SINCOLD
PERFORMANCE INSIDE

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YEARS

OPERATING INSTRUCTION AND MAINTENANCE FOR ALL MODELS OF THE NEW EVOX FT RANGE

FULL TOUCH CONTROLLER INSTRUCTION MANUAL

The controller is very intuitive and extremely easy to use.
It allows to access all programs and all cycles in a quick interactive mode.

INDEX

1. BASIC FUNCTIONS

1.1. APPLIANCE SWITCH ON/OFF

By switching on the power to the machine the display shows a neutral loading screen of the system (TAV.① - 03).

Once the loading is complete, the display will show the On/Stand-by screen (TAV.① - 02).

Press the ⏻ icon to switch from the On/Stand-by screen (TAV.① - 02) to the Home screen (TAV.① - 01) and vice-versa.

1.2. OPEN DOOR SIGNAL

When the door is opened the Open Door icon appears on the display (TAV.① - 04).

Press any point on the display to remove the Open Door display signal.

1.3. BUZZER SILENCING (acoustic signal)

Press any point on the display to clear the buzzer sound.

1.4. BROWSING ICONS

Use the 〈, 〉, ﹀ and ﹀ browsing icons to move between the screens.

2. GENERAL SETTINGS:

2.1. CHANGE LANGUAGE

Press the B ⚙ icon on the Home screen (TAV.① - 01), press the B icon from the Settings screen (TAV.① - 05) and the display will show the Language screen (TAV.① - 06).

Select the desired language; the display will return to the Settings screen (TAV.① - 05), press the 〈 icon to return to the Home screen (TAV.① - 01).

2.2. ADJUST DATE/TIME

There are several ways to reach the Clock Setting screen (TAV.① - 07):

a) Press the A icon from the On/Stand-by screen (TAV.① - 02);
b) Press the A icon from the Home screen (TAV.① - 01);
c) Press the B ⚙ icon on the Home screen (TAV.① - 01), press the A icon on the Settings screen (TAV.① - 05) and finally press the A icon on the Service screen (TAV.① - 10).

Select the parameter to be changed (the blue light indicates the actual selection), with the + and − icons or use the ||| bar to change the value; press the ✓ icon to confirm, press the ✕ icon to cancel.

2.3. HACCP AND HISTORICAL DATA RECORDS

During the execution of a cycle, the temperature values of the probes enabled, the activation of the outputs, the status of the inputs, the execution of defrost cycles and the presence of any alarms are recorded.

The device allows the user to choose the data and the HACCP alarms to be recorded (TAV.① - 11-12-16-17-21-22).

This data is available for a subsequent download on a USB device (see Chapter 6. USE OF THE USB PORT).

Press the B ⚙ icon on the Home screen (TAV.① - 01), press the A icon on the Settings screen (TAV.① - 05) and finally press the E icon on the Service screen (TAV.① - 10).

Press the D 📈 icon on the Home screen (TAV.① - 01), the display will show the HACCP screen (TAV.① - 08);); if present, the HACCP alarms recorded by the machine can be viewed.

It is possible to reset the list of HACCP alarms using the specific reset in the Service screen (TAB. ①-10) by entering the password 149.

2.4. INFORMATION

The device allows to view information about the machine such as:

2.4.1. ALARMS

These screens show the presence or not of the alarms detected by the device.

There are two ways to view the Alarms screens (TAV.① - 09-13-18):

1 – Press the B icon on the Home screen (TAB.① - 01), press the A icon on the Settings screen (TAB.① - 05) and finally press the C icon on the Service screen (TAV.① - 10);

2 - If the ⚠ alarm bar appears, press the C icon (the presence indicates an actual alarm, also indicated by the buzzer).

2.4.2. INPUTS/OUTPUTS

These screens show the values detected by the probes and the status of the outputs.

Press the B icon on the Home screen (TAB.① - 01), press the A icon on the Settings screen (TAB.① - 05) and finally press the B icon on the Service screen (TAB.① - 10); the display will show the Probes screen (TAB.① - 14), use the ﹀ and ﹀ browsing icons to view the Inputs/Outputs screens (TAV.① - 19-20).

2.4.3. COMPRESSOR

The Compressor screen (TAB. ①-15) shows the working hours of the compressor.

It is possible to reset the compressor hours with the specific reset in the Service screen (TAB. ①-10) by entering the password 149.

2.4.4. SET-UP

The Setup menu on the Service screen (TAB. ① -10) is reserved for the manufacturer.

3. FUNCTIONING

The device can execute the following operating cycles:

- Blast-Chilling SOFT by temperature + automatic conservation stage
- Blast-Chilling HARD by temperature + automatic conservation stage
- Blast-Chilling SOFT by time + automatic conservation stage
- Blast-Chilling HARD by time + automatic conservation stage
- Deep-Freezing SOFT by temperature + automatic conservation stage
- Deep-Freezing HARD by temperature + automatic conservation stage
- Deep-Freezing HARD by time + automatic conservation stage
- Deep-Freezing SOFT by time + automatic conservation stage
- MULTI-probe continuous cycle *
- Multi-timer continuous cycle
- Pre-cooling
- Proofing *
- Slow Cooking *

The following functions are also available:

- Fish sanitation
- Thawing *
- Defrosting
- Ice cream hardening
- Sterilization *
- Needle probe (core probe) heating *
- Drying

For further information see the following paragraphs. (* = OPTIONAL)

4. SELECTION OF THE OPERATING MODE

From the Home screen (TAB. ③ -01) it is possible to access all the operating modes by selecting the icon desired:

Blast Chiller (TAB. ②-03); pressing the A icon on the Home screen (TAB. ③ - 01) allows you to enable the blast chiller mode, which provides the selection/setting of a standard blast chilling/freezing cycle, a multi-core-probe /multi-point cycle (optional) or a multi-timer.

Special (TAB. ③-02); press the B icon on the Home screen (TAB. ③ - 01) to enable the Special cycles mode, which allow the selection of one of the Special cycles available for the configuration of the appliance.

Cookbook (recipe book) (TAB.③ - 03); Press the C icon on the Home screen (TAB.③ - 01) to enter the Cookbook mode, where pre-set recipes are available.

Pre-cooling (TAB. ③ - 08); press the D on the Home screen (TAB. ③ - 01) to select a pre-cooling cycle of the chamber.

4.1. BLAST CHILLER MODE

From the Blast Chiller screen (TAV.② - 03) it is possible to access the following cycles by selecting the icon desired:

Blast Chilling (TAB.② - 07-12); press the A icon of the Blast Chiller screen (TAB.② - 03) to select a standard blast chilling cycle, with the loading of the related pre-set parameters. On the same screen it is possible to select the execution of the hard mode: in this case, the blast chilling cycle is made up of two phases with different setpoints. At the end of the blast chilling, the conservation stage will start automatically, with setpoints related to the type of blast chilling chosen.

Deep freezing (TAB.② - 06-11); press the B icon of the Blast Chiller screen (TAB.② - 03) to select a standard deep freezing cycle, with the loading of the related pre-set parameters. On the same screen it is possible to select the execution of the soft mode: in this case, the deep freezing cycle is made up of two phases with different setpoints. At the end of the deep freezing, the conservation stage will start automatically, with setpoints related to the type of deep freezing chosen.

Continuous (TAB.② - 01-02); press the C icon on the Blast Chiller screen (TAB.② - 03) to select an infinite time blast chilling/deep freezing cycle, with the possibility of entering multiple timers.

Customized (TAB. ②-04-05-08-09); press the D icon on the Blast Chiller screen (TAB. ② -03) to start the procedure for setting a customized cycle. It is possible to define up to four phases for each cycle. Once the phases are set it is possible to start the execution of the cycle or save the set program inside the cookbook.

4.1.1. BLAST CHILLING/DEEP FREEZING CYCLE

Pressing the A icon on the Blast Chiller screen (TAB. ② - 03) shows the Blast chilling by Temperature screen (TAB. ② - 07), pressing the B icon on the Blast Chiller screen (TAV.② - 03) shows the Deep freezing by Temperature screen (TAB. ② - 06), in both cases the icon lights up blue.

If the core probe is present and no errors occur, the default cycle is always by temperature.

To switch to a cycle by time , press the ; icon; the icon will turn off and the icon will light up blue, and the display will show respectively the Blast chilling by Time (TAB. ② - 12) or Deep freezing by Time screens (TAB.② - 11).

Pressing the HARD n on the Blast Chilling by Temperature (TAB.② - 07) and Blast Chilling by Time screens (TAB.② - 12) or the SOFT icon on the Deep freezing by Temperature (TAB.② - 06) and Deep freezing by Time screens (TAB.② - 11) allows to select a HARD or SOFT cycle (the blue light indicates the actual selection).

This cycle is made up of two phases at different setpoints and a subsequent conservation phase.

The cycle selected will have the default pre-set parameters related to that cycle. The parameters refers to:

Setpoint	during the main phase	during the hard phase	during the soft phase	during the conservation
chamber probe		HARD	SOFT	CONS
cycle duration		HARD	SOFT	-
core probe		HARD	SOFT	-
fan speed		HARD	SOFT	CONS

Press the icon will to edit the main settings viewed on the display, within the permitted ranges (TAB.② - 16-17-21-22). Use the + and — icons or the bar to change the value; press the ✓ icon to confirm, press the ✗ icon to cancel.

Enable the Expert mode (TAB.② - 10) by pressing the icon to change all the setpoints of the cycle phases.

Once the settings are defined, press the icon to confirm the phase: the Summary screen (TAB.② - 15) will appear and show the characteristics of the cycle.

If one or more settings of the different phases need to be changed, just press on it, change it and confirm with the <, icon, the Summary screen will appear (TAV.② - 15).

The cycle will continue as described in Chapter 5. EXECUTION AND END OF A CYCLE.

4.1.2. MULTI-TIMER CONTINUOUS CYCLE

Press the C icon on the Blast Chiller screen (TAB.② - 03) and the Continuous screen will appear (TAB.② - 02) showing the icon lit up blue, which indicates the Multi-timer cycle

Press the icon to edit the main settings viewed on the display, within the permitted ranges (TAB.② - 16-17-21-22). Use the + and — icons or the bar to change the value; press the ✓ icon to confirm, press the ✗ icon to cancel.

Once all settings are defined, press the icon to start the cycle: this screen (TAB.② - 01) will appear.

The Multi-timer cycle allows to set up to four timers.

The cycle starts by activating only the first timer with its pre-set values, while the other timers with their pre-set values are enabled by pressing the icon and setting a time while the cycle is already in progress.

While setting the time, when the timer is confirmed, the countdown starts directly.

Each timer is independent and at the end of it, it can be reset and its countdown restarted.

The cycle ends only when all the timers have expired.

At the end of a timer countdown, the buzzer will emit a sound, a notification appears on the display, and the value of the timer is displayed in green.

When all timers have expired, the cycle automatically switches to the conservation stage.

The conservation stage is infinite and it only ends by pressing the STOP icon.

4.1.3. MULTI-CORE PROBE CONTINUOUS CYCLE (OPTIONAL)

If more than one core probe is installed (optional) the cycle is always multi-needle probe by default. So press the C icon on the Blast Chiller screen (TAV.② - 03) and the Continuous screen will appear (TAB. ② - 02) showing the icon lit blue; to switch to a multi-timer cycle, press the ; icon: the icon will turn off and the icon will light blue.

Press the icon will to edit the main settings viewed on the display, within the permitted ranges (TAB.② - 16-17-21-22). Use the + and — icons or the bar to change the value; press the ✓ icon to confirm, press the ✗ icon to cancel.

Once all settings are defined, press the icon to start the cycle.

The multi-core probes cycle allows to manage up to 3 core probes.

During the execution of the cycle, each time the door closes the actual insertion of the different core probes is checked.

When the set temperature is reached for each core probe, the buzzer emits a sound, a notification is displayed and the temperature value of the corresponding core probe is displayed in green.

The cycle ends only when all the inserted core probes have reached the desired temperature. After that the cycle automatically switches to the conservation stage.

The conservation stage is infinite and it only ends by pressing the STOP icon.

4.1.4. CUSTOMIZED CYCLE

Press the icon on the Blast Chiller screen (TAV.② - 03) and the Phase 1 screen will appear (TAB.② - 05). By default it is a cycle by temperature, therefore the icon is lit blue.

Press the icon to switch it to a cycle by time. The icon will turn off and the icon will light blue and vice versa.

Press the icon to add additional phases (Phase 2 (TAB.② - 04) and/or Phase 3 (TAB. ② - 08). Press the icon to delete a phase of the program. It is possible to move between the different phases using the and browsing icons, displayed at higher side of the screen.

In all the phases press the icon to edit the main settings viewed on the display, within the permitted ranges (TAB.② - 16-17-21-22). (with the and icons or the bar to change the value; press the icon to confirm, press the icon to cancel).

Once all the phases are defined and the customised settings are chosen, press the icon to confirm: the Conservation screen (TAB.② - 09) will be displayed, where the corresponding settings can be changed.

Press the icon on the Conservation screen (TAB.② - 09) and the Summary screen will appear (TAB.② - 15) show the characteristics of the cycle.

If one or more settings of the different phases need to be changed, just press on it, change it and confirm with the , icon, the Summary screen will be showed again (TAV.② - 15).

The cycle will continue as described in Chapter 5. EXECUTION AND END OF CYCLE.

4.2. COOKBOOK MODE (RECIPE BOOK MODE)

From the Cookbook screen (TAB.③ - 03), it is possible to access the following categories by selecting the icon desired:

Blast Chilling

Press the icon to access the Blast Chilling screen (TAV.③ - 06) which shows the default blast chilling recipes:

		Chamber probe setpoint	Core probe setpoint	Cycle duration setpoint	Fan speed setpoint
 Red Meat	Phase 1	-25°C	20°C	/	5
	Phase 2	-5°C	3°C	/	5
	Conservation	5°C	2°C	/	5
 White Meat	Phase 1	-25°C	/	27 min	5
	Phase 2	-5°C	/	63 min	5
	Conservation	2°C	/	/	5
 Cream	Phase 1	-25°C	/	27 min	5
	Phase 2	-5°C	/	63 min	5
	Conservation	2°C	/	/	5
 Seafood	Phase 1	-5°C	/	90 min	2
	Conservation	2°C	/	/	2
 Lasagne	Phase 1	-5°C	/	90 min	5
	Conservation	2°C	/	/	5
 Vegetables	Phase 1	-5°C	/	90 min	5
	Conservation	2°C	/	/	5

Deep Freezing

Press the icon to access the Deep freezing screen (TAB.③ - 07) which shows the default deep freezing recipes

Deep freezing

	Chamber probe setpoint	Core probe setpoint	Cycle duration setpoint	Fan speed setpoint
Phase 1	0°C	3°C	/	5
Phase 2	-12°C	-3°C	/	5
Phase 3	-30°C	-18°C	/	5
Conservation	5°C	-20°C	/	5

My Recipes

Press this icon to access the My Recipes screen (TAB.③ - 15) which shows the customized recipes, stored by the user.

Select one of the default recipes and the Summary screen will appear (TAB.③ - 11) showing the default data of the cycle selected.

Select one of the customized recipes and the Summary screen will appear (TAB. ②-15) showing the default data of the cycle selected.

If one or more settings of the different phases need to be changed, just press on it, change it and confirm it with the icon, the Summary screen will appear (TAV.② - 15).

The cycle will continue as described in Chapter 5. EXECUTION AND END OF A CYCLE.

4.3. PRE-COOLING MODE

This is a cycle similar to a normal blast chilling, which can precede all the working cycles.

From the Pre-cooling screen (TAB.③ - 08) set the desired value (use the + e — icons or the bar), press the ✓ icon to start the cycle (press the ✕ icon to cancel): the Home screen will appear (TAB.③ -12) where the execution of the pre-cooling is highlighted.

From this screen, select additional cycles or press the STOP icon to stop the precooling.

Once the desired chamber setpoint is reached, the buzzer emits a sound, the cycle continues and maintain the chamber temperature until the STOP icon is pressed or until a blast chilling/freezing cycle is started.

If the pre-cooling cycle is in progress, it will be automatically stopped when a cycle is selected and started.

4.4. SPECIAL CYCLES MODE

From the Special screen (TAB.③ - 02) (TAB.④ - 01) it is possible to access the following functions by selecting the icon desired:

4.4.1. FISH SANITATION

(icon and function always present)

This is a special cycle made up of the following phases:

a) Blast-Chilling (TAV.③ - 18);
b) Holding (TAV.③ - 17);
c) Conservation (TAV.③ - 16).

The < and > browsing icons in the higher side of the screen allow to move through the various phases in order to view or modify their setpoints.

After the selection of the function the Pre-set programs screen will appear. It can be edited using the icon.

Press the START icon to start the cycle.

During the execution of a sanitation program, the device will display the temperature at the end of the deep freezing, the working setpoint during the deep freezing and the duration of the conservation stage.

The sanitation cycle begins with the deep freezing phase. When the temperature detected by the core probe reaches the temperature of the end of cycle, the device will automatically switch to the conservation stage.

The temperature at the end of the cycle also represents the working setpoint during the conservation stage. When the time set for the conservation stage elapses the device automatically switches to the conservation stage.

The insertion test of the core probe is always performed at the beginning of the cycle: if the test is not completed, the buzzer emits a sound and the cycle is interrupted.

During the deep freezing, the device shows the temperature detected by the core probe, the temperature of the chamber and the time elapsed from the beginning of the cycle.

The cycle can be interrupted in advance by pressing the STOP icon.

4.4.2. THAWING

(icon always present but optional function)

This is a special cycle that will be managed according to the amount of loaded product that needs to be thawed compared to the maximum capacity of the appliance.

For simplicity, the load quantities are divided into three ranges. The controller will load different default setpoint parameters for each:

Load range		The amount of load allowed over the declared maximum	Cycle duration
	Light load	30 %	240 min.
	Medium Load	65 %	480 min.
	Full load	100 %	720 min.

Select the load range (the colour change indicates the actual selection) from the Thawing screen (TAB.③ - 05) and press the START icon to start the cycle.

The cycle can be interrupted in advance by pressing the STOP icon.

At the end of the thawing cycle, the buzzer emits a sound, then the machine switches to a conservation phase with the default setpoint (+ 3°C) and with an unlimited duration.

4.4.3. DEFROSTING

(icon and function always present)

This is a manual defrosting cycle.

Press the icon and the Defrosting screen will appear (TAB.③ - 04). Press the START icon to start the defrost cycle.

The cycle ends when the pre-set time is elapsed or when the evaporator temperature (only for some models) predefined by the manufacturer is reached. The cycle can be interrupted in advance by pressing the STOP icon.

Defrosting is also performed automatically during the conservation stage at pre-set time intervals predefined by the manufacturer.

An automatic defrosting is activated with a delay compared to the beginning of the conservation stage.

4.4.4. ICE CREAM HARDENING

(icon and function always present)

This is a deep freezing cycle by time \with setpoints predefined by the manufacturer.

Press the icon and the Ice Cream Hardening screen will appear (TAB.③ - 13) with pre-set settings, which can be changed by pressing the icon.

Press START icon to start the cycle.

At the end of the time, the cycle does not switch automatically to a conservation, but the cycle continues until the STOP icon is pressed.

Opening the door interrupts the time count, which resumes when it is closed.

4.4.5. STERILIZATION

(icon present but the function is optional)

This is a sterilization cycle of the chamber carried out using the ozone sterilizer (optional).

Press the icon and the Sterilization screen will appear (TAB.③ - 09). Close the door of the blast chiller and press the START icon to start the cycle.

The sterilization cycle ends when the pre-set time is elapsed, by pressing the STOP icon or opening the door.

4.4.6. CORE PROBE HEATING

(icon present if the temperature measured by the core probe is lower than 0°C but the function is optional)

This cycle allows to heat the core probe for an easy extraction from the product.

The cycle is also provided automatically by pressing the STOP icon during conservation, after a blast chilling/freezing cycle (if the heated core probe is installed).

Press the icon and the Core Probe Heating screen will appear (TAB.③ - 14). Open the door and press the START icon to start the cycle. Closing the door during the cycle does not affect the execution of the cycle.

The core probe heating cycle ends when the pre-set time is expired, when the temperature measured by the core probe reaches pre-set temperature decided by the manufacturer or after pressing the STOP icon.

4.4.7. DRYING

(icona e funzione sempre presente)

This is a forced ventilation cycle.

Press the icon and the Drying screen will appear(TAB.③ - 10). Close the door of the blast chiller and press the START icon to start the cycle.

The drying cycle ends when the pre-set time is expired or after pressing the STOP icon.

4.4.8. PROOFING

(icon and function optional)

This is a complete leavening cycle for pastry and bakery carried out through the automatic management of the dough.

A leavening cycle consists of four different phases with temperatures, relative humidity and different timings, connected to each other in a cascade as in the sequence below:

a) Press the A icon on the Specials screen (TAB.④ - 01) and the Blast Chilling Phase screen will appear (TAB.④ - 04); it is used to "inhibit" the yeasts contained in the dough and placed in the machine, so as to delay the leavening

b) Press the › icon on the Blast Chilling Phase screen (TAB.④ - 04) and the Awakening Phase screen will appear (TAB.④ - 08); it is used to awaken the yeasts of the dough by raising the temperature in the chamber in order to obtain a pre-leavening.

c) Press the › icon on the Awakening Phase screen (TAB.④ - 08) and the Proofing Phase screen will appear (TAB.④ - 09); This phase is used to complete the leavening of the dough so it will be ready to be baked.

d) Press the › icon on the Proofing Phase screen (TAB.④ - 09) and the Conservation Phase screen will appear (TAB.④ - 10); This phase is used to keep the dough leavened while waiting to bake it. It has unlimited duration and ends by pressing the STOP icon.

By default, the controller always loads the pre-set values for the various phases, which can be customized before execution using the ✎ icon. Press the START icon on one of the phases to start the cycle; setpoints cannot be changed during the execution of the cycle.

If a phase is set to 0, it will not be executed. The conservation phase can be excluded by setting the time to "---".

The cycle can be interrupted in advance by pressing the STOP icon.

4.4.9. SLOW COOKING

(icon and function optional)

This is a slow cooking cycle . After that, the user can add a blast chilling phase (followed by a storage phase) or a conservation phase.

Press the B icon on the Specials screen (TAB.④ - 01) and the Slow Cooking by Temperature screen will appear (TAB.④ - 02) showing the icon lit up blue.

Press the icon to switch to a phase by time and display the Slow Cooking by Time screen (TAB.④ - 03); the icon will turn off and the icon will light up blue and vice versa.

At the bottom of the screen, two special areas allow you to add an eventual phase:

Press the A + HOLD icon and the Holding screen will appear (TAB.④ - 06). It allows to add a conservation phase for an unlimited duration of the product;

Press the B + ✳ icon and the Blast Chilling screen will appear (TAB.④ - 07). It allows to add a blast chilling or deep freezing cycle followed by an infinite conservation stage (see chapter 4.1.1. BLAST CHILLING/DEEP FREEZING CYCLE).

By default, the controller always loads the pre-set values for the various phases, which can be customized before execution using the ✎ icon.

Press the icon from one of the screens and display the Summary screen will appear (TAB.④ - 05) showing the characteristics of the cycle.

If one or more settings of the different phases need to be changed, just press on it, change it and confirm with the ‹ icon, the Summary screen will reappear (TAB.④ - 05).

The cycle will continue as described in Chapter 5. EXECUTION AND END OF A CYCLE.

5. EXECUTION AND END OF A CYCLE

From the Summary screen (TAB.② - 15) (TAB.③ - 11) the following operations can be performed (if present):

By pressing the icon it is possible to cancel and return to the Home screen (TAB.③ - 01);

The program can be saved by pressing the icon, the Save Recipe screen will appear (TAV.② - 13). If an occupied position a confirmation is required to overwrite, otherwise the Recipe Name screen appears (TAB.② - 18) showing with the editor to enter the name of the recipe; press the # icon to confirm;

Press the START icon to start the cycle and the In progress screen will appear (TAV.② - 20).

The first section of the In progress screen (TAV.② - 20) shows information about the phase number, the cycle name, and the elapsed time from the start.

The second section shows information about the type of cycle (blast chilling, deep freezing, and the hard phase if present); press the icon to view the values of the probes (TAB.① - 14), the status of the inputs and outputs (TAB.① - 19-20) and any alarms in progress (TAB.① - 09-13-18).

In the third section the information about the main setpoints (chamber temperature detected, remaining time and core probe temperature detected) is displayed with the corresponding initial setpoints.

The fourth section shows the temperature trend graph.

(The temperature trend graph will not be available if the cycle is resumed after a power failure).

If the cycle is by temperature, a test is performed to verify the correct insertion of the core probe in the food to be chilled.

If the test is not passed, the cycle will automatically switch to the time mode: the buzzer emits a sound and the symbol of the alarm in progress is shown on the display.

It is possible to interrupt the cycle at any time by pressing the STOP icon.

If the temperature cycle ends correctly, i.e. the temperature at the core of the product is reached within the allowed time, it automatically switches to the conservation phase displaying the Conservation screen (TAB.② - 19).

If the temperature cycle does not end within the allowed time, the anomaly will be signalled by the presence of the alarm icon, but the cycle continues anyway.

When the time cycle ends, i.e. when the set time is reached, it automatically switches to the conservation phase and the Conservation screen (TAB.② - 19) will appear.

The conservation phase is an infinite time cycle and it only ends by pressing the STOP icon.

If the finished cycle is by temperature, the screen (TAB.② - 14) is displayed, which allows to use the following functions:

Save the last executed cycle; pressing the icon the Save Recipe screen will appear (TAB.② - 13), when a position already used is selected, a confirmation to overwrite it is required, otherwise the Recipe Name screen appears (TAB.② - 18), with the editor to enter the name of the recipe; press the icon to confirm.

Heating of the needle for the extraction of the probe from the product; See Chapter 4.4.6. CORE PROBE HEATING.

If any function need to be performed , press the # icon will return to the Blast Chiller screen (TAB.② - 03).

If the finished cycle is by time, the Blast Chiller screen will be displayed (TAB.② - 03).

6. USE OF USB PORT

it is possible to carry out the following operations Using the USB port:

Firmware update;

Download (TAB.④ - 19) and upload (TAB.④ - 18) of recipes;

Download (TAB.④ - 17) and upload (TAB.④ - 16) of the configuration parameters;

Download of the information about the HACCP history.

The upload operations are allowed if the firmware of the source device and the firmware of the destination device (or devices) are the same.

The firmware version can be viewed in the Service screen (TAB.① - 10).

6.1. FIRMWARE UPDATE

This operation is allowed by the manufacturer only in order to improve the functions of the device.

To transfer the files sent by the manufacturer to a USB device (which is preferably empty), from the On/Stand-by screen (TAB.④ - 14) connect the device to the USB port of the machine and wait a few minutes for the end of the operation.

When the (TAB.④ - 11) screen is displayed remove the device from the USB port and wait for the machine to reboot.

For a later use of the USB device, we recommend to remove the files used to update the firmware.

6.2. DOWNLOAD AND UPLOAD OF RECIPES AND PARAMETERS

From the On/Stand-by screen (TAB.④ - 14) connect the device to the USB port of the machine, the USB screen (TAB.④ - 13) is displayed, select the desired item, press the ✓ icon to confirm (press the ✕ icon to cancel), the writing or reading of the "program.bin" files for the recipes and " param.bin" for the parameters will start automatically.

The writing/reading operation may take a few minutes.

After completing the operation, remove the USB device from the USB serial port.

It is advisable to reboot the machine.

6.3. DOWNLOAD OF THE INFORMATION ABOUT THE HACCP HISTORY

From the On/Stand-by screen (TAB.④ - 14) connect the device to the USB port of the machine, the USB screen (TAB.④ - 13) is displayed, press the A icon to display the screen (TAB.④ - 12).

Press the ✓ icon to confirm (press the ✕ icon to cancel) and the Begin screen will appear (TAB.④ - 15). Set the desired start value of the period of time of the recording that needs to be downloaded (with the + and — icons or the ● bar) and press the ✓ icon to confirm (press the ✕ icon to cancel).

The writing of a "Storico.csv" document will start automatically. The operation may take a few minutes.

After completing the operation, remove the USB device from the USB serial port.

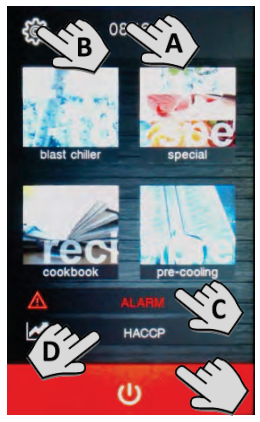
The CSV document can be viewed with an electronic spreadsheet program.

7. BREAKDOWNS

The following table is a valid and very useful self-support chart for possible problem-solving solutions to any kind of malfunctioning.

MALFUNCTIONING	CAUSE	SOLUTION
The controller doesn't switch on	Tension missing	heck the line tension and make sure that the plug is plugged-into the feeding board
	Breakdown of the feeding line protection fuses	Service by a technician
The unit is not cooling	Malfunctioning of the compressor unit	Service by a technician
Too long chilling / freezing times or fish sanitation cycle	The portions of product are too big or the trays position is not correct.	Remove some product so as not to exceed the recommended weigh
	Overloaded blast chiller	Remove some product so as not to exceed the recommended weight
Excessive creation of frost on the evaporator	Continuous execution of cycles with no pauses	Execute a manual defrost between two cycles keeping the door open
	Water drain plug missing	Put the plug into the hole
The compressor is not working	Activation of protection	Service by a technician
The fan is not working	Broken fan	Service by a technician
The compressor works but the unit is not chilling	Freon missing	Service by a technician
	Broken line solenoid valve	Service by a technician
DOOR OPENED SIGNAL	The door is open	Close the door
	Broken door microswitch	Service by a technician
HIGH PRESSURE HOT CONDENSER COPRESSOR BLOCKED	Dirty condenser	Clean the condenser
	Space missing for a correct airflow on the front and/or back of the unit	Move to unit to allow a better airflow
	Water missing (in models with water condensation)	Make sure that the water tap is open and restore the water flow
	Inappropriate ambient temperature	Place the unit in a cooler place or with better air circulation
	Alarm continues even after the solution suggested	Service by a technician
HIGH TEMPERATURE	Check the chamber temperature	Service by a technician
LOW TEMPERATURE	Check the chamber temperature	Service by a technician
CHAMBER PROBE	Broken chamber probe	Service by a technician for replacement
CORE PROBE 1	Broken core probe	Service by a technician for replacement
CORE PROBE 2	Broken extra core probe (optional)	Service by a technician for replacement
CORE PROBE 3	Broken extra core probe (optional)	Service by a technician for replacement
CONDENSER PROBE	Broken condenser probe	Service by a technician for replacement
EVAPORATOR PROBE	Broken evaporator probe (for some models only)	Service by a technician for replacement
LOW PRESSURE	Intervention of the low pressure security switch	Service by a technician
THERMIC	Intervention of the safety switch or the compressor protective thermistor	Service by a technician
POWER FAILURE	Alimentation missing during conservation stage	Check electrical feeding
CONNECTION OR COMPATIBILITY POWER BOARD / EXPANSION	Controller board failure	Service by a technician
SANITATION PROBE INSERTION	Core probe not correctly inserted in the food during sanitation cycle	Insert the core probe correctly
CORE PROBE INSERTION	Core probe not correctly inserted in the food during sanitation cycle	Insert the core probe correctly
RTC	Clock error	Set date and hour again

TAV. 1



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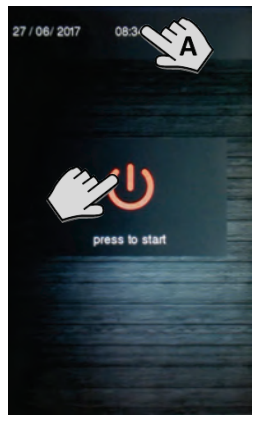

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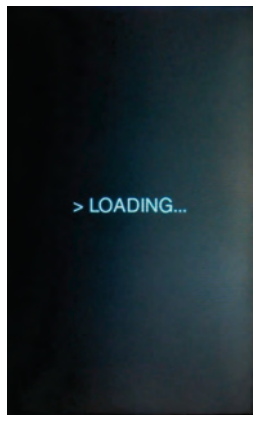

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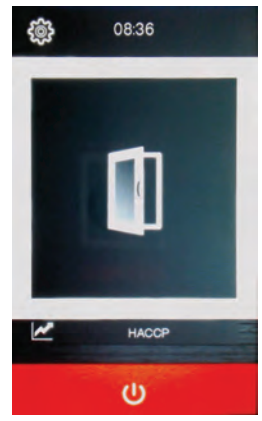

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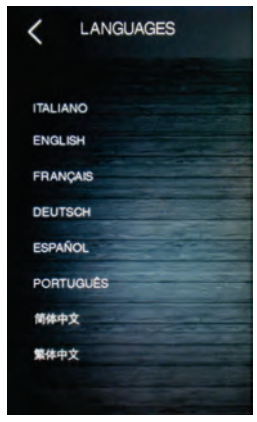

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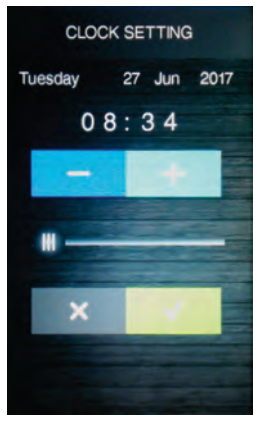

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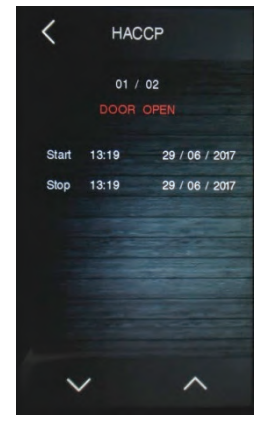

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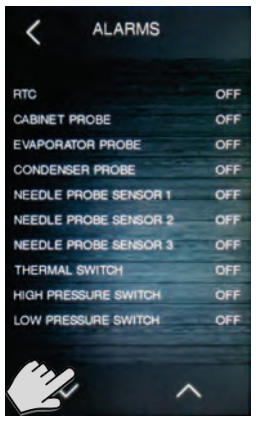

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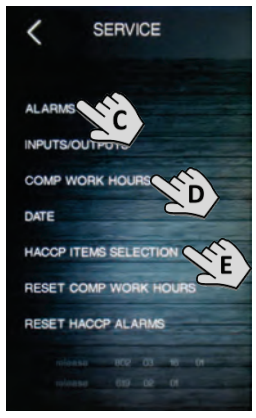

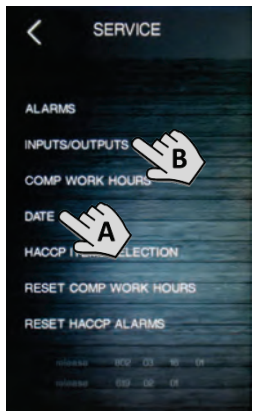

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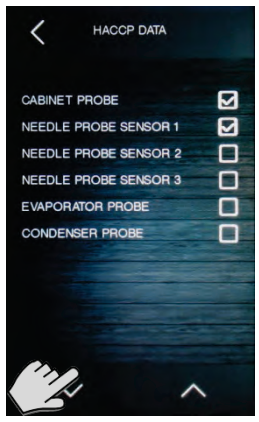

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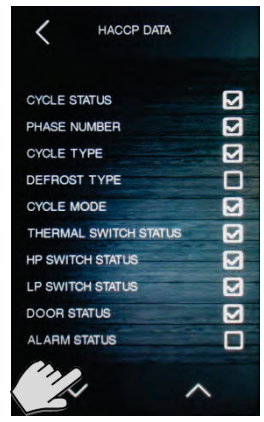

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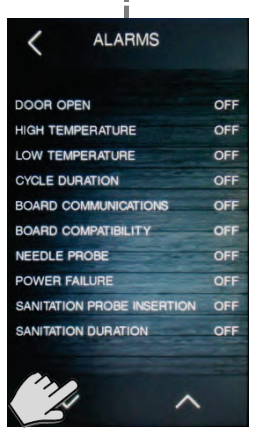

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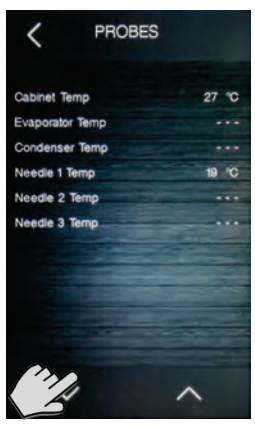

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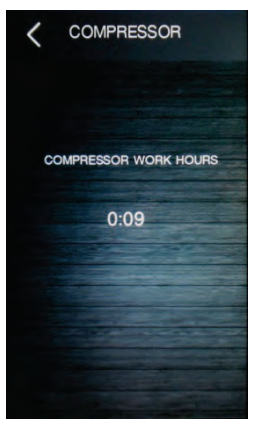

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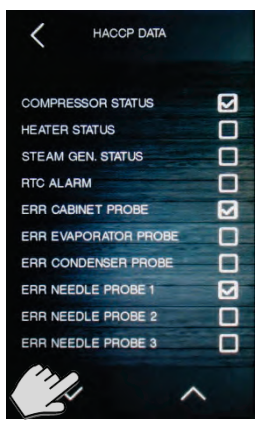

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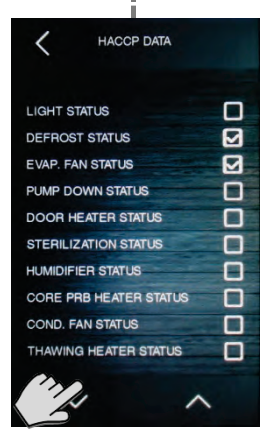

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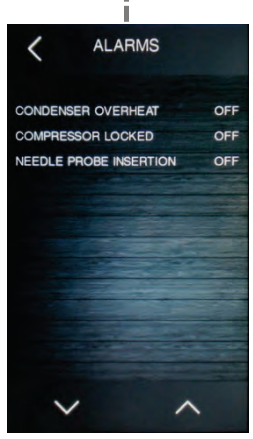

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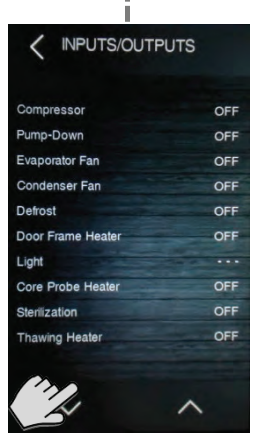

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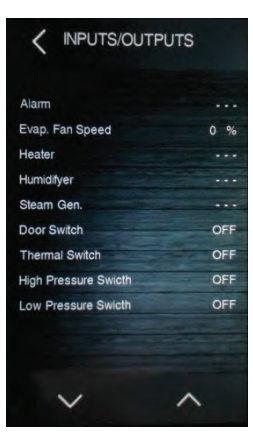

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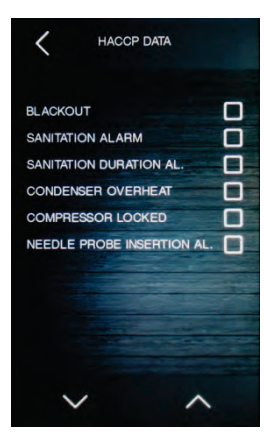

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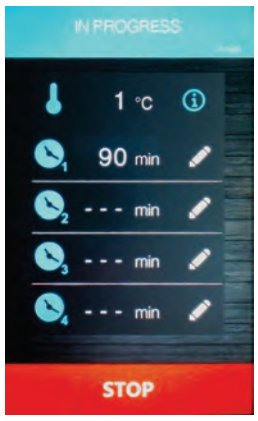

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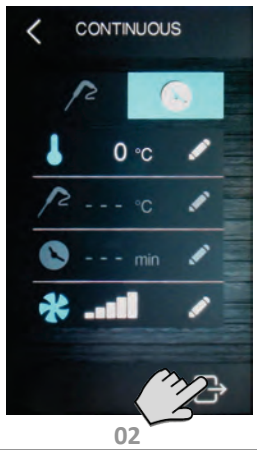

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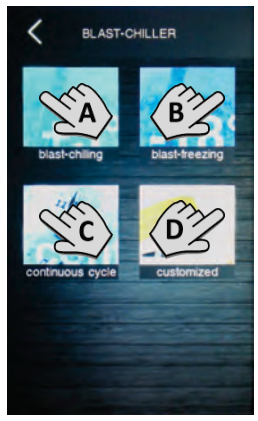

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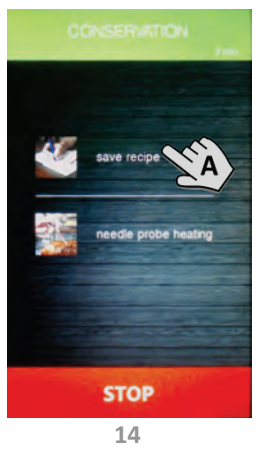

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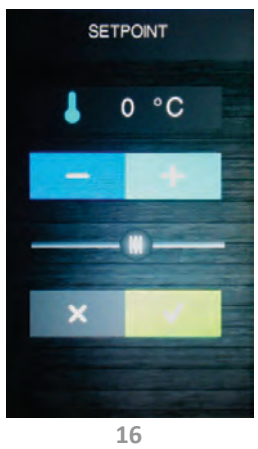

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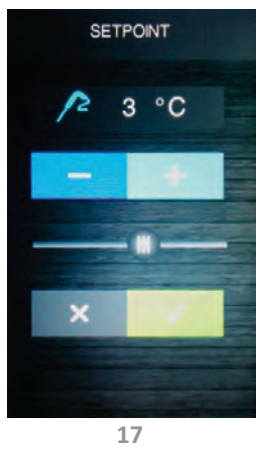

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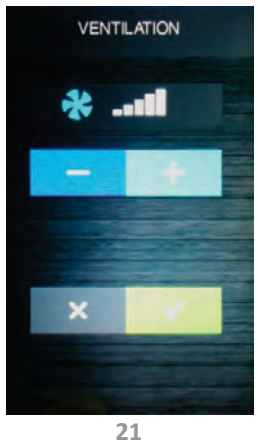

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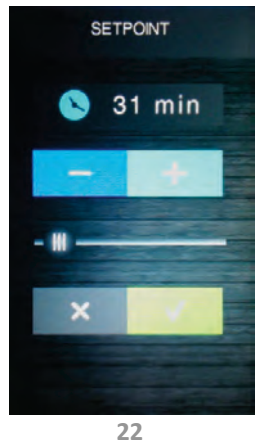

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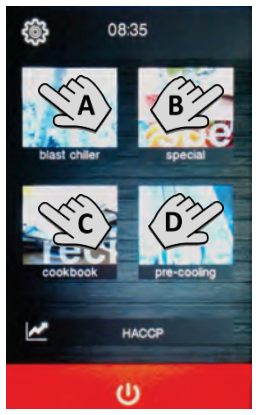

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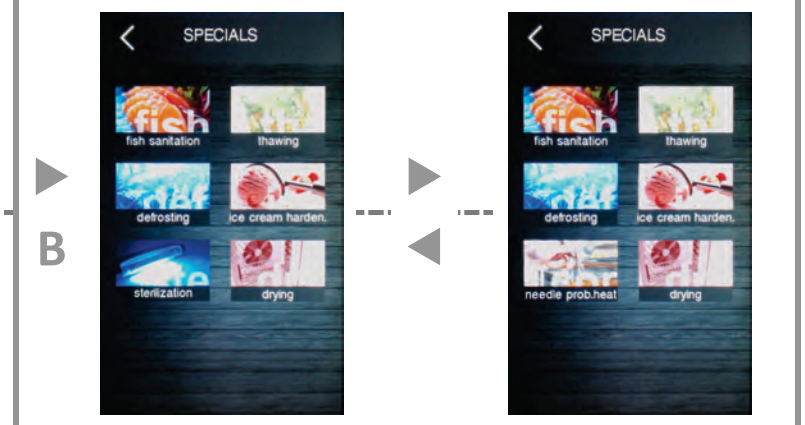

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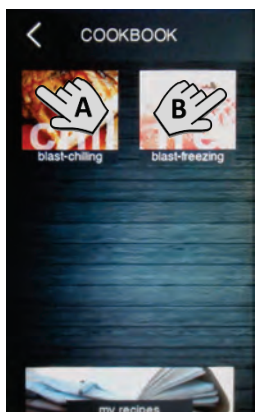

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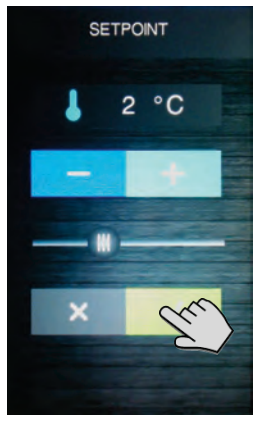

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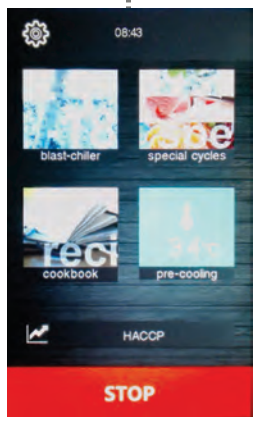

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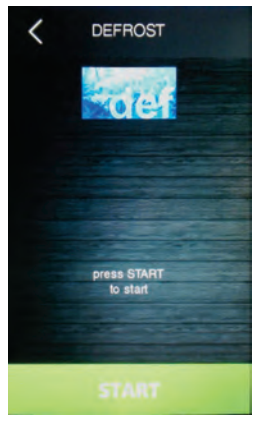

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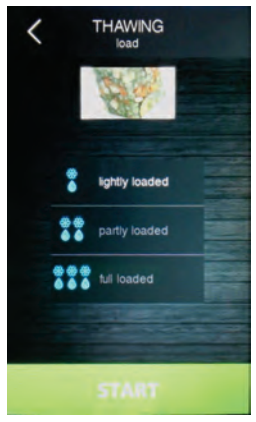

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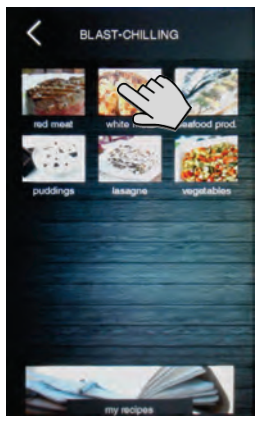

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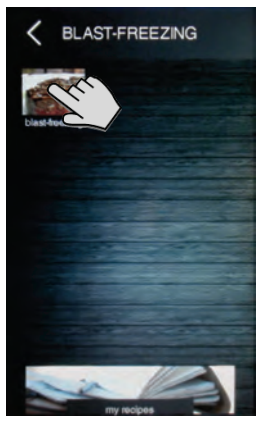

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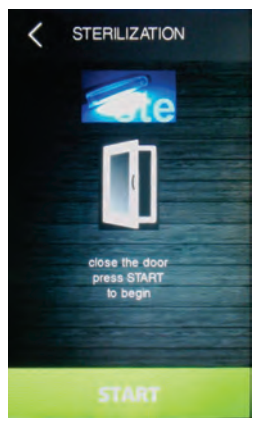

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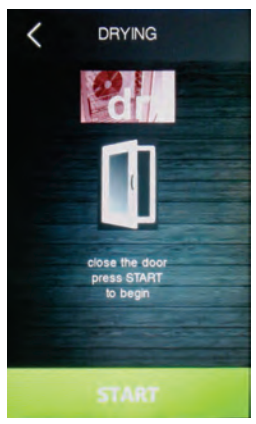

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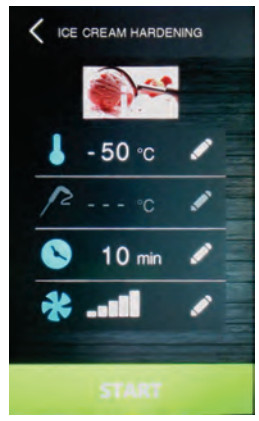

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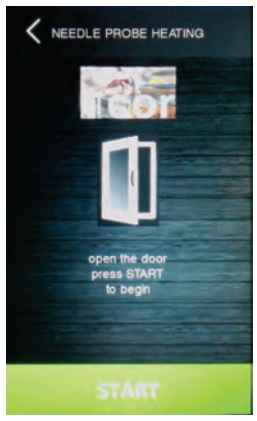

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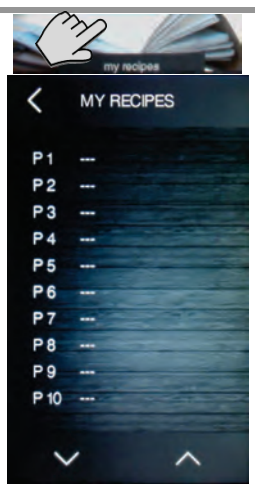

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TAV. 4

TAV. 3

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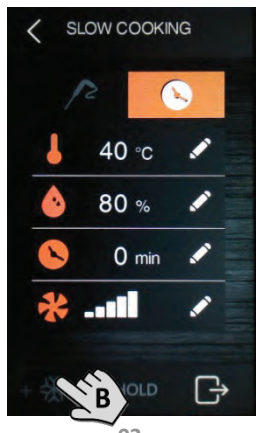

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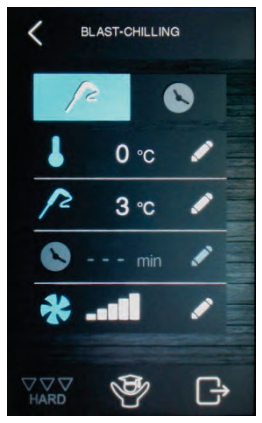

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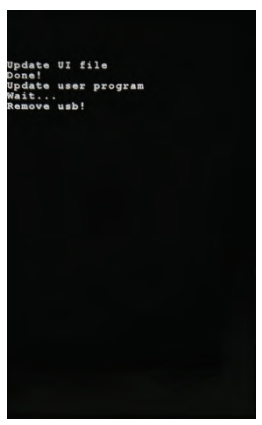
UPDATE FIRMWARE



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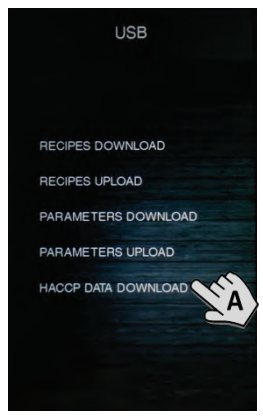

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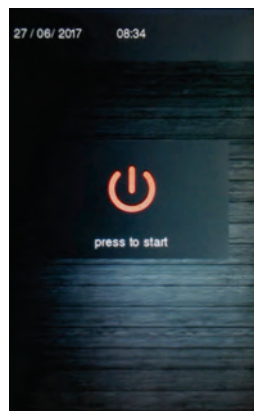

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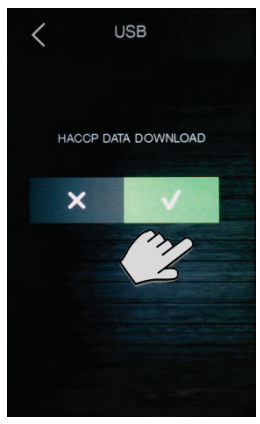

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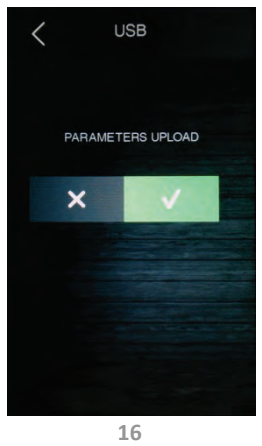

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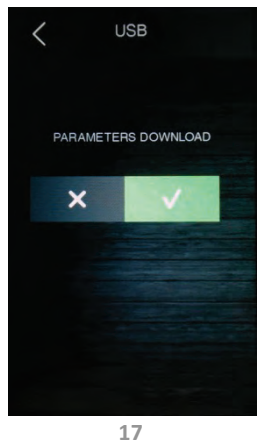

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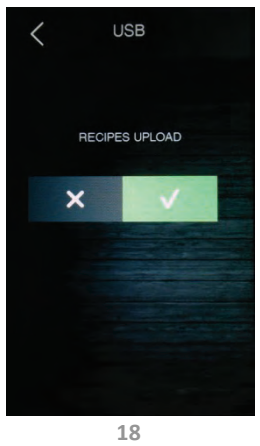

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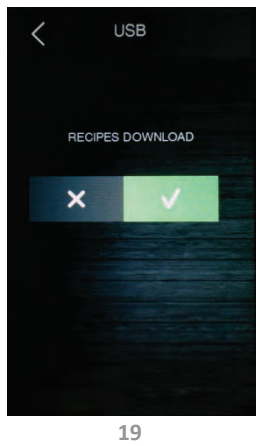

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