USE AND MAINTENANCE MANUAL

Neo24 hours

CAUTION: Read the instructions prior to using the equipment

EN

RF50C00044rev01

Cooking is science,
it's the cook who makes it an art

Congratulations on having purchased our equipment!

Work is simpler due to the intuitive user interface graphics, designed to simplify function access, that are displayed to be immediately identified and promote user and device interaction.
A concentration of technology in a single machine that allows you to perform different and complementary activities for the best efficiency in the kitchen.

This manual furnishes all necessary information necessary for correct device use and appropriate maintenance.
Read the instructions carefully before any operation, as they provide essential indications concerning the device safety state.

Technical assistance

MODELS

Each letter of the model number identifies a feature of the device followed by a number that identifies the capacity of the model.

NEO____ = electric Combifreeze Neo 24 hours

___**TA-R290 =** Air condensing unit
___**TR =** Remote condensing unit
___**TRP =** Remote condensing unit, cell with through-doors

CAPACITY

5 x GN 1/1 - 5 x (600x400) (**051**)
6 x GN 1/1 (**051**)
6 x 18” X 26” - 6 x GN 1/1 (**054**)
6 x 18” X 26” - 6 x GN 2/1 - 12 x GN 1/1 (**052**)
8 x GN 1/1 - 8 x (600x400) (**081**)
12 x GN 1/1 - 12 x (600x400) (**121**)
16 x GN 1/1 - 16 x (600x400) (**161**)
16 x 18” X 26” - 16 x GN 2/1 - 32 x GN 2/1 (**162**)
11 x GN 2/1 - 22 x (600x400) (**122**)
12 x 18” X 26” - 12 x GN 2/1 - 24 x GN 2/1 (**122**)
N° 1 Trolley GN 1/1 - EN 600x400 (**201**)
N° 1 Trolley GN 2/1 - EN 600x400 (**202**)

TABLE OF CONTENTS

SAFETY INSTRUCTIONS FOR USE

- Use and cleaning other than those indicated and foreseen in this booklet are considered improper and can cause damages, injuries or fatal accidents, null and void the warranty and hold the manufacturer harmless from any liability.
- Use is solely reserved to appropriate and trained personnel who attend periodic refresher courses.
- Keep away from electrical parts with wet hands or bare feet.
- Tampering with or removing adopted safety devices is strictly prohibited (protection grates, hazard stickers, etc.). The manufacturer cannot be held liable if these instructions are not heeded.
- Do not insert screwdrivers or other objects between guards (fan guards, evaporator guards, etc.).
- For good compressor and evaporator unit operations, never obstruct the air vents.
- In the event of fire, do not use water. Install a CO2 (carbon dioxide) extinguisher and cool the motor compartment as quickly as possible.

CORRECT EQUIPMENT USE

- This equipment is considered an agri-food machine (EC Regulation no. 1935/2004), intended to process food products in industrial and professional kitchens. It is not suited to store pharmaceutical, chemical or any other non-food product.
- Specifically:
  - Display cabinets (+2/+8°C) [+35.6/+46.4°F]: suited to store and display bottles, tins, etc.
  - Refrigerators (-2/+8°C) [+28.4/+46.4°F]: suited to store fresh and packaged pre-cooked foodstuffs as well as beverages for short periods of time.
  - Freezers (-22/-15°C) [-7.6/+5°F]: suited to store frozen products for long periods of time

- Blast chillers (+90/+3°C) [+194/+37.4°F] (+90/-18°C) [+194/-0.4°F]: suited to rapidly lower food temperature to keep organoleptic properties unaltered
- Leavening retarders (-15/+40°C) [+5/104°F] (-2/+40°C) [+28.4/104°F]: suited to process and store dough.
- The following instructions must be followed for best equipment performance:
- Do not place uncovered liquids, live animals, various objects or corrosive products in the equipment.
- Package or otherwise protect food especially if they contain aromas or spices.
- Arrange foodstuffs inside the equipment to avoid limiting air circulation, avoiding placing paper, cardboard, cutting boards, etc- that can hinder air passage on the racks.
- Avoid frequent and prolonged door opening as much as possible.
- If the door was opened, wait a few seconds before re-opening it.
- Gradually arrange food starting from the bottom up; vice versa, remove food starting from the top down. The maximum load (evenly distributed) per tray or rack is 65 kg [143 lbs].

• Refrigerator equipment was constructed and designed with suitable details to guarantee user health and safety and does not have hazardous corners, shape surfaces or protruding elements. There stability is also guaranteed with doors opened however, hanging on doors is prohibited.

• Failure to follow these instructions could cause damages and injuries, even fatal, and null and voids the warranty.

IN THE EVENT OF EQUIPMENT MALFUNCTIONS...

- If the equipment does not work or functional or structural alterations are noted, disconnect it from the power and water mains and contact a service centre authorised by the manufacturer without attempting to repair it on your own. Original spare parts are recommended. The manufacturer may not be held liable for the use of non original spare parts.
- To ensure that the device is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre at least once a year.

RISKS ASSOCIATED WITH EQUIPMENT USE

- RISKS DUE to movements on wheels: if the equipment is installed on wheels, be careful, during movements, not be violently push the equipment to prevent it from overturning and damaging, also be careful of any roughness on the sliding surface. Equipment with wheels cannot be levelled, thus make sure the support surface is perfectly horizontal and flat. Always lock the wheels with the specific stops.
- RISKS DUE TO MOBILE ELEMENTS: the only mobile element is the fan but does not constitute any risk since it is protected by a protection grate secured with screws.
- RISKS DUE TO LOW/HIGH TEMPERATURES: stickers marked “TEMPERATURE HAZARD” were affixed near areas with low/high temperature risks.
- RISKS DUE TO ELECTRICITY: risks of electrical nature were resolved by designing electrical systems as per regulation IEC EN 60335-1. Specific stickers marked “high voltage” identify areas with electrical hazards.

2 • LEARNING ABOUT THE DEVICE

What does a blast chiller do?

A blast chiller is a device that quickly lowers the temperature of the introduced food, whether fresh or cooked.

Fresh or just cooked food has the maximum organoleptic qualities and flavour; however, if not eaten immediately, it loses the initial quality properties in time and micro-organisms, potential harmful to man, multiply.

Positive Chilling is used when food is not eaten within two hours of its preparation, reducing the product temperature to +3°C [+37.4°F] at the core within 90 minutes. Subsequently, the product must be stored in a refrigerator at a temperature between 0/+3°C [32/+37.4°F] where it can be kept for up to 5 days.

Negative Chilling is used when food must be stored or eaten more than 5 days after preparation. The chiller reduces the product temperature to reach -18° C [-0.4°F] at its core. Subsequently, the product must be stored in a freezer at a constant temperature of -20°C [-4°F] and can even be eaten after 3/18 months, according to the product, provided the cold chain regulations are met.

Normal refrigerators and freezers, unlike a blast chiller, do not have the ability to quickly lower the initial product temperature, consequently, the latter is damaged on the organoleptic and flavour levels.

Why controlled thawing?

With the Thawing function, this device returns frozen products to a positive temperature in a controlled and fast manner, meeting HACCP standards: this means always remaining under temperatures where bacterial flora exponentially reproduce.

Furthermore, cooking a thawed product in a controlled manner is better than cooking a cooked product from an initial frozen condition since it reduces the risk of having not fully cooked parts.

What does a Leavening Retarder do?

Controlled leavening is used for bread and bakery doughs by managing temperature, humidity and time.

This improves product quality and eliminates baker night shifts: dough is prepared during the day and, one ready, placed in the equipment and, through programming, leavening is blocked until the time when you want the bread ready to be baked.

Why use the Slow Cooking function?

The first experiments with low temperature cooking date back almost two centuries ago by Benjamin Thompson (1753-1814), a brilliant British physicist of American origin.

The scientist, with practical experiments, realised that meat cooked at low temperatures for very long periods of time lost less weight than those cooked otherwise, keeping them softer, redder and tastier.

Benjamin Thompson realised, two centuries ago, that we now know for certain: slow cooking enhances the quality of the ingredients without eliminating their flavourful juices, keeping the vitamin content higher while dissolving the connective tissue, the ones that make meat chewy.

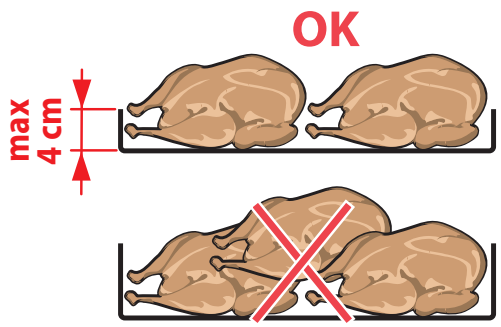
Correctly loading the equipment

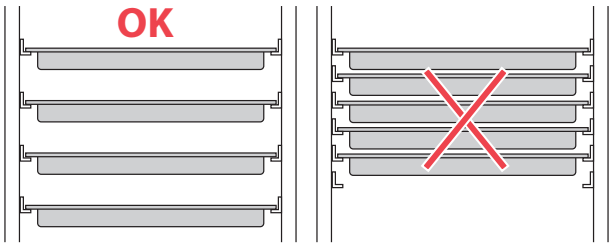
Food should be placed in a single layer in containers:

- uncovered;
- food-safe;
- resistant to the temperatures reached by chilling and slow cooking cycles;
- with low edges (maximum 4.5 cm).

Containers should be evenly placed inside the cell.

Correct container placement will permit free air circulation in the cell: avoid obstructing the air vents and overloading the equipment over the admissible limits.

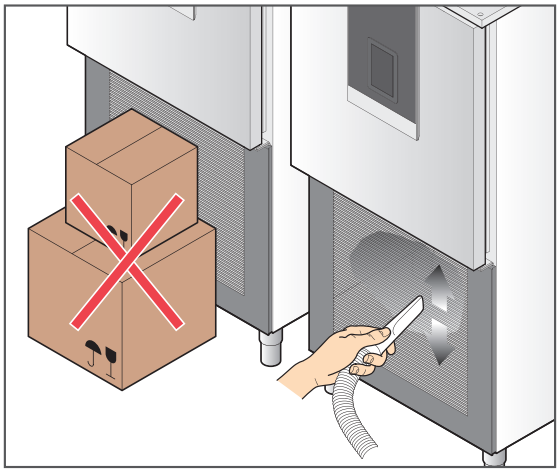




The maximum load (evenly distributed) per tray or rack is 65 kg [143 lbs].

Achieving better results and working is safe conditions

- Keep the motor compartment air vents free of objects and remove dust;
- periodically clean and replace the filter behind the motor compartment air vents;

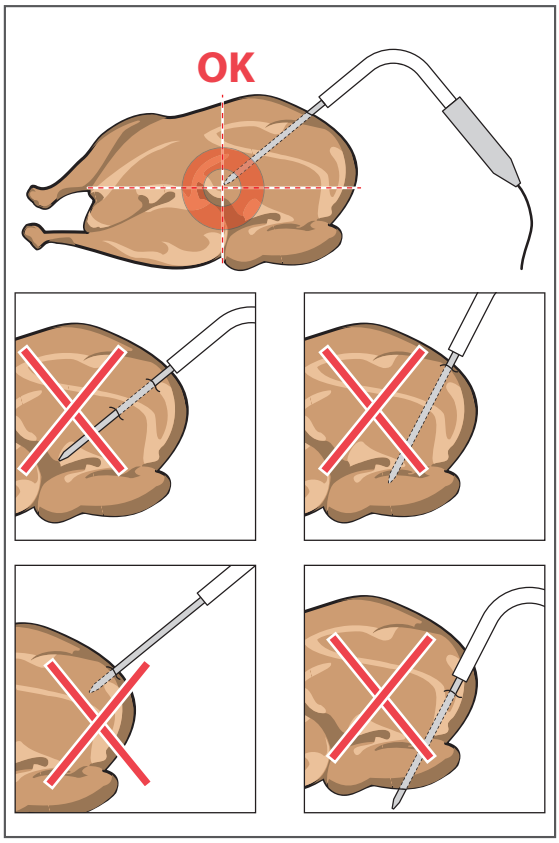


For further information on how to remove the filter, see chapter Vent cleaning on page 78.

- arrange food to be chilled or cooked as explained in the previous chapter;
- accurately close the doors during each work cycle;
- always keep the defrost water drain hole free;
- avoid opening doors during positive/negative chilling or slow cooking cycles;
- perform routine maintenance as indicated in the specific section;

For further information on how to remove the filter, see paragraph “MAINTENANCE” on page 76.

- when cooking racks of particularly fatty food (for example, chicken), insert a tray on the bottom of the chamber to collect fat that may drip from food;
- do not use easily flammable foods or liquids (e.g. alcohol) when cooling.



How to use the needle probe

The needle probe, during chilling or cooking, reads the temperature at the food “core”: when it reaches the value set by the user or default value, it means the food is chilled (Chilling) function, or cooked (Slow Cooking) function.

The needle probe is fully inserted in the food to be chilled/cooked: make sure its tip reaches the food “core”, meaning the most internal point, without exiting.

Be careful not to insert it in very fatty points and near bones.

If food is too thin, insert the probe parallel to the support surface.

Always keep the probe clean and sanitised.

HANDLE THE PROBE WITH CARE SINCE IT IS SHARP AND, WHEN USED WHEN COOKING, REACHES HIGH TEMPERATURES.

3 • BASIC KNOWLEDGE

You can interact with Neo 24 hours using your fingertips to touch, drag and scroll the objects on the touchscreen.

Control the touchscreen using the following actions:

• Touch

Touch once to select or start a recipe.

• Press and hold

Hold an element pressed for more than 2 seconds to select one of the available options.

• Scroll

Drag up or down to scroll.

On some screens you can also scroll from side to side.

By scrolling with your fingertips you can also display the content of the screen without selecting or activating other functions.

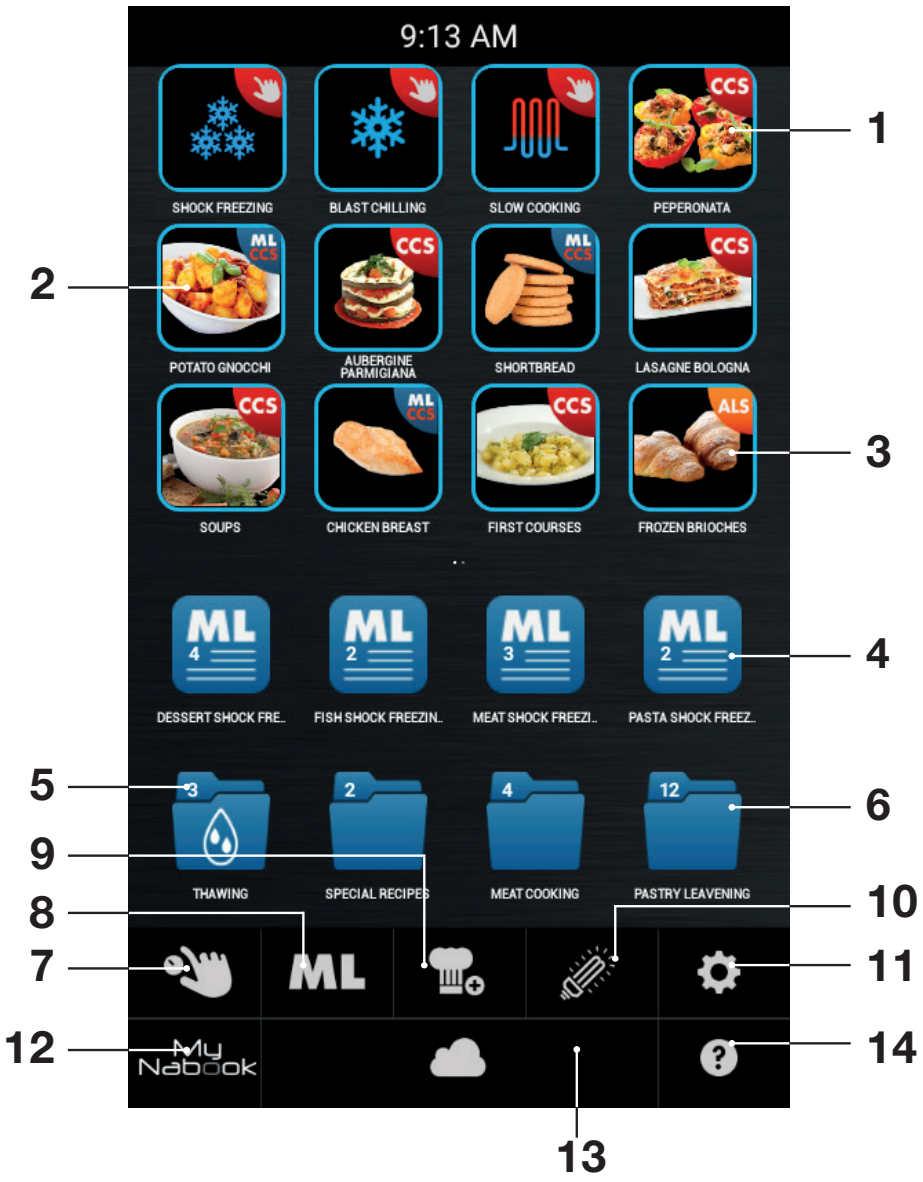
• Drag

Touch an element and move it to a new position.

4 • STARTING NEO 24 HOURS

Switch on the power supply to start the device.
The display lights up and the start-up procedure begins.
Once the start-up procedure has been completed, the Home page is displayed on the screen.

5 • MAIN ICONS



1 - Automatic recipe CCS

2 - Multi-level recipe CCS

3 - Leavening recipe ALS

4 - Multi-level folders

5 - Thawing folder

6 - Recipe folder

7 - Manual mode

8 - Manual multi-level mode

9 - Programming mode

10 - Sterilisation

11 - Settings

12 - My Nabook - Recipe archive in Neo 24 hours

13 - Cloud

14 - User guide

6 • CCS - ML CCS INTERACTIVE RECIPE

Select the **CCS - ML CCS** icon to start the “one touch” recipe starting from predefined settings.

Neo 24 hours starts and once the set temperature has been reached, a pop-up message appears telling you to insert the product.

Press “**View recipe**” to view all the cooking stages.

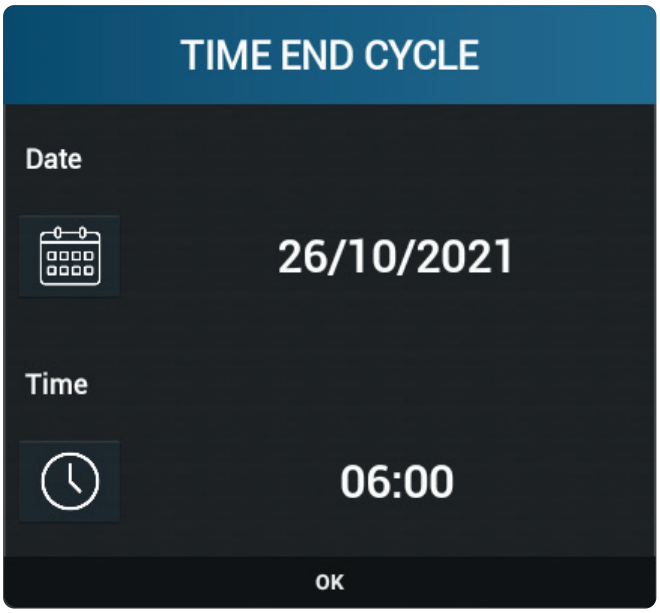
Press “**HACCP**” to view the HACCP graphic.

A buzzer and a pop-up message notify you that the process has finished.
The device automatically switches to conservation based on the predefined parameters.

7 • ALS INTERACTIVE RECIPE

Select the **ALS** icon to start the “one touch” leavening recipe, starting from predefined settings.

Set the leavening end date and time.



Press the “Calendar” icon to set the leavening cycle end date.

Press the “Clock” icon to set the leavening cycle end time.

Neo 24 hours starts and a pop-up message appears telling you to insert the product.

A buzzer and a pop-up message notify you that the process has finished.
The device automatically switches to delayed baking mode based on predefined parameters.

8 • CONFIGURING A MANUAL PROCESS

FOR SHOCK FREEZING AND BLAST CHILLING MODES

Press the icon to set Manual process.

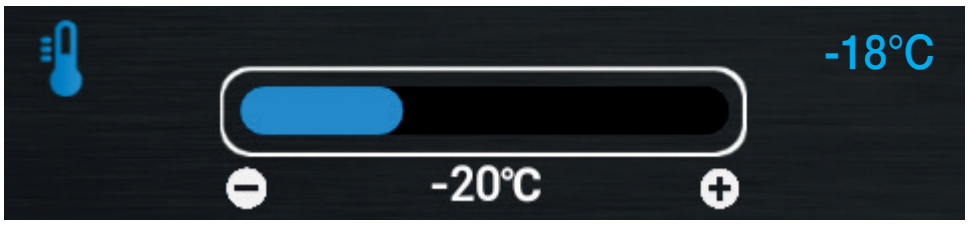
• Select a mode.
The modes are: Shock Freezing, Blast chilling and Slow cooking.

Neo 24 hours starts with a default temperature based on the mode selected and infinite time.

NOTE: If the chamber is too hot, it can be precooled. See page 34.

Once the mode has been set, the parameters can be customised:

• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value shown at the centre is the set value, the value shown on the right is the current value.

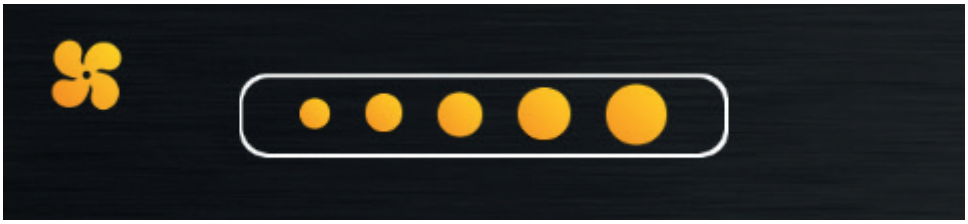
8 • CONFIGURING A MANUAL PROCESS

• Timed / Core probe
A timed process is set by default.

To switch to a process with a probe, press the relevant key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

• Fan Speed.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



If a Time/Core temperature is set, at the end of the process, a buzzer and pop-up message notify you that the process has finished.
The device automatically switches to conservation based on the predefined parameters.

8 • CONFIGURING A MANUAL PROCESS

FOR SLOW COOKING MODE

Press the icon to configure a Manual process.

• Select a mode.
The modes are: Shock Freezing, Blast chilling and Slow cooking.

Neo 24 hours starts with a default temperature based on the mode selected and infinite time.

NOTE: If the chamber is too cold, it can be preheated. See page 35.

Once the mode has been set, the parameters can be customised:

• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

8 • CONFIGURING A MANUAL PROCESS

• Timed / Core probe
Timed cooking is set by default.

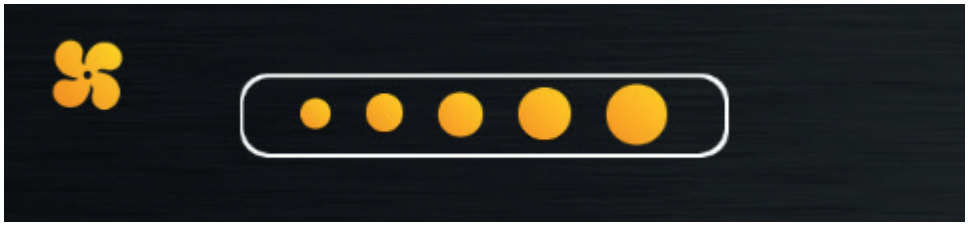
To switch to probe cooking, press the related key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

• Autoclima
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value displayed in the centre is the set value.

• Fan Speed.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



If a Time/Core temperature is set, at the end of the process, a buzzer and pop-up message notify you that the process has finished.
The device automatically switches to conservation based on the predefined parameters.

9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

FOR SHOCK FREEZING AND BLAST CHILLING MODES

Press the icon to set a Manual Multi-level process.

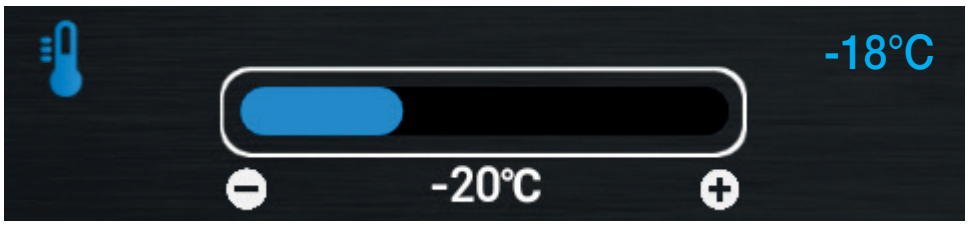
• Select a mode.
The modes are: Shock Freezing, Blast chilling and Slow cooking.

Neo 24 hours starts with a default temperature based on the mode selected and infinite time.

NOTE: If the chamber is too hot, it can be precooled. See page 34.

Once the mode has been set, the parameters can be customised:

• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



The value shown at the centre is the set value, the value shown on the right is the current value.

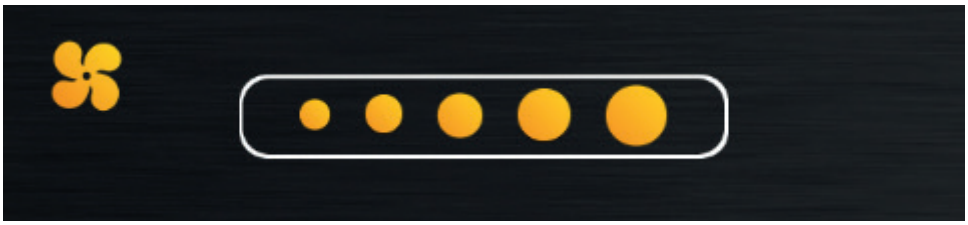
9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

• Timed / Core probe
A timed process is set by default.

To switch to a process with a probe, press the relevant key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

• Fan Speed.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



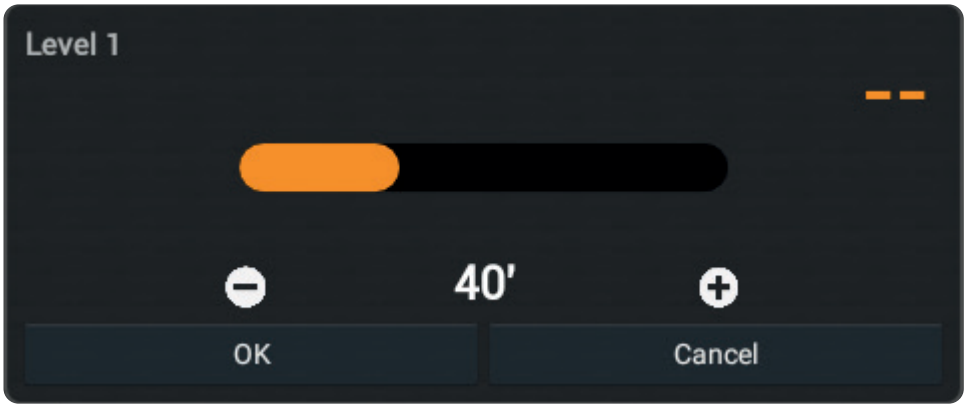
If a Time/Core temperature is set, at the end of the process, a buzzer and pop-up message notify you that the process has finished.
The device automatically switches to conservation based on the predefined parameters.

9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

When you press the "**PLAY**" key, the process switches to the cooking level configuration screen.

Select the desired level directly on the screen.

• **Level customisation:**
Press once on the set level to modify the values and confirm with OK.



A popup appears each time indicating the completed level.

9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

FOR SLOW COOKING MODE

Press the icon to set a Manual Multi-level process.

• Select a mode.
The modes are: Shock Freezing, Blast chilling and Slow cooking.

Neo 24 hours starts with a default temperature based on the mode selected and infinite time.

NOTE: If the chamber is too cold, it can be preheated. See page 35.

Once the mode has been set, the parameters can be customised:

• Temperature
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

• Timed / Core probe
Timed cooking is set by default.

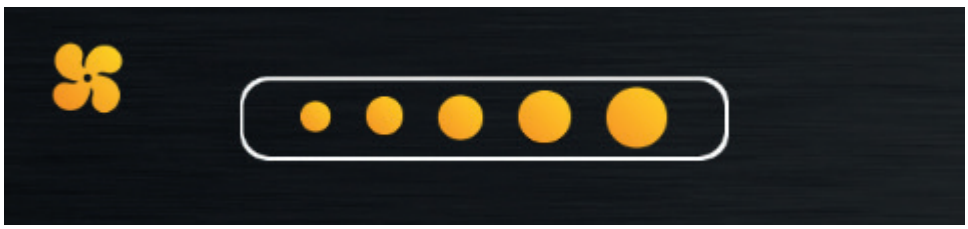
To switch to probe cooking, press the related key.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value shown at the centre is the set value, the value shown on the right is the current value.

• Autoclima
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it. To make an accurate setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

The value displayed in the centre is the set value.

• Fan Speed.
This is set through the touchscreen. Scrolling to the right increases the value and scrolling to the left decreases it.



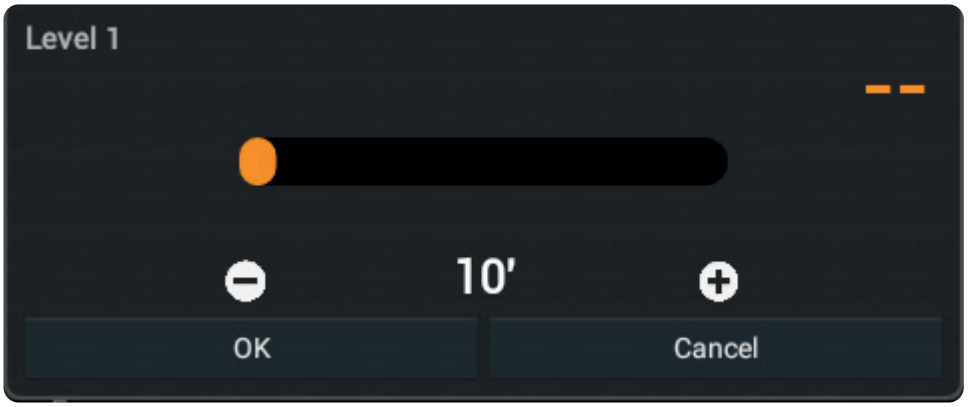
If a Time/Core temperature is set, at the end of the process, a buzzer and pop-up message notify you that the process has finished.
The device automatically switches to conservation based on the predefined parameters.

9 • CONFIGURING A MANUAL MULTI-LEVEL PROCESS

Pressing the "**PLAY"** button starts the cooking cycle and switches to the cooking level settings screen.

Select the desired level directly on the screen.

• **Level customisation:**
Press once on the set level to modify the values and confirm with OK.



A popup appears each time indicating the completed level.

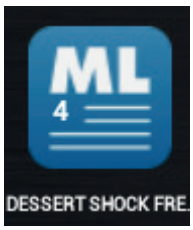
10 • MULTI-LEVEL SMART RECOGNITION

When you press the " + " icon in a multi-level process, Neo 24 hours checks the cooking compatibility of the different dishes and indicates which ones can be cooked at the same time.

Select the recipes that you want to add and press the "ADD" icon

Once added, the recipes can be dragged to the desired levels.

11 • RECALLING A MULTI-LEVEL FOLDER



Select the desired multi-level folder icon.

Neo 24 hours starts, drag the recipes directly onto the desired levels

A pop-up message appears indicating the level as it finishes.

12 • THAWING

Press the Thawing icon to start the thawing process.

• Select from the following thawing options:

Thawing small size.

Thawing medium size.

Thawing large size.

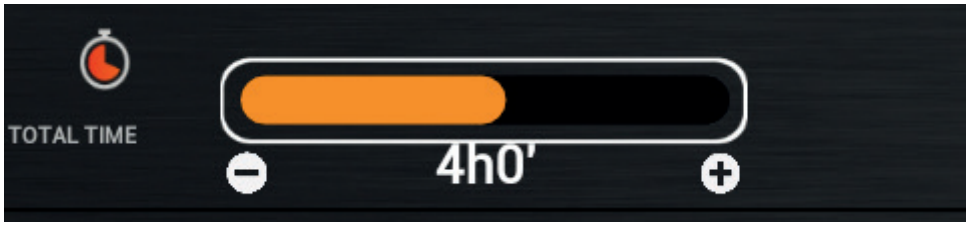
12 • THAWING

Once the desired thawing option has been set, you can customise the parameters:

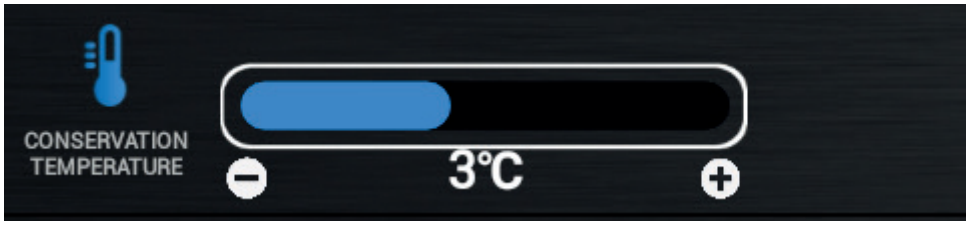
• **Initial temperature** (initial temperature in the chamber when the product is still frozen)
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

• **Final temperature** (the temperature in the chamber at the end of the thawing cycle)
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

• **Total time**
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



• **Conservation temperature**
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



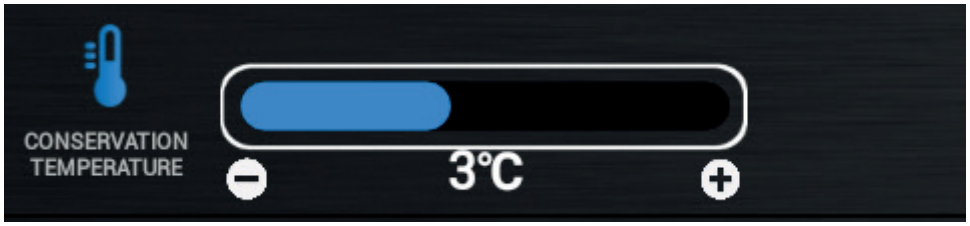
12 • THAWING

Thawing is started by pressing the “**PLAY”** key.

Once thawing has started, you can change the parameters for:

• Humidity in the chamber
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.

• Conservation temperature
Set via the touchscreen. The value increases by scrolling to the right and decreases by scrolling to the left. For a precise setting, press [+] to increase the value of a unit or [-] to decrease the value of a unit.



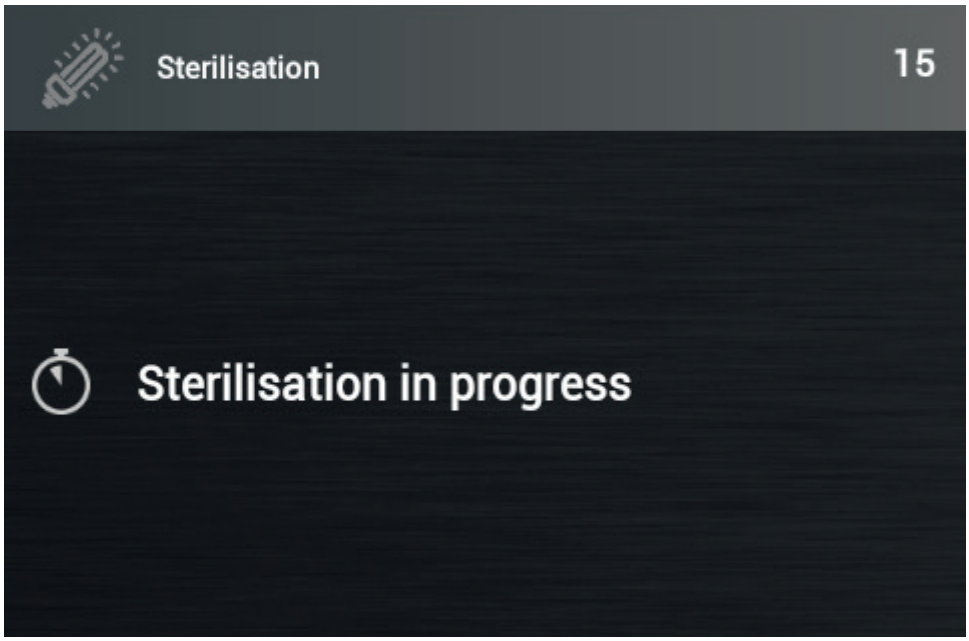
When the process has finished, a buzzer and a pop-up message notify you that the process has ended.
The device automatically switches to conservation based on the predefined parameters.

13 • STERILISATION

Press the icon, to configure a Sterilisation process.

The sterilisation function is available as an option by purchasing the removable steriliser for the blast chillers or the UV germicidal lamp for the chambers.

Sterilisation can only start if the chamber temperature is above 15°C [59°F] and by keeping the door closed.



Sterilisation is completed:
- when the time expires
- by pressing STOP.
- by opening the door.

The time remaining to the end of the sterilisation process is indicated on the display.
When finished, the message “Sterilisation ended” appears; tap the message to exit.
Sterilisation is interrupted if the door is opened or there is a black-out.

14 • SPECIAL FUNCTIONS

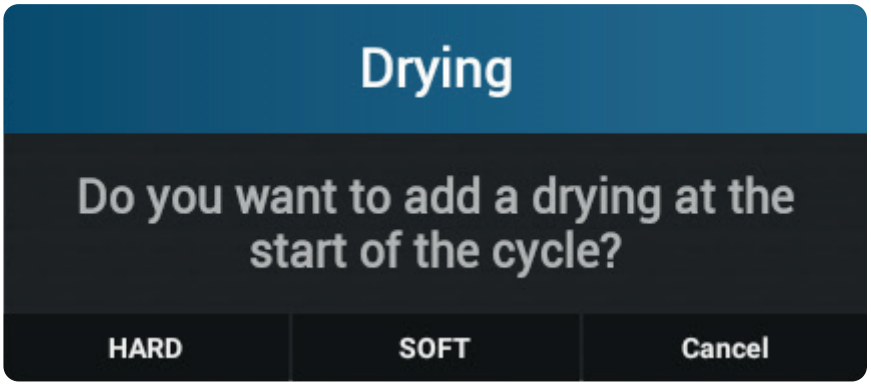
DRYING

We recommend using the drying cycle before cooking at a low temperature which requires a dry environment and is essential when cooking delicate products (e.g. meringues).

In some recipes such as this one, drying will automatically be prompted: it is possible to choose between light drying (SOFT - about 40 min.), and intensive drying (HARD - about 80 min.).
This function is also useful at the end of the working day, after washing and rinsing inside the chamber with the hand-held shower, to dry the interior completely.

Press the icon to start the drying cycle.

A pop-up message appears; choose the desired drying method.



A pop-up message appears indicating the end of the drying cycle.

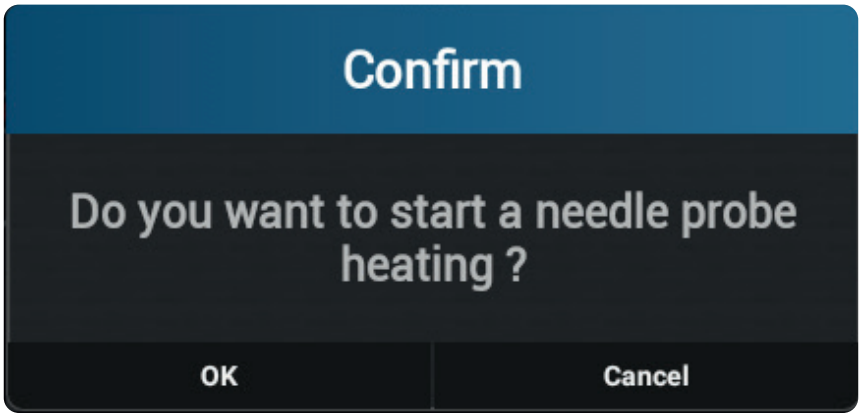
14 • SPECIAL FUNCTIONS

NEEDLE PROBE HEATING

A practical function which makes it easier to extract the needle probe from the product after blast freezing.
Needle probe heating can only be performed if the temperature of the probe is less than -5°C [23°F].
The heating stage finishes automatically after a suitable temperature is reached to extract the probe from the product.

Press the icon to start heating the needle probe.

A pop-up message appears, press **OK** to start heating the needle probe or **cancel** to exit.



The needle probe heating starts, press **Stop** to interrupt the function or wait until the cycle has finished.

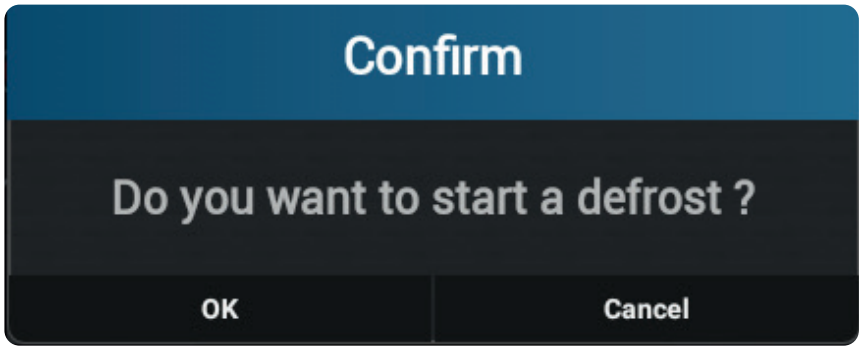
14 • SPECIAL FUNCTIONS

DEFROSTING

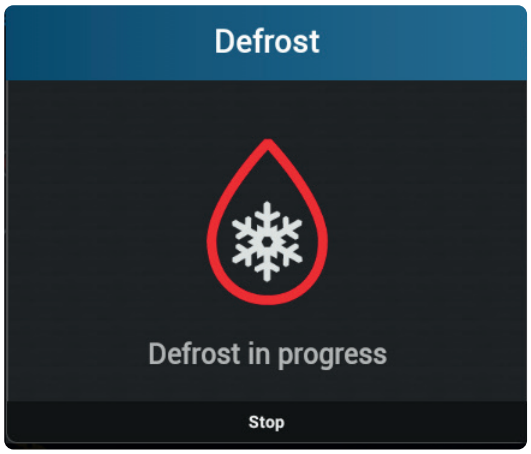
To start defrosting, touch the Defrost icon; the cycle starts immediately.
Defrosting will automatically start in all conservation cycles with the product inserted; once defrosting has finished, the machine will start working normally again.
Defrosting can only start if the evaporator temperature is below 3°C [37.4°F].
Defrosting ends:
when the final defrosting temperature is reached. (The “Cycle completed” message appears)
by pressing STOP (the “Cycle interrupted” message appears)

Press the icon to start defrosting.

A pop-up message appears, press **OK** start defrosting or **cancel** to exit.



Defrosting starts, press **Stop** to interrupt the function or wait until the cycle has finished.



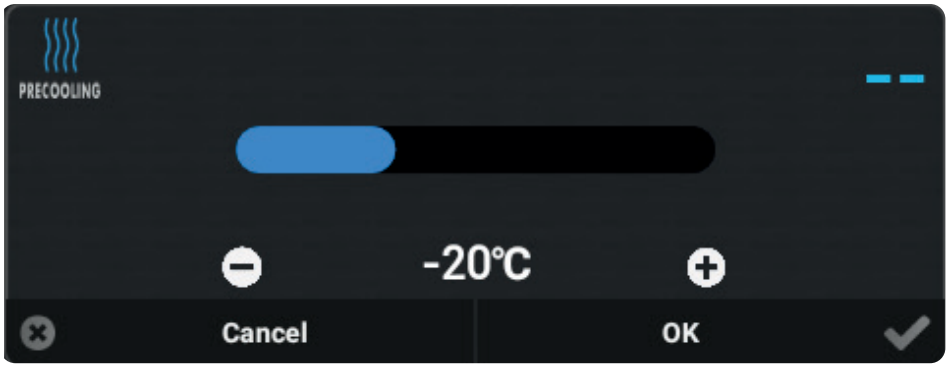
14 • SPECIAL FUNCTIONS

PRECOOLING

Before starting a +3°C [37.4°F] blast chilling or -18°C [-0.4°F] blast freezing cycle, you should precool the chamber and then, insert the food.

Press the icon to start the precooling process.

A pop-up message appears, set the desired temperature and press **OK** to start the precooling.



Once this temperature has been reached, a buzzer sounds for 3 seconds every 60 seconds to indicate that the device is ready for the food to be introduced for blast chilling and to perform either a +3°C [37.4°F] blast chilling or -18°C [-0.4°F] blast freezing cycle.

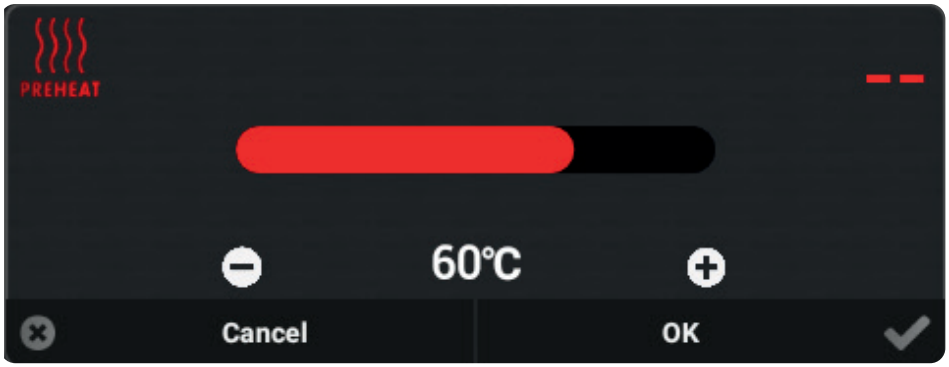
14 • SPECIAL FUNCTIONS

PREHEATING

Before starting a slow cooking cycle, you should preheat the chamber and then, introduce the food.

Press the icon to start preheating.

A pop-up message appears, set the desired temperature and press **OK** to start preheating.



Once this temperature has been reached, a buzzer sounds for 3 seconds every 60 seconds to indicate that the device is ready for the food to be introduced for cooking and to perform a slow cooking cycle.

14 • SPECIAL FUNCTIONS

PLUS

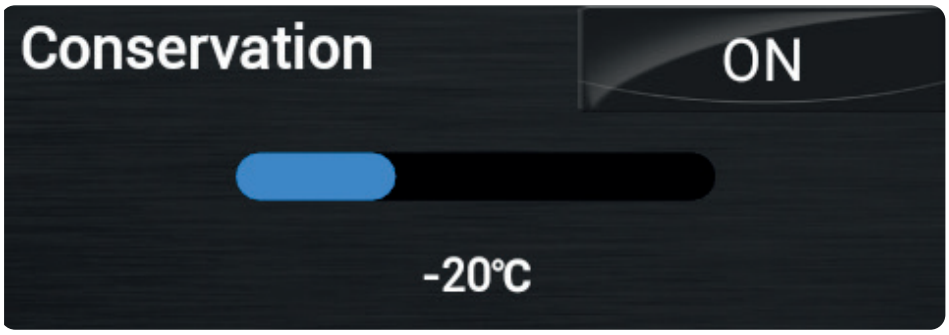
Press the icon to access the additional functions: Conservation, Holding and Drying.

STORAGE

The function can be activated at the end of the blast chilling or blast freezing cycle.
It is possible to configure conservation to a set temperature.

Press the **PLUS** icon.
The **Conservation** function is activated by default. Set the desired temperature.

To disable the function, press **ON**. The function will be disabled and the key will indicate **OFF**.



14 • SPECIAL FUNCTIONS

HOLDING

At the end of the slow cooking, it is possible to configure the holding function to a set temperature.

Press the **PLUS** icon.
The **Holding** function is activated by default. Set the desired temperature.

To disable the function, press **ON**. The function will be disabled and the key will indicate **OFF**.

DRYING

See the DRYING section on page 32

Press the icon to create a new Manual, Multi-level, Leavening process or to change an existing program.

CONFIGURING A MANUAL PROCESS

Press the icon to create a new Manual Process.

Continue in the same way as the Manual processing configuration.

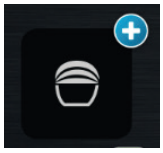
To add a cycle, press " **+** " and set the following cycles in the same way as a manual process until the program has been completed.

CONFIGURING A MULTI-LEVEL PROCESS

Press the icon to create a new Multi-level process.

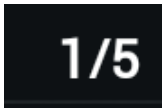
Continue in the same way as a manual Multi-level program configuration.

CONFIGURING A LEAVENING PROCESS



Press the icon to create a new Leavening process.

Continue in the same way as a Manual program configuration.



You can customise the parameters for the 5 cycles of the leavening program: Block, Conservation, Wake-up, Leavening, Baking delay.

MODIFYING AN EXISTING PROCESS

Press the icon to modify an existing process.

Search for the program to modify by typing in a part of the program name.

Select one of the results to make the change.

SAVING A PROCESS

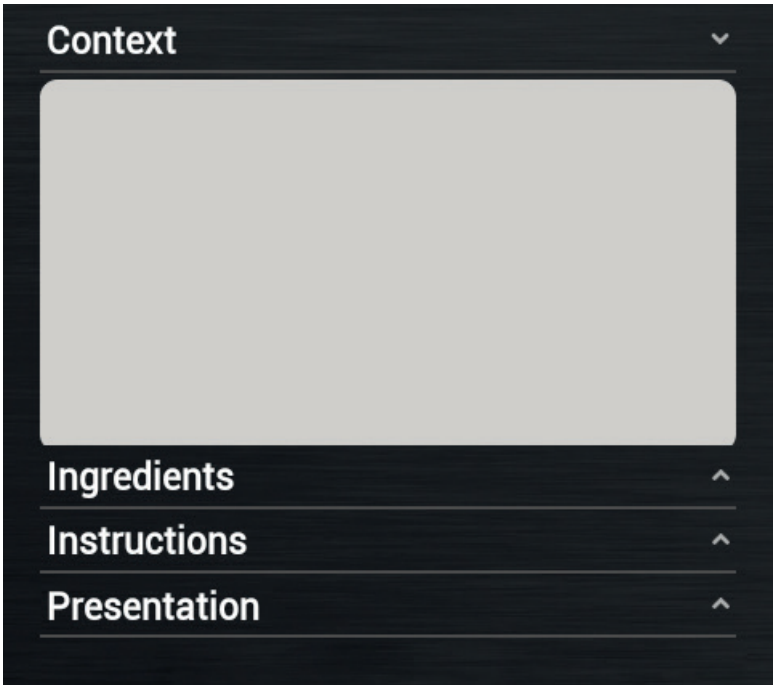
Press the icon to access the process saving screen.

• Enter the process name (minimum 3 characters)

• Set the process icon by pressing the icon and selecting one of the ones shown.

• Set the additional information:

- **Context**: Information about the recipe description, seasonality, origin, history of the dish.
- **Ingredients**: The ingredients and the quantities listed in detail.
- **Instructions**: The detailed instructions on how to prepare the recipe, step by step.
- **Presentation:** The image of the finished dish presentation.



• Press the "**SAVE**" icon to save the process.

16 • MY NABOOK

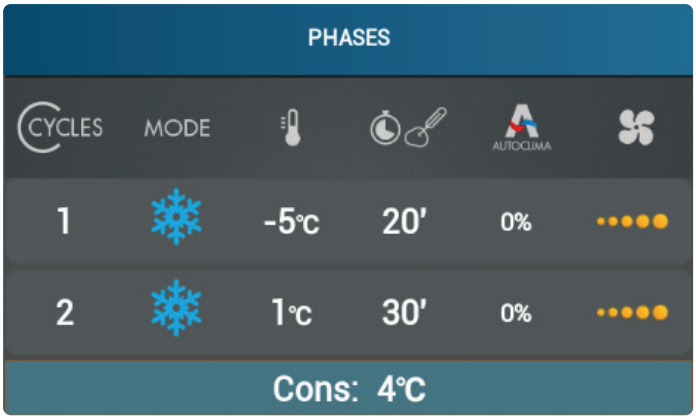
Press the icon to access **My Nabook**.

My Nabook is the archive of all the Neo 24 hours programs.

From **My Nabook,** you can control all the programs in Neo 24 hours.

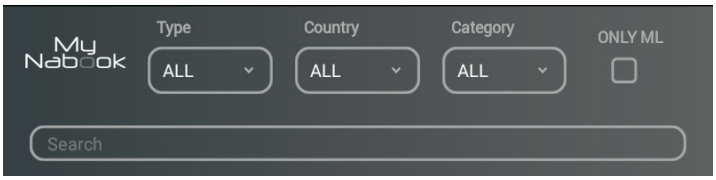
You can see all the information about the program and the relevant stages by selecting a program.

Example:



16 • MY NABOOK

SEARCH PROGRAMS



In **My Nabook,** you can search for the programs by:

• **Name:** by keying the text to look for in the appropriate field.

• **Type**: by choosing from among the available values.

• **Country**: by choosing from among the available values

• **Category**: by choosing from among the available values.

• **Multi-level**: press the "**ONLY ML**" to display only the Multi-level programs.

PROGRAMS ADDED TO HOME

To add a program to the Neo 24 hours home screen, drag the program to the "**HOME**" icon.

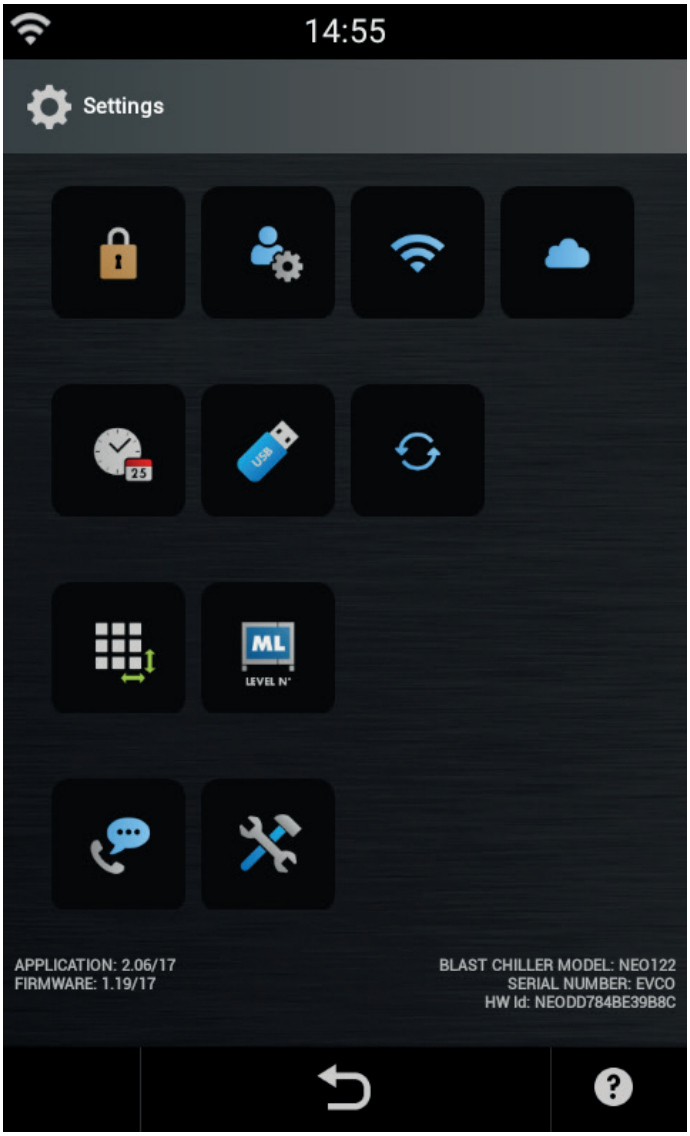
The program will now be available in the Neo 24 hours home screen.

NOTE:
Deleting a program from the Neo 24 hours home screen does not remove it from **My Nabook**.
All of the programs in the Neo 24 hours home screen are Links to **My Nabook programs.**

17 • CLOUD ACCESS CONFIGURATION

INTRODUCTION:
The requirements to access the **Neo 24 hours Cloud** functionality are as follows:
Wi-Fi connection with internet access
Account registration to access the Cloud.

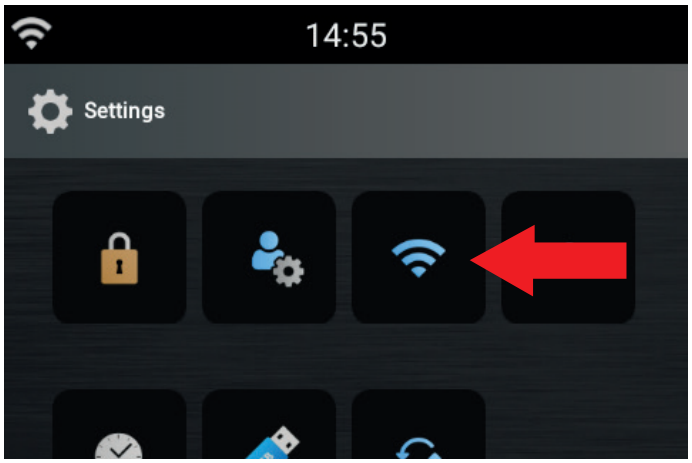
Press the icon to access the Neo 24 hours settings.



17 • CLOUD ACCESS CONFIGURATION

ACTIVATION OF THE WI-FI CONNECTION

Press the icon to access the Neo 24 hours settings.



Press the icon “**Wi-Fi Settings**” to check the activation and availability of the Wi-Fi connection.

Press the icon **(1)** setting it to **ON** to activate the Neo 24 hours Wi-Fi connection

Select a Wi-Fi network **(2)** displayed on the screen.

When there are similar networks, choose the one with the best signal.

Enter the Wi-Fi password if required.

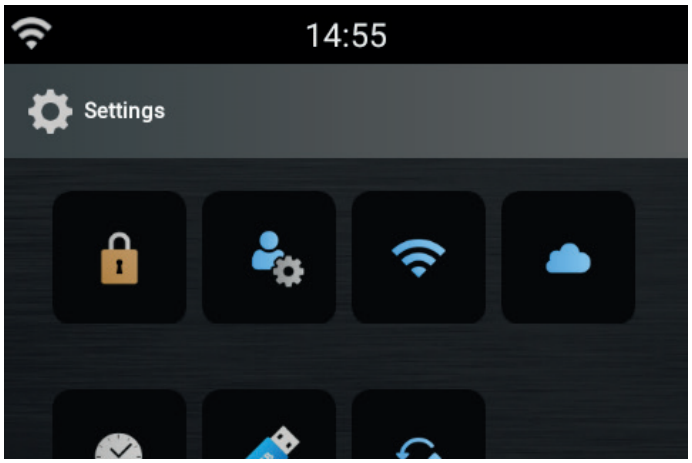
Press the cone (3) to test the connection and check the proper operation.

After having selected the Wi-Fi network, press the back icon **(4)**.

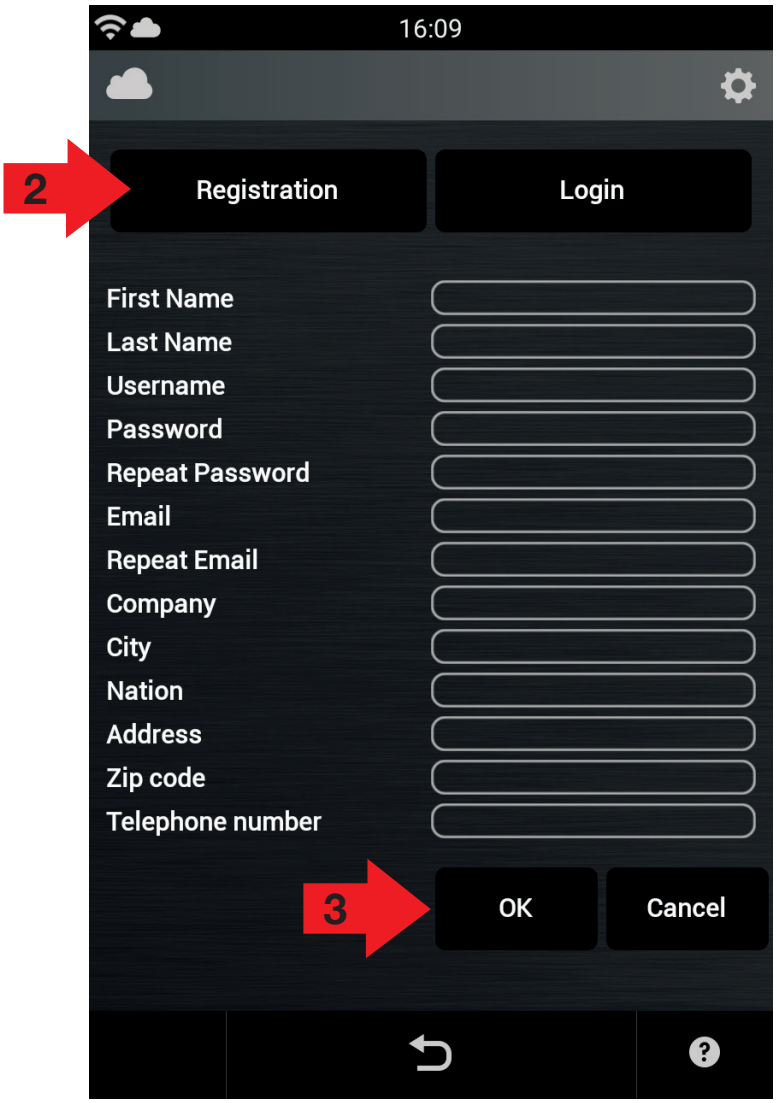
17 • CLOUD ACCESS CONFIGURATION

REGISTERING THE CLOUD ACCOUNT

Press the icon to access the Neo 24 hours settings.



Press the icon "**Cloud Settings**" **(1)** to access the Registration/Login to the Neo 24 hours Cloud screen.



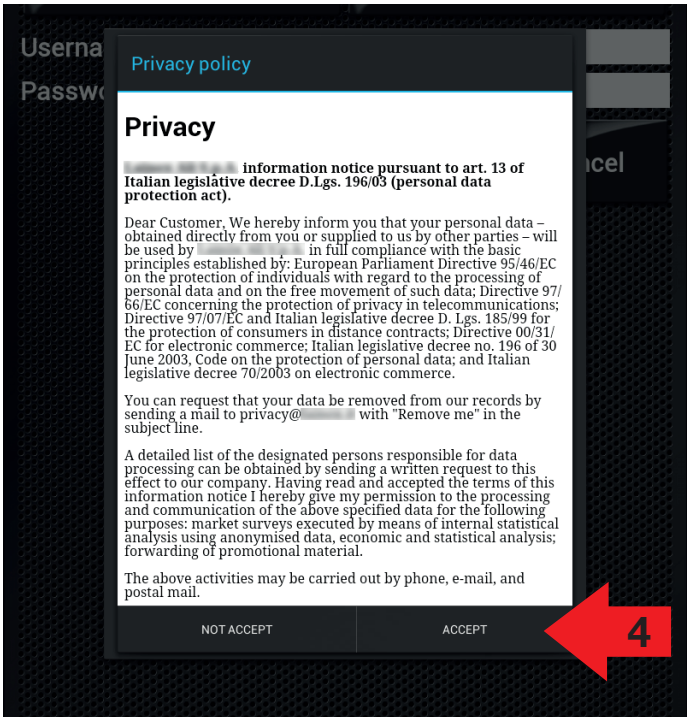
Select the "**Registration**" icon **(2)** and enter the information required:

Name
Last Name
Username
Password
Re-enter Password
Email
Re-enter Email
Company
City
Country
Address
Postal Code
Telephone

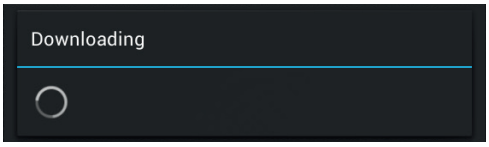
Once all of the data has been entered, press OK **(3)**.

NOTES:

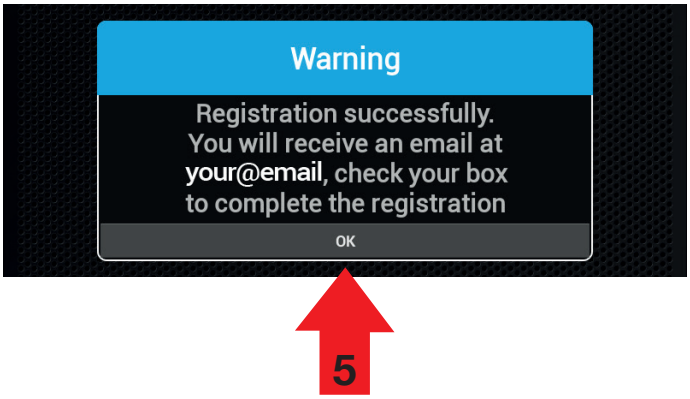
- First and last name must have at least 2 characters.
- Username and password must have at least 6 characters.



Read the Privacy terms and select the icon "**ACCEPT**" **(4)** to continue with the registration.



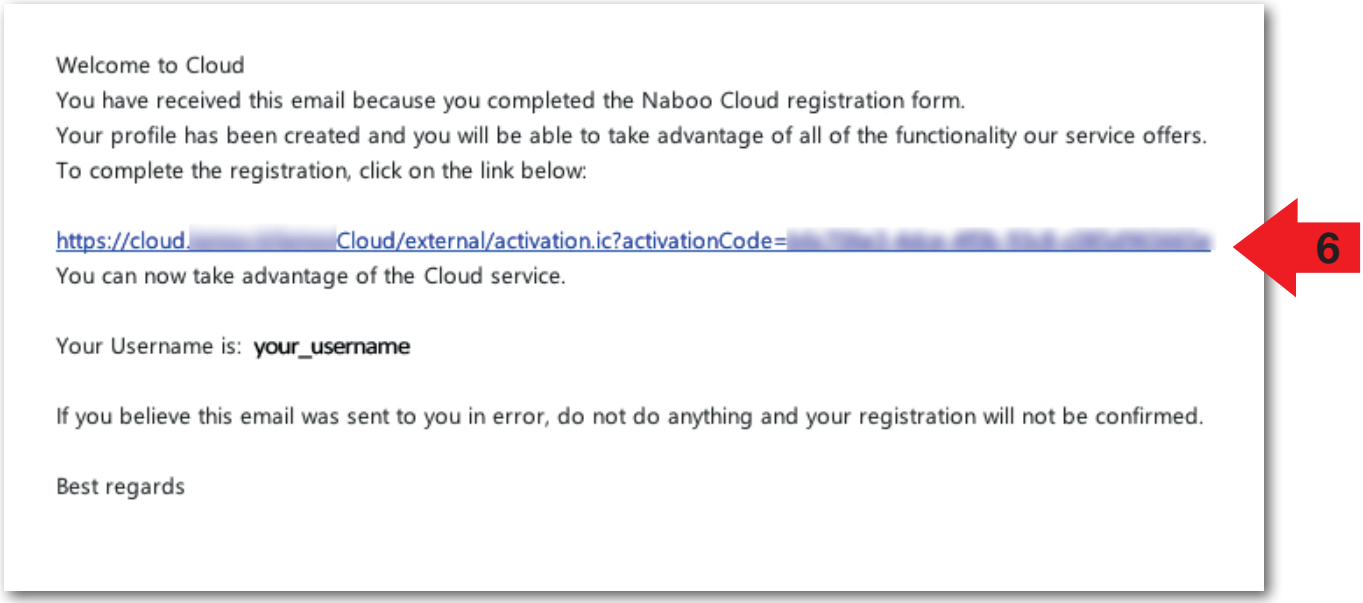
Wait a few seconds for this window to appear.



A message will appear on the display indicating that registration is complete. Press **OK (5)**.

You will receive an Email at the address given during registration including the link to complete the registration.

Click on the link in the Email **(6)** to complete the registration.

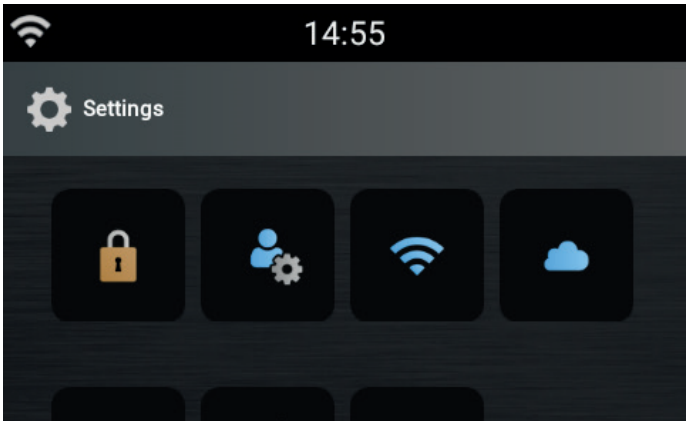


Once activation of the account has been confirmed, the browser will open to the page shown in the figure below.

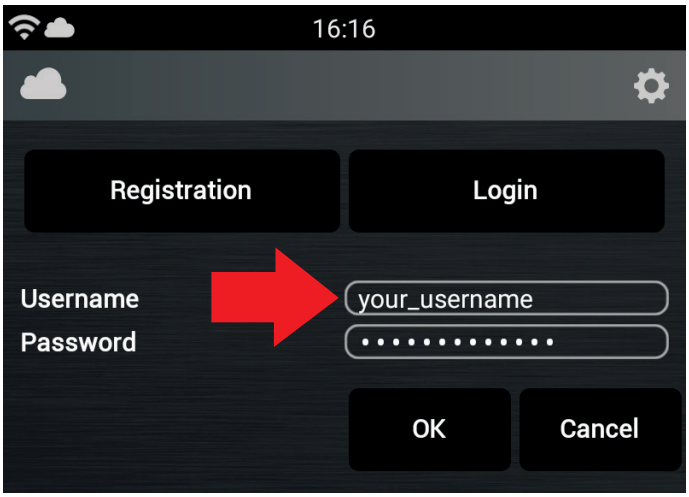
17 • CLOUD ACCESS CONFIGURATION

LOGIN TO THE CLOUD ACCOUNT

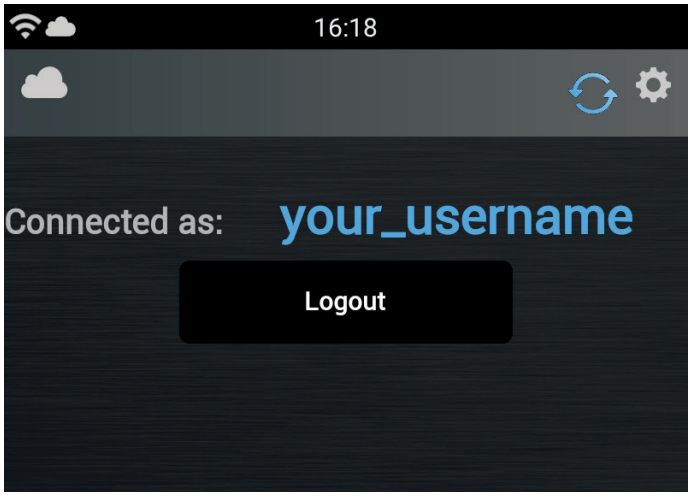
Press the icon to access the Neo 24 hours settings.



Press the icon "**Cloud Settings**" to access the Registration/Login to the Neo 24 hours Cloud screen.

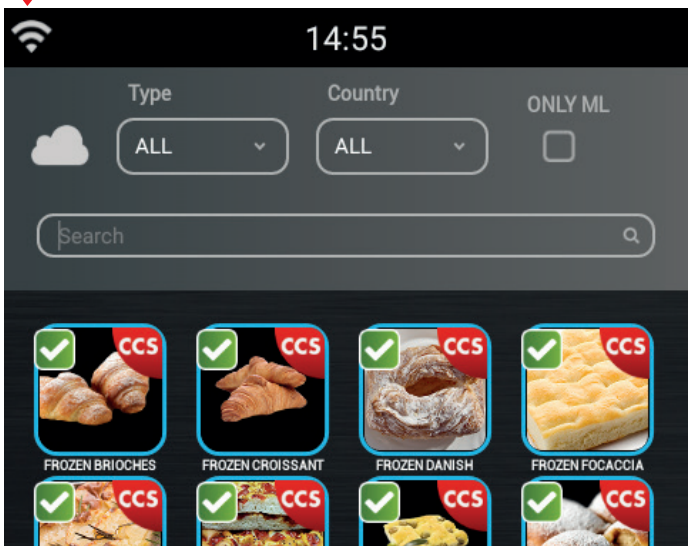


Enter the "Username" and "Password" given during registration and press OK.



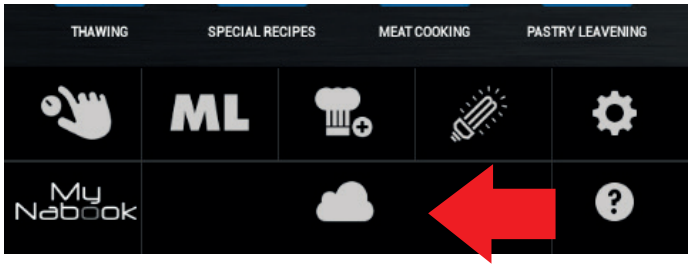
After a few seconds the following screen will appear indicating that connection has been made to the Neo 24 hours Cloud.

DOWNLOAD RECIPES

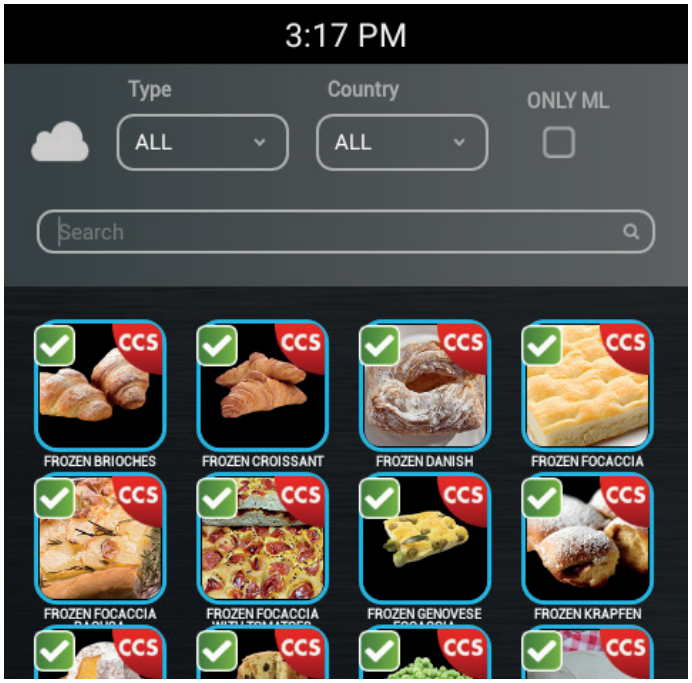


Make sure that the symbols for the Wi-Fi and CLOUD connection appear in the upper left.

Press the CLOUD key



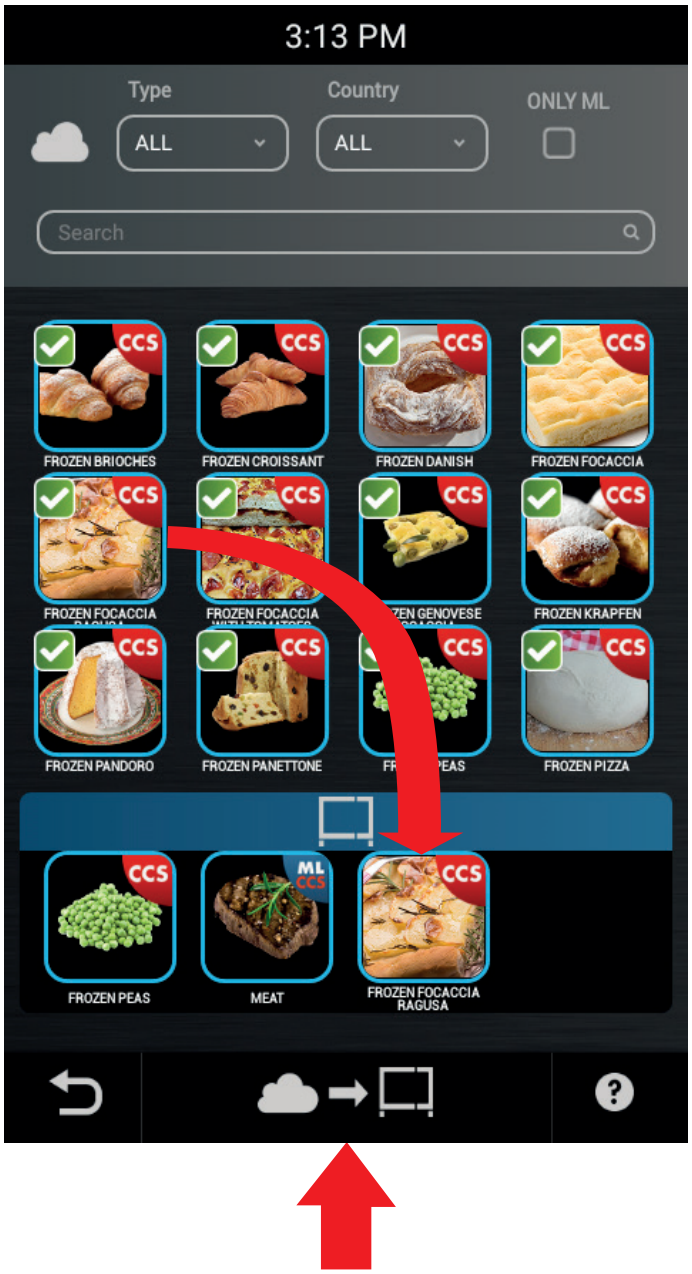
The display will show the recipes available in the CLOUD.



The recipes marked in green are already present in your Neo 24 hours.

The recipes with two blue arrows that rotate are more up to date than those in your Neo 24 hours.

Click on the recipe to display the information regarding cooking modes, times, etc.



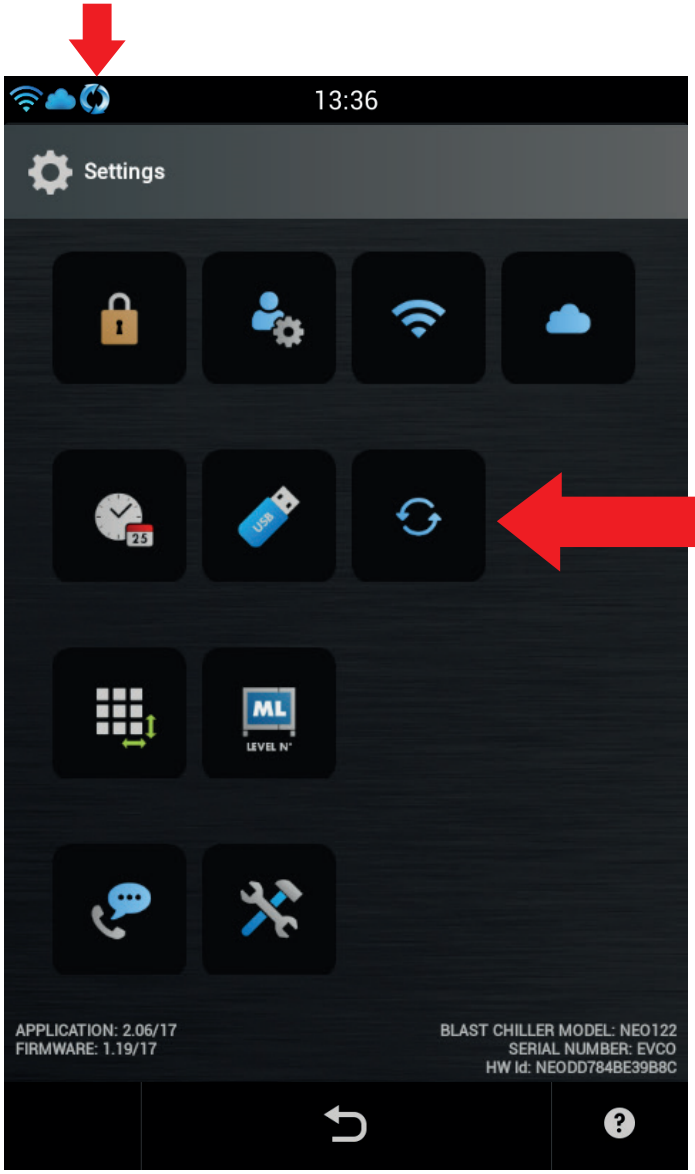
To import the recipes in Neo 24 hours, select the recipe to download and pull the recipe icon to the dedicated area.

Press the icon “Download to Neo 24 hours” to start the recipe download.

SOFTWARE UPDATE

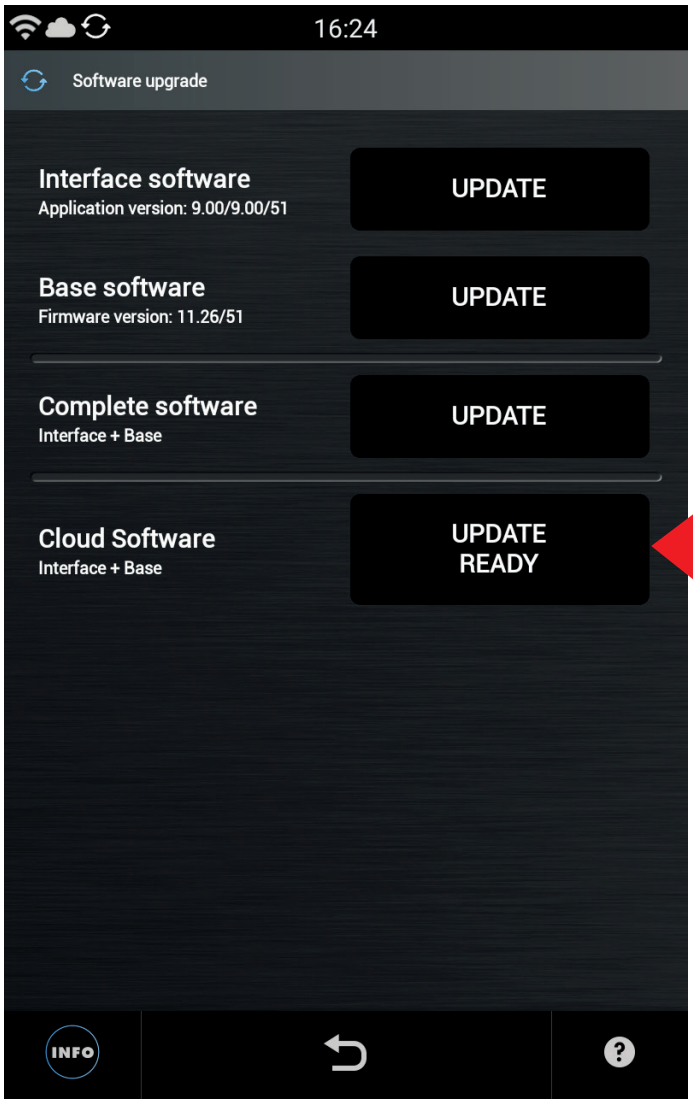
Neo 24 hours can be constantly updated to the latest available Software version.

Press the icon to access the Neo 24 hours settings.



If there is a Software update available there will be an icon in the notifications area in the top left.

Press the icon “**Software Update**” to access the update screen.

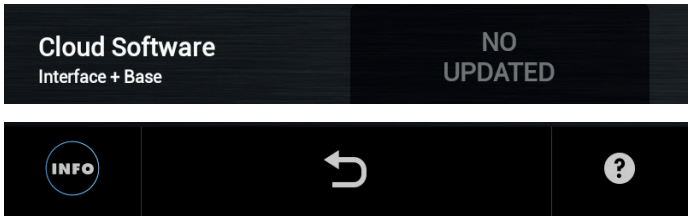


Only for updates with USB

Select “Verify updates”

Neo 24 hours will automatically look for any updates in the Cloud.

If available, press the update icon.



If there is no update available, press the “Back” icon to return to the Home page.

19 • SETTINGS

Press the icon to access the Neo 24 hours settings.

• In this menu, you can modify the settings for:

Block settings

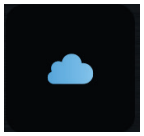
Software Update

User preferences
Brightness and Energy Savings, Sounds, Language

Home icon size settings

Wi-Fi settings

Multi-level settings



Cloud settings

Customer service

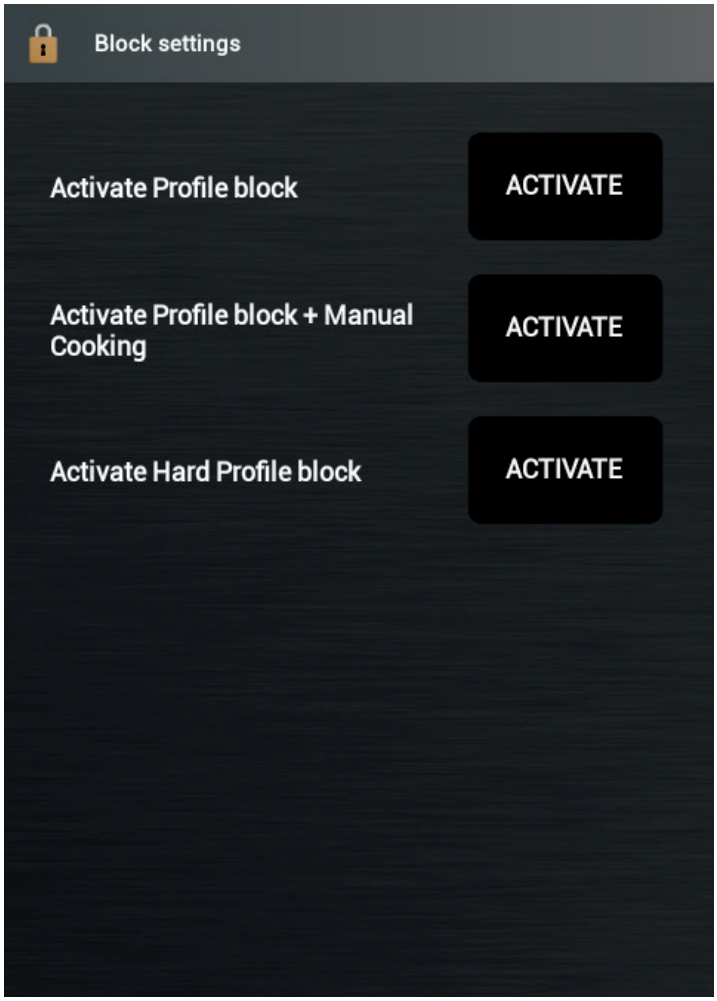
Date and time settings

SERVICE menu

USB settings
HACCP, INFO, Backup

BLOCK SETTINGS

Press the icon to access the block settings



It is possible to activate the following blocks:

- **Activate profile block**

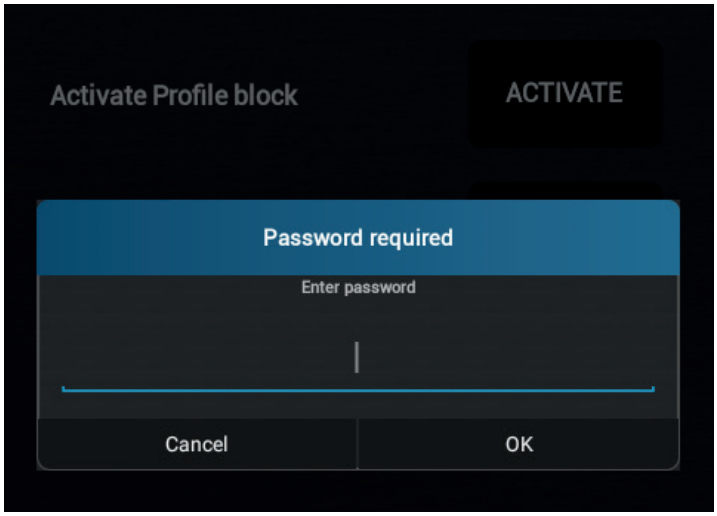
1st level (recipes are not deleted/ stored)

- **Activate profile block + Manual cooking**

2nd level (only recipes and manual mode)

- **Activate hard profile block**

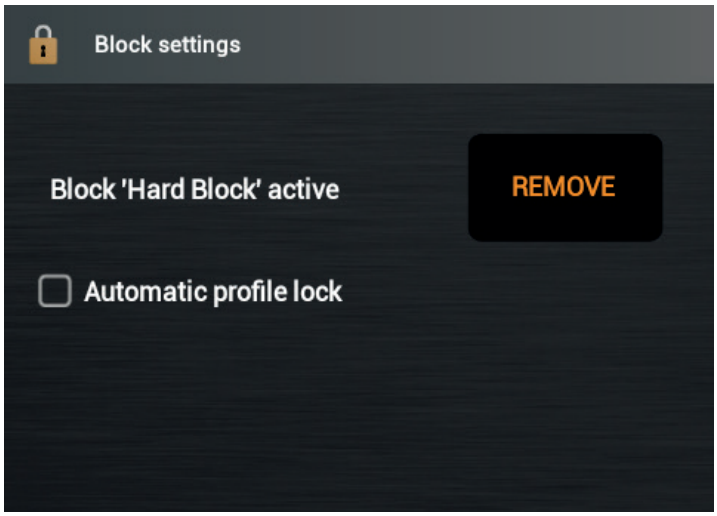
3rd level (recipes only)



To activate the chosen block, press **"ACTIVATE",** then enter the password and repeat it to confirm.

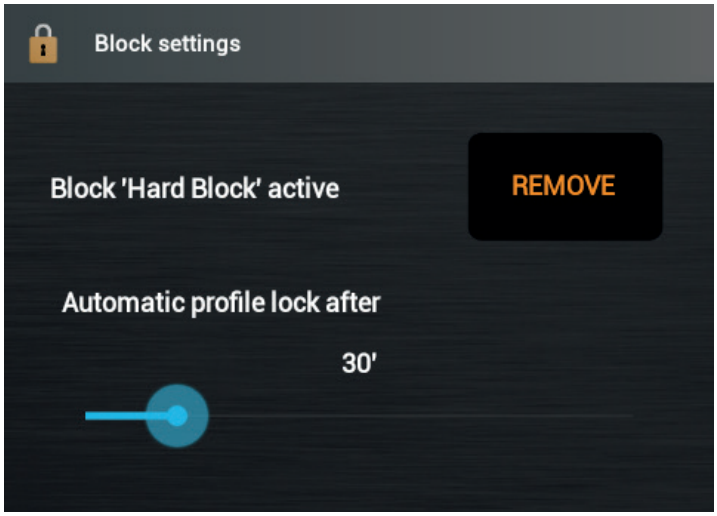
To unblock, press **"REMOVE"**, and enter the password.

BLOCK SETTINGS

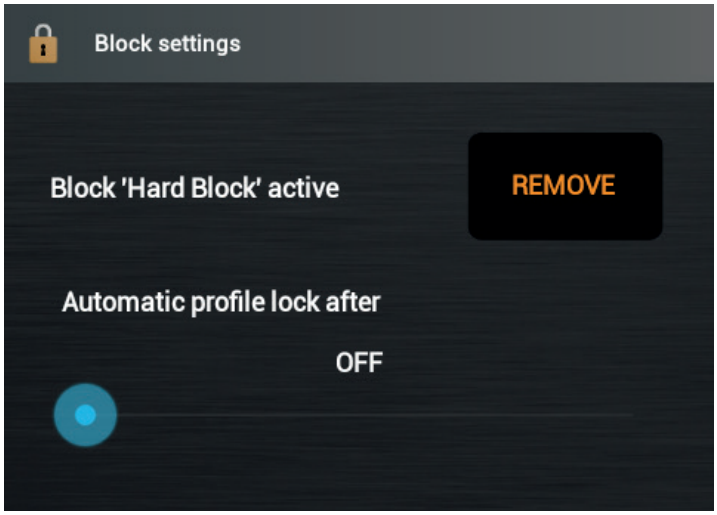


Automatic profile lock:
By enabling this function, when the profile lock is removed, it will automatically be locked again after the set time.

Click on the check box to enable the automatic profile lock function after a specific time.



When the automatic lock has been enabled, drag the cursor to set the time after which the lock will be enabled.

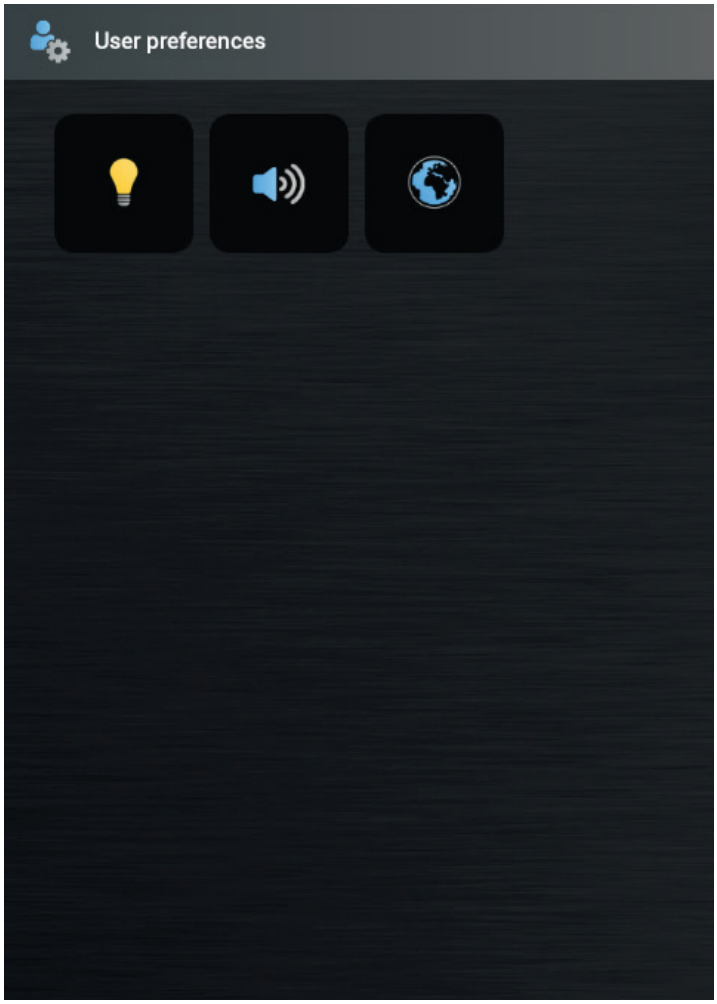


Drag the cursor to the left to disable the automatic lock function.

19 • SETTINGS

USER PREFERENCES

Press the icon to access the user preferences



Brightness and Energy Saving:
Brightness settings, flashing light at end-of-cooking and Energy saving

Sounds:
Volume settings and sound configuration

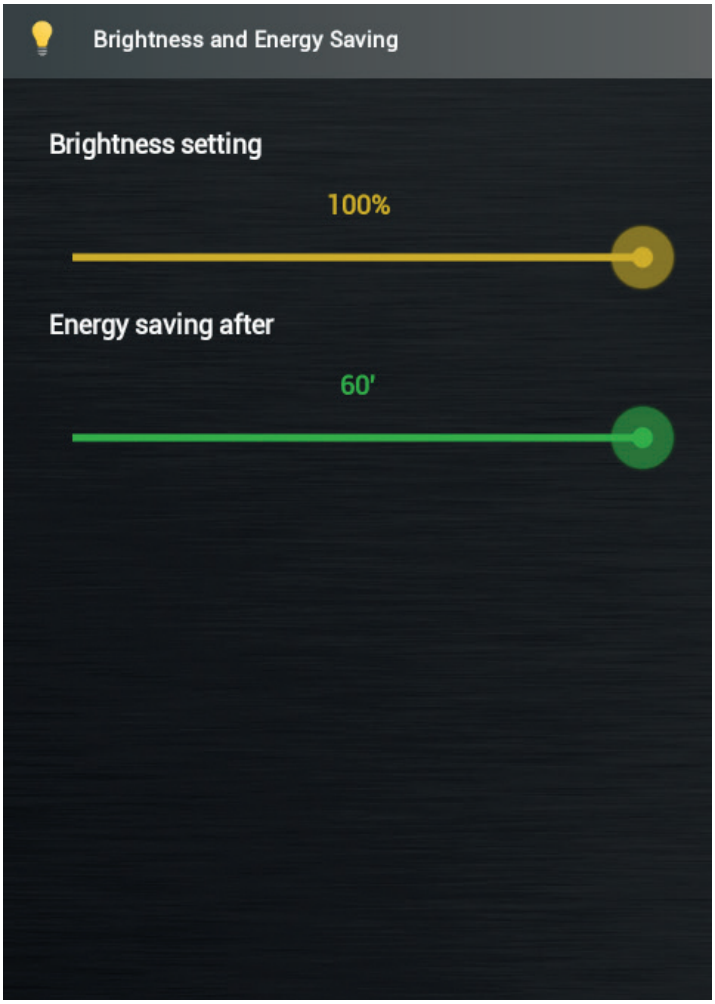
Language:
Language setting, unit of measurement and
keyboard choice/configuration

19 • SETTINGS

USER PREFERENCES

BRIGHTNESS AND ENERGY SAVINGS

Press the icon to access the Brightness and Energy Savings settings



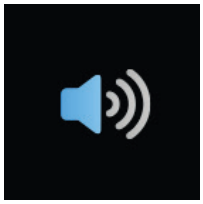
Brightness setting:
Drag the cursor to increase or decrease the brightness of the display

Energy savings after:
Drag the cursor to set the period of time after which Energy savings mode will start.

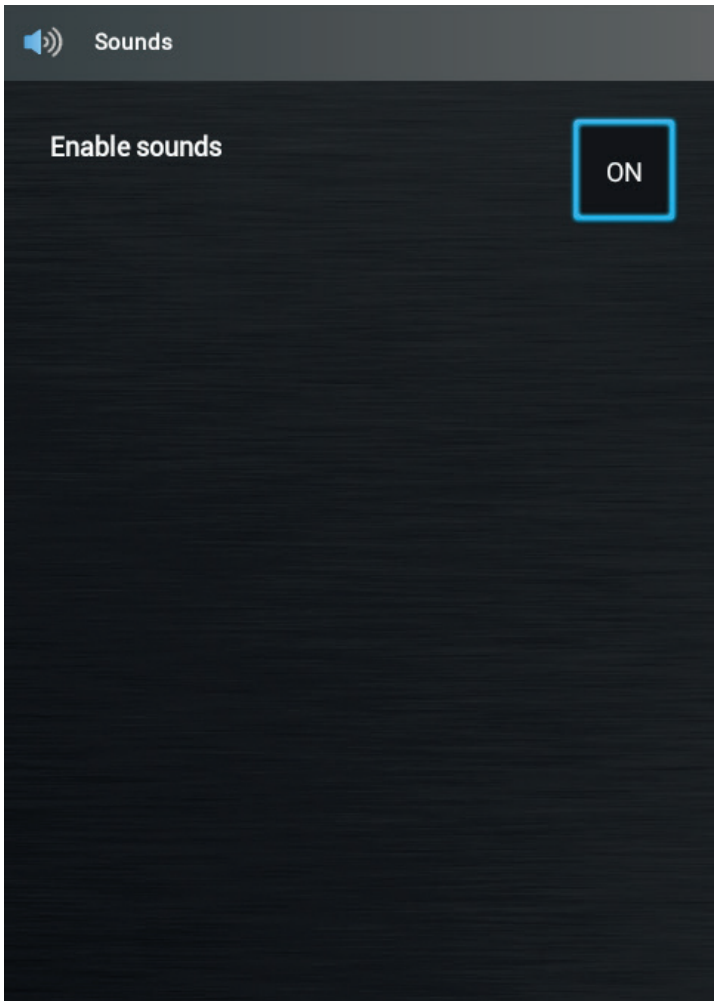
Drag the cursor to the left to disable the function.

USER PREFERENCES

SOUNDS



Press the icon to access the Sound settings



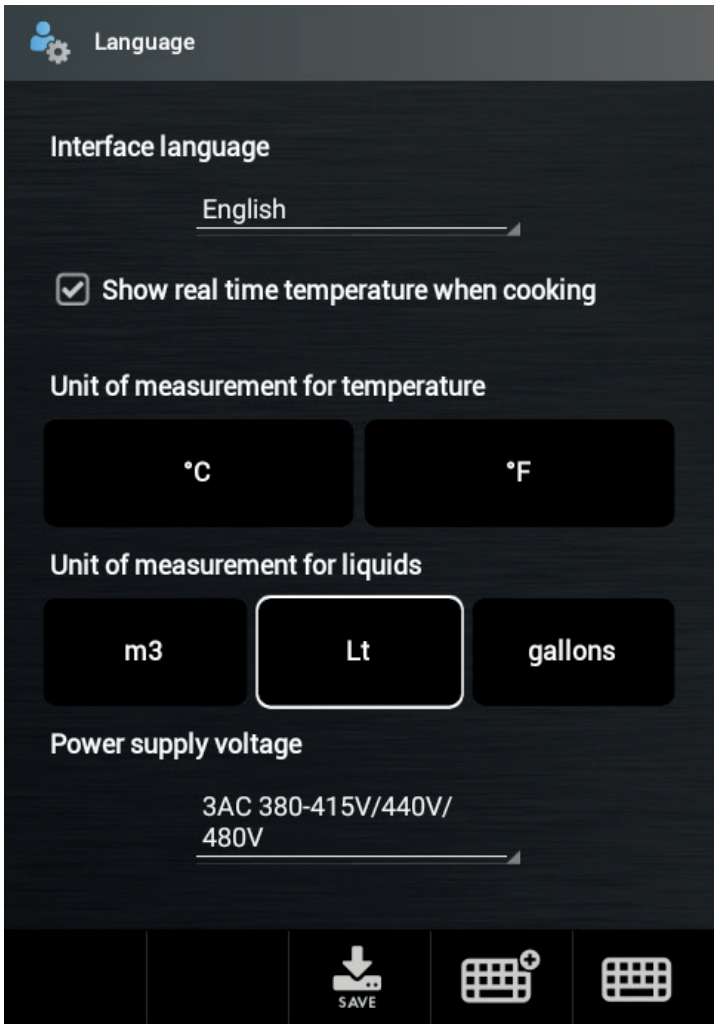
Enable sounds:
Set to ON to enable sounds

19 • SETTINGS

USER PREFERENCES

LANGUAGE

Press the icon to access Languages and Unit of measurement



Set Interface language:
Select the language from the drop-down menu

Show real time temperature when cooking:
Click on the box to enable the function

Unit of measurement for temperature:
Click on the unit of measurement required (°Centigrade or °Fahrenheit)

Unit of measurement for liquids
Click on the unit of measurement required (Cubic metres, litres or gallons)

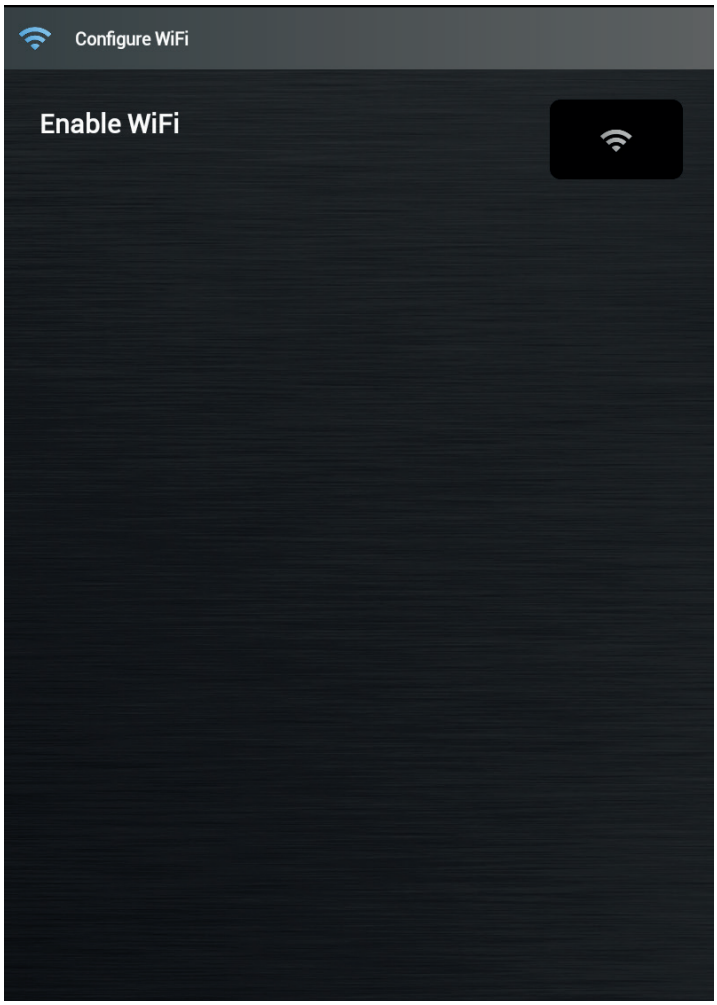
Power supply voltage
Select the power supply voltage from the drop-down menu

Press the SAVE button to save the settings that have been entered

You can also load plugins for special keyboards, such as Korean, Chinese, etc. by selecting the keyboard icons.

WIFI CONFIGURATION

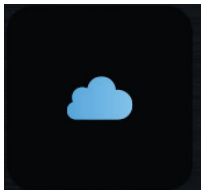
Press the icon to access WIFI configuration



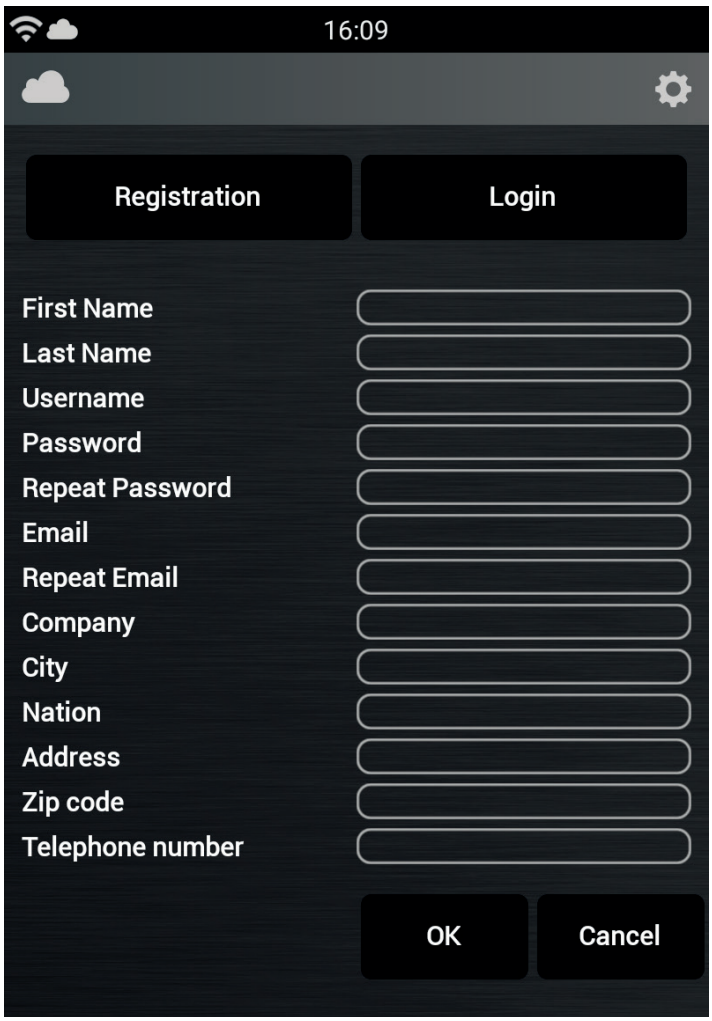
Press the icon **“Enable WIFI”** to access the WIFI networks available.

See page 40.

CLOUD SETTINGS

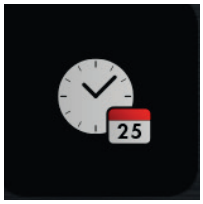


Press the icon to access the Cloud

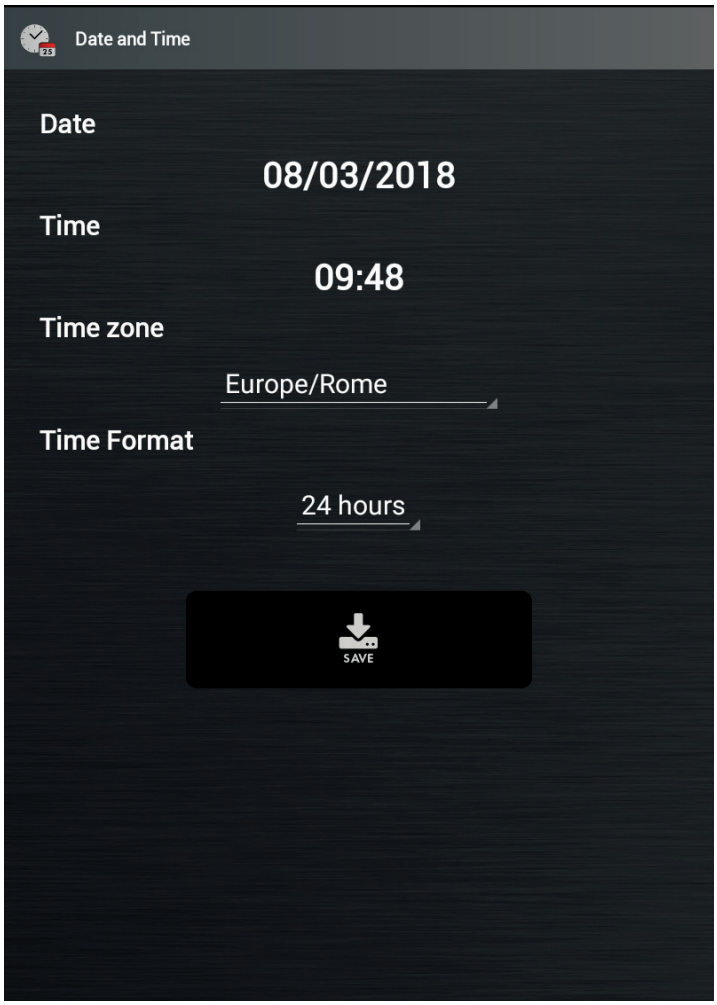


See page 41.

DATE AND TIME



Press the icon to access the Date and Time settings



Date setting:
Click on date and select the date from the calendar

Time setting:
Click on time and set it by dragging the clock hands.

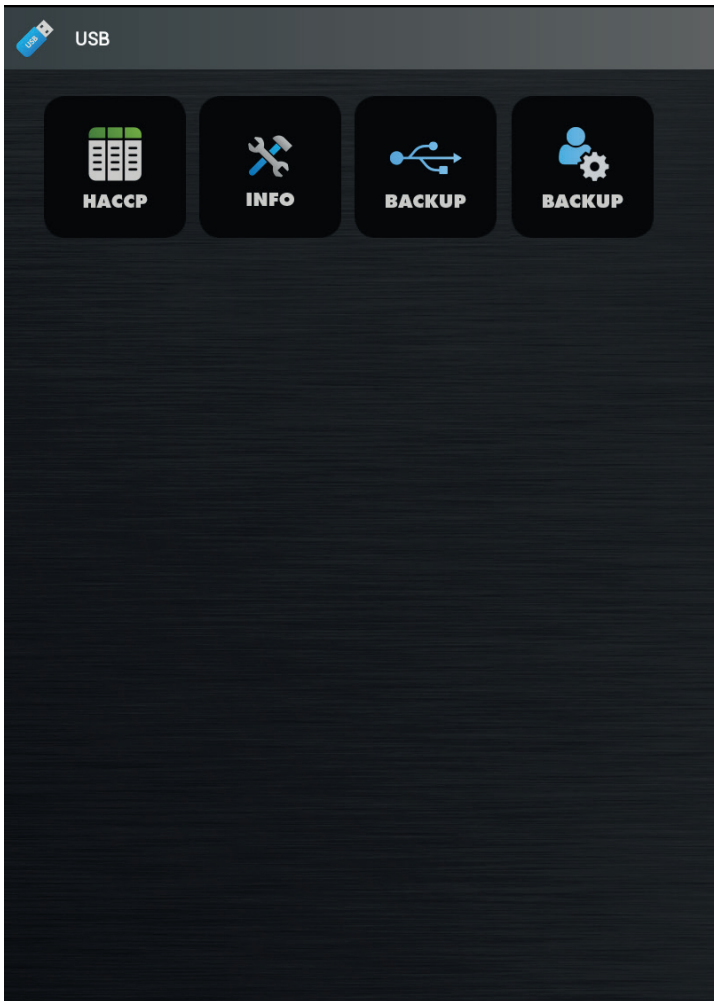
Time zone:
Select your time zone from the drop-down menu.

Time format:
Select the required time format from the drop-down menu.

Press the SAVE button to save the settings that have been entered

USB

Press the icon to access the USB menu



HACCP:
Allows you to download the HACCP log for a specific period of time.

INFO:
Create a backup of the technical data.

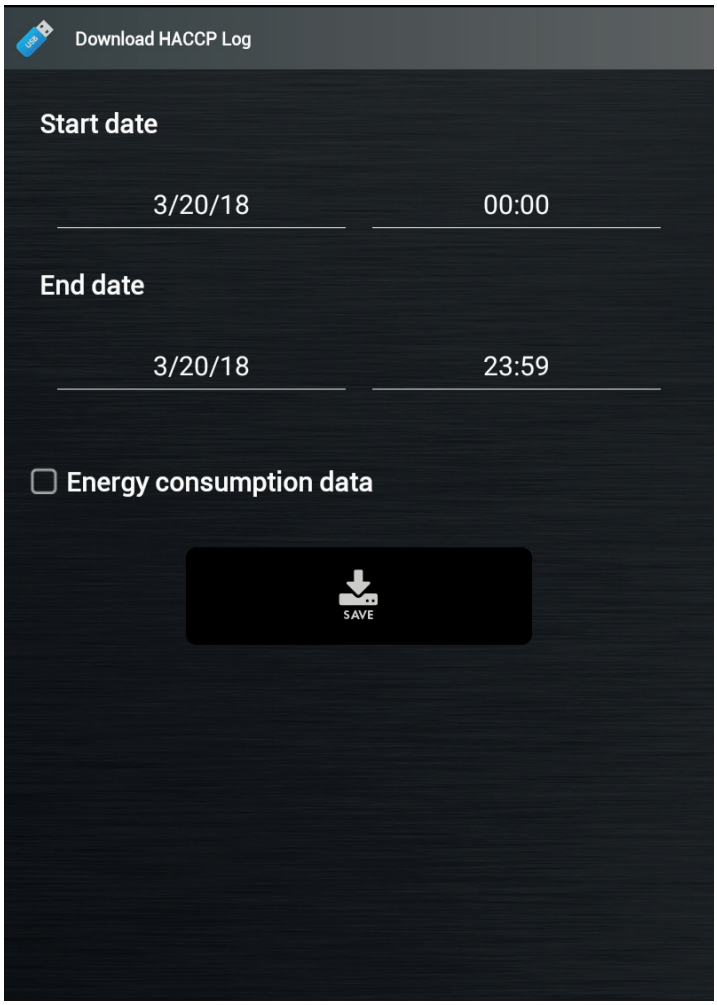
Backup:
Allows you to create and import a backup of recipes and/or settings.

User preferences backup:
Allows the creation or import of the user preferences backup.

USB

HACCP

Press the icon to download the HACCP log



Select the required period for which to download the HACCP log:

Set the start date and time.

Set the end data and time.

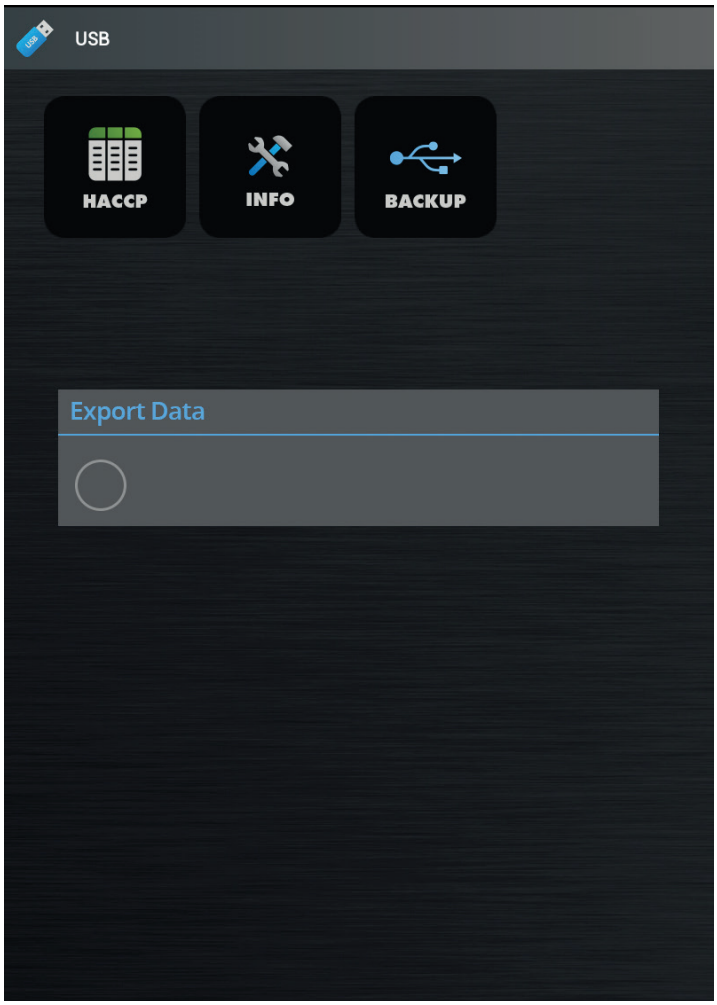
Insert a USB key and press the SAVE button.

A pop-up window will show you that the operation has been successfully completed.

USB

INFO

Press the icon to download the technical service information for the device.



Allows you to download the technical service information log for the device

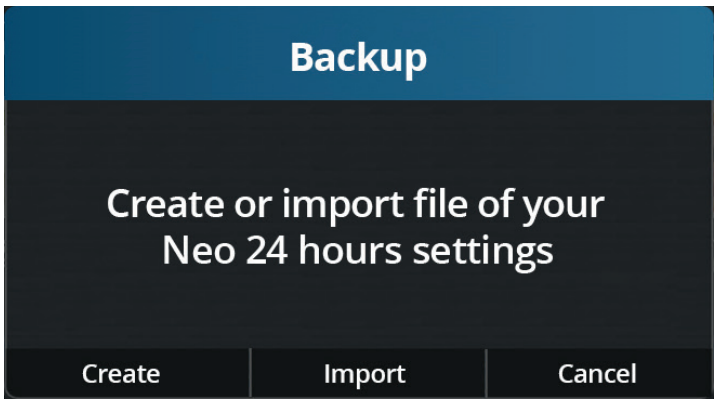
Insert a USB key and press the INFO button

A pop-up window will indicate that the data is being exported to the USB key.

USB

BACKUP

Press the icon to create or import a backup file of recipes and/or settings.



Insert USB key.

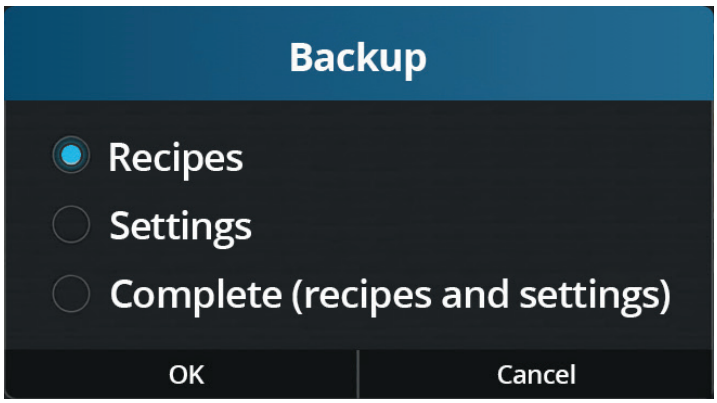
Select "**Create**" to create a backup.

Select the type of backup you want to create:

Recipes: Save the recipes only on the USB key

Settings: Save the settings only on the USB key

Complete: Save the recipes and settings on the USB key



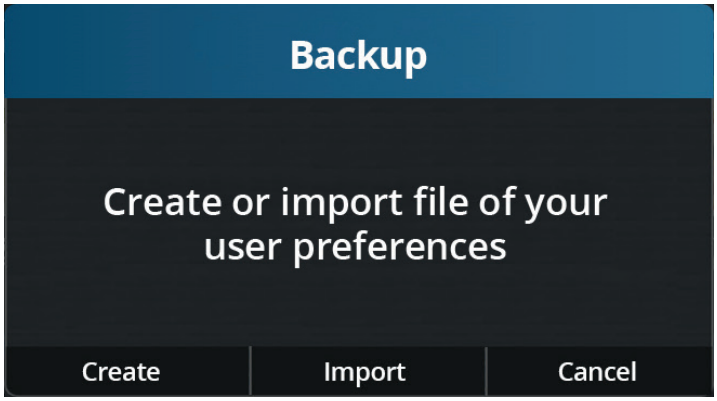
Or select "**Import**" to import the backup from the USB key.

Select the backup to import it.

USB

USER PREFERENCES BACKUP

Press the icon to create or import the user preferences backup.



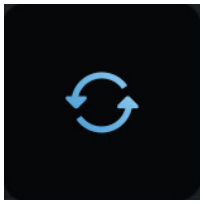
Insert USB key.

Select "**Create**" to run a user preferences backup.

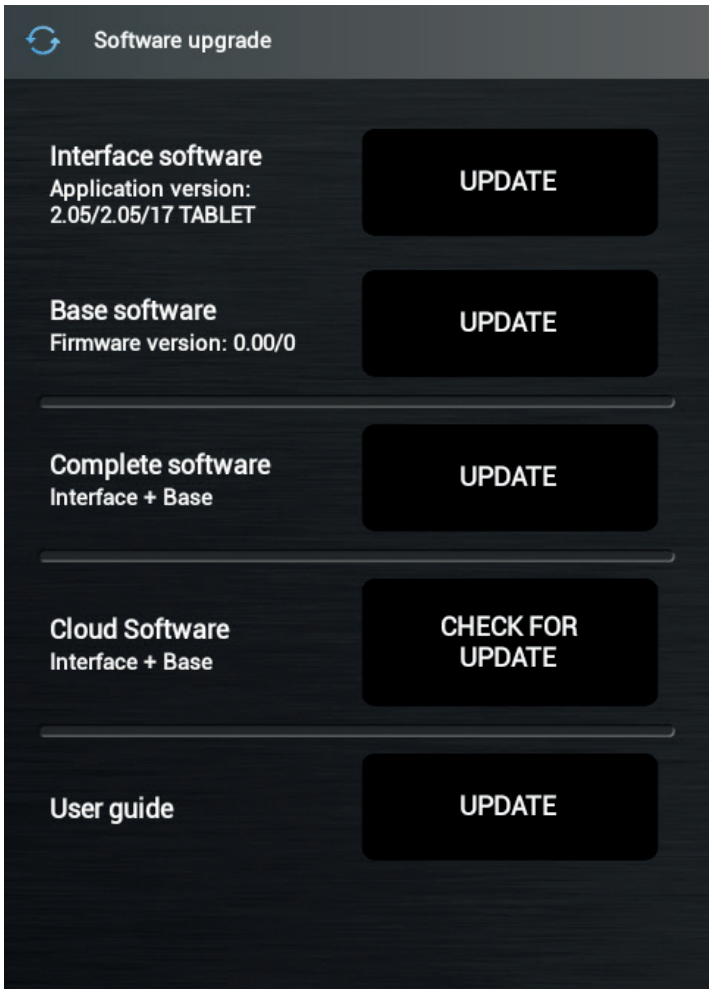
Or select "**Import**" to import the backup from a USB.

Select the backup to import it.

SOFTWARE UPDATE



Press the icon to access Software update.



Select the type of software update you want to perform:

From USB key:
- Interface software)
- Base software)
- Complete software (Interface + Base)

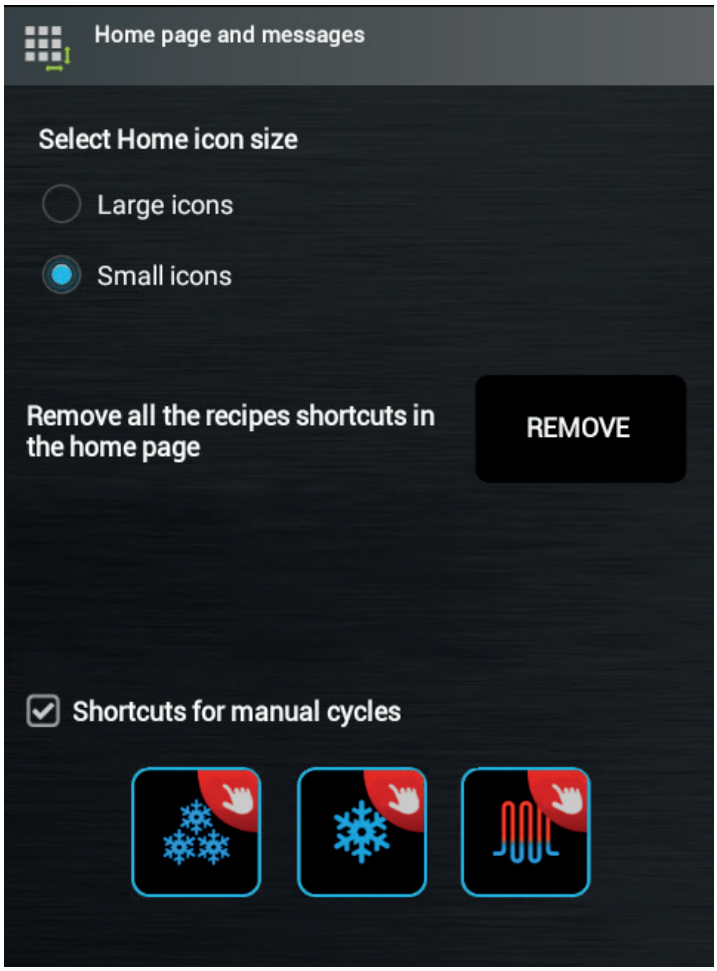
From the Cloud:
- Complete software (Interface + Base)

See instructions on page 52

We recommend always running a Complete update

HOME PAGE AND MESSAGES

Press the icon to access the home page settings and messages.

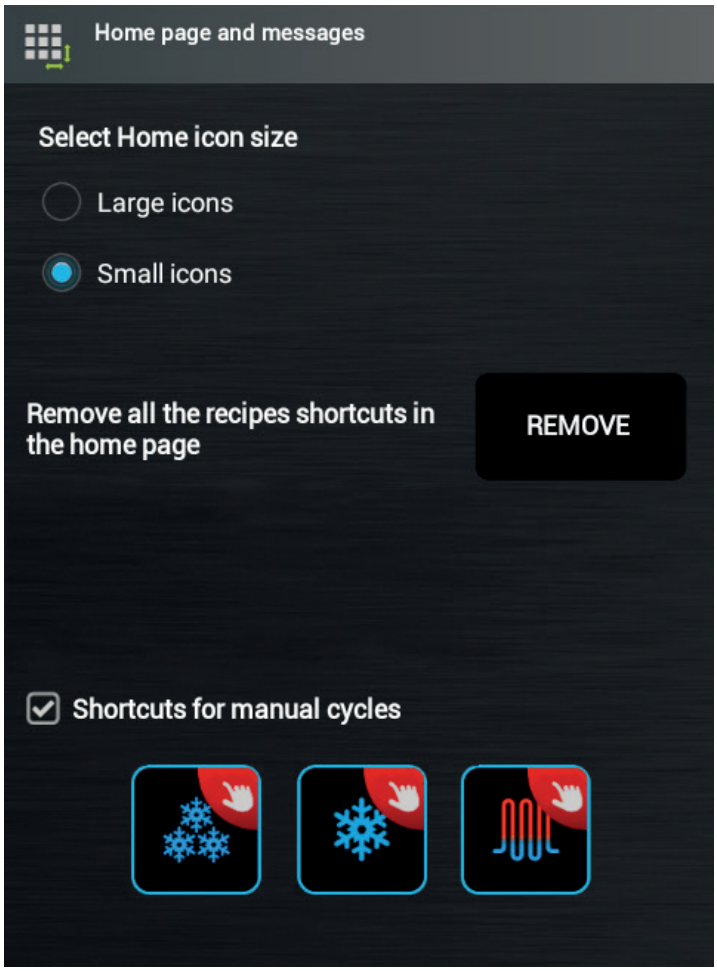


Select Home icon size:
Allows you to select the size of the icons on the home page.

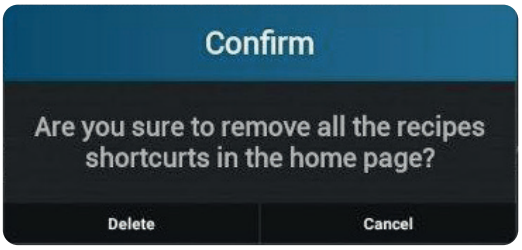
Small icons: to view 20 icons on the home page

Large icons: to view 12 icons on the home page

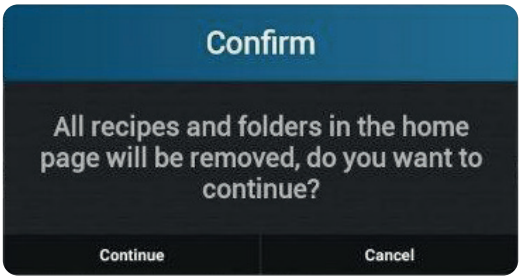
HOME PAGE AND MESSAGES



Remove all the recipe shortcuts in the home page:
Press the “REMOVE” key to eliminate all the recipe shortcuts from the home page.



A pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page.
Confirm by pressing “Delete” or “Cancel” to eliminate the pop-up window.



If you select “Delete”, another pop-up window will appear asking for confirmation to remove all the recipe shortcuts from the home page.
Confirm by pressing “Continue” or “Cancel” to eliminate the pop-up window.

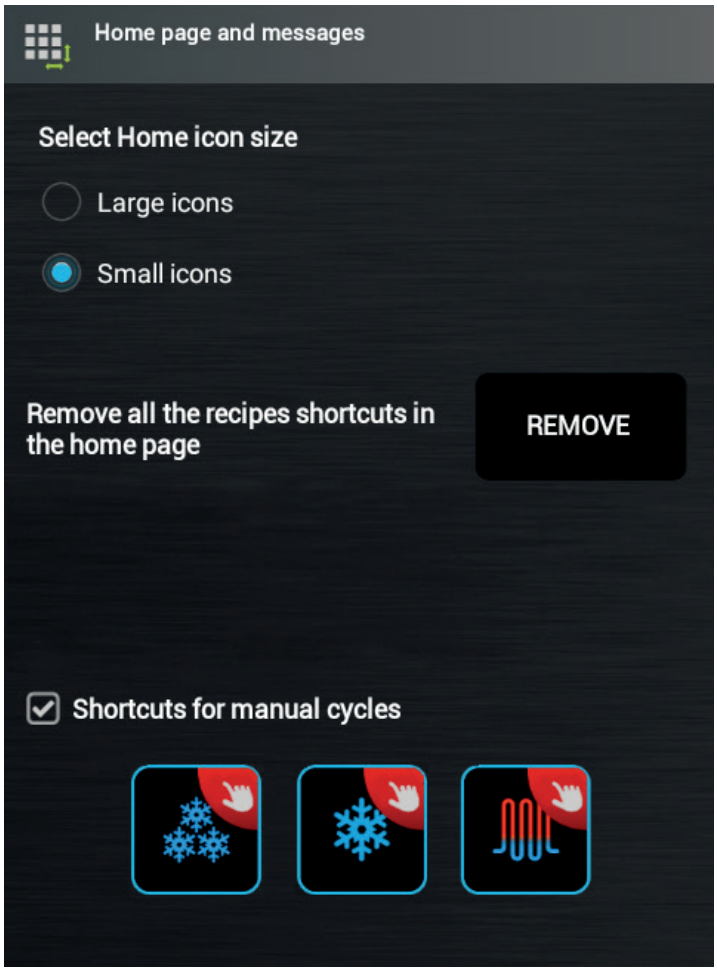
HOME PAGE AND MESSAGES

If you press “Continue”, the home page will be blank.

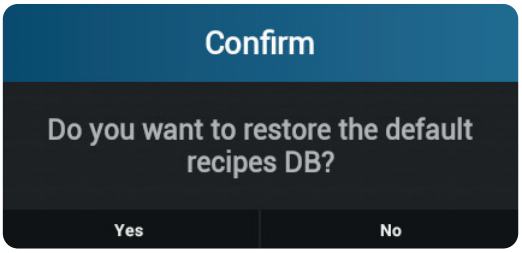
To add recipes to the home page, you can:

- Create new recipes
- Import recipes from My Nabook
- Import Recipes from the Cloud

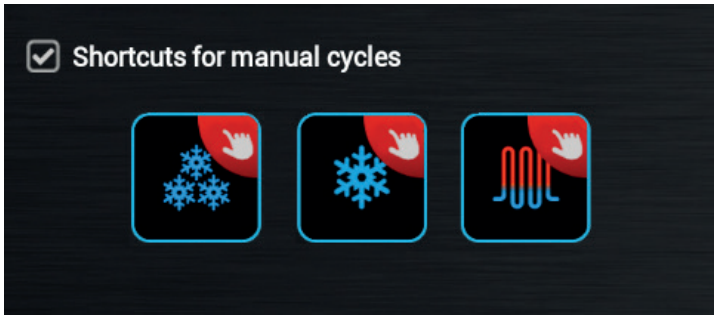
HOME PAGE AND MESSAGES



Default recipe DB:
Resets the Db of all the default recipes.
Press the “DEFAULT” key to reset the Db of all the default recipes.



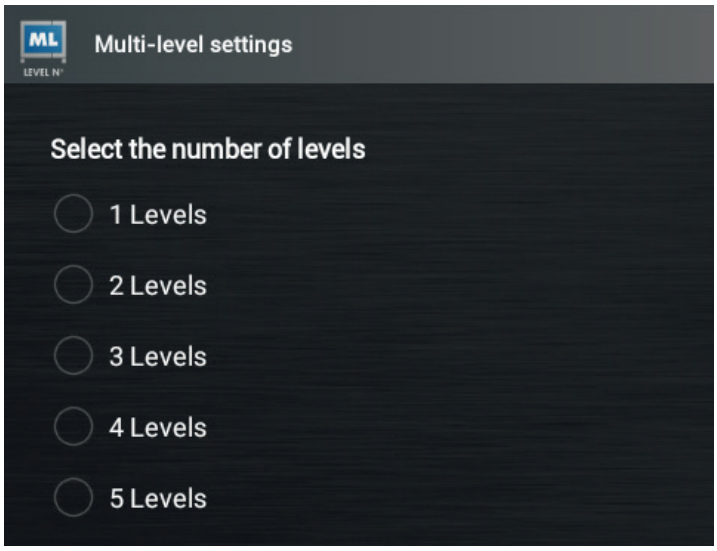
A pop-up message appears to confirm that the default recipe Db has been reset.
Eliminate the pop-up message by pressing “YES” or “NO”.



Short-cuts for manual processes:
If selected, it displays the short-cuts for manual processes on the home page.

MULTI-LEVEL SETTINGS

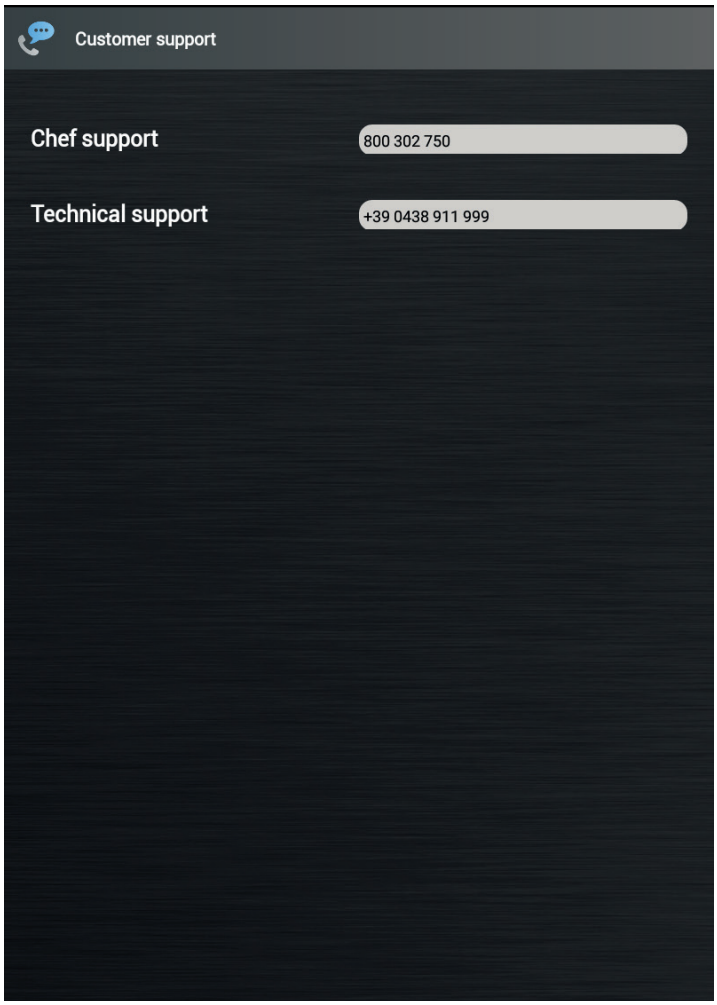
Press the icon to access the device level configuration.



Select the number of levels:
allows you to select the number of device levels.
Select the required number of levels.

CUSTOMER SERVICE

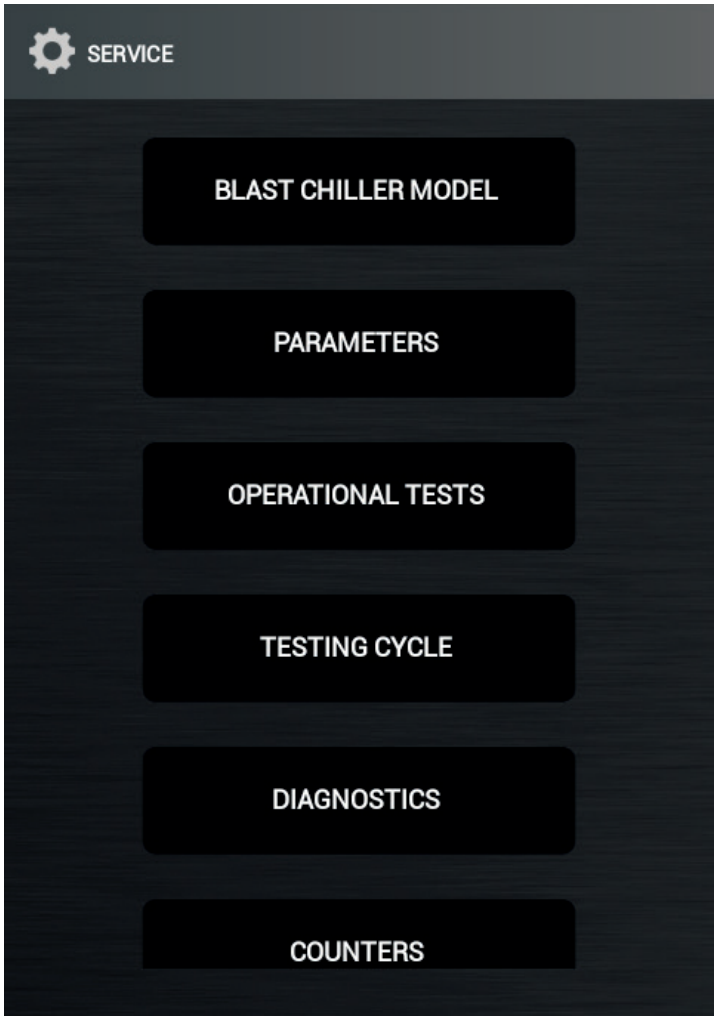
Press the icon to access the Customer service menu



Allows you to enter and view the customer service numbers:
Chef Support and Technical support.

SERVICE SETTINGS

Press the icon to access the Service settings.



RESERVED FOR AUTHORISED TECHNICAL PERSONNEL

Press the **“SERVICE settings”** icon to access the Oven settings.

Enter the service password to access the functions.

BEFORE PERFORMING ANY MAINTENANCE, CUT OFF THE POWER SUPPLY TO THE MACHINE AND WEAR SUITABLE PERSONAL PROTECTION EQUIPMENT (E.G. GLOVES, ETC.).

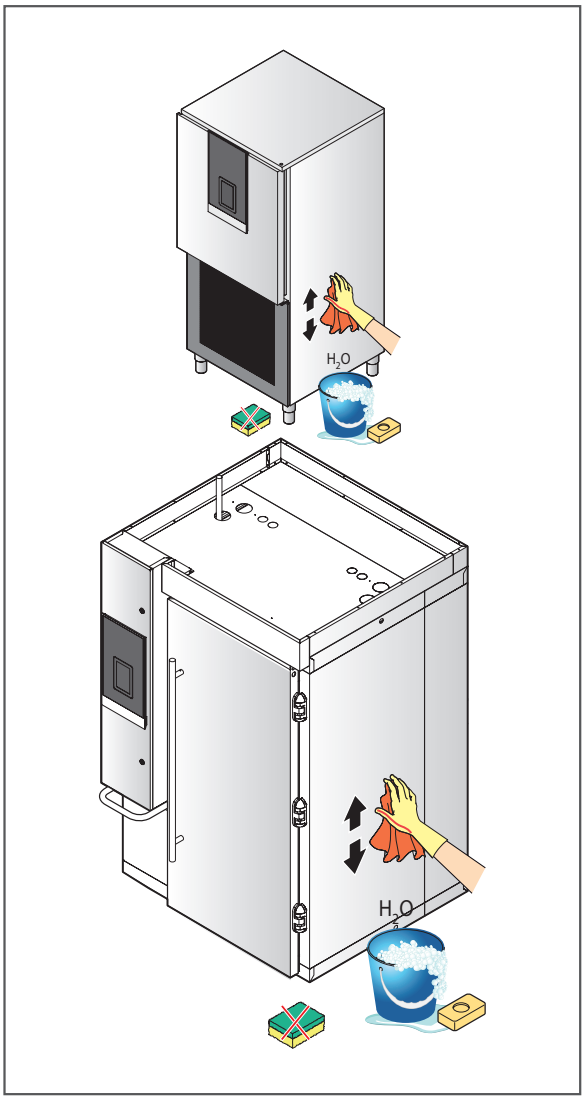
THE USER MUST ONLY PERFORM ROUTINE MAINTENANCE OPERATIONS (MEANING CLEANING). FOR EXTRAORDINARY MAINTENANCE, CONTACT A SERVICE CENTRE REQUESTING SERVICE FROM AN AUTHORISED TECHNICIAN.

THE WARRANTY IS NULL AND VOID IN THE EVENT OF DAMAGES DUE TO NEGLIGENT OR INCORRECT MAINTENANCE (E.G. USE OF UNSUITABLE DETERGENTS).

To clean any component or accessory, DO NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc,). Warning! Do not even use these substances to clean the floor under the equipment;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

At first use wash the trays and chamber using a cloth dampened with hot soapy water and end with rinsing and drying. To eliminate work residue, run the equipment empty for about 30 minutes selecting the Slow Cooking function.



External steel surface cleaning

If the Slow Cooking function was used, wait until the equipment cools and then use a cloth dampened with hot soapy water or specific products for steel. End with rinsing and drying.

Equipment chamber cleaning

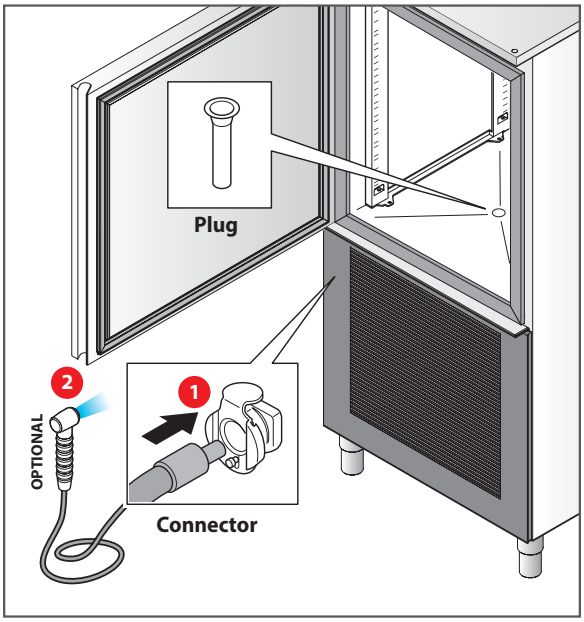
Daily clean the equipment chamber to maintain high levels of hygiene and equipment performance. Grease particles or food residue could catch fire when using the Slow Cooking function, causing personal and equipment damages.

Always clean when the chamber is cool: use a cloth dampened with hot soapy water and end with rinsing and drying.

The inside of the chamber can be cleaned and rinsed with the specific shower head sold separately, connecting it to the fitting that protrudes from the front panel under the door (see illustration).

Cleaning water, once the plug is removed inside the chamber, drains into the collection tank on the bottom of the equipment or directly into the drain siphon if installed. To remove the shower head, press the metallic connector button on the panel; both fittings are equipped with water check valves at release. Do not leave the shower kit in the equipment when running to avoid damages.

When finished, the interior can be dried by running drying cycles.



For further information on how to run the drying function, see page 31.

Touch screen

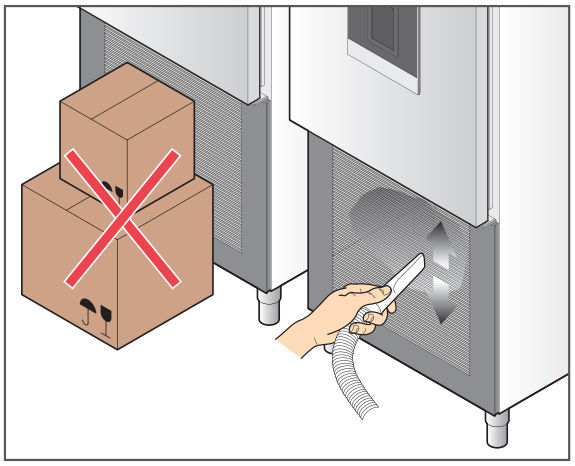
If the Slow Cooking function was used, wait until the equipment cools. Next, use a cloth slightly dampened with a product specific for glass following the detergent manufacturer's instructions.

Do not spray too much product to avoid infiltrations that could damage the display.

Vent cleaning

Keep vents free of obstructions and dust cleaning them often with a normal vacuum or brush.

We recommend you remove the front panel once a week following the illustrated instructions and cleaning the filter with hot soapy water. If replacement is required, contact the manufacturer to order spare parts.



Disuse

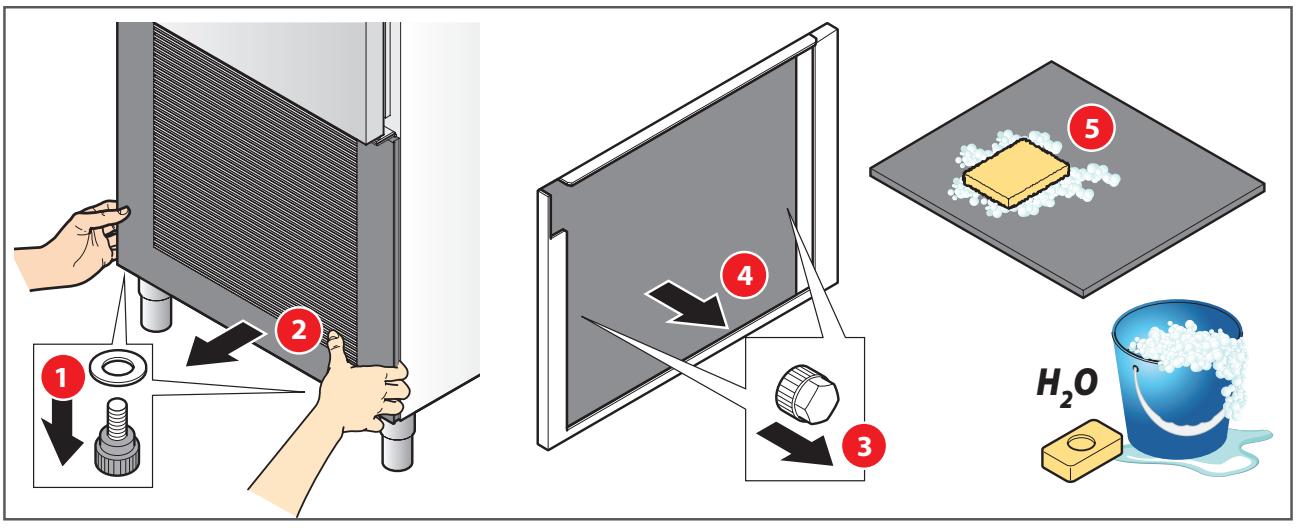
Cut-off the power and water mains in the event of disuse. Protect external steel equipment parts wiping them down with a soft cloth slightly dampened with Vaseline oil.

Leave the door ajar to guarantee correct ventilation.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power and water mains;
- inspect the equipment before using it;
- restart the equipment at a low temperature for at least 60 minutes without any food inside.

To ensure that the device is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre at least once a year.



21 • CUSTOMER SERVICE

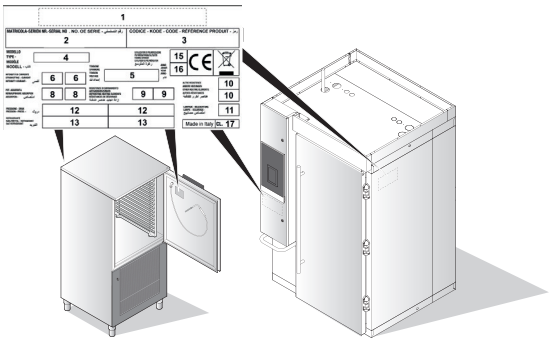
If the equipment does not work or functional or structural alterations are noted:
disconnect it from the power and water mains;
consult the table below to check the proposed solutions;
If the solution is not found in the table, contact a manufacturer's authorised service centre communicating:

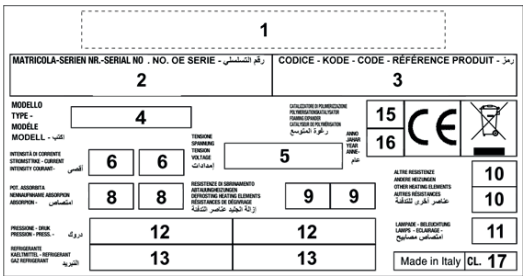
- the nature of the defect;
- the equipment code and serial number found on its specification plate.

Require original spare parts for repairs: the manufacturer cannot be held liable and null and voids the warranty in the event non original spare parts are used.

To ensure that the device is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre at least once a year.

Manufacturer data:
F.R.C.
Via Treviso, 4 33083 - Taiedo di Chions (PN) - Italia
Tel. +39.0434.635411 - Fax. +39.0434.635414





1 Manufacturer
2 Serial number
3 Code
4 Model
5 Voltage
6 Current absorbed during operation
8 Power of the defrosting resistance
9 Power of the defrosting resistance
10 Rated power of other resistances
11 Lamp power
12 Maximum and minimum pressure
13 Coolant, type and quantity
15 Gas expanding in the insulation
16 Year of manufacture
17 Climate class (#)

Problem type	Before contacting a service centre, check that...
The device is fully off.	- ...the system is powered and the plug is not disconnected.
The equipment does not cool enough	- ...it is not effected by an external heat source; - ...the doors are fully shut; - ...the condenser filter is not clogged; - ...the front air vents are not obstructed by objects or dust; - ...food is well distributed in the cell and do not obstruct ventilation in the cell; - ...the equipment is not overloaded with food (follow your equipment load instructions).
The equipment is very noisy	- ... there are no contacts between the equipment and any other object or machine; - ...the equipment is perfectly levelled; - ...visible screws are well-tightened.

Do not attempt to repair the equipment on your own. This could cause serious damages to humans, animals and property and null and voids the Warranty. Always request service by a service centre authorised by the manufacturer and request ORIGINAL spare parts.

22 • ALARMS

When an alarm triggers, it is signalled at the top of the display.

Chamber Probe Alarm (Contact customer service)
A probe fault triggers the Chamber Probe Alarm and the buzzer and alarm relay trigger. The alarm is signalled at the top of the display. The buzzer sounds. It can be muted by touching the display. When the fault is fixed, the alarm automatically resets and the alarm relay turns off.
With the Chamber Probe broken, the following program can be started or continued:
- Timed Chilling (compressor control is on the Needle Probe).
- Temperature Chilling not yet started switches to Timed at Start.
- Temperature Chilling in progress, switches to Timed if the Needle Probe is not inserted; the compressor is controlled on the Needle Probe instead of on the Cell probe.
- Temperature Chilling in progress with Needle Probe inserted, the compressor turns on and off according to the set times.

Evaporator Probe Alarm (Contact customer service)
A probe fault triggers an Evaporator Probe Alarm. The alarm is signalled at the top of the display, the buzzer sounds and can be muted by touching the display.
At the end of the fault the alarm is automatically reset.

High Temperature alarm during storage
If the temperature remains over the set point during positive or negative storage for a time set by the parameter, a High Temperature alarm triggers. The alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display. When the temperature returns under the alarm threshold, it is automatically reset. The alarm is saved in the HACCP log.

Low Temperature alarm during storage
If the temperature remains under the set point during positive or negative storage for a time set by the parameter, a Low Temperature alarm triggers. The alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display. When the temperature returns over the alarm threshold, it is automatically reset. The alarm is saved in the HACCP log.

Needle Probe Alarm (Contact customer service)
A Needle Probe alarm triggers a Needle Probe fault alarm when in Stand-by or if a Temperature chilling cycle is in progress (in this case, the cycle automatically switches to timed) or during needle probe cooking (in this case cooking ends). The alarm is signalled at the top of the display, the buzzer can be muted by touching the display.
At the end of the fault the alarm is automatically reset. For Multi-top needle probe, a single sensor fault triggers the alarm.

Door Open alarm
The door open alarm triggers after a delay set by the parameter. The compressor immediately stops and that alarm is signalled at the top of the display- The buzzer sounds and can be muted by touching the display. The alarm is automatically reset when the door is closed.

HP pressure gauge Alarm (Contact customer service)
When the HP pressure gauge alarm is detected by the board, the chilling cycles in progress immediately end. The compressor and evaporator fans immediately stop and the alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display.
At the end of the fault the alarm is automatically reset.

LP pressure gauge alarm (only for models where applicable) (Contact customer service)
When the LP pressure gauge alarm is detected by the board, the chilling cycles in progress immediately end.
The compressor and evaporator fans immediately stop and the alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display.
At the end of the fault the alarm is automatically reset.

Compressor overload alarm (only for models where applicable) (Contact customer service)
When the compressor overload alarm is detected by the board, the chilling cycles in progress immediately end.
The compressor and evaporator fans stop and the alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display.
At the end of the fault the alarm is automatically reset.

Safety Thermostat alarm (Contact customer service)
When the thermostat alarm is detected by the board, the chilling cycles in progress immediately end.
The compressor, fans and heating resistances immediately turn off.
The alarm is signalled at the top of the display.
The buzzer sounds and can be muted by touching the display.
At the end of the fault the alarm is automatically reset.

Blackout alarm
When a blackout alarm occurs during a cycle in progress, the machine resumes the cycle from where it left off when power returns.
Chilling time tolerance is 10 minutes.
The buzzer can be muted by touching the display.

23 • DISPOSAL AT END WORKING LIFE

Only qualified personnel can disconnect the machine from the electrical and water mains.
If applicable, recovery and correctly dispose:
- coolant gas;
- anti-freeze solutions in the hydraulic circuits,
avoiding spills or disposal in the environment.

As per Legislative Decree no. 49 art. 13 dated 2014 “Implementation of WEEE Directive 2012/19/EU on electric and electronic waste”

The barred bin markings specify that the product was issued on the market after August 13, 2015 and should not be assimilated with other waste that at the end of its working life but disposed of separately.
All equipment is made of recyclable metallic materials (stainless steel, iron, aluminium, galvanised sheet metal, copper, etc-) in percentages over 90% in weight.
Put the equipment out of order for disposal removing the power cord and any compartment or chamber lock devices (where applicable).
Pay attention to managing this product at the end of its working life, reducing negative impacts on the environment and improving resource use efficiency, applying the “who pollutes pays”, prevention, reuse, recycling and recovery preparation principles.
Please remember that illicit or incorrect product disposal is punishable by law.
Information on disposal in Italy
WEEE equipment in Italy must be delivered to:
- Collection centres (also called ecological islands or platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge (“one to one” withdrawal);

Information on disposal in European Union countries
The Community Directive on WEEE equipment was assimilated in different ways in each country. Therefore we suggest you contact your local authorities or Dealer to request the correct disposal method.

Awaiting dismantling and disposal, the equipment can be temporarily stored even outdoors, provided the electrical, refrigeration and hydraulic circuits are integral and closed. Also make sure the doors cannot be closed to avoid entrapment.
Follow the environmental protection laws in the user’s country.

F.R.C. - Via Treviso, 4 33083 - Taiedo di Chions (PN) - Italia - Tel. +39.0434.635411 - Fax. +39.0434.635414

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