

INSTRUCTION MANUAL

SALAD PREP TABLE

PIZZA PREP TABLE

UNDERCOUNTER

WORKTOP



FREEZER:

MGF8405 MGF8406
MGF8407 MGF8420
MGF8421 MGF8422
MGF8412 MGF8413
MGF8414 MGF8428
MGF8429 MGF8430

REFRIGERATOR:

MGF8401 MGF8402 MGF8403 MGF8404
MGF8415 MGF8416 MGF8417 MGF8418
MGF8419 MGF8408 MGF8409 MGF8410
MGF8411 MGF8423 MGF8424 MGF8425
MGF8426 MGF8427 MSF8301 MSF8302
MSF8303 MSF8304 MSF8305 MSF8306
MSF8307 MSF8308 MSF8309 MSF8310
MSF8311 MSF8312 MSF8313 MPF8201
MPF8202 MPF8203 MPF8204 MPF8205
MPF8206 MPF8207 MPF8208 MPF8209

Please read the user' s manual before you use this product.

If you request unnecessary services, you may waste money.

Thus, fix simple troubles by yourself which you have found.





Installation, use and maintenance instructions

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1 INTRODUCTION

This equipment has been produced be internally or externally in its aesthetics and componability. In response to the specific exigencies of our clientele; furthermore it has been mechanically and aesthetically checked in every aspect before despatch. For the correct utilisation of the equipment; carefully read the instructions, observe all the recommendations contained therein, consign this manual which constitutes an integral part of the essence of the equipment to the end user who is requested to retain it for future consultation. By observing these recommendations, you will guarantee the extended trouble-free operation of the equipment.

2 MANUFACTURER'S RETAINED RIGHTS AND RESPONSIBILITY

It is forbidden to reproduce, partially or totally, these instructions without the express authorisation of the manufacturers.

The manufacturers deny all responsibility to third parties in consequence of:

- Non observance of the warnings and instruction contained in the test;
- Non observance of the parameters of utilisation of the equipment;
- Unreasonable or wrongful utilisation by un-trained personnel;
- use non conforming to local statutes;
- Unauthorized modifications and/or repairs undertaken by non trained or authorized personnel.
- Utilisation of non original spares or accessories;
- Exceptional occurrences;
- Imprecise instructions contained for whatever reason in the current manual;



The manufacturers reserve the right to introduce any modification deemed necessary without warning.

3 TRANSPORTATION AND STORAGE

The equipment is wrapped in absorbent material and contained and fixed within a wooden platform and paper box.

Whilst awaiting by definitive collection, these should be stored within a protected and covered environment at a temperature between -25°C / $+55^{\circ}\text{C}$, with ambient humidity between 30 / 95%. Do not stack more than four items.

4 COMMISSIONING

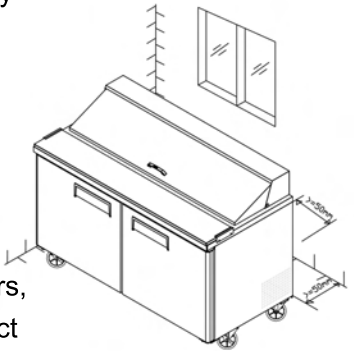
Carefully read the label on the equipment, do not cover for any reason whatsoever. and replace them immediately if damaged. Do not remove protection or panelling that require the usage of tools.

4.1 POSITIONING

Ensure that in respect of the dimensions, the space reserved for the equipment permits its correct utilisation and ease of maintenance. After carefully unpacking the display case, remove the white PVC protective film and all of the manufacturer's material which safeguards the item in transit. Place the cabinet on a flat surface and level it by screwing and adjusting the leveling legs to ensure its efficient operation. The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage. Do not move the cabinet by application of pressure to the surface.



if the device has been positioned horizontally (integral condensing unit).wait two hours before activating it. Packing and protective film should be disposed off as indicated by the local authorities. The equipment must not be installed within explosive ambience, In the open air or exposed to rain the correct siting is; distant from direct sources (radiators, direct lighting, etc...) and protected from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it integral or remote. In observance of these specific conditions will detrimentally affect the cabinet.



4.2 INITIAL CLEANING

Before use all parts of the cabinet should be cleaned, For the walls and all the internal parts use an antibacterial detergent. For the plastic parts use a moistened cloth. Dry with a soft clean cloth. use little or no water.

Do not use harsh or abrasive solvents or detergents

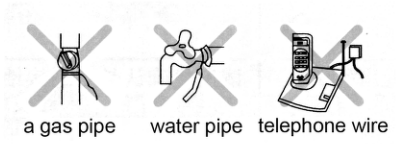
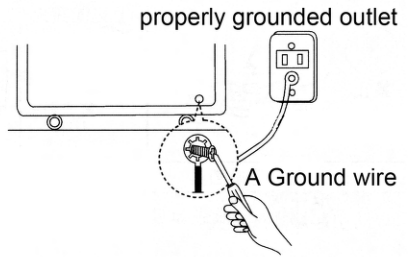
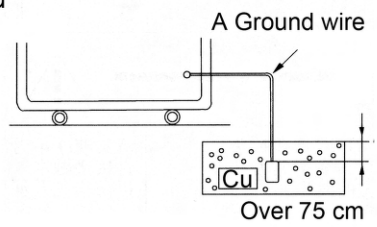
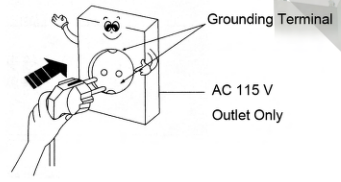
During cleaning do not approach bare-handed those parts which could cut (evaporator, condenser, etc.)and always use protective gloves.



4.3 Electrical connection

Check that the supply conforms to the requirements listed on the factory label and that it is provided with a fall-safe protection or automatic circuit

breaker with an efficient earth connection. Should there not be an electrical safety feature have this introduced by a qualified person. by means of a omnipolar switch as indicated in the safety regulations with a means of a omnipolar switch as indicated in the safety regulations with a minimum clearance of the contacts of 3 mm. where the cabinet has to be installed at some distance from the electrical source. ensure that the conforms to the local regulations. Cabinet supplied with integral condensing units are provided with an appropriate plug fitted with a neutral and earth; the supply cable must be well stretched (avoid coilling and superimposition). it must not be exposed to the possibility of damage by third parties. it should not be in contact with liquids, water or heat sources. in the event of damage it must be replaced by qualified personnel. Always avoid the use of reducers or adapters.



4.4 CONNECTION TO DRAINS

The dispersal of defrost water is automatic in all models with integral condensing unit.



5 TECHNICAL CHARACTERISTICS

5.1 NOISE AND VIBRATION

The sound level of the equipment fitted with integral hermetic condensing unit does not exceed 70 dB ,it is therefore not necessary to provide sound insulation. Under normal conditions the equipment does not generate vibrations which affect surroundings.

5.2 POSSIBLE USAGES

Do not utilise the equipment to store medical supplies.

the optimum operational ambient temperatures are between +10°C / +40°C with relative humidity within 55%.

The possible application are show be low:salad : refrigeration, preparation, and sale of salads, fruits. Vegetables and cold dishes.

6 USAGE

6.1 ACTION

Power connection and adjust the thermostat.

6.2 STORAGE OF FOOD-STUFFS

In order to obtain the best functioning of the case it is necessary to observe the following instruction:



- Place the merchandise into the unit only after it has reached the desired operating temperature given on the digital display.
- Do not place uncovered hot foods or liquids inside the unit
- Package or protect foods when possible
- Do not limit the circulation of air inside the call with superfluous obstacles.
- Avoid frequent or prolonged openings of the door/drawers
- Wait a few moments before reopening the door/drawer just after it has been closed.

Whilst stocking only open and fill a drawer at a time to eliminate the risk of over-balancing or ask to the supplier the fixable feets.

6.3 DEFROSTING

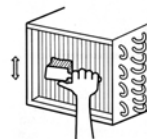
6.3.1 DEFROST TIMER

The defrost timer automatically 4 times in 24 hours, its timer will reset to the time of the initial first start-up.

7 MAINTENANCE

7.1 PERIODIC CLEANING

For hygienic reasons and improved performance clean at least once a week the internal basin. Make sure switch off the power supply before cleaning..



7.2 CLEANING OF CONDENSER

For improved performance clean the condenser at least once a month.



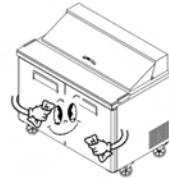
Before beginning turn off the equipment, and disconnect the plug.
Close and protect the unit.

- Unscrew, rotate and remove protective grill
- Remove the dust deposited on the front surface of the condenser using a brush and a vacuum cleaner and restore previous conditions.

7.3 PERIOD OF INACTIVITY OF CABINET

During periods of inactivity, remove the products from the cabinet and then follow these directions:

- Remove the plug out from the outlet and carefully clean the unit as per periodic cleaning
- Cover the cabinet with a cloth that allows air circulation in the interior.



8 TROUBLE SHOOTING AND REMEDIES

Often, the malfunction of a unit is due to simple causes which can easily be eliminated without contacting a technician.

Therefore execute the following controls



8.1 If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

8.2 If the required temperature is not achieved, make sure that;

- The command switch is turned on.
- The thermostat range is correctly regulated .



- The cabinet is neither in the defrosting phase nor in the post-defrosting phase.
- The evaporator is not covered with frost .
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.
- The stored foods or other objects do not inhibit proper closing of the unit.
- The cabinet is not working in anomalous conditions (overloaded, loaded with hot food, or loaded in a way that prevents proper air circulation).

8.3 If the cabinet leaks water, make that:

- The collecting container or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly leveled.

8.4 If the cabinet is unacceptably noisy, make sure that:

- The frame does not have loose screws or bolts.
- The cabinet has been laid in a stable position and correctly leveled.

If, after all these controls, the malfunctioning continues, it is advisable to contact technical assistance. Be prepared to supply the following information:

- The model trade name and the serial number (both can be found on the technical data plate).

8.5 IMPROBABLE RISKS

In case of fire unplug the cabinet, if possible, and use a powder fire extinguisher.



9 SUBSTITUTION OF SPARES

Before commencing any service or maintenance work, isolate the cabinet from the electrical supply.

Always fit original spares which may be obtained from an authorized concessionaire or stockist.

10 DISMANTLING

The scrapping of the cabinet requires to be undertaken by specialized company, licensed by the local authorities, and observing local statutes. Polyurethane foaming material, not fire-resistant, when deal with the material, should be according with local law and statue.

- The cabinet consists of:
- Structure in steel plate,
- Electrical components and cables,
- Electrical compressor.
- Plastic materials,
- Refrigerant fluid which must not be discharged into the atmosphere.

ALL THE RESPONSIBILITY FOR THE FAILURE TO RESPECT THE EXISTING LOCAL STATUTES ARE THE RESPONSIBILITY OF THE OWNER.

Meaning of crossed –out wheeled dustbin:

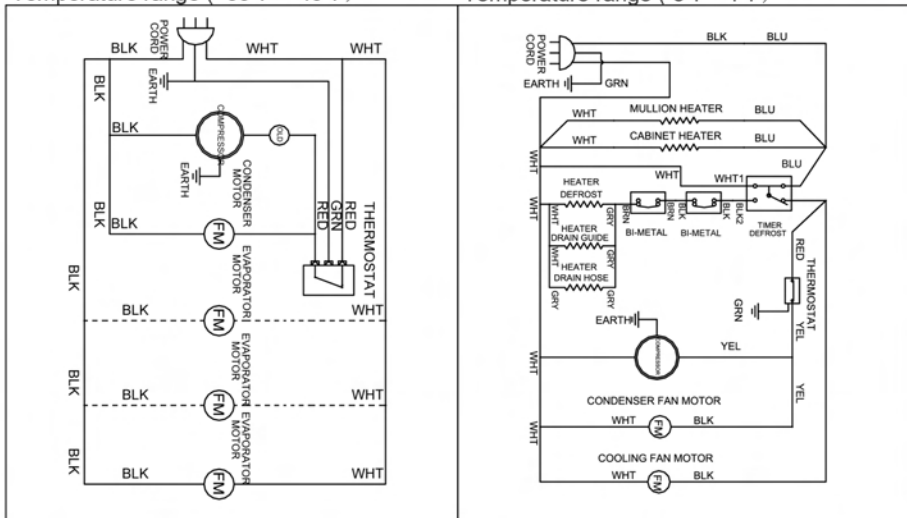
Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.



Circuit diagram

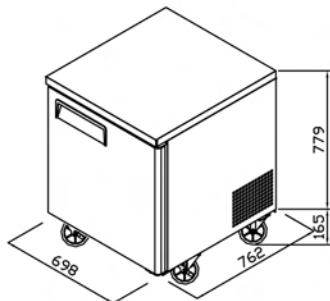
Temperature range (+33°F~+45°F)

Temperature range (-8°F~-1°F)

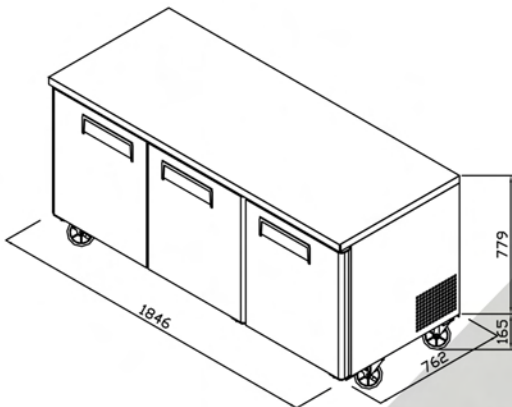


Product dimension

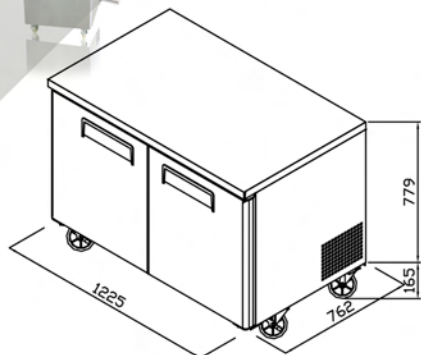
Undercounter



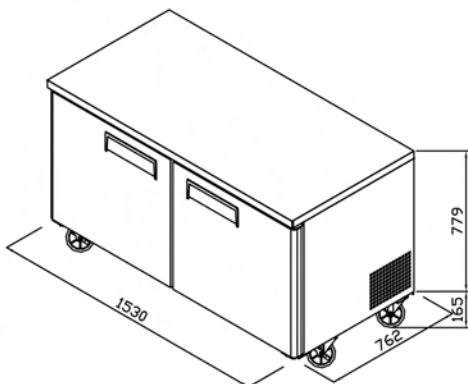
MGF8401 / MGF8405



MGF8404

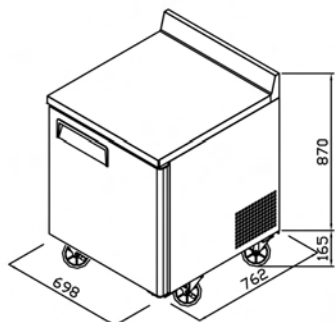


MGF8402 / MGF8406

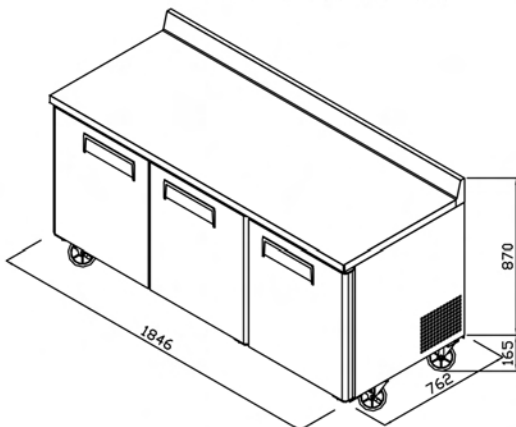


MGF8403 / MGF8407

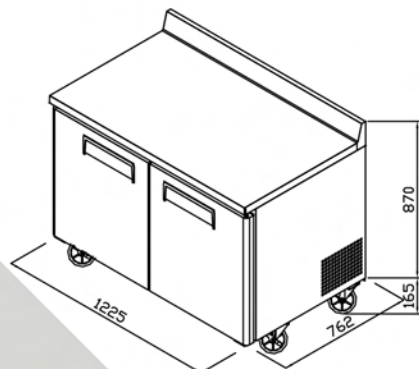
Work Top



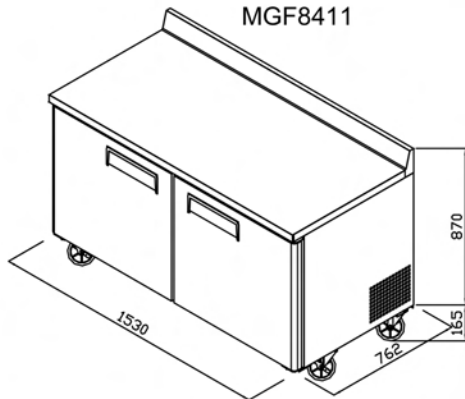
MGF8408 / MGF8412



MGF8411



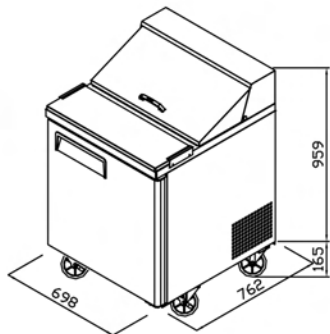
MGF8409 / MGF8413



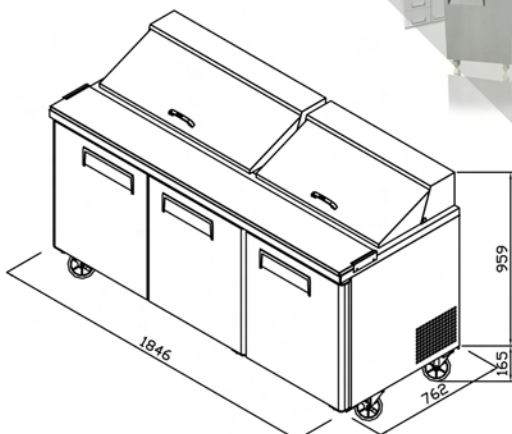
MGF8410 / MGF8414



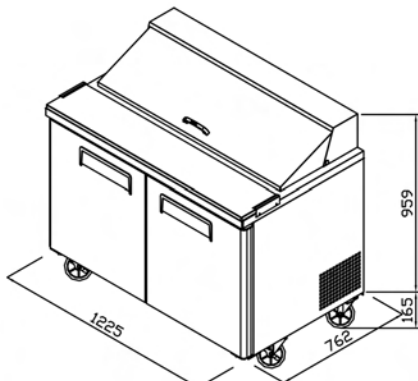
Salad Prep Table



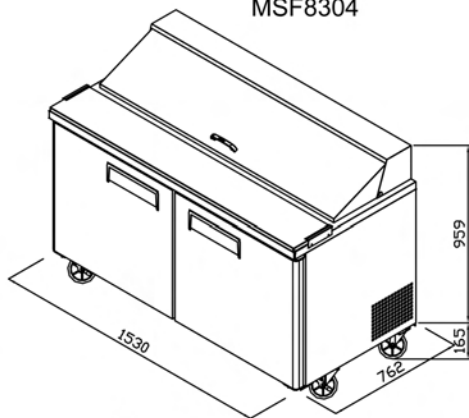
MSF8301



MSF8304

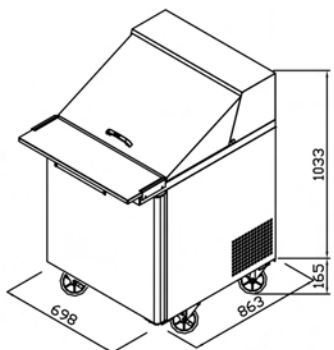


MSF8302

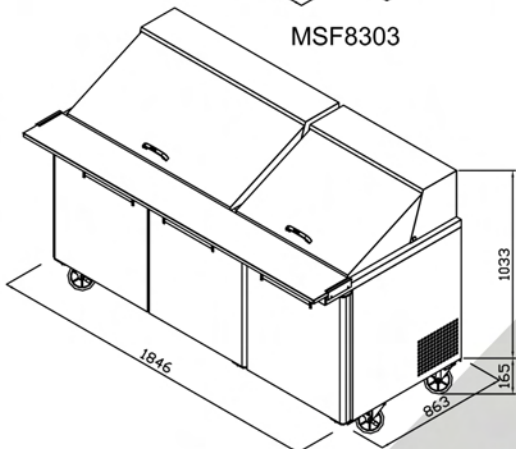


MSF8303

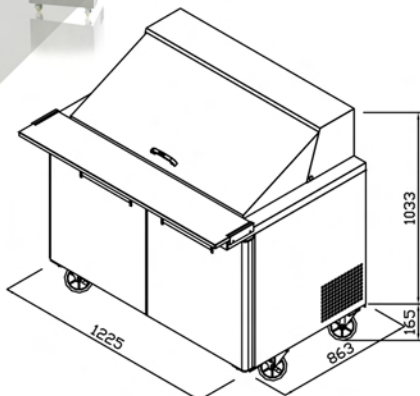
Mega Top



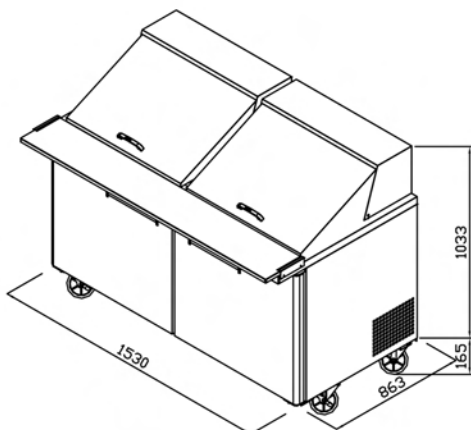
MSF8305



MSF8308

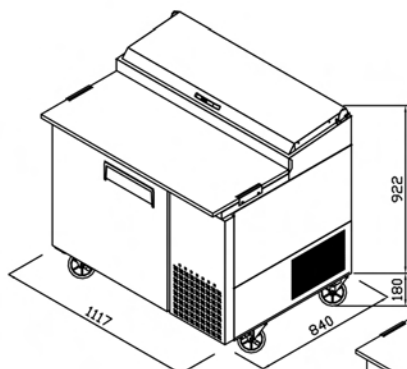


MSF8306

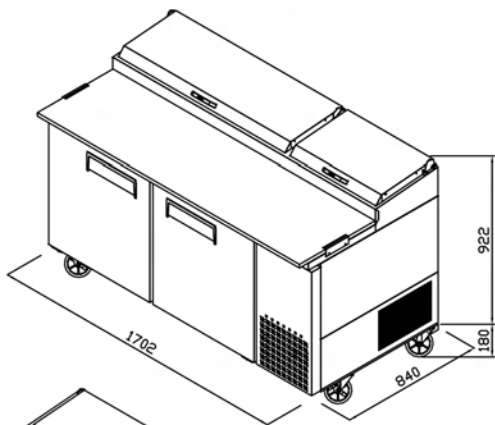


MSF8307

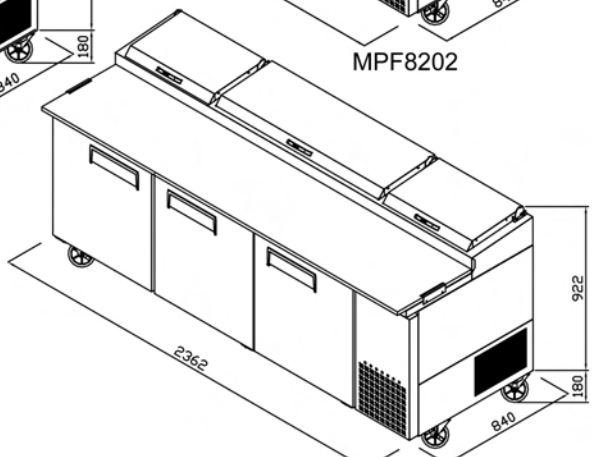
Pizza Prep Table



MPF8201



MPF8202



MPF8203



Technical Parameters

☆ UNDERCOUNTER & WORK TOP

Model code	Power source (V)	Rating frequency	Input power (w)	Temperature range (° F)	Refrigerant	Capacity (L)	Net Weight (kg)
MGF8401	115	60Hz	200	+33~+45	R134a	184	85
MGF8402	115	60Hz	290	+33~+45	R134a	340	105
MGF8403	115	60Hz	290	+33~+45	R134a	506	130
MGF8404	115	60Hz	290	+33~+45	R134a	538	160
MGF8405	115	60Hz	260	-8~-1	R134a	184	85
MGF8406	115	60Hz	500	-8~-1	R404a	340	105
MGF8407	115	60Hz	500	-8~-1	R404a	506	130
MGF8408	115	60Hz	200	+33~+45	R134a	184	85
MGF8409	115	60Hz	290	+33~+45	R134a	340	105
MGF8410	115	60Hz	290	+33~+45	R134a	506	130
MGF8411	115	60Hz	290	+33~+45	R134a	538	160
MGF8412	115	60Hz	260	-8~-1	R134a	184	85
MGF8413	115	60Hz	500	-8~-1	R404a	340	105
MGF8414	115	60Hz	500	-8~-1	R404a	506	130

NOTES :

If the technical data has any changes, we will not notify you any longer.



☆ **SALAD PREP TABLE & PIZZA PREP TABLE**

Model code	Power source (V)	Rating frequency	Input power (w)	Temperature range (° F)	Refrigerant	Capacity (L)	Net Weight (kg)
MSF8301	115	60Hz	270	+33~+45	R134a	184	90
MSF8302	115	60Hz	370	+33~+45	R134a	340	110
MSF8303	115	60Hz	370	+33~+45	R134a	516	150
MSF8304	115	60Hz	430	+33~+45	R134a	538	170
MSF8305	115	60Hz	270	+33~+45	R134a	184	90
MSF8306	115	60Hz	370	+33~+45	R134a	340	110
MSF8307	115	60Hz	370	+33~+45	R134a	516	150
MSF8308	115	60Hz	430	+33~+45	R134a	538	170
MPF8201	115	60Hz	280	+33~+45	R134a	396	140
MPF8202	115	60Hz	410	+33~+45	R134a	566	249
MPF8203	115	60Hz	500	+33~+45	R134a	736	350

NOTES :

If the technical data has any changes, we will not notify you any longer.



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