Culinario Arctis

Promotional presentation of chilled food

Operating and maintenance instructions

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Operating and maintenance instructions Culinario Arctis

Drop-in cooling tubs UKW – Snack

Operating and maintenance

Subject to modifications

Information in this manual has to be followed. Please read it carefully before you start to operate your refrigeration well. You can always ensure having a fully functional cooling unit.

Warranty claims can only be forwarded if all instructions are strictly followed!

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1. Introduction

1.1. Welcome

With the purchase of this new refrigerating equipment you have decided on a product that combines the highest technical demands with practical service comfort. We recommend that you read these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With the proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

We wish you successful business and much pleasure with this appliance.

1.2. Fundamental safety notes

The connection and any technical adaptations on the refrigerated well are only to be carried out by specialists! This is especially valid for any work on the cooling technology, electrical installation, water connection and mechanical work. Any adaptation is to be authorized by the manufacturer!

- **Those covers bearing a warning may only be opened by specialists!**
- The bottom and back panels are not to be cleaned by water jet.
- Protective covers and devices may not be removed due to risk of injury!
- The control system may only be opened by an expert.
- Air currents near the refrigerating unit resulting from improperly installed ventilation or draughts are to be avoided, in order to ensure the efficient functioning of the refrigerating unit.
- The surrounding temperature may not exceed 25°C; the relative humidity may not exceed 60 % over a long period of time.
- Due to risk of injury, sharp objects are not to be stored loosely in the refrigerating unit.
- Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- Components and operating equipment may only be replaced by original parts.
- When using the cutting board, make sure that the two brackets (clampsc) that support the surround of the cutting board are properly anchored to the frame of the device so that the cutting board fixture can be properly hung.

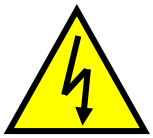
  ATTENTION: Failure to do so may result in injury!

1.3. Warranty and liabilities

Basically, the "General Terms and Conditions" of the Beer Grill AG company, Allmendstrasse 7, CH-5612 Villmergen, apply in which the details of the guarantee claims are regulated. Claims of warranty are excluded if they result from one or more of the following causes:

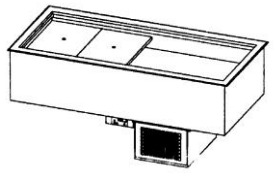
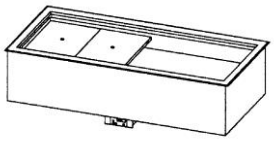
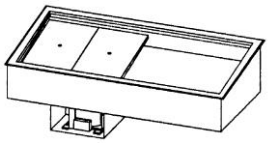
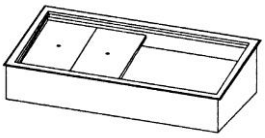
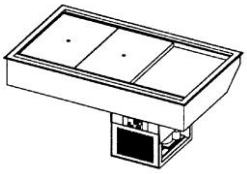
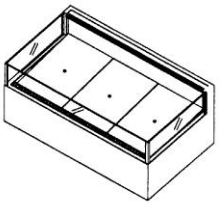
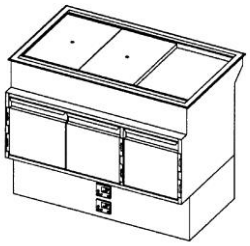
- Improper use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.
- Disregard of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

1.4. Symbols and notes

	This symbol indicates important references for the proper use of the unit. Not paying attention to these references can lead to malfunctions of the unit or adverse effects to the environment.
	This symbol indicates potential or direct danger to the life and health of persons and/or a possibly dangerous situation. Ignoring these notices may result in dire consequences for your health and/or can lead to property damages.
	This symbol points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.

1.5. Validity

These operating instructions are valid fort he models:

 	KOMBI refrigerated wells, ventilated self contained – remote UKW GN refrigerated wells, ventilated self contained – remote
    	UKW EURO refrigerated wells, ventilated self contained – remote UKW XL refrigerated wells, ventilated self contained – remote UKW-sloped refrigerated wells, ventilated self contained – remote SNACK refrigerated wells, ventilated self contained – remote SNACK XL refrigerated wells, ventilated self contained – remote SNACK H refrigerated wells, ventilated self contained – remote KOMBI SNACK baker's counter self contained – remote

2. Planning site for Culinario Arctis

The Culinario Arctis should be placed in areas without or with a minimum of air draught. Therefore do not place the item nearby doors or in front of outlets of air conditioners, aeration- or heating-systems.

When planning aeration-systems attend air-flow speed and specially outlets of hot air heating-systems.

Heat radiation and illumination
The influence of heat radiation should by reduced to a minimum. Therefore do not place the item in areas with direct solar radiation, nearby non- insulated walls and roofs heated up by solar radiation or other heat sources. Do not directly point spotlights to the Culinario Arctis. Heating-up Culinario Arctis reduces cooling power and increases operating costs.

3. Setting-up and installation

Remove protection film of cooling trough to make it working well.

Do not place the Culinario Arctis nearby steam producing items. This can cause increased icing in the evaporator and reduce the cooling power of the system.

Make sure the Culinario Arctis is placed on a solid, flat and levelled surface.

Special attention

- When built-in, the condenser gets sufficient air circulation.
- The surface of the aeration slots should correspond to the surface of the condenser.
- The condenser should be accessible. Do not place anything in front of the aeration slots.

Attention! Disposal of drip water:
The Culinario Arctis produces daily up to 10 l of drip water. A water drain tube (HD30) with siphon has to be installed by the customer. If not possible, use drip water bowl.

Look at the Installation plan EK and ZK in the appendix.

4. Purpose of use

The refrigerated wells have been specially developed for mounting in food and dispensing counters. They are suitable for the refrigeration and presentation of foodstuffs and drinks at temperatures ranging from +4°C to +12°C.

These refrigerated wells are not suitable for chilling foods. Any products to be presented have to be chilled to the temperature required before being placed in the unit.

Before the refrigerated wells are filled, please wait until the desired temperature has been reached.

Do not fill with hot foods and do not overfill!

5. Purpose use the unit

The drop-in refrigerated wells conform to current state-of-the-art technology, are constructed in accordance with the recognized safety regulations and are reliable. However, health and/or life-threatening circumstances could arise for the user or a third party or damage could be done to the appliance or other property or equipment should the unit be operated by non-trained personnel in a manner that is improper or non-conform.

The appliance may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and conscious of risks with regard to the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer/supplier is not liable for any damages resulting from such actions. The user bears the entire risk. Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations.

After cleaning the appliance is to be checked for any loose connections, shears and damages. Any defects found should be repaired. The appliance is not to be used for non-operating purposes. Any changes to the appliance are to be made solely by the manufacturer!

When replenishing the refrigerant only use the refrigerant indicated on the label. Refilling is only to be carried out by authorized service personnel.

6. Improper use of the unit

The drop-in refrigerated wells are not suitable for chilling foods. No foodstuffs having a higher temperature than indicated are to be filled into the tubs. Safe operation at temperatures of less than +2°C is not possible.

The ventilation slots in the front and back panels of the display area may not be covered as doing so will result in cutting off air circulation and preventing the cooling function.

7. Safety notes

All safety regulations were followed during manufacturing, particularly the VDE regulations (Association for Electrical, Electronic & Information Technologies) and international CEE regulations. The appliance was subject to a comprehensive final check at the plant.

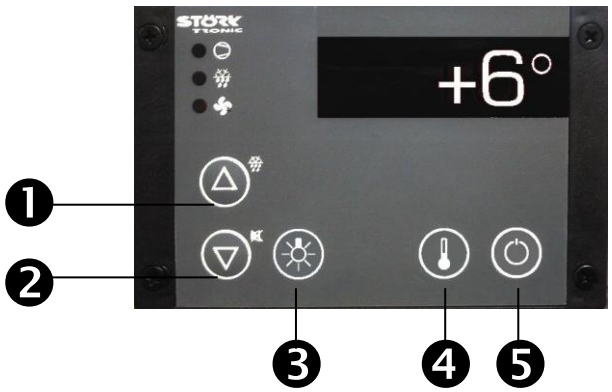
8. Fundamental operating notes

8.1. Switching on Culinario Arctis

The refrigerating unit is switched on and off by pressing the STANDBY button (5).

Above the buttons there is a digital display of the cooling regulator. This field shows the medium temperature and any errors.

Before filling the Culinario Arctis with food, please wait until the desired temperature has been reached.



Taste **1**	**UP-button**	Defrosting can be started any time by pressing the UP-key for 3 seconds.
Taste **2**	**DOWN-button**	The DOWN key, among other functions, can acknowledge an alarm.
Taste **3**	**LIGHTING**	Switch for external lighting (if available).
Taste **4**	**SET-button**	While SET key is pressed, the set-point is indicated.
Taste **5**	**STANDBY-button**	With this key the controller is switched to standby mode. Pressing the key a second time, restarts the unit.

8.2. Setting the temperature

The interior temperature is regulated by an electric temperature regulator. This is located underneath the refrigerated well and is easily accessible.

On the service side the refrigerated well is set at a temperature of 6 °C. Your desired temperature can be set by holding down the SET-button (4) and simultaneously pressing UP-button (1) for higher temperatures or DOWN-button (2) for lower temperatures.

The desired value can only be set within a certain range in order to prevent any operating errors.

After resetting the temperature some time needs to pass before the desired temperature has been achieved. Please check the interior temperature a few hours afterwards with an exact thermometer and reset the thermostat if needed.

Depending on the surrounding temperature and humidity, the interior temperature is not to be set too low as this could lead to icing on exposed areas of the cooling element. This will interfere with the cooling performance and with the continuous defrosting which has been set by your specialized dealer for a certain interval.

8.3. Manual defrosting

Defrosting can be started any time by pressing the UP-button for 3 seconds. During the process of defrosting the respective LED is illuminated. The LED flashes if defrosting is requested, but may not be started yet due to interlock conditions.

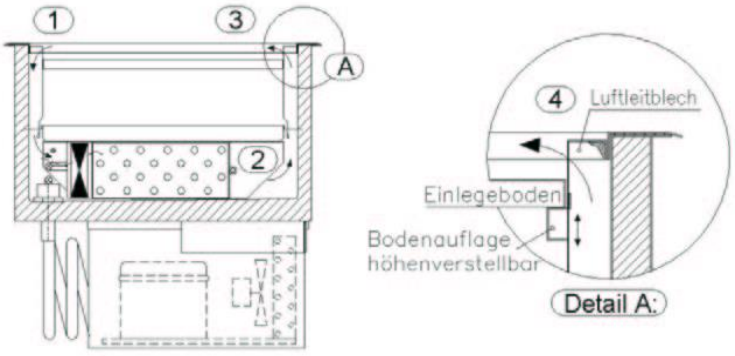
8.4. Lighting

External lighting of the refrigerated well can be connected to the cooling regulator and is then switched on and off by pressing button (3).

9. Operating description

Drop-in refrigerated well, ventilated
The goods being presented are cooled in drop-in wells with ventilation by means of a directed cold air haze.

This air haze is moved by means of ventilators which suck the air from the goods area through a return air duct **(1)**. The air then enters the evaporator below the goods display panel **(2),** circulating evenly. At the same time it is cooled down and blown into the goods area through an incoming air duct **(3)**. The airflow takes place via an angled ventilation plate **(4).** By exactly determining the components very even air distribution is obtained. This functionality can only be guaranteed if the incoming and return air ducts are kept clear and the cold air haze is not impaired.



This functionality can only be guaranteed if the incoming and return air ducts are kept clear and the cold air haze not impaired.

10. Cleaning and care

Following is some advice on maintenance, care, trouble shooting and service for your cooling cabinet. The interior and the outside of the unit have to be cleaned every day in accordance with hygiene regulations. Only then can you guarantee optimal presentation of the goods.

CAUTION:
Before you start to clean and care, switch off the Culinario Arctis and disconnect it from the mains!

For cleaning purposes the unit should be turned off. Therefore, the best time for cleaning is at the end of your working day. The refrigerated well can be switched off during the night and outside of opening hours.

10.1. General recommendations

- The unit has to be cleaned daily.
- Wear acid-proof gloves while cleaning the parts to prevent skin irritations.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- It is absolutely necessary to bear some fundamental things in mind to keep this stainless steel unit working and to maintain its long life:
  - always keep the stainless steel surface clean.
  - make certain there is always enough fresh air on the surface.
  - never let the surface come into contact with rusty material.

10.2. Detergents

Use the following detergents!

Lukewarm soap water
Use lukewarm soap water for all surfaces that are in direct contact with the goods.

Glass-cleaner
Removes grease from glass-surfaces.

Stainless-steel-cleaner
The stainless steel surfaces should be cleaned with a stainless-steel-cleaner only.

Lamps
The lamps are to be cleaned with soft paper or cloth only.

Drawers, GN pans
Easily removable without tools for separate cleaning.
Use brushes with plastic or natural bristles for cleaning.

Avoid the following detergents!

- Do not use acid, bleaching or chlorine cleaners.
- Never use high-pressure, water pressure or steam jet cleaning machines.
- Do not use inflammable detergents.
- Never use sharp-edged or metallic tools like Steel-wool or Scrubbing cleanser for cleaning.

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10.3. Special cleaning hints

- Remove the inner tub **(1)** (inner well and side panel) from the refrigeration well and tilt the evaporator **(2)**, then sway the lock **(2)** to the left. Now the evaporator is fixed and you can clean the interior. First of all remove crass dirt to avoid a blockage of the drain.

Picture 1

Picture 2

Picture 3

- The evaporator and the interior **(3)** have to be cleaned with lukewarm soap water. Fan in low voltage, which allows for danger-free rinsing of the evaporators and the fan with a hand spray. Always dry the interior after cleaning. After cleaning lift the evaporator, remove the lock and drop the evaporator, drop in the inner tub **(1)**, position the hanging track and drop in the inner well.
- Never clean the rear or the bottom of the tub with a water hose or a scrubber. Avoid flowing water near this areas.
- All other surfaces can be cleaned with soft detergents or water.
- If the condenser is contaminated it has to be cleaned with a broom or a vacuum cleaner.
- **Do not close or put any objects in front of the condenser openings for fresh air because otherwise the refrigerating power will be reduced.**

CAUTION:
After all cleaning has been completed the refrigeration well has to be returned to its original state in order to guarantee efficient operation!

In addition to daily cleaning, service and maintenance of the cooling cabinet is required to be carried out in regular intervals by qualified specialists.
(see chapter 13 Maintenance)

11. Trouble shooting

Before requesting service, please check the following:

<u>If the appliance is not working at all, please check whether:</u>

- The power supply is interrupted ..... self-checking
- A fuse has blown ..... self-checking
- The plug is firmly in the socket ..... self-checking
- Power has been switched on ..... self-checking
- The electronic has been properly set ..... self-checking

<u>The refrigeration equipment is working, but incorrect:</u>

The products are too warm or too cold:

- Is the condenser clean? ..... self-checking
- Is the surrounding temperature too high? ..... self-checking
- Is there too much food or is it too warm? ..... self-checking
- Has the evaporator not been defrosted? ..... self-checking
- The refrigerated well is subject to strong draughts ..... self-checking
- The cooling unit is malfunctioning ..... **customer service**
- The cooling regulator is set wrong ..... **customer service**

The evaporators are constantly iced up:

- Defrosting does not begin ..... **customer service**
- The ventilations are not running ..... **customer service**
- The air circulation in the well is blocked ..... clear the ventilation openings

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Status display and error notification

Message	Cause	Error elimination
Temperature Indication flashes	Temperature to high or to low	• Check temperature in the unit. • Temp. to high: relocate food, let the unit check by service engineer. • Temp. to low: check food, let the unit check by service engineer.
E0 flashes	Refrigerating chamber sensor F1 error, break or short-circuit	• Call manufacturer of unit. • Unit has switched to emergency cooling. Check food temperature.
E1 flashes	Sensor F2 error, break or short-circuit	• Cooling system works, no immediate danger. Call manufacturer of unit for check.
EP flashes	Data loss at parameter memory	• Unplug the appliance. Press and hold down buttons (4) SET and (1) UP and plug the power plug back into the socket. By doing so the electronic will re-program itself. • **If Error occurs again please contact customer service.**

Should the options listed not be the cause of the error, please contact customer service.

We are not liable for loss of goods, even if the appliance is still covered by warranty. It is therefore recommended that the temperature of the appliance be checked periodically!

12. Dangers

12.1. Electrical energy

Switch the appliance off immediately upon interruptions in the electrical power supply!

Any work carried out on the electrical units or utilities may only be carried out in accordance with electrical regulations by an electrician specialist or by those being instructed and supervised by an electrician specialist.

Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected and volt-free. First, check as to whether the activated parts have indeed been disconnected and are volt-free, then ground and short them out. Insulate any adjacent parts that are also energized!

12.2. Lift evaporator

Many cooling appliances are equipped with gas springs, which keep the evaporator in the upright position during cleaning and service. Once the gas springs begin to weaken and are not able to keep the evaporator in the upright position anymore, they are to be removed and replaced immediately by a specialized service representative.

13. Maintenance

In order to guarantee efficient operation of the refrigerated well along with optimum presentation of the goods, the entire technological equipment has to be checked and maintained regularly.

The following should be done:

- Complete cleaning of the entire refrigerated well.
- Checking the ventilator for functionality.
- Checking the thermostat setting.
- Checking the temperature of the drop-in refrigerated well.
- Checking and cleaning the drainage lines and drip water evaporation.
- Checking the gas spring on the evaporator.
- Cleaning the condensers on the cooling unit.
- Checking the amount of refrigerant.
- Making a security check of the unit.

14. After sales service

England

MSK TestPro Ltd.
Crown Chambers, 7 Market Place, Melksham, GB-Wiltshire SN12 6ES
Tel: +44 (0)1225 791 848

Wessex Catering Maintenance Ltd.
Wincombe Lane, Shaftesbury, GB-Dorset SP7 8PJ
Tel: +44 (0)1747 850 735

Ireland

Caterline Catering Equipment Ltd.
U1, Block G, Greenogue Business Park, IE-Rathcolle, Co. Dublin
Tel: +353-1-401 90 11

Belgium

Hilux bvba
T'Walletje 82, B-8300 Knokke Heist
Tel: +32 (0)50 55 12 51

Subject to modifications

15. Declaration of conformity

CE

Declaration of conformity

Confirming the EC directives 73/23/EWG and 89/336/EWG

Company **Ausseer Kälte und Edelstahltechnik GmbH**
A-8984 Kainisch, Pichl 66

We herewith declare under our sole responsibility that the AKE product
Refrigerated well - ventilated

Types designates as: **UKW ...**
UKWS ...
Euro ...
Kombi ...
Snack ...

which is covered by this declaration, meets all safety provision of the EC directives **73/23/EEC** amended by 93/68/EEC (Low-voltage directive) and **89/336/EEC** amended by 92/31/ECC (Electromagnetic compatibility EMC directive). These directives represent legal binding laws of the European Union for electrical equipments.

To meet all safety and sanitation EC directives we fully comply with all applicable requirements of the following international and national standards:

HD 277 S1

DIN VDE 32733, issue. 01.89

Druckbeh. V/05.89

HD 280 S1

DIN VDE 0530

EN 60335-1

EN 60730-2

EN 50081-1: EN 55022

EN 50082-1: IEC 1000-4-2-LEVEL IV,

IEC 1000-4-3-5 V/m, IEC 1000-4-4-LEVEL IV

DIN IEC 255 part 1-00

DIN VDE 0435 part 201/05.83

DIN IEC 255 part 0-20

DIN VDE 0630/04.86

Andreas Pilz

Managing director

16. Appendix

Drawing No. 16-M-09-100-00B	Installation plan EK
Drawing No. 16-M-09-101-00	Installation plan ZK
Drawing No. 16-M-03-048-00	Assembly-drawing with front-glass low
Drawing No. 16Ea167-00C	Wiring diagram
Connection plan	UKW, EURO, Kombi

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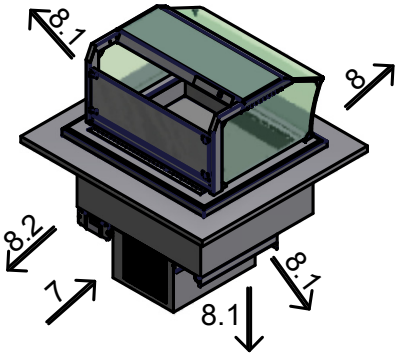
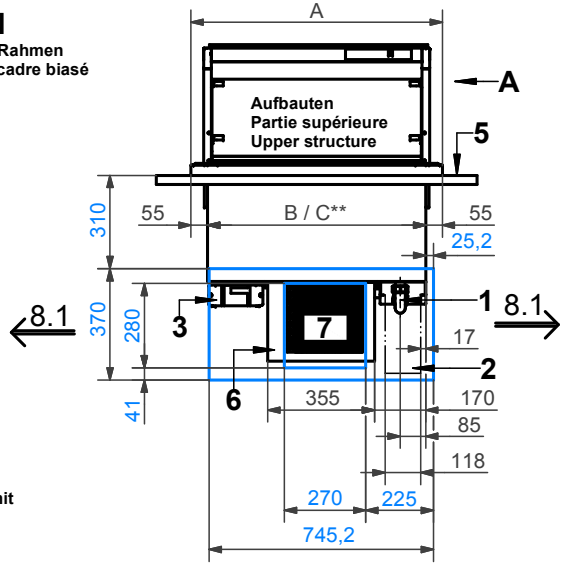
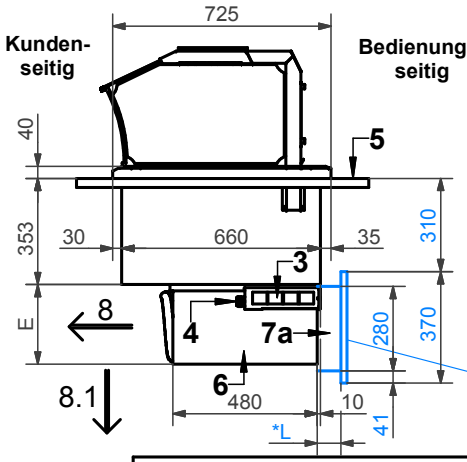
Variante 1 Arctis KW EK GN

Einbaumodell eigengekühlt mit abgeschrägtem Rahmen
Modèle encastré, avec réfrigeration autonome, cadre biasé
Built-in model self cooled, with slated frame





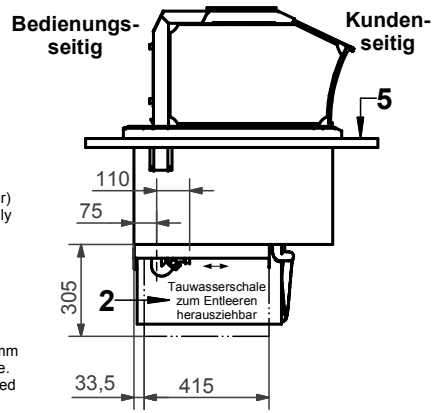


Gerät waagrecht einbauen!
(mit Wasserwaage ausrichten)
L'appareil installer à l'horizontale
(contrôler avec niveau à bulle d,air)
Unit has to be mounted horizontally
(check with water-level)

7

Service Gitter 370 x 745mm
in Möbelfront montiert
Porte service en treille 370 x745mm
montée dans le front de la meuble.
Service grid 370 x 745mm mounted
in front of substructure

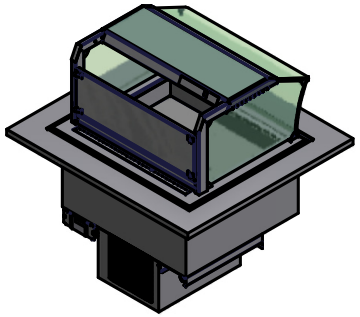
Ansicht A

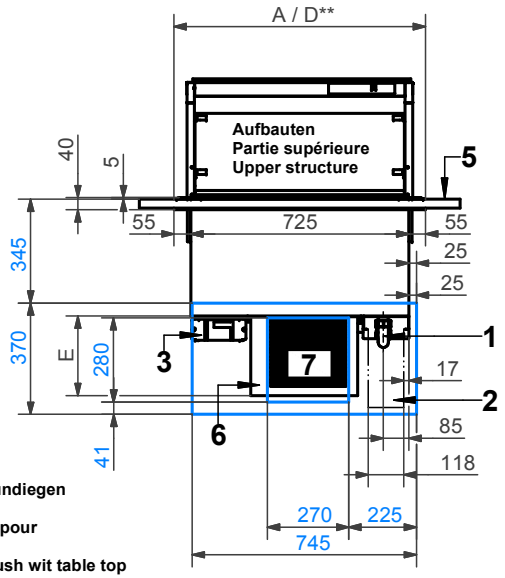


****C Ausschnittsmass in Arbeitsfläche für Einbau mit aufgesetztem Rahmen**
C Dimension de decoupe dans planche de travail cadre posé sur planche de travail**
C Dimension of table top cut out for building-in with frame supported by table top**

Variante 2 Arctis KW EK GN

Einbaumodell eigengekühlt mit eckigem Rahmen für flächenbündigen Einbau.
Modèle à encastrer avec réfrigeration autonome, cadre rectangulaire,affleurant avec plan de travail
Built-in model, self cooled with rectangular frame for building-in flush with table top





D Ausschnittsmass in Arbeitsfläche für flächenbündiegen Einbau**
D Dimension de decoupe dans planche de travail pour encastrer affleurant avec plan de travail**
D Dimension of table top cut out for building in flush wit table top**

Aufbauten:

Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var.1A)
für Varianten 1- 5 siehe Zeichnung- Nr. 17-M-03-016-10E

Partie supérieure:

Les plan d'installation sont indépendant de la forme (Dessiné Var.1A). Pour formes et dimensions des variantes 1 - 5 voir dessin 17-M-03-016-10E.

Upper structure:

Installation instructions are independent of the shape (Drawn Var.1A). For shapes and dimensions of all upper parts see drawing 17-M-03-016-10E.

Für Einstellungen und Inbetriebnahme der Kühlung ist ausschliesslich die BEER Bedienungs- und Programmieranleitung sowie der Installationsplan 16-M-09-100-00A verbindlich. (Änderung vorbehalten)

Pour adjustage et mettre en service de la réfrigeration utilise exclusivement le mode d'emploi et programmation BEER ansi que le plan d'installation 16-M-09-100-00A. (Sous réserve de modifications)

For adjusting and start-up of cooling system use exclusively the BEER service- and programming- instruction, aswell as the installation instruction 16-M-09-100-00A. (Subject to change without notice)

Wichtige Informationen

1 Wasserablauf:
Var.A: Direktanschluss mit an vorhandenes Siphon (G 1¼", Rohr ø32mm) an das Abwassernetz.
Var.B: In optionalen Wasserbehälter (Pos.2)
2 Tropfwasserbehälter
3 Steuerkasten
4 Kabelausgang
5 Arbeitsfläche (bauseitig)
6 Kühlaggregat
7 Zuluft
Zuluftfläche (freier Durchlass) min. 750cm2
7a Zuluft-Kanal
Querschnitt (freier Durchlass) min. 750cm2
(Von Kühlaggregat bis Rückseite Gitter)
*L: Bei Einbauplanung bestimmen.
Distanz mit Luftleitblechen kanalisieren
8 Abluft (Kundenseite), Standard
Abluftfläche (freier Durchlass) mind. 50% grösser als Kondensatorfläche.
8.1 Abluft, 2. Priorität
8.2 Abluft, 3.Priorität
Mindestabstand zur Zuluft: seitlich 100mm (kein thermischer Kurzschluss erzeugen !)

Die beiden Luftströme dürfen sich nicht stören
In diesem Bereich dürfen keine Fremdgeräte oder andere Gegenstände platziert werden!

Informations importantes

1 Ecoulement d'eau:
Var.A: Raccordement direct avec siphon existant (G 1¼"conduit ø32mm au résau de l'eau usées
Var.B: Dans le bac pour l'égouttage de l'eau en option
2 Bac pour l'égouttage de l'eau
3 Boîtier de commande
4 Sorti du câble
5 Planche de travail (à procurer par le client)
6 Groupe frigorifique
7 Aduction et évacuation de l'air
Surface (passage libre) pour l'aduction d'air min.750cm2
7a Canal pour l'entrée d'air
Section (passage libre) min.750cm2
(De la groupe frigorifique justq'à derrière porte service)
*L: Fixer au planning d'encastrement.
Distance canaliser avec air déflecteurs
8 Évacuation de l'air (coté clientèle), standard
Surface (passage libre) pour l'évacuation d'air min.50% supérieur à condensateur surface
8.1 Evacuation de l'air, 2. priorité
8.2 Evacuation de l'air, 3. priorité
Moindre distance à l'entrée d'air: latéral 100mm (ne générer pas une thermique court-circuit !)

Les deux flux d'air ne doit pas se gêner réciproquement
Il est interdit de placer d'autres appareils ou objects dans cette zone.

Important informations

1 Water drain
Var.A: Direct connection with existing siphon (G 1¼" tube ø32mm) to drain system.
Var.B: Drainage in to water bin
2 Water bin (Optional)
3 Control box
4 Cable outlet
5 Table top (supplyed by client)
6 Cooling unit
7 Cooling air inlet
Surface (free pass) of air inlet must be min.750cm2
7a Air-inlet duct
Section (free pass) min.750cm2
(from cooling unit to inside of service grid)
*L: to be determined when planning installation of unit.
Distance canalise with air deflectors
8 Cooling air outlet (customer side), standard
Surface (free pass) of air outlet must be min.50% bigger than the condenser surface
8.1 Cooling air outlet, 2nd. priority
8.2 Cooling air outlet, 3nd. priority
Minimum distance to cooling air inlet: lateral 100mm (do not produce a thermal short-circuit !)

The two airstreams have to be sparated (no interference)
Do not place any apparatus or items in this area.

Grösse/ Grandeur/ Size		2 x GN 1/1	3 x GN 1/1	4 x GN 1/1	5 x GN 1/1
Elektrischer Anschluss		230VAC (NPE)			
Connection électrique	W	527	755	914	1052
Electrical connection	A	2.3	3.3	4	4.6
Kabellänge/ Longuer du Câble/ cable length		ca. 1.7m			
Stecker	CH	T12			
Fiche	EU	Schuko			
Plug	GB / IR	without plug			
Temperaturbereich		Bei Umgebungstemp. max. 25°C, rel. Luftfeuchtikeit max. 60%			
Plage de température	4.....+12°C	Lors d'une temp. ambiant max. 25°C, humidité rel. max. 60%			
Temperature range		Ambiet temp. max. 25°C, relative humidity of max. 60%			
Verdampfungstemp./ Temp. de vaporisation/ Evaporating temp.		-10.....-15°C			
Kälteleistung/ Puissance de froid/ Refrigerating capacity	VT -10°C	394W	535W	649W	731W
Kältemittel/ Fluid frigorigène/ Refrigerant		R134a			
Masse/ Dimensions/ Dimensions	A (mm)	835	1160	1485	1810
	B (mm)	725	1050	1375	1700
	C** (mm)	765	1090	1435	1770
	D** (mm)	837	1162	1487	1812
	E (mm)	265	265	265	310

Culinario- Arctis EK GN
Installationsplan

Gezeich.	G. Büschlen	15.07.2009
Geprüft		
Massstab		Blatt 1
%		von 1

beer
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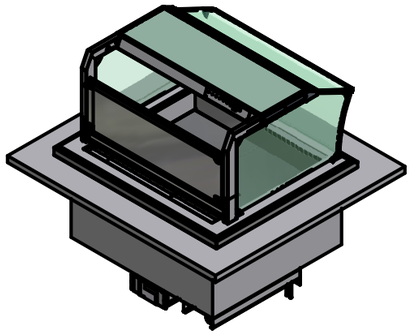
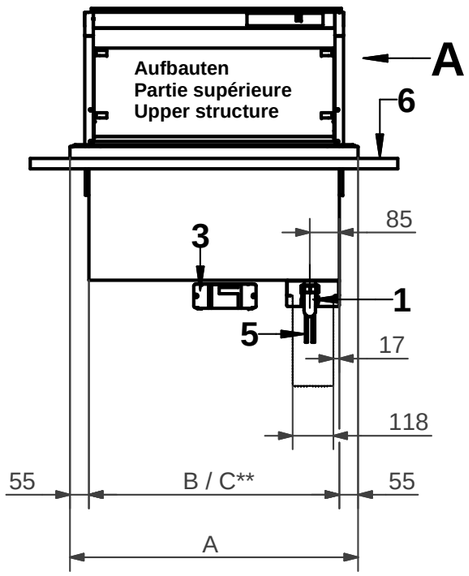
16-M-09-100-00B

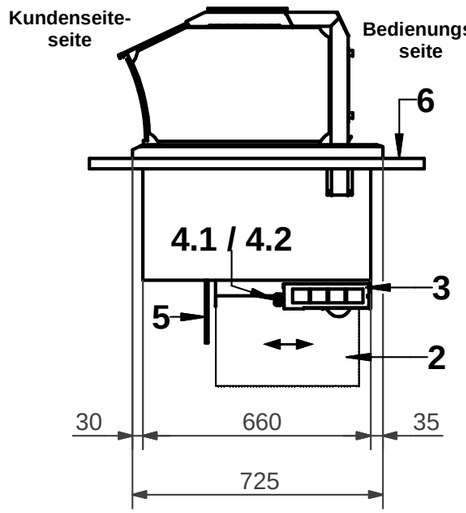
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Variante 1 Arctis KW ZK GN

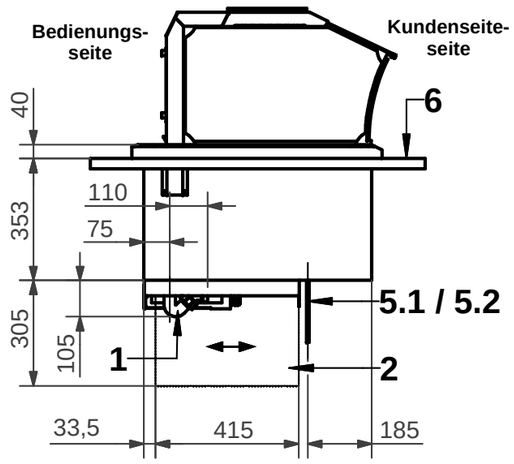
Einbaumodell eigengekühlt mit abgeschrägtem Rahmen
Modèle encastré, avec réfrigeration autonome, cadre biasé
Built-in model self cooled, with slated frame

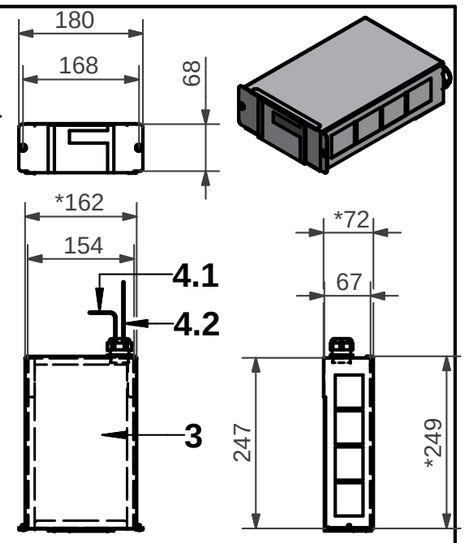






Ansicht A



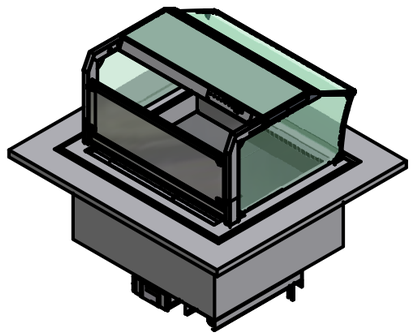


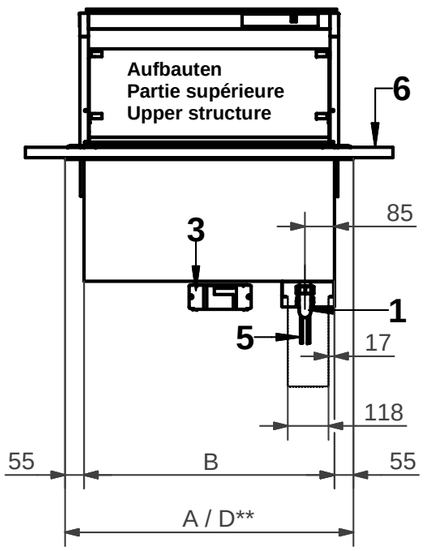
****C Ausschnittsmass in Arbeitsfläche für Einbau mit aufgesetztem Rahmen**
C Dimension de decoupe dans planche de travail cadre posé sur planche de travail**
C Dimension of table top cut out for building-in with frame supported by table top**

*** Abmessungen der Haltevorrichtung**
*** Dimensions pour dispositif de montage**
*** Dimensions of support**

Variante 2 Arctis KW ZK GN

Einbaumodell eigengekühlt mit eckigem Rahmen für flächenbündigen Einbau.
Modèle à encastrer avec réfrigeration autonome, cadre rectangulaire, affleurant avec plan de travail
Built-in model, self cooled with rectangular frame for building-in flush with table top





D Ausschnittsmass in Arbeitsfläche für flächenbündiegen Einbau**
D Dimension de decoupe dans planche de travail pour encastrer affleurant avec plan de travail**
D Dimension of table top cut out for building in flush wit table top**

Aufbauten:

Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var.1A)
für Varianten 1A- 5A siehe Zeichnung- Nr. 17-M-03-016-10B

Partie supérieure:

Les plan d'installation sont indépendant de la forme (Dessiné Var.1A). Pour formes et dimensions des variantes 1A - 5A voir dessin 17-M-03-016-10B.

Upper structure:

Installation instructions are independent of the shape (Drawn Var.1A). For shapes and dimensions of all upper parts see drawing 17-M-03-016-10B.

Für Einstellungen und Inbetriebnahme der Kühlung ist ausschliesslich die BEER Bedienungs- und Programmieranleitung sowie der Installationsplan 16-M-09-101-00 verbindlich. (Änderung vorbehalten)

Pour adjustage et mettre en service de la réfrigeration utilise exclusivement le mode d'emploi et programmation BEER ansi que le plan d'installation 16-M-09-101-00. (Sous réserve de modifications)

For adjusting and start-up of cooling system use exclusively the BEER service- and programming- instruction, aswell as the installation instruction 16-M-09-101-00. (Subject to change without notice)

Wichtige Informationen	Informations importantes	Important informations
1 Wasserablauf: Var.A: Direktanschluss mit an vorhandenes Siphon (G 1¼", Rohr ø32mm) an das Abwassernetz. Var.B: In optionalen Wasserbehälter (Pos.2) **2 Tropfwasserbehälter zum Entleeren herausziehbar** **3 Steuerkasten mit Haltvorrichtung für bauseitige Montage** **4.1 Netzanschlusskabel mit Secker Schuko/ T12** **4.2 Festes Verbindungskabel zu Kühlgerät** **5 Kälteanschlussrohre ø8mm Saugleitung ø6mm Druckleitung** **6 Arbeitsfläche (bauseitig)** **Gerät waagrecht einbauen (mit Wasserwaage ausnivelieren)**	**1 Ecoulement d'eau:** Var.A: Raccordement direct avec siphon existant (G 1¼"conduit ø32mm au résau de l'eau usées Var.B: Dans le bac pour l'égouttage de l'eau en option **2 Bac pour l'égouttage de l'eau (amovible pour vider)** **3 Boîtier de commande avec dispositif de fixation pour montage libre sur place.** **4.1 Câble d'alimentation avec fiche Schuko/ T12** **4.2 Câble de connexion pour appareil de réfrigération** **5. Installation frigorifique:** **Tube ø8mm conduite d'aspiration** **Tube ø6mm conduite forcée** **6 Planche de travail (à procurer par le client)** **L'appareil installer à i'horizontale Contrôler avec niveau à bulle d'air)**	**1 Water drain** Var.A: Direct connection with existing siphon (G 1¼" tube ø32mm) to drain system. Var.B: Drainage in to water bin **2 Water bin** (Removable for draining) **3 Control box with support for free mounting on site.** **4.1 Mains cable without plug** **4.2 Connection cable to cooling unit** **5. Cooling connection:** **Pipe ø8mm intake line** **Pipe ø6mm discharge-line** **6 Table top (supplyed by client)** **Unit has to be mounted horizontally (check with water-level)**

Grösse/ Grandeur/ Size		2x GN 1/1	3x GN 1/1	4x GN 1/1	5x GN 1/1
Elektrischer Anschluss		230V AC (NPE)			
Connection électrique	W	110	200	290	290
Electrical connection	A	0.48	0.87	1.26	1.26
Kabellänge/ Longuer du Câble/ cable length		ca. 2m			
Stecker	CH	T12			
Fiche	EU	Schuko			
Plug	GB / IR	without plug			
Temperaturbereich	+4.....+12°C	Bei Umgebungstemp. max. 25°C, rel. Luftfeuchtikeit max. 60%			
Plage de température		Lors d'une temp. ambiant max. 25°C, humidité rel. max. 60%			
Temperature range		Ambiet temp. max. 25°C, rel. humidity of max. 60%			
Verdampfungstemp./ Temp. de vaporisation/ Evaporating temperature		-10.....-15°C			
Kälteleistung/ Puissance de froid/ Refrigerating capacity	VT -10°C	394W	535W	649W	731W
Kältemittel/ Fluid frigorigène/ Refrigerant		R .... a			
Abmessungen	A (mm)	835	1160	1485	1810
Dimensions	B (mm)	725	1050	1375	1700
Dimensions	C** (mm)	765	1090	1435	1770
	D** (mm)	840	1165	1490	1815
Gewicht/ Poid/ Weight	kg	80	110	140	170

Culinario- Arctis ZK GN
Installationsplan

Gezeich.	G. Büschler	15.07.2009
Geprüft		
Massstab %		Blatt 1
		von 1

beer

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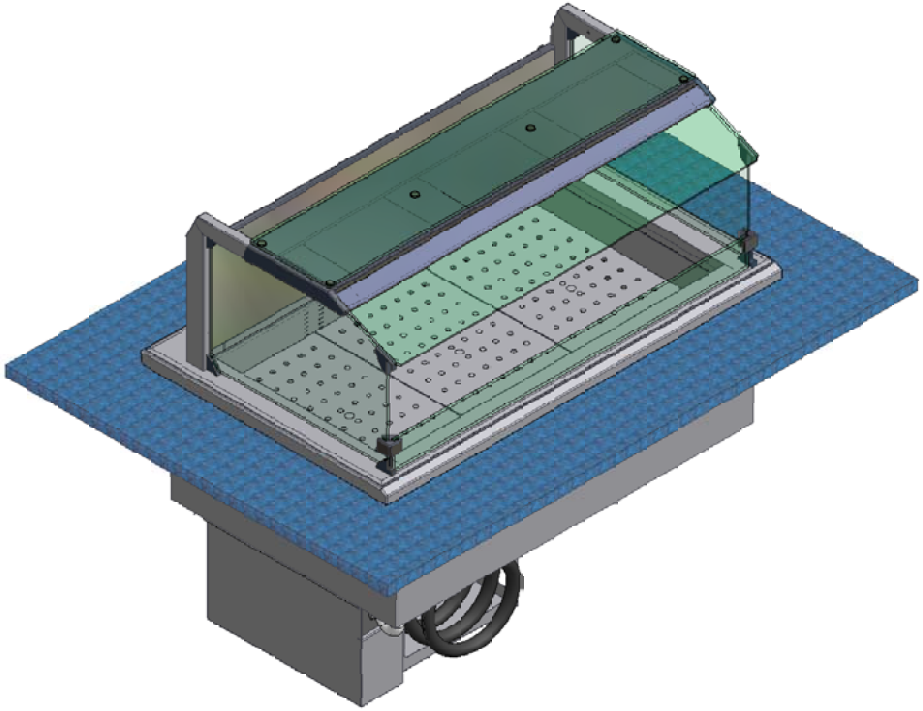
16-M-09-101-00

Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Zusammenstellungszeichnung mit Frontglas niedrig
mit Glashalter links und rechts

Dessin assemblé avec vitre frontale bas
et porte-vitre latéral gauche et droit.

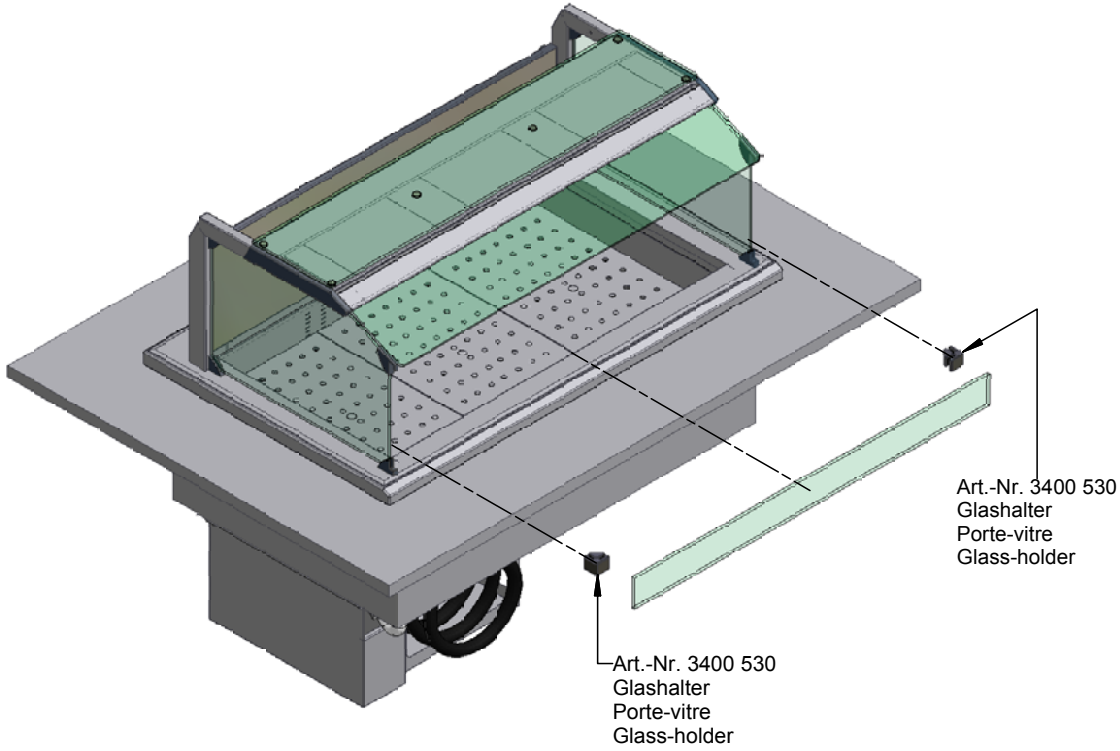
Assembly-drawing with front-glass low
and glass-holder left and right side.



Explosionszeichnung von Frontglas niedrig
mit Glashalter links und rechts

Dessin explosé avec vitre frontale bas
et porte-vitre latéral gauche et droit.

Exploded drawing with front-glass low
and glass-holder left and right side.



Montagezeichnung Frontglas niedrig
Dessin de montage vitre frontale bas
Assembly-drawing with front-glass low

Cul Arctis, selbstbedient, self-service

Ers. durch:		
Ers. für:		
Komm.		
Gezeich.	S.Ceker	2.9.2003
Geprüft		
Massstab :		Blatt 1
		von 1

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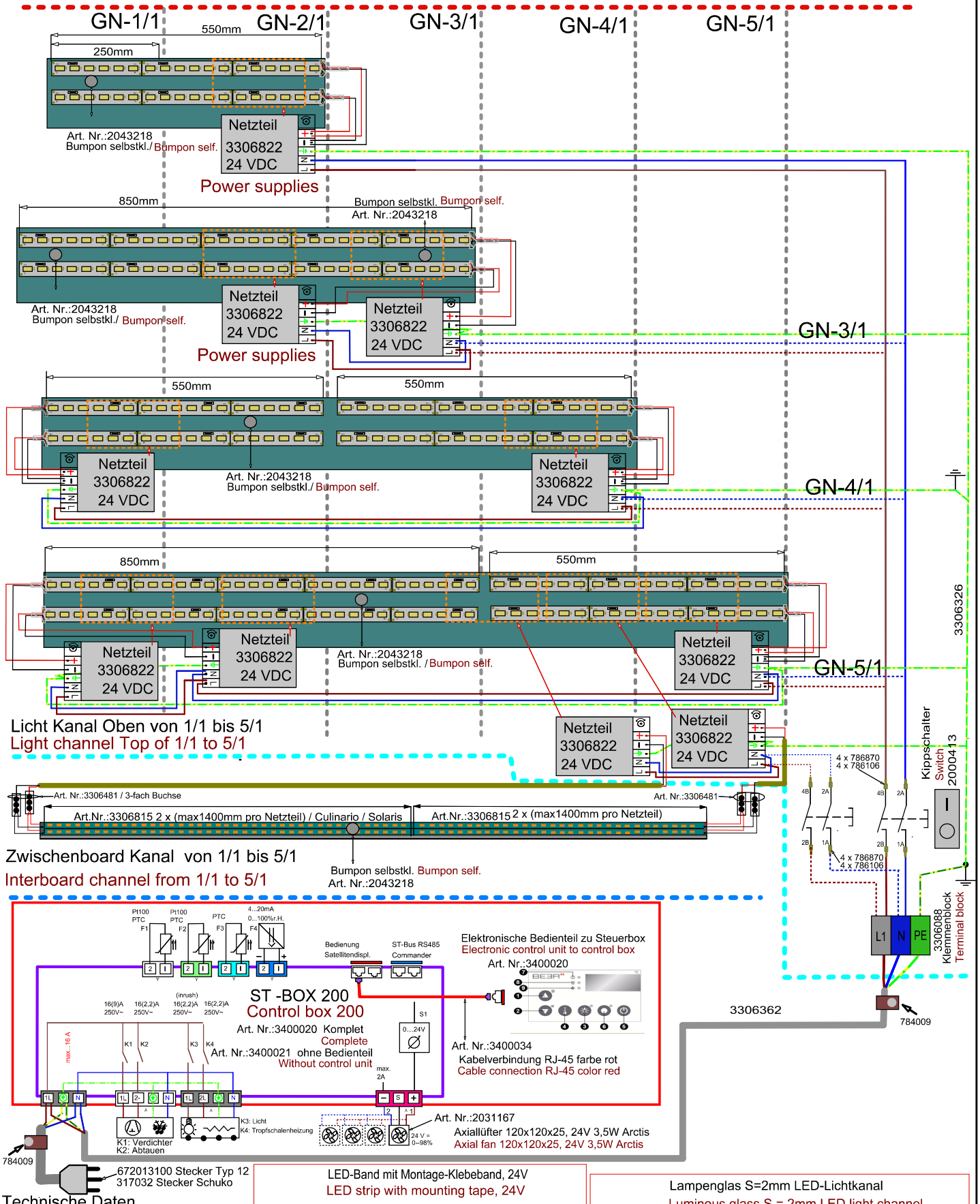
16-M-03-048-00



Technische Daten
Technical specifications

Arctis EK	Duplex EK
1 GN:230 V,NPE / 422W / 1.8 A	1 GN:230 V,NPE / 472W / 2.0 A
2 GN:230 V,NPE / 1066W / 4.6 A	2 GN:230 V,NPE / 1116W / 4.8A
3 GN:230 V,NPE / 1139W / 4.9 A	3 GN:230 V,NPE / 1239W / 5.3 A
4 GN:230 V,NPE / 1089W / 4.7 A	4 GN:230 V,NPE / 1189W / 5.1 A
5 GN:230 V,NPE / 1189W / 5.1 A	5 GN:230 V,NPE / 1339W / 5.8 A

Arctis ZK	Duplex ZK
1 GN:230 V,NPE / 200W / 0.9 A	1 GN:230 V,NPE / 250W / 1.1 A
2 GN:230 V,NPE / 200W / 0.9 A	2 GN:230 V,NPE / 250W / 1.1 A
3 GN:230 V,NPE / 250W / 1.1 A	3 GN:230 V,NPE / 350W / 1.6 A
4 GN:230 V,NPE / 250W / 1.1 A	4 GN:230 V,NPE / 350W / 1.6 A
5 GN:230 V,NPE / 300W / 1.3 A	5 GN:230 V,NPE / 450W / 1.9 A

LED-Band mit Montage-Klebeband, 24V
LED strip with mounting tape, 24V

Art.Nr.:3306815 LED-Band mit Montage-Klebeband, 24V 3000K alle 50mm trennbar
Art.Nr.:3306816 LED, 24V 3000K L=250mm fertig konfektioniert.
Art.Nr.:3306817 LED, 24V 3000K L=400mm fertig konfektioniert.
Art.Nr.:3306818 LED, 24V 3000K L=550mm fertig konfektioniert.
Art.Nr.:3306819 LED, 24V 3000K L=850mm fertig konfektioniert.

Lampenglas S=2mm LED-Lichtkanal
Luminous glass S = 2mm LED light channel

Art. Nr.:33068xx Lampenglas S=2mm LED-Lichtkanal GN-1/1
Art. Nr.:3306850 Lampenglas S=2mm LED-Lichtkanal GN-2/1
Art. Nr.:3306852 Lampenglas S=2mm LED-Lichtkanal GN-3/1
Art. Nr.:3306854 Lampenglas S=2mm LED-Lichtkanal GN-4/1
Art. Nr.:3306856 Lampenglas S=2mm LED-Lichtkanal GN-5/1

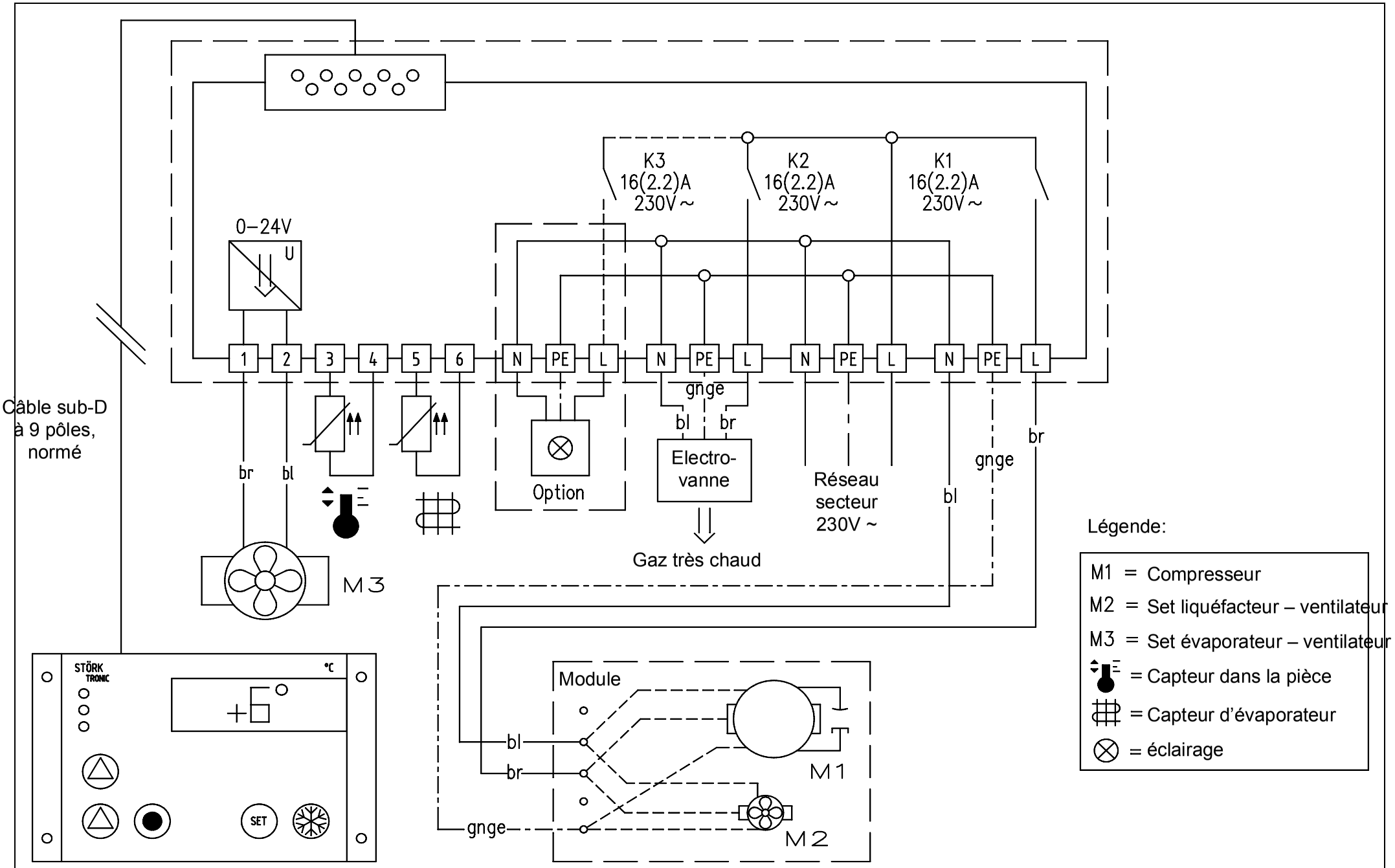
Änderungen			Datum	Name
Datum	Name	gez.:	30.01.17	CCO
		gepr.:		

Bezeichnung: Arctis / Duplex
1/1 bis 5/1 GN
LED 24 V DC 3000K

Blattzahl: 1
Blatt-Nr.: 1

BEER

Zeichnungs-Nr.: 16Ea167-00C



Plan des connexions: UKW, EURO, Kombi