Instruction manual

2025-11-28

Holding cabinet HOLDBOX drawers 3x GN 1/1

HDZ 0311 E

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OBSAH

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
650	720	720	33.00	1.000	230 V / 1N - 50 Hz

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

Water supply connections (only for models equipped with humidifier)

The water pressure shall not exceed (250 kPa) 2,5 bar. If the water pressure in the main line is higher than this value,

install the pressure reducer downstream of the appliance. The minimum water pressure for proper operation of the appliance must

be greater than 0,5 bar.

The appliance has one inlet for softened water (Fig. 1).

We recommend that you always install a water softener so that the water hardness at the appliance inlet is always within the range of

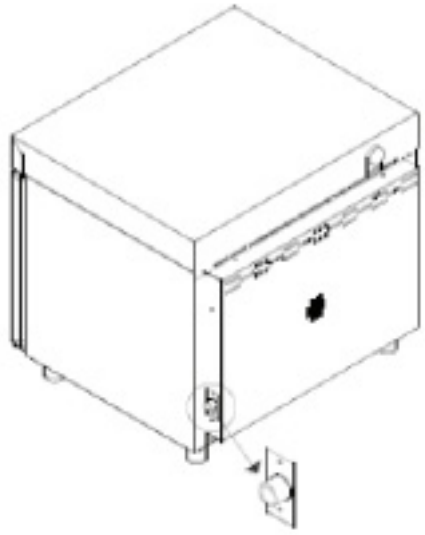
8° to 10° F.

Before connecting, flush the water channel with sufficient water to remove metal residues.

Check that the solenoid valve filter is clean. Connect the "Water" line to the specific cold water main line and install the shut-off valve.

Fig. 1

Install the stopcock in a location that is easily accessible and can be easily operated by the operator at any



n the drain pipe, it must be replaced with a new one and the old or defective

Electrical connection

The electrical system, as prescribed and specified by the applicable standard, must have an effective earth connection. The electrical safety of this appliance can only be guaranteed when using a standard electrical system.

Before making the actual electrical connection, the voltage and frequency of the mains supply must be checked and it must be verified that these values correspond to the requirements specified on the type plate.

In the case of direct connection to the mains supply, it is necessary to switch off the power supply between the appliance and the mains supply.a current-carrying device rated for the load is connected to the mains supply to ensure that the appliance is disconnected if necessary. Its contacts shall be spaced apart to allow full disconnection in the event of a category III overvoltage, in accordance with the installation regulations; the device shall be located in such a place and in such a way as to allow easy access by the operator at all times. Switch the main switch through which the power cord plug will be connected to position 0 (zero).

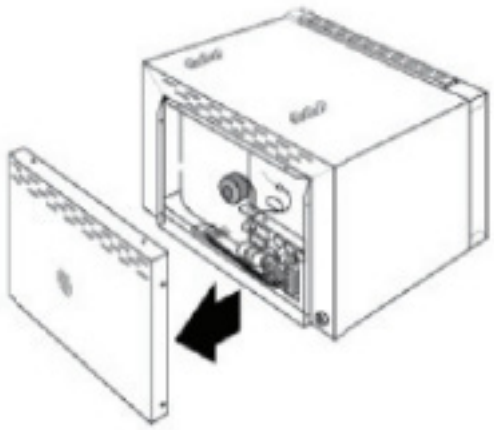
Have a qualified professional verify that the cross-section of the power cord leads matches the specified consumption of the appliance.

Unscrew the fixing screws of the rear panel of the appliance and set it aside (Fig. 2).

The flexible cable shall be made of polychloroprene or synthetic elastomer with an appropriate oil resistant sheath.

Use a cable with a lead cross-section according to the load of the respective appliance in accordance with the table shown.

Fig. 2



Model	Voltage (V/Hz)	Frequency (Hz)	Power input (kW)	Current consumption per phase (A)	Cross section of the conductor (mm2)
HD 0311 E	230-1N	50/60 Hz	0,7	3	3 x 1.5 mm2 connected
HD 0511 E	230-1N	50/60 Hz	1	4,4	3 x 1.5 mm2 connected
RD 0523 EM	230-1N	50 Hz	3	13	3 x 1.5 mm2 connected
RD 0511 EM	400-3N	50 Hz	6,3	10	3 x 1.5 mm2 connected
RD 0511 EL	230-1N	50 Hz	3	13	3 x 1.5 mm2
RD 1011 EM	400-3N	50 Hz	12,6	20	5 x 2.5 mm2
RD 1021 E	400-3N	50 Hz	16	26	5 x 4 mm2
HD 2011 E	400-3N	50 Hz	7,2	14	5 x 1.5 mm2
RD 2011 E	400-3N	50 Hz	16,2	26	5 x 4 mm2
HD 2021 E	400-3N	50 Hz	9,2	17	5 x 2.5 mm2
RD 2021 E	400-3N	50 Hz	22,2	36	5 x 6 mm2

Pull the power cord through the rubber grommet hole in the back of the appliance. Some of the appliances listed in the table can be supplied with both 400 V three-phase and 230 V single-phase voltage. Connect the cable to the connection box, observing the indications given therein (Fig. 3). Secure the cable with a cable gland. The supply voltage of the device must not vary more than ±10% from its nominal value during operation. The device must be integrated in an equipotential system whose efficiency must be checked according to the requirements of the applicable standard. For the actual connection there is a clamp, located on the frame and marked with the symbol shown in Fig. 4, to which a wire with a minimum cross-section of 10 mm2 must be connected.

Refit the rear of the appliance.

The equipment complies with the essential requirements of the Low Voltage Directive 73/23/EEC and 2006/95/EEC. It complies with the provisions of

the following electrical standards:

- EN 60335-1 + later updates;
- EN 60335-2-42 + later updates;
- EN 55104 / EN 55014 + later updates;
- EN 61000 + later updates;

Fig. 3

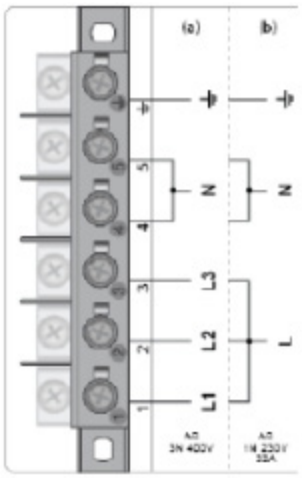


Fig. 4

The equipment complies with the essential requirements of the Low Voltage Directive 73/23/EEC and 2006/95/EEC.

7. INSTRUCTIONS FOR USE

Commissioning the equipment

Before putting this appliance into operation, conscientiously carry out all necessary checks and ensure that the systems and the entire appliance installation comply with the law and the technical and safety instructions in this manual. The following points must be complied with:

The ambient temperature of the appliance installation location must be above +4 °C.

The cooking area must be empty.

All packaging must be removed, including the protective films on the appliance.

Vents and slots must be open and free of obstructions.

Any parts removed from the appliance for transport must be reinstalled on the appliance for installation reasons.

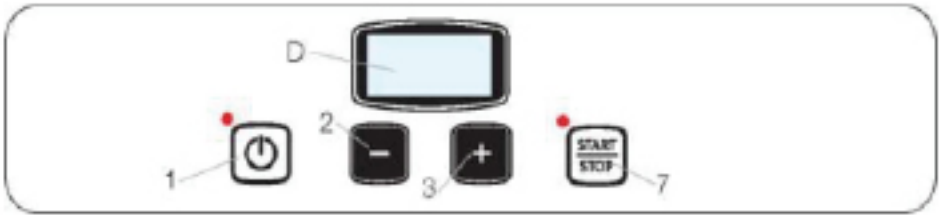
The main electrical switch must be switched on and the water stopcock of the appliance must be open.

The appliance may emit an acoustic signal when switched on.

INSTRUCTIONS FOR USING THE HOLDBOX

The appliance has been designed for cooking food and maintaining the operating temperature of food in the indoor space and must be used for this purpose only. Any other use which is considered to be misuse and dangerous must therefore be avoided. Supervise the equipment during operation.

Temperature holder (HOLDBOX) without core probe (Fig. 5)



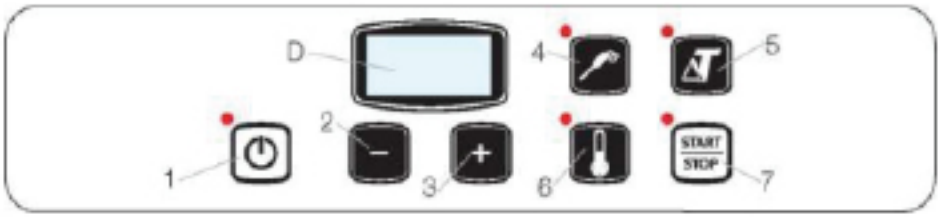
1. Device start button
2. Button for lowering the temperature.
3. Button for increasing the temperature.
7. Start/Stop button for cooking/holding temperature.

D. Disple

The active ingredients (1) are available at a temperature of 90°C. Using buttons 2 and 3, the user can change this set temperature from a minimum of 25°C, up to a maximum temperature of 120°C for the HD model and a maximum temperature of 95°C for the HDZ models. The starting point 7 (Start) is activated by the device, so that the ‚PRE' mode can be read again. After the procedure has been carried out, an acoustic signal will be signalled and the result will be recorded in the ‚HOLD' in ‚indefinite'. Once the space has been sufficiently preheated, the HOLDBOX is ready for the HOLD mode.

During the ‚HOLD' phase, the display shows the temperature inside the cabinet. Press buttons 2 and 3 to decrease or increase the value of the maintained temperature.

HOLDBOX with core probe (Fig. 6)



1. Device start button
2. Button for lowering the temperature.
3. Button for increasing the temperature.
4. Core probe temperature button. (For core probe models only)
5. Delta-T button. (Only for models with core probe)
6. Cooking/hold temperature button (For models with core probe only)
7. Start/Stop button for cooking/holding temperature.

Display

In addition to the MAINTENANCE function described in the previous paragraph, devices equipped with a core probe have the optional addition of fixed temperature cooking or Delta-T mode.

Fixed temperature cooking setting:

Connect the core probe to the device. Press button 1 to turn on the display panel.

HOLDBOX displays the last set holding temperature (before switching on) or the last set temperature. Use buttons 2 and 3 to change this temperature (for example to 70 °C). Press button 4 to set the cooking temperature and use buttons 2 and 3 to change this temperature (for example to 75 °C).

Press button 6 to set the cooking chamber temperature and use buttons 2 and 3 to change this temperature (for example to 90 °C).

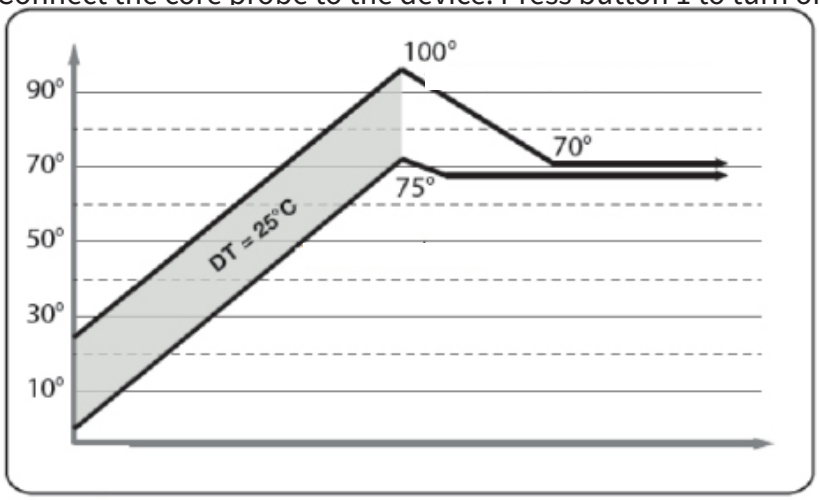
Press the 7 (Start) button to start cooking. The HOLDBOX is set to the "PRE" preheat temperature and will sound an audible signal when the ideal cooking temperature is reached; you can now insert the food to be cooked.

If the appliance operates with this setting, then after preheating, it cooks the food at 90 °C until the internal temperature of 75 °C is reached. Once this temperature is reached, the HOLDBOX will enter the "MAINTAIN " mode at 70 °C for an indefinite time interval.

Cooking setup with DELTA-T:

Cooking in DT (Delta-T) mode allows cooking while maintaining a constant temperature difference between the core temperature of the food and the cooking chamber temperature. For best results, it is recommended to run the cooking cycle with the appliance at room temperature.

Connect the core probe to the device. Press button 1 to turn on the display panel.



e switching on) or the last set tempera-
mple to 70 °C). Press button 4 to set the
emperature (for example to 75 °C).
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g the food at a constant temperature
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emperature is reached, the HOLDBOX
interval.

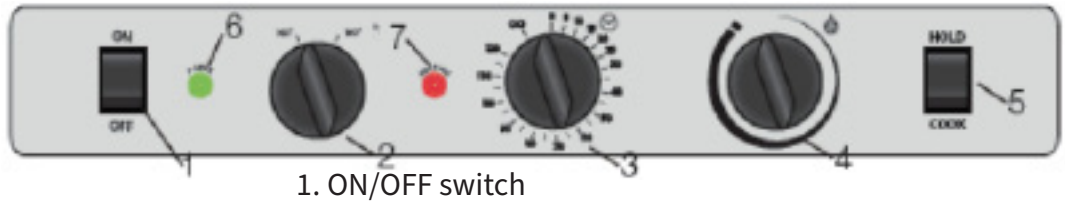
HOW TO USE A REGENERATIVE OVEN

The appliance has been designed to regenerate and maintain food at a constant temperature and must only be used for this purpose

Any other use that is considered abusive and dangerous must therefore be avoided.

Keep an eye on the equipment during operation.

Manual REGBOX (Fig. 8)



1. ON/OFF switch
2. Temperature adjustment knob 140°C - 160°C
3. Time setting knob 0' - 120' / UNLIMITED
4. Humidity adjustment knob
5. MAINTENANCE - REGENERATION switch
6. REGBOX status LED: ON = ON, OFF = OFF
7. LED heating element: ON = ON, OFF = OFF

(Fig. 9)

Manual REGBOX - horizontal panel (Fig. 9)

Switch on the regenerative oven by switching switch 1 to the ON position. The green LED (4) will light up.

Now set the regeneration temperature to 140° or 160°C using the rotary knob 2. Now turn the TIME knob (3) clockwise. The red LED 5 will light up to indicate the activation of the heating elements.

Adjust the humidity by turning the rotary knob 4.

Wait until the regeneration chamber reaches the correct temperature and add the food to be regenerated and reset the regeneration time, if necessary, using the Time knob (3).

Switch the appliance from the regeneration mode (COOKING) to the temperature maintenance mode (MAINTENANCE) using switch 5.

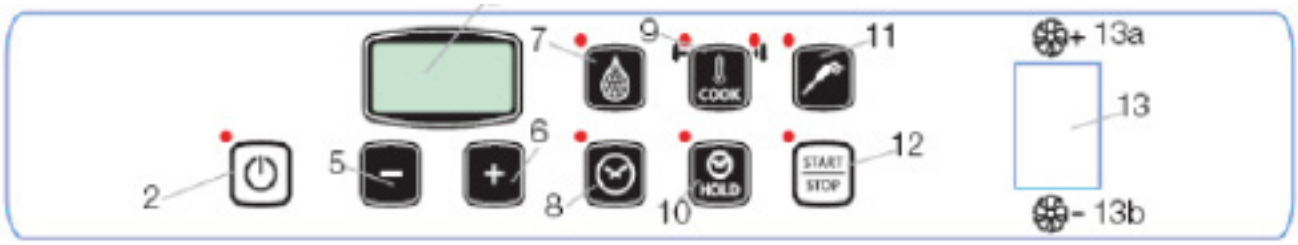
Manual REGBOX - vertical panel (Fig. 8)

Set the regeneration temperature to 140° or 160°C using the rotary knob 2. Now turn the Time knob (3) clockwise. The red LED 5 will light up to indicate the activation of the heating elements.

Wait until the regeneration chamber reaches the correct temperature and add the food to be regenerated, resetting the regeneration time if necessary, using the Time knob (3).

REGBOX with electronic panel

ELECTRONIC REGBOX (Fig. 10)



ELECTRONIC-PROGRAMMABLE REGBOX (Fig. 11)

1. Enter button - confirmation (only for programmable models - fig. 11).
2. Device start button
3. Phase button (only for programmable models - fig. 11).
4. Book button (only for programmable models - fig. 11).
5. Button for lowering the temperature.
6. Button for increasing the temperature.
7. Button for setting the humidification parameter (range 0-10).
8. Time setting button (set to 20 minutes in Regeneration) (unlimited time in Temperature Maintenance).
9. Button to set the Regeneration parameter; the default setting is 140°C/160°C (range 90/170°C).
10. Button for setting the Temperature Maintenance parameter (range 25/100°C).
11. Button for REGBOX with core probe (optional accessory).
12. Start/Stop button Maintaining temperature. Red LED lights up when the appliance is switched off.
13. Button to adjust the speed of the fan(s).

13a. Maximum fan speed.

13b. Minimum fan speed.

L1 Phase 1

L2 Phase 2

Setting the regeneration cycle

Switch on the panel by pressing the on button (2). Use button 9 to select the regeneration temperature. The system will offer two preset values (140°C / 160°C).

Using buttons 5 and 6, the user can change this set temperature from a minimum of 90 °C to a maximum

of 170 °C. Press the humidity button (7) to set the humidity value. Use buttons 5 and 6 to change this parameter from 0 to 10. Press the clock button (8) to set the regeneration time (default value 20 minutes). Use buttons 5 and 6 to set the desired regeneration time. For core probe controlled regeneration, press the core probe button (11) and change the core temperature using buttons 5 and 6. Press the Start button (12) to activate this operation; the device will set to 'PRE' or preheat mode. When the chamber preheat time has elapsed, the device will emit an audible signal. Open the door, insert the food to be regenerated, and close the door. The length of the regeneration process depends on the selected time. At the end of this regeneration cycle, the device will again emit an audible signal (beep), and you can remove the food or extend the temperature maintenance cycle. On models with a programmable panel (Figure 12, page 11), the REGBOX can be programmed to automatically switch to the temperature hold phase when the regeneration cycle is complete.

Maintaining temperature

To set up a temperature maintenance cycle, after the regeneration cycle is complete, or to set up a new cycle, follow these steps.

If the device is switched off, switch it on using the switch-on button (2). Press the MAINTENANCE button (10). The display shows the maintenance temperature, which can be changed using buttons 5 and 6. Press the Start button (12). If the chamber is not sufficiently warm (for example, during a new cycle), the REGBOX will be set to preheat mode and the display will show PRE.

Once the desired temperature is reached, an acoustic beep indicates that the food can be inserted into the REGBOX. If the chamber is already sufficiently warm when the unit is switched on, the unit enters directly into the temperature maintenance mode, displaying the chamber temperature. The hold cycle continues until the operator activates the manual stop (button 12).

Programming of 2 regeneration phases and temperature maintenance (MAINTENANCE).

ONLY PROGRAMMABLE DEVICES

If you have a programmable REGBOX (Fig. 11), you can program the unit to automatically switch to temperature hold mode when the regeneration cycle is complete. Possible combinations provide the ability to set up to two regeneration phases followed by a MAINTENANCE phase. Set the regeneration parameters using the procedure outlined in section 4.2.1. The L1 LED next to the display will flash while this parameter is being set. Once the temperature, core probe time/temperature parameters are set, press the phase button (3) to enter the next regeneration phase and set the parameters for this regeneration (chamber temperature and core probe time/temperature). For example, it is possible to set the first regeneration phase at 130 °C for 15 minutes, followed by the next regeneration phase at 80 °C with a core probe temperature of 65 °C.

In both cases, you can set the regeneration with one or two phases; if you wish to add a temperature maintenance phase at the end of the regeneration cycle, press thehOLD button (10) at the end of phase one (single-phase regeneration) or phase 2 (dual-phase regeneration), and follow the instructions in step 4.2.2. In any case, the temperature maintenance phase must be set after the last phase. It is not possible to set the regeneration phase, followed by the temperature maintenance phase, followed by the regeneration phase.

Possible combinations are as follows:

Example 1: PHASE 1 - COOKING + MAINTENANCE

Example 2: COOKING + COOKING

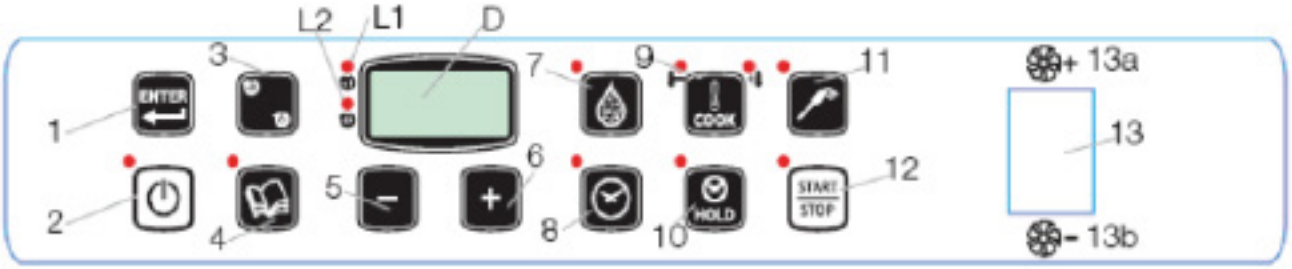
Example 3: PHASE 1 - COOKING + PHASE 2 - COOKING + MAINTENANCE

Save / change / delete regeneration / temperature maintenance programs

For programmable devices (Fig. 12), it is possible to save the regeneration/temperature maintenance programs and use them later.

Up to 10 different programs can be stored.

Fig. 12



To save the program, select the Book button (4) to activate this function. Now use buttons 5 and 6 to scroll to the number of the desired program.

Note: empty programs will be indicated by flashing the program number.

Press the Enter button (1) to confirm the selected program. LED L1 will begin flashing to indicate that the system is currently programming phase 1.

Set the regeneration parameters as described in section 4.2.3.

Once you have programmed the desired phase(s), press the Enter button (1) to save your changes.

PRACTICAL PROGRAMMING SCHEME:

To set up the program: with an initial regeneration phase at 80 °C for 20 minutes, followed by a second regeneration phase at 95 °C with a core temperature of 65 °C, followed by a final temperature maintenance phase at 70 °C:

1. Press the Book button  to access the programming menu.

2. Select the programme number using the + and - buttons.

3. Press the Enter button () to confirm the number of the selected program.

4. Press the Regeneration button  and set the chamber temperature to 80 °C and the time to 20 minutes (button ).

5. Now press the Phase button  to switch to the Phase 2 programming menu.

6. Press the Regeneration button  and set the chamber temperature to 95 °C and the core tempera-

ture to 65 °C (button ).

7. Press the MAINTENANCE button  to set the final maintenance temperature to 70°C.

8. Press Enter  to save these changes.

How to edit a saved program

To edit a previously saved program, press the Book button (4) to access the program list. Select the desired program number using the buttons (5) and (6).

REGBOX will automatically set to the first phase; if you wish to change the second phase, press the Phase button (3).

Change the regeneration temperature by pressing the Regeneration button (9) and use buttons 5 and 6 to change the value of this temperature.

Change the regeneration temperature by pressing the Regeneration button (10) and use buttons 5 and 6 to change the value of this temperature.

Now press the Enter button (1) to save these changes.

How to delete a saved program

To delete a previously saved program, press the Book button (4) to access the program list. Select the desired program number using the buttons (5) and (6).

Press the Book (5) and Phase (3) buttons simultaneously for 10 seconds; the program will be cleared.

REGULAR MAINTENANCE

Cleaning

Clean the appliance at the end of the working day, both for hygiene reasons and to prevent operational faults.

The appliance must never be cleaned directly with water or with a stream of water under high pressure.

In addition, the appliance must not be cleaned with wire brushes, ordinary steel brushes or scrapers; alternatively, you can use a stainless steel plate, and wash the appliance following the direction of the texture of the plate.

Leave the cooking chamber to cool. Remove the grill holder panels.

Remove any residue that can be removed by hand and place the removable parts in the dishwasher.

Use warm soapy water to clean the cooking chamber. Afterwards, all relevant surfaces must be rinsed thoroughly, making sure that any residues of cleaning agent are removed. Use a damp cloth and mild detergent to clean the exterior of the appliance.

Solenoid valve

A solenoid valve is a device that supplies water during set times and modes when the equipment is operating.

Door microswitch (REGBOX ONLY)

A door microswitch is a device that stops the operation of the appliance when the door is opened. When the door is closed again, the interrupted cycle is resumed.

Do not operate this appliance with the appliance door open.

Motor thermal circuit breaker

The fan motor is equipped with built-in thermal protection that stops the device in case of motor overload. When the temperature drops, the engine automatically restarts and returns to safe operation.

TROUBLESHOOTING

General problems

In the event of a serious fault, it is essential to first switch off the appliance using the multi-position main power switch and close the water shut-off valve located at the appliance.

The Problem	**Possible solutions**
The device does not start	Check that the multi-position main power switch is switched on and that voltage is present.
	Check that the door is properly closed.
	Ensure that the cooking cycle parameters are set correctly.
If the appliance still does not work, contact the Service Support Centre.	

The Problem	**Possible solutions**
The fans stop during operation. (APPLIANCES WITH MOTOR)	After every 3 minutes, the fan motor automatically switches the direction of rotation while the motor is at rest for 20 seconds. During a series of cooking cycles, the last cycle may end after the motor is scheduled to stop, and for this reason the motor remains temporarily in the stopped state when the appliance is started again. Check that the fan motor stopping is not temporary (within 20 seconds) due to normal appliance operation.
	Switch off the appliance and wait until the motor thermal circuit breaker automatically resets.
	Check for obstructions at the cooling vents.
If the problem persists, contact the Service Support Centre.	

The Problem	**Possible solutions**
From the humidifier tubes no water supply	Check that the shut-off valve is open.
	Check that the humidifier is activated.
If the problem persists, contact the Service Support Centre.	

List of error messages

View	**Description**	**Events**
So1	Chamber sensor error	Cooking blocked, automatic re-arm.
So2	Core probe error	Cooking blocked, automatic re-arm.
Sic	Safety chamber temperature	Cooking blocked, automatic re-arm (mechanical thermostat).
Mot	Engine alarm	Cooking blocked, automatic re-arm. Check fan motor.
Hit	Technical cabinet temperature too high	Cooking blocked, automatic re-arm. Check the electronic board.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe

it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**