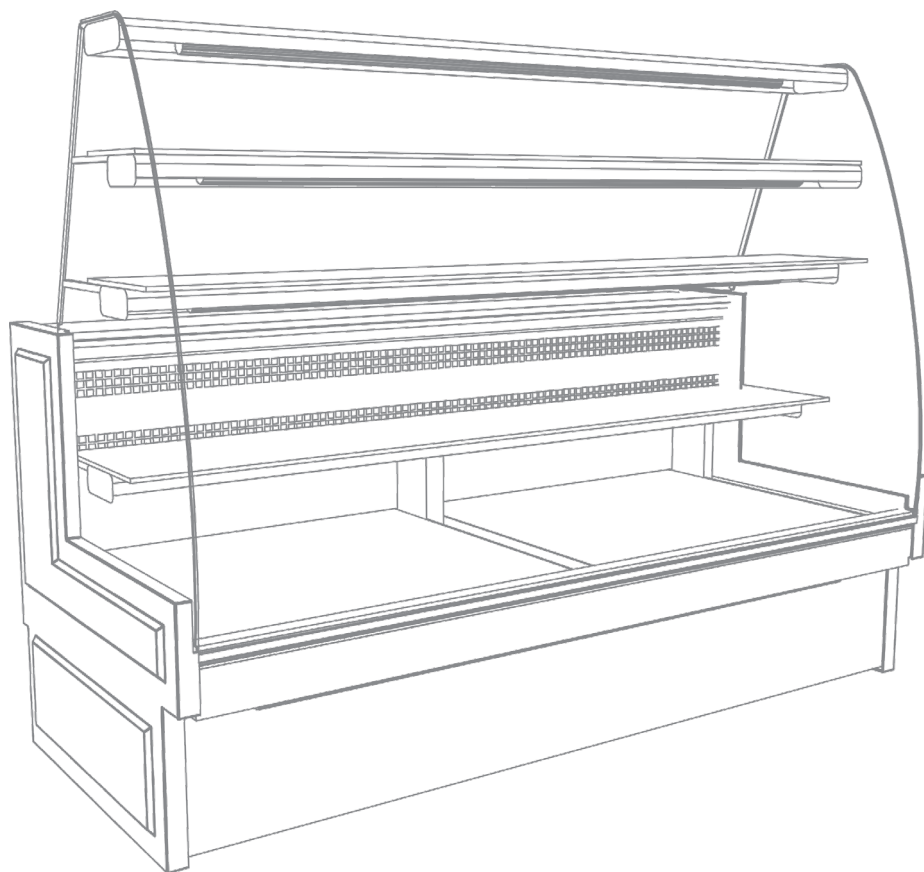


RIVO



USER AND MAINTENANCE MANUAL **EN**

Rev. 02_2023 - del 03/2023

Cod. LIRIVON



ATTENZIONE LEGGERE ISTRUZIONI

Welcome

Translation of the original instructions

The producer thanks you for choosing one of its products.

We kindly ask you to read carefully our manual: this will guarantee the optimal use of your equipment.

ITALIANO - RAEE - Gestione rifiuti apparecchiature elettriche ed elettroniche - Il simbolo del bidone barrato posto sul prodotto o sulla documentazione del manuale d'uso, indica che il prodotto è stato immesso nel mercato dopo la data del 13 agosto 2005. Al termine del ciclo di vita utile, il prodotto, deve essere raccolto, smaltito, trasportato in modo separato rispetto agli altri rifiuti urbani seguendo le normative vigenti in ogni paese. In questo modo potrà essere recuperato contribuendo ad evitare possibili effetti negativi sull'ambiente e sulla salute, favorendo il riutilizzo e/o il riciclo dei materiali di cui è composta l'apparecchiatura. Lo smaltimento abusivo del prodotto da parte dell'utente comporta l'applicazione di sanzioni amministrative previste dalla norma vigente. La Direttiva comunitaria RAEE N° 2002/96/CE, (in Italia recepita con il Dgs del 15.05.2005 N° 151), Direttiva comunitaria N° 2003/108/CE riguardante il trattamento dei rifiuti delle apparecchiature elettriche ed elettroniche.

CLIMATE CLASS : 3 (Ambient temperature +25°C; Relative humidity 60%)

MAX SHELF LOAD : 20 kg for linear meter (uniformly distributed). On

all the RIVO models no goods may be loaded on the hat.

⚠ Any operation of ordinary and extraordinary maintenance of the equipment must be done disconnecting the electric power supply. This maintenance must be done by qualified technician.

⚠ The plug has to be always connected to a fixed outlet. It is strictly forbidden to connect the equipment plug to an extension cord or an adapter.

Before loading the food on the equipments, wait that the temperature needed is the same on the control panel. Avoid to set a lower temperature than that suggested according to the category the equipment belong to in order to avoid evaporator block.

⚠ Do not damage or bend the evaporator fins or tubes of the coolant.

⚠ This professional equipment may only be used and cleaned by adults (> 18 years of age in Europe or other limits defined by local legislation) in normal physical and psychological condition and who have been adequately trained and informed regarding health and safety in the workplace.

⚠ The installation of the device and of the refrigerator unit must be done only by the manufacturer's technicians or by trained personnel.

⚠ Do not store explosive substances such as aerosol cans with flammable propellant in this appliance.

⚠ The installation of the device and of the refrigerator unit must be done only by the manufacturer's technicians or by trained personnel.

⚠ If the power supply cable is damaged, it must be substituted by the manufacturer or by its technical assistance service

⚠ When parts are being replaced and when removal of the plug is foreseen, and removal of the plug is clearly indicated, it must be such that an operator may check, from any point to which he has access, that the plug remains disconnected.

⚠ All maintenance operations, repairs and cleaning, must be carried out with the unit in stop position and with the power switched off.

UP	DOWN	STAND-BY ESC	SET ENTER	SET / SET Reduced	LED COMPRESSOR	LED DEFROSTING	LED FAN	LED ALARM	EARTH CONNECTION	ATTENTION

INTRODUCTION	Pag.4
USING MANUAL	Pag.4
MANUAL PRESERVATION	Pag.4
DESCRIPTION	Pag.5
1 POSITIONING	Pag.6
1.1 TRANSPORT	Pag.6
1.2 DOWNLOAD - UNLOAD / LENGTHS / WEIGHTS	Pag.6
1.3 PACKING	Pag.6
1.4 POSITIONING AND FEET REGULATION	Pag.6
1.5 INSTALLATION INSIDE SHOP/RESTAURANT/WORKROOM	Pag.7
1.6 WATER CONDENSATION DRAIN / WATER DRAIN CONNECTION	Pag.7
1.7 REFRIGERATED SERVE-OVER DISPLAY FITTED WITH BUILT-IN REFRIGERATION UNIT	Pag.8
1.8 REFRIGERATED SERVE-OVER DISPLAY DESIGNED FOR REMOTE CONDENSING UNIT	Pag.8
2 ELECTRICAL CONNECTION AND EARTHING	Pag.8
2.1 ELECTRICAL POWER SUPPLY	Pag.8
2.2 START UP AND USE	Pag.9
3 CLEANING	Pag.10
3.1 CLEANING OF THE REFRIGERATED SERVE-OVER DISPLAY	Pag.10
3.2 CONDENSER'S BUILT-IN UNIT CLEANING	Pag.10
4 GENERAL GUIDELINES	Pag.11
4.1 DEFROSTING	Pag.11
4.2 MAX SHELF LOAD	Pag.11
4.3 LOADING THE PRODUCT ON THE HAT	Pag.11
4.4 STORING PRODUCTS AND PRESERVATION	Pag.11
5 MAINTANANCE - GARBAGE MANAGEMENT - DISPOSAL OF MATERIALS	Pag.12
5.1 PERIODICAL CHECKS	Pag.12
5.2 GLASS REPLACEMENT	Pag.12
5.3 TOP CANOPY AND SHELVES LIGHTINGS REPLACEMENT	Pag.12
5.4 MOTOR FAN REPLACEMENT	Pag.12
5.5 COMPRESSOR / REFRIGERANT GAS REPLACEMENT	Pag.13
5.6 UNIT FITTED WITH ELECTRIC DEFROSTING	Pag.13
5.7 GARBAGE DISPOSAL	Pag.13
5.8 REQUESTING SPARE PARTS	Pag.13
6 CONTROL PANEL	Pag.14
 REGULATORY FRAMEWORK	 Pag.22
APPENDICE - I	Pag.23
TEST DIELETTICO - DIELECTRIC TEST - TEST DIÉLECTRIQUE - DIELEKTRISCHE TEST - PRUEBA DIELÉCTRICA - DIELÉCTRICA TESTE	
APPENDICE - 2	Pag.23
ATTREZZATURA CON GAS FLUORURATI AD EFFETTO SERRA EQUIPMENT WITH - FLUORINATED GREENHOUSE GASES - ÉQUIPEMENT AVEC GAZ À EFFET DE SERRE FLUORÉ-AUSRÜSTUNG MIT FLUORIERTEN TREIBHAUSGASEN - EQUIPO CON GASES FLUORADOS CON EFECTO INVERNADERO - EQUIPAMENTO COM GASES FLUORADOS COM EFEITO DE ESTUFA	
APPENDICE - 3	Pag.24
TARGHETTA IDENTIFICAZIONE PRODOTTO - PRODUCT IDENTIFICATION PLATE - ETIQUETTE D'IDENTIFICATION DU PRODUIT - DAS PRODUKT-TYPENSCHILD	
APPENDICE - 4	Pag.26
DESCRIZIONE PARTI DEL MOBILE FRIGORIFERO - REFRIGERATED SERVE-OVER DISPLAY PARTS DESCRIPTION - DESCRIPTION DU MEUBLE FRIGO - BESCHREIBUNG DER TEILE DER KÜHLTECHTE	
APPENDICE - 5	Pag.28
DATI TECNICI - TECHNICAL DATA - FICHE TECHNIQUE - TECHNISCHE DATEN	
APPENDICE - 6	Pag.30
SCHEMI ELETTRICI - ELECTRICAL DIAGRAMS - DIAGRAMMES ÉLECTRIQUES - SCHALTPLÄNE	

INTRODUCTION

The Refrigerated Serve-over Displays RIVO line have been constructed in respect of the overall community norms concerning the free circulation of industrial and commercial products in EU countries, and of the following EU Directive of the European Parliament and of the Council.

Before proceeding with all the operations on the products, it is recommendable to read carefully the user's manual and maintenance. In addition, it is important to follow all the current regulations (loading-unloading, installation of the product, electrical connections, positioning of the item, disposal of material).

Therefore, the units are supplied with all the documentation imposed by such standards.

The Company will not be held liable for any breakage, accidents or faults due to non-compliance, including non-compliance for not following the instructions of this manual. Moreover, The Company will not be responsible if the user makes any modifications, variants or if non-authorised accessories are installed in the unit. The maintenance requests easy operations, which can be carried out exclusively by specialized technician.

USING MANUAL

The user and maintenance manual constitutes an integral part of the Refrigerated Serve-over Display. It must be kept intact and in the safe place for the entire life of the equipment, even if the equipment is transferred to another user or owner. The manual must be easily consulted by operators and maintenance staff and must be placed nearby the unit.

The equipment includes all documentation required by regulations in force, which are reached during the planning and manufacturing phase. All the instructions prescribed on this manual must help the operator and the qualified technician to conduct all installation procedures, connections, use and maintenance of the system, in a safely manner and correctly. This user and maintenance manual contains all the information required for handling the unit with particular attention to safety.

MANUAL PRESERVATION

It is advisable to use the manual with care and in such a way as not to compromise its contents. Under no circumstances shall the user remove, pull out or rewrite any parts of the manual.

Keep the manual in a place protected against humidity and heat. The instruction manual shall be kept nearby the unit so that operators can easily consult the manual. The manual must also return to its location after each consultation. Furthermore, the manual must be kept for the entire life of the equipment and must be handed over to any successive user or owner.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE TECHNICAL MODIFICATIONS TO ITS OWN PRODUCTS WITHOUT GIVING PRIOR NOTICE.



ATTENTION

As the manufacturer of the equipment covered in this use and maintenance manual, the company does not manufacture materials and objects intended to come in contact with food products (Art. 1 paragraph 2 letter a of Reg. 1935/2004). In addition, within reason, all materials used for the manufacture of the equipment do not transfer their components to food products under normal or expected use conditions (Art. 1 paragraph 2 letter c of Reg. 2023/2006), among other things, as supported by laboratory tests. Moreover, the user must protect all food products with packaging or containers and, therefore, with materials and objects in compliance with regulation (EC) 1935/2004, with express reference to regulation (EC) 2023/2006, which establishes the standards regarding good manufacturing practices (GMP), from which the manufacturer of the aforementioned equipment considers itself exempt.

DESCRIPTION

This manual refers to **REFRIGERATED SERVE-OVER DISPLAY** suited for preserving and displaying fresh food products, pastry products and snack products pre-packed or not;

The refrigerated serve-over displays are available in the following versions:

RIVO-VC (90 cm depth):

Curved glass that open from top to down position without pistons, 3 glass shelves, anti mist front glass, Extractable cooled decks. **Not multiplexable**

RIVO-VD (90 cm depth):

Straight glass that open from top to down position without pistons, 3 glass shelves, anti mist front glass, Extractable cooled decks. **Not multiplexable**

Standard models are supplied included with:

- Built-in refrigeration unit: designed for remote condensing unit
- Extractable cooled decks 600x400 standard
- Electronic controller and main switch
- Top and basement lighting
- 3 glass shelves with lighting
- Standard voltage 230V - 1P - 50Hz

The insulation of the basin is free of CFC in order to guarantee a low environmental impact.



ATTENTION

All operations regarding the points:

"1 POSITIONING" Pag. 28

"2 ELECTRICAL CONNECTION AND EARTHING" Pag. 30

"3 CLEANING" Pag. 32

"5 MAINTANANCE - GARBAGE MANAGEMENT - DISPOSAL OF MATERIALS" Pag. 34

Must be carried out by high qualified technical staff.

I POSITIONING

Before to unload/download and positioning the Refrigerated Serve-over Displays inside the shop/ kitchen, you are kindly invited to read carefully this instruction manual especially the chapters regarding: unloading/loading, dimensions, weight, evaporating water basin, adjustable feet, electric connections and maintenance procedures.

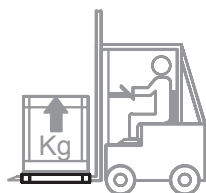
I.1 TRANSPORT



Do not superimpose Refrigerated Serve-over Display packing (allowed only if there is wooden crate packing option).

We recommend you to transport the Refrigerated Serve-over Display always in the upright position (as mention on the packing). If the Refrigerated Serve-over Display with built in condensing unit was inclined during transportation we suggest you to keep the product in the suggested upright position for at least 8 hours, before switching it on. In this way, you will allow the oil to flow in all the components, lubricating them again. Afterwards you can proceed with the start.

I.2 DOWNLOAD - UNLOAD / LENGTHS / WEIGHTS



The unloading/loading procedures should be executed by pallet-jack or by forklift driven by skilled and authorized staff. We decline any liability for failing to comply with safety rules currently in force.

Before starting the unloading, positioning and installation procedures of the Refrigerated Serve-over Display inside the shop/kitchen according to the model of the Refrigerated Serve-over Display, please read carefully the information in the technical data "APPENDICE - 5" Pag. 72.

Do not place the unit one above another (this can only be done if units are packed in a wooden crate).

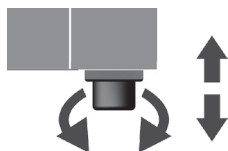
The manufacturer declines any responsibilities due to operations performed without adopting the above safety precautions.

I.3 PACKING

At the delivery please **check that the packing is intact and that during transportation no damage was occurred**. Remove the external carton-box; remove the fastener that keeps still the Refrigerated Serve-over Display to its pallet, put it in the correct position and then remove the adhesive white protection of the stainless steel.

The recovery and the recycling of the packing materials such us, plastic, iron, carton box, wood help the saving of row material and reduce the waste. Please consult your area address book for disposal of materials and authorized garbage dump.

I.4 POSITIONING AND FEET REGULATION



Place the Vertical Multi-deck Display in a perfect horizontal position, acting if necessary on the screw type adjustable feet. Use a spirit level to check it. The Vertical Multi-deck Display must be placed in order to operate properly and allow the correct defrost condensate water draining. In this way you will avoid noisy vibrations of the condensing unit. Check the correct positioning of the condensate water basin and its draining.

1.5 INSTALLATION INSIDE SHOP/RESTAURANT/WORKROOM

The equipments are tested in test-room with ambient temperature of +25°C and relative humidity 60%, therefore, if the ambient in which the equipment is installed has different conditions of ambient temperature and relative humidity, it could be verified a malfunction and the equipment will not run properly (making inside condensation....etc). It is advisable to install the equipment inside an area with an air conditioning system. Please note that malfunctions may arise in areas that are not provided with air conditioning, e.g. condensation formation.

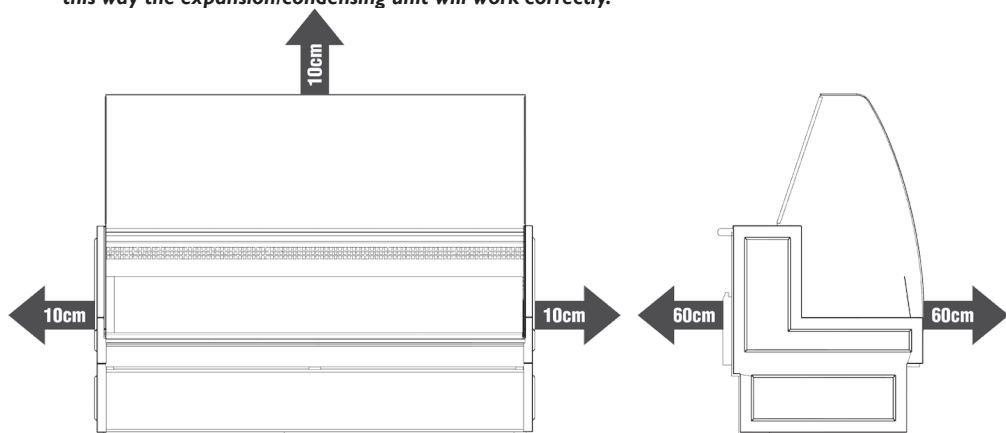


ATTENTION

In order to allow a good functioning of the equipment please pay attentions to the following instructions:

- **Do not place the unit in an area directly exposed to sun light or to other heating sources**, such as high intensity incandescent lighting systems, ovens or other radiant heating sources, e.g. heating radiators etc.
- **Do not place the unit nearby door openings producing air currents**, whether doors or windows or directly exposed to air from fans, vents or fan coil unit air conditioner.
- **Do not block or obstruct the air inlets** of the built-in refrigeration unit.
- **Do not place any objects on the unit**, including boxes or any other type of objects; leave the entire perimeter of the unit completely free so that air can circulate properly.
- **Do not place the equipment inside areas with high relative humidity levels** (it may cause formation of condensation)
- **Do not place the equipment inside a closed niche**, as there is not enough air circulation and may cause the refrigeration unit to not work properly.
- **Do not place the unit one above another.**
- **Verify that the room in which the equipment is placed must be sufficiently aired**, even when the shop is closed.

Verify that in the installation room there is enough air turnover, even during closing and rest hours. In this way the expansion/condensing unit will work correctly.



INSTALLATION MINIMUM DISTANCE

In order to allow a good performance of the cabinet, during the installation you must respect the MINIMUM WALL distances as showed on the drawings.

1.6 WATER CONDENSATION DRAIN / WATER DRAIN CONNECTION

The Serve-over Display with built-in unit is fitted with manual evaporating water condensation tank. Verified that the water pipe is correct positioned and periodically the basin is must be cleaned from waste materials. The Serve-over Display with remote unit, not having the basin for water collection is provided with a siphon only, the customer take care of the water connection pipe. Its connection to the principal basin prevents the circulation of cold air and of bad smells. **The Serve-over Display cannot absolutely be installed without siphon** and each drain must have its own siphon. It is necessary to have the drain-siphon after the exit of belly section to block the out-take air and also to avoid any smell. You never install the Serve-over Display without siphon and to connect more drains of the same Serve-over Display together. **Each drain must have only one siphon.**

1.7 REFRIGERATED SERVE-OVER DISPLAY FITTED WITH BUILT-IN REFRIGERATION UNIT

Air inlets of display equipment fitted with built-in refrigeration units, which are located at the air intake grille on the back side of the Refrigerated Serve-over Display shall never be blocked or obstructed; this will ensure proper air circulation. Therefore, avoid leaving products or other materials on the perimeter of the Refrigerated Serve-over Display.

Please pay attention that an increase room temperature or inadequate quantity of air on the refrigeration unit's condenser, will reduce the performance of the unit, possibly causing deterioration of exposed products and greater energy consumption. If the Refrigerated Serve-over Display that is fitted with built-in condenser is tilted, make sure to wait at least eight hours before starting the unit; this time will allow the oil to flow into all of the unit's components, lubricating all parts once again; the unit can be started once this process is completed.

1.8 REFRIGERATED SERVE-OVER DISPLAY DESIGNED FOR REMOTE CONDENSING UNIT

Electrical connections must be carried out scrupulously in accordance with current electrical standards; please be advised that electrical and refrigerator installations must be carried out exclusively by qualified staff.

For all Refrigerated Serve-over Displays without refrigeration units (under remote version) make sure that the unit is positioned in an area that is protected against atmospheric agents, avoiding using the area as storage for materials. Depending on the features of the condenser remote unit model, make sure to comply with the wall distances and distances to keep from other obstacles in order to provide adequate air circulation that can ensure the proper operation of the Refrigerated Serve-over Display and making it easy for maintenance.

2 ELECTRICAL CONNECTION AND EARTHING

2.1 ELECTRICAL POWER SUPPLY



The installation and the electrical connections must be carried out in conformity with the electrical rules in force. These operations must be carried out by qualified staff. The Company declines any responsibilities originated from the no observance of the above rules in force.

See the equipment electric diagrams at the end of this manual.

Before plugging in the equipment, it is necessary to proceed with its complete and careful cleaning, using warm water with no aggressive detergents and drying with a soft cloth all the humid parts (read with attention the chapter "CLEANING").

In order to carry out a correct plug in you must proceed as follow:

1. Before the connection to the electrical supply it is necessary to **verify that the frequency / tension of the line correspond to those written on the identification label** of the Vertical Multi-deck Display ("APPENDICE - 3" Pag. 68). A variation +/- 10% of the nominal rated voltage is permitted. It is needful to connect the equipment to an efficient ground socket
2. It is advisable to install an **bipolar sectioning switch with opening of contacts at least 3 mm wide** at the source as for example automatic switch, fuse wire (the fuse screw must be removed from the socket) switch for fault current and electricity meter.
3. In order to save the equipment from overload or short circuit, **the connection to the electricity has to be done**

- through a magneto-thermal switch high sensibility (30 mA) with manual re-establishment, of the right power.
4. For protective device size, **consider the power consumptions showed on the identification label** of the equipment ("APPENDICE - 3" Pag. 68)
 5. It is necessary that the connection cable section is commensurate to the power consumption of the unit.
 6.  **The law requires that the unit is earthed;** therefore it is necessary to connect it to an efficient earth connection.
 7. **If the power supply cable is damaged, it must be substituted by the manufacturer or by its technical assistance service or however by a person with similar qualifications, so as to avoid all risks.** No liability whatsoever can be accepted if the above instructions in not complied with.
 8. **In order to prevent any risks if the the compressor supplied is damaged, these must be replaced by qualified technician.** Installation must be carried out only by qualified technicians according to the regulation in force. No liability whatsoever can be accepted if the above instructions in not complied with.



WARNING

Any operation of ordinary and extraordinary maintenance of the equipment must be done disconnecting the electric power supply. This maintenance must be done by qualified technician. The plug has to be always connected to a fixed outlet. It is strictly forbidden to connect the equipment plug to an extension cord or an adapter.

2.2 START UP AND USE



WARNING

Before to proceed to the switch-ON of the equipment you have to verify as follow:

- **the equipment fitted with built-in condenser must be transported solely in vertical position,** if it is tilted, make sure to wait at least 8 hours before starting the unit; this time will allow the oil on the compressor to flow into all of its components, lubricating all parts once again.
- **In order to adjust operating parameters consult the information on the electrical control board section** in the user instructions "2.I ELECTRICAL POWER SUPPLY" Pag. 30.
- for equipment with built-in units make sure that the disconnecting switch is open, in position 0, OFF, before connecting the plug into the power socket, then connect the plug and close the switch.
- **avoid setting temperatures lower than the table unit's relative temperature.**
- **the first start-up operation for equipments or for remote units must be performed by qualified staff.**

Once the power line is connected to the refrigerated display cabinet ("2.I ELECTRICAL POWER SUPPLY" Pag. 30), power the unit by closing the switch.

After having checked as above, it is possible to start the equipment, giving electricity from the general power pack. Press green button in position 1, ON.



WARNING

Before loading the food on the equipments, wait that the temperature needed is the same on the control panel. Avoid to set a lower temperature than that suggested according to the category the equipment belong to in order to avoid evaporator block.

To regulate functioning parameters please follow the instruction attached to the present manual "6 CONTROL PANEL" Pag. 36.

3 CLEANING

All the procedures must be carried out with the stationary unit removing the tension from both the refrigerated item and the condensing unit.

3.1 CLEANING OF THE REFRIGERATED SERVE-OVER DISPLAY

The Refrigerated Serve-over Display must be kept clean at all times. All cleaning operations must be carried out with the Refrigerated Serve-over Display in stop position; the Refrigerated Serve-over Display as well as the built-in refrigeration unit must be completely powered off.

- **Never use high-pressure water jet** to wash internal parts of the Refrigerated Serve-over Display as electrical parts could be damaged.
- **Only use warm water with non-aggressive** detergents to clean the Refrigerated Serve-over Display; make sure to dry all wet parts using a soft cloth.
- **Avoid using products that contain chlorine or its diluted substances**, as well as sodium hydroxide, abrasive detergents, muriatic acid, vinegar, bleach or other products that may scratch or scrape the surface of the unit.
- **It is advisable to wash the bottom of the basin weekly**, especially parts that are exposed to discharge of liquids or other food waste. The external parts of the Refrigerated Serve-over Display that surround the display area must also be cleaned using cleansing agents: this will help keep the table unit presentable free of encrustations.



Attention! During cleaning operations, it is high recommended to use working gloves.



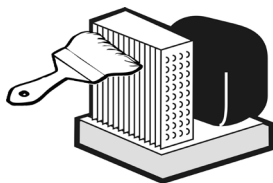
WARNING

Do not damage or bend the evaporator's flaps or refrigerant fluid pipes.

In order to avoid bacteria formation, the loading zone of the Refrigerated Serve-over Display used for preserving food products such as meat, salami or dairy products, must be cleaned at least once a week.

If the Refrigerated Serve-over Display is used for preserving frozen foods, it is advisable to clean the internal parts at least once a month.

3.2 CONDENSER'S BUILT-IN UNIT CLEANING



Any operation of cleaning must be done disconnecting the electric power supply.

The condenser of the Refrigerated Serve-over Display with built-in unit must be cleaned, in normal conditions of use of the Refrigerated Serve-over Display, at least once a month by using a vacuum cleaner and a real-bristle brush.

It is advisable to use gloves since the reduced thickness of the wings can cut.

Dirty condensing unit reduce the output of the engine causing an increase of energy consumption.

Take care not to damage the refrigerating fluid circuit.

The unit is on the top of the Refrigerated Serve-over Display.



Attention! During cleaning operations, it is high recommended to use working gloves.

4 GENERAL GUIDELINES



ATTENTION

This professional equipment may only be used and cleaned by adults (> 18 years of age in Europe or other limits defined by local legislation) in normal physical and psychological condition and who have been adequately trained and informed regarding health and safety in the workplace.

The professional equipment may also be used by trainees, in work/school projects, according to local legislation, provided that, they are under strict supervision by a tutor and are adults as mentioned above. In other words, trainees must be in normal physical and psychological condition, and adequately trained and informed regarding health and safety in the workplace.



ATTENTION

Do not store explosive substances such as aerosol cans with flammable propellant in this equipment.



ATTENTION

Do not place hot pans, hot pots or any hot object on the tops or close to the the equipment.

4.1 DEFROSTING

The equipments are fitted with an automatic defrost system, which parameters are already setted by factory and the number, duration and interval can be adjusted using the control panel; **this operation shall be carried out by a qualified technician**, in some cases manual defrosting may be required and the command located on the control panel can be used, or simply switch off the cooling system for the time required to melt the ice on the pipe coils (depends on room conditions and on the quantity of ice). For units intended for frozen or packaged food products it is recommended to perform a complete monthly cleaning, including a defrosting cycle. **It is advisable to clean the external part of the table unit on a daily basis, as well as the internal part of the door nearby the gaskets.**

4.2 MAX SHELF LOAD

The maximum load for the extractable deck display must be uniformly distributed as 20 kg each.

4.3 LOADING THE PRODUCT ON THE HAT

On all the RIVO models no goods may be loaded on the hat.

4.4 STORING PRODUCTS AND PRESERVATION

The unit is designed to preserve food products. Stored products must have a temperature that is close to the temperature required for its preservation.

Do not place hot products in the equipments.

All products introduced into the unit must be already frozen. Before loading goods in the Refrigerated Serve-over Display, make sure that the temperature reaches the desired temperature set on the control panel.

In the inner part of each lateral shoulder of the Serve-over Display, there is a sticker that sign the highest exposition level you shouldn't reach with the stored products.

	Limite di carico Highest exposition level	Höchstbelastung Limite d'exposition des produits
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In order for the unit to work properly, products must be arranged in such a way as not to obstruct the circulation of refrigerated air inside the display area of the equipments.



WARNING

Avoid overloading the unit, especially on the upper part of the evaporator air flow

If frozen products remain in non-refrigerated areas for a period longer than two hours, they must be taken into the fridge cells to refrigerate them before storing them into back of the unit.

In order for the unit to work properly, be advised of the following:

- **when the doors are opened, cold air is released and therefore**, it is advisable to limit opening the doors and only do so for the time required to load products
- **Storing non-frozen products will worsen the operating conditions of the unit**, risking damaging products that are already stored inside the unit. Therefore, avoid placing products in non-refrigerated areas to prevent excessive loss of cold.
- **make sure all of the ventilation inlets and outlets of the Refrigerated Serve-over Display are free of obstacles**
- **do not place hot pans or pots on every parts of the Refrigerated Serve-over Display.**

Sliced meats and salami or mature cheese need to be placed on the grills rather than directly on the display top of the unit; it will allow proper air circulation and keep the products fresh. This will also prevent the formation of white and moist zones on the products. The drawers and the doors of the Refrigerated Serve-over Display, as well as the equipment doors and cells, must only be opened for the time required to load or unload products and it will keep the internal temperature of the unit from rising and therefore from consuming more energy, which would be required to bring the product back to its initial preservation temperature. Products that are dispatched from suppliers must be stored in the cabinets or in the fridge cells in order to avoid excessive loss of cold due to long periods of time without refrigeration. In order for the unit to work properly, products must be arranged in such a way as not to block or obstruct the circulation of refrigerated air.

5 MAINTANANCE - GARBAGE MANAGEMENT - DISPOSAL OF MATERIALS

All maintenance operations and repairs must be carried out with the unit in stop position and with the power of the unit and of the condenser unit switched off.

These maintenance operations must only be carried out by specialised qualified staff.



Attention! During cleaning operations, it is high recommended to use working gloves.

5.1 PERIODICAL CHECKS

At regular intervals (at least once a year), it is important to make a complete system check by qualified staff only.

Please check that:

- the condensed water drainage system must work correctly
- check for gas refrigerant leaks and make sure the refrigeration unit works correctly
- make sure the condition of the electric system is completely safe
- check the rear sliding doors gaskets as well as the door itself and make sure it closes correctly
- clean the condenser of the refrigeration unit

5.2 GLASS REPLACEMENT

In case of replacement or damage of the front of glass / side glass / shelf glass, do not dissipate them on the environment.

Glass replacement must be done by a technician!

5.3 TOP CANOPY AND SHELVES LIGHTINGS REPLACEMENT

To replace the lamps it is always necessary to disconnect the power cord or open the switch upstream of the connection of the Refrigerator unit.

If the unit is equipped with lamps, in case of breakage they must be replaced with others of the same power.

Check the data on the plate to the side of the lamp.

This data indicates the power absorbed by the lamp.

To replace the lamp, remove the plug, release the lamp to be replaced and reconnect and clasp the new lamp.

5.4 MOTOR FAN REPLACEMENT

If the equipment is provided with fan, and you need to replace it, removing the power supply, checking the data plate of the motor fan and replace it with one of with same power, voltage and frequency.

These operations must be done by a technician!

5.5 COMPRESSOR / REFRIGERANT GAS REPLACEMENT

In the case of damage and / or replacement of the compressor, recover the refrigerant gas and the oil avoiding dispersion in the environment.

The replacement must be done by a technician!

5.6 UNIT FITTED WITH ELECTRIC DEFROSTING

Before maintenance is necessary to turn off or unplug the refrigerator equipment.



ATTENTION

In the equipments with electric defrosting system pay attention to the electrical heating element that can still be hot. Then, wait for it to cool and then start the maintenance operations.



Attention! During cleaning operations, it is high recommended to use working gloves.

5.7 GARBAGE DISPOSAL



Plastic, gaskets, sheet metal, polyurethane components, panel controls and electric material in general must be saved and/or dumped in public dumps and/or garbage authorized centre. Be sure not to disperse. Save the refrigerating gas and oil in special tanks, do not dispose of them in the sewage system but dump them in according to your local laws.

5.8 REQUESTING SPARE PARTS

After verifying the problem with a specialized technician, When requesting spare parts, after please say clearly :

- Model of the item
- Serial number of the item
- Motivation of the request of support
- Quantity of the spare part

Possibly, enclose also a picture of the part to be ordered.

6 CONTROL PANEL



ATTENTION ! READ INSTRUCTIONS

Before the start-up, pay attention to the following instructions and safety norms!

KEYS AND LEDs

UP Press and release Scrolls through menu items Increases values Press for at least 5 secs Activates the Manual Defrost function	SET / Reduced SET LED Flashing: reduced set active Quick flashing: access to level 2 parameters Off: otherwise
	Compressor LED Permanently on: compressor active Flashing: delay, protection or blocked start-up Off: otherwise
	Defrost LED Permanently on: defrost active Flashing: manual or D.I. activation Off: otherwise
	Fan LED Permanently on: fans active Off: otherwise
DOWN Press and release Scrolls through menu items Decreases values Press for at least 5 secs Configurable function by user (par. H32)	Alarm LED Permanently on: alarm on Flashing: alarm acknowledged Off: otherwise
STAND-BY (ESC) Press and release Returns to the previous menu level Confirm parameter value Press for at least 5 secs Activates the Stand-by function (when outside the menus)	
SET (ENTER) Press and release Displays alarms (if active) Opens the Machine Status menu Press for at least 5 secs Opens the Programming menu Confirms commands	

ACCESSING AND USING THE MENUS

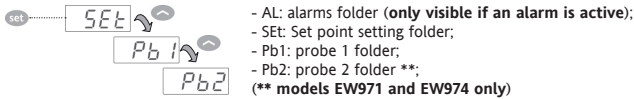
Resources are organised into 2 menus which are accessed as explained below:

- 'Machine Status' menu: press and release the **set** key.
- 'Programming' menu: press for at least 5 secs the **set** key.

Either do not press any keys for 15 seconds (time-out) or press the **0** key once, to confirm the last value displayed and return to the previous screen.

MACHINE STATUS MENU

Access the "Machine Status" menu by pressing and releasing the **set** key. If no alarms are active, the "SET" label appears. By pressing the **▲** and **▼** keys you can scroll all folders in the "Machine Status" menu:



Setting the Set point: To display the Set point value press the **set** key when the 'SEt' label is displayed.

The Set point value appears on the display. To change the Set point value, press the **▲** and **▼** keys within 15 seconds. Press **set** to confirm the modification.



Displaying the probes: When the Pb1 or Pb2* label is displayed, press **set** and the associated probe value will appear (* Pb2 is only present on models EW971 and EW974).

SET POINT EDIT LOCK

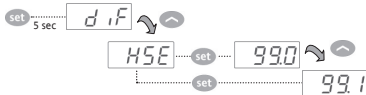
It is possible to disable the keypad on this device. The keypad can be locked by programming the 'LOC' parameter.

With the keypad locked you can still access the 'Machine Status' menu by pressing **set** to display the Set point, but you cannot edit them. To disable the keypad lock, repeat the locking procedure.

PROGRAMMING MENU

To access the 'Programming' menu press for at least 5 secs the **set** key. If specified, the 'PA1' access PASSWORD will be requested (see 'PASSWORD' paragraph). At the access, the display will show the first parameter ("dIF").

By pressing the **▲** and **▼** keys you can scroll all parameters in the Programming menu:



Select the desired parameter using the **▲** and **▼** keys. Press **set** to see the current value of the selected parameter. Press **▲** and **▼** to change the value and then press **set** to save it.

NOTE: It is strongly recommended that you switch the device off and on again each time the parameter configuration is changed, in order to prevent malfunctioning of the configuration and/or ongoing timings.

PASSWORD

The password "PA1" allow access to the level 1 parameters (**User**) as the password "PA2" allow access to the level 2 parameters (**Installer**). The level 2 parameters group include also all the level 1 parameters.

Default setting has the password "PA1" disabled (value = 0) while the password "PA2" is enabled (value = 15).

To enable the password "PA1" (value ≠ 0) and assign the required value, enter in the "Programming" menu, select the parameter "PS1" with **▲** and **▼** keys, press the **set** key, assign the required value and confirm it by pressing the **set** key again.

If the password "PA1" is already enable, at the access to the "Programming" menu, will be required to put in the password "PA1" or "PA2" according to the parameters that you need to edit. To enter the password 'PA1' (or 'PA2'):



If the password is incorrect, the display will show the 'PA1' (or 'PA2') label and you will have to repeat the entry procedure. It is possible to access to level 2 parameters also from level 1 parameters by selecting parameter 'PA2' (available at level 1) through **▲** and **▼** keys and then pressing the **set** key.

ALARMS

Label	Fault	Cause	Effects	Remedy
E1	Probe1 faulty (cold room)	- reading of out of range operating values - probe faulty / short-circuited / open	- Display label E1 - Alarm icon permanently ON - Min/max alarm regulator disabled - Compressor operation according to "Ont" and "OfT" parameters.	- check probe type (NTC) - check the probe wiring - replace probe
E2	Probe2 faulty (defrost)	- reading of out of range operating values - probe faulty / short-circuited / open	- Display label E2 - Alarm icon permanently ON - The defrost cycle will end due to Time out (Parameter "dEt")	- check probe type (NTC) - check the probe wiring - replace probe
AH1	Probe1 HIGH Temperature alarm	value read by Pb1 > HAL after time of "tAO". (see "MIN/MAX ALARMS" table)	- Registration AH1 label in the AL folder - No effect on regulation	Wait until temperature value read by probe1 returns below HAL.
AL1	Probe1 LOW Temperature alarm	value read by Pb1 < LAL after time of "tAO". (see "MIN/MAX ALARMS" table)	- Registration AL1 label in the AL folder - No effect on regulation	Wait until temperature value read by probe1 to come back above LAL.
EA	External alarm	Digital input activated (H11 set as external alarm)	- Registration EA label in the AL folder - Alarm icon permanently ON - Regulation blocked if EAL = y	check and remove the external cause which generate alarm on DI.
OPd	Door Open alarm	Digital input activated (H11 set as door switch) (for a longer time than tdo)	- Registration OPd label in the AL folder - Alarm icon permanently ON - Regulator blocked	- close the door - delay function defined by OAO
Ad2	Defrosting for time-out	end of defrosting because of time instead of because of reaching the defrost end temperature detected by the Pb2 probe.	- Registration Ad2 label in the AL folder - Alarm icon permanently ON	wait until the next defrost for automatic return

MANUAL DEFROST CYCLE ACTIVATION

To manually activate the defrost cycle, hold down the  key for 5 seconds.

If the defrost conditions are not satisfied:

- the parameter **Odo** ≠ 0 (**EW961, EW971 and EW974**)
- the evaporator probe Pb2 temperature is higher than the defrost end temperature (**EW971 and EW974**) the display will flash 3 times, to indicate that the operation will not be carried out.

DIAGNOSTICS

Alarms are always indicated by the buzzer (if present) and the alarm icon .

To switch off the buzzer, press and release any key, the relative icon will continue to flash.

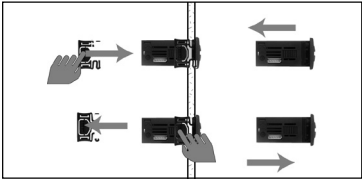
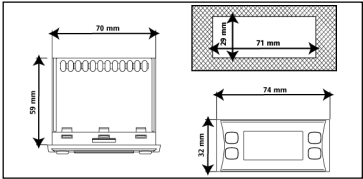
NOTES: If alarm exclusion times have been set (see 'AL' folder in the parameters table) the alarm will not be signalled.

 A probe 1 (Pb1) malfunction alarm will appear directly on the display with the indication E1.

 **Models EW971 and EW974:** A probe 2 (Pb2) malfunction alarm will appear directly on the display with the indication E2.

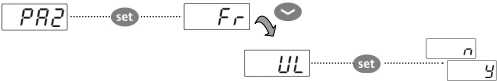
DIAGNOSTICS

The instrument is designed for panel mounting. Make a hole of 29x71 mm, insert the instrument and fix it using the brackets provided. Do not mount the instrument in humid and/or dirty places; it is suitable for use in ordinary polluted places. Ventilate the place in proximity to the instrument colling slits.



USING THE COPY CARD

The Copy Card is an accessory connected to the TTL serial port used for quick programming of the device parameters (upload and download a parameter map to one or more devices of the same type). Upload (label UL) and copy card formatting (label Fr) operations should be performed as explained below:



After the password 'PA2' has been putted in, press the  and  keys to scroll through to the required function (e.g. UL). Press the  key to execute the upload. If the operation is successful, the display will show 'y', if not it will show 'n'.

Upload (UL) This function uploads the programming parameters from the device.
 UPLOAD: device $\longrightarrow$ Copy Card

Format (Fr) This command is used to format the copy card, an operation which is necessary when using the card for the first time. **Important:** when the copy card has been programmed, the parameter 'Fr' will delete all data that have been entered. This operation cannot be cancelled.

Download from reset:

Connect the copy card when the device is switched off. When the device is switched on, the download from the copy card will begin automatically. At the end of the lamp test, the display will show 'dLy' if the operation was successful and 'dLn' if not.

DOWNLOAD: Copy Card $\longrightarrow$ device

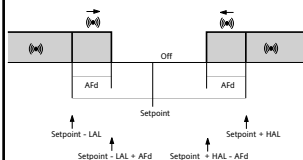


NOTES:

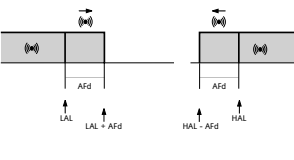
- after the parameters have been downloaded, the device uses the downloaded parameter map settings.

MAX AND MIN TEMPERATURE ALARM

Relative Temperature Value to setpoint (Att=1)



Absolute Temperature Value (Att=0)



Minimum temperature alarm Temp. $\leq$ Set + LAL (only with LAL<0*)

Temp. $\leq$ LAL (LAL with sign)

Maximum temperature alarm Temp. $\geq$ Set + HAL (only with HAL>0**)

Temp. $\geq$ HAL (HAL with sign)

Returning from minimum temp. alarm Temp. $\geq$ Set + LAL + AFd
 $\geq$ Set - |LAL| + AFd (LAL < 0*)

Temp. $\geq$ LAL + AFd

Returning from maximum temp. alarm Temp. $\leq$ Set + HAL - AFd (HAL > 0**)

Temp. $\leq$ HAL - AFd

* if LAL is negative, Set + LAL < Set
 ** if HAL is negative, Set + HAL > Set

ELECTRICAL WIRING

Attention! Never work on electrical connections when the machine is switched on.

The device is equipped with screw or removable terminals for connecting electric cables with a diameter of 2.5mm² (one wire per terminal for power connections). For the capacity of the terminals, see the label on the instrument. Do not exceed the maximum current allowed; in case of higher loads, use an appropriate contactor. Make sure the power supply voltage complies with the one required by the instrument. Probes have no connection polarity and can be extended using a regular bipolar cable (note that the extension of the probes affects the EMC electromagnetic compatibility of the instrument: pay extreme attention to wiring). Probe cables, power supply cables and the TTL serial cables should be distant from power cables.

RESPONSIBILITY AND RESIDUAL RISKS

ELIWELL CONTROLS SRL shall not be liable for any damages deriving from:

- installation/use other than that prescribed and, in particular, that which does not comply with safety standards anticipated by regulations and/or those given herein;
- use on boards which do not guarantee adequate protection against electric shock, water or dust under the conditions of assembly applied;
- use on boards which allow access to dangerous parts without the use of tools;
- tampering with and/or alteration of the products;
- installation/use on boards that do not comply with the standards and regulations in force.

DISCLAIMER

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CONDITIONS OF USE

Permitted use

For safety reasons the instrument must be installed and used according to the instruction provided and in particular, under normal conditions, parts bearing dangerous voltage levels must not be accessible. The device must be adequately protected from water and dust as per the application and must also only be accessible via the use of tools (with the exception of the frontlet). The device is ideally suited for use on household equipments and/or similar refrigeration Refrigerated Serve-over Display and has been tested with regard to the aspects concerning European reference standards on safety. It is classified as follows:

- according to its manufacture: as an automatic electronic control device to be incorporated;
- according to its automatic operating features: as a 1 B-type operated control type;
- as a Class A device in relation to the category and structure of the software;
- device with pollution grade 2;
- as a device with class D fire resistance;
- overvoltage category grade II;
- device made with class IIIa material;

Unpermitted use

Any other use other than that permitted is de facto prohibited. It should be noted that the relay contacts provided are of a practical type and therefore subject to fault. Any protection devices required by product standards or dictated by common sense due to obvious safety reasons should be applied externally.

TECHNICAL DATA

Mechanical Characteristics

Front protection: IP65.
Housing: PC+ABS UL94 V-0 resin plastic casing, polycarbonate glass, thermoplastic resin keys.
Dimensions: front 74x32 mm, depth 59 mm (excluding terminals).
Mounting: panel mounting with 71x29 mm (+0.2/-0.1 mm) drilling template.
Terminals: screw/removable terminals for cable with a diameter of 2,5mm²
Connectors: TTL for connection to Copy Card
Temperature: Operating: -5 ... +55 °C - Storage: -30 ... +85 °C
Humidity: Operating / Storage: 10...90 % RH (not condensing).

Electrical Characteristics

Power Supply: 230Vac (+10% / -10%) 50/60 Hz
Consumption: 4.5W max
Display Range: NTC: -50.0°C... +110°C (on display with 3 digit + sign)
Accuracy: Better than 0,5% of full-scale + 1 digit.
Resolution: 0,1 °C.
Buzzer: YES (it depends from the model)
Analogue Input: **EW961:** 1 NTC input. - **EW971** and **EW974:** 2 NTC inputs.
Digital Input: 1 voltage-free digital input
Digital Output: **EW961:** 1 Compressor relay: UL60730 (A) 1,5 Hp (10FLA - 60LRA) max 250Vac o
UL60730 (B) 2 Hp (12FLA - 72LRA) max 250Vac
EW971: 1 Defrost relay: N.O. 8(4)A - N.C. 6(3)A max 250Vac
1 Compressor relay: UL60730 (A) 1,5 Hp (10FLA - 60LRA) max 250Vac o
UL60730 (B) 2 Hp (12FLA - 72LRA) max 250Vac
EW974: 1 Defrost relay: N.O. 8(4)A - N.C. 6(3)A max 250Vac
1 Compressor relay: UL60730 (A) 1,5 Hp (10FLA - 60LRA) max 250Vac o
UL60730 (B) 2 Hp (12FLA - 72LRA) max 250Vac
1 Fan relay: 5(2)A max 250Vac

Regulations

Electromagnetic compatibility: This device complies with Directive 2004/108/EC and the harmonised standard EN 60730-2-9
Security: This device complies with Directive 2006/95/EC and the harmonised standard EN 60730-2-9
Food safety: This device complies with standard EN 13485 as follows:
- suitable for storage
- climate range A
- measurement class 1 in the range from -35°C to 25°C (*)

(* exclusively using Eliwell NTC probes)

Classification: operating (not safety) device for integration.

NOTE 1: check the power supply specified on the instrument label; for relay, power supply capacities and PTC probes, contact the Sales Office.

NOTE: The technical data included in this document, related to measurement (range, accuracy, resolution, etc.) refer to the instrument itself, and not to its Refrigerated Serve-over Display such as, for example, sensors. This means, for example, that sensor(s) error(s) shall be added to the instrument's one.

TABLE OF PARAMETERS

PAR.	Level	DESCRIPTION
SET		Temperature SEtpoint.
		COMPRESSOR

dIF	1&2	differential. Relay compressor tripping differential. The compressor stops on reaching the Setpoint value (as indicated by the adjustment probe), and restarts at temperature value equal to the Setpoint plus the value of the differential. Note: the value 0 cannot be assumed
HSE	1&2	Higher SEt. Maximum possible setpoint value.
LSE	1&2	Lower SEt. Minimum possible setpoint value.
OSP	2	Offset Set Point. Temperature Value to be added to the Set-Point if reduced set is enabled (Economy function).
dOd	2	digital (input) Open door. Digital input that allow you to switch off loads. Valid if H11 = ± 4 (door switch). n = does not switch off loads; y = switch off loads.
dAd	2	digital (input) Activation delay. Delay time in activating the digital input.
Ont	2	ON time (compressor). Compressor activation time in the event of faulty probe. If OFt=1 and Ont=0, the compressor is always off, while if OFt=1 and Ont>0 it operated in duty cycle mode.
OFt	2	OFF time (compressor). Compressor deactivation time if probe is faulty. If Ont=1 and OFt=0, the compressor is always on, while if Ont=1 and OFt>0 it operated in duty cycle mode.
dOn	2	delay (at) On compressor. Delay time in activating the compressor relay after switch-on of instrument.
dOF	2	delay (after power) OFF. Delay after switch off; the indicated time must elapse between switch-off of the compressor relay and the successive switch-on.
dbi	2	delay between power-on. Delay between switch-ons; the indicated time must elapse between two successive switch-ons of the compressor.
OdO (!)	2	delay Output (from power) On. Delay time in activating the outputs after switch-on of the instrument or after a power failure.

DEFROST

dtY	1&2	defrost type. Type of defrosting. 0 = electric defrost - compressor off (OFF) during defrosting; 1 = reverse cycle defrost (hot gas); compressor on (ON) during defrosting; 2 = Free defrost; defrosting independently of compressor.
dit	1&2	defrost interval time. Interval between the start of two successive defrosting operations.
dCt	2	defrost Counting type. Selection of count mode for the defrosting interval. 0 = compressor operating hours (DIGIFROST® method); Defrosting active only if compressor is on; 1 = Real Time - Refrigerated Serve-over Display operating hours; defrost counting is always active when the machine is on and start everytime the instrument switch on; 2 = compressor stop. Each time the compressor stops a defrosting cycle is performed according to parameter dtY.
dOH	2	defrost Offset Hour. Start-of-defrosting delay time from the call.
dEt	1&2	defrost Endurance time. Defrosting time-out; determines duration of defrosting.
dSt	1&2	defrost Stop temperature. Defrost stop temperature (defined by the evaporator probe).
dPO	2	defrost (at) Power On. Determines if at the start-up the instrument must enter defrosting (if the temperature measured by the evaporator allows this operation). y = yes; n = no.
EVAPORATOR FAN		
FPt	2	Fan Parameter type. Characterizes the 'FSt' parameter that can be expressed or as an absolute temperature value or as a value related to Setpoint. 0 = absolute 1 = relative.
FSt	1&2	Fan Stop temperature. Fan lock temperature; if the value, read by the evaporator probe, is higher than the set value, fans stop.
FAd	2	FAn differential. Fan starting differential (see par. 'FSt').
Fdt	1&2	Fan delay time. Delay time in activating fans after a defrost operation.
dt	1&2	drainage time. Dripping time.
dFd	1&2	defrost Fan disable. Allows to select the evaporator probes exclusion during defrost. y = yes (fan disable); n = no.
FCO	2	Fan Compressor OFF. Allows to select compressor fans lock OFF (switched off). y = fans activated (with thermostat; based on the value read by the defrost probe, see

parameter 'FSt'); **n** = fans off; **dc** = not used.

Fod	2	Fan open door. Fans active when the door is open. Allows you to select the option of stopping the fans when the door is open, and re-starting the fans when door is closed (if they were active). n = fans stop; y = fans unchanged.
ALARMS		
Att	2	Allow you to select if the parameters HAL and LAL will have absolute (Att=0) or relative (Att=1) value.
AFd	2	Alarm Fan differential. Alarm differential.
HAL	1&2	Higher ALArm. Maximum temperature alarm. Temperature value (in relative value) which if exceeded in an upward direction triggers the activation of the alarm signal.
LAL	1&2	Lower ALArm. Minimum temperature alarm. Temperature value (in relative value), which if exceeded in a downward direction, triggers the activation of the alarm signal.
PAO	2	Power-on Alarm Override. Alarm exclusion time after instrument switch on, after a power failure.
dao	2	defrost Alarm Override. Temperature alarm exclusion time after defrost.
OAO	2	Alarm signaling delay after digital input disabling (door close). Alarm is only for high-low temperature alarms.
tdO	2	time out door Open. Alarm activation delay time open door.

tAO	1&2	temperature Alarm Override. Temperature alarm signal delay time.	
dAt	2	defrost Alarm time. Alarm for defrosting ended due to time out. n = alarm deactivated; y = alarm activated.	
EAL	2	External Alarm Clock. External alarm to lock loads (n = don't lock loads; y = lock loads).	
COMMUNICATION			
dEA	2	Device address in family (valid values from 0 to 14).	
FAA	2	Device family (valid values from 0 to 14). The FAA and dEA values represent the network Refrigerated Serve-over Display and are indicated in the following format "FF.DD" (where FF=FAA address of the and DD=dEA).	
DISPLAY			
LOC	1&2	LOCK. Setpoint change shutdown. See related paragraph. There is still the possibility to enter into parameter programming and modify these, including the status of this parameter to permit keyboard shutdown. n = no; y = yes.	

PS1	1&2	PAssword 1. When enabled (value $\neq$ 0) it constitutes the access key for level 1 parameters.	
PS2	2	PAssword 2. When enabled (value $\neq$ 0) it constitutes the access key for level 2 parameters.	
ndt	2	number display type. View with decimal point. y = yes; n = no.	
CA1	1&2	CALibration 1. Positive or negative temperature value added to the value read by probe 1.	
CA2	1&2	CALibration 2. Positive or negative temperature value added to the value read by probe 2.	
ddl	1&2	defrost display Lock. Viewing mode during defrosting. 0 = shows the temperature read by the room probe; 1 = locks the reading on the temperature value read by room probe when defrosting starts, and until the next time the Setpoint value is reached; 2 = displays the label "dEF" during defrosting, and until the next time the Setpoint value is reached.	
dro	2	display read-out. Select °C or °F for displaying the temperature read by the thermostat probe. (0 = °C, 1 = °F). PLEASE NOTE: the switch between °C and °F DO NOT modify setpoint, differential, etc. (for example set=10°C become 10°F)	
ddd	2	Selection of type of value to be displayed. 0 = Setpoint; 1 = cold room probe (Pb1); 2 = evaporator probe (Pb2).	
CONFIGURATION			
H08	2	Stand-by operating mode. 0 = display switch off; 1 = display switch off, loads and alarms stopped; 2 = display with OFF label, loads and alarms stopped.	
H11	2	Configuration of digital inputs/polarity. 0 = disabled; ± 1 = defrosting; ± 2 = reduced set; ± 3 = not used; ± 4 = door switch; ± 5 = external alarm; ± 6 = Stand-by (ON-OFF). ATTENTION!: the "+" sign indicates that the input is activated when the contact is closed. the "-" sign indicates that the input is activated when the contact is open.	
H25 (!)	2	Enable/Disable the buzzer. 0 = disabled; 4 = enabled; 1-2-3-5-6 = not used.	
H32	2	DOWN button configurability. 0 = disabled; 1 = defrost; 2 = not used; 3 = reduced set; 4 = stand-by.	
H42	1&2	Evaporator probe present. n = not present; y = present.	
rEL	1&2	reLEASE firmware. Device version: read only parameter.	
tAb	1&2	tABle of parameters. Reserved: read only parameter.	

COPY CARD			
UL	2	Up load. Programming parameter transfer from instrument to Copy Card.	
Fr	2	Format. Erasing all data in the copy card.	

(!) WARNING!

- If one or more of these parameters highlighted with (!) are modified, the controller must be switched off and switched on again to ensure correct operation.
- Parameter H25 is present only in model with buzzer on board.

SUPERVISION

The device can be connected to:

- telecontrol system Televis**System** (°)
- **ParamManager** fast parameter setting software
- **DeviceManager** fast parameter setting software (only parameter table)

The connection can be made via **TTL** serial port.

For connection to RS-485 bus use TTL/RS485 interface Bus**Adapter 150**.

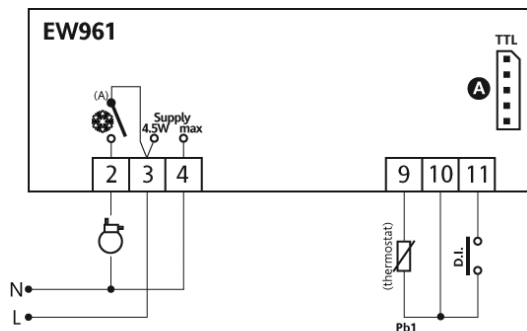
For connection to PC should be used:

- for Televis**System**: PC**Interface** 1110/1120 with Televis licence;
- for **ParamManager**: PC**Interface** 2150/2250 with **ParamManager** licence;

(°) To configure the instrument for this purpose, use parameters "dEA" and "FAA" in the "Programming" menu.

EW961: CONNECTIONS

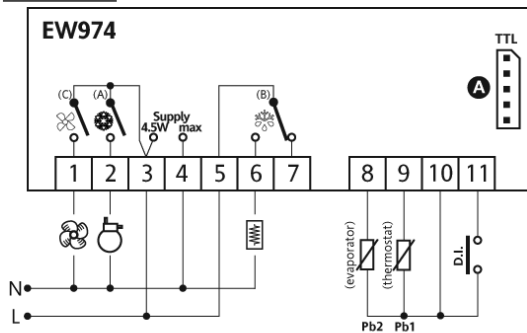
TERMINALS



	Compressor relay
N-L	Power Supply
A	TTL input

EW974: CONNECTIONS

TERMINALS



	Defrost relay
	Compressor relay
	Relè ventole
N-L	Power Supply
A	TTL input

Parameters - Default setting

PAR	EW961		EW974		U.M.	Level
	RANGE	DEFAULT	RANGE	DEFAULT		
SEt	-50.0... 99.0	0.0	-50.0... 99.0	0.0	°C/°F	
diF	+0.1... +30.0	2.0	+0.1... +30.0	2.0	°C/°F	1&2
HSE	LSE... +230	99.0	LSE... +230	99.0	°C/°F	1&2
LSE	-55.0... HSE	-50.0	-55.0... HSE	-50.0	°C/°F	1&2
OSP	-30.0... +30.0	3.0	-30.0... +30.0	3.0	°C/°F	2
dOd	n/y	n	n/y	n	flag	2
dAd	0... 255	0	0... 255	0	min	2
Ont	0... 250	1	0... 250	0	min	2
Oft	0... 250	1	0... 250	1	min	2
dOn	0... 250	0	0... 250	0	secs	2
dOf	0... 250	0	0... 250	0	min	2
dbi	0... 250	0	0... 250	0	min	2
OdO	0... 250	0	0... 250	0	min	2
dtY	---	---	0/1/2	0	flag	1&2
dit	0... 250	6	0... 250	6	hours	1&2
dCt	0/1/2	1	0/1/2	1	num	2
COH	0... 59	0	0... 59	0	min	2
dEt	1... 250	30	1... 250	30	min	1&2
dSt	---	---	-50.0... +150	8.0	°C/°F	1&2
dPO	n/y	n	n/y	n	flag	2
FPT	---	---	0/1	0	flag	2
FSt	---	---	-50.0... +150	50.0	°C/°F	1&2
FAd	---	---	+1.0... +50.0	2.0	°C/°F	2
Fdt	---	---	0... 250	0	min	1&2
dt	---	---	0... 250	0	min	1&2
dFd	---	---	n/y	y	flag	1&2
FCO	---	---	n/y	y	flag	2
Fod	---	---	n/y	n	flag	2
Att	0/1	1	0/1	1	flag	2
AfD	+1.0... +50.0	2.0	+1.0... +50.0	2.0	°C/°F	2

PAR	EW961		EW974		U.M.	Level
	RANGE	DEFAULT	RANGE	DEFAULT		
HAL	LAL... +150.0	+50.0	LAL... +150.0	+50.0	°C/°F	1&2
LAL	-50.0... HAL	-50.0	-50.0... HAL	-50.0	°C/°F	1&2
PAO	0... 10	0	0... 10	0	hours	2
dAO	0... 999	0	0... 999	0	min	2
OAO	0... 10	0	0... 10	0	hours	2
tdO	0... 250	0	0... 250	0	min	2
tAO	0... 250	0	0... 250	0	min	1&2
dAt	---	---	n/y	n	flag	2
EAL	n/y	n	n/y	n	flag	2
dEA	0... 14	0	0... 14	0	num	2
FAA	0... 14	0	0... 14	0	num	2
LOC	n/y	n	n/y	n	flag	1&2
PS1	0... 250	0	0... 250	0	num	1&2
PS2	0... 250	15	0... 250	15	num	2
ndt	n/y	y	n/y	y	flag	2
CA1	-12.0... +12.0	0.0	-12.0... +12.0	0.0	°C/°F	1&2
CA2	---	---	-12.0... +12.0	0.0	°C/°F	1&2
ddL	0/1/2	1	0/1/2	1	num	1&2
dro	0/1	0	0/1	0	flag	2
ddd	0/1/2	1	0/1/2	1	num	2
H08	0/1/2	2	0/1/2	2	num	2
H11	-6... +6	0	-6... +6	0	num	2
H25	---	---	0... 6	4	num	2
H32	0... 4	0	0... 4	0	num	2
H42	---	---	n/y	y	flag	1&2
rEL	/	/	/	/	/	1&2
tAb	/	/	/	/	/	1&2
UL	/	/	/	/	/	2
Fr	/	/	/	/	/	2

REGULATORY FRAMEWORK

The equipment is designed according to the regulatory framework described in the accompanying declaration of conformity and the identification plate placed on the same, as well as requirements, which can be downloaded directly from the manufacturer's website.



FARE RIFERIMENTO ALLA DICHIARAZIONE CE CHE ACCOMPAGNA IL PRODOTTO

REFER TO CE DECLARATION ACCOMPANYING THE PRODUCT - REPORTEZ-VOUS À LA DÉCLARATION ACCOMPAGNANT LE PRODUIT -
BEACHTEN SIE DIE DEM PRODUKT BEILIEGENDE CE ERKLÄRUNG - راجع الإقرار المرفق بالمنتج

APPENDICE - I

TEST DIELETTTRICO - DIELECTRIC

TEST - TEST DIÉLECTRIQUE -

DIELEKTRISCHE TEST - PRUEBA

DIELÉCTRICA - DIELÉCTRICA TESTE

اختبار عازلة

Sicurezza della qualità

Protocollo di prova

Nr.ordine : 0000000000

Nr. articolo : 0000000000

Quantità ordine : 1

Cliente :
provato il: 30/09/11

Esito totale : POSITIVO

Nr.	S	Metodo	Definizione passo di prova	Valore unità	Valore letto	Condiz. prova	Valore letto	Temp/Pn	GO
1		PE		0.150 Ohm	0.155 Ohm	--	--	--	GO
2		ISO		2.0 MOhm	50.0 MOhm	--	--	--	GO
3		HV		5.0 mA	0.490 mA	--	--	--	GO

AT - Resistività dielettrica, VES - Prova isolante, I055 - Corrente di fuga, I017 - Densità capacitiva, VES - Prova la regione residua

PE - Resistenza del conduttore di protezione, ISO - Resistenza d'isolamento, FUN - prova di funzionamento

Con il presente documento si conferma che le prove sono state eseguite correttamente e con pertizia.

Signature

Provato e/o: Numero di prova di P2 della SCHLEICH GmbH

pagina 1 di 1

APPENDICE - 2

ATTREZZATURA CON GAS FLUORURATI AD EFFETTO SERRA EQUIPMENT WITH -

FLUORINATED GREENHOUSE GASES - ÉQUIPEMENT AVEC GAZ À EFFET DE SERRE FLUORÉ-

AUSRÜSTUNG MIT FLUORIERTEN TREIBHAUSGASEN - EQUIPO CON GASES FLUORADOS CON

EFFECTO INVERNADERO - EQUIPAMENTO COM GASES FLUORADOS COM EFEITO DE ESTUFA

أداة بغازات مشبعة بالفلور مسببة للاحتباس الحراري

R-452A

CARICA GAS

GAS LOAD x **GWP: 2.141** = **CO2**
(kg)

ATTENZIONE - CAUTION - ATTENTION
ACHTUNG - ATENCIÓN - ATENÇÃO - انتبه

ATTREZZATURA CON GAS FLUORURATI AD EFFETTO SERRA
EQUIPMENT WITH FLUORINATED GREENHOUSE GASES
ÉQUIPEMENT AVEC GAZ À EFFET DE SERRE FLUORÉ
AUSRÜSTUNG MIT FLUORIERTEN TREIBHAUSGASEN
EQUIPO CON GASES FLUORADOS CON EFFECTO INVERNADERO
EQUIPAMENTO COM GASES FLUORADOS COM EFEITO DE ESTUFA
أداة بغازات مشبعة بالفلور مسببة للاحتباس الحراري

R452

A

B

VEDI ETICHETTA CE
SEE CE LABEL

kg

2141

GWP

I GAS SERRA FLUORURATI SONO CONTENUTI ERMETICAMENTE NELLE ATTREZZATURE
IL COMMUTATORE ELETTRICO HA UN COMPROVATO TASSO DI PERDITA INFERIORE ALLO 0.1% PER ANNO
THE FLUORINATED GREENHOUSE ARE CONTAINED IN HERMETICALLY SEALED EQUIPMENT
THE ELECTRICAL SWITCHGEAR A TESTED LEAKAGE RATE OF LESS THAN 0.1% FOR YEAR
LES GAZ A EFFET DE SERRE FLUORÉS SONT ENFERMÉS HERMETIQUEMENT DANS LES ÉQUIPEMENTS
APPAREIL DE COMMUTATION ÉLECTRIQUE A UN TAUX DÉMONTRE DE FUITE INFÉRIEUR À 0.1% PAR AN
DIE FLUORIERTEN TREIBHAUSGASE SIND DICHT IN DER AUSRÜSTUNG EINGESCHLOSSEN
DER ELEKTRISCHE SCHALTANLAGEN HAT EINE NACHGEWIESENE VERLUSTRATE VON UNTER 0,1% PRO JAHR
LOS GASES DE EFFECTO INVERNADERO FLUORADOS ESTÁN CONTENIDOS HERMETICAMENTE EN LOS EQUIPOS
LA APARAMENTA ELÉCTRICA TIENE UNA COMPROBADA TASA DE PÉRDIDA INFERIOR AL 0.1% POR AÑO
OS GASES COM EFEITO DE ESTUFA FLUORADOS ESTÃO CONTIDOS HERMETICAMENTE NOS EQUIPAMENTOS
O COMUTADORES ELÉTRICOS TEM UMA TAXA DE PERDA COMPROVADA INFERIOR A 0,1% POR ANO

الغازات المشبعة بالفلور المسببة للاحتباس الحراري محتواة بإحكام في الأدوات
لوحة التحكم الكهربائية لها معدل فقد ثابت أقل من 0.1% سنويا

R-455A

CARICA GAS

GAS LOAD x **GWP: 146** = **CO2**
(kg)

ATTENZIONE - CAUTION - ATTENTION
ACHTUNG - ATENCIÓN - ATENÇÃO - انتبه

ATTREZZATURA CON GAS FLUORURATI AD EFFETTO SERRA
EQUIPMENT WITH FLUORINATED GREENHOUSE GASES
ÉQUIPEMENT AVEC GAZ À EFFET DE SERRE FLUORÉ
AUSRÜSTUNG MIT FLUORIERTEN TREIBHAUSGASEN
EQUIPO CON GASES FLUORADOS CON EFFECTO INVERNADERO
EQUIPAMENTO COM GASES FLUORADOS COM EFEITO DE ESTUFA
أداة بغازات مشبعة بالفلور مسببة للاحتباس الحراري

R455

A

B

VEDI ETICHETTA CE
SEE CE LABEL

kg

146

GWP

I GAS SERRA FLUORURATI SONO CONTENUTI ERMETICAMENTE NELLE ATTREZZATURE
IL COMMUTATORE ELETTRICO HA UN COMPROVATO TASSO DI PERDITA INFERIORE ALLO 0.1% PER ANNO
THE FLUORINATED GREENHOUSE ARE CONTAINED IN HERMETICALLY SEALED EQUIPMENT
THE ELECTRICAL SWITCHGEAR A TESTED LEAKAGE RATE OF LESS THAN 0.1% FOR YEAR
LES GAZ A EFFET DE SERRE FLUORÉS SONT ENFERMÉS HERMETIQUEMENT DANS LES ÉQUIPEMENTS
APPAREIL DE COMMUTATION ÉLECTRIQUE A UN TAUX DÉMONTRE DE FUITE INFÉRIEUR À 0.1% PAR AN
DIE FLUORIERTEN TREIBHAUSGASE SIND DICHT IN DER AUSRÜSTUNG EINGESCHLOSSEN
DER ELEKTRISCHE SCHALTANLAGEN HAT EINE NACHGEWIESENE VERLUSTRATE VON UNTER 0,1% PRO JAHR
LOS GASES DE EFFECTO INVERNADERO FLUORADOS ESTÁN CONTENIDOS HERMETICAMENTE EN LOS EQUIPOS
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O COMUTADORES ELÉTRICOS TEM UMA TAXA DE PERDA COMPROVADA INFERIOR A 0,1% POR ANO

الغازات المشبعة بالفلور المسببة للاحتباس الحراري محتواة بإحكام في الأدوات
لوحة التحكم الكهربائية لها معدل فقد ثابت أقل من 0.1% سنويا

APPENDICE - 3

TARGHETTA IDENTIFICAZIONE PRODOTTO - PRODUCT IDENTIFICATION PLATE - ETIQUETTE
D'IDENTIFICATION DU PRODUIT - DAS PRODUKT-TYPENSCHILD

تعريف المنتج التسمية

Made in Italy

Matricola-Serial number
N° **1** 000000

Data produzione - Date of production
2 dd/mm/yyyy

Modello - Model
3 PRODUCT

Tipo -Type
4 CODE

Norma-Norm
EN - IEC60335-2-89
5 3 - **6** 5

Gas espansione
Expansion gas
7 /

Gas refrigerante
Type refrigerant
8 /

Carica gas(g)
Charge of gas
9 720

W  **10** /

Tensione
Power supply
11  **12** / **13** A

Fase
Phase
14 V **15** / **16** Hz

Tale targhetta definisce tutti i dati tecnici del prodotto come riportato nella legenda nella prossima pagina.

The plate defines all the technical data of the Refrigerated Serve-over Display as showed on the table in the next page.

L'étiquette définit toutes les données techniques sur le produit, selon la table page suivante.

Die Platte definiert die Produkt technischen Daten wie in der Legende auf der nächsten Seite beschrieben

Dicha tarjeta define todos los datos técnicos del producto como se describe en la leyenda en la página siguiente

A placa define todos os dados técnicos do produto como na legenda na próxima página

بطاقة تعريفية للثلاجة

تلك البطاقة تكون موجودة داخل الثلاجة في الطرف العلوي اليساري على الجانب الداخلي.
هذه البطاقة تحدد جميع المعلومات التقنية للجهاز التبريد بموجب اللائحة الموجودة فيما يلي.

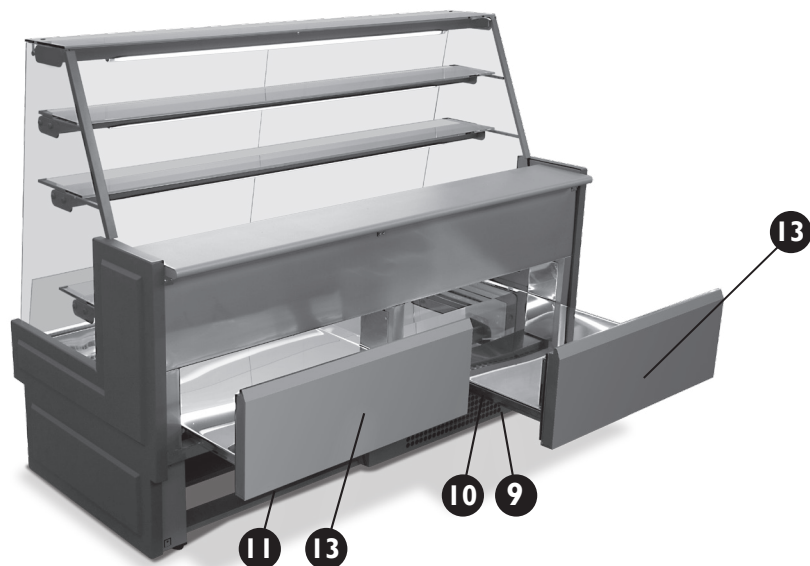
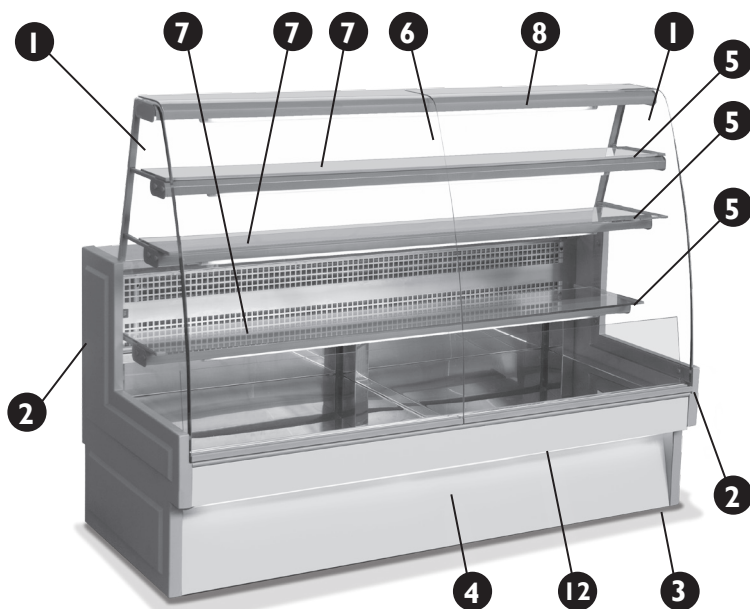
LEGENDA / LEGEND						
	IT	EN	FR	DE	ES	عربي
1	Numero matricola	Serial number	Numéro matricule	Matrikel-Number	Numero de serie	رقم الفئة
2	Data di produzione	Date of production	Date de fabrication	Zeitpunkt der herstellung	Data de produccion	تاريخ الإنتاج
3	Modello	Model	Modele	Modell	Modelo	نموذج
4	Tipo di versione	Version type	Type de version	Typ version	Tipo de version	نوع النموذج
5	Classe Climatica	Climatic class	Classe climatique	Klimatische klasse	Clase climatica	الفئة المناخية للخرانة
6 (*)	Norma sicurezza	Safety Norm	Standard de sécurité	Rechtsvor-Schriften	Tipo de normativa	الأنظمة الأمنية
7	Tipo gas di espansione	Expansion gas type	Gas de expansion	Gas-Erweiterung	Gas de expansion	نوع غاز التمدد
8	Tipo gas refrigerante	Refrigerant gas type	Gas de réfrigérant	Gas als Kaeltemittel	Tipo de refrigerante	نوع غاز التبريد
9	Carica gas (g)	Charge of gas	Charge de gas	Gas-Kosten	Cantidad de refrigerante	سعة الغاز (غرام)
10	Pot. elettrica illuminazione (Watt)	top lighting total Electrical power	Puissance total de la lumière	Elektrische Leistung von licht	Potencia electrica de iluminacion	القدرة الكهربائية للإضاءة (واط)
11	Resistenza acqua di condensa (Watt)	Electric heater condensation water	Résistance eau Condensat	Resistenz gegen Wasser-Kondensation	Resistencia agua Condensado	مسخن ماء التكثيف (واط)
12	Resistenza sbrinamento elettrico (Watt)	Electric defrost Heater	Résistance dégivrage Électrique	Widerstand Abtauung Elektrische	Resistencia descongelación	مسخن إذابة الجمد الكهربائي (واط)
13	Potenza assorbita totale (A)	Total power consumption	Consommation d'énergie totale	Total Stromverbrauch	Consumo total de potencia	القوة الشاملة المستوعبة (أمبير)
14	Tensione alimentazione (Volt)	Power supply	Tension d'alimentation	Spannung	Tension de uso	جهد التزويد (فولت)
15	N° Fasi	N° Phases	N° phase	Phasen	Numero de fasi	عدد الأطوار
16	Frequenza (Hz)	Frequency	Fréquence	Frequenz	Frecuencia de uso	تذبذب (هيرتز)

(*) NOTA - NOTE

Norme sicurezza Safety norms	Classe climatica Climatic class	Max temp.Ambiente Max Ambient temperature
EN 60335 -2-89	3	+32°C
IEC60335 - 2-89	5	+43°C

APPENDICE - 4

DESCRIZIONE PARTI DEL MOBILE FRIGORIFERO - REFRIGERATED SERVE-OVER DISPLAY
PARTS DESCRIPTION - DESCRIPTION DU MEUBLE FRIGO - BESCHREIBUNG DER TEILE DER KÜHLTECH



LEGENDA / LEGEND

	IT	EN	FR	DE	ES	ARABIC
1	Fianco vetro	Side glass	Vitre lateral	Seitenglas	Cristal del lateral	جانب زجاجي
2	Spalla laterale	Side end wall	Joue	Seitenwand	Lateral	جانب زجاجي
3	Piedino regolazione	Regulation feet	Regulation du pied	Verstellbaren Fuß	Regulación del pie	رجل الضبط
4	Pannello inferiore	Front panel	Frontal inférieur	Untere Blende	Chapa frontal superior	لوح أسفل
5	Supporto mensola	Bracket support	Equerre avant	Vordere Halterung	Soporte delantero	داعم الرف
6	Vetro frontale	Front glass	Façade en verre	Frontscheibe	Vidrio frontal	زجاج أمامي
7	Mensola in vetro	Intermediary glass shelf	Tablette en verre	Glasboden	Estante de cristal	رف من زجاج
8	Plafoniera luce LED	LED top lighting	Plafonnier LED	Deckenleuchte LEDlicht	Plafón de luz de LED	مصباح ضوء نيون
9	Quadro elettronico	Electronic control panel	Panneau de comande électronique	Elektronisches Steuerpaneel	Panel de comando	اللوحة الإلكتروني
10	Unità condensatrice	Built-in condensing unit	Groupe logé	Aggregat	Grupo incorporado	وحدة التكييف
11	Vaschetta acqua di condensa	Water condensation tank	Bac de condensation de l'eau	Wasserschale für Kondenswasser	Tina de condensación del agua	حوض ماء التكييف
12	Illuminazione frontale	Front lighting	Eclairage avant	Beleuchtung vorne	Iluminación frontal	الإضاءة الأمامية
13	Ripiano estraibile	Extractable cooled deck	Tablette coulissante	Auszugboden	Balda extraíble	-سحب الرف

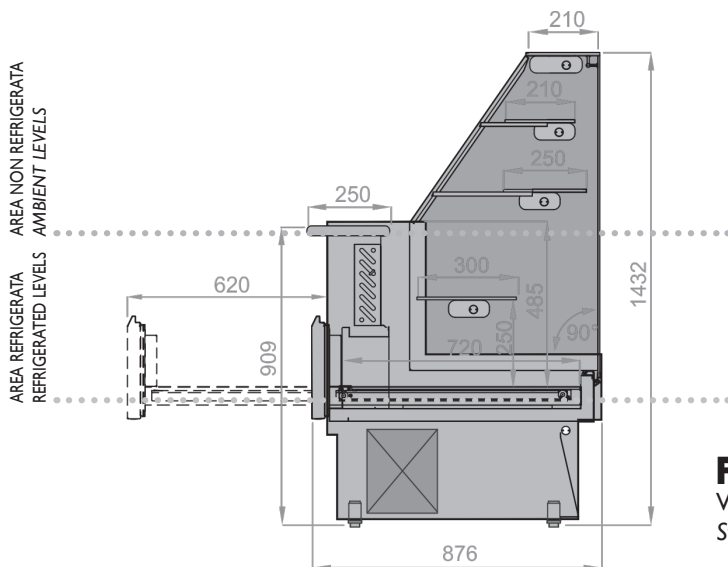
المواصفات الفنية

28

RIVO

DATI TECNICI - TECHNICAL DATA - FICHE TECHNIQUE - TECHNISCHE DATEN

المواصفات الفنية

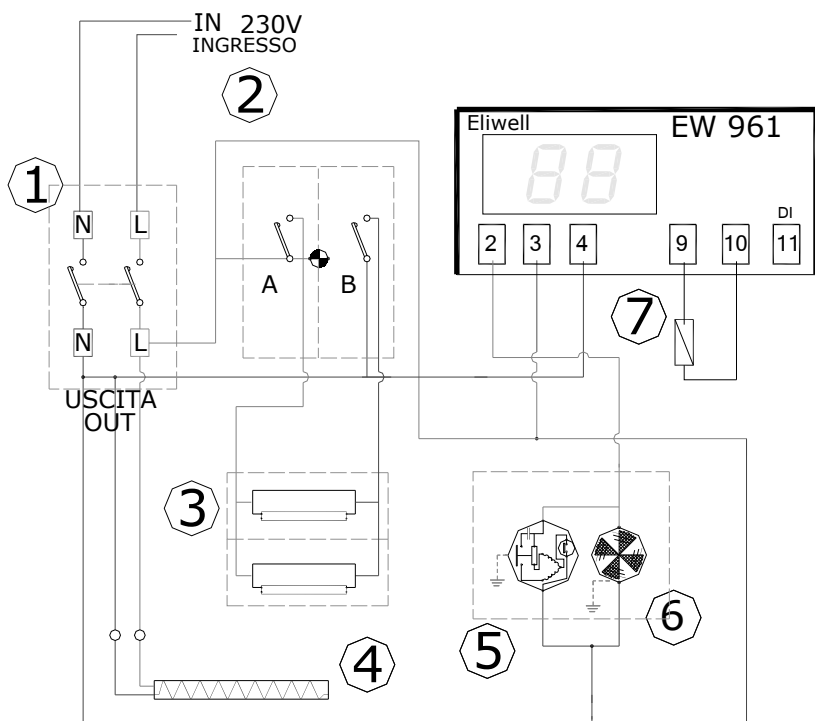


RIVO^{VD}
 Vetri dritti
 Straight glass

APPENDICE - 6

SCHEMI ELETTRICI - ELECTRICAL DIAGRAMS - DIAGRAMMES ÉLECTRIQUES - SCHALTPLÄNE

تخطيطات كهربائية



LEGENDA - LEGEND

- | | |
|--|---|
| <p>① INTERRUTTORE GENERALE BANCO - MAIN CABINET SWITCH
INTERRUPTEUR D'ALIMENTATION DE MUEBLE
INTERRUPTOR GENERAL DE MUEBLE</p> <p>② INTERRUTTORE LUCI
MAIN SHELVES LIGHTS / TOP LIGHT SWITCH
INTERRUPTEUR DE LUMIERE MUEBLE
INTERRUPTOR ILUMINACION</p> <p>③ LAMPADA - LIGTHINGS - LUMIERE - ILUMINACION</p> <p>④ RESISTENZA ANTIAPPANNANTE - DEMISTING HEATER
DESEMBUAGE CHAUFFE - TROCKNUNGSANLAGE HEATER
DESAMPAÑADO CALENTADOR</p> | <p>⑤ COMPRESSORE - COMPRESSOR - COMPRESSEUR -
KOMPRESSOR - COMPRESSOR</p> <p>⑥ VENTOLE CONDENSATORE - CONDENSER FANS
VENTILATEUR CONDENSATEUR - KONDENSER VENTILATOR
VENTILATOR CONDENSADOR</p> <p>⑦ SONDA TEMPERATURA - TEMPERATURE PROBE
SONDE DE TEMPÉRATEUR - SONDENTEMPERATURE
SENSOR DE TEMPERATURA</p> |
|--|---|

Note

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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