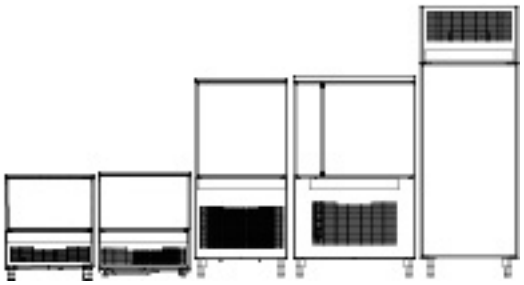
Blast Chillers/Freezers

Crosswise



EN User manual *

*Original instructions

595R09G00- 2024.10

Foreword

Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the Support section to:

Register your product

Get hints & tips of your product, service and repair information

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.

IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
  - contacting the dealer or reference customer care;
  - downloading the latest and up to date manual on the web site www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

Contents

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

WARNING
Danger for the health and safety of operators.

WARNING
Danger of electrocution - dangerous voltage.

CAUTION
Risk of damage to the appliance or the product.

WARNING
Risk of fire / Flammable materials

IMPORTANT
Important instructions or information on the product

Equipotentiality

Read the instructions before using the appliance

Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- This appliance 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 use of appliance by a person responsible for their safety.
- (ONLY FOR EUROPE) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging and detergents away from children.
- Cleaning and user maintenance shall not be made by children without supervision.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

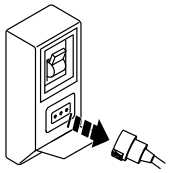
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	●[1]	—	—

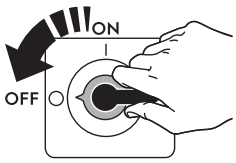
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Normal use	●	●	●[2]	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	●[1–3]	○	—
Extraordinary cleaning	○	●	●[1–3]	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	**PPE REQUIRED**				
○	**PPE AVAILABLE OR TO BE USED IF NECESSARY**				
—	**PPE NOT REQUIRED**				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to harm to health (depending on the model).
2. During these operations, gloves must protect hands from the cold tray when being removed from the appliance. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

A.3 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.





Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the marking and safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).[1]
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
  - Installation and assembly
  - Installation of the refrigerant fluid condensing unit
  - Positioning
  - Electrical connection
  - Appliance cleaning, repair and extraordinary maintenance
  - Appliance disposal
  - Work on electrical equipment
  - Dismantling operations of appliances which use R290 or R-744 (with a refrigeration system under high pressure)
  - Dismantling operations of appliances which use flammable insulation blowing gases;

A.4 Protection devices installed on the appliance

Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools; therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use;
- interlocked movable guards (door) for access inside the appliance;

1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.

- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

A.5 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)

Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.7 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the appliance using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.

Residual risk	Description of hazardous situation
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical (refrigerant gas)	Inhalation of refrigerant gas. Therefore always refer to the appliance labels

A.8 Product loading and unloading

- Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside.
- In appliances with ramp, handle the trolley tray rack carefully, to avoid its overturning and the spilling of liquids.
- Use kitchen gloves when loading and removing food.

A.9 Maximum load

SHELF MAXIMUM LOAD	40 KG

A.10 Worktop maximum load

(only for 15–25kg models)

If the appliance is used as a worktop, it must be provided with the H100 feet kit.

Regarding the maximum load for the worktop, respect that given in the table below:

WORKTOP MAXIMUM LOAD	120 KG

A.11 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Use a ladder with suitable protection for work on appliances with high accessibility.
- Put the appliance in safe conditions before starting any cleaning operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.12 Cleaning the cabinet and accessories

- Pay attention to the selection and use of cleaning products in order to maintain proper appliance performance and safeness.
- Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap, or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly, where possible clean with dishwashing appliance.
- Do not clean the appliance with detergents containing chlorine, solvent-based cleaning products (e. g. trichloro-ethylene), abrasive powders or agents, scouring pads or sponges that could damage the surfaces. Do not use organic solvent substances or essential oils. These substances could damage the parts of the appliance made from synthetic material.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the floor under the appliance.
- Pay particular attention when handling the probe; it is a sharp object, therefore handle it very carefully during cleaning.

A.13 Preventive Maintenance

In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional SpA authorised engineers every 12 months, in accordance with Electrolux Professional SpA Service Manuals. Please contact your local Electrolux Professional SpA Service Centre for further details.

A.14 Parts and accessories

Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the appliance not compliant with the safety standard.

A.15 Precautions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
  - directly, by means of adequate design solutions.
  - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal appliance use must:

- immediately deactivate the appliance.

A.16 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.17 Maintenance intervals

It is advisable to carry out the checks with the frequency given in the following table:

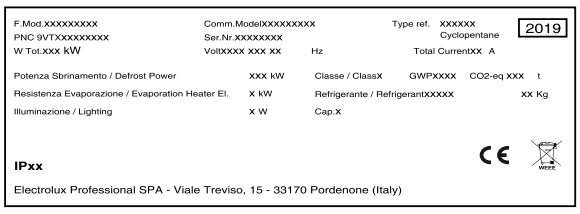
Maintenance, inspections, checks and cleaning	**Frequency**	**Responsability**
Ordinary cleaning • general cleaning of appliance and surrounding area	• Daily	• Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts	• Yearly	• Service
Control • check the mechanical parts, for cracks or deformations, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	• Yearly	• Service
Appliance structure • tightening of main bolts (screws, fixing systems, etc.) of appliance	• Yearly	• Service
Safety signs • check the readability and condition of safety signs	• Yearly	• Service
Electrical control panel • check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and appliance parts	• Yearly	• Service
Electrical connection cable • check the connection cable (replace if necessary)	• Yearly	• Service
General appliance overhaul • check all components, electrical equipment, corrosion, pipes…	Every 10 years[1]	• Service

1. The appliance is designed and built for a duration of about 10 years. After this period of time (from commissioning) the appliance must undergo a general inspection and overhaul.

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

The data plate gives the product identification and technical data.

An example of the marking or data plate on the appliance is given below:



The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Mod.	commercial description
PNC	production number code
Ser.No.	serial number
Type ref.	certification group of the appliance
Cyclopentane	expanding gas used in insulation
V	power supply voltage
Hz	power supply frequency
kW	power input
A	absorbed current
Evaporation heater El.	evaporation heating element power
Class	climatic class
GWP	global warming potential
CO2 eq	quantity of greenhouse gases
Lighting	internal light
Cap.	nominal capacity
Refrigerant	type of refrigerant gas
Defrost power	current absorbed
CE	CE marking

	WEEE symbol
IPX1	dust and water protection rating

C WARRANTY

C.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
  - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
  - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each appliance);
  - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
  - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
  - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
  - Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
  - environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;
  - foreign objects placed in- or connected to- the product;
  - accidents or force majeure;
  - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Electrolux Professional warranty will be void and manufacturer shall have no liability related thereto in case of any modification of the product or related hardware/ software/programming.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

D GENERAL INFORMATION

D.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

D.2 Intended use and restrictions

This appliance has been designed for the blast chilling and/or blast freezing, preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial qualities and guarantee their good condition for several days) and for food warming.

Any other use is deemed improper.

NOTE!
The manufacturer declines any liability for improper use of the product.

D.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

The appliance is shipped ready for use.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

D.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

D.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

D.6 Recipients of the manual

This manual is intended for:

- the employer of appliance users and the workplace manager;
- operators for normal appliance use;
- specialised personnel - Customer Care service (see service manual).

D.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	appliance installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the appliance and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a appliance used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

E NORMAL MACHINE USE

E.1 Characteristics of personnel enabled to operate on the appliance

The Customer must make sure the personnel for normal appliance use are adequately trained and skilled in their duties.

The operator must:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to operate safely;
- receive specific training for correct appliance use.

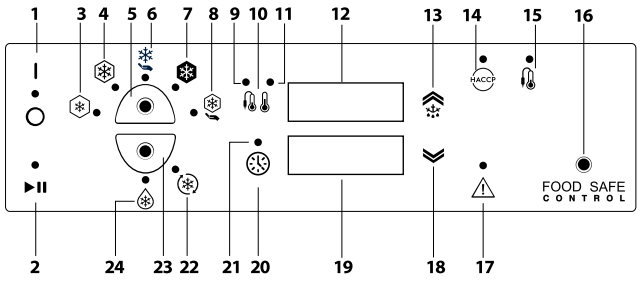
IMPORTANT
The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the appliance.

E.2 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- Adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms.
- Sufficient technical knowledge for safely performing his duties as specified in the manual.
- Knowledge of the regulations on work hygiene and safety.

F OPERATING

F.1 CONTROL PANEL



1	ON/OFF switch
2	Start/stop cycle button
3	SOFT chilling cycle led
4	HARD chilling cycle" led
5	Select cycle button
6	POSITIVE maintaining cycle" led
7	FREEZING cycle led
8	NEGATIVE maintaining cycle led
9	Probe temperature led (if present)
10	Temperature button
11	Compartment probe temperature led
12	Temperature display
13	Double function button: UP - Manual defrost
14	HACCP/HISTORY button
15	Probe button
16	Food Save control led (appliance HACCP status)
17	Service alarm button
18	DOWN button
19	Time display
20	Time button
21	Timed cycle led
22	Turbo cooling led
23	Selection button: Turbo cooling, Thawing cycle
24	Thawing cycle led

F.2 DESCRIPTION OF CYCLES

F.2.1 Chilling cycle

Chilling cycle brings the food quickly to a core temperature of +3℃. It is suitable for foods to be consumed within a few days. Two types of chilling cycle are provided for:

- **SOFT CHILLING**:
  recommended for foods such as vegetables or pieces of food that are not very thick.
- **HARD CHILLING**:
  recommended for larger pieces of food.

F.2.2 Freezing cycle

Freezing allows foods to be preserved for longer periods (weeks or months).

Fast freezing consists of reaching a negative temperature (-18℃) in the core of the product in the shortest possible time.

This ensures that the tissues are not damaged when the product thaws and the food preserves it appearance and nutritional components. With this cycle, the temperature of the food is between -20℃ and -18℃ after freezing.

F.2.3 Maintaining or preservation

The preservation cycle, for example keeping food at a chosen temperature so that it does not alter over time, is started automatically at the end of the chilling or freezing cycles.

The food must be stored in an appropriate way, maintaining a preservation temperature suitable for the type of food being chilled.

Preservation is continuous; it is necessary to operate on the program in order to interrupt it.

F.2.4 Turbo cooling cycle

The turbo cooling cycle allows the user to operate the appliance continuously with a compartment temperature between the min. set point and +3℃. The appliance works in continuous cycle and defrost is managed automatically.

F.2.5 Thawing cycle

Thawing cycle allows to brought frozen food to the ideal temperature for servicing or cooking with the appropriate automatic temperature management and air circulation system.

Temperature and cycle time vary according to the quantity and type of food introduced in the appliance.

F.3 DESCRIPTION OF CONTROL PANEL

F.3.1 Switching on

This button indicates whether the appliance is on or off. To switch it on, press the button I ; the LED O•I and the entire interface light up.

F.3.2 Start/Stop cycle

▶II

This button is used to start or stop the selected cycle. The selected cycle starts immediately when activated. To stop it, keep the button pressed for at least 3 seconds. If the door is closed when a cycle is started, the button lights up; whereas it will start blinking if the door is opened during a cycle.

To optimise machine performance, and only if the need arises, a preparation cycle can start at the beginning of a chilling cycle, signalled on the temperature display with the message "PREP".

Also, if the blast chiller has been idle for a long time, the compressor will be started with impulses to guarantee maximum efficiency.

F.3.3 Cycle selection

The machine default setting is the SOFT chilling cycle.

Use the button  to select:

- SOFT chilling  ;
- HARD chilling  ;
- Positive maintaining (or preservation)  ;
- Freezing  ;
- Negative maintaining (or preservation)  ;

Use the button  to select:

- Turbo cooling cycle ;
- Thawing cycle ;

F.3.4 Temperature

The temperature display can show the compartment temperature and the probe temperature (if present). If a **cycle is active** (positive or negative maintaining, timed chilling or timed freezing), the temperature displayed is the compartment temperature. If a **probe cycle is active**, the probe temperature will be displayed by default.

Press the button during chilling or freezing cycles to switch between compartment temperature and probe temperature (if present). The LED indicates which of the two temperatures is being displayed at that time:

- if the probe temperature is displayed, the probe temperature led lights up
- if the compartment temperature is displayed, the compartment temperature led lights up.

Only 1 of the 2 is on.

F.3.5 Time

- During a chilling, freezing or thawing cycle: the time display shows the total or remaining chilling time
- During a maintaining cycle: the display shows the time
- During a turbo cooling cycle: the display shows:
  - “°°°°“= approx. 2 hours before defrost start
  - “°°°“= approx. 1 ½ hours before defrost start
  - “°°“= approx. 1 hour before defrost start
  - “°“= approx. ½ hour before defrost start

The Timed cycle led is on only when a timed cycle is in progress. In the cycle selection phase it indicates the time.

F.3.6 UP/Manual defrost button

This is a double function button:

1. INCREASE VALUE: use during modification to increase the parameter and set point values or to go to the next parameter;
2. MANUAL DEFROST: if system conditions allow it (evaporator temperature), press the button for at least 4 seconds to activate manual defrost. The message “dEfr“ appears on the display throughout the entire phase. The selection is valid only in preservation/maintaining conditions and in the selection of the operation cycle. At the end of defrost, the board returns to the main configuration. To deactivate the cycle press the button ON/OFF

F.3.7 Down/Set button

Use during modification to decrease the parameter and setpoint values or scroll the parameters back.

F.3.8 Alarm warning

1. **HACCP/History**

   For displaying the compartment high temperature alarm and cycle end error alarm.

   When an HACCP alarm occurs, the LED:
   - blinks if the alarm is in progress.
   - stays on (fixed) if the alarm has ended but must still be seen by the user.
2. **Service alarms**

   In the SERVICE ALARMS function all the alarms, except the compartment high temperature alarm and cycle end error alarm are stored and can be displayed .
   - blinks if the alarm is in progress.
   - stays on (fixed) if the alarm has ended but must still be seen by the user.

(see chapter F.5 *ALARMS* for all information on alarms)

F.3.9 Display probe temperature

(if the food probe is present)

The appliance can operate with multiprobe accessory (up to three independent probes).

If there is more than one probe inserted, to display the temperature of all probes, proceed as follow:

- press the button .
  The display will show the temperature of the first probe (FP1).
- Press the arrows to scroll forwards or back.
  The display will show the temperature of the other probes (FP2 - FP3).

F.3.10 Food safe control

FOOD SAFE
CONTROL

NOTE!
Available only if the parameter is enabled

Indicates machine HACCP status.

The FOOD SAFE CONTROL LED lights up and turns:

ORANGE
- during a cycle (timed or with probe);
- at the end of a probe cycle, if the cycle does not end correctly;
- always at the end of a timed cycle (food safe control operates only with a probe cycle);
- during preservation/maintaining in case of a compartment high temperature alarm;
- during preservation after chilling or freezing cycles, if the process does not end correctly;

GREEN
- at the end of a probe cycle, if the cycle ends correctly;
- during preservation/maintaining if there are no HACCP alarms;

OFF
- machine in standby mode;

F.3.11 Reference standard

The appliance can be set in accordance with 3 different standards:

1. NF (French)
2. UK (British

3. CUSTOM (defined by user)

IMPORTANT
The reference standard selection can be changed only if no chilling cycle is active, setting the parameter “nOr”.
(see paragraph F.4.7 *Modifying USER parameters* to activate the parameter)

IMPORTANT
The correct end of cycle temperature and time limits set by the NF and UK standards are fixed and cannot be changed by the user, whereas the CUSTOM standard is configurable.

For example, if the NF setting is used, a chilling cycle with probe ends correctly if the temperature of 10°C (50°F) is reached within 110 minutes.

The cycle then proceeds until the factory-set maintaining temperature is reached or the user presses STOP.

SOFT / HARD CHILLING			
Standard	**Chilling start temperature**	**Chilling end temperature**	**Chilling duration**
NF	+63°C (145.4°F)	+10°C (50°F)	110 minutes
UK	+70°C (158°F)	+3°C (37.4°F)	90 minutes
CUSTOM	CbSt°C	CCEt°C	CCtl minutes

FREEZING			
Standard	**Freezing start temperature**	**Freezing end temperature**	**Freezing duration**
NF	+63°C (145.4°F)	-18°C (64.4°F)	270 minutes
UK	+70°C (158°F)	–18°C (-0.4°F)	240 minutes
CUSTOM	CbSt°C	CFEt°C	CFtl minutes

F.4 INSTRUCTION FOR THE USER

F.4.1 Switching on

Turn on the protection switch installed upstream of the appliance and press the ON button to activate it. The ON LED lights up to signal that the appliance is powered.

F.4.2 Selecting a standard cycle

The appliance default setting is the SOFT chilling cycle.

To select a cycle follow the instructions below:

- Press the button until the required cycle led lights up (for example Hard chilling cycle); the movement is circular, it is possible to scroll forwards or backwards.
- Press the “start/stop cycle“ button ▶II.

IMPORTANT
The appliance automatically recognises when the probe is inserted in the product. If the probe is not inserted, a timed cycle will start automatically. It is necessary to wait 2 minutes after the start of the cycle for automatic recognition.
Therefore if a timed cycle starts, after 2 minutes the “time led“ will light up and the “compartment temperature“ will be displayed by default.

- At the end of a chilling or freezing cycle, the preservation phase starts automatically.

Preservation cycle is continuous, it is necessary to operate on the program in order to interrupt it.

F.4.3 Setting cycle

To change some default cycle settings proceed as follows:

Change the duration TIME

The cycle time can be modified when selecting a cycle:

To modify it, proceed as follows:

- press the button for 2 seconds;
- the display flashes to signal “modify“ mode;
- set the required value with the buttons and ;
- press the button to confirm the value, or confirmation occurs automatically after 5 seconds of inactivity;

Change the TEMPERATURE

The setpoint can be modified only in a custom cycle, during turbo cooling or in a thawing cycle, as follows:

- press the button for 4 seconds;
- the display flashes to signal “modify” mode;
- set the required value with the buttons and ;
- press the button to confirm the value, or confirmation occurs automatically after 5 seconds of inactivity.

To modify time and temperature parameters follow the instructions given in paragraph F.4.7 *Modifying USER parameters*

F.4.4 Display temperature set point and chilling or freezing end time

During a cycle, the user can view the temperature set point and end time by pressing the buttons and together.

F.4.5 Selecting a turbo cooling cycle

- Press the button to select the cycle;
- The led lights up;
- Press the button ▶II to start the cycle.

F.4.6 Selecting a thawing cycle

- Press the button to select the cycle;
- The led lights up;
- Press the button ▶II to start the cycle.

It is possible to change temperature and time according to the following values:

Temperature range

Min. setting =	+3°C
Max. setting =	+10°C

NOTE!
During the first cycle start the temperature set point is 7°C

Time range

Min. setting =	3 minutes
Max. setting =	720 minutes

F.4.7 Modifying USER parameters

To modify a parameter, follow the instructions below:

- press the buttons and together for at least 4 seconds; the TEMPERATURE display shows the parameter label and the TIME display the value label;
- to exit the display phase, wait 5 seconds without pressing any buttons;
- press the buttons and to display the required parameter;
- press the button for 2 seconds to access modify mode;
- press the buttons and to modify the value of the operation parameters
- the new value is saved automatically after 8 seconds of inactivity or by pressing the button ;

NOTE!
The parameters can be modified ONLY if no cycle is active. If a cycle is active it is possible only to display the parameter.

F.4.8 Defrost

Defrost is activated automatically during preservation. The duration of the cycles and the intervals between defrosts are factory-set.

During freezing cycle, the appliance performs an air defrost (compressor off) that removes ice from the evaporating coil while the product in the cavity is still hot. The cavity temperature in the display remains fixed for all the duration of defrost This phase quickly reaches product freezing without loss of system efficiency, especially with food that have a strong humidity release.

F.4.9 Manual defrost

To start a manual defrost press the button for 4 seconds.

To decrease the defrost time, the function can be activated with the door open, for example a manual defrost can be started leaving the blast chiller door open.

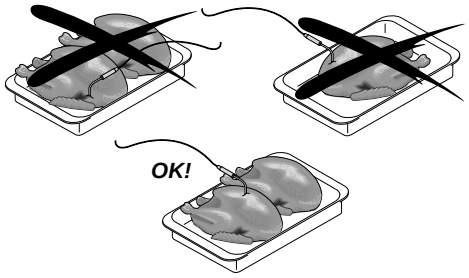
In this way the blast chiller activates the internal fans which draw air into the compartment from the outside, thereby shortening defrost times (for detailed information see paragraph “Up/Manual defrost button“ in the complete user manual on the web site).

Before every defrost, remove the drain plug located on the bottom of the compartment; refit it after defrosting.

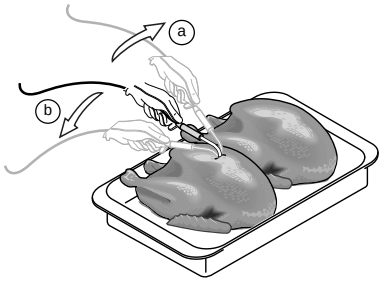
F.4.10 Proper appliance operation

Proper appliance operation during the chilling and freezing cycles depends on some factors:

- Using the probe (if present) in chilling or freezing cycles ensures good results. It is important to place the probe correctly, in the centre of the largest piece of food, making sure the tip does not protrude and, in particular, that it does not to touch the pan.

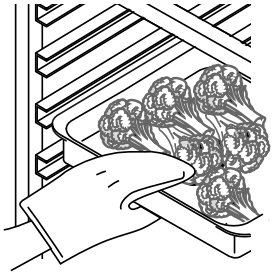


Make sure the probe is clean and sterilised when inserting it in the product, and always take care when handling it, since it is a sharp object.
At the end of the cycle, open the door and remove the probe, putting it back in its original position .

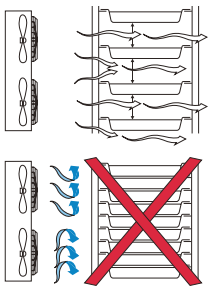


- It is advisable to keep food covered during chilling or freezing in order to facilitate the cycle. The product must be evenly distributed inside the compartment to ensure good air circulation and therefore better preservation. In any case, do not leave the door open longer than necessary when removing or loading food.

NOTE!
Remember that the pans are cold, therefore use gloves.



- It is advisable to use shallow containers (or with sides not higher than 65 mm) to allow good air circulation around the product (the greater the surface area of the food exposed to the cold air, the shorter the cycle time). Clean the containers and their support surfaces thoroughly to avoid contaminating the food. It is also advisable to put the food in the chiller using the same container it was cooked in.



F.5 ALARMS

F.5.1 Introduction

The electronic board manages two types of alarm systems:

- **HACCP** for monitoring and storing high temperature alarms. An HACCP alarm status is signalled by sounding of the buzzer, blinking of the HACCP red LED, and the alarm message appearing on the display.
- **SERVICE ALARMS** for storing and managing all the alarms available on the electronic board (except the high temperature and cycle end error alarms).

F.5.2 HACCP alarms

For managing the compartment high temperature alarm and cycle end error alarm.

If no alarm is active: the “TEMPERATURE“ display shows the message **none**, whereas the “TIME“ display remains off.

In case of an alarm the “TEMPERATURE“ display shows the alarm number **AL 1, AL 2**, etc., and the “TIME“ display shows the description of the alarm (see paragraph F.5.2.1 *Description of alarms*).

To access the menu, press the button HACCP. To exit the menu press the button again. Use the buttons and to scroll; the messages **AL 1, AL 2**, etc. will appear. After displaying the last alarm, the display shows the message “——“; the unit automatically returns to the main menu after 12 seconds of inactivity.

To cancel the alarms, press + together for 5 seconds.

CAUTION
The reset function is disabled if the operator has not seen the stored alarms and the message “RES“ appears on the TEMPERATURE display.

F.5.2.1 Description of alarms

- **High temperature alarm**
  The display shows:
  – the message **Batch**(number) **Ht**(maximum temperature reached) **C Start** Date Time **End ——**,if the alarm is still active
  EXAMPLE: **Batch 01 Ht 15C Start 25-10-01 15.48 End ——**
  – the message **Batch**(number) **Ht**(maximum temperature reached) **C Start** Date Time **End** Date Time, if the alarm has ended.
  EXAMPLE: **Batch 01 Ht 15C Start 25-10-01 15.48 End 25-10-01 17.48**
  where:
  Start Date Time indicates the start of the alarm,
  End Date Time indicates the end of the alarm (“Date” format: DD-MM-YY, “Time” format HH.MM;).
- **Cycle end error alarm**
  This type of control is done to check that a chilling/freezing cycle with probe ends correctly. If it does not end correctly, a “**Cycle duration outside limit**“ alarm is generated and the display shows:
  – the message **Batch**(number) **Ot**(cycle time) **MIN Start** Date Time **End** Date Time
  EXAMPLE: **BATCH1 Ot 120MIN Start 25-10-01 15.48 End 25-10-01 17.48.**
  where:
  (number) indicates the current day’s batch number;
  Start Date Time indicates cycle start;
  End Date Time cycle end.
  Batch number:
  Every cycle (SOFT/HARD chilling, freezing) carried out will be identified by a progressive number (1,2, …) called the “BATCH NUMBER“. It refers to the current day and will be reset to **0** at the start of a new calendar day.

NOTE!
N.B. In case of timed chilling/freezing, there are no cycle-end control alarms.

F.5.3 Service alarms

All alarms will be stored as follows:

- the “TEMPERATURE“ display shows the alarm number, for example “AL 1“, “AL 2“, etc.,
- whereas the “TIME“ display shows the ALARM CODE, for example “E1“, “b1“, etc.

If no alarm is active: When the button ⚠ is pressed, the first alarm, i.e. the last to occur, is displayed. Press the button again to go to the next alarm, and likewise to scroll all the stored alarms. After displaying the last alarm, the message “——” appears on the display and after 5 seconds the unit automatically returns to the main menu. When the next alarm occurs, the current ones will be deleted (automatic reset). If an alarm is active, pressing the button ⚠ silences the buzzer and displays the alarm message. Press the button again to go to the next alarm, and likewise to scroll all the stored alarms. After displaying the last alarm, the message “——” will appear on the display and after 5 seconds the unit automatically returns to the main menu. No cancelling from the memory (i. e. no reset) occurs when alarms are active.

To cancel the alarms, press + together for 5 seconds.

CAUTION
The reset function is disabled if the operator did not see the stored alarms and the message “RES“ appears on the “TEMPERATURE“ display.

NOTE!
For the list of alarms see chapter H.2 *Troubleshooting*

F.6 CONNECTIVITY ACCESSORY

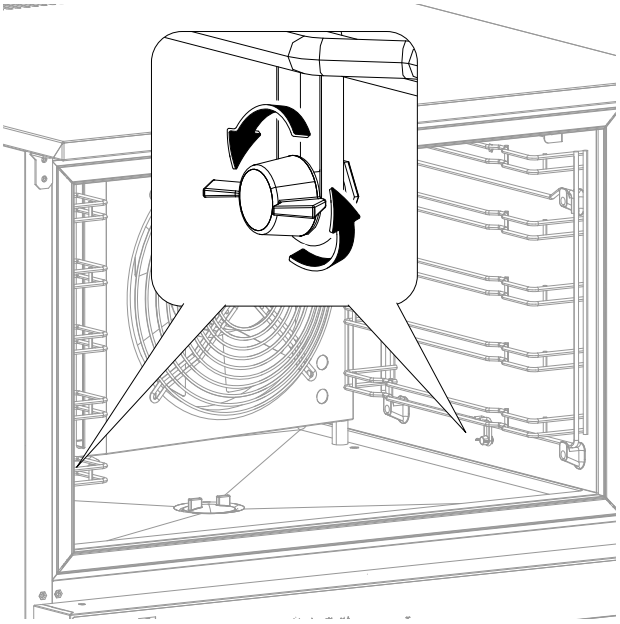
The term “Connectivity“ refers to the capability of the appliance to be connected to external remote devices in order to share information, set-up configurations, update firmware, manage maintenance operations, etc.

NOTE!
To install the accessory refer to the installation instructions included in the kit.

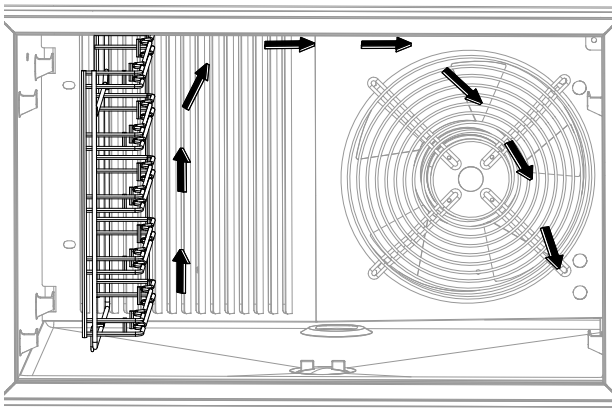
F.7 Rack position for pastry trays

To modify rack position proceed as follow:

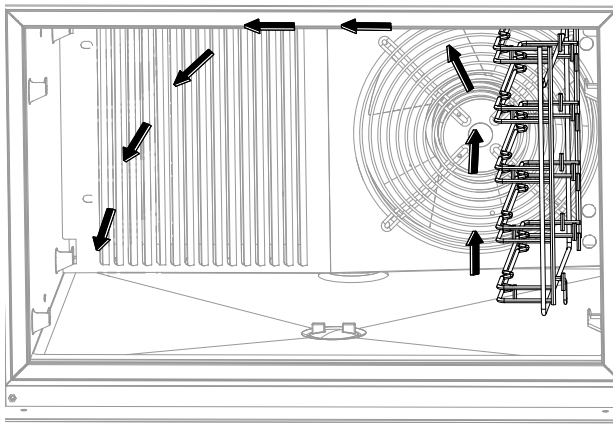
1.



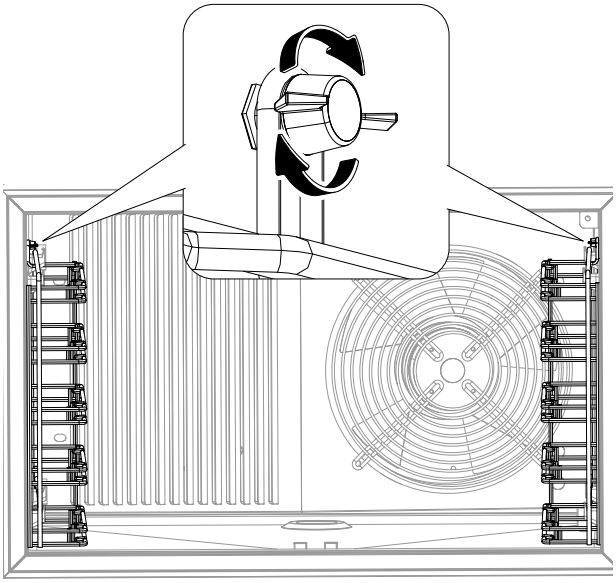
3.



2.



4.



G MACHINE CLEANING AND MAINTENANCE

WARNING

Refer to "*Warning and Safety Information*".

G.1 Ordinary maintenance

G.1.1 Care information

Care operations have to be carried out by the owner and/or user of the appliance.

IMPORTANT
Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.

G.1.2 Cleaning introduction

For detailed information regarding appliance cleaning refer to paragraph A.12 *Cleaning the cabinet and accessories*.

G.1.3 Cleaning the probe

IMPORTANT
Pay particular attention when handling the probe; remember that it is a sharp object, therefore handle it very carefully, even during cleaning.

Clean the probe regularly to ensure its efficiency. The probe must be cleaned by hand, using lukewarm water and neutral soap or products that are over 90% biodegradable, then rinsed with clean water and a sanitising solution.

CAUTION
Do not use boiling water to clean the probe.

G.1.4 Cleaning the pan holder structure (for 15-25-40kg GN 1/1 models)

The pan holder structure can be removed by undoing the screws located on the bottom, and is dishwasher safe.

G.1.5 Periods of non-use

If the appliance is not going to be used for some time, take the following precautions:

- disconnect the power supply or remove the plug from the power socket, if present;
- carefully clean the internal parts of the appliance;
- remove all food from the compartment and clean the inside and accessories;
- clean the cabinet, going over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil to create a protective film;
- leave the door or drawers, if present, open so that air can circulate inside, preventing the formation of unpleasant odours;
- periodically air the premises.

H TROUBLESHOOTING

H.1 Introduction

Certain faults may occur during normal use of the appliance. In some cases, faults can be eliminated easily and quickly by following the indication below.

The display, if present, always shows a warning message or alarm describing the occurring fault.

⚠	Warnings icon
⊗	Alarms signalling icon

If the fault persists, contact the Customer Care Service:

1. Disconnect the appliance from the main power supply;
2. Switch off the safety circuit breaker ahead of the appliance;
3. Remember to specify:
   - the type of fault
   - the appliance PNC (product number code)
   - the Ser. No. (appliance serial number).

IMPORTANT
The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.
The dataplate giving the product and technical data is located inside the appliance. The plate giving the appliance PNC code and serial number is located in the unit compartment.

H.2 Troubleshooting

ANOMALY	TYPE OF ANOMALY	DESCRIPTION	POSSIBLE CAUSES	ACTIONS
B1	ALARM	Condenser high temperature	• Condenser dirty • Air circulation issues at the condenser • Condenser motor fan not working	• Check air circulation around condenser: remove obstructions if needed. • If the alarm persists, Call Service.
B2	ALARM	Door open	• Door opened • Door microswitch failure	• Close the door. • If the problem persists, Call Service
B3	ALARM	Memory full	Electronic board memory storage full	The machine cannot record HACCP data: reset HACCP memory
B4	ALARM	Power failure	External supply energy missing or interrupted for a certain time (factory parameter PFt set at 10 min) during a cycle	• Check the food in the cavity has not been exposed too long at room temperature, that might lead to HACCP issues. • Carefully check that the appliance cable is intact and that the plug is inserted correctly into the power socket (the power socket has to be functioning). • If the problem persists Call Service.

E1	ALARM	Cavity low temperature	• Preservation temperature set cannot be reached in time • Compressor relay and solenoid valve are stuck • Issue with the parameters	• Switch OFF/ON the machine; if the warning shows up again after 60 min, keep the cavity door opened to allow faster temperature increase or start a manual defrost cycle and after that set the preservation cycle. • Set preservation tempera-ture being not too high aompared to the previous freezing or chilling program. • If the alarm persists, Call Service.
E2	ALARM Stop cycle	Low Evaporator Temperature	• Evaporator motor fan(s) failure • Evaporator obstructed or iced • Evaporator temperature sensor calibration issue • Thermostatic valve regu-lation issue	• Switch OFF/ON the machine. Run a manual defrost cycle or leave the door opened. • If the problem persists, Call Service.
E3	ALARM	Cavity Sensor failure	• Connector failure • NTC sensor failure • PCB failure	• The unit continue working in recovery mode: check chill-ing/freezing result. The door frame heater will always be ON during any cycles. • Call Service to restore full unit functionality.
E4	ALARM	Evaporator probe faulty or disconnected	• Connector failure • NTC sensor failure • PCB failure	• The unit continues working in recovery mode: defrost cycles will last longer. • Call Service to restore full unit functionality.
E5	ALARM	Room probe faulty	• Connector failure • NTC sensor failure • PCB failure	• The unit continues working. • The door defrosting heaters will be ON during any cycle. • Call Service to restore full unit functionality.
E6	ALARM	Condenser probe faulty	• Connector failure • NTC sensor failure • PCB failure	• The unit continues working. • Call Service to restore full unit functionality.
E7	ALARM	Core probe 1 faulty	• Food probe misuse (for example, wire pulled or squeezed) • Connector failure • Probe failure • PCB failure	• Until at least one of the temperature sensing point is working it is possible to work with the food probe. • If all the temperature sens-ing points are failing it is possible to work with time set cycles. • Call Service to restore full functionality.

E8	ALARM	Core probe 2 faulty	• Food probe misuse (for example, wire pulled or squeezed) • Connector failure • Probe failure • PCB failure	• Until at least one of the temperature sensing point is working it is possible to work with the food probe. • If all the temperature sensing points are failing it is possible to work with time set cycles. • Call Service to restore full functionality.
E9	ALARM	Core probe 3 faulty	• Food probe misuse (for example, wire pulled or squeezed) • Connector failure • Probe failure • PCB failure	• Until at least one of the temperature sensing point is working it is possible to work with the food probe. • If all the temperature sensing points are failing it is possible to work with time set cycles. • Call Service to restore full functionality.
E10	ALARM Stops cycle	High pressure circuit warning	• The condenser is dirty • The condenser motor fan is not working. • Start-up capacitor for condenser fan is faulty. • • Food temperature in the cell is too high. • Pressure switch capillary obstruction.	• Check possible obstructions for the air flow to cool the condenser: remove obstructions if any and use a vacuum cleaner to remove dirt from the protection grid. • Ensure the condenser does not get hot air from the room. • Do not quickly repeat chilling/freezing of very hot food. • If the problem persists Call Service.
E11	ALARM Stops cycle	Compressor overload	• Room temperature (or compressor surrounding area temperature) too high. • Condenser dirty. • Refrigerant circuit obstructed (Dehydration filter/Thermostatic valve/ Solenoid Valve). • 3-phase line: 1 line missing. • Voltage fluctuations (low rate voltage).	Switch OFF/ON the machine: • ensure the temperature of the compressor surrounding area does not exceed 40°C: ventilate the room if necessary; • Call Service if the problem persists.
E12	ALARM	Evaporator fan failure	• Motor fan overload • Other electro-mechanic failure	• Check food chilling/freezing result • If the problem persists, Call Service

E13	ALARM	Internal clock failure/ Battery low	• Date setting. • Clock battery discharged. • Low room temperature (normally below 10°C) and unit often disconnected from the mains. • Clock battery older than 3 years. • Shortcut causing the battery to quickly discharge.	• Check if current date is set: set the current date if needed. • The unit can continue to work. • All data, programs, setting will be lost: report these data on paper to restore after battery replacement. • Call Service to replace the battery. Attention: HACCP data will not be correct
The appliance does not switch on.	— — — —	— — — —	• Electric supply issue	• Make sure the plug is properly inserted in power socket. • Make sure the socket is powered. • check (if present) the suitability of the fuse on the plug; otherwise contact the assistance service to replace the fuse, which must have the same characteristics as the one being replaced. • If the problem persists Call Service.
The inside temperature is too high.	— — — —	— — — —	• Door left open • Issue with thermostat setting • Excessive load • Heat source near the appliance	• Make sure the doors close properly. • Check the thermostat setting. • Make sure there is no heat source near the appliance. • Make sure the product is correctly loaded. • If the problem persists Call Service.
The appliance is too noisy.	— — — —	— — — —	• Unit unlevelled or touching other equipment	• Make sure the appliance is properly levelled. An unbalanced position can set off vibrations. • Make sure the appliance is not touching other equipment or parts which could reverberate. • If the problem persists Call Service.

If the fault persists after carrying out the above checks, contact the Customer Care Service, remembering to specify:

A. the type of fault;
B. the appliance PNC (production number code);
C. the Ser. No. (appliance serial number).

NOTE!
The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture:

I LIST OF USER PARAMETERS

SYMBOL		RANGE
MIN	Internal clock: Minutes	0..59
HOUR	Internal clock:Hours	0..23
DAY	Internal clock: Day	1..31
MON	Internal clock: Month	1..12
YEAR	Internal clock: Year	0..99
SrF	Indicates the compartment temperature setpoint for the positive maintaining cycle and preservation phase after positive chilling.	-25..10°C/F

SFF	Indicates the compartment temperature setpoint for the negative maintaining cycle and preservation phase after negative chilling.	-25..10°C/F
LAC	Temperature delta for preservation/absolute temperature setpoint below which a low temperature alarm is generated	-50..125°C/F
HAC	Temperature delta for preservation/absolute temperature setpoint above which a high temperature alarm is generated	-50..125°C/F
CdiF	Indicates if the LAC and HAC temperature limits are expressed in a differential (d) or absolute (A) way.	A/d
SLd	Indicates the duration of the sanitation cycle	0..240
bCCy	Buzzer modes for signalling correct end of a chilling cycle “nob“ = buzzer off; “bbl“ = buzzer on for 30 seconds; “llb“ = buzzer on until any button is pressed	Nob bbl lbl
bFCy	Buzzer mode for signalling HACCP alarms	
bAll	Buzzer mode for signalling a generic alarm	
CCEt	“CUSTOM“ Standard: POSITIVE CHILLING END TEMPERATURE	0..CbSt°C/F
CCtI	“CUSTOM“ Standard: POSITIVE CHILLING END TIME	0..360 min
CFEt	“CUSTOM“ Standard: NEGATIVE CHILLING END TEMPERATURE	-35..CbSt°C/F
CFtI	“CUSTOM“ Standard: NEGATIVE CHILLING END TIME	0..360°C/F
CbSt	“CUSTOM“ Standard: CHILLING START TEMPERATURE	0..127°C/F
EICE	The parameter enables the Utility of the cycles ICE P1 and P2 in place of the customisable programmes	Y/N
tPrA	Indicates the printing interval during a chilling cycle. If set to 0 only the temperatures at the start and end of the cycle are printed.	1..255 min
tPrC	Indicates the printing interval in preservation/maintaining. If set to 0 no values are printed.	1..255 min
Adr	Network address.	01-FF
nOr	Indicates the “NF“, “UK“ or “CUSTOM“ reference Standards	nF, Uk, CuSt
REL	Software version.	-

NOTE!
The default parameters (DEF) may vary for different appliance models.

CE

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