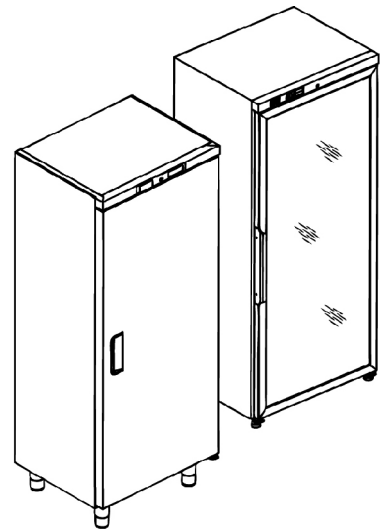


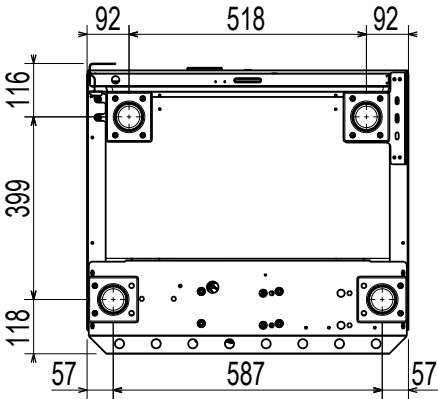
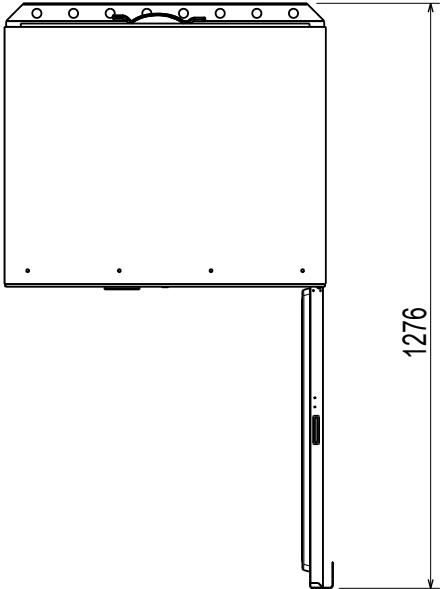
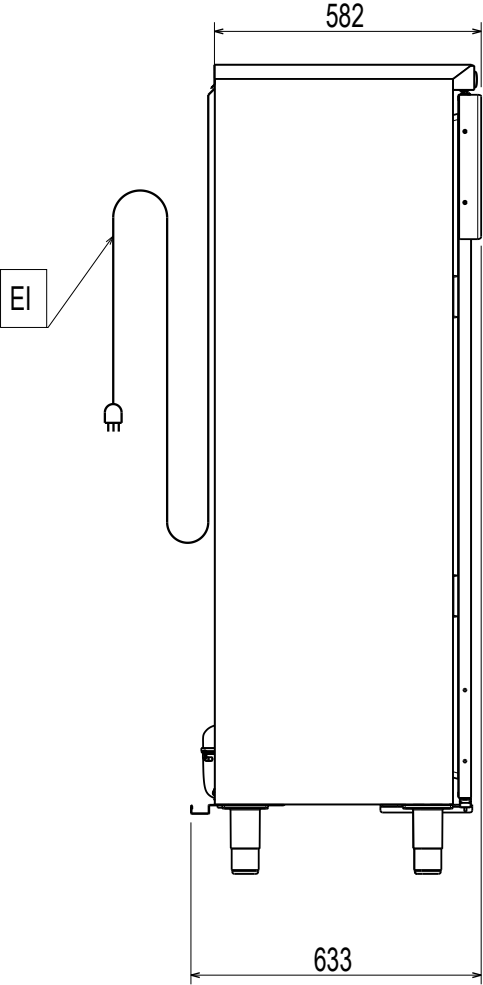
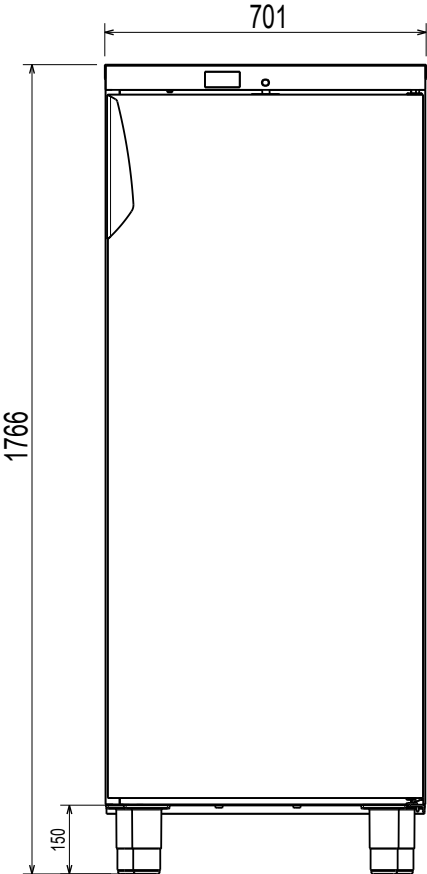
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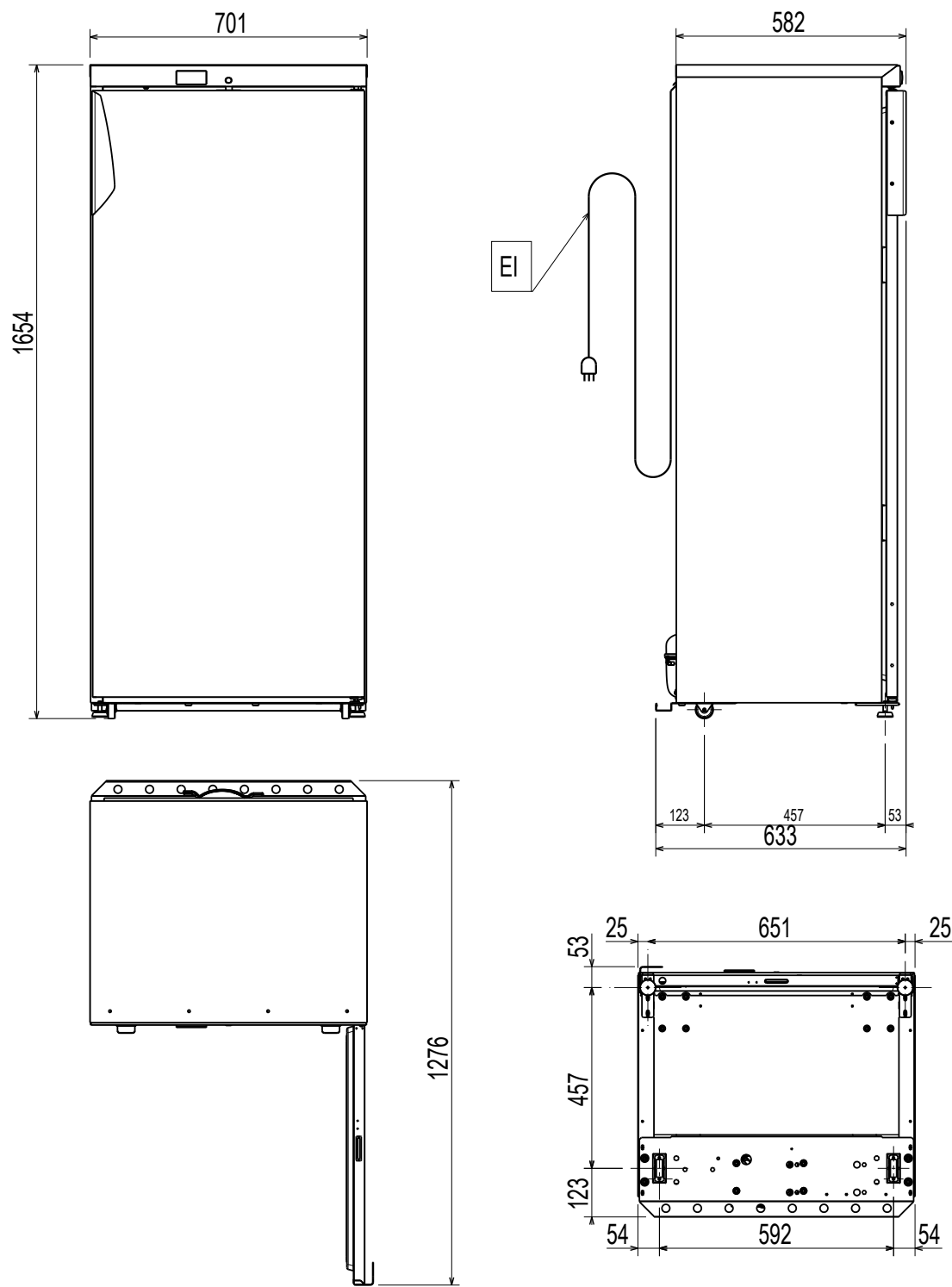
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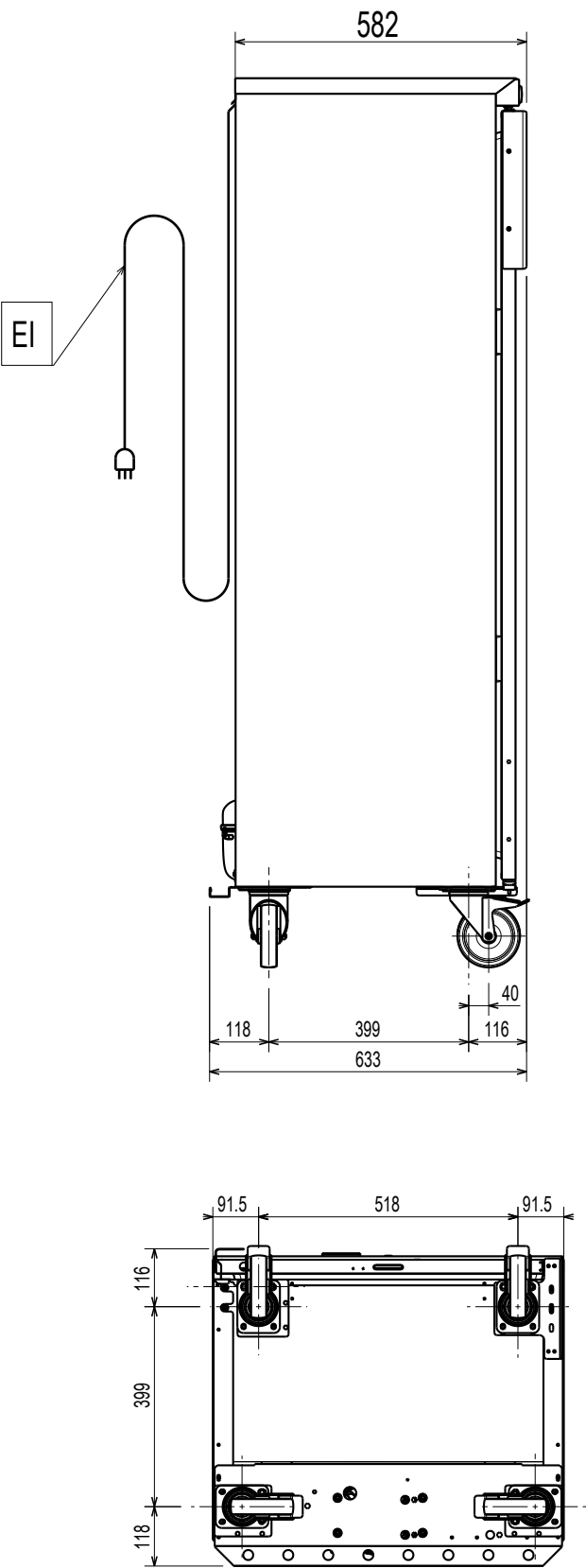
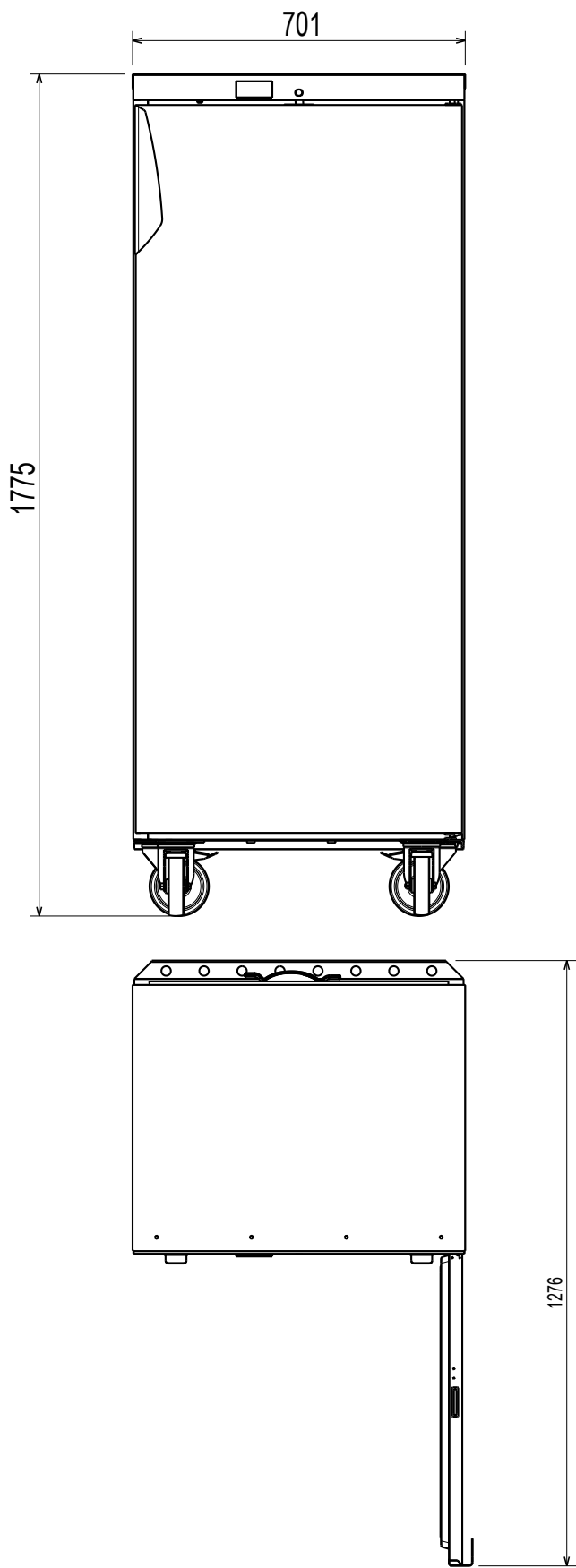


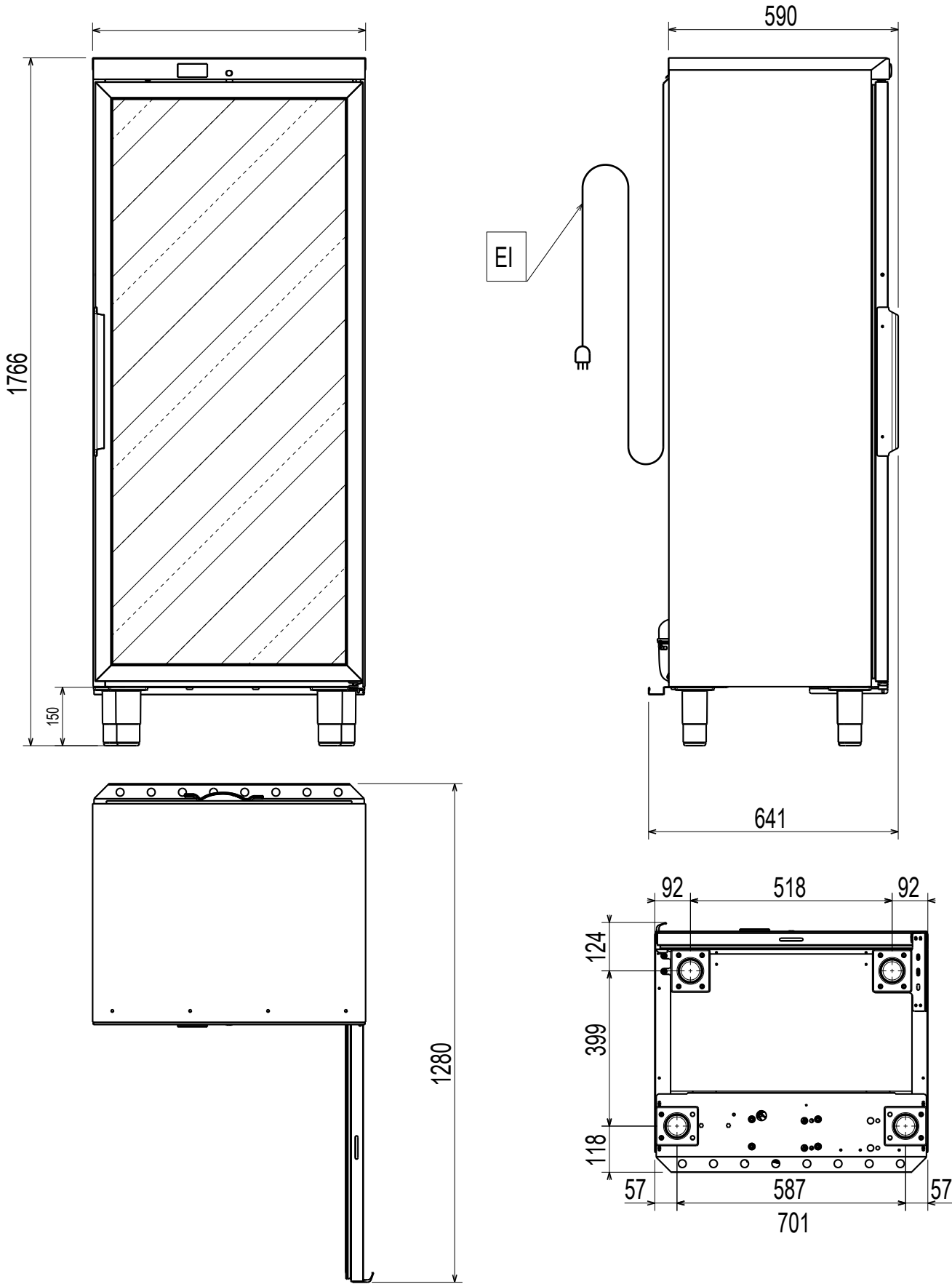
EN Installation and operating manual *

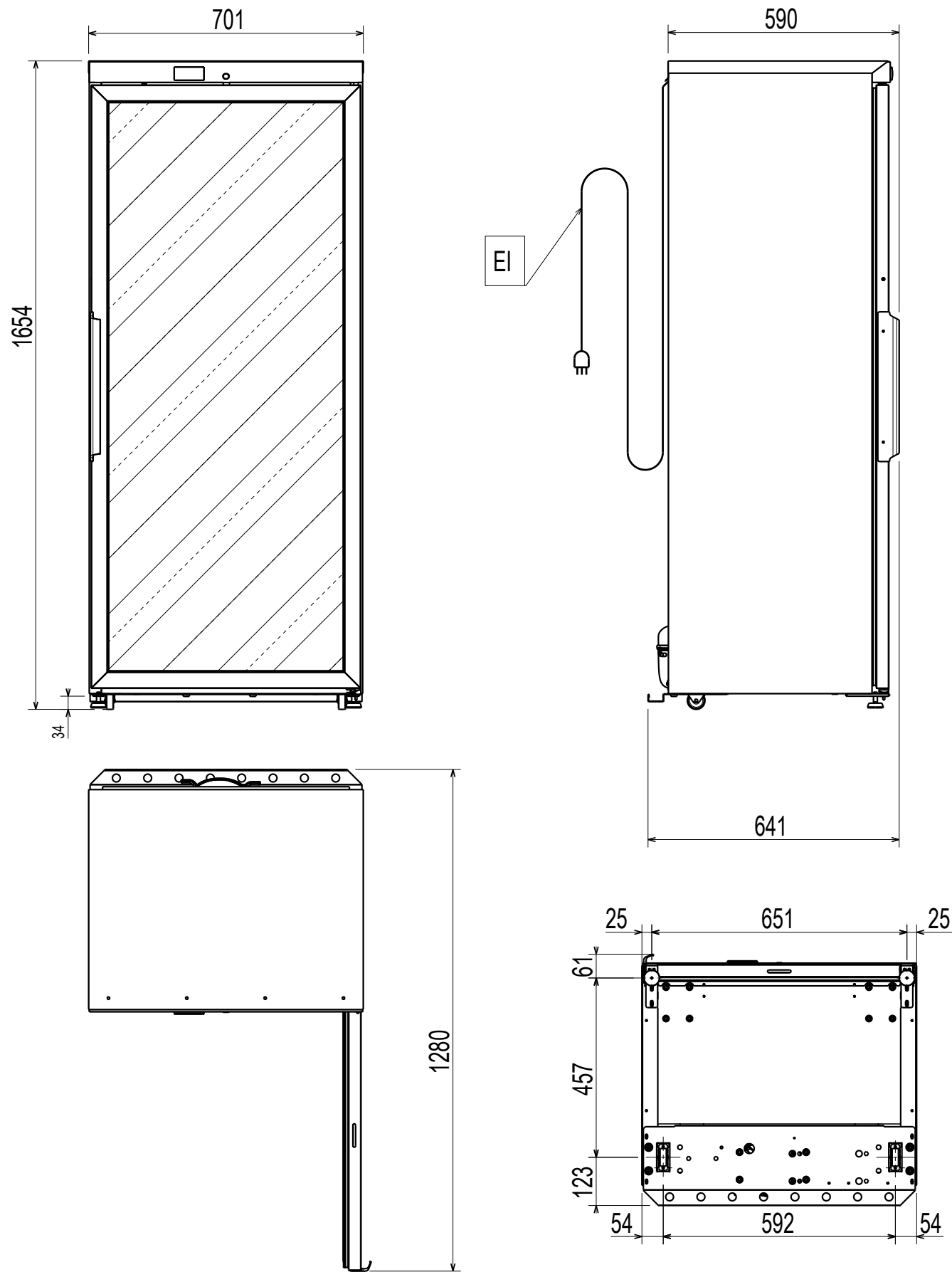


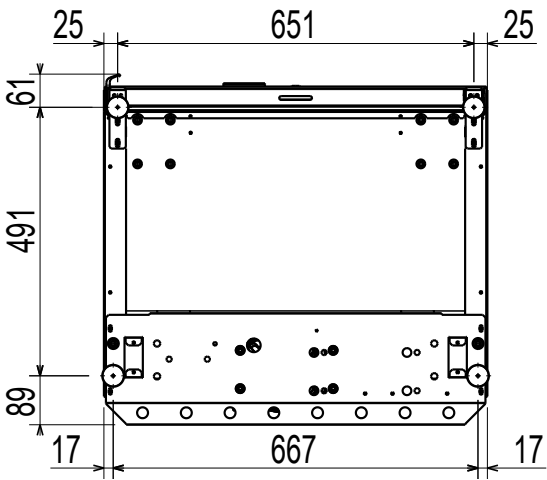
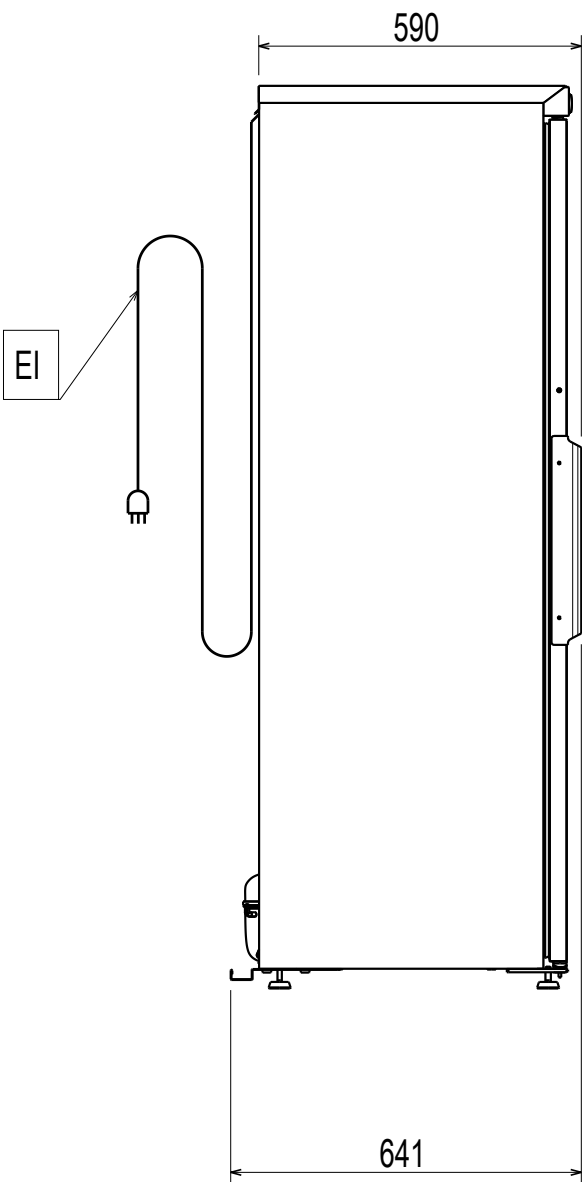
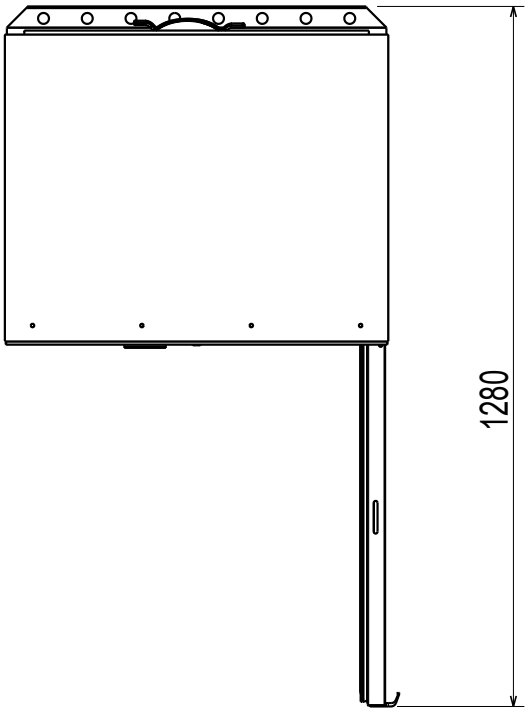
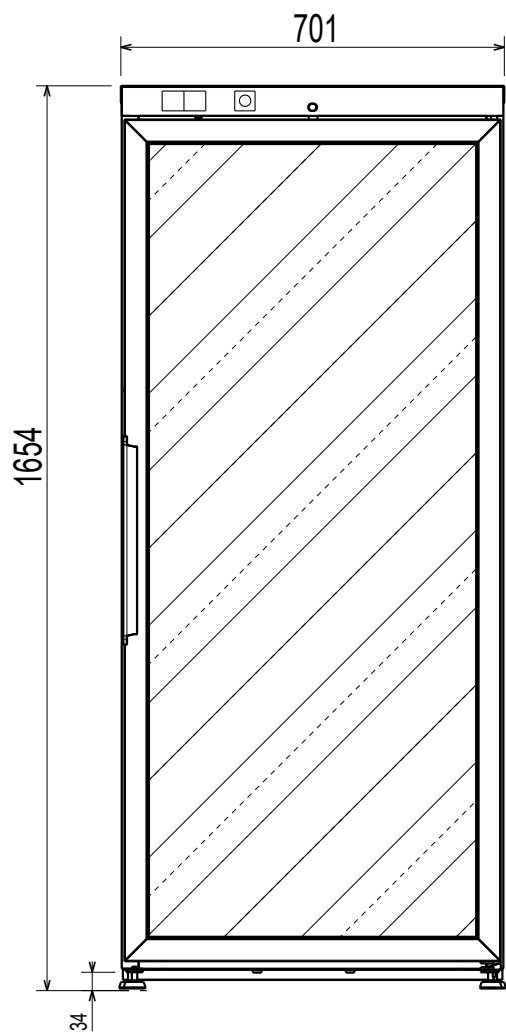












El = Power cable

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	—	●	○	—	—
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.
- 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; 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.
- 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
	caution, hot surface
	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.

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 Technical data

Materials and fluids used

- R290 and R600a gas are potentially flammable and explosive! Take every possible precaution to prevent any risk linked to the nature of this gas during any routine and/or extraordinary operation carried out on the appliance.

Performance

Equivalent sound pressure level Leq dB(A)	<70
---	-----

- The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

Climatic Class

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

- High humidity, fish and fully insulated door refrigerated models:**

Climatic Class 5:

- 43°C (IEC/EN 60335-2-89)

Climatic Class 4 (not given in the data plate):

- 30°C room with 55% relative humidity (IEC/EN ISO 23953)

- Glass door refrigerated model:**

Climatic Class 5:

- 43°C (IEC/EN 60335-2-89)

Climatic Class 3 (not given in the data plate):

- 25°C room with 60% relative humidity (IEC/EN ISO 23953)

- Glass door freezer model:**

Climatic Class 4:

- 32°C (IEC/EN 60335-2-89)

Climatic Class 3 (not given in the data plate):

- 25°C room with 60% relative humidity (IEC/EN ISO 23953)

- Fully insulated door freezer model:**

Climatic Class 4:

- 32°C (IEC/EN 60335-2-89)

- 30°C room temperature with 55% relative humidity (IEC/EN ISO 23953).

- “Wine” model:**

Climatic Class 5*:

- 43°C (IEC/EN 60335-2-89)

(*): Performance values are guaranteed at 38°C temperature ambient.

- **220–230V/60Hz models:**

Climatic Class 5*:

- 43°C (IEC/EN 60335-2-89)

(*): Performance values are guaranteed at 35°C temperature ambient.

A.6 Transport, handling and storage

- 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.
- 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 machine to move it, as it may tip over. Use proper tool to lift the machine.
- Arrange a suitable area with flat floor for machine unloading and storage operations.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.

A.7 Installation and assembly

Introduction

- 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.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Electrical connection

- Work on the electrical systems must only be carried out by a specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the 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.
- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.

- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised 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.

Electrical connection for appliances with plug

- To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:
- the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialised 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 plug must be accessible after positioning the appliance in the place of installation;
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations;

Electrical connection for appliances with cable without plug

- 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 specialised personnel;
- the appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black/gray: phase
 - yellow/green: earth
 - blue: neutral;
- An H05VV-F type power cable (code 60227 IEC 53) 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.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- If 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;

Positioning

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



WARNING

- Keep the ventilation openings in the appliance casing free of any obstructions.

Fitting anti-tipping cables on the glass door appliances with high feet

- When installing the glass door appliances with high feet make sure to fix the anti-tipping cables to it.
- To fit proceed as shown in the paragraph F.5 *Fitting anti-tipping cables*

A.8 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	40 KG
--------------------	-------

A.9 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.
- 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).

Ordinary maintenance

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

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, 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.

A.10 Machine disposal

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

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

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

F.Mod.	xxxxxxxx	Comm.Model	V400TNHC	2017	
PNC	9VTX xxxxxxx	Ser.Nr. xxxxxxx	Cyclopentane		
W Tot.	xxx kW	Volt xxxV	xxxHz		Total Current
Potenza Sbrinamento / Defrost Power	x kW	Classe / Class	x	GWPxxxx	CO2-eq xxx t
Resistenza Evaporazione / Evaporation Heater El.	x kW	Refrigerante / Refrigerant	xxxxx	xxx kg	
Illuminazione / Lighting	x W	Cap.	xxx		
IPX1					
Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)					

The dataplate gives the product identification and technical data.

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

F.Mod.	factory description of product
Comm.Model	commercial description
V400TNHC	certification group
PNC	production number code
Ser.Nr.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power input
Cyclopentane	expanding gas used in insulation
Total Current	current absorbed
Defrost Power	defrost power
Evaporation Heater El.	heating element power
Lighting	inside light power

Class	climatic class
GWP	global warming potential
CO2 eq	quantity of greenhouse gases
Refrigerant	type of refrigerant gas
Cap.	nominal capacity
IPX1	dust and water protection rating
CE	CE marking
Electrolux Professional SPA Viale Treviso 15 33170 Pordenone Italy	manufacturer

* Description of certification group (Type)

V	Vertical refrigerator
400	Range (400LT)
TN – BT – W	Temperature range (*) TN = refrigerated BT = freezer W = wine-line
HC	Refrigerant type (*) R290 R600a

(*) depending on the model



NOTE!
Refer to the data given on the machine's dataplate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

C GENERAL INFORMATION



WARNING

Refer to “*Warning and Safety Information*”.

C.1 Introduction

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

C.2 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.

C.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.

C.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.

C.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.

C.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.

C.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).

C.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.

C.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.

D TRANSPORT, HANDLING AND STORAGE**WARNING**

Refer to *“Warning and Safety Information”*.

D.1 Handling**CAUTION**

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.

D.1.1 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.

D.1.2 Placing the load

Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

D.2 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.



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).

To 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.

D.2.1 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 <ul style="list-style-type: none">• Outer wrapping• Instructions bag
	Polypropylene <ul style="list-style-type: none">• Straps
	Polystyrene foam <ul style="list-style-type: none">• Corner protectors

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

D.3 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

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

E TECHNICAL DATA



WARNING

Refer to “Warning and Safety Information”.

E.1 Materials and fluids used

The areas in contact with the product are in non-toxic plastic material for the ventilated models and in galvanised iron protected with stove baked transparent paint, with non-toxic characteristics in compliance with current standards, for the models with evaporating grille;

The “Wine-line” models are in steel, plastic black on the outside, whereas the inside compartment is in polystyrene, which is the best solution for cleaning and hygiene.

The fluorinated gases are contained in a hermetically sealed device.

An HFC (R134a (GWP:1430) / R404a (GWP:3922)) or HC refrigerant fluid for models with refrigerant R290 or R600a, complying with the current regulations, is used in the refrigeration units. The type and quantity of gas used are given on the dataplate. The type and quantity of gas used are given on the dataplate.

The CO₂ equivalent of the gas may be calculated multiplying GWP value by quantity of gas.

E.2 Dimensions, performance and consumption

Technical characteristics

	Plasticized / Wine	Fish / Aisi
Gross capacity L	400	400
Max room temperature °C	+32	+32
Power supply voltage	230V / 50 Hz ¹	
Power supply voltage	220V / 60 Hz ¹	
Power supply voltage	220–230V / 60 Hz ¹	

1. Depending on the model.

Fully insulated door refrigerated models 0 °C / +10 °C

Temp. range. in compartment	°C	0 / +10
Room temperature	°C	43
Refrigeration system		ventilated
Plastic-coated racks mm: 600 x 400	no.	4

Refrigerated models with glass door "0 °C / +10 °C"

Temp. range. in compartment	°C	0 / +10
Room temperature	°C	32
Refrigeration system		ventilated
Plastic-coated racks mm: 600 x 400	no.	4

Refrigerated models with glass door "– 2 °C / +8 °C" (high humidity)

Temp. range. in compartment	°C	– 2 / +8
Room temperature	°C	43
Refrigeration system		ventilated
Plastic-coated racks mm: 600 x 400	no.	4

Freezer models with fully insulated door

Temp. range. in compartment	°C	– 24 / – 15
Room temperature	°C	38
Evaporating grilles mm: 600 x 400 ¹	no.	4

Freezer models with glass door

Temp. range. in compartment	°C	– 22 / – 15
Room temperature	°C	32
Refrigeration system		static
Evaporating grilles mm: 600 x 400 ¹	no.	4

Wine-line models

Temp. range. in compartment	°C	See paragraph I.5 <i>Switching on and temperature adjustment for Wine-line models</i>
Evaporating grilles mm: 600 x 400 ¹	no.	4

Fish models

Temp. range. in compartment	°C	– 7 / + 6
Room temperature	°C	38
Refrigeration system		ventilated
Trays H = 210	no.	4
Trays H = 200	no.	1

F INSTALLATION AND ASSEMBLY**WARNING**

Refer to "*Warning and Safety Information*".

F.1 Introduction

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

F.2 The customer's responsibilities

The tasks and works required of the Customer are:

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

F.3 Machine space limits

A suitable space must be left around the machine (for operations, maintenance, etc.). This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace. Refer to F.4 *Positioning* for information regarding distances from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening.

F.4 Positioning

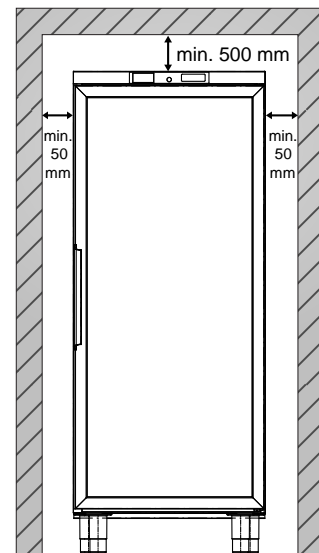
Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigerating unit components.

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.

**CAUTION**

When positioning to take into account the following distances:

- at least 500 mm from the top;
- 50 mm from the sides and back.



Never cover the condenser, even temporarily, as this can compromise proper operation of the condenser and therefore the appliance.

For information regarding the room temperatures in which the machine must operate, refer to Technical data paragraph.

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

Arranging the machine:

- position the machine in the required place;
- adjust the height and levelling with the adjustment feet, also checking correct door closing

1. Fixed evaporating grilles in steel coated with non-toxic paint.



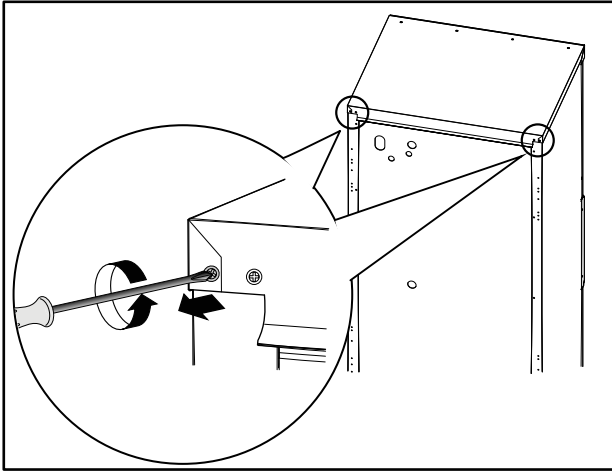
CAUTION

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

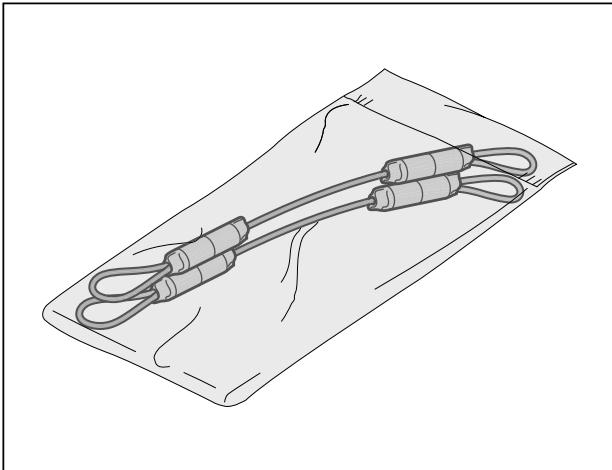
F.5 Fitting anti-tipping cables

To fit, proceed as follows:

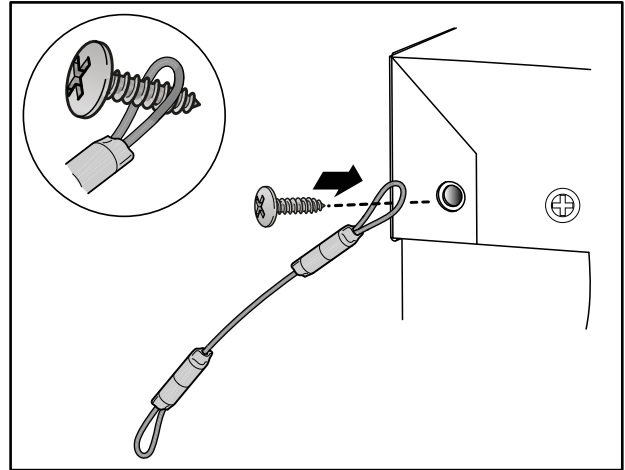
1. undo the two Phillips screws positioned on the top of the appliance as shown in the figure;



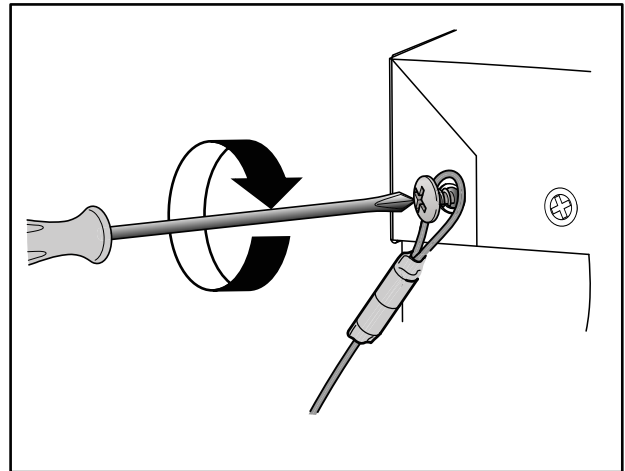
2. remove the cables from their packing;



3. join a slot of the cable to the screw;



4. retighten the screw complete with the cable on the roof of the appliance;



5. the cable must then be fixed to the wall with a plug, to permanently secure the appliance;
6. Repeat the same operation also with the other cable.

G NORMAL MACHINE USE



WARNING

Refer to “*Warning and Safety Information*”.

G.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.

G.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.

G.3 Operator qualified for normal machine use

Must have at least:

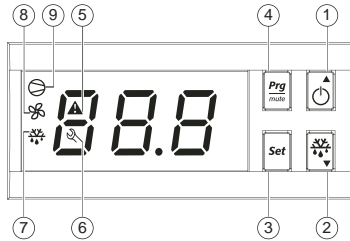
- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge 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.

H CONTROL PANEL

H.1 Control Panel description



AISI and FISH models - White plastic model - Refrigerated model with glass door - Freezer model with glass door - White plastic model with glass door

1. ON/OFF button - UP increase temperature button
2. DOWN decrease temperature button - Manual DEFROST selection button
3. SET button
4. PRG / MUTE button

5. Temperature alarm icon
6. Service alarm icon
7. Defrost cycle activated icon
8. Compartment fans on (if present) icon
9. Compressor on icon



Wine-line model

- A. Main ON/OFF switch
- B. Inside lighting switch
- C. Thermostat

H.1.1 Digital thermostat display

The digital thermostat has a 3-digit electronic display for showing the temperature measured by the probe, and six icons (see paragraph I.3 *Signalling and alarms*).

H.1.2 Buttons

The digital thermostat has 4 buttons for controlling and programming the instrument:

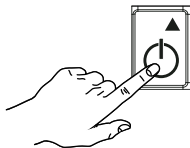
	Multifunction "ON/OFF" and "UP" button for switching the appliance on or off and increasing the values.
	"DOWN" and "DEFROST" button for activating manual defrost and decreasing the values. NOTE! Manual defrost is disabled in freezer models.
	"PRG/MUTE" button for silencing the alarm buzzer.
	"SET" button for accessing the Set point.

I OPERATION

I.1 Switching on and temperature adjustment

When switched on, the instrument performs a Lamp Test, i.e. for a few seconds the display and icons flash, verifying its correct functioning.

- If the instrument displays the compartment temperature when switched on, the appliance is already on;
- If "OFF" is displayed, press the "ON/OFF" button for a few seconds to activate the appliance;



the display shows the message "ON" and then the compartment temperature.

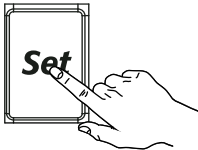
- To switch the appliance off, press the "ON/OFF" button for a few seconds;



the message "OFF" appears on the display.

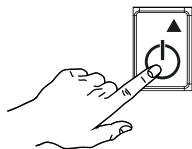
To SET the compartment temperature, proceed as follows:

- Press the "SET" button for a few seconds;



the SET POINT value appears on the display.

- To change the SET value, press the increase value button "UP":



or the decrease value button "DOWN":



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

The temperature range is set from a minimum to a maximum, according to the following values:

Positive temperature models

- "MIN" setting = 0°C
- "MAX" setting = + 10°C

Negative temperature models

- "MIN" setting = - 2°C
- "MAX" setting = + 8°C

Low temperature - freezer models (fully insulated door)

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

Low temperature - freezer models (glass door)

- "MIN" setting = - 22°C
- "MAX" setting = - 15°C

Fish models

- "MIN" setting = - 7°C
- "MAX" setting = + 6°C

1.2 Digital thermostat 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) and/or condenser.
	lit up	This icon indicates that a temperature alarm has occurred during appliance operation.
	lit up	This icon indicates that a service alarm has occurred during appliance operation.

1.3 Signalling and alarms

1.3.1 Service alarms and signalling for models 0 °C/+10 °C and freezer models

The alarm is signalled by lighting up of the icon . Alarm signalling is also indicated by the alarm code appearing on the display.

Example: Alarm signalling due to a faulty probe (compartment probe) appears directly on the instrument display with the message "E0" and "rE" flashing alternately (refer to position 1 of the alarms table).

When the alarm condition ceases, the alarm goes off. Otherwise, contact the Customer Care Service.

1.3.2 Service alarms and signalling for models -2°C/+8°C and fish models

The alarm is signalled by lighting up of the icon .

Alarm signalling is also indicated by the alarm code appearing on the display.

Example: Alarm signalling due to a faulty probe (compartment probe) appears directly on the instrument display with the message "E0" and "rE" flashing alternately (refer to position 1 of the alarms table).

Alarm signalling due to a faulty evaporator sensor (evaporator sensor) appears directly on the instrument display with the indication "E1" flashing (refer to position 2 of the alarms table).

1.3.3 Temperature alarms and signalling (common to all appliances)

The alarm is signalled by lighting up of the icon . Alarm signalling is also indicated by the alarm code appearing on the display.

Temperature alarm signalling, regarding the thermostating probe, appears directly on the instrument display with the indication "HI" (max. temperature alarm) and "LO" (min. temperature alarm).

1.3.4 Door open alarms and signalling for high humidity, fish models

When the door is opened the display starts flashing together with the icon . If the door remains open for more than a few minutes, the display shows the message dor (accompanied by a beep), alternating with the temperature value. The alarm is deactivated when the door is closed.

1.4 Defrost

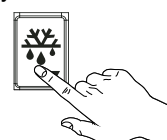
• Automatic defrost (excluding freezer models)

The appliance has an automatic defrost function. This function is signalled by lighting up of the "DEFROST" icon .

The defrost water is run into a tray and automatically evaporated.

• Manual defrost activation

Keep the "DOWN" button pressed for at least 5 seconds to start a manual defrost cycle.



This function is signalled by lighting up of the "DEFROST" icon .

If defrost conditions do not exist, the display shows the message "dFb", indicating that the operation will not be carried out (**only for - 2°C/+8°C and fish models**).

Defrost can be stopped manually by pressing the "DOWN" button for a few seconds:



the display shows the message "dFb". Defrost cannot be activated in the programming stage.

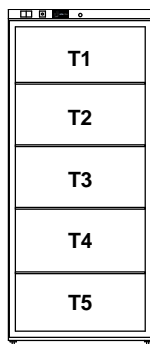
1.5 Switching on and temperature adjustment for Wine-line models

This type of appliance provides for 5 temperature areas designed for preserving various types of wine. This solution allows the wine to be kept for a long time and served at an

optimum temperature. Given below are the temperatures for each individual area:

- If the thermostat is set to "MAX":

T1 = +16°C < > +19°C
T2 = +13°C < > +15°C
T3 = +10°C < > +12°C
T4 = +7°C < > +9°C
T5 = +4°C < > +7°C



It is also possible to customize the temperature of each area and choose the refrigerator operating temperature. Simply change the position of the thermostat.

- If the thermostat is set to "MIN": = the temperature increases on average by +6°C for each area.
- If the thermostat is set to "MED": = the temperature increases on average by +3°C for each area.

The appliance has labels located in the compartment, indicating the various temperature ranges for each area.

The following table gives the correct temperature to be set for keeping the various types of wines:

TYPE OF WINE	STORAGE TEMPERATURE
Red wine	+ 16°C < > + 19°C
New wines	+ 13°C < > + 15°C
Rose' wine and white wine	+10°C < > + 12°C
Prosecco wine	+ 7°C < > + 9°C
Champagne	+ 4°C < > + 7°C

In this respect, it is pointed out that the glass door is specially designed in smoke-grey, in order to protect the bottles against direct light. The internal humidity is on average 60%, which contributes to the adequate preservation of the wine.

I.6 Defrost

These appliances are equipped with a device that provides for automatic defrosting. The defrost water is run into a tray located above the compressor and made to evaporate automatically.

I.7 Defrost for freezer models (with evaporating grilles)

Manual defrost must be carried out for these models when the layer of frost is more than 5 mm thick.

To defrost, carry out these instructions:

- remove any load present in the compartment and put it in another available freezer unit;
- position the water tray (supplied) on the bottom of the compartment;
- switch off the appliance with the "ON/OFF" button;
- unplug the appliance;
- open the door and wait until all the ice on the evaporating grilles has melted and the water has run into the tray
- empty the tray (several times if necessary);
- reconnect the power by plugging in the appliance;
- switch the appliance on with the "ON/OFF" switch;
- wait for the compartment temperature to reach that required (according to the setting);
- put back the load previously removed.

I.8 Loading the product

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

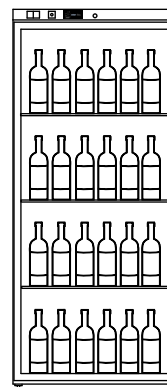


WARNING

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.

The "Wine-Line" model is designed for holding and preserving upright twenty-four 0.75-litre bottles of height 32.5 cm and diameter 7 cm. See the correct distribution of the bottles inside the compartment, at the beginning of the section.



It is advisable to keep the keys 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.

J MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to "Warning and Safety Information".

J.1 Ordinary maintenance

J.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.

J.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. trichloroethylene) 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.



J.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.

J.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.
- check (if present) the suitability of the fuse on the plug; otherwise contact the assistance service to replace the fuse, which must have the same characteristics as the one being replaced.

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:

- the type of fault;
- the appliance PNC (production number code);
- 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.

J.2 Repair and extraordinary maintenance



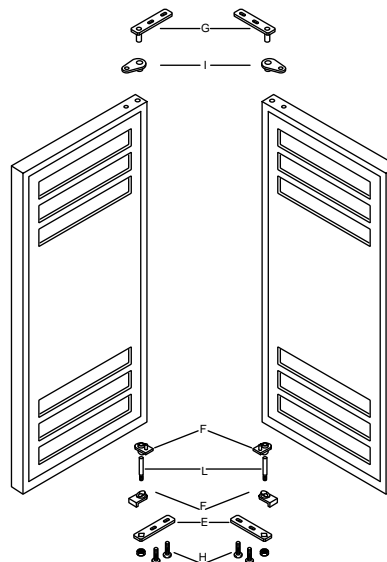
NOTE!

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

J.2.1 Reversing opening of models with fully insulated doors

The cabinets are normally supplied with right hinging. To reverse opening, proceed as follows:

- turn off the main switch and disconnect the plug;
- remove the upper cover;
- arrange a support (not supplied) for placing at the bottom part of the door;
- undo screws "H", remove the lower bracket "E" and fit it on the left, in the holes provided;
- remove the temporary support and turn the door 180°C
- remove spiral bushing "F", move pin "L" from the slotted hole on the left to that on the right. Fit spiral bushing "F" on it, turned 180°C;
- remove upper bracket "G" and bushing "I";
- refit the door on the lower left hinge;
- refit bracket "G" on the left side of the cabinet and bushing "I" on the left side of the door;
- adjust the door, ensuring perfect adherence of the magnetic seal and refit the top cover.



J.2.2 Reversing opening of models with glass door and "Wine-line" models - for positive temperature appliances only -

The cabinets are normally supplied with right hinging. To reverse opening, carry out as follows:

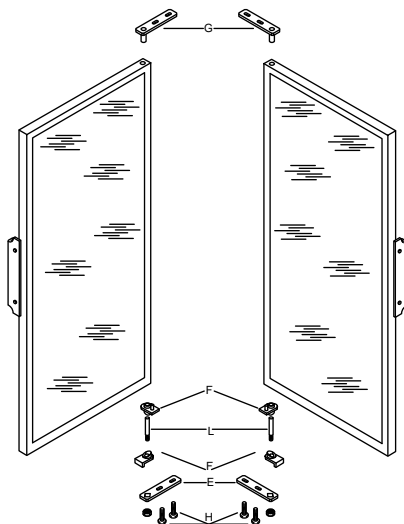
- turn off the main switch and disconnect the plug;
- remove the upper cover;
- arrange a support (not supplied) for placing at the bottom part of the door;
- undo screws "H", remove the lower bracket "E" and fit it on the left, in the holes provided;

- remove the temporary support and turn the door 180°C;
- remove spiral bushing "F", move pin "L" from the slotted hole on the left to that on the right. Fit spiral bushing "F" on it, turned 180°C;
- remove upper bracket "G";
- refit the door on the lower left hinge;
- refit bracket "G" on the left side of the cabinet;
- adjust the door, ensuring perfect adherence of the magnetic seal and refit the top cover



IMPORTANT

Reversing the opening of glass doors is possible only on single module positive temperature versions.

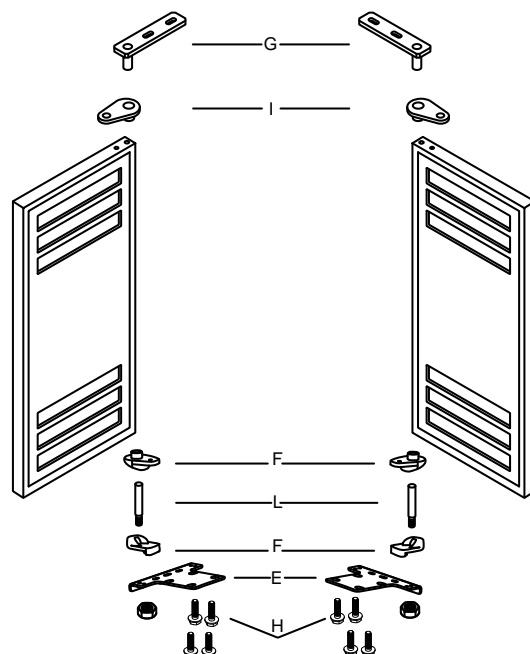


J.2.3 Reversing opening for high feet models

The cabinets are normally supplied with right hinging. To reverse opening, proceed as follows:

Fully insulated door models

- turn off the main switch and disconnect the plug;
- remove the upper cover;
- arrange a support (not supplied) for placing at the bottom part of the door;
- undo the screws "H", remove the foot and lower bracket "E";
- screw in the foot, remove the temporary support and turn the door 180°C
- remove spiral bushing "F", move pin "L" from the slotted hole on the left to that on the right. Fit spiral bushing "F" on it, turned 180°C
- unscrew the left foot, position lower bracket "E" and screw on the bracket and foot.
- remove upper bracket "G" and bushing "I";
- refit the door on the lower left hinge;
- refit bracket "G" on the left side of the cabinet and bushing "I" on the left side of the door;
- adjust the door, ensuring perfect adherence of the magnetic seal and refit the top cover.



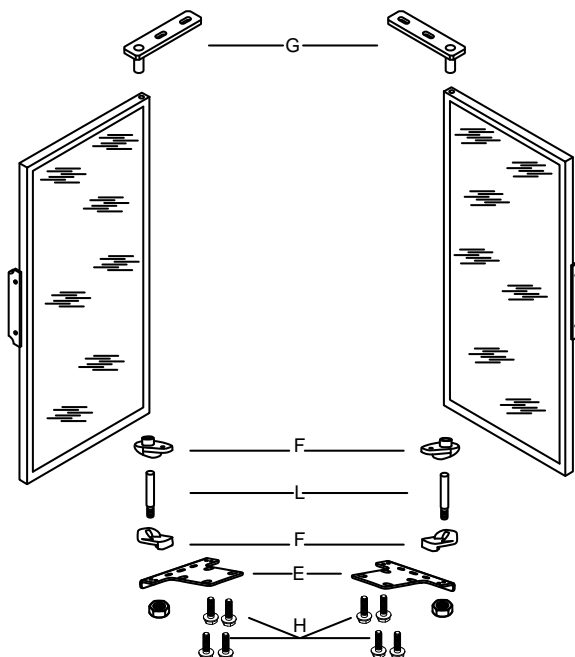
"Wine-line" and glass door models

- turn off the main switch and disconnect the plug;
- remove the upper cover;
- arrange a support (not supplied) for placing at the bottom part of the door;
- undo the screws "H", remove the foot and lower bracket "E";
- screw in the foot, remove the temporary support and turn the door 180°;
- remove spiral bushing "F", move pin "L" from the slotted hole on the left to that on the right. Fit spiral bushing "F" on it, turned 180°;
- unscrew the left foot, position lower bracket "E" and screw on the bracket and foot.
- remove upper bracket "G";
- refit the door on the lower left hinge;
- refit bracket "G" on the left side of the cabinet;
- adjust the door, ensuring perfect adherence of the magnetic seal and refit the top cover.



IMPORTANT

Reversing the opening of glass doors is possible only on single module positive temperature versions.



J.2.4 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
Machine structure <ul style="list-style-type: none">tightening of main bolts (screws, fixing systems, etc.) of machine	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsability
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.



NOTE!

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

K MACHINE DISPOSAL



WARNING

Refer to “Warning and Safety Information”

K.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.

K.2 Procedure regarding appliance dismantling macro operations

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

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

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

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

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



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



NOTE!

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

