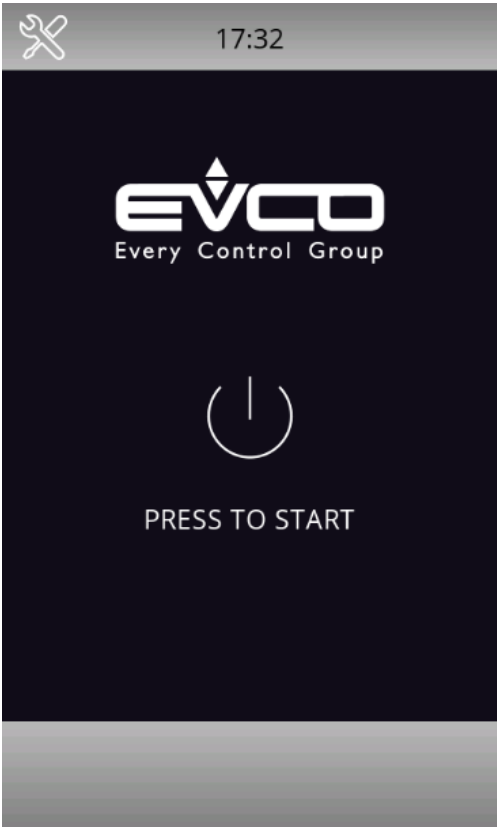


QUICK GUIDE

For the daily use



SWITCH-ON

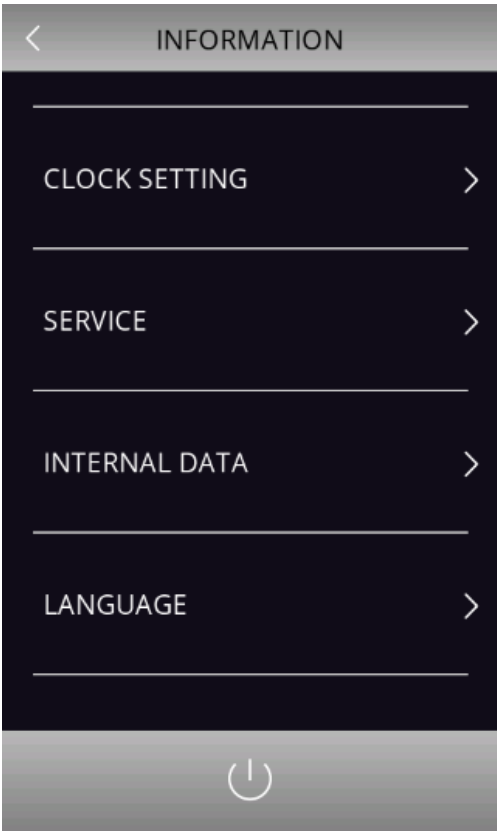


Press the center of the screen to activate.

SET TIME AND LANGUAGE



Press the tool icon.



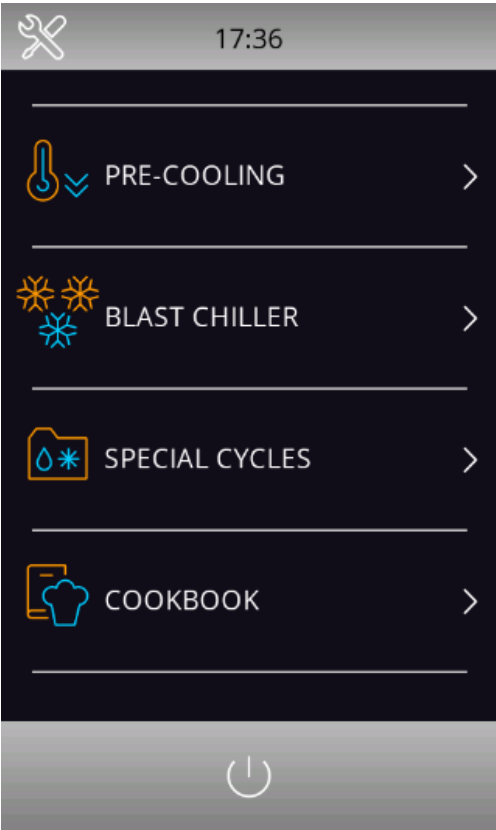
Back to main menu.

Set the clock.

Select language.

Stand-by.

HOME SCREEN



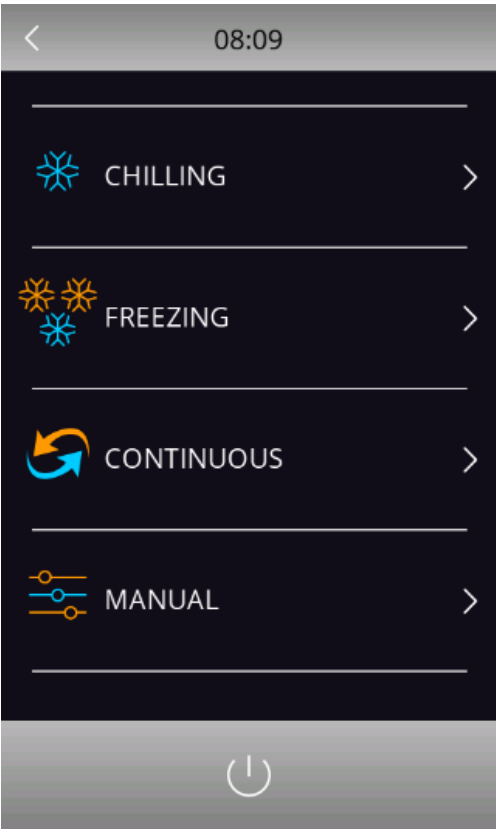
Pre-cooling of the cabinet.

Select Blast Chiller menu.

Special function, see Controller manual.

Special function, see Controller manual.

BLAST CHILLER / FREEZER



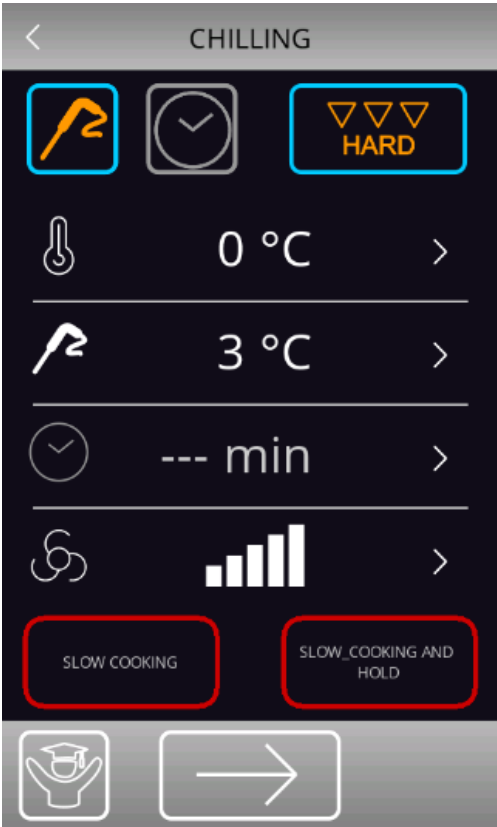
Select Blast Chilling.

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.

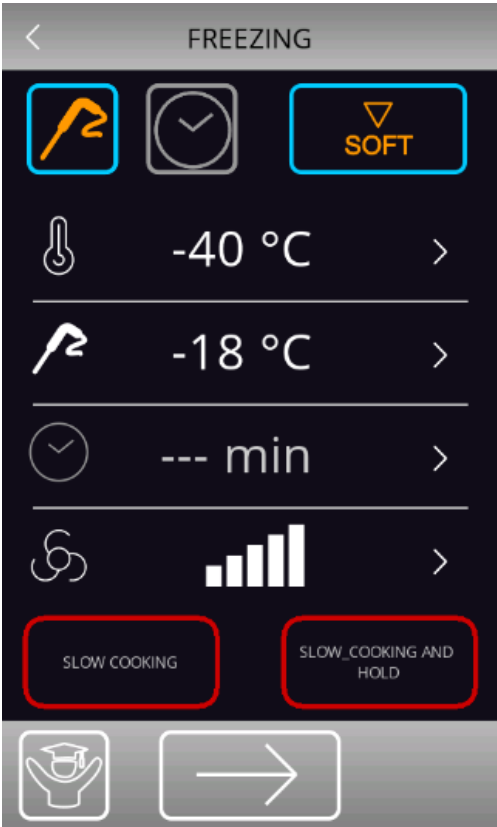


Soft Chilling, no negative temperatures used during this cycle, preventing crystallations.



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 using Soft Chilling for 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 minutes.
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 minutes.
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.

Bacteria in general

