QUICK GUIDE

For the daily use

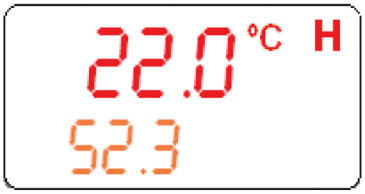
HOW TO SELECT A CYCLE

Push the to move among the cycles CY1 1, CY2 2, CY3 3, CY4 4 and the holding cycle H.

The 5 programs have the default values shown in the diagrams next page.

1. CY1: Fast chilling and conservation. (Hard + soft chilling and holding)
2. CY2: Chilling and fast freezing. (Hard + soft chilling, freezing and holding)
3. CY3: Fast freezing. (Fast freezing and holding)
4. CY4: Fast freezing with alarm and stop. (Only fast freezing)
5. H: Hold mode function. (Hard chill or freezing)
6. dEF: For starting a manual defrost.

How to display the holding SET point.
While the Holding cycle is running (H-icon lighted), push the SET key.
The Holding set point is displayed on the upper display and the SETH labels is displayed on the bottom display.

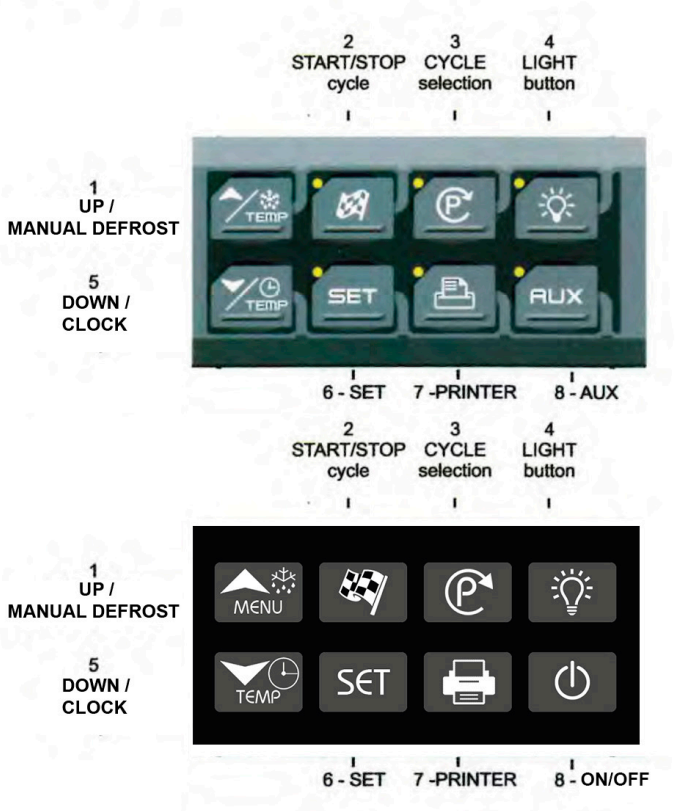


How to modify the holding SET point.
While the SETH is displayed, hold the SET key pressed until the SETH label starts flashing.
Use the arrow keys to modify the value and press the SET key to confirm.
To confirm and exit, push the SET key again.

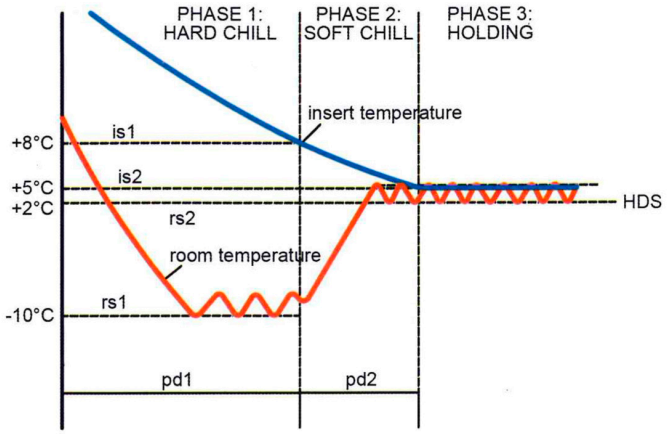
How to start a cycle.
Push the key and the selected cycle starts.
The yellow display is switched on.
Compressor is delayed by 3 min.

How to pause a cycle.
Push the key and the compressor and fan will stop.
Stb will flash in the display during the pause.
Push the key to restart the cycle from the point of interruption.
In any case the cycle automatically restarts after the PAU time. (See manual)

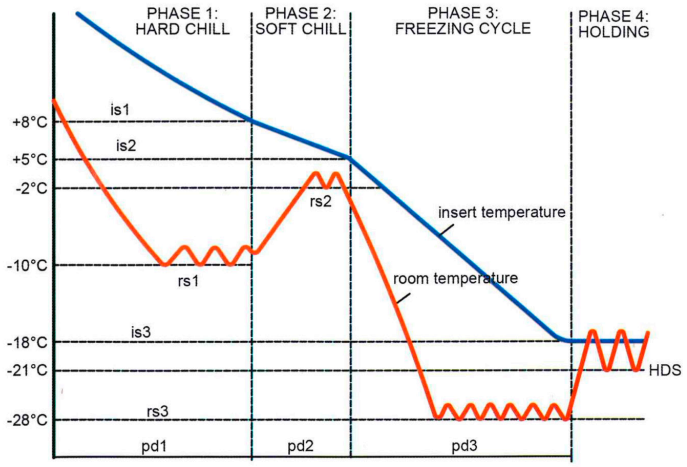
How to stop a cycle.
Hold the key pressed untill the yellow display switch off and the cycle is stopped.



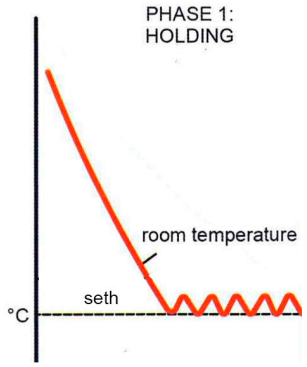
1 CY1: Hard chill + soft chill + holding



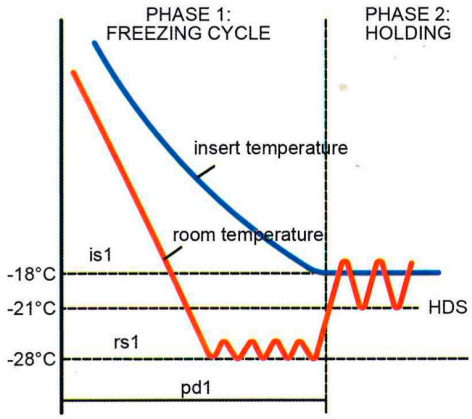
2 CY2: Hard chill + soft chill + freezing + holding



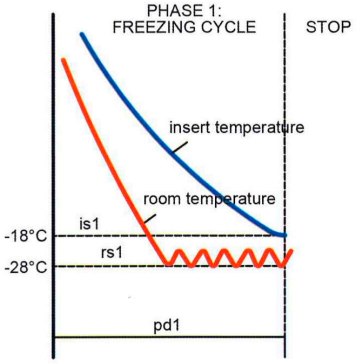
H H: Holding mode

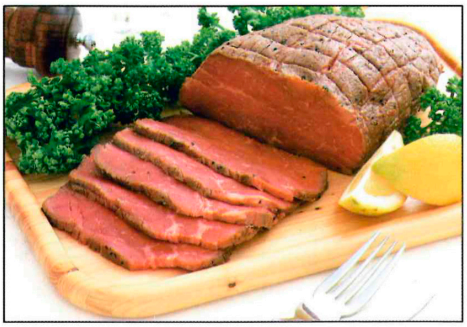


3 CY3: Freezing cycle + holding



4 CY4: Freezing cycle then stop

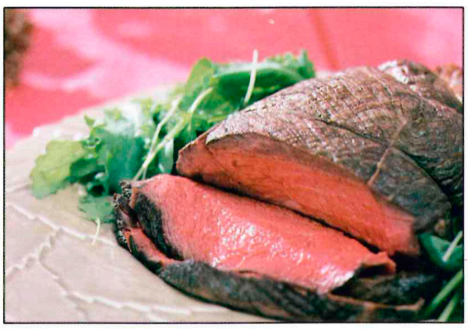




Blast Chillers
+70 °C to +3 °C

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.

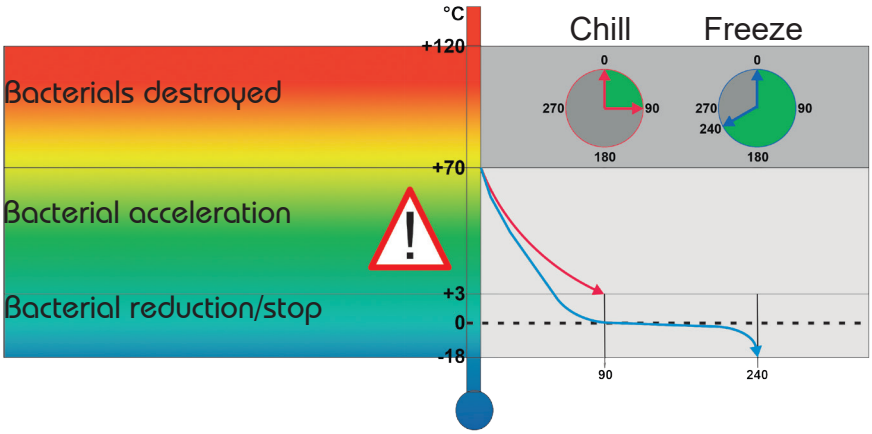


Blast Freezers
+70 °C to -18 °C

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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