

Blast Chillers/Freezers

30–50–70–100 Kg LW



EN Installation manual *



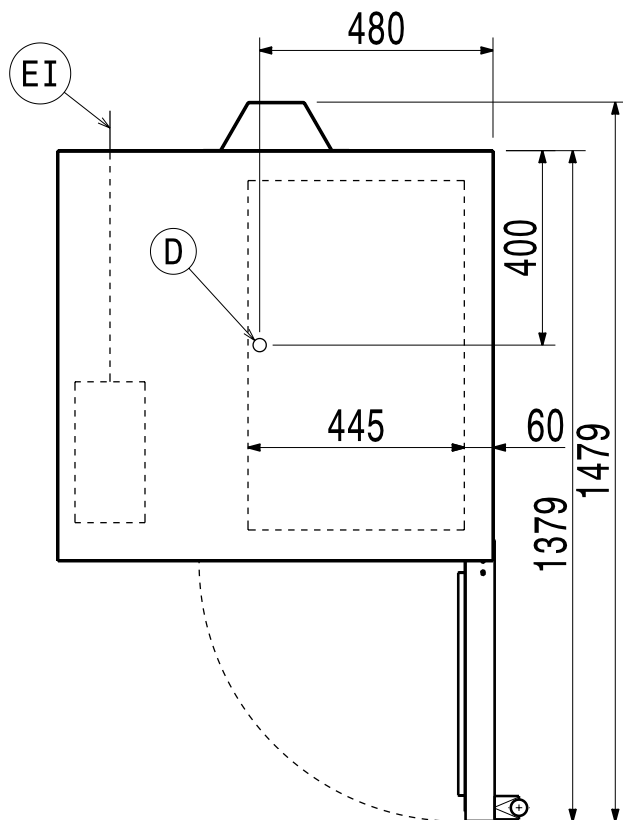
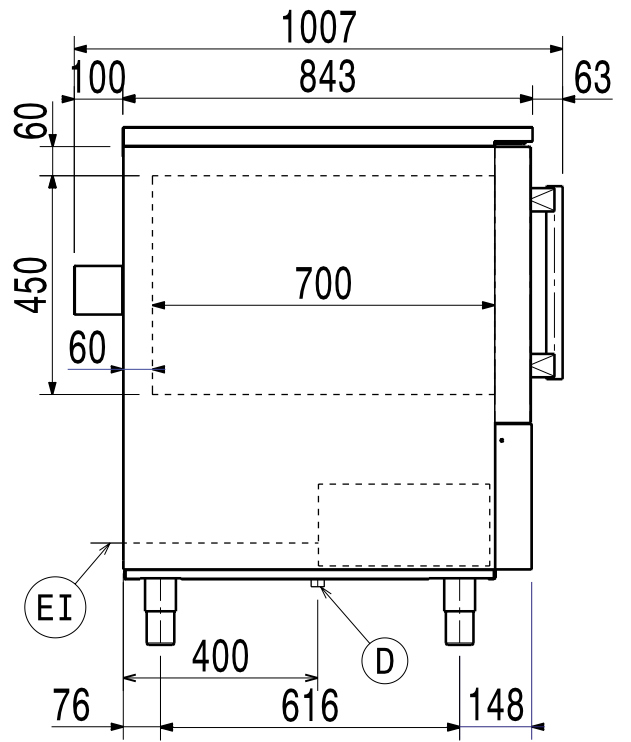
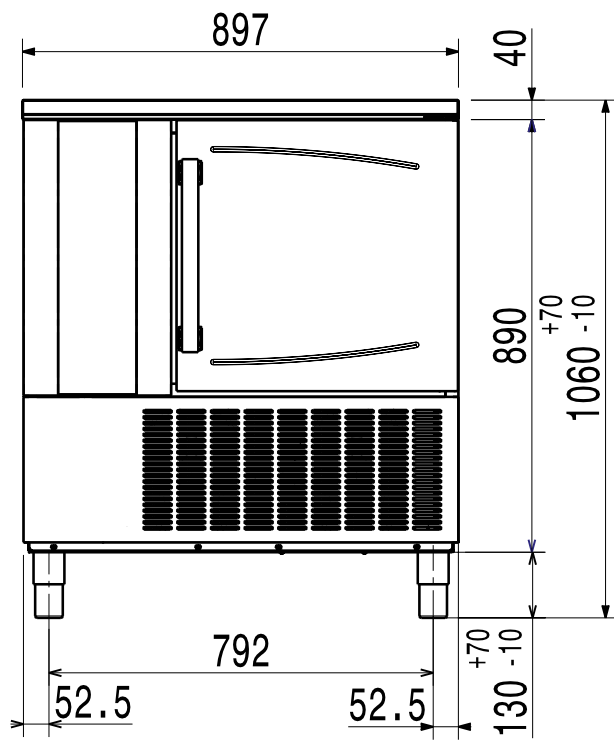
*Original instructions

595R 278 00- 2016.08

Installation diagram
Group on board
model 30 Kg 6GN 1/1

El = Power cable length

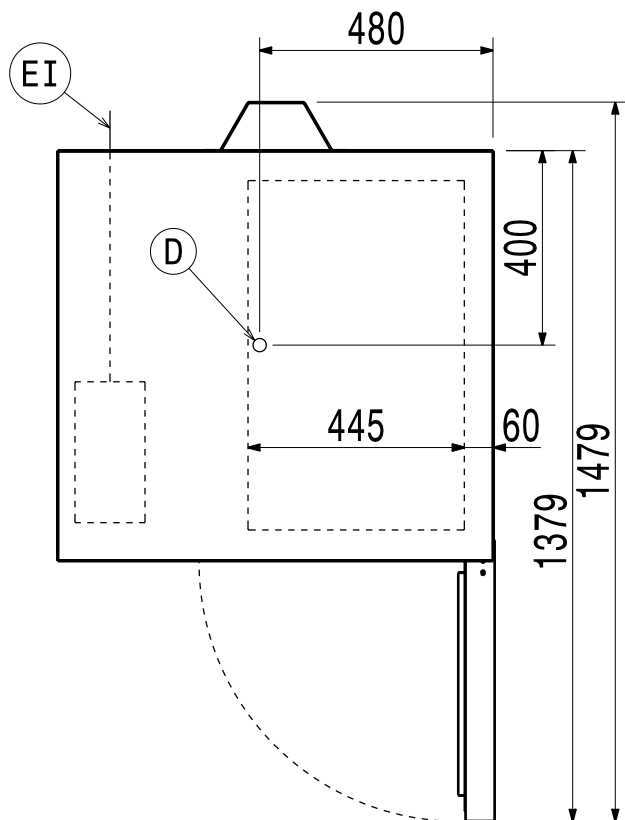
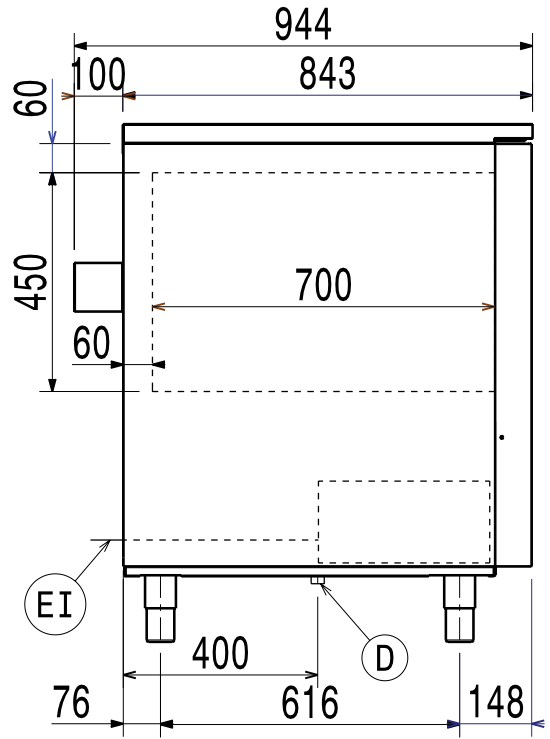
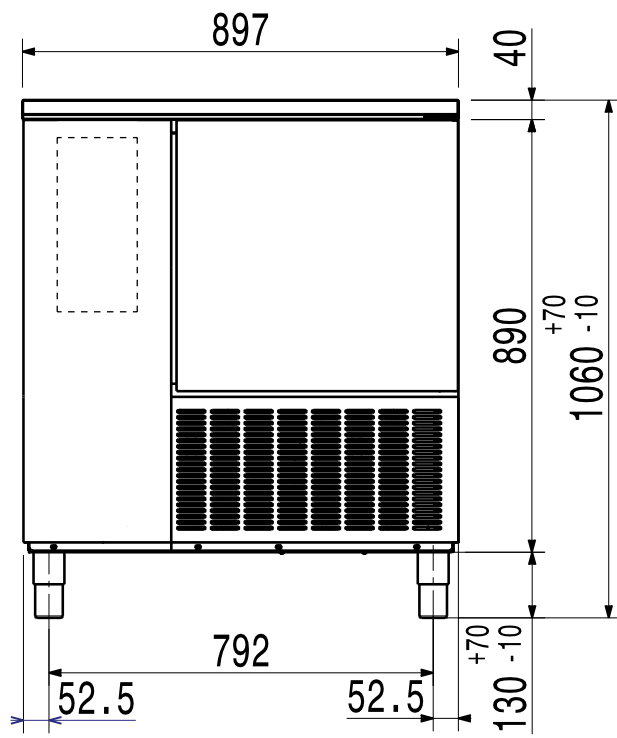
D = Compartment drain hole



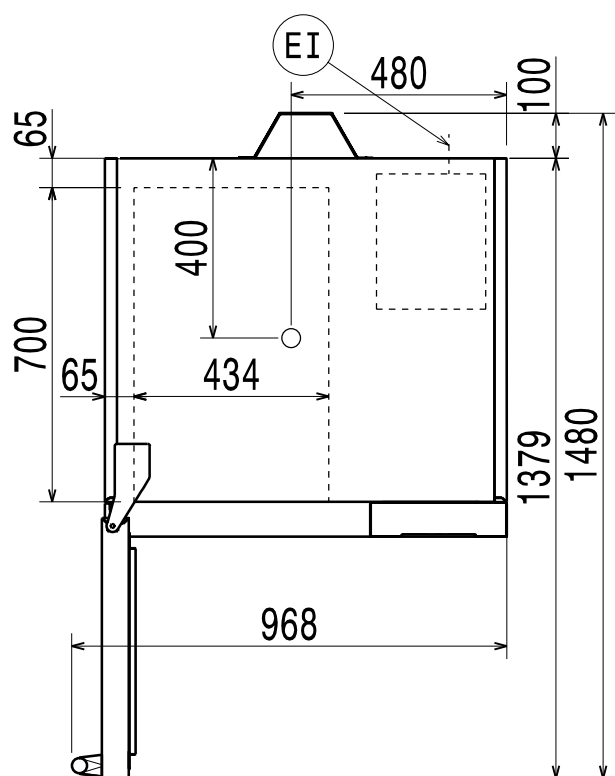
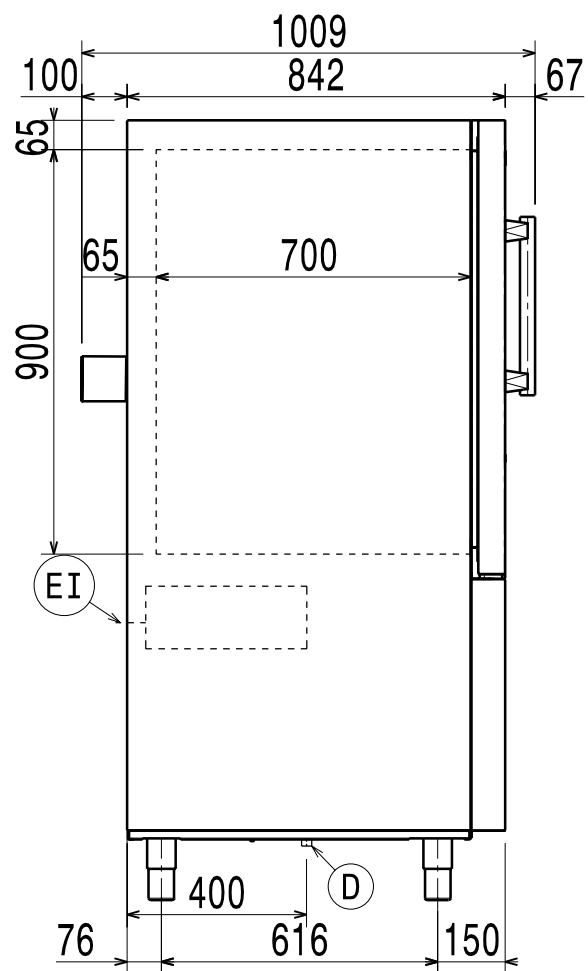
Installation diagram
Group on board
model 30 Kg 6GN 1/1

El = Power cable length

D = Compartment drain hole



Installation diagram
Group on board
model 50 Kg 10GN 1/1
El = Power cable length
D = Compartment drain hole



Installation diagram

Remote

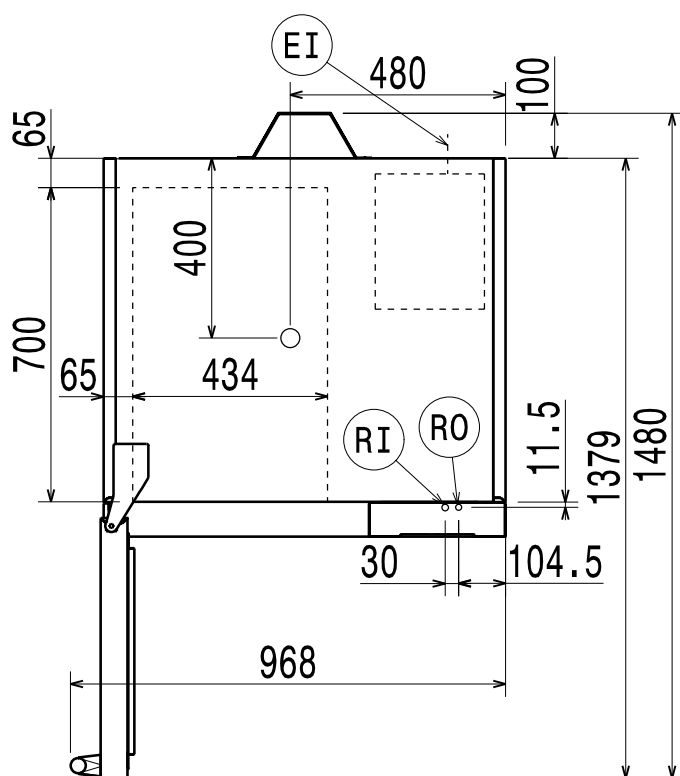
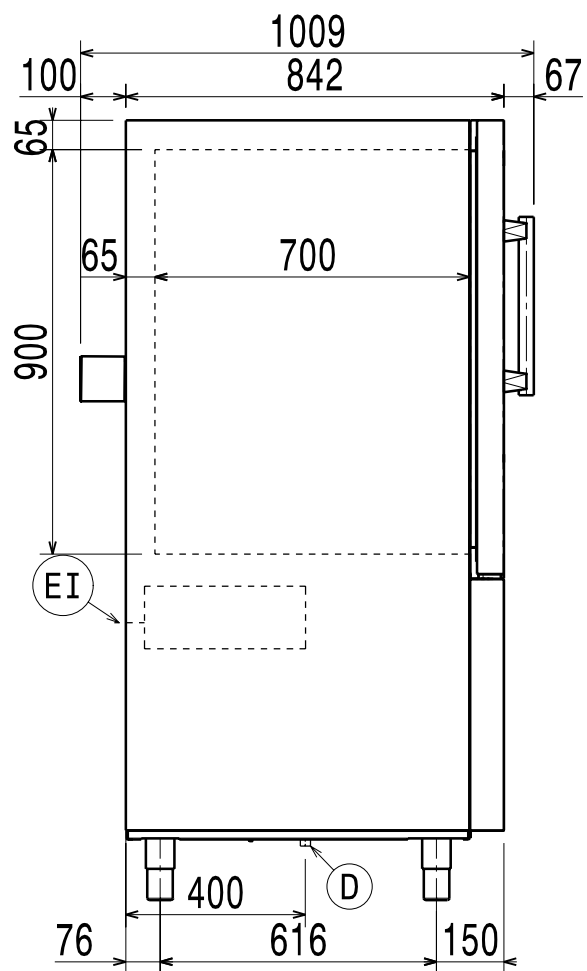
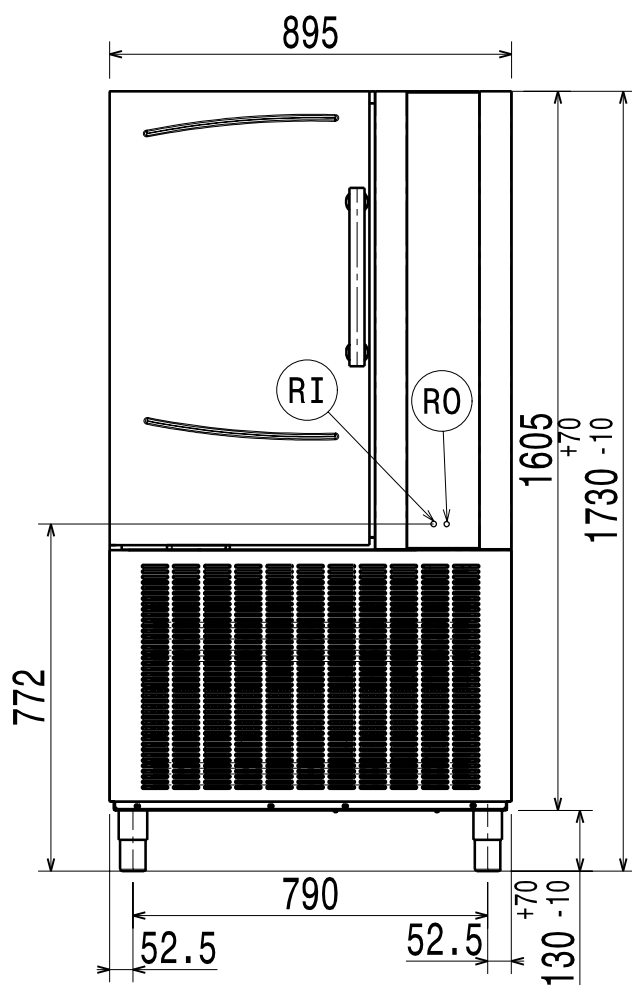
model 50 Kg 10GN 1/1

El = Power cable length

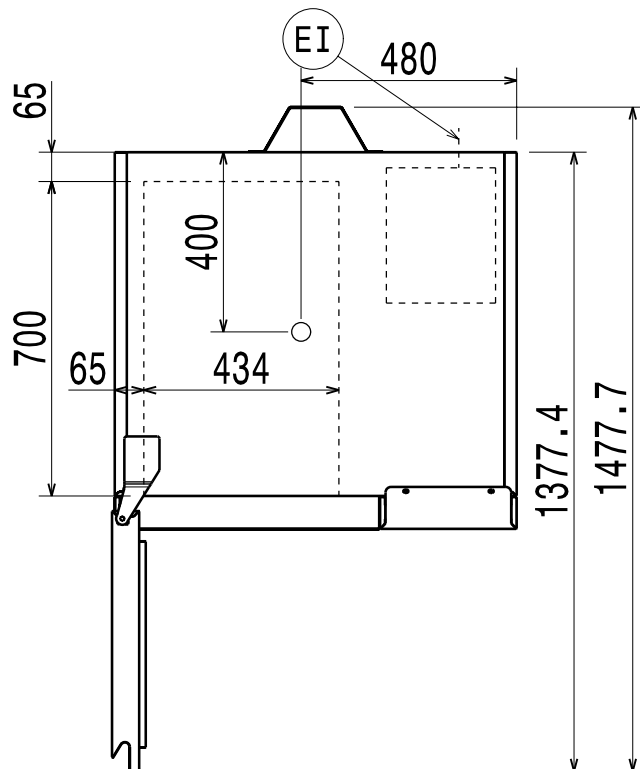
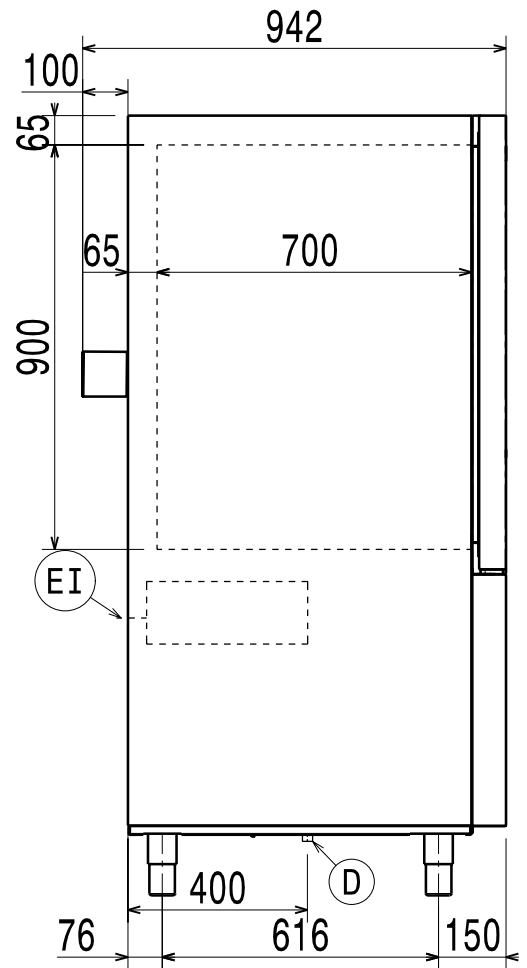
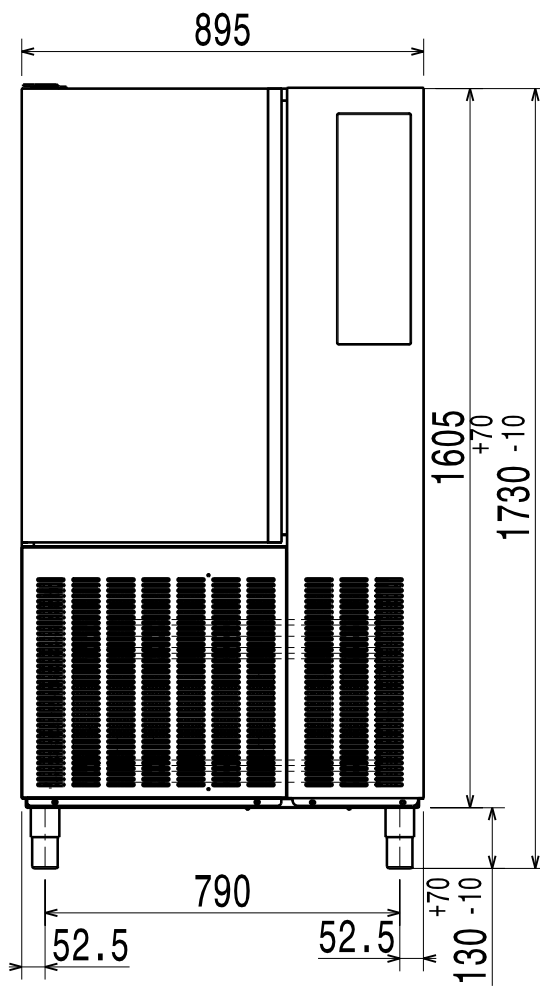
RI = Refrigerant inlet (liquid)

RO = Refrigerant outlet (gas)

D = Compartment drain hole



Installation diagram
Group on board
model 50 Kg 10GN 1/1
El = Power cable length
D = Compartment drain hole



Installation diagram

Remote

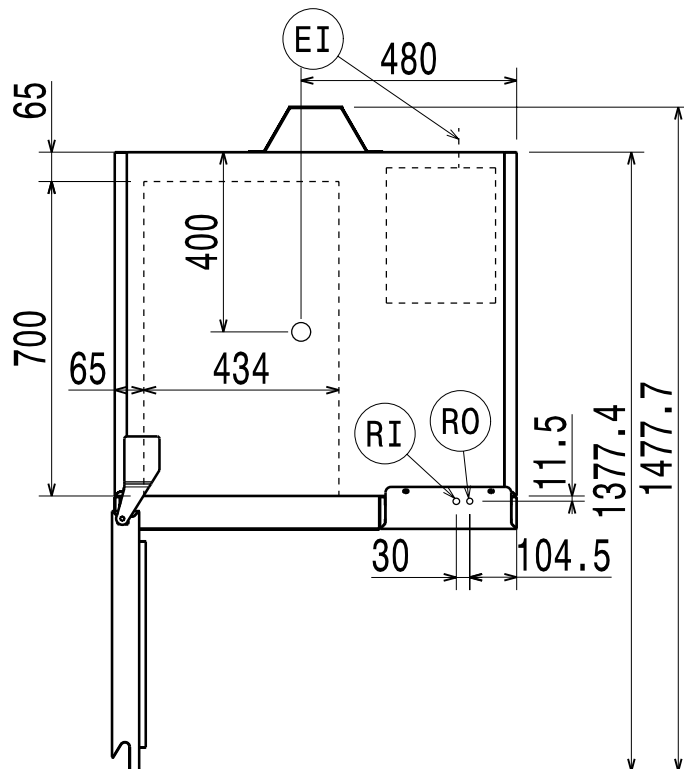
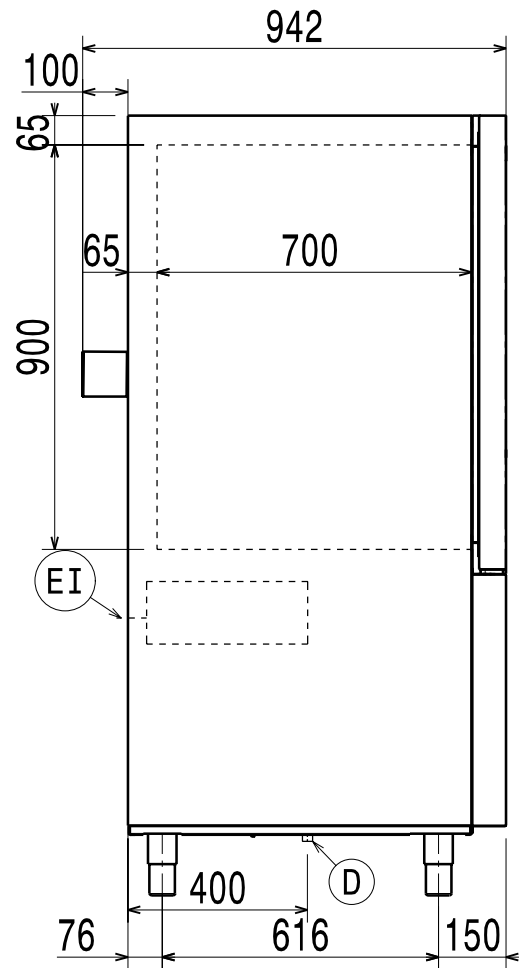
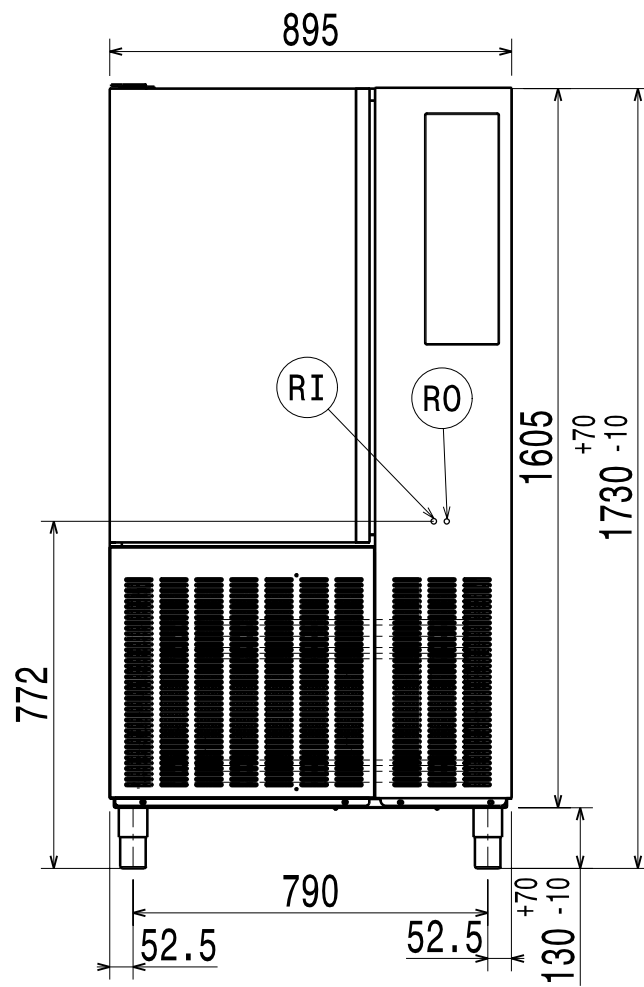
model 50 Kg 10GN 1/1

El = Power cable length

RI = Refrigerant inlet (liquid)

RO = Refrigerant outlet (gas)

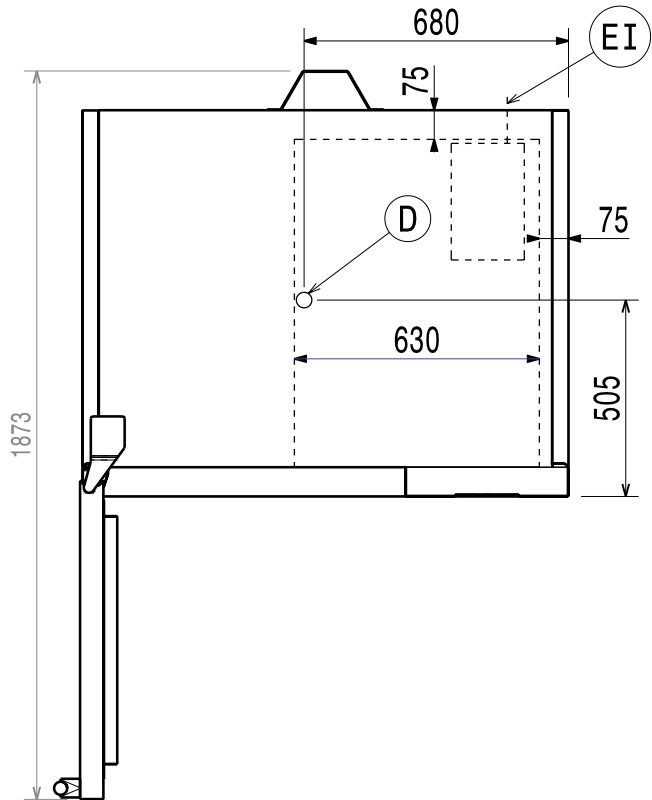
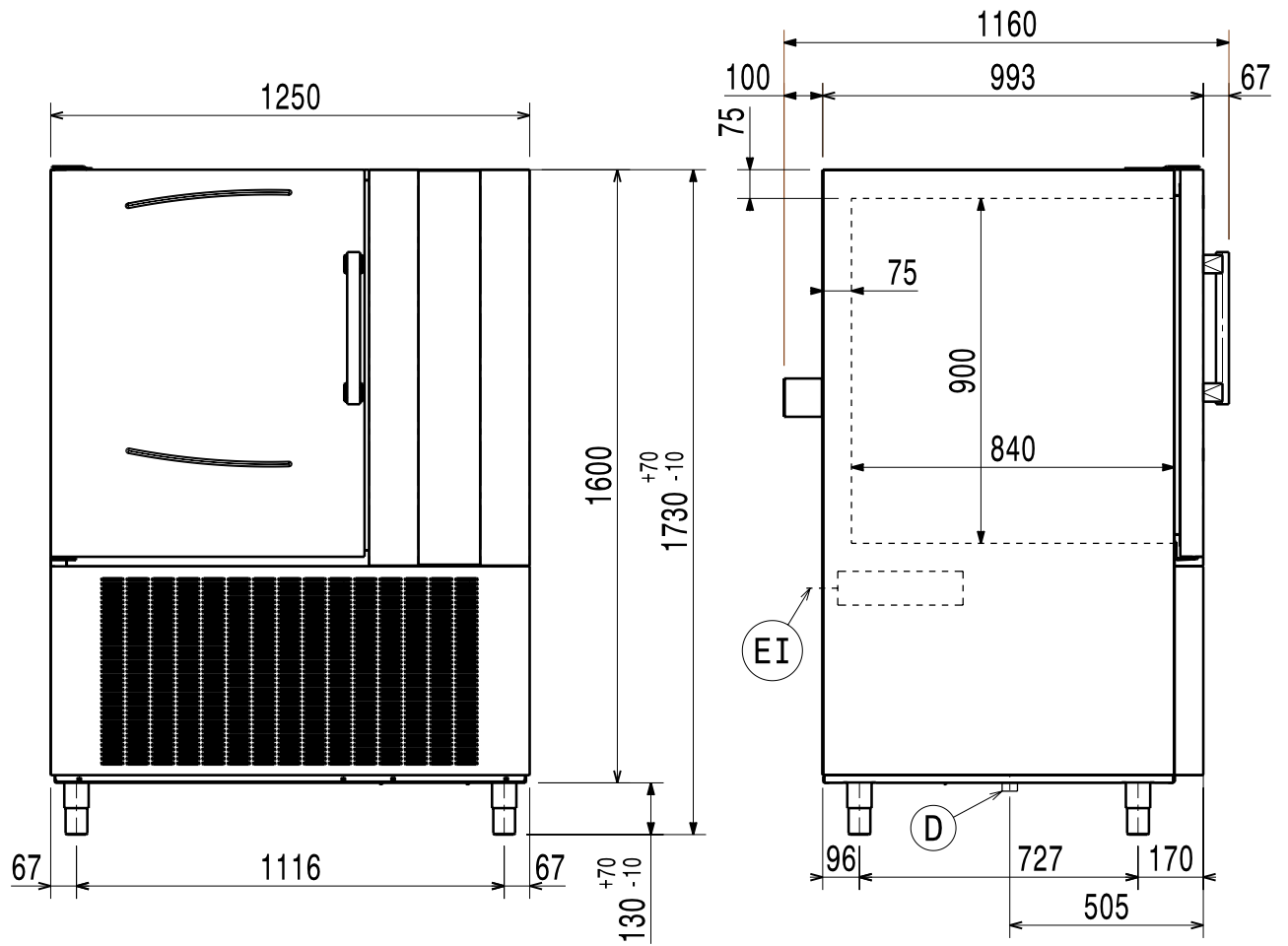
D = Compartment drain hole



Installation diagram
Group on board
model 70 Kg 10GN 2/1

El = Power cable length

D = Compartment drain hole



Installation diagram

Remote

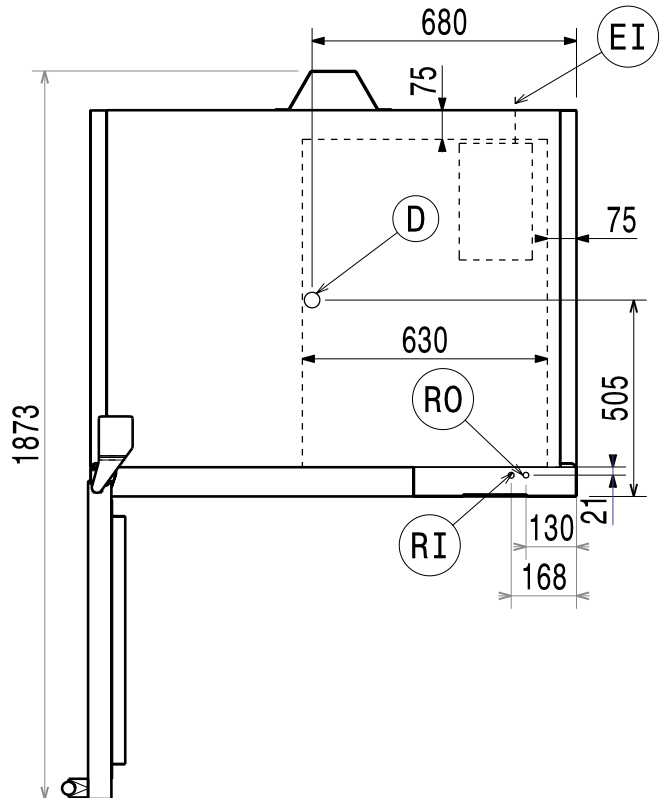
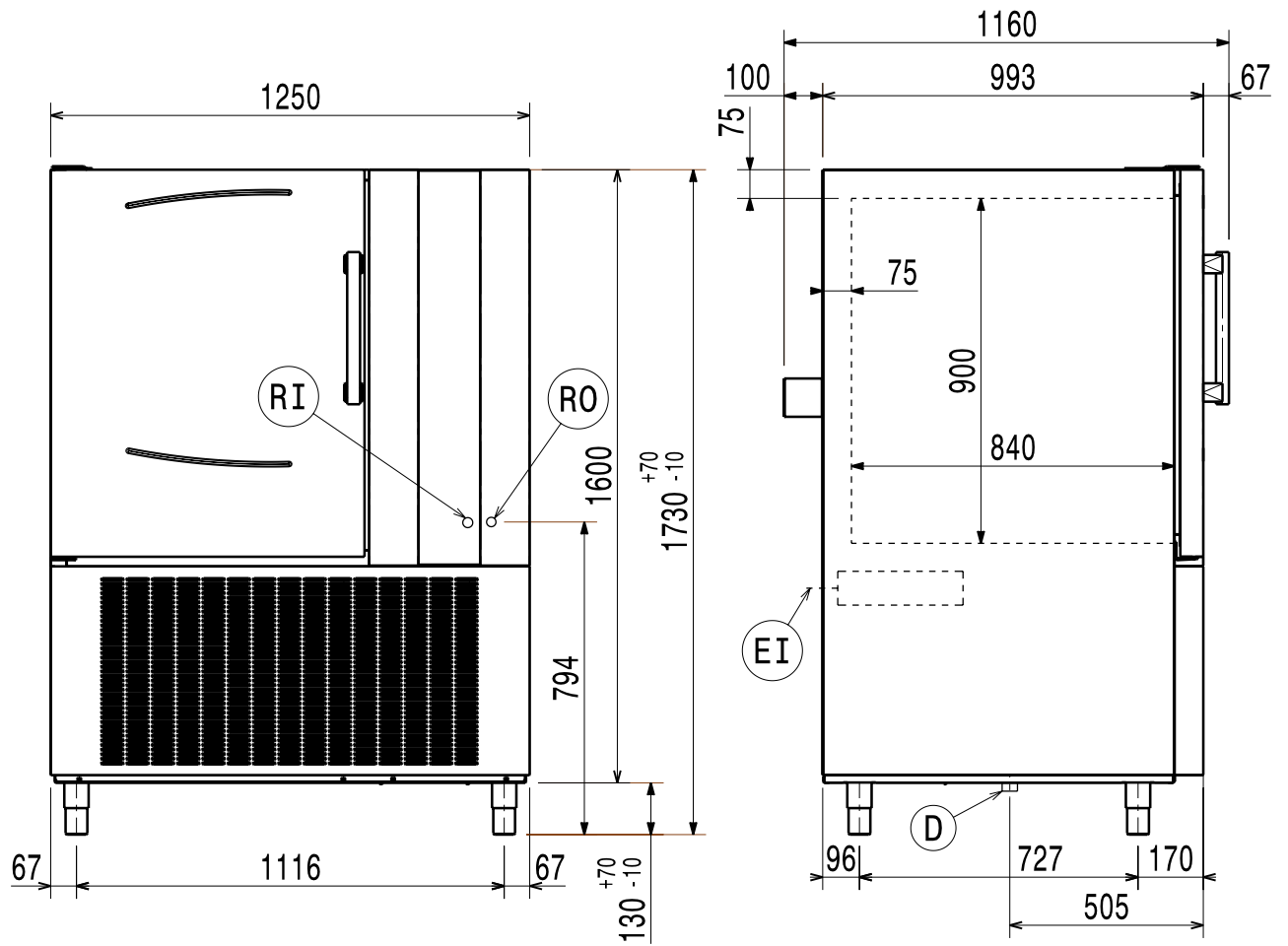
model 70 Kg 10GN 2/1

El = Power cable length

RI = Refrigerant inlet (liquid)

RO = Refrigerant outlet (gas)

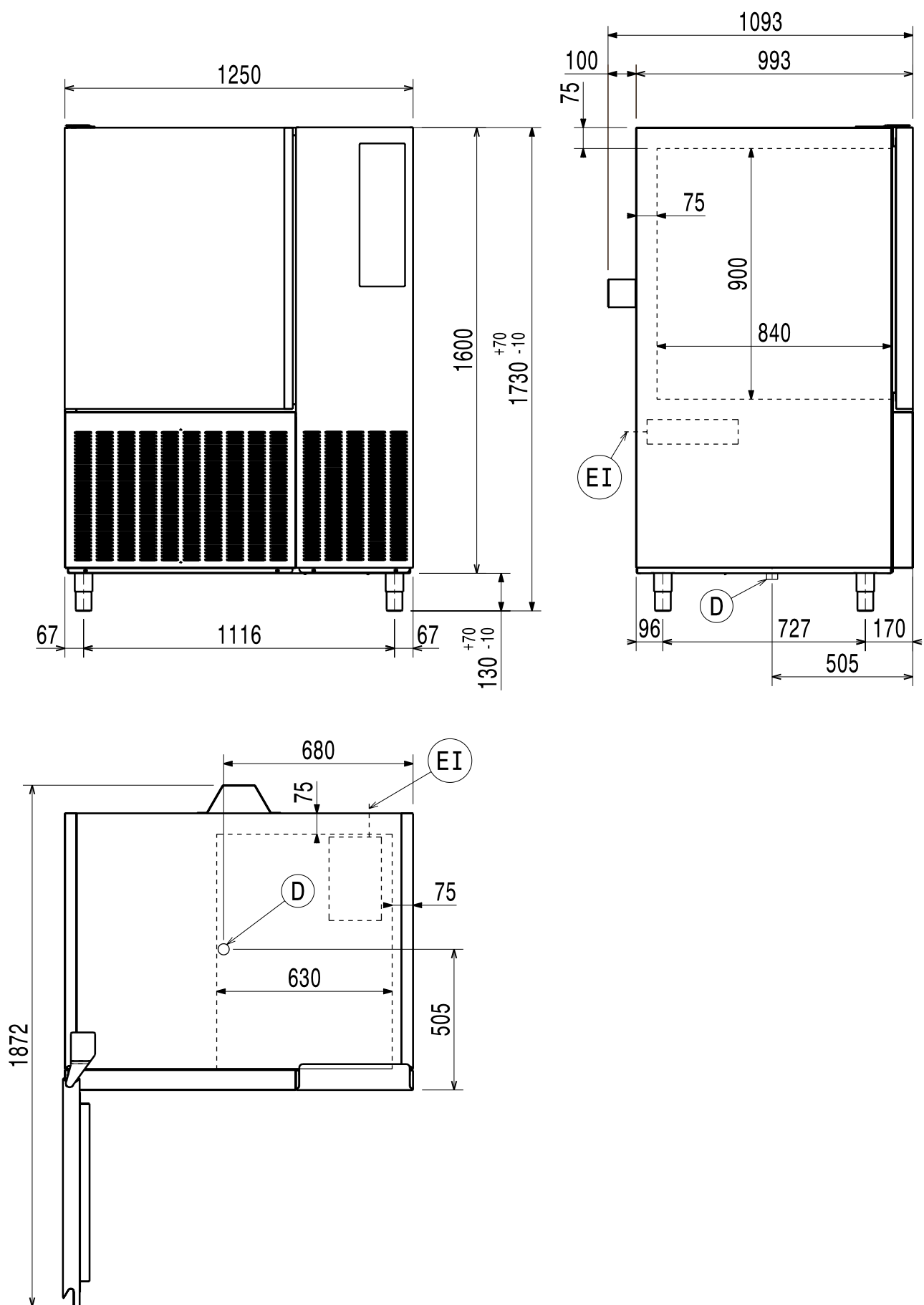
D = Compartment drain hole



Installation diagram
Group on board
model 70 Kg 10GN 2/1

El = Power cable length

D = Compartment drain hole



Installation diagram

Remote

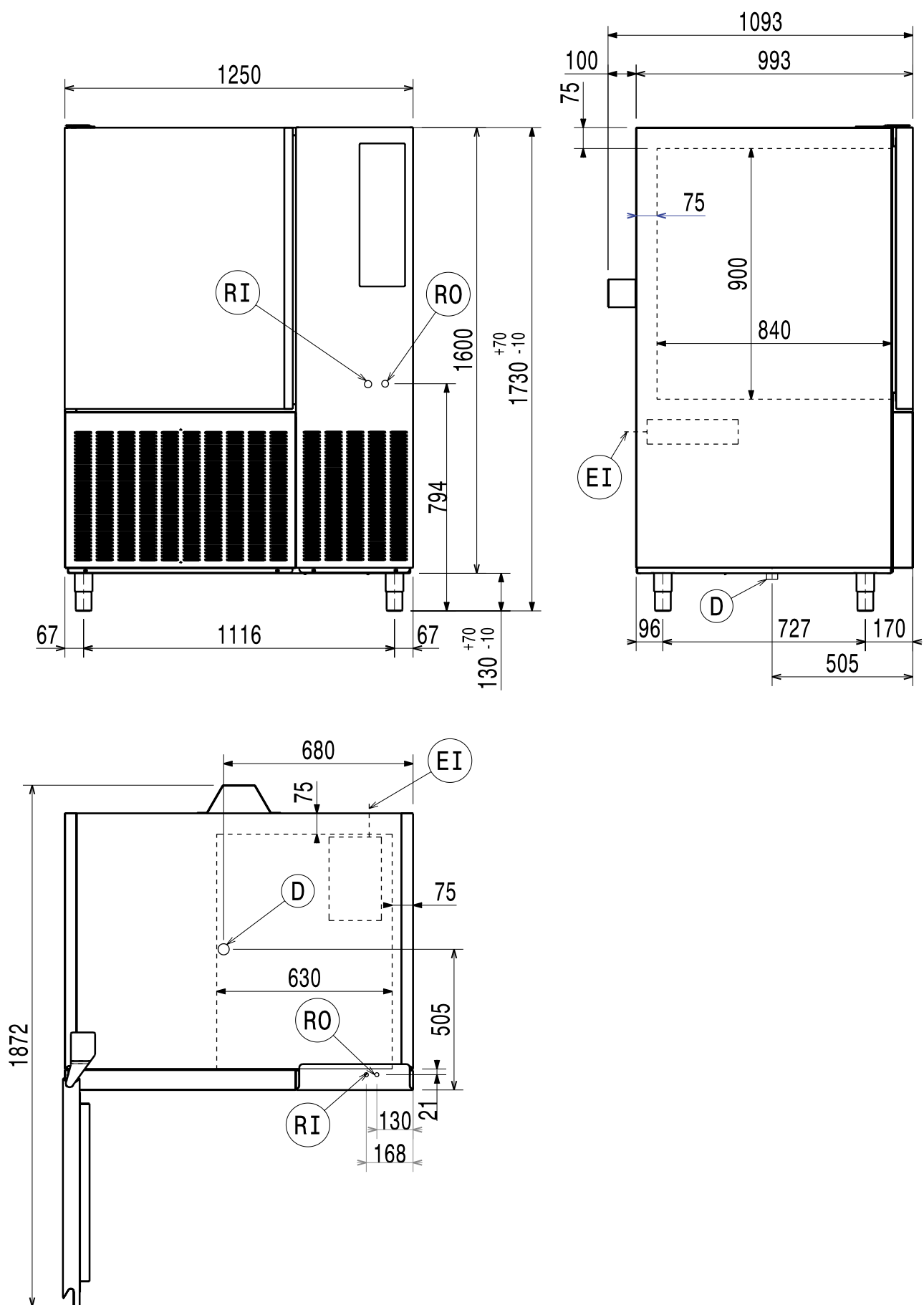
model 70 Kg 10GN 2/1

El = Power cable length

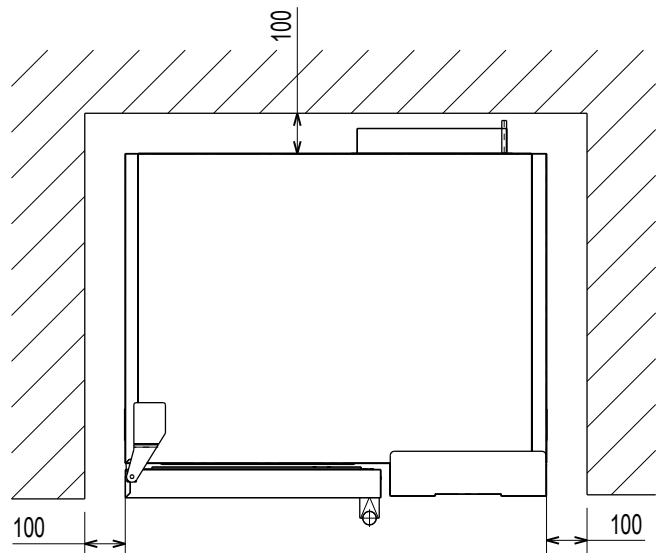
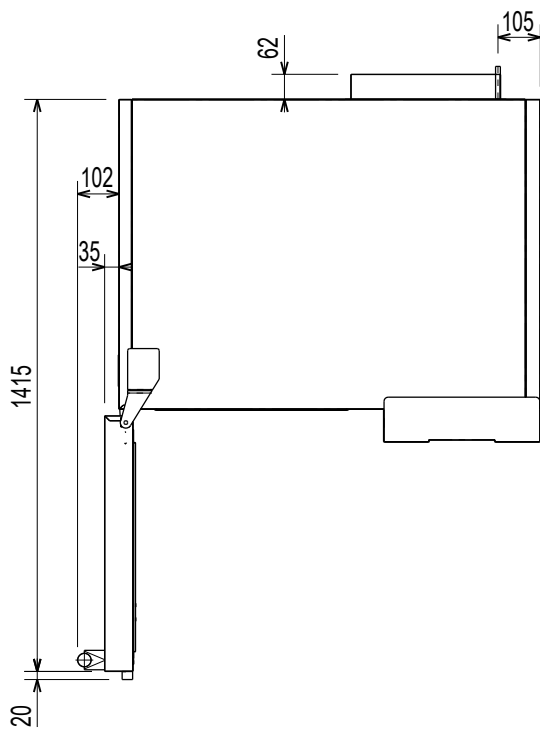
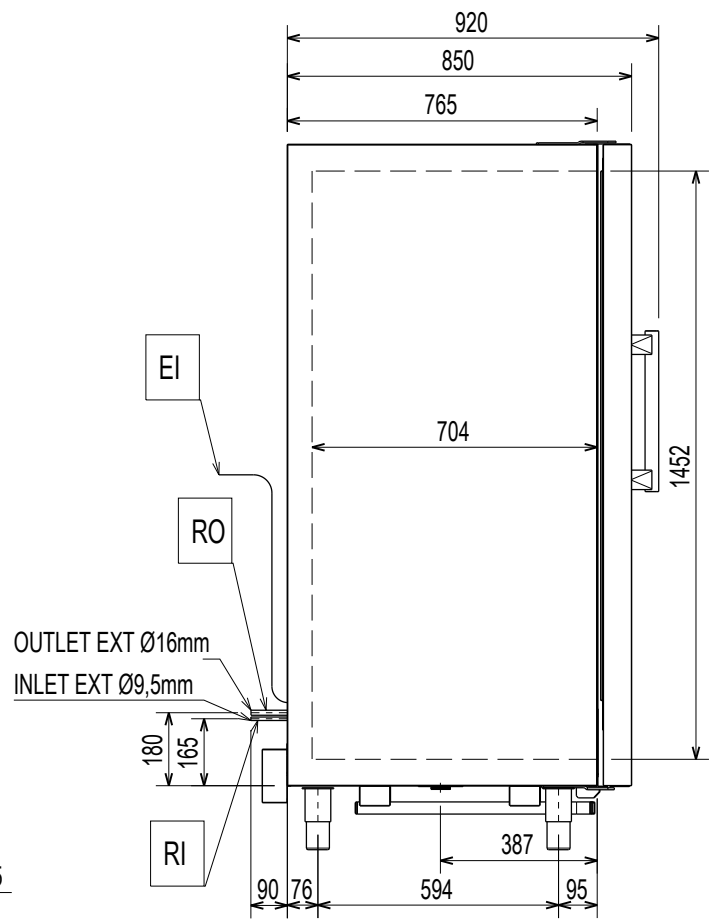
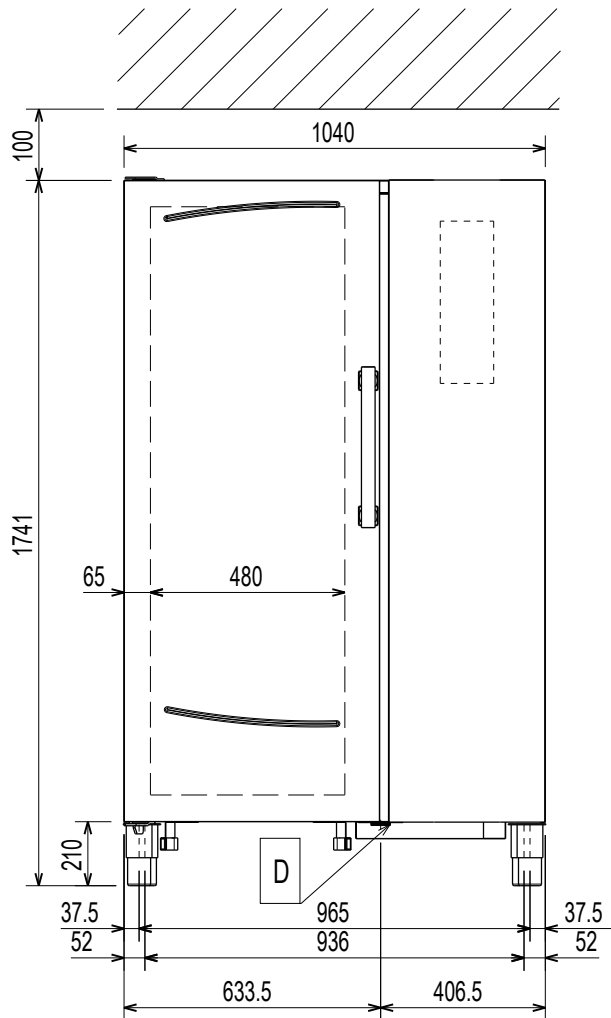
RI = Refrigerant inlet (liquid)

RO = Refrigerant outlet (gas)

D = Compartment drain hole



Installation diagram
Remote
model 100Kg 20GN 1/1
EI = Power cable length
RI = Refrigerant inlet (liquid)
RO = Refrigerant outlet (gas)
D = Compartment drain hole



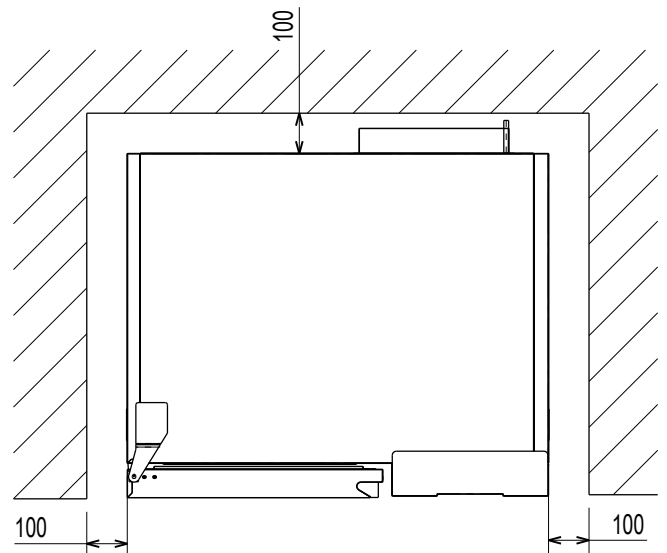
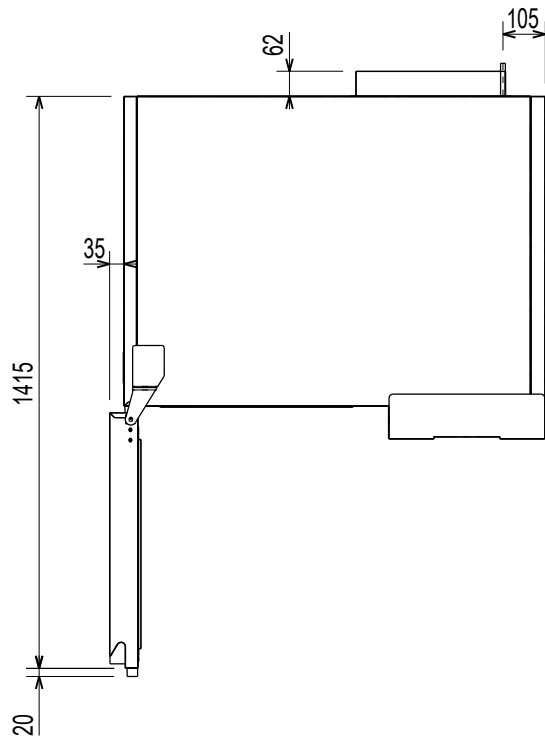
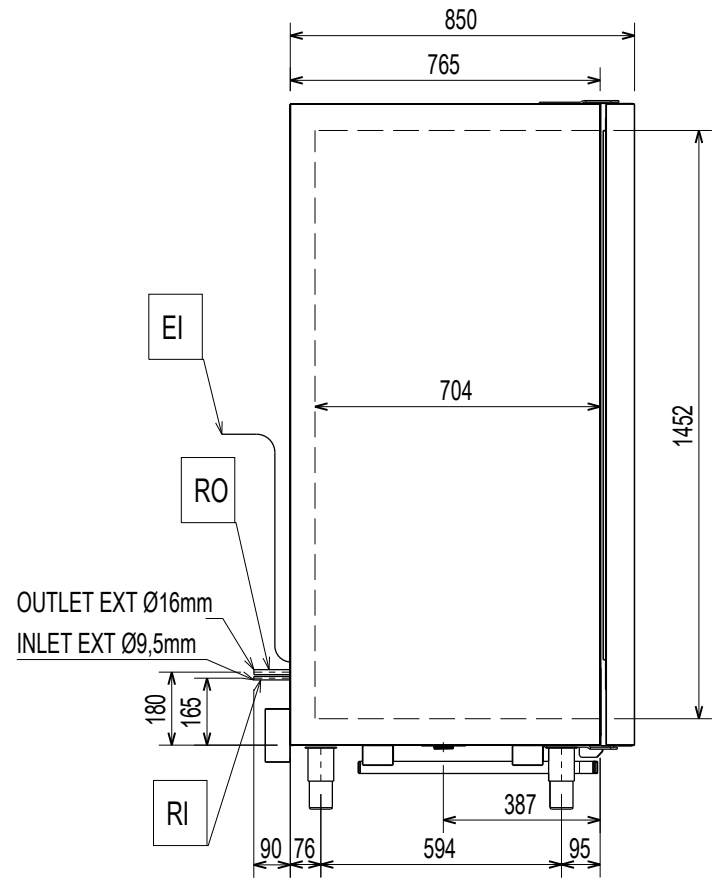
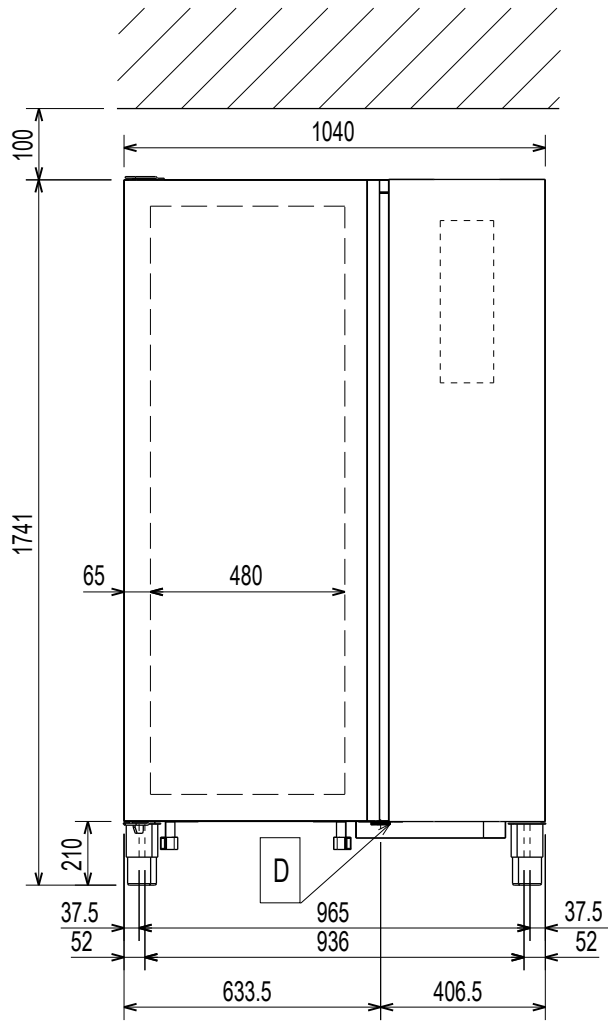
Installation diagram
Remote
model 100Kg 20GN 1/1

El = Power cable length

RI = Refrigerant inlet (liquid)

RO = Refrigerant outlet (gas)

D = Compartment drain hole



Foreword



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

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

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

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

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



IMPORTANT

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

Contents

A	SAFETY INFORMATION.....	28
A.1	General information	28
A.2	Personal protection equipment	29
A.3	General safety	29
A.4	General safety rules	30
A.5	Appliance and manufacturer's identification data	33
A.6	Technical data	35
A.7	Transport, handling and storage	35
A.8	Installation and assembly	35
A.9	Appliance space limits	37
A.10	Positioning	37
A.11	Use	39
A.12	Machine cleaning and maintenance	40
A.13	Service.....	43
A.14	Machine disposal.....	43
B	GENERAL INFORMATION	44
B.1	Introduction	44
B.2	Intended use and restrictions	44
B.3	Testing and inspection.....	44
B.4	Copyright.....	44
B.5	Keeping the manual	44
B.6	Recipients of the manual	44
B.7	Definitions.....	44
B.8	Responsibility	44
C	TRANSPORT, HANDLING AND STORAGE	46
C.1	Introduction.....	46
C.2	Transport: Instructions for the carrier	46
C.3	Handling.....	46
	C.3.1 Procedures for handling operations.....	46
	C.3.2 Shifting	46
	C.3.3 Placing the load	46
C.4	Unpacking	46
C.5	Storage	47
D	INSTALLATION AND ASSEMBLY	48
D.1	Introduction	48
D.2	Customer's responsibilities	48
D.3	Disposal of packing.....	48
D.4	Positioning the spacer	48
D.5	Condensate tray positioning.....	48
D.6	Positioning on the "Cook & Chill" column	49
D.7	Positioning the top	49
D.8	Draining water	49
D.9	Rack positioning diagram (for pastry tray)	50
D.10	Condensing unit positioning	50
D.11	Electrical connection	51
D.12	Evacuating the lines and charging with refrigerant gas	51
	D.12.1 Leakage test	51
	D.12.2 Vacuum	51
	D.12.3 Refrigerant charging	51
D.13	Checks when starting up the appliance.....	51
E	TECHNICAL DATA	53
E.1	Materials and fluids used.....	53
E.2	Main technical characteristics.....	53
E.3	Mechanical safety characteristics, hazards.....	53
F	NORMAL MACHINE USE.....	54
F.1	Characteristics of personnel trained for normal machine use.....	54
F.2	Characteristics of personnel enabled to operate on the machine	54
F.3	Operator qualified for normal machine use	54
G	MACHINE CLEANING AND MAINTENANCE.....	55
G.1	Maintenance intervals.....	55
G.2	Disassembly.....	55
G.3	Decommissioning	55
H	MACHINE DISPOSAL.....	56
H.1	Waste storage	56
H.2	Procedure regarding appliance dismantling macro operations	56

A SAFETY INFORMATION

A.1 General information

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



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product








NOTE!

Clarifications and explanations

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance
- Do not remove, tamper with or make the machine marking illegible.
- Refer to the data given on the machine's data plate marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the marking must be destroyed.

A.2 Personal protection equipment

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

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

1. 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 (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Do not remove, tamper with or make the labels on the machine illegible.
- 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.

- Do not remove or tamper with the machine's safety devices.
- Before carrying out any operation on the machine, always consult the manual, which gives the correct procedures and contains important information on safety.

A.4 General safety rules

If the appliance has the **NF** mark on the front, it benefits from the right to use the **NF HYGIENE ALIMENTAIRE MARK**.

This right will be lost if any alterations are made to the appliance.

Information on the NF HYGIENE ALIMENTAIRE mark:

- certification body:
 - AFAQ AFNOR Certification
 - 11 avenue Francis de Pressensé 93571 Saint-Denis La Plaine Cedex - France
 - www.marque-NF.com
- conformity with regulation NF031
- the indication that the most important certified characteristics are:
 - cleaning aptitude
 - operation capacity: refrigerating performance



IMPORTANT

Compliance with NF regulations is guaranteed by keeping the feet at a height equal to or more than 150 mm.



Mechanical safety characteristics, hazards



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

Protection devices installed on the machine

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

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 (placed on electrical parts)

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

End of use

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

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- 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 this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

- Extraordinary machine maintenance operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

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

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



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

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, 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

Residual risk	Description of hazardous situation
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
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
Harm to eyesight and skin	Exposure to UV rays for appliances with germicidal lamp, in case of door interlock fault.

A.5 Appliance and manufacturer's identification data

An example of the marking or data plate on the machine is given below:

F.Mod. xxxxxxxxx	Comm.Model xxxxxxxxx	LW30B	2016
PNC 9VTX xxxxxxxxx	Ser.Nr. xxxxxxxxx	Cyclopentane	
W Tot. xxx kW	Volt xxxx xxx xxHz	Total Current xxA	
Potenza Sbrinamento / Defrost Power	xxx kW	Classe / Class x	
Resistenza Evaporazione / Evaporation Heater El.	x kW	Refrigerante / Refrigerant xxxxx	xx Kg
Illuminazione / Lighting	x W	Cap. x	
NF nominal Charge			
Rated Pressure xx	Mpa		
IP23			
Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)			

The data plate 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
LW30B(*)	certification group (Type)
PNC	production number code
Ser.No.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power input
Cyclopentane	expanding gas used in insulation
Total Current	current absorbed
current absorbed	defrost power
Evaporation Heater El.	heating element power
Lighting	internal light
Class	climatic
Refrigerant	type of refrigerant gas
Cap.	nominal capacity
IP23	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer



NOTE!

The dataplate is located on the left side at the rear of the unit compartment. The plate giving the appliance PNC code and serial number is located under the trademark.

* Description of certification group (Type)

LW.....	“Lenghtwise“ range
30–50–70–100...	Capacity
B-R	Refrigeration unit
	B= on board unit version
	R= remote unit version



IMPORTANT

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

A.6 Technical data

Equivalent sound pressure level Leq dB(A) ¹	<70
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1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

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

- CLIMATIC CLASS: 5
 - 43°C [109,4°F] (IEC/EN 60335-2-89)
 - 40°C [104°F] room with 40% relative humidity (IEC/EN ISO 23953).

A.7 Transport, handling and storage

- The appliances must be handled in the upright position. If the appliance is handled in a horizontal position, make sure to wait a few hours before making it operational.
- 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.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by a specialised technician.

A.8 Installation and assembly

- Machine installation and assembly 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, with adequate enclosure of the assembly area to keep out unauthorised persons.

- The operations described must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Condensing unit positioning

- For the choice of remote condensing unit refer to the unit recommended by the Manufacturer, given on the equipment technical data sheet.
- In case of extraordinary size of the remote condensing unit refer to the technical data sheet for the refrigerating capacity or consult the Manufacturer's website or Local Service Centre/Agency authorised by the Manufacturer.
- Installation of the appliance and the refrigerant fluid condensing unit must only be carried out by the manufacturer's service personnel or by a qualified person or similary skilled person.
- Machine installation and assembly 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.

Electrical connection

- Work on the electrical systems must only be carried out by a qualified electrician.
- 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.
- The appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black/gray: 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.

Evacuating the lines and charging with refrigerant gas

- 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.

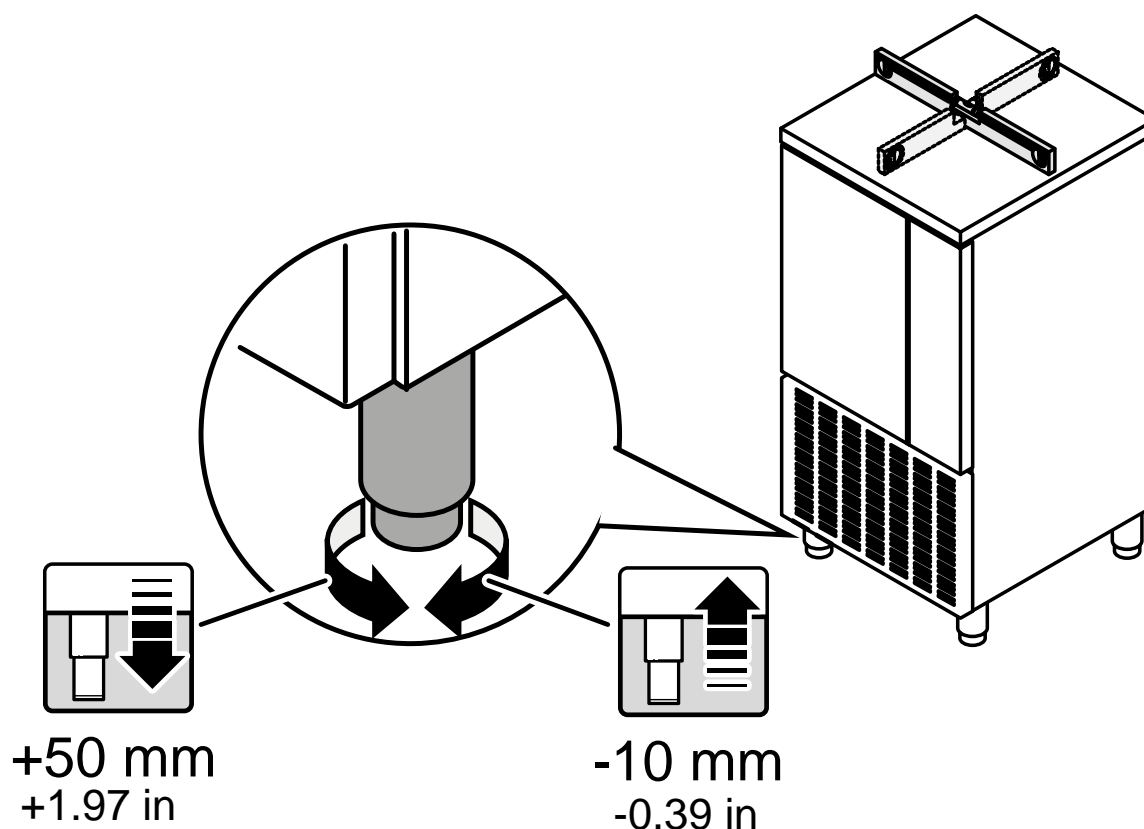
A.9 Appliance space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 100 mm wide, except at the rear of the appliance.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.10 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigerating unit components.
- Never cover the condenser, even temporarily, as this can compromise its proper operation and therefore that of the appliance.
- To maintain the foreseen internal temperatures, the room temperature must not exceed +32°C (89.6°F). The machine must be taken to the place of installation and removed from the packing base only when being installed.
- When positioning to take into account the following distances:
 - at least 100 mm (3.9 in) from the top;

- 100 mm (3.9 in) from the sides and back.
- 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 to create a protective film.
- Arranging the machine:
 - position the machine in the required place;
 - make sure the appliance is level, also checking door closing;
- The appliance must be levelled, otherwise its operation could be affected.



- 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.

A.11 Use

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 its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.
- The previously described actions are prohibited!

Normal use

- If the appliance contains a UV emitter, do NOT stare at the light source.
- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:
 - immediately deactivate the machine.

A.12 Machine cleaning and maintenance

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

Ordinary maintenance

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

Precaution in case of long periods

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

Extraordinary maintenance

- Wear protective gloves and a mask when carrying out any extraordinary maintenance operations.

Periodical condenser cleaning

- Do not clean the machine with jets of water.
- Before removing the slotted panel protecting the condenser, make sure the appliance is disconnected from the power supply (depending on the model).

Cleaning the evaporator coil

- Before opening the casing with a tool, make sure the appliance is disconnected from the power supply.

Maintenance frequency

- 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.
- Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.
- To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

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

Maintenance, inspections, checks and cleaning	Frequency	Responsability
<ul style="list-style-type: none"> Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
<ul style="list-style-type: none"> Electrical connection cable and plug check the connection cable (replace if necessary) and plug 	Yearly	Service
General machine overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ¹	Service

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

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

Disassembly

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

A.13 Service

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

A.14 Machine disposal

- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- Dismantling operations must be carried out by qualified personnel.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.
- Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.
- When scrapping the machine, the “CE” marking, this manual and other documents concerning the appliance must be destroyed.



IMPORTANT

Save these instructions carefully for further consultation by the various operators.

B GENERAL INFORMATION



WARNING

Refer to “*Safety Information*”.

B.1 Introduction

Given below is some information regarding the “Lenghtwise” 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.

B.2 Intended use and restrictions

This appliance has been designed for the blast chilling and/or blast freezing and preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial qualities and guarantee their good condition for several days).

Any other use is deemed improper.



CAUTION

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



NOTE!

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

B.3 Testing and inspection

Our appliances have been designed and optimized, 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.

B.4 Copyright

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

B.5 Keeping the manual

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

B.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager
- operators for normal machine use
- specialised technicians - after-sales service (see service manual).

B.7 Definitions

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

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

B.8 Responsibility

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

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the 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 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.

C TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to “*Safety Information*”.

C.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.

The machine can be transported by road, rail, sea or air. Except for transport by road, the machine is placed inside a container in which there are also other machines. The machines can be positioned inside the container by the Manufacturer or by the forwarder.

The Manufacturer declines any liability for damage to the packages and the machine. On receiving the machine, check that the packages and components are not damaged. In case of damage, immediately notify the carrier and the Manufacturer. If the appliance received has visible or hidden damage, a claim can be made with the forwarder. Visible losses or damage must be reported in the transport document at the time of delivery. The transport document must be signed by the forwarder's representative (e. g. the driver). If the transport document is not signed, the forwarder can reject the claim. A request for inspection must be made to the forwarder within 15 days in case of hidden damage or losses detected only after unpacking the appliance. The forwarder will arrange an inspection. Keep all the contents and packing material. Under no circumstances should a damaged appliance be returned to the manufacturer without prior notice and written permission.



CAUTION

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;
- knowledge of the safety regulations and applicable laws in the relevant sectors;
- knowledge of the general safety rules;
- personal protection equipment suitable for the type of operation carried out;
- the ability to recognize and avoid any possible hazard.



NOTE!

The Manufacturer declines any liability whenever transport is undertaken by carriers chosen by the Customer.

C.2 Transport: Instructions for the carrier

During the journey the tightness of the fixing systems must be checked several times, and in particular:

- a few km after the start of the journey;
- in case of sudden temperature changes;
- in case of intense cold;
- in case of particularly rough roads;

When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle.



NOTE!

The transported load can shift:

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

If slings in synthetic fibre are used to secure the machine, protect them against rubbing, abrasion and damage caused by any sharp edges of the load. If there are sharp edges that can damage the sling, use suitable corner protectors or sliding tubes.

C.3 Handling

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

C.3.1 Procedures for handling operations

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.

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;
- check the forks and lifting procedures according to the instructions given on the packing.

C.3.2 Shifting

The operator must:

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

C.3.3 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.

C.4 Unpacking



IMPORTANT

Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

Remove the packaging. Take care when unpacking and handling of the appliance to not cause any shocks on itself.

Keep all the documentation contained in the packaging.



NOTE!

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

C.5 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C [14°F] and 50°C [122°F].

The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



CAUTION

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

D INSTALLATION AND ASSEMBLY



WARNING

Refer to “*Safety Information*”

D.1 Introduction

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



CAUTION

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



NOTE!

Appliances with on board unit must be handled upright. If the appliance is handled in a horizontal position, make sure to wait a few hours before making it operational.

D.2 Customer's responsibilities

The tasks and works required of the Customer are:

- for information regarding the electrical connection, refer to D.11 *Electrical connection*;
- check the floor planarity on which the machine is placed.

D.3 Disposal of packing

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



Polyethylene

- Outer wrapping
- Instructions bag



Polypropylene

- Straps



Polystyrene foam

- Corner protectors



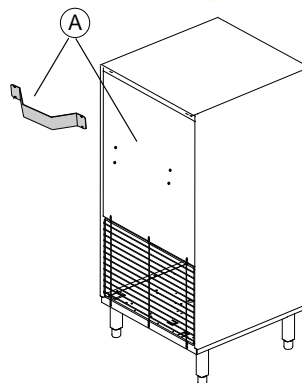
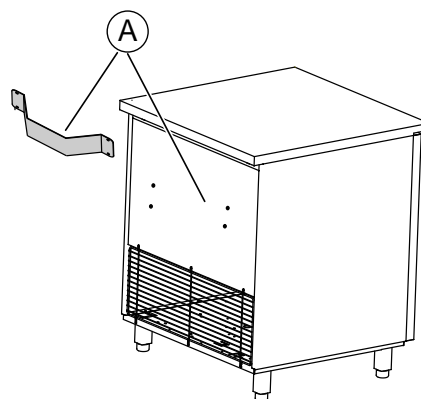
NOTE!

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

D.4 Positioning the spacer

Models 30 KG, 50 KG and 70 KG:

Fit the spacer. The spacer must be positioned on the back of the cabinet and secured with M5x12 screws, using the holes provided. The spacers are for keeping the appliances at a certain distance from walls and to allow correct cooling of the refrigerating unit elements.



A=Spacer



CAUTION

The manufacturer declines any liability for appliance malfunctioning or damage due to failure to use the spacers.

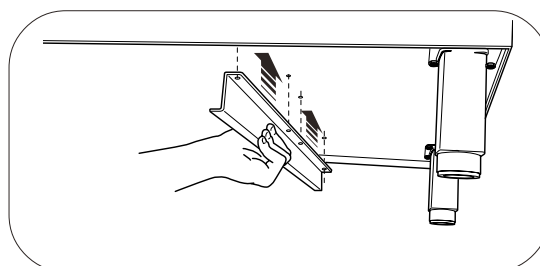
D.5 Condensate tray positioning

• Models 30 KG, 50 KG and 70 KG:

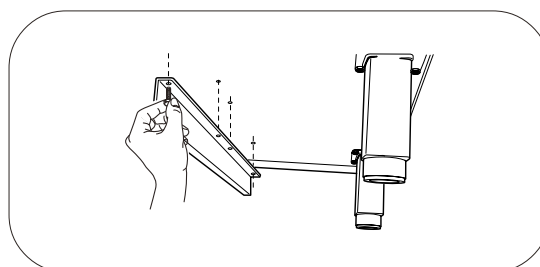
the condensate tray support guides are fitted externally on the bottom of the appliance;
take the tray located inside the compartment and slide it onto the support guides.

To install the condensation tray proceed as follow:

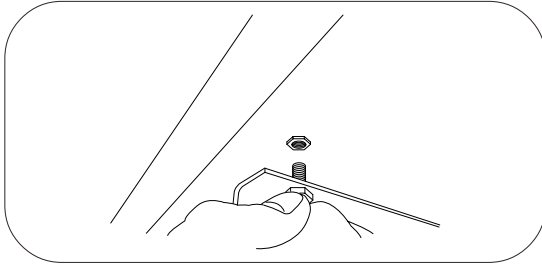
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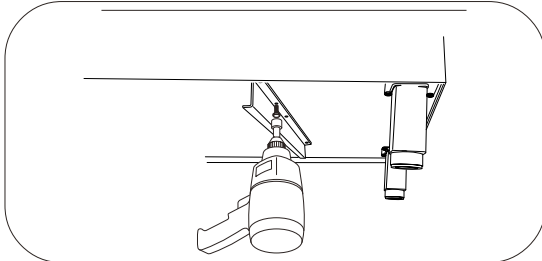
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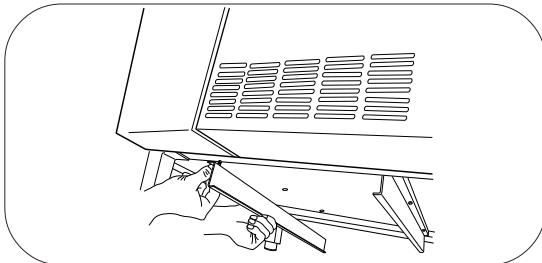
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4.



5.



- **Models 100 KG:**
do not have condensate trays.

D.6 Positioning on the “Cook & Chill” column

If the 30 KG blast chiller is arranged for the “Cook & Chill” column, follow the instructions given in the installation manual (code 595R068) included in the kit.



NOTE!

Note: When installing the oven on top of the blast chiller, refer to the instructions in the oven handbook.



IMPORTANT

If the blast chiller has a top, remove it by following the instructions in section D.7 *Positioning the top*. The “Cook & Chill” column kit code is F881049.

D.7 Positioning the top

If the 30 KG blast chiller is arranged for the “Cook & Chill” column, but is not installed on the column, order the top kit code F880027. Install as shown in the attached diagram code 5897224.

D.8 Draining water

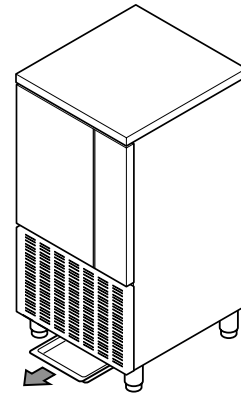
- **Manual draining (30 KG–50 KG–70 KG):**

The appliances have a drain hole, and when the plug is removed any liquids in the compartment run into the tray located on the bottom of the cabinet. This tray must be emptied periodically. Refit the drain plug immediately after the cleaning.



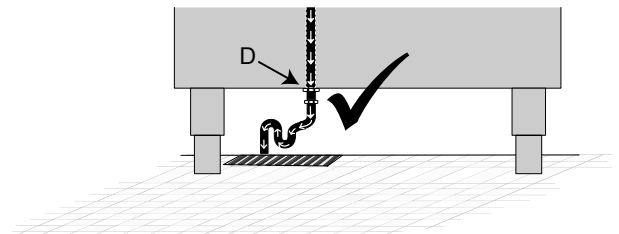
NOTE!

Make sure the liquid collection tray has been emptied before removing the plug to drain compartment washing liquids.



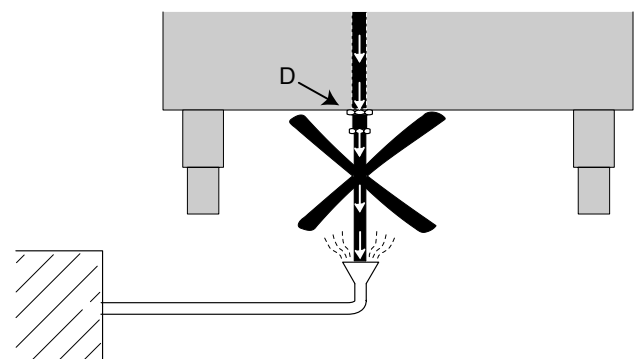
- **Automatic draining (30 KG–50 KG–70 KG–100 KG):**

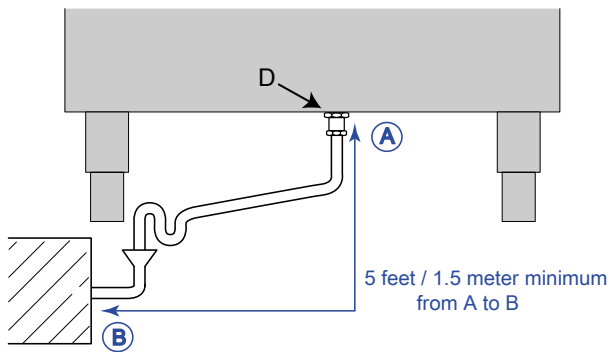
Instead of having to periodically empty the liquid collection tray, the compartment drain hole “D” on the bottom of the appliance can be connected to a drainage system, or a rubber hose can be connected to the hole to run the water into a floor grate.



For 30 KG, 50 KG and 70 KG appliances, the drain diameter is 1½”, therefore it is advisable to use a 1½” drain pipe, or to a diameter 25mm hose.

For 100 KG appliances, the drain diameter is 1½”, therefore it is advisable to use a 1½” drain pipe, or to a diameter 20mm hose. Emptying must occur through a trap into an open drain, to prevent any backflow from the drainage system reaching the internal pipes of the appliance. Make sure there are no restrictions in the flexible pipes or elbows in the metal pipes, along the entire drainage path. Avoid horizontal sections that cause water to collect and stagnate.





From A to B: 1,5 meter (5 feet) minimum.

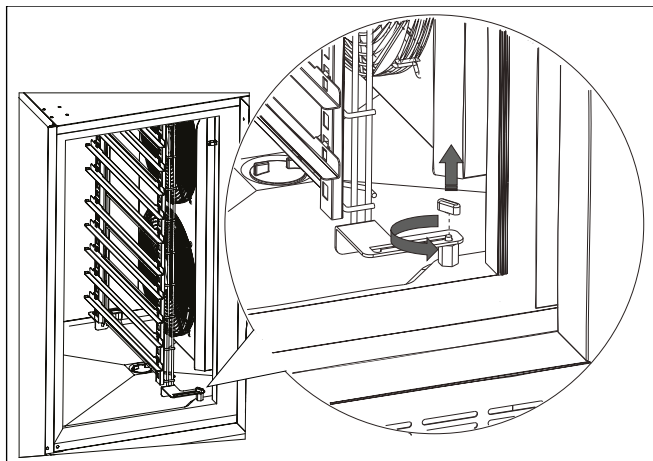


NOTE!

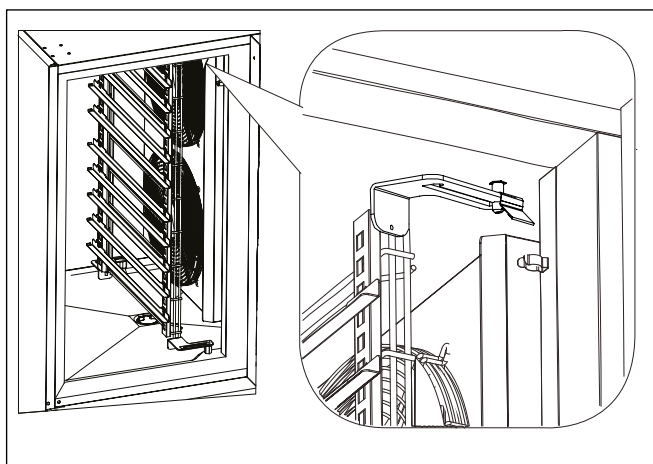
Before removing the plug to drain compartment washing liquids, make sure the appliance has been connected to a water drain trap system, or that the tray has been emptied.

D.9 Rack positioning diagram (for pastry tray)

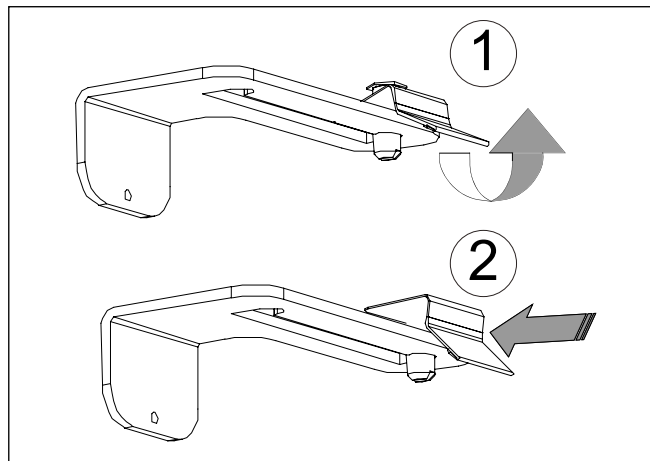
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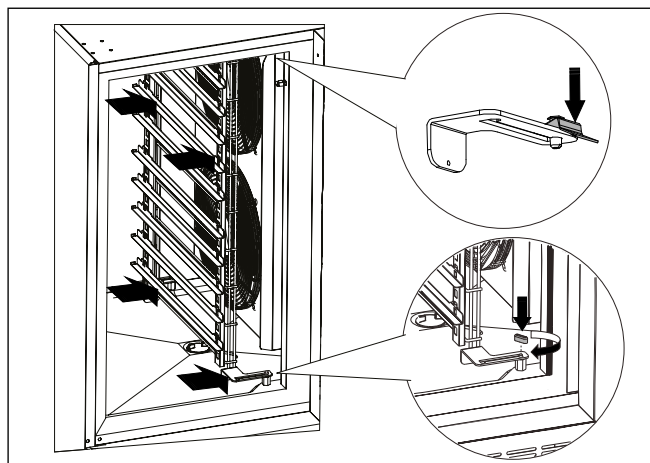
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3.



4.



D.10 Condensing unit positioning

Install the appliance, taking all the safety precautions required for this type of operation. Place the condenser 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 towards the condensing unit at an angle of not less than 2%;
- traps must be installed before all upward sections of the inlet line (every 2 metres / 6.6 ft);
- insulate the inlet line with suitable lagging (minimum thickness 9 mm / 0,35 in);
- it is advisable to install the remote unit at a distance of not more than 15 m (49,21 ft) from the appliance, with a maximum height difference of 5 m (16,40 ft).
- Install on the delivery line, in the following order:
 - a suitable dehydrator filter
 - a liquid flow indicator
 - a solenoid valve



CAUTION

For the choice of remote condensing unit refer to the unit recommended by the Manufacturer, given on the equipment technical sheet.

In case of extraordinary size of the remote condensing unit refer to the technical sheet for the refrigerating capacity data or consult the Manufacturer's website or Local Service Center/Agency authorized by the Manufacturer.

D.11 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.

When making the electrical connection, carefully comply with that specified on the dataplate. For appliances with remote unit, the connection must be made separately for the unit and the machine. The information regarding the appliance power supply voltage is given on the dataplate.

- 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/black(*)/gray(*): phase
 - (*) present only in appliances with three-phase power supply
 - 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.



NOTE!

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 $\pm 10\%$ the rated voltage.



NOTE!

With models arranged for operation with remote unit, carry out the condensing unit and solenoid valve electrical connections as shown in the wiring diagram accompanying the machine. The connection must be made with a cable of suitable section. Insert and secure the cables with the special cable clamp. Correctly connect each wire to the corresponding terminal.

If the power cable is damaged, it must be replaced by the After-Sales Service or in any case by qualified personnel, in order to 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.



IMPORTANT

An H07RNF type power cable (code 60245 IEC 66) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics.

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

D.12 Evacuating the lines and charging with refrigerant gas

D.12.1 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 approximately 15 bar (217.5 psi);
- Close the cylinder cock and, after at least 1 hour, check that the pressure has not dropped below the previous reading level;

D.12.2 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 / 0.00135 psig). On reaching this vacuum level, maintain it for **at least 30 minutes**
- Charge the unit as follows:

D.12.3 Refrigerant charging

- Charge the high and low pressure lines with liquid refrigerant for R404A until the pressure between the cylinders and the circuit is balanced (the initial charge of fluid is approximately 20÷30% the total charge);
- Shut off the high pressure line, start the compressor and charge with gas slowly until the bubbles in the fluid indicator disappear;

D.13 Checks when starting up the appliance

- Before making the appliance operational, do a complete manual blast chilling or blast freezing cycle.
- Check that the charge is sufficient on the refrigerant fluid flow indicator. Otherwise, complete charging following the instructions in D.12.3 *Refrigerant charging*.
- Using a digital thermometer, check that the temperature read on the control panel matches the instrument reading.

- In condensing units, it is advisable to check the correct return of oil to the compressor. The check can be made in the following way:
 1. with the condensing unit off, make sure the oil is at least $\frac{1}{4}$ the way up the window on the compressor casing;
 2. do a complete empty HARD CHILLING (BC) or FREEZING (BCF) cycle;
 3. turn the blast chiller off at the end of the cycle; wait at least 15 minutes then check the oil level. The oil must be visible in the window on the oil casing; otherwise, add oil until at least $\frac{1}{2}$ the way up (only use oil with the characteristics given on the compressor dataplate).



NOTE!

The manufacturer declines any liability if these accident-prevention rules are not respected.

E TECHNICAL DATA

E.1 Materials and fluids used

The areas in contact with the food product are in steel; there are stainless steel supports and screws inside the above-mentioned areas.

The evaporator unit is in copper-aluminium with anti-corrosion paint non-toxic paint.

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 and quantity of gas used are given on the dataplate.

E.2 Main technical characteristics

Power supply voltage V 30 KG with on board unit	380–415V/3ph+N/50Hz ¹ 380–400V/3ph+N/60Hz ¹
Power supply voltage V 50 KG with on board unit	380–415V/3ph+N/50Hz ¹ 380–400V/3ph+N/60Hz ¹
Power supply voltage V 30 – 50 – 70 KG with remote unit	220–240V/1ph+N/50/60Hz
Power supply voltage V 70 KG with on board unit	380–415V/3ph+N/50Hz ¹ 380–400V/3ph+N/60Hz ¹
Power supply voltage V 100 KG with remote unit	380–415V/3ph+N/50/60Hz

1. Depending on the model

MODEL	PRODUCTIVITY (according to specifications):
30 KG	NF = 18 KG UK (blast chilling) = 30 KG UK (freezing) = 25 KG
50 KG	NF = 36 KG UK (blast chilling) = 50 KG UK (freezing) = 50 KG
70 KG	NF = 50,4 KG UK (blast chilling) = 70 KG UK (freezing) = 70 KG
100 KG	NF = 72 KG UK (blast chilling) = 100 KG UK (freezing) = 85 KG

MODEL	TRAYS GASTRONORM (325mm x 530mm – h 65mm)	TRAYS PATISSERIE (400mm x 600mm – h 65mm)
30 KG	6	6
50 KG	10	10
70 KG	10	10
100 KG	20	20

E.3 Mechanical safety characteristics, hazards

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

F NORMAL MACHINE USE



WARNING

Refer to “*Safety Information*”

F.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.

F.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.

F.3 Operator qualified 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 anomaly (e. g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine.

G MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to “*Safety Information*”.

For instructions regarding appliance cleaning, routine and extraordinary maintenance, refer to USER MANUAL.

G.1 Maintenance intervals

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



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with the After-Sales Service.

G.2 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:

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

G.3 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.

H MACHINE DISPOSAL



WARNING

Refer to “*Safety Information*”

H.1 Waste storage

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

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

H.2 Procedure regarding appliance dismantling macro operations

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

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

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

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

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



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



NOTE!

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

CE



Electrolux

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