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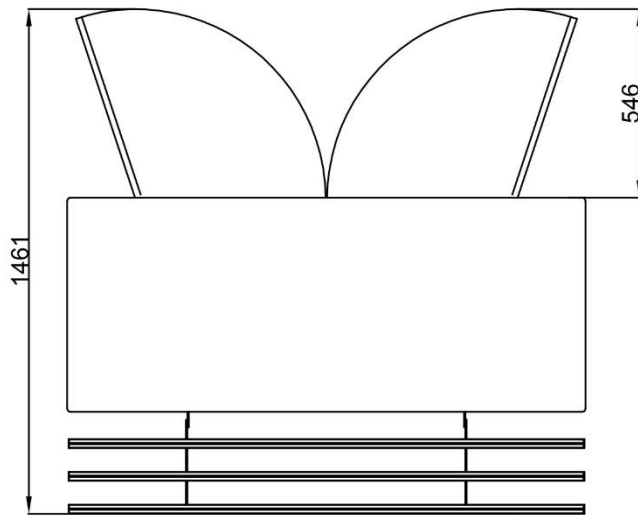
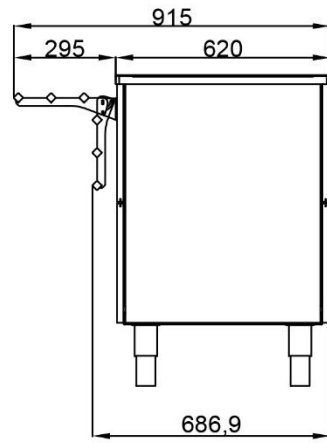
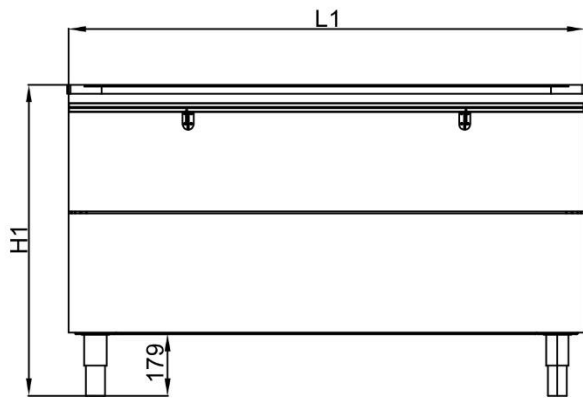
# HANDBOOK

AMBIENT UNITS

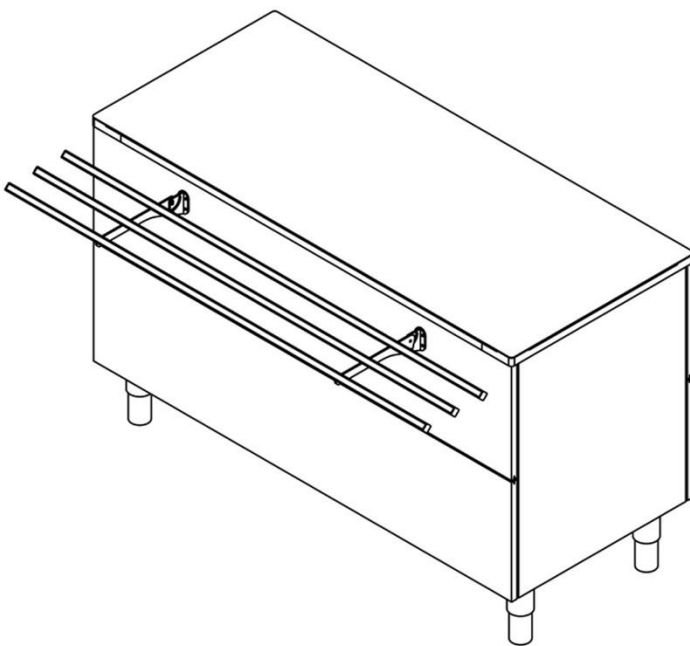
CORNER UNITS

CASHIER UNITS

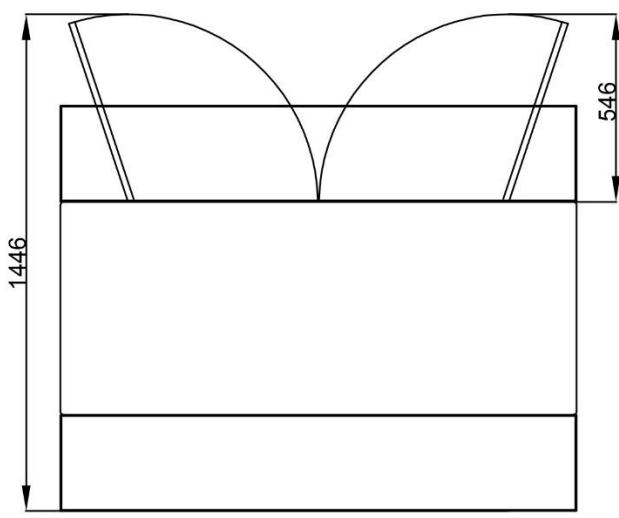
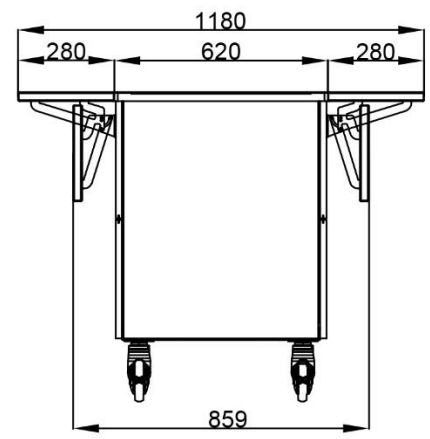
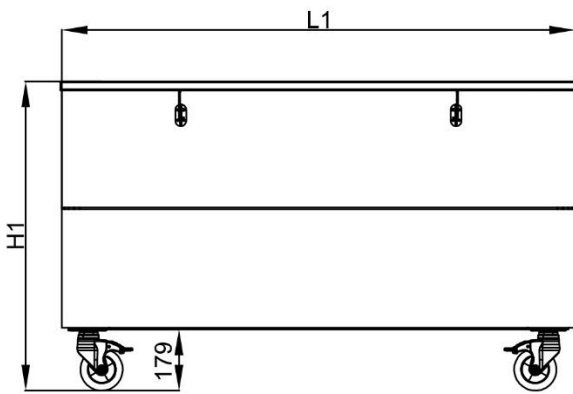
TRAY DISPENSER UNITS



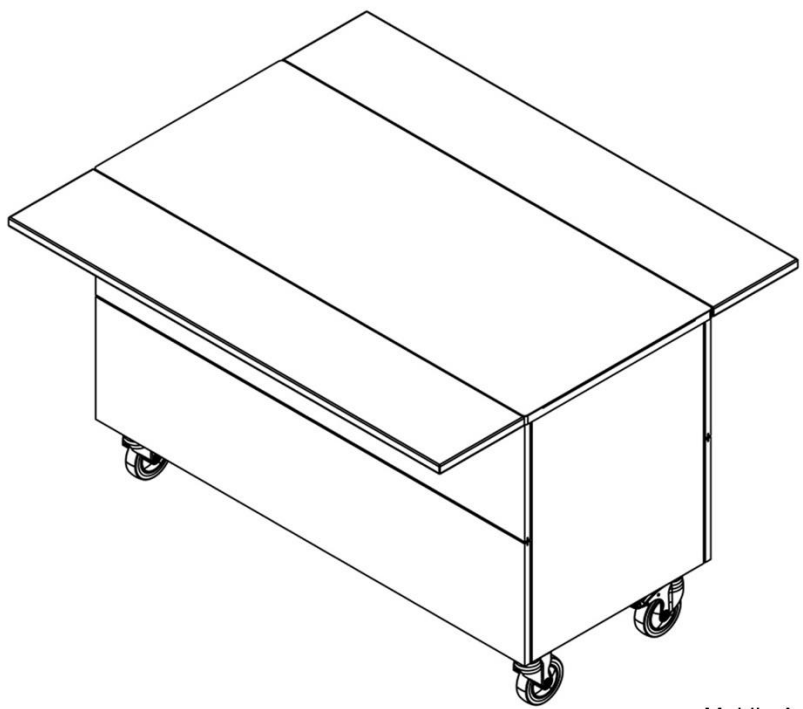
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2 GN	322108	770		
3 GN	322109	1100		
4 GN	322110	1420		



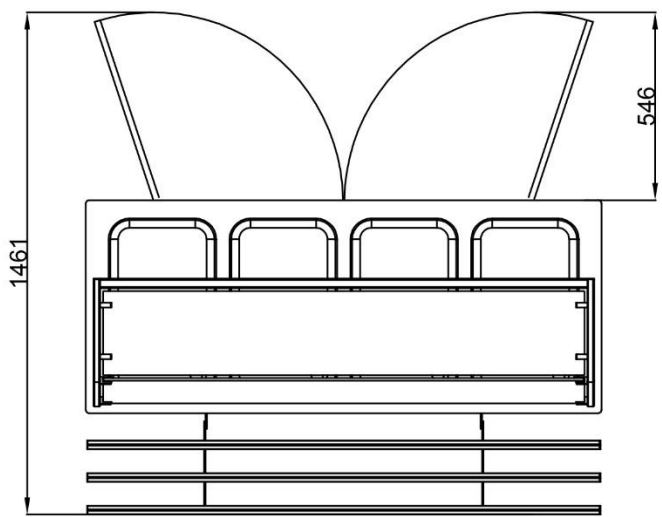
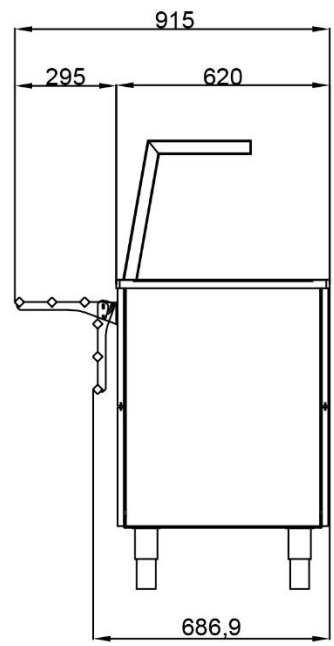
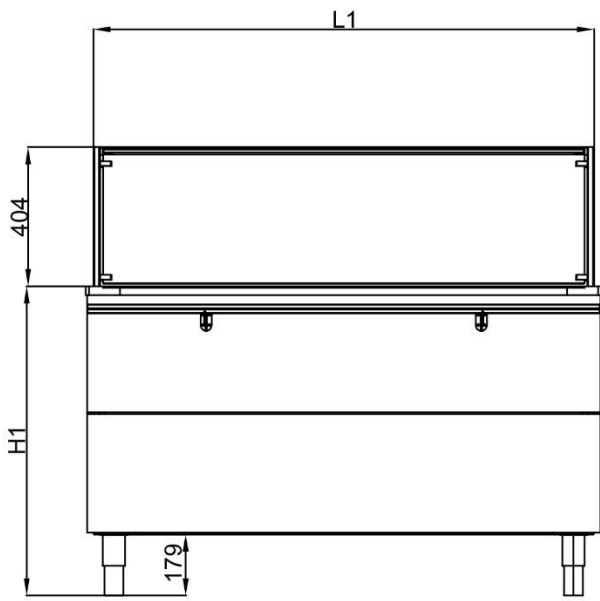
Ambient Unit With Tubular Stainless Steel Tray Slider



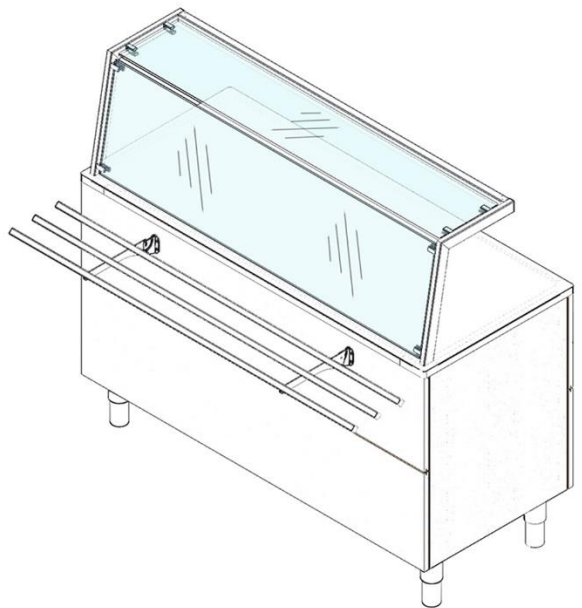
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2 GN	322045	770		
3 GN	322046	1100		
4 GN	322047	1420		
1 GN	322069	450	750	4
2 GN	322070	770		
3 GN	322071	1100		
4 GN	322072	1420		



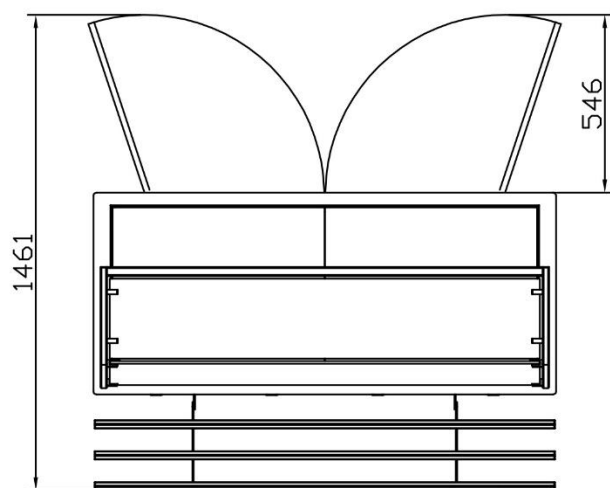
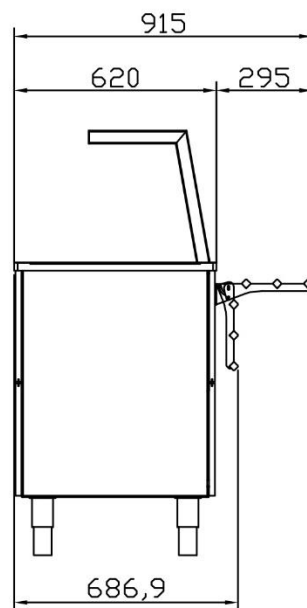
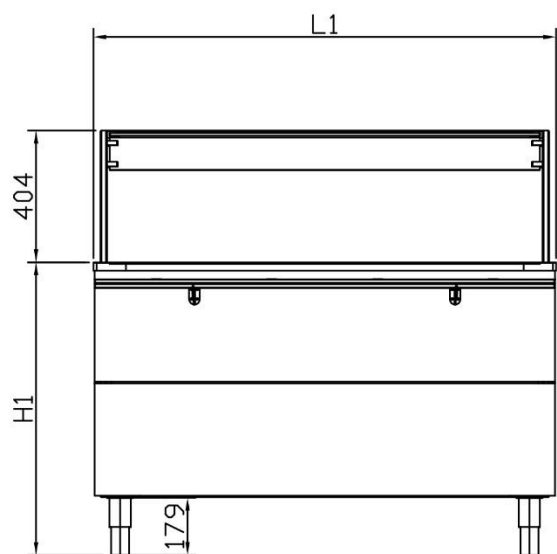
Mobile Ambient Unit With Stainless Steel Tray Slider



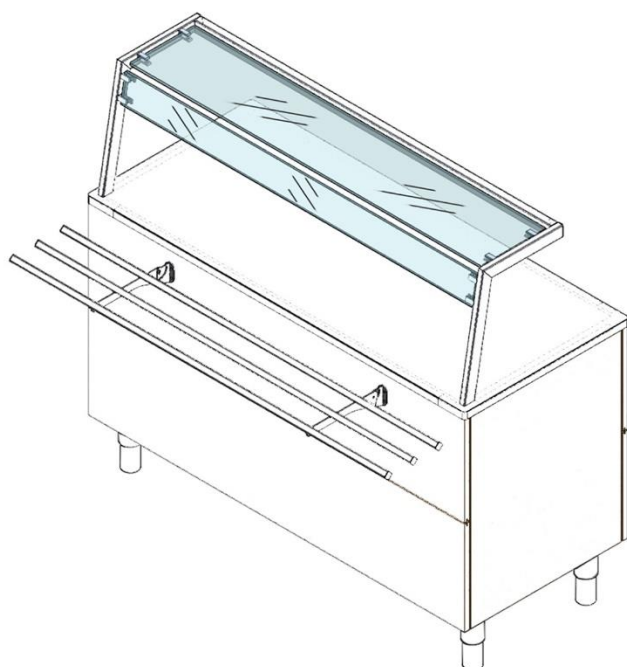
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4 GN	322077	1420		
2 GN	322078	770		
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4 GN	322080	1420		
2 GN	322081	770		
3 GN	322082	1100		
4 GN	322083	1420		



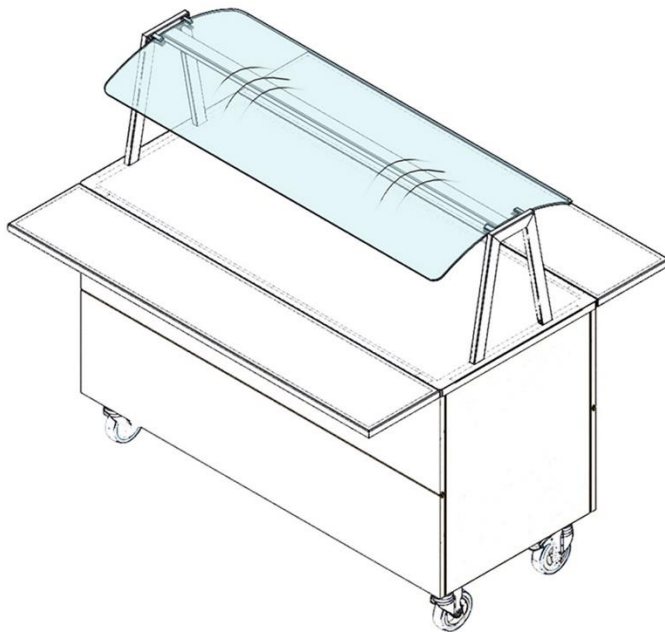
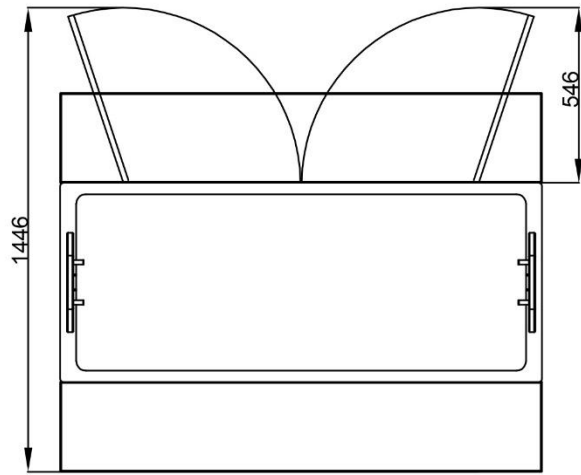
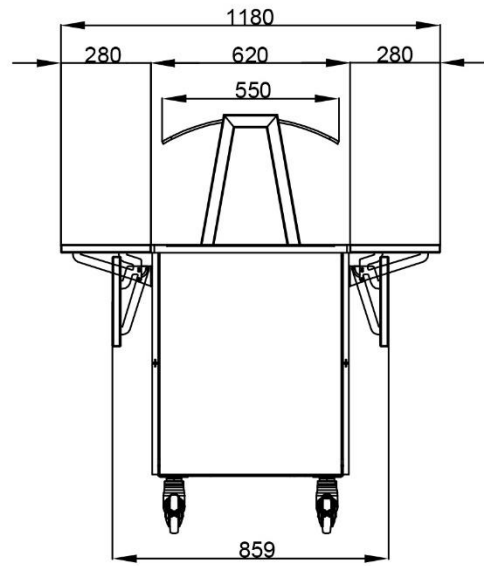
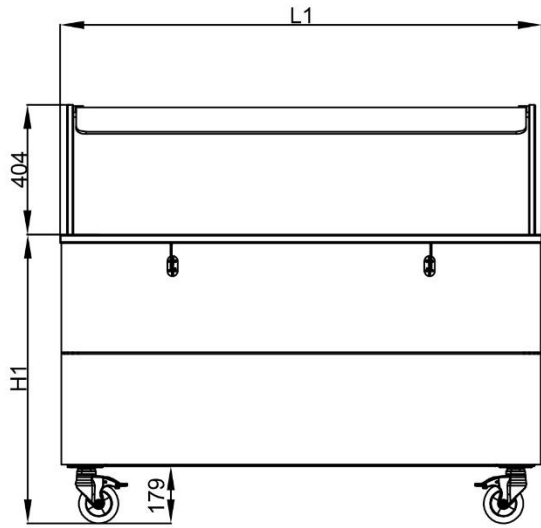
Hot Unit With "L" Type Overshelf "Long"



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2 GN	322084	770	900	4
3 GN	322085	1100		
4 GN	322086	1420		

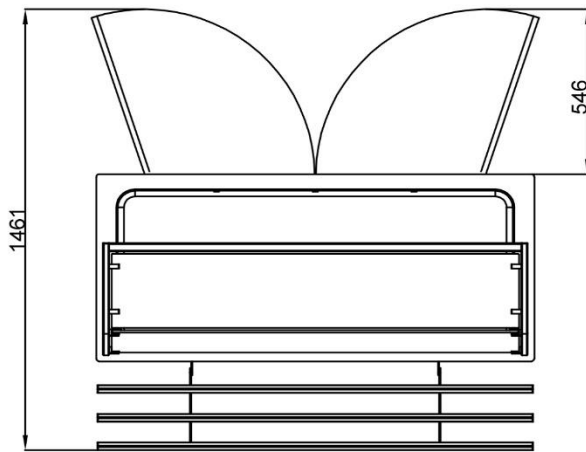
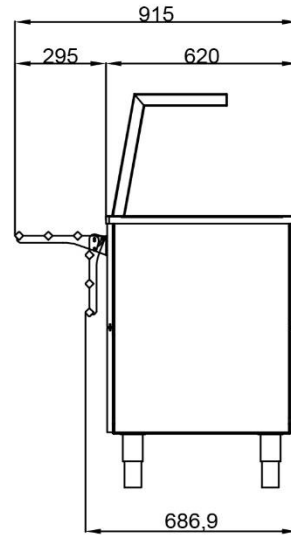
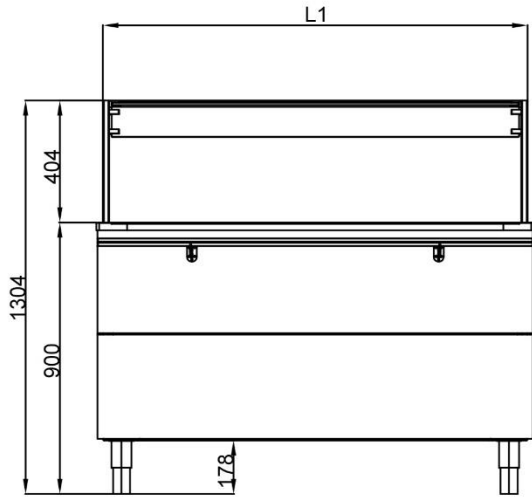


Hot Unit With "L" Type Overshelf "Short"

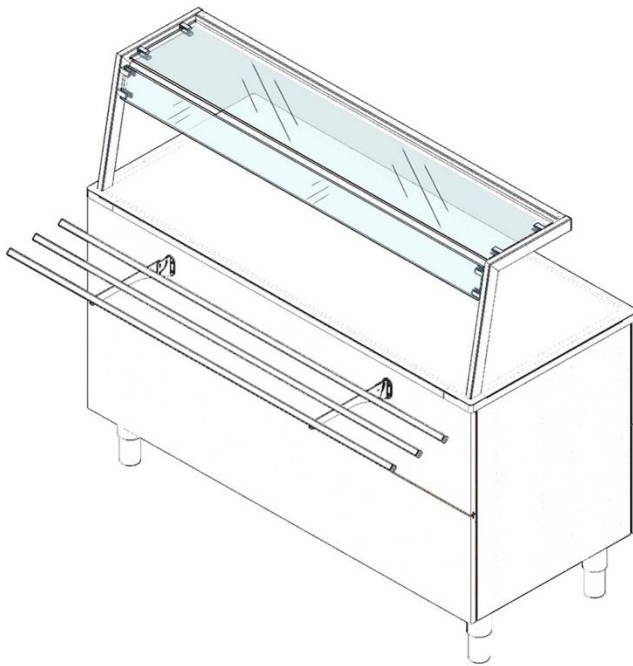


	CODE	L1	H1	N-WHEEL
2 GN	322000	770	900	4
3 GN	322001	1100		
4 GN	322002	1420		
2 GN	322003	770		
3 GN	322004	1100		
4 GN	322005	1420		
2 GN	322006	770		
3 GN	322007	1100		
4 GN	322008	1420		
2 GN	322009	770		
3 GN	322010	1100		
4 GN	322011	1420		
2 GN	322012	770		
3 GN	322013	1100		
4 GN	322014	1420		
2 GN	322018	770		
3 GN	322019	1100		
4 GN	322020	1420		
2 GN	322021	770		
3 GN	322022	1100		
4 GN	322023	1420		
2 GN	322024	770		
3 GN	322025	1100		
4 GN	322026	1420		
2 GN	322048	770	750	4
3 GN	322049	1100		
4 GN	322050	1420		
2 GN	322051	770		
3 GN	322052	1100		
4 GN	322053	1420		
2 GN	322054	770		
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4 GN	322056	1420		
2 GN	322057	770		
3 GN	322058	1100		
4 GN	322059	1420		

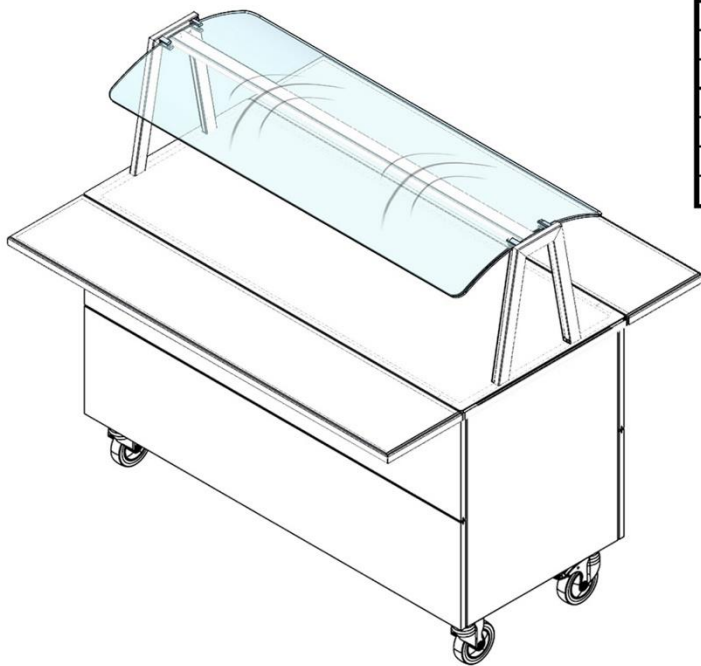
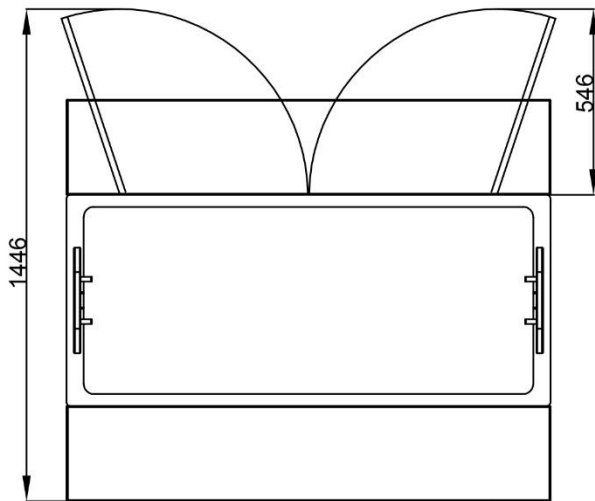
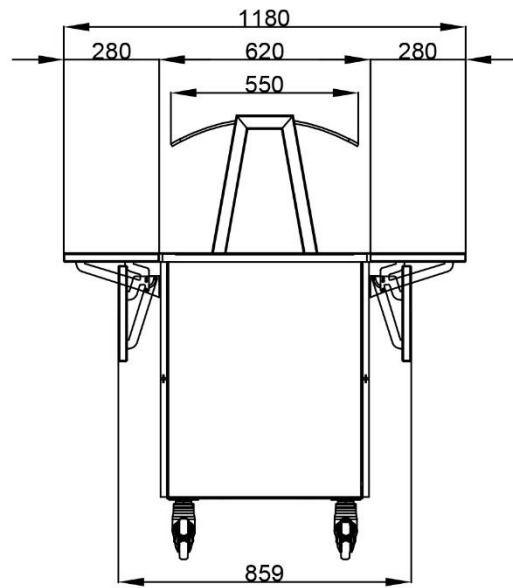
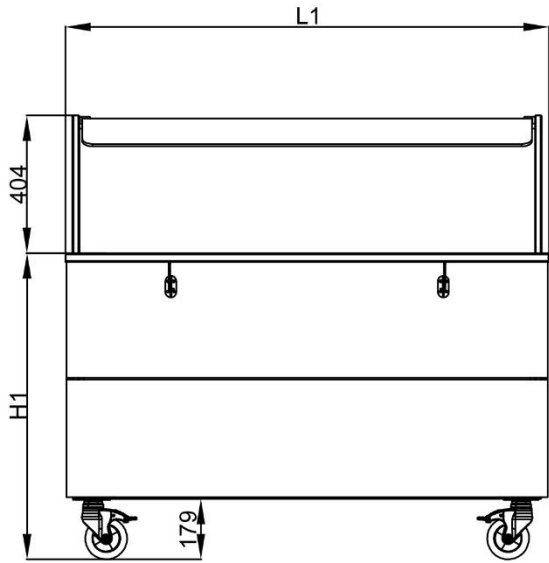
Mobile Hot Unit With "A" Type Overshelf



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2 GN	322090	770	900	4
3 GN	322091	1100		
4 GN	322092	1420		
2 GN	322093	770		
3 GN	322094	1100		
4 GN	322095	1420		
2 GN	322096	770		
3 GN	322097	1100		
4 GN	322098	1420		
2 GN	322099	770		
3 GN	322100	1100		
4 GN	322101	1420		



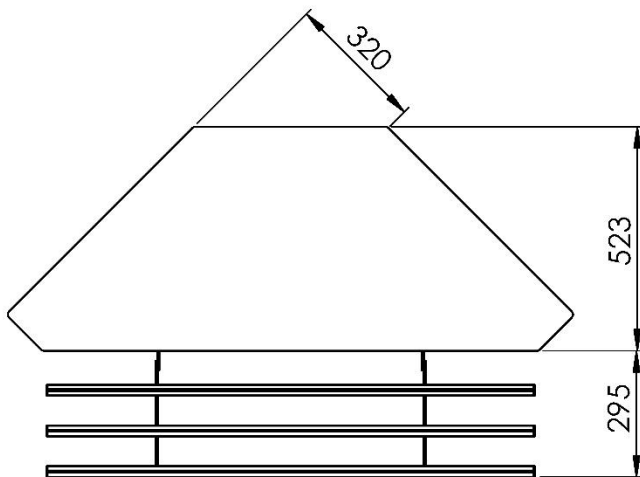
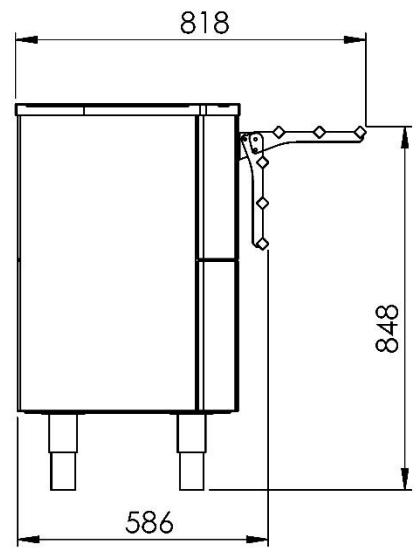
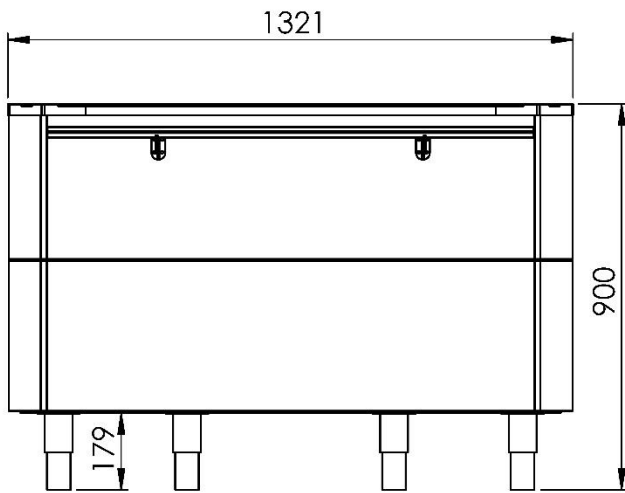
Cold Unit With "L" Type Overshelf "Short"



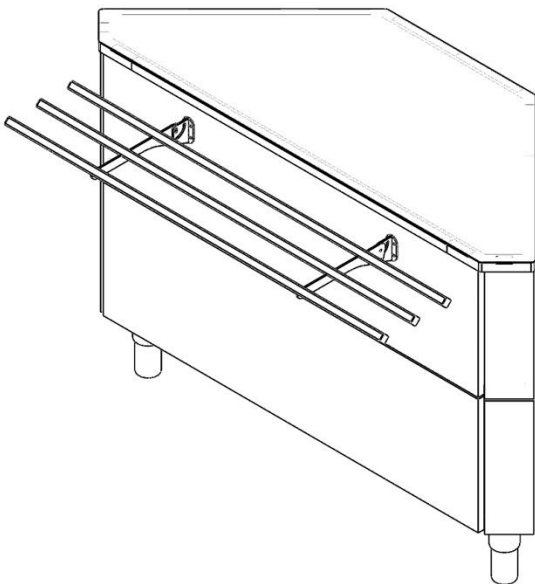
	CODE	L1	H1	N-WHEEL
2 GN	322027	770	900	4
3 GN	322028	1100		
4 GN	322029	1420		
2 GN	322030	770		
3 GN	322031	1100		
4 GN	322032	1420		
2 GN	322033	770		
3 GN	322034	1100		
4 GN	322035	1420		
2 GN	322036	770		
3 GN	322037	1100		
4 GN	322038	1420		
2 GN	322060	770	750	4
3 GN	322061	1100		
4 GN	322062	1420		
2 GN	322063	770		
3 GN	322064	1100		
4 GN	322065	1420		
2 GN	322066	770		
3 GN	322067	1100		
4 GN	322068	1420		

Mobile Cold Unit With "A" Type Overshelf

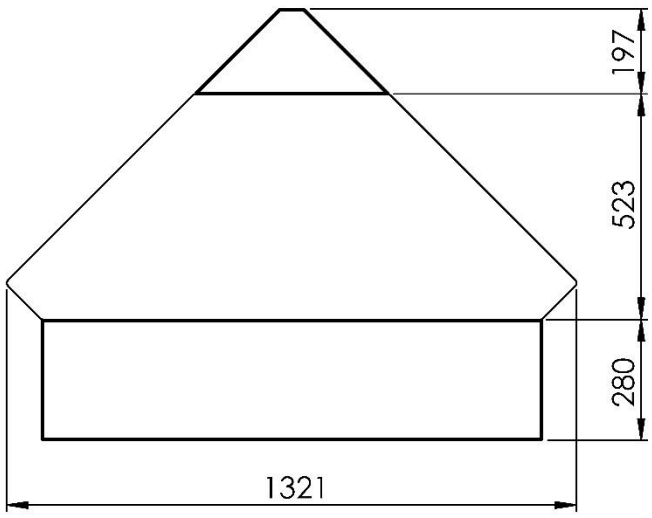
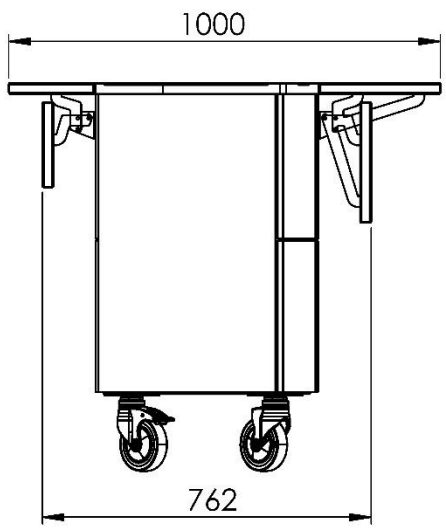
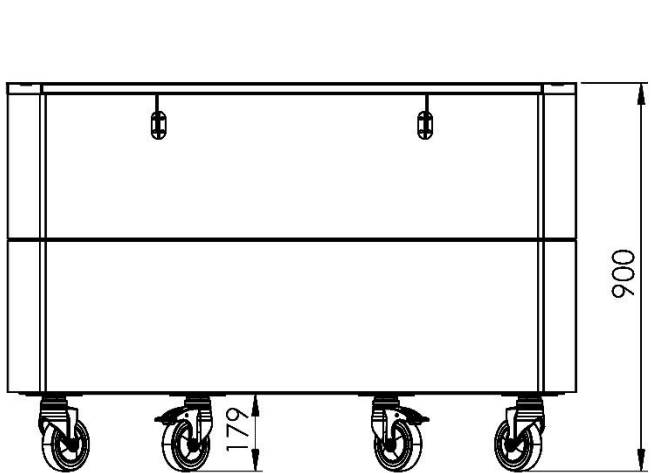




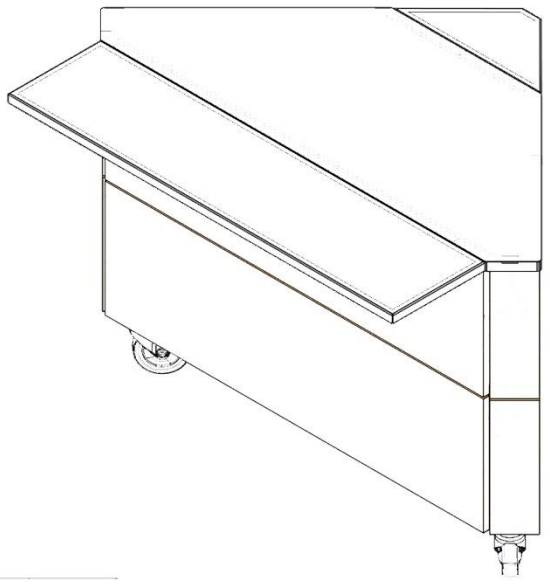
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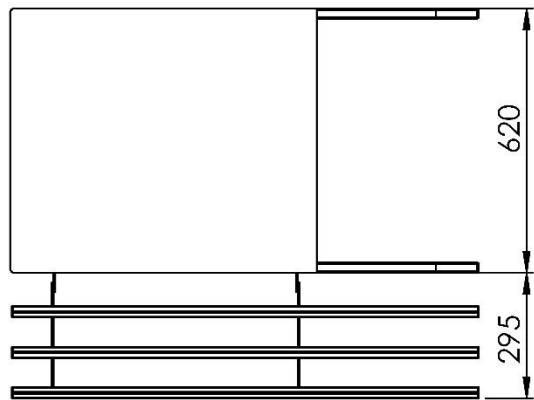
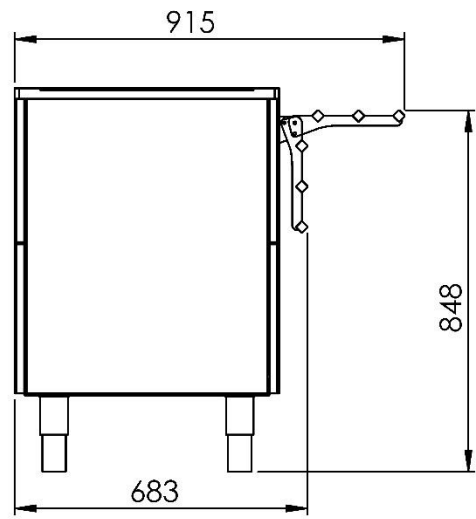
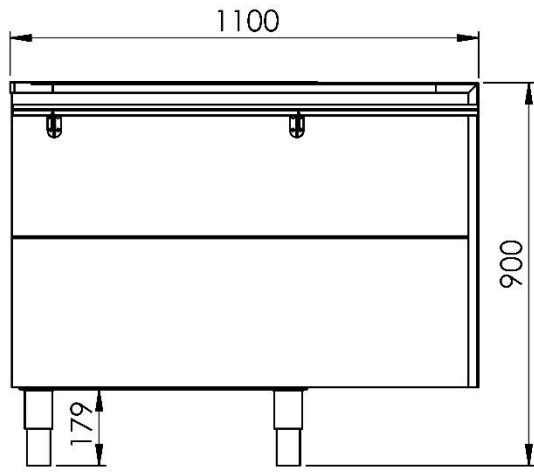
Corner Unit



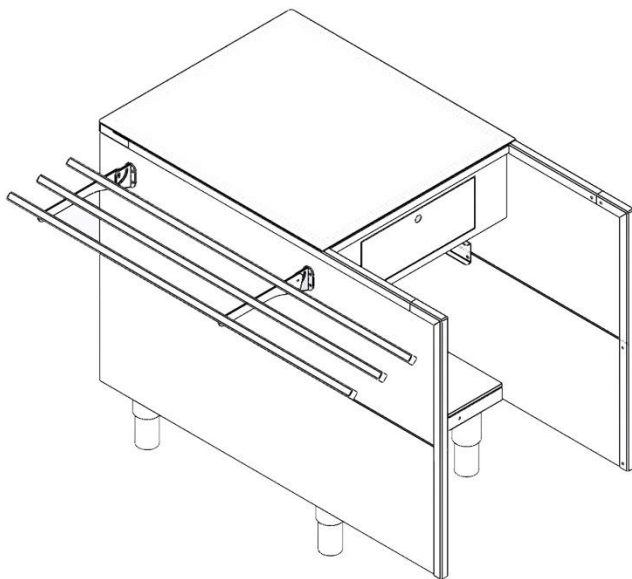
CODE	H1	N-FEET
322074	900	4 wheels



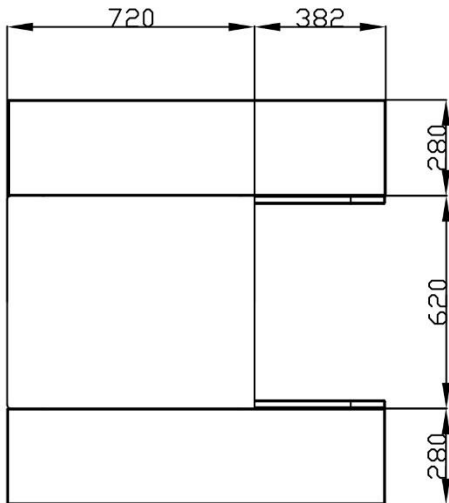
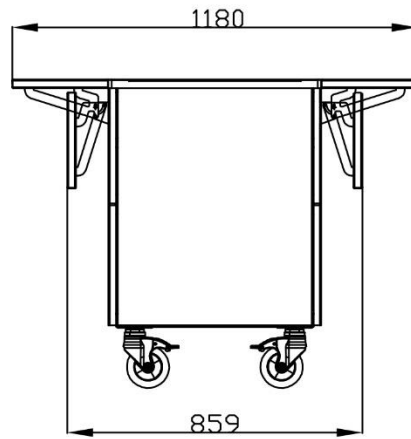
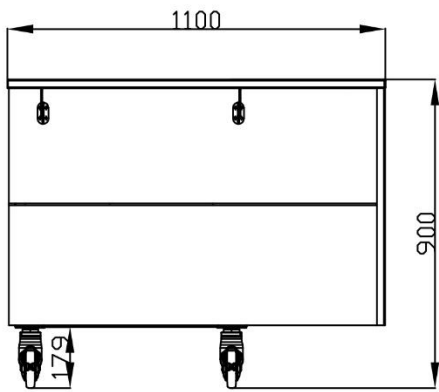
Mobile Corner Unit



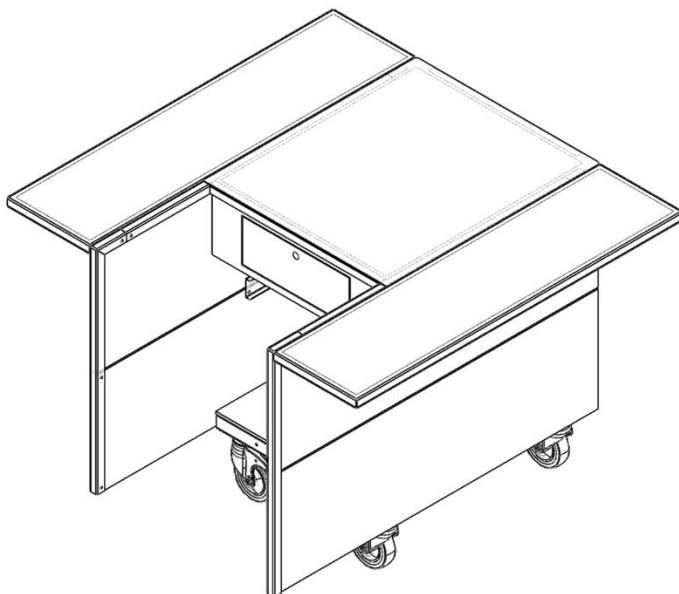
CODE	H1	N-FEET
322111	900	4



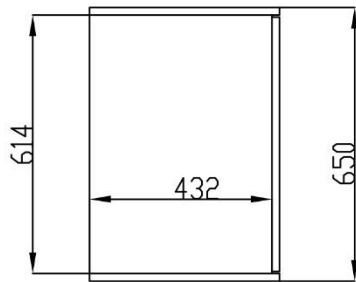
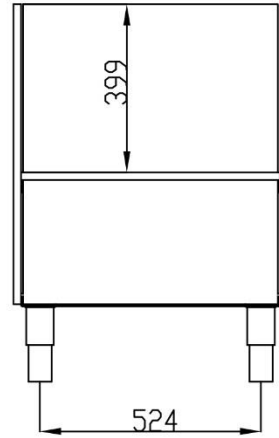
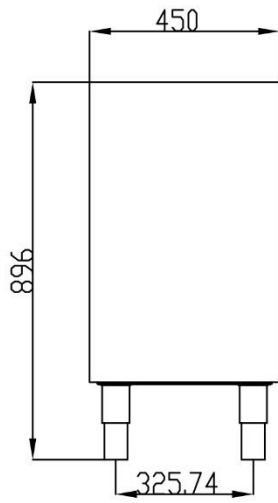
Cashier Unit



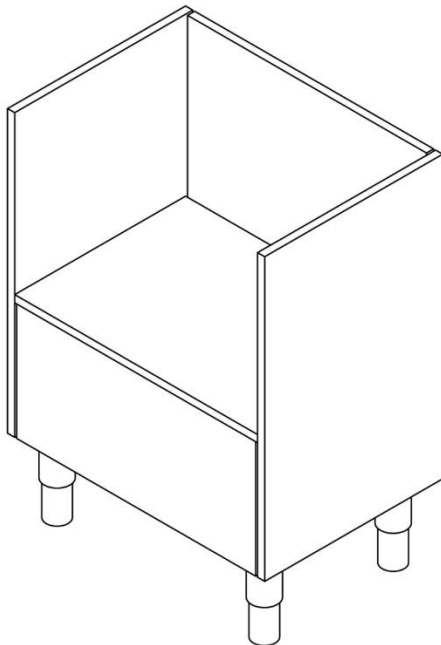
CODE	H1	N-FEET
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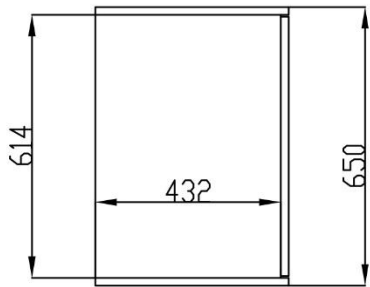
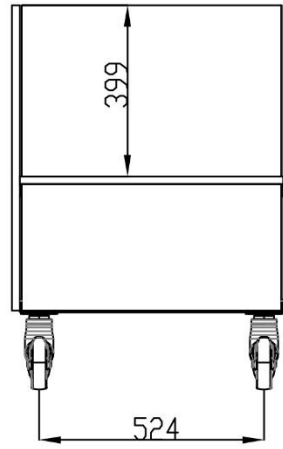
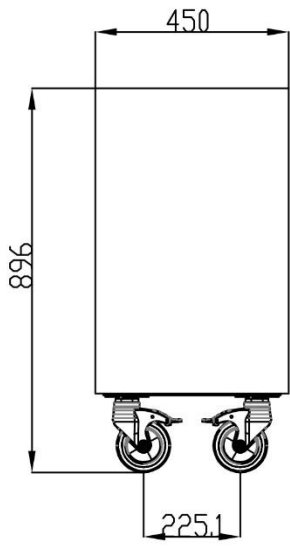
Mobile Cashier Unit



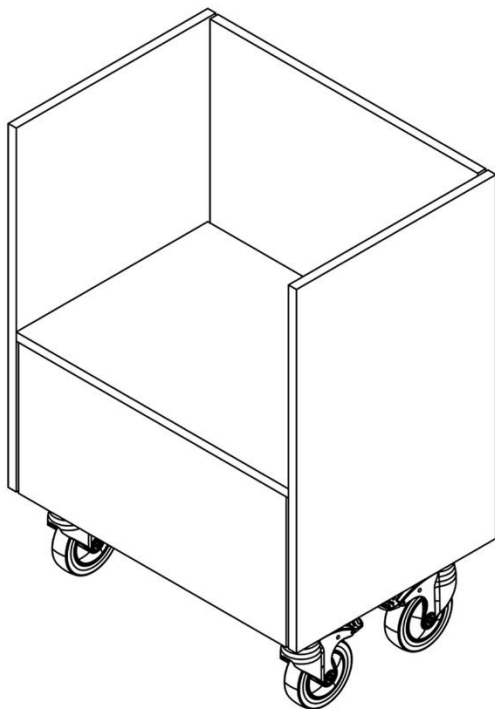
CODE	H1	N-FEET
322113	900	4



Tray Dispenser



CODE	H1	N-FEET
322114	900	4 wheels



Mobile Tray Dispenser

## A.1 GENERAL INFORMATION

### A.1.1 FOREWORD

This handbook provides all the information necessary for correct installation of the appliance. Therefore; the handbook and all the technical documentation supplied, must always be kept with the appliance for possible consultation by technicians or users. It is important to inform the appliance user about the regulations concerning safety during and after installation.

Read the instructions in the book carefully before carrying out any operation on the appliance, as they provide important information on safe installation and usage. **Incorrect installation, adjustment, modification, assistance or maintenance can cause damage, injury death.**

**The manufacturer declines any liability for operations carried out on the equipment without following the instructions given in this handbook. The use of non-original parts relieves the manufacturer of all liability and invalidates any warranty. No part of this handbook may be reproduced.**

### A.1.2 INTENDED USE AND LIMITATIONS

#### Ambient Unit (Neutral Element):

This appliance is designed for using the unit as a worktop or table, whereas the compartment below (**when present**) is for holding crockery. Corner and Cashier Units are the same as above to complete the line. Tray Dispenser unit is designed to support trays. Any other use is deemed improper.



**IMPORTANT: The appliances are not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.) The manufacturer declines any liability for improper use of the products.**

### A.1.3 GENERAL SAFETY RULES

This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

### A.1.4 SYMBOLS

The data plate is on the electrical box which is located on the right part of the appliance. The plate gives the appliance PNC code and Serial number.

### A.1.5 CUSTOMER'S RESPONSIBILITIES

Check the level of the surface on which the appliance will be placed.

## A.2 TECHNICAL DATA

### A.2.1 MATERIALS USED

All parts are in stainless steel, aluminum, glass or non-toxic materials.

### A.2.2 MECHANICAL SAFETY CHARACTERISTICS, HAZARDS

The appliance does not have sharp edges or protruding parts.

## B.1 INSTALLATION

### WEAR SUITABLE PROTECTION EQUIPMENT (PROTECTIVE GLOVES) WHEN INSTALLING THE APPLIANCE.

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



#### B.1.1 CHECKS ON RECEIVING THE APPLIANCE

The appliance is delivered in protective packing. Check the state of the packing and any protective materials before unpacking. Any damage must be reported immediately to the carrier.

For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days from delivery.

Keep all the documentation contained in the packing.

Under no circumstances should a damaged appliance be returned to the manufacturer without prior notice and written authorization.



**IMPORTANT: The operations described below must be carried out in compliance with current safety regulations, regarding the equipment used and the operating procedures.**



**IMPORTANT: Before moving the appliance make sure the capacity of the used lifting tool is suitable for its weight.**

#### B.1.2 UNPACKING

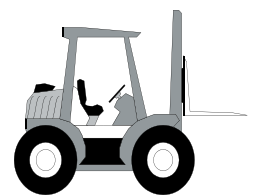
##### B.1.2.1 Unpacking and handling

Remove the protective film, taking care not to scratch the surface if scissors or blades are used. Then remove the polystyrene protective pieces.

Remove the protective film from appliances with stainless steel housing very slowly without tearing it in order to avoid the glue remaining on the steel surface.

Should this happen, remove any glue with a non-corrosive solvent, then rinse and dry thoroughly. It is advisable to pass a cloth soaked in Vaseline oil over all the stainless steel surfaces in order to form a protective film.

Use a fork-lift truck or pallet truck to lift the appliance, inserting the forks under the pallet, and take it to the place of installation, making sure that the load is balanced.



**IMPORTANT: Do not push or drag the appliance when moving it, as it could tip over or be damaged.**

**B.1.2.2 Disposal of packing materials**

Packing materials must be disposed of in accordance with the current regulations in the country where the appliance is used. Recyclable plastic parts are marked as follows:



**polyethylene:** outer wrapping, instructions bag



**polypropylene:** straps



**polystyrene foam:** side or corner protectors



**pressboard:** corner protectors



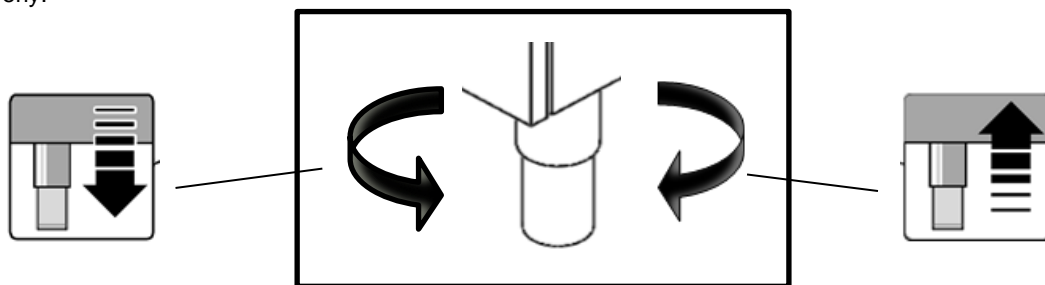
The symbol placed on the product indicates that it is not to be considered as domestic waste, but must be correctly disposed of, in order to prevent any negative consequences for the environment and the health of persons. For further information on the recycling of this product, contact the local dealer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

**B.1.3 APPLIANCE POSITIONING**

If the appliance is installed in an environment where there are corrosive substances (chlorine, etc.), it is advisable to rub all the stainless steel surfaces with a cloth soaked in Vaseline oil in order to create a protective film.

The range can be ordered either on wheel or with fixed feet.

If so, use the height-adjustable feet shown below to make sure the appliance is levelled and at the same time check that the door closes properly.



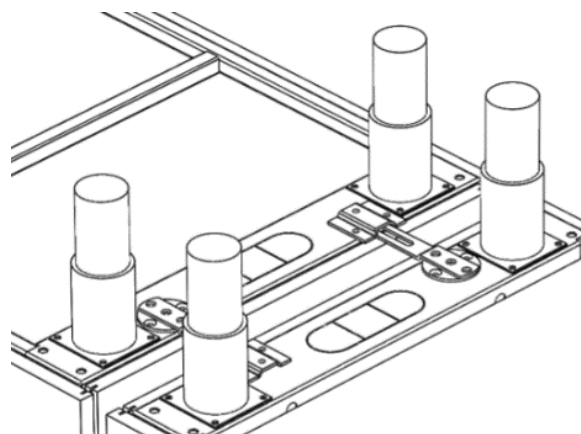
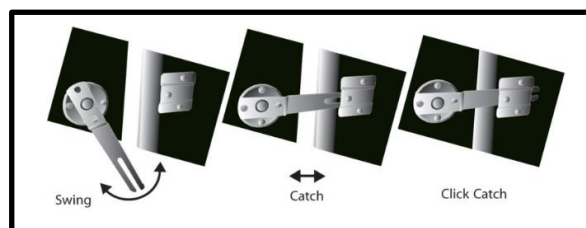
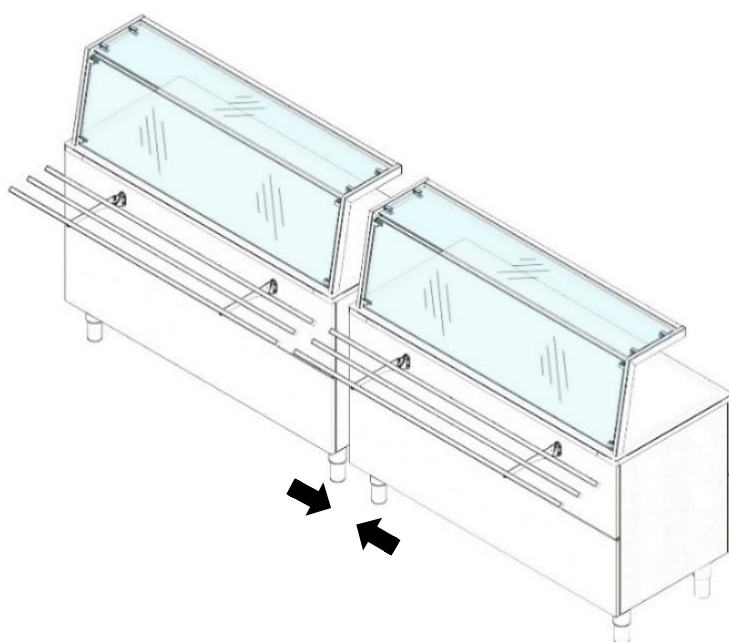
**IMPORTANT: WEAR PROTECTIVE GLOVES WHEN PERFORMING EQUIPMENT ASSEMBLY OPERATIONS.**



**B.1.4 PRELIMINARY SET-UP CHECKS AND ASSEMBLY OF INLINE ELEMENTS**

**B.1.4.1 Jointing the Units:**

In case the customer would like to use the units in line; the linking joint needs to be installed before joining the appliances. The click catch connector under each unit enables them to be connected in line. See the below drawings. (It is an option, should be specified while ordering.)

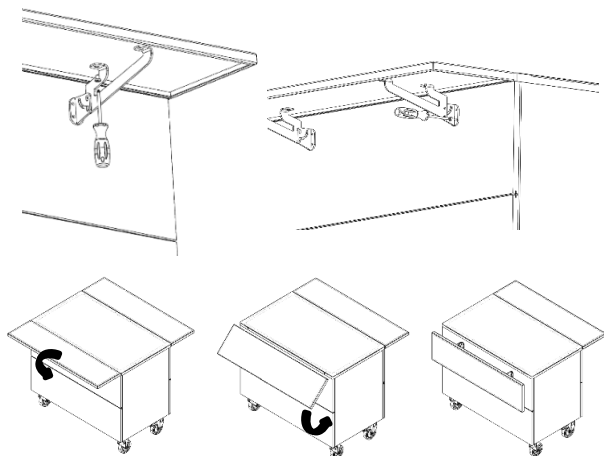




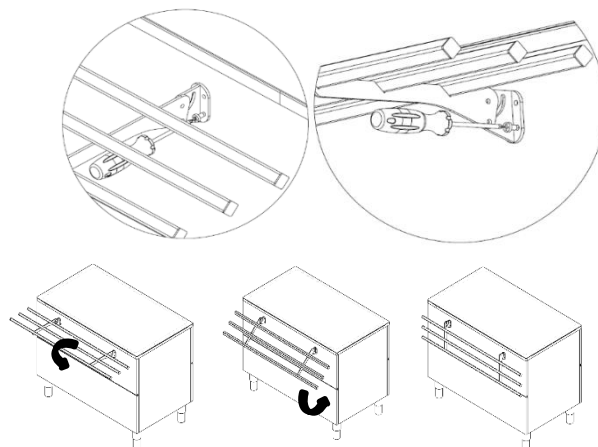
**B.1.4.2 Tray slider**

Tray sliders are already installed in the factory. Below shows how to open and close them.

**Stainless Steel Tray Slider**

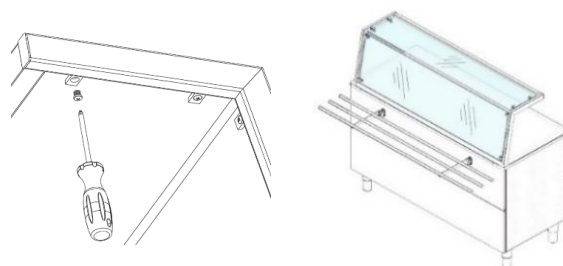


**Tubular Stainless Tray Slider**

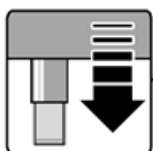


**B.1.4.3 Assembly of the Glass Shelves:**

While the upper display/overshelf metal supports are delivered as already installed, the glasses are delivered disassembled due to the safety and placed on top of the unit. To install the glass, loosen the glass holders already fixed on the metal structure and slide the glass inside, then tighten them again.



**IMPORTANT:** Use the unit feet to adjust the height of each element so that the worktops are all at the same height and perfectly levelled.



Loosening



Tightening

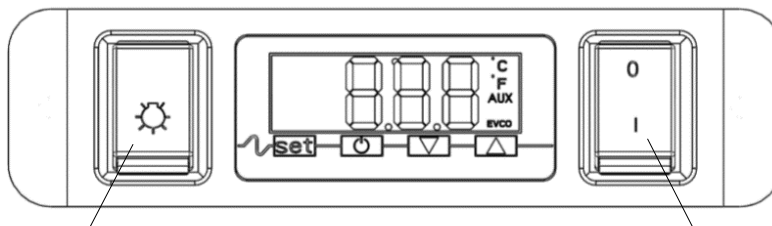
**C.1 OPERATION-OVERSELF/ DISPLAY UNIT**

**C.1.1 SWITCHING ON THE OVERSHELF/ DISPLAY UNIT LED LIGHT**

The light switch is on the main control panel located on the operator side of the unit and should be used to switch the led light of the overshelf 's on and off.

**C.1.2 SWITCHING ON THE OVERSHELF /DISPLAY UNIT HALOGEN LIGHT**

In case the unit has an upper warming up option then; the halogen light switch is also on the main control panel located on the operator side of the unit. It should be used to switch the halogen lamps on and off.



Overshelf LED Light ON-OFF Switch Halogen Light

ON-OFF Switch (when present)

## D.1 USERS ROUTINE MAINTENANCE

### D.1.1 PRECAUTIONS FOR MAINTENANCE

Routine maintenance operations can be carried out by non-specialized personnel, carefully following the instructions given below. The Manufacturer declines any liability for operations carried out on the appliance without following these instructions.



**IMPORTANT:** Do not touch the equipment with wet hands and/or feet or when barefoot. Before carrying out any cleaning or maintenance operation, cut off the power from the mains.



DO NOT remove the safety guards for routine maintenance operations. Use protection equipment (protective gloves).



**IMPORTANT: NEVER OPERATE THE MACHINE, REMOVING, MODIFYING OR TAMPERING WITH THE GUARDS, PROTECTION OR SAFETY DEVICES.**

### D.1.2 CLEANING EXTERNAL SURFACES

Wash the external surfaces with warm, soapy water. Avoid using detergents containing abrasive substances, steel wool, brushes or steel scrapers. Rinse with a damp cloth and dry carefully. Avoid using chlorine or ammonia-based products. Clean the control panel with a soft cloth dampened with water and, if necessary, with neutral detergent.

Do not wash the equipment with direct or high-pressure jets of water. With the aim of reducing the emission of polluting substances into the atmosphere, it is advisable to clean the equipment (externally and, when necessary, internally) with products that have a biodegradability exceeding 90%.

**Electrolux Professional strongly recommends to use Electrolux Professional approved cleaning agents, rinse and descaling agents to obtain better results and maintain product efficiency over time.** Damages caused by cleaning, as a consequence of use of not approved cleaning agents, rinse and descaling, will be excluded by the warranty.

**The operations described must be performed wearing the needed Personal Protection Equipment. Refer to the User Handbook.**



**IMPORTANT:** The Manufacturer declines any liability for operations carried out on the appliance without following these instructions.



**IMPORTANT:** After cleaning the unit, make sure correctly refit the parts and panels of the unit.

### D.1.3 PRECAUTIONS IN CASE OF LONG IDLE PERIODS

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

- Unplug it;
- Remove all food and clean the equipment;
- Air the rooms periodically.
- Spread all the stainless steel with Vaseline.

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

## D.2 WASTE DISPOSAL AND DEMOLITION

### D.2.1 WASTE STORAGE

At the end of the product's life-cycle, make sure it is not dispersed in the environment. Remove the doors 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 country of use must be observed.

### D.2.2 PROCEDURE REGARDING MACRO-OPERATIONS FOR DISMANTLING THE EQUIPMENT

Different regulations are in force in the various countries, therefore respect the provisions of the laws and competent authorities in the countries where demolition takes place.

In general, the appliance must be taken to a specialised collection/demolition centre, after dismantling the components and grouping them according to their chemical characteristics; remember that some components can be recycled and the components of the appliance are special waste not assimilable with the urban waste.



**IMPORTANT:** For disposal make the appliance unusable by removing the power cable and any compartment closing devices to avoid the risk of someone becoming closed inside.

**DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL**

## D.4 ENCLOSED DOCUMENTS

- Wiring diagram

