

C116 - C117 - C118

MANECATORE ELETTRONICO ORIZZONTALE
ELECTRONIC HORIZONTAL BATCH FREEZER
TURBINES ÉLECTRONIQUES HORIZONTALES
ELEKTRONISCHE WAAGRECHTE SPEISEEISBEREITER
MANTECADORAS HORIZONTALES ELECTRÓNICAS



MANUALE D'USO E
MANUTENZIONE

OPERATING INSTRUCTION AND
MAINTENANCE

MANUEL D'UTILISATION ET
D'ENTRETIEN

GEBRAUCHSANWEISUNG UND
WARTUNGSHANDBUCH

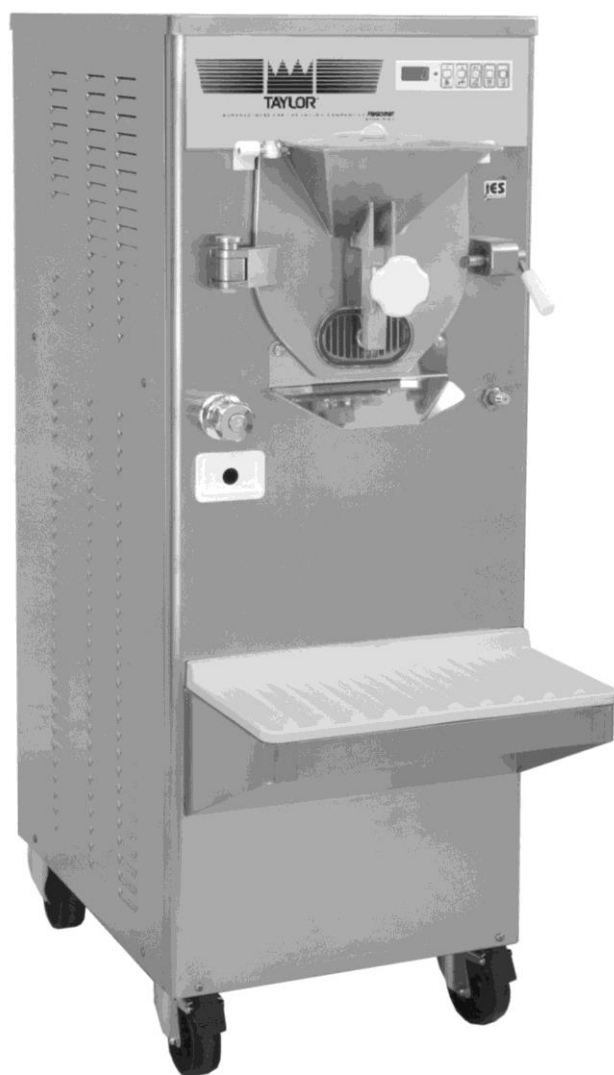
MANUAL DE USO Y
MANTENIMIENTO

Serie-Series-Série-Serie

C116 06

C117 06

C118 08



ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS
INSTRUCTION ORIGINALES
ORIGINALANLEITUNGEN
INSTRUCCIONES ORIGINALES

 **TAYLOR**® By  **FRIGOMAT**
ice cream machines



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
50 100 5650

IMPORTANT

We recommend that you read this manual fully and carefully before using your appliance.

It is in your interest to pay special attention to the warnings marked as follows:



Failure to comply with this signal causes very serious risks for health, death, and medium and long term permanent damage.



Failure to comply with this signal can cause very serious risks for health, death, and medium and long term permanent damage.



Failure to comply with this signal can cause injuries or damage to the machine.



Comply with these warnings for your machine to work properly and/or to be serviced correctly.



The machine can perform at best only through careful observance of these warnings.

We congratulate you for having chosen to purchase a **TAYLOR** machine.

This manual, supplied together with the machine, must be considered as an integral and essential part of it and must be delivered to the final user. Before carrying out any operations, we recommend studying these instructions carefully. Only by reading them carefully can you obtain the maximum performance from your machine. The following pages carry all of the indications required to correctly perform installation, operation, adjustments and routine maintenance. TAYLOR reserves the right to carry out the modifications it deems necessary to improve its product or the technical manual without prior warning, inserting the variations in the subsequent editions.

Total or partial reproduction, adaptation or translations of this manual without prior written consent by TAYLOR is prohibited.

The machine is covered by warranty according to the terms illustrated in the "WARRANTY CARD" supplied. It must be properly filled in and returned to:

FRIGOMAT s.r.l., via 1° Maggio, 28 26862 GUARDAMIGLIO (LODI) – ITALY

Please write the serial number of your machine in the field below.

Serial number

Stamp of dealer

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1 TRANSPORTATION, HANDLING AND STORAGE.

1.1 PRELIMINARY INSPECTION AND STORAGE

The machine is transported at the risk and peril of the customer. If you notice any damage to the packaging, immediately inform the carrier.

Inform the carrier right after opening the package if the machine is damaged even if it is a few days after delivery.

It is always preferable to accept goods SUBJECT TO CLEARANCE.

The appliance must be handled with care; it can be damaged by falls and blows even without exterior damages.

Storage temperature must be between 0° and +50°C, and humidity must be between 30 and 95% with no dew.

Once the appliance has been unpacked, the packaging must be kept in a dry place out of the reach of children. If stored properly, it can be reused if the machine is moved.

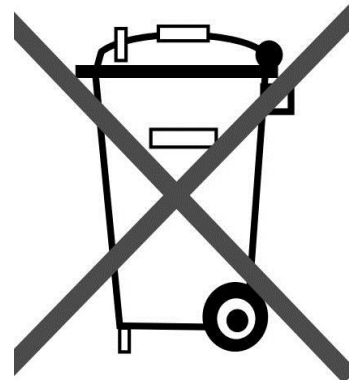
1.2 DIMENSIONS AND WEIGHTS OF PACKAGED MACHINES

MODEL	CRATE		BOX PALLET	
	MEASUREMENTS (CM)	WEIGHT N-G (KG)	MEASUREMENTS (CM)	WEIGHT N-G (KG)
C116	1240x630 h. 1610	395-450	1240x630h. 1590	395-427
C117	960x605 h.1610	320-370	960x605 h.1590	320-346
C118	960x605 h.1610	255-312	960x605 h.1590	255-275

1.3 INDICATIONS FOR DECOMMISSIONING

The machine contains electrical and/or electronic materials and can contain fluids and/or oil. If it needs to be decommissioned or disposed of, comply with the standards in force in the Country where it is used.

Even packaging materials (crates or boxes) must be divided by type and disposed of in compliance with standards in force in the Country where it is used when the machine is decommissioned.



2. MARKING AND GRAPHIC SIGNS

The machine is provided with an identification plate and some pictograms. They must be known along with the manual to guarantee safe use.

 FRIGOMAT Via 1° Maggio 26862 Guardamiglio (LO) - ITALIA Tel. 0377 415011 macchine per gelato Fax 0377 451079 www.frigomat.com e-mail: info@frigomat.com					
P.I.V.A.					
Mod.	Matr.				
Cod.	Serie				
A		IP	Cl.	R.	KW
Kg					
					

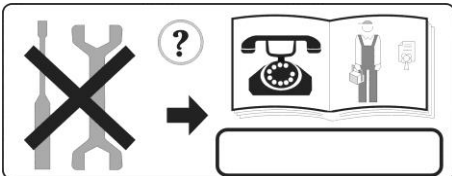
Machine data plate

The adhesive plate applied on the rear enables to identify the model. It includes the following indications: Name and address of the manufacturer; machine model and version; serial number; nominal electrical features; type and weight of gas used; year of manufacture.

Indication

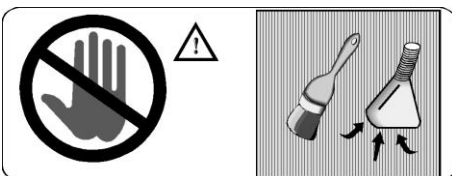
Lifting equipment hooking points:

This plate indicates the points where the lifting hooks must be placed to carry out this operation safely. Use a Phillips screwdriver to unscrew the two side panels of the machine and position the lifting equipment in the relevant points, making sure that they cannot accidentally slip off during lifting operations.



Attention!

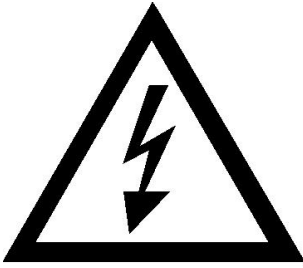
Maintenance reserved for qualified personnel. This plate applied on the rear panel prohibits extraordinary maintenance and/or repairs to anyone but authorised personnel, whose address is indicated in the space provided.



Attention!

Do not touch with your hands.

This plate applied on the rear panel of machines with air cooling indicates that the heat exchanger can only be cleaned using a brush or vacuum cleaner.



Attention!

High voltage inside; danger of electrocution.

This plate is applied on the cover of the electrical box and warns the operator that it must not be removed for any reason whatsoever, thus avoiding the danger of electrocution which could be fatal. In this case as well, maintenance of internal components is reserved for qualified personnel.

3. GENERAL SAFETY STANDARDS



Strictly observe the general safety and accident-prevention standards listed hereafter:

- Use of the machine is reserved for personnel in good health, responsible and appropriately trained as to allowed use and risks present.
- Use of the machine is reserved for operators only, who have read, understood and acknowledged all that is included in this manual.
- It is forbidden to remove or tamper with the safety systems installed on the machine.
- While the appliance is operating, it is mandatory to check that danger situations for persons do not occur. Should these conditions transpire, stop the appliance immediately.
- When you have finished working with the machine, it is mandatory to cut power by acting on the master switch.
- When unusual noise or anomalous functioning is perceived, it is mandatory to immediately stop operations in progress and to search for the cause of these irregularities. If in doubt, avoid improper operations by contacting the technical assistance service of the manufacturer.
- Any tampering or modification of the machine automatically entails the immediate termination of the warranty and relieves the manufacturer of all and any liability for direct or indirect damage caused.
- It is mandatory to check to make sure that the place where the machine is installed is ventilated and correctly illuminated. The surface where the appliance is installed must be solid, flat and levelled.
- During loading, unloading and handling operations, it is mandatory to use equipment with a capacity adequate for the mass (weight) of the machine, using hoisting devices and accessories with features and state of use suitable for the purpose.
- Use only original TAYLOR spare parts when performing maintenance. The manufacturer will not be held liable for damage caused by use of non-original spare parts. Use of non-original spare parts entails automatic termination of the warranty.
- It is mandatory to position the machine far away from equipment which emits electromagnetic radiation which could cause the circuit boards to malfunction.
- If fire-prevention equipment needs to be used, use types which are compatible with the presence of voltage on board.
- It is forbidden to wear long and loose apparel, ties, jewellery, scarves or similar clothing which could get caught in the moving parts of the machine.
- Hair must be tied and shirt-sleeves tight.

4. INSTALLATION

4.1 USE

Appliance suitable for batch freezing of ice cream mixtures and slush production, according to use allowed by Law.

4.2 WORKING LIMITS

Do not use the machine with inconstant power supplies or +/- 10% beyond the value indicated on the plate or with the power cable damaged;

Do not use the machine in explosive atmospheres;

Do not wash the machine with high-pressure water jets or with harmful substances;

Never aim the water flow of the shower head towards the side panels.

Do not expose the machine to excessive heat or humidity;

Do not use unbalanced mixtures and/or amounts which do not comply with the specifications carried on the packs.



Use not expressly indicated in this manual is to be considered improper and therefore must be strictly avoided.

The manufacturer will not be held liable for direct or indirect harm to persons or animals or damage to objects caused by improper use of the machine.

4.3 NOISE

SOUND EMISSION LEVEL EXPRESSED IN DECIBELS (measurement method A)

As foreseen by Machinery Directive 89/392 standard EN 23741
(A-weighted equivalent continuous sound pressure level)

MODEL	LEVEL (A)	MODEL	LEVEL (A)
C116	< = 72 dB (A)	C117	< = 70 dB (A)
C118	< = 70 dB (A)		

4.4 SUPPLIED WITH MACHINE

-
- Ice cream extraction spatula
- Complete scrapers
- Centring pin for beater
- Brush
- Gasket extractor
- O-ring kit
- Rubber seal
- Lubricant
- Use and maintenance manual
- Declaration of conformity
- Warranty certificate
-

4.5 ACTIVATION



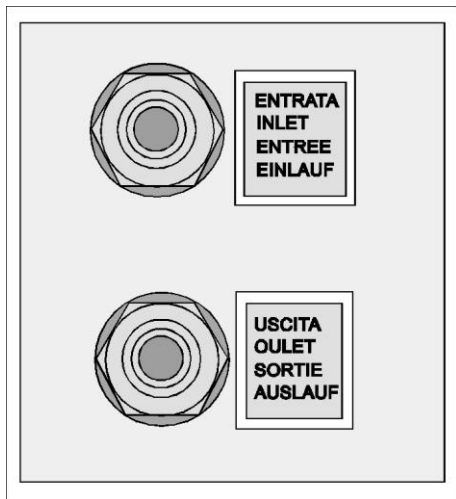
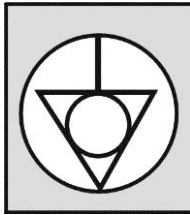
TAYLOR declines all and any liability for damage caused by failure to comply with the following indications. This lack of compliance causes the warranty to terminate.

Connection of the machine to the water mains must be performed in compliance with national regulations of the Country where the machine is installed.

To commission the machine, bring it to the place of use, checking what is requested for its installation:

- 4. Electrical power supply 3 phases + neutral + earth (5 wires);**
- 5. Cold water mains supply (13° - 20°C, only water mod.);**
- 6. Condensation water drain (only water mod.).**

- Make sure the appliance is positioned on a solid, stable, flat and levelled surface.
- Block the machine by acting on the relevant brake lever on the rear wheels.
- Leave at least 10 cm from the side panels and 30 cm from the rear panel between the machine and the walls or other obstacles. For machines with water condensation, the distance between the wall and the rear panel must be 10 cm.
- Check the exact correspondence between the voltage and power of the mains compared to the values carried on the data plate applied on the rear panel.
- Connect the machine to the electrical power supply system. Install a monopolar master switch upstream the appliance with minimum contact opening of 3 mm of adequate power, with a fuse and circuit breaker protective system. Use an approved interlocking plug to allow only the open circuit to connect and disconnect.
- The cable must be well laid, without being rolled-up or overlapped. It must not be exposed to blows or tampering. It must not be in the vicinity of liquids or water and heat sources. It must not be damaged in any way. If so, before connecting the machine to the mains, have it replaced by qualified personnel with another having a 5G4 H07RN-F (400 V version), 5G6 H07RN-F (220 V / 3 version) cross-section.
- For safety purposes, make sure the earthing system to which the machine plug is connected is compliant with standards and perfectly efficient.



- If needed, carry out an equipotential bonding, using the screw placed on the rear of the machine below the frame and marked with the symbol shown to the left.
- Make sure that the cold water supply line intended for condensation has pressure values between 1 and 3 BAR and temperature between 13° and 20°C.
- Connect the cold water supply pipe intended for condensation onto the machine inlet as shown in the figure. Use a Ø1/2" fitting and place a gate valve in the operator's reach.
- Connect the condensation water drain pipe onto the machine outlet as shown in the figure, using a Ø1/2" fitting.
- Always use new pipes suitable for hot water and for pressure up to 10 bars both for delivery and draining. Never use worn or consumed piping. Use suitable DIN 3017 hose clamps.
- The drain pipe must have an inclination of at least 3 cm for each meter of length.
- After having connected the water inlet and outlet pipes, with the machine stopped, open the cut-off cock and make sure that water does not leak from the drain.
- Turn off the master switch and press the **AUTOMATIC** button to check the following:

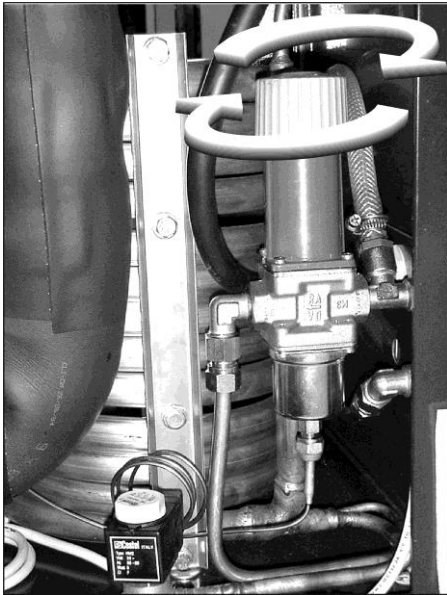
3. Beater motor rotation direction.

The machine is equipped with a sophisticated electronic system which is able to automatically detect if the beater motor rotation direction is the correct one (anti-clockwise).

If the phases are inverted in the plug, after a few seconds of operating in production mode, the machine stops and the display shows the relative alarm message. To connect the phases properly cut the power and invert the two phase wires in the plug.

4. Condensation pressure (water models only).

With the machine in production mode, after a few seconds condensation water must come out of the drain pipe at a temperature of about 35°C. If this is not the case, the pressure switch valve shown in the figure must be adjusted.



Three-phase machines are powered with three-phase + neutral lines: be careful never to connect the phase lines with neutral. TAYLOR will not be held liable for damage to the machine deriving from incompliance with this rule.

- Press the **STOP** button to stop the machine .
-
- Operating temperature should be between 15° and 35°C.
- Humidity should be between 30 and 60%.



TAYLOR will not be held liable for personal harm and/or damage to objects deriving from incorrect installation and/or by failure to comply with work accident-prevention standards. Never intervene on the machine with your hands, neither during normal operating cycles nor during cleaning and maintenance, without first having stopped the machine by pressing the **STOP** button and having turned off the master switch. Never clean the appliance using a high-pressure water jet. Never shut the water cut-off cock while the machine is running. Be careful never to damage the power cable. If so, have it replaced. Machines with water cooling which are left in places at a temperature below or close to 0°C, must first have all the water drained from the condenser.

5. SAFETY DEVICES

Shearing-prevention safety device: Implemented by means of a safety circuit compliant with the European directive, it intervenes when the door is opened and/or when the safety grid on the hopper is lifted, temporarily switching the machine to STOP mode.

Beater motor overheating safety device: Implemented by means of an automatic reset thermal relay; it protects the machine beater motor operation from overloads, by signalling the relative alarm message on the display, emitting an intermittent acoustic signal and enabling to reset directly from the push button control panel.

Semi-hermetic compressor motor overheating safety device: Implemented by means of an automatic reset thermal relay; it protects the machine compressor motor operation from overloads, by signalling the relative alarm message on the display, emitting an intermittent acoustic signal and enabling to reset directly from the push button control panel.

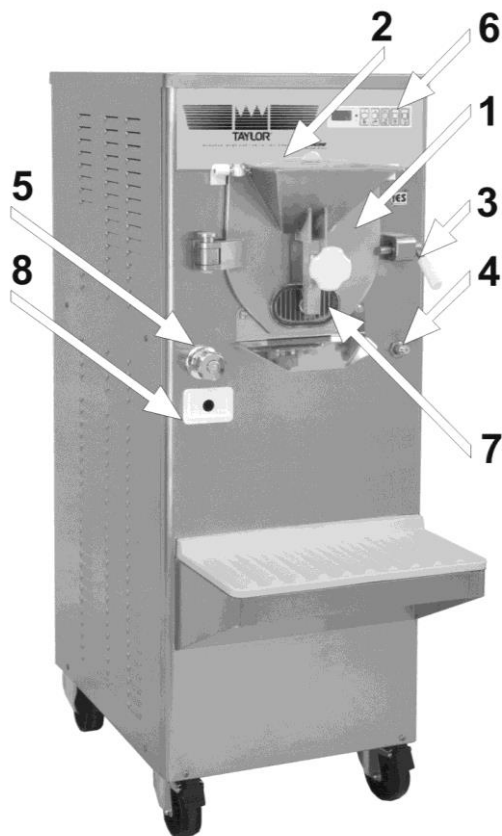
Chiller circuit over-pressure safety device: implemented by the approved automatic-restoration safety pressure switch; it protects the integrity of the chiller circuit from overpressure.

Protection against short circuit of auxiliary utilities: Implemented by fuses which intervene on the logic unit or auxiliary power supply in the event of short-circuits.

SELV safety circuit: the push button control panel is powered at low voltage by means of an approved dual-insulation safety transformer, protected against short circuits by fuses.

6. OPERATION

6.1 MACHINE



1. Door

Closes the cylinder during the processing phases. It can be easily removed for cleaning.

2. Safety grid

Allows the operator to load the product safely.

3. Door blocking handle

Seals the door with the lever lowered. To open, pull the lever upwards and rotate the door to the left.

4. Water shower head

Equipped with an extractable hose pipe, enables the operator to wash the cylinder and beater. Never direct water jets against the side panels.

5. Water tap

Opens or closes the shower head water.

6. Control panel

Enables to select the work programs.

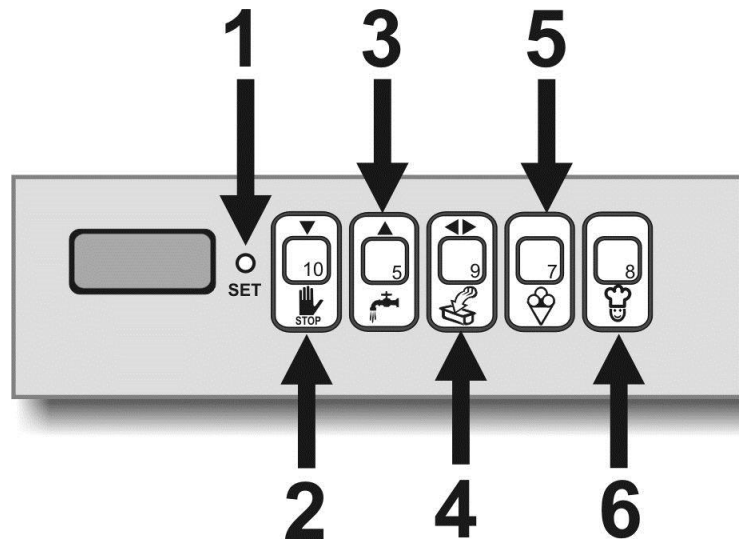
7. Dispenser disk

Used when extracting ice cream and emptying water to clean the cylinder. It is unblocked by loosening the knob and pushing it upwards.

8. Drip drawer

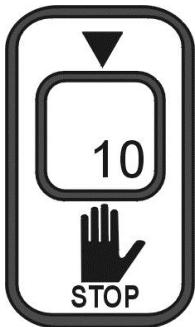
Collects leakage of liquid from the cylinder gland follower.

6.2 CONTROL PANEL



1. SLUSH LED

The LED switches on when a slush production program is selected.



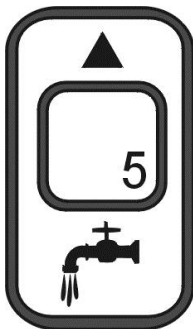
2. STOP/DOWN (▼)

This button has 2 functions:

1. In whatever operating phase the machine is in, pressing the STOP key stops the machine and cancels the function in progress.

Do not stop the machine when the ice cream is close to its maximum consistency, neither during the automatic or semi-automatic cycles. This precaution lengthens the life of the transmission belts and of the beater motor.

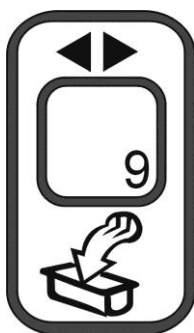
2. With the machine in the SEMI-AUTOMATIC program, by pressing the DOWN key it is possible to reduce the value of the selected parameter.



3. AGITAZIONE (MIXING)/UP (▲)

This button has 2 functions:

1. With the machine at STOP, pressing the AGITAZIONE (MIXING) key only starts the beater motor at low speed. During any other operative phase, pressing the AGITAZIONE (MIXING) key keeps the beater motor running at low speed and stops the compressor. Press the STOP key to stop mixing.
2. With the machine in the SEMI-AUTOMATIC program, by pressing the UP key it is possible to increase the value of the selected parameter.



4. ESTRAZIONE (EXTRACTION)/CONFERMA (CONFIRM) (◀▶)

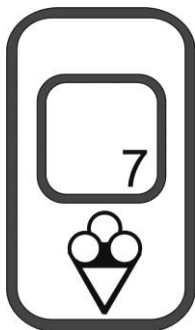
This button has 2 functions:

1. With the machine at STOP, pressing the ESTRAZIONE (EXTRACTION) key starts the beater motor at low speed. After a delay of a few seconds, it automatically switches into high speed.

During any other operating phase of the machine, pressing the ESTRAZIONE (EXTRACTION) key switches the beater motor from low speed to high speed after a delay of a few seconds and disables the compressor.

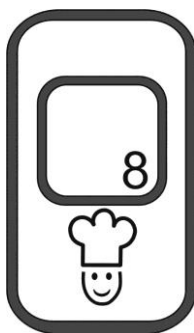
With the machine in extraction mode, by pressing and holding the ESTRAZIONE (EXTRACTION) key again for a few seconds, the compressor is enabled for 15" and the display shows the message E-C ("cold extraction" function).

2. With the machine in the SEMI-AUTOMATIC program, by pressing the CONFERMA (CONFIRM) key it is possible to confirm the value of the selected parameter.



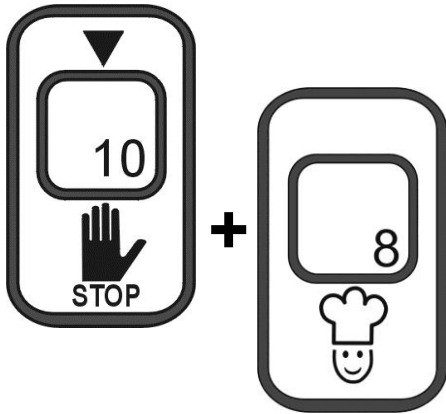
5. AUTOMATIC CYCLE

In any operational phase of the machine, by pressing the AUTOMATICO (AUTOMATIC) key the automatic production cycle starts that enables to reach the best possible compromise between batch freezing time and ice cream consistency, regardless of the type of mixture used, provided that they are within the minimum and maximum capacity of the appliance.



6. SEMI-AUTOMATIC CYCLE

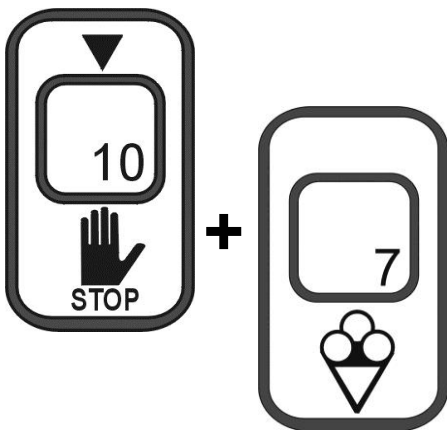
In any operational phase of the machine, by pressing the SEMIAUTOMATICO (SEMI-AUTOMATIC) key one accesses the semi-automatic production cycle with consistency control, which enables the operator to manually select the desired level of ice cream consistency, in relation to the type of mixture used, , provided that it is within the minimum and maximum capacity of the appliance.



NORMAL SLUSH (GR1)

With the machine at STOP, pressing the STOP and SEMIAUTOMATICO (SEMI-AUTOMATIC) keys at the same time one accesses the normal slush cycle with consistency control, which enables the operator to manually select the desired level of consistency, in relation to the type of mixture used.

In the normal slush program mixing is continuous.



COFFEE SLUSH

With the machine at STOP, pressing the STOP and AUTOMATICO (AUTOMATIC) keys at the same time one accesses the slush cycle with time control, which enables the operator to manually select the ideal processing level in relation to the type of mixture used.

In the coffee slush program, mixing is cyclical.

6.3 ICE CREAM AND SLUSH PRODUCTION

After having installed the machine in compliance with the instructions of chapter 3 and having accurately washed and sanitised it, according to the instructions contained in chapter 7, proceed as follows to start ice cream making:



- Make sure that the gate valve of cold water for condensation is open (water models only).
- Make sure the master switch is closed and that the machine is powered correctly.
- Check that the door dispenser disk is assembled properly and in closed position.
- Lift the hopper lid and pour the mixture in the loading hopper, strictly observing the minimum and maximum amounts admitted per cycle and carried on the following table:

MODELLO	MIN (KG.)	MAX (KG.)
C116	4	15
C117	3	10
C118	2	6



Failure to comply with the minimum and maximum load values can entail machine malfunctioning and even breakage. Minimum loads of mixture may entail the premature wear of the scrapers.

- Reposition the hopper lid in its place to prevent that, during processing, dust and other impurities may come into contact with the product.

6.3.1 AUTOMATIC CYCLE

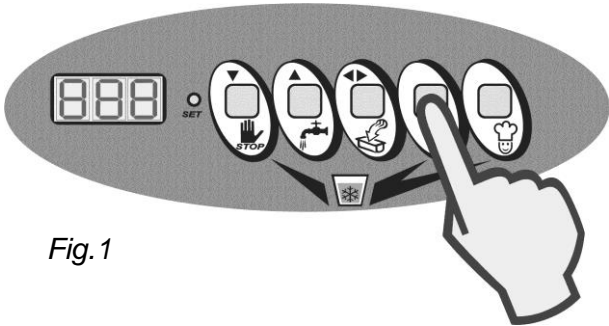


Fig.1

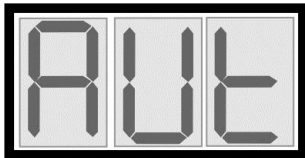


Fig.2

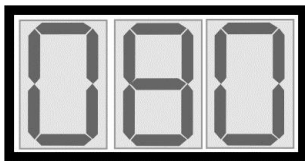


Fig.3

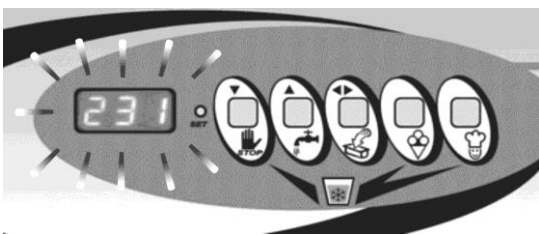


Fig.4

- Press the AUTOMATICO (AUTOMATIC) key to start the automatic batch freezing cycle (Fig. 1).
- The AUT message is viewed on the display for a few seconds to confirm the automatic cycle has been selected (Fig. 2); subsequently, during batch freezing, the instantaneous consistency numerical value is displayed.(Fig. 3).
- After a few minutes and once the best possible compromise between batch freezing time and consistency has been reached, depending on the type and amount of mixture introduced, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream (Fig. 4). If this should not be immediately possible, the machine will automatically see to maintain the ice cream over time without changing its consistency any further.
- During the maintenance phases of the reached consistency setting, the indicator of the AUTOMATICO (AUTOMATIC) key flashes.
- It is possible to go to the product extraction phase at any time.

6.3.2 SEMI – AUTOMATIC CYCLE WITH CONSISTENCY CONTROL. (only for experts)



Fig.1

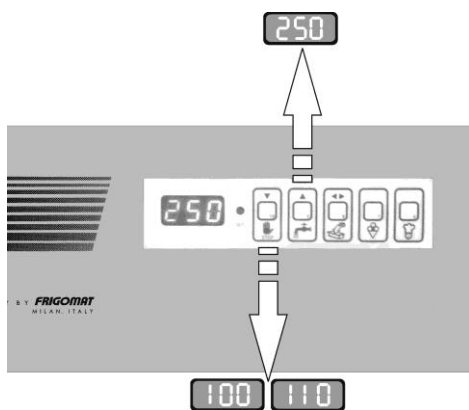


Fig.2

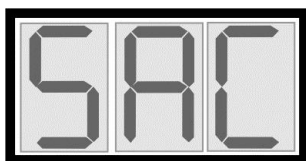


Fig.3

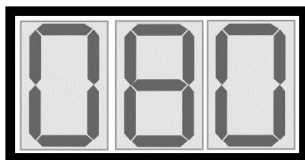


Fig.4

- Press the SEMIAUTOMATICO (SEMI-AUTOMATIC) key to select the semi-automatic batch freezing cycle with consistency control (Fig. 1).
- The LEDs of the UP (▲), Conferma (Confirm) (◀▶) and DOWN (▼) keys light up and the numbers relative to the consistency setting to be configured, expressed by a numerical value between 60 and 250, appear on the display: press the “UP (▲)” and “DOWN (▼)” keys to increase or decrease this value (Fig. 2). Higher consistencies correspond to high numbers, lower consistencies correspond to low numbers.



The maximum programmable consistency value is equal to 250 numbers but not all mixtures and not all quantities can reach such a high consistency value. For a reduced amount of mixture it is recommended to not select consistency numbers close to 250.

- Subsequently, press the Conferma (Confirm) (◀▶) key to start a new batch freezing cycle.
- The SAC message is viewed on the display for a few seconds to confirm the semi-automatic cycle has been selected (Fig. 3); subsequently, during batch freezing, the instantaneous consistency numerical value is displayed.(Fig. 4).
- After a few minutes and once the consistency level selected during the programming phase has been reached, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream (Fig. 5). If this should not be immediately possible, the machine will automatically see to maintain the ice



Fig.5



Fig.6



Fig.7

cream over time without changing its consistency any further.

- During the maintenance phases of the reached consistency setting, the indicator of the SEMIAUTOMATICO (SEMI-AUTOMATIC) key flashes.
- It is possible to go to the product extraction phase at any time.



In order to correct any initial programming errors, during the execution of the semi-automatic cycle it is always possible to vary the consistency setting via the following procedure:

- With the cycle in progress, press the SEMIAUTOMATICO (SEMI-AUTOMATIC) (Fig. 6) key again.
- The LEDs of the UP (▲), CONFERMA (CONFIRM) (◀▶) and DOWN (▼) keys light up and the numbers relative to the previously configured consistency setting appear on the display (fig. 3-4). Press the UP (▲) and DOWN (▼) keys to correct the value.
- Press the CONFERMA (CONFIRM) key (◀▶) to validate the new data and exit programming (Fig. 7).



The semi-automatic batch freezing cycle is recommended for experts only because it requires full awareness of machine operation in relation to balancing the mixture one intends to process.



Fig.1

6.3.3 SLUSH

- With the machine at STOP, press the STOP and SEMI-AUTOMATICO (SEMI-AUTOMATIC) keys at the same time to access the slush production program with consistency control and continuous mixing (Fig. 1).
- The SLUSH LED switches on to signal that one has accessed the SLUSH mode.
- The LEDs of the UP (▲), Conferma (Confirm) (◀▶) and DOWN (▼) keys light up and the numbers relative to the consistency setting to be configured, expressed by a numerical value between 120 and 180, appear on the display: press the UP (▲) and DOWN (▼) keys to increase or decrease the value. Higher consistencies correspond to high numbers, lower consistencies correspond to low numbers.

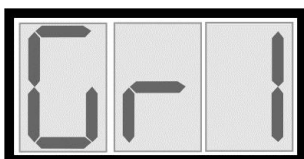


Fig.2

The maximum programmable consistency value is equal to 180 numbers but not all mixtures and not all quantities can reach such a high consistency value.

For a reduced amount of mixture it is recommended to not select consistency numbers close to 180.

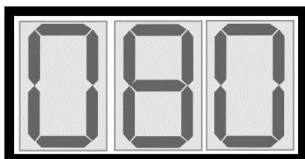


Fig.3

- Subsequently, press the Conferma (Confirm) (◀▶) key to start a new slush production cycle.
- The GR1 message is viewed on the display for a few seconds to confirm the slush cycle has been selected (Fig. 2); subsequently, during production, the instantaneous consistency numerical value is displayed.(Fig. 3).
- After a few minutes and once the consistency level selected during the programming phase has been reached, an intermittent acoustic signal warns the operator that it is possible to extract the product. If this should not be immediately possible, the machine will automatically see to maintain the product over time without changing its consistency any further.
- During the maintenance phases of the reached consistency setting, the indicator of the



Fig.4



Fig.5

SEMIAUTOMATICO (SEMI-AUTOMATIC) key flashes.

It is possible to go to the product extraction phase at any time.



In order to correct any initial programming errors, during the execution of the SLUSH cycle it is always possible to vary the consistency setting via the following procedure:

With the cycle in progress, press the STOP and SEMI-AUTOMATICO (SEMI-AUTOMATIC) keys again (Fig. 4).

The LEDs of the UP (▲), CONFERMA (CONFIRM) (◀▶) and DOWN (▼) keys light up and the numbers relative to the previously configured consistency setting appear on the display. Press the UP (▲) and DOWN (▼) keys to correct the value.

Press the CONFERMA (CONFIRM) key (◀▶) to validate the new data and exit programming (Fig. 5).

6.3.4 COFFEE SLUSH



Fig.1

- With the machine at STOP, press the STOP and AUTOMATIC (AUTOMATIC) keys at the same time to access the slush production program with time control and cyclical mixing (Fig. 1). The SLUSH LED switches on to signal that one has accessed the SLUSH mode. The LEDs of the UP (▲), Conferma (Confirm) (◀▶) and DOWN (▼) keys light up and the numbers relative to the time setting to be configured, expressed in minutes and between 1' and 10', appear on the display (Fig. 2). Press the UP (▲) and DOWN (▼) keys to increase or decrease the value. High processing times correspond to higher consistencies, low times correspond to lower consistencies

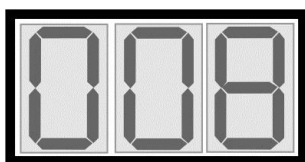


Fig.2



The maximum programmable time value is equal to 10 minutes but not all mixtures and not all quantities can reach such a high consistency value.

For low amounts of mixture do not select time in excess of 3-5 minutes.



Fig.3

- Subsequently, press the Conferma (Confirm) (◀▶) key to start a new slush production cycle (Fig. 3).
- During the production cycle, the compressor always keeps running, whilst the beater will operate in cyclic mode to reduce the incorporation of air in the mixture.
- After the programmed time has elapsed, the compressor stops and an intermittent acoustic signal warns the operator that it is possible to extract the product.



The COFFEE SLUSH program does not envisage the automatic preservation of the product at the end of the production cycle.



Fig.4



Fig.5

SUGGESTION

In order to correct any initial programming errors, during the execution of the COFFEE SLUSH cycle it is always possible to vary the time setting via the following procedure:

- With the cycle in progress, press the STOP and AUTOMATIC (AUTOMATIC) keys again (Fig. 4).
- The LEDs of the UP (▲), CONFERMA (CONFIRM) (◀▶) and DOWN (▼) keys light up and the numbers relative to the previously configured time setting appear on the display. Press the UP (▲) and DOWN (▼) keys to correct the value.
- Press the CONFERMA (CONFIRM) key (◀▶) to validate the new data and exit programming (Fig. 5).

6.4 EXTRACTION



Fig.1

To extract the product at the end of a productive cycle, refer to the following instructions:

- Position a cold and clean tub of adequate capacity on the front shelf of the machine.
- Check that the production cycle has ended.
- Unscrew the plastic knob at the centre of the door by about half a turn.
- Press the knob to detach the dispenser disk from the door surface and subsequently pull it upwards.
- When the product starts coming out of the door safety grid, press the **ESTRAZIONE** (**EXTRACTION**) key to select high speed and disable the compressor in order to prevent ice from forming on the cylinder walls in the emptying phase (Fig. 1-2).



Fig.2

Mixtures with high content of sugar and fat, to maintain the quality of the product unaltered during the high speed extraction phase, it is recommended to enable the “Cold extraction” function. To enable this function one must press the **ESTRAZIONE** (**EXTRACTION**) key again when extraction has already begun.

With the “Cold extraction” function enabled the display shows the message E-C.



Fig.3

- When all the product has come out of the door, press the **STOP** key to stop the machine and re-close the dispenser disk (Fig.3).

7. MAINTENANCE

7.1 ROUTINE MAINTENANCE (INTENDED FOR USER)

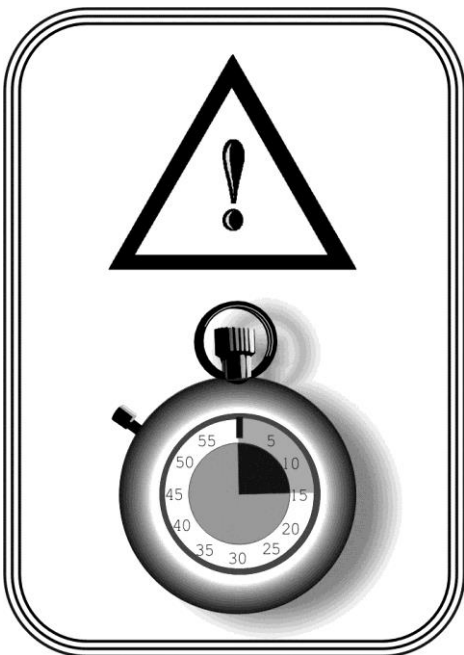


The fats present in the ice cream mixtures are ideal fields for the proliferation of bacterial loads and mould. To eliminate this serious problem, all the parts which come into contact with the product must be thoroughly washed and sanitised by careful procedures and using suitable sanitising products. The stainless and plastic materials used on our machines, in fact, comply with the strictest international provisions and their special shape facilitates their washing. However this is not enough to prevent the formation of mould and bacteria caused by insufficient or incorrect cleaning.

TAYLOR recommends thoroughly washing and sanitising the parts in direct contact with the product after each work shift and in compliance with hygienic standards in force in the Country where the machine is installed.

To correctly clean your machine, refer to the following operations:

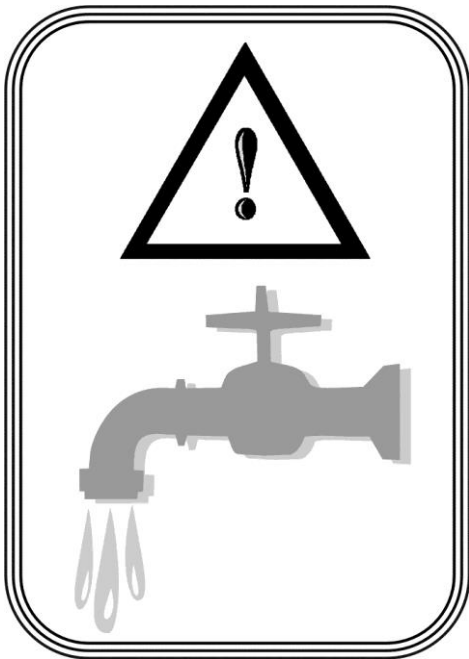
PREWASHING



- Pour the maximum admitted load of warm (approximately 50°C) drinking water into the machine.
- Press the AGITAZIONE (MIXING) button in order to start the beater motor and let it run for about 3'. Open the dispenser disk to drain all the washing water. Repeat the procedure until the water coming out is clear and clean.
- Pour the maximum load admitted of cleansing/sanitising solution into the machine.
- Press the AGITAZIONE (MIXING) button in order to start the beater motor and let it run for about 15'. Open the dispenser disk to drain all the sanitising solution.

We suggest using the following sanitising solution:

Ecolab P3 Topax-san
(4% dilution = 200 ml).



- Pour the maximum admitted load of cold drinking water into the machine to rinse the surfaces which were just treated with the sanitiser.
- Drain the rinse water and turn the machine off.
- When pre-washing is over, all the removable parts in contact with the product must be disassembled and sanitised in a separate tub.

SANITISING REMOVABLE PARTS

PREPARATION OF WASHING TUB

- Wash your hands well and/or wear disposable gloves.
- Fill a clean tub with a sufficient amount of drinking water at approximately 50°C and the sanitizer.
- Prepare the supplied brush and the OR disassembly

using the following sanitising solution:

Ecolab P3 Topax-san

(4% dilution = 200 ml every 5 litres of water).

device and immerse them in the solution.



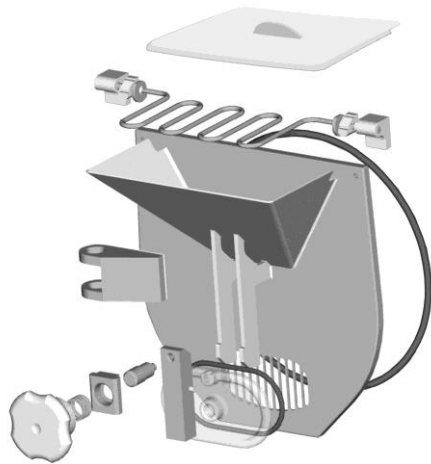
REMOVING AND CLEANING THE DOOR

- Lift the blocking lever and open the door by rotating it to the left.
- Pull the hinge pin upwards and remove the door, holding it with both hands.

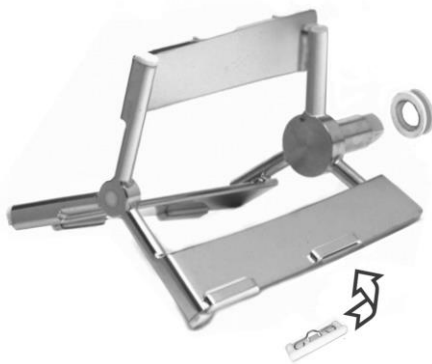


Handle the door with great care: because of its great weight, should it fall, it could cause injuries to staff and damages to things.





- Rest the door on a clean work surface and disassemble its parts:
 7. Remove the plastic lid from the hopper.
 8. Unscrew and remove the plastic knob.
 9. Remove the steel slider, which controls the dispenser disk, from the guides.
 10. Remove the spring.
 11. Remove the dispenser disk.
 12. Use the OR disassembly device to remove the 2 OR gaskets from their place.
- Immerse the previously disassembled components into the tub with the sanitising solution and brush the surfaces with care. Pay special attention to the safety grid and gaskets.



REMOVING AND CLEANING STIRRER

- Pull the beater towards you to remove it from the batch freezing cylinder.
- Recover the seal gasket placed on the back of the beater.
- Remove the scrapers from the beater by pressing firmly on the small fixing tooth.
- Remove the metallic springs from the scrapers.
- Immerse the previously disassembled components into the tub with the sanitising solution and brush the surfaces with care. Pay special attention to the seats of the scrapers and metallic springs.



All the disassembled parts must remain soaking in the **Ecolab P3 Topax-san** sanitizer (4% dilution) for at least 15' before they are rinsed with plenty of cold drinking water.



SANITISING FIXED PARTS

While the removable parts soak in the sanitizer inside the tub, proceed sanitising the fixed parts of the machine:

SANITISING THE CYLINDER

- Immerse a disposable paper cloth in the sanitising liquid.
- Pass the cloth over all the cylinder surfaces.
- Also pass the cloth over the outer edge of the cylinder until reaching the surfaces of the front panel and bib.



- Never use any type of solvents and/or thinners to preserve the plastic parts and gaskets during washing.
- Chemical sanitising products must be used in compliance with standards in force and with the utmost caution.
- During sanitising operations, do not touch parts with tissues, sponges, rags or any other non-sterile material.



RINSING AND DRYING

- Wash your hands well and/or wear disposable latex gloves.
- Remove from the sanitising tank all the components which were previously disassembled, brushed and immersed.
- Rinse them with plenty of cold drinking water, making sure to remove all possible leftover sanitising solution.
- Place the rinsed components on a clean table and let them dry in the air.



DO NOT use rags, sponges or anything else to dry the components. Make sure no dust or other impurities come into contact with the sanitised surfaces while they are drying.



- Also carefully rinse the fixed parts of the machine which were treated with the sanitising solution (cylinder, bib, etc.)
- When all the components are dry, put them back onto the machine making sure the gaskets and scrapers are in good conditions.

7.3 EXTRAORDINARY MAINTENANCE (INTENDED FOR QUALIFIED PERSONNEL)



These operations are reserved exclusively for authorised qualified personnel. TAYLOR will not be held liable for damage to objects or harm to persons which occur due to failure to comply with the above.

Refer to the following instructions to program the circuit board:

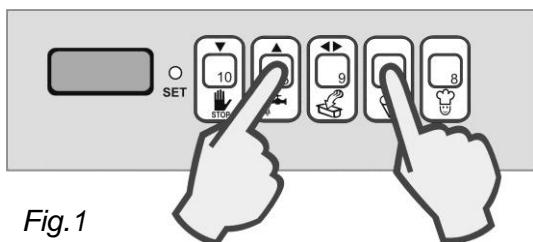


Fig. 1

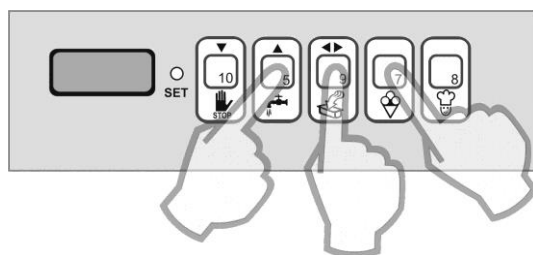


Fig. 2

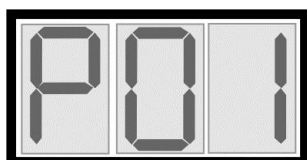


Fig. 3

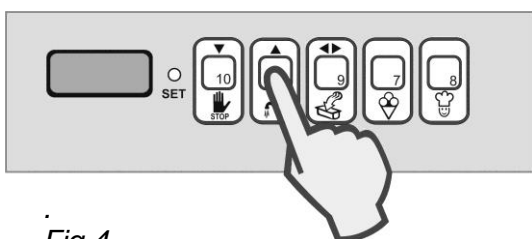


Fig. 4

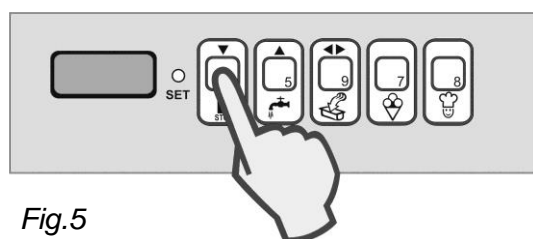


Fig. 5

1. Make sure that the door is closed and the safety grid is lowered.
2. Power the machine.
3. With the machine at STOP, press “**AGITAZIONE (MIXING)**” and “**AUTOMATICO (AUTOMATIC)**” simultaneously and release them only after the password identification screen appears (Fig. 1).
4. Press the “**AGITAZIONE (MIXING)** (▲)”, “**AUTOMATICO (AUTOMATIC)**” and “**ESTRAZIONE (EXTRACTION)** (◀▶)” keys simultaneously to type in the password and then confirm it.(Fig. 2). If you do not know the password, contact the TAYLOR assistance service.
5. When the password has been accepted, the screen accesses the list of programming steps directly. The first programming step **P01** is selected automatically (Fig. 3).
6. If you do not wish to change the value of the selected step, press “**AGITAZIONE (MIXING)** (▲)” to directly access the following step (Fig. 4).
7. If, instead, you wish to change the selected step, press “**ESTRAZIONE (EXTRACTION)** (◀▶)” to access the parameters relative to the same step, and subsequently press “**AGITAZIONE (MIXING)** (▲)” or “**AUTOMATICO (AUTOMATIC)**” to increase or decrease the value. Subsequently, press the “**ESTRAZIONE (EXTRACTION)** (◀▶)” key to confirm the data.
8. To exit programming and save the changes press the “**STOP**” key (Fig. 5).

“OMEGA²” BOARD PROGRAMMING TABLE ()**

P	DESCRIPTION	MIN	MAX	C118	C117	C116	STEP
P1	Machine model	0	7	0	2	4	
P2	Slush coefficient	10	40	20	20	15	1
P3	Consistency hysteresis (%of setting)	1	50	10	10	10	1
P4	Voltage and frequency selection	0	2	*	*	*	0= 115-230/50-60/1 1= 400-440/50-60/3 2= 220/230/50-60/3 (without neutral)
P5	Sampling 1 SET OK (AUTO cycle minimum threshold)	50	200	110	110	110	1
P6	Sampling 1 Time (AUTO cycle)	0	22	10	10	10	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P7	Sampling 2 SET OK (AUTO cycle average threshold)	50	200	180	180	180	1
P8	Sampling 2 Time (AUTO cycle)	0	22	8	8	8	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P9	<i>Not active</i>						
P10	<i>Not active</i>						
P11	<i>Not active</i>						
P12	<i>Not active</i>						
P13	Compressor in extraction ON time	0	2	2	2	2	0= 5 sec 1= 10 sec 2= 15 sec 3= 20 sec
P14	Beater ON time in Cyclic Slush mode	1	10	1	1	1	1 sec
P15	<i>Not active</i>						

"OMEGA2" BOARD PROGRAMMING TABLE (**) (continuation)							
P	DESCRIPTION	MIN	MAX	C118	C117	C116	STEP
P16	<i>Not active</i>						
P17	<i>Not active</i>						
P18	Batch freezing Time-Out alarm	0	1	0	0	0	0= 35 min 1= 20 min
P19	Numbers indication filter	0	1	0	0	0	0= Off 1= On
P20	<i>Not present</i>						
P21	<i>Not present</i>						
P22	Consistency Voltmeter correction	0	2	2	2	2	0= Off 1= On V/mainsV 2= On V/mainsV x coefficient

(*) These parameters vary for each unit and variant.

(**) The parameters may vary depending on the software version or customisation. You can always refer to the test inspection board supplied with the machine.

CONSISTENCY CALIBRATION ON OMEGA BOARD

The "C" series TAYLOR batch freezers are fitted with an electronic board equipped with a sophisticated microprocessor able to control the consistency of the ice cream acquiring several parameters among which the absorption value of the beater motor. During the batch freezing cycle the display of the machine indicates the value in numbers from 30 to 250, directly proportional to the hardness of ice cream. Each machine is tested and calibrated by TAYLOR with a mixture with standard features at an absorption value of the beater motor referred to 240 numbers of hardness. This value is shown on the test sheet that accompanies the machine (see test sheet at the following entry: BEATER AMPERE @SET240); normally this calibration is able to satisfy a very wide range of applications.



For any special requirement you can however vary the consistency value of the batch freezer: this operation should be carried out only by authorised technical personnel in possession of a clamp-type ammeter or capacity wattmeter and sufficient accuracy.

Refer to the following instructions to calibrate the consistency:

10. Disconnect the machine and remove the right side panel. Subsequently remove the cover of the electrical box.
11. Locate the cable that passes through the current transformer (identified with L1 - see electrical diagram) and connect the clamp-type ammeter. This way you can measure the absorption of the beater motor.
12. Fill the cylinder with ice cream mixture in the maximum amounts admitted for each model.
13. Power the machine.
14. Press the SEMIAUTOMATICO (SEMI-AUTOMATIC) key, set the amperometric control with SETTING at 240 numbers and confirm the data by pressing **ESTRAZIONE (EXTRACTION)** (◀▶). The machine starts.
15. With the machine running, simultaneously press and hold the “**AGITAZIONE (MIXING)**” and “**AUTOMATICO (AUTOMATIC)**” keys. This way you enter “*Calibration*” mode, the “**AGITAZIONE (MIXING)** (▲)”, “**AUTOMATICO (AUTOMATIC)**” and “**ESTRAZIONE (EXTRACTION)** (◀▶)” keys light up and the display indicates the numerical value of the consistency that gradually increases as batch freezing proceeds.
16. Pressing the “**AGITAZIONE (MIXING)** (▲)” and “**AUTOMATICO (AUTOMATIC)**” keys you can increase and decrease this number to set.
17. When you reach the desired consistency that corresponds to a certain value in ampere indicated on the clamp-type ammeter, press “**AGITAZIONE (MIXING)** (▲)” and “**AUTOMATICO (AUTOMATIC)**” until number 240 appears on the display.
18. Press the “**ESTRAZIONE (EXTRACTION)** (◀▶)” key to memorise the setting.

CONSISTENCY VALUES @ SET 240 400/50/3			
Consistency	C118	C117	C116
Ampere	6,3	9,2	10,8
Watt	2500	3800	4600

CONSISTENCY VALUES @ SET 240 220/60/3			
Consistency	C118	C117	C116
Ampere	11	16	26
Watt	2600	4200	5400

8. INSTRUCTIONS FOR TROUBLESHOOTING

8.1 MANAGEMENT OF ALARMS

MESSAGE	DESCRIPTION	REMEDIES
EME	The door is open and/or the safety grid is lifted. The led flashes and the buzzer emits an intermittent acoustic signal.	Make sure that the door is assembled and closed properly. Check that the safety grid is lowered.
TER	A motor circuit breaker has intervened or the transformer fuse breakdown. The led flashes and the buzzer emits an intermittent acoustic signal.	Wait a few minutes and then press STOP to restore machine operation. If the alarm continues, contact the technician.
L23	L2-L3 phases inverted in the plug.	Contact the technician to invert the phases in the plug.
F-N	The phases and neutral of the electronic card power supply are inverted.	Contact the technician to invert the phases and the neutral of the electronic card power supply.
T-A	Current Transformer breakdown.	Contact the technician.
End	Batch freezing time-out alarm.	In the semi-automatic cycle, select lower consistency levels. Check that the amount of product is within the minimum and maximum admitted limits and that it is balanced properly. If the alarm continues, contact the technician.

8.2 TROUBLESHOOTING

PROBLEM	PROBABLE CAUSES	REMEDIES
The machine does not start (STOP button off).	Master switch open.	Close the switch.
	Electrical anomaly.	Contact the technician.
	Fuses blown.	Contact the technician.
The machine works intermittently during cooling.	Air-cooled machines: air condenser dirty or fan faulty.	Clean the condenser with a brush, check functioning of the fan and the installation conditions on page 9.
	Water-cooled machines: no condensation water.	Make sure there is water in the water system to which the machine is connected. Check the pipes and cocks.
The machine works properly but the product is too firm.	Unbalanced mixture or too little introduced.	Check that the amount of mixture introduced is correct and that it is balanced properly.
	Work program selection incorrect.	Select a suitable work program for the product one wishes to achieve.
The machine works properly but the product is not firm enough.	Unbalanced mixture or too much introduced.	Check that the amount of mixture introduced is correct and that it is balanced properly.
	Work program selection incorrect.	Select a suitable work program for the product one wishes to achieve.
	Beater scrapers worn.	Check them and replace if necessary.
	Insufficient condensation.	Check the installation conditions and that the temperature where the machine is installed does not exceed 35°C.
	Refrigeration system anomaly.	Contact the technician.
During batch freezing the machine becomes noisy and the beater stops.	The belts slip.	Contact the technician to check the belts tension and possibly replace them.
During product extraction the machine becomes noisy.	Excessive hardening of the product.	Make sure you have pressed the "Estrazione" ("Extraction") key before emptying the cylinder.
Presence of liquid ice cream in the drip drawer.	Beater gasket absent or worn.	Check the presence of the gasket and that it is not excessively worn.

9.4 RICAMBI / SPARE PARTS / PIECES DETACHEES / ERSATZTEILE / REPUESTOS

Per la richiesta delle parti di ricambio, si raccomanda di indicare sempre il numero di codice relativo e la denominazione riportata sulla legenda di ciascuna tavola. Si raccomanda inoltre di comunicare sempre il modello ed il numero di matricola della macchina, nonché le caratteristiche della stessa (voltaggio, frequenza e fasi), facilitando in tal modo l'identificazione del particolare. Per ordinare la componentistica di ricambio del compressore indicare sempre anche il modello specificato sulla targhetta del motore. In caso di sostituzione di pezzi, richiedere solo ricambi ORIGINALI TAYLOR ad un concessionario o ad un Rivenditore Autorizzato. TAYLOR declina ogni responsabilità per danni a persone e/o cose derivanti dall'utilizzo di ricambi non originali.

For spare parts ordering, always mention the corresponding code number and the name reported on each table caption. It is also recommended to always mention the machine model and the serial number as well as the technical data (voltage, frequency and phases), to make the identification of the component easier. To order spare parts for the compressor, always mention the model specified on the motor nameplate. In case it is necessary to replace a component, always ask a distributor or an authorized retailer for ORIGINAL spare parts. TAYLOR declines any liability for damages to people and/or things due to employment of non-original spare parts.

En cas de demande de pièces détachées, l'on recommande vivement d'indiquer le numéro de code correspondant et la description figurant sur la légende de chaque tableau. L'on recommande aussi de communiquer le modèle et le numéro d'immatriculation de la machine, ainsi que ses caractéristiques (voltagage, fréquence et phases), afin de faciliter l'identification de la pièce. Pour commander les composants de rechange du compresseur, il faut également indiquer le modèle qui est spécifié sur la plaque d'identification du moteur. En cas de remplacement de pièces, demander uniquement des pièces détachées ORIGINALES TAYLOR en vous adressant à un concessionnaire ou à un Revendeur Autorisé. TAYLOR décline toute responsabilité en cas de dommages aux personnes ou aux choses qui dériveraient de l'utilisation de pièces détachées non originales.

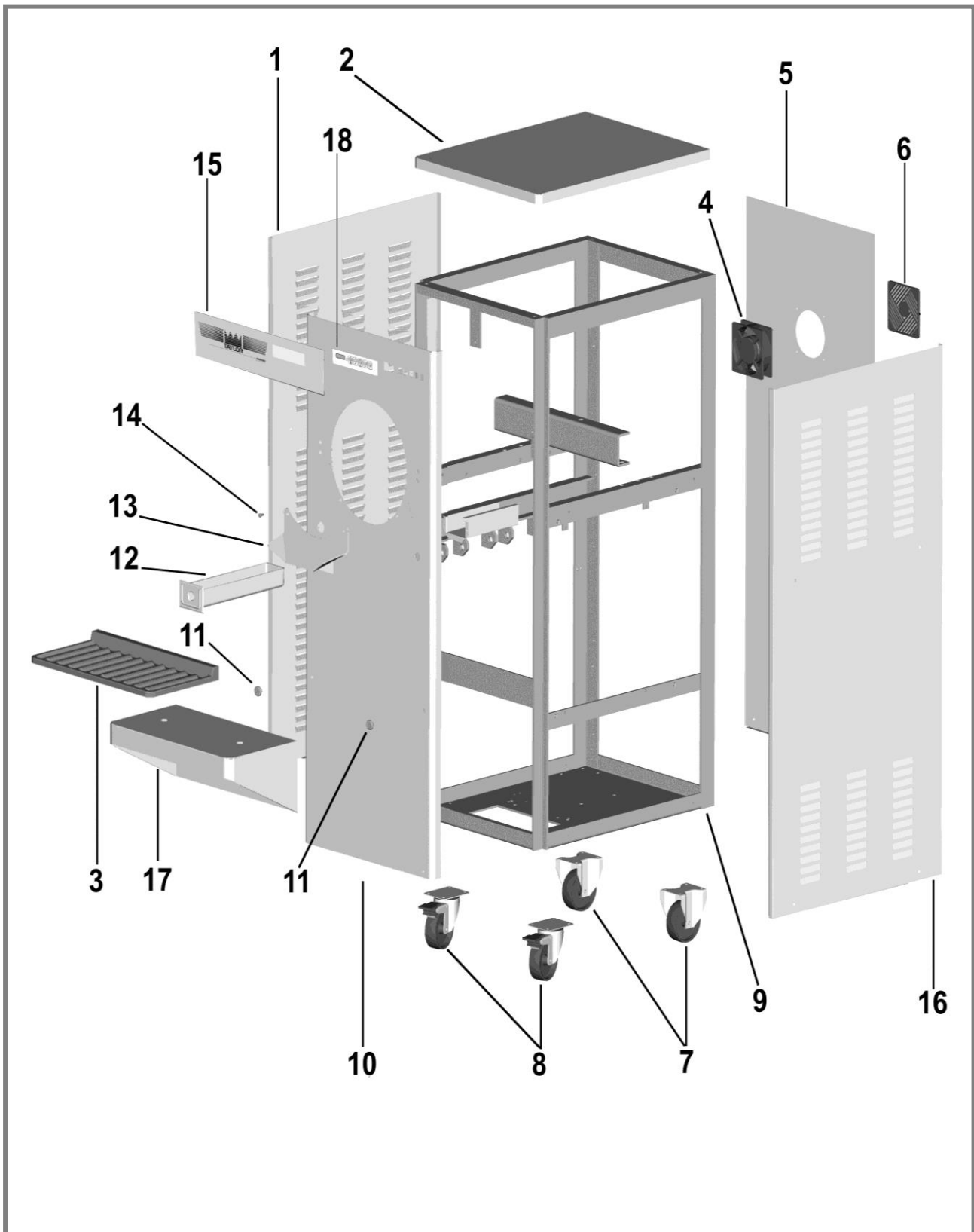
Für die Anfrage von Ersatzteilen raten wir Ihnen, immer die Kodenummer und die entsprechende Benennung einer jeden Tafel mitzuteilen. Wir raten weiterhin, immer das Modell und die Seriennummer der Maschine mitzuteilen als auch die Maschineneigenschaften (Vollleistung, Frequenz und Phasen), um die Erkennung von Besonderheiten zu vereinfachen. Um Ersatzteile des Kompressors zu bestellen, muß man auch das direkte Modell angeben, welches auf dem Motorschild verzeichnet ist. Im Austauschfall von Teilen nur Originalteilen der Firma Frigomat beim Konzessionär oder autorisiertem Wiederverkäufer anfragen. Die Firma TAYLOR ist von jeglichem Schadensersatz an Personen u/o Gegenständen entbunden, die auf den Einsatz von nicht originalen Ersatzteilen zurückzuführen sind.

Para la petición de las partes de recambio, se recomienda indicar siempre el número de código relativo y la denominación indicada en la leyenda de cada tabla. Además, se recomienda comunicar siempre el modelo y el número de matrícula de la máquina, así como las características de la misma (voltaje, frecuencia y fases), facilitando de esta manera la identificación de la parte. Para pedir los componentes de recambio del compresor indicar siempre también el modelo especificado en al placa del motor. En caso de sustitución de piezas, pedir sólo recambios ORIGINALES TAYLOR a un concesionario o a un Revendedor Autorizado. TAYLOR declina cualquier responsabilidad por daños a personas y/o cosas derivados del uso de recambios no originales.

C118 s08 - C117 s06 - C116 s06

W

Tav.1/14



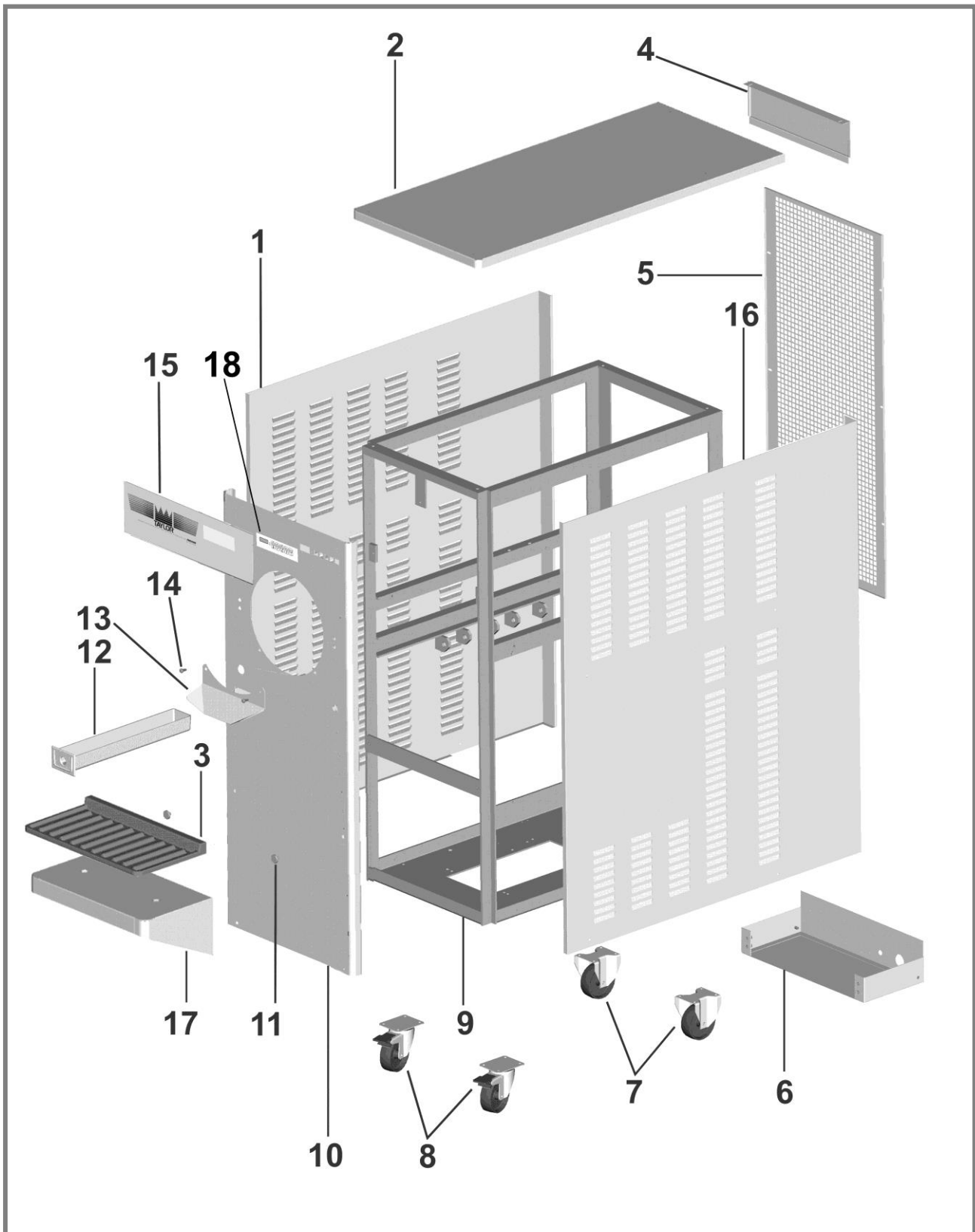
C118 s08 - C117 s06 - C116 s06
W
Tav.1/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	C02.107	C116	Pannello laterale sinistro	Left side panel	Panneau lat. gauche	Seitenblech links	Panel lateral IZQD.
	C02.096	C117-C118	Pannello laterale sinistro	Left side panel	Panneau lat. gauche	Seitenblechl links	Panel lateral IZQD.
2	A02.41426	C116	Cappello	Cover	Couvercle	Deckel	Tapa
	A02.41425	C117-C118	Cappello	Cover	Couvercle	Deckel	Tapa
3	P25.41419	C116-117-118	Tappetino	Rubber matting	Tapis de caoutchouc	Gummimatte	tapecito
4	B01.340	C116-117-118	Ventilatore	Fan	Ventilateur	Ventilator	Ventilador
5	C03.190	C116-117-118	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Blech	Panel posterior
6	B03.38574	C116-117-118	Griglia ventilatore	grid	grille	das Gitter	parilla
7	F02.014	C116-117-118	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
8	F02.013	C116-117-118	Ruota Girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
9	A01.37411	C116	Telaio	Frame	Châssis	Gestell	Armazón
	A01.37412	C117-C118	Telaio	Frame	Châssis	Gestell	Armazón
10	A02.41421	C116-117-118	Pannello anteriore	Front panel	Panneau antérieur	Frontblech	Panel anterior
11	B09.060	C116-117-118	Borchia balconcino	Stud for rest	Ecrou pour support	Buegelbolzen	Remache
12	P19.37192	C116	Cassetto Sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor de gotas
	P19.37193	C117-C118	Cassetto sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor de gotas
13	C06.047	C116-117-118	Bavagliola	Funnel	Etonnoir	Trichter	Embuto
14	B09.197	C116-117-118	Vite bavagliola	Tunnel screw	Vis etonnoir	Trichterschraube	Tornillo embuto
15	M02.37420	C116-117-118	Etichetta anteriore	Front label	Etiquette antérieure	Frontkleber	Etiqueta anterior
16	C02.106	C116	Pannello laterale destro	Right side panel	Panneau lat. droit	Seitenblech rechts	Panel lateral DCHA.
	C02.127	C117-C118	Pannello laterale destro	Right side panel	Panneau lat. droit	Seitenblech rechts	Panel lateral DCHA.
17	A03.41420	C116-117-118	Balconcino	Rest	Support	Buegel	Repisa
18	P05.737	C116-117-118	Etichetta pulsantiera (neutra)	Pushbutton panel label (neutral)	Etiquette du tableau de commande (neutre)	Tastentafelschild (ohne Markierung)	Etiqueta caja de pulsadores (neutral)

C118 s08 - C117 s06 - C116 s06

A

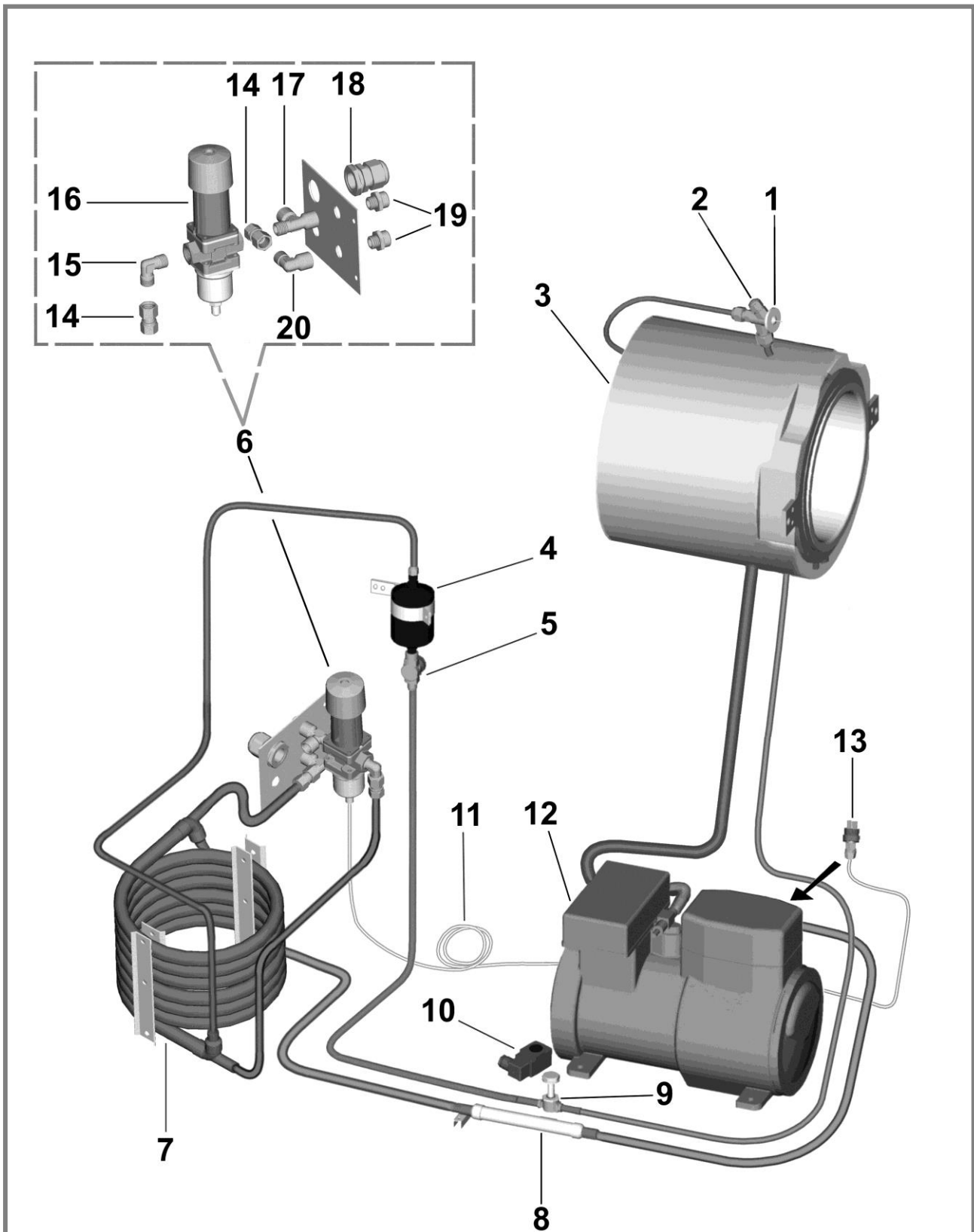
Tav.2/14



C118 s08 - C117 s06 - C116 s06
A
Tav.2/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.37277	C116	Pannello laterale sinistro	Left side panel	Panneau lat. gauche	Seitenblech links	Panel lateral IZQD.
	A02.37272	C117	Pannello laterale sinistro	Left side panel	Panneau lat. gauche	Seitenblechl links	Panel lateral IZQD.
	C02.096	C118	Pannello laterale sinistro	Left side panel	Panneau lat. gauche	Seitenblechl links	Panel lateral IZQD.
2	A02.41424	C116	Cappello	Cover	Couvercle	Deckel	Tapa
	A02.41423	C117	Cappello	Cover	Couvercle	Deckel	Tapa
	A02.41425	C118	Cappello	Cover	Couvercle	Deckel	Tapa
3	P25.41419	C116-117-118	Tappetino	Rubber matting	Tapis de caoutchouc	Gummimatte	tapetito
4	A02.37266	C116-C117	Pannello posteriore superiore	Removable back panel	Panneau postérieur supérieur	Hinteres Paneel abnehmbar	Panel posterior superior
5	A02.37270	C116-C117	Protezione condensatore	Condenser protection	Protection condensateur	Kondensator-Abdeckung	Protection para condensador
	A02.37536	C118	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Blech	Panel posterior
6	A02.37278	C116	Pannello posteriore inferiore	Lower rear panel	Panneau postérieur inférieur	Hinteres unteres Blech	Panel posterior inferior
	A02.37273	C117	Pannello posteriore inferiore	Lower rear panel	Panneau postérieur inférieur	Hinteres unteres Blech	Panel posterior inferior
7	F02.014	C116-117-118	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
8	F02.013	C116-117-118	Ruota Girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
9	A01.37411	1	Telaio	Frame	Châssis	Gestell	Armazón
	A01.37412	C117-C118	Telaio	Frame	Châssis	Gestell	Armazón
10	A02.41421	C116-117-118	Pannello anteriore	Front panel	Panneau antérieur	Frontblech	Panel anterior
11	B09.060	C116-117-118	Borchia balconcino	Stud for rest	Ecrou pour support	Buegelbolzen	Remache
12	P19.37192	C116	Cassetto Sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor de gotas
	P19.37193	C117-C118	Cassetto sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor de gotas
13	C06.047	C116-117-118	Bavagliola	Funnel	Etonnoir	Trichter	Embuto
14	B09.197	C116-117-118	Vite bavagliola	Tunnel screw	Vis etonnoir	Trichterschraube	Tornillo embuto
15	M02.37420	C116-117-118	Etichetta anteriore	Front label	Etiquette antérieure	Frontkleber	Etiqueta anterior
16	A02.37276	C116	Pannello laterale destro	Right side panel	Panneau lat. droit	Seitenblech rechts	Panel lateral DCHA.
	A02.37271	C117	Pannello laterale destro	Right side panel	Panneau lat. droit	Seitenblech rechts	Panel lateral DCHA.
	C02.127	C118	Pannello laterale destro	Right side panel	Panneau lat. droit	Seitenblech rechts	Panel lateral DCHA.
17	A03.41420	C116-117-118	Balconcino	Rest	Support	Buegel	Repisa
18	P05.737	C116-117-118	Etichetta pulsantiera (neutra)	Pushbutton panel label (neutral)	Etiquette du tableau de commande (neutre)	Tastentafelschild (ohne Markierung)	Etiqueta caja de pulsadores (neutral)

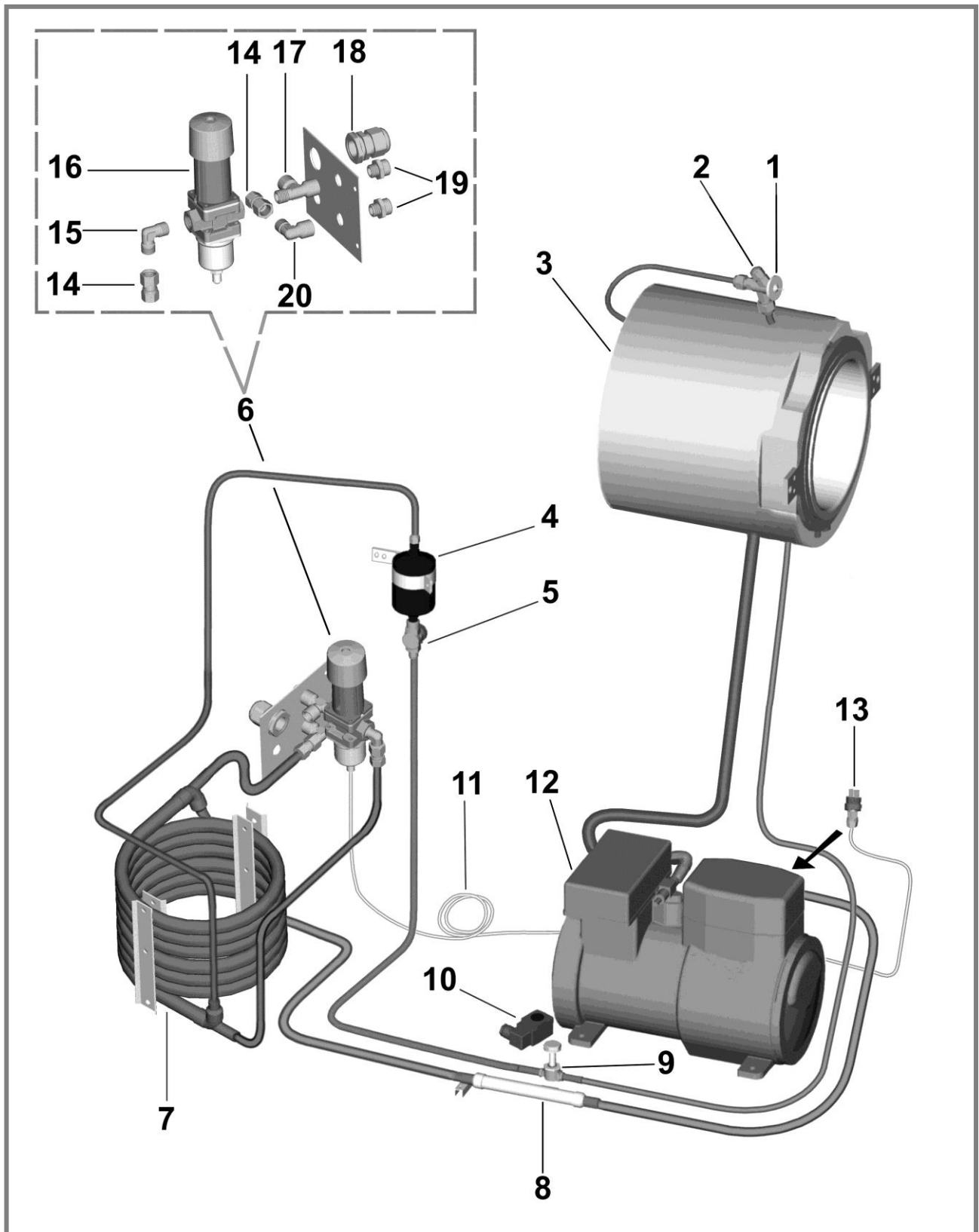
C118 s08 – C117 s06 – C116 s06 400/50/3 W Tav. 3/14



C118 s08 – C117 s06 – C116 s06 400/50/3 W
Tav. 3/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.189	C116-117-118	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.169	C118	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
	A02.170	C117	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
	A02.171	C116	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	A06.151	C118	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
	A06.121	C117	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
	A06.153	C116	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	B04.35032	C116-117-118	Filtro	Filter	Filtre	Filter	Filtro
5	A07.046	C116-117-118	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrolllampe	Testigo líquido
6	Z71.37290	C116-117-118	Gruppo valvola pressostatica	Pressare valve assy	Groupe soupape pressostatique	Druckventil kompl.	Válvula presostática
7	A03.090	C118	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
	A03.091	C117	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
	A03.095	C116	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
8	R09.001.02	C116-117-118	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-dämpfer	Antivibrante
9	A02.152	C116-117-118	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
10	A02.154	C116-117-118	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
11	T50.016	C116-117-118	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape thermostatique	Kapillares Druckventil	Capilar válvula presostática
12	B01.38425	C118	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37698	C117	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.38728	C116	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
13	A02.140	C116-117-118	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
14	R02.114	C116-117-118	Raccordo bicono F/F 10/8x3/8" Gas	Double-taper F/F 10/8x3/8" Gas	Raccord bi-conique F/F 10/8x3/8" Gas	Anschlußstück zweikegelig F/F	Unión bicono F/F 10/8x3/8" Gas
15	R03.019	C116-117-118	Gomito M-M 3/8" Gas	Elbow M-M 3/8" Gas	Coude M-M 3/8" Gas	M-Bogen-M 3/8" Gas	Codo M-M 3/8" Gas
16	A02.061	C116-117-118	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
17	R05.009	C116-117-118	Raccordo a T F/F/M 3/8" Gas	Tee-joint F/F/M 3/8" Gas	Raccord en T F/F/M 3/8" Gas	T Anschlußstück F/F/M 3/8" Gas	Unión en T F/F/M 3/8" Gas
18	E09.37287	C116-117-118	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
19	R02.113	C116-117-118	Nipplo ridotto 1/2"x3/8" Gas	Reduced nipple 1/2"x3/8" Gas	Raccord fileté réduit 1/2"x 3/8" Gas	Verkleinerter Nippel 1/2"x3/8" Gas	Niple reducido 1/2"x3/8" Gas
20	R03.058	C116-117-118	Gomito 90° M/F 3/8" Gas	Elbow 90° M/F 3/8" Gas	Coude 90° M/F 3/8" Gas	Bogen 90° M/F 3/8" Gas	Codo 90° M/F 3/8" Gas

C118 s08 – C117 s06 – C116 s06 220/60/3 W Tav. 4/14

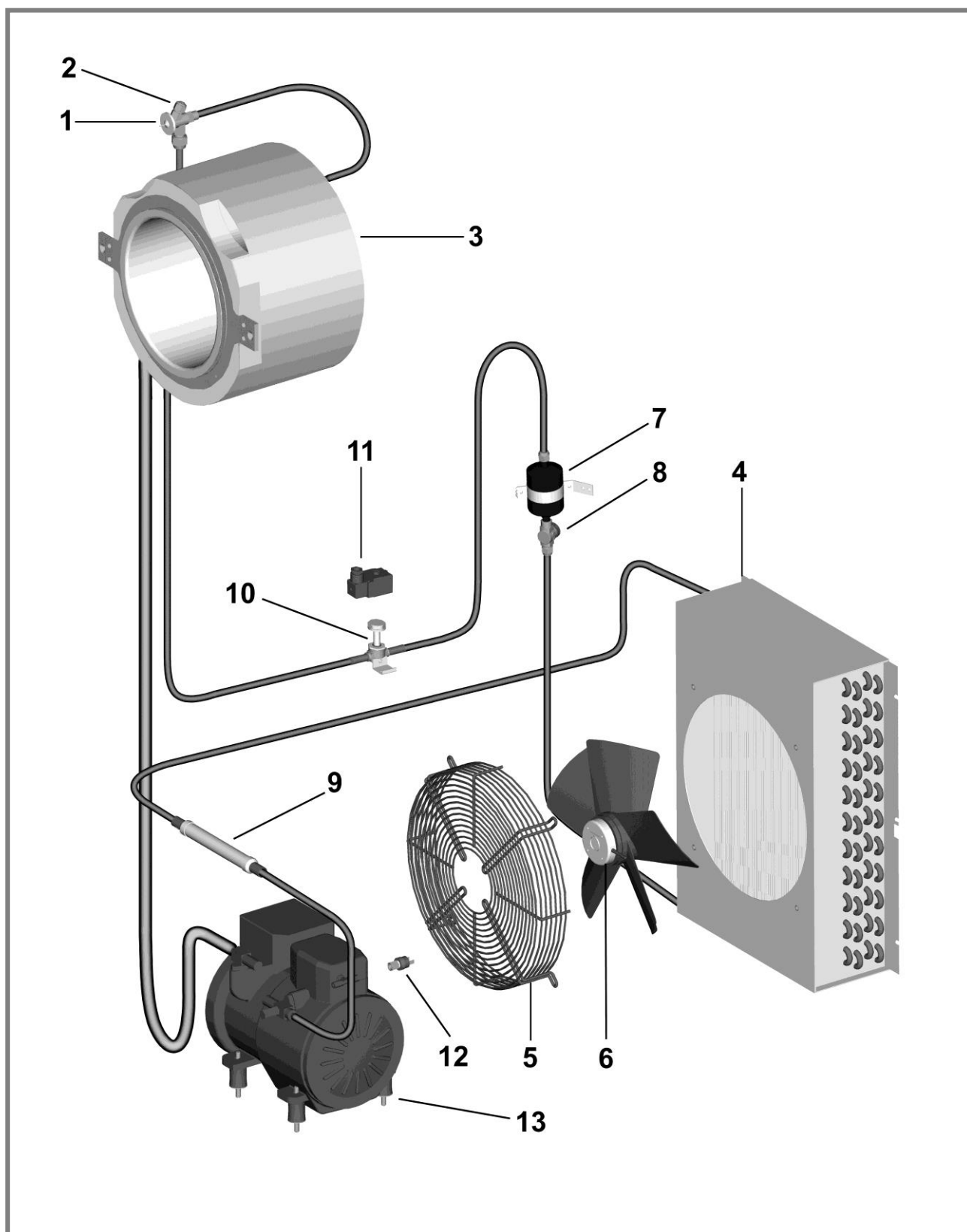


C118 s08 – C117 s06 – C116 s06 220/60/3 W
Tav. 4/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.189	C116-117-118	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.169	C118	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
	A02.170	C117	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
	A02.171	C116	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	A06.151	C118	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
	A06.121	C117	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
	A06.153	C116	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	B04.35032	C116-117-118	Filtro	Filter	Filtre	Filter	Filtro
5	A07.046	C116-117-118	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrolllampe	Testigo líquido
6	Z71.37290	C116-117-118	Gruppo valvola pressostatica	Pressare valve assy	Groupe soupape pressostatique	Druckventil kompl.	Válvula presostática
7	A03.090	C118	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
	A03.091	C117	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
	A03.095	C116	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
8	R09.001.02	C116-117-118	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-dämpfer	Antivibrante
9	A02.152	C116-117-118	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
10	A02.154	C116-117-118	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
11	T50.016	C116-117-118	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape thermostatique	Kapillares Druckventil	Capilar válvula presostática
12	B01.37197	C118	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
	B01.39207	C118	Compressore 440/60/3	Compressor 440/60/3	Compresseur 440/60/3	Kompressor 440/60/3	Compresor 440/60/3
	B01.37198	C117	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
	B01.37199	C116	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
13	A02.140	C116-117-118	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
14	R02.114	C116-117-118	Raccordo bicono F/F 10/8x3/8" Gas	Double-taper F/F 10/8x3/8" Gas	Raccord bi-conique F/F 10/8x3/8" Gas	Anschlußstück zweikegelig F/F	Unión bicono F/F 10/8x3/8" Gas
15	R03.019	C116-117-118	Gomito M-M 3/8" Gas	Elbow M-M 3/8" Gas	Coude M-M 3/8" Gas	M-Bogen-M 3/8" Gas	Codo M-M 3/8" Gas
16	A02.061	C116-117-118	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
17	R05.009	C116-117-118	Raccordo a T F/F/M 3/8" Gas	Tee-joint F/F/M 3/8" Gas	Raccord en T F/F/M 3/8" Gas	T Anschlußstück F/F/M 3/8" Gas	Unión en T F/F/M 3/8" Gas
18	E09.37287	C116-117-118	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
19	R02.113	C116-117-118	Nipplo ridotto 1/2"x3/8" Gas	Reduced nipple 1/2"x3/8" Gas	Raccord fileté réduit 1/2"x3/8" Gas	Verkleinerter Nippel 1/2"x3/8" Gas	Niple reducido 1/2"x3/8" Gas
20	R03.058	C116-117-118	Gomito 90° M/F 3/8" Gas	Elbow 90° M/F 3/8" Gas	Coude 90° M/F 3/8" Gas	Bogen 90° M/F 3/8" Gas	Codo 90° M/F 3/8" Gas

C118 s08 A

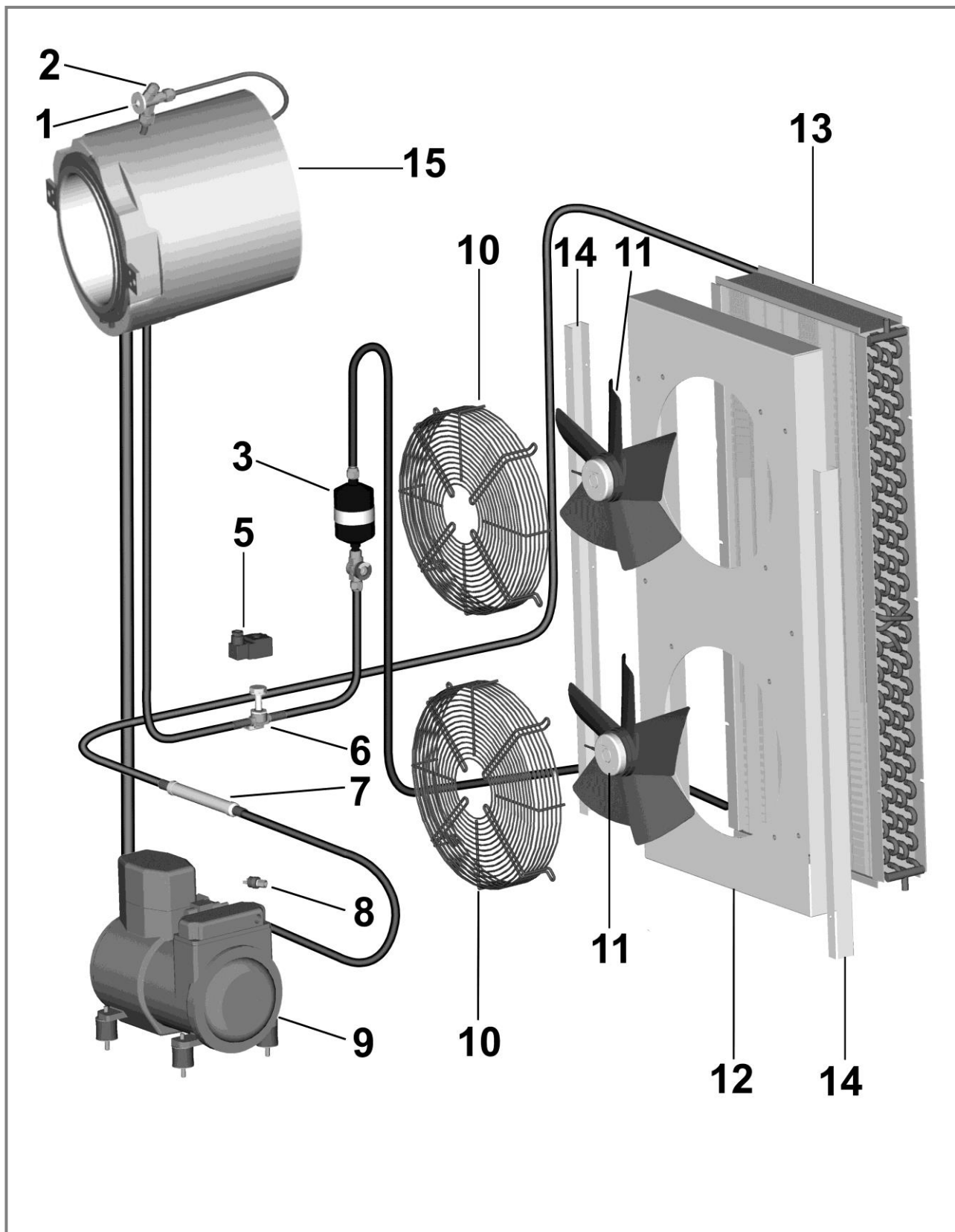
Tav.5/14



C118 s08 A

Tav.5/14

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.189	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.169	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	A06.151	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	A03.079	Condensatore aria	Air condenser	Condensateur à air	Luftkondensator	Condensador aire
5	B03.37449	Griglia	Grate	Grille	Gitter	Rejilla
6	E01.37422	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatoromotor	Motor ventilador
7	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
8	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrolllampe	Testigo líquido
9	R09.001.02	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-dämpfer	Antivibrante
10	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
11	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
12	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
13	B01.38425	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37197	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3

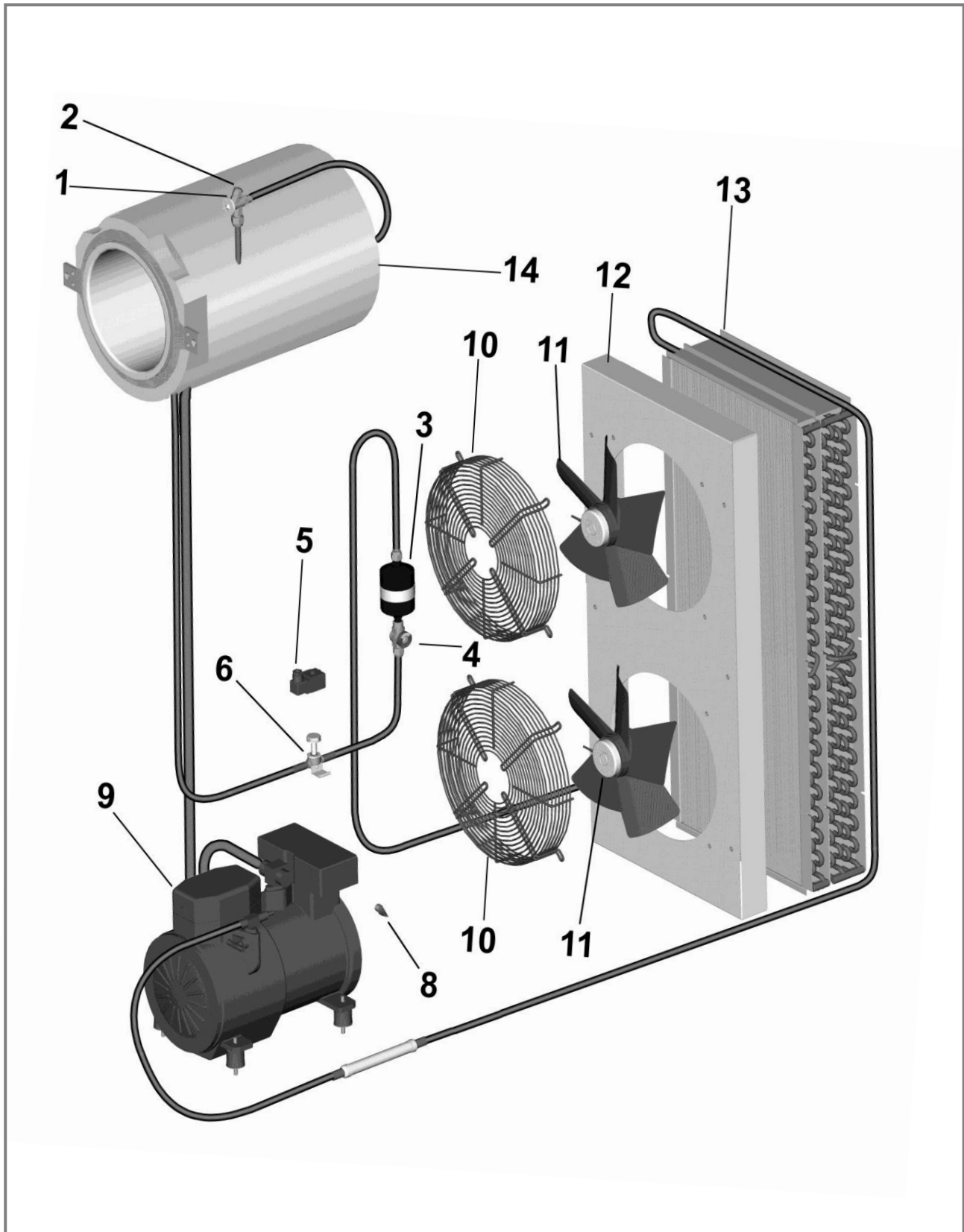


C117 s06 A
Tav.6/14

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.189	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.170	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice suopape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
4	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrollampe	Testigo líquido
5	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
6	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
7	R09.001.02	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-Dämpfer	Antivibrante
8	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
9	B01.37698	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37198	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
10	B03.37449	Griglia	Grate	Grille	Gitter	Parilla
11	E01.37422	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador
12	A04.37269	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
13	B02.37253	Condensatore ad aria	Air condenser	Condensateur á air	Luftkondensator	Condensador aire
14	A04.37275	Distanziale	Spacer	Entretoise	Scheibe	Distanciador
15	A06.121	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento

C116 s06 A

Tav. 7/14

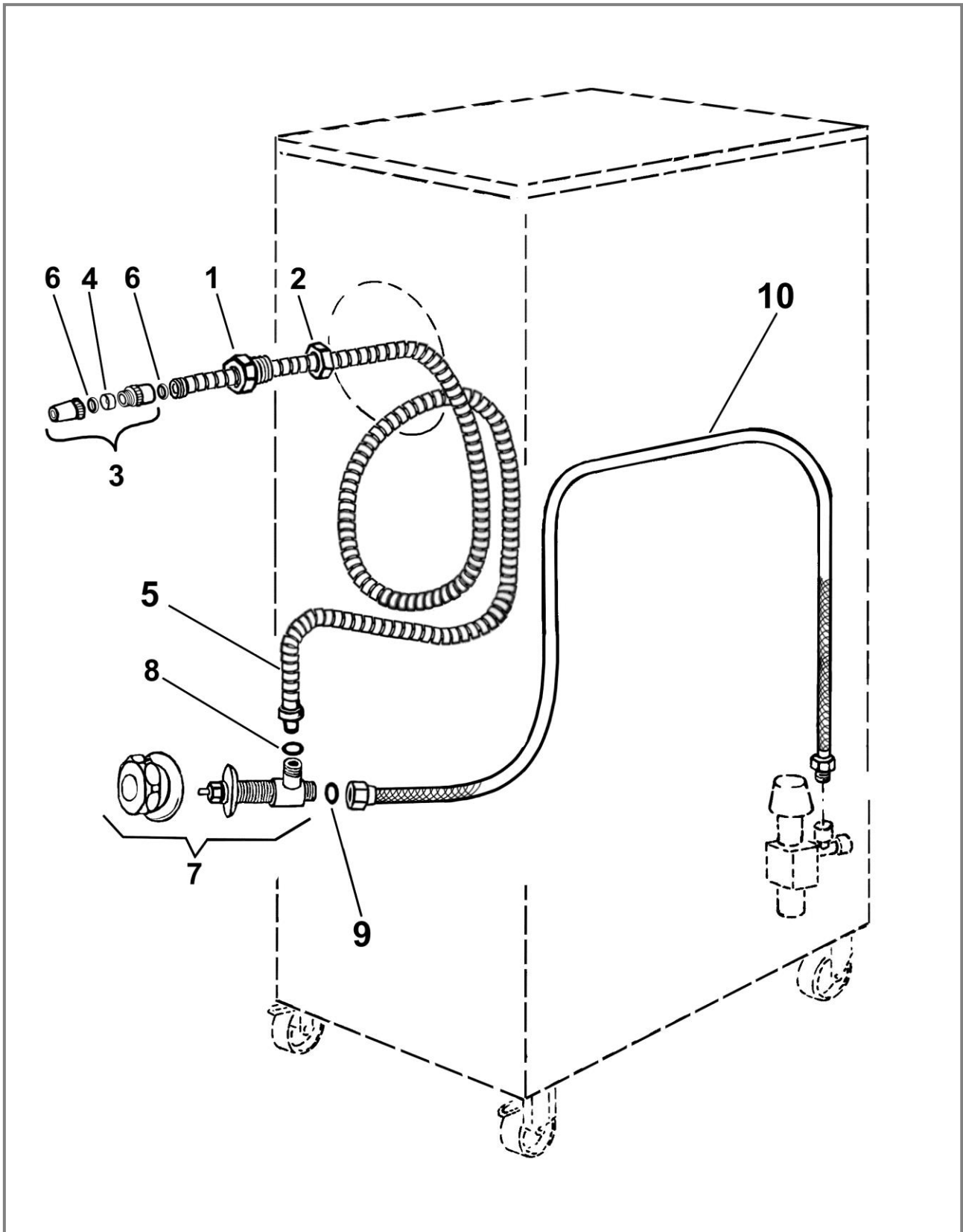


C116 s06 A
Tav.7/14

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.189	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.171	Orifizio per valvola termostatica	Orifice for thermostatic valve opening	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
4	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrollampe	Testigo líquido
5	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
6	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
7	R09.001.02	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-Dämpfer	Antivibrante
8	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
9	B01.38728	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37199	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
10	B03.37449	Griglia	Grate	Grille	Gitter	Parilla
11	E01.37422	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador
12	A04.37269	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
13	B02.37285	Condensatore ad aria	Air condenser	Condensateur á air	Luftkondensator	Condensador aire
14	A06.153	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento

C118 s08 – C117 s06 – C116 s06

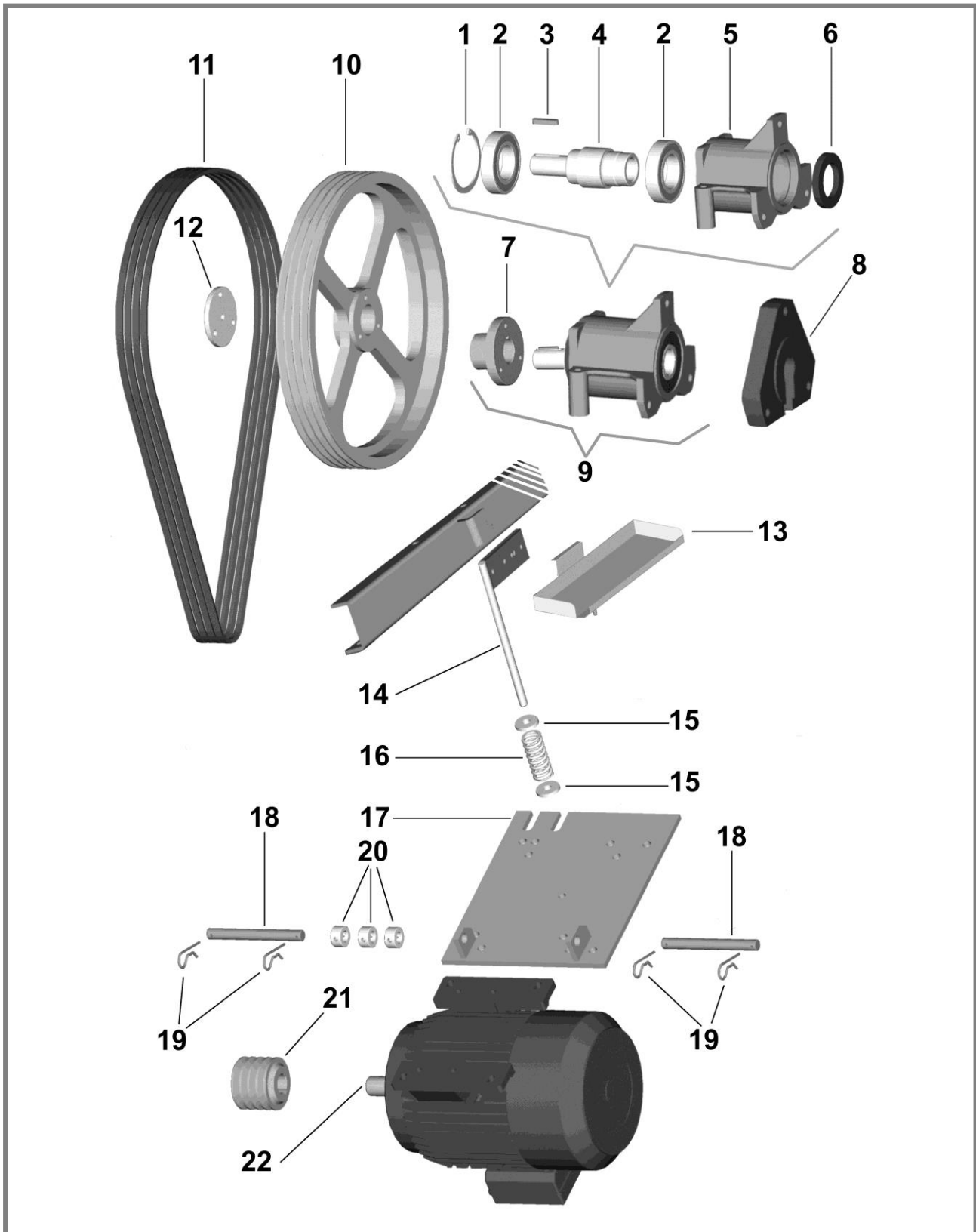
Tav. 8/14



TITAN 3S s08 - TITAN 2 s06 - TITAN 1 s06
Tav. 8/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A10.005	C116-117-118	Manicotto doccia	Sleeve for shower	Manchon pour douchette	Muffe f. Dusche	Manguito por ducha
2	V13.037	C116-117-118	Dado esagonale 1/2"	Hexagon nut 1/2"	Ecrou hexagonal 1/2"	Sechskantmutter 1/2"	Dado exagonal 1/2"
3	A10.003	C116-117-118	Terminale per doccia	Shower terminal	Terminal de douche	Duschenteil	Terminal ducha
4	P06.030.02	C116-117-118	Guarnizione per terminale	Terminal gasket	Joint terminal	Dichtung für Endanschluß	Guarnición terminal
5	A10.008	C116-117-118	Tubo doccia	Shower hose	Tuyau douchette	Duschschlauch	Tubo ducha
6	P06.011	C116-117-118	Guarnizione per flessibile	Hose gasket	Joint pour flexible	Schlauchdichtung	Guarnición flexible
7	A10.007	C116-117-118	Rubinetto Teorema	Cock	Robinet	Ausgabehahn	Grifo
8	P06.085	C116-117-118	Guarnizione 1/2"	Basket 1/2"	Joint 1/2"	Dichtung 1/2"	Guarnición 1/2"
9	P06.39899	C116-117-118	Guarnizione 1/2"	Basket 1/2"	Joint 1/2"	Dichtung 1/2"	Guarnición 1/2"
10	H05.39815	C116	Tubo flessibile L.2000 3/8M-1/2F	Flexible tube L.2000 3/8M-1/2F	Tuyau flexible L.2000 3/8M-1/2F	Schlauch L.2000 3/8M-1/2F	Tubo flexible L.2000 3/8M-1/2F
	H05.39813	C117-C118	Tubo flessibile L.1500 3/8M-1/2F	Flexible tube L. 1500 3/8M-1/2F	Tuyau flexible L. 1500 3/8M-1/2F	Schlauch L. 1500 3/8M-1/2F	Tubo flexible L. 1500 3/8M-1/2F

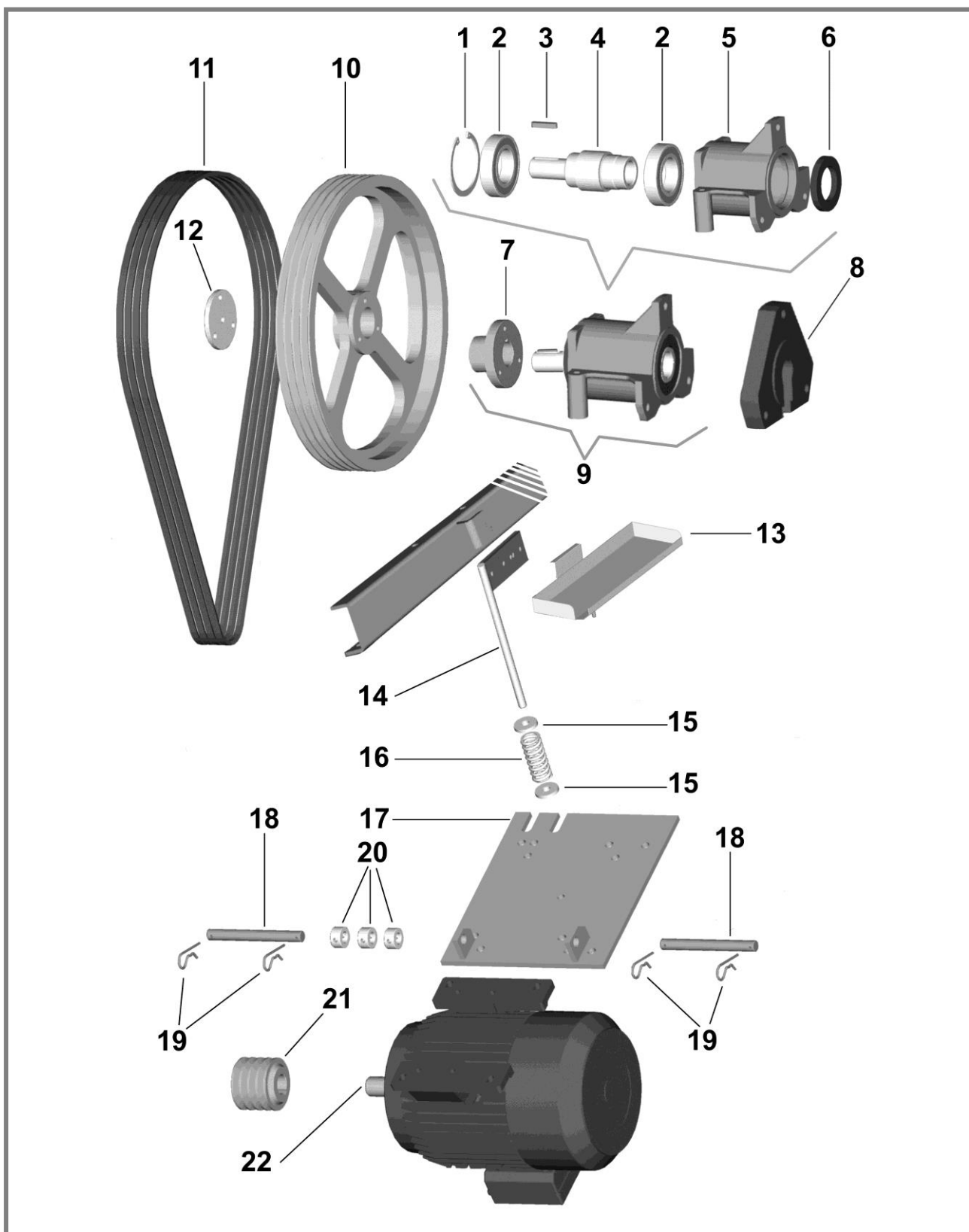
C118 s08 – C117 s06 – C116 s06 400/50/3 Tav. 9/14



C118 s08 – C117 s06 – C116 s06 400/50/3
Tav. 9/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	V17.37933	C116-117-118	Seeger DI90	Seegerring	Seeger	Seegerring	Seeger
2	B14.007	C116-117-118	Cuscinetto	Bearing	Galet	Kugellager	Cojinete
3	B04.131	C116-117-118	Chiavetta	Key	Clavette	Keil	Chaveta
4	B04.106	C116-117-118	Perno condotto	Driven pin	Axe	Bolzen	Pernio canal
5	B04.120	C116-117-118	Corpo supporto	Body	Corp du support	Gehäuse	Cuerpo soporte
6	P11.043	C116-117-118	Anello di tenuta	Seal Ring	Joint	Dichtung	Arandela de sujeccion
7	B02.055	C116-117-118	Mozzo puleggia	Hub	Moyeu	Nabe	Eje pulea
8	B10.235	C116-117-118	Guarnizione post.	Termic trap	Joint postérieur	Hintere Abdichtung	Guarnición post.
9	B04.122	C117-C116	Assieme supporto	Support assy	Support compl.	Kompl. Halter	Conjunto soporte
10	L06.38864	C118	Puleggia condotta	Driven pulley	Poulie conduite	Geführte Rolle	Pulea conducta
	L06.38865	C116-C117	Puleggia condotta	Driven pulley	Poulie conduite	Geführte Rolle	Pulea conducta
11	P01.033	C116-117-118	Cinghia	Belt	Courroie	Riemen	Correa
12	B02.051	C116-117-118	Piattello pul.cond.	Driven pulley plate	Plat de poulie	Scheibe fuer Rolle	Platito polea
13	P19.37384	C116-117-118	Sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor
14	F03.228	C116-117-118	Staffa tirante	Bolt	Tige	Bride	Estafa tirante
15	P04.095	C116-117-118	Rondella in gomma	Rubber washer	Ecrou en caoutchouc	Gummi-Scheibe	Arandela en goma
16	B11.026	C116-117-118	Molla	Spring	Ressort	Feder	Muelle
17	A04.37413	C116-117-118	Piastra motore	Support plate	Support du moteur	Motorhalter	Brida motor
18	L21.37520	C116-117-118	Perno	Hinge pin	Axe du fermoir	Scharnierbolzen	Pernio broche
19	V14.071.02	C116-117-118	Copiglia sagomata	Split pin	Goupille	Splinte	Chaveta moldurado
20	B10.236	C116-117-118	Boccola	Bush	Douille	Buchse	Hebilla
21	B02.008	C118	Puleggia motore 400/50/3	Driving pulley 400/50/3	Poulie de conduite 400/50/3	Führungsrolle 400/50/3	Pulea conductora 400/50/3
	B02.017	C116-C117	Puleggia motore 400/50/3	Driving pulley 400/50/3	Poulie de conduite 400/50/3	Führungsrolle 400/50/3	Pulea conductora 400/50/3
22	B01.343	C118	Motore mescolatore 400/50/3	Beater motor 400/50/3	Moteur mélangeur 400/50/3	Rührmotor 400/50/3	Motor agitador 400/50/3
	B01.342	C117	Motore mescolatore 400/50/3	Beater motor 400/50/3	Moteur mélangeur 400/50/3	Rührmotor 400/50/3	Motor agitador 400/50/3
	E01.35186	C116	Motore mescolatore 400/50/3	Beater motor 400/50/3	Moteur mélangeur 400/50/3	Rührmotor 400/50/3	Motor agitador 400/50/3

C118 s08 – C117 s06 – C116 s06 220/60/3 Tav. 10/14



TITAN 3S s08 - TITAN 2 s06 - TITAN 1 s06 220/60/3
Tav. 10/14

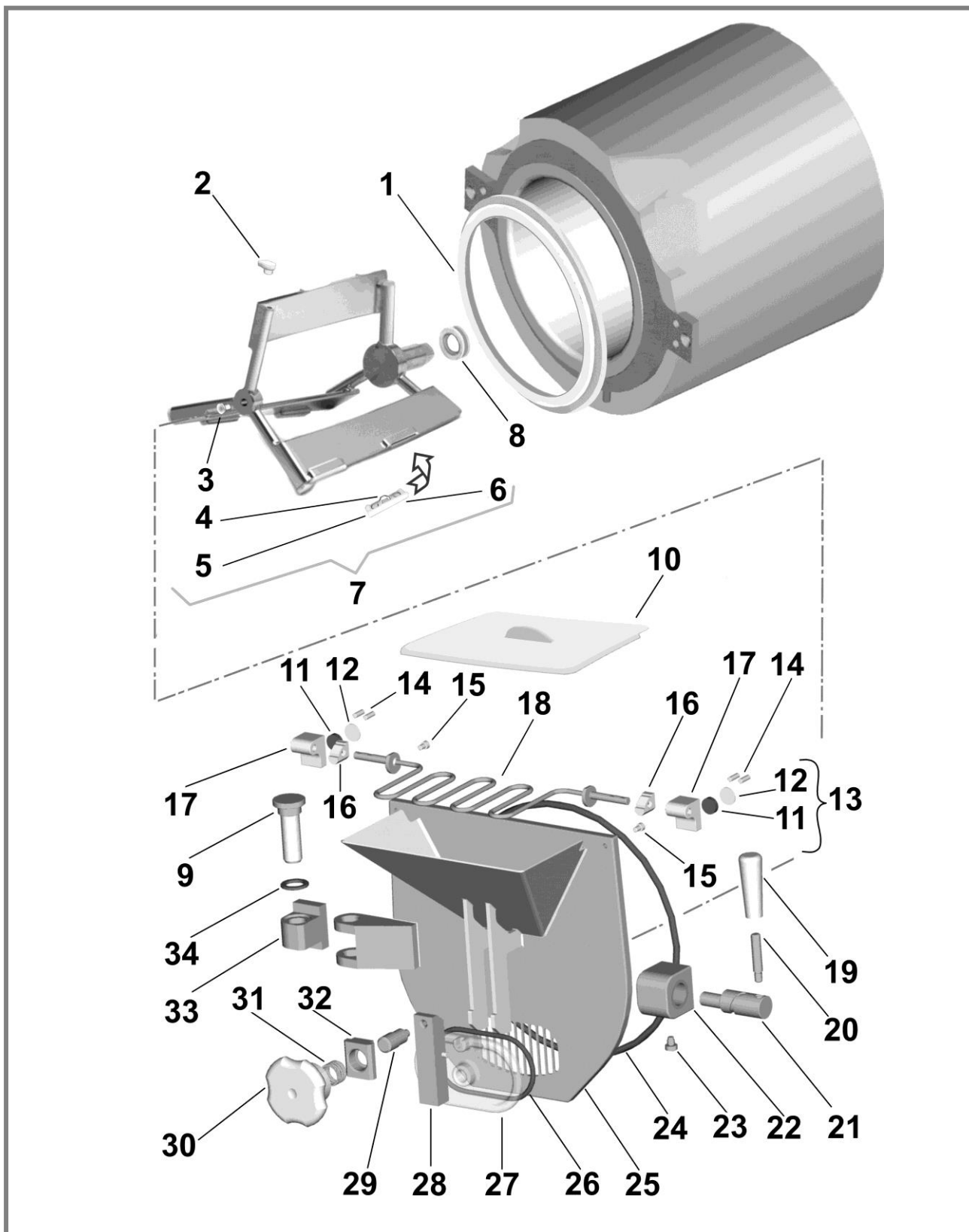
P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	V17.37933	C116-117-118	Seeger DI90	Seegerring	Seeger	Seegerring	Seeger
2	B14.007	C116-117-118	Cuscinetto	Bearing	Galet	Kugellager	Cojinete
3	B04.131	C116-117-118	Chiavetta	Key	Clavette	Keil	Chaveta
4	B04.106	C116-117-118	Perno condotto	Driven pin	Axe	Bolzen	Pernio canal
5	B04.120	C116-117-118	Corpo supporto	Body	Corp du support	Gehäuse	Cuerpo soporte
6	P11.043	C116-117-118	Anello di tenuta	Seal Ring	Joint	Dichtung	Arandela de sujeccion
7	B02.055	C116-117-118	Mozzo puleggia	Hub	Moyeu	Nabe	Eje pulea
8	B10.235	C116-117-118	Guarnizione post.	Termic trap	Joint postérieur	Hintere Abdichtung	Guarnición post.
9	B04.122	C117-C116	Assieme supporto	Support assy	Support compl.	Kompl. Halter	Conjunto soporte
10	L06.38864	C118	Puleggia condotta	Driven pulley	Poulie conduite	Geführte Rolle	Pulea conducta
	L06.38865	C116-C117	Puleggia condotta	Driven pulley	Poulie conduite	Geführte Rolle	Pulea conducta
11	P01.033	C116-117-118	Cinghia	Belt	Courroie	Riemen	Correa
12	B02.051	C116-117-118	Piattello pul.cond.	Driven pulley plate	Plat de poulie	Scheibe fuer Rolle	Platito polea
13	P19.37384	C116-117-118	Sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor
14	F03.228	C116-117-118	Staffa tirante	Bolt	Tige	Bride	Estafa tirante
15	P04.095	C116-117-118	Rondella in gomma	Rubber washer	Ecrou en caoutchouc	Gummi-Scheibe	Arandela en goma
16	B11.026	C116-117-118	Molla	Spring	Ressort	Feder	Muelle
17	A04.37413	C116-117-118	Piastra motore	Support plate	Support du moteur	Motorhalter	Brida motor
18	L21.37520	C116-117-118	Perno	Hinge pin	Axe du fermoir	Scharnierbolzen	Pernio broche
19	V14.071.02	C116-117-118	Copiglia sagomata	Split pin	Goupille	Splinte	Chaveta moldurado
20	B10.236	C116-117-118	Boccola	Bush	Douille	Buchse	Hebilla
21	B02.082	C118	Puleggia motore 220/60/3	Driving pulley 220/60/3	Poulie de conduite 220/60/3	Führungsrolle 220/60/3	Pulea conductora 220/60/3
	B02.142	C116-C117	Puleggia motore 220/60/3	Driving pulley 220/60/3	Poulie de conduite 220/60/3	Führungsrolle 220/60/3	Pulea conductora 220/60/3
22 *	E01.37194	C118	Motore mescolatore 220/60/3	Beater motor 220/60/3	Moteur mélangeur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3
	E01.42084	C118	Motore mescolatore 440/60/3	Beater motor 440/60/3	Moteur mélangeur 440/60/3	Rührmotor 440/60/3	Motor agitador 440/60/3
	E01.37195	C117	Motore mescolatore 220/60/3	Beater motor 220/60/3	Moteur mélangeur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3
	E01.37196	C116	Motore mescolatore 220/60/3	Beater motor 220/60/3	Moteur mélangeur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3
22 **	E01.39880	C118	Motore mescolatore 220/60/3	Beater motor 220/60/3	Moteur mélangeur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3
	E01.39879	C117	Motore mescolatore 220/60/3	Beater motor 220/60/3	Moteur mélangeur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3

* = Motori Bonora

** = Motori AEG Lafert

C118 s08 – C117 s06 – C116 s06

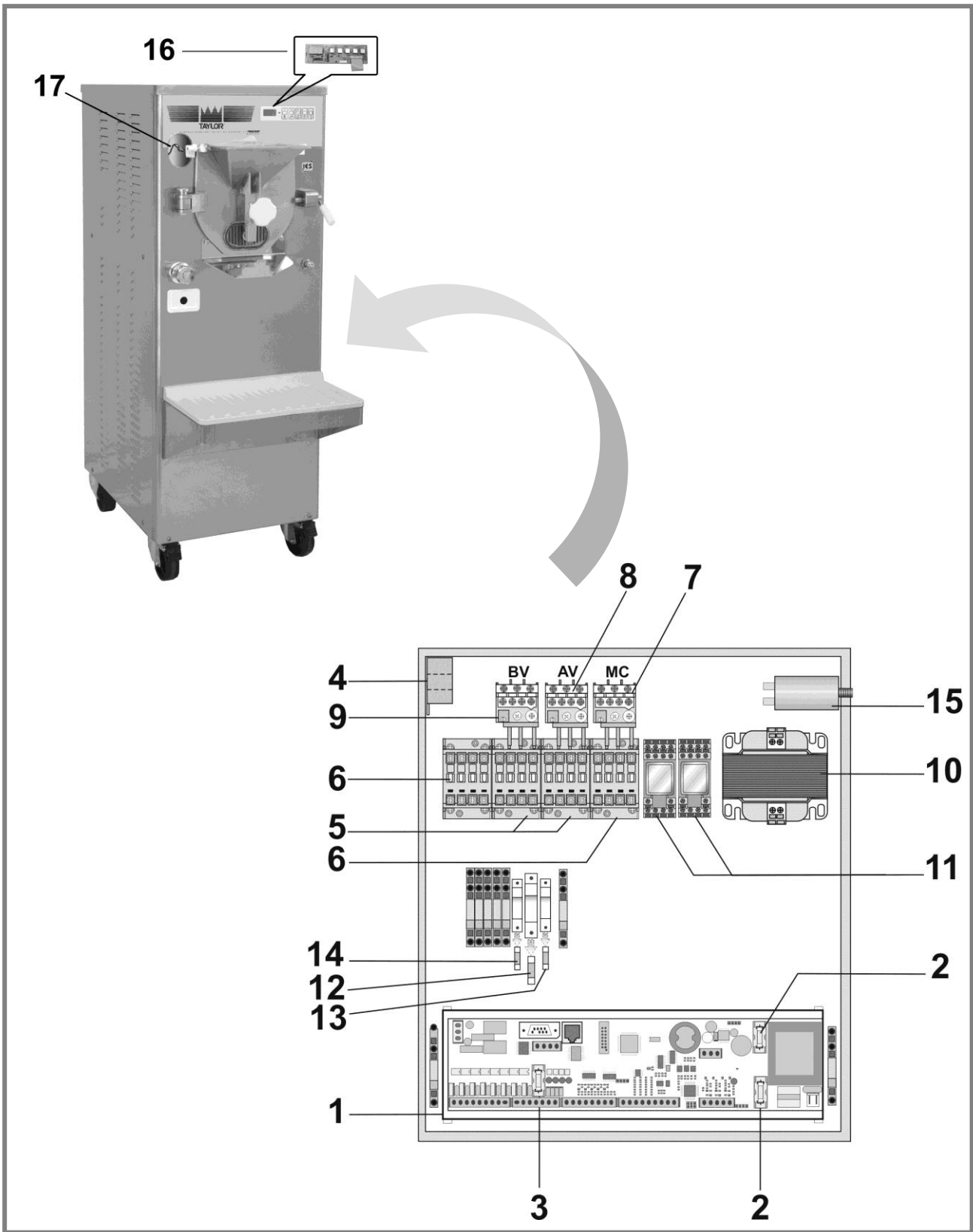
Tav. 11/14



TITAN 3S s08 - TITAN 2 s06 - TITAN 1 s06
Tav. 11/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P03.120.01	C116-117-118	Isolante anteriore	Front insulator	Isolant antérieur	Vorderes-Isolationselement	Aslante anterior
2	P18.37146	C116-117-118	Tappo centratura	Centering boss	Bouchon de centrage	Duebel	Tapon de cierre
3	P18.37144	C116-117-118	Inserto centrale	Central insert	Bouchon	Einsatz	Injerto central
4	A10.38854	C116-117-118	Molla per pattino	Scraper spring	Ressort râclette	Schaber-Feder	Patines-muella
5	P18.38853	C116-117-118	Pattino	Scraper	Râclette	Schaber	Patines
6	Z69.39012	C116-117-118	Pattino+molla	Scraper+spring	Ressort+râclette	Schaber+Feder	Patines+muella
7	Z70.38855	C118	Agitatore completo	Beater assy	Agitateur compl.	Rührwerk	Agidador
	Z70.38850	C117	Agitatore completo	Beater assy	Agitateur compl.	Rührwerk	Agidador
	Z70.38862	C116	Agitatore completo	Beater assy	Agitateur compl.	Rührwerk	Agidador
8	P12.005	C116-117-118	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
9	B08.061	C116-117-118	Perno cerniera	Pin for hinge	Goujon pour fermoir	Scharnierstift	Perno bisagra
10	P03.169	C116-117-118	Copritramoggia	Hopper cover	Couvercle de trémie	Einfülltrichtergitter	Tapa tolva
11	D05.142	C116-117-118	Magnete	Magnet	Aimant	Magnet	Imán
12	C05.159	C116-117-118	Dischetto	Small disk	Petit disque	Scheibe	disco
13	Z82.38447	C116-117-118	Assieme portamagnete	Magnet assy	Aimant complet	Kompl. Magnet	portaiman
14	V08.031	C116-117-118	Grano	Grain	Grain	Stift	Tornillo
15	V04.37386	C116-117-118	Vite fissaggio bottone	Fixing screw	Vis de fixation	Befestigungsschraube	Tornillo
16	B08.049	C116-117-118	Bottone supporto griglia	Grate bracket	Support de grille	Gitterhalter	Soporte rejilla
17	P02.167.01	C116-117-118	Supporto magnete	Magnet support	Support de l'alimentation	Magnet-Halter	Soporte imán
18	Z82.37166	C116-117-118	Griglia di sicurezza	Grate assy	Grille compl.	Kompl. Bitter	Rejilla
19	P02.155	C116-117-118	Maniglia leva portello	Lever handle	Poignée	Griff	Manija de bloqueo puerta
20	B08.056	C116-117-118	Leva eccentrico	Eccentric lever	Poignée de came	Nochengriff	Leva para excentrica
21	B08.080	C116-117-118	Eccentrico chiusura portello	Door closing cam	Came de fermeture porte	Nochentürverschluß	Excentrico de cierre puerta
22	B08.045	C116-117-118	Blocchetto eccentrico	Block assy	Cale compl.	Block	Grupo bloque excentrico
23	B09.114	C116-117-118	Vite fissaggio eccentrico	Fixing screw	Vis de fixation	Befestigungsschraube	Tornillo por excentrico
24	P10.120	C116-117-118	Guarnizione	Door seal	Joint	Dichtung	Guarnición puerta
25	Z84.37161	C116-117-118	Assieme portello	Door assy	Porte compl.	Kompl. Tür	Grupo puerta
26	P10.130	C116-117-118	Guarnizione piattello	Door seal	Joint de porte	Türdichtung	Guarnición por platina de cierre
27	P19.37143	C116-117-118	Portello erogazione	Door assy	Porte compl.	Kompl. Tür	Platina de cierre
28	B08.075	C116-117-118	Corsoio	Slider	Coulisse	Gleitstein	Corredizo
29	B09.214	C116-117-118	Perno di guida	Driving pin	Axe de conduite	Führungsring	Piernu
30	P02.201	C116-117-118	Pomolo portello	Lever handle	Poignée	Griff	Pomo
31	B11.057	C116-117-118	Molla	Spring	Ressort	Feder	Muelle
32	B08.076	C116-117-118	Fodero molla	Spring sleeve	Corp du ressort	Gehäuse	Vaina muelle
33	B08.048	C116-117-118	Blocchetto cerniera	Hinge block	Cale de charnière	Scharnierblock	Soporto bisagra
34	B08.085	C116-117-118	Rondella	Washer	Rondelle	Scheibe	Arandela

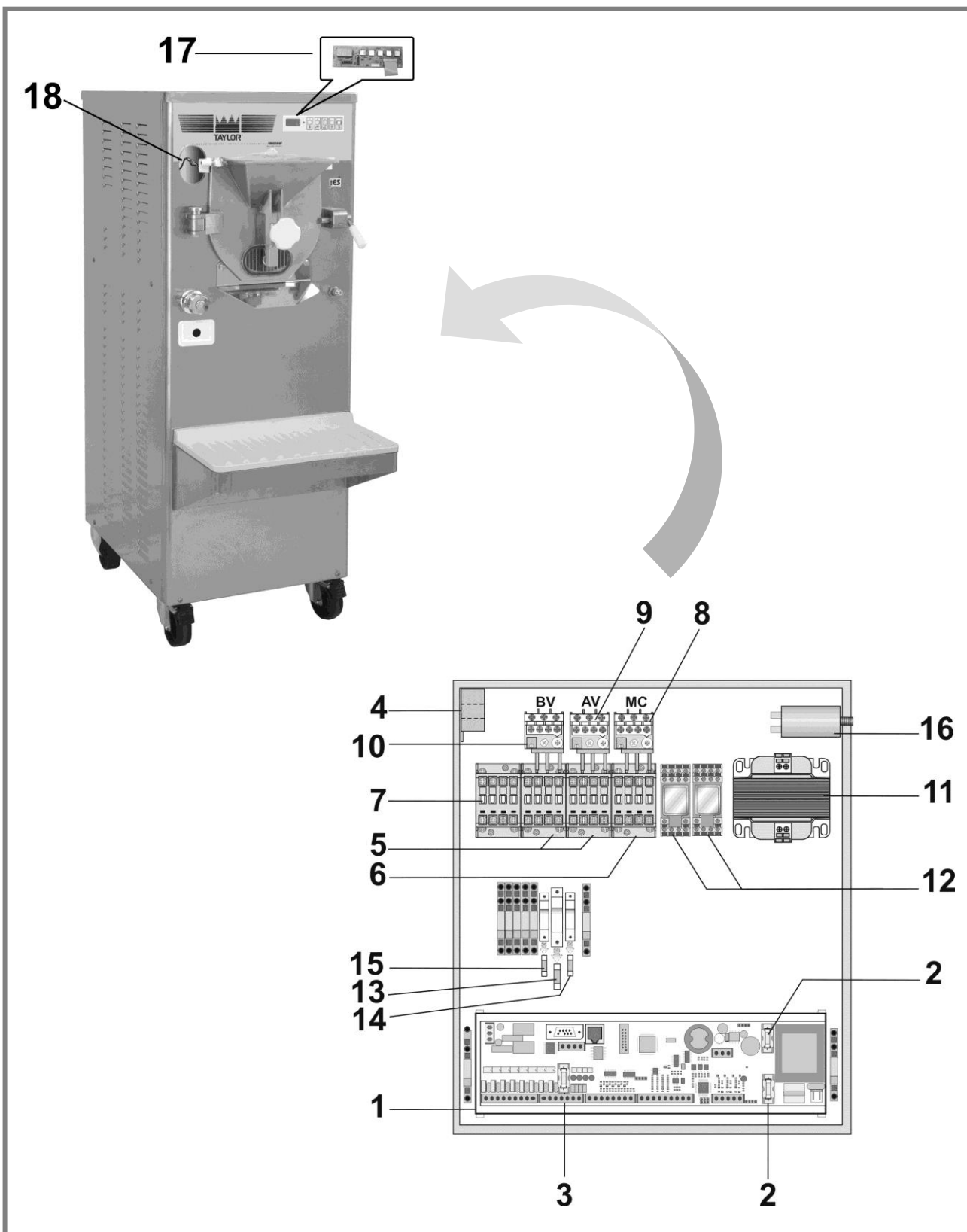
C118 s08 – C117 s06 – C116 s06 400/50/3 Tav. 12/14



TITAN 3S s08 - TITAN 2 s06 - TITAN 1 s06 400/50/3
Tav. 12/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	E15.40521	C116-117-118	Scheda comando OMG ²	OMG ² control card	Carte de commande OMG ²	Kommandokarte OMG ²	Tarjeta de mando OMG ²
2	E08.38486	C116-117-118	Fusibile 5x20 T 500 mA	Fuse 5x20 T 500 mA	Fusible 5x20 T 500 mA	Sicherung 5x20 T 500 mA	Fusibile 5x20 T 500 mA
3	E08.39143	C116-117-118	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
4	D03.157	C116-117-118	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
5	E08.35303	C116-117-118	Teleruttore A16 30 01	Remote control switch A16 30 01	Télerupteur A16 30 01	Fernschalter A16 30 01	Telerruptor A16 30 01
6	D02.063	C116-117-118	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
7	D03.162	C118	Termica Range 6-8,5	Overload Range 6-8,5	Thermique Range 6-8,5	Thermoschutz Range 6-8,5	Termal Range 6-8,5
	D03.165	C116-C117	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
8	D03.162	C118	Termica Range 6-8,5	Overload Range 6-8,5	Thermique Range 6-8,5	Thermoschutz Range 6-8,5	Termal Range 6-8,5
	D03.165	C117	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
	D03.168	C116	Termica Range 13-19	Overload Range 13-19	Thermique Range 13-19	Thermoschutz Range 13-19	Termal Range 13-19
9	D03.162	C118	Termica Range 6-8,5	Overload Range 6-8,5	Thermique Range 6-8,5	Thermoschutz Range 6-8,5	Termal Range 6-8,5
	D03.165	C117	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
	D03.168	C116	Termica Range 13-19	Overload Range 13-19	Thermique Range 13-19	Thermoschutz Range 13-19	Termal Range 13-19
10	E08.37452	C116-117-118	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Transformador 24 V 100 VA
11	E08.37283	C116-117-118	Relè	Relay	Relais	Relay	Rele
	D02.061	C116-C117 A	Teleruttore A12 30 10	Remote control switch A30 30 10	Télerupteur A30 30 10	Fernschalter A30 30 10	Telerruptor A30 30 10
12	E08.39340	C116-117-118	Fusibile 10x38 T 2A	Fuse 10x38 T 2A	Fusible 10x38 T 2A	Sicherung 10x38 T 2A	Fusibile 10x38 T 2A
13	E08.37453	C116-117-118	Fusibile 5x20 T 160MA	Fuse 5x20 T 160MA	Fusible 5x20 T 160MA	Sicherung 5x20 T 160MA	Fusibile 5x20 T 160MA
14	E08.39143	C116-117-118	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
15	E06.37665	C116-117-118 A	Condensatore 4 µf	Condenser 4 µf	Condesateur 4 µf	Kondensator 4 µf	Condensador 4 µf
16	E15.40588	C116-117-118	Scheda pulsantiera	Pushbutton card	Carte du tableau	Tastenfeldkarte	tarjeta pulsadores
17	D05.141	C116-117-118	Reed	Reed	Reed	Reed	Reed
-	E13.38654	C116-117-118	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de commande	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores

C118 s08 – C117 s06 – C116 s06 220/60/3 Tav. 13/14



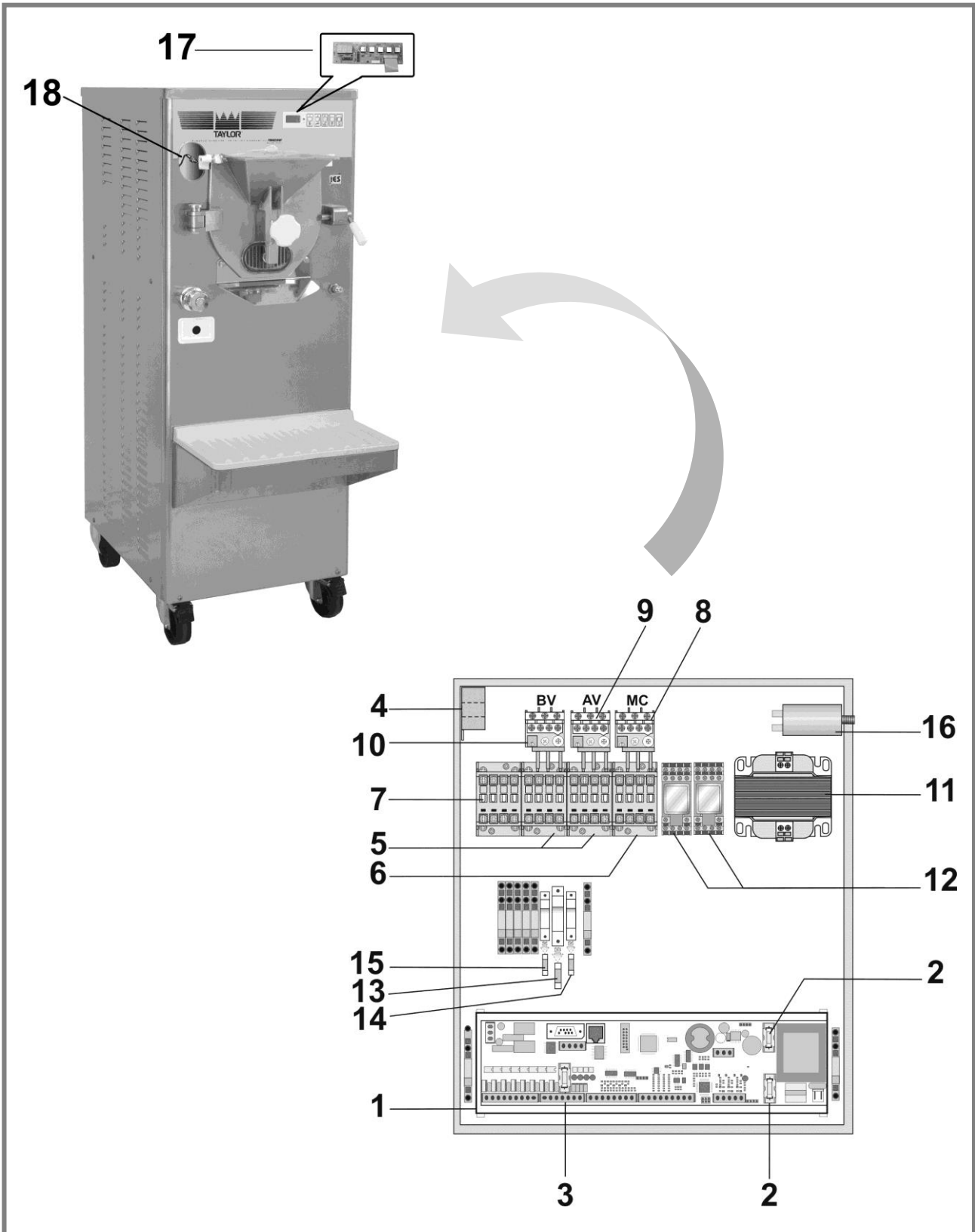
C118 s08 – C117 s06 – C116 s06 220/60/3
Tav. 13/14

P.	COD.	Mod.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	E15.40521	C116-117-118	Scheda comando OMG ²	OMG ² control card	Carte de commande OMG ²	Kommandokarte OMG ²	Tarjeta de mando OMG ²
2	E08.38486	C116-117-118	Fusibile 5x20 T 500 mA	Fuse 5x20 T 500 mA	Fusible 5x20 T 500 mA	Sicherung 5x20 T 500 mA	Fusibile 5x20 T 500 mA
3	E08.39143	C116-117-118	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
4	D03.157	C116-117-118	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
5	E08.35303	C118	Teleruttore A16 30 01	Remote control switch A16 30 01	Télerupteur A16 30 01	Fernschalter A16 30 01	Telerruptor A16 30 01
	E08.35304	C116-C117	Teleruttore A26 30 01	Remote control switch A26 30 01	Télerupteur A26 30 01	Fernschalter A26 30 01	Telerruptor A26 30 01
6	D02.063	C118	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
	D02.068	C117	Teleruttore A26 30 10	Remote control switch A26 30 10	Télerupteur A26 30 10	Fernschalter A26 30 10	Telerruptor A26 30 10
	E08.37347	C116	Teleruttore A30 30 10	Remote control switch A30 30 10	Télerupteur A30 30 10	Fernschalter A30 30 10	Telerruptor A30 30 10
7	D02.063	C116-C117- C118	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
8	D03.165	C118	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
	D03.174	C117	Termica Range 18-25	Overload Range 18-25	Thermique Range 18-25	Thermoschutz Range 18-25	Termal Range 18-25
	D03.175	C116	Termica Range 24-32	Overload Range 24-32	Thermique Range 24-32	Thermoschutz Range 24-32	Termal Range 24-32
9 *	D03.168	C118	Termica Range 13-19	Overload Range 13-19	Thermique Range 13-19	Thermoschutz Range 13-19	Termal Range 13-19
	D03.175	C116-C117	Termica Range 24-32	Overload Range 24-32	Thermique Range 24-32	Thermoschutz Range 24-32	Termal Range 24-32
9 **	D03.165	C118	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
	D03.174	C117	Termica Range 18-25	Overload Range 18-25	Thermique Range 18-25	Thermoschutz Range 18-25	Termal Range 18-25
10 *	D03.165	C118	Termica Range 10-14	Overload Range 10-14	Thermique Range 10-14	Thermoschutz Range 10-14	Termal Range 10-14
	D03.174	C117	Termica Range 18-25	Overload Range 18-25	Thermique Range 18-25	Thermoschutz Range 18-25	Termal Range 18-25
	D03.175	C116	Termica Range 24-32	Overload Range 24-32	Thermique Range 24-32	Thermoschutz Range 24-32	Termal Range 24-32
10 **	D03.168	C118	Termica Range 13-19	Overload Range 13-19	Thermique Range 13-19	Thermoschutz Range 13-19	Termal Range 13-19
	D03.174	C117	Termica Range 18-25	Overload Range 18-25	Thermique Range 18-25	Thermoschutz Range 18-25	Termal Range 18-25
11	E08.37452	C116-C117- C118	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Transformador 24 V 100 VA
12	E08.37283	C116-C117- C118	Relè	Relay	Relais	Relay	Rele
	D02.061	C116-C117 A	Teleruttore A12 30 10	Remote control switch A30 30 10	Télerupteur A30 30 10	Fernschalter A30 30 10	Telerruptor A30 30 10
13	E08.39340	C116-117-118	Fusibile 10x38 T 2A	Fuse 10x38 T 2A	Fusible 10x38 T 2A	Sicherung 10x38 T 2A	Fusibile 10x38 T 2A
14	E08.37453	C116-117-118	Fusibile 5x20 T 160MA	Fuse 5x20 T 160MA	Fusible 5x20 T 160MA	Sicherung 5x20 T 160MA	Fusibile 5x20 T 160MA
15	E08.39143	C116-117-118	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
16	E06.37665	C116-117-118 A	Condensatore 4 µf	Condenser 4 µf	Condesateur 4 µf	Kondensator 4 µf	Condensador 4 µf
17	E15.40588	C116-117-118	Scheda pulsantiera	Pushbutton card	Carte du tableau	Tastenfeldkarte	tarjeta pulsadores
18	D05.141	C116-117-118	Reed	Reed	Reed	Reed	Reed
-	E13.38654	C116-117-118	Cavo	Wiring	Cable	Tastenkarte-Kabel	Cablo

* = Motori Bonora

** = Motori AEG Lafert

C118 s08 440/60/3 Tav. 14/14



C118 s08 4400/60/3
Tav. 14/14

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	E15.40521	Scheda comando OMG ²	OMG ² control card	Carte de commande OMG ²	Kommandokarte OMG ²	Tarjeta de mando OMG ²
2	E08.38486	Fusibile 5x20 T 500 mA	Fuse 5x20 T 500 mA	Fusible 5x20 T 500 mA	Sicherung 5x20 T 500 mA	Fusibile 5x20 T 500 mA
3	E08.39143	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
4	D03.157	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
5	E08.35303	Teleruttore A16 30 01	Remote control switch A16 30 01	Télerupteur A16 30 01	Fernschalter A16 30 01	Telerruptor A16 30 01
	E08.35304	Teleruttore A26 30 01	Remote control switch A26 30 01	Télerupteur A26 30 01	Fernschalter A26 30 01	Telerruptor A26 30 01
6	D02.063	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
7	D02.063	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
8	E08.40995	Termica Range 7,6-5,7-7,6	Overload Range 7,6-5,7-7,6	Thermique Range 7,6-5,7-7,6	Thermoschutz Range 7,6-5,7-7,6	Termal Range 7,6-5,7-7,6
9	E08.40996	Termica Range 10-7,6-10	Overload Range 10-7,6-10	Thermique Range 10-7,6-10	Thermoschutz Range 10-7,6-10	Termal Range 10-7,6-10
10	E08.40995	Termica Range 7,6-5,7-7,6	Overload Range 7,6-5,7-7,6	Thermique Range 7,6-5,7-7,6	Thermoschutz Range 7,6-5,7-7,6	Termal Range 7,6-5,7-7,6
11	E08.37452	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Transformador 24 V 100 VA
12	E08.37283	Relè	Relay	Relais	Relay	Rele
13	E08.40275	Fusibile 10X38 T 2A	Fuse 10X38 T 2A	Fusible 10X38 T 2A	Sicherung 10X38 T 2A	Fusibile 10X38 T 2A
14	E08.37453	Fusibile 5x20 T 160MA	Fuse 5x20 T 160MA	Fusible 5x20 T 160MA	Sicherung 5x20 T 160MA	Fusibile 5x20 T 160MA
15	E08.39143	Fusibile 5x20 T 4A	Fuse 5x20 T 4A	Fusible 5x20 T 4A	Sicherung 5x20 T 4A	Fusibile 5x20 T 4A
16	E06.37665	Condensatore 4 µf	Condenser 4 µf	Condesateur 4 µf	Kondensator 4 µf	Condensador 4 µf
17	E15.40588	Scheda pulsantiera	Pushbutton card	Carte du tableau	Tastenfeldkarte	tarjeta pulsadores
18	D05.141	Reed	Reed	Reed	Reed	Reed
-	E13.38654	Cavo	Wiring	Cable	Tastenkarte-Kabel	Cablo



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
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