Instructions for use

KitchenAid

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- **WARNING:** to avoid a hazard due to instability, positioning or fixing of the appliance must be done in accordance with the manufacturer instructions.
- **WARNING:** keep the appliance ventilation openings clear of obstruction.
- **WARNING:** do not damage the appliance refrigerant circuit pipes.
- **WARNING:** Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.
- **WARNING:** Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.

Information: This appliance does not contain CFCs. The refrigerant circuit contains R404a (see the rating plate inside the appliance).

- This product may contain Fluorinated Greenhouse Gases covered by the Kyoto Protocol; the refrigerant gas is inside a hermetically sealed system. Refrigerant gas: R404a has a Global Warming Potential of (GWP) 3210.
- C-Pentane is used as blowing agent in the insulation foam and it is a flammable gas. Pay special attention during disposal operations.
- This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children without supervision.
- To avoid the risk of children becoming trapped and suffocating, do not allow them to play or hide inside the appliance.
- It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by means of an accessible multi-pole switch installed upstream of the socket in conformity with national safety standards.
- Plug the appliance into a grounding socket: the appliance must be correctly connected to an approved earthing system.
- Do not use single/multi adapters or extension cords.
- During installation, make sure the appliance does not damage the power cable.
- Do not pull the aplliance power cable
- The appliance must be handled and installed by two or more persons.
- Installation and maintenance including replacement of the supply cord must be carried out by the manufacturer or a qualified technician, in compliance with the manufacturer's instructions and the local safety regulations in force. In order to avoid a hazard do not repair or replace any part of the appliance including the supply cord, unless specifically stated in the user manual.

Safeguarding the environment

1. Packing
The packing material is 100% recyclable and bears the recycling symbol ♺. For disposal, comply with the local regulations. Keep the packing materials (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are a potential source of danger.

2. Scrapping/Disposal
The appliance is manufactured using recyclable material.
This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring the correct disposal of this appliance, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol on the appliance, or on the accompanying documents, indicates that this appliance should not be treated as domestic waste but must be taken to a special collection centre for the recycling of electrical and electronic equipment.
When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves so that children cannot easily climb inside and become trapped.
Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children.
For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased the appliance.

Declaration of conformity CE
- This appliance has been designed for preserving food and is manufactured in compliance with Regulation (CE) No. 1935/2004.
- This appliance has been designed, manufactured and marketed in compliance with:
  - safety objectives of the “Low Voltage” Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments); and also integrated with the safety priciples of the "machinery" DIRECTIVE 2006/42/EC OF THE EUROPEAN PARLAMENT AND OF THE COUNCIL of 17 may 2006
  - the protection requirements of Directive “EMC” 2004/108/EC.
- The appliance has a noise emission which does not exceed 70 dB(A)

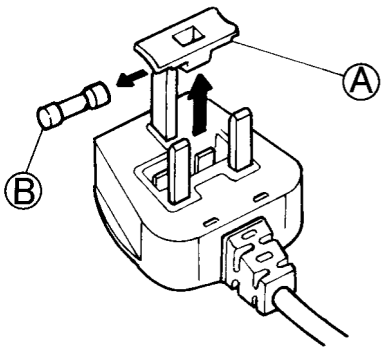
Electrical connection for Great Britain and Ireland only

Warning - this appliance must be earthed
Fuse replacement If the mains lead of this appliance is fitted with a BS 1363A 13amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:
1. Remove the fuse cover (**A**) and fuse (**B**).
2. Fit replacement 13A fuse into fuse cover.
3. Refit both into plug.

Important:
The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted.
Correct replacement are identified by the colour insert or the colour embossed in words on the base of the plug.
Replacement fuse covers are available from your local electrical store.

For the Republic of Ireland only
The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type.

Socket outlet / plug (valid for both countries)
If the fitted plug is not suitable for your socket outlet, please contact After-sales Service for further instruction. Please do not attempt to change plug yourself. This procedure needs to be carried out by a qualified technician in compliance with the manufactures instructions and current standard safety regulations.



Energy-saving tips

- Install the appliance in a dry, well ventilated room far away from any heat source (e.g. radiator, cooker, etc.) and in a place not exposed directly to the sun. If required, use an insulating plate.
- To guarantee adequate ventilation follow installation instructions.

Before using the appliance

To ensure best use of your appliance, carefully read the operating instructions which contain a description of the product and useful advice. Keep these instructions for future reference.

1. After unpacking the appliance, make sure it is not damaged and that the door closes properly. Any damage must be reported to the dealer within 24 hours of delivery of the appliance.
2. Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.
3. Clean the inside of the appliance before using it.
4. This product is a "blast chiller" not a food conservator, as a consequence, then, cannot be used for food conservation. After the selected program is over, food must be taken and put in a fridge or freezer.

Precautions and general recommendations

INSTALLATION

- Be careful not to damage the floors (e.g. parquet) when moving the appliance.
- Install and level the appliance on a floor strong enough to take its weight and in a place suitable for its size and use.
- The appliance is arranged for operation in places where the temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatie Class	Amb. temperature (°C)	Relative humidity (%)
3	25	60
4	30	55
5	40	40

- Make sure the voltage specified on the rating plate corresponds to that of your home.

SAFE USE

- Do not store or use petrol, flammable liquids or gas in the vicinity of this or other electrical appliances. The fumes can cause fires or explosions.
- Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.
- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect it from the power supply.
- Do not store glass containers with liquids in the freezer compartment since they may break.
- Avoid storing unwrapped food in direct contact with internal surfaces of the freezer compartment.
- Do not directly touch internal walls or frozen food when taking it out the freezer or, if you need to open the door in the middle of the process, because this could cause burns.

The Manufacturer declines any liability for injury to persons or animals or damage to property if the above advice and precautions are not respected.

Foreword

The blast chiller is an appliance derived from the professional sector intended for food blast chilling, rapid freezing and rapid cooling of beverages.
The products, cooked and rapidly cooled with the blast chiller, retain their original high quality for 5/7 days while rapidly frozen food, once defrosted, do not collapse and maintain their consistency and their original flavor.

Use

IMPORTANT INFORMATION FOR THE USER
Important! Do not block the lower air intake of the blast chiller; the appliance may overheat and become damaged.

BEFORE USING THE BLAST CHILLER
We provide below some ideas for using the blast chiller at best.

Preliminary cleaning of the cell
Before starting up the machine again, remove the protective film from the internal and external surfaces. Carefully clean inside the cell using a soft cloth and a mild detergent.
It is recommended not to use wire sponges, scrapers or abrasive, acidic or aggressive substances that could irreparably damage the stainless steel surfaces (fig. 1).
After cleaning, rinse thoroughly making sure to have first closed, with the plug provided, the drain on the bottom of the internal cell. Collect water with a sponge.

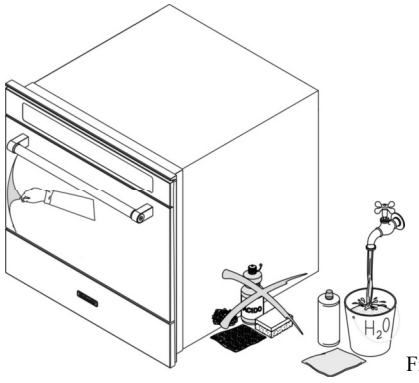


Fig. 1

Positioning of the grid with "core probe" support
The grid with "core probe" support must be placed at the center of the cell so
that the probe, once put back after use, remains in the correct position. (fig. 2)

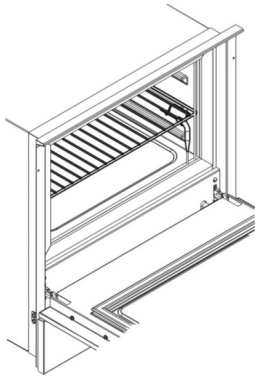


Fig. 2

NOTIONS ON POSSIBLE OPERATION MODES

Operation with “core probe”
The core probe is a device that is housed on a grid included in the supply and serves for detecting the temperature at the center of the products to be cooled or frozen rapidly.
When the sensor detects that the temperature at the center of the product has reached a temperature of + 3°C (rapid blasting) or -18°C (rapid freezing), the blast chiller goes into storage mode. For use, the probe must be penetrated into the food to cool/freeze before the cycle start.

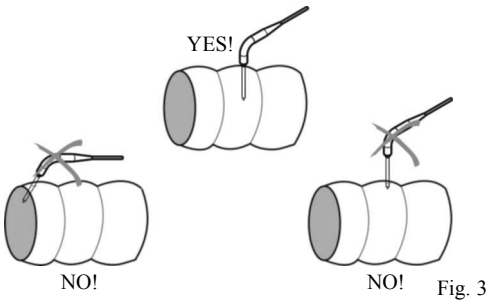


Fig. 3

Important! The core probe must be inserted deep into the center of the product, making sure it does not come out (fig. 3) and must be handled with care as it is pointed. At the end of the blast chilling/rapid freezing cycle, place it in the support after it has been cleaned with a soft cloth and warm water.

Important! If there are products of different sizes, insert the probe into the piece of greater size.

Operation
The blast chilling and rapid freezing cycles can be set either in “time” or in “core probe” mode and the electronic board manages them automatically. If the “core probe” is placed in the food, at the beginning of the cycle the blast chiller goes into “core probe” mode. If the “core probe” is not inserted, the blast chiller goes into “time” mode.

APPLIANCE POSSIBILITY OF USE

“Hard” Blast chilling
This cycle rapidly reduces the temperature of food up to + 3°C in a maximum time of 90 minutes. The blast chilling cycle can be carried out in “time” or “core probe” mode, the switching is automatic. At the end of the blast chilling cycle, the device goes into storage mode while maintaining a temperature of the air inside the cell between + 3°C and + 4°C.

“Soft” Blast chilling
This cycle has the same settings of the “Hard” cycle but is recommended for delicate foods such as creams, confectionery products.

Rapid freezing
This cycle rapidly reduces the temperature of food up to + -18°C in a maximum time of 270 minutes. The rapid freezing cycle can be carried out in “time” or “core probe” mode, the switching is automatic. At the end of the freezing cycle, the device goes into storage mode while maintaining a temperature of the air inside the chamber between -18°C and -19°C.

Drinks rapid cooling cycle
The cycle is dedicated to cooling of beverages in bottles or cans.

Important! The duration of the “storage mode” is unlimited; the cycle can be interrupted only by a new operator command.

It is recommended to NOT use the device as a simple “storage unit” and to NOT open/close the door countless times during this function.
The “storage mode” is intended as a temporary stage between the blast chilling or fast freezing and the refrigerated storage that must take place in a normal refrigerator or freezer.

Notions on air probe
The air probe (not accessible, not visible and that cannot be changed by the user) constantly monitors the temperature of the air inside the chamber.
This serves to:
• carry out security checks
• maintain a constant air temperature in the chamber during the “storage mode” after the blast chilling and rapid freezing cycles.

Containers and lids
It is recommended to use trays and containers the less deep possible, in any case not exceeding 65 mm. Avoid covering the trays and containers with lids or insulating films: with greater surface area of the food exposed to contact with cold air, less blasting time is required.

Important! Ensure that containers are suitable for use at low temperatures (-40°C).

Machine loading
Make sure that the foods to be cooled and/or frozen rapidly are not overlapped and do not have thicknesses greater than 5-8 cm. Do not overload the machine as established by the manufacturer:

Blast chilling: **7 kg** | HARD | **or** | SOFT |

Rapid freezing: **4 kg** |

Make sure that a sufficient gap is maintained between the trays, so as to allow adequate passage of air and possibly distribute the load over all the grids.
The maximum load for each grid is 5 kg.

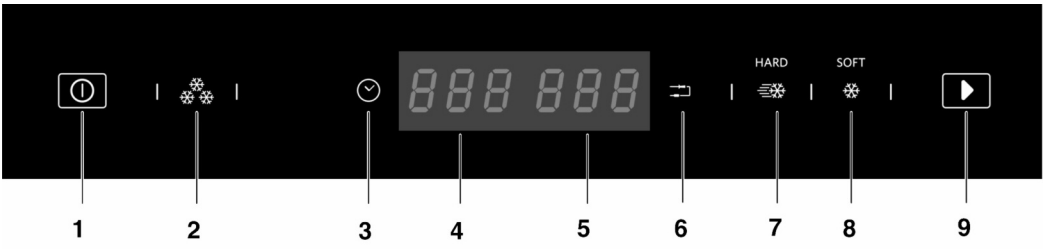
Product temperature
Important! Avoid keeping cooked foods to be chilled and/or frozen quickly, for a long time at room temperature. If kept at room temperature foods are submitted to the following negative transformations:
- they lose moisture
- they lose their initial quality (color, smell, taste, etc...)
- there is greater possibility of bacterial contamination

For these reasons it is advisable to begin the blast chilling and/or rapid freezing cycle as soon as the preparation and/or cooking is completed, taking care to start the cooling cycle when the product has a temperature not exceeding 70°/80°C.

Important! If containers at very high temperatures (above 80°C) are introduced, it is advisable to pre-cool the vacuum chamber (i.e. with nothing in it) and it is recommended not to place hot containers directly on the bottom of the cell, but on the racks provided.

Control panel

1. ON/OFF button, turn on and off the blast chiller
2. Select the rapid freezing cycle with a preset duration of 270 minutes.
3. Symbol indicating the “on time” operation mode.
4. Display of the type of cycle selected
   (SoF = Soft / HAR = Hard / FrE = Freezing).
   Displaying of the remaining time if the cycle is in “time” mode.
   Displaying of the time elapsed if the cycle is in “core probe” mode.
   Displaying of the time elapsed from the beginning of the storage cycle.
5. Displaying of the temperature for the selected cycle
   (SoF = 3 / HAR = 3 / FrE = -18).
   Displaying of the internal cell temperature if the cycle is in “time” mode.
   Displaying of the “core probe” temperature if the cycle is in “core probe” mode.
   Displaying of the internal cell temperature if the cycle is in “storage” mode.
6. Symbol indicating the “core probe” operation mode.
7. Select the “Hard” rapid blast chilling cycle with a preset duration of 90 minutes.
8. Select the “Soft” rapid blast chilling cycle with a preset duration of 90 minutes.
9. START and STOP button.



Operation

Switching on
The first time the appliance is connected to the mains, it performs a test by flashing 3 times all the symbols and display. Subsequently only the ⏻ button remains on and the lower door opens and closes. At this point, the blast chiller is in “standby”. Pressing and holding the ⏻ button followed by a beep, sets the blast chiller from “standby” to the “ready”, displaying the “Soft” cycle by default. At this point, if desired, it is possible to select also other cycles and the board will be ready to start the selected function.

Important! Before connecting the appliance to the mains and before pressing the ⏻ button, check that there are no obstacles that could prevent the opening of the lower door. This automatically opens to allow air to circulate properly and **MUST NOT BE CLOSED**. (fig. 4)
It will close automatically when, at the end of the cycle selected, the ⏵ button will be pressed to return the blast chiller in “standby”.

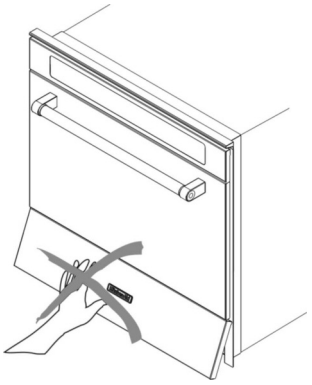


Fig. 4

Pre-cooling
It is advisable to perform a pre-cooling before putting hot foods in the internal cell. The procedure is the following:

1. Select the “Hard” blast chilling cycle pressing the HARD button.
2. Make sure that the appliance door is firmly closed, that the internal cell is empty and that the drain on the internal bottom is closed with the plug. Press the ⏵ button to start the empty cycle.
3. 15 minutes after the starting, press and hold the ⏵ button to stop the cycle.
4. After the pre-cooling it is possible to introduce the food to blast chill or freeze rapidly by selecting the desired cycle.

Cycle selection
Choose the desired cycle:
With the machine running, and in a “ready”, press the desired cycle. The button turns on with fixed light and the display 4 will show the type of cycle selected (HAr = Hard / SoF = Soft / FrE = Freezing) while the display 5 will show the temperature at which the food must arrive at the end of the cycle (3 = 3°C for Hard and Soft / -18 = -18°C for Freezing).

- “Soft” rapid blasting (+ 3°C) | SOFT |

- “Hard” rapid blasting (+ 3°C) | HARD |

- rapid freezing (-18°C) |

- drinks cooling (“Soft” cycle) | SOFT |

Drinks rapid cooling
With the machine running, and in “ready” mode, press the SOFT button. The button lights fixed and the display 4 shows “SoF” while the display 5 shows the number 3 (3 = 3°C).
After 10/15 minutes, **STOP THE CYCLE MANUALLY** by holding down the ▶ button.
The blast chiller will return in “ready” status and at that point it is possible to remove the chilled drinks.

Cycles starting
Make sure that the appliance door is firmly closed and then press the ▶ button to start the desired cycle.

Important! To prevent damage to the machine, do leave the hot product waiting inside the chamber but immediately start the chill blasting or quick freezing or drinks cooling cycle.

Important! If for an emergency situation it would be necessary to stop the cycle in advance hold down the ▶ button.

After starting the cycle, the “time” and “core probe” symbols flash for 2 minutes (the minutes shown in the display 4), during which the blast chiller occurs if the “core” probe has been fitted in the food (fig.5). The display 5 shows the probe temperature (room temperature). Once this occurs, only the chosen blast chiller mode symbol (symbol ⏲ or ⇄) will remain steady on.

Fig. 5

If the cycle is automatically set in “time” mode, the display 4 displays the time remaining to the end of the cycle (90 minutes per Hard and Soft cycle / 270 minutes for freezing) while the display 5 shows the temperature of the internal cell.
If the cycle is automatically set in “core probe” mode, the display 4 shows the time from the cycle start while the display 5 shows the temperature of the “core probe”.
The cycle ends at the end of the 90 / 270 minutes for the “time” mode or when the temperature of 3°C / -18°C at the core is reached if in “core probe” mode.

Important! The duration of the cycle is affected by many factors such as the type of food, its thickness or size, its initial temperature, the type of container used.

At the end of the cooling cycle, the button flashes and the device enters into “storage” mode. At this point it is possible to stop the storage cycle pressing and holding the ▶ button and the appliance switches to “ready” mode. It is possible to remove the foods from the internal cell and store them in the refrigerator or freezer.

STORAGE OF PRODUCTS RAPIDLY COOLED OR FROZEN
The food cooled and/or frozen quickly must NOT be stored inside the blast chiller but placed, carefully covered and protected (with plastic, airtight lid or, better still if vacuumed) in the refrigerator or freezer.
The **rapidly cooled** food must be stored in a refrigerated cabinet at a constant temperature of +2°C.
The **rapidly frozen** food must be stored in a freezing cabinet at a constant temperature of -20°C.

The information and instructions in this chapter is intended to all personnel who work on the machine: the user and the maintainer.

BASIC SAFETY RULES

To carry out cleaning and maintenance in safety, refer to the following rules:

- disconnect the machine from the power supply without pulling the power cord;
- do not touch the machine with bare, damp or wet hands or feet;
- do not insert screwdrivers, kitchen utensils or anything else between the guards and moving parts.

It is strictly forbidden to remove the guards and safety devices to perform routine maintenance. The Manufacturer declines all responsibility for accidents caused from failure of this obligation.

EXTERNAL SURFACES CLEANING

Cabinet

The outer surfaces of the blast chiller, made of stainless steel, must be cleaned with a soft cloth or sponge and mild detergent in the direction of the satin finish.
It is recommended not to use wire sponges, scrapers or abrasive, acidic or aggressive substances that could irreparably damage the surfaces.

Important! While cleaning DO NOT remove the serial number labels. They provide important information of the appliance for the technical assistance.

Control panel

The control panel of the blast chiller has “touch” controls totally devoid of protruding buttons, for easy cleaning to carry out with specific products for glass surfaces.
We recommend using a soft cloth with a little detergent and dry thoroughly.

CLEAN ROOM

At the end of each cycle, leave the door open in “defrost position” to allow the ice layer, which covers the inner surfaces, to melt quickly. Be sure to remove the drain plug (fig. 6) on the bottom of the cell so as to allow water to
drain. Residual water can be pushed towards the drain.

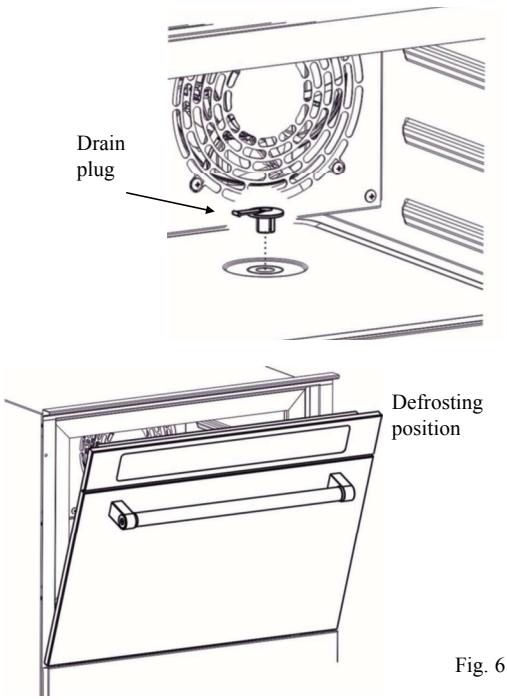


Fig. 6

Important! DO NOT drain more water than what is formed during defrosting. Subsequent cleaning must be performed with the drain closed.
In order to ensure hygiene and protection of the quality of food products treated, the cell inside must be cleaned at the end of defrosting.
The shape of the cell, and of the internal parts, allow washing, it is recommended to use a soft cloth or sponge and mild detergent.
It is recommended not to use wire sponges, scrapers or abrasive, acidic or aggressive substances that could irreparably damage the stainless steel surfaces.
After cleaning is recommended to rinse and dry thoroughly the inside of the chamber.

CONDENSER CLEANING

Important! Disconnect the power supply before carrying out maintenance.

Once a month it is recommended to clean the condenser to remove all dirt and dust from the condenser fins.
The condenser is accessed by lifting the lower cover and turning it 90° (fig. 7).

Important! The condenser fins are delicate. To clean them, use a brush with soft bristles, making a vertical movement along the direction of the fins, or use a vacuum cleaner to avoid releasing to the environment the dust removed. If there are greasy deposits, use a brush soaked in alcohol.

Important! Do not scrape the surfaces with sharp or abrasive objects.
During cleaning always wear protective gloves.

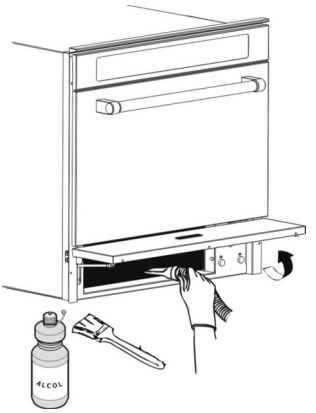


Fig. 7

EVAPORATOR CLEANING

Important! Disconnect the power supply before carrying out maintenance.

For proper and efficient operation of the blast chiller, it is necessary that the evaporator is kept clean to allow free air circulation.
To access the evaporator unscrew the 6 screws that hold the protection grid inside the chamber (fig. 8).

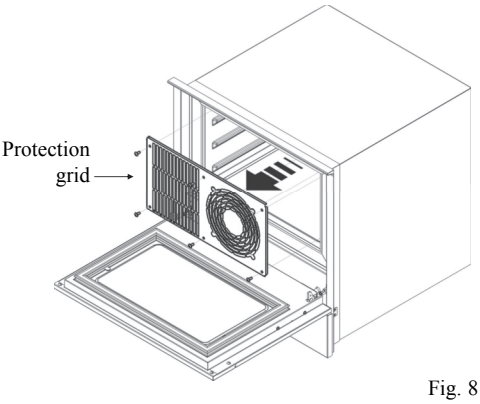


Fig. 8

This periodical operation can be performed using a soft brush, by performing a vertical movement on the fins of the evaporator. If there are greasy deposits, use a brush soaked in alcohol.

Important! Do not scrape the surfaces with sharp or abrasive objects!
During the above mentioned operations, always wear protective gloves.

Important! When the cleaning is completed, carefully refit the covers and firmly tighten the fastening screws. Only after this operation it is possible to start the machine.

DOWNTIME
If the appliance is not used for a long period of time, made a thorough cleaning inside and outside, protect the exterior surfaces with specific oil-based products for steel and leave the chamber door slightly open.

Important! Disconnect the power plug until used again.

Important! Before using again check the integrity of the appliance and carry out a thorough cleaning of the blast chiller.

ROUTINE MAINTENANCE

Malfunction
Important! In case of malfunction before calling the Dealer for service, check that the power cord has been perfectly inserted in the socket. Make sure that there is electricity.
If, after making the suggested checks the blast chiller still does not work, call the Dealer communicating:
• data from the rating plate
• the date of purchase
• any alarm code visible on the display (eg.AL2)

Important! Do not attempt to repair or modify the appliance in any of its parts, it could be potentially dangerous and may invalidate the warranty; entrust exclusively to qualified and authorized technicians.

Installation rules

INSTALLATION WARNINGS
This manual is part of the product, and provides all the information necessary for proper installation and maintenance.
It is compulsory that the user and installer carefully read this manual and always refer to it; the manual must also be kept in a known place and accessible to all authorized operators (installer, user, maintainer).
The blast chiller is intended only for the use for which it was designed, that is for the blast chilling/rapid freezing of foods. Any other use is considered improper and potentially dangerous.
The manufacturer declines all responsibility and all obligations of guarantee if damage occurs to the appliance, to persons and property, attributable to:
• incorrect installation and/or that does not comply the laws in force,
• modifications or operations not specific for the model,
• use of non-original parts or not specific for the model,
• failure to comply, even partially, with the instructions in this manual,
• non-compliance, during installation, of the safety rules and laws in force.

FOREWORD
The installation must be performed only by authorized and specialized personnel, according to the instructions and the requirements of this manual.
Before installing the equipment, make sure that the existing electrical systems are in compliance with the law and suitable to the data of the nameplate of the appliances to be installed (V, kW, Hz, No. of phases and power available).
The installer must also check for any fire protection requirements.
The manufacturer declares and associates, for each machine, a declaration of compliance with applicable regulations.

TRANSPORT AND HANDLING
The loading and unloading of the appliance from the transport vehicle must be made with suitable equipment (fig. 9)

Important! For the appliance handling it is necessary to take all the necessary precautions to avoid damaging it and to avoid damage to persons or property, respecting the instructions placed on the packaging.

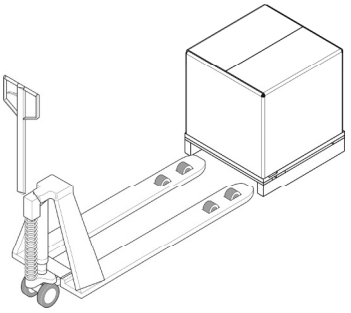


Fig. 9

UNPACKING
Cut with scissors the two plastic ties that lock the cardboard to the wooden base. Remove the cardboard lifting it upwards (fig. 10) and release the machine from polystyrene padding. Remove the protective plastic bag. Make sure immediately that the equipment is integral and in case of anomalies DO NOT operate the appliance but contact the Dealer.
Using protective gloves, lift the machine vertically in two and place it in its intended location. Carefully remove the protective PVC film from all sides; if any traces of adhesive should remain, remove them gently with a soft cloth and a neutral product. It is recommended not to use wire sponges, scrapers or abrasive, acidic or aggressive substances that could irreparably damage the stainless steel surfaces.

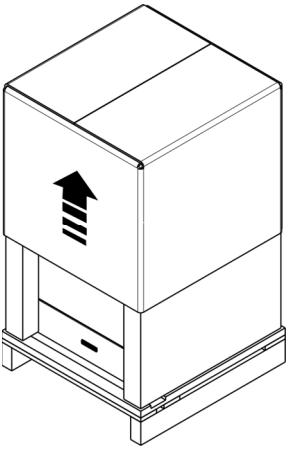


Fig. 10

Ecological notes: all the various packaging components must be disposed of according to current regulations in the country of use of the appliance. In any case, nothing must be released into the environment.

Important! The packaging components can be potentially dangerous for children and pets, make sure they do not play with it!

BASIC SAFETY RULES
The responsibility of the operations to be performed on the machine without following the instructions provided in this manual is delegated to the user. The main general safety regulations for the installation are listed below:
- **do not touch the machine with bare, damp or wet hands or feet or without protection (appropriate gloves and shoes)**
- **do not insert screwdrivers, kitchen utensils or anything else between the guards and moving parts**
- **operate only after disconnecting the machine (not by pulling the power cord).**

Installation

The appliance must be installed and tested in full compliance with the accident prevention laws and regulations, of the traditional and current regulations.

ELECTRICAL CONNECTION
Before installing the blast chiller, make sure that the existing electrical systems are in compliance with the law and suitable to the data of the rating plate of the appliances to be installed (V, kW, Hz and power available). The appliance is supplied with a 2.50 m long power cord with a 16A Schuko plug.

Important! Make sure that the plug is accessible even after the successful installation!
In the event that the appliance plug is not easily accessible, the power supply must be equipped with all-pole disconnect devices with an opening gap for the contacts that allows complete disconnection in conditions of overvoltage of category III.

Important! If the entire length of the cable is not used, DO NOT roll it on itself but leave it free and make sure it will not prevent the passage of people and cause danger; also make sure that it is not squashed or bent.

Important! Make sure that the power cord does not come into contact with liquids of any kind and sharp, hot and corrosive substances.
Do not allow children or pets to play with the power cord.

POSITIONING
The blast chiller is a built-in appliance. Avoid positioning indoors at high temperatures and poor air exchange, to direct sunlight or weathering, near heat sources. For proper air exchange, it is required to leave the rear wall of the compartment open, making sure that the interspace for the passage of air is at least 45 mm. (fig. 11).

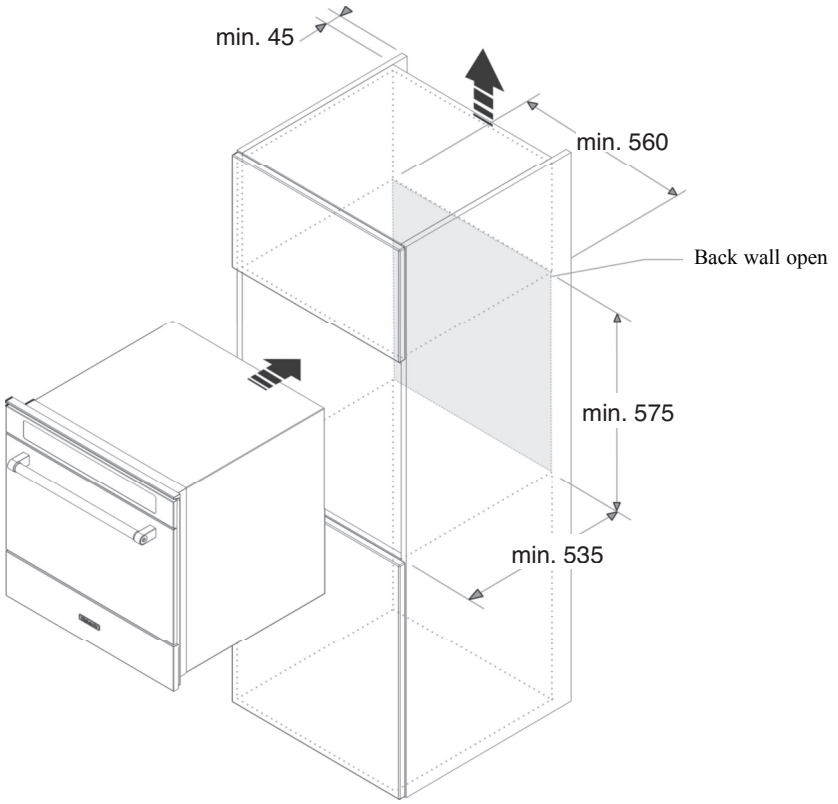


Fig. 11

For fastening the blast chiller in the cabinet, open the door and lift the lower door to access the lateral mounting holes. Use the 4 screws provided (fig. 12)

Important! In choosing the place of location, also make sure that there is enough space for opening the main door and lower door.

Important! The power cable is 2.5 meters long and for problems related to overheating it is not possible to use extension cords or cables to lengthen it.
Take into account the position of the sockets for the arrangement of the blast chiller.
It is also recommended to strictly comply with the following provisions.

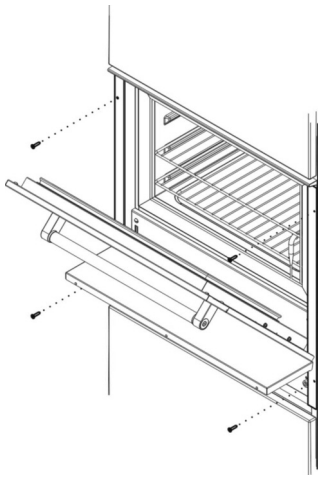


Fig. 12

ROOM TEMPERATURE AND AIR CHANGING
The ambient operating temperature must not exceed 32°C. The yields declared are not guaranteed above this temperature.

FINAL CHECKS
Before turning on the equipment check the following:
- if the equipment has been transported in a non-vertical position (for example on the back) or it has been overturned during installation, do not turn on immediately but wait at least **4 hours** before operating.
- Check the correct electrical connection.

After completing these checks:
- Check the power input with an ammeter.
- Perform at least one full blast chilling or rapid freezing cycle.
- Inform the customer of the exact use of the appliance with specific reference to the use and the needs of the customer.

SAFETY AND CONTROL SYSTEMS
- Fuses for general protection that protect all the power circuit from short circuits and overloads.
- Clixon compressor which intervenes in the event of overload or malfunction.
- Safety pressure switch that intervenes in case of overpressure in the refrigerant circuit.
- Temperature control in the chamber controlled by the electronic board through a probe.

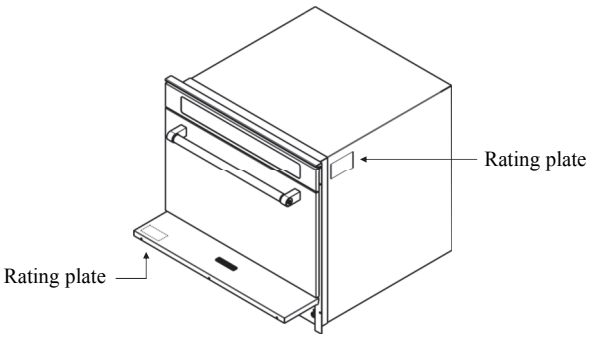
Alarms and faults table

Type	Cause	Solution
Er1	Faulty/disconnected cell probe	Call Technical Support
Er2	Core probe faulty/disconnected	Call Technical Support
Er3	Obstacles in front of the door	Remove any obstructions and reset by simultaneously pressing the HARD + SOFT buttons
	2A Fuse broken	Call Technical Support
	Opening mechanism broken/damaged	Call Technical Support
Er4	Clogged air passage	Remove obstructions/clean the condenser
	Too high amount of food to be blast chilled	Read page 9
	Foods to blast chill are too hot	Read page 9
	Motor compartment fans do not work	Call Technical Support
	Safety pressure switch damaged	Call Technical Support
Err Com	Board connectors not inserted properly	Call Technical Support
	Board connection cable damaged	Call Technical Support
	Power board damaged	Call Technical Support
AL2	No power supply	Check the connection to the mains
The control panel does not turn on	No power supply	No power supply
	8A Fuse broken	Call Technical Support
	Power board damaged	Call Technical Support
The compressor does not work	No power supply	Check the connection to the mains
	Overload clixon operation	Call Technical Support
	Intervention of the safety pressure switches	Call Technical Support
The compressor operated but does not cool the cell	Lack of refrigerant gas	Call Technical Support
	Air condenser dirty	Clean the condenser
The fans do not turn	No power supply	Check the connection to the mains
	Faulty fan	Call Technical Support

Technical specifications

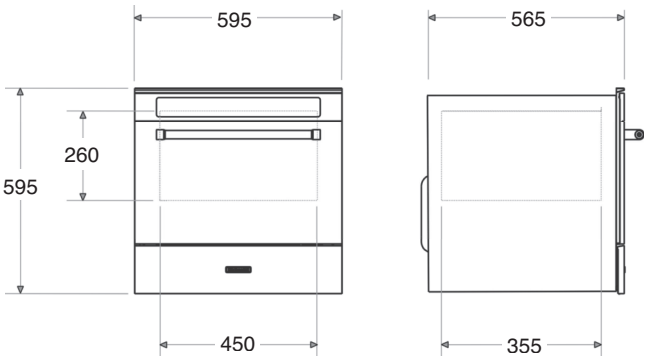
Voltage	230 V - 1 - 50 Hz
Yield for blast chilling cycle HARD SOFT	7 kg
Yield for rapid freezing cycle	4 kg
Grids capacity	no. 3
Total power	736 W
Total absorption	3.2 A
Power supply cable	Length 2.5 meters - Schuko plug 16A
Compressor power	313 W
Type of gas refrigerant and quantity	R 404 a - 540 gr
Climate class	N

Rating plate position

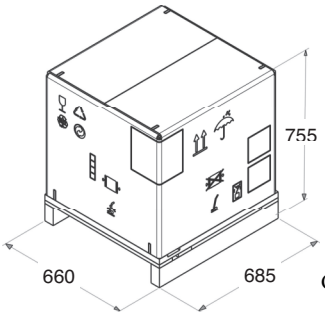


Standard equipment
no. 1 stainless steel grid dim. 447 x 335 x 8 mm
no. 1 stainless steel grid with probe holder dim. 447 x 335 x 8 mm
no. 1 core probe

Appliance dimensions

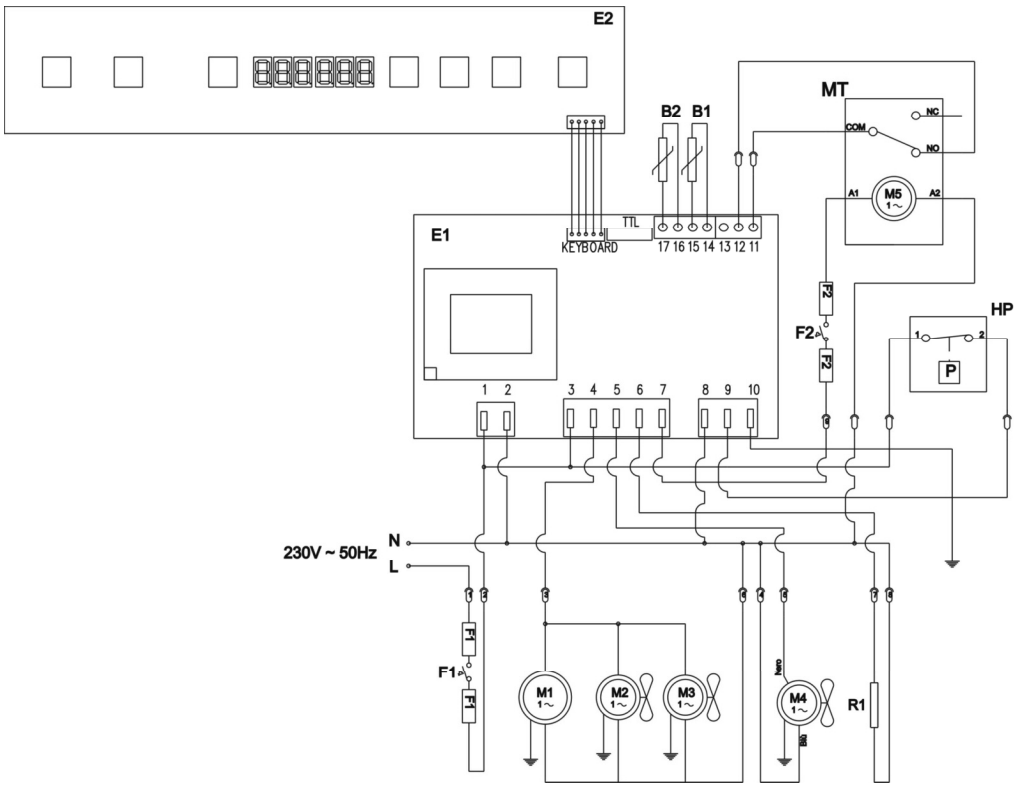


Package dimensions



Gross weight = 60 kg

Wiring diagram



Legend:

B1 = Cell probe
B2 = Core probe
E1 = Power board
E2 = Control board
F1 = Power supply fuse
F2 = Lower panel motor fuse
HP = High pressure pressure-switch
M1 = Compressor
M2/M3 = Condenser motor fan
M4 = Motor fan inside the cell
M5 = Lower panel motor
R1 = Frame heating element

FOR THE WAY IT'S MADE.

Printed in Italy
09/16

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