



# **GALAXY PLUG-IN**

Installation and User Manual



## **INTRODUCTION**

#### Please kindly read this first



Dear Customer,

We would like to offer you the best quality products which have been produced in our modern facilities with the utmost care and passed through rigorous quality control processes. Please kindly read this manual first, before using the product, and keep it for reference.

#### This guide;

- This user guide will help you use your product quickly and safely,
- Please carefully follow the instructions for your safety,
- Keep it in an easily accessible place as you may need it later,
- Please also read the additional documentation provided with your product.

#### **Intended Purpose**;

- This product is a refrigerated display cabinet and is designed for commercial purposes;
  to be used in the display of foodstuffs within the cooling conditions specified below,
- The product should not be used outdoors,
- For the cooling class information of your product, please see the label with serial number.



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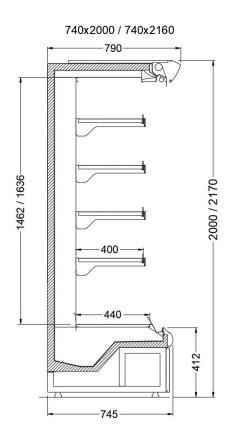


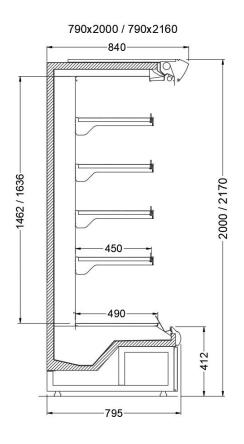
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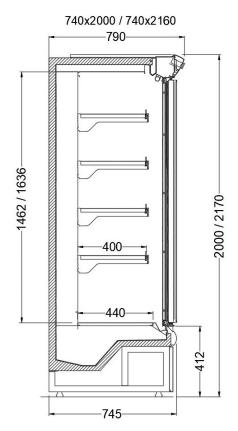


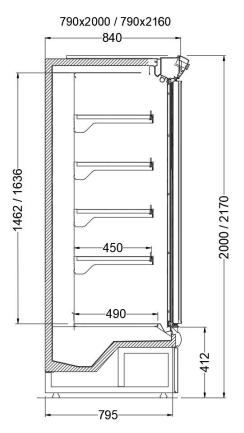
## 1. IMAGES

#### 1.1 **SECTIONS**



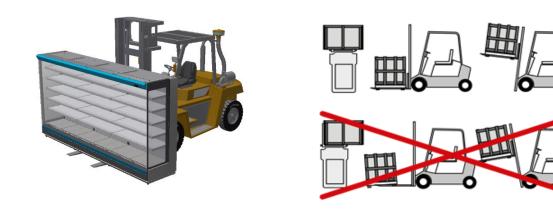




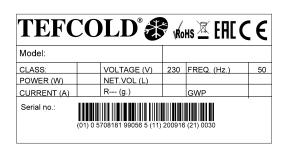


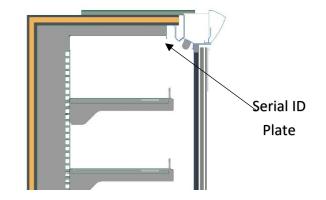


#### 1.2 TRANSPORTATION

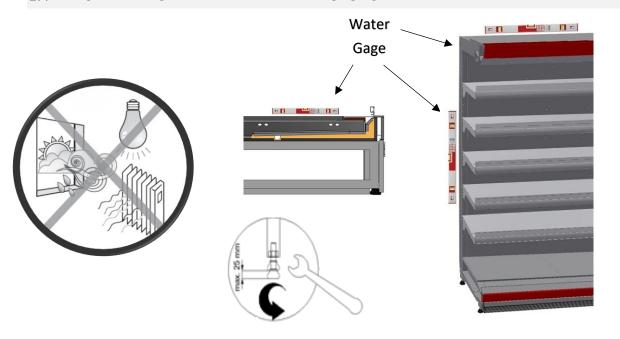


#### 1.3 SERIAL ID PLATE





#### 1.4 INSTALLATION AND EXTERNAL FACTORS

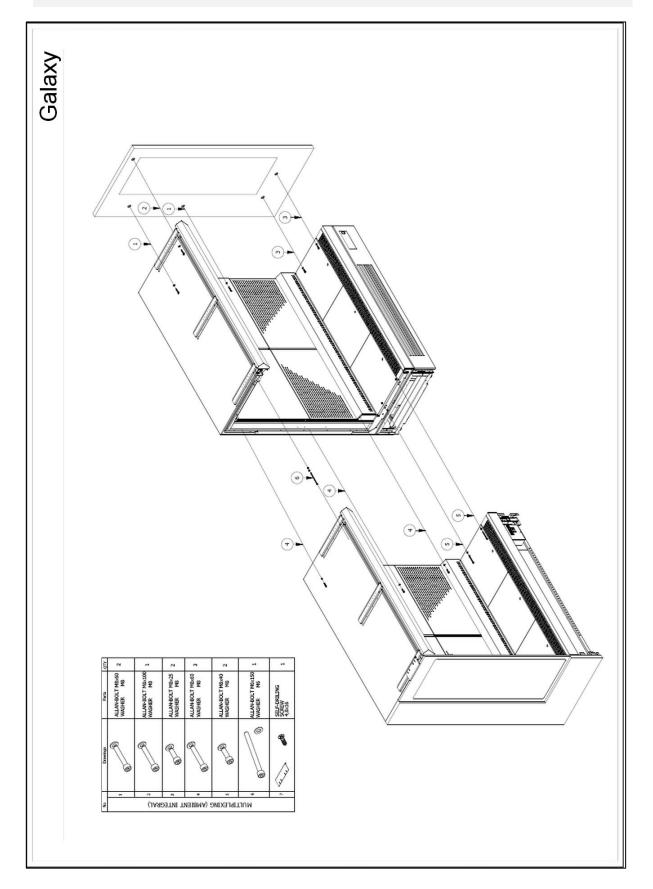


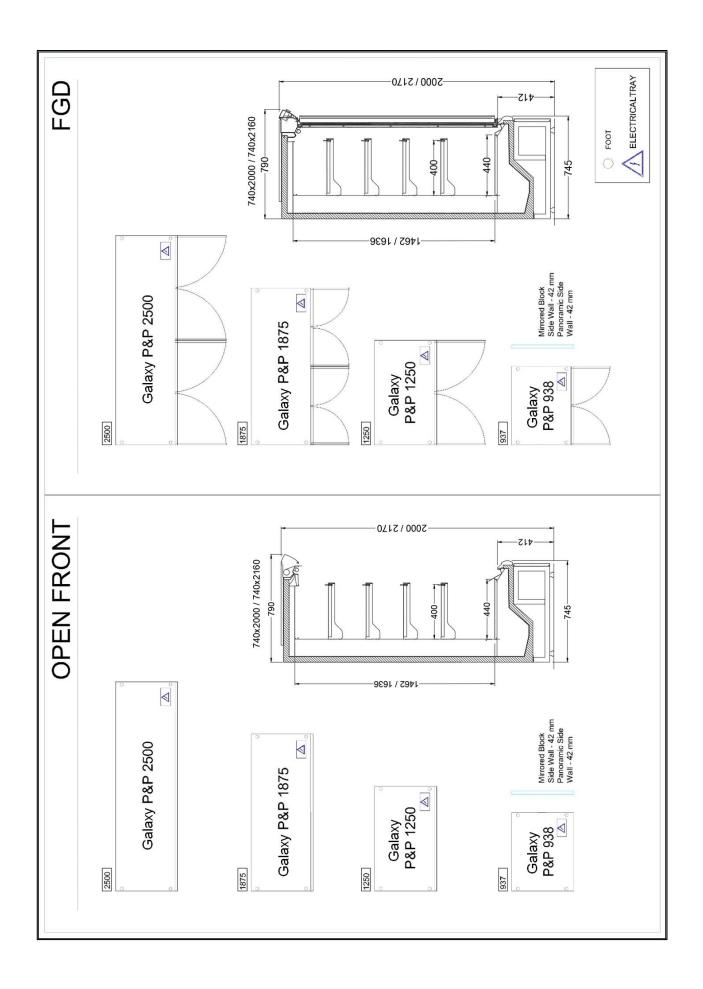
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## 2. IMAGES

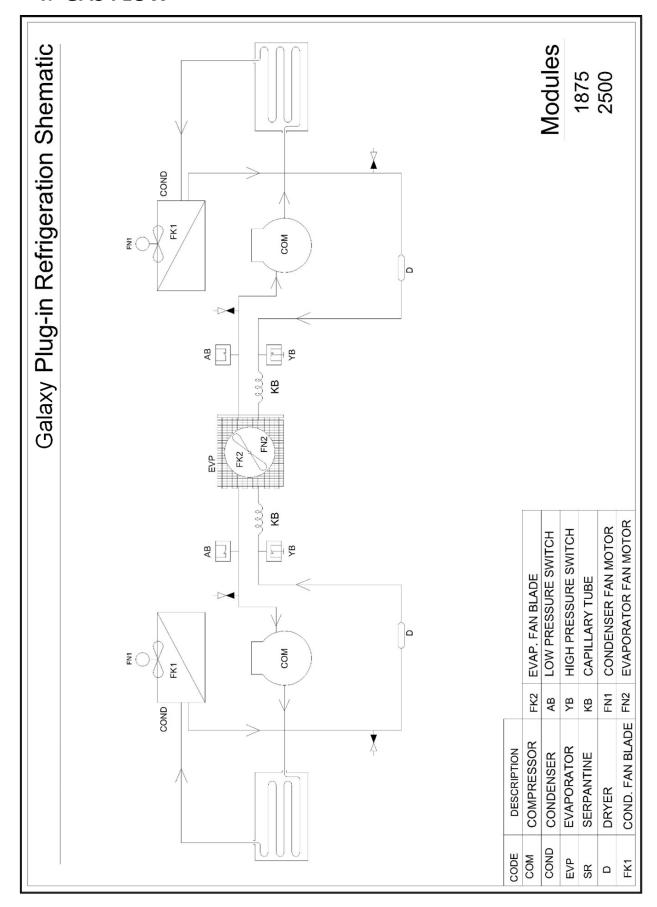
#### 2.1 **MULTIPLEXING**



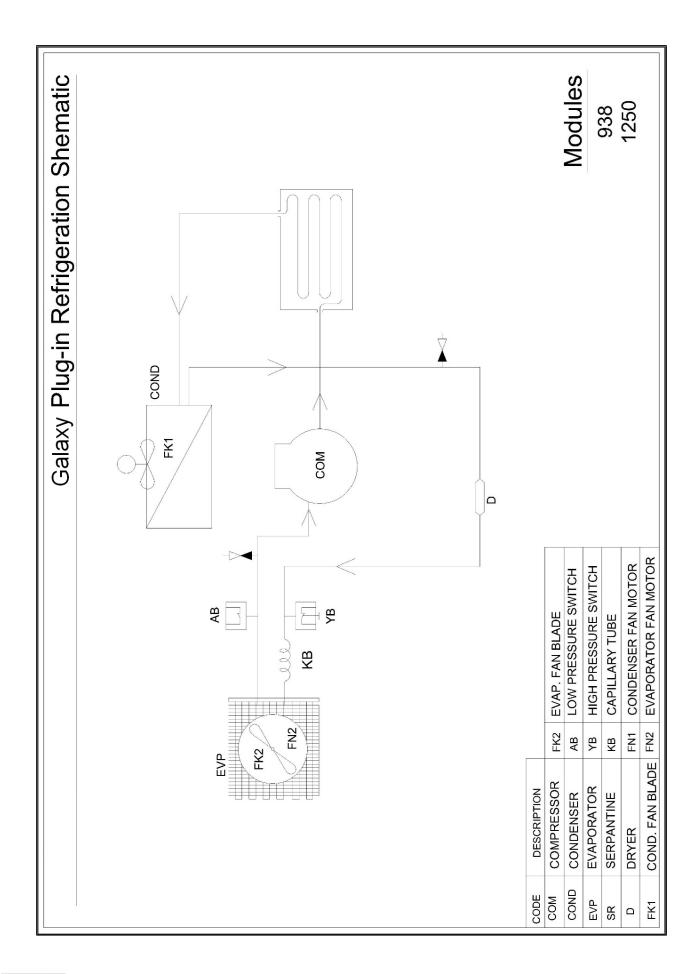




## 4. GAS FLOW

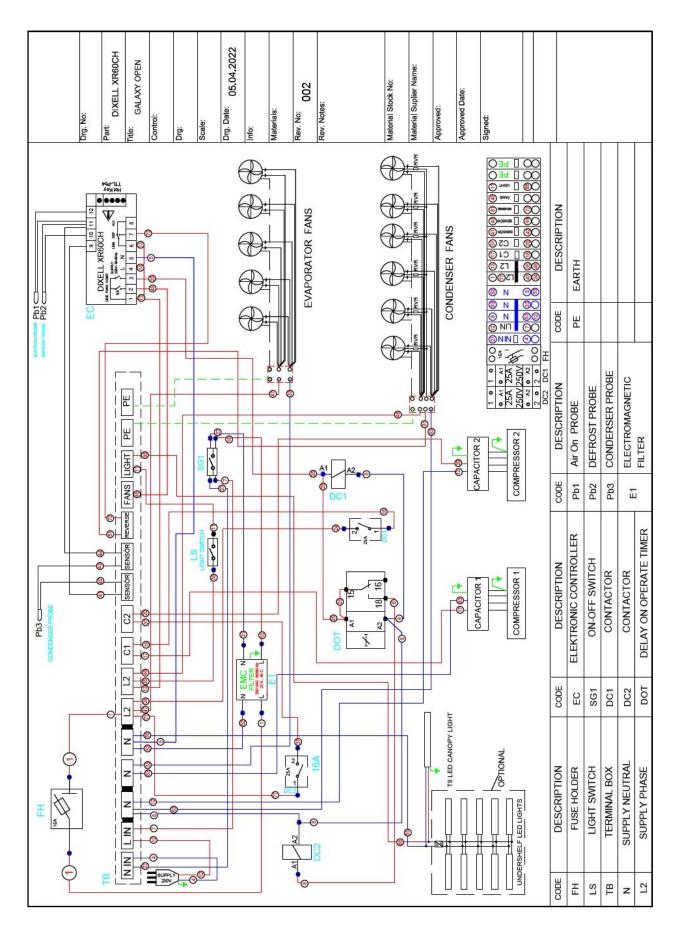




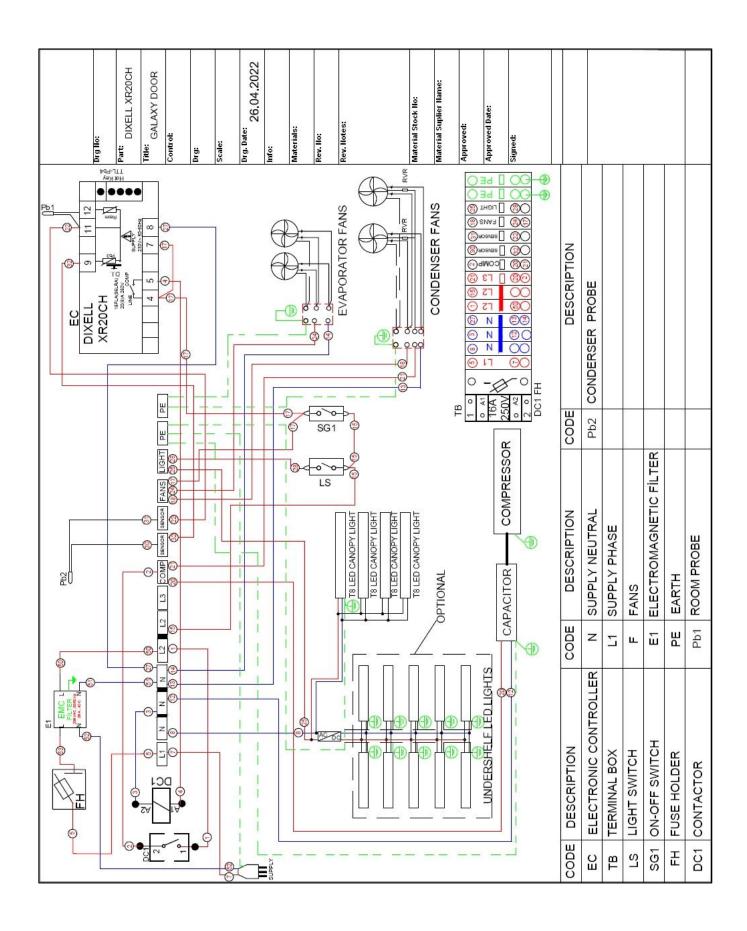




#### 5. ELECTRICAL DIAGRAMS









#### 6. INSTALLATION

#### 6.1 **ASSEMBLY**

- All assembly work must be done by qualified personnel.
- Adjustable shelves should be placed in the appropriate holes on the back panel.
- It is recommended that placement of shelves is carried out by two personnel.
   First, remove the shelf to place it in the desired location. Then, after removing the shelf brackets and placing them in the desired position, place the shelf back
- Tags are placed at the front of the shelves
- Plexi holders are optional.





#### 6.2 **POWER**

- As a standard, the case is supplied at 230V-50 Hz.
- Please ensure that the local power supply is proper.
- Check the rating for your case model by consulting the table on page 7 of this manual and ensure that the plug is correctly fused.
- If the case is hardwired to the mains supply, a means of isolation must be provided.
- If a plug and socket supply is used, the plug should be accessible after the case is positioned.
- The case should be earthed.



#### 7. OPERATION

#### 7.1 SWITCHING ON

- Make sure the main power supply is connected.
- Press the ON/OFF switch on the control panel to turn on your cabinet.
- All the fans in the cabinet will start running.
- The temperature of the fridge starts to decrease in line with the predetermined value. You can find the value determined for the model you use on page 3.
- Press on the switch to turn on the lights.
- açınız.



The main power switch is located next to the digital control screen

Your cabinet is set to automatic defrost values. The temperature of the cabinet will be reflected on the control panel.

#### 7.2 CASE INSPECTION

- Operating temperature, as indicated on the controller mounted on the front of the case, should be checked on a daily basis.
- Cases should be monitored on a daily basis for any undue noise, smell or malfunction. In such cases, immediate action must be taken.
- Regularly inspect the case for milk spillage or debris in the air grilles, case well and condensate tray. Remove and clean spillages and debris. The water tank should be checked regularly and care should be taken to keep it clean at all times.

#### 7.3 **MERCHANDISING**

- Allow the case to operate at least for two hours before loading merchandise.
- When loading cases, do not exceed loading limits or allow product to overhang the shelf front edges or obstruct air return grilles.
- A tidy, well merchandised case will function more efficiently than a badly loaded one.
- Ensure free air flow around the merchandise and between the air discharge and return ducts.



 Always load chilled product. Your display case is designed to maintain the temperature not to reduce it. If warm product is loaded into the case, there may pass some time before the case reaches its desired operating temperature.

#### 8. CLEANING AND GENERAL MAINTENANCE

#### 8.1 **GENERAL**

- A regular and thorough cleaning regime is essential for the efficient and hygienic operation of your display case.
- Before undertaking any cleaning operation, ALWAYS turn the case off and if possible, disconnect it from the mains power supply.
- Avoid water splashing onto the case's electrical elements. If water splashing occurs, make sure that all electrical components are thoroughly dry before reconnecting to the power supply.

#### 8.2 EXTERIOR / INTERNAL SURFACES, SHELVES AND AIR GRILLES

- Painted or metal surfaces should be cleaned with a cloth soaked in warm soapy water. Surfaces should be dried with soft cloth.
- Shelves should be removed for cleaning as above.

#### 8.3 GLASS AND MIRROR

• Glass and mirrored end-walls should be cleaned with a suitable glass cleaner. Glass and mirrored surfaces may be wiped with a soft dry cloth.

#### 8.4 CASE WELL

Lift out deck trays and sweep or vacuum any debris from the case well.



#### 9. CLEANING

#### 9.1 **FAN DECK**

- Lift the fan plate in order to allow cleaning around the fans.
- ALWAYS make sure that fans are not running by switching the case off!

#### 9.2 AIR COOLED CONDENSER AND COOLING FINS (P&P)

- Carefully vacuum dust and airborne debris from the condenser unit and cooling fins.
- Exercise care not to damage fins.
- Beware of the sharp fins and take care when cleaning this area..



Vacuum dust and debris from the condenser unit and cooling fins

#### 9.3 **CONDENSATE TRAY (P&P)**

- The self-evaporating water tray which collects defrost water should be cleaned regularly.
- Spilled milk and other dairy products collecting in the condensate tray may lead to odor and should be cleaned immediately.



Condensate tray should be cleaned regularly

#### 9.4 WATER OUTLETS

• Outlets for waste water should be cleaned regularly to ensure a continuous flow of waste water.

#### 9.5 **LIGHTING**

 Lights can be wiped with a soft cloth after making sure they have been turned off beforehand.



#### 10. NON-WORKING HOURS

- The cabinets should NEVER BE TURNT OFF, including non-working hours.
- Up to 30% energy savings can be achieved by using night curtains outside working hours.



Using night curtains outside of working hours provides significant energy savings

#### 11. DEFROST

- Your cabinet automatically defrosts for 15 minutes, every 3 hours.
- The first defrost period is activated at least 3 hours after the cabinet starts to operate.

#### 12. SERVICE REQUEST AND SAFETY

- The operating temperature on the control panel must be checked daily. In the event of malfunction or failure, you should request a service engineer visit as soon as possible. If in doubt, turn off the case and disconnect it from the mains supply.
- In the event of case failure, remove perishables from the display case and store in an alternative, suitably chilled location to avoid deterioration of merchandise.
- Servicing of your case should only be undertaken by an approved Service Engineer. Failure to comply may invalidate your warranty.

#### 12.1 SERVICE SAFETY CHECKS

- 1. Use a leak detector for a background check on the appliance. The detector must be certified for use with the specific refrigerant class. In case of flammable refrigeration detection, ventilate and evacuate the room immediately and notify the customer.
- 2. Make sure that an appropriate fire extinguisher is on site. Technicians must be trained to use these extinguishers.
- 3. Make sure that the area is well ventilated and free from flame or burning materials such as cigarettes, candles etc.
- 4. Check the appliance and its surroundings for any irregular signs of ignition. Do not operate in case of such signs and contact the manufacturer.
- 5. If the appliance is being transported, take extra care not to damage the appliances, especially the refrigerant carrying pipes and components.

WARNING: Check and follow the compressor manufacturer's instructions for the specific refrigerant for removal and recharging of the refrigerant.



#### 12.2 Disposal of Appliances Containing Flammable Refrigerants

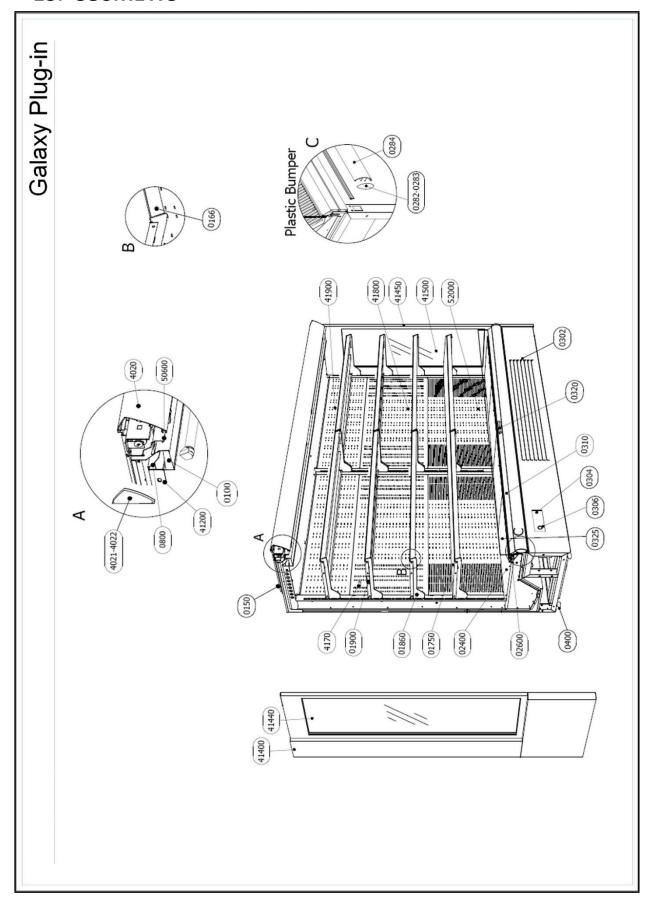
- A written plan for the disposal of scrap appliances carrying flammable refrigerants should be developed and followed by the service team.
- Prior to disposal of the device, the gas must be recovered or evacuated.
- The service technician shall comply with relative domestic laws and regulations while performing disposal.
- In case of recovery, follow the manufacturer's instructions for recovering the refrigerant in a suitable container and transporting it to a licensed refrigerant reclamation or destruction facility.
- Flammable hydrocarbon refrigerants that can be released to outside, such as R-600a or R-290 should be safely retrieved from the appliance and evacuated to the outside environment, away from ignition sources or air intakes. Ensure effective grounding and bonding of the appliance while removing the refrigerant.

#### 12.3 ADDITIONAL WARNINGS

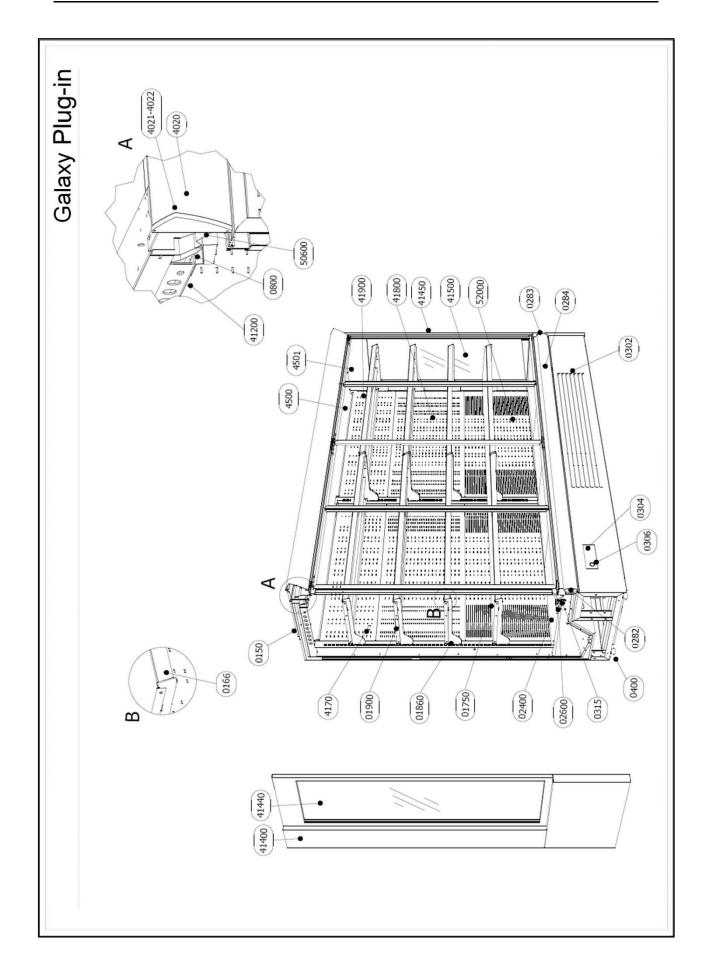
- The instructions concerning persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge and children playing with the appliance are not required. (EN 60335-2-89)
- The cabinets' load bearing capacity is 160 kg/m2, load the cabinet accordingly.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer. (EN 60335-2-89).



## 13. COSMETIC







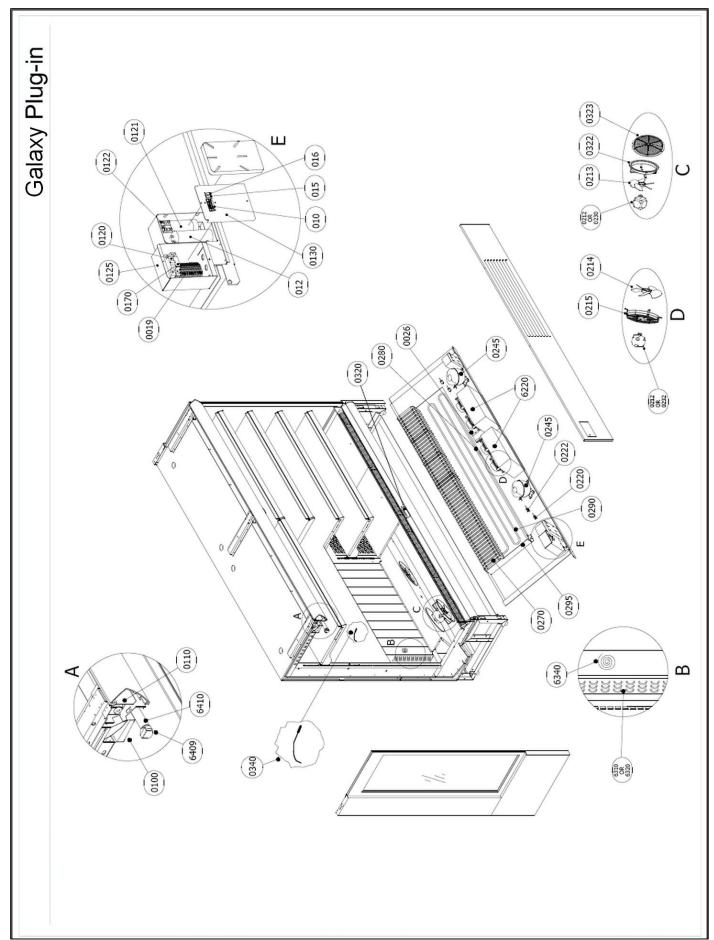


#### 13.1 PARTS LIST

PART	PART NAME	938	1250	1875	2500
NO		PART NO:	PART NO:	PART NO:	PART NO:
0100	Honeycomb				
0150	canopy retainer				
0166	shelf-epos (std)				
01750	shelf 400				
01860	shelf-bracket 400				
01900	shelf strengther				
02400	base panel				
02600	air return grille				
0700	Stainless Pipe Ø 22				
0710	Stainless Pipe fixing plastic Ø 22				
0715	SS Bumper Left Cover				
0716	SS Bumper Right Cover				
0302	machinery grill / front panel				
0304	isolator access sliding cover				
0306	sliding cover cap				
0310	base EPOS				
0325	front-acrylic riser				
0400	case foot				
4020	canopy painted				
4021	canopy painted left cover				
4022	canopy painted right cover				
41200	ceiling panel				
41400	glazed end wall				
41440	glass for end wall				
41450	mirrored end wall				
41500	end wall mirror				
4170	back panel plastic cap				
52000	back panel - bottom				
41800	back panel - middle				
41900	back panel - top				
0800	discharge inner duct				
320	Night Blind Anchor				
284	Plastic Bumper				
283	Plastic Bumper Right Corner				
282	Plastic Bumper Left Corner				
50600	wire way				



## 14. ENGINEERING





#### 14.1 PARTS LIST

PART	PART NAME	938	1250	1875	2500
NO		PART NO:	PART NO:	PART NO:	PART NO:
0100	Honeycomb				
0110	Slow Night Blind - Rami				
6409	T8 LED end caps				
6410	Lighting T8 LED				
6410	Lighting T8 LED				
6410	Lighting T8 LED				
010	Digital Controller - Eliwell ID 961				
0340	Air Off temperature Probe				
015	On/Off Switch				
016	Lighting Switch				
0120	16 AMP MCB				
0170	Contactor				
0125	Electrical Box				
0130	Electrical Box Cover				
0019	Electric terminal block				
0220	HP Cut Off Switch				
0222	LP Cut Off Switch				
0026	Electric Connection Box				
0270	Sponge Cloth				
0280	Cathod				
0290	Copper Pipe Matrix (Condensate Removal)				
0295	Condensate Tray				
0212	3M2 Evaporator Fan Motor - Q SP				
0230	3M1 Evaporator Fan Motor - EC				
0212	3M2 Condenser Fan Motor - Q SP				
0232	3M1 Condenser Fan Motor - EC				
0213	200mm Dia & 34 Angle Metal fan blade				
0214	254mm Dia & 34 Angle Metal fan blade				
0215	Metal Fan Gaurd Ø270				
0322	Plastic Fan Ring Mount Ø200				
0323	Plastic Fan Gaurd Ø200				
6210	Condenser - Std Finned Copper Tube				
6220	Condenser - Finless / Microbore Steel Tube				
6310	3M2 Evaporator - Standard Tube & Fins				
6320	3M1 Evaporator - Rifle Bore & Hydrophilic Fins				
6340	Capillary				
0241	Compressor				
0242	Compressor				
0243	Compressor				
0245	Compressor				
0320	Night Blind Handle				
012	Start Capacitor				
0121	Run Capacitor				
0122	Start Relay				