

MANUALE DI INSTALLAZIONE USO E MANUTENZIONE

ARMADI REFRIGERATI - ISTRUZIONI ORIGINALI

INSTALLATION, USE AND MAINTENANCE MANUAL

REFRIGERANT CABINETS - TRANSLATION OF THE ORIGINAL INSTRUCTIONS

MANUEL D'INSTALLATION UTILISATION ET ENTRETIEN

ARMOIRES RÉFRIGÉRÉES - TRADUCTION DES INSTRUCTIONS ORIGINALES

INSTALLATIONS-, BEDIENUNGS- UND WARTUNGSHANDBUCH

KÜHLSCHRÄNKE - ÜBERSETZUNG DER ORIGINALANLEITUNG

HANDLEIDING VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD

KOELKASTEN - VERTALING VAN DE ORIGINELE INSTRUCTIES

MANUAL DE INSTALACIÓN, USO Y MANTENIMIENTO

ARMARIOS REFRIGERADOS - TRADUCCIÓN DE LAS INSTRUCCIONES ORIGINALES

MANUAL DE INSTALAÇÃO, USO E MANUTENÇÃO

ARMÁRIOS REFRIGERANTES - TRADUÇÃO DAS INSTRUÇÕES ORIGINAIS

INSTALLATIONS-, ANVÄNDAR- OCH UNDERHÅLLSMANUAL

KYLSKÅP - ÖVERSÄTTNING AV BRUKSANVISNING I ORIGINAL

РУКОВОДСТВО ПО УСТАНОВКЕ, ЭКСПЛУАТАЦИИ И ТЕХНИЧЕСКОМУ ОБСЛУЖИВАНИЮ

ХОЛОДИЛЬНЫХ ШКАФОВ - ПЕРЕВОД ОРИГИНАЛЬНОГО РУКОВОДСТВА

MANUAL FOR INSTALLATION, BRUG OG VEDLIGEHOLDELSE

KØLESKABE - OVERSÆTTELSE AF ORIGINALE INSTRUKTIONER

INSTRUKCJA OBSŁUGI I KONSREWACJI

SZAF CHŁODNICZYCH - TŁUMACZENIE ORYGINALNEJ INSTRUKCJI

ASENNUS, KÄYTTÖ JA HUOLTO-OPAS

JÄÄHDYTYSKAAPIT - ALKUPERÄISTEN OHJEIDEN KÄÄNNÖS

BRUKS- OG VEDLIKEHOLDSANVISNING

KJØLESKAP - OVERSETTELSE AV ORIGINALINSTRUKSJONENE

IT

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1 Products applicable to the following manual

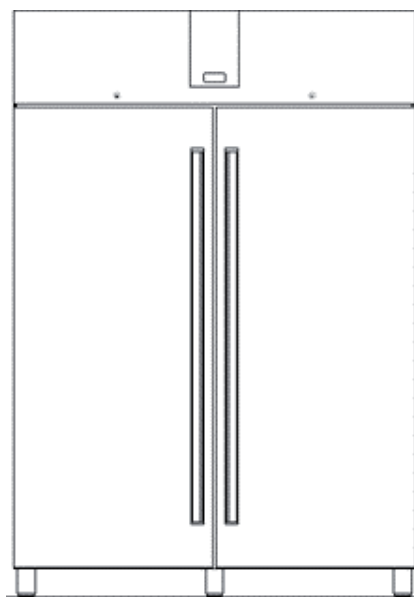
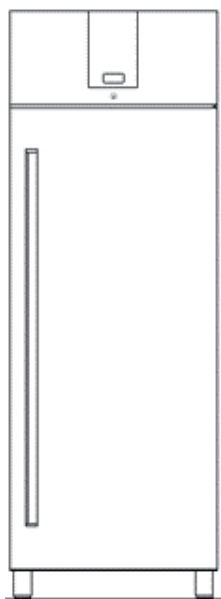
This manual applies only to professional SMEG SPR series cabinets:

Positive Temperature Cabinet (-2°C +8°C) PDX - PDXR

Ventilated model suitable for storing fresh food products, packaged precooked foods and beverages. The storage time is relatively short.

Negative Temperature Cabinet (-22°C -18°C) NDX - NDXR

Ventilated model suitable for storing frozen products for long periods.



2 Warning plates



PRESENCE OF VOLTAGE



GENERIC DANGER



FREEZING DANGER



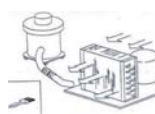
RISK OF FIRE



EARTH SYMBOL



SEE INSTRUCTION MANUAL



CONDENSER CLEANING



This symbol in the manual indicates a situation of general danger. Pay attention and read carefully the indications to which it refers.

3 Standards and general instructions

3.1 Initial requirements



It is recommended to carefully read the instructions and warnings contained in this manual before using the appliance.

This manual has been prepared with the aim of providing all the necessary instructions for the correct use of the machine, for maintaining it in perfect condition and is aimed at the safety of the user.

This manual is an integral part of the appliance and must be kept in an accessible place and known to all operators throughout the life cycle of the machine.

The material contained in this manual is for information purposes only. The content and the appliance may be subject to change without notice. The colours shown both in the product photographs (aesthetic panels) and in the schematic drawings and shapes that reproduce the display are purely indicative.

Read this manual and all information it contains carefully before using the appliance. Failure to read, misunderstand or misinterpret the instructions contained in this manual may cause damage to the appliance, as well as be a source of danger to the operator and decrease the performance of the machine.

The appliance is designed for use in the Ho.Re.Ca. world and is intended exclusively for the storage of products that require continuous temperature control and reporting in the event of a change in temperature or interruption of the cold chain. We declare that any use outside those permitted is considered improper use and therefore the manufacturer declines all responsibility.

3.2 General instructions



Installation, maintenance and any repair operations must only be performed by professionally qualified personnel, authorized by the manufacturer and only after disconnecting the appliance from the power supply. Failure to comply with the previous warning may result in a source of danger for the user and the voiding of the warranty.

- The appliance must be transported and handled in an upright position in accordance with the instructions on the packaging.
- The installation of any accessories on the machine must be carried out by qualified personnel. Do not use in the presence of explosive gases or mixtures and/or near sources of high magnetic or electric fields.
- *Multiple socket outlets/strips and other electronic devices (e.g. halogen transformers) must not be placed or used on the back of the units.*
- *Danger of injury from electric shock! Under the cover are electrically conductive elements. Have the LED lighting replaced or repaired only by the Technical Support Service or by specialised personnel trained for this purpose.*
- *This appliance must be fixed as indicated in the instructions for use, in order to exclude hazards arising from lack of stability.*
- *This appliance may be used by children aged 8 years and over and by persons with reduced physical, sensory or mental capacity or lack of experience and knowledge provided that they are supervised and instructed in the safe use of the appliance and the hazards involved. Children must never play with the appliance. Unattended children cannot perform the cleaning and maintenance that is the responsibility of the user.*
- The appliance must not be used outdoors, in an explosive atmosphere, in a fire hazard area, near heat sources or in direct sunlight. Adaptors or extension cables should not be used.
- Do not place anything on the bottom of the equipment. Use the appropriate grids to store the product.
- Before connecting the appliance, make sure that the means for disconnecting it from the mains power supply are incorporated into the fixed electrical system in accordance with the installation regulations (required for appliances supplied without a plug for connection to a fixed electrical system).
- The electrical safety of the appliance is only guaranteed if it is correctly connected to an effective earthing system in accordance with current regulations.

- Before carrying out any installation, maintenance (ordinary or extraordinary), repair and cleaning, it is necessary to unplug the power supply.
- For safety reasons, check that the size of the electrical system is suitable for the power consumption of the machine. If the outlet and the plug of the machine are not compatible, replace the outlet socket with a suitable one type as long as it complies with the regulations.
- Only original spare parts should be used to replace faulty components.
- In the event of a failure and/or malfunction of the machine, turn it off and refrain from any attempt at repair or direct intervention. It is necessary to contact only qualified personnel authorized by the manufacturer.
- Indications on emergency operations in the event of a fire:
 - Unplug the machine from the electric socket or interrupt the main power supply.
 - Do not use water jets.
 - Use powder or foam fire extinguishers.
- It is forbidden to tamper with or remove the evaporator housing cover, which protects the user from being cut by the evaporator blades.
- It is forbidden to remove the data plates applied on the motor compartment indicating the technical characteristics and the warning for ground connection.
- It is forbidden to remove the instruction plate applied to the evaporator protection and near the electrical wiring inside the engine compartment, which warns to exclude the power supply before working on the appliance.
- It is forbidden to remove the data plate indicating the type of power supply.
- It is absolutely forbidden to remove the safety guards in order to carry out routine maintenance. The manufacturer accepts no liability for accidents caused by failure to comply with the above obligation.
- To ensure hygiene and protect food from contamination, items that come in contact directly or indirectly with food and all surrounding areas must be thoroughly cleaned. Carry out these operations using only cleaning products for food use, avoiding flammable products or products that contain substances harmful to health.
- In case of prolonged inactivity, in addition to disconnecting all power lines, all internal and external parts of the appliance must be thoroughly cleaned.



The products must be stowed in such a way as to ensure effective air circulation inside the machine, i.e. they must not protrude beyond the perimeter of the shelf or the edges of the drawer.
 The load must never exceed 25kg and must not obstruct air circulation.
 For safety reasons, the appliance must be positioned so that the mains power switch is always accessible.

WARNING: All ventilation openings in the casing of the appliance or in the recessed structure must be kept free of obstructions.

ATTENTION: Do not use mechanical devices or any other means not recommended by the manufacturer to speed up defrosting.

ATTENTION: Do not damage the refrigerant circuit.

ATTENTION: Do not use electrical appliances in the food/ice storage compartments of the appliance unless they are of the type recommended by the manufacturer.

- Do not store explosive substances such as aerosol cans containing a flammable propellant in this appliance.
- If the power cable is damaged, replace it with one having the same technical characteristics.

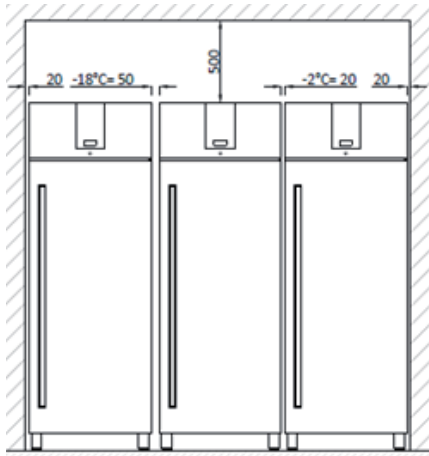
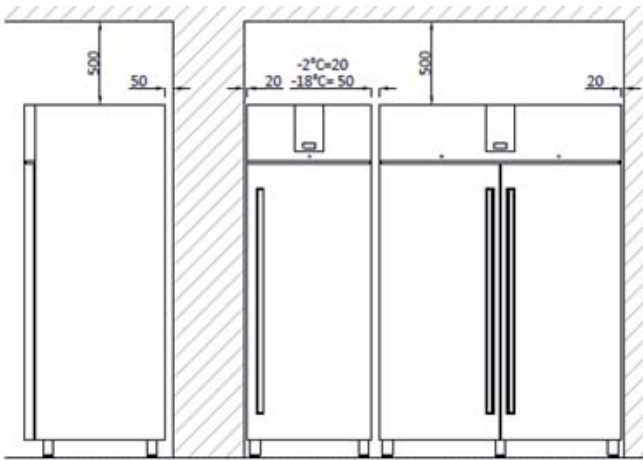
The gas contained in the appliance is highly INFLAMMABLE (A3).

The gas has to be recovered without releasing it into the atmosphere.

In order to reduce the risks due to the presence of flammable gases, this appliance must be installed by qualified personnel only.

Minimum Distances

Below are the minimum distances, in relation to the type of appliance, which must always be maintained.



4 Eprel database

From 1 March 2021, data on the energy efficiency class and ecodesign requirements are available in the European Product Database (EPREL). The database of products can be accessed via the following link <https://eprel.ec.europa.eu/>. You are prompted to enter the model identifier. The model ID can be found on the identification plate.

5 Warranty

Please refer to the attached booklet



This warranty does not cover any parts found defective as a result of negligent or careless use, failure to follow the instructions for use, incorrect installation or maintenance, maintenance or repairs carried out by unauthorised personnel, repairs carried out with non-original spare parts, damage during transport or circumstances which cannot be attributed to manufacturing defects in the appliance. Installation work, connection to the power supply and maintenance work described in the instructions manual are also excluded from the warranty.

5.1 WEEE Waste Disposal Directions



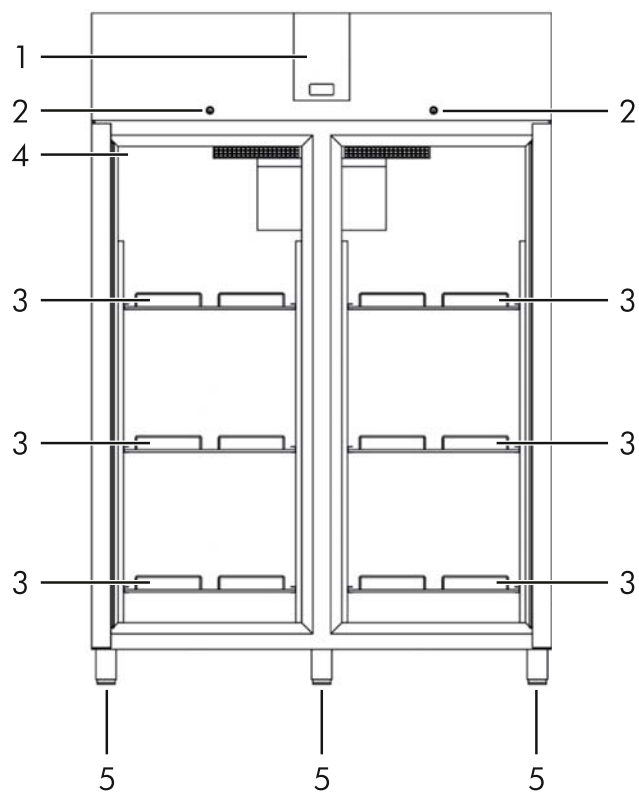
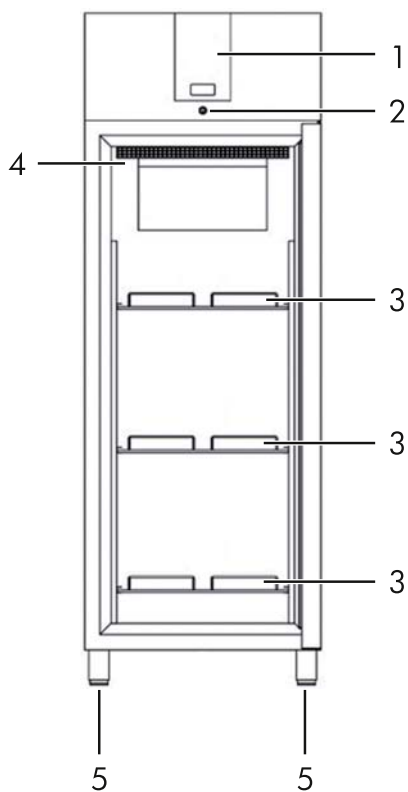
The appliance contains useful materials and should not be disposed of in the undifferentiated waste collection, but taken to special centres. The end-of-life appliances must be disposed of in a state-of-the-art manner, in accordance with the local regulations and laws in force.

During transport, do not damage the cooling circuit of the appliance when it is not in use.

This appliance contains flammable gases in the cooling circuit and in the insulating foam.

For more information on compliant disposal, please contact your city/municipal administration or waste disposal company.

6 Product description



- 1) Control and service elements
- 2) Lock
- 3) Gn 2/1 grids

- 4) Fill limit**
- 5) Adjustable feet Swivel wheels

** The filling limit is indicated by a sticker inside the appliance on the left.

Example below:



6.1 Characteristics plate

The identification plate shown is applied directly to the equipment. It indicates references and all the information necessary for safe operation.

SMEG S.p.A. Via Leonardo da Vinci 4 42016 Guastalla (RE) Italy	
1) Professional refrigeration storage cabinet Профессиональный холодильный шкаф	
Volume Объем (12)	700 liters
Climate class Климатический класс (8)	5
Production date Дата производства (13)	
Lighting power Мощность освещения (7)	1,6 W
Door resistance Дверной нагревательный элемент (14)	44 W
Fuse Предохранитель (6)	15A (5x20 250 V F15A)
Total power - Current Общая мощность - Электронный ток (5)	560 W -
Power supply data Напряжение, частота тока (4)	220 V - 50 Hz
Gas Хладагент (9)	R290 GWP 3
Gas quantity (kg) Количество хладагента (kg)	0,110
Imported to Great Britain by: Smeg UK Ltd, The Magna Building Wyndyke Furlong Abingdon OX14 1DZ, United Kingdom	
Mod (2)	SPRF7NDX
Full S/N (3)	SI 00

- 1) Equipment type
- 2) Equipment model
- 3) Serial number
- 4) Supply voltage and frequency
- 5) Rated power and current
- 6) Fuse
- 7) Lighting power
- 8) Climate class
- 9) Type and quantity of refrigerant gas
- 10) WEEE symbol
- 11) User manual symbol
- 12) Appliance volume
- 13) Date of manufacture
- 14) Power of door seal heating resistance

The climate class of the appliance is indicated on the identification plates.

The table shows the working conditions corresponding to the climate class indicated.

Climate Class	Room Temp °C	RH %
3	25	60
4	30	55
5	40	40
7	35	75

6.2 Materials and fluids

The materials in contact or likely to come into contact with the stored products comply with the relevant directives:

Ministerial Decree 21 March 1973

Regulation (EC) No. 1935/2004

Regulation (EU) No. 10/2011

Regulation (EC) No. 2023/2006

The machine is designed and built so that these materials can be cleaned before each use.

The refrigerants used comply with the applicable regulations:
 Regulation (EU) No. 517/2014.



The gas contained in the appliance is highly INFLAMMABLE (A3).



The gas has to be recovered without releasing it into the atmosphere.

GWP: R290 = 3

ODP : R290 = 0

7 Installation

7.1 Transport and handling



The machine must be transported and handled in accordance with the manufacturer's instructions, which can be found on the packaging, on the equipment and in this manual. This is necessary to prevent contamination of the refrigerant circuit with compressor lubricating oil, which would result in valve and heat exchanger coil failure and problems when starting the electric motor.



High



Fragile, handle with care



Do not expose to moisture

- The machine is positioned above a wooden base and is packed with protective plastics and a cardboard box.
- The machine must be moved using a forklift truck or a pallet truck with suitable forks (fork length at least 2/3 the length of the cabinet).
- Do not move the product by gripping it by the straps and dragging it.
- When inserting the lifting device, pay attention to the power cable and the position of the feet.
- Given the presence of concentrated weights in the upper part of the appliance, avoid dragging it during the movements (danger of tipping and damage to the feet).

- The packaging is made of cardboard and the pallet is made of wood. On the cardboard packaging there are a series of symbols that highlight, according to international regulations, the requirements to which the equipment must be subjected during loading and unloading, transport and storage.
- When the unit is delivered, check that the packaging is intact and that the unit has not been damaged during transport.
- Any damage must be reported immediately to the carrier.
- The equipment should be unpacked as soon as possible to make sure that it is intact and undamaged.
- Do not cut the cardboard with sharp tools to avoid damaging the steel panels underneath.
- Remove the cardboard packaging by pulling it upwards.
- After unpacking the appliance, check that the features correspond to those specified in the order.
- Contact the dealer immediately if there are any discrepancies.



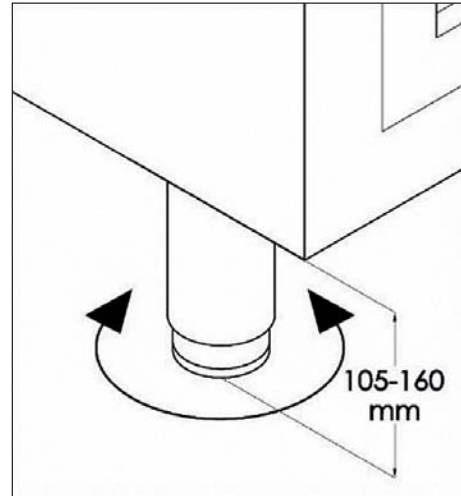
The manufacturer accepts no liability for problems arising from transport in conditions other than those specified above.

7.2 Positioning

- The equipment must be installed and started up by qualified personnel.
- The place of installation must be equipped with all power connections, waste disposal connections and adequate lighting. It must also meet all hygiene and health requirements in accordance with current legislation.
- To optimise consumption and reduce wear and tear on the machine, do not place it near heat sources or in an environment where the temperature is excessively high.
- Level the appliance by adjusting the individual feet (if present).
- To ensure correct operation, the appliance must only be installed and operated in a permanently ventilated room.
- Remove the packaging.
- Remove the supplied accessories to prevent damage to the internal compartment when removing the appliance from the wooden base.
- Wear protective gloves when handling the wooden base. Splinters may injure your hands.
- It is recommended that you use a forklift truck to remove the base. If this is not possible, pull the cabinet, keeping the base stationary, until the four wheels/feet protrude from their recesses, tilt the cabinet slightly and remove the base from the front.
- To ensure correct operation, the machine must be positioned so that the minimum clearances are maintained, as shown in the following drawings.

Adjustable feet

Use the adjustable feet to compensate for uneven floors. To adjust the height, turn the lower part of the corresponding foot.



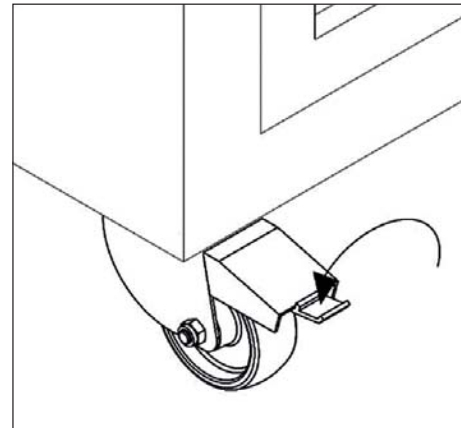
The height of the foot can be adjusted from 105mm to 160mm. Do not adjust the foot to a height greater than 160mm! The lower part of the foot may become loose and the appliance may tip over. This could result in a serious or fatal injury.



The appliance must be aligned both horizontally and vertically. If the appliance is tilted, the body of the appliance may become deformed and the door may not close properly.

Swivel wheels

The swivel wheels are 105mm high. You can apply the brake on the wheels at the front of the refrigerator, as shown in the figure.



If the wheels are not locked by the brake, the appliance may slip and move unintentionally, causing it to fall and/or disconnect from the mains power supply.

7.3 Initial cleaning

Remove the protective film from the internal and external surfaces of the appliance. Clean the inside of the appliance with mild, non-aggressive detergent (HACCP approved products are recommended) and rinse with water using a soft cloth, once finish cleaning.



Do not use water jets. Do not use abrasives. Do not spray detergents onto internal or external surfaces.



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

7.4 Electrical wiring and connection

The electrical installation and connection must be carried out by qualified personnel.



The machine must be connected to an effective earthing system in accordance with current regulations.

To properly connect the device to the mains, the cable must be plugged into the appropriate IEC socket.



Do not use adapters and/or converters. The appliance must be positioned so that the socket is accessible.

- Refrigerators are fitted with 10A fuses (IEC EN 61010-1, classification 66-5) and freezers are fitted with 15A fuses.
- Before connecting the appliance to the mains power supply, make sure that the voltage and frequency match those specified on the nameplate on the back of the appliance.

7.5 Setting-up the appliance

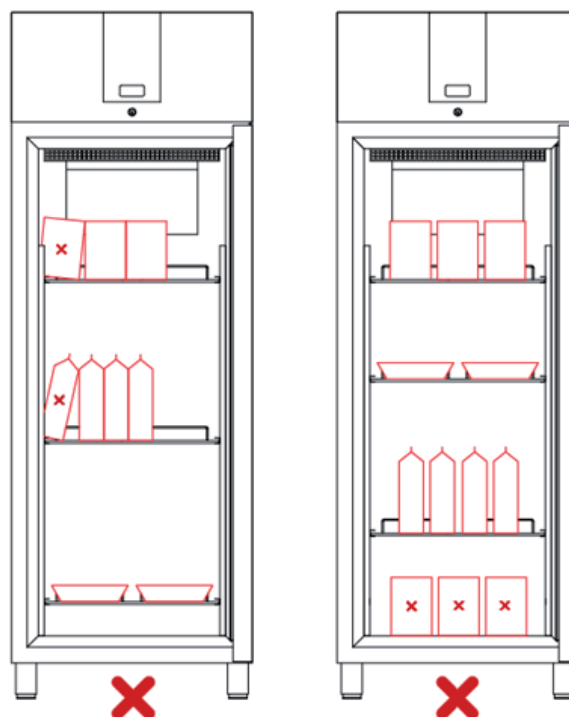
To avoid errors and accidents, it is important to carry out a number of checks before using the machine to understand if any damage has occurred during transport, handling and installation.

Checks to be carried out

- Check the integrity of the power cable (it must not be cut or damaged).
- Check the stability of the feet, door hinges and shelf supports.
- Check the integrity of the internal and external parts (pipes, radiators, fans, electrical components, etc.) and their fastenings.
- Make sure that the door seals have not been cut or damaged and that they seal properly.

How to ensure the best performance

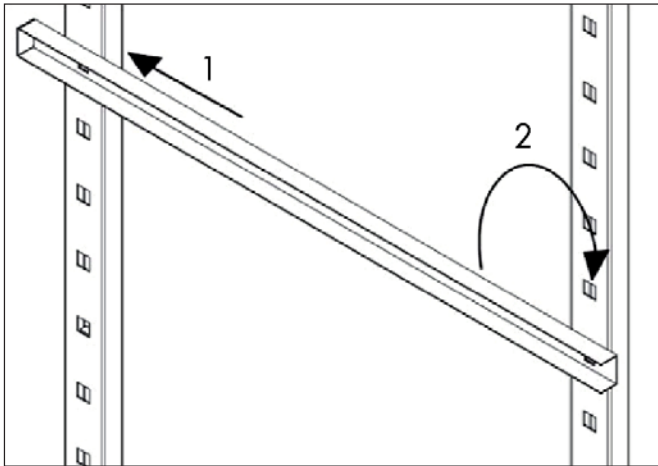
- Do not obstruct the motor compartment air vents.
- Always keep the front part of the condenser clean. Do not place objects on the top of the machine.
- Do not introduce products that are warmer than the ambient temperature.
- Place the products on the shelves or in drawers.
- Do not place them directly on the bottom or against the walls, doors or fixed guards.
- Close the doors properly.
- Limit the frequency and duration of door opening as much as possible. Each time the door is opened, it causes a change in the internal temperature.
- Load the shelves gradually.
- In order to ensure proper air circulation, avoid storing materials against the walls.
- Carry out routine maintenance regularly.



7.6 Accessories supplied

Guides

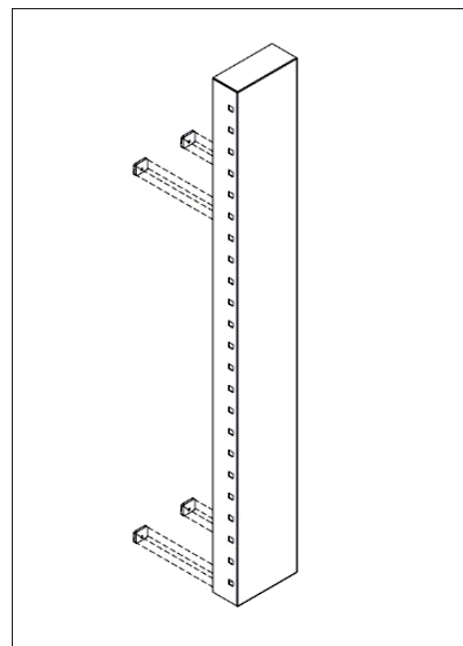
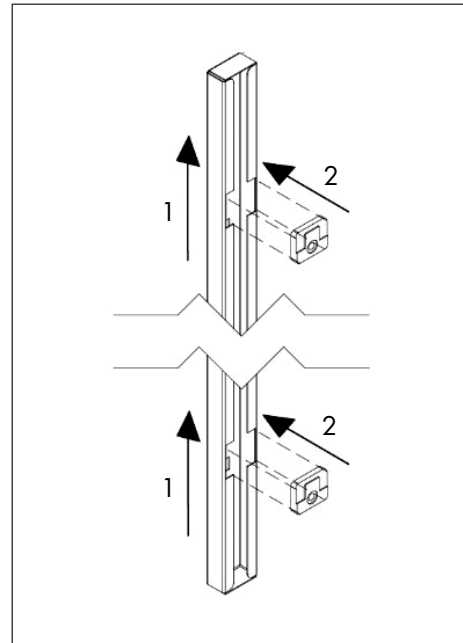
Insert the support guides supplied with the appliance as follows: Insert the hook of the guide into the rear seat and push it forward, then insert the front hook into the corresponding seat and push it down. To remove the guides, follow the procedure in reverse.



Rack

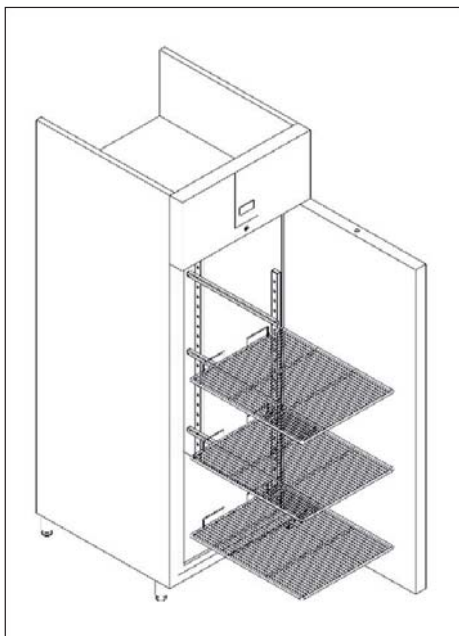
To remove the racks, all the grids must be pulled and the guides must be removed. Then, lift the rack by sliding it upwards and pull it towards you. To reinstall the guides, follow the procedure in reverse.

EN



Grids

The appliance is fitted with grid shelves that can be removed and inserted by sliding them along the guides.

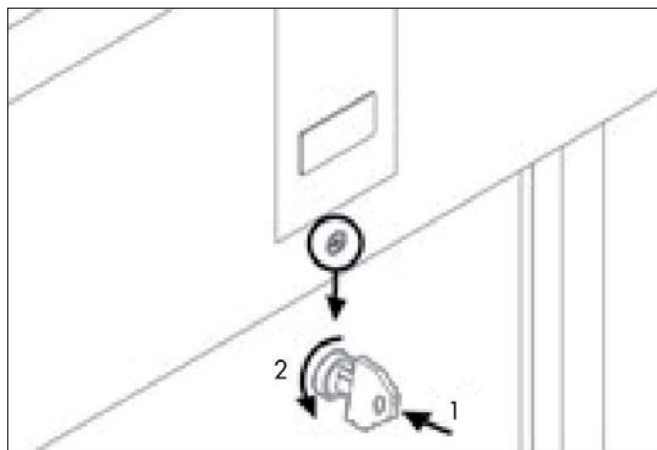


Lock

The appliance is equipped with a safety lock located on the front panel.

To lock the door, simply insert the key and turn it 180°, following the instructions in the figure.

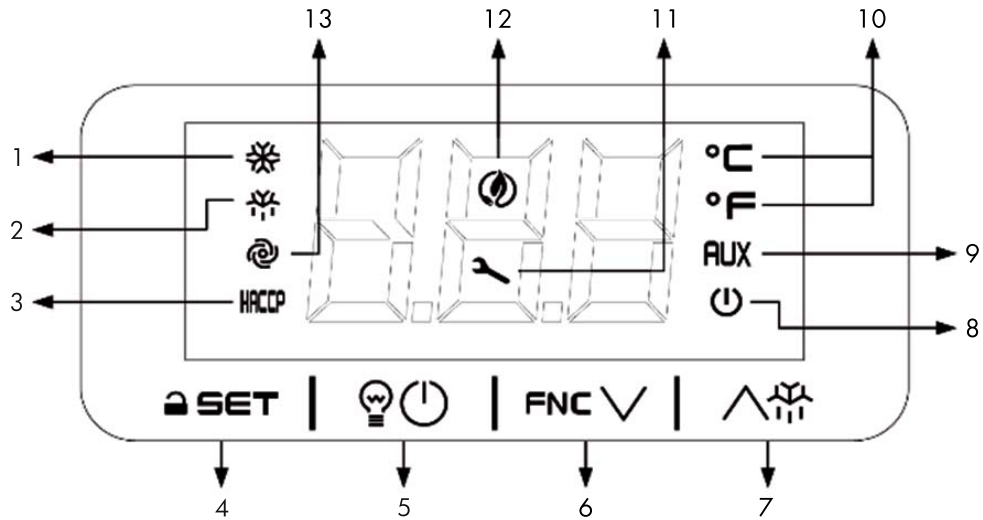
To unlock the door, follow the procedure in reverse.



8 Use and operation

8.1 Control panel controls description

EN



No.	REFERENCE	FUNCTION
1		Compressor status led
2		Defrost led
3	HACCP	HACCP alarm
4		Keypad unlock/setpoint key
5		Appliance on/off button
6		Function selector/scroll down key
7		Scroll up/defrost key
8		Unit status LED (on/off)
9	AUX	Condenser probe input LED (enabled/disabled)
10	°C/°F	Unit of measurement LED
11		Settings / maintenance required LED
12		Energy saving active LED
13		Evaporator fan status LED

8.2 Functions available on the display

Turn on/off

Press and hold the ON/STAND-BY button for 4s.

Unlock keypad

Press a key for 1s: the "UnL" label will appear on the display. If no key is pressed for 30 seconds, the "Loc" label appears on the display and the keypad locks automatically.

Set the setpoint

Make sure the keypad is not locked.

- 1) Touch the SET key.
- 2) Press the UP or DOWN key within 1.5 s to set the required value.
- 3) Press the SET key (or wait for 1.5 seconds).

Activate manual defrost

Make sure that the keypad is not locked and that overcooling is not active.

- 1) Press the UP button for 2s.

Silence the buzzer

Press any key.

Enable / disable overcooling

Make sure the keypad is not locked.

- 1) Touch the DOWN key.

Display the temperature detected by the probes

Make sure the keypad is not locked.

- 1) Press the DOWN button for 4s.
- 2) Press the UP or DOWN key within 1.5s to select a label.

LAB.	MEANING
Pb1	cabinet temperature
Pb2	evaporator temperature
Pb3	condenser temperature

- 3) Touch the SET key.
- 4) Press the ON/STAND-BY key (or wait for 60s) to exit the procedure.

Setting the date, time and day of the week



ATTENTION

Do not disconnect the power supply to the device within two minutes of setting the date, time and day of the week.

Make sure the keypad is not locked.

- 1) Press the DOWN button for 4s.
- 2) Press the UP or DOWN key within 1.5s to select the "rtc" label.
- 3) Press the SET key: the display will show the "yy" label followed by the last two numbers of the year.
- 4) Press the UP or DOWN key within 1.5s to set the year.
- 5) Repeat steps 3 and 4 to set the next labels.

LAB. MEANING OF THE NUMBERS FOLLOWING THE LABEL

n	month (01... 12)
d	day (01... 31)
h	hour (00... 23)
n	minutes (00... 59)

- 6) Press the SET key: the display will show the label for the day of the week.
- 7) Press the UP or DOWN key within 1.5s to set the day of the week.

LAB. MEANING

Mon	Monday
tuE	Tuesday
UEd	Wednesday
thu	Thursday
Fri	Friday
Sat	Saturday
Sun	Sunday

- 8) Press the SET key: the device will exit the procedure.
- 9) Press the ON/STAND-BY key to exit the procedure early.

Download HACCP data

In order to store and download HACCP data, the special Bluetooth module must be purchased and installed beforehand (see the list of available accessories).

Enable energy saving

The intelligent control system built into the cabinet detects the operating status and automatically adjusts the working cycles.

9 Regular maintenance

9.1 Cleaning the inside and outside of the cabinet

Routine maintenance consists of the daily cleaning of all parts that are likely to come into contact with food. Good maintenance ensures better performance, longer service life and continued compliance with safety requirements.

- Use water and non-abrasive and non-aggressive neutral detergents. **Do not use solvents and thinners.**
- Wash with a soft sponge cloth with **neutral non-abrasive products.**
- Disinfection: avoid substances that may alter the organoleptic characteristics of the products.
- Rinsing: cloth or sponge soaked in water. **Do not use water jets.**
- A weekly cleaning frequency is recommended. The user can define different frequencies depending on the type of product stored.

Clean the seals regularly to prevent mould from forming. We recommend using a solution of water and NaHCO_3 .



Do not use vinegar, aggressive or acidic products.

9.2 Cleaning the condenser

The condenser is the element that exchanges heat between the refrigerant gas and the surrounding environment. If the condenser becomes dirty or clogged, it will not work properly and the refrigerator will become less efficient. For these reasons, the condenser should be cleaned every month.



Before any cleaning operation on the condensers, turn off the unit and **DISCONNECT** the power cable: danger of electric shock and/or exchanger fans in motion.

The condenser, located on the top of the appliance, can be accessed using a safety ladder. Use a jet of air or a dry brush to remove the dust and fluff that has settled on the fins using a vertical motion (Fig. 21). When finished, switch the cabinet back on.



The following personal protective equipment should be used when carrying out this operation: safety goggles and respirator mask. The condenser has sharp parts and edges: wear protective gloves when cleaning it.

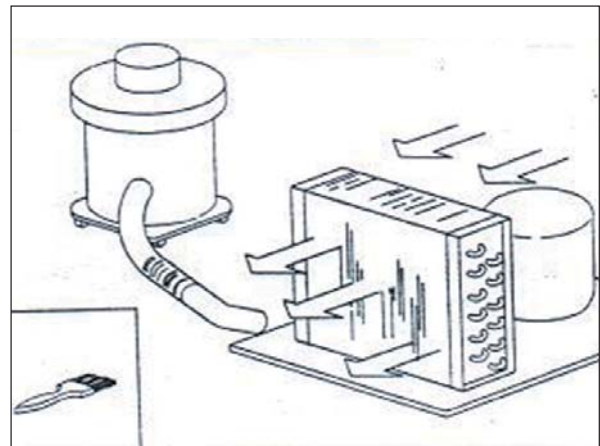


Fig. 21

In the event of long periods of inactivity

A long period of inactivity means more than 7 days. Proceed as follows:

- Switch off the machine and disconnect it from the power supply.
- Thoroughly clean the inside of the cabinet, shelves, guides and supports, paying particular attention to critical areas such as joints and magnetic seals.
- Leave the doors ajar to prevent air stagnation and residual moisture.

Extraordinary maintenance, repairs

All maintenance operations that have not been described in the previous chapters are to be considered "extraordinary maintenance".

Extraordinary maintenance and repairs must be carried out by qualified personnel who have been authorised by the manufacturer.



We accept no liability for any work carried out by the user or unauthorised persons, or for the use of non-original spare parts.

The following operations should be carried out regularly by qualified personnel:

- Clean the condenser with suitable tools (vacuum cleaner or soft brush).
- Check that the door seal is in good condition, replace it if necessary.
- Clean the condensation evaporation tray regularly.
- Check that the electrical connections have not become loose.
- Check that the jamb resistance is working correctly (freezers only).
- Check that the electronic thermostat / board and the probes are working correctly.
- Check that the electrical system is working correctly.

10 Diagnostics







Below are some simple tips in case the unit has problems.

If the problem is not resolved by taking the recommended measures, please contact technical support.

FAULT DESCRIPTION	POSSIBLE CAUSE	SOLUTION
The machine does not turn on	Defrost end	Starts after a 1 minute stop
	ON-OFF selector on the back (IEC SOCKET) set to OFF	Press the ON button
	No power	Check the power line
	Other	Contact Technical Support
The refrigeration unit does not start	The set temperature has been reached	Set new temperature
	Control panel faulty	Contact Technical Support
	Condenser is dirty	Clean the condenser
	Room too warm	Ventilate the room
	Door does not seal properly	Check the seals
	Other	Contact Technical Support
The refrigeration unit operates continuously but does not reach the set temperature	Room too warm	Ventilate the room more
	Condenser is dirty	Clean the condenser
	Insufficient coolant	Contact Technical Support
	Condenser fan stopped	Contact Technical Support
	Doors do not seal properly	Check the seals and the arrangement of products
	Evaporator completely frosted	Switch off the appliance for 12 hours with the door open
	Defrost valve open	Contact Technical Support
	Probe is faulty	Contact Support
The refrigeration unit does not stop	Thermostat is faulty	Contact Support
	Drain clogged	Clean the drain and pipe
Accumulation of water or ice in the drip tray	Machine not level	Adjust the support feet
	Persistent vibrations	Check that there is no contact between the appliance and other objects

11 Display operation LEDs

Below is a table containing the legend relating to the status of the LEDs of the electronic board operation.

LED	ON	OFF	FLASHING
	compressor on	- compressor off	- compressor protection in progress - setpoint setting in progress
	defrosting or pre-dripping on	-	- defrosting delay active - dripping on
	evaporator fans on	- evaporator fans off	- evaporator fan stop active
HACCP	HACCP alarm in memory	-	-
	energy saving active	-	-
	compressor maintenance request	-	- settings active - accessing additional functions
°C/°F	temperature display	-	- overcooling active
AUX	auxiliary output on	- auxiliary output off	- auxiliary output switched on by digital input - auxiliary output delay active
	device off	- device on	- device on/off in progress

11.1 Alarms shown on the display

Below are the alarms that can be viewed on the display with the corresponding meanings:

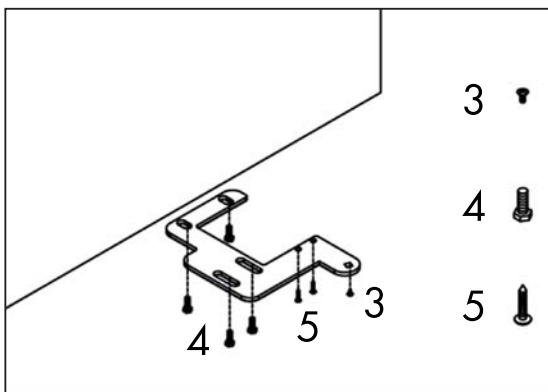
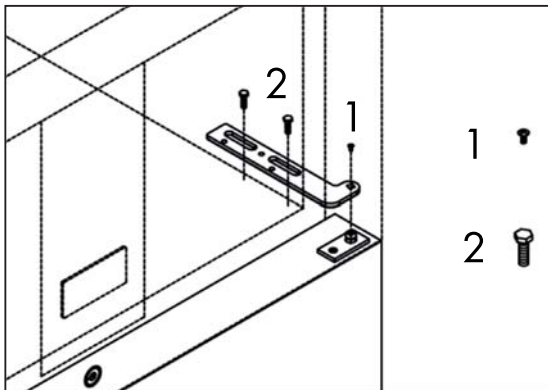
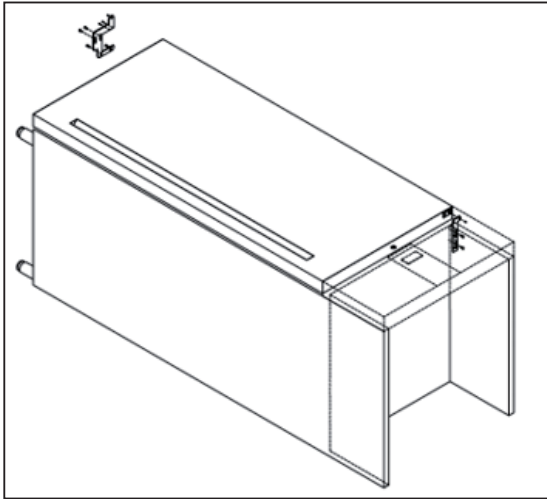
CODE	MEANING	ACTION REQUIRED
Pr1	Cabinet probe alarm	Contact Support
Pr2	Evaporator probe alarm	Contact Support
Pr3	Auxiliary probe alarm	Contact Support
rtc	Clock alarm	Set date/time/day of the week
AL	Low Temperature Alarm	Contact Support
AH	High temperature alarm	Make sure the door is closed, contact support
id	Door open alarm	Close the door, if the problem persists, contact support
PF	Power failure alarm	Reset the alarm and check the compartment temperature
COH	High condensation warning	Make sure the condenser is clean
CSd	High condensation alarm	Check the condenser, ventilate the room more
dF	Defrost timeout alarm	Reset the alarm and check the compartment temperature

12 Reversing the door

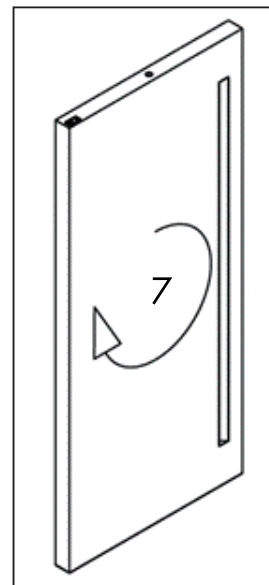
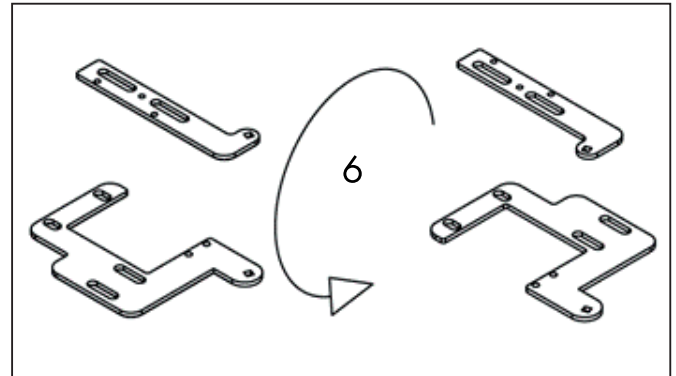
The modification of the hinge of the door must only be carried out by qualified personnel.

This change requires the intervention of two people.

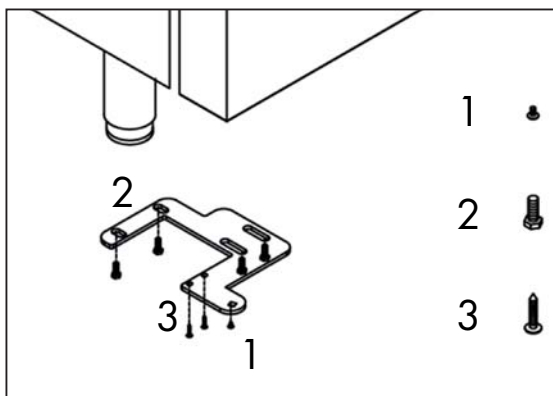
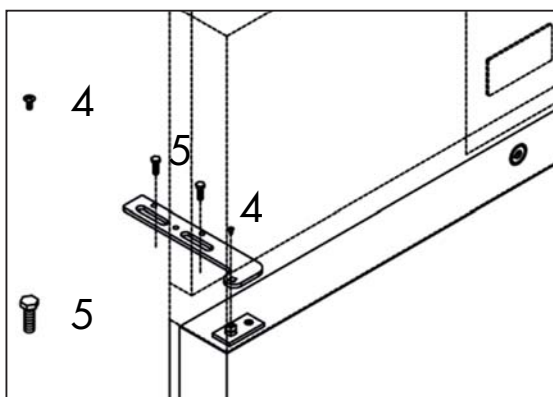
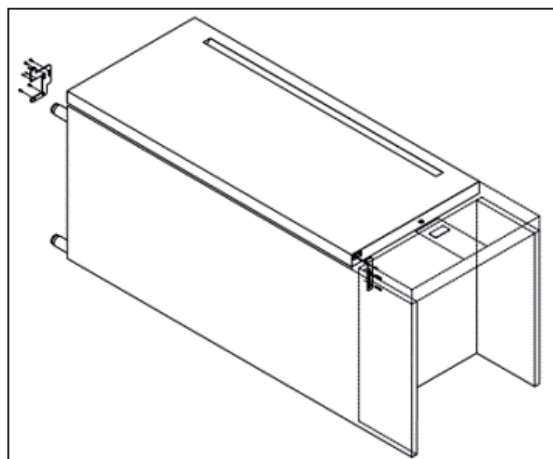
- For easy access to the fixing points, you should lay down the appliance. It is recommended that you place shims underneath the horizontal appliance to make it easier to grip when lifting.
- Once laid down, remove the screws and fixing bolts (1-5).



- Rotate the support brackets and the door (6-7) by 180° and reposition them on the body.



- Secure the door (1-5) again, taking care not to compress the door seal excessively when tightening screws and bolts.



- Once the fixing operation is finished, lift the appliance.



It is recommended not to start the appliance immediately after lifting it, but to wait at least 12 hours to avoid possible damage to the compressor.