

# **SNOWFLAKE SBU 15 / 20 / 40**

Instruction manual

**sn❄wflake**

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*Annotate the emergency assistance number of specialised maintenance personnel.*

Name and Surname	Address	Tel./fax no.

# GENERAL INSTRUCTIONS ON DELIVERY

## GENERAL WARNINGS

We assure you have made the best choice in purchasing our products and hope you will be fully satisfied with our their performance. To this purpose, we recommend you strictly comply with the instructions and regulations contained in this handbook..

The user is required to carefully read the manual, always referring to it and conserving it in a known place, accessible to all authorised operators.

The equipment is destined only for the function for which it was designed and, being for professional use, must be used only by qualified personnel.

The manufacturer declines all responsibility and any obligation to warranty if damage occurs to the equipment, persons or things, imputable to incorrect installation, inappropriate use by untrained personnel, non specific modifications or interventions, use of non original or non specific replacement parts, failure to observe, even partially, the indications found in this manual.

Please remember that no reproductions of this handbook are allowed. Due to our constant technological updating and research, the features described in this handbook may be altered without prior notice.

## LIST OF REGULATION REFERENCES

The cooling cabinet we manufacture fully complies with the following European and national regulations:

2006/42 (machine regulations)  
2006/95 (low-voltage regulation)  
2004/108 (EMC regulation)  
97/23 (PED regulation)  
93/68 (new approach regulation)  
2002/95 (RoHS regulation)  
2002/96 (RAEE regulation)  
658/88 CEE  
108/89 CEE  
DPR 327/80 art.31 (Italy)

D.M. 15-06-71 (Italy)  
D.L. n°110 27-01-92 (Italy)  
J.O. 16-07-74 n°74-163 (France)

and the following European regulations:

EN55014-1;EN55104-2  
EN61000-3-2 ; EN61000-3-3  
EN60335-1;EN60335-2-89  
EN378-I-II

## TRASPORTATION AND HANDLING

For transportation and handling, all precautions necessary must be taken in order not to damage the equipment, referring to the indications found on the packaging of the same.

Make sure that the consignment has not been tampered with or damaged during transport.

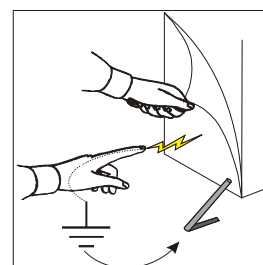
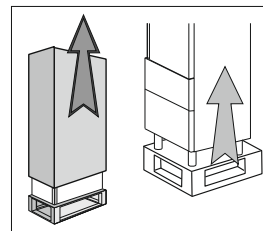
## UNPACKING

Installation must be carried out by authorised and specialised personnel.

After removing the packaging, ensure the integrity of the equipment and verify that all the parts or components are present and that the characteristics and state correspond to the specifications of the your order.

If not, please inform the retailer immediately.

Remove pvc protective film from all over the appliance.



**Attention:** all the packing material must be disposed of in accordance with the prevailing regulations in the country where the equipment is used and in any case must not be dispersed into the environment.

## GENERAL SAFETY WARNINGS

The user is responsible for operations carried out on the equipment which do not comply with the indications in this manual, and periodic training of all personnel authorised to work on the equipment is recommended.

*List of some general warnings:*

- do not touch the equipment with moist or wet hands or feet
- do not insert screwdrivers or kitchen tools or anything else between the guards and the parts in motion
- before any cleaning or maintenance operation, disconnect the equipment from the electrical mains
- do not pull on the power cord to disconnect the machine from the electrical mains
- during loading/unloading of product in the equipment use kitchen gloves
- use the needle probe to read the temperature at the core of the product, making sure to handle it with care

# INSTALLATION

## PLATE DATA

Make sure the technical wiring specifications comply with the ratings (i.e., V, kW, Hz, no. phases and mains power).

Please quote the product's serial number (shown on the rating plate) on any enquiry to the Manufacturer.

①				②				③				④				⑤				⑥				⑦			
A~	B	C	D	N				G	CE			S	T	M	R												
A~	B	C	D				P					G	H	L													
~			W	Z								G	H														

List of rates shown on the rating plate:

- |   |                                  |
|---|----------------------------------|
| 1) Model                                      | F) Fuse current                  |
| 2) Manufacturer's name and address            | G) Coolant type                  |
| 3) CE mark                                    | H) Coolant q.ty                  |
| 4) Year of make                               | L) Temperature grade             |
| 5) Serial number                              | M) Max hydraulic supply pressure |
| 6) Power insulation class                     | N) Room temperature              |
| 7) Electrical device casing protection rating | P) Expanding fluid               |
| A) Input voltage                              | R) WEEE Symbol                   |
| B) Electric current intensity                 | S) Water inlet temperature a     |
| C) Frequency                                  | T) Water consumption             |
| D) Rated power                                | W) Heating unit power            |
| E) Total lamp power                           | Z) Least pressure                |

## MAX ROOM TEMPERATURE

Air-condenser units should not operate if room temperature is over 38°C. Above 32°C maximum output is not guaranteed.

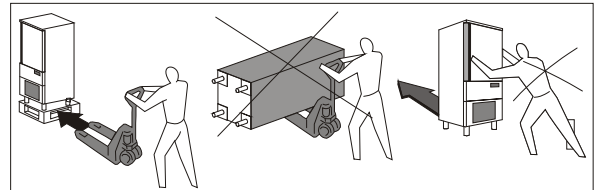
### Min. air circulation

Model	Air q.ty [m <sup>3</sup> /h]
10 kg	1.100
20 kg	3.500

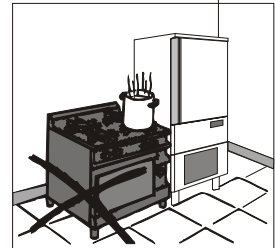
## POSITIONING

The appliance must be installed and tested in full compliance with accident-prevention regulations contained in national law and current guidelines. Installers are to comply with any current local regulations.

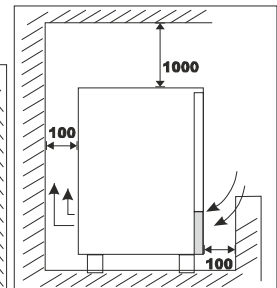
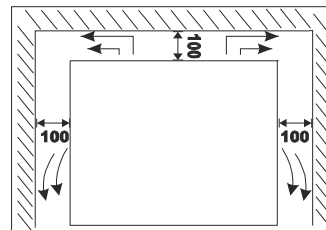
- Place the appliance onto the required working site.



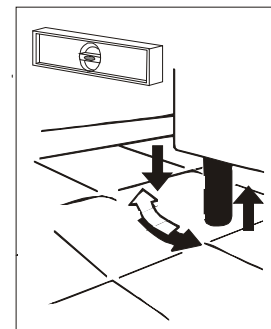
- Avoid locations with exposure to direct sunlight.
- Do not place the appliance in hot, poorly-ventilated rooms.
- Do not place the refrigerated compartment near heat sources.



- Leave a min. 100-mm clearance around the appliance on the sides where air inlet and outlet are located.



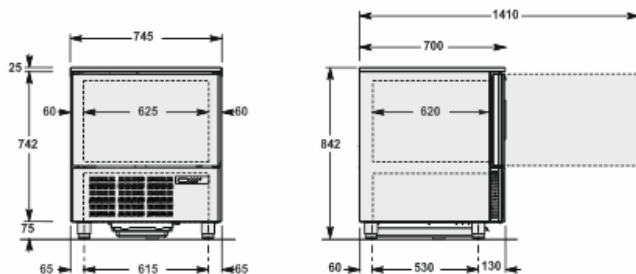
- Level the appliance by means of adjustable feet.



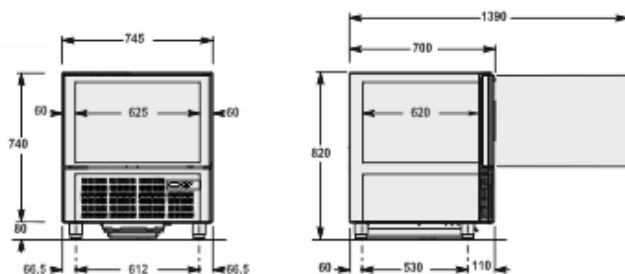
**WARNING:** If the appliance is not properly levelled the performance and condensate drain may be hampered.

## DIMENSIONS

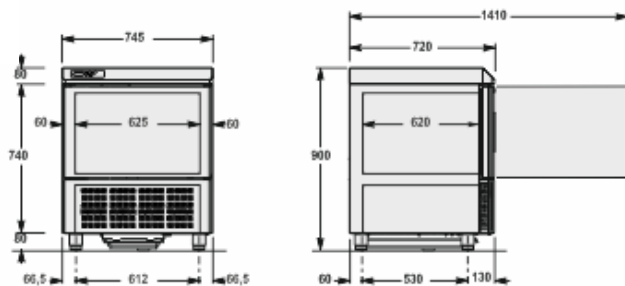
**SBU 15 HL**



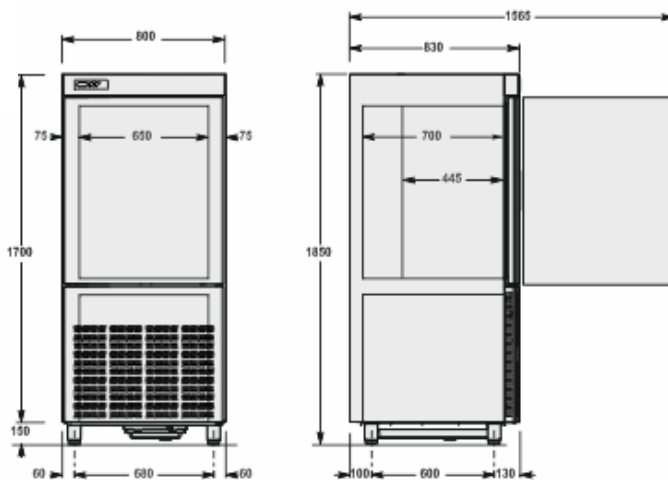
**SBU 20 HL**



**SBU 20 HT**



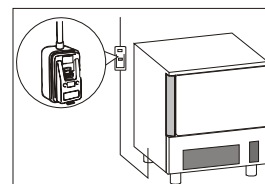
**SBU 40 HT**



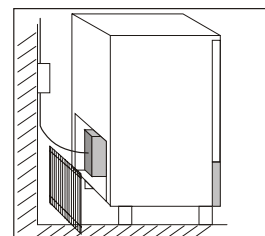


## WIRING

An omnipolar switch is to be installed before the appliance, in compliance with the current regulations applied in the country where the appliance is installed.



The electrical connection is carried out from the rear part.

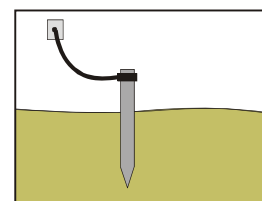


The electrical mains cables must be correctly sized and selected based on the installation conditions.

The 10kg models have 3m of single phase cable (3G 1,5mm<sup>2</sup>) with a SCHUKO type plug.

The 20kg models have 3,5m of three-phase cable (5G 2,5mm<sup>2</sup>) without plug.

The grounding cable is to be directly connected to a good grounding system.



**The guarantee will cease and the Manufacturer will not be liable for any damage to appliances or operators arising from the non-compliance with the and tampering to any part of the appliance (electric, thermodynamic or hydraulic plant).**

## CONDENSATE DRAIN

The equipment has a condensation collection tray. The tray is extractable from the lower part of the equipment.

## TESTING

Should the appliance have been transported horizontally instead of a vertical position **DO NOT START THE APPLIANCE IMMEDIATELY. WAIT FOR AT LEAST 24 HOURS BEFORE OPERATING.**

***The manufacturer declines any responsibility and any warranty obligation if damage occurs to the equipment imputable to transportation in a horizontal position.***

Carry out the following checkings:

- 1) Outside temperatures must be included between 15°C and 38°C.
- 2) Turn on the appliance and wait 30 minutes before the use if the external temperature is "low".
- 3) Check power input
- 4) Carry out at least one full quick cooling cycle

## CONTROL AND SAFETY SYSTEMS

The following information concerns skilled staff only.

- **Door micro-switch:** Prevents the appliance from working when the door is open
- **Overall protection fuses:** Protect the whole power circuit from and short-circuits and overloads
- **Compressor thermal relay:** Operates in case of an overload or working failures
- **Motor-fan thermal relay:** Operates in case of an overload or working failures
- **Safety pressure-switch:** Operates in case of coolant over-pressure
- **Cabinet temperature control:** Is run by NTC probe through the relevant electronic card
- **Core temperature control:** Is run by PT100 probe through an electronic card
- **Electronic boards:** based on the parameters entered they command and control any devices connected to the equipment.

## DISPOSAL

### WASTE STORAGE

At the end of the product life, avoid release to the environment. The doors should be removed before disposal. Temporary storage of special waste is permitted while waiting for disposal by treatment and/or final collection. Dispose of special waste in accordance with the laws in force with regard to protection of the environment in the country of the user.

### PROCEDURE FOR ROUGH DISMANTLING THE APPLIANCE

All countries have different legislation; provision laid down by the laws and the authorised bodies of the countries where the demolition takes place are therefore to be observed. A general rule is to deliver the appliance to specialised collection and demolition centers. Dismantle the refrigerator grouping together the components according to their chemical nature. The compressor contains lubricating oil and refrigerant, which may be recycled. The refrigerator components are considered special waste, which can be assimilated with domestic waste. Make the appliance totally unusable by removing the power cable and any door locking mechanisms in order to avoid the risk of anyone being trapped inside.


**DISMANTLING OPERATIONS SHOULD BE CARRIED OUT BY QUALIFIED PERSONNEL.**

### THE SAFE DISPOSAL OF WASTE FROM ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE DIRECTIVE 2002/96/EC)

**Do not dump pollutant material in the environment. Dispose of it in compliance with the relevant laws.**

Under the WEEE (Waste Electrical and Electronic Equipment) Directive 2002/96/EC, when scrapping equipment the user must dispose of it at the specific authorised disposal centers, or consign it, still installed, to the original seller on purchase of new equipment.

All equipment which must be disposed of in accordance with the WEEE Directive 2002/96/EC is marked with

a special symbol .

**The improper disposal of Waste Electrical and Electronic Equipment is liable to punishment under the relevant laws in the countries where the offence is committed.**

**Waste electrical and Electronic Equipment may contain hazardous substances with potential harmful effects on the environment and human health. You are urged to dispose of them properly.**

# OPERATION

## GENERAL DESCRIPTION

The blast chiller is a chilling machine capable of cooling the temperature of a freshly cooked product up to +3°C (positive chilling) and up to -18°C (negative chilling), in order to conserve it for a long period of time without altering the organoleptic characteristics.

Machine capacity as to the quantity to be cooled depend on the model purchased.

## SETTING UP

Before setting to operation thoroughly clean the cooling cabinet with a suitable detergent or sodium bicarb dissolved in lukewarm water. Clean the appliance inside to remove any condensate caused by the Manufacturer's final testing.

Cooling and freezing speed depends on the following factors:

- a) container shape, type and material;
- b) whether container lids are used;
- c) foodstuff features (density, water contents, fat contents);
- d) starting temperature;
- e) thermal conduction inside the foodstuffs.

Positive /Negative quick cooling time depends on type of foodstuffs to be processed.

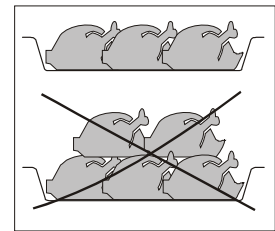
In general the programmes the machine is equipped with are based on the chamber temperature management, the fan speed and the chilling time, in any case never exceed 3.6kg of load for GN1/1 and a thickness of 50mm.

Check that the positive chilling programme, up to +3°C at the product core, does not take more than 90 minutes and that the negative chilling programme, up to -18°C at the product core, does not take more than 4 hours. We recommend pre-chilling the work chamber before beginning with a chilling programme and not covering the food during the programme in order not to increase times.

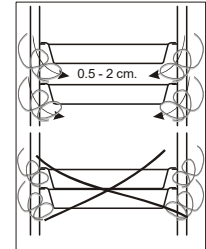
We recommend using the core probe in order to have the exact core temperature reading. Do not stop the cycle before reaching a temperature of +3°C during positive quick cooling and -18°C during negative quick cooling.

## MACHINE LOADING

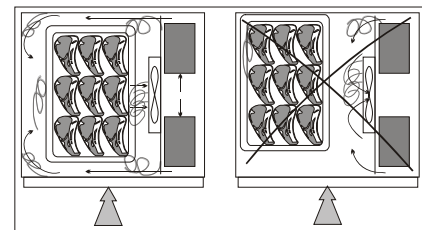
Do not pile up foodstuffs to be cooled. Thickness should be lower than 50mm in negative quick cooling and lower than 80mm in positive quick cooling.



Make sure air circulation is not hampered between food trays.

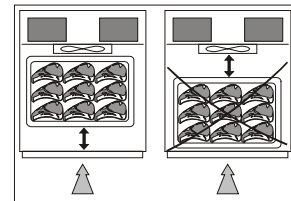


The grid-holding frame (included in those models which include trolleys) is to be located at the center of the cabinet.

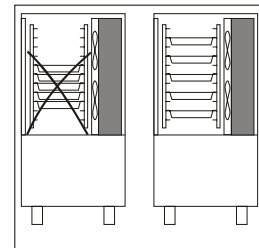


## POSITION OF TRAYS

Place the trays as close to the evaporator as possible.

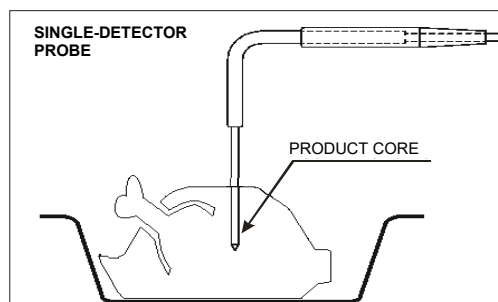


If the cabinet is not full place the trays at equal distance from one another.



## CORE PROBE

For proper position of the probe, refer to the following pictures.



## TEMPERATURES

Do not leave the cooked products that are to be chilled/frozen at room temperature.

Avoid humidity losses, which will be detrimental to the conserved fragrance of the product.

We recommend beginning the chilling/freezing programme as soon as the preparation or cooking phase has ended, being careful to insert the product into the equipment at a temperature no lower than +70°C. The cooked product can enter the equipment even at very high temperatures, greater than +100°C, as long as the chamber has been pre-chilled.

In any case it should be taken into consideration that the programme reference times always start from a temperature of +90°C, in positive chilling from +90°C to +3°C and in negative chilling from +90°C to -18°C.

## LENGTH

Cooled or frozen processed foodstuffs may be stored in a refrigerator for 5 days of processing with no quality alterations.

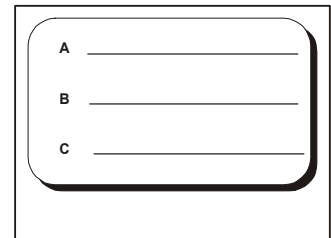
For best results we recommend keeping temperature constant throughout the storing (0°C to 4°C), according to the various commodities.

Storing time may be increased to approx. two weeks by using vacuum processing.

After a negative quick cooling cycle, foodstuffs may be stored safely for 3 to 18 months, according to the type of foodstuff processed.

We strongly recommend keeping storing temperature at -20°C or below.

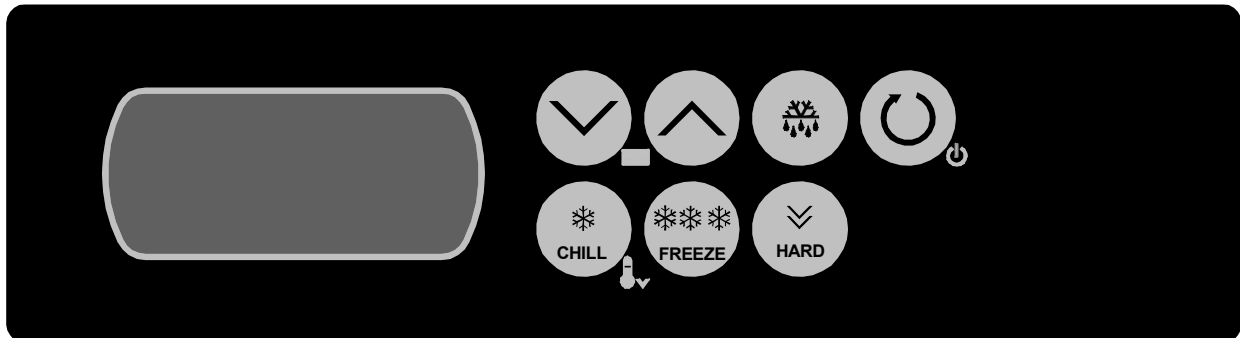
The cooled product should be wrapped in a specific film for foodstuffs (better still, vacuum stored) and provided with a sticker reporting the content [A], date of processing [B] and expiry date [C] written in permanent type ink.






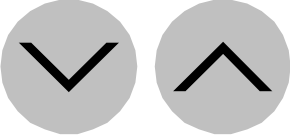













A \_\_\_\_\_  
B \_\_\_\_\_  
C \_\_\_\_\_

## CONTROL PANEL

The illustration shows the equipment control panel, while the list indicates the description and functionality of the individual commands.



	<p><b><u>STANDBY/ON KEY</u></b>  <i>With the card on standby:</i></p> <ul style="list-style-type: none"> <li>• hold the button down for 1 sec to switch the tab page on</li> </ul> <p><i>With the card on stop and the cycle selected:</i></p> <ul style="list-style-type: none"> <li>• press this key once to start the cycle</li> </ul> <p><i>With the card set on cycle running:</i></p> <ul style="list-style-type: none"> <li>• press the button once to stop the cycle</li> </ul> <p><b>NOTE:</b> If you hold this key pressed for 3 seconds, you can set the card to Off from any mode.</p>
	<p><b><u>POSITIVE SOFT QUICK COOLING KEY</u></b>  <i>With the card on stop:</i></p> <ul style="list-style-type: none"> <li>• press this key once to select a positive soft quick cooling cycle</li> </ul>
	<p><b><u>NEGATIVE QUICK COOLING KEY</u></b>  <i>With the card on stop:</i></p> <ul style="list-style-type: none"> <li>• press this key once to select a negative quick cooling cycle</li> </ul>
	<p><b><u>HARD QUICK COOLING KEY</u></b>  <i>With selected blast chill cycle</i></p> <ul style="list-style-type: none"> <li>• press the button once to select the positive/negative/Hard chilling cycle</li> </ul>
	<p><b><u>DEFROST KEY</u></b>  <i>With the card on stop:</i></p> <ul style="list-style-type: none"> <li>• hold the button down for 4 seconds to run a defrosting cycle (if necessary)</li> </ul>
	<p><b><u>UP AND DOWN KEYS</u></b>          Use these keys to increase or decrease values  <i>With the card on stop:</i></p> <ul style="list-style-type: none"> <li>• hold the  button down for 1 sec to access the probe display menu</li> </ul>

	<b><u>POSITIVE QUICK COOLING LED</u></b> It is on during positive blast chilling and blinking during selection
	<b><u>NEGATIVE QUICK COOLING LED</u></b> It is on during negative blast chilling and blinking during selection
<b>HARD</b>	<b><u>HARD QUICK COOLING LED</u></b> It is on during hard chilling, blinking during selection, and on when the function is not active
	<b><u>CORE PROBE LED</u></b> It is on during a core probe cycle and blinking during selection or when warning that the needle is not inserted
	<b><u>TIME LED</u></b> It is on during a time-controlled cycle and blinking during selection
	<b><u>STORING LED</u></b> It is on during the stage after blast chill preservation and blinking during the cycle when the compartment probe is displayed
	<b><u>DEFROST LED</u></b> It is on during defrosting and blinking during dripping
	<b><u>LED PRE-COOLING</u></b> It is on or blinking during the pre-cooling cycle
	<b><u>ON/OFF LED</u></b> It is on when the card is set to stand-by; it is off in any other state of the card
	<b><u>FAHRENHEIT LED</u></b> Temperature is measured in Fahrenheit degrees
	<b><u>CELSIUS LED</u></b> Temperature is measured in Celsius degrees

## PROGRAMME

- CORE PROBE POSITIVE SOFT QUICK COOLING CYCLE: cycle suitable for cooling foodstuffs with thickness lower than 4[cm] using a room temperature of about 0[°C]. The cycle is controlled by the core probe.
- CORE PROBE POSITIVE HARD QUICK COOLING CYCLE: cycle suitable for cooling foodstuffs with thickness exceeding 4[cm] using a room temperature ranging from -30[°C] to -5[°C]. The cycle is controlled by the core probe.
- CORE PROBE NEGATIVE SOFT QUICK COOLING CYCLE: cycle for blast freezing delicate food using an initial chamber temperature around 0[°C]. The cycle is controlled by the core probe.
- CORE PROBE NEGATIVE HARD QUICK COOLING CYCLE: cycle suitable for freezing foodstuffs using a room temperature of about -30[°C]. The cycle is controlled by the core probe.
- TIME-CONTROLLED POSITIVE SOFT QUICK COOLING CYCLE: cycle suitable for cooling foodstuffs with thickness lower than 4[cm] using a room temperature of about 0[°C]. The cycle is time-controlled.
- TIME-CONTROLLED POSITIVE HARD QUICK COOLING CYCLE: cycle suitable for cooling foodstuffs with thickness exceeding 4[cm] using a room temperature ranging from -30[°C] to -5[°C]. The cycle is time-controlled.
- TIME-CONTROLLED NEGATIVE SOFT QUICK COOLING CYCLE: cycle for blast freezing delicate food using an initial chamber temperature around 0[°C]. The cycle is time-controlled.
- TIME-CONTROLLED NEGATIVE HARD QUICK COOLING CYCLE: cycle suitable for freezing foodstuffs using a room temperature of about -30[°C]. The cycle is time-controlled.

**NOTE:** At the end of the quick cooling phase, the device starts the storing phase (+2[°C] at the end of the positive quick cooling; -22[°C] at the end of the negative quick cooling).

### Cooling time


FOODSTUFF	SHEET	MAX. LOAD	PRODUCT THICKNESS	QUICK COOLING TIME	ROOM TEMPERATURE	CORE TEMPERATURE
<b>FIRST COURSES</b>						
Bechamel	GN1/1 h60	6 lt	4 cm	70 minutes	-20 °C	3°C
Meat broth	GN1/1 h110	8 lt	6-7 cm	110 minutes	-20 °C	3°C
Cannelloni	GN1/1 h40	4 Kg	3-4 cm	40 minutes	-20 °C	3°C
Vegetable soup	GN1/1 h100	5 lt	5 cm	100 minutes	-20 °C	3°C
Fresh pasta	GN1/1 h40	1 Kg	5 cm	20 minutes	-20 °C	3°C
Meat and tomato sauce	GN1/1 h60	5 Kg	5 cm	90 minutes	-20 °C	3°C
Bean soup	GN1/1 h60	5 Kg	5 cm	100 minutes	-20 °C	3°C
Fish soup	GN1/1 h60	4 Kg	5 cm	110 minutes	-20 °C	3°C
<b>MEAT AND POULTRY</b>						
Roast pork	GN1/1 h60	8 Kg	10 cm	110 minutes	-20 °C	3°C
Braised beef	GN1/1 h60	8 Kg	15 cm	110 minutes	-20 °C	3°C
Boiler beef	GN1/1 h60	6 Kg	12-18 cm	110 minutes	-20 °C	3°C
Chicken breast	GN1/1 h40	5 Kg	4-5 cm	30 minutes	0 °C	3°C
Roast-beef	GN1/1 h40	4 Kg	10-15 cm	80 minutes	-20 °C	3°C
<b>FISH</b>						
Baked grouper	GN1/1 h40	3 Kg	5-10 cm	110 minutes	-20 °C	3°C
Squill	GN1/1 h40	2 Kg	3 cm	25 minutes	-20 °C	3°C
Vacuum-stored mussel	grid GN1/1	2 Kg	max 3-4 cm	20 minutes	-20 °C	3°C
Fish salad	GN1/1 h40	4 Kg	3-4 cm	30 minutes	0 °C	3°C
Boiled polyp	GN1/1 h60	5 Kg	-	60 minutes	-20 °C	3°C
Stewed cuttlefish	GN1/1 h60	4 Kg	4-5 cm	60 minutes	-20 °C	3°C
<b>VEGETABLES</b>						
Carrots trifolate	GN1/1 h60	4 Kg	4-5 cm	60 minutes	-20 °C	3°C
Mushrooms trifolati	GN1/1 h60	4 Kg	4-5 cm	60 minutes	-20 °C	3°C
Zucchini trifolate	GN1/1 h60	3 Kg	4-5 cm	90 minutes	-20 °C	3°C
<b>PASTRY/DESSERT</b>						
Vanilla / chocolate pudding	GN1/1 h60	6 lt	4-5 cm	90 minutes	0 °C	3°C
Creme anglaise	GN1/1 h60	3 lt	4-5 cm	100 minutes	0 °C	3°C
Custard a	GN1/1 h60	3 lt	4-5 cm	100 minutes	0 °C	3°C
Panna cotta (single portion)	grid	3 lt	6 cm	60 minutes	0 °C	3°C
Ice-cream cake	grid	3 Kg	4-6 cm	50 minutes	0 °C	3°C
Tiramisù	GN1/1 h60	5 Kg	4-5 cm	45 minutes	0 °C	3°C





## PRE-COOLING CYCLE

It is advisable to run a cooling cycle prior to selecting any cooling cycle.



Press  for 1 sec to run the pre-cooling cycle


The  icon blinks



The pre-cooling cycle continues once the temperature of -25 °C is reached in the chamber, the  remains steady, and the buzzer is activated for 1 sec.

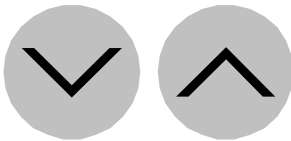
## CORE PROBE POSITIVE SOFT QUICK COOLING CYCLE



**WARNING: insert the needle probe correctly to run a temperature-controlled cycle.**



Press the  key to select a core probe positive Soft QC


The  and  icons blink  
The display shows the room probe temperature setpoint during QC







Press  or  within 15 seconds to change the value

Use the  and  keys to change the value



Press the  key to start the cycle


The  and  icons remain steady: the test is run to verify the insertion of the core probe

The cycle is run when the test is completed successfully; otherwise, a time-controlled positive soft chilling cycle will start. The  and  icons remain on.

## CORE PROBE POSITIVE HARD QUICK COOLING CYCLE


**WARNING: insert the needle probe correctly to run a temperature-controlled cycle.**



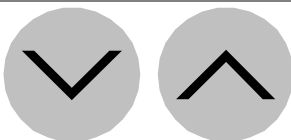
Press the  key to select a core probe positive Soft QC



The  and  icons blink



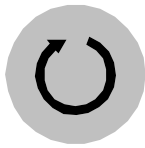
Press the  key to select a core probe positive Hard QC

The **HARD** icon blinks  
The display shows the room probe temperature setpoint during QC



Press  or  within 15 seconds to change the value

Use the  and  keys to change the value



Press the key to start the cycle

The and icons remain steady: the test is run to verify the insertion of the core probe

The cycle is run when the test is completed successfully; otherwise, a time-controlled positive hard chilling cycle will start. The and icons remain on

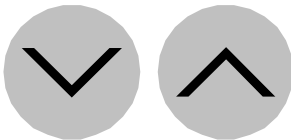
## CORE PROBE NEGATIVE SOFT QUICK COOLING CYCLE

**WARNING: insert the needle probe correctly to run a temperature-controlled cycle.**

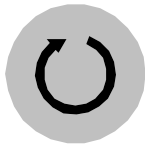


Press the key to select a core probe negative Soft QC

The , and **HARD** and icons blink  
The display shows the room probe temperature setpoint during QC



Press or within 15 seconds to change the value  
Use the e keys to change the value



Press the key to start the cycle

The , , **HARD** and icons remain steady: the test is run to verify the insertion of the core probe

The cycle is run when the test is completed successfully; otherwise, a time-controlled negative hard chilling cycle will start. The , , **HARD**, and icons remain on

## CORE PROBE NEGATIVE HARD QUICK COOLING CYCLE

**WARNING: insert the needle probe correctly to run a temperature-controlled cycle.**



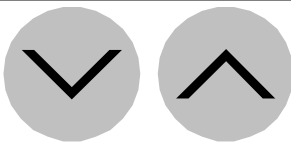
Press the key to select a core probe positive Soft QC

The , , **HARD** and icons blink  
The display shows the room probe temperature setpoint during QC




Press the key to select a core probe negative Soft QC




The **HARD** icon turns off  
The display shows the room probe temperature setpoint during QC






Press or within 15 seconds to change the value  
Use the e keys to change the value



Press the  key to start the cycle


The ,  and  icons remain steady: the test is run to verify the insertion of the core probe



The cycle is run when the test is completed successfully; otherwise, a time-controlled negative soft chilling cycle will start. The , , and  icons remain on

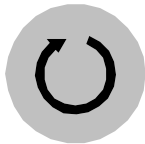
## TIME-CONTROLLED POSITIVE SOFT QUICK COOLING CYCLE


**WARNING: Do not insert the needle probe to run a time-controlled cycle.**





Press the  key to select a core probe positive Soft QC



The  and  icons blink  
The display shows the room probe temperature setpoint during QC

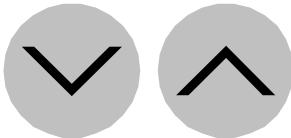






Press the  key to start the cycle

The  and  icons remain steady: the test is run to verify the insertion of the core probe

As the needle probe is not inserted, the test is not completed successfully and the time-controlled cycle is launched

The  and  icons remain steady  
The display shows the remaining time of the cycle




Press  or  to change the value  
Use the  e  keys to change the value

## TIME-CONTROLLED POSITIVE HARD QUICK COOLING CYCLE


**WARNING: Do not insert the needle probe to run a time-controlled cycle.**



Press the  key to select a core probe positive Soft QC

The  and  icons blink





Press the  key to select a core probe positive Hard QC

The **HARD** icon blinks  
The display shows the room probe temperature setpoint during QC

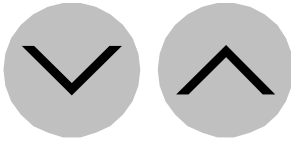






Press the  key to start the cycle

The ,  and **HARD** icons remain steady: the test is run to verify the insertion of the core probe

As the needle probe is not inserted, the test is not completed successfully and the time-controlled cycle is launched

The ❄️, ⌚ and **HARD** icons remain steady  
The display shows the remaining time of the cycle




Press  or  to change the value  
Use the  e  keys to change the value

## TIME-CONTROLLED NEGATIVE SOFT QUICK COOLING CYCLE


**WARNING: Do not insert the needle probe to run a time-controlled cycle.**




Press the  key to select a core probe negative Soft QC

The ❄️, ❄️❄️, **HARD** and  icons blink

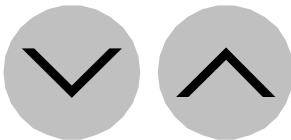






Press the  key to start the cycle

The ❄️, ❄️❄️, **HARD** and  icons remain steady: the test is run to verify the insertion of the core probe

As the needle probe is not inserted, the test is not completed successfully and the time-controlled cycle is launched

The ❄️, ❄️❄️, **HARD** and ⌚ icons remain on  
The display shows the remaining time of the cycle




Press  or  to change the value  
Use the  e  keys to change the value

## TIME-CONTROLLED NEGATIVE HARD QUICK COOLING CYCLE


**WARNING: Do not insert the needle probe to run a time-controlled cycle.**



Press the  key to select a core probe negative Soft QC


The ❄️, ❄️❄️, **HARD** and  icons blink



Press the  key to select a core probe negative Hard QC

The **HARD** icon turns off  
The display shows the room probe temperature setpoint during QC

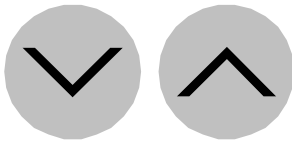


Press the  key to start the cycle

The ❄️, ❄️❄️, and ⌚ icons remain steady: the test is run to verify the insertion of the core probe

As the needle probe is not inserted, the test is not completed successfully and the time-controlled cycle is launched

The ❄️, ❄️❄️ and ⌚ icons remain steady  
The display shows the remaining time of the cycle



Press or to change the value  
Use the e keys to change the value

## DEFROSTING

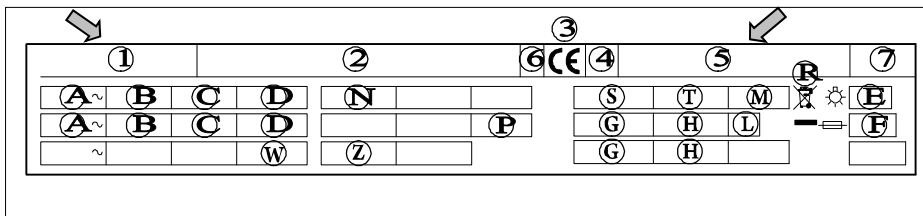


Press for 4 seconds to run the defrosting cycle

The icon is on, blinking during dripping

## ALARMS AND FAULT ANALYSIS

If the fault is not corrected by following the above instructions ask for skilled assistance and avoid carrying out any other operations, especially on the electricals. When informing the servicing company of the fault, state **1** and **5** numbers.



## SIGNALS

### LED MEANING



**Positive quick cooling led**

*if it is lit, positive blast chilling in progress*

*if it flashes, you have selected a positive blast chilling and preservation cycle*



**Negative quick cooling led**

*if it is lit, negative blast chilling in progress*

*if it flashes, you have selected a negative blast chilling and preservation cycle*

### HARD

**Hard quick cooling led**

*if it is lit, hard chilling in progress*

*if it flashes, you have selected a hard chilling and preservation cycle*



---

---

**Blast chilling with probe LED**

*if it is lit:*

- blast chilling with probe in progress

*if it flashes:*

- the test to verify the insertion of the probe was not completed successfully
  - you have selected a blast chill and preservation cycle with probe
- 

**Time-controlled blast chill LED**

*if it is lit:*

- timed blast chilling in progress

*if it flashes:*

- day and time setting in progress
  - you have selected a timed blast chill and preservation cycle
- 

**Storing LED**

*if it is lit, preservation in progress*

*if it flashes, the compartment probe is displayed during the cycle*

---

**Defrost LED**

*if it is lit, the defrost will be running*

*if it flashes, the dripping will be running*

---

**Pre-cooling LED**

*if it is lit, the pre-cooling process has ended and the blast chiller is ready for inserting the food stuff*

*if it flashes, the pre-cooling process is in progress but the blast chiller is not yet ready for inserting the food stuff*

---

**LED on/off**

*if it is lit, equipment in “standby”*

*if it is off, equipment in “on”*

---

**LED Celsius degree**

*if it is lit, the temperatures will be measured in degrees Celsius*

---

**LED Fahrenheit degree**

**(If the Fahrenheit scale is needed this has to be adjusted by a service technician)**

*if it is lit, the temperatures will be measured in degrees Fahrenheit*

---

**min**

**LED minutes**

*if it is lit, time is measured in minutes*

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<b>INDICATIONS</b>	
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<b>CODE</b>	<b>MEANING</b>
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**Loc**    The keyboard is locked

---

**UnL**    The keyboard is unlocked

---

<b>ALARMS</b>
---------------

---

<b>CODE</b>	<b>MEANING</b>
-------------	----------------

---

<b>AL</b>	<b>Lower temperature alarm</b> <ul style="list-style-type: none"><li>• This alarm code will be displayed if the cabinet temperature does stay more than 10K below the storage set temperature for more than 15 minutes</li></ul>
-----------	--

---

	<b>Upper temperature alarm</b> <ul style="list-style-type: none"><li>• This alarm code will be displayed if the cabinet temperature does stay more than 10K above the storage set temperature for more than 15 minutes</li></ul>
--	--

<b>AH</b>	<i>Effects:</i> <ul style="list-style-type: none"><li>• the instrument will store the alarm</li></ul>
-----------	---

---

---

**id**      **Open door alarm**  
 • This alarm does only occur if the door is left open for more than 1 minute  
*Remedies:*  
 • verify the state of the door – Make sure the door is closed properly

---

**HP**      **High pressure alarm**  
 • This alarm does occur if the system is operating under too high pressure  
*Remedies:*  
 • Make sure the cabinet is installed with correct clearance according to what is stated under “positioning”  
 • Make sure the condenser is clean  
*Effects:*  
 • When the HP alarm is present the compressor and the evaporator fan will be turned off and the condenser fan will be turned on.

---

<b>ERROR CODES (SERVICE)</b>
------------------------------

---

<b>CODE</b>	<b>MEANING</b>
-------------	----------------

---

**Pr1**      **Cabinet probe error**  
*Remedies:*  
 • check the integrity of the probe  
 • check the connection instrument-probe  
 • check the cabinet temperature  
*Effects:*  
 • equipment in “standby”; no cycle can be selected or started  
 • during blast chilling, the cycle is interrupted  
 • during preservation, the controller will try to maintain the correct temperature by operating the compressor activity on a fixed time schedule  
 • defrosting is never activated  
 • the heating elements of the door do not turn on  
 • the “AL” minimum temperature alarm is never activated  
 • the “AH” maximum temperature alarm is never activated

---

**Pr2**      **Needle Probe Error**  
*Remedies:*  
 • check the integrity of the probe  
 • check the connection instrument-probe  
 • check the cabinet temperature  
*Effects:*  
 • equipment in “standby”; the blast chill cycles with probe are timed  
 • during positive blast chilling with probe, the duration of the cycle is 90 minutes  
 • during negative blast chilling with probe, the duration of the cycle is 240 minutes  
 • heating is interrupted while heating the needle probe

---

**Pr3**      **Evaporator probe error**  
*Remedies:*  
 • check the integrity of the probe  
 • check the connection instrument-probe  
 • check the cabinet temperature  
*Effects:*  
 • defrost cycles will last for the maximum defrost time (15 minutes)  
 • there will be no temperature limit at which the evaporator fan is stopped, to protect compressor

---





# MAINTENANCE

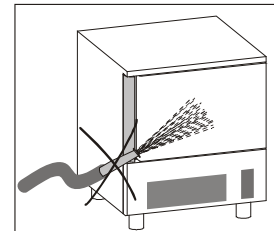
## MAINTENANCE AND CLEANING

### CLEANING THE CABINET

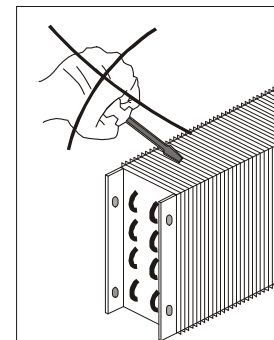
Clean inside the cooling cabinet daily.  
Both the cabinet and all the internal components have been designed and shaped to allow washing and cleaning all parts easily.  
Before cleaning, defrost the appliance and remove the internal drain.  
Disconnect the master switch.  
Clean all components (stainless-steel, plastic or painted parts) with lukewarm water and detergent.  
Then rinse and dry without using abrasives or chemical solvents.



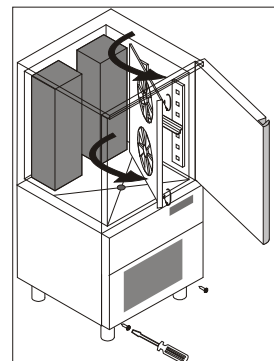
Do not wash the appliance by spraying high-pressure water on the machine.



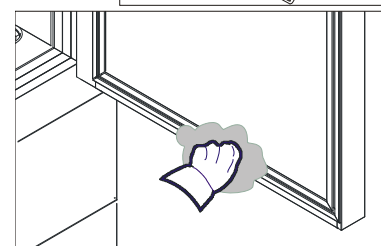
Do not rinse with sharp or abrasive tools, especially the evaporator.



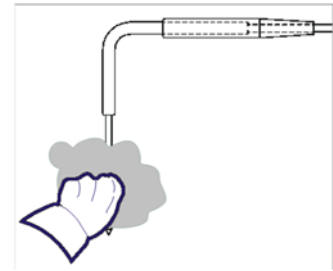
You may clean inside the evaporator after loosening the knobs and rotating the protection component.



Wash the door gasket with water. Accurately dry with a dry cloth. We recommend wearing protecting gloves throughout the operations.



Hand-wash the probe using lukewarm water and a mild detergent or products with biodegradability higher than 90%. Rinse with water and sanitary solution. Do not use detergents containing solvents (such as trichloroethylene, etc) or abrasive powders  
**ATTENTION:** do not use hot water to wash the probe.



**CLEANING THE AIR CONDENSER**

The air condenser should be kept clean to ensure the appliance's performance and efficiency, as air should freely circulate inside the appliance.

The condenser should therefore be cleaned every 30 days, using non-metal brushes to remove all dust and dirt from condenser blades.

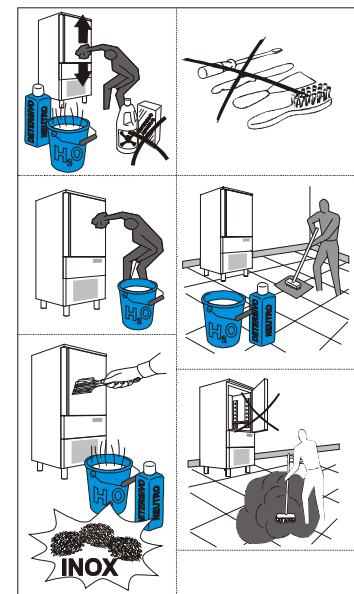
Access to the condenser is from the front.

Unhook the front guard, pulling it and turning it to the right.



**STAINLESS-STEEL MAINTENANCE**

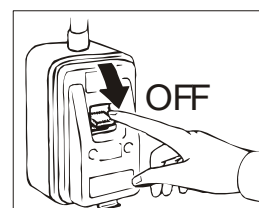
By stainless steel we mean INOX AISI 304 steel.  
 We recommend following the instructions below for the maintenance and cleaning of stainless-steel parts.  
 This is of the utmost importance to ensure the non-toxicity and complete hygiene of the processed foodstuffs.  
 Stainless-steel is provided with a thin oxide layer which prevents it from rusting. However, some detergents may destroy or affect this layer, therefore causing corrosion.  
 Before using any cleansing product, ask your dealer about a neutral chloriness cleansing product, as to avoid steel corrosions.  
 If the surface has been scratched polish it with fine STAINLESS-STEEL wool or a synthetic-fiber abrasive sponge. Always rub in the direction of the silking.  
**WARNING:** Never use iron wool for cleaning STAINLESS STEEL.  
 Furthermore, avoid leaving iron wool on the appliance surface as tiny iron deposits may cause the surface to rust by contamination and affect the hygiene of the appliance.



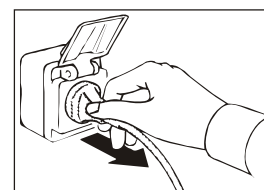
## DISCONTINUED USE

Should the machine be disconnected over long periods, follow the instructions below to maintain the appliance in good condition:

Turn the mains switch OFF.



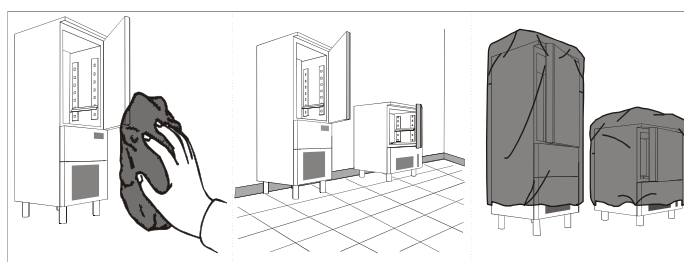
Disconnect the plug.



Empty the appliance and clean it in accordance with the instructions given in the chapter "CLEANING".

Leave the door ajar to prevent a bad smell.

Cover the compressor unit with a nylon cloth to protect it from dust.



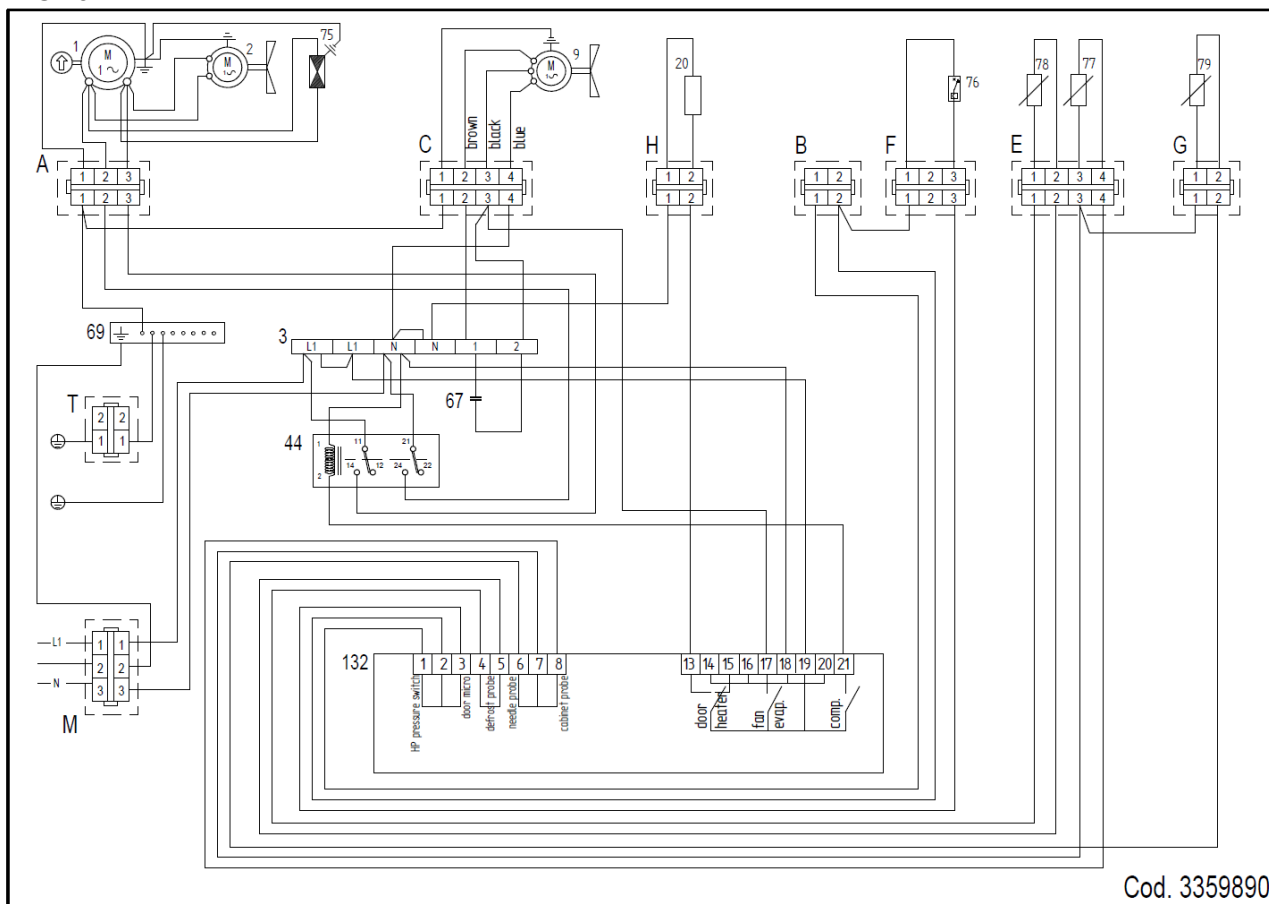
In case of appliances with remote control, if you decide to turn it off, remember to put the switch off also in the remote control..

## ENERGY CONSUMPTION CHART

	Energy Consumption Chart			
	SBU 15 H	SBU 20 HL	SBU 20 HT	SBU 40 HT
Chilled full load capacity [kg]	15	20	20	42
Cooling temperature [°C]	+65 - +10			
Time cycle ( chilling ) [min]	120			
Energy consumption for chilling [kWh/kg]	0,124	0,089	0,089	0,137
Frozen full load capacity [kg]	8	12	12	25
Freezing temperature [°C]	+65 - -18			
Time cycle ( freezing ) [min]	270			
Energy consumption for freezing [kWh/kg]	0,492	0,313	0,313	0,413
Refrigerant name	R404A			
GWP	3922			
Refrigerant charge [kg]	0,48	1,4	1,4	2,0

## WIRING DIAGRAM PLATE

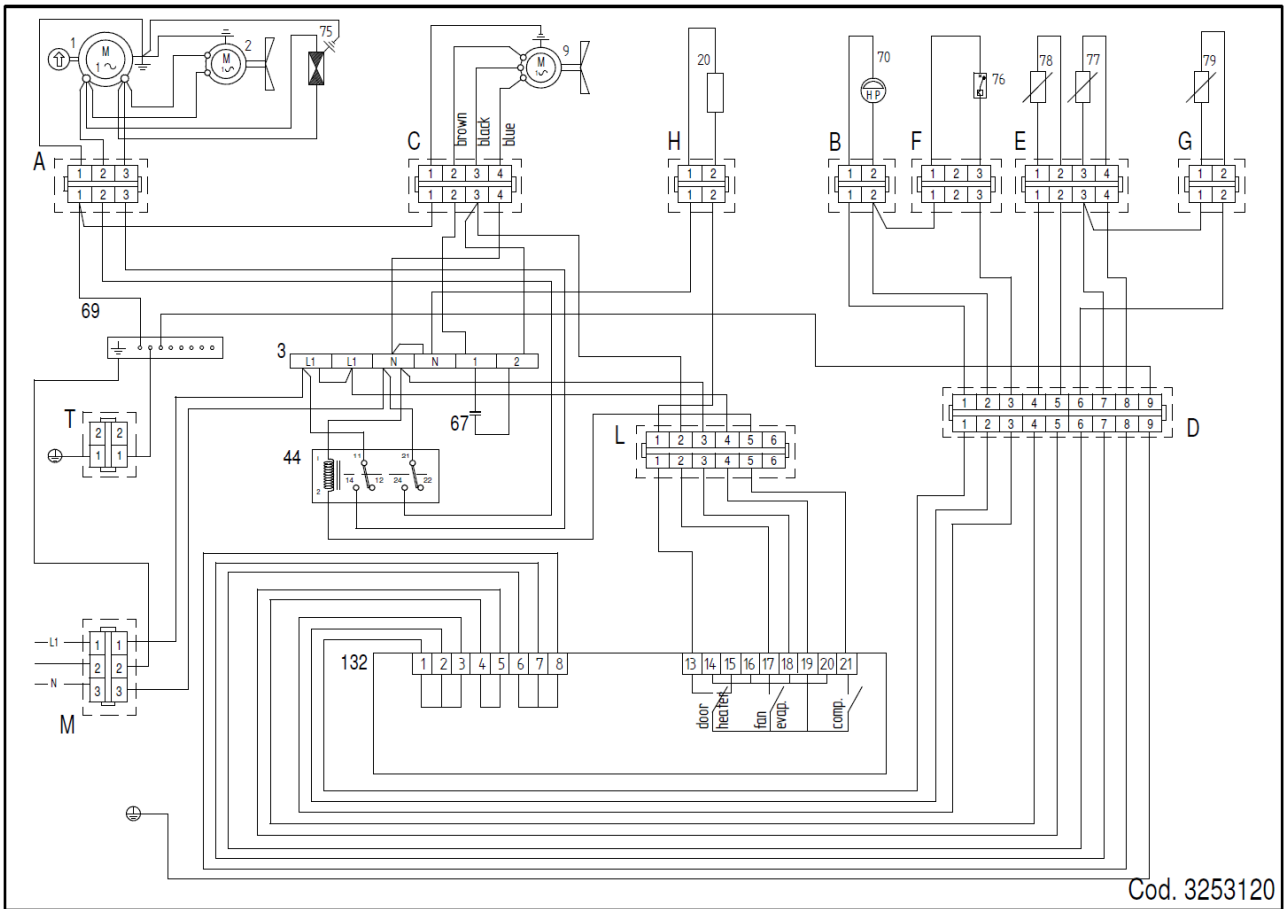
SBU 15



Cod. 3359890

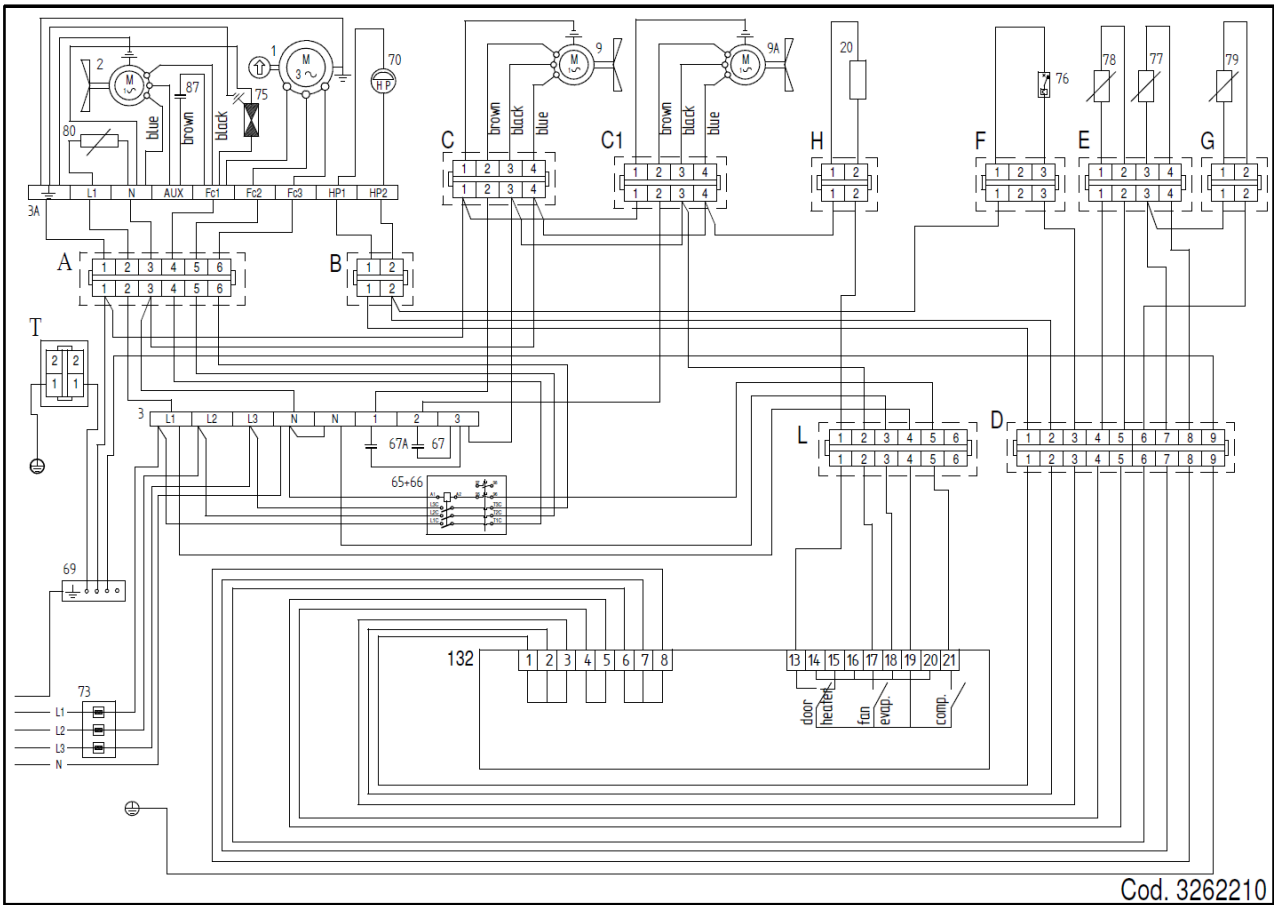
N°	DESCRIPTION	N°	DESCRIPTION
1	COMPRESSOR	72	ELECTRONIC DATA CARD LCD
2	CONDENSER FAN	73	FUSE-HOLDER WITH UNIPOLAR FUSE
2A	THERMOSTATED CONDENSER FAN	75	ELECTROVALVE
3	GENERAL TERMINAL BOARD	76	MAGNETIC MICRO-SVWITCH
3A	GENERAL TERMINAL BOARD	77	COMPARTMENT PROBE
3B	GENERAL TERMINAL BOARD	78	EVAP./DEFROST PROBE
9	EVAPORATOR FUN	79	NEEDLE CORE PROBE
20	DOOR ANTICONDENSING RESISTOR	79A	MULTIPOINT NEEDLE CORE PROBE
21	DEFROST RESISTANCE	79B	MULTIPOINT PROBE RESISTANCE
21A	DEFROST RESISTANCE	80	PTC RESISTANCE FOR COMPRESSOR CASING
25	TRANSFORMER	86	CONDENSER PROBE
44	RELAY COMPRESSOR	87	LCD QUICK COOLER CARD
65	CONTACTOR	97A	EVAP. FAN CHOKE MODULE
66	THERMAL RELAY	102	BIMETALLIC SAFETY THERMOSTAT
67	EVAPORATOR FAN RUN CAPACITOR	122	LED LAMPS
67A	EVAPORATOR FAN RUN CAPACITOR	127	RGB CONTROLLER
69	GROUNDING TERMINAL	128	USB ADAPTER
70	HIGH PRESSURE PRESSOSTAT	129	ENCODER ADAPTER
71	POWER PANEL ELECTRONIC CARD	132	LED DISPLAY ELECTRONIC BOARD

SBU 20



N°	DESCRIPTION	N°	DESCRIPTION
1	COMPRESSOR	72	ELECTRONIC DATA CARD LCD
2	CONDENSER FAN	73	FUSE-HOLDER WITH UNIPOLAR FUSE
2A	THERMOSTATED CONDENSER FAN	75	ELECTROVALVE
3	GENERAL TERMINAL BOARD	76	MAGNETIC MICRO-SWITCH
3A	GENERAL TERMINAL BOARD	77	COMPARTMENT PROBE
3B	GENERAL TERMINAL BOARD	78	EVAP./DEFROST PROBE
9	EVAPORATOR FUN	79	NEEDLE CORE PROBE
20	DOOR ANTICONDENSING RESISTOR	79A	MULTIPOINT NEEDLE CORE PROBE
21	DEFROST RESISTANCE	79B	MULTIPOINT PROBE RESISTANCE
21A	DEFROST RESISTANCE	80	PTC RESISTANCE FOR COMPRESSOR CASING
25	TRANSFORMER	86	CONDENSER PROBE
44	RELAY COMPRESSOR	87	LCD QUICK COOLER CARD
65	CONTACTOR	97A	EVAP. FAN CHOKE MODULE
66	THERMAL RELAY	102	BIMETALLIC SAFETY THERMOSTAT
67	EVAPORATOR FAN RUN CAPACITOR	122	LED LAMPS
67A	EVAPORATOR FAN RUN CAPACITOR	127	RGB CONTROLLER
69	GROUNDING TERMINAL	128	USB ADAPTER
70	HIGH PRESSURE PRESSOSTAT	129	ENCODER ADAPTER
71	POWER PANEL ELECTRONIC CARD	132	LED DISPLAY ELECTRONIC BOARD

SBU 40



N°	DESCRIPTION	N°	DESCRIPTION
1	COMPRESSOR	72	ELECTRONIC DATA CARD LCD
2	CONDENSER FAN	73	FUSE-HOLDER WITH UNIPOLAR FUSE
2A	THERMOSTATED CONDENSER FAN	75	ELECTROVALVE
3	GENERAL TERMINAL BOARD	76	MAGNETIC MICRO-SWITCH
3A	GENERAL TERMINAL BOARD	77	COMPARTMENT PROBE
3B	GENERAL TERMINAL BOARD	78	EVAP./DEFROST PROBE
9	EVAPORATOR FAN	79	NEEDLE CORE PROBE
20	DOOR ANTICONDENSING RESISTOR	79A	MULTIPOINT NEEDLE CORE PROBE
21	DEFROST RESISTANCE	79B	MULTIPOINT PROBE RESISTANCE
21A	DEFROST RESISTANCE	80	PTC RESISTANCE FOR COMPRESSOR CASING
25	TRANSFORMER	86	CONDENSER PROBE
44	RELAY COMPRESSOR	87	LCD QUICK COOLER CARD
65	CONTACTOR	97A	EVAP. FAN CHOKE MODULE
66	THERMAL RELAY	102	BIMETALLIC SAFETY THERMOSTAT
67	EVAPORATOR FAN RUN CAPACITOR	122	LED LAMPS
67A	EVAPORATOR FAN RUN CAPACITOR	127	RGB CONTROLLER
69	GROUNDING TERMINAL	128	USB ADAPTER
70	HIGH PRESSURE PRESSOSTAT	129	ENCODER ADAPTER
71	POWER PANEL ELECTRONIC CARD	132	LED DISPLAY ELECTRONIC BOARD

# EC declaration of conformity

DICHIARAZIONE DI CONFORMITA'  
DECLARATION OF CONFORMITY  
KONFORMITÄTSEKTLÄRUNG  
DÉCLARATION DE CONFORMITÉ  
DECLARACION DE CONFORMIDAD  
DECLARACÃO DE CONFORMIDADE  
GELIJKVORMIGHEIDS VERKLARING

ÖVERENSSTEMMELSEERKLÄRING  
FÖRSÄKRAN OM ÖVERENSSTÄMMELSE  
YHDENMUKAISUUSVAKUUTUS  
ΔΗΛΩΣΗΥΜΜΟΡΦΩΣΗΣ  
PROHLÁŠENÍ O SHODĚ  
VASTAVUSAVALDUS  
MEGFELELŐSÉGI NYILATKOZAT

ATITIKTIES DEKLARACIJA  
ATBILSTĪBAS DEKLARĀCIJA  
DEKLARACJA ZGODNOŠCI  
PREHLÁSENIE O ZHODE  
IZJAVA O SKLADNOSTI

IT Il sottoscritto, designato a legale rappresentante della SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, dichiara che i prodotti sottoelencati, costruiti per:  
GB-IE-MT The undersigned, an authorised officer of SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, hereby declares that the products listed hereunder manufactured for:  
DE-AT Der Unterzeichner, rechtlicher Vertreter der SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, erklärt, daß die nachstehend beschriebenen Produkte, realisiert für:  
FR-BE-LU Je soussigné, représentant légal désigné SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, déclare que les produits énumérés ci-après, réalisés pour:  
ES El suscrito, nombrado representante legal de la SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, declara que los productos indicados a continuación, realizados para:  
PT O abaixo assinado, designado legal representante da SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, declara que os produtos abaixo indicados, produzidos para:  
NL Ontgetekende, aangewezen als wettelijk vertegenwoordiger van de firma SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, verklaart dat de hierna volgende producten, vervaardigd voor:  
DK Underkætnede, juridisk fuldmægtig for SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, forklarer at produkterne som listes nedenfor, fremstilles for:  
SE Underteknaad, juridiskt ombud för SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, försäkrar att de produkter som förtecknas nedan, tillverkade för:  
FI Allekirjoittanut, SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, julkistaa edustajana, vakuuttaa että allamainitut tuotteet, jotka on valmistettu:  
GR - CY Ο υπογεγραμμένος υπαγορεύσει ονόματι της SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, δηλώνει ότι τα παρακάτω προϊόντα, κατασκευασμένα για:  
CZ Niže podepsaný jmenovaný zákonný zástupce společnosti SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, prohlašuje, že níže uvedené výrobky vyrobené pro:  
EE Allkirjutanu, kes on määratud SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, seaduslikuks esindajaks, kinnitab, et allpool loetletud tooted, mis on valmistatud:  
HU Aulrott, az SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, Olaszország cég meghatalmazott jogi képviselője kijelenti, hogy az alábbi termékek e céra készültek:  
LT SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, atstovos patvirtina, kad produktai, išvardinti žemiau:  
LV Parakstījis SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, likumīgais pārstāvis, kā arī apstiprinājis, ka visas tālāk uzskaitītās preces:  
PL Niżej podpisany, upoważniony przedstawiciel firmy SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy - Włochy oświadcza niniejszym, iż wymienione poniżej wyroby wyprodukowane dla:  
SK Podpisany, určený právny zástupca spoločnosti SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy, vyhlásuje, že nižšie uvedené produkty vyrobené pre:  
SI Spodaj podpisani zakoniti zastopnik podjetja SAGI spa, Zona Industriale Campolungo, 79/81 - Ascoli Piceno - Italy izjavljam, da je spodaj naveden izdelek izdelan tako, da:



DF41M	DF51M	DF101L	DF171L						
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IT	Sono conformi a quanto prescritto dalle seguenti direttive:	FI	Noudattavat allamainitut direktiivin ehtoja:	2006/42/EC:MD
GB-IE-MT	Are in compliance with the following directives:	CZ	Vyhovují požadavkům následujících směrníc:	2014/35/EU:LVD
DE-AT	Mit den Vorschriften konform sind, die in den folgenden Richtlinien:	EE	on kooskõlas järgmistele direktiivide nõuetega:	2014/30/EU:EMC
FR-BE-LU	Sont conformes aux prescriptions des directives suivantes:	HU	megfelelnek a következő irányelveknek:	2014/68/EU:PED
ES	Respetan las prescripciones contenidas en las siguientes directivas:	LT	atitinka šių direktyvų reikalavimus:	2015/1094/EU: Energy labelling legislation
PT	Estão em conformidade com as prescrições das seguintes directivas:	LV	Atbilst šādu direktīvu prasībām:	2015/1095/EU: Ecodesign
NL	Conform de voorschriften zijn ven de volgende richtlijnen:	PL	są zgodne z wymogami następujących dyrektyw:	2011/65/EU:RoHS2
DK	Er i overensstemmelse med vilkårene i følgende direktiv:	SK	Spĺňajú požiadavky asledujúcich predpisov:	
SE	Är i överensstämmelse med villkoren i följande direktiv:	SI	Izpolnjuje zahteve naslednjih direktiv:	
GR-CY	Είναι συμμόρφων με τα οσα καθορίζουν οι παρακάτω οδηγίες:			
IT	E dalle seguenti norme:	FI	Sekä allamainittuja lakivaatimuksia:	
GB-IE-MT	And with the following standards:	CZ	a následujících norem:	EN 55014-1:2008-01
DE-AT	Und Normen stehen:	EE	ja järgmistele standarditega:	EN 55014-2:2016-11
FR-BE-LU	Et des normes ci-apres:	HU	valamint a következő szabványok követelményeinek:	EN 61000-3-2:2015/02
ES	Y en las siguientes normas:	LT	ir šiuos standartus:	EN 61000-3-3:2014/07
PT	E das seguintes normas:	LV	Un šādiem standartiem:	EN 61000-6-
NL	En van de volgende normen:	PL	oraz z następującymi normami:	3:2007+A1:2011
DK	Samt følgende lovkraav:	SK	A nasledujúcich noriem:	EN 61000-6-1:2007
SE	Samt följande lagkrav:	SI	In naslednjih standardov:	EN 60335-1:2013/05
GR-CY	Και οι εξής κανονισμοί:			EN 60335-2-89:2011/11

IT E, in applicazione a quanto previsto dalle direttive citate, sono state dotate di marcatura CE ed è stato predisposto un adeguato fascicolo tecnico presso la ns. sede.  
GB-IE-MT And, pursuant to the above-mentioned directives, the CE mark has been applied. Furthermore, adequate technical file has been prepared and is available from our offices.  
DE-AT Und daß die in Übereinstimmung mit den Vorschriften der obengenannten Richtlinien mit dem CE-Zeichen versehen sind und daß für die ein angemessenes technisches Heft erstellt wurde, das bei uns in der Firma zur Verfügung steht.  
FR-BE-LU En application des directives citées, les portants la marque CE et un dossier technique est déposé de notre siège.  
ES Y, conforme con lo previsto en las citadas directivas, han recibido la marca CE. Existe asimismo un específico prospecto técnico relativo disponible en nuestra sede.  
PT E, em aplicação de quanto previsto pelas referidas directivas, receberam a marca CE, tendo sido preparado um fascículo técnico adequado disponível na nossa sede.  
NL En in toebassing van de bepalingen van de genoemde richtlijnen zijn voorzien van CE markering en uitgerust met een bij ons kantoor verkrijgbaar geschikt technische boekje.  
DK I henhold til vilkårene i ovennævnte direktiv har virksomheden forestået CE mærkning af produkterne samt redigering af en udførlig teknisk beskrivelse, som kan findes hos os.  
SE I enlighet med villkoren i ovan nämnda direktiv har företaget ombesörjt CE-märkning av produkterna samt redigering av en utförlig teknisk beskrivning som återfinns hos oss.  
FI Yllämainitut direktiivien ohjeiden mukaisesti yritys on hoitanut tuotteiden CE merkinntä sekä muokannut täydellistä teknistä kuvausta, joka on tiliossamme.  
GR-CY Και, εις εφαρμογή των οσων καθορίζουν οι παραπάνω οδηγίες, έχουν τοποθετήσει την οσήμα CE και υπάρχει ένα κατάλληλο τεχνικό φυλλάδιο που διατίθεται στην έδρα ημάς.  
CZ A při zavazování výše uvedených směrníc nesou označení CE. V našem ústředí je také k dispozici patřičný svazek technické dokumentace.  
EE Ja kannavad eespool nimetatud direktiivide kohaldamiseks CE-märki. Asjakohane tehniline loomik on saadaval meie peakontoris.  
HU Ezenkéntől, a fenti irányelvek szerinti a termékek feltüntetnek a „CE” jelet. Cégünk székhelyén a vonatkozó műszaki dokumentáció is rendelkezésre áll.  
LT minėtos direktyvose taikamos su CE ženklu. Mūsų pagrindinė būstinėje galite gauti technines instrukcijas.  
LV Un, aplūkojot iepriekšminētās direktīvas, ir apmērītas ar CE marķējumu. Cita norādīgtā tehniskā informācija ir pieejama mūsu galvenajā ofīsā.  
PL Ponadto – na potwierdzenie zgodności z powyższymi dyrektywami – wyroby te są oznaczone symbolem CE. Stosownie dane techniczne są dostępne w siedzibie firmy.  
SK A pri použití výššie uvedených noriem sú označené značkou CE. Z našej centrality sme taktiež poskytli výššie technickú dokumentáciu.  
SI In da ima v zvezi z izvajanjem prej omenjenih direktiv oznako CE. Na sedežu podjetja je na voljo tudi ustrezna tehnična dokumentacija.

DATA EMISSIONE	INDICE REVISIONE	DATA REVISIONE
01.07.98	13	26.09.17

General Manager

Sandro RELLA

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