TEFCOLD®

COOL PRODUCTS WORLDWIDE

ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ

Uživatelský manuál

OBSAH

DŮLEŽITÉ BEZPEČNOSTNÍ POKYNY

1. Pro maximální využití tohoto zařízení doporučujeme pročtení tohoto manuálu.
2. Je na odpovědnosti uživatele, aby provozoval toto zařízení v souladu s uvedenými pokyny.
3. V případě jakékoli závady okamžitě kontaktujte svého prodejce.
4. Umístěte zařízení na suché a větrané místo.
5. Udržujte zařízení mimo dosah silných zdrojů tepla a nevystavujte jej přímému slunečnímu záření.
6. Vždy pamatujte na to, že elektrická zařízení jsou zdrojem potenciálního nebezpečí.
7. Neskladujte v zařízení hořlavé materiály, jako jsou ředidla, benzín apod.
8. Prohlašujeme, že při výrobě nebyl použit azbest ani CFC.
9. Olej v kompresoru neobsahuje PCB.

POUZE PRO ZAŘÍZENÍ S CHLADIVEM R290/R600a!

Toto zařízení obsahuje hořlavé chladivo, a proto je nutné zajistit důkladné větrání v okolí spotřebiče. Při odmrazování nepoužívejte mechanické nástroje, aby nedošlo ke vzniku netěsnosti chladicích systémů. Nepoužívejte elektrické spotřebiče uvnitř chlazeného úložného prostoru.

Veškeré opravy zařízení by měl provádět kvalifikovaný technik (EN 60335-2-89: 2010).

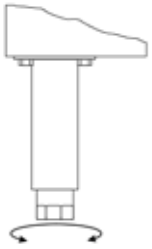
Důležité!

“Tento spotřebič je určen pro použití při okolní teplotě do 40 °C.”

VYBALENÍ A INSTALACE

Odstraňte dřevěnou paletu a obalový materiál. Vnější plochy jsou při dodání opatřeny ochrannou fólií, kterou je nutné před instalací odstranit.

Pro zajištění správné funkčnosti je důležité zajistit, aby bylo zařízení usazeno do vodorovné polohy. Pokud je zařízení opatřeno nožičkami, jsou nastavitelné.



Důležité!

1. Neblokujte větrací otvory.
2. Zajistěte, aby byl mezi zařízením a stěnou ponechán volný prostor minimálně 15 cm.

ELEKTRICKÉ ZAPOJENÍ

BLC3AX1, BLC5AX1 a BLC10AX1 pracují na 230 V/50 Hz.
BLC14AX1 pracuje na 3×400 V/50 Hz.

Ujistěte se, že je zařízení připojeno k samostatnému elektrickému okruhu, aby nedošlo k přetížení.

Nástěnná zásuvka by měla být snadno přístupná.

Je nutné dodržovat všechny požadavky na uzemnění kladené místními orgány v elektrotechnické oblasti. Zástrčka zařízení a nástěnná zásuvka by měly zajišťovat správné uzemnění. Pokud máte pochybnosti, kontaktujte místního dodavatele nebo kvalifikovaného elektrikáře.

Připojení do elektrické sítě musí provést kvalifikovaný elektrikář.

SPUŠTĚNÍ ZAŘÍZENÍ

Doporučujeme zařízení před spuštěním vyčistit, viz kapitola o údržbě a čištění.

Důležité!

Pokud bylo zařízení během přepravy v horizontální poloze, počkejte 2 hodiny, než ho uvedete do provozu.

KAPACITA

ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ BLC3AX1
Model určený pro 3 zásuvy s kapacitou zchlazení 12 kg a kapacitou zmrazení 8 kg.
ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ BLC5AX1
Model určený pro 5 zásuvů s kapacitou zchlazení 18 kg a kapacitou zmrazení 14 kg.
ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ BLC10AX1
Model určený pro 10 zásuvů s kapacitou zchlazení 40 kg a kapacitou zmrazení 28 kg.
ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ BLC14AX1
Model určený pro 14 zásuvů s kapacitou zchlazení 55 kg a kapacitou zmrazení 38 kg.

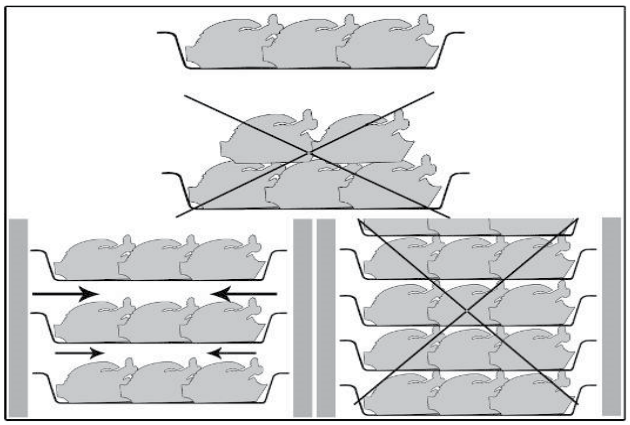
DOPORUČENÍ PRO POUŽITÍ

V případě delší odstávky zařízení postupujte následovně:
1. Použijte automatický odpojovač pro odpojení od síťového napájení.
2. Zařízení i okolní plochy důkladně vyčistěte.
3. Na nerezové povrchy naneste tenkou vrstvu stolního oleje.
4. Proveďte všechny údržbové operace.
5. Nechejte dveře pootevřené, abyste předešli tvorbě plísní anebo nepříjemnému zápachu.

Nevkládejte potraviny o teplotě vyšší než 90 °C.

Uchovávané produkty nesmí být v kontaktu s vnitřními stěnami, aby nebyl blokován oběh vzduchu.

Mezi jednotlivými zásuvy musí být ponechán dostatek prostoru pro zajištění dostatečného proudění studeného vzduchu na celý produkt.



Nikdy neblokujte vstup ventilátorů výparníku.

Produkty, které se z důvodu jejich velikosti hůře chladí, by měly být umístěny ve středu.

Omezte frekvenci a dobu trvání otevření dveří.

Produkt, který byl šokově zchlazen/zmrazen a řádně zajištěn, lze uskladnit v lednici/mrazáku. Měl by být opatřen štítkem, na kterém je uveden obsah produktu, datum šokového zchlazení/zmrazení a datum spotřeby. Šokově zchlazený produkt musí být uchováván při stálé teplotě +2 °C. Šokově zmrazený produkt musí být uchováván při stálé teplotě –20 °C.

Zchlazovač by měl být používán pouze pro krátkodobé uložení.

Aby nedošlo ke kontaminaci bakteriemi nebo jiné biologické kontaminaci, je nutné jehlovou sondu po použití dezinfikovat.

CYKLUS ŠOKOVÉHO ZCHLAZENÍ

V tomto provozním režimu udržuje zchlazovač teplotu chladicího prostoru během celého zchlazovacího procesu kolem nuly, aby se zajistil postupný pokles teploty produktu na +3 °C. Díky tomu se na povrchu produktu nevytvoří krystalky ledu. Tento způsob šokového zchlazování by měl být používán u produktů, které nejsou zabalené a u nichž by mohlo při tvorbě ledu na povrchu dojít ke zhoršení fyzických/organoleptických vlastností (např. ryby).

CYKLUS ŠOKOVÉHO ZMRAZENÍ

V tomto provozním režimu udržuje šokový zchlazovač teplotu pod –18 °C, což je koncová teplota šokového zmrazení. Aby šokové zmrazení proběhlo rychle a úspěšně, měly by být potraviny rozděleny do menších kusů, zejména v případě, že mají vysoký obsah tuku. Největší kusy je třeba umístit na prostřední zásuvy. Pokud trvá šokové mrazení nestandardně dlouho a velikost potravin nelze zmenšit, snižte jejich množství a předchlaďte chladicí prostor tak, že než začnete mrazit produkt, spusťte nejprve cyklus šokového mrazení naprázdno.

ČIŠTĚNÍ A ÚDRŽBA

Odpojte zařízení od síťového napájení.

Zařízení je nutné pravidelně čistit. Vnější a vnitřní povrchy zařízení vyčistěte neagresivním čisticím roztokem a následně je utřete do sucha. Vnější povrchy je možné udržovat pomocí oleje na ocel.
Nestříkejte na zařízení přímý proud vody a nepoužívejte vysokotlaké přístroje.
K čištění nerezových povrchů nepoužívejte drátěný kartáč ani škrabku – mohlo by tím dojít k usazení železných částic, které při oxidaci způsobují korozi.
Pro odstranění odolných nečistot použijte dřevěnou nebo plastovou stěrku nebo gumové houbičky.

Čištění kondenzátoru

Kondenzátor čistěte pravidelně.

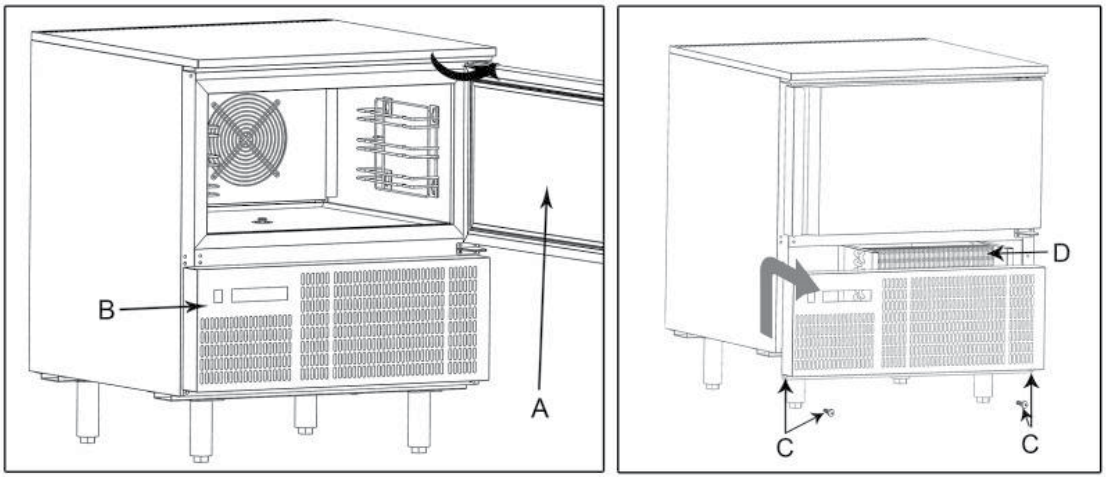
Žebra kondenzátoru jsou velmi ostrá. Používejte proto při následujícím postupu vždy gumové rukavice.

V případě výskytu prachu používejte ochranné masky a brýle.
Pokud je na kondenzátoru a jeho žebrech usazen prach, lze jej odstranit pomocí odsávacího zařízení nebo kartáče, kterým je třeba pohybovat vertikálně ve směru žeber.

Nepoužívejte žádné jiné pomůcky, které by mohly deformovat žebra a snížit výkonnost zařízení.

Postup čištění:

1. Otevřete dveře (A) spotřebiče.
2. Odstraňte spodní kryt (B) technického prostoru: abyste tak mohli učinit, odstraňte nejprve šroubky (C).
3. Žebrovou část kondenzátoru (D) můžete nyní očistit pomocí vhodných nástrojů a ochranných prostředků.
4. Po vyčištění vraťte kryt zpět na místo a zajistěte jej pomocí šroubků, které jste předtím odstranili.



SERVIS

Chladicí systém je hermeticky uzavřený systém a nevyžaduje kontrolu, pouze čištění. Pokud zařízení nechladí, zkontrolujte, zda nebylo přerušeno napájení.

Pokud nejste schopni zjistit důvod poruchy zařízení, kontaktujte svého dodavatele. Uveďte model a sériové číslo zařízení. Tyto informace naleznete na výkonovém štítku, který je umístěn uvnitř zařízení vpravo nahoře.

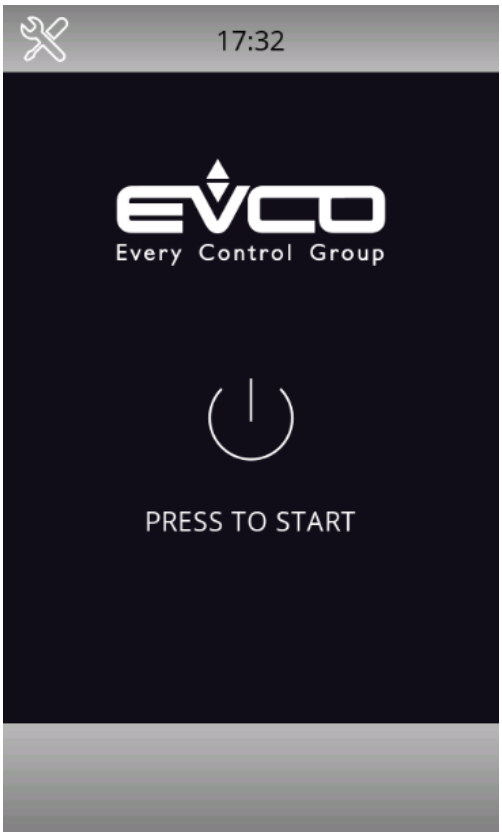
LIKVIDACE

Likvidace spotřebiče musí být provedena ekologickým způsobem. Dodržujte stávající předpisy ohledně likvidace zařízení. Mohou existovat také další speciální požadavky a podmínky, které je nutné dodržet.

RYCHLÝ PRŮVODCE

Pro každodenní použití

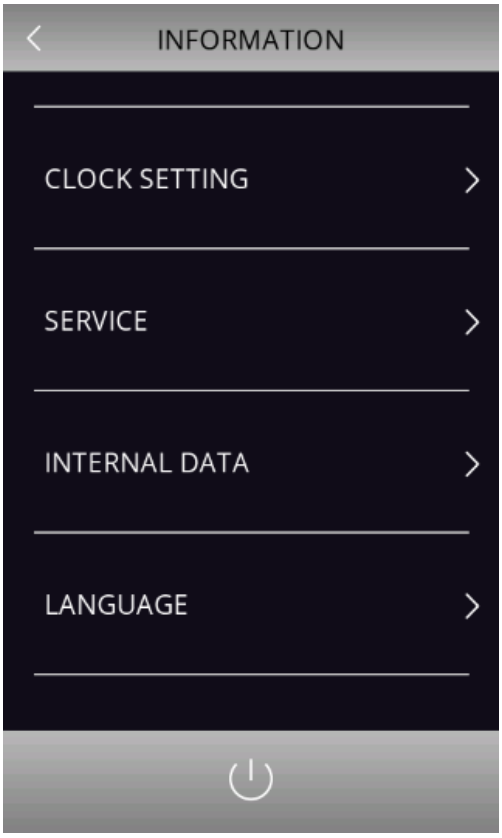
ZAPNUTÍ



Pro aktivaci stiskněte střed obrazovky.

NASTAVIT ČAS A JAZYK

Stiskněte ikonu nástroje.



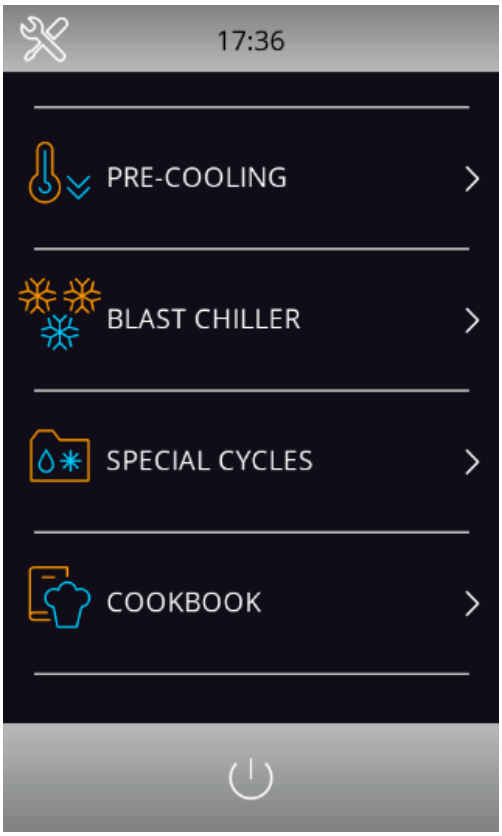
Zpět do hlavní nabídky.

Nastavte hodiny.

Vyberte jazyk.

Pohotovostní.

DOMOVSKOU OBRAZOVKU



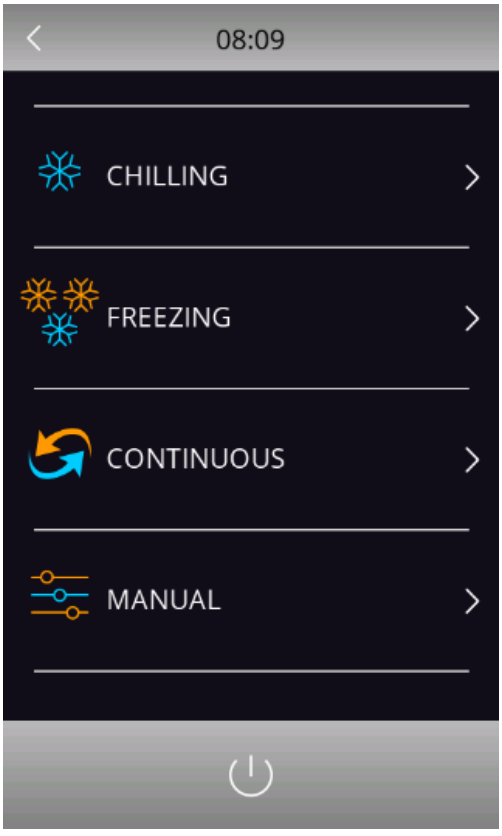
Předchlazení skříně.

Vyberte nabídku šokový zchlazovač.

Speciální funkce, viz návod k ovládání.

Speciální funkce, viz návod k ovládání.

ŠOKOVÝ ZCHLAZOVAČ/ZMRAZOVAČ



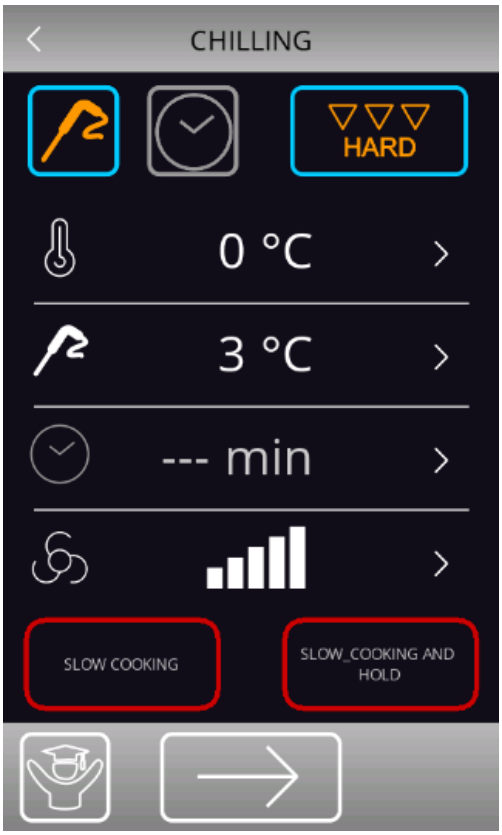
Vyberte možnost šokový zchlazovač.

Vyberte možnost šokový zchlazovač.

Režim držení.

Speciální funkce, viz návod k ovládání.

CHLAZENÍ



Teplota SET skříně.

Teplota SET snímače jádra.

Doba cyklu, pokud je zvolen časovaný režim.

Rychlost ventilátoru.

Spustit cyklus.

VÝBĚRY

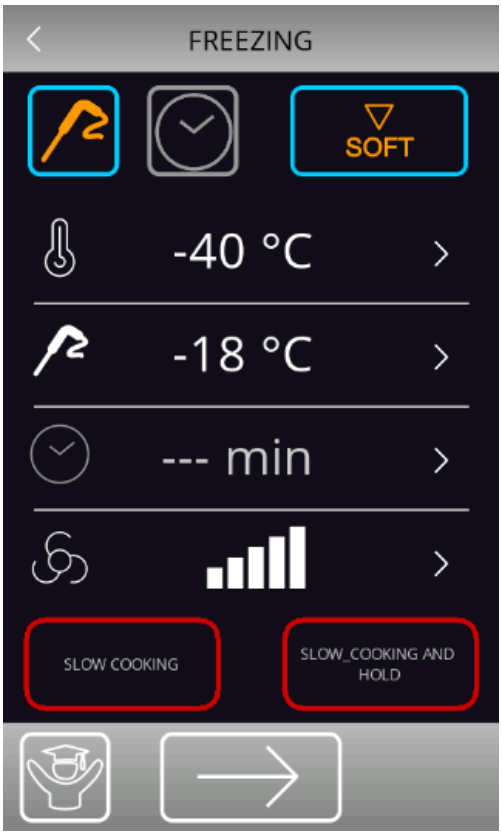
Vyberte režim vložení senzoru.

Vyberte časovaný režim.

Soft Chilling, během tohoto cyklu se nepoužívají žádné záporné teploty, což zabraňuje krystalizaci.

Hard Chilling, který se používá pro rychlé zchlazení horkých potravin na +10 °C a poté použití Soft Chilling po zbytek cyklu.

ZMRAZENÍ



Teplota SET skříně.

Teplota SET snímače jádra.

Doba cyklu, pokud je zvolen časovaný režim.

Rychlost ventilátoru.

Spustit cyklus.

VÝBĚRY

Vyberte režim vložení senzoru.

Vyberte časovaný režim.

Soft Freezing, jemné zchlazení na +2 °C a poté použití Hard Freezing po zbytek cyklu, zabraňující krystalizaci.

Hard Freezing, používá se pro rychlé zchlazení horkých potravin na -18 °C a následné udržení -20 °C po zbytek cyklu.

Šokové zchlazovače
+70 °C až +3 °C

Cyklus šokového zchlazení sníží teplotu produktu z +70 °C na +3 °C během 90 minut.
Při teplotě v rozmezí +60 °C a +10 °C dochází k vyšší tvorbě bakterií, proto je nezbytné produkt zchladit co nejrychleji.
Navíc se tak lépe zachovají vitamíny, chuť a vůně.

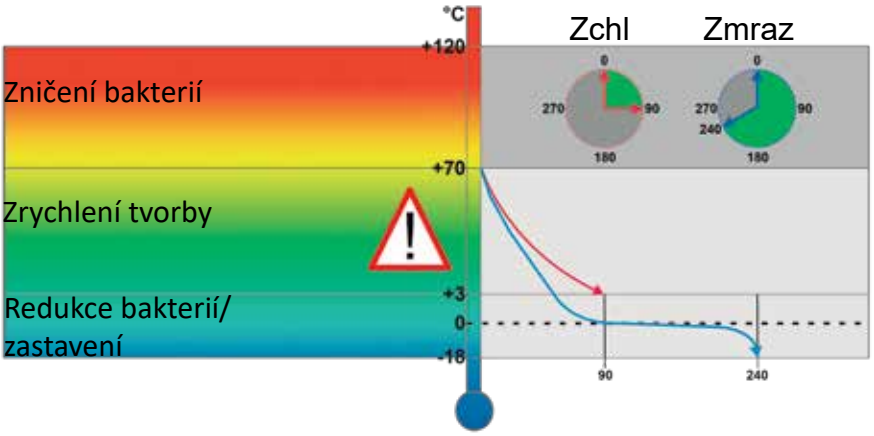
Poté potraviny uchovávejte v běžné chladničce při teplotě +2 °C.

Šokové zmrazovače
+70 °C až –18 °C

Cyklus šokového zmrazení sníží teplotu produktu z +70 °C na –18 °C během 240 minut.
Rychlé snížení teploty produktu zvyšuje jeho životnost.
Navíc se tak zachová kvalita bez výrazné ztráty hmotnosti, tekutin a chuti.

Poté potraviny uchovávejte v běžné mrazničce při teplotě –20 °C.

Bakterie obecně



TEFCOLD®
COOL PRODUCTS WORLDWIDE

BLÆST-KØLER/FRYSER

Brugsvejledning

INDHOLD

VIGTIGE INFORMATIONER

1. For at få det fulde udbytte af kølemøblet, bør De læse denne brugsvejledning igennem.
2. Det er brugers ansvar at anvende kølemøblet i henhold til instruktionerne.
3. Kontakt omgående forhandleren, såfremt der opstår fejl ved kølemøblet.
4. Kølemøblet bør anbringes i et tørt og tilstrækkeligt ventileret rum.
5. Kølemøblet bør ikke placeres i nærheden af varmekilder eller direkte sollys.
6. Bemærk at alle elektriske apparater kan medføre farer.
7. Opbevar ikke eksplosionsfarlige stoffer, f.eks. gas, benzin, æter og lignende.
8. Der er ikke brugt asbest eller CFC i konstruktionen.
9. Olien i kompressoren indeholder ikke PCB.

KUN FOR KØLEMØBLER MED KØLEMIDDEL R290 ELLER R600a.
Kølemøblet indeholder det energirigtige og ikke ozonnedbrydende kølemiddel R600a/ R290. Da R600a/R290 er en brandfarlig gasart, er det vigtigt, at kølekredsløbet ikke beskadiges under transport og ved installering.
Hvis kølekredsløbet alligevel beskadiges, skal du undgå at bruge åben ild i nærheden af køleskabet, ligesom der heller ikke må tilsluttes strøm til skabet. Sørg desuden for god udluftning i rummet. Er du i tvivl, skal du kontakte din leverandør.
Alle reparationer på kølekredsløbet skal foretages af en godkendt kølemontør (EN 60335-2-89: 2010).

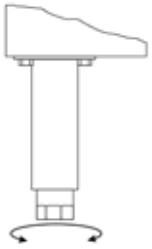
Vigtigt !

“Dette kølemøbel er designet for brug i omgivelsestemperaturer op til 40 °C.”

UDPAKNING OG OPSTILLING

Kølemøblet fjernes fra pallen og udpakkes. Udvendige overflader er beskyttet af en folie, denne fjernes inden installation.

For at kølemøblet fungerer korrekt er det vigtigt at det er i vater, hvis møblet er forsynet med ben kan de justeres.



Vigtigt !

1. Placer ikke genstande der kan blokere ventilations huller foran kølemøblet.
2. Sørg for at der er mindst 15 cm. fri luft mellem kølemøblets bagside og væg.

EL-TILSLUTNING

BLC3AX1, BLC5AX1 og BLC10AX1 er designet til 230 V/50 Hz.
BLC14AX1 er designet til 3x400 V/50 Hz.

For at undgå overbelastning skal alle tilsluttes deres egen separate sikrings-gruppe.

Stikproppen skal være let tilgængelig.

Alle elektriske tilslutninger inklusiv jordforbindelser skal være godkendt af en el-installatør.

OPSTART

Inden ibrugtagning, anbefaler vi at kølemøblet rengøres som anvist i afsnittet rengøring.

Vigtigt !

Hvis kølemøblet har ligget ned under transport, anbefales det at det står opret mindst 2 timer inden det tilsluttes.

KØLEKAPACITET

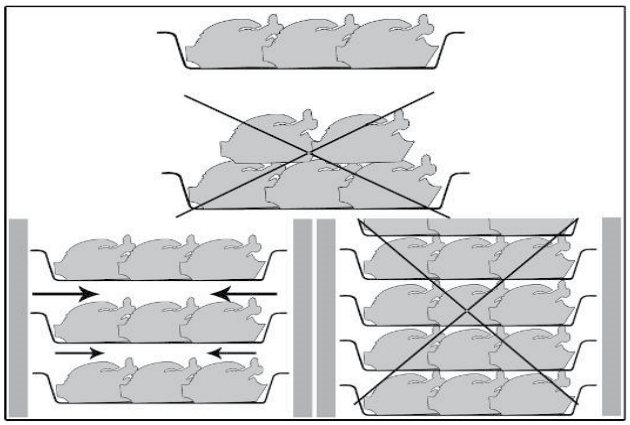
BLC3AX1
Kan rumme 3 GN1/1 kantiner og kan nedkøle 12 kg eller indfryse 8 kg.
BLC5AX1
Kan rumme 5 GN1/1 kantiner og kan nedkøle 18 kg eller indfryse 14 kg.
BLC10AX1
Kan rumme 10 GN1/1 kantiner og kan nedkøle 40 kg eller indfryse 28 kg.
BLC14AX1
Kan rumme 14 GN1/1 kantiner og kan nedkøle 55 kg eller indfryse 38 kg.

GENERELLE ANVISNINGER

Hvis kølemøblet ikke skal bruges i længere tid, bør følgende trin overholdes:
1. Afbryd / træk stikket ud til el-forsyningen.
2. Rengør indvendige/udvendige overflader grundigt.
3. Sprøjt gerne lidt stålolie på overfladerne, så de er beskyttet mod flyverust.
4. Rengør kondensator filter.
5. Lad døren stå på klem så der ikke opstår mug og dårlig lugt.

Kom ikke varer i kølemøblet med en temperatur over 90 °C.

Kantiner må ikke overfyldes og må ikke blokere for fri ventilation mellem de indsatte kantiner.



Fyld ikke kølemøblet så den indvendige ventilator er blokeret.

Hvis et større produkt skal nedkøles, skal det placeres i den miderste position og i henhold til kølemøblets kølekapacitet.

Begræns eller undlad døråbninger under et program.

Efter et program-forløb skal varene mærkes med dato/tid-mærkater og opbevares i.h.t. fødevarestyrelsens anvisninger.

Kølemøblet er ikke beregnet som lager-køler/fryser.

For at undgå spredning af bakterier skal indsiksføleren desinficeres efter hver program-cyklus.

NEDKØLINGS PROGRAM

Program der holder temperaturen i kølemøblet tæt på 0 °C under hele programmet.
Det forhindrer at der kommer krystaller på overfladen af produkterne og at de nedkøles til +3 °C hurtigst muligt.
Varer skal efterfølgende forsegles med folie og opbevares på køl.

INDFRYSNINGS PROGRAM

Program der holder temperaturen i kølemøblet under - 28 °C under indfrysning, indtil kernetemperaturen er - 18 °C. Fordel produkter jævnt i hele kølemøblet for den bedste udnyttelse. Produkter med højt fedtprocent kræver længere tid og skal placeres i miderste position for bedste ydelse. Det kan være en fordel at køre et nedkølings program inden hvis det større produkter.

RENGØRING OG VEDLIGEHOLD

Afbryd kølemøblet ved stikkontakten.

Kølemøblet bør rengøres dagligt. Indvendige og udvendige overflader rengøres med mildt opvaskemiddel i varmt vand, og aftørres med en tør klud. Udvendige overflader kan vedligeholdes med stålolie.
Der må ikke bruges ståluld eller andre kulstofholdige værktøjer da det kan give flyverust.
Der må ikke spules med vand direkte på kølemøblet.
Der må ikke bruges trykluft til at rense filter/kompressorrum.

Rengøring af kondensatoren

Kondensatoren skal rengøres jævnligt.

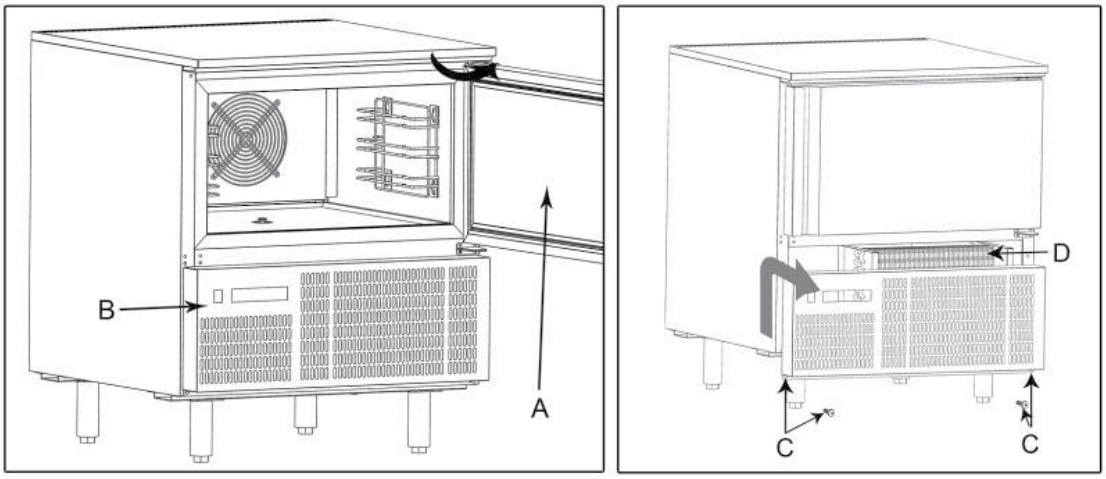
Da kondensatoren er opbygget af tynde og skarpe metalplader bør man bruge handsker under rengøring.

Det anbefales også at bruge sikkerhedsbriller og åndedrætsmaske under rengøring.
Kondensatoren rengøres bedst med en støvsuger, med en blød børste der føres langs ribberne i kondensatoren.

Der må ikke bruges skarpe værktøjer, da det kan forårsage lækage i kølekredsløbet.

Rengøring af støvfilter:

1. Åben døren (A) .
2. Fjern de 2 skruer i panelet (B) så kan panelet vippes ned og der er adgang til filteret.
3. Nu kan kondensatoren støvsuges.
4. Efter rengøring lukkes panelet og skrues fast igen.



SERVICE

Kølesystemet er hermetisk og vedligeholdelsesfri. Det kræver dog at der er fri ventilation til kompressorrummet.

Hvis kølemøblet ikke fungerer, start med at kontrollere el-tilslutningen.

Hvis årsagen ikke kan lokaliseres, kontakt din leverandør med model nummer og serienummer. Typeskilt er typisk placeret inde i møblet i højre side og på bagsiden.

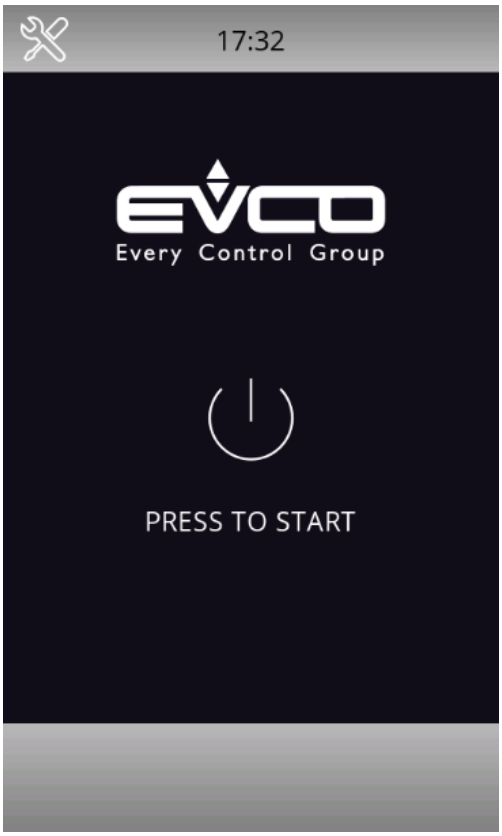
BORTSKAFFELSE

Bortskaffelse af et udtjent kølemøbel skal foretages efter de gældende regler.
Kontakt de lokale myndigheder for detaljer.

HURTIG VEJLEDNING

Til daglig brug

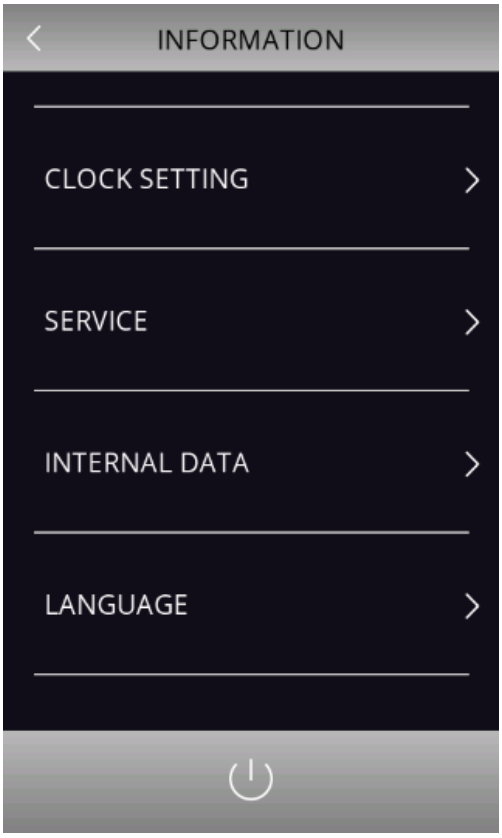
START



Tryk på symbolet midt på skærmen.

INDSTIL UR OG SPROG

Tryk på værktøjs ikonet.



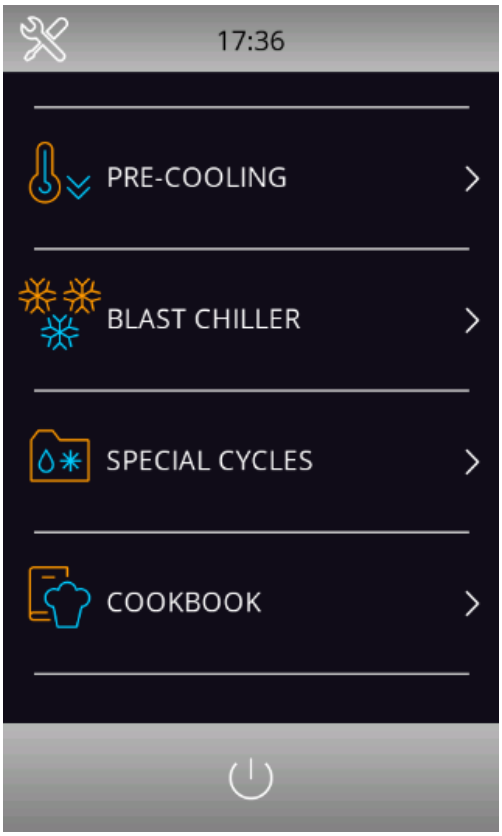
Tilbage til hovedmenu.

Indstil ur.

Vælg sprog.

Sluk.

START SKÆRM



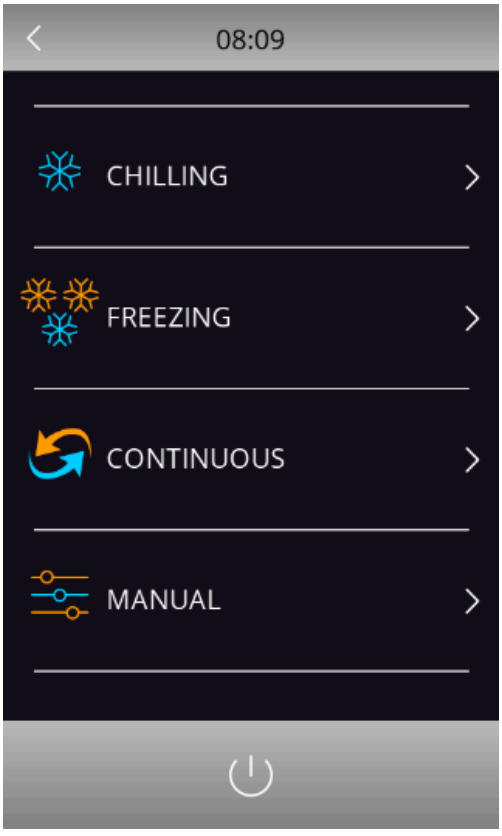
For-køling af kabinettet.

Blæst køling menu.

Special funktion, se Teknisk manual.

Special funktion, se Teknisk manual.

BLÆST KØLER / FRYSER



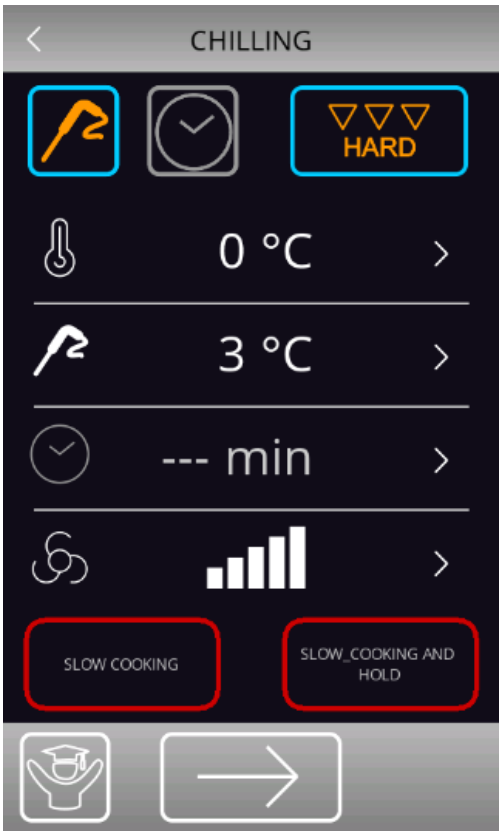
Vælg blæst køling.

Vælg blæst frysning.

Kør kontinuerlig køling eller frysning.

Special funktion, se Teknisk manual.

KØLING



Kabinet SET temperatur.

Indstik føler SET temperatur.

Cyklus tid, hvis timer indstilling er valgt.

Ventilator hastighed.

Start cyklus.

VALG

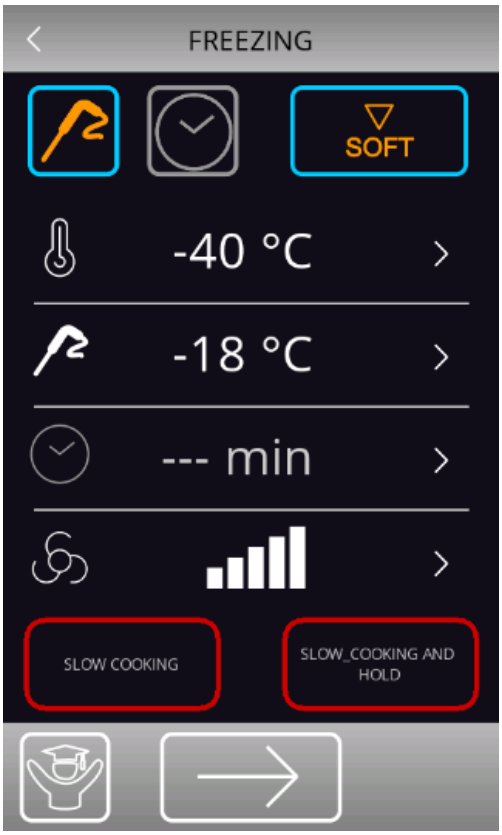
Indstik føler valgt.

Timer indstilling valgt.

Skånsom nedkøling, ingen negative temperaturer bruges i denne cyklus, dette forhindrer dannelse af krystaller.

Hård nedkøling, bruges til hurtig nedkøling af varme varer til +10 °C og kører derefter Skånsom nedkøling resten af denne cyklus.

FRYSNING



Kabinet SET temperatur.

Indstik føler SET temperatur.

Cyklus tid, hvis timer indstilling er valgt.

Ventilator hastighed.

Start cyklus.

VALG

Indstik føler valgt.

Timer indstilling valgt.

Skånsom nedfrysning, skånsom nedkøling til +2 °C og derefter Hård nedfrysning resten af denne cyklus, dette forhindrer dannelse af krystaller.

Hård nedfrysning, bruges til hurtig nedfrysning af varme varer til -18 °C og kører derefter fast frysning på -20 °C.

Blæst køling
+70 °C to +3 °C

Blæst køling programmer reducerer produkt temperatur fra +70 °C til +3 °C på 90 minutter.
Bakteriel udvikling accelererer i området mellem +60 °C og +10 °C, derfor er det vigtigt at nedkøle produkter så hurtigt som muligt.
Desuden bevares vitaminer, smag og duft.

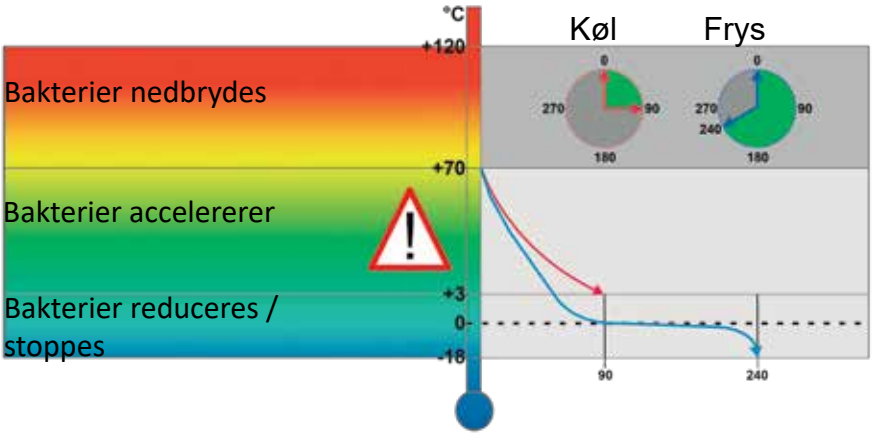
Skal herefter opbevares i køleskab ved +2 °C.

Blæst frysning
+70 °C to -18 °C

Blæst fryse programmer reducerer produkt temperatur fra +70 °C til -18 °C på 240 minutter.
Den hurtige indfrysning forlænger produktets levetid.
Desuden bevares produktets kvalitet uden tab af vægt, væske og smag.

Skal herefter opbevares i fryser ved -20 °C.

Bakterier generelt



rfj_250308

TEFCOLD®

COOL PRODUCTS WORLDWIDE

ABATIDORES/CONGELADORES

Manual del usuario

CONTENIDO

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

1. Para obtener el máximo rendimiento del armario, recomendamos la lectura de este manual de instrucciones.
2. Es responsabilidad del usuario utilizar el electrodoméstico de acuerdo con las instrucciones facilitadas.
3. Póngase en contacto inmediatamente con su concesionario en caso de cualquier anomalía.
4. Coloque el armario en un lugar seco y ventilado.
5. Mantenga el armario alejado de fuentes de mucho calor y no lo exponga a la luz solar directa.
6. Tenga siempre en cuenta que todos los dispositivos eléctricos pueden ser el origen de peligros potenciales.
7. No almacene materiales inflamables como disolvente, gasolina, etc., en el armario.
8. Declaramos que no se ha usado amianto ni CFC en su construcción.
9. El aceite del compresor no contiene PCB.

¡SOLO PARA LOS MODELOS QUE INCORPOREN REFRIGERANTE R290/R600a!
Este electrodoméstico contiene un refrigerante inflamable. Por lo tanto, asegúrese de disponer de una buena ventilación a su alrededor. No utilice dispositivos mecánicos para descongelar el electrodoméstico, ya que podría causar fugas en el sistema de refrigeración.No utilice aparatos eléctricos en el interior del compartimento de almacenamiento refrigerado.
Deje cualquier reparación del electrodoméstico en manos de un técnico cualificado (EN 60335-2-89: 2010).

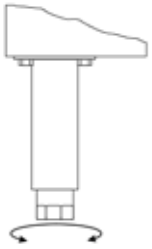
¡Importante!

“Este aparato está diseñado para utilizarse a temperaturas ambiente de hasta 40 °C.”

DESEMBALAJE E INSTALACIÓN

Retire el palet de madera y el embalaje. Las superficies exteriores llevan una lámina de protección que se debe retirar antes de la instalación.

Para asegurar un correcto funcionamiento es importante que el armario esté nivelado. Si el armario se suministra con patas, se pueden ajustar.



¡Importante!

1. No bloquee los orificios de ventilación.
2. Asegúrese de dejar al menos 15 cm de espacio libre entre el armario y la pared.

CONEXIÓN ELÉCTRICA

Los armarios BLC3AX1-BLC5AX1 y BLC10AX1 funcionan con 230 V/50 Hz.
BLC14AX1 funciona con 3x400 V/50 Hz.

Asegúrese de que el armario esté conectado a un grupo eléctrico aparte para evitar sobrecargas.

La toma eléctrica de la pared debe ser fácilmente accesible.

Se deben cumplir todos los requisitos de conexión a tierra estipulados por las empresas de suministro eléctrico de su país. El enchufe del armario y la toma de la pared deben tener una conexión a tierra correcta. En caso de duda, póngase en contacto con su proveedor local o un electricista homologado.

Las conexiones eléctricas del suministro principal las deben efectuar electricistas con experiencia.

PUESTA EN MARCHA DE LA UNIDAD

Antes del uso, recomendamos limpiar el armario; remítase a la sección sobre mantenimiento y limpieza.

¡Importante!

Si el armario se ha colocado horizontalmente durante el transporte, espere 2 horas antes de ponerlo en marcha.

CAPACIDAD

ABATIDOR / CONGELADOR BLC3AX1
Modelo adecuado para contener 3 bandejas con capacidad de abatimiento de 12 kg y 8 kg en congelación de choque.
ABATIDOR / CONGELADOR BLC5AX1
Modelo adecuado para contener 5 bandejas con capacidad de abatimiento de 18kg y 14kg en congelación de choque.
ABATIDOR / CONGELADOR BLC10AX1
Modelo adecuado para contener 10 bandejas con capacidad de abatimiento de 40kg y 28 kg en congelación de choque.
ABATIDOR / CONGELADOR BLC14AX1
Modelo adecuado para contener 14 bandejas con capacidad de abatimiento de 55kg y 38kg en congelación de choque.

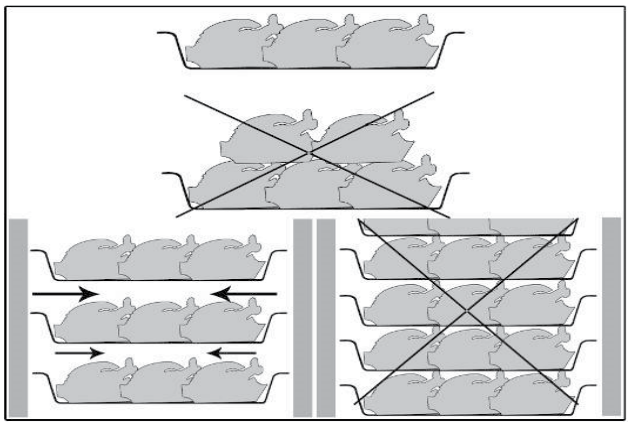
RECOMENDACIONES DE USO

Si el equipo va a estar inactivo durante mucho tiempo, proceda del siguiente modo
1. Use el seccionador para desactivar la conexión con la red eléctrica.
2. Limpie a fondo el equipo y el área circundante.
3. Aplique una fina capa de aceite de cocina sobre las superficies de acero inoxidable.
4. Realice todas las operaciones de mantenimiento
5. Deje la puerta entreabierta para evitar la formación de moho y/o de olores desagradables.

No introduzca alimentos a temperaturas por encima de 90 °C.

No apile los materiales que desea conservar en contacto con las paredes internas de forma que bloqueen la circulación de aire.

Debe haber suficiente espacio entre las bandejas, a fin de garantizar un flujo suficiente de aire frío por todo el producto.



Nunca obstruya la entrada de los ventiladores de evaporación.

Los productos más difíciles de enfriar por su tamaño se deben colocar en el centro.

Limite el número de veces y el tiempo de apertura de la puerta.

Después de abatir/congelar el producto, se puede guardar en un armario de conservación una vez protegido debidamente. Es conveniente colocar una etiqueta que describa el contenido del producto, la fecha de abatimiento/congelación y la de caducidad. Si el producto se ha abatido, debe conservarse a una temperatura constante de +2 °C, mientras que, si se ha congelado por choque, debe conservarse a una temperatura constante de -20 °C.

El abatidor solo se debe usar para periodos cortos de conservación.

Para evitar la contaminación bacteriana o biológica de otro tipo, la sonda de aguja se debe desinfectar después de cada uso.

CICLO DE ABATIMIENTO

Con esta modalidad de funcionamiento, el abatidor mantienen la temperatura del compartimento refrigerador cerca de cero durante todo el proceso de abatimiento para garantizar un descenso gradual de la temperatura del producto hasta +3 °C.De este modo, no se forman cristales de hielo en la superficie del producto. El método de abatimiento se debe usar, preferentemente, para productos no envasados y cuyas características físicas/organolépticas pueden degradarse debido a la formación de hielo superficial (p. ej., pescado)

CICLO DE CONGELACIÓN DE CHOQUE

Con esta modalidad de abatimiento, el abatidor mantiene la temperatura en un valor negativo inferior a -18 °C que es la temperatura final de la congelación de choque. Para que la congelación de choque se produzca rápidamente y con éxito, la comida debe estar en piezas pequeñas, especialmente si tiene un alto contenido en grasa. Las piezas más grandes se deben situar en las bandejas centrales. Si la congelación de choque tarda más tiempo del estándar y no se pueden reducir los tamaños, reduzca la cantidad y enfríe previamente el compartimento del abatidor iniciando un ciclo de congelación de choque antes de congelar el producto.

LIMPIEZA Y MANTENIMIENTO

Desenchufe el equipo por la toma de corriente.
El armario se debe limpiar periódicamente. Limpie las superficies externas e internas del armario con una solución jabonosa ligera y séquelas después con un trapo. Las superficies externas se pueden mantener usando aceite de máquina.
No pulverice agua directamente sobre el aparato ni use aparatos de alta presión.
No use lana de acero, cepillos ni rascadores para limpiar el acero inoxidable, porque podrían depositarse partículas ferrosas que podrían oxidarse.
Para eliminar los residuos persistentes, use espátulas de madera o plástico o esponjas de goma abrasivas.

Limpie el condensador

Limpie el condensador periódicamente

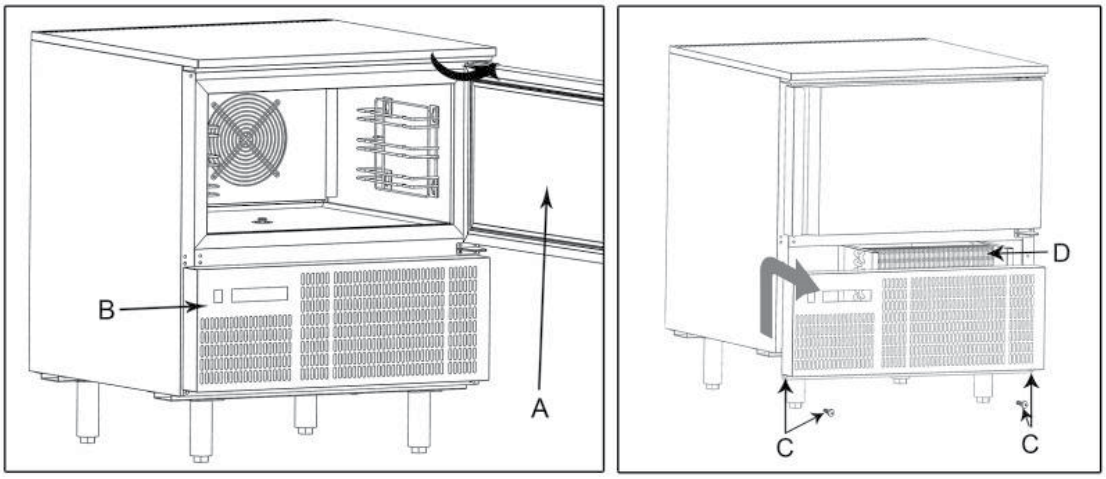
Las láminas del condensador están muy afiladas: lleve siempre guantes protectores para las siguientes fases. Use máscara y gafas protectoras en presencia de polvo.

Siempre que el condensador tenga un depósito de polvo en la zona de las láminas, puede eliminarlo usando un dispositivo aspirador o un cepillo aplicado en movimientos verticales a lo largo de la dirección de las aletas.

No use ningún otro instrumento porque podría deformar las láminas y, por tanto, afectar a la eficiencia del equipo.

Para limpiar, proceda como sigue:

1. Abra la puerta (A) del equipo.
2. Retire el panel inferior (B) del compartimento técnico: para ello, quite los tornillos de sujeción (C)
3. Ahora puede limpiar la parte laminada del condensador (D) usando herramientas y dispositivos de protección adecuados.
4. Después de limpiar, cierre el panel de control y fíjelo con los tornillos que retiró previamente.



EN CASO DE AVERÍA

El sistema de refrigeración es un sistema sellado herméticamente que no requiere supervisión, solo limpieza.

Si el armario no enfría, compruebe si el motivo es un corte de suministro eléctrico.

Si no puede encontrar el motivo de la avería del armario, póngase en contacto con su proveedor. Indique el modelo y el número de serie del armario. Puede encontrar dicha información en la etiqueta de características situada en el interior del armario, en el lado superior derecho.

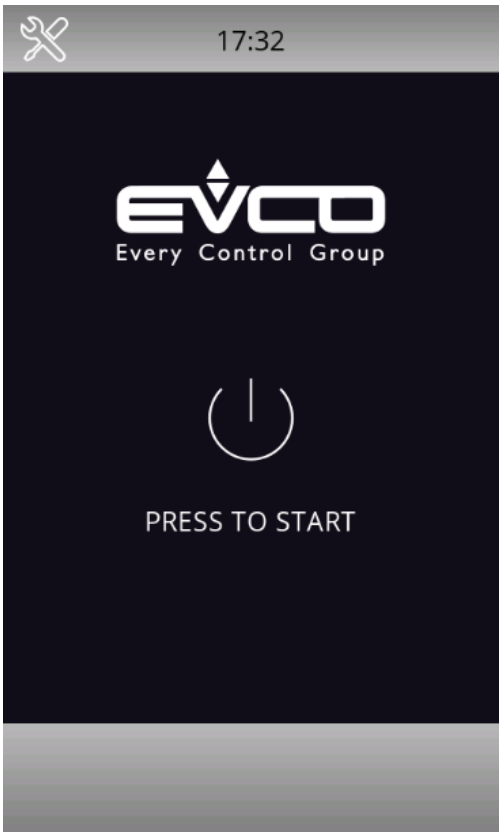
ELIMINACIÓN

El armario se debe eliminar de forma respetuosa con el medio ambiente. Tenga en cuenta la normativa existente en cuanto a residuos. Es posible que haya requisitos y condiciones especiales que deban cumplirse.

GUÍA RÁPIDA

Guía rápida diaria

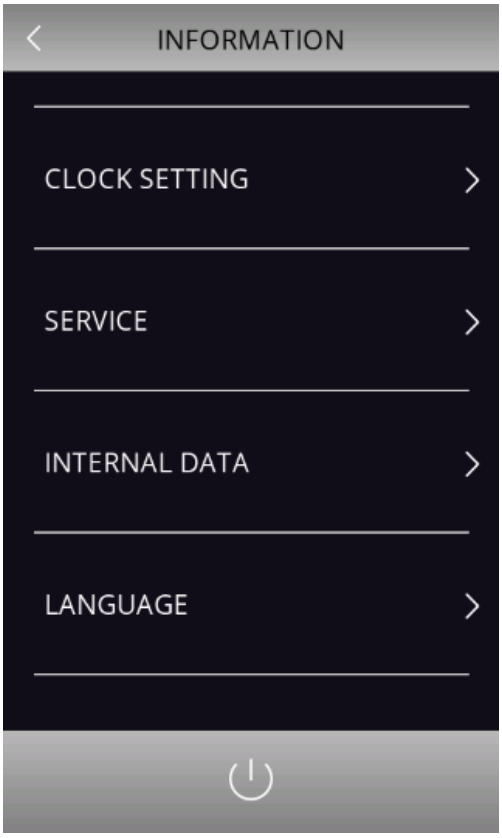
ENCENDIDO



Presione el centro de la pantalla para activar.

ESTABLECER HORA E IDIOMA

Presione el icono de la herramienta.



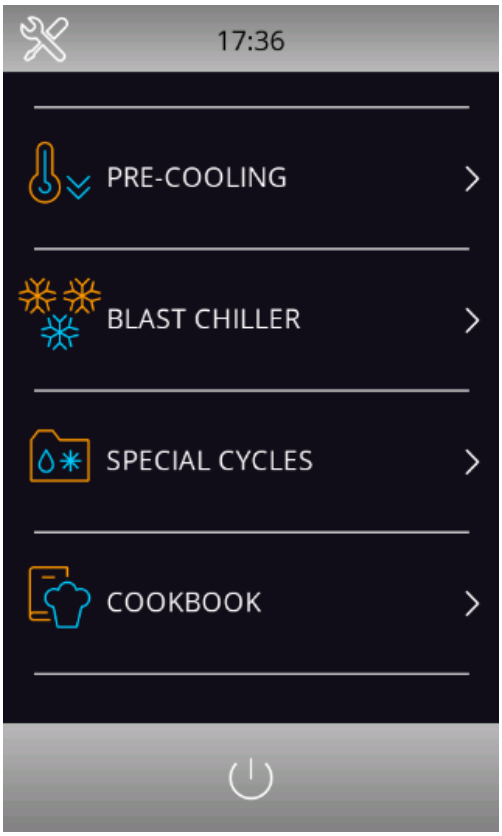
Regresar al menú principal.

Pon el reloj.

Seleccione idioma.

Apoyar.

PANTALLA DE INICIO



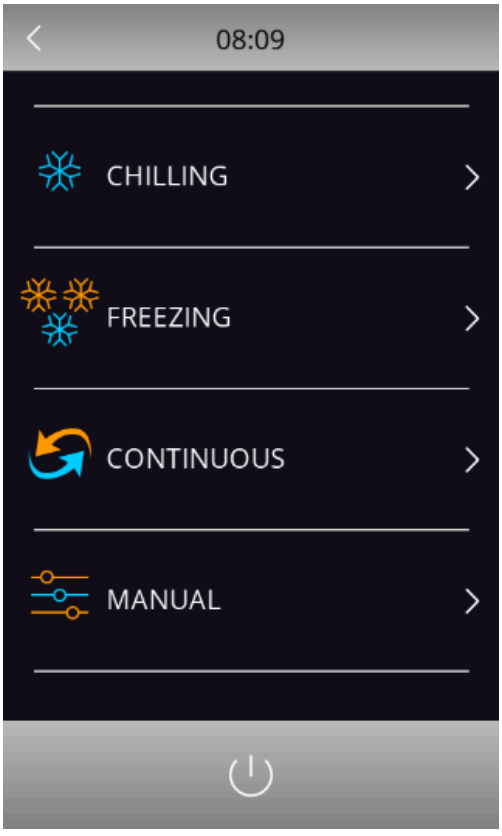
Pre-enfriamiento del gabinete.

Seleccione el menú Blast Chiller.

Función especial, consulte el manual del controlador.

Función especial, consulte el manual del controlador.

ENFRIADOR / CONGELADOR



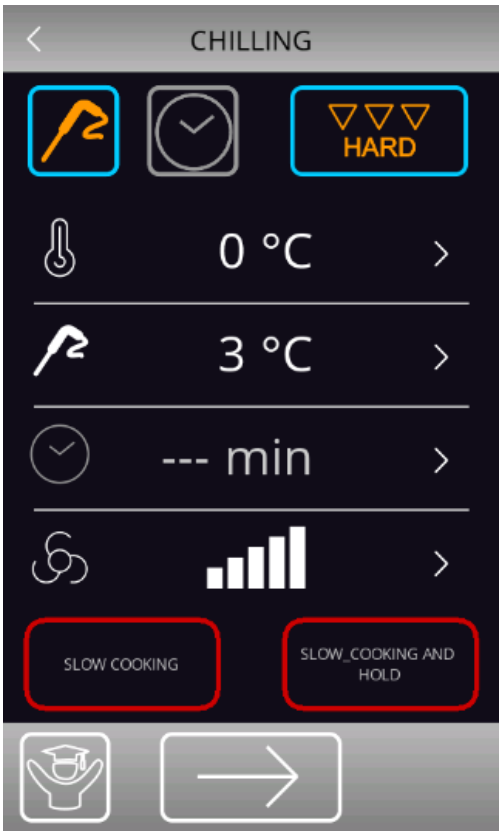
Seleccione Enfriamiento rápido.

Seleccione Congelación rápida.

Ejecute el modo de enfriamiento o congelación continuo.

Función especial, consulte el manual del controlador.

ESPELUZNANTE



Temperatura establecida del gabinete.

Temperatura establecida del sensor central.

Tiempo de ciclo, si se selecciona el modo temporizado.

Velocidad del ventilador.

Iniciar ciclo.

TROZOS ESCOGIDOS

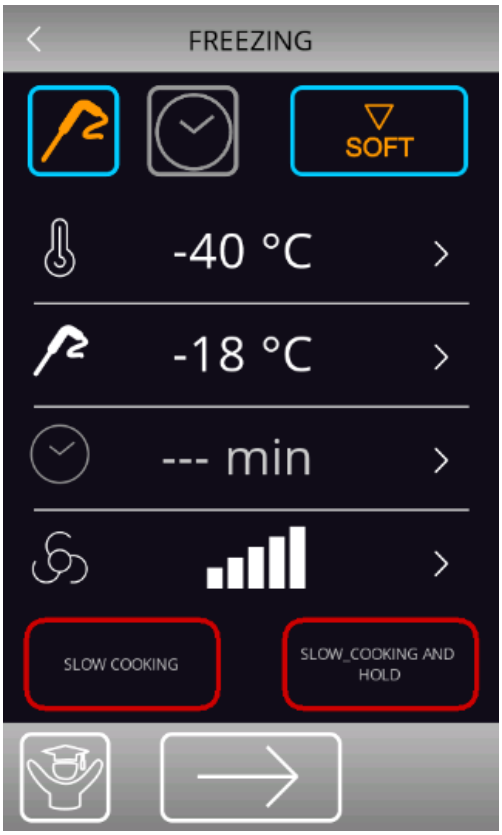
Seleccione el modo de sensor central.

Seleccione el modo temporizado.

Enfriamiento suave, no se utilizan temperaturas negativas durante este ciclo, evitando cristalizaciones.

Enfriamiento duro, se utiliza para enfriar rápidamente alimentos calientes a +10 °C y luego se utiliza el enfriamiento suave para el resto del ciclo.

CONGELACIÓN



Temperatura establecida del gabinete.

Temperatura establecida del sensor central.

Tiempo de ciclo, si se selecciona el modo temporizado.

Velocidad del ventilador.

Iniciar ciclo.

TROZOS ESCOGIDOS

Seleccione el modo de sensor central.

Seleccione el modo temporizado.

Congelación suave, enfriamiento suave a +2 °C y luego utilizar Congelación dura durante el resto del ciclo, evitando cristalizaciones.

Congelación fuerte, se utiliza para enfriar rápidamente alimentos calientes a -18 °C y luego mantenerlos a -20 °C el resto del ciclo.

Abatidores
+70 °C to +3 °C

El ciclo de enfriamiento reduce la temperatura del producto de
+70 °C a +3 °C en 90 minutos.
La generación bacteriana se acelera en el intervalo entre +60 °C and +10 °C, por lo que es esencial enfriar el producto lo
más rápido posible.
Además se conservan vitaminas, sabor y olor.

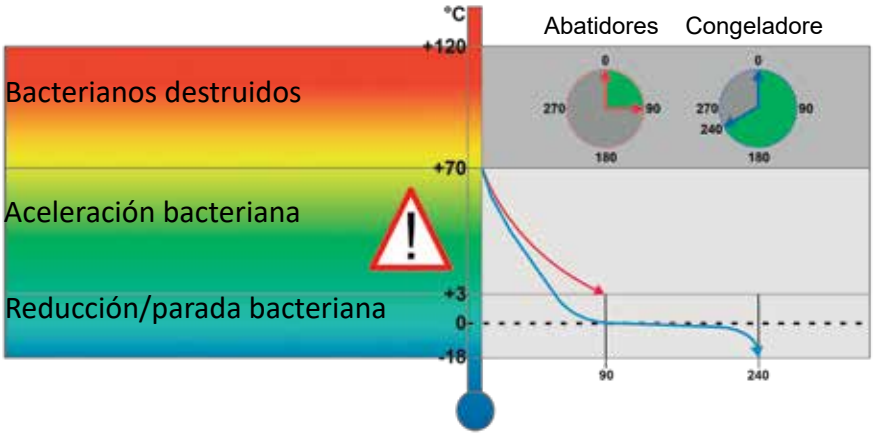
Deberá almacenarse en un enfriador normal a +2 °C.

Congeladore
+70 °C to -18 °C

El ciclo de congelación reduce la temperatura del producto de +70 °C a -18 °C en 240 minutos.
La rápida reducción de la temperatura del producto aumenta la vida útil del producto.
Además, la calidad se conserva sin grandes pérdidas de peso, líquido y sabor.

Deberá almacenarse en un congelador normal a -20 °C.

Bacterianos en general



TEFCOLD®
COOL PRODUCTS WORLDWIDE

PUHALLUSJÄÄHDYTIN/PAKASTIN

Käyttöohje

SISÄLTÖ

TÄRKEITÄ TURVALLISUUSOHJEITA

1. Jotta kaappi olisi täysin käyttökelpoinen, suosittelemme tämän käyttöohjeen lukemista.
2. Käyttäjän vastuulla on käyttää laitetta annettujen ohjeiden mukaisesti.
3. Ota välittömästi yhteyttä jälleenmyyjään, jos ilmenee toimintahäiriöitä.
4. Sijoita kaappi kuivaan ja tuuletettuun paikkaan.
5. Pidä kaappi kaukana voimakkaasti lämpöä säteilevistä lähteistä äläkä altista sitä suoralle auringonvalolle.
6. Muista aina, että kaikki sähkölaitteet ovat mahdollisia vaaranlähteitä.
7. Älä säilytä kaapissa helposti syttyvää materiaalia, kuten liuottimia, bensiiniä jne.
8. Vakuutamme, että rakentamisessa ei ole käytetty asbestia eikä CFC-yhdisteitä.
9. Kompressorin öljy ei sisällä PCB:tä.

AINOASTAAN JÄÄHDYTYSAINEELLA R290/R600a varustetuille laitteille!
Tämä laite sisältää syttyvää kylmäainetta, joten varmista hyvä ilmanvaihto laitteen ympärillä. Älä käytä mekaanisia laitteita sulatuksessa, sillä se voi aiheuttaa jäähdytysjärjestelmän vuotoja. Älä käytä sähkölaitteita kylmäsäilytystilan sisällä. Laitteen korjauksen saa suorittaa vain ammattitaitoinen teknikko (EN 60335-2- 89: 2010).

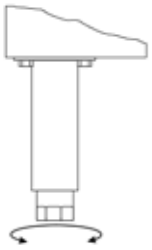
Tärkeää !

“Tämä laite on tarkoitettu käytettäväksi enintään 40 °C:n ympäristön lämpötiloissa.”

PAKKAUKSEN PURKAMINEN JA ASENNUS

Poista puinen kuormalava ja pakkaus. Ulkopinnat toimitetaan suojakalvolla, joka on poistettava ennen asennusta.

Oikean toiminnan varmistamiseksi on tärkeää, että kaappi on vaakasuorassa. Jos kaapin mukana toimitetaan jalat, niitä voidaan säätää.



Tärkeää !

1. Älä tuki tuuletusaukkoja.
2. Varmista, että kaapin ja seinän välissä on vähintään 15 cm vapaata tilaa.

SÄHKÖLIITÄNTÄ

BLC3AX1-, BLC5AX1- ja BLC10AX1-kaapit toimivat 230 V/50 Hz:n jännitteellä. BLC14AX1 toimii 3x400 V/50 Hz.

Varmista, että kaappi on kytketty erilliseen sähköryhmään ylikuormituksen välttämiseksi.

Pistorasian on oltava helposti saatavilla.

Kaikkia paikallisten sähköviranomaisten asettamia maadoitusvaatimuksia on noudatettava. Kaapin pistokkeen ja seinäpistorasian pitäisi sitten antaa oikea maadoitus. Jos olet epävarma, ota yhteyttä paikalliseen toimittajaan tai valtuutettuun sähköasentajaan.

Pääsähkökytkennät on annettava ammattitaitoisten sähköasentajien tehtäväksi.

KAAPIN KÄYNNISTÄMINEN

Ennen käyttöä suosittelemme, että kaappi puhdistetaan, katso kohta Huolto ja puhdistus.

Tärkeää !

Jos kaappi on ollut vaakasuorassa kuljetuksen aikana, odota 2 tuntia ennen kaapin käynnistämistä.

KAPASITEETTI

BLC3AX1 PUHALLUSJÄÄHDYTIN/PAKASTIN
Malli sopii sisältämään 3 lokeroa, joiden puhallusjäähdytyskapasiteetti on 12 kg ja 8 kg shokkipakastuksessa.
BLC5AX1 PUHALLUSJÄÄHDYTIN/PAKASTIN
Malli sopii sisältämään 5 lokeroa, joiden puhallusjäähdytyskapasiteetti on 18 kg ja 14 kg shokkipakastuksessa.
BLC10AX1 PUHALLUSJÄÄHDYTIN/PAKASTIN
Malli, joka soveltuu sisältämään 10 lokeroa, joiden puhallusjäähdytyskapasiteetti on 40 kg ja 28 kg shokkipakastuksessa.
BLC14AX1 PUHALLUSJÄÄHDYTIN/PAKASTIN
Malli sopii sisältämään 14 lokeroa, joiden puhallusjäähdytyskapasiteetti on 55 kg ja 38 kg shokkipakastuksessa.

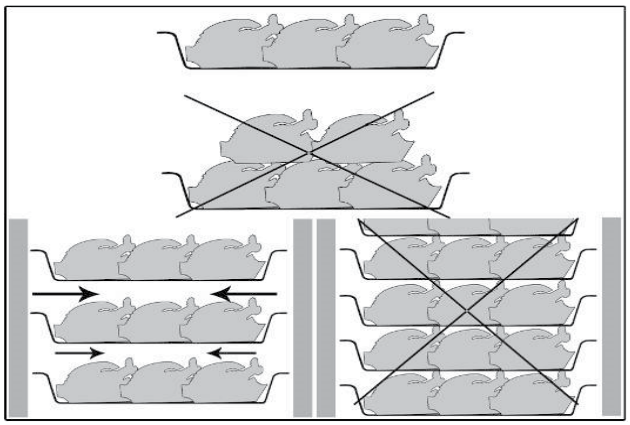
KÄYTTÖSUOSITUKSET

Jos laite pysyy pitkään käyttämättömänä, toimi seuraavasti.
1. Käytä automaattista erotuskytkintä katkaistaksesi yhteyden sähköverkkoon.
2. Puhdista laite ja sitä ympäröivät alueet perusteellisesti.
3. Levitä ohut kerros ruokaöljyä ruostumattomille teräspinnoille.
4. Suorita kaikki huoltotoimet
5. Jätä ovi auki homeen ja/tai epämiellyttävän hajun muodostumisen estämiseksi.

Älä aseta sisään elintarvikkeita, joiden lämpötila on yli 90 °C.

Säilytettäviä materiaaleja ei saa pinota niin, että ne ovat kosketuksissa sisäseiniin ja estävät siten ilmankierron.

Käytettävien lokeroiden välillä on oltava riittävästi tilaa, jotta voidaan taata riittävä virtaus kylmää ilmaa koko tuotteeseen.



Älä koskaan tuki höyrystimen puhaltimien tuloaukkoa.

Tuotteet, joita on kokonsa vuoksi vaikeampi jäähdyttää, olisi sijoitettava keskelle.

Rajoita ovien avauskertojen määrää ja kestoa.

Kun tuote on pikajäähdytetty tai shokkipakastettu, se voidaan säilyttää säilytyskaapissa, kun se on asianmukaisesti suojattu .Tuotteeseen on kiinnitettävä etiketti, jossa on maininta tuotteen sisällöstä, pikajäähdytyksen tai shokkipakastuksen päivämäärästä ja viimeisestä käyttöpäivästä. Jos tuote on pikajäähdytetty, se on säilytettävä +2 °C:n vakiolämpötilassa, kun taas jos se on pikajäädytetty, se on säilytettävä -20 °C:n vakiolämpötilassa.

Jäähdytintä tulisi käyttää varastointiin vain lyhytaikaisesti.

Bakteerikontaminaation tai muun biologisen kontaminaation estämiseksi neulansondi on desinfioitava käytön jälkeen.

JÄÄHDYTYSSYKLI

Tällä toimintatavalla jäähdytin pitää jäähdytysosaston lämpötilan lähellä nollaa koko jäähdytysprosessin ajan, jotta tuotteen lämpötila laskee asteittain +3 °C:een.Näin tuotteen pinnalle ei muodostu jääkiteitä.Tätä puhallusjäähdytysmenetelmää tulisi käyttää mieluiten tuotteille, joita ei ole pakattu ja joiden fyysiset/orgaaniset ominaisuudet voivat vahingoittua pinnalle muodostuvan jään vuoksi (esim. kala).

SHOKKIPAKASTUSJAKSO

Tässä puhallusjäähdytysmenetelmässä puhallusjäähdytin pitää lämpötilan negatiivisena arvona alle -18 °C, joka on shokkipakastuksen loppulämpötila.Jotta shokkipakastus onnistuisi ja olisi nopeaa, elintarvikkeiden on oltava pieninä paloina, erityisesti jos ne sisältävät paljon rasvaa. Suurimmat palat on sijoitettava keskimmäisille lokeroille. Jos shokkipakastamiseen kuluu normaalia pidempi aika ja jos kokoja ei voida
pienentää, vähennä määrää ja jäähdytä jäähdytinosasto esijäähdyttämällä tyhjä shokkipakastusjakso ennen tuotteen shokkipakastusta.

PUHDISTUS JA HUOLTO

Katkaise sähköliitäntä pistorasiasta.

Kaappi on puhdistettava säännöllisesti. Puhdista kaapin ulko- ja sisäpinnat kevyellä saippualiuoksella ja pyyhi kuivaksi. Ulkopinnat voidaan huoltaa teräsöljyllä. Älä suihkuta laitetta suoralla vesisuihkulla tai käyttämällä korkeapaineisia laitteita.
Älä käytä ruostumattoman teräksen puhdistamiseen rautavillaa, harjaa tai kaapimia, sillä niihin voi jäädä rautapitoisia hiukkasia, jotka hapettuessaan voivat aiheuttaa ruostumista.
Käytä kovettuneiden jäämien poistamiseen puisia tai muovisia lastoja tai hankaavia kumityynyjä.

Puhdista lauhdutin

Puhdista lauhdutin säännöllisesti.

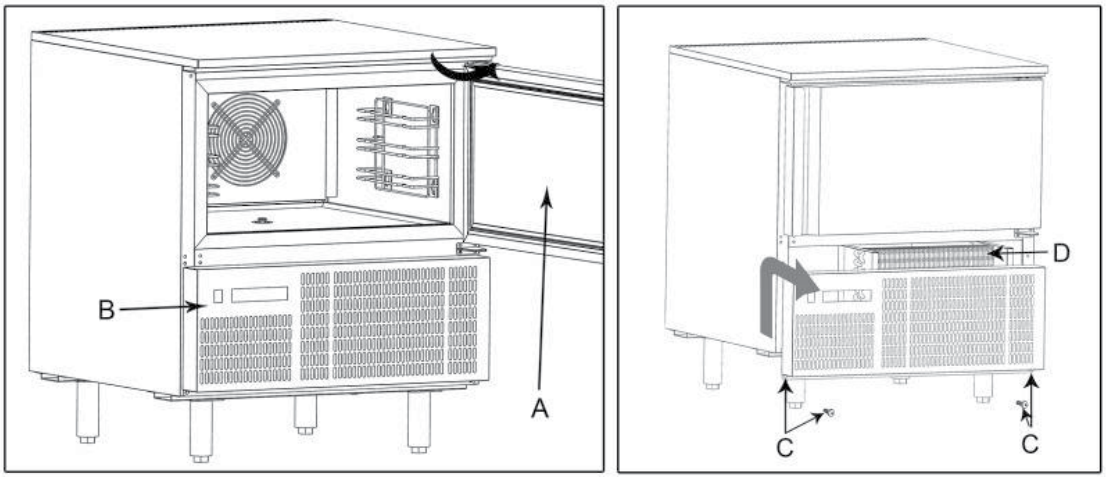
Koska lauhduttimen lamellit ovat erittäin terävät, käytä aina suojakäsineitä seuraavissa vaiheissa. Käytä suojanaamaria ja suojalaseja pölyn läsnä ollessa.

Jos lauhduttimessa on pölyä lamellien kohdalla, se voidaan poistaa imulaitteella tai harjalla, joka liikkuu pystysuoraan lamellien suuntaisesti.

Muita välineitä ei saa käyttää, sillä ne voivat muuttaa lamellien muotoa ja siten heikentää laitteen tehokkuutta.

Puhdista seuraavasti:

1. Avaa laitteiden luukku (A).
2. Irrota alempi paneeli(B) teknisestä osastosta: irrota ruuvikiinnikkeet(C)
3. Lauhduttimen (D) lamelliosa voidaan nyt puhdistaa sopivilla työkaluilla ja suojavälineillä.
4. Sulje ohjauspaneeli puhdistuksen jälkeen ja kiinnitä se aiemmin poistetuilla ruuveilla.



PALVELU

Jäähdytysjärjestelmä on hermeettisesti suljettu järjestelmä, eikä se vaadi valvontaa, ainoastaan puhdistusta. Jos kaappi ei jäähdy, tarkista, onko syynä sähkökatkos.

Jos et löydä syytä kaapin vikaantumiseen, ota yhteyttä toimittajaan. Ilmoita kaapin malli ja sarjanumero. Löydät nämä tiedot luokituskilvestä, joka on sijoitettu kaapin sisäpuolelle oikeaan yläkulmaan.

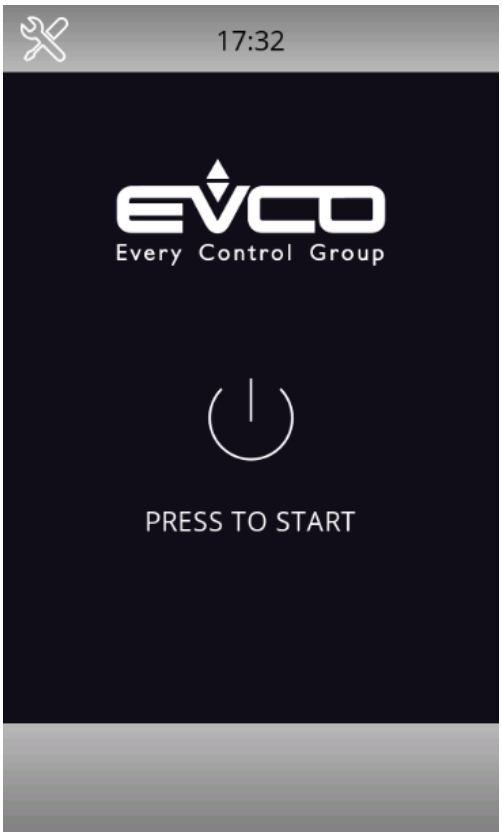
HÄVITTÄMINEN

Kaappi on hävitettävä ympäristön kannalta asianmukaisella tavalla. Huomioikaa voimassa oleva hävittämistä koskeva asetus. Erityisvaatimuksia ja -ehtoja voi olla tarpeen noudattaa.

PIKAOPAS

Päivittäiseen käyttöön

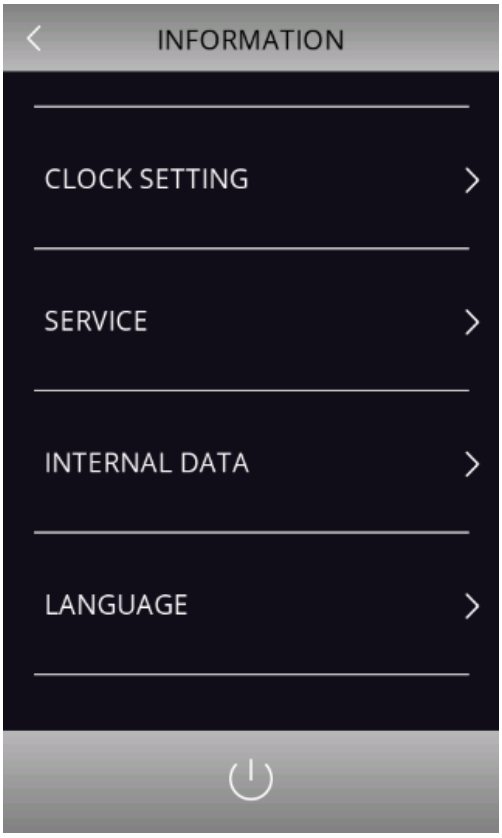
PÄÄLLEKYTKENTÄ



Aktivoi painamalla näytön keskiosaa.

ASETA AIKA JA KIELI

Paina työkalukuvaketta.



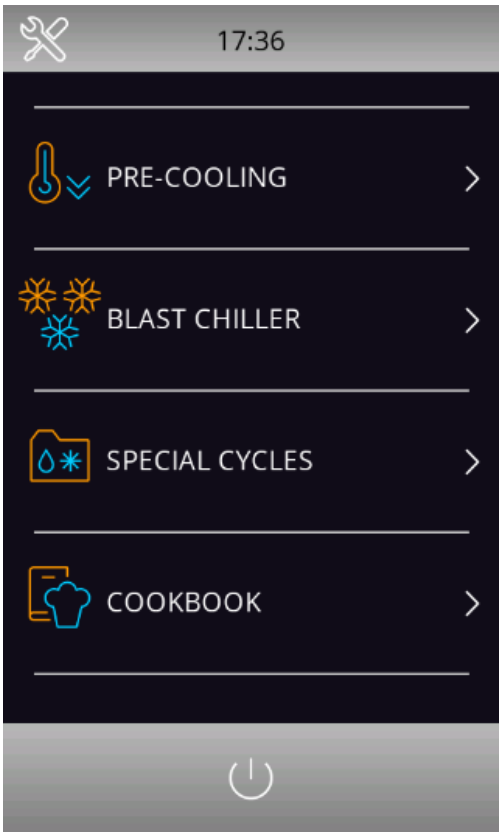
Takaisin päävalikkoon.

Aseta kello.

Valitse kieli.

Valmiustila.

ALOITUSNÄYTTÖ



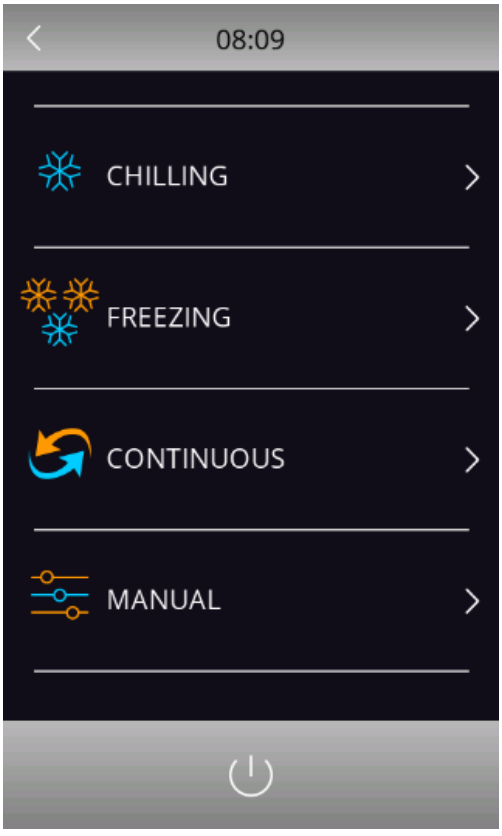
Kaapin esijäähdytys.

Valitse pikajäähdytin -valikko.

Erikoistoiminto, katso Ohjaimen käsikirja.

Erikoistoiminto, katso Ohjaimen käsikirja.

PIKAJÄÄHDYTIN / PAKASTIN



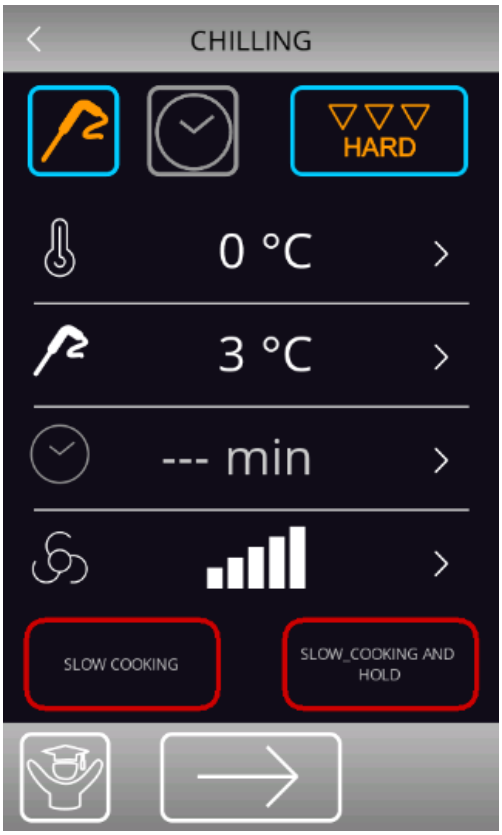
Pikajäähdytin.

Pakastin.

Käytä jatkuvaa jäähdytystä tai pakastusta.

Erikoistoiminto, katso Ohjaimen käsikirja.

JÄÄHDYTYS



Kaapin SET lämpötila.

Sydänanturin ASETUSlämpötila.

Jaksoaika, jos ajastettu tila on valittu.

Tuulettimen nopeus.

Aloita sykli.

VALINNAT

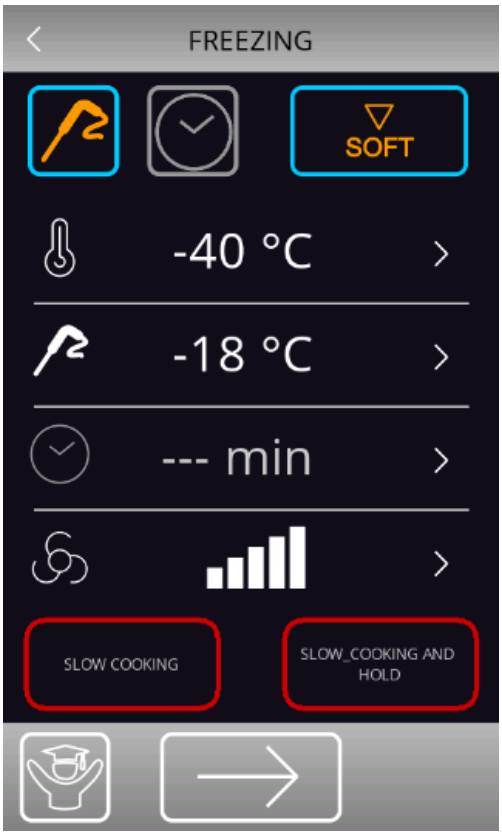
Valitse Core sensor mode.

Valitse ajastettu tila.

Pehmeä jäähdytys, ei negatiivisia lämpötiloja käytetty tämän jakson aikana, mikä estää kiteytymistä.

Hard Chilling, käytetään kuuman ruoan nopeaan jäähdyttämiseen +10 °C:seen ja sitten Soft Chilling -toimintoon loppujakson ajan.

JÄÄTYMISTÄ



Kaapin SET lämpötila.

Sydänanturin ASETUSlämpötila.

Jaksoaika, jos ajastettu tila on valittu.

Tuulettimen nopeus.

Aloita sykli.

VALINNAT

Valitse Core sensor mode.

Valitse ajastettu tila.

Pehmeä pakastus, hellävarainen jäähdytys +2 °C:seen ja sitten Hard Freezing käyttö loppujakson ajan kiteytymisen estämiseksi.

Kovapakastus, käytetään kuuman ruoan nopeaan jäähdyttämiseen -18 °C:seen ja sitten -20 °C:n pitämiseen loppujakson ajan.

Puhallusjäähdyttimet
+70 °C to +3 °C

Puhallusjäähdytyssykli laskee tuotteen lämpötilaa vuodesta +70 °C:sta +3 °C:seen 90 minuutissa.
Bakteerien muodostuminen kiihtyy +60 °C:n ja +10 °C:n välissä,
joten tuote on jäähdytettävä mahdollisimman nopeasti.
Lisäksi vitamiinit, maku ja haju säilyvät.

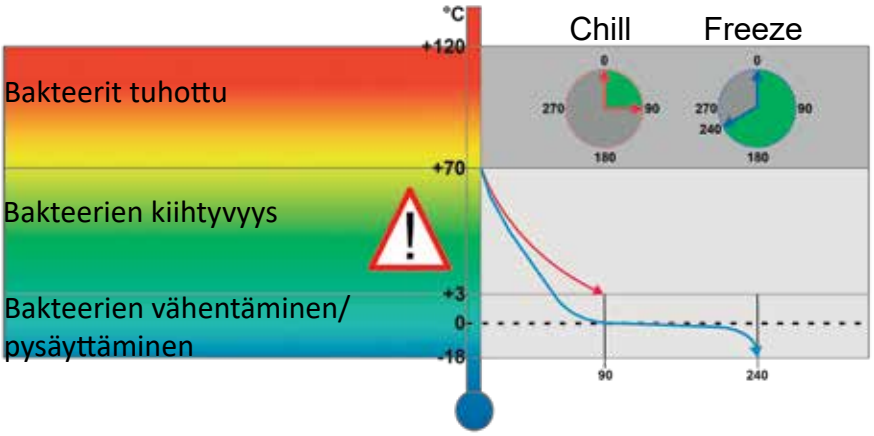
Sen jälkeen se olisi varastoitava normaalisti jäähdytystilassa +2 °C:ssa.

Puhalluspakastimet
+70 °C to -18 °C

Puhallusjäädytyssykli laskee tuotteen lämpötilaa alkaen +70 °C:sta -18 °C:seen 240 minuutissa.
Tuotteen lämpötilan nopea aleneminen lisää tuotteen käyttöikää.
Lisäksi laatu säilyy ilman suuria paino-, neste- ja makuhäviöitä.

Säilytetään tämän jälkeen tavallisesti pakastimessa -20 °C:s-sa.

Bakteerit yleensä



rfj_250308

TEFCOLD®

COOL PRODUCTS WORLDWIDE

REFROIDISSEURS / CONGÉLATEURS RAPIDES

Manuel d’utilisation

SOMMAIRE

CONSIGNES DE SÉCURITÉ IMPORTANTES

1. Pour tirer le meilleur parti du congélateur, nous vous recommandons de lire de manuel d'utilisation.
2. L'utilisateur est responsable d'utiliser l'appareil conformément aux instructions données.
3. Contactez votre revendeur immédiatement en cas de dysfonctionnements.
4. Placez le congélateur dans un endroit sec et ventilé.
5. Conservez le congélateur à l'abri de sources de chaleur importante et ne l'exposez pas à la lumière directe du soleil.
6. N'oubliez jamais que tous les appareils électriques sont des sources de danger potentiel.
7. Ne stockez pas de matériaux inflammables tels que du diluant, de l'essence, etc. dans le congélateur.
8. Nous déclarons n'avoir pas utilisé d'amiante ou de CFC lors de la construction.
9. L'huile dans le compresseur ne contient pas de PCB.

POUR LES ARMOIRES AVEC RÉFRIGÉRANT R290/R600a!
Ce refroissseur contient un réfrigérant inflammable; assurez un endroit bien ventilé autour de l'armoire. N'utilisez pas des outils mécaniques pour le dégivrage; cela peut causer des fuites dans le système de refroidissement interne. N'utilisez pas des outils électrique á l'intérieur de l'armoire.
Chaque réparation de ce réfroidisseur doit être effectué par un réparateur professionel. (EN 60335-2-89: 2010)

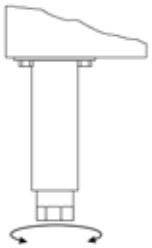
Important !

"Cet appareil est conçu pour être utilisé à des températures ambiantes allant jusqu'à 40 °C."

DÉBALLAGE ET INSTALLATION

Retirez la palette en bois et l'emballage. Les surfaces externes sont recouvertes d'un film de protection que vous devez retirer avant l'installation.

Pour garantir un bon fonctionnement, il est important que le coffre soit horizontal. Si le coffre est doté de pieds, vous pouvez les régler.



Important !

1. Ne bloquez pas les trous de ventilation.
2. Assurez-vous qu'il y a un espace d'au moins 15 cm entre le coffre et le mur.

RACCORDEMENT ÉLECTRIQUE

Les coffres BLC3AX1-BLC5AX1 et BLC10AX1 fonctionnent avec 230 V/50 Hz.
Le BLC14AX1 fonctionne avec 3x400 V/50 Hz.

Assurez-vous que le coffre est connecté à un groupe électrique distinct pour éviter les surcharges.

La prise murale doit être facile d'accès.

Toutes les exigences de mise à la terre stipulées par les autorités locales doivent être respectées. La prise du congélateur et la prise murale doivent alors fournir la mise à la terre appropriée. En cas de doute, contactez votre fournisseur local ou électricien autorisé.

Les principaux raccordements électriques doivent être effectués par un électricien professionnel.

DÉMARRAGE DU CONGÉLATEUR

Avant l'utilisation, nous vous recommandons de nettoyer le congélateur (voir la section sur la maintenance et le nettoyage).

Important !

Si le congélateur a été placé horizontalement pendant le transport, attendez 2 heures avant de le mettre en marche.

CAPACITÉ

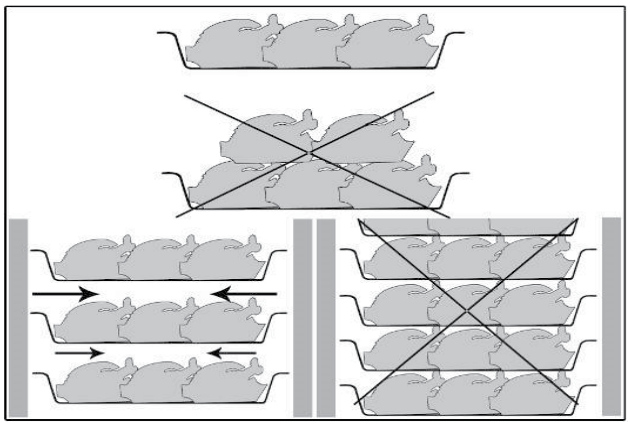
REFROIDISSEURS/CONGÉLATEURS RAPIDES BLC3AX1
Ce modèle peut contenir 3 plateaux avec une capacité de refroidissement rapide de 12 kg et de congélation rapide de 8 kg.
REFROIDISSEURS/CONGÉLATEURS RAPIDES BLC5AX1
Ce modèle peut contenir 5 plateaux avec une capacité de refroidissement rapide de 18kg et de congélation rapide de 14kg.
REFROIDISSEURS/CONGÉLATEURS RAPIDES BLC10AX1
Ce modèle peut contenir 10 plateaux avec une capacité de refroidissement rapide de 40kg et de congélation rapide de 28 kg.
REFROIDISSEURS/CONGÉLATEURS RAPIDES BLC14AX1
Ce modèle peut contenir 14 plateaux avec une capacité de refroidissement rapide de 55kg et de congélation rapide de 38kg.

CONSIGNES D’UTILISATION

Si l’appareil reste inactif pendant une période prolongée, procédez de la manière suivante
1. Utilisez le sectionneur automatique pour désactiver la connexion à l’alimentation électrique principale.
2. Nettoyez bien l’appareil et les zones environnantes.
3. Étalez une fine couche d’huile de cuisine sur les surfaces en acier inoxydable
4. Réalisez toutes les opérations de maintenance
5. Laissez la porte entrebâillée pour empêcher la formation de moisissure et/ou les mauvaises odeurs.

N’insérez pas d’aliments dont la température est supérieure à 90 °C.

N’empilez pas les éléments à préserver en contact avec les parois internes, ce qui risquerait de bloquer la circulation de l’air.
Il doit y avoir un espace suffisant entre les plateaux utilisés afin de garantir un débit suffisant d’air froid sur tout le produit.



Ne bouchez jamais l’entrée des ventilateurs d’évaporateurs.

Les produits plus difficiles à refroidir en raison de leur taille doivent être placés au centre.

Limitez le nombre et la durée d’ouverture de la porte.

Après un refroidissement/une congélation rapides du produit, vous pouvez le stocker dans un coffre de préservation après l’avoir correctement protégé. Nous vous conseillons d’appliquer une étiquette décrivant le contenu du produit, la date de refroidissement/congélation rapide et la date d’expiration. Une fois le produit refroidi rapidement, préservez-le à une température constante de +2°C alors que s’il il a été congelé rapidement, préservez-le à une température constante de -20°C. Le refroidisseur doit être utilisé pour un stockage de courte durée uniquement.

Pour empêcher la contamination bactérienne ou toute autre contamination de nature biologique, la sonde à aiguille doit être désinfectée après utilisation.

CYCLE DE REFROIDISSEMENT RAPIDE

Avec ce mode de fonctionnement, le refroidisseur maintient la température du compartiment de réfrigération proche de zéro pendant tout le processus de refroidissement afin de garantir une baisse progressive de la température du produit jusqu'à +3°C. Ainsi, aucun cristal de glace ne se forme à la surface du produit. Cette méthode de refroidissement rapide doit être utilisée de préférence pour les produits non emballés et dont les caractéristiques physiques/organoleptiques pourraient être affectées par la formation de glace superficielle (par ex. le poisson)

CYCLE DE CONGÉLATION RAPIDE

Avec ce mode de refroidissement rapide, le refroidisseur rapide maintient la température à une valeur négative inférieure à -18°C ce qui correspond à la température finale de la congélation rapide. Pour que la congélation rapide soit réussie et rapide, les aliments doivent être en petits morceaux, en particulier si sa teneur en graisse est élevée. Les plus gros morceaux doivent être placés sur les plateaux centraux. S'il faut plus de temps que le temps habituel pour la congélation rapide et que la taille des morceaux ne peut être réduite, réduisez la quantité et refroidissez préalablement le compartiment du refroidisseur en démarrant un cycle de congélation rapide à vide avant la congélation rapide du produit.

NETTOYAGE ET MAINTENANCE

Coupez le raccordement électrique au niveau de la prise.
Le congélateur doit être nettoyé régulièrement. Nettoyez les surfaces externes et internes du congélateur à l'aide d'une solution savonneuse douce puis séchez. Les surfaces externes peuvent être entretenues à l'aide d'huile pour l'acier.
Ne pulvérisez pas l'appareil avec des jets d'eau directs ou à l'aide d'appareils haute pression.
N'utilisez pas de laine de fer, de brosses ou de racloirs pour nettoyer l'acier étant donné que des particules ferreuses risquent de se déposer et, lors de leur oxydation, de former de la rouille.
Pour éliminer les résidus secs, utilisez des spatules en bois ou en plastique ou des tampons abrasifs en caoutchouc.

Nettoyage du condensateur

Nettoyez le condensateur régulièrement

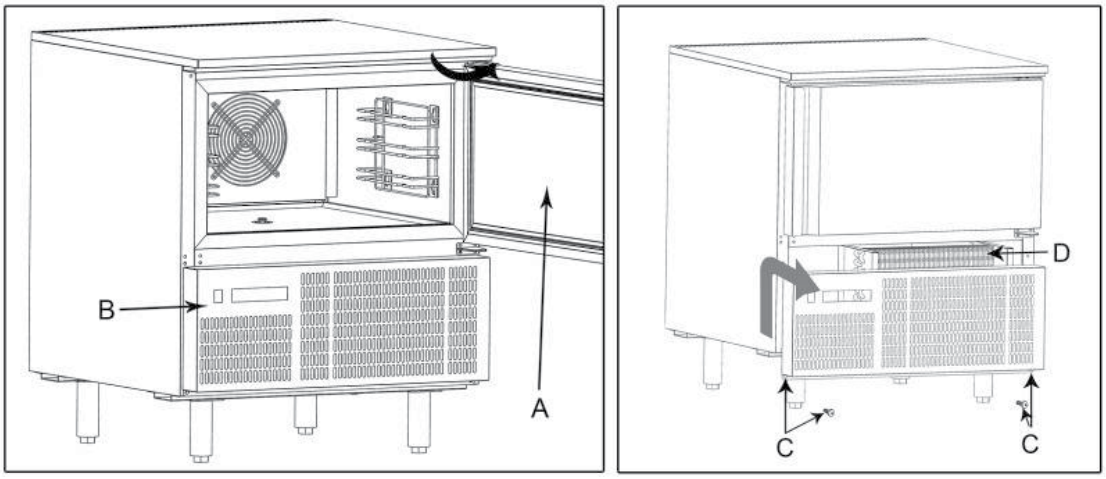
Comme les ailettes du condensateur sont très tranchantes, portez toujours des gants de protection pour réaliser les étapes suivantes. Utilisez des masques et des lunettes de protection s'il y a de la poussière

Lorsque le condensateur présente un dépôt de poussière correspondant aux ailettes, vous pouvez l'éliminer à l'aide d'un appareil d'aspiration ou avec une brosse, en exerçant un mouvement vertical dans le sens des ailettes.

N'utilisez aucun autre instrument susceptible de déformer les ailettes et, par conséquent, d'affecter l'efficacité de l'appareil.

Pour le nettoyage, procédez comme suit :

1. Ouvrez la porte (A) des appareils.
2. Retirez le panneau inférieur (B) du compartiment technique : pour cela, retirez les vis (C)
3. Vous pouvez maintenant nettoyer les ailettes du condensateur (D) à l'aide des outils et des dispositifs de protection adaptés.
4. Une fois le nettoyage terminé, fermez le panneau de commande et fixez-le à l'aide des vis que vous avez retirées.



ENTRETIEN

Le système de refroidissement est un système fermé hermétiquement qui ne nécessite pas d'être surveillé, mais uniquement d'être nettoyé.

Si le congélateur ne refroidit pas, vérifiez si la raison est une panne de courant.

Si vous ne pouvez pas détecter la raison de la défaillance du congélateur, veuillez contacter votre fournisseur. Veuillez indiquer le modèle et le numéro de série du congélateur. Vous pourrez trouver ces informations sur l'étiquette de cote énergétique placée à l'intérieur du congélateur en haut à droite.

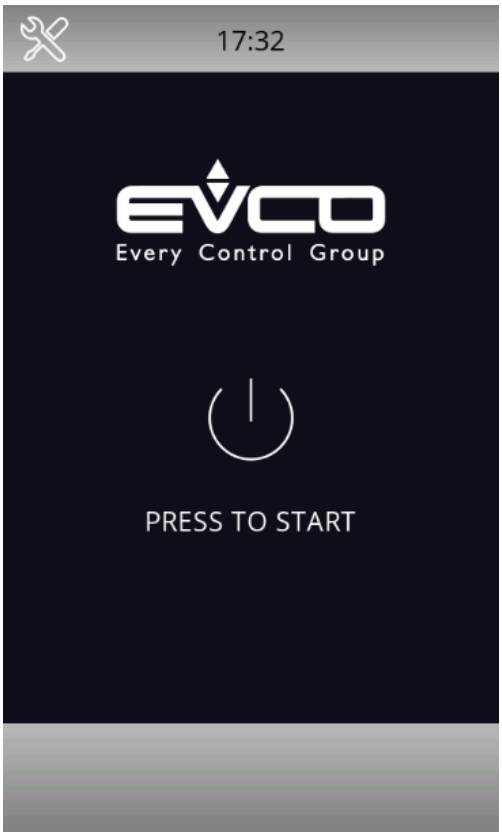
MISE AU REBUT

La mise au rebut du congélateur doit être effectuée dans le respect de l'environnement. Veuillez consulter la réglementation existante sur la mise au rebut. Il peut y avoir des exigences et conditions spéciales à respecter.

GUIDE RAPIDE

Guide rapide quotidien

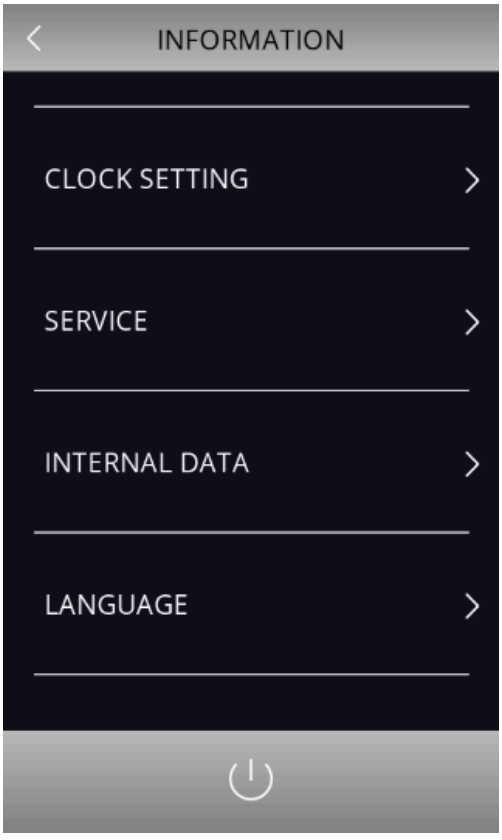
MISE SOUS TENSION



Appuyez au centre de l’écran pour activer.

RÉGLER L’HEURE ET LA LANGUE

Appuyez sur l’icône de l’outil.



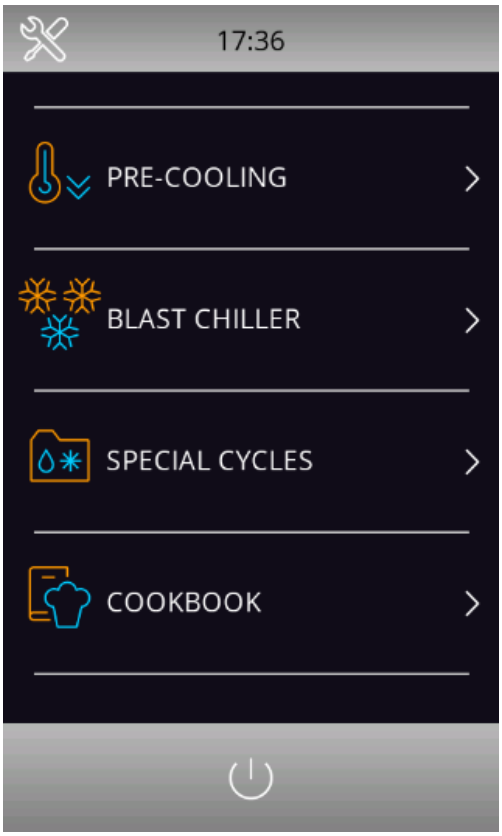
Retour au menu principal.

Réglez l’horloge.

Sélectionnez la langue.

Attendre.

ÉCRAN D’ACCUEIL



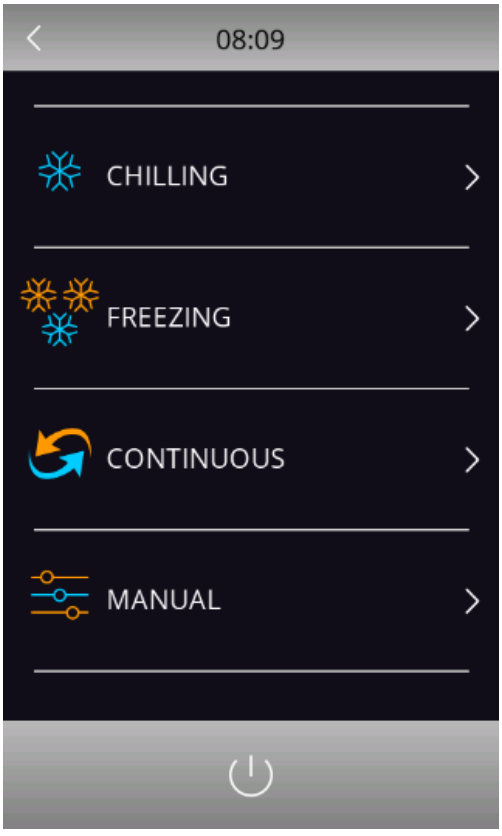
Pré-refroidissement de l’armoire.

Sélectionnez le menu Refroidisseur rapide.

Fonction spéciale, voir le manuel du contrôleur.

Fonction spéciale, voir le manuel du contrôleur.

CELLULE DE REFROIDISSEMENT RAPIDE / CONGÉLATEUR



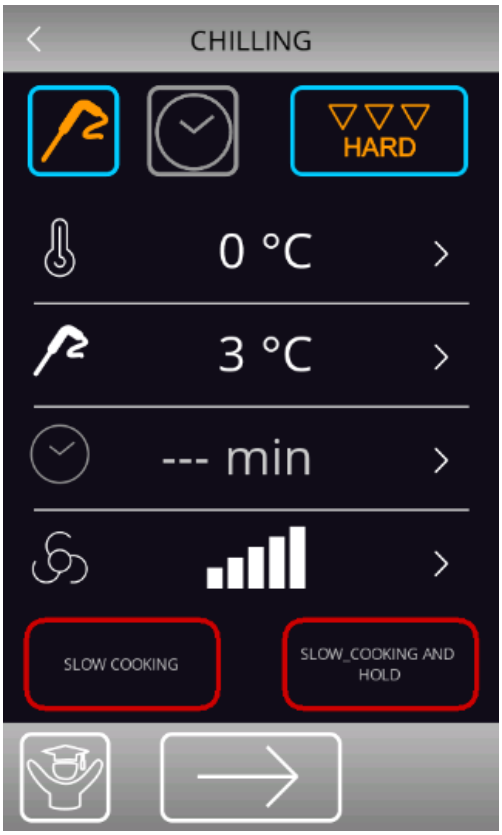
Sélectionnez Refroidissement rapide.

Sélectionnez Congélation rapide.

Exécutez le mode de refroidissement ou de congélation continu.

Fonction spéciale, voir le manuel du contrôleur.

EFFRAYANT



Température de réglage de l’armoire.

Température de consigne du capteur central.

Durée du cycle, si le mode chronométré est sélectionné.

Vitesse du ventilateur.

Démarrer le cycle.

SÉLECTIONS

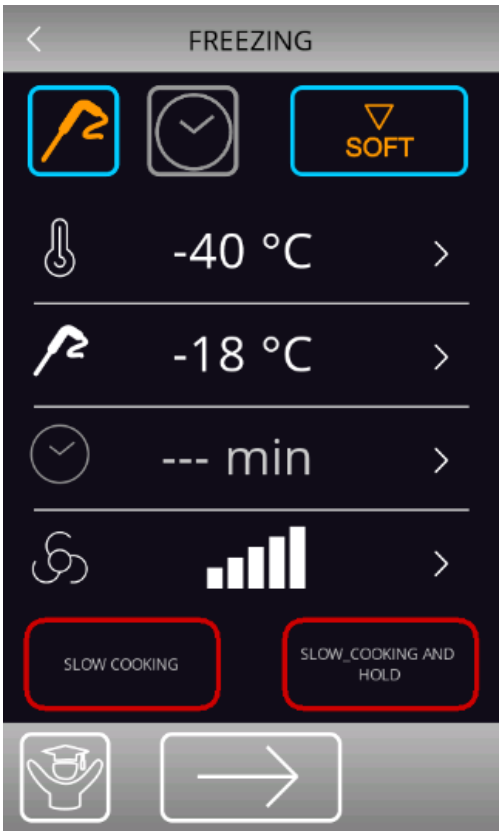
Sélectionnez le mode capteur central.

Sélectionnez le mode chronométré.

Refroidissement doux, aucune température négative n’est utilisée pendant ce cycle, évitant ainsi les cristallations.

Refroidissement dur, utilisé pour refroidir rapidement les aliments chauds à +10 °C, puis utiliser le refroidissement doux pour le reste du cycle.

FREEZING



Température de réglage de l’armoire.

Température de consigne du capteur central.

Durée du cycle, si le mode chronométré est sélectionné.

Vitesse du ventilateur.

Démarrer le cycle.

SÉLECTIONS

Sélectionnez le mode capteur central.

Sélectionnez le mode chronométré.

Congélation douce, refroidissement doux à +2 °C puis utilisation de la congélation dure pour le reste du cycle, évitant les cristallations.

Congélation dure, utilisée pour refroidir rapidement les aliments chauds à -18 °C puis les maintenir à -20 °C pendant le reste du cycle.

Refroidisseurs rapides
+70 °C to +3 °C

Le cycle de refroidissement rapide réduit la température du produit de +70 °C à +3 °C en 90 minutes.
La génération bactérienne s'accélère dans l'intervalle entre +60 °C et +10 °C ; il est donc essentiel de refroidir le produit le plus rapidement possible.
De cette manière, les vitamines, le goût et l'odeur sont préservés.

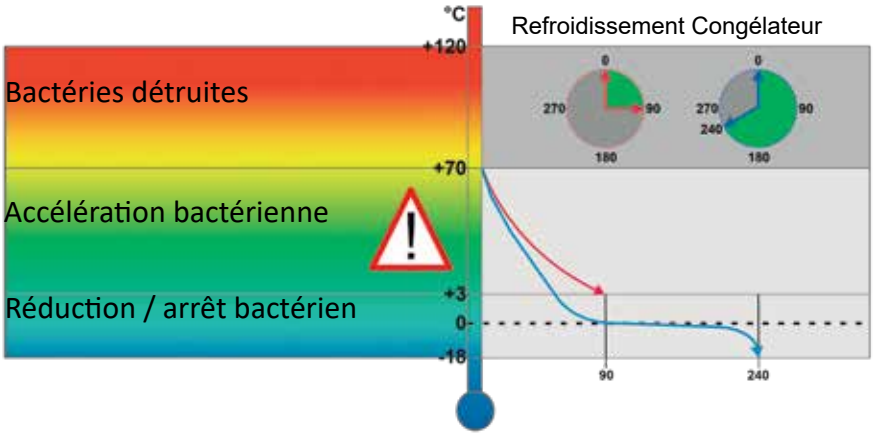
Après, il faut stocker les produits alimentaires dans un refroidisseur normal à +2 °C.

Congélateurs rapides
+70 °C to -18 °C

Le cycle de congélation rapide réduit la température du produit
de +70 °C à -18 °C en 240 minutes.
La réduction rapide de la température du produit augmente la durée de vie du produit. De plus, la qualité est préservée sans perte importante de poids, de liquide ou de goût.

Après, il faut stocker les produits alimentaires dans un congélateur normal à -20 °C.

Bactéries en général



TEFCOLD®
COOL PRODUCTS WORLDWIDE

ABBATTITORI/CONGELATORI

Manuale d’uso

SOMMARIO

ISTRUZIONI DI SICUREZZA

1. Per un corretto funzionamento dell'armadio frigo consigliamo di leggere attentamente questo manuale di istruzioni.
2. È responsabilità dell'utente utilizzare il dispositivo in conformità alle istruzioni date.
3. In caso di guasto contattare immediatamente il proprio rivenditore.
4. Posizionare l'armadio in un luogo asciutto e ventilato.
5. Tenere l'armadio frigo lontano da fonti di calore intenso e non esporlo direttamente alla luce del sole.
6. Ricordare sempre che tutti i dispositivi elettrici sono potenziali fonti di pericolo.
7. Non conservare materiale infiammabile come solventi, benzina, ecc. all'interno dell'armadio.
8. Si dichiara che durante la costruzione non sono stati utilizzati CFC o amianto.
9. L'olio nel compressore non contiene PCB.

SOLO PER APPARECCHI CON REFRIGERANTE R290/R600a!
Questo apparecchio contiene un refrigerante infiammabile: assicurarsi che vi sia una buona ventilazione intorno all'apparecchio. Non utilizzare dispositivi meccanici in fase di scongelamento per evitare perdite del sistema di raffreddamento. Non utilizzare dispositivi elettrici all'interno del vano di conservazione refrigerato.
Qualsiasi riparazione dell'apparecchio deve essere svolta da un tecnico qualificato (EN 60335-2-89: 2010).

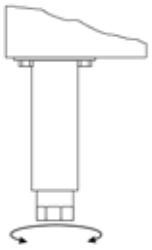
Importante !

"Questo apparecchio è progettato per essere utilizzato a temperature ambiente fino a 40 °C."

DISIMBALLAGGIO E INSTALLAZIONE

Rimuovere il pallet in legno e l'imballaggio. Le superfici esterne sono ricoperte da una pellicola di protezione che deve essere rimossa prima dell'installazione.

Per garantire il corretto funzionamento è importante che l'armadio frigo si trovi in piano. L'armadio frigo è dotato di piedini regolabili.



Importante !

1. Non ostruire i fori di ventilazione.
2. Verificare che tra l'armadio frigo e il muro vi sia uno spazio libero di almeno 15 cm.

COLLEGAMENTI ELETTRICI

Gli armadi BLC3AX1, BLC5AX1 e BLC10AX1 funzionano a 230 V/50 Hz.
L’armadio BLC14AX1 funziona a 3x400 V/50 Hz.

Per evitare il sovraccarico, accertarsi che l’armadio sia collegato a un gruppo elettrico separato.

La presa a muro deve essere facilmente accessibile.

È necessario osservare tutti i requisiti di messa a terra previsti dall’ente locale per l’energia elettrica. La spina e la presa a muro dell’armadio dovrebbero essere correttamente collegate a terra. In caso di dubbi contattare il fornitore locale o un elettricista autorizzato.

I collegamenti elettrici principali devono essere eseguiti da elettricisti qualificati.

AVVIAMENTO

Prima dell’uso controllare che l’armadio sia pulito; consultare in merito la sezione relativa a manutenzione e pulizia.

Importante !

Se l’armadio frigo è stato trasportato in posizione orizzontale attendere 2 ore prima dell’attivazione.

CAPACITÀ

ABBATTITORE/CONGELATORE BLC3AX1
Il modello può contenere 3 vassoi con una capacità di abbattimento di 12 kg e 8 kg in caso di congelamento rapido.
ABBATTITORE/CONGELATORE BLC5AX1
Il modello può contenere 5 vassoi con una capacità di abbattimento di 18 kg e 14 kg in caso di congelamento rapido.
ABBATTITORE/CONGELATORE BLC10AX1
Il modello può contenere 10 vassoi con una capacità di abbattimento di 40 kg e 28 kg in caso di congelamento rapido.
ABBATTITORE/CONGELATORE BLC14AX1
Il modello può contenere 14 vassoi con una capacità di abbattimento di 55 kg e 38 kg in caso di congelamento rapido.

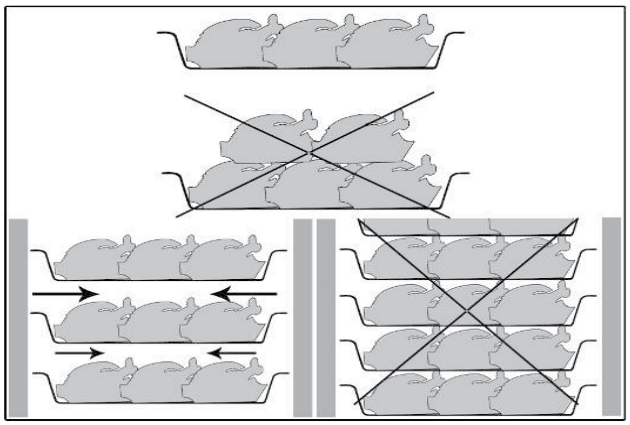
RACCOMANDAZIONI PER L’USO

Se l’apparecchio rimane inattivo per un periodo di tempo prolungato, procedere come segue.
1. Usare l’interruttore automatico di isolamento per disattivare il collegamento con la linea elettrica.
2. Pulire accuratamente l’apparecchio e le zone circostanti.
3. Applicare un sottile strato di olio da cucina sulle superfici in acciaio inossidabile.
4. Eseguire tutte le operazioni di manutenzione.
5. Lasciare lo sportello socchiuso per prevenire la formazione di muffa e/o odori sgradevoli.

Non riporre nell’armadio alimenti con una temperatura superiore a 90 °C.

Non appoggiare gli alimenti da conservare a contatto con le pareti interne bloccando così la circolazione dell’aria.

Accertarsi che la distanza tra i vassoi sia tale da garantire un sufficiente flusso di aria fredda su tutto il prodotto.



Non ostruire l’ingresso delle ventole dell’evaporatore.

I prodotti più difficili da refrigerare per dimensioni devono essere posizionati al centro.

Limitare il numero di volte e la durata del tempo di apertura degli sportelli.

Una volta sottoposto ad abbattimento di temperatura/congelamento rapido, il prodotto può essere conservato un armadio di conservazione. A tale scopo, esso dovrà essere debitamente protetto e munito di etichetta indicante il contenuto, la data di abbattimento/congelamento rapido e la data di scadenza. Dopo l’abbattimento di temperatura, il prodotto deve essere conservato a una temperatura costante di +2°C in caso di congelamento rapido il prodotto dovrà essere conservato a una temperatura costante di -20°C.

L’abbattitore deve essere utilizzato per la conservazione solo per brevi periodi.

Per evitare contaminazioni di natura batterica o altra natura biologica, sterilizzare la sonda ad ago dopo l’uso.

CICLO DI ABBATTIMENTO

In questa modalità operativa, l'abbattitore mantiene la temperatura dello scomparto di refrigerazione prossima allo zero durante l'intero processo di abbattimento, assicurando così una diminuzione graduale della temperatura del prodotto fino a +3°C. In questo modo, si evita la formazione di cristalli di ghiaccio sulla superficie del prodotto. Questo metodo di abbattimento della temperatura è da preferirsi nel caso di prodotti non confezionati e le cui caratteristiche fisico-organolettiche potrebbero risultare compromesse dalla formazione di ghiaccio superficiale (ad es. pesce)

CICLO DI CONGELAMENTO RAPIDO

In questa modalità operativa, l'abbattitore mantiene la temperatura a un valore negativo inferiore a -18°C ovvero la temperatura finale per il congelamento rapido. Per effettuare un congelamento rapido in maniera rapida ed efficace, il cibo deve essere inserito in piccole pezzature, specialmente se ha un contenuto di grassi elevato. Posizionare i pezzi di dimensioni maggiori nei vassoi centrali. Se il congelamento rapido richiede più tempo della norma e non è possibile ridurre la pezzatura del cibo, diminuire la quantità e preraffreddare lo scomparto di abbattimento avviando un ciclo di congelamento rapido a vuoto prima di effettuare quello con il prodotto.

PULIZIA E MANUTENZIONE

Scollegare l'apparecchio dalla presa.
Il dispositivo deve essere pulito periodicamente. Pulire le superfici interne ed esterne dell'armadio con una soluzione detergente delicata e asciugare. È possibile eseguire una manutenzione delle superfici esterne in acciaio utilizzando appositi oli.
Non utilizzare getti diretti di acqua sull'apparecchio né pulitori ad alta pressione.
Non usare lana metallica né spazzole o raschiatori in ferro per pulire le parti in acciaio inossidabile poiché le particelle ferrose che si depositano potrebbero, ossidando, causare la formazione di ruggine.
Per rimuovere residui incrostati, usare una spatola di legno o plastica oppure una spugna in gomma abrasiva.

Pulizia del condensatore

Pulire il condensatore periodicamente

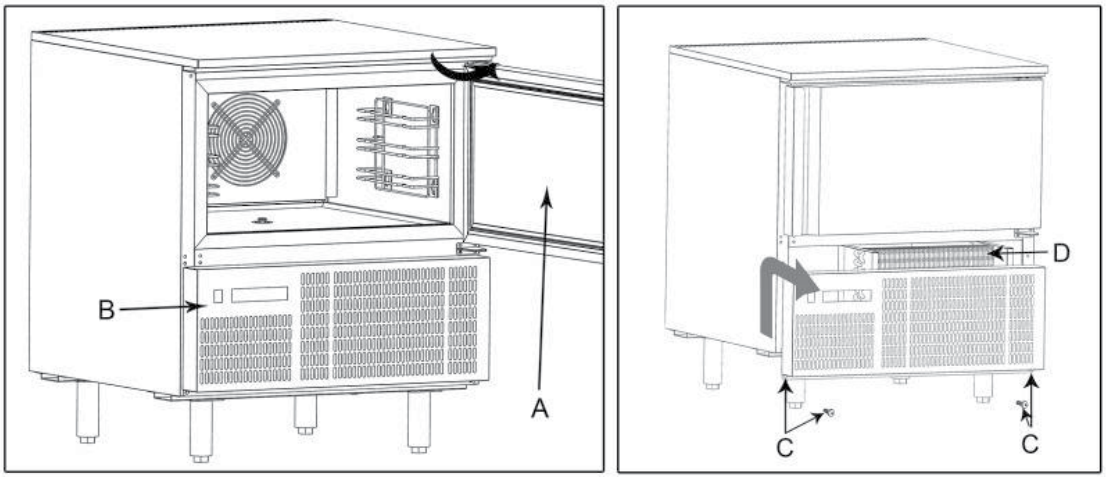
Essendo le alette del condensatore molto affilate, durante le fasi seguenti indossare sempre guanti protettivi. In presenza di polvere, usare maschere e occhiali protettivi.

Qualora il condensatore presenti depositi di polvere in corrispondenza delle alette, rimuoverli utilizzando un dispositivo di aspirazione o una spazzola compiendo un movimento verticale lungo la direzione delle alette stesse.

Non utilizzare nessun altro strumento che potrebbe deformare le alette e compromettere l'efficienza dell'apparecchio.

Per la pulizia procedere come segue:

1. Aprire lo sportello (A) dell’apparecchio.
2. Rimuovere il pannello inferiore (B) dallo scomparto tecnico, a tale scopo rimuovere i le viti di fissaggio (C).
3. Servendosi di idonei strumenti e dispositivi di protezione, è ora è possibile pulire la parte alettata del condensatore (D).
4. Terminate le operazioni di pulizia, chiudere il quadro di comando e fissarlo con le viti precedentemente rimosse.



SERVIZIO ASSISTENZA

Il sistema di raffreddamento è un sistema chiuso ermeticamente e non richiede supervisione, è sufficiente la pulizia.

Se l’armadio frigo non si raffredda, controllare che non si tratti di un’interruzione di corrente.

Se non è possibile stabilire la causa del guasto, contattare il fornitore. Indicare il modello e il numero di serie del dispositivo. Queste informazioni sono riportate sulla targhetta che si trova all’interno dell’armadio frigo, in alto a destra.

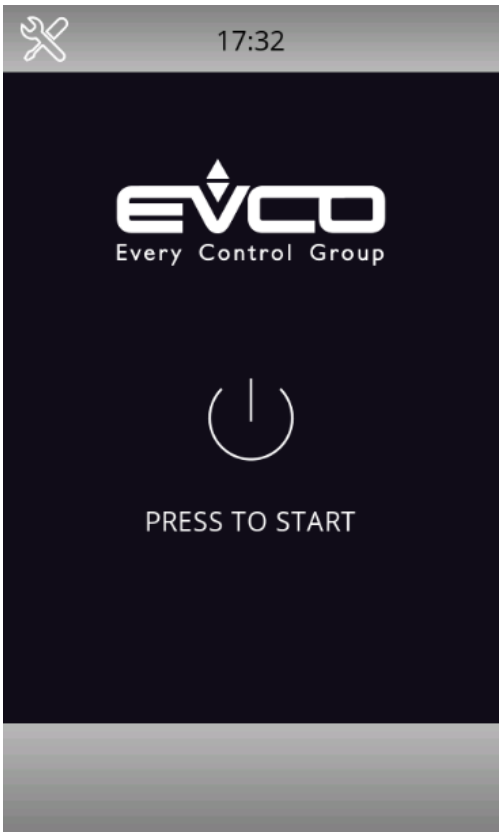
SMALTIMENTO

L’armadio frigo deve essere smaltito in modo ambientalmente corretto. Attenersi ai regolamenti sullo smaltimento esistenti. Potrebbero esserci condizioni e requisiti speciali da osservare.

GUIDA RAPIDA

Guida pratica quotidiana

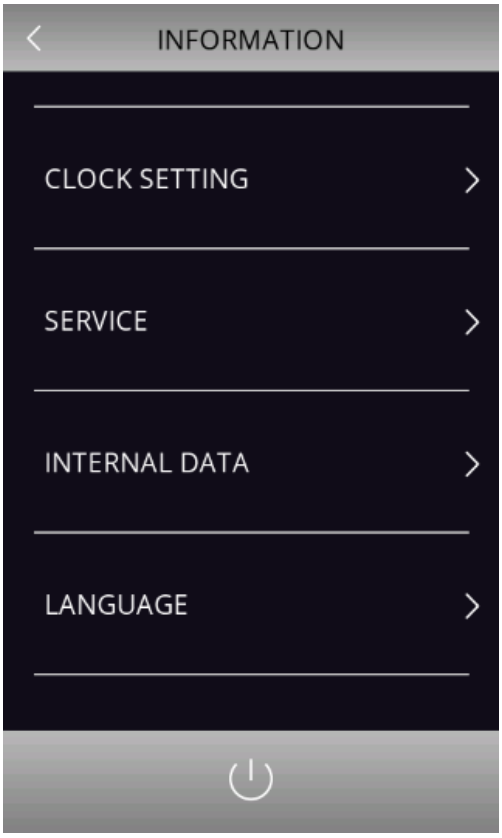
ACCENSIONE



Premere il centro dello schermo per attivare.

IMPOSTARE L’ORA E LA LINGUA

Premere l’icona dello strumento.



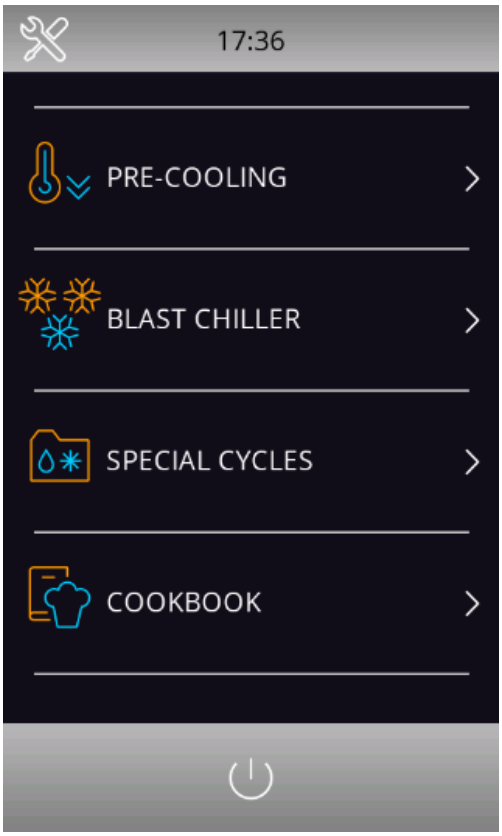
Torna al menu principale.

Imposta l’orologio.

Seleziona la lingua.

Spento

SCHERMATA INIZIALE



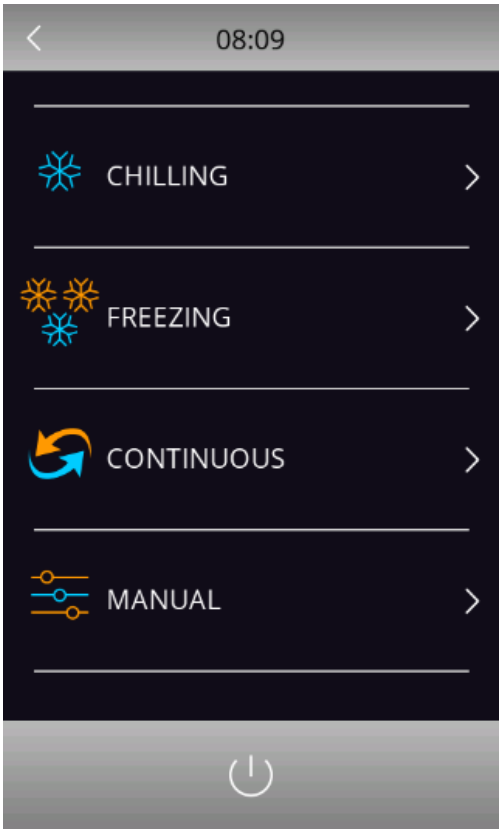
Preraffreddamento del mobile.

Selezionare il menu Abbattitore di temperatura.

Funzione speciale, vedere il manuale del controller.

Funzione speciale, vedere il manuale del controller.

ABBATTITORE DI TEMPERATURA / CONGELATORE



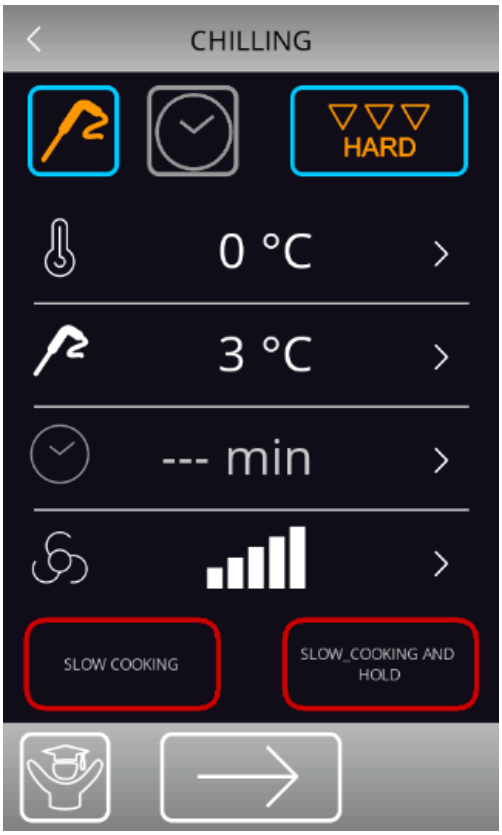
Selezionare Abbattimento Rapido.

Selezionare Congelamento rapido.

Eseguire la modalità di raffreddamento o congelamento continuo.

Funzione speciale, vedere il manuale del controller.

RAFFREDDARE



Temperatura SET dell’armadio.

Temperatura impostata dal sensore centrale.

Tempo di ciclo, se è stata selezionata la modalità temporizzata.

Velocità della ventola.

Avviare il ciclo.

SELEZIONI

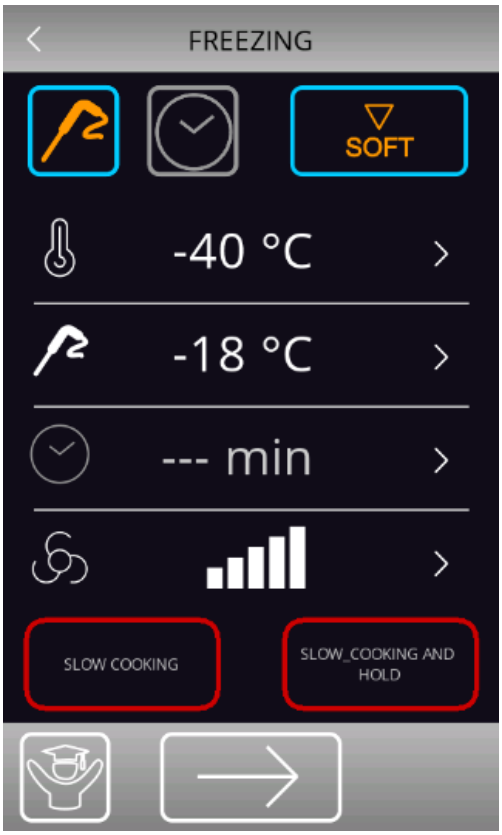
Selezionare la modalità Sensore core.

Selezionare la modalità temporizzata.

Raffreddamento delicato, durante questo ciclo non vengono utilizzate temperature negative, per evitare la cristallizzazione.

Hard Chilling, utilizzato per il raffreddamento rapido di alimenti caldi a +10 °C e successivo utilizzo della modalità Soft Chilling per il resto del ciclo.

CONGELAMENTO



Temperatura SET dell’armadio.

Temperatura impostata dal sensore centrale.

Tempo di ciclo, se è stata selezionata la modalità temporizzata.

Velocità della ventola.

Avviare il ciclo.

SELEZIONI

Selezionare la modalità Sensore core.

Selezionare la modalità temporizzata.

Congelamento soft, raffreddamento delicato a +2 °C e successivo congelamento hard per il resto del ciclo, impedendo la cristallizzazione.

Congelamento intensivo, utilizzato per raffreddare rapidamente gli alimenti caldi a -18 °C e mantenerli a -20 °C per il resto del ciclo.

Abbattitori
+70 °C to +3 °C

Il ciclo di abbattimento a ridurre la temperatura del prodotto da
+70 °C al +3 °C a 90 minuti.
Generazione batterica sta accelerando nello spazio tra +60 °C e +10 °C, quindi è indispensabile per raffreddare il prodotto il più velocemente possibile.
Inoltre le vitamine, il gusto e l'odore

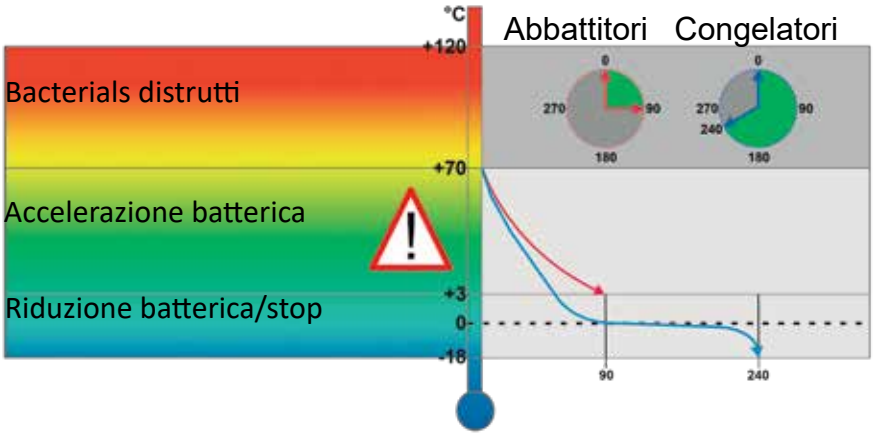
Dovrebbe poi essere conservati in refrigeratore normalmente a + 2 °C.

Congelatori
+70 °C to -18 °C

Il ciclo di surgelazione a ridurre la temperatura del prodotto da
+70 °C a -18 °C a 240 minuti.
La rapida riduzione della temperatura del prodotto aumenta la durata del prodotto.
Inoltre, la qualità viene conservato senza grave perdita di peso,
liquidi e gusto.

Dovrebbe poi essere conservato in congelatore normalmente a -20 °C.

Bacterials in generale



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SCHŁADZARKA / ZAMRAŻARKA SZOKOWA

Podręcznik użytkownika

SPIS TREŚCI

WAŻNE INSTRUKCJE BEZPIECZEŃSTWA

1. Aby w pełni wykorzystać możliwości urządzenia, zalecamy zapoznanie się z niniejszą instrukcją osbługi.
2. Użytkownik jest odpowiedzialny za obsługę urządzenia zgodnie z podanymi instrukcjami.
3. W przypadku jakichkolwiek nieprawidłowości w działaniu urządzenia należy natychmiast skontaktować się ze sprzedawcą.
4. Urządzenie należy umieścić w suchym i wentylowanym miejscu.
5. Chronić urządzenie przed źródłami silnie emitującymi ciepło i nie wystawiać go na bezpośrednie działanie promieni słonecznych.
6. Zawsze należy pamiętać, że wszystkie urządzenia elektryczne są źródłem potencjalnego zagrożenia.
7. Nie przechowywać wewnątrz urządzenia materiałów łatwopalnych, takich jak rozcieńczalnik, benzyna itp.
8. Oświadczamy, że w konstrukcji nie zastosowano azbestu ani freonu.
9. Olej w sprężarce nie zawiera PCB

TYLKO DLA URZĄDZEŃ Z CZYNNIKIEM CHŁODZĄCYM R290/R600a!
To urządzenie zawiera łatwopalny czynnik chłodniczy, dlatego należy zadbać o dobrą wentylację wokół urządzenia. Podczas odszraniania nie należy używać urządzeń mechanicznych, ponieważ może to spowodować nieszczelność układu chłodzenia.
Wewnątrz komory chłodniczej nie należy używać urządzeń elektrycznych.
Wszelkie naprawy urządzenia muszą być przeprowadzane przez wykwalifikowanego technika (EN 60335-2- 89: 2010).

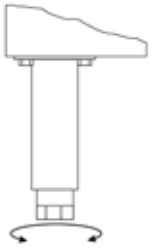
Ważne!

“Urządzenie jest przeznaczone do użytku w temperaturze otoczenia do 40 °C.”

ROZPAKOWANIE I INSTALACJA

Usuń drewnianą paletę i opakowanie. Powierzchnie zewnętrzne są dostarczane z folią ochronną, którą należy usunąć przed instalacją.

Aby zapewnić prawidłowe działanie urządzenia, ważne jest jego wypoziomowanie. Jeśli urządzenie jest dostarczane z nóżkami, można je wyregulować.



Ważne!

1. Nie zasłaniać otworów wentylacyjnych.
2. Upewnić się, że pomiędzy urządzeniem a ścianą jest co najmniej 15 cm wolnej przestrzeni.

PODŁĄCZENIE ELEKTRYCZNE

Urządzenia BLC3AX1, BLC5AX1 i BLC10AX1 są zasilane napięciem 230 V/50 Hz.
Urządzenie BLC14AX1 jest zasilane napięciem 3x400 V/50 Hz.

Upewnić się, że urządzenie jest podłączone do oddzielnej grupy elektrycznej, aby uniknąć przeciążenia. Gniazdo ścienne powinno być łatwo dostępne.

Należy przestrzegać wszystkich wymagań dotyczących uziemienia, określonych przez lokalne przepisy dotyczące energii elektrycznej. Wtyczka urządzenia i gniazdo ścienne muszą zapewniać prawidłowe uziemienie. W razie wątpliwości należy skontaktować się z lokalnym dostawcą lub autoryzowanym elektrykiem.

Główne połączenia elektryczne muszą być wykonane przez wykwalifikowanych elektryków.

URUCHOMIENIE URZĄDZENIA

Przed użyciem zaleca się wyczyszczenie urządzenia, patrz rozdział o konserwacji i czyszczeniu.

Ważne!

Jeśli podczas transportu urządzenie zostało ustawione w pozycji poziomej, przed jego uruchomieniem należy odczekać 2 godziny.

POJEMNOŚĆ

SCHŁADZARKO-ZAMRAŻARKA SZOKOWA BLC3AX1Model przeznaczony do umieszczenia 3 tac o pojemności 12 kg w trybie schładzania szokowego i 8
kg w trybie zamrażania szokowego.
SCHŁADZARKO-ZAMRAŻARKA SZOKOWA BLC5AX1
Model przeznaczony do umieszczenia 5 tac o pojemności 18 kg w trybie schładzania szokowego i 14 kg w trybie zamrażania szokowego.
SCHŁADZARKO-ZAMRAŻARKA SZOKOWA BLC10AX1
Model przeznaczony do umieszczenia 10 tac o pojemności 40 kg w trybie schładzania szokowego i 28 kg w trybie zamrażania szokowego.
SCHŁADZARKO-ZAMRAŻARKA SZOKOWA BLC14AX1
Model przeznaczony do umieszczenia 14 tac o pojemności 55 kg w trybie schładzania szokowego i 38 kg w trybie zamrażania szokowego.

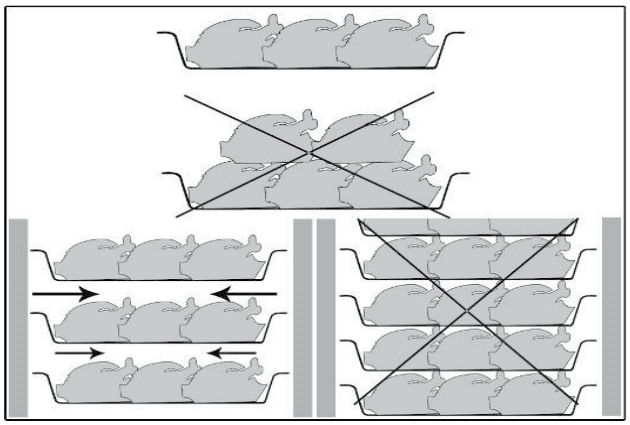
ZALECENIA DOTYCZĄCE STOSOWANIA

Jeśli urządzenie pozostaje nieaktywne przez dłuższy czas, wykonaj następujące czynności
1. Za pomocą automatycznego wyłącznika odcinającego odłącz podłączenie do głównej linii elektrycznej.
2. Dokładnie wyczyść urządzenie i jego otoczenie.
3. Rozprowadź cienką warstwę oleju do gotowania na powierzchniach ze stali nierdzewnej.
4. Wykonaj wszystkie czynności konserwacyjne
5. Pozostaw drzwi uchylone, aby zapobiec tworzeniu się pleśni i/lub nieprzyjemnego zapachu.

Nie umieszczaj produktów spożywczych, których temperatura przekracza 90°C.

Nie układaj materiałów przeznaczonych do konserwacji w stosach stykających się ze ściankami wewnętrznymi, blokując w ten sposób cyrkulację powietrza.

Pomiędzy stosowanymi tacami musi być wystarczająca przestrzeń, aby zapewnić odpowiedni przepływ zimnego powietrza na cały produkt.



Nigdy nie zasłaniaj wlotu wentylatorów parownika.

Produkty, które ze względu na swoje rozmiary są trudniejsze do schłodzenia, należy umieszczać na środku.

Ogranicz częstotliwość i czas otwarcia drzwi.

Po schłodzeniu/zamrożeniu szokowym produkt można umieścić w urządzeniu do przechowywania po jego odpowiednim zabezpieczeniu. Umieść etykietę z opisem zawartości produktu, datą schłodzenia/zamrożenia szokowego i datą ważności. Po schłodzeniu szokowym produkt należy przechowywać w stałej temperaturze +2°C, natomiast po zamrożeniu szokowym w stałej temperaturze -20°C.

Schładzarkę należy używać do przechowywania żywności tylko przez krótki czas.

Aby zapobiec skażeniu bakteryjnemu lub zanieczyszczeniu o innym charakterze biologicznym, po użyciu sondę igłową należy zdezynfekować.

CYKL SCHŁADZANIA SZOKOWEGO

W tym trybie pracy schładzarka utrzymuje temperaturę w komorze chłodniczej bliską zeru podczas całego procesu schładzania, aby zapewnić stopniowy spadek temperatury produktu do +3°C. W ten sposób na powierzchni produktu nie tworzą się kryształki lodu. Tę metodę schładzania szokowego należy stosować przede wszystkim w przypadku produktów, które nie są opakowane i których właściwości fizyczne/organoleptyczne mogłyby ulec pogorszeniu wskutek tworzenia się powierzchniowego lodu (np. ryb).

CYKL ZAMRAŻANIA SZOKOWEGO

W tym trybie zamrażania szokowego zamrażarka szokowa utrzymuje temperaturę na poziomie wartości ujemnych poniżej -18°C, która jest temperaturą końcową zamrażania szokowego. Aby zamrażanie szokowe było skuteczne i szybkie, żywność powinna być w małych kawałkach, zwłaszcza jeśli ma dużą zawartość tłuszczu. Największe kawałki należy umieścić na środkowych tacach. Jeśli zamrażanie szokowe trwa dłużej niż standardowy czas i nie można zmniejszyć rozmiarów produktów, należy zredukować ich ilość i wstępnie schłodzić komorę urządzenia, uruchamiając pusty cykl zamrażania szokowego przed zamrożeniem produktu.

CZYSZCZENIE I KONSERWACJA

Wyjmij wtyczkę zasilania elektrycznego z gniazdka.

Obudowę należy okresowo czyścić. Wyczyść zewnętrzne i wewnętrzne powierzchnie urządzenia łagodnym roztworem mydła, a następnie wytrzyj do sucha. Powierzchnie zewnętrzne można konserwować za pomocą oleju do stali. Nie spryskuj urządzenia bezpośrednim strumieniem wody ani nie używaj urządzeń wysokociśnieniowych. Do czyszczenia stali nierdzewnej nie używaj wełny żelaznej, szczotek ani skrobaków, ponieważ mogą się na niej osadzać cząstki żelaza, które utleniając się, mogą prowadzić do powstania rdzy. Do usuwania stwardniałych pozostałości używaj drewnianych lub plastikowych szpatułek albo gumowych podkładek ściernych.

Oczyść skraplacz

Skraplacz należy okresowo czyścić.

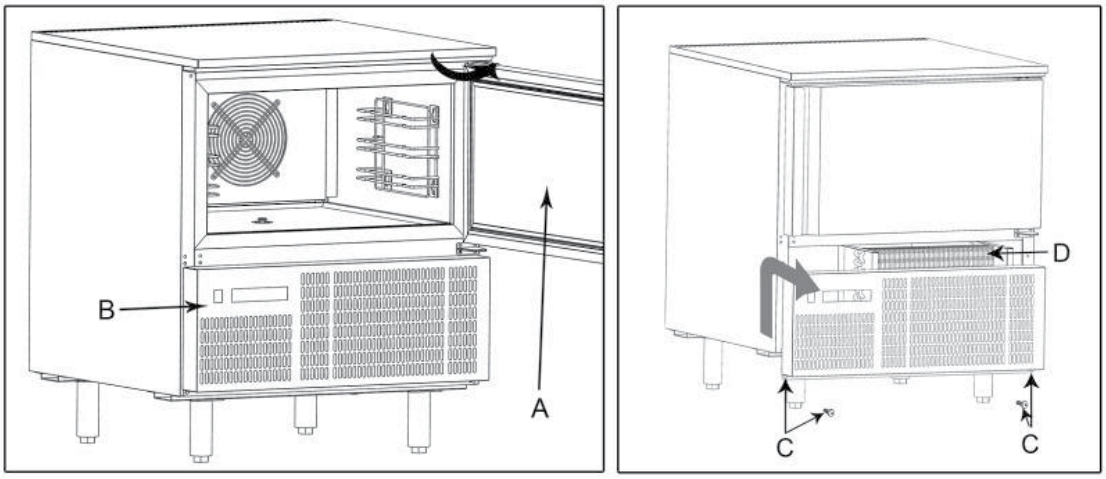
Ponieważ lamele skraplacza są bardzo ostre, do kolejnych etapów zawsze zakładaj rękawice ochronne.

W obecności pyłu stosuj maski i okulary ochronne.
W przypadku gdy na skraplaczu znajduje się osad kurzu w pobliżu lameli, można go usunąć za pomocą urządzenia ssącego lub szczotki, wykonując pionowe ruchy wzdłuż kierunku lameli.

Nie używaj żadnych innych narzędzi, które mogą zdeformować lamele, a tym samym obniżyć sprawność urządzenia.

Aby go oczyścić, wykonaj następujące czynności:

1. Otwórz drzwi (A) urządzenia.
2. Zdejmij dolny panel (B) z przedziału technicznego: w tym celu wykręć śruby mocujące (C).
3. Teraz możesz oczyścić część lamelową skraplacza (D) używając odpowiednich narzędzi i środków ochronnych.
4. Po zakończeniu czyszczenia zamknij panel sterowania i zamocuj go za pomocą uprzednio wykręconych śrub.



SERWIS

Układ chłodzenia jest układem hermetycznie zamkniętym i nie wymaga nadzoru, a jedynie czyszczenia.

Jeśli urzędzenie nie chłodzi, sprawdź, czy przyczyną nie jest przerwa w dostawie prądu.

Jeśli nie możesz znaleźć przyczyny awarii urządzenia, skontaktuj się z dostawcą. Podaj model i numer seryjny urządzenia. Informacje te można znaleźć na tabliczce znamionowej umieszczonej wewnątrz urządzenia w prawym górnym rogu.

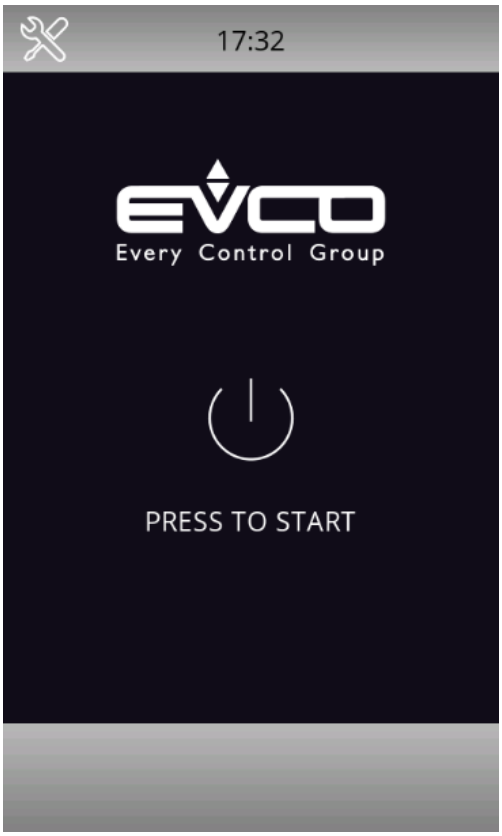
UTYLIZACJA

Utylizacja urządzenia musi odbywać się w sposób przyjazny dla środowiska. Należy zwrócić uwagę na obowiązujące przepisy dotyczące usuwania odpadów. Mogą istnieć specjalne wymagania i warunki, których należy przestrzegać.

SKRÓCONA INSTRUKCJA

Do codziennego użytku

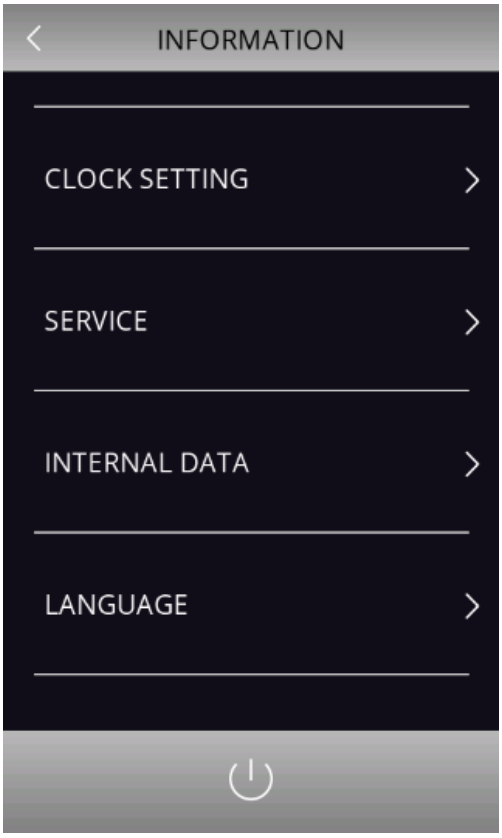
WŁĄCZENIE



Aby aktywować, naciśnij środek ekranu.

USTAW CZAS I JĘZYK

Naciśnij ikonę narzędzia.



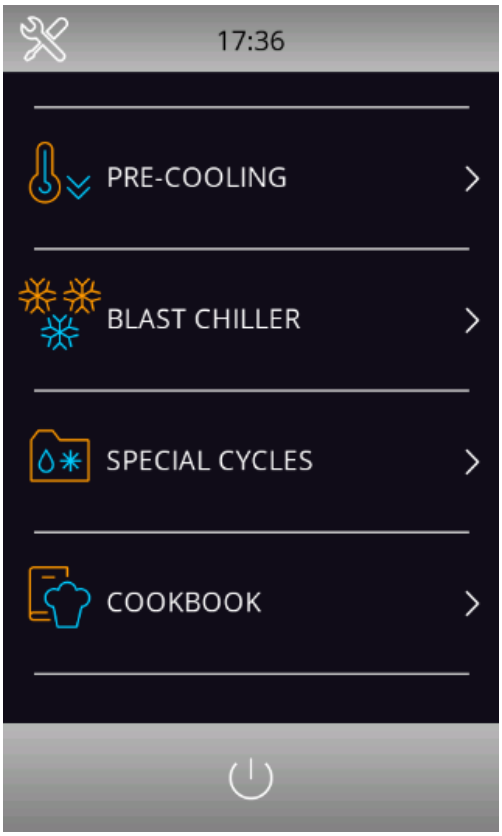
Powrót do menu głównego.

Ustaw zegar.

Wybierz język.

Gotowość.

EKRAN GŁÓWNY



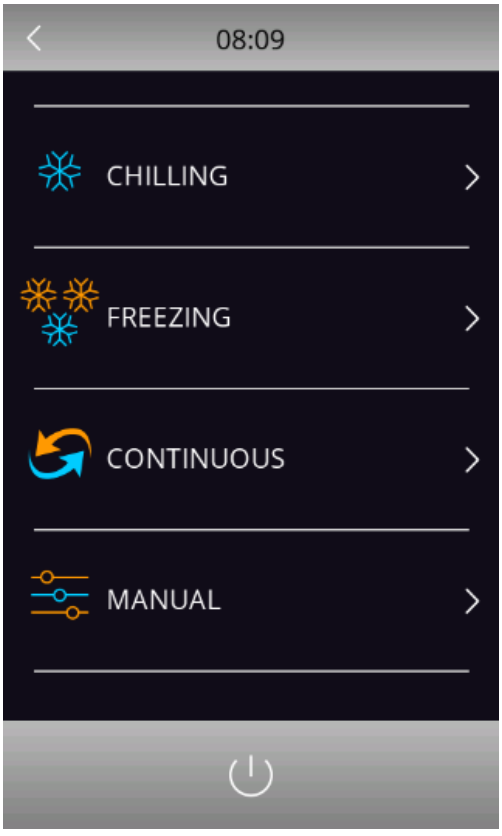
Wstępne schładzanie szafki.

Wybierz menu Schładzarki szokowej.

Funkcja specjalna, patrz instrukcja kontrolera.

Funkcja specjalna, patrz instrukcja kontrolera.

SZOKOWA CHŁODZIARKA / ZAMRAŻARKA



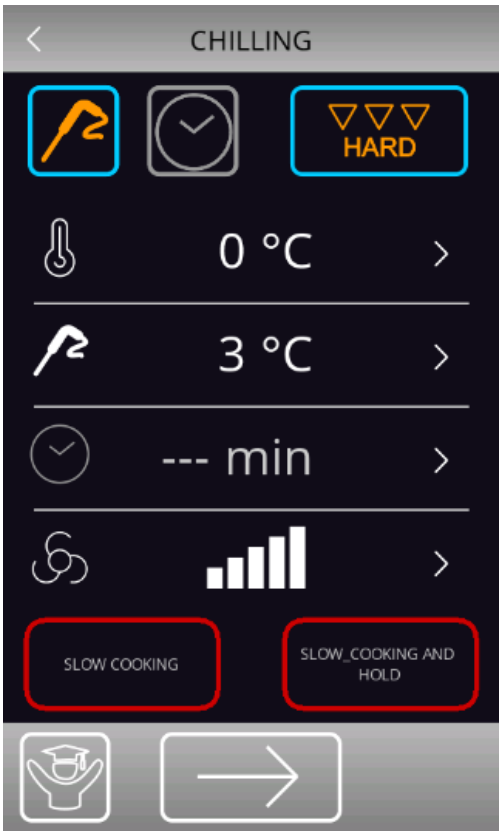
Wybierz opcję Schładzanie szokowe.

Wybierz opcję Szybkiego mrożenia.

Uruchom tryb ciągłego chłodzenia lub zamrażania.

Funkcja specjalna, patrz instrukcja kontrolera.

CHŁODZENIE



Szafka Ustawiona temperatura.

Czujnik rdzenia Ustaw temperaturę.

Czas cyklu, jeżeli wybrano tryb czasowy.

Prędkość wentylatora.

Rozpocznij cykl.

SELEKCJE

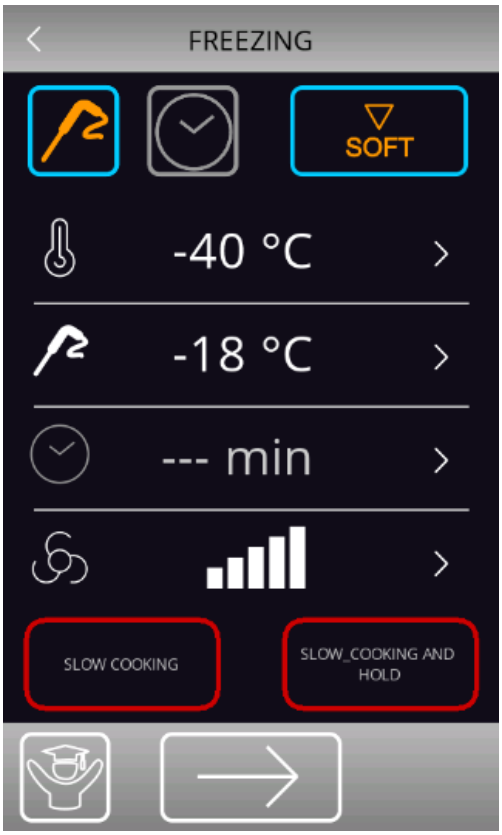
Wybierz tryb czujnika rdzeniowego.

Wybierz tryb czasowy.

Miękkie chłodzenie — w tym cyklu nie stosuje się ujemnych temperatur, co zapobiega tworzeniu się krystalizacji.

Twarde schładzanie: służy do szybkiego schładzania gorącej żywności do temperatury +10 °C, a następnie do stosowania łagodnego schładzania przez resztę cyklu.

ZAMRAŻANIE



Szafka Ustawiona temperatura.

Czujnik rdzenia Ustaw temperaturę.

Czas cyklu, jeżeli wybrano tryb czasowy.

Prędkość wentylatora.

Rozpocznij cykl.

SELEKCJE

Wybierz tryb czujnika rdzeniowego.

Wybierz tryb czasowy.

Miękkie mrożenie, delikatne schłodzenie do temperatury +2 °C, a następnie mocne mrożenie przez resztę cyklu, zapobiegające tworzeniu się krystalizacji.

Twarde mrożenie: służy do szybkiego schłodzenia gorącej żywności do temperatury -18 °C i utrzymania temperatury -20 °C przez resztę cyklu.

Schładzarki szokowe
od +70°C do +3°C

Cykl schładzania szokowego obniża temperaturę produktu z +70°C do +3°C w ciągu 90 minut.
W przedziale temperatur od +60°C do +10°C następuje przyspieszenie rozwoju bakterii, dlatego konieczne jest jak najszybsze schłodzenie produktu.
Ponadto zachowane są witaminy, smak i zapach.

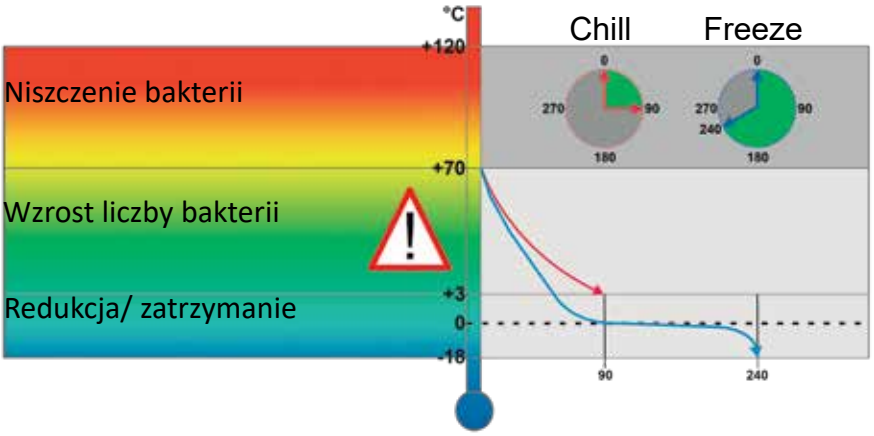
Następnie należy je przechowywać w zwykłej chłodziarce w temperaturze +2°C.

Zamrażarki szokowe
od +70°C do -18°C

Cykl zamrażania szokowego obniża temperaturę produktu z +70°C do -18°C w ciągu 240 minut.
Szybkie obniżenie temperatury produktu wydłuża jego okres przydatności do spożycia.
Ponadto jakość jest zachowana bez znacznej utraty masy, płynności i smaku.

Następnie należy je przechowywać w zwykłym zamrażalniku w temperaturze -20°C.

Bakterie ogólnie



TEFCOLD®

COOL PRODUCTS WORLDWIDE

ABATEDORES DE TEMPERATURA / CONGELADORES

Manual do utilizador

CONTEÚDO

INSTRUÇÕES IMPORTANTES DE SEGURANÇA

1. Para se obter uma utilização plena desta arca vertical, recomendamos-lhe que leia este manual de instruções.
2. A utilização do aparelho de acordo com as instruções fornecidas é da inteira responsabilidade do utilizador.
3. Contacte imediatamente o distribuidor em caso de avarias.
4. Coloque a máquina num local seco e ventilado.
5. Mantenha o aparelho afastado de fontes de calor intenso e não o exponha a luz solar directa.
6. Tenha sempre presente que qualquer dispositivo eléctrico é uma fonte de perigo potencial.
7. Não armazene na arca quaisquer materiais inflamáveis, como diluente, gasolina, etc.
8. Declara-se que não foi usado amianto ou CFC na construção deste aparelho.
9. O óleo no compressor não contém PCB.

APENAS PARA EQUIPAMENTOS COM REFRIGERANTE R290/R600a!
Este equipamento contém um agente refrigerante inflamável. Por isso, certifique-se de que existe boa ventilação em torno do mesmo. Não utilize dispositivos mecânicos quando descongelar, pois pode provocar fugas no sistema de refrigeração. Não utilize equipamentos eléctricos no interior do compartimento de arrumação refrigerado. Todos trabalhos de reparação no aparelho devem ser realizados por um técnico qualificado (EN 60335-2-89: 2010).

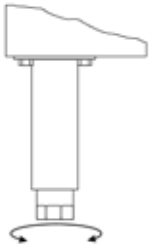
Importante!

“Este aparelho destina-se a ser utilizado a temperaturas ambiente até 40 °C.”

DESEMBALAJE E INSTALACIÓN

Retire a palete de madeira e a embalagem. As superfícies externas encontram-se revestidas com uma película de protecção que deverá ser removida antes da instalação.

Para garantir o correcto funcionamento da arca, é importante que esta esteja nivelada. Se a arca tiver pés, estes podem ser ajustados.



Importante!

1. Não obstruir os orifícios de ventilação.
2. Certifique-se de que existem pelo 15 cm de espaço entre a arca e a parede.

LIGAÇÕES ELÉCTRICAS

As arcas BLC3AX1-BLC5AX1 e BLC10AX1 funcionam a 230 V/50 Hz.
A BLC14AX1 funciona a 3x400 V/50 Hz.

Certifique-se de que a arca está ligada a um grupo elétrico separado de modo a evitar sobrecarga.

A tomada de parede deverá estar facilmente acessível.

Todas as ligações à terra estipuladas pelas autoridades eléctricas locais deverão ser observadas. A ficha da arca e a tomada de parede deverão fornecer a ligação à terra adequada. Se houver qualquer dúvida, contacte o distribuidor local ou um electricista qualificado.

ARRANQUE DA ARCA

Antes de utilizá-la, recomendamos que a arca seja limpa; consulte a secção sobre manutenção e limpeza.

Importante!

Se a arca tiver sido colocada na horizontal durante o transporte, aguarde duas horas até ligá-la.

CAPACIDADE

ABATEDOR DE TEMPERATURA/CONGELADOR BLC3AX1
Modelo adequado para conter 3 tabuleiros com capacidade de abatimento de temperatura de 12 kg e 8 kg em congelação rápida.
ABATEDOR DE TEMPERATURA/CONGELADOR BLC5AX1
Modelo adequado para conter 5 tabuleiros com capacidade de abatimento de temperatura de 18 kg e 14 kg em congelação rápida.
ABATEDOR DE TEMPERATURA/CONGELADOR BLC10AX1
Modelo adequado para conter 10 tabuleiros com capacidade de abatimento de temperatura de 40 kg e 28 kg em congelação rápida.
ABATEDOR DE TEMPERATURA/CONGELADOR BLC14AX1
Modelo adequado para conter 14 tabuleiros com capacidade de abatimento de temperatura de 55 kg e 38 kg em congelação rápida.

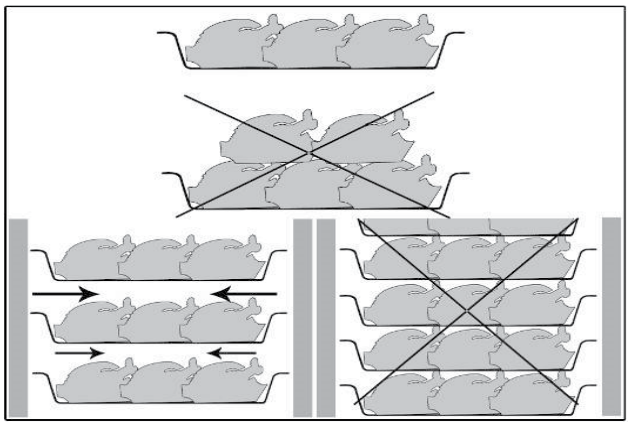
RECOMENDAÇÕES DE UTILIZAÇÃO

Se o dispositivo permanecer inactivo durante um longo período, proceda do seguinte modo
1. Utilize o interruptor de isolamento automático para desactivar a ligação à linha eléctrica principal.
2. Limpe bem o dispositivo e as áreas adjacentes.
3. Espalhe uma fina camada de óleo de cozinha sobre as superfícies em aço inoxidável
4. Realize todas as operações de manutenção
5. Deixe a porta aberta para evitar a formação de bolor e/ou odores desagradáveis.

Não insira alimentos que se encontrem a uma temperatura superior a 90 °C.

Não empilhe os materiais a conservar em contacto com as paredes internas de modo a não bloquear a circulação de ar.

Deve existir um espaço suficiente entre os tabuleiros utilizados de modo a garantir um caudal suficiente de ar frio em todo o produto.



Nunca obstrua a entrada das ventoinhas do evaporador.

Os produtos que sejam mais difíceis de refrigerar devido ao seu tamanho devem ser posicionados ao centro.

Limite o número de vezes e a duração do tempo que a porta estiver aberta.

Depois de abatimento da temperatura/congelação rápida do produto, este pode ser conservado numa arca de conservação depois de ter sido devidamente protegido. Deve aplicar-se uma etiqueta com uma descrição do conteúdo do produto, a data do abatimento de temperatura/congelação rápida e a data de validade. Quando o produto tiver sido sujeito a abatimento de temperatura, deve ser conservado a uma temperatura constante de +2 °C enquanto que se tiver sido submetido a congelação rápida, deve ser conservado a uma temperatura constante de -20 °C.
O abatedor de temperatura deve ser utilizado para conservação apenas por curtos períodos.

Para impedir a contaminação bacteriana ou a contaminação de qualquer outra natureza biológica, a sonda de agulha deve ser desinfectada após a utilização.

CICLO DE ABATIMENTO DE TEMPERATURA

Com esta modalidade de operação, o abatedor de temperatura mantém a temperatura do compartimento de refrigeração perto de zero durante todo o processo de congelação de modo a garantir uma descida gradual da temperatura do produto até +3 °C.Deste modo, não se formam cristais de gelo na superfície do produto. Este método de refrigeração rápida deve ser utilizado de preferência para produtos que não são embalados e cujas características físicas/organolépticas podem ser danificadas pela formação de gelo na superfície (p. ex., peixe)

CICLO DE CONGELAÇÃO RÁPIDA

Com esta modalidade de refrigeração, o abatedor de temperatura mantém a temperatura a um valor negativo inferior a -18 °C que é a temperatura final da refrigeração rápida. Para que a refrigeração rápida seja bem sucedida e rápida, os alimentos devem apresentar-se em pequenos pedaços, especialmente se tiverem elevado teor de gordura. Os pedaços maiores, devem ser colocados em tabuleiros centrais. Se demorar mais tempo do que o tempo padrão para congelação rápida e não for possível reduzir os tamanhos, diminua a quantidade e pré-refrigere o compartimento do abatedor de temperatura iniciando um ciclo de refrigeração rápida em vazio antes de proceder à refrigeração do produto.

LIMPEZA E MANUTENÇÃO

Desligue a ligação eléctrica da tomada de parede.
A arca deve ser limpa periodicamente. Limpe as superfícies interna e externa da arca com uma solução ligeiramente ensaboada e seque de seguida. As superfícies externas poderão ser conservadas com um óleo de máquina.
Não aplique jactos de água directamente sobre o dispositivo nem utilize dispositivos de alta pressão.
Não utilize palha de aço, escovas ou raspadores para limpar o aço inoxidável devido ao risco de depósito das partículas ferrosas que, ao oxidarem, podem provocar ferrugem.
Para remover os resíduos endurecidos, utilize espátulas de madeira ou de plástico, ou peças de raspagem abrasivas.

Limpeza do condensador

Limpe o condensador regularmente

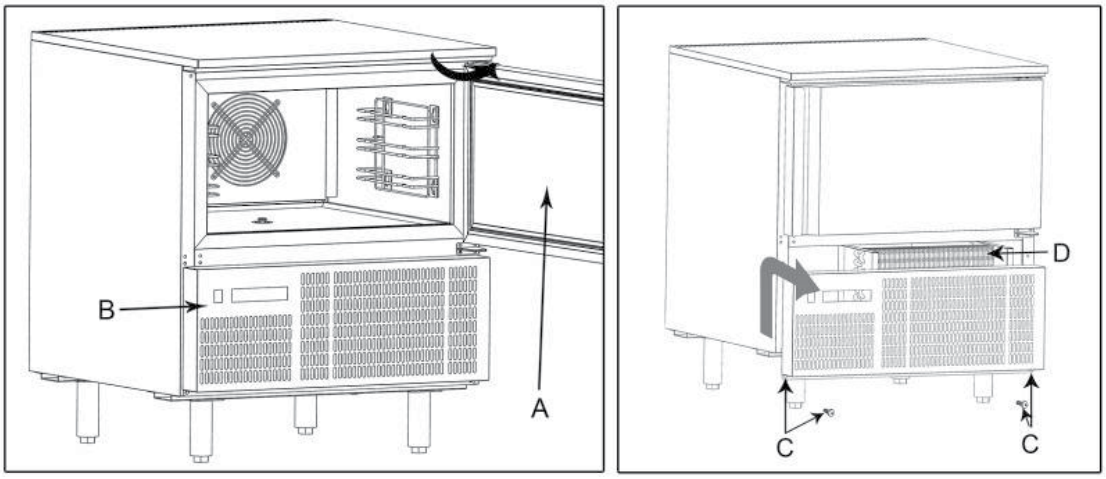
Visto que as aletas do condensador são muito afiadas, use sempre luvas de protecção para a fases seguintes. Na presença de poeiras, utilize máscaras e óculos de protecção

Sempre que o condensador tiver depósitos de poeiras nas aletas, é possível removê-los com um aspirador ou uma escova aplicando um movimento vertical ao longo da direcção das aletas.

Não se devem utilizar quaisquer outros instrumentos, pois podem deformar as aletas e, por conseguinte, diminuir a eficiência do dispositivo.

Para limpar, proceda do seguinte modo:

1. Abra a porta (A) dos dispositivos.
2. Remova o painel inferior (B) do compartimento técnico: para tal, remova os fixadores de parafuso (C)
3. Será agora possível limpar a parte das aletas do condensador (D) utilizando ferramentas adequadas e dispositivos de protecção.
4. Depois de limpar, feche o painel de controlo e fixe-o com os parafusos previamente removidos.



ASSISTÊNCIA TÉCNICA

O sistema de arrefecimento é hermeticamente selado e não requer supervisão; apenas limpeza.

Se a arca não arrefecer, verifique se isso se deve a uma falta de electricidade.

Se não conseguir diagnosticar a causa da falha da arca, contacte o distribuidor. Informe o modelo e o número de série da arca. Poderá encontrar esta informação na etiqueta de características localizada na parte de dentro da arca, do lado superior direito.

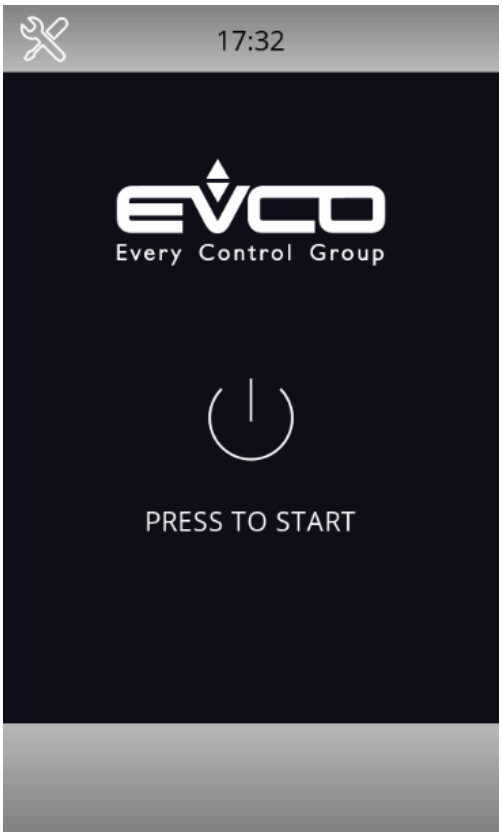
ELIMINAÇÃO

A eliminação da arca deverá efectuar-se de modo ambientalmente correcto. Aquando da eliminação, tenha em consideração a legislação existente. Poderá haver requisitos e condições especiais a serem observados.

GUIA RÁPIDO

Guia rápido diário

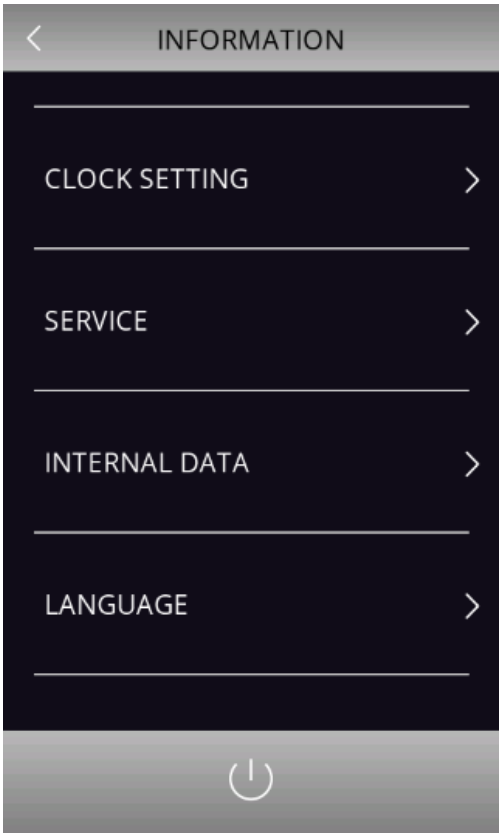
LIGAR



Pressione o centro do ecrã para ativar.

DEFINIR HORA E IDIOMA

Prima o ícone da ferramenta.



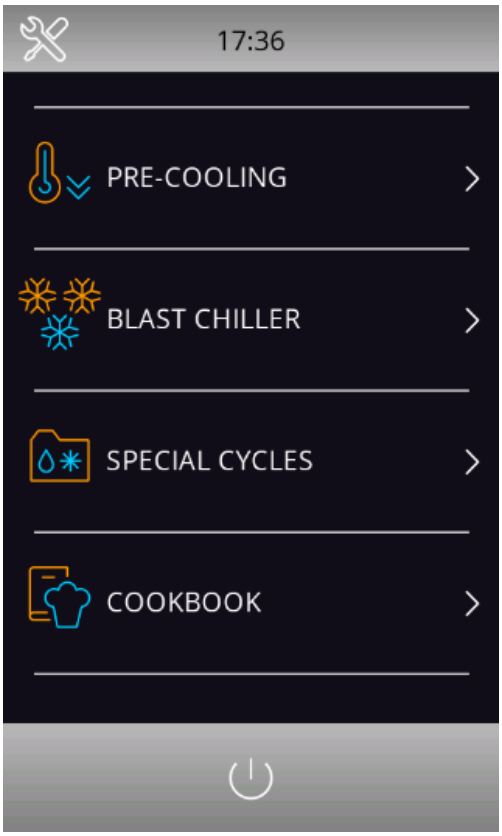
Voltar ao menu principal.

Acertar o relógio.

Selecione o idioma.

Espera.

TELA INICIAL



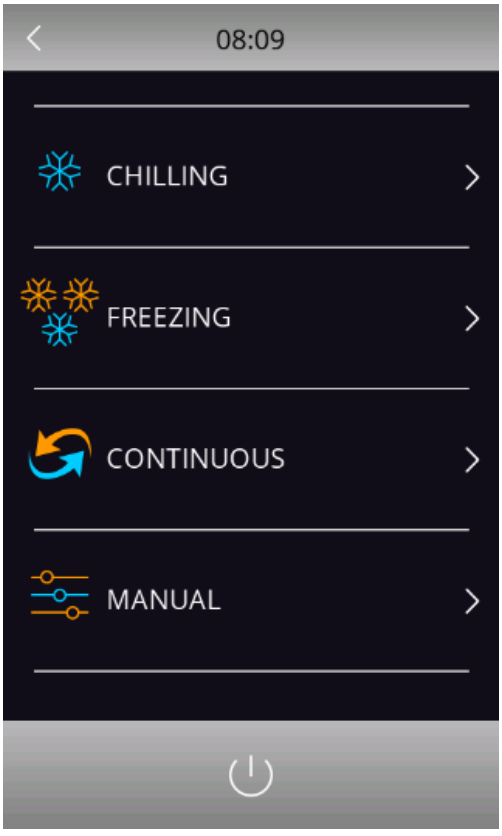
Pré-arrefecimento do gabinete.

Selecione o menu do Blast Chiller.

Função especial, consulte o manual do controlador.

Função especial, consulte o manual do controlador.

BLAST CHILLER / FREEZER



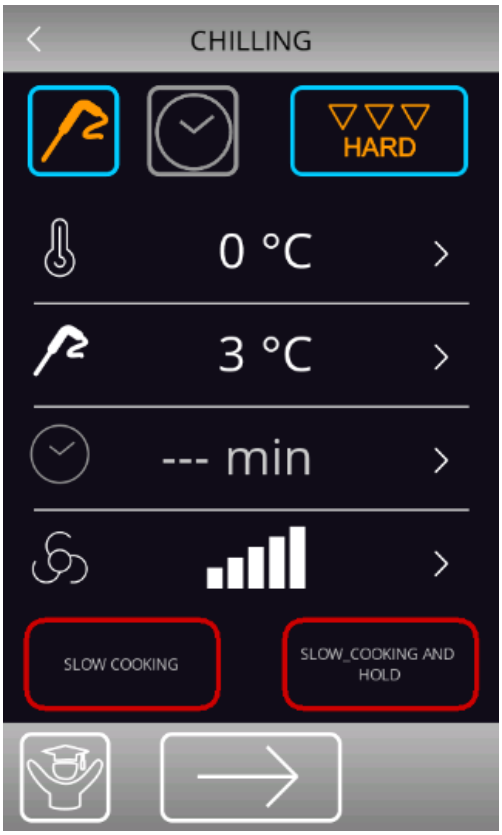
Selecione Arrefecimento rápido.

Selecione Congelação rápida.

Execute o modo de arrefecimento ou congelação contínua.

Função especial, consulte o manual do controlador.

ARREPIANTE



Temperatura definida do gabinete.

Temperatura definida pelo sensor central.

Tempo de ciclo, se o modo temporizado estiver selecionado.

Velocidade do ventilador.

Iniciar ciclo.

SELEÇÕES

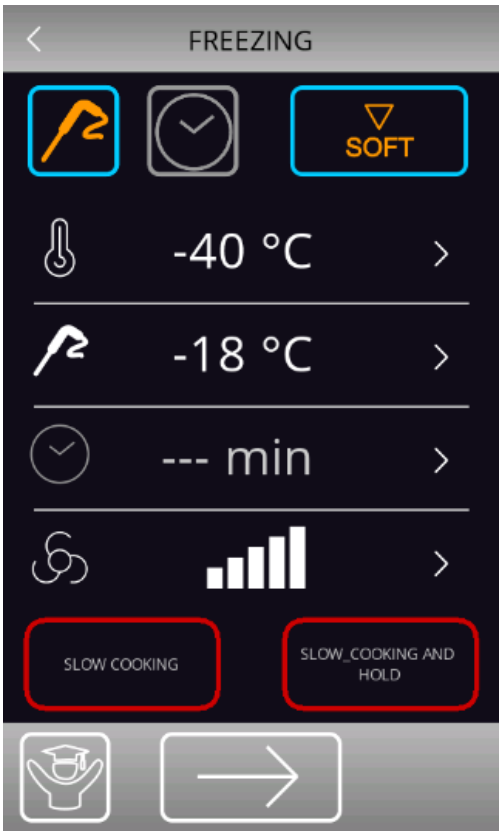
Selecione o modo de sensor central.

Selecione o modo temporizado.

Soft Chilling, sem utilização de temperaturas negativas neste ciclo, evitando cristalizações.

Hard Chilling, utilizado para arrefecer rapidamente alimentos quentes até +10 °C e depois utilizar Soft Chilling durante o resto do ciclo.

CONGELANDO



Temperatura definida do gabinete.

Temperatura definida pelo sensor central.

Tempo de ciclo, se o modo temporizado estiver selecionado.

Velocidade do ventilador.

Iniciar ciclo.

SELEÇÕES

Selecione o modo de sensor central.

Selecione o modo temporizado.

Soft Freezing, arrefecimento suave até +2 °C e depois uso Hard Freezing durante o resto do ciclo, evitando cristalizações.

Hard Freezing, utilizado para arrefecer rapidamente alimentos quentes até -18 °C e depois manter -20 °C durante o resto do ciclo.

Abatedores
+70 °C to +3 °C

O ciclo de arrefecimento reduz a temperatura do produto de 70 °C a + 3 °C em 90 minutos.
Geração bacteriana é acelerado no intervalo entre 60 °C e 10 °C, de modo que é essencial para arrefecer o produto tão rapidamente quanto possível.
Além de vitaminas, paladar e olfato são preservados.

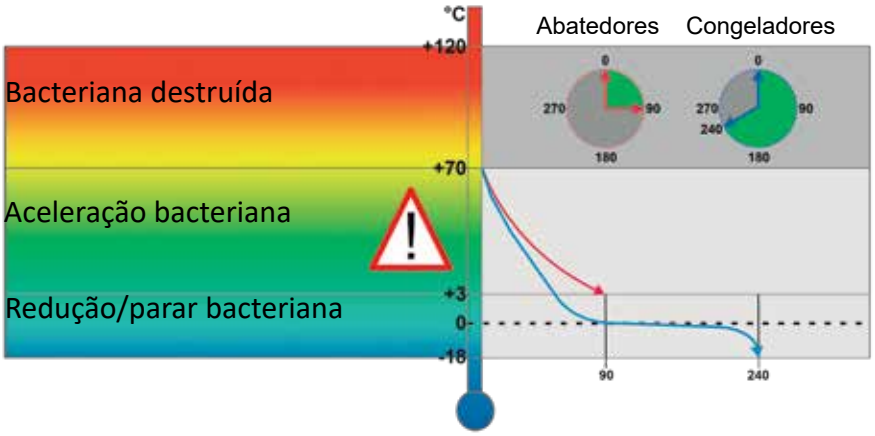
Deve ser armazenada num refrigerador normal a 2 °C.

Congeladores
+70 °C to -18 °C

O ciclo de congelação reduz a temperatura do produto de 70 °C a -18 °C em 240 minutos.
A redução rápida da temperatura do produto aumenta a vida útil do produto.
Além disso, a qualidade é preservada, sem grande perda de peso, líquido e sabor.

Deve ser armazenada num congelador normais a -20 °C.

Bacterianos en general



rfj_250308

TEFCOLD®
COOL PRODUCTS WORLDWIDE

SNABBKYLAR

Användarhandbok

INNEHÅL

VIKTIGA SÄKERHETSANVISNINGAR

1.För att kunna använda skåpet fullt ut rekommenderar vi att du läser den här instruktionsmanualen.
2.Det är användarens ansvar att använda apparaten i enlighet med anvisningarna.
3.Kontakta din återförsäljare omedelbart om det uppstår något fel.
4.Placera skåpet på en torr och ventilerad plats.
5.Håll skåpet borta från starkt värmealstrande källor och utsätt det inte för direkt solljus.
6.Tänk alltid på att alla elektriska apparater är källor till potentiell fara.
7.Förvara inte brännbart material som t.ex. thinner, bensin etc. i skåpet.
8.Vi deklarerar härmed att varken asbest eller CFC används under konstruktionen.
9.Oljan i kompressorn innehåller inte PCB.

ENDAST FÖR APPARATER MED KYLMEDEL R290/R600a!
Den här apparaten innehåller ett brännbart kylmedel, så se till att ventilationen runt apparaten är god. Använd inte mekaniska anordningar vid avfrostning, eftersom detta kan orsaka läckage i kylsystemet. Använd inte elektriska apparater inne i det kylda förvaringsfacket.
Alla reparationer av apparaten ska utföras av en kunnig tekniker (EN 60335-2- 89: 2010).

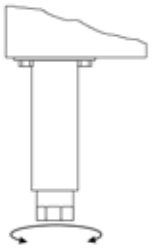
Viktigt !

“Denna kylenhet är designad för användning i omgivningstemperaturer upp till 40 °C”

UPPACKNING OCH INSTALLATION

Ta bort träpallen och förpackningen. Yttre ytor är försedda med en skyddsfolie som måste avlägsnas före installationen.

För att säkerställa korrekt funktion är det viktigt att skåpet är plant placerat. Om skåpet levereras med ben kan dessa justeras.



Vigtigt !

1. Placer ikke genstande der kan blokere ventilations huller foran kølemøblet.
2. Sørg for at der er mindst 15 cm. fri luft mellem kølemøblets bagside og væg.

ELEKTRISK ANSLUTNING

BLC3AX1-, BLC5AX1- och BLC10AX1-skåpen drivs med 230 V/50 Hz. BLC14AX1 drivs med 3x400 V/50 Hz.

Se till att skåpet är anslutet till en separat elgrupp för att undvika överbelastning. Vägguttaget ska vara lätt åtkomligt.

Alla jordningskrav som föreskrivs av de lokala elmyndigheterna måste följas. Skåpets stickpropp och vägguttag ska då ge korrekt jordning. Om du är osäker, kontakta din lokala leverantör eller en auktoriserad elektriker.

De elektriska huvudanslutningarna måste göras av en kunnig elektriker.

UPPSTART AV SKÅPET

Före användning rekommenderar vi att skåpet rengörs, se avsnittet om underhåll och rengöring.

Viktigt !

Om skåpet har placerats horisontellt under transporten ska du vänta 2 timmar innan du startar skåpet.

KAPACITET

BLC3AX1 BLAST CHILLER/FRYS
Modell lämplig för att innehålla 3 brickor med en kapacitet på 12 kg för snabbkylning och 8 kg för chockfrysning.
BLC5AX1 BLAST CHILLER/FRYS
Modellen är lämplig för 5 brickor med en kapacitet på 18 kg vid snabbkylning och 14 kg vid chockfrysning.
BLC10AX1 BLAST CHILLER/FRYS
Modell som kan innehålla 10 brickor med en kapacitet på 40 kg vid snabbkylning och 28 kg vid chockfrysning.
BLC14AX1 BLAST CHILLER/FRYS
Modell som kan innehålla 14 brickor med en kapacitet på 55 kg vid snabbkylning och 38 kg vid chockfrysning.

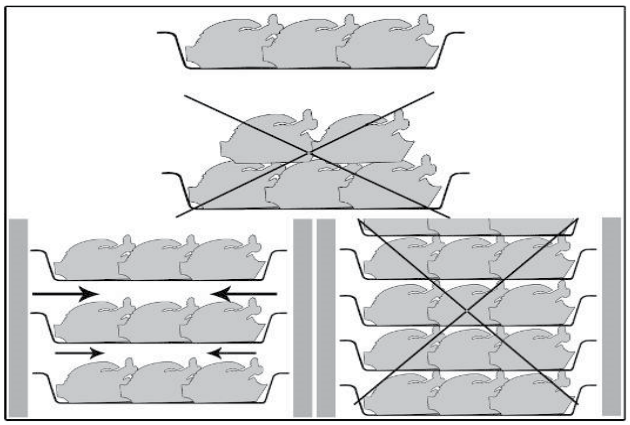
REKOMMENDATIONER FÖR ANVÄNDNING

Om apparaten förblir inaktiv under en längre tid ska du gå tillväga på följande sätt
1.Använd den automatiska avstängningsknappen för att inaktivera anslutningen till huvudledningen.
2.Rengör apparaten och dess omkringliggande ytor noggrant.
3.Fördela ett tunt lager matolja på de rostfria stålytorna.
4.Utför alla underhållsåtgärder.
5.Låt dörren stå på glänt för att förhindra att mögel och/eller obehaglig lukt bildas.

Lägg inte in livsmedel som är över 90 °C.

Stapla inte material som ska bevaras i kontakt med innerväggarna så att luftcirkulationen hindras.

Det måste finnas ett tillräckligt stort utrymme mellan de använda brickorna för att garantera ett tillräckligt flöde av kall luft på hela produkten.



Blockera aldrig inloppet till förångar-fläktarna.

Produkter som är svårare att kyla ned på grund av sin storlek bör placeras i mitten.

Begränsa antalet gånger och hur länge dörren öppnas.

När produkten har kylts ned eller chockfrysts kan den lagras i ett konserveringsskåp efter att ha skyddats på lämpligt sätt. En etikett ska sättas på produkten, med en beskrivning av produktens innehåll, datum för nedkylning/chockfrysning och sista förbrukningsdag. Om produkten har kylts genom snabbkylning ska den förvaras vid en konstant temperatur på +2 °C och om den har chockfrysts ska den förvaras vid en konstant temperatur på -20 °C.

Kylaren bör endast användas för kortare lagringsperioder.

För att förhindra bakteriell kontaminering eller annan biologisk kontaminering måste nålsonden desinficeras efter användning.

BLAST CHILLING-CYKEL

Med detta arbetssätt håller kylmaskinen temperaturen i kylrummet nära noll under hela kylprocessen för att säkerställa en gradvis sänkning av produktens temperatur till +3 °C. På så sätt bildas inga iskristaller på produktens yta. Denna metod för snabbkylning bör företrädesvis användas för produkter som inte är förpackade och vars fysiska/organoleptiska egenskaper skulle kunna skadas av att ytlig is bildas (t.ex. i fisk).

SHOCK FREEZING-CYKEL

Med denna typ av snabbnedkylning håller blast chillern temperaturen på ett negativt värde under -18 °C, vilket är sluttemperaturen för chockfrysning. För att chockfrysningen ska lyckas och gå snabbt bör maten vara i små bitar, särskilt om den har ett högt fettinnehåll. De största varorna bör placeras i centrala brickor. Om det tar längre tid än standardtiden att chockfrysa och storlekarna inte kan minskas, minska mängden och förnedkyl kylarutrymmet genom att starta en tom chockfrysningscykel innan produkten chockfryses.

RENGÖRING OCH UNDERHÅLL

Stäng av den elektriska anslutningen vid uttaget.

Skåpet måste rengöras regelbundet. Rengör skåpets yttre och inre ytor med en lätt tvållösning och torka sedan torrt. Yttre ytor kan underhållas med stålolja. Spruta inte på apparaten med direkta vattenstrålar eller med hjälp av högtrycksapparater.
Använd inte järnull, borstar eller skrapor för att rengöra det rostfria stålet, eftersom järnpartiklar kan lossna och vid oxidering leda till rost.
För att avlägsna härdade rester kan du använda spatlar av trä eller plast eller slipande gummikuddar.

Rengör kondensatorn

Rengör kondensatorn regelbundet.

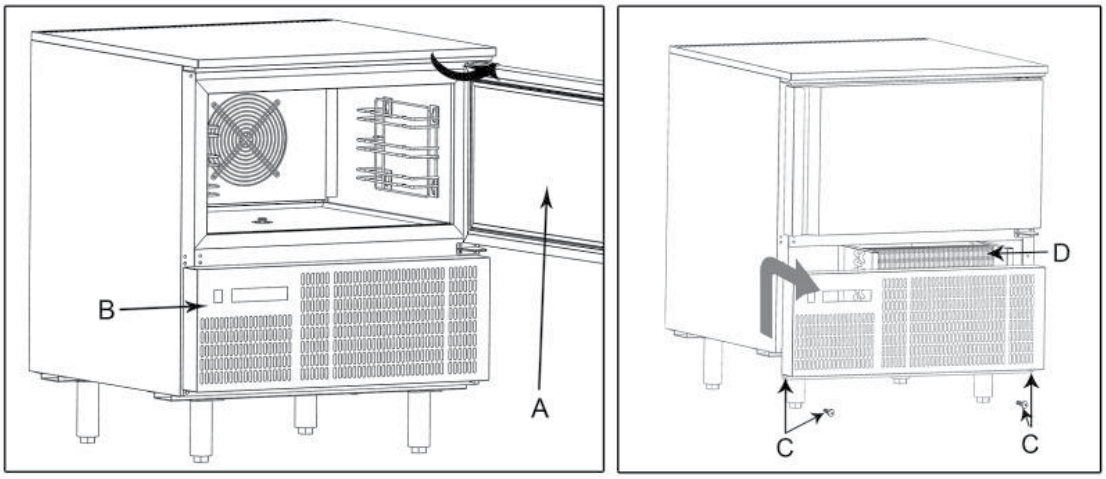
Eftersom kondensatorns lameller är mycket vassa ska du alltid bära skyddshandskar under de följande faserna.
Använd skyddsmasker och skyddsglasögon i närvaro av damm.

När kondensatorn har en dammavlagring i anslutning till lamellerna kan denna avlägsnas med hjälp av en suganordning eller med en borste, med en vertikal rörelse i lamellernas riktning.

Inga andra instrument får användas, eftersom de kan deformera lamellerna och därmed effektiviteten i apparaten.

För att rengöra, gå tillväga på följande sätt:

1. Öppna dörren (A) till apparaten.
2. Ta bort den nedre panelen(B) från det tekniska facket: ta bort skruvarna(C).
3. Det är nu möjligt att rengöra kondensatorns lamelldel (D) med hjälp av lämpliga verktyg och skyddsenheter.
4. Efter rengöringen stänger du kontrollpanelen och fixerar den med de skruvar som tagits bort i förväg.



SERVICE

Kylsystemet är ett hermetiskt slutet system och behöver inte övervakas, bara rengöras. Om skåpet inte svalnar, kontrollera om det beror på ett strömavbrott.
Om du inte kan hitta orsaken till att skåpet inte fungerar, kontakta din leverantör. Ange skåpets modell och serienummer. Du hittar den här informationen på etiketten som är placerad i skåpet uppe till höger.

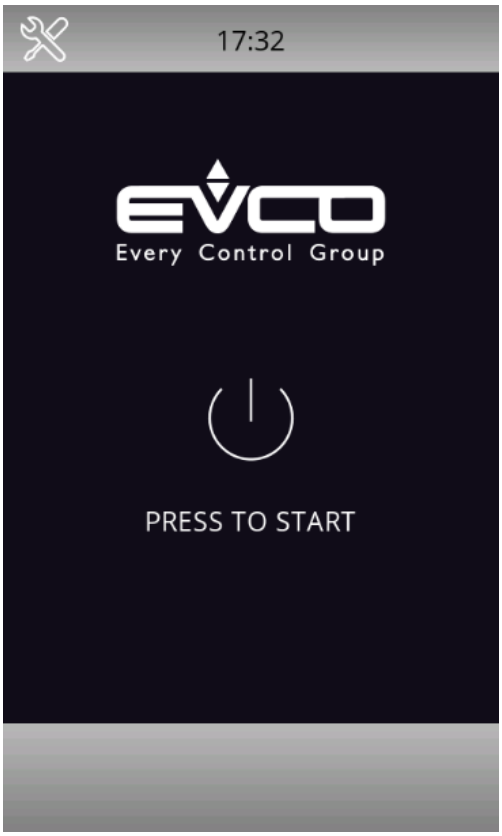
BORTSKAFFANDE

Skåpet ska bortskaffas på ett miljömässigt korrekt sätt. Observera gällande bestämmelser om avfallshantering. Det kan finnas särskilda krav och villkor som måste iakttas.

SNABBGUIDE

För daglig användning

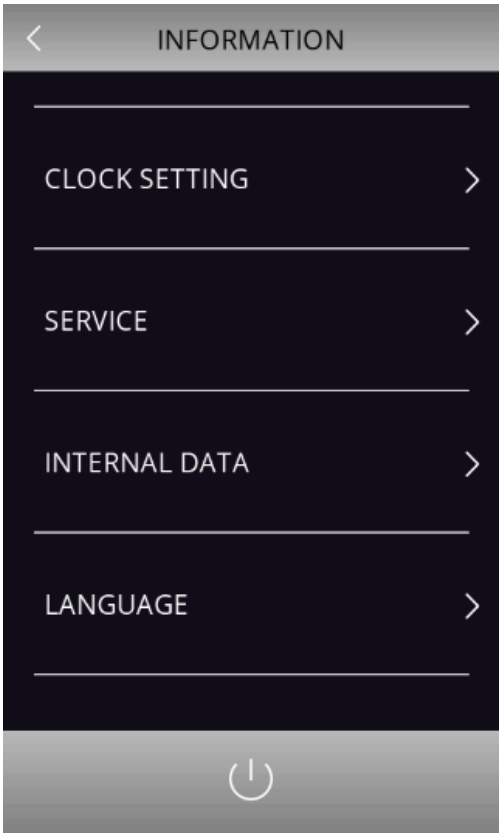
START



Tryck på symbolen i mitten av skärmen.

STÄLLA IN KLOCKA OCH SPRÅK

Tryck på verktygsikonen.



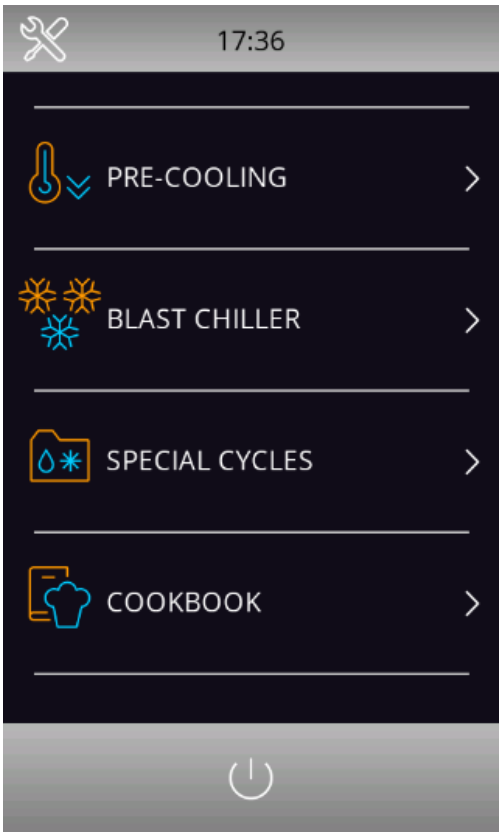
Tillbaka till huvudmenyn.

Ställ klockan.

Välj språk.

Stänga av.

STARTSKÄRMEN



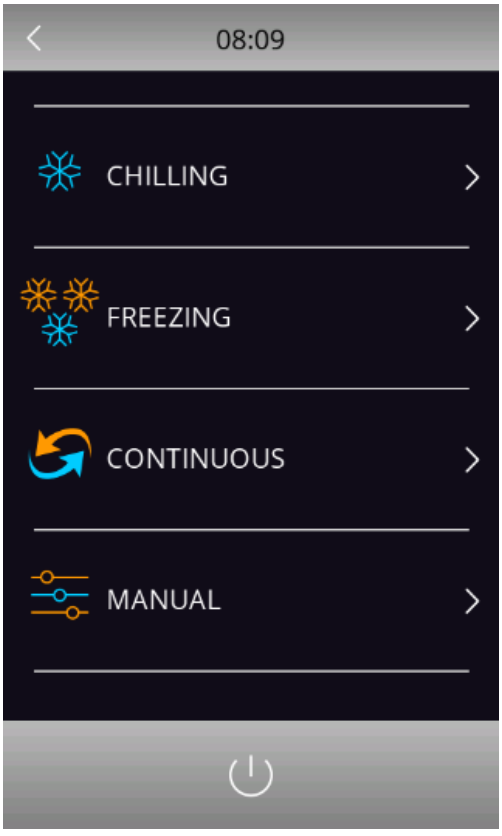
Förkylning av skåpet.

Snabbkyl menu.

Specialfunktion, se Teknisk handbok.

Specialfunktion, se Teknisk handbok.

BLÅST KYLARE / FRYS



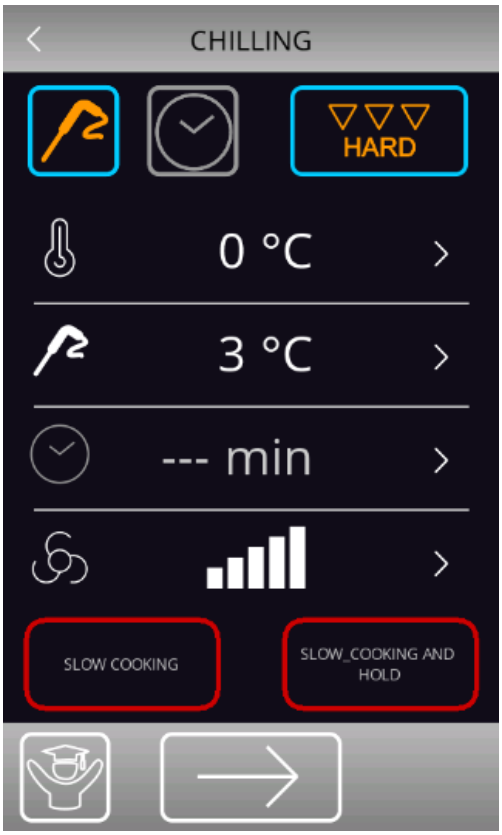
Välj snabbkyl.

Välj snabbfrys.

Kör kontinuerlig kylning eller frysning.

Specialfunktion, se Teknisk handbok.

KYL



Skåp SET temperatur.

Sätt in sensor SET temperatur.

Cykeltid om timerinställning är vald.

Fläkthastighet.

Starta cykeln.

VAL

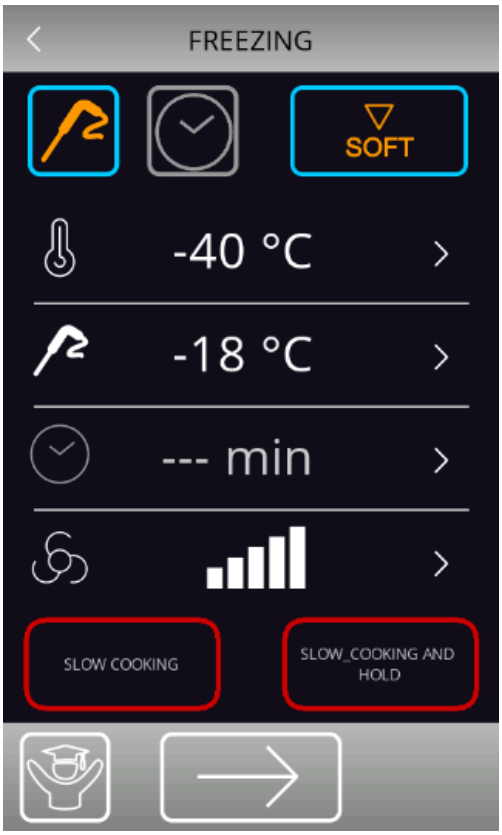
Sätt i sensor vald.

Timerinställning vald.

Skonsam kylning, inga negativa temperaturer används i denna cykel, detta förhindrar bildandet av kristaller.

Hårdkylning, används för att snabbt kyla varma varor till +10 °C och kör sedan skonsam kylning under resten av denna cykel.

FRYS



Skåp SET temperatur.

Sätt in sensor SET temperatur.

Cykeltid om timerinställning är vald.

Fläkthastighet.

Starta cykeln.

VAL

Sätt i sensor vald.

Timerinställning vald.

Gentle Freeze, försiktig kyla till +2 °C och sedan Hard Freeze för resten av denna cykel, detta förhindrar bildning av kristaller.

Hårdfrysning, används för snabbfrysning av varma varor till -18 °C och kör sedan hårdfrysning vid -20 °C.

Snabbnedkylning
+70 °C til +3 °C

Tillagad mat skall serveras snabbt om inte kvalitén skall förloras. Endast en snabb nedkylning av maten gör det möjligt att bevara dess naturliga karaktär, då den naturliga bakterietillväxten accelererar vid temperaturer mellan +60°C och +10°C.

TEFCOLD blastchillers gör så att maten passerar detta högrisktemperaturområde snabbast möjligt, genom att nedkyla kärnetemperaturen till +3°C på under 90 min.
Därmed bevaras vitaminer, doft, smak och färg samtidigt med att hållbarheten förlängs.

Snabbinfrysning
+70 °C til -18 °C

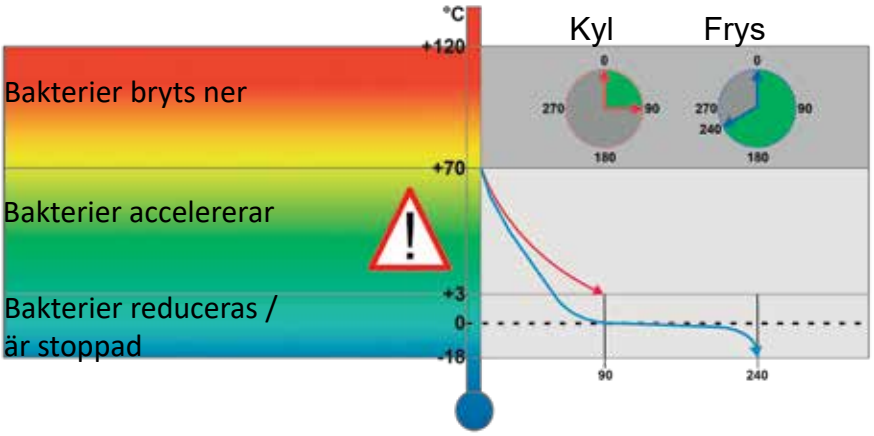
Skall maten förvaras en längre tid skall den snabbfrysas till min. –18°C.

Med snabbinfrysning från TEFCOLD uppnås en kärntemperatur på –18°C på endast ca. 240 min.

Den snabba infrysningen betyder att matens kvalitet bevaras, och att obearbetade råvaror, halvfabrikat eller färdig tillagad mat tryggt kan snabbfrysas.

När livsmedlen tinas upp tappar de väsentligt mindre vikt, vätska, konsistens,och smak samt att kvalitén bevaras i flera månader.

Generellt om bakterier



TEFCOLD®
COOL PRODUCTS WORLDWIDE

ŠOKOVÝ SCHLADZOVAČ/ZMRAZOVAČ

Používateľská príručka

OBSAH

DÔLEŽITÉ BEZPEČNOSTNÉ POKYNY

1. Odporúčame vám, aby ste si prečítali túto príručku, aby ste mohli čo najlepšie skriňu využívať.
2. Zodpovednosťou používateľa je používať spotrebič v súlade s uvedenými pokynmi.
3. V prípade akejkoľvek poruchy okamžite kontaktujte predajcu.
4. Skriňu umiestnite na suché a dobre vetrané miesto.
5. Skriňu nevystavujte silným zdrojom tepla ani priamemu slnečnému svetlu.
6. Nikdy nezabudnite, že všetky elektrické zariadenia môžu predstavovať potenciálne nebezpečenstvo.
7. V skrini neskladujte horľavé materiály, ako je riedidlo, benzín atď.
8. Prehlasujeme, že v zariadení nie je použitý azbest ani chladivo CFC.
9. Olej v kompresore neobsahuje látky PCB.

IBA PRE SPOTREBIČE S CHLADIVOM R290/R600a!

Tento spotrebič obsahuje horľavé chladivo, preto zabezpečte okolo spotrebiča dobrú cirkuláciu vzduchu. Pri rozmrazovaní nepoužívajte mechanické pomôcky. Mohli by ste tak poškodiť chladiaci systém. V chladenom úložnom priestore nepoužívajte elektrické zariadenia.

Všetky opravy spotrebiča musí vykonávať zaškolený technik (EN 60335-2-89: 2010).

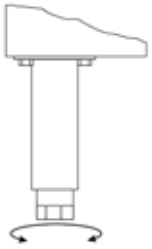
Dôležité!

“Tento spotrebič je určený na použitie pri okolitej teplote do 40 °C.”

VYBALENIE A INŠTALÁCIA

Odstráňte drevenú paletu a obal. Na vonkajšom povrchu zariadenia je pri dodaní ochranná fólia. Pred inštaláciou ju odstráňte.

Na to, aby skriňa správne fungovala, musí stáť rovno. Ak je skriňa dodávaná aj s nohami, dajú sa nastaviť.



Dôležité!

1. Nezakrývajte vetracie otvory.
2. Dbajte na to, aby bola skriňa vzdialená aspoň 15 cm od steny.

ELEKTRICKÉ PRIPOJENIE

Skrine BLC3AX1, BLC5AX1 a BLC10AX1 sú napájané napätím 230 V/50 Hz.
BLC14AX1 je napájaná napätím 3×400 V/50 Hz.

Dbajte na to, aby ste skriňu pripojili do samostatného elektrického okruhu. Nedôjde tak k preťaženiu.

Zásuvka na stene musí byť ľahko prístupná.

Dodržiavajte všetky požiadavky na uzemnenie stanovené miestnymi orgánmi, ktoré stanovujú podmienky pre elektrické zariadenia. Potom zástrčka skrine a zásuvka na stene poskytnú vhodné uzemnenie. Ak nemáte istotu, spojte sa s miestnym dodávateľom alebo autorizovaným elektrikárom.

Hlavné elektrické pripojenie musia urobiť kvalifikovaní elektrikári.

ZAPNUTIE SKRINE

Pred použitím odporúčame skriňu vyčistiť. Pozrite si časť o údržbe a čistení.

Dôležité!

Ak bola skriňa pri prevoze umiestnená naležato, pred jej zapnutím počkajte 2 hodiny.

KAPACITA

BLC3AX1 ŠOKOVÝ SCHLADZOVAČ/ZMRAZOVAČ

Model pojme 3 nádoby a má kapacitu šokového schladzovania 12 kg a šokového zmrazovania 8 kg.
BLC5AX1 ŠOKOVÝ SCHLADZOVAČ/ZMRAZOVAČ

Model pojme 5 nádob a má kapacitu šokového schladzovania 18kg a šokového zmrazovania 14kg.
BLC10AX1 ŠOKOVÝ SCHLADZOVAČ/ZMRAZOVAČ

Model pojme 10 nádob a má kapacitu šokového schladzovania 40 kg a šokového zmrazovania 28 kg.

BLC14AX1 ŠOKOVÝ SCHLADZOVAČ/ZMRAZOVAČ

Model pojme 14 nádob a má kapacitu šokového schladzovania 55 kg a šokového zmrazovania 38 kg.

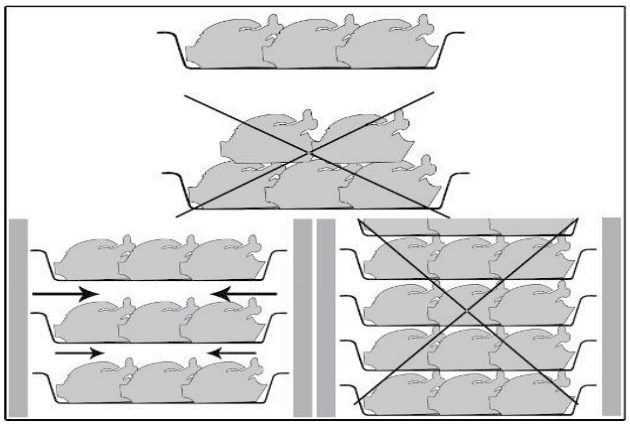
ODPORÚČANIA NA POUŽÍVANIE

Ak sa spotrebič dlhší čas nepoužíva, postupujte takto:
1. Pomocou automatického izolačného spínača prerušte pripojenie k elektrickej sieti.
2. Spotrebič a okolité priestory dôkladne vyčistite.
3. Na povrchy z nehrdzavejúcej ocele rozotrite tenkú vrstvu oleja na varenie.
4. Vykonajte kompletnú údržbu.
5. Dvere nechajte pootvorené, aby sa nevytvorila pleseň a/alebo nepríjemný zápach.

Nevkladajte pokrmy, ktoré majú teplotu vyššiu ako 90 °C.

Predmety vkladajte do skrine tak, aby neboli v kontakte s vnútornými stenami, čo by bránilo cirkulácii vzduchu.

Medzi použitými nádobami musí byť dostatočný priestor, aby sa zabezpečil dostatočný prúd chladného vzduchu na celý výrobok.



Nikdy nezapchávajte prívod vzduchu ventilátorov výparníka.

Výrobky, ktoré je pre ich rozmery ťažšie schladiť, umiestňujte do stredu.

Obmedzte častosť otvárania dverí a dvere nemajte otvorené dlho.

Keď je výrobok po šokovom schladzovaní/zmrazovaní dostatočne chránený, môžete ho uložiť do skrine na uchovávanie výrobkov. Na výrobok umiestnite štítok s opisom obsahu výrobku, s dátumom šokového schladzovania/zmrazovania a s dátumom spotreby. Keď ste výrobok šokovo schladili, musíte ho uchovávať pri konštantnej teplote +2 °C. Keď ste ho šokovo zmrazili, musíte ho uchovávať pri konštantnej teplote -20 °C.

Schladzovač používajte len na krátkodobé skladovanie.

Ihlovú sondu po použití vydezinfikujte. Predídete tak bakteriálnej kontaminácii alebo kontaminácii iného biologického pôvodu.

CYKLUS ŠOKOVÉHO SCHLADZOVANIA

Tento režim funguje tak, že schladzovač udržiava v chladenom priestore počas celého procesu schladzovania teplotu blízku nule, aby sa dosiahol postupný pokles teploty výrobku na +3 °C. Preto sa na povrchu výrobku nevytvárajú kryštály ľadu. Tento spôsob schladzovania by sa mal prednostne používať pri nebalených výrobkoch a výrobkoch, ktorých fyzikálne/organoleptické vlastnosti by sa mohli vytváraním povrchového ľadu nežiaduco zmeniť (napr. ryba).

CYKLUS ŠOKOVÉHO ZMRAZOVANIA

Tento režim funguje tak, že šokový schladzovač udržiava teplotu na zápornej hodnote pod -18 °C, čo je konečná teplota šokového zmrazovania. Pre úspešné a rýchle šokové zmrazovanie musí byť potravina rozdelená na malé kúsky, a to najmä vtedy, keď má vysoký obsah tuku. Najväčšie kusy by sa mali umiestniť do prostredných nádob. V prípade, že šokové zmrazovanie trvá dlhšie ako štandardne a rozmery nie je možné zmenšiť, zmenšite množstvo potravín a priestor schladzovača vopred ochlaďte tak, že pred šokovým zmrazovaním spustíte cyklus šokového zmrazovania naprázdno.

ČISTENIE A ÚDRŽBA

Na zásuvke vypnite elektrické napájanie.

Skriňu musíte pravidelne čistiť. Vyčistite vonkajšie a vnútorné povrchy skrine pomocou jemného mydlového roztoku a potom ich dosucha utrite. Vonkajšie povrchy môžete ošetriť pomocou oleja na oceľ. Na spotrebič nestriekajte priamym prúdom vody ani vysokotlakovými zariadeniami.
Na čistenie nehrdzavejúcej ocele nepoužívajte drôtenku, kovové kefy ani škrabky. Mohli by vzniknúť železné piliny, ktoré by zoxidovali, a tak by sa mohla tvoriť hrdza.
Stvrdnuté zvyšky odstráňte pomocou drevenej alebo plastovej špachtle či gumeným čistiacim nástrojom.

Čistenie kondenzátora

Kondenzátor čistite pravidelne.

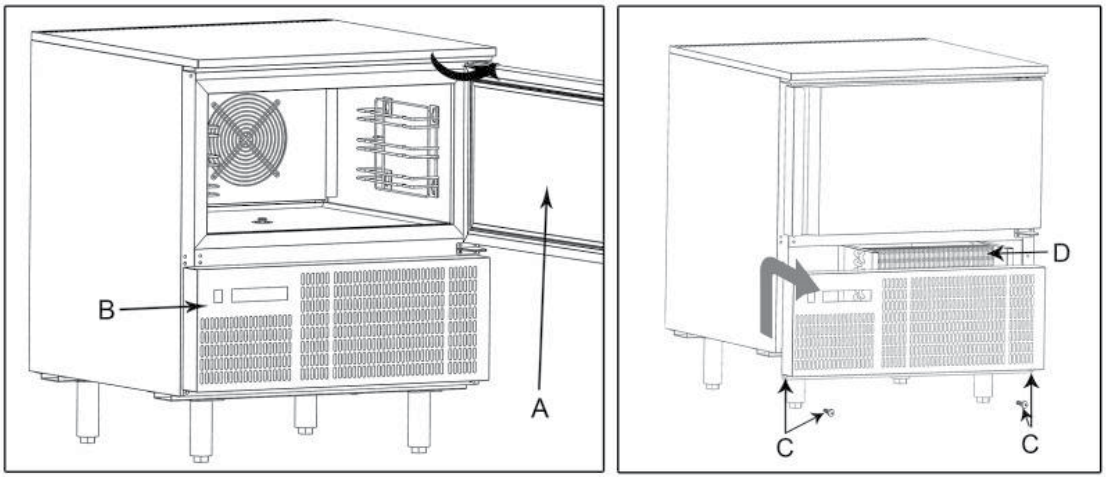
Pri nasledujúcom postupe vždy používajte ochranné rukavice, pretože rebrá kondenzátora sú veľmi ostré.
Ak sa bude prášiť, použite ochranné respirátory a okuliare.

Keď sa na rebrách kondenzátora nachádza nános prachu, môžete ho odstrániť pomocou sacieho zariadenia alebo kefy, pričom budete robiť vertikálne pohyby v smere rebier.

Iné nástroje sa nesmú používať, pretože by sa nimi mohli zdeformovať rebrá, a to by znížilo účinnosť spotrebiča.

Pri čistení postupujte takto:

1. Otvorte dvere (A) spotrebiča.
2. Z technickej časti odstráňte spodný panel (B). Urobíte to uvoľnením skrutiek (C).
3. Teraz môžete vyčistiť časť kondenzátora s rebrami (D). Použite pritom vhodné nástroje a ochranné pomôcky.
4. Ovládací panel po čistení zavrite a pripevnite ho skrutkami, ktoré ste predtým uvoľnili.



SERVIS

Chladiaci systém je hermeticky zapečatený a nepotrebuje dohľad, len čistenie. Ak skriňa prestane chladiť, skontrolujte, či nevypadla elektrina.

Ak príčinu poruchy skrine neviete zistiť, obráťte sa na dodávateľa. Uveďte model a sériové číslo skrine. Tieto informácie nájdete na štítku s údajmi, ktorý sa nachádza v skrini v pravej hornej časti.

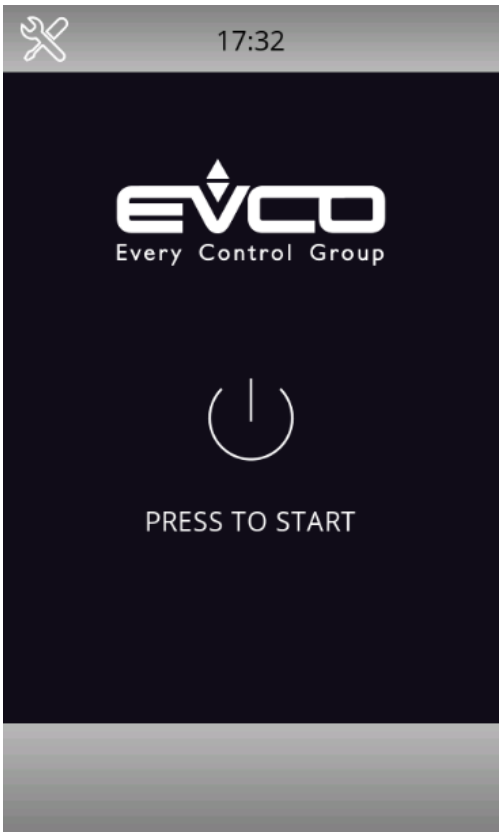
LIKVIDÁCIA

Skriňa sa smie zlikvidovať spôsobom šetrným k životnému prostrediu. Dbajte na platné nariadenia o likvidácii. Môže byť potrebné splniť špeciálne požiadavky a podmienky.

KRÁTKY NÁVOD

Na každodenné používanie

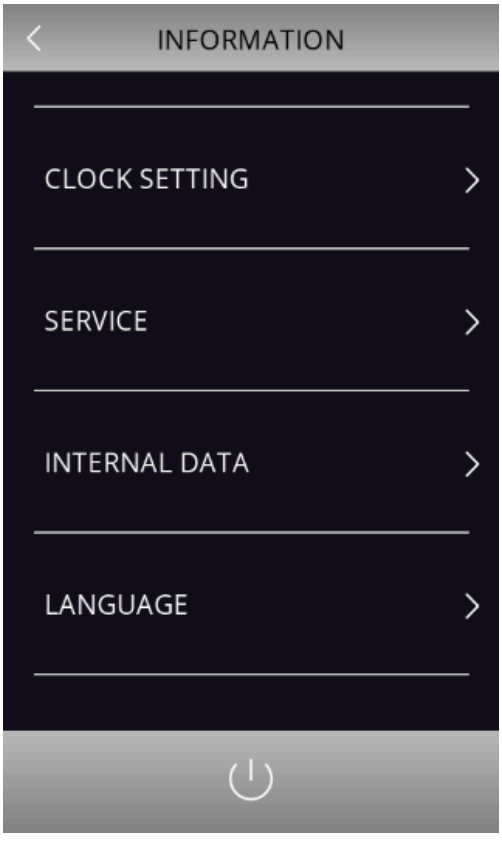
ZAPNUTIE



Pre aktiváciu stlačte stred obrazovky.

NASTAVIŤ ČAS A JAZYK

Stlačte ikonu nástroja.



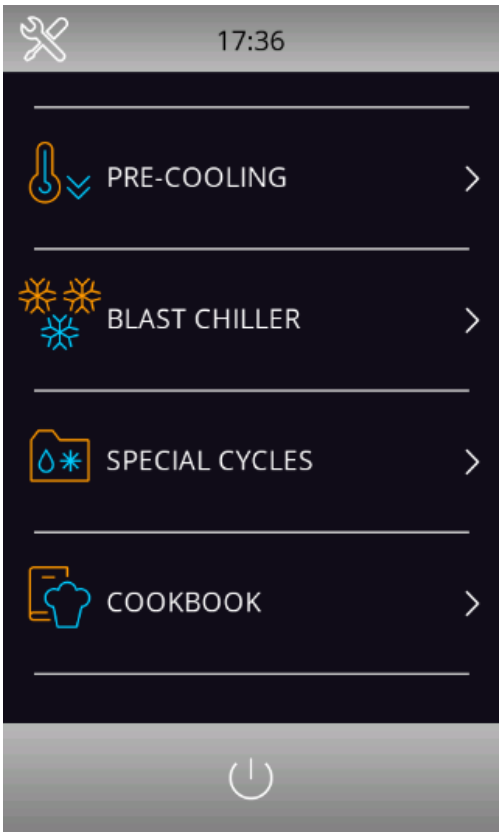
Späť do hlavnej ponuky.

Nastavte hodiny.

Vyberte jazyk.

Pohotovostný.

DOMOVSKÚ OBRAZOVKU



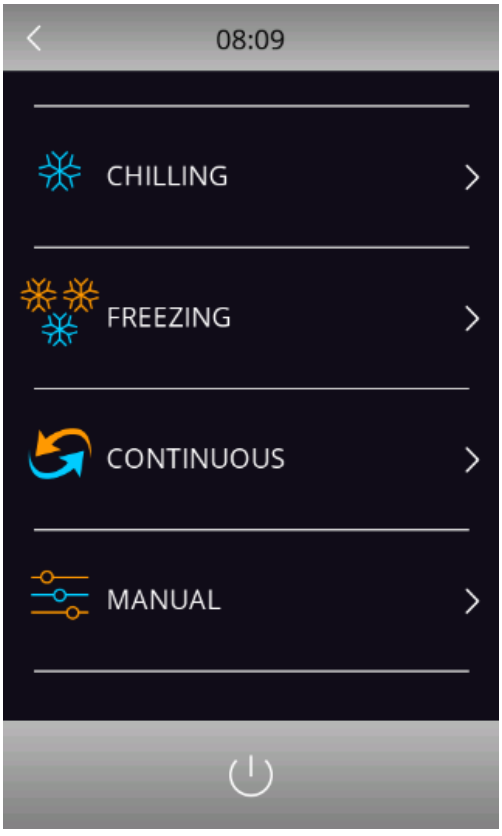
Predchladenie skrine.

Vyberte ponuku šokový zchladzovač.

Špeciálne funkcie, viď návod na ovládanie.

Špeciálne funkcie, viď návod na ovládanie.

ŠOKOVÝ ZCHLADZOVAČ/ZMRAZOVAČ



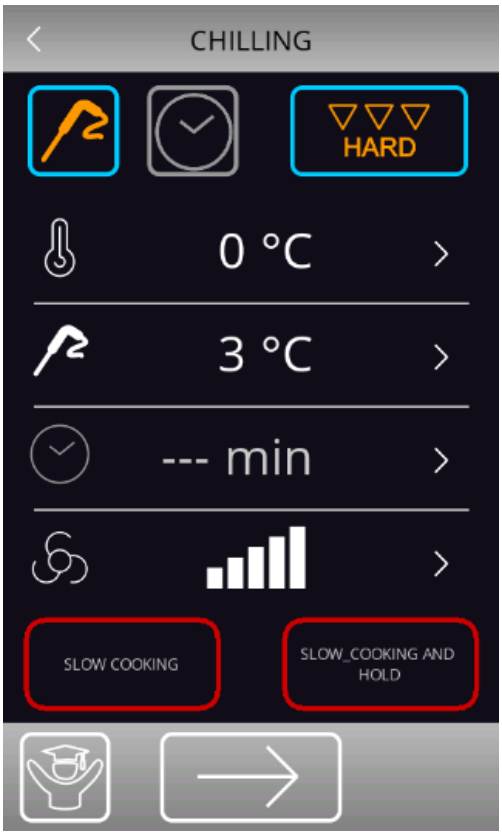
Vyberte možnosť šokový chladzovač.

Vyberte možnosť šokový chladzovač.

Režim držania.

Špeciálne funkcie, viď návod na ovládanie.

CHLADENIE



Teplota SET skrine.

Teplota SET snímača jadra.

Doba cyklu, ak je zvolený časovaný režim.

Rýchlosť ventilátora.

Spustiť cyklus.

VÝBERY

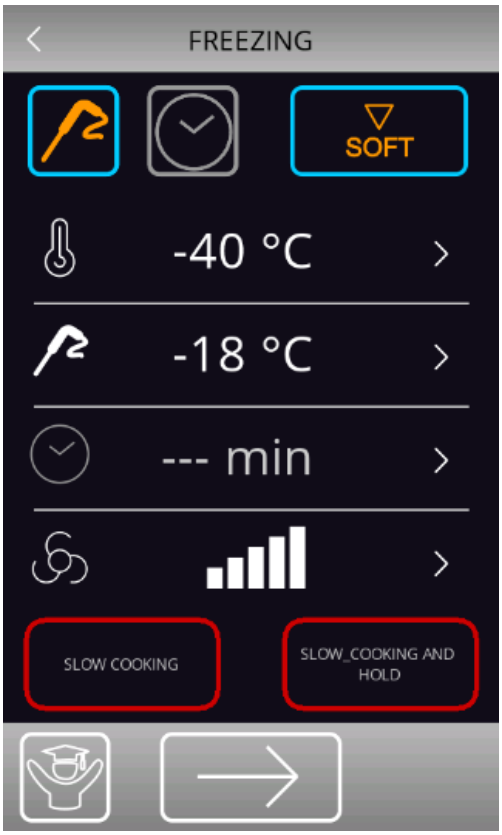
Vyberte režim vloženia senzora.

Vyberte časovaný režim.

Soft Chilling, počas tohto cyklu sa nepoužívajú žiadne záporné teploty, čo zabraňuje kryštalizácii.

Hard Chilling, ktorý sa používa na rýchle schladenie horúcich potravín na +10 °C a potom použitie Soft Chilling po zvyšok cyklu.

ZMRAZENIE



Teplota SET skrine.

Teplota SET snímača jadra.

Doba cyklu, ak je zvolený časovaný režim.

Rýchlosť ventilátora.

Spustiť cyklus.

VÝBERY

Vyberte režim vloženia senzora.

Vyberte časovaný režim.

Soft Freezing, jemné schladenie na +2 °C a potom použitie Hard Freezing po zvyšok cyklu, zabraňujúci kryštalizácii.

Hard Freezing, ktorý sa používa na rýchle schladenie horúcich potravín na -18 °C a následné udržanie -20 °C po zvyšok cyklu

Šokové schladzovače
z +70 °C na +3 °C

Cyklus šokového schladzovania zníži teplotu výrobku zo +70 °C na +3 °C za 90 minút.
Tvorba baktérií je najrýchlejšia v rozsahu od +60 °C do +10 °C, preto je veľmi dôležité schladiť výrobok čo najrýchlejšie.
Okrem toho sa zachovávajú vitamíny, chuť a vôňa.

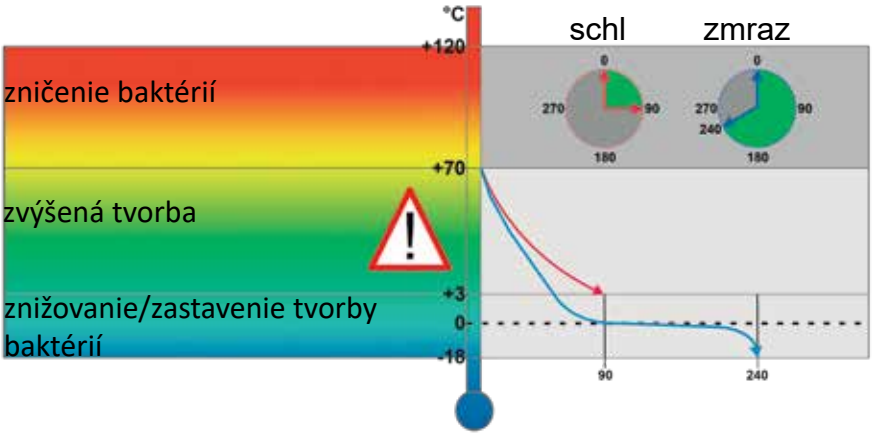
Výrobok sa potom musí skladovať v bežnej chladničke pri +2 °C.

Šokové zmrazovače
z +70 °C na -18 °C

Cyklus šokového zmrazovania zníži teplotu výrobku zo +70 °C na -18 °C za 240 minút.
Rýchle zníženie teploty výrobku predlžuje jeho trvanlivosť.
Okrem toho sa zachováva kvalita výrobku bez veľkej straty hmotnosti, tekutiny a chuti.

Výrobok sa potom musí skladovať v bežnej mrazničke pri -20 °C.

Baktérie vo všeobecnosti



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TEFCOLD®
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HLADILNIK/ZAMRZOVALNIKA ZA HITRO HLAJENJE/ZAMRZOVANJE

Navodila za uporabo

VSEBINA

POMEMBNA VARNOSTNA NAVODILA

1. Da bi lahko v popolnosti izkoristili omaro, priporočamo, da preberete ta navodila za uporabo.
2. Uporabnik je odgovoren za uporabo naprave v skladu z navodili.
3. V primeru kakršnih koli okvar se nemudoma obrnite na svojega trgovca.
4. Omaro postavite na suho in prezračevano mesto.
5. Omara naj se nahaja stran od virov močne vročine, prav tako pa je ne izpostavljajte neposredni sončni svetlobi.
6. Nikoli ne pozabite, da so električne naprave viri potencialne nevarnosti.
7. V omari ne hranite vnetljivega materiala, kot so razredčilo, bencin itd.
8. Izjavljamo, da konstrukcija ne vsebuje azbesta in plinov CFC.
9. Olje v kompresorju ne vsebuje polikloriranih bifenilov.

LE ZA NAPRAVE S HLADILNO TEKOČINO R600a!
Ta naprava vsebuje vnetljivo hladilno tekočino, zato v okolici naprave zagotovite dobro prezračevanje.
Pri odtaljevanju ne uporabljajte mehanskih naprav, saj lahko povzročijo puščanje hladilnega sistema.
Znotraj hlajenega predela za shranjevanje ne uporabljajte električnih naprav.
Vsa popravila naprave mora izvesti usposobljen tehnik (EN 60335-2-89: 2010)

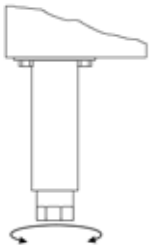
Pomembno!

“Ta naprava je namenjena za uporabo pri temperaturah okolja do 40 °C.”

ODSTRANJEVANJE EMBALAŽE IN NAMESTITEV

Odstranite leseno paleto in embalažo. Zunanje površine so zaščitene z zaščitno folijo, ki jo je treba pred namestitvijo odstraniti.

Pomembno je, da zagotovite, da omara stoji uravnano, da zagotovite ustrezno delovanje. Če ime omara priložene noge, jih je mogoče prilagoditi.



Pomembno!

1. Ne blokirajte odprtin za prezračevanje.
2. Poskrbite, da je med omaro in steno vsaj 15 cm prostora.

ELEKTRIČNA PRIKLJUČITEV

Omare BLC3AX1, BLC5AX1 in BLC10AX1 delujejo pri 230 V/50 Hz.
Omara BLC14AX1 deluje pri 3 x 400 V/50 Hz.

Da se izognete preobremenitvi, poskrbite, da je omara priključena na ločeno električno skupino.

Stenska vtičnica mora biti zlahka dosegljiva.

Upoštevati je treba vse zahteve glede ozemljitve, določene s strani lokalnih električnih organov. Vtič omare in stenska vtičnica morata imeti ustrezno ozemljitev. Če ste v dvomih, se obrnite na lokalnega dobavitelja oziroma pooblaščenega električarja.

Glavne električne priključitve morajo opraviti usposobljeni električarji.

ZAGON OMARE

Pred uporabo priporočamo, da očistite omaro, glejte poglavje o vzdrževanju in čiščenju.

Pomembno!

Če je bila omara med prevozom v vodoravnem položaju, pred vklopom počakajte dve uri.

ZMOGLJIVOST

HLADILNIK/ZAMRZOVALNIK ZA HITRO HLAJENJE/ZAMRZOVANJE BLC3AX1
Model, v katerega je mogoče dati tri pladnje, z zmogljivostjo hitrega hlajenja v višini 12 kg in zmogljivostjo hitrega zamrzovanja v višini 8 kg.
HLADILNIK/ZAMRZOVALNIK ZA HITRO HLAJENJE/ZAMRZOVANJE BLC5AX1
Model, v katerega je mogoče dati pet pladnjev, z zmogljivostjo hitrega hlajenja v višini 18 kg in zmogljivostjo hitrega zamrzovanja v višini 14 kg.
HLADILNIK/ZAMRZOVALNIK ZA HITRO HLAJENJE/ZAMRZOVANJE BLC10AX1
Model, v katerega je mogoče dati deset pladnjev, z zmogljivostjo hitrega hlajenja v višini 40 kg in zmogljivostjo hitrega zamrzovanja v višini 28 kg.
HLADILNIK/ZAMRZOVALNIK ZA HITRO HLAJENJE/ZAMRZOVANJE BLC14AX1
Model, v katerega je mogoče dati štirinajst pladnjev, z zmogljivostjo hitrega hlajenja v višini 55 kg in zmogljivostjo hitrega zamrzovanja v višini 38 kg.

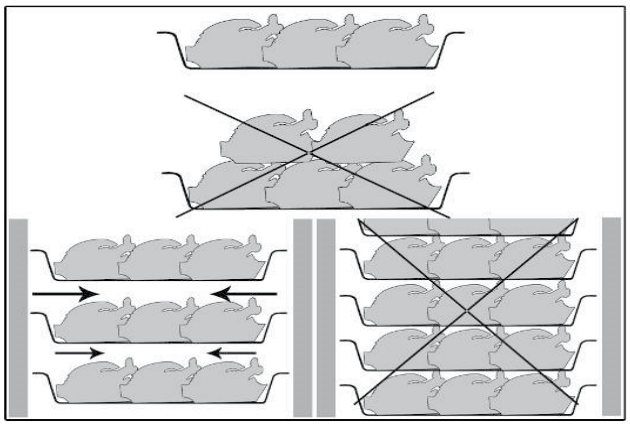
PRIPOROČILA ZA UPORABO

Če naprava dlje časa ostane neaktivna, naredite naslednje:
1. Za deaktivacijo povezave do glavnega električnega voda uporabite samodejno ločilno stikalo.
2. Temeljito očistite napravo in okoliška območja.
3. Površine iz nerjavnega jekla premažite s tankim slojem jedilnega olja.
4. Opravite vsa vzdrževalna dela.
5. Vrata pustite priprta, da preprečite nastajanje plesni in/ali neprijetnega vonja.

V omaro ne dajajte živil, ki imajo temperaturo, višjo od 90 °C.

Živil, ki jih želite shraniti, ne zložite tako, da bi bila v stiku z notranjimi stenami omare in bi tako preprečila kroženje zraka.

Med uporabljenimi pladnji mora biti dovolj prostora, da zagotovite zadosten pretok hladnega zraka po celotnem izdelku.



Nikoli ne ovirajte dovoda ventilatorja uparjalnika.

Živila, ki jih je zaradi njihove velikosti težje ohladiti, dajte na sredino.

Omejite število in trajanje obdobij, ko so vrata odprta.

Ko živilo na hitro ohladite/zamrznete, ga je mogoče shraniti v omari za konzerviranje, potem ko ste ga
primerno zaščitili. Na paket namestite oznako z opisom vsebine paketa, datumom hitrega ohlajanja/zamrzovanja in rok uporabe. Ko je izdelek na hitro ohlajen, ga morate hraniti pri stalni temperaturi +2 °C, če pa ste ga na hitro zamrznili, ga morate hraniti pri stalni temperaturi –20 °C.

Hladilnik uporabljajte le za shranjevanje za krajša obdobja.
O abatedor de temperatura deve ser utilizado para conservação apenas por curtos períodos.

Da preprečite okužbo z bakterijami oziroma okužbo kakršne koli druge biološke narave, morate po uporabi razkužiti igelno sondo.

CIKEL HITREGA HLAJENJA

V tem načinu delovanja hladilnik med celotnim procesom hlajenja ohranja temperaturo hladilnega predala blizu ničle, da zagotovi postopen padec temperature živila na +3 °C. Na ta način se na površini živila ne tvorijo ledeni kristali. To metoda hitrega hlajenja prednostno uporabljajte za živila, ki niso pakirana, in katerih fizične/organoleptične lastnosti bi se lahko poškodovale zaradi tvorjenja površinskega ledu (npr. ribe).

CIKEL HITREGA ZAMRZOVANJA

V tem načinu hitrega ohlajanja hitri zamrzovalnik ohranja temperaturo pri negativni vrednosti pod –18 °C, kar je končna temperatura hitrega zamrzovanja. Da bi bilo hitro zamrzovanje uspešno in hitro, mora biti hrana narezana na majhne koščke, zlasti če ima visoko vsebnost maščobe. Največje kose položite na osrednje pladnje. Če hitro zamrzovanje traja dlje od standardnega časa hitrega zamrzovanja in velikosti ni mogoče zmanjšati, zmanjšajte količino in predal za ohlajanje predhodno ohladite, tako da zaženete cikel hitrega zamrzovanja brez živil, šele nato hitro zamrznite živila. de temperatura iniciando um ciclo de refrigeração rápida em vazio antes de proceder à refrigeração do produto.

ČIŠČENJE IN VZDRŽEVANJE

Električni priključek izklopite iz vtičnice.

Omaro redno čistite. Zunanje in notranje površine omare očistite z blago milnico in jih nato obrišite do suhega. Zunanje površine lahko vzdržujete s pomočjo olja v jekleni posodi.
Naprave ne pršite z neposrednimi curki vode oziroma ne uporabljajte visokotlačnih naprav.
Za čiščenje nerjavnega jekla ne uporabljajte železne volne, krtač oziroma strgal, saj lahko za sabo puščajo železove delce, ki lahko po oksidaciji povzročijo rjavenje.
Trdne ostanke odstranite s pomočjo lesene ali plastične lopatice oziroma abrazivnih gumijastih blazinic.

Čiščenje kondenzatorja

Kondenzator redno čistite.

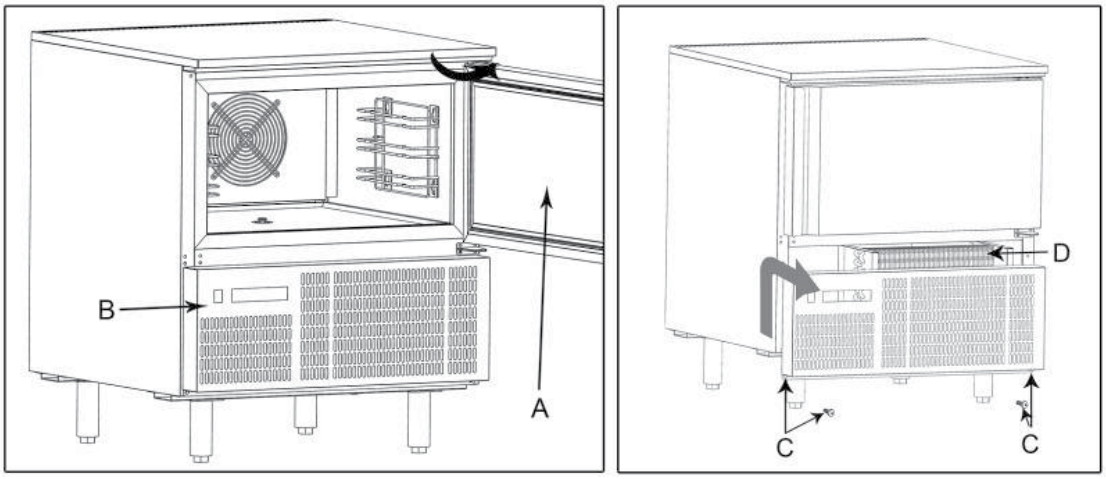
Ker so rebra kondenzatorja zelo ostra, pri naslednjih fazah vedno uporabljajte rokavice. Kadar je prisoten prah, uporabljajte zaščitne maske in očala.

Kadar koli se na rebrih kondenzatorja pojavi prah, slednjega lahko odstranite s pomočjo sesalne naprave oziroma s pomočjo priložene krtače, pri tem pa uporabljajte navpične gibe v smeri reber.

Ne uporabljajte nobenih drugih instrumentov, ki bi lahko deformirali rebra in posledično učinkovitost naprave.

Pri čiščenju upoštevajte naslednji postopek:

1. Odprite vrata (A) naprave.
2. Iz tehničnega predala odstranite spodnjo ploščo (B). To naredite tako, da odstranite pritrdilne elemente vijaka (C).
3. Sedaj lahko s pomočjo ustreznega orodja in zaščitnih naprav očistite rebrasti del kondenzatorja (D).
4. Po čiščenju zaprite nadzorno ploščo ter jo pritrdite s pomočjo prej odstranjenih vijakov.



SERVIS

Hladilni sistem je hermetično zaprt sistem, ki ne zahteva nadzora, ampak le čiščenje.

Če omara ne hladi več, preverite, ali je razlog v izpadu napajanja.

Če ne morete določiti razloga za okvaro omare, se obrnite na svojega dobavitelja. Sporočite mu model in serijsko številko omare. Ta podatka lahko najdete na napisni tablici, ki se nahaja na zgornji desni strani v omari.

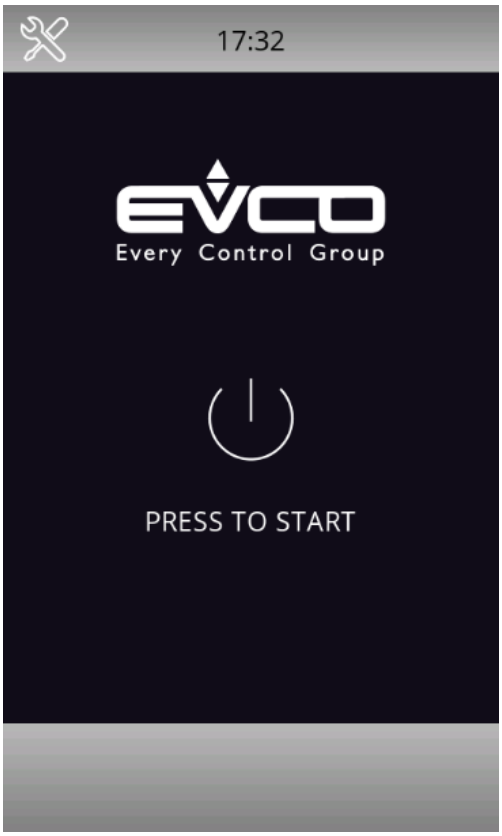
ODLAGANJE

Omaro morate odložiti na okolju prijazen način. Prosimo, da upoštevate obstoječe predpise glede odlaganja. Obstajajo lahko posebne zahteve in pogoji, ki jih je treba upoštevati.

HITRI VODNIK

Za dnevno uporabo

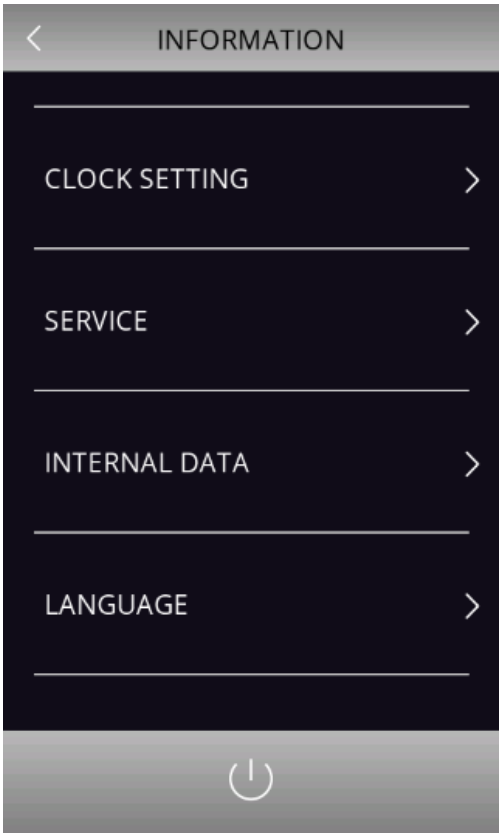
VKLOP



Za aktiviranje pritisnite sredino zaslona.

NASTAVITE ČAS IN JEZIK

Pritisnite ikono orodja.



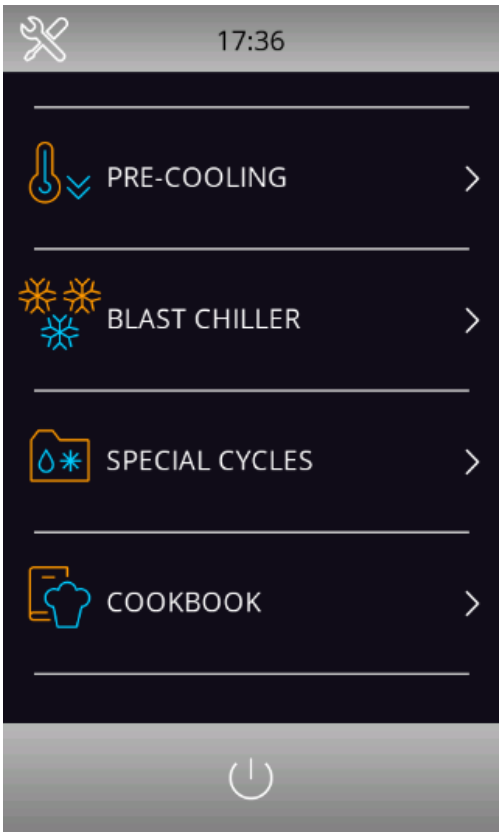
Nazaj v glavni meni.

Nastavite uro.

Izberite jezik.

Pripravljenost.

ZAČETNI ZASLON



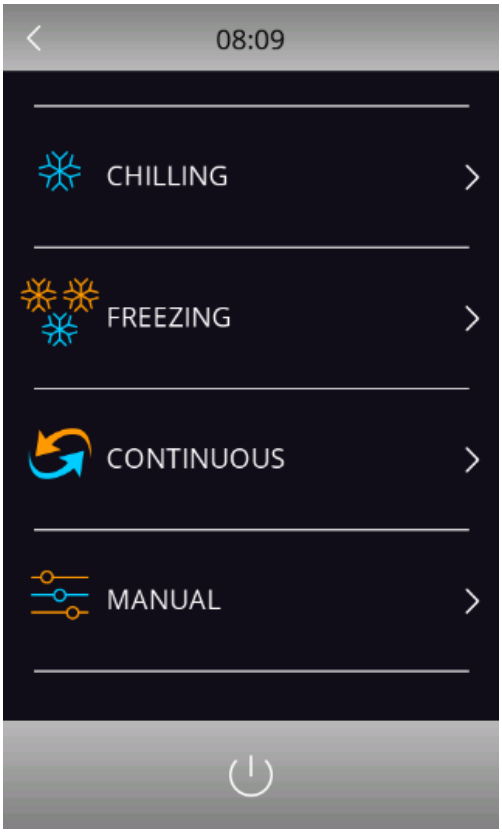
Predhodno hlajenje omare.

Izberite meni hitrega hlajenja.

Posebna funkcija, glejte priročnik krmilnika.

Posebna funkcija, glejte priročnik krmilnika.

HITRI HLADILNIK / ZAMRZOVALNIK



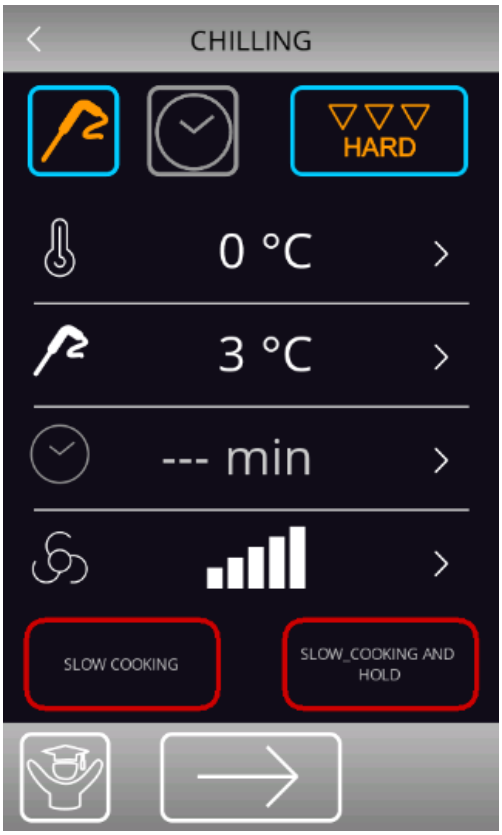
Izberite Brskanje.

Izberite Eksplozivno zamrzovanje.

Zaženite način neprekinjenega hlajenja ali zamrzovanja.

Posebna funkcija, glejte priročnik krmilnika.

OHLAJANJE



Nastavljena temperatura omare.

Senzor jedra Nastavljena temperatura.

Čas cikla, če je izbran časovni način.

Hitrost ventilatorja.

Začni cikel.

IZBIRE

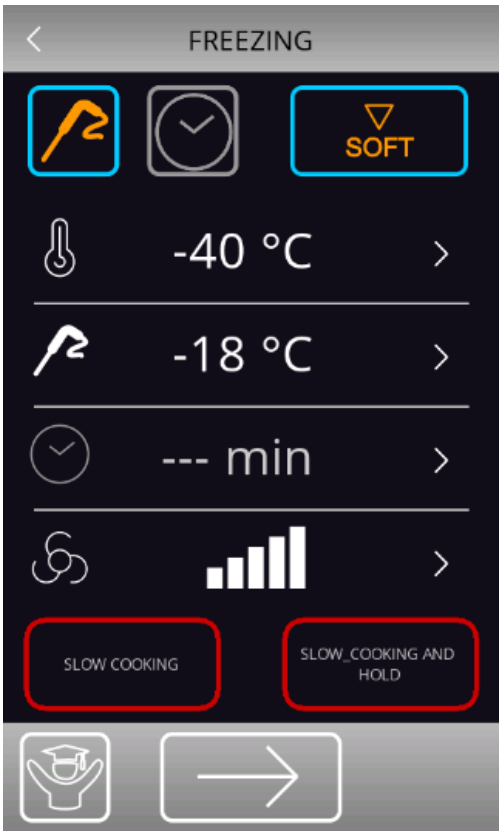
Izberite način jedrnega senzorja.

Izberite časovni način.

Mehko hlajenje, med tem ciklom ni uporabljenih negativnih temperatur, kar preprečuje kristalizacijo.

Trdo hlajenje, ki se uporablja za hitro hlajenje vroče hrane na +10 °C in nato z uporabo mehkega hlajenja do konca cikla.

ZMRZOVANJE



Nastavljena temperatura omare.

Senzor jedra Nastavljena temperatura.

Čas cikla, če je izbran časovni način.

Hitrost ventilatorja.

Začni cikel.

IZBIRE

Izberite način jedrnega senzorja.

Izberite časovni način.

Mehko zamrzovanje, nežno hlajenje na +2 °C in nato uporaba trdega zamrzovanja do konca cikla, kar preprečuje kristalizacijo.

Trdo zamrzovanje, ki se uporablja za hitro ohlajanje vroče hrane na -18 °C in nato vzdrževanje -20 °C do konca cikla.

Hladilniki za hitro ohlajevanje
+70 °C to +3 °C

Cikel hitrega ohlajanja zniža temperaturo živila s +70 °C na +3 °C
v 90 minutah.
Tvorjenje bakterij pospešeno poteka pri temperaturah od +60 °C do +10 °C, zato je pomembno, da živilo ohladite čim hitreje.
Poleg tega se pri takšnem ohlajanju ohranijo tudi vitamini, okus in vonj

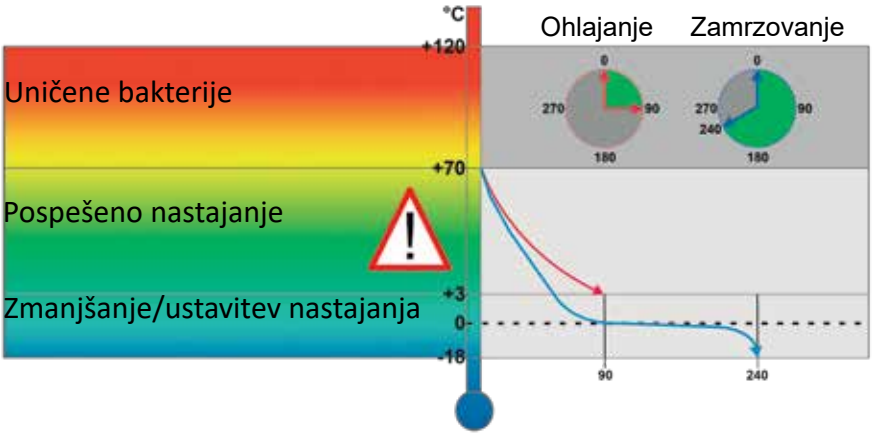
Živila nato hranite v običajnem hladilniku pri +2 °C.

Mrzovalniki za hitro zamrzovanje
+70 °C to -18 °C

Cikel hitrega zamrzovanja zniža temperaturo živila s +70 °C na –18 °C v 240 minutah.
Hitro znižanje temperature živila podaljša njegovo življenjsko dobo.
Poleg tega se kakovost ohrani brez večjih izgub teže, tekočine in okusa.

Živila nato hranite v običajnem zamrzovalniku pri -20 °C.

Bakterije na splošno



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TEFCOLD®

COOL PRODUCTS WORLDWIDE

BLAST CHILLER/FREEZER

Users Manual

CONTENTS

IMPORTANT SAFETY INSTRUCTIONS

1. To obtain full use of the cabinet, we recommend reading this instruction manual.
2. It is the user's responsibility to operate the appliance in accordance with the instructions given.
3. Contact your dealer immediately in case of any malfunctions.
4. Place the cabinet in a dry and ventilated place.
5. Keep the cabinet away from strongly heat-emitting sources and do not expose it to direct sunlight.
6. Always keep in mind that all electrical devices are sources of potential danger.
7. Do not store inflammable material such as thinner, gasoline etc. in the cabinet.
8. We declare that no asbestos nor any CFC are used in the construction.
9. The oil in the compressor does not contain PCB

ONLY FOR APPLIANCES WITH REFRIGERANT R290/R600a!

This appliance contains a flammable refrigerant, so make sure of good ventilation around the appliance. Do not use mechanical devices when defrosting, this can cause leakage of the cooling system. Do not use electrical appliances inside the refrigerated storage compartment.

Any repair of the appliance should be carried out by a skilled technician (EN 60335-2-89: 2010).

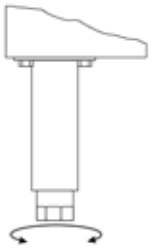
Important !

"This appliance is intended for use at ambient temperatures up to 40 °C."

UNPACKING AND INSTALLATION

Remove the wooden pallet and the packing. External surfaces are supplied with a protection foil, which must be removed before installation.

To ensure correct function it is important that the cabinet is level. If the cabinet is supplied with legs, these can be adjusted.



Important !

1. Do not block the ventilation holes.
2. Make sure that there is at least 15 cm. free space between the cabinet and the wall.

ELECTRICAL CONNECTION

BLC3AX1, BLC5AX1 and BLC10AX1 cabinets operates on 230 V/50 Hz.
BLC14AX1 operates on 3x400 V/50 Hz.

Make sure that the cabinet is connected to a separate electrical group to avoid overload.

The wall socket should be easily accessible.

All earthing requirements stipulated by the local electricity authorities must be observed. The cabinet plug and wall socket should then give correct earthing. If in doubt, contact your local supplier or authorized electrician.

The main electrical connections must be done by skilled electricians.

START-UP OF THE CABINET

Before use, we recommend that the cabinet is cleaned, see the section on maintenance and cleaning.

Important !

If the cabinet has been horizontally placed during transport, please wait 2 hours before starting up the cabinet.

CAPACITY

BLC3AX1 BLAST CHILLER/FREEZER
Model suitable to contain 3 trays with blast chilling capacity of 12kg and 8 kg in shock freezing.
BLC5AX1 BLAST CHILLER/FREEZER
Model suitable to contain 5 trays with blast chilling capacity of 18kg and 14kg in shock freezing.
BLC10AX1 BLAST CHILLER/FREEZER
Model suitable to contain 10 trays with blast chilling capacity of 40kg and 28 kg in shock freezing.
BLC14AX1 BLAST CHILLER/FREEZER
Model suitable to contain 14 trays with blast chilling capacity of 55kg and 38kg in shock freezing.

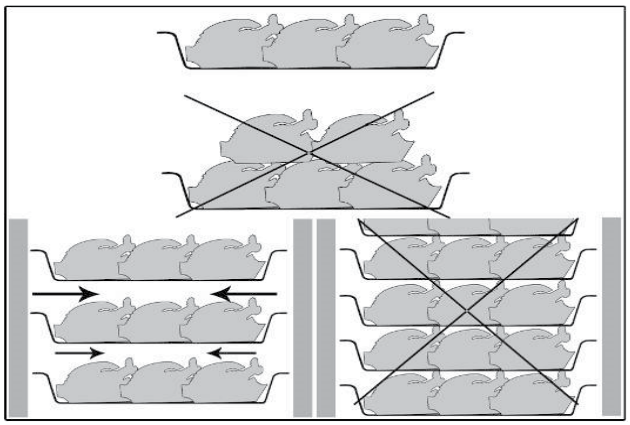
RECOMMENDATIONS FOR USE

If the appliance remains inactive for a long period, proceed as follows
1. Use the automatic isolating switch to deactivate connection to the main electrical line.
2. Clean the appliance and surrounding areas thoroughly.
3. Spread a thin layer of cooking oil onto the stainless steel surfaces
4. Carry out all maintenance operations
5. Leave the door ajar to prevent the formation of mould and / or unpleasant odour.

Do not insert foodstuffs that are above the temperature of 90 °C.

Do not stack the materials to be preserved in contact with the internal walls so blocking the circulation of air.

There must be a sufficient space between the trays used in order to guarantee a sufficient flow of cold air on the entire product.



Never obstruct the inlet of the evaporator fans.

Products that are more difficult to chill because of their size should be placed in the centre.

Limit the number of times and the duration of time the door are opened.

After blast chilling/shock freezing the product, it can be stored in a preservation cabinet after having been duly protected .A tag should be applied describing the contents of the product, blast chilling/ shock freezing date and expiry date. When the product has been blast chilled it must be preserved at a constant temperature of +2 °C while if it has been shock frozen it must be preserved at a constant temperature of -20 °C.

The chiller should be used for storage for short periods only.

To prevent bacterial contamination or contamination of any other biological nature, the needle probe must be disinfected after use.

BLAST CHILLING CYCLE

With this operating modality the chiller keeps the temperature of the refrigerating compartment close to zero during the entire chilling process in order to ensure a gradual drop in the temperature of the product to +3 °C.In this way, ice crystals do not form on the surface of the product .This blast chilling method should be used preferably for products that are not packed and whose physical/organoleptic characteristics could be damaged by the formation of superficial ice (e.g. fish)

SHOCK FREEZING CYCLE

With this blast chilling modality the blast chiller maintains the temperature at a negative value below -18 °C which is the end temperature of shock freezing .For shock freezing to be successful and fast, food should be in small pieces, especially if it has a high fat content. The largest pieces should be placed in central trays .If it takes longer than standard time to shock freeze and the sizes cannot be reduced, decrease the quantity and precool the chiller compartment by starting an empty shock freezing cycle before shock freezing the product.

CLEANING AND MAINTENANCE

Switch off the electrical connection at the socket.

The cabinet must be periodically cleaned. Clean the external and internal surfaces of the cabinet with a light soap solution and subsequently wipe dry. External surfaces can be maintained using steel oil.
Do not spray the appliance with direct jets of water or using high pressure appliances.
Do not use iron wool. brushes or scrapers to clean the stainless steel as ferrous particles could be deposited which ,on oxidizing, could lead to rust.
To remove hardened residues, use wooden or plastic spatulas or abrasive rubber pads.

Clean the condenser

Clean the condenser periodically.

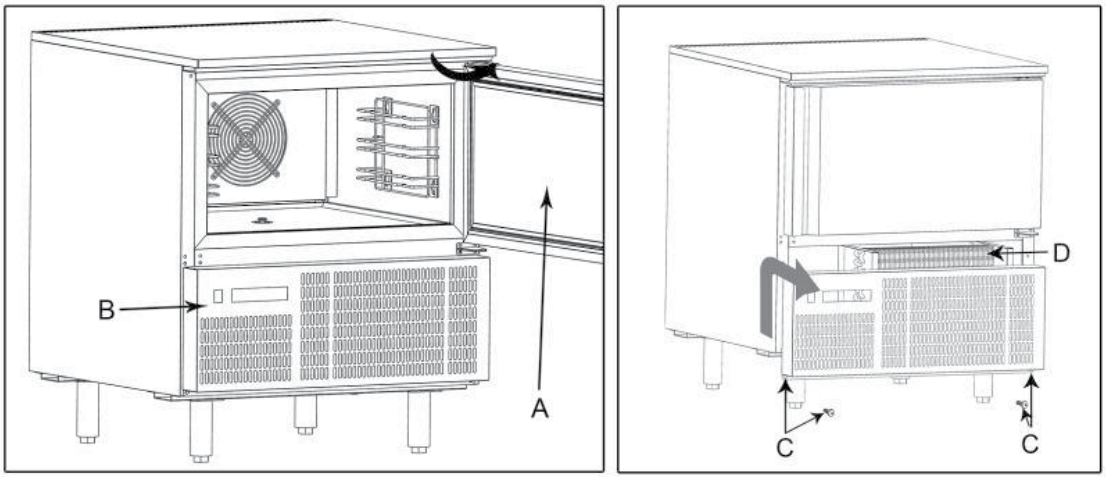
As the fins of the condenser are very sharp, always wear protective gloves for the next phases. Use protective masks and glasses in the presence of dust.

Whenever the condenser has a deposit of dust in correspondence with the fins, this can be removed using a suction device or with a brush applied, using a vertical movement along the direction of the fins.

No other instruments must be used, which may deform the fins and therefore the efficiency of the appliance.

To clean, proceed as follows:

1. Open the door (A) of the appliances.
2. Remove the lower panel(B) from the technical compartment: to do this, remove the screw fasteners(C)
3. It is now possible to clean the finned part of the condenser (D) using suitable tools and protection devices.
4. After cleaning, close the control panel and fix it with the screws removed beforehand.



SERVICE

The cooling system is a hermetically sealed system and does not require supervision, only cleaning.

If the cabinet fails to cool, check if the reason is a power cut.

If you cannot locate the reason to the failure of the cabinet, please contact your supplier. Please inform model and serial number of the cabinet. You can find this information on the rating label which is placed inside the cabinet in the top right hand side.

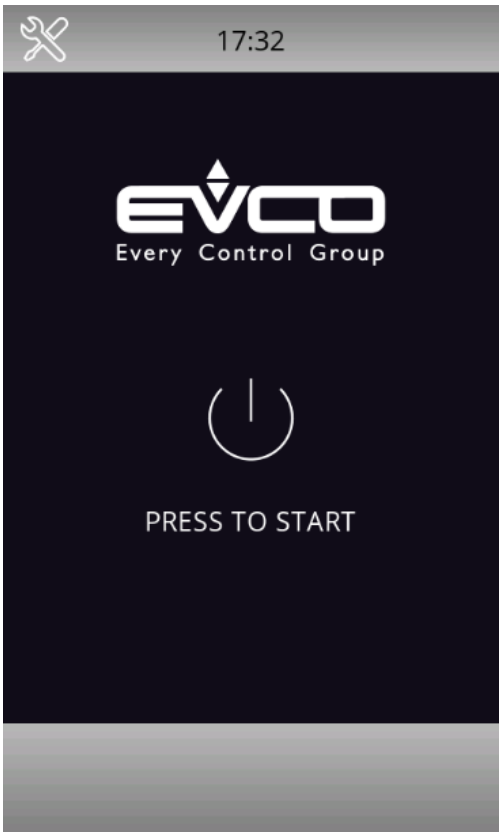
DISPOSAL

Disposal of the cabinet must take place in an environmentally correct way. Please note existing regulation on disposal. There may be special requirements and conditions which must be observed.

QUICK GUIDE

For the daily use

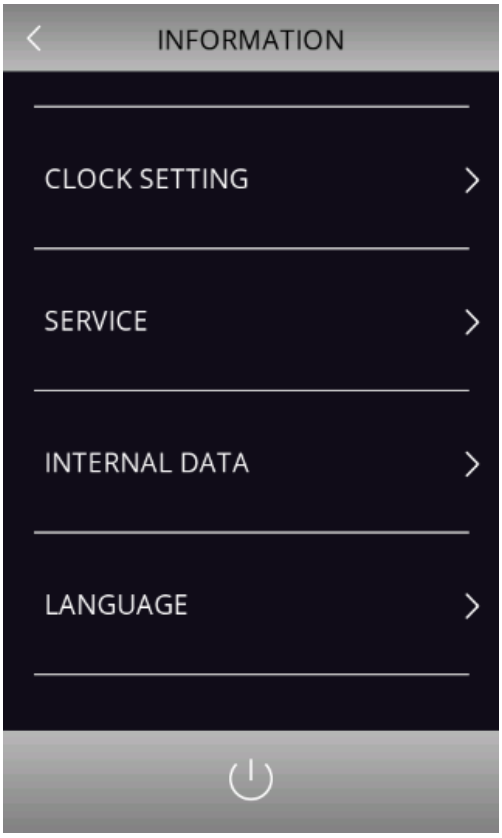
SWITCH-ON



Press the center of the screen to activate.

SET TIME AND LANGUAGE

Press the tool icon.



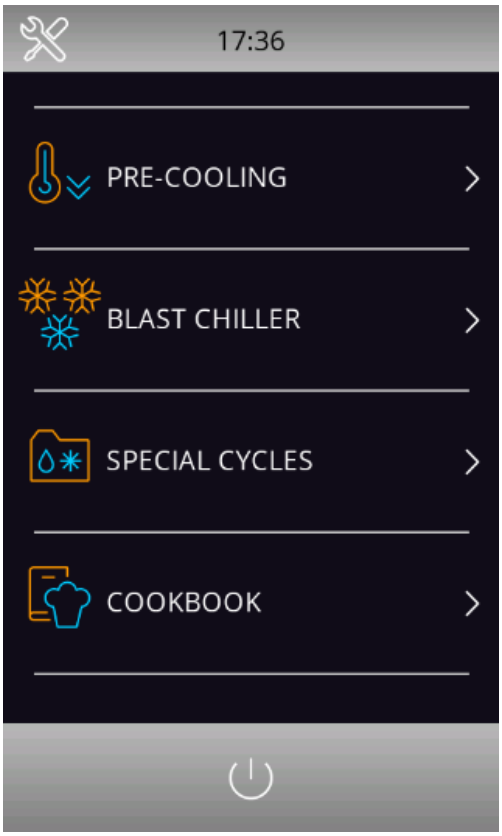
Back to main menu.

Set the clock.

Select language.

Stand-by.

HOME SCREEN



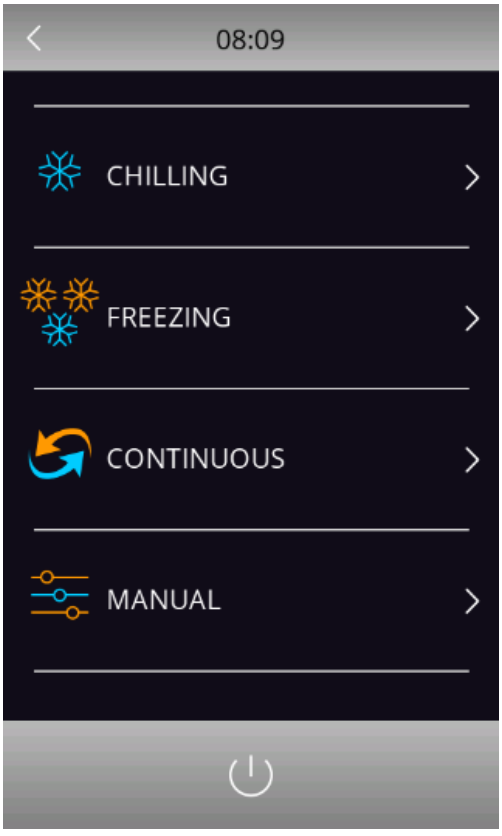
Pre-cooling of the cabinet.

Select Blast Chiller menu.

Special function, see Controller manual.

Special function, see Controller manual.

BLAST CHILLER / FREEZER



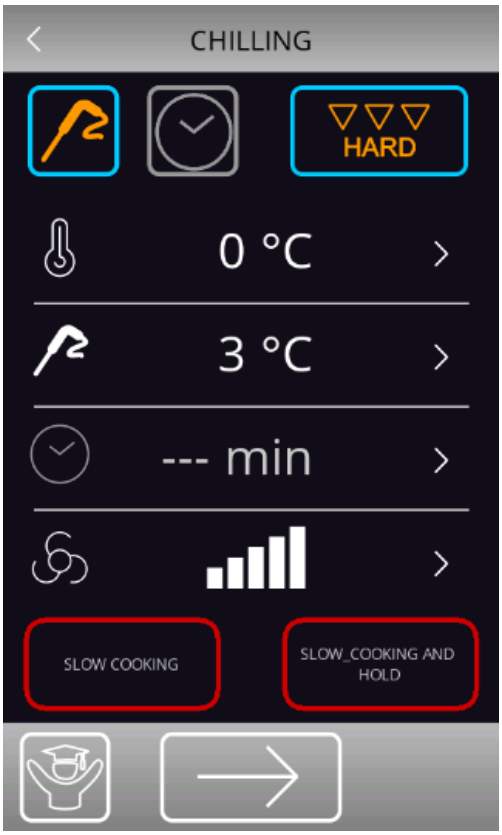
Select Blast Chilling.

Select Blast Freezing.

Run Continuous Chilling or Freezing mode.

Special function, see Controller manual.

CHILLING



Cabinet SET temperature.

Core sensor SET temperature.

Cycle time, if timed mode selected.

Fan speed.

Start cycle.

SELECTIONS

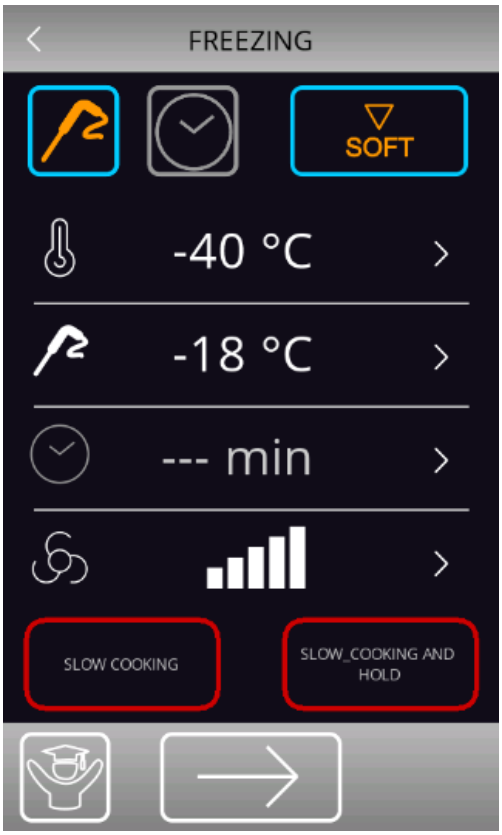
Select Core sensor mode.

Select timed mode.

Soft Chilling, no negative temperatures used during this cycle, preventing crystallations.

Hard Chilling, used for rapid chilling of hot food to +10 °C and then using Soft Chilling for the rest of the cycle.

FREEZING



Cabinet SET temperature.

Core sensor SET temperature.

Cycle time, if timed mode selected.

Fan speed.

Start cycle.

SELECTIONS

Select Core sensor mode.

Select timed mode.

Soft Freezing, gentle chilling to +2 °C and then using Hard Freezing for the rest of the cycle, preventing crystallations.

Hard Freezing, used for rapid chilling of hot food to -18 °C and then holding -20 °C the rest of the cycle.

Blast Chillers
+70 °C to +3 °C

The blast chilling cycle reduce the product temperature from +70 °C to +3 °C in 90 minuttes.
Bacterial generation is accelerating in the gap between +60 °C and +10 °C, therefore it is essential to cool the product as fast as possible.
Furthermore vitamins, taste and odour are preserved.

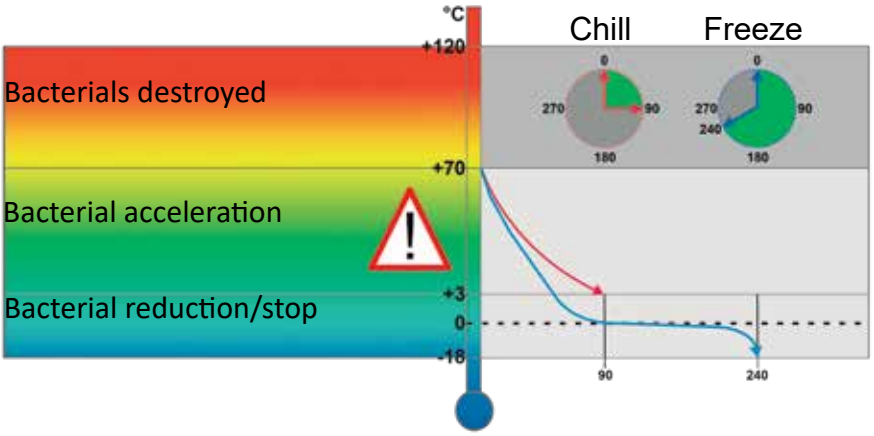
Should then be stored in normally chiller at +2 °C.

Blast Freezers
+70 °C to -18 °C

The blast freezing cycle reduce the product temperature from +70 °C to -18 °C in 240 minuttes.
The fast reduction of the product temperature increases the lifetime of the product.
Furthermore the quality is preserved without major loss of weight, liquid and taste.

Should then be stored in normally freezer at -20 °C.

Bacterials in general



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Vcolor 869/879

Controllers for blast chillers with customizable graphical skin

EPoCA compatible

ENGLISH

INSTALLER MANUAL ver. 4.0

CODE 144VC869E404

Important

Read this document carefully before installation and before using the device and take all the prescribed precautions. Keep this document with the device for future consultation.

Only use the device in the ways described in this document. Do not use the device as safety device.

The following symbols are used in this document:

- indicates a suggestion
- ⚠ indicates a warning.

Disposal

The device must be disposed of according to local regulations governing the collection of electrical and electronic waste.

Index

1 INTRODUCTION

1.1 Introduction

Vcolor 869/879 controllers manage all the most up-to-date functions of state-of-the-art blast chillers. Besides the conventional blast chilling and freezing cycles, both temperature and time controlled with the hard/soft function, the controllers can manage up to 12 special cycles and 4 types of combined cycles, as well as the needle probe insertion test (including multipoint needle probes). An expansion module makes it possible to transform the blast chiller into a multi-functional device for managing retarding-proofing and slow cooking cycles. For greater efficiency, an EVCO inverter can also be added to modulate fan speed.

Featuring intuitive navigation with graphs that monitor the cycles in progress, the innovative programmable platform allows manufacturers to personalise the graphic skin, set up the recipe book with high-quality photos and add new languages. All they have to do is compile an ODS file and upload it to the oven's controller using a flash drive, thanks to the USB port on the user interface. Users, on the other hand, can save up to 40 recipes from the controller and export them using a USB flash drive.

The controller consists of an open frame board and a remote user interface with a 5-inch (M) or 7-inch (L) capacitive TFT touch-screen graphic display in glass, in either the vertical (869) or horizontal (879) format. The user interface can be semi-recessed into the front or installed flush with the panel, fitting in perfectly with the design of the unit.

Users can interact remotely with their equipment, including starting/stopping working cycles, using the EPoCA® cloud platform with Wi-Fi or Ethernet connectivity (which also enables alternative or parallel control through MODBUS TCP). For more details, compare all the connectivity options in the "Models available and technical features" table and consult the sections of our website: Products/ Management and Monitoring Systems and Products/ Connectivity Devices.

1.2 Main features of the models available

La seguente tabella illustra le caratteristiche principali dei modelli disponibili e i codici di acquisto.

MAIN FEATURES	AVAILABLE KITS (1)		OPTIONS		
	Vcolor 869/879 M (5")	Vcolor 869/879 L (7")	Expansion module	Speed regulator	Inverter
			EVC20P52N9XXX10	EVDFAN1	Compact, Slim and Slim Power series
Power supply					
control module	115... 230 VAC	115... 230 VAC			
user interface	powered by control module	12 VAC			
additional modules			115...230 VAC	230 VAC	230 VAC
Analogue inputs					
cabinet probe	PTC/NTC	PTC/NTC			
needle probe (sensor 1)	PTC/NTC	PTC/NTC			
needle probe (sensor 2)	PTC/NTC	PTC/NTC			
needle probe (sensor 3)	PTC/NTC	PTC/NTC			
evaporator probe	PTC/NTC	PTC/NTC			
condenser probe	PTC/NTC	PTC/NTC			
Digital inputs					
door switch	•	•			
compressor thermal switch	•	•			
low pressure switch	•	•			
high pressure switch	•	•			
Other inputs					
command signal				PWM	RS-485 MODBUS
PWM output					
for speed regulators (evaporator fan)	•	•			

MAIN FEATURES	AVAILABLE KITS (1)		OPTIONS		
	Vcolor 869/879 M (5")	Vcolor 869/879 L (7")	Expansion module	Speed regulator	Inverter
			EVC20P52N9XXX10	EVDFAN1	Compact, Slim and Slim Power series
Digital outputs electro-mechanical relays; A res. @ 250 VAC (configurable)					
compressor	30 A	30 A			
defrost	8 A	8 A			
evaporator fan	8 A	8 A			
condenser fan	8 A	8 A			
door heater	8 A	8 A			
thawing heater	16 A	16 A			
alarm	16 A	16 A			
pump down valve	8 A	8 A			
needle probe heater	8 A	8 A			
cabinet heater			30 A		
steam generator			16 A		
steam injection			8 A		
auxiliary output			16 A		
Communications ports					
RS-485 MODBUS	•	•		•	
USB	•	•			
Connectivity					
RS-485 MODBUS RTU (built-in)	•	•			
Wi-Fi EPoCA/MODBUS TCP (optional through the EVlinking Wi-Fi module powered by controller)	•	•			
Ethernet EPoCA/MODBUS TCP (optional through the controller/gateway EV3 200 Web)	•	•			

MAIN FEATURES	AVAILABLE KITS (1)		OPTIONS		
	Vcolor 869/879 M (5")	Vcolor 869/879 L (7")	Expansion module	Speed regulator	Inverter
			EVC20P52N9XXX10	EVDFAN1	Compact, Slim and Slim Power series
Other features					
clock	•	•			•
alarm buzzer	•	•			
management of positive and negative blast chilling cycles, both temperature and time controlled	•	•			
management of blast chilling intensity				•	•
management of multipoint or multineedle probes	•	•			
management of special cycles (fish sanitation, thawing and ice cream hardening)	•	•			
management of retarding-proofing and slow cooking special cycles.			•		
recording HACCP data and graphics processing in real time	•	•			•
ready-to-use OEM recipes and storage of user recipes	•	•			

(1) The series includes the following purchasing codes:

Vcolor 869M (5”):

- EVCMC869P9E: vertical format, flush-fit installation
- EVCMC869P9EF: vertical format, semi-recessed installation

Vcolor 869L (7”)

- EVCLC869P9E: vertical format, flush-fit installation
- EVCLC869P9EF: vertical format, semi-recessed installation

Vcolor 879M (5”):

- EVCMC879P9E: horizontal format, flush-fit installation
- EVCMC879P9EF: horizontal format, semi-recessed l installation

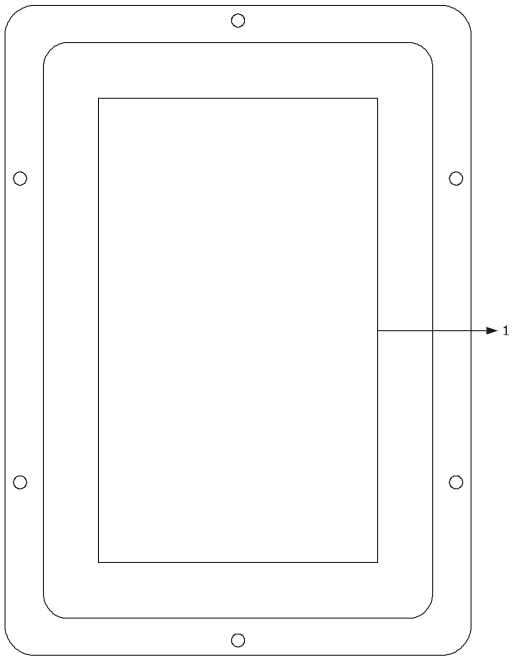
Vcolor 879L (7”)

- EVCLC879P9E: horizontal format, flush-fit installation
- EVCLC879P9EF: horizontal format, semi-recessed installation

2 DESCRIPTION

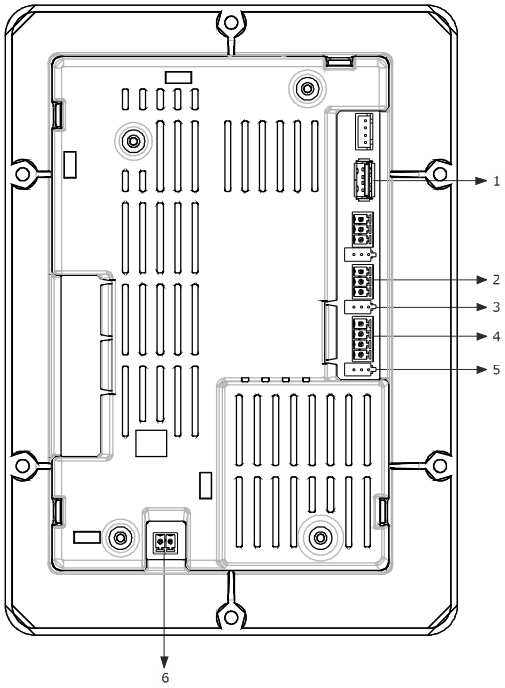
2.1 User interface description

The diagram below shows the front view of the user interface in the vertical format



PART	DESCRIPTION
1	display

The diagram below shows the intended use of the user interface connectors.

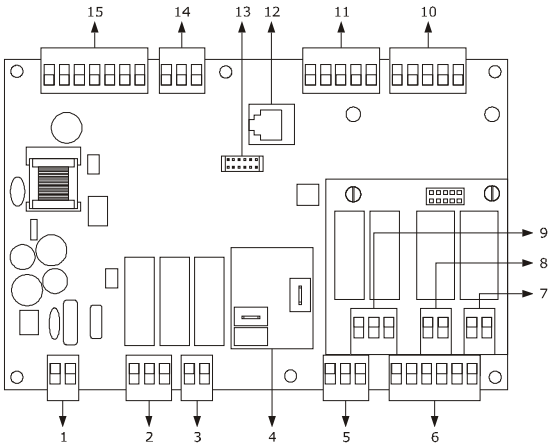


PART	DESCRIPTION
1	USB port
2	RS-485 MODBUS port
3	dip switch for the termination resistor for the RS-485 MODBUS port
4	power supply for the user interface and connection between the user interface and the control module
5	dip switch for the resistor connecting the user interface and the control module
6	appliance earthing

For more information see subsequent sections.

2.2 Control module description

The diagram below shows the intended use of the control module connectors.



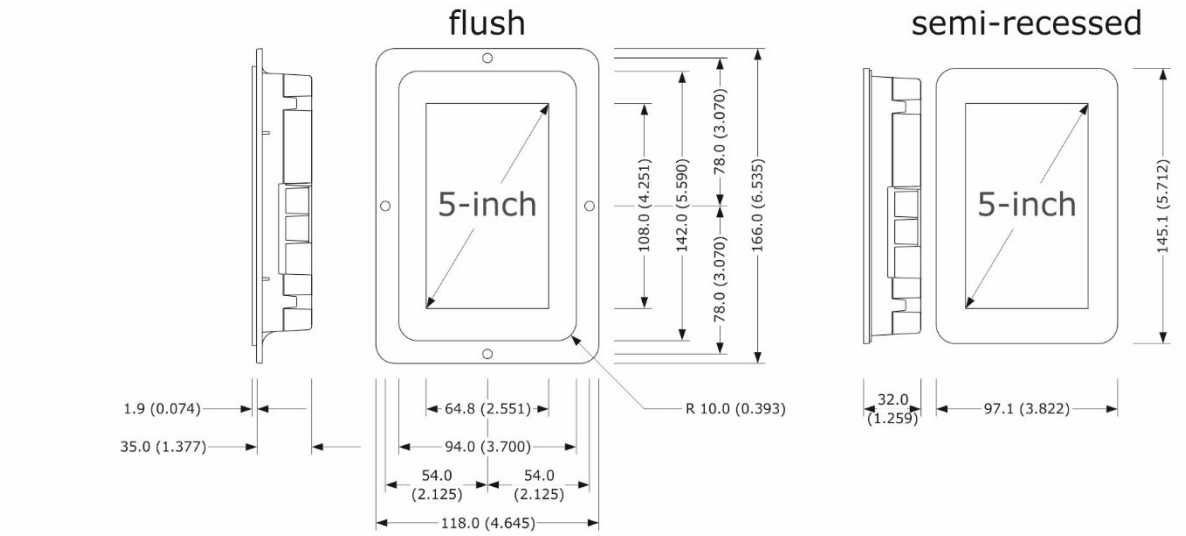
PART	DESCRIPTION
1	control module power supply
2	evaporator fan and condenser fan relay
3	defrost relay
4	compressor relay
5	door heater relay
6	door switch, low pressure switch and high pressure switch, compressor thermal switch
7	thawing heater relay
8	alarm relay
9	pump down relay and needle probe heater
10	cabinet, evaporator and condenser probe
11	multi-point probe or needle probes (up to 3 sensors)
12	unused
13	unused
14	output for phase cutting speed regulator for EVDFAN1 single-phase fans
15	user interface – control module connection

For more information see subsequent sections.

3 MEASUREMENTS AND INSTALLATION

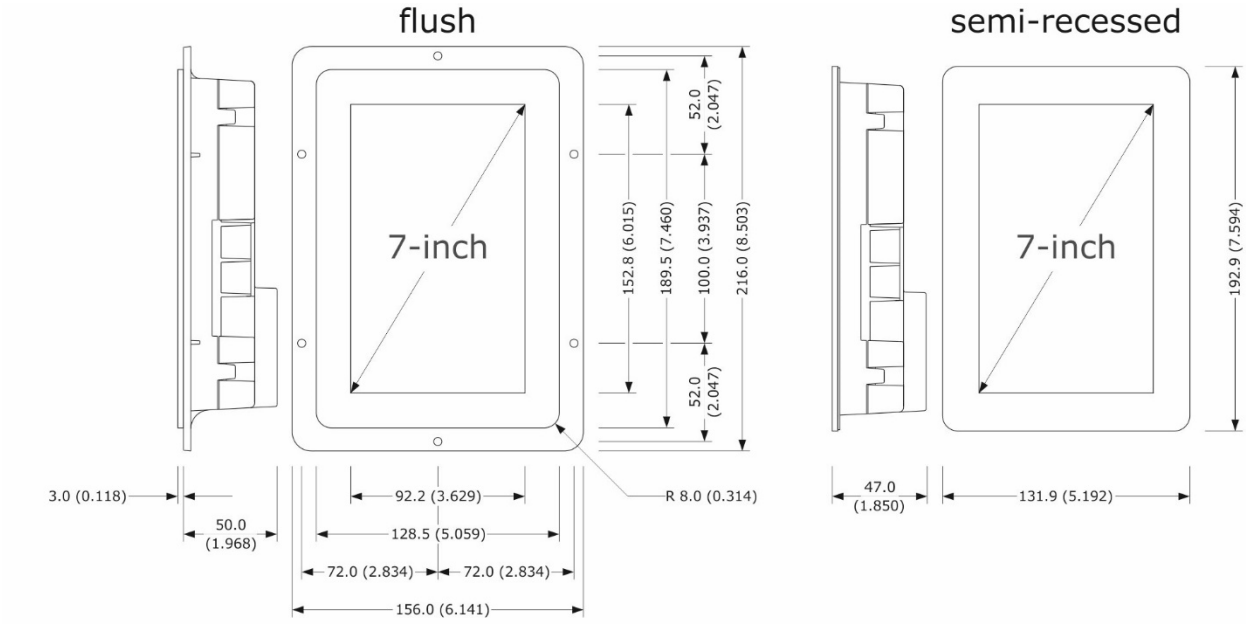
3.1 User interface measurements

The picture below shows the measurements of the 5-inch user interface in horizontal format; measurements are expressed in mm (inches).



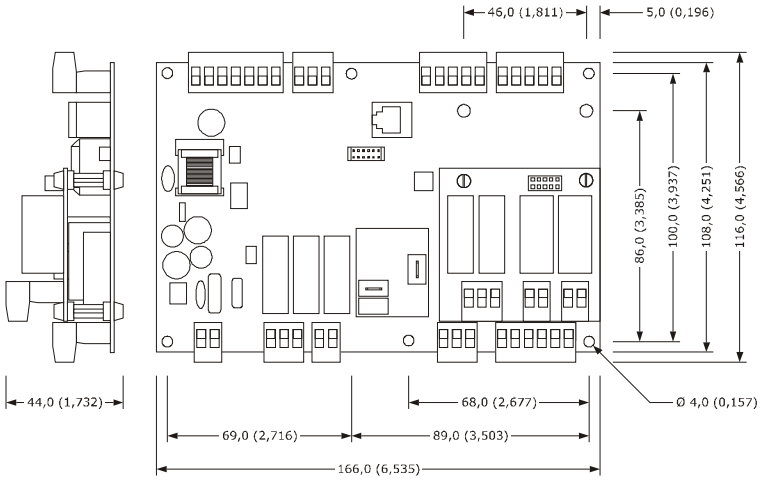
3.2 User interface measurements

The picture below shows the measurements of the 7-inch user interface in horizontal format; measurements are expressed in mm (inches).



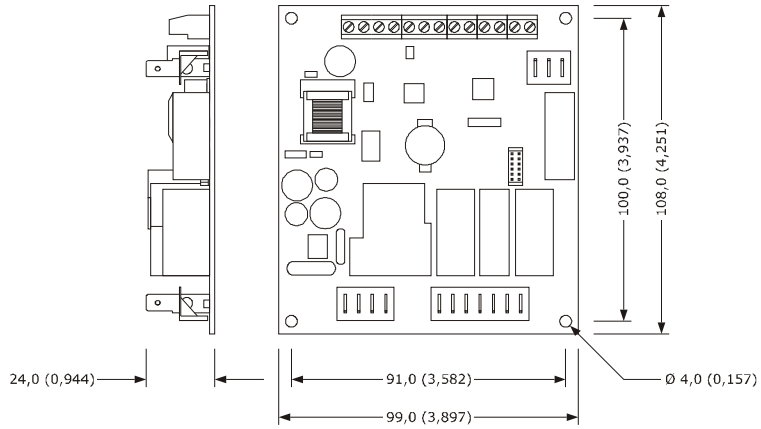
3.3 Control module measurements

The picture below shows the measurements of the control module; measurements are expressed in mm (inches).



3.4 Multi-functional module measurements

The picture below shows the measurements of the multi-functional module; measurements are expressed in mm (inches).

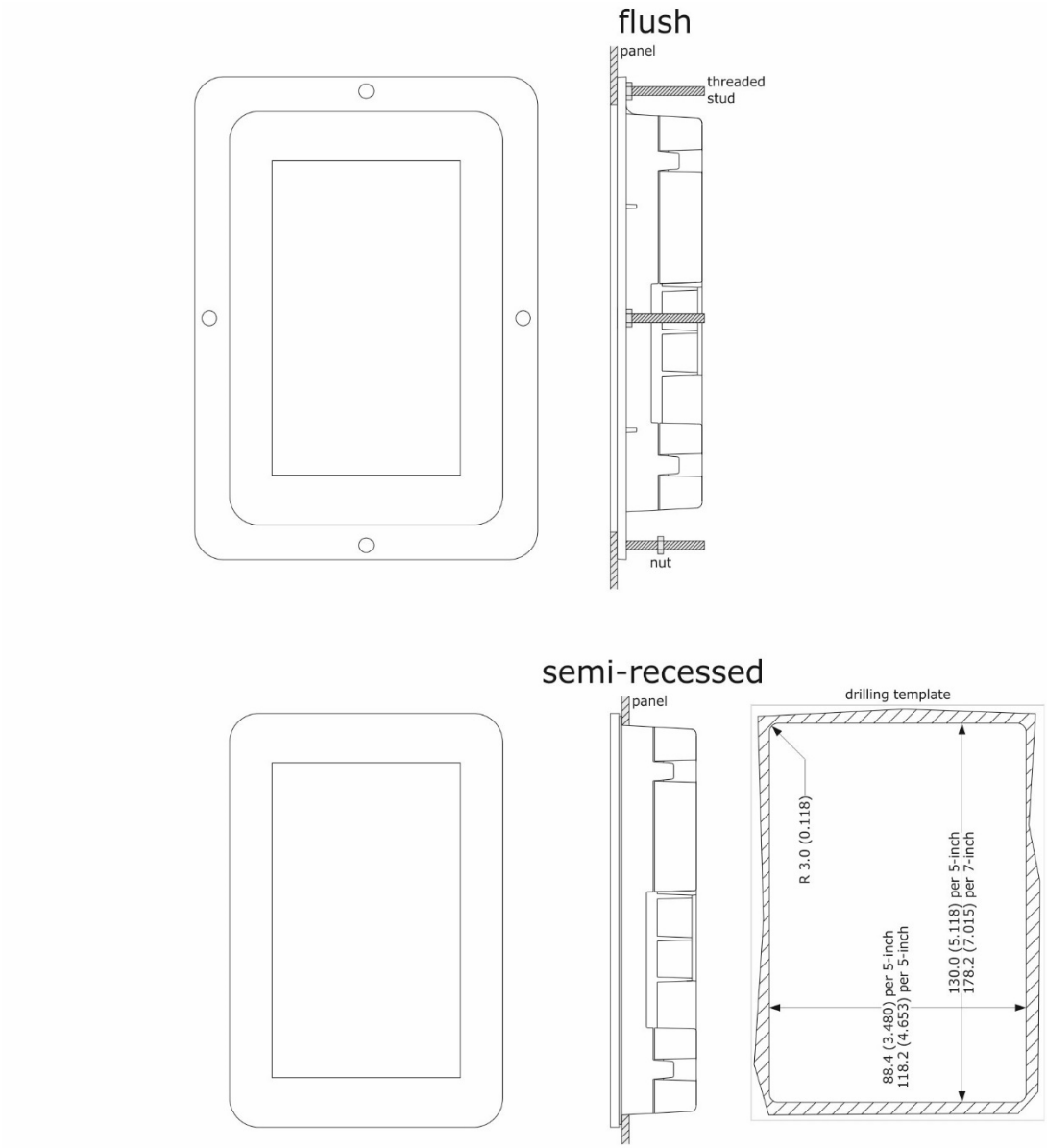


3.5 User interface installation

The figure below shows the installation of the user interface.

Depending on the model, installation can be:

- flush, from behind the panel with threaded studs (not provided) welded to hold it in place;
- semi-recessed, from the front of the panel with spring clips to hold it in place.



3.6 Control and multi-functional module installation

On a flat surface with spacers.

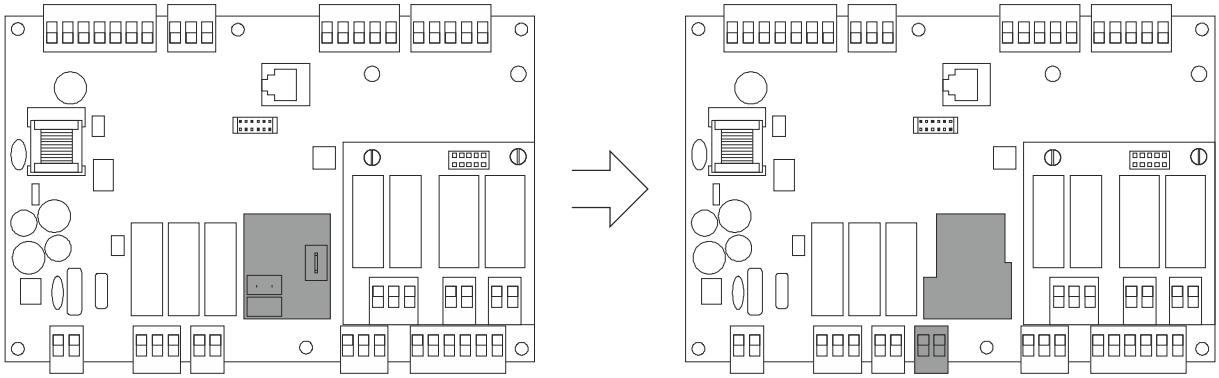
3.7 Installation precautions

- Ensure that the working conditions for the device (operating temperature, humidity, etc.) are within the set limits. See section 16 TECHNICAL SPECIFICATIONS.
- Do not install the device close to heat sources (heaters, hot air ducts, etc.), equipment with a strong magnetic field (large diffusers, etc.), in places subject to direct sunlight, rain, damp, excessive dust, mechanical vibrations or shocks.
- Any metal items close to the control module must be at a sufficient distance so as not to compromise the safety distance; any cabling must be placed at least 2 cm away.
- In compliance with safety regulations, the device must be installed properly to ensure adequate protection from contact with electrical parts. All protective parts must be fixed in such a way as to need the aid of a tool to remove them.

4 ELECTRICAL CONNECTION

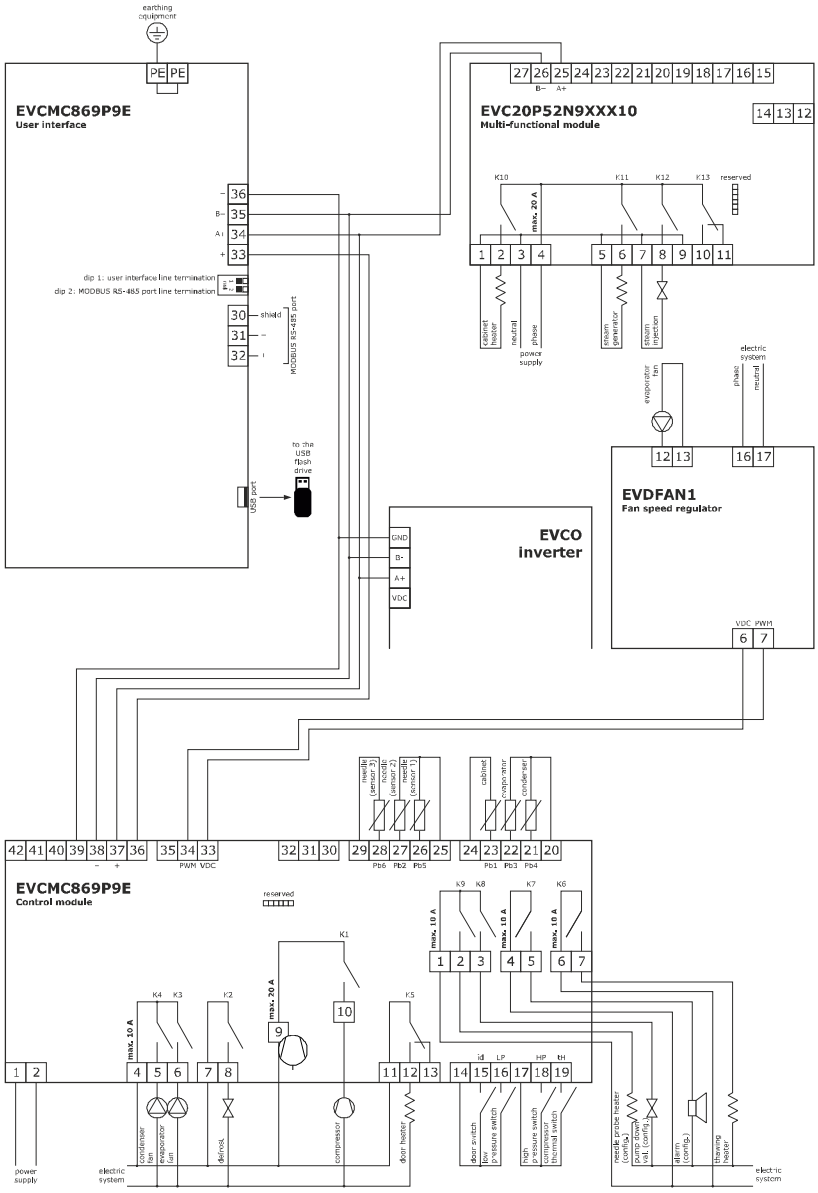
LOOK OUT:

Due to the supply difficulties of the 30 A fast-on relay, for an undefined period of time it will be replaced by a relay of equivalent capacity with the addition of a two-way screw terminal block (rated current 12 A).



4.1 Electrical connection of Vcolor 869M

The picture below shows the electrical connection of the controller with 5-inch display.

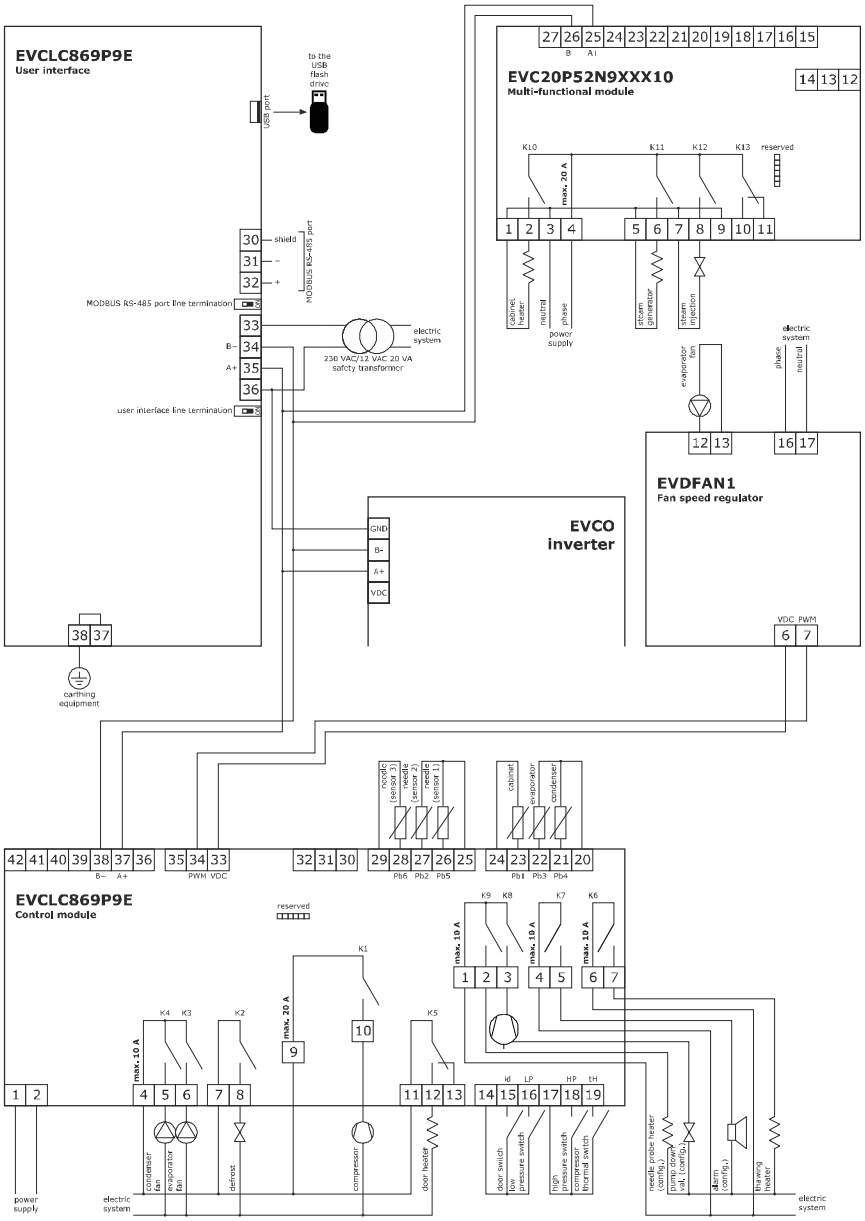


*The USB communications port makes it possible to upload and download the device settings and to personalise graphics, recipes and languages using an ordinary USB flash drive (see chapter 15. USING THE USB PORT)

**The RS-485 MODBUS communications port enables connection to the Parameters Manager set-up software and to Wi-Fi and Ethernet connectivity modules, functional to a management from the cloud platform EPoCA or from MODBUS TCP systems (see chapter 13. CONNECTIVITY).

4.2 Electrical connection of Vcolor 869L

The picture below shows the electrical connection of the controller with 7-inch display.



*The USB communications port makes it possible to upload and download the device settings and to personalise graphics, recipes and languages using an ordinary USB flash drive (see chapter 15. USING THE USB PORT)

**The RS-485 MODBUS communications port enables connection to the Parameters Manager set-up software and to Wi-Fi and Ethernet connectivity modules, functional to a management from the cloud platform EPoCA or from MODBUS TCP systems (see chapter 13. CONNECTIVITY).

4.3 Precautions for electrical connection

- Do not use electric or pneumatic screwdrivers on the terminal blocks of the device.
- If the device has been moved from a cold to a warm place, the humidity may cause condensation to form inside. Wait about an hour before switching on the power.
- Make sure that the supply voltage, electrical frequency and power of the device correspond to the local power supply. See section 17 TECHNICAL SPECIFICATIONS.
- Disconnect the device from the power supply before doing any type of maintenance.
- Do not use the device as safety device.
- For repairs and for further information on the device, contact the EVCO sales network.

5 USER INTERFACE

5.1 Initial information

The interface has the following operating modes:

- "off" (no power to the device);
- "stand-by" (the device is powered but switched off);
- "on" (the device is powered, switched on and awaiting start-up of an operating cycle);
- "run" (the device is powered, switched on and running an operating cycle).

Terminology: "switch on the device" means moving from "stand-by" to "on" mode and "switch off the device" means moving from "on" to "stand-by" mode.

If the power supply fails during "stand-by" or "on" mode, when power is restored the device will return to the mode set before the failure.

If the power supply fails during "run" mode, when power is restored the device will operate as follows:

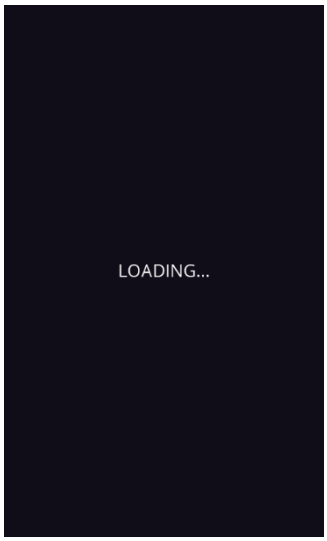
- if blast chilling or blast-freezing was in progress, the cycle will resume, taking into account the duration of the power loss;
- if a conservation cycle was running, this will continue using the same settings;
- if a proofing or slow cooking cycle was running, the cycle will continue where it left off.

<u>While setting any data (setpoint, timing), do not open the door.</u>

5.2 Initial switch-on

Connect the power supply to the device: if parameter E9 is set at 1, the device will show the splash screen as defined in the customized graphical skin; if the parameter is set at 0, a system loading screen will be shown:

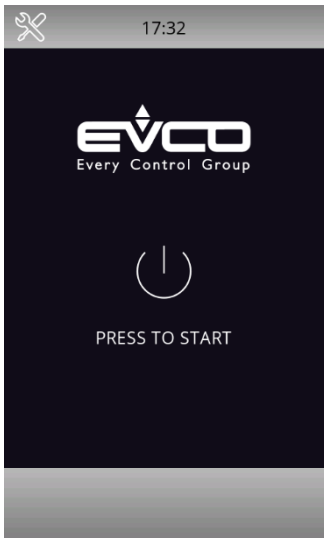
E9=0



E9=1

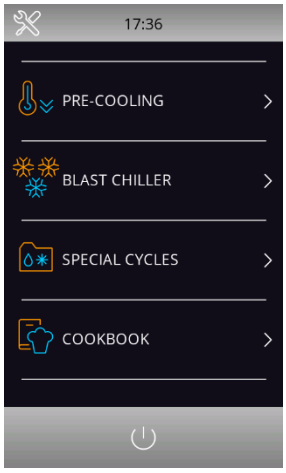
Once loading is complete, the device will display the mode it was in before being powered down:

- On/Stand-by screen, press the central area to move to the Home screen;



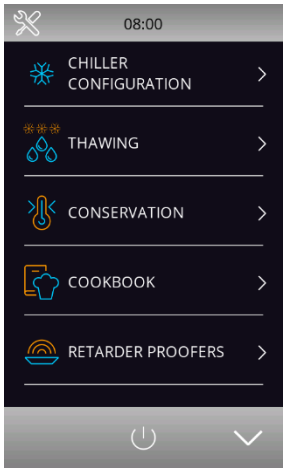
- directly the Home screen. Based on how the machine is configured through parameter “E13”, the Home screen will display either the menu of the BLAST CHILLER mode or the menu of the MULTIFUNCTION mode.

Blast chiller mode home screen

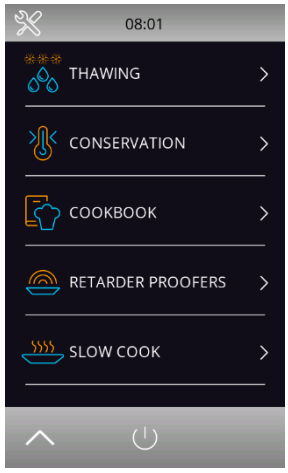


Multifunction mode home screen

Page 1



Page 2



⚠ If the power supply has been cut off long enough to cause a clock error (**RTC** code), it will be necessary to reset the date and time. The date and time can be set from the settings screen, service section (paragraph 12.1).

5.3 Switching the device on and off

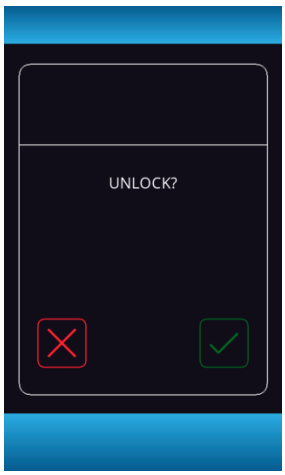
To switch the device on, press the central area in the On/Stand-by screen and the Home screen will open.

To switch the device off, press the red area at the bottom of the Home screen.

5.4 Lock / unlock keypad

The keypad can be locked by setting parameter E7 to 1, locking the keypad after the period of inactivity set by parameter E8.

If the keypad is locked, a pop-up will appear when it is touched indicating that it is locked and how to unlock it. It can be unlocked by dragging a finger to the right.

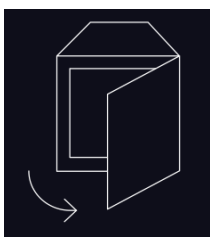


5.5 Silencing the buzzer

Press any key while the buzzer is sounding.

5.6 Door-open signal

When the door is opened the signal shown below will appear on the display.



Press any area on the display to remove this signal.

The signal disappears when the door is closed.

6 OPERATION

6.1 Initial information on operating cycles

The device is capable of operating in the following modes:

- 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
- multineedle probe continuous cycle
- multi-timer continuous cycle
- pre-cooling
- fish sanitation
- thawing
- defrosting
- ice cream hardening
- sterilisation
- heating the needle probe
- drying

Upon use of the optional expansion module, the following functions are also available:

- proofing
- slow cooking

For more information see the subsequent sections.

6.2 Initial information on the needle probe

This device is capable of managing multipoint needle probes (with up to three sensors) or multineedle probes (up to three probes).

To set the type of probe to be used, configure parameter P3:

P3=0 no needle probe;

P3=1 a single needle probe;

P3=2 multineedle probe (multiple independent needle probes);

P3=3 multipoint needle probe (multiple sensors in the same probe).

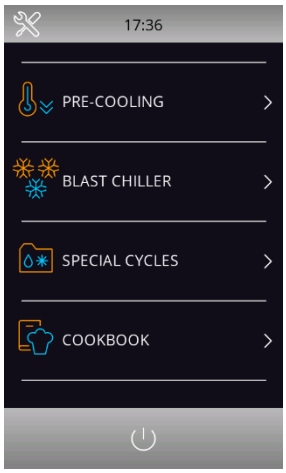
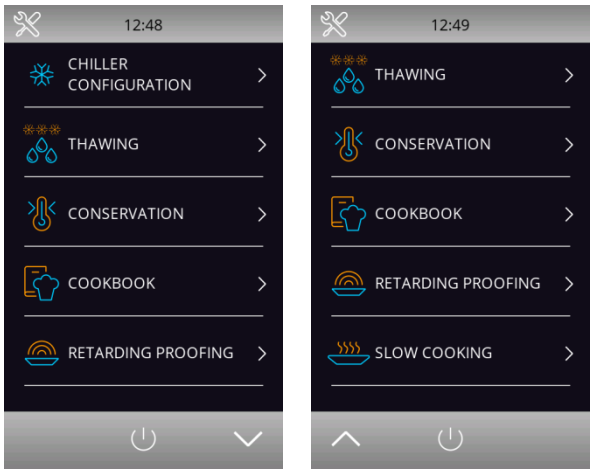
Once the type of probe has been set, parameter P9 sets:

- the number of probes, when P3=2 (multiprobe);
- the number of sensors, when P3=3 (multipoint).

If a multipoint probe is to be used for running temperature controlled blast chilling, blast-freezing and sanitation cycles, the hottest sensor will be used as the reference point. For slow cooking cycles and for heating the probe, the coldest sensor will be used.

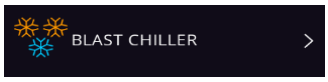
6.3 Selecting the operating mode

All the operating functions can be accessed from the Home screen by selecting the specific area. According to the selected machine type (see parameter E13), the Home screen menu will differ as detailed in the following table.

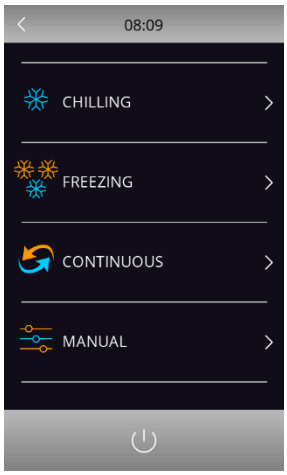
<table>
<tr><td>Blast chiller</td><td>Multifunction machine</td></tr>
<tr><td> 
</td><td> 
</td></tr>
</table>

	Makes it possible to select a cabinet pre-cooling cycle, see chapter 10.	⚠ In the Blast Chilling mode, these functions can be accessed through the area 
	Enables the blast chilling mode in which it is possible to select/set a standard blast chilling/blast-freezing cycle, a multineedle probe or multi-timer cycle, see chapter 7.	
	Enables special cycles in which it is possible to select one of the special cycles available according to the configuration of the machine, see chapter 8.	
⚠ In the Bast Chilling mode, these functions can be accessed through the area 	Makes it possible to select a retarding proofing cycle, detailing date and time for cycle end; see section 8.8.	
	Makes it possible to select a slow cooking cycle; see section 8.9.	
	Makes it possible to select a thawing cycle; see section 8.2.	
	Makes it possible to select a conservation cycle; see section 8.10	
	Makes it possible to access the recipe book mode, where pre-saved recipes are available for selection; see chapter 9.	
	This area is displayed if an alarm is in progress.	
	Pressing this area enables the historical data stored during operation to be seen. See sections 7.6.2 and 12.2.	

7 BLAST CHILLING



Press on this area to open the screen shown below.

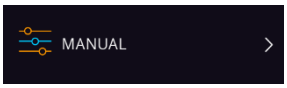


Now one of the areas shown can be selected: blast chilling, blast-freezing, continuous cycle and customized cycle, details below.

Enables selection of a standard blast chilling cycle, uploading the relevant pre-settings. On the same screen it is possible to select hard mode when blast chilling consists of two phases with different set points. When blast chilling is complete the corresponding conservation phase is run, with the set points established by the blast chilling mode selected. See sections 7.1 and 7.2

Enables selection of a standard blast-freezing cycle, uploading the relevant pre-settings. On the same screen it is possible to select soft mode when blast-freezing consists of two phases with different set points. When blast-freezing is complete the corresponding conservation phase is run, with the set points established for the blast-freezing mode selected. See sections 7.1 and 7.2.

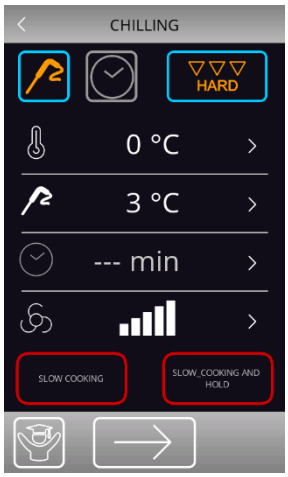
Enables selection of a continuous blast chilling/blast-freezing cycle, where it is possible to set multiple operating timers. For more detail see section 7.3.

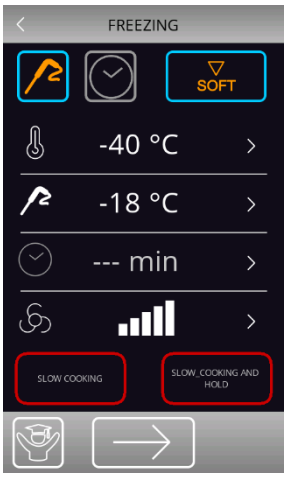


Press on this area to start up the procedure for setting a customized cycle. This cycle makes it possible to set up to four phases. Once the phases are set they can be started up or the program set can be saved in the recipe book. See section 7.4

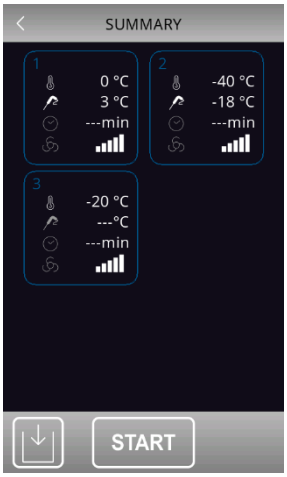
7.1 Blast chilling / blast-freezing and conservation

Pressing on one of these areas enables a blast chilling or blast-freezing cycle to be set. The following screen opens and the key is activated. If the needle probe is being used and there is no error, the cycle always defaults to temperature control. To move to a time controlled cycle, press area which will deactivate the needle probe area and the time controlled area will be activated.





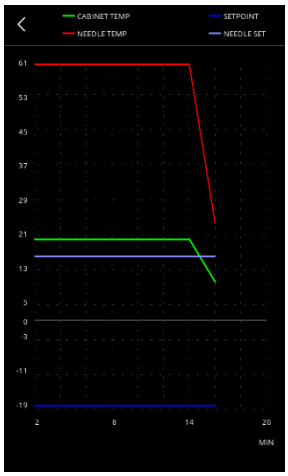
The cycle selected will use the preloaded settings for that cycle, but pressing area makes it possible to change the main settings, within the permitted range, which are shown on the display. To change all the various set points for the phases of the selected cycle, expert mode can be enabled by pressing area . Once all the settings have been done, press area to terminate the phase. The screen summarising all the setting data for the cycle will appear, as shown below.



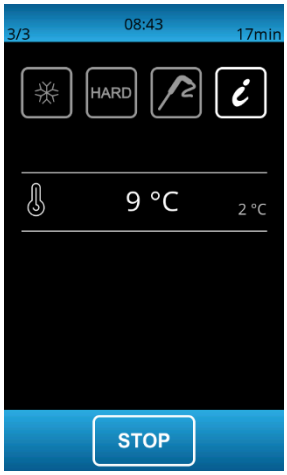
Press area to save the program just set, or press area START to start up the cycle.

With temperature controlled cycles, a test is performed to check the correct insertion of the needle probe in the food to be blast-chilled. Should the test not succeed, the cycle is automatically converted to the time mode, the buzzer beeps and the icon symbolizing an alarm underway is displayed. For further details on how to perform the test, see section 7.6.1.

While the cycle is in progress, the display will show the main set points. The graphic charting the temperature will be displayed pressing the key. The key will be displayed after 5 minutes from the cycle start and updates will take place with a one-minute frequency. The cycle can be stopped at any time by pressing the STOP key.



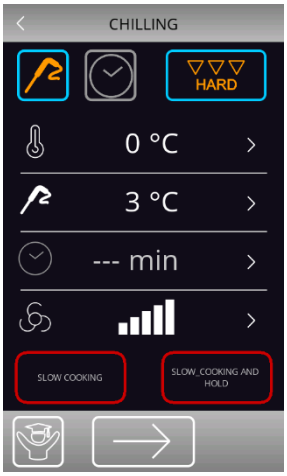
On completion of the blast chilling/blast-freezing cycle, when the needle probe has reached the right temperature or the time period is finished, the buzzer sounds and the conservation phase begins.



The conservation phase is not timed and is only terminated when the STOP key is pressed.

7.1.1 Combined cycle with slow cooking

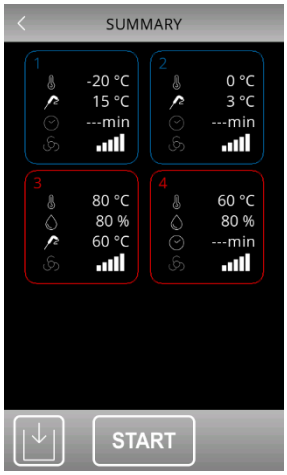
When setting a manual blast chilling/freezing cycle, if available in the machine configuration a slow cooking cycle can be added after a blast chilling/freezing. In the lower part of the screen, two dedicated areas make it possible to add a slow cooking phase Slow Cooking or a slow cooking + holding phase. Slow Cooking and Holding.



For slow cooking or slow cooking + holding the pre-settings are those of the standard cycles.

When setting a manual cycle, the values of each phase can be edited any time.

Below is an example for setting a hard blast chilling+ slow cooking + holding.



7.2 Hard blast chilling / soft blast-freezing and conservation

It is possible to select a hard blast chilling/soft blast-freezing cycle on the blast chilling/blast-freezing settings screen by pressing area HARD or SOFT. Before selecting this mode, make sure the type of cycle (temperature or time controlled) has been set.

This cycle consists of two blast chilling phases at different set points, followed by a conservation phase.

- The first phase, known as hard for blast chilling and soft for blast-freezing, has set points established by the relevant parameters and these cannot be modified;
- The set points for the second blast chilling/blast-freezing phase can be modified;
- The set points for the third conservation phase can be modified.

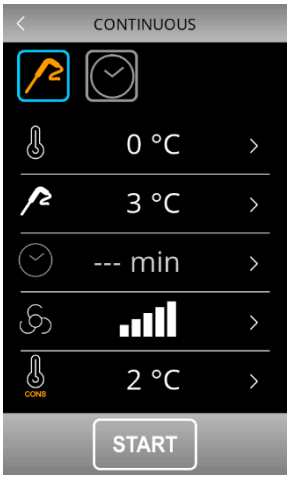
Once the phase is complete, the controller moves on automatically to the next one. The end of the first two phases is signalled by the buzzer sounding.

It is also possible to select the time controlled mode for this cycle, in which case the controller moves on to the next phase when the set time has elapsed.

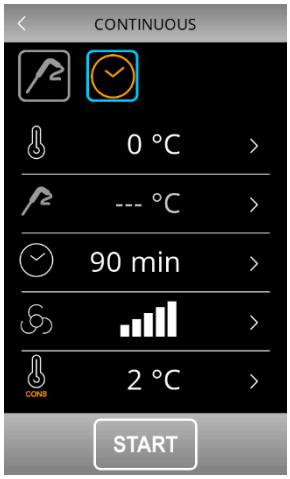
7.3 Continuous cycle

Pressing on this area enables selection of a continuous cycle and it can be run in multineedle probe mode if a temperature controlled cycle has been selected, or in multi-timer mode if a time controlled cycle has been selected. If only a single needle probe has been selected, only the multi-timer mode can be used.

Once the cycle has been selected, a screen opens up on which the cabinet temperature values and fan speed can be set, as well as the product temperature values (in the multineedle probe cycle).



Continuous cycle - needle probe



Continuous cycle - time control

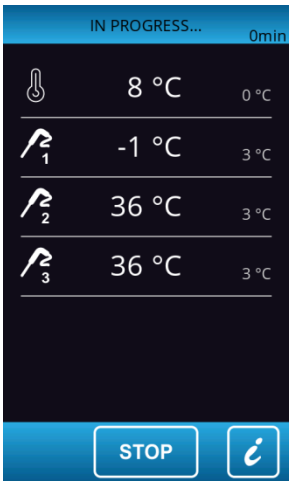
Press the START key to start up the cycle and this will only finish when all the needle probes have reached the set temperature or all the timers have elapsed, after which the controller moves on automatically to the conservation phase.

7.3.1 Multineedle probe mode

The continuous cycle using multineedle probes can be run provided the parameter for the type of needle probe has been correctly set (P3=2). The controller can manage up to three needle probes, using parameter P9 to set these up.

While the cycle is in progress, each time the door is opened and closed the controller checks that the various needle probes have been properly inserted and the cycle is only terminated when all the probes inserted have reached the desired temperature.

When each needle probe has reached the set temperature, the buzzer sounds and the display indicates this, showing the temperature of the probe in question in green. The diagram below shows an example of the display when only one probe has reached the set temperature.



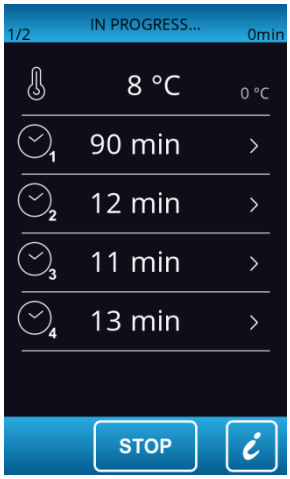
7.3.2 Multi-timer mode

The time controlled cycle makes it possible to set up to four timers.

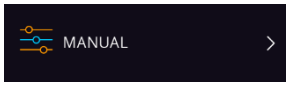
The cycle starts up activating only the first timer with its pre-set values. The other timers and their pre-set values can be enabled by pressing the pencil icon and setting a time once the cycle is underway.

When the time period is set and the timer setting confirmed, the timer count starts up immediately. Each timer operates independently and on completion of the period it can be reset, starting the timer count up again.

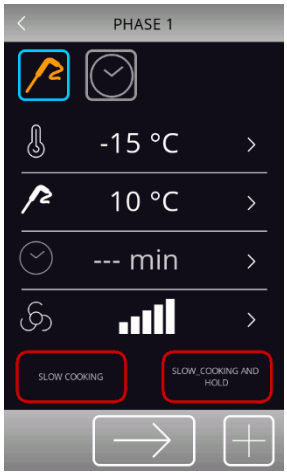
The cycle only terminates when all the set timers have elapsed. When the timer count is complete the buzzer sounds and the display shows in green the value “0 min” for the relevant timer.



7.4 Customized cycle



The customized mode makes it possible to set up a cycle consisting of a maximum of 4 phases (3 blast chilling and 1 conservation) and these can be temperature or time controlled or a mixture of both.



The customized cycle starts up and activates the first phase, which by default is a needle probe phase. It is possible to change the probe phase to a time controlled phase and to set the relative set points.

To add any more phases press area  , while to eliminate any phase previously set in the program, press area  . It is possible to move between the various phases using the arrows at the top of the screen.

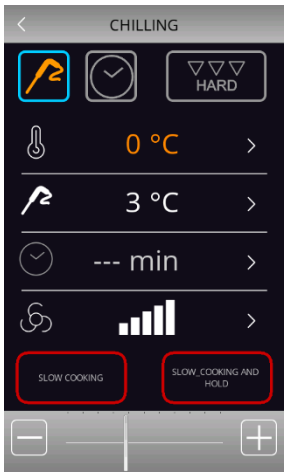
Once the desired phases have been selected and set up, press area  to confirm that the settings are complete and a summary screen will be displayed.

Press area  to start up the cycle or area  to save it in the recipe book.

7.5 Setting the set points

7.5.1 Setting the cabinet temperature set point

When selecting a continuous or customized blast chilling or blast-freezing cycle, the pre-set cabinet temperature, product temperature, time and fan speed values when the parameters were set are loaded. These can be modified by the user within the permitted range for the parameters. To make a modification press the key next to the value to be edited. The screen shown below will appear and the editable value will become orange.



Set the desired value using the key. Once set-up is complete press the next to the edited value and return to the previous screen.

7.5.2 Setting the product temperature set point

Proceed as described for the cabinet set point, after pressing area for the product temperature (or the temperature indicated by the needle probe).

7.5.3 Setting the cycle duration

Proceed as described for the cabinet set point, after pressing area for the cycle duration.

7.5.4 Setting the fan speed

Proceed as described for the cabinet set point, after pressing area for the fan speed.

The minimum fan speed value that can be set for all cycles (except for slow cooking) is given by parameter F53.

The minimum fan speed value that can be set for slow cooking is given by parameter F54.

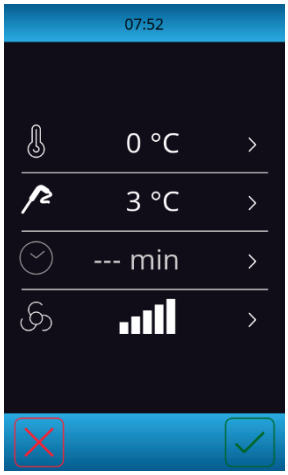
7.6 Running the cycle

Pressing the START key starts up the cycle as it has been set. If it is a temperature controlled cycle, the blast chilling/blast-freezing phases terminate when the needle probe, or probes, reach the set temperature. If it is a time controlled cycle, the blast chilling/blast-freezing phases terminate when the set time period, or periods, have elapsed.

While the cycle is in progress the screen below will be shown.

Cycle in progress

Value editing underway



The screen shows a summary of the features of the cycle in progress. Pressing the temperature area the display switches to the screen where the values of the ongoing cycle can be edited.

Press area  to see the probe values, input and output status and any alarms underway.

Press area  , which is only active when an alarm is underway, to see the type of alarm in progress.

7.6.1 Needle probe insertion test

If the needle probe is enabled or if parameter P3 is set to a value other than 0, temperature controlled cycles are preceded by a two-phase test to check that the needle probe is correctly inserted. If the needle probe is not enabled or if parameter P3 is set at 0, only time controlled cycles can be selected.

The test consists of two phases, the second only carried out if the first was not successfully completed. Phase one is successfully completed if the gap between the "temperature detected by the needle probe" and the "cabinet temperature" is greater than the value set by parameter r17 in at least three out of five checks, these checks being performed at ten-second intervals. The second phase is successfully completed if the gap between the "temperature detected by the needle probe" and the "cabinet temperature" is greater than 1°C/1°F, as compared to the check previously carried out, in at least six out of eight checks, these checks being performed at intervals corresponding to 1/8 of the time set by parameter r18.

If a multineedle probe is being used, the test is performed for each probe.

If a multipoint probe is being used, when the test is concluded with a positive result for at least one of the sensors, the device will function as follows.

- The sensor showing the lowest temperature is then used as the point of reference for heating the needle probe.

- The sensor showing the highest temperature is then used as the reference point for the end of the temperature controlled cycles.
- Any sensors for which the test is not completed with a successful outcome are not subsequently used.

If the test fails to record a positive outcome, that is to say the needle probe is not inserted, the buzzer sounds and the cycle automatically changes to time-controlled or keeps on as a temperature-based cycle, depending on how parameter E14 is set.

7.6.2 Recording historical data

While a cycle is in progress records are kept of the temperature values of any probes enabled, output activations, input status, defrosting cycles carried out and any alarms.

The type of data to be recorded can be set using the menu accessible from the service area, see section 12.1.

These data are available for subsequent download to a USB device, see section 13.4.

7.6.3 Cycle end

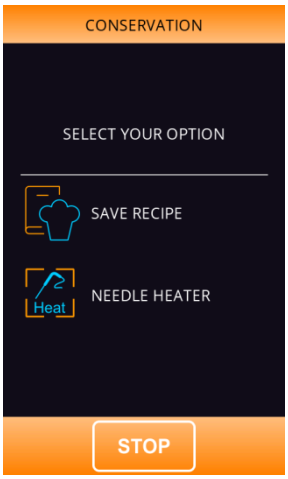
If the temperature controlled blast chilling/blast-freezing cycle is successfully completed, in which the centre of the product reaches the required temperature in the allotted time, the device moves on automatically to the conservation phase, with the following screen appearing.

If the temperature controlled cycle is not completed in the allotted time, this problem will be signalled by the appearance of the alarm icon, but the blast chilling cycle will still continue.

In temperature controlled cycles, pressing the STOP key will bring up the screen granting access to the following functions.

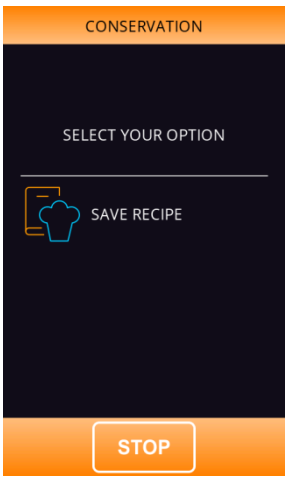
heat needle probe to remove it from the product;

record the cycle just performed in the memory.



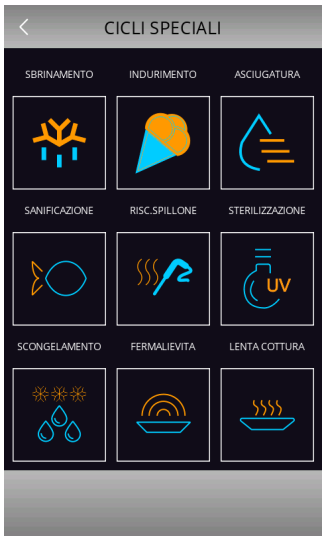
In time controlled cycles, , pressing the STOP key will bring up the screen granting access to the following functions.

record the cycle just performed in the memory.



8 SPECIAL CYCLES

Press this area on the Home page to open the screen shown below.



This screen grants access to further functions, some always present, others that can be activated by setting the parameter. If the function is not available, the area relating to that function and enabling it to be selected will not be shown.

The functions available are listed below

Pressing this area enables selection of a fish sanitation cycle (a function always shown); see section 8.1.

Pressing this area enables selection of a thawing cycle (a function always shown); see section 8.2..

Pressing this area enables selection of a manual defrost cycle (a function always shown); see section 8.3.

Pressing this area enables selection of an ice cream hardening cycle (a function always shown); see section 8.4.

Pressing this area enables selection of a sterilisation cycle (a function activated by parameter); see section 8.5.

Pressing this area enables selection of a needle probe heating cycle (a function activated by parameter if at least one needle probe is being used); see section 8.6.

Pressing this area enables selection of a drying cycle (a function activated with the door closed); see section 8.7.

Pressing this area enables selection of a retarding proofing cycle (a function activated by parameter); see section 8.8

Pressing this area enables selection of a slow cooking cycle (a function activated by parameter); see section 0

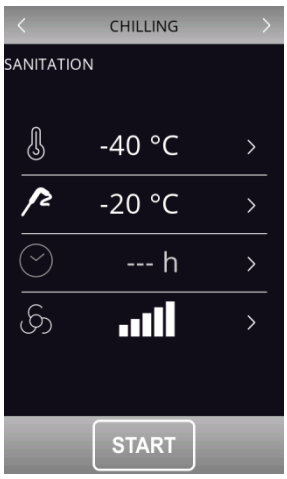
The retarding proofing and slow cooking functions are available on condition that the expansion module is in use and parameter E12 is properly set.

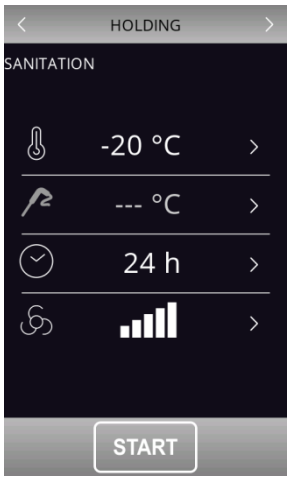
8.1 Fish sanitation

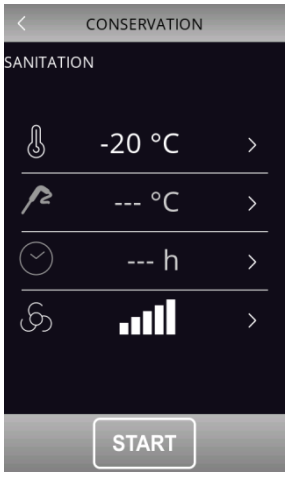
Pressing this area enables selection of a fish sanitation cycle.

This special cycle consists of the following phases:

- blast chilling with the cabinet set point set by parameter r19 and with the product temperature set point set by parameter r20;
- holding for the time period set by parameter r21 and the cabinet set point given by r20;
- conservation with the cabinet set point given by r22.





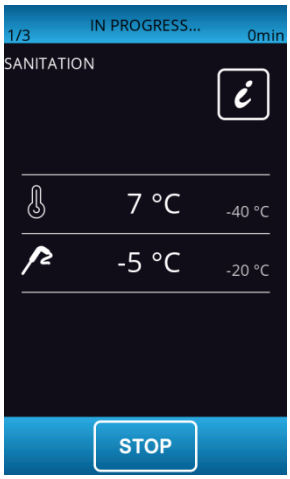


The arrows at the top make it possible to move between the various sanitation phases to see/modify the set points.

After the function is selected, the screen with the pre-settings will be shown, that can be modified.

Pressing the START key starts up the sanitation.

While a sanitation cycle is in progress the device will show the temperature to end blast chilling, the working set point during blast chilling and the duration of the holding phase.



The sanitation cycle starts with the blast chilling phase. When the temperature recorded by the needle probe reaches the temperature to end blast chilling, the device will move on automatically to holding.

The temperature to end blast chilling (set by r20) is also the working set point during holding.

When the holding period has elapsed, the device will move on automatically to conservation.

The probe insertion test is always carried out at the beginning of the cycle: if the test is not completed, the buzzer sounds and the cycle is interrupted.

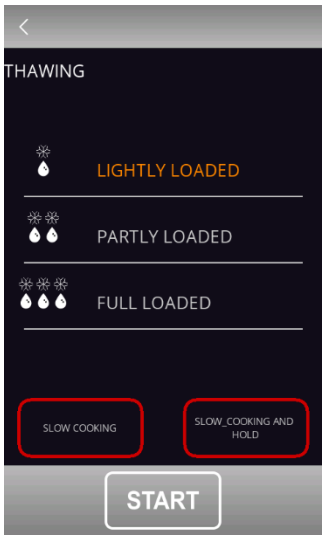
During blast chilling the device shows the temperature recorded by the needle probe, the cabinet temperature and the time elapsed since the start of the blast chilling process.

The cycle may be interrupted early by pressing the STOP key.

8.2 Thawing

Pressing this area enables selection of a thawing cycle, managed according to the load of product to be thawed, in compliance with the maximum quantity stated by the manufacturer.

Where possible, a slow-cooking phase or a slow cooking + holding phase can be combined with thawing.



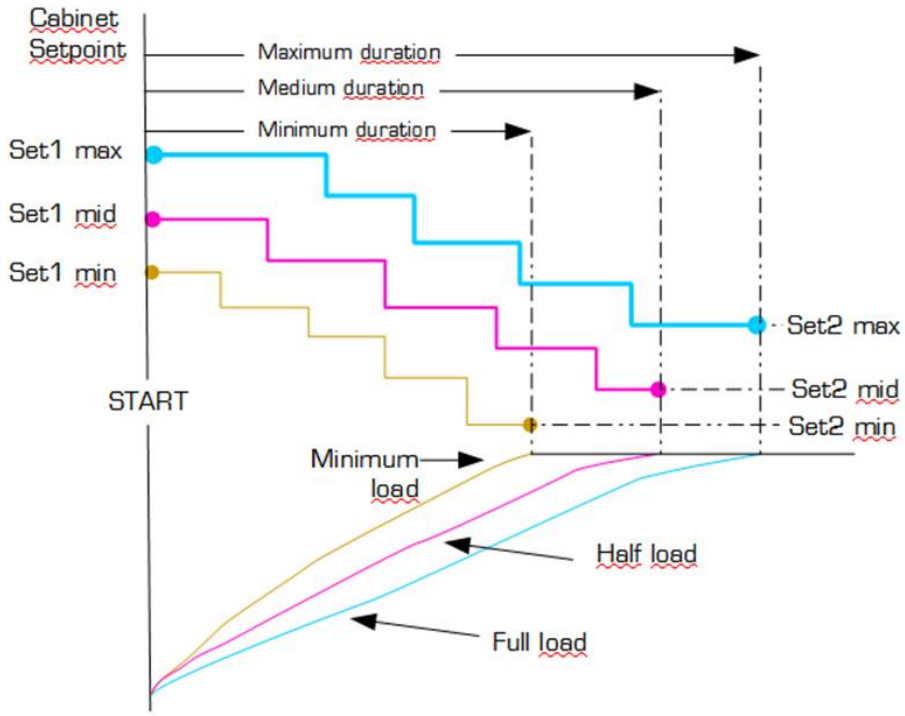
To make it easy, the quantity of product to be selected is divided into three load bands for each of which the controller will load three different sets of parameters, according to the following framework.

Load band	Initial cabinet set point	Final cabinet set point	Cycle duration
Lightly loaded	r25	r28	r32
Partly loaded	r26	r29	r33
Full loaded	r27	r30	r34

These three parameters will be used to control the working cabinet set points and the duration of the thawing cycle, equally divided into five phases following on from each other as shown.

- Phase 1 working set point = initial set point
- Phase 2 working set point = phase 1 set point - [(initial set point – final set point) / 4]
- Phase 3 working set point = phase 2 set point - [(initial set point – final set point) / 4]
- Phase 4 working set point = phase 3 set point - [(initial set point – final set point) / 4]
- Phase 5 working set point = final set point

set 1 = initial set point
set 2 = final set point



Five parameters are used to manage the ventilation, one for each phase, setting the fan speed independently of the load. These parameters are: F29, F30, F31, F32, F33.

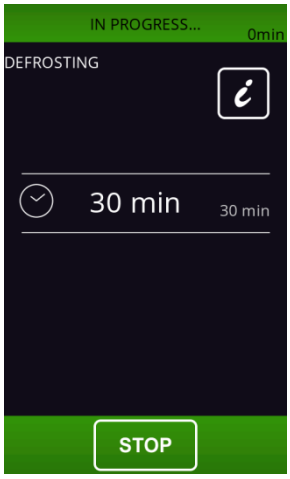
At the end of the thawing cycle the buzzer sounds, after which the machine moves on to a conservation phase, its set point set by parameter r31 for an indefinite period. The fans will work at the speed set by parameter F34.

It is not possible to run defrosting cycles during thawing, while during the conservation phase an automatic defrost can be run at intervals set by parameter.

If the door is opened, the heater will be stopped no matter what the parameter value is. The screen shot below shows a thawing cycle in progress.

8.3 Defrosting

Pressing this area enables selection of a manual defrosting cycle, which is started up by pressing area START. When the cycle starts up the following page is displayed.



Defrosting can also be done automatically at time intervals set by parameter d0, provided this value is not set at 0.

Regardless of how have been started up, defrosting cycles are managed by the following parameters.

d0 Interval between two consecutive defrosts

d1 Type of defrost

d2 Evaporator temperature to end defrost (can be set if P4 is set to 1)

d3 Defrost duration

d4 Defrost start-up at the beginning of a blast chilling/blast-freezing cycle

d5 Defrost start-up delay from the start of conservation after blast chilling/blast-freezing

d7 Drip duration

d15 Minimum compressor switch-on duration for starting hot gas defrost

d16 Pre-drip duration (can be set if hot gas defrost is selected)

The type of defrost can be selected by parameter d1. There are four ways of performing a defrost cycle.

d1=0 Electric defrost

d1=1 Hot gas defrost

d1=2 Air defrost

d1=3 Air defrost with door open

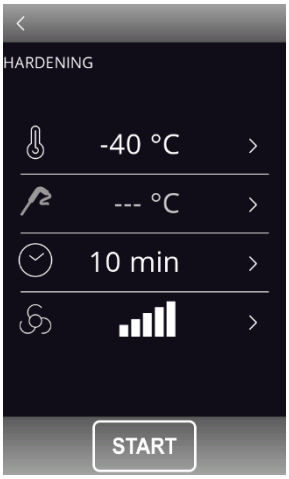
An automatic defrost cycle is activated at the start of a blast chilling/blast-freezing cycle if d4=1. Regardless of the parameter d4 value, automatic defrost is activated with a delay as compared to the beginning of the conservation phase set by parameter d5.

If the evaporator probe is present when a defrost cycle is to be activated, this only starts if the temperature indicated by the evaporator probe is lower than the value of parameter d2.

Defrosting finishes when the evaporator temperature is above the value of parameter d2 or if the temperature has not been reached within the required time set by parameter d3.

8.4 Ice cream hardening

Pressing this area enables selection of an ice cream hardening cycle.



This is a time controlled blast-freezing cycle with the set point provided by parameter r8 and the duration by parameter r24. At the end of the time set by r24, there is no move to a conservation phase, the hardening cycle continues until the STOP key is pressed.

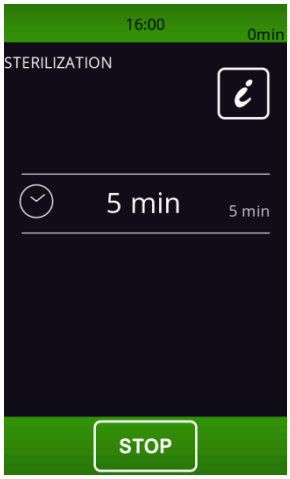
If the door is opened the time count stops and restarts when the door is closed.

8.5 Cabinet sterilisation

Pressing this area enables selection of a sterilisation cycle.

The cabinet door must be closed to start up a sterilisation cycle.

Pressing the START key starts up the sterilisation cycle.



Sterilisation ends when the time set by parameter u6 has elapsed, after the STOP key has been pressed or if the door is opened. During sterilisation the cabinet sterilisation relay is active. If parameter u11 is set to 1, the evaporator fans are also active. If the fans are run at variable speeds, there will be 100% ventilation during sterilisation.

The display will show the count-down for the remaining time. At the end of the cycle the buzzer sounds and the screen returns to the Home screen.

8.6 Ionizer

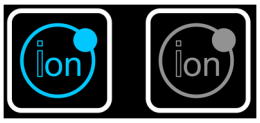
The ionizer is an alternative function to the UV lamp function, inherent in the sterilization cycle.

Based on parameter E17, the type of sterilization present in the device will be defined and consequently the relative icon will be displayed.

The digital output is the same for both options.

If E17 is configured for the UV lamp, the cycle remains the same as the existing one with the cycle management from the special cycles menu.

If E17 is configured for the ionizer, the cycle will work as follows:



This key can activate the ionizer (if the cycle has been started and if the cell temperature is greater than 0 ° C) in the following operations:

- blast chilling (see example)
- blast freezing
- defrosting
- slow cooking
- cold storing

If the ionizer is active but the cell temperature drops below 0 ° C, the ionizer is switched off (button icon disabled) and remains in this condition even if the cell temperature rises above 0 ° C (in this second case however the user can reactivate the ionizer manually by key).

If the ionizer is active but the cell temperature drops below 0 ° C, the ionizer is switched off (button icon disabled) and remains in this condition even if the cell temperature rises above 0 ° C (in this second case however the user can reactivate the ionizer manually by key).

The operation of the ionizer, in the passage from cycle to storage, is defined by parameter E18.

In any case, during storage, the user can still manually turn on or off the ionizer.

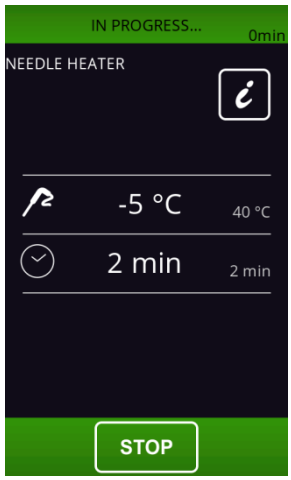
During storage, whether it has been activated automatically by parameter E18 or manually by key, the ionizer remains on for the time defined by the new parameter E19.

If E19 = 0 it means that during storage it can never be activated (either automatically or manually by key).

8.7 Heating the needle probe

Pressing this area enables selection of a needle probe, or probes, heating cycle. The cycle can be run only if the door is open.

This cycle can also be run automatically if the STOP key is pressed during conservation, following a blast chilling/defrosting cycle.



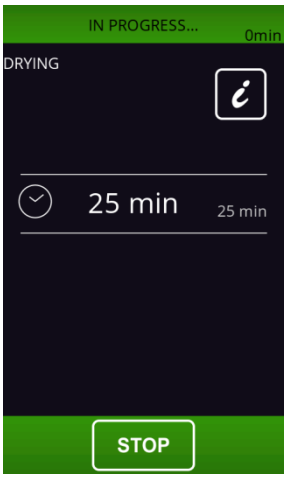
The needle probe heating output is activated at maximum for the time set by parameter u8 or until the temperature indicated by the needle probe has reached that set by parameter u7.

At the end of heating, the buzzer sounds.

Heating can be stopped by pressing the STOP key.

8.8 Drying

Pressing this area enables selection of a drying cycle.



This is a cycle of forced-air ventilation that can be activated with the door closed and for a duration set by parameter u13. If the door is opened during drying this does not affect the cycle.

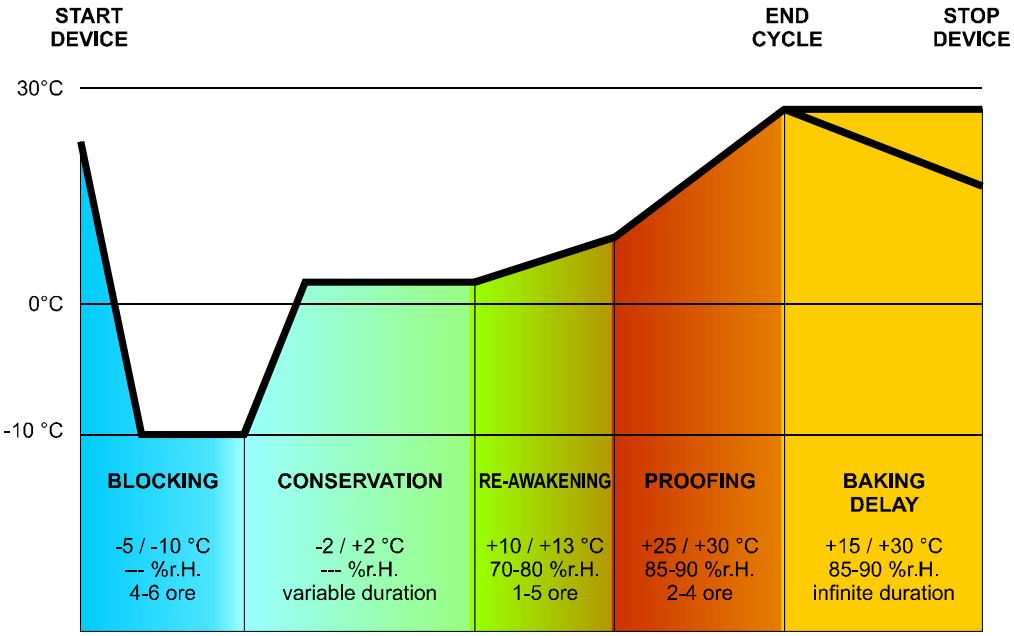
The cycle stops when the prescribed time has elapsed or when the STOP key is pressed.

8.9 Retarding proofing

Pressing this area enables selection of a retarding proofing cycle. This function can only be enabled if an expansion has been set (parameter E12).

8.9.1 Description of retarding proofing

The controller provides complete control for retarding-proofing cabinets for bread or pastry by managing the complete dough retarding-proofing cycle automatically.



A retarding proofing cycle consists of 5 phases with different temperatures, relative humidity, fan speeds and durations, one following on from the other, as in the sequence described below.

8.9.1.1 BLOCKING phase

Temperature regulation is active and has a neutral zone adjustment, the temperature setpoint, the fan speed and duration in hours and minutes for the phase are set by the end-user. This phase does not include humidity control.

8.9.1.2 CONSERVATION phase

Temperature regulation is active and has a neutral zone adjustment, the temperature setpoint and the fan speed are set by the end-user. This phase does not include humidity control.
Moving from the blocking setpoint (previous phase) to the conservation setpoint can be gradual, with the incremental percentages set while the parameters are being set.
The duration of this phase is calculated automatically by the controller on the basis of the duration of the blocking, re-awakening and proofing phases and the day and time for the end of proofing required for the dough.

8.9.1.3 RE-AWAKENING phase

Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. Moving from the conservation setpoint (previous phase) to the re-awakening setpoint can be gradual, with the incremental percentages set while the parameters are being set.
Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. The duration in hours and minutes and the evaporator fan speed are set by the end-user.

8.9.1.4 PROOFING phase

Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. Moving from the re-awakening setpoint (previous phase) to the proofing setpoint can be gradual, with the incremental percentages set while the parameters are being set.
Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. The duration in hours and minutes and the evaporator fan speed are set by the end-user.

8.9.1.5 BAKING DELAY phase

The baking delay is always enabled but can be disabled, either when the cycle is being set up or while it is in progress, by the end-user.
Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user.
Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user as is the evaporator fan speed.
Theoretically this phase has an infinite duration as it terminates when the cycle is interrupted by prolonged pressing (for 4 seconds) of the STOP key.
To make it possible to regulate in these ways, the controller must manage the loads associated with cooling (compressor, evaporator fan, defrost, pump-down solenoid valve), with heating (heating element), with humidification (steam generator, steam injection valve) and with dehumidification (dehumidification by activating the refrigeration plant). The way each function is regulated is described in subsequent sections.

8.9.2 Setting up a retarding proofing cycle

8.9.2.1 Starting and stopping a cycle

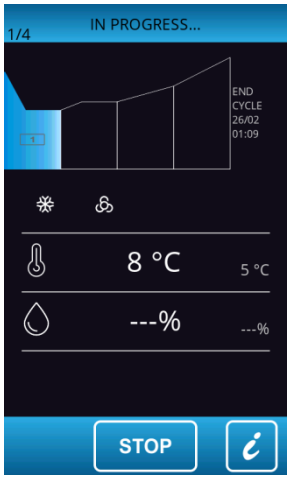
Press the key to access to the following screen displaying all the phases making up a RETARDING-PROOFING cycle: blocking, conservation, re-awakening, proofing and baking delay

The cycle starts up when the START area is pressed and it terminates automatically at the end of phase 4 and according to the date and time set for it to end, at which time a buzzer sounds.

If the end-date and time are later than the sum of all the timings for each phase, the controller will automatically increase the conservation time (phase 2) to fill the time gap.

The cycle can be interrupted manually during any phase by holding the STOP key down for 4 seconds.

N.B. Phase 5 (baking delay) is optional and does not require a duration to be set and therefore, if enabled, it can only be terminated manually by pressing the STOP key.

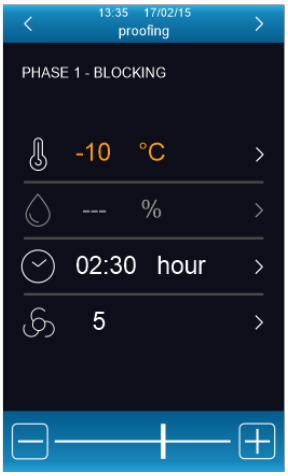


8.9.2.2 Making changes to cycle phases

Before starting up a cycle, the setpoint setting menu can be accessed for each of the retarding-proofing phases and pressing the corresponding coloured area will enable changes to be made to the phase in question.

By default the controller always loads the pre-set values for the various phases as shown in the table below (these can be personalised via the manufacturer's parameters). The settings for the cycle can be modified before it is started up

using the special menus and once the START key has been pressed, the proofing cycle starts up. It is not possible to modify the set points while the cycle is in progress. If a phase is set at 0, it will not be run. In the blast chilling phase the cabinet humidity control can be omitted using parameter rU4, but this must be set in the other phases. The conservation phase may be omitted by setting the time to "---".



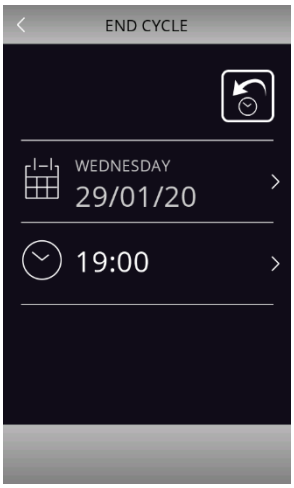
Blast chilling	Cabinet setting (rC3)	5°C
	Humidity setting (rU5, only if rU4=1)	---
	Duration setting (rH7)	120 min
	Ventilation setting (F42)	5
Re-awakening	Cabinet setting (rH3)	20°C
	Humidity setting (rU6)	60 %rH
	Duration setting (rH8)	240 min
	Ventilation setting (F43)	5
Proofing	Cabinet setting (rH4)	30°C
	Humidity setting (rU7)	80 %rH
	Duration setting (rH9)	180 min
	Ventilation (F44)	5
Conservation	Cabinet setting (rH5)	25°C
	Humidity setting (rU8)	80 %rH
	Enable phase	"Inf" (enabled), "---" (disabled)
	Ventilation setting (F45)	5

8.9.2.3 Making changes to cycle end date and time

The icon is displayed on the bottom left of the screen showing the date and time set for the end of the cycle, which are calculated automatically by the controller on the basis of the sum of times set for each individual phase (from phase 1 to phase 4).

Pressing the CYCLE END area makes it possible to change the date and time of the cycle end. Make sure to change the time first and then change the date. To confirm the new time and date, go back to the cycle start screen. To restore the previous time and date, press the REFRESH key .

NB: Time and date can be changed provided they are later than the first appropriate value calculated by the controller.

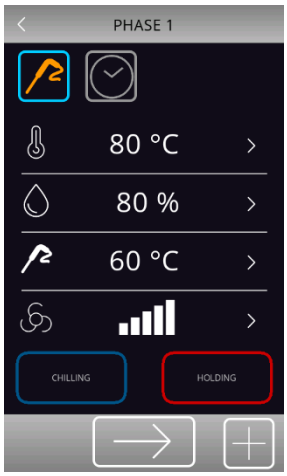


Alternatively, the cycle end date can be postponed using the +24H quick key.

8.10 Slow cooking

Pressing this area enables selection of a slow cooking cycle, which can consist of two phases. This function can only be enabled if an expansion has been set (see parameter E12).

After selection of the slow cooking function, a screen will appear on which it is possible to view and modify the relevant set points and to decide whether to set up a temperature or time controlled process. It is not possible to modify the set points while the cycle is in progress.



The slow cooking pre-settings use the following parameters:

rH10	cabinet set point
rH11	product temperature set point
rH12	cycle duration
rU9	% humidity

F40 fan speed

Two areas at the bottom of the screen make it possible to add a subsequent blast chilling/blast-freezing phase CHILLING and a product holding/conservation phase HOLDING.

For blast chilling or blast-freezing, the pre-settings are those for the cycle, whereas the following parameters are used to set up a holding or conservation phase:

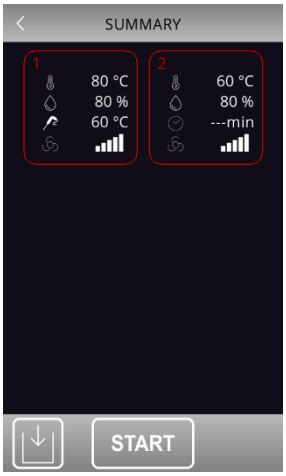
rH13 cabinet set point for holding phase

rU10 % humidity in holding

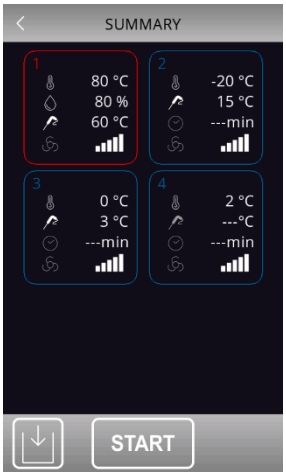
F41 fan speed

If a holding phase has been enabled following a slow cooking cycle, this will be activated at the set temperature and humidity and it will have an indefinite duration. If blast chilling or blast-freezing has been enabled, this will be performed according to the procedures for the cycle in question (blast chilling/blast-freezing and moving on automatically to conservation).

Slow cooking + holding

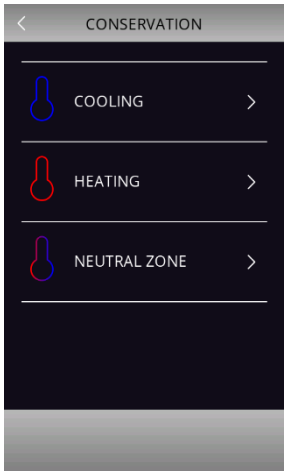


Slow cooking +blast-chilling + holding

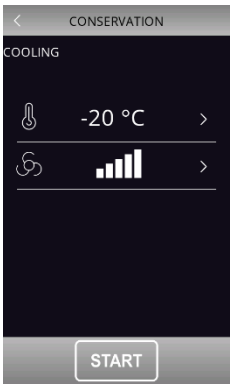


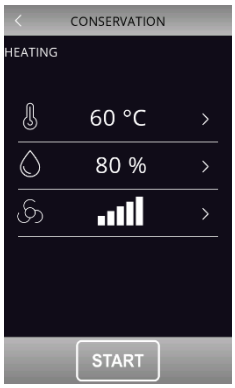
8.11 Conservation

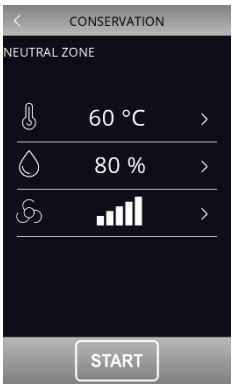
Press this area to select a conservation in cooling, heating or neutral zone mode.



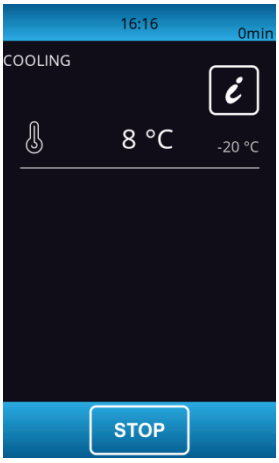
The presettings of the cooling cycle are those of the blast-chilling, while the presettings of heating and neutral zone cycles are those of slow cooking. Before starting the cycle, all the values of a conservation cycle can be modified.

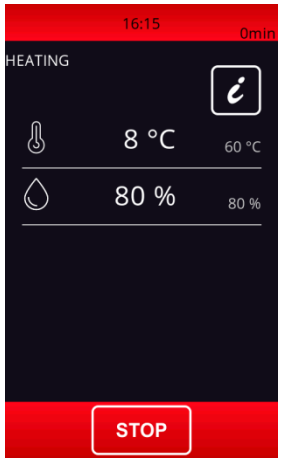






The cycle starts when the START area is pressed and remains active until the STOP area is pressed.



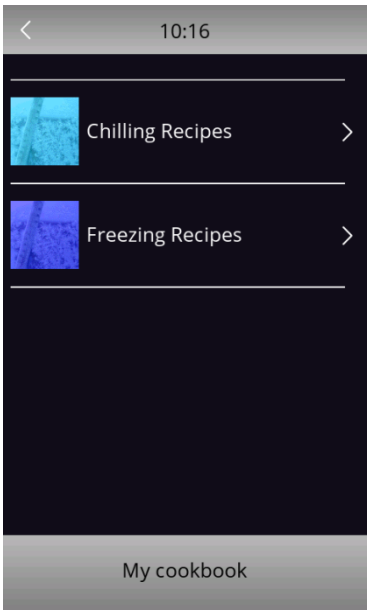


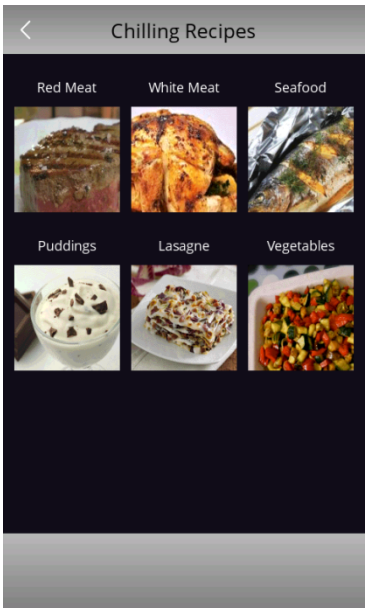
9 RECIPE BOOK

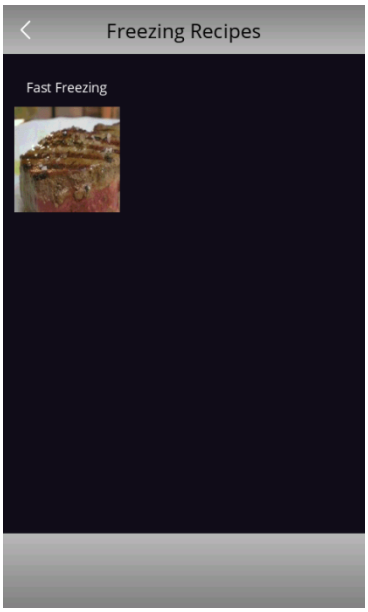
The controller has two types of recipe book: "Cookbook" and "My Cookbook".

9.1 "COOKBOOK" recipe book

It is an area mainly dedicated to OEM, who need full autonomy when personalizing the recipe books for their customers. Up to 72 “OEM” recipes, divided into 8 categories, can be saved. Each category can include a maximum of 9 recipes complete with RECIPE PICTURE and RECIPE NAME that can be translated into any language desired. If a category does not include any recipes, that category will not be displayed.
Parameter E15 defines whether OEM recipes can be overwritten by the user.







An easy procedure makes it possible to save (but not to export) OEM recipes via USB. In this event it is necessary to proceed with an update following the procedure below:

- From the stand-by screen select the CONFIGURATION icon
- Select SERVICE
- Select RESTORE OEM RECIPES
- Input password 99
- Confirm and wait until the device re-starts automatically.

To reset to factory defaults, the procedure to follow is the same as indicated above.
For more details on the "OEM" recipe saving procedure, please contact the EVCO sales network.

9.2 "MY COOKBOOK" recipe book

It is an area dedicated to the final customer. It is possible to save up to 40 recipes using the Western alphabet and without translation. This type of recipes can be saved only from the controller, but they can be exported to another controller via USB flash drive. For more details on the " MY COOKBOK" recipe saving procedure, see following sections.

9.2.1 Saving “MY COOKBOOK” recipes

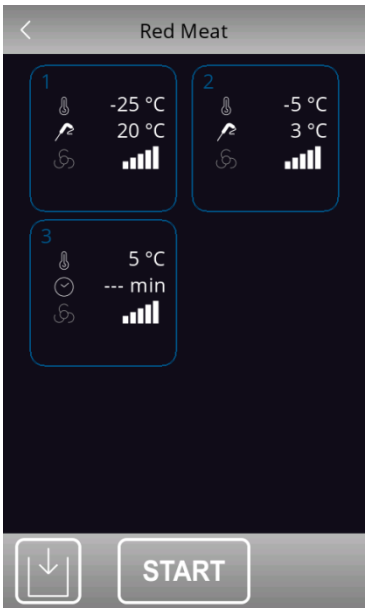
It is possible to save both time and temperature controlled cycles. In the latter case the time required to reach the core temperature is saved.

Recipes can be saved in the following ways.

- During conservation after a customized blast chilling/blast-freezing cycle. When the STOP key is pressed the device will offer to save the recipe used;
- save a recipe before starting the cycle;
- Select a recipe already present, modify it and save it.

Below is an example showing how to save a recipe before starting the cycle.

After setting the cycle as desired, go to the “Cycle summary” page.



Before pressing the START key for the cycle start, save the recipe as follows:

- Press the key to access the “MY COOKBOOK” page displaying a list with available positions (indicated with "---") and previously saved recipes, if present;

- Scroll the page and select the desired position where to save a new recipe or overwrite an existing one;
- Press  to confirm : the alphabetic keyboard is now accessible (press  to exit the procedure without saving);
- Type the desired recipe name and press  to confirm.
- 

If you wish to change the recipe name, proceed as follows:

- Touch the name of the desired recipe;
- Touch  to confirm you want to overwrite: the alphabetic keyboard is now accessible (press  to exit the procedure without saving);
- Cancel the displayed recipe name and type the new name you wish to save:
- Press  to confirm.

9.2.2 Starting “MY COOKBOOK” recipes

To start a recipe, operate as follows:

- Make sure the device is on and no procedure is underway;.
- Touch the 

key
- Enter the 

menu and select the desired recipe
- If you wish to modify the recipe, touch the field to to edit (cabinet temperature, needle temperature, time, fan speed) to access the recipe settings
- In the "Cycle Summary" page touch the 

key to start the recipe.

9.2.3 Deleting “MY COOKBOOK” recipes

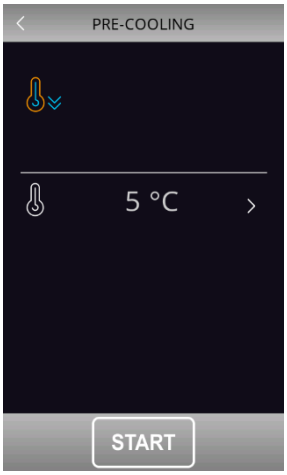
To delete a recipe, operate as follows:

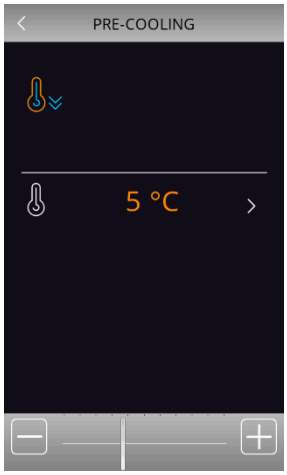
1. From "MY COOKBOOK"list, select the recipe you wish to delete and press  (the icon remains active for 5 s).

10 PRE-COOLING

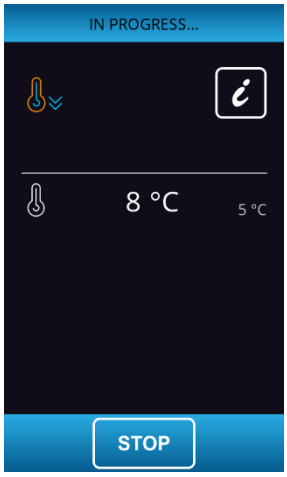
Pressing this area on the Home page enables selection of a pre-cooling cycle. This cycle is similar to a normal blast chilling cycle and it may precede all operating cycles.

Pressing the area in question opens the following screen.





Set the required set point value and press area START to start the cabinet pre-cooling cycle. The screen below will be displayed showing the pre-cooling cycle in process.



The fan speed is fixed and set by parameter F28.

Press the STOP key to stop pre-cooling.

Once the required cabinet set point has been reached, the buzzer sounds and the cycle continues maintaining the cabinet temperature achieved until the STOP key is pressed. The controller will automatically return to the Home page.

11 ADJUSTMENTS

11.1 Door frame heating output

This function is only available if one of the relays is configured as door frame heating.

This function is activated automatically when the board is in “on”, “stand-by” or “run” mode and the cabinet temperature falls below the value set by parameter u5 minus the fixed hysteresis of 2°C (4°F). The output is deactivated when the temperature rises above the u5 setting.

If there is a cabinet probe error, the heaters are not activated, or if already on, they are deactivated.

11.2 Compressor management

This function is only available if one of the relays is configured as compressor.

The management of the compressor varies according to the cycle activated, as specified below.

- **Blast chilling, blast-freezing, pre-cooling, conservation, ice cream hardening, sanitation**

The compressor is activated if the cabinet temperature is above the set point for the type of cycle underway + the hysteresis set by parameter r0. It is deactivated when the temperature falls below the set point for the phase underway. The compressor must be switched on and off according to the safety periods set by parameters C0, C2 and C3. The drip periods must also be complied with if it is activated after a defrost cycle.

When the compressor is set to switch off, the pump down solenoid valve is first deactivated and once the delay set by parameter u12 has elapsed, the compressor will also switch off.

If there is a fault with the cabinet probe during a conservation cycle, the compressor is activated on a cyclical basis according to the values of parameters C4 and C5 if this is a conservation phase following blast chilling, or according to the values of parameters C4 and C9 for conservation following blast-freezing.

- **Defrosting**

During defrosting the compressor status depends on the value of parameter d1. If d1 equals 0, 2 or 3, the compressor is switched off.

If d1 equals 1, the compressor will remain switched on for the entire duration of the defrost cycle and if it is switched off when the defrost cycle is selected, it will be switched on for the period set by parameter d15 before defrosting starts. When defrosting is finished the compressor remains off for the period set by parameter d7.

If parameter d16 is set to a value other than 0, when a hot gas defrost cycle starts the compressor remains off for the pre-drip time set by parameter d16.

- **Proofing**

The compressor is managed according to the neutral zone adjustment together with the heaters.

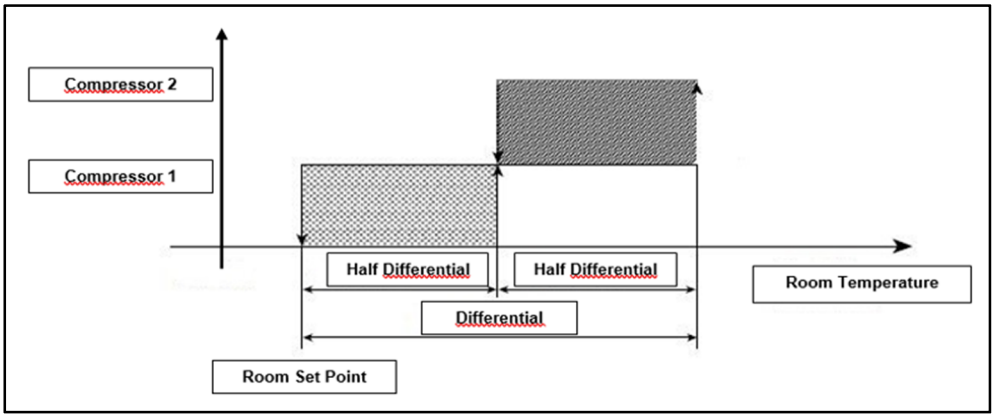
It is activated when the temperature rises above the neutral zone relative threshold (cooling). It remains active until the temperature drops within the neutral zone value.

- **Slow cooking**

The compressor is always switched off.

11.3 Second compressor management

If one of the realy outputs is configured as second compressor, compressor 1 and 2 are managed as follows:



When regulating with 2 compressors, the differential set by parameter r0 will be halved: that means that the differential for each compressor is “r0/2”.
When regulation requires the activation of both compressors, the second compressor will be activated with a delay set by parameter C10.

11.4 Pump down solenoid valve management

This function is only available if one of the relays is configured as pump down

The pump down solenoid valve is activated in parallel with the compressor.

When the compressor is set to switch off, the pump down solenoid valve is deactivated first and after the number of seconds set by the u12 parameter, the compressor is deactivated. This function is only available if parameter u2=0.

11.5 Evaporator fan management

Ventilation can be controlled in 3 different modes, which can be selected by parameter E16.

E16 = 0

The evaporator fans are controlled in an On-Off mode at single speed by one of the available outputs (from u01c to u13c) properly configured.

E16 = 1

The evaporator fans are controlled in a phase-cutting mode using the PWM output together with the dedicated phase-cutting module EVDFAN1.

If the evaporator fan is managed through a PWM output, the fan speed (up to a maximum of 5 predetermined levels) can be set for each phase. When the fan is switched on, the controller will manage a speed (F21) and a start-up time (F22). After F22 time elapses, the fan will modulate based on the speed set for the ongoing phase within the range set by parameters F19 and F20, which determine the fan minimum and maximum speed respectively.

In order to make the cutting-phase adjustment suitable to all 230 VAC single-phase motors, it is recommended to perform a manual calibration of the evaporator fan.

1. Set F19 to 0% and F20 to 100%
2. Perform a manual cycle and, while modulating the fan speed, check the minimum percentage below which the fan stops and the maximum percentage above which the fan runs at the maximum speed.
3. The values obtained this way shall be set for F19 and F20 respectively.

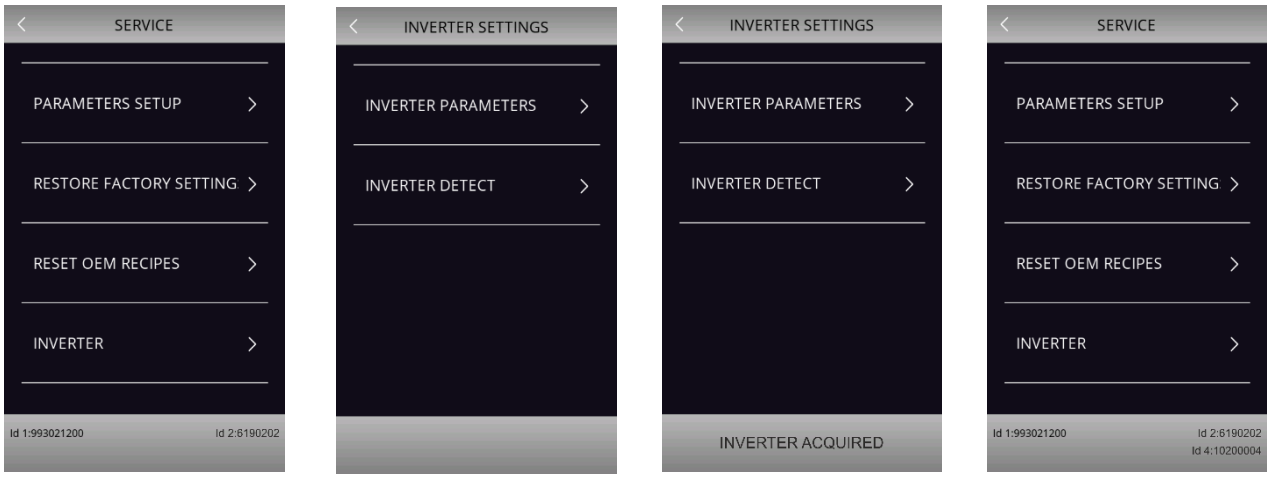
E16 = 2

The evaporator fans are controlled in a modulating mode with inversion of the fan direction connecting an inverter EVCO via RS-485 serial port.

The controller is capable of automatically detecting the presence of an EVCO inverter. After setting at 2 the parameter E16, the system reboots displaying the HOME page. When accessing the SERVICE page, this will include at the bottom the new INVERTER key.

The first time the inverter is connected to the system, the INVERTER menu must be entered and the INVERTER DETECT key (which is active) must be pressed to perform a recognition procedure, which will lead in a few seconds to the message INVERTER ACQUIRED. The display will then show the inverter identification number. If the recognition procedure leads to the message DETECTION FAILED, try a manual restart of the system to check whether the detection has been successfully completed.

N.B: failures in the recognition of the inverter might occur if the inverter is not correctly connected.



Inverter parameters can be set both from the page INVERTER SETTINGS and from the PARAMETERS SETUP page (where they are listed at the end).

The inverter in use can always be replaced with a different model or version. In such case, a new recognition procedure is to be performed and, if necessary, parameters are to be reset.

As with the phase-cutting control mode (E16=1), also the inverter control mode gives the possibility to select 5 speeds for the evaporator fans. In the latter case, users can freely set the values for the 5 steps by setting the parameters from F55 to F59 (respectively from speed 1 to speed 5), where speed is expressed as a percentage of the interval between the maximum motor speed in RPM (S204) and the minimum motor speed in RPM (S205). Below is the formula to calculate, as an example, speed 1.

Speed 1 = S205 + [(S204-S205)*(value of parameter F55)]/100

The evaporator fan management differs according to the cycle in use, as specified below, and depending on the presence of the evaporator probe (which is enabled setting parameter P4 to 1).

- **Blast chilling, blast-freezing, conservation, ice cream hardening, customized and continuous cycles, pre-cooling**

The fans are always switched on and are only switched off if the cabinet temperature is above the value of parameter F17 and/or if the evaporator probe temperature is above the value of parameter F1. They are only switched on again if the cabinet temperature falls below the F17-F8 value and that of the evaporator probe falls below F1-F8.

- **Conservation**

During conservation, the fans are managed according to parameter F49. If set to 0 (default), the fans will work in parallel to the compressor, if set to 1, the fans will always be active.

- **Sanitation (blast chilling and holding)**

The fans are always switched on and are only switched off if the cabinet temperature is above the parameter F17 value and/or the evaporator probe temperature is above the parameter F1 value. They are only switched on again if the cabinet temperature falls below the F17-F8 value and that of the evaporator probe falls below F1-F8.

- **Sanitation (conservation)**

The fans are always managed in parallel with the compressor.

- **Thawing**

The fans are always active.

- **Defrosting**

During defrosting the evaporator fans are switched off if the parameter d1 value is set to 0 or 1. They are switched on if d1 is set to 2 or if the door is open with d1 set at 3.

At the end of the defrosting cycle, the fans remain off for the time set by parameter F3, once the drip time set by parameter d16 has elapsed.

- **Proofing (blast chilling)**

The fans are always switched on and are only switched off if the cabinet temperature is above the parameter F17 value and/or the evaporator probe temperature is above the parameter F1 value. They are only switched on again if the cabinet temperature falls below the F17-F8 value and that of the evaporator probe falls below F1-F8.

- **Proofing (re-awakening, proofing, conservation)**

The fans are always active.

- **Slow cooking and holding**

During slow cooking, the fans will be managed according to parameter F50. If the parameter is set to 0 (default), they will always be active. If set to 1, they will be active when heating elements are ON, while they will be switched on the basis of ON-OFF cycles (parameters F51 and F52) when the heating elements are OFF.

11.6 Condenser fan management

This function is only available if one of the relays is configured as condenser fan.

The fan only turn on during one cycle.

The management mode of condenser fans varies according to whether the condenser probe is present, which can be enabled by setting parameter P5 to 1. The condenser fan management varies according to the following specific cases.

- **Condenser probe enabled (P5=1)**

The fans are always active if the compressor is switched on. If the compressor is switched off they are only activated if the condenser probe value is above the parameter F46 + the differential of 2°C/4°F. They are deactivated if the temperature is below the F46 parameter.

- **Condenser probe not enabled (P5=0)**

The condenser fans are only active if the compressor is active. They are deactivated with a delay set by parameter F47, when the condenser is deactivated.

- **Condenser probe enabled but faulty**

The condenser fans are activated if the compressor is activated and they are deactivated with a delay set by parameter F47.

- **Defrosting**

The fans are managed according to the value set by parameter F48 (on or off).

11.7 Alarm output management

This function is only available if one of the relays is configured as alarm.

This activates when an alarm is set off and deactivates when the alarm stops.

11.8 Needle probe heating management

This function is only available if one of the relays is configured as needle probe heating.

This output is activated by the user when the needle probe has to be removed from the blast chilled product. The output remains active until the temperature indicated by the needle probe reaches the value set by parameter u7. If within the time period set by parameter u8 this temperature is not reached, the needle probe heating function is deactivated. The door must be open during needle probe heating.

The needle probe heating function can be deactivated by setting parameter u8 to 0.

11.9 Cabinet sterilisation management

This function is only available if one of the relays is configured as cabinet sterilisation.

During a sterilisation cycle the door must be closed and the output activates for the time period set by parameter u6. Ventilation can also be activated by setting parameter u11 to 1.

11.10 Defrost output management

This function is only available if one of the relays is configured as defrost

During defrosting outputs are managed according to the type of defrost set by parameter d1.

The defrost output will be activated regardless of the value of parameter d1 for the entire duration of the defrost.

11.11 Thawing heater management

This function is only available if one of the relays is configured as thawing.

These are activated during thawing to bring the cabinet temperature to the set point value. Heaters have a neutral zone adjustment.

11.12 Proofing and slow cooking heater management

This function is only available if one of the relays is configured as cooking and slow cooking heater

Proofing

When the temperature falls below the neutral zone relative threshold (heating), the heaters will be activated until the neutral zone temperature is restored. The heaters are activated as ON and OFF cycles given by parameters rH14 and rH15.

Slow cooking

The heaters are activated to bring the temperature to the set point value.

11.13 Humidifier management

This function is only available if one of the relays is configured as steam injection.

This function is activated on the basis of the humidity percentage set. For example, if this is set at 60%, the output is activated for 60% of the time set by parameter rU3 and deactivated for the time set by rU2 – rU3. The ON and OFF humidifying cycle repeats itself until the phase is finished.

11.14 Humidifying / steam generator heater management

This function is only available if one of the relays is configured as steam generator or humififying heater.

IF E10 is set to 0, this function is activated at the beginning of a cycle for which humidifying is required and it remains active for the entire duration of the cycle.

IF E10 is set to 1, this function remains active until reaching the cabinet setpoint of the cycle in progress for which humidifying is required. This function will be reactivated when the temperature drops below the setpoint by at least 5°C.

11.15 Cabinet light management

This function is only available if one of the relays is configured as cabinet light.

If present, the light comes on when the door is opened and switches off when it is closed.

12 SETTINGS

The SETTINGS are accessed by pressing area  on the Home page. The page displays the following menu:

- time and date;
- service;
- internal values;
- select language;

12.1 Time and date

Access the "time and date" area to change the device date and time. Time and date format can be configured in the 24h mode (with date displayed as dd/mm/yyyy) or in the a.m/p.m mode (with date displayed as mm/dd/yyyy).

12.2 Service

This area grants access to the following functions:

- configure parameters, using password -19
- restore default values (as in the parameter table in Chapter 14), using password 149.
- restore OEM recipes,sing password 99.

12.3 Internal values

The INTERNAL VALUES area displays the list of available functions, as follows.

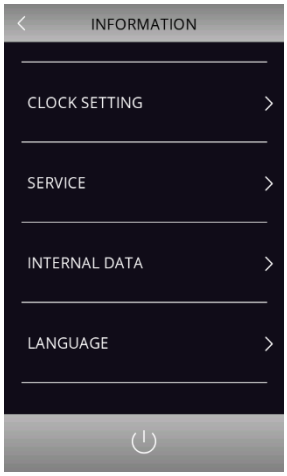
- alarms
- input and output status
- compressor operating hours
- set date/time
- select HACCP data
- reset internal values

From the "reset internal values" menu (which can be accessed using password 19), the following data can be reset:

- compressor operating hours
- HACCP alarms
- user recipes

12.4 Select language

Press this area to select the desired language among the pre-set ones.



For further details on the procedure for inserting additional languages, please contact the EVCO sales network.

13 USING THE USB PORT

13.1 Initial information

The USB port makes possible the following operations.

- upload and download settings of “MY COOKBOOK” recipes and of “Special cycles” working cycles (hereinafter referred to as “programs”);
- upload and download configuration parameter settings;
- download historical HACCP information.

These operations are guaranteed by using an EVCO EVUSB4096M USB device.

Uploading operations are only possible if the firmware of the device from which it originates and the firmware of the destination device(s) are the same. This information is available in the SERVICE page.

13.1.1 Uploading program settings (USB → controller)

To upload the settings of the programs, operate as follows:

1. Make sure the device is in stand-by and no procedure is underway;
2. Insert the USB flash drive into the USB port and wait until the menu is displayed;
3. Touch “UPLOAD PROGRAMS”;
4. When the upload is complete, remove the USB flash drive from the device USB port.

13.1.2 Downloading program settings (controller -> USB)

To download the settings of the programs, operate as follows:

1. Make sure the device is in stand-by and no procedure is underway;
2. Insert the USB flash drive into the USB port and wait until the menu is displayed;
3. Touch “DOWNLOAD PROGRAMS”;
4. When the upload is complete, remove the USB flash drive from the device USB port.

13.1.3 Uploading configuration parameter settings (USB → controller)

To upload the settings of the configuration parameter, operate as follows:

1. Make sure the device is in stand-by and no procedure is underway;
2. Insert the USB flash drive into the USB port and wait until the menu is displayed;
3. Touch “UPLOAD PARAMETERS”;
4. When the upload is complete, remove the USB flash drive from the device USB port.

13.1.4 Downloading configuration param. settings (controller -> USB)

To download the settings of the configuration parameter, operate as follows:

1. Make sure the device is in stand-by and no procedure is underway;
2. Insert the USB flash drive into the USB port and wait until the menu is displayed;
3. Touch “DOWNLOAD PARAMETERS”;
4. When the upload is complete, remove the USB flash drive from the device USB port.

13.1.5 Downloading HACCP data (controller -> USB)

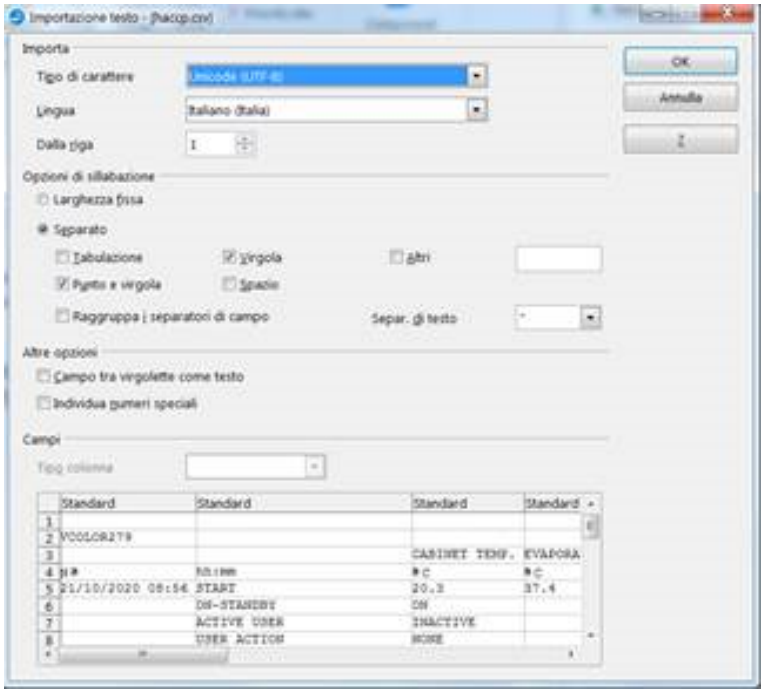
To download the HACCP data, operate as follows:

1. Make sure the device is in stand-by and no procedure is underway;
2. Insert the USB flash drive into the USB port and wait until the menu is displayed;
3. Touch “DOWNLOAD HACCP DATA”;
4. Select date and hour of start for historical data recording ;
5. Touch  to confirm. A file named “haccp.csv” will be generated;
6. When the download is complete, remove the USB flash drive from the device USB port.

   If the language in use is not a Western alphabetic language, data are saved in English in the "haccp.csv" file.

For a better view of the “haccp.csv” file we recommend using OpenOffice and proceeding as follows:

1. With the right mouse button select the Open with OpenOffice Calc option.
2. The following screen will appear:

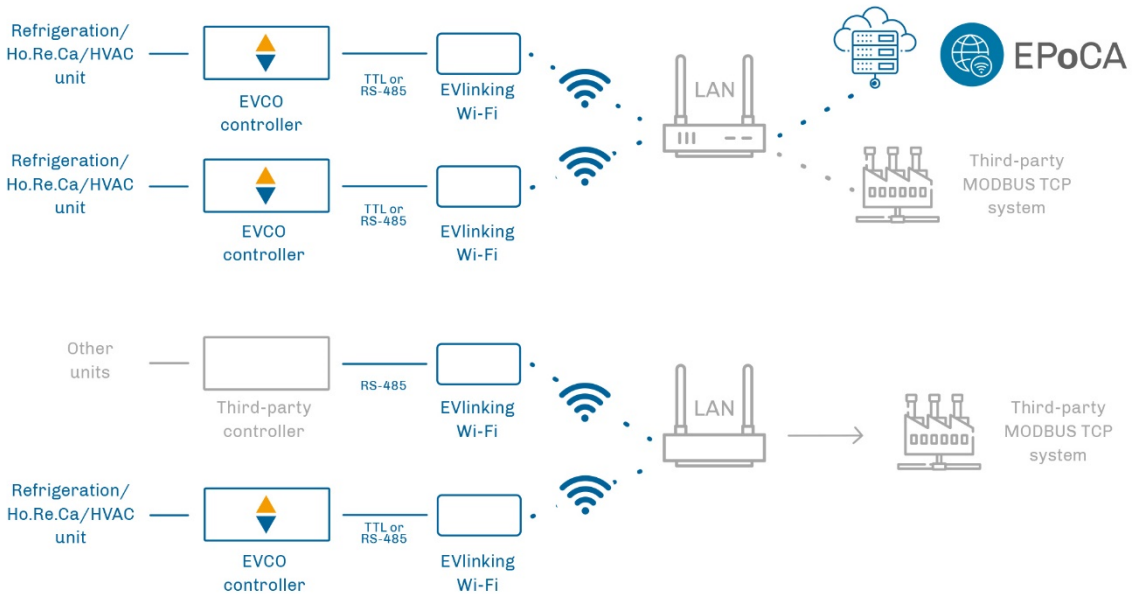


3. Select Unicode (UTF-8) as the character type, select the language in which you downloaded the data and press the **OK** button.

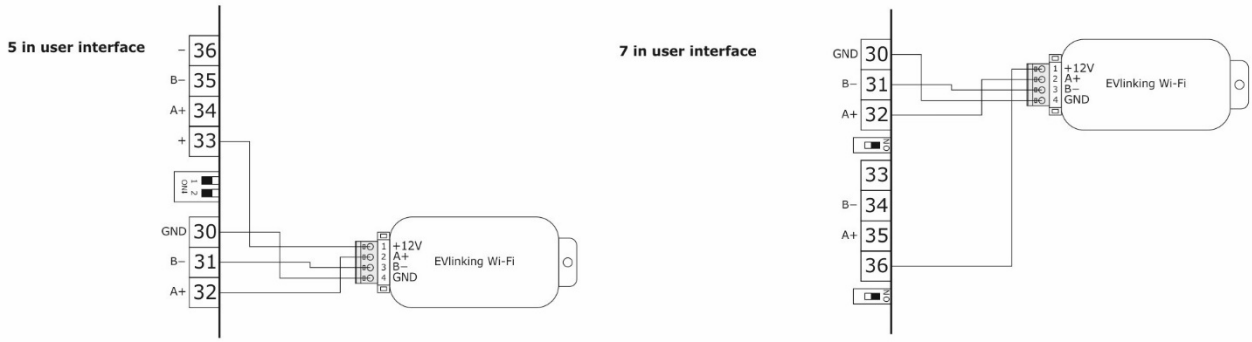
14 CONNECTIVITY

Users can interact remotely with their equipment, including starting/stopping working cycles, using the EPoCA® cloud platform with Wi-Fi or Ethernet connectivity (which also enables alternative or parallel control through MODBUS TCP). For more details, compare all the connectivity options in the table “Models available and technical features” and consult the sections of our website: Products/ Management and Monitoring Systems and Products/ Connectivity Devices.

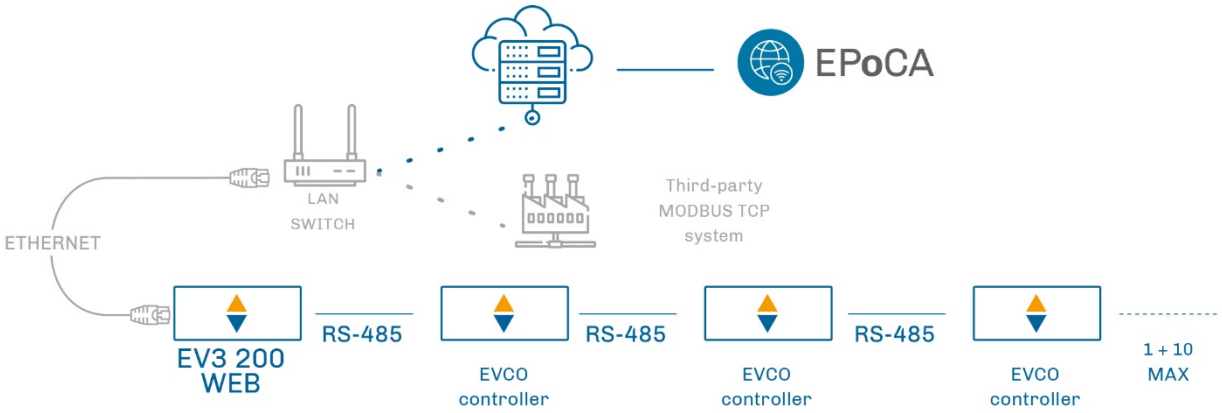
Schematic diagram for operation with EVlinking Wi-Fi (Wi-Fi connectivity)



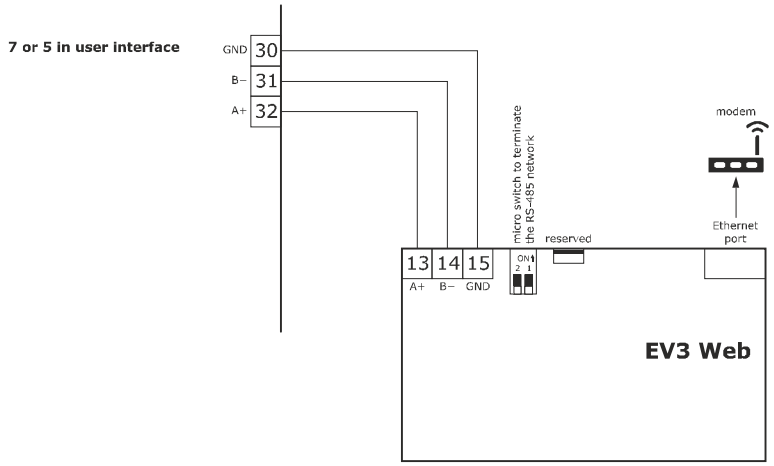
Details of EVlinking Wi-Fi electrical connection to Vcolor 869/879



Schematic diagram for operation with EV3 Web (Ethernet connectivity)



Details of EV3 Web electrical connection to Vcolor 869/879



14.1 EPoCA cloud platform

EPoCA® is a remote control and monitoring system based on a cloud platform. Originally developed to meet the management needs of the food preservation and cooking sector, it has been expanded to HVAC units in response to market demand.

To connect to the cloud system and remotely control machinery from a PC, tablet or smartphone, all users need is an EVCO controller with native EPoCA® technology and connectivity which is either built-in or provided by external hardware modules. The devices can be easily configured using the dedicated EPoCA Start mobile app.

The responsive design and graphic interface developed to offer a pleasant user experience make EPoCA® a “ready-to-use” solution. All the control and monitoring functions, commonly found on professional platforms, are highly intuitive, even for entry-level users.

With the appropriate protection measures for access and data, the EPoCA® system allows one or more enabled users to operate remotely on the unit to configure its parameters, activate cycles, receive automatic alerts, view data (even in graph form) and download records in the most popular formats, such as XLSX, CSV and PDF.

15 LIST OF CONFIGURATION PARAMETERS

The following table gives the meaning of the configuration parameters.

N.B. Because some functions are managed according to the value set for some parameters, ensure these are set correctly and consistently.

PAR.	DEFAULT	MIN.	MAX.	U.M.	ANALOGUE INPUTS
CA1	0	-25	25	°C/°F(1)	Cabinet probe calibration
CA2	0	-25	25	°C/°F(1)	Evaporator probe calibration (if P4=1)
CA3	0	-25	25	°C/°F(1)	Condenser probe calibration (if P5=1)
CA4	0	-25	25	°C/°F(1)	Needle probe 1 calibration
CA5	0	-25	25	°C/°F(1)	Needle probe 2 calibration (if P9>1)
CA6	0	-25	25	°C/°F(1)	Needle probe 3 calibration (if P9>1)
P0	0	0	1	- - - -	Type of probe 0 = PTC 1 = NTC
P2	0	0	1	- - - -	Temperature measurement unit 0 = °C 1 = °F
P3	1	0	3	- - - -	Type of needle probe 0 = not enabled 1 = single probe 2 = multineedle probe 3 = multi-sensor probe See also P9
P4	1	0	1	- - - -	Enable evaporator probe 0 = no 1 = yes
P5	1	0	1	- - - -	Enable condenser probe 0 = no 1 = yes
P9	3	1	3	- - - -	If P3=1, P9 must be set to 1 If P3=2, the number set for P9 corresponds to the number of needle probes present (from 1 to 3) If P3 = 3, the number set for P9 corresponds to the number of sensors in the needle probe

PAR.	DEFAULT	MIN.	MAX.	U.M.	MAIN REGULATOR
r0	2	1	15	°C/°F(1)	Cabinet set point differential in blast chilling, blast-freezing, sanitation, ice cream hardening and customized cycles.
r1	90	1	500	min	Duration of time controlled blast chilling
r2	240	1	500	min	Duration of time controlled blast-freezing
r3	3	-50	99	°C/°F(1)	Product temperature to end temperature controlled blast chilling and to end the soft phase in temperature controlled soft blast-freezing.See also parameter r5
r4	-18	-50	99	°C/°F(1)	Product temperature to end temperature controlled blast-freezing. See also parameter r6.
r5	90	1	500	min	Maximum permitted duration for temperature controlled blast chilling. See also parameter r3
r6	240	1	500	min	Maximum permitted duration for temperature controlled blast-freezing. See also parameter r4
r7	0	-50	99	°C/°F(1)	Cabinet temperature set point during blast chilling and the soft phase of soft blast-freezing. See also parameter r0
r8	-40	-50	99	°C/°F(1)	Cabinet temperature set point during blast-freezing and ice cream hardening. See also parameter r0.
r9	-20	-50	99	°C/°F(1)	Cabinet temperature set point during the hard phase of hard blast chilling. See also parameter r0.
r10	2	-50	99	°C/°F(1)	Cabinet temperature set point during conservation after blast chilling, hard blast chilling and continuous cycle. See also parameter r0
r11	-20	-50	99	°C/°F(1)	Cabinet temperature set point during conservation after blast-freezing and soft blast-freezing. See also parameter r0
r12	5	-50	99	°C/°F(1)	Cabinet temperature set point during pre-cooling. See also parameter r0
r13	15	-50	99	°C/°F(1)	Product temperature to end the hard phase of hard temperature controlled blast chilling.
r14	60	10	100	%	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)
r15	65	-50	199	°C/°F(1)	Product temperature below which the count for maximum duration begins for temperature controlled blast chilling or blast-freezing.
r17	5	0	99	°C/°F(1)	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 0 = the test is disabled and the needle probe is considered always inserted
r18	80	10	999	s	Duration of the second phase of the test for correct insertion of the needle probe.
r19	-40	-50	+99	°C/°F(1)	Cabinet temperature set point for the first phase of sanitation.

r20	-20	-50	99	°C/°F(1)	Product temperature set point for the first phase of sanitation and cabinet temperature set point for the second phase of sanitation.
r21	24	0	24	h	Duration of second sanitation phase.
r22	-20	-50	99	°C/°F(1)	Cabinet temperature set point for the third phase of sanitation.
r23	5	1	99	h	Maximum duration of the first sanitation phase.
r24	10	1	400	min	Duration of ice cream hardening cycle.
r25	25	-50	99	°C/°F(1)	Initial cabinet temperature set point for light-load thawing.
r26	30	-50	99	°C/°F(1)	Initial cabinet temperature set point for medium-load thawing.
r27	35	-50	99	°C/°F(1)	Initial cabinet temperature set point for heavy-load thawing.
r28	10	-50	99	°C/°F(1)	Final cabinet temperature set point for light-load thawing.
r29	12	-50	99	°C/°F(1)	Final cabinet temperature set point for medium-load thawing.
r30	15	-50	99	°C/°F(1)	Final cabinet temperature set point for heavy-load thawing.
r31	3	-50	99	°C/°F(1)	Cabinet temperature set point for post-thawing conservation.
r32	240	1	999	min	Light-load thawing duration.
r33	480	1	999	min	Medium-load thawing duration.
r34	720	1	999	min	Heavy-load thawing duration.
r35	-15	-50	99	°C/°F(1)	Cabinet temperature set point for customized blast chilling.
r36	10	-50	99	°C/°F(1)	Product temperature set point for customized blast chilling.
r37	240	1	999	min	Duration of time controlled customized blast chilling.
r38	5	-50	99	°C/°F(1)	Cabinet temperature set point for conservation after customized blast chilling.
r39	80	-50	99	°C/°F(1)	Maximum cabinet temperature set-point that can be set
R40	-50	-50	99	°C/°F(1)	Minimum cabinet temperature set-point that can be set
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**COOLING REGULATOR (parameters only valid if E12=2 or 3)**
rC0	2	1	15	°C/°F(1)	Parameter rC3 differential.
rC3	5	-50	99	°C/°F(1)	Cabinet temperature set point for blast chilling phase (for proofing cycle).
rC4	1	0	10	°C/°F(1)	Neutral zone relative threshold (cooling) for all proofing phases.
rC5	5	-50	++	°C/°F(1)	Cabinet temperature set point for conservation phase in the retarding proofing cycle
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**HEATING REGULATOR (parameters only valid if E12=2 or 3)**

rH0	2	1	15	°C/°F(1)	Parameter rH3, rH4, rH5, rH10 and rH13 differential.
rH3	20	-50	99	°C/°F(1)	Cabinet temperature set point for re-awakening phase.
rH4	30	-50	99	°C/°F(1)	Cabinet temperature set point for proofing phase.
rH5	25	-50	99	°C/°F(1)	Cabinet temperature set point for holding phase.
rH6	1	0	10	°C/°F(1)	Neutral zone relative threshold (heating) for all proofing phases.
rH7	120	0	999	Min	Blast chilling phase duration (for proofing cycle).
rH8	240	0	999	Min	Re-awakening phase duration.
rH9	180	0	999	Min	Proofing phase duration.
rH10	80	-50	99	°C/°F(1)	Cabinet temperature set point for slow cooking.
rH11	60	-50	99	°C/°F(1)	Product temperature set point for slow cooking.
rH12	60	0	999	Min	Slow cooking duration.
rH13	60	-50	99	°C/°F(1)	Cabinet temperature set point for holding.
rH14	45	1	600	s	Heater cycle time for proofing.
rH15	4	1	10	s	Heater on time for proofing.
rH16	1	0	10	°C/°F(1)	Neutral zone relative threshold for thawing.
rH17	2	1	15	°C/°F(1)	Cabinet set point differential for activating heater during thawing.
rH18	2	1	15	°C/°F(1)	Cabinet set point differential for activating compressor during thawing.
rH19	45	1	600	s	Heater cycle time for thawing.
rH20	4	1	10	s	Heater on time for thawing.
rH21	1	0	10	°C/°F(1)	Neutral zone threshold for the conservation phase
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**HUMIDITY REGULATOR** **(parameters only valid if E12=1)**
rU1	0	-50	99	°C/°F(1)	Cabinet temperature under which humidifying is inhibited.
rU2	60	1	600	s	Cycle time for switching on humidifier for proofing and slow cooking.
rU3	30	1	600	s	Humidifier on time within the rU2 cycle time for generating 100% humidity in the cabinet.
rU4	0	0	1	- - - -	Enable humidifying control during blast chilling phase (for proofing cycle) 0 = no 1 = yes
rU5	60	0	100	%	Pre-set % humidifying for blast chilling (for proofing cycle), if parameter rU4=1.

rU6	60	0	100	%	Pre-set % humidifying during conservation (retarding proofing cycle)
rU7	80	0	100	%	Pre-set % humidifying during awakening
rU8	80	0	100	%	Pre-set % humidifying during proofing
rU9	80	0	100	%	Pre-set % humidifying during holding
rU10	80	0	100	%	Pre-set % humidifying during slow cooking.
rU11	80	0	100	%	Pre-set % humidifying during holding after slow cooking.
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**COMPRESSOR PROTECTION**
C0	0	0	240	min	Minimum time between restoration of power supply after a power failure happening during an operating cycle and compressor switch-on.
C2	3	0	240	min	Minimum time between compressor switch-off and subsequent switch-on.
C3	0	0	240	min	Minimum compressor-on time.
C4	10	0	240	min	Compressor-off time during cabinet probe error ("**CABINET PROBE"** code) happening during conservation after blast chilling and blast-freezing. See also parameters C5 and C9
C5	10	0	240	min	Compressor-on time during cabinet probe error ("**CABINET PROBE"** code) happening during conservation after blast chilling. See also parameter C4.
C6	80	0	199	°C/°F(1)	Condenser temperature above which the condenser overheating alarm is activated ("**COND OVERHEAT**" code).
C7	90	0	199	°C/°F(1)	Condenser temperature above which the compressor locked alarm is activated ("**COMP LOCKED**" code), once the time set for C8 has elapsed.
C8	1	0	15	min	Activation delay of the compressor locked alarm ("**COMP LOCKED**" code) due to threshold C7 exceeded.
C9	30	0	240	min	Compressor-on time during cabinet probe error ("**CABINET PROBE**" code) happening during conservation after blast-freezing. See also parameter C4
C10	5	1	240	s	Compressor switch-on delay (if at least one relay is configured as compressor 2)
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**DEFROSTING**
d0	8	0	99	h	Defrost interval 0 = defrost at intervals is never activated.
d1	1	0	4	- - - -	Type of defrost 0 = electrical (during defrosting the compressor is switched off, the defrost output is activated and the evaporator fan switched off). 1 = hot gas (during defrosting the compressor is switched on, the defrost output is activated and the evaporator fan is switched off). 2 = air (during defrosting the compressor is switched off and the defrost output is activated. The evaporator fan

					is switched on, regardless of the door status, or regardless of the status of the door switch input) 3 = air with the 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).
d2	2	-50	99	°C/°F(1)	Evaporator temperature to end defrosting. See also parameter d3
d3	30	0	99	min	If the evaporator probe is not present (P4=0), it sets the defrost duration. If the evaporator probe is present (P4=1), it sets the maximum defrost duration. See also parameter d2 0 = defrost is never activated.
d4	0	0	1	- - - -	Enable defrost at the start of blast chilling and of blast-freezing 0 = no 1 = yes
d5	30	0	99	min	Defrost delay from the beginning of conservation 0 = defrost will be activated once the time set by d0 has elapsed.
d7	2	0	15	min	Drip time after a defrost, in which the compressor and the evaporator fan are switched off and the defrost output is deactivated.
d15	0	0	99	min	Minimum consecutive compressor-on duration for starting hot gas defrost, if d1 is set to 1
d16	0	0	99	min	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 activate.
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**TEMPERATURE ALARMS**
A1	10	0	99	°C/°F(1)	Cabinet temperature below which the minimum temperature alarm is activated (in relation to the working set point, i.e. “r10–A1” during conservation after blast chilling and “r11–A1” during conservation after blast-freezing; (“**LOW TEMPERATURE**” code). See also parameter A11
A2	1	0	1	- - - -	Enable minimum temperature alarm (“**LOW TEMPERATURE**” code): 0 = no 1 = yes
A4	10	0	99	°C/°F(1)	Cabinet temperature above which the maximum temperature alarm is activated (relating to the working set point, i.e. “r10+A4” during conservation after blast chilling and “r11+A4” during conservation after blast-freezing (“**HIGH TEMPERATURE**” code). See also parameter A11 (4)
A5	1	0	1	- - - -	Enable maximum temperature alarm (“**HIGH TEMPERATURE**” code): 0 = no 1 = yes
A7	15	0	240	min	Temperature alarm delay (“**HIGH TEMPERATURE**” code and “**LOW TEMPERATURE**” code)

A8	15	0	240	min	Maximum temperature alarm delay ("**HIGH TEMPERATURE**" code) from the end of the evaporator fan-off time and from the beginning of conservation.
A10	5	0	240	min	Power failure duration sufficient for the power failure alarm to be saved ("**POWER FAILURE**" code) when this is restored 0 = the alarm will not be signalled
A11	2	1	15	°C/°F(1)	Parameter A1 and A4 differential
A12	5	0	240	s	Duration of buzzer activation on completion of blast chilling and blast-freezing.
A13	60	0	240	s	Duration of buzzer activation for an alarm event
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**EVAPORATOR AND CONDENSER FANS**
F1	-1	-50	99	°C/°F(1)	The evaporator temperature above which the evaporator fan switches off during pre-cooling/blast chilling/blast-freezing/sanitation/ice cream hardening/blast chilling (for proofing cycle). See also parameter F8.
F3	2	0	15	min	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).
F8	2	1	15	°C/°F(1)	Parameter F1 and F17 differential.
F15	15	0	240	s	Evaporator fan delay from when the door is closed, or the door switch input is deactivated.
F17	90	-50	199	°C/°F(1)	Cabinet temperature above which the evaporator fan is switched off during pre-cooling/blast chilling/blast-freezing/sanitation/ice cream hardening/blast chilling (for proofing cycle). See also parameter F8.
F19	20	0	100	%	Evaporator fan minimum speed calibration.
F20	80	0	100	%	Evaporator fan maximum speed calibration.
F21	80	0	100	%	Start-up speed.
F22	5	0	10	s	Start-up time.
F23	5	1	5	- - - -	Fan speed during blast chilling and soft blast-freezing phase.
F24	5	1	5	- - - -	Fan speed during hard blast chilling phase.
F25	5	1	5	- - - -	Fan speed during blast-freezing and ice cream hardening.
F26	5	1	5	- - - -	Fan speed during positive conservation.
F27	5	1	5	- - - -	Fan speed during negative conservation.
F28	5	1	5	- - - -	Fan speed during pre-cooling.
F29	1	1	5	- - - -	Fan speed in first thawing phase.
F30	1	1	5	- - - -	Fan speed in second thawing phase.
F31	1	1	5	- - - -	Fan speed in third thawing phase.
F32	1	1	5	- - - -	Fan speed in fourth thawing phase.

F33	1	1	5	- - - -	Fan speed in fifth thawing phase.
F34	1	1	5	- - - -	Fan speed during conservation after thawing.
F35	5	1	5	- - - -	Fan speed in first sanitation phase (blast chilling).
F36	5	1	5	- - - -	Fan speed in second sanitation phase (holding).
F37	5	1	5	- - - -	Fan speed in third sanitation phase (conservation).
F38	5	1	5	- - - -	Fan speed during customized blast chilling.
F39	5	1	5	- - - -	Fan speed during customized conservation.
F40	5	1	5	- - - -	Fan speed during slow cooking.
F41	5	1	5	- - - -	Fan speed during holding after slow cooking.
F42	5	1	5	- - - -	Fan speed during blast chilling (for proofing cycle)
F43	5	1	5	- - - -	Fan speed during re-awakening.
F44	5	1	5		Fan speed during proofing.
F45	5	1	5		Fan speed during conservation (for proofing cycle)
F46	15	0	99	°C/°F(1)	Condenser temperature above which the condenser fan switches on.
F47	30	0	240	s	Condenser fan switch-off delay from when the compressor is switched off (only if the condenser probe is not present).
F48	---	0	1	0	Condenser fan status during defrosting. 0 = off 1 = on
F49	0	0	1	---	Fan operating mode during conservation 0 = parallel to the compressor 1 = always ON
F50	0	0	1	---	Fan operating mode during slow cooking 0 = always ON 1 = ON if heating elements are ON, with ON-OFF cycles if heating elements are OFF
F51	180	0	999	s	Fan OFF time during heating when operating with F50 = 1
F52	60	0	999	s	Fan ON time during heating when operating with F50 = 1
F53	1	1	5	---	Minimum fan speed that can be set for all cycles except slow cooking NB: check that the value set is consistent with parameters from F23 to F45
F54	1	1	5	---	Minimum fan speed that can be set for slow cooking NB: check that the value set is consistent with parameters from F23 to F45
F55	20	0	100	%	evaporator fan speed 1 with E16 = 2 (control through inverter)

F56	40	0	100	%	evaporator fan speed 2 with E16 = 2 (control through inverter)
F57	60	0	100	%	evaporator fan speed 3 with E16 = 2 (control through inverter)
F58	80	0	100	%	evaporator fan speed 4 with E16 = 2 (control through inverter)
F59	100	0	100	%	evaporator fan speed 5 with E16 = 2 (control through inverter)
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**DIGITAL INPUTS**
i0	2	0	2	- - - -	Effect caused by the door opening, or when the door switch input is activated. 0 = no effect and no signal 1 = the compressor, evaporator fan, thawing heater, heater and humidifier are 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 = 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.
i1	0	0	1	- - - -	Door switch input polarity 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)
i2	5	-1	120	min	Door-open time for door-open alarm record; -1 = alarm not signalled.
i5	1	0	1	- - - -	Enable high pressure input 0 = no 1 = yes
i6	0	0	1	- - - -	High pressure input polarity 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)
i7	5	-1	240	s	High-pressure alarm signal delay -1 = alarm not signalled
i8	1	0	1	- - - -	Enable low pressure input 0 = no 1 = yes
i9	0	0	1	- - - -	Low pressure input polarity 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)
i10	5	-1	240	s	Low-pressure alarm signal delay -1 = alarm not signalled

i11	0	0	1	- - - -	Thermal switch input polarity 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)
i12	5	-1	240	s	Thermal switch alarm signal delay -1 = alarm not signalled
i13	-	-	-	- - - -	unused
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**DIGITAL OUTPUTS**
u01c	1	0	12	- - - -	Function managed by output K1 0. Unused 1. Compressor 1 2. Compressor 2 3. Defrost 4. Evaporator fan 5. Condenser fan 6. Door heater 7. Thawing heater 8. Alarm 9. Pump down valve 10. Needle probe heater 11. UV lamp 12. Cabinet light 13. Cabinet heater (only for relays from u10c to u13c) 14. Steam Generator (only for relays from da u10c to u13c) 15. Steam injection (only for relays from u10c to u13c)
u02c	3	0	12	- - - -	Function managed by output K2 Same settings as specified under parameter u01c
u03c	4	0	12	- - - -	Function managed by output K3 Same settings as specified under parameter u01c
u04c	5	0	12	- - - -	Function managed by output K4 Same settings as specified under parameter u01c
u05c	6	0	12	- - - -	Function managed by output K5 Same settings as specified under parameter u01c
u06c	7	0	12	- - - -	Function managed by output K6 Same settings as specified under parameter u01c
u07c	8	0	12	- - - -	Function managed by output K7 Same settings as specified under parameter u01c
u08c	9	0	12	- - - -	Function managed by output K8 Same settings as specified under parameter u01c
u09c	10	0	12	- - - -	Function managed by output K9 Same settings as specified under parameter u01c
u10c	13	0	15	- - - -	Function managed by output K10 (if the expansion is present) Same settings as specified under parameter u01c
u11c	14	0	15	- - - -	Function managed by output K11 (if the expansion is present) Same settings as specified under parameter u01c

u12c	15	0	15	- - - -	Function managed by output K12 (if the expansion is present) Same settings as specified under parameter u01c
u13c	0	0	15	- - - -	Function managed by output K13 (if the expansion is present) Same settings as specified under parameter u01c
u5	2	-50	99	°C/°F(1)	Cabinet temperature over which the door heaters are switched off
u6	5	1	240	min	Time the UV lamp is on for the sterilisation cycle
u7	40	-50	199	°C/°F(1)	Temperature to end needle probe heating. See also parameter u8
u8	2	0	240	min	Maximum duration of needle probe heating. See also parameter u7 0 = needle probe heating is disabled.
u9	-	-	-	- - - -	unused
u11	0	0	1	- - - -	Enable evaporator ventilation during sterilisation 0=no 1=yes
u12	10	0	999	s	Compressor switch-off delay from deactivation of the pump down valve (pump down being switched off)
u13	25	1	99	m	Drying duration
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**SERIAL COMMUNICATION**
L1	5	1	240	min	Data recording interval during the main cycles. The interval is the same both for the internal data-logger and for the connectivity devices
LA	247	1	247	- - - -	device address
Lb	3	0	3	- - - -	baud rate (the parameter is relevant only if bLE = 0) 0 = 2,400 Bd 1 = 4,800 Bd 2 = 9,600 Bd 3 = 19,200 Bb
LP	2	0	2	- - - -	parity 0 = none 1 = odd 2 = even
PA1	426	-99	999	- - - -	EPoCA level 1 password
PA2	824	-99	999	- - - -	EPoCA level 2 password

bLE	1	0	99	- - - -	Serial port connectivity configuration 0 = free for MODBUS RTU 1-99= EPoCA local network address (in this case the baud rate is automatically configured to 19,200 baud irrespective of the Lb value) **NB**: if connectivity comes from EVlinking Wi-Fi, the only value that can be set is 1
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**MISCELLANEOUS**
E7	0	0	1	- - - -	Activate “lock keypad” function 0 = function not enabled 1 = automatic with temporary effect (60s time lapse from the time the key was pressed while a cycle is in progress, the keypad locks automatically).
E8	60	30	600	s	Time-out for keypad lock
E9	1	0	1	- - - -	Display EVCO splash screen when power is restored 0 = no 1 = yes
E10	0	0	1	- - - -	Humidifying/steam generator heater management mode 0 = output is always active in the cycles for which humidifying is required 1 = output is active until reaching the cabinet setpoint of the cycle in progress for which humidifying is required. This function will be reactivated when the temperature drops below the setpoint by at least 5°C.
E12	0	0	3	- - - -	Enable expansion module functions 0 = no 1 = only slow cooking 2 = only retarding proofing 3 = slow cooking + retarding proofing **NB:** when changing this parameter, the device will be automatically restarted.
E13	0	0	1	- - - -	Machine type 0 = Home “blast chiller” 1 = Home “multifunction” **NB:** when changing this parameter, the device will be automatically restarted.
E14	0	1	0	- - - -	Operating mode when needle probe insertion test fails 0 = time-controlled 1 = needle probe
E15	0	1	0	- - - -	Save modified OEM recipes 0 = in the user recipe book 1 = in the user recipe book + overwrite OEM recipe

E16	0	0	2	- - - -	Ventilation mode 0 = "on/off" single-speed 1 = phase cutting using the EVDFAN1 module 2 = modulating with inversion of the fan direction connecting an inverter EVCO via RS-485 serial port
E17	0	0	1	- - - -	type of sterilization 0 = UV lamp 1 = ionizer
E18	0	0	2	- - - -	ionizer state transition from cycle to cold storage 0 = keep previous status 1 = off 2 = on
E19	60	0	240	min	ionizer operation time-out in cold storage
PAR.	**DEFAULT**	**MIN.**	**MAX.**	**U.M.**	**EVCO INVERTER**(2)
S202	30	2	2000	ds (s/10)	acceleration ramp duration
S203	50	2	2000	ds (s/10)	deceleration ramp duration
S204	1500	S205(3)	3000	RPM	maximum motor speed
S205	300	150	S204(3)	RPM	minimum motor speed
S206	0	0	1	---	motor rotation direction 0= clockwise 1= anticlockwise
S403	50	0	600	ds (s/10)	inverter communication alarm time-out
S501(5)	29(4)	1	50(4)	dA (A/10)	nominal current
S502(5)	230	50	400	V	nominal voltage
S503(5)	50	0	100	Hz	nominal frequency
S504(5)	2	1	8	---	number of pole pairs
S506(5)	1390(4)	1	6000	RPM	nominal motor revolutions
S508)	81	1	100	---	nominal power factor
S509	5	0	25	%	overvoltage percentage applied at motor start-up (motor boost)
S511	50	0	100	%	motor overload
S512	30(4)	0	60	s	maximum motor overload time
S529	5	5	16	kHz	PWM carrier frequency

Notes

(1) the unit of measurement depends on parameter P2

(2) For the complete list of the inverter parameters, see the specific documentation attached to the inverter in use. Except for S403, all parameters with their admitted intervals and default values are detected once the inverter is turned on.

(3) The upper limit of the minimum motor speed depends on the value currently set for S204; similarly, the lower limit of the maximum motor speed depends on the value currently set for S205: for example, the minimum motor speed (parameter S205) cannot be set at a value exceeding the maximum motor speed current value (parameter S204).

(4) The values can vary according to the inverter model mounted; the values indicated above refer to the inverter Compact with 0,75 KW power and are provided for reference purposes only.

(5) Parameter depends on the motor rating label data.

16 ALARMS

16.1 Alarms

The table below lists the various alarms.

Code	Meaning
RTC	Clock error. To correct - Re-set the date and time. Main consequences - The device will not memorise the date and time an HACCP alarm happened. - The alarm output will be activated.
CABINET PROBE	Cabinet probe error. To correct - Check the parameter P0 value. - Check that the probe is undamaged. - Check the device-probe connection. - Check the cabinet temperature. Main consequences - If the error happens during stand-by, it will not be possible to set or start any operating cycle. - If the error happens during blast chilling or blast-freezing, the cycle will continue with the compressor in continuous mode. - If the error happens during conservation, the compressor will operate according to parameters C4 and C5 or C9. - If the error happens during a proofing, slow cooking or 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. To correct: - The same as for the cabinet probe error but with reference to the evaporator probe. Main consequences - 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. To correct - The same as for the cabinet probe error but with reference to the condenser probe. Main consequences - 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 SENSOR 1	Needle probe/sensor 1 error. To correct - The same as for the cabinet probe error but with reference to needle probe 1. Main consequences if parameter P3 is set to 1 (single probe) - If the error happens during stand-by, the temperature controlled cycles will be started up as time-controlled. - If the error happens during temperature controlled blast chilling, blast chilling will last for the time set by parameter r1 - If the error happens during temperature controlled blast-freezing, blast-freezing will last for the time set by parameter r2 - If the error happens during needle probe heating, the heating will be interrupted. - The alarm output will be activated. Main consequences if parameter P3 is set to 2 or 3 (multineedle or multi-sensor probes) - The device will not use the probe/sensor showing the error but the other available probes or sensors will be used.
NEEDLE PROBE SENSOR 2	Needle probe/sensor 2 error. To correct - The same as for the cabinet probe error but with reference to needle probe 2. Main consequences - The device will not use needle probe 2.
NEEDLE PROBE SENSOR 3	Needle probe/sensor 3 error. To correct - The same as for the cabinet probe error but with reference to needle probe 3. Main consequences - The device will not use needle probe 3.
THERMAL SWITCH	Thermal switch alarm To correct - Check the state of the thermal switch input. - Check the value of parameter i11. Main consequences - The cycle in progress will be interrupted - The alarm output will be activated.

HIGH PRESSURE SWITCH	High pressure alarm. To correct - Check the state of the high pressure input. - Check the value of parameter i6. Main consequences - If the cycle underway requires use of the compressor, the cycle will be interrupted. - The alarm output will be activated.
LOW PRESSURE SWITCH	Low pressure alarm. To correct: - Check the state of the low pressure input. - Check the value of parameter i9. Main consequences - If the cycle underway requires use of the compressor, the cycle will be interrupted. - The alarm output will be activated.
DOOR OPEN	Door open alarm. To correct - Check the door status. - Check the value of parameters i0 and i1. Main consequences - The effect set by parameter i0. - The alarm output will be activated.
HIGH TEMPERATURE	Maximum temperature alarm (HACCP alarm). To correct - Check the cabinet temperature. - Check the value of parameters A4 and A5. Main consequences - The device will memorise the alarm. - The alarm output will be activated.
LOW TEMPERATURE	Minimum temperature alarm (HACCP alarm). To correct - Check the cabinet temperature. - Check the value of parameters A1 and A2. Main consequences - The device will memorise the alarm. - The alarm output will be activated.
CYCLE DURATION	Alarm indicating that temperature controlled blast chilling or blast-freezing has not been completed within the maximum duration (HACCP alarm). To correct - Check the value of parameters r5 and r6. Main consequences - The device will memorise the alarm. - The alarm output will be activated.

BOARD COMMUNICATIONS	User interface-control module communication error. To correct - Check the user interface-control module connection. Main consequences - Any cycle underway will be terminated and it will not be possible to start one up.
BOARD COMPATIBILITY	User interface-control module compatibility error. To correct - Check that the user interface and the control module are compatible. Main consequences - Any cycle underway will be terminated and it will not be possible to start one up.
NEEDLE PROBE	Needle probe alarm (all the needle probe sensors enabled are in alarm status) To correct - The same as for the cabinet probe error but with reference to all the needle probes. Main consequences - Any temperature controlled cycle will be interrupted
POWER FAILURE	Power failure alarm (HACCP alarm). To correct - Check the device-power supply connection. Main consequences: - The device will memorise the alarm. - Any cycle underway will resume when power is restored. - The alarm output will be activated.
SANITATION PROBE INSERTION	Sanitation alarm. To correct - Check that the needle probe has been correctly inserted and check the value of parameters r17 and r18. Main consequences - The sanitation cycle will be interrupted.
SANITATION DURATION	Alarm indicating that sanitation has not been completed within the maximum duration (HACCP alarm). To correct - Check the value of parameter r23 Main consequences - The device will memorise the alarm. - The cycle underway will be interrupted. - The alarm output will be activated.
CONDENSER OVERHEAT	Condenser overheat alarm. To correct - Check the condenser temperature. - Check the value of parameter C6. Main consequences - The condenser fan will be switched on. - The alarm output will be activated.

COMPRESSOR LOCKED	Compressor locked alarm. To correct - Check the condenser temperature - Check the value of parameter C7 - Disconnect the device from the power supply and clean the condenser. Main consequences - If the error happens during “stand-by”, it will not be possible to select or start up an operating cycle. - If the error happens during an operating cycle, the cycle will be interrupted. - The alarm output will be activated.
NEEDLE PROBE INSERTION	Needle probe not inserted alarm. To correct - Check that the needle probes have been correctly inserted and check the value of parameters r17 and r18. Main consequences - The temperature controlled cycle in progress will be converted to a time controlled cycle.
EXPANSION COMMUNICATIONS	User interface-expansion module communication error. To correct - Check the user interface-expansion module connection. Main consequences - Any proofing or slow cooking cycle underway will be terminated and it will not be possible to start one up.
EXPANSION COMPATIBILITY	User interface–expansion module compatibility error. To correct - Check the user interface and expansion module are compatible. Main consequences - Any cycle underway will be terminated and it will not be possible to start one up.
INVERTER COMMUNICATION	Inverter communication alarm To correct - check that wiring is correct and there are no damaged wires - check that the inverter is properly powered
INVERTER SYNCHRONIZATION	Vcolor and inverter parameter synchronization alarm To correct - check the communication between the Vcolor and the inverter - if the problem persists when correct communication is established between the Vcolor and the inverter, please contact the EVCO service
INVERTER UNDERVOLTAGE	Inverter undervoltage alarm To correct - check the motor features - check that the inverter is properly powered
INVERTER OVERVOLTAGE	Inverter overvoltage alarm To correct - check the motor features - check that the inverter is properly powered

INVERTER OVERLOAD	Inverter overload alarm To correct - check the motor features - check the wiring
INVERTER OVERCURRENT	Inverter overcurrent alarm To correct - check the motor features - check the wiring
INVERTER COOLER OVERHEATING	Inverter cooler overheating alarm To correct - check that the inverter is properly powered -- check that the inverter is properly aerated

16.2 HACCP alarms

To access the HACCP alarm area, press area HACCP in the Home screen. The screen below will be displayed.

The following HACCP alarms are listed.

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

17 ACCESSORIES

17.1 Multi-functional module

EVC20P52N9XXX10

The module makes it possible to add to the controller's potential functions, enabling special cycles to be managed with control of heating and steam generation and injection.

17.2 EVCO inverters

They allow a modulating control of asynchronous motors.

Compact series: EI750M2C04O0VXX/EI1K5M2C04O0VXX/EI2K2M2C04O0VXX/EI2K3M2C04O0VXX

Single-phase inverters with 0,75/ 1,5/ 2,2/ 2,3 KW power @ 230 VAC.

Slim Power series: EI550M2L02TXVXX

Single-phase inverter with up to 550 W power @ 230 VAC.

Slim series: EI250M2S02O0

Single-phase inverter with up to 250 W power @ 230 VAC.

17.3 Phase cutting speed regulator for single-phase fans

EVDFAN1

The regulator can vary the evaporator fan speed, to manage the blast chilling intensity.

The maximum operating current is 5 A.

17.4 EVlinking Wi-Fi RS485 module

EVIF25SWX

Through the RS-485 communications port, the module provides the controller with Wi-Fi connectivity which enables remote management and monitoring from the Internet using the EPoCA cloud system or connection to a third-party MODBUS TCP system.

17.5 Non-optoisolated RS-485/USB serial interface

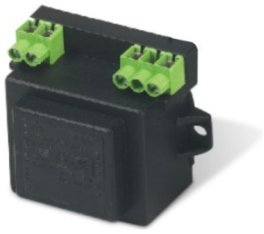
EVIF20SUXI

The interface enables the controller to be connected to the Parameters Manager set-up software system.

17.6 230/12 VAC 20 VA safety transformer

ECTSFD004

The transformer can power the controller user interface.



17.7 USB plug for panel installation

0812000002

This plug makes the controller's USB port more accessible.

To connect the plug to the USB port, connecting cable 0810500018 or 0810500020 must be used (to be ordered separately).

17.8 Connecting cables

0810500018/0810500020

These cables are used to connect the USB plug for panel installation 0812000002 to the controller's USB port.

Cable 0810500018 is 2 m long; cable 0810500020 is 0.5 m long.

17.9 4GB USB flash drive

EVUSB4096M

This flash drive makes it possible to upload and download the controller configuration and the customized cycles saved by the user. HACCP data can also be exported in CSV format.

18 TECHNICAL SPECIFICATIONS

18.1 Technical specifications

Purpose of the control device	Function controller.		
Construction of the control device	Built-in electronic device.		
Container	user interface		control module
	Open frame board behind glass.		Open frame board.
Category of heat and fire resistance	D.		
Measurements	M user interface (horizontal format)	L user interface (horizontal format)	control module
	Flush installation: 166,0 x 118,0 x 35,0 mm (6,535 x 4,645 x 1,377 in; L x H x D) Semi-recessed installation: 145,1 x 97,1 x 32,0 mm (5.712 x 3.822 x 1.259 in; L x H x D)	Flush installation: 216,0 x 156,0 x 50,0 mm (8,503 x 6,141 x 1,968 in; L x H x D). Semi-recessed installation: 192,9 x 131,9 x 47,0 mm (7.594 x 5.192 x 1.850 in; L x H x D)	166.0 x 116.0 x 44.0 mm (6.535 x 4.566 x 1.732 in; L x H x D).
Mounting methods for the control device	user interface		control module
	flush with the panel from behind with threaded studs (not provided) to hold it in place or semi-recessed from the front of the panel using the spring clips		On a flat surface with spacers.
Degree of protection	user interface		control module
	IP65 (front).		IP00.
Connection methodjgv y96	user interface		control module
	Plug-in screw terminal blocks for wires up to 1.5 mm², type A female USB connector.		Plug-in screw terminal blocks for wires up to 2.5 mm².

	Maximum permitted length for connecting cablesy - user-interface-control module connection: 10 m (32.8 ft) - power supply: 10 m (32.8 ft) - analogue inputs: 10 m (32.8 ft) - digital inputs: 10 m (32.8 ft) - analogue outputs: 1 m (3.28 ft) - digital outputs: 100 m (328 ft) - RS-485 MODBUS port: 1,000 m (3,280 ft) - USB port: 1 m (3.28 ft).	
Operating temperature	From 0 to 55 °C (from 32 to 131 °F)	
Storage temperature	From -10 to 70 °C (from 14 to 158 °F)	
Operating humidity	Relative humidity without condensate from 10 to 90%.	
Pollution status of the control device	2.	
Environmental standards	- RoHS 2011/65/EC - WEEE 2012/19/EU - REACH (EC) Regulation no. 1907/2006.	
EMC standards	- EN 60730-1 - IEC 60730-1.	
Power supply	user interface	control module
	Vcolor 869M (5"): powered by the control module. Vcolor 869L (7"): powered by an external transformer 12 VAC (±15%), 50/60 Hz (±3 Hz), max. 10 VA.	115... 230 VAC (±15%), 50/60 Hz (±3 Hz), 10 VA max.
Rated impulse-withstand voltage	4 KV.	
Over-voltage category	III.	
Software class and structure	A.	
Clock	Built-in (with secondary lithium battery).	
	Clock drift: ≤ 60 s/month at 25 °C (77 °F).	
	Clock battery autonomy in the absence of a power supply: > 6 months at 25 °C (77 °F).	
	Clock battery charging time: 24 h (the battery is charged by the power supply of the device).	
Analogue inputs	6 for PTC or NTC probes (cabinet probe, needle probe with up to 3 sensors, evaporator probe and condenser probe).	
	PTC probes Sensor type: KTY 81-121 (990 Ω @ 25 °C, 77 °F). Measurement field: from -50 to 150 °C (from -58 to 302 °F). Resolution: 1 °C (1 °F).	

	NTC probes Sensor type: ß3435 (10 K□Ω @ 25 °C, 77 °F). Measurement field: from -40 to 105 °C (from -40 to 221 °F) Resolution: 1 °C (1 °F).
Digital inputs	4, dry contact (door switch, compressor thermal switch, low and high pressure switch).
	Dry contact Contact type: 5 VDC, 2 mA. Power feed: none.
Analogue outputs	1 for PWM signal (for phase cutting speed regulator for single-phase EVDFAN1 fans).
Digital outputs	9, electro-mechanical relays The maximum permitted current on loads 3 and 4 is 10 A, on load K1 is 20 A (see the electrical circuit diagram). The relays do not manage LED and fluorescent lamps
	Compressor relay: 30 A SPST res. @ 250 VAC.
	Defrost relay: 8 A SPST res. @ 250 VAC.
	Evaporator fan relay: 8 A SPST res. @ 250 VAC.
	Condenser fan relay: 8 A SPST res. @ 250 VAC.
	Door heater relay: 8 A SPDT res. @ 250 VAC.
	Door heater relay: 16 A SPST res. @ 250 VAC.
	Auxiliary relay 1: 16 A SPST res. @ 250 VAC.
	Auxiliary relay 2: 8 A SPST res. @ 250 VAC.
	Auxiliary relay 3: 8 A SPST res. @ 250 VAC.
Type 1 or Type 2 Actions	Type 1.
Additional features of Type 1 or Type 2 actions	C.
Displays	7 or 5-inch capacitive TFT touch-screen graphic display, 65K colours, 800 x 480 pixel resolution. The presence of point defects on the display falls within the tolerance limits as provided by applicable standards.
Alarm buzzer	Built-in.
Communications ports	- 1 RS-485 MODBUS port - 1 USB port

Vcolor 869/879

Controller for blast chillers

with customizable graphical skin

Installer manual ver. 4.0

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Code 144VC869E404

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