

PROPOSED CHANGE NOTICE

2445-39

No work is to be done before this matter is finalized and a "Change Order" is issued. This copy to remain with your office. Do not return. Contractor to submit signed letter with price including cost breakdown and change (if any) to construction schedule. Authority having Jurisdiction shall advise of any objections.

TO: QUOREX CONSTRUCTION SERVICES LTD.
 1630A 8th Avenue,
 Regina, SK S4R 1E5

RE: AURORA FOOD STORE
 2000 ANAQUOD ROAD
 REGINA, SK
 Commission No. 2445

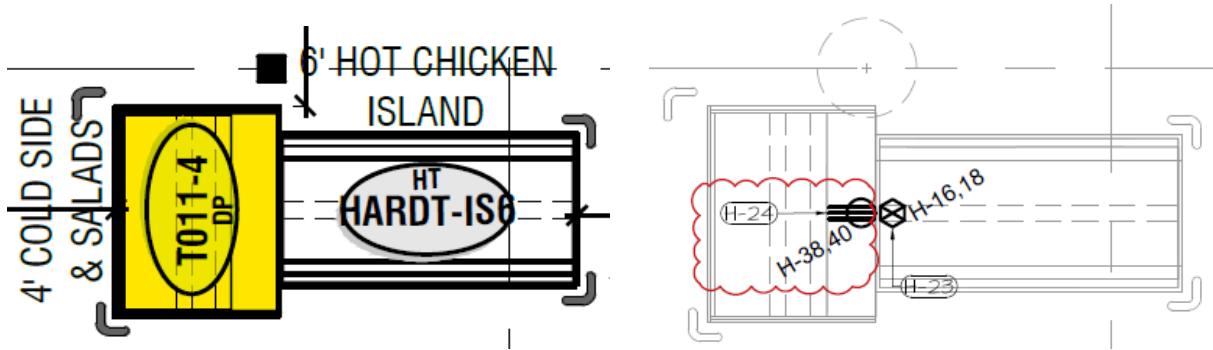
DATE: October 10, 2025

PAGES: 9 (including cover)

RE: 4' Cold Side and Salads Power

1.0 ELECTRICAL

- .1 Refer to attached Electrical PCN #19, dated September 18, 2025.
 (1 page text, 2 full size drawings E0.2, E2.4)



- .2 Equipment cut sheet attached (5 pages).

Distribution:

Sobeys Inc. – Jeff Craig
 Sobeys Inc. – Shanwen Hsu
 Quorex Construction Services Ltd. – Chris Walbaum
 Quorex Construction Services Ltd. – Dustin Williamson
 Laverne Draward & Associates Inc. – Charles Koop
 CGM Engineering – Justin Albo
 CGM Engineering – Tony Mitousis
 CGM Engineering – Brendan Simpson

jeff.craig@sobeys.com
 shanwen.hsu@sobeys.com
 c.walbaum@quorex.ca
 d.williamson@quorex.ca
 ckoop@lidaeng.ca
 justin_albo@cgmeng.ca
 tony_mitousis@cgmeng.ca
 brendan_simpson@cgmeng.ca

Principal
 Kevin Fawley, SAA MRAIC

Project: Aurora Grocery Store
2000 Anaquod Road, Regina, Saskatchewan
Subject: Revised Electrical for HMR Equipment
Date: 2025.09.19

Subject: Revised Electrical for HMR Equipment
References: Electrical Drawing E0.2 – Schedules
Electrical Drawing E2.4 – Partial Layout - Power

1. HMR equipment 'H-24' as shown on electrical drawing E2.4 is revised from a 'Mobile Holding Cabinet' to a '4' Cold Side and Salads' case.
 - 1.1. The 4' Cold side and Salads Case requires 208V-1PH power in lieu of 120V-1PH power for the 'Mobile Holding Cabinet'.
 - 1.2. Circuit breaker serving the equipment is revised to a 15A-2P circuit breaker in lieu of a 20A-1P circuit breaker. Provide a NEMA 6-15 receptacle at location shown on attached drawing E2.4 to serve equipment in lieu of a NEMA 5-15 receptacle.

PANEL '100A'					
400A-34760V-IPH-4W PANEL SURFACE MOUNTED IN COMPRESSOR ROOM 300					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
PANEL '1L'	100	1 0 2 3 0 4 5 0 6	25 GAS COOLER #10 WIRE		
TVSS #10 WIRE	30	9 0 10	30 COMPACTOR #10 WIRE		
SPACE	-	13 0 14	-		
SPACE	-	15 0 16	30 BALER #10 WIRE		
SPACE	-	17 0 18	-		
SPACE	-	19 0 20	- SPACE		
SPACE	-	21 0 22	- SPACE		
SPACE	-	23 0 24	- SPACE		
SPACE	-	25 0 26	- SPACE		
SPACE	-	27 0 28	- SPACE		
SPACE	-	29 0 30	- SPACE		
SPACE	-	31 0 32	- SPACE		
SPACE	-	33 0 34	- SPACE		
SPACE	-	35 0 36	- SPACE		
SPACE	-	37 0 38	- SPACE		
SPACE	-	39 0 40	- SPACE		
SPACE	-	41 0 42	- SPACE		

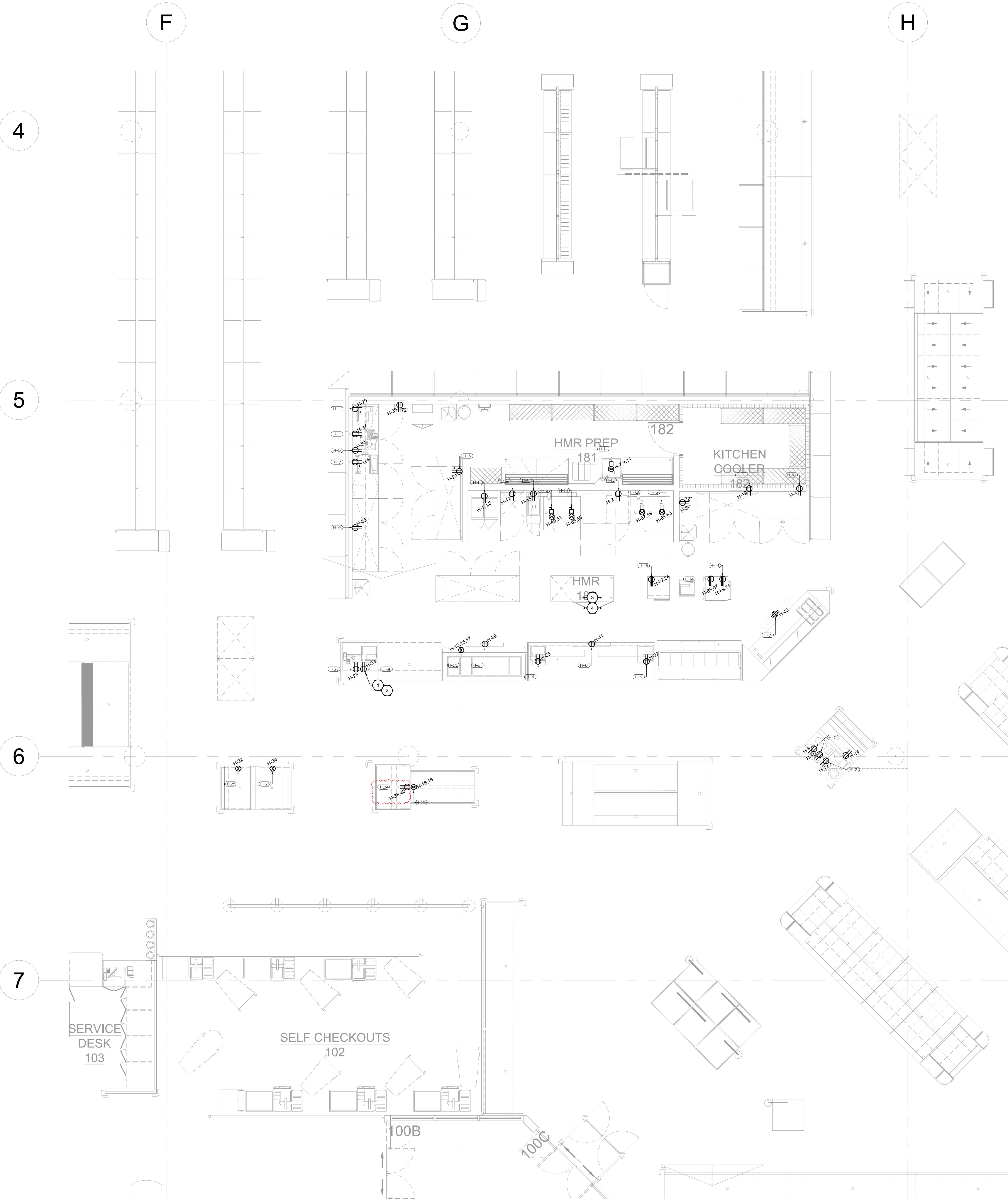
PANEL 'SD-2'					
1200A-120/208V-3PH-4W PANEL SURFACE MOUNTED IN COMPRESSOR ROOM 300					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
PANEL 'O'	100	1 0 2 3 0 4 5 0 6	200 PANEL 'R1L'		
PANEL 'C1'	100	9 0 10	400 PANEL 'R2L'		
PANEL 'R1M'	200	15 0 16	400 PANEL 'R3L'		
PANEL 'Z'	100	19 0 20			
PANEL 'R1L'	200	21 0 22	400 PANEL 'R4L'		
SPACE	-	23 0 24	-		
SPACE	-	25 0 26	- SPACE		
SPACE	-	27 0 28	- SPACE		
SPACE	-	29 0 30	- SPACE		
SPACE	-	31 0 32	- SPACE		
SPACE	-	33 0 34	- SPACE		
SPACE	-	35 0 36	- SPACE		
SPACE	-	37 0 38	- SPACE		
SPACE	-	39 0 40	- SPACE		
SPACE	-	41 0 42	- SPACE		

PANEL 'O'					
100A-120/208V-3PH-4W PANEL RECESS MOUNTED IN OFFICE CORRIDOR					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
MAIN - HOUSEKEEPING	15	1 0 2	20 COUNTER RECEPTACLES		
MAIN - IT RACK	20	3 0 4	15 COMPUTER DESKS		
MAIN - IT RACK	20	5 0 6	15 HOUSEKEEPING		
MAIN - IT RACK	20	7 0 8	15 FRONT COUNTER RECEPTACLES		
MAIN - CASH OFFICE - DRAFT	15	9 0 10	15 FRONT COUNTER RECEPTACLES		
MAIN - CASH OFFICE - PRINTER	15	13 0 14	15 SECOND - HANDRYER		
MAIN - CASH OFFICE - RECEPTACLES	15	15 0 16	15 SECOND - HANDRYER		
MAIN - FILE MANAGER - PRINTER	15	17 0 18	15 SECOND - WASHROOM RECEPTACLES		
MAIN - FILE MANAGER - RECEPTACLES	15	19 0 20	15 SECOND - HOUSEKEEPING		
MAIN - TELECOM BACKBOARD	20	21 0 22	15 SECOND - HOUSEKEEPING		
MAIN - TELECOM BACKBOARD	20	23 0 24	15 SECOND - OFFICE		
MAIN - DEPARTMENT MANAGER - PRINTER	15	25 0 26	20 SECOND - COUNTER RECEPTACLES		
MAIN - DEPARTMENT MANAGER - RECEPTACLES	15	27 0 28	15 SECOND - MICROWAVE		
MAIN - MANAGEMENT MANAGER - RECEPTACLES	15	29 0 30	-		
MAIN - SECURITY PANEL	20	31 0 32	15 SECOND - TV		
SPACE	-	33 0 34	- SPACE		
SPACE	-	35 0 36	- SPACE		
SPACE	-	37 0 38	- SPACE		
SPACE	-	39 0 40	- SPACE		
SPACE	-	41 0 42	- SPACE		

PANEL 'P'					
100A-120/208V-3PH-4W PANEL SURFACE MOUNTED IN WEST STAFF CORRIDOR					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
BLOOD PRESSURE MACHINE	15	1 0 2	20 COUNTER RECEPTACLES		
TV RECEPTACLE	15	3 0 4	15 COMPUTER DESKS		
FRIDGE	15	5 0 6	15 HOUSEKEEPING		
FRIDGE	15	7 0 8	15 FRONT COUNTER RECEPTACLES		
AUTOMATIC ROLLING SHUTTER	15	9 0 10	15 FRONT COUNTER RECEPTACLES		
AUTOMATIC ROLLING SHUTTER	15	11 0 12	15 FRONT COUNTER RECEPTACLES		
MICROWAVE	20	15 0 16	- SPACE		
COMPUTER DESKS	15	17 0 18	- SPACE		
SPACE	-	19 0 20	- SPACE		
SPACE	-	21 0 22	- SPACE		
SPACE	-	23 0 24	- SPACE		
SPACE	-	25 0 26	- SPACE		
SPACE	-	27 0 28	- SPACE		
SPACE	-	29 0 30	- SPACE		
SPACE	-	31 0 32	- SPACE		
SPACE	-	33 0 34	- SPACE		
SPACE	-	35 0 36	- SPACE		
SPACE	-	37 0 38	- SPACE		
SPACE	-	39 0 40	- SPACE		
SPACE	-	41 0 42	- SPACE		

PANEL 'B'					
200A-120/208V-3PH-4W PANEL SURFACE MOUNTED IN WEST STAFF CORRIDOR					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
DOUBLE RACK OVEN (GAS)	15	1 0 2	15 80 QT MIXER		
DOUBLE RACK OVEN (GAS)	15	3 0 4	5 0 6		
DOUBLE RACK OVEN (GAS)	15	7 0 8	10 SPIRAL MIXER		
RETARDER / PROOFER #8 WIRE	15	9 0 10	12 RETARDER / PROOFER #8 WIRE		
ROUNDER	15	11 0 12	14 DOUGH DIVIDER		
FIRMWARE SCALE	15	13 0 14	16 POT WASHER #8 WIRE		
BREAD SLICER	15	15 0 16	20 SHEETER		
FOAMING SPONGE	15	17 0 18	22 OVEN CONTROLS		
CREAMER	15	19 0 20	24 OVEN CONTROLS		
CHOCOLATE WARMER	15	21 0 22	26 DOUGH DIVIDER		
FLOOR SCALE	15	23 0 24	28 FIRMWARE SCALE		
TV RECEPTACLE	15	25 0 26	30 FLUIDIC WRAPPER		
SPACE	-	39 0 40	- SPACE		
SPACE	-	41 0 42	- SPACE		
SPACE	-	43 0 44	- SPACE		
SPACE	-	45 0 46	- SPACE		
SPACE	-	47 0 48	- SPACE		

PANEL 'H'					
400A-120/208V-3PH-4W PANEL SURFACE MOUNTED IN NORTH STAFF CORRIDOR					
DESCRIPTION	CIRCUIT BREAKER	PHASE A B C	CIRCUIT BREAKER	PHASE A B C	DESCRIPTION
RETHEMALIZER #10 WIRE	30	1 0 2	20 5' BLAST CHILLER		
RETHEMALIZER #10 WIRE	5	3 0 4	15 WRAPPER		
DISHWASHER #8 WIRE	60	7 0 8	15 HOT AND COLD SOUP		
SELF SERVICE HOT FOODS #8 WIRE	70	13 0 14	15 HOT AND COLD SOUP		
RICE COOKER	15	19 0 20	20 SPARE</td		

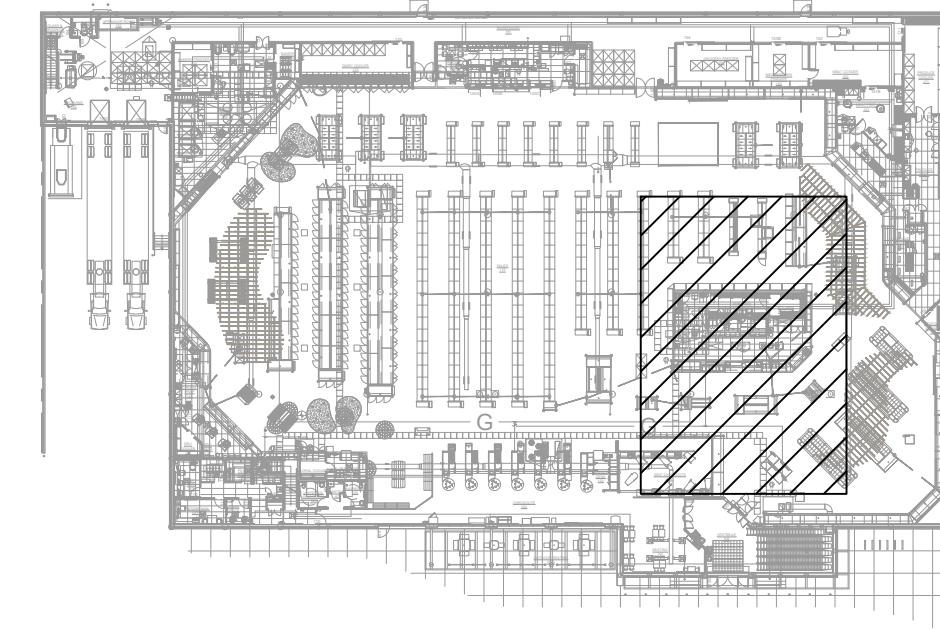


PARTIAL LAYOUT - POWER - HMR

E2.4 SCALE: 1/4" = 1'-0"

DRAWING NOTES - HMR

- ① PROVIDE PERMANENT TYPE WRITTEN LABEL ON ALL RECEPTACLES NUMBER AND PANEL BOARD NAME WHERE IT IS CONNECTED.
- ② VERIFY MOUNTING HEIGHT AND EXACT LOCATION OF RECEPTACLES AND STUB-UPS. COORDINATE WITH MILL WORK, MECHANICAL AND PLUMBING TRADES AND SCAFFOLDING TRADES AND SAFETY MANAGEMENT PRIOR TO ROUGH-IN.
- ③ COORDINATE FINAL LOCATION AND POWER / CONTROL REQUIREMENTS OF ALL EQUIPMENT IN VARIOUS DEPARTMENTS. COORDINATE WITH LIGHTING FIXTURE SUPPLIERS AND MILL WORKS PRIOR TO ROUGH-IN.
- ④ ALL RECEPTACLES WITHIN PREPARATION AREAS (MEAT, SEAFOOD, PRODUCE PREPARATION, ETC.) TO BE WATERPROOF.
- ⑤ PROVIDE 1" DIAMETER CONDUIT AS INDICATED. PRIOR TO CONCRETE POURING, EXAMINE SITE AND CONFIRM ROUTING OF CONDUIT WITH GC AND ALL ASSOCIATED TRADES.



KEY PLAN
E2.4

SCALE: 1/64" = 1'-0"

H.M.R. PREP. AREA EQUIPMENT SCHEDULE

EQUIP #	QTY	EQUIPMENT	CONDUCTORS (CU)	VOLTS	LOAD	BREAKER
H-1	1	6' REFRIGERATOR U/C UNIT	#12	120V-1PH	1.44 KW	15A-1P
H-3	1	RICE COOKER	#12	120V-1PH	1.55 KW	20A-1P
H-4	4	SCALE PRINTER	#12	120V-1PH	240W	15A-1P
H-5	1	8' REFRIGERATOR U/C UNIT	#12	120V-1PH	1.44 KW	15A-1P
H-6	2	8' FREEZER U/C UNIT	#12	120V-1PH	1.6 KW	20A-1P
H-7	1	Slicer	#12	120V-1PH	840W	15A-1P
H-8	3	55" LG TV	#12	120V-1PH	100W	15A-1P
H-9	1	DEEP FRYER (GAS)	#12	120V-1PH	720W	15A-1P
H-10	1	27" FREEZER	#12	120V-1PH	1.44 KW	15A-1P
H-11	1	PITCO RETHERMALIZER (GAS)	#10	208V-3PH	22 A	30A-3P
H-12	4	RATIONAL COMBO OVEN (GAS)	#12	208V-1PH	900W	15A-2P
H-13	1	5' BLAST CHILLER	#12	120V-1PH	13.3 A	15A-1P
H-14	1	DOUBLE DECK TURBO CHEF	#8	208V-1PH	8.32 KW	50A-2P
H-15	1	AMANA OVEN	#10	208V-1PH	5.7 KW	30A-2P
H-16	1	2 DOOR FREEZER	#12	120V-1PH	1.34 KW	15A-1P
H-17	1	DISHWASHER	#6	208V-3PH	53.7 A	60A-3P
H-18	1	WRAPPER	#12	120V-1PH	725W	15A-1P
H-21	4	HOT AND COLD SOUP	#12	120V-1PH	500W	15A-1P
H-22	1	SELF SERVICE HOT FOODS	#4	208V-3PH	52 A	70A-3P
H-23	1	HOT CHICKEN ISLAND	#8	208V-1PH	6.2 KW	40A-2P
H-24	1	4' COLD SIDE AND SALADS	#12	208V-1PH	6.5 A	15A-2P
H-25	2	SNACK BAR	#10	120V-1PH	2.6 KW	30A-1P
H-26	1	POS STATION	#12	120V-1PH	240W	15A-1P

NOTES:
 1. ELECTRICAL CONTRACTOR TO WIRE AND CONNECT ALL KITCHEN EQUIPMENT AS INDICATED. PROVIDE WIRING AND CIRCUIT BREAKERS TO FINAL NAMEPLATE OF THE EQUIPMENT. PROVIDE 1" DIAMETER CONDUIT AS INDICATED. CIRCUIT SIZES, AND MOUNTING HEIGHTS PRIOR TO ROUGH-IN.
 2. ELECTRICAL CONTRACTOR TO PROVIDE ALL RELAYS & WIRING AND MAKE ALL CONNECTIONS FOR INTERLOCKING OF ALL EQUIPMENT AS REQUIRED. CONFIRM AND COORDINATE EXACT REQUIREMENTS ON SITE FOR INTERLOCKING.
 3. ELECTRICAL CONTRACTOR TO PROVIDE ALL STARTERS AND DISCONNECT SWITCHES AS REQUIRED.
 4. ELECTRICAL CONTRACTOR TO PROVIDE ALL LINE VOLTAGE CONTROL WIRING AS REQUIRED.
 5. CONTRACTOR TO PROVIDE ALL EQUIPMENT AS LISTED.
 6. QUANTITIES ARE FOR UTILITIES INFORMATION ONLY TO DETERMINE LOADS. CONTRACTOR TO CONFIRM EXACT QUANTITIES AND LOCATIONS WITH THE APPROVED EQUIPMENT PACKAGE AND PLAN.

3	PCN-19	2025.09.18	KC
2	PCN-18	2025.09.05	KC
1	PCN-13	2025.09.04	KC
No.	ISSUED FOR	DATE	BY

DRAWN BY: BS

PRINTING DATE: SEPTEMBER 18, 2025

CGM
200-698 CORDON AVE
WINNIPEG, MB R3M 0X9
(204) 272-3255
PROJECT NO: 2428

NEJMARK
ARCHITECT
55-54 Adelaide Street Winnipeg Manitoba R3A 0V7
(204) 947-3775 F (204) 947-3789 www.nejmark.mb.ca
Drawings and specifications, as instruments of service are the property of the Architect, the designer and the owner. They are to be returned to the Architect when no longer required. No permission of the architects, and when made, must bear their names. All prints to be returned to the architect for reworking/despatching to the architect for adjustment.

AURORA GROCERY
STORE
2000 ANAQUD ROAD
REGINA, SASKATCHEWAN

SHEET TITLE:
PARTIAL LAYOUT -
POWER
COMMISSION NUMBER:
2445
E2.4

Pastry Line

ELEGANT RDEL-22 (BSA)

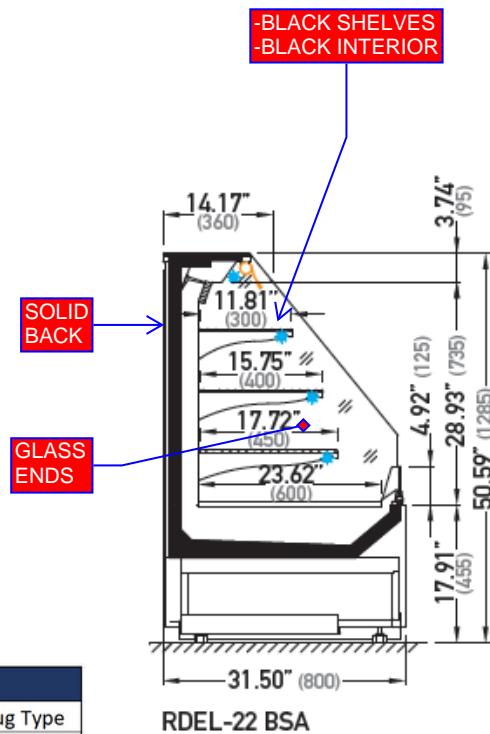
Temperature class : 3M2

Refrigerant : R290

BSA

Available modules : 23.62"(0600), 35.43"(0900), 55.12"(1400)

BSA – low glass or front glass riser | single, straight | fixed

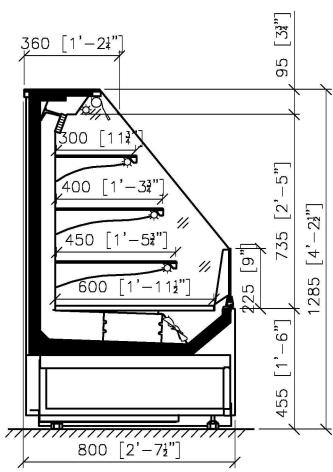


STANDARD FEATURES

- Working temperature from 2°C to 4°C (36°F to 39°F)
- Electrical defrosting
- Automatic evaporation of condensate
- Electronic controller with temperature indicator
- Energy-saving fans
- Exposition: 3 suspended glass shelves + bottom made of powder-painted, zinc-coated metal plate
- Lighting – top and each shelf – energy-saving, LEDit, WW-2
- Sidewalls integrated with thermopane glass, with silkscreen painting

**ARTICLE # 4037794 FOR RDEL-22 (1400/ 55.12")
ARTICLE # 4038067 FOR RDEL-22 (900/ 35.43")
ARTICLE # 4038068 FOR RDEL-22 (600/ 23.62")**



CROSS-SECTION	INFORMATION
 <p>The diagram illustrates the cross-section of the refrigerator. It shows the front panel with a height of 1285 [4' - 2 1/2"], a base width of 800 [2' - 7 1/2"], and a side height of 95 [3 1/2"]. Inside, there are four shelves labeled with their respective widths: 300 [1 1/2"], 400 [1' - 3 1/2"], 450 [1' - 5 1/2"], and 600 [1' - 11 1/2"]. The total height of the shelves is 735 [2' - 5 1/2"].</p>	<p>name: Elegant symbol: RDEL-22 code: 3M2-I-R290-BSA-T1 temp. class: 3M2 product temperature: +30,2...+44,6 °F working temp.: +35,6...+39,2 °F power supply: ~208V/60Hz refrig. supply: Plug-in refrigerant: R290 glass: low glass, low front type of glass: single, straight defrosting: natural fans: ESM (room) ESM (condenser) lighting: LED (shelves)</p>

EXPOSITION SURFACES

surface	*	rows number	product	width [mm]	load height [mm]	angle [°]	load [kg/m2]
hanged shelfe	1	1	normal	300	125	0	30
hanged shelfe	2	1	normal	400	125	0	30
hanged shelfe	3	1	normal	450	125	0	30
bottom shelfe	4	1	normal	600	175	0	100

CHARACTERISTIC

module	*	[-]	0600	0900	1400
module length	5	[mm]	600	900	1400
display opening area	6	[m2]	0,31	0,46	0,71
total display area (TDA)	7	[m2]	0,58	0,87	1,36
net volume	8	[dm3]	133	212	336
refrigerated shelf area	9	[m2]	0,94	1,49	2,36
net weight	10	[kg]	-	-	-

NOTICE

The information included in the Technical Data of device refers to certain equipment defined in the first page.

All values and parameters are defined on the basis of standard PN EN ISO 23953 for the given temperature class, range of temperature and equipment

RECOMMENDATIONS

The correct work of devices enables its non-failure work with energetical rated parameters

Complying with the rules of device loading guarantees the stable temperature parameters of stored products

Properly selected operating parameters allow you to greatly reduce the cost of electricity consumption.

THE MANUFACTURER RESERVES THE RIGHT TO ALTER THE FEATURES AND TECHNICAL SPECIFICATIONS OF ITS PRODUCTS.

AMBIENT PARAMETERS

1 climate class	-	3
2 max. ambient temperature	[°F]	77
3 max. ambient humidity	[%]	60
4 Illumination	[lux]	200
5 max. ambient air speed	[m/s]	0.2

DEVICE WORKING PARAMETERS

6 device temperature class	-	M2
7 cabinet temperature	[°F]	+35,6...+39,2
8 refr. evaporating / condensing temp.	[°F]	14 / +113
9 suction superheat / overcooling	[K]	- / -
10 refrigerant		R290
11 Maximum allowable pressure PS	[bar]	30

COOLING DATA

module	*	[-]	0600	0900	1400
unit cooling capacity	12	[BTU/h]	3293	3586	5313
inlet tube	13	[mm]	6	6	6
outlet tube	14	[mm]	10	10	10
refrigerant charge	15	[g]	120	150	150

ELECTRICAL DATA

module	*	[-]	0600	0900	1400
power supply	16	[V/Hz]	~208/60	~208/60	~208/60
compressor	17	[W]	495	552	983
	18	[A]	3,86	3,39	4,84
fans	19	[W]	4	8	10
	20	[A]	0,03	0,06	0,38
lighting	21	[W]	18	29	48
	22	[A]	0,10	0,17	0,27
heaters	23	[W]	213	219	223
	24	[A]	0,92	0,95	0,97

RATED DATA

module	*	[-]	0600	0900	1400
power rate, current	25	[W]	740	808	1275
	26	[A]	4,91	4,57	6,55

ELECTRICAL CONSUMPTION

module	*	[-]	0600	0900	1400
TEC	27	[kWh/24h]	11,90	12,57	18,44
EEL	28	[%]	75	67	78
Energy efficiency class / Class (EEL)**	29		F	F	F

** Energy efficiency class - refers to the energy labeling standard according to European Regulation (EU) 2019/2018

WORKING PARAMETERS

30 defrosting time		[h/24h]	1.3	32 working time of heaters	[h/24h]	12
31 working time of fans		[h/24h]	24	33 working time of lighting	[h/24h]	12

PARAMETERS OF ELECTRICAL TERMINALS

34 power supply, P+N+PE		[V/Hz]	~208/60	35 electrical connection - plug-in socket	-	NEMA6-15
-------------------------	--	--------	---------	---	---	----------

TEC - TOTAL ENERGY CONSUMPTION

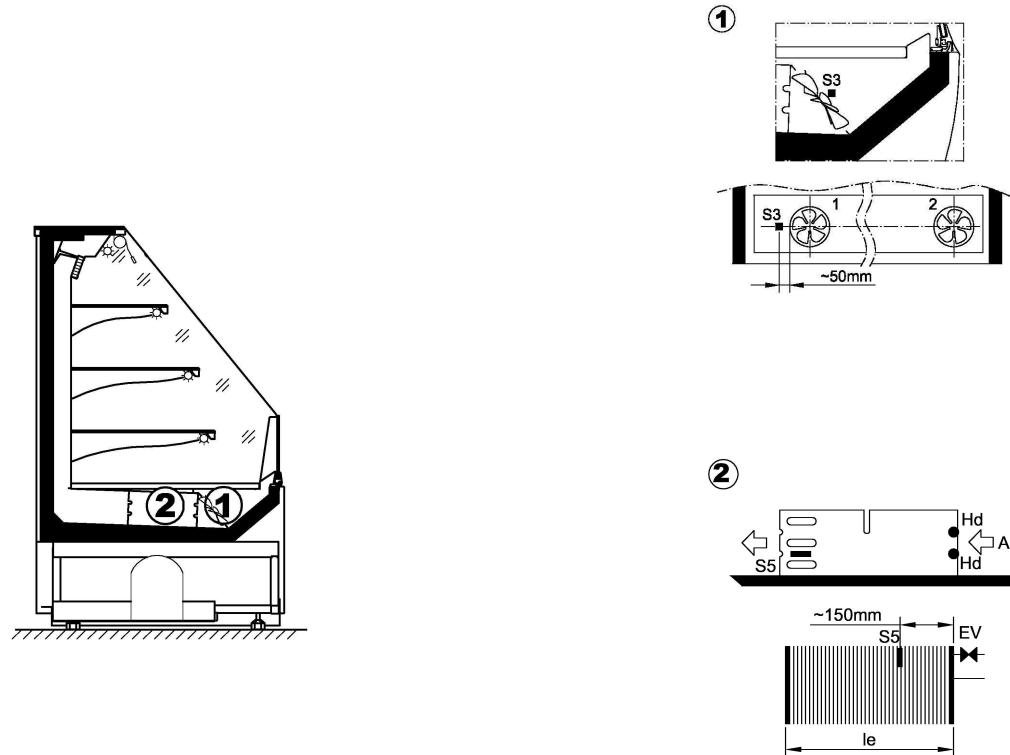
NOTICE

In the devices with night curtain or covers, the covering time is 12h.

CONTROLLING PARAMETERS

1 set point ST	[°F]	35.6	6	correction ST by night	[K]	0
2 differential ST	[°F]	33.8	7	defrosting number	[il/24h]	8
3 set point correction ST	[°F]	28.4	8	temperature of defrosting end	[°F]	44.6
4 fan running during defrosting	[yes/no]	yes	9	maximum time of defrosting	[min]	30
5 stop fans temperature	[°F]	32	10	dripping time	[min]	3

WARNING! It is absolutely necessary to ensure that all devices connected in a line, in particular freezing devices, have synchronization of the defrosting process.



1 - LOCALIZATION OF CONTROL PROBE

2 - LOCALIZATION OF DEFROSTING PROBE, DEFROSTING HEATERS

Im - MODULE LENGTH

S3 - CONTROL PROBE

S5 - DEFROSTING PROBE

le - LENGTH OF EVAPORATOR

Hd - DEFROSTING HEATER

EV - EXPANSION VALVE

AD - AIR FLOW DIRECTION

NOTICE

Automatic control system should ensure deicing from evaporator and removal of water.

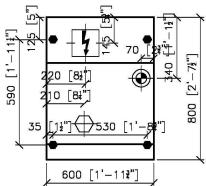
The devices in line must be controlled dependently. The control system of particular devices in line must synchronize the start and end of defrosting process

The defrosting process should be managed by temperature. 9-th parameter should be treated as emergency.

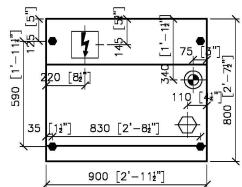
If the parameter number 4 is set on 'no' value, the fans work depends on the temperature value of defrosting probe (parameter no 5). During the dripping time of evaporator the fans don't work.

The correction set point by night ensures the correct device work with closed curtains. The parameter beneficially influences energy saving.

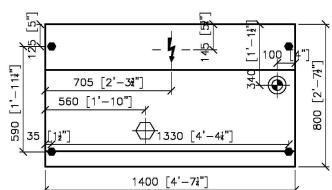
If it is necessary, please modify parameters to provide good work of device



RDEL-22-600



RDEL-22-900



RDEL-22-1400

REFRIGERATION CONNECTION UNDER DEVICE

UPPER REFRIGERATION CONNECTION

ELECTRIC CONNECTION UNDER DEVICE

UPPER ELECTRICAL CONNECTION

CONDENSATE WATER DRAINAGE

NOTICE

To arrange a device you need to ensure its correct ventilation. The surfaces of side glass must be moved from walls in order to guarantee air flow to dry them.
To ensure the correct work the refrigeration devices must be moved from a wall on the distance of 50mm (remote device) and 100mm (plug-in).
THE MANUFACTURER RESERVES THE RIGHT TO ALTER THE FEATURES AND TECHNICAL SPECIFICATIONS OF ITS PRODUCTS.