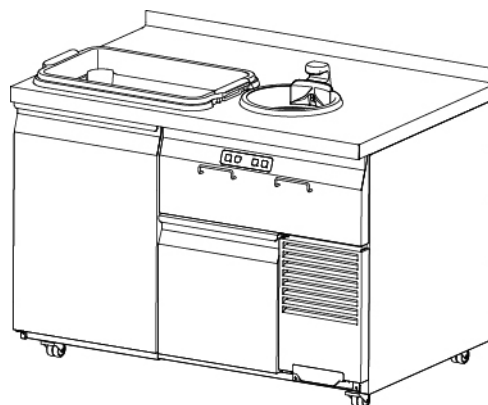


Breeding Station



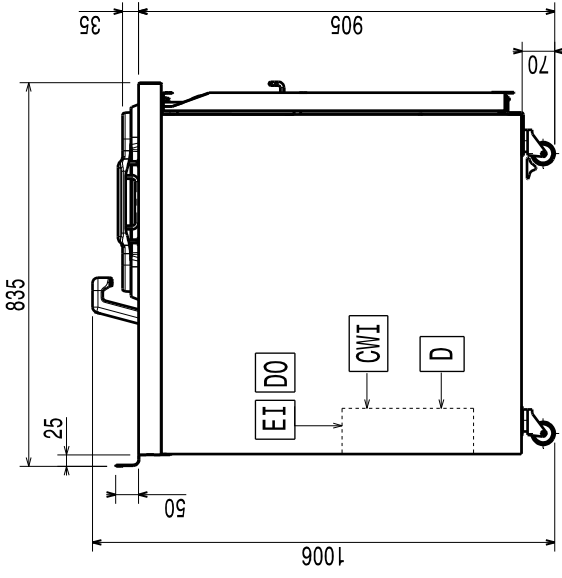
EN Installation and operating manual *



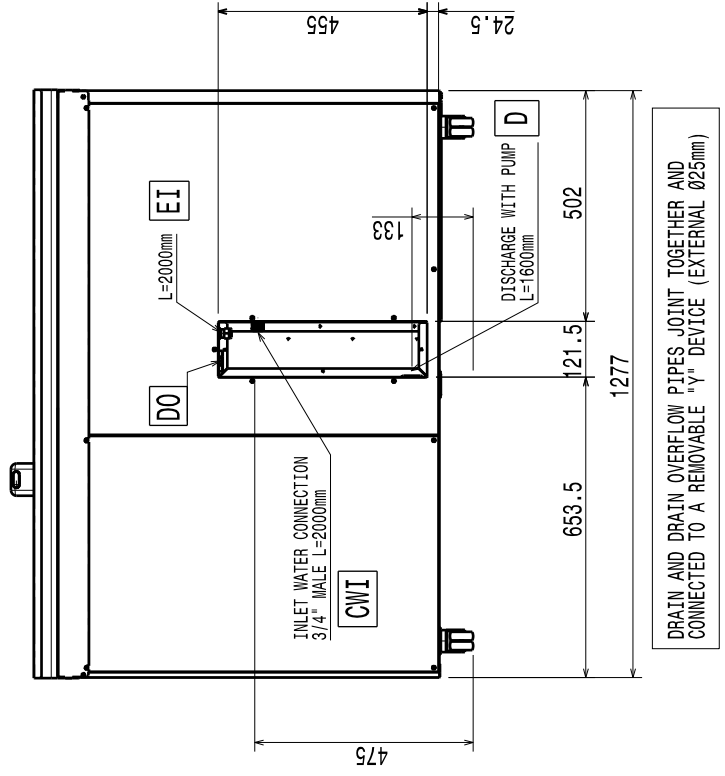
*Original instructions

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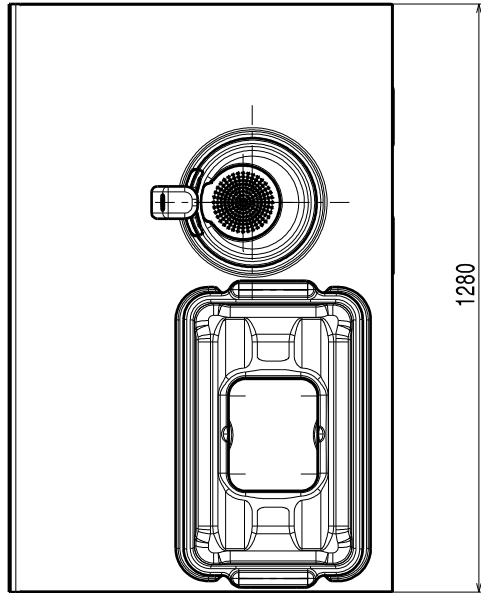
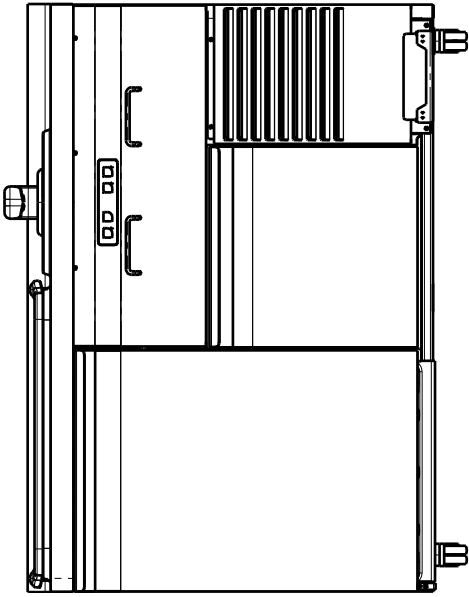
Installation diagram
Breeding Station



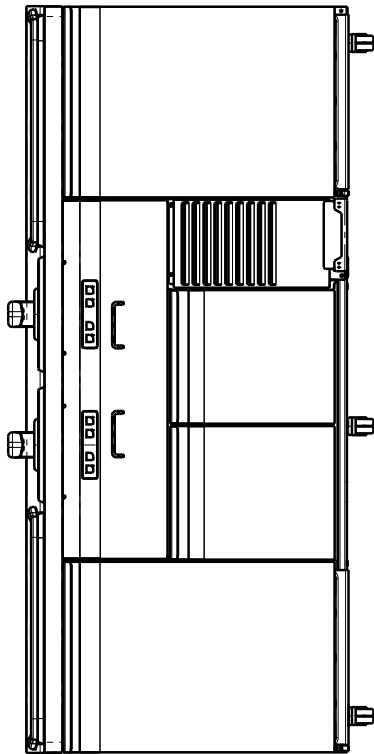
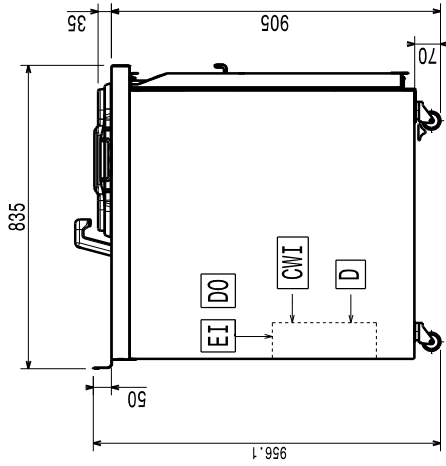
Single module



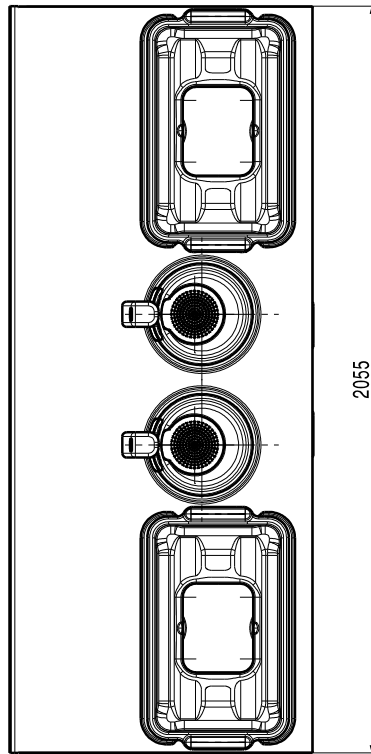
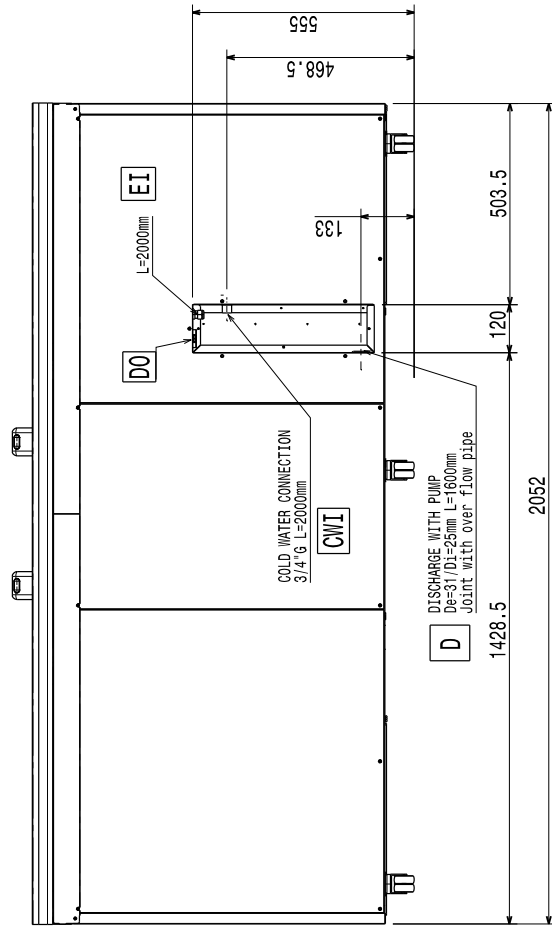
DRAIN AND DRAIN OVERFLOW PIPES JOINT TOGETHER AND CONNECTED TO A REMOVABLE "Y" DEVICE (EXTERNAL Ø25mm)



Installation diagram
Breeding Station

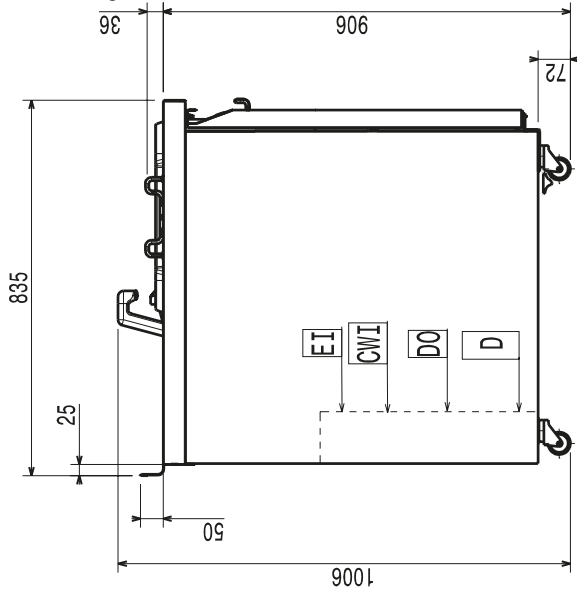


Double modules

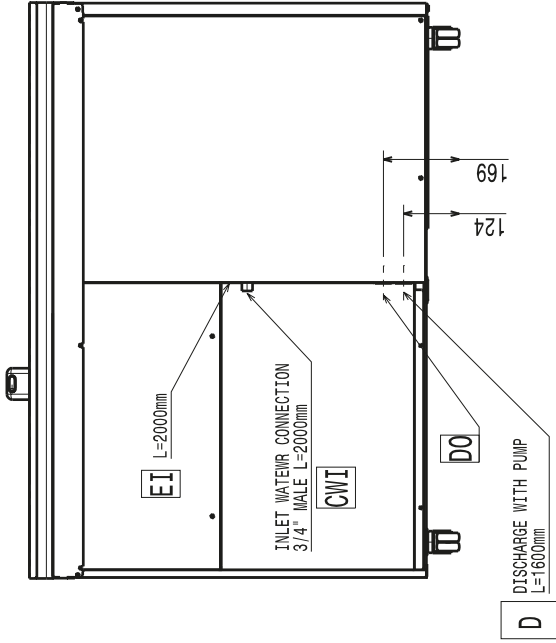


DRAIN AND DRAIN OVERFLOW PIPES JOINT TOGETHER AND CONNECTED TO A REMOVABLE "Y" DEVICE (EXTERNAL Ø25)

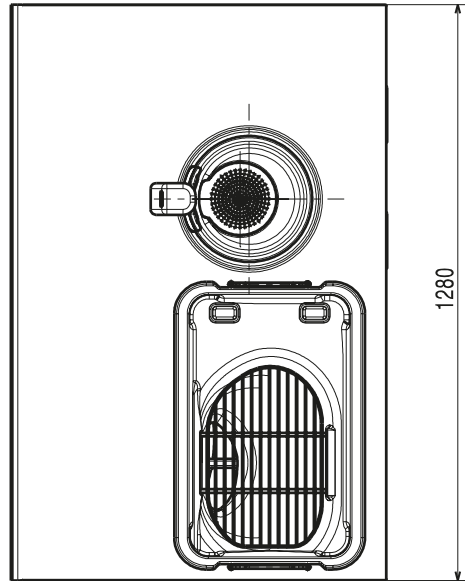
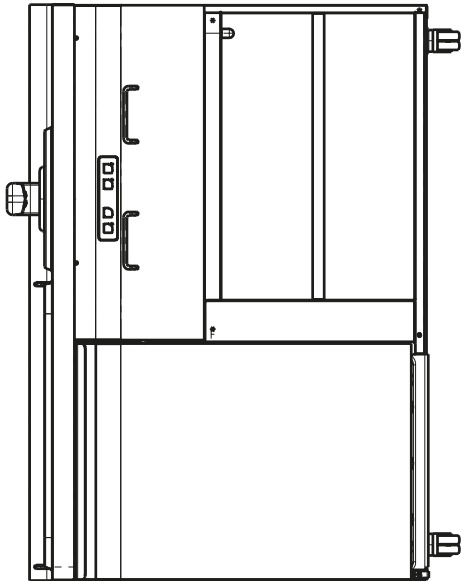
**Installation diagram
Breeding Station**



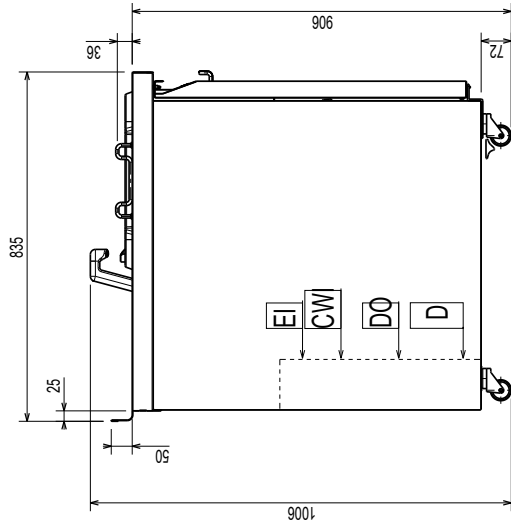
Single modules — neutral base



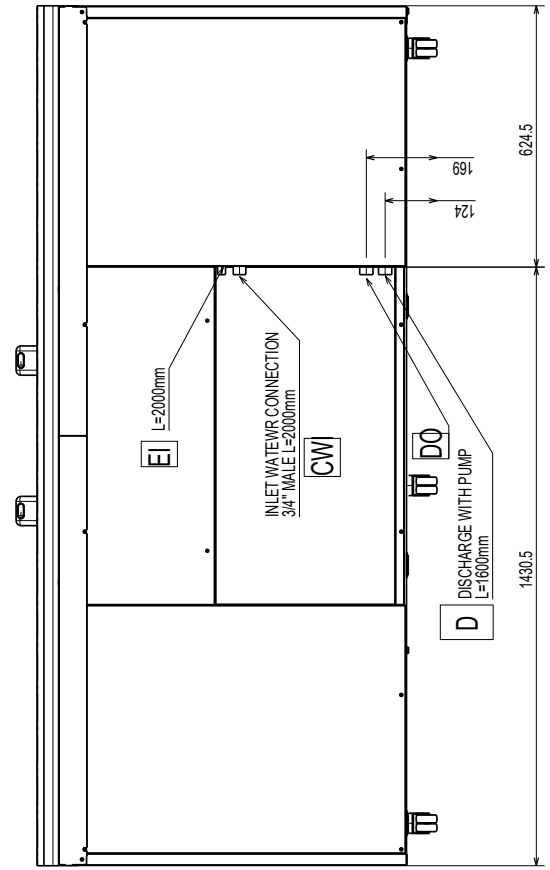
DRAIN AND DRAIN OVERFLOW PIPES JOINT TOGETHER AND CONNECTED TO A REMOVABLE "Y" DEVICE (EXTERNAL Ø25mm)



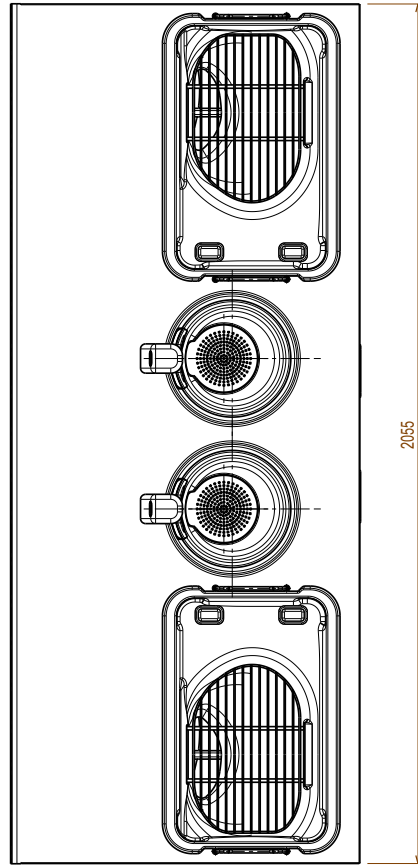
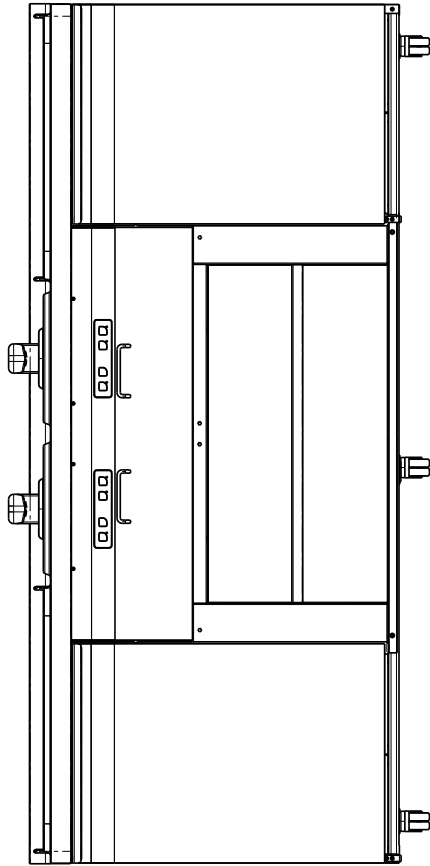
Installation diagram
Breeding Station



Double modules — neutral base



DRAIN AND DRAIN OVERFLOW PIPES JOIN TOGETHER AND CONNECTED TO A REMOVABLE "Y" DEVICE (EXTERNAL Ø25mm)



D = Drain
DO = Drain overfloor

EI = Power cable length 2000 mm
CWI = Cold water inlet

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 GENERAL INFORMATION

A.1 General safety instructions

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.

Words further explaining the type of hazard are placed next to the symbols in the text. Warnings serve to ensure the safety of personnel.

A.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.

A.3 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.

A.4 New concept appliance

The Breeding Station has been designed according to a new system that optimizes the operator's performance, considering space requirements and environmental impact.

This new system has several specific features:

- removable internal components for an easy cleaning;
- flour filtering system;
- auto-cleaning water tank; (*)
- integrated refrigerated base; (*)

(*) depending on the model

A.5 Intended use and restrictions

The Breeding Station has been designed and optimized in order to obtain high performance and efficiency. This appliance is designed for breeding and for the preservation of foods intended for breeding. Any other use is deemed improper. Children should be supervised to ensure that they do not play with the appliance. The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.




CAUTION

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



WARNING

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

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

A.6 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.

A.7 Machine and manufacturer's identification data

A reproduction of the marking or data plate on the machine is given below:

F.Mod. _____	Comm.Mod. _____	2015
PNC _____	Ser.No. _____	Cyclopentane
W Tot. _____ kW	Volt _____ V ~ _____ Hz	Total Current _____ A
Potenza Sbrinatorio / Defrost Power _____ kW	Classe / Class _____	
Resistenza Evaporazione / Evaporation Heater El. _____ kW	Refrigerante / Refrigerant R134a _____ Kg	
NF nominal Charge _____		
Rated Pressure _____ Mpa		
IPX3		
Electrolux Professional SPA - Viale Treviso, 15 - 33170 Pordenone (Italy)		

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

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.Nr.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power absorbed defrost power
cyclopentane	expanding gas used in insulation
A	max. current absorbed
Class	climatic class
IPX3	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

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

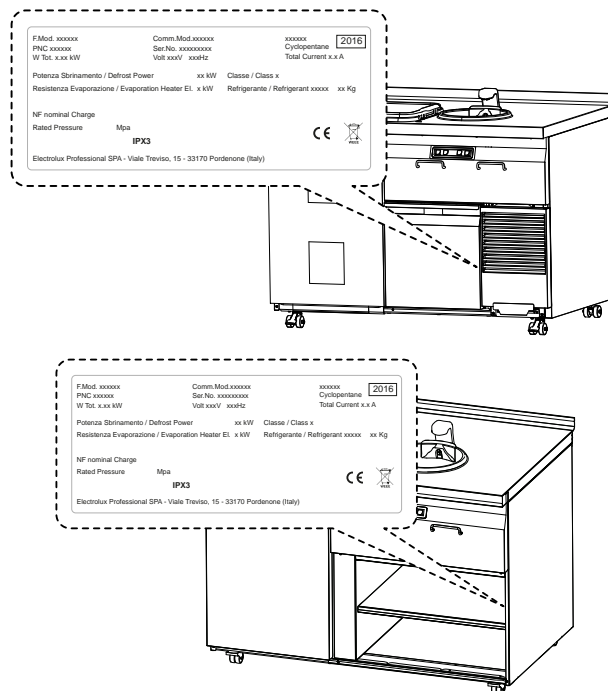


Fig. 1 — 2 Marking plate position.

It is located inside the refrigerated base/neutral compartment, in the upper right side.



IMPORTANT

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



NOTE!

When scrapping the machine, the marking must be destroyed.

A.8 Appliance identification

This manual applies to various Breeding Station models. For further details regarding your model, refer to "B Technical data".

A.9 Copyright

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

A.10 Responsibility

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

- Non-compliance with the instructions contained in this manual and in service manual;
- Incorrect installation;
- Insufficient and abnormal capacity of the electrical, hydraulic, gas and steam systems, of the combustion oils, from irregular supply voltage, from impurity contained in the gas feeding, from hard and ferruginous waters, insufficiency of the chimneys, customer's negligence and unskilfulness, etc.;
- Deterioration caused by the corrosive action of unsuitable detergents and additives;
- Tampering, modifications and repairs carried out by third-party.
- 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 nonoriginal spare parts and accessories can negatively affect machine operation and invalidates the warranty). Party staff not entrusted in writing by Electrolux Professional S.p.A.;
- Operations by non-authorized technicians;
- Bad maintenance and unskilfulness in the use of the equipment by not qualified staff;
- Unauthorised modifications or operations;
- Inadequate maintenance;
- Improper machine use;
- Unforeseeable extraordinary events;
- Use of the machine by uninformed and untrained personnel;
- Modifications of the equipments safety disposal;
- Non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

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

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use. Electrolux Professional SPA declines any liability for any inaccuracies contained in the manual, if due to printing or translation errors.

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

A.11 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).

A.12 Keeping the manual

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

A.13 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).

B TECHNICAL DATA

B.1 Main technical characteristics

Power supply	V	220-240
Frequency	hz	50
Refrigerated cavity temperature range ¹	°C	+2
Equivalent sound pressure level Leq ²	dB(A)	<70
Climatic class		5 ³

1. Only for models with integrated refrigerated base
 2. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.
 3. 43°C (EN 60335-2-89) – 40°C room with 40% relative humidity (EN ISO 23953).

B.2 Materials and fluids used

The areas in contact with the product are in steel or coated with non-toxic plastic material. The fluorinated gases are contained in a hermetically sealed device. An HFC(R134a(GWP:1430)/R404a(GWP:3922)/R407a(GWP:2107)) refrigerant fluid complying with the current regulations is used in the refrigeration units. The type and quantity of refrigerant gas used are given on the dataplate. The CO2 equivalent of the gas may be calculated multiplying GWP value by quantity of gas.

C TRANSPORT, HANDLING AND STORAGE

C.1 Introduction

Transport (i. e. transfer of the machine from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.



WARNING

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.



NOTE!

Specialised personnel must:

- have specific technical training and experience in the use of lifting systems;
- have knowledge of the safety regulations and applicable laws in the relevant sector;
- have knowledge of the general safety rules;
- ensure the use of personal protection equipment suitable for the type of operation carried out;
- be able to recognise and avoid any possible hazard.

C.2 Transport: instructions for the carrier



WARNING

Do not stand under suspended loads during loading/ unloading operations. Unauthorised personnel must not enter the work area.

The weight of the appliance alone is not sufficient to keep it steady.



NOTE!

The transported load can shift:

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

C.3 Handling

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



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.

C.4 Procedures for handling operations

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.



WARNING

For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.

C.5 Shifting

The operator must:

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



WARNING

Do not push or pull the appliance to move it, as it may tip over.

C.6 Placing the load

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

C.7 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 and 50°C. The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



WARNING

Appliance positioning, installation and disassembly must be carried out by specialised personnel.



CAUTION

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

D INSTALLATION AND ASSEMBLY

D.1 Introduction

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



WARNING

The above operations must be carried out by the specialised personnel in conformity with the current safety regulations, regarding the equipment used and the operating procedures. Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

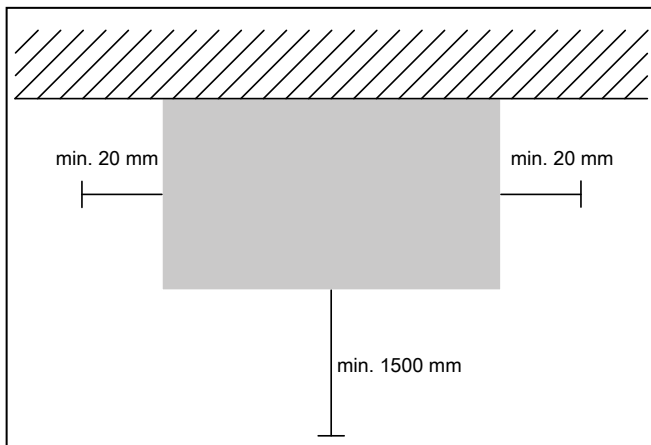
D.2 Customer's responsibilities

The tasks and works required of the Customer are:

- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- for information regarding the electrical connection, refer to "D.6 Electrical connection";
- check the floor planarity on which the machine is placed.

D.3 Machine space limits

A suitable space must be left around the machine (for operations, maintenance, etc.). This space on each sides must be increased by at least 150 mm in case of heat source (such as ovens, fryers, burners, etc.) beside the breasting station, in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace. Make sure to position the appliance at least 20 mm from any other machines present in the room.



D.4 Positioning

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire prevention measures. Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigerating unit components. Never cover the condenser suction area, even temporarily, as this can compromise its proper operation and therefore that of the appliance. If the machine is installed in a place where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film. The room temperature must not exceed +43°C in order to maintain the required inside temperatures. The machine must

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

Arranging the machine:

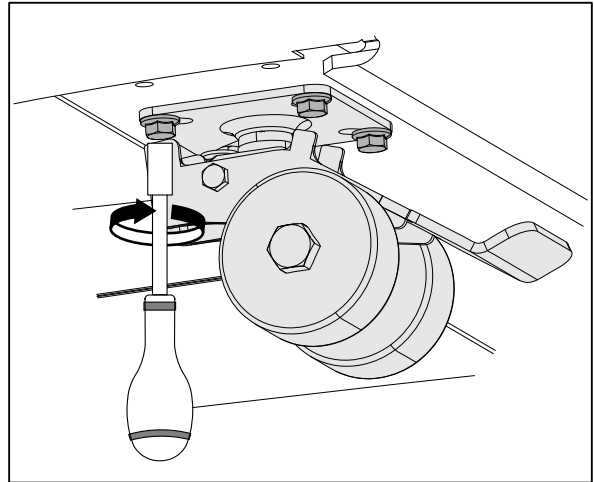
The appliance is equipped with 6 wheels (single module) or 8 wheels (double module).

The wheels on the front corners have brakes.

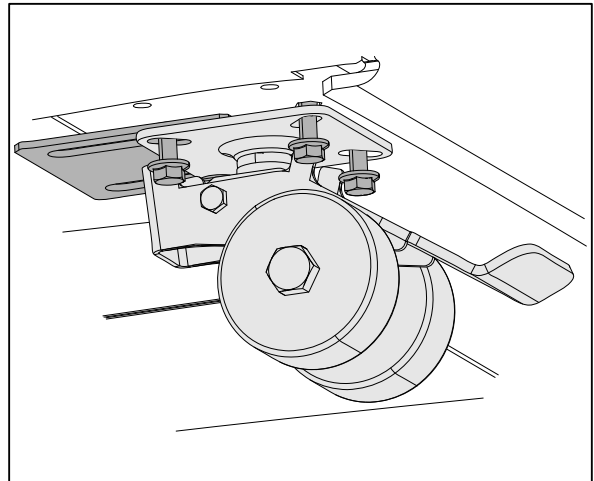
- Position the machine in the required place.
- Block the front corner wheels by pushing their brakes.
- The machine must be placed perfectly leveled: to level the machine, where needed use the spacers (included with the machine) to be installed between the machine bottom and the wheels.

For spacer installation follow the below instructions:

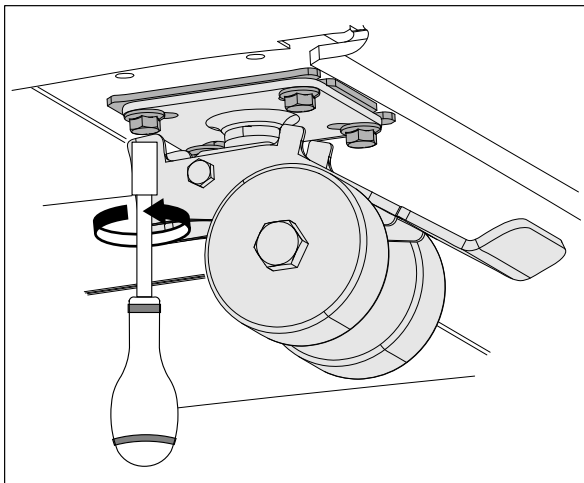
1. loose the screws, without removing them;



2. insert the spacers;



3. tighten the screws.



CAUTION

- Wait at least 2 hours before starting the appliance, to allow the oil to flow back in the compressor.
- The plug must be accessible even after the appliance is positioned in the place of installation.
- There must be free air circulation under the appliance, at the refrigerating unit. There must be no obstructions caused by any materials.

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. The stainless steel surfaces are protected with a film, remove it 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.5 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:

 PE	Polyethylene <ul style="list-style-type: none"> • Outer wrapping • Instructions bag
 PP	Polypropylene <ul style="list-style-type: none"> • Straps
 PS	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.6 Electrical connection



WARNING

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

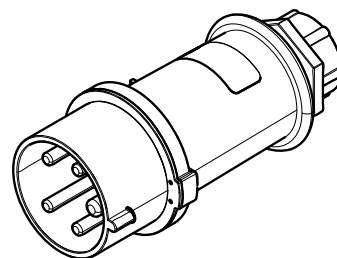
Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.



WARNING

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

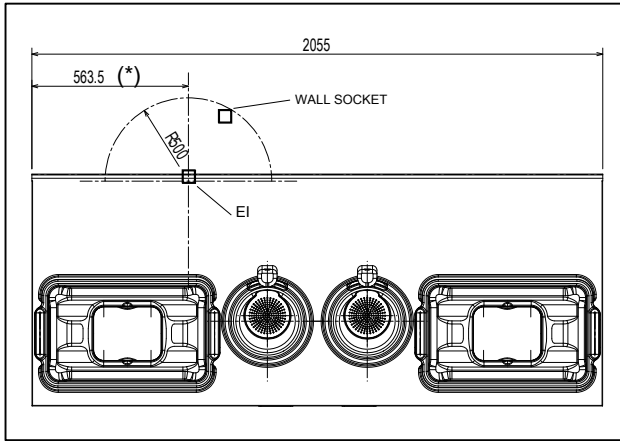
The Breeding Station is designed to be connected to a socket by means of a flexible cable with a plug "EN 60309" (single phase + ground cable) only for European Market.



The appliance works on a 220-240V/50Hz, single-phase voltage power supply. For connection, just insert the power cable plug in the corresponding electrical system socket, firstly making sure:

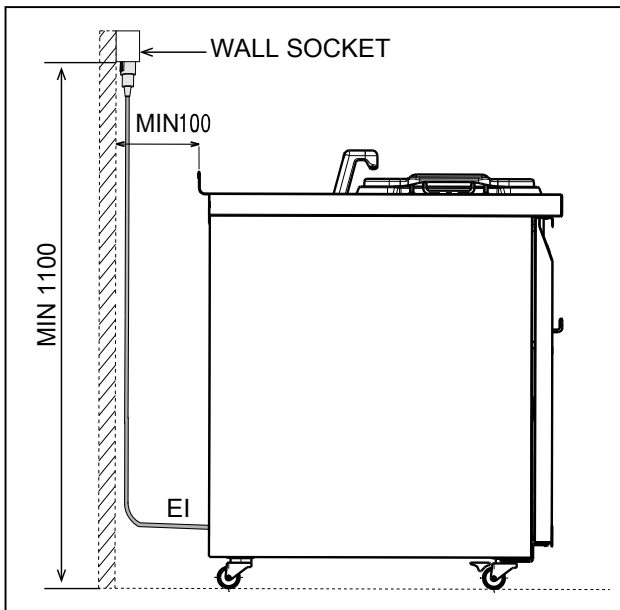
- the socket has an efficient earth connection and the mains frequency matches that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialised personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- 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;


- Max distance between machine and wall socket must be less than 0.5 m.



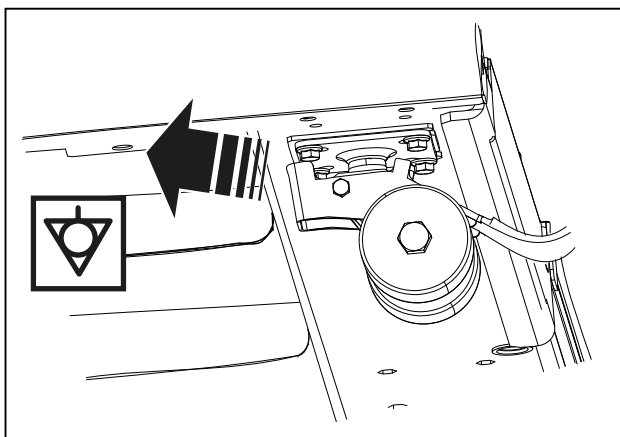
(*) 630 for neutral base model (without integrated refrigerated base).

- **Min. height of the wall socket 1100 mm from the floor.**



- The appliance must also be included in a equipotential system, the connection being made through the screw "EQ" marked with the symbol .

The equipotential wire must have a cross section of 10 mm².



- After making the connection, with the appliance working check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.

D.6.1 Electrical requirements for appliances with cable without plug

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



WARNING

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

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

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



IMPORTANT

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

- accessible after the appliance has been positioned in the place of installation;
 - in a position always visible to the operator performing the intervention during maintenance operations.
- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.

The wiring diagram covering the control circuit is located in a sealed plastic bag inside the appliance.



WARNING

The connection to the electrical power supply has to be done in compliance with the current national and local regulations. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. An ordinary polychloroprene sheathed flexible cord (code designation 60245 IEC 57) H05RN-F 3x1,5mm² is used for the permanent connection to the power supply; when replacing it, use a type having at least these characteristics.

D.7 Water supply and draining system

European Market:

The unit is provided with a water supply hose 2 m long, with female connections UNI ISO 228/1 – G 3 / 4 (pitch diameter 25,279 mm).

This allows the water inlet pipe to be connected directly to the mains system.

Australian Market:

On the backside of Breeding Station is located a water inlet G 3 / 4 female, CWI (cold).



IMPORTANT

Watermark labelled machines must be installed in accordance with AS/NZS 3500.1 and drainage to be in accordance with 3500.2.

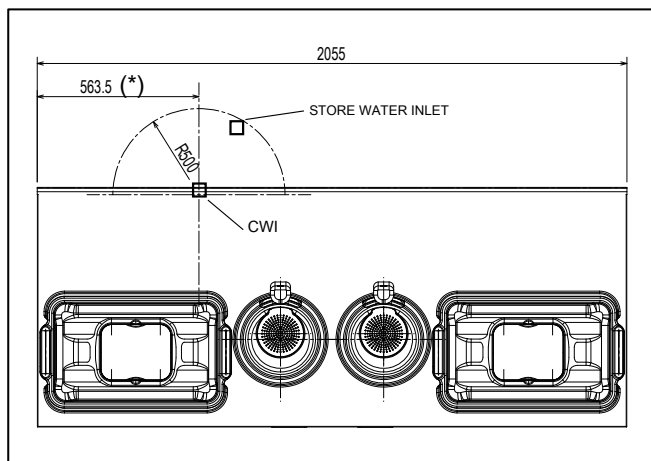
Water inlet temperature	max +40°C min +5°C
Water inlet flow rate	minimum 20 liters/minute

The appliance must be supplied with drinking water.

Static pressure must be between 0,2 MPa (2 bar) until 0,6 MPa (6 bar).

The supply pipe must be equipped with a mechanical filter and shut-off valve. Before installing the filter, it is advisable to let a certain amount of water flow in order to clean the pipe of any solid particles. Provide the water inlet pipe with a water tap in an easily reachable position.

Max distance between machine and store cold water inlet connection must be less than 0,5 m.

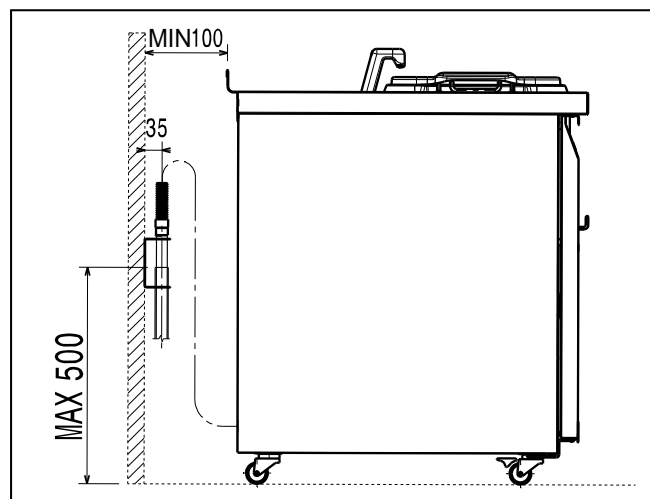
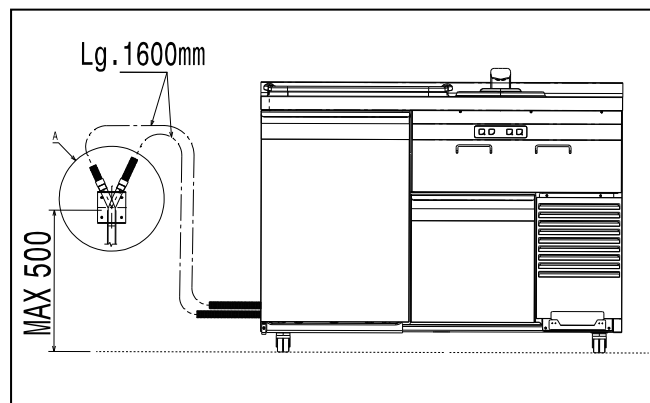


(*) 630 for neutral base model (without integrated refrigerated base).

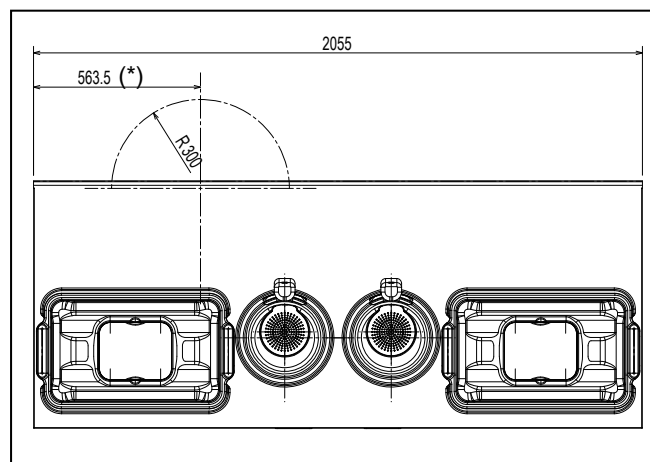
If it is necessary to disconnect a water pipe, use a set of new gaskets before reconnecting it. Don't use the old gaskets, it could cause water leakage. In the installation diagrams the cold water inlet is indicated with CWI, the water drain connection is indicated with D and the drain overflow with DO.

Provide for a water treatment system, if the water hardness exceeds 20° f. It is recommended to provide the drain connection point equipped with an air gap on site. Make sure that there are no constrictions in hoses or bends in metal pipes, along the entire drain plumbings. Avoid horizontal sections where water can collect and stagnate (min. slope 5%). New hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.

**Max height of the drainage pipe 500 mm from the floor.
Min distance between the unit and the wall is 100 mm.**

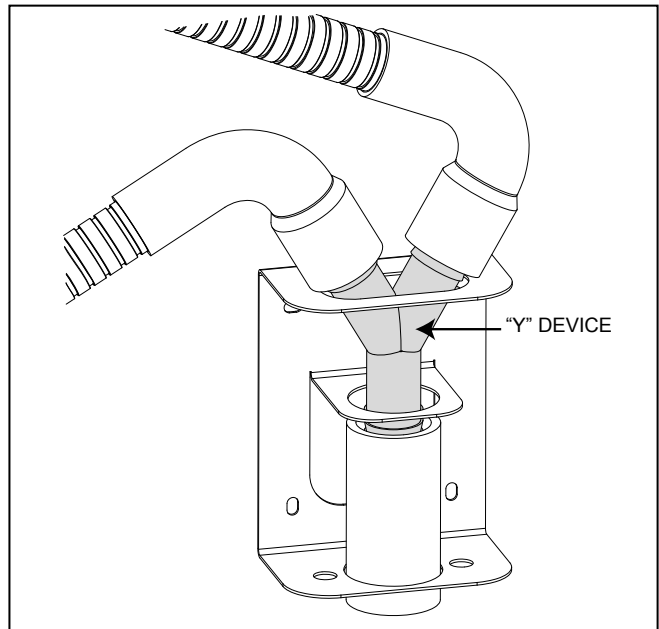
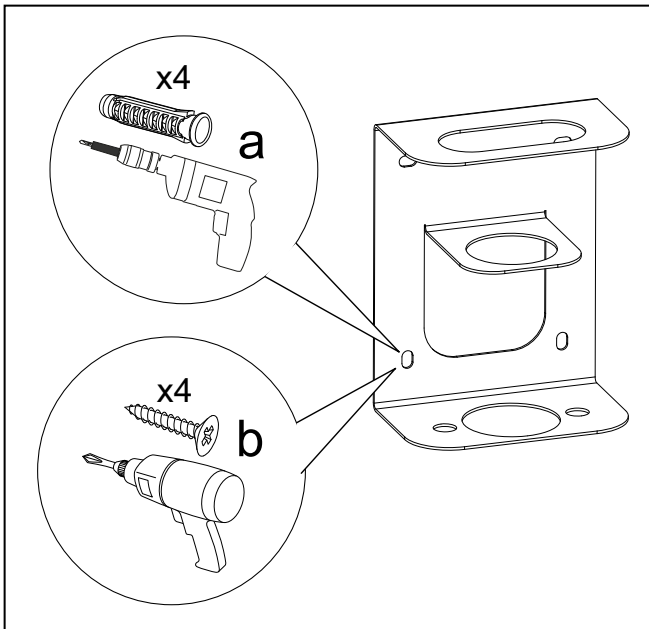


Max distance between drain pump and store drainage pipe is 0,3 m.

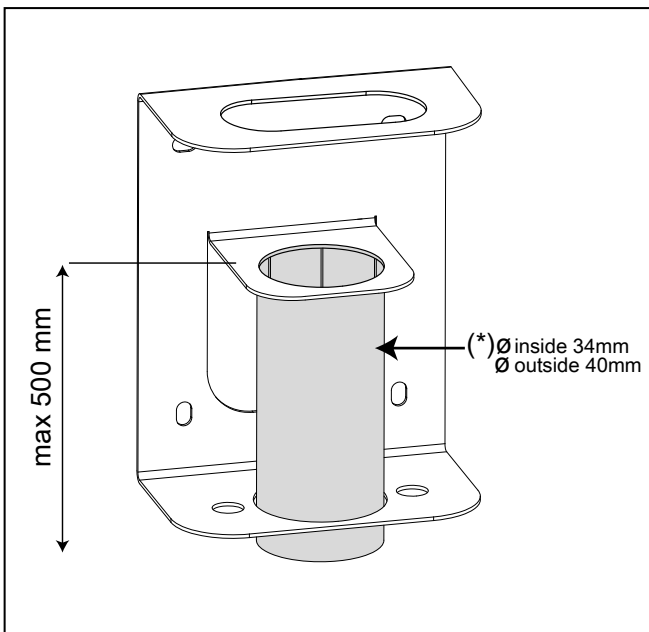


(*) 630 for neutral base model (without integrated refrigerated base).

The end part of discharging pipes are connected to a removable "Y" device. There must be a diameter gap from "Y" connection (25 mm) and store drainage pipe. Dedicated metal bracket, provided with the unit, must be fixed (by technicians) on the restaurant wall connected to the discharging pipe of restaurant (ø=40 mm). The operator can disconnect the "Y" device from bracket when necessary (i.e. daily cleaning).



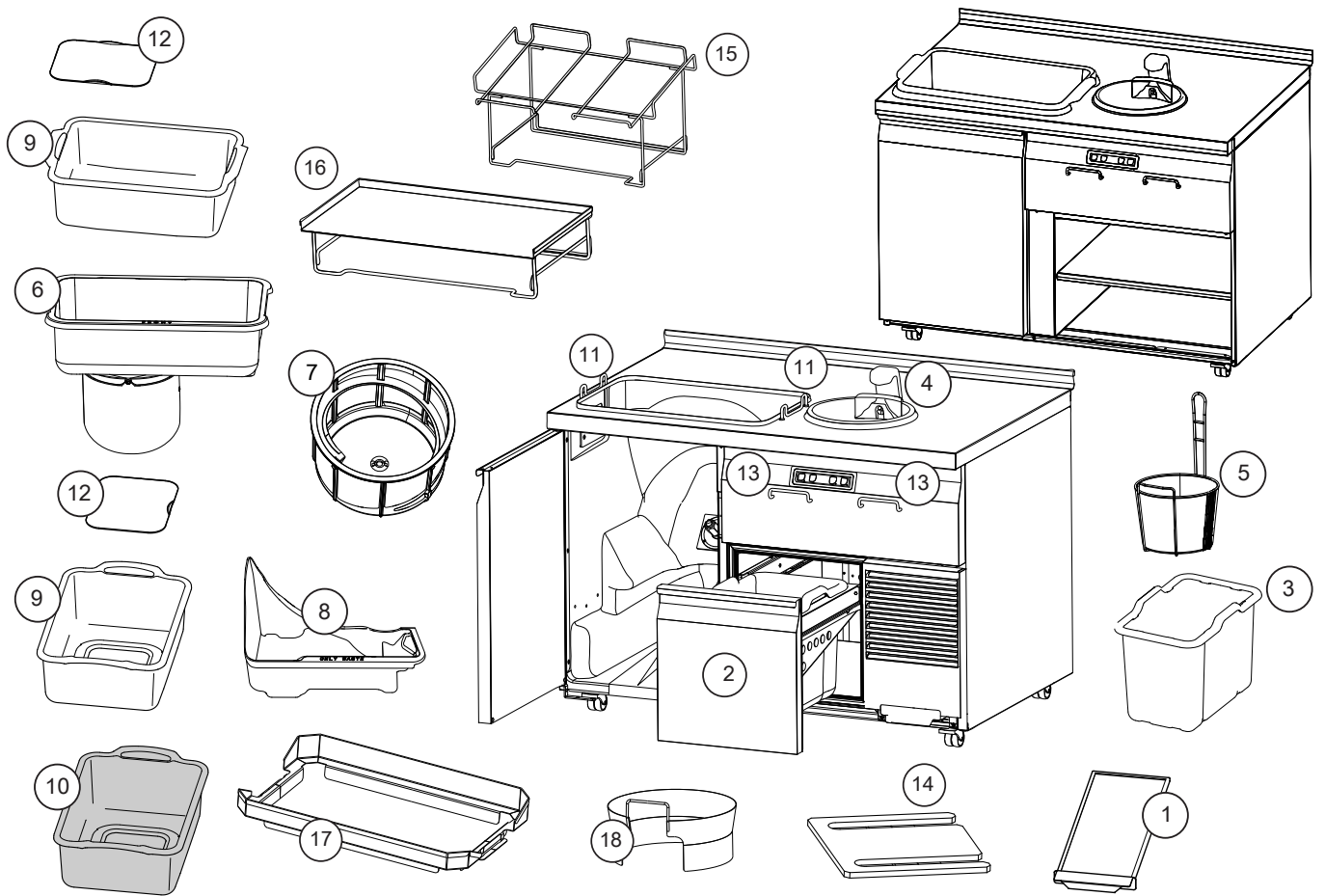
The Customer will provide a dedicated air gap. The unit is not equipped with internal siphon (discharging dirty water). The unit must be installed in a location where proper ventilation for disposing hot air from cooling unit. The performances are optimized at maximum working ambient temperature and humidity is 34°C /40%UR.



- (*) Pipe not supplied with the unit
- Inside diameter $\varnothing = 34$ mm
 - Outside diameter $\varnothing = 40$ mm

E DESCRIPTION OF THE APPLIANCE

E.1 Components and accessories

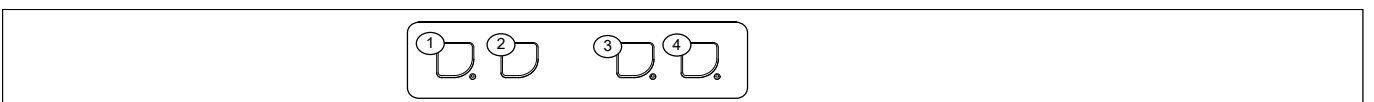


1	Refrigerator filter drawer
2	Drawer
3	Chicken storage basin
4	Dip well
5	Soaking basket (accessory)
6	Hopper with grid
7	Sifting drum
8	Dough balls catcher
9	Sifting lug (white)
10	Sifting lug (grey)
11	Lug height risers
12	Lug plug
13	Empty sifting lug supports
14	Spacers level (2 pieces for single module; 2 pieces for double module)
15	Inclined grid support (accessory)
16	Enlarged horizontal grid support (accessory)
17	Flour conveyor for breeding basin (accessory)
18	Soaking collar (accessory)

F OPERATION

F.1 Control panel

SINGLE MODULE





1	Drum START
2	Drum or soaking cycle stop
3	Automatic soaking well cleaning cycle
4	Soaking well drain

Drum Start

Push the button to activate the flour sifting system. Assure that the breading lug on the lower part of the Breading Station and the dough balls pan are correctly positioned and empty. Open the cap on the bottom of the breading lug before starting the sifting cycle, to let the flour reach the sifting drum.

Alarm light

The light on notifies that the flour filtering system is switched on. When blinking:
 • Blinking 3 times indicates that one or more components are wrongly positioned.
 • Blinking 4 times indicates that the drum motor driver is under stress.
 • Blinking 5 times indicates a drum motor overheating.

NOTE! Please refer to the troubleshooting at paragraph "K Troubleshooting".

Drum or soaking cycle stop

Push to stop either the sifting or the soaking cycle (only when necessary).

Dip well drain

This cycle is used to drain the water from the well. The cycle starts by pushing the button (when the cycle is active the LED is ON). The cycle is structured as following:

- drainage valve opening;
- valve holding in opening position (10 seconds);
- drainage valve closing (30 seconds);

NOTE!
Holding drainage open
 • This cycle is designed to maintain the drainage valve permanently opened. This is to permit the cleaning (by wire brush) of the drainage inner plumbing's. The cycle starts by means of pushing the button for more than 3 seconds. The LED will blink for the entire period when the valve is opened. The valve will close by pushing the button "START" or "AUTO"

WARNING
 Do not leave the unit with the cycle ON.

Automatic dip well cleaning cycle

The normal day operation cycle provides to discharge the water, cleaning phase and refill the water at right level. The cycle starts by pushing the button (when the cycle is activated the LED is ON):

The automatic cycle must be activated by end user at least every one breaded food bag (or i. e. every 2 sifting cycle). If necessary, the cycle could be stopped by pressing the STOP button.

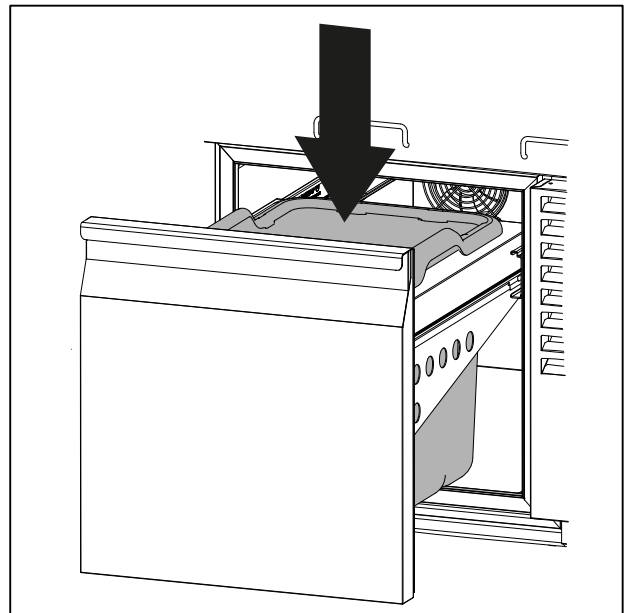
To restart the automatic cycle, wait for the stop button LED to switch off and press the automatic cycle button again.

- The cycle is structured as:
- Drainage valve opening.
 - Rinse by fresh water through spray injectors.
 - Drainage valve closing.
 - Refill fresh water by spray injectors.
- The total cycle lasts approximately 2 minutes.

F.2 User guide (only for models with integrated refrigerated base)

1. Place the food bags into the refrigerated drawers.

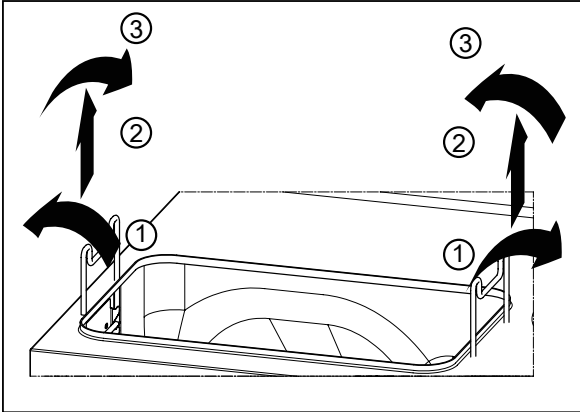
CAUTION
 max load 26 kg



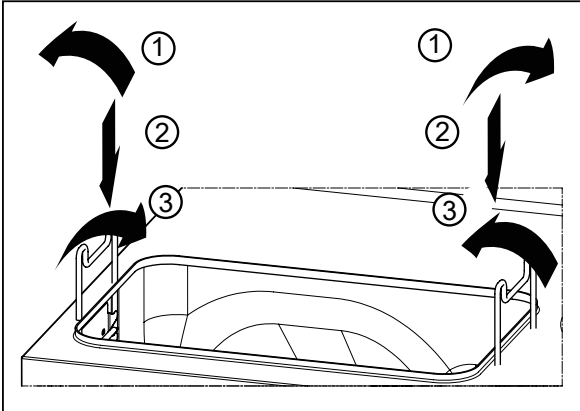
WARNING
 While placing the basin back into the drawer, pay attention to not damage the drawer seal


2. Adjust the two brackets for a comfortable height of the flour container. There are 2 different adjustable levels (0/+60 mm from the work top).

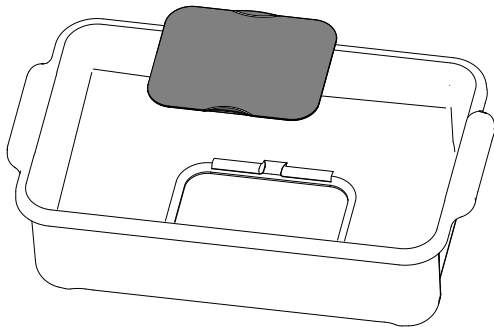
• BRACKETS UP



• BRACKETS DOWN

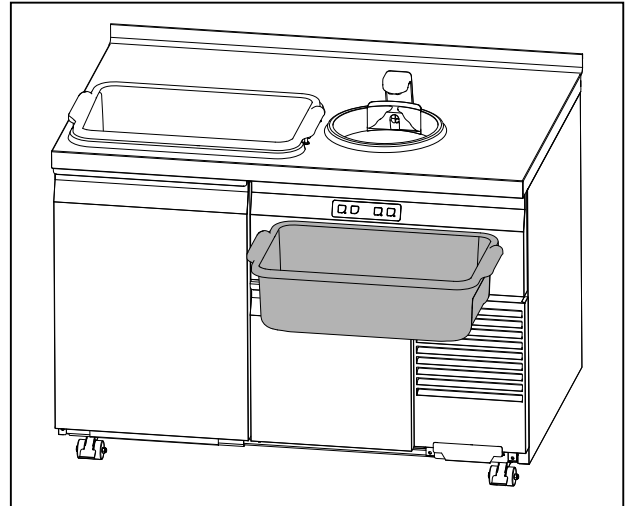


3. Place the flour inside the container on the worktop.
4. Proceed with soaking the food in the water then breading in the flour.
Place the breaded food on the grids.
5. When the water inside the lug becomes too cloudy, activate the automatic dip well cleaning cycle for a rapid cleaning .
6. Sift the flour at least every 2 breaded food bags, by removing the lug cap on the lug bottom and by emptying the flour into the hopper.




7. Swap the container on the lower side, just filled, with the empty container.

Place the empty container on the proper holder while positioning the container filled with flour.



WARNING

Do not place the container full of flour on the holder.

8. Empty the dough catcher tray every sifting.
9. Activate the Flour filtering system by pushing the button .

10. The flour is filtered and the dough balls are separated automatically.

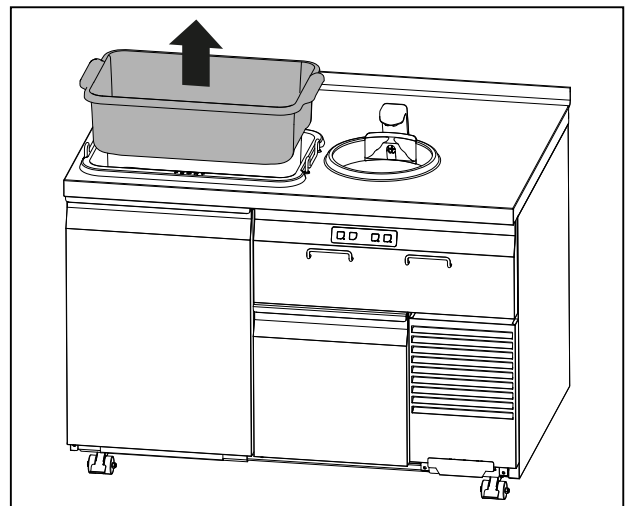
When the led light turns off  , the operation has completed.

F.3 Removing components

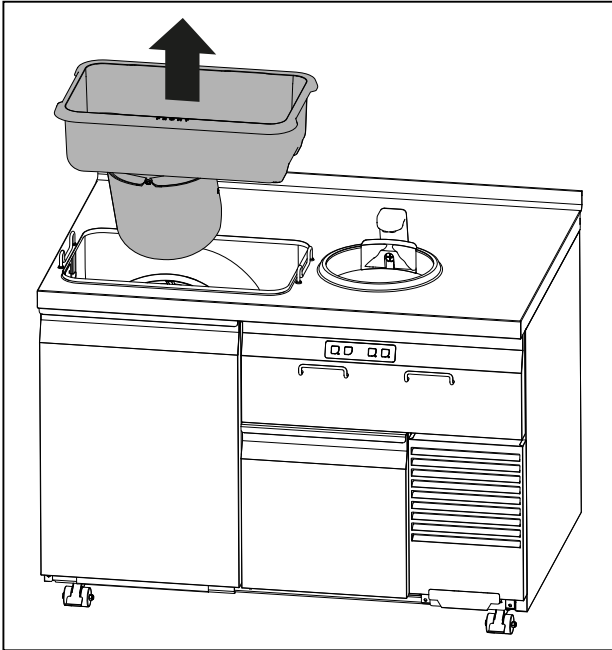
The following procedure describes how to disassemble the Breeding Station.

Follow the indication in reverse sequence to reassemble the appliance.

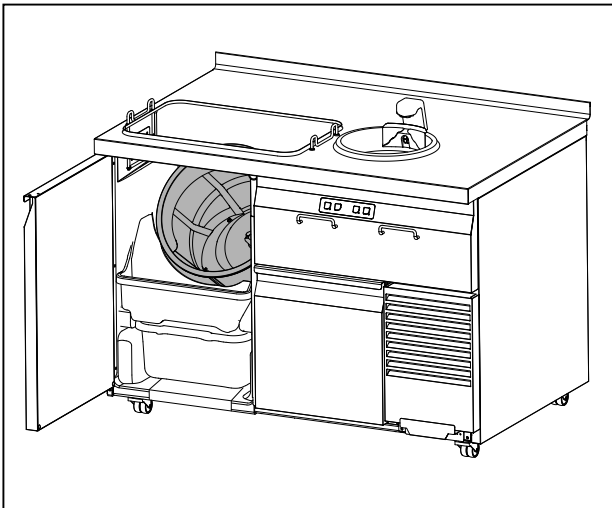
1. Remove the flour container.



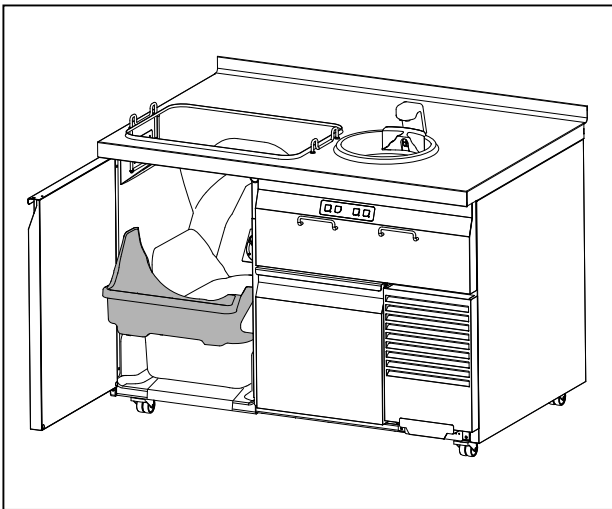
2. Remove the hopper.



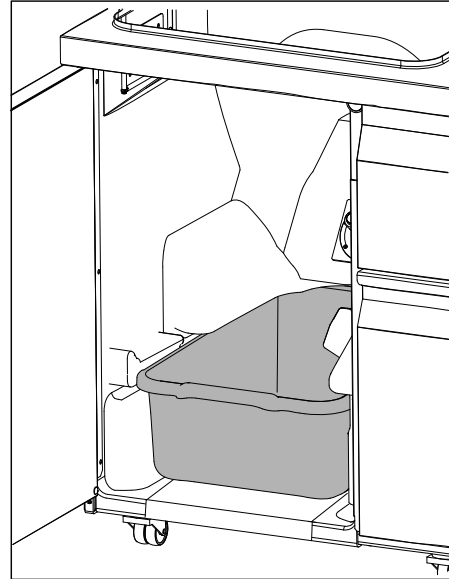
3. Open the door then pull the drum to remove it.



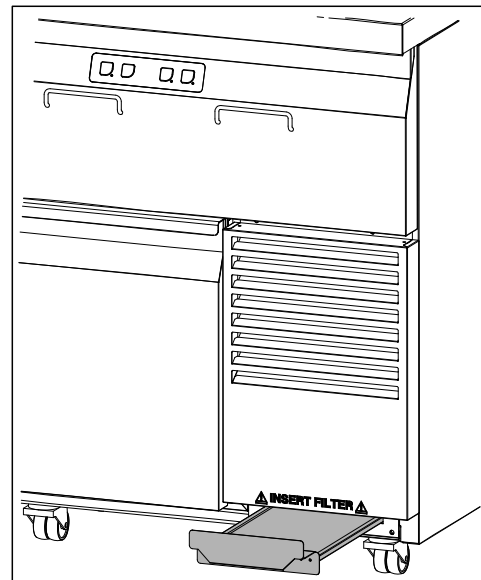
4. Remove the dough balls catcher.



5. Remove the flour container.



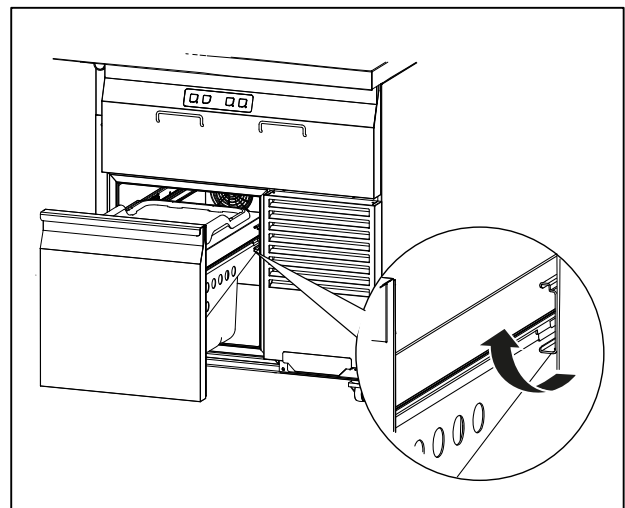
6. **Only for models with integrated refrigerated base.**
Remove the filter. On the bottom side of the appliance, pull the filter to remove it



CAUTION

Clean the condenser filter every week.
Don't use the machine without condenser filter!

7. Remove drawers.



F.4 Product load

Distribute the product evenly inside the drawers to allow good air circulation.

Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside.

Do not leave the drawers open any longer than necessary when loading or removing food.

Regarding the max. load for each drawer, respect that given in the table below.

Drawer max. load	26 Kg
------------------	-------



WARNING

Do not use electrical appliances inside the appliance compartments for storing frozen food, unless such equipment is recommended by the manufacturer.



WARNING

The refrigerated base is always on when the machine is plugged.

G GENERAL SAFETY

G.1 Introduction

The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.

Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

G.2 Protection devices

The Breeding Station is equipped with the following safety devices:



- Fixed guards, fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;
- Interlocked movable guards (door) to access the inner part of the appliance;
- Micro-switches stop the drum when the door is open.
- Micro-switches stop the drum when the hopper is not positioned correctly.





WARNING

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.

G.3 Safety signs to be placed on the machine or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

G.4 End of use

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

G.5 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.



WARNING

Extraordinary machine maintenance operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

G.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised 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.



WARNING

The previously described actions are prohibited!

G.7 Residual risks

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. 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
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)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the 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.

H NORMAL MACHINE USE

H.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.

H.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.

H.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.

I CLEANING AND MAINTENANCE

I.1 Introduction



WARNING

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

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

Do not touch the appliance with wet hands or feet or when barefoot.



WARNING

DO NOT remove the safety guards.

Use suitable personal protection equipment (protective gloves).

Use a ladder with suitable protection for work on appliances with high accessibility.

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. It is advisable to go over the stainless steel surfaces with a rag moistened with paraffin oil in order to create a protective film. Check the power cable regularly and replace it in case of signs of wear. At the end of each working day, execute 3 washing cycles of the dip well, before the final drain cycle. Keep the filter clean, remove any dirt or flour from the drawer. The filter can be washed in a dishwasher. Do not use sharp tools to remove food residues, in order to avoid scratches on surfaces.

Avoid contact with wet ferrous objects (ladles, spoons, etc.).



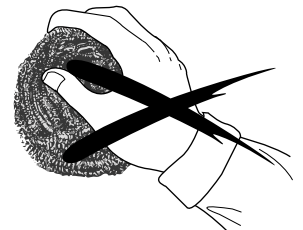
WARNING

Do not clean the machine with jets of water.



CAUTION

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



I.2 Informations for maintenance

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



NOTE!

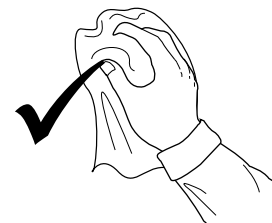
The manufacturer declines any liability for operations carried out on the machine without following these instructions.

I.3 Routine maintenance



WARNING

Disconnect the power supply before cleaning the appliance.



I.4 Cleaning the appliance and accessories

At the end of working day, clean all the inside parts and all removable 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. Remove any scale(stains or marks) left by water on steel surfaces using suitable natural detergents (e.g. vinegar) or chemical.

To remove the parts please refer to "F.3".



NOTE!

After cleaning the appliance and all related parts, it is recommended to maintain the fridge ON also during the night for reducing the bacterial grow (possible bad smelling);



CAUTION

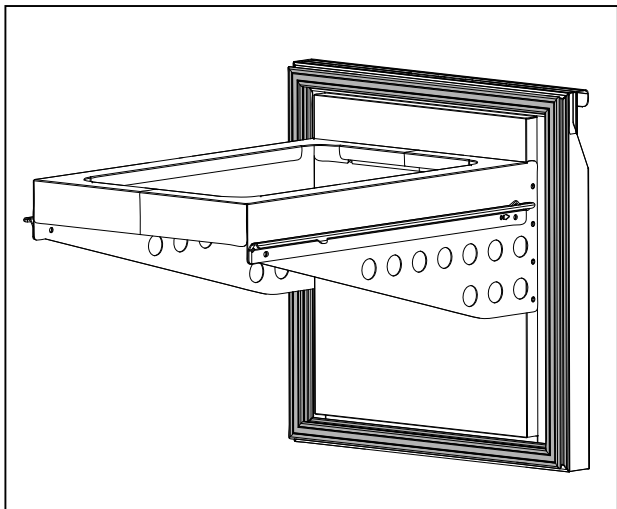
Close the drawers after cleaning. The drawers must stay closed during the night.

1.5 Replacing the drawer gasket (only for models with integrated refrigerated base)

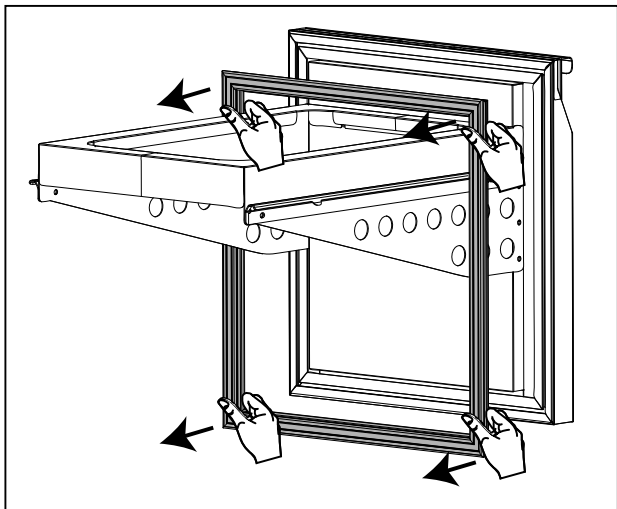
Periodically check the integrity status of the drawer gasket and replace in case of broken.

To replace the drawer gasket proceed as follows:

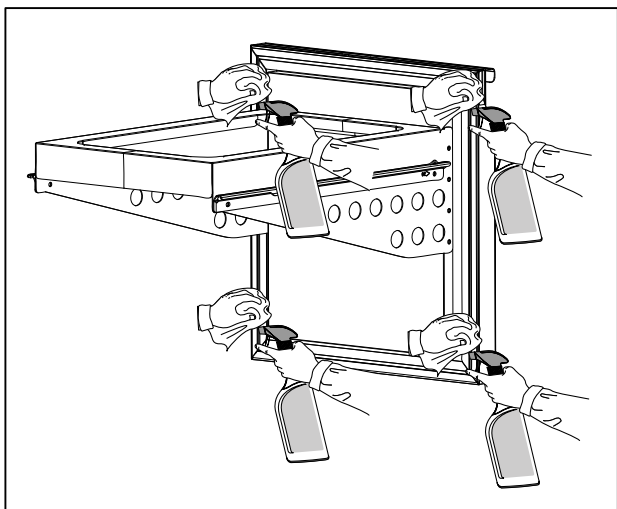
1.



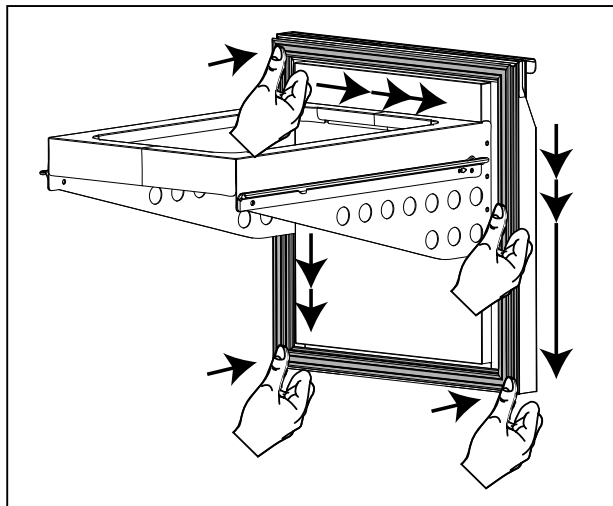
2.



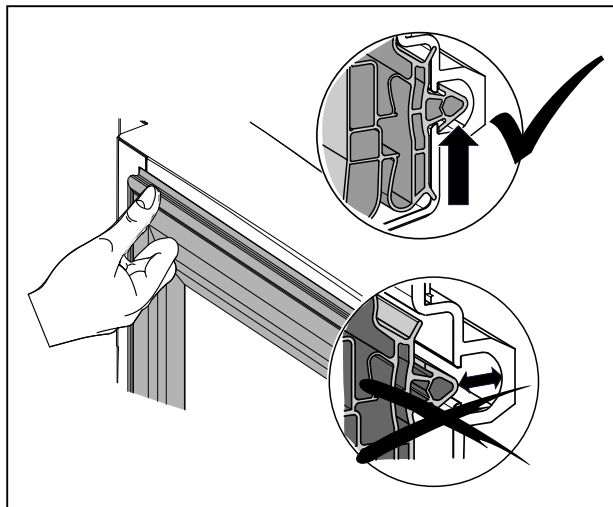
3.



4.



5.



NOTE!

The gasket must be inserted in its location long the whole perimeter. As shown in figures 4 and 5, carefully press the gasket starting from the corners.

1.6 Precautions in case of long idle periods

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

- remove the plug from the power socket;
- close the water connection and drain the dirt;
- remove all food from the compartment and clean the inside and accessories;
- clean the drawers, going over all the stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- air the premises periodically;
- keep the refrigerated drawers opened;



WARNING

Work on the electrical equipment must only be carried out by specialised personnel or the After-Sales Service.



WARNING

Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the After-Sales Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.

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



WARNING

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

I.7 Extraordinary maintenance



WARNING

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



NOTE!

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

I.8 Periodical condenser cleaning (only for models with integrated refrigerated base)

- Periodical cleaning of the equipment depends on the frequency of its use.



WARNING

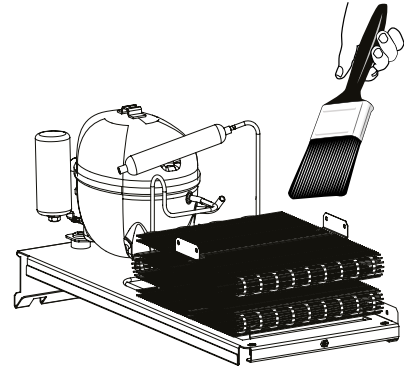
Pay attention to the electrical cables

- Make sure not to obstruct the air passage on models with wire and tube condenser (located in the roof of the machine). This type of condenser does not require cleaning and does not lose its efficiency over time. To ensure optimum appliance operation clean the refrigerating unit condenser at least once every 4 months.



NOTE!

It is advisable to use a brush or vacuum cleaner to remove the dirt accumulated on the condenser. Do not use sharp objects, which could damage the condenser



I.9 Replacing the power cable

To replace the power cable, proceed as follows:

- disconnect the power supply;
- open the panel on the back part of the appliance;
- loosen the cable stopper;
- lift the control panel;
- replace the power cable;
- close again the control panel and the back panel;
- reconnect the power supply.

I.10 Maintenance intervals

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



NOTE!

It's advisable to stipulate a scheduled performance maintenance contract with an Electrolux Authorized Service.




NOTE!

Service for Australian Market refer to:
Electrolux Professional Level 1 ,
5-7 Keith Campbell Court Scoresby , 3179
Phone – 1300 368 299
Email – service@electroluxlaundry.com.au

I.11 Maintenance frequency

In order to guarantee constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, checks, inspections and cleaning	Regularity
Routine cleaning <ul style="list-style-type: none"> • General cleaning of machine and surrounding area. (For the cleaning of removable accessories refer to paragraph "F.3". 	Daily
Mechanical protection devices <ul style="list-style-type: none"> • Check condition, and for any deformation, loosening or removed parts. 	Daily
Condenser <ul style="list-style-type: none"> • Check condition and clean the condenser. 	Every 4 months
Condenser filter <ul style="list-style-type: none"> • Check condition and clean the filter. 	Weekly
 CAUTION Don't use the machine without condenser filter!	

Maintenance, checks, inspections and cleaning	Regularity
Dip well and drain hose <ul style="list-style-type: none"> Clean the dip well. After cleaning the dip well, keep the drain button pressed for 3 seconds (to open the drain valve), then clean the drain hose with a suitable pipe brush. Close the valve at the end of this cleaning, press the button "drain cycle" or "AUTO". 	Daily
Control <ul style="list-style-type: none"> Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary. 	Yearly
Machine structure <ul style="list-style-type: none"> Tightening of main bolts (screws, fixing systems, etc.) of machine. 	Yearly
Safety signals / devices <ul style="list-style-type: none"> Check readability and condition of safety signals. 	Yearly
Electrical control panel <ul style="list-style-type: none"> Check the electrical components installed inside the Electric Control Panel. Check wiring between the Electrical Panel and machine parts. 	Yearly
Electrical connection cable and plug <ul style="list-style-type: none"> Check connection cable (replace it if necessary) and plug. 	Yearly
General machine overhaul <ul style="list-style-type: none"> Check all components, electrical equipment, corrosion, pipes,... 	Every 10 years ¹

1. The machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul.

Some examples of checks to be carried out are given below:

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



WARNING

Maintenance, checking and overhaul operations must only be carried out by specialised personnel or the After-Sales Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.



WARNING

Work on the electrical equipment must only be carried out by specialised personnel or the After-Sales Service.

I.12 Disassembly

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

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

Before starting disassembly:

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



WARNING

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 specialised personnel, with the power supply disconnected.



WARNING

To carry out these operations, appropriate "PPE" must be used. During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

I.13 Decommissioning

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's Customer Care service.

J MACHINE DISPOSAL

J.1 Introduction



WARNING

Dismantling operations must be carried out by specialised personnel.



WARNING

Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.

J.2 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.

J.3 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.



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.



WARNING

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

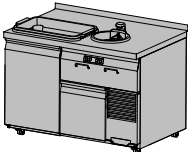
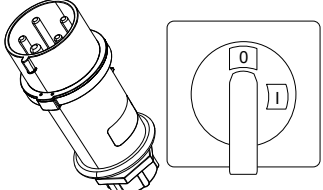


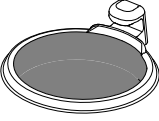
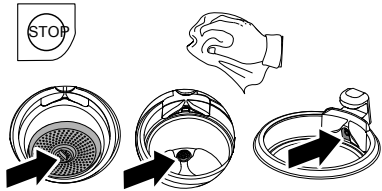
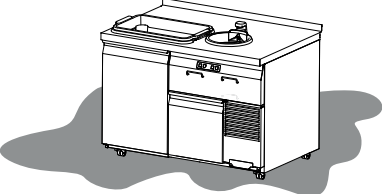
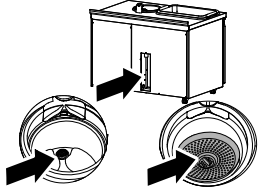


NOTE!


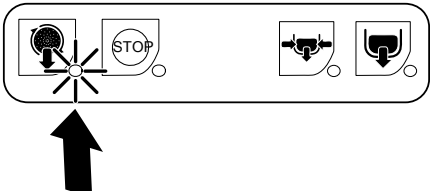
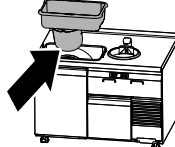
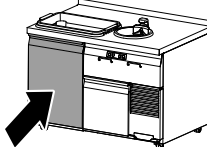
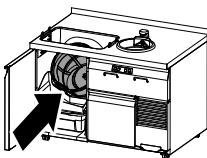

When scrapping the machine, the "CE" marking, this manual and other documents concerning the appliance must be destroyed.

K TROUBLESHOOTING

For models with integrated refrigerated base

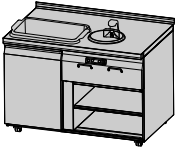
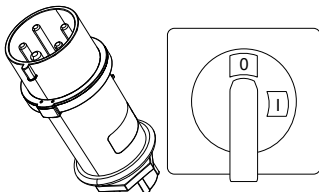


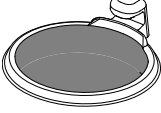
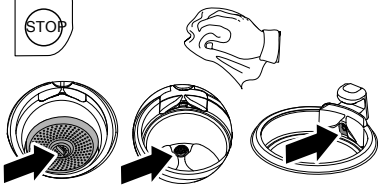
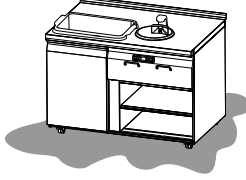
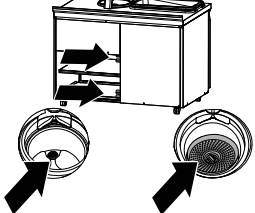
 <p>The appliance does not switch on.</p>	<p>Check that the appliance is correctly plugged. Check the main power supply is on.</p>	
 <p>Low water level inside the dip well.</p>	<p>Check that the water tap is completely open and there is enough water pressure.</p>	
 <p>Too high water level, water overflowing from the dip well.</p>	<p>Press STOP button; Clean drain and overflow filters;</p>	
 <p>Water leakage/flooding</p>	<p>Check if the water is flooding from the overflow drain hose; Clean the drain filters; Check the drain hose is fitted, water inlet hose and related hoses connections; Check if water is leaking from refrigerated cavity floor;</p>	

For models with integrated refrigerated base (cont'd.)

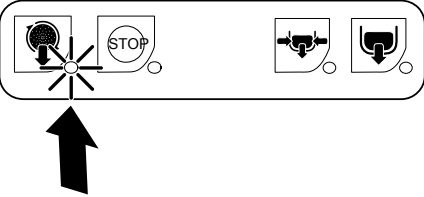
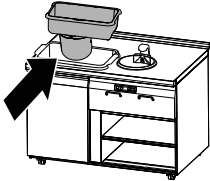
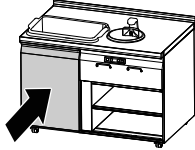



<p>Refrigerated cavity is out of temperature range;</p>	<p>Call Service</p>	
	<p>Blinking 3 times</p> <ul style="list-style-type: none"> • Check the hopper is correctly positioned. 	
	<p>Blinking 3 times</p> <ul style="list-style-type: none"> • Check the door is closed. 	
	<p>Blinking 4 times</p> <ul style="list-style-type: none"> • Drum motor driver under stress: <ul style="list-style-type: none"> – Check the drum is overloaded with our or is correctly positioned. – Check there are no frictions among drum and other parts. Switch the unit OFF and ON. 	
	<p>Blinking 5 times</p> <ul style="list-style-type: none"> • Drum motor driver overtemperature: <ul style="list-style-type: none"> – Switch the machine OFF for at least 5 minutes before switching it ON. 	

! **IMPORTANT**
If the problem persists call Service.

For neutral base models, without integrated refrigerated base

 <p>The appliance does not switch on.</p>	<p>Check that the appliance is correctly plugged. Check the main power supply is on.</p>	
 <p>Low water level inside the dip well.</p>	<p>Check that the water tap is completely open and there is enough water pressure.</p>	
 <p>Too high water level, water overflowing from the dip well.</p>	<p>Press STOP button; Clean drain and overflow filters;</p>	
 <p>Water leakage/flooding</p>	<p>Check if the water is flooding from the overflow drain hose; Clean the drain filters; Check the drain hose is fitted, water inlet hose and related hoses connections;</p>	

For neutral base models, without integrated refrigerated base (cont'd.)

	<p>Blinking 3 times</p> <ul style="list-style-type: none"> • Check the hopper is correctly positioned. 	
	<p>Blinking 3 times</p> <ul style="list-style-type: none"> • Check the door is closed. 	
	<p>Blinking 4 times</p> <ul style="list-style-type: none"> • Drum motor driver under stress: <ul style="list-style-type: none"> – Check the drum is overloaded with our or is correctly positioned. – Check there are no frictions among drum and other parts. Switch the unit OFF and ON. 	
	<p>Blinking 5 times</p> <ul style="list-style-type: none"> • Drum motor driver overtemperature: <ul style="list-style-type: none"> – Switch the machine OFF for at least 5 minutes before switching it ON. 	
<p> IMPORTANT If the problem persists call Service.</p>		

CE

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