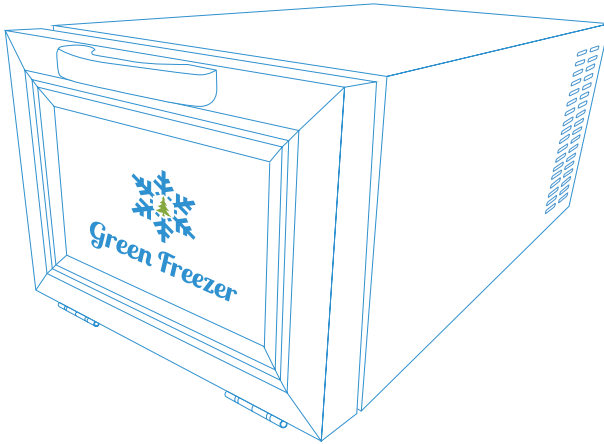




*Green Freezer*



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# USER MANUAL

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GREEN FREEZER VERSION 1.1

# USER MANUAL

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# SAFETY PRECAUTIONS

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*Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:*

1. Use this appliance only for its intended purpose as described in this use and care guide.
2. This freezer must be properly installed in accordance with the installation instructions before it is used.
3. Never unplug your freezer by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
4. Repair or replace immediately, all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length, the plug or the connector end.
5. Unplug your freezer before cleaning or before making any repairs.  
Note: If for any reason this product requires service, we strongly recommend that a certified technician performs the service.
6. Do not use any electrical device or any sharp instrument in defrosting your freezer.
7. After your freezer is in operation, do not touch the cold surfaces in the freezer compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
8. Do not refreeze foods, which have been thawed completely. The United States Department of Agriculture in Home and Garden Bulletin No. 69 reads: "...You may safely refreeze frozen foods that have thawed if they still contain ice crystals or if they are still cold-below 40 °F".  
  
"...Thawed ground meats, poultry, or fish that have any off-odor or off- color should not be refrozen and should not be eaten. Thawed ice cream should be discarded. If the odor or color of any food is poor or questionable, discard it. The food may be dangerous to eat."  
  
"...Even partial thawing and re-freezing reduce the eating quality of foods, particularly fruits, vegetables, and prepared foods. The eating quality of red meats is affected less than that of many other foods. Use refrozen foods as soon as possible, to save as much of its eating quality as you can.
9. Do not operate your freezer in the presence of explosive fumes.

# WARNING STRONG MAGNETIC FIELDS



**Magnetic Fields Can Exceed 5 Gauss**



**NO CARDIAC PACEMAKERS, IMPLANTABLE  
CARDIOVERTER DEFIBRILLATORS OR MAGNETIC IMPLANTS**

Persons with certain metallic, electronic, magnetic, mechanical implants, devices, or objects may not enter this area.



**Serious injury may result**



**NO LOOSE METAL OBJECT or MAGNETIC MEDIA**

Objects made from ferrous materials may cause serious injury or property damage. Electronic objects such as hearing aids, cell phones, and pagers may also be damaged. Magnetic media, ATM/credit cards, etc. may be affected past this sign.

## WARNINGS AND IMPORTANT NOTICES

### DANGER

#### ELECTRICAL SHOCK HAZARD

Can cause injury or death. Service should only be performed by qualified service personnel. Before attempting to perform ANY maintenance, UNPLUG unit. Use extreme care during electrical circuit tests. Live circuits may be exposed.

**THERE ARE NO USER REPLACEABLE PARTS OR USER AD-JUSTMENTS INSIDE THE FREEZER.**

**IF THE POWER CORD IS DAMAGED IT MUST BE REPLACED BY THE MANUFACTURER, AUTHORIZED SERVICE AGENT.**

**WHEN DISPOSAL OF THE APPLIANCE, IT MUST BE DONE BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID FIRE AND OTHER HAZARD.**



THIS MARKING INDICATES THAT THIS PRODUCT SHOULD NOT BE DISPOSED WITH OTHER HOUSEHOLD WASTES THROUGHOUT THE EU. TO PREVENT POSSIBLE HARM TO THE ENVIRONMENT OR HUMAN HEALTH FROM UNCONTROLLED WASTE DISPOSAL, RECYCLE IT RESPONSIBLY TO PROMOTE THE SUSTAINABLE REUSE OF MATERIAL RESOURCES. TO RETURN YOUR USED DEVICE, PLEASE USE THE RETURN AND COLLECTION SYSTEMS OR CONTACT THE RETAILER WHERE THE PRODUCT WAS PURCHASED. THEY CAN TAKE THIS PRODUCT FOR ENVIRONMENTAL SAFE RECYCLING.

## NOTICE

The Green Freezer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the Green Freezer by a person responsible for their safety.

Children should not operate The Green Freezer in any instance.

The Green Freezer's intended use is to chill or freeze fish or meat products and should be operated in accordance with the laws and regulations of the location in which such use take place.

**DO NOT STORE EXPLOSIVE SUBSTANCES SUCH AS AEROSOL CANS WITH A FLAMMABLE PROPELLANT IN THIS APPLIANCE.**

### **Open your vacuum packed fish before thawing**

The fish should be kept frozen until time of use and prior to the fish being thawed under refrigeration or prior to or immediately upon completion of thawing, the fish should be removed from the packaging. By opening the packaging when thawing the vacuum packaged fish, oxygen is present and the spores will not produce the vegetative cells that produce the toxin. Clostridium botulinum and Listeria monocytogenes are the bacteria of primary concern when thawing vacuum packed fish.

# MODEL GF V.1.1

## COMMERCIAL FREEZING TECHNOLOGY

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### FEATURES:

- Extends the food shelf life by preserving the quality much longer (up to 2 years).
- Helps to maintain the freshness of food products after thawing without impairing it.
- Prevents emission of offensive odor after freezing and defrosting.
- Preserves fish/meat natural color after thawing.
- Decreases dripping after defrosting.
- Reduces defrosting time.
- Decreases the food waste.
- Occupies small space.
- Easy to use control panel with the temperature screen.

### INTENDED USE:

- Freezing fish or meat products.
- Possible examples:
- raw fish dishes: sushi, sashimi, crudo, etc.
  - raw meat dishes: ceviche, carpaccio, tartare, etc.
  - fish loin, fillet, and whole fish.



# GET TO KNOW YOUR GREEN FREEZER

Model	Green Freezer v.1.1
Dimensions	11.8" W x 20.3" D x 9.7" H
Power Supply	115 VAC, 60Hz
Current Draw	4A at start / 1.2A steady
Electric Cord	6 Ft.
Compressor	1/10P
Refrigerant/Charge Size	R134A/58g
Temperature Range	up to -13 F / -25 C
Freezing Chamber Dimensions	7.8" W x 9" D x 3.3" H
Required Clearances	100mm(Approximately 4 inches)
Operating Environment	For Indoor Use Only Between 50°F (10°C) and 90°F (32°C)
Maximum Loading Weight of the Shelf	11 lb
Rated Output Load of Receptacle	4A
Measured Sound Power Level	50dB(A)
Guaranteed Sound Power Level	55db(A)
Energy Consumption	83 W

Test Room	Dry Bulb Temperature °C	Relative Humidity %	Dew Point °C	Water Vapor Mass in Dry Air g/kg
4	30	55	20.5	14.8



## ENVIRONMENT PROTECTION

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1. This appliance does not contain gasses which could damage the ozone layer, in either its refrigerant circuit or insulation materials.
2. The appliance shall not be discarded together with the urban refuse and rubbish.
3. Avoid damaging the cooling unit, especially at the rear near the heat exchanger.

## OWNERSHIP

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The Equipment is, and will at all times be and remain the sole and **exclusive property of G-Freezer LLC.**

All Equipment maintenance and repair must be done by G-Freezer LLC.

# FREEZING TIME TABLE

Frozen Product (example)	Dimensions (inch)	Thickness (inch)	Weight (lb)	Freezing (time)
salmon nigiri	whole block: 3.2 x 7	0.4	0.45	2h 50min
	10 pieces: 3.2 x 1.2	0.2		
salmon sashimi	whole block: 2 x 5.5	1.2	0.35	2h 15min
	8 pieces: 2 x 1.2	0.6		
big eye tuna saku	2.3 x 6	0.8	0.5	2h 30min
hamachi sashimi	whole block: 2 x 4	1	0.3	2h 15min
	7 pieces: 2 x 1	0.6		
fluke fillet	2.7 x 10.2	0.8	0.6	3h 15min
bluefin tuna saku	4 x 7.5	1.2	1.7	5h 50min

The possible ways of determination if the sample is completely frozen:

1. It should be solid in touching (not soft).
2. It should sounds sonorously (not clunk).

For the best result it is recommended to use no more than 2/3 of the Green Freezer chamber volume. Don't over stack the freezer.

After food is frozen it can be put in a regular freezer or super freezer and store at the temperature below -20 C (-4 F).

# INSTALLING YOUR FREEZER

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## Unpacking Your Freezer

1. Remove all packaging material. This includes the foam base and all adhesive tape holding the freezer accessories inside and outside.
2. Inspect and remove any remains of packing, tape or printed materials before powering on the freezer
3. Carefully remove the freezer by lifting it straight up out of the box.
4. Before plugging in, make sure the power switch in the back is in the OFF position.
5. Plug in, and flip the power switch to ON (Reset).

## Adjusting Your Freezer

- Your freezer is designed for freestanding installation only. It should not be recessed or built-in.
- Place the freezer in desired location strong enough to support it fully loaded.
- When moving the freezer, never tilt it more than a 45-degree angle. This could damage the compressor and the sealed system.

If the freezer is tilted let it stand in an upright position for at least 24 hours prior to plugging. This is to allow the refrigerant to settle.

## Proper Air Circulation

- To assure your freezer works at the maximum efficiency it was designed for, you should install it in a location where there is proper air circulation, plumbing and electrical connections.
- The following are recommended clearances around the freezer:

Sides	4" (102mm)
Top	4" (102mm)
Back	4" (102mm)

## **Electrical Requirement**

- Make sure there is a suitable power Outlet (115 volts, 15 amps outlet) with proper grounding to power the freezer.
- Avoid the use of three plug adapters or cutting off the third grounding in order to accommodate a two plug outlet. This is a dangerous practice since it provides no effective grounding for the freezer and may result in shock hazard.

## **Use of Extension Cord**

Avoid the use of an extension cord because of potential safety hazards under certain conditions. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.

## **Install Limitations**

- Do not install your freezer in any location not properly insulated or heated e.g. garage etc. Your freezer was not designed to operate in temperature settings below 55 ° Fahrenheit or above 90 ° Fahrenheit.
- Select a suitable location for the freezer on a hard even surface away from direct sunlight or heat source e.g. radiators, baseboard heaters, cooking appliances etc. Any floor unevenness should be corrected.

# FREEZER FEATURES AND USE

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## Operating Your Freezer

- Once the freezer is in its proper place, plug it in an electrical outlet having 115 volts and 15 amps. Turn on power switch. Power light will come on, the green run light will be lit indicating that the freezer has power.
- Set the temperature, on the temperature control knob.
- In case you unplug your freezer or experience an electrical outage, allow 5 minutes before plugging it back in.

## General Features

Adjustable temperature dial:

Your freezer will automatically maintain the temperature level you select.



## LED Status Description:

The **WORK** light is used as working indicator lights, flashing is to indicate the delay of cooling or heating. If the LED is always on, it indicates it is on the status of cooling or heating.

The **SET** light is used as setting indicator lights. If the LED is always on, it indicates it is on the status of setting.

## Turn on or off the thermostat:

When it is wired up, the state of being acquiescent is power on.

Press RST key to switch on and off, press the RST key once on the power-off state to turn it on. On the power-on state, press the RST key and hold on for three seconds, then it will be off.

## Temperature control setting:

In the Standby mode, press the SET key once to enter the temperature control setting, press ▲ (up) or ▼ (down) button to adjust, press ▲ (up) or ▼ (down) button and hold on for three seconds to enter the fast adjusting mode, press the SET key again and back to the standby mode.

## System menu settings:

Press SET key and hold on for three seconds to enter the controlled parameters setting, press the ▲ (up) or ▼ (down) key to select the adjustment menu, press SET key once to enter the appropriate parameter settings, press ▲ (up) or ▼ (down) to adjust the parameters needed to be modified. After being adjusted, press the RST key to exit, or exit as the system delay for 5 seconds.

## Menu Code Statement:

SYMBOL	DETAILS	REMARK
HC	Heating / Cooling	H=Heating C=Cooling
D	Hysteresis	
LS	The minimum set limit	
HS	The maximum set limit	
CA	Temperature calibration	
PT	Delay time	Minutes
AH	High temperature alarm settings	
AL	Low temperature alarm settings	

## Cooling, heating function:

**Cooling Mode:** When the measured temperature is higher than or equal to the set value + hysteresis, the relay picks up to start the output; When the measured temperature below the set value, the relay off and close the output.

**Heating mode:** When the measured temperature is higher than or equal to the set value, the relay off, turn off the output; When the measured temperature below the set value - hysteresis, the relay picks up to start the output.

**Example for Setting:** If it is set to heating mode, set the temperature to 25 degrees, hysteresis is set to 5, then when the measured temperature is higher than or equal to 25 degrees, the relay is off, close the output. When the temperature is below 20 degrees, pick up the relay again, to start the output.

**Example for Setting:** If it is set to cooling mode, set the temperature to 25 degrees, hysteresis is set to 5, then when the measured temperature is below 25 degrees, the relay is off, close the output. When the temperature is higher than or equal to 30 degrees, pick up the relay again, to start the output.

### **Cooling , heating mode setting:**

Press “SET” key and hold more than 3 seconds to enter the menu display, the screen appears “HC” code, press the “SET” key to display the working mode, press the “▲” (up) or “▼” (down) to adjust the display, C means cooling mode; H means heating mode.

### **Hysteresis function:**

Hysteresis setting limits the maximum interval between the opening and stopping.

### **Hysteresis settings:**

Press “SET” key and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) key adjusted to the screen, appearing “D” code, press the “SET” key to display the hysteresis set value, press “▲” (up) Or “▼” (down) key to adjust the parameters

### **Temperature calibration function:**

When there is deviation between the measuring temperature and standard temperature, use the temperature calibration function, make the machine measurements value consistent with the standard temperature, the after calibration temperature = the before calibration temperature + calibration value (calibration value can be positive number, negative number, and 0).

## Temperature calibration settings:

Press “SET” key and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) key adjusted to the screen, appearing “CA” code, press the “SET” key to display the temperature calibration settings, press “▲” (up) Or “▼” (down) key to adjust the parameters.

For example: When we measure the probe temperature was 25 degrees, it displays 25 degrees as the CA is 0, it displays 26 degrees as the CA is 1, it displays 24 degrees as the CA is -1. This function is generally applied when the probe can not measure directly the measured object. For example, we place the probe at the outside of a cup to measure its water temperature, we need to adjust the CA parameters because of the heat loss of the cup, so that the display temperature can be in accordance with the one of the cup.

## Delay Protection Function:

In the cooling mode, the first power on, when the measured value above the set value + hysteresis value, the machine will not immediately start cooling, it needs to set the delay time, then the machine can run to start cooling; once the interval between two cooling is larger than the delay time, the machine immediately starts cooling, once the interval between two cooling is less than the delay time, the machine must run the remaining delay time to start cooling. The delay time is started to calculate from stopping the machine. The delay time of heating mode is as same as the cooling mode.

Note: It is recommended that only the device that use compressor cooling can use the delay start function, the user who don't need delay start function please set this parameter to 0.

## Delay Protection Setting:

Press “SET” key and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) key adjusted to the screen, appearing “PT” code, press the “SET” key to display the delay setting value, then press the “▲” (up) or “▼” (down) key to adjust the parameters.

## Upper and lower limit functions:

The setting of HS and LS limit the set range of control temperature point , for example: HS is set to +15, LS is set to -10, the control temperature can only be adjusted between -10 and +15, when the control temperature to -10 then press “▼” (down) key, the display will remain on the status of -10 and not decrease; when the control temperature to +15 then press “▲” (up) key, the display will on the status of 15 and not increase. If the set point outside this range, it needs to firstly change the value of HS and LS, then it can be achieved.



## Upper and lower limit settings:

Press “SET” key and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) key adjusted to the screen, appearing “HS” or “LS” code, press the “SET” key to display the upper or lower limit set value, Then press “▲” (up) or “▼” (down) key to adjust the parameters. HS means upper limit. LS means lower limit.

For example: the upper and lower limits are used to limit the range of control temperature that can be set, such as: LS is 10, HS 20, then press the SET key to adjust the temperature control, it can only be varied between 10 and 20.

## High temperature alarm:

If the measured temperature  $\geq$  set temperature + AH ., the display alternately shows H and the current temperature. Alarm, press any key to stop the alarm.

## High temperature alarm settings:

Press “SET” button and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) button transferred to the screen appears “AH” code, press the “SET” key to display the high-temperature alarm settings, press “▲” (up) or “▼” (down) key to adjust the parameters

## Low temperature alarm function:

If the measured temperature  $<$  set temperature - AL. the display alternately shows L and the current temperature. Alarm, press any key to stop the alarm.

## Low temperature alarm settings:

Press “SET” button and hold more than 3 seconds to enter the menu display, with “▲” (up) or “▼” (down) button transferred to the screen appears “AL” code, press the “SET” key to display the low temperature alarm settings, press “▲” (up) or “▼” (down) key to adjust the parameters.

## Errors Indications:

1. When the sensor disconnected, the screen displays --- ,
2. When the sensor detects the temperature is below the lowest temperature that could be detected, the screen displays LLL.
3. When the sensor detects a temperature higher than the Maximum temperature that could be detected, the screen displays HHH.

## Caution for using:

- Please connect the correct operating voltage, the machine normally works under the standard input voltage within range of  $\pm 10\%$ .
- The load power should not exceed the maximum thermostat control power, when exceeding please connect external AC contactor.
- Please connect the power load correctly and the sensor, or it will damage the thermostat, when connect the wrong line .
- Please do not put the sensor lines and power lines in parallel, power line noise affects the accuracy of the measurement.

## **FREEZER DEFROSTING AND DRAINING**

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- Defrost whenever the frost becomes 1/8" thick. Never use a sharp or metallic instrument to remove the frost, as it may damage the cooling coils. (A punctured coil will void the warranty)
- Turn the temperature control to OFF position and unplug the unit.
- Defrosting usually takes a few hours. To defrost faster keep the freezer door open.
- For draining, there is a tray beneath the freezer.
- When done, push the drain tray in.
- Note: monitor the container under the drain to avoid overflow.
- Wipe the interior of the freezer and replace the electrical plug in the electrical outlet.
- Reset the temperature control to the desired setting.

## **CLEANING INSTRUCTIONS**

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1. Turn off freezer and remove the trays
2. Wipe down the trays with disinfectant spray; return trays to freezer

### **IN CASE OF FROST**

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It is normal for frost to appear in the freezer. To remove the layer of frost simply turn off the freezer and let it sit while the frost melts. The frost will automatically drain out of the freezer. It is recommended you place a towel under the freezer in case of seepage.

**ALWAYS CHECK TO MAKE SURE THE DOOR IS CLOSED FIRMLY**

# FOOD STORAGE INFORMATION

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## **Frozen Food:**

- Wipe containers before storing to avoid needless spills.
- Hot food should be allowed to cool before storing in the freezer. This will prevent unnecessary energy use.
- When storing meats, keep in the original packaging or rewrap as necessary.
- Proper freezer storage requires correct packaging. All foods must be in packages, which do not allow the flow of air or moisture in, or out. Improper storage will result in odor and taste transfer and will result in the drying out of the improperly packaged food.
- Follow package or container instructions for proper storage.
- **Packaging Recommendations:**
  - Vacuum pack sealing
  - Plastic containers with air tight lids
  - Heavy duty aluminum foil
  - Plastic wrap made from saran film
  - Self-sealing plastic bags
- **Do not refreeze defrosted/thawed foods.**
- It is recommended that the freezing date be marked on the packaging
- It is recommended to defrost the food in the refrigerator. This keeps the temperature below 40 degrees F, in the safe zone.

## **Normal Operating Sounds You May Hear**

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.

# PROPER FREEZER CARE AND CLEANIN

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## CLEANING AND MAINTENANCE

Warning: To avoid electric shock always unplug your freezer before cleaning. Ignoring this warning may result in death or injury.

Caution: Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General:

- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your freezer.
- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, vinegar-based products, citrus-based cleaners, solvents or metal scouring pads. SOME of these chemicals may dissolve, damage and/or discolor your freezer.

### Door Gaskets:

- It's recommend to clean door gaskets every three months. Gaskets must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and assure a good seal.

## **Power Interruptions**

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, replug power cord to AC outlet. If outage is for a prolonged period, inspect and discard spoiled or thawed food in freezer. Clean freezer before reusing.

## **Important!!!**

When electrical current happens to be cut off, the freezer door must not be opened.

- In case of using GF as the storage of the frozen food: If the power failure is short (up to 3 hours) and the freezer is full, there is no risk that the food will spoil. If the power failure lasts longer, the food must be consumed as rapidly as possible, or otherwise cooked and re-frozen again.
- In case of using GF for freezing food: If the power failure is happened when food is not frozen yet and lasts less than 20 min, there is no risk that the food will spoil. If the power failure lasts longer, the food must be consumed as rapidly as possible, or otherwise cooked and re-frozen again.

## **Vacation and Moving Care**

- For long vacations or absences, empty food from freezer, move the temperature DIAL to the OFF position and clean the door gaskets according to “General cleaning” section. Prop doors open, so air can circulate inside. When moving always move the freezer vertically. Do not move with the unit lying down. Possible damage to the sealed system could occur.

# TROUBLESHOOTING

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## **Freezer Does Not Operate:**

- Check if thermostat control is not in the “OFF” position.
- Check if freezer is plugged in.
- Check if there is power at the ac outlet, by checking the circuit breaker.
- Wait for 30-40 minutes to see whether freezer will start. Compressor cycle must be complete to operate.

## **Food temperature appears too warm:**

- Frequent door openings.
- Allow time for recently added warm food to reach freezer temperature.
- Check gaskets for proper seal.
- Clean condenser coils (for models with exposed condenser coils).
- Adjust temperature control to colder setting.

## **Food temperature is too cold:**

- If temperature control setting is too cold, adjust to a warmer setting and allow several hours for temperature to adjust.

## **Freezer runs too frequently:**

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Check gasket for proper seal.
- Check to see if doors are completely closed.
- Check freezer compartment for blockage from frozen food packages, containers, etc.

## **Freezer has an odor:**

- Interior needs cleaning.
- Foods improperly wrapped or sealed are giving off odors.

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**Thank you for using Green Freezer!**

**Designed & Engineered in the USA**

**G-Freezer LLC**

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*Green Freezer*