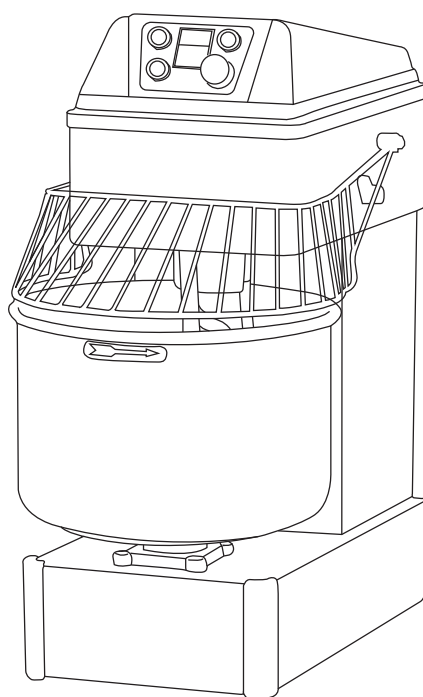


MOD : WR-SDTM-20

Production code : P020208DIV

INSTALLATION, OPERATING AND MAINTENANCE MANUAL: SPIRAL MIXER



EN	Installation, operating and maintenance manual	15
-----------	--	----

* *Original instructions*

Table of contents

1.	WARNINGS	16
1.1	Appliance description	16
1.2	Transportation and handling	17
1.3	Operating conditions and technical specifications	17
1.4	Installation	17
1.5	Electrical connections	18
1.6	Reasonably foreseeable misuse	18
1.7	Operation/use	19
1.8	Total shutdown	19
1.9	Routine cleaning and maintenance	19
1.10	Unplanned maintenance	19
1.11	Disposal	20
2.	INTRODUCTION	21
3.	APPLIANCE DESCRIPTION	21
4.	TRANSPORTATION AND HANDLING	21
5.	OPERATING CONDITIONS AND TECHNICAL SPECIFICATIONS	22
5.1	Rating plate	22
5.2	Commands and controls	22
6.	INSTALLATION	23
6.1	Controlling the appliance upon receipt	23
6.2	Positioning	23
6.3	Preparations to be made by the client	23
6.4	Electrical connections	23
7.	OPERATION/USE	23
7.1	Intended use and restrictions	23
7.2	Switching on the oven for the first time	23
7.3	Start up phase	24
7.4	Total shutdown	24
8.	CLEANING AND MAINTENANCE	24
8.1	Routine maintenance	24
8.2	Unplanned maintenance	25
8.3	Possible malfunctions	25
9.	DISPOSAL	25
10.	ATTACHED DOCUMENTATION	25
11.	WIRING DIAGRAMS AND TECHNICAL FEATURES	50-55



INSTALLATION, OPERATING AND MAINTENANCE MANUAL: SPIRAL MIXER

1. WARNINGS

The contents of this manual are generic and not all the functions described may be available on your product.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copy errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:



WARNING – Health and safety hazard for the persons involved



WARNING - Electrical hazard - Dangerous voltage



Read the instruction manual before using the appliance.

The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

This documentation is also made available by the manufacturer in digital format.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the appliance in the event of a fault or malfunction;
- Disconnect the equipment when cleaning the machinery;
- Only use the spare parts supplied or indicated by the Manufacturer;
- Ensure that the installation site is dry;
- Keep any heat or water sources away;
- Ensure proper lighting and ventilation according to legal regulations;



Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual.

If in any doubt, and whenever the need arises, contact the Dealer.

1.1 Appliance description

Every mixer is composed of:

- a robust, steel structure protected by varnish, which contains and supports the various appliance components;
- the bowl, the spiral, the central dough-breaker and the protection grate are all in stainless steel ; the bowl and the spiral they both rotate in the arrow direction;
- on feet, equipped with 4 castors with brake.

The equipment conforms to the 2014/35/UE, 2014/30/UE, 2006/42 EEC and 1935/2004/CE.

In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-64, EN 61000-3-2, EN 61000-3-3, EN 55014.

1.2 Transportation and handling

 If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.

Any blows to the surfaces of the appliance could result in immediate damage.

During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.

The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).

1.3 Operating conditions and technical specifications

The spiral mixer is intended to blend both soft and hard mixtures (mix and/or knead), made of flour, salt, yeast, fats and liquids (water, oil, ...) exclusively for foodstuff use.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).

 Warning: do not store explosive substances such as pressurised containers or items containing a flammable propellant inside these appliances.

 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label.

1.4 Installation

Before unpacking the appliance, check that the outer protective casing is fully intact.

Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

 The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.

Set down the appliance where desired using a pallet truck. If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining on the surfaces.

Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.

The equipment is supplied with the power cable but WITHOUT plug. Connection to the mains supply must be carried out by qualified personnel.

Before installing the appliance, check the load-bearing capacity and flatness of the surface on which it is to be placed. Incorrect levelling can cause the appliance to malfunction.

1.5 Electrical connections



They must be carried out in accordance with the local regulations in force. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The distance between the mixer and the socket must be such that the power cable is not stretched. Furthermore, the cable must not be located under the equipment.

The equipment's electrical circuit is designed to operate with a power supply voltage according to the configurations shown in the Tables in chapter 11, with a frequency of 50Hz. See wiring diagram Fig. 2 referring to the model purchased.

The electrical connection is made by connecting a cable to the equipment's terminal block.

Use cable type H07RNF or equivalent and an efficient and correctly sized earth conductor according to the total power of this appliance (see rating plate).

If the power cable is damaged, it must be replaced by the customer service or qualified personnel. The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.



The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker $\perp$).



Any operations carried out on electrical systems must be performed by qualified personnel. The manufacturer declines all responsibility in the event that these safety standards are not complied with.

1.6 Reasonably foreseeable misuse

Any use other than what is specified in this manual is considered improper. When using the machine, work or activities that may pose risks to the safety of the workers or cause damage to the appliance are not permitted.

Improper use includes:

- Placing the appliance in a weather-exposed outdoor area.
- Incorrectly installing the machine.
- Changing or tampering with the safety devices.
- Making changes or tampering with the appliance's electronic elements.
- Not complying with the deadlines for periodic checks, maintenance and cleaning.
- Placing or storing flammable or explosive materials in the immediate vicinity of the machine.

1.7 Operation/use

- When using the equipment for the first time, make sure it is perfectly clean, especially the surface of the bowl, the spiral, and the dough breaker, which come into contact with food. The manufacturer declines all responsibility if the products are not used as intended.
- When the mixer is working, the bowl and spiral rotate in the direction of the arrow.
- The spiral mixer is intended to blend both soft and hard mixtures (mix and/or knead), made of flour, salt, yeast, fats and liquids (water, oil, ...) exclusively for foodstuff use. Any other use shall be considered improper.
- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
- Do not store explosive substances such as pressurised containers or items containing a flammable propellant.

1.8 Total shutdown

When the unit is to be decommissioned for a lengthy period, the following measures must be taken:

- switch off the equipment by turning the main switch to the '0' position;
- disconnect the upstream power supply;
- empty and clean the bowl thoroughly;
- protect the stainless steel surfaces by covering them with Vaseline oil, rubbing vigorously with a cloth soaked in the oil;

1.9 Routine cleaning and maintenance

The appliance must only be cleaned after the power supply upstream from the appliance has been disconnected.

During the maintenance operations, the cable and the plug must be always visible and accessible for the operator who is performing the operations.

The routine and preventive maintenance essentially entails cleaning the external parts with warm water and mild soap on a weekly basis, and then rinsing and drying these thoroughly.

After each use of the machine is recommended to clean the bowl to remove any food residue. Do not use direct jets of water. We recommend cleaning the fins of the refrigerating unit's condenser at least every three months. These operations must be performed by qualified personnel.

WARNING:

- Under no circumstances should you use abrasive or corrosive cleaning products.
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel.
- When cleaning, do not wash the appliance with jets of water.
- It is forbidden to remove the safety guards.
- Smoking is prohibited.

1.10 Unplanned maintenance

Before carrying out any maintenance work, put the appliance in a safe condition. Unplanned maintenance is carried out in the event of a fault or malfunction. It must only be performed by qualified personnel and with the appliance disconnected from the power mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

1.11 Disposal

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.

This appliance is marked according to the European directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE).



The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.

2. INTRODUCTION

Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:



WARNING – Health and safety hazard for the persons involved



WARNING - Electrical hazard - Dangerous voltage



Read the instruction manual before using the appliance.

The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

This documentation is also made available by the manufacturer in digital format.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the appliance in the event of a fault or malfunction;
- Disconnect the equipment when cleaning the machinery;
- Only use the spare parts supplied or indicated by the Manufacturer;
- Ensure that the installation site is dry;
- Keep any heat or water sources away;
- Ensure proper lighting and ventilation according to legal regulations;



Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual.

If in any doubt, and whenever the need arises, contact the Dealer.

The equipment conforms to the 2014/35/UE, 2014/30/UE, 2006/42 EEC and 1935/2004/CE.

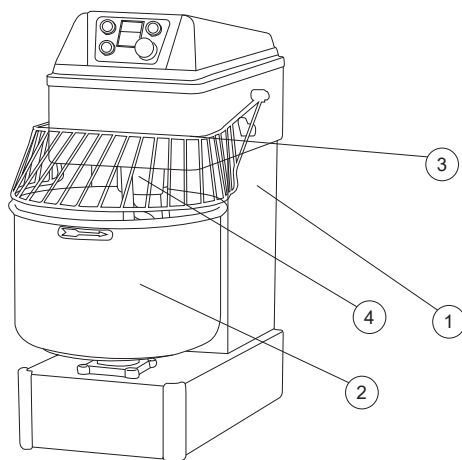
In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-64, EN 61000-3-2, EN 61000-3-3, EN 55014.

3. APPLIANCE DESCRIPTION

The spiral mixer is intended to blend both soft and hard mixtures (mix and/or knead), made of flour, salt, yeast, fats and liquids (water, oil, ...) exclusively for foodstuff use.

Every mixer is composed of:

- a robust, steel structure protected by varnish, which contains and supports the various appliance components;
 - the bowl, the spiral, the central dough-breaker and the protection grate are all in stainless steel ;
- the bowl and the spiral they both rotate in the arrow direction;
- on feet, equipped with 4 castors with brake.



1. steel structure protected by varnish;
2. bowl;
3. protection grate;
4. dough-breaker;
5. feet / 4 castors with brake.



4. TRANSPORTATION AND HANDLING



If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.

Any blows to the surfaces of the appliance could result in immediate damage.

During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.

The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).

5. OPERATING CONDITIONS AND TECHNICAL SPECIFICATIONS

The equipment covered by this manual is designed solely for blending dough exclusively for foodstuff use. Any other use shall be considered improper.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
Warning: do not store explosive substances such as pressurised containers or items containing a flammable propellant inside these appliances.

5.1 Rating plate

The rating plate contains the product's identification and technical data. The information it contains is listed below:

CE

1

MOD.

2

 N°

3

V

4

5

6

 A

7

 Hz

8

 kW max



- Manufacturer
- Conformity to EC directives

- Appliance's year of manufacture
- Item Model
- Serial number
- Electrical data: supply voltage (V)
- Electrical data: number of phases (~),
- Electrical data: absorbed current (A)
- Electrical data: supply frequency (Hz)
- Electrical data: maximum absorbed power (kW)

 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label.

5.2 Commands and controls

The control devices are grouped together on the instrument panel illustrated in Fig. 1. Electrical components conform to standards.

Fig. 1

COMMAND PANEL
10 L - 1 SPEED

E

G

A

B

COMMAND PANEL
1 SPEED

A

F

E

B

G

COMMAND PANEL
2 SPEEDS

C

F

D

B

G

A = START

B = STOP

C = LOWER SPEED START

D = HIGHER SPEED START

E = RED INDICATOR LIGHT

F = DIGITAL TIMER

G = EMERGENCY STOP BUTTON

6. INSTALLATION

6.1 Controlling the appliance upon receipt

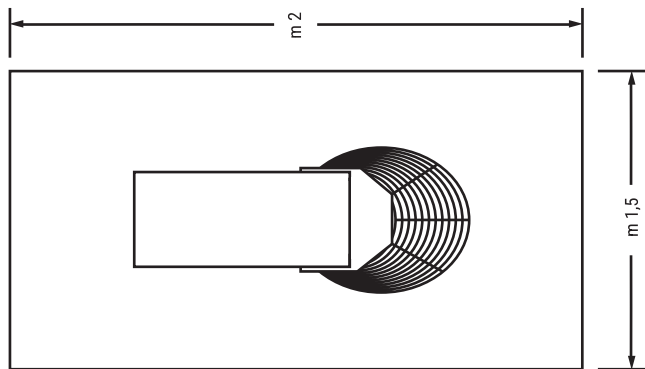
Before unpacking the appliance, check that the outer protective casing is fully intact.

Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

6.2 Positioning



The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.



Set down the appliance where desired using a pallet truck.

If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining on the surfaces.

Before installing the appliance, check the load-bearing capacity and flatness of the surface on which it is to be placed. Incorrect levelling can cause the appliance to malfunction.

In the normal working conditions and to have the best exploration of the potentiality of the machine, the operator needs an area of 2mt*1,5mt (see image on the right).

6.3 Preparations to be made by the client

Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.

6.4 Electrical connections



They must be carried out in accordance with the local regulations in force. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The distance between the oven and the socket must be such that the power cable is not stretched. Furthermore, the cable must not be located under the equipment.

The equipment's electrical circuit is designed to operate with a power supply voltage according to the configurations shown in the Tables in chapter 11, with a frequency of 50 Hz. See wiring diagram Fig. 2 referring to the model purchased.

The electrical connection is made by connecting a cable to the equipment's terminal block.

Use cable type H07RNF or equivalent and an efficient and correctly sized earth conductor according to the total power of this appliance (see rating plate).

If the power cable is damaged, it must be replaced by the customer service or qualified personnel.

The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.



The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker $\perp$).



Any operations carried out on electrical systems must be performed by qualified personnel.

The manufacturer declines all responsibility in the event that these safety standards are not complied with.

7. OPERATION/USE

7.1 Intended use and restrictions

- The equipment covered by this manual is designed solely for blending dough exclusively for foodstuff use. Any other use shall be considered improper.
- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to weather (rain, direct sunlight, etc.)
- Do not store explosive substances such as pressurised containers or items containing a flammable propellant.

7.2 Switching on the mixer for the first time

The appliance is equipped with adequate safety devices made of fixed guards, and an adequate distance between the bowl and the machine casing, with the scope of avoiding contact of parts of the human body (upper limbs) with the rotating bowl during the work phase, to eliminate the risks of dragging or crushing.

The appliance is also equipped with a lid sensor on the open bowl, with the scope of avoiding contact of parts of the human body (upper limbs) with the

moving parts during the work phase, to eliminate risks of dragging, crushing and abrasion.

Before using the appliance, the protection grate of the bowl must be completely lowered. For tilting head mixers it must be checked that the bowl is correctly inserted and blocked by the disk and that the top is down and blocked by the control pin.

When using the appliance for the first time, verify that it is perfectly clean. Particularly, control the surfaces of bowl, the spiral and the dough cutter that have contact with the food.

When using the appliance for the first time, verify that it is perfectly clean. Particularly, control the surfaces of bowl, the spiral and the dough cutter that have contact with the food.

Booting test:

After inserting the power cord plug into the mains socket, the appliance is ready for functional test:

- a) Before starting the appliance, make sure that power supply complies with the requirements and all the protections are correctly installed.
- b) At the first start, check that the spiral and the bowl rotate both in the direction of the arrow. If not, unplug and reverse the arrangement of the phases.
- c) For two-speed models, make sure the appliance's fast and slow buttons correspond to the actual machine speed. If not, unplug and reverse the arrangement of the wires that supply the buttons.



BEFORE USING THE APPLIANCE, MAKE SURE THAT IT IS PERFECTLY CLEAN, EXPECIALLY: ON THE SURFACES OF THE BOWL THAT ARE GOING TO BE TOUCHING THE FOOD.

7.3 Start up phase

Lift the protection and pour the ingredients necessary for the mixture into the bowl, then lower the bowl protection and press start.

To visually check the consistency of the dough, or to add further ingredients, it is possible to do it through the protection grid, without lifting it and thus interrupting the operation of the appliance.

Lifting the protection, the appliance stops: at closing, it is necessary to press start button again.

When work cycle is completed, leave appliance on hold, lift up the mobile protection to maximum opening, take mixture out of the bowl, proceed with cleaning of the appliance.

Use of the machine with rising head and removable bowl

In order to raise the head and to remove the bowl, proceed as follows:

- stop the appliance, unplug the socket;
- raise the protection completely;
- pull the pin as far as the top is blocked;
- raise the top by means of the little piston underneath;
- rotate clockwise the disk 0 as far as the bowl is unlocked;
- raise the bowl and take it off;
- lastly, remove the dough.

Once cleaning is complete, to relocate the bowl and the head, proceed as follows:

- put the bowl back on, and make sure that the pins underneath are correctly fixed in the related holes;
- then block the bowl rotating anticlockwise;
- put the head down pushing it downwards and lock it by the pin.

Use of two-speed machines

To switch from high to low or low to high speed, the user must press the stop button.

7.4 Total shutdown

When the appliance is not active for a lengthy period, switch off the main system of the electrical energy and disconnect the socket.

Empty and thoroughly clean the bowl.

8. CLEANING AND MAINTENANCE

Before carrying out any maintenance, including cleaning, take the following precautions:

- make sure that the appliance is disconnected from the electrical mains (unplug from the electrical outlet), as well as the power supply can not be reactivated accidentally;
- ensure the appliance is completely cooled down;
- use personal protection devices required by law;
- always operate with appropriate equipment;
- once the maintenance / repair / cleaning operation has been completed, before putting the appliance back into service, re-install all the protections and safety devices.

8.1 Routine maintenance

Cleaning must be carried out at the end of each use in observance of the hygiene rules and to protect the appliance's functionality, proceeding as follows:

- using a wooden or plastic palate first clean the residue of dough;
- with a soft sponge and warm water accurately clean the pan, the spiral, the dough breaker and the mobile protection;
- dry with kitchen paper, then pass over the parts just mentioned then all the machine with a smooth and cleaned cloth with a specific cleaning products for foods devices.

Note: in the case of a appliance with rising head and removable bowl, it is recommended to remove the bowl to facilitate cleaning operations.



We recommend not to use any kind of chemical product abrasive or corrosive. Absolutely

avoid using water JETS, different tools, rough or abrasive objects, metal wool, sponges etc. which can damage the surfaces and be dangerous from an hygienic point of view.

8.2 Unplanned maintenance

To maintain the efficiency and security of the appliance it is necessary to proceed with periodical maintenance, every 6 months, of the following indications:

- check the belt condition;
- check the thickness of the chain and lubricate it as needed.

Unplanned maintenance is carried out in the event of a fault or malfunction.

It must only be performed by qualified personnel and with the appliance disconnected from the power mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

8.3 Possible malfunctions

Fault	Cause	Solution
The appliance does not start	Power failure	Check the general switch, the plug, the power cord and, if necessary, the electrical circuit.
The shaft tremble	The protection grid and/or the lid are raised, or the bowl is not in the right position.	Properly lower the protection grid and/or the lid and/or reposition the bowl.
	The lock nut loose	Screw the lock nut
The mixer touches the bowl side.	1. Voltage too low	1. Check the power supply
	2. The belt is loose	2. Tighten the belt
	3. Overloaded	3. Do not overload.
Il corpo dell'impastatrice tocca la vasca.	The mixer or the bowl will deform	Adjust or replace it

9. DISPOSAL

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.

Demolition and disposal of the appliance, are the

sole responsibility and responsibility of the owner, who must act in compliance with the laws in force in their country regarding safety, respect and protection of the environment.

This appliance is marked according to the European directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE).



The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.

10. ATTACHED DOCUMENTATION

- Wiring diagram
- Installation manual