

# INSTRUCTION MANUAL

## MEAT AGEING CABINET

### REF : 461-1055



**Thank you for selecting our product. Please read the manual carefully before installing and using the product, paying particular attention to the safety rules described below.**

English – Original



## Index

<b>1. Safety instructions</b>	<b>3</b>
<b>2. Instructions for use of devices filled with environmentally friendly refrigerant R290</b>	<b>4</b>
<b>3. Application and description of the device</b>	<b>5</b>
<b>4. Features and technical data of the device</b>	<b>5</b>
<b>5. Alphanumeric marks for the climate class of the device</b>	<b>6</b>
<b>6. Packaging &amp; transportation</b>	<b>6</b>
<b>7. Scope of delivery of the device</b>	<b>7</b>
<b>8. Information on saving energy</b>	<b>7</b>
<b>9. General instructions concerning operation</b>	<b>7</b>
<b>10. Installation and use of the device</b>	<b>7</b>
<b>11. Maintaining the device</b>	<b>8</b>
<b>12. Useful tips</b>	<b>8</b>
<b>13. Exploded-view and dimensional drawings as well as drawings with open door</b>	<b>9</b>
<b>14. Electrical diagrams</b>	<b>11</b>
<b>15. Electronic temperature controller</b>	<b>12</b>
<b>16. Standards and directives</b>	<b>23</b>



## **1. SAFETY INSTRUCTIONS**

- Incorrect use and operation of the device may cause damage to it and people.
- The device should be used only for its intended purpose and it should be kept in good technical and sanitary condition.
- After obtaining the device, check its technical condition and attached equipment according to the user's manual; any damage or flaws should be notified to the distributor within 24 hours.
- In the event of damage, unplug the device and have it repaired by an authorized L2G service centre if the device is still covered by the warranty.
- Make sure that the place where the device is to be used is level - if the product has wheels, its brakes should be used.
- Before filling the device with products, cool it down.
- Avoid overloading the device, i.e. observe the permissible load of the shelves and the interior of the device in accordance with the technical data.
- Place the products so that there is free air circulation inside the device and through the evaporator.
- Remember to remove water that collects in the condensate container (except for devices with a condensate evaporator)
- Clean the inside of the device with water and an addition of washing up liquid, using a soft cloth after disconnecting the device from the mains.
- Clean the frontal surface of the condenser regularly; in dusty environments, cleaning must be carried out more often.
- Only use the device with the attached equipment and accessories.
- If the devices are arranged in a row, their bodies should be connected with equipotential bonding. This activity may be performed by an authorized person.
- The manufacturer recommends training its users in the scope of the device operation, as well as basic OHS issues;
- The device should be protected against ignition sources.
- If the room in which the product is located is of insufficient dimensions, the mechanical ventilation system should be effective enough not to exceed the lower explosion limit during leakage.

## 2. INSTRUCTIONS FOR USE OF DEVICES FILLED WITH ENVIRONMENTALLY FRIENDLY REFRIGERANT R290

Cooling cycles for cooling cabinets for seasoning filled with ecological refrigerant R290 (propane). For your own and general safety, it is important to follow the following instructions:

- When filling the installation with refrigerant R290 up to 1 kg, natural ventilation should be provided - the cross-section of the ventilation opening should measure 0.3 m<sup>2</sup> provided that it must be located at floor level.

- the minimum room volume for loading the product with refrigerant R290 is  $V = \frac{N}{PL}$

where:

V - the smallest room volume when loading the product with refrigerant R290;

N - loading with refrigerant R290 expressed in [kg];

PL - practical concentration limit [ $\frac{kg}{m^3}$ ], in the case of refrigerant R290 it is 0.008 [ $\frac{kg}{m^3}$ ]

Note:

Information on the amount of refrigerant loaded may be found on the name plate.

Example:

The minimum room volume for loading with refrigerant R290, for example 150 g (0.15 kg) is:

$$V = \frac{N}{PL} = \frac{0,15 [kg]}{0,008 \frac{kg}{m^3}} = 18,75m^3$$

The product contains refrigerant R290 (propane), which is flammable.

The room in which the product is located must be properly ventilated.

The device is equipped with markings informing that there is flammable medium in the installation of the device - see the figure below:



*The symbol which means that we are dealing with a combustible substance*

- It is forbidden to:
  - Use the product in a room below ground level
  - Connect the device to the mains without making sure that the electric shock protection system is working properly;
  - Store spoiled products;
  - Insert warm products into the usable chamber of the cooling device;
  - Insert unfrozen products into the freezing device;
  - Cover the ventilation openings of the device;
  - Tilt the device at an angle of more than 45°, but if it is necessary, wait about 1 hour before starting it until the oil in the compressor stabilizes
  - Store delicatessen products without packaging for more than three days;
  - Store products causing accelerated corrosion process (acids, alkalis);
  - Place the cabinets in drafts;
  - Place the devices close to heat sources.
  - Explosive substances such as aerosol cans or flammable gas must not be stored in the devices;
  - It is forbidden to store acidic foods in the devices with the interior made of aluminum.
- Use the devices made of acid-resistant metal sheets for this purpose;

- Due to the refrigerant r290 contained in the device, it is forbidden to use the device in a room below ground level;

### 3. APPLICATION AND DESCRIPTION OF THE DEVICE

- Cooling cabinets for meat are equipped with an easily replaceable monoblock with refrigerant R290. The devices also have forced air circulation. The monoblock performs automatic defrost and condensate evaporation. The electronic thermostat installed in the device allows for optional setting of sound signaling too high or low temperature.

## Cabinet Seasoning C 700\*

*cabinet model*      *approximate load capacity*  
C – cooling cabinet

- The cooling cabinet for seasoning is intended for storage of meat products during their maturing

### 4. FEATURES AND TECHNICAL DATA OF THE DEVICE

Data	PRO SEASONING C700	PRO SEASONING C100
External dimensions [mm]	740x830x2055	650x670x900
Permissible shelf load [kg]	30	15
Climatic class	3	3
Temperature range [°C]	+2	+2
Own weight [kg]	180	90
Defrosting	automatic	automatic
Environment	25°C / 60%HR	25°C / 60%HR
Refrigerant	R290	R600a
Aggregate type	monoblock	monoblock
Rated power [W]	500	300
Rated power of lighting [W]	12	5
Nominal energy consumption [kWh/24h]	3.6	1.9
Power supply [V/Hz]	230V / 50Hz	230V / 50Hz



## 5. ALPHANUMERIC MARKS FOR THE CLIMATE CLASS OF THE DEVICE

- On the name plate of the device - usually located on the side wall of the generator chamber or on the external side of the device - using the alphanumeric characters the climate and temperature classes have been determined. The tables below contain their explanation.

*Classification of products according to product temperatures*

Class	Minimum temperature	Maximum temperature
L1	-	-15
L2	-	-12
L3	-	-12
M0	-1	4
M1	-1	5
M2	-1	7
H1	1	10
H2	-1	10
S	Special classification	

*Environment - temperature and humidity*

Class	Temperature (+/- 1°C)	Humidity (+/- 5%)	Dew point
1	16	80	12
2	22	65	15
3	25	60	17
4	30	55	20
5	40	40	24
6	27	70	21

## 6. PACKAGING & TRANSPORTATION

- The manufacturer sends the device with a transport pallet and secured at least with a plastic cover. The device should be transported in the operating position, secured against slipping.
- NOTE!! During transport and handling, do not tilt the device by more than 45° as this may cause oil from the compressor to enter the cooling circuit and damage the compressor. In this case, the device must be kept in operating position for 24 hours before commissioning, in this way the lubricating oil will flow back into the compressor.
- When collecting the device, check that its packaging does not show any signs of damage caused during transport.



## **7. SCOPE OF DELIVERY OF THE DEVICE**

- Cooling cabinet
- Shelves - 2 pieces /with a standard order/ with guides
- Instruction manual for the controller
- Instruction manual for the device

## **8. INFORMATION ON SAVING ENERGY**

- Recommended temperature setting is 2°C
- Regular condenser cleaning
- Do not open the device when there is no need for that - air entering its interior causes an increase in humidity, penetration of bacterial flora which reduces the quality of cooling, at the same time increases energy consumption and may cause changes in the meat structure
- Provide sorting inside the cabinet to minimize door opening time
- Put previously cooled products into the cabinet to avoid overheating of the cabinet interior
- Cover moist foods not only for hygiene reasons, but also to prevent an increase in humidity
- Do not put too moist products in the closet - dry the products before putting them in the closet
- Do not overfill the device unnecessarily
- Do not place the device in sunlight or near heat sources

## **9. GENERAL INSTRUCTIONS CONCERNING OPERATION**

- The manufacturer is not liable for damages resulting from non-compliance with the instruction manuals
- The device may not be operated by children or disabled people
- Do not use the device outdoors when it rains
- Please check the completeness of the delivery - in the event of non-compliance, please report
- We recommend keeping the packaging of the device - if this is not possible, individual packaging elements should be sorted and disposed of
- The device should be thoroughly cleaned before connecting it to the mains
- The device is not intended for storing medications, flammable materials
- Secure the device against tilting, which may result in the shelves, products falling out, and even the device tipping over
- It is forbidden to wash the device under running water
- Before connecting the device to the mains, place it in a dry place and level it by adjusting the feet
- After switching on and before the first stocking, wait for the device to cool down inside
- In the event of incorrect operation or malfunction, the device must be turned off via the main switch and then the plug must be pulled from the power supply

## **10. INSTALLATION AND USE OF THE DEVICE**

- The device cannot be connected to the mains without an efficient electric shock system! The device is equipped with a protective conductor (PE).
- Before connecting the device to the mains, check the compliance of the voltage in the mains with the voltage supplying the device (data is located on the name plate)
- The device should be connected to the power socket so that the plug of the power cord is visible and easily accessible for use.
- It is unacceptable to use extension cords and adapters!!!

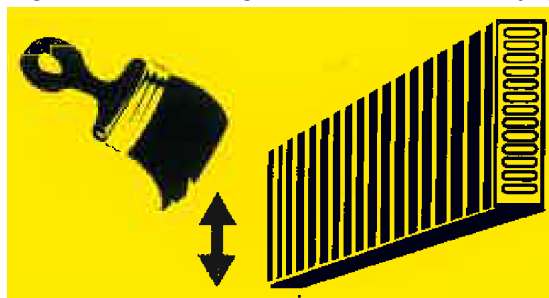
- The device should be placed at a distance of minimum 10 cm from the wall of the room
- The device should be powered from a separate low-voltage circuit equipped with a protective conductor and protected with a fuse not exceeding 10A type C.
- If the non-detachable power cord is damaged, it should be replaced by the manufacturer or an employee of a service center, or by a qualified person in order to avoid a hazard.
- Before starting any maintenance or cleaning activities, turn off the device with the main switch and then remove the plug from the power socket.
- The device starts when the plug is connected to the mains socket and then by turning the main switch on. When the light of the main switch turns on, it indicates the start of the device.
- Any repairs to the electrical system and replacement of the connection cable may only be carried out by an authorized electrician.

### **11. MAINTAINING THE DEVICE**

- Before carrying out any maintenance or cleaning operations, switch off the device using the main switch and then remove the plug from the socket!!! All repairs and maintenance works should be carried out by authorized personnel. It is imperative to secure the device against getting switched on by an unaware person.
- Clean the interior of the device with a damp sponge, wetted in warm water and/or neutral detergent. Rinse and wipe with a soft cloth. Do not use abrasives. Clean the outside with a soft cloth dampened in water. Do not use pastes, abrasive washcloths, bleach or vinegar.
- Washing of cold chambers should be carried out by staff at such intervals as to ensure good sanitary and epidemiological condition of the device. Clean the product with a solution of soap and water or washing up liquid.

#### **NOTE!**

- The device must be disconnected from the power source before cleaning.
- All repairs as well as maintenance works should be carried out by authorized and trained personnel.
- Regularly, depending on the environmental conditions, clean the front surface of the condenser using a brush, a vacuum cleaner or a compressor with compressed air. In the case of more dustiness, do this more often.
- It is recommended to use protective gloves when cleaning the condenser - risk of injury.



*The symbol which indicates the need to regularly clean the condenser -  
It is recommended to brush it by moving a soft brush up and down*

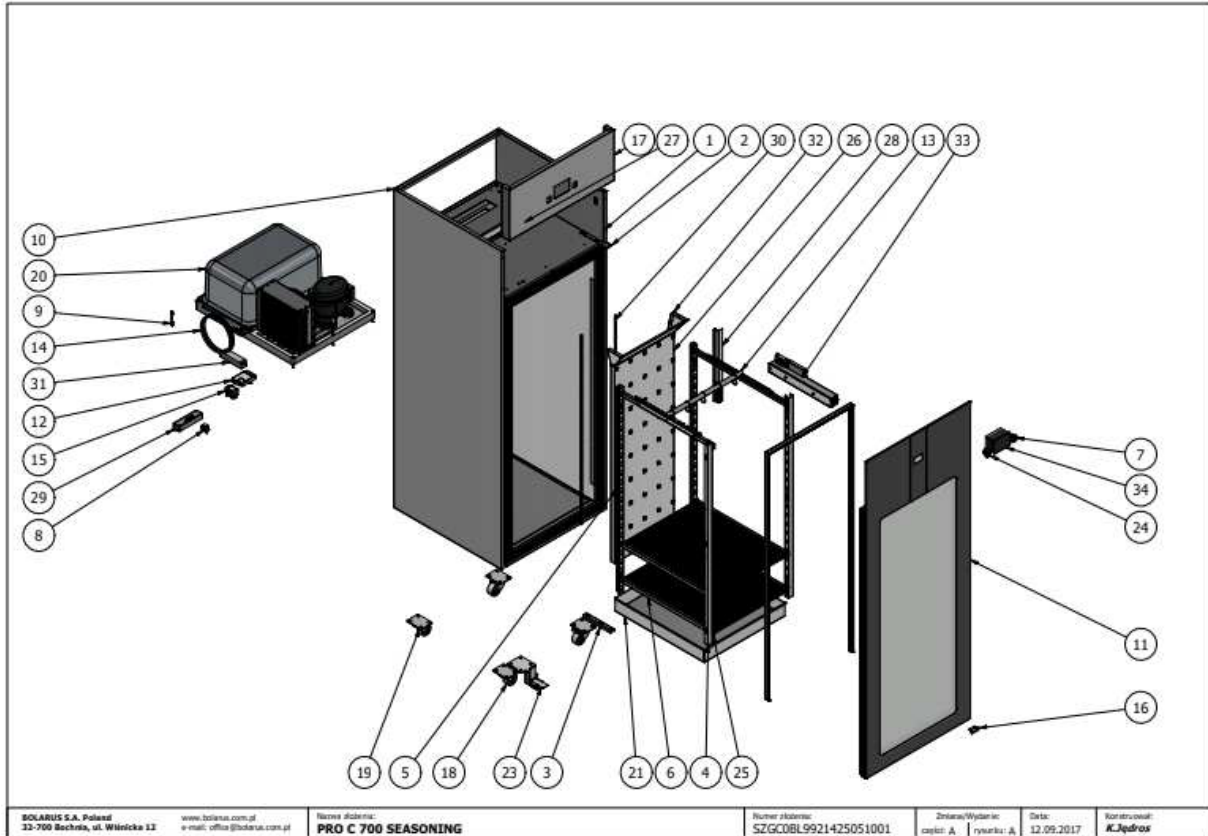
### **12. USEFUL TIPS**

- In the event of a power failure, do not attempt to open the door
- If the appliance is not used for some time, slightly open the door and lock it in this position to avoid the door closing permanently
- If it is necessary to move the device, be sure to unplug the power plug first, and then make sure that the feet do not damage the cable and do not hit the obstacle

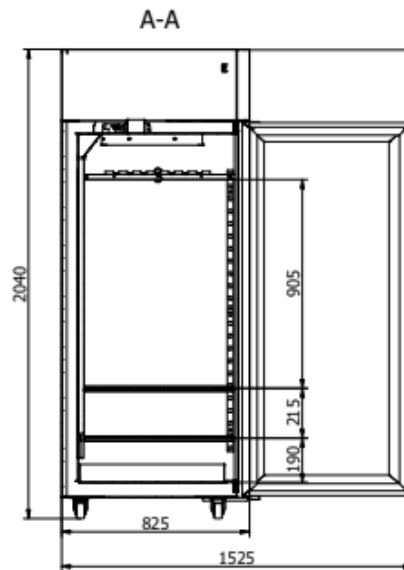
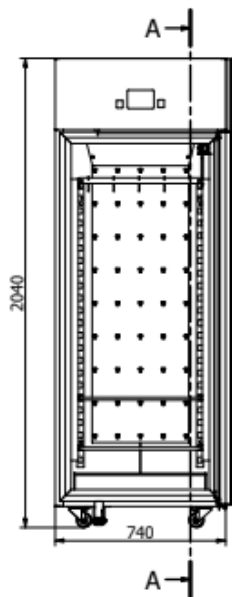


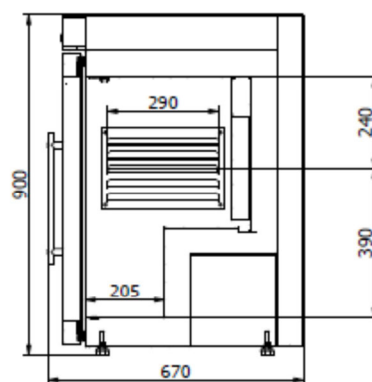
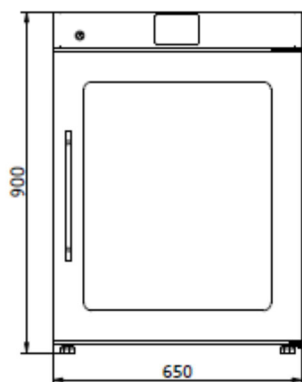
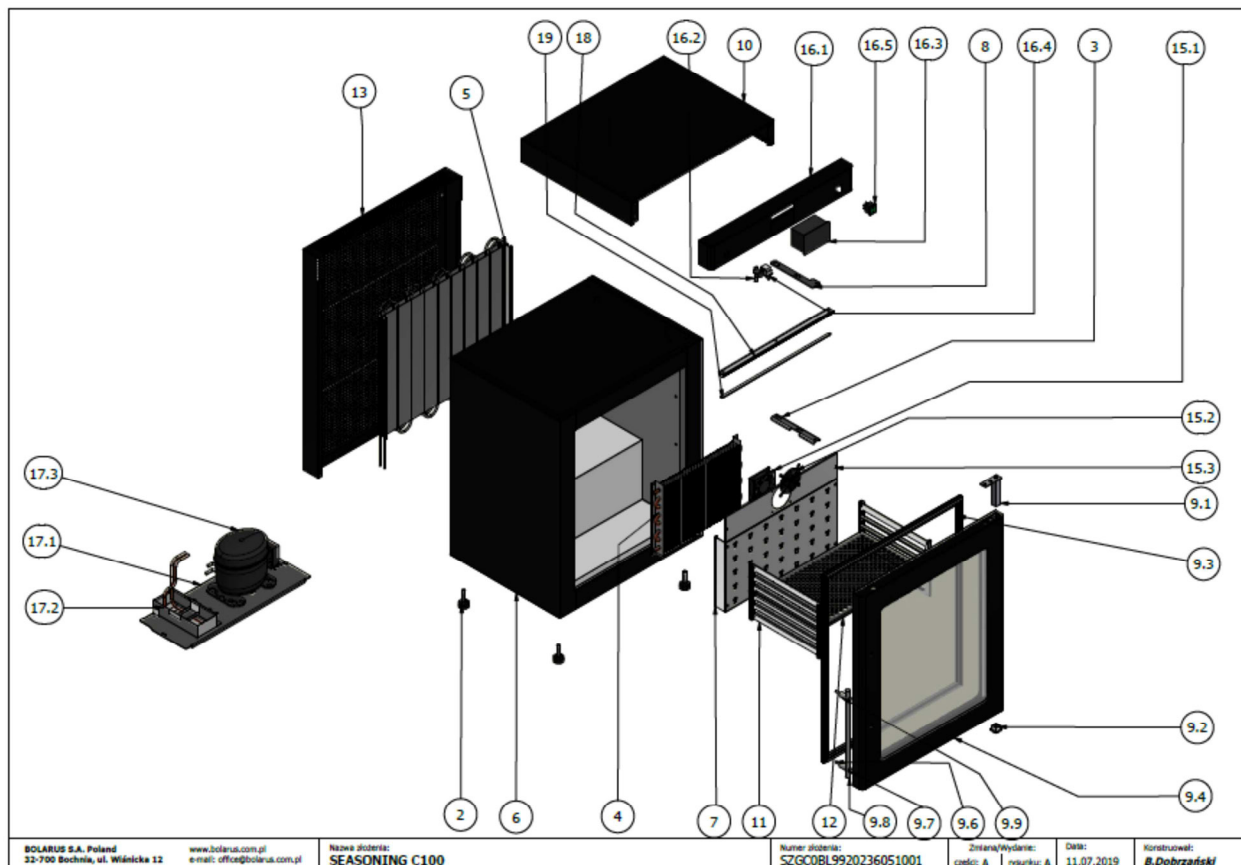
**13. EXPLODED-VIEW AND DIMENSIONAL DRAWINGS AS WELL AS DRAWINGS WITH OPEN DOOR**

Cabinet for seasoning



SOLARUS S.A. Poland 32-700 Bochnia, ul. Wileńska 12	www.bolanus.com.pl e-mail: office@bolanus.com.pl	Nazwa składowa: <b>PRO C 700 SEASONING</b>	Numer składowy: SZGC08L9921425051001	Zbiórka/Wydanie: całoti: A / rysunki: A	Data: 12.09.2017	Konstruował: K.Jędrzej
--------------------------------------------------------	-----------------------------------------------------	-----------------------------------------------	-----------------------------------------	--------------------------------------------	---------------------	---------------------------







## 15. ELECTRONIC TEMPERATURE CONTROLLER

EVJ536N2

Temperature and humidity controller for seasoning, 2.8 display with touch buttons



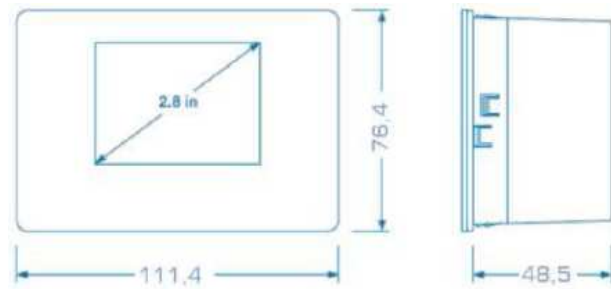
PLEASE READ  
CAREFULLY  
and save this document  
CONSIDER THE ENVIRONMENT

### 1. ENGLISH LANGUAGE

- Temperature and humidity controller for seasoning with 6 cycles (programs) carried out by means of three processes with configurable parameters;
- Humidity sensor (only EVCO EVHTP500); Cabinet and auxiliary sensor.
- Power supply 12V AC/DC
- Real-time clock (RTC) display and memory for data logging as well as BLE for communication with APP EVconnect (Android).
- Door switch or configurable
- 6 configurable relay outputs, compressor relay 30 A res @ 250 VAC
- Alarm sound signaling
- TTL communication port for the optional external interface RS485/RTC, alternative to BLE/LOG (chapter First use).

### 2. DIMENSIONS AND INSTALLATION

Dimensions in 111.4 x 76.4 x 48.5 mm (in); Mounting on the front panel,



### PRECAUTIONS IN CONNECTION WITH INSTALLATION

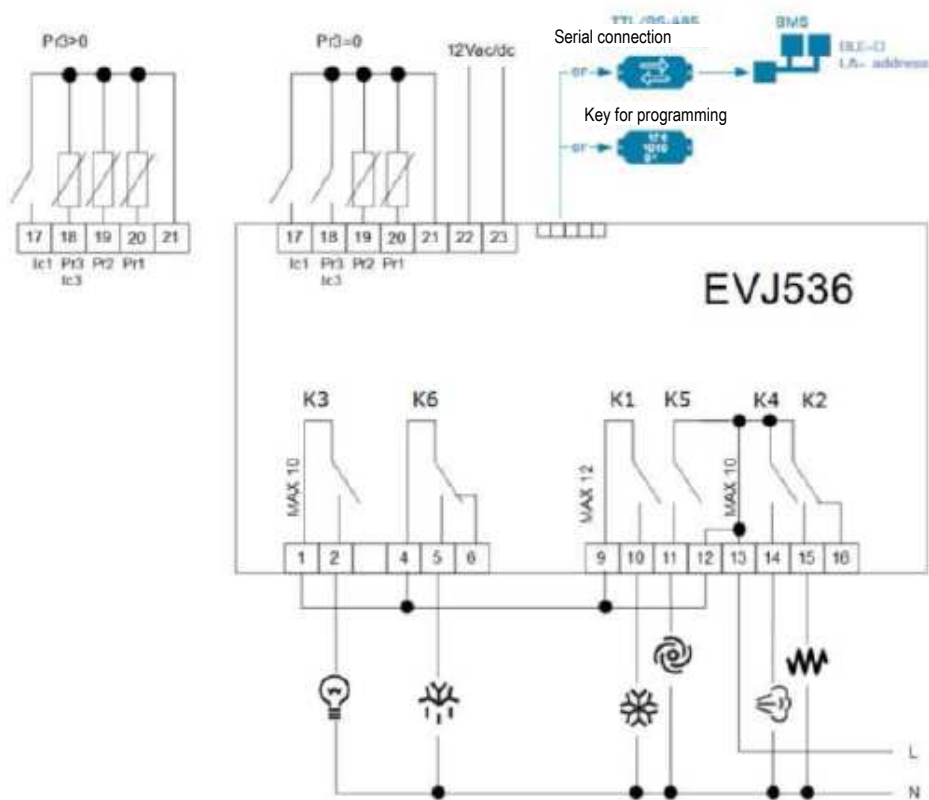
- Panel thickness must be 0.8 to 2.0 mm (1/32 and 1/16 inch)
- Ensure that the working conditions are within the limits specified in the TECHNICAL SPECIFICATION
- Do not install the device near heat sources, devices with strong magnetic fields, in places exposed to direct sunlight, rain, humidity, excessive dust, mechanical vibrations or shocks.
- The device must be correctly installed in accordance with safety regulations to ensure adequate protection against contact with electrical parts. All protective components must be secured in such a way that they cannot be removed without the appropriate tools.

### 3. ELECTRICAL CONNECTIONS



**YOU SHOULD CONSIDER THAT**

- The use of cables with an appropriate cross-section corresponds to the amount of current that flows through them.
- To reduce any electromagnetic interference, connect the power cables as far as possible from the signaling cables.
- The device does not support humidity sensors 4..20mA 0.10V.



Values set by the manufacturer

K1 = 30A= compressor

K2 = 8A= heating

K3 = 16A= lighting

K4 = 8A= moistening

K5 = 5A= evaporator fan

K6 = 8A= defrosting

Pr1 = Chamber sensor

Pr2 = Humidity sensor EVCO EVHTP500

Pr3 / ic3 = Evaporator / Configurable / Digital input  
= Door switch or configurable

ic1 =

#### PRECAUTIONS FOR THE ELECTRICAL CONNECTION

When using electric or pneumatic screwdrivers, adjust the tightening torque.

After moving the device from a cold to a warm place, condensation may occur, wait for an hour before connecting the device to the electrical power supply

Make sure that the supply voltage, frequency and electrical power are within the specified limits. See chapter TECHNICAL SPECIFICATIONS.

Before servicing the controller, disconnect it from the electrical power supply.

Do not use the device as a safety device.

For repairs and further information please contact EVCO's sales network.

#### 4. FIRST USE OF THE DEVICE

1. The device should be installed in accordance with the instructions given in the chapter DIMENSIONS AND INSTALLATION.

2. Connect the device to the power supply in accordance with the chapter ELECTRICAL CONNECTIONS.

3. Configure the device using the configuration parameters: relay uc1..uc6, inputs Pr2 Pr3 and uc1 and uc3;

4. Then check that the other settings are correct;

1. Disconnect the device from the power supply.

6. Make the electrical connection in accordance with the chapter ELECTRICAL CONNECTIONS without powering up the device.

7. To connect the device to the network connector RS-485, connect the interface

EVIF22TSX or EVIF23TSX (with RTC). Network communication is an alternative to local data transmission and storage, it is necessary to set BLE = 0.

8. Apply power to the device.







Turn the device on/off











If the ON-OFF button is pressed for at least 2 seconds, the device is turned on or off.

When the device is turned off, the display shows the off icon for a few seconds and then goes out to save energy.

READ THE FOLLOWING: after switching on the device, the adjustment starts again automatically if the cycle was started before switching off.

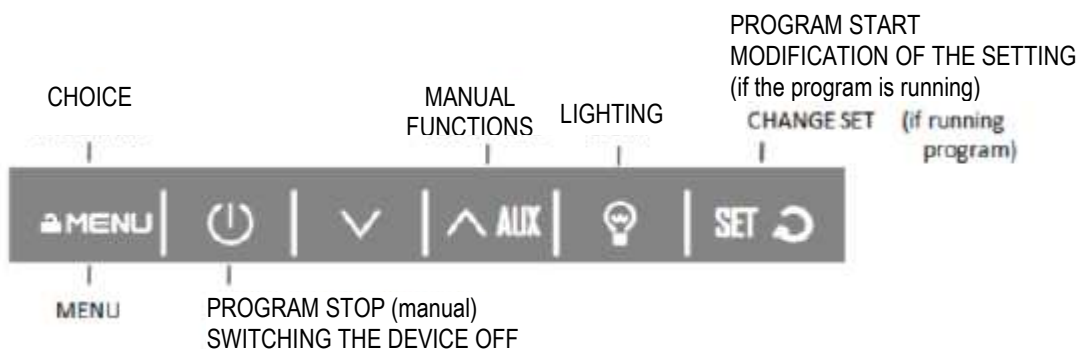
#### 5. USER INTERFACE AND FUNCTIONS OF THE MAIN BUTTONS

LED	On	Off	Flashing
	Cooling request Dehumidification request	Compressor off	Protection delay
	Defrosting		Defrost delay time Dripping
	Evaporator fan on	Evaporator fan off	Evaporator fan start time delay Dehumidification, humidification cycles
	Humidification request Humidification relay		

	Dehumidification request Dehumidification relay		Dehumidification delay with compressor
	Heating request Heating relay		
<b>HACCP'</b>	HACCP alarm register		New alarm register
	Energy saving		
	Maintenance		Remote connection
<b>C/F/ %</b>	Measurement unit		
<b>AUX</b>	Auxiliary function Auxiliary relay	The auxiliary circuit is not active	
	Lighting switched on with a button	Lighting off	Lighting switched on due to open door
			Active alarm
	Above setpoint Below setpoint		
	Keyboard status		
	Open door	Closed door	
	During the operating cycle	The cycle is not working	The cycle is in standby mode, another function is running

## 6. COMMANDS ACTIVATED WITH BUTTONS

Commands can be activated with buttons directly (upper functions) or after 2 seconds based on time (lower functions MENU-STOP/OFF):





RETURN or EXIT FROM SUBMENU or SETPOINT:  
touch the button

## 7. FUNCTIONS OF THE AUXILIARY BUTTON «AUX»

User commands are available after touching the button «AUX»



CONFIRMATION: Select the appropriate option using the up and down arrow buttons, press the button SET to confirm or the button to abort:



Some functions can be turned off by repeating the same procedure (Power saving). Other functions will be continued, according to their process to which they relate, until they are completed (defrosting, air exchange),

Some features may not be visible if the device status feature is disabled or your model does not support this feature.

**Manual defrosting** : Perform defrosting if the evaporator sensor «Pr3 = 5» is fitted and the condition of the evaporator allows for it. Without a configured evaporator sensor, defrosting is based on a time setting.

**Air** : This function causes pauses and stops adjustment when the air outlet is on.

**Next** : jumps to the next process / phase (dripping, dehumidification, seasoning) of the program skipping the countdown loaded at this time.

**Air change** : The rest of the process and defrost should not be skipped, but you should follow your own adjustments.

**Energy saving** : Activate the energy saving function by changing the «temperature setting + difference r4». To disable this function, repeat the operation.

**Aux** : if the auxiliary output is configured as manual control.

Press the OFF button to exit the menu.

## 8. COMMAND BUTTON FOR LIGHTING





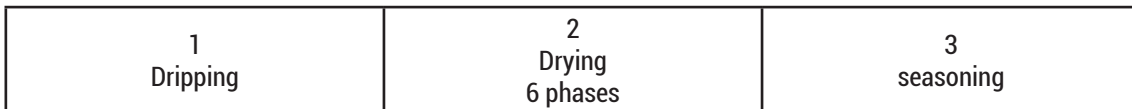
Press this button alternatively to the lighting command to turn the lighting on or off.



The lighting output is switched on by opening the door.

## 9. PROGRAMS

A program is carried out through three subsequent processes



Each process or phase has its own temperature and humidity setpoints and time values at its disposal. The adjustment is continued until all processes are completed and after seasoning (3) it must be stopped manually,

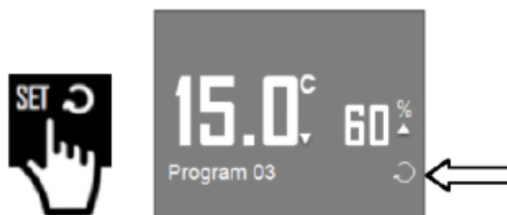
## 10. STARTING THE PROGRAM



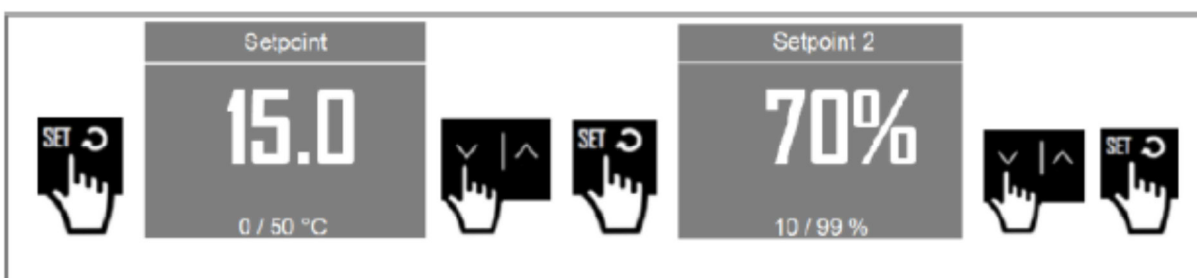
### PROGRAM SELECTION

Touch MENU to display the program list, select a program with the up or down arrow cursor and press the button SET:

CHANGING SETPOINTS AND TIME SETTINGS BEFORE THE PROGRAM IS STARTED: To change the temperature and humidity setpoints and/or the duration of the process, press the button MENU for approx. 2 seconds and enter the selected program (see program configuration).

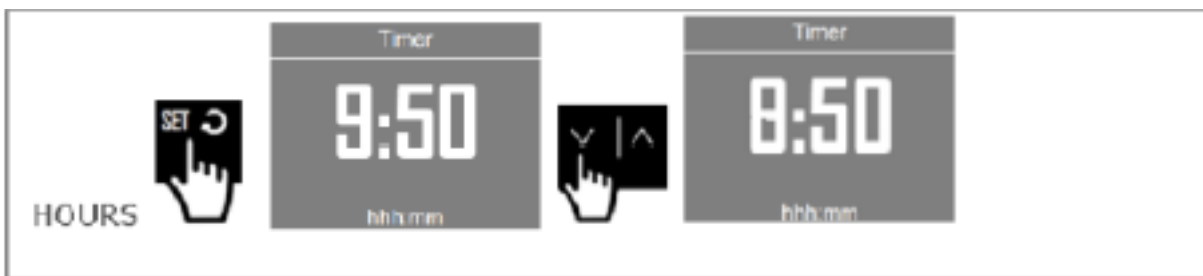


## 11. CHANGING THE SETTING OF THE PERFORMANCE PROCESS (WORK)



### STARTING THE SELECTED CYCLE

1. After selecting the program, touch the button SET and the cycle will start: the icon is on.
2. Press the cursor up or down to change the value and then press the button SET to confirm
3. Humidity SET2 will appear
4. Press the cursor up or down to change the value and then press the button SET2 to confirm
5. The process time indicator appears,



The running program, process and phase with the countdown time are shown at the bottom of the display.

If it is activated on the device, you can change the setpoints and the duration by doing the following:

1. Press the button SET to display the set temperature value with available range
2. Press the button SET and then the cursor buttons up or down to change the hours on the left, press the button SET to confirm.
3. The humidity setting SET2 will appear.
4. Press the up or down arrow button to change the value and then the button SET2 to confirm.
5. The process switch time setting appears.
6. Press the button SET and then the arrow buttons up or down to change the hours on the left, press the button SET to confirm.
7. Press the button SET and then the cursor buttons up or down to change the minutes on the right, press the button SET to confirm.

INDIRECT OUTPUT: wait 5 seconds or press the button 

### 12. END OF PROGRAM



**AUTOMATIC END** After all time process indicators 3 have elapsed, the cycle is completed and the word «END» appears at the bottom, the adjustment continues until it is stopped manually.

**MANUAL STOP** is available at any time, hold the button OFF pressed to stop the cycle, for a few seconds the word «STOP» will appear, the cycle icon is off.

The same cycle or another program can be selected for restarting.

All alarm events are displayed by turning on the bottom line of the display.

The final part of the program includes TEMPERATURE and HUMIDITY ALARMS:

The 3rd process over a period of time

MUTING THE AUDIBLE SIGNAL You can reset the alarm signal by pressing the button MENU/SET.

LIST OF ACTIVE ALARMS

All active alarms are also listed in the SERVICE MENU ALARMS.

LIST OF HACCP ALARM REGISTER

All Haccp alarms are listed in the HACCP SERVICE MENU register.

To reset the flashing alarm icon, enter the SERVICE MENU:

Reset the data memory

Touch the button MENU for 2 seconds to enter the configuration of the loaded program, press the button SET, then select the item with the cursor arrow up or down and press the button SET to confirm.

### 13. ALARMS



Faulty sensor alarm : a damaged sensor or incorrect sensor connection is shown as an alarm icon and the alarm message is available on the bottom line.



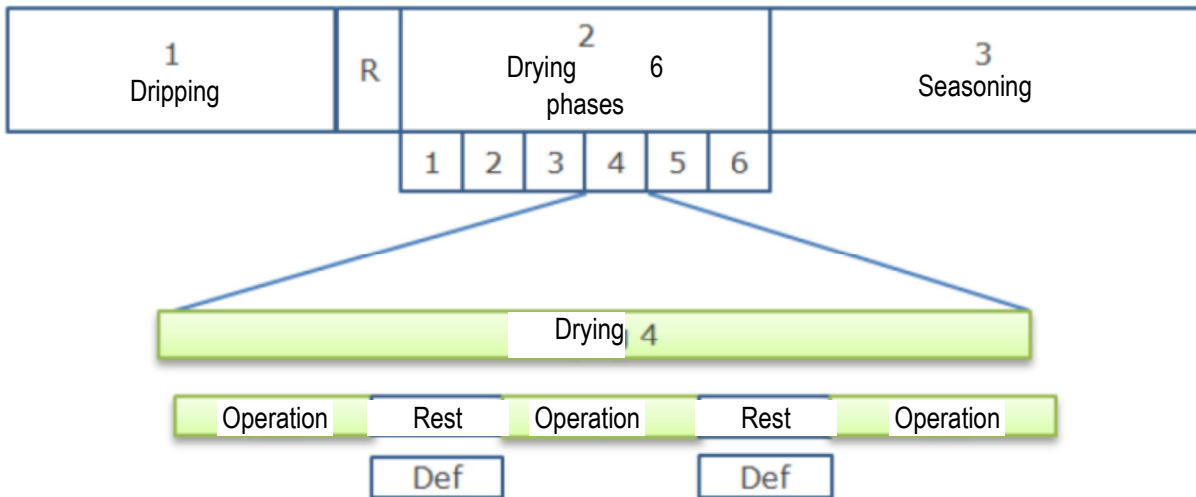
RTC alarm and Power failure With rtc and for the value of the parameter «HrO = 1», the alarm is recorded if it lasts longer than > A10. The alarm message appears on the bottom line of the display, press the button to check the clock.

Press the button to check the clock settings, then the message will disappear.

#### 14. PROGRAM CONFIGURATION MENU



Program values can also be changed by the user during the current cycle. The new value will be loaded if the corresponding process/phase has not yet been carried out or when the next program is restarted.



At the end of the dripping process, it is possible to activate the rest time.

The entire drying process is carried out in 6 phases in which the Work-Rest function is available. It is also possible to activate defrosting during the rest phase!

#### PROGRAM STRUCTURE 1..6

##### 1 - DRIPPING (\*)

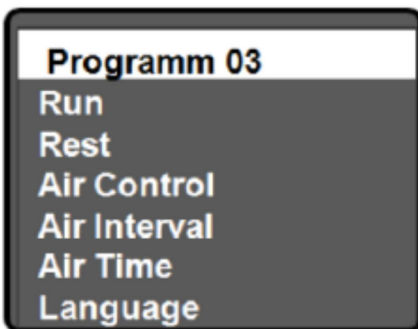
DURATION	Hours	0 = skip the process
DISPLAY SETTING	°C/°F	Display only
SETTING 1 temperature	°C/°F	Adjustment of working chamber temperature
SETTING 2 humidity	%	0 = humidity not adjusted
Low fan speed	Y/N	Low fan speed enabled (evaporator fan stopped)
Work - Rest	Y/N	Rest at the end of the dripping phase

##### 2 - DRYING PHASE (\*)

###### 1..6

DURATION	Hours	
SETTING 1 temperature	°C/°F	Adjustment of working chamber temperature

SETTING 2 humidity	%	0 = humidity not adjusted
Low fan speed	Y/N	Low fan speed relay
Work - Rest	Y/N	Activate the Work-Rest function
3 - SEASONING (*)		
DURATION	Hours	
SETTING 1 temperature	°C/°F	Adjustment of working chamber temperature
SETTING 2 humidity	%	0 = humidity not adjusted
Low fan speed	Y/N	Low fan speed relay
Work - Rest	Y/N	Activate the Work-Rest function
LANGUAGE		Used to select the operating language. This version fully supports Italian «I» and English «E».
MENU_SERVICE		Used for I/O configuration, service and maintenance.
Parameters		To access and configure parameters



The time interval during the performance of the work. Duration of the rest phase.

Select Air change in process 1..3 (\*)

Air interval; 0, if >0 = only manually

Activate the air change if >0

Both phases will be carried out according to the time settings. By default, defrosting is done manually to enable the automatic clock «d0> 0”

#### 16. IN THE CASE OF A SLIGHT MALFUNCTION ...

- The cabinet does not cool - ...
  1. Broken cable?
  2. Unplugged?
  3. Fuse tripped?
  
- The cabinet does not reach the set temperature
  1. Check the controller setting
  2. Check that the air can circulate freely
  3. Check that the air vents are not covered
  4. Has the door been opened too often in the past?
  
- The cabinet works too loud
  1. Check if the feet are correctly adjusted
  2. Is the cabinet leveled?
  3. Does the top insert not touch the wall?
  4. Does the cabinet touch other objects?



- Moisture condensation on the frame

1. At high humidity and high temperature condensation of water vapor contained in the air on the external surface may occur. This is a normal physical phenomenon. Remove the collected moisture with a dry cloth.

#### 17. GENERAL WARRANTY AND LIABILITY RULES

L2G (full address of L2G 17, Av. du 24 août 1944 - 69960 CORBAS FRANCE) places on the market cooling and low-temperature devices which meet safety requirements and they do not endanger the safety of people, animals and property, provided that it is properly installed, maintained in a proper technical condition and if it is used as intended.

The manufacturer places markings on the devices **CE** that confirm the compliance of the devices with the relevant legal provisions. The manufacturer provides a warranty for the correct operation of the device. Detailed warranty conditions are specified in the warranty sheet.

#### 18. WHAT IS NOT COVERED BY THE WARRANTY

- The warranty does not cover:
  - damage during transport, loading and unloading (claims in such cases must be sought from the company transporting the device),
  - damage or faults caused by incorrect connection and commissioning, lack of maintenance (e.g. condenser cleaning),
  - damage caused by improper handling not in accordance with the user's manual,
  - windows, bulbs and fluorescent lamps

#### 19. DISPOSAL OF THE DEVICE

If the device can no longer be used, please report it to the manufacturer or deposit it at the collection point for used electrical equipment. The device cannot be disposed of as municipal waste.

## **16. STANDARDS AND DIRECTIVES**

### **Meaning of crossed out wheeled dustbin:**

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

### **Packaging disposal**

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



### **Device disposal**

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!





CE