

STATIC COLD UNITS:

COLD S/S SURFACE

REMOTE COLD S/S SURFACE

COLD SURFACE

REMOTE COLD SURFACE

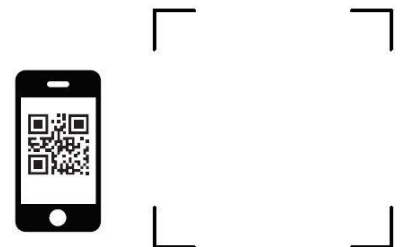
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COLD WELL STATIC

REMOTE COLD WELL STATIC

EN QUICK GUIDE*



*Original instructions



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Important notice

In this Quick guide you will find the basic instructions about how to install and use the appliance.

For additional information you can find the complete and up to date handbook on the website. The complete Installation and User manuals are available on Electrolux website. Find the QR code on the first page of this guide.

B. WARNING AND SAFETY INFORMATION

B1. General information

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



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



WARNING

Risk of fire / Flammable materials



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Only specialized personnel are authorized to operate on the machine.
- This appliance is not intended for use by persons (including children) with reduced physical, sensor or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance
- Do not use mechanical devices or other means to speed up the defrost process, unless recommended by the manufacturer.
- Do not damage the circuit.
- Do not use electrical appliances inside the appliance compartments, unless such equipment is recommended by the manufacturer.

- Do not remove, tamper with or make the machine marking illegible.
- When scrapping the machine, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators..

B2. Personal protection equipment

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	–	●	○	–	○
Handling	–	●	○	–	–
Unpacking	–	●	○	–	–
Installation	–	●	● ₁	–	–
Normal use	●	●	● ₂	–	–
Adjustments	○	●	–	–	–
Routine cleaning	○	●	● ₁₃ -	○	–
Extraordinary cleaning	○	●	● ₁₃ -	○	–
Maintenance	○	●	○	–	–
Dismantling	○	●	○	○	–
Scrapping	○	●	○	○	–
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				

–	PPE NOT REQUIRED
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1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must protect hands from the cold tray when being removed from the appliance. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

B3. General safety

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



WARNING: refrigerant gas is R290.



- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

B4. General safety rules





Protection devices installed on the machine

The guards on the machine are:

- fixed guards (e. g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools; Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- interlocked movable guards (door) for access inside the machine;
- machine electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the machine is connected to the power supply.

Safety signs to be placed on the machine or near its area:

Prohibition	Meaning
-------------	---------

	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

End of use

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

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralized:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signaled on the control panel display.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralized by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialized authorized personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

Reasonably foreseeable improper use

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

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;

- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialized personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

Residual risks

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

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

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

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

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialized 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.

B5. Technical data

Materials and fluids used



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

Performance

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

Appliance performance is guaranteed at an ambient temperature of +25 °C. The maximum ambient temperature at which the appliance can operate is + 32 °C.

B6. Transport, handling and storage

- Transport (i. e. transfer of the machine from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.
- Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the machine to move it, as it may tip over. Use proper tool to lift the machine.
- Arrange a suitable area with flat floor for machine unloading and storage operations.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.

B7. Installation and assembly

Introduction

- Machine installation and assembly operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means, with adequate enclosure of the assembly area to keep out unauthorized persons.
- The operations described must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Electrical connection

- Work on the electrical systems must only be carried out by a specialized personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and

complying with the regulations in force, is installed between the power cable and the electric line. For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate.

- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialized personnel, in order prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

Electrical connection for appliances with plug

- To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:
- the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialized personnel;
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- The plug must be accessible after positioning the appliance in the place of installation;
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations;

Electrical connection for appliances with cable without plug

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialized personnel;
- the appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black/gray: phase
 - yellow/green: earth
 - blue: neutral;
- An H07RN-F type power cable is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- If using a plug, it must comply with the national installation rules. The plug must also be:
 - accessible after the appliance has been positioned in the place of installation;
 - in a position always visible to the operator performing the intervention during maintenance operations;

Machine space limits

Take into consideration the space needed for door opening, if applicable.

The appliance must be installed in a room with floor area greater than the value written in the below table.

Code	Minimum area m ²
341036	3,15
341037	6,7
341038	6,7
341039	7,7
341040	9,6
341041	2,9
341042	6,25
341043	5,3
341044	7,7
341045	7,2
341054	2,2
341055	4,8
341056	6,5
341057	7,2
341058	8,4
341059	8,65

Code	Minimum area m ²
341082	2,2
341083	5,75
341084	6,5
341085	8,65
341086	9,6
341087	10,05
341156	3,6
322027	3,15
322028	6,7
322029	6,7
322030	2,9
322031	6,25
322032	5,3
322033	4,8
322034	6,5
322035	7,2

Code	Minimum area m ²
322060	3,15
322061	6,7
322062	6,7
322063	2,9
322064	6,25
322065	5,3
322066	4,8
322067	6,5
322068	7,2
322090	3,15
322091	6,7
322092	6,7
322093	2,9
322094	6,25
322095	5,3
322096	4,8

Positioning

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



WARNING

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

B8. Product loading and unloading



WARNING

- Regarding the maximum load for each shelf, respect that given in the table below:

Shelf type	Maximum load
Shelves of display units	200kg/m ²
Over shelf glass	0kg

B9. Machine cleaning and maintenance



WARNING:

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply. For details see the Electrical Connection paragraph.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility.
- Use suitable personal protection equipment (protective gloves).
- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.

- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Ordinary maintenance

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

Cleaning the appliance and accessories

- Pay attention to the selection and use of cleaning products in order to maintain proper appliance performance and safeness.
- Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap, or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly, where possible clean with dishwashing machine.
- Do not clean the appliance with detergents containing chlorine, solvent-based cleaning products (e. g. trichloro-ethylene), abrasive powders or agents, scouring pads or sponges that could damage the surfaces. Do not use organic solvent substances or essential oils. These substances could damage the parts of the appliance made from synthetic material.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the floor under the appliance.
- IMPORTANT: do not splash water into the well.
- IMPORTANT: After cleaning the unit, make sure correctly refit the parts and panels of the unit.

Preventive Maintenance

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

Repair and extraordinary maintenance

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

Parts and accessories

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

B10. Warranty terms and exclusions

- Electrolux Professional provides warranty services in line with local regulations and is conditional on the equipment being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.
- Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance requirements.
- 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.

The Electrolux Professional warranty does not cover damages and inefficiencies deriving from external causes beyond the manufacturer's responsibilities, such as:

- Insufficient and abnormal capacity of the electrical, hydraulic and gas systems, irregular supply voltage, impurities contained in the gas or water supply that does not comply with the technical requirements for each machine, insufficient extraction systems, customer's negligence and misuse;
- Deterioration caused by action of unsuitable detergents, additives or cleaning means;
- Non-compliance with the use and care instructions detailed in this manual;
- Tampering, modifications and repairs carried out by third parties not entrusted in writing by Electrolux Professional;
- Use of non-original components (e.g.: consumables, wear and tear, or spare parts);
- Modification of safety systems;
- Poor maintenance and misuse;
- Warranty does not include scheduled planned maintenance activities, or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

B11. Machine disposal

- Dismantling operations must be carried out by specialized personnel.
- Work on the electrical equipment must only be carried out by specialized personnel, with the power supply disconnected.
- Dismantling operations of appliances which use flammable insulation blowing gases must be carried out by specialized personnel.
- Make the appliance unusable by removing the power cable and any compartment closing devices to avoid the risk of someone becoming closed inside.

C. GENERAL INFORMATION



WARNING

Refer to "Warning and Safety Information".

C1. Intended use and restrictions

Our appliances are designed and optimized in order to obtain high performance and efficiency. This appliance is designed for the distribution and display of food and beverages that need to be stored at a low temperature. The time the food is in the product must be limited to the distribution phase, as the appliances are not designed for the permanent preservation of food. The food must be contained in GN containers or crockery. The area of the well not used must be covered with GN lids in order to avoid the ambient air to interfere with the performance.

The food preservation must be in compliance with HACCP norms.

Remove the food at the end of distribution phase and clean the appliance.

Any other use is deemed improper.



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



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

D. TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to "Warning and Safety Information".



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.

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

D1. HANDLING



CAUTION: The appliances must be handled in the upright position. If the appliance is handled in a horizontal position, make sure to wait a few hours before making it operational.

Placing the load

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

D2. Unpackaging



IMPORTANT

Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

Remove the packaging. Take care when unpacking and handling of the appliance to not cause any shocks on itself.



NOTE!


- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).

Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

	Polyethylene <ul style="list-style-type: none">• Outer wrapping• Instructions bag
	Polypropylene <ul style="list-style-type: none">• Straps

	<p>Polystyrene foam</p> <ul style="list-style-type: none"> • Side or corner protectors
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The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

D3. Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C [14°F] and 50°C [122°F] .

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



CAUTION:

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

E. INSTALLATION AND ASSEMBLY



WARNING: Refer to "Warning and Safety Information".

E1. Introduction

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



WARNING: In order to reduce flammability hazards the installation of this appliance must only be carried out by a qualified person



WARNING: WEAR SUITABLE PROTECTION EQUIPMENT (E.G. PROTECTIVE GLOVES) WHEN INSTALLING THE APPLIANCE.



IMPORTANT: NEVER INSTALL THE APPLIANCE INSIDE CABINETS IN WOOD TREATED WITH PAINTS, PRIMERS OR OTHER FLAMMABLE MATERIALS!

E2. The customer's responsibilities

The tasks and works required of the Customer are:

- provide an earthed power socket of suitable capacity for the input specified on the dataplate;
- provide a high sensitivity manual-reset differential thermalmagnetic switch. For information regarding the electrical connection, refer to Electrical connection;
- check the flatness of the surface on which the machine is placed.
- If applicable, provide a drainage system according to local regulations

E3. Machine space limits

Take into consideration the space needed for door opening, if applicable.

E4. Positioning

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

If the machine is installed in a place where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil to create a protective film.

Take into consideration that having a cold product installed near to an hot source may cause condensate water on cold surfaces.

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

Prevent installation room temperature to drop below 5°C: the manufacturer declines any liability for damages due to low temperature.

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

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

Arranging the machine:

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

E5. Remote units

Refer to handbook for detailed installation instructions.

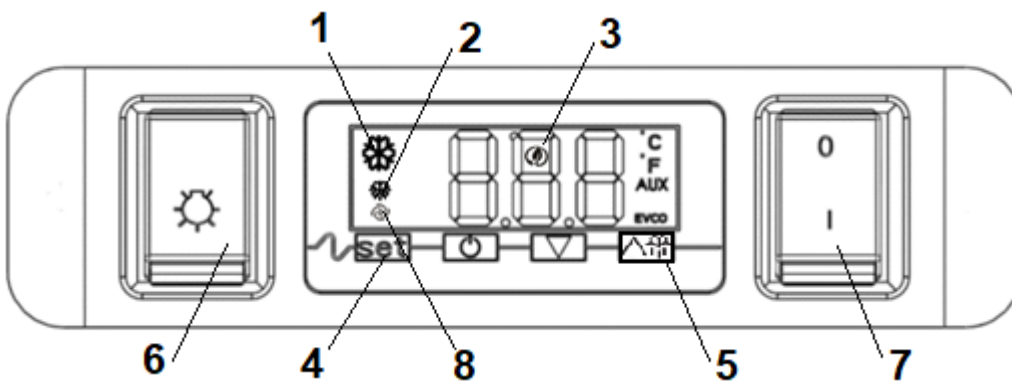


ATTENTION: THE REFRIGERANT IS R290

IMPORTANT: Charging with refrigerant must be done by professionally qualified personnel.

F. CONTROL PANEL







F1. Control panel description



1. Compressor Indicator Lamp
2. Defrost Indicator Lamp
3. Low Energy Consumption Indicator Lamp
4. Setting Key
5. Manual Defrost Key (Press and hold for 4 seconds)
6. Over shelf LED Light ON-OFF Switch
7. Main ON- OFF Switch
8. Evaporator fan Indicator Lamp

F2. Signaling Icon description

LEDS	DESCRIPTIONS
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	<p>Compressor Indicator Lamp</p> <p>If the LED is on, the compressor is on.</p> <p>If the LED is flashing: the working setpoint is in the process of being set a compressor protection is in progress</p>
	<p>Defrost Indicator Lamp</p> <p>If the LED is on, defrost is in progress.</p> <p>If the LED is flashing, dripping will be in progress.</p>
	<p>Evaporator fan Indicator Lamp</p> <p>If the LED is on, the evaporator fan will be on.</p> <p>If the LED is flashing evaporator fan standstill will be in progress.</p>
	<p>Energy saving Indicator Lamp</p> <p>If the Lamp is on and the display is switched on, the "energy saving" function is in progress</p> <p>If the Lamp is on and the display is switched off, the "low consumption" function is in progress; touch a key to restore normal display</p>
	<p>Manual Defrost Key (Press and hold for 4 seconds)</p>
<p>°C</p>	<p>Celsius degrees Indicator Lamp</p> <p>If the LED is on, the unit of measurement for temperature is Celsius degrees</p>
<p>°F</p>	<p>Fahrenheit degrees Indicator Lamp</p> <p>If the Lamp is on, the unit of measurement for temperature is Fahrenheit degrees</p>
	<p>on/stand-by</p> <p>If the Lamp is on, the device is switched off</p>



F3. How to use the keys

To unlock the keyboard («Loc» text on the screen):

- Press any button for more than 2 seconds until «UnL» will appear on the screen. You can use the keys.

Note: For security reasons, if the keys are not pressed within 30 seconds, the display will show the message "Loc" for 1 s and the keyboard will lock automatically.

To set the working temperature:

- Touch the **SET** Key: set value appears on the screen and the ❄ indicator will flash.
- Touch the  or  Key within 20s to change the value.
- Touch the **SET** key or do not operate for 20 s. The new set is now stored.



IMPORTANT: for detailed information regarding operating and machine cleaning and maintenance see the complete installation and operating manual on the web site.

G. TROUBLESHOOTING

G1. Quick troubleshooting guide

In some cases, faults can be remedied easily and quickly; given below is a list of possible problems and cures;

Anomaly	Description	Possible causes	Instructions to User
Error	The product does not turn on (neither the lights, nor the display, nor the function)	<ul style="list-style-type: none">• Electronic board failure• No electric in the power supply• Electric supply cable damaged	<ul style="list-style-type: none">• Check the electronic board• Check the electric supply cable• If the problem persists call service
Error	The display does not turn on but the lights work	<ul style="list-style-type: none">• Digital panel failure	<ul style="list-style-type: none">• Call service
Error	The lights don't turn on but the display and function work	<ul style="list-style-type: none">• Switch failure	<ul style="list-style-type: none">• Call service
Error	All the LED lights do not turn on	<ul style="list-style-type: none">• LED failure• Transformer failure	<ul style="list-style-type: none">• Call service
Error	All the LED lights do not turn off	<ul style="list-style-type: none">• Switch failure	<ul style="list-style-type: none">• Call service
Error	One of the LED lights doesn't turn on but the others work correctly	<ul style="list-style-type: none">• LED failure	<ul style="list-style-type: none">• Call service
Error	One of the LED lamp flickers/blinks	<ul style="list-style-type: none">• Transformer failure• Connection failure	<ul style="list-style-type: none">• Call service
Warning	"Id" message is displayed	<ul style="list-style-type: none">• No water	<ul style="list-style-type: none">• If it is manual filling; put water,• If it is automatic filling call service
Warning	"IA" message is displayed	<ul style="list-style-type: none">• Multifunction input alarm/pressure switch alarm	<ul style="list-style-type: none">• Check the causes of the activation of the input• See i0 and i1 parameters• If the problem persists call service
Error	The water do not drain trough the drain	<ul style="list-style-type: none">• Drain is plugged	<ul style="list-style-type: none">• Clean the drain• If the problem persists call service
Error	Temperature too high	<ul style="list-style-type: none">• Improper Parameters• Gas leakage• Compressor failure	<ul style="list-style-type: none">• Call service
Error	Temperature too low	<ul style="list-style-type: none">• Improper parameters	<ul style="list-style-type: none">• Check the parameters• If the problem persists call service
Error	Compressor continuously work	<ul style="list-style-type: none">• Improper parameters• Digital panel failure	<ul style="list-style-type: none">• Call service
Error	Louder noise from compressor	<ul style="list-style-type: none">• Dirty Compressor• Fixed wrongly	<ul style="list-style-type: none">• Call service

If the fault persists after carrying out the above checks, contact Technical Assistance, remembering to give the following details:

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



NOTE

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

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