

CH03-C04-CH06

**PASTORIZZATORI A BAGNOMARIA
PASTEURIZERS BAIN MARIE SYSTEM
PASTEURISATEURS BAIN-MARIE**

**MANUALE D'USO E
MANUTENZIONE**

**OPERATING
INSTRUCTION AND
MAINTENANCE**

**MANUEL D'UTILISATION ET
D'ENTRETIEN**



Serie-Series-Série

CH03	02
CH04	02
CH06	03

**ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS
INSTRUCTIONS ORIGINALES**

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



Azienda Certificata
UNI EN ISO 9001:2015
Numero Certificato
50 100 5650

IMPORTANT

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

In it 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 permanent damage at medium and long range.



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



Failure to comply with this signal can cause injuries or damage for 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 attentively can you be able to 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 S.r.l. 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 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) – ITALIA

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 danger 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 though not exteriorly.

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

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

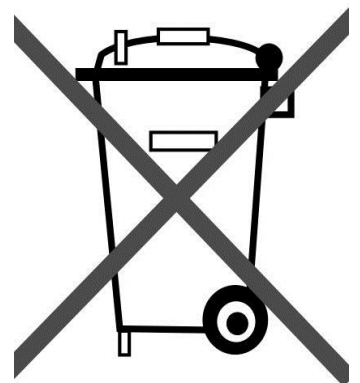
1.2 DIMENSIONS AND WEIGHTS OF PACKAGED MACHINES

MODEL	CRATE		BOX PALLET	
	MEASUREMENTS (CM)	WEIGHT N-G (KG)	MEASUREMENTS (CM)	WEIGHT N-G (KG)
CH03	49X91X130	160-197	46X90X126	160-177
CH04	49X113X130	200-241	46X104X126	200-220
CH06	63X113X130	251-290	-	-

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 GRAPHICAL SIGNS

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



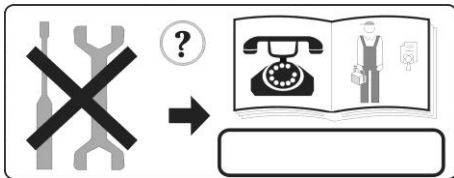
Machine data plate

The adhesive plate applied on the rear permits one 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

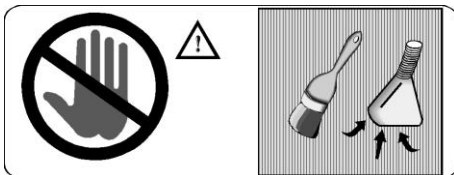
Lifting equipment hooking points:

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!

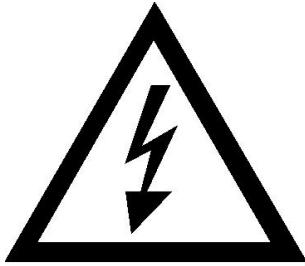
Maintenance reserved for qualified personnel. This plate applied on the rear panel prohibits extraordinary maintenance and/or repairs to any one but authorised personnel, whose address is indicated in the space provided.



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.

**Attention!**

Danger of crushing.

This plate is applied on the top panel at the right of the vessel cover. It indicates that one must pay attention, both during cleaning and charging, since it can fall and injure the operator if hit.

All PEB LCD pasteurizers are equipped with an advanced limb-shearing-prevention safety system capable of stopping movements of organs if the cover is opened. Nonetheless, all cleaning and maintenance must be performed with the machine at "STOP" and the master switch disconnected.

**Attention!**

Danger of burns.

This plate is applied on the top of the machine and warns the operator that the cover must be opened with great care since he could be assailed by steam.

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 who have read, understood and taken in 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 radiations 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 the thermal processing of food mixtures for ice cream, 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 else 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)
CH03	< = 66 dB (A)	CH06	< = 68 dB (A)
CH04	< = 68 dB (A)		

4.4 SUPPLIED WITH MACHINE

- | | |
|--|---|
| <ul style="list-style-type: none"> - Brush - Gasket extractor - O-ring kit - Lubricant | <ul style="list-style-type: none"> - Use and maintenance manual - Declaration of conformity - Warranty certificate |
|--|---|

4.5 ACTIVATION

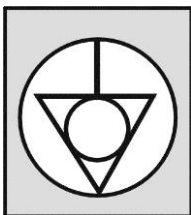


TAYLOR declines all and any liability for damage caused by failure to comply with the following indications. This lack of compliance causes the warranty to terminate. Connection of the machine to the water mains must be performed respecting national regulations of the Country where the machine is installed.

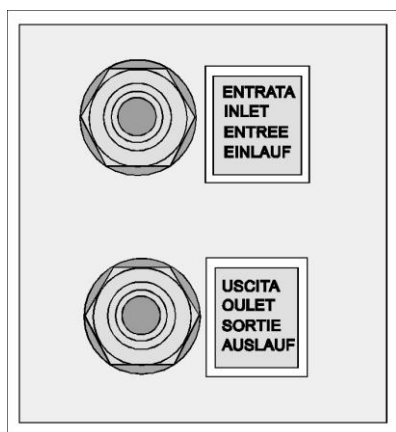
To commission the machine, bring it to the place of use, checking that requested for its installation:

- 4. Electrical power supply 3 phases + neutral + earth (5 wires – only three-phase mod.)**
Electrical power supply 2 phases + earth (3 wires – only single-phase mod.)
- 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 an omnipolar 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 according to 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 at the left.



- Make sure that the cold water supply line intended for condensation has pressure values between 1 and 3 BAR (between 100 kPa e 300 kPa) and temperature between 13° and 20°C.
- Always use new pipes suitable the the IEC 61770 standards. Never use worn or consumed piping. Use suitable DIN 3017 hose clamps (water cooling only).
- 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 at the operator's reach.
- Connect the condensation water drain pipe onto the machine outlet as shown in the figure, using a Ø1/2" fitting.
- The drain pipe must have an inclination of at least 3 mm 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 the general switch off and check the following:
 1. **Rotation sense of the beater motor**
When the unit is on STOP, push the MIXING key and ensure that the rotation sense of the disc wheel inside the tank is Clockwise as shown in the picture (only for 3-phase models): If the rotation is not clockwise, cut power and invert the two phases in the plug (only three-phase models).



Three-phase machines are powered with the 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.

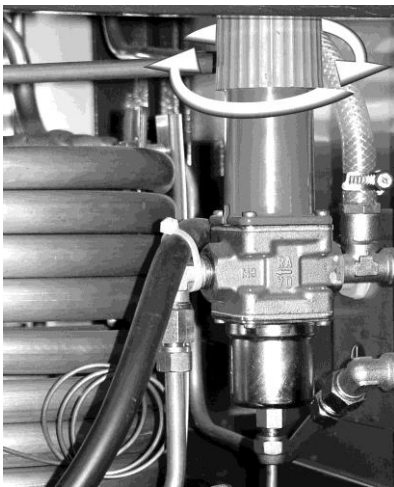


Use of the machine with incorrect beater motor rotation entails the risk of the plastic impeller detaching from its support, causing breakage of the concerned parts.



If the beater motor runs according to the wrong sense, the pump of the bain-marie circuit will subsequently get the same incorrect rotation, with consequent loss of fluid (mono-ethylenic glycol) from the circuit itself.

In this case (loss of glycol fluid) check the relevant level inside the tank and, if necessary, restore the correct quantity.



2. Condensation pressure (water cooling, only).

Push simultaneously the STOP and SEMI-AUTOMATIC buttons to activate the compressor motor. 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.

- 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 European standards; it intervenes by blocking the beater motor when the tank cover is opened.

Motor overheating safety device: Implemented by means of thermal relays; they protect machine motors from overloads, by signalling a message on the display, emitting an intermittent acoustic signal and are restored directly from the push button control panel.

Heat elements safety device: Implemented by means of safety thermostats; they protect the heat elements from overheating, by signalling a message on the display, emitting an intermittent acoustic signal and are restored 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.

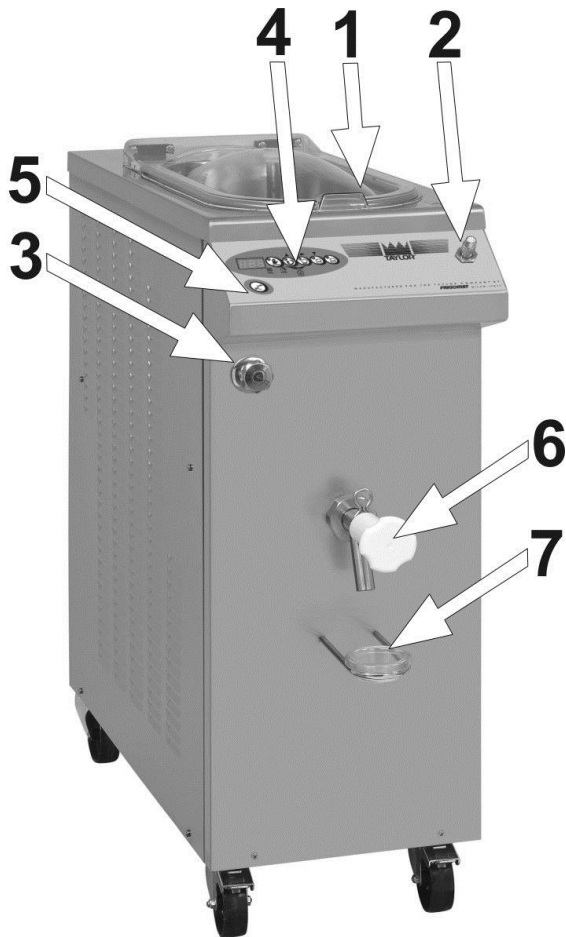
Protection against short circuit of auxiliary utilities: Implemented by fuses which intervene on the logic unit or auxiliary power supply in the event of short-circuits.

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

Water bath fluid level safety device: implemented by a conductivity probe inside the tank which signals on the display and emits an intermittent acoustic signal if the fluid level is insufficient.

6. OPERATION

6.1 MACHINE



1. Tank lid

Close the tank during the working operations. The lid can be easily removed for cleaning.

2. Shower

With extractable hose, it allows the operator to clean the tank, tap and mixer. Never direct the jet of water against the side panels.

3. Water tap

It opens and closes the water flow from the shower

4. Pushbutton

To select the working programs. .

5. Tap washing key

To wash the tap assy. after every drawing of product.

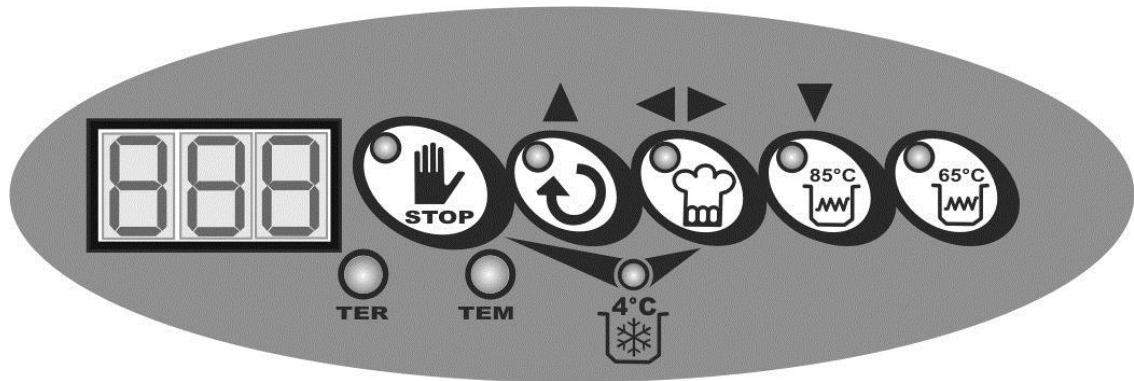
6. Drawing tap

It is used during the drawing phase of the product and for the water drainage during the cleaning operations. It is equipped with a washing system with running water.

7. Drip tray

To collect the product residues and/or water which could possibly drop from the drawing tap.

6.2 CONTROL PANEL



1. STOP

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

2. MIXING / UP (▲)

This button has 2 functions:

1. PEB 30 MEC, PEB 60 MEC:

With the machine at STOP, by pressing the MIXING key, only the beater motor starts up; press the STOP key to stop MIXING. With the machine in the 4°C preservation phase, press the MIXING key and the beater motor starts up; press the MIXING key once again to return to the preservation cycle with automatic MIXING. It is recommended to perform this procedure every time you desire withdrawing mixture being preserved in the tank. In every other operating phase of the machine, the MIXING key is disabled.



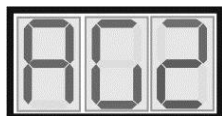
PEB 130 MEC:

With the machine at STOP, by pressing the MIXING 1 key, the beater motor starts up at low speed (AG1). Press it again to switch to high speed (AG2). Press the STOP key to stop MIXING.

During execution of an automatic recipe, pressing the MIXING key repeatedly enables different MIXING modes (AG1 e AG2).

With the machine in the 4°C preservation phase, press the MIXING key and the beater motor starts up; press the MIXING key once again to return to the preservation cycle with automatic MIXING.

It is recommended to perform this procedure every time you desire withdrawing mixture being preserved in the tank.



2. During programming, by pressing the UP button, it is possible to increase value of the selected parameter.



3. SEMI-AUTOMATIC / CONFIRM (◀▶)

This button has 4 functions:

1. With the machine at STOP, pressing the SEMI-AUTOMATIC key accesses the semi-automatic thermal processing cycle where it is possible to select the maximum temperatures and stand-by times desired.
2. During programming, by pressing the CONFIRM button, it is possible to confirm value of the selected parameter.
3. Press the SEMI-AUTOMATIC key for at least 3" with the machine at SEMI-AUTOMATIC, to temporarily display the Instantaneous temperature of the bain-marie fluid. s
4. Press the SEMI-AUTOMATIC key for at least 10" with the machine at SEMI-AUTOMATIC to enter the programming of the bain-marie control mode (for qualified personnell only)

4. HIGH PASTEURIZATION 85°C / DOWN (▼)

This button has 4 functions:



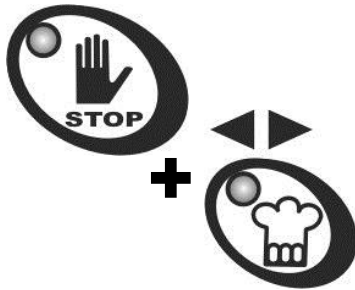
1. With the machine at STOP, pressing the HIGH PASTEURIZATION key automatically starts the pasteurization cycle at 85°C with consequent preservation at 4°C.
2. During programming, by pressing the DOWN button, it is possible to scroll the menu entries or to reduce value of the selected parameter.
3. Press the HIGH PASTEURIZATION for at least 3" with the machine at HIGH PASTEURIZATION to temporarily display the instantaneous bain-marie fluid temperature.
4. Press the HIGH PASTEURIZATION key for at least 10" with the machine at HIGH PASTEURIZATION to enter the programming of the bain-marie control mode (for qualified personnell only).



5. LOW PASTEURIZATION 65°C

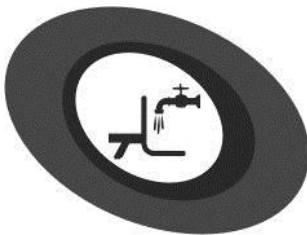
This button has 3 functions:

1. With the machine at STOP, pressing the LOW PASTEURIZATION key automatically starts the pasteurization cycle at 65°C with consequent preservation at 4°C.
2. Press the LOW PASTEURIZATION key for at least 3" with the machine at LOW PASTEURIZATION mode to temporarily display the instantaneous bain-marie fluid temperature.
3. Press the LOW PASTEURIZATION key for at least 10" with the machine at LOW PASTEURIZATION mode to enter the programming of the bain-marie control mode (for qualified personnell only)



6. PRESERVATION at 4°C

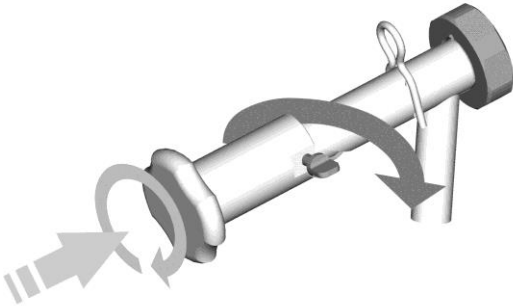
With the machine at STOP, pressing the simultaneously the STOP and SEMI-AUTOMATIC key at 4°C key automatically starts the cooling cycle of the product at 4°C and consequent preservation at the same temperature.



7. WASHING TANK

Whatever the operational phase of the machine, press the TAP WASH key to activate the washing of the tap spout.

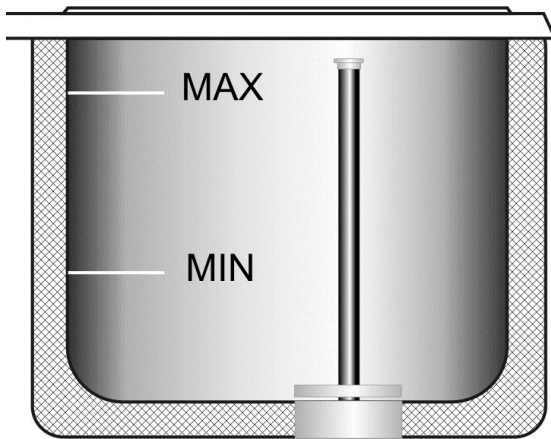
6.3 HIGH PASTEURIZATION 85°C



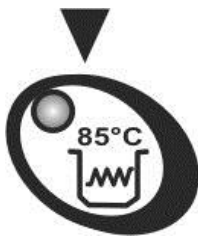
- Make sure that the gate valve of cold water for condensation is open (only water mod.).
- Make sure the master switch is closed and that the machine is powered correctly.
- Make sure the mixture dispenser tap is closed and that the tank beater is assembled correctly.
- Open the lid and pour the necessary quantity of liquids (e.g. milk) as per recipe.



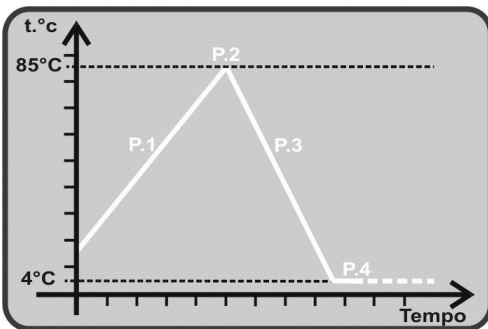
Observe Scrupulously the min. and max. allowed quantities per cycle (complete recipe with liquids and solids) as per below table:



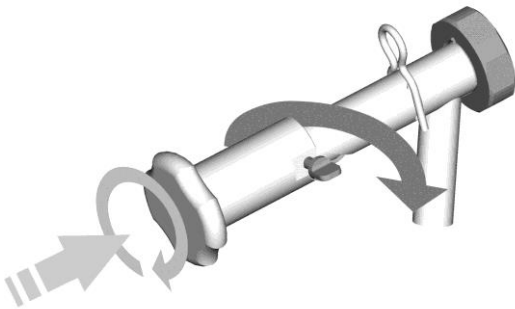
Model	MIN (kg)	MAX (kg)
CH03	15	30
CH04	20	60
CH06	40	130



- Press the "HIGH PASTEURIZATION" key to start the pasteurization at 85°C cycle.
- During the heating phase, after the 40 °C on the display, you can introduce the sugars, the stabilizers and the eventual other solid materials.
- When 85°C is reached, the machine automatically starts 4°C cooling phase.
- Once reached the 4°C, the machine starts automatically the cold storage phase at 4°C, with cyclic agitation.



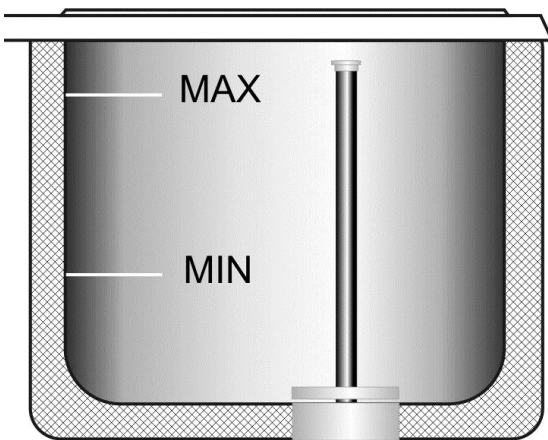
6.4 LOW PASTEURIZATION 65°C



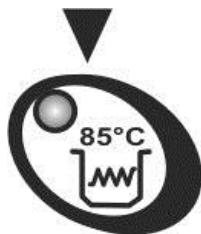
- Make sure that the gate valve of cold water for condensation is open (only water mod.).
- Make sure the master switch is closed and that the machine is powered correctly.
- Make sure the mixture dispenser tap is closed and that the tank beater is assembled correctly.
- Open the lid and pour the necessary quantity of liquids (e.g. milk) as per recipe.



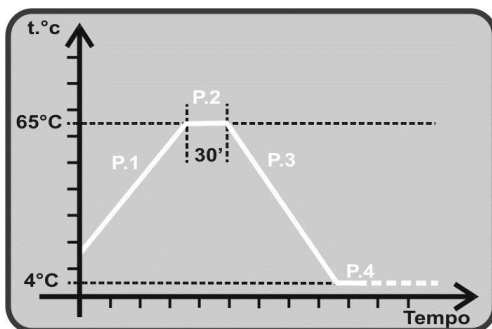
Observe scrupulously the min. and max. allowed quantities per cycle (complete recipe with liquids and solids) as per below table:



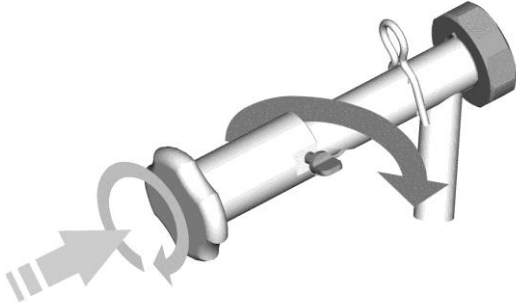
Model	MIN (kg)	MAX (kg)
CH03	15	30
CH04	20	60
CH06	40	130



- Press the "LOW PASTEURIZATION" key to start the pasteurization at 65°C cycle.
- During the heating phase, after the 40 °C on the display, you can introduce the sugars, the stabilizers and the eventual other solid materials.
- When 65°C is reached, the machine maintains this temperature constantly for 30' before automatically starting the 4°C cooling phase.
- Once reached the 4°C, the machine starts automatically the cold storage phase at 4°C, with cyclic agitation.



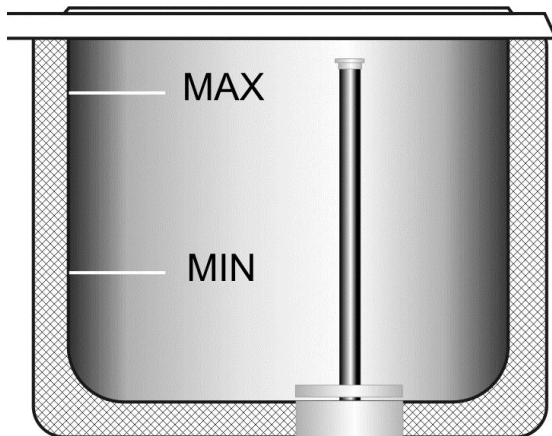
6.5 SEMI-AUTOMATIC PROCESSING



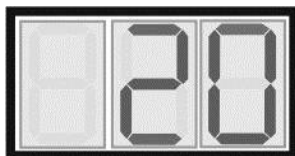
- Make sure that the gate valve of cold water for condensation is open (only water mod.).
- Make sure the master switch is closed and that the machine is powered correctly.
- Make sure the mixture dispenser tap is closed and that the tank beater is assembled correctly.
- Open the lid and pour the necessary quantity of liquids (e.g. milk) as per recipe.



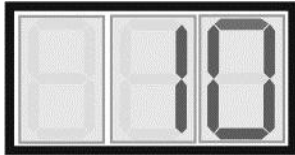
Observe scrupulously the min. and max. allowed quantities per cycle (complete recipe with liquids and solids) as per below table:



Model	MIN (kg)	MAX (kg)
CH03	15	30
CH04	20	60
CH06	40	130



- Press the **“SEMI-AUTOMATIC”** key to select the semi-automatic cycle for the heat treatment with temperature and dwell time control. The leds of the UP (▲), ENTER (◀▶) and DOWN (▼) keys will flash and the display will show the numbers of the temperature to be set, between 0 and 90°C: press **“UP (▲)”** and **“DOWN (▼)”** to increase or decrease this value. Press **“CONFIRM (◀▶)”** to confirm the temperature chosen.
- After having set the heating temperature, a stand-by time can be set as well, during which this temperature will be constantly maintained.

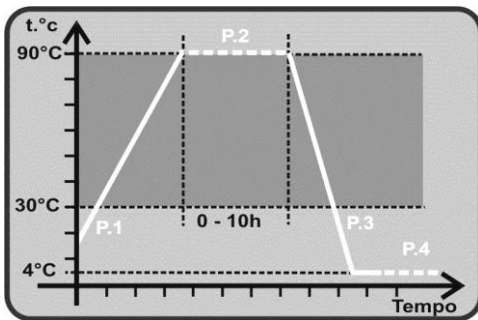


- The leds of the UP (▲), ENTER (◀▶) and DOWN (▼) keys will flash and the display will show the numbers of the time to be set, between 0' and 10 hours: press the "UP (▲)" and "DOWN (▼)" keys to increase or decrease the value. At the desired value, press ENTER (◀▶) to store the set-up values and to start the working cycle.



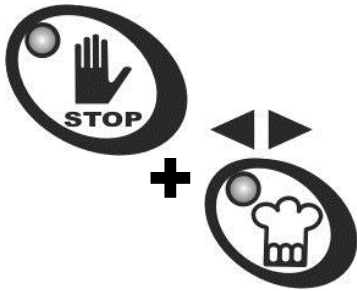
If the temperature selected previously is between 65° and 85°C, the machine automatically calculates the stand-by time required for correct pasteurization of the product.

The modification of the time setting is always possible, but it is strongly discouraged because the products may get to an excessive bacterial load.



- During the heating phase, after the 40 °C on the display, you can introduce the sugars, the stabilizers and the eventual other solid materials.
- Once the set-up temperature has been reached, the unit starts the eventual dwell time (if required) and then it automatically goes to the next phase., cooling at 4°C.
- Once reached the 4°C, the machine starts automatically the cold storage phase at 4°C, with cyclic agitation.

6.6 PRESERVATION at 4°C



Following a voluntary interruption, by the user, during the cooling phase of one of the cycles of the heat treatment described above, it may be useful to restart the machine from the cooling phase which has been interrupted.

In order to carry out a cooling cycle only, please proceed as follows:

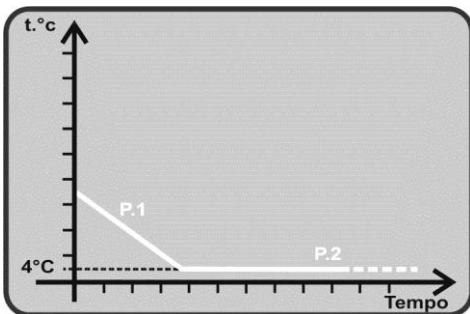
- Press simultaneously the “**STOP**” and “**SEMI-AUTOMATIC**” keys to start the cooling cycle at 4°C and the subsequent storage. The yellow led lights up.



- Once the temperature of 4 ° C is reached, the stopwatch gets into function and the unit starts automatically the storage at 4 ° C with agitation cycle. The display shows cyclically the temperature of the product in the tank and the time elapsed from the beginning of storage.

The yellow led stays on during the cooling and storage phases in order to remind the user that the product which is stored into the tank has undergone an interrupted or incomplete treatment.

The user always has the duty to ensure that the stored product has been treated properly in order to cut down the bacterial load.



6.7 DRAWING OF THE PRODUCT FROM THE TANK

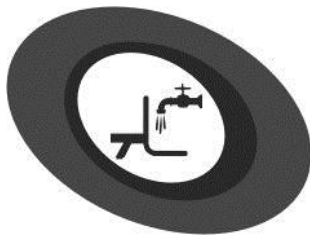


To extract the product in the tank, proceed as follows:

- If the product has been in storage for more than 2 hours, before starting the drawing press the "MIXER" key to turn on the agitator motor. Let the agitator turn for a few seconds to ensure that the entire mass of product in the tank is well mixed and not separated. It is possible to stop the manual mixing at any time by pressing again the "MIXER" key.
- Move the transparent drip cup from its collecting position and place a container of adequate capacity by the tap.
- Turn slowly the knob of the dispensing tap anti-clockwise to begin the drawing of the product.
- After delivery, close the water tap by pushing the knob to the front panel of the machine.
- Press the "WASH TAP" to rinse the tap



Always remember to perform the washing of the tap after each supply as the permanence of residual product in the faucet for long periods can generate the formation of undesired bacteria



7. MAINTENANCE

7.1 ROUTINE MAINTENANCE (INTENDED FOR USER)

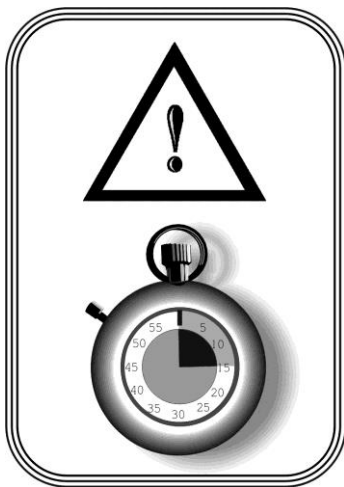


The fats present in the ice cream mixtures are ideal fields for the proliferation of bacterial loads and mould. To eliminate this serious problem, all the parts which come into contact with the product must be thoroughly washed and sanitised by careful procedures and using suitable sanitising products. 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:

PRE-WASHING



- Pour the maximum admitted load of warm (approximately 50°C) drinking water into the tank.
- Press the MIXING button to start the beater motor. Let it run for about 3'. Open the dispenser tap and drain all the wash water. Repeat the procedure until the water coming out is clear and clean.
- Pour the maximum load admitted of cleanser/sanitizer into the tank.
- Press the MIXING button to start the beater motor. Let it run for about 15'. Open the dispenser tap and drain the sanitizer.

We suggest using the sanitizer:
Ecolab P3 Topax-san
(4% dilution = 200 ml).



- Pour the maximum admitted load of cold drinking water into the tank to rinse the surfaces which were just treated with the sanitizer.
- 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 tank.

SANITISING REMOVABLE PARTS

PREPARATION OF WASHING TANK

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

We suggest using the sanitizer:

Ecolab P3 Topax-san

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

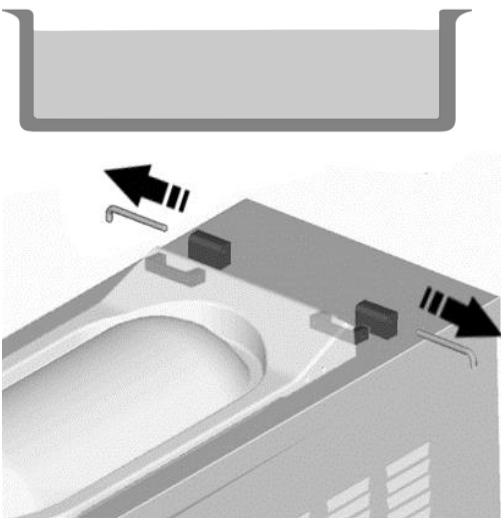
device and immerse them in the solution.

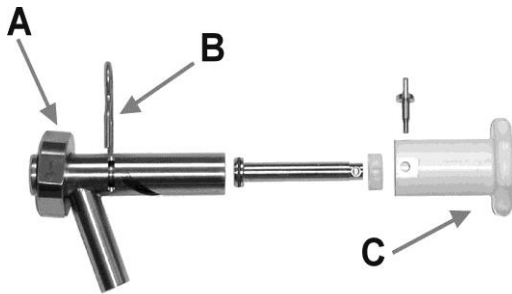
REMOVING AND CLEANING COVER

- Pull the hinge pins off and remove the cover, holding it with both hands.
- Immerse the previously disassembled components into the tank with the sanitizer and brush the surfaces with care. Pay special attention to the surfaces in direct contact with the product.

REMOVING AND CLEANING BEATER

- Pull the beater upwards to pull it out of the tank.
- Remove the top cap.
- Remove the MIXING reduction disc, if present, by pulling it upwards. Remove the OR.
- Turn the plastic impeller clockwise until it releases.





- Emerge the components disassembled previously into the tank with the sanitizer and brush the surfaces with care. Pay special attention to the inner duct of the beater shaft.

REMOVING AND CLEANING THE TAP

- Unscrew the ring nut of the tap (A).
- Pull the split pin from the tap body (B).
- Turn the knob ant-clockwise until the entire shutter is pulled off the body C.
- Emerge the previously disassembled components into the tank with the sanitizer and brush the surfaces with care. Pay special attention to the inner duct of the tap, to the holes and seats of the OR.



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.

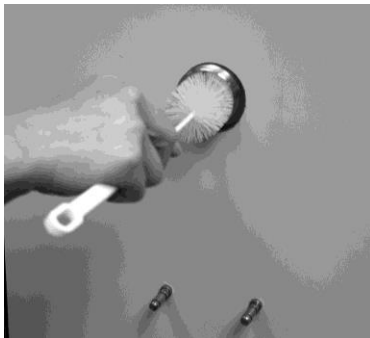


SANITISING FIXED PARTS

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

SANITISING THE TANK

- Emerge a disposable paper cloth in the sanitizer.
- Pass the cloth over all the surfaces of the tank and fixed transmission shaft.
- Pass the cloth over the outer edge of the tank until reaching the surfaces of the cap and front panel.
- Use the brush previously emerged in the sanitizer to thoroughly clean the drain duct which connects the tank to the threaded flange of the tap.



- 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 emerged.
- Rinse them with plenty of cold drinking water, making sure to remove all possible leftover sanitizer.
- 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.



- Use the flexible shower head supplied with the machine to rinse the fixed parts of the machine which were treated with the sanitizer (tank, drain duct, etc.).
- When all the components are dry, put them back onto the machine making sure the gaskets are in good conditions.

7.3 EXTRAORDINARY MAINTENANCE (INTENDED FOR QUALIFIED PERSONNEL)



These operations are reserved exclusively for authorised qualified personnel. TAYLOR S.r.l. 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

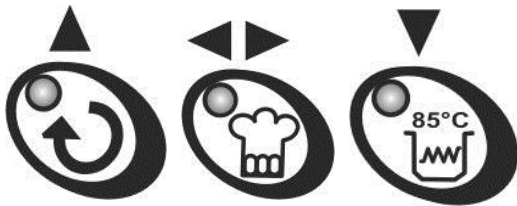


Fig.2



Fig.3

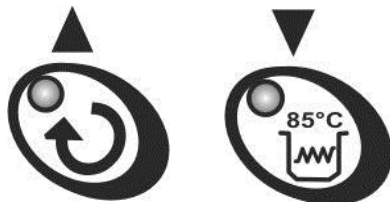


Fig.4

1. Make sure that the door is assembled on the machine.
2. Power the machine.
3. With the machine at STOP, press the “**STOP**” and “**AGITATION**” keys simultaneously and release them only after the password identification screen appears (fig.1).
4. Press the “**AGITATION** (▲)” “**PASTEURIZATION 85°C** (▼)” and “**SEMI-AUTOMATIC** (◀▶)” keys to enter 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.
6. If you do not wish to change the value of the selected step, press “**AGITATION** (▲)” to directly access the following step (Fig. 3).
7. If, instead, you wish to change the selected step, press “**SEMI-AUTOMATIC** (◀▶)” to access the parameters relative to the same step, and subsequently press “**AGITATION** (▲)” or “**PASTEURIZATION 85°C** (▼)” to increase or decrease the value (fig.4). Subsequently, press the “**SEMI-AUTOMATIC** (◀▶)” key to confirm the data.
8. To exit programming and save the changed press the “**STOP**” key.

"MEB2" BOARD PROGRAMMING TABLE (**)							
P	DESCRIPTION	MIN	MAX	CH03	CH04	CH06	STEP
P1	Machine model			0	1	2	
P2	Tank probe correction (TEV)	-12,7°	+12,7°	*	*	*	0,5°C
P3	Fluid tank correction (TEF)	-12,7°	+12,7°	*	*	*	0,5°C
P4	Beater option OFF for preservation	0	1	1	1	1	0=OFF 1=ON AUTO
P5	Tank overtemperature compensation when TEV>40°C	-12,7°	+12,7°	*	*	*	0,5°C
P6	Anti-freeze intervention temp. (on TEF) when TEV<15°C	-25°	0°	-9°	-9°	-12°	1°C
P7	Temperature indication on display	0	1	1	1		0=°F 1=°C
P8	TEF Control limit for heating	80°	120°	98°	98°	98°	1°C
P9	TEF control hysteresis for heating	0°	5°	1°	1°	1°	0,1°C
P10	Anti-thermal drift function	0	30°	12°	12°	18°	0=OFF Step=2°C
P11	Time ON Cyclic agitator	0	60"	10"	10"	10"	1"
P12	Time OFF Cyclic agitator	0	60'	4'	4'	4'	1'

(*) 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.

8. INSTRUCTIONS FOR IDENTIFYING FAILURES

8.1 MANAGEMENT OF ALARMS

MESSAGE	DESCRIPTION	REMEDIES
EME	The cover is open or a safety device which stops the beater is active. The buzzer emits an intermittent acoustic signal.	Make sure that the cover is closed and positioned properly.
L_F	The level of the glycols is insufficient. The buzzer emits an intermittent acoustic signal.	Contact the technician to check the level of the glycols in the tank and to see if the circuit leaks.
TER	A motor circuit beaker, the boiler safety thermostat or the transformer fuse has intervened. 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.
DIS	Communication between the board and the display interrupted.	Contact the technician.
TEU - INT	The TEV probe is faulty. The buzzer emits an intermittent acoustic signal.	Contact the technician for check and replace the faulty probe.
TEF - INT	The TEF probe is faulty. The buzzer emits an intermittent acoustic signal.	Contact the technician for check and replace the faulty probe.
TEU - COR	The TEV probe is faulty. The buzzer emits an intermittent acoustic signal.	Contact the technician for check and replace the faulty probe.
TEF - COR	The TEF probe is faulty. The buzzer emits an intermittent acoustic signal.	Contact the technician for check and replace the faulty probe.

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
During the stand-by or preservation at 4°C phase, the LCD display turns off.	“Energy saving” function active.	Press any key to reactivate the display.
During the cooling phase, ice is formed on the walls of the tank.	Product insufficient	Work with at least 1/3 the maximum amount of mixture foreseen for each PEB model
	Insufficient MIXING in tank	Remove the MIXING reduction disc.
		Set MIXING mode is too low.
Anti-freeze parameter incorrect	Contact the technician to change the P6 parameter in machine programming.	
The beater disc unhooks during machine operation.	The beater disc was mounted backwards	Assemble it correctly.
	The beater disc is worn.	Check the beater disc and replace if necessary.
	Beater shaft rotates the wrong direction.	Contact the technician to check the connection of the phases in the plug.
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.
MIXING in tank is very noisy.	Bronze bush not sufficiently lubricated.	Lubricate the bronze bush.
	Bronze bushes or transmission shaft worn	Contact the technician to check and/or replace them
The machine does not wait for the end of the pasteurization cycle and starts over.	Electrical black-out	Find out the causes of the electrical black-out
The machine leaks the product from the tap.	Tap assembled incorrectly or not closed all the way.	Check assembly and gaskets and make sure it is closed all the way.

9 APPENDICI / APPENDICES / ANNEXES / ANHANG / APENDICES

9.1 Dati tecnici / Machine specifications / Caractéristiques techniques

Modello Model Modell Modale Modelo	Alimentazione Current Stromart Tension Tensiòn	Condensazione Cooling Kühlung Condensation Condensaciòn	Potenza Power Nennleistung Puissance Potencia	Gas R404	Altezza Height Höhe Hauteur Altura	Larghezza Width Breite Largeur Anchura	Profondità Dept Tiefe Profondeur Profundidad	Peso Weight Gewicht Poids Peso
CH		A* - W**	(kw)	(kg)	(cm)	(cm)	(cm)	(kg)
03	400/50/3	A	3,7	1,000	108	40	70+15	130
		W	3,5	0,600				
	230/50/1	A	3,7	1,000				
		W	3,5	0,600				
04	400/50/3	W	7,2	1,000	108	40	90+15	200
	230/50/3	W	7,2	1,000				210
	220/60/3	W	7,5	1,000				200

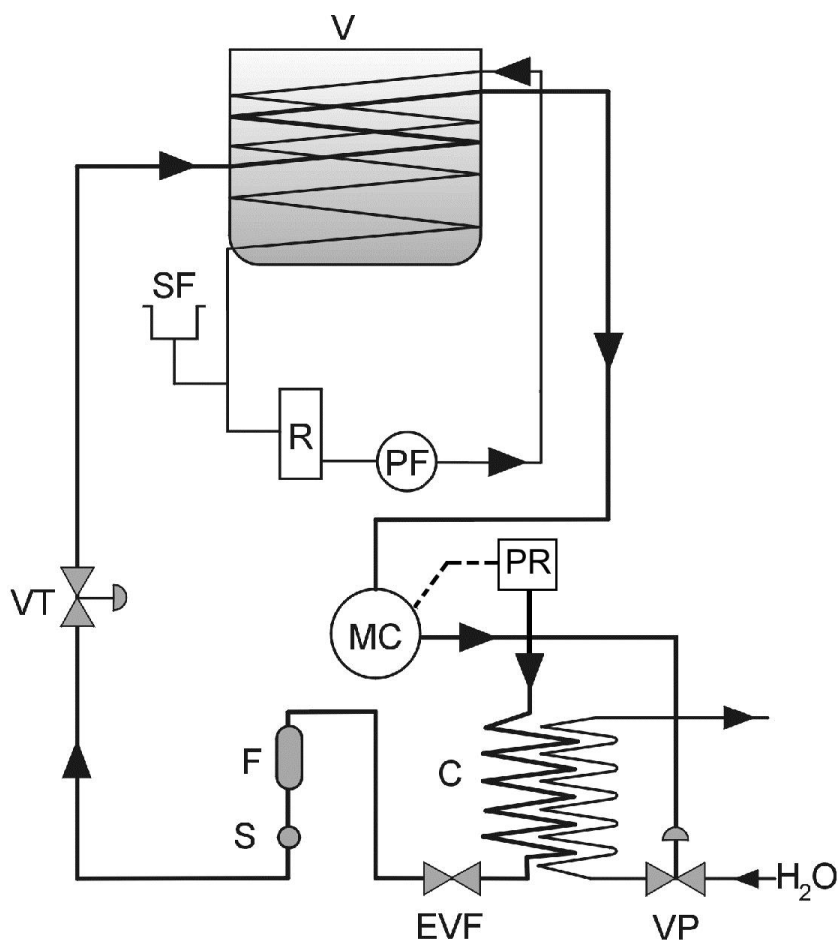
Modello Model Modell Modale Modelo	Alimentazione Current Stromart Tension Tensiòn	Condensazione Cooling Kühlung Condensation Condensaciòn	Potenza Power Nennleistung Puissance Potencia	Gas R452 A	Altezza Height Höhe Hauteur Altura	Larghezza Width Breite Largeur Anchura	Profondità Dept Tiefe Profondeur Profundidad	Peso Weight Gewicht Poids Peso
CH		A* - W**	(kw)	(kg)	(cm)	(cm)	(cm)	(kg)
06	400/50/3	W	11,5	2,600	108	53	90+15	240
	220/60/3	W	13	2,600				

* Aria – Air – Luft – Aire – Aire

** Acqua – Water – Wasser – Eau – Agua

9.2 CH03-CH04-CH06

Schema circuito frigorifero / Refrigerant circuit diagram / Schéma du circuit frigorifique



		MC	F
Linea circuito frigorifero Refrigeration circuit line Ligne circuit frigorifique KälteKreislaufverbindung Linea circuito frigorifico	Linea circuito fluido Fluid circuit line Ligne circuit fluide Kühlmittel-Kreislauf Linea circuito fluido	Compressore Compressor Compresseur Kompressor Compresor	Filtro Filter Filtre Filter Filtro
VP	C	EVF	SF
Valvola pressostatica Water valve Soupape pressostatique Druckventil Valvula presostatica	Condensatore Condenser Condensateur Kondensator Condensador	Elettrovalvola gas Gas electro valve Vanne électrique gas Gas Elektroventil Valvula electrica gas	Serbatoio fluido Fluid tank Reservoir du fluid Kühlmittel-Behälter Alberca fluido
S	VT	V	PR
Spia liquido Led fluid Led fluid Led Kühlmittel Mirilla fluido	Valvola termostatica Thermostatic valve Vanne thermostatique Thermostatisches ventil Valvula termostatica	Vasca Tank Bac Becken Tina	Pressostato Pressostat Pressostat Pressostat Pressostato
R	PF		
Riscaldatore Heater Réchauffer Heizung Calentador	Pompa fluido Fluid pump Pompe fluid Kühlmittel-Pumpe Bomba fluido		

9.3 IMPIANTO ELETTRICO / ELECTRIC SYSTEM / GROUPE ELECTRIQUE

Lo schema elettrico funzionale ed il lay-out del box elettrico, specifico per ogni modello, è collocato sulla parte esterna del coperchio del box stesso.

The functional wiring diagram and the electric box lay-out, different for each model are located on the box cover.

Le schéma électrique de fonctionnement et le lay-out de la boîte électrique, spécifique pour chaque modèle, se trouve sur la partie extérieure du couvercle de cette boîte.

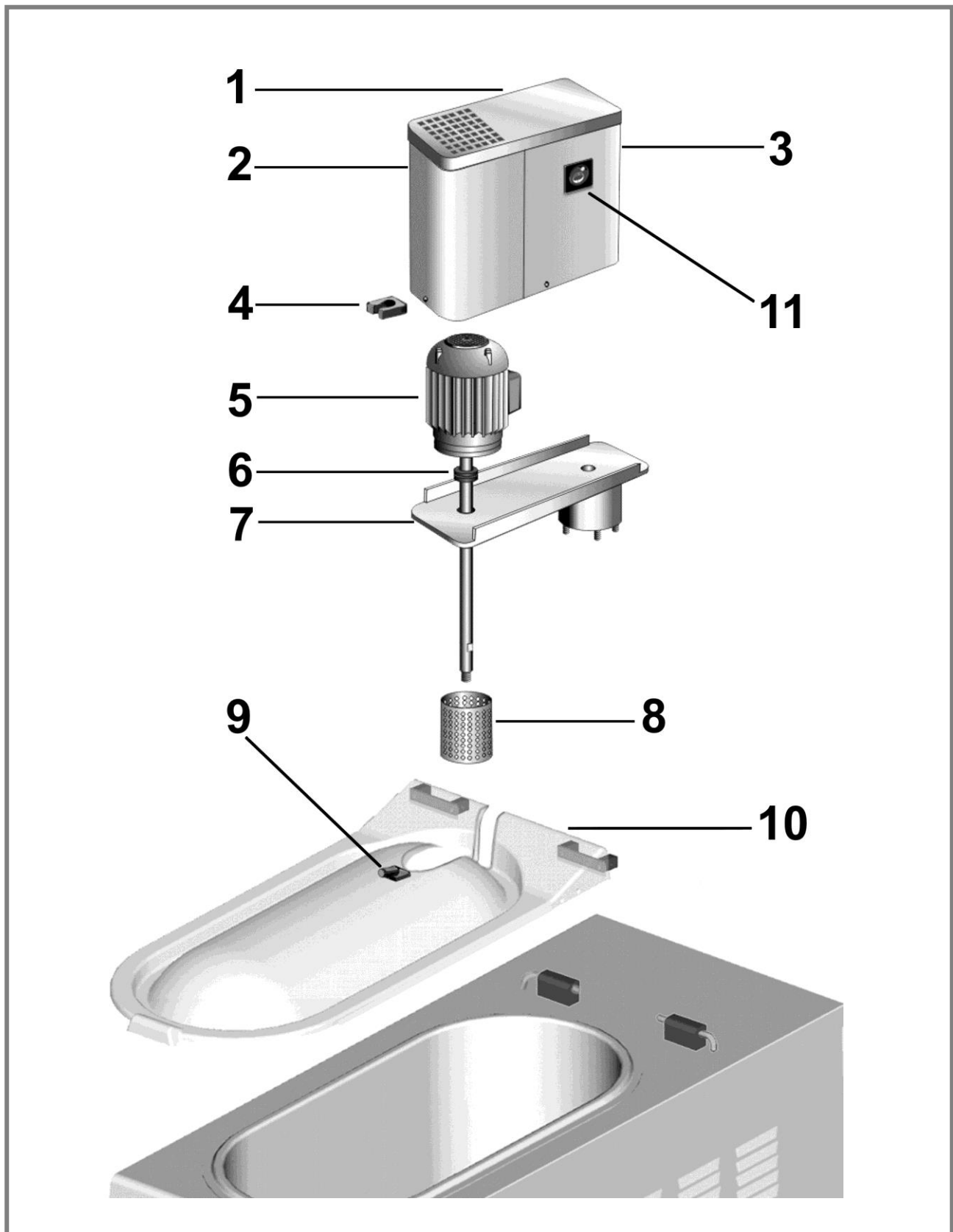
9.4 RICAMBI / SPARE PARTS / PIECES DETACHEES

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.

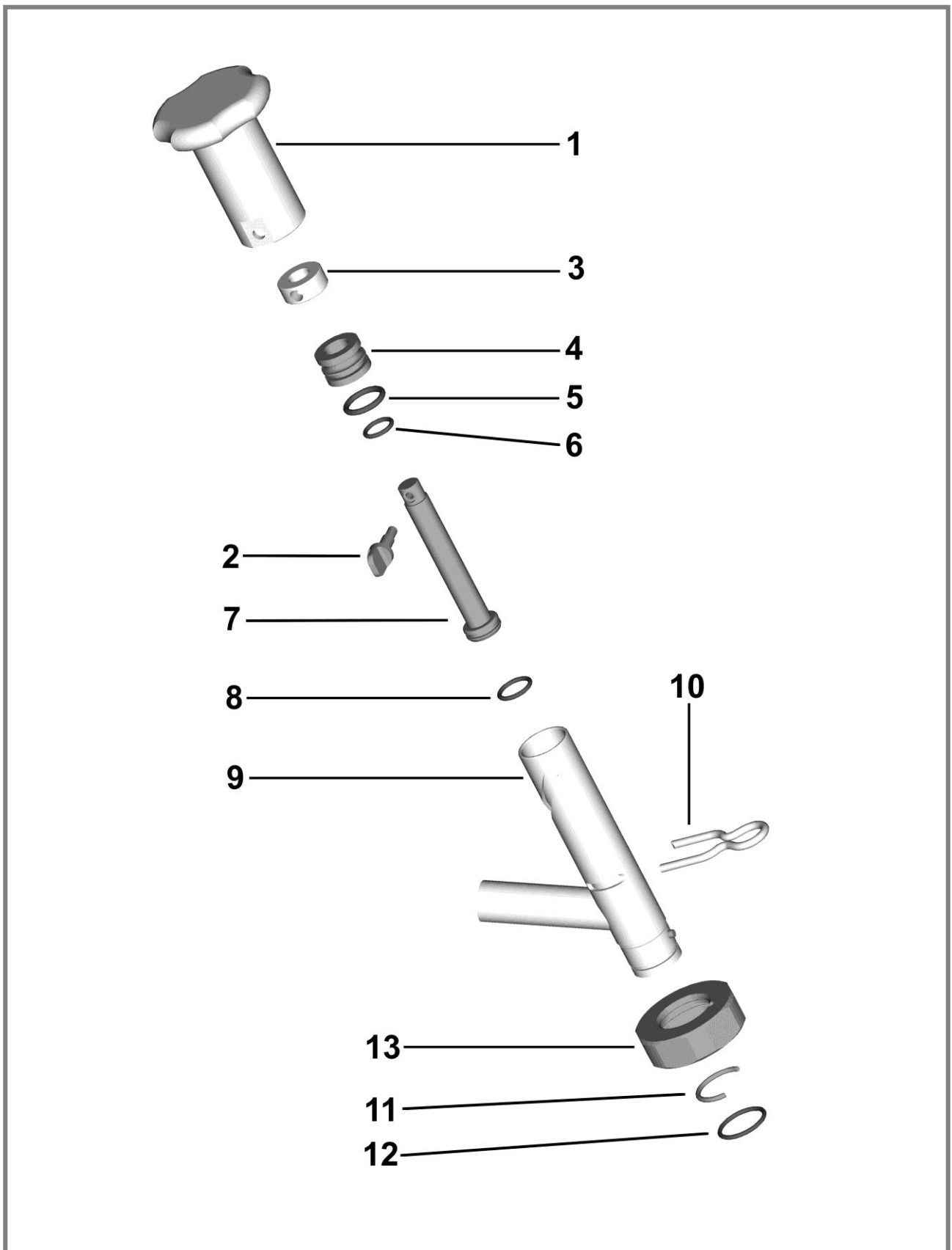
En cas de demande de pièces détachées, l'on recommande vivement d'indiquer le numéro de code correspondant et la description figurant sur la légende de chaque tableau. L'on recommande aussi de communiquer le modèle et le numéro d'immatriculation de la machine, ainsi que ses caractéristiques (voltagage, 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.

MIXER – TAV 1/1 OPTIONAL



MIXER - TAV 1/1 OPTIONAL

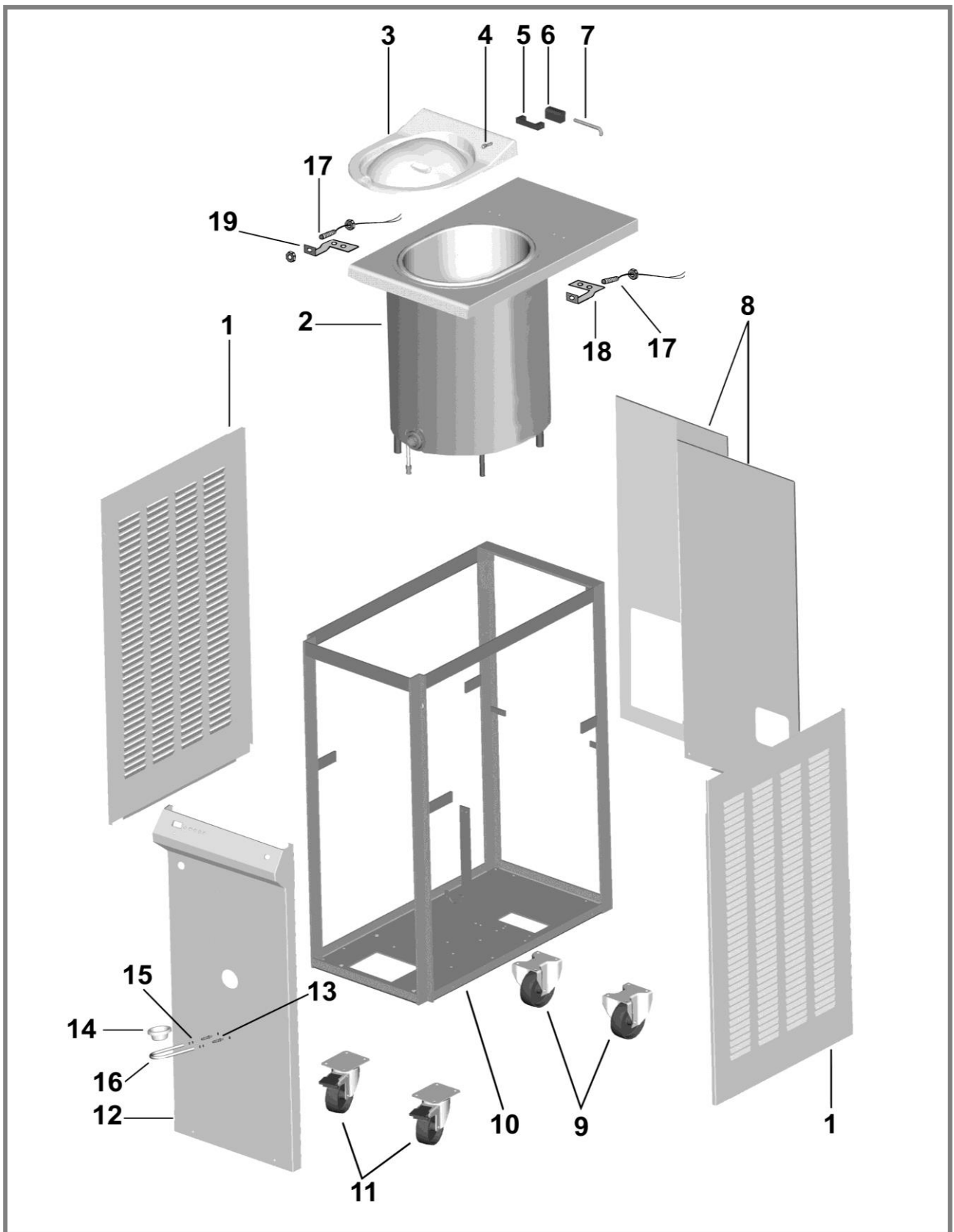
P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.36967	Coperchio emulsionatore	Emulsification unit cover	Couvercle de l'émulsionneur	Mischgruppendeckel	Tapa emulsificador
2	A02.36968	Carenatura anteriore emulsionatore	Emulsification unit front fairing	Capotage antérieur de l'émulsionneur	Vordere Abdeckung Mischgruppe	Carenado anterior emulsificador
3	A02.36969	Carenatura posteriore emulsionatore	Emulsification unit back fairing	Capotage postérieur de l'émulsionneur	Hintere Abdeckung Mischgruppe	Carenado posterior emulsificador
4	P20.36975	Gancio per fermo coperchio	Hook for cover stop	Crochet pour verrou du couvercle	Befestigungshaken Deckel	Gancho para retén tapa
5	B01.103	Motore mixer ME 50 Hz.	Mixer motor ME 50 Hz.	Moteur mixer ME 50 Hz.	Mixermotor ME 50 Hz.	Motor mezcladora ME 50 Hz.
	B01.103.01	Motore mixer ME 60 Hz.	Mixer motor ME 60 Hz.	Moteur mixer ME 60 Hz.	Mixermotor ME 60 Hz.	Motor mezcladora ME 60 Hz.
6	P11.002	Guarnizione V-RING	V-RING	Joint V-RING	Dichtung V-Ring	Guarnición V-RING
7	Z72.36974	Piastra supporto motore mixer	Mixer motor support plate	Plaque de support du moteur mixer	Halteplatte Mixermotor	Placa soporte motor mezcladora
8	B06.387	Girante	Disk wheel	Couronne mobile	Rührinheit	Rueda
9	B09.226	Fermo coperchio	Cover stop	Verrou du couvercle	Deckelverschluß	Retén tapa
10	P03.223	Coperchio PEB 60 – PEB 2X60	Cover PEB 60 – PEB 2X60	Couvercle PEB 60 – PEB 2x60	Deckel PEB60 – PEB2x60	Tapa PEB 60–PEB2X60
11	E07.40117	Pulsante	Pushbuttons	Tasten	Boutons	Pulsadores



GRUPPO RUBINETTO – COCK ASSEMBLY - GROUPE ROBINET - GRUPPE ABGABEHAHN – GRUPO GRIFO **TAV 1/1**

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P02.174	Maniglia	Knob	Poignée	Schraubgriff	Manivela
2	B09.203	Perno di guida	Pivot	Boulon de guidage	Führungsschraube	Perno de guía
3	P02.175	Boccola	Bush	Douille	Buchse	Anillo
4	B10.238	Boccola di arresto	Locking bush	Douille d'arrêt	Stopbuchse	Anillo de parada
5	P10.070	OR 121	OR121	OR 121	OR 121	Junta Tórica 121
6	P10.046	OR 4087	OR 4087	OR 4087	OR 4087	Junta Tórica 4087
7	B12.149	Pistone	Piston	Piston	Kolben	Émbolo
8	P10.028	OR 3075	OR 3075	OR 3075	OR 3075	Junta Tórica 3075
9	B12.148	Corpo Rubinetto	Cock body	Corps du Robinet	Hahngruppe	Cuerpo Grifo
10	B09.204	Fermo	Clamp	Verrou	Spange	Retén
11	B11.033	Anello elastico	Snap ring	Anneau élastique	Elastikring	Anillo elástico
12	P10.074	OR 3112	OR 3112	OR 3112	OR 3112	Junta Tórica 3112
13	B10.103	Ghiera	Ring nut	Manchon	Schraube	Tuerca

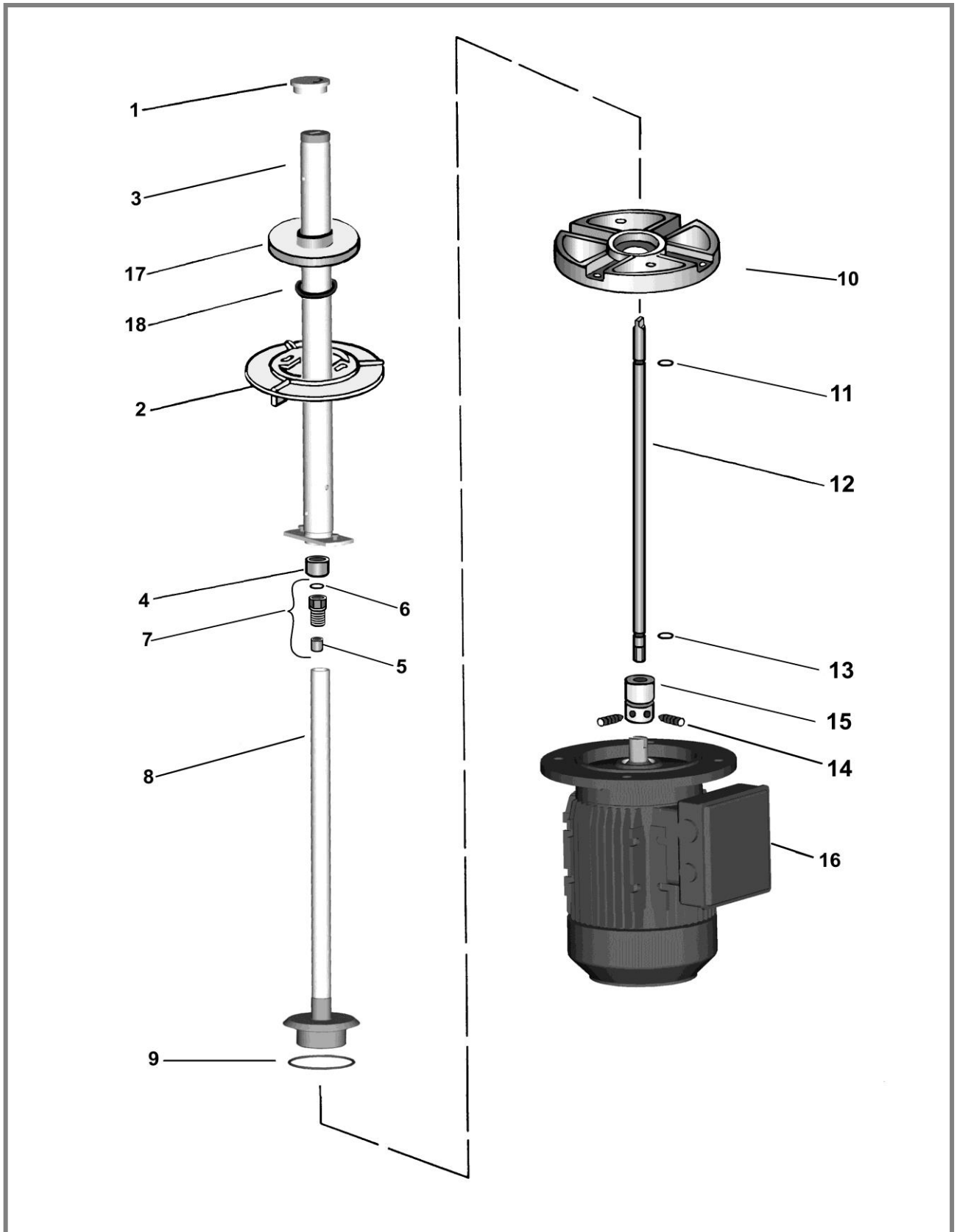
CH03/s02 – TAV 1/7



PEB CH03/s02 – TAV 1/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.40264	Pannello laterale	Left side panel	Panneau latéral	Seitenpaneel	Panel lateral
2	Z56.37923	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
3	P03.218	Coperchio	Cover	Couvercle	Deckel	Tapa
4	B09.215	Vite per cerniera	Screw for hinge	Vis pour fermoir	Scharnierschraube	Tornillo para bisagra
5	B15.038	Cerniera mobile	Moving hinge	Fermeoir mobile	Bewegliches Scharnier	Bisagra móvil
6	B15.037	Cerniera fissa	Fixed hinge	Fermeoir fixe	Festes Scharnier	Bisagra fija
7	L19.37042	Perno cerniera	Pin for hinge	Goujon pour fermeoir	Scharnierstift	Perno bisagra
8	A02.40417	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Paneel	Panel posterior
	A02.37992	Pannello posteriore Aria	Back panel Air	Panneau postérieur Air	Hinteres Paneel Luft	Panel posterior Aire
9	F02.014	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
10	A01.37922	Telaio	Frame	Châssis	Gestell	Armazón
11	F02.013	Ruota girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
12	A02.41672	Pannello anteriore	Front panel	Panneau antérieur	Vorderpaneel	Panel anterior
13	B09.066	Perno di supporto	Supporting pin	Goujon pour support	Haltestift	Perno de soporte
14	P03.053	Raccogliocce	Drip tray	Recueille-gouttes	Tropfenfänger	Recogedor de gotas
15	P10.017	OR	OR	OR	OR	OR
16	B12.092	Supporto bicchierino raccogliocce	Drip tray support	Support gobelet recueille-gouttes	Becherhalterung Tropfenfänger	Soporte vasito recogedor de gotas
17	D05.141	Contatto magnetico (REED)	Magnetic contact (REED)	Contact magnétique (REED)	Magnetkontakt (REED)	Contacto magnético (REED)
18	A04.37990	Supporto REED DX	Support REED DX	Support REED DX	Halterung REED DX	Soporte REED DX
19	A04.37989	Supporto REED SX	Support REED SX	Support REED SX	Halterung REED SX	Soporte REED SX

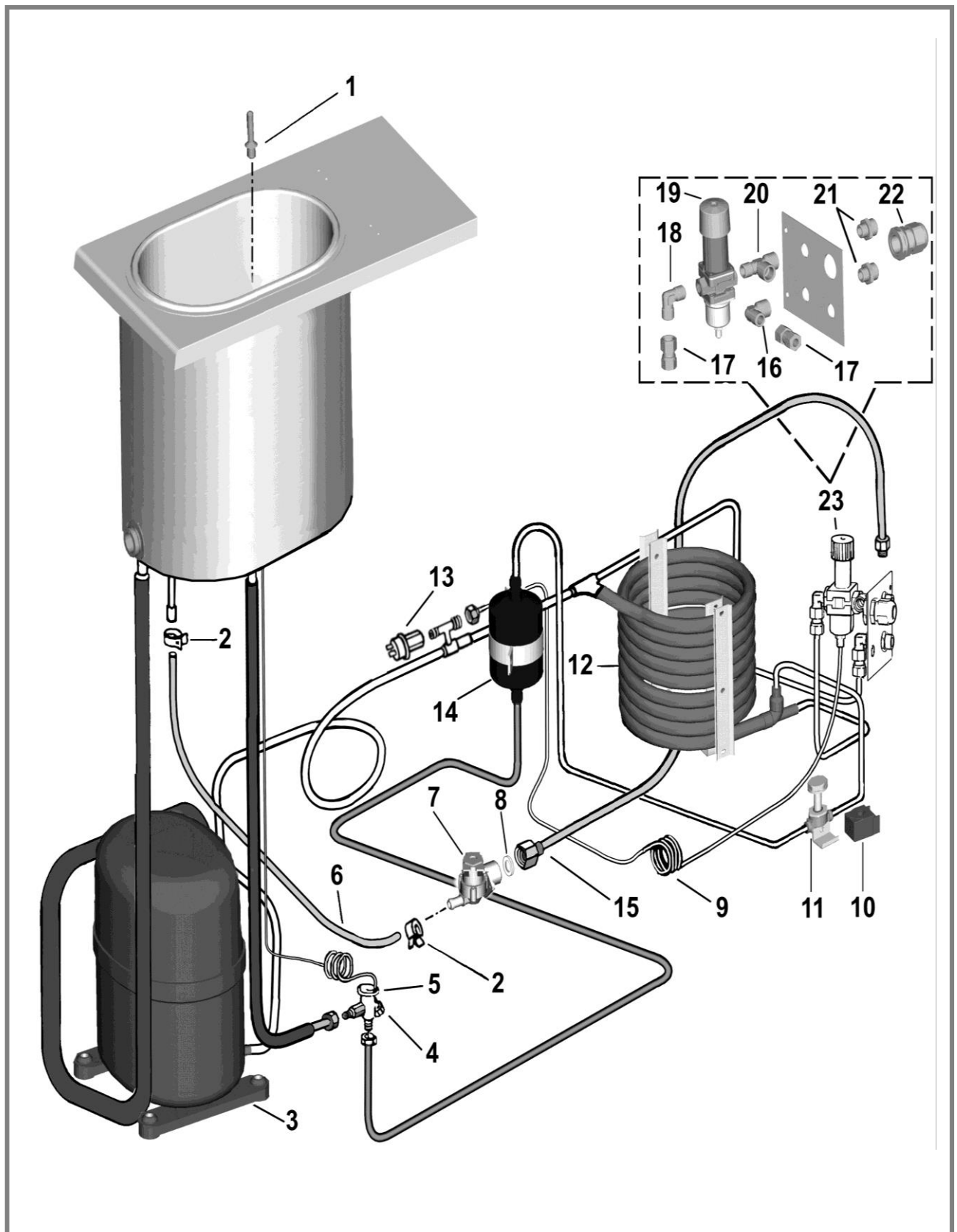
CH03/s02 – TAV 2/7



CH03/s02 – TAV 2/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P02.165	Tappo Agitatore	Mixer plug	Bouchon du Brasseur	Stöpsel Rührwerk	Tapón Agitador
2	P02.207	Girante Ø 112 400/50/3 – 230/50/1	Disk wheel Ø 112 400/50/3 – 230/50/1	Couronne mobile Ø 112 400/50/3 – 230/50/1	Drehscheibe Ø 112 400/50/3 – 230/50/1	Rueda Ø 112 400/50/3 – 230/50/1
2	P18.38489	Girante Ø 128 230/50/1	Disk wheel Ø 128 230/50/1	Couronne mobile Ø 128 230/50/1	Drehscheibe Ø 128 230/50/1	Rueda Ø 128 230/50/1
3	B06.357	Canotto porta Girante	Disk wheel holding tube	Tuyau porte- couronne mobile	Röhrchen Drehscheibe	Barra porta Rueda
4	B10.207	Boccola DU 22X25X20	Bush DU 22X25X20	Douille DU 22x25x20	Buchse DU 22x25x20	Anillo DU 22X25X20
5	B10.206	Boccola DU 10X12X15	Bush DU 10X12X15	Douille DU 10x12x15	Buchse DU 10x12x15	Anillo DU 10X12X15
6	P02.38490	OR 112	OR 112	OR 112	OR 112	OR 112
7	Z67.38494	Porta bronzina	Bushing support	Support douille en bronze	Bronzenbuchse- Halierung	Soporte casquillo
8	Z68.37924	Centrante	Pipe guide	Centreur	Zentralrohr	Centrador
9	P10.090	OR 3275	OR 3275	OR 3275	OR 3275	Junta Tórica 3275
10	B10.275	Flangia Agitazione	Mixer flange	Bride de Brassage	Rührflansch	Brida Agitación
11	P02.38491	OR 2031	OR 2031	OR 2031	OR 2031	OR 2031
12	L18.37939	Prolunga albero Motore	Driving shaft extension	Rallonge de l'arbre Moteur	Verlängerung Motorwelle	Alargadera eje Motor
13	P10.101	OR 106	OR 106	OR 106	OR 106	OR 106
14	V08.004	Grano 4X6 INOX	Grain 4X6 INOX	Grain 4X6 INOX	Stift 4X6 INOX	Tornillo 4X6 INOX
15	Z67.38202	Bussola per prolunga	Bush for extension	Douille pour rallonge	Hülse f. Verlängerung	Aguja por alargadera
16	E01.38313	Motore mescolatore	Mixer motor	Moteur mélangeur	Rührmotor	Motor mezclador
	E01.38488	Motore mescolatore 230/50/1	Mixer motor 230/50/1	Moteur mélangeur 230/50/1	Rührmotor 230/50/1	Motor mezclador 230/50/1
17	P02.186	Coperchietto movimentazione	Cover	Couvercle de manutention	Drehabdeckung	Tapa desplazamiento
18	P10.123	OR 3118	OR 3118	OR 3118	OR 3118	Junta Tórica 3118

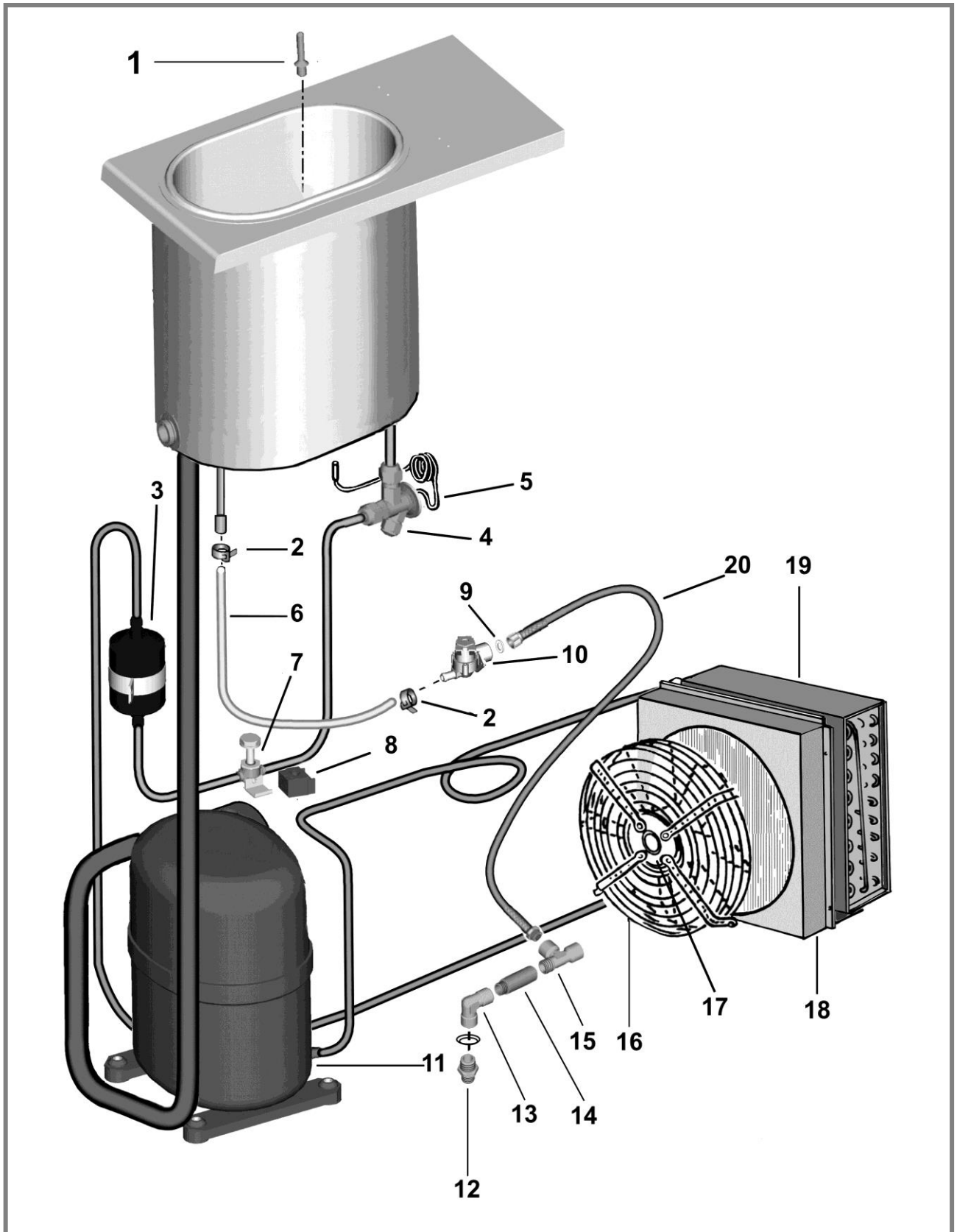
CH03/s01 – TAV 3/7



CH03/s01 – TAV 3/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola
2	B13.019	Fascetta inox 12-20	S.S. clamp 12-20	Collier inox 12-20	INOXschelle 12-20	Abrazadera inoxidable 12-20
3	B01.37654	Compressore 380-420/50/3	Compressor 380-420/50/3	Compresseur 380-420/50/3	Kompressor 380-420/50/3	Compresor 380-420/50/3
	B01.37716	Compressore 230/50/1	Compressor 230/50/1	Compresseur 230/50/1	Kompressor 230/50/1	Compresor 230/50/1
4	A02.169	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula termostática
5	A02.189	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
6	T10.011	Tubo retinato	Meshed tube	Tuyau armé	Netzrohr	Tubo armado
7	A02.071	Elettrovalvola acqua	Two-way water solenoid valve	Electrovanne eau	Wasserelektroventil	Electroválvula agua
8	P06.39898	Guarnizione ¾"	Basket ¾"	Joint ¾"	Dichtung ¾"	Guarnición ¾"
9	T50.016	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape pressostatique	Kapillares Druckventil	Capilar válvula presostática
10	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
11	A02.153	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
12	A03.090	Condensatore acqua	Water condenser	Condensateur à eau	Wasserkondensator	Condensador agua
13	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
14	A07.032	Filtro	Filter	Filtre	Filter	Filtro
15	H05.39816	Tubo flessibile L.850 3/8M-3/4F	Flexible tube L.850 3/8M-3/4F	Tuyau flexible L.850 3/8M-3/4F	Schlauch L.850 3/8M-3/4F	Tubo flexible L.850 3/8M-3/4F
16	R03.058	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
17	R02.114	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
18	R03.019	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
19	A02.061	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
20	R05.009	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
21	R02.113	Nipplo ridotto ½"x3/8" Gas	Reduced nipple ½"x3/8" Gas	Raccord fileté réduit ½"x 3/8" Gas	Verkleinerter Nippel ½"x3/8" Gas	Niple reducido ½"x3/8" Gas
22	E09.37287	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
23	Z71.37290	Gruppo valvola pressostatica	Pressare valve assy	Groupe soupape pressostatique	Druckventil kompl.	Válvula presostática

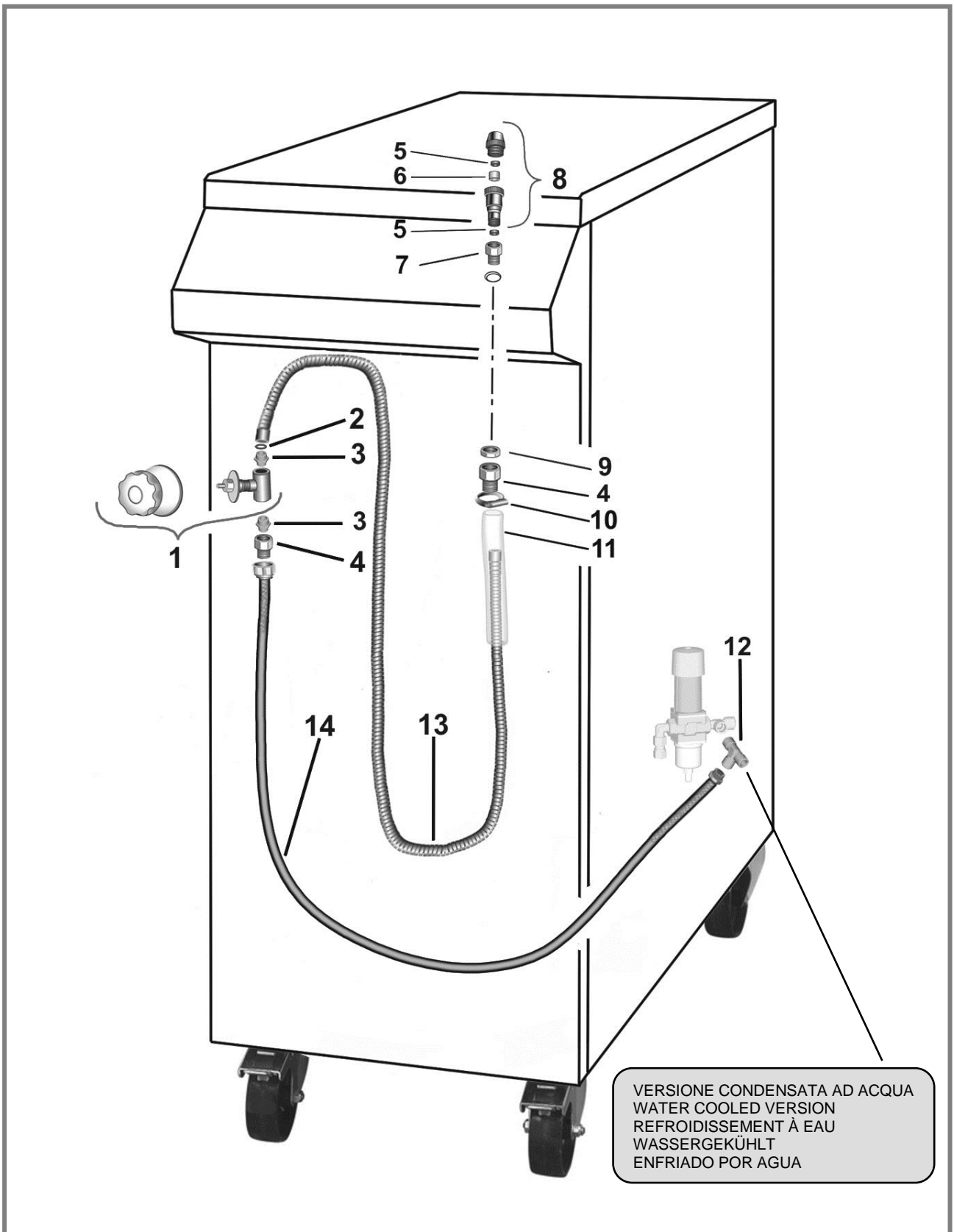
CH03/s02 – TAV 4/7



CH03/s02 – TAV 4/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola
2	B13.019	Fascetta inox 12-20	S.S. clamp 12-20	Collier inox 12-20	INOXschelle 12-20	Abrazadera inoxidable 12-20
3	A07.032	Filtro	Filter	Filtre	Filter	Filtro
4	A02.169	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula termostática
5	A02.189	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
6	T10.011	Tubo retinato	Meshed tube	Tuyau armé	Netzrohr	Tubo armado
7	A02.153	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
8	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
9	P06.39898	Guarnizione ¾"	Basket ¾"	Joint ¾"	Dichtung ¾"	Guarnición ¾"
10	A02.071	Elettrovalvola acqua	Two-way water solenoid valve	Electrovanne eau	Wasserelektroventil	Electroválvula agua
11	B01.37654	Compressore 380-420/50/3	Compressor 380-420/50/3	Compresseur 380-420/50/3	Kompressor 380-420/50/3	Compresor 380-420/50/3
	B01.37716	Compressore 230/50/1	Compressor 230/50/1	Compresseur 230/50/1	Kompressor 230/50/1	Compresor 230/50/1
12	R02.113	Nipplo ridotto 1/2" X 3/8" GAS	Reduced nipple 1/2" X 3/8" GAS	Raccord fileté réduit 1/2" X 3/8" GAS	Verkleinerter Nippel 1/2" X 3/8" GAS	Niple reducido 1/2" X 3/8" GAS
13	R03.060	Gomito F-F 3/8" Gas	Elbow F-F 3/8" Gas	Coude F-F 3/8" Gas	M-Bogen-F-F 3/8" Gas	Codo F-F 3/8" Gas
14	R02.048	Prolunga M-F 3/8" Gas	Extension M-F 3/8" Gas	Rallonge M-F 3/8" Gas	Verlaengerung M-F 3/8" Gas	Alargadera M-F 3/8" Gas
15	R05.009	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
16	B03.37449	Griglia	Grate	Grille	Gitter	Rejilla
17	E01.37422	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatoromotor	Motor ventilador
18	A04.37313	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
19	B02.37254	Condensatore aria	Air condenser	Condensateur à air	Luftkondensator	Condensador aire
20	H05.39816	Tubo flessibile L.850 3/8M-3/4F	Flexible tube L.850 3/8M-3/4F	Tuyau flexible L.850 3/8M-3/4F	Schlauch L.850 3/8M-3/4F	Tubo flexible L.850 3/8M-3/4F

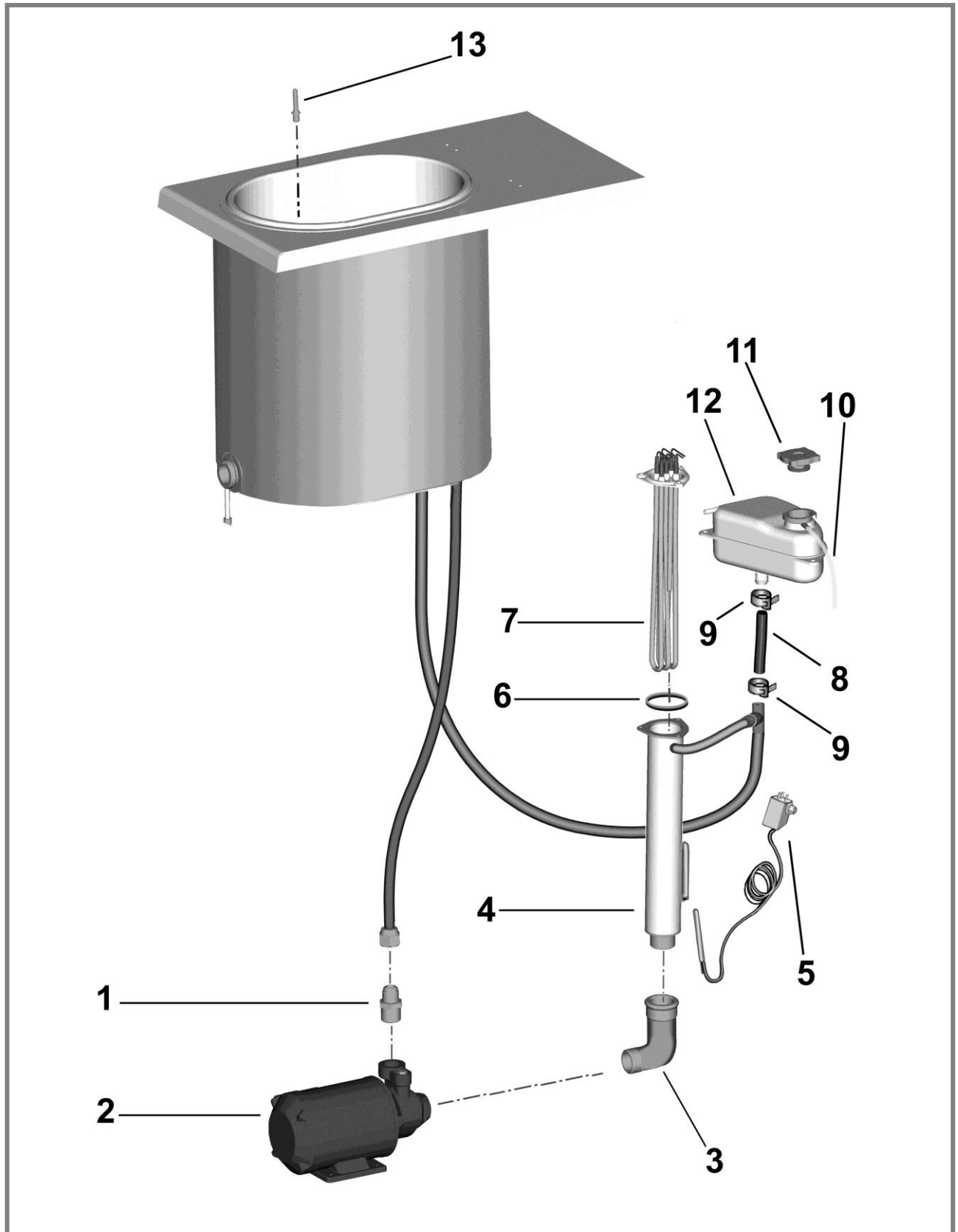
CH03/s02 – TAV 5/7



CH03/s02 – TAV 5/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A10.001	Rubinetto	Cock	Robinet	Ausgabehahn	Grifo
2	P06.085	Guarnizione 1/2"	Basket 1/2"	Joint 1/2"	Dichtung 1/2"	Guarnición 1/2"
3	R02.012	Manicotto 1/2"- 1/2	Sleeve 1/2"- 1/2	Manchon 1/2"- 1/2	Muffe 1/2"- 1/2	Manguito 1/2"- 1/2
4	R02.018	Manicotto 1/2"-3/4"	Sleeve 1/2"-3/4"	Manchon 1/2"-3/4"	Muffe 1/2"-3/4"	Manguito 1/2"-3/4"
5	P06.011	Guarnizione per flessibile	Hose gasket	Joint pour flexible	Schlauchdichtung	Guarnición flexible
6	P06.030.02	Guarnizione per terminale	Terminal gasket	Joint terminal	Dichtung für Endanschluß	Guarnición terminal
7	A10.005	Manicotto doccia	Sleeve for shower	Manchon pour douchette	Muffe f. Dusche	Manguito por ducha
8	A10.003	Terminale per doccia	Shower terminal	Terminal de douche	Duschenteil	Terminal ducha
9	V13.037	Dado esagonale 1/2"	Hexagon nut 1/2"	Ecrou hexagonal 1/2"	Sechskantmutter 1/2"	Dado exagonal 1/2"
10	B13.017	Fascetta 23-35/9	Clamp 23-35/9	Bague 23-35/9	Klemme 23-35/9	Abrazadera 23-35/9
11	S03.37087	Tubo acrilico	acrylic tube	tube acrylique	Acrylröhre	tubo de acrílico
12	R05.009	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
13	A10.008	Tubo doccia	Shower hose	Tuyau douchette	Duschschlauch	Tubo ducha
14	H05.39816	Tubo flessibile L.850 3/8M-3/4F	Flexible tube L.850 3/8M-3/4F	Tuyau flexible L.850 3/8M-3/4F	Schlauch L.850 3/8M-3/4F	Tubo flexible L.850 3/8M-3/4F

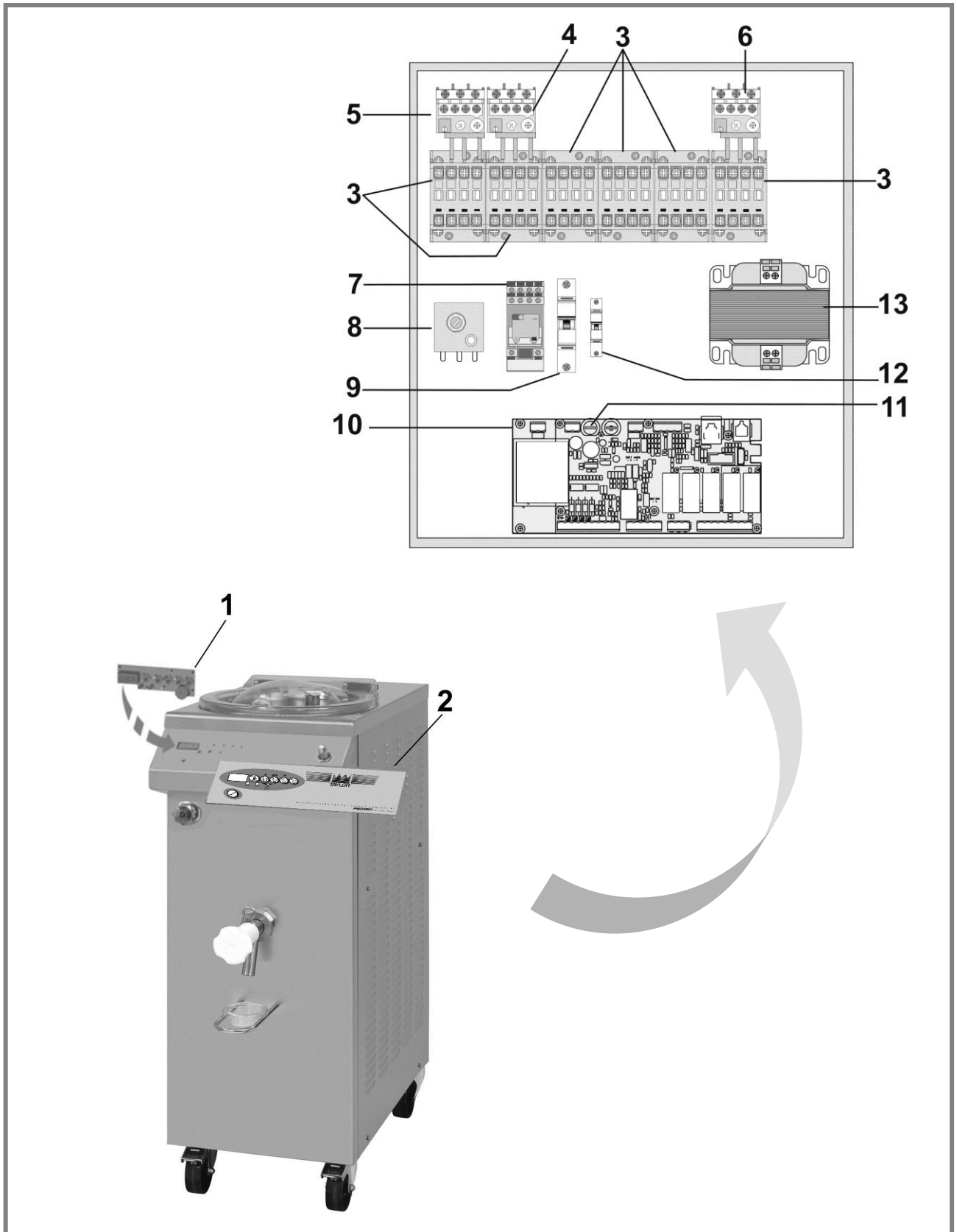
CH03/s02 – TAV 6/7



CH03/s02 – TAV 6/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	R02.101	Assieme raccordo uscita pompa	Pump delivery connection assembly	Groupe raccord sortie de pompe	Anschluß und Pumpenausgang zusammen	Grupo unión salida bomba
2	E01.38333	Pompa fluido	Fluid pump	Pompe fluide	Flüssigkeitspumpe	Bomba fluido
3	B12.37952	Curva M-F 1"-1/4"	Elbow M-F 1"-1/4"	Coude M-F 1"-1/4"	Bogen M-F 1"-1/4"	Codo M-F 1"-1/4"
4	Z78.37947	Riscaldatore	Heater	Réchauffeur	Heizer	Calentador
5	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato
6	P10.128	OR 6225	OR 6225	OR 6225	OR 6225	Junta tórica 6225
7	D08.033.01	Resistenza	Resistance	Résistance	Widerstand	Resistencia
8	T10.095	Tubo gomma (nero)	Rubber tube (black)	Tuyau de coutchouc (noir)	Gummirohr (schwarz)	Tubo goma (nero)
9	B13.128	Fascetta FBS 29/12	Clamp FBS 29/12	Collier FBS 29/12	Faschette FBS 29/12	Abrazadera FBS 29/12
10	T10.090	Tubo sfiato	Drain pipe	Tuyau d'échappement	Überlaufrohr	Tubo de desfogue
11	P03.194	Tappo serbatoio fluido	Fluid tank plug	Bouchon du réservoir fluide	Verschluß Flüssigkeitsbehälter	Tapón depósito fluido
12	Z61.36354	Serbatoio fluido completo	Complete fluid tank	Réservoir de fluide complet	Kompl. Flüssigkeitsbehälter	Depósito fluido completo
13	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola

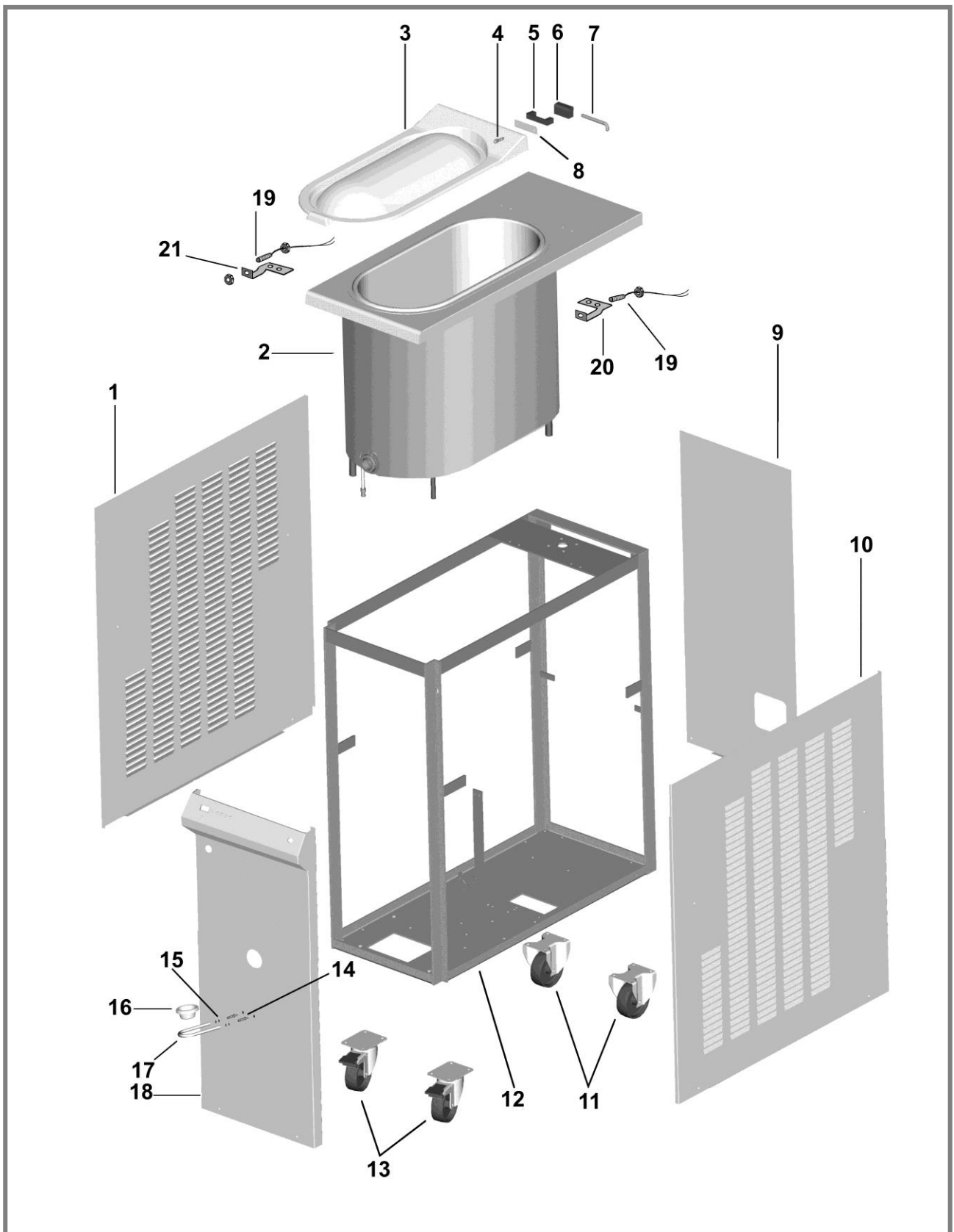
CH03/s02 – TAV 7/7



CH03/s02 – TAV 7/7

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	E15.41676	Scheda pulsantiera	Pushbutton card	Carte du tableau poussoirs	Tastenfeldkarte(tarjeta pulsadores
2	M02.41677	Etichetta anteriore	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
3	D02.061	Teleruttore 24 V	Remote control switch 24 V	Télérupteur 24 V	Fernschalter 24 V	telerruptor 24 V
4	D03.183	Termica Range 1-1,4	Overload Range 1-1,4	Thermique Range 1-1,4	Thermoschutz Range 1-1,4	Termal Range 1-1,4
5	D03.171	Termica Range 0,63-1	Overload Range 0,63-1	Thermique Range 0,63-1	Thermoschutz Range 0,63-1	Termal Range 0,63-1
6	D03.172	Termica Range 1,3-1,8	Overload Range 1,3-1,8	Thermique Range 1,3-1,8	Thermoschutz Range 1,3-1,8	Termal Range 1,3-1,8
7	E08.37283	Relè	Relay	Relais	Relais	Conectador
8	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato
9	E08.40275	Fusibile 10X38 T2 A	Fuse 10X38 T 2A	Fusible 10X38 T 2A	Sicherung 10X38 T 2A	Fusibile 10X38 T 2A
10	E15.41679	Scheda comando MEB ²	Control card MEB ²	Carte de commande MEB ²	Bedienungskarte MEB ²	Tarjeta de mando MEB ²
11	E08.38486	Fusibile 5x20 500mA	Fuse 5x20 500mA	Fusible 5x20 500mA	Sicherung 5x20 500mA	Fusibile 5x20 500mA
12	E08.39143	Fusibile 5x20 4 A	Fuse 5x20 4 A	Fusible 5x20 4 A	Sicherung 5x20 4 A	Fusibile 5x20 4 A
13	E08.37206	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Trasformador 24 V 100 VA

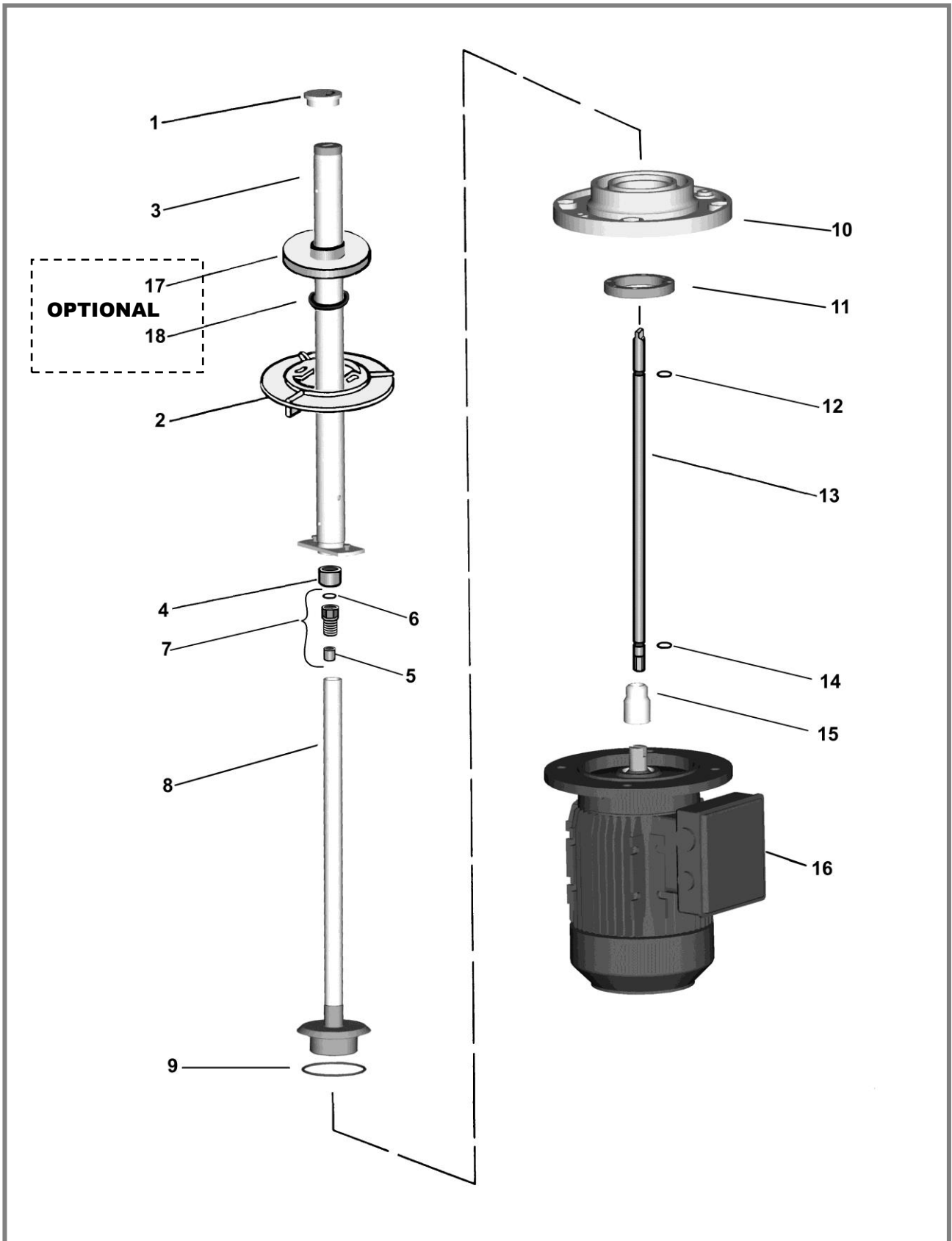
CH04/s02 – TAV 1/6



CH04/s02 – TAV 1/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.40138	Pannello laterale SX	Left side panel	Panneau latéral SX	Seitenpaneel links	Panel lateral IZQD.
2	Z56.37963	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
3	P03.219	Coperchio	Cover	Couvercle	Deckel	Tapa
4	B09.215	Vite per cerniera	Screw for hinge	Vis pour fermoir	Scharnierschraube	Tornillo para bisagra
5	B15.038	Cerniera mobile	Moving hinge	Fermeoir mobile	Bewegliches Scharnier	Bisagra móvil
6	B15.037	Cerniera fissa	Fixed hinge	Fermeoir fixe	Festes Scharnier	Bisagra fija
7	L19.37042	Perno cerniera	Pin for hinge	Goujon pour fermeoir	Scharnierstift	Perno bisagra
8	A20.38648	Piastra rinforzo cerniera	Hinge plate	Plaquette pour fermeoir	Scharnierplatte	Lamina de bisagra
9	A02.40417	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Paneel	Panel posterior
10	A02.40137	Pannello laterale DX	Right side panel	Panneau latéral DX	Seitenpaneel rechts	Panel lateral DCHA.
11	F02.014	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
12	F01.154	Telaio	Frame	Châssis	Gestell	Armazón
13	F02.013	Ruota girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
14	B09.066	Perno di supporto	Supporting pin	Goujon pour support	Haltestift	Perno de soporte
15	P10.017	OR	OR	OR	OR	OR
16	P03.053	Raccogliocce	Drip tray	Recueille-gouttes	Tropfenfänger	Recogedor de gotas
17	B12.092	Supporto bicchierino raccogliocce	Drip tray support	Support gobelet recueille-gouttes	Becherhalterung Tropfenfänger	Soporte vasito recogedor de gotas
18	A02.41672	Pannello anteriore	Front panel	Panneau antérieur	Vorderpaneel	Panel anterior
19	D05.141	Contatto magnetico (REED)	Magnetic contact (REED)	Contact magnétique (REED)	Magnetkontakt (REED)	Contacto magnético (REED)
20	A04.37990	Supporto REED DX	Support REED DX	Support REED DX	Halterung REED DX	Soporte REED DX
21	A04.37989	Supporto REED SX	Support REED SX	Support REED SX	Halterung REED SX	Soporte REED SX

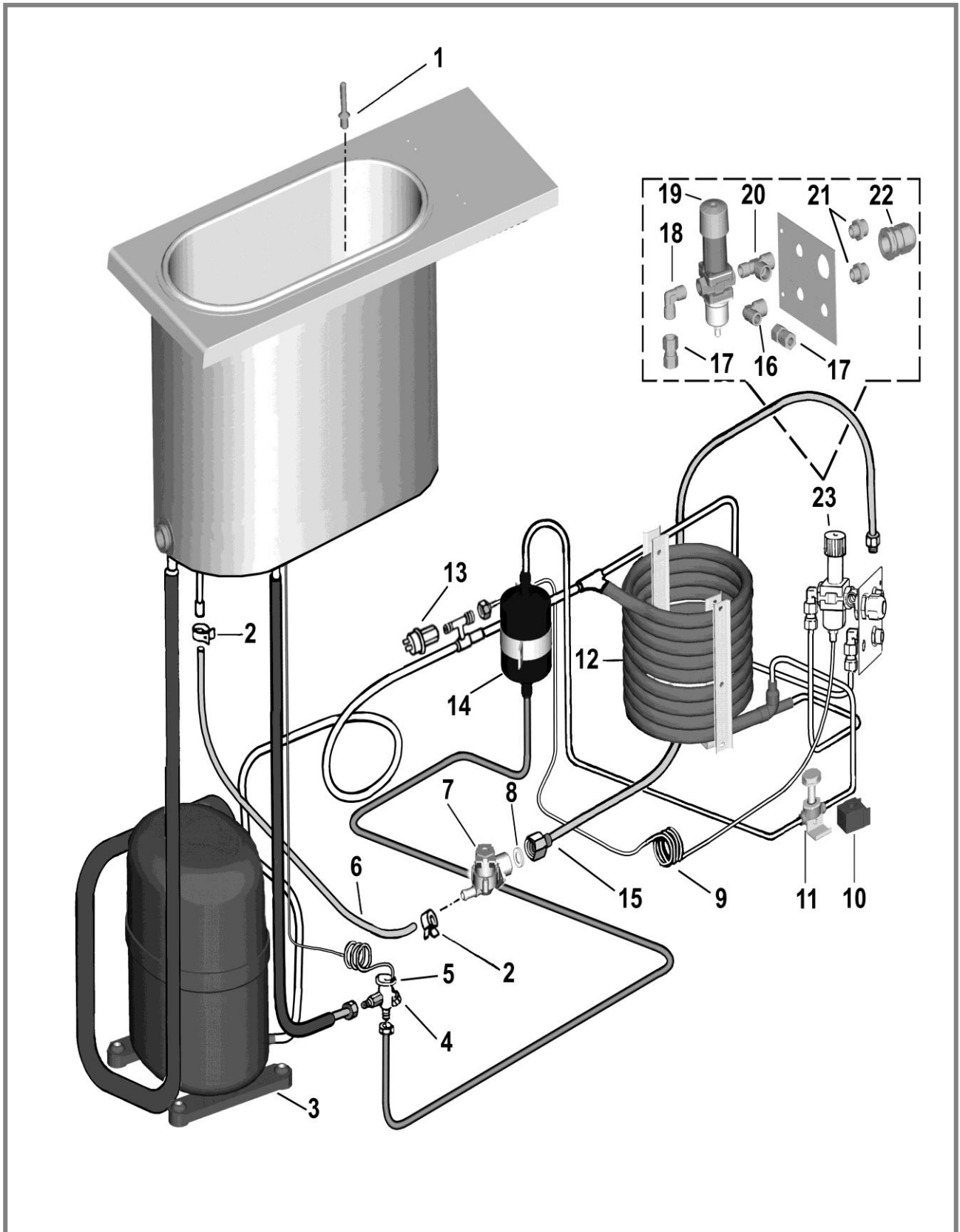
CH04/s02 – TAV 2/6



CH04/s02 – TAV 2/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P02.165	Tappo Agitatore	Mixer plug	Bouchon du Brasseur	Stöpsel Rührwerk	Tapón Agitador
2	P02.164	Girante	Disk wheel	Couronne mobile	Drehscheibe	Rueda
3	B06.357	Canotto porta girante	Disk wheel holding tube	Tuyau porte-couronne mobile	Röhrchen Drehscheibe	Barra porta rueda
4	B10.207	Boccola DU 22X25X20	Bush DU 22X25X20	Douille DU 22x25x20	Buchse DU 22x25x20	Anillo DU 22X25X20
5	B10.206	Boccola DU 10X12X15	Bush DU 10X12X15	Douille DU 10x12x15	Buchse DU 10x12x15	Anillo DU 10X12X15
6	P02.38490	OR 112	OR 112	OR 112	OR 112	OR 112
7	Z67.38494	Assieme porta bronzina	Bushing support	Support douille en bronze	Bronzenbuchse-Halterung	Soporte casquillo
8	Z68.37938	Centrante	Pipe guide	Centreur	Zentralrohr	Centrador
9	P10.090	OR 3275	OR 3275	OR 3275	OR 3275	Junta tórica 3275
10	B10.237	Flangia agitazione	Mixer flange	Bride de brassage	Rührflansch	Brida agitación
11	B09.202	Ghiera di bloccaggio	Lock nut	Manchon de blocage	Blockierschraube	Tuerca zunchadora
12	P02.38491	OR 2031	OR 2031	OR 2031	OR 2031	OR 2031
13	L18.37939	Prolunga albero motore	Driving shaft extension	Rallonge arbre moteur	Verlängerung Motorwelle	Alargadera eje motor
14	P10.101	OR 106	OR 106	OR 106	OR 106	OR 106
15	P18.38282	Bussola per prolunga	Bush for extension	Douille pour rallonge	Hülse f. Verlängerung	Aguja por alargadera
16	E01.37934	Motore agitatore	Mixer motor	Moteur brasseur	Rührmotor	Motor agitador
17	P02.186	Coperchietto movimentazione	Cover	Couvercle de manutention	Drehabdeckung	Tapa desplazamiento
18	P10.123	OR 3118	OR 3118	OR 3118	OR 3118	Junta Tórica 3118

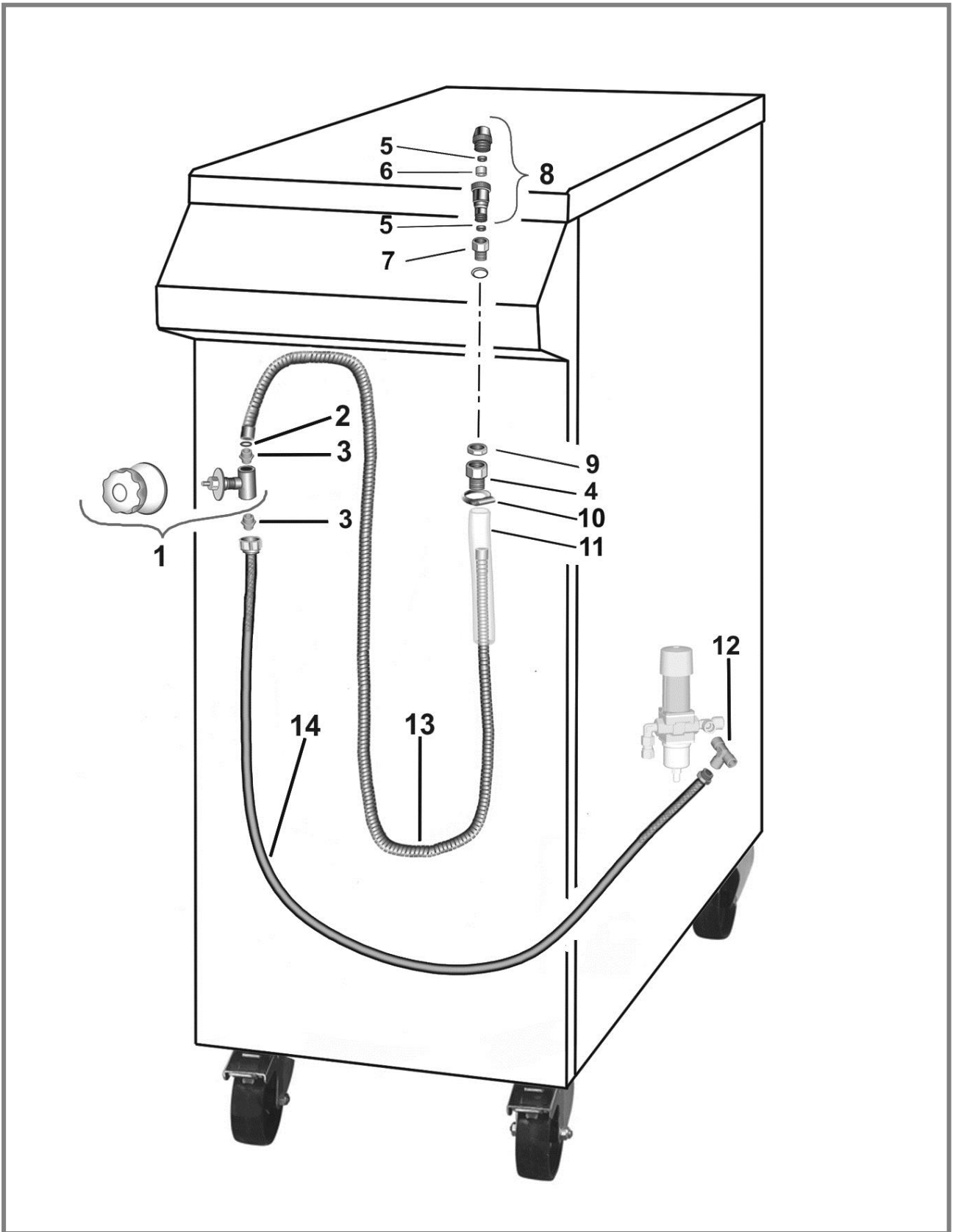
CH04/s02 – TAV 3/6



CH04/s02 – TAV 3/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola
2	B13.019	Fascetta inox 12-20	S.S. clamp 12-20	Collier inox 12-20	INOXschelle 12-20	Abrazadera inoxidable 12-20
3	B01.40133	Compressore 380-420/50/3	Compressor 380-420/50/3	Compresseur 380-420/50/3	Kompressor 380-420/50/3	Compresor 380-420/50/3
4	A02.172	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula termostática
5	A02.193	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
6	T10.011	Tubo retinato	Meshed tube	Tuyau armé	Netzrohr	Tubo armado
7	A02.071	Elettrovalvola acqua	Two-way water solenoid valve	Electrovanne eau	Wasserelektroventil	Electroválvula agua
8	P06.39898	Guarnizione ¾"	Basket ¾"	Joint ¾"	Dichtung ¾"	Guarnición ¾"
9	T50.016	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape pressostatique	Kapillares Druckventil	Capilar válvula presostática
10	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
11	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
12	A03.091	Condensatore acqua	Water condenser	Condensateur à eau	Wasserkondensator	Condensador agua
13	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
14	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
15	H05.39816	Tubo flessibile L.850 3/8M-3/4F	Flexible tube L.850 3/8M-3/4F	Tuyau flexible L.850 3/8M-3/4F	Schlauch L.850 3/8M-3/4F	Tubo flexible L.850 3/8M-3/4F
16	R03.058	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
17	R02.114	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
18	R03.019	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
19	A02.061	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
20	R05.009	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
21	R02.113	Nipplo ridotto ½"x3/8" Gas	Reduced nipple ½"x3/8" Gas	Raccord fileté réduit ½"x 3/8" Gas	Verkleinerter Nippel ½"x3/8" Gas	Niple reducido ½"x3/8" Gas
22	E09.37287	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
23	Z71.37290	Gruppo valvola pressostatica	Pressare valve assy	Groupe soupape pressostatique	Druckventil kompl.	Válvula presostática

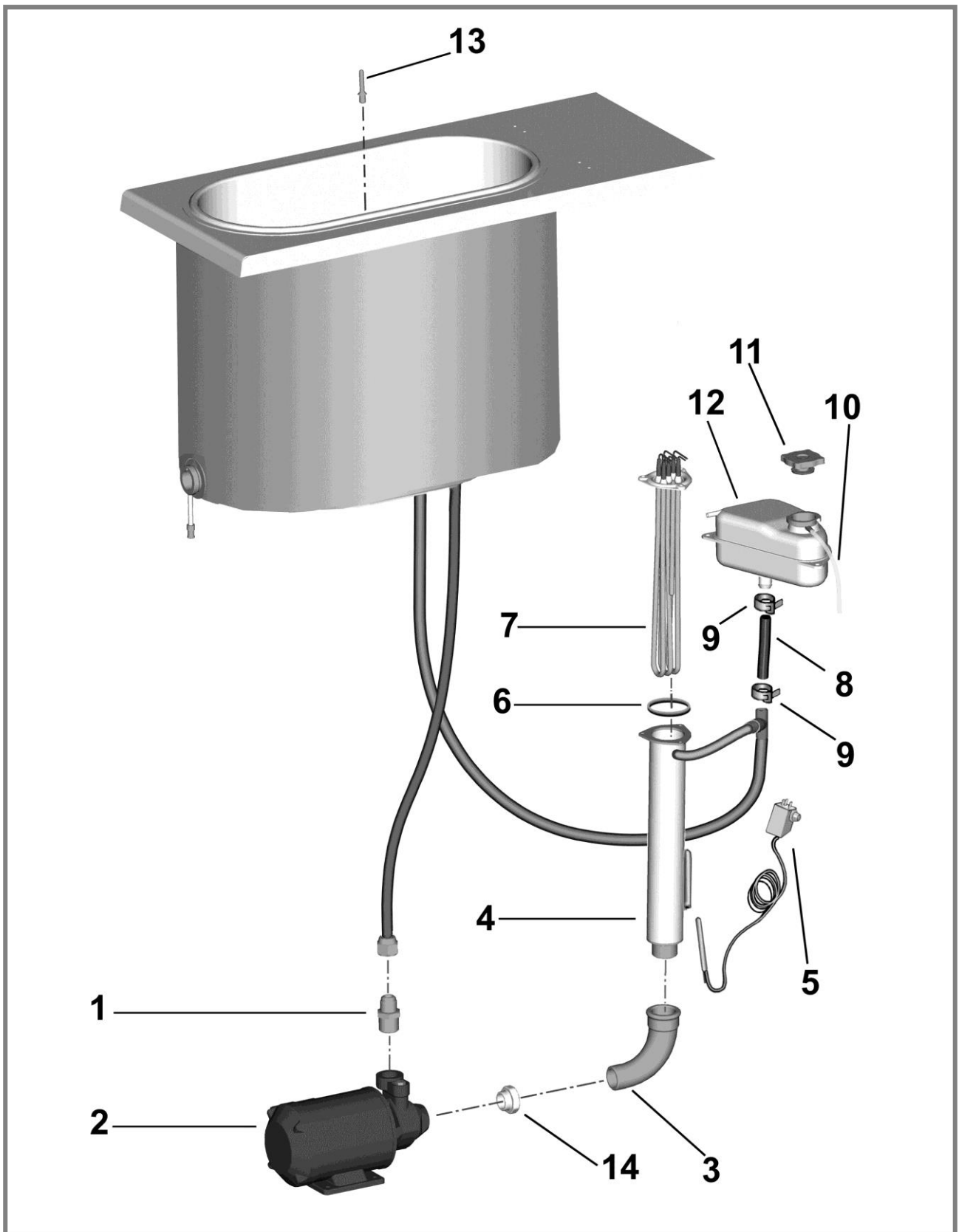
CH04/s02 – TAV 4/6



CH04/s02 – TAV 4/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A10.001	Rubinetto	Cock	Robinet	Ausgabehahn	Grifo
2	P06.085	Guarnizione 1/2"	Basket 1/2"	Joint 1/2"	Dichtung 1/2"	Guarnición 1/2"
3	R02.012	Manicotto 1/2"- 1/2	Sleeve 1/2"- 1/2	Manchon 1/2"- 1/2	Muffe 1/2"- 1/2	Manguito 1/2"- 1/2
4	R02.018	Manicotto 1/2"-3/4"	Sleeve 1/2"-3/4"	Manchon 1/2"-3/4"	Muffe 1/2"-3/4"	Manguito 1/2"-3/4"
5	P06.011	Guarnizione per flessibile	Hose gasket	Joint pour flexible	Schlauchdichtung	Guarnición flexible
6	P06.030.02	Guarnizione per terminale	Terminal gasket	Joint terminal	Dichtung für Endanschluß	Guarnición terminal
7	A10.005	Manicotto doccia	Sleeve for shower	Manchon pour douchette	Muffe f. Dusche	Manguito por ducha
8	A10.003	Terminale per doccia	Shower terminal	Terminal de douche	Duschenteil	Terminal ducha
9	V13.037	Dado esagonale 1/2"	Hexagon nut 1/2"	Ecrou hexagonal 1/2"	Sechskantmutter 1/2"	Dado exagonal 1/2"
10	B13.017	Fascetta 23-35/9	Clamp 23-35/9	Bague 23-35/9	Klemme 23-35/9	Abrazadera 23-35/9
11	S03.37087	Tubo acrilico	acrylic tube	tube acrylique	Acrylröhre	tubo de acrílico
12	R05.009	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
13	A10.008	Tubo doccia	Shower hose	Tuyau douchette	Duschschlauch	Tubo ducha
14	H05.39814	Tubo flessibile L.1750 3/8M-1/2F	Flexible tube L.1750 3/8M-1/2F	Tuyau flexible L.1750 3/8M-1/2F	Schlauch L.1750 3/8M-1/2F	Tubo flexible L.1750 3/8M-1/2F

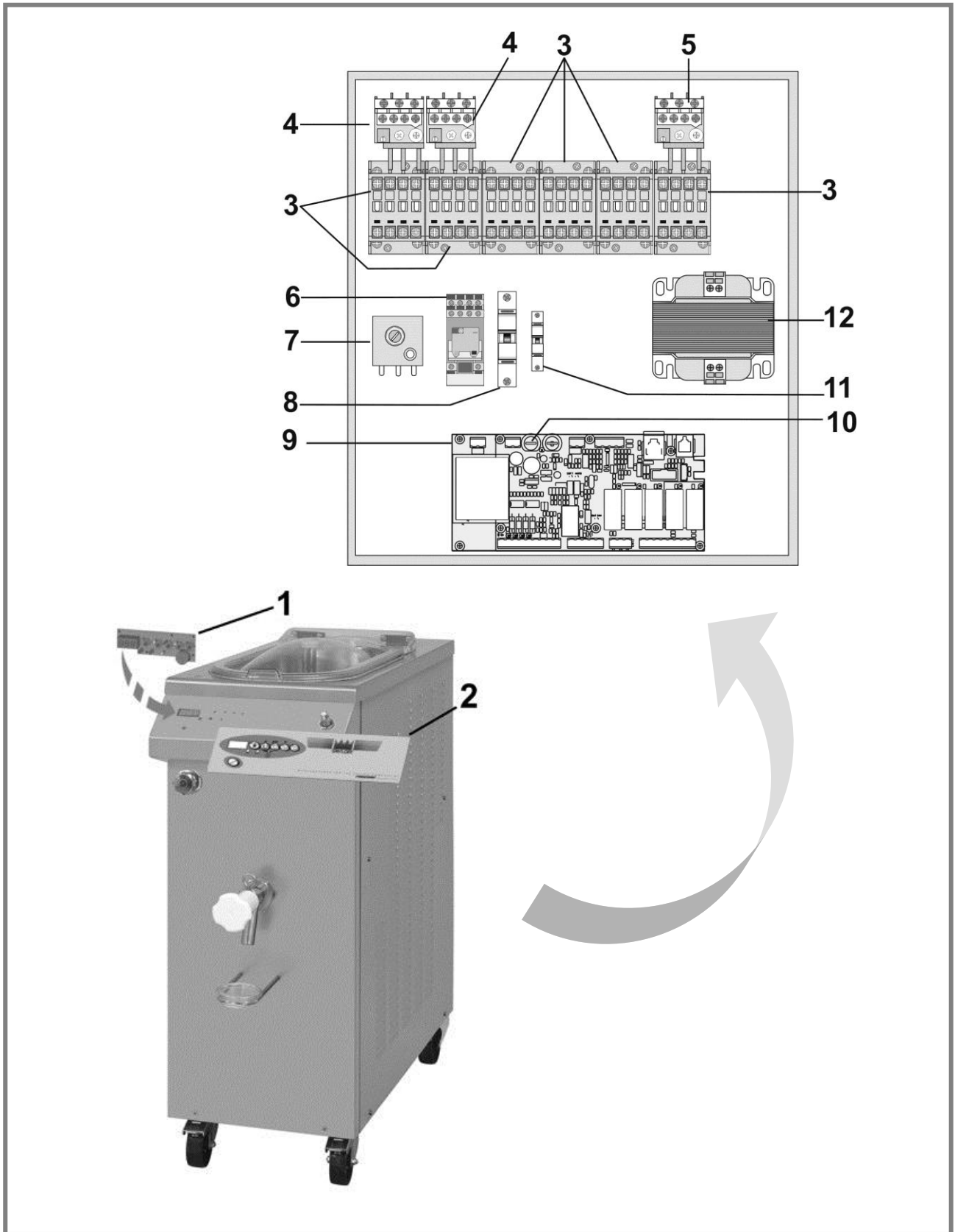
CH04/s02 – TAV 5/6



CH04/s02 – TAV 5/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	R02.101	Assieme raccordo uscita pompa	Pump delivery connection assembly	Groupe raccord sortie de pompe	Anschluß und Pumpenausgang	Grupo unión salida bomba
2	E01.38333	Pompa fluido	Fluid pump	Pompe fluide	Flüssigkeitspumpe	Bomba fluido
3	B12.37951	Curva M-F 1"-1 1/4"	Elbow M-F 1"-1 1/4"	Coude M-F 1"-1 1/4"	Bogen M-F 1"-1 1/4"	Codo M-F 1"-1 1/4"
4	Z78.37948	Riscaldatore	Heater	Réchauffeur	Heizer	Calentador
5	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato
6	P10.128	OR 6225	OR 6225	OR 6225	OR 6225	Junta tórica 6225
7	D08.034.01	Resistenza	Resistance	Résistance	Widerstand	Resistencia
8	T10.095	Tubo gomma (nero)	Rubber tube (black)	Tuyau de coutchouc (noir)	Gummirohr (schwarz)	Tubo goma (nero)
9	B13.128	Fascetta FBS 29/12	Clamp FBS 29/12	Collier FBS 29/12	Faschette FBS 29/12	Abrazadera FBS 29/12
10	T10.090	Tubo sfiato	Drain pipe	Tuyau d'échappement	Überlaufrohr	Tubo de desfogue
11	P03.194	Tappo serbatoio fluido	Fluid tank plug	Bouchon du réservoir fluide	Verschluß Flüssigkeitsbehälter	Tapón depósito fluido
12	Z61.36354	Serbatoio fluido completo	Complete fluid tank	Réservoir de fluide complet	Kompl. Flüssigkeitsbehälter	Depósito fluido completo
13	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola
14	B12.36352	Riduzione M-F 1"-1 1/4"	Adaptor M-F 1"-1 1/4"	Réducteur M-F 1"-1 1/4"	Reduzierstk. M-F 1"-1 1/4"	Adaptador M-F 1"-1 1/4"

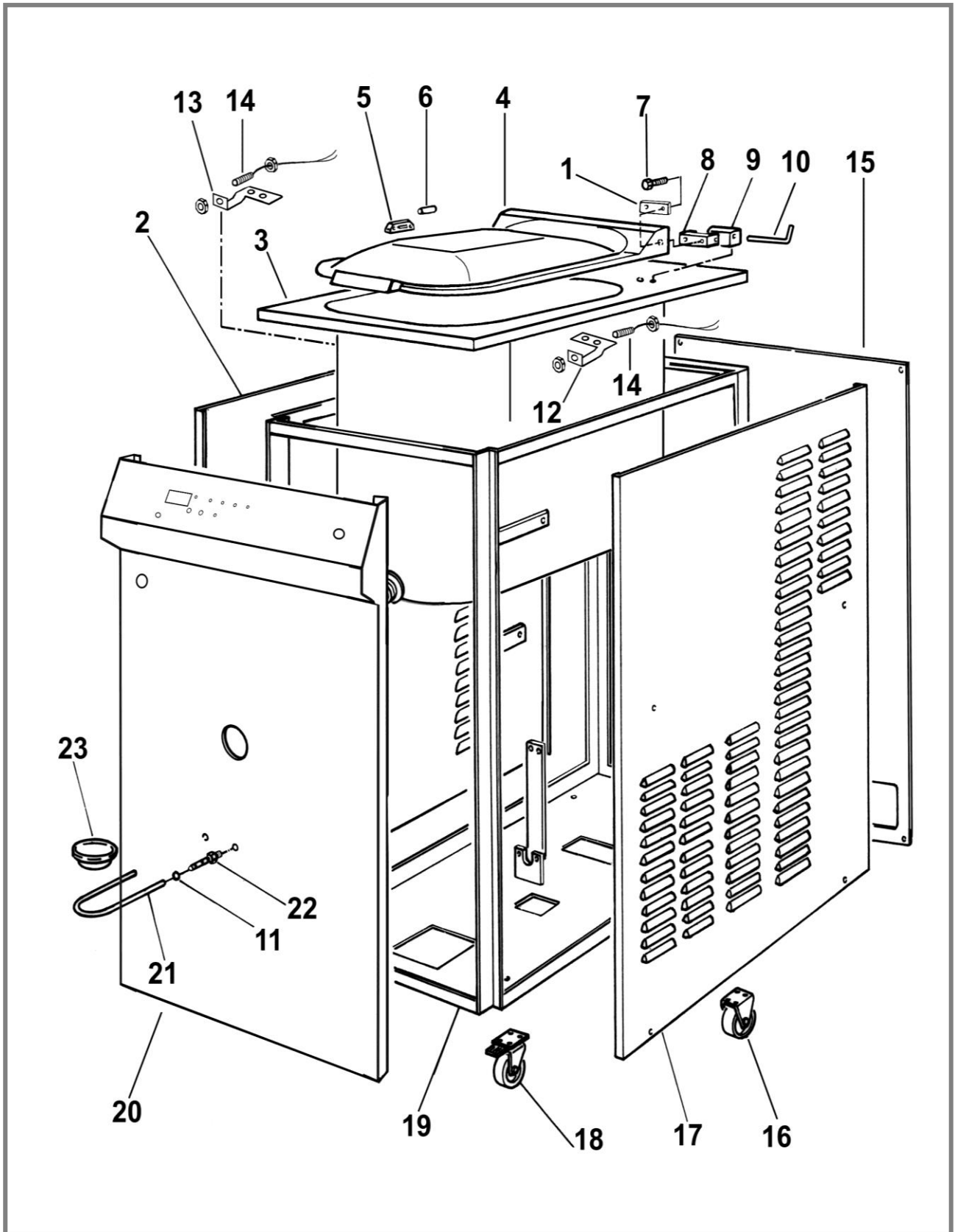
CH04/s02 – TAV 6/6



CH04/s02 – TAV 6/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	E15.41676	Scheda pulsantiera	Pushbutton card	Carte du tableau poussoirs	Tastenfeldkarte	tarjeta pulsadores
2	M02.41677	Etichetta anteriore	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
3	D02.061	Teleruttore 24 V	Remote control switch 24 V	Télerupteur 24 V	Fernschalter 24 V	telerruptor 24 V
4	D03.167	Termica Range 1,7-2,4	Overload Range 1,7-2,4	Thermique Range 1,7-2,4	Thermoschutz Range 1,7-2,4	Termal Range 1,7-2,4
5	D03.172	Termica Range 1,3-1,8	Overload Range 1,3-1,8	Thermique Range 1,3-1,8	Thermoschutz Range 1,3-1,8	Termal Range 1,3-1,8
6	E08.37283	Relè	Relay	Relais	Relais	Conectador
7	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato
8	E08.40275	Fusibile 10X38 T2 A	Fuse 10X38 T 2A	Fusible 10X38 T 2A	Sicherung 10X38 T 2A	Fusibile 10X38 T 2A
9	E15.41679	Scheda comando MEB ²	Control card MEB ²	Carte de commande MEB ²	Bedienungskarte MEB ²	Tarjeta de mando MEB ²
10	E08.38486	Fusibile 5x20 500mA	Fuse 5x20 500mA	Fusible 5x20 500mA	Sicherung 5x20 500mA	Fusibile 5x20 500mA
11	E08.39143	Fusibile 5x20 4 A	Fuse 5x20 4 A	Fusible 5x20 4 A	Sicherung 5x20 4 A	Fusibile 5x20 4 A
12	E08.37206	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Trasformador 24 V 100 VA

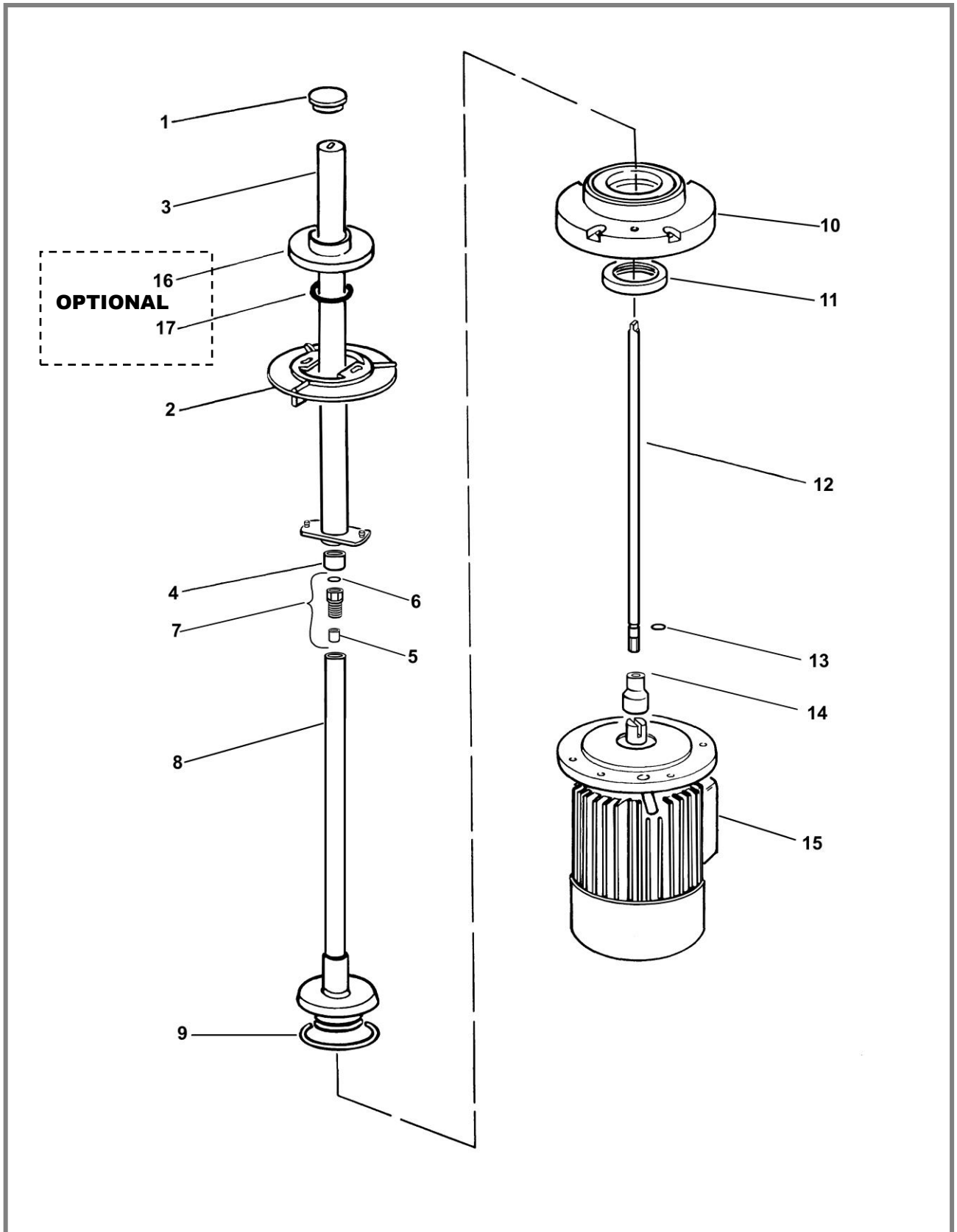
CH06/s03 – TAV 1/6



CH06/s03 – TAV 1/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A20.38648	Piastra rinforzo cerniera	Hinge plate	Plaquette pour fermoir	Scharnierplatte	Lamina de bisagra
2	A02.40138	Pannello laterale SX	Side panel SX	Panneau latéral SX	Seitenpaneel SX	Panel lateral SX
3	Z56.38509	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	P16.38518	Coperchio	Cover	Couvercle	Deckel	Tapa
5	P03.173	Tassello portamagnete	Magnet holding boss	Tampon porte-aimant	Magnethaltedübel	Espiga portaimán
6	E07.37991	Magnete	Magnet	Aimant	Magnet	Imán
7	B09.215	Vite per cerniera	Screw for hinge	Vis pour fermoir	Scharnierschraube	Tornillo para bisagra
8	B15.038	Cerniera mobile	Moving hinge	Ferme mobile	Bewegliches Scharnier	Bisagra móvil
9	B15.037	Cerniera fissa	Fixed hinge	Ferme fixe	Festes Scharnier	Bisagra fija
10	L19.37042	Perno per cerniera	Pin for hinge	Goujon pour fermoir	Scharnierstift	Perno para bisagra
11	P10.017	OR	OR	OR	OR	OR
12	A04.37989	Supporto REED SX	Support REED SX	Support REED SX	Halterung REED SX	Soporte REED SX
13	A04.37990	Supporto REED DX	Support REED DX	Support REED DX	Halterung REED DX	Soporte REED DX
14	D05.141	Contatto magnetico (REED)	Magnetic contact (REED)	Contact magnétique (REED)	Magnetkontakt (REED)	Contacto magnético (REED)
15	A02.38519	Pannello posteriore	Back panel	Panneau postérieur	Hinteres Paneel	Panel posterior
16	F02.014	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
17	A02.40137	Pannello laterale DX	Right side panel	Panneau latéral DX	Seitenpaneel rechts	Panel lateral DCHA.
18	F02.013	Ruota girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
19	A01.38508	Telaio	Frame	Châssis	Gestell	Armazón
20	A02.41671	Pannello anteriore	Front panel	Panneau antérieur	Vorderpaneel	Panel anterior
21	B12.092	Supporto bicchierino raccogliogocce	Drip tray support	Support gobelet recueille-gouttes	Becherhalterung Tropfenfänger	Soporte vasito recogedor de gotas
22	B09.066	Perno di supporto	Supporting pin	Goujon pour support	Haltestift	Perno de soporte
23	P03.053	Raccogliogocce	Drip tray	Recueille-gouttes	Tropfenfänger	Recogedor de gotas
24	A20.38648	Piastra rinforzo cerniera	Hinge plate	Plaquette pour fermoir	Scharnierplatte	Lamina de bisagra

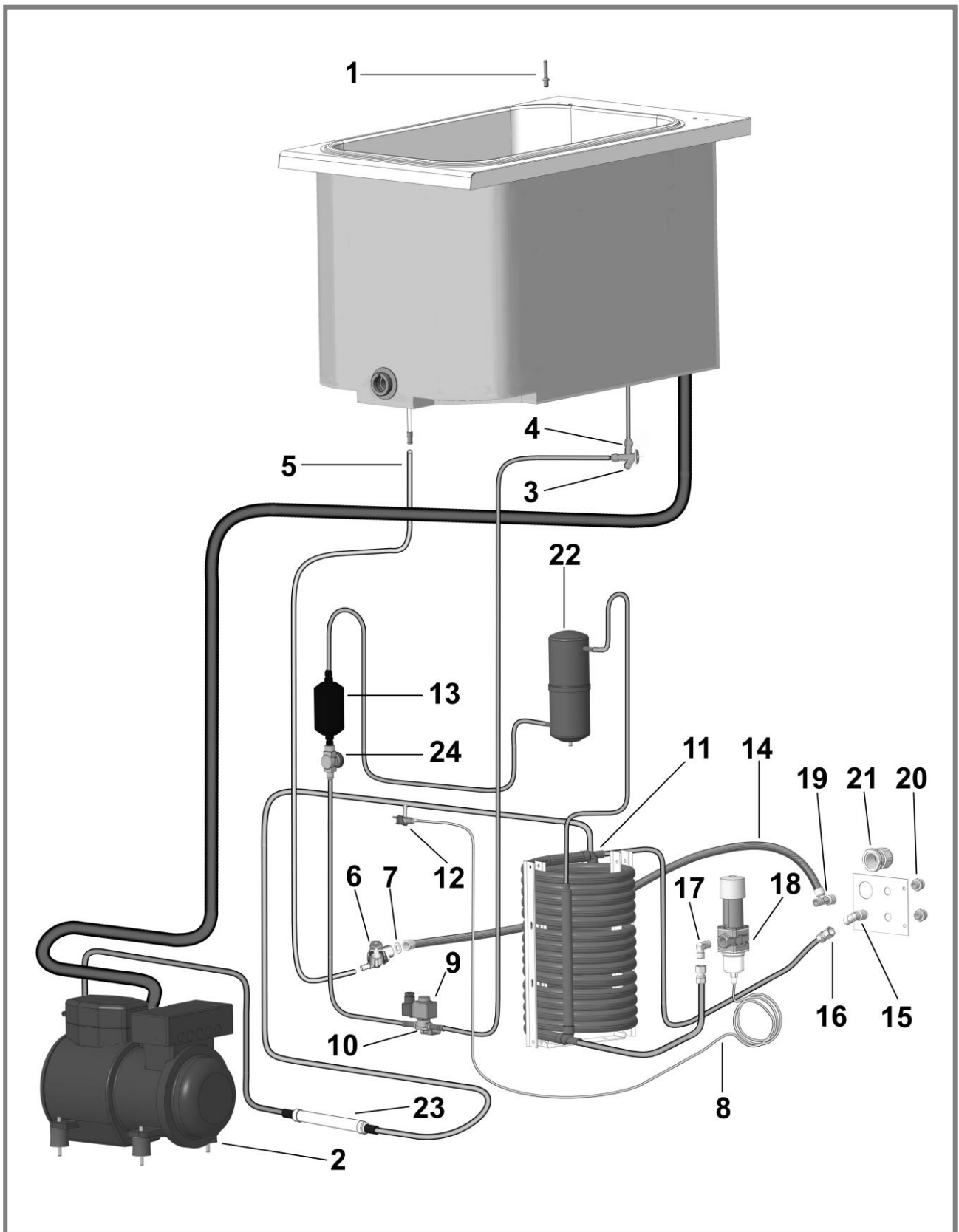
CH06/s03 – TAV 2/6



CH06/s03 – TAV 2/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P02.165	Tappo Agitatore	Mixer plug	Bouchon du Brasseur	Stöpsel Rührwerk	Tapón Agitador
2	P02.164	Girante Ø 140 h 15	Disk wheel Ø 140 h 15	Couronne mobile Ø 140 h 15	Drehscheibe Ø 140 h 15	Rueda Ø 140 h 15
2	P02.193.01	Girante Ø 140 h 20	Disk wheel Ø 140 h 20	Couronne mobile Ø 140 h 20	Drehscheibe Ø 140 h 20	Rueda Ø 140 h 20
3	B06.357	Canotto porta girante	Disk wheel holding tube	Tuyau porte- couronne mobile	Röhrchen Drehscheibe	Barra porta rueda
4	B10.207	Boccola DU 22X25X20	Bush DU 22X25X20	Douille DU 22x25x20	Buchse DU 22x25x20	Anillo DU 22X25X20
5	B10.206	Boccola DU 10X12X15	Bush DU 10X12X15	Douille DU 10x12x15	Buchse DU 10x12x15	Anillo DU 10X12X15
6	P02.38490	OR 112	OR 112	OR 112	OR 112	OR 112
7	Z67.38494	Assieme porta bronzina	Bushing support	Support douille en bronze	Bronzenbuchse- Halterung	Soporte casquillo
8	Z68.37938	Centrante	Pipe guide	Centreur	Zentralrohr	Centrador
9	P10.090	OR 3275	OR 3275	OR 3275	OR 3275	Junta tórica 3275
10	B10.237	Flangia agitazione	Mixer flange	Bride de brassage	Rührflansch	Brida agitación
11	B09.202	Ghiera di bloccaggio	Lock nut	Manchon de blocage	Blockierschraube	Tuerca zunchadora
12	L18.38583	Prolunga albero motore	Driving shaft extension	Rallonge arbre moteur	Verlängerung Motorwelle	Alargadera eje motor
13	P10.062	OR 2037	OR 2037	OR 2037	OR 2037	OR 2037
14	P18.38584	Bussola per prolunga	Bush for extension	Douille pour rallonge	Hülse f. Verlängerung	Aguja por alargadera
15	E01.38513	Motore agitatore 400/50/3	Mixer motor 400/50/3	Moteur brasseur 400/50/3	Rührmotor 400/50/3	Motor agitador 400/50/3
	E01.38702	Motore agitatore 220/60/3	Mixer motor 220/60/3	Moteur brasseur 220/60/3	Rührmotor 220/60/3	Motor agitador 220/60/3
	-	Motore agitatore 220/50/3	Mixer motor 220/50/3	Moteur brasseur 220/50/3	Rührmotor 220/50/3	Motor agitador 220/50/3
16	P02.186	Coperchietto movimentazione	Cover	Couvercle de manutention	Drehabdeckung	Tapa desplazamiento
17	P10.123	OR 3118	OR 3118	OR 3118	OR 3118	Junta Tórica 3118

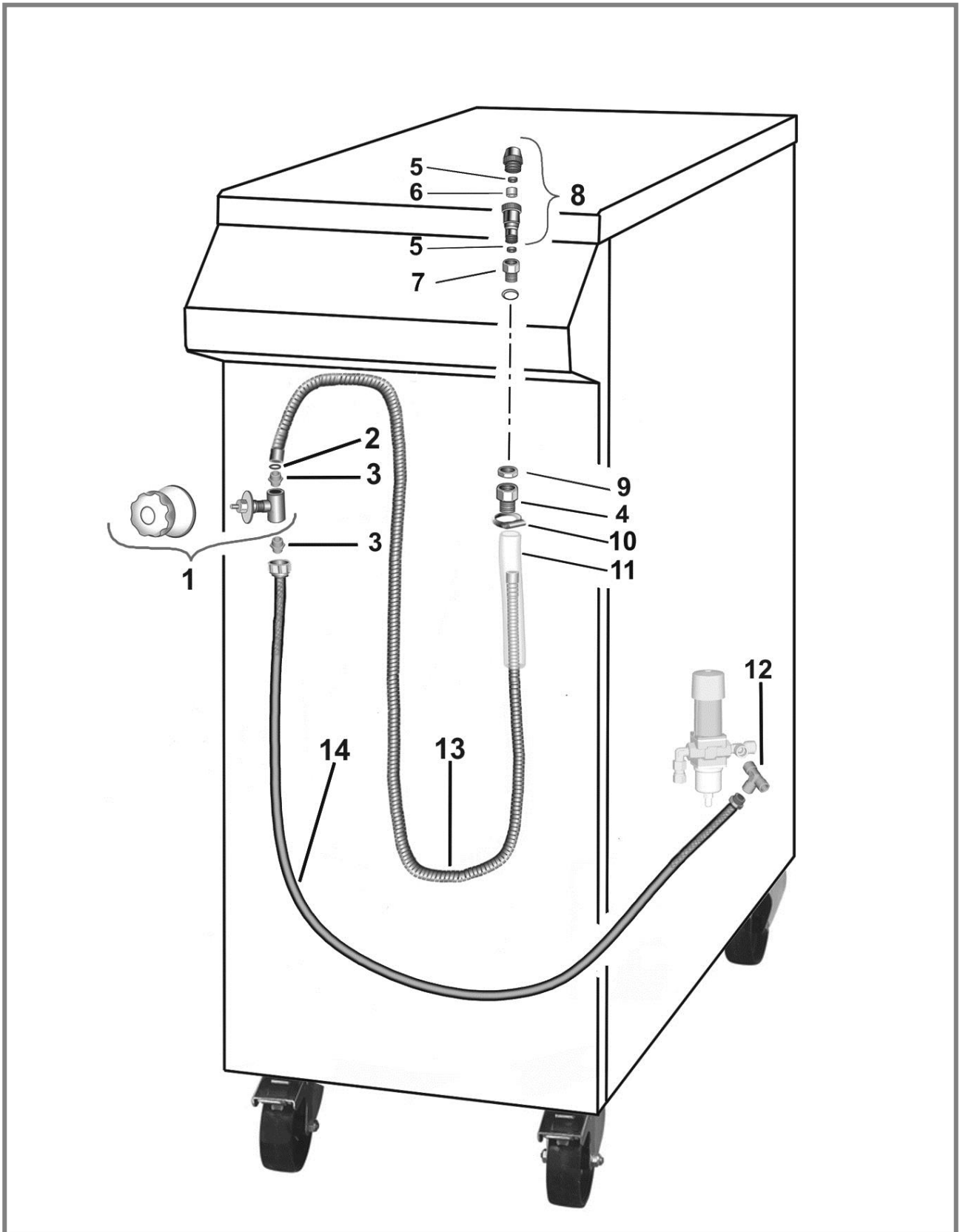
CH06/s03 – TAV 3/6



CH06/s03 – TAV 3/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B09.205	Portabulbo	Bulb holder	Porte-cuvette	Haltewulst	Portabola
2	B01.43303	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.43321	Compressore 220/60/3	Compressor 220/60/3	Compresseur 220/60/3	Kompressor 220/60/3	Compresor 220/60/3
3	A02.172	Orificio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula termostática
4	A02.193	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
5	T10.011	Tubo retinato	Meshed tube	Tuyau armé	Netzrohr	Tubo armado
6	A02.071	Elettrovalvola acqua	Two-way water solenoid valve	Electrovanne eau	Wasserelektroventil	Electroválvula agua
7	P06.39898	Guarnizione 3/4"	Basket 3/4"	Joint 3/4"	Dichtung 3/4"	Guarnición 3/4"
8	T50.016	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape pressostatique	Kapillares Druckventil	Capilar válvula presostática
9	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
10	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
11	Z44.43302	Condensatore acqua	Water condenser	Condensateur à eau	Wasserkondensator	Condensador agua
12	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
13	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
14	H05.39816	Tubo flessibile L.850 3/8M-3/4F	Flexible tube L.850 3/8M-3/4F	Tuyau flexible L.850 3/8M-3/4F	Schlauch L.850 3/8M-3/4F	Tubo flexible L.850 3/8M-3/4F
15	R03.058	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
16	R02.114	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
17	R03.019	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
18	A02.061	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
19	R05.009	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
20	R02.113	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
21	E09.37287	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
22	B04.38410	Raccogli liquido	Liquid collector	Receuille-liquid	Flüssigkeitfänger	Recogedor de liquido
23	R09.001.02	Antivibrante	Vibration damper	Antivibratoire	Schwingungs- dämpfer	Antivibrante
24	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrollampe	Testigo líquido

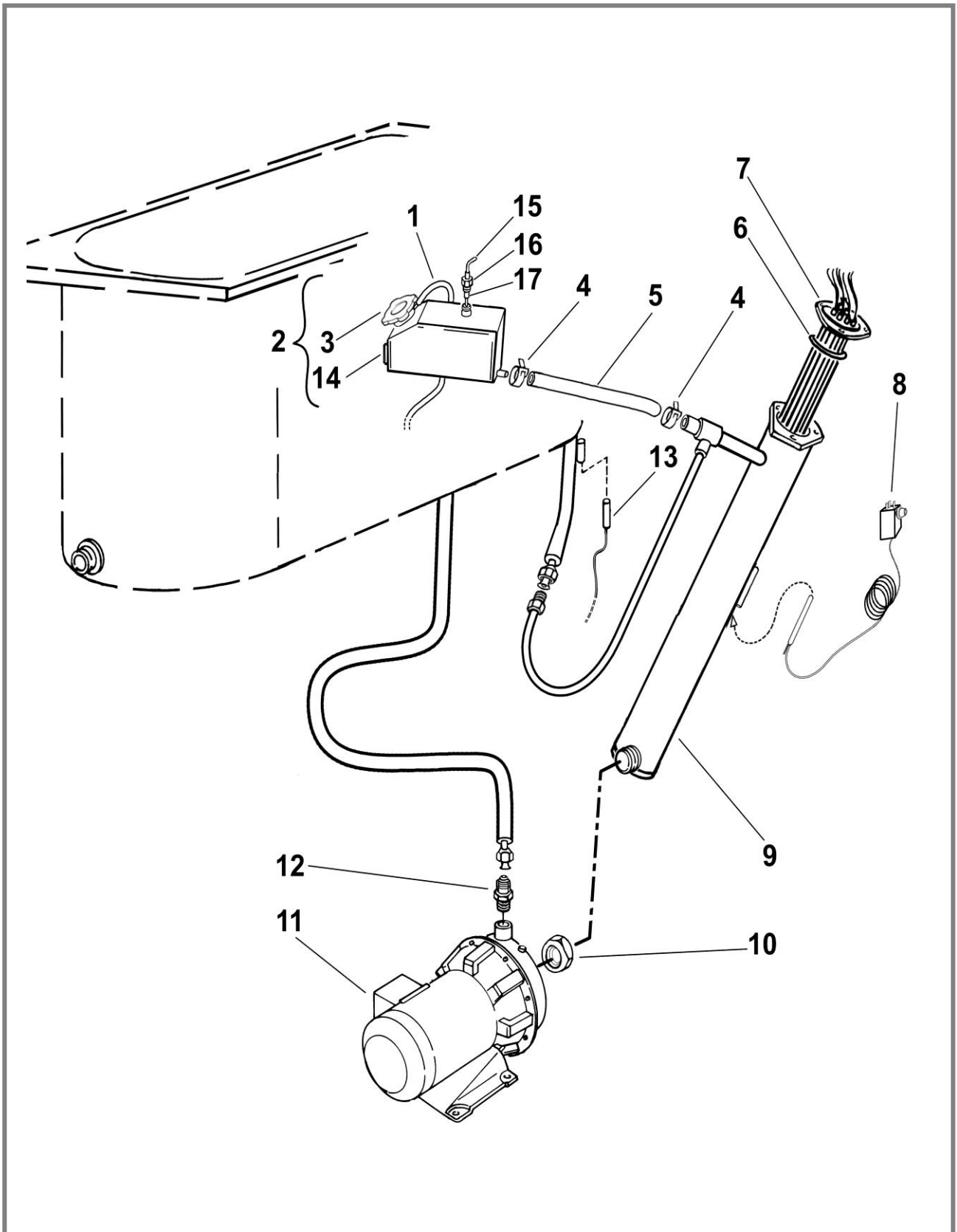
CH06/s03 – TAV 4/6



CH06/s03 – TAV 4/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A10.001	Rubinetto	Cock	Robinet	Ausgabehahn	Grifo
2	P06.085	Guarnizione 1/2"	Basket 1/2"	Joint 1/2"	Dichtung 1/2"	Guarnición 1/2"
3	R02.012	Manicotto 1/2"- 1/2	Sleeve 1/2"- 1/2	Manchon 1/2"- 1/2	Muffe 1/2"- 1/2	Manguito 1/2"- 1/2
4	R02.018	Manicotto 1/2"-3/4"	Sleeve 1/2"-3/4"	Manchon 1/2"-3/4"	Muffe 1/2"-3/4"	Manguito 1/2"-3/4"
5	P06.011	Guarnizione per flessibile	Hose gasket	Joint pour flexible	Schlauchdichtung	Guarnición flexible
6	P06.030.02	Guarnizione per terminale	Terminal gasket	Joint terminal	Dichtung für Endanschluß	Guarnición terminal
7	A10.005	Manicotto doccia	Sleeve for shower	Manchon pour douchette	Muffe f. Dusche	Manguito por ducha
8	A10.003	Terminale per doccia	Shower terminal	Terminal de douche	Duschenteil	Terminal ducha
9	V13.037	Dado esagonale 1/2"	Hexagon nut 1/2"	Ecrou hexagonal 1/2"	Sechskantmutter 1/2"	Dado exagonal 1/2"
10	B13.017	Fascetta 23-35/9	Clamp 23-35/9	Bague 23-35/9	Klemme 23-35/9	Abrazadera 23-35/9
11	S03.37087	Tubo acrilico	acrylic tube	tube acrylique	Acrylröhre	tubo de acrílico
12	R05.009	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
13	A10.013	Tubo doccia	Shower hose	Tuyau douchette	Duschschlauch	Tubo ducha
14	H05.39814	Tubo flessibile L.1750 3/8M-1/2F	Flexible tube L.1750 3/8M-1/2F	Tuyau flexible L.1750 3/8M-1/2F	Schlauch L.1750 3/8M-1/2F	Tubo flexible L.1750 3/8M-1/2F

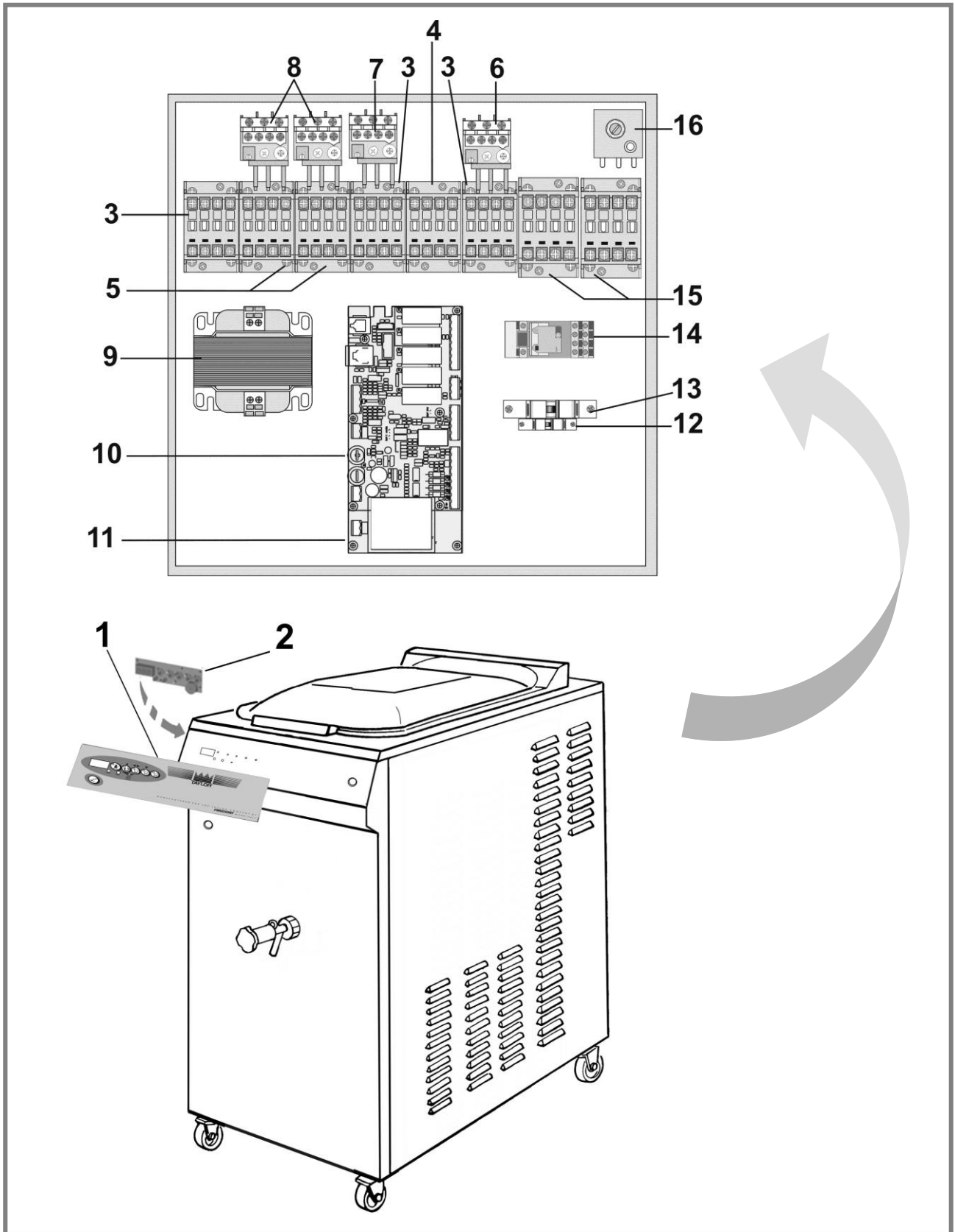
CH06/s03 – TAV 5/6



CH06/s03 – TAV 5/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	T10.090	Tubo sfiato	Drain pipe	Tuyau d'échappement	Überlaufrohr	Tubo de desfogue
2	Z61.38527	Serbatoio fluido compl.	Additional fluid tank	Réservoir de fluide compl.	Kompl. Flüssigkeitsbehälter	Depósito fluido compl.
3	P03.194	Tappo serbatoio fluido	Fluid tank plug	Bouchon du réservoir fluide	Verschuß Flüssigkeitsbehälter	Tapón depósito fluido
4	B13.128	Fascetta FBS 29/12	Clamp FBS 29/12	Collier FBS 29/12	Faschette FBS 29/12	Abrazadera FBS 29/12
5	T10.095	Tubo gomma (nero)	Rubber tube (black)	Tuyau de coutchouc (noir)	Gummrohr (schwarz)	Tubo goma (nero)
6	P10.128	OR 6225	OR 6225	OR 6225	OR 6225	Junta tórica 6225
7	E14.38514	Resistenza	Resistance	Résistance	Widerstand	Resistencia
8	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato
9	Z78.38512	Riscaldatore	Heater	Réchauffeur	Heizer	Calentador
10	V13.057	Controdado	Lock nut	Contre-écrou	Gegenmutter	Contratuerca
11	B01.375.01	Pompa fluido 400/50/3	Fluid pump 400/50/3	Pompe fluide 400/50/3	Flüssigkeitspumpe 400/50/3	Bomba fluido 400/50/3
	B01.397	Pompa fluido 220-380/60/3	Fluid pump 220-380/60/3	Pompe fluide 220-380/60/3	Flüssigkeitspumpe 220-380/60/3	Bomba fluido 220-380/60/3
12	R02.101	Raccordo uscita pompa	Pump delivery connection	Groupe raccord sortie de pompe	Anschluß und Pumpenausgang	Grupo unión salida bomba
13	E05.36965	Sonda temperatura	Temperature probe	Sonde température	Temperatursonde	Sonda temperatura
14	P26.37681	Indicatore liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrollampe	Testigo líquido
15	B09.237	Sonda livello	Probe level	Niveau sonde	Sondenstand	Nivel sonda
16	B09.238	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
17	P02.218	Bussola	Bush	Douille	Buchse	Aguja

CH06/s03 – TAV 6/6



CH06/s03– TAV 6/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	M02.41677	Etichetta anteriore	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
2	E15.41676	Scheda pulsantiera	Pushbutton card	Carte du tableau poussoirs	Tastenfeldkarte	tarjeta pulsadores
3	D02.061	Teleruttore 24 V	Remote control switch 24 V	Télerupteur 24 V	Fernschalter 24 V	telerruptor 24 V
4	D02.063	Teleruttore 24 V	Remote control switch 24 V	Télerupteur 24 V	Fernschalter 24 V	telerruptor 24 V
5	E08.35301	Teleruttore 24 V	Remote control switch 24 V	Télerupteur 24 V	Fernschalter 24 V	telerruptor 24 V
6	D03.172	Termica Range 1,3-1,8	Overload Range 1,3-1,8	Thermique Range 1,3-1,8	Thermoschutz Range 1,3-1,8	Termal Range 1,3-1,8
7	D03.167	Termica Range 1,7-2,4	Overload Range 1,7-2,4	Thermique Range 1,7-2,4	Thermoschutz Range 1,7-2,4	Termal Range 1,7-2,4
8	D0.173	Termica Range 2,2-3,1	Overload Range 2,2-3,1	Thermique Range 2,2-3,1	Thermoschutz Range 2,2-3,1	Termal Range 2,2-3,1
9	E08.37206	Trasformatore 24 V 100 VA	Transformer 24 V 100 VA	Transformateur 24 V 100 VA	Transformator 24 V 100 VA	Trasformador 24 V 100 VA
10	E08.38486	Fusibile 5x20 500mA	Fuse 5x20 500mA	Fusible 5x20 500mA	Sicherung 5x20 500mA	Fusibile 5x20 500mA
11	E15.41679	Scheda comando MEB ²	Control card MEB ²	Carte de commande MEB ²	Bedienungskarte MEB ²	Tarjeta de mando MEB ²
12	E08.39700	Fusibile 5X20 T6 A	Fuse 5X20 T6 A	Fusible 5X20 T6 A	Sicherung 5X20 T6 A	Fusibile 5X20 T6 A
13	E08.40275	Fusibile 10X38 T2 A	Fuse 10X38 T 2A	Fusible 10X38 T 2A	Sicherung 10X38 T 2A	Fusibile 10X38 T 2A
14	E08.37283	Relè	Relay	Relais	Relais	Conectador
15	D02.068	Teleruttore 24 V	Remote control switch 24 V	Télerupteur 24 V	Fernschalter 24 V	telerruptor 24 V
16	B11.38003	Termostato	Thermostat	Thermostat	Thermostat	Termostato



Azienda Certificata
UNI EN ISO 9001:2015

Numero Certificato
50 100 5650

FRIGOMAT s.r.l., via 1° Maggio 26862 GUARDAMIGLIO (LO) – ITALIA
tel. 0377.415011 – Fax. 0377.451079
www.frigomat.com
info@frigomat.com

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