

**USER INSTRUCTION**  
READ CAREFULLY AND KEEP WITH THE CASE

**用户手册**

使用前请仔细阅读本说明书，并妥善保存以备日后查阅



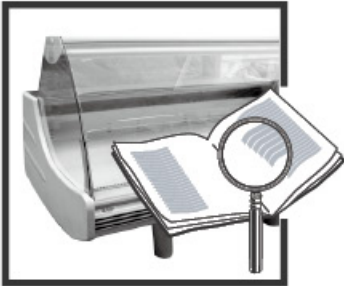
**MAESTRO**



Manufacturer EPTA (Qingdao) Retail Equipment Co.,Ltd  
生产厂商 爱普塔(青岛)商业设施有限公司

ENGLISH \_\_\_\_\_ 8  
中文 \_\_\_\_\_ 13

## INTRODUCTION - 简介



The present booklet has been formulated in a simple and rational way, in order for the reader to get deeply acquainted with his maestro showcase. Please, read it carefully and keep it with the machine. The manufacturer assumes no responsibility for any personal injury or property damage which may be caused by non-compliance with the instructions contained in this booklet. Whoever operates the machine must have read this manual beforehand.

本说明书简明扼要的对产品进行阐述，用户可以深入了解产品。请在陈列柜使用前仔细阅读本说明书并妥善保管。厂商对未按照本说明书的操作而引起的人身伤害或者财产损失不承担任何责任。每个使用陈列柜的用户务必在使用前仔细阅读本说明书。

fig. 1

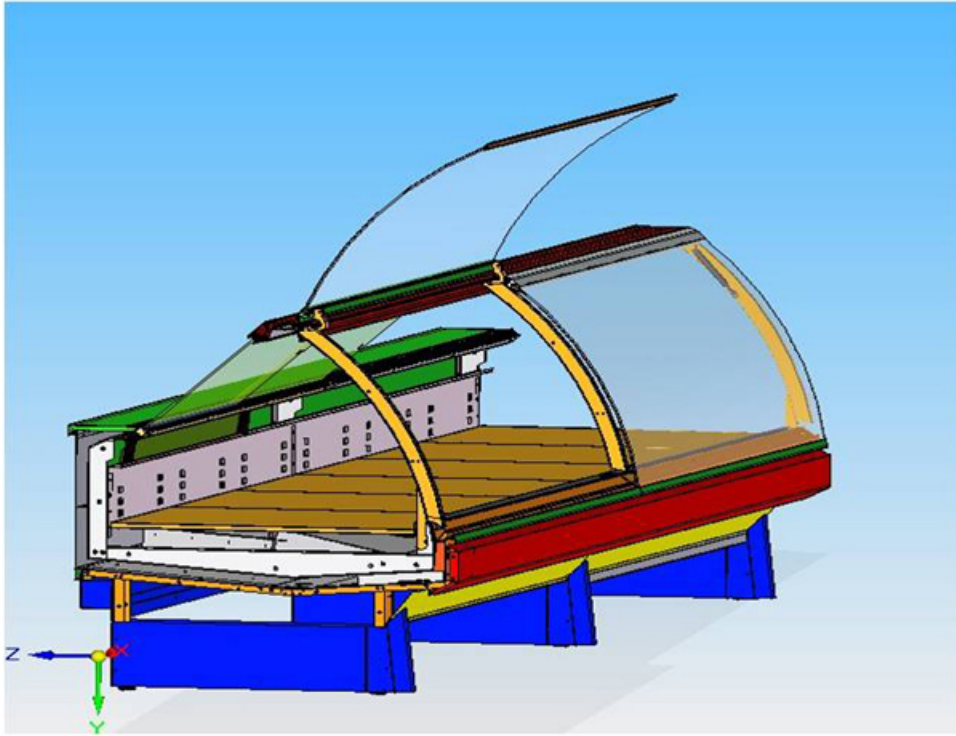


fig. 2

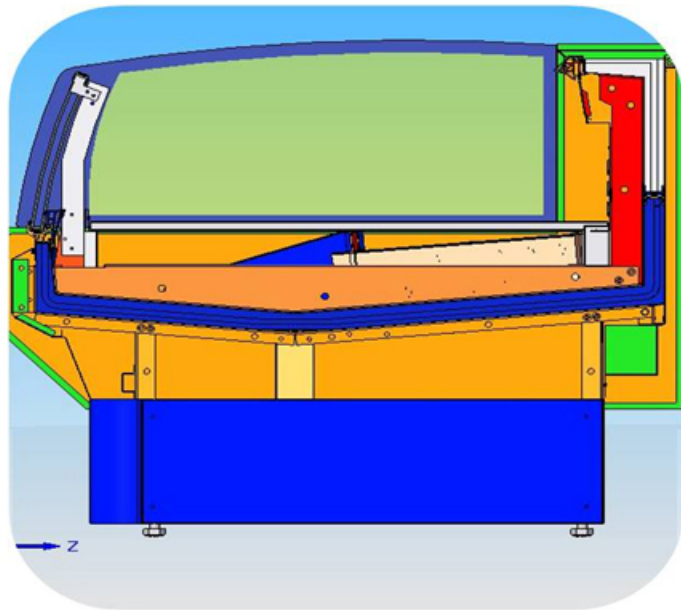


fig. 3



Lighting switch  
照明开关

Controller (Optional)  
温控器(可选)

Length: 1875 - 2500 - 3725 mm + end panel 40 mm  
 长度 1875 - 2500 - 3725 mm + 端板厚度 40mm

90° open corners  
 90° 敞开式角柜

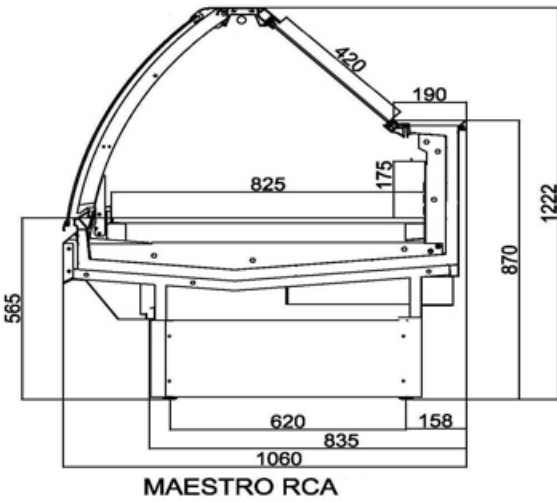
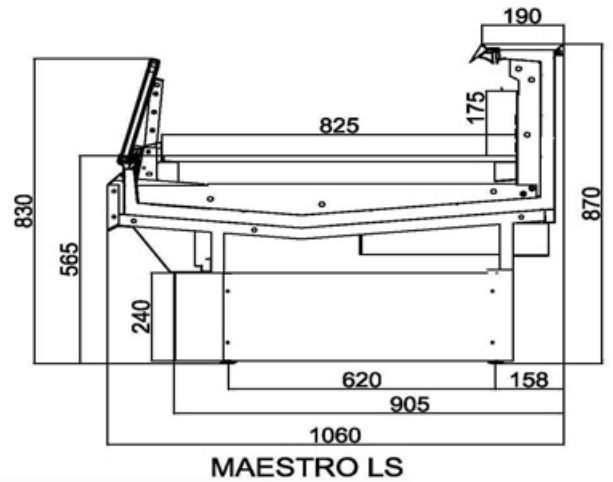


fig. 4



Handling / 搬运

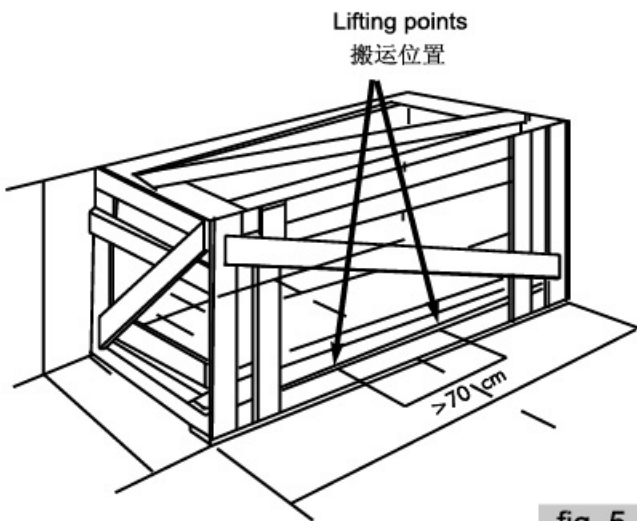


fig. 5



fig. 6

tab. I

MAESTRO		188	250	375	MAA90
Weight of the cabinet 柜体重量 (Kg)	RCA	185	240	325	175
	LS	155	200	275	150
Packaging weight 包装重量 (Kg)	Wooden pallets 木托盘	15	20	25	
	Wooden packing 木箱				80

fig. 7



fig. 8

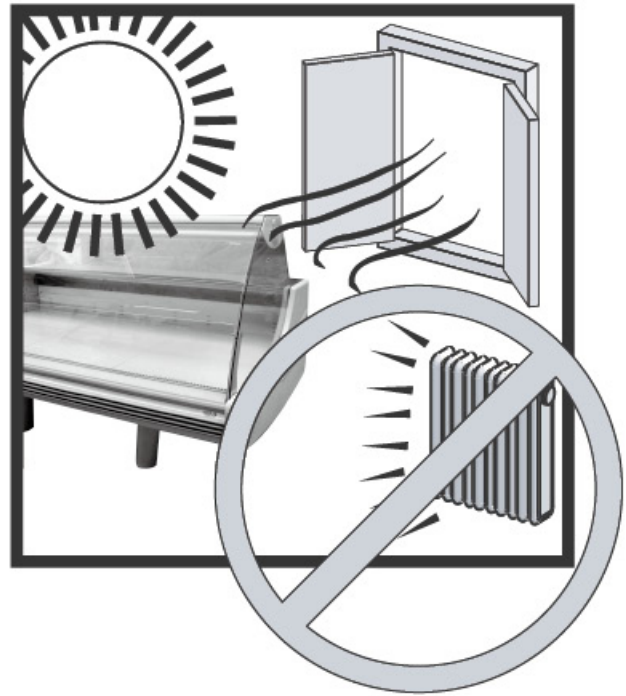
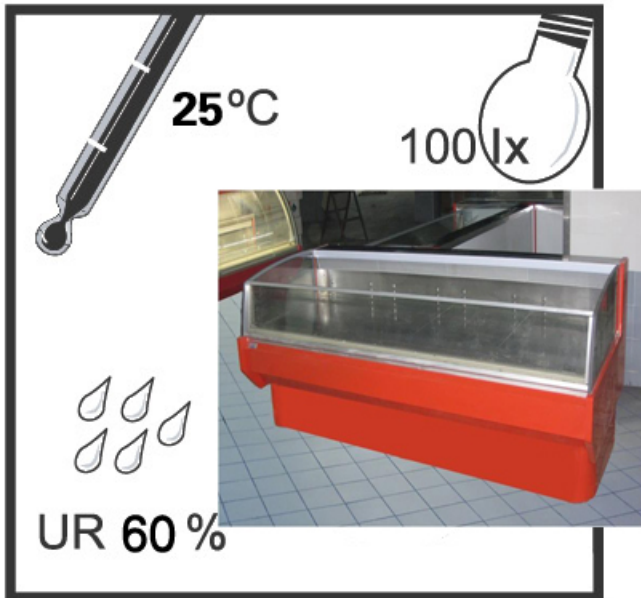


fig. 9



tab. II

Ambient environment / 使用环境	Closed / 封闭
Temperature / 温度	25° C
Relative humidity / 相对湿度	60% RH
Lighting / 灯光	100 lx

tab. III

MAESTRO			188	250	375	MAA90
Power / 电压功率			220V -230V / 50Hz - 60Hz 220 - 230伏, 50 - 60赫兹			
Rated output 额定输出	With lamps 照明	FS/自然化霜	237	238	436	175
		ED/电化霜	237	238	436	175
	Without Lamps 无照明	FS/自然化霜	107	118	176	95
		ED/电化霜	107	118	176	95
Defrosting power 化霜功率	With lamps 照明	FS/自然化霜	237	238	436	175
		ED/电化霜	767	948	1526	485
	Without Lamps 无照明	FS/自然化霜	107	118	176	95
		ED/电化霜	637	828	1266	405
Lighting 照明			130	120	260	80
Climatic class / 气候类型			H3 - (25° C - 60%)			

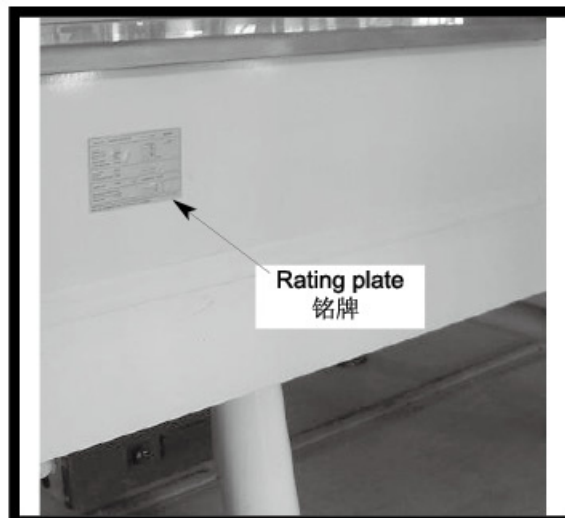


fig. 10



fig. 11

Max 10 kg/m<sup>2</sup>  
最大承重10kg/m<sup>2</sup>

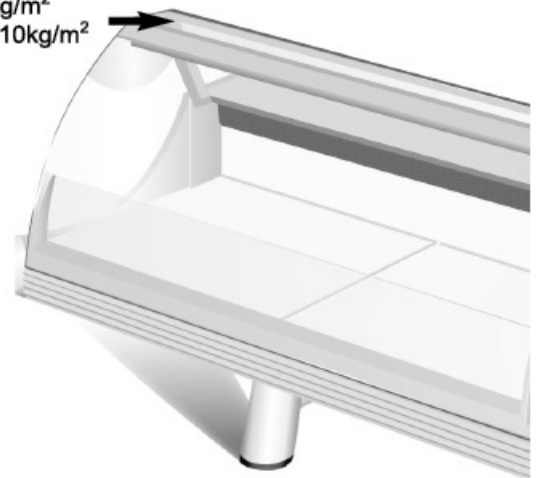


fig. 12

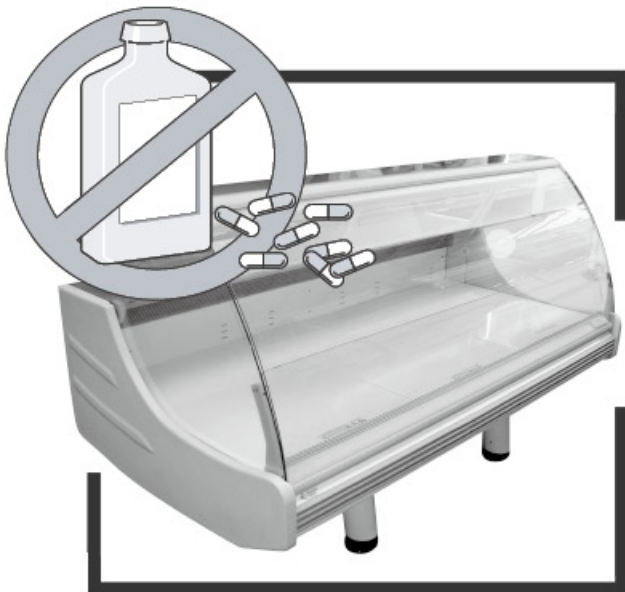


fig. 13

fig. 14

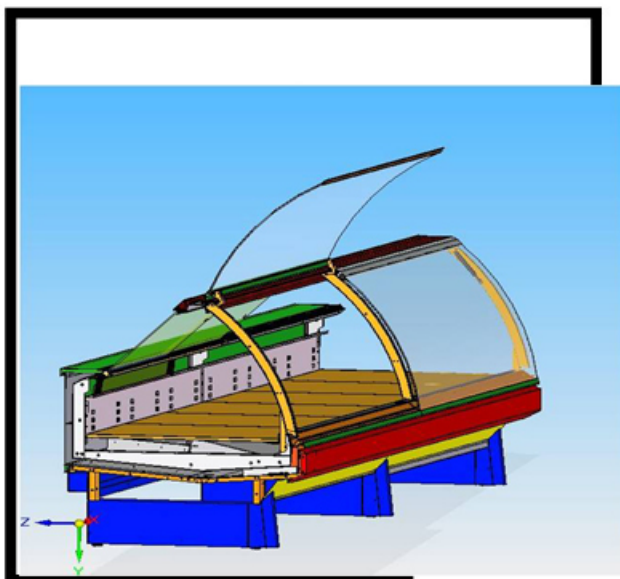
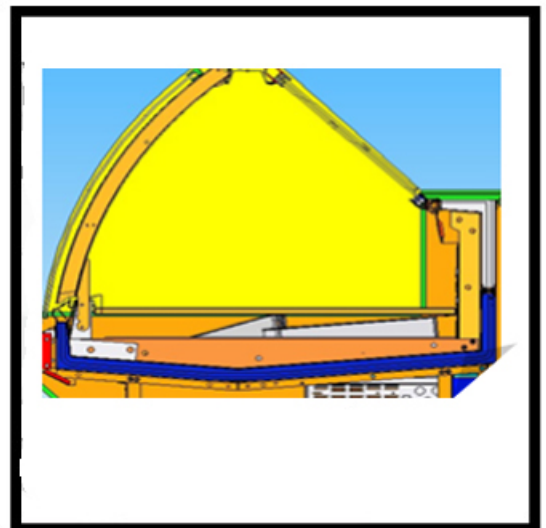


fig. 15



fig. 16

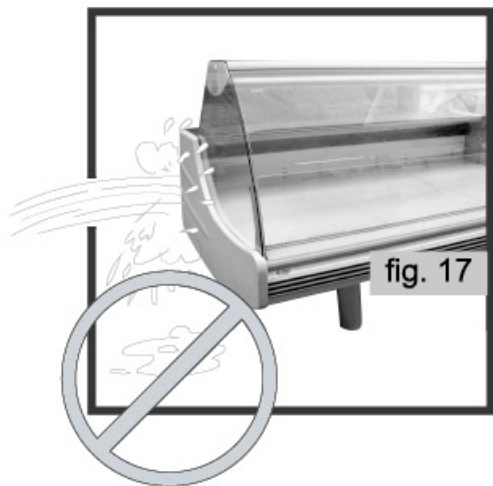


fig. 17

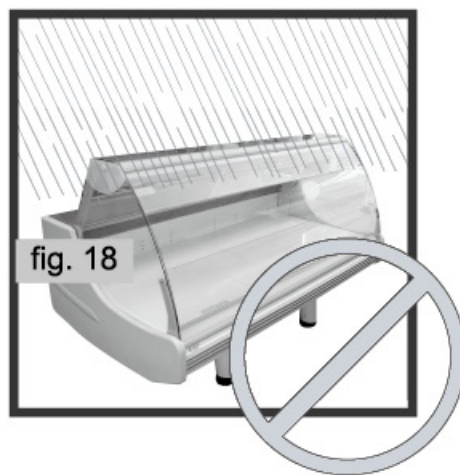
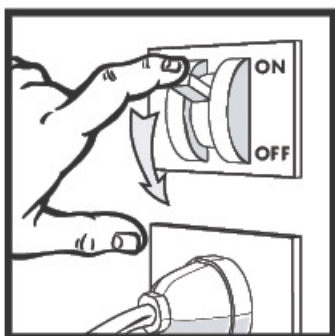


fig. 18

Ordinary maintenance/日常维护



Main electrical switch board  
主控制面板



fig. 19





## **1. DESCRIPTION**

**Maestro** is a fan-assisted refrigerated showcase for the preservation of fresh food. Designed in 3 different lengths (1875, 2500 and 3750 mm), the range is completed by a 90° open corner cases. The main features and dimensions are clearly illustrated in drawings 1, 2, 3 and 4 on pages 2 and 3. As for their weights, packing included and excluded and their packing sizes, see table I and drawings 5 and 6 on page 3. A wide range of optional accessories is also available for enhanced functions. To this respect, contact the authorised after-sales service only.

## **2. TRANSPORTATION**

The cabinet is contained in a specially created wooden packing (Corner case) or wooden pallets (Straight case) that enables transportation by the use of fork lift trucks. Handle the machine on its own pallet or on a similar platform; use a fork lift truck, either manual or electric, provided it is adequate for handling such appliances and it has the requisite lifting capacity (see page 3 - figs. 5, 6 and table I). Handling is reserved for the authorised after-sales service.

## **3. DELIVERY AND STORAGE**

Prior to accepting the case from the carrier, check the conditions of the package. If it is showing visible damage, the machine may have suffered some consequences. If so, unpack the machine in the presence of the carrier and sign, with reservation, the delivery bill. The manufacturer disclaims all liability for damage caused by transportation or incorrect handling during storage. Unpacking is reserved for the authorised after-sales service. Storing temperature must be between -25°C and +55°C, air humidity between 30% and 95%. Keep the case away from direct sunlight and from the elements.

## **4. INSTALLATION AND AMBIENT CONDITIONS**

The cabinet must not be installed in premises containing explosive gas substances. It can neither be used in the open nor exposed to the rain.

Prior to connecting the cabinet, make sure that the rating plate data correspond to the characteristics of the existing electrical system (see page 5 - fig. 10 tab. III). For correct operation, the machine must be placed on a level floor (see page 4 - fig. 7), far from sources of heat and/or direct sunlight, doors, windows, fans or ventilation outlets (see page 4 - fig.8). It must be granted a reasonable free front area for customer service.

**The room where the appliance is installed must comply with the requirements set forth on page 4, fig. 9 and tab. II.**

## **5. ELECTRICAL CONNECTION**

The refrigerator must be installed by professionally qualified personnel, in accordance with the instructions provided by the manufacturer and local regulations. Incorrect installation may cause harm to persons, animals and property. The manufacturer assumes no responsibility for such damages.

The cord must be spread out safe from shocks, away from liquids, water or sources of heat and it must always be kept in perfect condition. If it should be damaged, have it replaced by duly licensed personnel. **THE USE OF ADAPTOR PLUGS IS FORBIDDEN.**

Make sure that power supply voltage corresponds to the values appearing on the rating plate of the refrigerator. Consider also that the maximum allowable power voltage variation is +/-6%.

**IMPORTANT: THE REFRIGERATOR MUST BE PROPERLY EARTHED.** The manufacturer disclaims all responsibility for damage resulting from non-observance of this safety principle. If the refrigerator must be installed far from the power points, make certain that the connection complies with the standards in force. **THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY FOR ANY PERSONAL INJURY OR PROPERTY DAMAGE ARISING FROM INCORRECT INSTALLATION.**

## **6. TECHNICAL SPECIFICATIONS**

The built-in electrical installation is composed of control and safety devices lodged in the cabinet. The relevant wiring diagrams and part lists are contained in a sealed plastic envelope together with the present booklet. Keep such documents with the booklet. The technical data, which are also reported on the rating plate inside the showcase (see fig. 10 on page 5), are shown in table III, page 5. The sound level generated by the running refrigerator is below 70 dB (A). The refrigerator generates no harmful vibrations.

WE HEREBY DECLARE THAT THE CABINET AT ISSUE COMPLIES ON MATERIALS AND OBJECTS FIT FOR CONTACT WITH EDIBLES.

**Thermostat adjustment is restricted to the technical after-sales service only.**

## **7. LOADING PRODUCTS**

Switch the cabinet on through the wall cutoff switch. As soon as the cabinet is on it will start its cooling cycle. Allow about two hours before loading any products, which must already be at their preservation temperature. The cabinet is factory-regulated for the anticipated performance.

Attention! Front glazing can be opened for cleaning and restocking operations. It is advisable to carry out these jobs when the sales area is NOT OPEN TO THE PUBLIC. When loading products make certain that:

- They are similar in size and type;
- They do not obstruct the flow of refrigerated air (see page 6 - fig. 15).

## **8. USE**

**Maestro** is designed and manufactured exclusively for the display of fresh food like fruits, vegetables, dairy produce, sausages and fresh meat. Its function is preserving food temperature, not lowering it. Therefore, when introduced, **THE FOODSTUFFS MUST BE AT THEIR CONSERVATION TEMPERATURE.** Do not load foods that have undergone heating.

For best cabinet operation we recommend:

- Loading the products as explained in the preceding section;
- Using rear sliding door, during closing hours (see page 6 - fig. 11): this avoids unnecessary energy consumption and helps better product preservation;
- Do not lay heavy weights on the superstructure (see page 6 - fig. 12).

### **UPPER DISPLAY SHELF**

The upper display shelf was designed for a maximum weight of 10kg/m.

### **REAR DRESSING TABLE**

MISTRAL equipped standard 305mm rear dressing table (see page 6 - fig. 14) in order to provide best service.

## **LIGHTING**

A switch located on the back of the case (see fig. 3, page 2), controls cabinet lights. For the replacement of the fluorescent lamps proceed as follows:

- turn the appliance off;
- rotate the lamp, plastic shield included, by 90° until a slight "click" is heard and then remove it;
- remove the head pieces and slip the plastic shield off; then assemble the shield and head pieces on the new lamp;
- following the above procedure in the reverse order, install the new lamp and then make sure that it works correctly.

## **DEFROSTING**

The number and duration of defrosts in both no-unit cases and cases with self-contained unit are factory-set. The user must never alter their adjustment.

Defrost-water is collected by a drain tube and conveyed to an evaporation tray located in the base of the display cabinet. Periodically check that defrost water flows off normally. Otherwise, unclog by the use of a pointless flexible probe.

## **9. PRESCRIPTIONS AND RESTRICTIONS**

Keeping pharmaceutical products, GLASS BOTTLES OR FLASKS in the showcase is strictly forbidden as they could get broken and entail a safety hazard (fig. 13).

Except for the condenser guard, which needs to be removed in order to clean the condenser, Do not remove covers or panels when it requires the use of tools. MOST OF ALL Do not remove the electric control board cover.

Do not expose the showcase to atmospheric agents.

Do not spill water directly or indirectly on the showcase (fig. 17 and 18). Do not touch the machine with damp or wet hands or feet; do not use it while barefoot (fig. 16).

ATTENTION: The refrigerating system does not alter defrost water in any way, which is the product of the steam contained in the air circulating inside the showcase. Defrost and wash water may nonetheless mix with pollutants deriving from the products preserved in the appliance, from preservation means, from product remains, from the accidental crush of recipients containing liquids or from the use of improper detergents (see section 10 point 1).

The water produced by the system must therefore be disposed of through the sewer or purification system in compliance with the regulations in force.

ANY OTHER USE NOT EXPLICITLY MENTIONED IN THIS BOOKLET MUST BE CONSIDERED AS HAZARDOUS. THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR ANY DAMAGE RESULTING FROM IMPROPER, INCORRECT OR UNREASONABLE USE.

## **10. ORDINARY MAINTENANCE**

ATTENTION! Before maintenance OR CLEANING, DISCONNECT the refrigerator from the electrical power SUPPLY USING the wall main cutoff switch (fig. 19).

**IMPORTANT:** During maintenance or cleaning operations, be sure that the light in the working area is sufficient. If necessary, use an additional source of light. Mind also the hot and moving parts marked with the relevant symbol. The use of heavy-duty gloves is recommended.

## CLEANING THE CABINET

1) Every week clean the outer surfaces of the showcase with mild soap or detergent in lukewarm water only. Wipe carefully with a soft cloth. Never clean it using inflammable or scouring agents, alcohol, acetone or solvents. **NEVER CLEAN THE DISPLAY CASE BY THE USE OF WATER JETS** (fig. 17). Clean glass surfaces using glass-cleaning products only. The use of water is not recommended here, as it may cause scale to build up.

2) Every month clean the cabinet inside surfaces following the instructions provided in the preceding item and those indicated here below:

- Disconnect the cabinet from the power mains using the wall main cutoff switch (fig. 19).
- Empty the appliance; store its contents in cold rooms or refrigerators that are adequate for keeping the requisite preservation temperature.
- Wait until the showcase has reached ambient temperature and then clean according to the above instructions. The incorporated drain facilitates the collection of wash water by conveying it directly outside the cabinet.
- After having carefully checked that the cabinet is completely dry, reassemble it and switch it on.
- Allow a couple of hours before loading the products back again.

3) Defrost the showcase every three months to let the ice that may have formed between the evaporator fins melt, since frost may otherwise prevent correct operation. Proceed according to the instructions for cleaning the inside surfaces, item 2, but allow a longer wait time for the ice to melt completely.

Any maintenance operation not dealt with above, must be carried out by the authorised after-sales service or by qualified personnel.

## 11. EMERGENCY SITUATIONS

1) The cabinet will not start or will not keep on working:

- there may be a general blackout;
- the wall main switch may be off;
- the plug of the appliance may be out of the receptacle.

If power failure is not due to any of the above causes, call the nearest after-sales service immediately, empty the showcase and store the foods in cold rooms or refrigerators that may ensure their preservation temperature.

2) The showcase will not cool properly

- make sure that the product load is correct (see section 7);
- if the showcase has not been defrosted for longer than 3 months, defrost and clean it before starting normal operation (see section 10, item 3);
- make sure that the case is not exposed to sources of heat or draught; • make certain that ambient conditions comply with the requirements of page 4, table II;
- check that the showcase is perfectly horizontal by the use of a spirit level.

Should insufficient cooling persist, resort to the nearest after-sales service.

**IN CASE OF A GAS LEAK OR FIRE**, do not breathe inside the room that houses the cabinet before having aired it properly. Turn the cabinet off by the main switch (see fig. 19). **DO NOT USE WATER** but only dry extinguishers To **PUT OUT THE** fire.

3) The cabinet operates noisily:

- make sure that screws and bolts are securely closed;
- check that the showcase is perfectly horizontal by the use of a spirit level. Should the inconvenience persist, resort to the nearest after-sales service.

## **12. AFTER-SALES SERVICE**

Should it be necessary to resort to technical assistance, contact your sales person immediately. If spare parts are needed, always refer to your after-sales service: insist on the use of original spare parts.

## **13. DISMANTLING AND DISPOSAL**

Please, for the sake of the environment, sort the parts and materials composing the cabinet in accordance with the waste disposal provisions in force in your country, so that they can be properly disposed of or recycled. All its parts cannot be treated as solid urban waste, except for the metal parts, which nevertheless are not considered as special waste by most countries. the parts composing the refrigerating circuit must not be severed or separated but delivered intact to a centre specialised in recycling refrigerant gas.

## 1. 简介

风机助力制冷的陈列柜，用于食物的保鲜。有三种长度尺寸可供选择(1875, 2500, 3750mm), 配备90° 敞开式角柜。第2, 3页的图示中详细列出陈列柜的主要特征和型号。对于陈列柜的重量，包含了包装的重量但是未考虑包装尺寸，参看第3页中的表I和图5、6。备有大量的可选件用于扩充陈列柜的功能。此项事宜请与指定的售后服务商联系。

## 2. 运输

陈列柜都包装在特殊的木箱（角柜）或木托盘（直柜）以便于叉车运输。将设备搬运到自带的托盘或类似平台上，使用有足够举重能力能搬运这样陈列柜（参看第3页图5、6和表1）的手动或电动的升降式叉车。由指定的售后服务商实施搬运。

## 3. 交货和存放

在签收货物前，请先检查陈列柜的外包装。外包装的损坏有可能引起陈列柜的破损。如果外包装确有损坏，请在货运商面前拆箱并在交货单上签字，请保管好交货单并保留对承运商索赔的权利。厂商对因运输或在存放中的不正确搬运而引起的损坏不承担任何责任。拆箱工作由指定的售后服务上进行。陈列柜的存放温度介于-25℃和55℃之间，空气湿度在30%和95%间。陈列柜要远离阳光直射和电子元件。

## 4. 安装和使用环境

陈列柜绝对不能安装在含有爆炸性气体的房屋里，也不能在露天或雨中使用。在连接陈列柜前，请确认陈列柜铭牌中的数据 and 现有的参数相符（参看第5页图10和表III）。正确的操作：将陈列柜放在水平地面上（参看第4页一图7），远离热源和（或）阳光直射、门、窗、风扇或通风口（参看第4页一图8）。在陈列柜前方要留出适当的空间便于顾客取货。安装陈列柜的房间里必须符合第4页，图9和表II中列出的要求。

## 5. 电气连接

陈列柜的安装必须由专业人员按照厂商提供的使用说明书和当地的规定进行。厂商对因不正确的安装造成的人、动物的伤害及财产损失不承担任何责任。

电线必须安全展开，远离液体、水或热源并且保持良好的使用。如果损坏，请有正式授权的人员更换。禁止使用适配器插座。

确认电源电压符合陈列柜铭牌中标明的电压数值。请注意最大的电压变化范围为 $\pm 6\%$ 。

**重要事项：**陈列柜必须正确接地。厂商对因不遵守这一安全准则而造成的一切危险后果不承担任何责任。如果陈列柜必安装在远离电源地方，须确保电路按照国家规定正确连接。

厂商对因错误电气安装而引起的任何人身伤害或财产损失都不承担任何责任。

## 6. 技术规格

陈列柜内置的电气装置由控制器和嵌入陈列柜里的安全器件组成。相关线路图和部件清单跟用户使用说明书在同一个密封塑料袋里。请将这些文件和用户使用说明书一起保管好。陈列柜的铭牌上（参看第5页图10）标明的技术参数在第5页表III里列出。陈列柜运行时产生的噪声低于70分贝。陈列柜不产生有害振动。

我们在此声明陈列柜符合食物接触的物料的规定。

温度调节器只能由售后服务技术调节时使用。

## 7. 装货

将陈列柜接入墙面电源。陈列柜电源一打开就会启动制冷系统。在往陈列柜里放货前陈列柜需运转两小时才能达到货物保鲜温度。对陈列柜的预期性能已作了出厂设置。

注意：当清洁陈列柜或重新往陈列柜里放货时可以打开前玻璃，建议在非营业时间进行以上工作。

往陈列柜里放货时请确认：货品的大小和品种类似。货品不会阻碍冷气的流通。（参看页6-图15）

## 8. 使用方法

设计和制造用于摆放像水果、蔬菜、奶制品、香肠之类的新鲜食品和鲜肉。陈列柜的功能主要是保持食物的鲜度，而不是降低食物的温度。所以，当放入食品时，食品应该是新鲜的。不能将加热过的食品放入陈列柜。

我们推荐以下最佳的陈列柜操作方法：

如前所述往陈列柜里放入食品。

如果已经安装了后门移门，请在非营业时间使用后门移门（参看页6-图11），这可以避免不必要的能量损失并且更利于食品保鲜。

不能在陈列柜的顶层放置过重物品。（参看页6-图12）

柜顶展示

陈列柜顶部展台最大承重为10kg/平方米

服务台

配备有305mm 后服务台（参看页6，图14），以便提供出色服务。

照明 在陈列柜的背面有一个控制陈列柜照明的开关。（参看页2，图3）请按照以下步骤更换荧光灯：

1. 给陈列柜断电；
2. 旋转包括塑料灯套在内的荧光灯90度直到听到一声轻微的‘咔嚓声’，这时可以取下荧光灯；
3. 将荧光灯头上的部件和塑料灯套取下，然后将灯罩和灯头上的部件安装在新的灯管上；按照和以上步骤相反的顺序安装新的灯管并确认能正常工作。

除霜

除霜的次数和时间都为厂家设置，用户绝对不能改变这些设置。

除霜的水通过一个排水管流到排水系统。请定期检查化霜的水流动正常。否则的话需使用一个不带尖头的软管疏通。

## 9. 规定和限制

严格禁止将药剂产品、玻璃瓶或瓶装物品放在陈列柜里，这些物品可能会破碎并引起一些安全隐患（图13）。除了因清洗冷凝器需取下冷凝器防护装置外，不能移动需要用工具才能取下的盖子或者面板，尤其是不能移动电子控制板的盖子。

不能将陈列柜放在室外。

不能直接或间接的将水倒在柜体上（参看页9，图17，18）。不能用湿的手脚接触陈列柜，赤脚时不能操作陈列柜（参看页6-图16）。

注意：制冷系统不会将化霜产生的水以任何形式转换，这是陈列柜内部空气循环含有的蒸汽的产生物。但是化霜产生的水和清洗陈列柜的水有可能会和来自于保存在陈列柜的食物、保存方法、食物残余、偶然的含有液体的器具破损或者使用不正确的清洁剂而产生的污染物混合在一起（见第10节第1点）。

因此系统产生的水必须通过下水道排放。净化系统符合法律规定。本说明书中未说明的其他用途都被认为是危险的。厂商对因不规范的、不正确的或者不合理的使用而产生的一切损害不承担任何责任。

## 10. 日常保养

注意：在保养或清洁前，必须给陈列柜断电

重要事项：在保养或清洁操作时，确保工作区域光亮充足。如有需要的话，使用别的光源。同时注意热的和活动的部件已经标记上相应标识。推荐使用耐磨手套。

注意：当清洁陈列柜或重新往陈列柜里放货时可以打开前玻璃，建议在非营业期间进行以上工作。

### 清洁陈列柜

1) 每周清洗陈列柜的外表面，请用温和型肥皂或溶在冷水里的清洗剂，用软布仔细擦拭。不能使用可燃的、洗涤剂、酒精、丙酮或溶剂。不能用水冲洗陈列柜（图17）。只能用玻璃清洁产品清洁玻璃。这里不建议使用水，因为有可能使污垢增多。

2) 每月按照前面提及的和以下说明的指导清洁陈列柜的内部表面：

使用墙上主要断电开关给陈列柜断电（图19）；

取出陈列柜中存放的物品，把这些物品转放到冷库或者其它有足够的达到保鲜要求能力的冷藏设备里；

等到陈列柜的温度达到室温后，按照上面提到的方法清洁。自带的排水便于收集清洗的水并直接排到陈列柜外面；仔细检查陈列柜已经完全干燥后，重新安装并开启陈列柜电源；

在把货物放回前陈列柜需要运行几个小时。

3) 每3个月陈列柜进行除霜让蒸发器片间形成的冰融化，因为结霜在不同程度影响陈列柜正确的工作。按照项目2清洁内部表面的方法进行，但是允许等待稍长的时间让冰完全融化。

上述没有涉及到的任何保养操作都必须由指定的售后服务或者有资格的人员进行。

## 11. 突发状况

1) 陈列柜不能启动或者不能继续工作：

可能是停电； 墙面电源关闭；

陈列柜的电源插头和电源插座接触问题

如果不是因为上述原因导致电的问题，请立即联系最近的售后服务商，清空陈列柜并将食品转存到冷库或者别的能确保食品保鲜的冷藏设备里。

2) 陈列柜制冷不正常：

确保正确的往陈列柜里放货的方法（参看第7节）；

如果陈列柜超过3个月没有除霜，在正常操作前先除霜和清洁（第10节，第3项）；

确认陈列柜没有暴露在热源或者干燥环境里；

确认环境条件和页4，表2中的要求相符；

使用水平仪检查陈列柜是否水平放置。

如果陈列柜继续制冷不足，请与最近的售后服务商联系。



假如有气体泄漏或者起火，在空气流动正常前，需在放置陈列柜的房间里屏住呼吸。关闭柜子的电源给柜子断电（参看图19）。不能用水而要用灭火剂来灭火。

### 3) 柜子运转有噪声

确认螺丝螺栓已经拧紧；

使用水平仪检查柜子是否水平放置。

如果问题继续存在，请与最近的售后服务商联系。

## 12. 售后服务

需要技术帮助的时候请立即与销售人员联系。如果需要配件，与售后服务商联系：要坚持使用原装配件。

## 13. 分解和处理

为了保护环境，请按照本国垃圾处理法规规定来分类存放陈列柜的部件和材料，从而可以将这些物料正确处理和回收。所有的部件不能被当作城市固体垃圾，金属部件除外，大部分国家金属部件不被认为是特殊垃圾。组成制冷系统的部件不能重新利用或者单独使用，只能完整的送往专业回收制冷设备的中心。