IT (*) **ISTRUZIONI PER L'INSTALLAZIONE, L'USO E LA MANUTENZIONE**
*(*) lingua originale*

EN **INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS**
*(*) original language*

FR **IINSTRUCTIONS POUR L'INSTALLATION, L'EMPLOI ET LA MAINTENANCE**
*(*) langue originale*

DE **INSTALLATIONS-, BEDIENUNGS- UND WARTUNGSANWEISUNGEN**
*(*) Originalsprache*

ES **INSTRUCCIONES PARA LA INSTALACION, USO Y MANTENIMIENTO**
*(*) idioma original*

PT **INSTRUÇÕES PARA A INSTALAÇÃO, USO E MANUTENÇÃO**
*(*) língua de origem*

SV **INSTRUKTIONER FÖR INSTALLATION, ANVÄNDNING OCH UNDERHÅLL**
*(*) originalspråk*

FI **ASENNUS-, KÄYTTÖ- JA HUOLTO-OHJEET**
*(*) alkuperäinen kieli*

DA **INSTRUKTIONER VEDRØRENDE INSTALLATION, BRUG OG VEDLIGEHOLDELSE**
*(*) originalsprog*

NO **INSTRUKSJONER FOR INSTALLASJON, BRUK OG VEDLIKEHOLD**
*(*) originalspråk*

NL **AANWIJZINGEN VOOR DE INSTALLATIE, HET GEBRUIK EN HETONDERHOUD**
*(*) oorspronkelijke taal*

EL *ΟΔΗΓΙΕΣ ΓΙΑ ΤΗΝ ΤΟΠΟΘΕΤΗΣΗ, ΤΗ ΧΡΗΣΗ ΚΑΙ ΤΗ ΣΥΝΤΗΡΗΣΗ*
*(*) αρχική γλώσσα*

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IT **FRIGORIFERI ORIZZONTALI "HEAVY DUTY" CON CONTROLLO DIGITALE**

EN **"HEAVY DUTY" HORIZONTAL REFRIGERATORS WITH DIGITAL CONTROL**

FR **RÉFRIGÉRATEURS HORIZONTAUX "HEAVY DUTY" À CONTRÔLE NUMÉRIQUE**

DE **KÜHLTISCHE "HEAVY DUTY" MIT DIGITALSTEUERUNG**

ES **FRIGORÍFICOS HORIZONTALES "HEAVY DUTY" CON CONTROL DIGITAL**

PT **FRIGORÍFICOS HORIZONTAIS "HEAVY DUTY" COM CONTROLO DIGITAL**

SV **HORISONTELLA KYLSKÅP "HEAVY DUTY" MED DIGITALA REGLAGE**

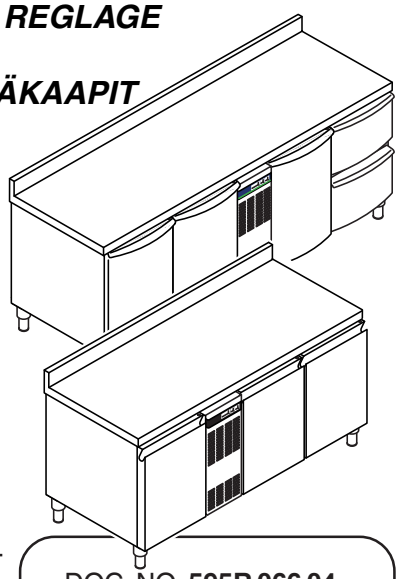
FI **VAAKAMALLISET DIGITAALISÄÄTÖISET HEAVY DUTY -JÄÄKAAPIT**

DA **KØLEDISKE "HEAVY DUTY" MED DIGITAL STYRING**

NO **KJØLEBENKER "HEAVY DUTY" MED DIGITAL BETJENING**

NL **KOELTAFELS "HEAVY DUTY" MET DIGITALE BEDIEING**

EL *ΟΡΙΖΟΝΤΙΑ ΨΥΓΕΙΑ «HEAVY DUTY» ΜΕ ΨΗΦΙΑΚΟ ΕΛΕΓΧΟ*



CE

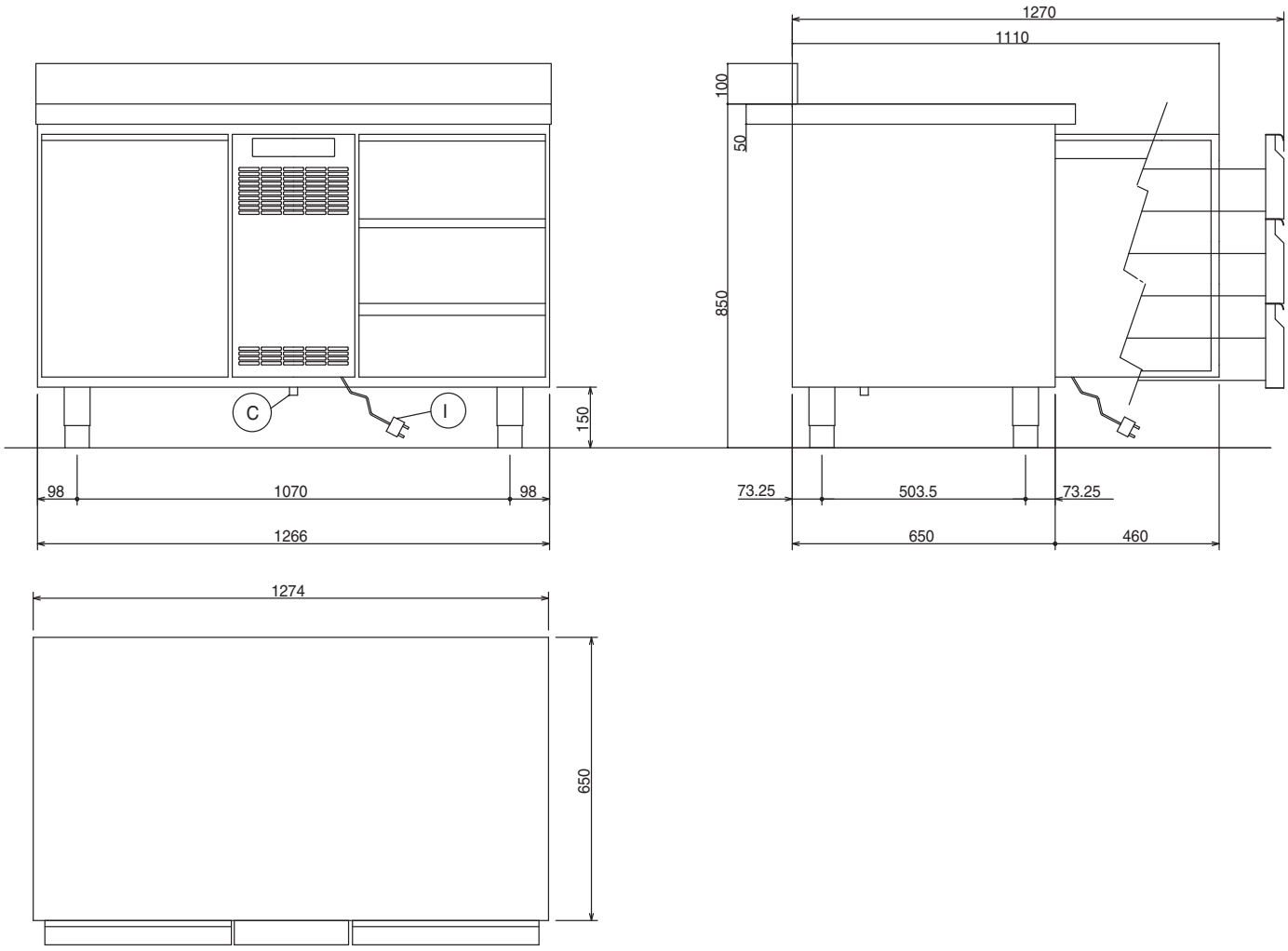
DOC. NO. **595R 066 04**
EDITION 5 09.2014

***SCHEMA D'INSTALLAZIONE***
***INSTALLATION DIAGRAM***
***SCHÉMA D'INSTALLATION***
***INSTALLATIONSSCHEMA***
***DIAGRAMA DE INSTALACIÓN***
***ESQUEMA DE INSTALAÇÃO***

***INSTALLATIONSSCHEMA***
***ASENNUSKAAVIO***
***INSTALLATIONSSKEMA***
***INSTALLASJONSSKJEMA***
***INSTALLATIESCHEMA***
***ΣΧΗΜΑ ΤΟΠΟΘΕΤΗΣΗΣ***

*MODELLO REFRIGERATO 2 VANI CON TOP*
*REFRIGERATED MODEL - 2 COMPARTMENTS WITH TOP*
*MODÈLE RÉFRIGÉRÉ 2 LOGEMENTS AVEC TABLETTE*
*KÜHLMODELL 2 FÄCHER MIT ARBEITSPLATTE*
*MODELO REFRIGERADO 2 COMPARTIMENTOS CON ENCIMERA*

*MODELO FRIGORÍFICO 2 COMPARTIMENTOS COM TAMPO*
*KYLMODELL MED 2 FACK OCH TOPPSKIVA*
*JÄÄKAAPPIMALLI, 2 OSASTOA, TYÖTASO*
*KØLEMODEL 2 RUM MED TOP*
*KJØLEMODELL 2 ROM MED TOPP*
*KOELMODEL MET 2 RUIMTEN MET TOP*
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 2 ΧΩΡΟΙ ΚΑΙ ΠΑΓΚΟΣ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.
***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17.5 mm.
***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm
***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm
***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.
***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.
***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.
***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.
***I*** = SÄHKÖJOHTO, JONKA PITUUS 3500 mm, PISTORASIA SCHUKO-TYYPPINEN.

## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.
***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.
***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.
***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.
***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

***SCHEMA D'INSTALLAZIONE***
***INSTALLATION DIAGRAM***
***SCHÉMA D'INSTALLATION***
***INSTALLATIONSSCHEMA***
***DIAGRAMA DE INSTALACIÓN***
***ESQUEMA DE INSTALAÇÃO***

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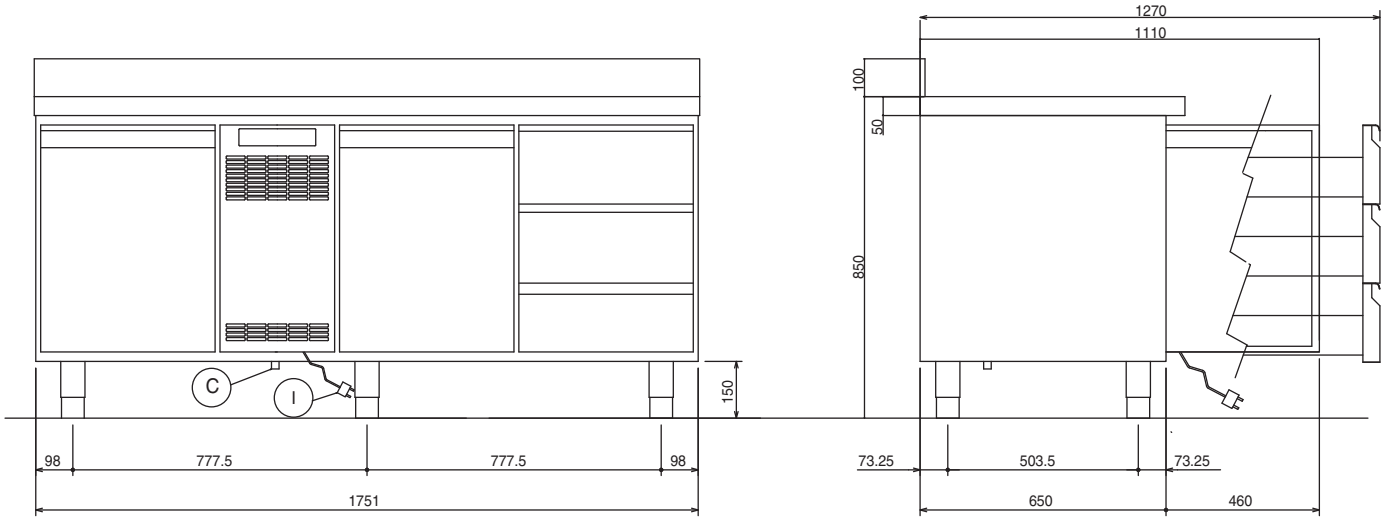
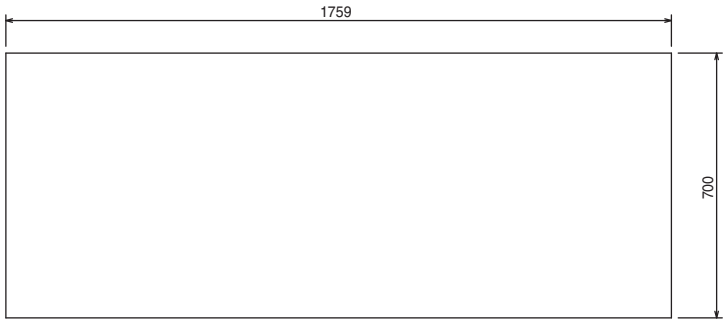
***INSTALLATIONSSKEMA***
***INSTALLASJONSSKJEMA***
***INSTALLATIESCHEMA***
***ΣΧΗΜΑ ΤΟΠΟΘΕΤΗΣΗΣ***

*MODELLO REFRIGERATO 3 VANI CON TOP*
*REFRIGERATED MODEL - 3 COMPARTMENTS WITH TOP*
*MODÈLE RÉFRIGÉRÉ 3 LOGEMENTS AVEC TABLETTE*
*KÜHLMODELL 3 FÄCHER MIT ARBEITSPLATTE*
*MODELO REFRIGERADO 3 COMPARTIMENTOS CON ENCIMERA*

*MODELO FRIGORÍFICO 3 COMPARTIMENTOS COM TAMPO*
*KYLMODELL MED 3 FACK OCH TOPPSKIVA*
*JÄÄKAAPPIMALLI, 3 OSASTOA, TYÖTASO*
*KØLEMODEL 3 RUM MED TOP*
*KJØLEMODELL 3 ROM MED TOPP*
*KOELMODEL MET 3 RUIMTEN MET TOP*
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 3 ΧΩΡΟΙ ΚΑΙ ΠΑΓΚΟΣ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.
***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17.5 mm.
***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm
***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm
***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.
***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.
***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.
***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.
***I*** = SÄHKÖJOHTO, JONKA PITUUS 3500 mm, PISTORASIA SCHUKO-TYYPPINEN.

## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.
***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.
***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.
***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.
***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

***SCHEMA D'INSTALLAZIONE***
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***ΣΧΗΜΑ ΤΟΠΟΘΕΤΗΣΗΣ***

*MODELLO REFRIGERATO 4 VANI CON TOP*
*REFRIGERATED MODEL - 4 COMPARTMENTS WITH TOP*
*MODÈLE RÉFRIGÉRÉ 4 LOGEMENTS AVEC TABLETTE*
*KÜHLMODELL 4 FÄCHER MIT ARBEITSPLATTE*
*MODELO REFRIGERADO 4 COMPARTIMENTOS CON ENCIMERA*

*MODELO FRIGORÍFICO 4 COMPARTIMENTOS COM TAMPO*
*KYLMODELL MED 4 FACK OCH TOPPSKIVA*
*JÄÄKAAPPIMALLI, 4 OSASTOA, TYÖTASO*
*KØLEMODEL 4 RUM MED TOP*
*KJØLEMODELL 4 ROM MED TOPP*
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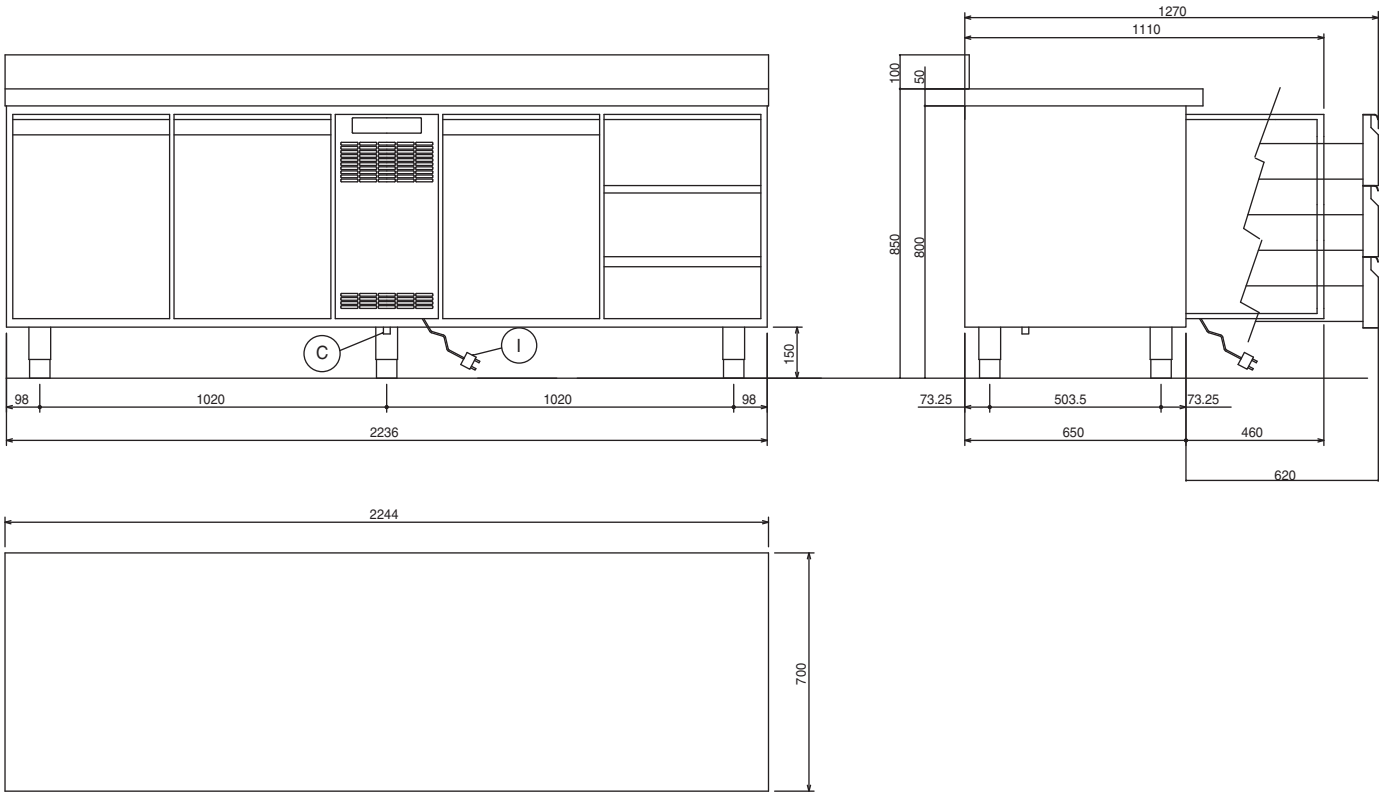
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 4 ΧΩΡΟΙ ΚΑΙ ΠΑΓΚΟΣ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.

***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17.5 mm.

***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm

***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm

***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.

***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.

***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.

***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.

***I*** = SÄHKÖJOHTO, JONKA PITUUS 3500 mm, PISTORASIA SCHUKO-TYYPPINEN.

## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.

***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.

***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.

***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.

***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

***SCHEMA D'INSTALLAZIONE***
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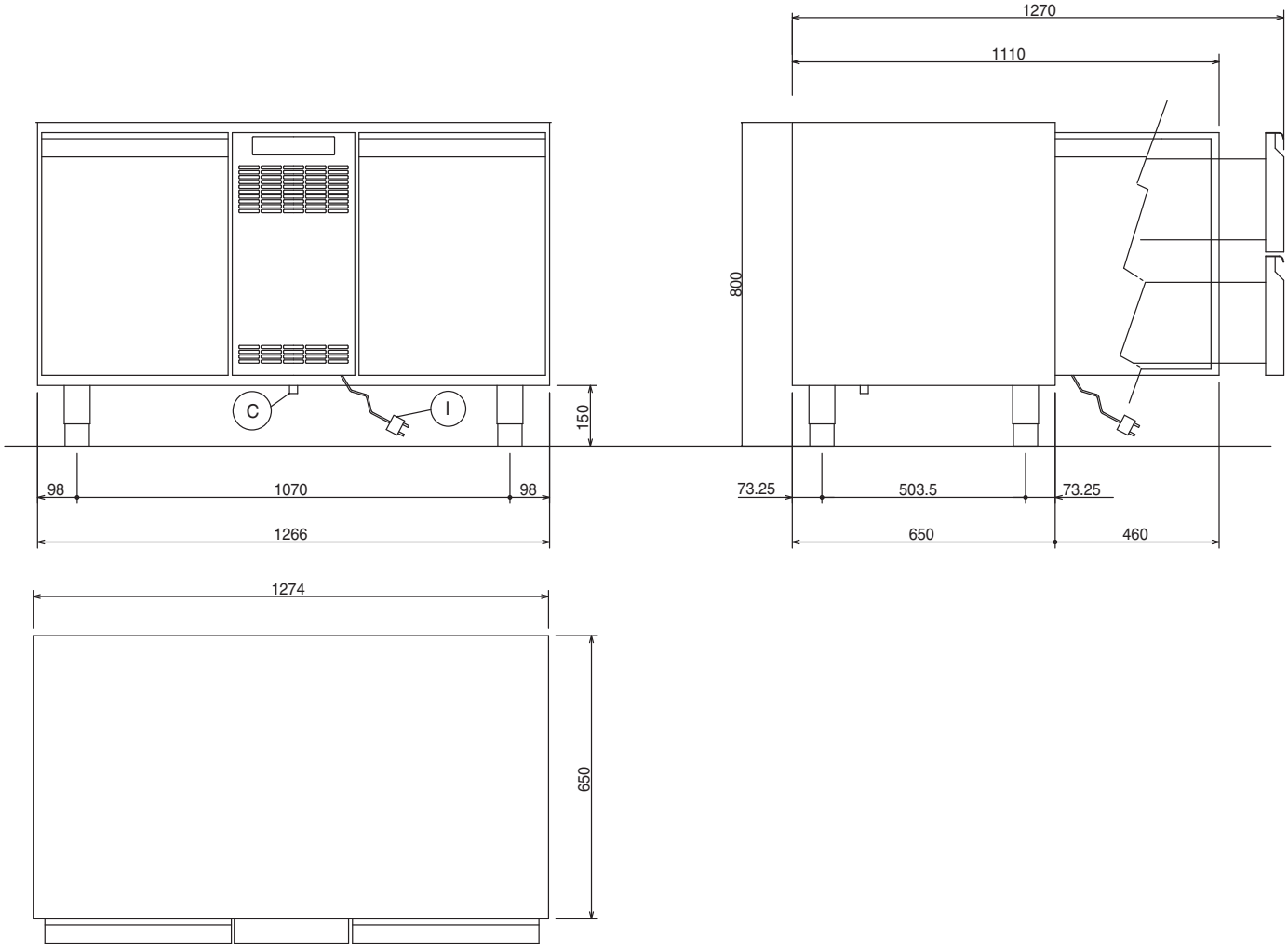
***ΣΧΗΜΑ ΤΟΠΟΘΕΤΗΣΗΣ***

*MODELLO REFRIGERATO 2 VANI SENZA TOP*
*REFRIGERATED MODEL - 2 COMPARTMENTS WITHOUT TOP*
*MODÈLE RÉFRIGÉRÉ 2 LOGEMENTS SANS TABLETTE*
*KÜHLMODELL 2 FÄCHER OHNE ARBEITSPLATTE*
*MODELO REFRIGERADO 2 COMPARTIMENTOS SIN ENCIMERA*

*MODELO FRIGORÍFICO 2 COMPARTIMENTOS SEM TAMPO*
*KYLMODELL MED 2 FACK UTAN TOPPSKIVA*
*JÄÄKAAPPIMALLI, 2 OSASTOA, ILMAN TYÖTASOA*
*KØLEMODEL 2 RUM UDEN TOP*
*KJØLEMODELL 2 ROM UTEN TOPP*
*KOELMODEL MET 2 RUIMTEN ZONDER TOP*
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 2 ΧΩΡΟΙ ΧΩΡΙΣ ΠΑΓΚΟ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.

***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17.5 mm.

***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm

***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm

***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.

***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.

***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.

***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.

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## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.

***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.

***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.

***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.

***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

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*MODELLO REFRIGERATO 3 VANI SENZA TOP*
*REFRIGERATED MODEL - 3 COMPARTMENTS WITHOUT TOP*
*MODÈLE RÉFRIGÉRÉ 3 LOGEMENTS SANS TABLETTE*
*KÜHLMODELL 3 FÄCHER OHNE ARBEITSPLATTE*
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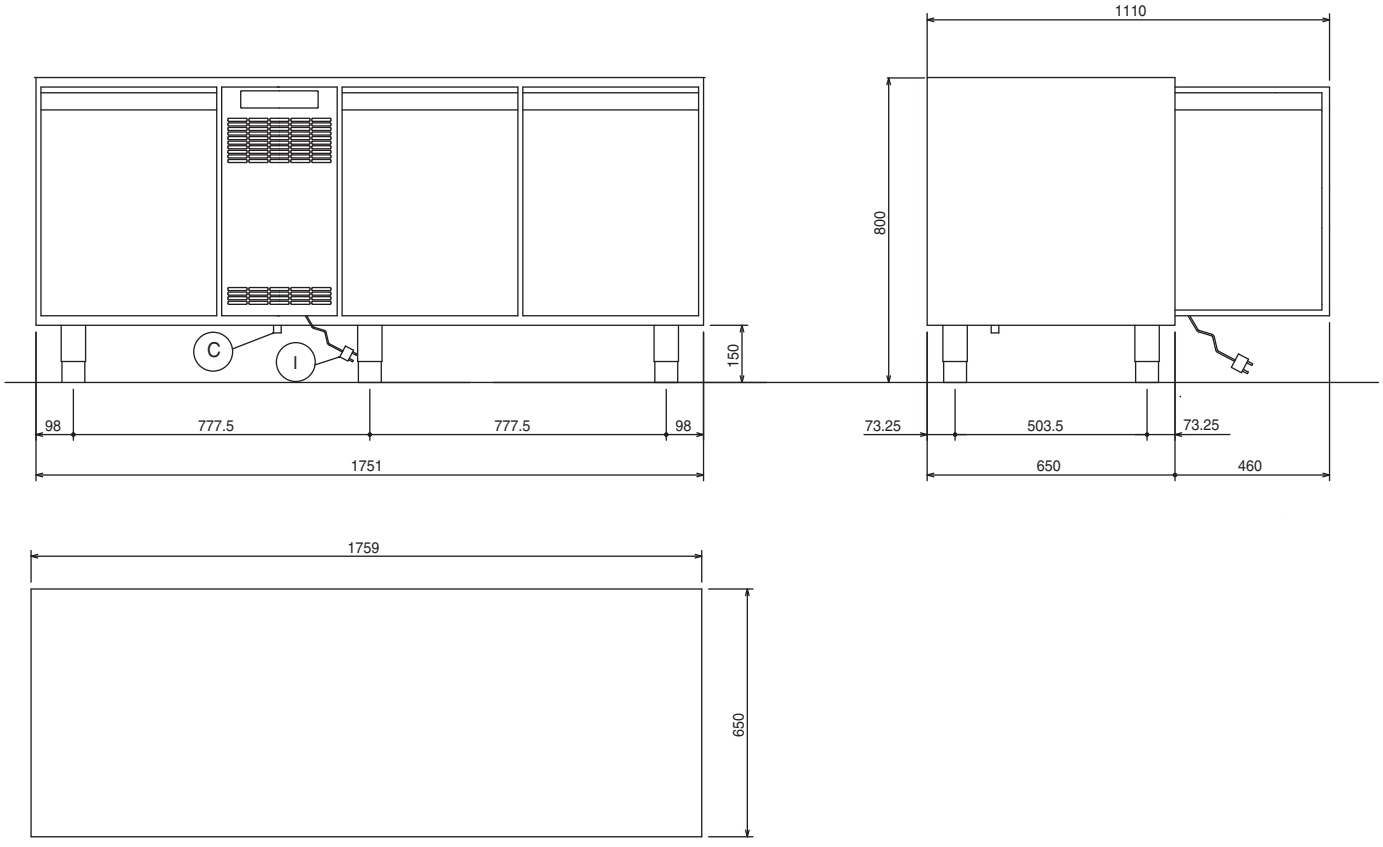
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 3 ΧΩΡΟΙ ΧΩΡΙΣ ΠΑΓΚΟ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.
***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17,5 mm.
***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm
***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm
***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.
***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.
***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.
***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.
***I*** = SÄHKÖJOHTO, JONKA PITUUS 3500 mm, PISTORASIA SCHUKO-TYYPPINEN.

## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.
***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.
***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.
***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

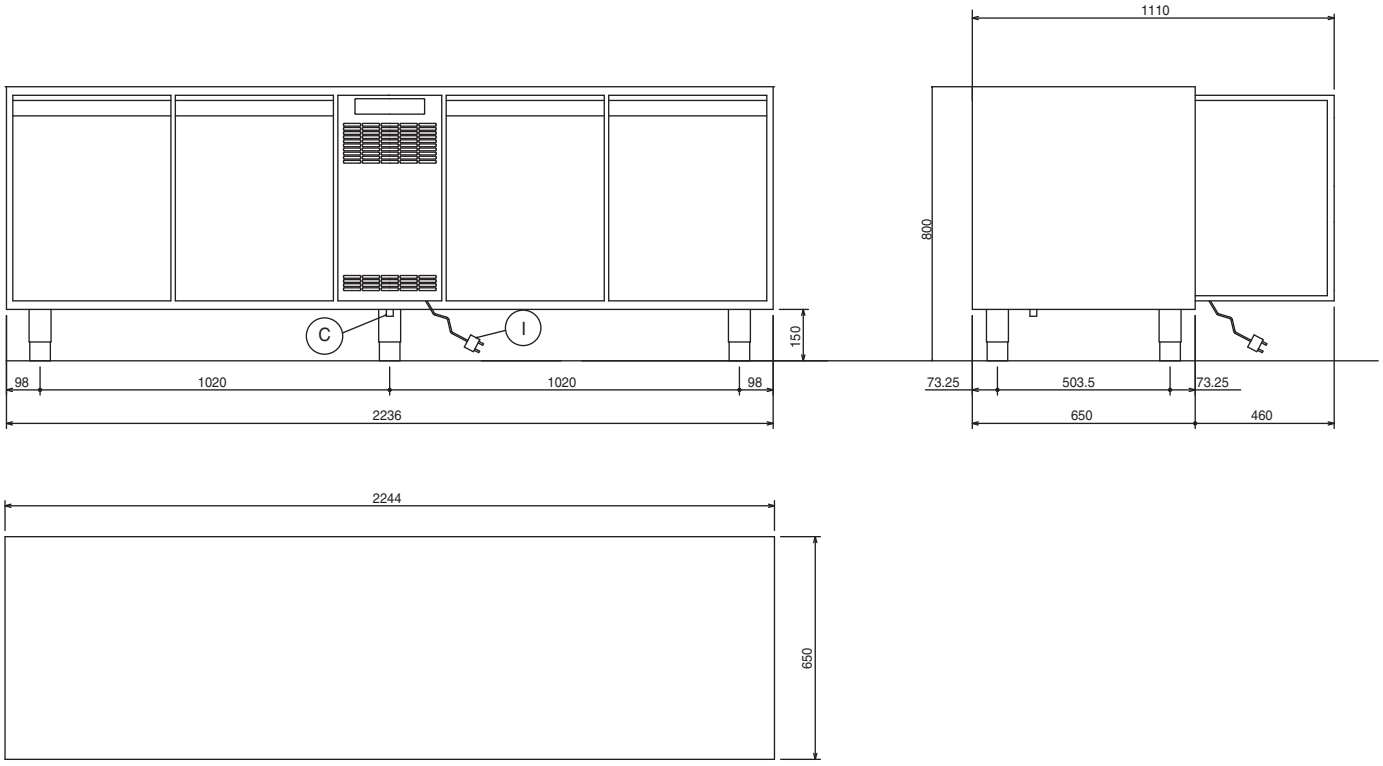
***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.
***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

***SCHEMA D'INSTALLAZIONE***
***INSTALLATION DIAGRAM***
***SCHÉMA D'INSTALLATION***
***INSTALLATIONSSCHEMA***
***DIAGRAMA DE INSTALACIÓN***
***ESQUEMA DE INSTALAÇÃO***

***INSTALLATIONSSCHEMA***
***ASENNUSKAAVIO***
***INSTALLATIONSSKEMA***
***INSTALLASJONSSKJEMA***
***INSTALLATIESCHEMA***
***ΣΧΗΜΑ ΤΟΠΟΘΕΤΗΣΗΣ***

*MODELLO REFRIGERATO 4 VANI SENZA TOP*
*REFRIGERATED MODEL - 4 COMPARTMENTS WITHOUT TOP*
*MODÈLE RÉFRIGÉRÉ 4 LOGEMENTS SANS TABLETTE*
*KÜHLMODELL 4 FÄCHER OHNE ARBEITSPLATTE*
*MODELO REFRIGERADO 4 COMPARTIMENTOS SIN ENCIMERA*

*MODELO FRIGORÍFICO 4 COMPARTIMENTOS SEM TAMPO*
*KYLMODELL MED 4 FACK UTAN TOPPSKIVA*
*JÄÄKAAPPIMALLI, 4 OSASTOA, ILMAN TYÖTASOA*
*KØLEMODEL 4 RUM UDEN TOP*
*KJØLEMODELL 4 ROM UTEN TOPP*
*KOELMODEL MET 4 RUIMTEN ZONDER TOP*
*ΜΟΝΤΕΛΟ ΜΕ ΨΥΞΗ 4 ΧΩΡΟΙ ΧΩΡΙΣ ΠΑΓΚΟ*



## IT

***C*** = PILETTA PER LO SCARICO LIQUIDI DELLA CELLA, DIAMETRO mm 17,5.

***I*** = CAVO D'ALIMENTAZIONE LUNGHEZZA 3500 mm, PRESA TIPO SCHUKO.

## EN

***C*** = COMPARTMENT DRAIN, DIAMETER 17.5 mm.

***I*** = POWER SUPPLY CABLE, LENGTH 3500 mm, SCHUKO TYPE PLUG.

## FR

***C*** = BONDE POUR L'ÉVACUATION DES LIQUIDES DE LA CELLULE, DIAMÈTRE 17,5 mm

***I*** = CÂBLE D'ALIMENTATION LONGUEUR 3500 mm, PRISE TYPE SCHUKO.

## DE

***C*** = ABFLUSS FÜR DIE ENTLEERUNG VON FLÜSSIGKEITEN AUS DER ZELLE, DURCHMESSER 17,5 mm

***I*** = STROMKABEL LÄNGE 3500 mm, SCHUKOSTECKER

## ES

***C*** = DESAGÜE DE LÍQUIDOS DE LA CÁMARA, DIÁMETRO 17,5 mm.

***I*** = CABLE DE ALIMENTACIÓN 3500 mm DE LONGITUD, ENCHUFE TIPO SCHUKO.

## PT

***C*** = RALO PARA A EVACUAÇÃO DE LÍQUIDOS DA CÂMARA, DIÂMETRO 17,5 mm.

***I*** = CABO ELÉCTRICO DE 3500 mm DE COMPRIMENTO, TOMADA TIPO SCUKO.

## SV

***C*** = AVLOPP FÖR TÖMNING AV VÄTSKOR FRÅN KYLUTRYMMET, DIAMETER mm 17,5.

***I*** = ELSLADD, LÄNGD 3 500 mm, UTTAG AV TYP SCHUKO.

## FI

***C*** = TYHJENNYSAUKKO SISÄTILASSA OLEVIEN NESTEIDEN TYHJENNYSTÄ VARTEN, LÄPIMITTA mm 17,5.

***I*** = SÄHKÖJOHTO, JONKA PITUUS 3500 mm, PISTORASIA SCHUKO-TYYPPINEN.

## DA

***C*** = DRÆNINGSRØR TIL VÆSKER FRA KØLERUM, DIAM. 17,5 mm.

***I*** = FORSYNINGSLEDNING; LÆNGDE 3.500 mm; SCHUKO-STIK.

## NO

***C*** = DRENERINGSHULL FOR TØMMING AV VÆSKER I KJØLEDELEN, DIAMETER mm 17,5.

***I*** = STRØMLEDNING MED EN LENGDE PÅ 3500 mm, STIKKONTAKT AV TYPEN SCHUKO.

## NL

***C*** = AFVOERGOOT VOOR DE AFVOER VAN DE VLOEISTOFFEN VAN DE CEL, DIAMETER 17,5 mm.

***I*** = AANSLUITSNOER LENGTE 3500 mm, AANSLUITING SCHUKO TYPE.

## EL

***C*** = ΟΠΗ ΕΚΡΟΗΣ ΥΓΡΩΝ ΤΟΥ ΘΑΛΑΜΟΥ, ΔΙΑΜΕΤΡΟΣ mm 17,5.

***I*** = ΚΑΛΩΔΙΟ ΤΡΟΦΟΔΟΣΙΑΣ, ΜΗΚΟΣ 3500 mm, ΠΡΙΖΑ ΤΥΠΟΥ SCHUKO.

***PANNELLO COMANDI***
***CONTROL PANEL***
***BEDIENBLENDE***
***CONSOLE DE COMMANDE***
***PANEL DE MANDOS***
***PAINEL DE COMANDOS***

***BEDIENINGSPANEEL***
***MANÖVERPANEL***
***KÄYTTÖPANEELI***
***KONTROLPANEL***
***KONTROLLPANEL***
***ΠΙΝΑΚΑΣ ΧΕΙΡΙΣΤΗΡΙΩΝ***

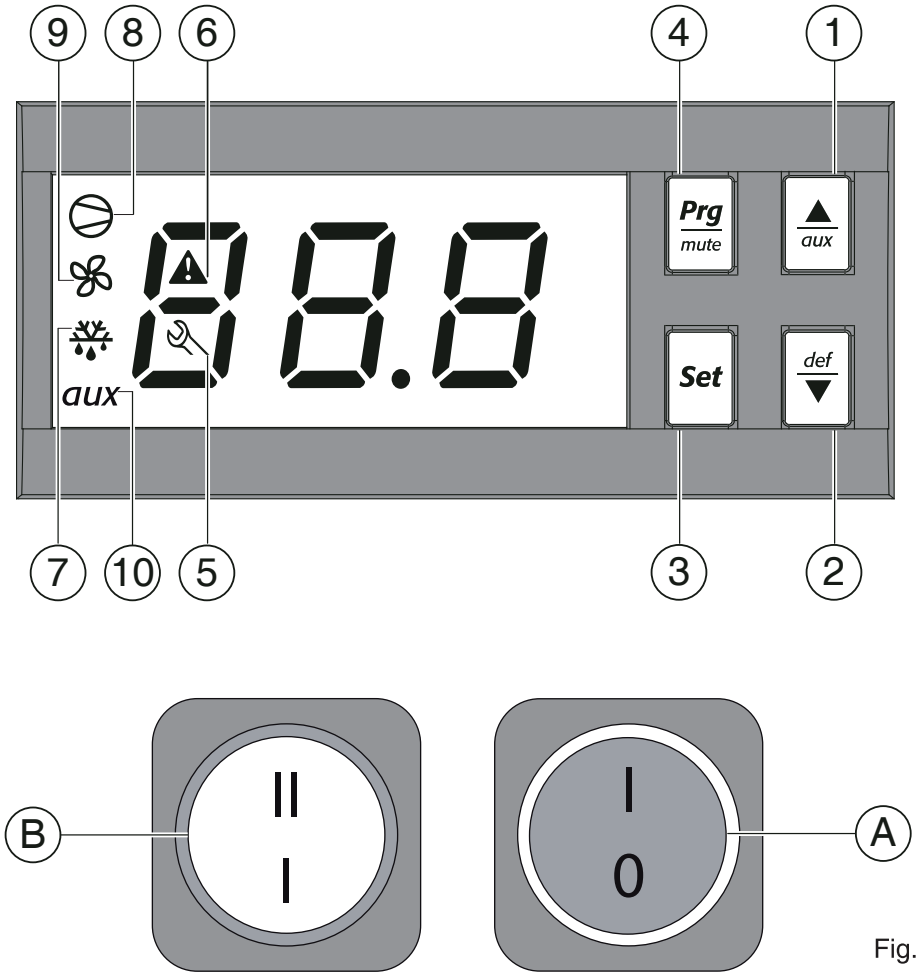






Fig.1 Abb.1 Kuva 1 Σχ.1

## *IT*

**A -** Tasto **"ON/OFF"**
**B -** Tasto selezione **"alta/bassa umidità"** (1)
(1) solo nei modelli refrigerati.
**1 -** Tasto **"aux"**
**-** Tasto per incremento temperatura **"UP"**
**2 -** Tasto **"def"**
**-** Tasto per decremento temperatura **"DOWN"** e lancio defrost manuale
**3 -** Tasto **"Set"**
**4 -** Tasto **"Prg/mute"** tacitazione buzzer allarmi
**5 -** Icona di segnalazione malfunzionamento apparecchiatura
**6 -** Icona di segnalazione allarme di temperatura
**7 -** Icona di segnalazione ciclo di sbrinamento attivato
**8 -** Icona di segnalazione compressore in funzione
**9 -** Icona di segnalazione ventole cella in funzione (se presenti)
**10 -** Icona di segnalazione utenze ausiliarie in funzione (se presenti)

## *EN*

**A -** **"ON/OFF"** button
**B -** **"High/low humidity"** selection button (1)
(1) only in refrigerated models.
**1 -** **"Aux"** button
**-** **"UP"** temperature increase button
**2 -** **"Def"**button
**-** **"DOWN"** temperature decrease and manual defrost button
**3 -** **"Set"** button
**4 -** Alarm buzzer **"Prg/mute"** button
**5 -** Appliance fault signalling icon
**6 -** Temperature alarm signalling icon
**7 -** Defrost cycle activated signalling icon
**8 -** Compressor on signalling icon
**9 -** Compartment fans on (if present) signalling icon
**10 -** Auxiliary users on (if present) signalling icon

## FR

**A -** Touche **"ON/OFF"**
**B -** Touche sélection **"haute/basse humidité"** (1)

(1) seulement sur les modèles réfrigérés.

**1 -** Touche **"aux"**
- Touche d'augmentation de la température **"UP"**

**2 -** Touche **"def"**
- Touche de diminution de la température **"DOWN"** et lancement dégivrage manuel

**3 -** Touche **"set" (réglage)**
**4 -** Touche **"Prg/mute"** arrêt buzzer alarmes
**5 -** Icône de signalisation de dysfonctionnement de l'appareil
**6 -** Icône de signalisation d'alarme de température
**7 -** Icône de signalisation de cycle de dégivrage activé
**8 -** Icône de signalisation de compresseur en marche
**9 -** Icône de signalisation de ventilateurs de cellule en marche (si présents)
**10 -** Icône de signalisation d'asservissements auxiliaires en marche (si présents)

## DE

**A -** Taste **"ON/OFF"**
**B -** Wahltaste **"hohe/niedrige Feuchtigkeit"** (1)

(1) Nur bei Kühlmodellen.

**1 -** Taste **"aux"**
- Taste Temperaturerhöhung **"UP"**

**2 -** Taste **"def"**
- Taste Temperaturverminderung **"DOWN"** und Start manuelles Abtauen

**3 -** Taste **"Set"**
**4 -** Taste **"Prg/mute"** Stummschaltung Alarmsummer
**5 -** Piktogramm zur Anzeige einer Gerätestörung
**6 -** Piktogramm Temperaturalarm
**7 -** Piktogramm zur Anzeige der laufenden Abtauung
**8 -** Piktogramm zur Anzeige des Kompressorbetriebs
**9 -** Piktogramm zur Anzeige des Betriebs der Zellenlüfter (soweit installiert)
**10 -** Piktogramm zur Anzeige des Betriebs der Hilfsverbraucher (soweit installiert)

## ES

**A -** Tecla **"ON/OFF"**
**B -** Tecla selección **"alta/baja humedad"** (1)

(1) sólo en los modelos refrigerados.

**1 -** Tecla **"aux"**
- Tecla incremento temperatura **"UP"**

**2 -** Tecla **"def"**
- Tecla para reducir la temperatura **"DOWN"** y lanzar la descongelación manual

**3 -** Tecla **"Set"**
**4 -** Tecla **"Prg/mute"** de silenciamiento del zumbador de alarma
**5 -** Icono de señalización de malfuncionamiento del equipo
**6 -** Icono de señalización de alarma de temperatura
**7 -** Icono de señalización de ciclo de descongelación activado
**8 -** Icono de señalización de compresor en funcionamiento
**9 -** Icono de señalización de ventiladores de la cámara en funcionamiento (si los hay)
**10 -** Icono de señalización de equipos auxiliares en funcionamiento (si los hay)

## PT

**A -** Tecla **"ON/OFF"**
**B -** Tecla de selecção**"alta/baixa humidade"** (1)

(1) apenas nos modelos frigoríficos.

**1 -** Tecla **"aux"**
- Tecla para aumento da temperatura **"UP"**

**2 -** Tecla **"def"**
- Tecla para diminuição da temperatura **"DOWN"** e activação da descongelação manual

**3 -** Tecla **"Set"**
**4 -** Tecla **"Prg/mute"** para silenciar o sinal sonoro dos alarmes
**5 -** Ícone de sinalização de avaria do aparelho
**6 -** Ícone de sinalização de alarme de temperatura
**7 -** Ícone de sinalização do ciclo de descongelação activado
**8 -** Ícone de sinalização do compressor em funcionamento
**9 -** Ícone de sinalização das ventoinhas do compartimento em funcionamento (se disponível)
**10 -** Ícone de sinalização de equipamentos auxiliares em funcionamento (se disponíveis)

## SV

**A - PÅ/AV-knapp**
**B -** Knapp för val av **"hög/låg fuktighet"** (1)

(1) endast på kylmodeller.

**1 -** Aux-knapp
- Knapp för temperaturökning **"UP"**

**2 -** Def-knapp
- Knapp för temperaturminskning **"DOWN"** och start av manuell avfrostning

**3 -** Knapp för **"Set"**
**4 -** Knapp **"Prg/mute"** som tystar larmsignalen
**5 -** Ikon som visar funktionsstörningar på maskinen
**6 -** Ikon för temperaturlarm
**7 -** Ikon för pågående avfrostningsprogram
**8 -** Ikon som visar att kompressorn är i funktion
**9 -** Ikon som visar att fläktarna i kylutrymmet är i funktion (på vissa modeller)
**10 -** Ikon som visar att extraapparaterna är i funktion (på vissa modeller)

## FI

**A -** Virtapainike **ON/OFF**
**B -** Valintapainike **suuri/pieni kosteus** (1)

(1) vain jääkaappimallit.

**1 -** Lisätoimintojen painike **aux**
- Lämpötilan lisäyspainike **UP**

**2 -** Sulatuksen valintapainike **def**
- Lämpötilan alennuspainike **NUOLI ALAS** ja manuaalinen sulatus

**3 -** Asetuspainike **Set**
**4 -** Hälytysäänen kuittauspainike **Prg/mute**
**5 -** Laitteen toimintahäiriön symboli
**6 -** Lämpötilahälytyksen symboli
**7 -** Sulatuksen symboli
**8 -** Kompressorin toiminnan symboli
**9 -** Kaapin jäähdytyspuhaltimien toiminnan symboli (mallikohtainen varuste)
**10 -** Lisätoimintojen käynnissäolon symboli (mallikohtainen)

## DA

**A -** Tasten **"ON/OFF"**
**B -** Knap til valg af **"høj/lav fugtighed"** (1)

(1) kun i køleskabe.

**1 -** Tasten **"aux"**
- Tast til øgning af temperatur **"UP"**

**2 -** Tasten **"def"**
- Tast til sænkning af temperatur **"DOWN"** og start af manuel afrimning

**3 -** Tasten **"Set"**
**4 -** Tasten **"Prg/mute"** til deaktivering af alarmsummer
**5 -** Ikon, der signalerer fejlfunktion
**6 -** Ikon, der signalerer temperaturalarm
**7 -** Ikon, der signalerer, at afrimning er aktiveret
**8 -** Ikon, der signalerer, at kompressoren kører
**9 -** Ikon, der signalerer, at de indvendige ventilatorer kører (hvis de findes)
**10 -** Ikon, der signalerer, at ekstrafunktioner kører (hvis de findes)

## NL

**A - "ON/OFF"-toets**
**B -** Keuzetoets **"hoge/lage luchtvochtigheid"** (1)

(1) alleen bij de koelmodellen.

**1 -** Toets **"aux"**
- Toets om de temperatuur te verhogen **"UP"**

**2 -** Toets **"def"**
- Toets om de temperatuur te verlagen **"DOWN"** en handmatige defrost

**3 -** Toets **"Set"**
**4 -** Toets **"Prg/mute"** uitschakeling zoemer alarm
**5 -** Signaleringssymbool storing van het apparaat
**6 -** Signaleringssymbool temperatuuralarm
**7 -** Signaleringssymbool ontdooicyclus geactiveerd
**8 -** Signaleringssymbool compressor in werking
**9 -** Signaleringssymbool ventilatoren cel in werking (indien aanwezig)
**10 -** Signaleringssymbool extra toepassingen in werking (indien aanwezig)

## NO

**A -** Tast for **"ON/OFF"**
**B -** Tast for valg av **"høy/lav fuktighet"** (1)

(1) gjelder kun kjølemodeller.

**1 -** Tast for **"aux"**
- Tast for økning av temperatur **"UP"**

**2 -** Tast for **"def"**
- Tast for senking av temperaturen **"DOWN"** og aktivering av manuell avriming

**3 -** Tast for **"set"**
**4 -** Tast for **"Prg/mute"** pipesignalet av
**5 -** Varselssymbol for feilfunksjon på apparatet
**6 -** Varselssymbol for temperaturalarm
**7 -** Varselssymbol for aktivert avrimingssyklus
**8 -** Varselssymbol for kompressor i funksjon
**9 -** Varselssymbol for cellevifter i funksjon (noen versjoner)
**10 -** Varselssymbol for hjelpeenheter i funksjon (noen versjoner)

## EL

**A -** Κουμπί **"ON/OFF" (ΑΝΟΙΧΤΟ/ΚΛΕΙΣΤΟ)**
**B -** Κουμπί επιλογής **"υψηλή/χαμηλή υγρασία"** (Ή)

(Ή) μόνο στα μοντέλα με ψύξη.

**1 -** Κουμπί **"aux"**
- Κουμπί αύξησης θερμοκρασίας **"UP"**

**2 -** Κουμπί **"def"**
- Κουμπί μείωσης θερμοκρασίας **"DOWN"** και ενεργοποίησης χειροκίνητης απόψυξης

**3 -** Κουμπί **"Set"**
**4 -** Κουμπί **"Prg/mute"** απενεργοποίηση βομβητή συναγερμών
**5 -** Εικονίδιο σήμανσης δυσλειτουργίας συσκευής
**6 -** Εικονίδιο σήμανσης συναγερμού θερμοκρασίας
**7 -** Εικονίδιο σήμανσης κύκλου απόψυξης σε εξέλιξη
**8 -** Εικονίδιο σήμανσης λειτουργίας συμπιεστή
**9 -** Εικονίδιο σήμανσης λειτουργίας ανεμιστήρων θαλάμου (εάν υπάρχουν)
**10 -** Εικονίδιο σήμανσης λειτουργίας βοηθητικών συσκευών (εάν υπάρχουν)

*DISTRIBUZIONE NON CORRETTA DEGLI ALIMENTI IN CELLA*
*INCORRECT DISTRIBUTION OF FOOD IN COMPARTMENT*
*RÉPARTITIONINCORRECTEDESALIMENTSDANSLACELLULE*
*FALSCHEVERTEILUNGDERLEBENSMITTELINDERZELLE*
*DISTRIBUCIÓNNOCORRECTADELOSALIMENTOSENLACÁMARA*
*DISTRIBUIÇÃO INCORRECTA DOS ALIMENTOS NO COMPARTIMENTO*
*FELAKTIG PLACERING AV LIVSMEDLEN I KYLUTRYMMET*
*ELINTARVIKKEET SIJOITETTU VÄÄRIN*
*FORKERT FORDELING AF MADVARERNE I SKABET*
*IKKE KORREKT DISTRIBUSJON AV MATVARER I CELLEN*
*ONJUISTEVERDELINGVANDELEVENSMIDDELENINDECEL*
*ΛΑΝΘΑΣΜΕΝΗ ΚΑΤΑΝΟΜΗ ΤΩΝ ΤΡΟΦΙΜΩΝ ΣΤΟ ΘΑΛΑΜΟ*

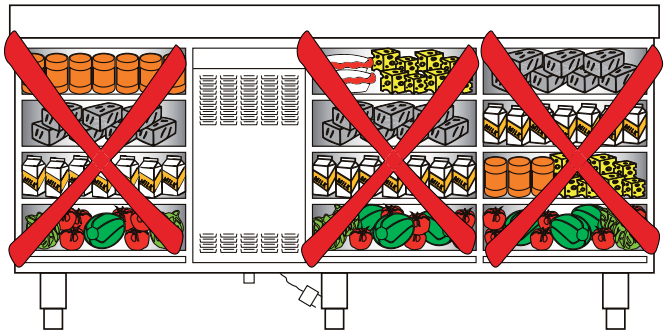


Fig.2 Abb.2 Kuva 2 Σχ.2

*DISTRIBUZIONE CORRETTA DEGLI ALIMENTI IN CELLA*
*CORRECT DISTRIBUTION OF FOOD IN COMPARTMENT*
*RÉPARTITION CORRECTE DES ALIMENTS DANS LA CELLULE*
*KORREKTEVERTEILUNGDERLEBENSMITTELINDERZELLE*
*DISTRIBUCIÓN CORRECTA DE LOS ALIMENTOS EN LA CÁMARA*
*DISTRIBUIÇÃO CORRECTA DOS ALIMENTOS NO COMPARTIMENTO*
*KORREKT PLACERING AV LIVSMEDLEN I KYLUTRYMMET*
*ELINTARVIKKEET SIJOITETTU OIKEIN*
*KORREKT FORDELING AF MADVARERNE I SKABET*
*KORREKT DISTRIBUSJON AV MATVARER I CELLEN*
*JUISTE VERDELING VAN DE LEVENSMIDDELEN IN DE CEL*
*ΣΩΣΤΗ ΚΑΤΑΝΟΜΗ ΤΩΝ ΤΡΟΦΙΜΩΝ ΣΤΟ ΘΑΛΑΜΟ*

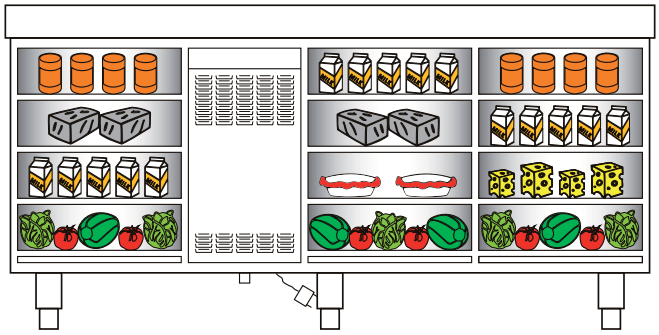


Fig.3 Abb.3 Kuva 3 Σχ.3

*PULIZIA PERIODICA DEL CONDENSATORE*
*CLEANING OF THE CONDENSER*
*NETTOYAGE PÉRIODIQUE DU CONDENSEUR*
*REGELMÄSSIGE REINIGUNG DES KONDENSATORS*
*LIMPIEZA PERIODICA DEL CONDENSADOR*
*LIMPEZA PERIÓDICA DO CONDENSADOR*
*REGELBUNDEN RENGÖRING AV KONDENSORN*
*LAUHDUTINYKSIKÖN MÄÄRÄAIKAISPUHDISTUS*
*REGELMÆSSIG RENGØRING AF KONDENSATOR*
*JEVNLIG RENGJØRING AV KONDENSATOREN*
*DE CONDENSOR VAN TIJD TOT TIJD SCHOONMAKEN*
*ΠΕΡΙΟΔΙΚΟΣ ΚΑΘΑΡΙΣΜΟΣ ΤΟΥ ΣΥΜΠΥΚΝΩΤΗ*

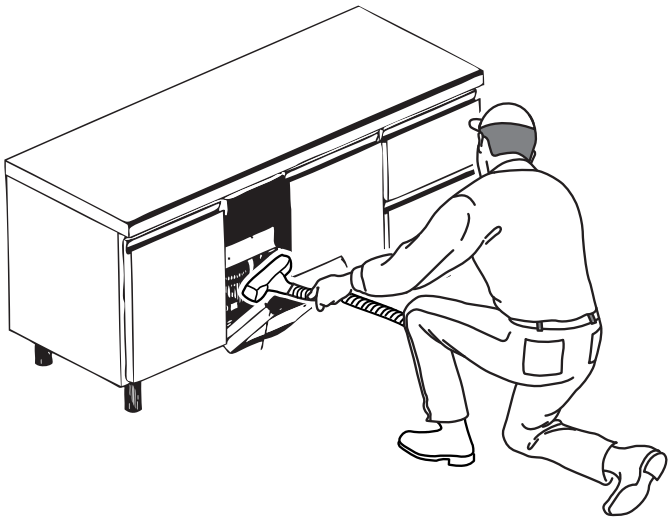


Fig.4 Abb.4 Kuva 4 Σχ.4

*PULIZIA DEL MOBILE E DEGLI ACCESSORI*
*CLEANING THE CABINET HOUSING AND ACCESSORIES*
*NETTOYAGE DE L'APPAREIL ET DES ACCESSOIRES*
*REINIGUNG DES MÖBELS UND DES ZUBEHÖRS*
*LIMPIEZA DEL MUEBLE Y ACCESORIOS*
*LIMPEZA DO MÓVEL E DOS ACESSÓRIOS*
*RENGÖRING AV SKÅPET OCH TILLBEHÖREN*
*KAAPIN JA LISÄVARUSTEIDEN PUHDISTUS*
*RENGØRING AF SKAB OG UDSTYR*
*RENGJØRING AV MØBLET OG UTSTYRET*
*DE OMBOUW EN DE ACCESSOIRES SCHOONMAKEN*
*ΚΑΘΑΡΙΣΜΟΣ ΤΗΣ ΣΥΣΚΕΥΗΣ ΚΑΙ ΤΩΝ ΑΞΕΣΟΥΑΡ ΤΗΣ*


Fig.5 Abb.5 Kuva 5 Σχ.5

***SPAZI FUNZIONALI***
***FUNCTIONAL SPACES***
***ESPACES UTILES***
***FUNKTIONELLE BEREICHE***
***ESPACIOS FUNCIONALES***
***ESPAÇOS FUNCIONAIS***

***FUNKTIONSENLIGA UTRYMMEN***
***TOIMINNALLISET TILAT***
***OPTIMAL PLADSUDNYTTELSE***
***BEST BRUK AV PLASSEN***
***FUNCTIONELE RUIMTEN***
***ΛΕΙΤΟΥΡΓΙΚΟΙ ΧΩΡΟΙ***

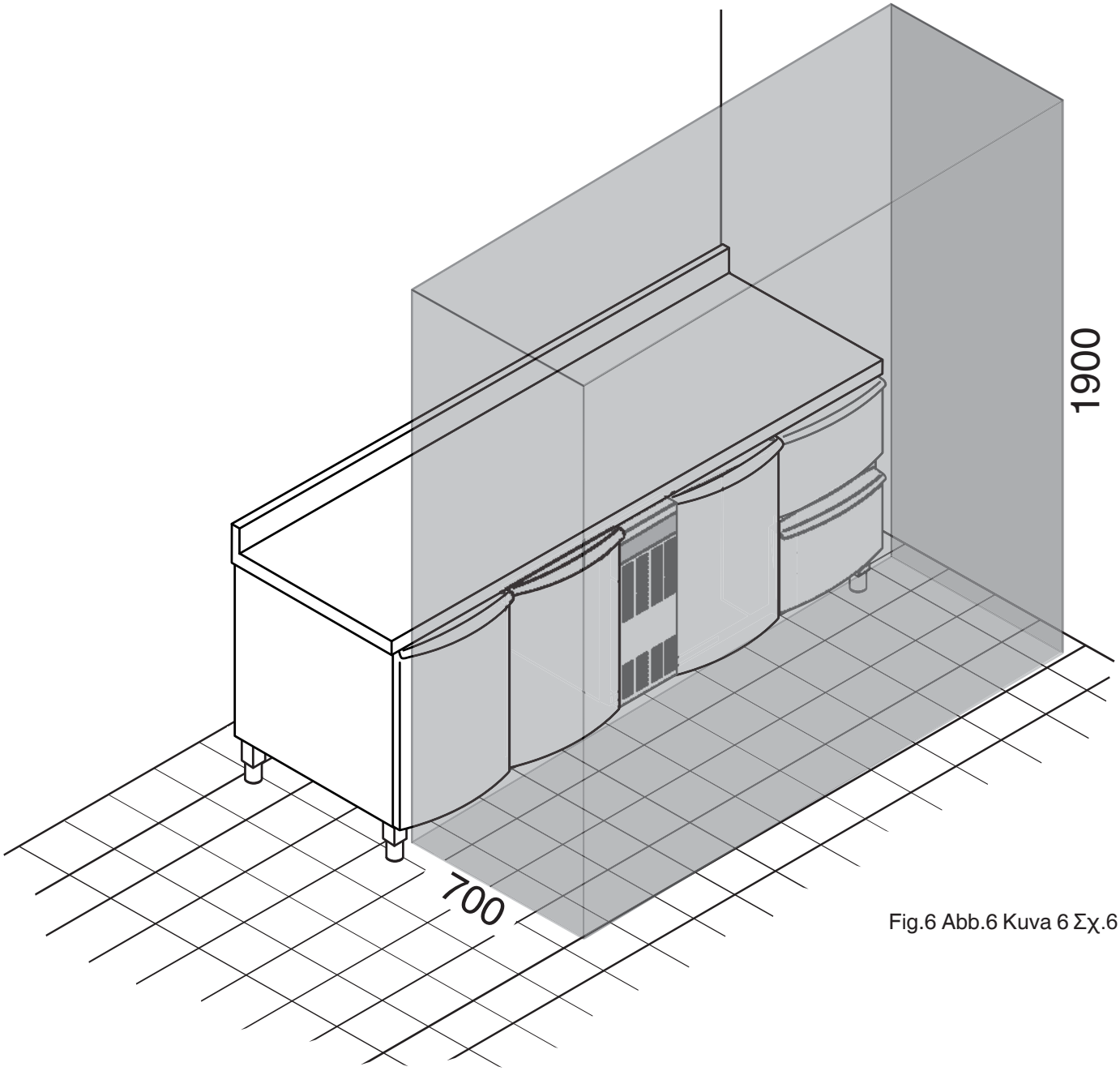



Fig.6 Abb.6 Kuva 6 Σχ.6

EN

## 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”, “refrigerator” 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 persons. 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 persons, animals and property.
**The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.**

# A.1 GENERAL INFORMATION

### A.1.1 INTRODUCTION
Given below is some 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.

### A.1.2 INTENDED USE AND RESTRICTIONS
Our appliances are designed and optimised in order to obtain high performance and efficiency. This appliance is designed for the refrigeration and preservation of foods. Any other use is deemed improper.
The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use by those 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.).
**The manufacturer declines any liability for improper use of the product.**

**ATTENTION!**
**Do not store explosive substances, such as pressurised containers with flammable propellant ( ), in this appliance.**

### A.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 test - functional test) is guaranteed and certified by the specific enclosures.

### A.1.4 DEFINITIONS
Listed below are the definitions of the main terms used in the manual. Read them carefully 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 dangers.

*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.

### A.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!**
**DANGER 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.

### A.1.6 MACHINE AND MANUFACTURER'S IDENTIFICATION DATA
A reproduction of the marking or dataplate on the machine is given below:

| | | | |
|---|---|---|---|
| F.Mod. RCDR4M24 | Comm.Mod. RCDR4M24 | FOHDTN | 2011 |
| PNC 9VTX 726199 19 | Ser.Nr. 11207001 | Cyclopentane | |
| W Tot. 0.38 kW | Volt 230V 1N ~ 50Hz | Total Current 2.7 A | |
| Potenza Sbrinamento / Defrost Power | 0.52 kW | Classe / Class 5 | |
| Resistenza Evaporazione / Evaporation Heater El. | 0 kW | Refrigerante / Refrigerant R134a | 0,29 Kg |
| Illuminazione / Lighting | 0 W | Cap. 590 | |

**IP21**

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

The dataplate gives the product identification and technical data.

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

| | |
|---|---|
| F.Mod. | factory description of product |
| Comm.Model | commercial description |
| PNC | production number code |
| Ser.Nr. | serial number |
| 230V 1N | power supply voltage |
| 50 Hz | power supply frequency |
| 0.38 kW | max. power input |
| Cyclopentane | expanding gas used in insulation |
| Total Current | current absorbed |
| Defrost Power | defrost power |
| Evaporation Heater El | heating element power |
| Lighting | inside light power |
| Class | climatic class |
| Refrigerant | type of refrigerant gas |
| Cap | nominal capacity |
| IP21 | dust and water protection rating |
| CE | CE marking |
| Electrolux Professional SPA<br>Viale Treviso, 15<br>33170 Pordenone<br>(Italy) | Manufacturer |

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

**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.**

### A.1.7 APPLIANCE IDENTIFICATION

This manual applies to various refrigerator/freezer models. For further details regarding your model, refer to par. A.2.2 DIMENSIONS, PERFORMANCE AND CONSUMPTION.

### A.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.

### A.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 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 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.

### A.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 | Ear protectors | Mask | Safety helmet |
|---|---|---|---|---|---|---|---|
| Transport | | X | | | | | |
| Handling | | X | | | | | |
| Unpacking | | X | | | | | |
| Assembly | | X | | | | | |
| Normal use | X | X | X (*) | | | | |
| Adjustments | | X | | | | | |
| Routine cleaning | | X | X (*) | | | | |
| Extraordinary cleaning | | X | X | | | | |
| Maintenance | | X | | | | | |
| Dismantling | | X | | | | | |
| Scrapping | | X | | | | | |

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

(*) During **Normal use**, gloves protect hands from the cold tray when being removed from the appliance.

NOTE: The gloves to be worn during **Cleaning** are the type suitable for contact with the cooling fins (metal plates).

Failure to use the personal protection equipment by operators, specialised technicians or users can involve exposure to chemical risk and possible damage to health.

### A.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.

### A.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 (see service manual).

## A.2 TECHNICAL DATA

### A.2.1 MATERIALS AND FLUIDS USED

The areas in contact with the product are in steel or coated with non-toxic plastic material. An HFC refrigerant fluid complying with the current regulations is used in the refrigeration units. The type of refrigerant gas used is given on the dataplate.

### A.2.2 DIMENSIONS, PERFORMANCE AND CONSUMPTION

| **Capacity** | | **2 comp.** | **3 comp.** | **4 comp.** |
|---|---|---|---|---|
| External dimensions: | | | | |
| - width | mm | 1274 | 1759 | 2244 |
| - depth: | mm | 700 | 700 | 700 |
| door open | mm | 1110 | 1110 | 1110 |
| drawers open | mm | 1270 | 1270 | 1270 |
| - height | | | | |
| with top: | mm | 850 | 850 | 850 |
| without top: | mm | 800 | 800 | 800 |
| with backsplash: | mm | 950 | 950 | 950 |
| Compartment dimensions: | | | | |
| - width | mm | 365X2 | 365X3 | 365X4 |
| - depth | mm | 580 | 580 | 580 |
| - height | mm | 530 | 530 | 530 |
| Rack dimensions | mm | 325X530 | 325X530 | 325X530 |

Power supply voltage 230V/50HZ (*)
Power supply voltage 220-230V/60HZ (*)
(*): depending on the model

***Refrigerated models***

| | | **2 comp.** | **3 comp.** | **4 comp.** |
|---|---|---|---|---|
| Temp. range in compartment | °C | -2/+10 | -2/+10 | -2/+10 |
| Max. room temperature | °C | +43 | +43 | +43 |

***Freezer models***

| | | **2 comp.** | **3 comp.** |
|---|---|---|---|
| Temp. range in compartment | °C | -22/-15 | -22/-15 |
| Max. room temperature | °C | +43 | +43 |

### A.2.3 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.

### A.2.4 CLIMATIC CLASS

The climatic class given on the dataplate refers to the following values:

***CLIMATIC CLASS: 5***
**43°C (EN 60335-2-89)**
**40°C room with 40% relative humidity (EN ISO 23953).**

## B.1 TRANSPORT, HANDLING AND STORAGE

### B.1.1 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!**
**Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.**

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.

### B.1.2 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.**

### B.1.3 HANDLING

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

### B.1.4 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 persons 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, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.**

**ATTENTION!**
**For information regarding weight, packing and handling of the remote unit, refer to the manufacturer's instructions.**

### B.1.5 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.**

### B.1.6 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.

### B.1.7 STORAGE

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

## B.2 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 load bearing capacity of the lifting equipment to be used is suitable for its weight.**

### B.2.1 THE CUSTOMER'S RESPONSIBILITIES

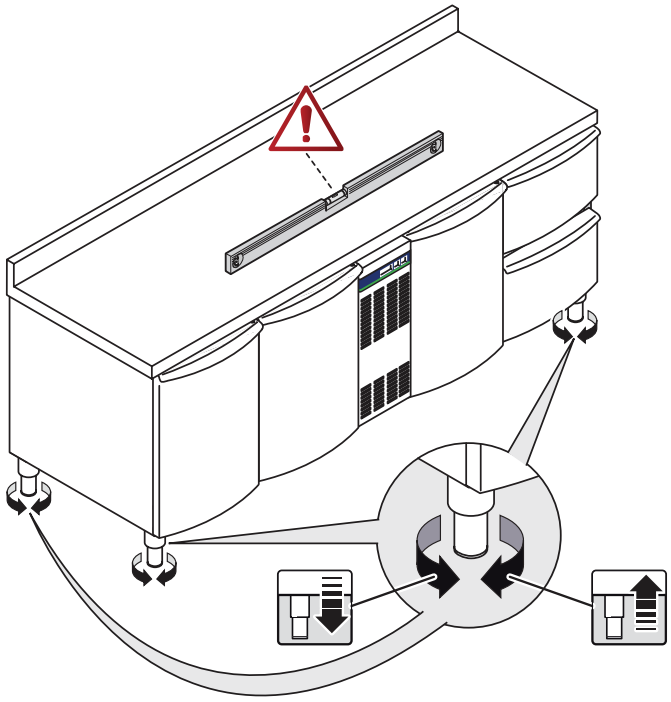
The Customer must:
- provide an earthed power socket of suitable capacity for the input specified on the dataplate;
- provide a high sensitivity manual-reset differential thermal-magnetic switch. For information regarding the electrical connection, refer to par. B.2.8 "Electrical connection";
- check the flatness of the surface on which the machine is placed.

### B.2.2 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. Make sure to position the appliance at least 50 mm from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening.

### B.2.3 POSITIONING

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.
Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigeration unit components. To avoid compromising proper appliance operation, never (even temporarily) cover the condenser or the front panel slits. If the machine is installed in a place 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 in order to create a protective film. To maintain the foreseen internal temperatures the room temperature must not exceed +43°C.
The machine must be taken to the place of installation and the packing base removed only when being installed.
Arranging the machine:
- position the machine in the required place;
- adjust the height and levelling with the adjustment feet, also checking correct door and drawer closing:



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

NOTE:
The plug must be accessible even after the appliance is positioned in the place of installation.

- 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; 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.

### B.2.4 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 burnt in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

PE **polyethylene:** outer wrapping, instruction booklet bag

**polypropylene:** straps

PP

**polystyrene foam:** corner protectors

PS

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

### B.2.5 POSITIONING OF VERSIONS ARRANGED FOR REMOTE UNIT

**ATTENTION!**
**Installation of the appliance and the refrigerant condensing unit must only be carried out by the manufacturer's service personnel or by a specialised technician.**

Place the condensing unit in a well-ventilated room away from heat sources.
If the remote unit is installed outdoors, it must be protected against the action of atmospheric agents with adequate covering, in any case ensuring correct ventilation of the condensing unit.
Choose pipe widths according to that given in the technical data (for recommended units).
Lay the copper piping, choosing the shortest path and avoiding bends, elbows and vertical sections as much as possible, keeping to the following:

- in horizontal sections, the inlet line must slope down towards the condensing unit at an angle of not less than 2%;
- traps must be installed before all upward sections of the inlet line, at a distance of 3-3.5 metres from each other;
- insulate the inlet line with suitable lagging;
- it is advisable to install the remote unit at a max. pipe length of between 15 m and 20 m from the appliance.
  NOTE: If the distance exceeds 20 m, ask the technical department for details or use a more powerful refrigeration unit.
- Install on the delivery line, in the following order: a suitably sized dehydration filter, a liquid flow indicator and a solenoid valve, if not present.

### B.2.6 EVACUATING THE LINES AND CHARGING WITH REFRIGERANT GAS (for installation with remote refrigeration unit)

**ATTENTION!**
**CHARGING WITH REFRIGERANT MUST BE DONE BY PROFESSIONALLY QUALIFIED PERSONNEL.**

#### B.2.6.1 Leakage test

- Wash the inlet and delivery pipes with pressurised dry nitrogen;
- connect a nitrogen cylinder to the high and low pressure connectors, making sure to also install a pressure gauge (using a "**T**" union), and charge the high and low pressure lines with gas to a pressure of approx. 15 bar. Close the cylinder cock and, after at least 1 hour, check that the pressure has not dropped below the previous reading value.

#### B.2.6.2 Vacuum

- Empty the circuit manually by opening the cocks on the unions;
- connect the pipes to a vacuum pump (preferably a two-stage model with vacuum gauge and high and low pressure connectors). Reach a vacuum level equal to or lower than 70mTorr (0.0931 mbar). On reaching this level, maintain it for about 15 minutes and then proceed with charging the unit as described below.

#### B.2.6.3 Charging with refrigerant

- Charge the high pressure (HP) line with liquid refrigerant for R404a (to ensure addition of the correct mixture) until bringing the pressure above 0 bar (atmospheric pressure);
- then shut off the high pressure (HP) line, start the compressor and charge with liquefied gas slowly with short impulses from the low pressure (LP) line until the bubbles in the liquid indicator disappear, being careful not to freeze the inlet pipe (LP) near the compressor.

### B.2.7 CHECKS WHEN STARTING UP THE APPLIANCE

Check on the liquid flow indicator that the charge is sufficient. Otherwise, complete charging following the instructions in § B.2.6.3.
Using a digital thermometer, check that the temperature reading on the control panel matches the instrument reading.

### B.2.8 ELECTRICAL CONNECTION

Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

**ATTENTION!**
**Work on the electrical systems must only be carried out by a qualified electrician.**

The information regarding the appliance power supply voltage is given on the dataplate. To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:

- the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by qualified personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate.
- After making the connection, with the machine running check that the power supply does not fluctuate by ±10% the rated voltage.

**If the power cable is damaged, it must be replaced by the after-sales service or in any case by qualified personnel, in order prevent any risk.**

**The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.**

### B.2.9 PLUMBING CONNECTION

**ATTENTION!**
**The plumbing connection must be carried out by a specialised technician.**

The appliance has a drain hole for any liquids present in the compartment.
Connect the compartment drain hole **"C"**, located on the bottom of the appliance, to a drain.
The drain hole diameter is **"17.5 mm"**, therefore it is advisable to connect it to a **"17.5 mm"** drain pipe.
**Note:** The drain must be equipped with a trap that discharges into an open area, to prevent any backflow from the drainage system reaching the pipes.

## C.1 OPERATION

### C.1.1 CONTROL PANEL (see Fig. 1)


"High/low humidity" selection button


"ON/OFF" button

### C.1.2 DIGITAL TEMPERATURE CONTROLLER DISPLAY

The digital temperature controller has a 3-digit electronic display for showing the temperature measured by the probe, and six **ICONS** (see fig.1 and par. B.5).

### C.1.3 BUTTONS

The digital temperature controller has 4 buttons for control and programming the instrument.

- Multifunction **"aux"** and **"UP"** button 

for increasing the values.

- **"Def"** and **"DOWN"** button 

for activating and/or deactivating manual defrost and decreasing the values.

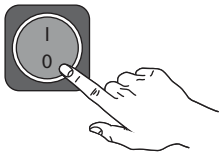
- "Prg/mute" button 

for silencing the alarm buzzer.

- "SET" button 

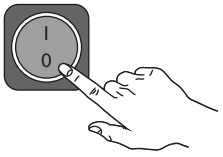
for accessing the Set point.

### C.1.4 SWITCHING ON AND TEMPERATURE ADJUSTMENT

The appliance has a main switch button **"A"** (see fig. 1); to start the appliance, set the switch 

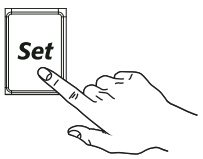
to "**I**" .

When switched on, the instrument carries out a Lamp Test, i.e. for a few seconds the display and icons flash, verifying its correct functioning, and the compartment temperature is displayed.

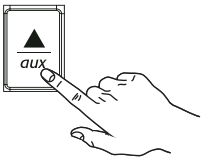
To switch off the appliance, position the button 

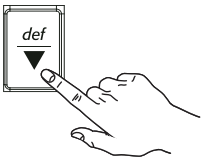
on **"0"**.

To **SET** the compartment temperature, proceed as follows:

- press the button 

for a few seconds and the **SET POINT** value appears on the display.

- To change the **SET POINT** value, press the increase value button 

or the decrease value button 

. If no button is pressed for 60 seconds (**"TIME OUT"**), or by pressing the **"SET"** button once, the digital thermostat memorises the last set value and the normal display is restored.

The temperature range is set from a minimum to a maximum value. Values:

**"MIN"** setting = -24°C
**"MAX"** setting = -15°C

**"MIN"** setting = -4°C
**"MAX"** setting = +8°C

**"MIN"** setting = -2°C
**"MAX"** setting = +10°C

### C.1.5 DIGITAL TEMPERATURE CONTROLLER SIGNALLING ICONS

The digital temperature controller has 5 signalling ICONS that indicate:

- Icon lit up indicates "compressor activated".
- Icon lit up indicates "defrost" in progress.
- Icon lit up indicates activation of compartment fans.
- Icon lit up indicates useful information regarding appliance operation, e.g. the need to clean the condenser filter.
- Icon indicates that a temperature alarm has occurred during appliance operation due, for example, to condenser fan failure
- Icon *aux* lit up indicates activation of auxiliary users (if present).

### C.1.6 ALARMS AND SIGNALLING

#### C.1.6.1 Service alarms and signalling

The message is signalled by lighting up of the icon .
Signalling is also indicated by the corresponding code appearing on the display, e.g.

- message signalling due to a faulty probe (compartment probe) appears directly on the instrument display with the indication "E0" and "rE" flashing alternately;
- message signalling due to a faulty evaporator probe appears directly on the instrument display with the indication "E1" flashing;
- message signalling due to the need to clean the condenser filter appears directly on the instrument display with the indication "CLn" alternating with the temperature, and is not signalled by any acoustic alarm.

If the message "CLn" appears, make sure nothing is obstructing the front panel slits

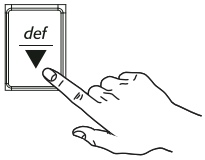
**NOTE:** The signalling "CLn" is factory-set and occurs after 365 days of compressor operation (value set for places with average dustiness). Use of the appliance in particularly dusty places in any case requires more frequent cleaning (refer to par. D.2.1).

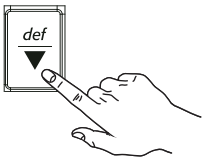
**C.1.6.2 Temperature alarms and signalling**
The alarm is signalled by lighting up of the icon ⚠.
Alarm signalling is also indicated by the alarm code appearing on the display. Example:

- temperature alarm signalling, regarding the thermostatting probe, appears directly on the instrument display with the indication “HI” (max. temperature alarm) and “LO” (min. temperature alarm);

**C.1.7 DEFROST**
**- Automatic defrost**
The appliance has an automatic defrost function.
This function is signalled by lighting up of the icon **DEFROST** ❄.
The defrost water is run into a tray and automatically evaporated.

**- Manual defrost activation**

Keep the button 

pressed for at least 5 seconds to start a manual defrost cycle.
This function is signalled by lighting up of the icon **DEFROST** ❄.
If defrost conditions do not exist, the display shows the message “dFb”, indicating that the operation will not be carried out; defrost is with forced ventilation (and not hot gas), to reduce energy consumption, only for refrigerated models with compartment set point higher than or equal to “+2”.
Defrost can be stopped manually by pressing the button 

; the display shows the message “dFE”.
Defrost cannot be activated in the programming stage.

**C.1.8 HIGH/LOW HUMIDITY BUTTON**

The button  (high/low humidity selection) is used to preserve food products requiring storage at a certain humidity level. Set the button to **“I”** to select a low compartment humidity value; set the button to **“II”** to select a high compartment humidity value. In this way it is possible to set the optimum humidity according to the type of food.

**C.1.9 LOADING THE PRODUCT**
Distribute the product evenly inside the compartment (away from the door and back) in order to allow good air circulation. Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside. Do not leave the door open any longer than necessary when loading or removing food. It is advisable to keep the keys (for models with lock) in a place only accessible to authorised personnel. To prevent unauthorised personnel from using the appliance, it is advisable to always close it with the key.
Regarding the max. load for each shelf, respect that given in the table below:

| SHELF MAX. LOAD | |
|---|---|
| *"HEAVY DUTY"* HORIZONTAL REFRIGERATORS WITH | **20 Kg** |

## C.2 MODULARITY OF MAIN COMPONENTS

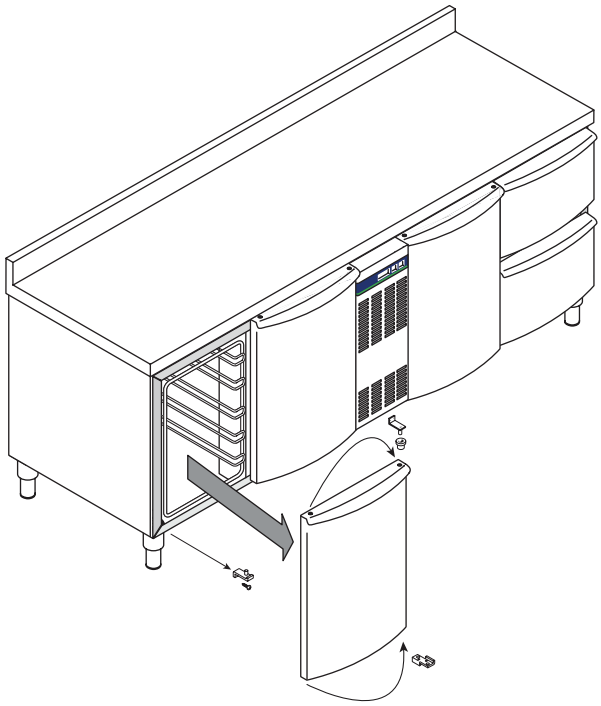
*“Heavy Duty”* range refrigerated counters have been designed with a modular structure. In this way it is possible to easily replace the main components of the appliance.

**C.2.1 REFRIGERATION UNIT COMPARTMENT MODULARITY**
See par. C.2.3 of this manual for information regarding unit compartment modularity.

**C.2.2 REFRIGERATED COMPARTMENT MODULARITY**
The refrigerated compartments can be easily customised, therefore it is possible to quickly replace the structure with doors (inside food racks) with that having drawers. Given below are the operations necessary for customisation.

**C.2.2.1 Door reversing**
To reverse door opening from right to left and vice versa, proceed as follows:

- remove the bottom hinge fixing screws and remove the door;
- remove the plate located on the lower part of the door and place it on the opposite side;
- move the top hinge to the other side, place the door on the hinge, then fix the bottom hinge on the special seats arranged on the other side.



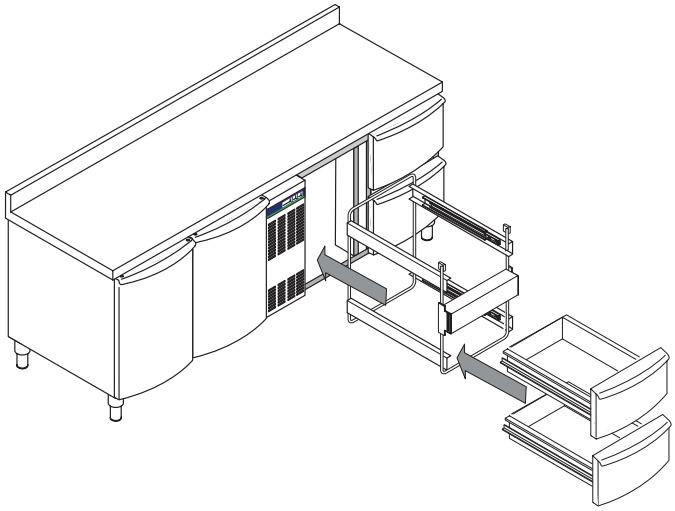
**C.2.2.2 Replacing the compartment with fully insulated door with drawer unit**
To replace the compartment with fully insulated door (inside food racks) with the compartment with drawer unit, carefully follow these instructions:

- remove the door: remove the bottom hinge fixing screws and remove the door; remove the top hinge;
- remove the food racks from the metal support structure;
- remove the metal support structure by lifting it out of its seat on the bottom of the counter;
- insert the new drawer unit support structure, then secure it to the appliance compartment with 4 screws.
- there are 3 types of drawer units: 1/3 drawers; 1/2 drawers; bottle holder.

**The drawer units are available only for refrigerated models and not for freezer models.**

**Note:** Since the fully insulated door compartments are modular and easily removed, all compartment cleaning operations can

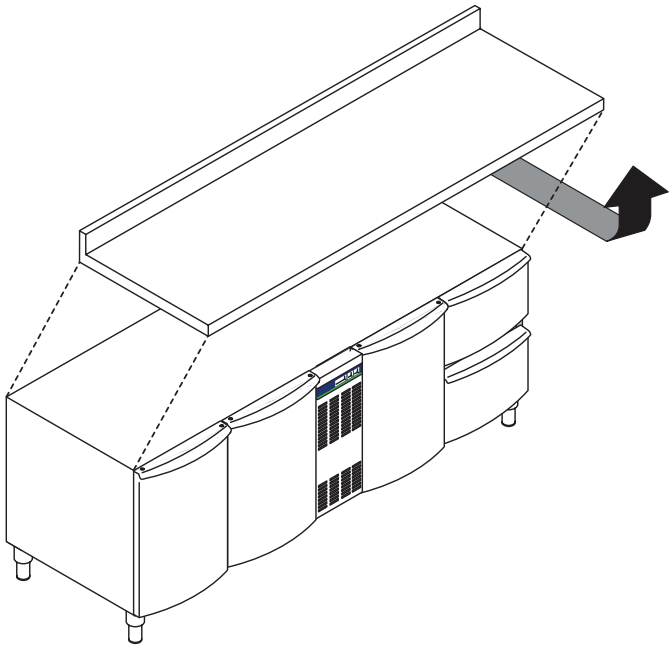
be optimised. In fact, the rack support structure can be quickly removed, giving complete access to the compartment for cleaning.



### C.2.3 SHELF MODULARITY

To replace the shelf:

- remove the fixing screws located under the shelf in the front part;
- move the shelf towards the front of the counter to free it from the rear fitting seats, then lift it out.



## C.3 GENERAL SAFETY RULES

### C.3.1 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.

### C.3.2 PROTECTION DEVICES INSTALLED ON THE MACHINE

#### C.3.2.1 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;
- interlocked movable guards (front panels) for access inside the machine;
- machine electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the machine is connected to 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.**

### C.3.3 SAFETY SIGNS TO BE PLACED ON THE MACHINE OR NEAR ITS AREA

| PROHIBITION | MEANING |
|---|---|
|  | **Do not remove the safety devices.** |
|  | **Do not use water to extinguish fires (shown on electrical parts).** |

| DANGER | MEANING |
|---|---|
|  | **DANGER OF BURNS.** |
|  | **DANGER OF ELECTROCUTION (shown on electrical parts with indication of voltage).** |

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

### C.3.4 END OF USE

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

### C.3.5 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.

Any anomalous situations are signalled on the control panel display.
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.

**ATTENTION!**
**Machine maintenance operations must only be carried out by specialised Technicians provided with all the appropriate 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.**

### C.3.6 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 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 refrigeration, freezing or preservation, 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.

**ATTENTION!**
**The previously described actions are prohibited!**

### C.3.7 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 to be considered incorrect 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, cold tray, cooling circuit plates and pipes) | 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. |
| Falling from above | The operator works on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it). |
| Crushing or injury | The specialised Technician may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly. |
| Tipping of loads | When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced. |
| Chemical (refrigerant gas) | Inhalation of refrigerant gas. Therefore always refer to the appliance labels. |

## C.4 NORMAL MACHINE USE

### C.4.1 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.

### C.4.2 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.

### C.4.3 OPERATOR FOR NORMAL MACHINE 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 fault (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.

## D.1 MACHINE CLEANING AND MAINTENANCE

**ATTENTION!**
**Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply and carefully unplug it.**

**ATTENTION!**
**During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.**

**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).**

### D.1.1 ROUTINE MAINTENANCE

**ATTENTION!**
**Disconnect the power supply before cleaning the appliance.**

#### D.1.1.1 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.**

#### D.1.1.2 Cleaning the cabinet and accessories

Before using the appliance, clean all the inside 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.
Check the power cable regularly and replace it in case of signs of wear.
Have the appliance checked periodically (at least once a year).

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

**ATTENTION!**
**Do not use steel wool or similar material to clean stainless steel surfaces. Do not use detergents containing chlorine, solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders.**

#### D.1.1.3 Compartment cleaning

To clean the compartment, remove the drain hole plug and run the water into the drain. **Pay special attention when cleaning the front control panel: make sure water sprays do not enter the slits in the condenser protection panel.**

#### D.1.1.4 Precautions in case of long idle periods

If the appliance is not going to be used for some time, take the following precautions:
- unplug it;
- remove all food from the compartment and clean the inside and accessories;
- go over all the stainless-steel surfaces vigorously with a rag moistened with paraffin oil in order to create a protective film;
- leave the door ajar so that air can circulate inside, preventing the formation of unpleasant odours;
- air the premises periodically.

**ATTENTION!**
**Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the After-Sales Service, provided with adequate 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.**

**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.**

### D.1.2 EXTRAORDINARY MAINTENANCE

**ATTENTION!**
**WEAR PROTECTIVE GLOVES AND A MASK WHEN CARRYING OUT ANY EXTRAORDINARY MAINTENANCE OPERATIONS.**

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

#### D.1.2.1 Periodical condenser cleaning

To ensure optimum appliance operation, the condenser filter of the refrigeration unit, located behind the control panel, must be cleaned at least once every 6 months.
If the appliance is installed in a dusty or poorly ventilated place, the condenser filter must be cleaned more frequently, at least once every 3 months.
**Note**: It is advisable to use a brush or vacuum cleaner to remove the dirt accumulated on the filter (see fig. 4).

**ATTENTION!**
**Do not clean the appliance with jets of water.**

#### D.1.2.2 Replacing the power cable

To replace the power cable, proceed as follows:
- disconnect the power supply;
- remove the electrical system guard;
- replace the power cable;
- refit the guard;
- reconnect the power supply.

#### D.1.2.3 Refrigeration unit compartment modularity

The refrigeration unit is located in the middle of the appliance, in order to ensure optimum ventilation inside the refrigerated compartment. To access the refrigeration unit, for extraordinary maintenance operations, proceed as follows:
- firstly disconnect the power supply;
- remove the slotted control panel fixed with one middle screw at the top;
- turn the control panel downwards and remove the 2 screws at the back of the electrical box, then lift the cover and disconnect the wiring from the connectors and the “high/low humidity” button;
- loosen the 4 fixing screws located on the right and left side of the counter, then remove the complete refrigeration unit;
- the unit is completely removed from the refrigerated counter, for carrying out extraordinary maintenance operations in a quick and easy way.

### D.1.2.4 Quick troubleshooting guide

In some cases, faults can be eliminated easily and quickly; The following is a list of possible problems with their solutions:

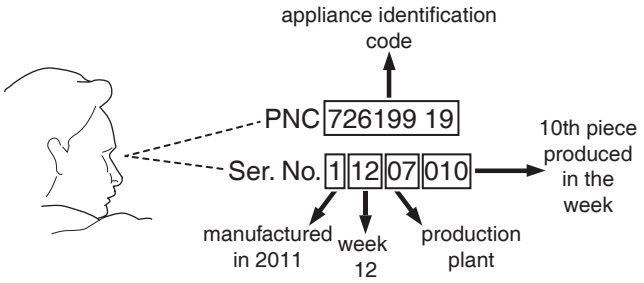
***A.*** *The appliance does not switch on:*
- make sure the plug is properly inserted in power socket.
- make sure the socket is powered.

***B.*** *The inside temperature is too high:*
- check the thermostat setting;
- make sure there is no heat source near the appliance;
- make sure the door closes properly.

***C.*** *The appliance is too noisy:*
- make sure the appliance is properly levelled. An unbalanced position can set off vibrations.
- make sure the appliance is not touching other appliances or parts which could reverberate.

If the fault persists after carrying out the above checks, contact the After-Sales Service, remembering to give the following details:
- the type of fault;
- the appliance PNC (production number code);
- the Ser. No. (appliance serial number).

**Note: The code and serial number are essential for identifying the type of appliance and date of manufacture:**




### D.1.3 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 after-sales service.**

### D.1.3.1 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**<br>General cleaning of machine and surrounding area | **Daily** |
| **Mechanical protection devices**<br>Check condition, and for any deformation, loosening or removed parts. | **Monthly** |
| **Control**<br>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**<br>Tightening of main bolts (screws, fixing systems, etc.) of machine. | **Yearly** |
| **Safety signs**<br>Check readability and condition of safety signs. | **Annuale** |
| **Electrical control panel**<br>Check electrical components installed inside the Electrical Control Panel. Check wiring between the Electrical Panel and machine parts. | **Yearly** |
| **Electrical connection cable and plug**<br>Check connection cable (replace it if necessary) and plug. | **Yearly** |
| **Extraordinary machine maintenance**<br>Check all components, electrical equipment, corrosion, pipes, …… | **Every 10 years (*)** |

**(*)** 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 inspection and 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 adequate 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.**

### D.1.4 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;
- place a sign on the Main Electrical Panel 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 the electrical power supply disconnected.**

**ATTENTION!**
**Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply 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.**

### D.1.5 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.

## D.2 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.**

### D.2.1 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 country of use must be observed.

### D.2.2 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  placed on the product indicates that it should **not** be considered as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people.
For further information on the recycling of this product, contact the local dealer or agent, the after-sales assistance service or the local body responsible for waste disposal.

**ATTENTION!**
**Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.**

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

## D.3 ENCLOSED DOCUMENTS

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

**IT*** **Frigoriferi orizzontali "Heavy Duty" con controllo digitale**
**Istruzioni per l'installazione, l'uso e la manutenzione** (*) istruzioni originali

**EN** **"Heavy Duty" Horizontal refrigerators with digital control**
**Installation, use and maintenance instructions** (*) original instructions

**FR** **Réfrigérateurs horizontaux "Heavy Duty" à contrôle numérique**
**Instruction pour l'installation, l'emploi et la maintenance** (*) instructions d'origine

**DE** **Kühltische "Heavy Duty" mit digitalsteuerung**
**Installations-, Bedienungs- und Wartungsanweisungen** (*) original-Bedienungsanleitung

**ES** **Frigoríficos horizontales "Heavy Duty" con control digital**
**Instrucciones para la instalacion, uso y mantenimiento** (*) instrucciones originales

**PT** **Frigoríficos horizontais "Heavy Duty" com controlo digital**
**Instruções para a instalação, uso e manutenção** (*) instruções originais

**SV** **Horisontella kylar "Heavy Duty" med digitalt reglage**
**Instruktioner för installation, använding och underhåll** (*) originalanvisningar

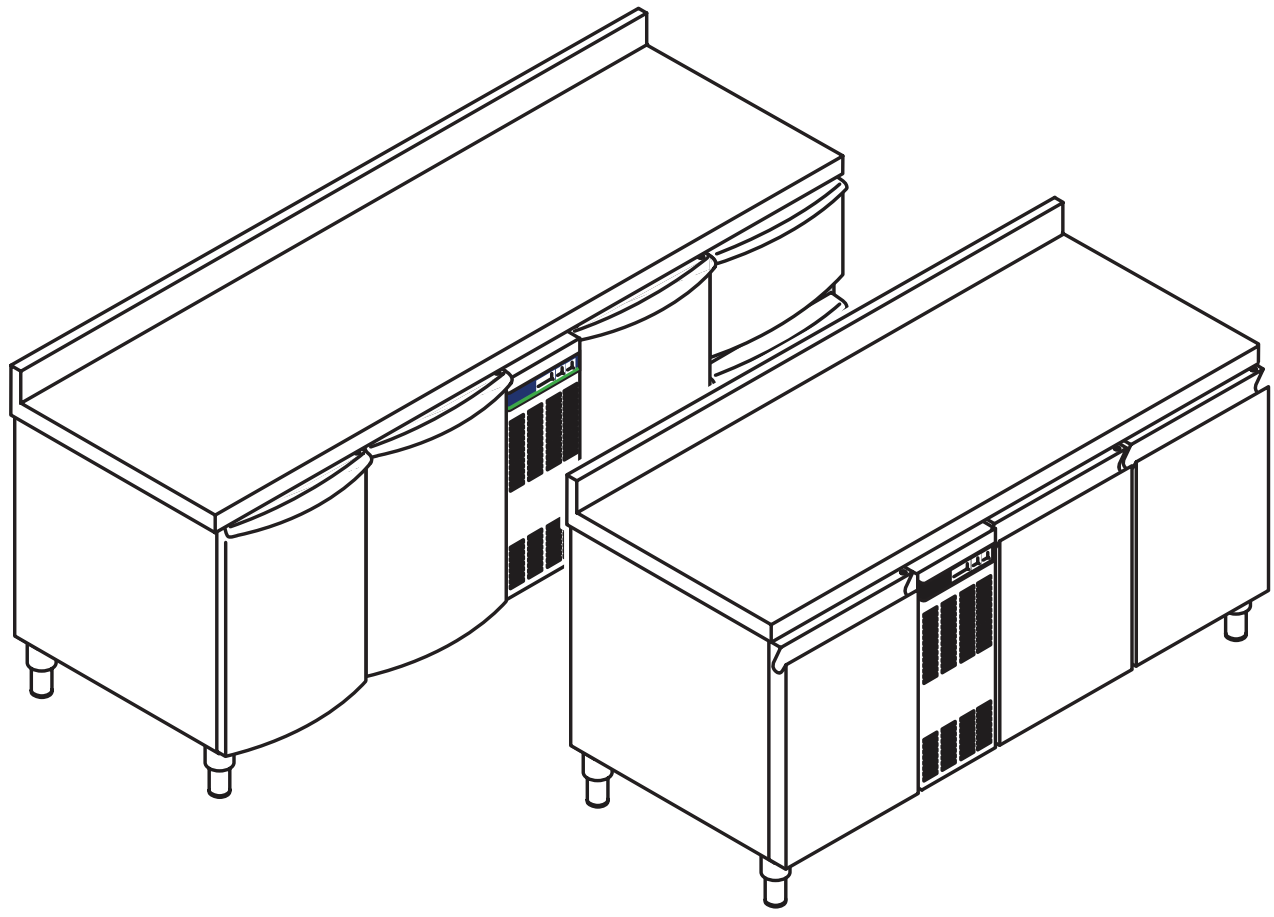
**FI** **Vaakamalliset digitaalisäätöiset Heavy Duty -jääkaapit**
**Asennus-, käyttö- ja huolto-ohjeet**
(*) alkuperäiset ohjeet

**DA** **Kølediske "Heavy Duty" med digital styring**
**Instruktioner vedrørende installation, brug og vedligehodelse** (*) original vejledning

**NO** **Kjølebenker "Heavy Duty" med digital betjening**
**Instruktioner for installasjon, bruk og vedlikehold** (*) originalanvisninger

**NL** **Koeltafels "Heavy Duty" met digitale bedieing**
**Aanwijzingen voor de installatie, het gebruik en hetonderhoud** (*) originele instructies

**EL** **Οριζοντια ψυγεια «Heavy Huty» με ψηφιακο ελεγΧο**
**Οδηγιες για την τοποθετηση, τη χρηση και τη συντηρηση** (*) πρωτότυπο οδηγιών λειτουργίας



DOC. NO. **595R 066 05**
EDITION 6 07.2016

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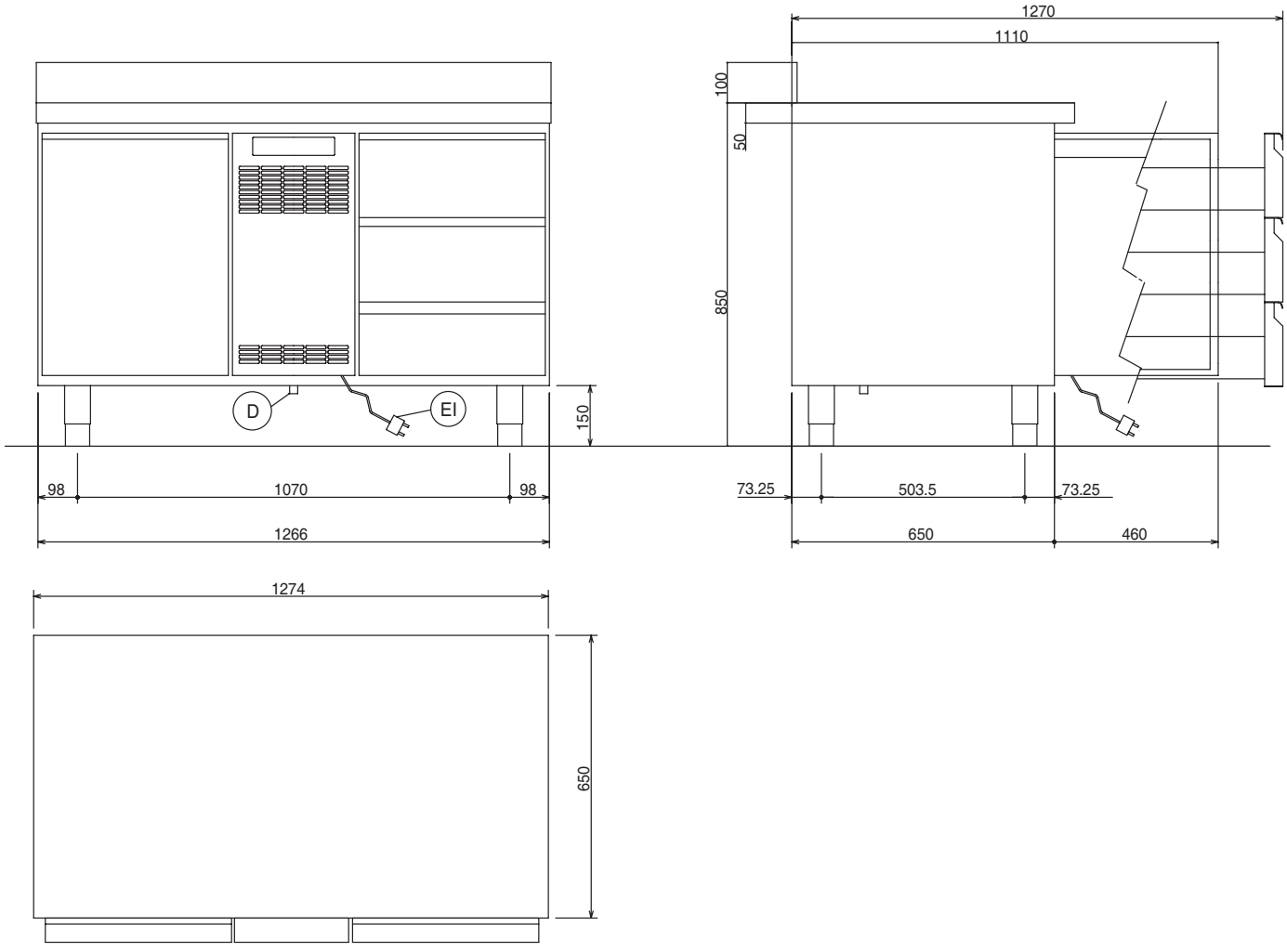

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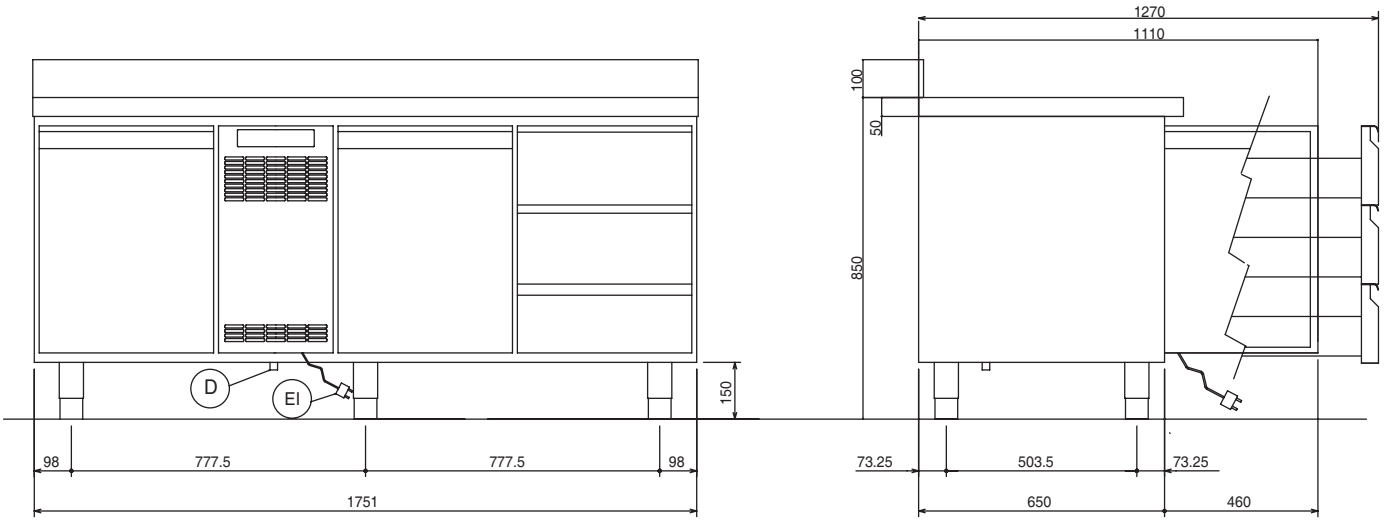


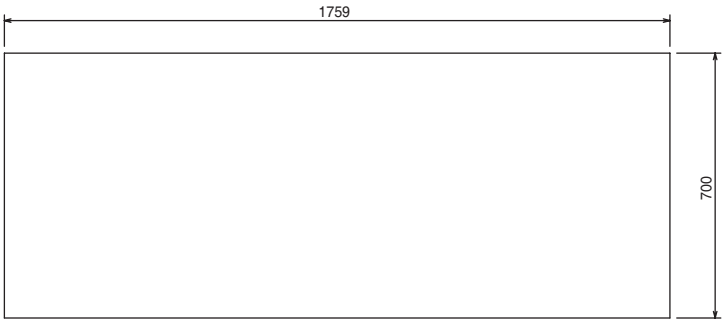

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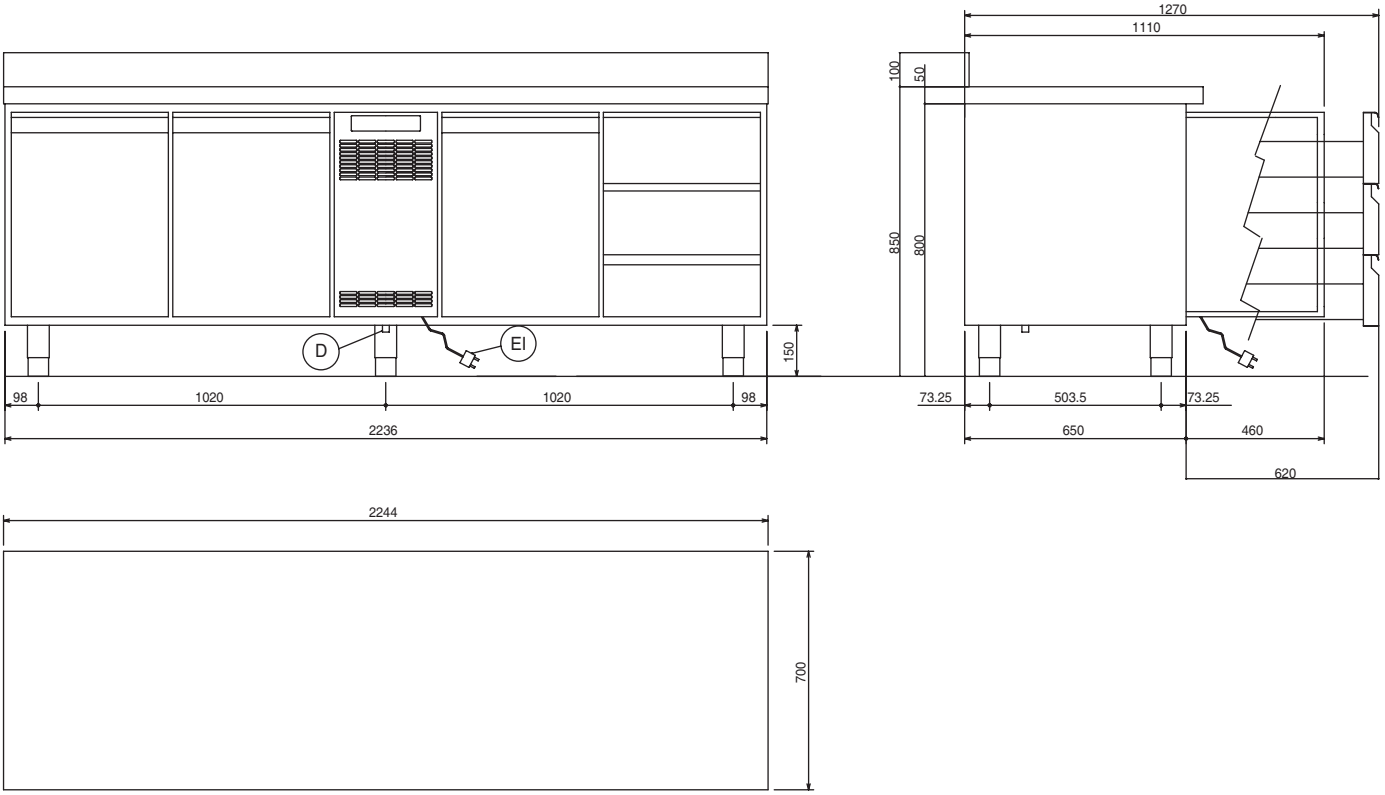

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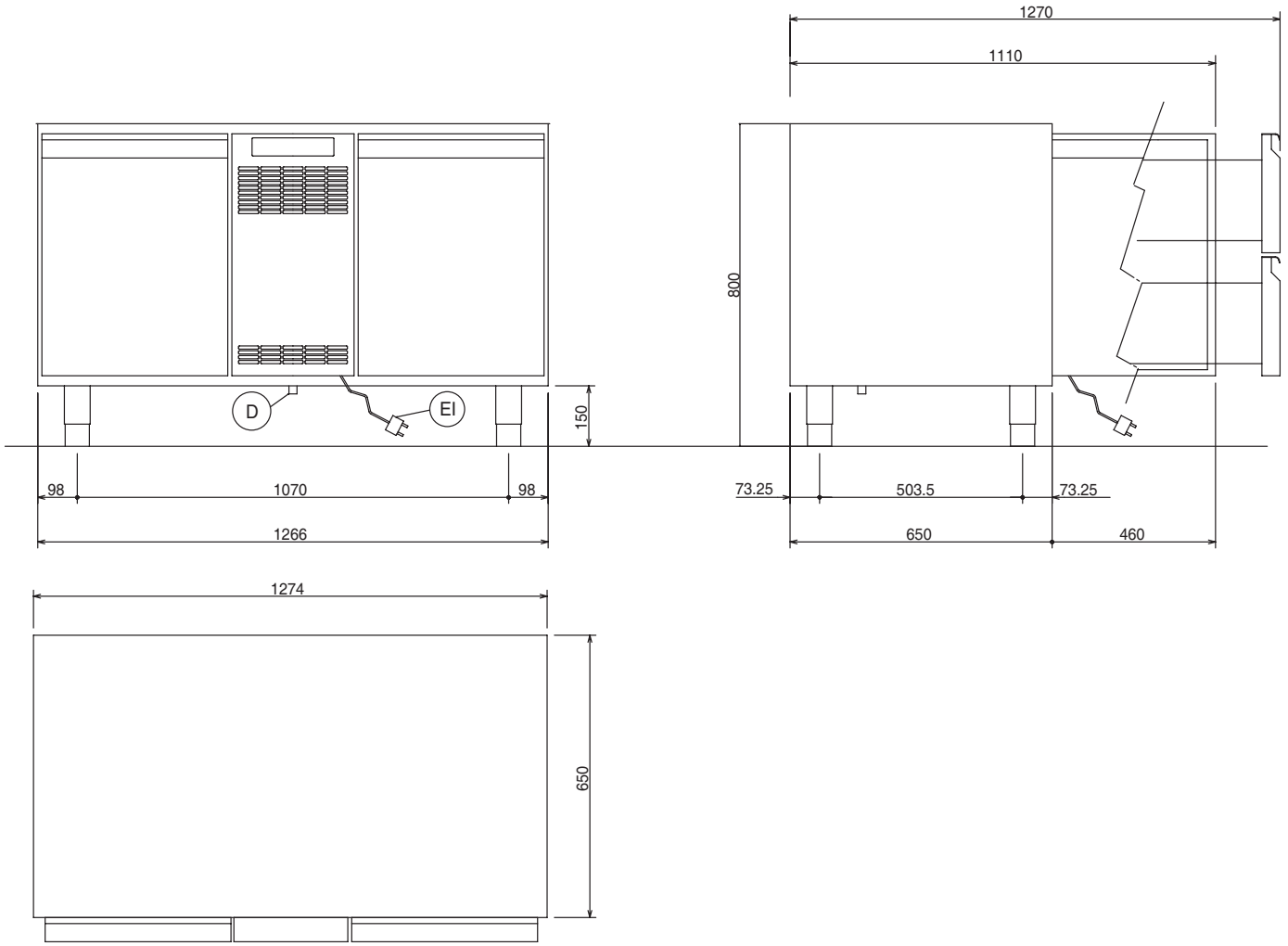

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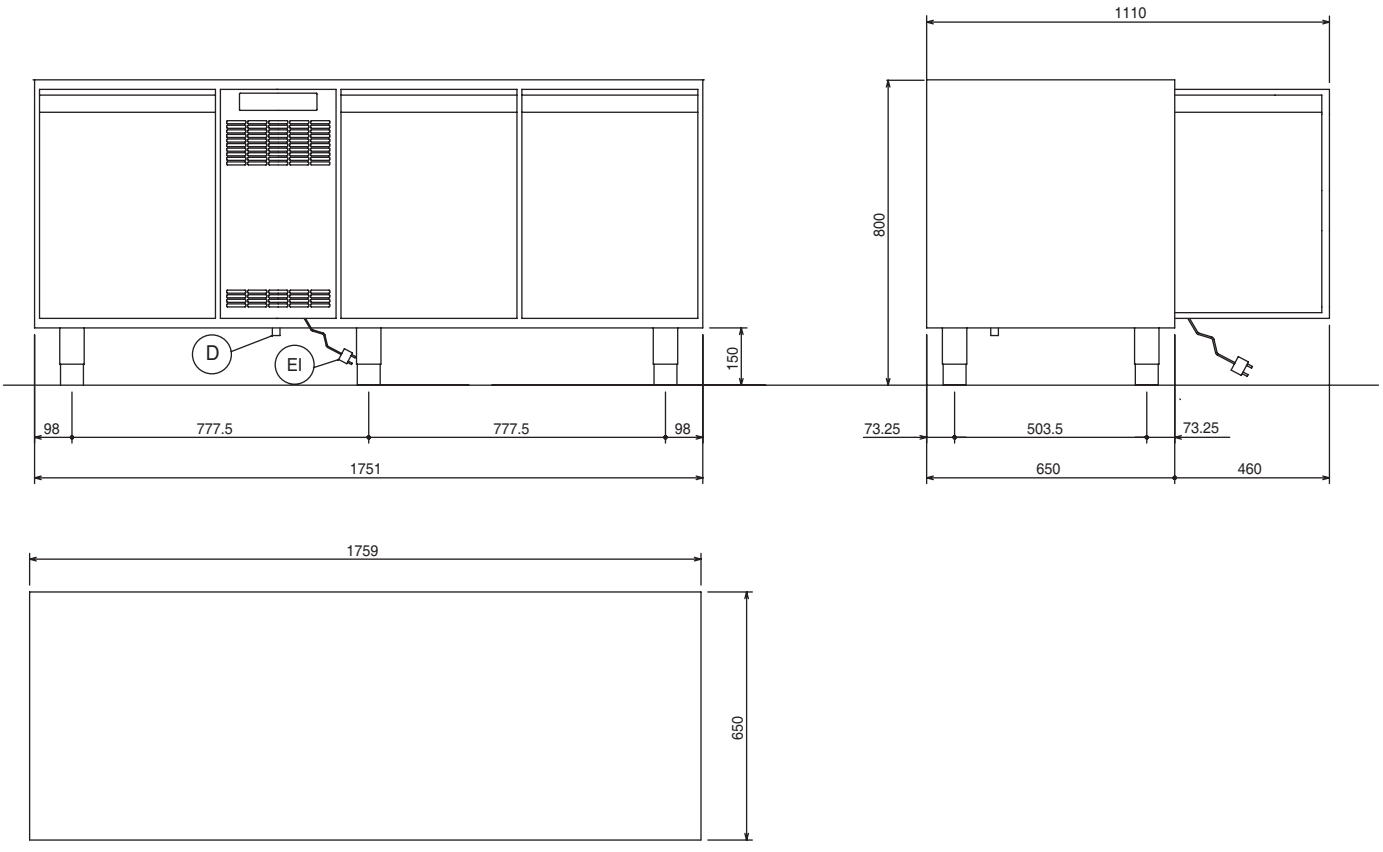

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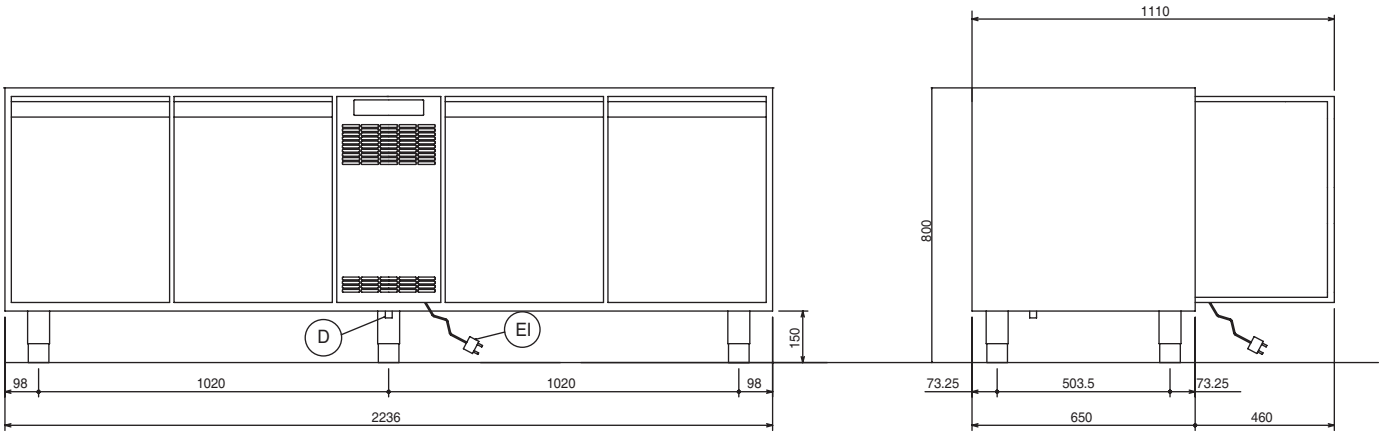


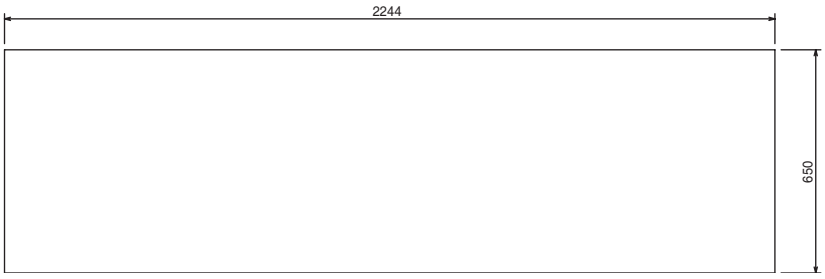

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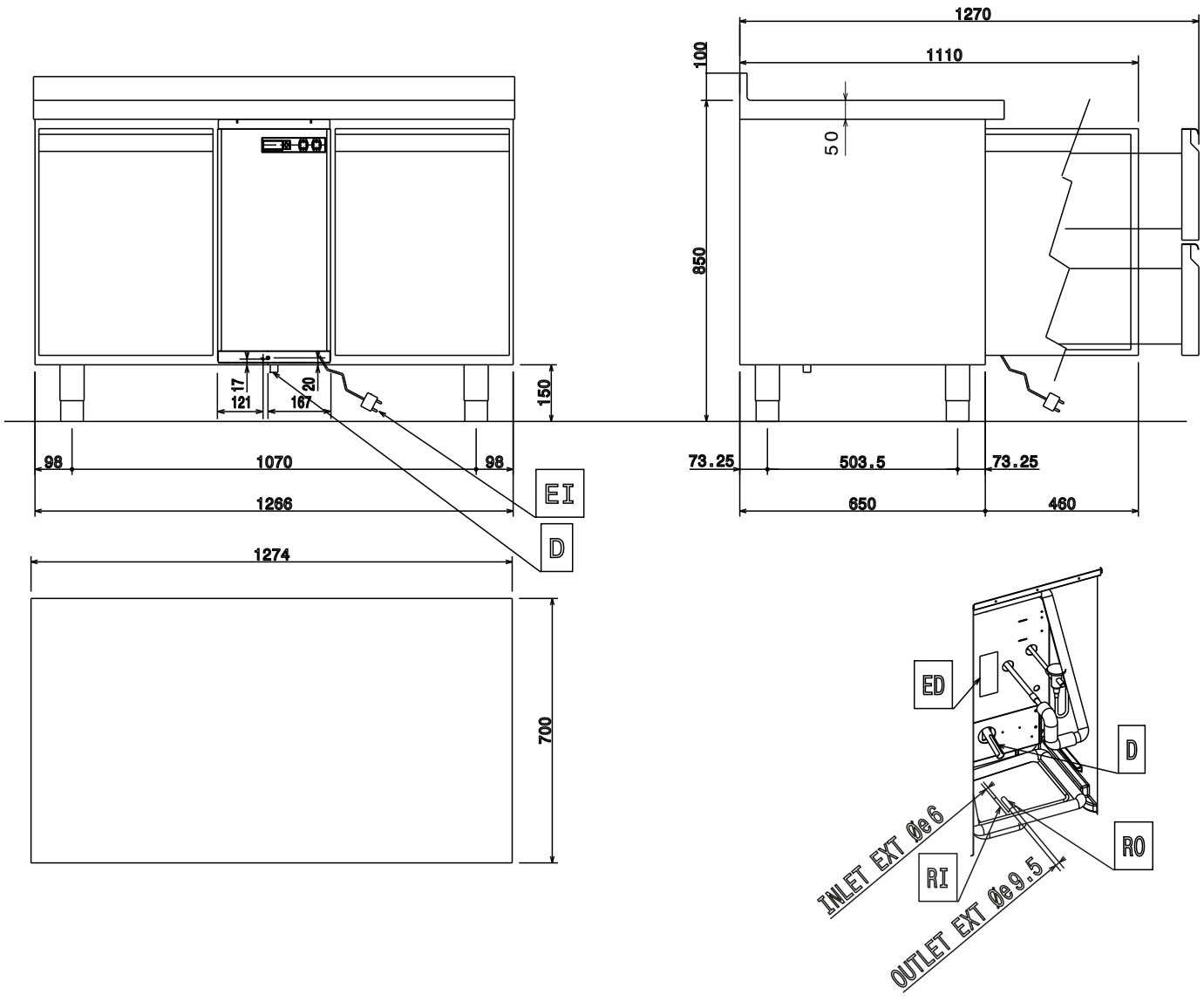

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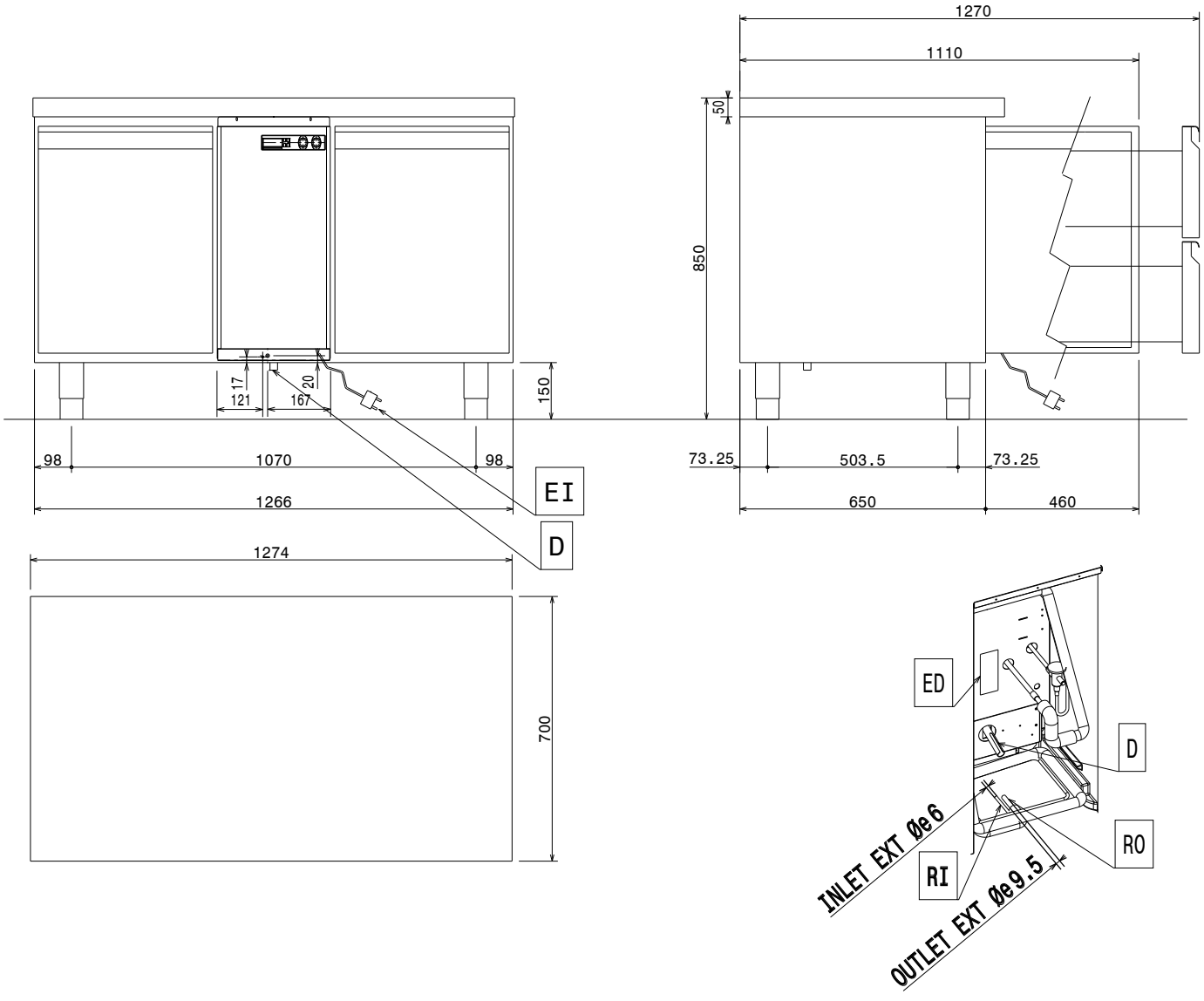

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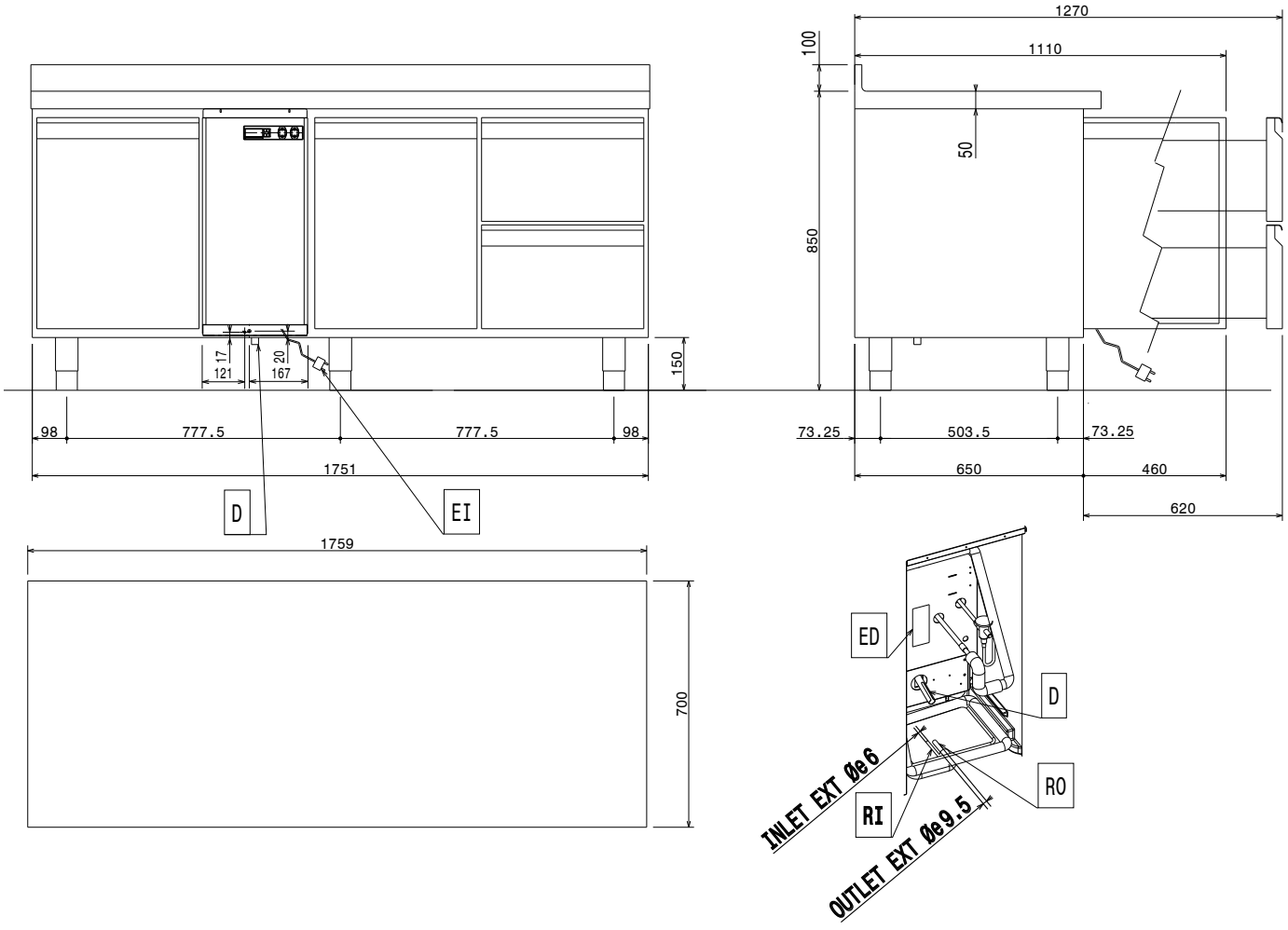

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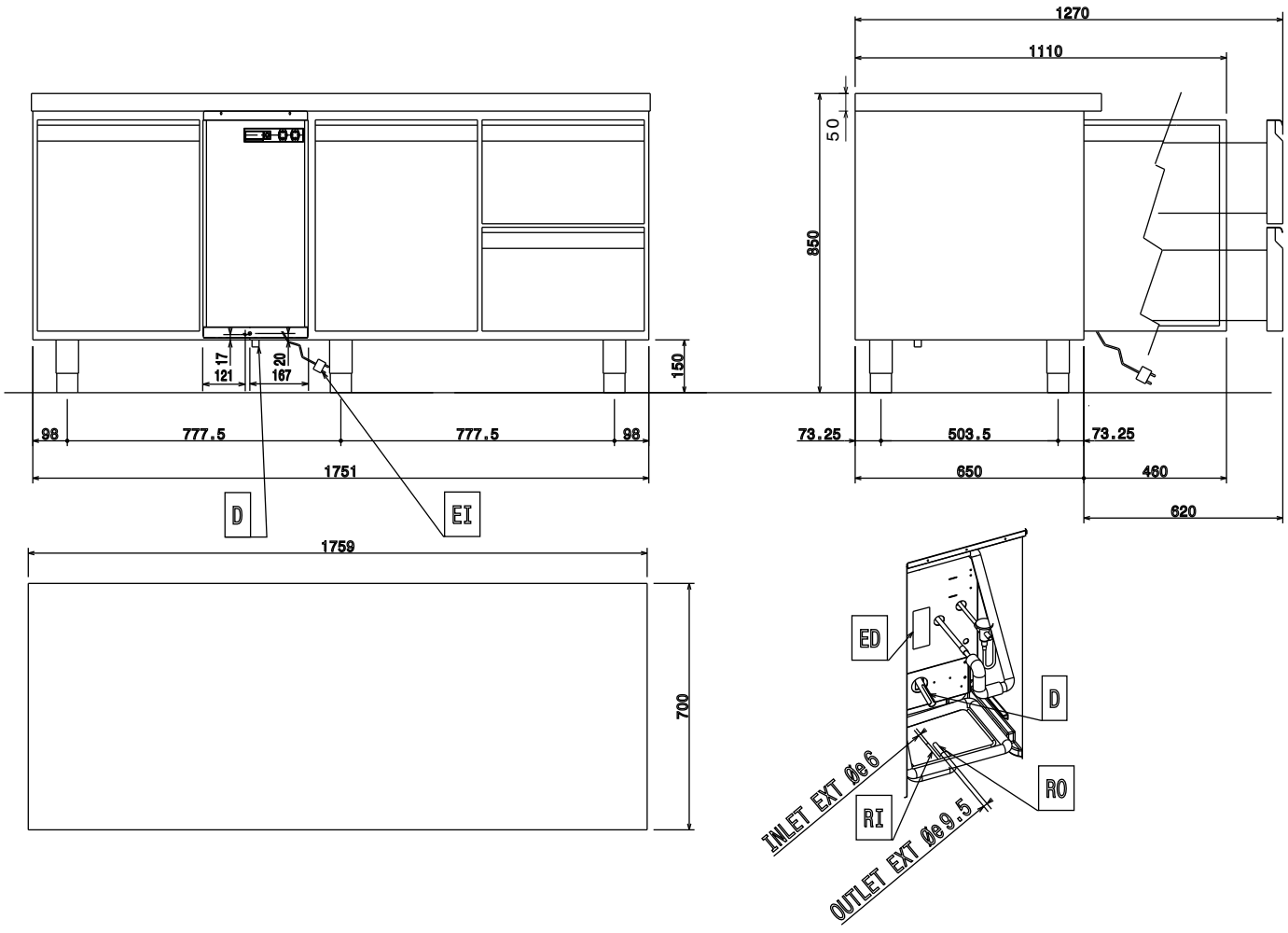

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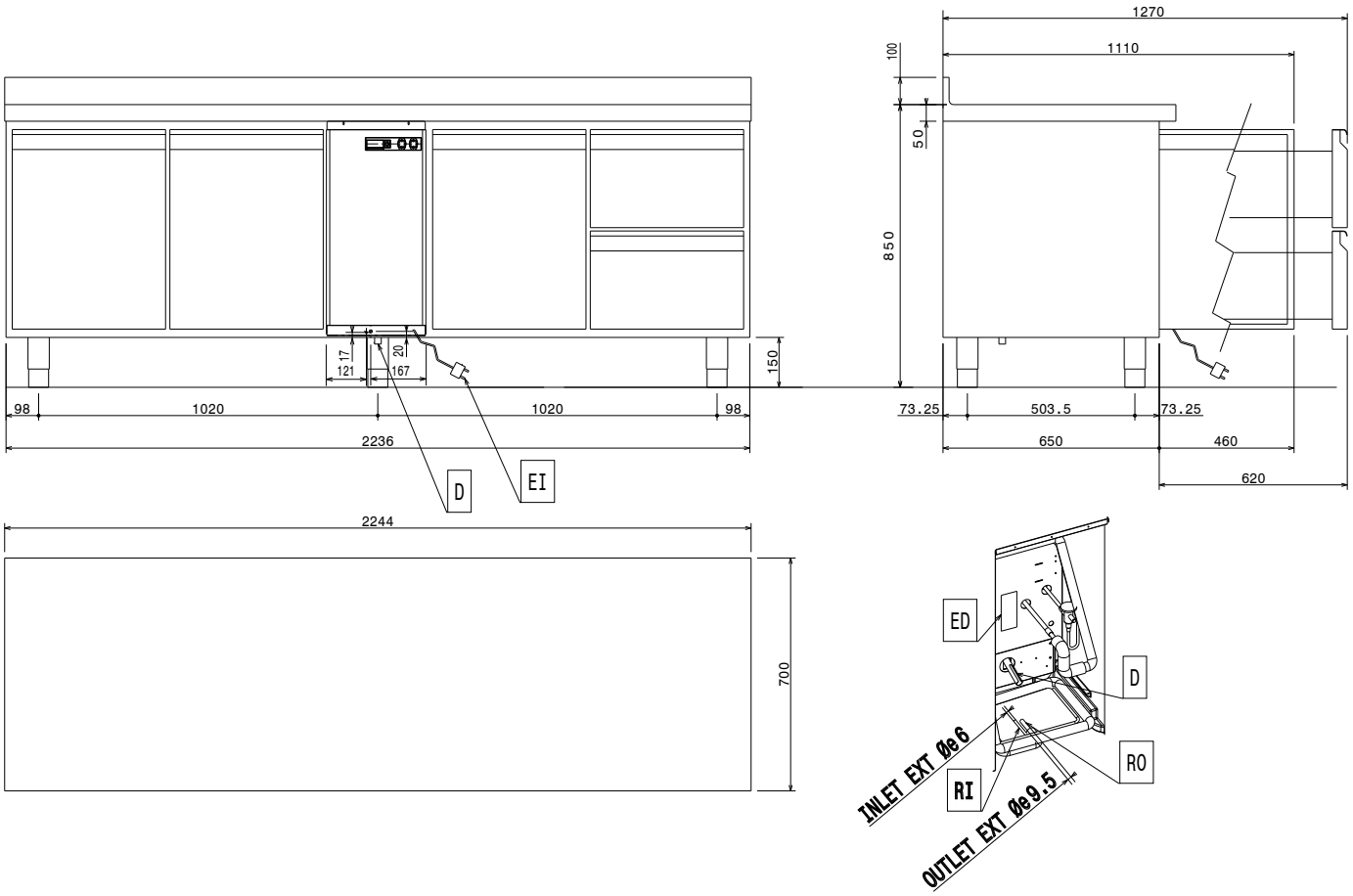

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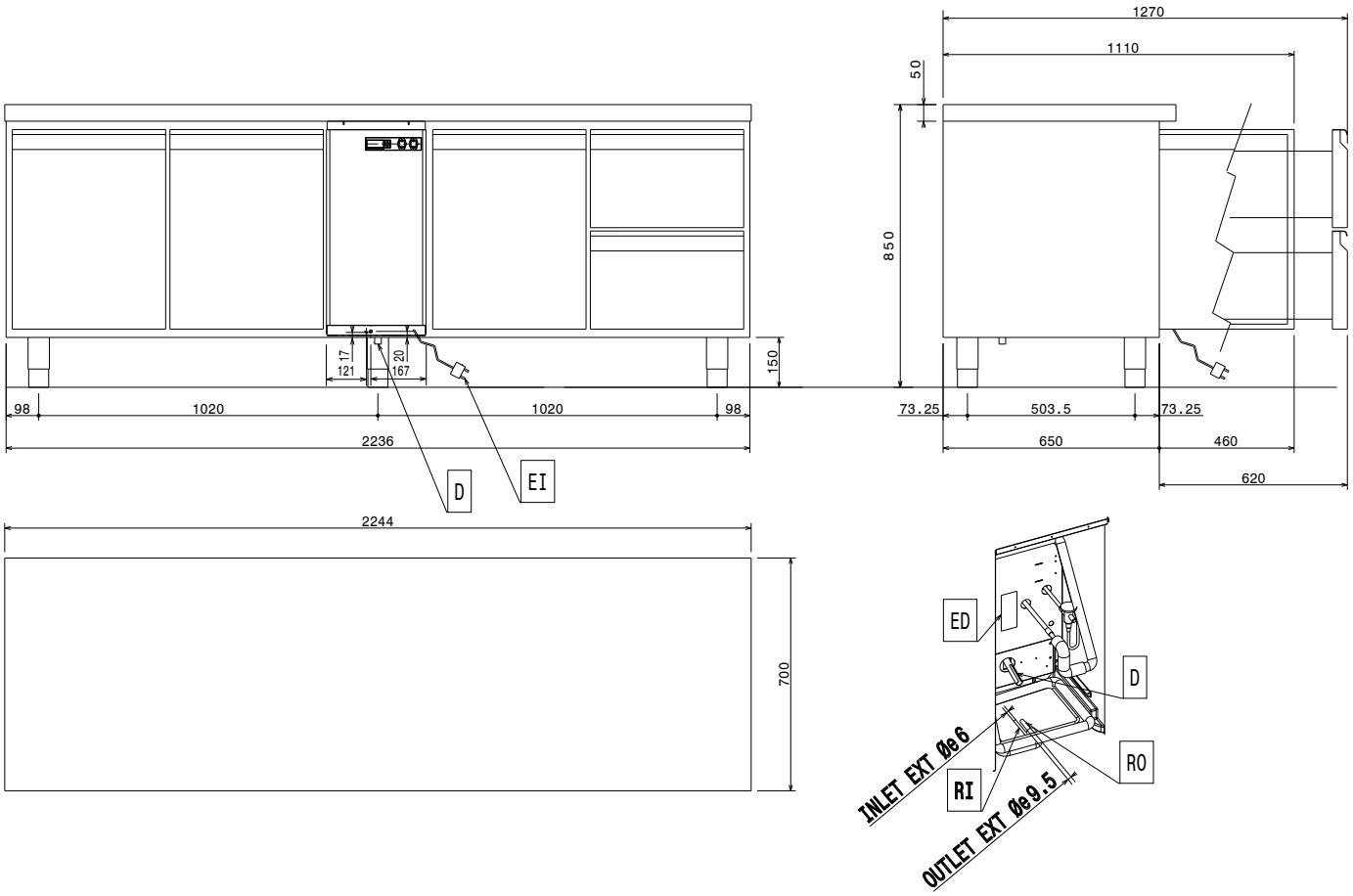


**IT**

**ED** = Connessioni elettriche

**EI** = Cavo d'alimentazione lunghezza 3500 mm, presa tipo schuko/ presa UK

**RI** = Ingresso refrigerante(liquido)

**RO** = Uscita refrigerante(gas)Connessione elettrica

**D** = Piletta per lo scarico liquidi della cella, diametro mm 17,5

**EN**

**ED** = Electrical connections

**EI** = Power cable length 3500 mm, schuko socket./UK socket

**RI** = Refrigerant Inlet (liquid)

**RO** = Refrigerant Outlet (gas)

**D** = Compartment drain hole, diam. 17.5 Mm

**FR**

**ED** = Connexions électriques

**EI** = Cordon d'alimentation longueur 3500 mm, prise type schuko/ prise type UK

**RI** = Entrée (liquide) réfrigérant

**RO** = Sortie (gaz) réfrigérant

**D** = Bonde pour l'évacuation des liquides de la cellule, diamètre 17,5 mm

**DE**

**ED** = Elektrische verbindungen

**EI** = Netzkabel Länge 3500 mm, Schuko-Steckdose/ UK-Steckdose

**RI** = Kältemitteleingang (flüssig)

**RO** = Kältemittelausgang (gasförmig)

**D** = Kühlzellenabfluss, Durchmesser mm 17,5

**ES**

**ED** = Conexiones eléctricas

**EI** = Cable de alimentación de 3500 mm de longitud, toma de tipo schuko/ toma de tipo UK

**RI** = Entrada del líquido refrigerante

**RO** = Salida del gas refrigerante

**D** = Válvula de desagüe de la cámara, diámetro 17,5 mm

**PT**

**ED** = Conexões elétricas

**EI** = Cabo de alimentação comprimento 3500 mm, tomada tipo schuko/ tomada tipo UK

**RI** = Entrada (líquido) refrigerante

**RO** = Saída (gás) refrigerante

**D** = Saída de escoamento da água do compartimento, diâmetro 17,5 mm

**SV**

**ED** = Elektriska anslutningar

**EI** = Matningskabel, längd 3500 mm, kontakt av typ jordad, rund, tysk/uttag för Storbritannien

**RI** = Ingång (flytande) kylmedium

**RO** = Utgång (gasformigt) kylmedium

**D** = Brunn för avlopp av vätska från kylutrymmet, diameter 17,5 mm

**FI**

**ED** = Sähköliitännät

**EI** = Virtajohto, pituus 3 500 mm, schuko pistorasia/UK pistorasia

**RI** = Jäähdytysaineen sisääntulo (neste)

**RO** = Jäähdytysaineen ulostulo (kaasu)

**D** = Poistoputki kaapin sisätilan nesteiden poistoa varten, läpimitta 17,5 mm

**DA**

**ED** = Elektriske tilslutninger

**EI** = Strømkabel længde 3500 mm, schuko-stik/UK-stik

**RI** = Indgang for (flydende) kølemiddel

**RO** = Udgang for (gasformigt) kølemidde

**D** = Rør til udledning af vand fra cellen, diameter mm 17,5

**NO**

**ED** = Elektriske tilkoblinger

**EI** = Strømledning lengde 3500 mm, stikkontakt av typen schuko/UK

**RI** = Inngang for kjølemiddel (væske)

**RO** = Utgang for kjølemiddel (gass)

**D** = Avløpsrør for tømming av vann i cellen, diameter mm 17,5

**NL**

**ED** = Elektrische aansluitingen

**EI** = Voedingskabel lengte 3500 mm, stopcontact type schuko/type UK

**RI** = Ingang koelmiddel (vloeistof)

**RO** = Uitgang koelmiddel (gas)

**D** = Dopje voor de afvoer van vloeistoffen uit de cel, diameter mm 17,5

**EL**

**ED** = Ηλεκτρικές συνδέσεις

**EI** = Αλωδιο τροφοδοσιας μη ους 3500 mm, πριζα τυπου schuko/UK

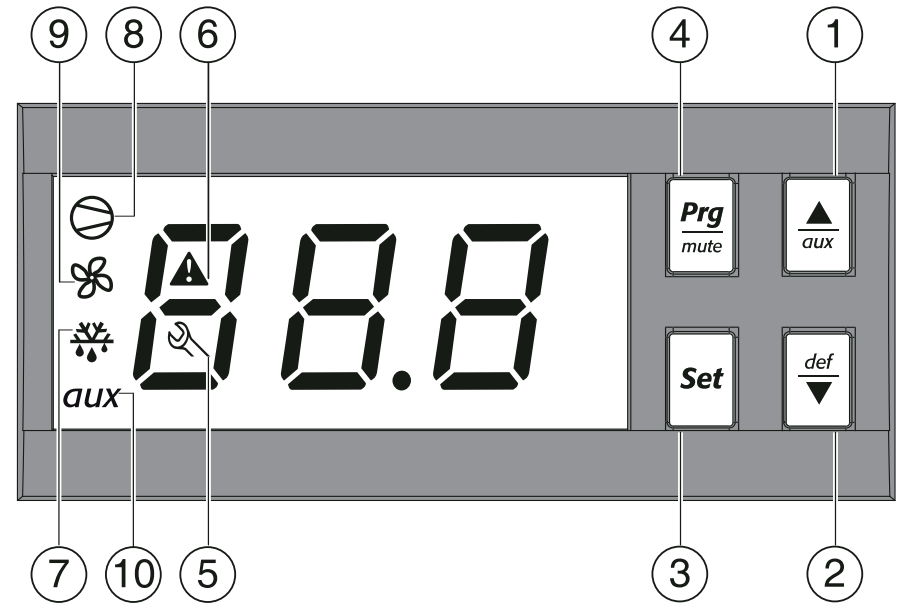
**RI** = Είσοδος ψυκτικού (υγρού)

**RO** = Έξοδος ψυκτικού (αερίου)

**D** = Αναλι για την εξαγωγη νερου απο το θαλαμο, διαμετρου 17,5 mm

***PANNELLO COMANDI***
***CONTROL PANEL***
***BEDIENBLENDE***
***CONSOLE DE COMMANDE***
***PANEL DE MANDOS***
***PAINEL DE COMANDOS***
***BEDIENINGSPANEEL***

***MANÖVERPANEL***
***KÄYTTÖPANEELI***
***KONTROLPANEL***
***KONTROLLPANEL***
***ΠΙΝΑΚΑΣ ΧΕΙΡΙΣΤΗΡΙΩΝ***



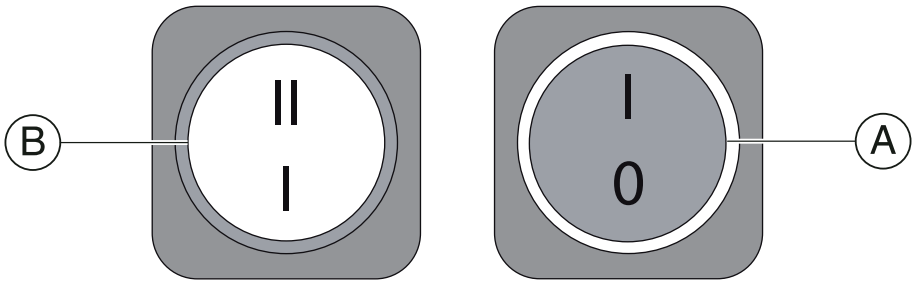




**Fig.1**

**IT**

| | |
|---|---|
| **A** | Tasto **"ON/OFF"** |
| **B** | Tasto selezione "alta/bassa umidità" (1) |
| - | (1) solo nei modelli refrigerati. |
| **1** | Tasto **"aux"** |
| - | Tasto per incremento temperatura **"UP"** |
| **2** | Tasto **"def"** |
| - | Tasto per decremento temperatura **"DOWN"** e lancio defrost manuale |
| **3** | Tasto **"Set"** |
| **4** | Tasto "Prg/mute" tacitazione buzzer allarmi |
| **5** | Icona di segnalazione malfunzionamento apparecchiatura |
| **6** | Icona di segnalazione allarme di temperatura |
| **7** | Icona di segnalazione ciclo di sbrinamento attivato |
| **8** | Icona di segnalazione compressore in funzione |
| **9** | Icona di segnalazione ventole cella in funzione (se presenti) |
| **10** | Icona di segnalazione utenze ausiliarie in funzione (se presenti) |

**EN**

| | |
|---|---|
| **A** | Tecla **"ON/OFF"** |
| **B** | Tecla selección "alta/baja humedad" (1) |
| - | (1) sólo en los modelos refrigerados. |
| **1** | Tecla "aux" |
| - | Tecla incremento temperatura **"UP"** |
| **2** | Tecla "def" |
| - | Tecla para reducir la temperatura **"DOWN"** y lanzar la descongelación manual |
| **3** | Tecla **"Set"** |
| **4** | Tecla "**Prg/mute"** de silenciamiento del zumbador de alarma |
| **5** | Icono de señalización de malfuncionamiento del equipo |
| **6** | Icono de señalización de alarma de temperatura |
| **7** | Icono de señalización de ciclo de descongelación activado |
| **8** | Icono de señalización de compresor en funcionamiento |
| **9** | Icono de señalización de ventiladores de la cámara en funcion-am iento (si los hay) |
| **10** | Icono de señalización de equipos auxiliares en funcionamiento (silos hay) |

## FR

| | |
|---|---|
| **A** | Touche **“ON/OFF”** |
| **B** | Touche sélection “haute/basse humidité” (1) |
| - | (1) seulement sur les modèles réfrigérés. |
| **1** | Touche **“aux”** |
| - | Touche d’augmentation de la température **“UP”** |
| **2** | Touche “**def**” |
| - | Touche de diminution de la température **“DOWN”** et lancement dégivrage manuel |
| **3** | Touche **“set”** (réglage) |
| **4** | Touche **“Prg/mute”** arrêt buzzer alarmes |
| **5** | Icône de signalisation de dysfonctionnement de l’appareil |
| **6** | Icône de signalisation d’alarme de température |
| **7** | Icône de signalisation de cycle de dégivrage activé |
| **8** | Icône de signalisation de compresseur en marche |
| **9** | Icône de signalisation de ventilateurs de cellule en marche (si présents) |
| **10** | Icône de signalisation d’asservissements auxiliaires en marche (si présents) |

## DE

| | |
|---|---|
| **A** | Taste **“ON/OFF”** |
| **B** | Wahltaste “hohe/niedrige Feuchtigkeit” (1) |
| - | (1) Nur bei Kühlmodellen. |
| **1** | Taste **“aux”** |
| - | Taste Temperaturerhöhung “**UP**” |
| **2** | Taste “**def**” |
| - | Taste Temperaturverminderung “**DOWN**” und Start manuelles Abtauen |
| **3** | Taste “**Set**” |
| **4** | Taste “**Prg/mute**” Stummschaltung Alarmsummer |
| **5** | Piktogramm zur Anzeige einer Gerätestörung |
| **6** | Piktogramm Temperaturalarm |
| **7** | Piktogramm zur Anzeige der laufenden Abtauung |
| **8** | Piktogramm zur Anzeige des Kompressorbetriebs |
| **9** | Piktogramm zur Anzeige des Betriebs der Zellenlüfter (soweit installiert) |
| **10** | Piktogramm zur Anzeige des Betriebs der Hilfsverbraucher (soweit installiert) |

## ES

| | |
|---|---|
| **A** | Tecla **“ON/OFF”** |
| **B** | Tecla selección “alta/baja humedad” (1) |
| - | (1) sólo en los modelos refrigerados. |
| **1** | Tecla “aux” |
| - | Tecla incremento temperatura **“UP”** |
| **2** | Tecla “**def**” |
| - | Tecla para reducir la temperatura **“DOWN”** y lanzar la descongelación manual |
| **3** | Tecla **“Set”** |
| **4** | Tecla “**Prg/mute”** de silenciamiento del zumbador de alarma |
| **5** | Icono de señalización de malfuncionamiento del equipo |
| **6** | Icono de señalización de alarma de temperatura |
| **7** | Icono de señalización de ciclo de descongelación activado |
| **8** | Icono de señalización de compresor en funcionamiento |
| **9** | Icono de señalización de ventiladores de la cámara en funcionamiento (si los hay) |
| **10** | Icono de señalización de equipos auxiliares en funcionamiento (silos hay) |

## PT

| | |
|---|---|
| **A** | Tecla **“ON/OFF”** |
| **B** | Tecla de selecção”alta/baixa humidade” (1) |
| - | (1) apenas nos modelos frigoríficos. |
| **1** | Tecla “**aux**” |
| - | Tecla para aumento da temperatura **“UP”** |
| **2** | Tecla **“def”** |
| - | Tecla para diminuição da temperatura **“DOWN”** e activação da descongelação manual |
| **3** | Tecla **“Set”** |
| **4** | Tecla **“Prg/mute”** para silenciar o sinal sonoro dos alarmes |
| **5** | Ícone de sinalização de avaria do aparelho |
| **6** | Ícone de sinalização de alarme de temperatura |
| **7** | Ícone de sinalização do ciclo de descongelação activado |
| **8** | Ícone de sinalização do compressor em funcionamento |
| **9** | Ícone de sinalização das ventoinhas do compartimento em funcionamento (se disponível) |
| **10** | Ícone de sinalização de equipamentos auxiliares em funcionamento (se disponíveis) |

## SV

| | |
|---|---|
| **A** | **PÅ/AV**-knapp |
| **B** | Knapp för val av “hög/låg fuktighet” (1) |
| - | (1) endast på kylmodeller. |
| **1** | **Aux**-knapp |
| - | Knapp för temperaturökning “**UP**” |
| **2** | Def-knapp |
| - | Knapp för temperaturminskning “**DOWN**” och start av manuell avfrostning |
| **3** | Knapp för “**Set**” |
| **4** | Knapp “**Prg/mute**” som tystar larmsignalen |
| **5** | Ikon som visar funktionsstörningar på maskinen |
| **6** | Ikon för temperaturlarm |
| **7** | Ikon för pågående avfrostningsprogram |
| **8** | Ikon som visar att kompressorn är i funktion |
| **9** | Ikon som visar att fläktarna i kylutrymmet är i funktion (på vissa modeller) |
| **10** | Ikon som visar att extraapparaterna är i funktion (på vissa modeller) |

## FI

| | |
|---|---|
| **A** | Virtapainike **ON/OFF** |
| **B** | Valintapainike suuri/pieni kosteus (1) |
| - | (1) vain jääkaappimallit. |
| **1** | Lisätoimintojen painike aux |
| - | Lämpötilan lisäyspainike **UP** |
| **2** | Sulatuksen valintapainike def |
| - | Lämpötilan alennuspainike **NUOLI ALAS** ja manuaalinen sulatus |
| **3** | Asetuspainike **Set** |
| **4** | Hälytysäänen kuittauspainike **Prg/mute** |
| **5** | Laitteen toimintahäiriön symboli |
| **6** | Lämpötilahälytyksen symboli |
| **7** | Sulatuksen symboli |
| **8** | Kompressorin toiminnan symboli |
| **9** | Kaapin jäähdytyspuhaltimien toiminnan symboli (mallikohtainen varuste) |
| **10** | Lisätoimintojen käynnissäolon symboli (mallikohtainen) |

## DA

| | |
|---|---|
| **A** | Tasten "**ON/OFF**" |
| **B** | Knap til valg af "høj/lav fugtighed" (1) |
| - | (1) kun i køleskabe. |
| **1** | Tasten "aux" |
| - | Tast til øgning af temperatur "**UP**" |
| **2** | Tasten "**def**" |
| - | Tast til sænkning af temperatur "**DOWN**" og start af manuel afrimning |
| **3** | Tasten "**Set**" |
| **4** | Tasten "**Prg/mute**" til deaktivering af alarmsummer |
| **5** | Ikon, der signalerer fejlfunktion |
| **6** | Ikon, der signalerer temperaturalarm |
| **7** | Ikon, der signalerer, at afrimning er aktiveret |
| **8** | Ikon, der signalerer, at kompressoren kører |
| **9** | Ikon, der signalerer, at de indvendige ventilatorer kører (hvis de findes) |
| **10** | Ikon, der signalerer, at ekstrafunktioner kører (hvis de findes) |

## NO

| | |
|---|---|
| **A** | Tast for "**ON/OFF**" |
| **B** | Tast for valg av "høy/lav fuktighet" (1) |
| - | (1) gjelder kun kjølemodeller. |
| **1** | Tast for "**aux**" |
| - | Tast for økning av temperatur "**UP**" |
| **2** | Tast for "def" |
| - | Tast for senking av temperaturen "**DOWN**" og aktivering av manuell avriming |
| **3** | Tast for "**set**" |
| **4** | Tast for "**Prg/mute**" pipesignalet av |
| **5** | Varselssymbol for feilfunksjon på apparatet |
| **6** | Varselssymbol for temperaturalarm |
| **7** | Varselssymbol for aktivert avrimingssyklus |
| **8** | Varselssymbol for kompressor i funksjon |
| **9** | Varselssymbol for cellevifter i funksjon (noen versjoner) |
| **10** | Varselssymbol for hjelpeenheter i funksjon (noen versjoner) |

## NL

| | |
|---|---|
| **A** | "**ON/OFF**"-toets |
| **B** | Keuzetoets "hoge/lage luchtvochtigheid" (1) |
| - | (1) alleen bij de koelmodellen. |
| **1** | Toets "**aux**" |
| - | Toets om de temperatuur te verhogen "**UP**" |
| **2** | Toets "**def**" |
| - | Toets om de temperatuur te verlagen "**DOWN**" en handmatige defrost |
| **3** | Toets "**Set**" |
| **4** | Toets "**Prg/mute**" uitschakeling zoemer alarm |
| **5** | Signaleringssymbool storing van het apparaat |
| **6** | Signaleringssymbool temperatuuralarm |
| **7** | Signaleringssymbool ontdooicyclus geactiveerd |
| **8** | Signaleringssymbool compressor in werking |
| **9** | Signaleringssymbool ventilatoren cel in werking (indien aanwezig) |
| **10** | Signaleringssymbool extra toepassingen in werking (indien aanwezig) |

## EL

| | |
|---|---|
| **A** | Κουμπί "**ON/OFF**" (ΑΝΟΙΧΤΟ/ΚΛΕΙΣΤΟ) |
| **B** | Κουμπί επιλογής "υψηλή/χαμηλή υγρασία" (Ή) |
| - | (Ή) μόνο στα μοντέλα με ψύξη. |
| **1** | Κουμπί "**aux**" |
| - | Κουμπί αύξησης θερμοκρασίας "**UP**" |
| **2** | Κουμπί "**def**" |
| - | Κουμπί μείωσης θερμοκρασίας "**DOWN**" και ενεργοποίησης χειροκίνητης απόψυξης |
| **3** | Κουμπί "**Set**" |
| **4** | Κουμπί "**Prg/mute**" απενεργοποίηση βομβητή συναγερμών |
| **5** | Εικονίδιο σήμανσης δυσλειτουργίας συσκευής |
| **6** | Εικονίδιο σήμανσης συναγερμού θερμοκρασίας |
| **7** | Εικονίδιο σήμανσης κύκλου απόψυξης σε εξέλιξη |
| **8** | Εικονίδιο σήμανσης λειτουργίας συμπιεστή |
| **9** | Εικονίδιο σήμανσης λειτουργίας ανεμιστήρων θαλάμου (εάν υπάρχουν) |
| **10** | Εικονίδιο σήμανσης λειτουργίας βοηθητικών συσκευών (εάν υπάρχουν) |

*DISTRIBUZIONE NON CORRETTA DEGLI ALIMENTI IN CELLA*
*INCORRECT DISTRIBUTION OF FOOD IN COMPARTMENT*
*RÉPARTITION INCORRECTE DES ALIMENTS DANS LA CELLULE*
*FALSCHE VERTEILUNG DER LEBENSMITTEL IN DER ZELLE*
*DISTRIBUCIÓN NO CORRECTA DE LOS ALIMENTOS EN LA CÁMARA*
*DISTRIBUIÇÃO INCORRECTA DOS ALIMENTOS NO COMPARTIMENTO*
*FELAKTIG PLACERING AV LIVSMEDLEN I KYLUTRYMMET*
*ELINTARVIKKEET SIJOITETTU VÄÄRIN*
*FORKERT FORDELING AF MADVARERNE I SKABET*
*IKKE KORREKT DISTRIBUSJON AV MATVARER I CELLEN*
*ONJUISTE VERDELING VAN DE LEVENSMIDDELEN IN DE CEL*
*ΛΑΝΘΑΣΜΕΝΗ ΚΑΤΑΝΟΜΗ ΤΩΝ ΤΡΟΦΙΜΩΝ ΣΤΟ ΘΑΛΑΜΟ*

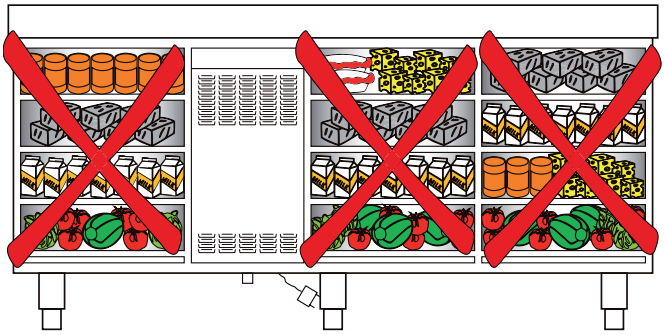


**Fig.2**

*DISTRIBUZIONE CORRETTA DEGLI ALIMENTI IN CELLA*
*CORRECT DISTRIBUTION OF FOOD IN COMPARTMENT*
*RÉPARTITION CORRECTE DES ALIMENTS DANS LA CELLULE*
*KORREKTE VERTEILUNG DER LEBENSMITTEL IN DER ZELLE*
*DISTRIBUCIÓN CORRECTA DE LOS ALIMENTOS EN LA CÁMARA*
*DISTRIBUIÇÃO CORRECTA DOS ALIMENTOS NO COMPARTIMENTO*
*KORREKT PLACERING AV LIVSMEDLEN I KYLUTRYMMET*
*ELINTARVIKKEET SIJOITETTU OIKEIN*
*KORREKT FORDELING AF MADVARERNE I SKABET*
*KORREKT DISTRIBUSJON AV MATVARER I CELLEN*
*JUISTE VERDELING VAN DE LEVENSMIDDELEN IN DE CEL*
*ΣΩΣΤΗ ΚΑΤΑΝΟΜΗ ΤΩΝ ΤΡΟΦΙΜΩΝ ΣΤΟ ΘΑΛΑΜΟ*

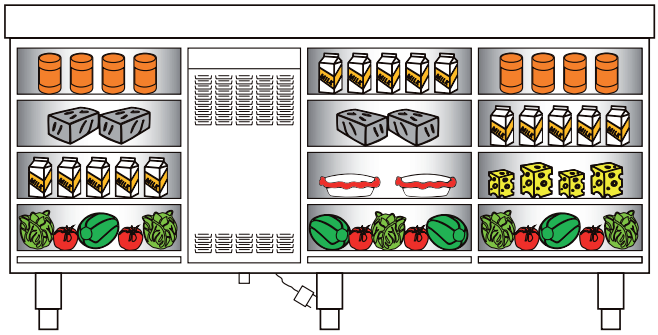


**Fig.3**

*PULIZIA PERIODICA DEL CONDENSATORE*
*CLEANING OF THE CONDENSER*
*NETTOYAGE PÉRIODIQUE DU CONDENSEUR*
*REGELMÄSSIGE REINIGUNG DES KONDENSATORS*
*LIMPIEZA PERIODICA DEL CONDENSADOR*
*LIMPEZA PERIÓDICA DO CONDENSADOR*
*REGELBUNDEN RENGÖRING AV KONDENSORN*
*LAUHDUTINYKSIKÖN MÄÄRÄAIKAISPUHDISTUS*
*REGELMÆSSIG RENGØRING AF KONDENSATOR*
*JEVNLIG RENGJØRING AV KONDENSATOREN*
*DE CONDENSOR VAN TIJD TOT TIJD SCHOONMAKEN*
*ΠΕΡΙΟΔΙΚΟΣ ΚΑΘΑΡΙΣΜΟΣ ΤΟΥ ΣΥΜΠΥΚΝΩΤΗ*

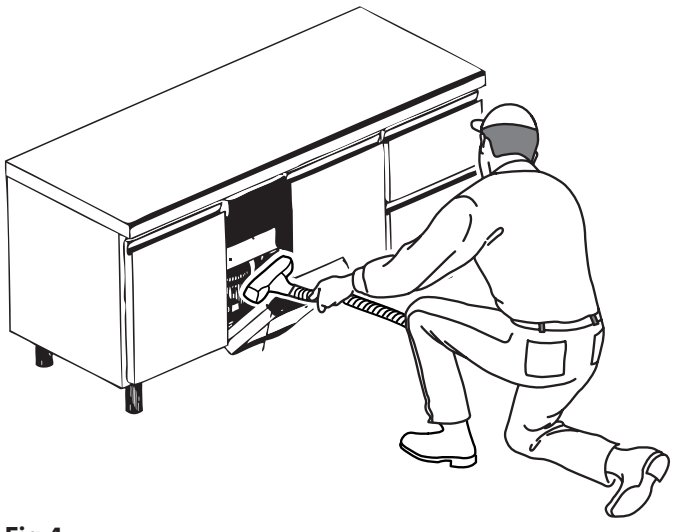


**Fig.4**

*PULIZIA DEL MOBILE E DEGLI ACCESSORI*
*CLEANING THE CABINET HOUSING AND ACCESSORIES*
*NETTOYAGE DE L'APPAREIL ET DES ACCESSOIRES*
*REINIGUNG DES MÖBELS UND DES ZUBEHÖRS*
*LIMPIEZA DEL MUEBLE Y ACCESORIOS*
*LIMPEZA DO MÓVEL E DOS ACESSÓRIOS*
*RENGÖRING AV SKÅPET OCH TILLBEHÖREN*
*KAAPIN JA LISÄVARUSTEIDEN PUHDISTUS*
*RENGØRING AF SKAB OG UDSTYR*
*RENGJØRING AV MØBLET OG UTSTYRET*
*DE OMBOUW EN DE ACCESSOIRES SCHOONMAKEN*
*ΚΑΘΑΡΙΣΜΟΣ ΤΗΣ ΣΥΣΚΕΥΗΣ ΚΑΙ ΤΩΝ ΑΞΕΣΟΥΑΡ ΤΗΣ*


**Fig.5**

***SPAZI FUNZIONALI***
***FUNCTIONAL SPACES***
***ESPACES UTILES***
***FUNKTIONELLE BEREICHE***
***ESPACIOS FUNCIONALES***
***ESPAÇOS FUNCIONAIS***

***FUNKTIONSENLIGA UTRYMMEN***
***TOIMINNALLISET TILAT***
***OPTIMAL PLADSUDNYTTELSE***
***BEST BRUK AV PLASSEN***
***FUNCTIONELE RUIMTEN***
***ΛΕΙΤΟΥΡΓΙΚΟΙ ΧΩΡΟΙ***

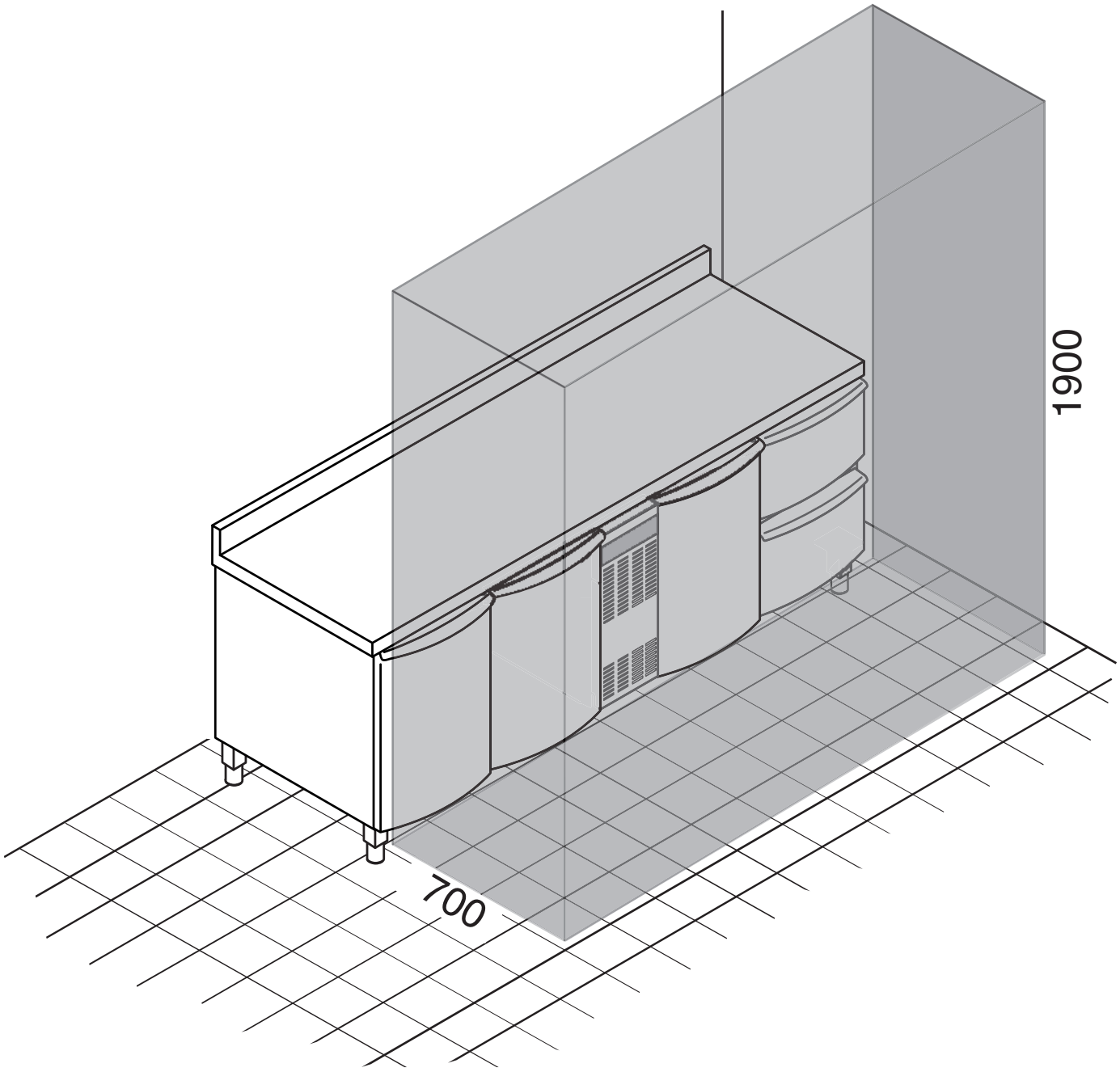



**Fig.6**

EN

## 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”, “refrigerator” 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 persons. 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 persons, animals and property.
**The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.**

# A.1 GENERAL INFORMATION

### A.1.1 INTRODUCTION
Given below is some 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.

### A.1.2 INTENDED USE AND RESTRICTIONS
Our appliances are designed and optimised in order to obtain high performance and efficiency. This appliance is designed for the refrigeration and preservation of foods. Any other use is deemed improper.
The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.

**ATTENTION!**
**Do not store explosive substances, such as pressurised containers with flammable propellant (), in this appliance.**

**ATTENTION: The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).**
**The manufacturer declines any liability for improper use of the product.**

### A.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 test - functional test) is guaranteed and certified by the specific enclosures.

### A.1.4 DEFINITIONS
Listed below are the definitions of the main terms used in the manual. Read them carefully 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 dangers.

*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.

### A.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!**
**DANGER 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.

### A.1.6 MACHINE AND MANUFACTURER'S IDENTIFICATION DATA
A reproduction of the marking or dataplate on the machine is given below:

F.Mod. xxxxxxxx — Comm.Mod. xxxxxxxx — FOHDTN — 2015
PNC 9VTX xxxxxxxx — Ser.Nr. xxxxxxxx — Cyclopentane
W Tot. xxx kW — Volt xxxV xx Hz — Total Current xx A

Potenza Sbrinamento / Defrost Power xx kW — Classe / Class x
Resistenza Evaporazione / Evaporation Heater El. x kW — Refrigerante / Refrigerant xxx xxx Kg
Illuminazione / Lighting x W — Cap. xxx

IP21

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

The dataplate gives the product identification and technical data.

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

| | |
|---|---|
| **F.Mod.** | factory description of product |
| **Comm.Model** | commercial description |
| **FOHDTN(*)** | certification group |
| **PNC** | production number code |
| **Ser.Nr.** | serial number |
| **V** | power supply voltage |
| **Hz** | power supply frequency |
| **kW** | max. power input |
| **Cyclopentane** | expanding gas used in insulation |

| | |
|---|---|
| **Total Current** | current absorbed |
| **Defrost Power** | defrost power |
| **Evaporation Heater El.** | heating element power |
| **Lighting** | inside light power |
| **Class** | climatic class |
| **Refrigerant** | type of refrigerant gas |
| **Cap.** | nominal capacity |
| **IP21** | dust and water protection rating |
| **CE** | CE marking |
| **Electrolux Professional SPA Viale Treviso 15 33170 Pordenone Italy** | Manufacturer |

*** Description of certification group**

| | |
|---|---|
| **FO** | horizontal refrigerator |
| **HD** | Range :Heavy Duty |
| **TN** | Temperature range (TN=refrigerated; BT=freezer) |

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

**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.**

### A.1.7 APPLIANCE IDENTIFICATION

This manual applies to various refrigerator/freezer models. For further details regarding your model, refer to par. A.2.2 DIMENSIONS, PERFORMANCE AND CONSUMPTION.

### A.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.

### A.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 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 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.

### A.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 | Ear protectors | Mask | Safety helmet |
|---|---|---|---|---|---|---|---|
| Transport | | X | | | | | |
| Handling | | X | | | | | |
| Unpacking | | X | | | | | |
| Assembly | | X | | | | | |
| Normal use | X | X | X (*) | | | | |
| Adjustments | | X | | | | | |
| Routine cleaning | | X | X (*) | | | | |
| Extraordinary cleaning | | X | X | | | | |
| Maintenance | | X | | | | | |
| Dismantling | | X | | | | | |
| Scrapping | | X | | | | | |

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

(*) During **Normal use**, gloves protect hands from the cold tray when being removed from the appliance.

NOTE: The gloves to be worn during **Cleaning** are the type suitable for contact with the cooling fins (metal plates).

Failure to use the personal protection equipment by operators, specialised technicians or users can involve exposure to chemical risk and possible damage to health.

### A.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.

### A.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 (see service manual).

## A.2 TECHNICAL DATA

### A.2.1 MATERIALS AND FLUIDS USED

The areas in contact with the product are in steel or coated with non-toxic plastic material. An HFC(R134a(GWP:1430)/ R404a(GWP:3922)/R407a(GWP:2107) refrigerant fluid complying with the current regulations is used in the refrigeration units. The type of refrigerant gas used is given on the dataplate.

### A.2.2 DIMENSIONS, PERFORMANCE AND CONSUMPTION

| **Capacity** | | **2 comp.** | **3 comp.** | **4 comp.** |
|---|---|---|---|---|
| External dimensions: | | | | |
| - width | mm | 1274 | 1759 | 2244 |
| - depth: | mm | 700 | 700 | 700 |
| door open | mm | 1110 | 1110 | 1110 |
| drawers open | mm | 1270 | 1270 | 1270 |
| - height | | | | |
| with top: | mm | 850 | 850 | 850 |
| without top: | mm | 800 | 800 | 800 |
| with backsplash: | mm | 950 | 950 | 950 |
| Compartment dimensions: | | | | |
| - width | mm | 365X2 | 365X3 | 365X4 |
| - depth | mm | 580 | 580 | 580 |
| - height | mm | 530 | 530 | 530 |
| Rack dimensions | mm | 325X530 | 325X530 | 325X530 |

Power supply voltage 230V/50HZ (*)
Power supply voltage 220-230V/60HZ (*)
(*): depending on the model

Equivalent sound pressure level Leq (*) dB(A) <70
(*) The value could increase depending on the workplace where measured.

**Refrigerated models**

| | | **2 comp.** | **3 comp.** | **4 comp.** |
|---|---|---|---|---|
| Temp. range in compartment | °C | -2/+10 | -2/+10 | -2/+10 |
| Max. room temperature | °C | +43 | +43 | +43 |

**Freezer models**

| | | **2 comp.** | **3 comp.** |
|---|---|---|---|
| Temp. range in compartment | °C | -22/-15 | -22/-15 |
| Max. room temperature | °C | +43 | +43 |

### A.2.3 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.

### A.2.4 CLIMATIC CLASS

The climatic class given on the dataplate refers to the following values:

**CLIMATIC CLASS: 5**
**43°C (IEC/EN 60335-2-89)**
**40°C room with 40% relative humidity (IEC/EN ISO 23953).**

## B.1 TRANSPORT, HANDLING AND STORAGE

### B.1.1 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!**
**Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.**

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.

### B.1.2 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.**

### B.1.3 HANDLING

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

### B.1.4 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 persons 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, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.**

**ATTENTION!**
**For information regarding weight, packing and handling of the remote unit, refer to the manufacturer's instructions.**

### B.1.5 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.**

### B.1.6 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.

### B.1.7 STORAGE
The machine and/or its parts must be stored and protected against damp, in a non-aggressive place free of vibrations and with room temperature between -10°C and 50°C.
The place where the machine is stored must have a flat support surface in order to avoid any twisting 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.**

## B.2 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.

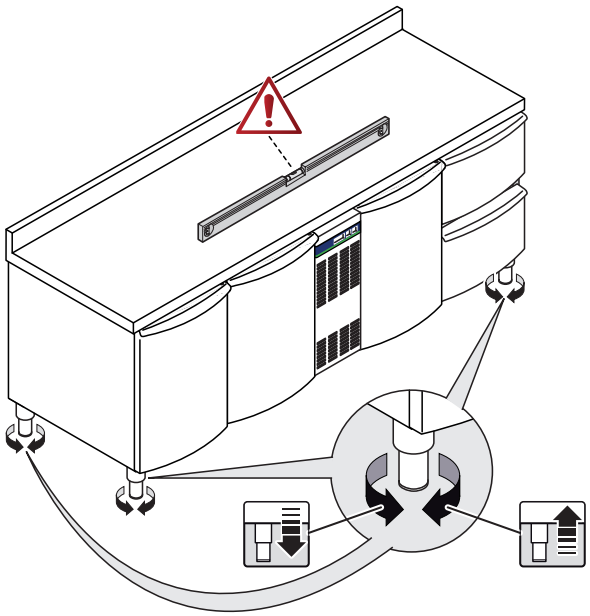
**ATTENTION!**
**The operations described below must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.**

**ATTENTION!**
**Before moving the appliance make sure the load bearing capacity of the lifting equipment to be used is suitable for its weight.**

### B.2.1 THE CUSTOMER'S RESPONSIBILITIES
The Customer must:
- provide an earthed power socket of suitable capacity for the input specified on the dataplate;
- provide a high sensitivity manual-reset differential thermal-magnetic switch. For information regarding the electrical connection, refer to par. B.2.8 "Electrical connection";
- check the flatness of the surface on which the machine is placed.

### B.2.2 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. Make sure to position the appliance at least 50 mm from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening.

### B.2.3 POSITIONING
Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.
Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigeration unit components. To avoid compromising proper appliance operation, never (even temporarily) cover the condenser or the front panel slits. If the machine is installed in a place 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 in order to create a protective film. To maintain the foreseen internal temperatures the room temperature must not exceed +43°C.
The machine must be taken to the place of installation and the packing base removed only when being installed.
Arranging the machine:
- position the machine in the required place;
- adjust the height and levelling with the adjustment feet, also checking correct door and drawer closing:



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

**NOTE:**
**The plug must be accessible even after the appliance is positioned in the place of installation.**

- 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; 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.

### B.2.4 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 burnt 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.

### B.2.5 POSITIONING OF VERSIONS ARRANGED FOR REMOTE UNIT

**ATTENTION!**
**Installation of the appliance and the refrigerant condensing unit must only be carried out by the manufacturer's service personnel or by a specialised technician.**

Place the condensing unit in a well-ventilated room away from heat sources.
If the remote unit is installed outdoors, it must be protected against the action of atmospheric agents with adequate covering, in any case ensuring correct ventilation of the condensing unit.
Choose pipe widths according to that given in the technical data (for recommended units).
Lay the copper piping, choosing the shortest path and avoiding bends, elbows and vertical sections as much as possible, keeping to the following:

- in horizontal sections, the inlet line must slope down towards the condensing unit at an angle of not less than 2%;
- traps must be installed before all upward sections of the inlet line, at a distance of 3-3.5 metres from each other;
- insulate the inlet line with suitable lagging;
- it is advisable to install the remote unit at a max. pipe length of between 15 m and 20 m from the appliance.
  NOTE: If the distance exceeds 20 m, ask the technical department for details or use a more powerful refrigeration unit.

• Install on the delivery line, in the following order: a suitably sized dehydration filter, a liquid flow indicator and a solenoid valve, if not present.

### B.2.6 EVACUATING THE LINES AND CHARGING WITH REFRIGERANT GAS (for installation with remote refrigeration unit)

**ATTENTION!**
**CHARGING WITH REFRIGERANT MUST BE DONE BY PROFESSIONALLY QUALIFIED PERSONNEL.**

#### B.2.6.1 Leakage test

- Wash the inlet and delivery pipes with pressurised dry nitrogen;
- connect a nitrogen cylinder to the high and low pressure connectors, making sure to also install a pressure gauge (using a "T" union), and charge the high and low pressure lines with gas to a pressure of approx. 15 bar. Close the cylinder cock and, after at least 1 hour, check that the pressure has not dropped below the previous reading value.

#### B.2.6.2 Vacuum

- Empty the circuit manually by opening the cocks on the unions;
- connect the pipes to a vacuum pump (preferably a two-stage model with vacuum gauge and high and low pressure connectors). Reach a vacuum level equal to or lower than 70mTorr (0.0931 mbar). On reaching this level, maintain it for about 15 minutes and then proceed with charging the unit as described below.

#### B.2.6.3 Charging with refrigerant

- Charge the high pressure (HP) line with liquid refrigerant for R404a (to ensure addition of the correct mixture) until bringing the pressure above 0 bar (atmospheric pressure);
- then shut off the high pressure (HP) line, start the compressor and charge with liquefied gas slowly with short impulses from the low pressure (LP) line until the bubbles in the liquid indicator disappear, being careful not to freeze the inlet pipe (LP) near the compressor.

### B.2.7 CHECKS WHEN STARTING UP THE APPLIANCE

Check on the liquid flow indicator that the charge is sufficient. Otherwise, complete charging following the instructions in § B.2.6.3.
Using a digital thermometer, check that the temperature reading on the control panel matches the instrument reading.

### B.2.8 ELECTRICAL CONNECTION

Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

**ATTENTION!**
**Work on the electrical systems must only be carried out by a qualified electrician.**

The information regarding the appliance power supply voltage is given on the dataplate. To connect to the power supply, insert the power cable plug in the corresponding mains socket, **first making sure**:

- the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by qualified personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate.

• After making the connection, with the machine running check that the power supply does not fluctuate by ±10% the rated voltage.

**If the power cable is damaged, it must be replaced by the after-sales service or in any case by qualified personnel, in order prevent any risk.**

**The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.**

### B.2.9 ELECTRICAL CONNECTION (ONLY FOR APPLIANCES WITH CABLE WITHOUT PLUG)

Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

**ATTENTION!**
**Work on the electrical systems must only be carried out by a qualified electrician.**

The information regarding the appliance power supply voltage is given on the dataplate.
Before connecting, make sure:

- the connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by qualified personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- the appliance must be permanently connected to the power supply, respecting the polarities:
  - brown: phase
  - yellow/green: earth
  - blue: neutral;
- a differential thermal-magnetic switch (or plug) suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate. The chosen device must be lockable in the open position in case of maintenance.

ATTENTION: **When using a plug, it must comply with the national installation rules. The plug must also be:**

- accessible after the appliance has been positioned in the place of installation;
- in a position always visible to the operator performing the intervention during maintenance operations.

- After making the connection, with the appliance running check that the power supply does not fluctuate by ±10% the rated voltage.

**ATTENTION!**
**An H05VV-F power cable (designation 60227 IEC 53) is used for the permanent connection to the power supply; when replacing it, use a type having at least these characteristics.**

**ATTENTION!**
**When replacing the cable, the earth wire must be kept longer than the live and neutral wires.**

**If the power cable is damaged, it must be replaced by the service centre or in any case by qualified personnel, in order prevent any risk.The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.**

### B.2.10 PLUMBING CONNECTION

**ATTENTION!**
**The plumbing connection must be carried out by a specialised technician.**

The appliance has a drain hole for any liquids present in the compartment.
Connect the compartment drain hole “C”, located on the bottom of the appliance, to a drain.
The drain hole diameter is “17.5 mm”, therefore it is advisable to connect it to a “17.5 mm” drain pipe.
Note: The drain must be equipped with a trap that discharges into an open area, to prevent any backflow from the drainage system reaching the pipes.

## C.1 OPERATION

### C.1.1 CONTROL PANEL (see Fig. 1)

“High/low humidity” selection button

"ON/OFF" button

### C.1.2 DIGITAL TEMPERATURE CONTROLLER DISPLAY
The digital temperature controller has a 3-digit electronic display for showing the temperature measured by the probe, and six ICONS (see fig.1 and par. B.5).

### C.1.3 BUTTONS
The digital temperature controller has 4 buttons for control and programming the instrument.

- Multifunction “**aux**” and “**UP**” button 

for increasing the values.

- “**Def**” and “**DOWN**” button 

for activating and/or deactivating manual defrost and decreasing the values.

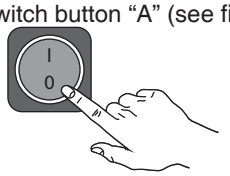
- “**Prg/mute**” button 

for silencing the alarm buzzer.

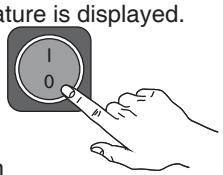
- “**SET**” button 

for accessing the Set point.

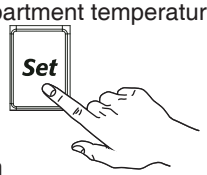
### C.1.4 SWITCHING ON AND TEMPERATURE ADJUSTMENT
The appliance has a main switch button “A” (see fig. 1); to start



the appliance, set the switch to “I” .
When switched on, the instrument carries out a Lamp Test, i.e. for a few seconds the display and icons flash, verifying its correct functioning, and the compartment temperature is displayed.

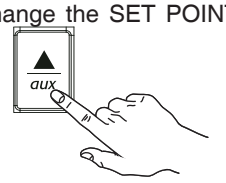


To switch off the appliance, position the button on “0”.
To SET the compartment temperature, proceed as follows:

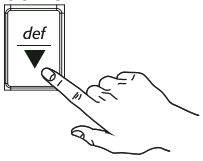


- press the button for a few seconds and the SET POINT value appears on the display.

- To change the SET POINT value, press the increase value



button or the decrease value button



. If no button is pressed for 60 seconds (“TIME OUT”), or by pressing the “**SET**” button once, the digital thermostat memorises the last set value and the normal display is restored.

The temperature range is set from a minimum to a maximum value. Values:

“MIN” setting = -24°C
“MAX” setting = -15°C

“MIN” setting = -4°C
“MAX” setting = +8°C

“MIN” setting = -2°C
“MAX” setting = +10°C

### C.1.5 DIGITAL TEMPERATURE CONTROLLER SIGNALLING ICONS
The digital temperature controller has 5 signalling ICONS that indicate:

- Icon  lit up indicates “compressor activated”.

- Icon  lit up indicates “defrost” in progress.
- Icon  lit up indicates activation of compartment fans.
- Icon  lit up indicates useful information regarding appliance operation, e.g. the need to clean the condenser filter.
- Icon  indicates that a temperature alarm has occurred during appliance operation due, for example, to condenser fan failure
- Icon *AUX* lit up indicates activation of auxiliary users (if present).

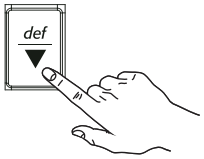
**C.1.6 ALARMS AND SIGNALLING**
**C.1.6.1 Service alarms and signalling**
The message is signalled by lighting up of the icon  .
Signalling is also indicated by the corresponding code appearing on the display, e.g.
- message signalling due to a faulty probe (compartment probe) appears directly on the instrument display with the indication “**E0**” and “**rE**” flashing alternately;
- message signalling due to a faulty evaporator probe appears directly on the instrument display with the indication “**E1**” flashing;
- message signalling due to the need to clean the condenser filter appears directly on the instrument display with the indication “**CLn**” alternating with the temperature, and is not signalled by any acoustic alarm.

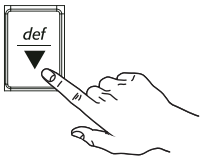
If the message “**CLn**” appears, make sure nothing is obstructing the front panel slits

**NOTE: The signalling “CLn” is factory-set and occurs after 365 days of compressor operation (value set for places with average dustiness). Use of the appliance in particularly dusty places in any case requires more frequent cleaning (refer to par. D.2.1).**

**C.1.6.2 Temperature alarms and signalling**
The alarm is signalled by lighting up of the icon  .
Alarm signalling is also indicated by the alarm code appearing on the display. Example:
- temperature alarm signalling, regarding the thermostatting probe, appears directly on the instrument display with the indication “HI” (max. temperature alarm) and “LO” (min. temperature alarm);

**C.1.7 DEFROST**
**- Automatic defrost**
The appliance has an automatic defrost function.
This function is signalled by lighting up of the icon **DEFROST**  .
The defrost water is run into a tray and automatically evaporated.

**- Manual defrost activation**


Keep the button pressed for at least 5 seconds to start a manual defrost cycle.
This function is signalled by lighting up of the icon **DEFROST**  .
If defrost conditions do not exist, the display shows the message “**dFb**”, indicating that the operation will not be carried out; defrost is with forced ventilation (and not hot gas), to reduce energy consumption, only for refrigerated models with compartment set point higher than or equal to “+2”.
Defrost can be stopped manually by pressing the button 

; the display shows the message “**dFE**”. Defrost cannot be activated in the programming stage.

**C.1.8 HIGH/LOW HUMIDITY BUTTON**
The button  (high/low humidity selection) is used to preserve food products requiring storage at a certain humidity level. Set the button to “I” to select a low compartment humidity value; set the button to “II” to select a high compartment humidity value. In this way it is possible to set the optimum humidity according to the type of food.

**C.1.9 LOADING THE PRODUCT**
Distribute the product evenly inside the compartment (away from the door and back) in order to allow good air circulation. Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside. Do not leave the door open any longer than necessary when loading or removing food. It is advisable to keep the keys (for models with lock) in a place only accessible to authorised personnel. To prevent unauthorised personnel from using the appliance, it is advisable to always close it with the key.
Regarding the max. load for each shelf, respect that given in the table below:

| | **Shelf max. load** |
|---|---|
| "Heavy Duty" horizontal refrigerators with digital control | **20 Kg** |

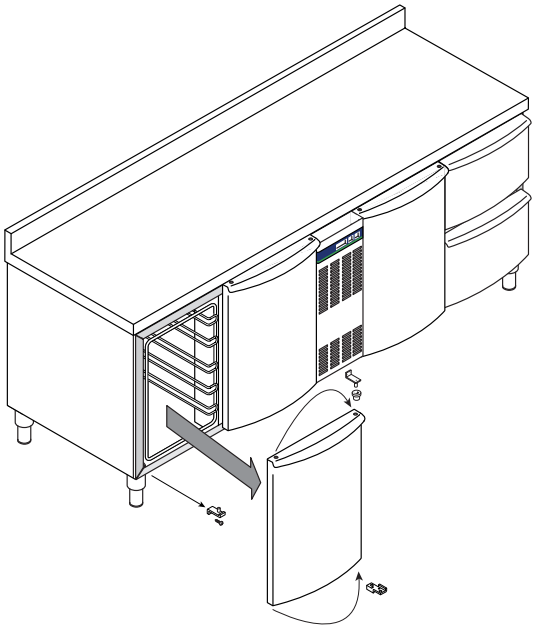
## C.2 MODULARITY OF MAIN COMPONENTS

"Heavy Duty" range refrigerated counters have been designed with a modular structure. In this way it is possible to easily replace the main components of the appliance.

**C.2.1 REFRIGERATION UNIT COMPARTMENT MODULARITY**
See par. C.2.3 of this manual for information regarding unit compartment modularity.

**C.2.2 REFRIGERATED COMPARTMENT MODULARITY**
The refrigerated compartments can be easily customised, therefore it is possible to quickly replace the structure with doors (inside food racks) with that having drawers. Given below are the operations necessary for customisation.

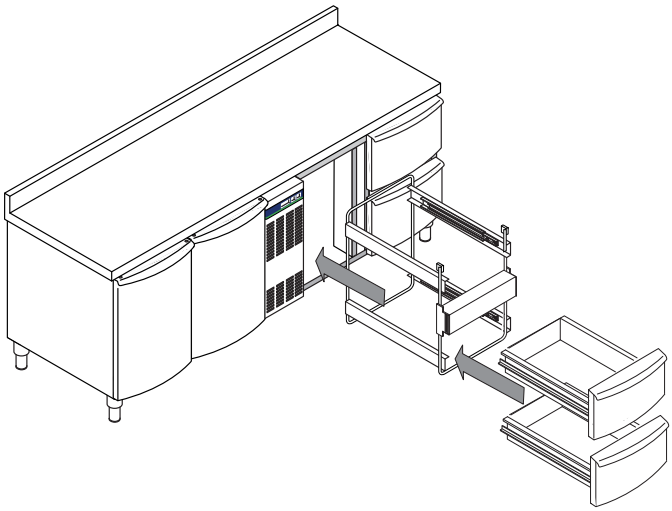
**C.2.2.1 Door reversing**
To reverse door opening from right to left and vice versa, proceed as follows:
- remove the bottom hinge fixing screws and remove the door;
- remove the plate located on the lower part of the door and place it on the opposite side;
- move the top hinge to the other side, place the door on the hinge, then fix the bottom hinge on the special seats arranged on the other side.



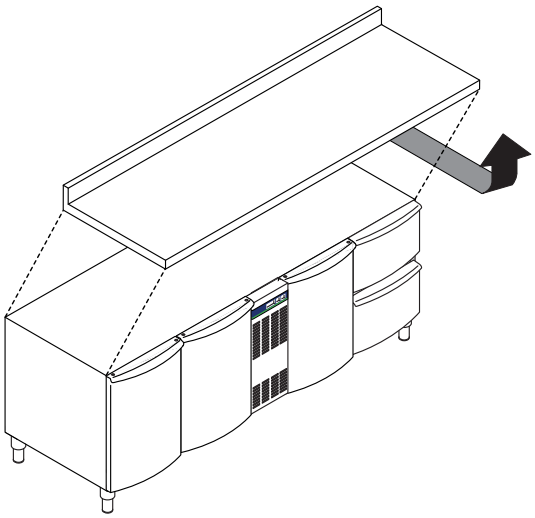
**C.2.2.2 Replacing the compartment with fully insulated door with drawer unit**
To replace the compartment with fully insulated door (inside food racks) with the compartment with drawer unit, carefully follow these instructions:
- remove the door: remove the bottom hinge fixing screws and remove the door; remove the top hinge;
- remove the food racks from the metal support structure;
- remove the metal support structure by lifting it out of its seat on the bottom of the counter;
- insert the new drawer unit support structure, then secure it to the appliance compartment with 4 screws.
- there are 3 types of drawer units: 1/3 drawers; 1/2 drawers; bottle holder.

**The drawer units are available only for refrigerated models and not for freezer models.**

**Note**: Since the fully insulated door compartments are modular and easily removed, all compartment cleaning operations can be optimised. In fact, the rack support structure can be quickly removed, giving complete access to the compartment for cleaning.



**C.2.3 SHELF MODULARITY**
To replace the shelf:
- remove the fixing screws located under the shelf in the front part;
- move the shelf towards the front of the counter to free it from the rear fitting seats, then lift it out.



## C.3 GENERAL SAFETY RULES

### C.3.1 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.

### C.3.2 PROTECTION DEVICES INSTALLED ON THE MACHINE

#### C.3.2.1 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;
- interlocked movable guards (front panels) for access inside the machine;
- machine electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the machine is connected to 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.**

### C.3.3 SAFETY SIGNS TO BE PLACED ON THE MACHINE OR NEAR ITS AREA

| PROHIBITION | MEANING |
|---|---|
|  | **Do not remove the safety devices.** |
|  | **Do not use water to extinguish fires (shown on electrical parts).** |

| DANGER | MEANING |
|---|---|
|  | **DANGER OF BURNS.** |
|  | **DANGER OF ELECTROCUTION (shown on electrical parts with indication of voltage).** |

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

### C.3.4 END OF USE

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

### C.3.5 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.

Any anomalous situations are signalled on the control panel display.
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.

**ATTENTION!**
**Machine maintenance operations must only be carried out by specialised Technicians provided with all the appropriate 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.**

### C.3.6 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 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 refrigeration, freezing or preservation, 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.

**ATTENTION!**
**The previously described actions are prohibited!**

### C.3.7 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 to be considered incorrect 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, cold tray, cooling circuit plates and pipes) | 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. |
| Falling from above | The operator works on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it). |
| Crushing or injury | The specialised Technician may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly. |
| Tipping of loads | When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced. |
| Chemical (refrigerant gas) | Inhalation of refrigerant gas. Therefore always refer to the appliance labels. |

## C.4 NORMAL MACHINE USE

### C.4.1 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.

### C.4.2 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.

### C.4.3 OPERATOR FOR NORMAL MACHINE 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 fault (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.

## D.1 MACHINE CLEANING AND MAINTENANCE

**ATTENTION!**
**Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply and carefully unplug it.**

**ATTENTION!**
**During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.**

**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).**

### D.1.1 ROUTINE MAINTENANCE

**ATTENTION!**
**Disconnect the power supply before cleaning the appliance.**

#### D.1.1.1 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.

#### D.1.1.2 Cleaning the cabinet and accessories

Before using the appliance, clean all the inside 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.
Check the power cable regularly and replace it in case of signs of wear.
Have the appliance checked periodically (at least once a year).

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

**ATTENTION!**
**Do not use steel wool or similar material to clean stainless steel surfaces. Do not use detergents containing chlorine, solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders.**

#### D.1.1.3 Compartment cleaning

To clean the compartment, remove the drain hole plug and run the water into the drain. **Pay special attention when cleaning the front control panel: make sure water sprays do not enter the slits in the condenser protection panel.**

#### D.1.1.4 Precautions in case of long idle periods

If the appliance is not going to be used for some time, take the following precautions:

- unplug it;
- remove all food from the compartment and clean the inside and accessories;
- go over all the stainless-steel surfaces vigorously with a rag moistened with paraffin oil in order to create a protective film;
- leave the door ajar so that air can circulate inside, preventing the formation of unpleasant odours;
- air the premises periodically.

**ATTENTION!**
**Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the After-Sales Service, provided with adequate 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.**

**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.**

**D.1.2 EXTRAORDINARY MAINTENANCE**

**ATTENTION!**
**WEAR PROTECTIVE GLOVES AND A MASK WHEN CARRYING OUT ANY EXTRAORDINARY MAINTENANCE OPERATIONS.**

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

**D.1.2.1 Periodical condenser cleaning**
To ensure optimum appliance operation, the condenser filter of the refrigeration unit, located behind the control panel, must be cleaned at least once every 6 months.
If the appliance is installed in a dusty or poorly ventilated place, the condenser filter must be cleaned more frequently, at least once every 3 months.
**Note**: It is advisable to use a brush or vacuum cleaner to remove the dirt accumulated on the filter (see fig. 4).

**ATTENTION!**
**Do not clean the appliance with jets of water.**

**D.1.2.2 Replacing the power cable**
To replace the power cable, proceed as follows:
- disconnect the power supply;
- remove the electrical system guard;
- replace the power cable;
- refit the guard;
- reconnect the power supply.

**D.1.2.3 Refrigeration unit compartment modularity**
The refrigeration unit is located in the middle of the appliance, in order to ensure optimum ventilation inside the refrigerated compartment. To access the refrigeration unit, for extraordinary maintenance operations, proceed as follows:
- firstly disconnect the power supply;
- remove the slotted control panel fixed with one middle screw at the top;
- turn the control panel downwards and remove the 2 screws at the back of the electrical box, then lift the cover and disconnect the wiring from the connectors and the “high/low humidity” button;
- loosen the 4 fixing screws located on the right and left side of the counter, then remove the complete refrigeration unit;
- the unit is completely removed from the refrigerated counter, for carrying out extraordinary maintenance operations in a quick and easy way.

**D.1.2.4 Quick troubleshooting guide**
In some cases, faults can be eliminated easily and quickly; The following is a list of possible problems with their solutions:

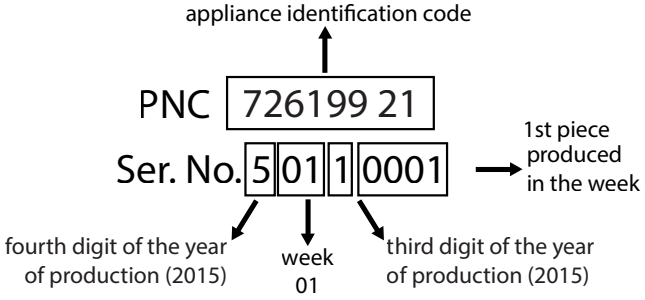
*A*. The appliance does not switch on:
- make sure the plug is properly inserted in power socket.
- make sure the socket is powered.

**B**. The inside temperature is too high:
- check the thermostat setting;
- make sure there is no heat source near the appliance;
- make sure the door closes properly.

*C*. The appliance is too noisy:
- make sure the appliance is properly levelled. An unbalanced position can set off vibrations.
- make sure the appliance is not touching other appliances or parts which could reverberate.

If the fault persists after carrying out the above checks, contact the After-Sales Service, remembering to give the following details:
- the type of fault;
- the appliance PNC (production number code);
- the Ser. No. (appliance serial number).

**Note: The code and serial number are essential for identifying the type of appliance and date of manufacture:**




**D.1.3 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 after-sales service.**

**D.1.3.1 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**<br>General cleaning of machine and surrounding area | **Daily** |
| **Mechanical protection devices**<br>Check condition, and for any deformation, loosening or removed parts. | **Monthly** |
| **Control**<br>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**<br>Tightening of main bolts (screws, fixing systems, etc.) of machine. | **Yearly** |
| **Safety signs**<br>Check readability and condition of safety signs. | **Annuale** |

| | |
|---|---|
| **Electrical control panel**<br>Check electrical components installed inside the Electrical Control Panel. Check wiring between the Electrical Panel and machine parts. | **Yearly** |
| **Electrical connection cable and plug**<br>Check connection cable (replace it if necessary) and plug. | **Yearly** |
| **Extraordinary machine maintenance**<br>Check all components, electrical equipment, corrosion, pipes, …… | **Every 10 years (*)** |

(*) 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 inspection and 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 adequate 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.**

**D.1.4 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;
- place a sign on the Main Electrical Panel 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 the electrical power supply disconnected.**

**ATTENTION!**
**Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply 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.**

**D.1.5 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.

## D.2 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.**

**D.2.1 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 country of use must be observed.

**D.2.2 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  placed on the product indicates that it should not be considered as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people.
For further information on the recycling of this product, contact the local dealer or agent, the after-sales assistance service or the local body responsible for waste disposal.

**ATTENTION!**
**Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.**

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

## D.3 ENCLOSED DOCUMENTS

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