

**CONTENDER**

**STEP UP TO THE PLATE**



## **ICE CREAM FREEZERS**

**FZ1014 | FZ1015 | FZ1022 | FZ1021 | FZ1023**

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# I. INTRODUCTION

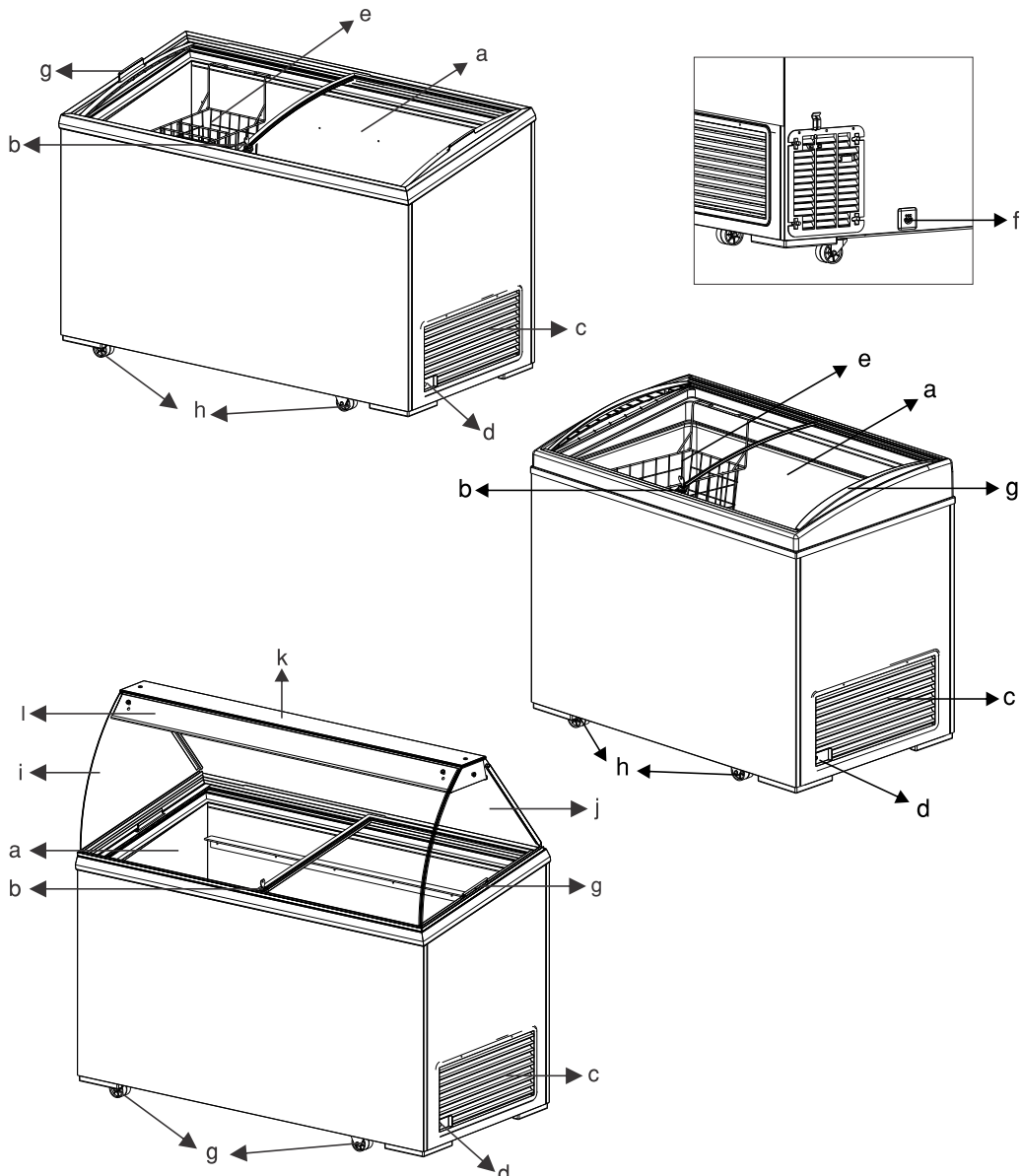
PLEASE READ THE MANUAL CAREFULLY PRIOR TO USING YOUR FREEZER IN ORDER TO GET MAXIMUM EFFICIENCY FROM THIS PRODUCT WHICH HAS BEEN DESIGNED TO SERVE YOU FOR MANY YEARS.

“ENVIRONMENTALLY FRIENDLY” TECHNOLOGIES HAVE BEEN USED AT ALL PRODUCTION STAGES OF YOUR STORAGE, AND MATERIALS AND GASES WITH NO HARM TO NATURAL LIFE HAVE BEEN PREFERRED. PLEASE CHECK THE STORAGE FOR ANY DAMAGE. IN CASE OF ANY DAMAGE, REFER TO YOUR AUTHORISED DEALER WITHIN AT LATEST 24 HOURS.

## **WARNING!**

WAIT FOR 2 HOURS TO OPERATE THE STORAGE AFTER TRANSPORTATION.

# 2. TECHNICAL SPECIFICATIONS



<b>A. GLASS COVER</b>	<b>G. HANDLE</b>
<b>B. COVER LOCK</b>	<b>H. CASTORS (EXCL. FZIO14)</b>
<b>C. ENGINE DEPARTMENT</b>	<b>I. FLUORESCENT TRANSPORT</b>
<b>D. CONTROL LAMP</b>	<b>J. SIDE WINDOW</b>
<b>E. STORAGE BASKET</b>	<b>K. TOP WINDOW</b>
<b>F. WATER DRAINAGE (EXCL. FZIO14)</b>	<b>L. FLUORESCENT TRANSPORT PROFILE</b>

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

SKU/MODEL	FZIO18	FZIO14	FZIO15	FZIO22	FZIO21	FZIO23
OPERATING TEMPERATURE (°C)	"-15/-23"	"-15/-23"	"-15/-23"	"-15/-23"	"-15/-23"	"-15/-23"
EXTERIOR DIMENSIONS L X W X H (MM)	1305 X 635 X 1255	585 X 635 X 890	725 X 635 X 890	1015 X 635 X 890	1305 X 635 X 890	1555 X 635 X 890
INTERIOR DIMENSIONS L X W X H (MM)	1180 X 510 X 560	460 X 510 X 560	600 X 510 X 560	890 X 510 X 560	1180 X 510 X 560	1430 X 510 X 560

NOTE: THE INFORMATION AND IMAGES PROVIDED ARE OPTIONAL. THEY MAY VARY DUE TO MODELS AND VERSIONS. RG DISTRIBUTORS LTD T/A ECATERING RESERVES THE RIGHT TO MAKE CHANGES IN TECHNICAL SPECIFICATIONS.

## 3. ASSEMBLY

AIR CIRCULATION IS NECESSARY AT THE BACK SECTION FOR MAXIMUM EFFICIENCY FROM FROZEN FOOD STORAGES.

- ✓ PLACE FROZEN FOOD STORAGE BY PUSHING BACKWARDS
- ✓ LEAVE AT LEAST 10 CM OF SPACE FROM SIDES AND BACK
- ✓ THEN PLUG IN THE DEVICE

## 4. OPERATION

### CONTROL PANEL:

ON THE CONTROL PANEL;

- GREEN LAMP INDICATES THAT ELECTRICITY IS SUPPLIED TO THE STORAGE AND THE PRODUCT IS ON.

CIRCUIT LAMP GREEN



### ADJUSTING THE THERMOSTAT:

THERMOSTAT BUTTON ON ENGINE DEPARTMENT IS NOT VISIBLE. THE POSITION OF THERMOSTAT IS ADJUSTED WITH FACTORY SETTINGS. DO NOT CHANGE THERMOSTAT SETTINGS. REFER TO NEAREST AUTHORISED SERVICE WHEN YOU WANT TO CHANGE THERMOSTAT SETTINGS.

### LIGHTING SWITCH (OPTIONAL):

IT IS USED TO TURN ON OR OFF THE LIGHT OF YOUR FROZEN FOOD STORAGES.

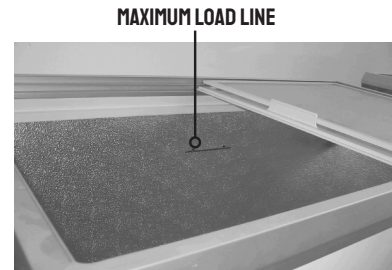


## PACKAGING:

PACKAGING MATERIALS (PLASTIC OR ALUMINUM FOLIO) SHOULD WRAP THE FOOD STUFF THOROUGHLY SO THAT NO AIR REMAINS INSIDE. UNCOVERED CONTAINERS SHOULD BE WRAPPED WITH FOLIOS ON TWO FOLDS AND PACKED WITH A RUBBER BAND AROUND. FOOD IN LIQUID AND PASTE FORM EXPAND 1/10 DURING FREEZING SO THEY SHOULD NOT BE FILLED UP TO THE BRIM. PACKAGES TO BE FROZEN SHOULD BE LABELED. SELF-ADHESIVE LABELS MAY BE USED FOR THIS PURPOSE. LABELS SHOULD INDICATE THE DATE OF FILLING, QUANTITY, EXPIRY DATE AND MAXIMUM STORAGE PERIOD.

## PLACING THE FOODS:

SEPARATE THE FOODS INTO GROUPS. THEN PLACE THE FOODS TO BE USED LATER IN THE LOWER SECTION, AND THOSE TO BE USED EARLIER TO THE UPPER SECTION. IN ORDER TO GET MAXIMUM PRODUCT PERFORMANCE AND TO STORE THE FOODS HEALTHILY, THERE MUST BE SUFFICIENT SPACE BETWEEN COVER AND FOOD PACKAGES. THEREFORE, DO NOT EXCEED MAXIMUM LOADING LINE MARKED IN THE CABINET.



## IMPORTANT RULES:

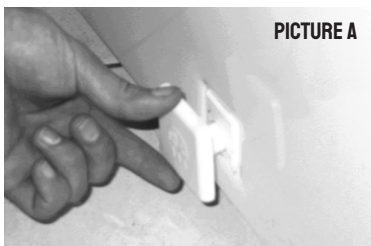
FOOD STUFFS MUST BE SEPARATED INTO PORTIONS ACCORDING TO DAILY OR MEAL NEEDS OF THE FAMILY. FOOD STUFFS SHOULD BE PACKAGED WITH NO AIR LEAKAGE TO PREVENT FROM DRYING EVEN IF TO BE STORED FOR A SHORT WHILE. MATERIALS USED IN PACKAGING SHOULD BE RESISTANT AGAINST COLD, HUMIDITY, TEARING, SMELLS, OIL AND ACID, AND SHOULD BE AIR IMPERMEABLE, AND ALSO SHOULD BE WELL CLOSED, AND SHOULD BE OF USABLE AND USEFUL MATERIALS.

# 5. CLEANING, MAINTENANCE AND TRANSPORTATION

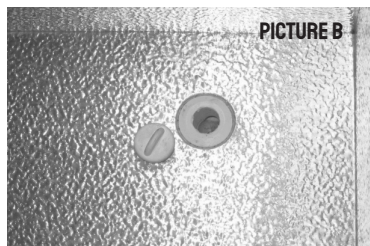
IN ORDER TO GET BEST EFFICIENCY FROM FROZEN FOOD STORAGE, YOU SHOULD MAKE MAINTENANCE AND CLEANING AT LEAST ONCE A YEAR. PLUG OFF THE UNIT PRIOR TO CLEANING.

## DEFROSTING:

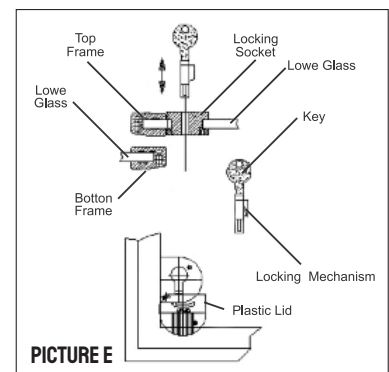
FROSTING RATE WILL BE VERY SLOW AS LONG AS YOU DO NOT OPEN THE DOOR OF YOUR STORAGE FREQUENTLY AND STORE THE FOODS IN CLOSED PACKAGES. ICE FORMING ON INNER WALLS BY TIME REDUCES THE PERFORMANCE AND EFFICIENCY OF YOUR CABINET. WE RECOMMEND YOU TO DEFROST THE ICE WHEN THE THICKNESS OF ICE REACHES UP TO 5-6 MM. ADJUST THE STORAGE TO MAXIMUM 24 HOURS BEFORE DEFROSTING SO THAT THE FOOD STUFF WILL BE PROTECTED DURING DEFROSTING AND CLEANING.



PICTURE A



PICTURE B



PICTURE E

TO DISCHARGE LIQUID THAT MAY ACCUMULATE INSIDE THE STORAGE DURING DEFROSTING:

STEP 1: REMOVE THE BASKET INSIDE THE UNIT BY PULLING UPWARDS. (PICTURE B)

STEP 2: TURN DRAINAGE STOPPER ON FRONT-BOTTOM SECTION 90° LEFTWARDS (A QUARTER ROUND) AND PULL 2-3 CM OUTWARDS AND LEAVE. (PICTURE A) IF YOU WANT THE LIQUID DISCHARGED FROM LITTLE DISCHARGE HOLE INSIDE STOPPER COME WITH MORE PRESSURE, REMOVE THE STOPPER AND ACCELERATE DISCHARGING.

STEP 3: OPEN STOPPER ON INNER BODY BASE. (PICTURE B)

**WARNING!** DO NOT USE HOT WATER, ELECTRICAL HEATER, SHARP TOOLS AND ETC. OTHERWISE THE UNIT MIGHT BE DAMAGED.

## LOCKING FEATURE OF GLASS DOORS:

### LOCKING:

- THERE ARE TWO DIFFERENT BOLTS ON LOCKING MECHANISM. WHEN THE KEY IS RELEASED FROM THE LOCK, THE ANGLE BETWEEN TWO BOLTS IS 90°. FIT YOUR KEY INTO THE KEYHOLE ON LOCKING MECHANISM AND ALIGN BOLTS PERPENDICULAR TO EACH OTHER.
- TURN SLOWLY CLOCKWISE THE PLASTIC COVER OF LOCK HOUSING AND OPEN THE LOCK HOUSING.
- MAKE SURE THAT DOORS ARE COMPLETELY SHUT FOR LOCKING. FIT LOCKING MECHANISM AND KEY INTO LOCK HOUSING AS SHOWN IN FIGURE (FIGURE E). TURN CLOCKWISE THE KEY TO LOCK THE DOORS. YOUR KEY WILL BE RELEASED.

### UNLOCKING:

- TO UNLOCK FIT GENTLY YOUR KEY INTO LOCKING MECHANISM AND TURN SLOWLY COUNTERCLOCKWISE TO THE END. IF THE KEY FAILS TO GET OUT FROM THE HOUSING DUE TO OVER-TURNING OR ANY OTHER TRIPPING, MOVE SLOWLY RIGHTWARDS AND LEFTWARDS.
- PULL KEY AND LOCKING MECHANISM TOGETHER. DOORS ARE OPENED.

YOU ARE RECOMMENDED TO RELEASE THE KEY FROM LOCKING MECHANISM. TO PREVENT ANY INTAKE OF AIR AND SIMILAR MATERIALS, CLOSE LOCK HOUSING BY ROTATING THE PLASTIC COVER ON LOCK HOUSING IN CASE WHERE THE UNIT IS UNLOCKED.

## VACATIONS/ DISCONTINUATION OF USE:

IF YOU ARE TO GO ON A VACATION OR DISCONTINUE USE FOR A WHILE, DO NOT PLUG OFF YOUR UNIT. IF YOU ARE TO GO ON A VACATION OR DISCONTINUE USE FOR A LONG TIME, PLUG OFF AND EMPTY YOUR UNIT. AFTER DEFROSTING, CLEAN AND DRY THE INTERIOR OF UNIT WITH A CLOTH. LEAVE THE DOOR OPEN TO PREVENT ANY BAD ODORS.

**TRANSPORTATION:** PLUG OFF THE UNIT DURING TRANSPORTATION, CLEAN INTERIOR WALLS AND FLOOR WITH A CLOTH, REMOVE GLASS COVERS AND HANDLE IN USUAL USING POSITION.

**WARNING:** THE UNIT INSULATION USES EXPANSION GAS (C-PENTANE) AND THEREFORE RULES AND LEGISLATION STIPULATED BY THE COUNTRY OF USE SHOULD BE FOLLOWED DURING DEACTIVATION OF BODY .

# 6. OPERATIONS BEFORE CALLING AN AUTHORISED SERVICE

IF COMPRESSOR RUNS CONTINUOUSLY; MAKE SURE ENVIRONMENT TEMPERATURE IS OVER 3 °C OR NOT. CHECK TO SEE IF VENTILATION GRILL IS CLEAN OR NOT. THE DOOR OF THE UNIT MUST BE FREQUENTLY OPENED OR LEFT OPEN FOR A LONG TIME ..

**GREEN SUPPLY WARNING LAMP IS OFF AND THE UNIT DOES NOT RUN;** CHECK TO SEE IF THERE IS AN ELECTRICITY SHORTAGE AND IF THE UNIT IS PLUGGED IN OR NOT.

**IF THE UNIT EMITS SOUNDS;** MAKE SURE THAT THE UNIT LEGS ARE FIT ON THE FLOOR, AND THE SETTING FOR PLACING PRODUCTS IS ON SCALE (ON FLAT SURFACE) BY THE HELP OF A SPIRIT LEVEL.

**THE UNIT EMITS ODORS;** CLEAN THE UNIT AS SOON AS POSSIBLE.

**THE UNIT GETS SWEATING;** SWEATING MAY OCCUR IN HIGHLY HUMID ENVIRONMENTS FOR A SHORT TIME. KEEP THE UNIT AWAY FROM HUMID PLACES AS MUCH AS POSSIBLE. IF THE UNIT FAILS TO RUN OR HAS PROBLEMS IN RUNNING DUE TO ALL INSTRUCTIONS AND CHECKS MENTIONED IN THE INSTRUCTIONS FOR USE, REFER TO AUTHORIZED SERVICE.

# 7. COMPLIANCE

FROZEN FOOD STORAGES SPECIFIED IN THE INSTRUCTIONS MANUAL: ARE PRODUCED AND TESTED ACCORDING TO THE FOLLOWING STANDARDS: TS EN ISO 23953-1, TS EN ISO 23953-2, TS EN 60335-2-89, IEC 60335-2-89, 2006/95/EC, 2004/108/EC.

**CONTENDER 137 LITRE ICE CREAM FREEZER • SKU: FZ1014**

**CONTENDER 187 LITRE ICE CREAM FREEZER • SKU: FZC015**

**CONTENDER 290 LITRE ICE CREAM FREEZER • SKU: FZ1022**

**CONTENDER 393 LITRE ICE CREAM FREEZER • SKU: FZ1021**

**CONTENDER 482 LITRE ICE CREAM FREEZER • SKU: FZ1023**



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