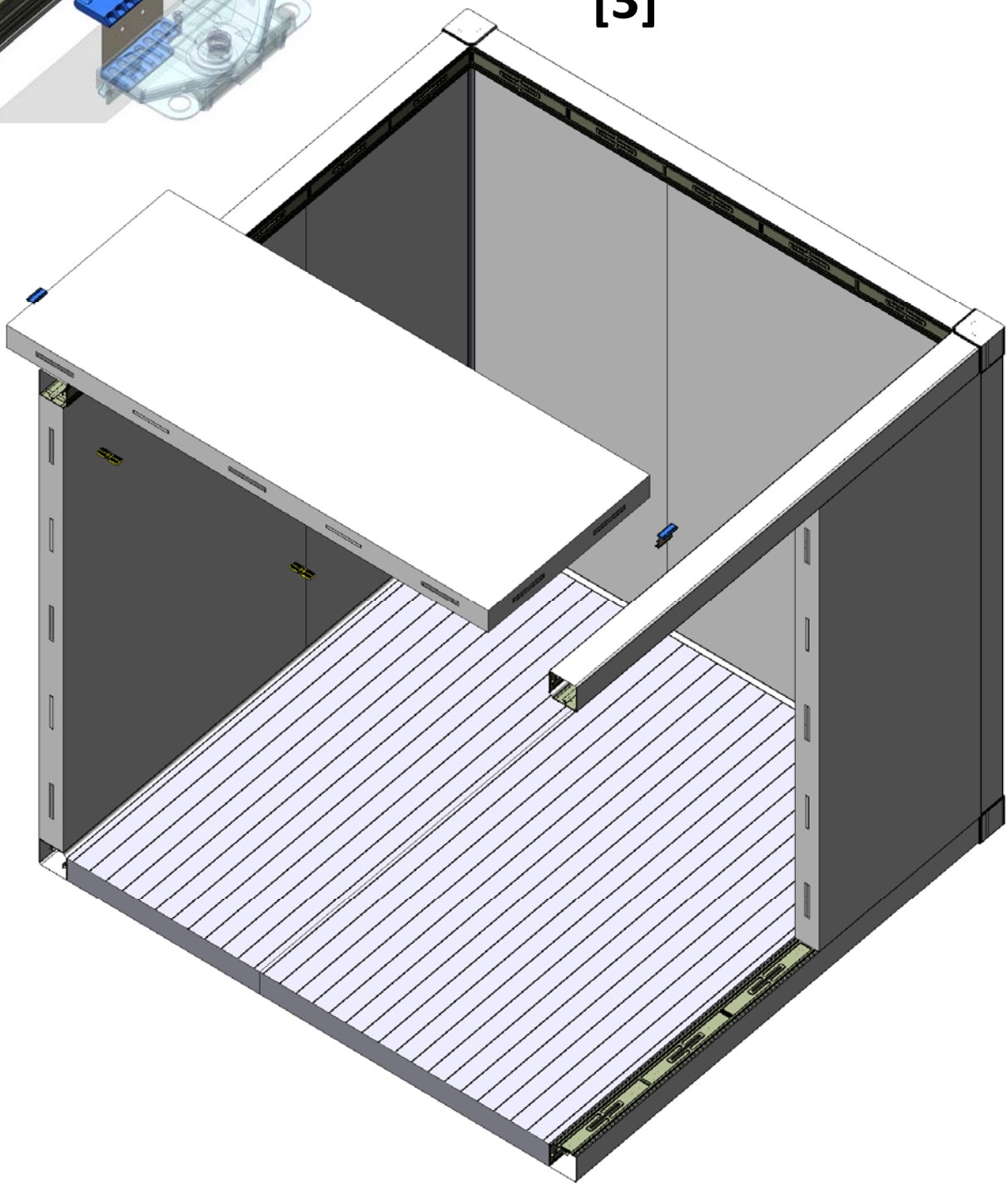

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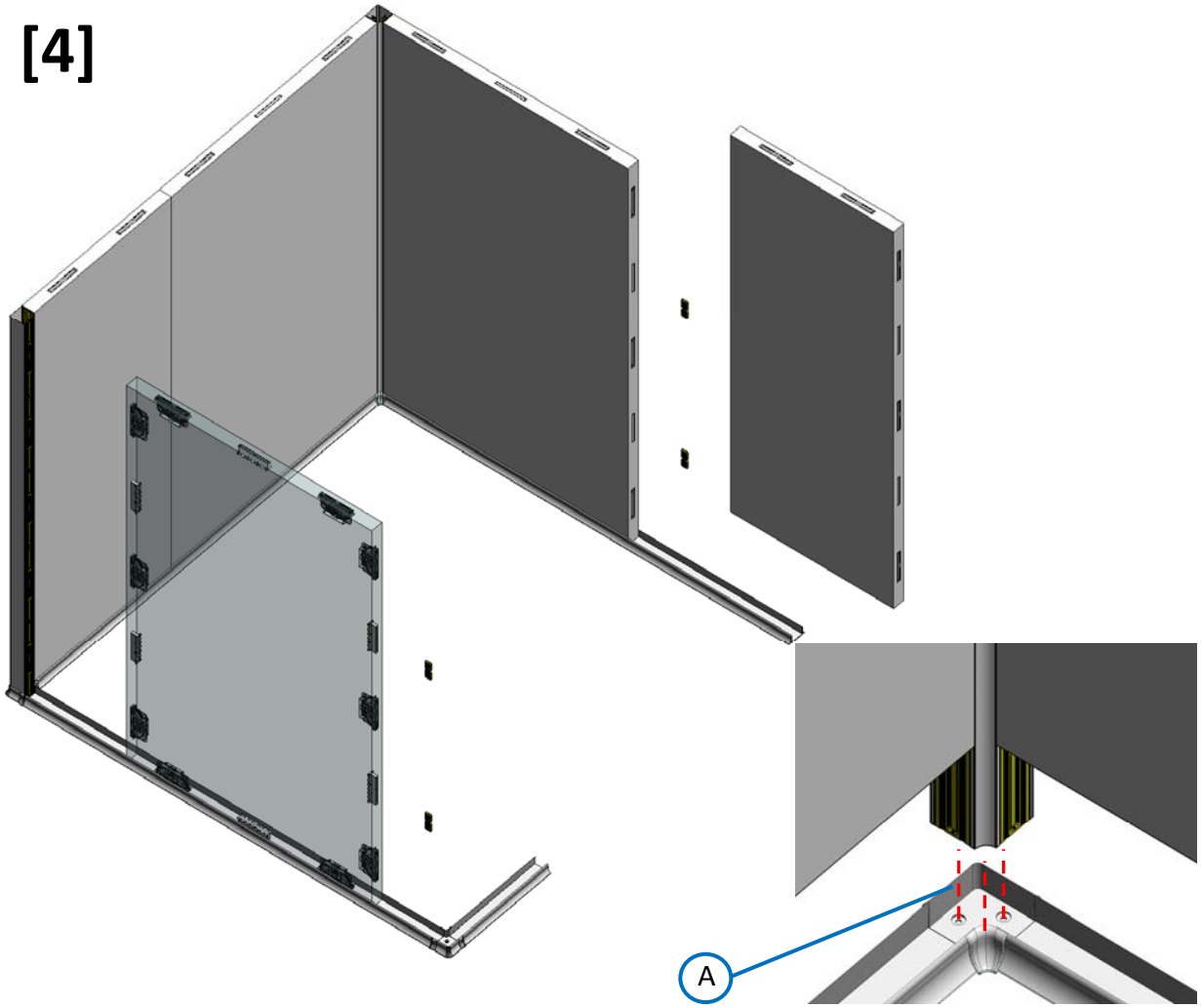

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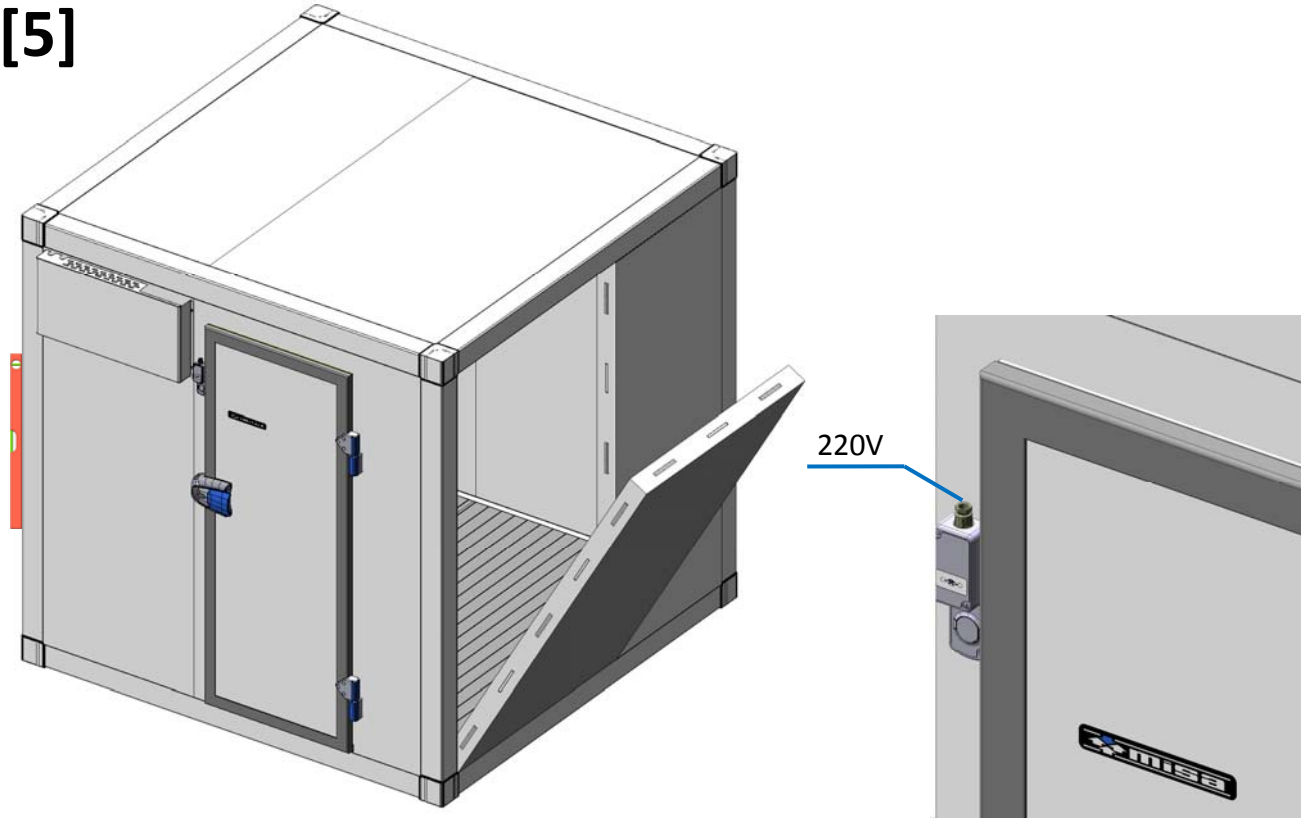
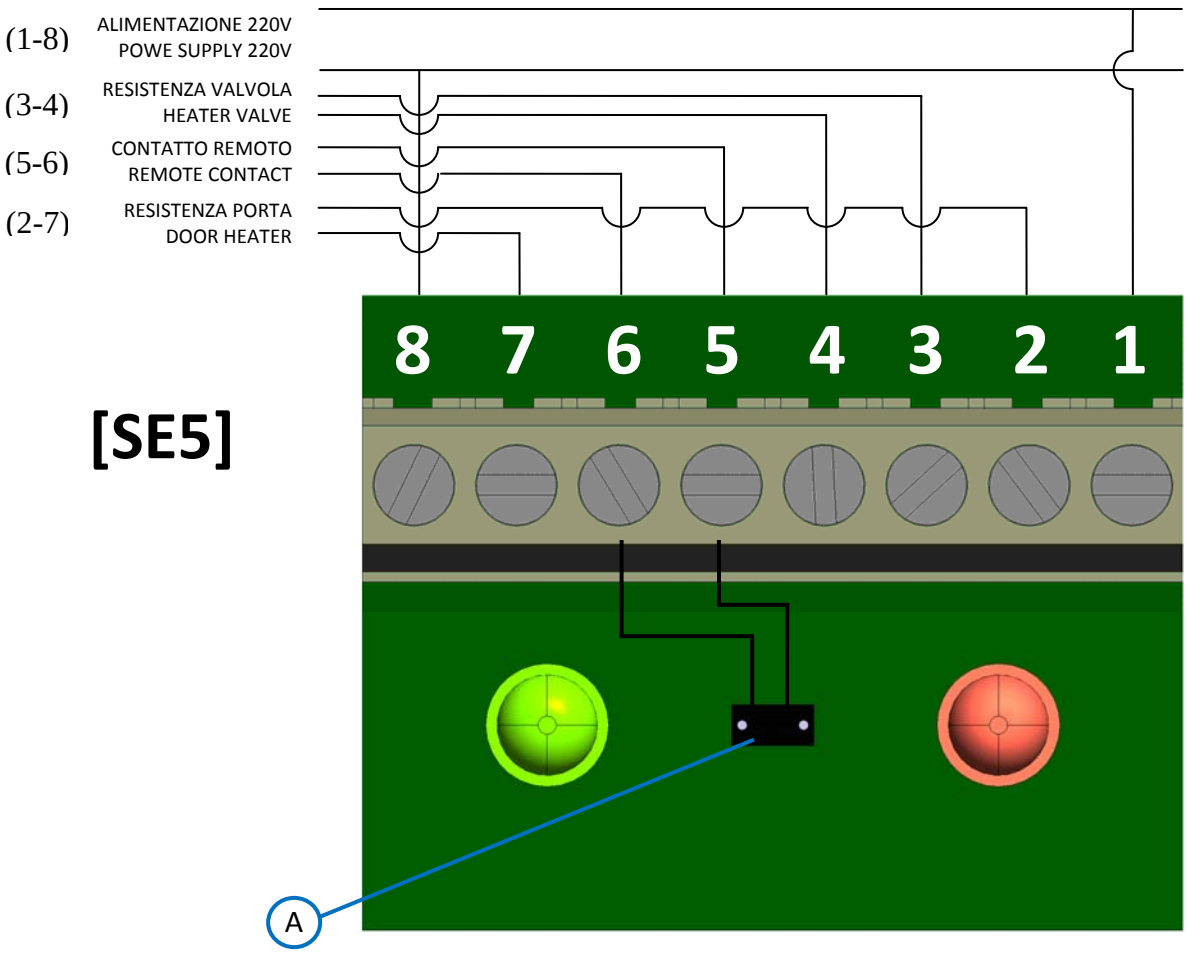
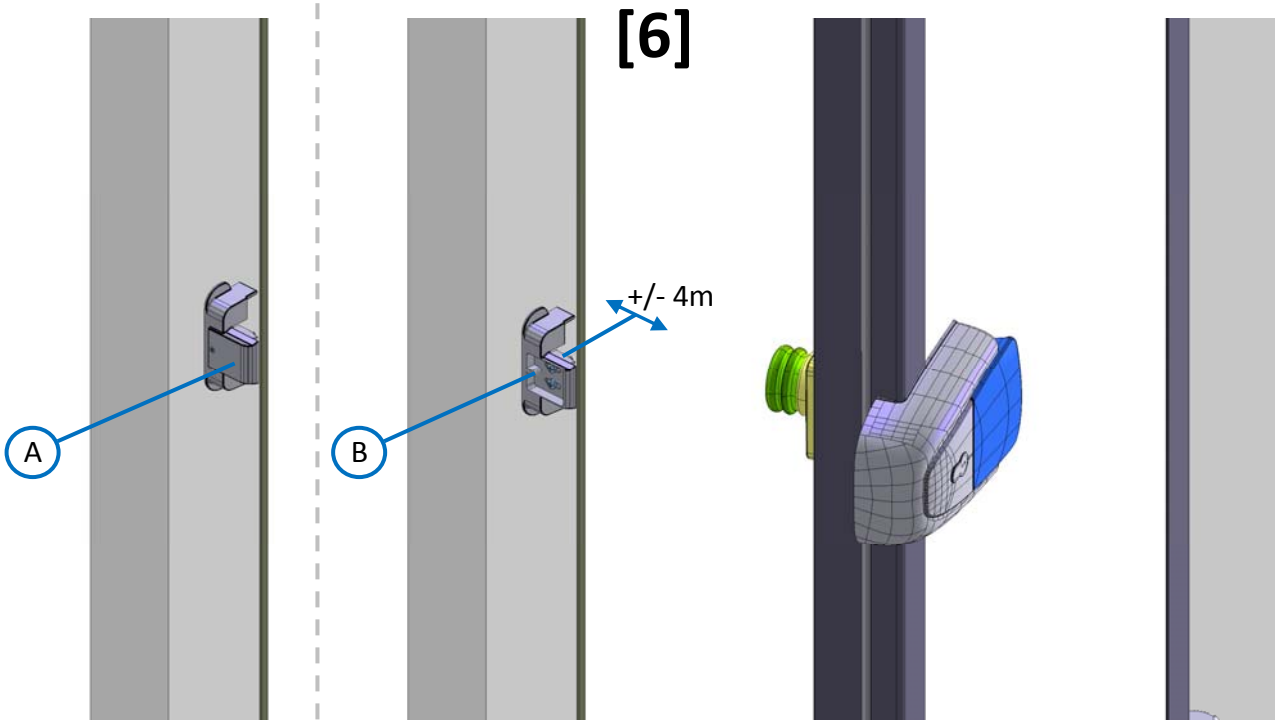



(1-8)
ALIMENTAZIONE 220V
POWE SUPPLY 220V
(3-4)
RESISTENZA VALVOLA
HEATER VALVE
(5-6)
CONTATTO REMOTO
REMOTE CONTACT
(2-7)
RESISTENZA PORTA
DOOR HEATER
8 7 6 5 4 3 2 1
A

[SE5]

[6]


A
B
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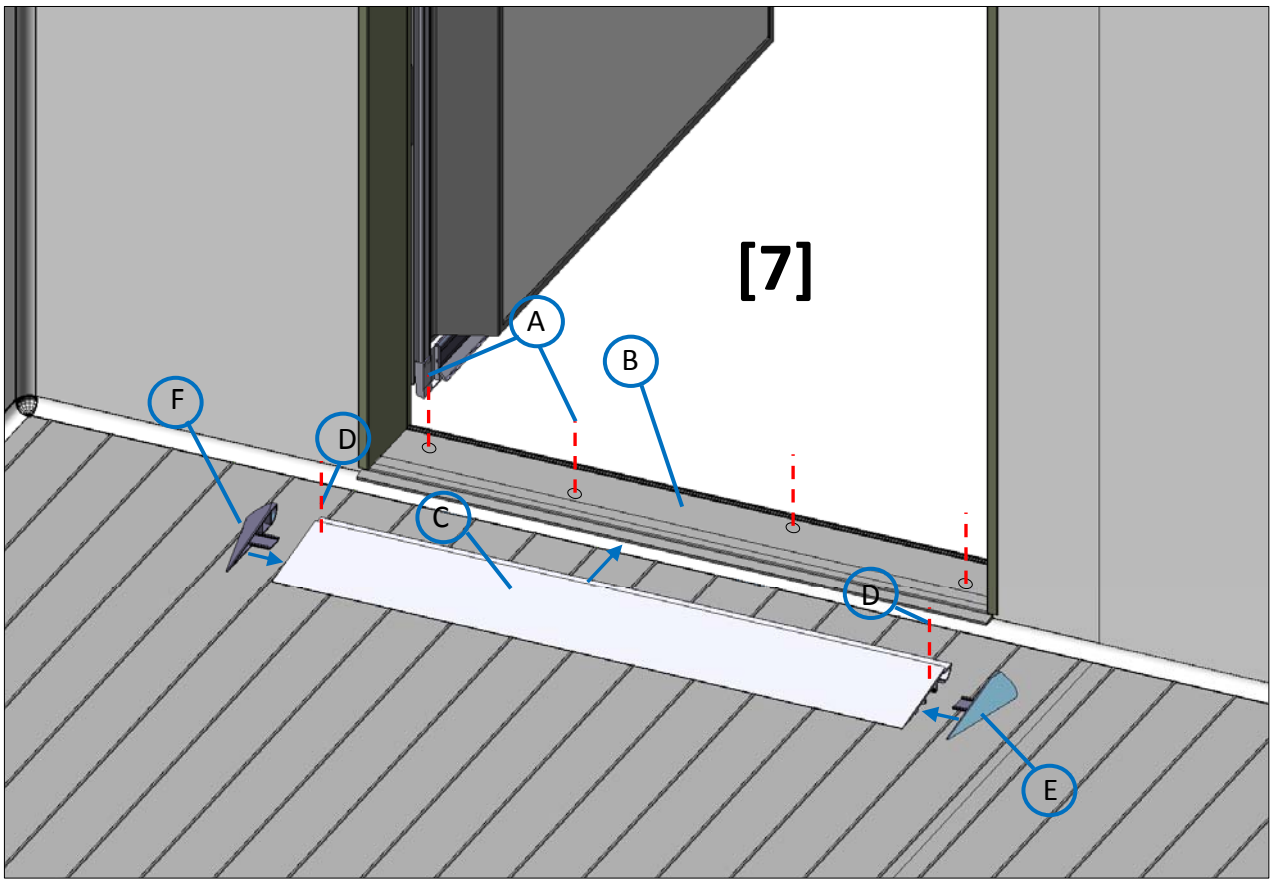
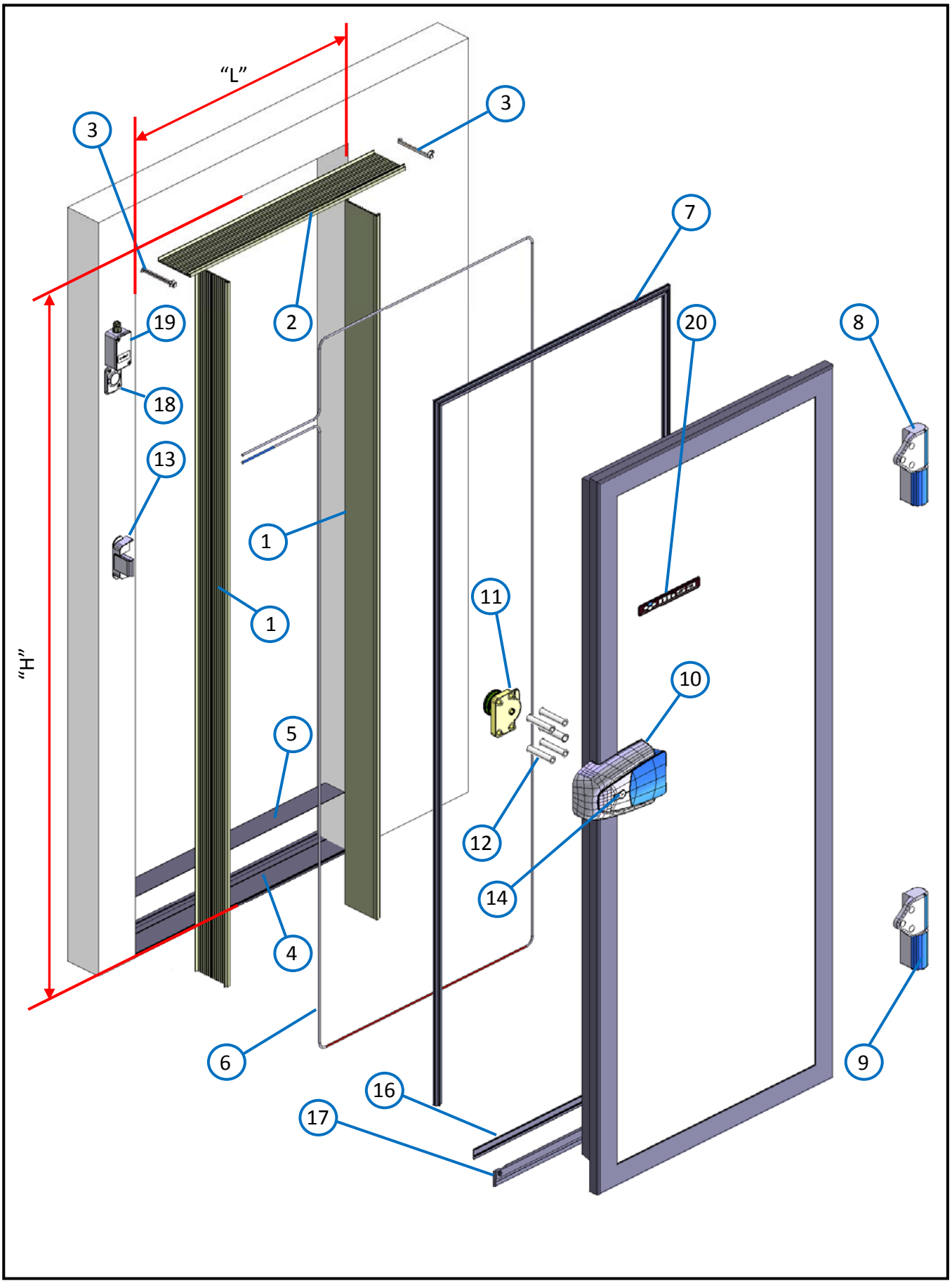

[7]
A
B
F
D
C
D
E

PARTI DI RICAMBIO – SPARE PARTS



Posizione	Descrizione	Porta positiva 610x1900 (LxH)	Porta positiva 700x1900 (LxH)	Porta negativa 610x1900 (LxH)	Porta negativa 700x1900 (LxH)
1	Profilo PVC laterale telaio	028632	028632	027835	027835
2	Profilo PVC superiore telaio	025105	025103	027830	027831
3	Raccordo profilo PVC telaio	-	-	012870	012870
4	Soglia	025250	025251	025279	025271
5	Coprisoglia	-	-	025286	025280
6	Cavo riscaldante	-	-	016526	016455
7	Guarnizione magnetica	019442	019407	019442	019407
8 DX	Cerniera destra	014507	014507	014507	014507
8 SX	Cerniera sinistra	014508	014508	014508	014508
9	Kit di copertura cerniera	014979	014979	014979	014979
10	Maniglia corpo esterno	014976	014976	014976	014976
11	Kit di fissaggio maniglia	014971	014971	014972	014972
12	Maniglia corpo interno	014977	014977	014977	014977
13	Riscontro maniglia	014978	014978	014978	014978
14	Blocchetto serratura 7325	014981	014981	014981	014981
15	Chiave maestra	014980	014980	014980	014980
10-11-12-13-14	Maniglia completa	014970	014970	014970	014970
16	Profilo supporto guarnizione di fondo	027811	027812	027811	027812
17	Guarnizione di fondo	011030	011031	011030	011031
18	Valvola di compensazione	-	-	035591	035591
19	Scatola di derivazione	-	-	016506	016506
20	Targhetta Misa	015057	015057	015057	015057
1	Frame side profile	028632	028632	027835	027835
2	Frame upper profile	025105	025103	027830	027831
3	Frame junction profile	-	-	012870	012870
4	Threshold	025250	025251	025279	025271
5	Threshold cover	-	-	025286	025280
6	Door heater	-	-	016526	016455
7	Magnetic gasket	019442	019407	019442	019407
8 RH	Right hinge	014507	014507	014507	014507
8 LH	Left Hinge	014508	014508	014508	014508
9	Hinge cover kit	014979	014979	014979	014979
10	External handle	014976	014976	014976	014976
11	Handle installation kit	014971	014971	014972	014972
12	Internal handle	014977	014977	014977	014977
13	Internal striking plate	014978	014978	014978	014978
14	Key lock 7325 block	014981	014981	014981	014981
15	Master Key	014980	014980	014980	014980
10-11-12-13-14	Complete handle	014970	014970	014970	014970
16	Bottom gasket profile	027811	027812	027811	027812
17	Bottom gasket	011030	011031	011030	011031
18	Compensating valve (PRV)	-	-	035591	035591
19	Branching box	-	-	016506	016506
20	Misa label	015057	015057	015057	015057