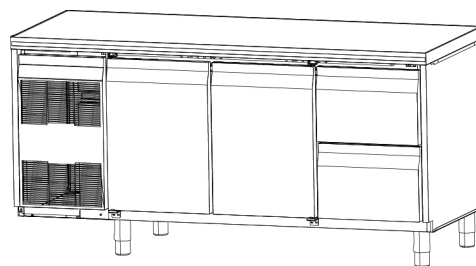


Ecostore Counters

HP Premium



EN User manual *



*Original instructions

595R28902- 2018.03

Foreword



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

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

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

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

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



IMPORTANT

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

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A WARNING AND SAFETY INFORMATION

A.1 General information

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



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations






- Only specialised personnel are authorised to operate on the machine.
- This appliance 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.
- When scrapping the machine, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

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	—	●	○	—	—

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
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 personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

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



A.4 General safety rules



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.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve

risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.
- Failure to insure complete closure of doors or drawers, through forgetfulness or carelessness.
- Place the product in the compartments so as to block proper air circulation or hinder the perfect closing of doors / drawers.
- Exceed product weight allowed for each shelf / drawer.

The previously described actions are prohibited!

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
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)

Residual risk	Description of hazardous situation
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical (refrigerant gas)	Inhalation of refrigerant gas. Therefore always refer to the appliance labels



IMPORTANT

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 must immediately deactivate the machine.

A.5 Product loading and unloading



WARNING

- Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside.
- Do not use mechanical devices or other means to speed up the defrost process, unless recommended by the manufacturer.
- Do not damage the circuit.
- Do not use electrical appliances inside the appliance compartments for storing frozen food, unless such equipment is recommended by the manufacturer.
- Regarding the maximum load for each shelf, respect that given in the table below:

SHELF MAXIMUM LOAD	20 KG
--------------------	-------

A.6 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply. For details see the Electrical Connection paragraph in the Installation Manual.
- 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.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
For details see the Electrical Connection paragraph in the Installation Manual.
- Do not clean the machine with jets of water.

Precaution in case of long idle periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.

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

Preventive Maintenance

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

Repair and extraordinary maintenance

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

Parts and accessories

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

B GENERAL INFORMATION



WARNING

Refer to “*Warning and Safety Information*”.

B.1 Introduction

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

B.2 Additional indications

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 in millimeters and/or inches.

B.3 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.



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.4 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.5 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.6 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.7 Recipients of the manual

This manual is intended for:

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

B.8 Definitions

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

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

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

B.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 original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

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

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

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

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

C NORMAL MACHINE USE



WARNING

Refer to “*Warning and Safety Information*”.

C.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.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.3 Operator qualified for normal machine use

Must have at least:

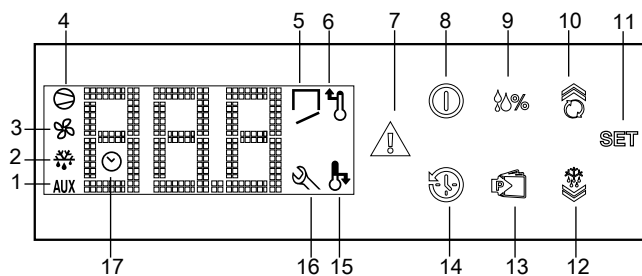
- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge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

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

- immediately deactivate the machine.

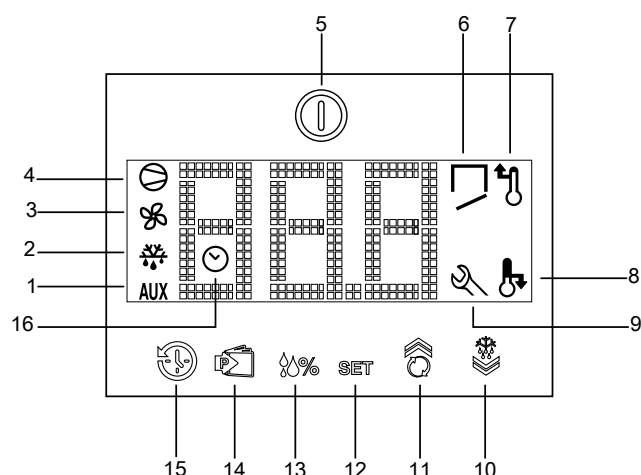
D CONTROL PANEL

D.1 Description of control panel



1	Auxiliary users on signalling icon
2	Defrost cycle activated signalling icon
3	Compartment fans on signalling icon
4	Compressor on signalling icon
5	Door Open alarm signalling icon
6	High temperature alarm signalling icon
7	Reset alarm button
8	ON/OFF button
9	High/low humidity button ¹
10	UP/Continuous Cycle button
11	Set button
12	Defrost/Down button
13	Programme selection button
14	History button
15	Low temperature alarm signalling icon
16	Assistance alarm signalling icon
17	History function on signalling icon

1. refrigerated models only




1	Auxiliary users on signalling icon
2	Defrost cycle activated signalling icon
3	Compartment fans on signalling icon
4	Compressor on signalling icon
5	ON/OFF button
6	Door Open alarm signalling icon
7	High temperature alarm signalling icon
8	Low temperature alarm signalling icon
9	Assistance alarm signalling icon
10	Defrost/Down button
11	UP/Continuous Cycle button
12	Set button
13	High/low humidity button ¹
14	Programme selection button
15	History button
16	History function on signalling icon

1. refrigerated models only

E INSTRUCTION FOR THE USER

E.1 Switching the appliance on

Connect the power cable to a power socket. The instrument display performs a Lamp Test and the message OFF will appear.

To activate and deactivate the appliance press the button  for 5 seconds.

The display will show the message ON (for activation) or OFF (for deactivation).

Even if the machine is deactivated with the ON/OFF button it still remains powered.

This button only disconnects the power to the loads connected to the instrument.

E.2 Control panel buttons

• Humidity button

Present only on refrigerated models, it is used to set 3 different humidity levels.

Humidity varies on the base of the ambient temperature and the cell temperature (Set point).

Depending on the humidity level, the display will show the images with:


- 1 line (low humidity - from 40% to 50%)

- 2 lines (medium humidity - from 60% to 70%)
- 3 lines (high humidity - from 70% to 85%)

Use the buttons   to select the most suitable humidity level.

Table of categories, compartment temperature and humidity setting


Categories	Temperature (°C)	Humidity
Fresh meat (beef, mutton, pork)	4	high humidity
Poultry	-2	high humidity
Fruit & Vegetables	6	high humidity
Eggs, Butter, Cheese, Charcuterie	6	high humidity
Fresh fish	4	high humidity
Pâtisserie	6	high humidity
Beverages	8	medium humidity

To confirm the degree of humidity selected, press the button  for 5 seconds.

• Up-Down buttons

Up for increasing the values;
Down for decreasing the values;

• Continuous cycle button

Press the button  more than 5 seconds to activate the Turbo Cooling "TC" cycle function (the message ccb=start appears);

the temperature reinstatement function is activated, skipping Defrost.


During the continuous cycle the compressor remains on;
the low temperature alarm is deactivated;
the message TC and the temperature value alternate on the display.


The continuous cycle ends:

- when the button is pressed (the message cce=end appears);
- when the minimum foreseen temperature is reached;
- when the maximum duration (time 1h) is reached;
- when the instrument is switched off.

• Set button

Press for more than 1 second to display and/or set the **setpoint**. To increase or decrease the values use the

buttons . To confirm the new value, press the Set

button .

• Defrost button



IMPORTANT

Do not use mechanical devices or other means to speed up the defrost process, unless recommended by the manufacturer.

Do not damage the circuit.

The appliance has an automatic defrost function. A manual defrost cycle can be started by keeping the button pressed for at least 5 seconds (the display shows the message dFb). This function is signalled by lighting up of the defrost icon



. Defrost is with forced ventilation only for refrigerated models with compartment set point higher than or equal to "+2".

Defrost can be stopped manually by pressing the button for a few seconds (the display shows the message dFE). Defrost cannot be activated in the continuous cycle programming phase. If the continuous cycle is activated and the button is pressed, defrost will be carried out at the end.


• Programme selection button


It is used in the HISTORY function (see the following paragraph). Pressing this button also brings up the Technical Menu, which cannot be modified.


• History button


Records the temperature every 24 hours from activation, for a total of 62 saves.


Records high/low temperature alarms. The first press of the


button  brings up the list of daily recorded values (t00= current day; t01, t02, t03, etc.=recording days going back).

Use the buttons  to display the temperatures of previous days.

Press the Set button  to display the recorded temperature of that period; to return to the list of stored






values press the button .

Press the button  for a few seconds to exit the History function. At least 24 hours must pass after installation of the appliance before the first temperature can be recorded.

Keeping the button  pressed for a few seconds resets the previous recordings.

E.3 Signalling icons


The digital thermostat has the following signalling ICONS:

	lit up	This icon indicates compressor activation.
	lit up	This icon indicates the manual defrost function in progress.
	lit up	This icon indicates activation of compartment fans (if present).
<i>aux</i>	lit up	This icon indicates activation of auxiliary users (if present).
	lit up	This icon indicates that a service alarm has occurred during appliance operation.
	lit up	This icon indicates that the History function is ON.

E.4 Alarms


• Compartment high temperature alarm

This icon lights up and an audible alarm sounds when the compartment temperature exceeds the set maximum value. The alarm ceases when the temperature returns to the Set Point. A timer, which counts the alarm duration time until it is silenced, is also activated. Pressing the History button displays the code HI and then in sequence, pressing the

button  the number of hours since the alarm occurred. To deactivate the icon, briefly press on it.

• Compartment low temperature alarm

This icon lights up and an audible alarm is activated when the compartment temperature exceeds the set minimum value. The alarm ceases when the temperature returns to the Set Point. A timer, which counts the alarm duration time until it is silenced, is also activated. Pressing the History button displays the code LO and then in sequence, pressing

the button , the number of days since the alarm occurred. To deactivate the icon, briefly press on it.


• Service Alarm

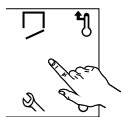
The message is signalled by lighting up of the icon. Signalling also occurs with the respective code appearing on the display and the activation of an audible alarm.

SYMBOLS	MEANING	WHAT TO DO
E0 rE	Compartment sensor fault	call the service centre
E1	Evaporator sensor fault	

E.4.1 Alarms silencing

Alarms can be silenced:

- or by pressing on the reset alarm button 



- or by pressing on the lit icon

Depending on the model.

The value indicated on the display is also automatically reset.

E.5 Product loading

Distribute the product evenly inside the compartment (away from the door and back) in order to allow good air circulation.



WARNING

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.

F MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to “Warning and Safety Information”.

F.1 Ordinary maintenance

F.1.1 Informations for maintenance

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



NOTE!

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

F.1.2 Cleaning the cabinet and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap, or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly, where possible clean with dishwashing machine. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

It is advisable to go over the external 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).



CAUTION

Do not clean the appliance with detergents containing chlorine, solvent-based cleaning products (e.g. trichloro-ethylene), abrasive powders or agents, scouring pads or sponges that could damage the surfaces. Do not use organic solvent substances or essential oils. These substances could damage the parts of the appliance made from synthetic material.



CAUTION

Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the floor under the appliance.



F.1.3 Precautions in case of long idle periods

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

- disconnect the power supply;
- remove all food from the compartment and clean the inside and accessories;
- clean the cabinet, going over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil to create a protective film;
- leave the door open so that air can circulate inside, preventing the formation of unpleasant odours.
- periodically air the premises.

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

F.1.4 Quick troubleshooting guide

In some cases, faults can be eliminated easily and quickly by following a brief troubleshooting guide:

The appliance does not switch on:

- make sure the plug is properly inserted in power socket.
- make sure the socket is powered.

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.

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 equipment or parts which could reverberate.

If the fault persists after carrying out the above checks, contact the Customer Care Service, remembering to specify:

- A. the type of fault;

- B. the appliance PNC (production number code);
C. the Ser. No. (appliance serial number).



NOTE!

The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

The dataplate giving the product and technical data is located inside the appliance. The plate giving the appliance PNC code and serial number is located in the unit compartment.

F.2 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

F.2.1 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.

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
Control <ul style="list-style-type: none"> check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary 	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsability
Machine structure <ul style="list-style-type: none"> tightening of main bolts (screws, fixing systems, etc.) of machine 	Yearly	Service
Safety signs <ul style="list-style-type: none"> check the readability and condition of safety signs 	Yearly	Service
Electrical control panel <ul style="list-style-type: none"> check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
Electrical connection cable and plug <ul style="list-style-type: none"> 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.



NOTE!

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

