EN

ORIGINAL INSTRUCTIONS FOR USE

PROOFING CABINET AF BLUE MOON V-LINK

REF AF301444770_00
DATE 08.07.2023

English

USER INFORMATION

MUST BE READ BEFORE STARTING UP

LIMITING THE EMISSION OF FLOUR DUST

Flour, the main component of dough, is also considered to be the main cause in the bread-making sector of respiratory ailments such as rhinitis and asthma.

Indeed, the dust that develops during flour handling is one of the causes of various forms of rhinitis or, more seriously, various types of asthma.
Here are a few tips to minimise the creation of flour dust in the bakery: Use 25 kg bags rather than 50 kg bags and empty the bags in several stages.
Place the open end of the bag on the bottom of the mixer bowl and gently lift it out by the other end.

Limit the height at which the flour falls as much as possible.
Do not shake the empty bag, close it, then fold it gently and roll it up. Pour the flour into the mixer bowl after the water (not the other way round). Spread the flour by hand or with the sieve, without throwing it.

Clean the work surface with the dough cutter; do not use a brush or compressed air (blower). Separate work clothes from civilian clothes.

Do not shake or brush work clothes, but wash them. Avoid draughts.
When using the mixer, make sure it is set to first speed for the first two minutes of mixing.

This period corresponds to the peak of flour dust emissions.
When using the mixer, switch to first gear each time you add flour.
It is preferable to use a hoover with a dust filter and to carry out cleaning operations in damp conditions using a scraper rather than brushes or cloths.

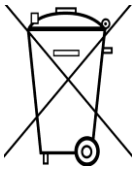
Wear a protective mask during the operations that generate the most dust: loading the dough mixer, using the hydraulic divider, flouring the dough pieces.

Use equipment specially designed to reduce dust emissions: kneading troughs fitted with dust covers, hydraulic dividers with non-stick coating.

Other volatile substances may be harmful or dangerous to the operator's health; in this respect, consult the raw material supplier's data.

PRESERVING THE ENVIRONMENT

In accordance with current regulations, this symbol - visible on the nameplate of your equipment - indicates that at the end of its life, the product must not be disposed of in household waste.



To protect the environment, the product must be taken to an appropriate collection point for treatment, recovery and recycling.

In this way, users are doing their bit for the environment, helping to preserve natural resources and protect their health.

CONTENTS

1. INTRODUCTION

The technician who installed and adjusted the equipment explained the various settings and controls.

However, we would like to remind you in this manual of everything that has been said to guide you in the use and maintenance of your equipment, so that you can get the best out of it in the best possible conditions.

If you wish to contact the manufacturer, please quote the references given on the first page of these instructions and the serial number found directly on the manufacturer's plate.

Before starting up and using the equipment, please read the operating/maintenance manual carefully and follow its advice.

These instructions cover all points relating to t h e use and routine maintenance of the equipment.

Below is the list of available customer documents delivered with the equipment, depending on the options selected when the order was placed.

code	Type of document	Content
AF301444770	Instructions for use	Directions for use
AF301441990	Maintenance sheet	Advice and frequency of maintenance operations

2. DECLARATION OF CONFORMITY

CONFORMITY DECLARATION

Déclaration de conformité — Dichiarazione di conformita'
Konformitäts Erklärung — Declaracion de conformidad

The Manufacturer :
- Le fabricant - il costruttore
- Der Hersteller - El fabricante

SEBP CFI
BP 54 - Rue Benoit Frachon
F - 26802 PORTES LES VALENCE

Declares under its only responsability that the brand new product here under described :
- déclare, sous sa seule responsabilité, que le matériel neuf désigné ci-après :
- dichiara, sotto la propria esclusiva responsabilità che il prodotto, nuovo di fabbrica :
- erklärt, in seiner alleinigen Verantwortung die Konformität der nachfolgend aufgeführt Ware :
- declara bajo su propia responsabilidad que el material descrito a continuación :

Machine for bakeries/confectioners
Machine pour boulangerie/pâtisserie - Macchina per panificio/pasticceria - Machine für Bäckerei/Feinbäckerei - Máquina para panadería/pastelería

Model : - Modéle - Modello - Modell - Modelo :

Armoire de Fermentation - - -

Type : Armoire Ferment AFB 68 1C1P BMoon **Code :** AF0AFBBV004
- Type : - Tipo : - Typ : - Tipo : — - Code : - Codice : - Code : - Código :

Serial 9300000000136803
- N° de série : - N° di serie : - Seriennr : - Número de serie :

Year of manufacture : 2023
- Année de fabrication : - Anno di costruzione : - Baujahr : - Año de fabricación :

is compliant with the following European Directives :
- est conforme aux directives européennes suivantes :
- mit den folgenden europäischen Richtlinien konform ist :
- E' conforme alle seguenti direttive europee :
- está conforme con las siguientes normas europeas :

2006/42/CE MACHINE DIRECTIVE
2006/42/CE Directive machines
2006/42/CE Maschinenrichtlinie
2006/42/CE Direttiva macchine
2006/42/CE Directiva de Máquinas

2014/30/EU DIRECTIVE CONCERNING THE ELECTROMAGNETIC COMPATIBILITY
2014/30/UE Directive compatibilité électromagnétique
2014/30/EU elektromagnetische Kompatibilitäts-Richtlinien
2014/30/UE Direttiva Compatibilità Elettromagnetica
2014/30/UE Directiva compatibilidad electromagnética

REGULATION (EC) 1935/2004 of 27 october 2004
Under normal and foreseeable conditions of use not bringing about an unacceptable change in the composition or deterioration of the organoleptic characteristics of bread dough, the above mentioned machine is authorised for food contact in the bakery field.

- Réglement (CE) 1935/2004 du 27 octobre 2004
La machine référencée ci-dessus, dans les conditions normales et prévisibles d'emploi n'entraînant aucune modification inacceptable de la composition ou une altération des caractères organoleptiques de la pâte à pain, est apte au contact alimentaire en boulangerie.

- Verordnung (EG) 1935/2004 vom 27 October 2004
Unter normalen oder vorhersehbaren Verwendungsbedingungen, welche keine unvertretbare Veränderung der Zusammensetzung oder eine Beeinträchtigung der organoleptischen Eigenschaften des Brotteigs herbeiführen, ist die oben genannte maschine für Lebensmittelkontakt im Bäckereibereich zugelassen.

- Regolamento (CE) 1935/2004 del 27 ottobre 2004
La machina in oggetto, nelle normali e prevedibili condizioni d'impiego, non provoca alcuna modifica non accettabile della composizione o alterazione delle caratteristiche organolettiche della pasta di pane. E' adatto al contatto alimentare in panificazione.

- Reglamento (CE) 1935/2004 de 27 de octubre 2004
La máquina se hace referencia anteriormente, en condiciones normales y previsibles de empleo, sin alterar la composición o un deterioro inaceptable de las características organolépticas de la masa de pan, es adecuado para contacto con alimentos en cocción.

it is certify as before mentioned :
- et est certifié comme indiqué :
- und ist mit folgenden Produktzertifizierungen ausgestattet :
- Ed è dotato delle seguenti certificazioni di prodotto :
- y está certificado como sigue :

Only Patrice Gaty, R&D manager, is authorized to build up the technical file of this product.
Mr Patrice Gaty, responsable du bureau d'études, est seul autorisé à constituer le dossier technique de ce produit.
Il Sig. Patrice Gaty, responsabile dell' Ufficio Tecnico è il solo autorizzato a costituire il fascicolo tecnico di questo prodotto.
Patrice Gaty Verantwortlicher des Planungsbüros, ist der Alleinberechtigte zur Bildung der technischen Akte dieses Produktes.
Patrice Gaty, responsable de la Oficina de proyectos, es sólo autorizado a constituir el expediente técnico de este producto.

LAVAVEIX-LES-MINES, le 06.09.2023

Gwenael MACIET
Plant manager - Directeur d'établissement - Direttore di stabilimento -
Betriebsleiter - Director de establecimiento

S.E.B.P. Société d'Equipement de Boulangerie-Pâtisserie
Société par Actions Simplifiée au capital de 2 850 000 €
Siège social : BP 54 - Rue Benoît Frachon - F-26802 Portes-lès-Valence Cedex -France
Tél. : + 33 (0) 475 575 500 - Web site :http://www.pavailler.com
SIREN 478 695 034 - RCS Romans - N° TVA Intracommunautaire FR 17 478 695 034 - Code NAF: 2893 Z
Lieu de juridiction : Le tribunal compétent du ressort de notre siège social.

English

3. LIMITS OF USE

The appliance is for professional use only and is designed to defer the baking of bread and Viennese pastry products.

All other uses are not recommended and may lead to malfunctions.

The ambient temperature of the room must not exceed +38°C for a standard unit and +43°C for a tropicalised unit.

The device is not designed for installation in areas where there is a risk of explosive atmospheres (Atex Directive 1999/92/EC).

Power supply

It is designed to operate correctly within normal power supply voltage and frequency conditions.

In other words :

- Voltage: ± 10%.
- Frequency: ± 1%.

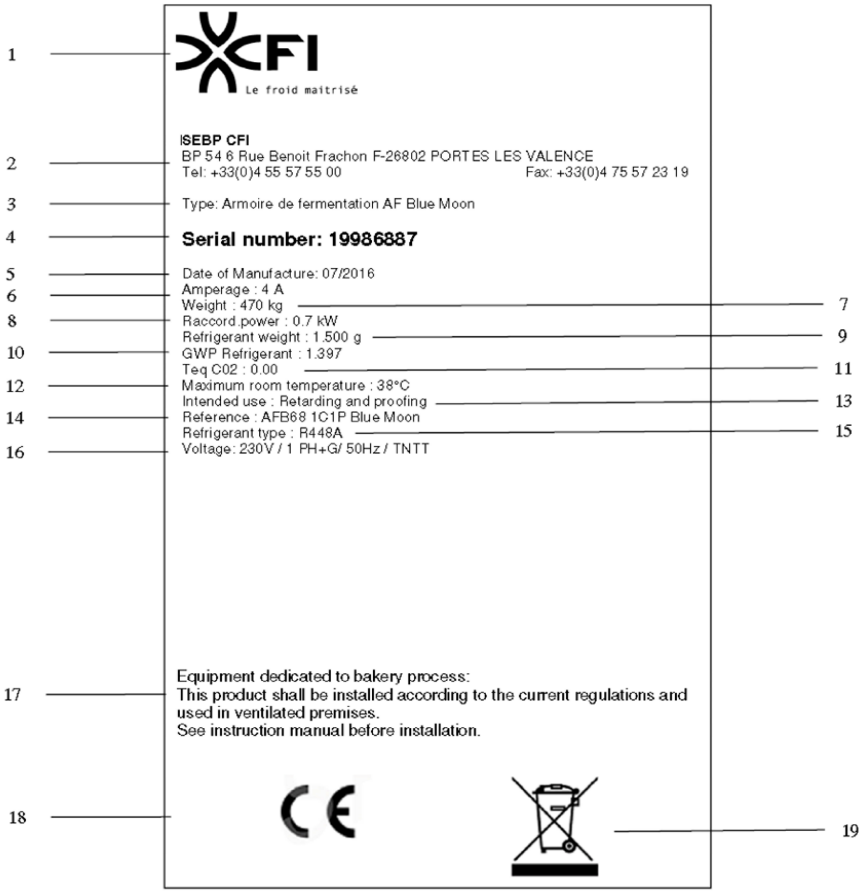
Beyond these tolerances, occasional malfunctions may occur:

- Lack of cooling capacity
- Safety of the refrigeration unit

4. RATING PLATE

The nameplate is glued to the inside of the appliance door.

Otherwise, it is supplied separately with these instructions. In this case, you MUST stick this nameplate in the place indicated above.



1. Manufacturer's logo
2. Manufacturer's name and address
3. Type of equipment
4. Serial number of the equipment
5. Date of manufacture
6. Current (A)
7. Total weight (kg)
8. Electrical connection power (kW)
9. Refrigerant mass (kg)
10. Global Warming Potential of the fluid used GWP
11. CO2 equivalent in tonnes of the mass of refrigerant used in the appliance
12. Maximum ambient operating temperature of the appliance
13. Using the appliance
14. Device reference
15. Type of fluid
16. Voltage
17. Important recommendations
18. CE-compliant device
19. This appliance must not be disposed of with household waste.

5. GENERAL

Construction

- The Controlled Fermentation Cabinet enclosure is made up of panels assembled using eccentric and centring hooks to make assembly easier.
- The insulating panels are made of polyurethane foam using HFO gas as the propellant.
- Injection is carried out at high pressure, with a guaranteed density of 42kg/m3. High pressure has the ability to form extremely fine particles, which increases the foam formed.
- The inner and outer faces of the panels are made of 6/10th zinc-coated sheet metal, coated on both sides with a high-resistance 120µ PVC film for food use.
- These claddings are also available in stainless steel as an option (exterior steel / interior 304 stainless steel or exterior 430 brushed / interior 304 stainless steel).
- This energy-saving design means you can reduce your consumption by 7 to 10%.

Features

- V-LINK control panel as standard.
- Tilt-adjusted condensate trays to minimise retention and bacterial growth.
- Door seals are made of black magnetic TPE
- The batteries are protected by a reinforced cataphoresis treatment.
- R448A refrigerant as standard.
- The generating sets, housed as standard (remote or reinforced, optional), are H.T.A. (High Ambient Temperature, +43°C max.) generating sets.
- Hinges: pivots with return springs for closing.
- Easy access to the electrical box.
- All cabinets are supplied with right-hand doors. However, you can change the direction of the doors at any time. All fixing holes are fitted with inserts on a reinforcement embedded in the foam.
- Easy to set up and move around: two fixed castors at the back and 1 swivel castor at the front for effortless movement, 2 adjustable feet at the front to stabilise and quickly level the cabinet.
- Cleaning underneath the appliance is quick and easy, as is access to the appliance from any point (built-in power pack).

Use

The units in the Blue Moon cabinet range are controlled fermentation cabinets designed to hold nets or grids in sizes 400x600, 400x800, 430x800, 460x800, 600x800, 750x900, 800x800, 1000x800, 1200x800, as well as a range of trolleys.

Operating principle

The controlled proofing method is based on a very simple technique: extending the proofing of a dough beyond its usual duration, by placing the dough pieces in an enclosure where the ambient temperature and humidity can be controlled at all times.

The appliance must ensure, with maximum safety, the production of :

- COLD, needed to lower the temperature of the dough to stop it fermenting.
- HEAT, necessary for the fermentation of the dough.
- HUMIDITY, necessary in some cases to prevent the pasta from drying out.

Important note:

AF Blue Moon proofing cabinets are supplied without grilles or plates.

Description of the workstation

The baker's workstation is located in front of the machine, with the control panel in the machine door.

The side of the door handle (right or left) that determines the direction in which the door opens is determined when the order is placed.

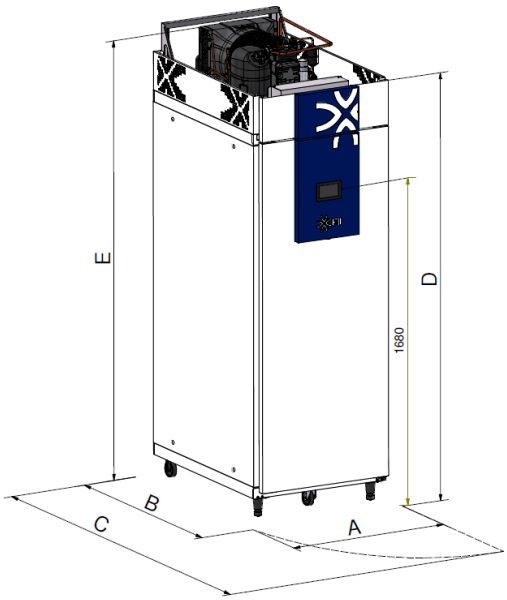
Residual risks

The operator must be trained beforehand in the use of the equipment and informed of any residual risks (obligation to train personnel at workstations).

Although operator safety has been a priority in the design of the device, there are still risks that cannot be eliminated with current technology:

- Electrical risk on the power supply terminal block and isolating switch in the electrical box
- Risk to the refrigeration circuit :
  - Discharge pipework: risk of burns (hot pipework)
  - Suction pipework: risk of burns (cold or very cold pipework)

6. DATA SHEET, DIMENSIONS



Device reference	Dimensions in mm					Fluid	Voltage	Frequency	Electrical Power	Intensity
	A	B	C	D	E					
AFB 48 1C1P BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	1KW	5A
AFB 48 2C2P BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	1.6KW	8A
AFB 68 1C1P BLUE MOON V-LINK	760	1115	1863	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFB 68 2C2P BLUE MOON V-LINK	760	1115	1863	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.6KW	8A
AFB 68X2 1C2B BLUE MOON V-LINK	1410	1115	1853	2200	2445	R448A	220-240/ ~1PH+N+T	50Hz	1.9KW	9A
AFB 88 1C2B BLUE MOON V-LINK	965	1115	1630	2200	1340	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFB 108 1C2B BLUE MOON V-LINK	1275	1020	1785	2200	2930	R448A	220-240/ ~1PH+N+T	50Hz	1.9KW	9A
AFB 128 1C2B BLUE MOON V-LINK	1410	1115	1853	2200	2445	R448A	220-240/ ~1PH+N+T	50Hz	1.9KW	9A
AFB 438 1C1P BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	0.9KW	5A
AFB 468 1C1P BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	0.9KW	5A
AFB 468 2C2P BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	1.6KW	8A
AFB 759 1C2B BLUE MOON V-LINK	965	1115	1630	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFC 46 1C1P BLUE MOON V-LINK	670	985	1484	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFC 48 1C1P BLUE MOON V-LINK	670	1185	1684	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFC 48X2 1C2B BLUE MOON V-LINK	1285	1275	1860	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	2KW	10A
AFC 68 1C1P BLUE MOON V-LINK	975	1185	1990	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFC 68 1C2B BLUE MOON V-LINK	975	1185	1710	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	1.4KW	6A
AFC 108 1C2B BLLUE MOON V-LINK	1285	1275	1860	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	1.9KW	9A
AFC 537 1C1P BLUE MOON V-LINK	770	1185	1784	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFC 537 1C2B BLUE MOON V-LINK	1285	1275	1860	2300	2400	R448A	220-240/ ~1PH+N+T	50Hz	2KW	10A
AFJ 46 BLUE MOON V-LINK	560	915	1374	1930	1990	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFJ 48 BLUE MOON V-LINK	620	1115	1634	1930	2030	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFJ 68 BLUE MOON V-LINK	760	1115	1774	1930	2030	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFJ 438 BLUE MOON V-LINK	620	1115	1634	1930	2030	R448A	220-240/ ~1PH+N+T	50Hz	0.9KW	5A
AFT 46 BLUE MOON V-LINK	560	915	1463	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	1KW	6A

Device reference	Dimensions in mm					Fluid	Voltage	Frequency	Electrical Power	Intensity
	A	B	C	D	E					
AFT 68 BLUE MOON V-LINK	760	1115	1863	2200	2390	R448A	220-240/ ~1PH+N+T	50Hz	1.4KW	8A
AFT 468 BLUE MOON V-LINK	620	1115	1723	2200	2340	R448A	220-240/ ~1PH+N+T	50/60Hz	1KW	6A
AFV 46 1C1P BLUE MOON V-LINK	560	915	1463	2200	2300	R448A	220-240/ ~1PH+N+T	50/60Hz	0.9KW	5A
AFV 462C2P BLUE MOON V-LINK	560	915	1463	2200	2300	R448A	220-240/ ~1PH+N+T	50/60Hz	1.6KW	8A
AFV 46X2 1C1B BLUE MOON V-LINK	1275	915	1585	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.4KW	6A
AFV 68 1C1P BLUE MOON V-LINK	760	1115	1863	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.3KW	6A
AFV 68 2C2P BLUE MOON V-LINK	760	1115	1863	2200	2340	R448A	220-240/ ~1PH+N+T	50Hz	1.6KW	8A
AFV 68X2 1C2B BLUE MOON V-LINK	1410	1020	1853	2200	2445	R448A	220-240/ ~1PH+N+T	50HZ	2KW	10A

7. ASSEMBLING THE APPLIANCE

Before installing the appliance, it is important to check the following points : The floor where the appliance is to be positioned must be as flat as possible.

It should be placed in a well-ventilated room, avoiding proximity to heat sources.

We recommend leaving a clear passage around the appliance to ensure air circulation and easy cleaning of all the walls, thus guaranteeing the longevity of the equipment.

When the refrigeration unit is installed inside the room, ventilation must be provided.

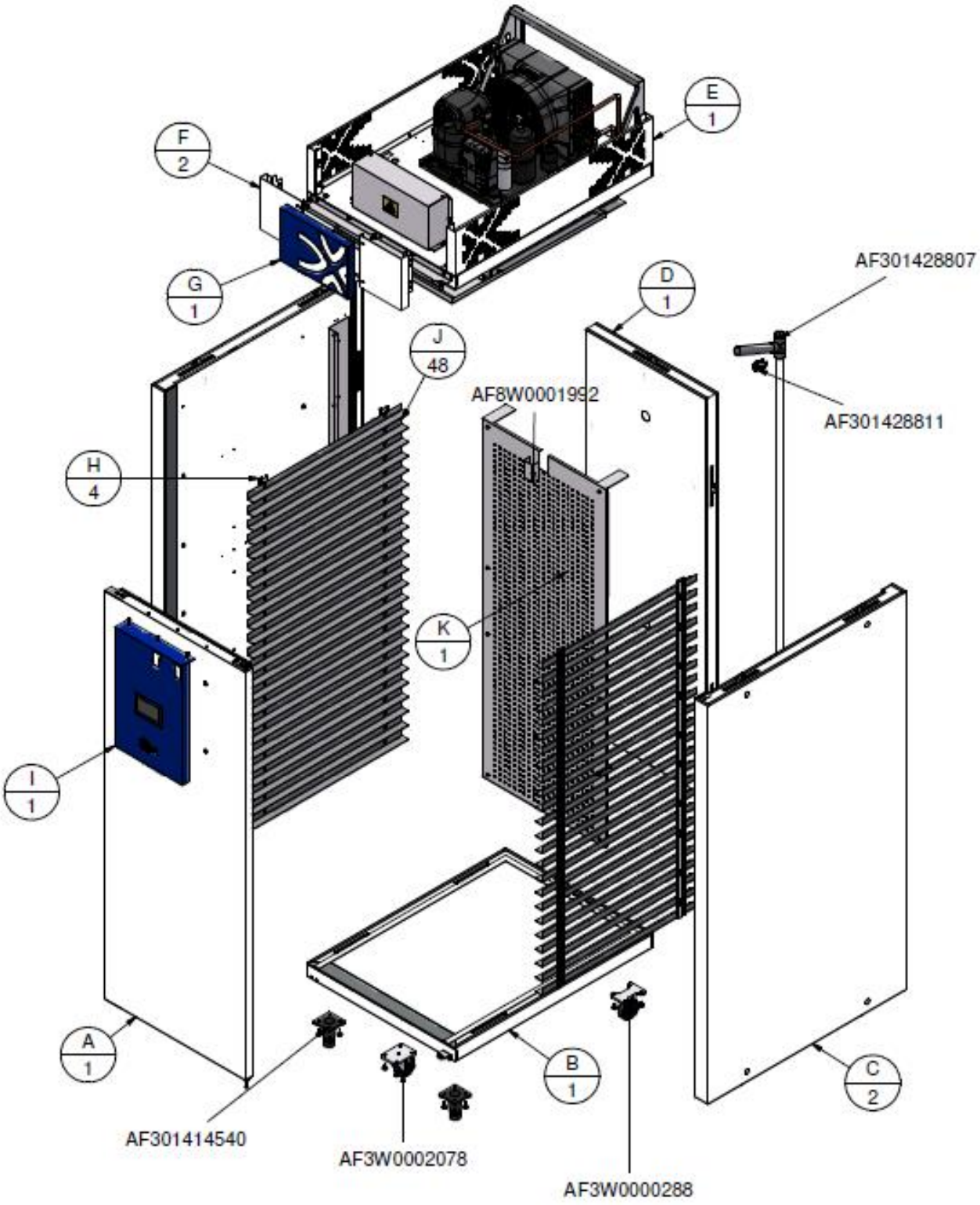
The temperature in this room must not exceed 38°C in the case of a standard indoor unit and 43°C in the case of a High Ambient Temperature unit.

Place the appliance on a flat surface.

Assemble the various panels together for cabinets delivered disassembled. Refer to the exploded views supplied.

Remove the protective film covering the various walls, taking care not to damage the wall coating. A scratch on a PVC-coated panel can lead to corrosion.
Adjust the jack feet to level and plumb the cabinet, to ensure that the defrost water runs off properly.

8. ASSEMBLY PRINCIPLE OF .



English

9. TECHNICAL SPECIFICATIONS

Ordering	
V-LINK electronics / Humidity generator with electronic probe (optional on AFV range)	▪
Construction*: panels*	
42kg/m3 polyurethane foam insulated panels, high pressure, 60mm thick, food-grade PVC coating	▪
Construction *: door*	
Magnetic black TPE door seal	▪
Hinges: pivots with closing springs	▪
Door hinge right as standard (left on request)	▪
Equipment - *fittings*	
Battery protected by reinforced cataphoresis treatment	▪
Cooling **unit**	
H.T.A. unit (High Ambient Temperature, +43°C max.) as standard.	▪
Assembly	
Delivered assembled	▪
Power **supply**	
220-240V 1PH+N+T - 50 Hz / 60Hz	▪

Options and Accessories

Option available on request
Finish Inside 304 stainless steel / outside PVC steel
Finish Inside 304 stainless steel / outside 430 brushed stainless steel
Glass door (AF 46 and AF 68) 1 compartment
VAPOOOO (steam system reinforced by boiler) on AFC stainless steel interior range (except AFC 46)
1 additional pair of stainless steel runners
Stainless steel grid
Layers
Silenced ducted unit for high ambient temperature HTA (to be connected remotely)
Delivered unassembled

10. OTHER FEATURES TECHNICAL

Refrigeration characteristics

Device reference	Cooling capacity at 10°C	Fluid	Mass of Fluid	GWP Fluid	Teq CO2
AFB 48 1C1P BLUE MOON V-LINK	0.6KW	R 448A	0.900kg	1273	1,15
AFB 48 2C2P BLUE MOON V-LINK	0.6KW	R 448A	1,100kg	1273	1,40
AFB 68 1C1P BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFB 68 2C2P BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFB 68X2 1C2B BLUE MOON V-LINK	1.9KW	R 448A	1,800kg	1273	2,30
AFB 88 1C2B BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFB 108 1C2B BLUE MOON V-LINK	1.6KW	R 448A	1,550kg	1273	1,98
AFB 128 1C2B BLUE MOON V-LINK	1.9KW	R 448A	1,800kg	1273	2,30
AFB 438 1C1P BLUE MOON V-LINK	0,6KW	R 448A	0.900kg	1273	1,15
AFB 468 1C1P BLUE MOON V-LINK	0,6KW	R 448A	0.900kg	1273	1,15
AFB 468 2C2P BLUE MOON V-LINK	0,6KW	R 448A	1,100kg	1273	1,40
AFB 759 1C2B BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFC 46 1C1P BLUE MOON V-LINK	0,6KW	R 448A	0.900kg	1273	1,15
AFC 48 1C1P BLUE MOON V-LINK	0.88KW	R 448A	0.900kg	1273	1,15
AFC 48X2 1C2B BLUE MOON V-LINK	1.6KW	R 448A	1.550 kg	1273	1,95
AFC 68 1C1P BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFC 68 1C2B BLUE MOON V-LINK	1.3KW	R 448A	1,300kg	1273	1,65
AFC 108 1C2B BLLUE MOON V-LINK	1.9KW	R 448A	1.550 kg	1273	1,98
AFC 537 1C1P BLUE MOON V-LINK	0.88KW	R 448A	0.900kg	1273	1,15
AFC 537 1C2B BLUE MOON V-LINK	1.6KW	R 448A	0.900kg	1273	1,15
AFT 68 BLUE MOON V-LINK	1.6KW	R 448A	1.450 kg	1273	1,85
AFT 468 BLUE MOON V-LINK	0.88KW	R 448A	0.900 kg	1273	1,15
AFV 46 1C1P BLUE MOON V-LINK	0,6KW	R 448A	0.800kg	1273	1,02
AFV 46 2C2P BLUE MOON V-LINK	0,6KW	R 448A	1.100 kg	1273	1,4
AFV 46X2 1C1B BLUE MOON V-LINK	1.3KW	R 448A	1.100 kg	1273	1,4
AFV 68 1C1P BLUE MOON V-LINK	1.3KW	R 448A	1,300 kg	1273	1,65
AFV 68 2C2P BLUE MOON V-LINK	1.3KW	R 448A	1,300 kg	1273	1,65
AFV 68X2 1C2B BLUE MOON V-LINK	2KW	R 448A	1,800 kg	1273	2,29

11. INSTALLATION AND CONNECTIONS

The appliance can be connected either to an independent refrigeration unit or to a central refrigeration plant or any other system using a heat transfer fluid (at -10°C) such as water with antifreeze added (on request).

In the case of remote connection of the refrigeration system, the selection of the suction pipe is essential. It must be calculated according to its characteristics, its length and the difference in level between the refrigeration system and the heat exchanger inside the appliance.

This section of pipe must ensure sufficient speed for the return of the oil to the compressor and must not generate a pressure drop greater than 1.5°C.

The recommended fluid speeds in the suction lines are as follows:

- Horizontal or descending lines: minimum 4 m/sec (maximum 8 m/sec) ;
- Rising lines: minimum 8 m/sec (maximum 12 to 13 m/sec) ;
- Never exceed 15 m/sec to avoid abnormal noise (whistling).

Remote installation: in certain cases of installation with long pipes, it may be necessary to add oil to compensate for the quantity of oil that could be permanently circulating or stuck to the pipe walls.

Add the bare minimum, as too much oil in the compressor can be just as disastrous as too little. Above 10 m, it may be acceptable to add oil according to the table below:

- Ø 1/2" 10 ml/m - Ø 5/8" 20 ml/m - Ø 3/4" 30 ml/m - Ø 7/8" 40 ml/m - Ø 1" 50 ml/m
(R-448A OR R-449A COMPRESSORS: POLYOLESTER 8685015)

The various accessories supplied for this purpose must be connected as shown in the diagrams below:

Calculation of the equivalent in tonnes of CO2 (TeqCO2) (GWP / 1000) x Mass of fluid = TeqCO2 of the appliance

Example:
Appliance load 2 kg R404A (3922 / 1000) x 2 = 7.84 TeqCO2
Appliance load 2 kg R448A (1273 / 1000) x 2 = 2.97 TeqCO2

Installer:

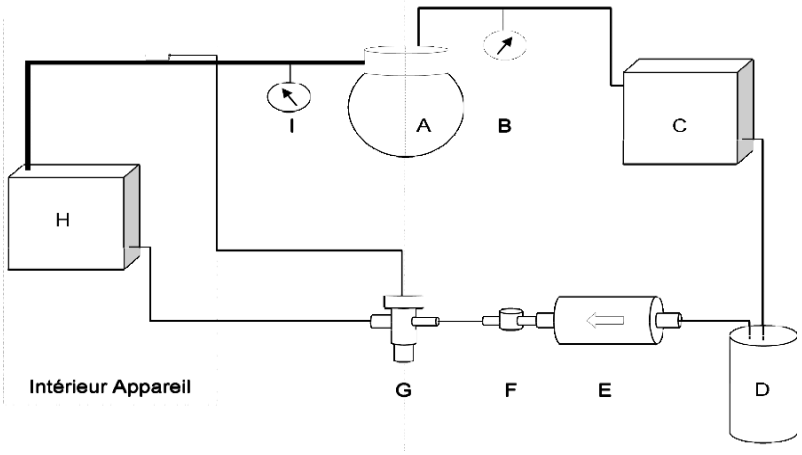
- Certificate of competence
- Certificate of aptitude
- Register and declaration

Capacity of equipment in CO2e	Control frequency without detector	Control frequency with detector
Between 5 and 50 tonnes	Every year	Every 2 years
Between 50 and 500 tonnes	Every 6 months	Every year
Over 500 tonnes	Every 3 months	Every 6 months

Legend

A - Refrigeration compressor
B - High pressure switch
C - Condenser
D - Liquid buffer bottle
E - Filter drier
F - Liquid sight glass
G - Thermostatic expansion valve
H - Evaporator / Battery
I - Low pressure switch
J - Liquid line solenoid valve
K - Constant pressure valve
L - Low pressure isolation valve
M - High pressure isolation valve

12. CONNECTING A REMOTE GENERATOR



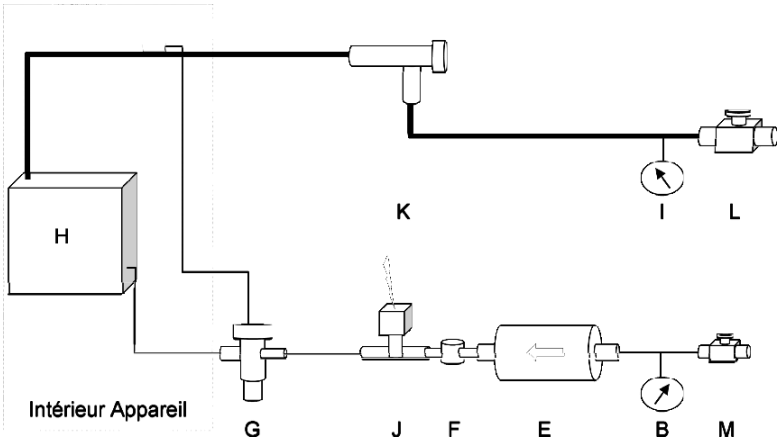
The condenser of the refrigeration unit must be installed at least 300 mm away from any obstacle that could hinder good air circulation.

Setting the regulator

G valve superheat is factory-set, but in some cases may need to be adjusted to provide drier or wetter cooling.

The general rule is to have a suction temperature of between -14°C and -10°C for an ambient chamber temperature of + 0°C for an installation fitted with a refrigeration unit. Under no circumstances should the compressor bell be frosted.

13. CONNECTION TO COOLING PLANT



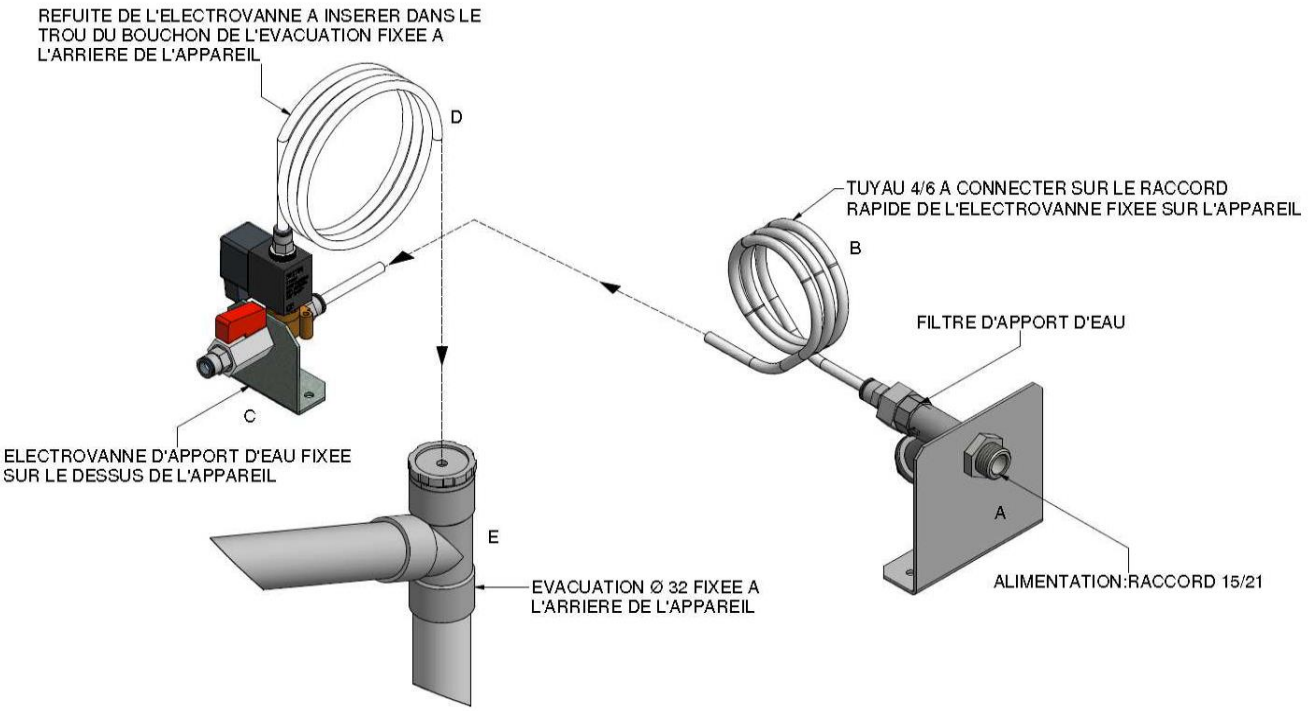
Setting the constant pressure valve

In the case of connection to a central unit, the expansion valve superheat does not need to be adjusted. The constant pressure valve K must be set for an evaporating temperature of between - 10°C and - 12°C for an ambient chamber temperature of + 0°C.

In all cases: make refrigeration pipe connections with a suitable diameter to ensure correct operation, taking care to insulate the suction pipe.

14. CONNECTION TO WATER

The appliance must be connected to the mains water supply.



Fit the water inlet filter A close to the water supply pipe. This filter is supplied as an accessory with the appliance.

The water supply pipe to the appliance must be 10x12. It is connected to the water filter A by means of a 15/21 diameter olive fitting.

The 4/6 hose B should be connected to the quick-fit coupling on the water supply solenoid valve C fitted to the rear of the appliance ceiling.

The exhaust hose D should be inserted into the 32mm diameter drain plug E fixed to the rear panel of the appliance.

The solenoid valve has a shut-off valve, which either isolates the circuit or reduces the water pressure.

Evacuation

All appliances must be connected to a drain for defrost water. The corrugated tube attached to the rear of the appliance can be connected to a 32 mm diameter pipe.

A siphon should be installed if necessary.

15. CONNECTION

Protect the appliance supply line upstream with an appropriate earth leakage circuit breaker in accordance with the standard in force (NF C 15-100) and the information on the manufacturer's plate. The blue wire of the appliance power supply cable must be connected to the neutral of the electrical installation.

Check that the power supply on the appliance matches the chosen power source.

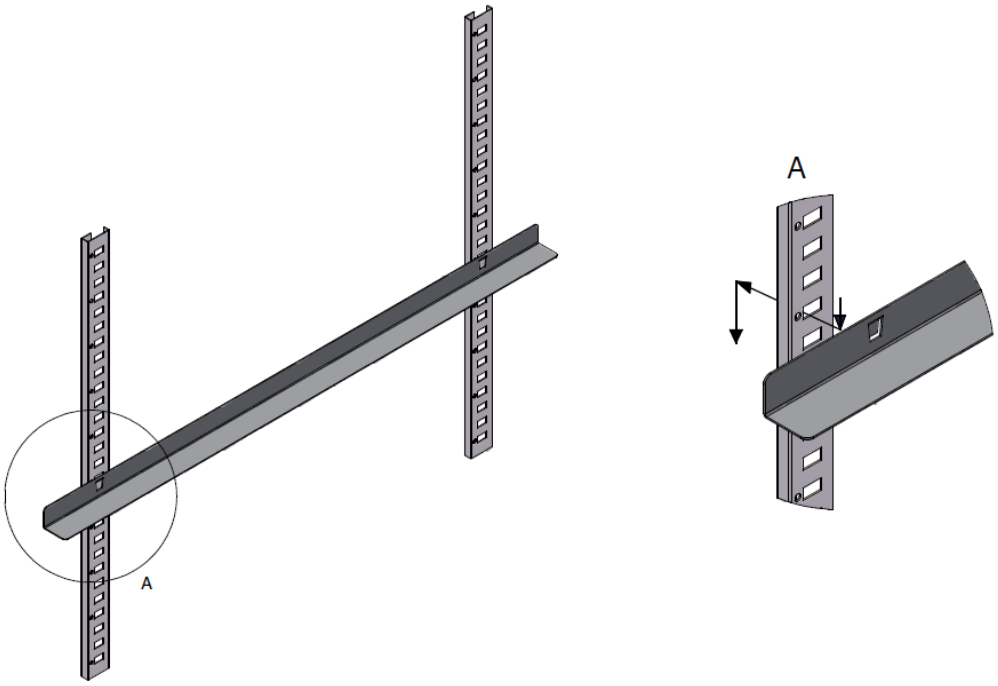
The appliance must be earthed to the mains supply.

Wire the various components to the terminals of the electrical box according to the layout and packaging of the appliance supplied. The electrical layout of the components to be connected is shown on the inside of the control panel.

16. INSTALLATION OF BACKSTAGE

Position the runners on the racks, leaving enough space between the levels to ensure good air circulation.

Insert the runner lugs through the front perforation in the rack. Place this lug on the bottom edge of this perforation.

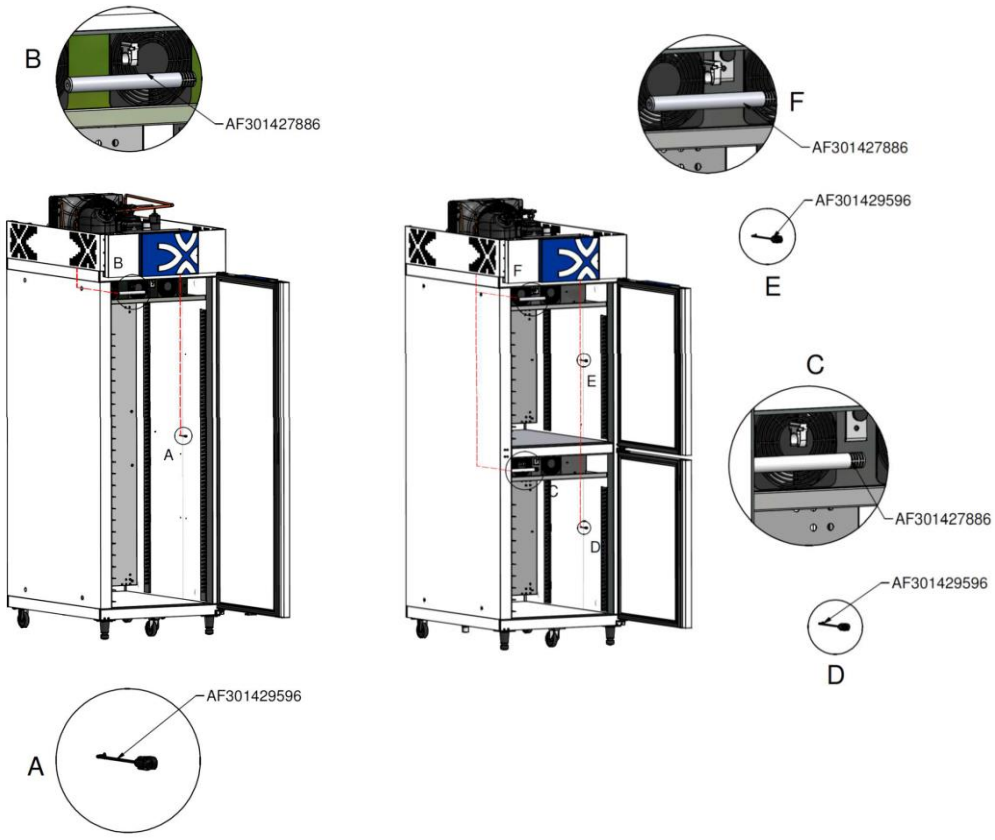


A circle on the side of some perforations serves as a guide for positioning the runners. This mark is designed for a spacing of 63mm between the runners.

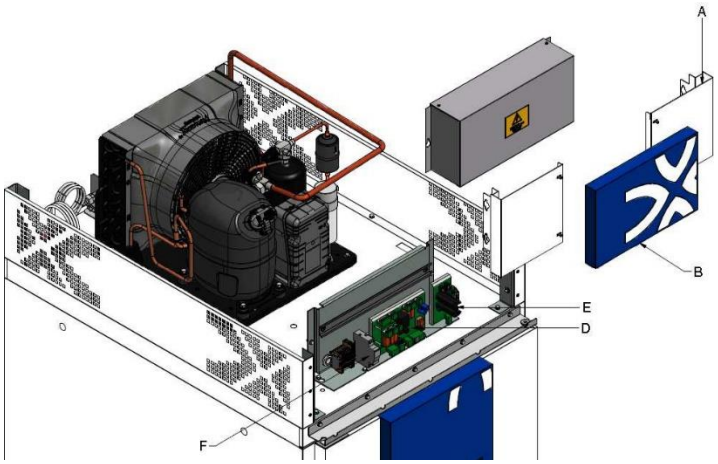
The pitch of the racks is 21mm between each perforation. The unit is supplied with 48 slides to provide 24 levels spaced 63mm apart, following the round mark.

17. FITTING THE PROBES IF THE APPLIANCE IS DELIVERED DISMANTLED

Fix the humidity sensor to the underside of the ceiling.
Insert the temperature probes from the top of the appliance, inside the recess in the right-hand side of the appliance.
Insert the humidity probes from the top of the appliance, inside the cut-out on the left-hand side of the appliance.
Pass the probes through the wire holes in the inside of the left and right sides of the appliance. Attach the rigid parts of the sensors to the side panel.



18. ACCESS TO THE ELECTRIC RAIL



English

Noise measurements

Noise measurements carried out in accordance with EN ISO 11201.
Measurements in conditions approaching those of the free field, on a reflecting plane.
Measuring distance: 1 m from the machine control.
Measuring height: 1.55 m.
Measurements carried out on the most powerful refrigeration unit in the range: LwA < 86 dBA, LpA < 75 dBA

Possible sources of noise and vibration

Installing the refrigeration unit remotely reduces noise levels in the bakery.

19. RECEPTION, UNPACKING, HANDLING, TEMPORARY STORAGE

Reception

The recipient is responsible for checking that the equipment is in good condition. For these reasons, it is imperative to check upon receipt :

- The name of the recipient
- The number of parcels received matches the number on the delivery note
- The general good condition of the packaging and, if possible, the condition of the products

These checks must be carried out in the presence of the carrier, so that any anomalies noted can be noted on the transport receipt before it is signed for, and so that any necessary complaints can be made to the carrier.

These complaints must be sent to the carrier by registered letter with acknowledgement of receipt within 48 hours, with a copy to the sender.

Handling

Handling must be carried out using suitable equipment (pallet truck), preferably in its original packaging, to its final installation location. Under no circumstances should the appliance be stacked with other equipment.

The use of handling gloves is recommended when handling parts.

When unpacking or handling parts at the installation site, take appropriate precautions to ensure that they do not fall.

Although protected by a plastic film, front panel parts can be scratched by rubbing against sharp corners or rough edges on other metal parts.

Storage conditions

+3°C to +60°C away from UV rays, humidity, corrosive agents and pests.

Installation rules

It is essential to ensure that the premises can accommodate the equipment, in accordance with the regulations and legal requirements in force at the location.

In France, this means complying with the regulations set out in the building code, the DTU, the departmental health regulations, etc.

When validating the choice of premises, the following rules must be observed:

- The premises must comply with current accident and fire prevention regulations.
- Bakehouse ventilation must be correctly dimensioned.
- The bakery must be adequately lit

Before starting installation: it's a good idea to prepare the site well.

Use the shipping list to check that you have all the components for the appliance. Clear the installation site as much as possible and prepare the tools required for installation.

Location

When choosing a location for the appliance, ensure that there is sufficient air circulation and air volume to allow normal cooling of the condensers and compressors. Avoid installing the appliance near a heat source or exposing it to direct sunlight. An abnormally high room temperature may adversely affect the cooling performance of the appliance.

The floor must be perfectly flat and level (with a maximum slope of 0.3% at equipment locations) and free of unevenness.

Assembly

The equipment must be installed by an experienced and qualified technician who has received specific training.

When assembling or making fluid connections, working at height can entail a risk of falling. It is important to take precautions against this type of risk and to use tools appropriate to the situation. Ladders, steps and stepladders are tolerated only for short, non-repetitive operations.

Please use equipment that complies with the regulations and has been periodically checked. Harness-type PPE can also be used.

Precautions for mounting the speaker

- The enclosure must be level, as required for the evaporator tray.
- The room sensor is positioned inside the appliance, halfway up the vertical panel.

Refrigeration connection precautions

- Ensure that the genset is positioned at the distance initially planned.
- Position the unit in a ventilated area. Do not place the condenser too close to the wall or near a heat source.

Electrical connection


Only authorized personnel should make electrical connections. Turn off the circuit breaker before working on the appliance.

The electrical diagrams are located in the appliance's electrical box.

Check that the supply voltage and frequency match those of the appliance, as indicated on the nameplate.
Ensure that the electrical installation complies with local safety regulations.

Power supply (copper cables) 3G2.5 mm² minimum (comply with current standards). The appliance is exclusively intended for connection to an installation with a TN or TT neutral system.

It must be connected to the mains supply via a 30mA earth leakage circuit breaker with a rating that matches the information on the nameplate and is returnable.

It is compulsory to connect the equipment to the earth of the electrical network installation.

Bakehouse ventilation

The bakehouse must be equipped with top and bottom ventilation: fresh air supply at the bottom, exhaust air removal at the top.

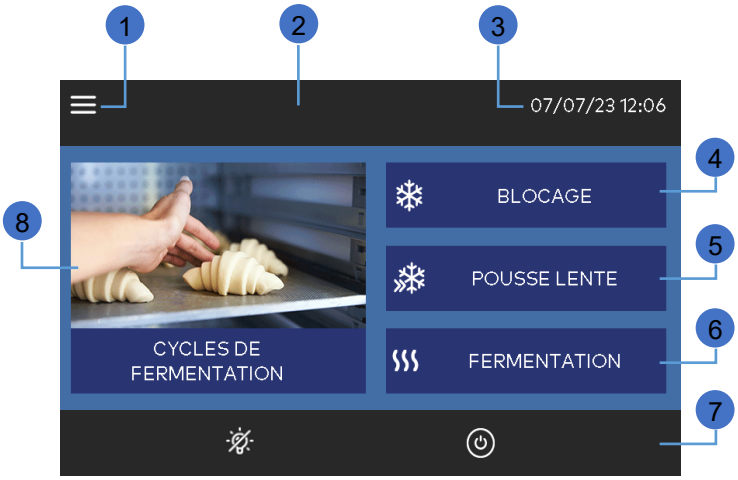
Air renewal for staff is set by the departmental health regulations and the labor code. This flow rate is generally 45 m^3/h/person in the case of a bakery.

Moving precautions

Only a professional can move the equipment using handling equipment suited to its size and weight.

It will take all necessary precautions to recover refrigerant gases and isolate refrigerant circuits.

20. PRESENTATION OF THE V-LINK COMMAND



1. Call button Menu
2. Status and information bar
3. Current day and time information zone
4. Manual menu call button COOLING
5. Manual menu call button SLOW PROOFER
6. Manual menu call button HEATING
7. Area of the button for returning to the standby screen and the light button
8. RECIPE and FAVORITES menu button

20.1 V-LINK CONTROL INDICATOR

When flashing, it indicates that the refrigeration unit is in Anti-short cycle mode.

Evaporator fans on indicator light

Defrost in progress indicator light

Heat resistor operating indicator

Humidifying in progress indicator

Dehumidification in progress indicator light

Steady light: indicates a remote connection, Flashing light: indicates loss of connection

10 Indicator light for evaporator fan speed: 10 = 100%.

20.2 V-LINK CONTROL BUTTONS

 Power button to the main menu screen or to the standby screen

 Light on button

 Light off button

 Button for calling up additional functions and menus

 Screen exit button

 Back to previous screen

Button to start a manual program or recipe

Button to stop a manual program or recipe

 Button for confirming the new setpoint.

 Humidity management deactivation button

 Home screen button

 Delete recipe button

 Button for creating a new recipe

 Recipe value recording button

 Key to cancel recording or overwrite old values

 Confirm button for saving or overwriting old values

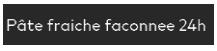
 Add recipe to favorites button

 Button for deleting a recipe from favorites

 Scroll to the next recipe

 Scroll to previous recipe

 Button for calling up the recipe icon library

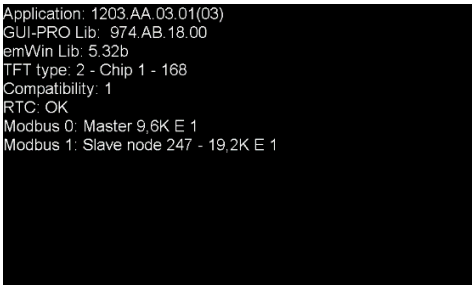


Keyboard call title button for modification

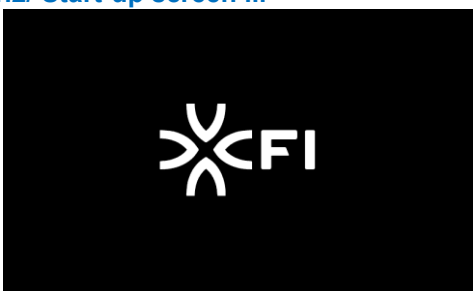
21. STARTING UP THE V-LINK CONTROL SYSTEM

When the interface is powered up, the V-LINK command displays:

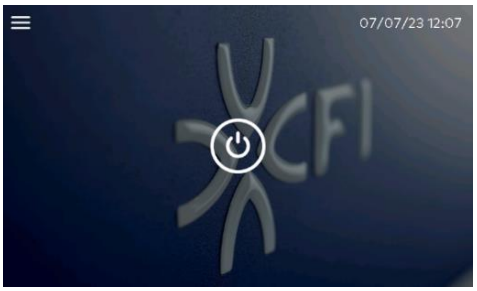
21.1/ Initial screen ...



21.2/ Start-up screen ...

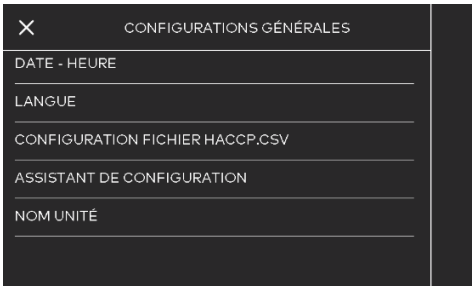


21.3/ Home page - Fixed screen.



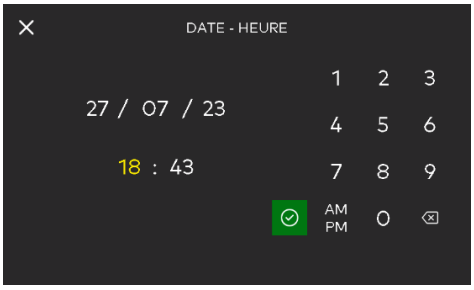
From the home page, press the key to access the General configuration menu.

21.4/ "General configuration" menu



Press the menu: DATE - TIME to access the menu for setting the day, time and time format.

21.5/ "DATE - TIME" menu



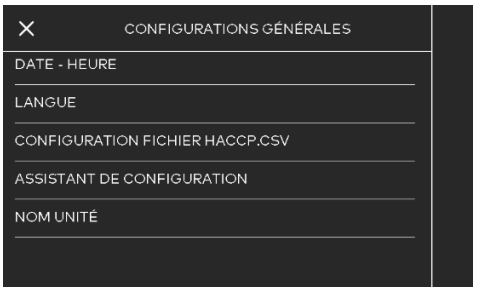
Highlight the value to be set in yellow.
Change the value using the keypad and confirm the new value by pressing .

At the end of the settings, press the key to return to the previous "General configuration" menu (21.4).

21.6/ From the "General configuration" menu (21.4), press the menu: LANGUAGE

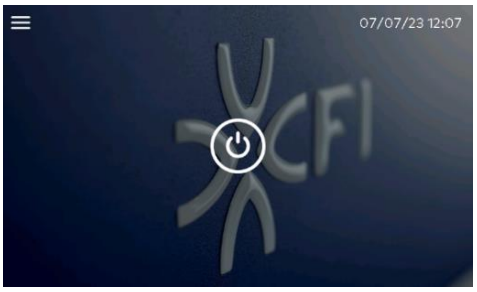
Highlight the chosen language in yellow and press to confirm.

21.7/ From the "General configuration" menu



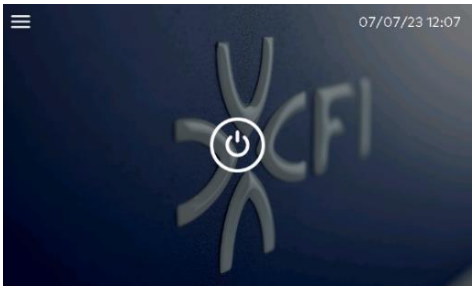
Press ✕ to return to the home page

21.8/ Home page - Fixed screen.



22. USE OF MANUAL PROGRAMS

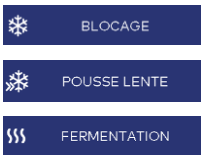
22.1/ From the Home screen



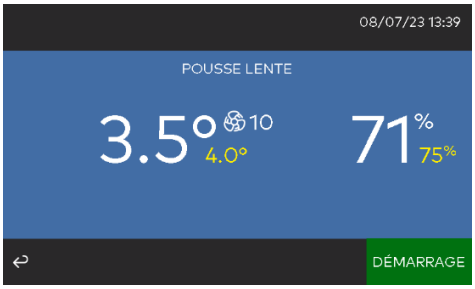
From the home page, press ⏻ to access the main menu page.

22.2/ Main menu page

From this page it is possible to access 3 manual menus by pressing the desired program key:



22.3/ Selecting a manual menu Blocking, Slow Pushing or Fermentation: press the button for the desired program:



On-screen display:

POUSSE LENTE Name of selected manual program

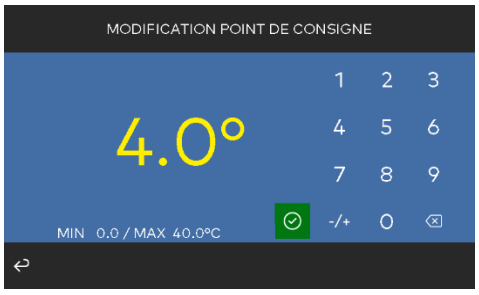
3.5 The actual temperature inside the appliance,

4.0° The set temperature

71 The actual humidity level in the appliance

75% The programmed humidity level

22.4/ Setting the desired temperature

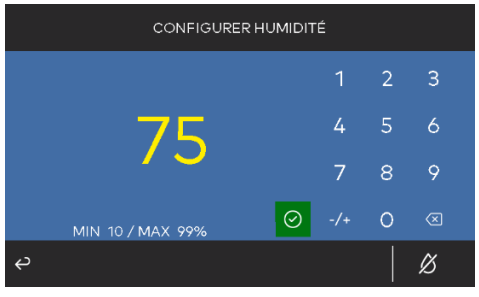


4.0° Press the programmed temperature zone to access the screen for changing the desired temperature setpoint.

Change the value using the keypad and confirm the new value by pressing ✓.

The screen returns to the program display.

22.5/ Setting the desired humidity level

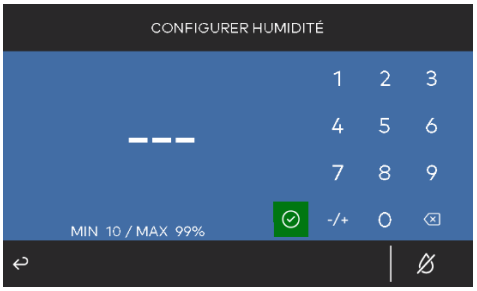


75% Press the programmed humidity zone to access the screen for changing the desired humidity setpoint.

Change the value using the keypad and confirm the new value by pressing ✓.

The screen returns to the program display.

22.5.1/ Deactivating humidity management

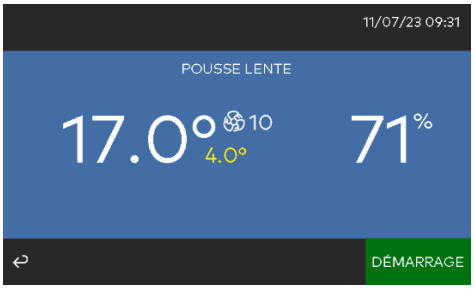


If you do not wish to manage the humidity level, press the key to deactivate it.

Press to confirm.

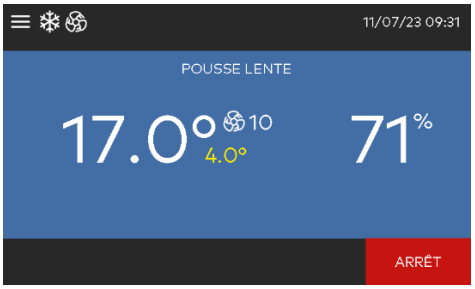
The screen returns to the program display.
To program a rate, simply enter the desired value on the keypad and confirm by pressing .

22.6/ Running the selected manual program



Press the DÉMARRAGE

22.7/ Modifications during manual program operation

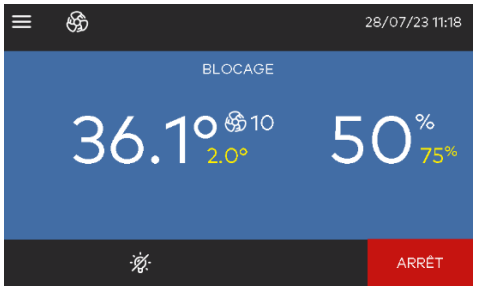


The programmed temperature or humidity level can be changed at any time by pressing on the zone to be modified.

17.0° 4.0° Changing the temperature

71% Change in humidity level

22.9/ Stopping the current manual program



Press the ARRÊT key to stop the current manual program.

22.10/ Stopping the manual program

Press the key to return to the normal display of the current manual program.

Press the button to stop the manual program and return to the display before it was started.

Press to return to the main menu page.

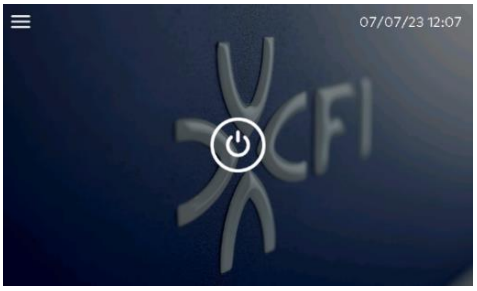
The 3 manual programs operate on the same principles as described above.

23. USE OF REVENUE

There are two types of recipes:

1. Recipes with a time and a day for the end of fermentation, phase 2 is filled in with duration AUTO ,
2. Revenues over a total duration determined by the cumulative duration of each of the phases entered.

23.1/ From the Home screen

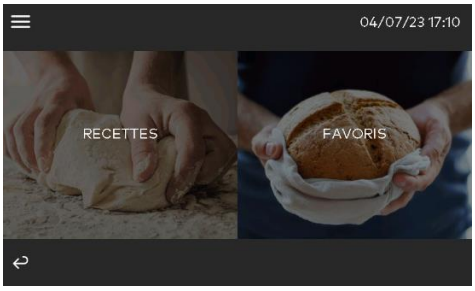


From the home page, press to access the main menu page.

23.2/ Main menu page

From this page you can access the recipes by pressing the "CLOSING CYCLES" button:

23.3/ Recipe selection



Key for accessing the recipe book (Main recipe menu) or for modifying or creating recipes

Access button for recipes saved in favorites

23.4/ Recipe book, Main recipe menu

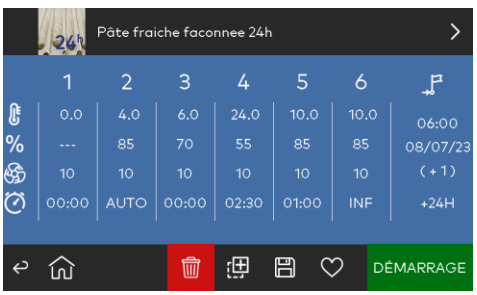
Select a recipe by pressing on the desired recipe line.
Scroll down line-by-line button

Page-by-page scroll down button

Scroll upline by line button

Page-by-page scroll-up button

23.5/ Recipe display after selection



All the recipe data is displayed and can be modified.

Select another recipe :

Scroll to the next recipe

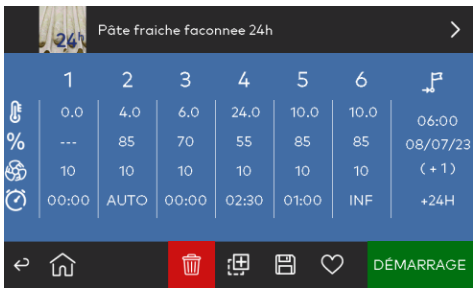
Scroll to previous recipe

DÉMARRAGE Press the button to start the recipe.

24. SUBMITTING AND MODIFYING A RECIPE

Select a recipe as described in the previous paragraph 23.

24.1/ Recipe display after selection



Each program phase is identified by a number from 1 to 6.

To change the value of a phase, you need to give a pulse in the area bounded by the two white lines, e.g. phase 3 :

Each phase indicates: the temperature , the humidity level , the maximum fan speed , the duration of the phase .

The display AUTO in phase 2 indicates that the duration is calculated automatically for this phase, based on the desired end of proofing time and day and the cumulative duration of each phase.

Recipes without this display AUTO in phase 2 respect the total duration determined by the cumulative duration of each of the phases.

The INF display indicates that there is no time limit, this phase is infinite and will be stopped manually.

The information below this symbol indicates:
The time 06:00 and the day of the end of fermentation 08/07/23 , the number of days before the end of fermentation (+ 1) .

Description of the keys:

+24H This button shifts the end of fermentation by a further 24 hours.

Use this key to call up the recipe icon library

Pâte fraiche faconnee 24h This area displays the title and keyboard for editing.

Scroll to the next recipe

Scroll to previous recipe

This button is used to return to the previous screen

Returns you to the home screen

Press to delete the displayed recipe

This button is used to duplicate the recipe in order to modify it and create an additional recipe.

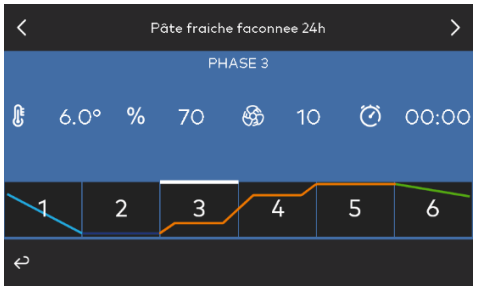
This button saves the recipe values

This button is used to add the recipe to your favorites.

This button deletes the recipe from the favorites.

DÉMARRAGE This button is used to start the recipe displayed

24.2/ Phase 3 display after selection



Scroll to next phase button

Scroll key to previous phase

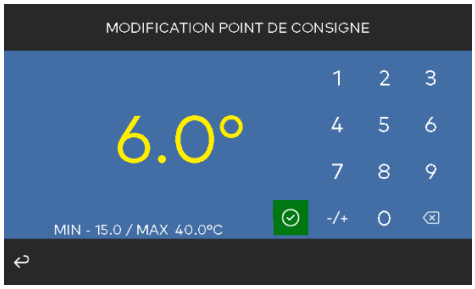
6.0° Pressing this zone accesses the keypad for modifying the temperature setpoint desired in this phase.

% 70 Pressing this zone accesses the keypad for modifying the desired humidity level in this phase.

00:00 Press this zone to access the keypad for modifying the duration of this phase.

English

24.2.1/ Keypad for changing the temperature setpoint 6.0°



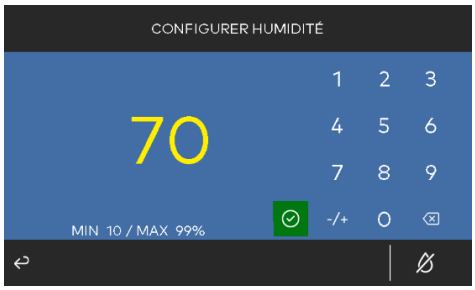
6.0° The yellow highlighted area is the value that can be modified.

Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

MIN - 15.0 / MAX 40.0°C Adjustment range for the selected value.

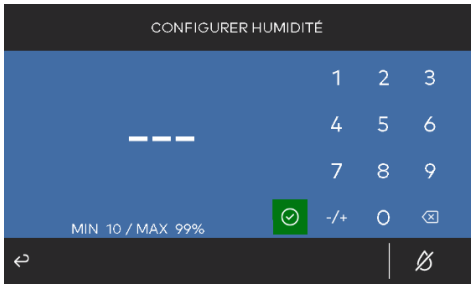
This button is used to return to the previous screen without making any changes.

24.2.2/ Humidity adjustment keypad % 70



70 The yellow highlighted area is the value that can be modified.

Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

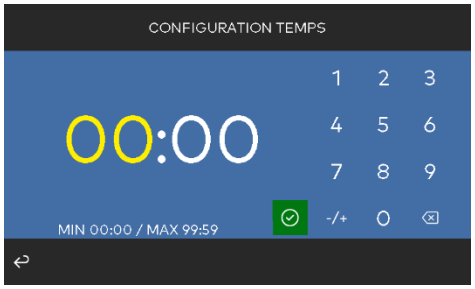


This exclusive button on the 'configure humidity' screen deactivates humidity management and displays --- .

MIN 10 / MAX 99% Adjustment range for the selected value.

This button is used to return to the previous screen without making any changes.

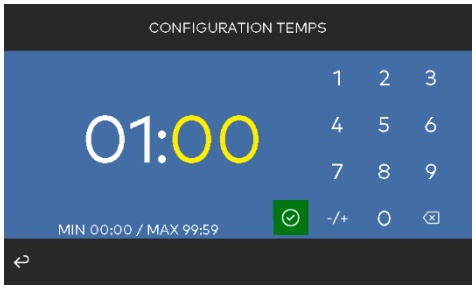
24.2.3/ Keypad for changing phase duration 00:00



00:00 The area highlighted in yellow is the value that can be changed

01:00 Press on the zone to be modified HH or MM

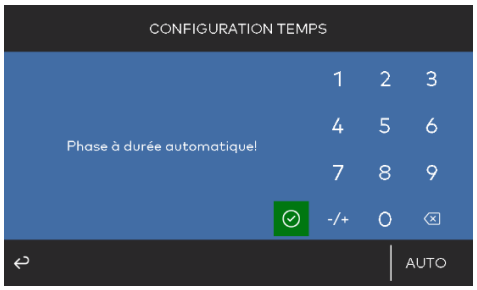
MIN 00:00 / MAX 99:59 Adjustment range for the selected value.

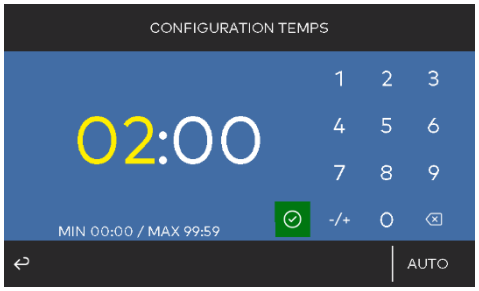


Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

This button is used to return to the previous screen without making any changes.

24.2.4/ Keypad for modifying the duration or setting the time for phase 2 only





In phase 2 only, when a cooking day and time have been programmed, the duration of phase 2 is calculated automatically, and the display shows: Phase à durée automatique!

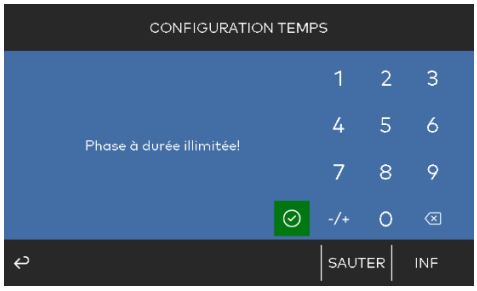
For a recipe based on a total time, this phase can have a programmed time using the keypad.

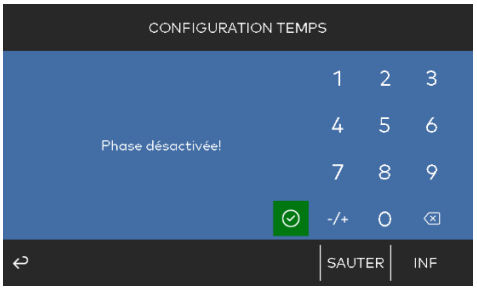
Press the AUTO button to return to automatic calculation of the duration and to set a day and time for the end of proofing.

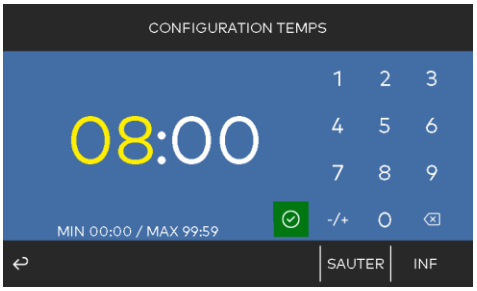
✓ Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

↩ This button is used to return to the previous screen without making any changes.

24.2.5/ Keypad for modifying the duration or setting the time for phase 6 only







In phase 6 only, it may not be limited by a time. The time will be displayed at INF in the recipe zone.

To obtain this display, press the INF

The screen displays Phase à durée illimitée! .

The phase can be excluded by pressing the SAUTER button.

The end of the recipe will be the day and time of the end of fermentation.

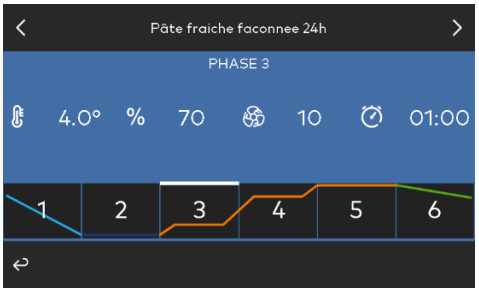
The screen displays Phase désactivée! .

This phase can also be limited in time by specifying a duration.

✓ Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

↩ This button is used to return to the previous screen without making any changes.

24.3/ Returning to the phase display after modifying the values

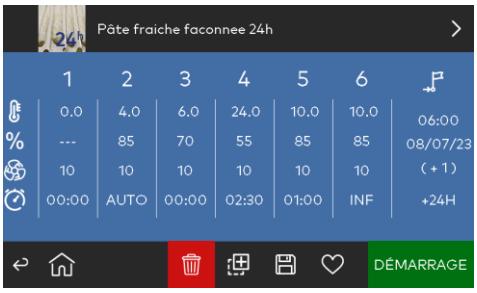


› Scroll to next phase button

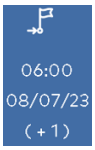
‹ Scroll key to previous phase

Scroll through the phases and adjust each of the desired values in each phase, then return to the recipe being modified by pressing the key. ↩

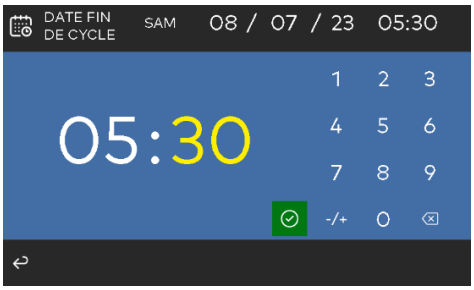
24.4/ Recipe display after values have been modified



To change the fermentation end time, press the symbol area.



24.5/ Changing the end of proofing time

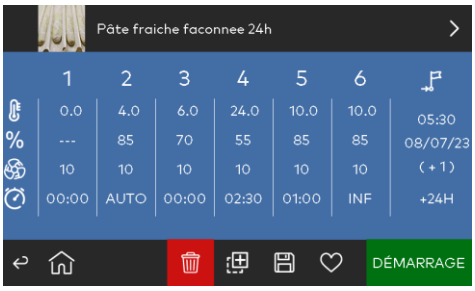


Phase 2 has an automatically calculated duration AUTO
Change the cooking time :
highlight the HH or MM field in yellow

Enter the new value using the keypad and confirm by pressing and to save the new time.

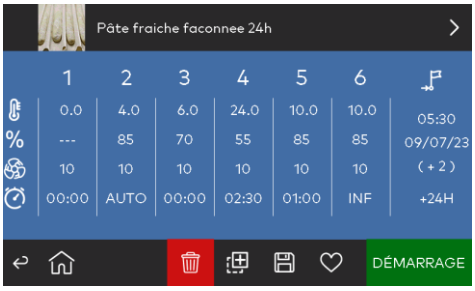
This button is used to return to the previous screen without making any changes.

24.6/ Changing the end of fermentation day



Phase 2 has an automatically calculated duration AUTO
Press the +24H key to increment the day by one.
24 hours overtime.

The display shows (+2) in the 'end of fermentation' field and the day is incremented by one 09/07/23 .



Each press of the +24H key increments the end of fermentation day by 1.

The end of fermentation offset is also incremented and displayed (+2)... up to the maximum value of +7, then the offset returns to the minimum value according to the total of the various programmed times.

24.7/ Modifying the recipe icon

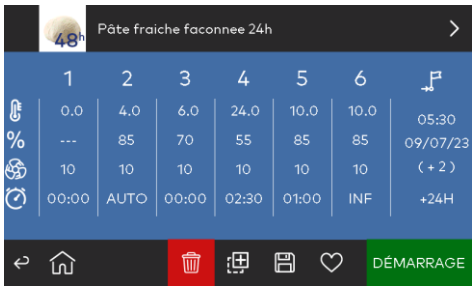
Press the icon displayed for this recipe to access the image library.

Page down button
Scroll to next page button.

Press the button to return to the recipe display without making any changes.

Press the desired icon: the recipe will be displayed with the new image.

24.8/ Renaming the recipe



Press the Pâte fraiche faconnee 24h zone to access the modification keypad.

Rename the recipe using the keyboard.

Press OK to confirm the new recipe name.

This button is used to return to the previous screen without making any changes.

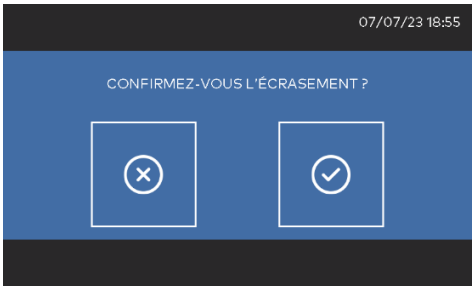
24.9/ Add recipe to favorites

Press to add this recipe to your favourites.

The icon appears in this way when the recipe is one of your favourites.

To remove it from the favourites list, press the

24.10/ Saving changes to the recipe



Press the key. The display will ask you to confirm that the old recipe values have been overwritten.

Press the button to return to the recipe display, but the changes will not be taken into account the next time the recipe is selected.

Press the button to confirm that the new recipe values have been saved.

The screen will display a message confirming registration and will return to the recipe display.

25. CREATING A RECIPE

Select a recipe as described in the previous paragraph 23 :

From the home page, click on :

From the "Main menu page", click on :

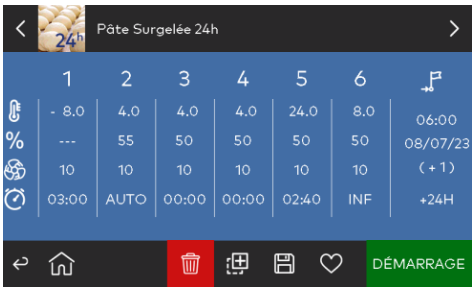
From the recipe selection page, click on :

From the recipe book page, click on the desired recipe:

There are two types of recipes:

1. Recipes with a time and day for the end of fermentation. Phase 2 is entered with duration AUTO .
2. Revenues over a total duration determined by the cumulative duration of each phase entered.

25.1/ Displaying the selected recipe

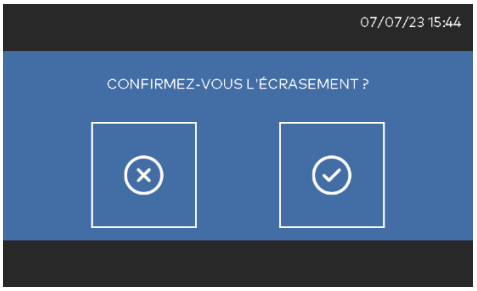


Press this button to duplicate the recipe displayed

25.2/ Recipe duplication

LIBRE #11
Select a "FREE #11" location by pressing on the zone

The location selected will determine the order in which it is presented in the recipe list.



Confirm registration by pressing the

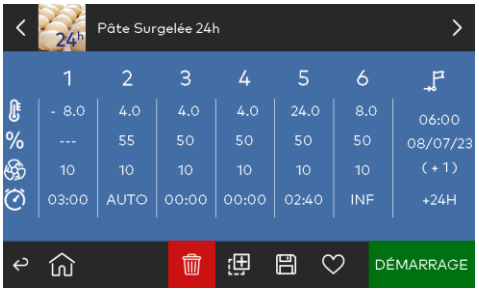
OPERATION EFFECTUEE
The screen will display a message confirming registration and will return to the recipe display.

The screen displays the recipe in the location where it was duplicated.

Pâte Surgelée 24h
select the duplicated recipe to open it

English

25.3/ Rename the new recipe



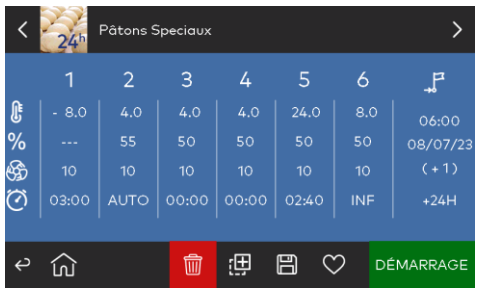
Pâte Surgelée 24h
Click on the recipe name to rename the new recipe

Rename the new recipe using the keyboard

This button is used to return to the previous screen without making any changes.

Confirm your entry by pressing
OK

25.4/ Choosing an icon for the new recipe

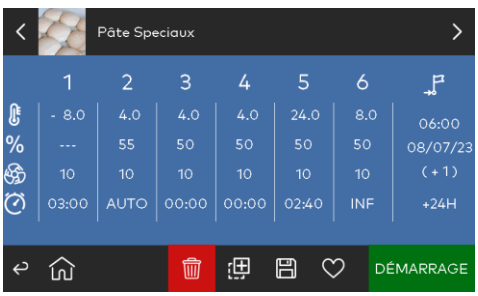


Click on the image of the recipe

Page down button

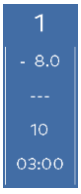
Scroll to next page button

Back to the recipe without modification



Click on the new image for the recipe, and the display returns to the recipe.

Click on the area delimited by the two white lines of the phase to be modified



English

25.5/ Identification of the phases to be programmed according to the desired recipe

(1) Natural defrosting phase: keeps products at negative temperature before the next cycle.
(2) Blocking phase
(3 - 5) Fermentation stage
(2) Cool-down phase

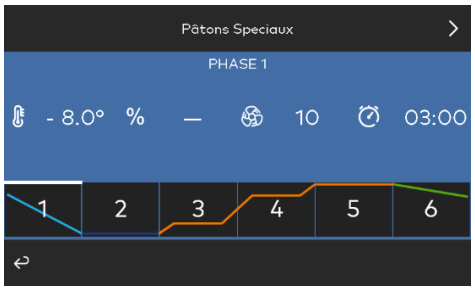
These phases are evolutionary and can be programmed according to each need. Only the phases required in the recipe need to be activated. A phase is activated by programming its duration.

Two types of recipes can be created:

1. Recipes with a time and a day of end of fermentation, phase 2 is with a duration noted AUTO ,
2. Revenue over a total period determined by the cumulative duration of each phase.

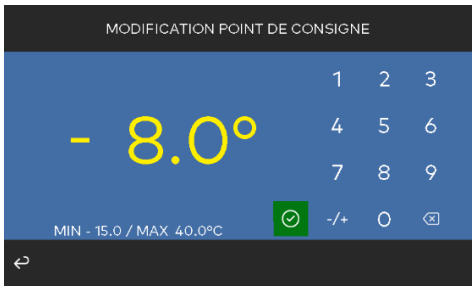
25.6/ Changing the setpoints and duration of a phase

The phase being modified is specified and identified by a white line above the curve.



Scroll to next phase button
Scroll key to previous phase
- 8.0° Pressing this zone accesses the keypad for changing the temperature setpoint desired in this phase.
% — Pressing this zone accesses the keypad for modifying the desired humidity level in this phase.
03:00 Press this zone to access the keypad for modifying the duration of this phase.

25.6.1/ Keypad for changing the temperature setpoint - 8.0°



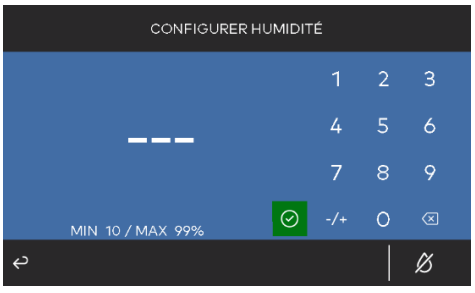
- 8.0° The yellow highlighted area is the value that can be modified.

MIN - 15.0 / MAX 40.0°C Adjustment range for the selected value.

Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

This button is used to return to the previous screen without making any changes.

25.6.2/ Keypad for changing the humidity setpoint % —



The display --- indicates that the humidity function is deactivated in this phase. Use the button in the settings to deactivate it.

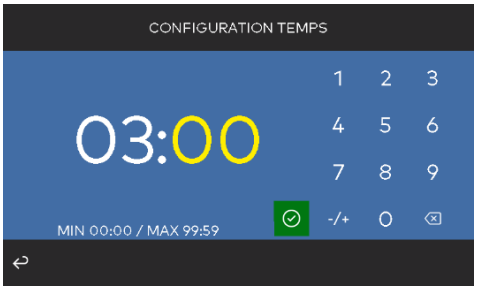
Use the keypad to enter the desired humidity level and confirm the value displayed in yellow 80 by pressing .

MIN 10 / MAX 99% Setting range for selected value

Return to the previous screen without making any changes

English

25.6.3/ Keypad for changing phase duration 03:00



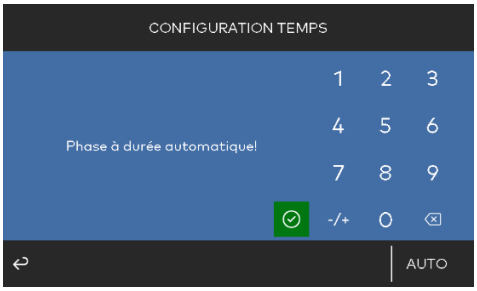
03:00 The yellow highlighted area is the value that can be changed using the keyboard.

00:00 Press on the zone to be modified HH or MM

MIN 00:00 / MAX 99:59 Adjustment range for the selected value.

Return to the previous screen without making any changes

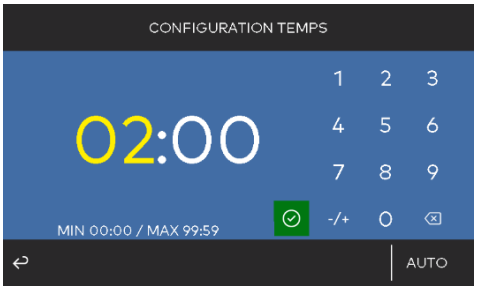
25.6.3.1/ Duration of phase 2 only



In phase 2 only, when a cooking day and time have been programmed, the duration of phase 2 is calculated automatically, and the display shows : Phase à durée automatique!

For a recipe based on a total time, this phase can have a programmed time using the keypad.

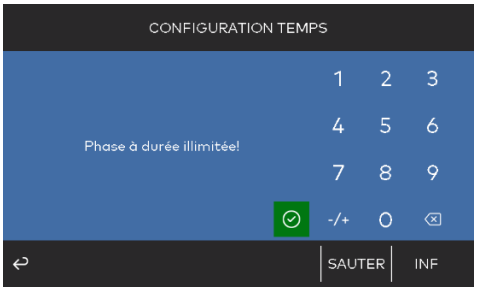
Press the AUTO button to return to automatic calculation of the duration and to set a day and time for the end of proofing.



Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

This button is used to return to the previous screen without making any changes.

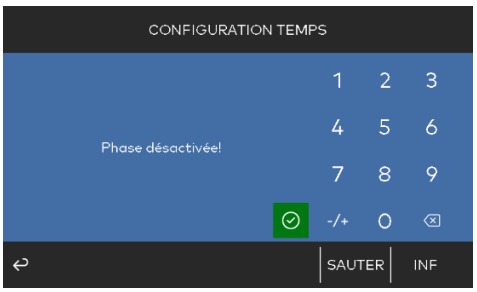
25.6.3.2/ Duration of phase 6 only



In phase 6 only, the time may not be limited. The time display will be INF in the recipe zone.

If you do not want to limit the duration of the phase, press the INF

The screen displays Phase à durée illimitée! .

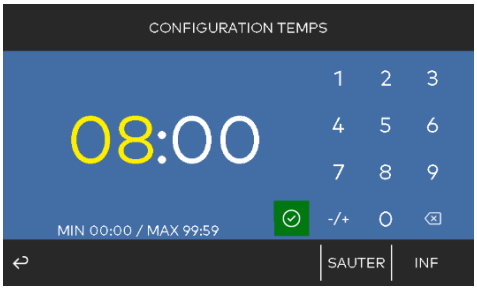


The phase can be excluded by pressing the SAUTER key.

The end of the recipe will be the day and time of the end of fermentation.

The screen displays Phase désactivée! .

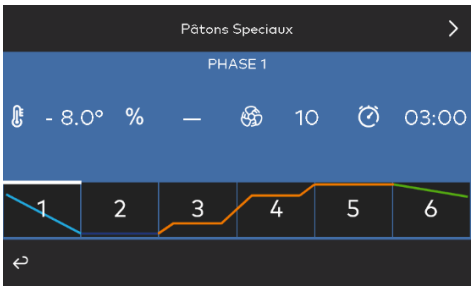
This phase can also be limited in time by specifying a duration.



Confirm the value displayed or enter the new value using the keypad and confirm by pressing the

This button is used to return to the previous screen without making any changes.

25.6.4/ Returning to the phase display after modifying its values

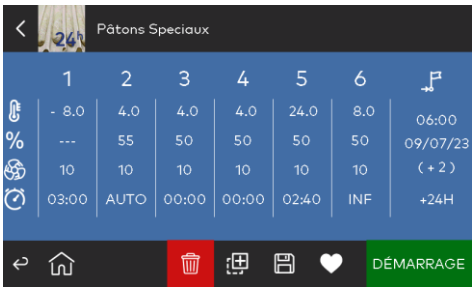


Scroll to next phase button

Scroll key to previous phase

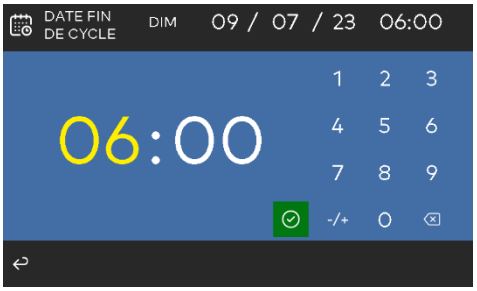
Scroll through the phases and adjust the desired values in each phase, then return to the recipe being modified by pressing the key.

25.6.5/ Displaying the recipe after modifying the phase values



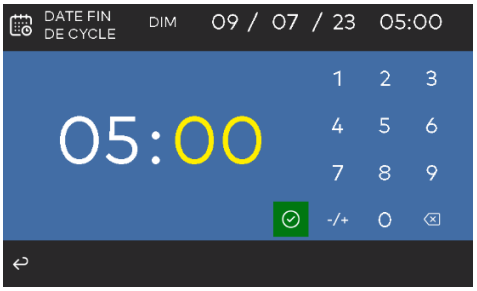
To change the end of proofing time, press the end of proofing time and day zone:

25.6.6/ Changing the end of proofing time



Change the end of proofing time (baking time) :

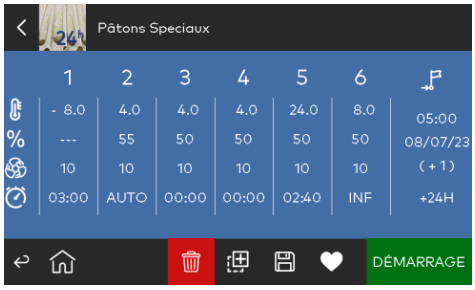
-Highlight the area to be changed in yellow: HH or MM



Enter the new value using the keypad and confirm by pressing the

This button is used to return to the previous screen without making any changes.

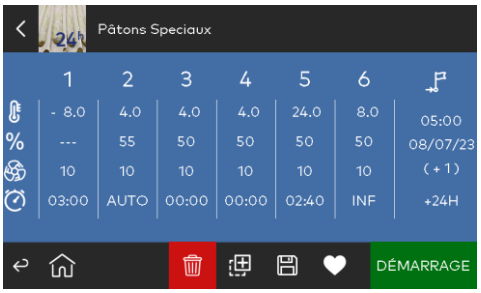
25.6.7/ Modification of the end of fermentation day



Save the new time as previously modified.

Press to confirm that the new values have been saved.

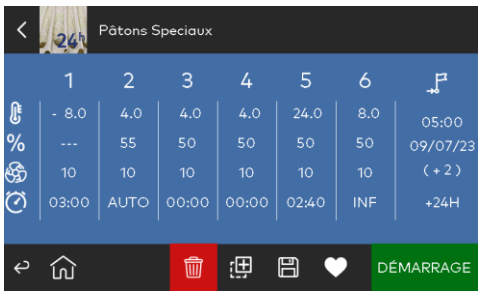
OPERATION EFFECTUEE The screen will display a message confirming registration and will return to the recipe display.



The end of fermentation date is displayed above (+1) .

This information corresponds to the difference in day(s) between the current day and the day requested for the end of fermentation.

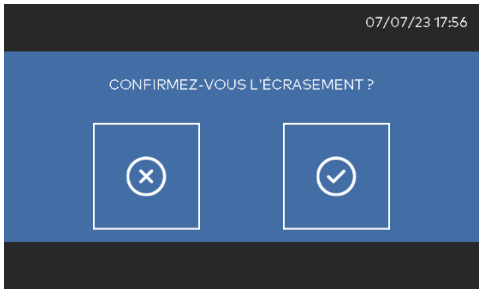
Pressing the +24H key increments the fermentation end date by a further 24 hours.



The end date is automatically incremented 09/07/23 and the offset (+2)

Save the resulting recipe.

Confirm that the new values have been saved.



OPERATION EFFECTUEE A confirmation message is displayed and you return to the recipe display.

Add this recipe to your favourites.
The icon appears in this way when the recipe is one of your favourites.

Remove recipe from favorites

25.6.8/ Displaying recipe details

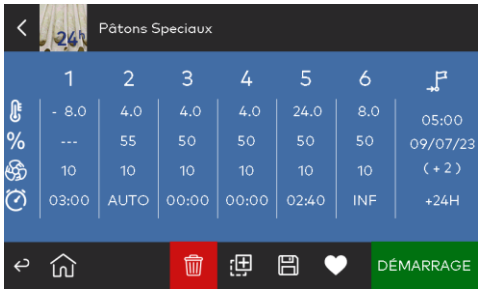
		%			DÉBUT	FIN
1	- 8.0	0	10	03:00	---	20:54 07/07
2	4.0	55	10	30:25	20:54 07/07	03:20 09/07
3	4.0	50	10	00:00	03:20 09/07	03:20 09/07
4	4.0	50	10	00:00	03:20 09/07	03:20 09/07
5	24.0	50	10	02:40	03:20 09/07	06:00 09/07
6	8.0	50	10	INF	---	---

FIN CYCLE 06:00 09/07/23

Press the button to display details of the entire recipe for each phase.

Press to return to the recipe display.

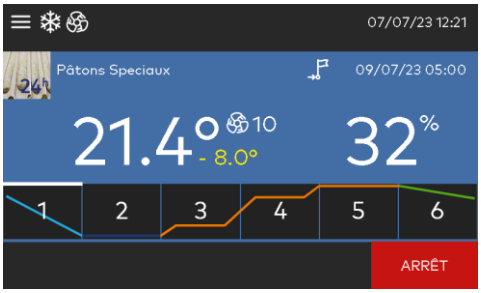
25.6.9/ Running the recipe program



DÉMARRAGE Press the button to start the program for the recipe displayed.

English

26. HOW A RECIPE PROGRAM WORKS



Once you have pressed the DÉMARRAGE key, the display will show the program cycle for the recipe currently in use.

The program can be stopped at any time by pressing the ARRÊT key.

The white horizontal cursor indicates which phase the program is in.

While the recipe program is running, the white cursor moves over the current phase.

the name of the current recipe is displayed

day and time of end of fermentation are displayed

For each phase, the actual temperature and humidity are displayed (white display), as well as the programmed temperature and humidity (yellow display) 

.

If the humidity setpoint in yellow is not displayed, humidity management for this phase is not activated: 

.

		%			DÉBUT	FIN
1	- 8.0	0	10	03:00	---	20:57 07/07
2	4.0	55	10	29:22	20:57 07/07	02:20 09/07
3	4.0	50	10	00:00	02:20 09/07	02:20 09/07
4	4.0	50	10	00:00	02:20 09/07	02:20 09/07
5	24.0	50	10	02:40	02:20 09/07	05:00 09/07
6	8.0	50	10	INF	---	---

FIN CYCLE 05:00 09/07/23

Click on the cycle curve to display detailed information about the recipe program for all the phases and to monitor progress.

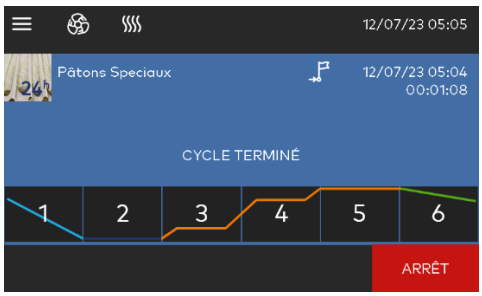
Press to return to the recipe display.

While a cycle is running, press the temperature or humidity zones 

to display the values for the various phases.

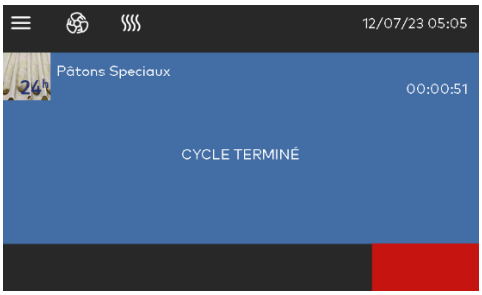
From this screen you can select a phase and change the desired temperature or humidity level.

Press to return to the recipe display.



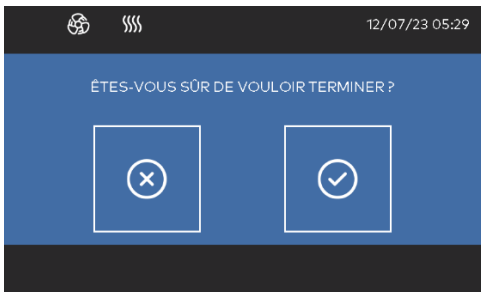
At the end of the controlled fermentation cycle, the buzzer sounds, the display flashes and shows "CYCLE ENDED".

The appliance returns to cooling mode according to the recipe program.



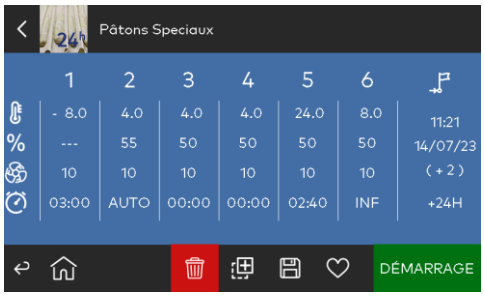
The time since the end of fermentation remains fixed and displays the time since the end of the cycle 00:01:08 .

Press the ARRÊT button to stop the current cycle.



Confirm stop by pressing the button.

Return to the recipe program cold return phase



Once you have confirmed that you wish to stop the program, the display will show the recipe that has just been run.

Press to return to the list of recipes

Press to go to the home screen

27. ADDITIONAL FUNCTIONS DURING A MANUAL PROGRAM AND A RECIPE

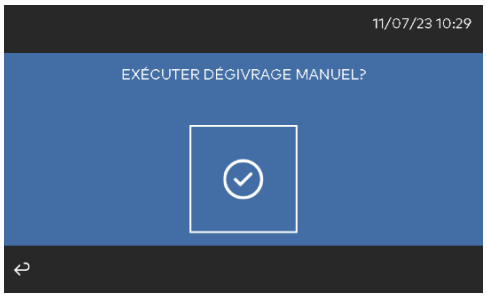
27.1/ Additional functions during manual program operation

Press ☰ to access the additional functions.

Press ☒ to return to the display of the program in operation.

- Press DÉGIVRAGE MANUEL to access the manual defrost function during a program.
- Press ALARMES to display the alarm register.
- Pressing the VALEURS INTERNES zone displays the instantaneous state of the device inputs and outputs while the program is running.

27.1.2/ Manual defrost function

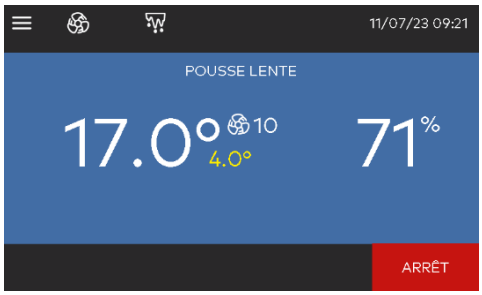


Start a manual defrost while a program is running by pressing the DÉGIVRAGE MANUEL zone.

Confirm that you want to start manual defrosting by pressing ⊙.

Press ↩ to return to the display of the program in operation.

27.1.2.1/ Manual defrost while a program is running



The defrost in operation icon is displayed for the duration of the defrost.

Manual defrosting can be stopped by pressing the ☰ key and then the DÉGIVRAGE MANUEL

27.1.2.2/ Stopping a manual defrost while a program is running

Confirm that you want to stop manual defrosting by pressing ⊗: the program will be displayed normally and defrosting will stop.

Press ↩ to return to the display of the program running without modification.

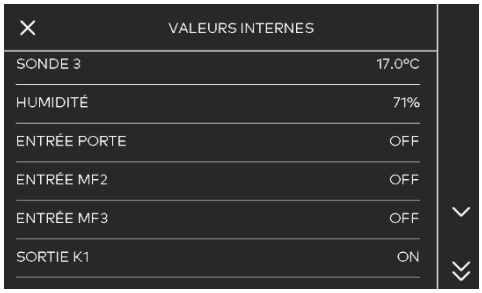
English

27.1.3/ Displaying the alarm register

Press ALARMES to display the alarm log.

Press the ☒ key once to return to the main menu and press ☒ a second time to return to the display of the program in operation.

27.1.4/ Displaying input and output status



After pressing the VALEURS INTERNES zone, the instantaneous status of inputs and outputs is displayed.

Scroll down line-by-line button

Page-by-page scroll-down button

Scroll up line by line button

Page-by-page scroll-up button

Press the ☒ key once to return to the main menu and press☒ a second time to return to the display of the program in operation.

28. COMMISSIONING SHEET

	Commissioning Sheet Blue Moon cabinet	

PLACE OF INSTALLATION: Name / Company name: No.: Street: Town: Post code: Tel:	CONCESSIONAIRE : Site start date: Commissioning date :

Technical Data	
Type of equipment :	Nature of the Fluid :
Serial number :	Quantity of Fluid :
Type of Group :	Type of oil :
Serial number :	Oil level :

Nameplates Compressor motors				Electrical statement		
	Comp.	Cond.	Evap.	Comp.	Cond.	Evap.
And then... Useful (W)						
Voltage (V)						
Current (A)						

Fermentation cycle						
Products	Ambient temperature at start-up	Cooling time	Blocking temperature	Fermentation temperature	Time to Fermentation	RESULTS
Baguettes + Bread (white)						
Special breads						
Viennese pastries						

Example: baguettes 40 min 4°C 18°C 6H
Checks carried out in accordance with the cold commissioning check sheet: YES NO Observations: Name of technician: No. Certificate of competence: Signature:
To be drawn up in 3 copies: - 1 copy to be given to the customer - 1 copy to be returned to the CFI customer service department - 1 copy to be filed and kept by the dealer

29. USE COUNCIL

The definition of the PPE (Personal Protective Equipment) that employees must wear, and use is the responsibility of the employer.

However, we recommend using low-temperature gloves when handling the trolleys and baking trays.

For best results, follow these guidelines:

The products should not be stored at too high a temperature to avoid the risk of the dough fermenting too quickly.

Door openings should be kept to a minimum as they cause air to be exchanged, resulting in :

- Heat gain due to temperature difference
- A reduction in the moisture content required to keep the dough in good condition.

Ventilation passages must be respected:

- Do not block the air flow inlet
- Do not place products on the floor of the cell

Rotate product stock to avoid forgetting items at the back of the cell.

For long-term storage (more than 48 hours), it is advisable to wrap the products in film.

Failure to comply with these rules will result in a reduction in the final quality of the products and malfunctions in the appliance.

30. CARE AND MAINTENANCE

Precautionary measures

Before working on any electrical components or the control board, disconnect the appliance from the power supply.

Before any work is carried out on the top of the appliance (particularly for maintenance purposes), it is essential to provide the necessary protection to avoid falling during the work.
Depending on the location of the equipment in the bakery and the type of work to be carried out, these means of protection could be, for example: a stepladder with a protective rail, a cherry picker, a harness with a lifeline attached to the building structure above the equipment, etc.

Routine maintenance

The user should carry out the easiest maintenance operations himself, see page 31.

Specialist maintenance

More complex maintenance operations should be carried out by the maintenance service or a qualified technician.

For specialised maintenance operations, we recommend that you contact the CFI dealer who services the CFI equipment in your area. You can find their contact details on the CFI website www.froid-cfi.fr.

Compulsory annual inspection

This equipment contains fluorinated greenhouse gases and must be inspected annually to check that the refrigerant circuit is leaktight if the mass of fluid contained in the refrigerant circuit is equal to or greater than 5 tonnes of CO2 equivalent. This information is given on the manufacturer's plate: Teq. CO2.

In France, leak tests are marked in accordance with article 6 of the decree of 29.02.16.

Any refills of fluorinated greenhouse gases must be recorded on intervention sheets. These must be kept for 5 years.

The refrigerant circuit must be filled by a certified technician holding a certificate of competence from his company and a certificate of aptitude in his name.

Maintenance sheet

To ensure correct operation, optimum availability and maximum equipment life, follow the schedule specified in the maintenance sheet, see paragraph 31.

The maintenance sheet (laminated and self-adhesive) is supplied with the equipment documents. It can be stuck to one of the sides of the equipment to serve as a reminder.

The contents of the maintenance sheet are set out in paragraph 31.

Cleaning

Switch off the appliance before any cleaning operation. Clean the appliance once a week before any significant accumulation of dirt.

Use a professional hoover with an earthed dust filter to remove any flour that may accumulate on all structural parts of the appliance.

Use only :

- Soapy water, washing-up liquid, glass cleaner or any other specific product recommended for stainless steel and painted surfaces.
- POA/POV-approved disinfectants (compulsory in France in the food sector)
- Sponges, rags and rubber squeegees

Use denatured alcohol to remove traces of adhesive, particularly when the appliance is switched on for the first time, or stains that are resistant to soapy water.

Do not use :

- Chlorinated products or products derived from chlorine (hydrochloric acid is strictly prohibited)
- Metal brushes, steel wool or any other tool that could scratch stainless steel or paintwork
- Scouring powders
- Solvents on painted parts

Whatever the product used, it is imperative that the contact time does not exceed 30 minutes and is followed by a rinse with clean water.

It is strictly forbidden to spray large quantities of water on the appliance (particularly with a high-pressure cleaner or garden hose), as this could damage the electrical equipment or the insulation of the appliance.

Cleaning the condenser

The condenser (the device attached to the unit located in front of the compressor) must be cleaned regularly (every 6 months) using a non-metallic stiff bristle brush and a hoover or compressed air (see maintenance sheet in this chapter).
A blocked condenser leads to rapid compressor degradation and a drop in compressor power.

Check that doors close properly

Check the state of the seal. Check with a piece of paper wedged between the gasket and the front panel: you should feel a resistance when you try to remove the piece of paper. Adjust the level of the appliance.

Checking the drain trap

Unscrew the plug, clean the siphon, then replace it.

Cleaning the condensate drip tray

The drip tray should be cleaned once a month with a sponge and soapy water or any bactericidal product, to avoid stagnant particles. The drain hole and pipe must not be blocked or restricted, and must be cleaned using a low-pressure water jet (approximately 1 bar) or a bucket of hot water.

Prolonged shutdown of the appliance

If the appliance is not to be used for a long period of time (3 days minimum), disconnect it from the power supply and clean it thoroughly as described above.

When the appliance has reached room temperature, clean it thoroughly as described above. Leave the door ajar.

31. MAINTENANCE SHEET

GAMME FERMENTATION
RETARDER PROOFER RANGE

FR FICHE D'ENTRETIEN
EN ROUTINE MAINTENANCE SHEET

	Description	Week	Monthly	Semester	Annual
	Description	*Weekly*	*Monthly*	*Bi-annual*	*Annual*
Cleaning ***Cleaning***	• Clean the panels (inside and out) • *Clean the panels (inside and outside)*	✋			
	• Clean the top of the bedroom or wardrobe • *Clean the top of the retarder proofer*			✋	
	• Clean the door seal in the bedroom or wardrobe • *Clean the door gasket of the proofer*	✋			
	• Clean the drains and stainless steel tank • *Clean the run-offs and the stainless steel tank*		✋		
	• Clean the humidity nozzle or the water production tray • *Clean the water nozzle or the water production tank*		✋		
	• Cleaning the battery / subject to warranty • *Clean the battery / subject to the warranty*				✋
	• Clean the condenser / subject to warranty • *Clean the condenser / subject to the warranty*		✋		
	• Clean the evaporator fan grilles • *Clean the evaporator ventilator grids*		✋		
Check ***Checks***	• Check the water supply • *Check the water inlet*		✋		
	• Check the hygrostat or humidity sensor • *Check the humidistat or the hygrometry probe*				✋
	• Check the electrical equipment • *Check the electrical equipment*				✋
	• Tighten all the electrical connections, check the hard point on the genset fan and evaporator. • *Tighten all electrical connections, hard point check fan cooling and evaporator*				✋
	• Check condition of door seal, tightness (replace if necessary), check general operation, program test. • *Check the condition of the door gasket (replace if necessary), general operation control, program test*				✋
Greasing	• Lubricate door hinges • *Grease the door hinges*				✋
Remarks ***Notes***	• Do not use chlorine-based detergents to clean the panels. • *Do not use chlorine-based detergents to clean the panels*	**WARNING!** **Switch off the power supply before carrying out any work on the the device.**			
	• Use soapy water • *Use soapy water*	***SAFETY WARNING!*** ***Cut off the electricity supply before attempting any maintenance work.*** 			
	• Clean the condenser with a stiff bristle brush and/or hoover • *Clean the condenser with a stiff brush and/or a vacuum cleaner*				
	• Clean the ventilation grilles with a soft bristle brush • *Clean the ventilation grids with a soft brush*				
✋	• **Operations to be carried out by the user** • ***Operations to be carried out by the operator***		**June 2021**		
✋	• **Operations to be carried out by a service technician** • ***Operations to be carried out by a maintenance technician***		**AF301441990**		

English

32. DIAGNOSTIC ASSISTANCE IN THE EVENT OF A MALFUNCTION

Drying out the dough

Operating faults	Remedies
Refrigeration breakdowns	
Expansion valve incorrectly set, not open enough (dry cold)	Open the expansion valve, resulting in wetter cold, better supply to the evaporator
Faulty expansion valve	Change
Lack of gas (leak or top-up)	Leak detection, repair, dryer change, vacuum, gas charge. Record the gas charge (and its equivalent in tonnes of CO2) on the appliance and on the work sheet.
High pressure too high	
Group placed in too hot an environment	Relocation of this unit. Supply of fresh air via ventilation duct. Installation of a water-cooled condenser in addition to the air-cooled condenser.
Condenser blocked	Cleaning the condenser
Defective condenser fan	Change
Presence of air in the refrigerant circuit due to a leak or poor vacuum extraction	Purge with high pressure or recover the gas, evacuate the system, change the dehydrator and charge with gas.

Irregular growth

Operating faults	Remedies
Abnormal ventilation	Check the fan speed
Paste too stiff (too firm)	Too much flour for the amount of water
Lack of humidity in the room	See refrigeration failure
Abnormal air circulation	Position the trolleys correctly under the evaporator

The appliance no longer cools down	
No fan rotation	Check the power supply at the controller output.
Condensing unit malfunction	
The remote control circuit is de-energised	Check fuses and replace if necessary
Internal compressor safety	Check the compressor and change the safety device
Genset thermal tripped	Check the phases at the generator contactor input and the generator windings and reset. Finally, check the currents.
LP or HP pressure switch incorrectly set	Fit the HP and LP pressure gauges and adjust the pressure switch.
Faulty regulator (see regulator data sheet)	Change the pressure reducer and draw a vacuum, refill with gas and adjust the superheat.
Moisture in the circuit and ice forming at the expansion valve	Stop the installation. When the ice cube melts, you will hear the gas pressure pass through the regulator. Then remove all the gas and purge the system with nitrogen. Change the dehydrator and vacuum for about 4 to 6 hours, then top up with gas.
Dehydrator completely blocked	Replacement with all the usual precautions.
No gas in the system	Search for leak, repair, test under nitrogen pressure, change dehydrator. Vacuum and refill with gas.

33. DISMANTLING AND RECYCLING

Dismantling

The equipment does not contain any materials that could be harmful when dismantled.

However, it is advisable to use a professional hoover to remove any dust that dismantling may generate.

When dismantling the equipment, recover the refrigerant in accordance with the company's certificate of competence and carefully remove the panels. To limit dust on the worksite, vacuum instead of sweeping, ensure the room is well ventilated and keep doors and windows open.

Wear suitable protective clothing and gloves. If there is a lot of dust, wear protective goggles and a P1 mask.

After work, wash hands with water and remove dust from work clothes.

Recycling

The equipment is delivered shrink-wrapped on pallets to facilitate handling and protect it from transport damage.

Packaging materials are raw materials and can therefore be recycled. If they are not kept, please recycle these materials.

For more information about recycling, please contact your local authority, which will give you details of waste collection points and opening times.

When the equipment is dismantled, the electrical components must be disposed of at the appropriate collection points.

34. SPARE PARTS AND EXPLODED VIEWS

Important warning

CFI certifies that its spare parts are original and comply with the requirements that enabled this machine to be CE marked.
The manufacturer's guarantee and the liability of the company CFI may not be engaged in the event of replacement of parts by non-compliant components not certified as original by the company CFI.

Explanation of the different types of spare parts

1st emergency
Recommended parts for dealer or agent stock

Consumables
Recommended parts for customer or baker stock

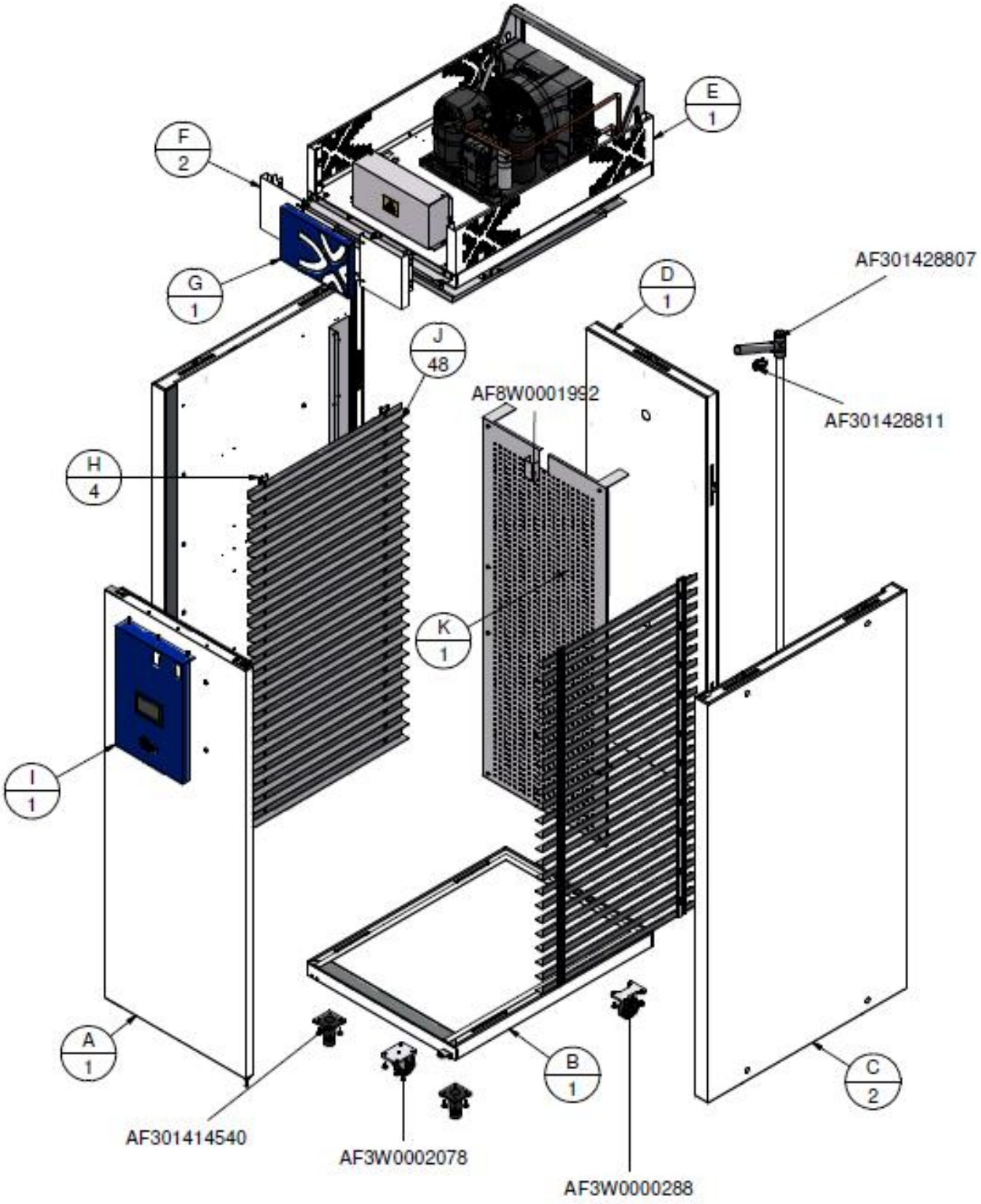
Wear parts
Recommended parts for dealer or agent stock

Preventive maintenance
Parts required for scheduled preventive maintenance of the equipment.

Article *Item*	Qty *Qty*	Unit *Unit*	Designation *Description*	1st emergency *Emergency spares*	Consumables *Consumable*	Wear parts *Wear parts*	Preventive maintenance *Preventive maintenance*
AF301438943	1	PCE	Spring swivel for cable and rod D14	X			X
AF301439495	1	PCE	Pivot spring square head 8 M6 95	X			X
AF301441090	1	PCE	Square 8" spring pivot bracket	X			X
AF301438910	1	PCE	Magnetic seal 423x1791 material TPE / AFB 4 X 6		X		X
AF301428912	1	PCE	Magnetic seal 483x1791 material TPE / AFB 4 X 8		X		
AF301428914	1	PCE	Magnetic seal 623x1791 material TPE / AFB 6 X 8		X		
AF301428916	1	PCE	Magnetic seal 397x1791 material TPE / AFB 8 X 8		X		
AF301428918	1	PCE	Magnetic seal 423x876 material TPE / AFB 4 X 6 2C2P		X		
AF301428920	1	PCE	Magnetic seal 623x876 material TPE / AFB 6 X 8 2C2P		X		
AF301428922	1	PCE	Magnetic seal 483x876 material TPE / AFB 4 X 8 2C2P		X		
AF301428927	1	PCE	Magnetic seal 623x1491 material TPE / AFBJ 6 X 8		X		
AF301428928	1	PCE	Magnetic seal 423x1491 material TPE / AFBJ 4 X 6		X		
AF301428929	1	PCE	Magnetic seal 483x1491 material TPE / AFBJ 4 X 8		X		
AF301428932	1	PCE	Magnetic seal 552x1791 material TPE / AFB 108		X		
AF301428870	1	PCE	Spray nozzle pack			X	X
AF301428805	1	PCE	Moisture package			X	X
AF301428806	1	PCE	Water filter pack			X	
AF301428807	1	PCE	Drainage package 1C			X	X
AF301428808	1	PCE	Water drainage package 2CPTS			X	X
AF3W0002109	1	PCE	Angled evaporator drain kit			X	X
AF301429236	1	PCE	B2 solenoid valve connector AFB				X
AF301444131	1	PCE	IHM 5" VLINK RET PROOFER CFI	X			X
AF31430370	1	PCE	6-pole electrical cable 6X0.25MM² (1.5mm)	X			X
AF301429596	1	PCE	NTC regul EVK sensor LG=2ML	X			X
AF301427886	1	PCE	HR% sensor 4-20MA in PLC 2	X			X
AF301444133	1	PCE	5+4 VLINK relay base	X			X
AF301430491	1	PCE	C TOUCH variable speed card - VLINK	X			X
AF301441155	1	PCE	FACEPLATE DOOR AFB-AFV CT 1C RAL5002				X
AF301441158	1	PCE	FACEPLATE DOOR AFB-AFV CT 2C RAL5002				X
AF301441159	1	PCE	BLANK AFB-AFV DOOR FACEPLATE RAL5002				X
AF301441156	1	PCE	FACEPLATE DOOR AFC CT 1C RAL5002				X
AF301441161	1	PCE	BLANK AFC DOOR FACEPLATE RAL5002				X
AF301441160	1	PCE	BLANK AFJ DOOR FACEPLATE RAL5002				X
AF301441157	1	PCE	FACEPLATE DOOR AFJ-GLASS-SF CT RAL5002				X

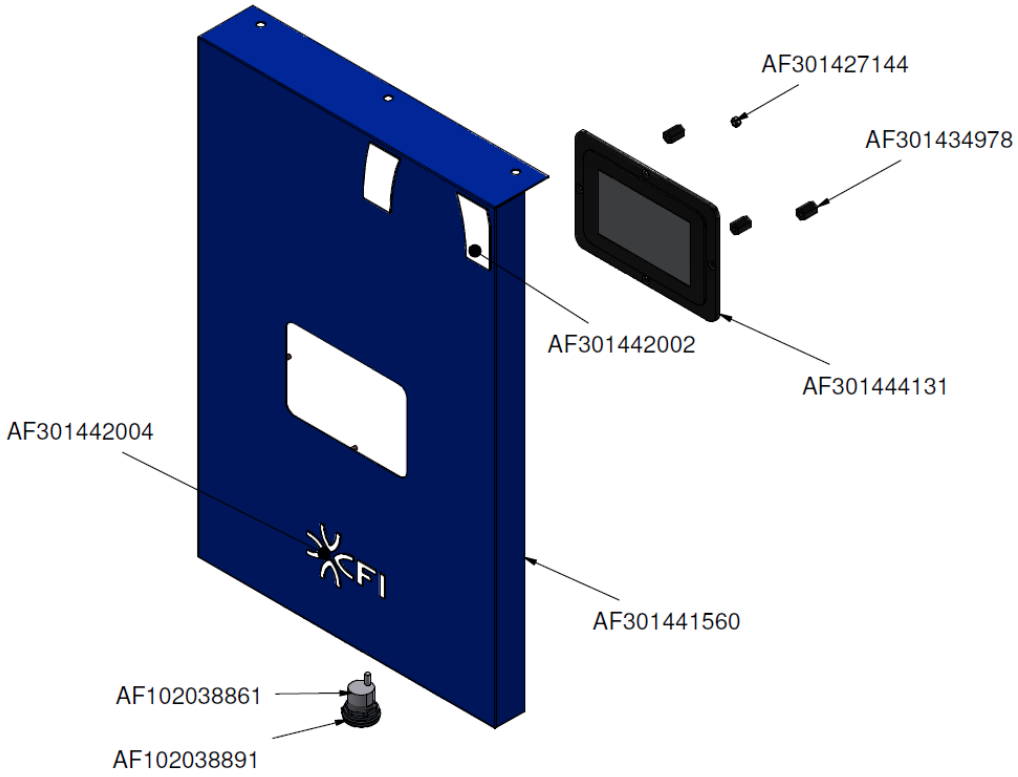
Article *Item*	Qty *Qty*	Unit *Unit*	Designation *Description*	1st emergency *Emergency spares*	Consumables *Consumable*	Wear parts *Wear parts*	Preventive maintenance *Preventive maintenance*
AF3W0002003	1	PCE	Evap 320x320 46/48/1C 46/68/2C cataph.				X
AF3W0002018	1	PCE	Evap 520x320 68/78/1C 815/1C cataphorese				X
AF3W0002042	1	PCE	Evap 920x320 98/108/118/ 128/1C cataph.				X
AF301438661	1	PCE	R449A EG INT T2 -40/+10 regulator				X
AF301420453	1	PCE	Port N°00 PO pressure reducing valve DANF				X
AF301428778	1	PCE	TS2 1/4" regulator adapter				X
AF301427563	1	PCE	Liquid sight glass 1/4 F/F solder SGP 6s N				X
AF301427565	1	PCE	1/4 F/F solder drier DCL 082S				X
AF3W0002007	1	PCE	Heater 750W LG285 230V	X			
AF3W0002024	1	PCE	1200W Lg485 230V heater	X			
AF3W0002041	1	PCE	1750W heater Lg892 230V	X			
AF301437041	1	PCE	Safety thermostat 240VAC 10A 65°C UL	X			
AF3W0002006	1	PCE	Axial fan 120x120x38	X			
AF3W0001428	1	PCE	Square ventilation grille 120X120	X			
AF3W0001563	.	PCE	Slide h28xw35xLg595 emb 83			X	
AF3W0001564	.	PCE	*Slide h28xw35xLg795 emb 83*			X	
AF3W01414540	2	PCE	PVC foot H=100MM			X	
AF3W0002078	1	PCE	Swivel castor H=107 D=80			X	
AF3W0000288	2	PCE	Fixed castor 673 H=107 D=80			X	

35. OVERVIEW

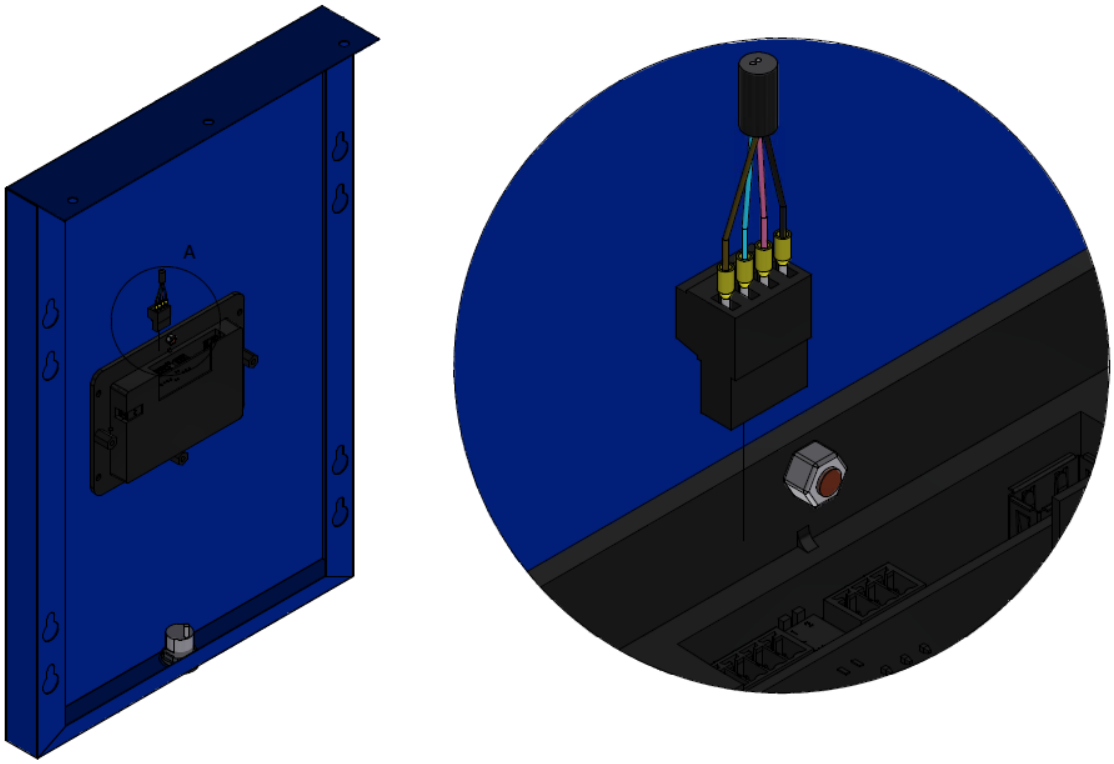


English

36. CONTROL PANEL V-LINK

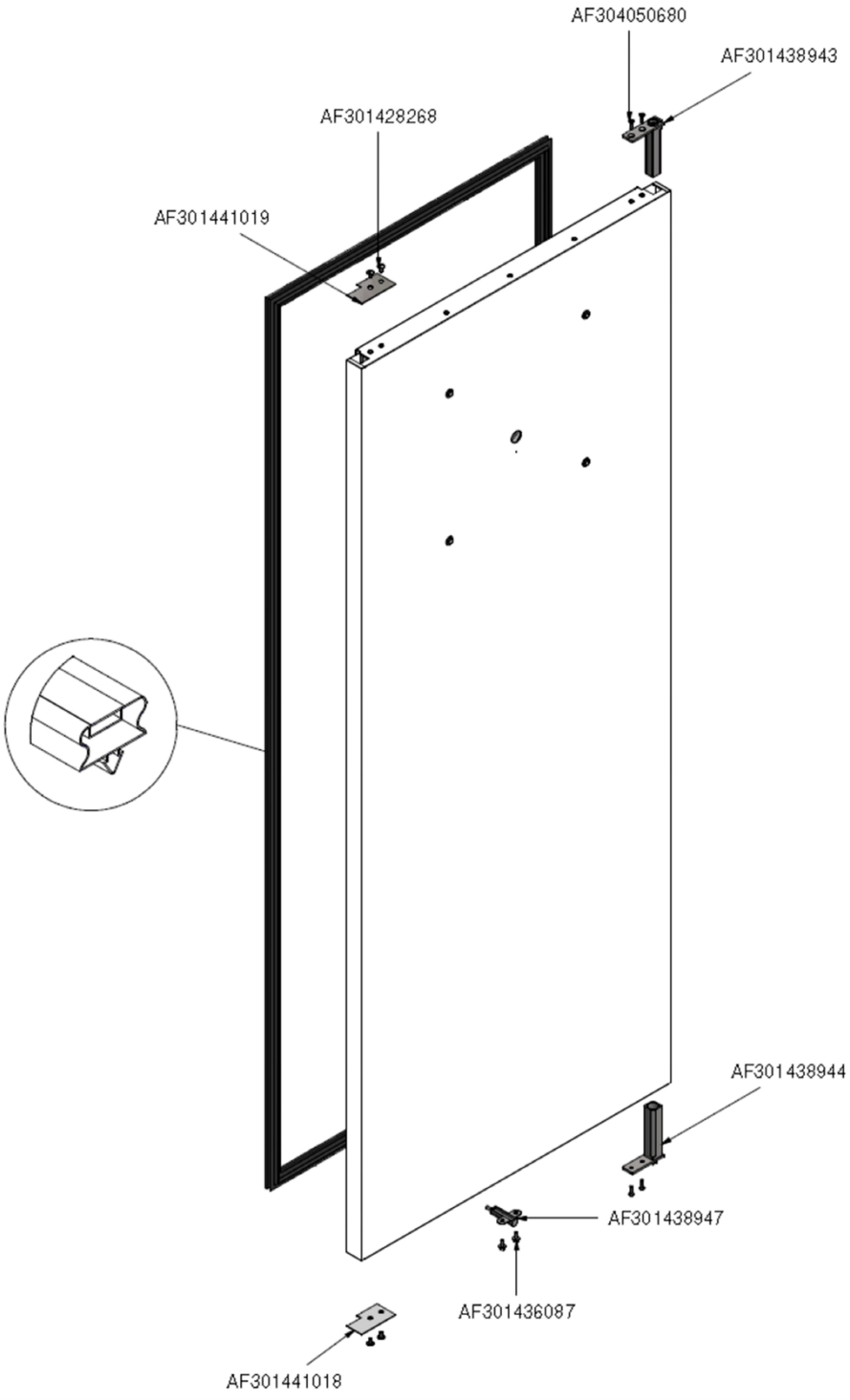


37. CONNECT THE V-LINK KEYPAD TO THE DOOR



English

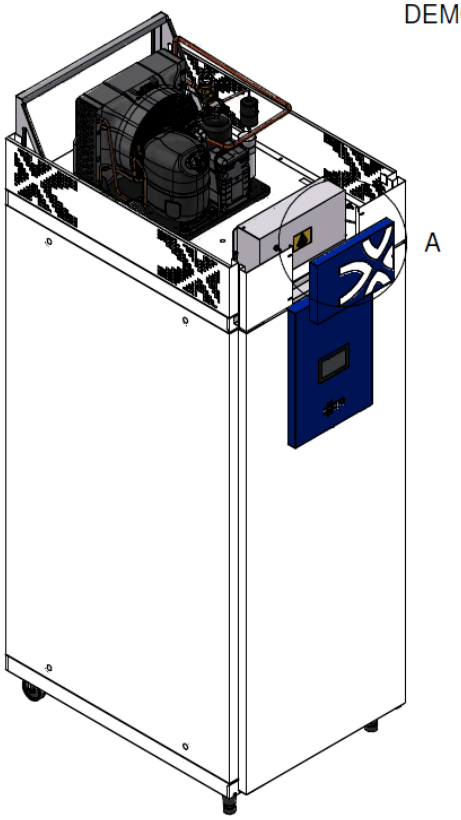
38. DOOR AND ACCESSORIES

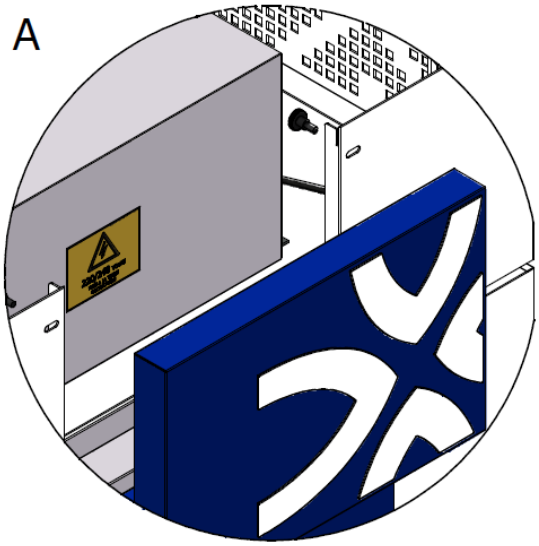


English

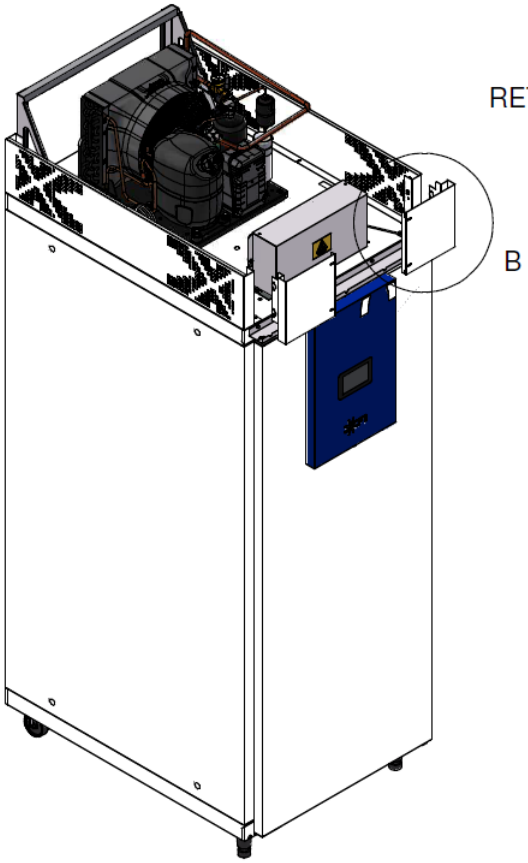
39. MODIFICATION OF THE DIRECTION OF FITTING OF THE DOOR

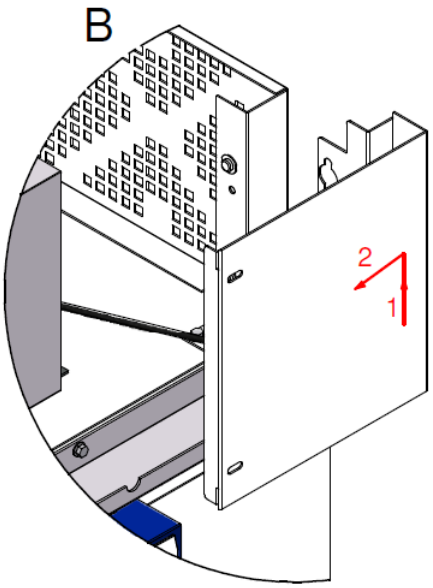
DEMONTER LE PLASTRON



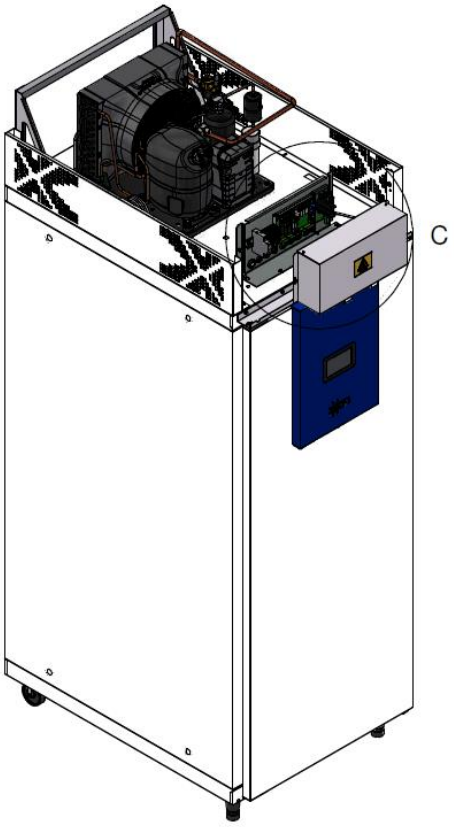


RETIRER LES BANDEAUX



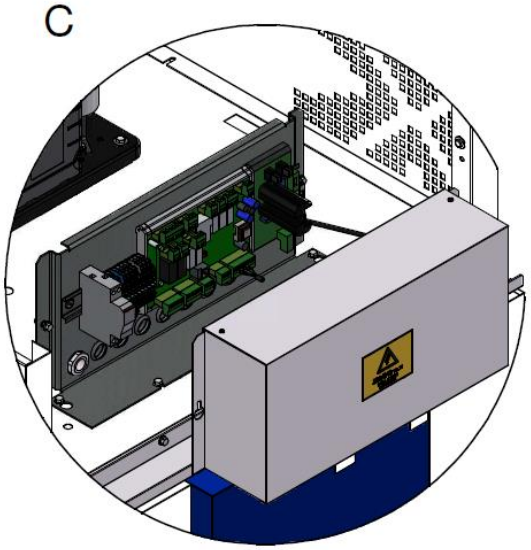


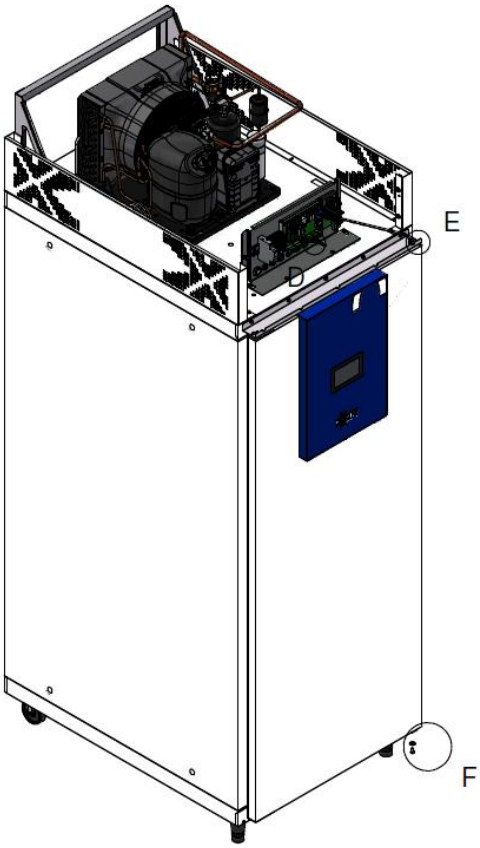
English



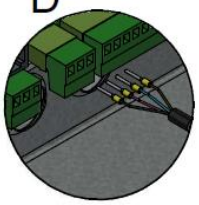
RETIRER LA FACE AVANT DU COFFRET ELECTRIQUE

C



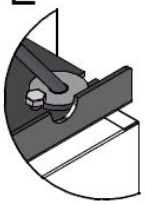


D



DEBRANCHER LE CABLE
DE LA COMMANDE V-LINK

E

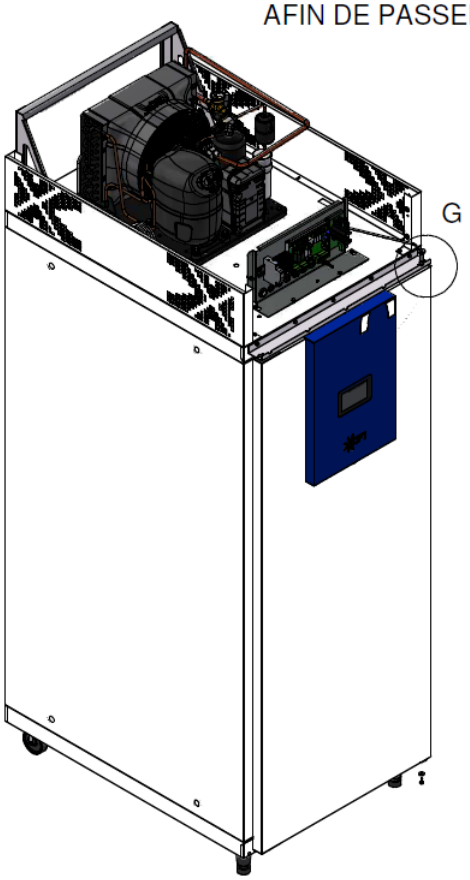


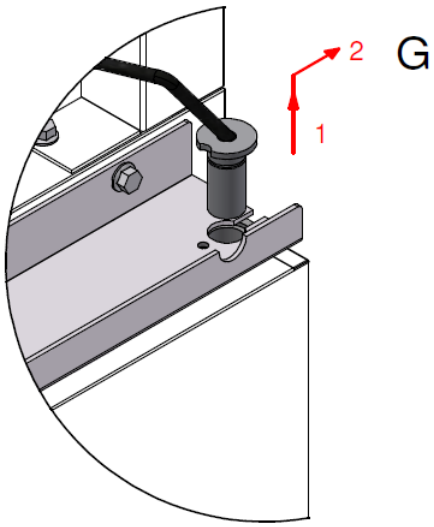
RETIRER LA VIS DE MAINTIEN DU CANON
ET LA VIS DE BUTEE DE PORTE

F

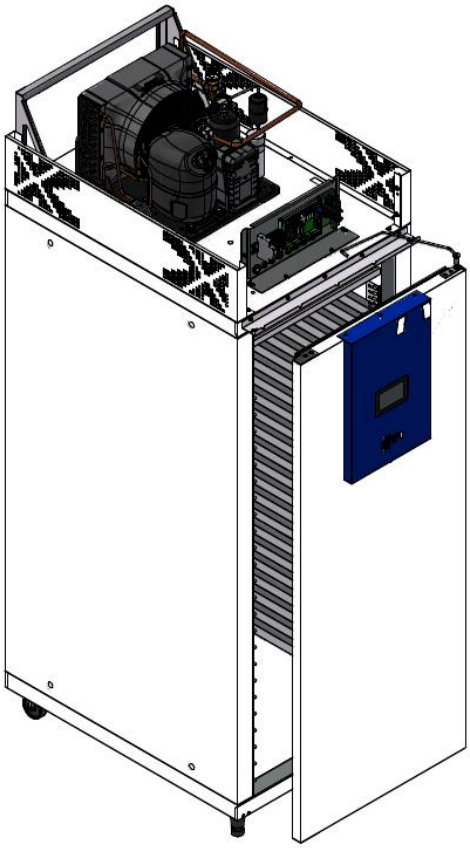
RETIRER LA VIS DE MAINTIEN
SUR LE BAS DE LA PORTE

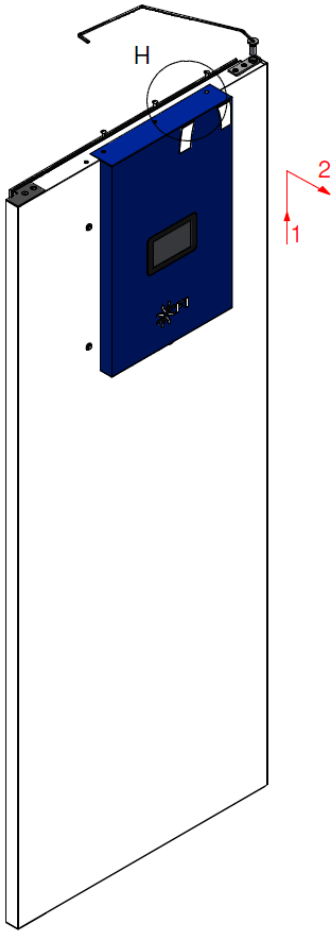
RETIRER LE CANON DE MAINTIEN DE PORTE DE SON LOGEMENT
AFIN DE PASSER LE CABLE A TRAVERS L'OUVERTURE ET RETIRER LA PORTE



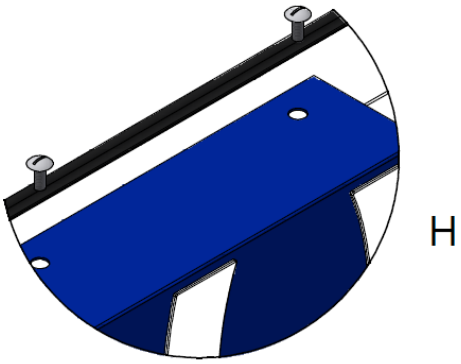


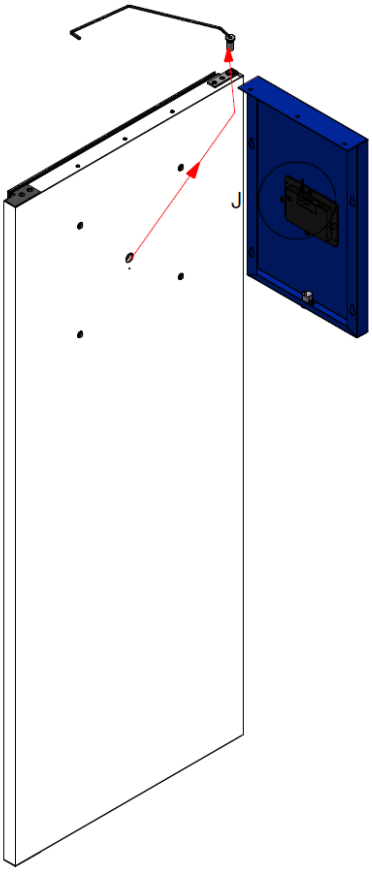
DEPOSER LA PORTE



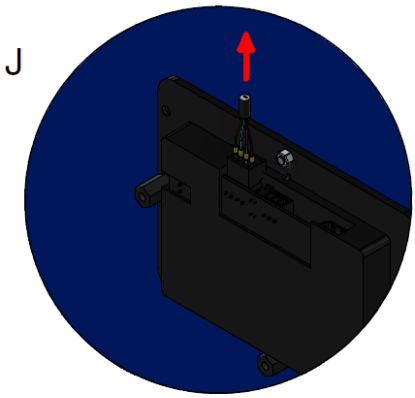


RETIRER LES VIS ET DEMONTER LE PLASTRON



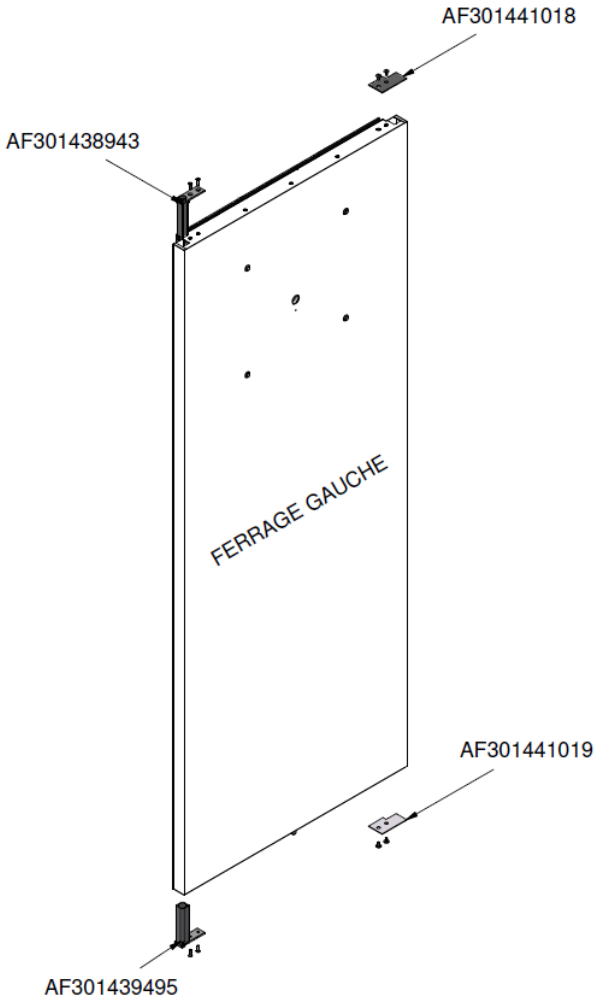


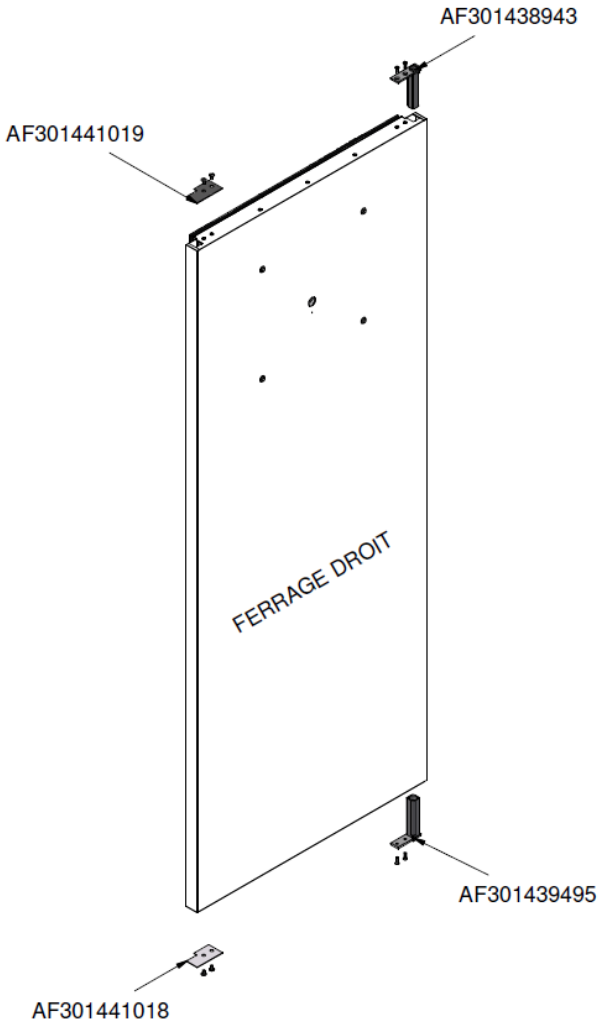
DEBRANCHER LES FILS DU CONNECTEUR
DE LA COMMANDE V-LINK PUIS
RETIRER LE CABLE DE LA PORTE



English

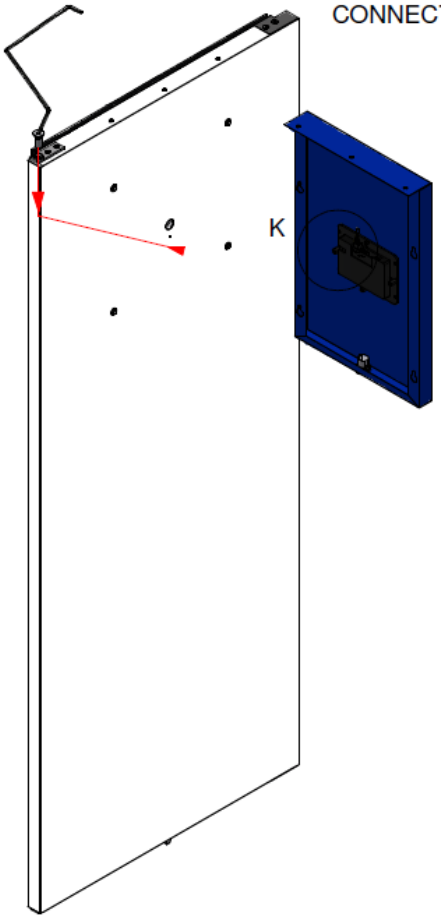
CHANGE OF DOOR HARDWARE

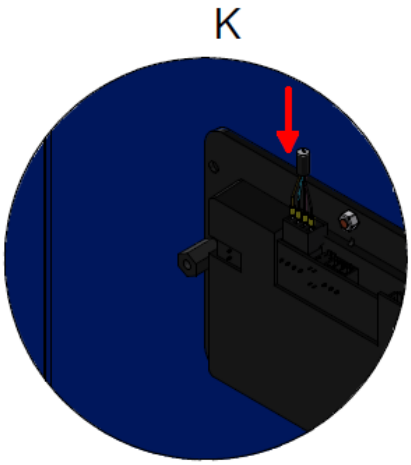


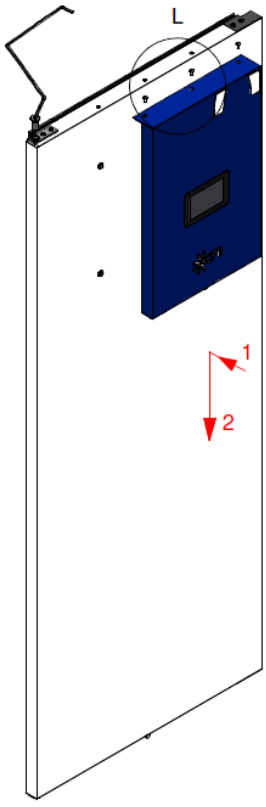


English

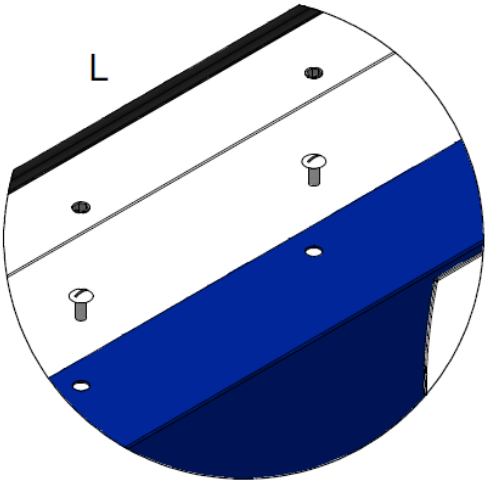
REPASSER LE CABLE DANS LA PORTE
ET REBRANCHER LES FILS DU
CONNECTEUR DE LA COMMANDE V-LINK







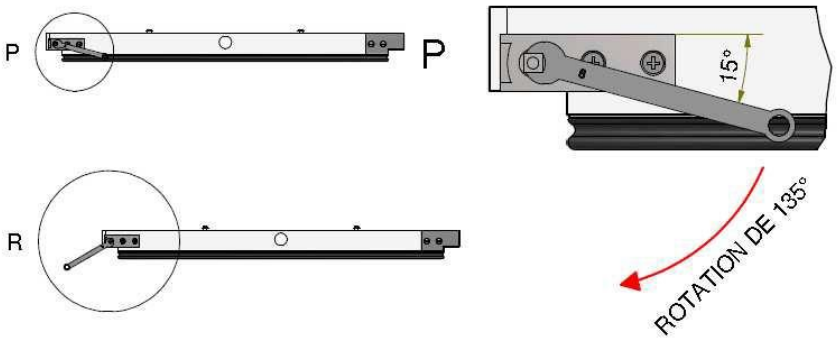
REVISSER LE PLASTRON

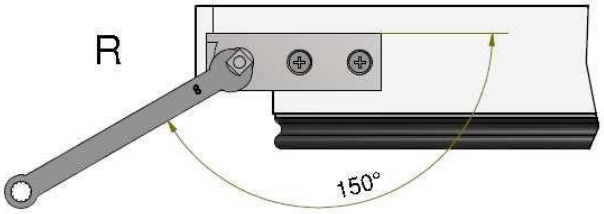


English

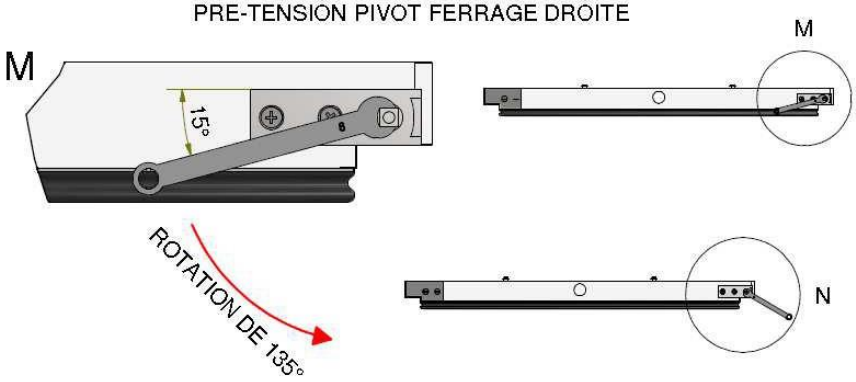
VERIFIER QUE LE PIVOT NE SOIT PAS EN TENSION
EN FAISANT TOURNER LE CARRE AVEC UNE CLE PLATE DE 8

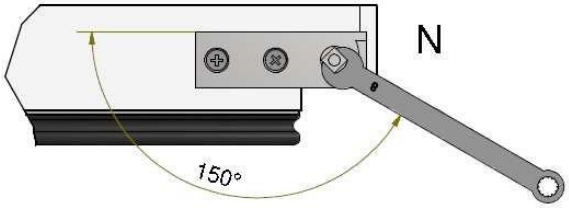
PRE-TENSION PIVOT FERRAGE GAUCHE



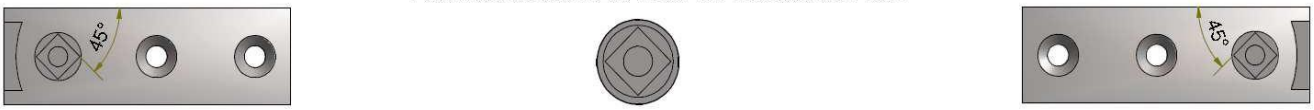


PRE-TENSION PIVOT FERRAGE DROITE

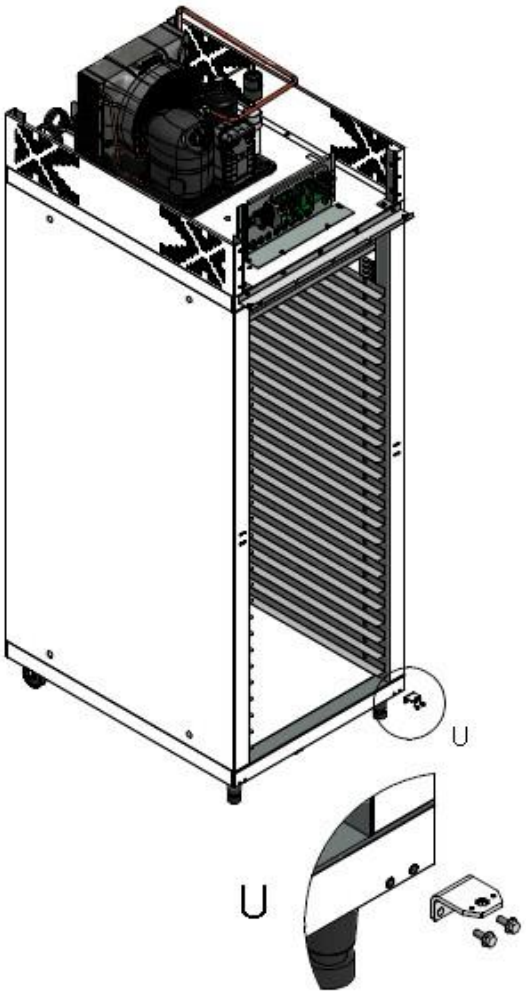


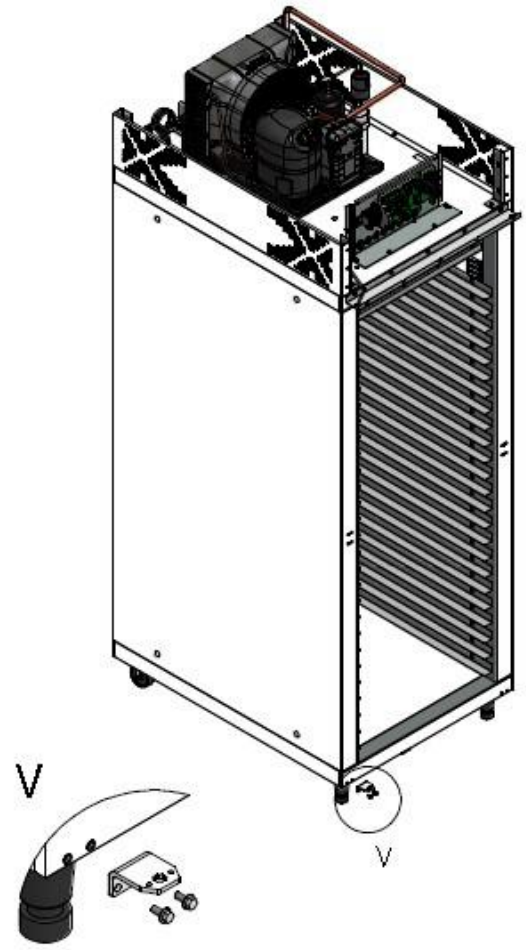


POSITION DU CARRE APRES PRE-TENSION DU PIVOT



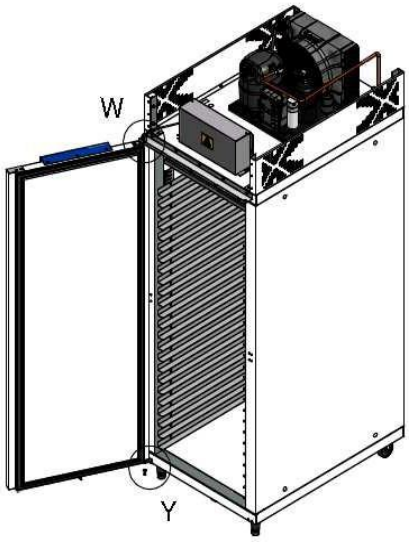
English

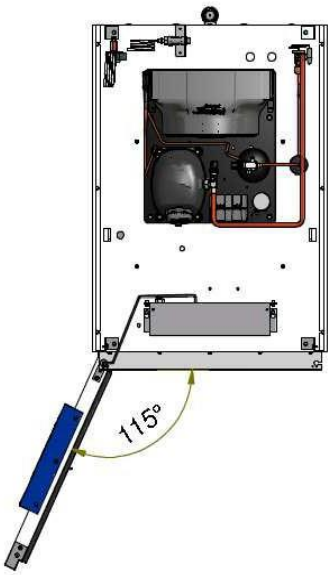


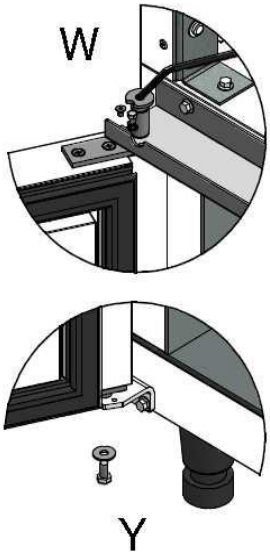


POUR LE REMONTAGE DE LA PORTE
POSITIONNER CELLE-CI A ENVIRON 115°
AFIN DE FAIRE CORRESPONDRE LE CARRE
DE LA CHARNIERE ET DU PIVOT

REMETTRE LE CANON AFIN DE MAINTENIR
LA PORTE, ENSUITE REMETTRE LA VIS DE
MAINTIEN ET LA VIS DE BUTEE

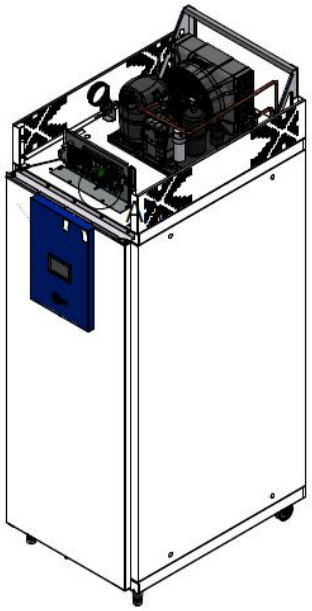






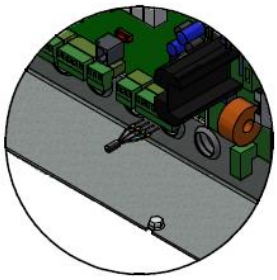
REMETTRE LA VIS PERMETTANT
DE SECURISER LA PORTE

English

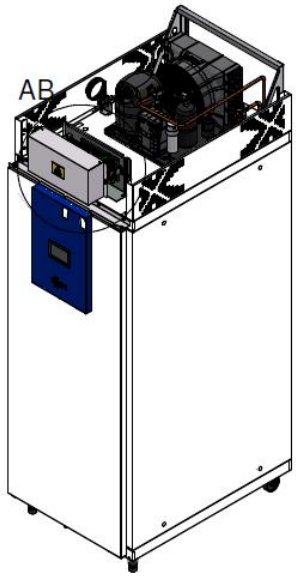


REBRANCHER LE CABLE
DE LA COMMANDE V-LINK

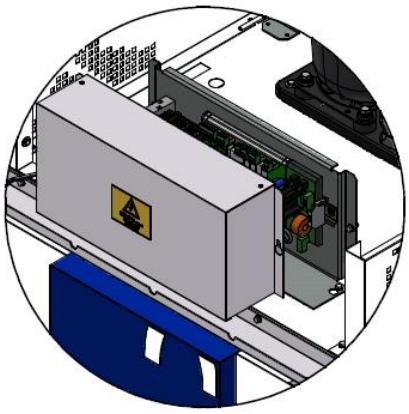
AA



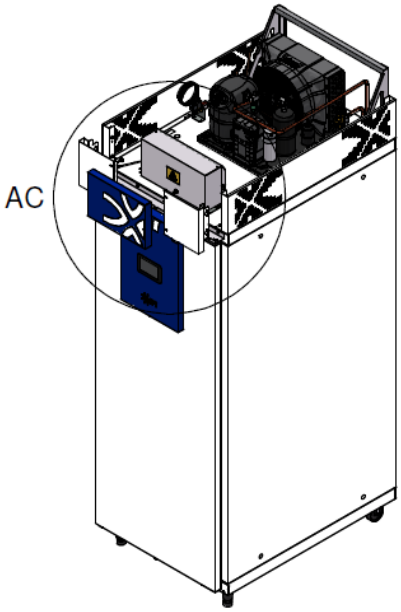
REMONTER LA FACE AVANT DU COFFRET ELECTRIQUE



AB



REMONTER LES BANDEAUX ET LE PLASTRON



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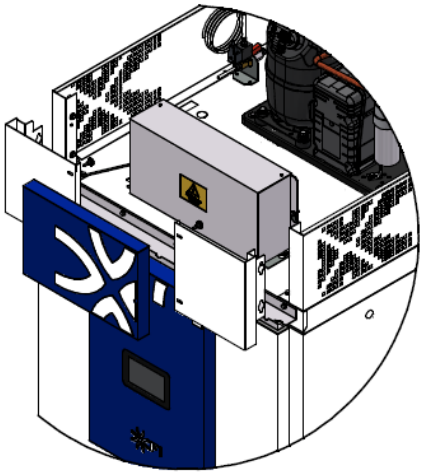
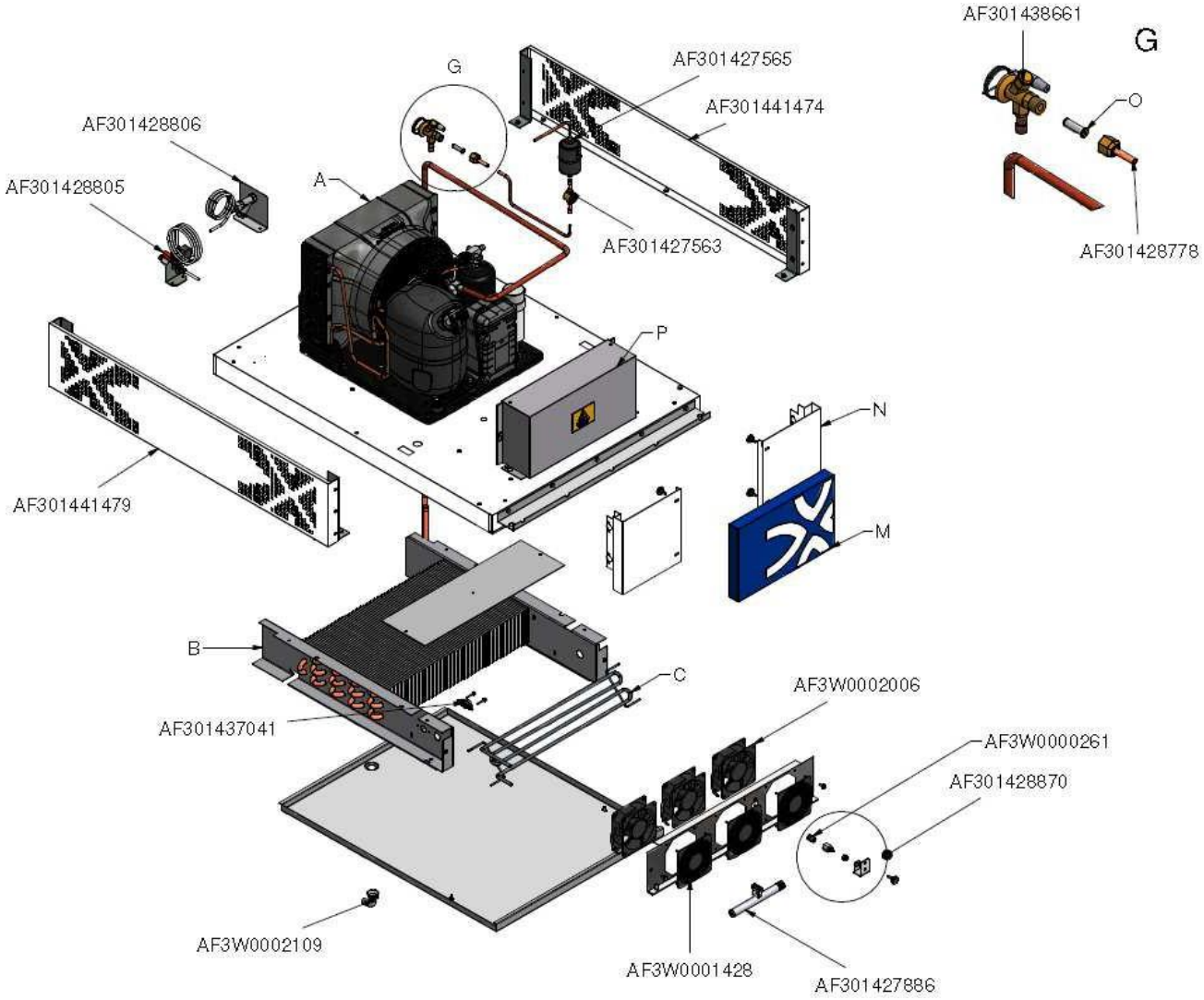


English

40. REFRIGERATION PLATFORM



English

41. ELECTRICAL DIAGRAM

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