

Supermarket Type Freezers and Coolers

MTF-Series

CONTENTS

1– BASIC INFORMATION	5
1.1– SYMBOLS	5
1.2– INTRODUCTORY FIGURES	5
1.3– FIELD OF RESPONSIBILITY OF MANUFACTURER	6
2– SAFETY INFORMATION AND ENVIRONMENTAL WARNINGS	7
2.1– BEFORE OPERATION OF THE EQUIPMENT	7
2.2– TECHNICAL SAFETY	8
2.3– DURING OPERATION OF THE EQUIPMENT	8
2.4– WASTE DISPOSAL	9
3– INSTALLATION	10
3.1– SELECTION OF LOCATION OF THE EQUIPMENT	10
3.2– UNPACKING	10
3.3– INSTALLATION OF THE EQUIPMENT	11
3.3.1– MULTIPLE EQUIPMENT USAGE LAY-OUT POSITIONS	11
3.3.1.1– SOLE USAGE	11
3.3.1.2– SINGLE ROW ARRAY	11
3.3.1.3– SUCCESSIVE ARRAY	11
3.4– ELECTRICAL CONNECTIONS	11
4– USAGE OF THE EQUIPMENT	13
4.1– OPERATION OF THE EQUIPMENT	13
4.2– THERMOSTAT ADJUSTMENTS (IWP 760)	13
4.2.1– GENERAL INFORMATION AND INSTRUCTIONS	13
4.2.2– IWP 760 THERMOSTAT SETTINGS	13
4.3– DEFROSTING	15
4.3.1– AUTOMATIC DEFROSTING	15
4.3.2– MANUAL DEFROSTING	15
5– CLEANING OF THE EQUIPMENT	16
5.1– GLASS CLEANING	16
6– SPECIAL INSTRUCTIONS FOR USE	17
6.1– RECOMMENDATIONS FOR ECONOMICAL USE	17
6.2– LOADING CAPACITY	17

7– TURNING OFF AND HANDLING OF THE EQUIPMENT.....18
7.1– TURNING OFF THE EQUIPMENT 18
7.2– HANDLING THE EQUIPMENT 18

8– FAILURE DETECTION AND TROUBLESHOOTING.....19
8.1– SIMPLE FAILURES AND TROUBLESHOOTING 19
8.2– OPERATION SOUNDS OF THE EQUIPMENT 21

Esteemed Customer,

The equipment you have purchased is manufactured by prioritising quality and designed in order to provide you with the best performance.

In order to ensure the best performance, we recommend you to read the explanations given in this manual carefully and act in accordance with the rules specified, before installation of the equipment and before using the equipment. In case of failure to comply with the explanations given in this manual, any malfunction of the equipment will cause the equipment to get out of the coverage of warranty.

Please keep this manual for further procedures of reference.

1- BASIC INFORMATION

1.1- SYMBOLS

Some significant criteria in using the equipment are highlighted by means of symbols. The meanings of these symbols are stated below in accordance with the order of priority. Please pay attention to these symbols.



WARNING

This manual involves information provided in order to prevent from serious damages that may result in injuries, loss of life and property during use.



NOTE

This manual involves the information necessary to pay attention during use.



RECOMMENDATION

This manual involves the information provided in order to prolong the economic life of the equipment and to use the equipment more efficiently.

1.2- INTRODUCTORY FIGURES

All introductory images of the equipment are presented on the last pages of this manual. This manual is prepared for MTF-Series models.

Please examine the general view of the equipment on **Image A**

1. Thermostat
2. Shelf
3. Shelf Lath
4. Cover Handle
5. Evaporation Container
6. Foot

EN

The following parts and documents are included in the package with the equipment.

- User's Manual
 - * Installation instructions for wall mounting
 - * Installation instructions for island

1.3– FIELD OF RESPONSIBILITY OF MANUFACTURER

The manufacturer may not be held responsible in any way for injuries and damages that may arise in case of failing to comply with the aspects stated below. The procedures performed in breach of the rules make your equipment out of warranty.

- The assembly and demonstration of the equipment must be carried out by the Authorized Service.

- The equipment has **freezer, meat and cooler** modes. Do not use the equipment for purposes other than its intended use.

- Use the equipment as specified in this manual (**Chapter 2.3**).

- Comply with the warning and safety instructions specified in the manual (**Chapter 1.1**).

- Observe the applicable safety instructions in your region.

- Use only the original spare parts provided by the manufacturer in order to maintain the safety conditions.



NOTE

The operations of maintenance, repair and change of spare parts must be carried out by the Authorized Service.

2- SAFETY INFORMATION AND ENVIRONMENTAL WARNINGS

2.1- BEFORE OPERATION OF THE EQUIPMENT

It is important to act in accordance with the aspects stated below before operation of the equipment with regards to safety, performance and energy consumption.



NOTE

The lubricant in the cooler part of the equipment may be displaced during transportation and transfer operations. For this reason, wait minimum 4 to 6 hours before operating the equipment.

The location of assembly of the equipment affects the performance and energy consumption of the equipment (**Chapter 3.1**). When determining the location of assembly, the Authorized Service will provide information and recommendations; however, the final decision shall be left to the user. Depending on the final decision to be given by the consumer, in case of experiencing any problem due to the location of the equipment, all responsibility shall be borne by the consumer, and the equipment shall be considered out of warranty due to problems that may emerge due to such positioning.



RECOMMENDATION

In order for the equipment to be used in the most efficient way, the ambient temperature where it is located must be considered. The ambient temperature in the area where the equipment will be used must be 25°C and the humidity 60% R.H.



R290

WARNING

FIRE HAZARD

If the refrigerant gas written on the label at the back side of the equipment is R290, in case of substance leakage, make sure that the necessary ventilation has been provided in order to prevent from the mixing of the inflammable gas with air. Because the mentioned gas is environment-friendly but inflammable. In case of leakage, keep the heat sources that may lead to inflammation away from the equipment. Only allowed for qualified engineers to make services.

EN



NOTE

The internal part of the equipment must be dry before placing products inside.

Make sure that there is air circulation in the motor part.

Please keep in mind that all electrical appliances are potential sources of hazard, and pay attention to all warnings made.

2.2- TECHNICAL SAFETY

R404a or R290 refrigerant fluids are used in the manufacturing of MTF-Series equipment depending on the orders. You may learn what kind of cooler fluid is used in your equipment from the label at the back side of the equipment. R290 refrigerant fluid is environment friendly but inflammable. Therefore, in handling and mounting operations of the equipment, follow the steps below if the cooler or electrical equipment has been damaged.

- If there is any kind of source such as fire, sparkle etc. that may lead to in flammation at the environment where the equipment is located, keep your equipment away from such sources. Otherwise, fire, explosion, etc. may be experienced.

- Plug out the equipment and ventilate the environment where the equipment is located.

- Please contact the Authorized Service.

The refrigerant gasses in this equipment slightly increase the sound of operation of the compressor. You may hear the sound of air circulation together with this sound. This situation is normal and it does not affect the working performance of the equipment.

The outer frame of the equipment may get warm during operation. This situation is normal and it is caused by the design of the equipment.

2.3- DURING OPERATION OF THE EQUIPMENT

This equipment is manufactured to be used in stores such as supermarkets etc. It is important to comply with the articles stated below about the use of the equipment with regards to safety, performance and energy consumption.

- Your equipment is designed for use in indoor environments. Our company shall not be responsible due to problems that may arise in the case that you use your equipment in outdoor environments.

- The equipment can operate in **freezer, meat and cooler** mode options. Do not use the equipment for purposes other than its intended use.



WARNING

EXPLOSION HAZARD

Never use electrical appliances inside the equipment.

- In case that the equipment is used by children and people lacking knowledge (people with limited physical, emotional or cognitive skills), it may lead to some risks and dangerous situations. In order to prevent such risks, persons who may be exposed to danger must use the equipment with the guidance and under the control of the responsible person.

- Keep children younger than 8 years old away from the equipment and prevent them from using the equipment.

- Carry out the layout, installation and cleaning of the equipment as specified in this manual. As the result of applications other than specified in this manual, your equipment may be damaged and it may go out of warranty (**Chapter 3**).

- If the equipment is used in accordance with the climatic conditions for which it is designed, it will provide the best performance. This equipment is designed to be used in indoor environments. According to EN 23953-2, it must be used in environments to provide Climate Class 3 (25°C– 60% R.H.).

This equipment is not an invaluable waste. You may protect the environment and natural resources by enabling reuse of valuable raw materials. If the equipment is worn and may not be reused, please follow the steps below.

- Plug out the equipment.

- Cut the equipment's electric cable and separate it from the equipment together with the plug.

- Get information about the **Waste Electrical and Electronic Equipment (WEEE)** collecting points or the **Licensed Companies** from your municipality.

2.4– WASTE DISPOSAL

This equipment is compatible with **Waste Electrical and Electronic Equipment (WEEE) Control Regulations**. Within the scope of this regulation, it may be recycled by **Licensed Companies** or may be disposed of under conditions consonant with the environment.

3- INSTALLATION

3.1- SELECTION OF LOCATION OF THE EQUIPMENT

The operation environment is very important in order for the equipment to operate soundly. Make sure that the conditions stated below are provided in the selection of the location where the equipment will be installed with regards to the cooling performance and energy consumption to remain within the proper values.

- A bowless, flat and solid ground must be chosen for the equipment.
- Make sure that the equipment is vertically fixed at the wall.
- The size of the room where the equipment will be used must be 1 m³ for each 8g of refrigerant. The amount of refrigerant that your equipment contains is written on the label on the upper left part in the inner rear cabin (Image G).
- There must be a grounded and solid plug close to the equipment.
- The refrigerant gasses used in your equipment are pressured gasses and may cause hazard of explosion when heated. For preventing such hazards, locate the equipment at least 1 m away from heat sources (oven, stove, furnace, radiator, etc.).
- The equipment must be placed at a location where there is no direct sunlight.
- The equipment must be placed away from locations that have air stream (across the air conditioner

air openings, under ventilators, at doorsteps or windows etc.).



RECOMMENDATION

You must comply with the authorized service's guidance and recommendations for the selection of location in order to get the best performance from the equipment.

3.2- UNPACKING

Do the unpacking in accordance with the unpacking instructions on the equipment.



RECOMMENDATION

Wait for the Authorized Service for the unpacking and installation in the most proper way.

The packaging materials are suitable for recycling and may be reused. Therefore, you should dispose of the packing materials in accordance with the waste instructions.



WARNING

The packaging materials may be dangerous for children. Please preserve the packaging materials in a place where children cannot reach.

3.3- INSTALLATION OF THE EQUIPMENT

Position the equipment taken out of its packaging at a place you choose in accordance with **Chapter 3.1**.

Install the device in accordance with the wall and island installation instructions in the user manual supplied with the device.

Do not put any objects on the upper bottom part of the equipment where cooling components are located.

3.3.1- MULTIPLE EQUIPMENT USAGE LAY-OUT POSITIONS

3.3.1.1-SOLE USAGE

Fix your equipment 90° vertically at the wall (**Image B**). The equipment may have contact with the wall on the side. An image for the equipment's lay-out is presented in **Image B**. Fix your device to the wall and floor with M10 clipping steel dowels at the points specified in the wall mounting manual(Pages 32-33).

3.3.1.2-SINGLE ROW ARRAY

Make sure that the equipment is vertically fixed at the wall. If you will line up more than one supermarket equipment side by side, it is not necessary to leave an air gap between them. An image for the equipment's lay-out is presented in **Image G**.

3.3.1.3-SUCCESSIVE ARRAY

If you will place more than one supermarket equipment back to back, you must necessarily use special profiles and covers. Fix your devices to each other with the connection parts specified in the island assembly

manual(Page 37). Thus, there will be at least 150 mm (15 cm) distance between two back-to-back supermarket equipments by means of the profiles and covers. There are images about successive array of the equipment in **Image D1** and **Image D2**.

** You may refer to the Authorized Service for all necessary original spare parts, island mounting manual and wall mounting manual.*

3.4- ELECTRICAL CONNECTIONS

- This equipment is operable with 220-240V / 50Hz and 220-240V/ 60Hz alternative current options depending on the order. The stated voltage must be equal to the mains voltage. You may learn what type of current your equipment is equipped with from the label at the back side of the equipment. Check this label before using the equipment (**Image G**).

The aspects to pay attention while using the equipment are stated below;

- The access of the equipment operating cable must be easy after the equipment is placed.

- Never place the connection cable of the equipment on the passage ways. This situation might cause trip and injury and cause risks such as damage on your equipment.

- Do not hold your equipment on the cable while unplugging. Unplug by holding the socket (**Image B**).



WARNING

EXTENSION CABLES OR MULTIPLE SOCKETS MUST NOT BE USED

Since the equipment may draw excessive electric current at first operation, other equipment on the multiple socket would not share electricity. The high current passing through the socket might cause the socket and cables to overheat and cause possibility of fire. Our company is not responsible in any ways for any damage caused by using extension cables or multiple sockets.



WARNING

HAZARD OF ELECTRIC SHOCK

In case of electrical issues, call the Authorized Service or get assistance from a competent electrician.

- The socket to be used for operating the equipment must be a grounded socket protected by a fuse with an appropriate capacity (equipped with 10A-16A).

EN

- If there is an electrical problem with the equipment, the equipment must not be used until it is repaired. Electric shock might occur.

- Damaged electric cables must be replaced by a professional electrician.

- The equipment must be started after 20 minutes of waiting after power blackouts.

4- USAGE OF THE EQUIPMENT

4.1- OPERATION OF THE EQUIPMENT

Plug in the operating cable of your equipment, the final positioning of which you have done. There is no other on/off key of your equipment. It will start operating when plugged in.

A slight sound of compressor will be heard when your equipment is started. This sound shows that the cooling system has started operating.

4.2- THERMOSTAT ADJUSTMENTS (IWP 760)

4.2.1- GENERAL INFORMATION AND INSTRUCTIONS

The inner temperature of your equipment is adjusted with the thermostat on your equipment (**Image0**).

4.2.2- IWP 760 THERMOSTAT SETTINGS

IWP 760 model thermostat is used in DS/DF models. The explanations regarding the symbols on the thermostat and general information about the settings are given below.

Thermostat image is given in **Image0**.

Keys;

1-/Defrost: Press and release; increases the sliding values or enables switching between the Menu options. When pressed and held for at least 5 seconds, Manuel Defrost Cycle starts.

2-/Light: The inner menu status; reduces sliding values or enables switching between the Menu options. When press the this button and the light turns on/off.

3-/(Esc): Press and release; enables to return to the previous menu and to confirm the parameter value. When pressed and held for at least 5 seconds, all functions are turned off except of the lights (Standby on).

4-/(Enter): Press and release; displays the alarms and opens the submenus (if any). When pressed and held for at least 5 seconds, the programming menu is opened. Confirms the commands.

	Reduced SET / Economy LED Permanently on: Energy Saving active Flashing: Reduced set active Quick flashing: Access to level2 parameters Off: Otherwise		Fans LED Permanently on: Fans active Off: Otherwise
	Compressor LED Permanently on: Compressor active Flashing: Delay, protection or activation blocked Off: Otherwise		Defrost LED Permanently on: Defrost active Flashing: Activated manually or from DI Off: Otherwise
AUX	Aux LED Permanently on: Aux output active Flashing: Deep cooling Cycle active Off: Aux output not active		Alarms LED Permanently on: alarm active Flashing: alarm acknowledged Off: otherwise
°C	°C LED Permanently on: °C setting (dro = 0) Off: otherwise	°F	°F LED Permanently on: °F setting (dro = 1) Off: otherwise

EN

Digital thermostats contain many parameters within themselves. Your thermostat has factory settings by default and does not require any adjustment, however, the user has the option to change the mode on EWPlus 978 thermostat. EWPlus 978 thermostat may operate in three different modes.

1. Freezer (-18 / - 23 °C)
2. Meat Mode (-2 / +2 °C)
3. Cooler (-1 / +5 °C)

You may change the mode according to the instructions below:

• Press the [SET]. Press the [SET] again. The letter "tYP" will be seen on the screen. Press the [SET]. To change the AP1-AP2-AP3 modes, press the [↗]/[↘]. Press key [SET] once when the mode you want to choose is on the screen. The letter "tYP" will be seen on the screen. Press the (ⓘ) key to exit setting.

- AP1: Freezer
- AP2: Meat
- AP3: Cooler

AP1	AP2	AP3
Freezer mode -18 / -23 °C	Meat Mode -2 / +2 °C	Cooler Mode -1 / +5 °C



NOTE

If you think that there is a problem with regards to the operation of the equipment or the digital thermostat settings, please ask for support from the Authorized Service.

4.3- DEFROSTING

4.3.1-AUTOMATIC DEFROSTING

Your equipment performs automatic defrosting in the mode it operates. A certain amount of frost deposit happens in the cooling system of the equipment, depending on the ambient humidity. Thanks to automatic defrosting, the frost deposit in the cooling group gets melted and the equipment continues operating at the maximum efficiency. In the table below, the defrosting time ranges are given according to the modes. In these time ranges, automatic defrosting is performed.

(Freezer) Mode	(Meat) Mode	(Cooler) Mode
8 Hours	12 Hours	12 Hours

EN

4.3.2- MANUAL DEFROSTING

Manual defrosting is the operation of melting that can be performed when you think that automatic defrosting is not sufficient or when you want to clean the equipment. For this, press and hold the key [↗]/Defrost for 5 seconds through the thermostat. If the temperature conditions are fulfilled, defrosting will be activated. Otherwise, the screen will flash 3 times to show that the operation will not be carried out.

5- CLEANING OF THE EQUIPMENT

Perform the external cleaning of your equipment with cotton cloth and warm water. Prevent the cleaning water from penetrating into the lighting parts of the equipment during cleaning.

Clean the cover seal only by using clean soapy water. The plastic components of your equipment might get damaged due to cleaning with chemical cleaners (such as thinner, etc.).

Checking and doing the maintenance and repair of the equipment periodically is called **periodic maintenance**. The equipment does not require any periodical maintenance.

5.1- GLASS CLEANING

Attention must be paid especially to the aspects stated below concerning the glass surface of MTF-Series equipment, which is plated, located inside and which has high heat reflection feature and has low emission level (Low-E):

- The cleaning of the plated part inside the equipment must be made when the equipment is off.

EN

- Hard or sharp objects made of metal (glass scraper, glass knife, steel wool etc.) that may damage the glass surfaces must not be used.

- Make sure that the glass surfaces to be cleaned are exposed to too much water and that they are thoroughly dried after surface cleaning.



RECOMMENDATION

You can procure the cleaning products recommended for your equipment from the Authorized Service.



WARNING

ELECTRIC SHOCK

Never wash this equipment.

6- SPECIAL

INSTRUCTIONS FOR USE

6.1- RECOMMENDATIONS FOR ECONOMICAL USE

For decreasing the energy consumption;

- Do not place hot food inside the equipment.

- Do not keep the cover of the equipment open for a long time.

- The equipment must be placed at a location where there is no direct sunlight.

- For discharging the heating inside the part where the cooling components of the equipment are located, the screens covering the cooling group must not be covered with an object. Otherwise, the cooling process of the equipment extends and the energy consumption increases.

- If you think that there is frost deposit in your equipment, please perform defrosting operation (**Chapter 4.3.2**).

- Leaving the cover of the equipment may cause frost deposit inside the equipment. In order to prevent frost deposit, when you do continuous loading, perform manual defrosting operation on your equipment after the loading (**Chapter 4.3.2**).

- In order for the air circulation inside the equipment to be easily provided, do the bottom loading on the shelf (**Image 6**). Do not displace the lower shelf in bottom loadings.

6.2- LOADING CAPACITY

- Make sure that the foods loaded in the equipment are below the loading line (**Image 7**).

- Do not place products in the equipment before reaching the sufficient storage coolness.

- Products placed in the equipment in unpacked condition or in nylon bags with holes might cause fluid leakage. The leaking fluids might cause problems such as corrosion, staining and cracking on the plastic parts, losing the hygiene conditions inside the equipment, formation of odour, reproduction of bacteria, etc. This situation might reduce the economic life of your equipment and cause your equipment to go out of warranty due to faulty usage.

- When you do continuous loading, perform manual defrosting operation on your equipment after the loading (**Chapter 4.3.2**).

7- TURNING OFF AND HANDLING OF THE EQUIPMENT

7.1- TURNING OFF THE EQUIPMENT

If will not use the equipment for a long time due to reasons such as vacation, travels etc., pay attention to the articles stated below.

- Empty the foods out of the equipment, dry the interior part of the equipment properly, and leave the cover open.

- Do not cover the equipment with materials such as plastic coatings etc.

- Protect the equipment from impacts while handling. Do not handle the equipment when plugged in or in full condition.

- Handle and store the equipment as specified on the packaging.

- Fix the equipment in order to prevent from sliding and being dropped down during handling.

NOTE

If the plastic parts inside the equipment do not let the air in, it may lead to odour, mould growth due to humidity and perspiration. Perspiration may lead to corrosion on the metal parts.

EN

7.2- HANDLING THE EQUIPMENT

- Turn off the equipment.

- Handle the equipment under normal usage position. Do not handle the equipment in horizontal or declined positions or when the cover is open.

8- FAILURE DETECTION AND TROUBLESHOOTING

You may resolve certain issues by referring to the below information before contacting the Authorized Services. If no solution can be reached in the light of the following information, that you can get assistance by calling the Authorized Services.

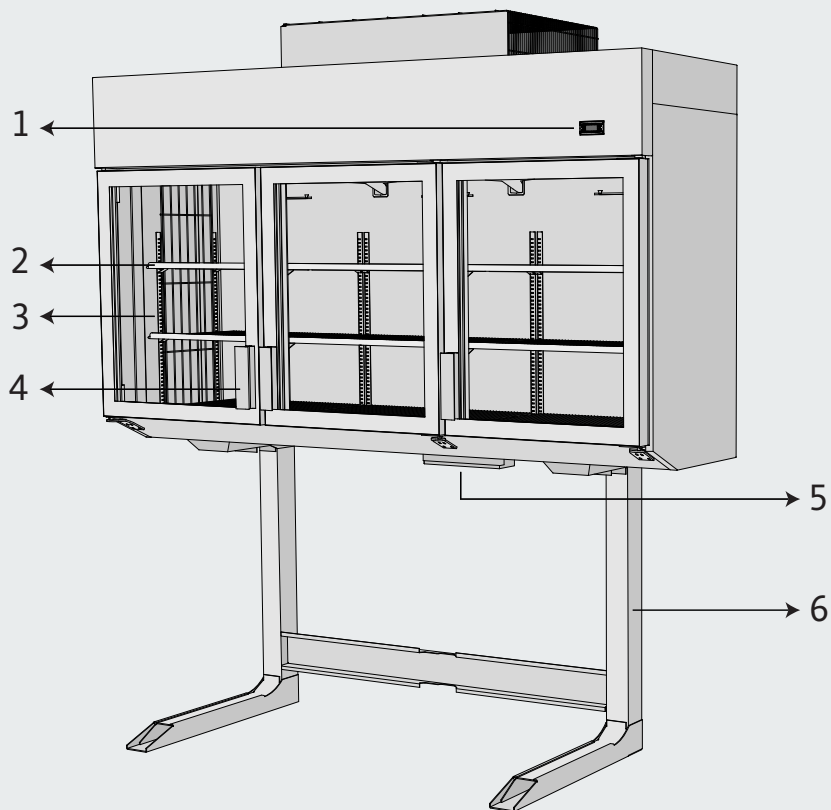
8.1- SIMPLE FAILURES AND TROUBLESHOOTING

FAILURE	POSSIBLE REASON	SOLUTION
The Equipment does not function and there is no LED Light on the Indicator.	The plug is not placed appropriately to the socket.	Check whether the plug is connected to the socket, whether there is electricity, or whether the fuse is on or not.
	There is no electricity on the socket or the fuse has blown-out.	
	There is damage on the operating cable or on the socket.	Immediately turn off the fuse and unplug the equipment. Contact the Authorized Services for cable replacement of the equipment. Get assistance from a competent electrician for socket check.
Compressor is Continuously Operating.	The cover of the equipment is frequently being opened and closed or it is left open.	Do not open and close the cover of the equipment unless necessary, and keep it closed.

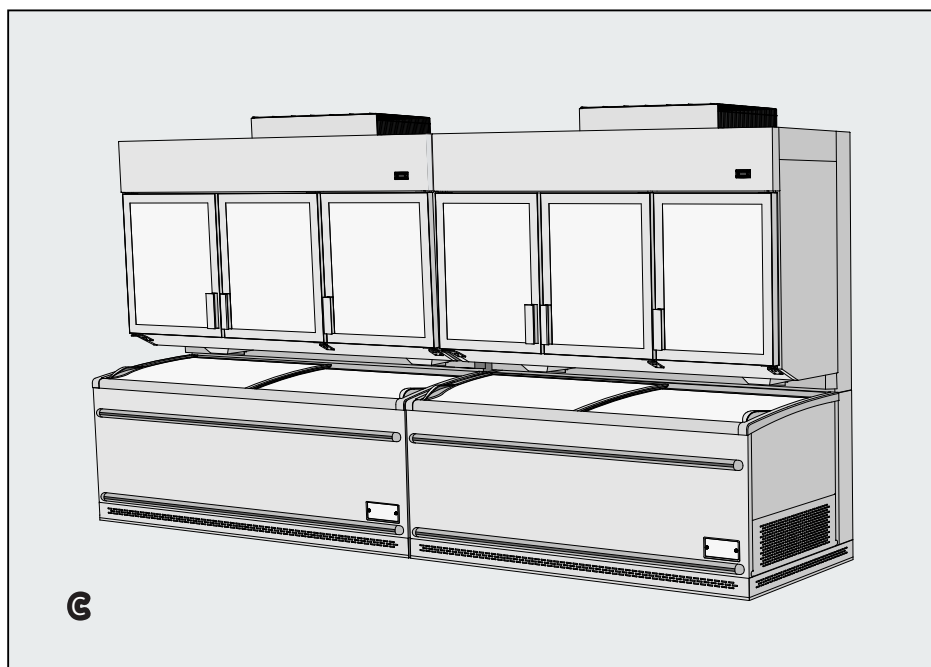
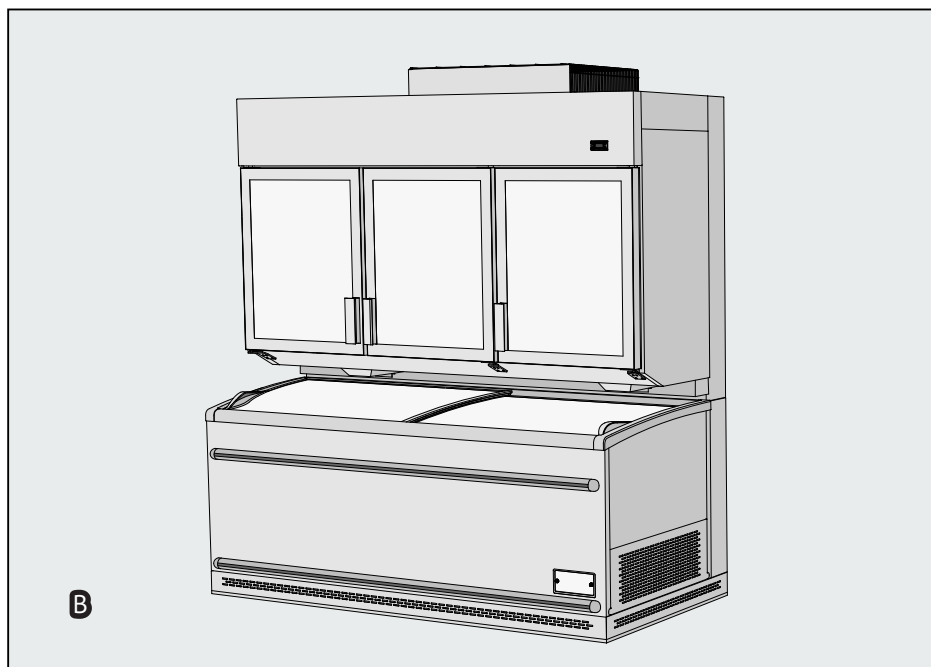
The Equipment fails to freeze/cool	The cover is left open.	Check the cover of the equipment. Remove all the objects that prevent the cover from closing, if any.
	Too many products are placed.	Pay attention to loading line (Image 4). Place the products in a way that they will not exceed the limit of this line.
	Ventilation hole are blocked.	Do not put any objects on the upper bottom part of the equipment where cooling components are located.
		Do not cover the equipment with materials such as plastic coatings etc.
	There is a heat source close to the equipment.	Remove the heat sources away from the equipment.
	Thermostat is malfunctioned.	If any symbol is continuously flashing on the thermostat display, contact the Authorized Service.
The internal lightning is not working.	LED is malfunctioned.	Please contact the Authorized Service for temperature settings.
The Equipment makes too much Noise.	The feet of the device are not balanced.	Verify the correctness of the operation specified in Chapter 3.1 (Image 3) .
	The equipment is not fixed.	Make sure that your equipment is fixed 90° vertically at the wall (Image 3).
The equipment is giving off odour.	Improper product placement	The products that you place in the equipment must be suitable for being stored in freezer, meat and cooler modes .

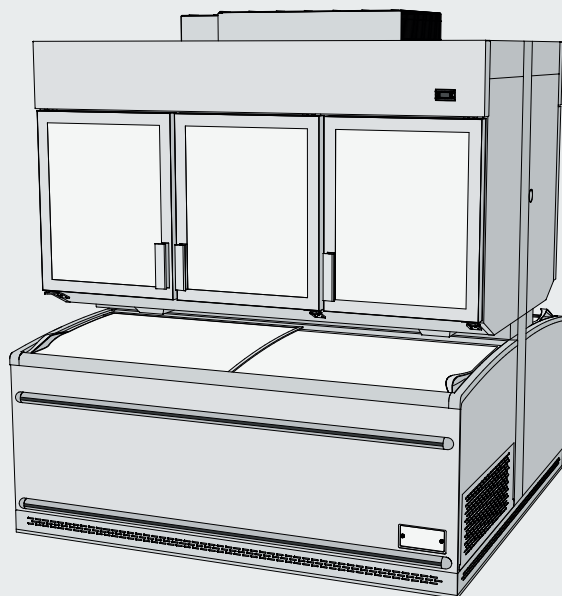
8.2– OPERATION SOUNDS OF THE EQUIPMENT

The cooling system starts running when the equipment is first plugged in. The equipment will make some sounds as an indicator of operation due to reasons such as the compressor getting active, the refrigerant gas flowing through the pipes, operation of the fan, the lighting being turned on, etc. These indications can be operating sounds such as splashing, wheezing, clicking, howling etc. Unless these sounds periodically repeat, increase and they are accompanied by a problem on the cooling system of the equipment, a burnt smell and overheating, they are normal.

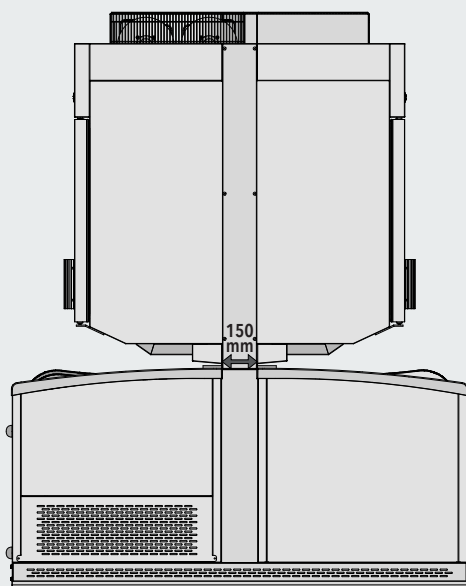


A

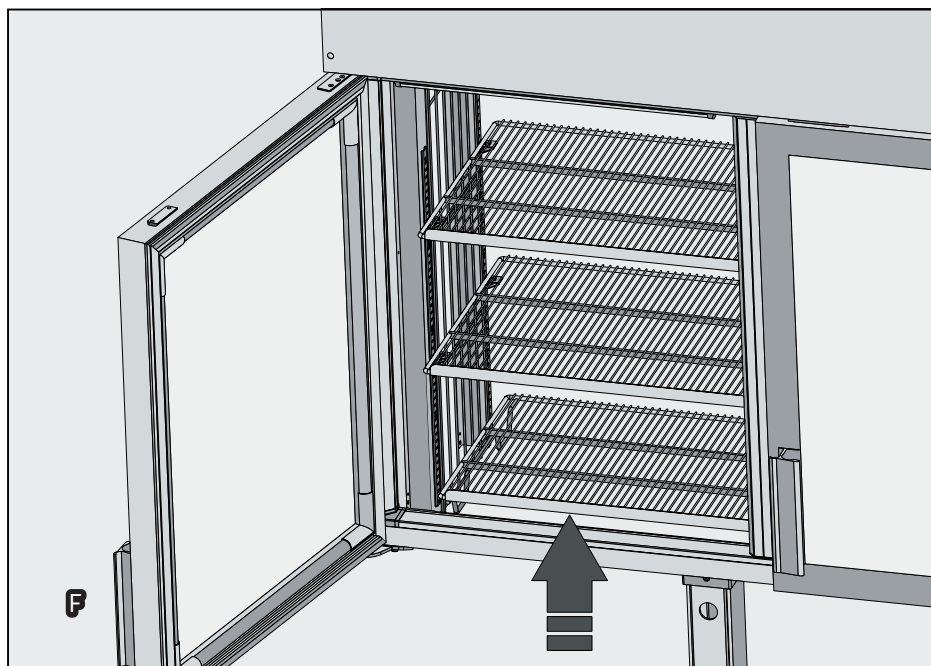
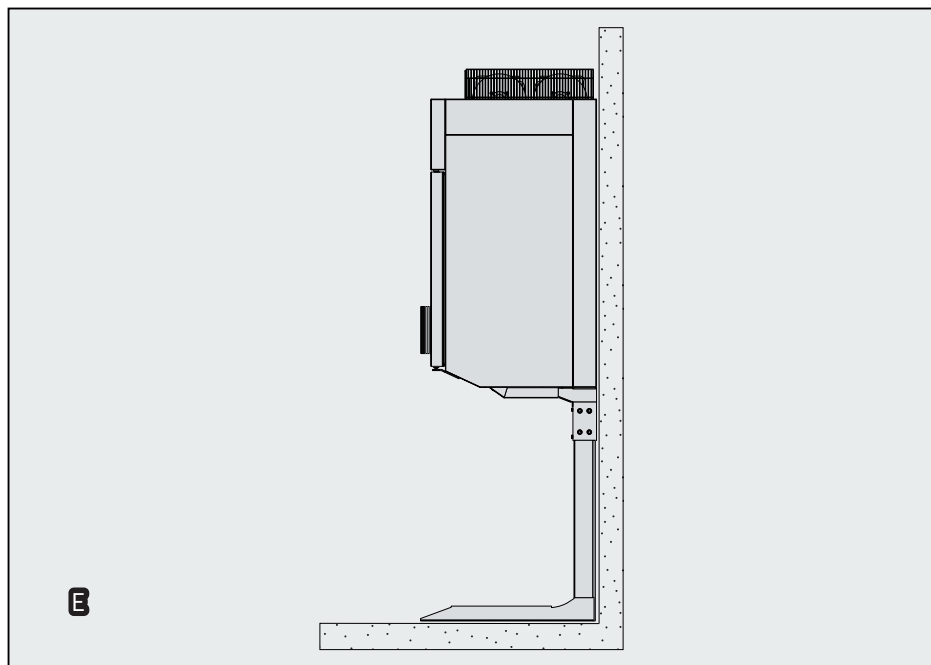


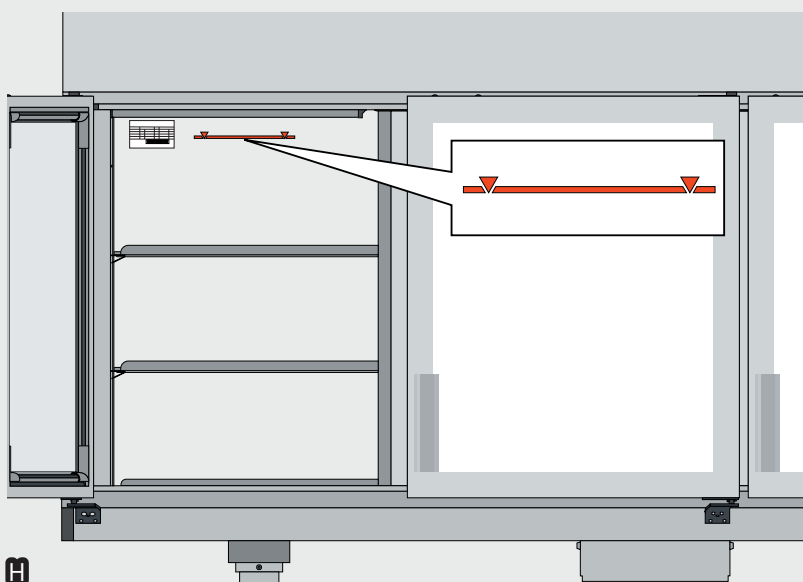
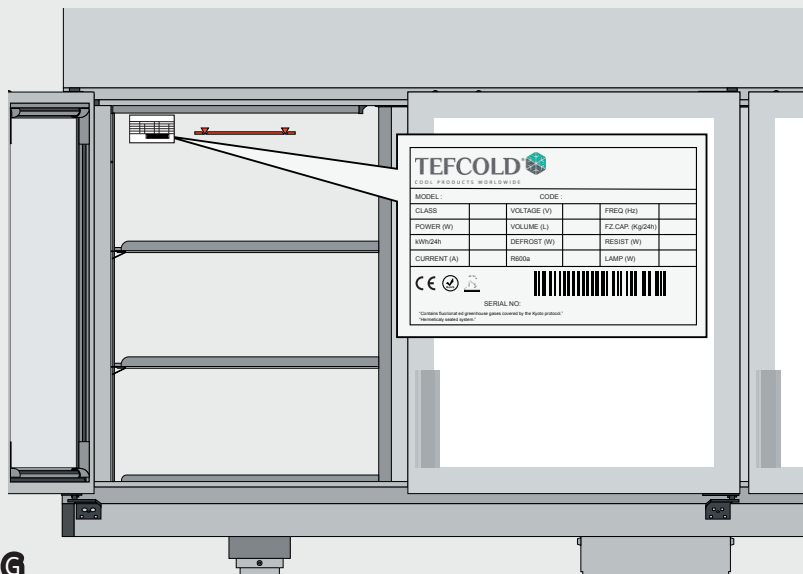


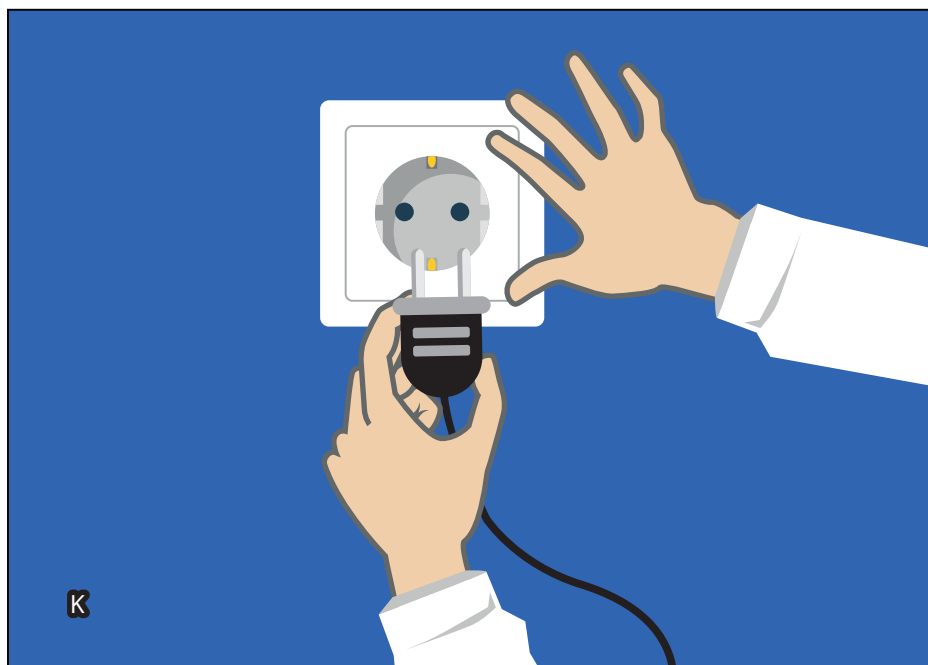
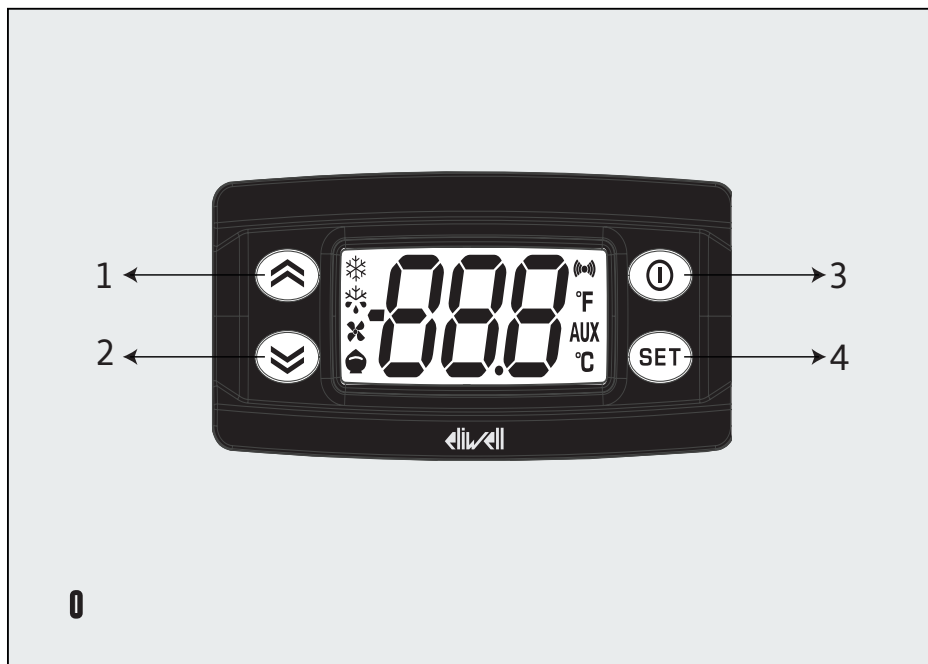
D1



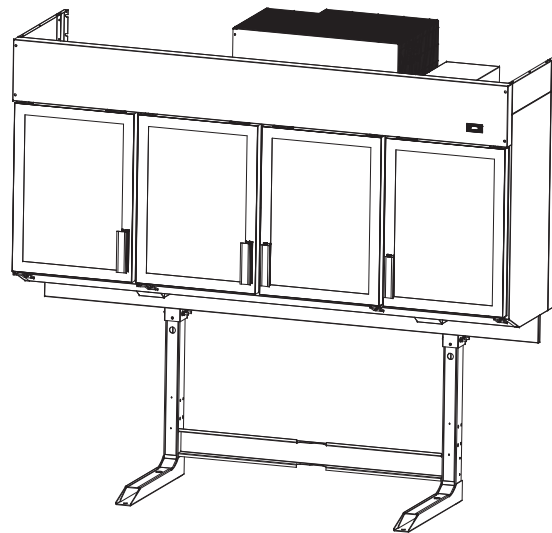
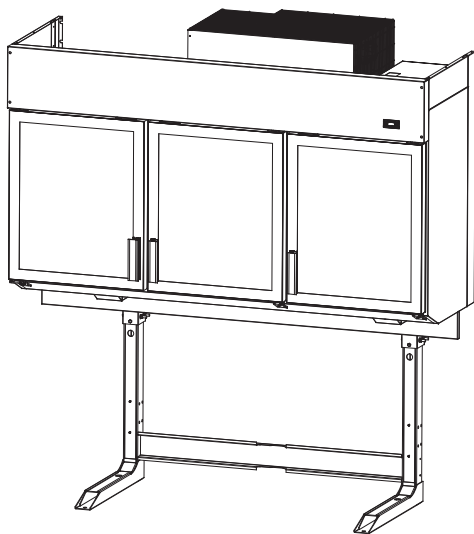
D2







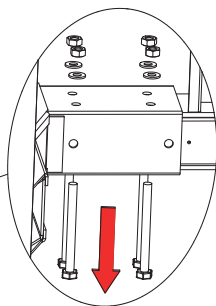
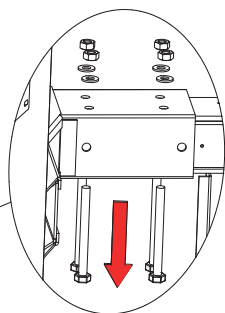
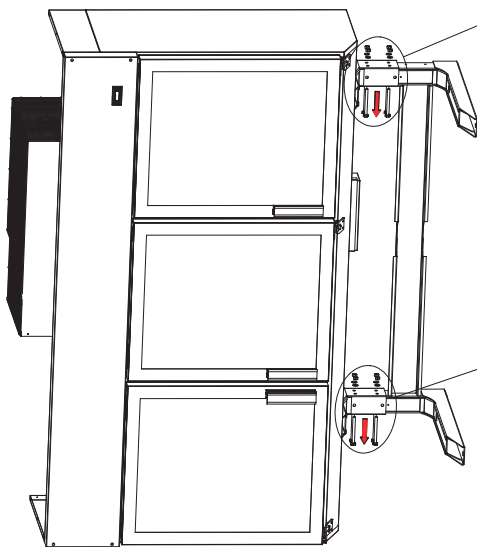
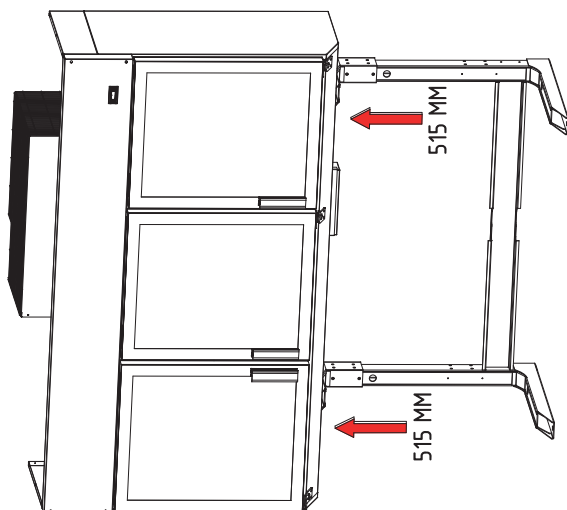
INSTALLATION INSTRUCTIONS FOR WALL MOUNTING

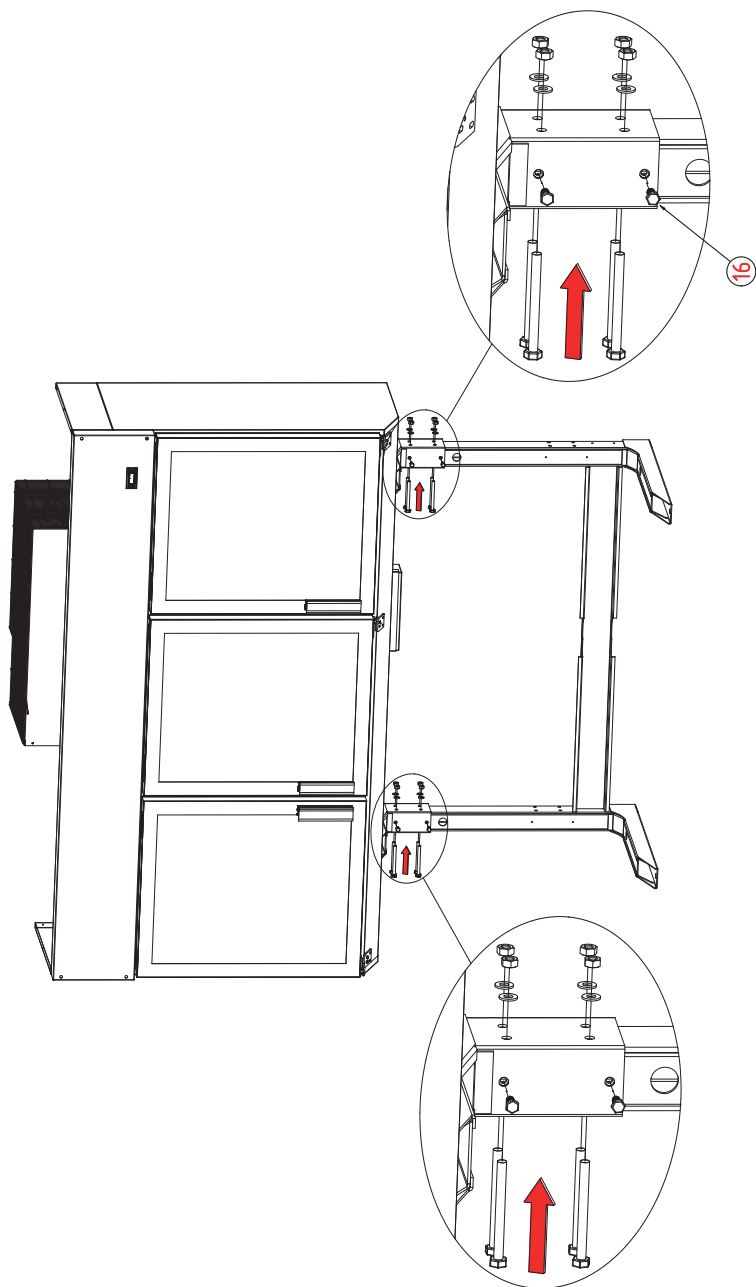


1

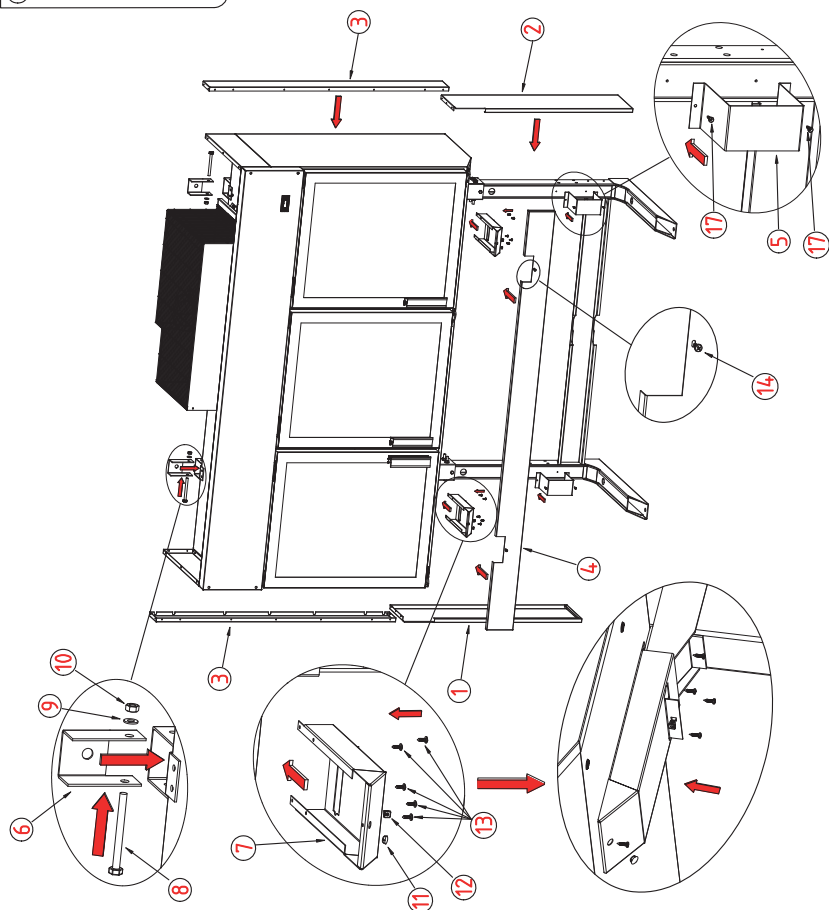
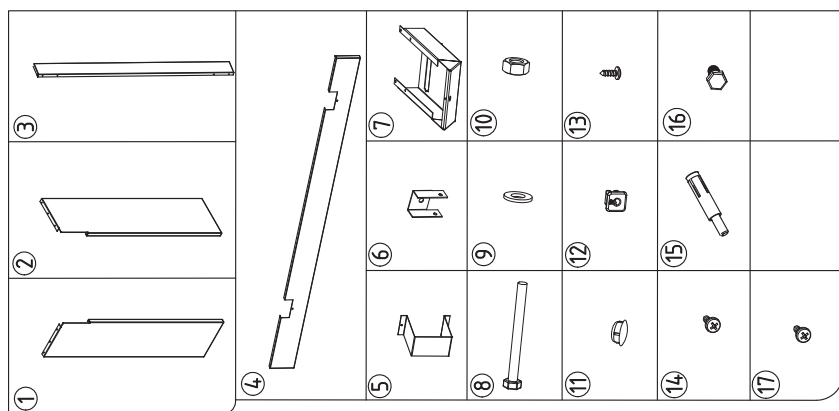


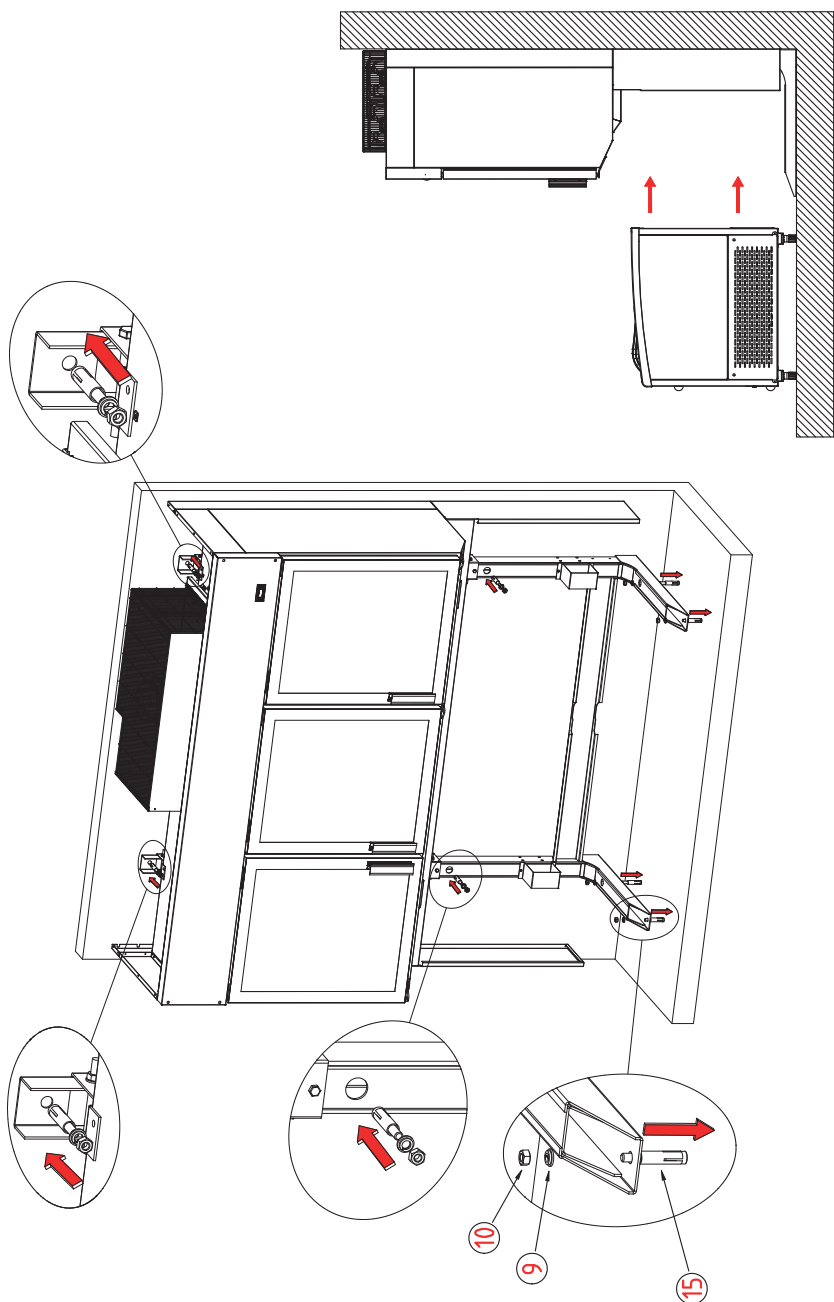
2

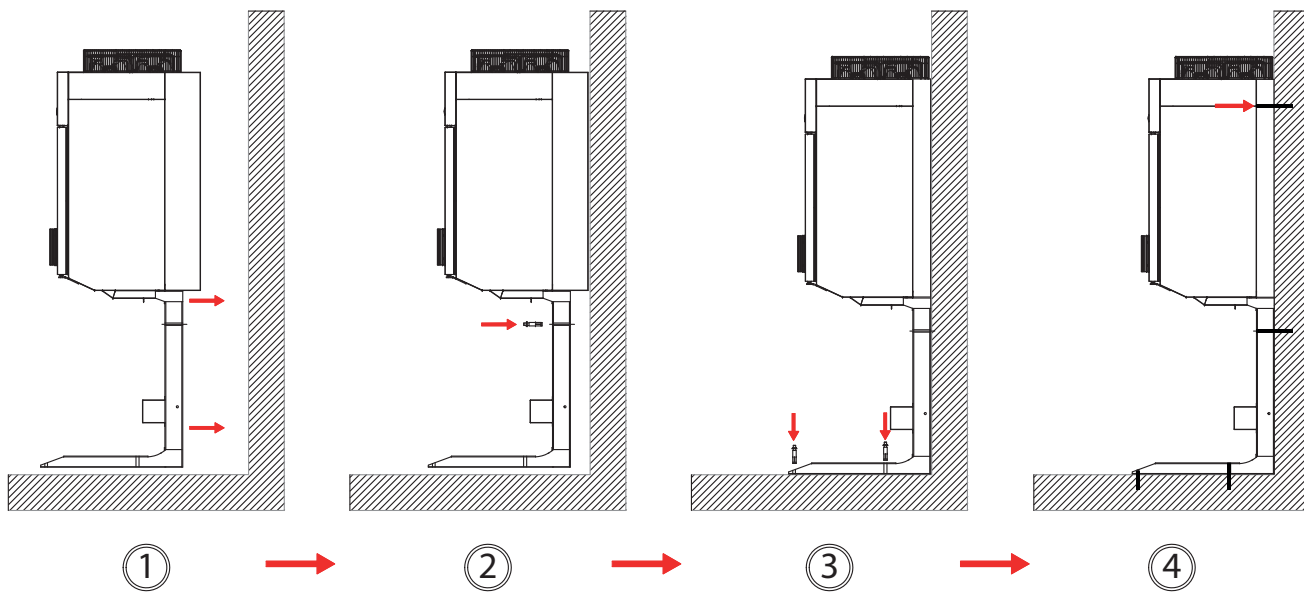


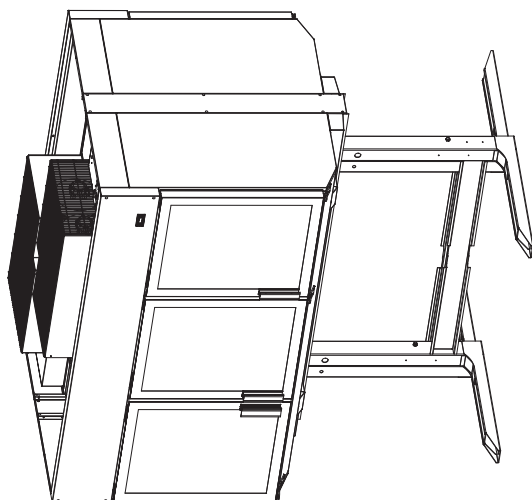
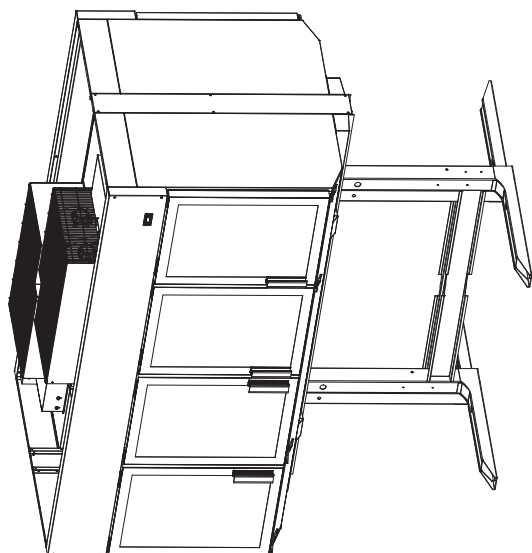


3

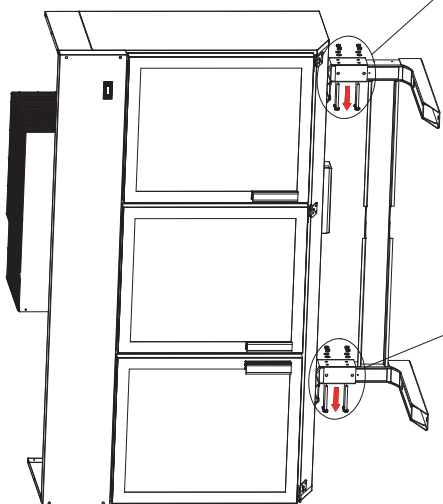








1



2

