



INSTALLATION & SERVICE BOOKLET

3 - 16

ENCLOSURE

17 - 21

JUICE MACHINE - POSTMIX



OP J4 ORKLA

Version 2.0 & MarineVersion 3.0



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Dispenser

USER INSTRUCTIONS

User instruction consists of installation and usage instructions. This instruction is an integral part of every cooler unit and it should always be with the cooler and also during every displacement or installation so that technical staff could use it. Before installation and usage of cooler, you should carefully read user instruction where are important informations for proper and safe use.

COOLER LABEL AND FEATURES

Every unit has its own identification number/code. This number is placed on the label "Technical identifications". Label with technical information is the only way to identify the cooler; on it there are useful information about unit necessary for constructor / maintenance, for fast and easy identification

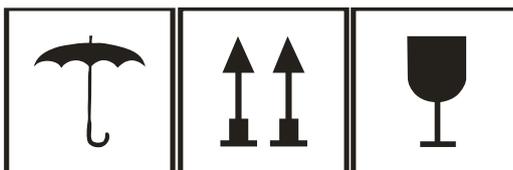
TRANSPORT AND STORAGE

To avoid damage of cooler, it is important to handle carefully during loading and unloading. Crane can be used for displacement of coolers when they are put on pallets.

- **do not turn the cooler**
- **do not shake the cooler or package**

Cooler must be stored in convenient and clean environment where temperature is between 0-32°C, and there should be no water or products remains.

Coolers can't be placed one on another, and always must be in vertical position like it's shown on packing.



PACKAGE DISPOSAL

When cooler is unpacked, it has to be checked if it is in correct condition. If there is any doubt about environment protection inside of package, no installation or usage should be made. Package must be destroyed or removed according to the law regulations.

PROCEDURE IN CASE OF IRREGULARITY

Most of technical problems can be easily solved with simple interventions. For that purpose we ask you to carefully read this user instruction before you call maintenance service or producer. In case of impossibility to solve problem using this instruction, contact the company from which you have bought the cooler.

Dispenser description

Juice machine is a dispenser for the cooling of water and the mixing of juice concentrate to a finished product.

The dispenser is designed for dispensing four drinks or (non-carbonated) ice water.

On the left bottom side of the dispenser is additional outlet of cold water ($\varnothing 8$ John Guest, clogged)

The juice dispenser is connected by a pressurised water tube to a socked water crane and to an electrical network by connection cable.

The dispenser is intended only for power 220-240V / 50Hz (Marine Version for power 220-240V / 50-60Hz).

The water pressure is adjusted using a water regulator and the desired water pressure is achieved with the help of a manometer.

Cooling compressor is cooling aluminum block and chamber. Cooling block has priority to cooling the chamber. In cooling chamber is fan for better cooling of the chamber.

Water temperature, temperature of the cooling chamber, ratio of the water and syrup are adjusted with digital control unit placed on internal side of the door. (more detailed on pages 7 and 8)

Dispensing mixture of juice or cold water is with pushing and holding one of the buttons placed on the front side (doors). The button must be held while drinks are dispensing. In the same time 1. and 2. 3. and 4. drink cannot be dispensed, but for example 1. and 4 can be dispensed.

By pushing the buttons you activates valves (if juice mixture is dispensing also peristaltic pumps) which control dispensing of the drink.

Juice mixture:

Concentrate is brought to tap by peristaltic pumps.

Mixture of the water and concentrate is flowing through the tap depending to adjusted parameters.

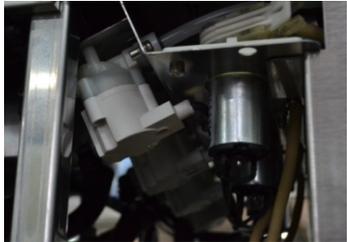
The bag-in-box (Onos syrup) containing juice concentrate should be put on the shelf behind the front door in a chamber. Other three BIB are connected to the John Guest inlet on the bottom on the front side. (Every machine is equipped with Vitop connection kit).

BIB from other producers of the syrup (to 10l) are placed on the shelf behind the door (max. 3pcs), additional syrup is connecting on the bottom John Guest inlet on front side. (Every machine is equipped with connection kit).



The machine turns off completely if the connection cable is removed from the socket.

Dispenser description

Photo	Description
	<p><i>The water regulator with pressure gauge:</i></p> <p>The water regulator can be installed at pressure up to 10 bar. The installation of water-pressure is shown with a manometer calibrated for 0-10 bar.</p> <p>Manometer is adjusted on 1.8bar.</p>
	<p><i>Cooling system:</i></p> <p>Cooling system consists of aluminium block with stainless steel tubes mounted inside before filling the aluminium.</p>
	<p><i>Peristaltic pumps</i></p> <p>Syrup is connected through BIB connectors and auxiliary tubes on pumps and with this connection equally dispensing is assured.</p> <p>Pump outlet tube is connected on tap.</p>
	<p><i>Water compensator</i></p> <p>Water flow is regulated on back side on the machine for each tap separately.</p> <p>Compensator for each tap are marked with numbers 1-4.</p> <p>Required tool: Hexagon screwdriver (6mm)</p>
	<p><i>Water valves:</i></p> <p>Water valve is connected on tap and is opening water flowing when button on door is pressed.</p> <p>Water and syrup are mixing in the tap.</p>
	<p><i>Buttons:</i></p> <p>4 buttons on doors are controlling water valves and pumps</p> <p>With turning of the machine (connecting to electricity) active buttons are turning on and lighting in white colour.</p>

Dispenser description

Photo

Description

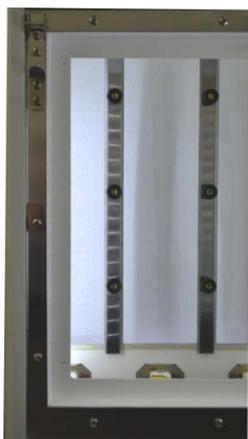


Front side (commercial):

Above buttons are placed waterproof panels and behind them is place for mounting commercials, separately for each drink.

Commercial panels are illuminated with LED lights.

If dispensing is disabled and cooling unit is working light of the pannels is on and lights on the buttons are turned off. If both cooling and dispensing are not working all lighths are turned off, and button for dispensing first drink is lighting with blue colour every 10 seconds.



Commercial changing:

On the main door inside are placed doors for changing commercial. To open unscrew the bolt on the door.

By hand release 3 nuts (not totally) and place foil with the commercial in to the top slot (for first left and right commercials also in side slots).

After right placing wring by hand the nuts to assure placing the commercial.

Dimension of the commercial foils are defined: 360x92mm



Drip tray:

Made from Stainless Steel, consist of drip tray dish and grill. On grill is the curve for placing the glass.

Drip tray can be positioned on two levels:

Photo left (153mm from grill to tap)

Photo right (133mm from grill to tap)

Drip tray is produced with drain. Delivered clogged.

Capacity of the drip tray is 2l.



*In cooling chamber as accessory is drip tray drain tube
 With John Guest connector.*

Instructions for use and instalation

*Read the instructions carefully before you start working with this equipment.
 The equipment should be installed and serviced by trained stuff.*

Photo

Description



Unpack the dispenser and ensure that nothing is damaged.

The cooler can not be installed in areas that obstruct the passage as hallways or emergency exits.

Put the cooler in the ventilated place, away from heat sources, 7 cm from any wall and 30 cm from the next cooler.
 Keep the area free around the unit for air flow.

Must be installed in a place with a volume of at least 19 m³ because of the legislative (max 8g/m³) for each cooler filled with R290

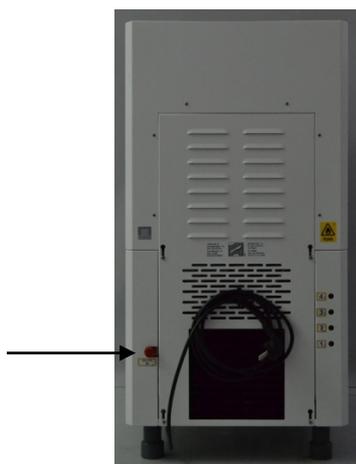
Note: the dispenser weight is above 50kg (64kg) - for lifting is 2 persons needed.



Make sure that the dispenser is standing vertically.

Dispenser have to be placed on flat and clean surface.
 Adjustment is made with the adjustable feet.

If necessary, with full load use spanner 30mm.



*Connect the water hose from the dispenser to the water supply.
 (Do not forget the seals).*

Inlet of the water is placed on left back side and is marked with the label (WATER IN)

Thread for connecting the water is protected with plastic cork.
 Remove the cork and connect the dispenser.

Inside the cabinet you will find accessories.
 Water hose and connector R 1/2" - R 3/8" 2m
 Gasket 3/8" (green)
 Gasket 1/2" (transparent)

Turn on water valve and check if there is leaking.

Warning!

Before connecting water hose water filter and non-returnable water valve have to be installed. Non-returnable valve stops returning of the water in public water supply.



Instructions for use and instalation

Photo

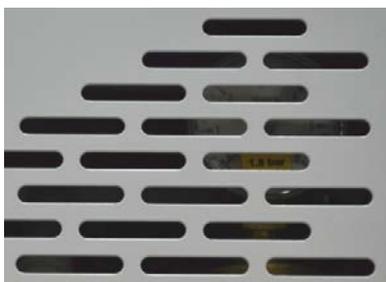
Description



Connector electric supply is placed on back side of the dispenser

With turning on the machine (connecting to electricity) cooling compressor is turning on and active buttons are lighting in white colour. Also commercial panells and place below taps is lightening

LCD screen on the inner side of the door is showing current water temperatures in AI block (Tb) and temperature of the chamber (Tc).



Manometer is adjusted on 1.8bar.

(Manometer can be seen through perforation of the right side)

Manometer pressure check by pressing and holding button one of the products. If it is too low or too high, remove right side and adjust water regulator by pulling and turning blue wheel while pressure of 1.8bar is not reached.

Put the glass below the tap before checking.



Place bag-in-box in to cooling chamber and connect with appropriate connectors. (Vitol for Onos syrup)

**Depending of the predicted syrups corresponding connectors are delivered*

Pressing and holding button P at least 5sec mode for programming starts

Use the P to move through the menus.

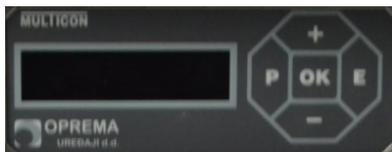
Adjust programming parameters for the required button (photo left – BIB connected to tap 4).

Button on front side of the door which is programming is lighting, also as commercial panel above the button and LED light below commercial on the front side of the door.

With button OK we are choosing mode of the dispensing: OF, WATER (only water), JUICE (only syrup), MIXED (water and juice). With buttons + and - we can adjust speed of the syrup pump (30-100%).

Pressing the button which is currently programming, this drink is dispensing according to current settings. Pressing the button E starts control dispensing of the water or syrup in 5 seconds period. Comparing volume ratio between water and syrup can be precisely adjusted.

Pressing button E in duration of 1sec we start dispensing of the syrup for 5sec. Pressing button E in duration of 2-4 sec we start dispensing of the water for 5sec.

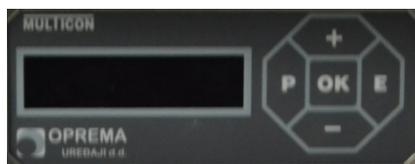


With adjusting pump speed and dumping water compensator (on back left side, marked numbers 1-4) we are changing quantity of syrup/water which is dispensing in 5 seconds till ratio is not reached.
Use the P to move to adjusting parameters of next drink, until exiting mode of programming.

Instructions for use and instalation

Picture

Description



Keyboard and display during adjusting parameters:

P+OK	long	5 s.	compressor program mode
P	long	10 s	dispensing program mode
E	long	10 s	dispensing permission : on- off
-	long	10 s.	shutdown of cooling and dispensing
+	long	10 s.	initiating cooling and dispensing

All menues with parameters

P + OK

- | | |
|---|-------------------------------------|
| 1. Temperature AI block | + / - (amendment), P (confirmation) |
| 2. The temperature of AI block hysteresis | + / - (amendment), P (confirmation) |
| 3. The temperature of chamber | + / - (amendment), P (confirmation) |
| 4. Temperature of chamber hysteresis | + / - (amendment), P (confirmation) |
| 5. Permit cooling | + / - (amendment), P (confirmation) |

P

- | | |
|---|---|
| 1. Permission dispensing | + / - (amendment), P (confirmation) |
| 2. Permission for cooling AL block | + / - (amendment), P (confirmation) |
| 3. Permission for cooling chamber | + / - (amendment), P (confirmation) |
| 4. Taps washing with cold water | OK (start washing), P (skip/ stop) |
| 5. Washing the pump tube with hot water | OK (start washing), P (skip/ stop) |
| 6. Tap 1 (on left) | P(confirmation/skip) OK, (type of pouring) +/- (pump speed)
E short (<1s.) -5s syrup pouring,E long (2-4sec) -5sec water pouring |
| 7. Tap 2 | P(confirmation/skip) OK, (type of pouring) +/- (pump speed)
E short (<1s.) -5s syrup pouring,E long (2-4sec) -5sec water pouring |
| 8. Tap 3 | P(confirmation/skip) OK, (type of pouring) +/- (pump speed)
E short (<1s.) -5s syrup pouring,E long (2-4sec) -5sec water pouring |
| 9. Tap 4 | P(confirmation/skip) OK, (type of pouring) +/- (pump speed)
E short (<1s.) -5s syrup pouring,E long (2-4sec) -5sec water pouring |

Programing of a cooling system

Target temperatures are adjusted so as to press the P button and OK at the same time and hold for 5 sec. In the menu that appears, use the + and – to adjust the temperature for the aluminum block (1) and then the temperature of hysteresis (2) allowed deviation from the set temperature of the block.

- The preset temperature of the block is set to 5 ° C and the hysteresis of +/- 1.5 ° C

Then adjust the temperature of the chamber (3) and the hysteresis of the chamber (4).

- The preset temperature of the chamber was set at 10 ° C and the hysteresis of +/- 2 ° C

Entering each time confirm with P, and then move on to the next step.

The LCD screen shows the current value of the water temperature in the block (TB) and temperature chambers (Tc).

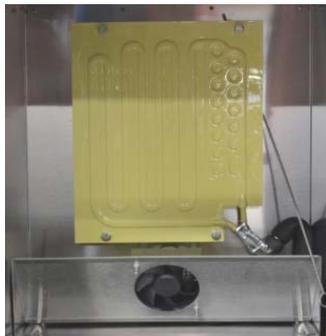
If the cooling is off there is displayed COOLING OFF.

If the temperature probe is not working properly than is displayed Tb error or Tc error.

Cleaning

Picture	Description
	<p style="text-align: center;"><i>Daily cleaning</i></p> <p>Pressing P at least for 5 seconds starts the programming mode for setting work parametars:</p> <p>Use the P for move through the menus. We are at the flushing mode (4) with cold water (CLEANING CYCLE WATER) and activating it by pressing OK.</p> <p>Flushing is working in a way to release the cold water for 10 seconds through taps 1 and 3 and then 10 seconds through the taps 2 and 4. If flushing is running, pressing on button P to be cancelled.</p> <p>Flushing mode can initiate several times.</p> <p>During the flushing button dispensers bright blue.</p> <p>With the factory setting of water flow in the collector expires 0.5 L of water.</p> <p><u>Flushing is started automatically 2 hours after last dispensing.</u> (2 seconds through the taps 1and 3 and 2 seconds through the taps 2 and 4)</p> <p>Tap outputs - nozzle (4x, left picture) dismantled by moving left and right while pulling down.</p> <p>To clean output taps - nozzles use a brush for cleaning.</p> <p>Within the nozzle is the plastic flow router that also need plenty of water and put it together with water moistened nozzle back mounted on tap.</p> <p>Clean the interior and exterior surface (SS) with a damp cloth. Clean the drip tray (washable in the dishwasher).</p>

 	<p style="text-align: center;"><i>Periodic cleaning</i></p> <p style="text-align: center;">A minimum every 7 days and MANDATORY when connecting new BIB to dispenser</p> <p>Disconnect all tubes from the Vitop connectors, plastic container (available as an accessory) fill with hot water (90-95 ° C) and place it inside the free end of the tube (left). Vitop connector individually cleaned with warm water.</p> <p>Pressing P at least for 5 seconds starts the programming mode for setting work parametars:</p> <p>Use the P move through the menus. When you are in flushing mode (5) of peristaltic pumps (CLEANING CYCLE PER. PUMP) you activate it by pressing OK. Flushing works by operating the syrup pump for 15 seconds on the taps 1 and 3 and then operate the pump for 15 seconds on taps 2 and 4. If flushing is running, pressing on button P can be canceled. Flushing mode can initiate several times.</p> <p>Cleaning process of the external is identical to the inner syrup entrance. If you have free access of outside Vitop connectors to the plastic container with hot water, it is recommended simultaneously flush all lines.</p>
 	<p style="text-align: center;"><i>Periodic cleaning</i></p> <p style="text-align: center;">Individually clean water syrup when you connect a new BIB device</p> <p>Disconnect the hose of the syrup line you want to clean from the Vitop connectors, plastic container (available as an accessory) fill with hot water (90-95 ° C) and place it inside the free end of the hose (left).</p> <p>Pressing P at least for 5 seconds starts the programming mode for setting work parametars:</p> <p>Use the P to move through the menus. When you are in mode for programming desired tap (6-9) with button OK you select mode of dispensing JUICE. Pressing the right button on the front door (min. 30 sec) starting the pump and then instead of syrup through the line goes hot water that is doing the cleaning.</p> <p>After line cleaning is complete, still in JUICE mode for dispensing, connect Vitop connector on the hose and BIB and again press and hold button for dispensing until the moment when the syrup start dispensing on the tap.</p> <p>Depending on the type of syrup, stay in JUICE mode of dispensing or by pressing the OK button to set the MIXED mode and continue to program the desired mixing ratios, as shown on page 7.</p>



Periodic cleaning
 Recommended minimum 1 time per month

Using the included brush and hot water, clean the area behind the evaporator.
 You can also use a steam cleaner for a complete cleaning of the chamber, but before using the same it is necessary to remove right panel and disconnect the fan chamber (WAGO terminal).
 Note: after a steam cleaning device cannot be started at least 30 minutes.



Periodic cleaning
 Replacing silicone hose syrup 1 a year

Hose syrup is mounted in the pump housing. A pump impeller during the rotation of the roller compresses the hose over. With this, behind the roller creates negative pressure that sucks syrup in the hose while next roller gently push the syrup through the hose forward.
 As syrup does not come into contact with pump housing, only the hose is exposed to the fraying.

The hose can be quickly and easily changed on the mounting place. For inner hose, first disconnect Vitop connector of the pump hose. Lift the cover of the pump, then gently release hose bracket from the pump, remove the hose from the tray and slide it through the holes. Hose length for syrup is 370 mm.

When installing a new hose pay attention to the position of the hose bracket on the pump (to accomplish a vacuum left and right side must be on the first slot of the tap direction).

Note :

If the pump roller douse with syrup need to be cleaned with hot water immediately! (Otherwise the sugar in the syrup causes uncorrected pump failure).



DISASSEMBLING INSTRUCTIONS

Disassembling procedure must be done in accordance with law regulations related to:

- steel, plastic and other materials should be put aside by authorized person
- insulation material must be removed by authorized companies and persons
- Refrigerant gas (type is marked on label) must be removed with special equipment by authorized companies and persons. *Gas should never spread around in the room.*
- Symbol of crossed can means that product at the end of its life cycle must be put apart from other waste, related with decreasing use of dangerous substances in electrical and electronic devices, and also in accordance with adequate waste disposal. Individual collection and recycling of this equipment allow us to avoid negative effects on environment, and we can recycle and again use some of the parts. Unauthorized disposal of units by users can be penalized in accordance with current law regulations



R290



Service and repair

To perform the servicing and repair of R290 systems maintenance personnel must be specially trained to be able to handle flammable devices. This includes knowledge of tools, transport of compressors and cooling units, and basic regulations that are important and the precautions to be taken when carrying out service and repair.

The appliance **must not** be installed in areas used as corridors and emergency exits.

The machine uses a refrigerant charging system group 3, less than 150 g, and can be installed without taking extra precautions in accordance with EN-60335-2-89.



Troubleshooting		
Problem	Probable cause	Solution
Almost nothing but water is coming from the outlet pipe	Tube is twisted.	Untwist the tube.
	Bag is empty.	Replace the bag
Only water is dispensing	The pinch solenoid valve is not working properly.	Clean the pinch solenoid valve.
	Bag is empty.	Replace the bag
Drink is not cold.	Probe is damaged	In case of Tb or Tc error on inner screen, change the probe.
	Failure in cooling system	Call service.
The flavor is too strong/weak.	The ejector is not adjusted correctly	Adjust the brix.
Fluid drips constantly from the outlet pipes.	There may be dirt in the water valve.	Shut off water supply. Open the water valve and clean it.
Nothing happens when you push the button and there is a "clicking" sound.	Water supply turned off.	Check water supply. Shut off water supply and call service.
	Water regulator turned off or failed.	Check water regulator
	The cooling coil has frozen.	Shut off water supply, turn off the cooler, and wait to unfreeze. Adjust block on a higher temperature.
The drinks are not cold enough.	The thermostat is not properly set.	Adjust the settings as shown on page. 9.
Trouble with cooling system		Contact the supplier or an authorised cooling company.

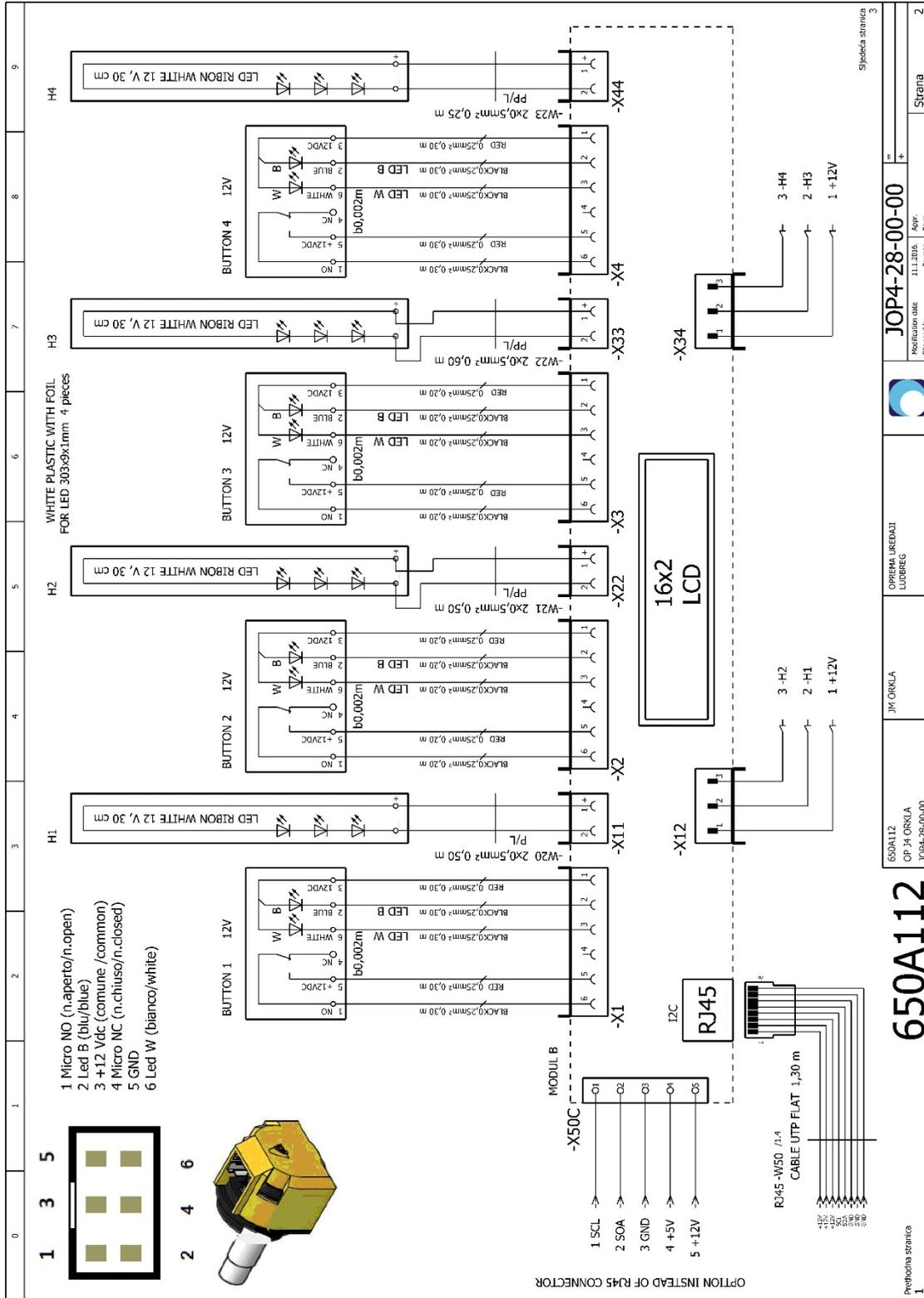
Notes :

<p>Note 1.</p>	<p><i>The thermostat is at factory set at 4 ° C outlet temperature, and any adjustment of the thermostat at a lower temperature can cause icing system.</i></p> <p><i>Carefully adjust the thermostat</i></p>
<p>Note 2.</p>	<p><i>Repeated opening and closing of the door can cause the formation of ice on the evaporator inside the device, which reduces the cooling capacity.</i></p> <p><i>If this happens, it is necessary to defrost the evaporator in a way to exclude the cooling chamber or the device is completely disconnected from work for a minimum of 1 hour pulling electrical cable from the power outlet.</i></p>
<p>Note 3.</p>	<p><i>Oprema reserves the right to make changes regarding the technical improvements.</i></p>

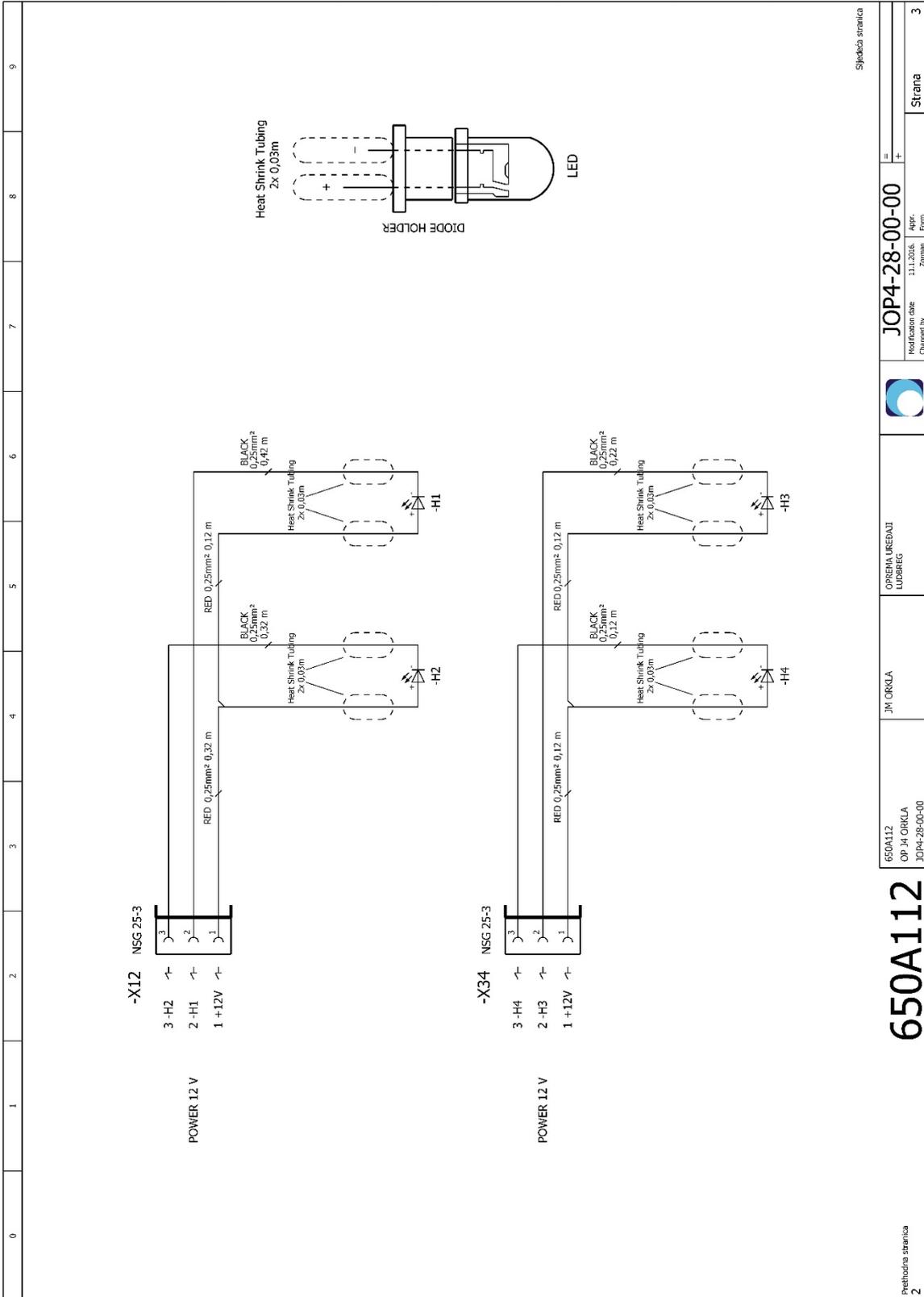


Technical data			
Full name of device /	OP J4 ORKLA Gothenburg V2.0 Oprema code: 750-091	OP J4 ORKLA Gothenburg V3.0 <i>Marine Version</i> Oprema code: 750-092	
Electrical connection	220-240V / 50Hz, 2A	220-240V / 50-60Hz, 2A	
Water connection	3 m tube with 3/8" – 1/2" internal threads (minimum 2.5 bar water pressure)		
Compressor	Secop TL5CNX (R290)	Embraco EMI70UER (R290)	
Cooling gas	90 g	80 g	
Cooling capacity	250 W	210 W	
Cooling system	Flow through cooler in aluminium with stainless-steel pipes inside		
Cooling chamber	Yes / Da	Yes / Da	
Front light	LED / DC-24V	LED / DC-24V	
Front sign size	Customer design 360mm x 92mm	Customer design 360mm x 92mm	
Dispenser dimensions	Height	845 mm	845 mm
	Width	430 mm	430 mm
	Depth	600 mm	600 mm
Weight	63,5 kg	64 kg	

OP J4 – ELEKTROHEMA II

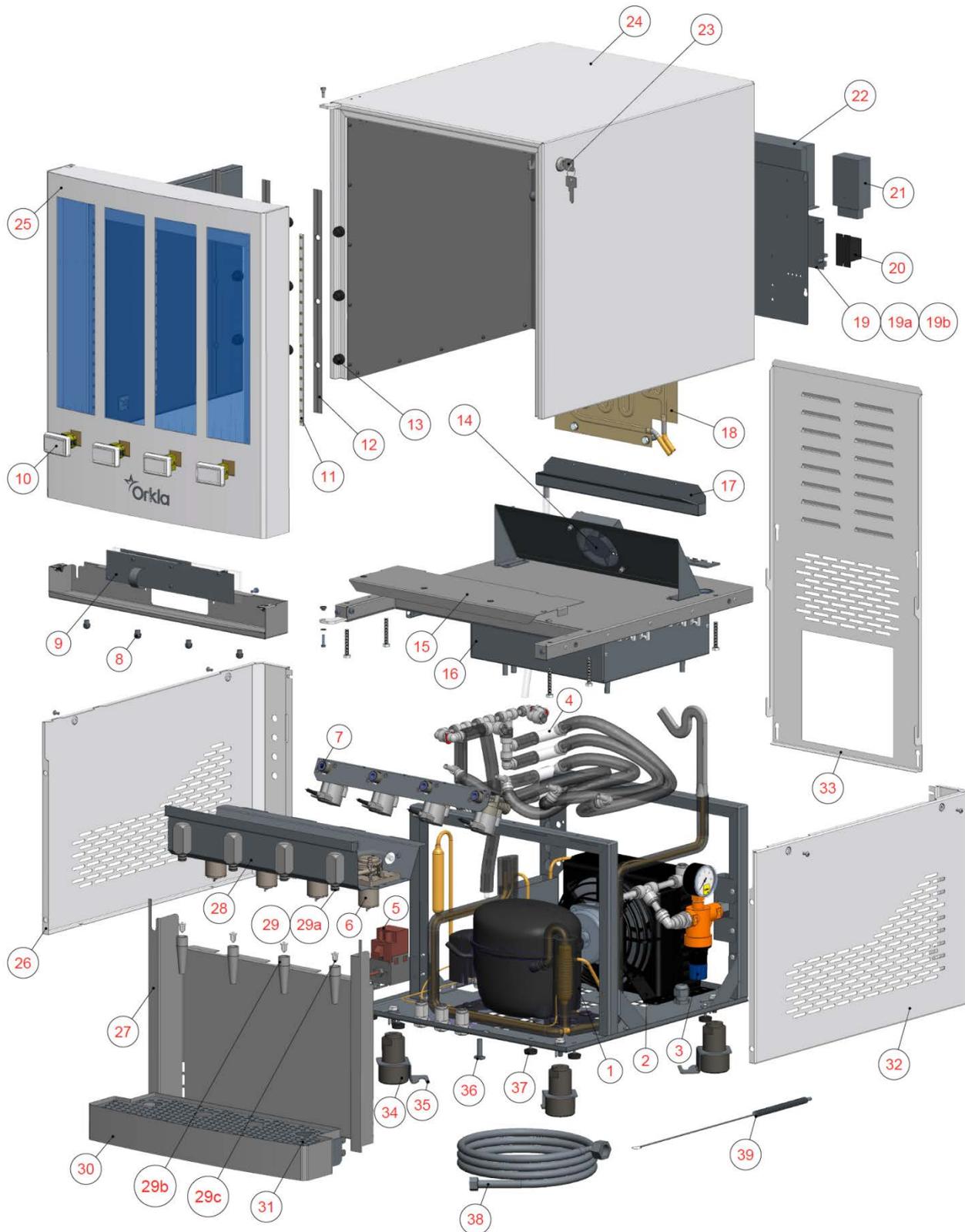


OP J4 – ELEKTROHEMA III



Metodna stranica 2	650A112	JM ORKLA OP J4 ORKLA JOP4-28-00-00	OPREMA LUREDAI LUBRETEC	Slijeđena stranica
650A112		JOP4-28-00-00		Strana 3
		Modification date: 11.1.2016. Appr. Changed by: Zaman Form.		

SPARE PARTS





LIST OF SPARE PARTS

No.	Article No.	Naziv	Description	cooler 750091	cooler 750092
1	300083	Kompresor Secop TL5CNX (R290)	Compressor Secop TL5CNX (R290)	+	-
	300141	Kompresor Embraco EMI70UER (R290)	Compressor Embraco EMI70UER (R290)	-	+
2	304008	Kondenzator STVF 75	Condenser STVF 75	+	+
3	650A336	Regulator vode s manometrom	Water regulator with gauge	+	+
4	328449	Kompenzator vode Ø8	Water compensator Ø8	+	+
5	650A327	Ventil trobridni 24V	Three-way valve 24V	+	+
6	650A325	Peristaltička pumpa	Peristaltic pump	+	+
7	650A326	Ventil vode ELM R-mini	Water valve ELM R-mini	+	+
8	650A329	LED dioda 5mm bijela komplet	LED light 5mm assembly	+	+
9		Elektronički sklop prednji	Front electronic circuit	+	+
10	354246	Tipka istakanja (bijela)	Pouring button (white)	+	+
11	650A330	LED traka 12V (bijela)	LED ribbon 12V (white)	+	+
12	650A306	Držač reklame	Advertisement holder	+	+
13	224076	Matica stezna BT.16 FP-M4	Fluted grip knob BT.16 FP-M4	+	+
14	650A328	Ventilator komore 24V	Cooling chamber fan 24V	+	+
15	650A314	Poklopac pumpe	Pump cover	+	+
16	-	Rashladni blok (Al)	Cooling block (Al)	+	+
17	-	Posuda kondenzata komore	Cabinet condensate container	+	+
18	-	Isparivač komore	Cooling cabinet evaporator	+	+
19	650A231	Elektronički sklop stražnji	Back electronic circuit	+	+
19a	356114	Sonda termostata bloka	Al block thermostat probe	+	+
19b	356114	Sonda termostata komore	Cooling cabinet thermostat probe	+	+
20	353139	Relaj G8P (DC24) Omron	Relay G8P (DC24) Omron	+	+
21	359250	Strujni pretvarač 230/12V, 25W	AC-DC converter 230/12V, 25W	+	+
22	359251	Strujni pretvarač 230/12V, 76W	AC-DC converter 230/12V, 76W	+	+
23	229481	Brava s ključem	Lock with key	+	+
24	-	Rashladna komora komplet	Cooling cabinet	+	+
25	-	Vrata komplet	Doors	+	+
26	650A307	Stranica lijeva	Left-side panel	+	+
27	650A309	Stranica prednja	Front panel	+	+
28	650A295	Postolje peristaltičkih pumpi	Peristaltic pump chassis	+	+
29	650A297	Slavina komplet	Complete faucet	+	+
29a	264041	Brtva slavine	Faucet gasket	+	+
29b	650A300	Mlaznica slavine (sapnica)	Spout (nozzle only)	+	+
29c	325042	Usmjerivač protoka	Flow straightener	+	+
30	650A318	Posuda sabirnika	Drip tray	+	+
	650A338	Posuda sabirnika bez ispusta	Drip tray without drain	-	-
31	650A323	Rešetka sabirnika	Drip tray grill	+	+
32	650A312	Stranica desna	Right-side panel	+	+
33	650A316	Stranica stražnja	Back-side panel	+	+
34	650A276	Noga podesiva	Adjustable leg	+	+
35	650A343	Brodski pričvršćivač uređaja	Ship's fastener	-	+
36	328303	Čep izlaza vode JG Ø8	Water out plug JG Ø8	+	+
37	223658	Vijak stezni ručni M4	Fluted grip screw M4	+	+
38	650654	Crijevo vode s priključkom R3/8" - R1/2"	Water hose with connectors R3/8" - R1/2"	+	+
39	322054	Četka za sanitaciju	Cleaning brush	+	+
(40)	315051	Posuda za pranje crijeva 3L	Tube washing box 3L	+	+
(41)	650A334	Vitop komplet za vanjski BIB	Vitop connector for external BIB	+	+
(42)	650A335	Crijevo odvoda sabirnika	Drip tray drain tube	+	+
(43)	650A336	Vitop komplet za unutarnji BIB	Vitop connector for internal BIB	+	+
(44)	310091	Zamjensko crijevo pumpe (400mm)	Replaceable pump tube (400mm)	+	+

NOTES

A large empty rectangular box with a black border, intended for handwritten notes.

