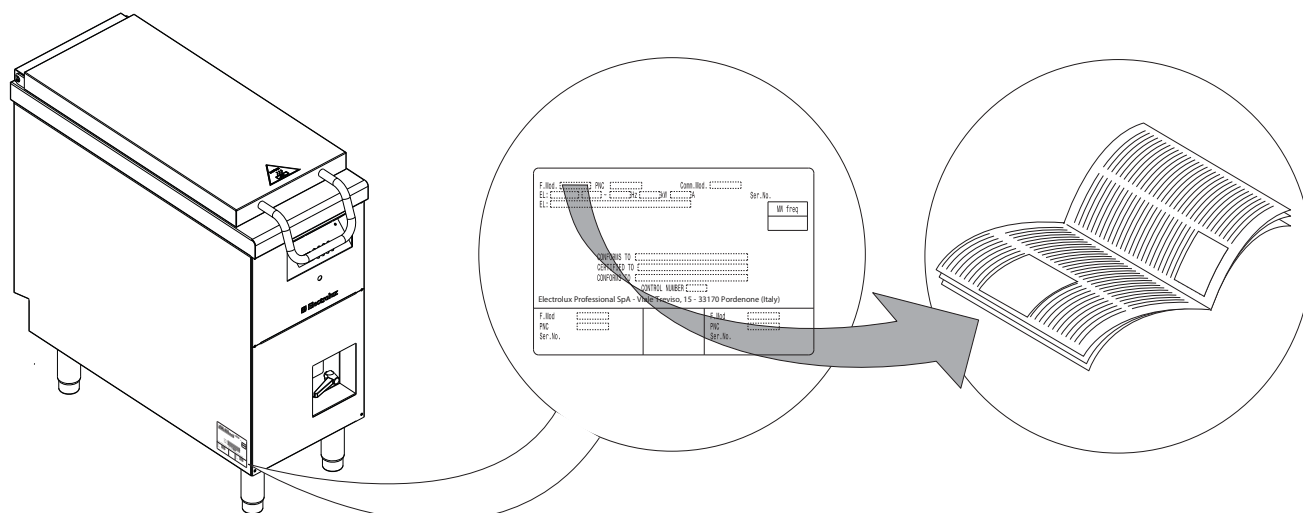


INDEX

I. IMAGES	2
II. DATAPLATE AND TECHNICAL DATA	13
III. GENERAL INSTRUCTIONS.....	14
IV. THE ENVIRONMENT	16
1. PACKAGING	16
2. USE	16
3. CLEANING.....	16
4. DISPOSAL	16
V. INSTALLATION	16
1. REFERENCE STANDARDS	16
2. UNPACKING	16
3. POSITIONING.....	16
4. CONNECTIONS.....	17
VI. INSTRUCTIONS FOR THE USER.....	18
1. USE OF RETHERMALIZER	18
VII. CLEANING	19
1. EXTERNAL PARTS.....	19
2. OTHER SURFACES.....	19
3. IDLE PERIODS	19
4. INTERNAL PARTS	19
VIII.MAINTENENCE.....	19
1. MAINTENENCE	19
2. ALARM LIST	20

II. DATAPLATE AND TECHNICAL DATA



MACHINE AND MANUFACTURER'S IDENTIFICATION DATA

A reproduction of the marking or dataplate on the machine is given below:

EL.

Electrolux Professional S. p. A. Made in Italy - Pordenone		F.Mod. PNC Comm.Mod.		Ser.No.
EL: - Hz kW A				MM freq
EL:				
CONFORMS TO				
CERTIFIED TO				
CONFORMS TO				
CONTROL NUMBER				
F.Mod	PNC	F.Mod	PNC	
SPECIAL No.	Ser.No.	SPECIAL No.	Ser.No.	

Electrolux Professional SPA
Viale Treviso, 15
33170 Pordenone
(Italy) Manufacturer

TABLE A - Technical data - N9E

MODELS		F391350 400mm	F391351 400mm
TECHNICAL DATA			
Tank capacity (filling level)	Lt.	60	60
Power supply voltage	V	208	208
Phases	N°	3	3
Frequency	Hz	60	60
Max power	kW	5	9
Supply water hardness	ppm	<50	<50
Concentration of chlorides in water	ppm	<20	<20
Max supply water temperature	°F	122	122
Power cable section	AWG	14	10

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

III. GENERAL INSTRUCTIONS

- Carefully read the instruction handbook before using the appliance.
- After installation keep the instruction handbook for future consultation.



- **FIRE HAZARD** - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.



- Install the appliance in a well-ventilated place



- Place emergency telephone numbers in a visible position.
- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This equipment is designed for rethermalize food or soups in plastic bags. It is intended for industrial use. Any other use is to be considered improper.
- This appliance can not be used by minors and adults with limited physical, sensory or mental abilities or without experience and knowledge of it. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- maintenance shall not be made by children without supervision.
- The appliance must be used by trained personnel about the risks involved.
- Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.

- The operating pressure of water (minimum and maximum) must be between 1.5 (0.15) / 3 (0.3) bar (Mpa).
- Do not spray water or use steam to clean the equipment.
- The level of A-weighted emission sound pressure does not exceed 70 dB (A).
- This handbook is available in digital format by contacting the dealer or reference customer care.
- Install a circuit breaker ahead of the appliance. The contact opening distance and maximum leakage current must comply with current regulations.
- Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame. The screw is marked with the symbol .
- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.
- The symbol  given on the product indicates that it should not be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons.
- For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.
- The symbol  “Read operator’s manual” indicates that the operator’s manual should be read before continuing the operation.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING



Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity or water, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with doors or lids open, etc.); the appliance is used in a well-ventilated place.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. VI "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer.

- Failure to observe the correct appliance installation, conversion and modification procedures can cause damage to the appliance, danger to persons and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- This appliance must comply with the applicable federal, state or local regulations. These installation procedures must be carried out by qualified personnel, otherwise the warranty will be invalidated. The NFPA (National Fire Protection Association) Inc states, in its latest 96 edition, that the local regulations are the "competent authority" regarding the installation requirements for appliances. Therefore, all connections (gas, electrical, water, discharges, etc.) must comply with all the local regulations

2. UNPACKING

IMPORTANT!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note on delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the equipment. Wear protective gloves.

- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed only separately.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

4. CONNECTIONS



Any installation work or maintenance to the supply system must only be carried out by the utility company or an authorised installer.

- See the installation diagram for the type and position of appliance connections.

4.1. ELECTRICAL APPLIANCES

4.1.1. ELECTRICAL CONNECTION

IMPORTANT! Before connecting, make sure the mains voltage and frequency match that given on the dataplate.

4.1.2. POWER CABLE

The power cable must be flexible, having characteristics at least equal to the type with rubber insulation. Protect the section of cable outside the appliance with a metal or rigid plastic tube

4.1.3. TO ACCESS THE TERMINAL BLOCK

- Remove the appliance rear panel by undoing the fixing screws.
- Connect the power cable to the terminal block according to the wiring diagram provided with the appliance.
- Secure the power cable with the cable gland.

WARNING! The manufacturer declines all responsibility if safety rules are not observed

4.2. WATER CONNECTION

NOTE: The appliance must be provided with an adequate anti-backflow device at the water inlet, in conformity with the applicable federal, State and local regulations

NOTE: The water connection is provided of an internal filter.

The appliance must be fed with drinking water at a pressure of 150-300 KPa (1.5 - 3 bar)

Attention! If the water pressure is higher than that specified (see the chapter General Instructions), use a pressure reducer to avoid damaging the appliance. For correct installation, the water inlet pipe must be connected to the mains by means of a mechanical filter and, shutoff cock and a non return valve (provided in the accessories bags of the present appliance). Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

4.3. DISCHARGE

Discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C.

NOTE: if the local standards require it, provide the appliance with the accessory kit (cod. BDUFDQ928) to reduce the discharge water temperature (up to 140 ° F / 60 ° C).

VI. INSTRUCTION FOR THE USER

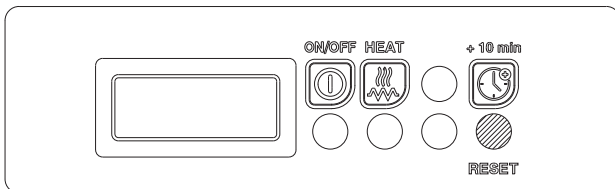
1. USE OF RETHERMALIZER

1.1. GENERAL PRECAUTIONS

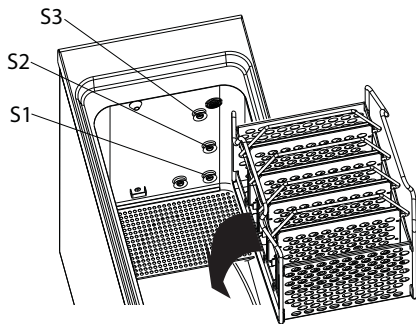
- The appliance is intended for industrial use by fully trained personnel.
- This appliance must only be used for its specifically designed purpose, for rethermalize foods or soups in water. Any other use is improper.
- Do not use the appliance dry.
- Before use, carefully clean any industrial greases from the tank and supports for bags, proceeding as follows:
 - Fill the tank with water and normal detergent and bring to boil for a few minutes
 - Empty the tank by means of the valve and rinse it thoroughly with clean water.
- The lid of the Rethermalizer becomes very hot. Do not touch with bare hands.
- Always wear blue heat protective gloves when handling hot soup bags.

1.2. FILLING THE TANK WITH WATER

- Press "ON/OFF" button to start filling tank.



- When the water reaches the first "S1" sensor the heating element light on; the water loading continues till the second sensor "S2".



- During the loading phase, the heating element switch on till they reach the temperature of 175°F / 79.5°C, after which switches off and the loading of the water stops.
- It is now possible to load the bags one by one up to a total number of 10 bags (1.25 U.S. gal / 4.7 liters for each bag).

WARNING: if the S/S bag supports are removed from the tank to load the bags, their immersion in the water tank need to take place slowly to avoid a fast and dangerous overflow of hot water.

1.3. HEATING CYCLE

- Push the "Heat" button to start an heating cycle of the soup bags (40 minutes).

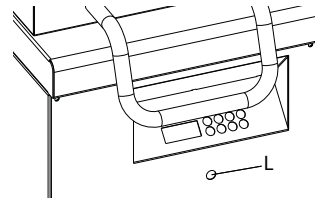
NOTE: if the water level in this phase is between the S2 and S3 sensors, the appliance will automatically load additional water till the level reaches the "S3" sensor.

ATTENTION: the PreH message can appears on the display. It means that the unit is working properly but the water temperature has not yet reach the minimum temperature for a correct re-therm cycle (i.e. unit just switched ON). The message will be disappears when the water temperature will reach the setting temperature for starting the proper re-therm cycle (167°F / 75°C) and the countdown will be start showing the residual time of cycle (minutes).

- During the heating cycle, the water temperature will raise up to 190°F / 88°C

WARNING: do not remove or add bags during the heating cycle.

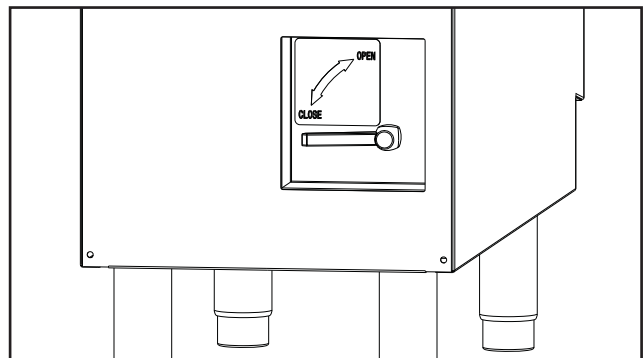
- During the heating cycle, the display will show the water temperature and the time remaining to the end of the cycle. At the end of the heating cycle the lamp "L" will switch on.



NOTE: if at the end of the "HEAT" cycle the temperature of the soup bags is not correct, it is possible to launch a boost cycle pressing the button "+10 min".

1.4. WATER DRAIN

- Empty the tank at the end of the working day.
- The water tempaure before draining must not exceed 176°F / 80°C.
- If needed, it will be possible to cool down faster the water temperature adding some cold water in the tank.



To empty the tank, follow the steps below:

- Rotate clockwise the handle of the drain valve. When the tank is empty close the drain.

WARNING: If the drain is opened when the appliance is on, the display shows the alarm "drain" and a beeper starts playing; if it is an accidentally opened during the heating cycle for no more than 5 seconds, the countdown is not interrupted, otherwise it is reset and you must press the "HEAT" button again; to silence the audible signals and reset the display close the water drain.

VII. CLEANING

IMPORTANT! Disconnect the appliance from the power supply before carrying out any cleaning and wait it has cooled down to ambient temperature.

1. EXTERNAL PARTS

PARTS SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous section.

2. OTHER SURFACES

HEATED TANKS/CONTAINERS (daily)

Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

- Open the lid and allow the water to cool for a while.
- As the water drains, squirt a bit of washing up liquid onto a blue brush and clean the inside with it.

NOTE: As ordinary maintenance (once a week) ,for maintaining the efficiency and reliability of the unit it is suggested to clean/delime the well using Lime-A-Way (Ecolab) using the following procedure:

- 1) Clean the internal well from normal dirty (i.e. residuals of food) by a sponge
- 2) add Lime-A-Way in the well (0,4 litres)
- 3) start the re-therm cycle (40min) assuring that the water level can recover the S3 sensor : it is important to have the right level of water!
- 3) at the end of re-therm cycle, witch OFF the unit,
- 4) when the water temperature is less than 185°F / 85°C discharge the well using the pump (timer)
- 5) Rinsing the well for removing the internal residuals of Lime-A-way by right quantity of water
- 6) Fill up the well (clean water) and drain out all the water using the pump (this important for removing the chemicals in piping, pump , etc)

ATTENTION: every day before starting the usage, check the the right efficiency of level sensors (S1, S2, S3). It is strongly suggested to clean the sensor by a plastic brush every day removing, lime, dirty, or food debrids.

3. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close cocks ahead of the appliances.
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse

4. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.

NOTE ! In particular conditions (e.g. **intensive** use of the appliance, salty environment, etc.) the above-mentioned cleaning should be more frequent.

VIII. MAINTENANCE

1. MAINTENANCE

All components requiring maintenance are accessible from the front or the back of the appliance, after removing the front panel, the control panel or the back panel.

2. ALARM LIST

Messages	Cause	Effect
rPF	Thermostat probe damaged or disconnected.	MAINTAINING CYCLE: Alarm ON output; Compressor output according to parameters "CO _n " and "CO _F " DEFROSTING CYCLE: immediate switch to maintaining control.
HA	High temperature alarm "HA"; the temperature control probe has exceeded the limit "SE _{tH} "+"ALU" for time "Ald".	Alarm ON
HA2	Cycle 1 or 2 upper temperature limit: "rS1"+"tAt" after delay time "tdt".	
LA	Low temperature alarm LA; the temperature control probe has gone below the limit SE _{tH} -ALL for time Ald.	Alarm ON
PFA	Prolonged power failure.	Alarm ON output; the cycle resumes from the start of the current phase
DrAln	Serious external alarm from digital input configured as I2F=BAL and active for more than time "did".	Alarm relay active. All loads forced OFF for the duration of the alarm
60° End	End of a regeneration cycle.	Control switches to maintaining. Signalling relay and buzzer active.
PrEH	Preheating.	Depends on the cycle
cLn	Cleaning alarm.	Control OFF if "St6"=(Yes;1)
H2O	Water level contact "D1P" active for time "doA".	Control stop, manual reset required
CLE An	Hours of operation for the cleaning cycle "ST5".	"St6"=no or "St6"=Yes, Control stop, manual reset required.
Press any button to reset the buzzer. Press the button cLn for 8 seconds to reset the CLEAN alarm.		