

Niagara



Rev. 0

Date: 02/22

Code 307282_EN

Use and maintenance manual

Translation of the original

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1. SAFETY

Do not allow anyone to operate the machine if not properly trained.

Keep the machine in good working order and do not allow any changes to be made to the same without the prior written consent of the Manufacturer.



NOTE

Before using the machine, please carefully read this section of the manual which aims to inform and instruct operators on the proper use of the machine and misuse of the same, which can be dangerous.

1.1 INTENDED USE

These water coolers were designed to provide large quantities of still and carbonated cold water.

They are easy to use and manufactured using top quality materials, offering the utmost hygiene and ease of maintenance.

This equipment is intended for domestic and other similar uses, such as:

- Kitchen areas, shops, offices and other work environments
- Rural homes, hotels, motels and other residential buildings
- B&Bs and guest houses
- Catering services and similar retailers.

The appliance is not suitable for use in open places.

1.2 IMPROPER USE

This machine has been designed to be used in the conditions provided in this manual, in accordance with the requirements of the Directives provided for in the Declaration of Conformity.

It is not permitted, for any reason, to use the dispenser for purposes other than those for which it was intended or for purposes different than those specified in this manual.

The appliance can be used by children under the age of 8 and by people with reduced physical capacity, provided they are supervised or after they have received instructions regarding the safe use of the appliance and have understood the dangers inherent to it. Children must not play with the appliance. Cleaning and maintenance operations are designed to be carried out by the users and must not be carried out by children without supervision.

For safety purposes and in accordance with the legislation in force, the machine must be repaired by the Service Center.

- Do not tamper with the internal components of the dispenser; in case of any malfunction, contact the Customer Support centre.
- Do not put any objects on top of the dispenser.
- Do not put the dispenser on top of other objects.
- Do not use liquids different than those listed.
- If you notice that the dispenser is damaged, contact the Customer Support.
- Do not place the machine near inflammable solvents such as alcohol or diluents.
- Do not install the machine in excessively damp and dusty places, exposed to direct sunlight, outdoors or near to heat sources. Machine installation in these places could cause fires or electric shocks.
- The appliance is not suitable for use in open places.
- Do not connect or disconnect the machine from the socket with wet hands.
- Do not spray water on the device; this could cause electric shocks or fires.
- In the event that the installation kit (and the group of connections) is damaged, it must be replaced by the manufacturer, an authorized technical assistance service or by another a qualified individual in order to avoid any risks.
- Follow indication on minimum distances from the wall and do not cover the aeration grills.

1.3 LIST OF HAZARDS

The following hazard list draws attention to the safety aspects that the users of the machine must consider.

DANGER



CO₂ (CARBON DIOXIDE)

The place in which CO₂ cylinders are stored must always be well ventilated with one air inlet and one air outlet to ensure a proper airflow. It is mandatory to prevent any leak of CO₂ within the entire installation, including the gas cylinders. If you suspect any leak of CO₂, especially in a small area, ventilate the contaminated area immediately. The person exposed to a high concentration of CO₂ will have a tremor quickly followed by loss of consciousness and suffocation.

DANGER**ELECTRIC NETWORK**

Always disconnect the power supply from the machine before carrying out any operation on the same in order to avoid accidents and injury.

DANGER**CYLINDER POSITIONING**

To avoid danger or damage, always place the CO₂ cylinder in vertical position parallel to the wall and secure it with a bracket with chain. Do not expose the cylinder to heat sources or to very low temperatures. If you are using a disposable CO₂ cylinder, secure it in an upright position to prevent it from falling or tipping over.

DANGER**ULTRAVIOLET RADIATIONS (UV)**

The equipment may contain an ultraviolet (UV) radiation lighting unit. The inappropriate use of the equipment or any damage to the UV lamp's casing could result in dangerous leakage of the ultraviolet radiation. Ultraviolet radiation is harmful to the eyes and skin. If the protective shield that covers the UV light is damaged, turn off the machine and contact the manufacturer's assistance service in order to restore the unit's proper protection against Ultraviolet radiation. The ultraviolet lamp must never be turned on while outside of its protective casing. The regular procedure for replacing the ultraviolet lamp must be carried out by qualified personnel with the machine turned off. The machine must not be used if the UV lamp is damaged.

DANGER**COOLANT**

The refrigerant used is either R290. To determine which refrigerant to use, check the label on the compressor that you can find inside of the machine and the nameplate. The refrigerant R290 is a natural gas with high environmental compatibility, but which is also combustible. During transportation and installation of the machine, be careful not to damage any part of the cooling circuit. If the refrigerant leaks abundantly, it might catch fire or cause eye injuries. If you notice a leak, avoid using open flames or potential sources of ignition and ventilate the room in which the machine is located for a few minutes.

WARNING



AUTHORIZED TECHNICAL STAFF

Only trained staff specialised in electrical, hydraulic and refrigeration field can operate on the machine. All wiring and hydraulic components must comply with national and local laws (for replacement of parts, use only genuine parts certified by Manufacturer).

WARNING



COOLANT

To prevent the formation of a flammable mixture of gas and air, if you notice a leak in the cooling circuit, the size of the room in which the machine can be installed depends on the amount of refrigerant used.

Never operate the machine if it shows any signs of damage. If in doubt, contact the Manufacturer.

The room size must be equal to or higher than 1 m³ for each 8 g of coolant R290 used inside the machine.

The amount of refrigerant in the machine is indicated on the nameplate.

CAUTION



ELECTRICAL REQUIREMENTS

The electrical circuit must be properly grounded and connected through an appropriate differential switch.

CAUTION



SANITIZATION

Before carrying out the sanitization, carefully read the instructions provided by the manufacturer of the sanitizing product, be sure to use personal protective equipment (gloves, masks, etc.). Make sure that the rooms are ventilated properly.

Sanitization must only be carried out by qualified technical service staff.

CAUTION



LOW TEMPERATURE

If the machine is subjected to temperatures below 0°C, the water may freeze inside and damage the machine.

CAUTION



LIQUID CHECK VALVE

The carbonator liquid check valve should be checked after a possible rupture of the water supply system (plumbing, earthquakes, etc.) and should be performed at least once a year under normal conditions. If any particles remain in the check valve, CO₂ could leak back into the water supply system.

1.4 RESIDUAL RISKS

During regular operating conditions the machine is safe. There are still residual risks, listed in the hazard list, which are reduced if the machine is used correctly and according to the instructions given in the user manual.

1.5 PERSONAL PROTECTIVE EQUIPMENT (PPE)

DANGER



The personal protective equipment (PPE) must comply with the normative references described in the safety data sheets of the handled products.

In order to perform particular maintenance procedures and handle potentially dangerous liquids or gases, the following items of personal protective equipment are required:



Compulsory use of gloves.



Compulsory use of devices to protect airways.



Compulsory use of protective goggles.

2. GENERAL INFORMATION

The user and maintenance manual is an integral and essential part of the machine and must be delivered to the user. It is important that it is well guarded and carefully consulted because it contains specific information on operation, maintenance and safety of the machine and the people or property that come into contact with it.

If you have any doubts or uncertainties on the indications given in the user's manual, contact the Manufacturer.

The Manufacturer denies any contractual and non-contractual liability for damages caused by errors in the use and installation of the machine or by the failure to observe the instructions provided by the Manufacturer.



NOTE

The Manufacturer reserves the right to modify the product and its documentation without any obligation to third parties and is not liable for any errors or inaccuracies in the contents of this manual.

This version of the operation and maintenance manual describes the characteristics of the standard machine, at the time of going to print.

2.1 MANUFACTURER ID

CELLI SPA

Via Casino Albini, n° 605

47842 San Giovanni in Marignano (RN) - Italy

Tel. +39 0541.755211 - www.celli.com

The Manufacturer is at your disposal for any technical problem and to request spare parts.

For replacement of spare parts of the machine, it is recommended to use original parts; the Manufacturer declines all liability with regard to a possible drop in performance of the equipment or damage to the machine resulting from the use of non-original spare parts.



NOTE

This manual refers to the standard version of the machine.

Non-standard machines may have minor differences that are not described in this manual.

If in doubt, contact the Manufacturer.

2.2 MACHINE IDENTIFICATION

This manual refers to the following machine:

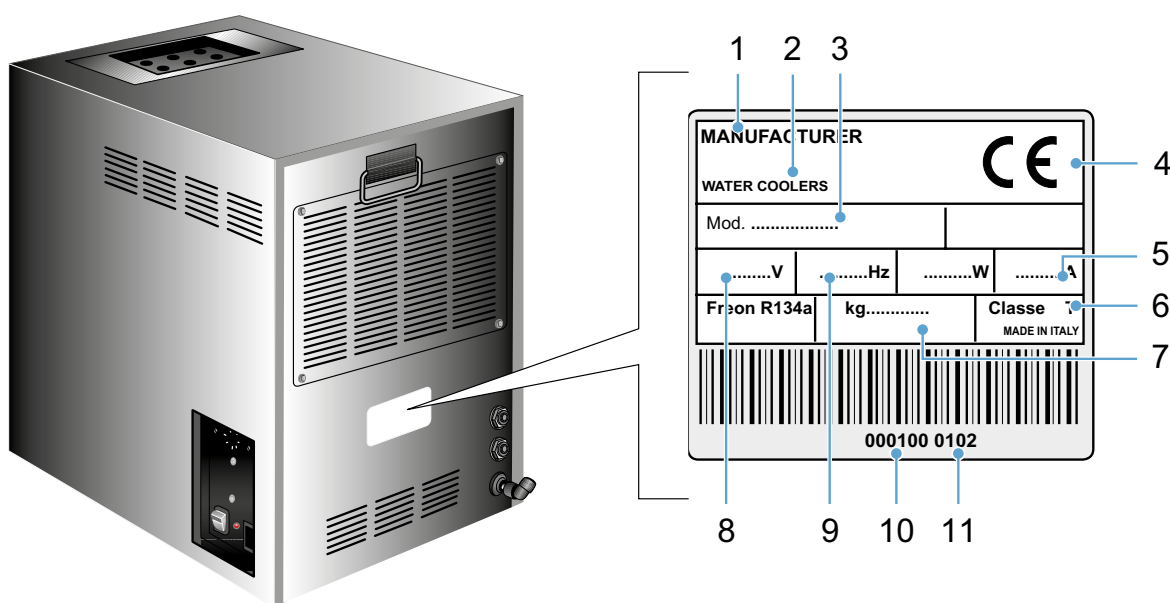
NIAGARA

Models:

Ground, Undercounter IN, Countertop TOP

Make sure that the machine delivered is equipped with the identification plate (EC plate) shown below:

- 1) Manufacturer;
- 2) Model;
- 3) Model Code;
- 4) CE;
- 5) Total absorption;
- 6) Climate class;
- 7) Type and weight of refrigerant gas;
- 8) Supply voltage;
- 9) Frequency;
- 10) Serial number;
- 11) Construction year-month.



This provides the machine model, serial number and all the technical data needed to request spare parts or to report technical issues to the service centre.

2.3 GUARANTEE

For the conditions and terms of warranty, please read the general sales conditions indicated in the price list of the Manufacturer.

2.4 SYMBOLS USED IN THE MANUAL

The manual lists the following safety signs in order to facilitate reading of all the operations that must be strictly observed to ensure the safety of machine and operators.

DANGER



Warns of an actual danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause serious injury or even be fatal; in any case take the utmost care and proceed with great caution.

WARNING



Warns of a potential danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause serious injury or even be fatal; in any case take the utmost care and proceed with great caution.

CAUTION



Warns of a potential danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause minor or non serious injury; in any case take the utmost care and proceed with great caution.

2.5 STAFF QUALIFICATION

To ensure that all works performed on the machine are carried out in conditions of safety, the operators must have the qualifications and meet the requirements for performing the tasks assigned.

The operators are classified as follows:



Specialised maintenance technician

Operator qualified to perform complex operations in particular situations. This is an operator properly trained through specific activities.



Machine operator

Non qualified operator or operator without specific skills, assigned to perform only simple tasks or to use the machine by means of the controls of the same and to carry out simple cleaning and replacement of products, following the instructions in this user's manual when using the machine.

He/she cannot carry out the operations assigned to specialised maintenance operators.



NOTE

The symbol at the beginning of each section indicates the staff authorised to perform the operations described.

3. DESCRIPTION OF THE MACHINE

These water coolers were designed to provide large quantities of still and carbonated cold water.

They are easy to use and manufactured using top quality materials, offering the utmost hygiene and ease of maintenance; a UV safety system, available as an optional in the ground and counter-top models (TOP). It protects the water distribution area from bacteria (patented system).

They should always be connected to a mains drinking water supply and can be fitted with special filtering kits.

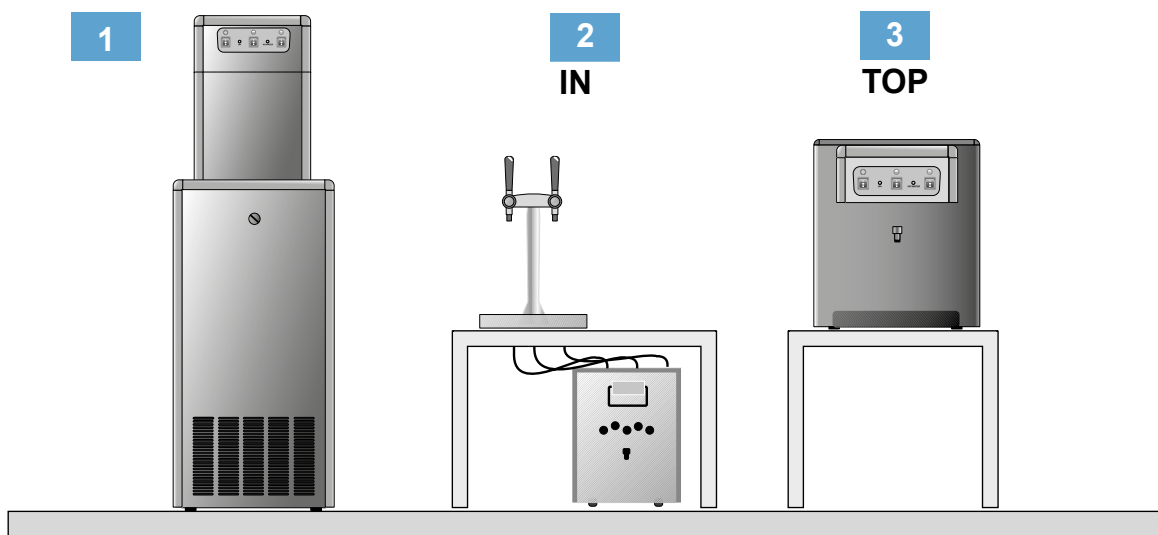
They can be used in various settings, ranging from cafés, restaurants, canteens, hospitals, public places, offices and domestic environments; they should always be installed indoors and in the environmental conditions described under the “technical features” heading.

They are equipped with an internal cooling system, capable of supplying water cooled to $3 \div 10^{\circ}\text{C}$.

They use a direct cooling system (ice bank)

The following models are available:

- Ground (1)
- Undercounter IN (2)
- Countertop TOP (3)



Some models can also provide carbonated water (AC WG versions), in which case they need to be connected to a CO_2 cylinder.

The ground 1 and countertop 3 models have, as standard, a solenoid valve with safety function (anti-flooding).

**NOTE**

The electrical power outlet must be in an accessible location. In the event of any device failures or malfunctions, never attempt to determine the problem by opening or tampering with the machine's closures and lids. Contact the manufacturer's technical assistance service.

WARNING

If the power cable is damaged, it must be replaced by the manufacturer, by an authorized technical assistance provider or else by an individual with similar qualifications, in order to prevent any risks

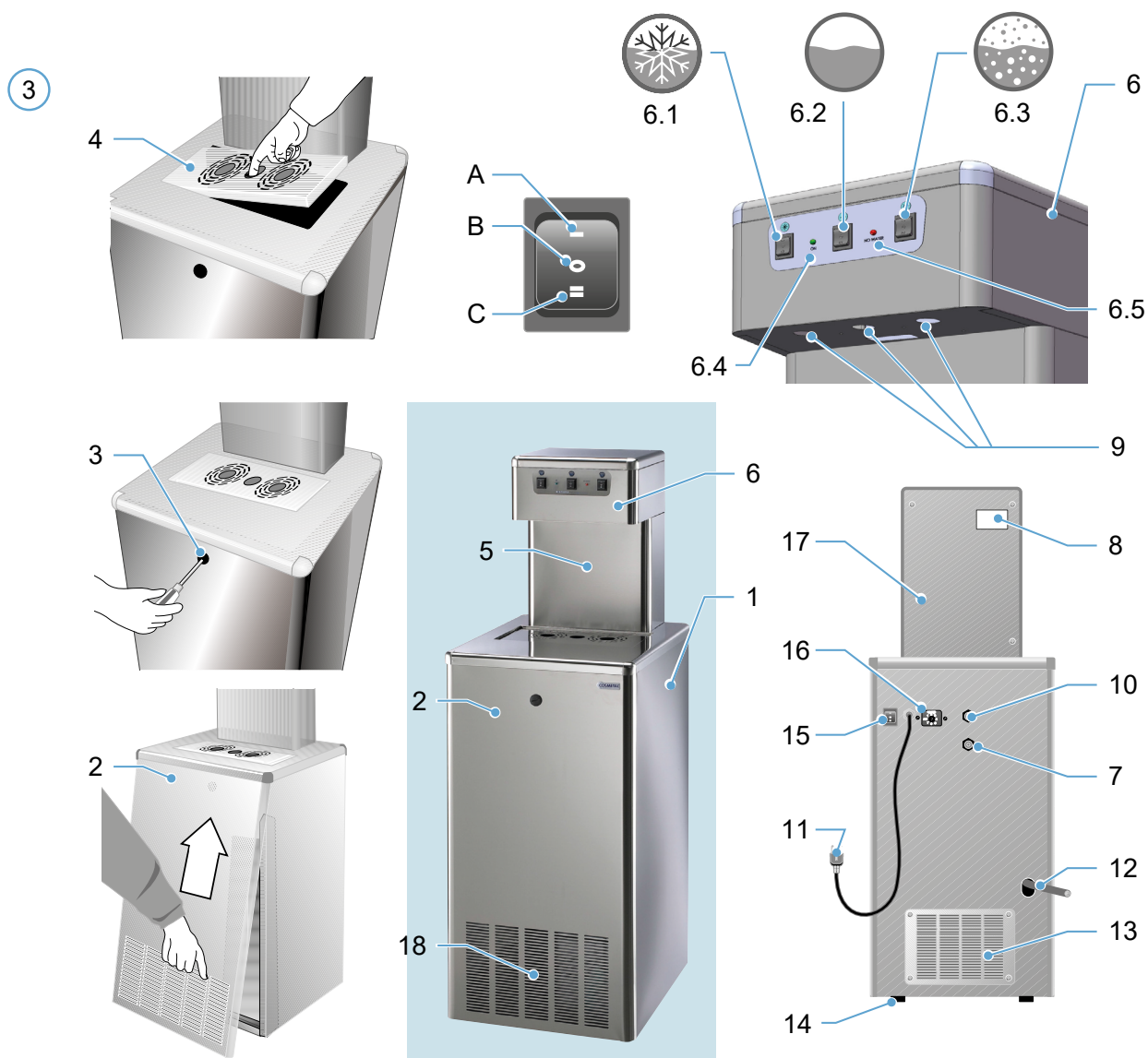
3.1 MAIN COMPONENTS

3.1.1 FREE STANDING MODELS

- A) Continuous dispensing
- B) OFF
- C) Pulsating dispensing
 - 1) Structure
 - 2) Front panel
 - 3) Panel fastening
 - 4) Tray grille
 - 5) Column
 - 6) Top
 - 6.1) Cold water button
 - 6.2) Button for water at room temperature
 - 6.3) Sparkling water button (ACWG models)
 - 6.4) Network voltage warning light
 - 6.5) No water warning light (ACWG models)
 - 7) Load ice compartment (ø 8mm) FILL ICE BANK
 - 8) Data plates
 - 9) Distribution nozzle positioned in a protected area
 - 10) Mains water inlet ø 8mm (or 3/4 M) IN WATER
 - 11) Power supply cable
 - 12) Drain water (ø 24mm) and overflow ice compartment
 - 13) Removable panel for compressor maintenance
 - 14) Adjustable levelling feet
 - 15) Main ON/OFF switch
 - 16) Cold water thermostat

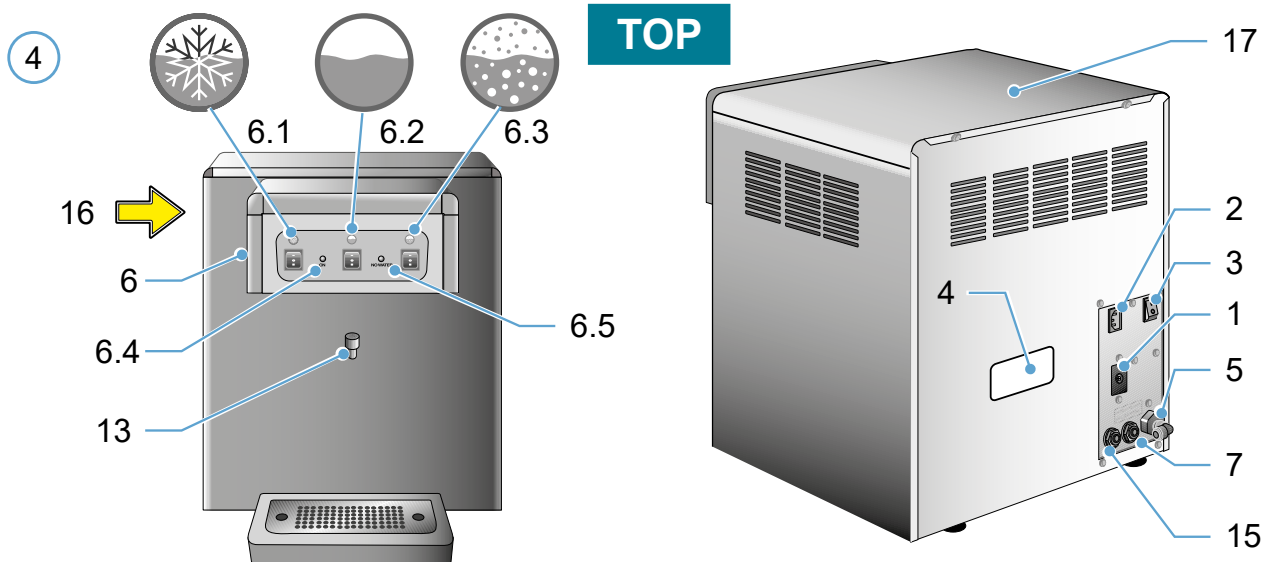
17) Removable panel of the distribution column

18) Aeration grill (do not cover)



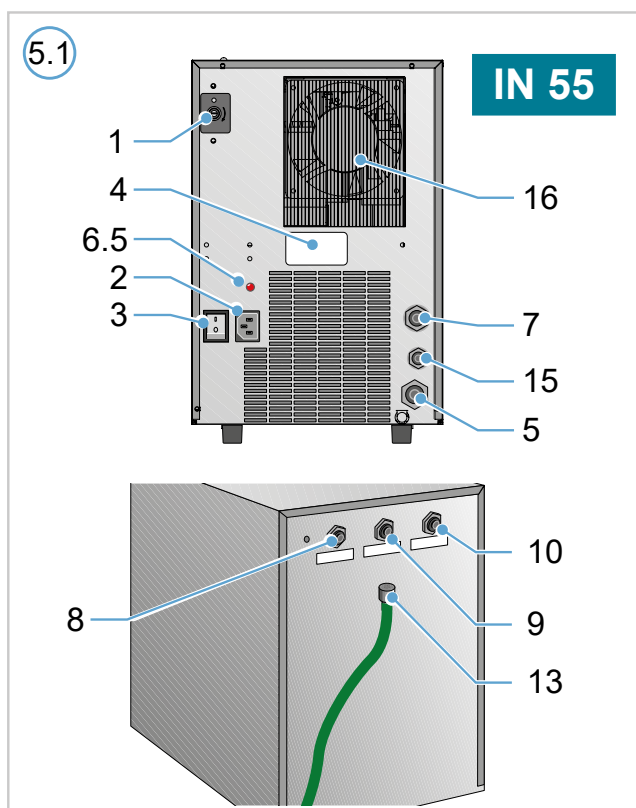
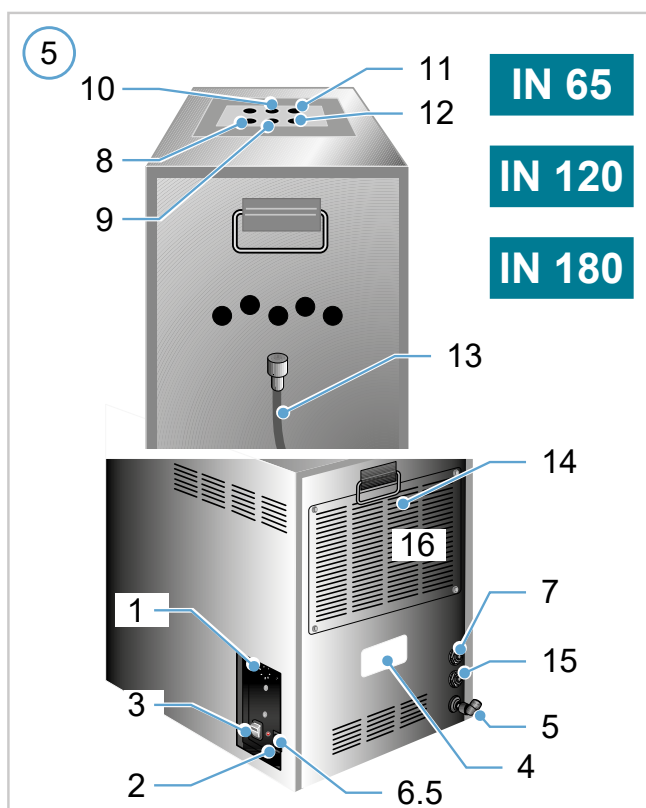
3.1.2 COUNTERTOP MODELS (TOP)

- 1) Cold water thermostat
- 2) Electrical power supply socket
- 3) Main switch
- 4) Data plates
- 5) Mains water inlet $\varnothing$ 8mm or 3/4 M IN WATER
- 6) Top
- 6.1) Cold water button
- 6.2) Button for water at room temperature
- 6.3) Sparkling water button (ACWG models)
- 6.4) Network voltage warning light
- 6.5) No water warning light (ACWG models)
- 7) Load ice compartment $\varnothing$ 8mm FILL ICE BANK
- 13) Ice compartment drain too full
- 15) CO₂ inlet $\varnothing$ 8mm (ACWG models) IN CO₂
- 16) Aeration grill (do not cover)
- 17) Upper panel (removable)



3.1.3 UNDERCOUNTER MODELS (IN)

- 1) Cold water thermostat
- 2) Electrical power supply socket
- 3) Main switch
- 4) Data plates
- 5) Mains water inlet $\varnothing$ 8mm or 3/8 F
- 6.5) No water warning light (ACWG models)
- 7) Load ice compartment $\varnothing$ 8mm
- 8) Cold water outlet $\varnothing$ 8mm (OUT WATER)
- 9) Outlet for water at room temperature $\varnothing$ 8mm (OUT AMBIENT)
- 10) Sparkling water outlet $\varnothing$ 8mm (ACWG models) (OUT SODA)
- 11) Water re-circulation delivery (optional)
- 12) Water re-circulation return (optional)
- 13) Ice compartment drain overflow
- 14) Removable panel for maintenance
- 15) CO₂ inlet $\varnothing$ 8mm (AC WG models)
- 16) Aeration grill (do not cover)



3.2 TECHNICAL DATA

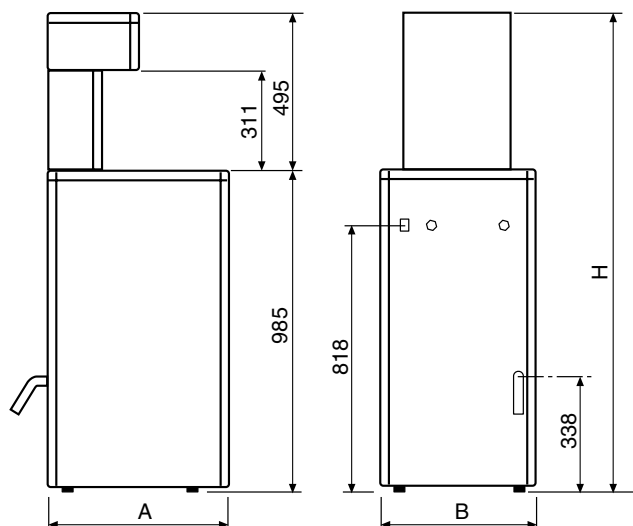
		NIAGARA IB								NIAGARA IN IB								NIAGARA TOP IB							
		55	65	80	65	120	120	180	180	55	55	65	80	65	120	120	180	180	65	80	65	120	120	180	180
		AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC	AC
					WG		WG		WG		WG			WG		WG		WG			WG		WG		WG
Water production	Lt/h usg/h	55 14,5	65 17,2	65 17,2	65 17,2	120 31,7	120 31,7	180 47,5	180 47,5	55 14,5	55 14,5	65 17,2	80 17,2	65 17,2	120 31,7	120 31,7	180 47,5	180 47,5	65 17,2	65 17,2	65 17,2	120 31,7	120 31,7	180 47,5	180 47,5
Water outlet temperature	°C °F	3 ÷ 10 38 ÷50																							
Continuous cold water production	Lt Usg	12 3,2	40 10,6	40 10,6	40 10,6	70 18,5	70 18,5	100 26,4	100 26,4	12 3,2	12 3,2	40 10,6	40 10,6	40 10,6	70 18,5	70 18,5	100 26,4	100 26,4	40 10,6	40 10,6	40 10,6	70 18,5	70 18,5	100 26,4	100 26,4
Ice bank	Kg lbs	4 8,8	4,5 10	4,5 10	4,5 10	6,5 14,3	6,5 14,3	11,5 25,3	11,5 25,3	4 8,8	4 8,8	4,5 10	4,5 10	4,5 10	6,5 14,3	6,5 14,3	11,5 25,3	11,5 25,3	4,5 10	4,5 10	4,5 10	6,5 14,3	6,5 14,3	11,5 25,3	11,5 25,3
Cooling system		Ice bank																							
Compressor (Gas R290)	HP	1/12	1/8	1/8	1/8	3/8	3/8	3/8	3/8	1/12	1/12	1/8	1/8	1/8	3/8	3/8	3/8	3/8	1/8	1/8	1/8	3/8	3/8	3/8	3/8
Total rated input	Watt	280	300	300	520	680	900	680	900	300	350	300	300	520	750	1000	750	1000	300	300	520	680	900	680	900
Pump flowrate	Lt/h usg/h				200 52,8		200 52,8		200 52,8		100 26,4			200 52,8		200 52,8		200 52,8			200 52,8		200 52,8		
Supply	Volt/Hz	220 - 240 / 1 / 50 Hz Any special voltages are indicated on the plate "serial number"																							
Carbonating system					●		●		●		●			●		●		●			●		●		●
Net weight	kg lbs	31 68	33 73	33 73	41 90	39 86	49 108	52 115	60 132	23 50	27 59,5	29 63,9	29 63,9	37 81,5	37 81,5	48 99,1	43 94,7	51 112,3	32 71	32 71	40 88	40 88	48 106	51 112	60 132
A-weighted sound pressure level	dB	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	< 70	

3.2.1 SOUND EMISSIONS

The machine was designed and built to reduce the noise level at source.
The A-weighted sound pressure level is less than 70 dB (A).

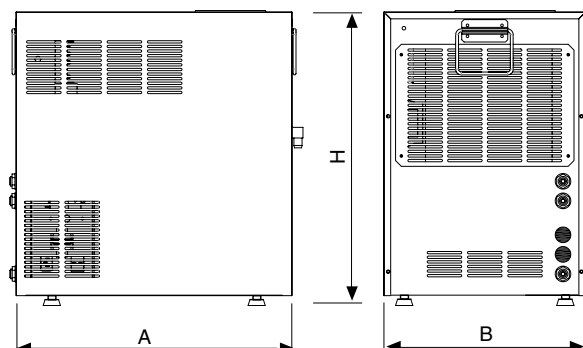
3.3 MACHINE DIMENSIONS IN MM (IN.)

3.3.1 NIAGARA



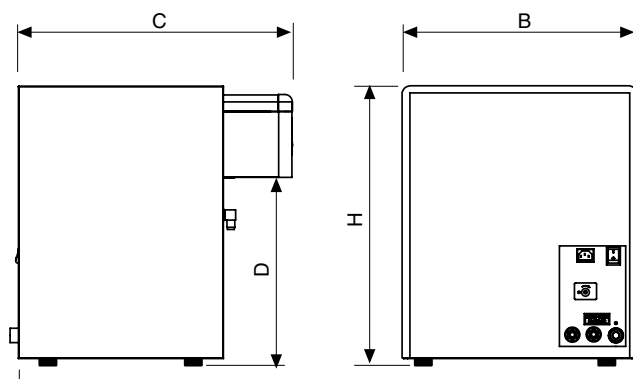
	55 IB AC	65 IB AC 120 IB AC 180 IB AC	65 IB ACWG 120 IB ACWG 180 IB ACWG
A	362	405	560
B	362	480	480
H	1480	1480	1480

3.3.2 NIAGARA IN



	IN 55 IB AC	IN 55 IB ACWG	IN 65 IB AC IN 65 IB ACWG	IN 120 IB AC IN 120 IB ACWG	TIN 180 IB AC IN 180 IB ACWG
A	450	450	420	480	530
B	255	255	350	350	350
H	405	405	500	500	500

3.3.3 NIAGARA TOP



	TOP 65 IB AC TOP 65 IB ACWG	TOP 120 IB AC TOP 120 IB ACWG	TOP 180 IB AC TOP 180 IB ACWG
A	372	372	372
B	422	482	532
C	499	499	499
D	345	345	345
H	510	510	510



4. INSTALLATION

4.1 CHECKING AND REMOVING PACKAGING

You must always check that the machine received corresponds to that indicated in the shipping document.

The machine is shipped in a cardboard box. After unpacking, check that the machine has not been damaged during transport, otherwise report to the carrier any abnormalities.

The Manufacturer denies all liability for any damage due to transportation.

We recommend that you contact the Manufacturer or authorized dealers for original components or spare parts.



NOTE

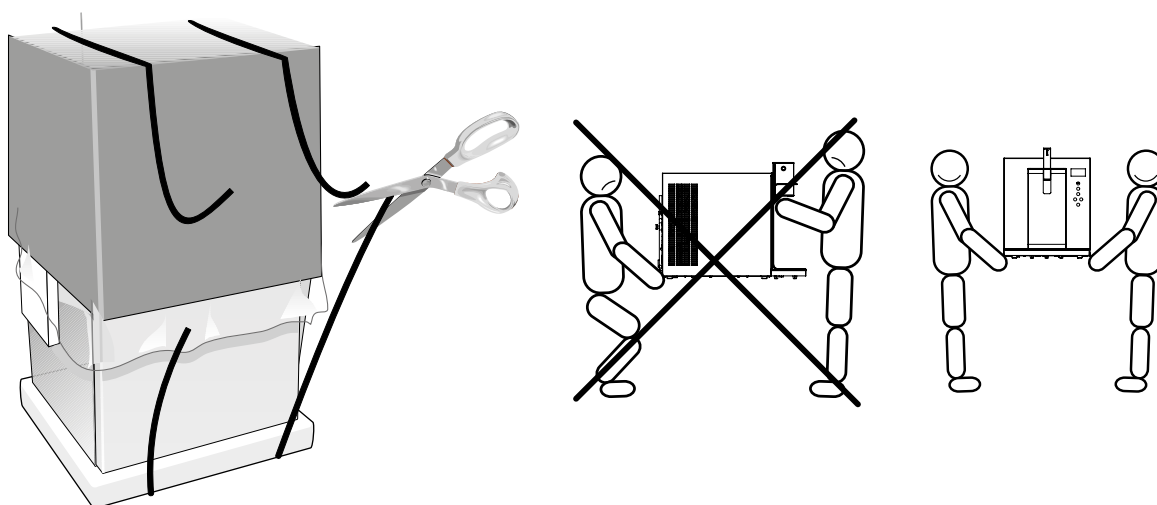
The packaging of the machine consists of a cardboard box and a proper amount of protective shock-proof material. Dispose it of in compliance with applicable local laws.

Do not burn or dump the packaging materials in the environment.

WARNING



When moving the TOP models the distribution head must not be used to hoist the machine. The hoisting of the machine must happen from the bottom and be carried out by at least two people.



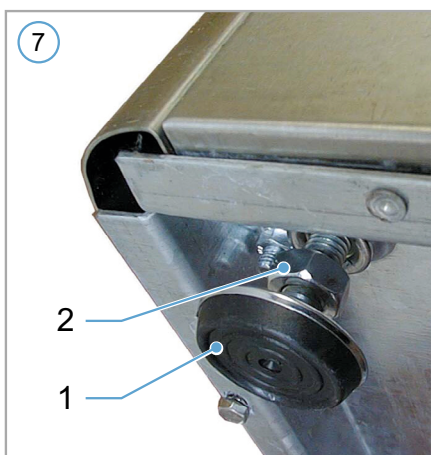


4.2 POSITIONING

Position the appliance in the point of installation, away from sources of heat and direct sunlight.

The appliance is not suitable for outdoor use and it is also not recommended to install it in very damp rooms.

- Adjust the feet in ground models (1) to make the structure level (fig.7).
- The appliance should be positioned in such a way as to leave approximately 10 cm of space free S for air to circulate freely; the condenser side must be easily accessible for cleaning.
- Optional drop collection trays are available for the TOP models upon request, which can be fastened to the machine via an adjustable bracket.
- Special ventilation grills/slits must be prepared in the undercounter model's housing compartment to favour disposal of the heat produced by the refrigerating circuit (fig.10).
- We recommend creating 300x300 mm or of equivalent measure ventilation grills.





NOTE

Install the machine under the sink, keeping the vent completely clear. Do not put anything in the way that could prevent or restrict the circulation of air.

- Make sure the water cooler is resting fully on all four supporting feet.
- For safe and correct functioning the appliance must be placed flat.

4.3 ENVIRONMENTAL CONDITIONS

The machine must be protected from rain, splashing water and placed in a space with temperature corresponding to the climate class (given on the CE plate), otherwise the warranty is void and the machine failures may be encountered.

The possible climatic classes are as follows:

- SN - For room temperatures ranging from 10°C to 32°C
- N - For room temperatures ranging from 16°C to 32°C
- ST - For room temperatures ranging from 18°C to 38°C
- T - For room temperatures ranging from 18°C to 43°C

CAUTION



LOW TEMPERATURE

If the machine is subjected to temperatures below 0°C, the water may freeze inside and damage the machine.



4.4 ELECTRICAL REQUISITES

NOTE

Verify that the electrical requirements are in accordance with the data shown on the identification plate of the machine.

DANGER



ELECTRIC NETWORK

Always disconnect the power supply from the machine before carrying out any operation on the same in order to avoid accidents and injury.

CAUTION



ELECTRICAL REQUIREMENTS

The electrical circuit must be properly grounded and connected through an appropriate differential switch.

CAUTION



PLUG SUPPLIED

Plug the machine to the mains using the plug supplied.
If it needs to be replaced, use an equivalent model approved in the country of use.

Do not connect the machine to a socket to which other equipment is connected (extensions, 2 or 3 plug adaptors, etc.).

Do not use the machine if the power cable is tied or knotted.

If the power cable is damaged, have it replaced by contacting the Manufacturer's Technical Assistance Service or, in any case, have it replaced by personnel with equivalent qualifications in order to prevent any risk.



4.5 CONNECTIONS

Carry out the connections described with the machine switched off and the power cord unplugged.

4.5.1 WATER CONNECTION TO THE MAINS

CAUTION



During connection of the appliance to the mains water supply, all pre-existing tubes, gaskets and joints placed between the appliance and the water mains connection must be replaced with new material to avoid contamination.

- For the connection to the water main use only the provided “hose set”; it must be managed by an appropriate tool; it can't be removed (fig.11,13,14).

CAUTION



In the event that the installation kit (and the group of connections) is damaged, it must be replaced by the manufacturer, an authorized technical assistance service or by another a qualified individual in order to avoid any risks.

Before water connection, check that the network pressure is between 2 and 3 bar and flow more than 3.5 l/min.

- If the mains pressure is below 2 bar or the flow rate is less than 3,5 l/min, fit a device capable of increasing the mains pressure (such as an autoclave or similar).



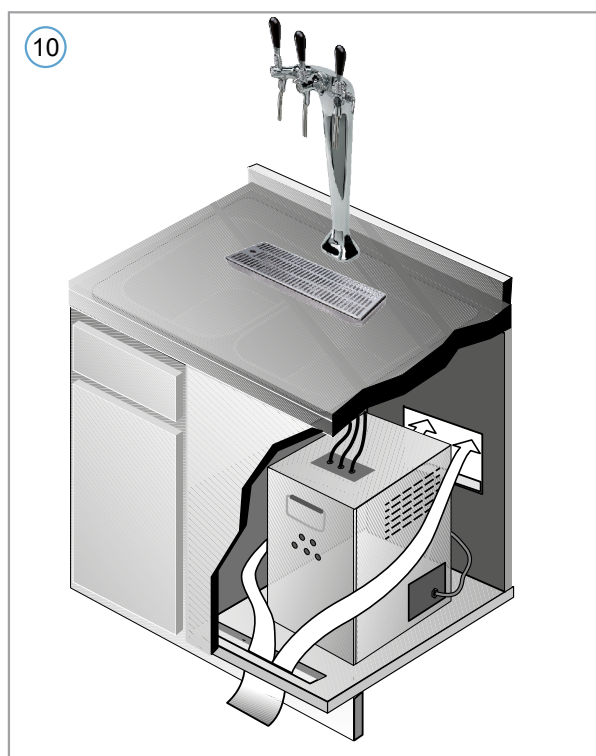
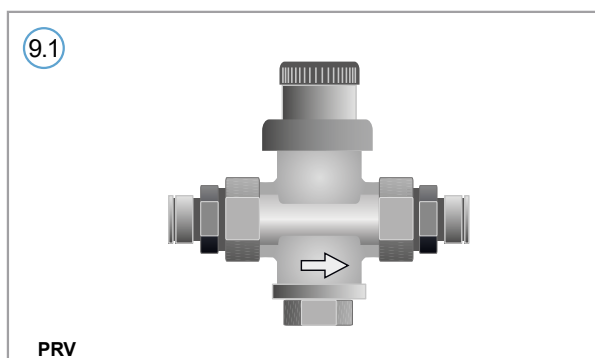
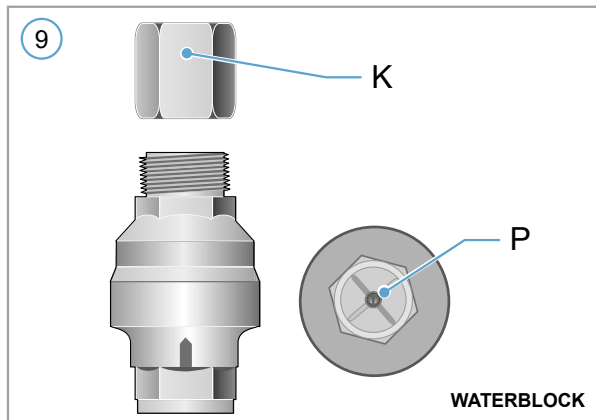
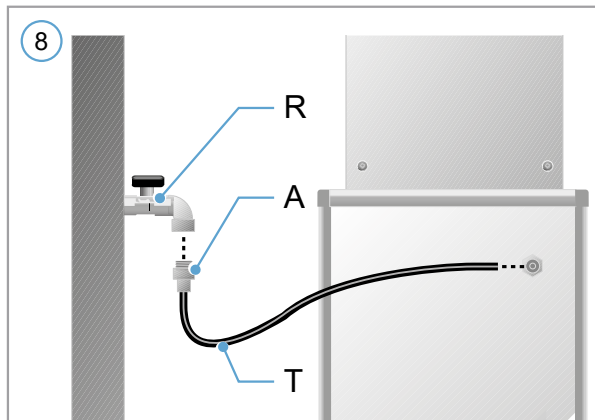
NOTE

the pressure is especially important for those water coolers fitted with a carbonation device.

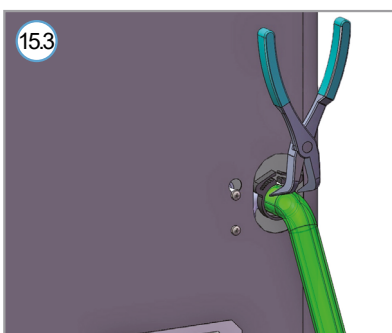
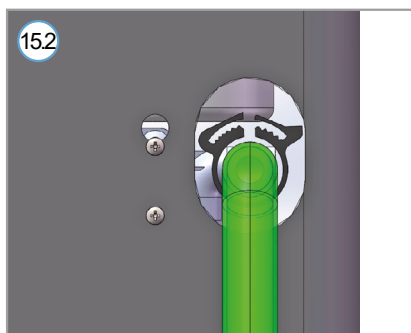
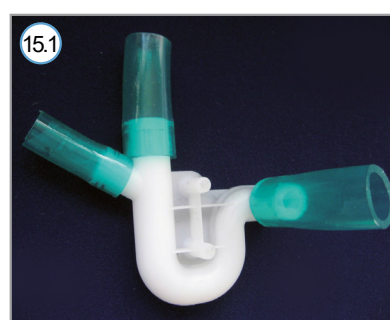
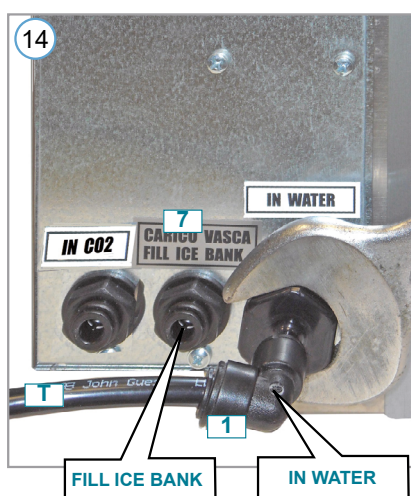
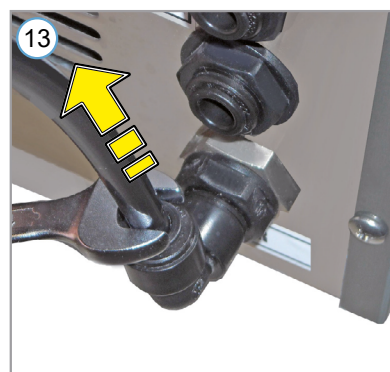
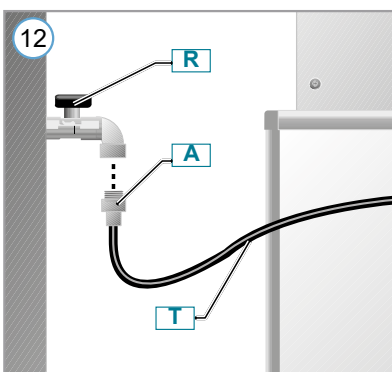
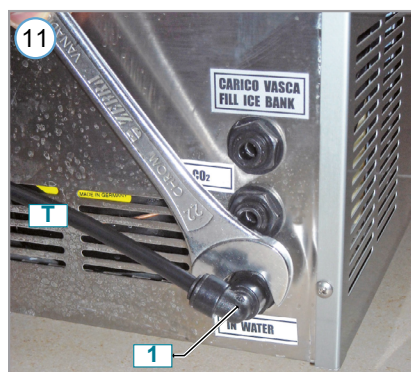
Attention! All models 62,120,180 are equipped with a water pressure reducer calibrated at 3 bar, installed on the machine on ground models and supplied separately with other models.

- This water dispenser can be equipped with a WATER BLOCK anti-flooding device (optional) to prevent any accidental water leaks (fig.9).
- Once the WATER BLOCK device has intervened, fitting K should be disassembled and button P pressed to reset the device.
- If the mains water pressure exceeds 3 bars, predispose a pressure reducer capable of reducing the latter to the 2÷3 range (fig.9.1).

- If instead of being connected directly to the aqueduct the machine is connected to an autoclave pump, then it is necessary to install above the water supply an ANTISHOCK (optional) device to prevent “water hammers” (fig. 9.2).



- On models IN and TOP the clean water drainage pipe of the ice bank 13 (if present) must be connected to a siphoned drain. If necessary cut the pipe to prevent narrowing or rising.
- For the floor models, the clean water drainage pipe is already provided with a siphon inside the cabinet (fig. 15.1); connect said pipe to the drainage ensuring it is not bent, otherwise it prevents the siphon from draining the water.
- Connect the discharge pipe to the siphon. Use pliers to tighten the clamp supplied for a perfect fit (Figs. 15.2-15.3).
- Connection to the mains water supply is carried out with the aid of pipe T provided (8mm diameter).
- The pipe terminal A (fig. 12) (3/8") must be connected to the mains supply by means of a stop cock R (not provided).
- Connect the pipe T to the stop cock, making sure that the o-ring gasket is correctly positioned onto the attachment A.
- Connect the tube T to the connection 7 (fill ice bank) and fill the ice tank; once reached the right level, the exceeding water is eliminated from the draining 13 (fig. 15).
- Take off tube T from the connection 7 and connect it in the connection 1 (in water) exerting pressure as shown on picture 11 (IN models) or picture 14 (TOP and FLOOR models). The connection 7 (fill ice bank) has to be disconnected.
- If you need to unfasten pipe T (fig. 13): press onto the locking ring using an $\varnothing$ 8mm spanner while at the same time pulling on the pipe to extract it.





4.5.2 ELECTRIC CONNECTION

CAUTION



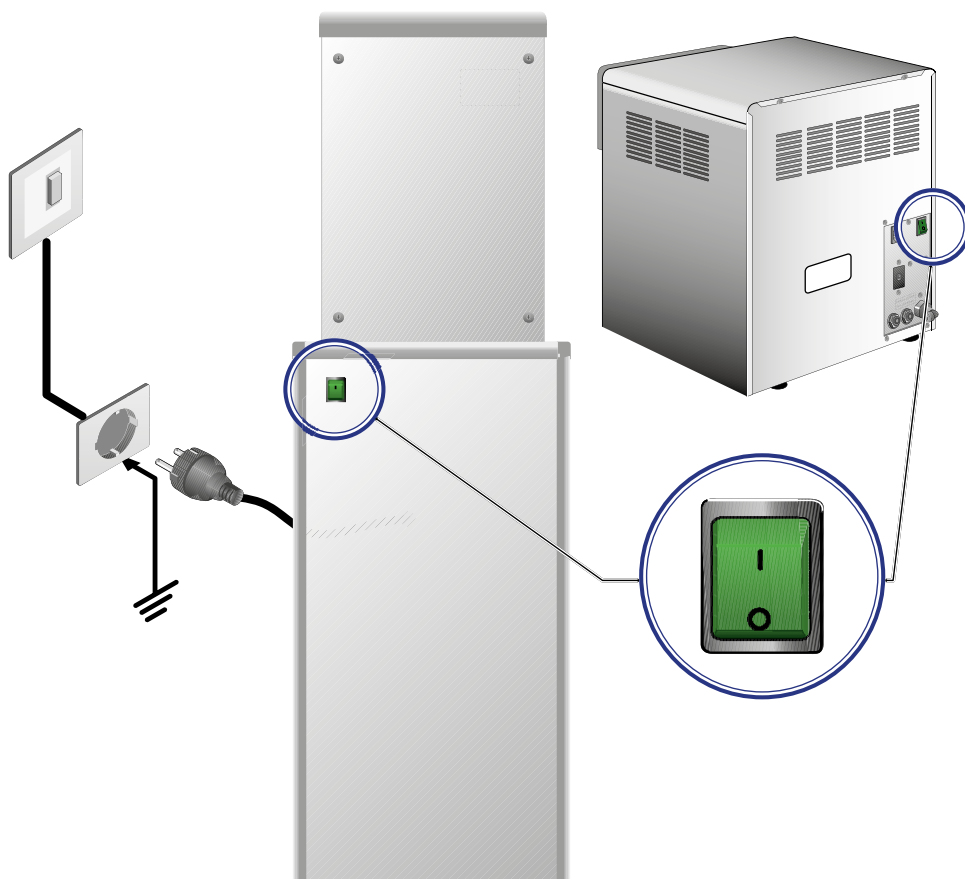
The supply socket must be equipped with an efficient earth plate and it must be sized for the load of the appliance (see technical characteristics).

CAUTION



Make sure that there is an omnipolar switch above the socket with a minimum contact break of 3 mm protected by fuses of suitable amperage for the absorption of the appliance itself (see technical characteristics and data plate).

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Connection to the mains electricity supply is carried out by connecting the plug to a mains socket.

Make sure that the mains voltage corresponds with what is specified on the data plate.

Connect the machine to a mains electrical network protected by a circuit breaker with a sensitivity equal to or less than 30 mA.

CAUTION



If the power cable is damaged, it must be replaced by the manufacturer, by an authorized technical assistance provider or else by an individual with similar qualifications, in order to prevent any risks.



NOTE

The green luminous main ON/OFF switch, allows the easy disconnection of the appliance from the mains electricity supply.
The electrical power outlet must be in an accessible location.

The machine complies with the safety standards in force, and carries the EC mark.



DANGER

4.5.3 CARBON DIOXIDE (CO₂) CONNECTION



CO₂ (CARBON DIOXIDE)

CO₂ bottles must always be stored in a well-ventilated place where the air can flow in and out. Great care must be taken to prevent CO₂ leaks throughout the system, including the gas bottles. If a CO₂ leak is suspected, especially in a small area, ventilate the contaminated area at once. Persons exposed to high concentrations of CO₂ will experience trembling, swiftly followed by unconsciousness and suffocation.

DANGER



GAS BOTTLE POSITION

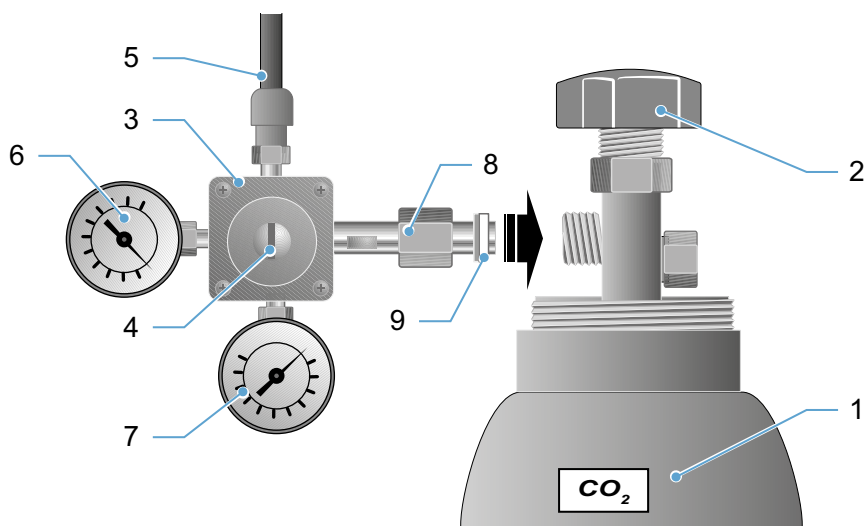
To prevent the risk of injury or damage, the CO₂ bottle must always be kept in a vertical position against a wall, held in place by a chain fixed to a bracket. Do not expose the bottle to heat sources or very low temperatures. Do not pass the cylinder's connecting pipe in front of the heat outlet vent.

CAUTION



Due to the pressure that may be present when carrying out maintenance operations upon the CO₂ circuit, the operator is required to make use of personal protective equipment (PPE), such as protective gloves and a protective face mask.

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CO ₂ cylinder capacity	CO ₂ cylinder charging range	
	Lt	usg
4 Kg (8,8 lbs)	700	184,1
10 Kg (22 lbs)	1600	420,8

- 1) CO₂ cylinder
- 2) CO₂ cylinder tap
- 3) CO₂ pressure regulator
- 4) CO₂ pressure adjusting screw
- 5) CO₂ outlet pipe
- 6) Cylinder internal pressure gauge (shows whether there is any gas inside the cylinder)
- 7) Outlet CO₂ pressure gauge; the value should be of 3÷4 bars. This value is set at the factory. If necessary, turn screw 4.
- 8) Tightening nut
- 9) Seal

For the production of carbonated water, you must provide a CO₂ cylinder for alimentary use.

To connect the gas cylinder to the machine:

- Connect the pressure reducer 3 to the cylinder 1, making sure the gasket 9 is in the correct position.
- Tighten nut 8 and check that the pipe 5 (outlet) is well connected.

Floor-based SL models:

- Extract the front panel.
- Place the cylinder and reducer within the appliance, in the predisposed housing. The bottle has to be fixed with the special included pieces.

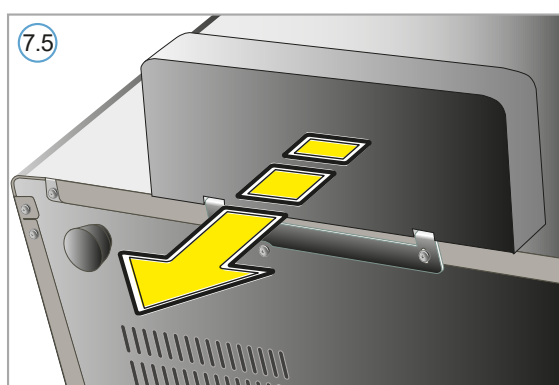
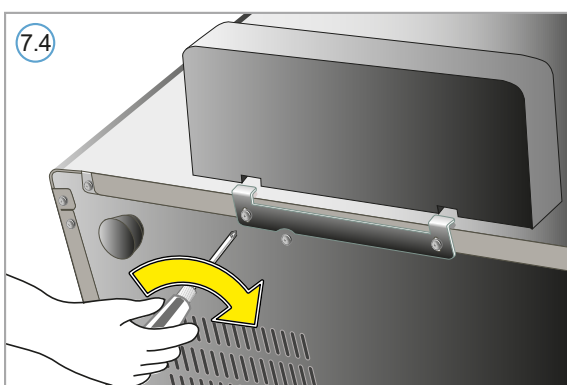
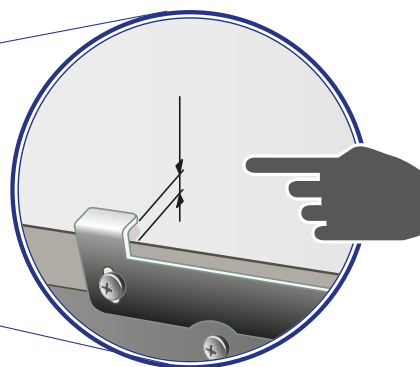
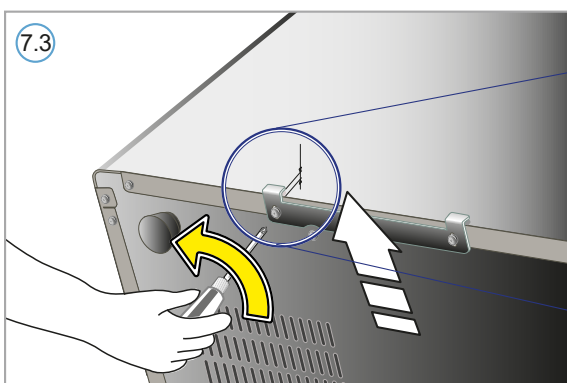
TOP and IN models:

- The cylinder is secured outside the machine.



4.6 INSTALLING THE TRAY (OPTIONAL)

- Place the machine upon its support surface (do not turn the machine over).
- Loosen the screws that secure the tray's fastening bracket to the structure (fig.7.3).
- Move the bracket so that the internal distance from the tabs to the machine's body is the same as the thickness of the tray.
- Tighten the screws and push the tray in as shown (fig.7.5).





4.7 FIRST START-UP

CAUTION



If the machine has been put down or turned upside down, wait for at least 8 hours before putting it into operation.

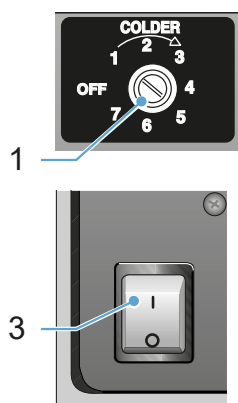
CAUTION



After finishing all the first switch on procedures and before using the machine proceed with the sanitization (Paragraph 6.1.14 page 55).

This is essential, in order to flush out the internal circuits and ensure that the machine has been prepared correctly.

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4.7.1 CIRCUIT FILLING

- Turn on the water tap and make sure there are no leaks.
- Adjust the thermostat:
 - SUMMER: maximum position
 - WINTER: middle position
 - CU MACHINES: middle position.
- Turn on the main ON/OFF switch 3.
- Press the sparkling water button until all the remaining air is eliminated from the circuit.
- Repeat the operation with the cold water button .

4.7.2 CO₂ CYLINDER (AC WG MODELS)

CAUTION



Use food-grade CO₂ cylinders and handle with care using appropriate tools (Fig.18).

For the production of carbonated water, you must provide a CO₂ cylinder for alimentary use.

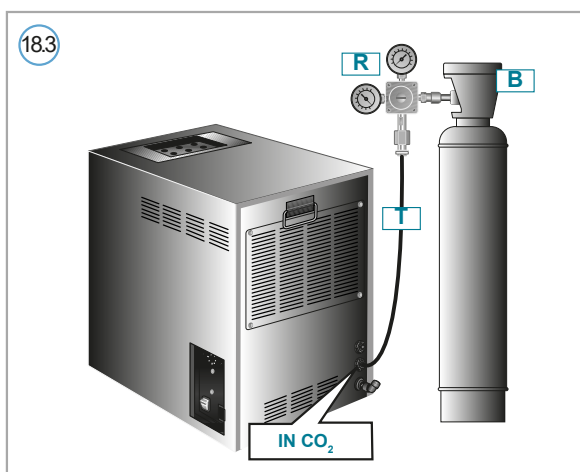
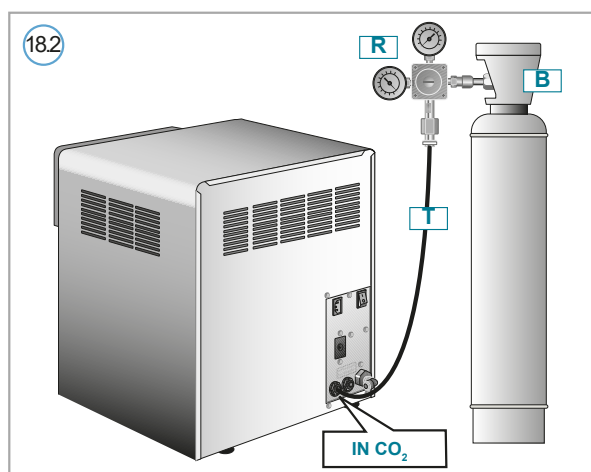
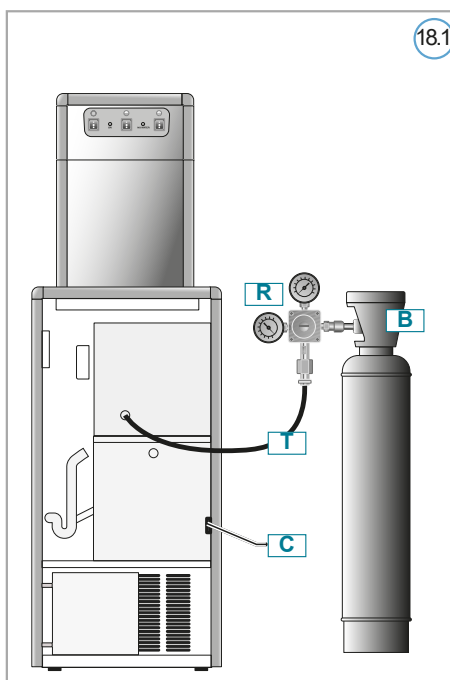
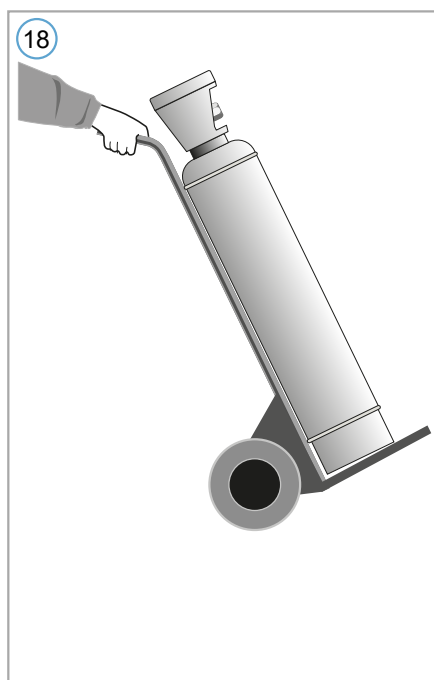
For cylinder dimensions and capacity, please refer to the “technical characteristics” chapter.

The machine comes equipped with a pressure reducer (R), which is suitable for CO₂ cylinders with the W21.7 x 1.14 UNI4406 attachment.

On the floor models (SL), the regulator (R) is located inside the machine (Fig.18.1) and the cylinder can be housed inside the cabinet if it falls within the maximum dimensions: height 87 cm, diameter 17 cm.

The cylinder must be secured inside the cabinet using the supplied strap (C).

In the versions to be installed above or beneath the counter (TOP and IN), the cylinder must be positioned outside the unit by removing the reducer (R) from the installation KIT and plugging it into the CO₂ IN connector. Take care to avoid damaging the connection tube (T) and make sure that it does not obstruct the machine's air vents).



4.7.3 SETTING UP THE SPARKLING WATER

- Turn tap 2 of the CO₂ cylinder.
- Press the pushbutton for carbonated water .
- Let a few litres of water flow until carbonated water begins to come out.

CAUTION



For the transporting, storing and using CO₂ cylinders, follow local regulations concerning their use.



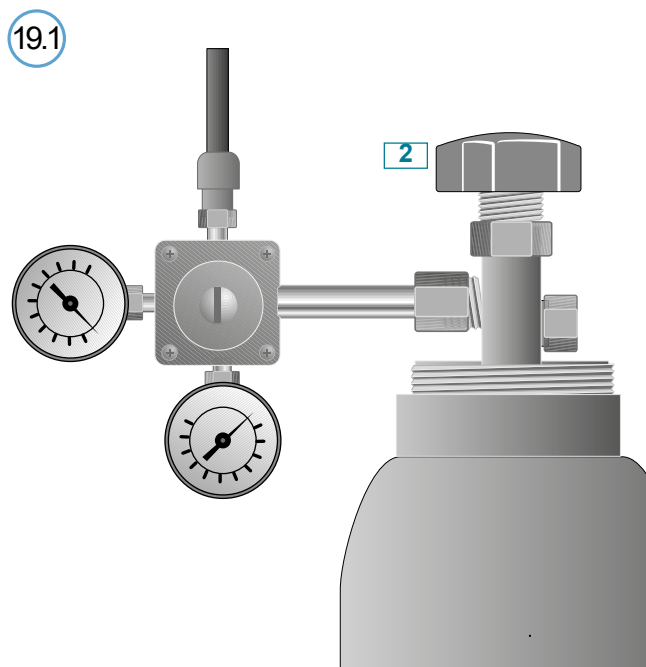
NOTE

The results of pressure variations on carbonation will only have effect when at least 2 litres of water have been drained off.



NOTE

Upon occurred installation, a correct flow of carbonated water takes about 20 seconds to distribute 1 litre.





5. USING THE MACHINE

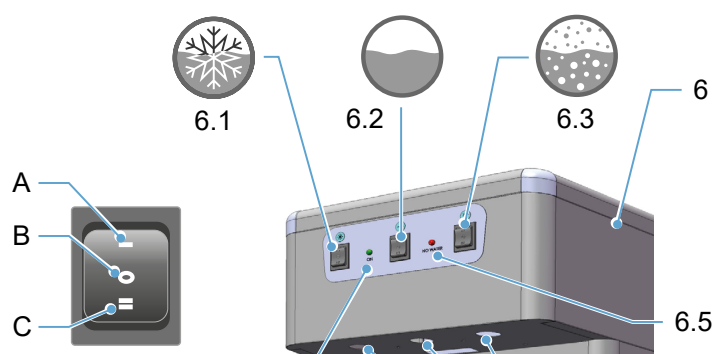
5.1 START-UP

After checking that all the connections and adjustments are correct, connect the machine to the electricity supply by inserting the plug in the nearest suitable socket. Press the green ON switch.

At this point it is possible to use the machine.

5.2 CONTROLS

5.2.1 FREE STANDING MODELS



A) Continuous dispensing

B) OFF

C) Pulsating dispensing

6.1) Cold water button

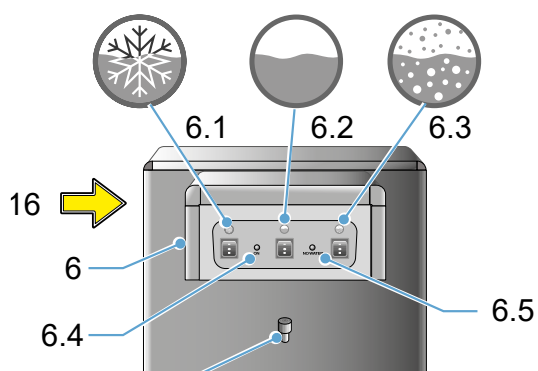
6.2) Button for water at room temperature

6.3) Sparkling water button (ACWG models)

6.4) Network voltage warning light

6.5) No water warning light (ACWG models)

5.2.2 COUNTERTOP MODELS



6.1) Cold water button

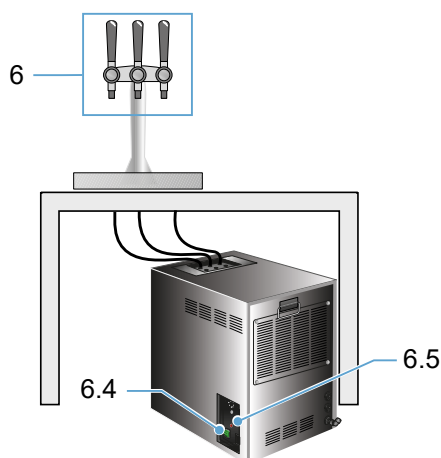
6.2) Button for water at room temperature

6.3) Sparkling water button (ACWG models)

6.4) Network voltage warning light

6.5) No water warning light (ACWG models)

5.2.3 BELOW-COUNTER MODELS (IN)



6) Levers for Room Temperature, Cold and Carbonated water

6.4) Mains voltage indicator (GREEN)

6.5) RED light for lack of water (ACWG models)



5.3 USE

To guarantee the correct operation of the pump in time, the appliance must always be operated with water in the cooling circuit.



NOTE

If mains water is insufficient, a protection system intervenes and blocks pump functioning (the NO WATER warning light is illuminated).

The pump is blocked after 4 minutes of continual working.

To restore functioning the apparatus must be disconnected from the electrical network and reconnected when there is sufficient water in the mains system.

The quality of the carbonation process also depends on the temperature of the water, which means you should wait for the water cooler to have cooled the water down sufficiently upon installation and the ice bank has been formed.

Both still and carbonated water can be dispensed by pressing the relative buttons after approximately 40 minutes.

When installing the appliance, or when replacing the CO₂ cylinder, or if the water cooler has no water left inside it, a few air bubbles may enter the carbonation device.

These air bubbles could diminish the quality of the carbonation process, and we therefore recommend you remove them:

- Close the CO₂ cylinder
- Drain the circuit by pulling the outlet valve ring V.
- Reopen the CO₂ cylinder
- Drain off at least two litres of sparkling water



5.4 STOPPING THE MACHINE

Do not take out the electricity plug, as this would stop the cooling unit and ice bank.

REGULAR STOPS

If the machine is to be left unused for a medium-long period, disconnect the plug from the electricity mains.

Disconnect the machine from electricity sources and protect from heat and bad weather. Cover it so that dust and/or splashes of any kind cannot damage it.

Turn off the water supply and close the valve of the CO₂ bottle.

If the machine needs to be shipped, stored or moved, the circuit must be sanitised (*).

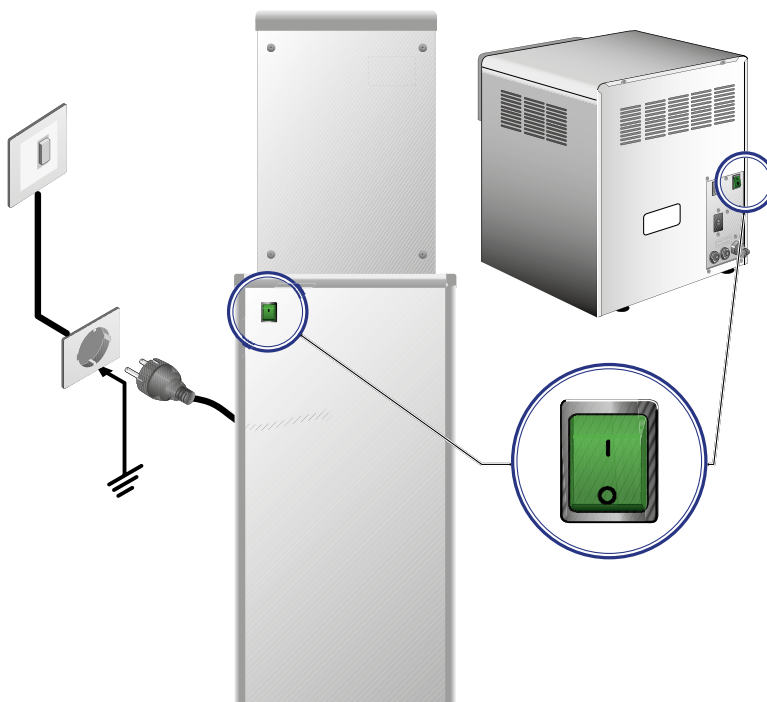
(*) Paragraph 6.1.14 page 55

All the water must be removed; very low temperatures might freeze any residues of sanitiser solution or water, which are hazardous since they may damage internal components.



NOTE

If the machine is out of order due to a fault or maintenance, or for any other reason, you are advised to inform everyone of this fact by affixing a sign.





6. MAINTENANCE

This chapter contains the complete list of requisites and procedures relating to machine maintenance. Proper maintenance requires daily checks and inspections by the operative and/or staff trained in routine maintenance, and regular procedures including cleaning, adjustment and replacement operations carried out by authorised skilled technical staff.

When replacing components, use only genuine Manufacturer spare parts.

If the information or procedures in this chapter are not clear, contact the Manufacturer for explanations before proceeding.

If machine maintenance is carried out in such a way as to breach the instructions supplied, using non-original parts or without the written authorisation of the Manufacturer, or in any way such as to damage the machine or modify its characteristics, the Manufacturer cannot be held liable for the safety of persons or machine malfunctioning.

Any unauthorised modification invalidates the contractual warranty.



NOTE

Do not carry out any procedure, modification or repair of any kind that is not indicated in this manual.

DANGER



MAINS ELECTRICITY

Always disconnect the machine from the electricity supply before doing any work on it, to prevent damage and health hazards.



6.1 ROUTINE MAINTENANCE

To always ensure good machine operation, certain maintenance procedures (described below) are required.

DAILY MAINTENANCE PROCEDURES:

- 1) Wash the drip-tray.
- 2) Check the lines.

check the tubes of the water, CO₂ and drain lines are not obstructed or crushed.

- 3) Check the CO₂ supply and pressure settings.
- 4) Check the CO₂ sources are full and in good working order, and that the set pressure values are correct (*).

(*) Paragraph 4.7.2 page 39

NOTE

Do not clean the machine with water jets, which might reach electrical parts.

DANGER



Use a damp cloth to clean the machine. Do not use inflammable solvents such as alcohol, benzene or diluents. If inflammable substances come in contact with the electrical components inside the machine, they can cause fires or electric shocks.

DANGER



For this maintenance operation, as for others that involve opening the machine casing, use protective gloves to prevent the danger of sharp edges of the sheets.



6.1.1 TABLE OF PROCEDURES

The table below details the maintenance procedures required at the stated intervals.

These periods refer to normal conditions of use.

Maintenance Check Table								
Component	Operation required				To be carried out...			
	Inspection	Replacement	Sanitisation	Cleaning	at the end of the day	every 3 months	every 6 months	once a year
ROUTINE MAINTENANCE								
Cleaning the outside of the appliance (Paragraph 6.1.2 page 49)				✓	as necessary			
Replacing the CO ₂ cylinders (Paragraph 6.1.3 page 50)		✓			as necessary			
Cleaning the mechanical water filter (Paragraph 6.1.4 page 50)				✓			✓	
Cleaning the water dispensing spouts (Paragraph 6.1.5 page 50)				✓	as necessary			
Cleaning the cooling condenser (Paragraph 6.1.6 page 51)				✓			✓	
Water connection check (Paragraph 6.1.8 page 51)	✓						✓	
Water replacement in the ice bank tank (Paragraph 6.1.9 page 52)	✓				6 month			
Cleaning the water collection tray (Paragraph 6.1.7 page 51)				✓	as necessary			
Power lead (Paragraph 6.1.10 page 52)	✓						✓	
Carbonation Device Drainage (Paragraph 6.1.13 page 54)	✓				as necessary			
Descaling carbonation pump (AC WG versions) Paragraph 6.1.11 page 52	✓				as necessary			
Sanitization (Paragraph 6.1.14 page 55)			✓		as necessary			
Replace the distribution area UV bulb (Paragraph 6.1.12 page 53)		✓			8 month			
EXTRAORDINARY MAINTENANCE								
	Specialised Manufacturer technician							



6.1.2 CLEANING THE OUTSIDE OF THE APPLIANCE

Clean the external part with a damp cloth, do not use solvents or abrasive detergents.

NOTE

Do not clean the machine with water jets, which might reach electrical parts.



(*) Paragraph 4.5.3 page 35

6.1.3 REPLACING THE CARBON DIOXIDE (CO₂) BOTTLE

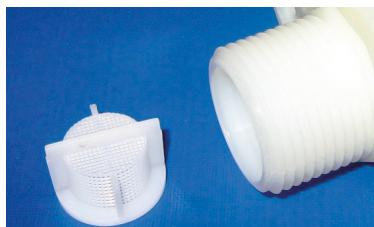
When the high pressure gauge needle of the reducer is in the red zone you must replace the cylinder.

Follow the instructions provided in the installation paragraph (*).

Once you have replaced the cylinder, check that there are no leaks. CO₂ is an asphyxiant gas, heavier than air, and it tends to accumulate in enclosed areas.



6.1.4 CLEANING THE MECHANICAL WATER FILTER (TOP AND GROUND MODELS)



- 1) Disassemble the inlet pipe fitting.
- 2) Pull the filter using pliers and remove any impurities.



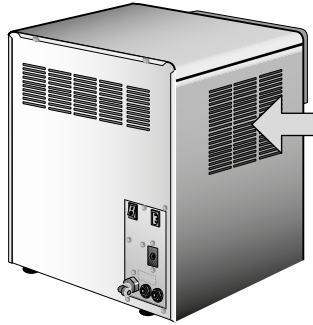
6.1.5 CLEANING THE WATER DISPENSING (ESCLUDING CU MODELS)



- 1) Remove the steel nozzle using the appropriate spanner and eliminate all the limestone with a food descaling solution.



6.1.6 CLEANING THE CONDENSER



- 1) Disconnect the machine from the mains.
- 2) Use a delicate brush, a vacuum cleaner, or low pressure compressed air to clean the condenser plates.
- 3) Remove any dust on the refrigeration and electrical components.
- 4) Reconnect the machine to the mains.

CAUTION



Do not use compressed air jets.
Do not use metal brushes.
Do not use high pressures, as they may bend the condenser fins.



NOTE

The build-up of dust and grease on the cooling condenser may cause overheating, and this in turn could damage the compressor beyond repair. The condenser must always be cleaned when necessary.



6.1.7 CLEANING THE WATER COLLECTION TRAY

Clean the tray and remove any residue that could obstruct the drain pipe (where present).



6.1.8 WATER CONNECTION CHECK

- Check the condition and intactness of the water supply pipe.
- Check for any leaks.



6.1.9 REPLACING THE WATER IN THE TANK

- 1) Switch the appliance off and wait at least 4 hours for defrosting.
- 2) Disconnect the water network supply pipe and connect it to attachment 7 (see Paragraph 3 page 17);
- 3) Drain the water off for a few minutes to change the entire content of the compartment;
- 4) Reconnect the supply pipe correctly.

NOTE

If the machine is to be left unused for a long time, always empty the tank.

CAUTION



Do not put your hands inside the tank if the machine is running.

CAUTION



The machine must not be tilted to empty the ice bank otherwise the water reaches the electrical parts. It is essential to switch off the appliance and wait about 4 hours for defrosting; open the casing of the machine and insert a pipe inside the bank to suck the water present.



6.1.10 POWER LEAD

Check the condition and soundness of the electricity supply cable.



6.1.11 DESCALING THE CARBONATION PUMP (AC WG VERSIONS)

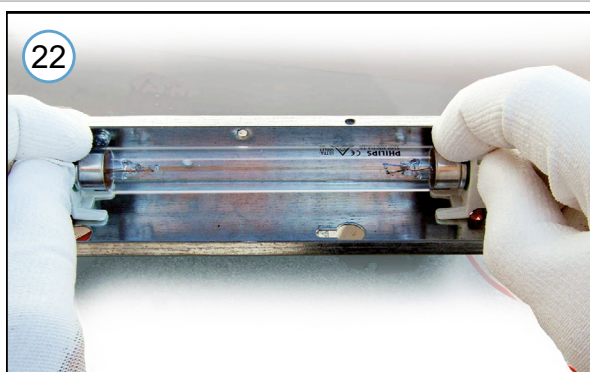
Depending on the hardness of the water from the mains:

- Take down the pump from the unit and remove scaling using a food-safe descaling solution.



6.1.12 REPLACE THE DISTRIBUTION AREA UV BULB

- Wear protection latex disposable gloves to avoid touching the lamp with your hands. The contact with the skin can prejudice the duration of the lamp
- Enter the appliance near to the distribution area.
- Unscrew the tightening screw and remove the cover (fig.22)
- Remove the lamp and replace it with one of the same kind.
- Mount again all the components in reverse.



CAUTION



Shut off the machine before carrying out the operation.

CAUTION



Direct irradiation of the UV lamp is dangerous both for the eyes and for the skin.
Do not turn on the UV light while it is outside of the machine or out of its appropriate lodging

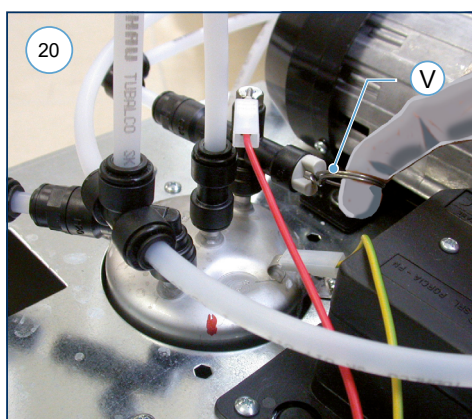
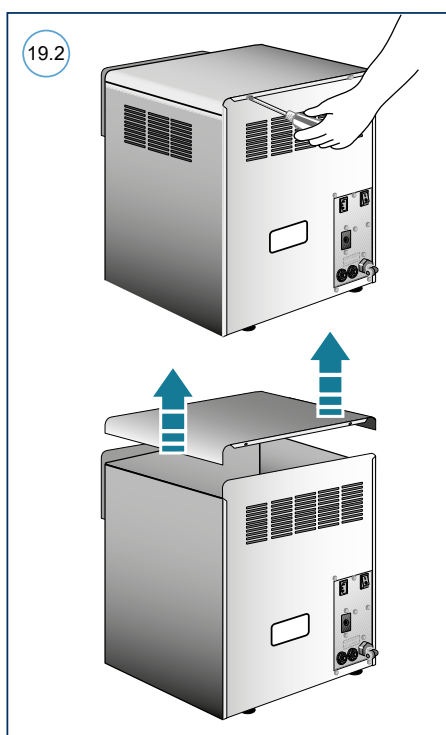


6.1.13 CARBONATION DEVICE DRAINAGE

When installing the appliance, or if the water cooler has no water left inside it, a few air bubbles may enter the carbonation device.

These air bubbles could diminish the quality of the carbonation process, and we therefore recommend you remove them:

- Shut off the machine and disconnect it's power cable and close the cylinder tap.
- Remove the screws that secure the cover to the structure (fig. 19.2)
- After have opened the machine, release the residual CO₂ pressure inside the circuit by pulling on the relief valve.



CAUTION



Due to the pressure that may be present when carrying out maintenance operations upon the CO₂ circuit, the operator is required to make use of personal protective equipment (PPE), such as protective gloves and a protective face mask.



6.1.14 SANITIZATION

The operation of sanitization has to be carried out every time the refrigerator is installed and:

- every 6 months when it is used (*).
- every time the water filter is changed.
- after an inoperative period of one or more weeks.

(*) If the refrigerator is installed in Hospitals, Schools, Retirement homes, or Clinics, it is recommended to sterilize it every 3 months.

Hygienic cleaning solution preparation:

- Prepare 5 litres of water.
- Add to it 5% of "hydrogen peroxide" at 100 volumes; for the doses, use a graded measure or an ordinary syringe.

NB: if you use commercial hygienic cleaning solutions, keep to the instructions provided by the manufacturer and included in the package.

CAUTION



If the appliance is equipped with a chlorine filter, proceed as follows:
Remove the filter cartridge and fit on the false cartridge mod. TEST CAN.

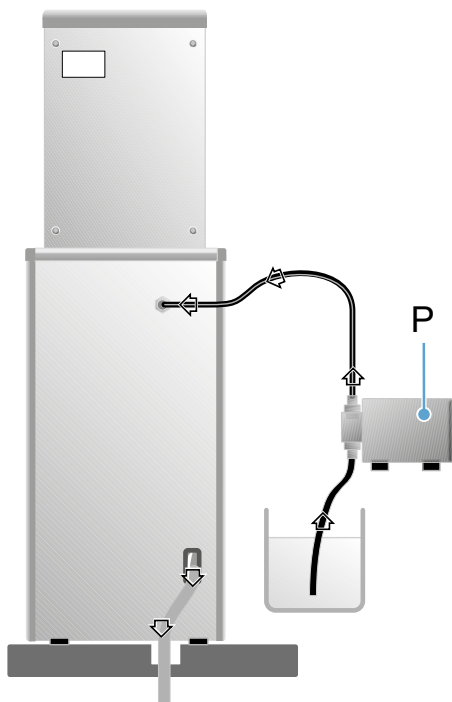
- With the help of a pump (P), connect the appliance's water inlet to the container with the disinfecting solution.
- Start the pump, allowing the disinfectant to enter the appliance, then turn on the taps to enable the hygienic cleaning solution to flow throughout the entire hydraulic circuit, right through to the water dispensing spout.
- Before the solution runs out, stop the pump and interrupt the dispensing.
- Leave the solution to do its work for minimum 20 minutes.
- Reconnect the appliance to the mains water supply.
- Let at least 15 litres of water flow out of the taps so as to rinse the hydraulic system suitably, before using the appliance again.

CAUTION



Given that the products used for the hygienic cleaning procedure contain corrosive acidic and alkaline substances, disposable gloves and protective eye wear should be worn at all times. When performing the hygienic cleaning procedure, please keep to the product reaction times, sanitising liquid percentages and quantities of water for rinsing.

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6.2 EXTRAORDINARY MAINTENANCE

Non-routine maintenance interventions are those carried out following failure or malfunction. Such operations may consist in the replacement of some components by qualified and authorised technical staff.

If the power cable is damaged, have it replaced by contacting the Manufacturer's Technical Assistance Service or, in any case, have it replaced by personnel with equivalent qualifications in order to prevent any risk.



NOTE

All maintenance operations must be carried out by qualified personnel authorised by Manufacturer.



7. TROUBLESHOOTING

This section includes the typical anomalies that could occur.

Many of these problems are not caused by the cooler, but they could be brought about by the electricity supply or by an incorrect use of the water cooler.

PROBLEM	PROBABLE CAUSE	SOLUTIONS
The compressor will not start	Power failure	Check that there is voltage in the plug
	Thermostat on the off position, or set to the minimum	Adjust the thermostat position
	Faulty thermostat	Replace the thermostat
	The over-load protection of the compressor is faulty	Replace it
	The starting relay is faulty	Replace it
	The starting capacitor is faulty	Replace it
	The compressor is faulty	Replace it
The water is cold but the appliance is operating excessively or non-stop	Little ventilation	Place the appliance away from the wall
	The condenser is dirty or covered	Clean the condenser or free it of its obstacles
	The thermostat is on maximum cold position	Adjust it
	The room temperature is higher than 32°C	It is normal that the appliance works at a continuously high room temperature
The compressor works continuously, but the water is not cold	Gas leak from the cooling system	Contact a specialised technician (refrigerationist)
	The compressor is faulty	Replace the compressor
Too much noise coming from the appliance, but it is working normally	The machine is not levelled	Level the appliance using the adjustable feet
	A few pipes are touching some parts inside the appliance, thus causing it to vibrate	Adjust the position of the pipes, making sure they do not touch any other parts
Cold water comes out slowly or not at all	Low pressure of the inlet water	Take steps to increase the pressure (autoclave)
	Faulty solenoid valve	Replace it
	Clogged water filter	Replace it
	The temperature adjuster is faulty and causes complete freezing of the ice compartment	Make the ice melt. Replace the temperature adjuster
	The pressure of the gas in the CO ₂ reducer is set to less than 3 bars	Increase up to 3.5 – 4 Bars
The carbonated water is not very fizzy or not at all	CO ₂ cylinder empty	Replace it
	The temperature of the outlet water is high	Adjust the position of the thermostat to maximum
	Air bubbles inside the carbonator	Clean out the carbonator

PROBLEM	PROBABLE CAUSE	SOLUTIONS
Only gas comes out of the carbonated water outlet	The level probes are dirty	Control and replace
	The pump turns continuously	No water is entering or the water filter is blocked
	The pump turns continuously, inlet water is present	The pipe fitting into the carbonator is obstructed. Disassemble and clean
	The pump is blocked or the pump-motor is not working	Check it and replace it
	The level controller is faulty	Check it and replace it
	The pump safety device has intervened (no water)	Check that there is pressure in the network disconnect and reconnect the machine from the electrical network to re-set it
Continuous dripping from the outlets	Dirty solenoid valve	Disassemble the solenoid valve and clean it
The still water comes out carbonated	There is a shortage of inlet water	Disassemble and clean or replace

8. ADDITIONAL INSTRUCTIONS

8.1 WASTE DISPOSAL

Please note that residues from industrial processing are to be considered special waste that, in terms of quality or quantity, are not intended as municipal waste.

Deteriorated or obsolete machines are also special waste.

The user, in accordance with national legal regulations, will have to take special precautions regarding the disposal of materials, such as:

- Guards' material (PVC, acrylic)
- Plastic of pneumatic pipes
- Coated wires
- Rubber belts
- Used oil
- Refrigerant gas R134a (HFC)

8.2 DISMANTLING OF THE MACHINE



NOTE

The operations of removal and demolition must be performed by qualified personnel.

The machine must be dismantled after disassembling of the various parts that compose it and recovery of refrigerant, if the same is R134a.

For disassembly, wear the personal protective equipment mentioned in the user's manual, and also refer to the instructions and diagrams in this manual, or request specific information to the Manufacturer.

CFC, HCFC and HFC refrigerant gases cannot be discharged into the atmosphere, but must be collected and recovered for disposal or recovery as special hazardous waste (under the CER code 140601*).

The above gases must be sent to companies authorised to dispose of such products.

Once you have disassembled the various parts, sort the different components, separating metal from plastic, copper etc., depending on the type of differentiated disposal regulations in force in the country where the machine is dismantled.

The waste resulted from the demolition of the machine can be classified as special waste.

If the various components should be stored awaiting admission into landfills for recovery, pay attention to keep them in a safe place and protected from the weather, to prevent soil and groundwater contamination.

Dispose of the waste following the local regulations in force on waste disposal.

8.3 DISPOSAL OF ELECTRONIC EQUIPMENT (WEEE DIRECTIVE)

The EU Directive 2012/19/UE (WEEE), requires manufacturers and users of electrical and electronic equipment a number of obligations relating to the collection, treatment, recovery and disposal of such waste.

It is recommended to strictly follow the said rules for disposal of such waste. Illegal dumping of the product by the user entails the administrative sanctions stated by current legislation.



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