



ROCAM[®]

Professional foodservice trolleys

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Item:
PANDORA Q
PANDORA REF GL2
PANDORA REF LE GL2
PANDORA 3/1

EN

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1. Instruction warnings

The user must hold the whole instructions and store up this booklet in case of use. The manufacturer does not assume any responsibility for damages incurred due to the failure of improper use of this manual.

All measures in this manual are expressed in mm.

2. Safety and Right use warnings



The Rocam Losi products meet the latest technological evolutions and current safety guidelines.

The stainless-steel food show case of the line **PANDORA** object of this booklet, are projected to be in compliance with directives and field laws in order to guarantee a safe and reliable product.

Any other use will be considered inapposite to the original destination.

Producer do not assume any responsibility for damages caused by an improper use. Responsibility lies only on user.

A proper use also includes compliance with the instructions for use and installation and any additional documentation as well as the conditions of inspection and maintenance.

3. Warranty

Due to commercial and manufacturing requirements, the producer reserves the right to make changes that will improve the use and the quality of its products. Rocam Losi s.r.l. in compliance with European Community legislation grants its products for 12 months.

This warranty does not include labour and all replacements related to an improper use of the good. Any manipulation carried out automatically excludes the liability of the manufacturer.

The products or parts to be replaced or repaired for unequivocal defects in workmanship and materials used must be in a “free port” at the offices of the producer, who after a careful inspection, will repair or replace them.

The repairs are carried out exclusively at the headquarters of the manufacturer, and none cost incurred by the customer for repairs will be refunded by the manufacturer unless expressly agreed.

4. Installation



This item is packed and shipped assembled. The manufacturer declines every responsibility of damage of someone or something caused by the failure to comply with the instructions of this manual.

Do not make any structural change to the show case.

The elements composing the packing (plastic, polyurethane foam, bubble wrap, Styrofoam, cardboard, etc.) must be kept away from children as potential sources of danger and must be collected and disposed off separately in accordance with local regulations.

The manufacturer declines every responsibility of damage of someone or something caused by the failure to comply with the instructions of this manual.

After the unpacking process, proceed by removing the adhesive plastic tape before starting up the unit. Any residual glue has to be removed carefully (do not use abrasive cleaners).

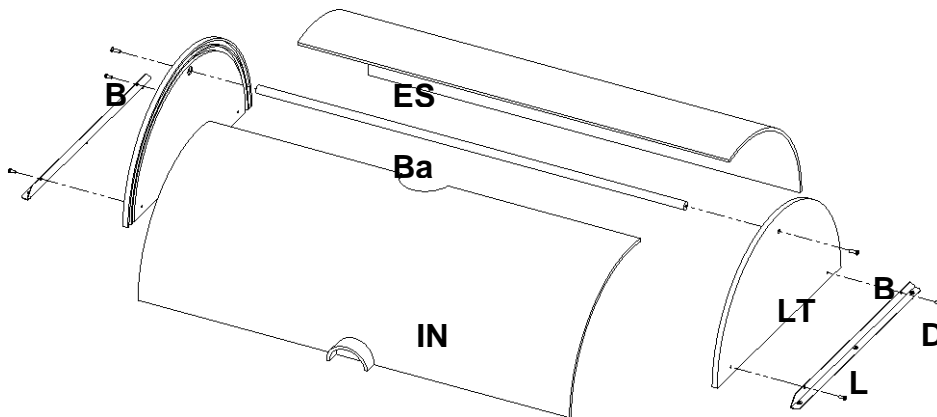
4.1 Technical features

PANDORA	REF GL2	REF LE GL2	3/1
<i>Eutectic plates n.</i>	3	3	3
<i>Temperature range</i>	-32°-+5° (in 5 hours)	-32°-+5° (in 5 hours)	-32°-+5° (in 5 hours)

**ANY MANIPULATION AUTOMATICALLY EXCLUDES THE MANUFACTURER RESPONSABILITY
MAKING THE WARRANTY VOID.**

4.2 Spare parts

Ref.	PANDORA	REF GL2	REF LE GL2	3/1	Description
	Code				
Va		1	1	1	Well
Pi		1	1	1	Aluminium shelf
Eut	D0500SPIATC	3	3	3	Eutectic plates
9	E01PLCOPQ20	4	4	4	Rubber foot
ES		1	1	1	External side part
IN		1	1	1	Internal side part
LT		2	2	2	Hemispherical part
BA		1	1	1	Stick
L		2	2	2	'L' shaped Guides
D		4	4	4	Screws for 'L' shaped Guides
B		2	2	2	Screws for the stick 'BA'



5. Cleaning and Maintenance

WARNING:



Use a soft cloth moistened with a small amount of alcohol or non abrasive products for the cleaning of the stainless steel and aluminium parts. After the cleaning, dry carefully in order to avoid the persistence of halos. The plexyglass dome has to be cleaned by a common glass cleaner product. Never open the eutectic plates.

6. Eutectic plates cooling system

The cooling process through eutectic plates is a good alternative to the refrigeration through gas injected by a compressor.

Thanks to the power of gradual cold release, stored during their refrigeration, they can cool the fresh foods for a time frame which goes from 2 to 5 hours (much depends on the external temperature, the sun exposure, etc).

In an ideal environment, not directly exposed to the sunlight and with a room temperature of about 20°C the eutectic plates behave as follows:

- In the freezer they reach -32°C in 14 hours (starting on a room temperature of 20°C).
- The eutectic plates reach the temperature of -15°C in one hour starting from a temperature of -32°C when taken from the freezer.
- The eutectic plates keep the temperature of -15°C for about 3 ½ hours, then they get to 5°C in one hour.
- The plates get back to the room temperature in 5 hours.

We suggest to forecast the supply of an additional eutectic plates kit which can be used as turn replacement when the first kit is exhausted.

7. Disposal

At the end of its life-cycle the trolley must be disposed in compliance with local regulation and, when possible, unassembled in several disposal according to its components.