



By Royal-Kincool



Gelato Showcase Freezer

manual instruction

Read these operating instructions carefully before using the machine



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Warning:

1. This instruction manual is an integral part of the machine and must be kept for any further consultation.
2. Never try to use this machine for applications which are not described in the instructions or for the units intended purpose.
3. This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous. The manufacturer will not be held responsible for any damage caused by improper use.
4. Before installing and operating on the machine read the operation manual.
5. Unplug the machine from outlet when not in use, before putting on or taking off parts, and before cleaning. Do not power unit through a power board or extension cord.
6. Be sure to unplug the machine if not using the machine for a long time.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
8. Do not use the machine in a dusty environment or in an explosive atmosphere (flammable gases and vapors from organic solvents)
9. The motor is permanently lubricated and will require no oil.
10. Repairs, when necessary, must be performed by an authorised service agent
11. The machine is suitable for indoor use only.
12. Basic safety rules:
 - a. Do not touch the machine when hands or feet are wet
 - b. Do not allow the machine to be used by children or untrained persons.
 - c. Do not leave the machine outside.
 - d. Do not pull on the electrical cord when unplugging the machine.

The company reserves the right to modify the construction or appearance without notice

Caution Risk of Fire

Do not Store explosive substances such as aerosol cans with flammable propellant in this appliance.



Installation :

Useful instruction for transport

In order to prevent oil contamination in the hermetic compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.

Unpacking:

If the machine has not been damaged remove the plastic film from all the stainless-steel panels.

Important:

The various packaging should be kept away from children since this is potentially dangerous. Dispose of packaging according to the regulations from local authorities.

Loading:

1. When loading the unit, make sure front and rear vents inside the unit are left open and are not covered or blocked with drinks, trays, plates, or any other objects. The unit relies on airflow to ensure all shelves remain cold. By blocking the air vents, even partially, the air flow is restricted, and upper shelves will not reach the required temperature.
2. Do not fill the unit with room temperature product (warm drinks) unless you intend leaving the doors closed for a few hours to enable it to cool the drinks and recover temperature.

Positioning:

1. Do not install the machine in the area where it can be damaged by water.
2. This unit is intended for indoor use only.
3. Place machine on a horizontal and sturdy surface.
4. For good ventilation, keep a distance of 200mm between unit and wall or other objects. Increase the distance if the objects are near a heating source. When the display is in place, press the brake on the wheels to keep it level and secure.

Assembling

1. Remove the bottom pallet from the machine.
2. Put glass shelves on to the shelf support.
3. The unit has factory set temperature and does not need to be changed.

Electrical connection

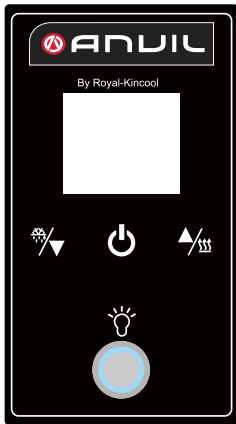
Before inserting the plug in to the electrical socket, carefully read the following precautions:

1. Make sure that the machines properly connected to an efficient grounding system, in compliance with current safety standards.
2. Make sure that the voltage is in accordance with what indicated on the "serial number C label applied on the chassis.

How To Use:

The unit's temperature has been factory set. Please call International Catering Equipment if you would like to change your temperature.

Cold Deli cake showcase



Display



Button for defrost/
decrease set temp.














Button for demist/
increase set temp.



Turn on/Turn off Button



Light Button

- 1.Plug in the machine.
- 2.Before starting the machine, ensure the sliding doors are properly closed.
- 3.For lighting, press the light button below the thermostat.
- 4.Press  for 3s to start up.
- 5.Press  for 3s to shut down.
- 6.To change colour of the light from cool white to warm white, simply turn light ON then OFF then ON again
- 7.Set temperature: press  for 1s, the setting temperature flashing, and then press   to enter the setting temperature. It will display the working temperature after stopping setting for 6s.
- 8.Manual demisting: press  for 3s, then  shows on the display and the manual defrosting starts. Long press  for 3s again to stop.
- 9.Manual defrosting, press  for 3s and  shows on the display and the manual defrosting starts. Long press  for 3s again to stop.

CAUTION: You are suggested not to reset the temperature controller frequently.

The factory default value of set temp. is -18°C.

Gelato Display Showcase

1. Please ensure you use the correct gelato pans for your unit.
2. These units are not designed for overnight storage. It is recommended that all product is removed after service period and stored in a storage freezer.
3. It is required to turn this unit off every few days to defrost naturally. Ideally 2-3 times a week. This can vary depending on location, ambient temperature, number of door opening per day.
 - a) Remove product to storage freezer
 - b) Unplug and turn unit off
 - c) Do not change settings

Maintenance:

The machine is suitable for an ambient temperature ranging between 32°C.

Cleaning

For health standard and quality of beverages or foods, clean interiors of machine as often as possible. Please clean the removable condenser filter at least monthly.

Caution:

1. Before carrying out cleaning, remove the power plug
2. Do not use abrasive powders that might impair the interior parts of showcase
3. Use neutral soap and a little warm water to wash the interiors, Rinse carefully with water in order to remove any residual of soap

Disposal

Render old machine unusable:

1. Pull out the mains plug,
2. Cut off the power cable and discard with the plug,

Caution:

Refrigerants in refrigeration machines and gases in thermal insulation must be disposed of professionally. Please discard the machine according to the local regulations.

Technical Specifications

Gelato Showcase

MODELS	DSG1200
Parameter	220-240V~50HZ
Capacity (L)	320L
Working Temp. (°C)	-18~-22°C
Gas	R290
Weight (Kg)	178KG
Climate Class	4,5,7
LED (W)	1*15
Dimensions (cm)	120X68X115

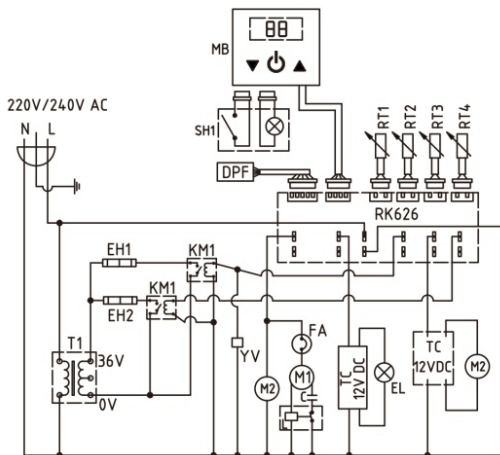
Countertop Gelato Showcase

MODELS	DSI0530	DSI0540	DSI0550
Parameter	220-240V~50HZ		
Capacity (L)	140L	190L	240L
Working Temp. (°C)	-12~-18°C		
Gas	R290		
Weight (Kg)	108KG	130KG	152KG
Climate Class	4,5,7		
LED (W)	1*10	1*15	1*20
Dimensions (cm)	90X54X79	120X54X79	150X54X79

Parts Diagrams

Floor Standing & Countertop Gelato showcase

Electric Wiring Diagram



- MB CONTROL PANEL
- SH1 SWITCH OF LIGHT
- DPF ELECTRONIC EXPANSION VALVE
- RT1 SENSOR OF CABINET TEMP
- RT2 SENSOR FOR DEFROSTING
- RT3 SENSOR OF INTAKE TUBE
- RT4 SENSOR FOR SUCTION
- RK626 THERMOSTAT
- TC AC/DC TRANSFORMER
- M3-Mn FAN OF CABINET
- EL LED LIGHT
- FA OVERLOAD PROTECTOR
- M1 COMPRESSOR
- C CAPACITOR OF START
- M2 CONDENSER MOTOR FAN
- KM1 RELAY
- YV VALVE
- EH1 HEATING WIRE OF EVAPORATOR
- EH2 HEATING WIRE OF GLASSES
- T1 TRANSFORMER

Trouble Shooting:

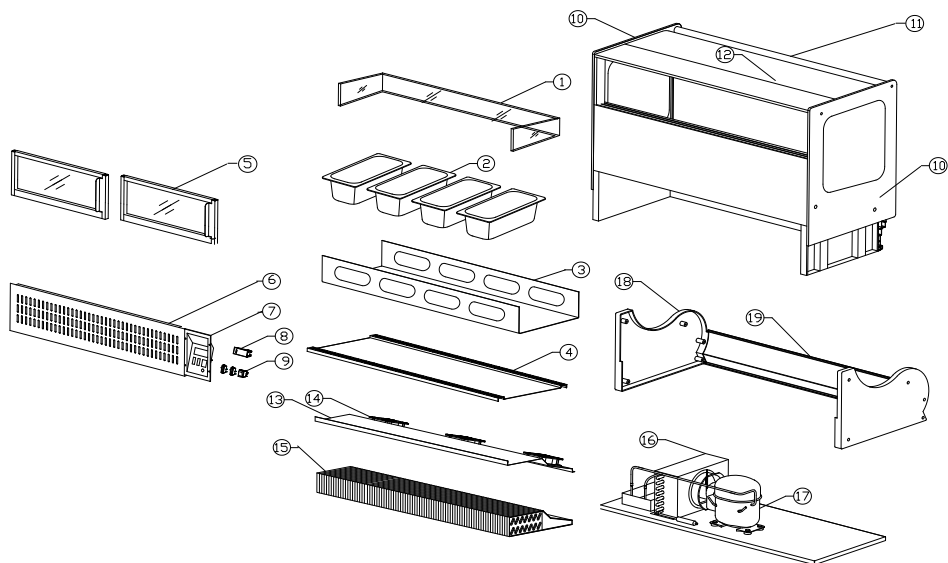
Symptom	Possible reasons	Solution
<ul style="list-style-type: none"> No power input/lights are not working 	<ul style="list-style-type: none"> Poor contact of plug and socket Failure in input control circuit 	<ul style="list-style-type: none"> Replace parts
<ul style="list-style-type: none"> High temperature 	<ul style="list-style-type: none"> Ambient temperature is too high. Too much dust and dirt on the condenser Frost on the evaporator is too thick Faulty controller 	<ul style="list-style-type: none"> Clean the condenser filter Defrost unit Contact service agent
<ul style="list-style-type: none"> Compressor Starts/stops frequentl 	<ul style="list-style-type: none"> Faulty compressor 	<ul style="list-style-type: none"> Contact service agent
<ul style="list-style-type: none"> The fan of the evaporator does not work 	<ul style="list-style-type: none"> Faulty fan motor 	<ul style="list-style-type: none"> Replace parts
<ul style="list-style-type: none"> ER1 Error Code 	<ul style="list-style-type: none"> Faulty evaporator liquid inlet sensor Faulty controller 	<ul style="list-style-type: none"> Replace the probe/controller Contact service agent
<ul style="list-style-type: none"> ER2 Error Code 	<ul style="list-style-type: none"> Faulty evaporator suction inlet sensor Faulty controller 	<ul style="list-style-type: none"> Replace the probe/controller Contact service agent
<ul style="list-style-type: none"> ER3 Error Code 	<ul style="list-style-type: none"> Faulty evaporator temperature inlet sensor Faulty controller 	<ul style="list-style-type: none"> Replace the probe/controller Contact service agent

Warning: If the machine has any problem or has been damage, please contact a service agent.

Parts diagram

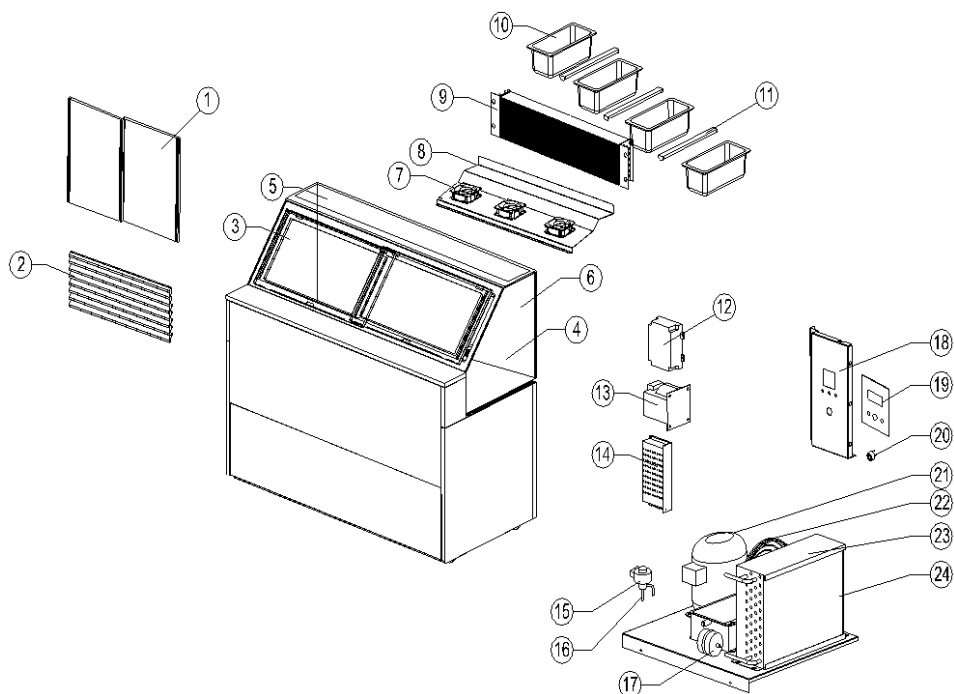
Countertop Gelato Showcase

- | | |
|----------------------------|------------------------------|
| 1. Synthetic glass | 11. S/S bar |
| 2. PC pan | 12. Front glass |
| 3. Supporter of the PC Pan | 13. Panel of evaporator Fan |
| 4. Bottom shelf | 14. Evaporator Fan motor |
| 5. Left Sliding door | 15. Evaporator |
| 5-A. Right Sliding door | 16. Condenser |
| 6. Back panel | 17. Compressor |
| 7. Control panel | 18. Decoration left panel |
| 8. Digital thermostat | 18-A. Decoration right panel |
| 9. Power Switch | 19. Decoration front panel |
| 9-A. Switch | |
| 10. Left Side glass | |
| 10-A. Right Side glass | |



Floor standing Gelato Showcase

- | | |
|--------------------------------|-------------------------------------|
| 1. Sliding doors | 16. Electronic expansion valve coil |
| 2. ventilation grill | 17. Dry filter |
| 3. Right side glass | 18. Control panel |
| 4. Left side glass | 19. Control panel sticker |
| 5. Top glass | 20. Light switch |
| 6. Front glass | 21. Compressor |
| 7. Evaporator fan motor | 22. Condenser fan motor |
| 8. Evaporator cover | 23. Condenser |
| 9. Evaporator | 24. Dust screen |
| 10. 1/3 GN pan | |
| 11. dividing strip | |
| 12. controller | |
| 13. Transformer | |
| 14. Power supply | |
| 15. Electronic expansion valve | |





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