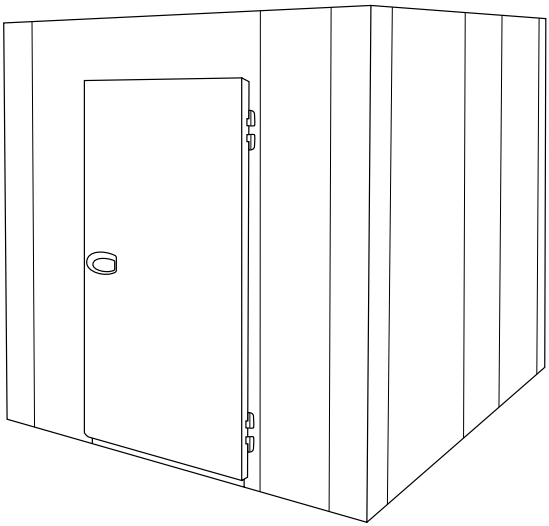
DOMINO®

MODULAR COLD AND FREEZER ROOMS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



Revision 00 - 05/2025

EN USE AND MAINTENANCE MANUAL

JKS®

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TECHNICAL DATA SHEETS

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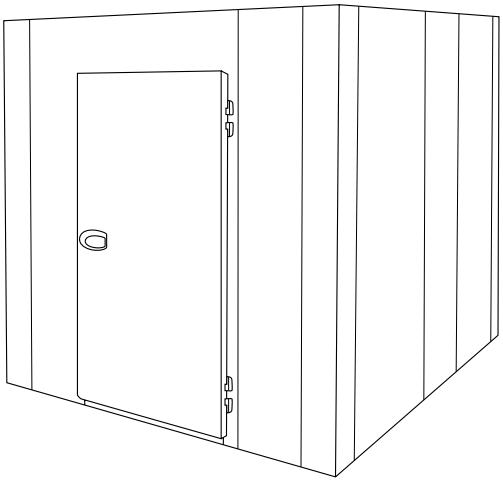
Domino80

Modular cold and freezer room, insulation thickness **80 mm**



SUITABLE TO STORE

- MEAT
- CURED MEATS
- FROZEN GOODS
- PACKAGED DAIRY PRODUCTS
- PASTRIES
- FRUITS AND VEGETABLES

TECHNICAL FEATURES		
Version		▪ **TN**: Normal temperature ▪ **BT**: Low temperature
Available module widths		1200 - 1500 - 1800 - 2100 - 2400 - 2700 - 3000 mm
Normal operating temperature TN		0°C / +5°C
Low operating temperature BT		-18°C / -20°C
Insulation	Material Type	Rigid polyurethane foam (PUR)
	Insulation thickness	80 mm
	Density	40 kg/m^3

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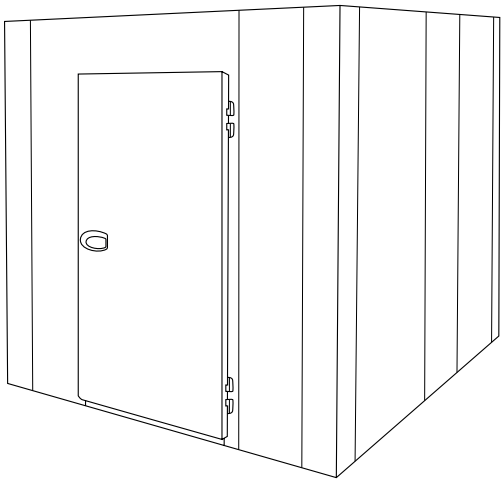
Domino120

Modular cold and freezer room, insulation thickness **120 mm**



SUITABLE TO STORE

- MEAT
- CURED MEATS
- FROZEN GOODS
- PACKAGED DAIRY PRODUCTS
- PASTRIES
- PACKED/FROZEN
- FRUITS AND VEGETABLES

TECHNICAL FEATURES		
Version		▪ **TN**: Normal temperature ▪ **BT**: Low temperature
Available module widths		1500 - 1800 - 2100 - 2400 - 2700 - 3000 mm
Normal operating temperature TN		0°C / +5°C
Low operating temperature BT		-18°C / -20°C
Insulation	Material Type	Rigid polyurethane foam (PUR)
	Insulation thickness	120 mm
	Density	40 kg/m^3

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USE AND MAINTENANCE MANUAL

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1. GENERAL PRELIMINARY INFORMATION

Thank you for purchasing our equipment.

Carefully read this manual before carrying out installation, maintenance and/or before using the equipment.

This manual is attached to the equipment **DOMINO**.

The Manufacturer is not liable for breakages, accidents or various problems due to non-compliance with and in any case the non-application of the provisions contained in this manual.

1.1. PURPOSE OF THE DOCUMENT

The **User and Maintenance Manual** represents the reference document, drawn up by the Manufacturer of the equipment, aimed at operators and specialised personnel who will come into contact with it during its entire life cycle.

The purpose of the manual is to provide information for the correct use of the equipment, from installation to disposal, bringing attention to the dangers that may arise from incorrect use and taking into account the reasonably foreseeable incorrect behaviour of the operator.

1.2. SUPPLY AND PRESERVATION

The manual is in **electronic format.**

This manual is an integral part of the equipment.

Keep this manual in a place that is accessible to all users for future consultation. In case of transfer or sale of the equipment, be sure to provide the new user with this manual, so that they may be properly informed about the installation procedure, the use and safety requirements.

1.3. CONSULTATION NOTES

SYMBOL	TYPE	DESCRIPTION
-	BOLD TEXT	Highlights some significant sentences and references in the text.
	GENERIC OR DEDICATED WARNING SIGN	It highlights risks to the health and safety of authorised personnel and/ or risks of damage to or malfunction of the machine.
	GENERIC OR DEDICATED PROHIBITION SIGN	Emphasises the prohibition to perform an action.
	GENERIC OR DEDICATED OBLIGATION SIGNAL	Indicates a prescription (obligation to perform an action).
	INFORMATION	Reports relevant information.

1.4. REGULATORY FRAMEWORK

The equipment is designed according to the regulatory compendium described in the accompanying Declaration of Conformity, as well as the requirements, which can be downloaded directly from the manufacturer's institution website.

1.5. WARRANTY

The warranty terms established by law apply. Should the equipment be faulty, contact the nearest Authorised Service Centre, or the reference Dealer.

The following documentation must be forwarded in order to repair the equipment:

- Serial number
- Copy of the invoice with the date of purchase of the equipment
- Description of the fault.

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2. SAFETY WARNINGS

The Manufacturer cannot be held liable for any damage, suffered by people or things, caused by non-compliance with the aforementioned requirements or deriving from tampering with even a single part of the equipment and from the use of non-original spare parts.

This professional equipment must only be used and serviced by adults (> 18 years in Europe or other limits defined by the local regulatory framework) with normal physical and mental health and adequately trained and informed on the subject of health and safety in the workplace.

WARNING
Electrical hazard. Disconnect the power supply before carrying out maintenance work.

Use appropriate personal protective equipment for body protection (gloves, insoles with thermal insoles, jacket, etc.,) and only stay inside the equipment for as long as is strictly necessary.

Only qualified technical personnel should carry out maintenance work.

Only use original spare parts.

It is strictly forbidden to make changes to the equipment.

Do not start the equipment with wet hands or when there is contact with water.

CAUTION
The ceiling panel is not walkable.

2.1. OBLIGATIONS AND PROHIBITIONS

2.1.1. OBLIGATIONS

- Only qualified technical personnel should perform the installation work (see chapter **'INSTALLATION')**
- Keep the area around the equipment free and clean
- Keep the entire perimeter of the equipment free so that there is air circulation
- For food contact only use materials and articles: contamination-free, compliant with regulations and declared MOCA/ FCM
- Wait until the set temperature is reached before loading the product into the equipment.

2.1.2. PROHIBITIONS

- Do not install the equipment if it appears damaged upon receipt
- Do not allow children to play with the equipment
- Do not use the equipment as a work surface or as a support surface
- Do not modify or tamper with the equipment in any way
- Do not place or store flammable liquids or materials, or easily ignitable objects inside the equipment or in the immediate vicinity
- Do not place any kind of material (boxes or other) on the equipment
- Do not place the equipment under direct exposure to sunlight and all other forms of thermal radiation
- Do not place the equipment inside a room with high relative humidity (potential formation of condensate)
- Do not place the equipment inside a closed niche or against the wall
- Do not obstruct the air vents
- Do not set temperatures lower than permitted
- Do not damage and bend the evaporator flaps and the coolant pipes
- Do not store explosive substances, such as pressurised containers with flammable propellants, in the equipment
- Do not store chemical and flammable products
- Do not stay inside the equipment longer than necessary
- Do not enter unless externally assisted by at least one colleague
- Do not enter with living animals
- Children cannot enter
- Monitor and keep children away from the place where the cold and freezer room is installed.

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3. IDENTIFICATION AND DESCRIPTION

3.1. INTENDED USE

The equipment is a **MODULAR COLD AND FREEZER ROOM** for professional use**.** Allows the storage of packaged and/or unpackaged food.

Food must not come into contact with materials and/or objects:

- contaminated
- not declared MOCA/FCM compliant.

The Manufacturer cannot be held liable for uses other than those indicated.

Do not use this equipment to store products other than those intended.

Do not introduce pressurised containers with flammable propellant into the equipment.

Do not introduce living animals, dangerous or contaminated materials, objects or substances into the equipment.

3.2. DESCRIPTION

The structure of the equipment consists of modular panels of variable widths of 400 - 600 - 800 - 1000 - 1200 mm produced in thicknesses of 80 - 100 mm, in combination with corner panels of 200 - 220 mm.
The construction materials are designed not to absorb odours, not to allow pests to lurk and not to encourage the development of fungi and/or mould.

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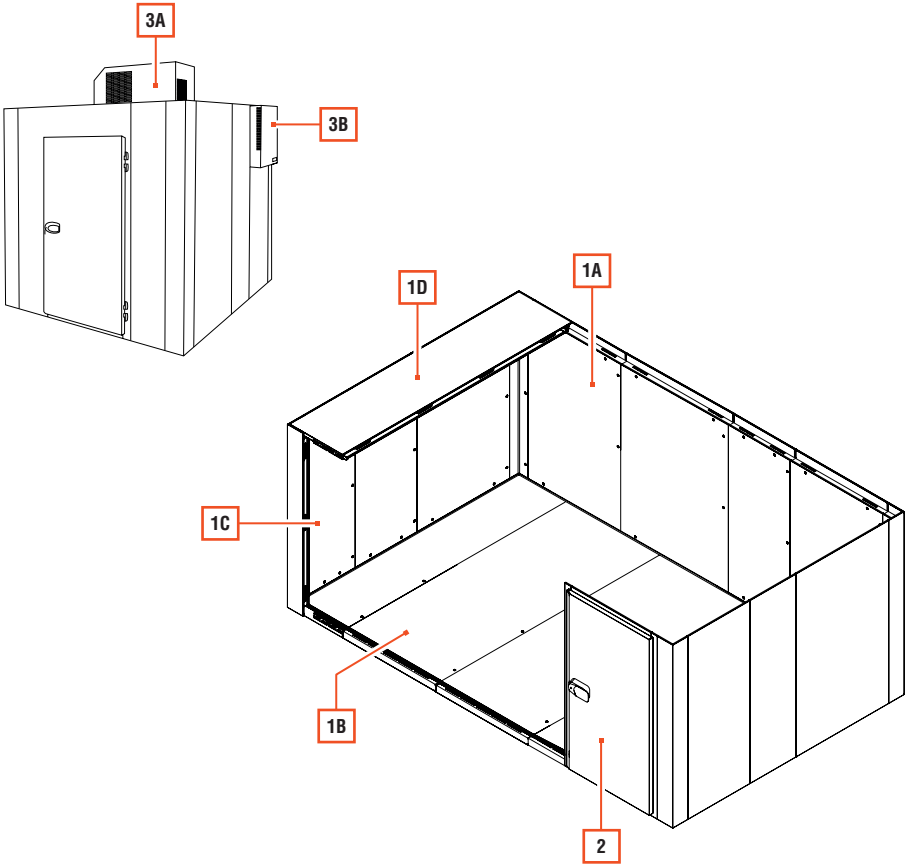
3.3. MAIN COMPONENTS



POS.	ELEMENT
1	PANEL STRUCTURE: ▪ WALL PANEL (1A) ▪ CONCEALED FLOOR PANEL (1B) ▪ CORNER PANEL (1C) ▪ CEILING PANEL (1D) - **NOT WALKABLE**
2	BUFFER door
3A	CEILING MONOBLOCK (OPTION ON REQUEST)
3B	OVERLAPPING MONOBLOCK (OPTION ON REQUEST)

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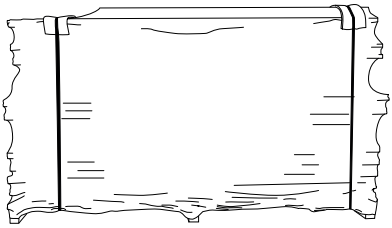
4. RECEIPT AND HANDLING

4.1. EQUIPMENT RECEIPT

The component parts of the equipment are delivered on pallets packed with shrink-wrapped nylon.

Upon delivery, check that the packaging is intact and that it has not been damaged during transport.

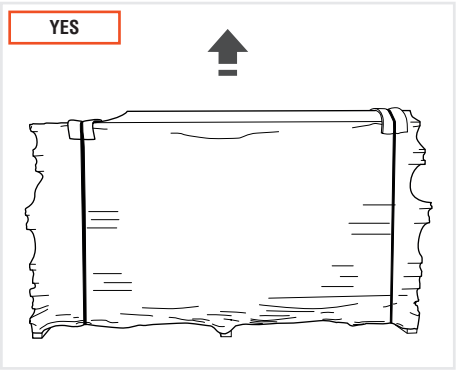


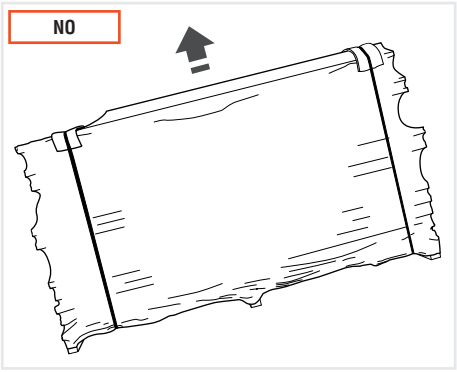
4.1.1. HANDLING WITH PACKAGING

Only qualified technical personnel should perform handling operations on the equipment.

The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

Always handle the packaging in an upright position (see the instructions on the packaging).





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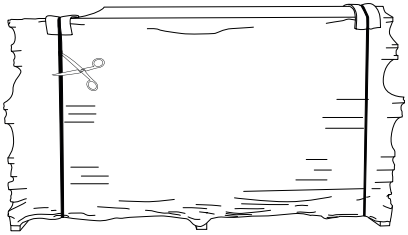
4.1.2. PACKAGING REMOVAL AND INSPECTION

For the removal of the packaging:

STEP	ACTION	PICTURE
1	Remove the straps.	
2	Remove the shrink-wrapped nylon.	
3	Lift the panels to remove them from the pallet. Position the panels at the installation site. **Note:** a minimum of 2 operators are required to manually lift and handle the equipment parts.	

Keep the packaging pallet.

After removing all packaging materials, check for faults.

If any anomalies are found, do not install the equipment. Contact your Dealer or Authorised Service Centre within 8 days from the date of purchase.

4.1.3. PACKAGING DISPOSAL

The materials used for packaging are recyclable and must be collected.

Separate the various packaging materials and dispose of them in accordance with the regulations in force in the country of installation.

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4.2. HANDLING

4.2.1. VERSION AND WEIGHT DIVISION FOR HANDLING

Packaging size and weight vary depending on the order.

4.2.2. HANDLING OPERATIONS

Carefully read the instructions before moving the equipment.

Only qualified technical personnel should perform handling operations on the equipment.

The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

Move the equipment while keeping it upright at all times. Do not tilt the equipment.

Lifting/handling of equipment parts must be performed by 2 operators.

Lift the parts manually, gripping them by the sides.

CAUTION

When handling, take care not to damage the equipment itself, persons, animals and/or things in the immediate vicinity.

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5. INSTALLATION

Only qualified technical personnel should perform installation operations on the equipment.

CAUTION
Do not install and use the equipment in ATEX classified environments, locations or areas.

CAUTION
In the event that the ceiling monoblock or remote motor is installed, IT IS MANDATORY TO anchor the roof.

CAUTION
The ceiling panel is not walkable.

The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

5.1. INSTALLATION SITE

5.1.1. FEATURES OF THE INSTALLATION SITE

Do not install the equipment outdoors, directly exposed to the weather.

Do not install in hazardous and/or ATEX classified areas.

The installation room must be a room with adequate and controlled temperature and humidity in order to avoid malfunctions and condensation. Ensure that there is a sufficient exchange of air in the installation room (even when the salesroom is closed), so as to guarantee the proper functioning of the equipment.

Follow the reported permissible environmental conditions:

	PERMITTED ENVIRONMENTAL CONDITIONS
Ambient temperature	**Refer to the manual of the monoblock refrigeration unit or remote motor supplied with this manual (if applicable)**
Air humidity	
Support tray	▪ Flat and level ▪ With a load capacity calculated by a professional according to the weight and maximum load of the equipment.

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Do not use the equipment outside the permitted conditions of use and operation.

Higher installation room temperatures or insufficient recirculation air can reduce the performance of the equipment with deterioration of the contained products and increased energy consumption.

When installing the equipment in an outdoor environment, place it in a location protected from the weather.

Do not obstruct the supply and return air ventilation openings in the equipment.

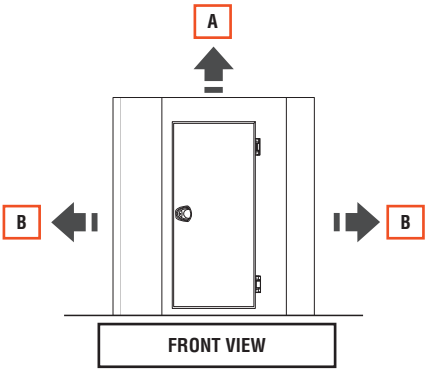
Place the equipment away from heat sources and open flames.

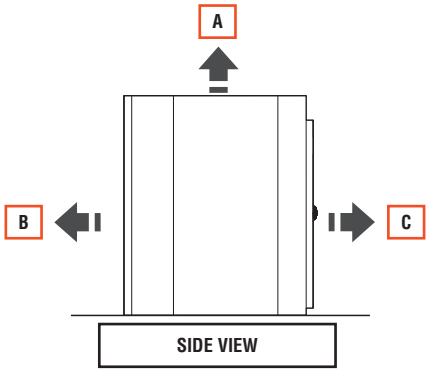
5.1.2. MINIMUM SAFETY DISTANCES

The minimum safety distances described are considered for a room without a refrigerated monoblock.

In order to ensure proper functioning of the equipment and thus proper air circulation, observe the minimum safety distances from side walls, other equipment and/or heat sources.

MINIMUM SAFETY DISTANCES		
A	Upper	40 cm (without ceiling monoblock)
B	Side / Rear	5 cm
C	Door side	Varies according to the door chosen





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5.2. MOUNTING THE COLD ROOM WITH FLOOR

Before installation, consult a qualified professional to carry out structural calculations in accordance with local regulations.

The manufacturer is not liable for any structural collapse or yielding of floors.

Use personal protective equipment PPE and provisional works during installation.

Two operators are required for assembly.

Use the supplied hook spanner to mount the equipment.

The panels must be installed with care that, when viewed from the inside of the cold room, the line of the hook holes of each panel is always to the right of the panel itself.

The floor of the facility where the cold room is to be installed must be perfectly level.

Observe the assembly sequence of the panels as indicated in the enclosed executive drawing.

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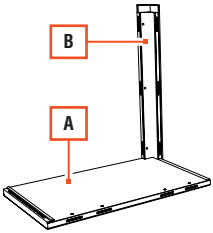
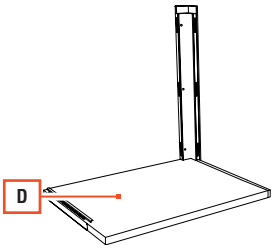
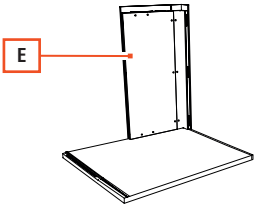
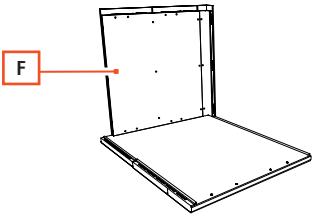
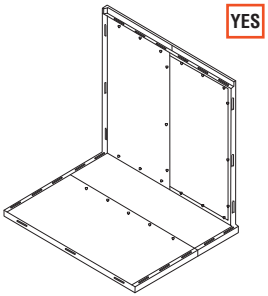
To perform the **assembly of the cold room with floor:**

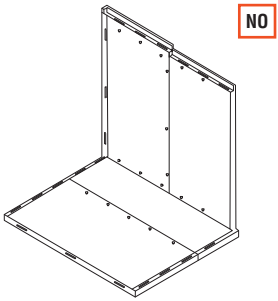
STEP	ACTION	PICTURE
1	Position the first floor panel **(A**) and the corner panel **(B)** and tighten the assembly hooks **Note:** When placing floor panels against existing walls, leave the necessary space for the installation of wall panels. ▪ 20 mm for 80 mm thick cold rooms ▪ At least 50 mm for 100 mm thick cold rooms,	
2	Position the floor panel **(D).**	
3	Position the wall panel **(E).** Tighten the assembly hooks, not all the way.	
4	Place the wall panel **(F**).	

STEP	ACTION	PICTURE

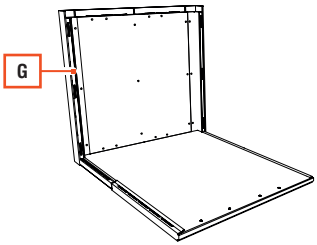
When installing the panels, check their alignment.

When closing the hooks, the panels move vertically relative to each other.
Then limit the movement of the panels by checking that the upper sides are aligned with each other before tightening the hooks.

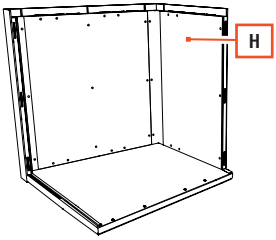




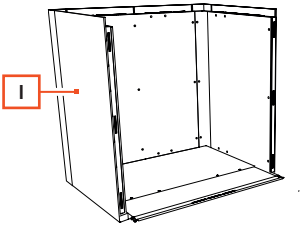
5 Position the panel at an angle **(G)**,



6 Position the wall panel **(H)**.



7 Place the wall panel **(I)**.



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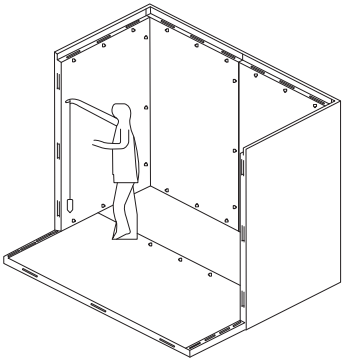
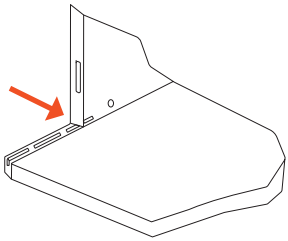
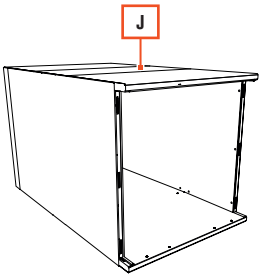
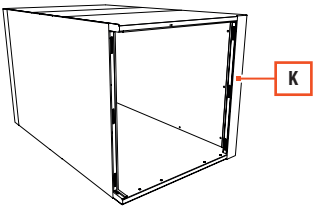
When laying the wall panels (intermediate or corner panels) ensure that they are vertically aligned.

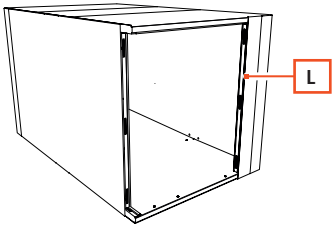
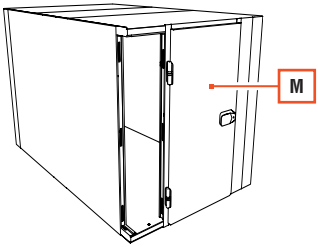
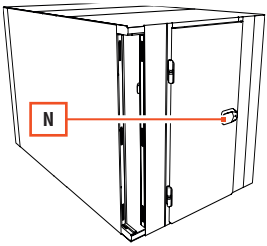
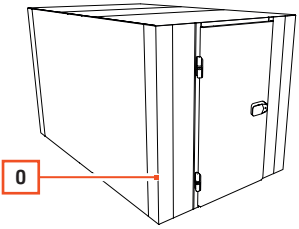
Then tighten the hooks.



Ensure that the end of the vertical panel always coincides with the axis of the floor panel hook as shown in the figure.



STEP	ACTION	PICTURE
8	Position the ceiling panels **(J)**. **CAUTION** **The ceiling panel is not walkable.**	
9	Position the panel at an angle **(K)**.	

STEP	ACTION	PICTURE
10	Position the wall panel **(L)**.	
11	Place the pre-mounted door buffer on door compartment **(M)**.	
12	Place the wall panel **(N)**.	
13	Position the panel at an angle **(O)**.	

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STEP	ACTION	PICTURE
14	Remove the protective film on the panels (both external and internal).	
15	Position the end caps at the hook manoeuvring holes.	

When finished, check that the assembly is correct, and tighten the assembly hooks, constantly checking that the panels settle correctly into each other.

Ensure that the surfaces are aligned with each other to ensure that the temperature inside the cold room is maintained.

EN

6. CONNECTIONS

6.1. ELECTRICAL CONNECTION

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

Only qualified technical personnel should carry out the connection of the equipment and installation of the monoblock refrigeration unit.

The electrical connection must be carried out in accordance with the compendium of standards and regulations applicable in the country where the equipment is installed , and a declaration of conformity must be issued.

6.1.1. POWER SUPPLY CONNECTION

Refer to the monoblock refrigeration unit manufacturer's manual and wiring diagrams.

To make a correct electrical connection:

- Set up a residual current circuit breaker
- Check that the mains voltage and frequency correspond to those on the nameplate. A variation ± 10% of the rated voltage is allowed
- Connect the equipment to an efficient earthing system. Verify operation and declaration of conformity in accordance with the regulatory compendium of the country of installation
- Install a bipolar cut-off switch with opening of the contacts at least 3 mm, upstream of the plug. This switch is mandatory when the load exceeds 1000 watts or when the equipment is connected directly without the use of a plug. It must therefore be placed in the immediate vicinity of the equipment so that it can be clearly seen by personnel in the event of maintenance
- Check that the cross-section of the power cable is adequate for the power absorbed by the equipment

It is compulsory by law to connect the equipment to an efficient earthing system, declared and verified by the relevant authorities.

Do not connect the electrical plug of the equipment to an extension cord and/or reducer.

Proceed as follows:

STEP	ACTION
1	Connect the power supply plug to the wall socket.

WARNING
Electrical hazard. If the power cable is damaged, replace it.

The manufacturer disclaims all liability for incorrect connections, not carried out in a workmanlike manner or by unqualified and authorised technical personnel.

EN

7. CONTROL PANEL

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

EN

8. USE

Before using the equipment, check that it is in perfect condition. In the presence of faults, the equipment must be decommissioned and the Technical Assistance Service must be contacted.

CAUTION
Keep all the supply and return air ventilation openings inside the equipment free of obstructions.

When the equipment is in STOP mode, keep the door half-open to avoid stagnation.

8.1. FIRST USE

Only specialised technical personnel should carry out the initial start-up of the equipment.

Before switching on, check that:

- The equipment and surrounding surfaces are dry
- The equipment is in a perfectly flat and level position
- The operating parameters have been adjusted (see chapter **"CONTROL PANEL"**)
- The main switch is in the "0-OFF" position
- There is no direct or indirect contact with live electrical parts

Do not perform operations with wet or damp hands.

Clean the equipment and its components thoroughly before loading the product (see chapter 'CLEANING').

8.2. SWITCH-ON

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

EN

8.3. PRODUCT LOADING

For proper storage, do not introduce hot products. Wait for the product to cool down before placing it inside the equipment.

Only open the door for the time necessary for loading and unloading products inside the equipment.

Before loading product, wait until the desired temperature inside the equipment has been reached.

Arrange the product so as not to obstruct the circulation of refrigerated air.

Make sure that the cold chain has been respected during transport and/or storage of the product.

The equipment described, complete with motor if applicable, is intended for the storage of goods only.

8.4. SWITCHING OFF

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

EN

9. CLEANING

9.1. SAFETY WARNINGS FOR CLEANING

WARNING
Electrical hazard. Disconnect the power supply before cleaning.

WARNING
Electrical hazard. Do not use water jets and/or high-pressure lances to wash the internal and external parts of the equipment.

CAUTION
In the case of internal cleaning, the entrance door must not remain fully closed.

Strict adherence to the correct hygiene practice manuals, which must be kept and maintained by the HACCP user.

The first cleaning of the equipment must be carried out by specialised personnel.

Observe the following indications:

- Clean the surfaces of the equipment regularly, to avoid deterioration of the equipment materials
- Use only lukewarm water with non-aggressive detergents, then dry damp parts with a soft cloth
- Carry out at least daily periodic cleaning of the loading area to prevent the development and accumulation of bacteria
- Carry out at least one monthly internal cleaning and defrosting if the equipment is used to store frozen or packaged products
- Do not use water jets to wash the internal parts of the equipment
- Do not direct water jets at electrical parts
- Do not use hard metal tools to remove any ice that may have formed.

Use work gloves when carrying out cleaning operations.

Do not use cleaning agents containing chlorine, dilute solutions, caustic soda, abrasive detergents, muriatic acid, bleach or other products that can scratch or sand.

Do not use a steam cleaner to clean the equipment.

Properly sanitise all equipment storage surfaces, any product processing rooms and all equipment. Plan the sanitisation operations so that there is a record of the hygiene and cleaning operations.

EN

9.2. TABLE OF CLEANING OPERATIONS

The following table lists a series of cleaning operations to be carried out according to the recommended frequency.

OPERATION	FREQUENCY				
	DAILY	WEEKLY	MONTHLY	EVERY 6 MONTHS	YEARLY
Cleaning the loading area	■				
External cleaning		■			
Cleaning the inside of the door near the gaskets		■			
Cleaning the floor panel		■			
Cleaning inside			■		

Strict adherence to the correct hygiene practice manuals, which must be kept and maintained by the HACCP user.

9.3. CLEANING THE FLOOR PANEL

To **clean the floor panel**:

- Use mild detergent in warm water with a damp cloth
- Use a soft cloth
- Use the correct detergent solutions
- Check the joint between the floor panels
- Check the joint between the floor panels and the walls
- Do not use abrasive products
- Do not clean the floor panel with pressure machinery.

9.4. CLEANING THE MONOBLOCK REFRIGERATION UNIT (IF PRESENT)

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

EN

10. MAINTENANCE

WARNING
Electrical hazard.

Disconnect the power supply before carrying out maintenance work.

CAUTION
The ceiling panel is not walkable. In the case of maintenance, only one person is allowed access and the duration of the intervention must be kept to a minimum.

CAUTION
In the event of internal maintenance, the entrance door must not remain fully closed.

Only authorised technical personnel should service the equipment.

10.1. ROUTINE MAINTENANCE

Ensure smooth operation over time of the equipment by performing periodic/preventive checks and maintenance.

10.1.1. INSPECTING AFTER DELIVERY

The following table lists a series of checks and interventions that need to be carried out according to the recommended frequency.

OPERATION	FREQUENCY			
	MONTHLY	EVERY 2 MONTHS	EVERY 6 MONTHS	YEARLY
Check that the door seal and the door itself close properly.		■		

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

EN

10.2. EXTRAORDINARY MAINTENANCE

Extraordinary maintenance includes service, repair, and restoration of nominal operating conditions or replacement of a faulty, defective or worn component.

10.2.1. REPLACEMENT OF MONOBLOCK REFRIGERATION UNIT (IF FITTED)

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

11. DIAGNOSTICS

Please refer to the Monoblock refrigeration unit manual enclosed with this manual (if available).

12. DECOMMISSIONING AND DISPOSAL

12.1. LONG PERIODS OF INACTIVITY

If the equipment is not used for a long period of time (more than 2-3 weeks):

STEP	ACTION
1	Disconnect the power supply.
2	Carry out a thorough cleaning of the equipment (see chapter **'CLEANING'**).

12.2. DISPOSAL

The electrical and electronic equipment that make up the appliance, such as lamps, electronic controls, electrical switches, electric motors and other electrical material in general, must be disposed of and/or recycled separately from urban waste according to the procedures of the regulations in force on the subject in each country.

Do not disperse materials in the environment.

In addition, all materials constituting the product, such as sheet metal, plastic, rubber, glass, etc., must be recycled and/or disposed of in accordance with the procedures of the relevant regulations.

Illegal or incorrect disposal of the equipment entails application of the sanctions required by the current legislation.

Do not disperse the cooling fluid and oil in the environment.

Make the equipment, destined for dismantling, unusable by removing the power supply cables.

13. ATTACHMENTS