

USER'S GUIDE CARE AND MAINTENANCE

MODELS
TT2X



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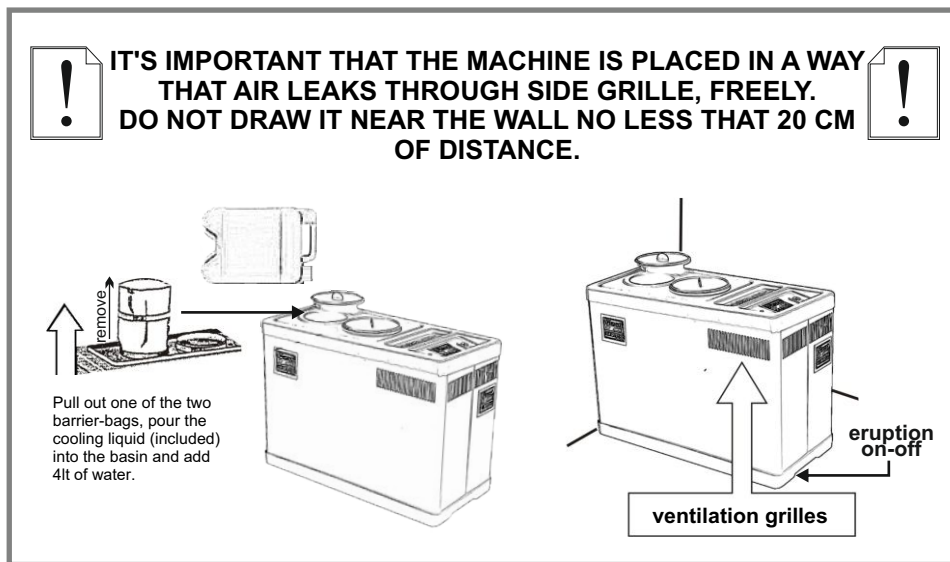
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SET-UP END INSTALLATION

INSTALLATION

1. Remove possible packing and verify that equipment is in the correct vertical position
2. Pull out one of the two barrier-bags, pour the cooling liquid (included) into the basin and add 4 lt of water.
3. Equipment ignition
 - 3 a: Connect the machine to a 230-240V~ and 50 Hz.
The machine has not to be exposed to the rain.
 - 3 b: raise the switch placed on equipment back panel
4. Wait for 3-4 hours before start using the equipment in order to achieve the correct temperature of liquid working.



The machine must not be placed outside or exposed to rain or liquid sprinkles. The machine must be positioned away from heat and in rooms with a minimal temperature of +10 C° and a maximal temperature of +30° C.

Beware: the machine increases the room temperature during its functioning.



BE SURE THAT FAST CHILLER IS ALWAYS CONNECTED TO AN ELECTRIC INSTALLATION EQUIPPED WITH SAFETY DEVICE AND EARTH CONNECTION.

FAST CHILLER USE

USE:

1. Insert , gently, bottle which has to be cooled, in chosen cooling well on Fast Chiller.
2. Do not wheel bottle once inserted in the crate.
3. Dial timers electronic button (one for each well) up to achieve requested cooling time.



**TIMER DOES NOT INTERFERE ON FAST CHILLER WORKING.
FAST CHILLER WORKS ALWAYS AND THE BOTTLE COOLS EVEN
IF TIMERS CONTROL IS NOT ACTIVATED.**

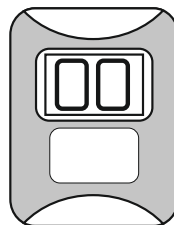
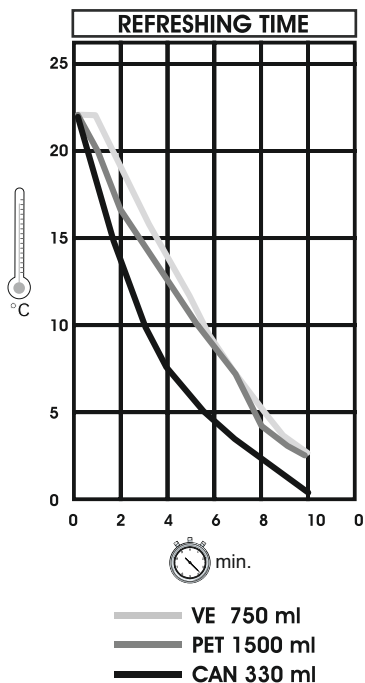
Timer is only a guide in order to know how long you want that bottle is inner the machine and an acoustic alarm in order to advice that the selected time is expired.

If the bottle remains in too much time it can chilled as in a common freezer.

4. When the buzzer rings, take out the bottle, slowly.
5. Now the bottle is well chilled and it can be served to the client.
6. FOR ANY REASON DO NOT LEAVE A BOTTLE INNER FAST CHILLER FOR MORE THAN 4 MINUTES OVER THE REQUESTED TIME TO CHILL IT, OTHERWISE THE CONTENT WILL START ICING.

TIME WORKING:

- On display are two zeros when it is just switched on.
- Push the button once in order to plan the count (1 minute a time).
- Hold the button pushed in order to increase the count more quickly.
- When the button is slacked more than one second, the counts starts.
- During countdown: if remained time is more than 1 minute, minutes digit flashes on display, if it is less than 1 minute seconds digit flashes on display. Hold the button pushed for two seconds to stop the count(it gives out a beep).
- When countdown stopped digits 00 flash on display, acoustic signal starts (10 beeps1at a second), digits 00 flash for 44 seconds yet, display goes off.
- Push once the button to start the countdown again with the regulated time.
- If the numbers do not appear, replace the clock battery: unplug the power supply of the machine, remove the timer from the upper covering, replace the battery on the back side, place again the timer and reconnect the machine to the power.



Timer

IMPORTANT RECOMMENDATIONS

1. Let liquid inner Fast Chiller cools for 3-4 hours before using it.
2. Use the machine following specifications.
3. Pay attention to insert and remove bottles from the well: if there is a resistance do not force it, verify that in the cooling well are not blockings.
4. Pay attention to the produced pressure inner the fizzy soft drinks bottles as Coca Cola etc, take out the cap gradually and with attention, in order to prevent content leakage.
5. Do not leave the bottles inner the well after the buzzer ringing: they could ice and break , in case of long permanence.
6. The cooling valve inner machine must suck air any time. Do not cover Fast Chiller and not embed it in a room corner because its sides have to be free and removed from any impediments, 20 cm at least.
7. Keep cleaned the suction and exhaust grilles. Clean them every now and then, using a brush or a vacuum cleaner.
8. Do not remove protection panels. Only an authorized expert can do it. Every breaking will be without warranty.
9. Do not use the machine for other aims. This machine has been manufactured to be used as fast cooler of bottles liquids in order to obtain the requested temperature especially for quality table wines, and it has to be used only for this aim.
10. How to use it correctly and safety. Machine lifting can be uncomfortable and difficult for its weight and shape; pay attention to remove the machine with its small wheels (mod TT3 excepted).
11. Check liquid's level held into the basin through the transparency of the barrier-bags: during the idle state (no bottles inside) the liquid has to exceed last evaporator's coil of 1 cm



ATTENTION:
don't forget children must not use it without grown-up control.



REPAIRS:

The user must not operate in case of malfunctioning of the machine, but s/he has to contact specialized personnel (refrigerator technicians) or the warranty will be invalidated.

The user is responsible for cleaning and check such as:

- a) every week control the main conductive and plug conditions, visually.
- b) Control that machine has not liquid losses.
- c) Control that the suction and exhaust grilles are not obstructed or blocked.
- d) Clean the machine as following instructions advice.



NO COMPONENTS CAN BE REPLACED DIRECTLY BY THE USER EXCEPT THE BARRIER-BAGS (*) AND POSSIBLY THE COOLING LIQUID (FILLING UP AND REPLACEMENT)(*) IF DAMAGED

CLEANING:

DO NOT USE WATER OR STEAM TO CLEAN THE MACHINE BEFORE DISCONNECTING IT FROM ELECTRIC CURRENT, REMOVING ELECTRIC CABLE FROM PLUG.

DO NOT SPRAY WATER OR ANY LIQUID DETERGENT ON THE MACHINE

Daily instructions for user

Visible surface have to be cleaned using a cleaned cloth and dampened with a diluted mixture of lukewarm water and neutral detergent.



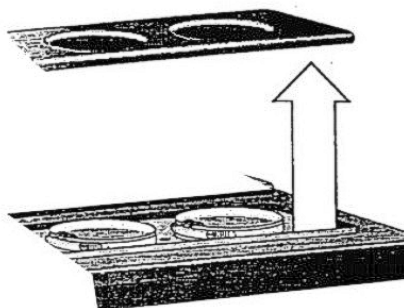
IT'S IMPORTANT THAT GRILLES ARE WELL CLEANED FOR AN OPTIMAL COOLING AIR PASSAGE.

WITH A HAND REMOVE FROM THE WELL THE FROST INNER THEM. DO NOT USE RIGID AND ANGULAR BODIES WHICH COULD CAUSE THE BREAKING OF BARRIER SACK.

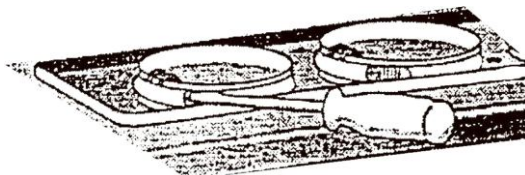
MAINTENANCE

REMEDIES AND SOME INCONVENIENCIES:

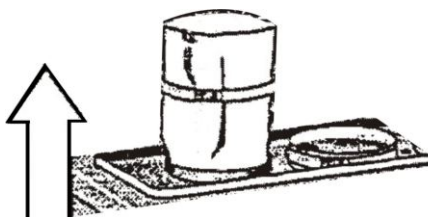
1. Machine doesn't work .
Verify plug is well inserted and that there is electric current.
 2. A crate for bottles breaks and liquid enters.
Replace it with a new one.
- A. Remove the cap and lift it to gain access to the crates.



- B. Unscrew the small band.

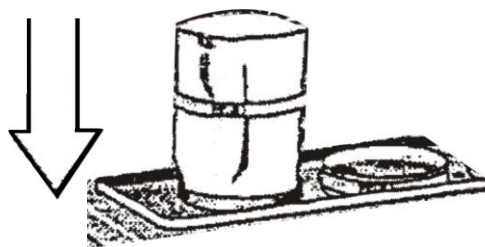


- C. Take out damaged crate.

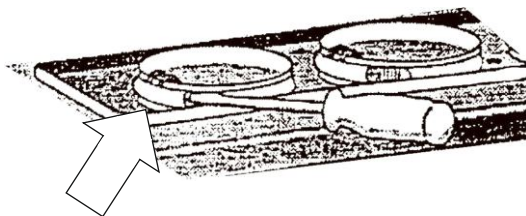


MAINTENANCE

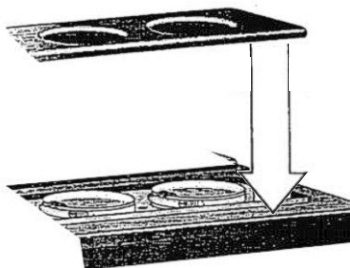
D. Insert the new crate, before inserting the small iron which supports bottles.



E. Bend the end of the crate around plastic opening again and hang up the bottles support iron.



F. Fix the screw of metallic band, cover the machine with its cap.



FAST CHILLER SERVICE

Machine doesn't cool enough

Consult Ital Chili in order to obtain the authorization to change thermostat position.

Cooling liquid ices

Replace FAST CHILLER TRANSFERT FLUID.
Phone to Ital Chili which will deliver you it.

Advised Year's Maintenance

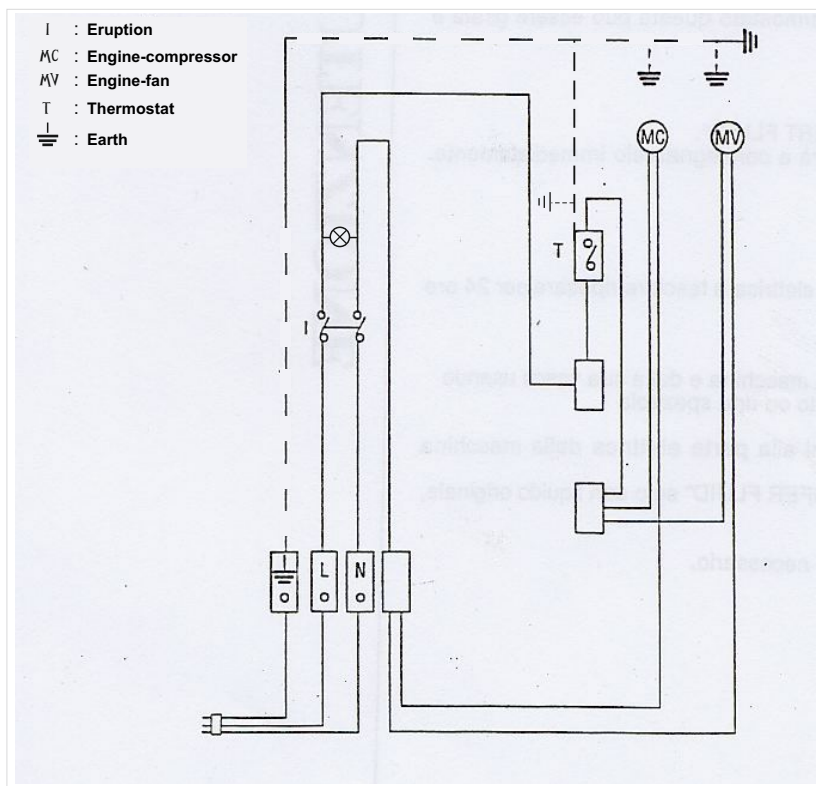
- a) Disconnect machine from electric current and let it switched off for 24 hours.
- b) Liquid tank has to be empty.
- c) Remove every extraneous body from machine and from its tank using a cleaner or a brush, possibly.
- d) Control there are not damages to the electric part of the machine.
- e) Replace FAST CHILLER TRANSFER LIQUID with an original liquid , where it needs.
- f) Replace the bottles support crates, if it needs.

TECHNICAL DATA

Model:	Fast Chiller TT2
Power voltage:	230-240 V ~
Frequency:	50Hz
Power:	200 watt
Consumption:	2 kw/24h
Cooling gas:	R600
Gas quantity:	52 gr
Class:	4
Type:	Climatic classe N
Noisiness:	<75dB
Dimensions (mm):	w 605 x d 283 x h 445
Weight:	45 Kg (liquid included)
Basin volume	14 lt.
Use range:	from +10° to +30° C
Approvals:	
Used Symbols:	 See instruction manual  In compliance with the European standards

ELECTRICAL CONNECTIONS

ELECTRICAL CONNECTIONS



ATTENTION:

MACHINE HAS TO BE CONNECTED TO A PLUG EQUIPPED WITH AN EARTH CONNECTION.

NOTES

[illegible]

