

Instructions for Use

Hot or cold combiplate

Built-in unit

Model-No.	Art. No.
CP 330	C 6001
CP 330 RAL	C 6002
CP 660	C 6005
CP 660 RAL	C 6006
CP 990	C 6009
CP 990 RAL	C 6010

Built-in unit for central cooling system

Model-No.	Art. No.
CPZ 330	C 6003
CPZ 330 RAL	C 6004
CPZ 660	C 6007
CPZ 660 RAL	C 6008
CPZ 990	C 6011
CPZ 990 RAL	C 6012

Table top

Model-No.	Art. No.
CPA 330 W	C 6106
CPA 330 SI	C 6107
CPA 330 S	C 6108
CPA 660 W	C 6109
CPA 660 S	C 6110



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PREFACE

Congratulations!

In purchasing this new SCHOLL appliance you have chosen a product which meets highest technical standards while providing outstanding convenience in practical use.

This appliance has been designed with minimal energy consumption in mind. Used responsibly, it will serve you well in an ecologically sound manner.

Please read the information in this manual carefully before starting up this appliance. On the following pages you will find important notes regarding its operation, care and maintenance so that you will be able to enjoy its use for a long time.

If a malfunction should nevertheless occur, please consult the "Troubleshooting" section first. In many cases you should be able to remedy minor problems yourself, thus saving unnecessary service costs.

Please retain this manual carefully and pass it on to any subsequent user for his or her information and safety.

A quality product, properly treated, will give you many years of satisfactory service.

We trust you will enjoy using this product!

Yours sincerely

Gustav Scholl Apparatebau GmbH & Co. KG

1 GENERAL

1.1 INFORMATION ABOUT THE USER MANUAL

This user manual describes the installation, operation and maintenance of the device and serves as an important source of information and reference.

The knowledge of all safety and handling instructions contained in the user manual creates the conditions for the safe and proper operation of this device.

In addition, you must comply with all relevant local accident prevention regulations and safety regulations concerning the permitted uses of the device.

The user manual is part of the product and must be accessible at all times in the immediate vicinity of the device for the installation, operation, maintenance and cleaning staff.

1.2 LIABILITY AND WARRANTY

All information and instructions in this user manual have been compiled in accordance with current regulations, the current state of engineering technology and our many years of knowledge and experience.

The actual scope of delivery may differ for special designs, utilization of additional order options or due to the latest technical changes to the explanations and representations described herein. In case of questions, please contact the manufacturer.



NOTE!

This user manual should be read carefully before starting work on and with the device, in particular before commissioning! The manufacturer accepts no liability for damage and faults that arise from non-compliance with the operating instructions.

The user manual must be kept directly on the device and accessible to all persons working on or with the device. We reserve the right to make technical changes to the product in the context of improving the usage properties and further development.

1.3 COPYRIGHT

The user manual, including any text, drawings, images and other depictions, is protected by copy-right. Reproduction in any manner and form - including excerpts - as well as the utilization and/or communication of the content is forbidden without permission in writing from the manufacturer. Any non-compliance is liable for damages. All other rights are reserved.



NOTE!

The graphical representations in this user manual may differ slightly from the actual design of the device.

1.4 DECLARATION OF CONFORMITY

The device corresponds to the latest standards and EU directives.

We certify this in the EC Declaration of Conformity.

2 SAFETY

This section provides an overview of all-important safety aspects.

In addition, each chapter provides precise safety instructions for the prevention of dangers which are marked with symbols. Moreover, the pictograms, signs and labels found on the device are to be observed and kept in legible condition.

The observance of all safety information enables optimal prevention of all hazards and ensures safe and trouble-free operation of the device.

2.1 GENERAL

The device is built according to the state-of-the-art technology. However, dangers may arise from this device if it is improperly used or not used according to its purpose.

Knowing the contents of the user manual is a prerequisite in order to protect yourself from danger, as well as avoid mistakes and thus operate the device safely and without interference.

To avoid danger and to assure optimum performance, no modifications or alterations may be made to the device that are not expressly approved by the manufacturer.

The device may only be operated in a technically perfect and reliable condition.

2.2 SAFETY INSTRUCTIONS FOR USE OF THE DEVICE

The specifications regarding operational safety are based on the regulations of the European Union valid at the time of manufacturing of the device.

If the device is used commercially, the operator is obliged, during the entire period of use, to determine the compliance of the designated occupational safety measures with the current state of regulations and take note of new regulations. Outside the European Union, work safety laws and regional regulations applicable at the place where the device is used must be observed.

Besides the industrial safety instructions in this user manual, the generally valid safety and accident prevention regulations for the application of the device, as well as environment protection regulations, must be observed and complied with.



ATTENTION!

- This device is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities. It may also not be used by individuals who lack experience and/or knowledge unless they are supervised by a person responsible for their safety or have received instructions on how to use the device from any such authorized person.
- Children should be supervised to ensure that they do not play with the device.
- Keep this user manual in a safe place. If the device is passed on to a third party, the user manual must be handed over.
- All persons using the device must comply with the specifications in the user manual and follow the safety instructions.

2.3 INTENDED USE

The reliability of the device is only guaranteed if used properly in accordance with the specifications in the user manual.

Any technical interventions, assembly and maintenance are to be made by qualified service personnel.

The hot or cold combiplate is for keeping dishes warm or cool (not for warming or cooling) of prepared dishes.



ATTENTION!

Any and all use diverting from and/or going beyond the limits of the device is forbidden and is considered to be improper.

Any claims against the manufacturer and/or its agents for damages resulting from improper use of the device are excluded.

The operator is liable for all damages resulting from improper use.

3 TRANSPORT, PACKAGING AND STORAGE

3.1 TRANSPORT INSPECTION

The delivery must be checked immediately upon receipt for completeness and transport damage.

In case of visible transport damage, do not accept the delivery, or only do so conditionally.

The extent of the damage on the transport has to be marked on the documents / delivery note. Initiate complaint.

A complaint regarding hidden damage has to be reported, immediately after discovery, as claims for damages can only be asserted within the effective period for complaints.

3.2 PACKAGING

Do not throw away the cardboard packaging of your device. It might be useful for storage purposes, when moving or if the device needs to be sent to our service centre in case of damage. The outer and inner packaging material has to be removed from the device before use.



NOTE!

If you want to dispose of the packing, consider the regulations applicable in your country. Recycle reusable packing materials.

Please check that the device and its accessories are complete. If any part is missing, please contact our customer service center immediately.

3.3 STORAGE

Keep the package closed until installation, under consideration of the indicated positioning and storage markings.

Store the packages under the following conditions:

- Do not store outdoors.
- Keep dry and free of dust.
- Do not expose to aggressive media.
- Protect from direct sunlight.
- Avoid mechanical vibrations.



ATTENTION!

The device shall not be turned upside down.

4 TECHNICAL DATA

4.1 TECHNICAL SPECIFICATIONS

4.1.1 BUILT-IN HOT OR COLD COMBIPLATE

Built-in hot or cold combiplate						
Model-No.	CP 330	CP 330 RAL	CP 660	CP 660 RAL	CP 990	CP 990 RAL
Art.-No.	C 6001	C 6002	C 6005	C 6006	C 6009	C 6010
Facing	Stainless steel	Glass	Stainless steel	Glass	Stainless steel	Glass
GN size	1/1		2 x 1/1		3 x 1/1	
	330 x 530 mm		660 x 530 mm		990 x 530 mm	
Temperature range	-5°C to +140°C, continuously variable					
Amount refrigerant	~ 38 g		~ 39 g		~ 40 g	
Refrigerant	R600a		R600a		R600a	
Heating capacity/cooling performance	850/100 W		1520/100 W		2340/100 W	
Noise level	49,9 dBA		59,3 dBA		59,3 dBA	
Condensing temperature	-12,1°C		-12,1°C		-12,1°C	
Power requirement	230 V, 50/60 Hz, ready to plug-in, connection cable with Schuko plug 1,6 m					
Separate control panel	120 x 55 x 42 mm, controller with cable length 1,2 m					
Dimensions L x W x H	330 x 530 x 160 mm		660 x 530 x 160 mm		990 x 530 x 160 mm	
Grove in countertop: Wood, stainless steel	340 x 540 mm		670 x 540 mm		1000 x 540 mm	
Depth of groove: surface of stainless steel	11,5 mm		11,5 mm		11,5 mm	
surface of glass	12,5 mm		12,5 mm		12,5 mm	
Grove in countertop: Stone, marble, CORIAN	344 x 544 mm		674 x 544 mm		1004 x 544 mm	
Depth of groove: surface of stainless steel	11,5 mm		11,5 mm		11,5 mm	
surface of glass	12,5 mm		12,5 mm		12,5 mm	
Cutout size countertop	311 x 511 mm		641 x 511 mm		971 x 511 mm	
Cutout size control panel	102,5 x 35 mm		102,5 x 35 mm		102,5 x 35 mm	

Subject to modifications.

4.1.2 BUILT-IN HOT OR COLD COMBIPLATE FOR CENTRAL COOLING SYSTEM

Built-in hot or cold combiplate for central cooling system						
Model-No.	CPZ 330	CPZ 330 RAL	CPZ 660	CPZ 660 RAL	CPZ 990	CPZ 990 RAL
Art.-No.	C 6003	C 6004	C 6007	C 6008	C 6011	C 6012
Facing	Stainless steel	Glass	Stainless steel	Glass	Stainless steel	Glass
GN size	1/1		2 x 1/1		3 x 1/1	
	330 x 530 mm		660 x 530 mm		990 x 530 mm	
Temperature range	-5°C to +140°C, continuously variable					
Refrigerant	R134a, R404a, R507a					
Heating capacity/cooling performance	850/20 W		1520/20 W		2340/20 W	
Power requirement	230 V, 50/60 Hz, ready to plug-in, connection cable with Schuko plug 1,6 m					
Separate control panel	120 x 55 x 42 mm, controller with cable length 1,2 m					
Dimensions L x W x H	330 x 530 x 140 mm		660 x 530 x 140 mm		990 x 530 x 140 mm	
Grove in countertop: Wood, stainless steel	340 x 540 mm		670 x 540 mm		1000 x 540 mm	
Depth of groove: surface of stainless steel	11,5 mm		11,5 mm		11,5 mm	
surface of glass	12,5 mm		12,5 mm		12,5 mm	
Grove in countertop: Stone, marble, CORIAN	344 x 544 mm		674 x 544 mm		1004 x 544 mm	
Depth of groove: surface of stainless steel	11,5 mm		11,5 mm		11,5 mm	
surface of glass	12,5 mm		12,5 mm		12,5 mm	
Cutout size countertop	311 x 511 mm		641 x 511 mm		971 x 511 mm	
Cutout size control panel	102,5 x 35 mm		102,5 x 35 mm		102,5 x 35 mm	

Subject to modifications.

4.1.3 TABLE TOP HOT OR COLD COMBIPLATE

Table top hot or cold combiplate					
Model-No.	CPA 330 W	CPA 330 SI	CPA 330 S	CPA 660 W	CPA 660 S
Art.-No.	C 6106	C 6107	C 6108	C 6109	C 6110
Facing	Glass	Glass	Glass	Glass	Glass
Housing	Stainless steel powder-coated				
	white	silver	black	white	black
GN size	1/1	1/1	1/1	2 x 1/1	2 x 1/1
	330 x 530mm	330 x 530mm	330 x 530mm	660 x 530mm	660 x 530mm
Temperature range	-5°C to +140°C, continuously variable				
Amount refrigerant	~ 38 g	~ 38 g	~ 38 g	~ 39 g	~ 39 g
Refrigerant	R600a	R600a	R600a	R600a	R600a
Heating capacity/ cooling performance	850/100 W	850/100 W	850/100 W	1520/100 W	1520/100 W
Noise level	49,9 dBA	49,9 dBA	49,9 dBA	59,3 dBA	59,3 dBA
Condensing tempera- ture	-12,1°C	-12,1°C	-12,1°C	-12,1°C	-12,1°C
Power requirement	230 V, 50/60 Hz, ready to plug-in, connection cable with Schuko plug 1,6 m				
Control panel	120 x 55 x 42 mm				
Dimensions L x W x H	345 x 545 x 170 mm	345 x 545 x 170 mm	345 x 545 x 170 mm	675 x 545 x 170 mm	675 x 545 x 170 mm

Subject to modifications.

4.2 PRODUCT DIAGRAM

4.2.1 BUILT-IN HOT OR COLD COMBIPLATE

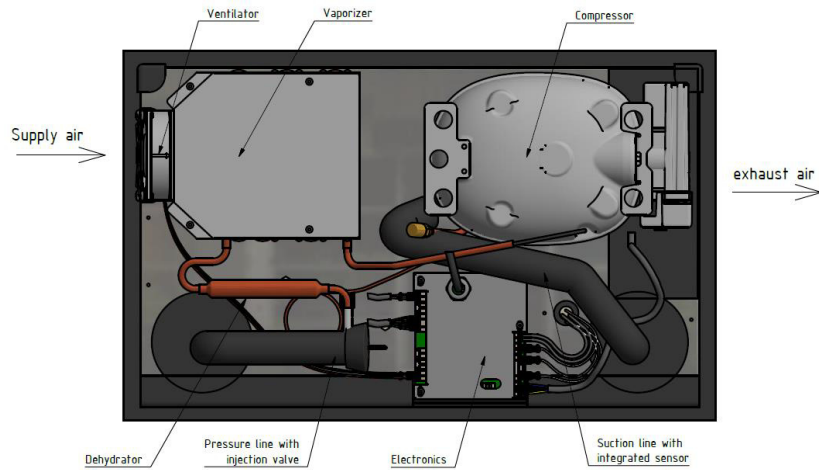


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4.2.2 BUILT-IN HOT OR COLD COMBIPLATE FOR CENTRAL COOLING SYSTEM

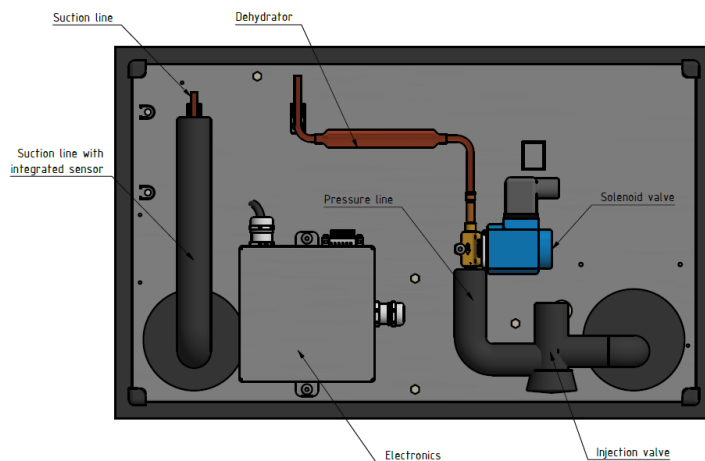


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4.2.3 TABLE TOP HOT OR COLD COMBIPLATE

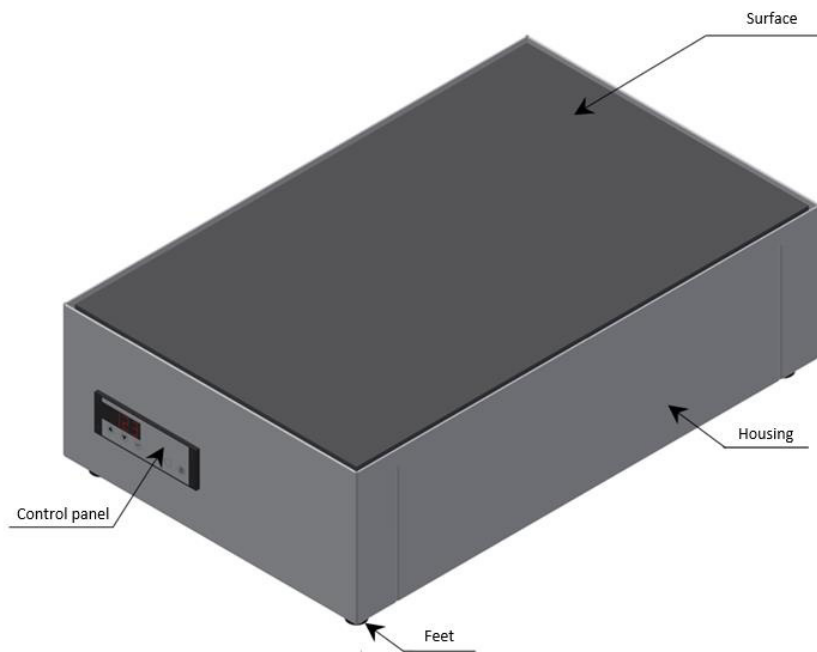


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5 INSTALLATION AND OPERATION

5.1 SAFETY INFORMATION



WARNING! Risk of electrocution!

The device must be installed by qualified professionals.

- Device may cause injuries due to improper installation!
- Before installation, check the data of the local power grid with the technical specifications of the unit (see nameplate).
- Connect the device only if they match! Follow the safety instructions!
- The device may only be operated when connected to a properly installed single socket with protective contact. Don't use any multiply sockets. A safety switch is mandatory when installing a unit.
- Do not pull the plug from the socket by the cable.
- The power cord must not come into contact with hot parts.



WARNING! Hot surface!

During operation, some parts of the device become very hot. To avoid burns, do not touch hot parts!

- Do not use this device if it is not working properly, is damaged or has been dropped.
- Do not use any accessories and spare parts which are not recommended by the manufacturer. These could pose a hazard to the user or cause damage to the device and cause personal injury, and also void the warranty.
- Do not lay the cable over carpets or other heat insulation. Do not cover the cable. Keep the cable away from work areas and do not immerse in water.
- Do not move the device during operation and do not tip it over.
- Never heat food or liquids in sealed containers or bottles. This builds up a pressure which can cause the container or bottle to explode.
- The hot or cold combiplates must not be used as a storage area. Accidental activation or residual heat can cause objects left there to melt or burn.
- Make sure that the cable does not come into contact with heat sources or sharp edges. Do not hang the cable off the table or counter.

5.2 INSTALLATION AND ELECTRIC CONNECTION

5.2.1 INSTALLATION OF THE HOT OR COLD COMBIPLATE (ONLY VALID FOR INSTALLATION VARIANTS)

- Put your device on a level and safe surface which stands the weight of the device.
- Prepare the cut-out of the table according to our installation drawings and check the cut-out. A silicone gap of 5 mm for wood and stainless-steel buffets all around the unit, and a gap of 7 mm for stone and Dekton is mandatory. The maximum corner radius shall not be wider than the silicon gap.
- For Dekton (artificial stone) and stone plates please refer to the stone manufacturer's references.
- Make sure the surface is free from dust and grease.
- Put your hot or cold combiplate into the cut-out. The hot or cold combiplate should not protrude beyond the work surface.
- Connect the controller and both cables to the circuit board according to the connection plan.
- Locate the hot or cold combiplate in the middle of the cut-out.
- Grout the hot or cold combiplate with the silicone which is available in the accessories and remove the excess silicone.
- After a drying time of 24 hrs, you can connect the hot or cold combiplate to the power supply and start to operate.



NOTE regarding the installation!

- The device has to be installed in vertical position.
- The hot or cold combiplate has to left in vertical position at least 15 minutes before operation.
- The installation variants of the hot or cold combiplates can be built-in flush-mounted or sunk in every top plate (wood, granite, corean or stainless steel).
- The supply and exhaust air must be ensured for all the plug-in units. The ambient temperature of 30°C mustn't exceed in operation (heat accumulation) because the cooling performance decreases and the device might get damaged. Please note that warm air rises. Please use parts of the wide range of built-in accessories like fans or tubes in adverse built-in situations. Referring to this, the qualified professional can give you some advices.
- Built-in device: On-site supply and exhaust air must be taken into account when installing the devices in base cabinets. The open cross-section for the supply air and exhaust air openings must be at least 200 cm², and the air should be able to flow freely over the cooling unit.
- Built-in device: The supply air of the devices must not mix with its own exhaust air or the exhaust air from other devices. The exhaust air from the devices must be discharged unhindered, no exhaust air may accumulate near the devices.
- Built-in device: If devices are installed next to each other in a common substructure, then each device must have a separate supply air and the exhaust air from each device must be discharged unhindered. In the common substructure, no exhaust air must accumulate near the devices and the exhaust air from the devices must not be routed through other devices. The supply air and exhaust air from the devices must not mix.

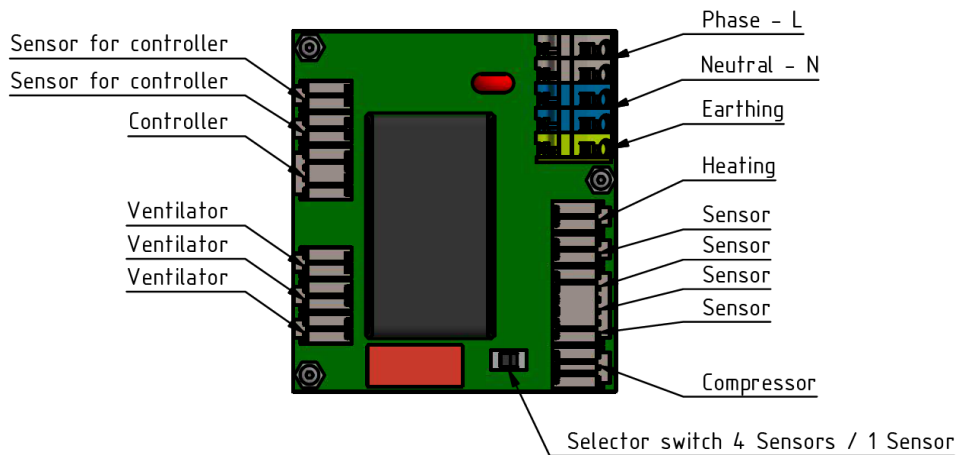


ATTENTION!

The device must be installed by a qualified professional.

5.2.2 ELECTRICAL CONNECTIONS

- The socket circuit must be secured according to the performance details.
- Connect the controller to the circuit board.
- Plug the Schuko plug into the socket.



Printed circuit board only for the following devices: C 6001, C 6002, C 6005, C 6006, C 6009, C 6010

5.3 OPERATION

- Clean the device prior to use as described in chapter **6.2 Cleaning**.
- Press the  button to switch on the device.
- Do not place food directly on the surface. All foods should always be placed in appropriate containers on the surface of the hot or cold combiplate. Use only suitable tableware. **Do not use plastic tableware.**
- Do not use pots or pans with a bottom which has ridged edges or is unevenly enameled. This can cause permanent scratches.

5.3.1 CONTROL PANEL

The hot or cold combiplate can be set and operated via the touch control panel mounted on the front. The five buttons are used for adjusting settings, switching (between heating or cooling mode), quick choice between preset values, as well as parameterization. Only press the buttons using a finger or a Touchpen.



ON/OFF button 	With this button the device is turned on or off. When turning it on, the last selected mode starts.
Button  	These buttons are for adjusting the temperature.
Button 	By pressing the  button, the adjusted temperature will be shown in the display. To change the temperature press  and either  or  , to adjust the temperature accordingly.
Selection button 	The button is used to switch between the heating or cooling mode. The respective preset setpoint is effective for control.
Display hot mode 	The device is in heating mode.
Display cool mode 	The unit is in cooling mode.
Digital display 	Shows the actual and by pressing the  button the target temperature.

 ATTENTION!

A change in the preset parameters should only be carried out by customer service.

When switching from heat to cooling mode, the compressor will only start once an actual temperature of +40° C has been reached.

When turning the device off at a temperature over 40 °C, the ACTUAL temperature and OFF flash alternately in the digital display.



6 CLEANING AND MAINTENANCE

6.1 SAFETY INSTRUCTIONS FOR CLEANING

- Before cleaning and before repairing, disconnect the device from the outlet (pull the plug!) and allow it cool.
- Do not use caustic cleaning agents and make sure that no water seeps into the device.
- To protect yourself from electric shock, do not immerse the device, cable or socket in water or other liquids.



ATTENTION!

The device is not suited for direct washing with a water jet. Therefore, do not use a pressure water jet to clean the device!

6.2 CLEANING

Clean the device regularly with a neutral cleaning agent!

- Before cleaning the device, switch it off with the  button and disconnect from the electrical outlet (pull the plug!).
- Leave the device to cool.
- Afterwards clean the surface with a damp cloth.
- Do not use abrasives that could scratch the surface of the hot or cold combiplates.
- **Never** scrape the painted surface of the hot or cold combiplate with a knife, fork, metal scrapers or other sharp objects, nor use abrasives, steel wool or similar.
- Do not clean the joint between the frame and hot or cold combiplate with sharp objects.
- After cleaning, use a soft cloth to dry and polish the surface.



6.3 SAFETY INSTRUCTIONS FOR MAINTENANCE

- Check the main cable for damage from time to time. Do not use the device if the cable is damaged. If the cable is damaged, it must be replaced by customer service or a qualified electrician to avoid risks.
- In case of damage or malfunction, please contact your dealer or our customer service department. Keep in mind the information on troubleshooting in section 7.
- Maintenance and repair work may only be performed by qualified professionals using original spare parts and accessories. **Never try to carry out repairs to the device yourself.**

6.4 MAINTENANCE

- Check in regular periods if the grouting of the hot or cold combiplates has cracks and adjust it accordingly. Due to bad grouting, water can enter and lead to discolorations, breakage and loosening of the surface.
- Check in regular periods if the evaporator is dirty and let it clean by a qualified professional if necessary.
- Check the glass for damages before every use, before resuming operations to avoid injuries.
- The hot or cold combiplate has to be heated up to high temperature regularly, to avoid humidity and damages.

7 POSSIBLE MALFUNCTIONS

Problem	Cause	Remedy
No function	- Power plug not plugged in properly - Fuse of the power supply has tripped - Controller not plugged in properly	- Pull out the plug and insert it correctly - Check fuse, test unit on a different elec. socket - Note connection plan
No display function	- Controller cable disconnected - Controller cable not connected correctly	- Check the connection - Note connection plan
No cooling	- Compressor turned off - Temperature controller faulty - Temperature above 40 °C	- Check supply and exhaust air - Contact the seller - Allow device to cool down to below 40 °C
No heating	- Power supply interrupted - Heating element is faulty - Temperature controller faulty	- Check power supply - Contact the seller - Contact the seller
Bad cooling	- Evaporator dirty - Fan dirty - Overheating on installation site	- Cleaning by service engineer - Cleaning by service engineer - Check supply and exhaust air
Display shows "FIH" or "Fill"	Broken sensor	Contact the seller
Temperature varies for more than 20° C	Broken sensor	- Contact the seller - Don't further use the device to prevent subsequent damage

The problems listed above are for guidance and must be seen as examples. Should these or similar problems occur, immediately turn off the device and discontinue use. Contact a qualified specialist or the manufacturer immediately.

Noise during operation (only for compact system)

To keep the selected temperature constant when cooling, from time to time, the hot or cold combiplate switches the compressor of the cooling unit on. The sounds which occur are related to functionality. They will reduce automatically as soon as the unit has reached operating temperature. The humming noise comes from the compressor.

8 DISPOSAL

Old equipment

Your old device must be disposed of at the end of its service life in accordance with local regulations. It is advisable to contact a specialised waste management company, or to contact the local disposal service in your community.



WARNING!

To avoid misuse and the associated dangers, make sure the old device is unfit for use before disposal. For this purpose, disconnect the device from the mains supply and remove the power cord from the unit.



NOTE!



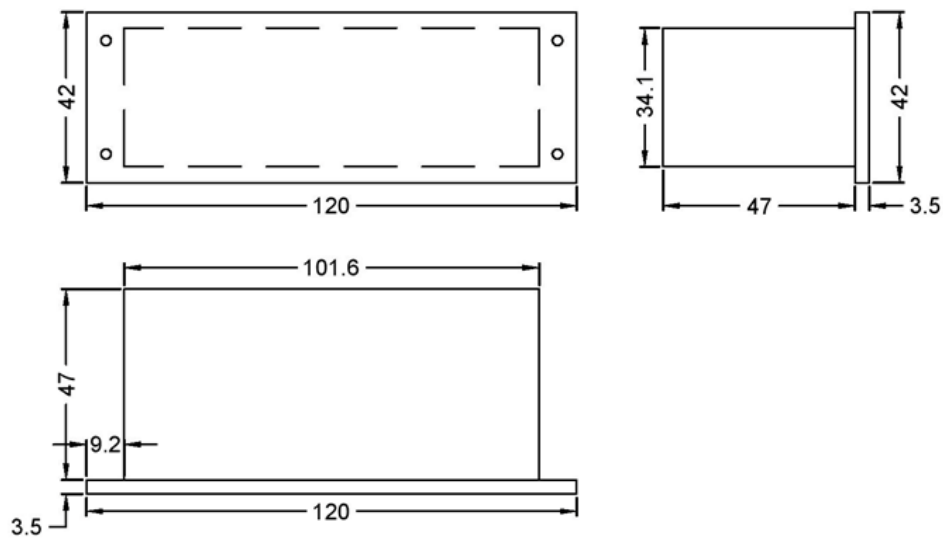
For the disposal of the device, pay attention to the regulations which apply in your country and region.

9 INSTALLATION DRAWINGS

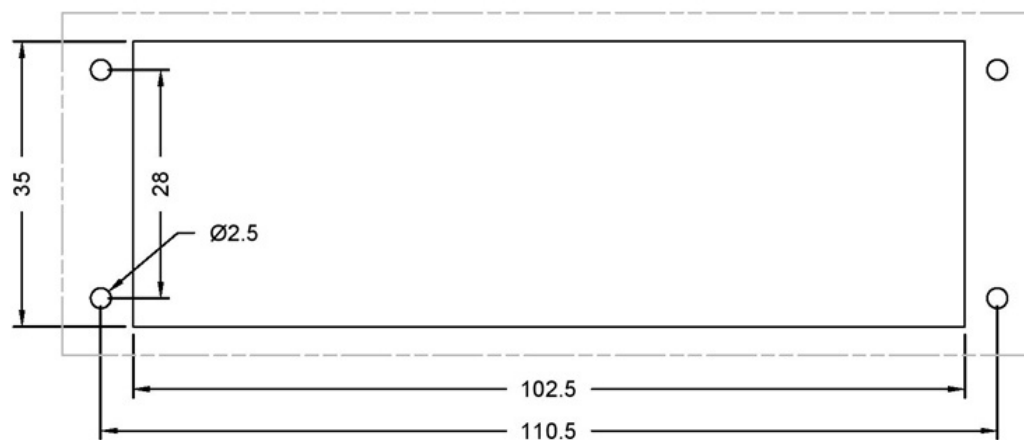
Dimensioned drawings are available upon request.

9.1 TEMPERATURE CONTROLLER HOT OR COLD COMBIPLATE

Dimensions



Cut-out size



10 CIRCUIT DIAGRAMS

Circuit diagrams are available upon request.

11 WARRANTY AND SERVICE

11.1 WARRANTY CONDITIONS

The manufacturer accepts no liability or warranty in the following cases:

- failure to observe notes and instructions given in the Instructions for Use;
- use of the product in a manner not conforming to its intended use;
- alteration or modification of the appliance or its functionalities;
- use of non-original spare parts.

Except as otherwise stipulated by special warranty conditions, a 12-month warranty is granted on all product vis-a-vis merchants (details are covered by para. 11 of our General Terms and Conditions of Sale).

The warranty granted on appliances is a material warranty valid for a 1-year period, i.e., if a defect should occur we will send you the relevant part. The defective part must be returned to our address within two weeks. No claim based on alleged unsoundness of goods or for consequential loss or damage involving factors unrelated to the appliance will be accepted. Further warranty information is contained in our General Terms and Conditions of Sale or can be made available upon request.

Appliances not produced by ourselves are subject to the warranty terms and conditions of the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.

11.2 SERVICE



IMPORTANT

To enable our customer service to prepare repairs carefully and to provide the appropriate spare parts, please provide the following information when reporting a customer service requirement:

1. Your precise address (where applicable, final customer's address, person to contact)
2. Your contact details such as phone, fax and e-mail (including, where applicable, those of the final customer)
3. Times when a customer service visit will be convenient
4. Exact appliance specifications (consult the nameplate and/or purchase receipt)
5. Purchase date
6. Accurate description of the problem or of your service request (including, where applicable, a photo of the defect or installation situation)

Please also keep the purchase receipt on hand. This will help us avoid unnecessary time and costs while enabling us to work more efficiently for you.

11.3 SERVICE ADDRESS

You can reach us at the following times:

Monday - Thursday from 7:00 a.m. till 4:00 p.m.

Fridays from 7:00 a.m. till 12:15 p.m.

Outside these office hours please communicate your requests per e-mail or telefax.

Scholl Apparatebau GmbH & Co. KG

Zinhainer Weg 4

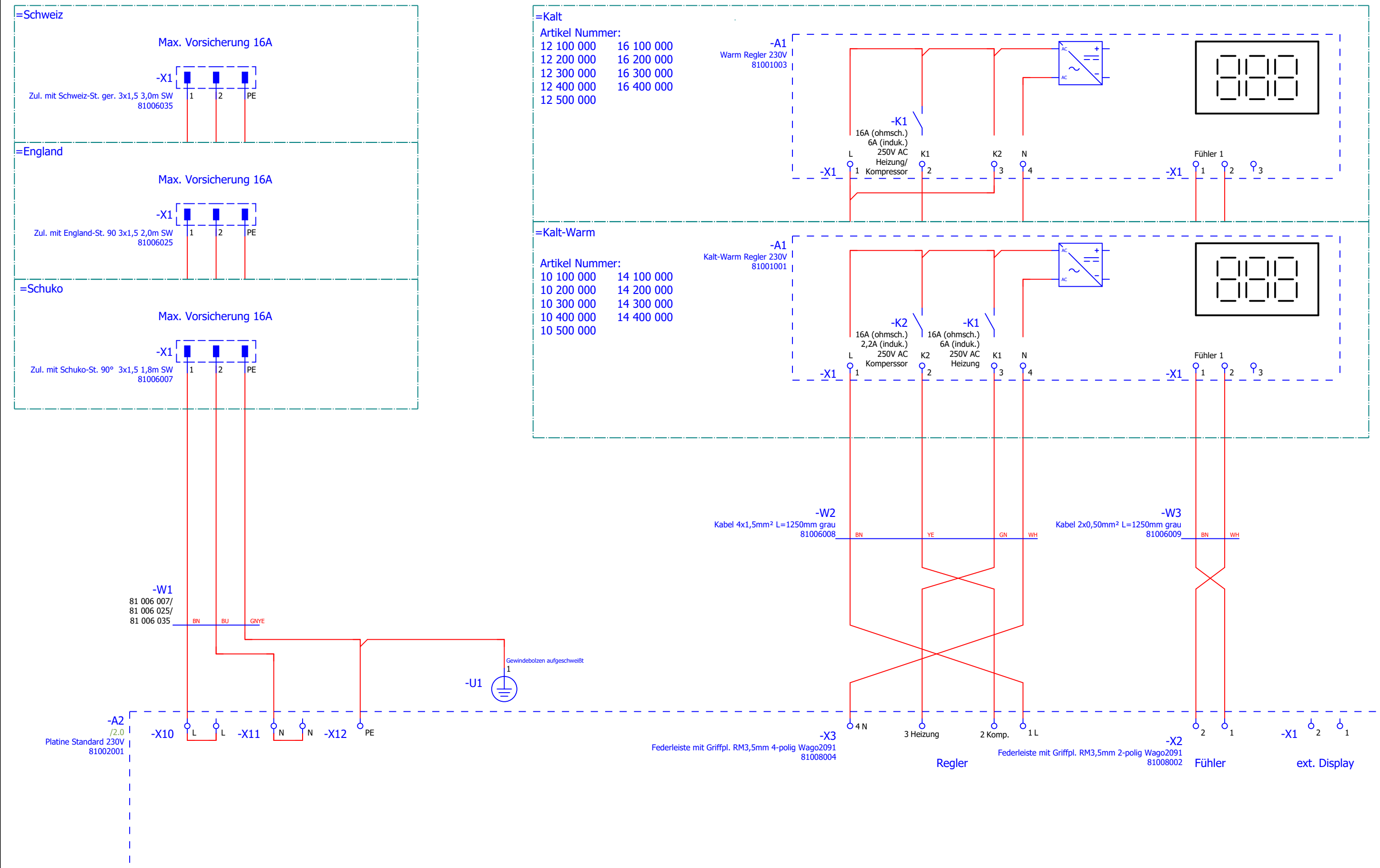
D-56470 Bad Marienberg/Germany

Phone 0049 (0)2661/9868-10

Telefax 0049 (0)2661/9868-38

E-mail support@scholl-gastro.de

1. Übersicht Zuleitung + Regler



=Deckblatt/1

			Datum	27.07.2021	Einbaugeräte steckerfertig - Kalt-Warm Kalt_V1_20210610	
			Bearb.	stefan.harreither		
			Gepr.			
Änderung	Datum	Name	Urspr.		Ersatz von	Ersetzt durch

HÖLLER

Übersicht Zuleitung + Regler

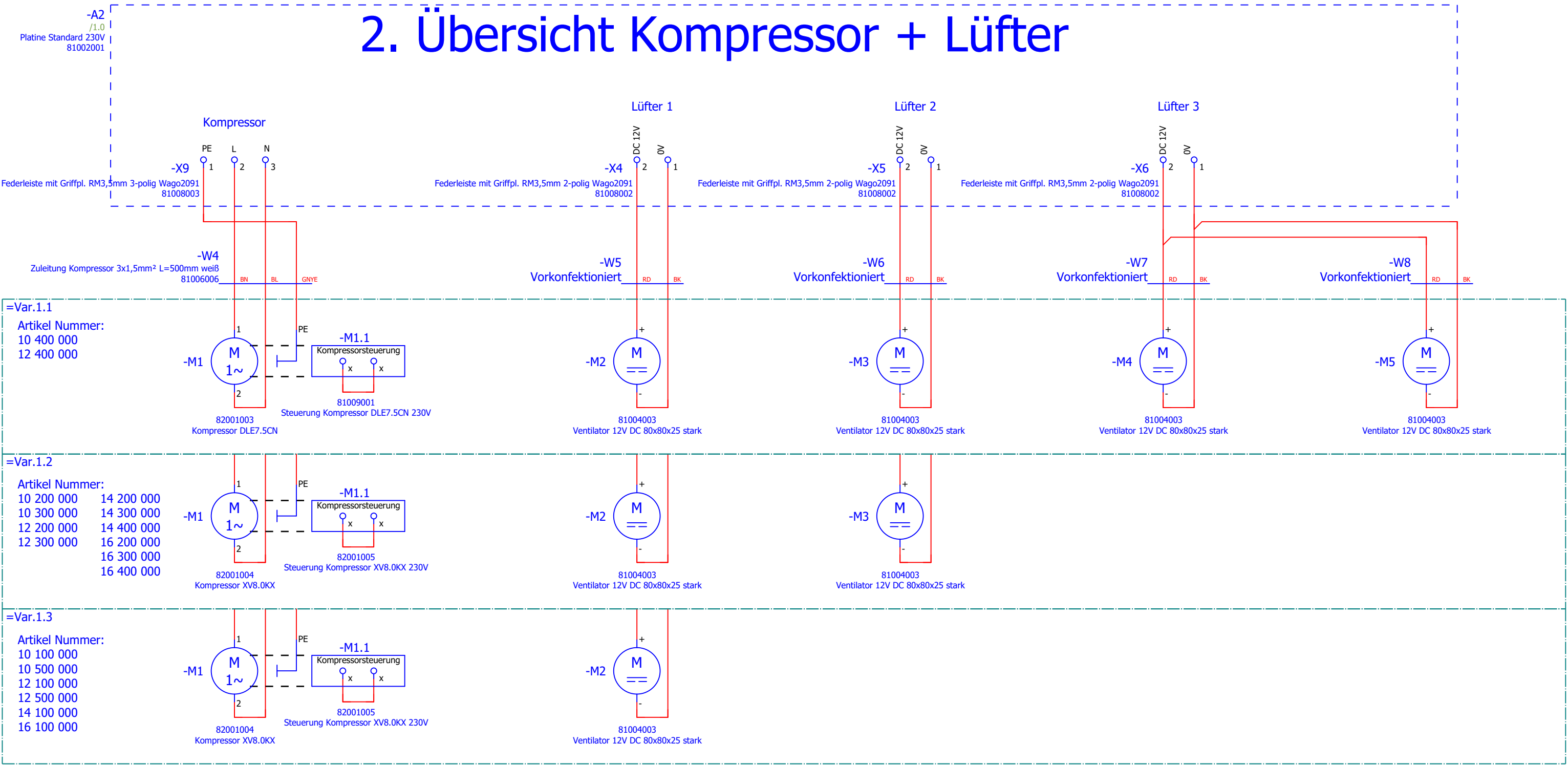
= SLP

+

Blatt 1

Seite 2 / 9

2. Übersicht Kompressor + Lüfter



-A2

/1.0

Platine Standard 230V

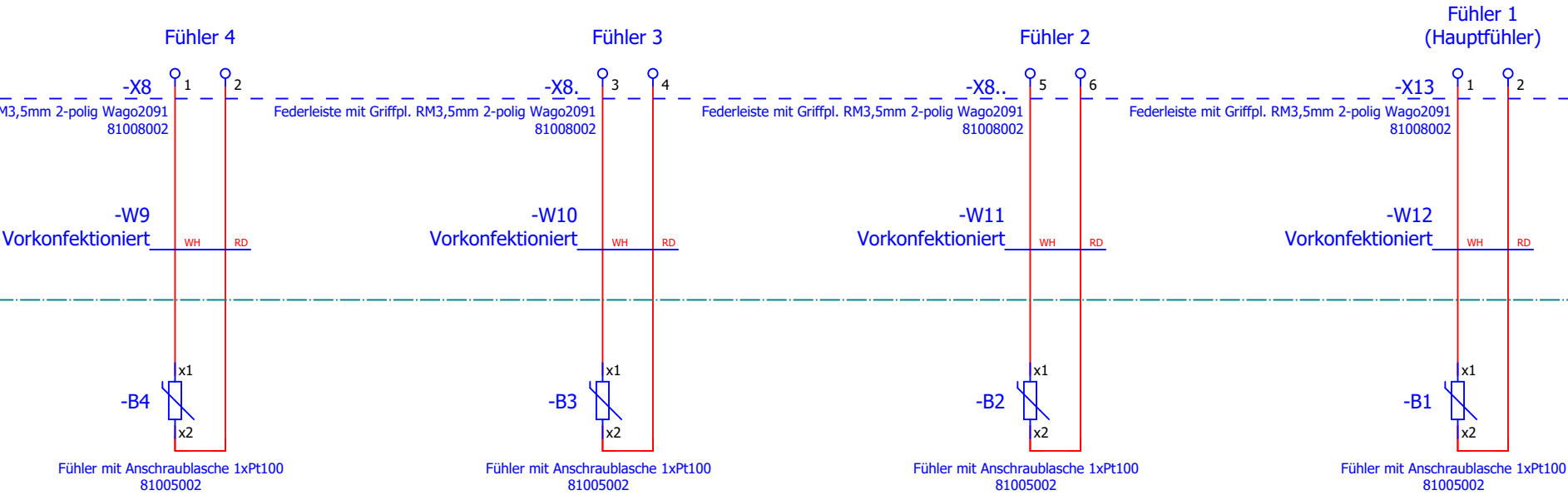
81002001



4 Fühler

1 Fühler

3. Übersicht Fühler



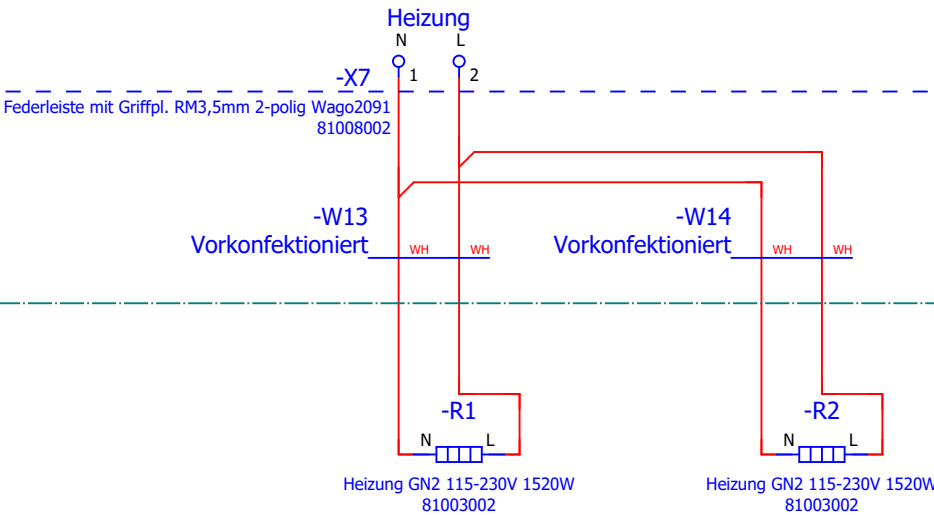
-A2

/1.0

Platine Standard 230V

81002001

4. Übersicht Heizung



=Var.3.4

Artikel Nummer:

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14 400 000

=Var.3.3

Artikel Nummer:

10 300 000

14 300 000

=Var.3.2

Artikel Nummer:

10 200 000

14 200 000

=Var.3.1

Artikel Nummer:

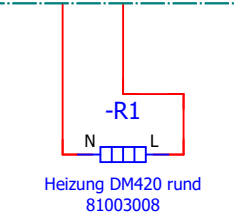
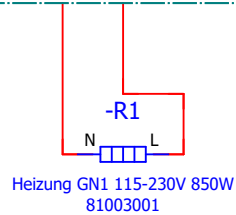
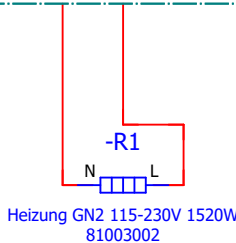
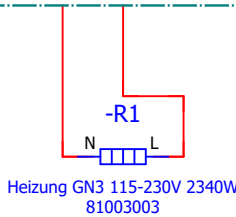
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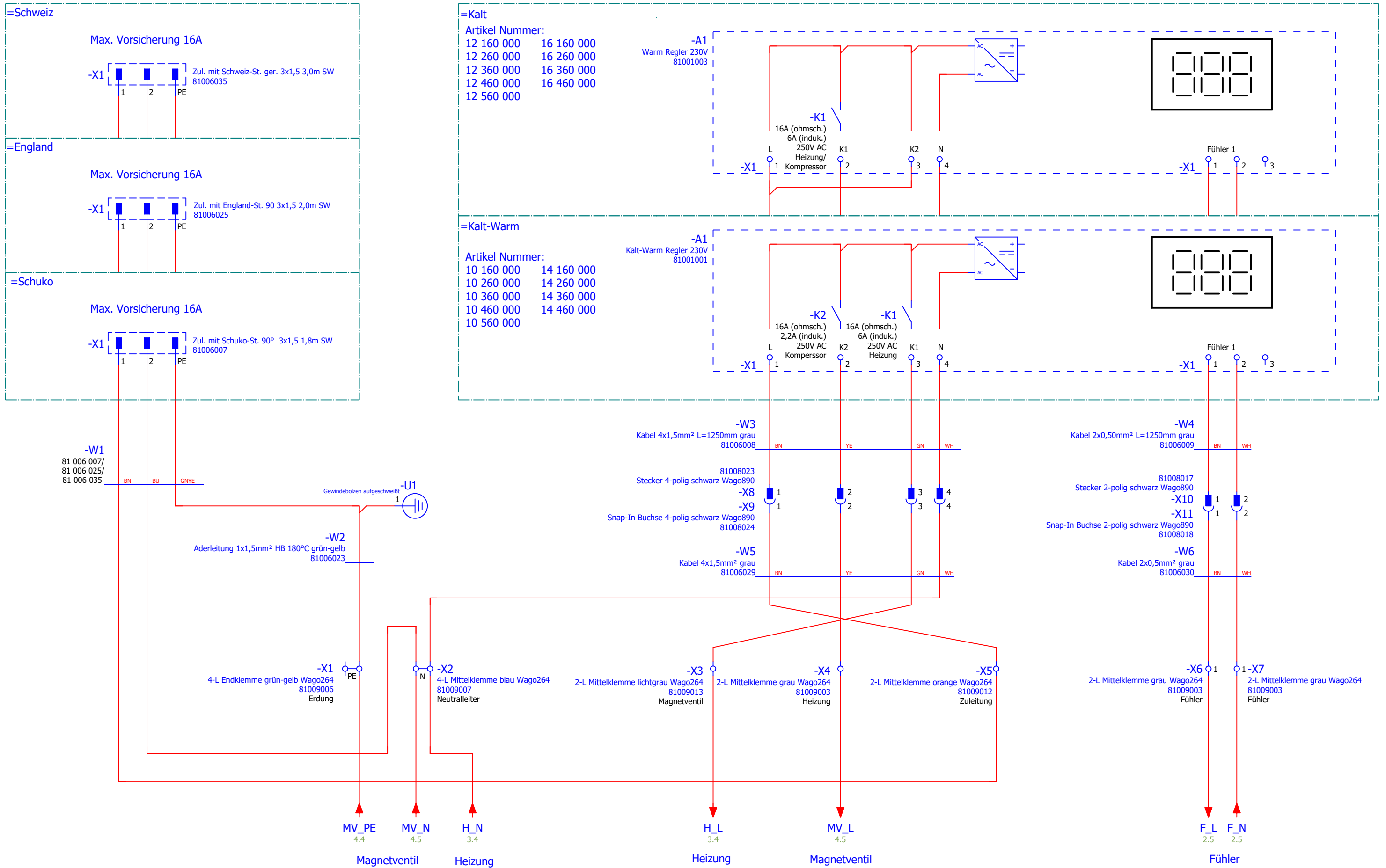
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Artikel Nummer:

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1. Übersicht Zuleitung + Regler



=Deckblatt/1

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			Bearb.	stefan.harreither		
			Gepr.			
Änderung	Datum	Name	Urspr.		Ersatz von	Ersetzt durch

HÖLLER

Übersicht Zuleitung + Regler

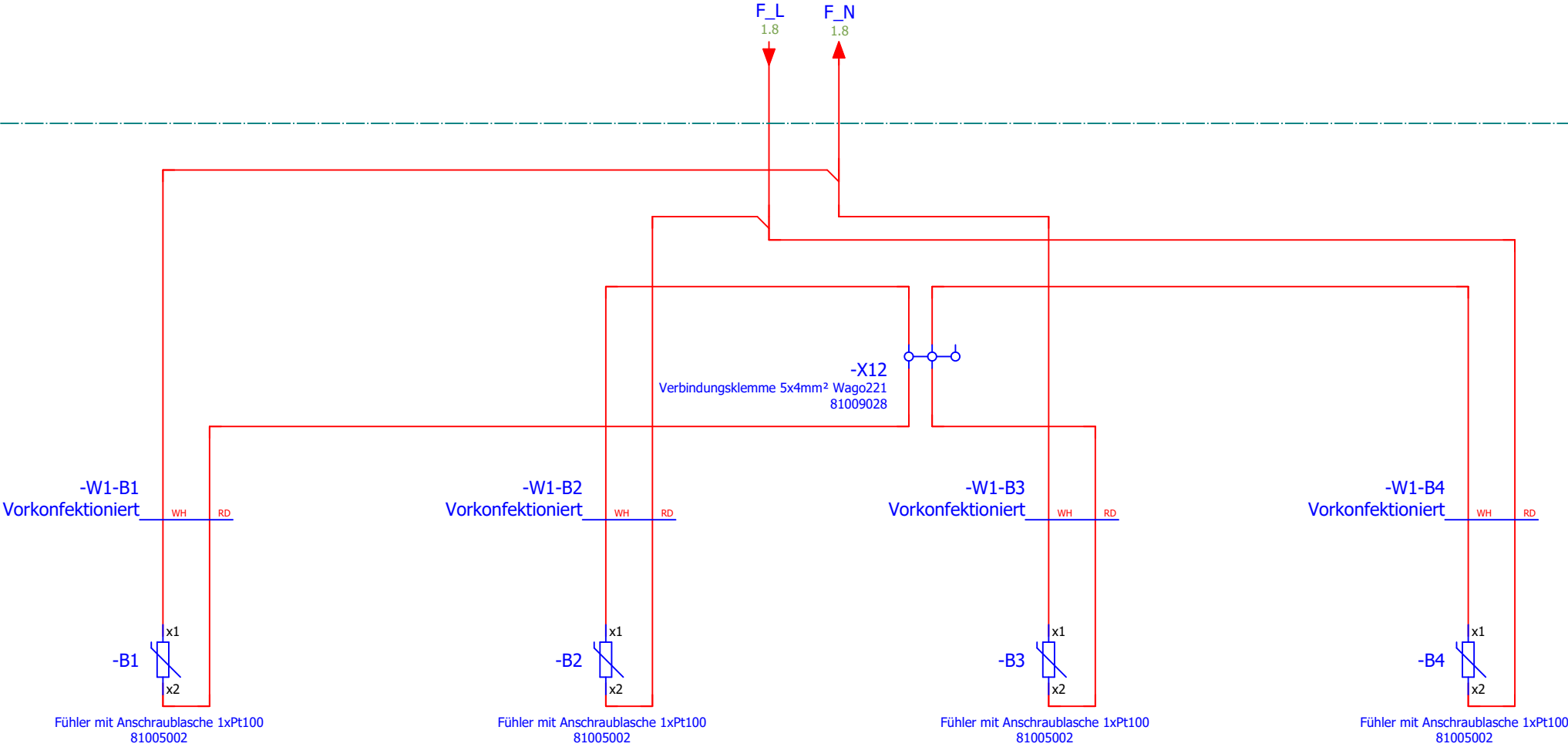
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+

2. Übersicht Fühler

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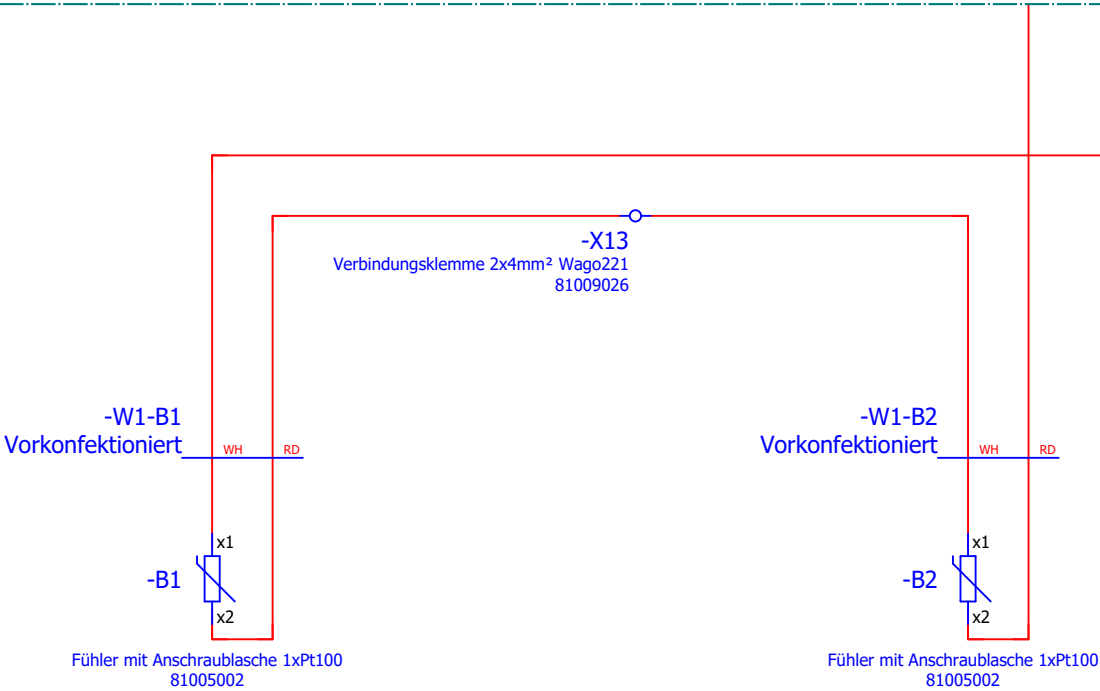
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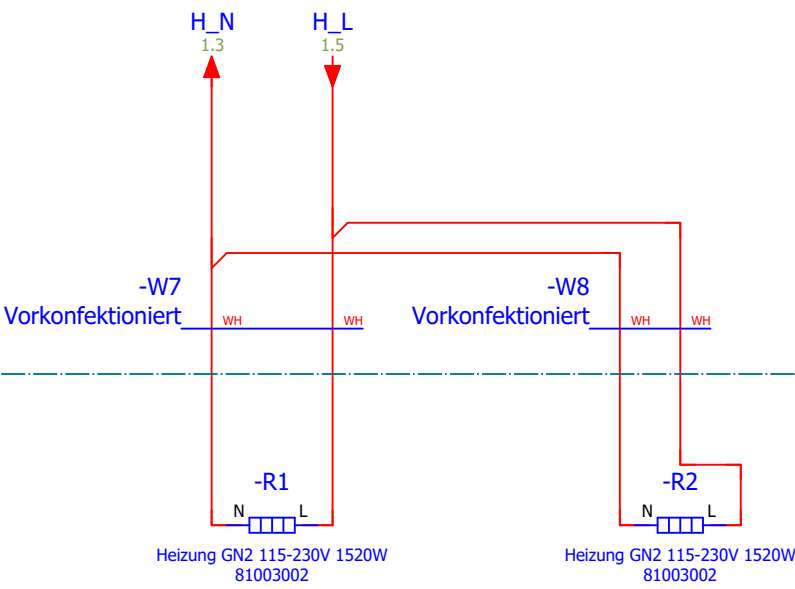
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3. Übersicht Heizung



=Var.3.4

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Artikel Nummer:
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Artikel Nummer:
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4. Übersicht Magnetventil

Artikel Nummer:

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10 360 000	12 360 000
10 460 000	12 460 000
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14 360 000	16 360 000
14 460 000	16 460 000

