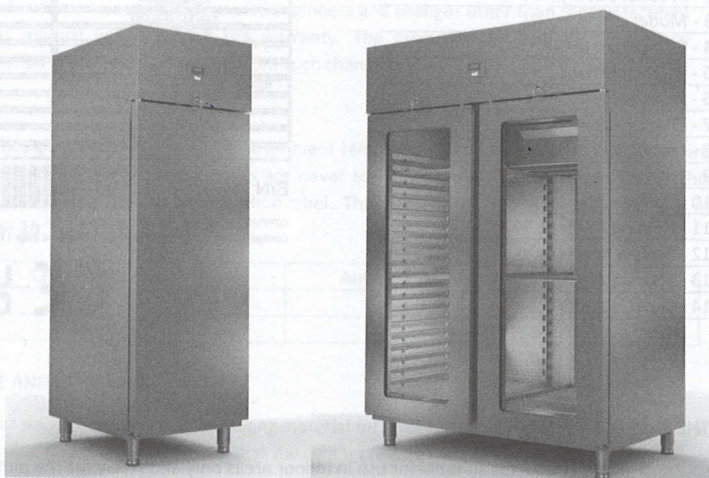


**REFRIGERATORS AND FREEZERS
OPERATION, MAINTENANCE AND INSTALLATION MANUAL**



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Contact Details:
OZTIRYAKILER A.S.
 Address: Cumhuriyet Mah. Hadimkoy Yolu Cad. No: 8 Buyukcekmece / ISTANBUL-TURKEY
 Tel: +90 (212) 886 78 00



I. GENERAL INFORMATION

PRODUCT DESCRIPTION LABEL

1- Product Number	
2 - Product Description	
3 - Model	
4 - Refrigerant (GWP)	
5 - CO2 Equivalent	
6 - IP Protection	
7 - Climate Class	
8 - Production Date	
9 - Total power / Current / Lamp power	
10 - Voltage - Frequency	
11 - Heating Element	
12 - System Pressure	
13 - Blowing Agent	
14 - Serial Number	

PRODUCT NUMBER	1
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PRODUCT DESCRIPTION	2
MODEL	3
REFRIGERANT	4
CO2 EQUIVALENT	5
IP PROTECTION	6
CLIMATE CLASS	7
PRODUCTION DATE	8
TOTAL POWER / CURRENT / LAMP POWER	9
VOLTAGE - FREQUENCY	10
HEATING ELEMENT	11
SYSTEM PRESSURE	12
BLOWING AGENT	13

S/N: 14

QUTFYAKLER MADEM ESYA SAN. VE TIC. A.Ş.
Cumhuriyet Mah. Hacımimar Yokuş Caddesi No:3 Beşiktaş / Beşiktaş / İstanbul



THE PURPOSE OF USAGE

- This product is suitable for use in indoor areas only and solely for the purpose of storing food and beverages. Storage units designed to maintain product already at refrigerator/freezer temperature.
- The manufacturer will not be held responsible for any damages arising as a result of usage contrary to stated guideline in this book.
- While storing food in this cabinet, it is necessary to ensure that food never comes in contact with the body of this cabinet.
- All foods must be completely covered. To avoid contamination and corrosion of internal components all product should be wrapped or stored in sealed containers.
- Do not store hot foods or liquids in this cabinet.
- Beverages stored in boxes and glass bottles should not be stored at temperatures below 0°C (freezing point). Cans and glass bottles may burst due to expansion. All containers with lids should not be filled completely: a small amount of space should be left for expansion.
- This cabinet is equipped with an automatic self-defrosting facility. It is also possible to perform manual defrosting. The manual defrosting does not involve turning the cabinet off for long periods but can be performed via the controller. Under no circumstances should force or hand tools be used to de-ice this cabinet, any damage arising from such action is difficult to repair.
- Do not employ any mechanical or alternative means of defrosting.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Any electrical or mechanical changes to this cabinet will void the warranty. Changes carried out by non-authorized service engineers and changes other than those described in this manual will also void the warranty. The manufacturer will not accept any responsibility for damages arising from such changes.

CLIMATE CLASS

The cabinet is designed to run within specific ambient temperature and humidity levels. These are set out in the climate class system. These levels are never to be exceeded. The climate class for this product can be found on the product description label. The refrigerator is not suitable for use in temperatures below 16 °C ambient temperature.

Climate Class	Ambient Temperatures and Humidity
4	+30°C with %55 RH
5	+40°C with %40 RH

FIRST ACCEPTANCE AND CONTROLS

This cabinet was packed in protective packaging material for shipping. On delivery, please check the cabinet for any possible transport damage and that the cabinet model is what you ordered.



IMPORTANT

All operations listed below must fully comply with all local bylaws and safety regulations. Observe all current safety rules when operating this product.

TRANSPORTING

When lifting the product using machinery, the lifting capacity of any machinery must be verified prior to undertaking any such procedures.



IMPORTANT

When using a fork truck to move the product, please ensure that the forks are inserted into the appropriate openings in the pallet.

Once moving, attention must be paid to the stability of the product. If the centre of gravity is not central to the product, which will make it prone to tip over. When lowering the product with a fork truck ensure this is done slowly and with care.

Should it become necessary to transport any upright cabinets in a horizontal position, please make sure the cabinet has been upright for at least 2 hours before operating. It is not recommended to transport upright cabinets in the horizontal position and any damage arising from such action is not covered by warranty.



ATTENTION

Recommendations written on the outside of the transport packaging are for the user's benefit. Therefore the following recommendations should be observed:

- Carry the product carefully.
- Keep the product dry. Do not use the top of the cabinet for storage

OPENING THE PACKAGING

- Remove the cardboard and any other packaging material.
- Lift the cabinet to disconnect and remove it from the pallet.
- Place the cabinet in the desired location, standing on its own base.
- Check for any visible damage.
- Packaging materials can be recycled according to local recycling regulations.
- Verify that the product code and serial number match the same on any shipping documents.

Trade Mark		OZTI							
Intended Use Chilled Operating Frozen Operating Multiuse Cabinet Vertical Cabinet Counter Cabinet Parameter Unit Gross Volume Climate Class Refrigerant Electrical Volt Electrical Frequency Heavy-duty: This appliance is intended for use in ambient temperatures up to 40°C		GN 700.00 NMV K	GN 700.01 NMV K	GN 700.10 NMV K	GN 700.11 NMV K	GN 700.00 LMV K	GN 700.10 LMV K		
		Storage	Storage	Storage	Storage	Storage	Storage		
		X	X	X	X		X		
		X	X	X	X	X	X		

Trade Mark		OZTI								
Intended Use	Chilled Operating	GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
		Storage	X	Storage	X	Storage	X	Storage	X	
Frozen Operating	Multiuse Cabinet	GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
		Storage	X	Storage	X	Storage	X	Storage	X	
Vertical Cabinet	Counter Cabinet	GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
		Storage	X	Storage	X	Storage	X	Storage	X	
Parameter		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Unit		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Gross Volume		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Climate Class		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Refrigerant		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Electrical Volt		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Electrical Frequency		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
Heavy-duty: This appliance is intended for use in ambient temperatures up to 40°C		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		
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Tel / Website: +90 (212) 886 78 00 – www.oztiyakiler.com.tr		GN 1400.00 NMV K		GN 1400.01 NMV K		GN 1400.10 NMV K		GN 1400.11 NMV K		

II. OPERATING INSTRUCTIONS

ELECTRICITY

Before connecting the product to electrical power, please verify that the specified electrical power supply on the product description label corresponds with the local network electrical power supply.

The Product Description label with the specified electrical power supply can be found on the inside of the cabinet, at the top left-hand side.

Installation of the product must only be undertaken by qualified and trained service personnel as per the specifications listed in this manual.

Electrical safety of this cabinet can only be valid if its earthed in accordance to current local laws and regulations.

Earthing of the product is always required.

The manufacturer will not accept any responsibility for any damage arising from improper grounding.

Adhere to all electricity requirements stipulated by the local electrical regulations. The product's electricity plug and wall socket must have the correct earth connectivity reading. If necessary employ a qualified electrician.

GENERAL PRELIMINARY CHECKS

Make sure the cabinet is standing on level ground and is upright. If necessary, the adjustable feet of the cabinet can be used to achieve this. All feet should be in contact with the ground. This is necessary for the proper operation of the cabinet door.

Do not place the cabinet next to any heat generating devices such as ovens, grills, and deep fryers. Do not expose to direct sun light. Heat that may be radiated by walls or floors must be insulated with appropriate insulating material. The cabinet should be placed as far as possible from any heat source.

If the cabinet is re-located, allow three hours before re-starting. Plastic protection or tape should be removed from the outer surfaces.

Ensure the cabinet is positioned so sufficient fresh air can flow to/from the cooling circuit and around the surfaces of the cabinet. Leave at least 500 mm free space from the top of the cabinet.

If two refrigerators or freezers are to be placed side by side, there should be at least 50 mm. space between them.

Do not block any vent holes.

PRELIMINARY ELECTRICAL CHECKS

- Check that the mains voltage and frequency of the socket conform to the information on the product description label.
- The cabinet is connected to a mains outlet with a 13-16 Amp fuse as a serial connection.
- Turn off the mains fuse connected to the power cable.
- Check that the plug on the cabinet is suitable for use with the available mains socket and that they fit together.

FIRST OPERATIONS AND CONTROLS

After the above checks have been completed, the cabinet can be operated. The ON/OFF switch operates the cabinet.

After the cabinet is turned ON, the compressor will start running. The compressor will run until the factory pre-set temperature is reached. Foods should not be placed in the cabinet until the temperature setting has been adjusted to suit the foods to be cooled.

New temperature setting can be done through the controller as described in this manual.



IMPORTANT

- Allow the product to cool to the set temperature before placing food items inside.
- Never exceed the maximum load capacity. The maximum shelf capacity is an even load of 40 kg each for shelves in upright cabinets and 20 kg for shelves and drawers in counter cabinets.
- Refer to the "General Preliminary Checks" section of this manual for information on the amount of space required for good air ventilation around the product.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

WARNING:

- Do not block any ventilation openings on the appliance at any time.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the cabinet.
- Do not damage powercord, wiring or any key component.

STORAGE CONDITIONS AND PERFORMANCE

Correct storage conditions are not only paramount to food hygiene and safety but improve the quality of service and reduce the energy consumption. Best performance can be achieved if the following tips and guidelines are observed: keep all food items on shelves only and never place food items on the floor of the cabinet. Food items must be placed in the cabinet or counter in such a way as to allow good air flow all around, leaving space between items and the walls of the product. If required shelf distance can be adjusted accordingly.



3 4

actions:

on or off

change/reduce the value

increase the value

DEFROSTING

the keyboard will lock automatically

show the message "UNL" for one second

no procedure is on progress.

P and DOWN arrows.

* LED will stop showing and the

is complete.

saved). The working set point can also be

TEMPERATURE DISPLAY (as detected by probes)

1. Ensure that the control panel is not locked and that no procedure is in progress.
2. Press the DOWN arrow for 4 seconds: the display will show the first probe available.
3. Select the correct probe using the UP and DOWN arrows.
4. Press the SET key.

This table shows the codes for each of the probes.

Label	Displayed temperature
Pb1	Cabinet temperature
Pb2	Evaporator temperature

To exit the procedure, press the SET key for 60 seconds or do not operate for 60 seconds. Then press the ON/OFF key.

Note: if the evaporator probe is not present, the Pb2 code will not be displayed.

TEMPERATURE ALARMS

This is a list of alarms shown by this cabinet.

CODE	ALARM TYPE	CRITICAL VALUE
AL	Low temperature alarm	Low cabin temperature during this alarm
AH	High temperature alarm	High cabin temperature during this alarm
Id	Open door alarm	Maximum cabin temperature during this alarm

Alarm recording can only be done while the cabinet is turned on.

When the cause of the alarm is no longer present, the cabinet will return to normal operation.

ACCESS TO ALARM HISTORY

1. Press the DOWN button for 2 seconds to show the first code
2. Press and release the UP button or select LS by pressing the DOWN button
3. Press and release the SET button: one of the codes above will be shown

To select an alarm, press the UP button till AH is shown.

To show alarm information, press and release the SET key (the flashing HACCP LED will stop).

DISPLAY TEXTS AND THEIR MEANING

8.0	Critical values 8.0 °C/°F
Dur	The display shows the alarm time
h01	1-hour alarm (cont.)
n15	1 hour and 15-minute alarm
AH	Selected alarm

To exit the historical display, press and release the ON/STANDBY button repeatedly.

To exit the process, repeatedly press the UP or DOWN buttons until the display shows the cabinet temperature or wait 60 seconds without pressing any buttons.

Alternative Exit method: press and release the ON/STANDBY button. If there are no alarms recorded, the LS code will not be displayed.

ERROR CODES

Code	Description
Pr1	Cabinet probe error
Pr2	Evaporator probe error

The correction of these errors can only be undertaken by qualified technical personnel.

OPERATION STATUSES

Available operation statuses are listed below:

Status	Description
ON	The cabinet is powered up and operating
STANDBY	The cabinet is powered up but switched off
OFF	The cabinet has no power, the plug is not in the socket, or the main isolator is turned off



IMPORTANT

Do not carry out any maintenance or repair while the cabinet is in on or standby mode. Only when the power supply is completely isolated from the cabinet can any works be done.

IV. MAINTENANCE INSTRUCTIONS

The device must be cleaned regularly. The intervals depend on the usage and level of soiling (at least annually).



Before carrying out any cleaning or maintenance operations, unplug the unit



Don't touch or wet the machine compartment parts. This could result in failure or breakdown.



To prevent possible damage, don't clean the plastic parts with water above 40° C or in a dishwasher.

Interior & Exterior of Cabinet and Shelves



Clean the interior and exterior at least once a week for sanitary use.



Clean off the interior and exterior of cabinet with a soft cloth soaked in cold or warm water containing the proper amount of neutral cleaner and wrung dry. Don't use a water jet to clean the machine compartment.



Chemical agents other than neutral cleaner might cause damage to the interior and exterior surfaces.

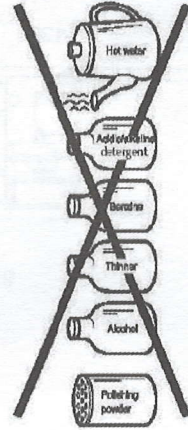


Any remaining detergent will damage metal or plastic surfaces. Use a soft cloth dampened with warm water to wipe it off.



Don't use the following items, they could damage painted or plastic surfaces:

- Polishing powder, alcohol, thinner, benzene, acidic or alkaline detergent, hot water, petroleum, soap powder, metal scourer or brush, etc. Especially detergent to clean grease on ventilator or microwave.



Note: Some solutions other than the above may also damage painted or plastic surfaces. Immediately stop using such solutions if they cause any problems!



The door gasket and its contact surface get soiled easily. Clean every surface of these parts thoroughly. Remnants of food will accelerate aging.



Use a cloth to wipe off any water staying inside the cabinet.

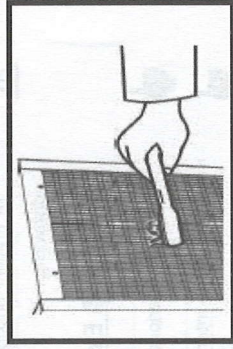
Condenser



Use vacuum cleaner or a soft brush to remove dust and stains from the condenser.



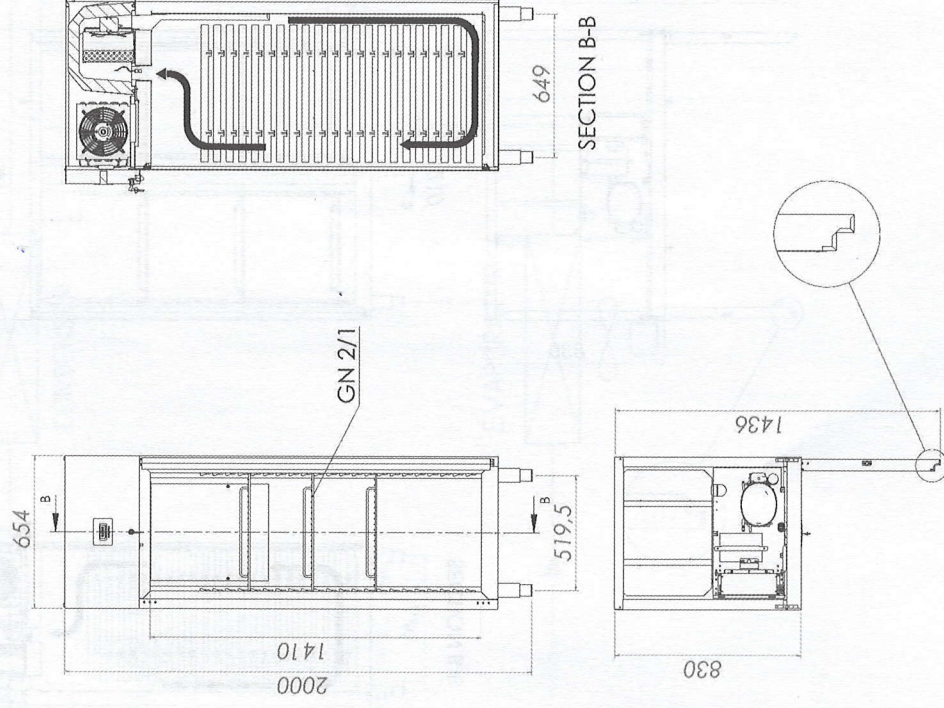
Warning: If user clean the condenser with hard brush, such as dishwasher brush, the coating of condenser may peel off.



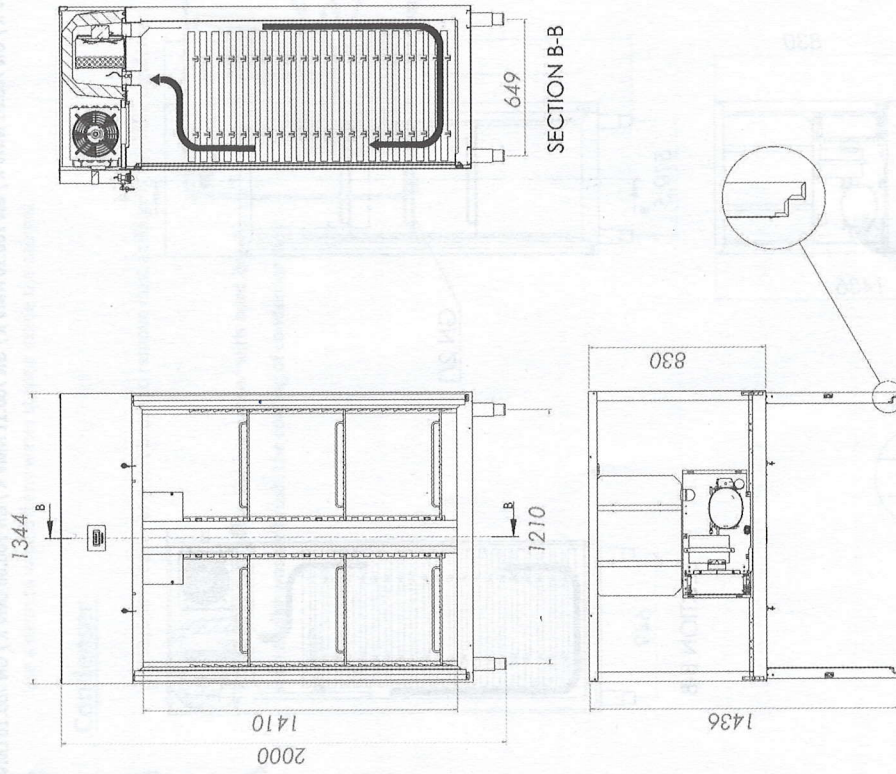
V. TECHNICAL INFORMATION

DIMENSIONS OF THE DEVICES

GN 700.00 NMV K / GN 700.01 NMV K / GN 700.10 NMV K / GN 700.11 NMV K / GN 700.00 LMV K / GN 700.10 LMV K

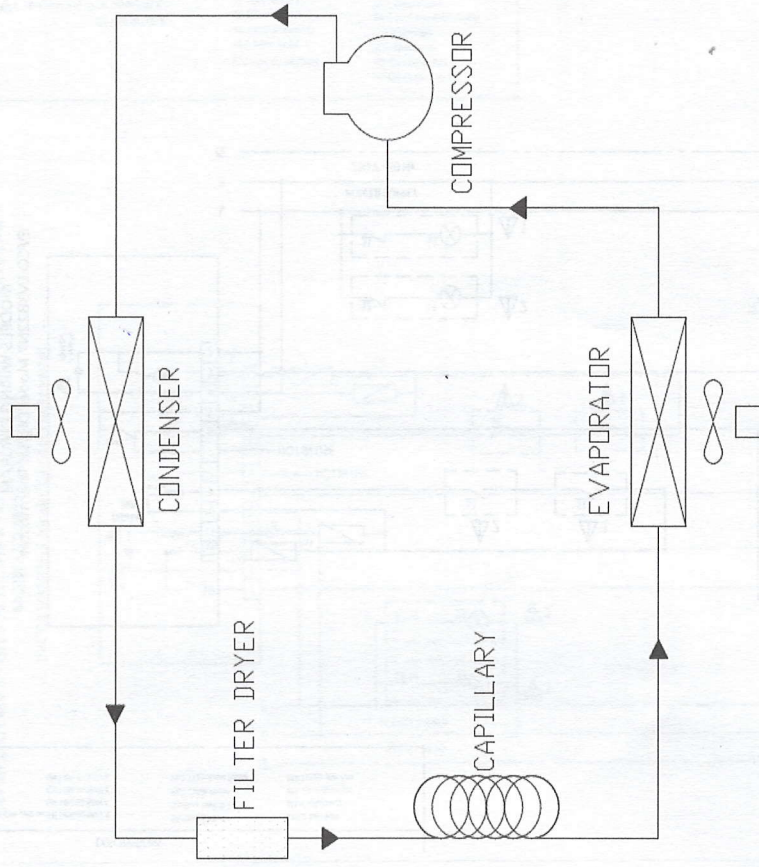


GN 1400.00 NMV K / GN 1400.01 NMV K / GN 1400.10 NMV K / GN 1400.11 NMV K / GN 1400.00 LMV K

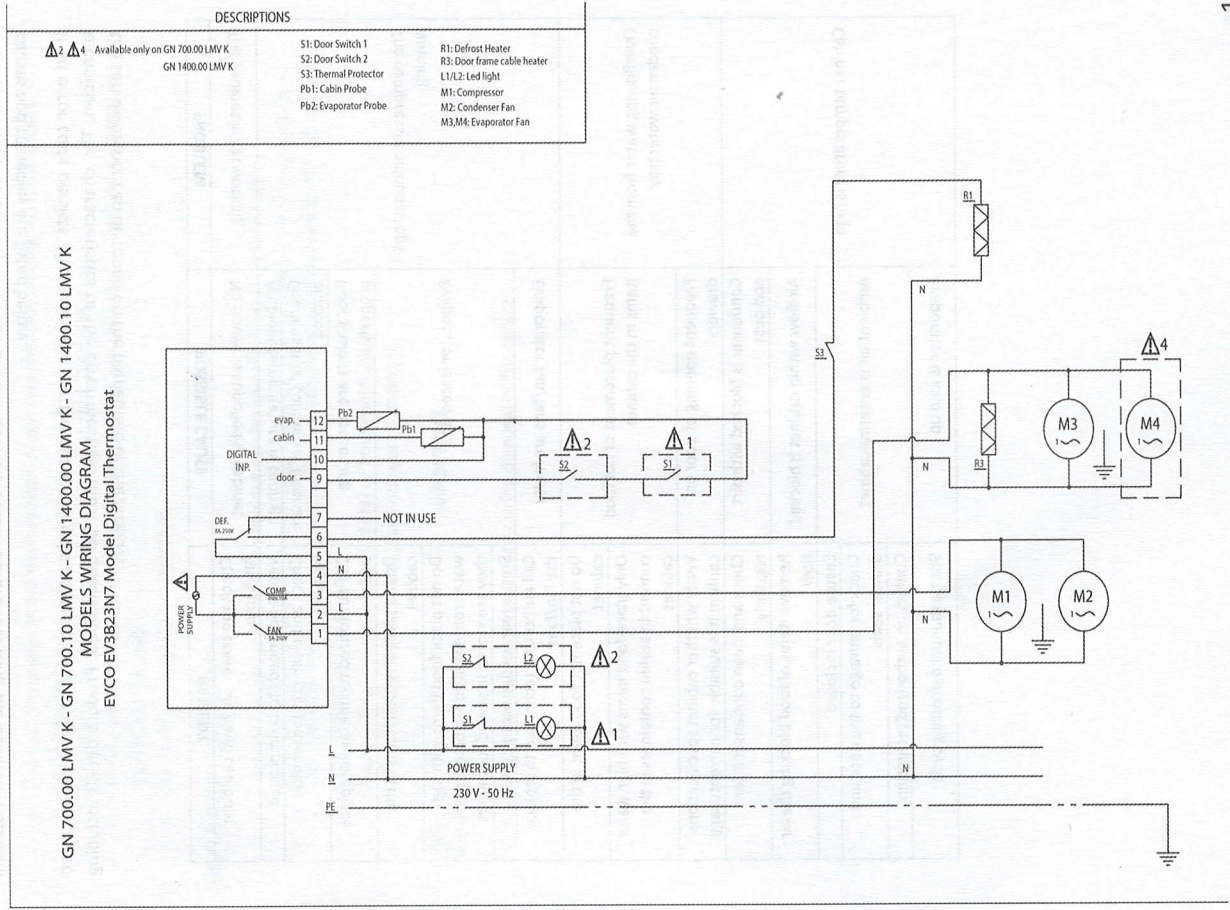


VI. COOLING DIAGRAM – ELECTRICAL WIRING DIAGRAM

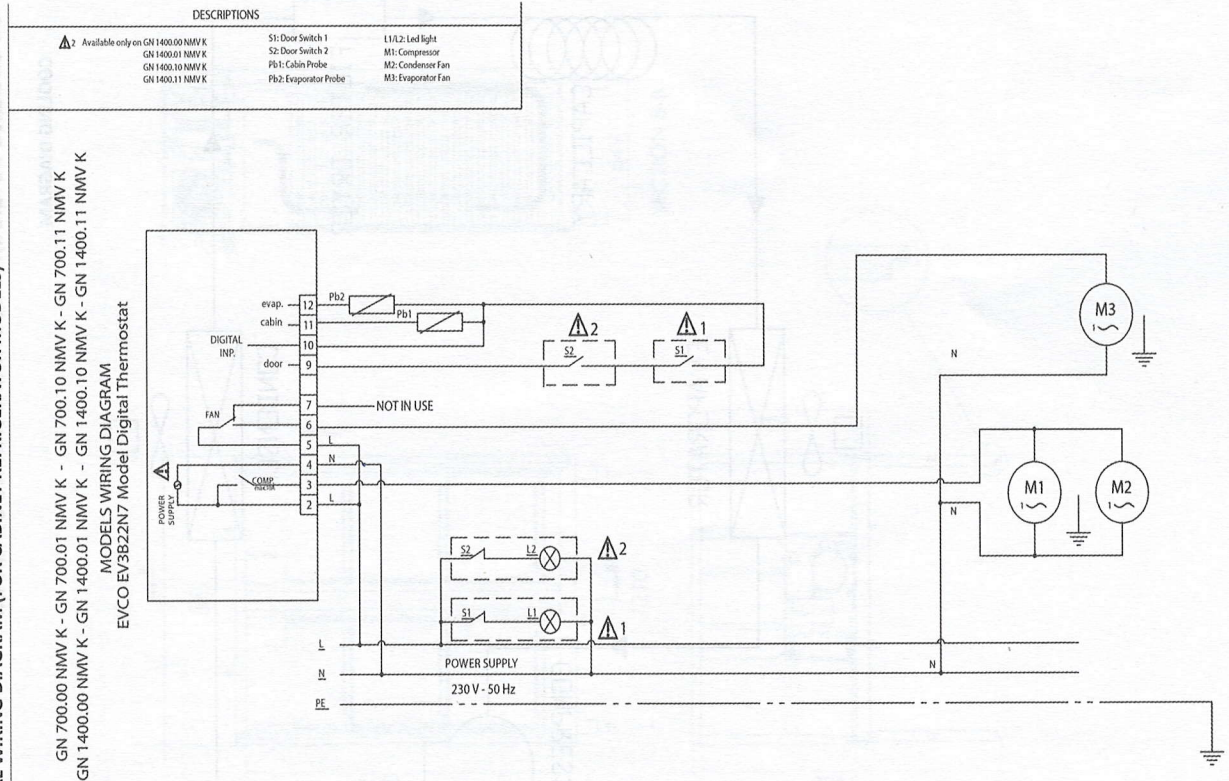
COOLING DIAGRAM



ELECTRICAL WIRING DIAGRAM (FOR CABINET FREEZER MODELS)



ELECTRICAL WIRING DIAGRAM (FOR CABINET REFRIGERATOR MODELS)



VII. SERVICE DIAGNOSIS

The table below lists several problems that you may encounter. If an alarm code is displayed, a malfunction has occurred. Please correct any possible causes before resetting the cabinet. Potential causes and remedies are listed below.

If an error code persists after you have carried out the checks below, please contact an authorized technician. The characteristics of the error message must be determined. Product details including the serial number can be found on the nameplate of the product.

PROBLEM	POSSIBLE CAUSE	REMEDY
The cabinet is not working	No power is supplied to cabinet	Check the power plug and cable are fault free
	Ambient temperature is too high	Ventilation needs to be improved
	Condenser or condenser filter are blocked	Check and clean condenser filter regularly
The compressor seldom stops running	Door gaskets are not sealing properly	Call authorized technician to replace seals
	Evaporator is iced up	Do not place hot food items in the cabinet
		Do not place food items with high water content inside cabinet unless they are stored in sealed containers
	Evaporator fan/fans are faulty	Start a manual defrosting cycle Call authorized technician to replace the fan/fans
Overflowing water from the condenser water tray	Frequent placement of hot food items in the cabinet	Do not place hot food items in the cabinet Only place food items with high water content in sealed containers in the cabinet
	Frequent opening of door or drawers	Verify whether cabinet specifications confirm it is suitable for current usage
	Condenser is blocked with dirt and dust	Check and clean condenser filter regularly
Cabinet temperature is high	Air flow within cabinet is blocked	Remove items of food blocking the air flow Ensure door is closed
	Ambient air is entering cabinet	Check for damage to the door and drawer seals
		Contact an authorized technician
	Evaporator is iced up	Start a manual defrosting cycle

VIII. REMOVAL AND REPLACEMENT

REPLACING THE INTERIOR LIGHT BULB

- Turn off the power at the main isolator or remove the cabinet plug from the socket.
- Open the door.
- Remove the screw securing the canopy and then lift the canopy.
- Ensure that the new bulb has the same rating as the old bulb. Voltage and wattage are printed on the bulb.
- Remove and replace the light bulb.

DISPOSING OF THE CABINET

- The cooling gas present in the cabinet can be identified from the nameplate.
- The cabinet is produced from recyclable materials in accordance with EU regulations. Therefore, at the end of its economic life, the cabinet must be passed to the appropriate recycling centre for disposal.
- Do not recycle the cabinet as metal or household waste.
- Do not compact the cooling plant refrigeration circuit.



IMPORTANT

Adhere to local by-laws and regulations during disposal of the cabinet.

All Rights Reserved

OZTI reserves the right to change any features and the information in this manual.

Contact Details

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Address: Cumhuriyet Mah. Hadimkoy Yolu Cad. No: 8 Buyukcekmece / ISTANBUL-TURKEY

Tel: +90 (212) 886 78 00 - www.oztiryakiler.com.tr

The disposal of the refrigerator must be carried out in accordance with the following instructions:	IMPORTANT Do not recycle the cabinet as metal or household waste. Do not connect the cooling part refrigeration circuit.	Disposing of the cabinet The cooling part present in the cabinet can be identified from the nameplate. The nameplate is marked with the following information in accordance with EU regulations: Therefore, at the end of its economic life, the cabinet must be passed to the appropriate recycling centre for disposal.
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