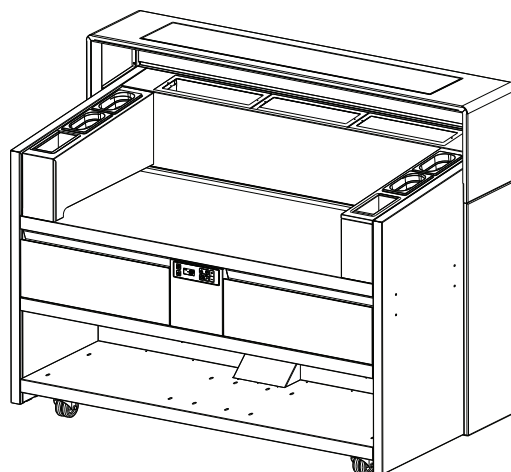


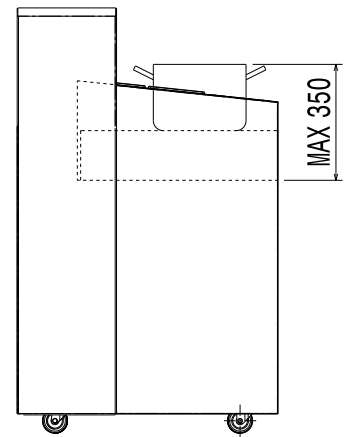
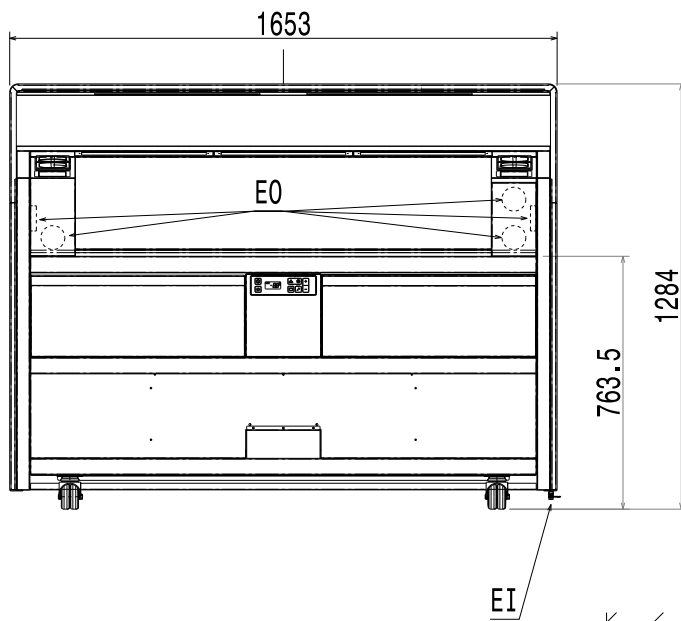
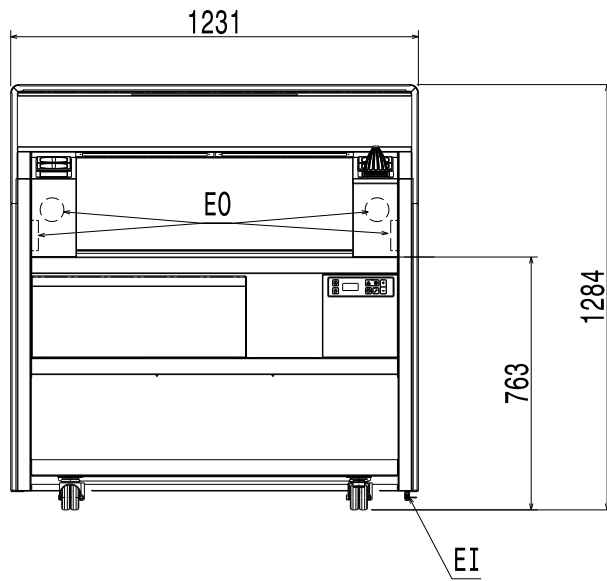
LIBERO POINT



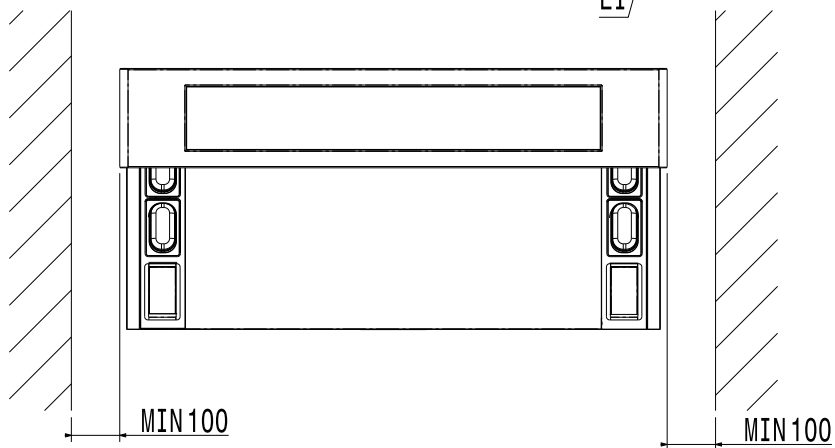
EN Installation and operating manual *



Installation diagram



Scala: 1:10



Foreword



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



WARNING

Risk of fire / Flammable materials



WARNING

Equipotentiality screw



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance



Clarifications and explanations






Type ref: LP...	
Point 1 and 2 = LP	Product / Brand: Libero Point
Point 3 = R – N	Function Type: Refrigerator Neutro
Point 4 = 2 – 3	Size / Modules Two modules Three modules
Point 5 = 2 – 4	Number of Mono phases Plugs Two plugs Four plugs
Point 6 = S – U	Plug Type Shuko UK






Point 7 = 0 – 2 –3	Number of three phases Plugs (if present) Zero plugs Two plugs Three plugs
Point 8 and 9 = HC	Refrigerant Type (if present) R600a

- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance is not intended for use by persons (including children) with reduced physical, sensor or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause 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.
- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam cleaner.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.

A.4 Technical data

Materials and fluids used

- R600a gas is 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) ¹	<70
---	-----

1. 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:

- CLIMATIC CLASS: 5
 - 43°C (IEC/EN 60335-2-89)
 - 40°C room with 40% relative humidity (EN 16825).

A.5 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.
- 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.6 Installation and assembly

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

A.7 Electrical connection

The information regarding the appliance power supply voltage is given on the dataplate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use; a differential thermal-magnetic switch suitable for the absorption specified on the data plate (32A), 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 (32A).

- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.
- The machine that can operate at 50 or 60 Hz does not need any setting by the user.

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 H07RN-F type power cable (code 60245 IEC 66) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- 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;

A.8 General safety rules

Do not use gas cooking units and do not flambé, as this can be dangerous.

Keep any combustible or explosive fluids away from heated appliances, otherwise a fire or explosion may occur.

Incorrect cleaning can substantially and irreparably damage the stainless steel surfaces.

Do not operate the appliance unsupervised; to prevent injuries such as burns on hot surfaces, use of the product by the public should only be allowed under supervision.

The installation of the hood must not infringe gas regulations.

There shall be adequate air intake into the room when the hood is used at the same time as appliances burning gas or other fuels.

The regulations concerning the air intake and discharge of exhaust air have to be fulfilled.

The ventilation requirements specified for the cooking equipment shall be observed

If there are open flued appliances in the same room, all the requirements specified to prevent backsuction of flue gasses shall be observed.

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.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, 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.
- The filters must be periodically cleaned and maintained in accordance to the instructions given in this manual.
- There is a fire risk if cleaning is not carried out in accordance with the instructions.
- 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.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.
- Do not disconnect the appliance until the cooking modules are off and no longer active. In markets where usable, when using appliances such as fry-tops with considerable thermal inertia, cooling must be ensured before disconnecting the power supply. In case of any doubts or for more information, always refer to the instruction manuals of the specific equipment.

Residual risks

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

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

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

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

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

Mechanical safety characteristics, hazards

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



CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

A.9 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	15 KG
--------------------	-------

A.10 Safety signs to be placed near the machine area

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

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

End of use

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

A.11 Positioning

The machine is supplied in a single unit.

The machine must be taken to the place of installation and detached from the packing base only when it is being installed.

The machine must be placed directly on the floor where it will slide on the wheels.

Make sure to lock the wheels equipped with brakes on the operator side before any work on the machine and before starting.

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

- Installation of the appliance and the refrigerant fluid condensing unit must only be carried out by the manufacturer's service personnel or by specialised personnel.



WARNING

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

- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of electricity connections. Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- Make sure to position the appliance at least 500 mm from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening. This measurement must be increased in case of use and/or passage of equipment and/or vehicles, and if escape routes in the workplace are necessary
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 500 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.

A.12 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.

A.13 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!

A.14 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it and empty all the water / oil tanks or grease collecting container (if presents).
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations;
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

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

Precaution in case of long periods

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

Preventive maintenance

- In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with Electrolux Professional Service Manuals. Please contact your local Electrolux Professional Service Centre for further details.

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 unauthorised 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.15 Maintenance intervals

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

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

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

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:



IMPORTANT

Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means;
Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning <ul style="list-style-type: none">• general cleaning of machine and surrounding area.	Daily	Operator
Ordinary cleaning <ul style="list-style-type: none">• carbon filters must be regularly checked and cleaned (refer to <i>J Machine cleaning and maintenance</i>).	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none">• check their condition and for any deformation, loosening or removed parts.	Yearly	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	Responsibility
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
Preventive maintenance <ul style="list-style-type: none"> remove any deposits of dirt inside the appliance. 	Every 6 months ¹	Service
Control <ul style="list-style-type: none"> check the conditions of the internal parts. 	Every 6 months ¹	Service
Control <ul style="list-style-type: none"> check and clean the discharge system. 	Every 6 months ¹	Service
General machine overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ²	Service

1. In particular conditions (e. g. intensive use of the appliance, salty environment, etc.) the preventive maintenance should be more frequent.
2. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

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



NOTE!

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

Decommissioning

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected;

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

B WARRANTY

B.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from:
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
 - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
 - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
 - Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
 - environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;
 - foreign objects placed in- or connected to- the product;
 - accidents or force majeure;
 - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

C TECHNICAL DATA

C.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance.
The plate is located on the outside of the appliance at the side facing the wheel left.



IMPORTANT

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



NOTE!

The data plate refers to original manufactured configuration.





NOTE!

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

C.2 Appliance and manufacturer's identification data

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

F.Mod. E2VVDBRZA PNC 9VTX351085 00 W Tot. 15 kW	Comm.Mod. E2VVDBRZA Ser.No. 00320003	Type Ref. LPR22S2HC HFO-1233zd	2020
	Volt 380-415/380-400 V 3N~	50/60 Hz	Total Current 32 A
Evaporation Heater El.	kW	Class 5	GWP 4 C02-eq 0 1
Lighting	5 W Cap. L	Refrigerant R600a	0,025 kg
Defrost Power	kW Heating Power	kW	MADE IN ITALY
NF nominal Charge			
Rated Pressure	MPa	EAC	CE
IPX0			
Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)			

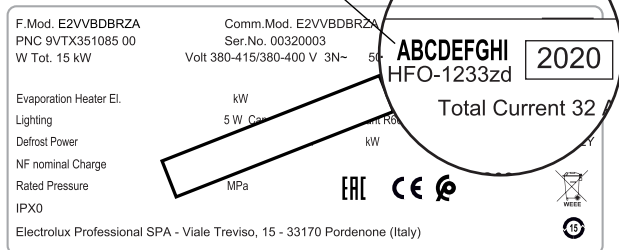
The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	Factory description of product
Comm. Model.	Commercial description
LPR22S2HC	Type Ref (*)
PNC	Product Number Code
Ser.No.	Serial Number
380-415/380-400 V 3N	Power supply voltage
kW	Max. power input
50/60 Hz	Power supply frequency
Total current	Current absorbed
Defrost power	Defrost
Condensate Drainage Element	Condensate drain
Lighting	Internal light
Class	Climatic
Refrigerant	Type of refrigerant gas
Cap.	Nominal capacity
CE	CE marking
Electrolux Professionel SPA Viale Treviso, 15 — 33170 Pordenone	Manufacturer

C.3 How to interpret the Type Ref (*)

The factory description on the data plate has the following meaning:

A B C D E F G H I
1 2 3 4 5 6 7 8 9



1 – 2 - Product / Brand

LP Libero Point

3 - Function Type

R Refrigerator
N Neutro

4 - Size / Modules

2 Two modules
3 Three Modules

5 - Number of Mono Phases Plugs

2 2 Plugs
4 4 Plugs

6 - Plug Type

S Shuko
U UK

7 - Number of Three Phases Plugs (if present)

0 Zero Plugs
2 Two Plugs
3 Three Plugs

8 – 9 - Refrigerant Type (if present)

HC R600a

C.4 Main technical characteristics

Models		E2VVADBQZA	E2VVBDBQZA	E2VVCDBQZA	E2VVDBBQZA	E2VVADBQZU	E2VVCDBQZU
Type		LPN24S	LPN24U	LPN34S	LPN34U	LPR24S0HC	LPR24U0HC
Power supply voltage	V	380 — 415				380 — 415 380 — 400	
Electrical power absorbed	A	32					
Phases	Nr.	3+N					
Frequency	H-z.	50 / 60				50 60	
Max heat output	k-W	14.5	12.5	14.5	12.5	14.5	12.5
Type of Plug		4 x SHUKO	4 x ENGLISH	4 x SHUKO	4 x ENGLISH	4 x SHUKO	4 x ENGLISH
Modules	Nr.	2		3		2	

Models		E2VVADBQZA	E2VVBDBQZA	E2VVCDBQZA	E2VVDBBQZA	E2VVADBQZU	E2VVCDBQZU
Type		LPR34S0HC	LPR34U0HC	LPN22S2	LPR22S2HC	LPN32S3	LPR32S3HC
Power supply voltage	V	380 — 415 380 — 400		380 — 415	380 — 415 380 — 400	380 — 415	380 — 415 380 — 400
Electrical power absorbed	A	32					
Phases	Nr.	3+N					
Frequency	H-z.	50 60		50 / 60	50 60	50 / 60	50 60
Max heat output	k-W	14.5	12.5	15	15	20	20
Type of Plug		4 x SHUKO	4 x ENGLISH	2 x SHUKO	2 x SHUKO	2 x SHUKO	2 x SHUKO
Modules	Nr.	3		2		3	

D GENERAL INFORMATION



WARNING

Refer to “*WARNING and Safety Information*”

D.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.

D.2 New appliance concept

The “Standard” cupboard line has been created according to a new system that optimises performance and reduces energy consumption, also taking into account space requirements and

environmental impact. Given below are the main features of this new system:

- the door frame allows the side walls to be completely filled with foam insulation, whereas the inside part has been created in such a way as to increase the insulation.
- the ball-shaped door seal with three chambers has a double insulation area that reduces condensation and consumption.
- all the internal components (e. g. rear supports) are removable.
- the appliance has a conveyor that distributes the internal air flow uniformly, thereby allowing a uniform temperature to be maintained even when there is an excessive product load.
- the position of the compressor facilitates charging with gas.
- there can be various types of refrigerant gas:
 - R600a

D.3 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 appliance installation diagrams refer to measurements in millimeters and/or inches.

D.4 Easy cleaning

The cupboard line is easy to clean thanks to the rounded corners and the possibility of removing all the internal components.

D.5 Recyclability and environmental impact

The appliances have been designed also taking environmental impact into account, and therefore the following have been used:

- cyclopentane for the foaming, which offers better insulation and is 100% “environmentally friendly”(good environmental impact);
- the refrigerating units use an HFC (R600a) refrigerant fluid allowed by the current regulations.
- the refrigerating unit can be removed in one piece;
- the parts of the appliance are made from recyclable material.

D.6 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.

D.7 Testing and inspection

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

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

D.8 Copyright

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

D.9 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.

D.10 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).

D.11 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 or specialised personnel	an operator instructed/trained by the Care service or 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.

D.12 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 / or 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.

The Manufacturer 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.

E TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to “*WARNING and Safety Information*”.

E.1 Handling

E.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.

E.1.2 Placing the load

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

E.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).

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.

E.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

- Outer wrapping
- Instructions bag



Polypropylene

- Straps



Polystyrene foam

- Corner protectors

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

E.3 Storage

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



CAUTION

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

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.



CAUTION

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

F.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- for information regarding the electrical connection, refer to F.4.1 *Electrical appliances* paragraph;

F.3 Connections introduction

- Any installation work or maintenance to the supply system must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

F.4 Electrical connection

F.4.1 Electrical appliances



WARNING

Work on the electrical systems must only be carried out by specialised personnel.



IMPORTANT

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

For connection, just insert the power cable plug in the corresponding electrical system socket, firstly making sure:

1. The socket has an efficient earth connection and the mains frequency matches that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by qualified personnel.

2. 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.
3. A differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate (32A).
4. After making the connection, with the appliance working check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.



IMPORTANT

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.



WARNING

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

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

F.4.2 Circuit breaker

Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.

F.4.3 Equipotential node and Earth connection

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

The screw is marked with the symbol

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:

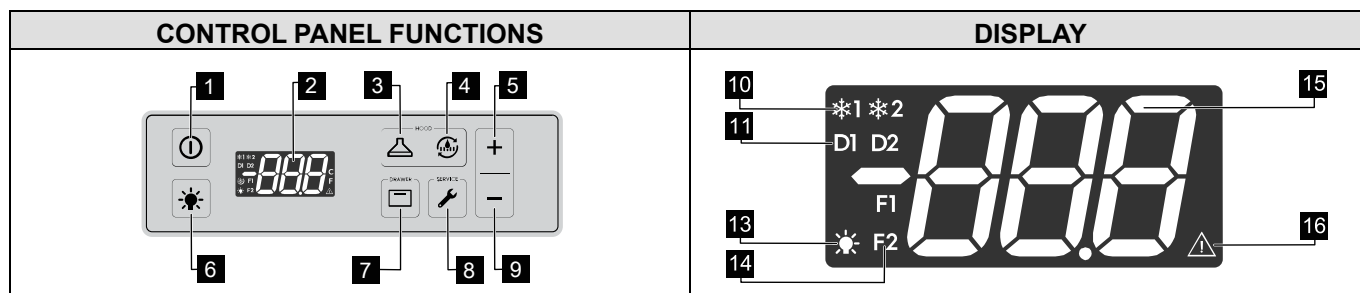
- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge 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 and disconnect all the supplies (electricity, gas, water).

H CONTROL PANEL

H.1 Description of control panel



BUTTON	FUNCTION	EXPLANATORY NOTES
1 —	ON/OFF	This button allows the appliance's activation/deactivation
2 —	-	Multifunction display
3 —	Ventilator	This button allows to change the extraction speed (from 1 to 4); then pressing button + and - to increase or decrease the level (see value showed on the display "2" of the Control Panel)
4 —	Reset	This button resets the internal counter when regeneration of the filters "F1" / "F2" is done (see symbols "14" on the Display and value showed on the display "2" of the Control Panel).
5 — +	More	This button increases the level (see value showed on the display "2" of the Control Panel)
6 —	Light	These button switches the light ON and OFF (see symbol "13" on the Display)
7 —	Drawer / Drawers	This button switches the refrigerated drawers ON or OFF and allows to change the temperature level (from 1 to 5); then pressing button "5" and "9" to increase or decrease the level (see value showed on the display "2" of the Control Panel)
8 —	Service	This button allows to access into service mode (only for specialised authorised personnel, who can ask the manufacturer to supply a service manual)
9 — -	Less	This button decreases the level (see value showed on the display "2" of the Control Panel)
10 —	Compressors	These icons light up when the relative compressor is switched on.
11 —	Drawers	These icons light up when the relative drawer is selected.
12 —	-	-
13 —	Light	This icon lights up when the relative button is switched on.
14 —	Filters	These icons lights up when fat filters ("F1") or carbon filter ("F2") needs to be cleaned or regenerated.
15 —	Display	-
16 —	Alarm icon	This icon lights up when some kind of problem occurs (see alarm list).

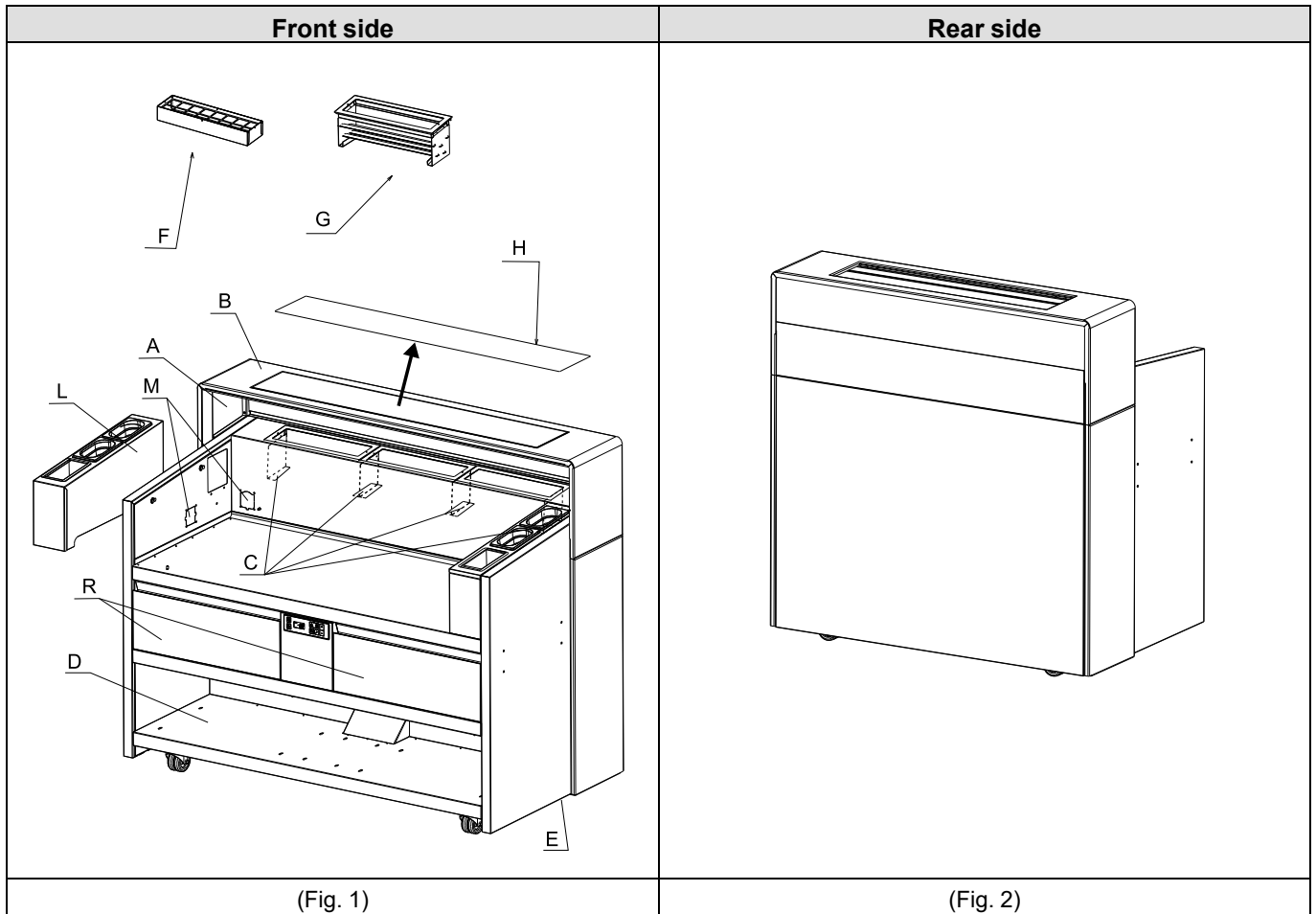
I INSTRUCTION FOR THE USER



WARNING

Refer to “*WARNING and Safety Information*”.

I.1 Introduction



The equipment is suitable for holding cooking appliances, placed on the upper support surface, for the management of “visible” cooking and only for its expressly designed use, i.e. extraction and filtering the steam and fumes from cooking with “Libero Line” appliances and for maintaining ready to cook food (if present) inside the refrigerated drawers.

It can be used near customers, as it has:

1. A fume and steam filtering system, with recirculation of air which, appropriately treated, is returned into the room from the bottom of the machine;
2. Refrigerated drawers for keeping ready to be cooked food (for refrigerated versions only).

Description of machine modules

The machine has the following zones:

- **A** — Fume and steam extraction zone, on the operator side, immediately below the shelf;
- **B** — Support zone for “visible” cooking utensils, on the top just below the extraction zone;
- **C** — Zone for eliminating grease and fumes in the air, inside the appliance (not visible to the naked eye);
- **D** — Work material storage zone, just below the upper surface; in this zone it is possible to install drawer unit accessories (to be ordered separately);
- **E** — The treated air outlet zone, located under the appliance thanks to a safety grid hole.
- **F** — Activated carbon filter;
- **G** — Fat filter;
- **H** — Removable glass for cleaning.
- **L** — Tray supports.
- **M** — Outlets.

- **R** — Drawers.

I.1.1 Zone A — Extraction and filtering

The product adopts a sophisticated and highly efficient system of aspiration, filtration and abatement of the odors of the vapors generated by cooking;

The steam and fumes from cooking done in **Zone B** are extracted in this zone. The first type of filters intercepts the steam and sediments the greasy / oily particles; the second retains the microscopic elements that determine the smell of cooking vapors in **Zone C**.

I.1.2 Zone B - Top and Connections

This zone is used for placing the cooking appliances and also has the power sockets for connecting them.

There also the trays for holding condiments, whose enclosures can be removed to access the power sockets.

I.1.3 Zone C - Second filtering zone

A second filtering of the cooking fumes and steam occurs in this zone, not visible to the naked eye.

More or less intensive use (daily cooking duration, set power of the suction speed, preparation of fatty dishes) determines greater or lesser sedimentation of the fatty / oily particulate.

The fumes pass through the filters fitted behind the panels on the customer side.

I.1.4 Zone D - Holding compartment and control panel

In this zone represented by an open compartment, it is possible to store material useful to the operator or (to be ordered) install additional drawer units.

Only in refrigerated versions, next to the open zones there are the refrigerated drawers suitable for storing food.

The control panel is on the front zone

1.1.5 Zone E - Wheels and air exhaust

In this zone, located under the appliance, the treated air is exhausted through a safety grid and there are the wheels; the wheels are lockable from the operator side as they have brakes

1.2 Preliminary checks, adjustments and operational tests

1.2.1 Electrical checks

Before starting the machine:

1. Check the correct connection of the electrical wires powering the machine;
2. Check that the mains voltage and frequency match the data given in Table 1
3. Make sure all the guards, safety devices and emergency switches are in place and efficient.

1.2.2 Check of positioning of components

1. Check the correct positioning of the mesh filters in **Zone A** of the machine. The filters must be properly positioned;
2. Apply the brakes of the wheels on the operator side;
3. Make sure that no objects obstruct the inlets of **Zone A** ;
4. Remove the tray supports "L" (fig. 1);
5. Install the cooking equipment, connecting it to the outlets "M", carefully following the instructions and respecting the values of the Technical data.

Refit the tray supports "L", running the cables of the cooking equipment through the special undercuts.

1.2.3 Precautions



IMPORTANT

It is strictly forbidden to use the equipment without having locked the braking wheels on the operator's side; it is also forbidden to move the machine when:

1. It is still switched on;
2. The power cable has not been unplugged and wound around the cable holder accessory;
3. Anything that can tip over has not been removed from the upper surfaces and containing compartments;
4. The machine is not firmly gripped by the operator



IMPORTANT

In normal use, refer to the manuals of the individual cooking appliances. Some of these may need to still remain switched on, to allow proper cooling of the functional elements. In this case, do not disconnect the equipment or switch off the power; wait for proper cooling of the cooking elements. Failure to comply with the above instructions can result in permanent damage to the appliances.

Also, for refrigerated versions:

- the refrigerated drawers are not suitable for storing food for long periods, but only for keeping it shortly before cooking;
- for proper storage of food, it is advisable to switch the machine on and activate the refrigerated drawers at least one hour before their actual use;
- cool hot food before placing it inside the refrigerated drawers;
- do not open the refrigerated drawers more often than necessary;
- do not leave the refrigerated drawers open when they are working;
- as soon as a layer of ice forms, defrost the refrigerated drawers.



1.2.4 Maximum contemporaneity (only for Libero Point 3 Phases)






WARNING


The absorbable current of units that can be connected simultaneously must be maximum 32 A.

1.3 Daily activation of the machine

Press the  button for about two seconds; the buzzer sounds. The machine is now in the extraction phase, the starting speed is always setting to 1 (display shows .

1.3.1 Extraction phase

To change the extraction speed press the  button, then use button  and  to increase or decrease the extraction speed; there are 4 extraction speeds, in sequence from 1 to 4 and 4 to 1, but not in loop (example: 1-2-3-4-1-2-3-4, and reverse).

During the speed change, the relative level blink on the display; it can be confirmed pressing  button or waiting 5 seconds.

1.3.2 Automatic extraction

This function is only available in combination with Libero Pro cooking units.

The smoke extraction speed can vary autonomously depending on the cooking conditions of the appliances combined with the hood.


When the cooking unit is switched on, the LED light will immediately turn on.

Depending on the amount of smoke produced, the hood will automatically vary the extraction level.

The aspiration of the fumes will continue even after the end of cooking to allow an optimal extraction.


The led light automatically turns off at the end of cooking.

To stop the automatic extraction, manually adjust the hood speed as described in 1.3.1 *Extraction phase*

To restore automatic extraction, turn the machine off and on pressing the  button.


1.3.3 Filters regeneration

In the equipment there are two types of filter, which require regeneration and/or replacement after a certain number of hours;

When the internal counter reaches the set value, the appliance emits a signal, and the message  (F1 = grease filter) or (F2 = carbon filter) appears on the display alternating with the indication of the fan speed; the relative filter must be regenerated (cleaned).

Press any button to reset the buzzer.




1.3.4 Change of filters


When the internal counter reaches the set value, the appliance emits a signal, and the message  (F1 = grease filter) or (F2 = carbon filter) appears on the display alternating with the indication of the fan speed; the relative filter must be changed.

Press any button to reset the buzzer.

1.3.5 Counter resetting

After the regeneration or change of the filters, the counter must be reset.

Press the  button for about five seconds; the message  or  appears on the display;

Keep the  button pressed to activate the counter reset procedure of one or both filters, in sequence.



NOTE!
if only the F2 filter need to be reset, access the function pressing the button, then press the button to go to the second filter.

For detailed information about the filters cleaning and replacement, refer to *J Machine cleaning and maintenance*.

I.3.6 Control panel lockout

Press keys and for more than three seconds to lock / unlock the Control panel; the blinking message appears on the display if the control panel is unlocked; the blinking message appears on the display if the control panel is locked.

I.4 Using the refrigerated drawers (if present)

Some models are equipped with one or two refrigerated drawers.

Each drawer has its own refrigerating unit and can be switched on, adjusted and switched off independently.

In order to use the refrigerated drawers to store food, the extraction system must be switched on pressing button.



DANGER

Do not store explosive substances, such as pressurised containers with flammable propellant in this appliance.

I.4.1 Switching the refrigerated drawers ON

Press the button to switch ON the drawer ; press it again to switch ON the drawer .

The starting refrigeration level is always set to 1 (display shows .

I.4.2 Drawer temperature selection

To change the refrigeration level press and button, to increase or decrease the value; there are 5 refrigeration levels, in sequence from 1 to 5 (the coldest level) and 5 to 1, but not in loop (example: OFF-1-2-3-4-5-4-3-2-1).

During the change, the relative level blink on the display, and it can be confirmed pressing button, or waiting 5 seconds.

Each drawer has a temperature controller for automatic maintaining of the temperature. The drawer cooling temperature values range from 0 to +10, depending on the adjustment.



NOTE!
If the temperature inside the drawer exceeds the setpoint, the relative compressor switch on to cool down the drawer and the icon or will be shown in the display.

J MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to “*WARNING and Safety Information*”

J.1 Ordinary maintenance

J.1.1 Care information

The following care operations have to be carried out by the owner and/or user of the appliance.



IMPORTANT

Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.



WARNING

Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply.

J.1.2 Cleaning the appliance and accessories

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



CAUTION

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

J.1.3 Care of the appliance – Daily

At the end of the day’s work, proceed as follows:

- Remove the trays holding the operator’s equipment and the respective supports “L” (see fig. 1).
- Disconnect the cooking modules (for cleaning according their relevant instructions) and set the unit support table free for cleaning.
- Switch OFF the cooling of the refrigerated drawers.
- Switch OFF the unit pressing and holding down button (see fig.1) for about two seconds.
- Disconnect the main cable plug from the power supply.
- The trays and their supports “L” can be placed in a dishwasher to remove the grease.



IMPORTANT

Do not open the refrigerated drawers for guaranteeing the stored food preservation until reactivating the refrigerating function.

Side containers

- Empty the side containers and clean in dishwasher.
- Carefully dry and fit the containers back in place after completing the cleaning of the unit.

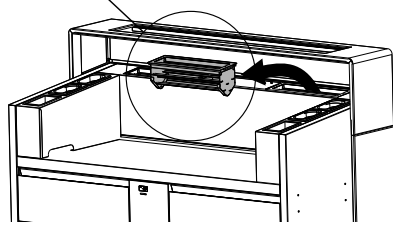
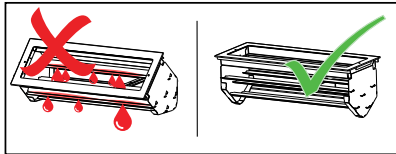
Cleaning grease filters

In case of intense greasy cooking, the mash filters may require a daily cleaning.

- Extract the grease filters “G” (see fig. 1) and clean in dishwasher.

**IMPORTANT**

Remove the filters keeping them in vertical position: carefully avoid tilting them to prevent oil leaks that pollute the underlying carbon filters



- After cleaning, carefully dry the filters and fit them back in place.

**IMPORTANT**

Clean the grease filter at the end of each service (at least once a day) to prevent the condensate from reaching the filter which eliminates odors and pollutes it. If the odor filter is clogged, it loses its functionality and must be replaced; therefore it is important to check the status of the odor filter on a weekly basis to regenerate it promptly.

Satin finish steel surfaces

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- In case of encrusted grime, remove fat and other cooking residuals from steel surfaces when cool using lukewarm soapy water, with or without detergent, and a cloth or sponge, wipe in the direction of the satin finish and rinse often, absolutely avoiding the use of cleaning products containing abrasive substances, steel wool, brushes or steel scrapers.

**CAUTION**

Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge or metal objects could spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.

Restore the satin finish if necessary.

- Rinse with a wet cloth and dry thoroughly after cleaning.

**IMPORTANT**

Clean glass, metal and plastic parts only with non-aggressive detergents. Stop immediately using those products if detecting any visual or tactile characteristic change on surfaces and thoroughly rinse with water (examples: glass becoming mat/scratched/other, or plastic discoloring/melting/other, or metal showing rust/stains/scratches). Carefully dry after rinsing

Surfaces blackened by heat (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.

These do not constitute damage and can be removed by following the instructions given in the previous section.

At the end of the daily's cleaning, fit back in place the cooking modules, the side containers and all the parts.

J.1.4 Care of the appliance – Weekly**IMPORTANT**

Operations to be carried out only by trained personnel.

At the end of the week's work, proceed as described in *Care of the appliance – Daily*, then:

Cleaning the refrigerated drawers (see fig. 1)

- In case the refrigerated drawers "R" contains products, move them into a fridge for a proper preservation, then clean the drawers with a damp cloth.
- Carefully dry the drawers and leave them ajar for preventing smells. If filling the drawers with products, remember to close the drawers and reactivate the refrigerating function for preventing wastes.

Defrosting the refrigerated drawers

Cleaning the drawers, if done regularly, prevents the condensation of humidity and the formation of frost; however, intensive use combined with particular environmental conditions may require the need to defrost the drawers.

In this case proceed as follows:

- Remove the products from the drawer and, if necessary, place them in another refrigerator so that they stay cold;
- Switch the drawer OFF;
- Leave the drawer open and wait for the ice to melt, then remove the cap to drain the water.
- Clean and dry the drawer thoroughly.

Regenerating the activated carbon filters

- Pull the mesh filters "G" and remove the activated carbon filters "F"; the carbon filters must be pulled two hours in the oven at 100°C. Never use water, paying attention to the surface because it is still hot (high temperature).
- At the end of the regeneration, refit the activated carbon filters, the mesh filters and all the other parts-

J.1.5 Filters cleaning, regenerating and replacement - Alarm codes

The appliance is equipped with a digital controller that displays alarm messages related to the filters cleaning, regeneration and/or replacement according to the following table:


ALARM CODE	DESCRIPTION	ACTION
F1C	Mesh filters cleaning	Clean the grease filters
F1R	Mesh filters replacement	Replace the grease filters
F2C	Activated carbon filters regeneration	Regenerate activated carbon filters
F2R	Activated carbon filters replacement	Replace activate carbon filters

**IMPORTANT**

It is important to clean the grease filters at the end of each service (even several times a day).

J.1.6 Periods of non-use

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

- Switch OFF the cooling of the refrigerated drawers.
- Switch OFF the appliance pressing and holding down  button (see fig.1) for about two seconds
- Disconnect the main cable plug from the power supply.
- Clean the machine inside and outside.
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.

**CAUTION**

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

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



CAUTION

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

J.2 Warnings codes

Label	Warning	Cause	Corrective Action (User)	Corrective Action (After-Sales Service)
P1	Flashing probe 1	Probe 1 failure	Call Service	See Service manual
P2	Flashing probe 2, alternating with "temp"	Probe 2 failure		
HA1	High temperature alarm on compartment 1, alternating with "temp".	Refrigerant group failure		
LA1	Low temperature alarm on compartment 1, alternating with "temp".			
HA2	High temperature alarm on compartment 2, alternating with "temp".			
LA2	Low temperature alarm on compartment 2, alternating with "temp".			
EE	Data loss alarm in the EEPROM, alternating with "temp"	Electronic controller faulty	Turn the machine and the main power off, then turn the machine on again. If the problem persists, contact Service	Check Service

J.3 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 service manual.

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.

Depending on the model, 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.

L ENCLOSED DOCUMENTS

- Set of test and inspection documents.

- Wiring diagram.

- Installation diagram.

- Declaration of Conformity

CE

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