

# User Guide

EN



eptarefrigeration

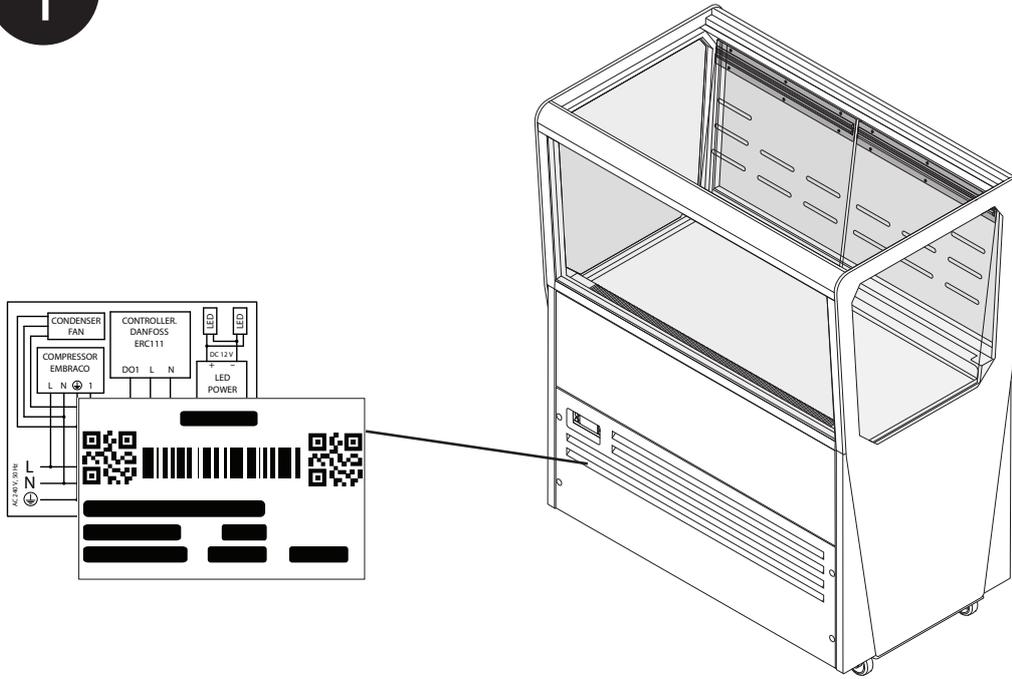
## Promoter

## Promoter GL

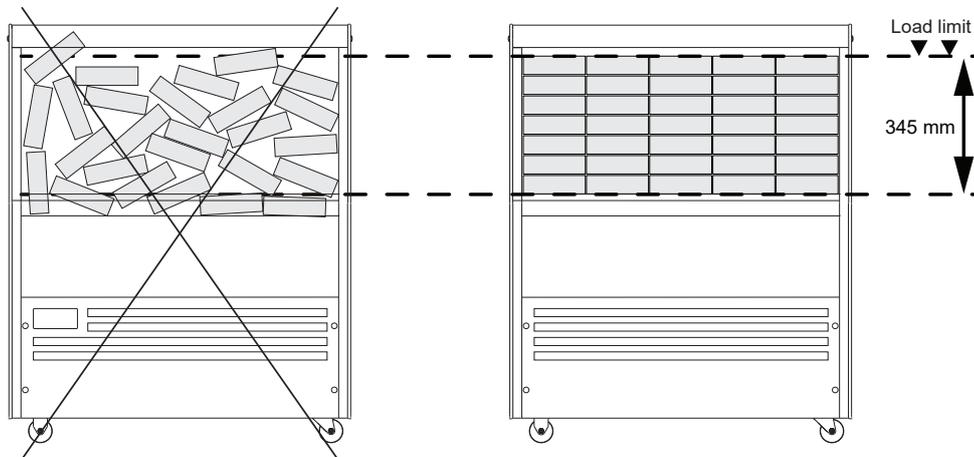


# Promoter Promoter GL

1



2



The measured sound pressure emanated A is below 70dB (A).

# ENGLISH

- 1. Before you start.....4
  - 1.1.Warranty.....4
- 2. Promoter .....4
  - 2.1.Warnings.....4
  - 2.2.Restrictions .....6
  - 2.3.Package .....7
  - 2.4.Transport damage.....7
  - 2.5.Installing .....8
- 3. Identifying the equipment.....9
  - 3.1.Cleaning before use.....10
- 4. Electrical connections .....10
- 5. Operation .....10
  - 5.1.Starting up .....10
  - 5.2.Loading cabinet .....11
  - 5.3.Setting operating thermostat.....12
  - 5.4.Danfoss ERC111A control device.....12
    - 5.4.1. Display messages.....12
    - 5.4.2. Checking temperature settings.....12
    - 5.4.3. Defrosting .....12
- 6. Cleaning .....12
- 7. Interruptions in electricity distribution .....13
- 8. Troubleshooting .....14
- 9. Servicing and spare parts .....14
- 10. Disposal of equipment.....15
- 11. Product information .....16
- 12. Wiring diagram .....17

## 1. Before you start

Read these instructions carefully. They explain how to install, place, use and service the cabinet correctly and safely.

Keep these instructions in a safe place and available for other users.

The cabinet must be installed and started up in compliance with the manufacturer's instructions and in conformance with local instructions and regulations.

If a defect occurs in the cabinet or cabinet equipment, or the cabinet does not operate normally, check that this does not create a hazard to people or property. If necessary, disconnect the cabinet and contact the nearest service organisation\*. All users of the cabinet must be aware of how to use the cabinet correctly and safely.

### 1.1. Warranty

The product is covered by warranty, within the terms of law, for a period of 12 months, unless the parties have explicitly signed for other agreements.

The environmental conditions of the cabinet according to the EN ISO 23953 Class 3 are:

- Relative humidity 60 % RH
- Ambient temperature +25 °C
- Frontal airflow < 0.2 m/s

**NOTE**

The warranty does not extend to any breakage of glass, accidental or otherwise.

## 2. Promoter

Promoter is a cooled display cabinet for drinks and dairy products, aimed at impulse buyers. The cabinet maintains the storage temperature required by the products.

**NOTE**

Promoter GL comes equipped with covering glass ligs. Mounting or demounting lids requires changing the operating thermostat settings.

### 2.1. Warnings

**WARNING**

If the machinery contains isobutane R600a, there is a fire hazard. The isobutane content is declared on the rating plate and the machinery.

**WARNING**

Propane/Isobutane are natural gas that doesn't affect the environment but is inflammable. It is therefore essential to ensure that all refrigerant pipes are not damaged before connecting the cabinet to the mains supply. Every 8 g of refrigerant, the installation room must have a 1 m<sup>3</sup> minimum volume.

**WARNING AVOID USING NAKED FLAMES OR SPARKS INSIDE THE APPLIANCE.****WARNING** Do not obstruct airflow within the machinery and the cabinet.**WARNING** Do not hasten defrosting by mechanical or any other means not specified in these instructions.**WARNING** Do not damage the refrigeration circuit.**WARNING** Due to fire hazard, only a qualified technician is allowed to install the system.**WARNING** No electrical equipment should be placed inside the cabinet unless specifically approved by the manufacturer.**WARNING** Do not use the product without protective lighting covers / reflectors under the handrails. If the lighting covers are damaged or missing, they must be replaced and installed without delay to rule out any risk of electric shock from the lighting components. Using the product with lighting covers in place is perfectly safe.**WARNING** The cabinet may be used by children of not less than 8 years old, and by persons with reduced physical, sensory or mental capabilities, by those with no experience or the necessary knowledge, as long as they are under supervision, or after they have received instruction on the safe use of the cabinet and of the dangers associated with it.**WARNING** Children being supervised not to play with the cabinet.**WARNING** Cleaning and maintenance carried out by the user must not be carried out by children without supervision.**WARNING** Do not store explosives, such as pressurized containers with flammable propellant, in this cabinet.

## 2.2. Restrictions

Using the cabinet in any way other than specified in these instructions is prohibited. Only products that are specified in these instructions or in the brochure for the cabinet may be stored in the cabinet.

The manufacturer accepts no liability for incidents that are caused by using the cabinet in contravention of these instructions, or with disregard for the warnings in these instructions or without following these instructions.

**NOTE**

Climbing inside or on the top of the cabinet is prohibited. Standing on any part of the cabinet is prohibited.

**NOTE**

Handle cabinets with glass lids and doors with care to avoid finger or other injuries.

**NOTE**

Always wear protective gloves when handling H version, surfaces inside the cabinet are hot.

**NOTE**

Cabinet is for indoor use only. This cabinet is intended to operate in environments in which the temperature and the humidity fall within the limits provided for in this User and maintenance Manual.

**NOTE**

Ventilate the premises if refrigerant leakage is suspected.

**NOTE**

Disconnect the cabinet from the power supply before replacing the source of light. Only a qualified technician is allowed to replace the source of light.

**NOTE**

Storing flammable or hazardous liquids in the cabinet is strictly prohibited.

**NOTE**

Do not ever touch or handle the cabinet with bare feet or with wet hands and feet.

**NOTE**

After installing the cabinet make sure that it is not positioned on the power cable.

**NOTE**

To disconnect the cabinet from the mains, take out the plug. Do not pull the power cable out of it.

**NOTE**

If the power cable is damaged, do not use the cabinet or attempt a repair: This must be changed by the manufacturer or the support service.

**NOTE**

Do not apply power to the cabinet if it is damaged. In case of doubt, contact the support service or the distributor.

**NOTE**

It is recommended to attentively follow the preservation instructions on the product packaging and the instructions provided by the food manufacturers. Therefore, the temperature settings must be suited to the preservation characteristics of the food products in line with the indications given by our technical documentation. Incorrect uses can cause early deterioration of the food products.

## 2.3. Package

Transport or move the cabinet to its destination site in the original factory packing, whenever possible. The packaging materials are recyclable.

**NOTE**

(This applies to cabinets using R600a as refrigerant): do not turn on the power to the cabinet if you suspect that a refrigerant leakage has occurred during transportation.

**WARNING**

Use protective gloves during unpacking and installation operations.

**NOTE**

After unpacking, check that the cabinet has not suffered damage during transportation.

## 2.4. Transport damage

Unpack the cabinet and check for any sign of damage during transport. Report any damage immediately to your insurance company, or to the supplier or manufacturer of the cabinet.

## 2.5. Installing

**NOTE**



The user and maintenance instructions are found in the User Manual available on the website [www.eptarefrigeration.com](http://www.eptarefrigeration.com)  
 The installation instructions dedicated to expert personnel are available:

- From the service network
- In some product categories in paper form delivered with the product.

1. Set the cabinet in its place.

**NOTE** Do not lift the cabinet from the top frame, it may break.

2. Ensure that the airflow to the condenser unit is not obstructed.

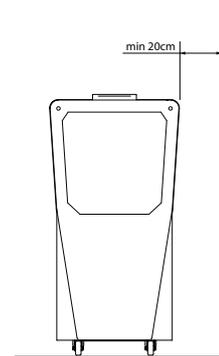
Leave an unobstructed air gap of at least 20 cm behind the cabinet.

When installing the cabinet, make sure of the following:

- The area where the cabinet is placed is flat and level. The cabinet must be installed on a perfectly even surface.
- No objects are placed on top of the cabinet.
- The cabinet is not placed in the immediate vicinity of a heat source such as a radiator, air blown heater or spotlight.
- The cabinet is not exposed to direct sunlight. If necessary, use blinds in any nearby window.
- The air conditioning for the premises does not blow onto the cabinet.

The correct positioning of the cabinet optimises temperature conditions and performance.

Cabinets with castors / wheels may be anchored to the wall behind them as a safety precaution.



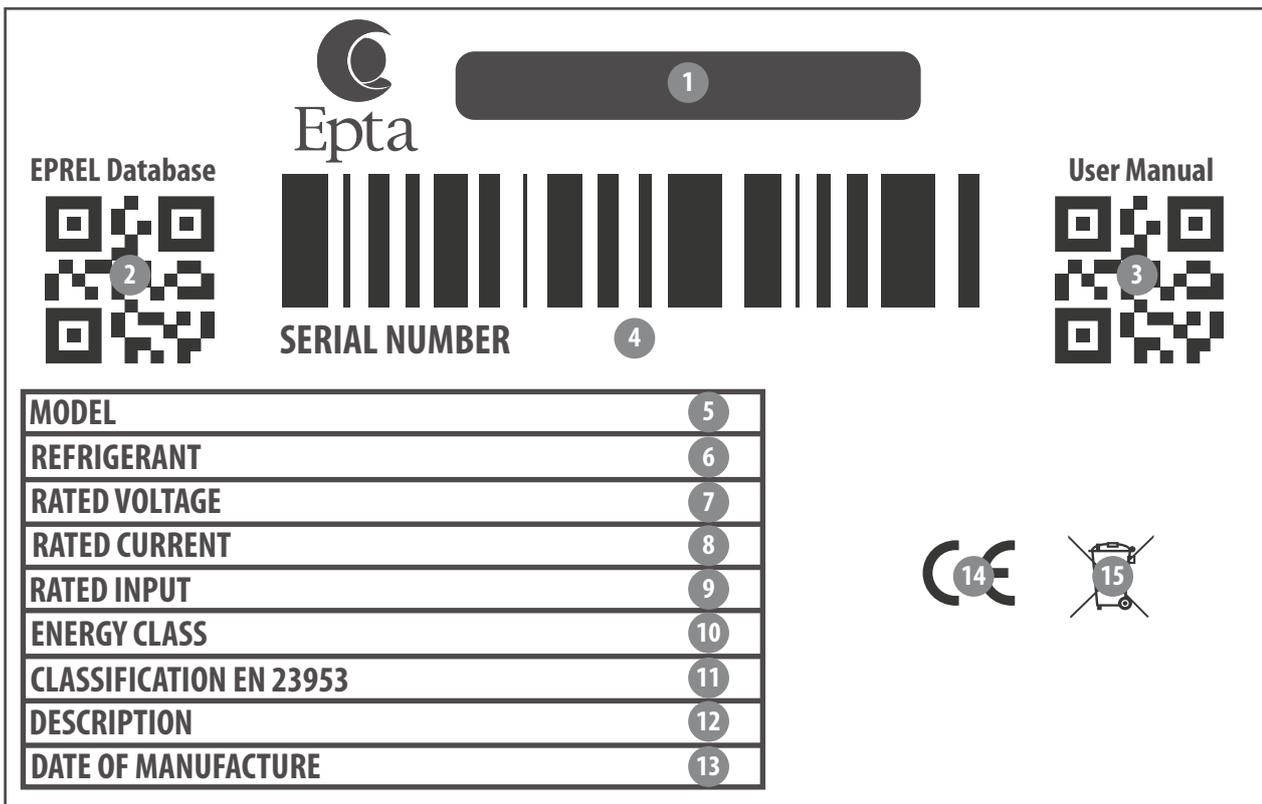
### 3. Identifying the equipment

Find the label affixed on the machine under the ventilation grating as shown in the beginning of these instructions (Figure 1) to read the technical data.

Check the machine model and the power supply voltage before you perform any operation.

If discrepancies are found, contact the manufacturer or the company that offer the supply immediately.

**It is strictly forbidden to remove, tamper with the plate and change or alter the data contained in it.**



- |                                                             |                          |
|-------------------------------------------------------------|--------------------------|
| 1 Identification of the company responsible for the product | 9 Rated input            |
| 2 EPREL database QR-code                                    | 10 Energy class          |
| 3 User manual QR-code                                       | 11 Product class         |
| 4 Serial no.                                                | 12 Type                  |
| 5 Model name                                                | 13 Date of manufacture   |
| 6 Type and weight of coolant                                | 14 Symbols of compliance |
| 7 Rated voltage                                             | 15 WEEE mark             |
| 8 Rated current                                             |                          |

### 3.1. Cleaning before use

1. Clean the cabinet surfaces and the storage compartment for foodstuffs with a mild liquid detergent (pH 6-8) before using the cabinet.

Follow the instructions provided with the detergent.

**NOTE** Make sure that all cleaning fluids are classed as non-toxic.



2. Dry the surfaces carefully.

## 4. Electrical connections

**NOTE**



The symbol marked on the cabinet (a lightning bolt inside a triangle) indicates that there are components and wires under the cover containing live voltage. Only personnel qualified to install and service electrical equipment are permitted access to areas that contain live voltage.

Check the voltage and size of the fuse required on the rating plate attached to the cabinet. The supply socket must be earthed and protected by a 10 A slow fuse. No other appliances may be connected to the same fuse.

**NOTE**



All electrical connections must be carried out by approved and qualified personnel and comply with all IEE and local regulations, failure to do this could result in personal or fatal injury.

**WARNING**



Earthing is necessary and compulsory by law. Absolutely never use reduction units, patch cords, adapters or multiple socket outlets to connect the counter. **DIRECTLY** connect the equipment to the mains.

## 5. Operation

Cooling is achieved by a fan evaporator system. The evaporator is located at the bottom of the cabinet's tray. Cold air is blown inside through the perforated side wall.

The cabinet is equipped with Danfoss ERC111A controller.

### 5.1. Starting up

1. Connect the plug to the supply socket.  
The compressor and fans start operating.
2. Wait for 90 minutes or until the desired temperature is reached.  
The cabinet is now ready to be filled.

## 5.2. Loading cabinet

- Position the products carefully.
- Do not fill the cabinet above the load limits marked in the cabinet.

*See figure 2 on the inside cover.*

- Do not exceed the load limit.

Exceeding the load limit will disrupt the designed airflow pattern and cause the temperature of products to rise.

- Do not drop or throw products into the cabinet.

**NOTE** The cabinet is not designed to cool down products but to maintain them at the temperature at which they are placed in the cabinet. Food products warmer than the specified temperature should not be placed in the cabinet.

**NOTE** The cabinet is suitable for cooling drinks.



**WARNING** The equipment must be only used to conserve, display and sell beverages in cans or bottles.



**NOTE** The manufacturer cannot be held liable for damage caused by people, property or the equipment itself due to display of products other than the aforespecified.



**WARNING** The cabinet cannot be used for the preservation of pharmaceuticals.



**WARNING** This cabinet is only designed for use at a maximum altitude of 2000 metres above the sea level.



### 5.3. Setting operating thermostat

The operating thermostat for the cabinet is located in the panel on the side of the cabinet's bottom part.

The thermostat is preset to the correct temperature of +5 °C at the factory for the open version. For the glass lid version, the factory setting is +6 °C.

### 5.4. Danfoss ERC111A control device

**NOTE** The type of the control device depends on the cabinet

ERC 111A is a cabinet controller that directs the cabinet functions and defrosting by means of temperature sensors.



#### 5.4.1. Display messages

In normal status, the display shows cabinet temperature.

#### 5.4.2. Checking temperature settings

Press and hold  and  for five (5) seconds.

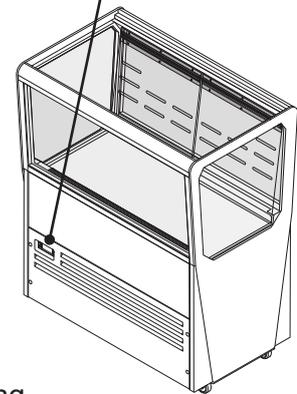
The display reads "THE".

Press  two times, the display reads "SET" and the temperature setting.

Select the desired target temperature by pressing  or .

Press .

The normal temperature view also reappears if you do not touch any button for thirty (30) seconds.



#### 5.4.3. Defrosting

Start defrosting by pressing . Thawing is fully automatic.

## 6. Cleaning

**WARNING** Turn off power supply to the cabinet by disconnecting the power plug before cleaning.



**NOTE** The cabinet must not be cleaned while the fans are running. Make sure the cabinet is disconnected and the fans are stopped before any cleaning.

**WARNING** Evaporators, condensers and parts made of stainless steel may have sharp edges. Wear protective gloves and work cautiously to avoid cut injuries.



**WARNING** Do not use jet of water to clean the cabinet: electrical wiring could be damaged.



**WARNING** Never use mechanical devices or any other means to accelerate the defrosting process, other than those recommended by the manufacturer.



**NOTE** The plug-in units with air condensation maintain their efficiency only if the condenser is cleaned following the methods and within the time set out in this user and maintenance manual.



The following cleaning procedure must be carried out at least twice a year.

1. Disconnect the cabinet from the mains supply or turn the separate switch to the cleaning position.
2. Demount lids if present. Empty the cabinet.
3. Allow the cabinet to reach the ambient temperature.
4. Remove any debris.

Do not use picks or sharp tools to remove ice from the evaporator. Damage to the coil may lead to refrigerant leakage.

5. Inspect for drain water and remove it, if there is any.
6. Clean the interior surfaces of the cabinet with a mild liquid detergent (non-toxic, pH 6-8) and dry the surfaces carefully using a clean towel.
7. When cleaning is completed, start up the cabinet. Mount lids if present.

See section *Starting up*.

Check at regular intervals also that

- the operating noise of the cabinet is normal,
- the evaporator is clean and
- the inlet and outlet grids are not obstructed or dirty.

**NOTE** Clean the drain sump located in the machinery compartment. Inadequate or infrequent cleaning may shorten the service life of the electric heater / hot gas piping for the drain sump. Detergent residues must be cleaned without delay from the tray.



**NOTE** In the event of a refrigerant leakage all products displayed in the cabinet must be disposed of and then the cabinet must be cleaned.



## 7. Interruptions in electricity distribution

The cabinet will start up automatically after a power cut or an interruption in the electricity supply. The evaporation drain sump may overflow during a power cut. After a power cut, check that the cabinet operates normally. If necessary, contact your nearest service organisation.

## 8. Troubleshooting

If a defect occurs in the cabinet or cabinet equipment, or the cabinet does not operate normally, check that this does not create a hazard to people or property. If necessary, disconnect the cabinet and contact your nearest service organisation.

Before contacting a service representative, check that

- the plug has not come out of the supply socket and that the mains supply is working.
- the fuse for the cabinet is intact.
- the cabinet is correctly positioned.
- the condenser is not blocked or dirty.
- the products are placed in the cabinet correctly.
- the airflow in the cabinet is not disrupted.
- defrosting is not in progress, see the thermometer.

If the reason for the malfunction cannot be identified, disconnect the electrical supply to the cabinet and contact the service organisation.

Check at regular intervals that the operating noise of the cabinet is normal, the condenser and evaporator are clean, and the air flow through the inlet and outlet grids is not obstructed by debris, packaging waste or other such material.

## 9. Servicing and spare parts

The specifications of the cabinet are marked on the rating plate, see *the inside cover*. Please inform your authorised service organisation of the cabinet type, name, serial number and the Control markings marked on the rating plate. The rating plate and the wiring diagram are located behind the ventilation grating close to the digital controller. The service periods of the cabinet are defined in a service contract.

**NOTE**

Only authorised fitters may carry out servicing and repair of the machinery and electrical equipment in the cabinet. The evaporator should be cleaned by authorised service personnel.

**NOTE**

The professional repair services are provided by our service network that can be consulted in the contact area at the web address: [www.eptarefrigeration.com](http://www.eptarefrigeration.com)

It is recommended to use larp spare parts.

The spare parts and the information to repair the unit are available for at least 8 years after the product is declared out of production at the following web address:  
[www.epta-service.com/service](http://www.epta-service.com/service).

The credentials are provided on request by sending an email to:  
[servicesupport@eptarefrigeration.com](mailto:servicesupport@eptarefrigeration.com)

## 10. Disposal of equipment

After reaching the end of its service life, the cabinet must be disposed of in compliance with local regulations and instructions. Seek expert advice when disposing of substances that are harmful to the environment and when utilising recyclable material.

It is necessary to contact professional operators for the disassembly. Gruppo Epta, which has always been particularly environmentally conscious, makes available to users the manuals for dismantling and waste handling of the plug-in chilled cabinets, which can be downloaded below.

Manual to dismantle open plug-in cabinets

[https://www.eptarefrigeration.com/sites/default/files/disassembly\\_manual\\_open\\_cabinets\\_epta.pdf](https://www.eptarefrigeration.com/sites/default/files/disassembly_manual_open_cabinets_epta.pdf)

Manual to dismantle closed plug-in cabinets

[https://www.eptarefrigeration.com/sites/default/files/disassembly\\_manual\\_closed\\_cabinets\\_epta.pdf](https://www.eptarefrigeration.com/sites/default/files/disassembly_manual_closed_cabinets_epta.pdf)

**WARNING** R600a is highly flammable, this applies to cabinets using R600a isobutane as refrigerant.



## 11. Product information

Product information can be retrieved from European product database (EPREL).

1. Remove the ventilation grating covering the rating plate
2. Read the QR code on the rating plate to retrieve the product information from EPREL

OR

Access EPREL via <https://eprel.ec.europa.eu/> and use the model ID provided in the rating plate to find the product information.

**NOTE** Detailed product information, recommendations for optimal temperature for food and beverage preservation, and more documentation can be found at [www.eptarefrigeration.com](http://www.eptarefrigeration.com)

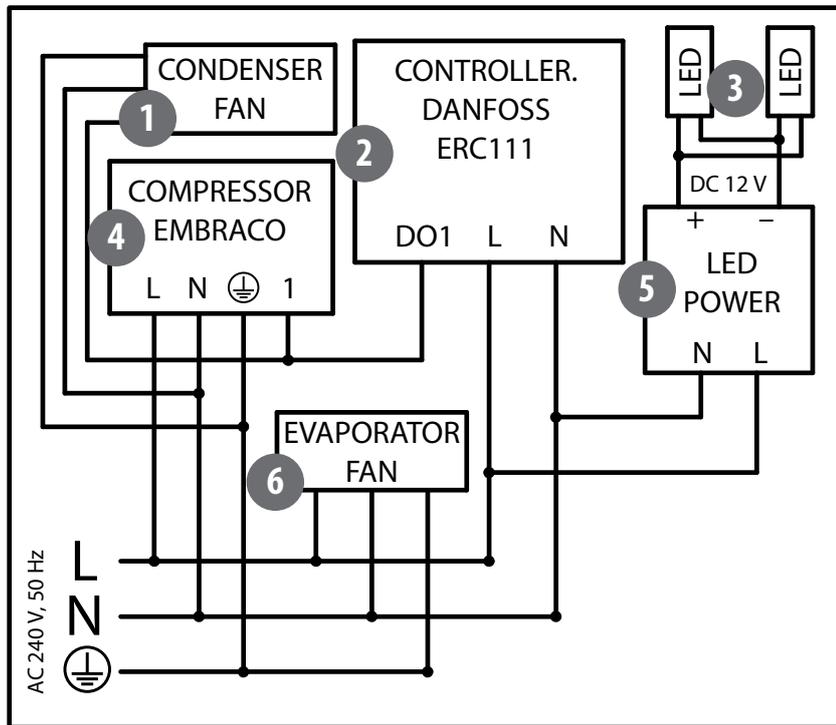
For further and more detailed information, please refer to: [www.eptarefrigeration.com](http://www.eptarefrigeration.com)

and to EPREL

[https://ec.europa.eu/info/energy-climate-change-environment/standards-tools-and-labels/products-labelling-rules-and-requirements/energy-label-and-ecodesign/product-database\\_en](https://ec.europa.eu/info/energy-climate-change-environment/standards-tools-and-labels/products-labelling-rules-and-requirements/energy-label-and-ecodesign/product-database_en)  
(you can access this directly through the QR code here and in the product energy label).



## 12. Wiring diagram



- |   |                                |   |                |
|---|--------------------------------|---|----------------|
| 1 | Condenser fan                  | 4 | Compressor     |
| 2 | Danfoss ERC 111 control device | 5 | LED. Power     |
| 3 | LED. Source of light           | 6 | Evaporator fan |



**eptarefrigeration**

[www.iarp.com](http://www.iarp.com)