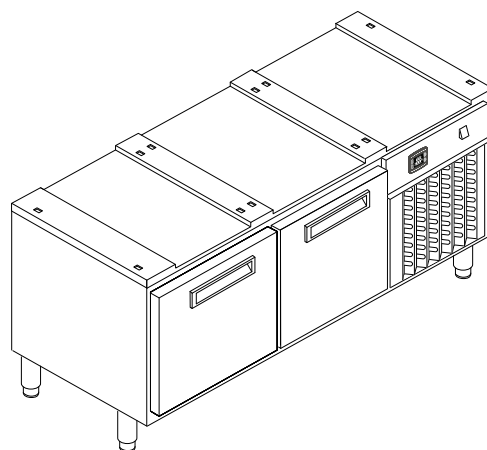


Refrigerated base

N7E / N9E



EN Installation and operating manual *

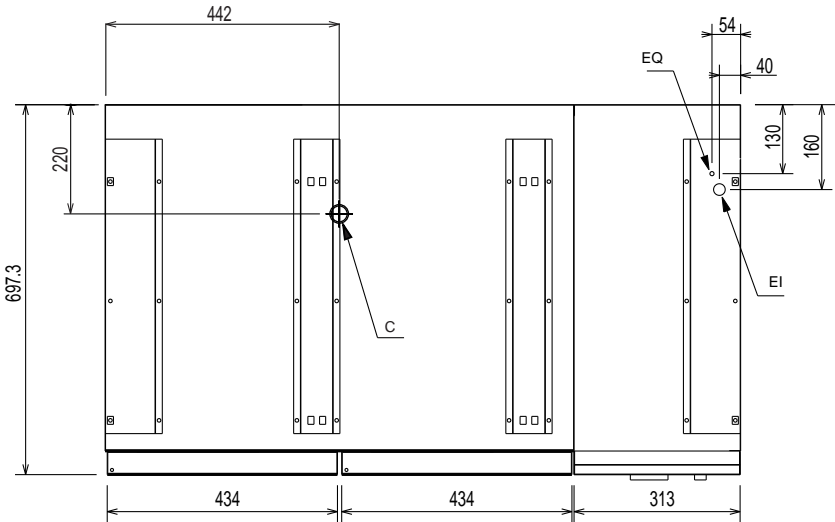
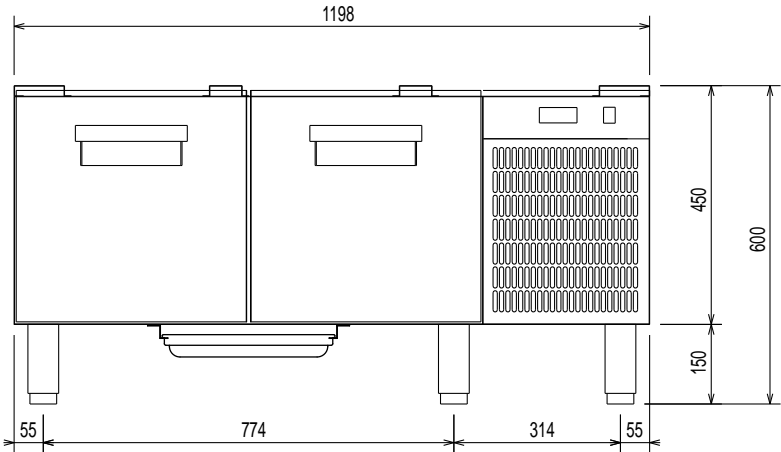
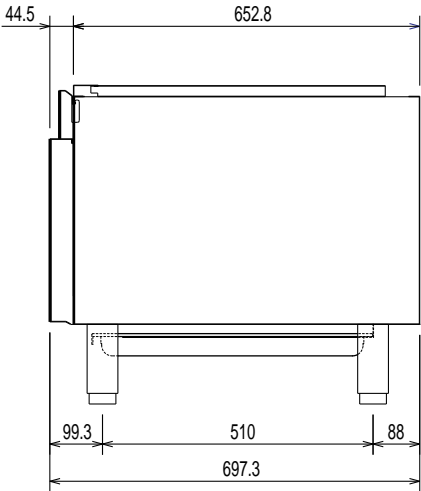


*Original instructions

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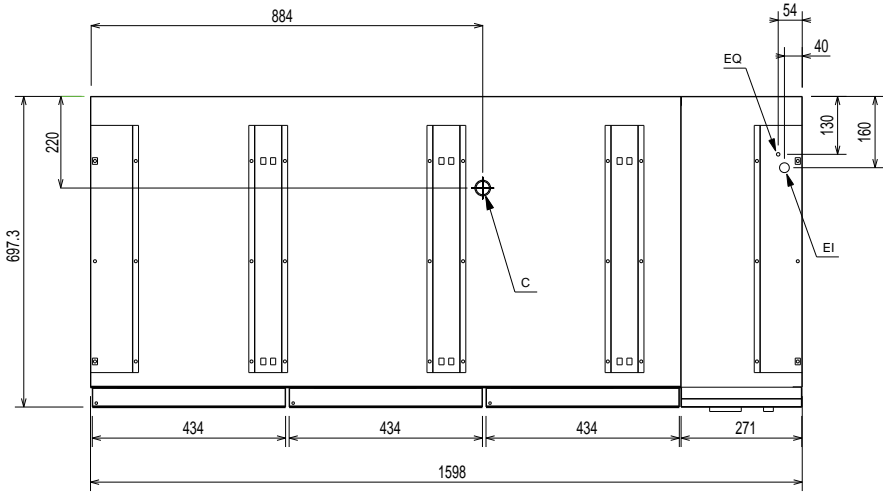
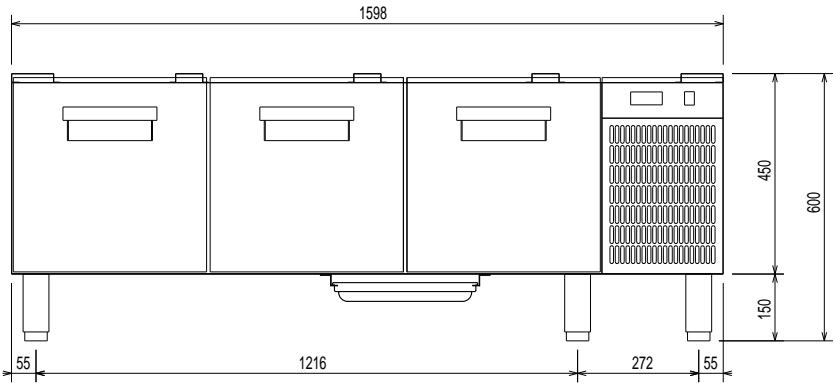
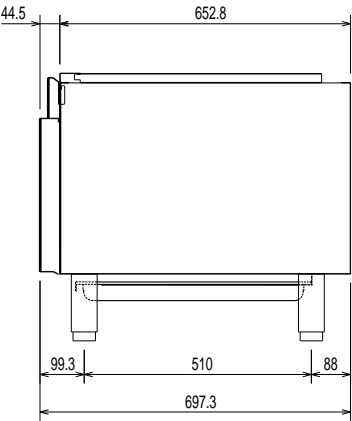
Installation diagram

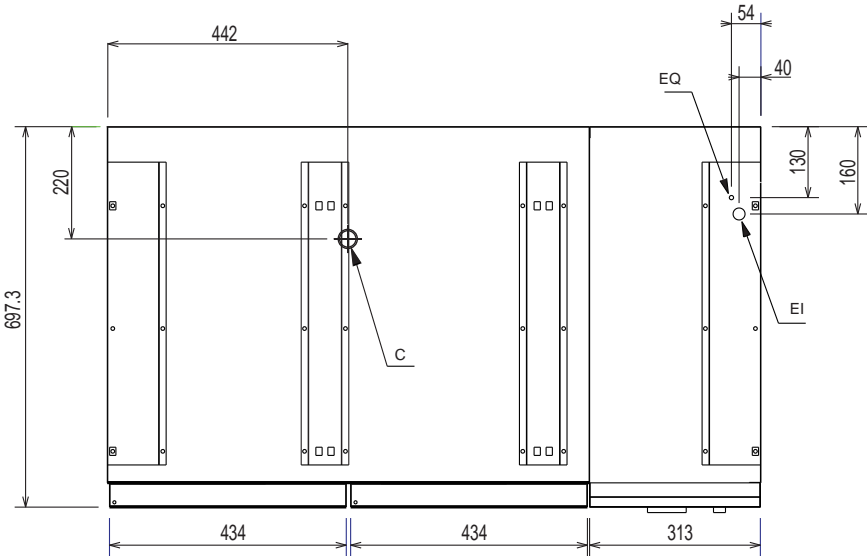
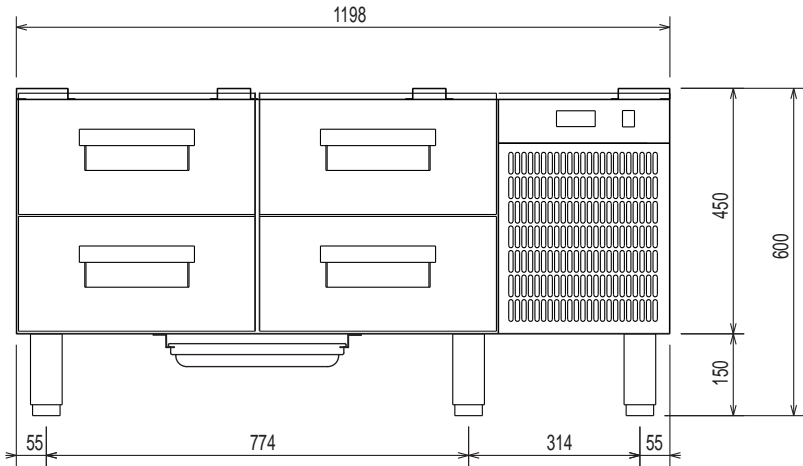
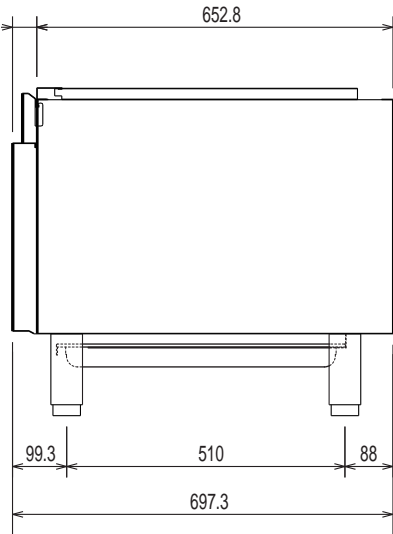
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Installation diagram

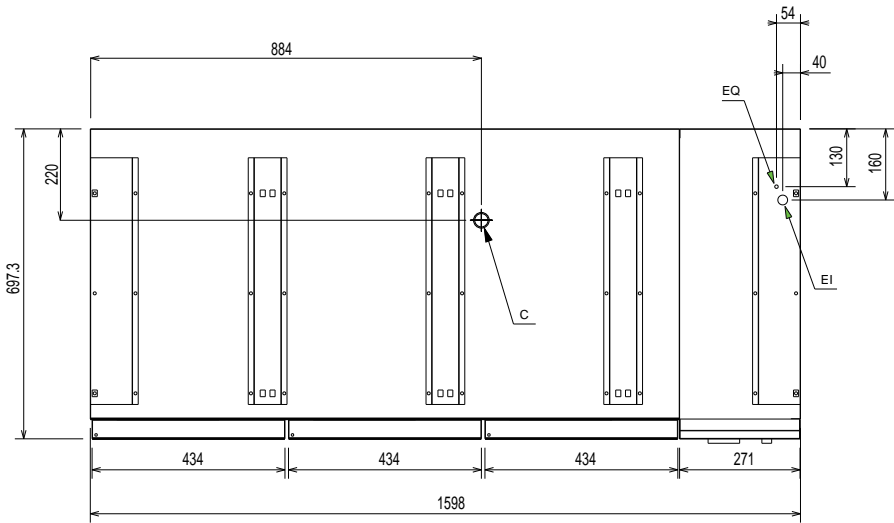
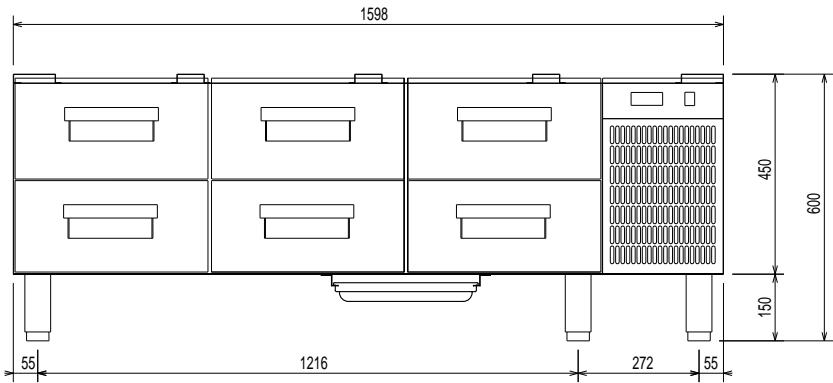
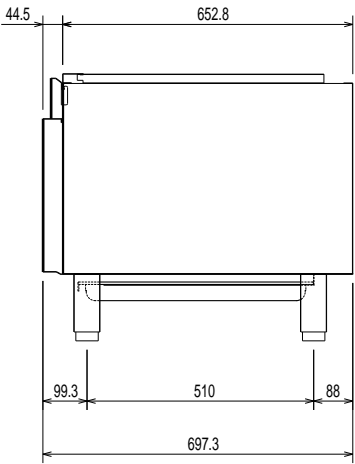
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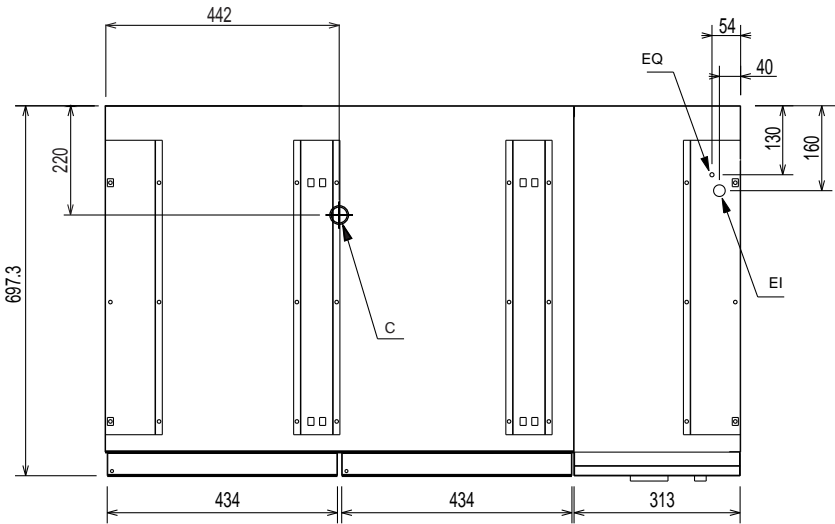
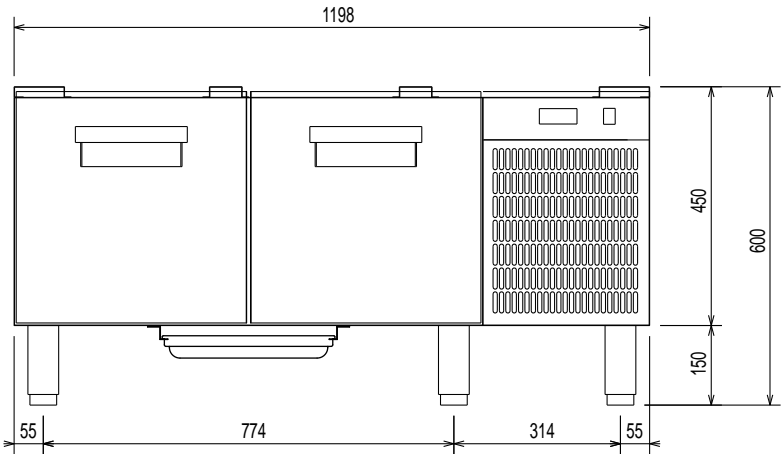
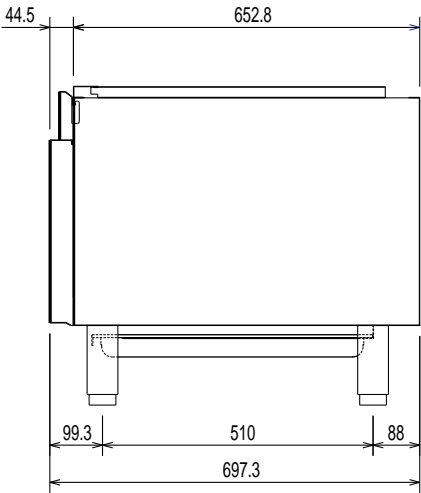


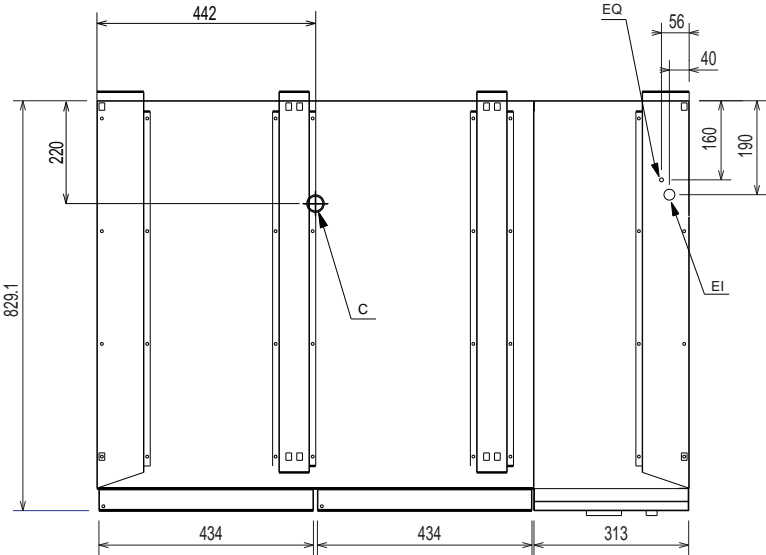
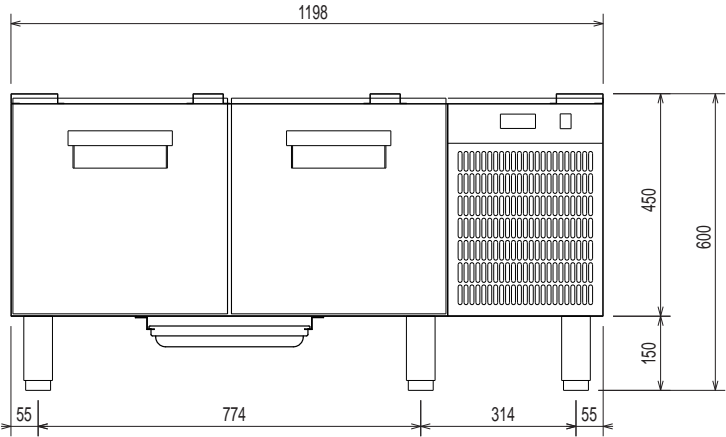
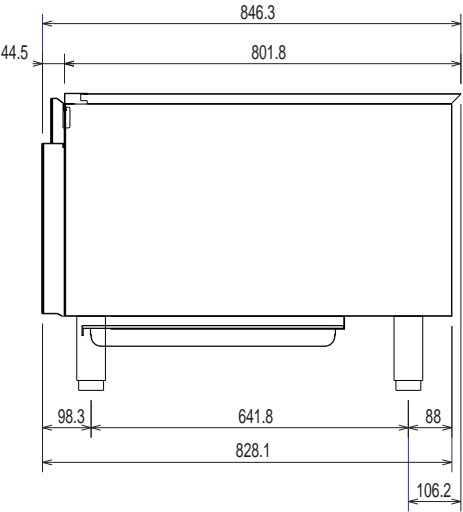


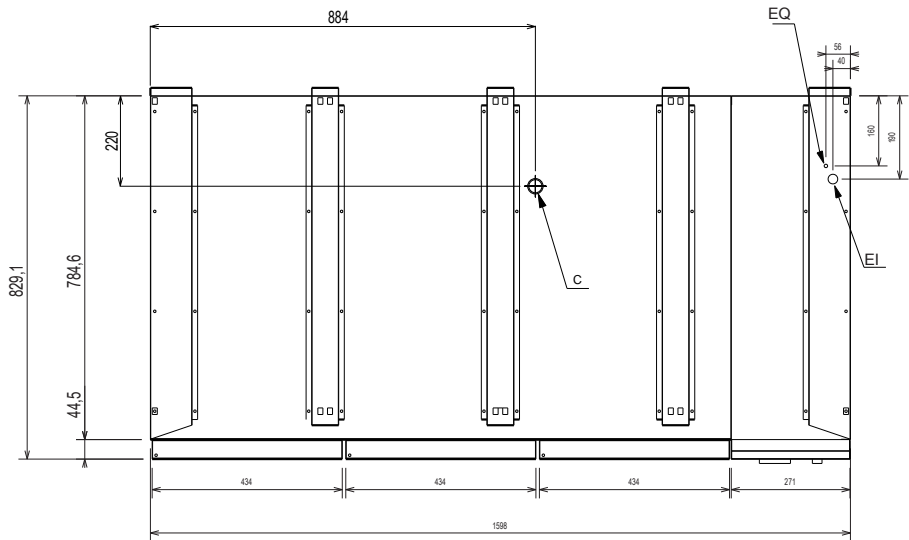
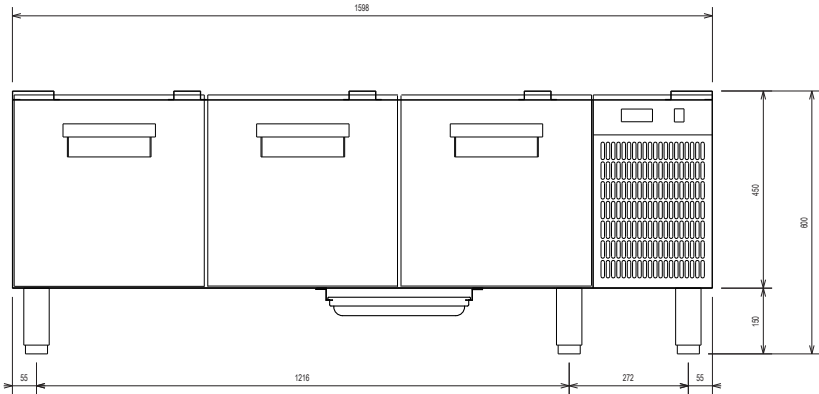
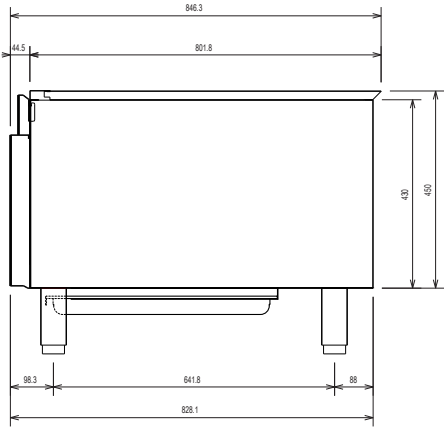
Installation diagram

N7E: +7BAPP00RH - 7BABP00RH



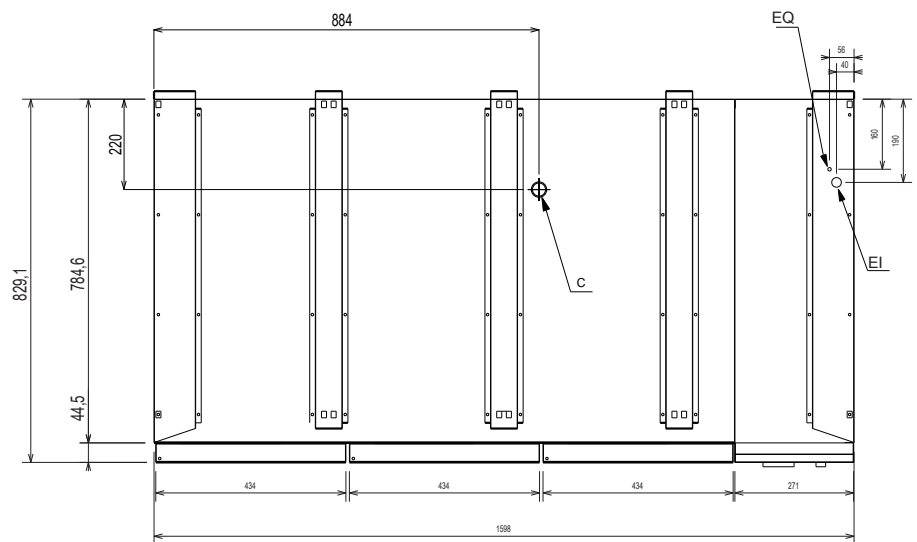
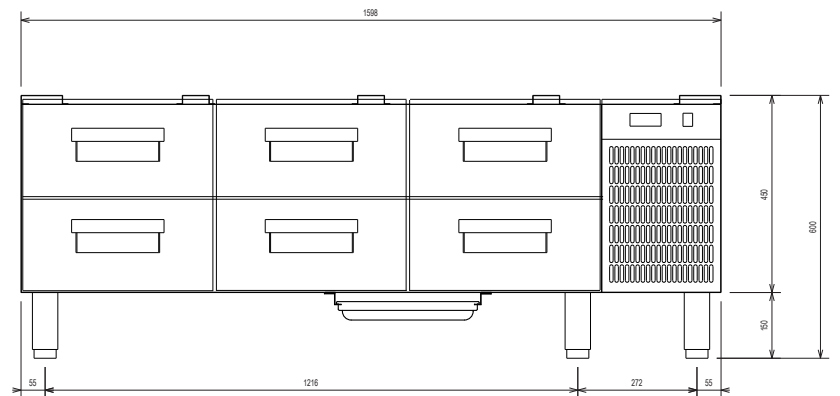
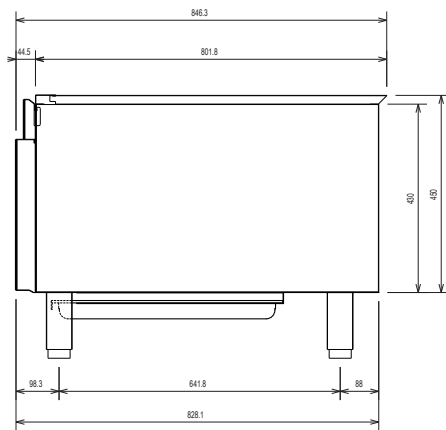






Installation diagram

N9E: +9BAPP00RH - 9BABP00RH



El – Power supply cable inlet
EQ – Equipotential

C - Condensate drain (60Hz)

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the "well-being" of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

- Place emergency telephone numbers in a visible position.
- The measured sound level emitted “A” does not exceed 70 dB (“A”).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Extraordinary machine maintenance operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load





Mechanical safety characteristics, hazards


- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.

Protection devices installed on the machine

- The guards on the machine are:
 - fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	Danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.6 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.

- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.7 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.1 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.8 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.

A.9 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 200 mm wide.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.10 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;

- remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of permanent connection: the device lockable in the open position must be accessible even after the appliance is installed in its place.

A.11 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.
- The previously described actions are prohibited!

Normal use

- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing,

smell of gas indicating possible leakage, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water)

A.12 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive Maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorized technician and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.13 Service

- Only original spare parts can ensure the safety standards of the appliance.
- Only repairs undertaken by an Electrolux approved service technician are covered by the warranty.





A.14 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B TECHNICAL DATA

B.1 Appliance and manufacturer's identification data

A reproduction of the marking or dataplate on the machine is given below:

Electrolux Professional SpA- Viale Treviso 15- 33170 PN (Italy)						L
PNC			N°			
Mod						
EL		V	~		Hz	A
						kW
	IP 24	MADE in ITALY				

PNC.			Mod.		
PROD. N°					
CLIMATIC CLASS- KLIMA KLASS	B	CAP.	C	I	
REFRIGERANTE REFRIGERANT TYPE	D		E	g	
V~ Hz				kW	
RESISTENZA SBRINAMENTO DEFROSTING RESISTANCE			F	W	
RESISTENZA SCARICO DISCHARGE RESISTANCE	G	W	POTENZA CICLO SBRINAMENTO DEFROSTING POWER INPUT		kW
GAS ISOLAMENTO INSULATION GAS	HFC 365 - HFC 227 - HFC 134a				

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

PNC	electrolux production number code
Model	factory description of product
N	serial number
V	power supply voltage
~	number of phases
Hz	power supply frequency
kW	max. power input
A	current absorbed
IP24	dust and water protection rating
CE	CE marking
B	climatic class
C	refrigerated compartment capacity (in litres)
D	type of refrigerant
E	grams of refrigerant
F	defrost heating element power
G	drain heating element power
L	year of construction
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

B.2 Technical data

Characteristics		MODELS	
		Refrigerator model	Freezer model
Internal temperature Range	°C	-2 +10	-19 -22
Single phase power supply (50 or 60Hz)	V	230	230
Power input	W	500	600
Max. current input	A	2,6	3
Refrigeration output ⁽¹⁾	W	400 ¹	410 ²
Max. ambient temperature	°C	+ 43	+ 43
Refrigerant	R	404A	404A
Weighted sound pressure level A	dB (A)	<70	<70
Max. shelf load	Kg	54	54
Max. drawer load	Kg	60	60
Grill/drawer dimensions	mm	Grills 325 x 530	Drawer 305 x 590*250

1. With an ambient temperature of +43°C, a condensation temperature of +50°C and an evaporation temperature of -15°C
2. With an ambient temperature of +43°C, a condensation temperature of +50°C and an evaporation temperature of -35°C

B.3 Climatic class

The climatic class given on the data plate refers to the following values:

CLIMATIC CLASS: 5

- 43°C [109,4°F] (IEC/EN 60335-2-89)
- 40°C [104°F] room with 40% relative humidity
- (IEC/EN ISO 23953).

C GENERAL INFORMATION



WARNING

Refer to “*WARNING and Safety Information*”

C.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.2 Intended use and restrictions

This appliance is designed for the refrigeration or preservation of food. It is intended for industrial use. Any other use is to be considered improper.

This appliance is manufactured in compliance with the requirements of Directives:

- CEE 89/336 electromagnetic compatibility
- CEE 73/23 low voltage
- CEE 98/37 machines and relative reference standards.

The refrigerated base is designed to work in built-in installations. The built-in installations foreseen are:

- Installation in-line and next to other cooking functions;
- undercounter installation;
- installation inside a specially obtained compartment.

The machine does not come complete with finishing in the upper part. In the upper part of the machine there is an accessory (perforated top) for installing and ensuring the functionality of specific cooking equipment provided by the manufacturer.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

C.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.5 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;

- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;

- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable

personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D NORMAL USE

D.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

D.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY

E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.8 *Electrical connection* paragraph;

E.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



Polyethylene

- Outer wrapping
- Instructions bag



Polypropylene

- Straps



Polystyrene foam

- Corner protectors

E.4 Placing the load, storage and positioning

Before placing the load, make sure the way is free, the floor is flat and can take the load.

- Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.
- Store the machine and/or its parts in a non-aggressive place, protected from damp, free of vibrations and with room temperatures between -10°C and 50°C.

This place must have a flat support surface in order to avoid deformation of the machine or damage to the support feet.

- Install the appliance in a well ventilated room, as far as possible from heat sources and in such a way so as to ensure good air circulation, especially around the compressor unit.

The room temperature should not exceed +43°C in order to maintain the recommended internal temperatures.

- Use the height-adjustable feet to make sure the appliance is level.

The appliance must be levelled, otherwise its operation could be affected.

- Check that the door closes properly.
- There must be free air circulation above the appliance.

There must be no obstructions caused by trays, cardboard boxes, jars or other materials; otherwise they must be immediately removed.

E.5 Installing a counter top appliance on the refrigerated base

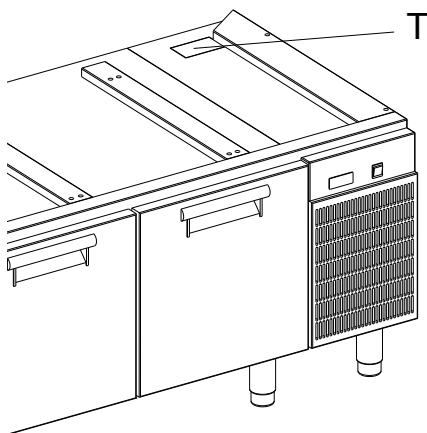
With the aid of the installation diagrams check that the counter top appliances can be fitted on the refrigerated base.

If it is possible, proceed as follows:

1. Unscrew the feet of the counter top appliance and replace them with the threaded pins (not supplied);
2. Place the appliance, matching the pins with the corresponding holes (provided with clips) on the base;
3. Make sure the pins are properly inserted and that the appliance is stable.
4. Adjust the height of the appliance by means of the pins or by inserting shims if necessary

E.6 Joining appliances on refrigerated bases (only N7E models)

Install the appliance on the right end of the refrigerated base (see figure below).



To connect the grill drain to the discharge pipe remove the pre-cut panel "T".

E.7 Gas, electricity and water connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity and/or water, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

E.8 Electrical connection

The electrical connection must be carried out in conformity with the current local safety regulations.

To connect to the power supply:

1. insert the power plug into the corresponding mains socket
 2. make sure that:
 - the voltage and frequency rated on the appliance data plate conform to those of the mains supply;
 - the mains socket has an adequate current carrying capacity and is suitably earthed.
- If you have doubts about the efficiency of the earth connection have the installation checked by a qualified technician.
- an all-pole circuit-breaker with minimum contact gap of 3 mm must be fitted between the socket and the power supply line.



NOTE!

Because this appliance has a Y-type electric connection, the power supply cable must only be replaced by a qualified electrician.



IMPORTANT

The manufacturer declines any liability if the safety regulations are not respected.

E.9 Equipotential node and Earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame.

The screw is marked with the symbol ∇ .

F INSTRUCTION FOR THE USER

F.1 Use

General precautions

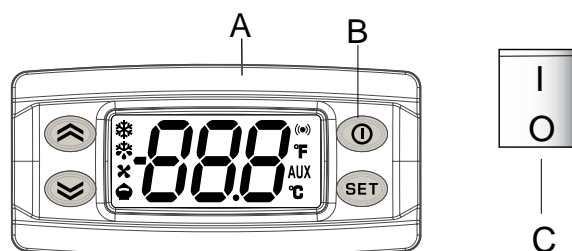
- This appliance must be used exclusively for the purpose for which it has been designed, namely for the refrigeration or preservation of food. Any other use is to be considered improper.
- To get the best use of the appliance, observe the following indications:
 - avoid placing hot foods or liquids in the appliance,
 - make sure all foods are covered or wrapped,
 - leave enough space between the grids and the sides of the appliance in order to ensure correct air circulation,
 - do not leave the doors open for long periods whilst placing items in or removing items from the appliance.



IMPORTANT

Maximum load for each shelf and/or drawer: 40 kg.

F.1.1 Refrigerator models



Control panel

A	Digital Thermoregulator
B	Ignition
C	Main switch

Switching on

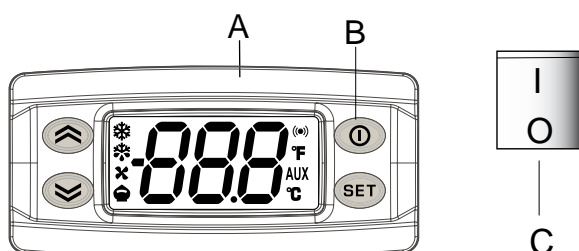
1. Switch on the safety switch upline of the appliance;
2. Press the control panel switch "C";
Lighting up of the incorporated indicator signals that the power is on.

3. Activate the digital thermoregulator "A" by keeping the button "B" for at least 5 seconds;
When the set temperature has been reached, the thermostat will disconnect the compressor unit and reconnect when necessary so as to maintain an almost constant temperature.
The thermostat is factory set to a working temperature of 0°C. When the appliance is working, the Digital Thermoregulator "A" indicates the internal cell temperature.

F.1.1.1 Defrosting

The appliance is equipped with an automatic defrost function. The defrost water is collected in a basin under the appliance.

F.1.2 Freezer models



Control panel

A	Thermometer and electronic control
B	Ignition
C	Main switch

Switching on

1. Switch on the safety switch upline of the appliance;
2. Press the control panel switch "C";
Lighting up of the incorporated indicator signals that the power is on;
3. Activate the digital thermoregulator "A" by keeping the button "B" for at least 5 seconds.
The thermostat is factory set to a working temperature of -22°C to guarantee an average cell temperature of -20°C

The working temperature can be changed:

set ↑	to increase the temperature
set ↓	to lower the temperature.

- When the appliance is working, the Digital Thermoregulator "A" indicates the internal cell temperature.
- When the set temperature has been reached, the thermostat will disconnect the compressor unit and reconnect when necessary so as to maintain an almost constant temperature.

F.1.2.1 Defrosting

The appliance is equipped with an automatic defrost function.

G MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to "*WARNING and Safety Information*".

G.1 Ordinary maintenance

G.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

G.1.2 First cleaning

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment).

Then rinse and dry thoroughly.



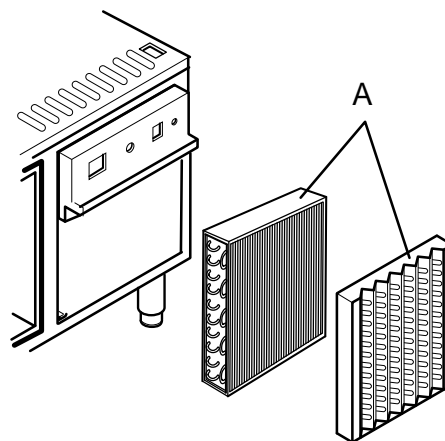
IMPORTANT

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

Periodic cleaning

- Clean stainless steel parts using a cloth and warm water and neutral soap, then rinse thoroughly and dry well.
When cleaning these surfaces never use detergents containing abrasive or corrosive substances, common wire wool, wire brushes, scrapers or other such implements.
- Painted parts should be cleaned using silicon wax;

- The condenser fins of the refrigeration ("A") unit must be cleaned at least once every six months, using a brush or a vacuum cleaner;



- Avoid using sharp implements whilst cleaning the evaporator and condenser;
- Empty the defrost basin, located under the appliance, every day.

G.1.3 Internal parts (every year)



IMPORTANT

Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.

**IMPORTANT**

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

G.1.4 Precautions in case of long idle periods

If the appliance is not going to be used for a long period, take the following precautions:

- remove the plug from the socket;
- remove all food from the cell and clean the interior and the accessories;
- leave the doors open to allow the air to circulate inside, so preventing the formation of unpleasant odours;
- briskly rub a cloth soaked in vaseline oil over all the stainless steel surfaces so that it forms a protective film;
- Periodically air the premises

**IMPORTANT**

Put the machine in safe conditions before starting any maintenance operation.

After carrying out maintenance, make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.

G.2 Extraordinary maintenance**NOTE!**

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.

G.3 Maintenance intervals

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given.

In any case, to minimise interruptions of the service, careful and periodical machine maintenance is advisable.

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care service.

G.4 Maintenance and schedule

In order to guarantee constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsability
Ordinary cleaning <ul style="list-style-type: none"> • general cleaning of machine and surrounding area. 	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none"> • check their condition and for any deformation, loosening or removed parts. 	Monthly	Service
<ul style="list-style-type: none"> • Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary. 	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsability
Machine structure <ul style="list-style-type: none"> • tightening of main bolts (screws, fixing systems, etc.) of machine. 	Yearly	Service
<ul style="list-style-type: none"> • Safety signs check the readability and condition of safety signs. 	Yearly	Service
<ul style="list-style-type: none"> • Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
<ul style="list-style-type: none"> • Electrical connection cable and plug check the connection cable (replace if necessary) and plug. 	Yearly	Service
<ul style="list-style-type: none"> • Extraordinary machine maintenance check all gas components (if present). 	Yearly	Service
General machine overhaul <ul style="list-style-type: none"> • check all components, electrical equipment, corrosion, pipes... 	Every 10 years ¹	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

List of checks:

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves.
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

H MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

I ENCLOSED DOCUMENTS

- Set of test and inspection documents.
- Wiring diagram.
- Installation diagram.



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II. GENERAL INSTRUCTION

- Carefully read the instruction handbook before using the appliance.
- After installation keep the instruction handbook for future consultation.




- **FIRE HAZARD** - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.




- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being” of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.



- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This appliance is designed for the refrigeration and preservation of foods. It is intended for industrial use. Any use different from that indicated is improper.
- This appliance must not be used by minors and adults with limited physical, sensory or mental capabilities or without adequate experience and knowledge regarding its use.
- Personnel using the appliance must be trained and instructed regarding the risks involved.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.
- Do not spray water or use steam to clean the equipment.

- The weighted sound pressure level emitted A does not exceed 70 dB (A).
- This instruction booklet is available in digital format by contacting the dealer or customer care.
- Install a safety circuit breaker ahead of the appliance. The contact opening distance and max. leakage current must comply with the regulations in force.
- The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the back right hand side. The screw is marked with the symbol .
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.



- The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

Failure to observe the above indications may compromise the safety of the appliance and will render the guarantee null. Failure to observe the above invalidates the warranty.

III. FOREWORD



The installation, use and maintenance Manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”). The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures. All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine’s integrity or endanger people. Make sure to periodically inform the appliance user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance. The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required. If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised after-sales service centre, to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user’s responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.

The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual. No part of this manual may be reproduced.

CHARACTERISTICS		Refrigerator model	Freezer model
Internal temp. Range	°C	-2 +10	-19 -22
Single phase power supply (50 or 60Hz)	V	230	230
Power input	W	500	600
Max. current input	A	2,6	3
Refrigeration output (1)	W	400 ⁽¹⁾	410 ⁽²⁾
Max. ambient temperature	°C	+43	+43
Refrigerant	R	404A	404A
Weighted sound pressure level A	dB (A)	<70	<70
Max. shelf load	Kg	54	54
Max. drawer load	Kg	60	60
Grill/drawer dimensions	mm	Grills 325 x 530	Drawer 305x590*250

(1) With an ambient temperature of +43°C , a condensation temperature of +50°C and an evaporation temperature of -15°C.

(2) With an ambient temperature of +43°C, a condensation temperature of +50°C and an evaporation temperature of -35°C.

IV. INSTALLATION

1. GENERAL INFORMATION

1.1. INTRODUCTION

Given below is some basic information regarding the machine's intended use, its testing, and a description of the symbols used (that identify the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

1.2. INTENDED USE AND RESTRICTIONS

Install the appliance in compliance with the current regulations and laws regarding installation of electric and gas appliances.

This appliance is manufactured in compliance with the requirements of Directives:

- CEE 89/336 electromagnetic compatibility
- CEE 73/23 low voltage
- CEE 98/37 machines

and relative reference standards.

The refrigerated base is designed to work in built-in installations. The built-in installations foreseen are:

- Installation in-line and next to other cooking functions;
- undercounter installation;
- installation inside a specially obtained compartment.

The machine does not come complete with finishing in the upper part. In the upper part of the machine there is an accessory (perforated top) for installing and ensuring the functionality of specific cooking equipment provided by the manufacturer. The appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.

ATTENTION: The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

ATTENTION: Do not place explosive substances, such as spray cans with flammable propellant, in this appliance.

The manufacturer declines any liability for improper use of the product.

1.3. TESTING AND INSPECTION

Our appliances are designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. The product is shipped ready for use. Passing of the tests (visual inspection - electrical/gas test - functional test) is guaranteed and certified by the specific enclosures.

1.4. DEFINITIONS

Listed below are the definitions of the main terms used in the manual. Carefully read them before using the manual.

Operator

machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.

Manufacturer

Electrolux Professional SPA or any other service centre authorised by Electrolux Professional SPA.

Operator for normal machine use

an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

Technical assistance or specialised technician

an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields.

Danger

source of possible injury or harm to health.

Hazardous situation

any situation where an operator is exposed to one or more hazards.

Risk

a combination of probabilities and risks of injury or harm to health in a hazardous situation.

Protection devices

safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.

Guard

an element of a machine used in a specific way to provide protection by means of a physical barrier.

Safety device

a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.

Customer

the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).

Electrocution

an accidental discharge of electric current on a human body.

1.5. TYPOGRAPHICAL CONVENTIONS

For best use of the manual, and therefore the machine, it is advisable to have good knowledge of the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



ATTENTION!
RISK FOR THE HEALTH AND SAFETY OF OPERATORS.



ATTENTION!
DANGER OF ELECTROCUTION - DANGEROUS VOLTAGE.



ATTENTION!
RISK OF DAMAGE TO THE MACHINE.

Words further explaining the type of hazard are placed next to the symbols in the text. The warnings are intended to guarantee the safety of personnel and prevent damage to the machine or the product being worked. The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied. The numerical values given on the machine installation diagrams refer to measurements expressed in mm.

1.6. MACHINE AND MANUFACTURER'S IDENTIFICATION DATA

A reproduction of the marking or dataplate on the machine is given below:

EL.

Electrolux Professional SpA– Viale Treviso 15 – 33170 PN (Italy)						L
PNC.					N°	
Mod.						
EL		V	~	Hz	A	kW
		IP 24		MADE in ITALY		CE

PNC.			Mod.		
PROD. N°					
CLIMATIC CLASS – KLIMA KLASSE	B	CAP.	C	I	
REFRIGERANTE REFRIGERANT TYPE	D	E	g		
V ~ Hz			kW		
RESISTENZA SBRINAMENTO DEFROSTING RESISTANCE		F	W		
RESISTENZA SCARICO DISCHARGE RESISTANCE	G	POTENZA CICLO SBRINAMENTO DEFROSTING POWER INPUT		kW	
GAS ISOLAMENTO INSULATION GAS	HFC 365 – HFC 227 – HFC 134a				

The meaning of the various information given on it is listed below:

PNC Electrolux Production Number Code
 Model factory description of product
 N serial number
 V: power supply voltage
 ~ number of phases
 Hz: power supply frequency
 kW: max. power input
 A current absorbed
 IP24 dust and water protection rating
 CE CE marking
 B climatic class
 C refrigerated compartment capacity (in litres)
 D type of refrigerant
 E grams of refrigerant
 F defrost heating element power
 G drain heating element power
 L year of construction

Electrolux Professional SPA
 Viale Treviso, 15
 33170 Pordenone
 (Italy)..... Manufacturer

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

1.6.1. CLIMATIC CLASS

The climatic class given on the data plate refers to the following values: 43°C (EN 650335-2-89)



ATTENTION!
Do not remove, tamper with or make the machine “CE” marking illegible.



ATTENTION!
Refer to the data given on the machine “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).



ATTENTION!
When scrapping the machine, the “CE” marking must be destroyed.

1.7. APPLIANCE IDENTIFICATION

This manual contains instructions relevant to various appliances. See the appliance dataplate located under the control panel to identify the appliance product code.

1.8. COPYRIGHT

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SPA.

1.9. RESPONSIBILITY

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by personnel who are uninformed, not instructed and not trained;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer. The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SPA declines any liability for any inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

1.10. PERSONAL PROTECTION EQUIPMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmets
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustments					
Routine cleaning					
Extraordinary cleaning					
Maintenance					
Dismantling					
Scrapping					

Key:		PPE REQUIRED
		PPE AVAILABLE OR TO BE USED IF NECESSARY
		PPE NOT REQUIRED

During **Normal use**, gloves protect hands from contact with hot food or hot parts of the appliance.

1.11. KEEPING THE MANUAL

The manual must be carefully kept for the entire life of the machine, until scrapping.

The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

1.12. RECIPIENTS OF THE MANUAL

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised technicians - After-Sales Service.

2. TRANSPORT, HANDLING AND STORAGE

2.1. INTRODUCTION

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.



ATTENTION!

Given their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.

The machine must only be transported, handled and stored by qualified personnel, who must:

- have specific technical training and experience in the use of lifting systems;
- have knowledge of the safety regulations and applicable laws in the relevant sector;
- have knowledge of the general safety rules;
- ensure the use of personal protection equipment suitable for the type of operation carried out;
- be able to recognise and avoid any possible hazard.

2.2. TRANSPORT: INSTRUCTIONS FOR THE CARRIER



ATTENTION!

Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.



ATTENTION!

The machine's weight alone is not sufficient to keep it steady. The transported load can shift:

- when braking;
- when accelerating;
- in corners;
- on rough roads.

2.3. HANDLING

Arrange a suitable area with flat floor for machine unloading and storage operations.

2.4. PROCEDURES FOR HANDLING OPERATIONS

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;

Before lifting:

- send all operators to a safe position and prevent people from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.



ATTENTION!

For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.

2.5. TRANSLATION

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.



ATTENTION!

Do not push or pull the appliance to move it, as it may tip over.

2.6. PLACING THE LOAD

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

2.7. STORAGE

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C and 50°C. The place where the machine is stored must have a flat support surface in order to avoid deformation of the machine or damage to the support feet.



ATTENTION!

Machine positioning, installation and disassembly must be carried out by a specialised technician.



ATTENTION!

Do not make modifications to the parts supplied with the machine. Any missing or faulty parts must be replaced with original parts.

3. INSTALLATION AND ASSEMBLY

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



ATTENTION!

The operations described below must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.



ATTENTION!

Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

3.1. CUSTOMER'S RESPONSIBILITIES

The Customer must:

- prearrange a high-sensitivity manual-reset differential thermal-magnetic switch. For information regarding the electrical connection, refer to par. 4.1 "Electrical connection";
- check the flatness of the surface on which the machine is placed.
- provide a device lockable in the open position for the connection to the power supply.
- ensure the connection to a suitable earthing system (par. 4.2)

3.2. MACHINE SPACE LIMITS

A suitable space must be left around the machine (for operations, maintenance, etc.). This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

3.3. POSITIONING

The installation diagram provided in this instruction manual gives the appliance overall dimensions and the position of connections. The appliances are not suitable for recess-mounting. Leave at least 10 cm between the appliance and side or rear walls.

- The appliance must be installed in a well ventilated room, as far as possible from heat sources and in such a way so as to ensure good air circulation, especially around the compressor unit. The room temperature should not exceed +43°C in order to maintain the recommended internal temperatures.
- Use the height-adjustable feet to make sure the appliance is level, and at the same time check that the door closes properly.
- For appliances with stainless steel cabinets, peel off the protective film very slowly, without tearing it, to avoid leaving glue stuck to the surface. Should this happen, remove the traces of glue with kerosene or benzene.

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.

If the machine is installed in places where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil to create a protective film.

The machine must be taken to the place of installation and the packing base removed only when being installed.



NOTE

PERMANENT CONNECTION: The device lockable in the open position must be accessible even after the appliance is installed in its place.

- wear protective gloves and unpack the machine, carrying out the following operations:
- cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- remove the polystyrene corners and the vertical protection pieces. For appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface. Should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly; it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

3.4. DISPOSAL OF PACKING

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



PE

polyethylene: outer wrapping, instruction booklet bag



PP

polypropylene: straps



PS

polystyrene foam: corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

3.5. INSTALLING A COUNTER TOP APPLIANCE ON THE REFRIGERATED BASE

With the aid of the installation drawings check that the counter top appliances can be fitted on the refrigerated base, then proceed as follows:

- Unscrew the feet of the counter top appliance and replace them with the threaded pins (not supplied);
- Place the appliance, matching the pins with the corresponding holes (provided with clips) on the base;
- Make sure the pins are properly inserted and that the appliance is stable.
- Adjust the height of the appliance by means of the pins or by inserting shims if necessary

4. CONNECTIONS

Refer to the appliance dataplate for the product code.

See the installation diagrams for the position of connections on the appliance.

4.1. ELECTRICAL CONNECTION

- The electrical connection must be carried out in conformity with the current local safety regulations.
- To connect to the power supply, insert the power plug into the corresponding mains socket, first making sure that:
 - the voltage and frequency rated on the appliance data plate conform to those of the mains supply;
 - the mains socket has an adequate current carrying capacity and is suitably earthed. If you have doubts about the efficiency of the earth connection have the installation checked by a qualified technician.
- an all-pole circuit-breaker with minimum contact gap of 3 mm must be fitted between the socket and the power supply line.

Note!

Because this appliance has a Y-type electric connection, the power supply cable must only be replaced by a qualified electrician.

4.2. EQUIPOTENTIAL NODE AND EARTH CONNECTION

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located under the frame. The screw is marked with the symbol:

The Manufacturer declines all liability for situations arising from failure to comply with these safety regulations.

V. INSTRUCTIONS FOR OPERATOR FOR NORMAL MACHINE USE

1. USE

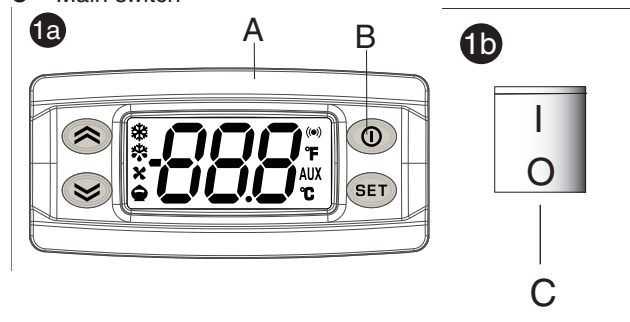
- This appliance must be used exclusively for the purpose for which it has been designed, namely for the refrigeration or preservation of food. Any other use is to be considered improper.
- To get the best use of the appliance, observe the following indications:
 - avoid placing hot foods or liquids in the appliance,
 - make sure all foods are covered or wrapped,
 - leave enough space between the grids and the sides of the appliance in order to ensure correct air circulation,
 - do not leave the doors open for long periods whilst placing items in or removing items from the appliance.

ATTENTION: Maximum load for each shelf and/or drawer: 40kg.

1.1. REFRIGERATOR MODELS (fig.1a/1b)

Control panel

- A** - Digital Thermoregulator
B - Ignition
C - Main switch



1.1.1. SWITCHING ON

- Switch on the safety switch upline of the appliance.
- Press the control panel switch "C"; lighting up of the incorporated indicator signals that the power is on.
- Activate the digital thermoregulator "A" by keeping the button "B" for at least 5 seconds.
- The thermostat is factory set to a working temperature of 0°C. When the appliance is working, the Digital Thermoregulator "A" indicates the internal cell temperature.
- When the set temperature has been reached, the thermostat will disconnect the compressor unit and reconnect when necessary so as to maintain an almost constant temperature.

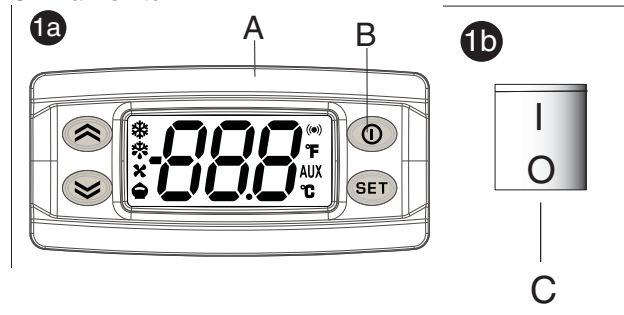
1.1.2. DEFROSTING

The appliance is equipped with an automatic defrost function. The defrost water is collected in a basin under the appliance.

1.2. FREEZER MODELS (fig.1)

Control panel

- A** - Thermometer and electronic control
B - Ignition
C - Main switch



1.2.1. SWITCHING ON (FIG.1)

- Switch on the safety switch upline of the appliance.
- Press the control panel switch "C"; lighting up of the incorporated indicator signals that the power is on.
- Press the control panel switch "C"; lighting up of the incorporated indicator signals that the power is on.
- Activate the digital thermoregulator "A" by keeping the button "B" for at least 5 seconds.
- The thermostat is factory set to a working temperature of -22°C to guarantee an average cell temperature of -20°C. The working temperature can be changed:

- (set) (up arrow) to increase the temperature,
 (set) (down arrow) to lower the temperature.

When the appliance is working, the Digital Thermoregulator "A" indicates the internal cell temperature.

- When the set temperature has been reached, the thermostat will disconnect the compressor unit and reconnect when necessary so as to maintain an almost constant temperature.

1.2.1. DEFROSTING

The appliance is equipped with an automatic defrost function.

VI. CLEANING AND MAINTENANCE

1. GENERAL SAFETY RULES



ATTENTION!

Machine maintenance operations must only be carried out by specialised Technicians provided with suitable personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.



ATTENTION!

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.



ATTENTION!

Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

1.1. INTRODUCTION

The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

1.2. PROTECTION DEVICES INSTALLED ON THE MACHINE

1.2.1. GUARDS

The guards on the machine are:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;
- machine electrical equipment access doors made from hinged panels openable with tools, with the machine disconnected from the power supply.



ATTENTION!

Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.

1.2.2. SAFETY SIGNS TO BE PLACED ON THE MACHINE OR NEAR ITS AREA

RISK	MEANING
	RISK OF ELECTRIC SHOCK



ATTENTION!

Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

1.2.3. CEASED USE

When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

1.2.4. INSTRUCTIONS FOR USE AND MAINTENANCE

Risks mainly of a mechanical, thermal and electrical nature are present in the machine.

Where possible the risks have been neutralised:

- directly, by means of adequate design solutions,
- indirectly by using guards, protection and safety devices.

During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.

Do not carry out any checking, cleaning, repair or maintenance operations on moving parts.

Workers must be informed of the prohibition by means of clearly visible signs. To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual. In particular, make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

1.2.5. REASONABLY FORESEEABLE IMPROPER USE

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised technicians and personnel for normal use;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.



ATTENTION!

The previously described actions are prohibited!

1.2.6. RESIDUAL RISKS

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices.

Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them.

Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

RESIDUAL RISK	DESCRIPTION OF HAZARDOUS SITUATION
Slipping or falling	The operator can slip due to water or dirt on the floor.
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered.
Sudden closing of the lid	The operator for normal machine use could suddenly and deliberately close the lid
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced.

2. NORMAL MACHINE USE

2.1. CHARACTERISTICS OF PERSONNEL TRAINED FOR NORMAL MACHINE USE

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

2.2. CHARACTERISTICS OF PERSONNEL QUALIFIED TO OPERATE ON THE MACHINE

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

2.3. OPERATOR FOR NORMAL USE

He must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual;
- including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety. In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:
- immediately deactivate the machine.

3. MACHINE CLEANING AND MAINTENANCE



ATTENTION!

Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply by means of the device lockable in open position.



ATTENTION!

During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work. Otherwise a disconnection device with locking system must be provided.



ATTENTION!

Do not touch the appliance with wet hands or feet or when barefoot. DO NOT remove the safety guards.



ATTENTION!

Use suitable personal protection equipment (protective gloves).

3.1. ROUTINE MAINTENANCE

Frequently check the state of the power cable and, if necessary, request the assistance of the specialised technician to replace it; have the appliance checked periodically (at least once a year).



ATTENTION!
Disconnect the power supply before cleaning the appliance.

3.2. PRECAUTIONS FOR MAINTENANCE

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below. **The manufacturer declines any liability for operations carried out on the machine without following these instructions.**

3.3 CLEANING THE APPLIANCE AND ACCESSORIES



Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. It is advisable to go over the stainless steel surfaces with a rag moistened with paraffin oil in order to create a protective film.



ATTENTION!
Do not clean the machine with jets of water.

3.4 PRECAUTIONS IN CASE OF LONG IDLE PERIODS

If the appliance is not going to be used for a long period, take the following precautions :

- remove the plug from the socket;
- remove all food from the cell and clean the interior and the accessories;
- leave the doors open to allow the air to circulate inside, so preventing the formation of unpleasant odours;
- briskly rub a cloth soaked in vaseline oil over all the stainless steel surfaces so that it forms a protective film;
- air the premises regularly.



ATTENTION!
Put the machine in safe conditions before starting any maintenance operation.

After carrying out maintenance, make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.



ATTENTION!
Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

3.5. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all the steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous section.

3.6. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.

NOTE! In particular ambient conditions (e.g. **intensive** use of the appliance, salty environment, etc.) the above-mentioned cleaning should be more frequent.

3.7. EXTRAORDINARY MAINTENANCE.



**ATTENTION!
USE SUITABLE PERSONAL PROTECTION
EQUIPMENT WHEN CARRYING OUT ANY
EXTRAORDINARY MAINTENANCE OPERATION.**

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.

There must be free air circulation above the appliance. There must be no obstructions caused by trays, cardboard boxes, jars or other materials; otherwise they must be immediately removed.

3.7.1. MAINTENANCE INTERVALS

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise interruptions of the service.

It is advisable to stipulate a preventive and scheduled maintenance contract with the after-sales service.

3.7.2. MAINTENANCE FREQUENCY

In order to guarantee constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING	FREQUENCY
Routine cleaning General cleaning of machine and surrounding area	Daily
Cleaning internal parts Check condition, and for any deformation, loosening or removed parts.	Every six months
Control Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	Yearly
Machine structure Tightening of main bolts (screws, fixing systems, etc.) of machine.	Yearly
Safety signs Check readability and condition of safety signs.	Yearly
Electrical connection cable and plug Check the connection cable (replace it if necessary).	Yearly
Extraordinary machine maintenance Check all gas components	Yearly

The machine is designed and built for a duration of about 10 years. After this period of time (from machine commissioning) the machine must undergo a general overhaul. Some examples of checks to be carried out are given below.

- check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- check the structure and welded joints in particular;
- check and replace bolts and/or screws, also checking for any loose components;
- check the electrical and electronic system;
- check the functionality of safety devices;
- check the general condition of protection devices and guards.

**ATTENTION!**

Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means.

**ATTENTION!**

Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.

3.7.3. DISASSEMBLY

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

Before disassembling the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break. Before starting disassembly:

- remove all the pieces (if present) in the machine;
- disconnect the power supply;
- enclose the work area;
- display a sign indicating that the machine is undergoing maintenance and not to carry out manoeuvres;
- carry out the disassembly operations.

**ATTENTION!**

All scrapping operations must occur with the machine stopped and cold and all the energy sources (water, gas electricity) disconnected.

**ATTENTION!**

To carry out these operations, appropriate PPE must be used.

**ATTENTION!**

During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

3.7.4. DECOMMISSIONING

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's after-sales service.

4. MACHINE DISPOSAL**ATTENTION!**

DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.

**ATTENTION!**

WORK ON THE ELECTRICAL EQUIPMENT MUST ONLY BE CARRIED OUT BY A QUALIFIED ELECTRICIAN, WITH THE POWER SUPPLY DISCONNECTED.

4.1. WASTE STORAGE

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Special waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the country of use must be observed.

4.2. PROCEDURE REGARDING APPLIANCE DISMANTLING MACRO OPERATIONS

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.). Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place. In general, the appliance must be taken to a specialised collection/scrapping centre. Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.

For further information on the recycling of this product, contact the local dealer or agent, the after-sales service or the local body responsible for waste disposal.

**ATTENTION!**

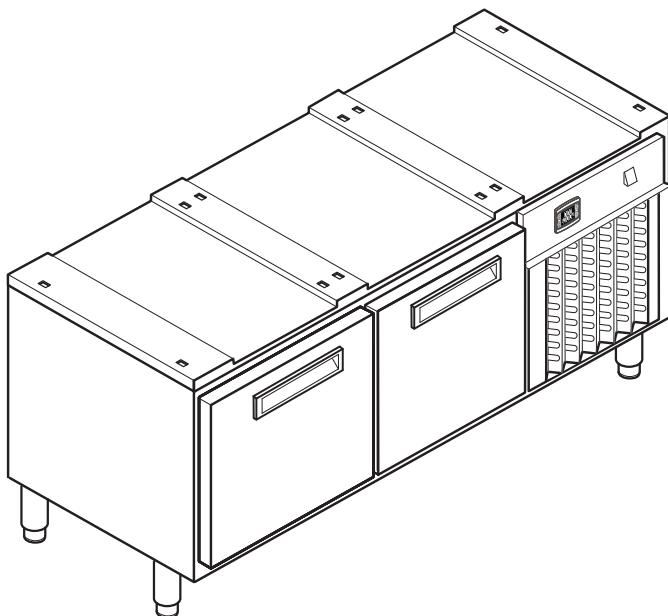
Make the appliance unusable by removing the power cable.

**ATTENTION!**

When scrapping the machine, the "CE" marking, this manual and other documents concerning the appliance must be destroyed.

5. ENCLOSED DOCUMENTS

- Set of test and inspection documents
- Wiring diagram
- Installation diagram



N7E/N9E

IT (*) - BASI REFRIGERATE E FREEZER
INSTALLAZIONE, USO E MANUTENZIONE
 (* = lingua originale)

Pag. 7

GB () - REFRIGERATED AND FREEZER BASE UNITS**
INSTALLATION, OPERATION AND MAINTENANCE
 (** = Translation of original instruction)

Page 22

DE () - KÜHL- UND TIEFKÜHLTISCHE**
INSTALLATION, GEBRAUCH UND WARTUNG
 (** = Übersetzung der Originalanleitung)

Seite 37

FR () - BASES RÉFRIGÉRÉES ET CONGÉLATEUR**
INSTALLATION, EMPLOI ET ENTRETIEN
 (** = Traduction de l'instruction d'origine)

Page 52

ES () - BASES REFRIGERADAS Y CONGELADOR**
INSTALACIÓN, USO Y MANTENIMIENTO
 (** = Traducción de instrucción original)

Pág. 67

NL () - KOEL- EN VRIESKASTEN**
INSTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD
 (** = Vertaling van de originele instructies)

Pag. 82

DK () - KYLDISKAR OCH FRYSDISKAR**
INSTRUKTIONER FÖR INSTALLATION OCH BRUK
 (** = Oversættelse af original instruktion)

Side 97

SE () - KØLE- OG FRYSEDISKE**
INSTALLATION, BRUG OG VEDLIGEHOLDELSE
 (** = Översättning av originalinstruktioner)

Sidan 112

PT () - MESAS REFRIGERADAS E CONGELADOR**
INSTRUÇÕES PARA A INSTALAÇÃO E USO
 (** = Tradução de instruções original)

Pàg. 127

GR () - ΒΑΣΕΙΣ ΨΥΞΗΣ ΚΑΙ ΚΑΤΑΨΥΞΗΣ**
ΕΓΚΑΤΑΣΤΑΣΗ, ΧΡΗΣΗ ΚΑΙ ΣΥΝΤΗΡΗΣΗ
 (** = Μετάφραση του πρωτοτύπου διδασκαλίας)

Σελ. 142

FI () - JÄÄHDYTETYT JA PAKASTINJALUSTAT**
ASENNUS, KÄYTTÖ JA HUOLTO
 (** = Käännös alkuperäisestä opetus)

Sivu 157

NO () - KJØLE- OG FRYSEBENKER**
INSTALLASJON, BRUK OG VEDLIKEHOLD
 (** = Oversettelse av originale instruksjoner)

Side 172



DOC. NO.
 EDITION 2

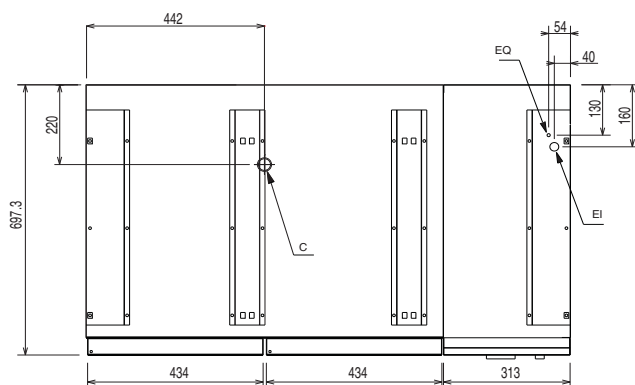
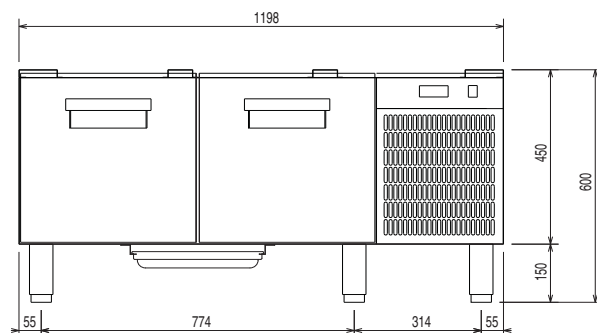
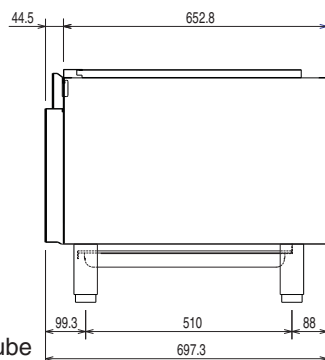
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I. IMMAGINI / IMAGES / BILDER / IMAGES / IMÁGENES / BEELDEN / BILDER / BILLEDER / IMAGENS / ΕΙΚΟΝΕΣ / KUVIA / BILDER

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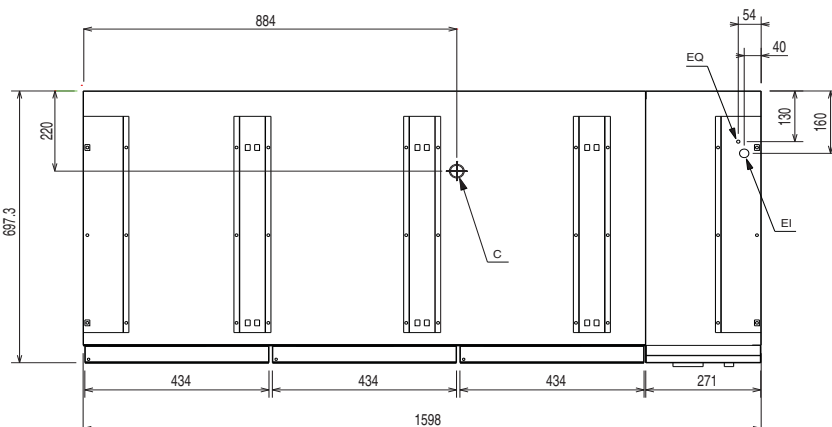
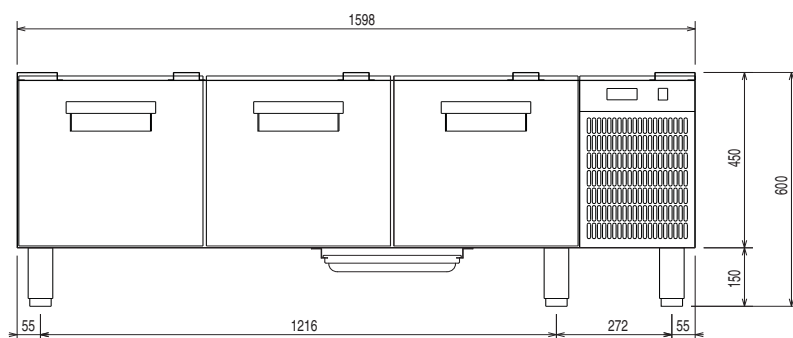
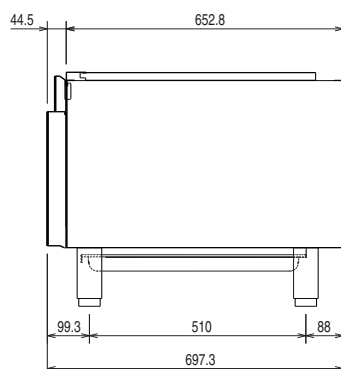
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IT
EI - Entrata cavo elettrico
EQ - Vite Equipotenziale
C - Scarico condensa (60Hz)
GB - IE
EI - Power supply cable inlet
EQ - Equipotential
C - Condensate drain (60Hz)
DE - AT - CH
EI - Netzkabeleingang
EQ - Potentialausgleichsschraube
C - Kondensatablauf (60Hz)
FR - BE
EI - Entrée câble électrique
EQ - Vis équipotentielle
C - Évacuation condensation (60Hz)
ES
EI - Ingreso cable eléctrico
EQ - Tornillo equipotencial
C - descarga de agua de condensación (60Hz)
NL - BE
EI - Ingang elektriciteitskabel
EQ - Equipotentiaalschroef
C - Condensafvoer (60Hz)
SE
EI - Eltillslutning
EQ - Ekvipotentiaalförbindning
C - tömning av kondens (60Hz)



2. N7E: +7BAPP00RE - 7BABP00RE - 7BAPP00RD - 7BABP00RD

SCHEMA DI INSTALLAZIONE-INSTALLATION DIAGRAM-INSTALLATIONS DIAGRAMM-SCHÉMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACIÓN-INSTALLATIESCHEMA-INSTALLATIONSRIJNING-INSTALLATIONS DIAGRAMM-ESQUEMAS DE INSTALAÇÃO-ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ - ASENNUSKAAVIO - INSTALLASJONSSKJEMA

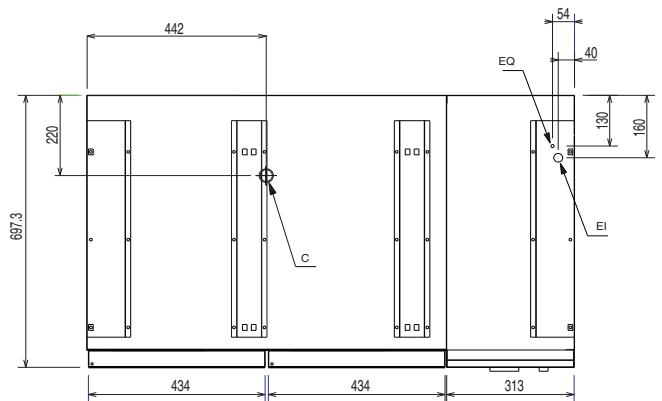
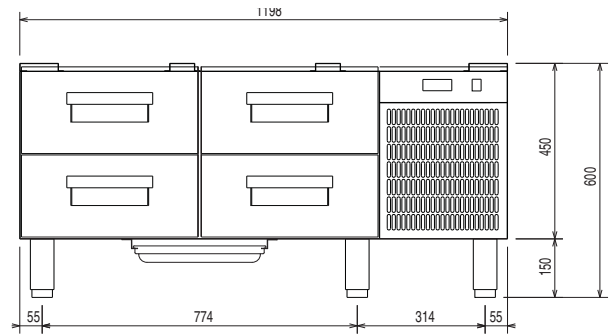
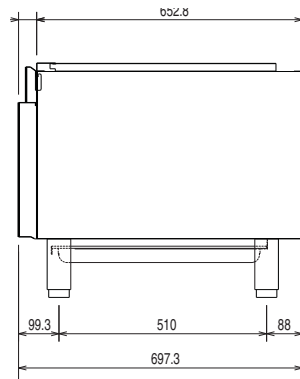


DK
EI - Indgang el-ledning
EQ - Udligningsskrue
C - kondensafløb (60Hz)
PT
EI - Entrada cabo eléctrico
EQ - Parafuso equipotencial
C - Descarga de condensação (60Hz)
GR
EI - Είσοδος ηλεκτρικού καλωδίου
EQ - Βίδα ισοδυναμικής σύνδεσης
C - Σύνδεσμος εξαγωγής συμπυκνώματος (60Hz)
FI
EI - Virtajohdon tulo
EQ - Potentialintasausruuvi
C - Lauhdeveden tyhjennysputkeen (60Hz)
NO
EI - Inngang strømlledning
EQ - Ekvipotensial skrue
C - Skjøterør til kondensavløpet (60Hz)

3. N7E: +7BAPL00RH - 7BABL00RH

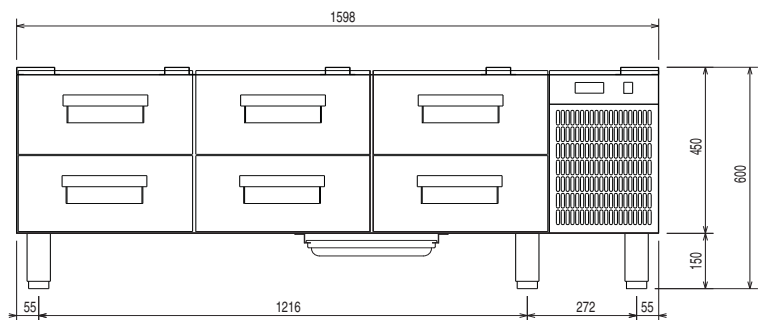
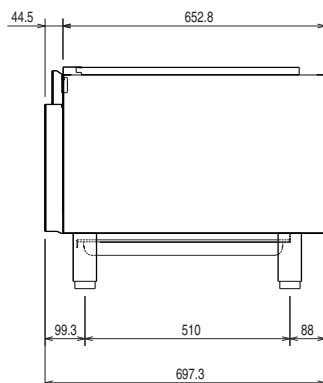
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SE
EI - Eltillslutning
EQ - Ekvipotentialförbindning
C - tömning av kondens (60Hz)

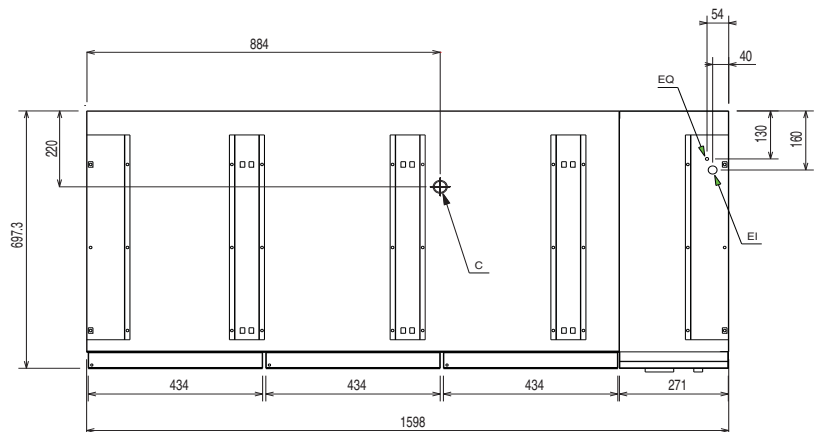


4. N7E: +7BAPP00RH - 7BAPP00RH

SCHEMA DI INSTALLAZIONE-INSTALLATION DIAGRAM-INSTALLATIONS DIAGRAMM-SCHÉMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACIÓN-INSTALLATIESCHEMA-INSTALLATIONSRIJNING-INSTALLATIONS DIAGRAMM-ESQUEMAS DE INSTALAÇÃO-ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ - ASENNUSKAAVIO - INSTALLASJONSSKJEMA



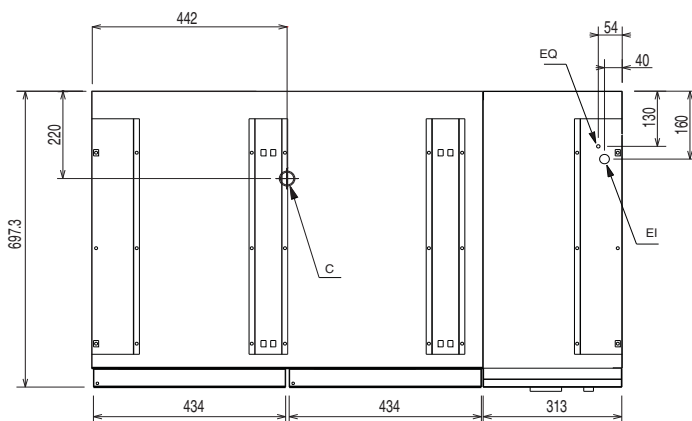
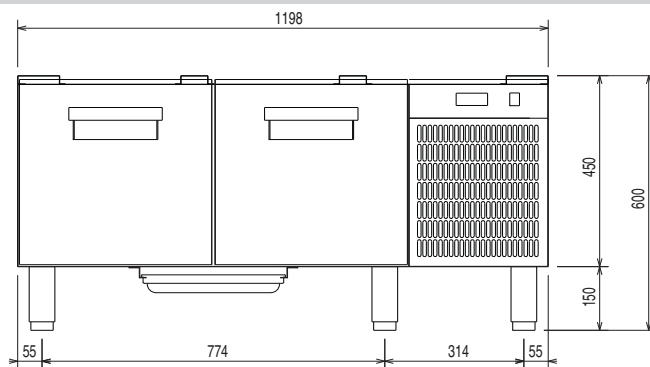
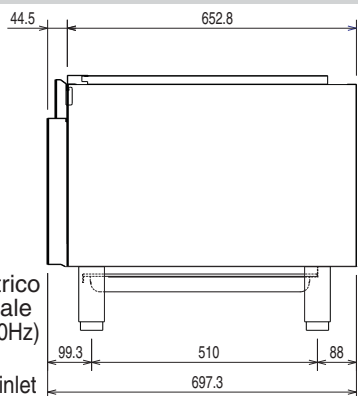
- DK**
EI - Indgang el-ledning
EQ - Udligningsskrue
C - kondensafløb (60Hz)
PT
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NO
EI - Inngang strømlledning
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5. N7E: +7BAPL00S0 - 7BABL00S0

SCHEMA DI INSTALLAZIONE-INSTALLATION DIAGRAM-INSTALLATIONS DIAGRAMM-SCHÉMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACIÓN-INSTALLATIESCHEMA-INSTALLATIONSRIITNING-INSTALLATIONS DIAGRAMM-ESQUEMAS DE INSTALAÇÃO-ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ - ASENNUSKAAVIO - INSTALLASJONSSKJEMA

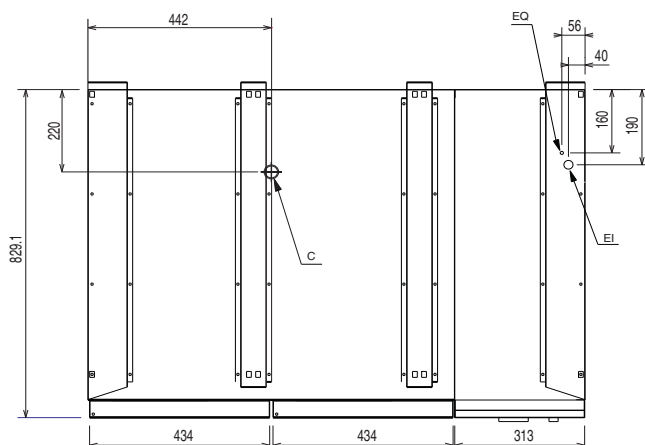
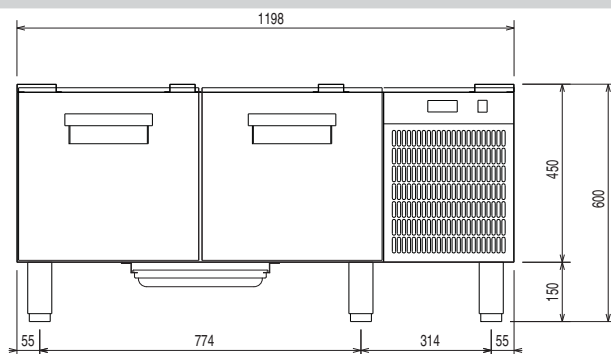
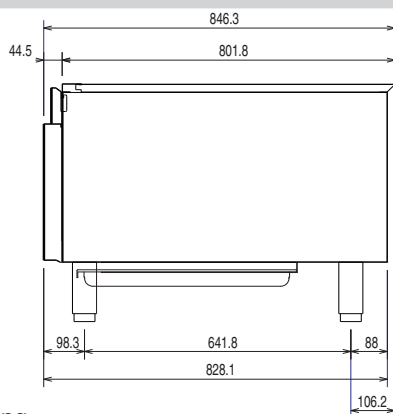
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EQ - Ekvipotentialförbindning
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5. N9E: +9BAPL00R0 - 9PBABL00R7

SCHEMA DI INSTALLAZIONE-INSTALLATION DIAGRAM-INSTALLATIONS DIAGRAMM-SCHÉMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACIÓN-INSTALLATIESCHEMA-INSTALLATIONSRIITNING-INSTALLATIONS DIAGRAMM-ESQUEMAS DE INSTALAÇÃO-ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ - ASENNUSKAAVIO - INSTALLASJONSSKJEMA

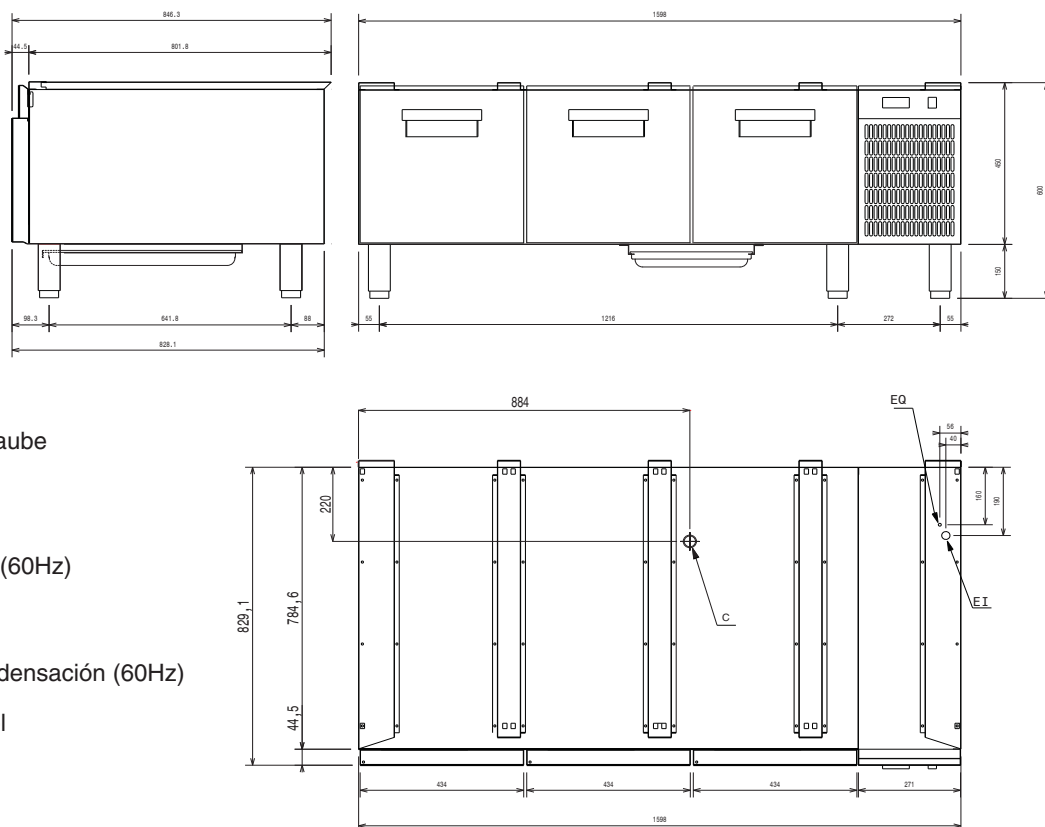
DK
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5. **N9E: +9BAPP00RE - 9BABP00RE**

SCHEMA DI INSTALLAZIONE-INSTALLATION DIAGRAM-INSTALLATIONS DIAGRAMM-SCHÉMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACIÓN-INSTALLATIESCHEMA-INSTALLATIONSRIJNING-INSTALLATIONS DIAGRAMM-ESQUEMAS DE INSTALAÇÃO-ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ - ASENNUSKAAVIO - INSTALLASJONSSKJEMA

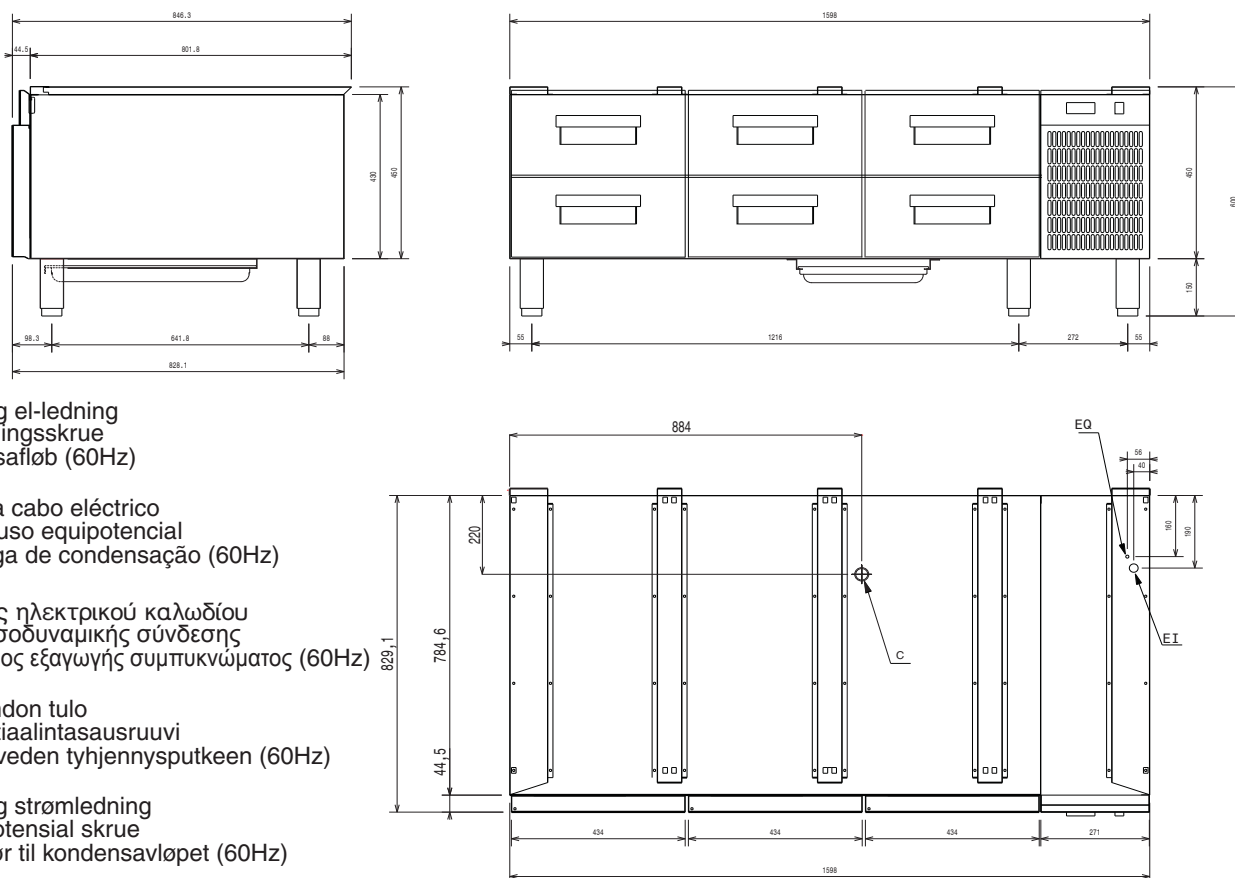
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5. **N9E: +9BAPP00RH - 9BABP00RH**

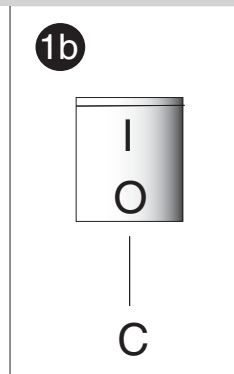
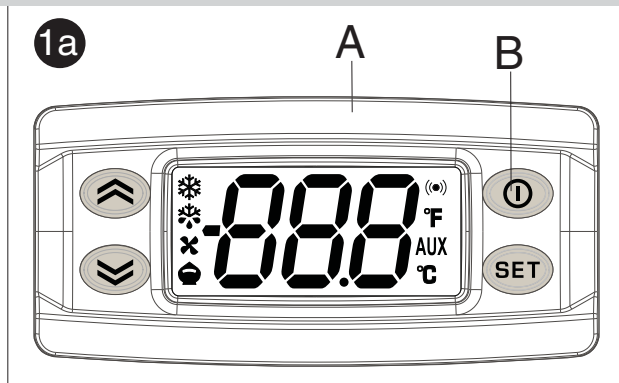
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EI - Inngang strømlledning
EQ - Ekvipotensial skrue
C - Skjøterør til kondensavløpet (60Hz)



6. N7E / N9E

DISEGNI APPARECCHIATURA / APPLIANCE DIAGRAMS / ZEICHNUNGEN DES GERÄTS / DESSINS APPAREIL/DISEÑOS DEL EQUIPO / TEKENINGEN AP-
PARATUUR / APPARATURETS DESIGN / RITNINGAR TILL APPARATEN / DESENHOS DO APARELHO / ΣΧΕΔΙΑ ΣΥΣΚΕΥΗΣ / LAITTEISTON PIIRROKSET /
TEGNINGER AV APPARATET



A - TERMOREGOLATORE DIGITALE
B - ACCENSIONE
C - INTERRUOTTE GENERALE

A - THERMOREGULATOR
B - IGNITION
B - ON/OFF SWITCH

A - THERMORÉGULATEUR DIGITAL
B - ZÜNDUNG
C - INTERRUPTEUR GÉNÉRALE

A - DIGITALER TEMPERATURREGLER
B - ALLUMAGE
C - HAUPTSCHALTER

A - TERMORREGULADOR DIGITAL
B - ENCENDIDO
C - INTERRUPTOR GENERAL

A - WARMTEREGELAAR
B - ONTSTEKING
C - HOOFDSCHAKELAAR

A - VÄRMEREGLAG
B - TÄNDNING
C - HOVEDAFBRYDER

A - THERMOREGULATOR
B - ÆTÆNDING
C - HUVUDBRYTARE

A - TERMOREGULADOR DIGITAL
B - IGNIÇÃO
C - INTERRUPTOR GERAL

A - ΨΗΦΙΑΚΟΣ ΘΕΡΜΟΡΥΘΜΙΣΤΗΣ
B - ΑΝΑΦΛΕΞΗΣ
C - Γενικός διακόπτης

A - DIGITAALINEN LÄMPÖTILANSÄÄDIN
B - KÄYNNISTYS
C - PÄÄKYTKIN

A - DIGITAL TERMOREGULATOR
B - TENNING
C - HOVEDBRYTER

