

DEEP CHILLER AND FREEZER EVJ815



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EN USE AND MAINTENANCE MANUAL

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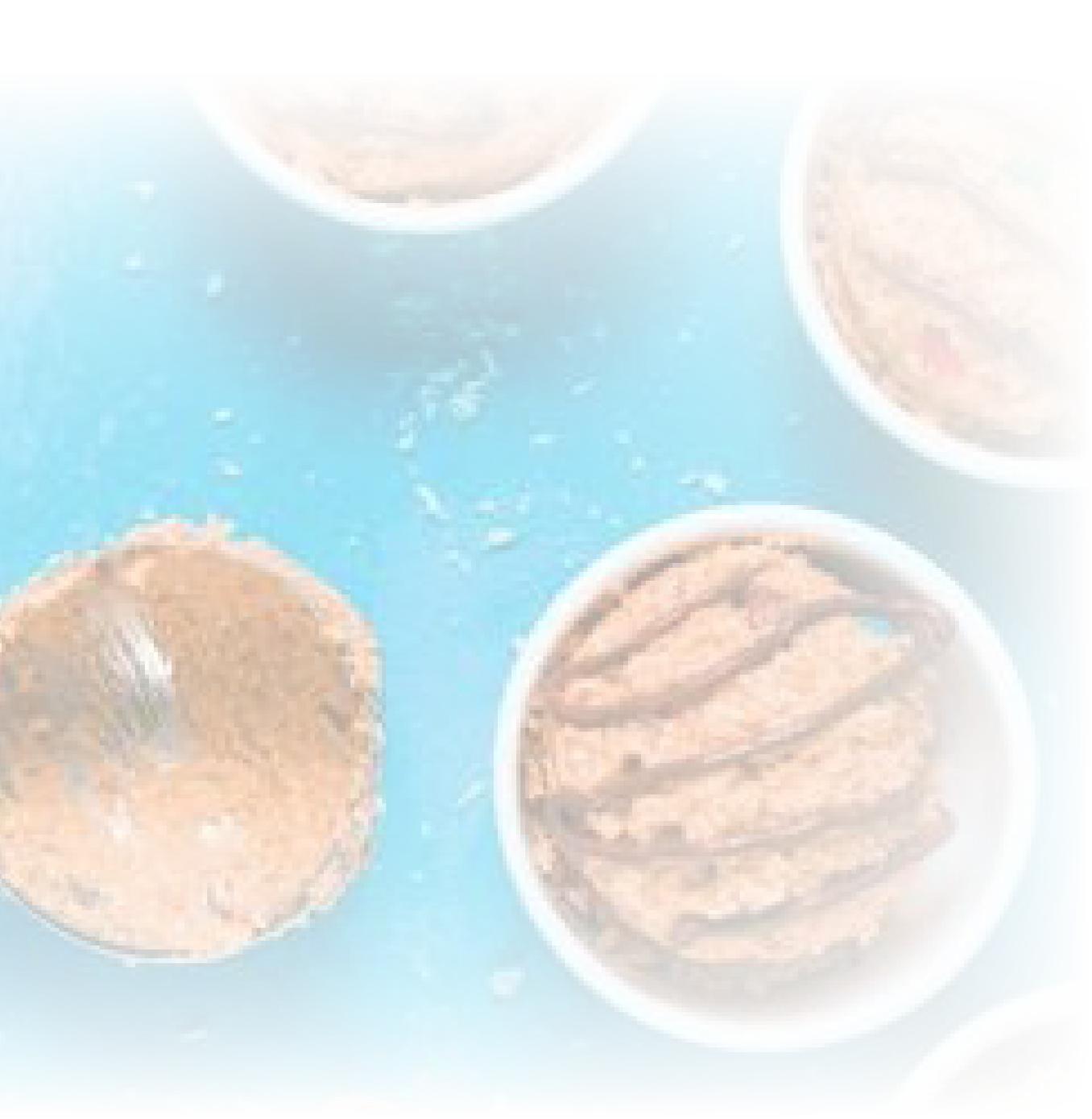
Congratulations on having purchased our equipment!

Work is simpler due to the intuitive user interface graphics, designed to simplify function access, that are displayed to be immediately identified and promote user and device interaction.

A concentration of technology in a single equipment allowing to perform different and complementary activities for the best efficiency in the kitchen.

This manual furnishes all necessary information necessary for correct device use and appropriate maintenance.

Read the instructions carefully before any operation, as they provide essential indications concerning the device safety state.



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Safety instructions for use

- Use and cleaning other than those indicated and foreseen in this booklet are considered improper and can cause damages, injuries or fatal accidents, null and void the warranty and hold the manufacturer harmless from any liability.
- Read this manual carefully before using the equipment and maintenance and keep it for any further future consultation by the various operators.
- In the event that the equipment is transferred, give this manual to the new user.
- Use is solely reserved to appropriate and trained personnel who attend periodic refresher courses.
- Keep away from electrical parts with wet hands or bare feet.
- IT IS absolutely forbidden to tamper with or remove the supplied safety devices (protective grids, danger stickers, etc...). The manufacturer declines all responsibility if the above instructions are not followed.
- Do not insert screwdrivers or other objects between guards (fan guards, evaporator guards, etc.).
- For good compressor and evaporator unit operations, never obstruct the air vents.
- In the event of fire, do not use water. Install a CO₂ (carbon dioxide) extinguisher and cool the motor compartment as quickly as possible.

Correct equipment use

- This equipment is considered a food processing machine (Regulation (EC) No 1935/2004), intended for the processing of food products in industrial and professional kitchens. It is not suitable for the storage of pharmaceutical, chemical or any other non-food product.
- The following instructions must be followed for best equipment performance:
 - Package or otherwise protect food especially if they contain aromas or spices.
 - Arrange foodstuffs inside the equipment to avoid limiting air circulation, avoiding placing paper, cardboard, cutting boards, etc- that can hinder air passage on the racks.
 - Avoid frequent and prolonged door opening as much as possible.
 - If the door was opened, wait a few seconds before re-opening it.
 - Gradually arrange food starting from the bottom up; vice versa, remove food starting from the top down.
- Refrigerators have been made and designed with the proper shrewdness to guarantee user's health and safety and do not have hazardous corners, shape surfaces or protruding elements from the specified areas. Their stability is guaranteed even when the doors are open; however, it is forbidden to hang on to the doors.
- Failure to follow these instructions could cause damages and injuries, even fatal, and null and voids the warranty.

In the event of equipment malfunctions...

- If the equipment does not work or functional or structural alterations are noted, disconnect it from the power and water mains and contact a service centre authorised by the manufacturer without attempting to repair it on your own. The use of original spare parts is recommended. The manufacturer declines all responsibility for the use of non-original spare parts.
- To ensure that the device is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre at least once a year.
-
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Warning

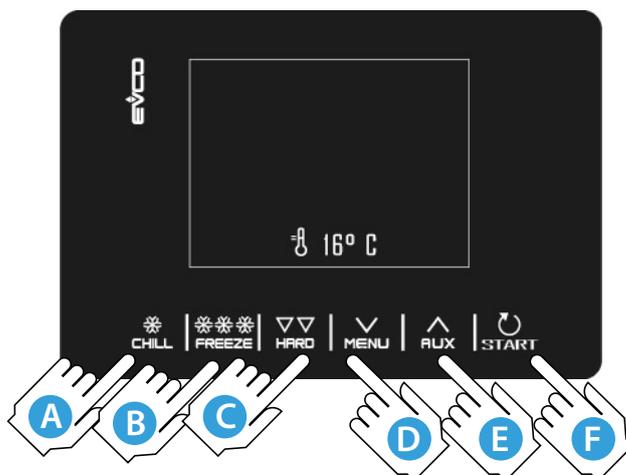
- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in (IEC 60335-2-89)
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer (IEC 60335-2-89)
- Do not damage the refrigerant circuit (IEC 60335-2-89)
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer (IEC 60335-2-89).



Risks associated with equipment use

- **RISKS DUE TO MOVING ON WHEELS:** if the equipment is fitted with wheels, be careful not to push the equipment roughly when moving to prevent it from tipping over and being damaged, also pay attention to any unevenness of the sliding surface. The equipment fitted with wheels cannot be levelled, so make sure that the supporting surface is perfectly horizontal and flat. Always lock the wheels with the appropriate catches.
- **RISKS DUE TO TIPPING OVER:** the cabinet, once positioned, must be locked with special clamps as the weight of the door tends to list it to the right with the risk of tipping over. If the cabinet is placed on wheels, it is not possible to anchor it; therefore, we recommend to pay **the utmost attention** when opening the door, especially if the equipment is empty.
- **RISKS DUE TO MOBILE ELEMENTS:** the only mobile element is the fan but does not constitute any risk since it is protected by a protection grate secured with screws.
- **RISKS DUE TO LOW/HIGH TEMPERATURES:** stickers marked "TEMPERATURE HAZARD" were affixed near areas with low/high temperature risks.
- **RISKS DUE TO ELECTRICITY:** risks of electrical nature were resolved by designing electrical systems as per regulations CEI EN 60335-1. Special "high voltage" stickers identify areas with electrical hazards.
- Noise levels lower than 70 dB.
- Be careful not to get your fingers jammed when closing the door.

INTERFACE



A	Chill	<ul style="list-style-type: none"> - Enables the quick selection of a blast chilling cycle. - Once a blast chilling cycle has been selected, it makes it possible to switch from temperature controlled blast chilling to time controlled blast chilling and vice versa. - During the quick selection of blast chilling/freezing cycle: by touching the key three times in succession, the controller moves to the stand-by page. - Within a menu or when setting a parameter: acts as the "ESC" key and returns the controller to the page above. - N.B. When a cycle is in progress the key is not active; to stop the cycle press the "START" key for 2 seconds.
B	Freeze	<ul style="list-style-type: none"> Enables the quick selection of a blast freezing cycle. - Once a blast freezing cycle has been selected, it makes it possible to switch from temperature controlled blast freezing to time controlled blast freezing and vice versa.
C	Hard	<ul style="list-style-type: none"> - Once the blast chilling/blast freezing cycle has been selected, it makes it possible to switch from hard to soft mode and vice versa.
D	Menu	<ul style="list-style-type: none"> - From the Home page: gives access to the setting menu. - Within a menu: enables navigation down a level. - During parameter setting: decreases the value of the element to be modified.
E	Aux	<ul style="list-style-type: none"> - From the Home page: gives access to the menu for selecting special cycles - Within a menu: enables navigation up a level. - During parameter setting: increases the value of the element to be modified.
F	Start	<ul style="list-style-type: none"> - Short press: starts the selected function or gives access to the selected menu page. - Long press for 2 seconds: interrupts the cycle in progress - During parameter setting: enables the value to be modified, while pressing a second time confirms the set value.

USE

KEYS

	Cabinet temperature
	Core temperature
	Blast chilling
	Hard blast chilling
	Blast freezing
	Soft blast freezing
	Time-controlled cycle
	Compressor output on
	Cycle in progress
	Door open The icon will automatically disappear the next time the door is closed or when a key is pressed
	Fish sanitation cycle in progress
	Ice cream hardening cycle in progress
	Thawing cycle in progress
	Number of the phase in progress
	Blast chilling/blast freezing cycle completed successfully
	Blast chilling/blast freezing cycle not completed successfully
	Custom recipe recording

SETTINGS

The list of settings is accessed by pressing "Menu" on th Home pag.

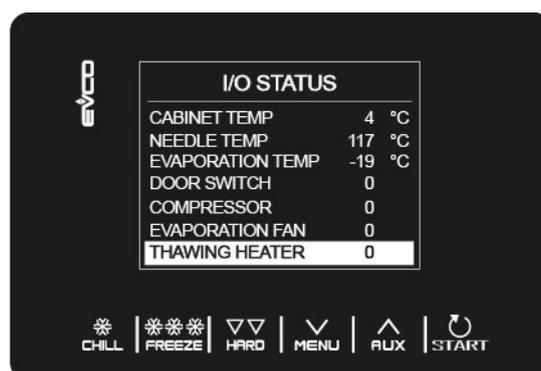


USE

Languages

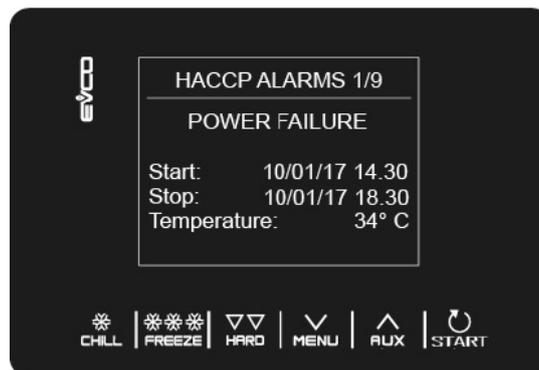
The choice of languages consists of Italian, English, French, German, Spanish, Portuguese, Simplified Chinese and

Internal status



HACCP alarms

Access the Settings with the "Menu" key, select HACCP ALARMS and press "Start" to see the last 9 HACCP alarms stored. If there are no HACCP alarms stored, the display will show the words <<NO ALARM>>.



The following HACCP alarms are listed:

- Blast chilling/blast freezing cycle duration
- Power failure
- Door open
- High temperature alarm
- Low temperature alarm

The time of their appearance will only be shown if an RTC is installed.

Real time clock

On the REAL-TIME CLOCK page, if the "Start" key is pressed, the 2 digits indicating the year start to flash. The value can be set by using the "Start" "Aux" keys, and then confirmed by pressing the "Start" key. Continue using this procedure to complete the changes. Once the date and time have been set, you will be returned to the previous menu after 50 seconds of inactivity or pressing the "Chill" key.

FUNCTIONS

Operating cycles

The device is capable of managing the following chilling/freezing cycles:

- temperature controlled blast chilling and conservation
- hard temperature controlled blast chilling and conservation
- time controlled blast chilling and conservation
- hard time controlled blast chilling and conservation
- temperature controlled blast freezing and conservation
- soft temperature controlled blast freezing and conservation
- time controlled blast freezing and conservation
- soft time controlled blast freezing and conservation

The blast chilling or blast freezing functions can be accessed quickly by pressing the keys "Chill" and "Freeze".

In addition to the blast chilling and blast freezing cycles, the controller is able to manage the following special cycles:

- pre-cooling
- manual defrosting
- fish sanitation
- ice cream hardening
- cabinet sterilisation (only if the UV lamp is mounted on the equipment).
- needle probe heating (optional)
- recipes (programmes with predefined cycles)

Si accede al menu dei CICLI SPECIALI premendo il tasto "Aux".



USE

Blast chilling and conservation

Pressing the "Chill" enables selection of a blast chilling cycle respectively. The device will offer a time or a temperature controlled program depending on the setting of P3: to switch from one mode to the other, press the "Chill" key again.

Once the desired cycle has been selected, by pressing "Soft" key is possible to add an hard phase that will be carried out preliminary to the standard phase, thus changing from a single phase to a two phase cycles.

Example of a temperature controlled blast chilling cycle, addition of a hard phase, quick change of the cabinet setpoint for the soft phase and start cycle.



The selected cycle will offset either the pre-loaded settings for that cycle, or the settings of the last cycled carried out. By pressing "Aux" "Menu" it will be possible to quickly change the value of an individual data (set by parameter r35) within the permitted ranges. Once the change has been made press "Start" to carry out the cycle.

If it is a temperature controlled cycle, a test will be performed to check that the needle probe has been correctly inserted in the food item to be blast chilled. If the test is not successful, the cycle automatically switches to time controlled mode: the buzzer sounds and the type of cycle control is converted from temperature to time on the display.



On completion of the blast chilling cycle, when the needle probe has reached the right temperature or the time period is finished, the buzzer sounds and the conservation phase begins. If the temperature controlled cycle is not completed in the allotted time, the problem will be notified by displaying an alarm message.



The conservation phase is not timed and is only terminated when the "Start" key is pressed for 2 seconds.

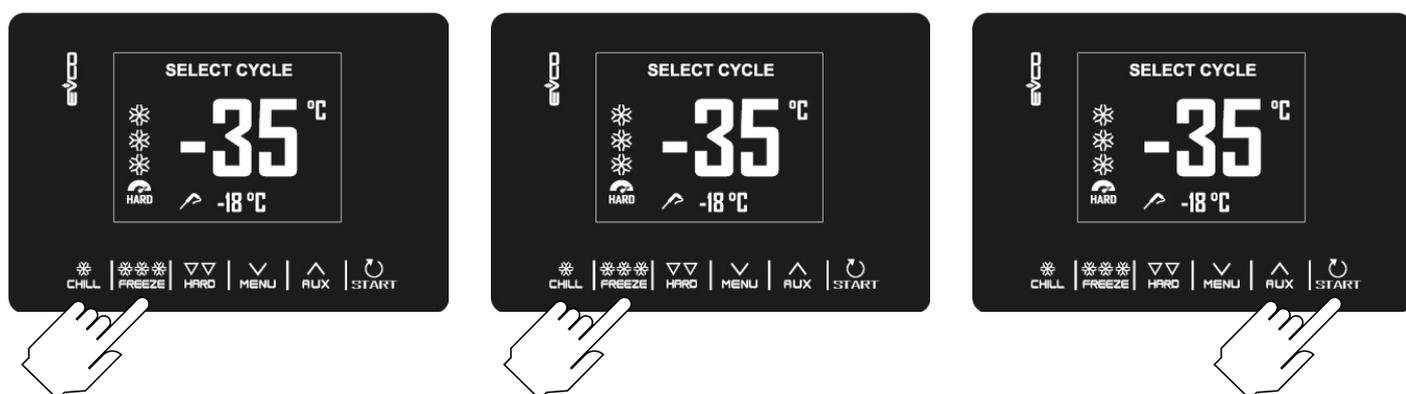
Defrosting is always enabled during a conservation phase.

While a cycle is being carried out, by pressing the "Menu" key it is possible to access an advanced page where the working setpoints for the cycle in progress can be modified and all of the machine's internal status data displayed.

Blast freezing and conservation

Pressing the "Freez" enables selection of a blast freezing cycle respectively. The device will offer a time or a temperature controlled program depending on the setting of P3: to switch from one mode to the other, press the "Freeze" key again. Once the desired cycle has been selected, by pressing "Hard" key is possible to add an hard phase that will be carried out preliminary to the standard phase, thus changing from a single phase to a two phase cycles.

Example of a temperature controlled blast chilling cycle, addition of a hard phase, quick change of the cabinet setpoint for the soft phase and start cycle.



The selected cycle will offset either the pre-loaded settings for that cycle, or the settings of the last cycled carried out. By pressing "Aux" "Menu" it will be possible to quickly change the value of an individual data (set by parameter r35) within the permitted ranges. Once the change has been made press "Start" to carry out the cycle.

If it is a temperature controlled cycle, a test will be performed to check that the needle probe has been correctly inserted in the food item to be blast chilled. If the test is not successful, the cycle automatically switches to time controlled mode: the buzzer sounds and the type of cycle control is converted from temperature to time on the display.



On completion of the blast freezing cycle, when the needle probe has reached the right temperature or the time period is finished, the buzzer sounds and the conservation phase begins. If the temperature controlled cycle is not completed in the allotted time, the problem will be notified by displaying an alarm message.

The



The conservation phase is not timed and is only terminated when the "Start" key is pressed for 2 seconds. Defrosting is always enabled during a conservation phase.

While a cycle is being carried out, by pressing the "Menu" key it is possible to access an advanced page where the working setpoints for the cycle in progress can be modified and all of the machine's internal status data displayed.

USE

Precooling

This is a refrigeration cycle of infinite duration that can precede all operating cycles. It can also be used as a refrigeration cycle of infinite duration.

The SPECIAL CYCLES menu is accessed from the "Aux" button and PRECOOLING is selected: at this point the work SETPOINT setting screen is displayed, the value of which is given by parameter r12 but can be modified using the "Aux"/"Menu" buttons. The next time you press "Start" the cycle will start.



Once the required cabinet setpoint has been reached, the buzzer sounds and the cycle continues and maintains the cabinet temperature achieved until the "Start" key is pressed for 2 seconds or until a blast chilling/blast freezing cycle starts up.

If, on the other hand, blast chilling and blast freezing cycles are selected while a pre-cooling program is in progress, the device will display the cycle settings.

During a pre-cooling cycle, defrosting is enabled.

In the event of a power failure, the cycle will be resumed.

Manual defrosting

A defrosting cycle can be started manually only if certain temperature conditions are met (see parameters d2 and d3).

Access the SPECIAL CYCLES menu using the "Aux" key and select DEFROSTING: at this point the word DEFROSTING will appear and the next time "Start" is pressed the cycle will start.

If the evaporator probe is present and the conditions for defrosting are not satisfied, when the START key is pressed, the device returns to the SPECIAL CYCLES menu and defrosting is not carried out.

If a defrosting is set to be carried out with the door open (d1=3), the message "OPEN DOOR" will be displayed if it is closed..



PARAMETERS

Parameter	Description	Standard	U.M.
Ingressi analogici			
CA1	Cabinet probe offset	0	°C
CA2	Evaporator probe offset	0	°C
CA3	Condenser probe offset	0	°C
CA4	Needle probe offset	0	°C
P0	Type of probe; 1=NTC	1	----
P2	Temperature measurement unit; 0=°C;	0	----
P3	Enable needle probe; 0=No; 1=Yes	1	----
P4	Configuration of third measurement input	0	----
Main regulator (part 1)			
r0	Cabinet setpoint differential in blast chilling, blast freezing, sanitation, ice cream hardening	2.0	°C
r1	Duration of time controlled blast chilling	110	min
r2	Duration of time controlled blast freezing	270	min
r3	Product temperature to end temperature controlled blast chilling and to end the soft phase in temperature controlled soft freezing	3.0	°C
r4	Product temperature to end temperature controlled blast freezing; see also parameter r6	-18	°C
r5	Maximum permitted duration for temperature controlled blast chilling; see also parameter r3	140	min
r6	Maximum permitted duration for temperature controlled blast freezing; see also parameter r4	300	min
r7	Cabinet temperature setpoint during blast chilling and the softphase of soft blast freezing; see also parameter r0	0	°C
r8	Cabinet temperature setpoint during blast freezing and ice cream hardening; see also parameter r0	-40	°C
r9	Cabinet temperature setpoint during the hard phase of hard blast chilling; see also parameter r0	-20	°C
r10	Cabinet temperature setpoint during conservation after blast chilling and hard blast chilling; see also parameter r0	2	°C
r11	Cabinet temperature setpoint during conservation after blast freezing and soft blast freezing; see also parameter r0	-20	°C
r12	Cabinet temperature setpoint during pre-cooling; see also parameter r0	-25	°C

USE

Parameter	Description	Standard	U.M.
Main regulator (part 2)			
r13	Product temperature to end the hard phase of hard temperature controlled blast chilling	15	°C
r14	Duration of the hard phase of hard time controlled blast chilling (i.e. the percentage of the value set by parameter r1). Duration of the soft phase of time controlled soft blast freezing (i.e. the percentage of the value set by parameter r2)	60	%
r15	Product temperature below which the count for maximum duration begins for temperature controlled blast chilling or blast freezing	75	°C
r17	Minimum gap between the product and cabinet temperatures, according to which the first phase of the test for correct insertion of the needle probe is considered successfully completed	5	°C
r18	Duration of the second phase of the test for correct insertion of the needle probe	60	s
r19	Cabinet temperature setpoint for the first phase of sanitation	0	°C
r20	Product temperature setpoint for the first phase of sanitation and cabinet temperature setpoint for the second phase of sanitation	1	°C
r21	Duration of second sanitation phase	1	h
r22	Cabinet temperature setpoint for the third phase of sanitation	0	°C
r23	Maximum duration of the first sanitation phase	2	h
Compressor protection (part 1)			
C0	Minimum time between restoration of power supply after a power failure occurring during an operating cycle and compressor switch-on	1	min
C1	Minimum time between two consecutive compressor switch-ons	5	min
C2	Minimum time between compressor switch-off and subsequent switch-on	3	min
C3	Minimum compressor-on time	90	min
C4	Compressor-off time during cabinet probe error ("CABINET PROBE" code) occurring during conservation after blast chilling and blast freezing; see also parameters C5 and C9	3	min
C5	Compressor-on time during cabinet probe error ("CABINET PROBE" code) occurring during conservation after blast chilling; see also parameter C4	5	min
C6	Condenser temperature above which the condenser overheating alarm is activated ("COND OVERHEATING" code)	80	°C

Parameter	Description	Standard	U.M.
Compressor protection (part 2)			
C7	Condenser temperature above which the compressor locked alarm is activated ("COMP LOCKED" code), once the time set for C8 has elapsed	90	°C
C8	Activation delay of the compressor locked alarm ("COMP LOCKED" code) due to threshold C7 exceeded	1	min
C9	Compressor-on time during cabinet probe error ("CABINET PROBE" code) occurring during conservation after blast freezing; see also parameter C4	8	min
Defrost			
d0	Defrost interval	8	min
d1	Type of defrost 0 = electrical (during defrosting the compressor is switched off, the defrost output is activated and the evaporator fan switched off) 3 = air with door open (during defrosting the compressor is switched off and the defrost output is activated. The evaporator fan is switched on, provided the door is open or provided the door switch input is on and that parameter i0 is set to a value other than 0)	3	----
d2	Evaporator temperature to end defrosting; see also parameter d3	2	°C
d3	Maximum defrost duration	25	min
d4	Enable defrost at the start of blast chilling and of blast freezing 0 = no	0	----
d5	Defrost delay from the beginning of conservation 0 = defrost starts as soon as conservation is started and is repeated in accordance with parameter d0	0	----
d7	Drip time after a defrost, in which the compressor and the evaporator fan are switched off and the defrost output is deactivated	2	min
d15	Minimum consecutive compressor-on duration for starting hot gas defrost, if d1 is set to 1	0	min
d16	Pre-drip time if d1 is set to 1 (hot gas defrost), in which the compressor and the evaporator fan are off and the defrost output remains activated	0	min

Parameter	Description	Standard	U.M.
Evaporator and condenser fans			
F1	Evaporator temperature above which the evaporator fan switches off during pre-cooling/blast chilling/blast freezing/sanitation/ice cream hardening; see also parameter F8	-1	°C
F3	Duration of evaporator fan-off time (while the evaporator fan is off the compressor may be switched on, the defrost output is de-activated and the evaporator fan stays off)	2	min
F7	Evaporator temperature below which the evaporator fan switches on after dripping		
F8	Parameter F1 and F17 differential	2	°C
F15	Evaporator fan delay from when the door is closed, or the door switch input is deactivated	15	s
F17	Cabinet temperature above which the evaporator fan switches off during pre-cooling/blast chilling/blast freezing/sanitation/ice cream hardening; see also parameter F8	70	°C
F49	Fan operating mode during conservation 0 = in parallel with the compressor	0	----
Digital inputs			
i0	Effect of the door opening, or when the door switch input is activated 2 = the evaporator fan is switched off and the cabinet light is on, once the time set by parameter i2 has elapsed, the device displays the alarm and the buzzer is activated until the door is closed. See also parameter F15	2	----
i1	Door switch input polarity 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)	1	----
i2	Door open duration for recording open door alarm and deactivating all outputs except light and alarm	3	min
i5	Function linked to multi-purpose digital input: 0 = high pressure switch	0	----
i6	Multi-purpose input polarity 1 = normally closed (input active with contact open)	1	----
i7	Multi-purpose alarm signalling delay -1 = alarm not signalled	5	s

Parameter	Description	Standard	U.M.
Digital outputs			
u1	Load managed by output K4 1=condenser fan	1	----
u2	Load managed by output K5 1=UV lamp; 2= needle probe heater	2	----
u5	Cabinet temperature over which the door heaters are switched off	15	°C
u6	Time the UV lamp is on for the sterilisation cycle	30	min
u7	Temperature to end needle probe heating; see also parameter u8	40	°C
u8	Maximum duration of needle probe heating; see also parameter u7	2	min
u11	Enable evaporator ventilation during sterilisation (only valid if u1=1) 1=yes	1	----

Parameter	Description	Standard	U.M.
Temperature alarms			
A1	Cabinet temperature below which the minimum temperature alarm is activated (relative to the working setpoint, i.e. "r10-A1" during conservation after blast chilling and "r11-A1" during conservation after blast freezing ("LOW TEMPERATURE" code); see also parameter A11	6	°C
A2	Enable minimum temperature alarm ("LOW TEMPERATURE" code): 0 = no; 1 = yes	0	----
A4	Cabinet temperature above which the maximum temperature alarm is activated (relative to the working setpoint, i.e. "r10+A4" during conservation after blast chilling and "r11+A4" during conservation after blast freezing ("HIGH TEMPERATURE" code); see also parameter A11	6	°C
A5	Enable maximum temperature alarm ("HIGH TEMPERATURE" code): 0 = no; 1 = yes	1	----
A7	Temperature alarm delay ("HIGH TEMPERATURE" code and "LOW TEMPERATURE" code)	15	min
A8	Maximum temperature alarm delay ("HIGH TEMPERATURE" code) from the start of conservation	15	min
A10	Power failure duration sufficient for the power failure alarm to be saved ("POWER FAILURE" code) when this is restored	5	min
A11	Parameter A1 and A4 differential	2	°C
A12	Duration of buzzer activation on completion of blast chilling and blast freezing	6	min
A13	Duration of alarm buzzer activation	60	min

CLEANING

Ordinary cleaning of the equipment

 BEFORE PERFORMING ANY MAINTENANCE, CUT OFF THE POWER SUPPLY TO THE MACHINE AND WEAR SUITABLE PERSONAL PROTECTION EQUIPMENT (E.G. GLOVES, ETC.).

 USERS MUST CARRY OUT ONLY ROUTINE MAINTENANCE OPERATIONS (I.E. CLEANING). FOR EXTRAORDINARY MAINTENANCE, CONTACT A SERVICE CENTRE AND ASK FOR THE ASSISTANCE OF AN AUTHORISED TECHNICIAN.

 THE WARRANTY IS NULL AND VOID IN THE EVENT OF DAMAGES DUE TO NEGLIGENT OR INCORRECT MAINTENANCE (E.G. USE OF UNSUITABLE DETERGENTS).

 BEWARE OF HOT BODIES WHEN PERFORMING MAINTENANCE AND CLEANING ON THE ENGINE.

 BEWARE OF SHARP EDGES ON SLOTTED CONVEYORS, ON THE CONDENSER COIL (THE FINS ARE PROTECTED BY A FILTER), ON THE MOTOR SUPPORT BASE (HOLES) AND ON THE SLOTS IN THE DASHBOARD.

To clean any component or accessory, DO NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc.). Attention! Do not use these substances to clean the floor underneath the appliance;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

At first use wash the trays and chamber using a cloth dampened with hot soapy water and end with rinsing and drying. To remove processing waste, run the equipment off-load for approximately 30 minutes.

External steel surface cleaning

Use a cloth dampened with hot soapy water or specific products for steel. End with rinsing and drying.

Equipment chamber cleaning

Daily clean the equipment chamber to maintain high levels of hygiene and equipment performance.

Always use a cloth dampened with hot soapy water and end with rinsing and drying.

Slot cleaning

Keep vents free of obstructions and dust cleaning them often with a normal vacuum or brush.

Personal protective equipment to be worn during routine maintenance of the equipment

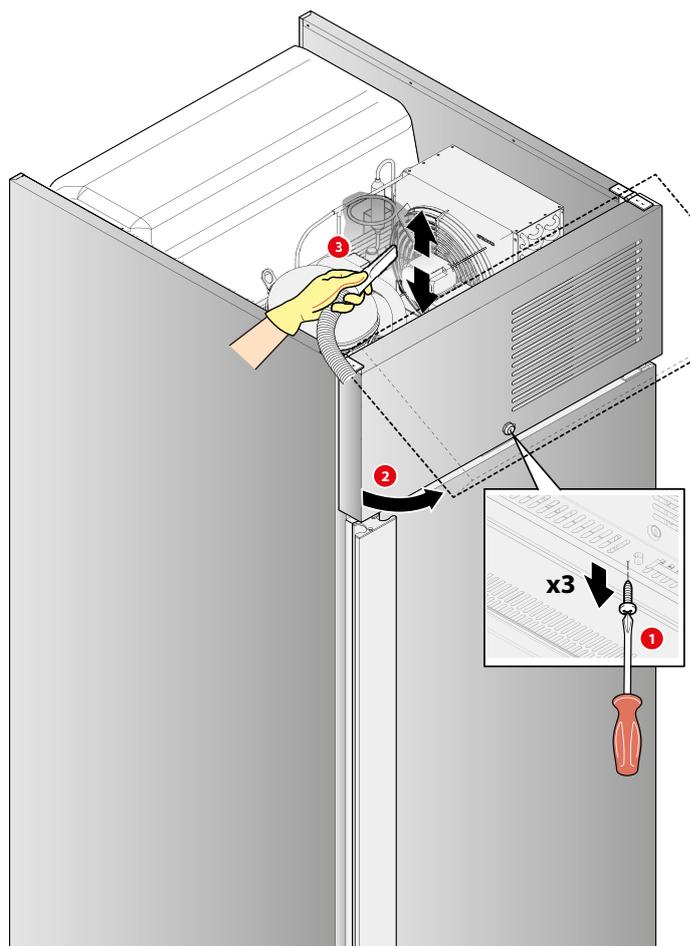
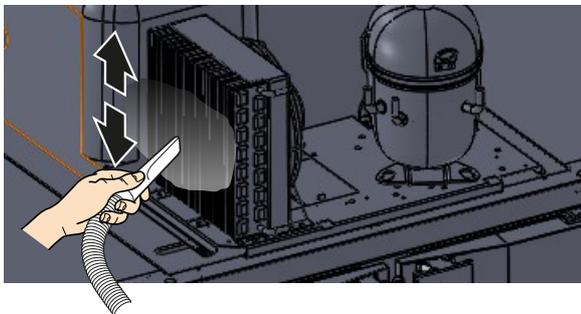


MAINTENANCE

Condenser cleaning

Keep vents free of obstructions and dust cleaning them often with a normal vacuum or brush.

Periodically it is recommended to lift the front panel by removing the screws below and vacuum the dust accumulated on the condenser fan. Lifting the panel also gives access to the condensation water collection tray between the condenser and the compressor.



DISUSE

During periods of inactivity, disconnect the power and water supply (if any). Protect external steel equipment parts wiping them down with a soft cloth slightly dampened with Vaseline oil.

Leave the door ajar to guarantee correct ventilation.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power and water mains (if any);
- inspect the equipment before using it;
- restart the equipment for at least 60 minutes without any food inside.



To ensure that the device is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre

MALFUNCTIONS

If the equipment does not work or functional or structural alterations are noted:

- disconnect it from the power and water mains;
- consult the table below to check the proposed solutions;

If the solution is not found in the table, contact a manufacturer's authorised service centre communicating:

- the nature of the defect;
- the equipment code and serial number found on its specification plate.

Require original spare parts for repairs: the manufacturer cannot be held liable and null and voids the warranty in the event non original spare parts are used.



To ensure that the appliance is in perfect use and safety conditions, we recommend you have it maintained and serviced by an authorised service centre at least once a year.

Problem type	Before contacting a service centre, check that...
The device is fully off.	- ...the system is powered and the plug is not disconnected.
The equipment does not cool enough	<ul style="list-style-type: none"> - ...it is not effected by an external heat source; - ...the doors are fully shut; - ...the condenser filter is not clogged; - ...the front air vents are not obstructed by objects or dust; - ...food is well distributed in the cell and do not obstruct ventilation in the cell; - ...the equipment is not overloaded with food (follow your equipment load instructions).
The equipment is very noisy	<ul style="list-style-type: none"> - ... there are no contacts between the equipment and any other object or machine; - ...the equipment is perfectly levelled; - ...visible screws are well-tightened.



Do not attempt to repair the equipment on your own. This could cause serious damages to humans, animals and property and null and voids the Warranty.

Always request service by a service centre authorised by the manufacturer and request ORIGINAL spare parts.

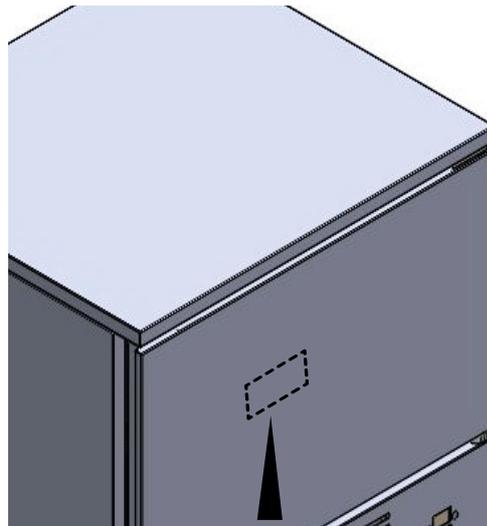
ERROR LIST

The alarms will be displayed on the Home page if the effect is to interrupt or to prevent the activation of the cycle. If they are such as to allow the continuation of the cycle in progress they will instead take the place of the "cycle"

CODE	Description	To correct	Main results
RTC	Clock error	Re-set the date and time.	The device will not save the date and time an HACCP alarm occurred. The alarm output will be activated.
CABINET PROBE	Cabinet probe error	Check the value of parameter P0 Check the integrity of the probe Check the device-probe connection Check the cabinet temperature.	If the error occurs during "stand-by", it will not be possible to start up an operating cycle If the error occurs during blast chilling or blast freezing, the cycle will continue with the compressor in continuous mode If the error occurs during conservation, the compressor will operate according to parameters C4 and C5 or C9 If the error occurs during a thawing cycle, the cycle will be interrupted The minimum temperature alarm will never be activated The maximum temperature alarm will never be activated The door heaters will never be switched on The alarm output will be activated
EVAPORATOR PROBE	Evaporator probe error	The same as for the cabinet probe error but with reference to the evaporator probe.	If parameter P4 is set to 1, defrosting will last for the time set by parameter d3 Parameter F1 will have no effect The alarm output will be activated
CONDENSER PROBE	Condenser probe error	The same as for the cabinet probe error but with reference to the condenser probe.	The condenser fan will operate in parallel with the compressor The condenser overheat alarm will never be activated The compressor locked alarm will never be activated The alarm output will be activated
NEEDLE PROBE	Needle probe error	The same as for the cabinet probe error but with reference to the needle probe	If the error occurs during stand-by, the temperature controlled cycles will be started up as time-controlled If the error occurs during temperature controlled blast chilling, blast chilling will last for the time set by parameter r1 If the error occurs during temperature controlled blast freezing, blast freezing will last for the time set by parameter r2 If the error occurs during needle probe heating, the heating will be interrupted The alarm output will be activated
THERMAL SWITCH	Thermal switch alarm	Check the condition of the multi-purpose input	The cycle underway will be interrupted The alarm output will be activated

CODE	Description	To correct	Main results
HIGH PRESSURE	High pressure alarm	Check the condition of the multi-purpose input	If the cycle underway requires the use of the compressor, the cycle will be interrupted The alarm output will be activated The condenser fan will be switched on.
LOW PRESSURE	Low pressure alarm	Check the condition of the multi-purpose input	if the cycle underway requires the use of the compressor, the cycle will be interrupted The alarm output will be activated The condenser fan will be switched on.
DOOR OPEN	Door open alarm	Check the condition of the door.	All outputs will be deactivated, except for the light output and the alarm output.
HIGH TEMPERATURE	Maximum temperature alarm (HACCP alarm).	Check the cabinet temperature	The device will save the alarm The alarm output will be activated
LOW TEMPERATURE	Minimum temperature alarm (HACCP alarm).	Check the cabinet temperature	The device will save the alarm The alarm output will be activated
CYCLE DURATION	Allarme abbattimento positivo a temperatura o abbattimento negativo a temperatura non conclusi entro la durata massima (allarme HACCP)		Il dispositivo memorizzerà l'allarme L'uscita di allarme verrà attivata
POWER FAILURE	Power failure alarm (HACCP alarm)	Check the device-power supply connection.	The device will save the alarm Any cycle underway will resume when power is restored The alarm output will be activated
SANITATION PROBE INSERTION	Sanitation alarm.	Check that the needle probe has been correctly inserted	the sanitation cycle will be interrupted.
SANITATION DURATION	Alarm indicating that sanitation has not been completed within the maximum duration of the first phase.	Check the value of parameter r23	The device will save the alarm The cycle underway will be interrupted The alarm output will be activated
CONDENSER OVERHEATING	Condenser overheat alarm	Check the condenser temperature	the condenser fan will be switched on The alarm output will be activated
COMPRESSOR BLOCCATO	Compressor locked alarm.	Check the condenser temperature Check the value of parameter C7 - disconnect the device from the power supply and clean the condenser.	Se l'errore si manifesta durante lo stato "stand-by", non sarà consentito né selezionare né avviare alcun ciclo di funzionamento Se l'errore si manifesta durante un ciclo di funzionamento, il ciclo verrà interrotto L'uscita di allarme verrà attivata.
NEEDLE PROBE INSERTION	Needle probe not inserted alarm	Check that the needle probes have been correctly inserted	the temperature controlled cycle in progress will be converted to a time controlled cycle.

SPECIFICATION PLATE



- | | | | |
|---|------------------------------------|----|----------------------------------|
| 1 | Manufacturer | 10 | Rated power of other resistances |
| 2 | Serial number | 11 | Lamp power |
| 3 | Code | 12 | Maximum and minimum pressure |
| 4 | Model | 13 | Coolant, type and quantity |
| 5 | Voltage | 15 | Gas expanding in the insulation |
| 6 | Current absorbed during operation | 16 | Year of manufacture |
| 8 | Power of the defrosting resistance | 17 | Climate class (*) |
| 9 | Power of the defrosting resistance | | |

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MATRICOLA-SERIEN NR.-SERIAL NO. - NO. OE SERIE - رقم التسلسلي		CODICE - KODE - CODE - RÉFÉRENCE PRODUIT - رمز	
2		3	
MODELLO TYPE - MODELE MODELL - القاب	4	INDICAZIONE DI FABBRICAZIONE PA NEHA ZNAČENÍ ZEMĚ FABRIKATION COUNTRY OF ORIGIN رمز دولة التصنيع	15
INTENSITÀ DI CORRENTE STRONGEST CURRENT INTENSITY COURANT - القس	6 6	TENSIONE SPARKING TENSION VOLTAGE إمدادات (التيار)	5
POT. ASSORBITA MAXIMUM POWER ABSORPTION إستهلاك	8 8	RESISTENZA DI SCHEMATTO RESISTANCE SCHEMATA DEFROSTING HEATING ELEMENTS RESISTANCE DE DÉGEL إزالة الجليد العنصر التسخين	9 9
PRESIONE - DRUK PRESSURE - PRESS. - دروك	12 12		10 10
REFRIGERANTE KÄLTMITTEL - REFRIGÉRANT التبريد	13 13		11 11
		ALFHE RESISTENZE AUTRES RESISTANCES OTHER HEATING ELEMENTS AUTRES RESISTANCES عناصر التسخين الأخرى	
		LAMPARE - REFRIGERANT LAMPES - RÉFRIGÉRE التبريد	
		Made in Italy CL. 17	

*The device is designed, depending on the climate class, for operation at certain ambient temperatures. The climatic class of the appliance is indicated on the identification plate

*Climate class	Temperature	Relative humidity	Condensation point	Mass of water vapor in the air
3	25 °C	60%	60%	12,0 g/kg
4	30 °C	55%	55%	14,8 g/kg
5	40 °C	40%	40%	18,8 g/kg
7	35 °C	75%	75%	27,3 g/kg

DISPOSAL AT END WORKING LIFE

Only qualified personnel can disconnect the machine from the electrical and water mains.

If applicable, recovery and correctly dispose:

- coolant gas;
- anti-freeze solutions in the hydraulic circuits, avoiding spills or disposal in the environment.

As per Legislative Decree no. 49 art. 13 dated 2014 "Implementation of WEEE Directive 2012/19/EU on electric and electronic waste"



The barred bin marking specifies that the product was released onto the market after August 13, 2015 and should not be assimilated with other waste at the end of its working life but disposed of separately.

All equipment is made of recyclable metallic materials (stainless steel, iron, aluminium, galvanised sheet metal, copper, etc-) in percentages over 90% in weight.

Put the equipment out of order for disposal removing the power cord and any compartment or chamber lock devices (where applicable).

Pay attention to managing this product at the end of its working life, reducing negative impacts on the environment and improving resource use efficiency, applying the "who pollutes pays", prevention, reuse, recycling and recovery preparation principles.

Please remember that illicit or incorrect product disposal is punishable by law.

Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

- Collection centres (also called ecological islands or platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal);

Information on disposal in European Union countries

The Community Directive on WEEE equipment was assimilated in different ways in each country. Therefore we suggest you contact your local authorities or Dealer to request the correct disposal method.



Awaiting dismantling and disposal, the equipment can be temporarily stored even outdoors, provided the electrical, refrigeration and hydraulic circuits are integral and closed. Also make sure that the doors cannot be closed to prevent entrapment. Follow the environmental protection laws in the user's country.

WARRANTY

The manufacturer's warranty on the equipment and its parts regarding its production is for 1 year, from invoice date, and consists in the free supply of parts to be replaced which, at its sole discretion, are defective.

The manufacturer will take care to remove any faults and defects provided that the equipment has been installed and used correctly in accordance with the instructions given in the manual. The warranty does not cover damage caused by limescale deposits, over-voltage or tampering by unauthorized or unqualified persons.

Consumables such as glass, aesthetic parts, gaskets, lamps and other parts consumed during use are not covered by the warranty.

Labour, travel or missions, part transport and any other expenses for equipment to be replaced are at the purchaser's expense during the warranty period.

Material replaced under the warranty remain our property and must be returned at the purchaser's expense.

