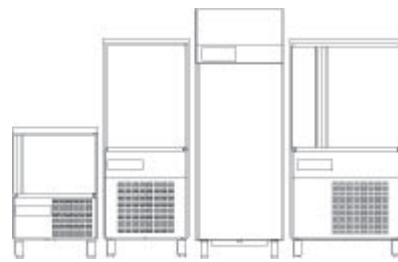


Blast Chillers/Freezers

Crosswise

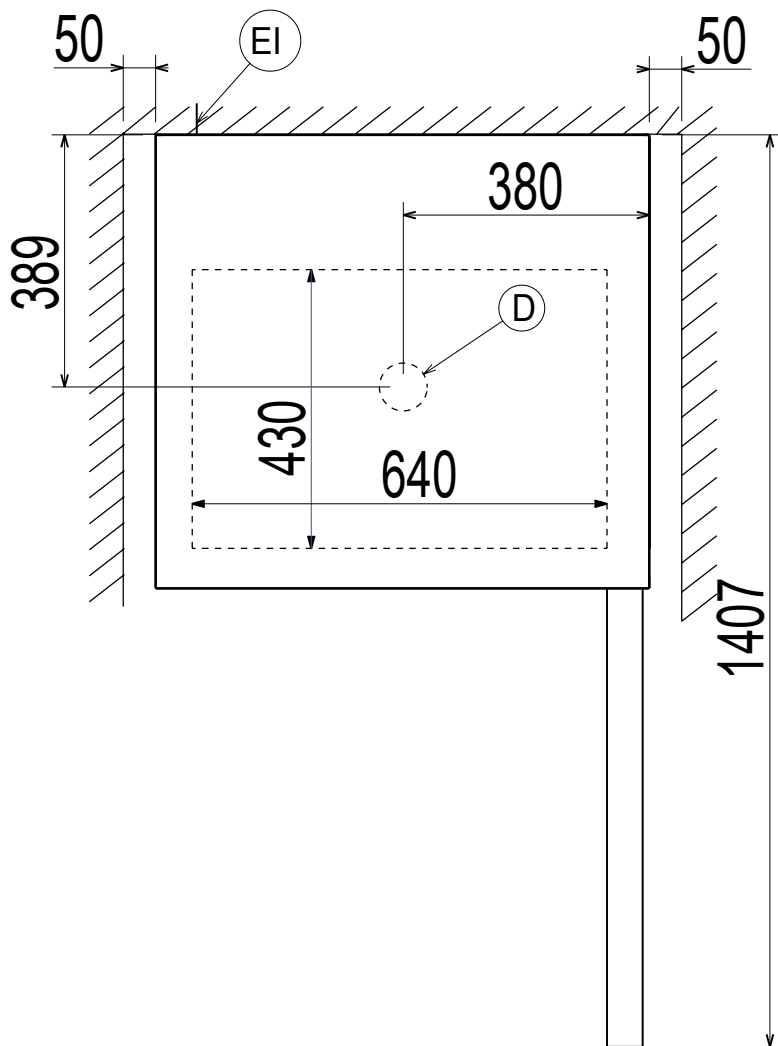
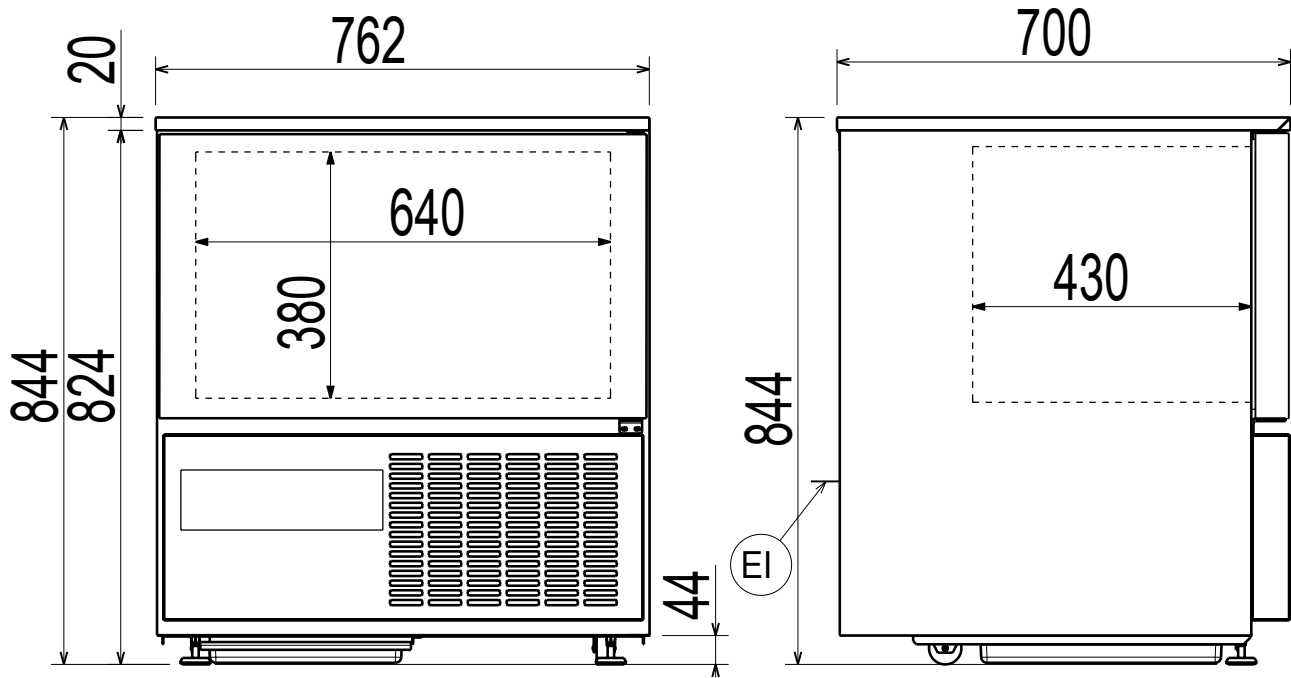


EN Installation manual *

*Original instructions

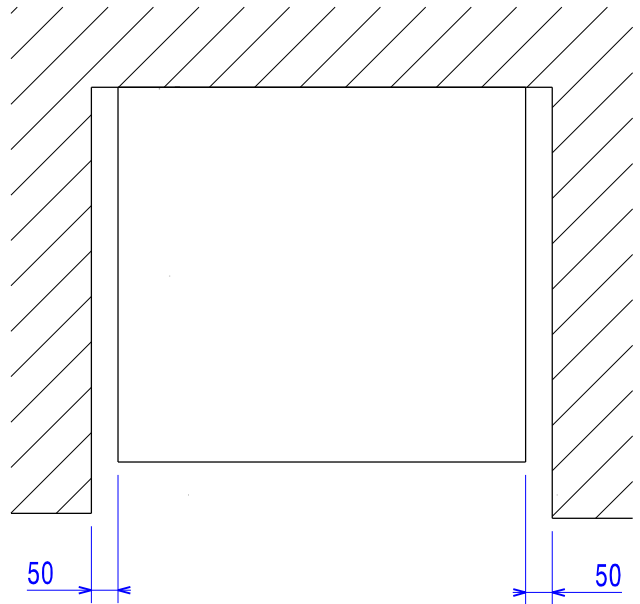
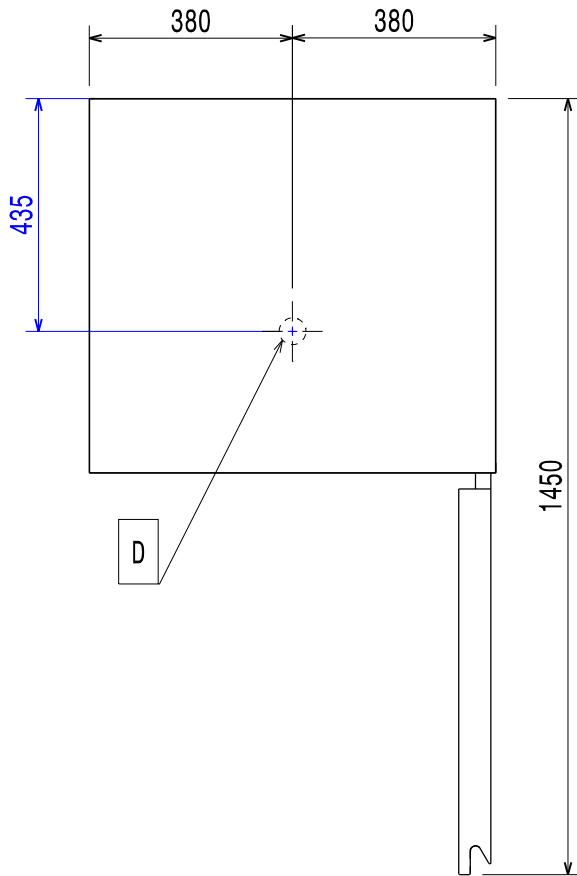
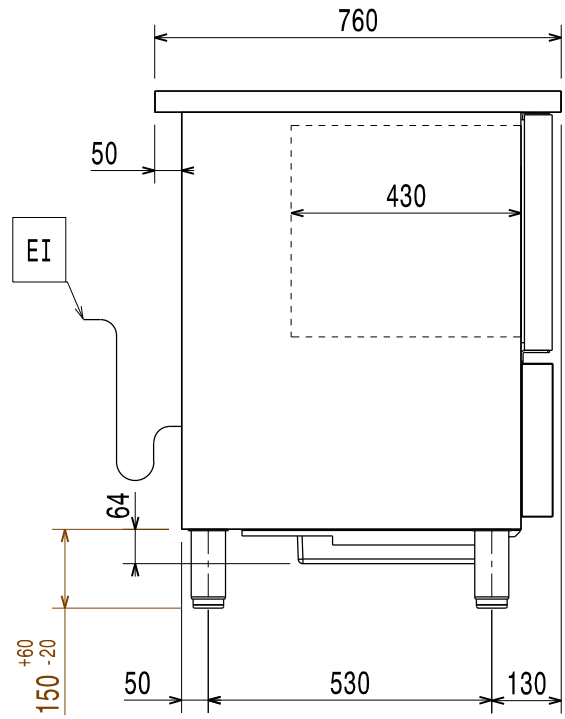
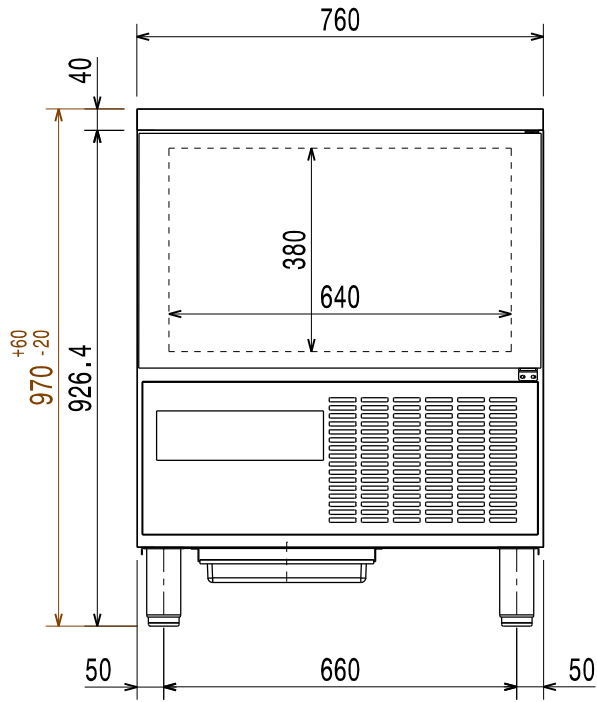


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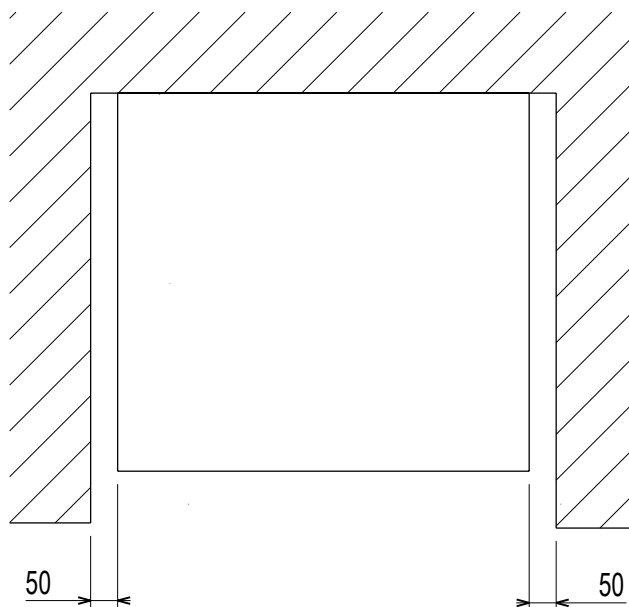
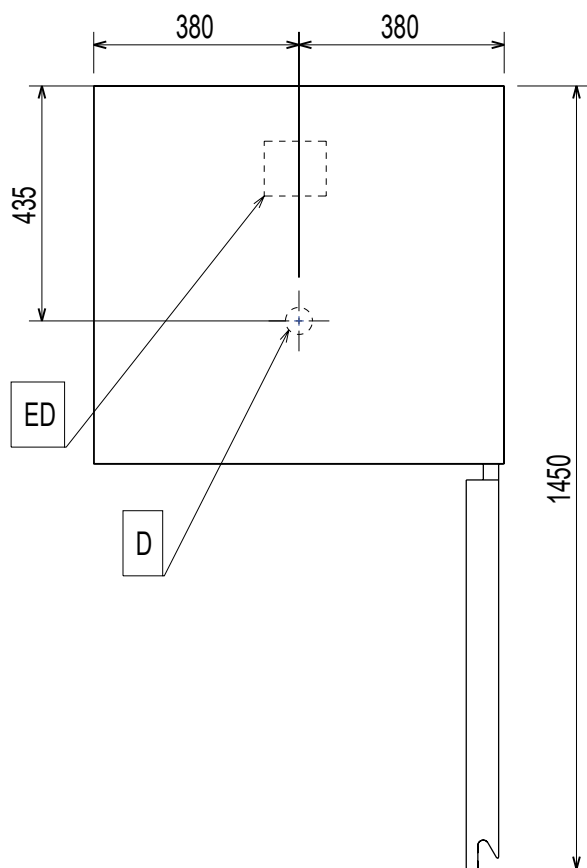
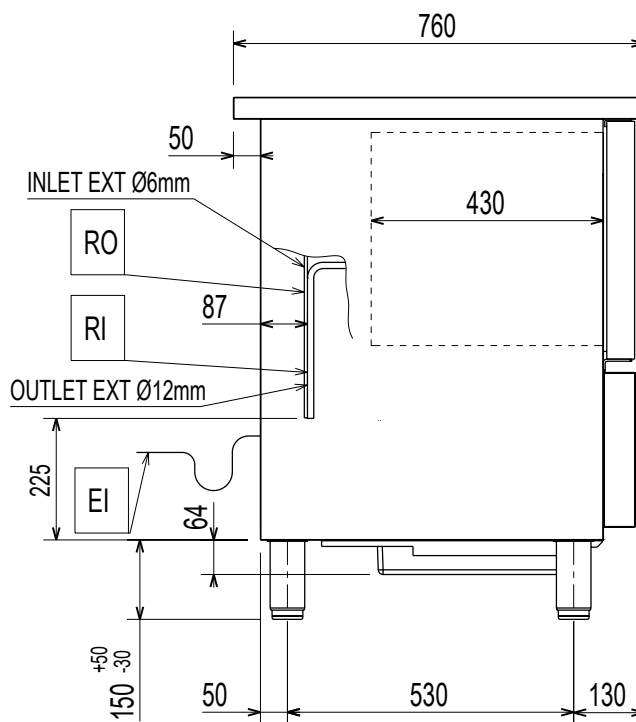
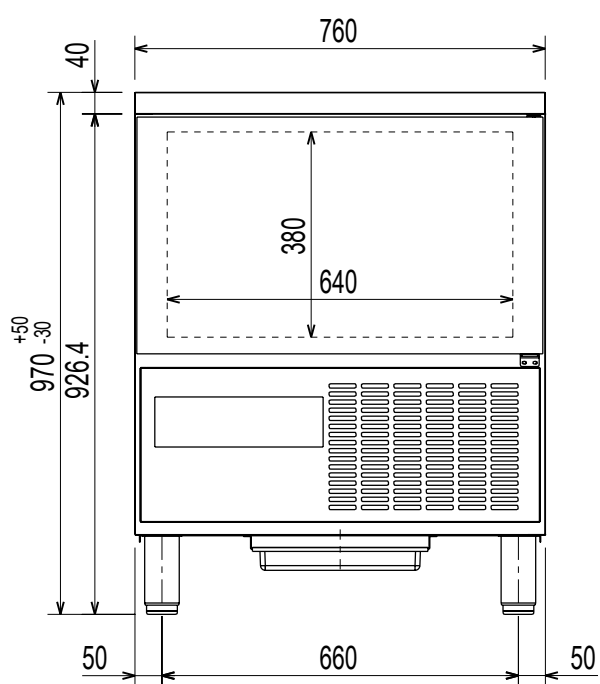
Installation diagram
model 15kg GN 1/1

type CWC15B – CWF15B



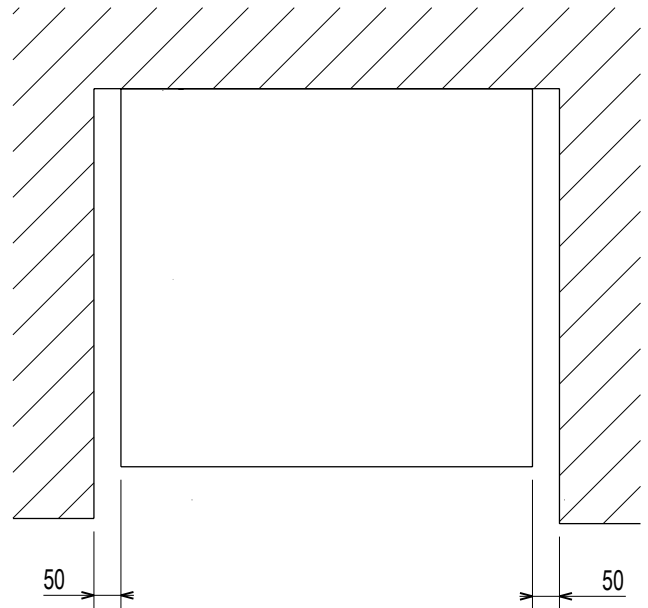
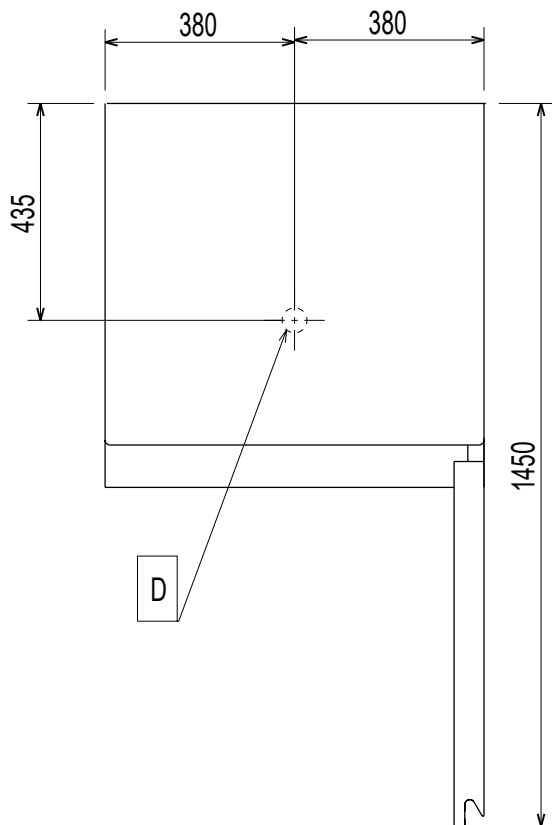
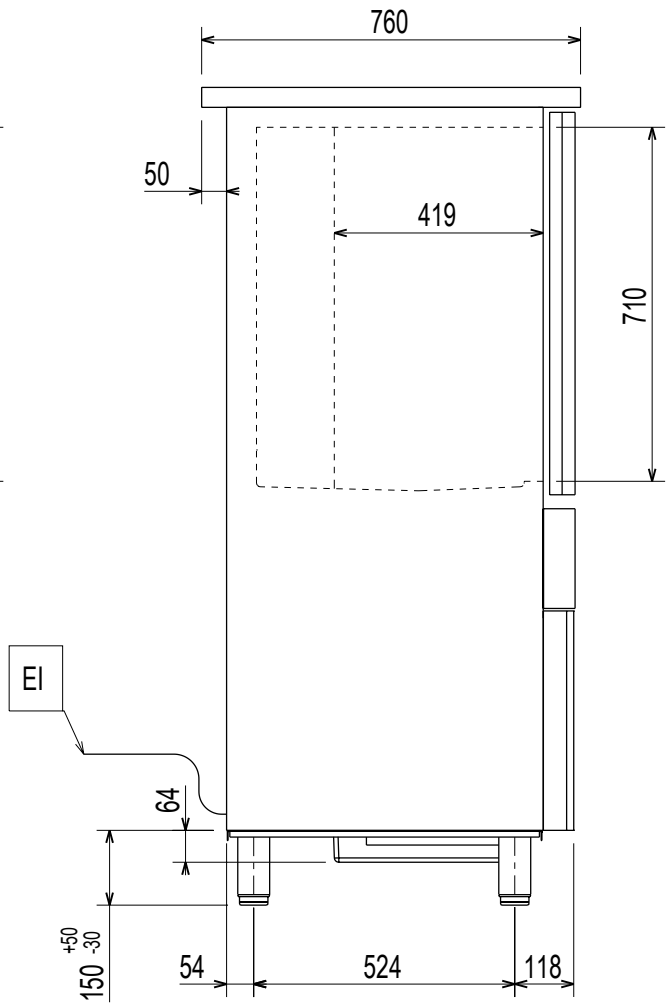
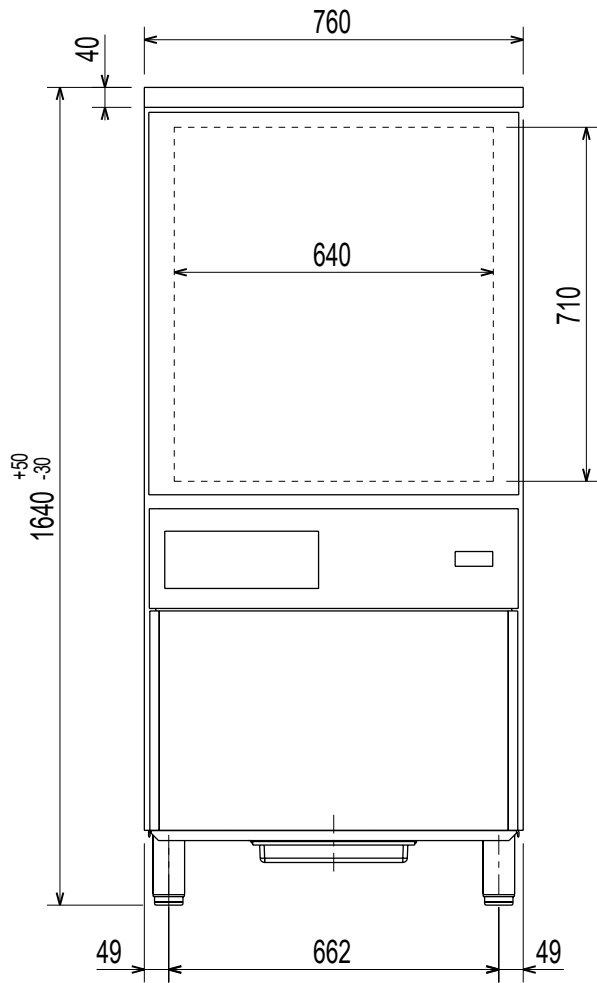
Installation diagram
model 15kg GN 1/1 remote

type CWC15R – CWF15R



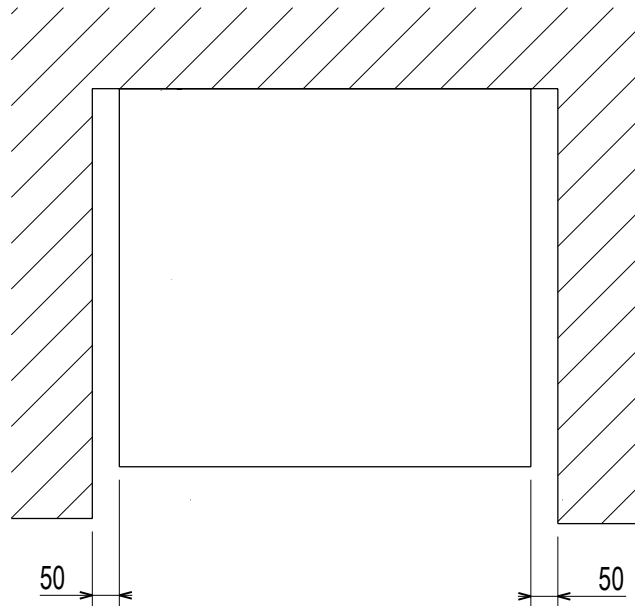
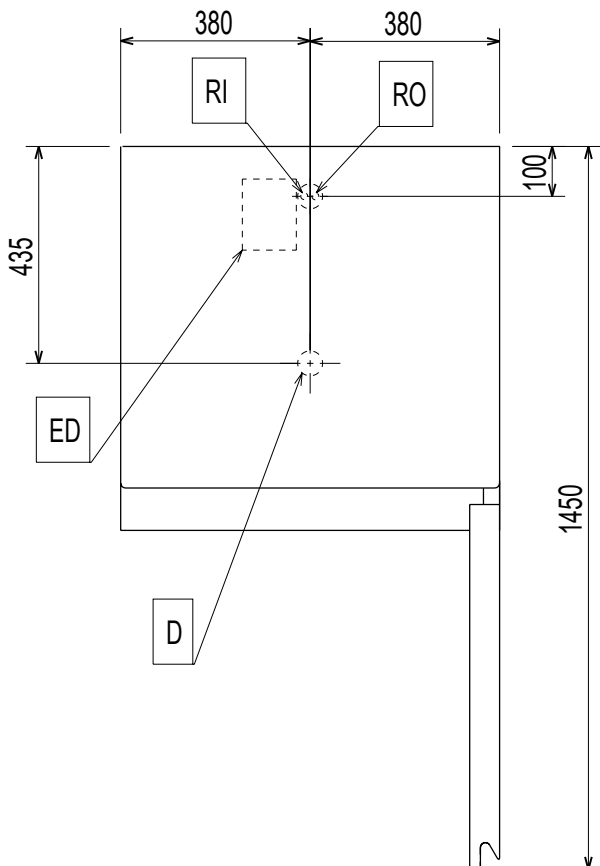
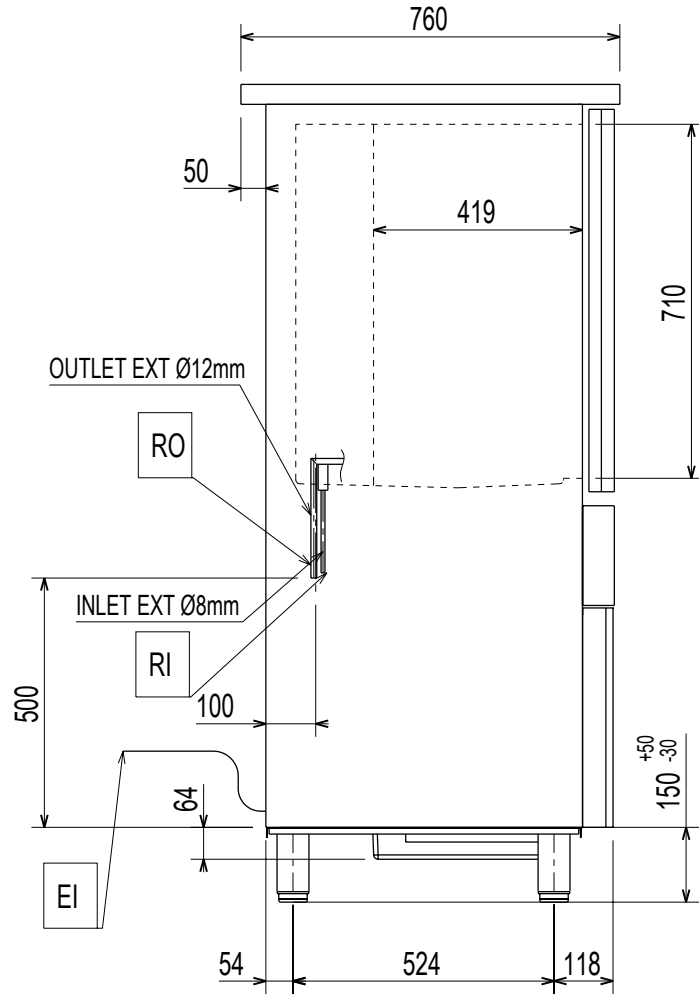
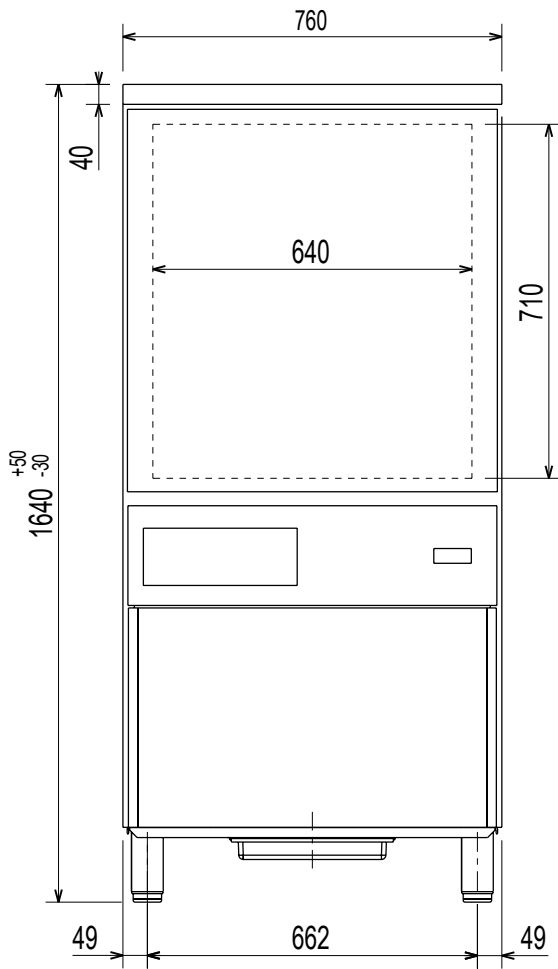
Installation diagram
model 28kg GN 1/1

type CWC28B – CWF28B



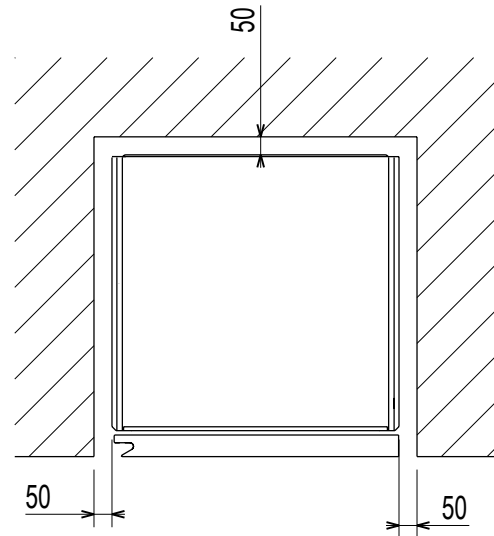
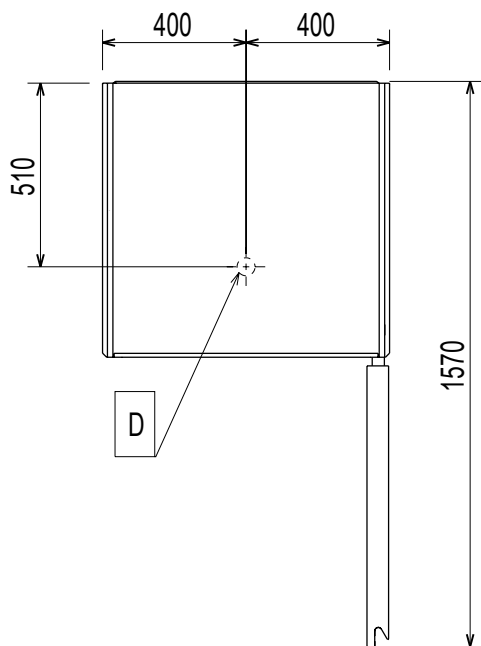
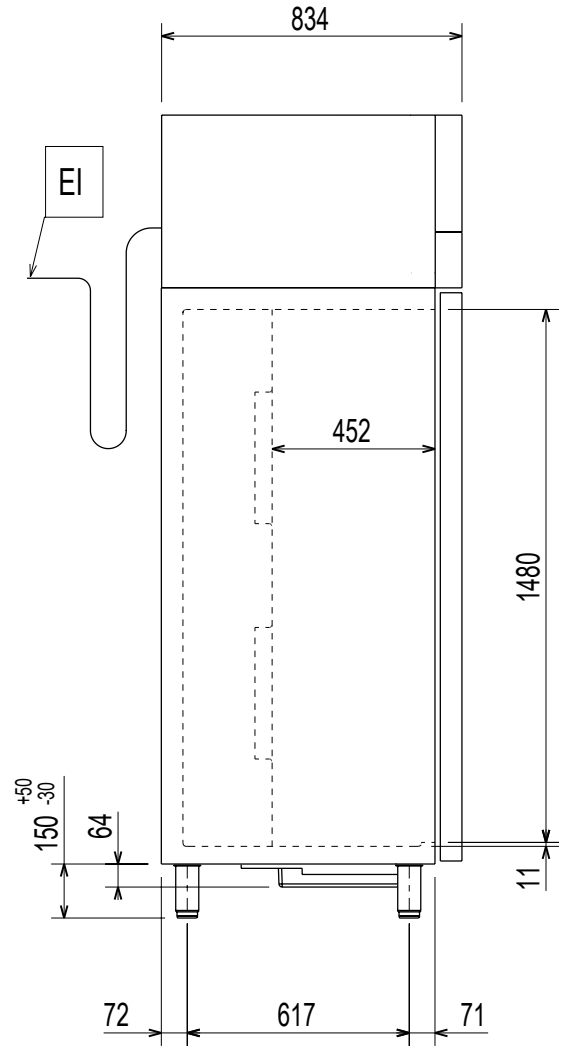
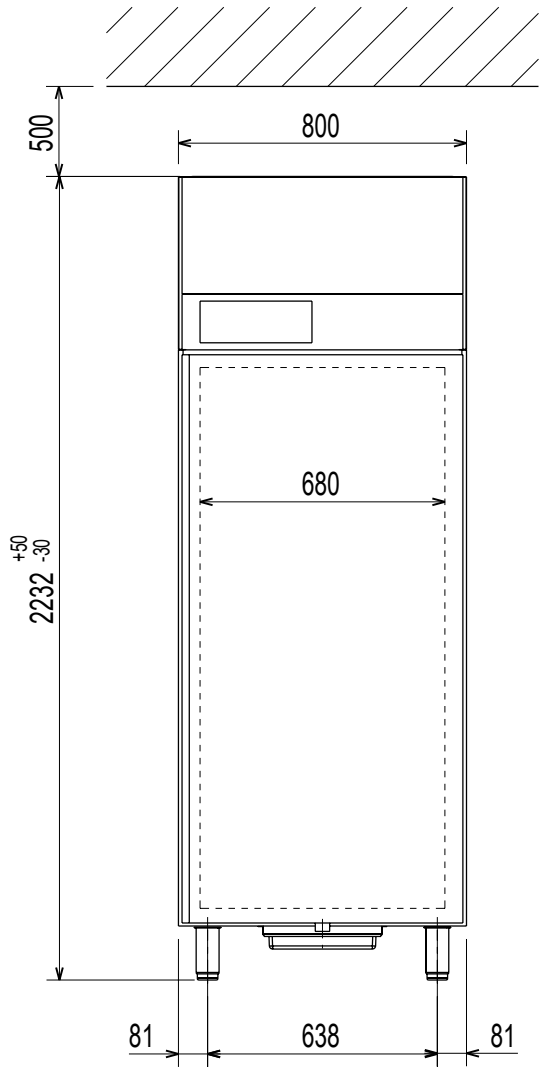
Installation diagram
model 28kg GN 1/1 remote

type CWC28R – CWF28R



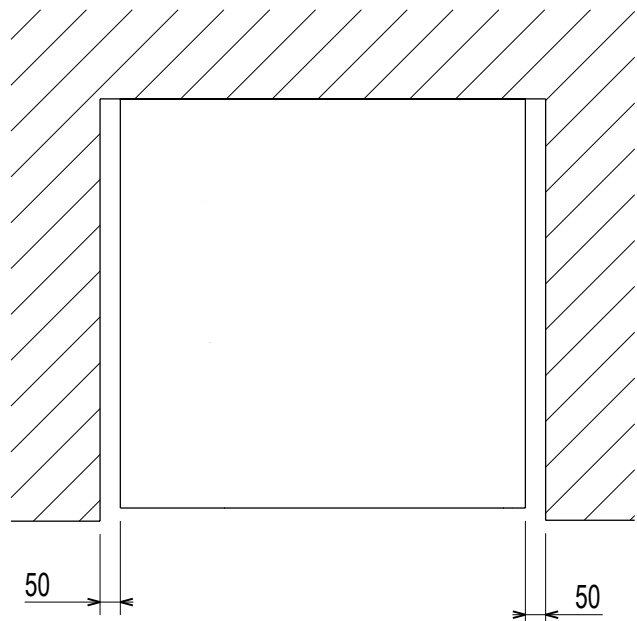
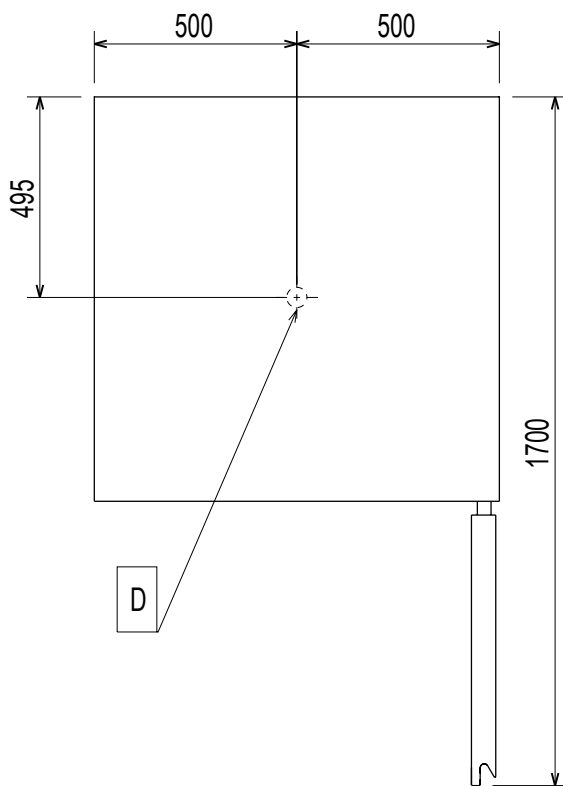
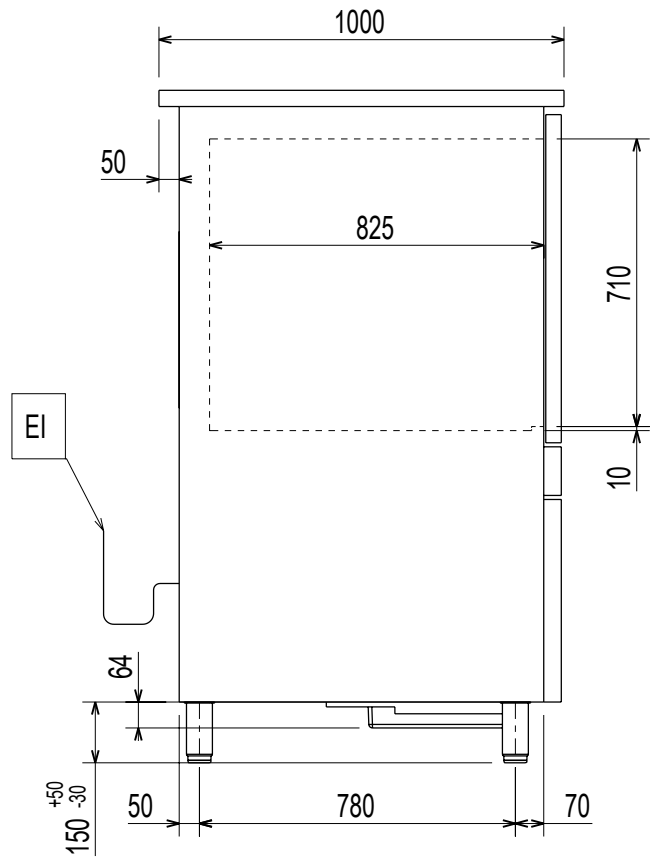
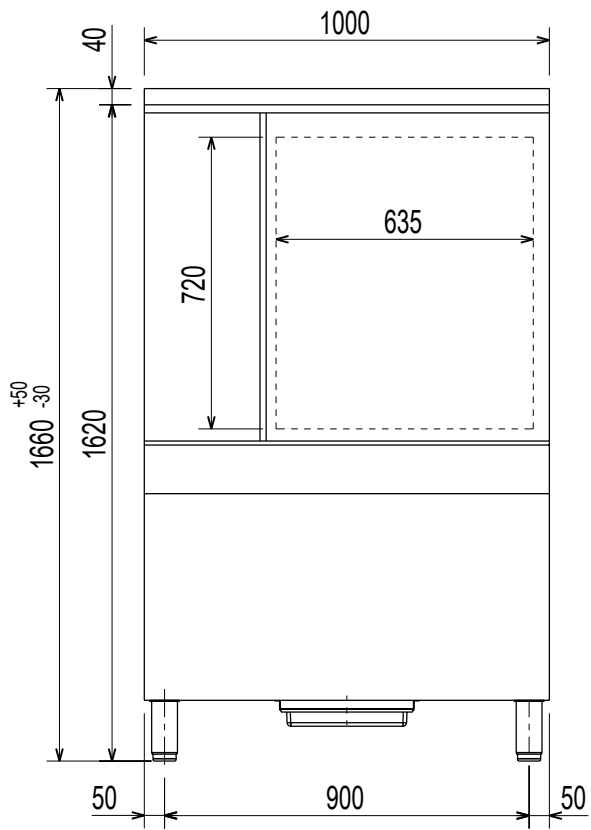
Installation diagram
model 56-64kg GN 1/1

type CWC56VB – CWF56VB



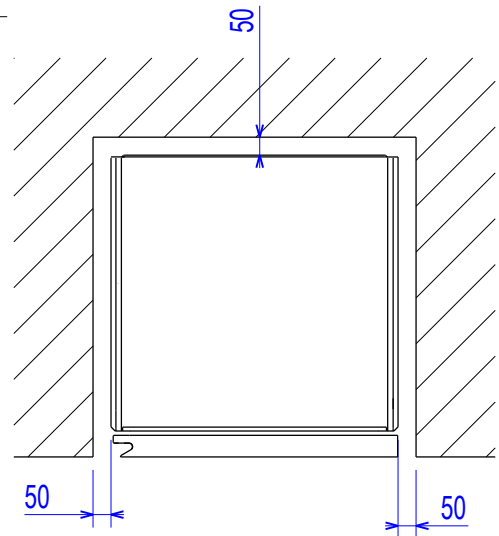
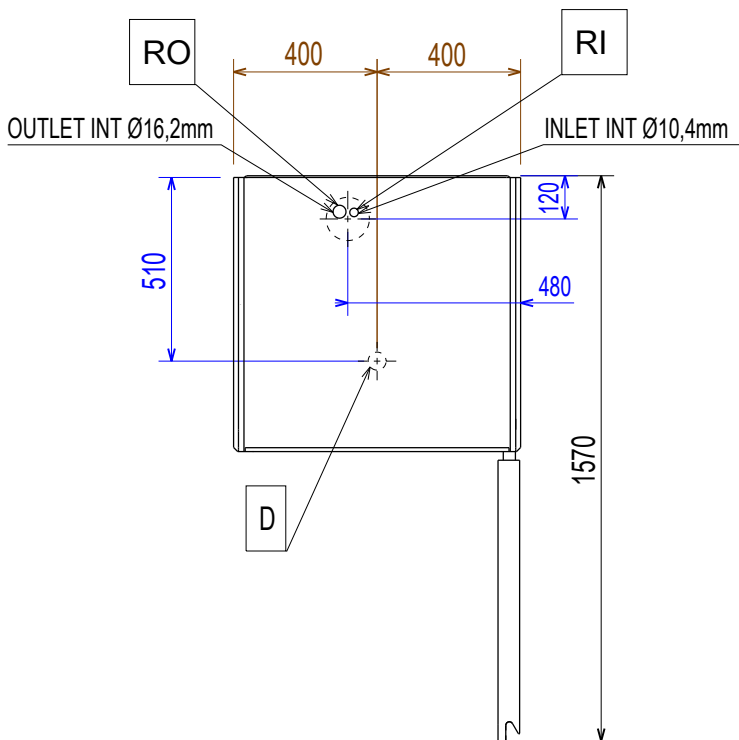
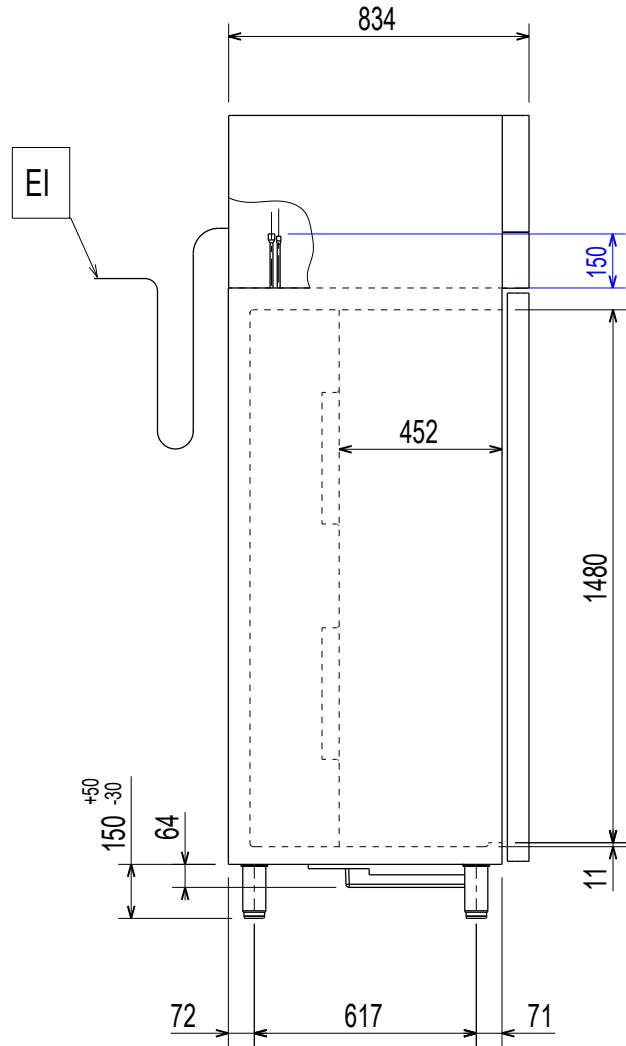
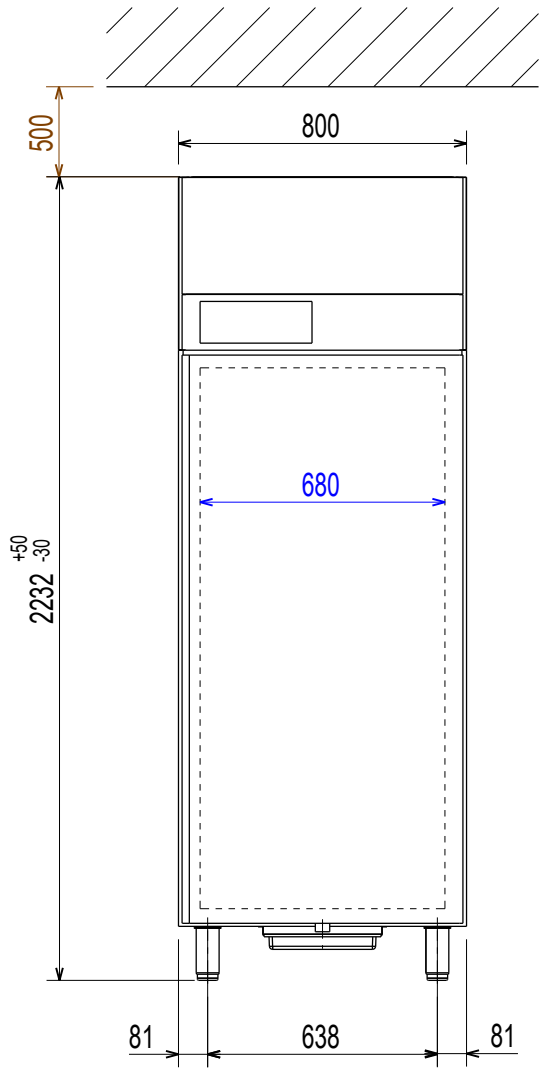
Installation diagram
model 56-64kg GN 2/1

type CWC56HB – CWF56HB



Installation diagram
model 56-64kg GN 1/1 remote

type CWC56VR – CWF56VR



TYPE = Certification group

CW= Crosswise range

10-15-28-56H-56V = Capacity

H = Horizontal

V = Vertical

C-F = Temperature range (C= Chiller / F= Freezer)

B = On board unit version

R= Remote unit version

EI = Power cable length

RI = Refrigerant inlet (liquid) - (remote models)

RO = Refrigerant outlet (gas) - (remote models)

D = Compartment drain hole

Foreword



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

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

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



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance








Clarifications and explanations

Manufacturer Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy
www.electrolux.com/professional

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurant, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food .
- Only specialised personnel are authorised to operate on the machine.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance
- Do not remove, tamper with or make the machine marking illegible.
- When scrapping the machine, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹	○	—
Extraordinary cleaning	○	●	●	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves protect hands from the cold tray when being removed from the appliance. Note: The gloves to be worn during cleaning are the type suitable for contact with the cooling fins (metal plates). Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

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

A.4 Technical data

Performance

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

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

Climatic Class

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

- CLIMATIC CLASS: 4
 - 32°C (IEC/EN 60335-2-89)
 - 30°C room with 55% relative humidity (IEC/EN ISO 23953).
- CLIMATIC CLASS: 5
 - 43°C (IEC/EN 60335-2-89)
 - 40°C room with 40% relative humidity (IEC/EN ISO 23953).

A.5 Transport, handling and storage

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

A.6 Installation and assembly

Introduction

- Machine installation and assembly operations must only be carried out by specialised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means, with adequate enclosure of the assembly area to keep out unauthorised persons.
- The operations described must be carried out in compliance with the current safety regulations.
- Disconnect the appliance from the power supply before carrying out any installation and assembly procedure.

Electrical connection

- Work on the electrical systems must only be carried out by a specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- For appliances with remote unit, the connection must be made separately for the unit and the machine.
- 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.
- With models arranged for operation without incorporated refrigerating system, carry out the condensing unit and solenoid valve electrical connections as shown in the wiring diagram accompanying the machine. The connection must be made with a cable of suitable section. Insert and secure the cables with the special cable clamp. Correctly connect each wire to the corresponding terminal.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

Electrical connection for appliances with cable without plug

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- the appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black(*)/gray(*): phase
(*) present only in appliances with three-phase power supply
 - yellow/green: earth
 - blue: neutral;
- An H07RN-F type power cable (code 60245 IEC 66) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- The machine that can operate at 50 or 60 Hz does not need any setting by the user.

Electrical connection for appliances with plug

(only for CWC10B – CWF10B – CWCF15B – CWC28B models)

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

Machine space limits

- Make sure to position the appliance at least 500 mm (19.68 in) from the top and 50 mm (1.96 in) from the back and from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening.

Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- For models without incorporated refrigerating system, the connection pipes must be arranged in order to access the back of the appliance for maintenance. (see the Service Manual on the web site).
- For the choice of remote condensing unit refer to the unit recommended by the Manufacturer, given on the equipment technical sheet.
- In case of extraordinary size of the remote condensing unit refer to the technical sheet for the refrigeration capacity data or consult the Manufacturer's website or Local Service Center/ Agency authorized by the Manufacturer.
- Installation of the appliance and the refrigerant fluid condensing unit must only be carried out by the manufacturer's service personnel or by specialised personnel.

A.7 Machine disposal

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

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

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

F.Mod. PNC 9VTX	Comm.Model Ser.Nr.	Type Ref. CWF56HB	Cyclopentane	2019
W Tot. kW	Volt	Hz	Total Current	A
Evaporation Heater El. kW	Class x	GWP	CO2-eq	t
Lighting W	Cap. Refrigerant	Kg		
Defrost Power kW	Heating power kW			
NF nominal Charge				
Rated Pressure Mpa				
IP23				
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
CWF56VB	certification group (Type)
PNC	production number code
Ser.No.	serial number
V	power supply voltage
Hz	power supply frequency
kW	max. power input
Cyclopentane	expanding gas used in insulation
Total Current	rated current
Defrost Power	defrost power

Heating Power	heating element power
Evaporation Heater El.	evaporation heating element power
Lighting	internal light
Class	climatic class
GWP	global warming potential
CO2 eq	quantity of greenhouse gases
Refrigerant	type of refrigerant gas
Cap.	nominal capacity
IP23	dust and water protection rating
CE	CE marking
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

The data plate is located on the lower part of the left side. The plate giving the appliance PNC code and serial number is located inside the condenser panel.



NOTE!

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

C GENERAL INFORMATION



WARNING

Refer to “*Warning and Safety Information*”.

C.1 Introduction

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

C.2 Additional indications

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements in millimeters and/or inches.

C.3 Intended use and restrictions

This appliance has been designed for the blast chilling and/or blast freezing, preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial qualities and guarantee their good condition for several days) and for food warming.

Any other use is deemed improper.



CAUTION

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



NOTE!

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

C.4 Testing and inspection

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

The product is shipped ready for use.

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

C.5 Copyright

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

C.6 Keeping the manual

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

C.7 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.9 Responsibility

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

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

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

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable

personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

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

D TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to “*Warning and Safety Information*”.

D.1 Handling



CAUTION

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

D.1.1 Procedures for handling operations

Before lifting:

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

D.1.2 Placing the load

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

D.2 Unpacking



IMPORTANT

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

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



NOTE!

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

Unpack the machine carrying out the following operations:

- cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

D.2.1 Disposal of packing

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

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



Polyethylene

- Outer wrapping
- Instructions bag



Polypropylene

- Straps



Polystyrene foam

- Corner protectors

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

D.3 Storage

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

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



CAUTION

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

E TECHNICAL DATA



WARNING

Refer to “*Warning and Safety Information*”.

E.1 Refrigerants

The areas in contact with the food product are in steel; there are stainless steel supports and screws inside the above-mentioned areas.

The evaporator unit is in copper-aluminium with anti-corrosion non-toxic coating.

The fluorinated gases are contained in a hermetically sealed device.

An HFC (R134a (GWP:1430)/R404a (GWP:3922)/R407a (GWP:2107)/R452a (GWP:2141)) refrigerant fluid complying with the current regulations is used in the refrigeration units. The type and quantity of gas used are given on the dataplate.

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

E.2 Main technical characteristics

Power supply voltage V

230V/1ph/50Hz ¹
220–230V/1ph/50Hz ¹
220–230V/3ph/60Hz ¹
220–240V/1ph/50/60Hz ¹
220–240V/1ph/50Hz ¹
380–400V/3ph+N/60Hz ¹
220–230V/1ph/60Hz ¹
380–415V/3ph+N/50Hz ¹
380–415V/3ph+N/50/60Hz ¹
220–240V/3ph/50/60Hz ¹

1. Depending on the model

Trays

	Gastronorm Trays GN1/1 (325mm x 530mm – h 65mm)	Pastry Trays (400mm x 600mm – h 65mm)
7–10kg GN 1/1	6	5
15kg GN 1/1	6	5
28kg GN 1/1	11	11
56–64kg GN 1/1	20	20

	Gastronorm Trays GN 2/1 (530mm x 650mm – h 65mm)	Pastry Trays (400mm x 600mm – h 65mm)
56–64kg GN 2/1	11	11

Productivity according to specifications:

	NF in blast chilling	NF in freezing	UK in blast chilling	UK in freezing
7kg GN 1/1 freezer	-	5.4kg	12.5kg	7.2kg
10kg GN 1/1 blast chiller	7.2kg	-	10kg	-
15kg GN 1/1 blast chiller	10.8kg	-	15.2kg	-
15kg GN 1/1 freezer	-	10.8kg	19.5kg	15.2kg
28kg GN 1/1 blast chiller	21.6kg	-	28kg	-
28kg GN 1/1 freezer	-	21.6kg	32kg	28kg
56GN 1/1 blast chiller	43.2kg	-	56kg	-
64kg GN 1/1 freezer	-	43.2kg	64kg	56kg
56GN 2/1 blast chiller	43.2kg	-	56kg	-
64kg GN 2/1 freezer	-	43.2kg	64kg	56kg

F INSTALLATION AND ASSEMBLY



WARNING

Refer to “*Warning and Safety Information*”



NOTE!

Appliances with incorporated refrigerating unit must be handled upright. If the appliance is handled in a horizontal position, make sure to wait a few hours in upright position before making it operational.

F.1 Introduction

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



CAUTION

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

- 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, even temporarily, as this can compromise its proper operation and therefore that of the appliance.
- The machine must be taken to the place of installation and removed from the packing base only when being installed.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless

steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin.

The manufacturer declines any liability for corrosive effects due to external causes.

F.2 Customer's responsibilities

The tasks and works required to the Customer are:

- for information regarding the electrical connection, refer to *Electrical connection* paragraph;
- check the floor planarity on which the machine is placed.

F.3 Positioning

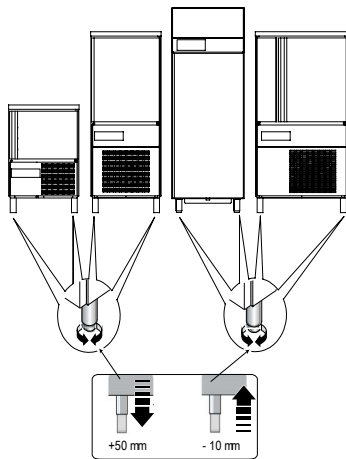
When positioning to take into account the following distances:

- at least 500 mm from the top (for 56/64kg GN 1/1 models);
- 500 mm from the sides and back.

Arranging the machine:

- position the machine in the required place;
- make sure the appliance is level, also checking door closing;

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



F.4 Condensate tray positioning



CAUTION

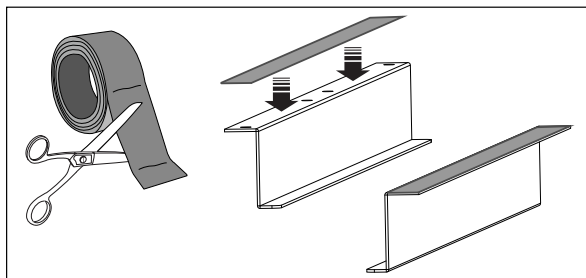
Install the condensate tray after the appliance positioning and levelling: do not use fork lifts when the condensate tray runners are mounted.

56–64kg GN1/1 models:

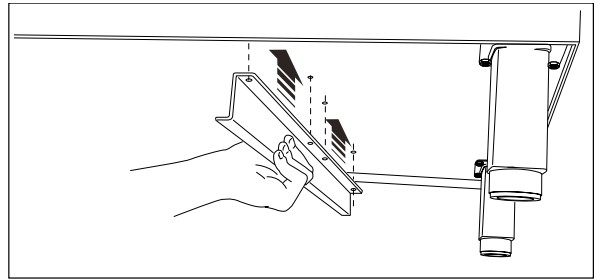
- Fit the condensate tray support guides on the externally bottom of the appliance.

Proceed as shown in the figures:

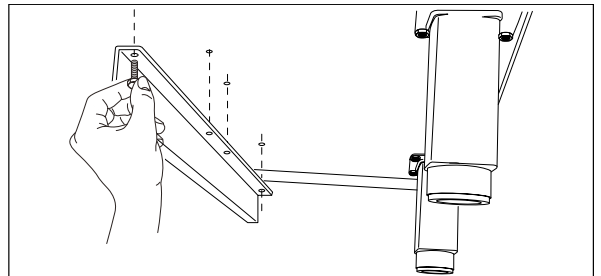
1.



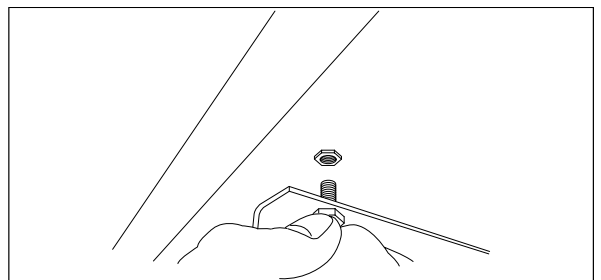
2.



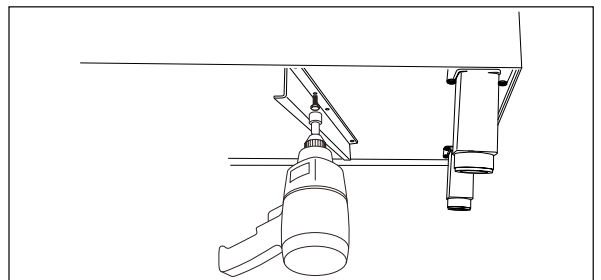
3.



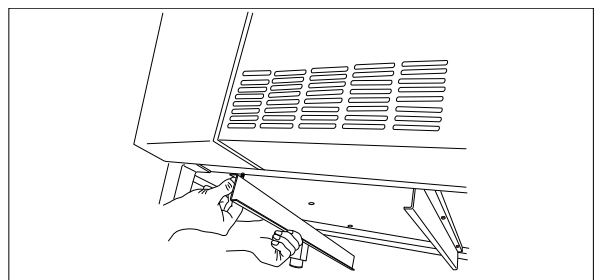
4.



5.



6.



7. Take the tray located inside the compartment and slide it onto the support guides.

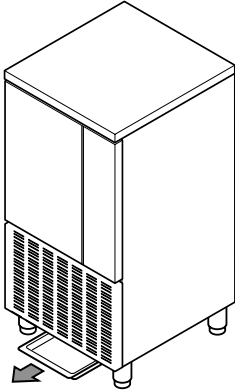
F.5 Draining water

• Manual draining :

The appliances have a drain hole, and when the plug is removed any liquids in the compartment run into the tray located on the bottom of the cabinet. This tray must be emptied periodically. Refit the drain plug immediately after the cleaning.

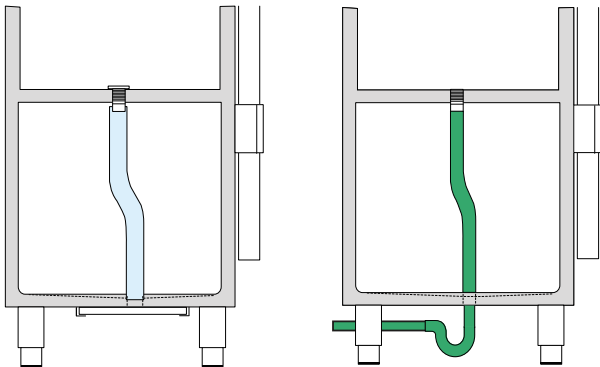


NOTE!
Make sure the liquid collection tray has been emptied before removing the plug to drain compartment washing liquids.



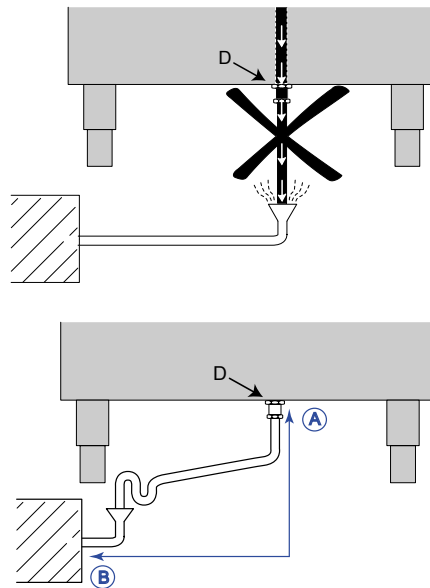
• Automatic draining:

Instead of having to periodically empty the liquid collection tray, the compartment drain hole "C" on the bottom of the appliance can be connected to a drainage system, or a rubber hose can be connected to the hole to run the water into a floor grate.



The drain diameter is 1½", therefore it is advisable to use a 1½" drain pipe.

Emptying must occur through a trap into an open drain to prevent any backflow from the drainage system reaching the internal pipes of the appliance. Make sure there are no restrictions in the flexible pipes or elbows in the metal pipes along the entire drainage path. Avoid horizontal sections that cause water to collect and stagnate.



From A to B: 1,5 meter (5 feet) minimum.



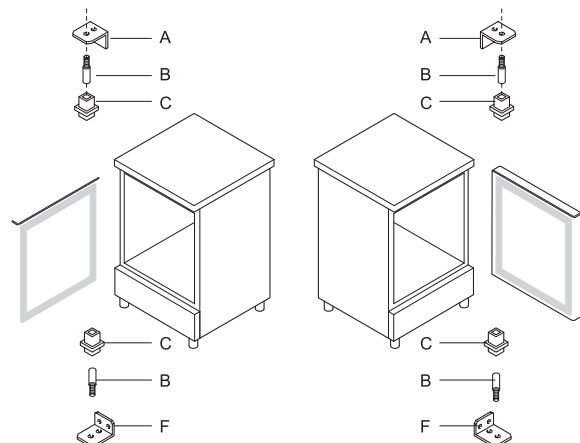
NOTE!
Before removing the plug to drain compartment washing liquids, make sure the appliance has been connected to a water drain trap system or that the tray has been emptied.

G REVERSING DOOR OPENING

G.1 7–10kg models

These models are normally supplied with right door opening. To change to left opening, proceed as follows:

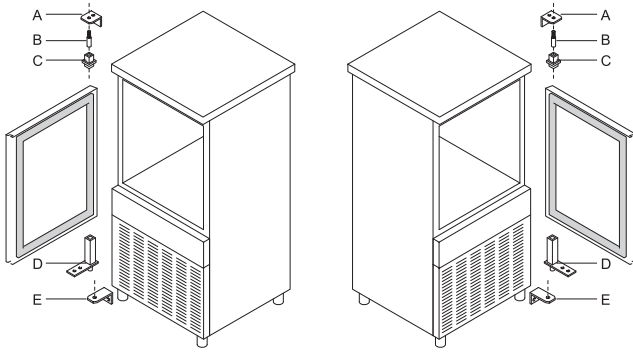
- undo the screws fixing bottom hinge "D";
- remove the door, taking care not to lose pins "B";
- refit bottom hinge "D" on the opposite side of the cabinet symmetrical to the previous position;
- position the door by fitting the pin of hinge "B" in the hole in bottom hinge "D";
- position the door by fitting the hinge pin in the hole in lower bracket "D", then centring pin "B" of upper bracket "A".



G.2 15–28kg models

These models are normally supplied with right door opening. To change to left opening, proceed as follows:

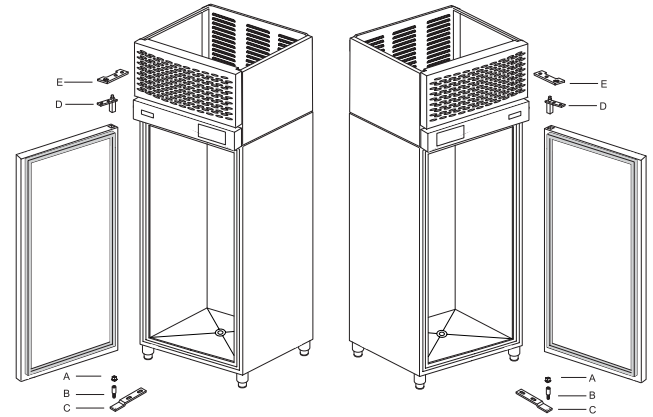
- undo the screws fixing lower bracket "E" and hinge fixing screw "D";
- remove the door;
- refit bottom hinge "E" on the opposite side of the cabinet symmetrical to the previous position;
- unscrew pin "B" and top hinge "A" and refit them on the left, symmetrical to the previous position;
- turn the door upside down and position it, fitting pin of hinge "D" in the hole in lower bracket "E", centring pin "B" of upper bracket "A";
- using bracket "D", load the door closing spring mechanism of hinge "E", securing it to the structure by screwing down the fixing bolts.



G.3 56–64kg models

These models are normally supplied with right door opening. To change to left opening, proceed as follows:

- remove hinge "E";
- remove the door;
- remove bracket "D" and nut "A" and refit them on the opposite side;
- remove bracket "C" from the bottom;
- unscrew pin "B" and screw it in the other hole;
- refit the bracket on the left side;
- position the door;
- refit bracket "E".



H MACHINE DISPOSAL



WARNING

Refer to "*Warning and Safety Information*"

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

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

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

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

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

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



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



NOTE!

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

CE

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