

SERVICE & INSTALLATION MANUAL OF DRY AGING MEAT CABINET



SERVICE AND INSTALLATION MANUAL

INDEX

1.	General Information	20
2.	Safety Precautions	20
3.	Serial data plate	21
4.	Reception and inspection	22
5.	Installation	22
5.1.	Location.....	22
5.2.	Unpacking	23
5.3.	Ventilation.....	23
5.4.	Leveling	24
5.5.	Initial Cleaning Procedure	24
6.	Electrical instructions	25
7.	Startup procedure	26
8.	Operation	26
8.1.	Loading product.....	26
9.	Accessories	27
9.1.	Shelving installation.....	27
9.2.	Castors installaton	27
10.	Maintenance, care and cleaning	28
10.1.	Cleaning Recommendation	28
10.2.	Replacements and technical service	30
11.	Trouble shooting chart	31
12.	Warranty management.....	33
12.1.	Warranty certificate	34

1. GENERAL INFORMATION

This manual was made in an easy way so that you can know how our furniture works and how they should be maintained. A carefully reading is recommended, and it should be consulted in case of any doubt.

The manufacturer is not liable for damages to people or objects that may be caused by non-compliance with the prescriptions contained in this manual. To know all the advantages of this device, please read carefully before proceeding to install it. Anyone who uses this device is recommended to read this user manual. In case of any doubt consult your distributor.

This product has been manufactured under strict quality controls and meets all the requirements established by Infrico. Before leaving the factory, each unit has been tested, guaranteeing its quality. This equipment has been manufactured with recyclable materials, through a productive process that respects the environment.

This furniture complies with directive 2014/30/UE and 2014/35/UE. In addition, the CEI EN 60335-1, CEI EN 60335-2-89, EN 61000-3-2, EN 61000-6-1 y EN 61000-6-3 standards have been applied.



WARNING! This device must only be used for the purpose described in this manual.



The electrical/electronic device must be managed at the end of its useful life by an authorized manager.

2. SAFETY PRECAUTIONS

IMPORTANT: See the **TECHNICAL LABEL** inside of the furniture in order to find the **REFRIGERANT TYPE**.

FOR MODELS WITH R290 REFRIGERANT / HYDROCARBONS:



PRECAUTION – FIRE OR EXPLOSION RISK. FLAMMABLE REFRIGERANT. ONLY A QUALIFIED TECHNICIAN MUST REPAIR IT. DO NOT DRILL THE REFRIGERANT PIPING.

When using electrical appliances, basic safety precautions should be followed, including the following:

- This refrigerator must be properly installed and located in accordance with this manual before it is used.
- Do not allow children to handle the device. They could damage the refrigerator and seriously injure themselves.
- Do not touch the cold surfaces in freezer compartments when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use flammable products near the refrigerator.
- Unplug the refrigerator before cleaning and making repairs.



NOTE: We strongly recommend that any servicing be performed by a qualified technician.

3. SERIAL DATA PLATE

The technical data plate is a permanently affixed label in the interior of equipment's, which contains important electrical and refrigeration data about your product, as well as its model and serial number.

Infrico CTRA. CO-767 KM 2.5 LOS PEDRIZOS LAS NAVAS 14050 LUZENA (SPAIN) TEL:00 34 957 51 30 68		REFRIGERADOR MODEL AGB7018T+ MODEL R290		 127800018180242	
MADE IN SPAIN		TENSION VOLTAGE 220-230 V	FRECUENCIA FREQUENCY 50 Hz		
CASE CLASS 4	POTENCIA POWER 630 W	ANTI-VAHO ANTI-SWEAT HEATER 85 W	CONSUMO ENERGIA ENERGY CONSUMPTION 7,8 kWh /24h	LAMPARAS LIGHTING 6 W	
REFRIGERANTE REFRIGERANT R290	BANDI EVAPORATORIA EVAPORATION TRAY	VOLUMEN BRUTO GROSS VOLUME 1159 L	RESISTENCIA DESCARGHE DEFROST HEATER W		
CARGA REF. AMOUNT 130 gr	ESPUIMANTE BLOWING AGENT M365/R134a	VOLUMEN UTIL NET VOLUME 560 L	PODER CONGELACION FREEZING CAPACITY kg /24h		

Serial number

Infrico CTRA. CO-767 KM 2.5 LOS PEDRIZOS LAS NAVAS 14050 LUZENA (SPAIN) TEL:00 34 957 51 30 68		REFRIGERADOR MODEL BMGN1470II		 052720048171262	
MADE IN SPAIN		TENSION VOLTAGE 220-230 V	FRECUENCIA FREQUENCY 50 Hz		
CASE CLASS 5	POTENCIA POWER 550 W	ANTI-VAHO ANTI-SWEAT HEATER W	CONSUMO ENERGIA ENERGY CONSUMPTION 3,27 kWh /24h	LAMPARAS LIGHTING W	
REFRIGERANTE REFRIGERANT R134a	BANDI EVAPORATORIA EVAPORATION TRAY 100 W	VOLUMEN BRUTO GROSS VOLUME 873 L	RESISTENCIA DESCARGHE DEFROST HEATER W		
CARGA REF. AMOUNT 260 / 230 gr	ESPUIMANTE BLOWING AGENT M365/R134a	VOLUMEN UTIL NET VOLUME 295 L	PODER CONGELACION FREEZING CAPACITY kg /24h		

4. RECEPTION AND INSPECTION

- All Infrico products are factory tested for performance and are free from defects when shipped.
- When you receive your device, it should be carefully examined in order to detect any possible damage caused during delivery.
- If damage is detected, you should save all the crating material and make note on the carrier's bill of lading describing the damage. A freight claim should be filled immediately.
- If damage is subsequently noted during or immediately after installation, contact your distributor.



NOTE: Infrico is not responsible for damage incurred during shipment.

5. INSTALLATION

5.1 Location

This unit is intended for indoor use only. Ensure that the chosen location for your equipment provides a properly air circulation, so an efficient refrigeration is guaranteed.

Avoid locations near a heat source, such as ovens, fryers or heaters, as well as direct solar radiation where temperature can reach extreme values. Besides, do not choose a location where temperature and humidity exceed the climatic class specification of the product.

It must allow enough space between the equipment and the side walls, so that the opening lock of doors at 120 ° can be used. The doors must be able to open a minimum of 90° in order to use the maximum available door width.

Furthermore, the floor at the final location must be strong enough to support the total weight of the device plus the maximum product load. Also, it must be levelled and free of vibration. Reinforce the floor if necessary.

5.2 Unpacking

These Infrico units are shipped from the factory on a wooden pallet and packaged in resistant wooden or cardboard boxes. The box is attached to the box base with the use of large screws. These should be first removed to avoid scratching the unit when lifting off the crate.

All packaging materials used are environmentally friendly and may be recycled or reused. Actively contribute to the protection of the environment by insisting on packaging recovery and removal methods that are environmentally friendly.



NOTE: Infrico does not recommend laying the unit down on its front, side or back. However, you must be certain to allow the unit to remain in an upright position afterwards for at least 24 hours before plugging it in so that the compressor oil and refrigerant may settle.

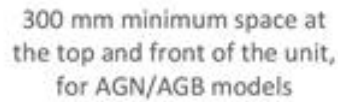
5.3 Ventilation

To assure the maximum efficiency of the device, this must be located in a place that provides a continuous air supply on the device underneath and back sides. We recommend installing the equipment 75 mm separated from the wall of each side; we also advise keeping a 300 mm separation between roof and reach-ins top.

Restricting the air supply will generate an excessive heat load on the condensing unit and adversely affect its operating efficiency. Never obstruct the grill area in the front of the cabinet in any way.



NOTE: Any restriction of the proper air flow, total or partial, will avoid the warranty on the unit.



It's extremely important that the cabinet is perfectly levelled for proper operation so that the drain pan will drain properly, the doors will line up with the frames and the unit will not be subjected to undue strains.

Optionally, casters can be supplied for any model. In this case, in order to operate in a stable and levelled condition, the front casters must be locked. In the "Casters installation" section you will find detailed information about casters adjustment.

 NOTE: This sticker shows the procedure to be followed for the device exterior conservation.

Before the startup and loading product inside of the device, you should retire the protective plastic layer that covers the furniture and cleaning it. If adhesive rests are left, they should be eliminated with alcohol. It is



recommended to clean all stainless-steel surfaces of the furniture with warm water and a little neutral soap. After cleaning, a rinsed with abundant water and a drying with a soft cloth is recommended.

 **NOTE:** Never use harsh or abrasive cleaners, concentrated detergents, solvents or chemicals to clean the equipment. Remember that products with bleach or ammonia are very dangerous for steel surfaces. Avoid iron particles contamination over steel surfaces.

6. ELECTRICAL INSTRUCTIONS

The supply voltage should be checked before connection to assure that proper voltage for the cabinet wiring is available. To determine correct unit voltage, please refer to the serial data plate located on an inner wall of the unit. Verify that this information exactly matches the electrical characteristics at the installation location.

 **NOTE:** This sticker is placed on the power supply wire. It prevents us from the electrical risk of the device.

ATENCION
Antes de conectar lea las instrucciones
220 V 50Hz

WARNING
Before connecting, read the manual.
220 V 50Hz

 **NOTE:** The device must be plugged in to an exclusive circuit for this purpose. The violation of this requirement results in warranty cancellation.

 **NOTE:** The unit is designed to operate with a voltage fluctuation of 5% of the voltage indicated on the cabinet serial data plate. Burnout of the compressor due to exceeding the high or low voltage limits will automatically void the factory warranty.

Devices are provided from factory with cord and plug as shown in the figure. If the correct electrical outlet is not provided, you should previously install it.



 **WARNING!:** Any alterations to this cord and plug could cause an electrical hazard and will void the factory warranty.

 **WARNING!:** Infrico will not warranty any units that are connected to an extension cord.

7. STARTUP PROCEDURE

After the cabinet has been installed, levelled, cleaned and electrically connected in accordance with this manual, it is ready to operate. Simply plug the unit in to begin operation.

The system should run smoothly and quietly in accordance with generally accepted commercial standards. If any unusual noises are heard, turn the unit off immediately and check for any obstructions of the fans.

All cabinets must be given enough time to reach normal operating temperature before placing any product inside cabinet. Continuous opening and closing of the doors will hamper the unit's ability to maintain optimum refrigeration performance.



NOTE: Before loading product, we recommend to run the unit empty during 24 hours.



NOTE: If the device is disconnected or shut off, wait five minutes before starting it again.

8. OPERATION

To see about the reach-ins and undercounters digital controller functioning, consult the attached manual.

8.1 Loading product

- Before introducing food into the cabinet, it is advisable to leave it empty while in operation until it reaches the working temperature. Once this has been reached, you can proceed to load the product.
- When introducing food, enough space must be left between the goods to enable air circulation.
- Never allow the goods to prevent doors from closing.
- Do not exceed the maximum weight per shelf of 25 Kg. In gusset-reinforced shelves, there can be loaded up to 75 Kg.
- Do not exceed the maximum weight per drawer of 40 Kg.
- Do not obstruct the fan with the load and assure that this never exceeds the maximum load level determined. The load must therefore always be situated underneath the fans.
- Never put hot food in the cabinet.

- If the cabinet is going to remain shut down for prolonged periods, try to leave it unplugged, empty, clean and with door ajar.

9. ACCESORIES

9.1 Grills

All equipment is supplied with rails, supports and grills, except AGB reach-ins, which have stamped rails and grills; all bakery reach-ins, which are only supplied with rails and fish reach-ins, which have rails and containers. Supports are easily removable for their cleaning, and rails are height adjustable.

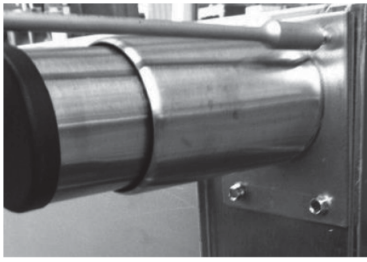
9.2 Casters installation

This models are supplied with adjustable legs. Nevertheless, casters installation is a possible option. For the legs replacement and casters installation, these steps must be followed:

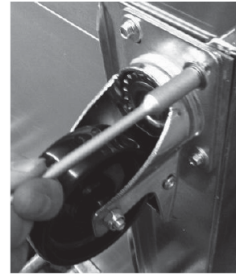
- Lay the unit down on its back carefully.
- Move the legs away by unscrewing them.
- Put casters over the same holes and screw them.
- Ensure the good ajustement of casters.
- Once casters are checked, return the device to its vertical position carefully.



WARNING!: Once casters are installed, the device must keep vertical for 24 hours before beeing connected, in order to assure the oil return to the compressor.



Unscrew the legs



Screw the casters in the same holes and ensure that the device is correctly levelled.

10. MAINTENANCE, CARE AND CLEANING

10.1 Cleaning procedure

Cleaning the cabinet

To clean the cabinet, the following instruction should be followed:

- Disconnect the unit from the power supply and remove all food products from inside.
- Open all doors and allow the cabinet to reach room temperature. Remove all accessories and clean them with a baking soda or mild soap and warm water solution. Dry all the accessories completely with a soft clean cloth.
- Once the cabinet has reach room temperature, wash the entire cabinet inside and outside with a baking soda or mild soap and warm water solution. Rinse thoroughly with clear water and dry with a soft clean cloth. Failure to dry all surface completely may cause water stains. There are also stainless-steel cleaners available which can restore and preserve the steel's surface protective layer.
- Return all accessories to their initial positions and plug the unit in.
- Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, start to apply stainless steel cleaners in order to restore the passivity of the steel.
- Many product foods have an acidic content which can attack stainless steel, such as mustard, mayonnaise, lemon juice, tomatoes and other vegetables, and every food which contains salt.



NOTE: Never use steel pads, wire brushes or scrapers to clean the cabinet.

 **NOTE:** Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel.



Door gaskets maintenance

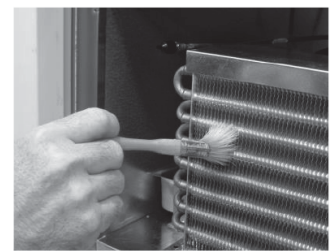
- Door gaskets require a regular cleaning that protects its elasticity, in order to guarantee an appropriate closure and prevent from the growth of molds. Door gaskets can be cleaned with soapy water. Avoid the use of strong cleaners and sharp utensils.
- Door gaskets can be easily removed by removing them from the edge of the door and replacing them by pressing them against it.

 **NOTE:** if the door gasket is contaminated with fat and is not cleaned, it will lose its elasticity and will break soon.

Cleaning the condenser

The condenser, which is located behind the rear or frontal panel grill, depending on the model, must be checked periodically, at least every **6 months**. The frequency of cleaning depends on the operating environment. Air must be able to freely circulate through the condenser, so the surface of the condenser must be kept free of dirt and fat for proper system operation. Dirty condensers result in functioning failure and product loss. If the condenser coil is dirty or blocked, follow this instruction:

- Disconnect the power supply.
- Remove the lower grill on the rear of the cabinet.
- In some models it would be necessary to retire the screws that adjust the condenser unit to the skirting, and extract it in order to clean the condenser.
- If the condenser has a protective case, you must unscrew and extract it.
- Once that condenser's surface is free, it should be cleaned using a soft brush or a vacuum. Never use a wire brush.
- Heavier dust builds up may require compressed air to blow through the condenser.
- Once it is cleaned, reintroduce the protective case, return the condenser unit to its original position and reinstate all the screws.



- Finally, replace the lower rear panel and reconnect electrical power supply.



WARNING!: Never use water for this cleaning procedure as water can damage the electrical components located near the condenser.

Doors / hinges maintenance

With the passage of time and the use of the doors, the hinges can move slightly. If you notice that the door is starting to misalign, you must adjust the screws that attach the hinge brackets to the cabinet.

Drainpipes maintenance

Those units equipped with interior drainpipe for water draining must be checked after cleaning in order to ensure that the drainpipes are free of any obstruction, generally produced by food loading.

Drawers maintenance

If you decided to configure your device with drawers instead of doors, periodically check if guides slide correctly, and if the final closure mechanism works so that the drawer does not keep open. Also check that drawer's load is not over the recommended level (40 Kg.).

While using low temperature furniture, drawers' guides can be blocked by ice. In order to avoid this effect, we advise to switch off the equipment every 15/20 days for one night so that guides are free of ice.

10.2 Replacements and technical service



WARNING!: Make sure that the appliance is disconnected from the mains before carrying out any maintenance or repair operation. These jobs must be carried out by qualified personnel.

After performing the pertinent checks, DO NOT MAKE YOURSELF ANY REPAIRS. Contact your Technical Assistance Service, providing the model and serial number of the device (located on the characteristics label),

receive a list of companies that can offer an adequate technical service.

Servicio Asistencia Técnica Infrico

Tel: 00 34 957 51 14 68

Fax: 00 34 957 59 51 06

Email: sat@infrico.com

www.infrico.com



NOTE: If you need a spare part, always insist on factory authorized spare parts.

11. TROUBLE SHOOTING CHART

Many operating problems are derived from causes that can be easily eliminated without the need to contact the Technical Department. The following page shows a table with types of problems that may come up, their cause, and how to resolve them.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The apparatus does not work	1. It is not plugged into the electrical socket. 2. No electrical current is reaching the plug because the fuse has blown or the automatic power limiter has been tripped.	1. Insert the plug into the electrical socket and check that there is electrical current. 2. Replace the fuse or reconnect the automatic power limiter.
The device is not cooling very much	1. Check the cut-off temperature in the controller. 2. The door has not been closed properly or has been opened very frequently. 3. The device's ventilation grilles have been obstructed. 4. Condenser is dirty. 5. The device is directly exposed to sunlight or a heat source.	1. Reduce the cut-off temperature. 2. Ensure that the door is not kept open for long. 3. Keep these areas unobstructed as indicated in the "installation" section of this manual. 4. Clean with compressed air or a hard-bristle brush (not a steel one). 5. Move the refrigerator to a different location or shield it from the heat sources.

REV.01 FECHA: 26/04/2021 MU_ARM-MAD_00_En_21_01

Noisy operation	1. The device is not properly levelled. 2. Some of the internal tubes are touching. 3. Loose screws in a particular part. 4. Condenser or evaporator fan causes vibrations. 5. Too low oil charge in compressor. 6. Lose parts on condensing unit.	1. Level it as indicated in the "installation" of this manual. 2. Separate the tubes in contact. 3,6. Tighten the loose screws. 4. Level the equipment and tighten any loose screw. 5. If equipment was layed down on any of its faces, remain it 24 hours in an upright position without plugging it in, in order that oil returns to compressor. Also check for oil leaks.
The device creates too much ice in the evaporator	1. Doors not properly closed. 2. Doors opened too often. 3. It has not been defrosted.	1,2. Ensure that the door is not kept open for long. 3. Defrost the device.
Compressor does not start working	1. Disconnect switch open. 2. Blown fuse. 3. Defective wiring. 4. Overload protector tripped. 5. Open control contacts. 6. Defective relay. 7. Low gas charge in the system.	1. Close the disconnect switch. 2. Replace the blown fuse. 3. Check electrical wiring. 4. Check if there is an unusual low voltage in the power point. 5. Control may be defective, or unit location may be too cold. 6. Replace the relay. 7. Check for leaks.
Compressor does work, but stops on overload	1. Low voltage. 2. Defective unit wire. 3. Starting capacitor defective. 4. Defective compressor.	1. Check if there is an abnormal low voltage at the power point. 2. Check electrical wiring and installation. 3. Replace starting capacitor. 4. Replace compressor.
High head pressure	1. Overcharged with hot product unit. 2. Air or non-condensable gases in system. 3. Dirty condenser. 4. Defective condenser fan. 5. Unit location too hot.	1. Check product temperature and keep it out of the equipment for its chilling, if it is very hot. 2. Vacuum seal the system. 3. Clean the condenser. 4. Replace the condenser fan.

	6. Restriction in expansion valve, strainer. 7. Discharge valve partially closed. 8. Discharge line obstructed.	5. Move the unit away from very hot locations. 6. Adjust expansion valve or strainer. 7. Adjust discharge valve. 8. Check and adjust discharge line.
Low head pressure	1. Insufficient refrigerant charge. 2. Leak in the system. 3. Cold unit location.	1. Check for possible refrigerant gas leaks. 2. Repair system leaks. 3. Move the unit away from very cold locations.
Compressor short cycles	1. Differential control set too close. 2. Refrigerant undercharge. 3. Refrigerant overcharge. 4. Discharge valve leaking. 5. Cutting out on high pressure control. 6. Dirty condenser.	1. Adjust the differential with the controller. 2. Check pressure control. 3. Adjust refrigerant level. 4. Replace discharge valve. 5. Adjust refrigerant charge to avoid overpressures. 6. Clean the condenser.

12. WARRANTY MANAGEMENT

Distinguished customer, we inform you of the rules on management of guarantees granted by our company to your products:

- Firstly, we inform you that products manufactured and sold by INFRICO SL are equipment destined for an industrial use, not for domestic use. Because of this, the applied warranty is not regulated by Consumers Law, but by the trade guarantee laws.
- INFRICO SL warranty, covers for the period of **one year** every manufacturing defect or any hidden defect of the product. The warranty that Infrico as a manufacturer gives to its commercial network is based on defective parts replacement sent with the shipping charge paid, being responsibility of the distributor covering the repair warranty (labour and consumables); and, of course, the equipment start-up in the first installation in the establishment.

- It is responsibility of the distributors to take care about final users guarantees, requesting INFRICO SL the necessary components for repairs or replacements.
- The warranty does not cover panes breaking after having been delivered by Infrico; nor damaged parts due to a bad use or the normal wear of them.
- If during the first three months of function a fault whose repair is disproportionate in comparison with the device value is detected, there could be conceded the total equipment replacement.
- Any intervention in the device that affects the electrical connection, cooling part or electronic microcontroller not authorized by our SAT (Technical Assistance Service) will result in the loss of the guarantee period remaining of the device.
- If exceptionally the distributor is unable of making a repair, there could be conceded, prior SAT authorization, the gathering of a device for its repair at INFRICO SL facilities, being afterwards returned to the client. If the repair takes place in a period out of warranty, the repair and transport costs will be charged to the client.
- Every SAT authorized return, for its repair or replacement is inspected in our facilities. If different faults than the ones complaint external to our manufacturing or caused by bad use or wear are detected, INFRICO SL will not take charge of the repair or replacement costs, which will be assumed by the client.
- Warranty conditions will not be modified unless prior written agreement is reached with the client regarding the modification of the conditions of the supply contract.

12.1 Warranty certificate

Please, complete the following report:

User: _____	
Address: _____	Tel: _____
Postal code / Town: _____	
Distributor: _____	
Purchase date: _____	
Model: _____	Serial No: _____
Compressor No: _____	
Seller Signature	Purchaser Signature

Ask your distributor to fill in:

User: _____	
Address: _____	Tel: _____
Postal code / Town: _____	
Distributor: _____	
Purchase date: _____	
Model: _____	Serial No: _____
Compressor No: _____	
Seller Signature	Purchaser Signature

FOR THE CLIENT

FOR THE DISTRIBUTOR

REV.01 FECHA: 26/04/2021 MU_ARM-MAD_00_En_21_01

