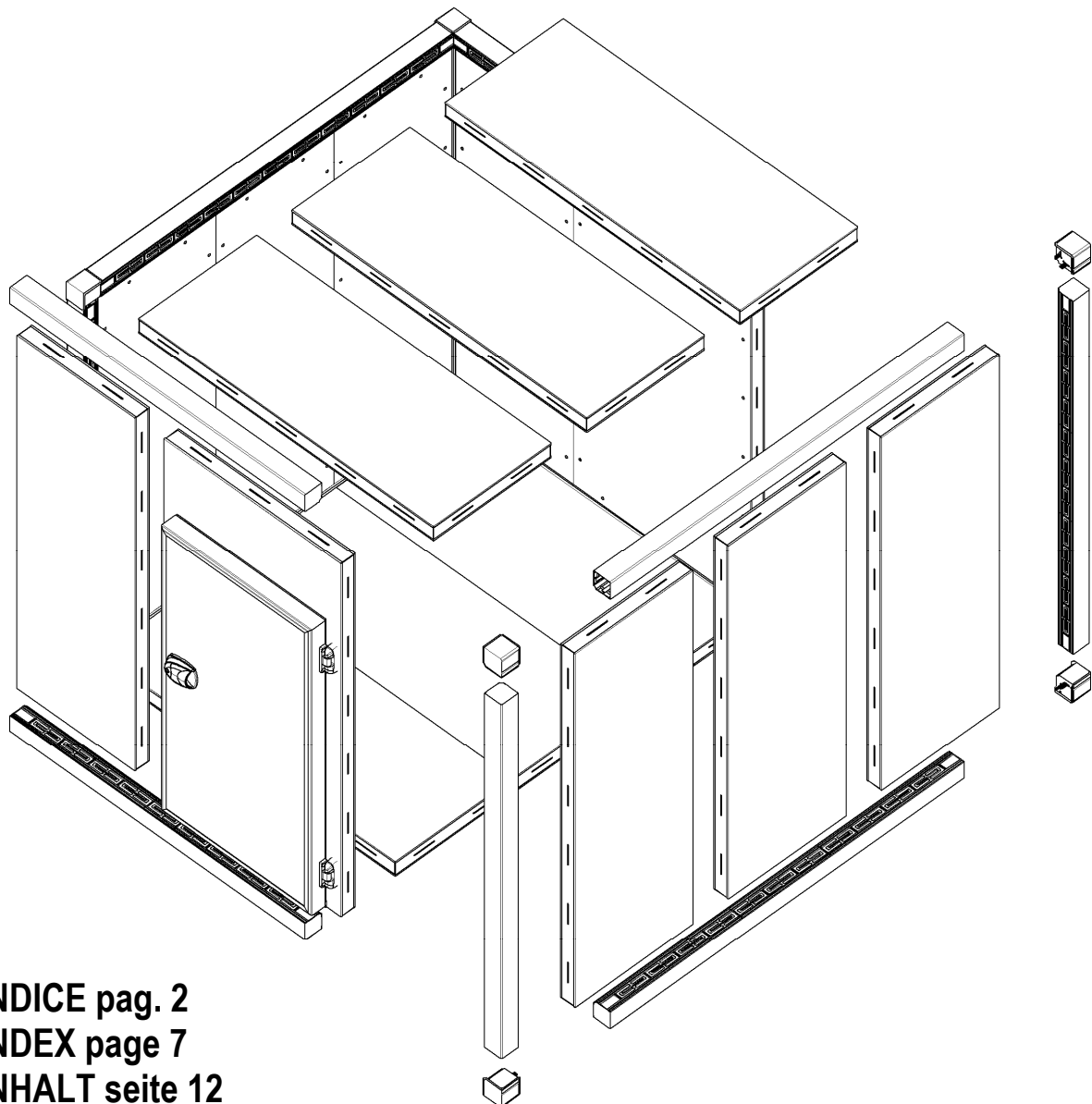


ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE  
INSTRUCTION FOR THE INSTALLATION, USE AND MAINTENANCE  
INSTALLATIONS, GEBRAUCHS UND WARTUNGSANLEITUNG  
MODE D'EMPLOI POUR L'INSTALLATION, L'UTILISATION E L'ENTETRIE

**CELLE  
COLD ROOMS  
KUELZELLEN  
CHAMBRES FROID**

**KL R7  
SERIE 2007**

**S6  
S10**



**INDICE pag. 2  
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INHALT seite 12  
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## A) GENERAL INFORMATION

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### A.1 PREAMBLE

The purpose of this manual is to provide all information required for proper cold-room installation, use, and maintenance.

Before each operation, carefully read the instructions indicated in the manual.

The manufacturer accepts no responsibility for any operation performed on a cold-room not compliant with the indications contained in this manual.

### A.2 EXPECTED USE AND RESTRICTIONS

The cold-room is designed for foodstuff refrigeration and preservation. Its structure ensures safety and integrity of food products in it (Directive 93/43), as its smooth and non-absorbing surfaces can be easily cleaned and disinfected. The plates used are compatible with foodstuff according to the D.M. 21/03/1973.

Any other use is to be considered as inappropriate.

#### A.2.1 **WARNING: Cold-rooms are not appropriate for installations outdoor and/or in areas exposed to weather conditions (i.e. rain, direct sunlight, etc.). The manufacturer accepts no responsibility for any improper use of products.**

#### A.2.2 **WARNING: Do not walk on cold-room ceilings. Cold-room ceilings cannot support additional loads.**

### A.3 TESTING

Our appliances have been designed and optimised, through laboratory tests, in order to obtain high performances. Products are shipped ready for use.

Specific attachments guarantee and certify that tests (visual, electric, and functional checks) have been passed.

### A.4 MECHANICAL SAFETY SPECIFICATIONS

The cold-room has no sharp surfaces.

The door supplied is provided with an internal handle, which allows being opened, even if it was locked from outside.

### A.5 CONDITIONS OF USE FOR FOOD SAFETY

Misa recommend that the end user employs the data-logging system to ensure that records of food storage temperature are kept. Where a data logging device is not used then the user should record the stored food temperature manually, at an appropriate frequency (e.g. twice a day) and ensure that temperature of stored food is within national or international regulations where they apply. In general, chilled perishable high risk food products should be stored between 0°C and 5°C and frozen foodstuffs should be stored at -18°C or colder. Stacking should permit adequate airflow around stored items to ensure even temperature distribution.

Raw foods (e.g. raw meats and raw eggs) should be stored on lower shelves and should not put the safety of other foods at risk through e.g. drip contamination.

The unit should never be used to cool down large volumes of hot food.

Keep the door closed when the unit is not being used.

Always respond to temperature alarms – ensure that perishable food is not left out of temperature controlled conditions.

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## B) INSTALLATION

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To ensure proper product operation and that safety conditions are guaranteed during their use, carefully comply with the instructions provided below in this section.

### B.1 PRODUCT UNPACKING AND HANDLING

#### B.1.1 PACKAGING INTEGRITY

Before unpacking the product, check for its integrity and that any protections are not damaged. Any damage must be immediately reported to the carrier. In no case, any damaged appliance can be returned to the manufacturer with no previous notice and without obtaining previous written authorisation.

#### B.1.2 PACKING REMOVAL AND HANDLING

Remove any protection film and make sure that plates are not scratched with any scissors or cutters used.

Then remove polystyrene protections.

The products shall be handled with a forklift; insert the forks under the pallet, lift the products, and bring them to the place of installation, and make sure the load is not unbalanced.

**WARNING: Handle without pushing or dragging the product.**



#### B.1.3 PACKAGING DISPOSAL

Packaging material shall be disposed of in accordance with the laws and standards applicable in the country where the product is used.

Plastic material components to be recycled are identified as follows:



Polyethylene: external packaging film, instruction bag



Polypropylene: straps



Expanded polystyrene: corner protections



Pressed paperboard: corner protections

## C) START-UP

### C.1 INSTALLATION OF FLOOR PANELS. [1]

The existing floor supporting the cold-room weight shall be levelled.

The maximum acceptable height difference between two points is 5 mm.

Install the floor panels by levelling them; lay an adhesive cord (A) at a distance of approx. 2 cm from the edge of the panel along its entire perimeter.

To waterproof the floor, seal the joints between panels and between panels and corners, using an adhesive cord whose diameter is not more than 5 mm on the panel edge (as item B).

### C.2 INSTALLATION OF COLD-ROOM. [2-3]

Install the side panels, starting with the construction of a corner consisting of two panels and one corner, and fasten them on the floor panel already installed.

Tighten the panels and corners with fasteners 2.

Before starting the fastening operation (clockwise rotation movement), rotate the key clockwise to check that the fastener is "armed", i.e. ready for fastening operations.

Complete the installation of side panels with the ceiling, inserting the support (see item A) on the panel head, and **do not install** the door panel as the last panel.

#### NOTE:

- To avoid affecting the subsequent installation of the door, it is important to check several times that side panels are vertically levelled.
- **The wall panels of height 2200-2600-3000mm must be placed with the fastener at 400mm from the ground (see image 2).**

### C.3 INSTALLATION OF COLD-ROOM WITHOUT FLOOR [4]

Apply a double cord of sealant [D=5mm] and anchor the sanitary finish on the ground with the screws supplied, and make sure the area where the door is placed is rounded off by at least 30 mm to close it.

Then, proceed with cold-room installation, as per chapter C2.

### C.4 INSTALLATION OF DOOR. [5]

The panel door must not be installed as the last panel.

Keep the door closed during installation until two or three sides of the panel door have been anchored with the fasteners on the side panels and ceiling.

Always check for vertical levelling.

### C.5 INSTALLATION OF ELECTRIC SYSTEM. [SE5]

To ensure electric connections are properly made, take note of the wiring diagram.

**WARNING: The earth line must be included in the power supply network. The heating cables and compensation valve shall be fed with a separate line and protected with a 30 mA differential magnetothermal switch.**

To check for proper operation of the valve in remote mode, remove the insert (A) and use the contacts 5-6.

Cut the power supply on the heating cable and the compensation valve when the cold-room is not operating.

**IMPORTANT:** All checks and electric activities shall be carried out by qualified staff.

### C.6 APPLICATION OF RAMP ON DOOR. [6]

Prepare the anchoring holes of the threshold (B) placed at the base of the door and fix it on the floor.

In the case of cold-rooms with floor, insert the ramp (C) under the threshold, inside the cold-room, and fix it with screws (D).

### C.7 ADJUSTMENT OF BOTTOM GASKET. [7]

Adjust the hinges by operating on the leaf, bringing the lower seal into contact with the threshold. For vertical adjustment adjust the screws (A) to  $\pm 9$ mm with a pitch of 1mm and on the screw (B), using an hexagonal key, for a fine adjustment of  $\pm 4$ mm, while, for horizontal adjustment, operate on the screws (C) for an excursion of  $\pm 5$ mm.

### C.8 INSTALLATION OF CEILING PANELS WITH BEAM. [8]

Install the two partition plates (B) on the edges of the cold-room, and place the beam (A) on top. Lock the components (A) and (B) with each other with screws and nuts supplied with the cold-room. Insert the tie rods (C) between the panels, and fasten the tie rods (C) on the beam (A) with supplied screws.

### C.9 INSTALLATION OF EXTERNAL FINISH. [9]

After cold-room installation has been completed, apply the external finish (A) through previous laying of an adhesive cord supplied (B) near the angle bars.

### C.10 KL COLD-ROOM UNITS [10]

Combined cold-rooms are installed with the use of angle bars and corner caps.

#### Internal corner figure [A]:

Insert the two-way corner (1), in the cap of the two-way internal corner (2) applying sealant inside.

Complete the installation by inserting the corner panel (3) after having sealed the gap.

#### External corner figure [A1]:

Insert the two-way corner (1), in the cap of the two-way external corner (2) applying sealant inside on the internal perimeter.

#### External corner with 1 modular partition figure [A2]:

Insert the three-way corner (1), in the cap of the three-way external corner (2) applying sealant inside on the internal perimeter. Complete the installation by inserting the corner panel (3) after having sealed the gap.

#### External corner with 2 modular partitions figure [A3]:

Insert the four-way corner (1), in the cap of the four-way external corner (2) applying sealant inside on the internal perimeter.

Complete the installation by inserting three corner panels (3) after having sealed the gap.

#### 4-way corner figure [A4]:

Insert the four-way corner (1), in the cap of the four-way internal corner (2) applying sealant inside on the internal perimeter.

Complete the installation by inserting four corner panels (3) after having sealed the gap.

#### 3-way corner figure [B]:

Insert the three-way corner (1), in the cap of the three-way internal corner (2) applying sealant inside on the internal perimeter. Complete the installation by inserting two corner panels (3).

#### 3-way corner S6 – S10 figure [C]:

Insert the three-way corner S10/6 (1), in the cap of the three-way internal corner S10/6 (2) applying sealant inside on the internal perimeter.

Complete the installation by inserting two corner panels (3) after having sealed the gap.

The modular coupling of cold-room S10 with cold-room S6 requires the installation of the ventilation spacers (4) with a 400mm pitch; in the case the floor

outside the cold-room is to be washed with water, seal (5) between the ventilation spacers the and the floor.

**Please note that the ventilation spacers decrease the floor safe working load of 60%.**

#### **Non-modular partition figure [D]**

For the installation of non-modular partitions, follow chapter C11 for cold-rooms S6, and chapter C.12 for cold-rooms S10.

#### **Non-modular partition corner figure [D1]**

The installation is operated by laying the corner bar (1) on non-modular profiles (2). Complete the installation by inserting two corner panels (3).

#### **Horizontal angular joint figure [G]**

The junction area between two corner bars requires the installation of an edge cover (1), for cold-rooms S10 fix the gasket sealing the perimeter (2).

### **C.11 NON-MODULAR PARTITIONS OF COLD-ROOMS S6**

1) After the partition position has been fixed, mark on the walls, ceiling, and floor of the cold-room a line along which the first half of the partition profile is to be placed, taking the wall closer to the partition to be installed as a reference [11].

2) Fix the partition profiles with supplied screws (self-tapping screws 3.9x19). Drill the holes with a 3 mm tip.

3) Install the wall partition panels, by placing them inside the profiles [12].

4) Insert the second half of the partition panel after polyurethane adhesive has been applied along the entire perimeter of the partition [13], until a click is obtained [14].

5) Install the triangular plugs of corners [15] and fix them with the specific self-tapping screws (3.9x31) and washers, by previously drilling with a 3 mm tip. Then, insert the screw plugs.

### **C.12 NON-MODULAR PARTITIONS OF COLD-ROOMS S10**

**IMPORTANT:** If the non-modular partition is used on low-temperature cold-rooms, cut the wall, ceiling, and floor plates to avoid any heat bridges, which may occur due to different temperature conditions of the two cold-rooms near the partition.

As for cold-rooms S6, perform the operations (1) – (2) – (3) [16] and insert the insulator having section 40x15 mm [17] before performing the next operations (4) – (5) [18].

### **C.13 COLD-ROOM S10 WITHOUT FLOOR POSITIONED CLOSE TO NEGATIVE COLD-ROOM S10 [19].**

After the installation of cold-room with floor has been completed, apply a sealant cord under the profiles of the horizontal and vertical sets (A) and (B), and finally fix them with supplied screws.

Complete the installation of the cold-room without floor and then apply sealant under the corner bar (D) by inserting the profile for sanitary finish (C).

### **C.14 POSITIVE COLD-ROOM S6 WITHOUT FLOOR PLACED CLOSE TO NEGATIVE COLD-ROOM S10 [20].**

After the installation of cold-room with floor has been completed, apply a sealant cord under the profiles of the horizontal and vertical sets (A) and (B), and finally fix them with supplied screws.

Complete the installation of the cold-room without floor and then apply sealant under the corner bar (D) by inserting the profile for sanitary finish (C).

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## **D) MAINTENANCE**

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### **D.1 ROUTINE MAINTENANCE**

The isothermal panels the cold-rooms consists of ensure appropriate insulation as well as steam barrier due to the presence of plasticised steel plates.

Therefore, any work on the cold-room, such as hole drilling or opening cutting, shall be performed in a way as to avoid heat bridges or steam barrier interruption.

Wash the cold-room with warm water and neutral or slightly alkaline detergents with bactericide power. At the end of activities, it is also indispensable to carefully rinse and dry all surfaces. Regularly check the entire cold-room (at least once a year).

**WARNING:** Before any maintenance activity, cut the power supply from the refrigerated cold-room, heating cables, and any other electric device near the door.

#### **D.1.1 ROUTINE MAINTENANCE FOR FOOD SAFETY**

**Before commencing cleaning activities, remove or cover all exposed food to protect it.** Cleaning is best performed “from the top down”. Prepare a bactericidal cleaning solution (sanitizer) for use and use a disposable cloth or sponge. The solution should not be at extremes of pH (extreme acid or extreme alkali) or surface deterioration may occur over time. Start with the visible surfaces of the condenser / evaporator unit and including the fan cover. Do not open the condenser / evaporator – cleaning and service should be conducted by a specialist installer / engineer at least once per year. Now clean the ceiling, one panel at a time, starting from the far end of the cold room and working your way towards the front. Then clean the walls and door / door handle starting from the far end and working your way towards the front. Finally clean the floor starting at the far end of the cold-room and working your way towards the front. The light unit cover and body should also be washed but do not disconnect or expose any of the electrical parts or wash the bulb directly.

All surfaces should be free from food residues, stains and dust following cleaning. If any part or surface is not visibly clean then repeat. If you are using a two-step cleaning process (washing with standard detergent, followed by a disinfection step) then perform the above, first using the detergent and then using the disinfectant.

At the end of cleaning activities rinse with disposable cloth and dry all surfaces. Cleaning frequency will depend on use and should be managed according to a HACCP based food safety management programme. Cleaning frequency must be set so that the cold-room stays visibly clean – if food stains appear to build up then you may need to revise the frequency. If, during cleaning, you notice that a panel has been damaged and that the interior insulating foam has been exposed then we strongly recommend that you contact Misa or your approved installer. Do not use aggressive cleaning substances or aggressive / abrasive cleaning materials as this may damage the surfaces.

## D.2 EXTRAORDINARY MAINTENANCE

Extraordinary maintenance shall be regularly operated by specialised staff (at least once a year).

Check for the following:

- The integrity of the side gasket and replace it, if necessary.
- The bottom gasket waterproofing and replace or adjust it, if necessary.
- The opening efficiency of the internal handle and replace it, if necessary.
- Proper operation of the compensation valve and replace it, if necessary.
- Proper operation of the heating cable and replace it, if necessary.

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## E) WASTE DISPOSAL AND SCRAPPING

E.1 At the end of the product life cycle, avoid that the parts forming the cold-room are dispersed in the environment.

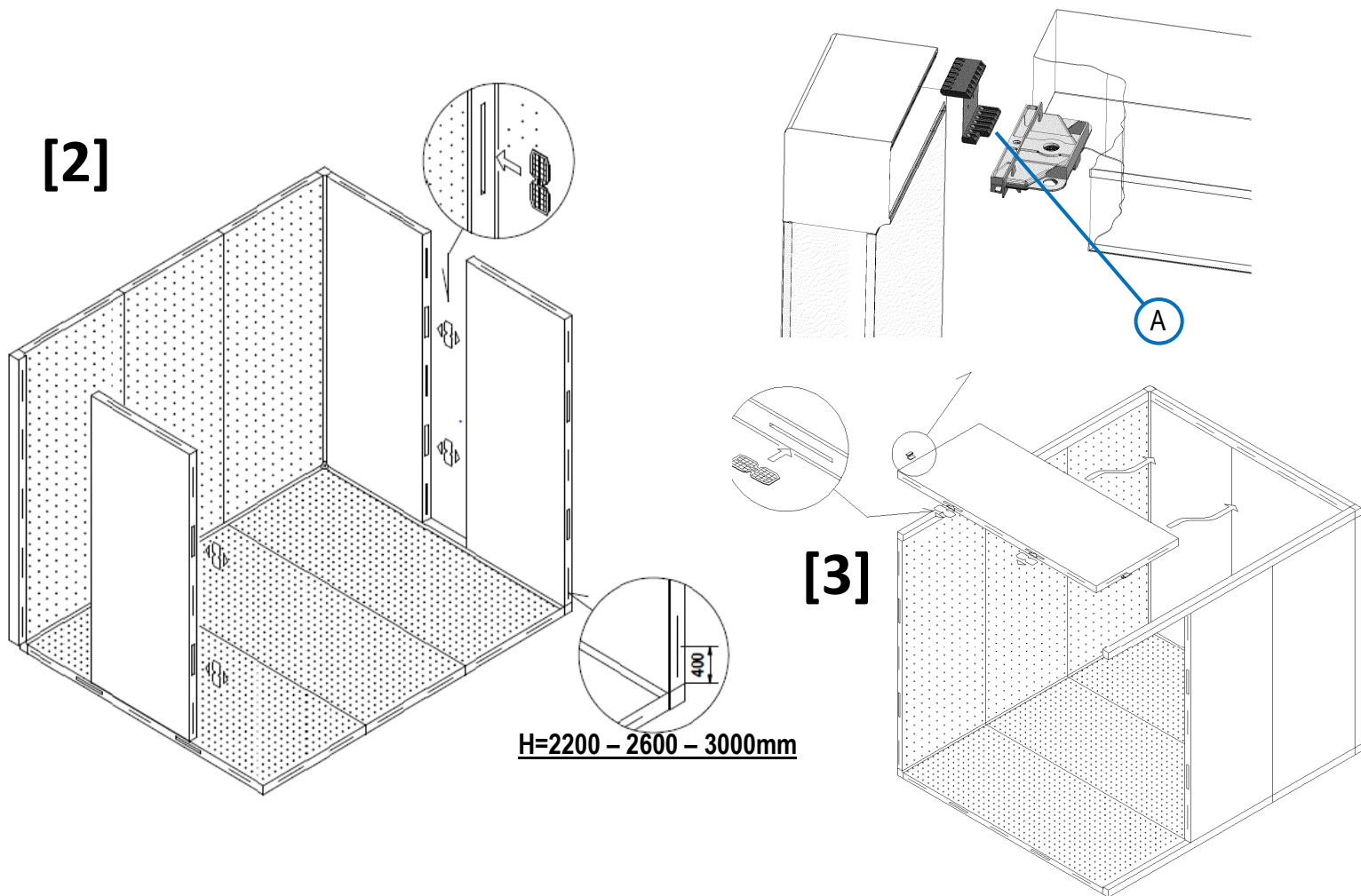
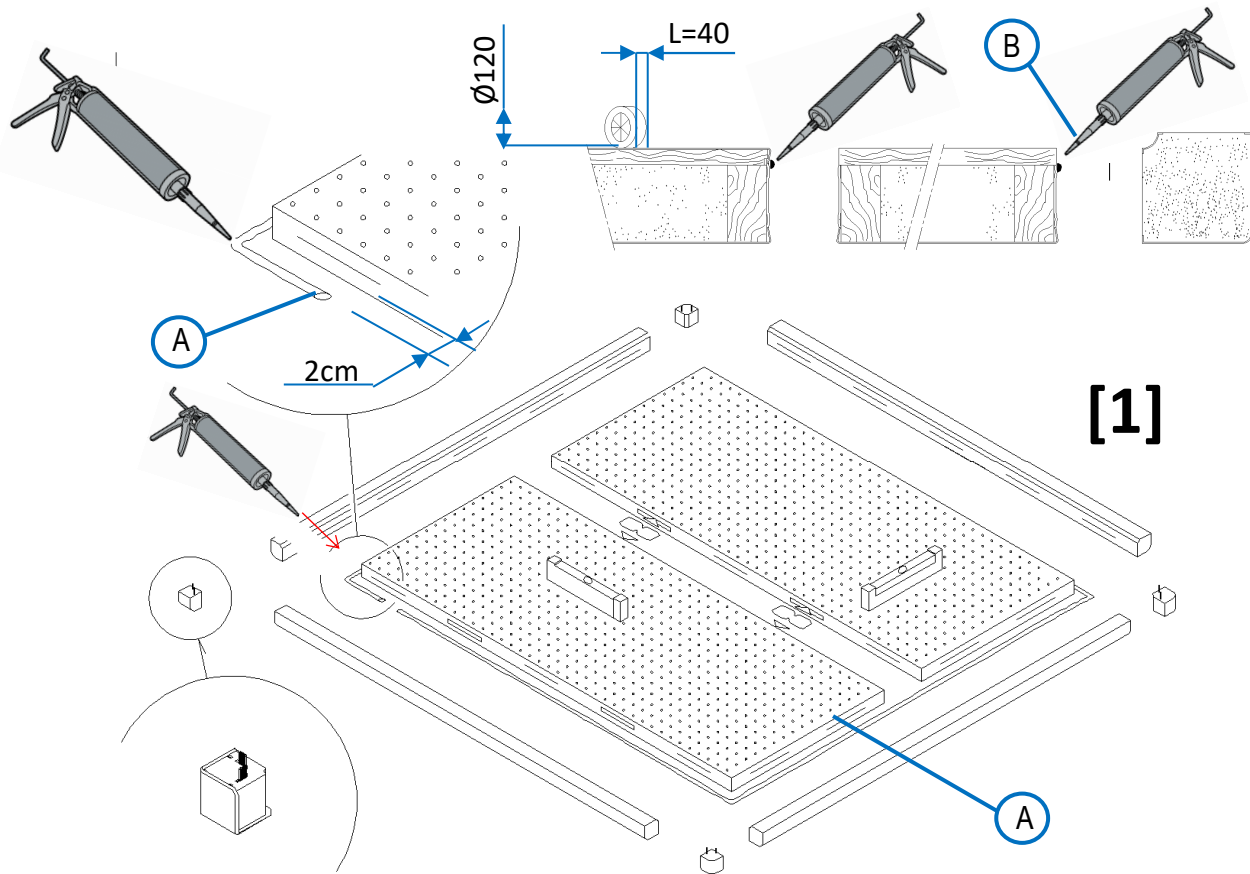
**WARNING: In any case, removal operations must be performed by qualified staff.**

Disassemble the cold-room by grouping the various components according to their chemical nature.

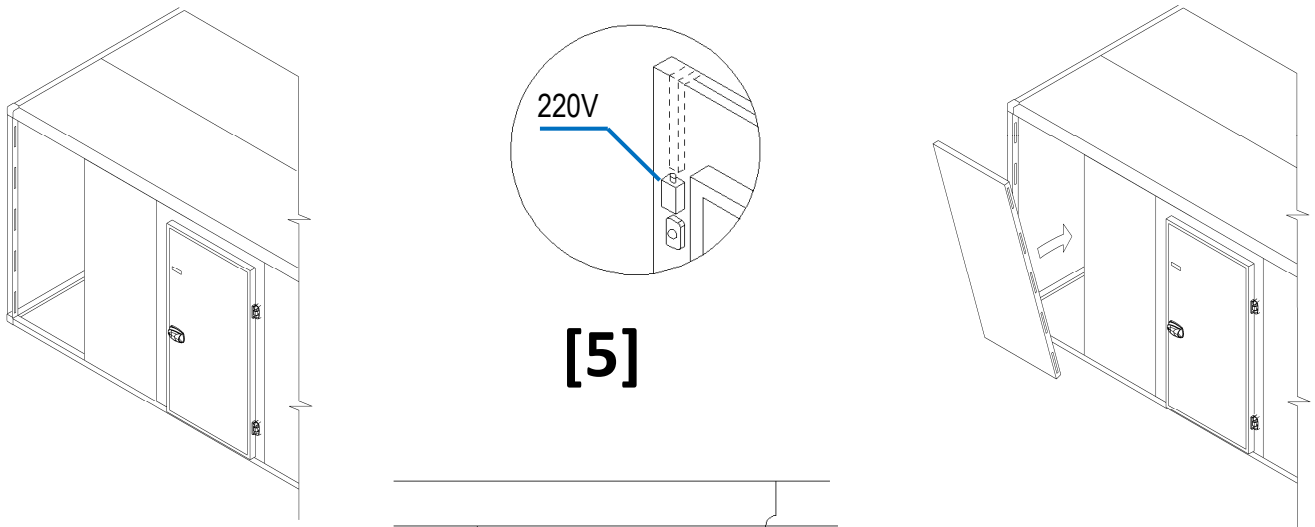
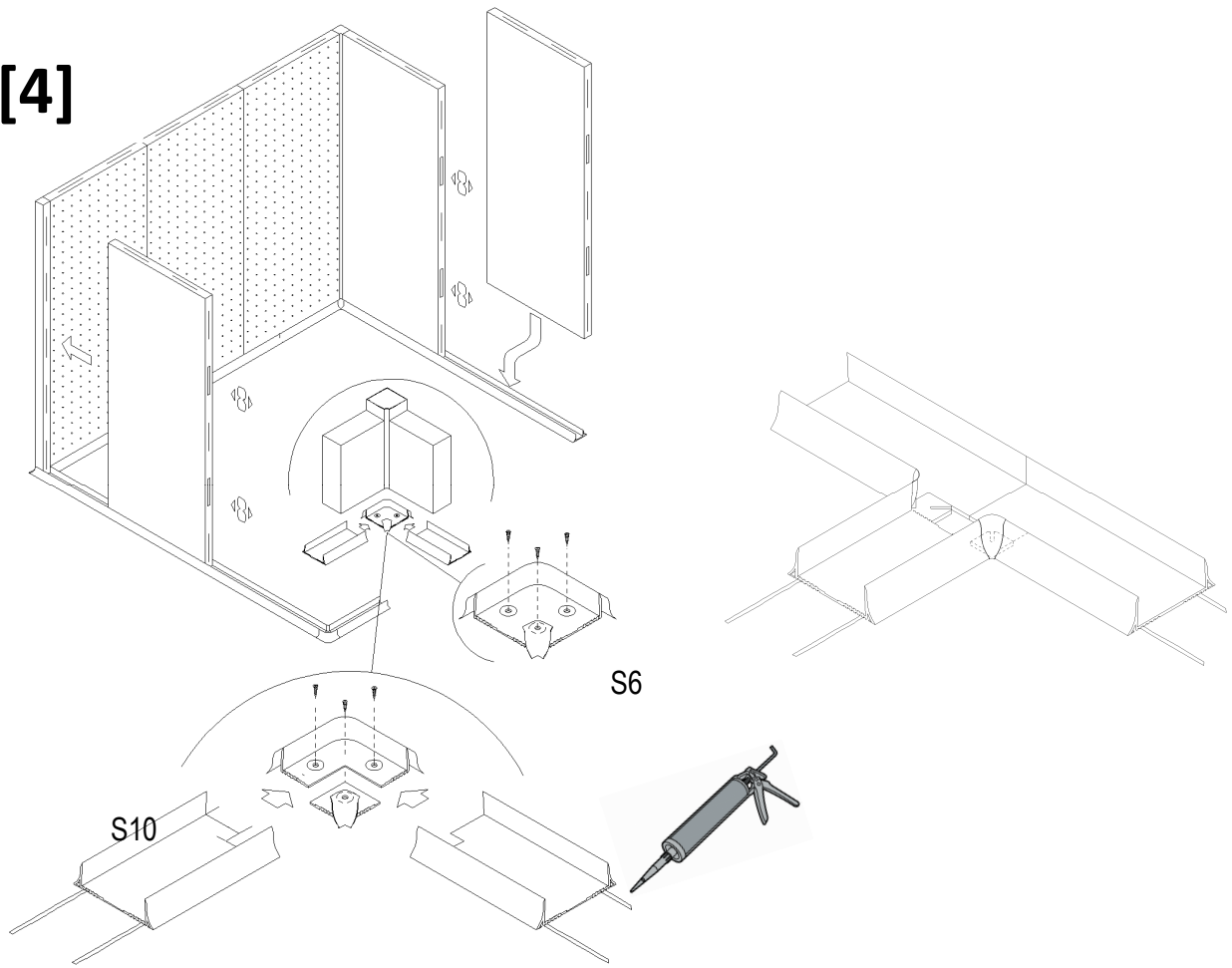
It is allowed to temporarily store special waste materials before disposal through treatment and/or final storage.

In any case, the legislation of the user country for environmental protection must be observed. In general, return the cold-room components to collection/demolition centres.

In the various countries, different legislations are applicable. Therefore, observe the prescriptions imposed by the laws and organisations of the country where demolition is done.

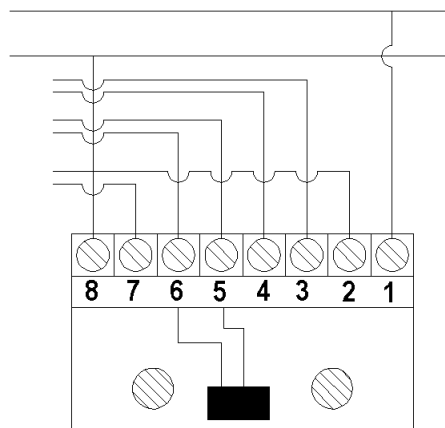


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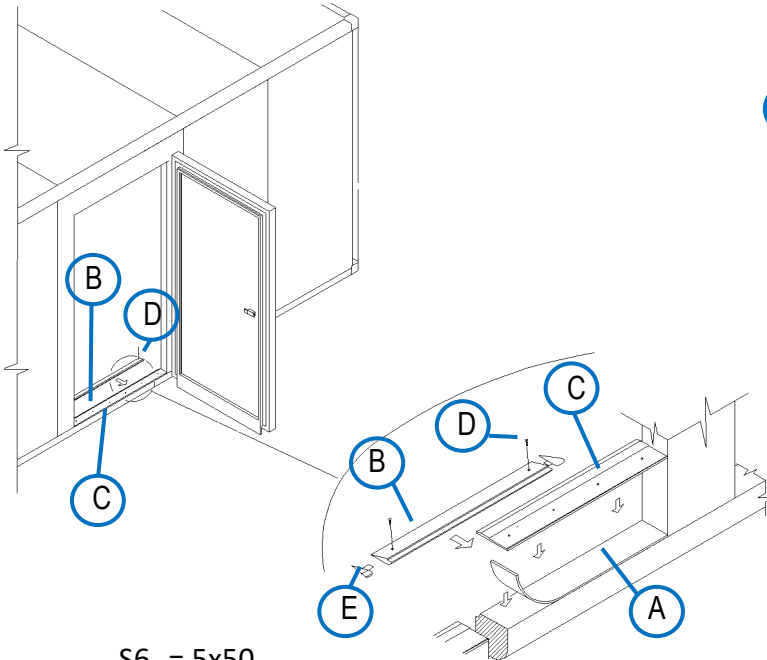
**[5]**

- (1-8) ALIMENTAZIONE 220V  
POWER SUPPLY 220V
- (3-4) RESISTENZA VALVOLA  
HEATER VALVE
- (5-6) CONTATTO REMOTO  
REMOTE CONTACT
- (2-7) RESISTENZA PORTA  
DOOR HEATER



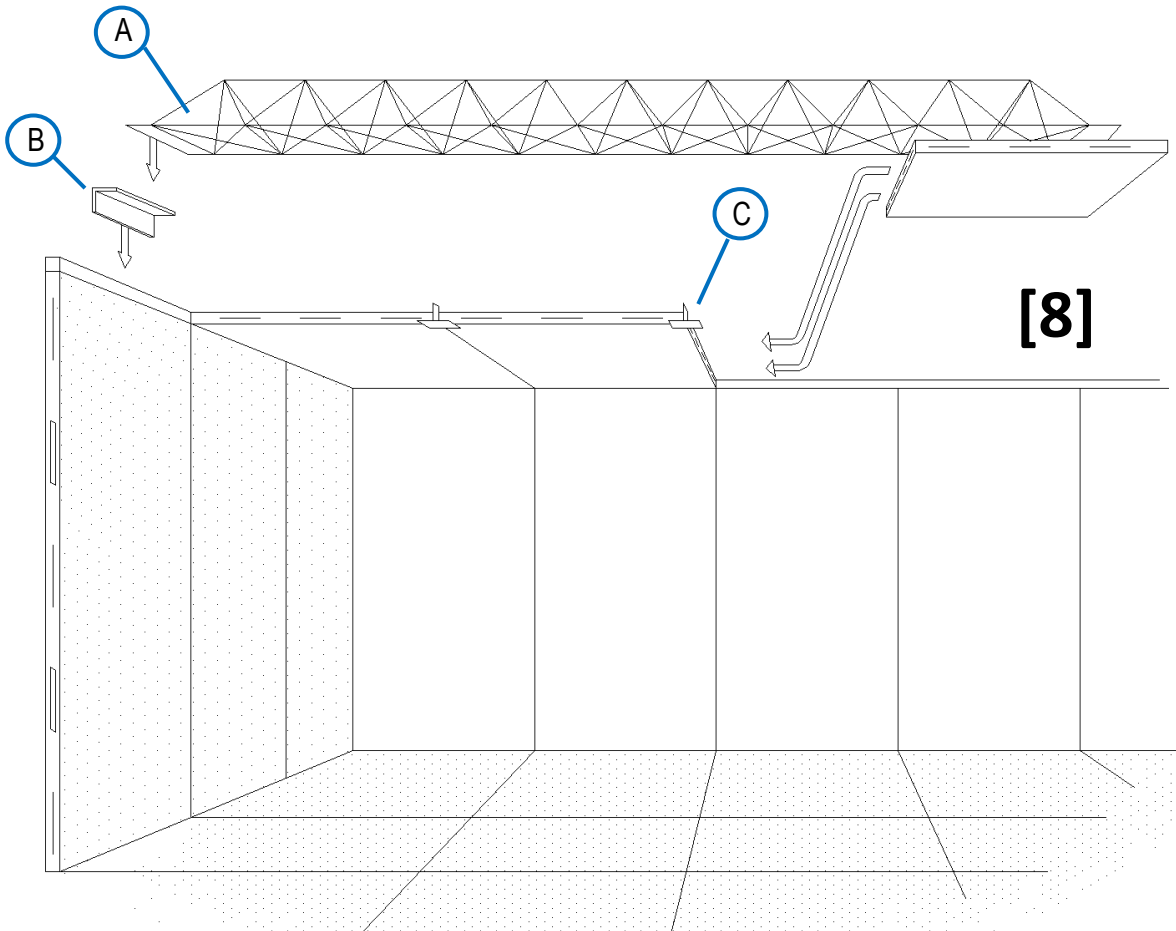
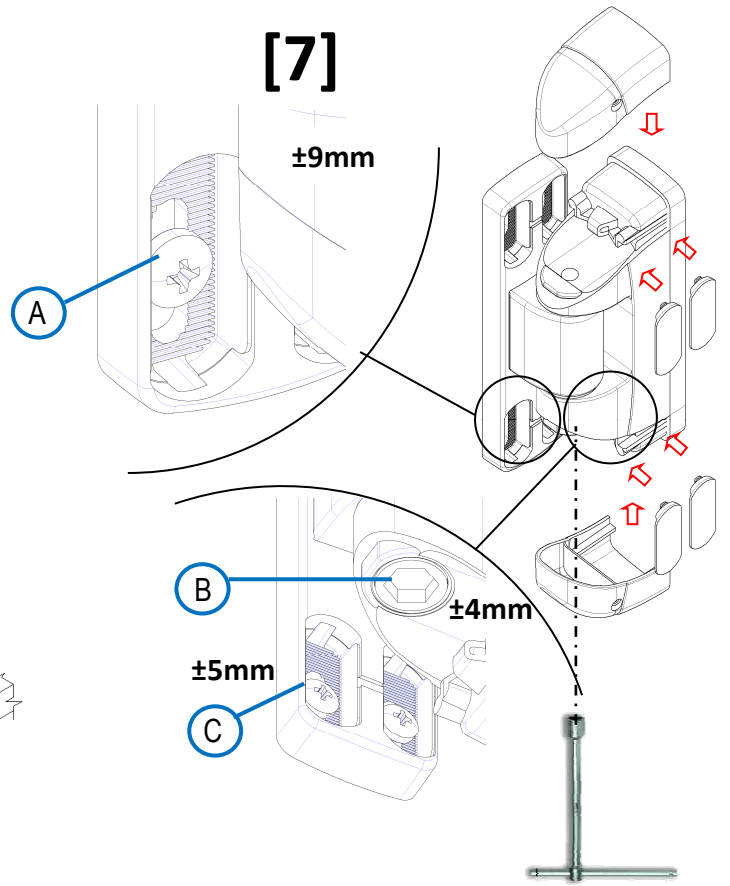
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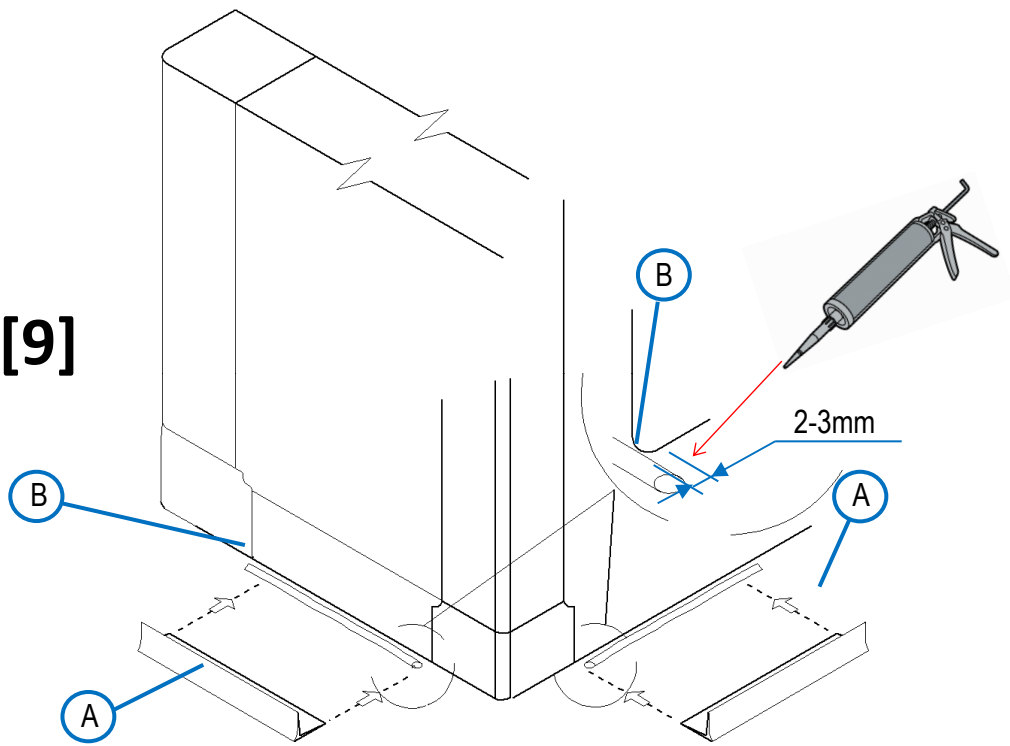


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S10 = 5x100

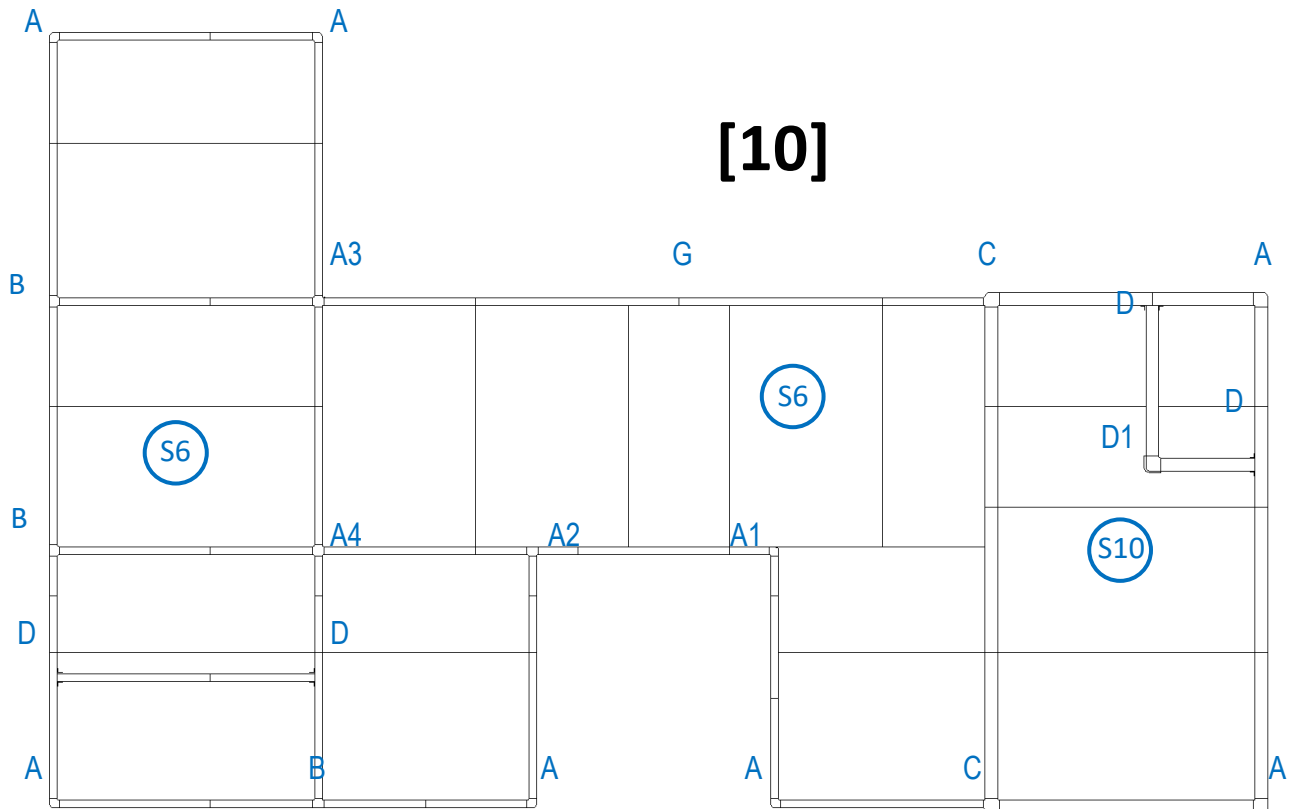
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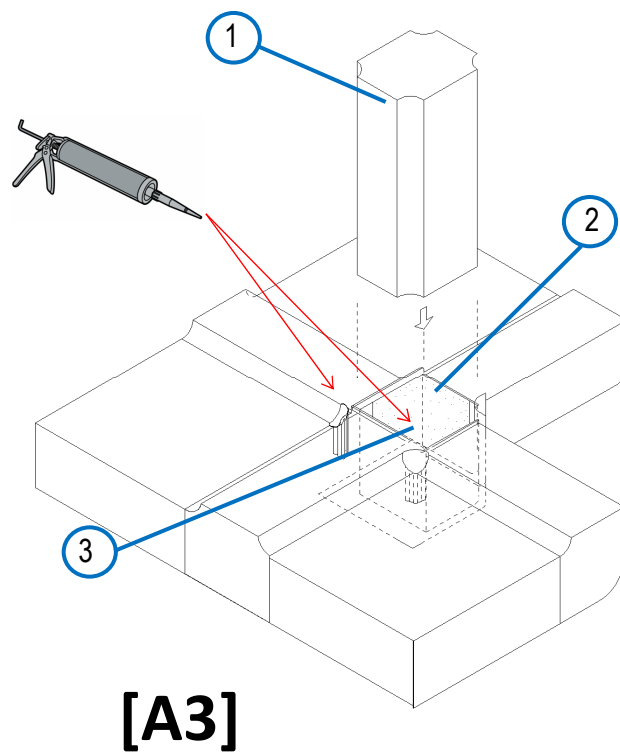
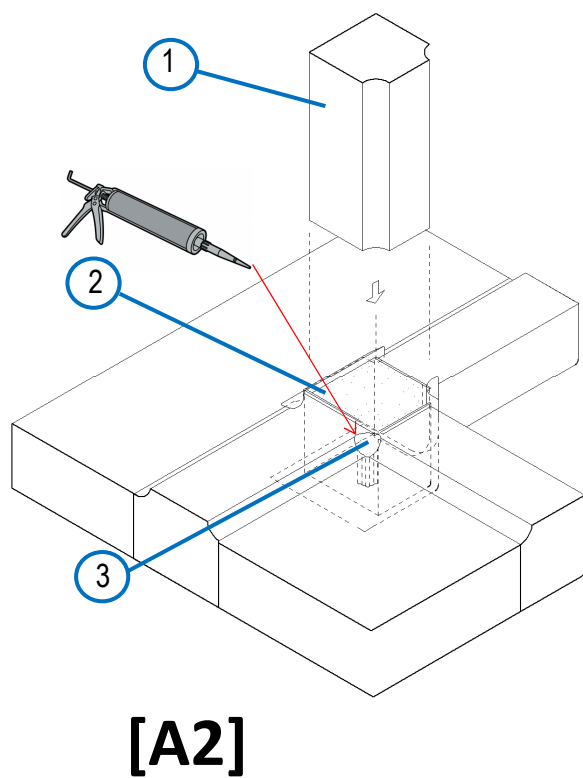
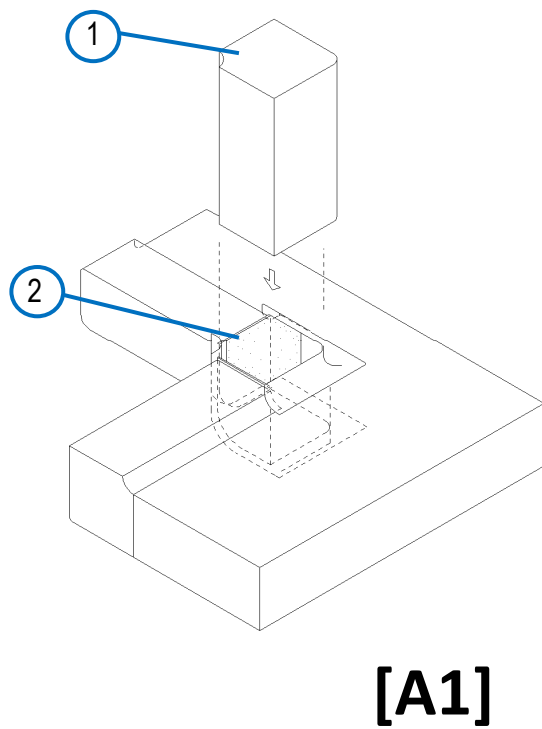
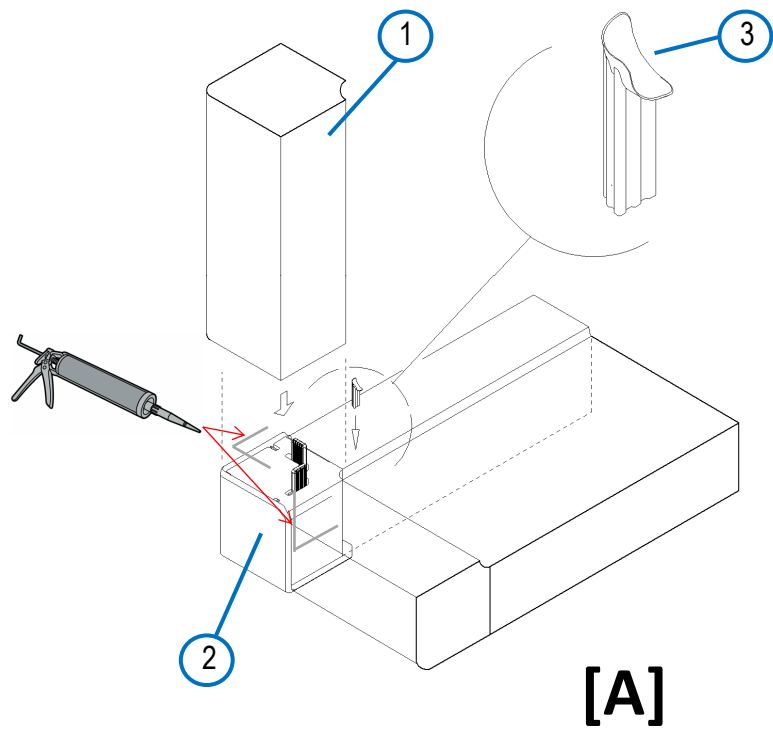


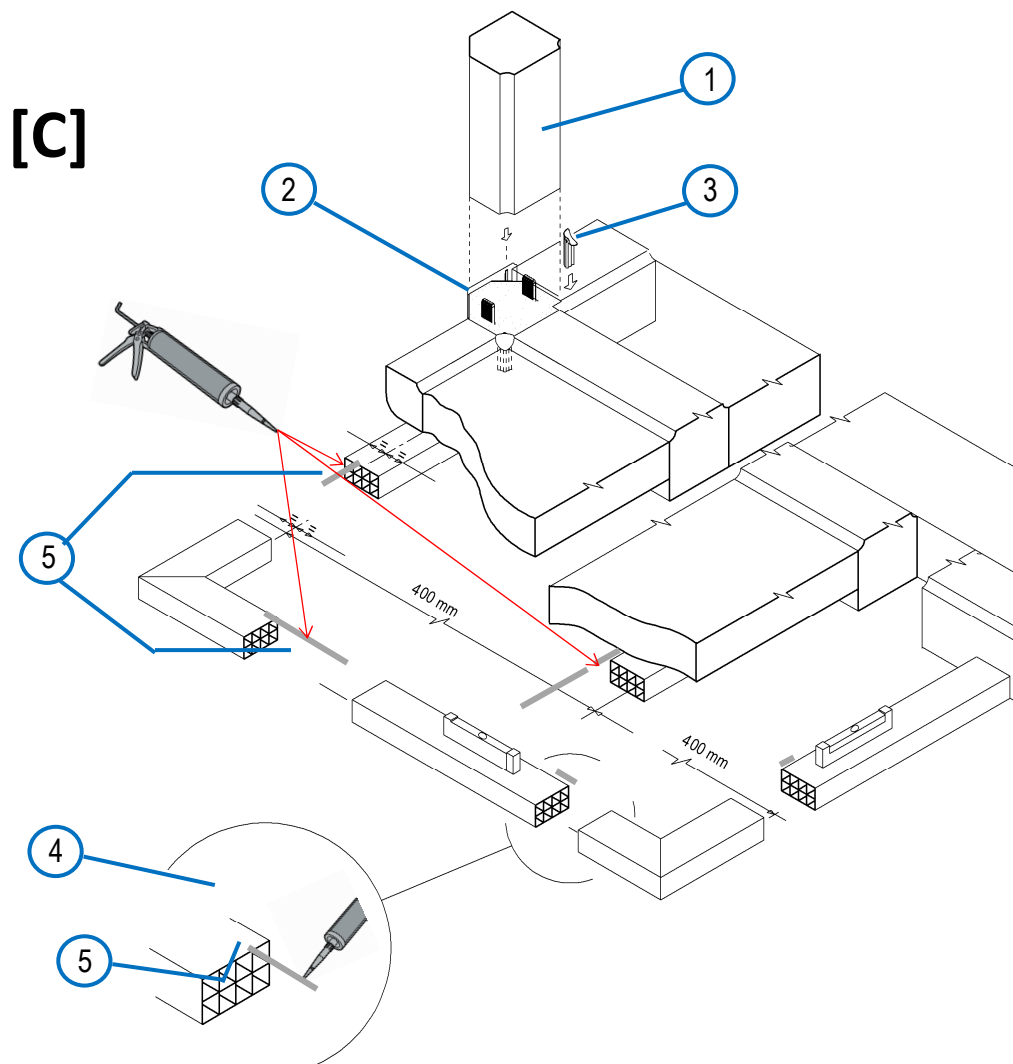
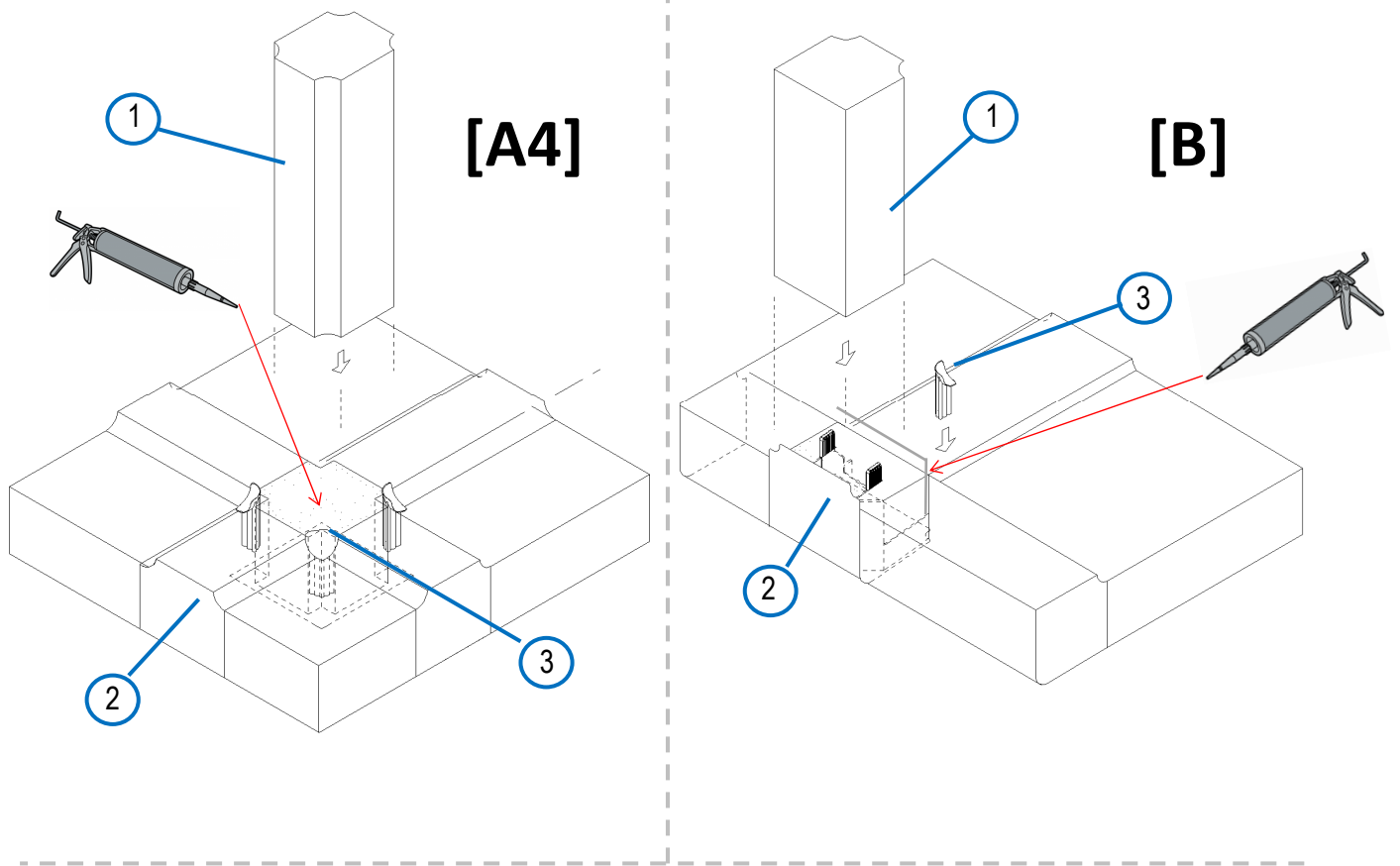
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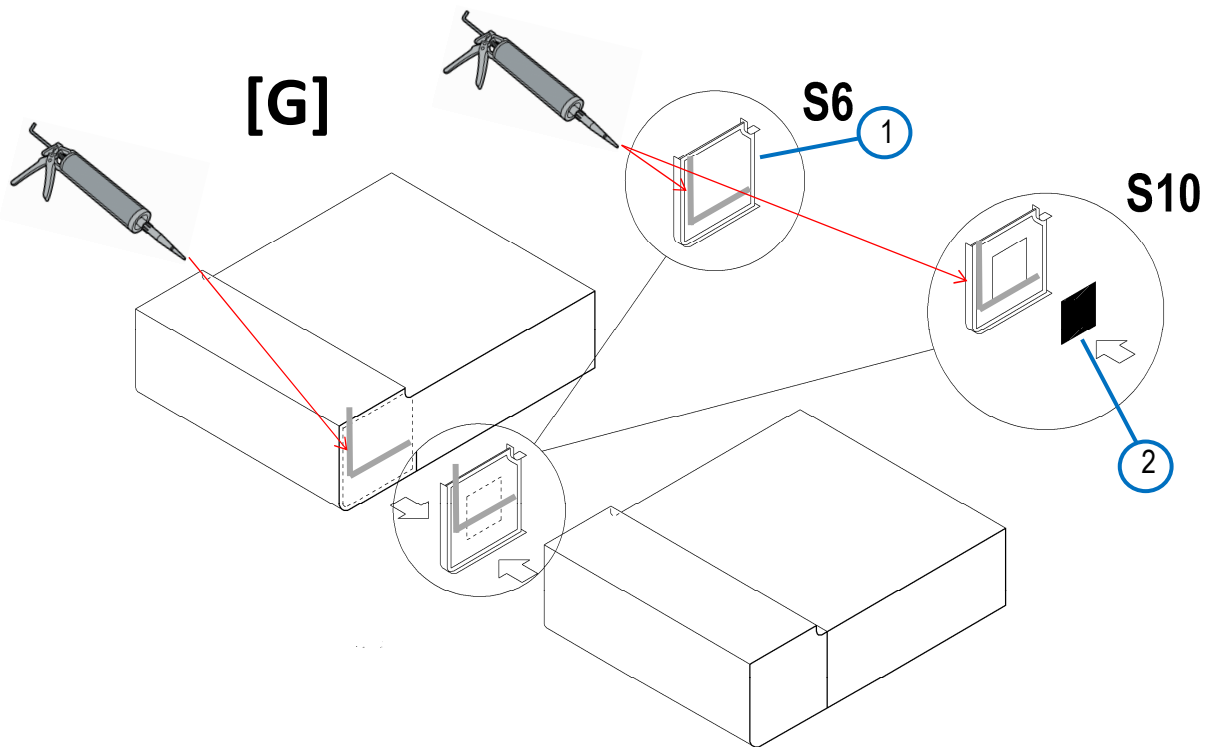
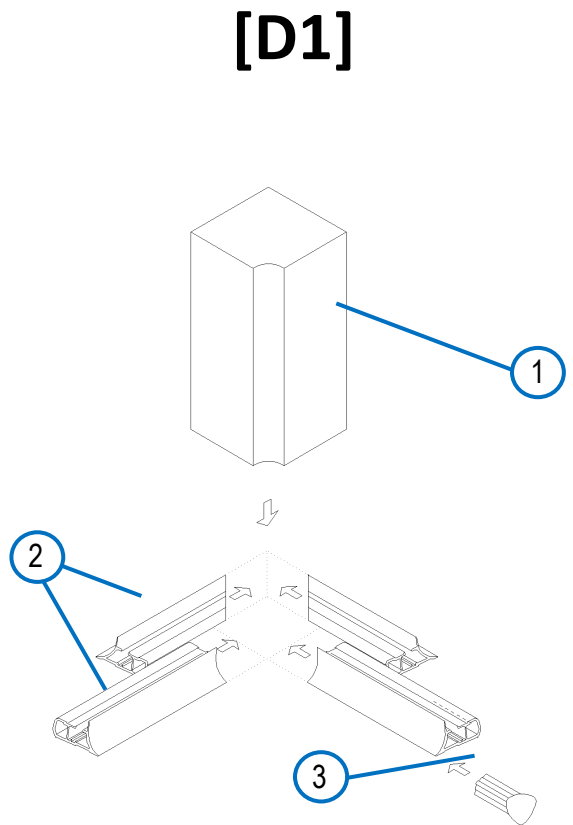
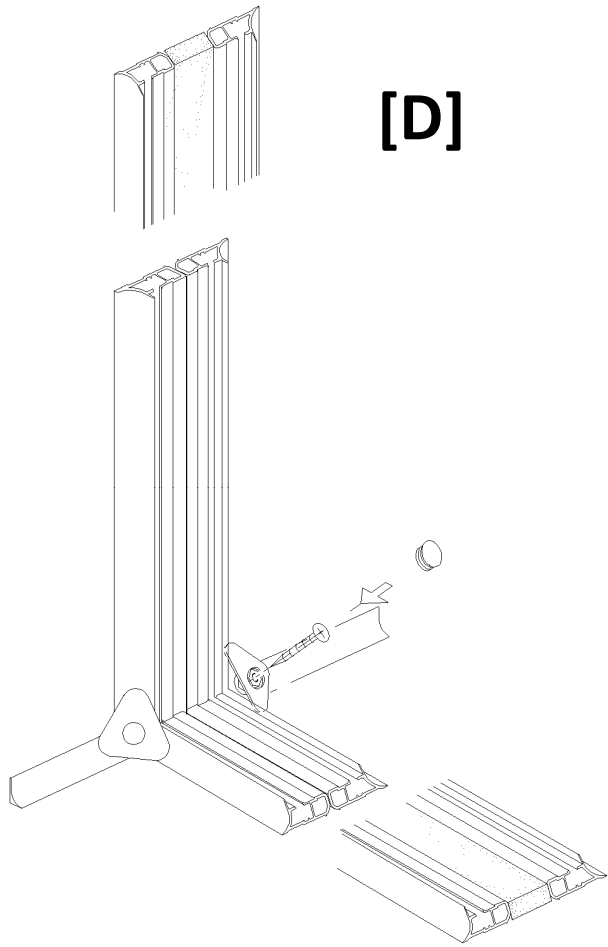


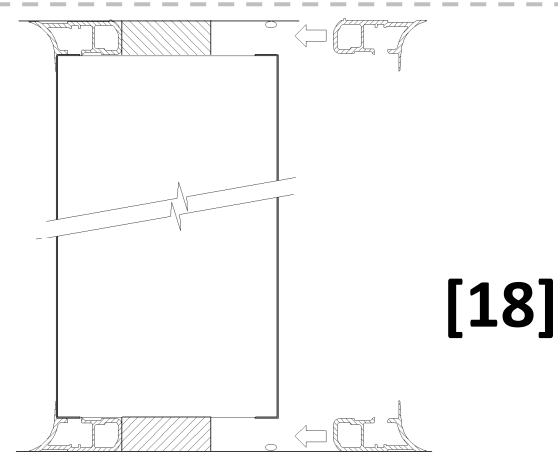
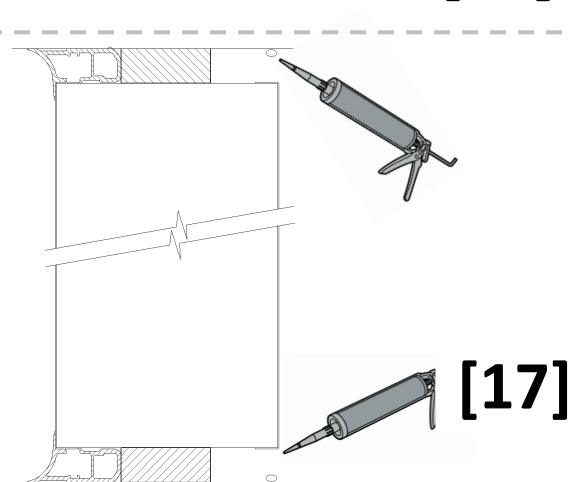
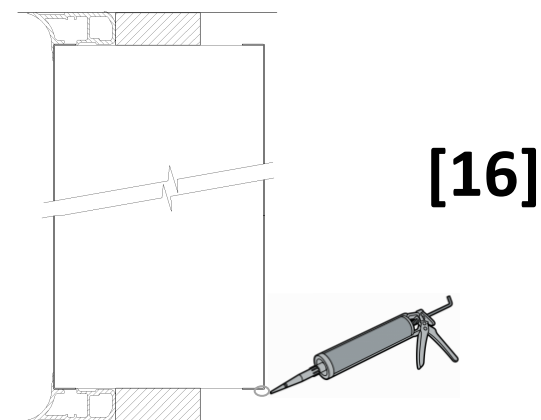
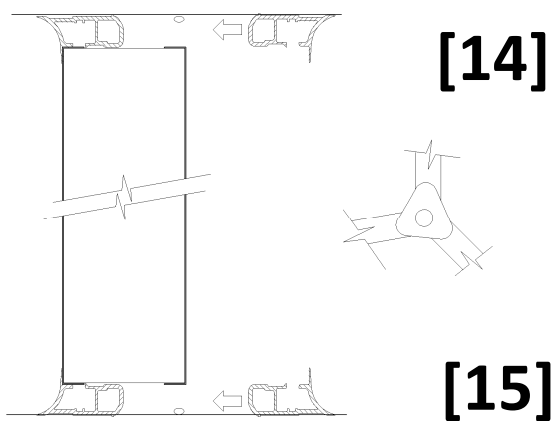
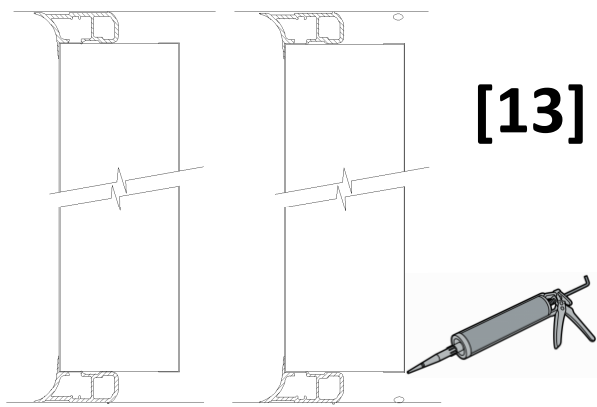
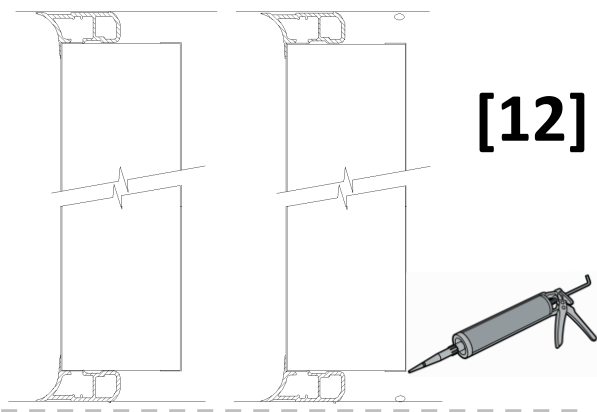
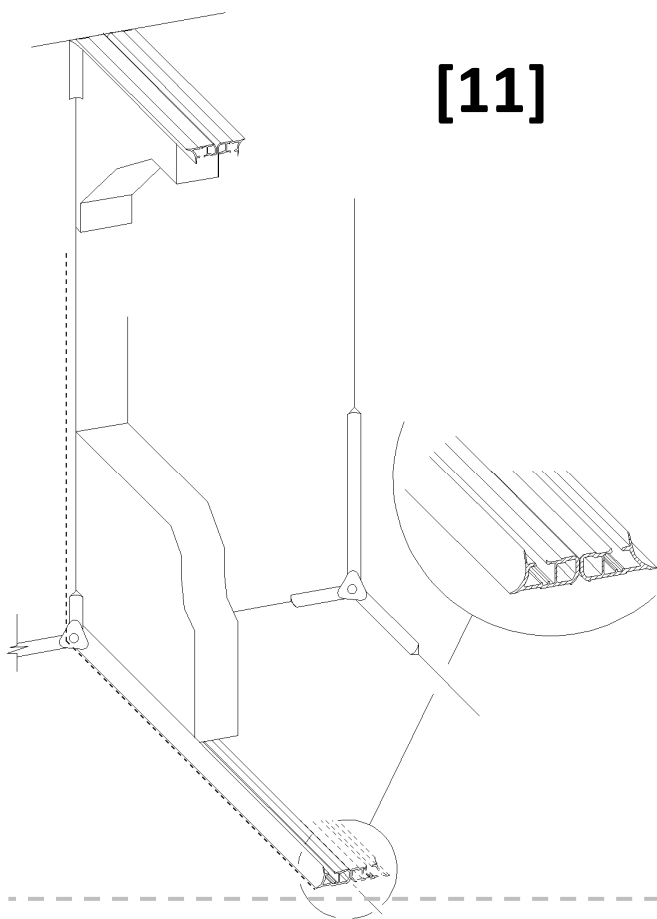
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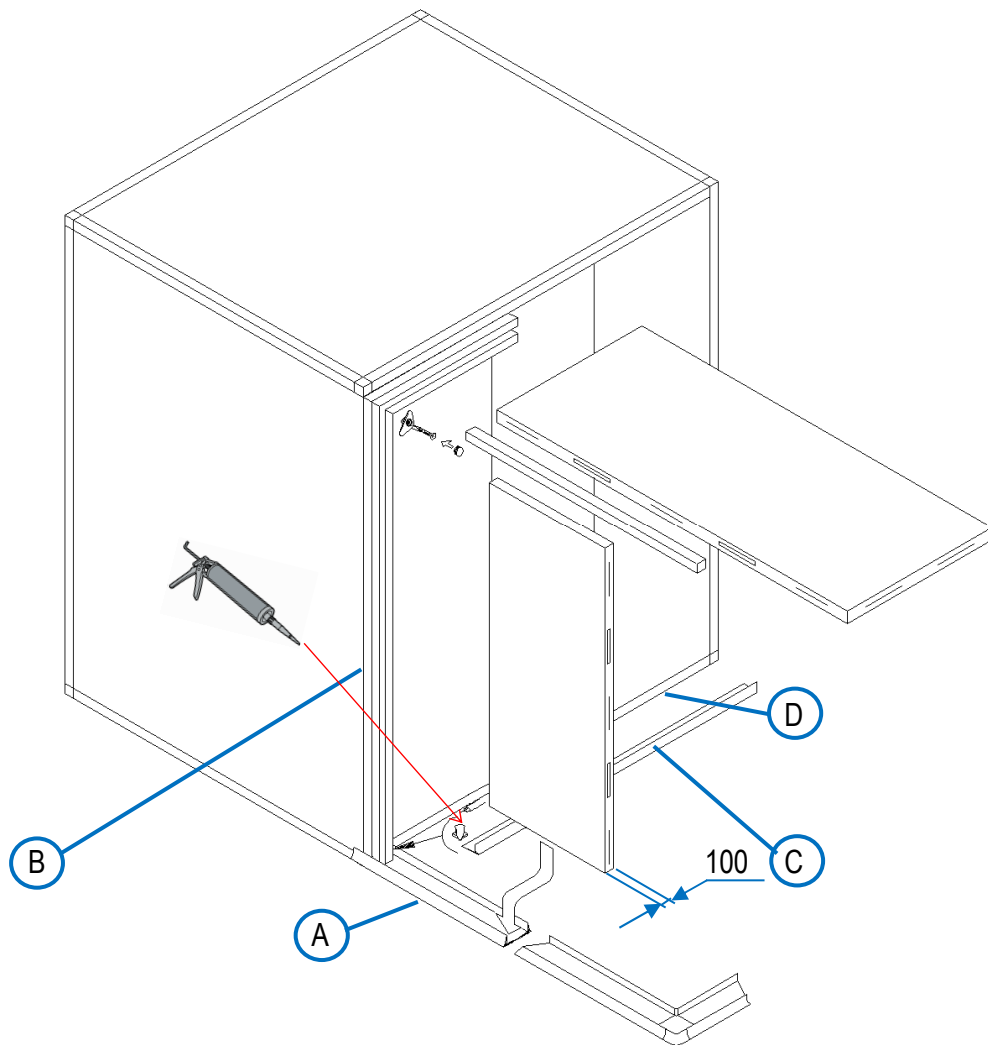




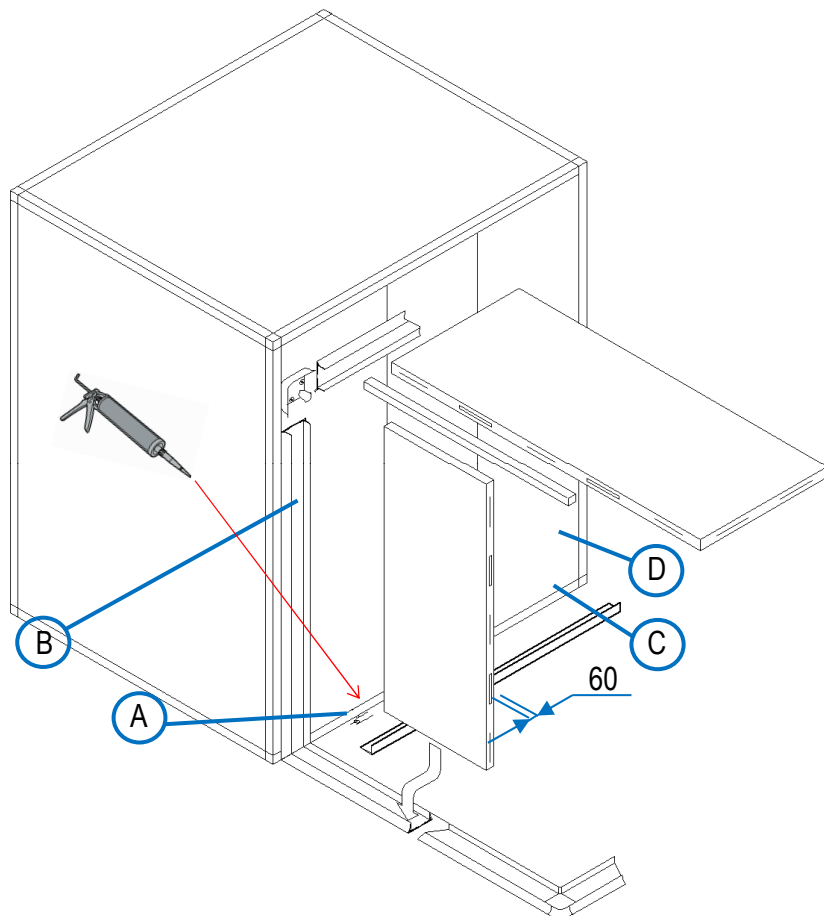








[19]



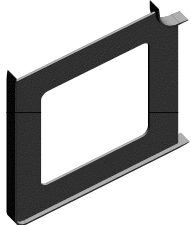

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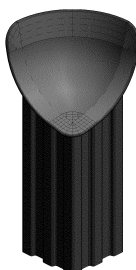
## PARTI DI RICAMBIO – SPARE PARTS

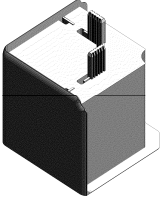
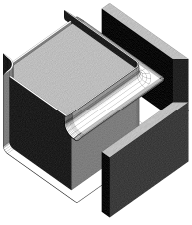
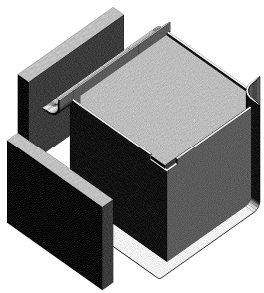
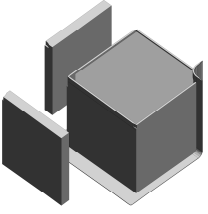
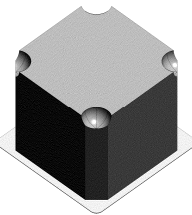
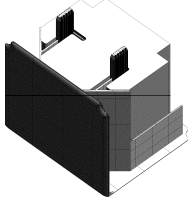
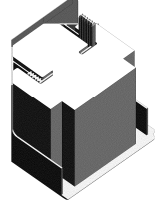
ANGOLARI KL R7 EDGES KL R7		60	80	100	120	140	160	180	200	220	240	260	280	300	320
	<b>S6 IX</b>	43826	43827	43828	43829	43830	43831	43832	43833	43834	43835	43836	43837	43838	43839
	<b>S6 PL</b>	43810	43811	43812	43813	43814	43815	43816	43817	43818	43819	43820	43821	43822	43823
	<b>S10 IX</b>	45856	45857	45858	45859	45860	45861	45862	45863	45864	45865	45866	45867	45868	45869
	<b>S10 PL</b>	45840	45841	45842	45843	45844	45845	45846	45847	45848	45849	45850	45851	45852	45853
	<b>S6/3 IX</b>	43858	43859	43860	43861	43862	43863	43864	43865	43866	43867	43868	43869	43870	43871
	<b>S6/3 PL</b>	43842	43843	43844	43845	43846	43847	43848	43849	43850	43851	43852	43853	43854	43855
	<b>S10/3 IX</b>	45888	45889	45890	45891	45892	45893	45894	45895	45896	45897	45898	45899	45900	45901
	<b>S10/3 PL</b>	45872	45873	45874	45875	45876	45877	45878	45879	45880	45881	45882	45883	45884	45885
	<b>S6/4 IX</b>								43883	43884	43885	43886	43887	43888	43889
	<b>S6/4 PL</b>								43874	43875	43876	43877	43878	43879	43880
	<b>S10/4 IX</b>								45913	45914	45915	45916	45917	45918	45919
	<b>S10/4 PL</b>								45904	45905	45906	45907	45908	45909	45910
	<b>S10/6 IX</b>	45938	45939	45940	45941	45942	45943	45944	45945	45946	45947	45948	45949	45950	45951
	<b>S10/6 PL</b>	45922	45923	45924	45925	45926	45927	45928	45929	45930	45931	45932	45933	45934	45935

### GIUNTO KL R7 - JOINT KL R7


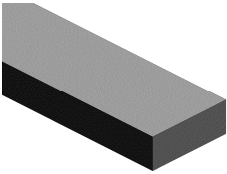
	S6 B.CO	096111
	S6 GR.	096112
	S10 B.CO	096113
	S10 GR.	096114
<b>GUARNIZIONE PER GIUNTO - GASKETS FOR JOINT</b>		
	S10	010942

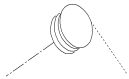
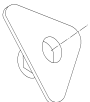
### CHIUSURA ANGOLO INTERNO

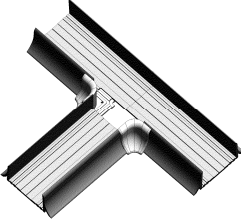
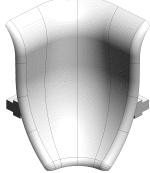
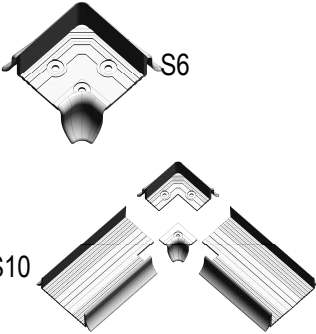
	B.CO	094997
	GR.	094991


CAPPUCCI D'ANGOLO KL R7 - CORNER CAPS KL R7		
<b>"A"</b> 	S6 B.CO	042110
	S6 GR.	042118
	S10 B.CO	046804
	S10 GR.	046805
<b>"A1"</b> 	S6 B.CO	096781
	S6 GR.	096782
	S10 B.CO	096783
	S10 GR.	096784
<b>"A2"</b> 	S6 DX B.CO	043601
	S6 SX B.CO	043602
	S6 DX GR.	043605
	S6 SX GR.	043606
	S10 DX B.CO	046831
	S10 SX B.CO	046832
	S10 DX GR.	046835
	S10 SX GR.	046836
<b>"A3"</b> 	S6 B.CO	043603
	S6 GR.	043607
	S10 B.CO	046833
	S10 GR.	046837
<b>"A4"</b> 	S6 B.CO	043604
	S6 GR.	043608
	S10 B.CO	046834
	S10 GR.	046838
<b>"B"</b> 	S6 B.CO	042119
	S6 GR.	042120
	S10 B.CO	046806
	S10 GR.	046807
<b>"C"</b> 	S10/6 DX B.CO	046800
	S10/6 SX B.CO	046801
	S10/6 DX GR.	046802
	S10/6 SX GR.	046803

VALVOLA NEGATIVA 2009	VALVOLA POSITIVA S6 2009	SCATOLA DI DERIVAZIONE
035591	035598	016506
		

DIVISORIO NON MODULARE KL		
PROFILO PVC -		
	L=1399 B.CO	095752
	L=1399 GR.	095870
	L=1799 B.CO	095753
	L=1799 GR.	095871
	L = 1999 B.CO	095761
	L = 1999 GR.	095857
	L = 2199 B.CO	095754
	L = 2199 GR.	095872
	L = 2399 B.CO	095762
	L = 2399 GR.	095858
	L = 2599 B.CO	095755
	L = 2599 GR.	095873
	L = 2799 B.CO	095763
	L = 2799 GR.	095859
	L = 2999 B.CO	095756
	L = 2999 GR.	095874
L = 3199 B.CO	095764	
L = 3199 GR.	095860	
GUARNIZIONE -		
	L = 1900	095765

TAPPO -		
	B.CO	012438
CONTROCAPPUCCIO -		
	B.CO	095978

DIVISORIO CELLE SENZA PAVIMENTO		
SET ANGOLO A "T" -		
	S6 T	042710
	S10 T	046645
CHIUSURA ANGOLO -		
	S6-S10	095180
SET ANGOLO A "U" -		
	S6 L	042750
	S10 L	046677

SET ACCOPPIAMENTO –			
<b>PROFILO AD "U" S6 –</b>			
	L = 2000	095332	
	L = 2400	095333	
	L = 2800	095334	
	L = 3200	095335	
<b>PROFILO PVC S10/10 –</b>			
	L = 1200	096043	
	L = 1400	096045	
	L = 1600	096044	
	L = 1800	096199	
	L = 2000	096196	
	L = 2400	096197	
	L = 2600	096201	
	L = 2800	096198	
	L = 3000	096202	
	L = 3200	096203	
	L = 515	DX	027630
		SX	027634
	L = 2115	DX	027631
		SX	027635
	L = 2515	DX	027632
		SX	027636
	L = 2915	DX	027633
		SX	027637
<b>COPRIFILO ANGOLARE –</b>			
	L = 3200	096687	
<b>FINITURA SANITARIA INTERNA –</b>			
	L = 2000	096688	
	L = 2400	096689	
	L = 2800	096690	
	L = 3200	096691	

**LEGENDA - LEGEND:**  
 B.CO = BIANCO – WHITE  
 IX = LAMIERA INOX – STAINLESS STEEL  
 GR. = GRIGIO – GREY  
 PL = LAMIERA PLASTIFICATA – PLASTIFIED SHEET