

# PURE

## UTILISATION AND MAINTENANCE MANUAL



## **Congratulations for having acquired our equipment!**

Work has become much more simple thanks to the intuitive graphics of the user interface, designed to make easier the access to the functions, with a representation that is immediately identifiable and that favours the interaction between the user and the device. A concentrate of technology in one single machine that will allow you to perform different and complementary activities for optimum efficiency in the kitchen: in this way you will be immediately operational, without starting any complex procedure.

This manual has the objective of providing all the necessary information for the correct use of the equipment and the execution of an efficient maintenance.

Before starting any operation it is necessary to carefully read the instructions contained herein, because they offer indispensable indications concerning the safety status of the equipment.

<b>SAFETY WARNINGS .....</b>	<b>5</b>
Recipients of this manual.....	5
Symbols used within the manual and on the machine.....	5
Safety warnings before use.....	6
Correct use of the equipment.....	7
Risks associated to the use of the equipment.....	8
In case of equipment malfunctioning.....	9
Refrigerant gas warnings .....	9
<b>A FEW CONCEPTS .....</b>	<b>12</b>
Know the equipment .....	12
Environmental characteristics .....	12
How to properly charge the equipment.....	13
How to use the needle probe.....	14
<b>USE .....</b>	<b>15</b>
Switching on and off   Keyboard lock and unlock.....	15
Initial settings   machine name - language - unit of measurement - stand-by.....	15
Initial settings   door .....	16
Initial settings   date / time / time zone .....	16
Initial settings   WIRELESS MANAGER.....	17
Thawing .....	18
Preservation .....	20
Defrost .....	21
Multifunction .....	22
<b>MAINTENANCE .....</b>	<b>26</b>
Safety warnings.....	26
Cleaning steel surfaces .....	26
Cleaning the equipment cell .....	26
Cleaning Touch screen.....	26
Periods of inactivity .....	27
Disposal and end of service life .....	27
Warranty .....	27
<b>AFTER-SALE SERVICE.....</b>	<b>28</b>
Alarms.....	30

## RECIPIENTS OF THIS MANUAL

This manual provides users of the machine **with all the information necessary for its use and routine maintenance.**






Before each operation, **carefully read** the instructions and warnings contained in the manual as they provide essential safety indications.

The manual is **an integral part** of the machine and must accompany it throughout its life cycle. In case of transfer of the machine, the manual must be provided to the new owner. In case of loss or damage, request a copy from the Manufacturer, specifying the model of the machine to which it refers (PURE thaw cabinet).

This manual refers to the PURE thaw cabinet, a refrigerating appliance capable of thawing food.

## SYMBOLS USED WITHIN THE MANUAL AND ON THE MACHINE

The following symbols are affixed inside the manual and on the machine that facilitate safe understanding of the steps involved.

	symbol applied on the machine	symbol in the manual
	not present	<p><b>DANGER:</b> An imminent risk situation that, if not avoided, causes instantaneous death or serious or permanent damage to health.</p> <p><b>WARNING:</b> A potential risk situation that, if not avoided, may cause death or serious damage to health.</p> <p><b>WARNING:</b> A potential risk situation that, if not avoided, could cause minor damage</p>
	The symbol indicates that the surfaces marked by this symbol could be very hot or very cold and must therefore be touched carefully and using PPE (e.g. gloves)	<p>The symbol indicates that operations marked with this symbol could cause thermal hazards (e.g. scalding or frostbite). The operations must therefore be carried out:</p> <ul style="list-style-type: none"> <li>- Carefully</li> <li>- Using PPE (e.g. gloves).</li> </ul>
	flammability hazard	<p>The symbol indicates that operations marked with this symbol could cause fires and/or explosions. The operations must therefore be carried out:</p> <ul style="list-style-type: none"> <li>- Carefully</li> <li>- Using PPE (e.g. gloves).</li> </ul>
	<p>The symbol indicates that the guards marked with this symbol prevent contact with high-voltage parts.</p> <p>Do not remove or modify the guards marked with this symbol: electrocution hazard</p>	<p>The symbol indicates that operations marked with this symbol could cause electrical hazards (e.g. electrocution or electric shock). The operations must therefore be carried out:</p> <ul style="list-style-type: none"> <li>- After disconnecting the power supply to the machine</li> <li>- Carefully</li> <li>- Using PPE (e.g. gloves).</li> </ul>
	not present	The symbol indicates the need to read the manual carefully before installation, use and maintenance of the equipment.

# SAFETY WARNINGS



**FAILURE TO OBSERVE THE FOLLOWING RULES MAY RESULT IN DAMAGE AND INJURY, INCLUDING DEATH, AND MAY CAUSE THE WARRANTY TO BE INVALIDATED**

## SAFETY WARNINGS BEFORE USE



**DANGER** Any use and cleaning performed not in compliance with that specified and envisaged in this booklet is considered as incorrect and may cause damage, injuries or fatal accidents, will void the warranty and will exempt the manufacturer from any responsibility.

The appliance may be used by children aged not less than 8 years and by persons with reduced physical, sensory or mental capabilities, or who lack experience or the necessary knowledge, provided that they are being supervised and have received instructions concerning safe use of the appliance and an understanding of the hazards involved.



**DANGER** Children must not play with the appliance. Cleaning and maintenance to be carried out by the user must not be performed by children without supervision.



Attention! Risk of fire and flammable materials. If the equipment uses R290 coolant, every possible precaution must be taken to avoid any danger related to the flammability of this gas.



Attention! Danger of electrocution. Do not approach electrical components with wet hands or without shoes.



**DANGER** It is strictly forbidden to tamper with or remove the safety devices adopted (protective grilles, danger stickers, etc.). The manufacturer declines all responsibility if the afore-mentioned instructions are not respected.



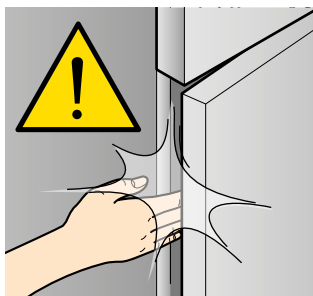
**WARNING** Do not insert screwdrivers or other tools between the guards (fan guards, evaporators, etc.). For efficient functionality of the compressor and evaporator unit, never block the appropriate air intakes.



**DANGER** It is essential to use PPE (personal protection equipment) in relation to the appliance. The identification and choice of appropriate personal protection equipment is the responsibility of the employer or of the person responsible for the workplace. The identified devices must be worn by the operators. During ordinary use, gloves protect the hands from the cold pan. Below is a list of the main personal protection equipment (PPE) to be used during various work operations:

Operation	Protective clothing	Safety footwear	Gloves	Goggles	Helmet or hard hat
Ordinary use	■	■	□		
Routine cleaning		■	■	□	
■ Mandatory personal protection equipment (PPE)					
□ Personal protection equipment (PPE) to be used if necessary					

1



**ATTENTION** Pay particular attention to possible crushing of the hands when closing the door.

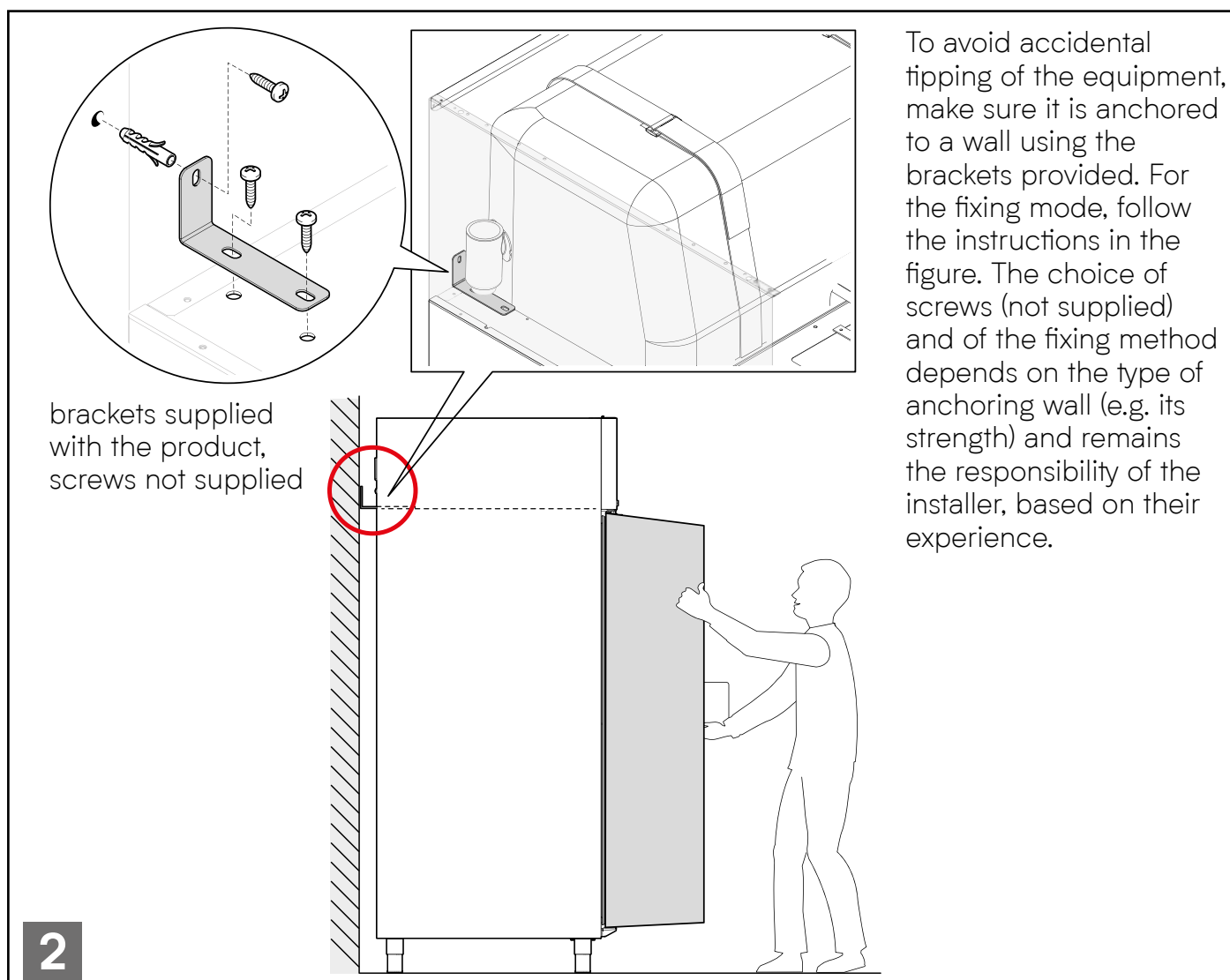
## CORRECT USE OF THE EQUIPMENT

- This equipment is considered an agrifood machine (CE Regulation no. 1935/2004), intended for the processing of food products in industrial and professional kitchens. It is not suitable for the preservation of pharmaceutical or chemical products or of any other non-food product.
- With the purpose of achieving the best equipment performance, it is necessary to observe the following indications:
  - Do not place hot or uncovered foodstuffs or liquids, live animals, miscellaneous objects or corrosive products inside the equipment
  - Pack or protect food with other means, particularly if containing aromas or spices
  - Position the foodstuff inside the equipment without impeding the air circulation and do not place paper, cardboard, cutting boards, etc. over the grilles, which could obstruct the air
  - Avoid frequent and prolonged door openings as much as possible
  - If the door has been opened and then reclosed, wait a few moments before reopening it
  - The maximum load (evenly distributed) per pan or grid is equal to 20 kg (GN 1/1) or 35 kg (GN 2/1) .
- The refrigeration equipment has been manufactured and designed with the appropriate precautions to ensure the health and safety of the user and does not present dangerous edges, sharp surfaces or elements protruding from the overall dimensions.




**WARNING**


The safety of the equipment is guaranteed even with the doors open; **it is however strictly forbidden to hang on the door(s).**




2

## RISKS ASSOCIATED TO THE USE OF THE EQUIPMENT


 **ATTENTION** RISKS DUE TO movements ON WHEELS: if the equipment is fitted with wheels, be careful not to push the equipment violently during movements to avoid tipping over and damage. Also pay attention to any roughness of the sliding surface. The equipment supported on wheels cannot be levelled, therefore be sure that the supporting surface is perfectly horizontal and flat. Always lock the wheels with the devices provided.

 **ATTENTION** RISKS DUE TO MOBILE ELEMENTS: the only mobile element present is the fan, but it presents no risk because it is protected by a protective grille fastened with bolts.

 RISKS DUE TO LOW/HIGH TEMPERATURES: stickers indicating "TEMPERATURE DANGER" have been affixed near areas with a danger of low/high temperatures.

 RISKS DUE TO ELECTRICITY: the risks of an electrical nature have been resolved by designing the electrical systems according to the CEI EN 60335-1 standard. Appropriate warning labels indicating "high voltage" identify the zones with dangers of an electrical nature.

- Noise levels below 70 dB.


 Attention! Risk of fire and flammable materials. If the equipment uses R290 coolant, every possible precaution must be taken to avoid any danger related to the flammability of this gas.

## RESIDUAL RISKS

- The correct design of the equipment and the installation of adequate protections do not completely eliminate the risks for the operator. This manual contains the list of personal protection equipment (PPE) that the employee must use. Sufficient space is provided during the installation phases of the equipment to limit the risks. To maintain these conditions, the areas surrounding the equipment must be kept clean, dry, well-lit and free from obstacles. Below is a list of the residual risks that remain on the machine.

Residual risk	Description
Slipping or falling	The operator can slip due to the presence of water, oil or dirt on the floor.
Burns or abrasion	The user intentionally or unintentionally touches some of the components inside the equipment (e.g. cold trays, fins and cooling circuit tubes) without using protective gloves.
Electrocution	Contact with live electrical parts during maintenance operations carried out without disconnecting the power supply
Falling	The operator intervenes on the equipment using unsuitable systems to access the upper part.
Injuries	Specialist personnel may not properly secure the upper control console. The latter could break off and fall.
Overturning	During handling operations of the equipment and packaging using lifting and/or handling systems that are unsuitable or with the load unbalanced
Refrigerant gas	Inhalation of refrigerant gas. The type of refrigerant is shown on the equipment characteristics plate

## EMERGENCY SITUATIONS

-  **ATTENTION** In case of fire, do not use water, keep CO<sub>2</sub> extinguishers available (carbon dioxide) and cool the motor installation compartment as quickly as possible.
- In case of gas leaks, see the dedicated sheet on page. 11



## IN CASE OF EQUIPMENT MALFUNCTIONING...

**⚠ ATTENTION** If the equipment does not work or functional or structural alterations are noted, disconnect it from all the power supplies and contact an assistance centre authorised by the manufacturer without attempting to repair it yourself.

**⚠ ATTENTION** The use of original spare parts is recommended. The manufacturer declines from any responsibility for the use of non-original spare parts.

- To be sure that the equipment is maintained in perfect use and safety conditions, we recommend the execution of a maintenance and inspection service by an authorised assistance centre, at least once a year.


## REFRIGERANT GAS WARNINGS

The volume of the room where the equipment is located must be greater than one cubic meter to allow dispersion of the gas.

### GAS CHARACTERISTICS

R290 TN and BT models with integrated unit	R134a TN models with remote unit
propane chemical formula: C <sub>3</sub> H <sub>8</sub>	tetrafluoroethane chemical formula: C <sub>2</sub> H <sub>2</sub> F <sub>4</sub>
Global warming potential (GWP) = 3.  Ozone destruction potential (ODP) = 0.  Safety classification: A3. Non-toxic but extremely flammable.  The substance is regulated by the Montreal Protocol (1992 revision).	Global warming potential (GWP) = 1430.  Ozone destruction potential (ODP) = 0.  The substance is regulated by the Montreal Protocol (1992 revision)

### HAZARD IDENTIFICATION

R290 TN and BT models with integrated unit	R134a TN models with remote unit
Do not smoke or inhale. The gas is <b>highly flammable</b> . Keep it away from heat sources, hot surfaces, sparks, naked flames or other ignition sources.	Do not smoke or inhale. The gas is <b>NOT flammable</b> . Keep it away from heat sources, hot surfaces, sparks, naked flames or other ignition sources.
 <p>Low concentrations can cause narcotic effects with possible loss of consciousness, dizziness, headaches, nausea and loss of coordination. High concentrations can cause asphyxiation due to reduced oxygen content in the atmosphere. Very high concentrations can cause abnormalities of the heart rhythm and sudden death. The sprayed or splashed product may cause skin burns and serious eye damage. It is unlikely to be dangerous by skin absorption. Repeated or prolonged contact can cause the removal of skin fat, resulting in dryness, chapping and dermatitis. Do not smoke or inhale.</p>	

# SAFETY WARNINGS

## FIRST AID MEASURES



If the person is unconscious, place them on their side in a stable position and consult a doctor. Do not give anything to unconscious persons. In case of irregular breathing or respiratory arrest, practice artificial respiration. In case of persistence of the disorders or symptoms consult a doctor.

**Inhalation:** remove the injured person from exposure by wearing the breathing apparatus, take them to a warm place and keep them lying down. If necessary, practice artificial respiration, administer oxygen or perform cardiac massage. Seek immediate medical attention.

**Skin contact:** defrost the affected areas with water. Remove contaminated clothing, as it may adhere to the skin in case of frostbite. Immediately and abundantly wash the affected areas with warm water. If skin irritation or blistering occurs, seek medical attention.

**Eye contact:** check if the injured person is wearing contact lenses. If this is the case, remove them, wash the eyes immediately with clean water, keeping the eyelids blinking, for at least 15 minutes. Do not apply ointments or oil. Seek medical attention.

**Ingestion:** do not induce vomiting! If the injured person is conscious, rinse the mouth with water and drink 200–300 ml of water. Seek immediate medical attention.

### Additional medical care

Symptomatic treatment and supportive care when indicated. Do not administer adrenaline and similar sympathomimetic drugs following exposure due to the risk of cardiac arrhythmia with possible cardiac arrest.

### Poison control centres throughout the country (24-hour service)

Poison Centre of Pavia 0382 24444 (CAV IRCCS Fondazione Maugeri – Pavia)

Poison Control Centre of Milan 02 66101029 (CAV Ospedale Niguarda Ca' Grande – Milan)

Poison Control Centre of Bergamo 800 883300 (CAV Ospedali Riuniti – Bergamo)




Poison Control Centre of Florence 055 7947819 (CAV Ospedale Careggi – Florence)

Poison Centre of Rome 06 3054343 (CAV Policlinico Gemelli – Rome)

Poison Control Centre of Rome 06 49978000 (CAV Policlinico Umberto I – Rome)




Poison Control Centre of Naples 081 7472870 (CAV Ospedale Cardarelli – Naples)

## FIRE-FIGHTING MEASURES

R290 TN and BT models with integrated unit	R134a TN models with remote unit
Highly flammable gas.	Non-flammable.
 Keep unprotected persons away and evacuate them to safe areas.	
 To extinguish any fire, always use a self-contained respirator and appropriate protective clothing (e.g. protective gloves or goggles).	
 Incomplete thermal decomposition causes the emission of very toxic and corrosive vapours (carbon monoxide). Cool the motor compartment area as quickly as possible. An explosive re-ignition may occur. Extinguish all surrounding flames. Move any combustible objects away from the fire area <u>if this can be performed safely</u> .	
<b>What to use to extinguish the fire:</b> alcohol-resistant foam, dust and CO <sub>2</sub> carbon dioxide, water spray to reduce or remove the fumes.	
<b>What NOT to use to extinguish the fire:</b> strong jets of water	

# SAFETY WARNINGS

## ACCIDENTAL SPILLS

R290 TN and BT models with integrated unit	R134a TN models with remote unit
 Keep unprotected persons away and evacuate them to safe areas. Immediately ventilate the area following the local safety plan. Do not touch or inhale the leaked gas.	
 Disconnect the power cord of the equipment from which the gas is escaping.	
 For the management of spills, wear suitable respiratory protection devices with air reserve, gloves and protective goggles. Avoid the inhalation of vapours. Atmospheric concentrations must be kept to a minimum and kept to the minimum reasonably possible level, below the occupational exposure limit. Vapours are heavier than air and therefore high concentrations could form near the ground where general ventilation is poor. Avoid contact with naked flames and hot surfaces because irritating and toxic decomposition products may form or, in the case of flammable gases (R290), explosions and fires. Disposal of the leaked gas must be carried out by authorised and qualified centres. If in doubt, contact the local authorities for additional information. When the emergency is over, contact the technical assistance for repair of the machine.	
R290 TN and BT models with integrated unit	R134a TN models with remote unit
<u>Minor leaks:</u> do not attempt to stop the gas leak. <u>Leaks of significant magnitude:</u> contain spilled material with sand, soil or other suitable absorbent material. Prevent liquid from entering drains, sewers, basements and working holes because the vapours can create a suffocating atmosphere. <b>Consider that R290 gas is highly flammable.</b>	<u>Minor leaks:</u> if the conditions are sufficiently safe and there is adequate ventilation, isolate the source of the leak and allow the material to evaporate safely. <u>Leaks of significant magnitude:</u> contain spilled material with sand, soil or other suitable absorbent material. Prevent liquid from entering drains, sewers, basements and working holes because the vapours can create a suffocating atmosphere.

## DISPOSAL

R290 TN and BT models with integrated unit	R134a TN models with remote unit
It is strictly forbidden to discharge this refrigerant into the atmosphere which must be properly recovered, treated or disposed of following the legal procedures, using qualified and enabled personnel. If in doubt, contact the local authorities for additional information. The best solution is to recover and recycle the product: if this is not possible, destruction must take place at an authorised plant equipped to absorb and neutralise acid gases and other toxic processing products.	

## KNOW THE EQUIPMENT

### DESCRIPTION OF THE EQUIPMENT AND WHAT IT CAN DO

The equipment can work in:

- **manual**, i.e. manually setting the necessary parameters (MANUAL menu)
- **automatic** (MULTIFUNCTION menu); in this latter case it will be sufficient to choose the **category** (e.g. meat), the **type** (e.g. lamb) and the **type of recipe** to be started (e.g. roasting) without the need to enter other parameters.

**3** In the MANUAL section there are several functions which are listed below:

**Thawing:** Being able to control and determine thawing of a product means keeping intact the organoleptic characteristics and optimising stock, avoiding unnecessary waste. Thawing takes place in maximum food safety, through the slow reabsorption of the microcrystallised water inside the food. It is the ideal cycle for products to be served raw or cold, such as fish or patisserie products, because it does not damage their molecular structure.

**Preservation:** it is used to maintain the cold temperature set for an indefinite period of time. Storage in this appliance must be temporary, not prolonged over time, as occurs in a normal preserver.

### POWER SUPPLIES

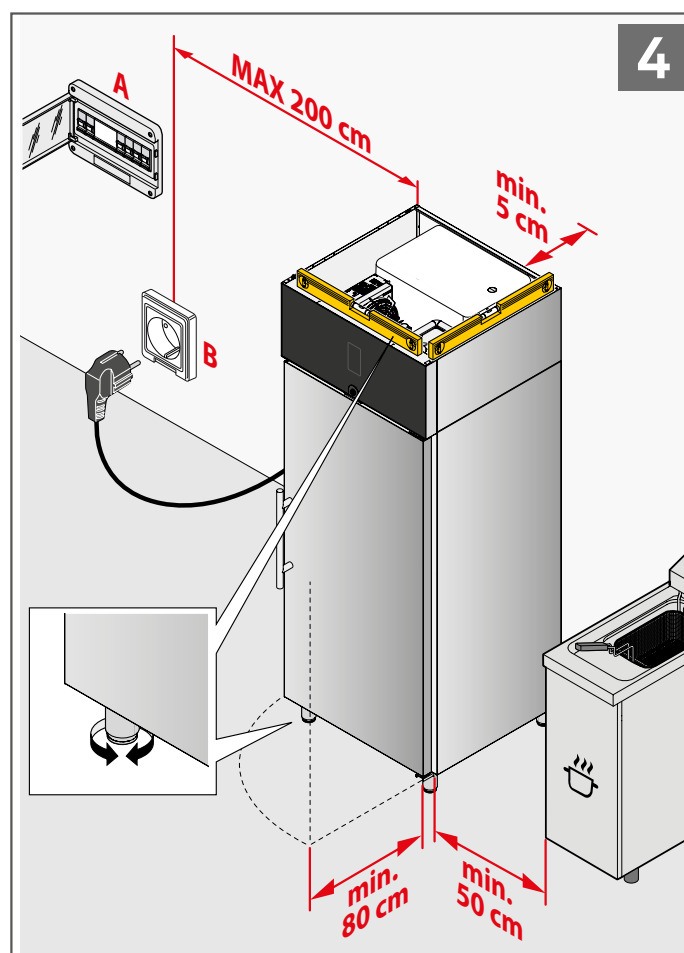
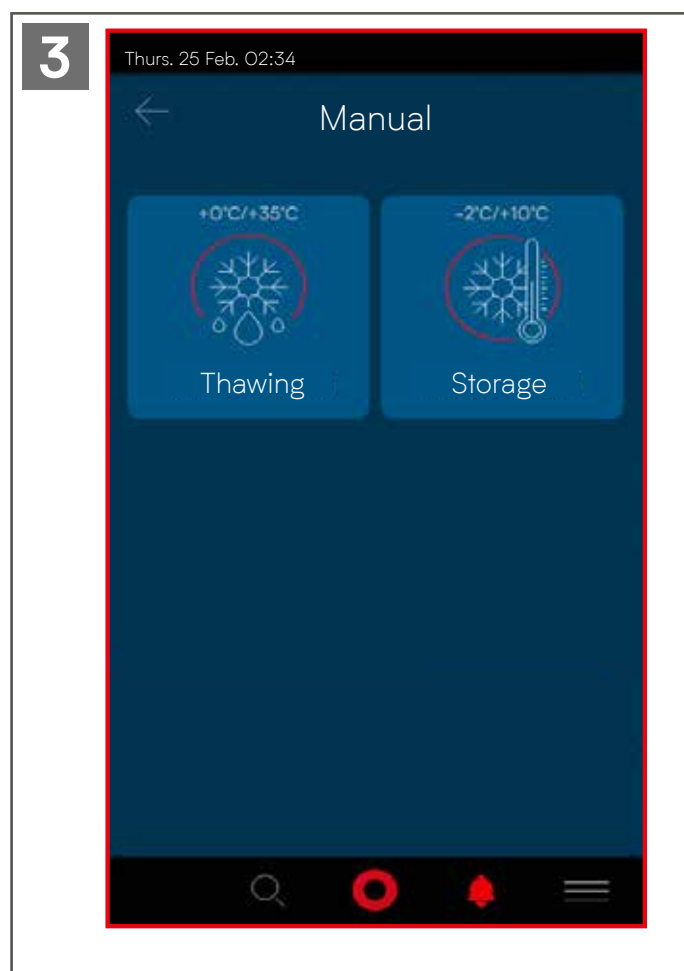
**4** The equipment is powered at **220–240V/1~/50Hz** or **208–220V/1~/60Hz**. To be able to use it, you must plug it into a suitable socket or, if it is connected to a board, turn the relevant switch to ON.

## ENVIRONMENTAL CHARACTERISTICS

For correct operation of the equipment, the working environment must NOT:

- Be exposed to atmospheric agents
- Have temperatures that exceed 40°C.

**4** Always respect the distances indicated in the figure.





### HOW TO USE THE PROVIDED PROBES

This appliance is fitted with two probes:

- a surface temperature probe
- a needle probe

**6** The **surface temperature probe** measures the surface temperature of foods during thawing: This way, the appliance controls thawing to preserve even the most delicate foods.

The surface temperature probe must be inserted all the way into the food.

Pay attention not to insert it in excessively greasy parts or near bones.

**7** The **needle probe** measures the core temperature of foods during thawing. The food is ready when the needle probe reaches the default value.

The needle probe must be inserted deep inside the food. Make sure the needle tip reaches the “core” of the food, i.e. its most internal point, without sticking out. Be careful not to insert it in points with much grease or next to bones. If the food thickness is too small, insert the probe parallel to supporting surface.

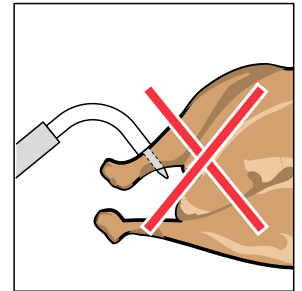
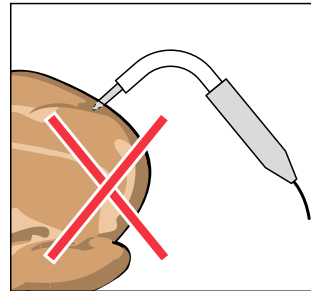
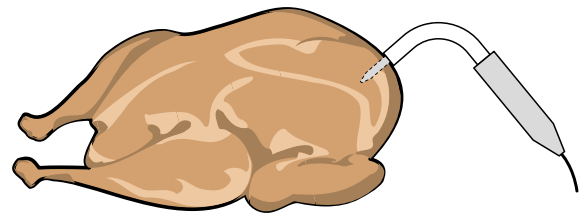
Both probes must be kept clean and sanitised at all times.



THESE PROBES ARE SHARP AND MUST BE HANDLED WITH CARE.

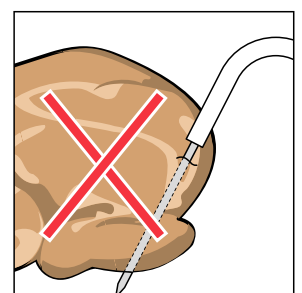
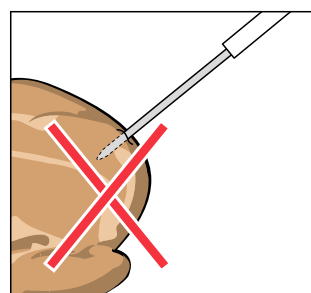
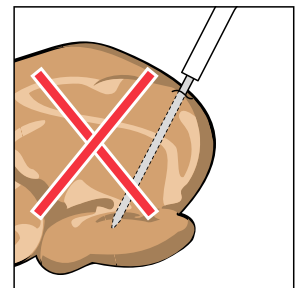
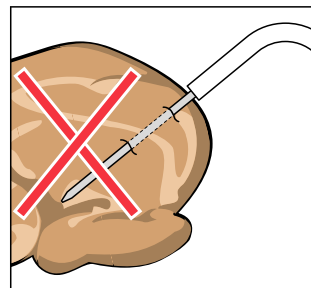
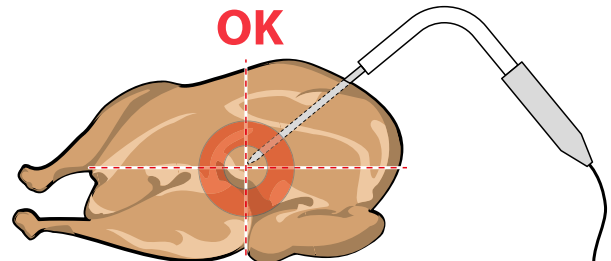
#### **6** Correct way to insert the surface temperature probe

**OK**

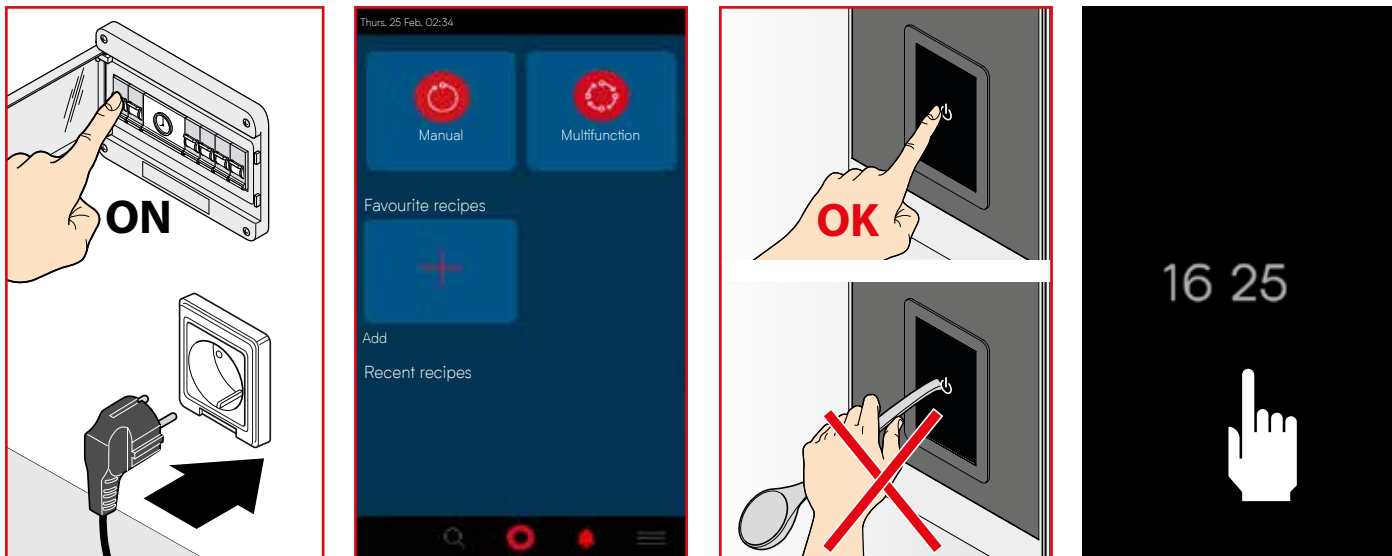


#### **7** Correct way to insert the needle probe

**OK**



## SWITCHING ON AND OFF | KEYBOARD LOCK AND UNLOCK



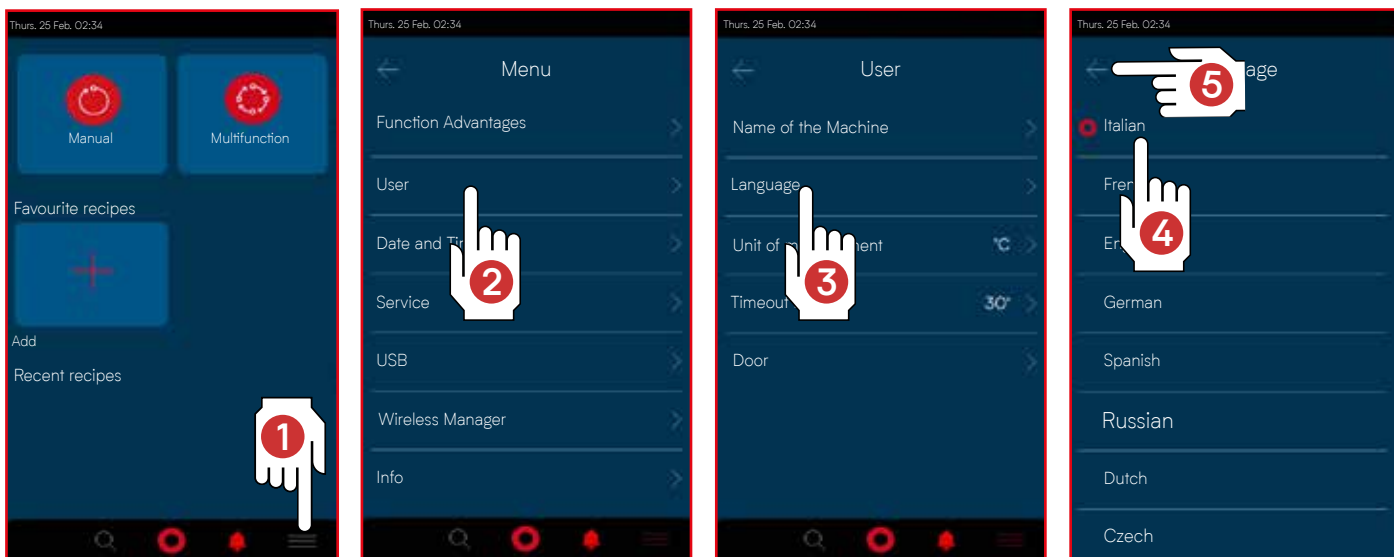
To switch on the equipment, insert the plug into the dedicated socket. After a few moments the main page will appear.

It is recommended to only use your fingers to touch the touch screen, avoiding the use of tools (e.g. forks, ladles, etc.).

After several minutes of disuse, the keyboard automatically locks to prevent the cycle in progress from being accidentally stopped.

To unlock the keyboard, touch the display.

## INITIAL SETTINGS | MACHINE NAME – LANGUAGE – UNIT OF MEASUREMENT – STAND-BY

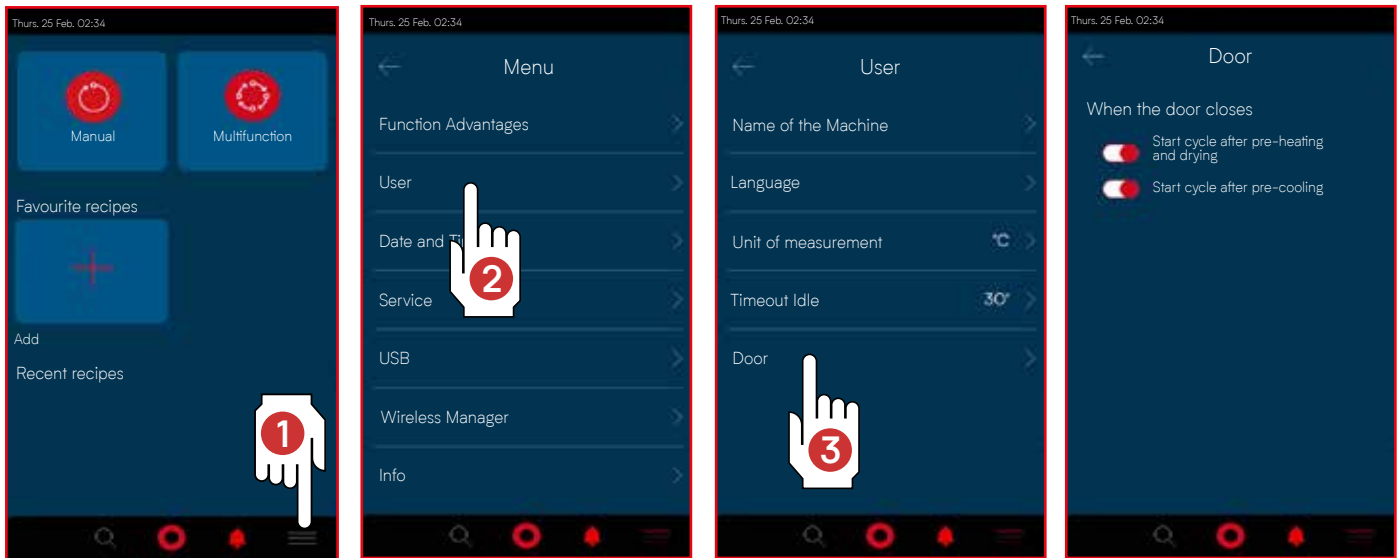


- 1 Tap the **Settings** key
- 2 Tap the **User** item.
- 3 On the screen that appears, it is possible to set the **machine name**, the **language** in which the entries are displayed, the **unit of measurement** (°C or °F), after how many **seconds of inactivity (timeout)** the machine goes into stand-by, or decide how to start a cycle (**door** menu – see next chapter).
- 4 Set the desired values or language.
- 5 Press the button → several times to return to the main screen and save the entered values.

Please note: when setting the language, you are asked to confirm the restart of the system; the chosen language is displayed when the system is restarted.

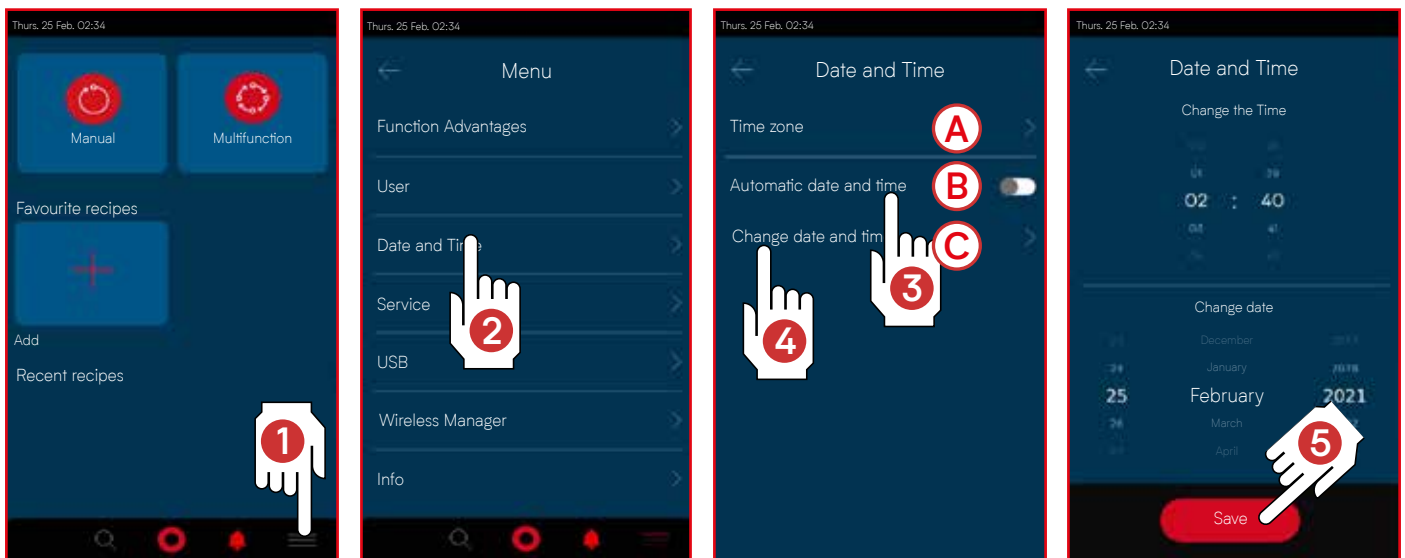


## INITIAL SETTINGS | DOOR



- 1 Touch the **Settings** key.
- 2 Touch **User**.
- 3 Touch **Door**: you can now select whether the cycle is started manually by pressing **Start Cycle** or **automatically** when the door is opened.

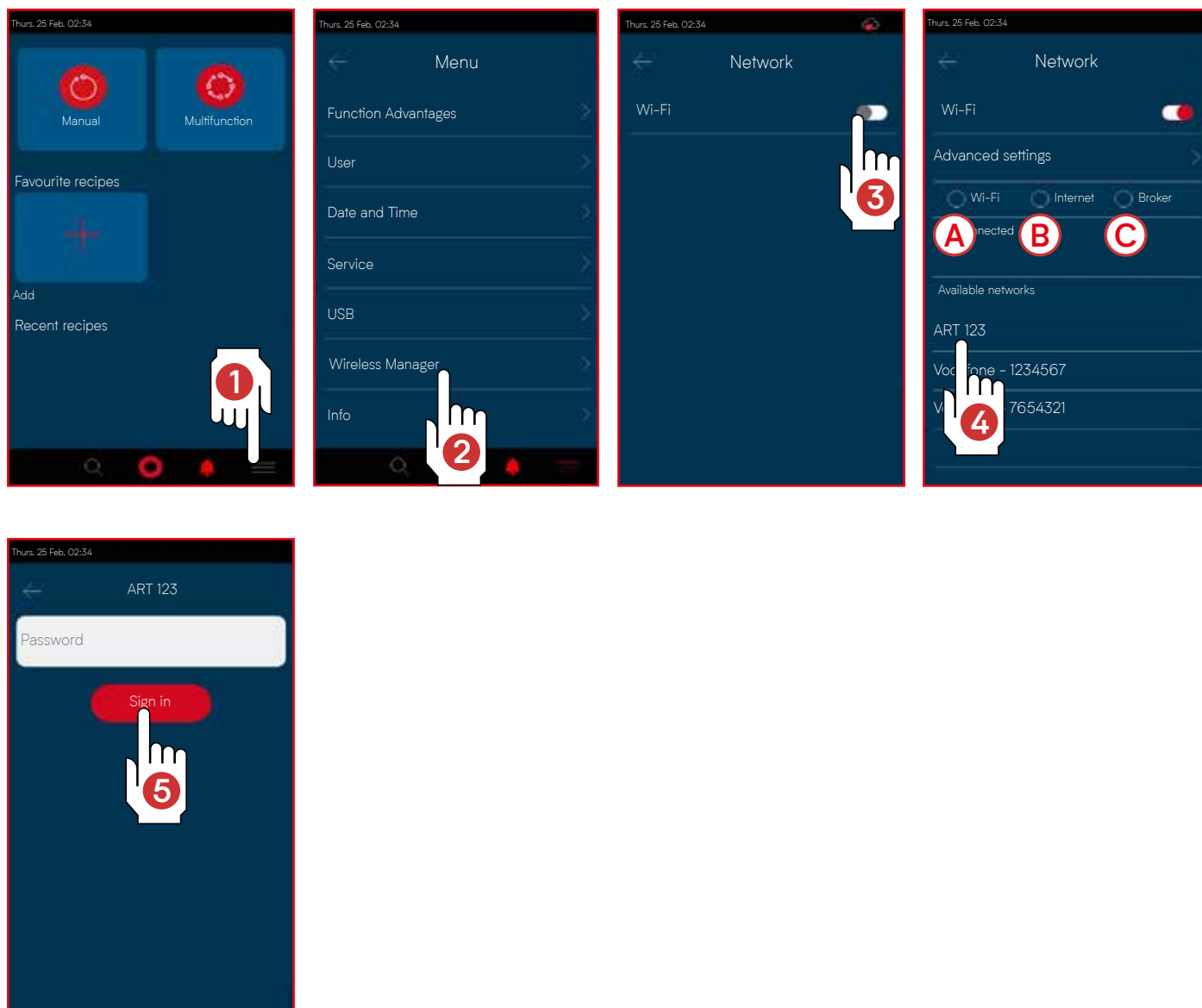
## INITIAL SETTINGS | DATE / TIME / TIME ZONE



- 1 Tap the **Settings** key
- 2 Tap the **Date and time item**.
- 3 Set the desired values.
  - A Choose the **time zone** (e.g. for Italy +1.00 Berlin, Rome)
  - B Choose the **Date and Time** setup mode:
    - ☒: automatic update (only selectable when Wi-Fi connection is present)
    - ☐: manual update (using C)
  - C Manual **Date and time** setup
- 4 Touch the item to set the **Date and Time** to manual (the item is only active and selectable if manual update was selected in step B).
- 5 Confirm the entered values with the **Save** button.



## INITIAL SETTINGS | WIRELESS MANAGER



- 1 Touch the **Settings** key
- 2 Touch **Wireless Manager**.
- 3 Activate **Wi-Fi** network search
- 4 Select the desired network from those available
- 5 Enter the Access Password and confirm by pressing the **Login** button

## Meaning of the LED:

- (A) Connection to the access point successful
- (B) Connected to the Internet
- (C) Connected to ColdCloud

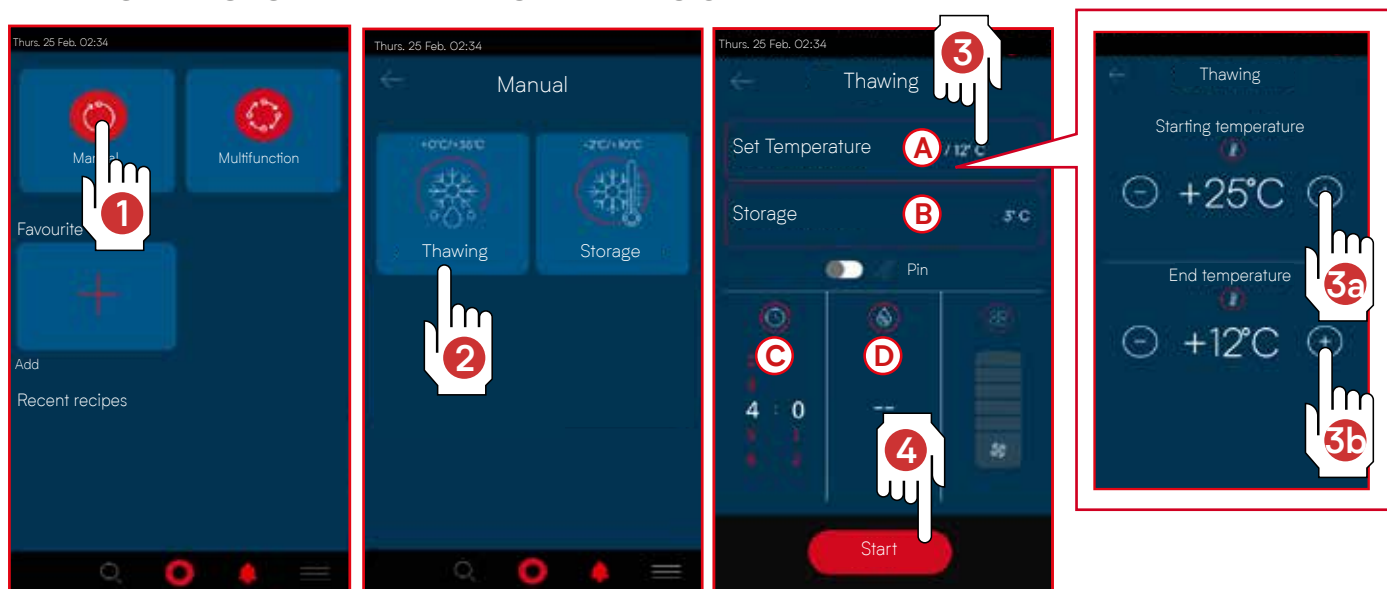
## THAWING

The appliance thaws frozen dishes in a controlled manner, slowly reabsorbing the microcrystallised water contained in the food; this allows the organoleptic and aesthetic characteristics of the food to be kept intact.

You can set the end of the cycle:

- when the set time is up;
- when the set core temperature is reached (in this case, you should insert the surface temperature probe and the core probe into the food to be thawed – see page 14).

### ENDING THE CYCLE WHEN THE SET TIME IS UP



1 Tap the word **Manual**.

2 Select the word **Thawing**.

3 Set:

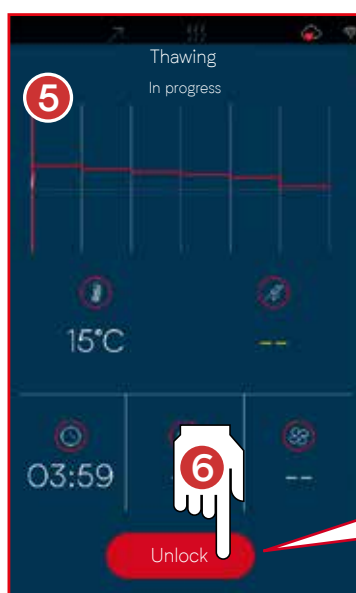
(A) the **initial temperature** of the product to be frozen (e.g.  $-18^{\circ}\text{C}$ ) and the **final temperature** that the product must reach (e.g.  $25^{\circ}\text{C}$ )

(B) the **preservation temperature** (i.e. the temperature that the machine maintains inside the cell after the thawing cycle has finished. This temperature is maintained until the products are removed from the cell)

(C) the **duration** of the thawing cycle

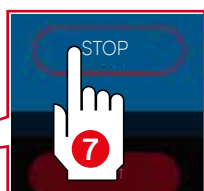
(D) the **humidity in the cell**.

4 Start the cycle by tapping the word **Start**.

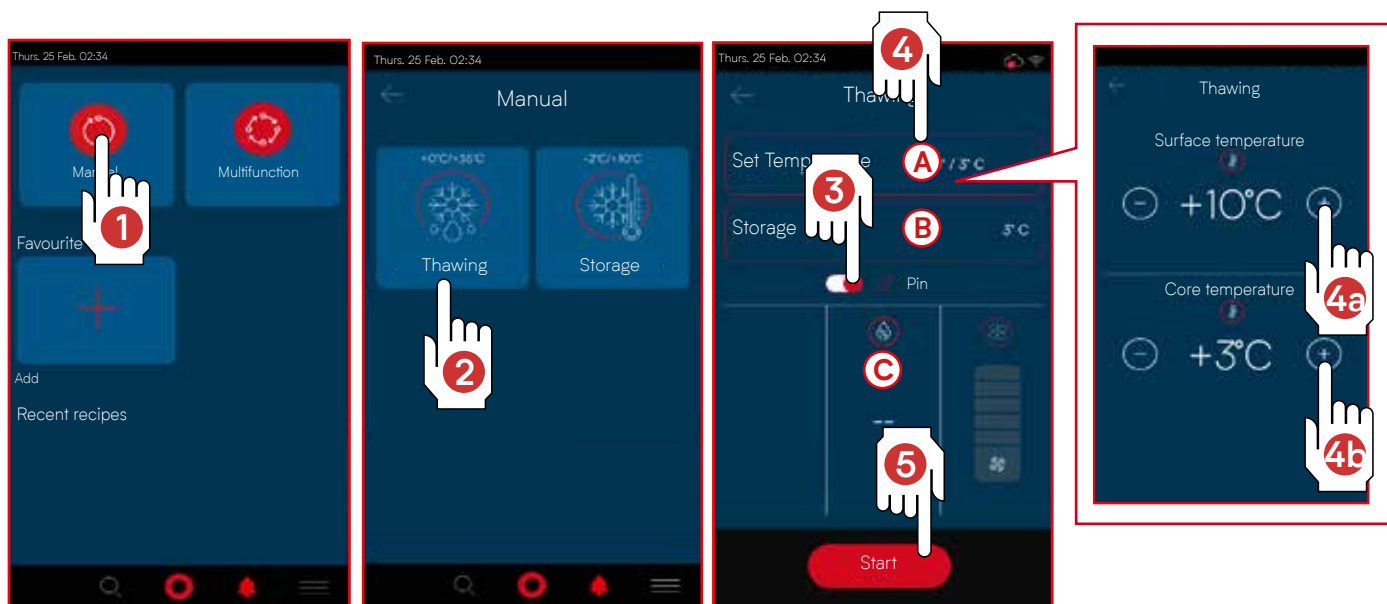


5 After tapping the word **Start**, thawing begins and will end when the set time has elapsed.

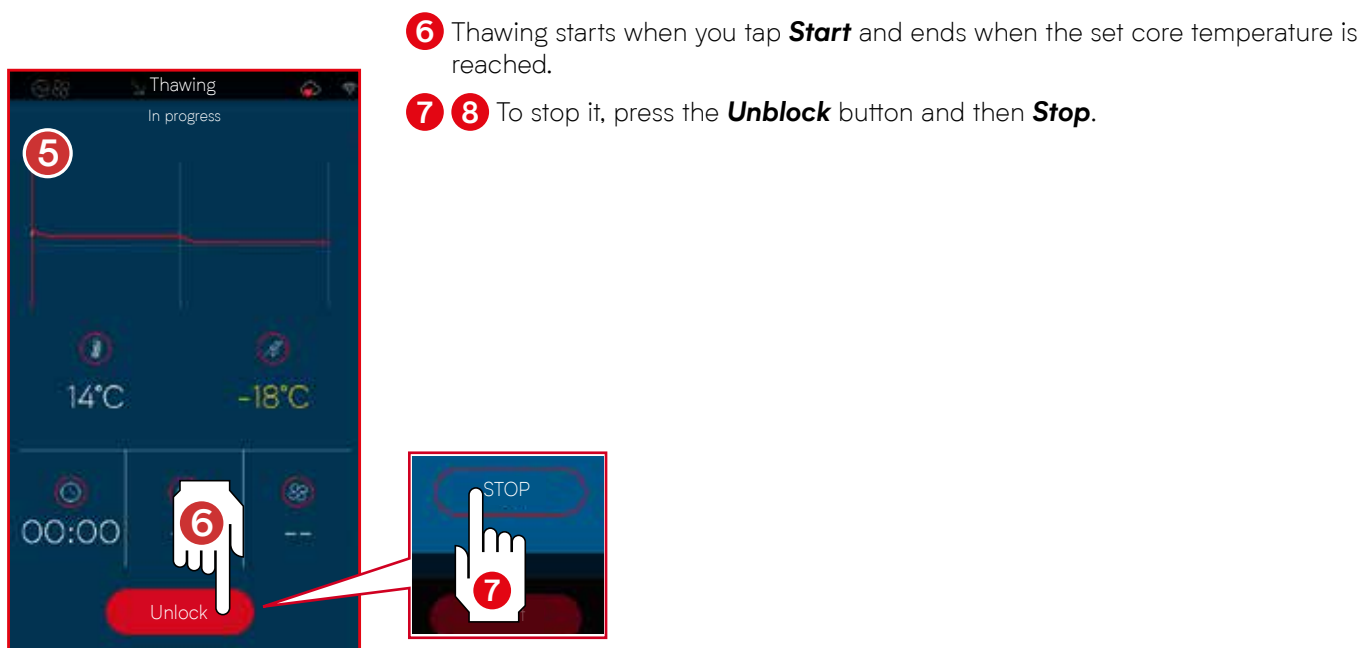
6 7 To stop it, press the **Unblock** button and then **Stop**.



## ENDING THE CYCLE UPON REACHING THE SET CORE TEMPERATURE



- 1 Tap the word **Manual**.
- 2 Select the word **Thawing**.
- 3 Set the end of cycle with the probes.
- 4 Set:
  - A the **surface temperature** of the product to thaw (e.g. +10°C) and the **core temperature** to be reached (e.g. +3°C)
  - B the **preservation temperature** (i.e. the temperature that the machine maintains inside the cell after the thawing cycle has finished. This temperature is maintained until the products are removed from the cell)
  - C the **humidity in the cell**.
- 5 Start the cycle by tapping the word **Start**.



- 6 Thawing starts when you tap **Start** and ends when the set core temperature is reached.
- 7 8 To stop it, press the **Unlock** button and then **Stop**.



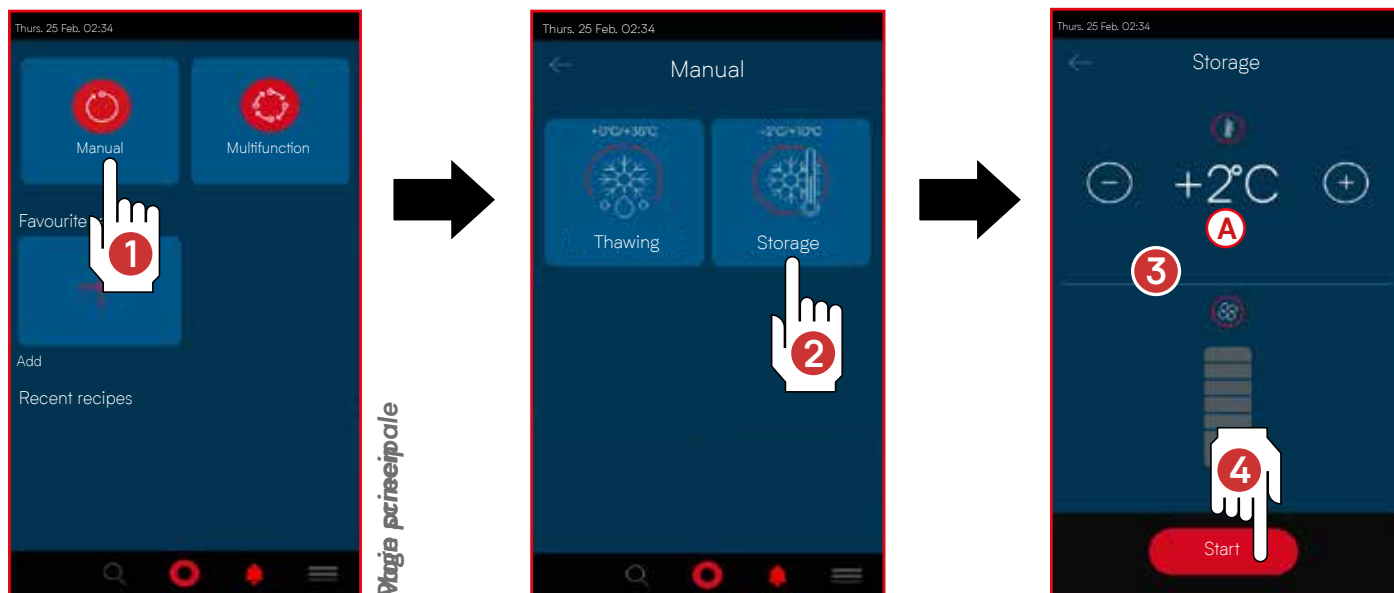
The supply of humidity is important if the foods are left to defrost free on pans (they could lose weight and become dehydrated) while it is not needed if they are closed in bags or containers. The humidity to be added during the cycle can be set from 0 (no humidity supply) up to 100%.

## PRESERVATION

The equipment is able to maintain the set temperature for an indefinite period of time.

The equipment is not a preserver and the preservation function is intended as temporary.

In this way it will be possible to preserve food at positive temperatures while waiting to be removed from the cell; this is particularly useful for keeping the dishes to be served at the optimum temperature.



1 Tap the word **Manual**.

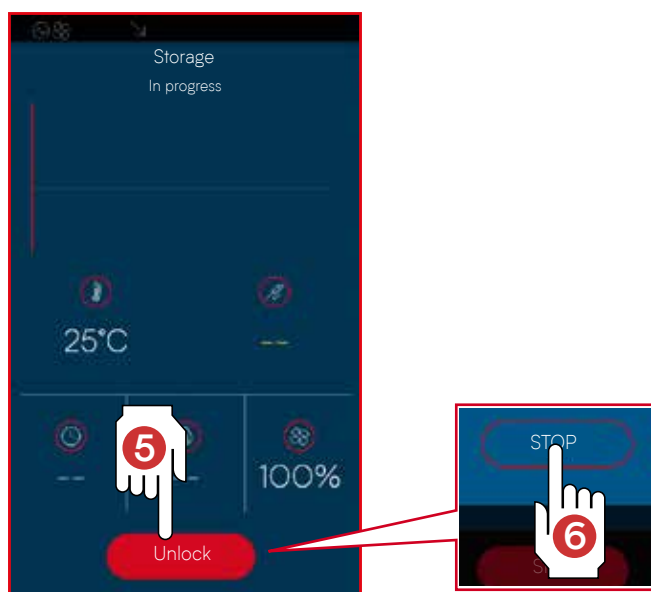
2 Select the word **Preservation**.

3 If changes are required, set:

A the **temperature** to be maintained.

4 Start the cycle by tapping the word **Start**.

5 6 The machine maintains the set temperature indefinitely; to interrupt the cycle, press the **Unlock** button and then **Stop**.



## DEFROST

To activate the defrost, tap the **Defrost** icon, the cycle starts immediately.

Defrosting will be activated automatically in all the preservation cycles, with the product inserted; once the defrost is finished, the machine will resume working normally. Defrosting can only start if the evaporator temperature is below 3°C

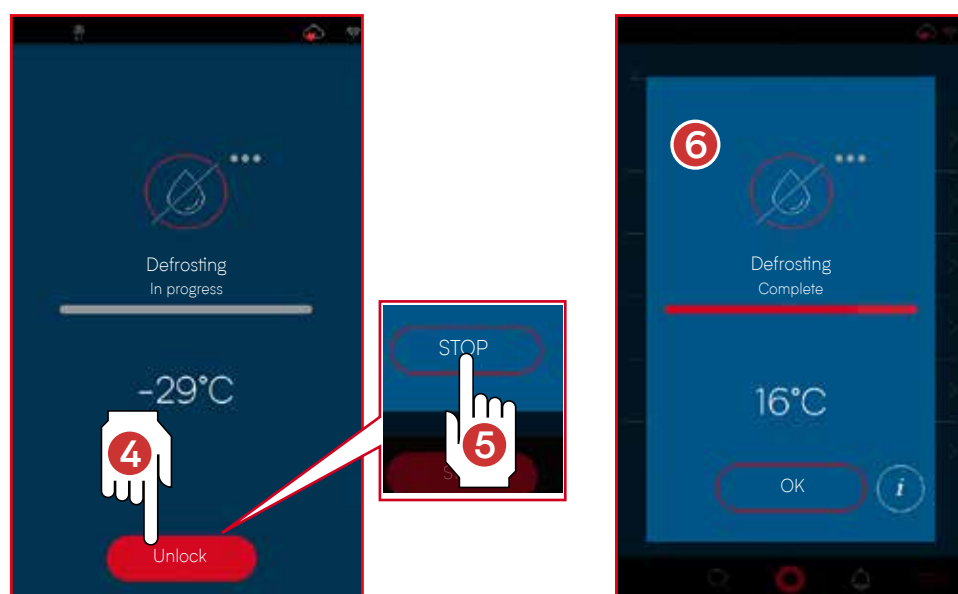


- 1 Tap the icon ≡
- 2 Touch **Plus Functions**
- 3 Select **Defrost**: the function starts.


**Defrost** ends:

- upon reaching the envisaged time;
- 4 5 press **Release** and then **Stop**.

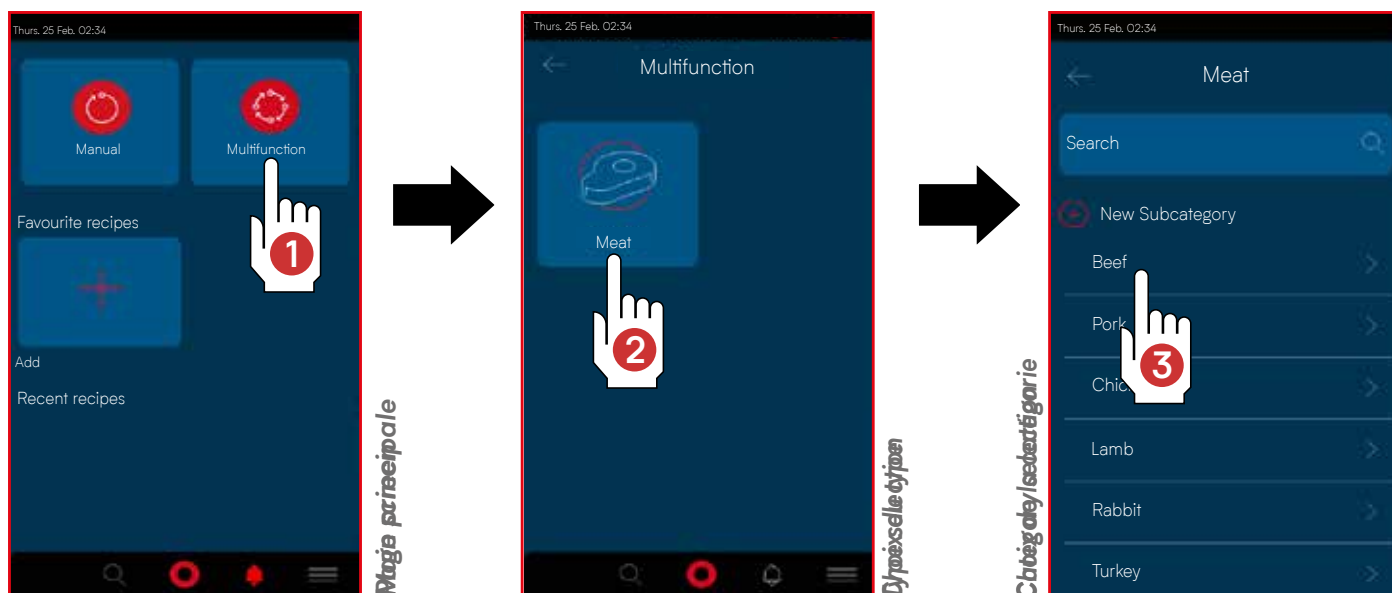
- 6 After successful **Defrosting**, the word "**completed**" appears



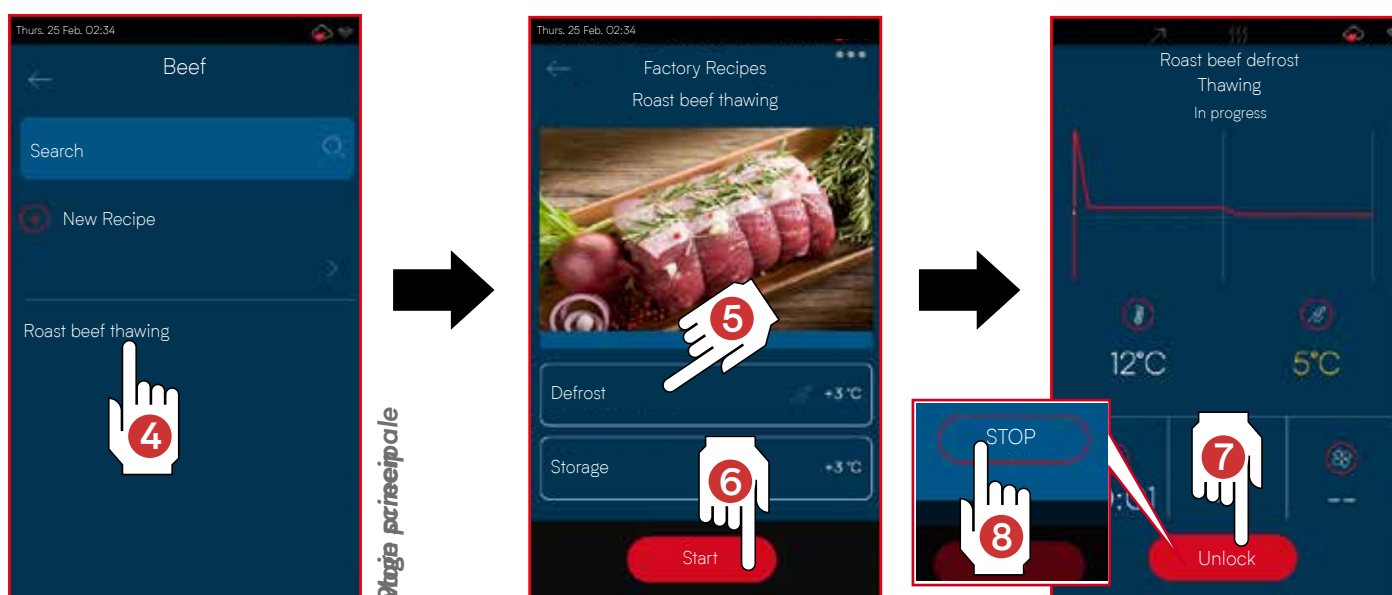
## MULTIFUNCTION


This section contains pre-set factory recipes or recipes saved by the user at the end of a cycle (e.g. thawing cycle). The recipes preceded by the symbol  are factory pre-set recipes: they CANNOT be deleted or PERMANENTLY modified. Their parameters can only be modified for the cycle that will be performed (the modifications are not permanent and are deleted by exiting the program). Alternatively, the recipe modified by the user can be stored with a different name. The parameters can only be changed before the cycle starts, not during its execution.

### LAUNCH A RECIPE IN THE MEMORY



- 1 Tap the **Multifunction** icon
- 2 Select the **type** (e.g. meat)
- 3 Select the **category** (e.g. beef)



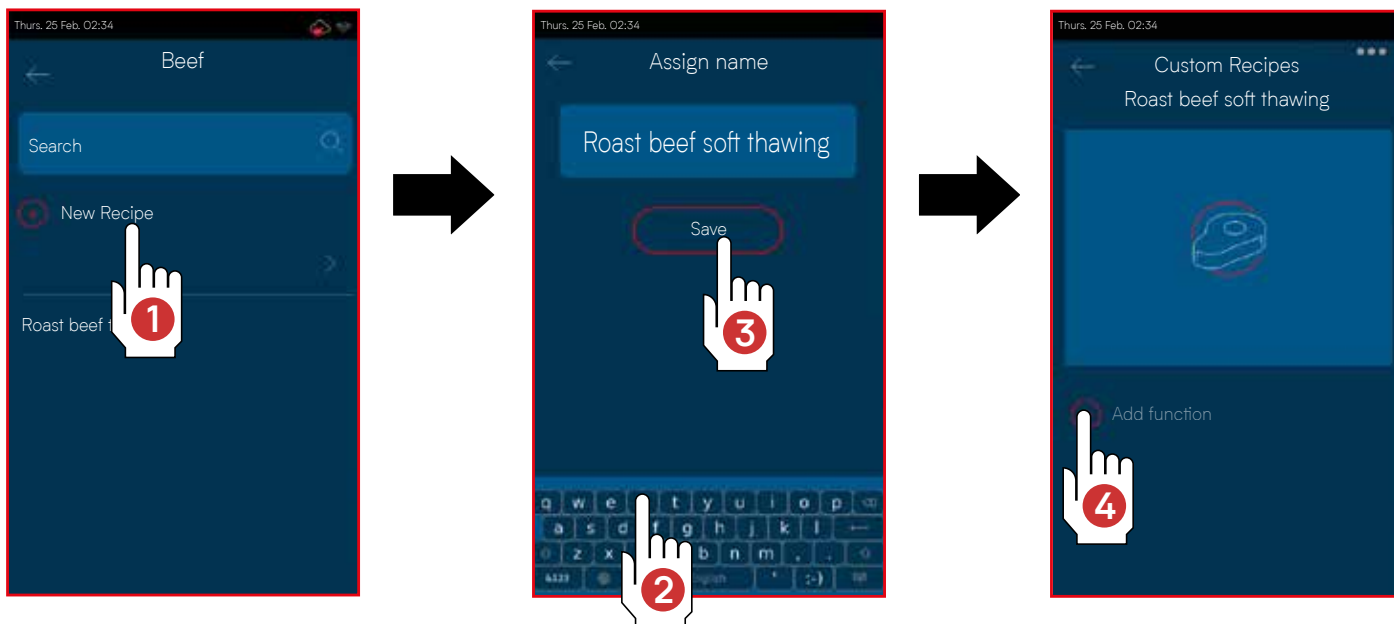
- 4 Select the **recipe** you want to start (e.g. Roast beef thawing). Recipes preceded by the symbol  are pre-set factory recipes that cannot be deleted or renamed.
- 5 If necessary, modify the phase of interest by proceeding as usual (see for example p. 18) or
- 6 start the recipe with the **Start** button.
- 7 8 To stop the cycle early, press the **Unblock** button and then **Stop**.

## CREATE A NEW RECIPE

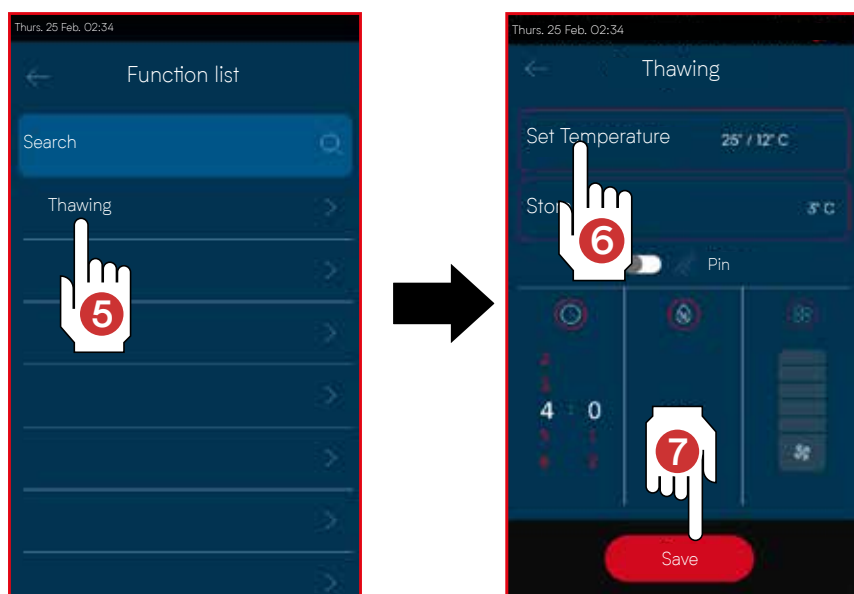
There are two ways to create a new recipe:

- A** by setting a new recipe;
- B** by duplicating and modifying a saved recipe.

**A**

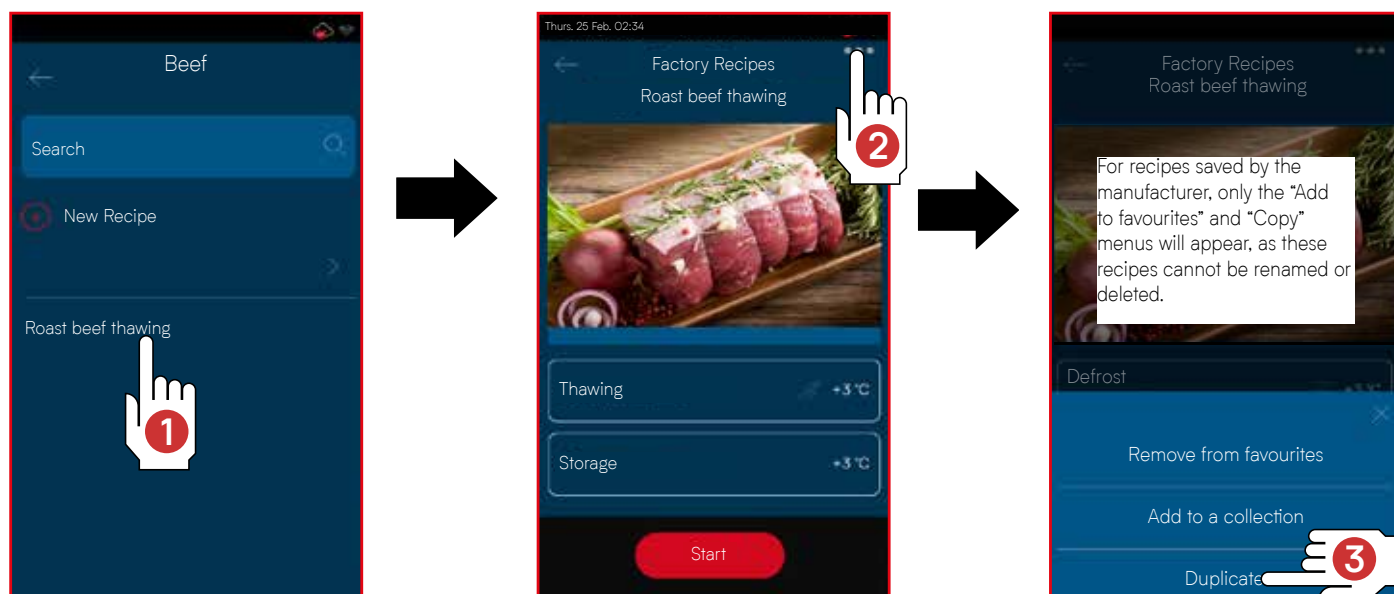


- 1** Choose the **type** and **category** of interest (e.g. Meat, Beef). Tap the wording **New recipe**.
- 2** Enter the **name** of the new recipe (e.g. Roast beef soft thawing)
- 3** Save the **name** by tapping the **Save** key
- 4** Set the recipe parameters by tapping the words **Add a function**

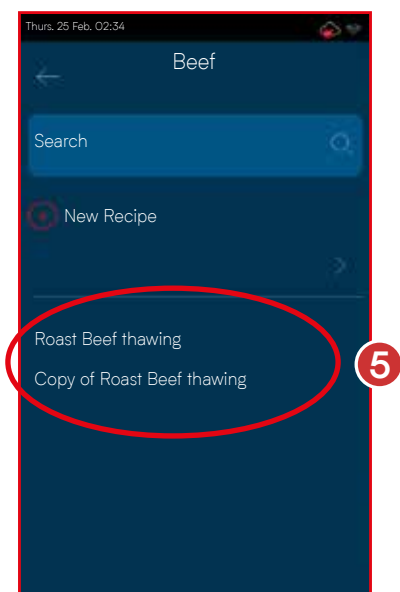


- 5** **6** Set the parameters of the selected function acting as usual (see for example page 18).
- 7** Save the settings made.

## B




- 1 Choose a recipe **as similar to the one to be created as possible** (e.g. Meat, Beef, Roast beef thawing).
- 2 Tap the three dots in the top right;
- 3 Choose to **duplicate** the recipe.



- 4 Proceeding as usual, make all the desired settings to adapt it to your requirements.

The duplicate recipe will be placed in the same list (in the example Meat, Beef).

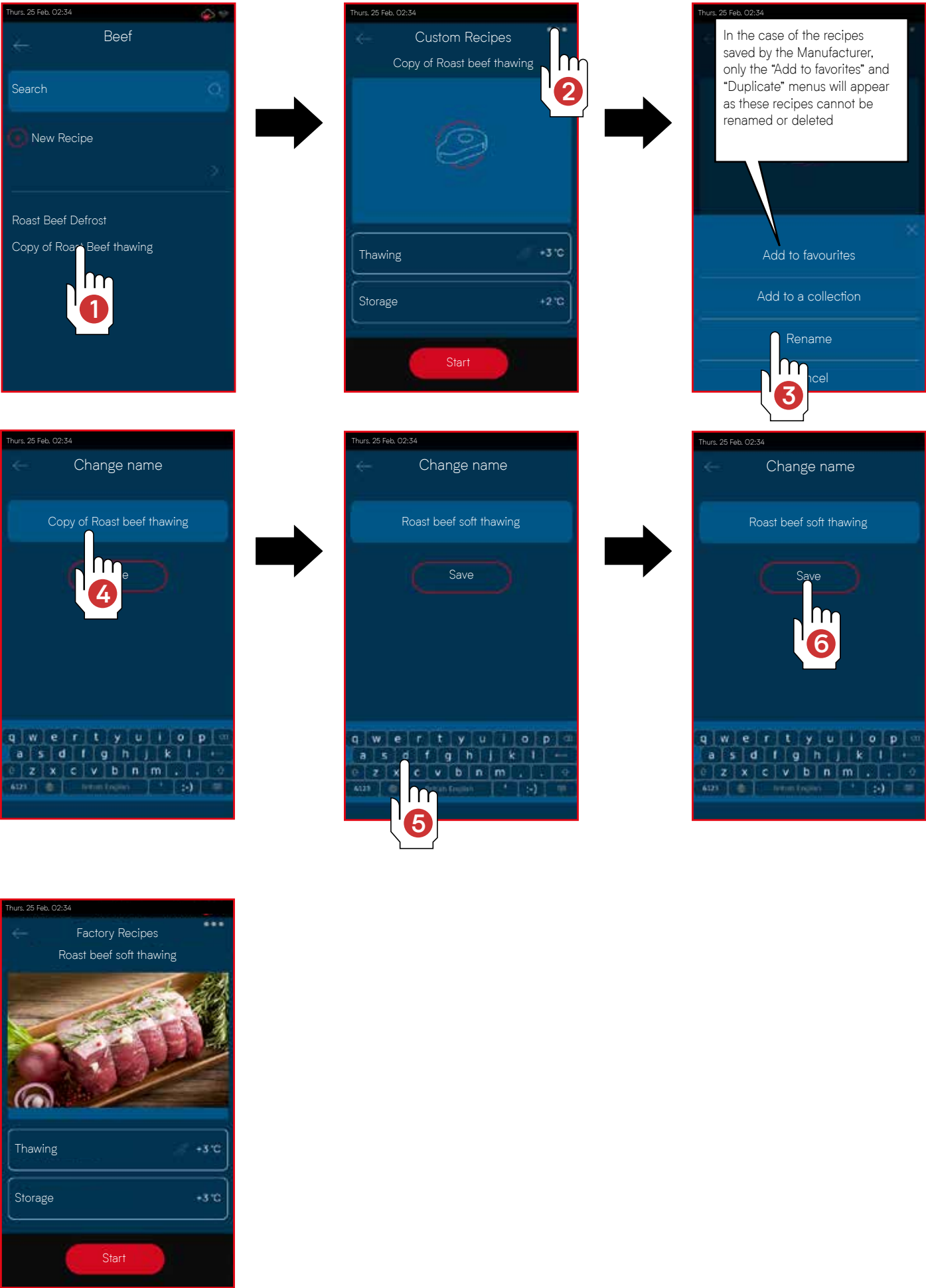
In the list you will now find two recipes:

- the original factory recipe (which cannot be deleted or renamed) ►  Roast Beef Thawing
- **5** the recipe modified by the user (which can be deleted and renamed) ► Copy of Roast beef thawing

If desired, it is possible to rename the personal recipe, see p. 25.



DELETE | RENAME A RECIPE | SAVE IT AS A FAVOURITE



## SAFETY WARNINGS



DISCONNECT THE ELECTRICAL POWER SUPPLY OF THE APPLIANCE AND WEAR APPROPRIATE PERSONAL PROTECTION EQUIPMENT (E.G. GLOVES, ETC.) BEFORE CARRYING OUT ANY MAINTENANCE WORK.



THE USER MUST CARRY OUT ONLY ROUTINE MAINTENANCE OPERATIONS (UNDERSTOOD AS CLEANING). IN CASE OF EXTRAORDINARY MAINTENANCE, ENTER IN CONTACT WITH AN ASSISTANCE CENTRE AND REQUEST THE INTERVENTION OF AN AUTHORISED TECHNICIAN.



THE WARRANTY WILL BE VOIDED IN CASE OF DAMAGES BY THE LACK OF OR INCORRECT MAINTENANCE (EX. USE OF UNSUITABLE DETERGENTS).

To clean any component or accessory DO NOT use:

- Abrasive or powdered detergents
- Aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc.). Attention! Do not use these substances even to clean the floor under the equipment
- Abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.)
- Steam or pressure water jets.

On the first use wash the pans and the chamber with a cloth dampened with hot water and soap and end with rinsing and drying.

## CLEANING STEEL SURFACES

8

Use a cloth soaked in hot soapy water or specific steel products (in this case follow the instructions provided by the detergent manufacturer). Finish with rinsing and drying.

## CLEANING THE EQUIPMENT CELL

Clean the equipment cell daily to maintain high levels of hygiene and equipment performance.

Use a cloth soaked in warm soapy water and finish with a rinse and drying.

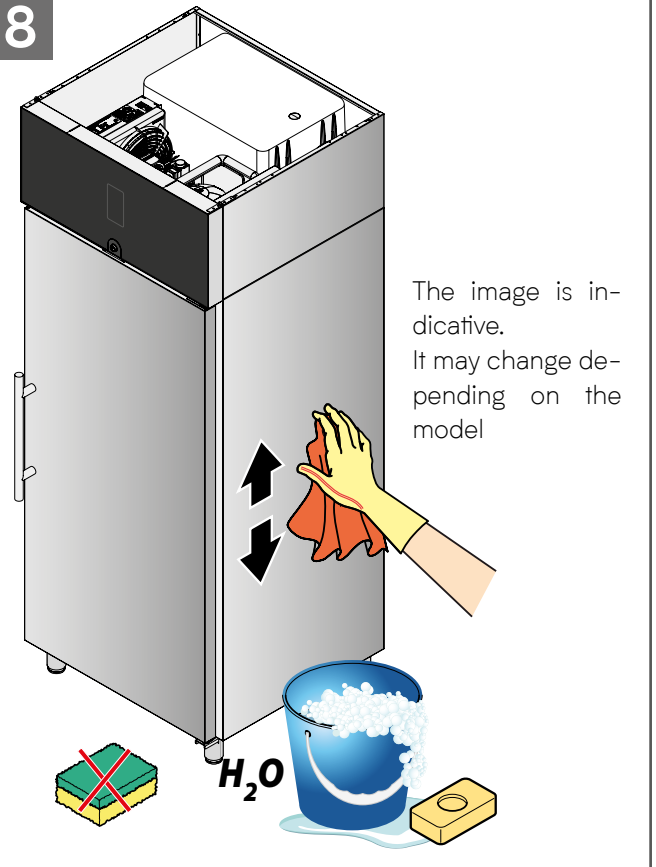
## CLEANING TOUCH SCREEN

9

Use a cloth slightly dampened with a product specific for crystals, following the instructions of the detergent manufacturer.

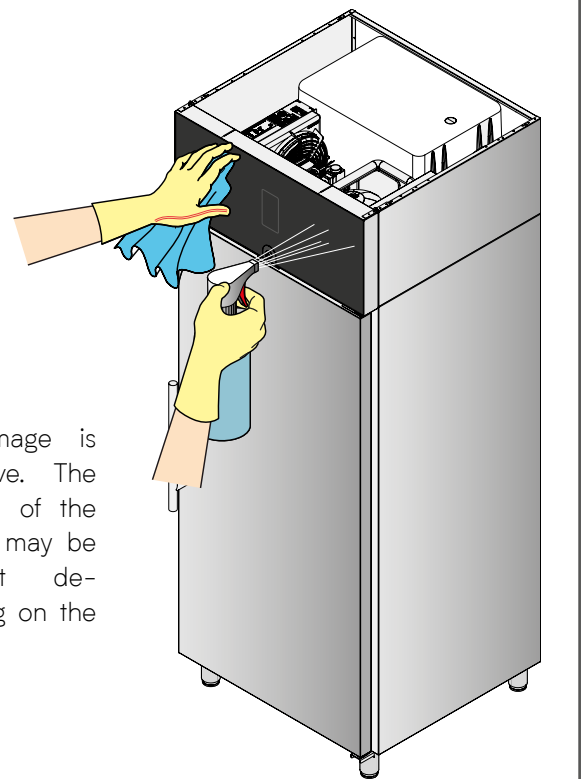
Do not spray too much product to prevent infiltrations that can damage the screen.

8



The image is indicative. It may change depending on the model

9



The image is indicative. The position of the display may be different depending on the model

## PERIODS OF INACTIVITY

During periods of inactivity, disconnect all the power supplies. Protect the equipment's external steel parts wiping them with a smooth cloth slightly damped with Vaseline oil. Leave the door ajar to guarantee a correct air exchange.

For reactivation, before using:

- Carry out thorough cleaning of the equipment and accessories
- Reconnect the equipment to the electrical and water supply
- Have the equipment checked before reusing it
- Restart the equipment at a low temperature for at least 60 minutes without any food inside.



**At least once a year, the equipment must be maintained and checked by an authorised service centre. This ensures that the equipment is always in a perfect working and safe condition.**

## DISPOSAL AND END OF SERVICE LIFE

The defrosting operations of the electrical and hydraulic circuits must be carried out exclusively by qualified technicians.

If present, remove them and dispose them off in a correct manner:

- Refrigerant gas
- Unfreezeable solutions present in hydraulic circuits, avoiding spills or leaks in the environment.

According to art.13 of Legislative Decree no. 49 of 2014 "Application of Directive RAEE 2012/19/EU on residues of electrical and electronic equipment"



The mark with stripes on the striped dumpster specifies that the product was placed on the market after August 13, 2015, and that, at the end of its service life, must not be mixed with other residues,

but disposed off separately.

The whole equipment was built with recyclable metallic materials (stainless steel, iron, aluminium, zinc-coated plates, copper, etc.) in percentage above 90% of the weight. Render the equipment unusable when disposing off by removing the power source cable and any other device that closes the compartments or cavities (where present).

Care must be taken in the management of this product at the end of its service life, to mitigate negative impacts on the environment and improve the effectiveness of the use of resources, applying the principles of "who pollutes pays", prevention, preparation for re-utilisation, recycling and recovery.

We remind that the uncontrolled or incorrect disposal of the product is liable to the application of the sanctions foreseen in the present legal standards.

## INFORMATION ABOUT DISPOSAL IN ITALY

In Italy, WEEE equipment must be delivered:

- To Collection Centres (also called ecological islands or ecological platforms)
- To the dealer where the new appliance was purchased, which is required to receive it free of charge (on a "one for one" basis).

## INFORMATION ABOUT DISPOSAL IN THE EUROPEAN UNION NATIONS

The community Directive on RAEE equipment was accepted in different ways by each nation, therefore, if this equipment must be disposed off, we suggest a contact with the local authorities or the Dealers about the correct disposal method.

Pending dismantling and disposal, the equipment can also be provisionally stored outdoors, provided that the unit has the electrical, refrigerating and hydraulic circuits intact and closed. However, make sure that the doors cannot be closed to avoid entrapment.

The laws in force in the user's country concerning environment protection must also be observed.

## WARRANTY

The manufacturer's obligation regarding the warranty that covers the equipment and other parts produced by it is valid for a period of 1 year as of the invoice date, and consists of the supply free of charge of parts that must be replaced that, at its own discretion, are considered defective.

It will be the manufacturer's duty to solve eventual faults and defects, provided the equipment is correctly installed and operated in accordance with the instructions contained in the manual. Any damage arising from limescale build-up, over voltage or tampering by unauthorised or unqualified personnel will void the warranty.

Consumption components such as glass, aesthetic parts, seals, lamps and parts that subject to wear after utilisation, are excluded from the warranty.

During the warranty period, the expenses concerning providing of services, travels or transfers, transport of parts and eventual replacement equipment are borne by the purchaser.

The materials replaced under warranty will remain our property and must be returned at the purchaser's care and expense.

If the equipment does not work or if functional or structural changes are noticed:

- Disconnect it from the electrical and water supplies
- See chpt. "Alarms" on page 33 for possible suggestions.

Should the solution not be present in the table, enter in contact with the assistance centre authorised by the manufacturer, communicating:

- The nature of the defect
- **10** The code and serial number of the equipment present on the data plate located inside the cell.

Claiming original spare parts for repair: the manufacturer declines all responsibility and does not recognise the right of warranty for the use of non-original spare parts.

At least once a year, the equipment must be maintained and checked by an authorised service centre. This ensures that the equipment is always in a perfect working and safe condition.

## Manufacturer data:

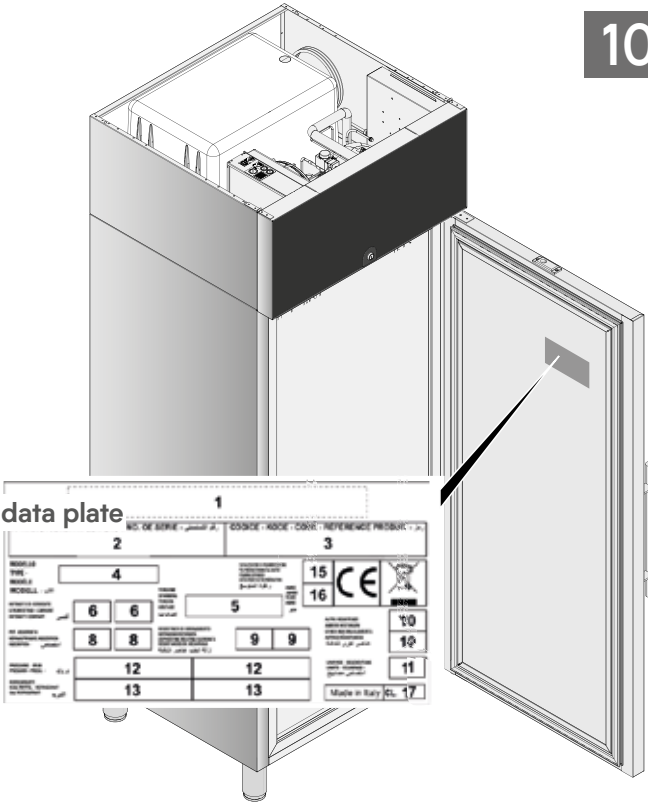
F.R.C.

Via Treviso, 4

33083 - Taiedo di Chions (PN) - Italy

Tel. +39.0434.635411 - Fax. +39.0434.635414

10



**data plate**

1		2		3	
4		5		6	
7		8		9	
10		11		12	
13		14		15	
16		17		18	

**Data plate legend**

- 1 Manufacturer
- 2 Serial number
- 3 Code
- 4 Model
- 5 Voltage
- 6 Running absorbed current
- 8 Defrost heating element power
- 9 Defrost heating element power
- 10 Other elements nominal power
- 11 Lamp power
- 12 Minimum and maximum pressure
- 13 Refrigeration gas, type and quantity
- 15 Insulation expanding gas
- 16 Manufacture year
- 17 Climatic class (#)

# 4 = 30°C - 55 Rh%  
# 5 = 40°C - 40 Rh%

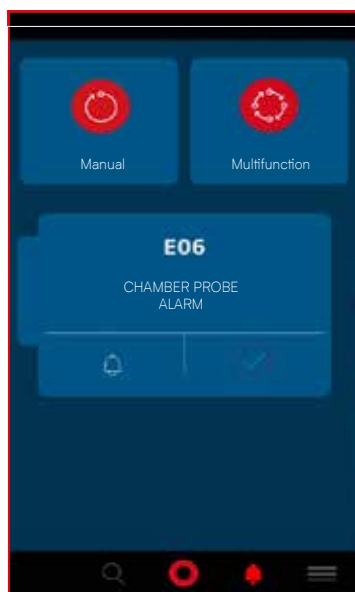
Type of problem	Before seeking contact with an assistance centre, check that...
The equipment is completely shut off.	<ul style="list-style-type: none"> <li>- ...that electrical voltage is present on the equipment and that the plug was plugged into the socket.</li> </ul>
The equipment does not chill sufficiently	<ul style="list-style-type: none"> <li>- ...there is no effect of an external heat source;</li> <li>- ...the doors close perfectly;</li> <li>- ...the condenser filter is not clogged;</li> <li>- ...the front ventilation grilles are not obstructed by objects or dust;</li> <li>- ...the food is evenly distributed inside the cell and does not obstruct the ventilation inside the cell;</li> <li>- ...the equipment is not overloaded with food (comply with the equipment load indications affixed on it).</li> </ul>
The equipment is very noisy	<ul style="list-style-type: none"> <li>- ...there is no contact between the equipment any other object or machine;</li> <li>- ...the equipment is perfectly levelled;</li> <li>- ...the visible bolts are well tightened.</li> </ul>



Do not try to repair the equipment by yourself, this may cause damage, even serious, to persons, animals and objects, and cause the voiding of the Warranty.  
Always look for an assistance centre authorised by the manufacturer and order ORIGINAL spare parts.

## ALARMS

When there is an alarm in progress, it is signalled with a warning on the display.



### Chamber Probe Alarm (Contact technical assistance)

A probe failure causes a Chamber Probe Alarm and the buzzer and alarm relay are activated. The alarm signal occurs in the upper part of the display. The buzzer sounds, it can be silenced by tapping the display; at the end of the fault the alarm stops automatically and the alarm relay is deactivated.

However, with the Chamber Probe faulty, it is possible to start or continue a program of:

- **Timed Blast Chilling** (the Compressor is controlled on the Needle Probe).
- **Temperature Blast Chilling** not yet started switches to Time at Start.
- **Temperature Blast Chilling** in progress, it switches to Time if the Needle Probe is not inserted; the control of the Compressor takes place on the Needle Probe instead of the Cell Probe.
- **Temperature Blast Chilling** in progress with the Needle Probe inserted, turns the compressor on and off according to the pre-set times.

### Evaporator Probe Alarm (Contact technical assistance)

A probe failure causes an Evaporator Probe Failure Alarm, the alarm is shown at the top of the display, the buzzer sounds, it can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically and is deactivated.

### High Temperature Alarm during preservation

During the positive or negative preservation phase, if the temperature remains above the determined set point, for a time defined by the parameter, a High Temperature Alarm is activated. The alarm is displayed at the top.

The buzzer sounds, it can be silenced by tapping the display. When the temperature falls below the alarm threshold, it stops automatically and deactivates. The alarm is stored in the HACCP log.

### Low Temperature Alarm during preservation

During the positive or negative preservation phase, if the temperature remains below the determined set point, for a time defined by the parameter, a Low Temperature Alarm is activated. The alarm is displayed at the top.

The buzzer sounds, it can be silenced by tapping the display. When the temperature is above the alarm threshold, the alarm stops automatically and is deactivated. The alarm is stored in the HACCP log.

### Needle Probe Alarm (Contact technical assistance)

A needle probe failure causes a Needle Probe fault alarm when it is in Stand-by or if a temperature-controlled blast chilling cycle is in progress (in this case the cycle automatically switches to time) or during needle cooking (in this case cooking ends). The alarm is shown at the top of the display, the buzzer can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically and is deactivated. In the case of a Multipoint Needle, it is sufficient for a sensor to be in error to trigger the alarm.

## Door Open Alarm

After a delay defined by a parameter, it causes the door open alarm, the compressor stops immediately and the alarm is shown at the top of the display. The buzzer sounds, it can be silenced by tapping the display, when the door is closed the alarm stops automatically.

## HP pressure switch alarm (Contact technical assistance)

When the HP pressure switch alarm is detected by the board, the blast chilling cycles in progress end immediately. The compressor and evaporator fans are deactivated immediately, the alarm is shown at the top of the display.

The buzzer sounds, it can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically.

## LP pressure switch alarm (only for models that include it) (Contact technical assistance)

When the LP pressure switch alarm is detected by the board, the blast chilling cycles in progress end immediately. The compressor and evaporator fans are deactivated immediately, the alarm is shown at the top of the display.

The buzzer sounds, it can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically.

## Compressor thermal alarm (only for models that include it) (Contact technical assistance)

When the compressor thermal alarm is detected by the board, the blast chilling cycle in progress ends immediately.

The compressor and evaporator fans are deactivated, the alarm is shown at the top of the display.

The buzzer sounds, it can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically.

## Safety thermostat alarm (Contact technical assistance)

When the thermostat alarm is detected by the board, the blast chilling cycle in progress ends immediately.

The compressor, the fans, and the heating elements are immediately deactivated.

The alarm is shown at the top of the display.

The buzzer sounds, it can be silenced by tapping the display.

At the end of the fault, the alarm stops automatically.

## Power failure alarm

When a power failure occurs during a cycle in progress, when the machine is restarted it restarts from the time of the phase at which it was.

The blast chilling time tolerance is 10 minutes.

The buzzer can be silenced by tapping the display.

**F.R.C.**

Via Treviso, 4 33083 - Taiedo di Chions (PN) - Italia  
Tel. +39.0434.635411 - Fax. +39.0434.635414