

MULTI-PURPOSE RETARDING CABINET



INSTRUCTION MANUAL **

**Translation of the original instructions (Italian)

cod.75970165 rev 05-EN



General instructions

7

1 - GENERAL INFORMATION	8
2 - TECHNICAL ASSISTANCE	9
3 - IDENTIFICATION & MARKINGS	9
4 - IDENTIFICATION OF PARTS	10
5 - RISK ANALYSIS	11
6 - UNPACKING	14
7 - POSITIONING	14
8 - WATER NETWORK CONNECTION	14
8 - WATER NETWORK CONNECTION	15
9 - POWER SUPPLY CONNECTION	15
10 - INTENDED USE	15
11 - RULES OF USE	16
12 - CLEANING	16
13 - MACHINE DISPOSAL	17

Operating instructions

18

14 - INTERFACE AND CYCLES	19
15 - FOOD PROBE	21
16 - OPERATING CYCLES	22
16.1 - STARTUP	25
16.2 - SHUTDOWN	26
16.3 - FOOD FAMILY SELECTION	27
16.4 - AUTOMATIC BLAST CHILLING CYCLE	29
16.5 - CUSTOM BLAST CHILLING CYCLE	31
16.6 - MANUAL BLAST CHILLING CYCLE	37
16.7 - CUSTOM PROVING CYCLE	43
16.8 - PROVING MANUAL CYCLE	49
16.9 - AUTOMATIC THAWING CYCLE	55
16.10 - CUSTOM THAWING CYCLE	57
16.11 - MANUAL THAWING CYCLE	63
16.12 - COMBY CYCLE	69
16.13 - MULTILEVEL FUNCTION	76
16.14 - FUNCTIONS AVAILABLE DURING A CYCLE	78

Options

80

17 - OPTION MENU

81

17.1 - EXTRACTION

82

17.2 - HACCP

84

17.3 - ALARMS

87

17.4 - INFO

89

17.5 - STERILIZATION

91

17.6 - USB

93

17.6.1 - EXPORT HACCP

94

17.6.2 - EXPORT SETUP

96

17.6.3 - IMPORT SETUP

98

17.6.4A - UPDATE TOUCH SCREEN

100

17.6.4B - UPDATE SOFTWARE

102

17.7 - HELP

106

17.8 - LANGUAGE

108

17.9 - DEFROST

109

17.10 - I/O

111

17.11 - TIME

113

17.12 - PASSWORD

115

Troubleshooting

118

18- ALARMS LIST

119



General instructions

1 - GENERAL INFORMATION

The precautions listed in this documentation provide important instructions regarding the safety, operation and servicing of the equipment.

To ensure maximum safety, hygiene and performance, it is recommended to carefully file all documentation near the equipment and to deliver it to technicians and operators responsible for its use.

The choice of materials and manufacture of products complies with EC safety directives. Moreover, complete testing of all machines guarantees the quality of this equipment.

Compliance with the recommendations included in this manual is essential in order to ensure the safety of machine installation/operation and of the user.

The manufacturer, retailer and authorised service centres are available to clarify all doubts regarding the use and installation of the equipment.

The manufacturer reserves the right to make changes without any prior notice in order to make the improvements deemed necessary.

FAILURE TO COMPLY WITH THE PROVIDED INSTRUCTIONS SHALL COMPROMISE THE SAFETY OF THE EQUIPMENT AND RESULT IN THE IMMEDIATE INVALIDATION OF THE WARRANTY TERMS.

ELECTRICAL DEVICES MAY BE HAZARDOUS TO HUMAN HEALTH. CURRENT LAWS AND REGULATIONS MUST BE COMPLIED WITH DURING THE STARTUP AND USE OF SAID EQUIPMENT.

ALL INSTALLATION, MAINTENANCE, REGULATION AND REPAIR ACTIVITIES MUST BE CARRIED OUT BY QUALIFIED TECHNICIANS ONLY.

THE HIGH PERFORMANCE AND DURATION OF THE MACHINE DEPEND ON THE CORRECT EXECUTION OF ROUTINE MAINTENANCE, CARRIED OUT EVERY 4 MONTHS BY QUALIFIED TECHNICIANS.

This manual constitutes an integral part of the machine and must therefore be kept for the entire life of the equipment.

The manufacturer is released from all liability in the following circumstances:

- improper use of the machine;
- incorrect installation, not performed according to the procedures listed herein;
- defective power supply;
- serious shortcomings in the proposed maintenance schedule;
- unauthorised modifications or tampering;
- use of non-original spare parts or parts not specifically designed for the model in question;
- total or partial failure to comply with instructions.

2 - TECHNICAL ASSISTANCE

After-sales technical assistance is guaranteed by the manufacturer through its network of retailers - dealers and installers. To receive technical assistance, contact your authorised retailer and provide the details of your equipment, found on the serial ID plate.

3 - IDENTIFICATION & MARKINGS

MOD.					
CODICE CODE			MATR. S/N		
ALIMENTAZIONE RATED VOLTAGE		(V)		(Hz)	 (W) (A)
ELEM. RISCALDANTE HEATING ELEMENT	(W)	Ts min LP (°C)		Ts max HP (°C)	
LUCE LIGHTING					
REFRIGERANTE COOLING GAS		MASSA (Kg) QUANTITY			
CLASSE CLIMATICA CLIMATIC CLASS					Max Pressure Gas
GAS ISOLAMENTO FOAMING GAS					
ORDINE CONFIRM NR.			ANNO YEAR		

Example of ID plate attached to the machine.

To ensure the proper consultation of this manual, identify the model in your possession by referring to the details reported on the ID plate.

The machine is identified by the following parameters:

Serial number

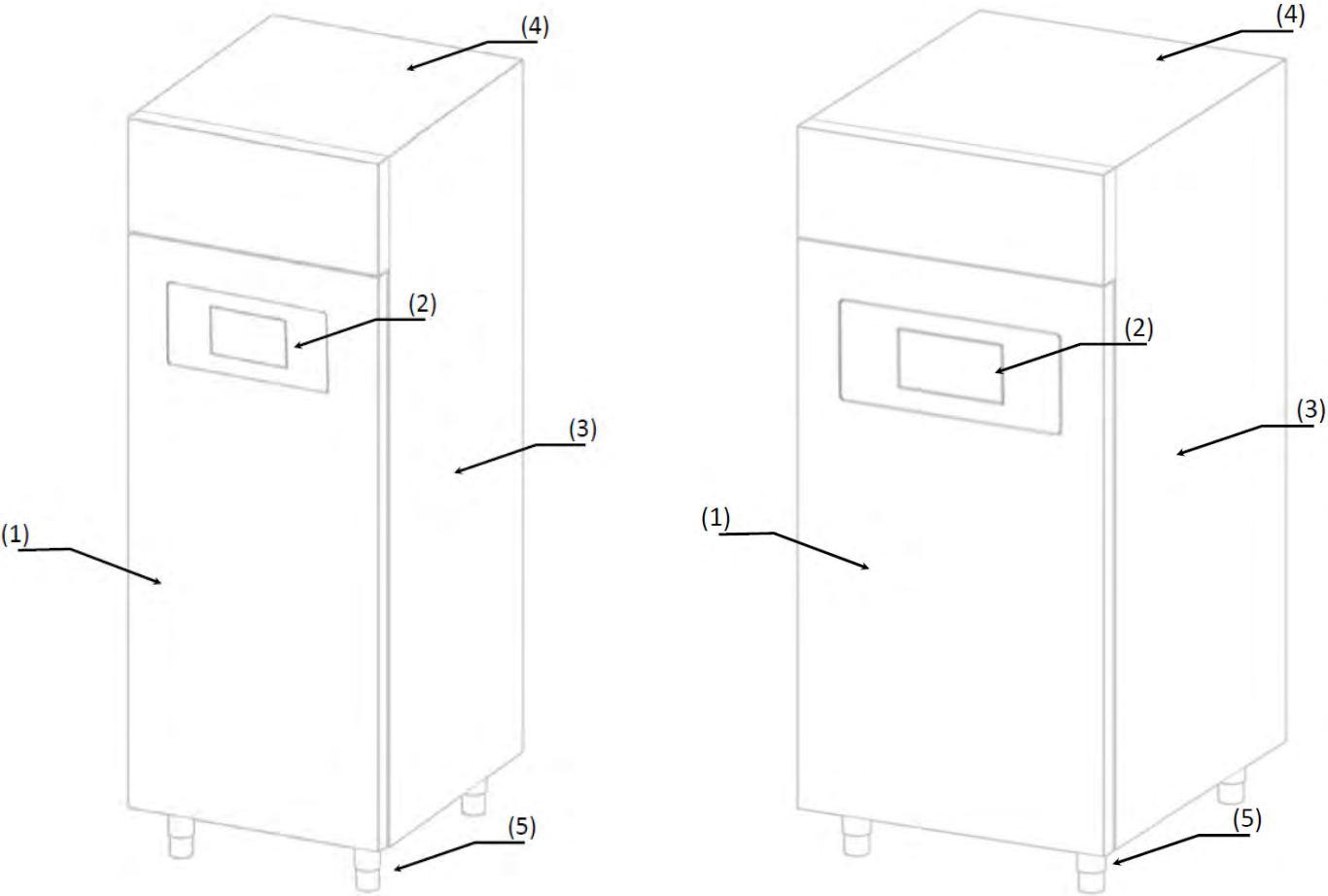
Technical specifications

Year of manufacture

Machine installation and use must comply with the contents of the ID plate and data sheet..

To decode the article code and model of the equipment, refer to the safety manual.

4 - IDENTIFICATION OF PARTS



(1) DOOR

(4) MOTOR COMPARTMENT

(2) CONTROL PANEL

(5) FEET / WHEELS / BASE

(3) CHILLER COMPARTMENT

5 - RISK ANALYSIS

List of hazards:

- Electrical parts
- Sharp parts
- Machine handling
- Fans in motion
- Refrigerant gas
- Air flows
- Non-drinking water
- Food contamination
- Inaccessible gas pipes
- Cold environments
- Slippery Floor
- Flammable Gas

Description of pictograms

The installation instructions apply to all models unless otherwise specified by the following pictograms:



Danger! Situation of immediate danger, or a hazardous situation which could cause injury or death.



Danger! Risk of fire, flammable materials



Indicate pressure



Indicates the minimum area of the room where the equipment is installed



Warning! Risk of electric shock



Warning! Hot surface



Tips and useful information



Earthing symbol



Equipotential symbol



Read the instruction manual



Dispose of waste properly.

Precautions relative to hazards posed by electrical parts. Risk of electric shock, burns and fire:

- Only qualified technicians are allowed to access electrical parts.
- Do not touch the machine with damp or wet hands and feet.
- Do not use the machine with bare feet.
- Do not insert fingers or objects or tools through the grilles or air inlets.
- Do not pull on the power cord.
- Do not wash the machine with jets of water.
- In the event of flooding in the room where the machine is installed, contact an authorised service centre to perform the necessary repairs before using the machine again.
- When the machine is not being used, disconnect it from the electrical power supply.
- Attention of slippery floors; use appropriate PPE (e.g., shoes, gloves, etc.).

Warning: Keep all ventilation openings in the appliance enclosure or in the built-in structure free from obstructions.

Warning: Do not use mechanical devices or other means to accelerate the defrosting process, except those recommended by the manufacturer (IEC 60335-2-89).

Warning: Do not use electrical appliances inside the compartments intended for the storage of food or ice unless they are of the type recommended by the manufacturer (IEC 60335-2-89).

This equipment is intended for processing food products in industrial and professional kitchens; any other use is considered improper. The manufacturer shall not be held liable and does not recognize any warranty claims in case of improper use.

Specific precautions to be observed during installation, operation, adjustment, maintenance, cleaning, repair, relocation, or disposal are described in Chapters 6, 7, 8, 10, 11, and 13. All installation and extraordinary maintenance operations must be carried out exclusively by qualified personnel authorized by the manufacturer, in compliance with the regulations in force in the country of use and with applicable plant and workplace safety standards.

Before installing the appliance, ensure that all systems comply with the regulations in force in the country of use and with the specifications indicated on the appliance's rating plate. The appliance model or reference type, as indicated on the appliance itself, is described in Chapters 3 and 4 of this manual.

Warning: The appliance must be disconnected from the power supply during cleaning, maintenance (both ordinary and extraordinary), and when replacing any parts.

Strict compliance with the recommendations contained in this manual is essential for the safe operation of both the machine and the user. The manufacturer, authorized resellers, and service centers are available to provide clarification on any questions regarding usage and installation.

During installation, unauthorized personnel are not permitted to transit or remain in the work area. Always use appropriate personal protective equipment (PPE), such as gloves and safety shoes, and follow workplace safety regulations (e.g., do not touch electrical components with wet hands or when barefoot).

The appliance must remain easily movable to allow for potential extraordinary maintenance. Ensure that any building works carried out after installation (e.g., construction of walls, replacement of doors with narrower ones, renovations, etc.) do not obstruct the ability to move the unit.

Chapter 5 contains a detailed risk analysis, including a list of hazards, warnings regarding electrical components, and general safety warnings.

The maximum gross weight of these retarder proover cabinets is 180 kg. Transport of the appliance must be carried out using equipment suitable for its weight and dimensions, and operators must wear personal protective equipment (PPE), such as gloves and safety shoes.

The A-weighted sound pressure level of emissions is below 70 dB.

The water supply connection must be performed according to the manufacturer's instructions and by professionally qualified personnel. The operating water pressure must range between a minimum of 0.1 MPa and a maximum of 1 MPa.

Further information can be found in Chapter 9.

Precautions relative to general hazards. Risk of injury:

- Presence of sharp parts. Use protective gloves when performing any operations on the machine.
- The machine can be safely handled using suitable means, taking care to avoid damage to persons and property.
- Presence of fans in motion. Do not remove the protective grilles.
- Read the ID plate to identify the type of refrigerant gas used in the machine: the gas may be flammable.
- In the event of a flammable gas leak from the machine's cooling circuit, disconnect the power cord, open the windows to ventilate the room and immediately contact the technical service centre.
- In the event of a refrigerant gas leak, do not touch or inhale the leaking gas.
- After installing or repairing the machine, always check for any refrigerant gas leaks.
- Presence of air flows. Do not directly expose people to cold or hot air flows.
- Do not obstruct air inlets or outlets.
- Presence of non-drinking water. Do not drink the water drained by the machine.
- To avoid the contamination of food, the latter must not be brought into direct contact with the machine but rather stored in suitable containers.
- Presence of high or low temperature gas tubes. Before touching the tubes, check their temperature. Use suitable protective gloves.
- Presence of Plexy parts. Do not strike Plexy parts with force.
- In the case of anomalous noise, odours or fumes coming from the machine, disconnect the power cord and contact an authorised service centre.
- Do not install the machine in places directly exposed to salty sea air or direct sunlight

6 - UNPACKING

Before removing the packaging, make sure it is intact. If not, note any defects on the courier delivery slip before signing it. After removing the packaging, check that the device is intact; if it is damaged, promptly inform the retailer by fax or registered post, and if the damage is such that it compromises the safety of the machine, do not proceed with installation until a qualified technician has inspected the machine.

Packaging elements (plastic bags, cardboard boxes, nails, etc.) must not be left within reach of children and domestic animals insofar as they represent a hazard.

7 - POSITIONING

The machine must be installed and tested in total compliance with health and safety laws, traditional regulatory standards and current legislation.

The installer must check for any restrictions imposed by local authorities.

Avoid:

- Places exposed to direct sunlight.
- Closed areas characterised by high temperatures and poor ventilation.

Remove the protective PVC film from all sides.

To ensure the correct installation of machines with incorporated air condenser, check the installation area to ensure that air inlets necessary for the correct operation of the machine or rooms are not obstructed. Maintain a minimum distance of 50 cm from the sides where the air inlets and outlets are located.

The machine must be installed and levelled by adjusting the supporting feet, so as to guarantee its stability; all other installation solutions must be agreed to and approved by the manufacturer. Use suitable lifting means to level heavy machines.

If the equipment is not levelled, its operation and the flow of condensate may be compromised.

If the unit is supplied on wheels, position it in a flat area and secure it before powering the equipment.

For the movement of the machinery, it is not recommended to incline it or to recline it. If for any reason this operation is necessary, wait 24 hours after positioning the machine before starting it up, thus allowing the oil to return to the compressor and preventing it from breaking.

The machine is provided with a humidifier, this component is equipped with a water loading pan. When it is necessary to move the cabinet, make sure that the water drain pan is completely empty. To empty it, remove the lock screw and insert a water drain hose that discharges in a suitable container. Once the pan is completely emptied, make sure to tighten the locking screw securely. Perform the emptying of the pan after disconnecting the electrical supply of the cabinet, after disconnecting the water filling and drain hoses, wait at least 2 hours to allow the pan to cool down to room temperature.

8 - WATER NETWORK CONNECTION



Siphon for water drainage



H2O OUTPUT, placed below
of the appliance

8 - WATER NETWORK CONNECTION

All multi-purpose retarding cabinets need a water connection to perform humidity control and management functions. The water connection must be carried out in accordance with the manufacturer's instructions and by professionally qualified personnel. Connection to the water supply network for automatic water loading is via the 3/4" male connector on the humidifier accessible from the back of the cabinet. This appliance must be fed continuously and exclusively with non-distilled or demineralized cold water.

The operating pressure must be between a minimum of 0.1 MPa and a maximum of 1 MPa. A faucet must be installed between the water supply network and the loading fitting of the appliance so that the water flow can be interrupted if necessary. The recommended water hardness for proper use of the retarding cabinet should be between 10 and 20 degree French scale, which is moderately tough. In the case of particularly hard water (hardness greater than 20 degrees French scale) it is advisable to install a softener between the loading tap and the inlet on the humidifier, while the presence of solid elements such as sand may be eliminated installing a mechanical filter that will have to be inspected and cleaned periodically as recommended by the manufacturer.

The appliance must also be connected to a drain, which ensures that in the event of a malfunction, excess water is disposed of automatically. Install the siphon supplied under the bottom of the appliance.

The connection to the drain must be made using a pipe with a minimum internal diameter of 32 mm (1" 17/64).

Use flexible pipes for the water connection, in accordance with standard IEC 61770.

9 - POWER SUPPLY CONNECTION

THE EQUIPMENT IS SUPPLIED WITH A SCHÜCO TYPE PLUG FOR CONNECTION TO THE POWER LINE.

THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY CLAIMS RESULTING FROM CONNECTIONS MADE BY THE USER OR UNQUALIFIED PERSONNEL

- Check the condition of the power cord; if it is damaged, have it immediately replaced by qualified personnel.
- The electrical power supply must be compatible with the instructions reported on the machine's wiring diagram.
- To make the connection, an omnipolar main breaker switch is required, which interrupts all contacts including the neutral, with a distance between open contacts of at least 3 mm with magnetothermic trip unit and coupled with fuses, which must be dimensioned or calibrated in accordance with the power indicated on the machine plate.
- The main breaker must be located on the power line near the installation and must serve only one device at a time.
- An efficient GROUNDING system must already exist, to which the machine must be connected.
- Adaptors, power boards, incompatible wire gauges or extension cords that do not comply with current regulations, must not be used.
- For details on the electrical operating principle, see the wiring diagram supplied in the electrical panel of the equipment.
- The power cord must not be pulled or crushed during normal operation or routine maintenance.

10 - INTENDED USE

The multi-purpose retarding cabinets are machineries intended to stop or slow down the proving activity of yeasts with temperatures below + 4 ° C and to favor the proving with temperature in the cell between +15°C and +45°C. Also keeping the humidity inside the cell controlled between 45% and 95% R.H, they guarantee a general quality improvement of bread and pastry doughs to prove.

These machineries are used in two different ways:

- Blast chilling, to bring the food temperature to +3°C.
- Proving, to bring the temperature in the cell to values comprised between +15°C and +45°C with a humidity between +45 and + 95% R.H.

Those using the multifunctional retarding cabinet can set the most appropriate blast chilling or proving cycle depending on the type of food; in the comby cycle it is possible to manage consecutive cycles up to 144-hour.

The multi-purpose retarding cabinets at the end of cycle can also properly preserve the food at a constant temperature comprised between -10°C and +10°C depending on the temperature set at the beginning of the cycle (temperatures above 0°C can also be adjusted in the humidity level between +45% to + 95% R.H.), but only for a limited period of time, at most 24 hours. In fact, these machines are not temperature preservers.

11 - RULES OF USE

- Do not stack foods that need to be blast chilled and/or frozen.
- Do not exceed the declared number of kilograms and distribute the product evenly in the trays.
- Blast chilling and proving times always refer to products with a maximum thickness of 40 mm.
- Blast chill only one type of food at a time; different foods have different densities and therefore cycle execution times may vary.
- The core probe must be correctly positioned at the centre of the largest piece of the product, and the tip must never exit the product and/or touch the tray.
- To prevent the core probe from breaking, do not insert it into foods characterised by a temperature higher than 100°C
- The core probe must always be cleaned after use to avoid malfunctioning.
- Do not cover foods with a lid or other object; the more isolated the product is, the more time will be needed for blast chilling
- If foods are inserted with a temperature greater than 70°C, the machine may be overloaded, increasing blast chilling times and power consumption.
- Do not obstruct the ventilation air inlets
- For climate class 5 equipment, EN 60335-2-89 conformity tests (chapters 10, 11, 13) are performed at a room temperature of 43°C $\pm$ 2°C
- The machine is not a built-in device.
- Do not store explosive substances, such as pressurised containers with flammable propellants, in this device.

12 - CLEANING

DO NOT USE JETS OF PRESSURISED WATER OR STEAM.

CLEANING THE EXTERNAL UNIT

The external unit must be cleaned with a damp cloth moistened with a water and bicarbonate solution, or other neutral detergents, and dried with a soft cloth.

CLEANING THE DISPLAY

The display must be cleaned with a clean, soft cloth (free of powders and slag), moistened with water and soap or water and alcohol at a maximum of 10%. Other detergents or dirty and dry cloths may ruin the material. Dry with a soft, clean cloth.

CLEANING THE INTERNAL COMPARTMENT

Remove the trays, grilles and tracks that can be cleaned like the internal compartment, clean with a damp cloth moistened in a water and bicarbonate solution, or other neutral detergents, and dry with a soft cloth.

CLEANING THE CORE PROBE

Each time the blast chiller is used together with the core probe, the latter must be cleaned with a damp sponge moistened with a water and bicarbonate solution.

CLEANING THE CONDENSER (MAINTENANCE)

To ensure the machine's correct operation, the condenser must be kept clean to ensure the free circulation of air. This operation must be performed every 120 days at most. The condenser must be cleaned with a soft-bristle brush so as to remove all dust and fluff deposited on the condenser fan blades.

Alternatively, it is preferable to use a vacuum cleaner to prevent the spread of dust into the atmosphere.

In the case of oil deposits, it is recommended to remove them using a brush dipped in alcohol.

CLEANING HUMIDIFIER FAN FILTER

For proper operation of the humidifier, the filter on the fan should be kept clean. This operation has to be done every 60 days at most. Lift the protective grille, remove the filter and use a soft bristle brush to remove the dust. Use a vacuum cleaner to avoid dispersing the removed dust. If there are oily deposits, replace the filter. Do not use solvents or alcohol to clean the filter.

HUMIDIFIER TANK CLEANING

For proper operation of the humidifier it is necessary that the tank and the heating elements are free from deposits and kept clean. This operation has to be done every 6 months at most.

After turning off the machine and disconnecting the power supply, remove the 8 screws that close the cover and lift it. Wipe off any traces of water with a cloth. Fill the tray with vinegar until it covers both resistors. Leave to act for 24 hours and then empty the tank by unscrewing the drain screw as explained in chapter 7. Remove the solid residues and rinse the tank with demineralized water. Once the cleaning is finished, tighten the drain screw and proceed to close the tank. Do not use solvents or alcohol to clean the tub.

13 - MACHINE DISPOSAL

Machine demolition and disposal must occur in compliance with current regulations in the country of installation, particularly in the case of the refrigerant gas and air compressor lubricant.

Materials used to build the equipment:

Stainless steel: Construction of unit

Parts in plastic: Construction of unit and other components

Refrigerant gas: In cooling circuit

Compressor oil: In cooling circuit

Copper: Electrical system and cooling circuit.



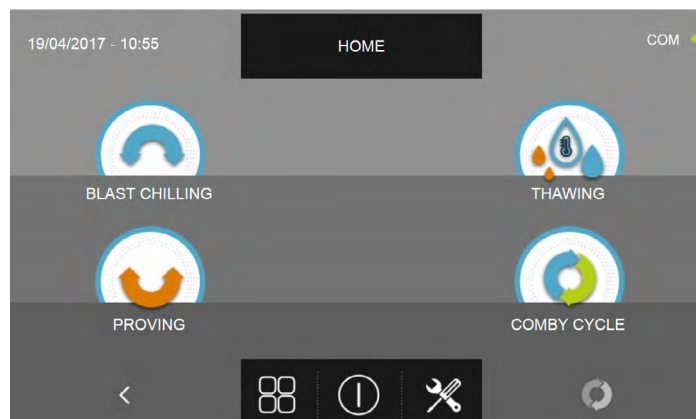
Following is the information required by users for the correct handling of electrical and electronic waste (WEEE):

- WEEE must not be disposed of as urban waste; said waste must be sorted;
- Public or private waste collection systems provided for by local laws must be used for their disposal. At the end of its useful life, the device can also be returned to the distributor if a new, equivalent device is purchased;
- This device may contain hazardous substances: improper use or incorrect disposal may have a negative impact on human health and the environment;
- The symbol (crossed-out wheeled bin) shown on the product and to the side, indicates that the device was released onto the market after 13th August 2005 and must be sorted separately.
- If electrical and electronic waste is incorrectly disposed of, users shall be subject to fines in accordance with current local waste disposal regulations.

Operating instructions

14 - INTERFACE AND CYCLES

The retarding multi-purpose cabinets are equipped with an electronic power board known as the “Controller” and an interface with a 9” resistive touch screen display with 16000000 colors, a resolution of 800x480 WVGA and 128MB of DDR RAM memory.

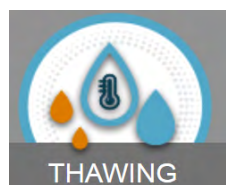


The user panel is also provided with a USB connector to transfer HACCP data, cycle SETUP and to program the display itself and the controller.

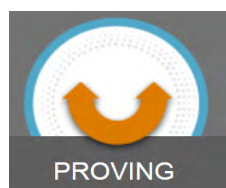
Once you have access to the HOME PAGE, the following icons will be available :



BLAST CHILLING : to start an automatic / custom / manual blast chilling cycle



THAWING : to start an automatic / custom / manual thawing cycle



PROVING : to start a custom / manual proving cycle.



COMBY CYCLE : to program a sequence of the above cycles up to 6 consecutive steps.

MULTI-PURPOSE RETARDING CABINET



OPTION MENU:

(Optional not available)



EXTRACTION

EXTRACTION : to start the food probe heating function



HACCP

HACCP : Display of HACCP charts for the performed cycles



ALARMS

Alarms : to see the list of the occurred alarms



INFO

Info : to see the information about the machinery



STERILIZATION

(Optional not available)

Sterilization : to start a sterilization cycle



USB

USB : to download the HACCP data, import/export the SETUP and update the firmware



HELP

Help : to see the demonstration video on cycles and service



LANGUAGE

Language : to set the display language



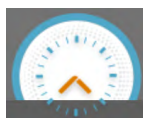
DEFROST

Defrost : to start an automatic defrosting cycle



I/O

I/O : to access the list of Input and Output with the relative values/status



TIME

Time : to set the date and time



PASSWORD

Password : to set the access and programming password

15 - FOOD PROBE

The food or core probe has a resolution of 0.1°C and an operating range between -55°C and +105°C.

The temperature is measured in 4 different points highlighted in the figure below.

Multipoint management is needed to detect the exact core of the product, to understand whether the probe has been inserted into the product and which measuring points are found outside of the product itself.

The probe positioning is detected by the machine when there is a difference of at least 8°C in comparison with the cell temperature.

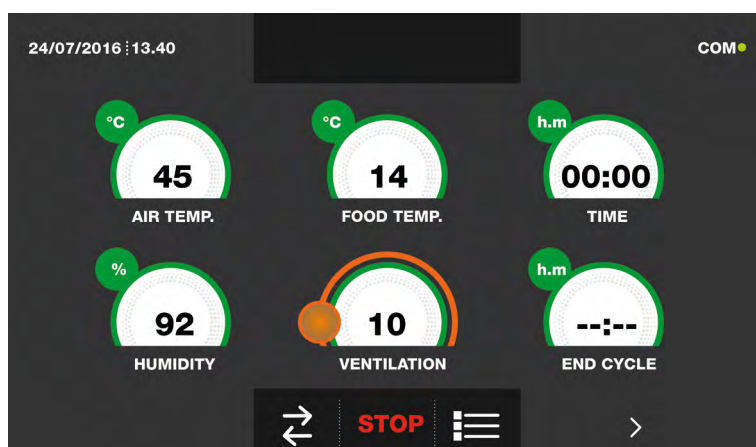


MULTI-PURPOSE RETARDING CABINET

16 - OPERATING CYCLES

The multi-purpose retarding cabinet manages multiple operating cycles, which are described in the following chapters.

During the cycles, the display shows the following information :



Upper section :



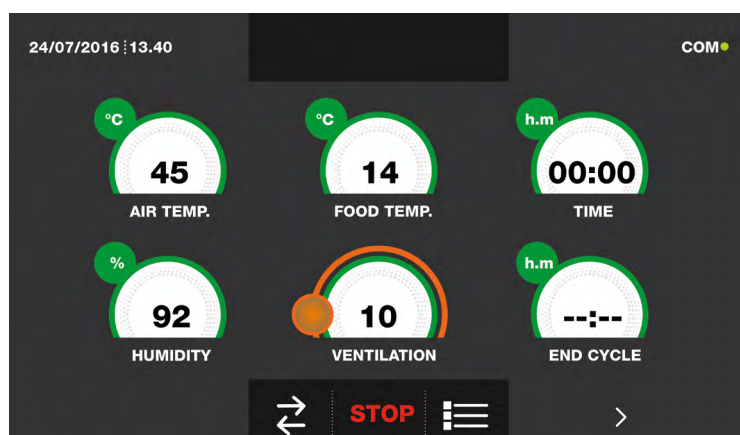
Current date and time, Type of cycle being executed, Communication status between the Controller and the display (com).

Lower section :



Icon to access the I/O, Icon to stop the cycle, Icon to access the machinery's parameters, Icon to access the temperature chart

Middle section :



In the middle section the following information are available:

SET Air Temperature	Food probe Temperature	Elapsed Time
SET Humidity probe value	Evaporator fan speed	Time to the end of the cycle

During a cycle, it is possible to change the evaporator fan speed value by moving the orange cursor.

If the active cycle is a temperature one (with food probe inserted), the time to the end of the cycle value will not be available. Viceversa, if the active cycle is a time one, the food temperature value will be the same as the air temperature or not available.

MULTI-PURPOSE RETARDING CABINET



By pressing the icon you can access the I/O display screen, i.e. the sensors values and the status of the various main board inputs:

07/04/2017 - 16:06

I/O

COM

FOOD PROBE 1	13.5 °C	DOOR SWITCH	CLOSED
FOOD PROBE 2	13.9 °C	MAGNETOTHERMIC	OFF
FOOD PROBE 3	14.3 °C	HIGH PRESSURE SWITCH	OFF
FOOD PROBE 4	13.5 °C	LOW PRESSURE SWITCH	OFF
AIR PROBE	9.9 °C	OUTPUTS	01000010
EVAPORATOR PROBE	5.2 °C	KRIWAN	OFF
CONDENSER PROBE	29.3 °C	VENTILATION	10
OVERHEATING PROBE	---	CONSUMPTION	1548 W
PRESSURE PROBE	---	HUMIDITY PROBE	59%
OVERHEATING	---		

<





By pressing the icon you access the screen with the machinery's operating parameters (the parameters can not be modified in this section, instead they are an aid for the technical after-sales service to assess whether during a cycle you might have had any alarms or problems):

07/04/2017 - 16:13

PARAMETRI

COM

1	0	159	0	0	17	0	133
ADR	EVO	IS1	IS2	IS3	OS1	OS2	FOP
5	10.0	-10.0	180	180	180	5.0	0.0
DOP	ALH	ALL	ALD	ADS	ADF	HYH	HYL
10	3	30	0	5	10	90	10.0
MNT	DAC	ADL	ASS	CON	COF	CPH	FAS
5.0	120	-5.1	99.0	15.0	25	95	61
HFF	FAD	FSD	LBT	EDT	FEN	FEX	DOO

<

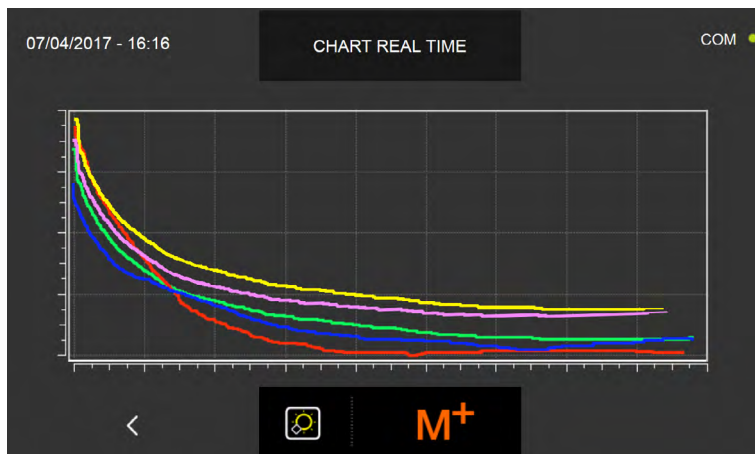
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Note: The various functions will be described in detail in the chapter 16.14

MULTI-PURPOSE RETARDING CABINET



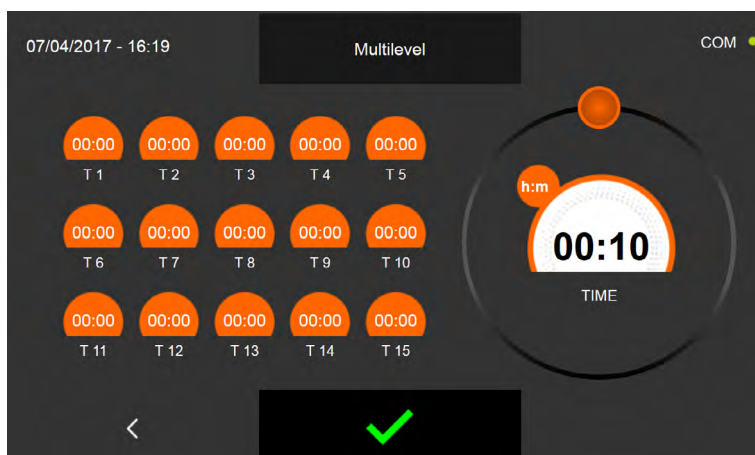
By pressing the icon you access the screen with the temperature trend chart of the product probe and the cell probe:



Note: The function will be explained in detail in the relative chapter 16.14



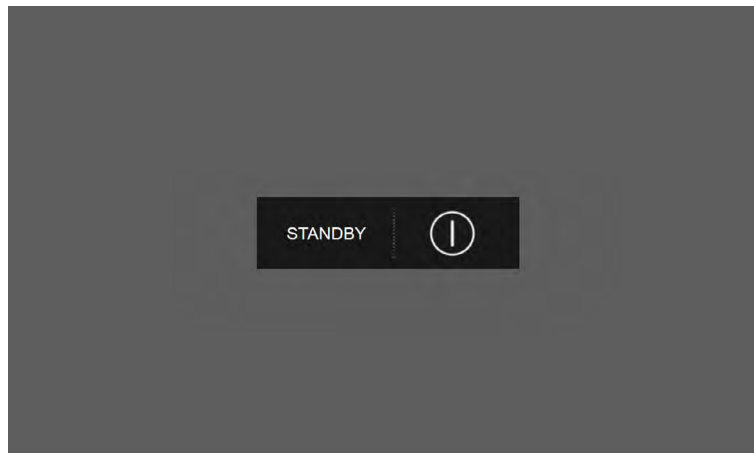
By pressing the icon you access the screen with the setting for the MULTILEVEL function, that is the possibility to set a time value within which you will be warned by a buzzer to remove the tray for which you have set the value (the buzzer sounds with a delay of 60 seconds from the set time):



Note: The MULTILEVEL function will be explained in detail in the relative chapter 16.13

16.1 - STARTUP

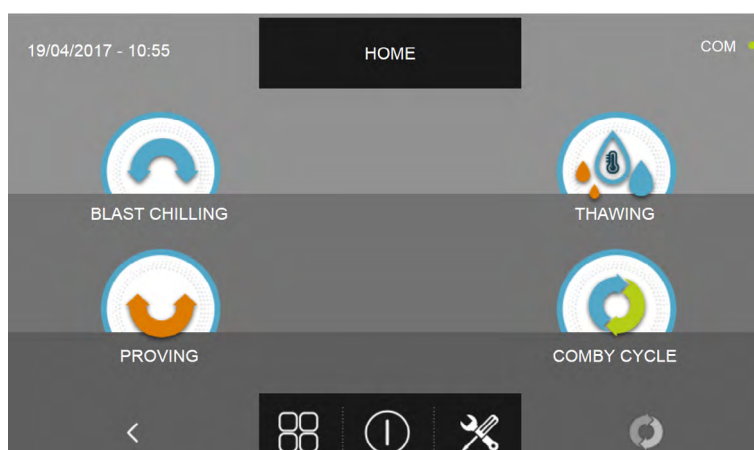
When the machine is off, this is indicated by the writing STAND-BY on the display.



In order to access the different menu, it is necessary to press the power icon

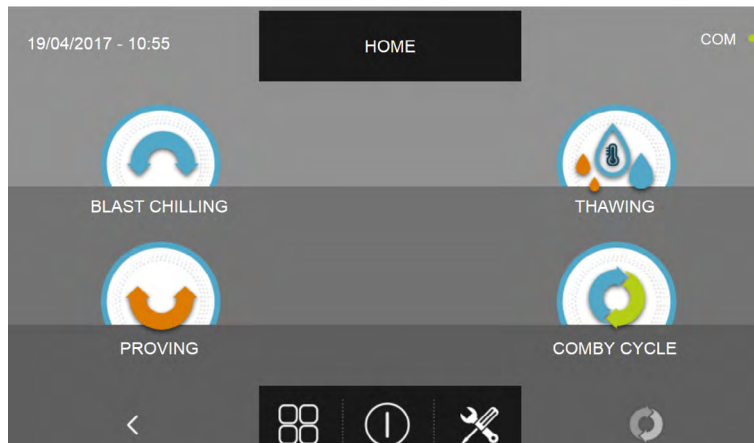


The display will open the HOME PAGE screen, where the desired cycles can be selected.

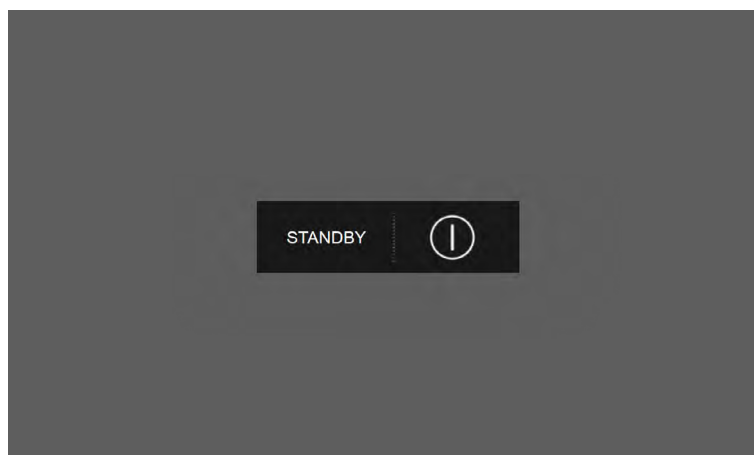


16.2 - SHUTDOWN

To turn off the machine, press the power icon in the center section of the HOME PAGE screen.



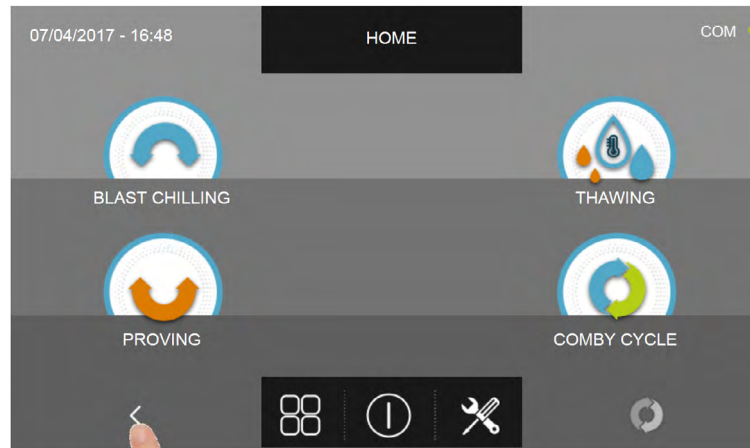
The machine will then enter the STAND-BY mode



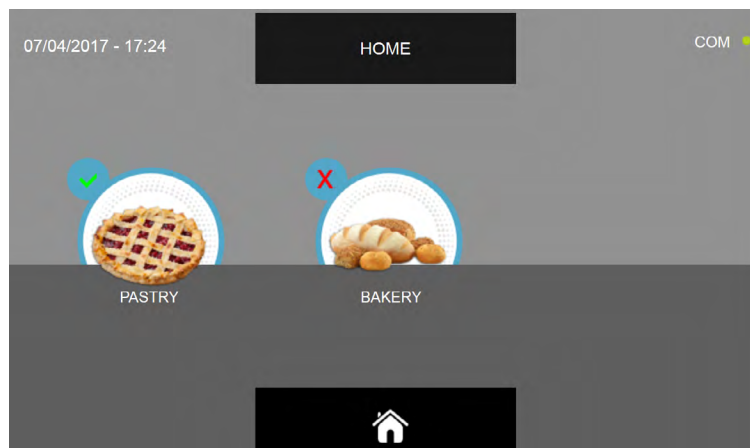
Note: By placing the machine in STAND-BY, any active alarms will be cleared.

16.3 - FOOD FAMILY SELECTION

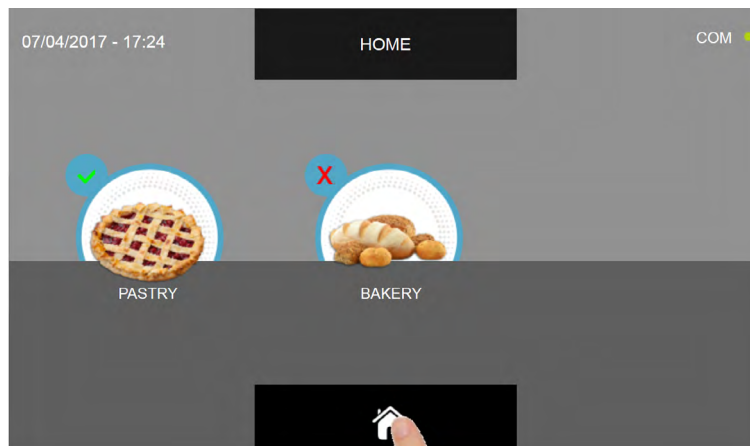
The multi-purpose retarding cabinet allows the selection of two different product families: PASTRY and BAKERY, each with its automatic cycles designed in cooperation with chefs and cooking schools. From machine in STAND-BY mode, as explained in chapter 16.1, press the start button. Once you have access to the HOME PAGE screen proceed as follows:



Pressing the left pointing arrow icon



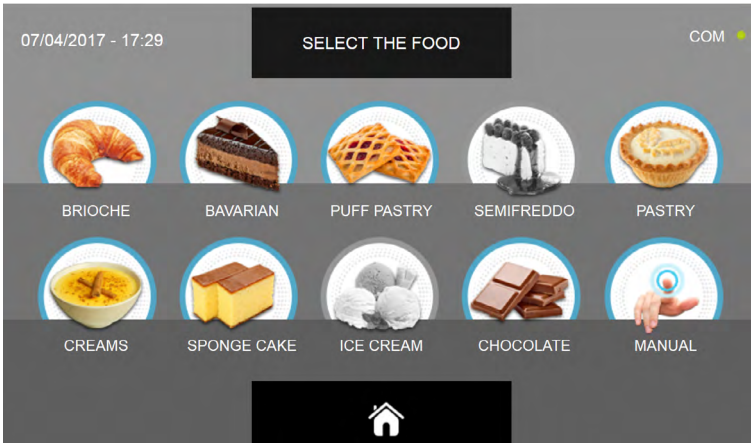
Select the desired product family (The selected icon bears a green check mark at the top left)



Press the icon in the picture to return to the HOME PAGE screen

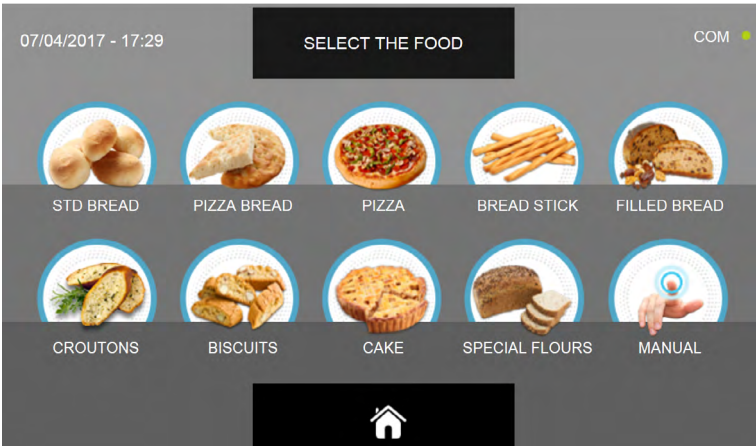
MULTI-PURPOSE RETARDING CABINET

The PASTRY product menu has the following food categories :



BRIOCHE
BAVARIAN
PUFF PASTRY
SEMIFREDDO (disabled)
PASTRY
CREAMS
SPONGE CAKE
ICE CREAM (disabled)
CHOCOLATE
MANUAL PROGRAM

The BAKERY product menu has the following food categories :



STANDARD BREAD
PIZZA BREAD
PIZZA
BREAD STICK
FILLED BREAD
CROUTONS
BISCUITS
CAKE
SPECIAL FLOURS
MANUAL PROGRAM

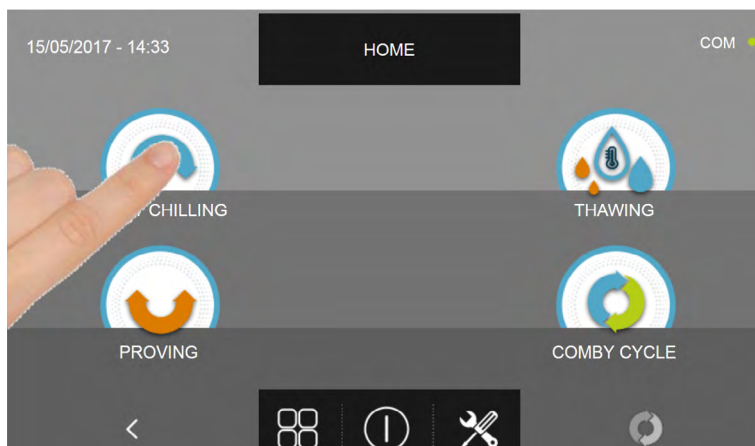
Both the product families have already set specific automatic cycles, customizable and manual cycles.

Depending on the chosen type of cycle, some icons might be disabled (gray color) and therefore not available.

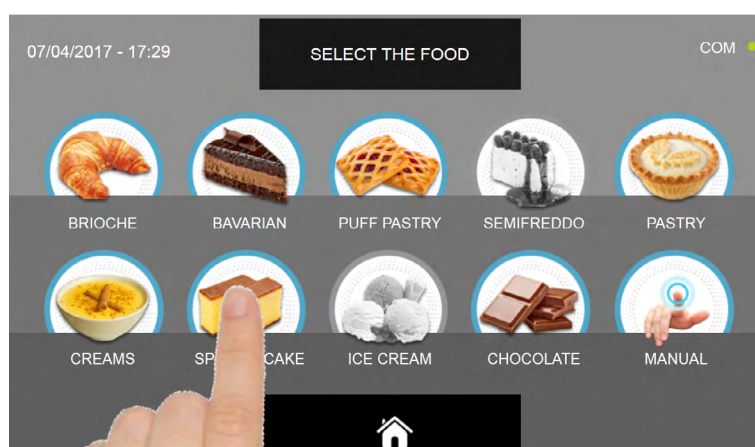
16.4 - AUTOMATIC BLAST CHILLING CYCLE

The BLAST CHILLING cycle is used to rapidly cool foods obtaining a final positive product's core temperature.

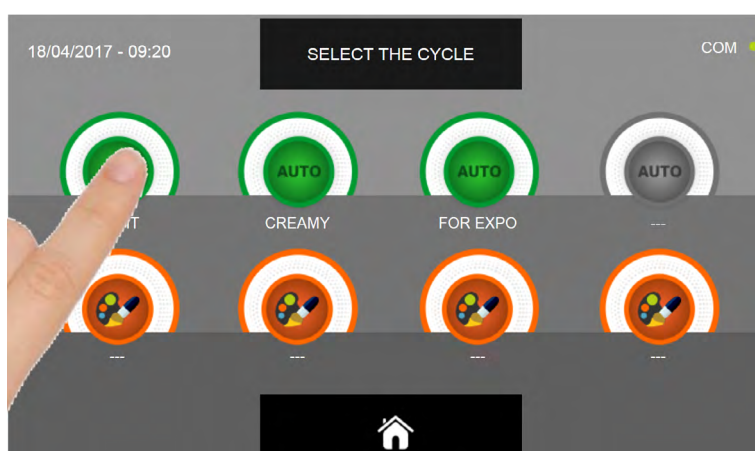
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the BLAST CHILLING icon to access its selection menu

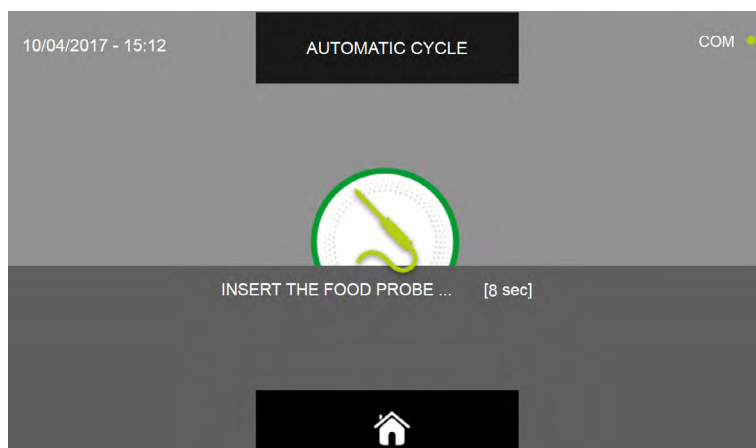


Select one of the food categories in the menu.

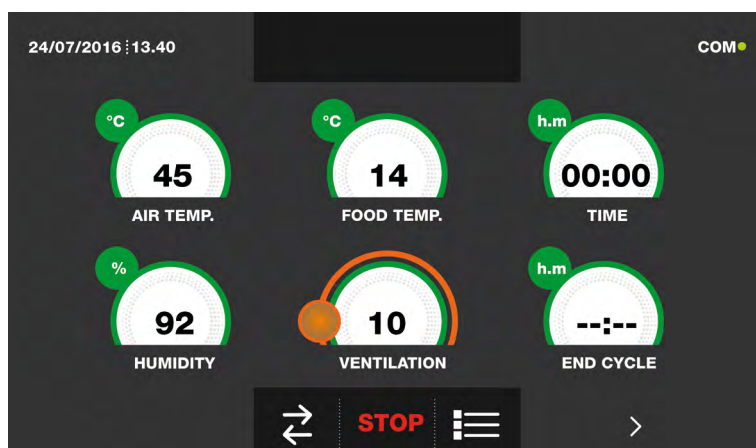


Select the green icon (AUTO) specific for the selected food.

MULTI-PURPOSE RETARDING CABINET



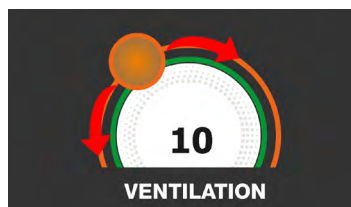
Once you have selected the type of food, you will be asked to place the food core probe.
The cycle will automatically start after the probe is detected.



When the cycle is active, the screen with the operating data is displayed.

Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function.

During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



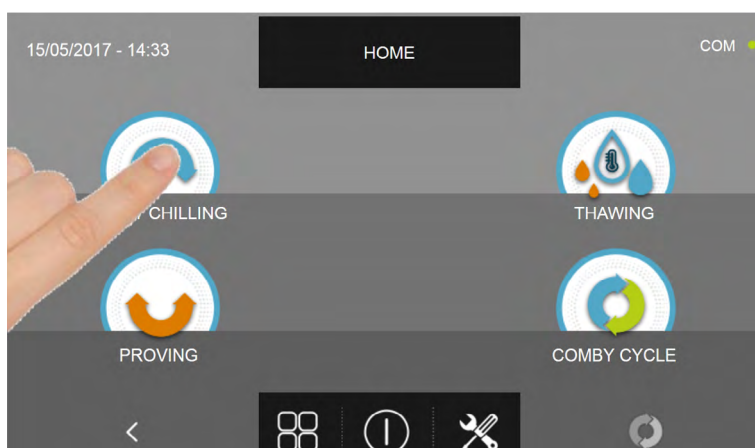
The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature pre-set at $+3^{\circ}\text{C}$. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

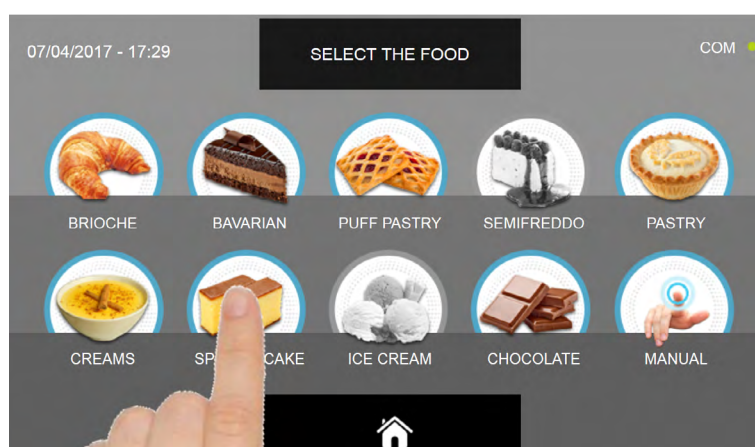
16.5 - CUSTOM BLAST CHILLING CYCLE

The BLAST CHILLING cycle is used to rapidly cool foods obtaining a final positive product's core temperature.

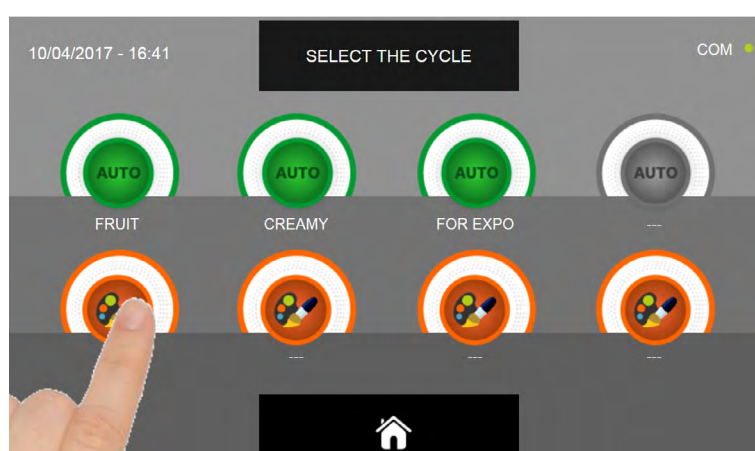
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1.
Once you have access to the HOME PAGE, proceed as follows:



Press the BLAST CHILLING icon to access its selection menu



Select one of the food categories in the menu.

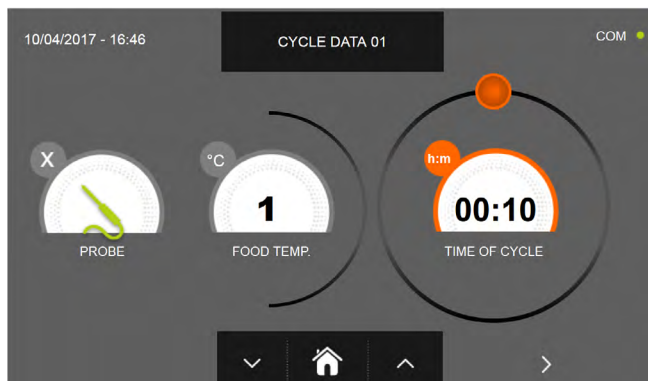


Select the setting icon of a CUSTOM cycle

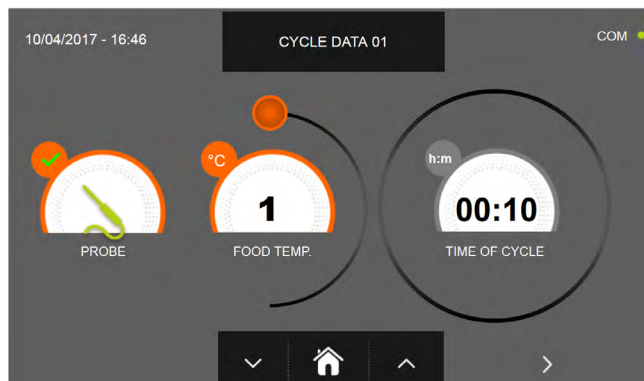
MULTI-PURPOSE RETARDING CABINET

There are two type of CUSTOM cycles :

- a- Time custom cycle (Preferred choice)
- b- Custom cycle with temperature probe



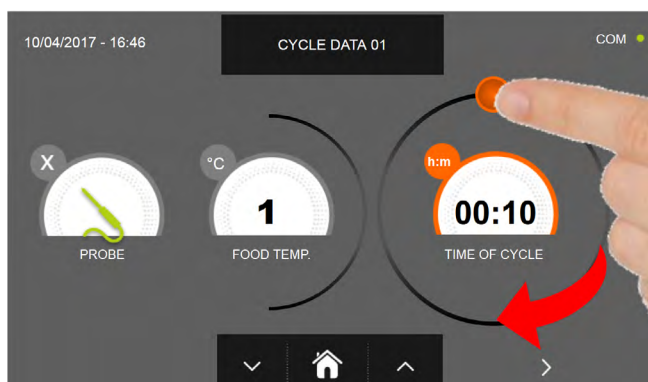
a- Time custom cycle



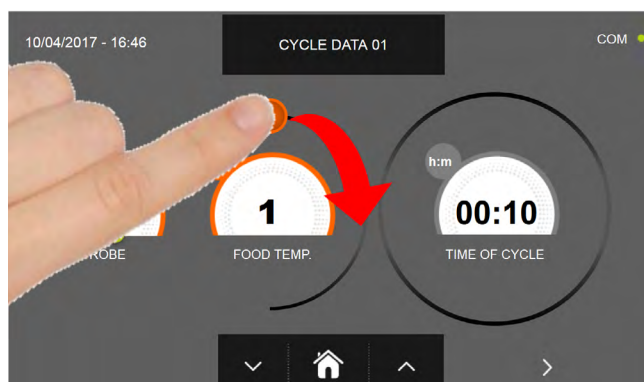
b- Custom cycle with temperature probe

N.B. To select the temperature probe cycle press the PROBE icon, to return to the time selection press the PROBE icon again.

To set the Time or Temperature values, move the cursor as shown in the following pictures :



a- Cycle duration setting



b- Temperature vale setting



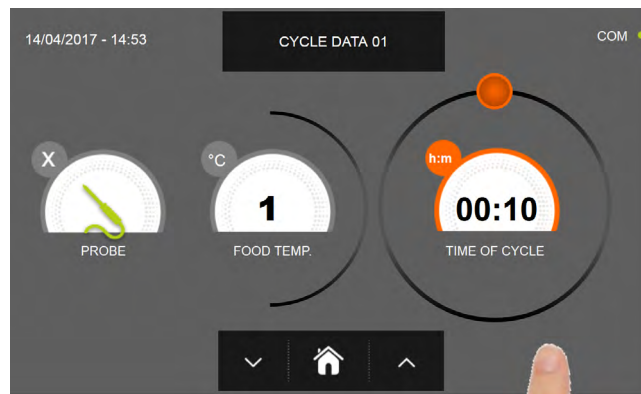
For the food temperature and time values, it is possible to finely set them by using the buttons



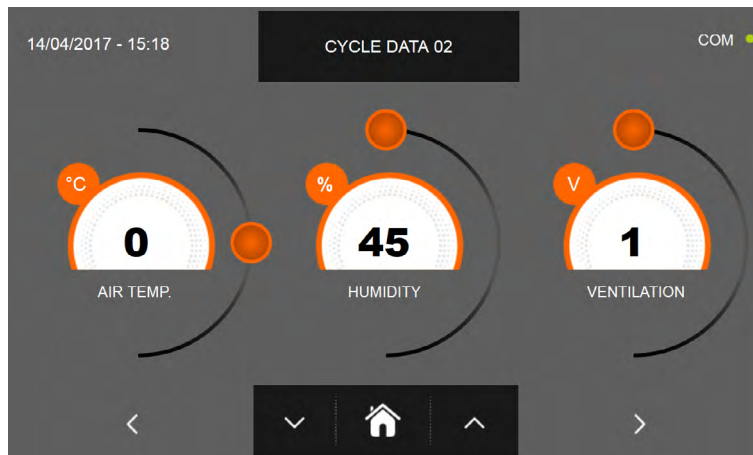
and

- Food temperature setting steps $\pm 1^{\circ}\text{C}$
- Cycle time setting steps ± 10 minuti

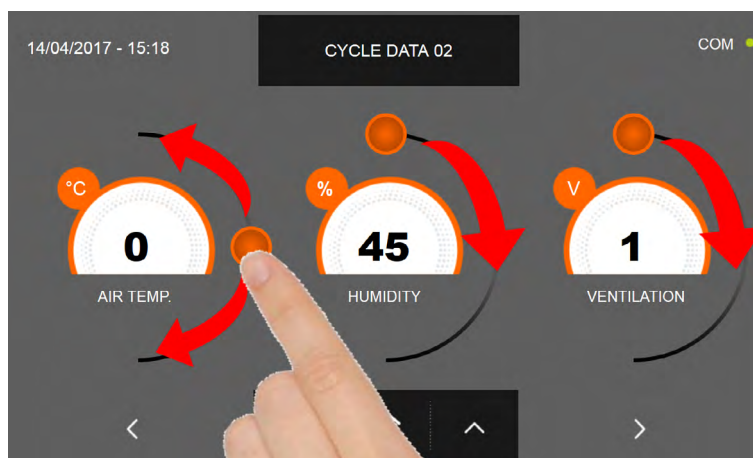
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page.

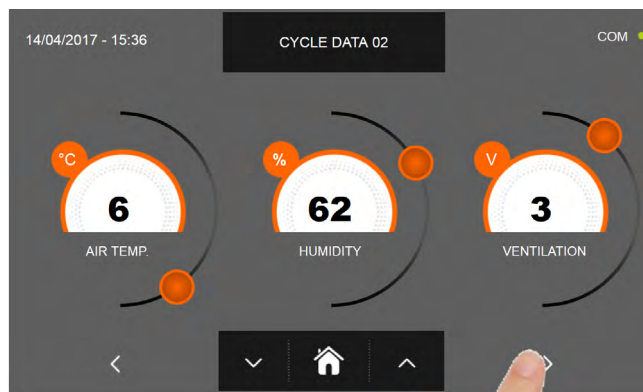


In the second programming page it is possible to set :
Cell temperature
Humidity (**only for temperature values $\geq 0^{\circ}$**)
Ventilation

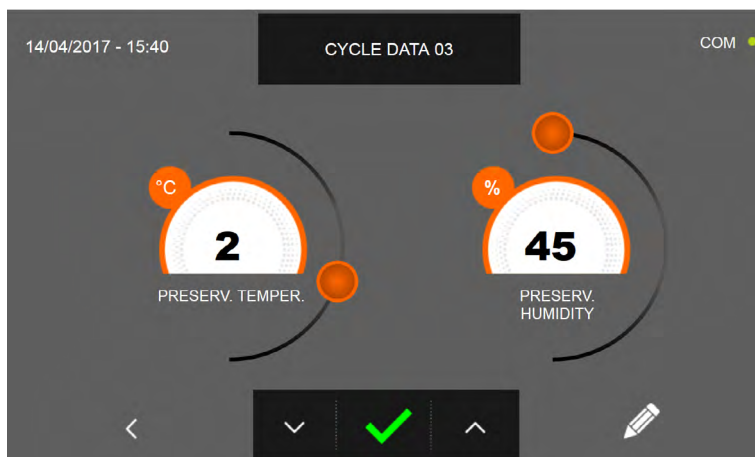


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
after selecting the desired field, set the values with the icons  and 

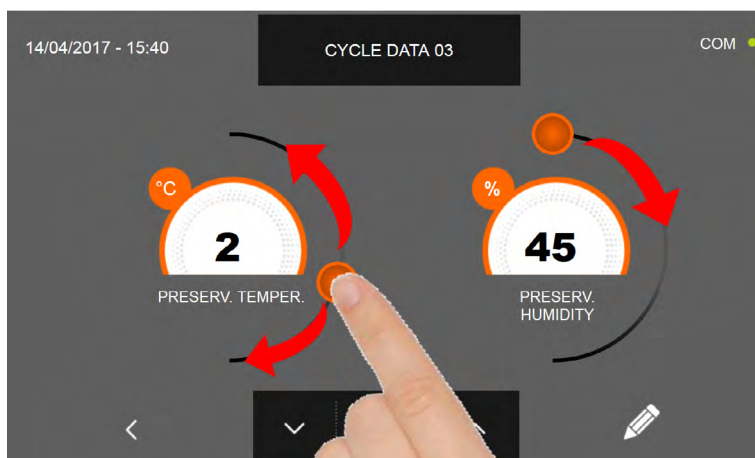
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.



In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



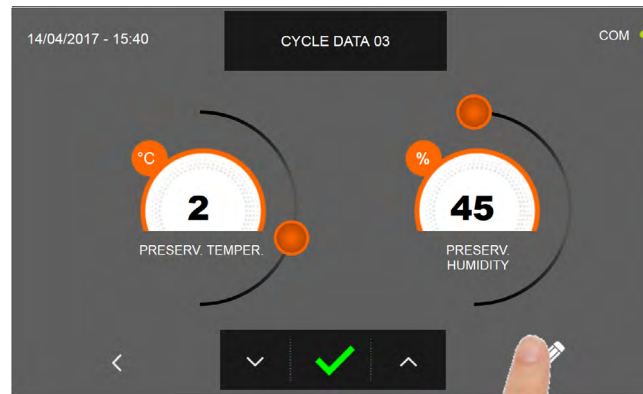
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

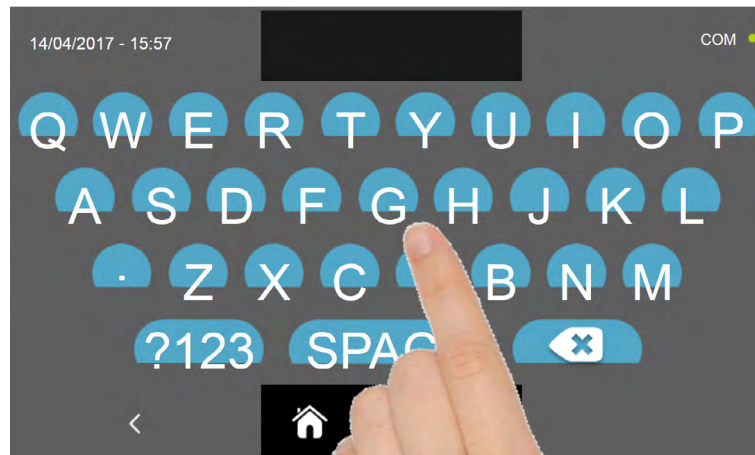


and

MULTI-PURPOSE RETARDING CABINET



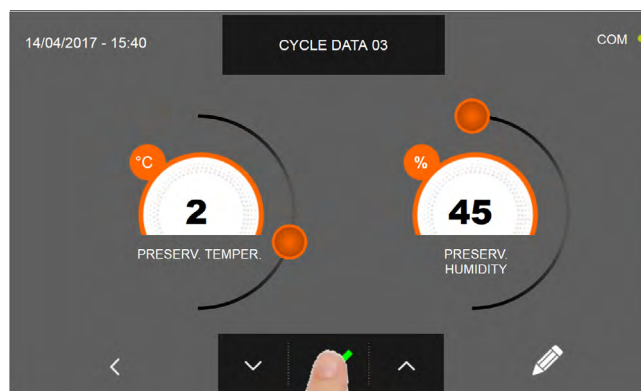
Press the icon  to record the name of a custom cycle and store it for future use.



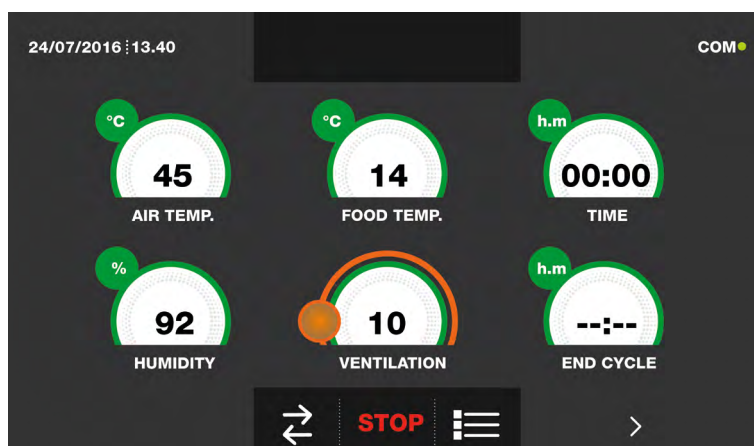
With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

To delete the cycle just set, before starting the cycle itself, press the icon .

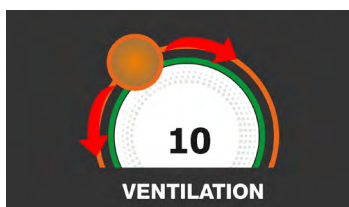
MULTI-PURPOSE RETARDING CABINET



If a custom time cycle was chosen, after pressing the icon  the functioning data screen will be displayed. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode



If otherwise the temperature cycle was chosen, after pressing the icon  you will be requested to place the food probe. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



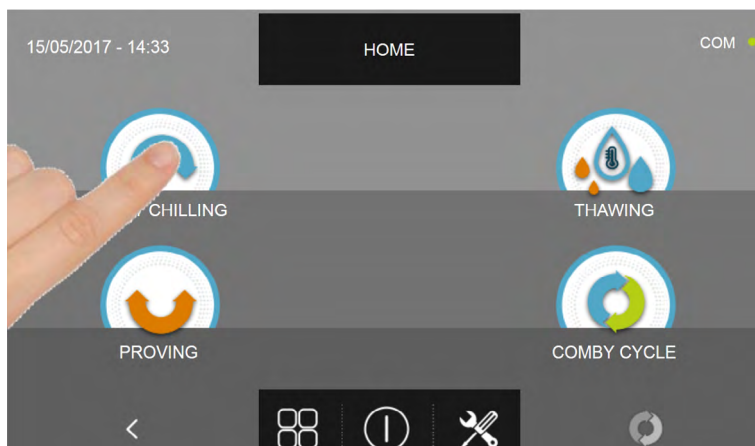
Once you have placed the food probe and after the machinery has correctly sensed the probe positioning, the cycle will start and the functioning screen will be displayed. The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature set. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

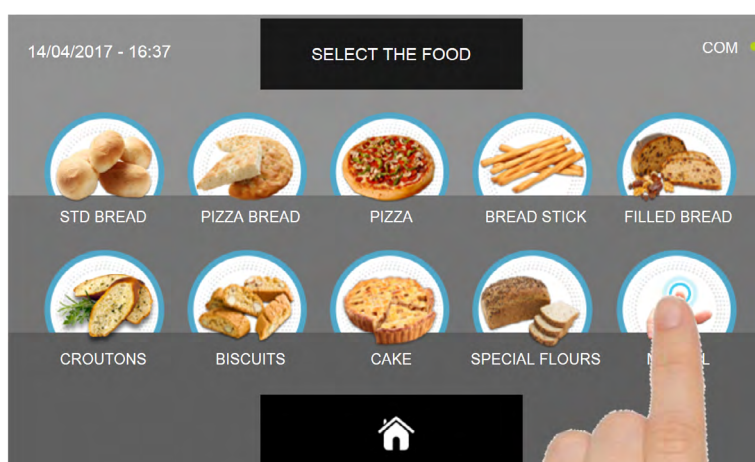
16.6 - MANUAL BLAST CHILLING CYCLE

The BLAST CHILLING cycle is used to rapidly cool foods obtaining a final positive product's core temperature.

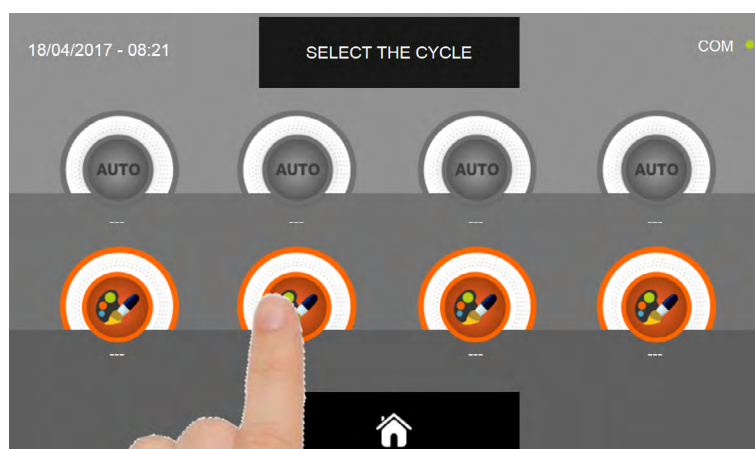
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the BLAST CHILLING icon to access its selection menu



Select the icon MANUAL



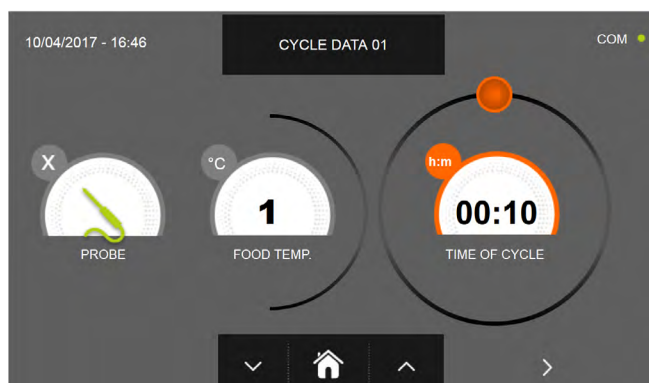
Select the setting icon of a CUSTOM cycle

N.B. THE AUTOMATIC CYCLES ARE NOT AVAILABLE

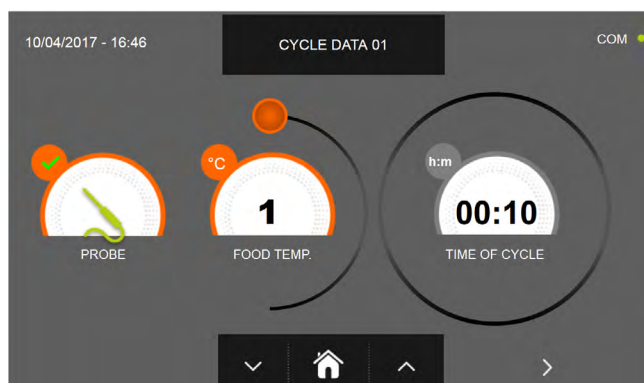
MULTI-PURPOSE RETARDING CABINET

There are two type of MANUAL cycles :

- a- Time manual cycle (Preferred choice)
- b- Manual cycle with temperature probe



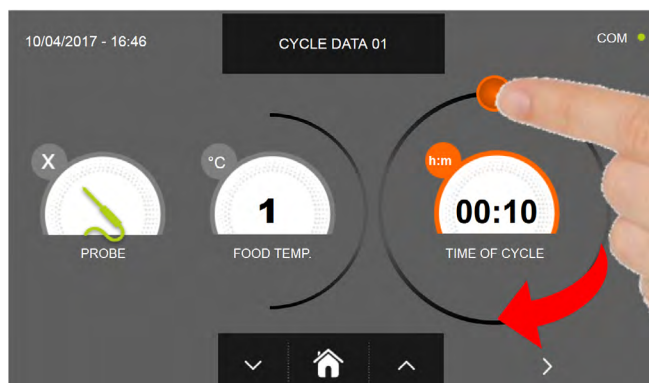
a- Time manual cycle



b- Manual cycle with temperature probe

N.B. To select the temperature probe cycle press the PROBE icon, to return to the time selection press the PROBE icon again.

To set the Time or Temperature values, move the cursor as shown in the following pictures :



a- Cycle duration setting



b- Temperature vale setting



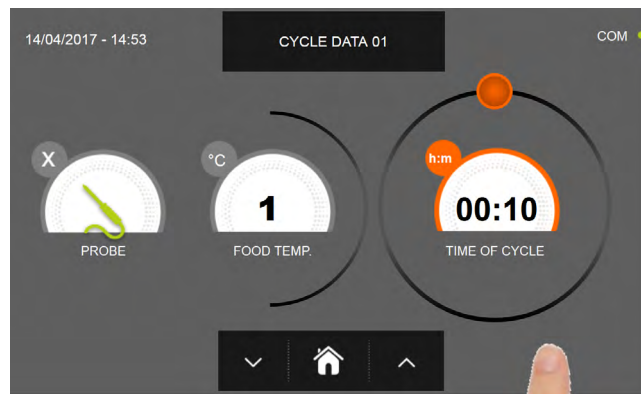
For the food temperature and time values, it is possible to finely set them by using the buttons



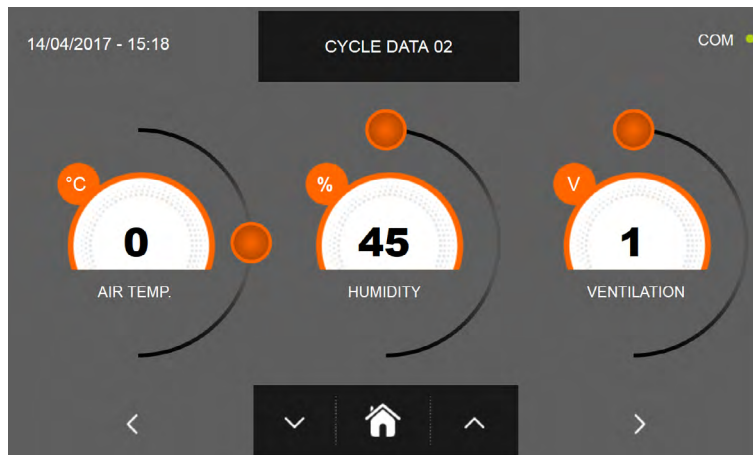
and

- Food temperature setting steps $\pm 1^{\circ}\text{C}$
- Cycle time setting steps ± 10 minuti

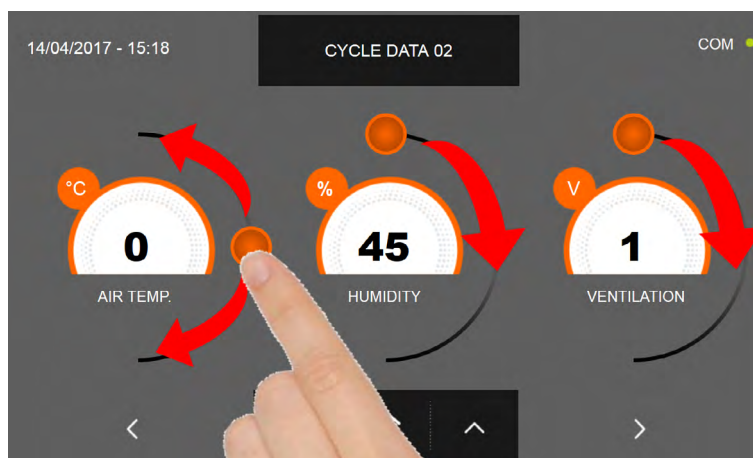
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page

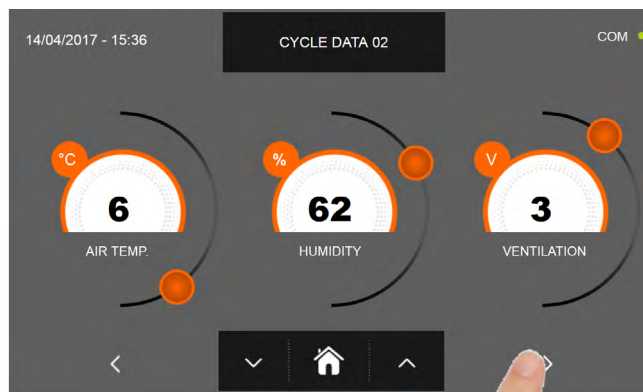


In the second programming page it is possible to set :
Cell temperature
Humidity (**only for temperature values $\geq 0^{\circ}$**)
Ventilation

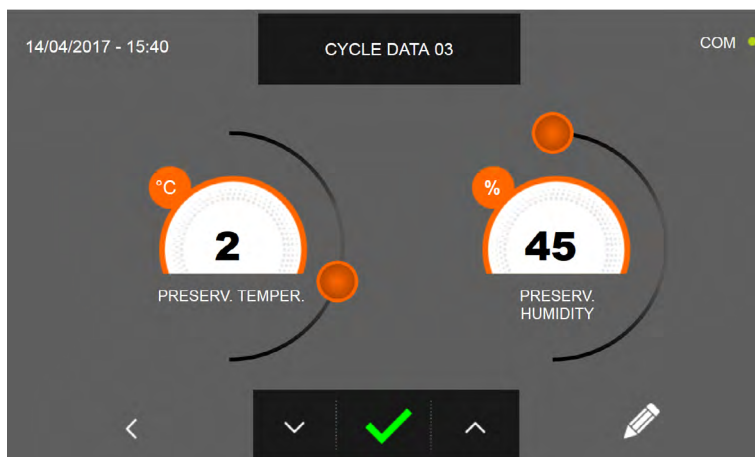


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
after selecting the desired field, set the values with the icons  and 

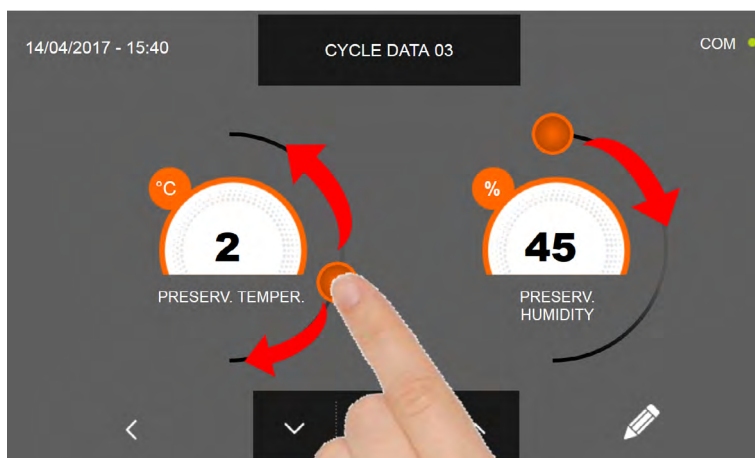
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.



In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



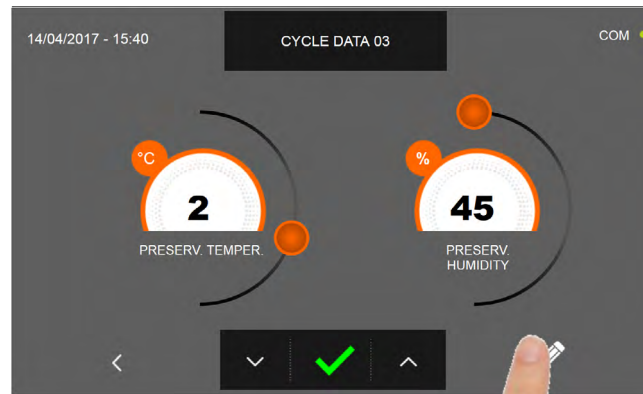
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

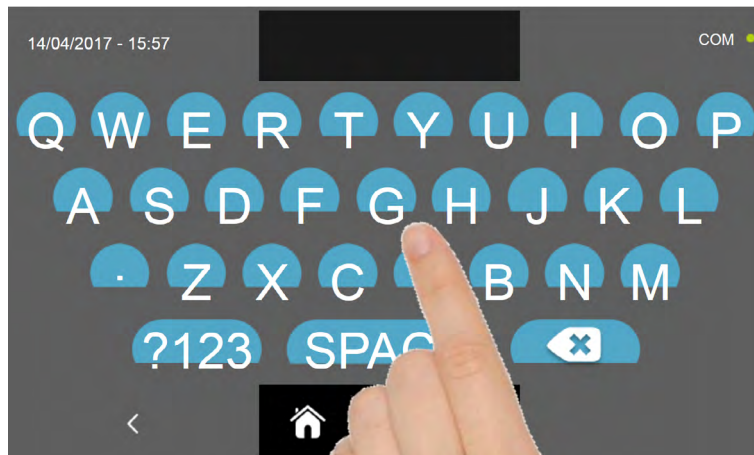


and

MULTI-PURPOSE RETARDING CABINET



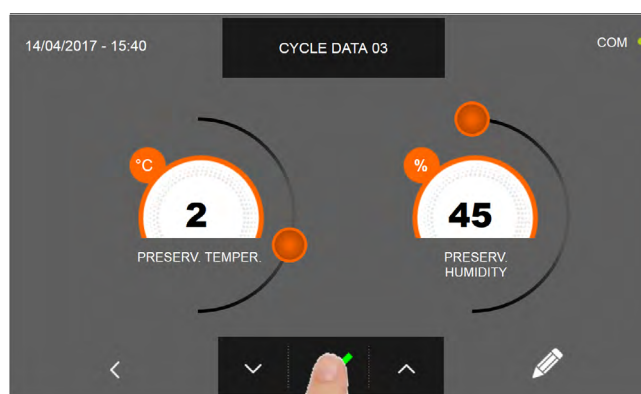
Press the icon  to record the name of a custom cycle and store it for future use.



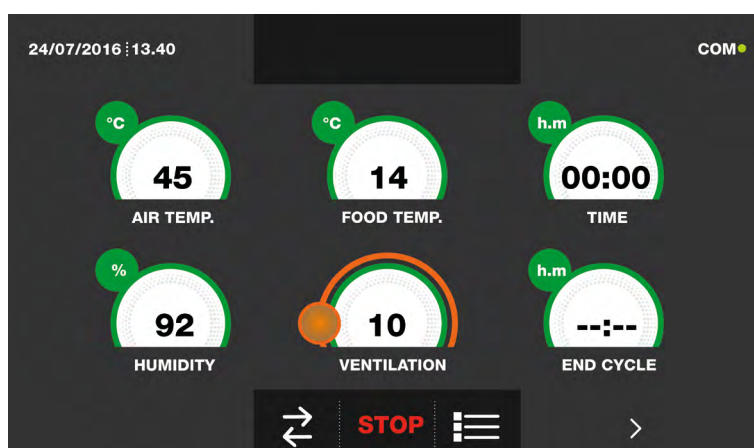
With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

To delete the cycle just set, before starting the cycle itself, press the icon .

MULTI-PURPOSE RETARDING CABINET



If a manual time cycle was chosen, after pressing the icon  the functioning data screen will be displayed. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode



If otherwise the manual temperature cycle was chosen, after pressing the icon  you will be requested to place the food probe. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



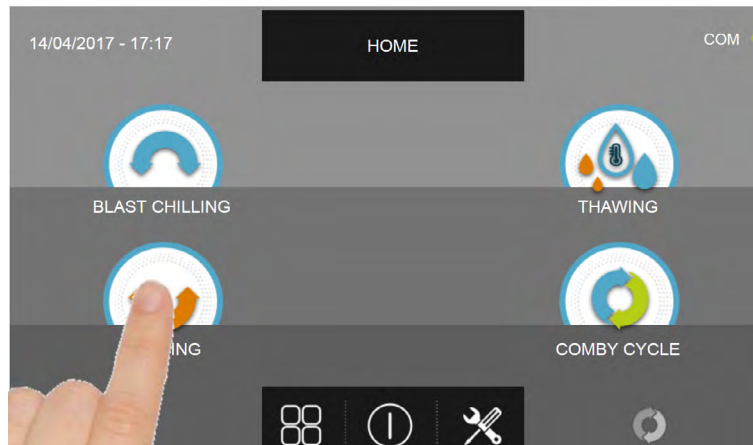
Once you have placed the food probe and after the machinery has correctly sensed the probe positioning, the cycle will start and the functioning screen will be displayed. The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature set. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

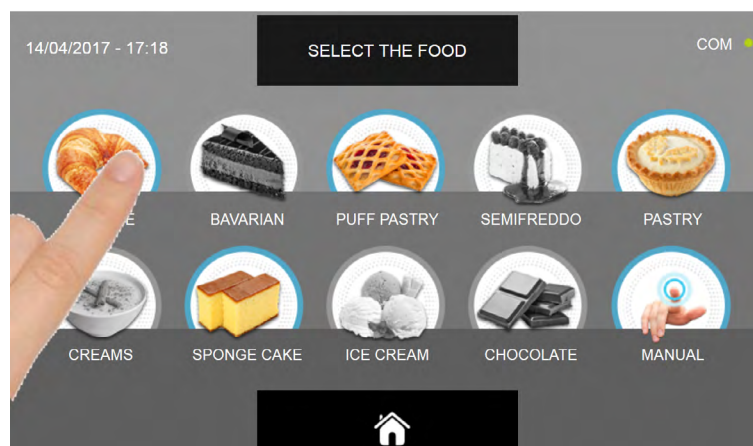
16.7 - CUSTOM PROVING CYCLE

The PROVING cycle is used to bring the cell temperature between +15°C and +45°C and with a humidity level between +45 and + 95% R.H.

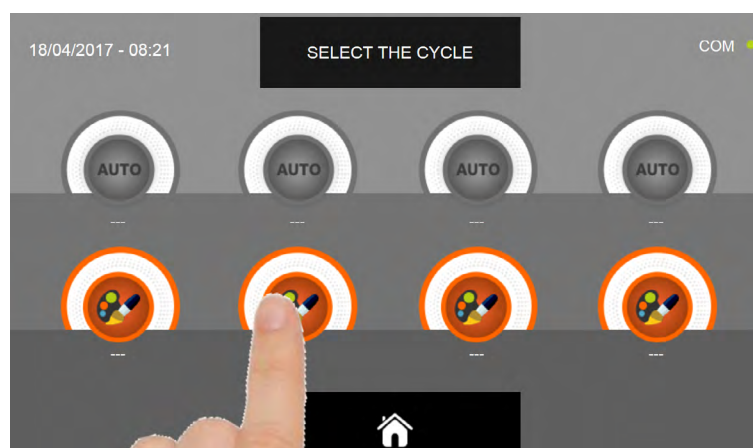
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the PROVING icon to access its selection menu



Select one of the food categories in the menu.

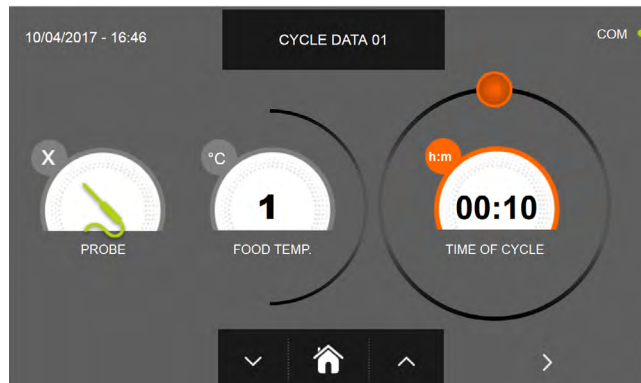


Select the setting icon of a CUSTOM cycle

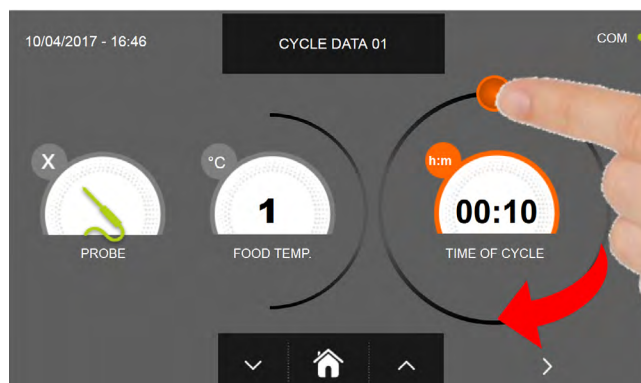
N.B. THE AUTOMATIC CYCLES ARE NOT AVAILABLE

MULTI-PURPOSE RETARDING CABINET

The CUSTOM cycles are only by time



Time custom cycle

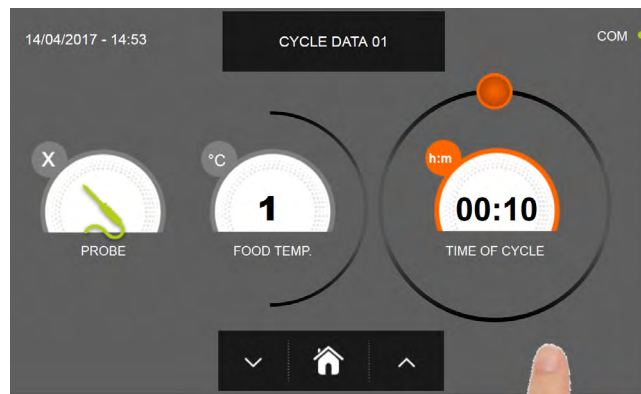


To set the duration of the cycle move the cursor as indicated in the picture

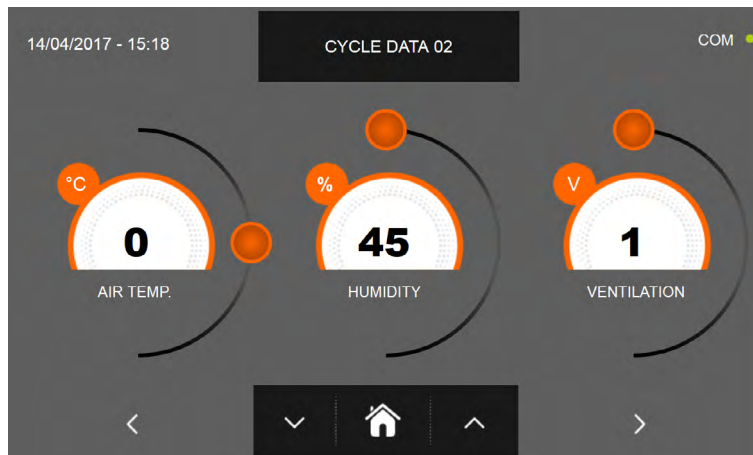


It is possible to finely set the time by using the buttons  and  in steps ± 10 minutes

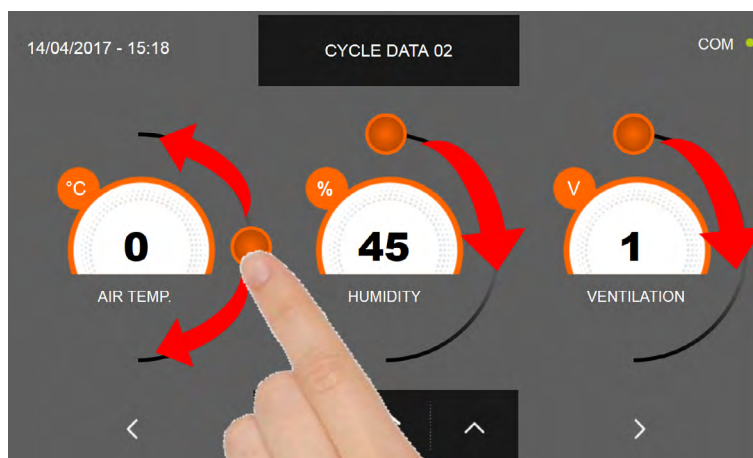
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page.

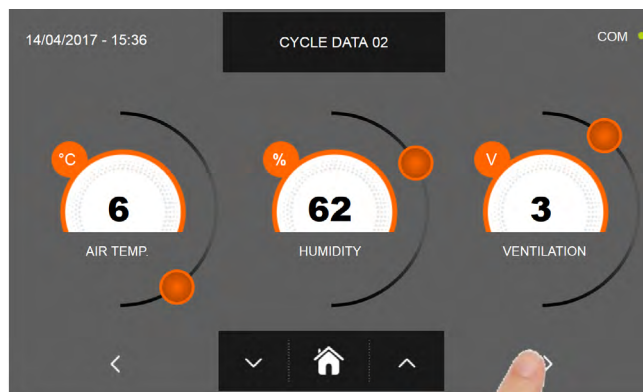


In the second programming page it is possible to set :
Cell temperature
Humidity (**only for temperature values $\geq 0^{\circ}$**)
Ventilation

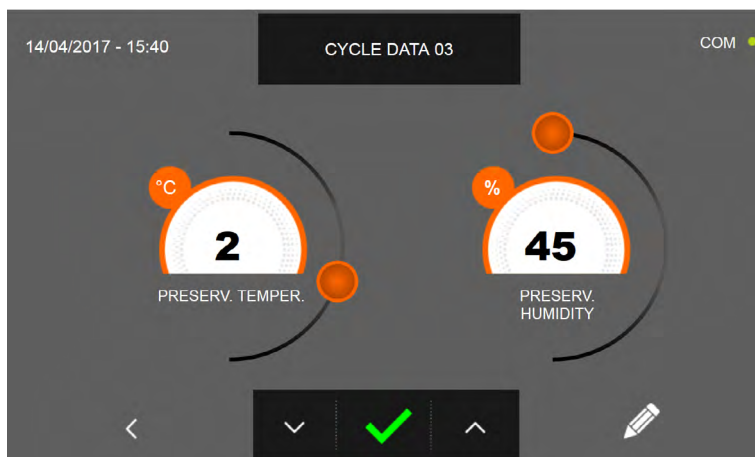


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
after selecting the desired field, set the values with the icons  and 

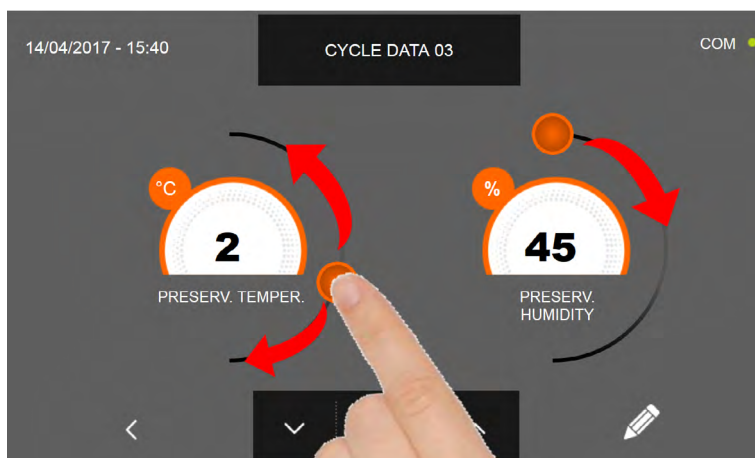
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.



In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



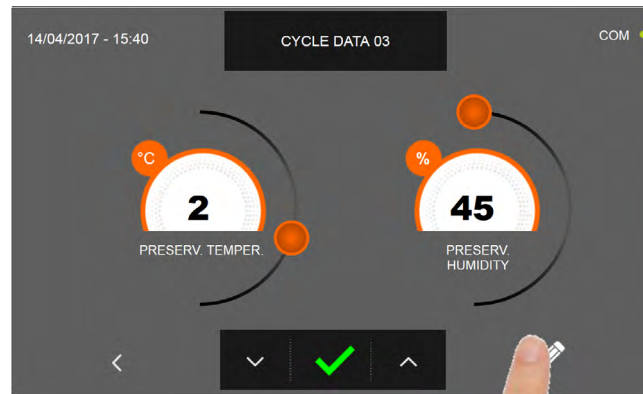
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

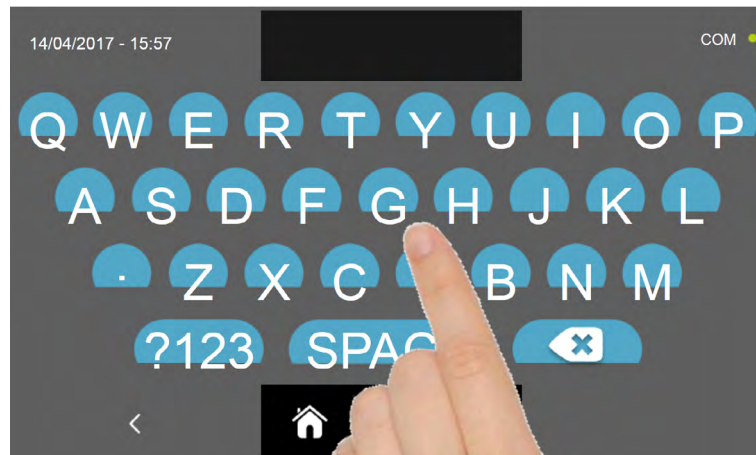


and

MULTI-PURPOSE RETARDING CABINET



Press the icon  to record the name of a custom cycle and store it for future use.



With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

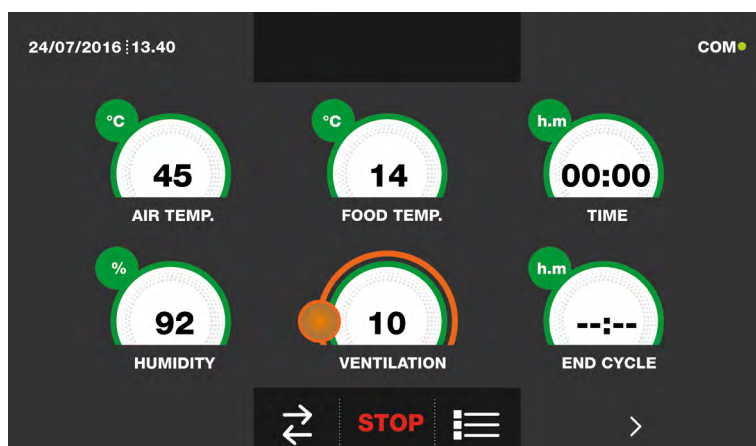
To delete the cycle just set, before starting the cycle itself, press the icon .

MULTI-PURPOSE RETARDING CABINET



After pressing the icon the functioning data screen will be displayed.

Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function.



During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer.

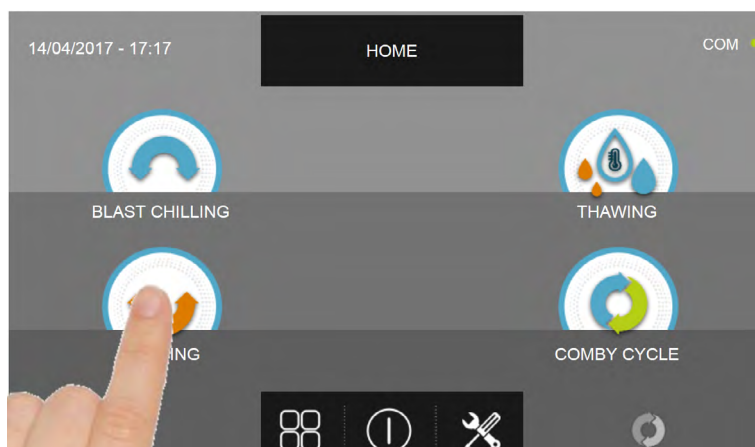
Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

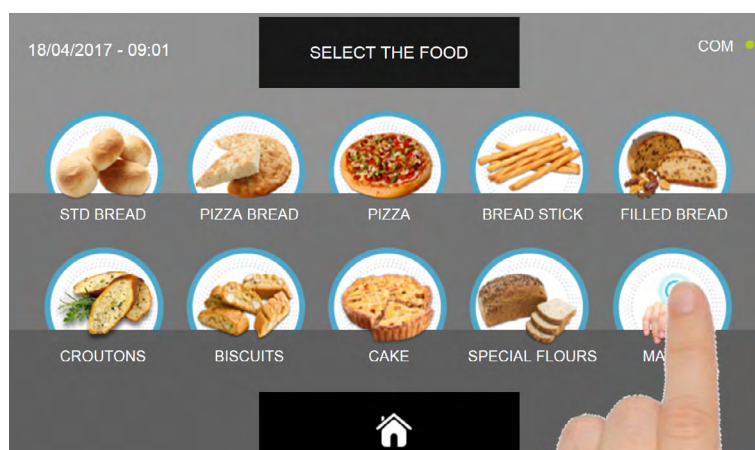
16.8 - PROVING MANUAL CYCLE

The PROVING cycle is used to bring the cell temperature between +15°C and +45°C and with a humidity level between +45 and + 95% R.H.

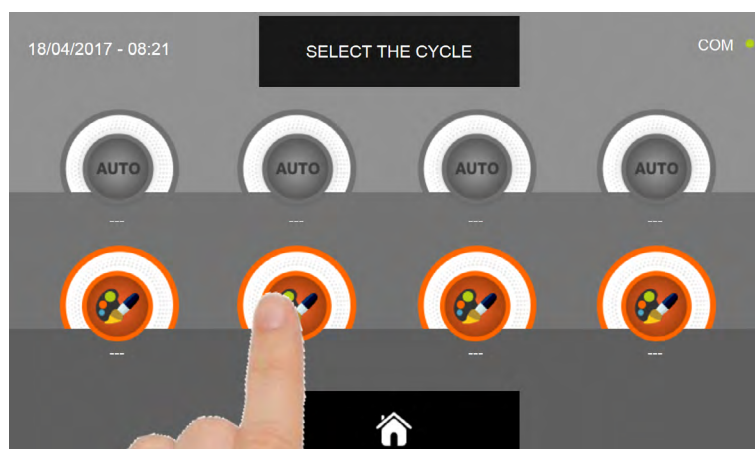
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the PROVING icon to access its selection menu



Select the icon MANUAL

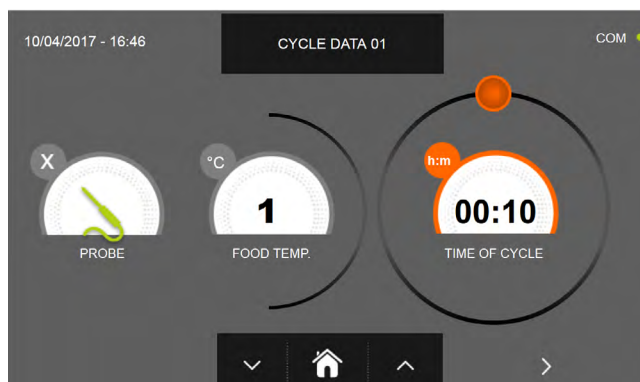


Select the setting icon of a CUSTOM cycle

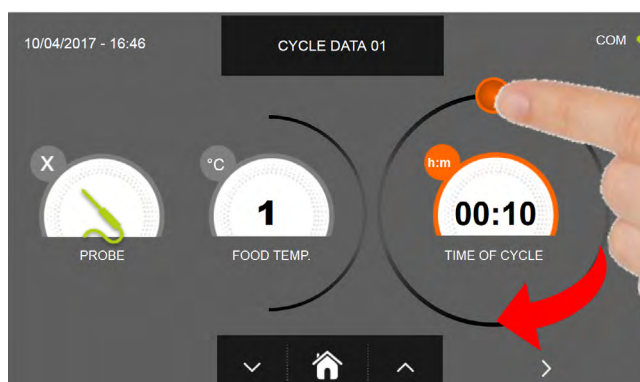
N.B. THE AUTOMATIC CYCLES ARE NOT AVAILABLE

MULTI-PURPOSE RETARDING CABINET

The MANUAL cycles is only by time



Time manual cycle

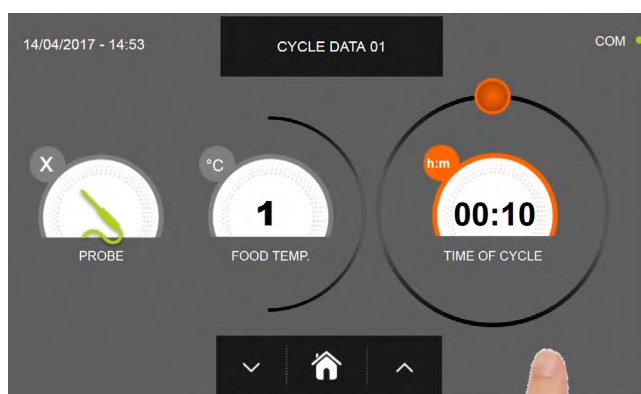


To set the duration of the cycle move the cursor as indicated in the picture

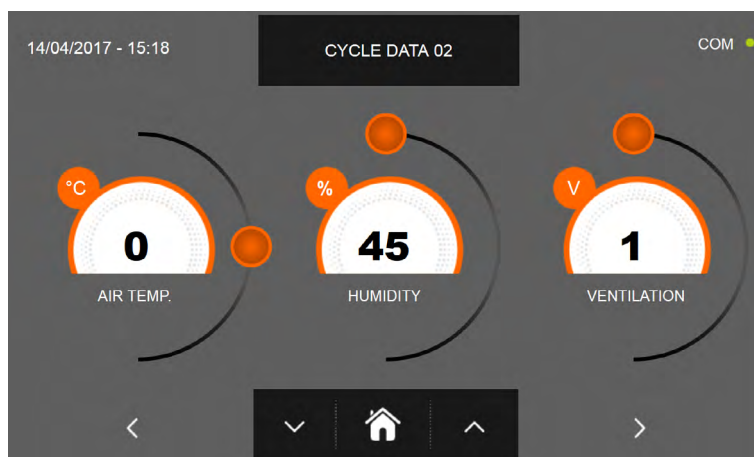


It is possible to finely set the time by using the buttons  and  in steps ± 10 minutes

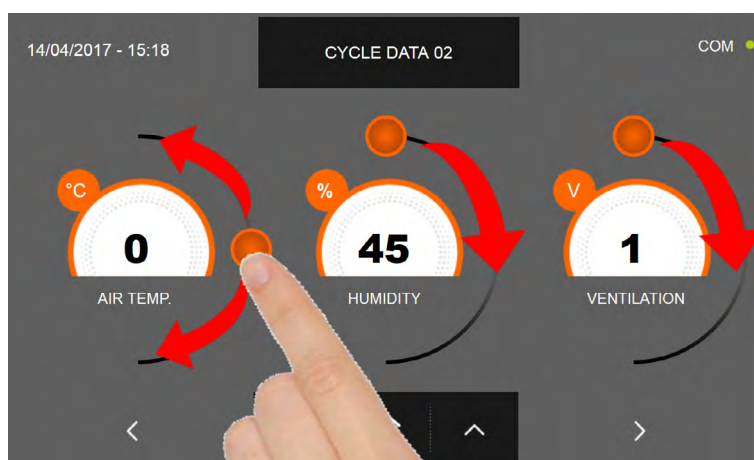
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page

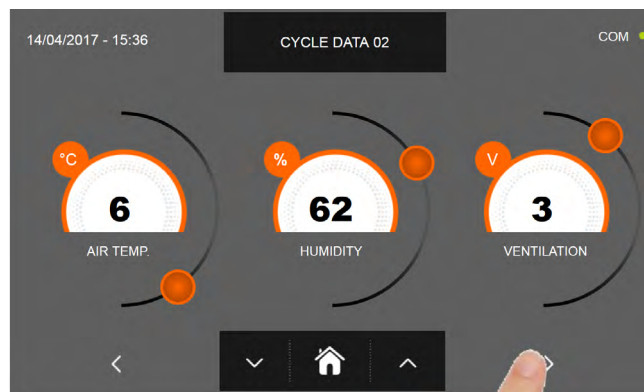


In the second programming page it is possible to set :
Cell temperature
Humidity (**only for temperature values $\geq 0^{\circ}$**)
Ventilation

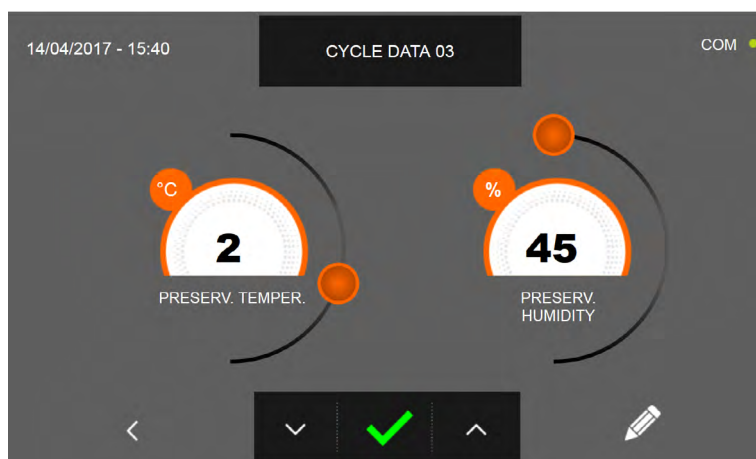


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
after selecting the desired field, set the values with the icons  and 

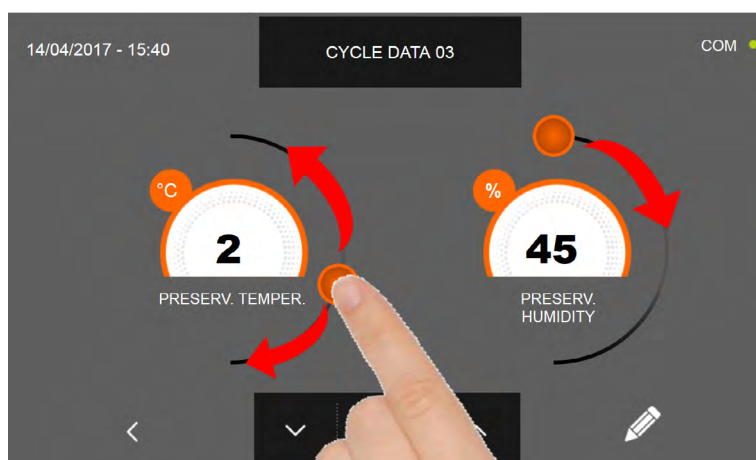
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.



In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



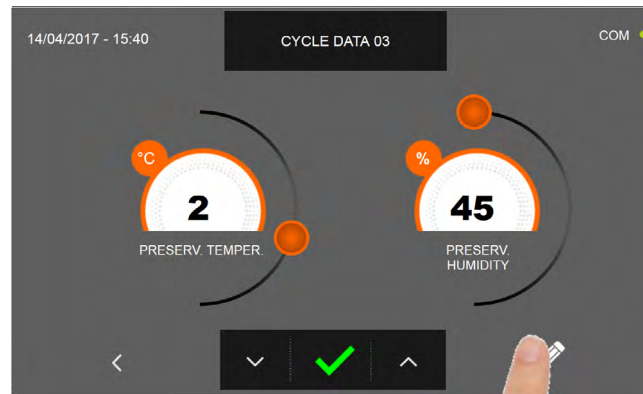
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

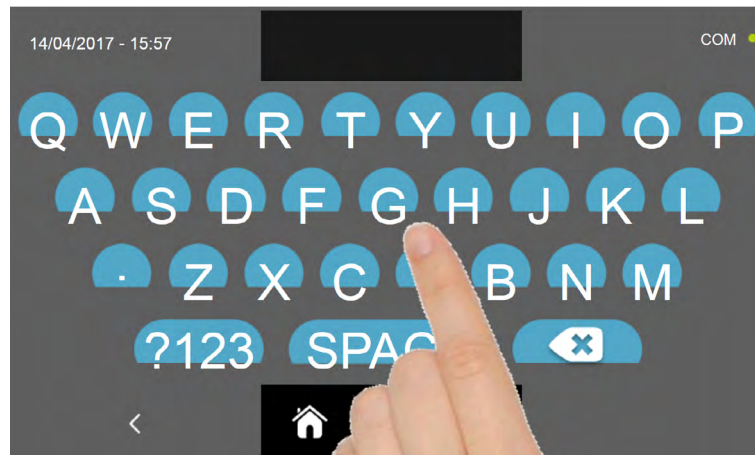


and

MULTI-PURPOSE RETARDING CABINET



Press the icon  to record the name of a custom cycle and store it for future use.



With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

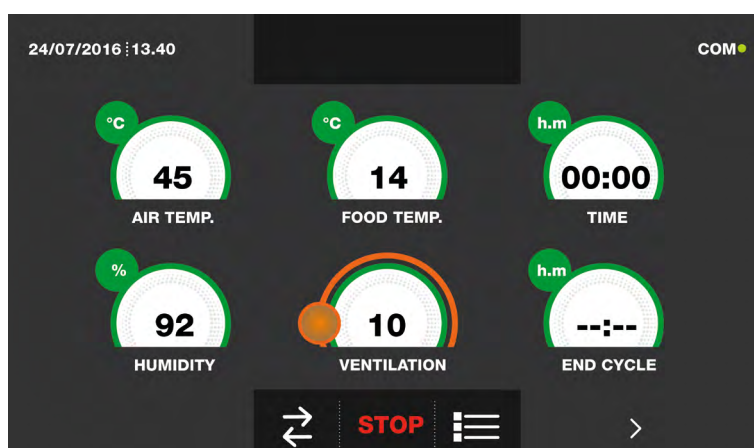
To delete the cycle just set, before starting the cycle itself, press the icon .

MULTI-PURPOSE RETARDING CABINET

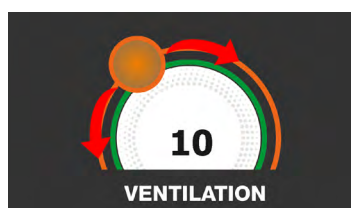


After pressing the icon the functioning data screen will be displayed.

Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function.



During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer.

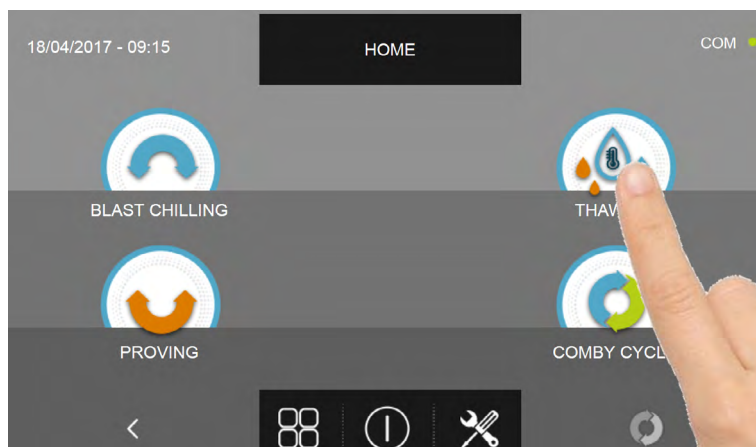
Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

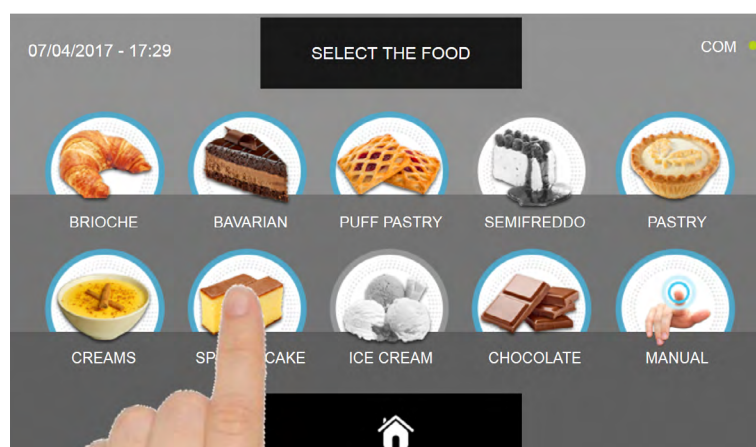
16.9 - AUTOMATIC THAWING CYCLE

The THAWING cycle is used to raise the temperature of food from a negative to a positive value.

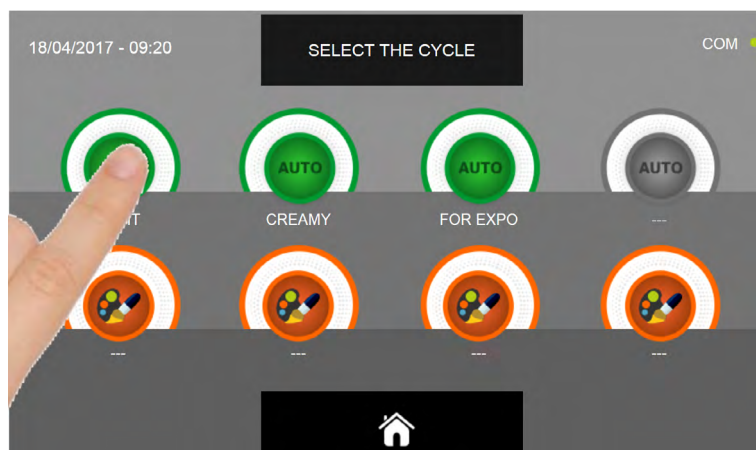
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the THAWING icon to access its selection menu

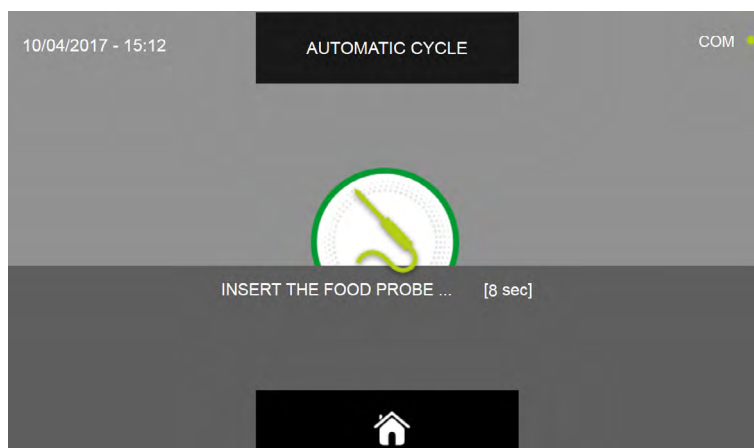


Select one of the food categories in the menu.

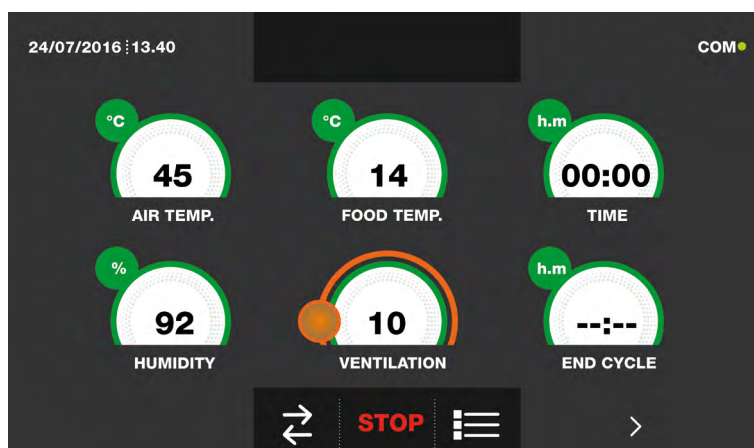


Select the green icon (AUTO) specific for the selected food.

MULTI-PURPOSE RETARDING CABINET



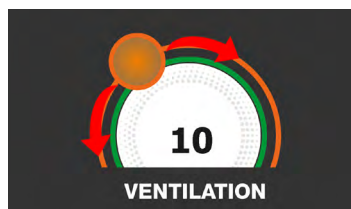
Once you have selected the type of food, you will be asked to place the food core probe.
The cycle will automatically start after the probe is detected.



When the cycle is active, the screen with the operating data is displayed.

Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function.

During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



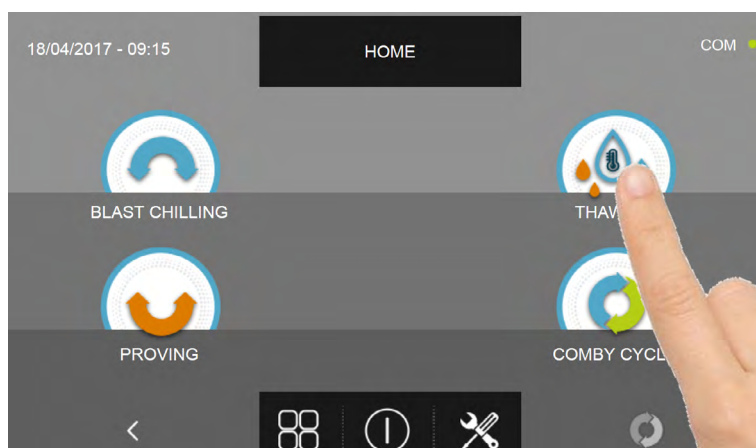
The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature pre-set at $+3^{\circ}\text{C}$. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

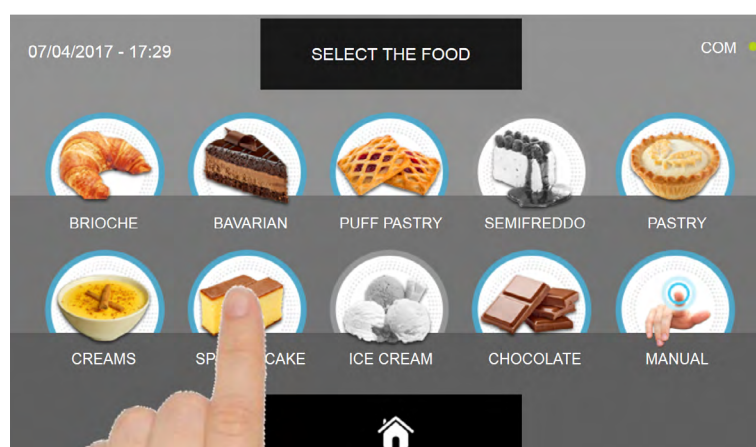
16.10 - CUSTOM THAWING CYCLE

The THAWING cycle is used to raise the temperature of food from a negative to a positive value.

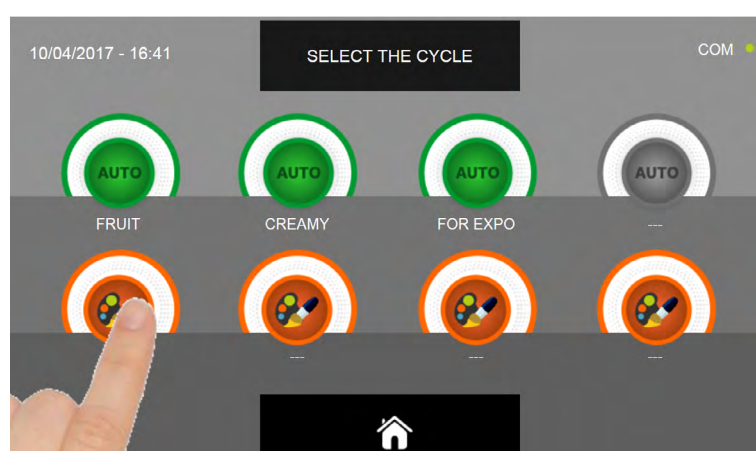
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the THAWING icon to access its selection menu



Select one of the food categories in the menu.

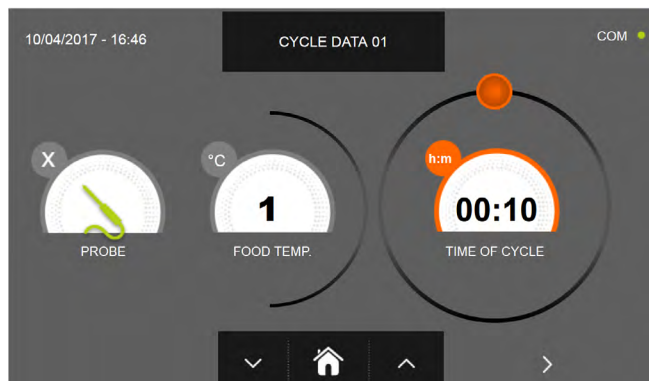


Select the setting icon of a CUSTOM cycle

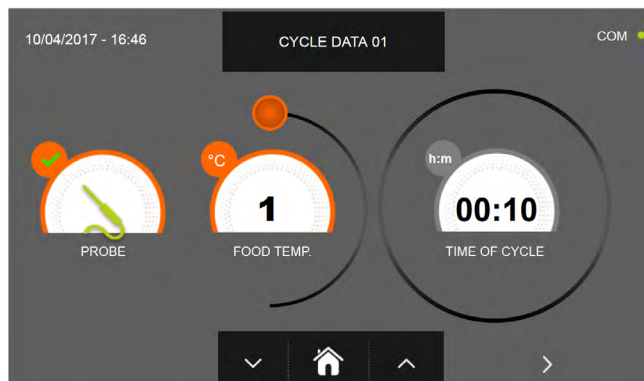
MULTI-PURPOSE RETARDING CABINET

There are two type of CUSTOM cycles :

- a- Time custom cycle (Preferred choice)
- b- Custom cycle with temperature probe



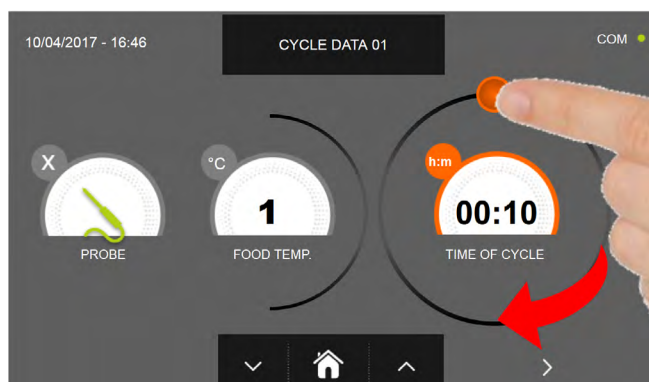
a- Time custom cycle



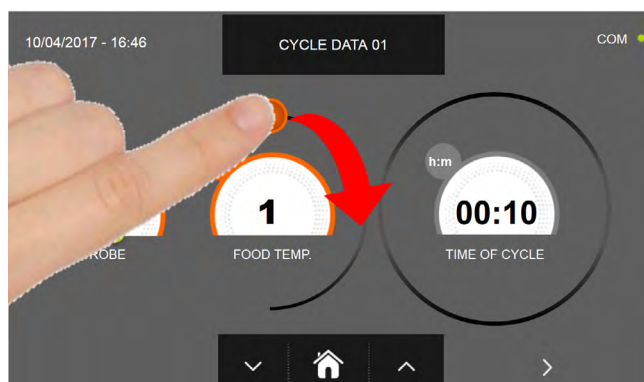
b- Custom cycle with temperature probe

N.B. To select the temperature probe cycle press the PROBE icon, to return to the time selection press the PROBE icon again.

To set the Time or Temperature values, move the cursor as shown in the following pictures :



a- Cycle duration setting



b- Temperature vale setting



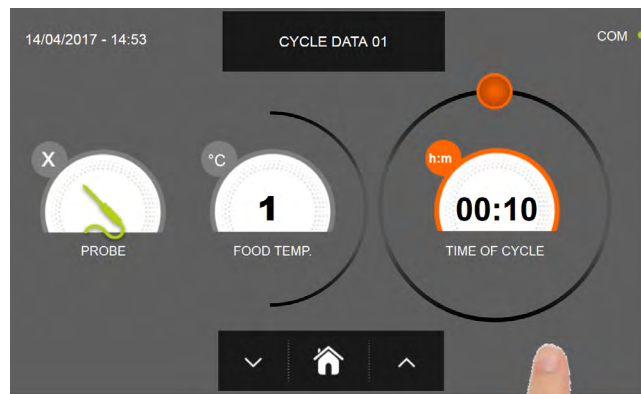
For the food temperature and time values, it is possible to finely set them by using the buttons



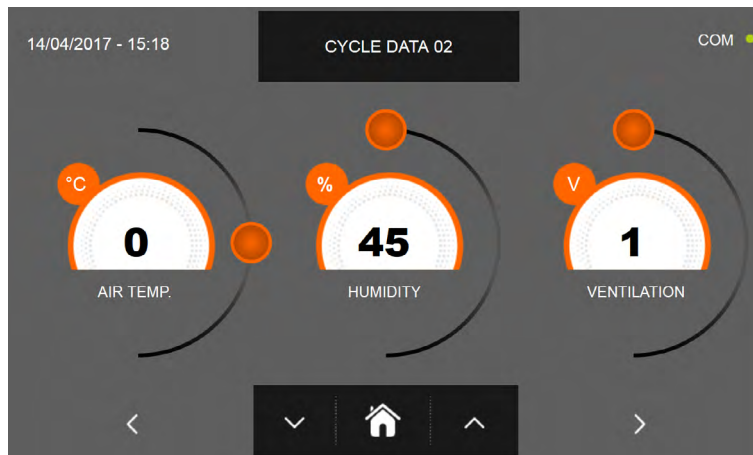
and

- Food temperature setting steps $\pm 1^{\circ}\text{C}$
- Cycle time setting steps ± 10 minuti

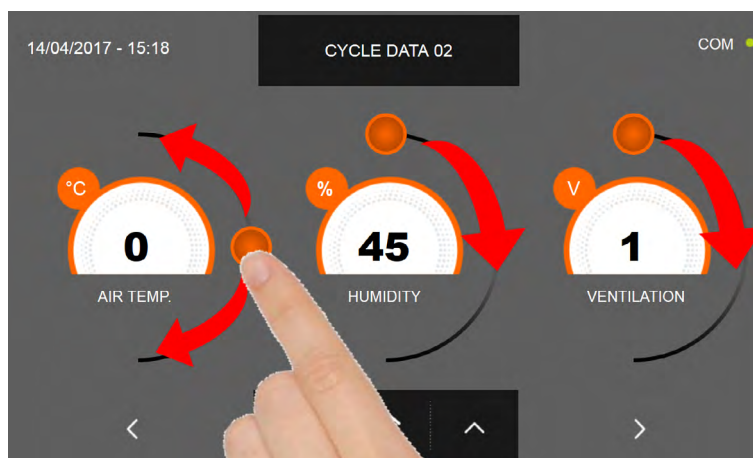
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page.

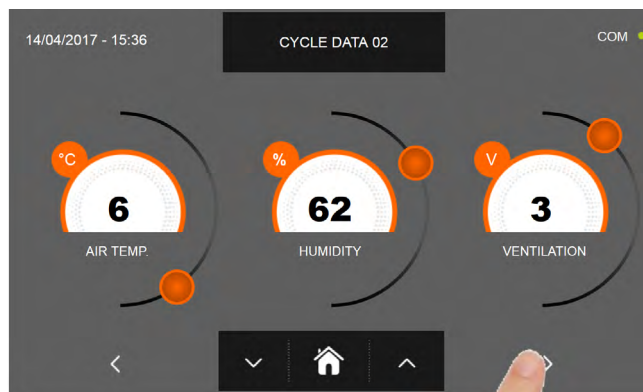


In the second programming page it is possible to set :
 Cell temperature
 Humidity (**only for temperature values $\geq 0^{\circ}$**)
 Ventilation

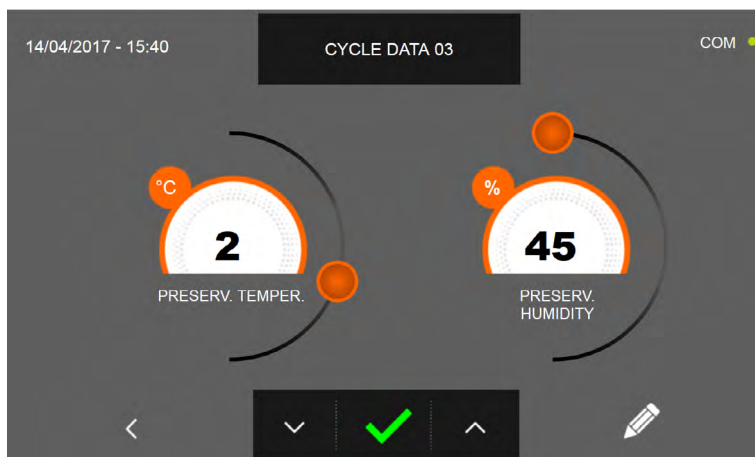


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
 after selecting the desired field, set the values with the icons  and 

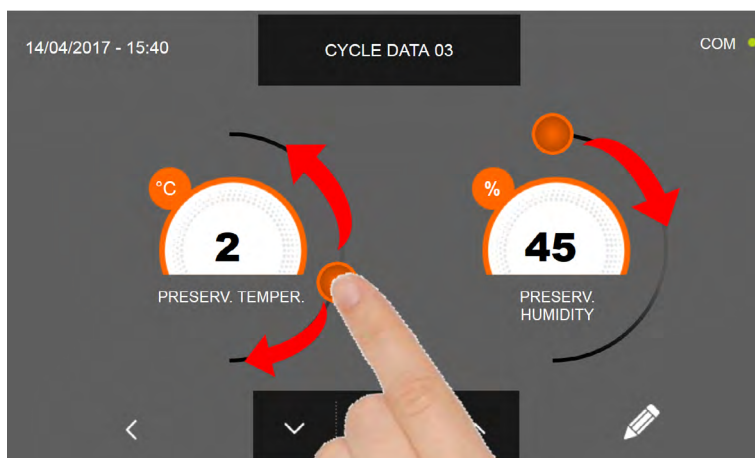
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.



In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



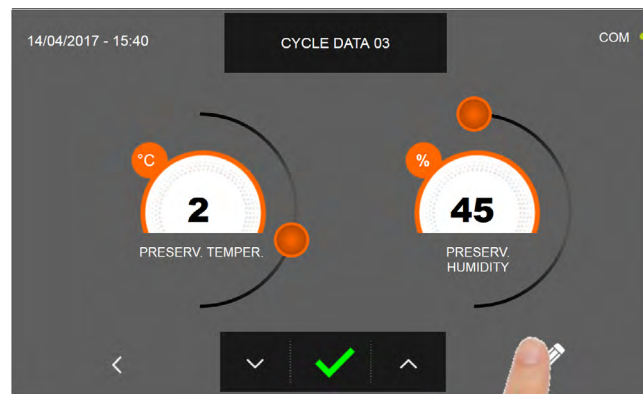
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

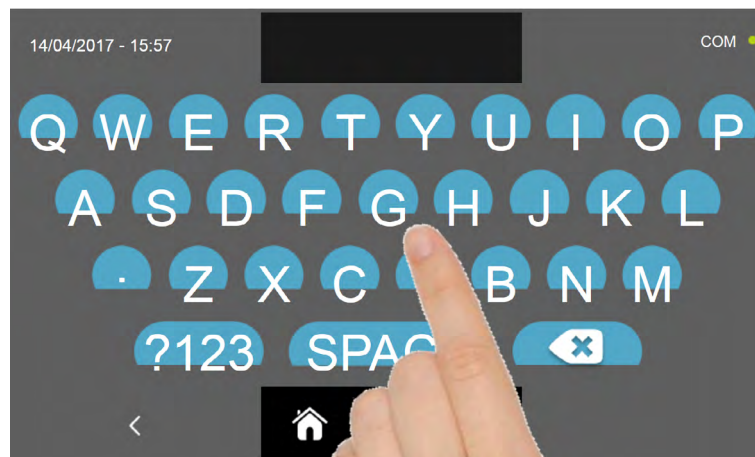


and

MULTI-PURPOSE RETARDING CABINET



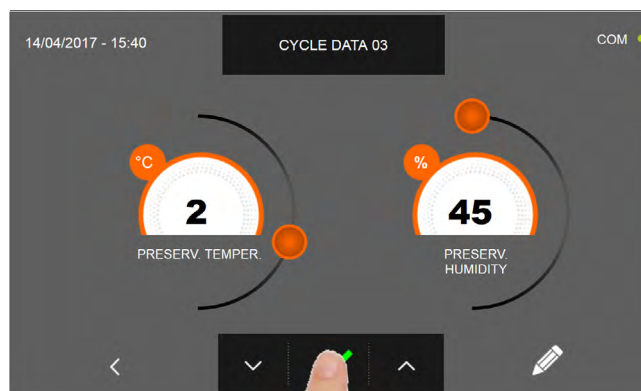
Press the icon  to record the name of a custom cycle and store it for future use.



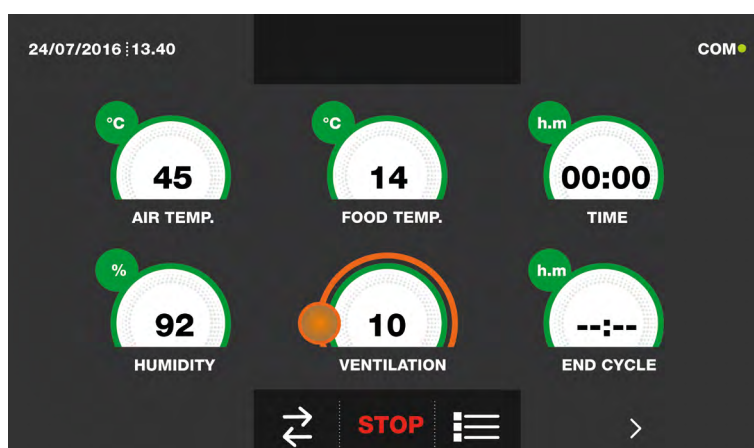
With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

To delete the cycle just set, before starting the cycle itself, press the icon .

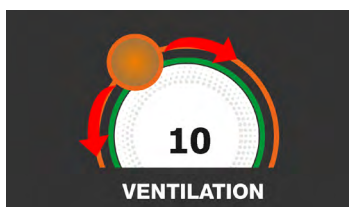
MULTI-PURPOSE RETARDING CABINET



If a custom time cycle was chosen, after pressing the icon  the functioning data screen will be displayed. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode



If otherwise the temperature cycle was chosen, after pressing the icon  you will be requested to place the food probe. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:



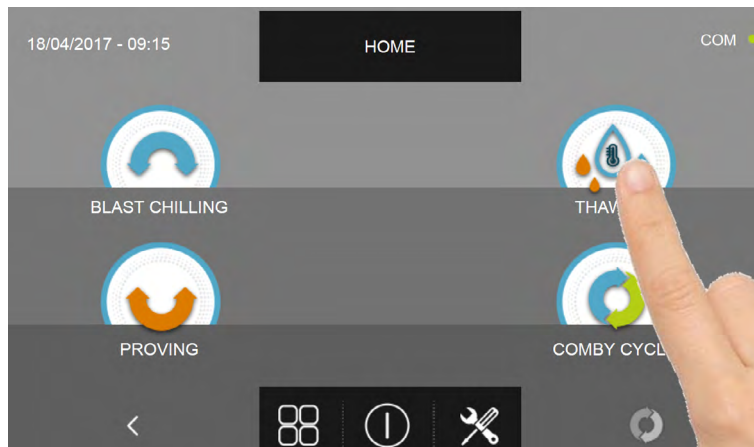
Once you have placed the food probe and after the machinery has correctly sensed the probe positioning, the cycle will start and the functioning screen will be displayed. The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature set. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

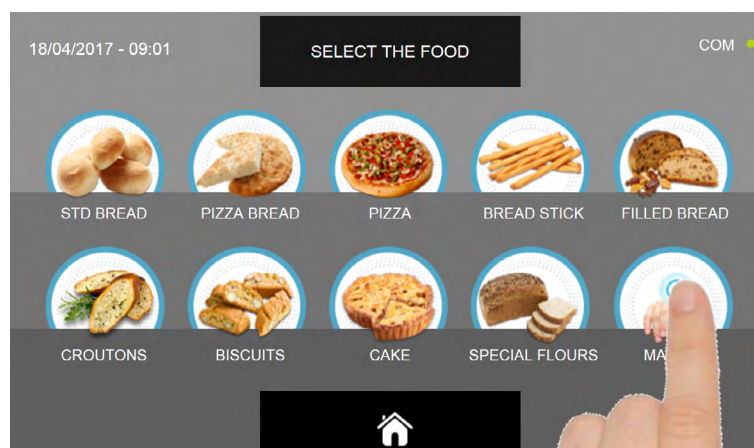
16.11 - MANUAL THAWING CYCLE

The THAWING cycle is used to raise the temperature of food from a negative to a positive value.

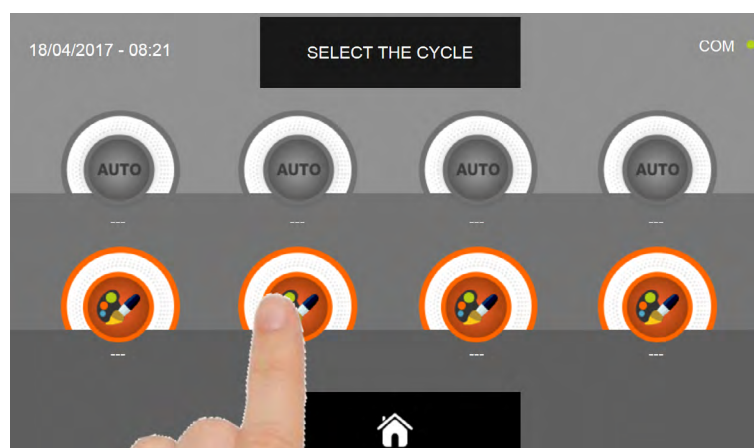
With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1.
Once you have access to the HOME PAGE, proceed as follows:



Press the THAWING icon to access its selection menu



Select the icon MANUAL



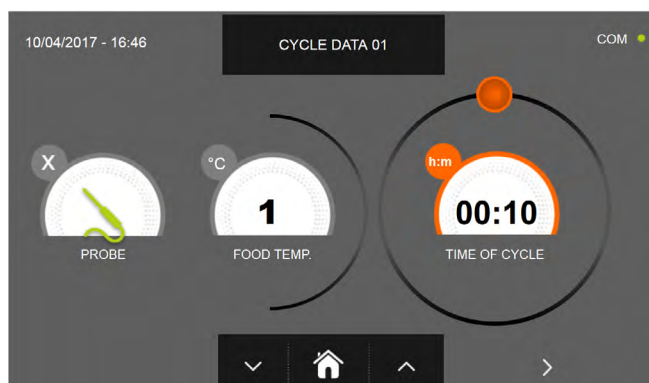
Select the setting icon of a CUSTOM cycle

N.B. THE AUTOMATIC CYCLES ARE NOT AVAILABLE

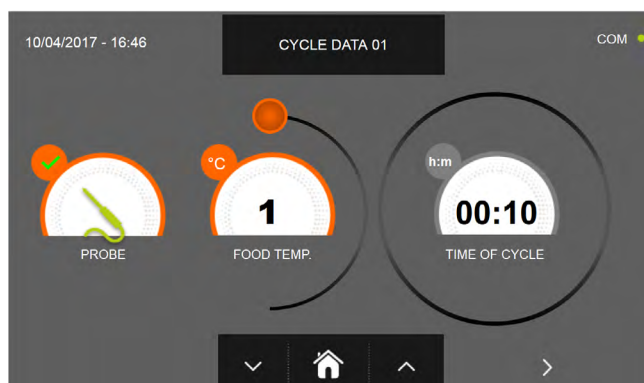
MULTI-PURPOSE RETARDING CABINET

There are two type of MANUAL cycles :

- a- Time manual cycle (Preferred choice)
- b- Manual cycle with temperature probe



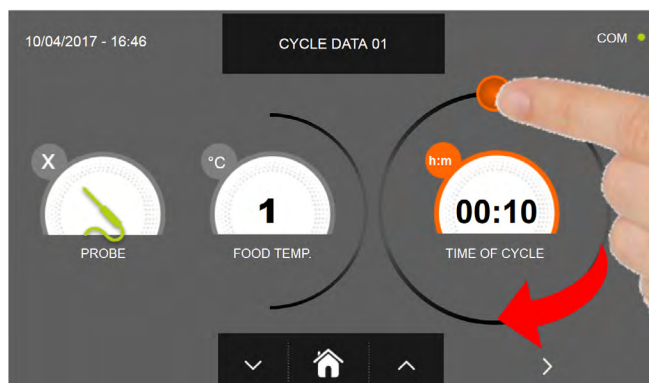
a- Time manual cycle



b- Manual cycle with temperature probe

N.B. To select the temperature probe cycle press the PROBE icon, to return to the time selection press the PROBE icon again.

To set the Time or Temperature values, move the cursor as shown in the following pictures :



a- Cycle duration setting



b- Temperature vale setting



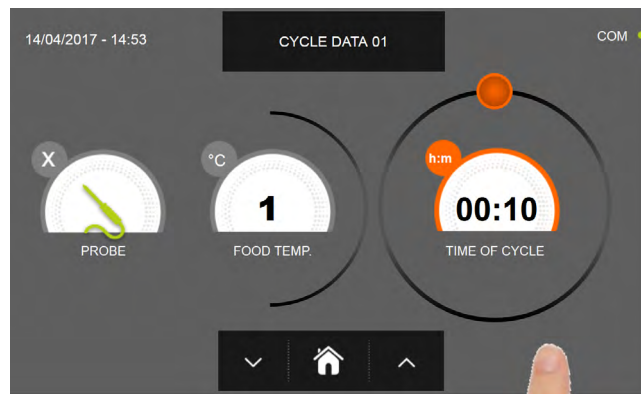
For the food temperature and time values, it is possible to finely set them by using the buttons



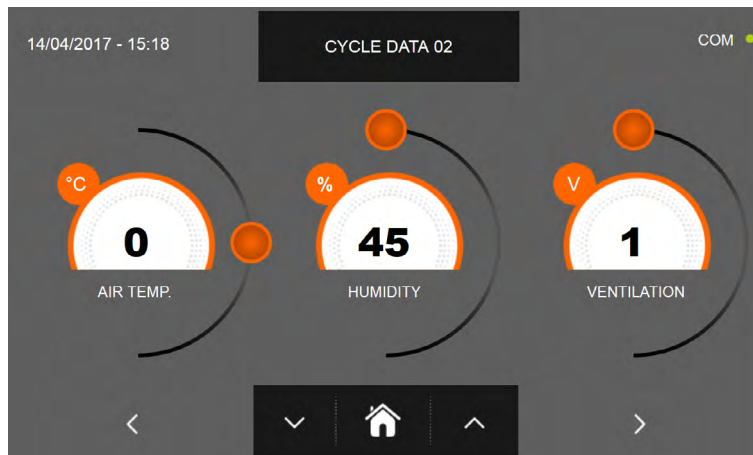
and

- Food temperature setting steps $\pm 1^{\circ}\text{C}$
- Cycle time setting steps ± 10 minuti

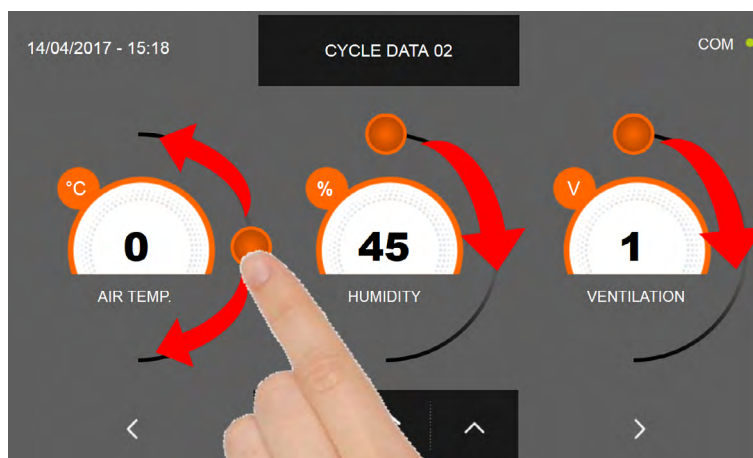
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the second programming page, press the icon  to go back to the previous page

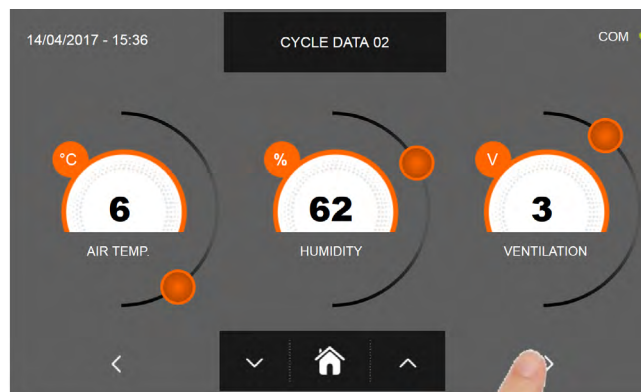


In the second programming page it is possible to set :
Cell temperature
Humidity (**only for temperature values $\geq 0^{\circ}$**)
Ventilation

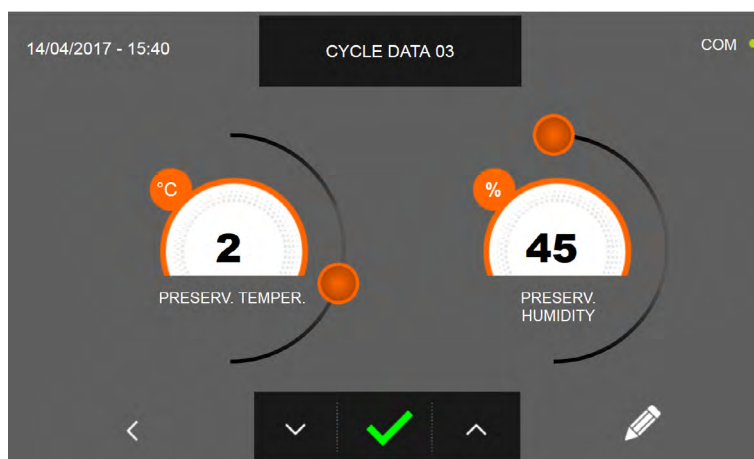


As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,
after selecting the desired field, set the values with the icons  and 

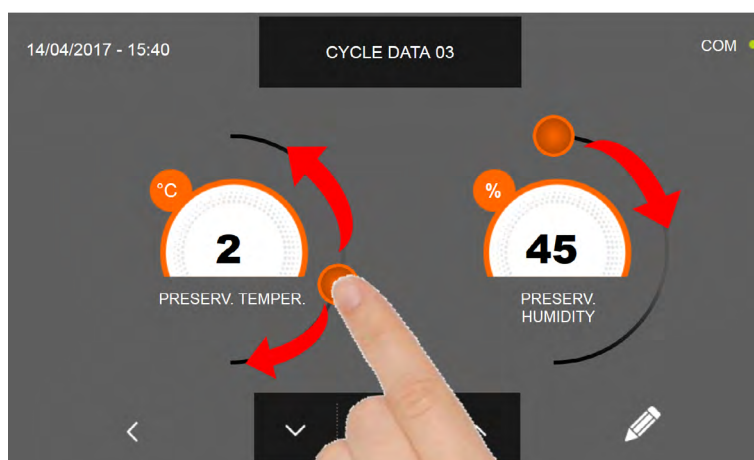
MULTI-PURPOSE RETARDING CABINET



Press the icon  to proceed to the third programming page, press the icon  to go back to the previous page.

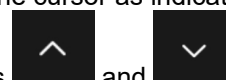


In the third programming page it is possible to set :
 Preservation temperature at the end of the cycle
 Humidity (only for temperature values $\geq 0^{\circ}$)



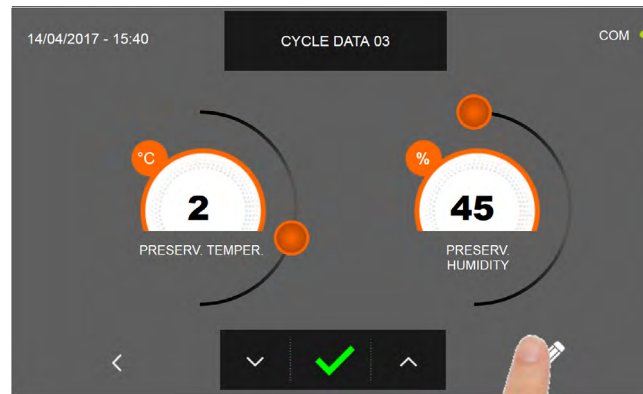
As per the values set in the first programming page, set the values by moving the cursor as indicated in the picture, or,

after selecting the desired field, set the values with the icons

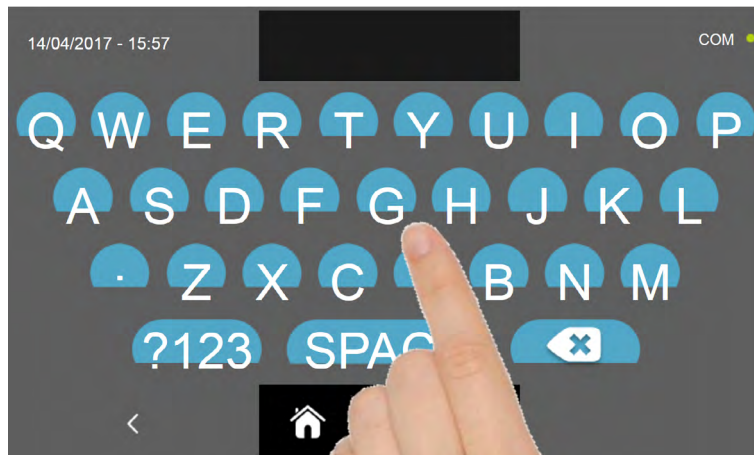


and

MULTI-PURPOSE RETARDING CABINET



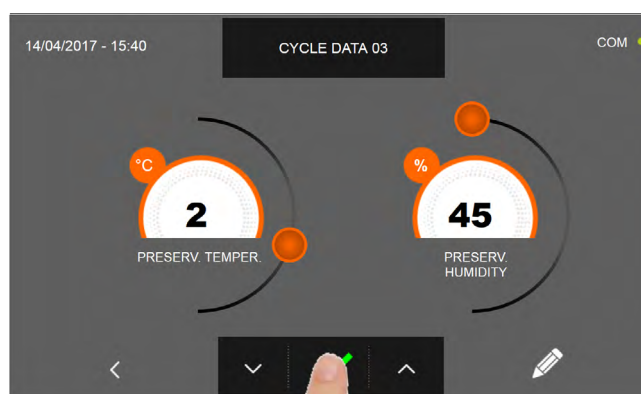
Press the icon  to record the name of a custom cycle and store it for future use.



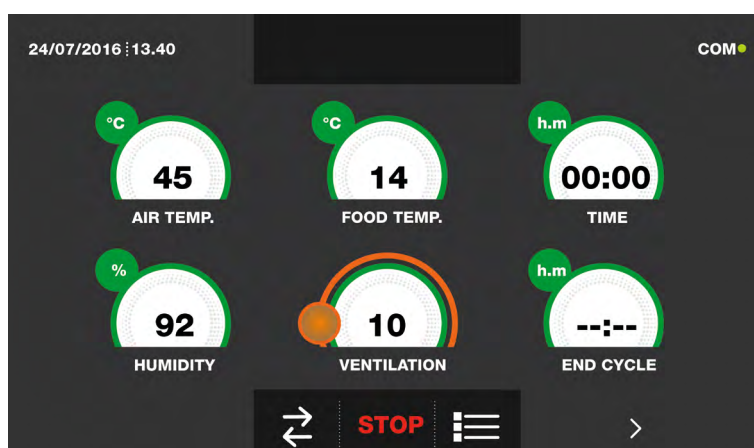
With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

To delete the cycle just set, before starting the cycle itself, press the icon .

MULTI-PURPOSE RETARDING CABINET



If a manual time cycle was chosen, after pressing the icon  the functioning data screen will be displayed. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. The cycle will end after the set time has elapsed. The end of the cycle is communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode



If otherwise the manual temperature cycle was chosen, after pressing the icon  you will be requested to place the food probe. Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set $1 \div 10$:

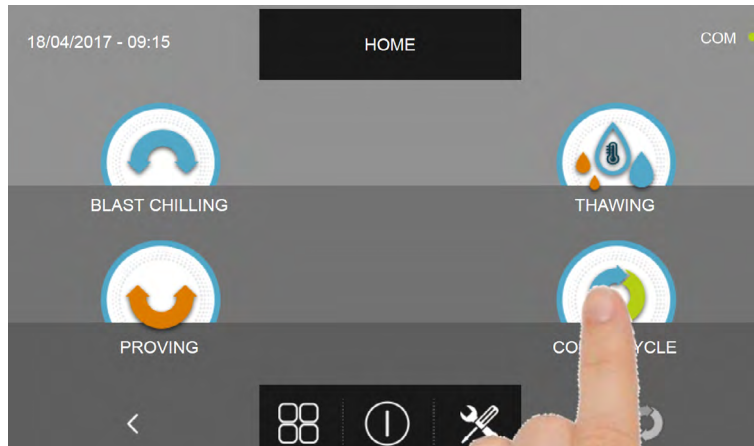


Once you have placed the food probe and after the machinery has correctly sensed the probe positioning, the cycle will start and the functioning screen will be displayed. The cycle will finish when the temperature at the core of the product will be lower or equal to the temperature set. The end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode.

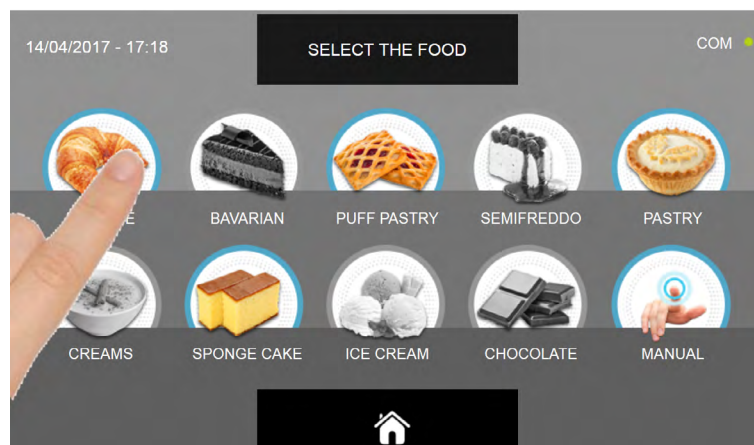
We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

16.12 - COMBY CYCLE

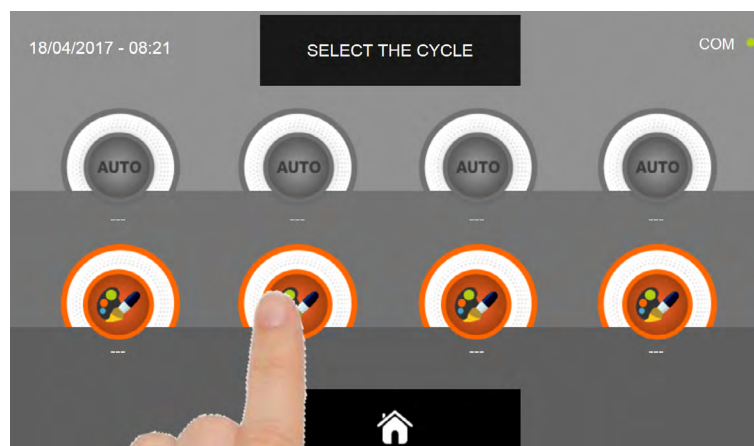
The multi-purpose retarding cabinet gives the possibility to manage combined functioning cycle, it is possible to program a sequence of blast chilling, thawing and proving cycles up to 6 different programming steps. With the machinery in STAND-BY mode, press the power icon as described in chapter 16.1. Once you have access to the HOME PAGE, proceed as follows:



Press the COMBY icon to access its selection menu



Select one of the food categories in the menu.

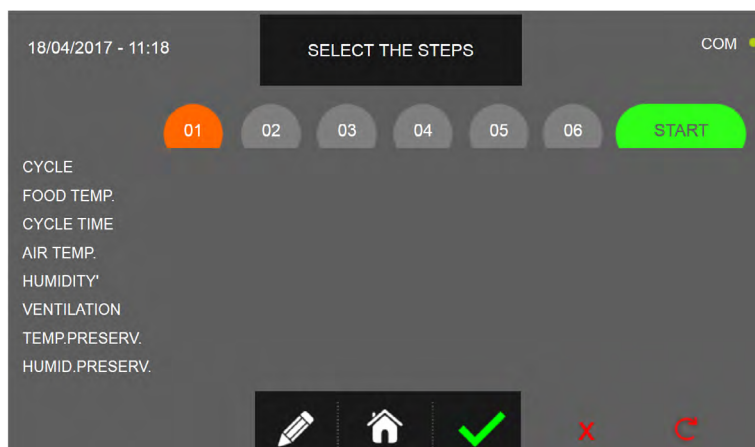


Select the setting icon of a CUSTOM cycle

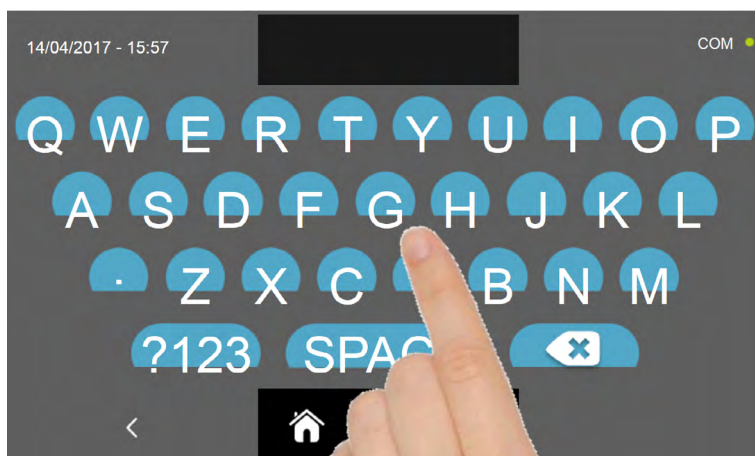
N.B. THE AUTOMATIC CYCLES ARE NOT AVAILABLE

MULTI-PURPOSE RETARDING CABINET

Once you have selected the custom cycle, the screen with the programming steps is displayed :



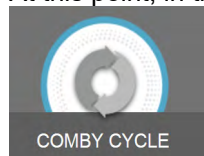
Press the icon  to record the name of a custom cycle and store it for future use.



With the keyboard enter the name of the cycle and then press the icon  to go back to the last programming page.

To delete the cycle just set, before starting the cycle itself, press the icon .

At this point, in the HOME PAGE screen, the combined cycle icon will be gray and therefore not selectable

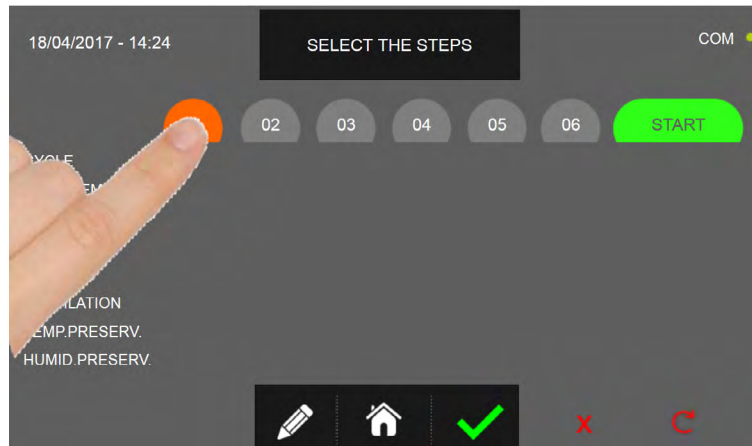


This situation indicates that the programming of the combined cycle is still in progress, so the selection of any cycle will be recorded in step 1 or subsequent.

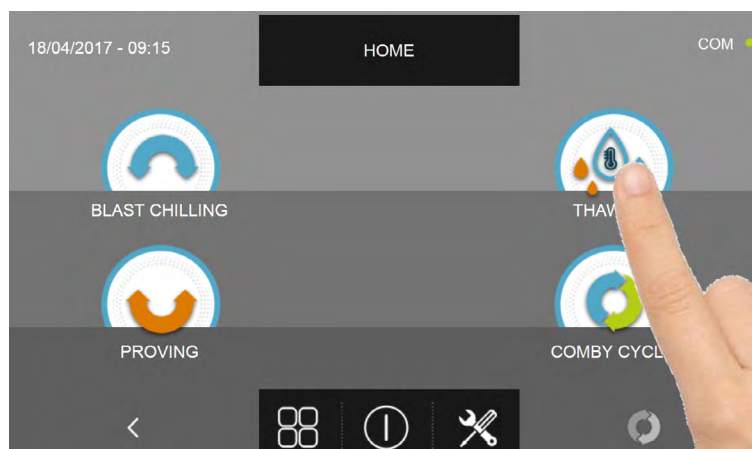
To completely delete the settings made up to that point, press the icon  available in the HOME PAGE.

MULTI-PURPOSE RETARDING CABINET

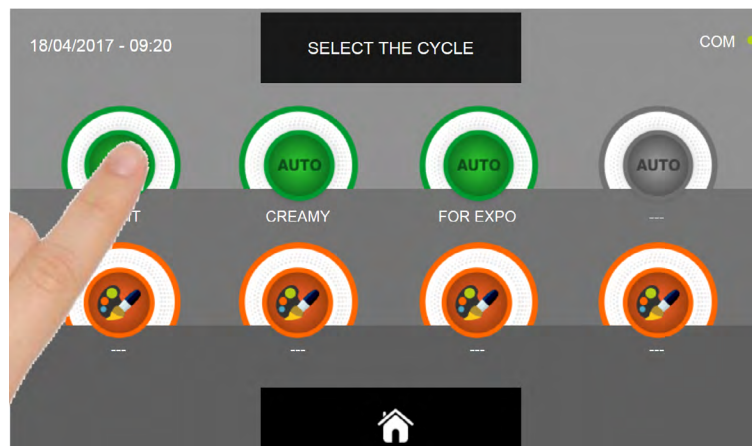
In order to select the different steps, proceed as follows :



Select the cycle STEP you want to set



Select the cycle you want to perform : BLAST CHILLING - PROVING - THAWING



Depending on the chosen cycle and the initial choice of the type of food, there will be AUTOMATIC and / or CUSTOM cycles. Select the icon of the desired cycle.

If an AUTOMATIC cycle is chosen, proceed as explained in chapter 16.4 for the BLAST CHILLING and chapter 16.9 for the THAWING cycle.

If a CUSTOM cycle is chosen, proceed as explained in chapter 16.5 for the BLAST CHILLING cycle, 16.7 for the PROVING and 16.10 for the THAWING cycles.

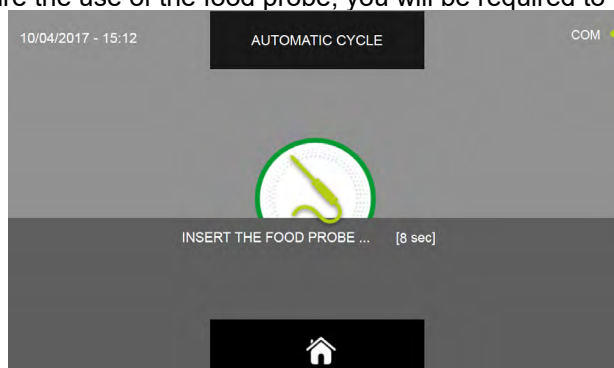
After programming STEP 1, select the next steps and repeat the selections of the various settings as explained for STEP 1.

MULTI-PURPOSE RETARDING CABINET

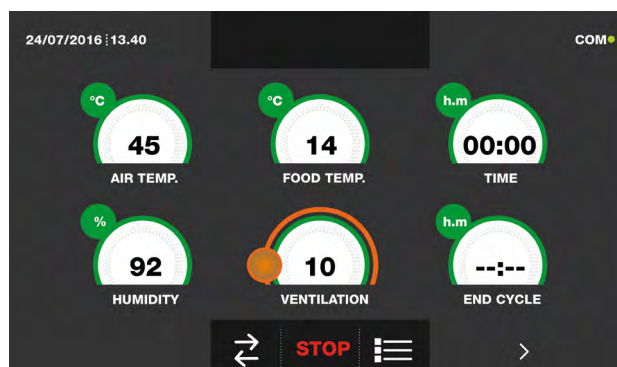
Once all the needed STEP are set, press the confirmation icon to start the cycle.



If the cycles require the use of the food probe, you will be required to insert it in the food.

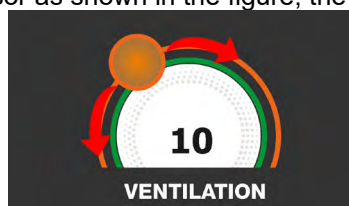


Once the probe insertion is detected, the cycle will begin



When the cycle begins, the screen with the functioning data is displayed.

Refer to paragraph 16 - OPERATION CYCLES to display the temperature chart, input / output, parameter list or multilevel function. During the cycle, by moving the cursor as shown in the figure, the ventilation value can be varied, with set 1÷10:



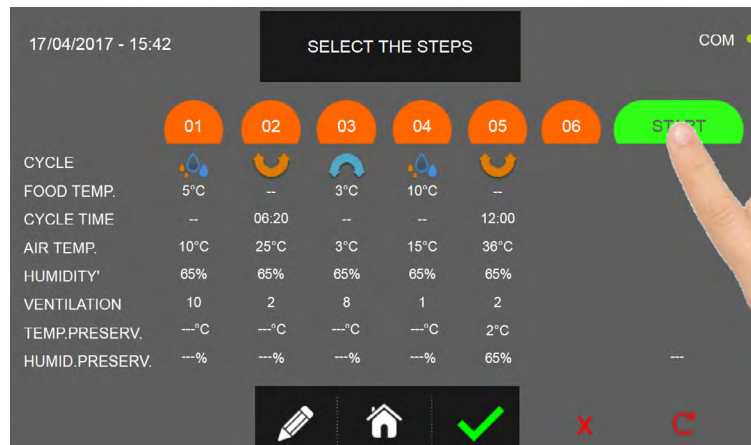
The COMBY cycle will finish only when the very last step ends and the end of the cycle will be communicated with a buzzer that emits a sound. Press on the display to silence the buzzer.

Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode with the settings that were programmed in the last STEP.

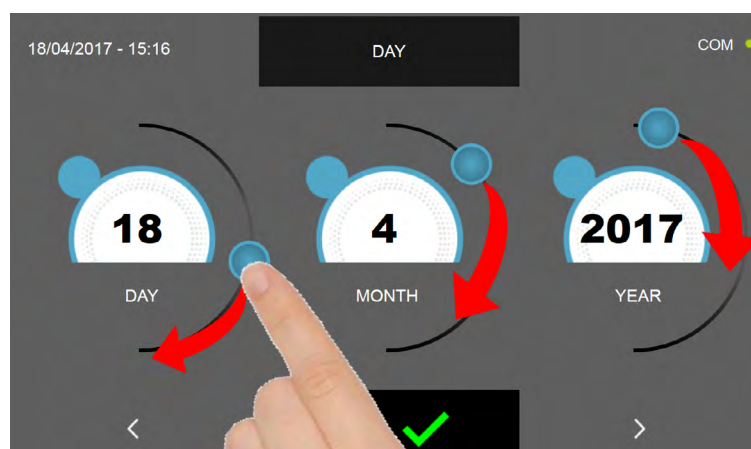
We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

MULTI-PURPOSE RETARDING CABINET

In case you want to delay the start of the cycle :

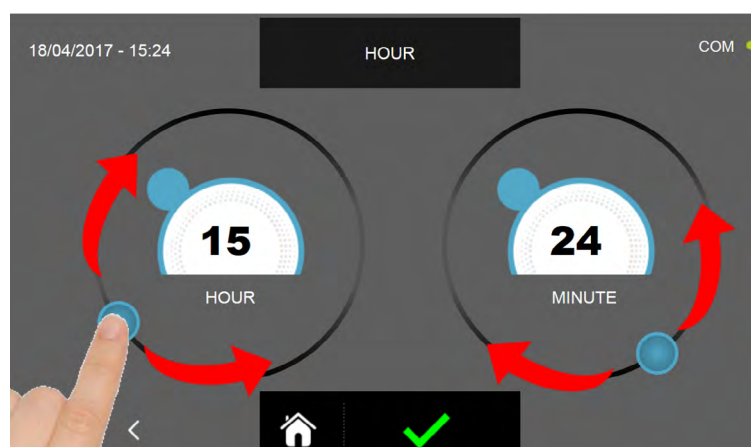


Press the icon START to access the data and time setting page



Set the values by moving the cursors or with the icons  and . Press the icon  to access the next

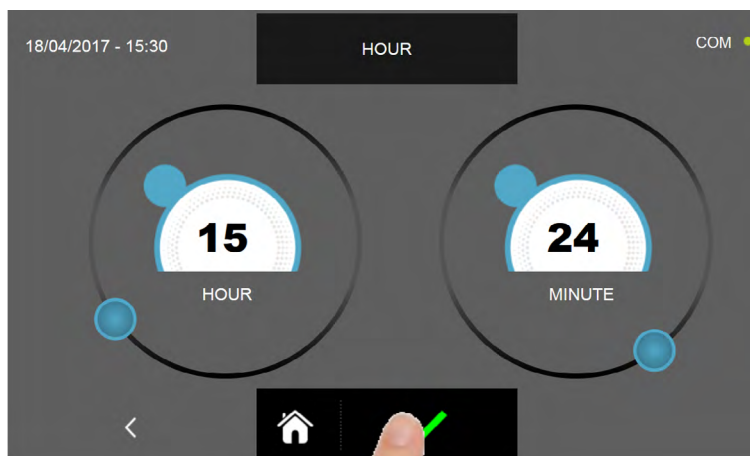
programming page or press the icon  to go back to the previous page



Set the values by moving the cursors or with the icons  and . Press the icon  to confirm the settings

just made, press the icon  to go back to the previous page

MULTI-PURPOSE RETARDING CABINET



Press the confirmation button to set the date and time for the delayed start of the combined cycle. In the settings summary screen, the start date and time as well as the end date and time of the cycle are displayed. Nella schermata di riepilogo delle impostazioni, vengono mostrate la data di inizio e fine oltre che all'orario di inizio e fine ciclo.

	01	02	03	04	05	06	START
CYCLE							18/04/2017 15:41
FOOD TEMP.	5°C	--	3°C	10°C	--		
CYCLE TIME	--	06:20	--	--	12:00		
AIR TEMP.	10°C	25°C	3°C	15°C	36°C		
HUMIDITY*	65%	65%	65%	65%	65%		
VENTILATION	10	2	8	1	2		
TEMP.PRESERV.	---°C	---°C	---°C	---°C	2°C		
HUMID.PRESERV.	---%	---%	---%	---%	65%		20/04/2017 17:41

The cycle will begin at the programmed date and time.

It is anyhow possible to immediately start the cycle by pressing the icon



Press instead the icon



to erase all the setting programmed till now.

To cancel the delayed beginning of the cycle, press the icon



To modify the name set for a combined cycle, press the icon



and repeat the instruction given at the beginning of the chapter 16.12.

To go back to the HOME PAGE, press the icon

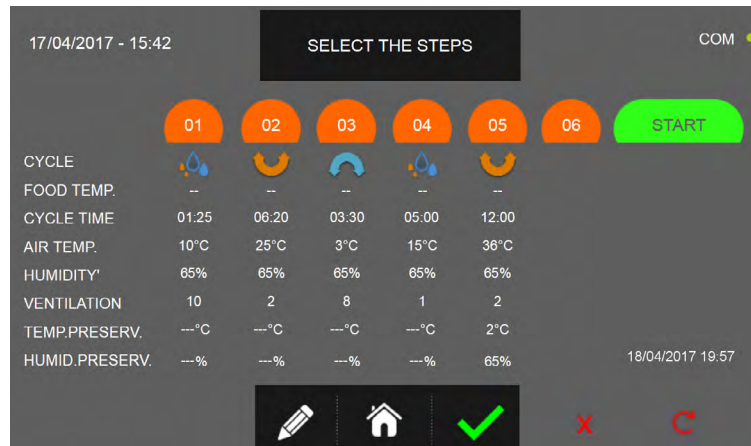


, follow the instruction given at the beginning of chapter 16.12 to erase a cycle or proceed with setting the different STEP.

MULTI-PURPOSE RETARDING CABINET

If the combined cycle is made only of TIME cycles, the software will automatically calculate the date and time at which the last step will end. Once the cycle is finished, the machinery will automatically enter the PRESERVATION mode with the settings that were programmed in the last STEP.

We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

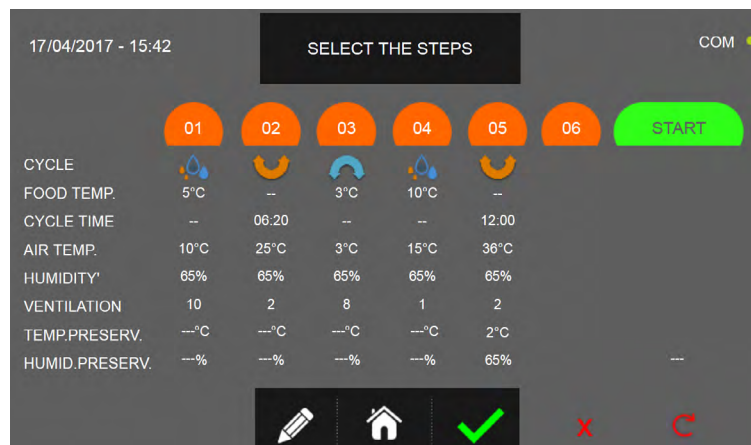


The last programmed step will end at the date and time as indicated in the lower right side of the display

EG. 18/04/2017 19:57

As anticipated, for this function it is necessary to set only personalized or manual cycles **by time**.

If one or more programmed steps are automatic or custom/manual cycles by temperature, the calculation will not be executed and instead of the date and time, the field will be null "---".

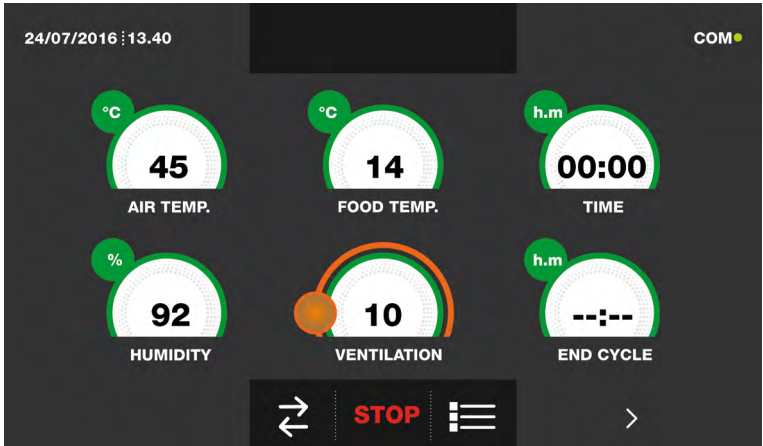


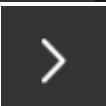
16.13 - MULTILEVEL FUNCTION

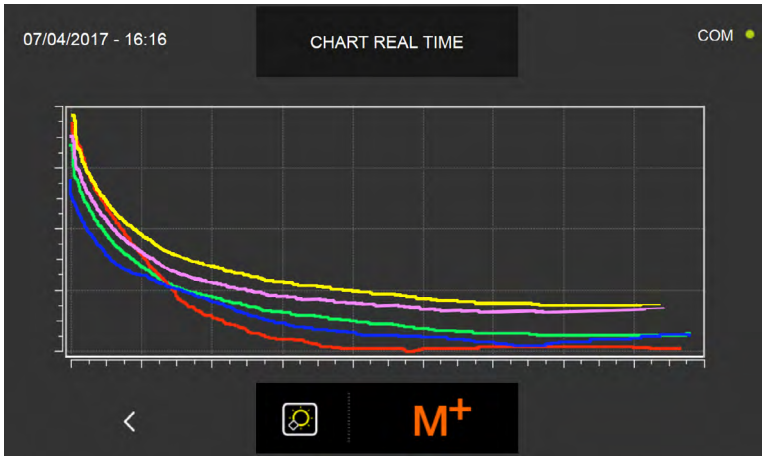
During the execution of a cycle, the MULTILEVEL function is available: for each tray it is possible to set a timer which will communicate the end of the cycle so the user will be advised by a buzzer when a specific tray needs to be removed from the cabinet.

Remember that at the end of the last timer, the machine automatically will enter the PRESERVATION mode.

Start a BLAST CHILLING, PROVING or THAWING cycle as explained in chapters from 16.4 to 16.11.



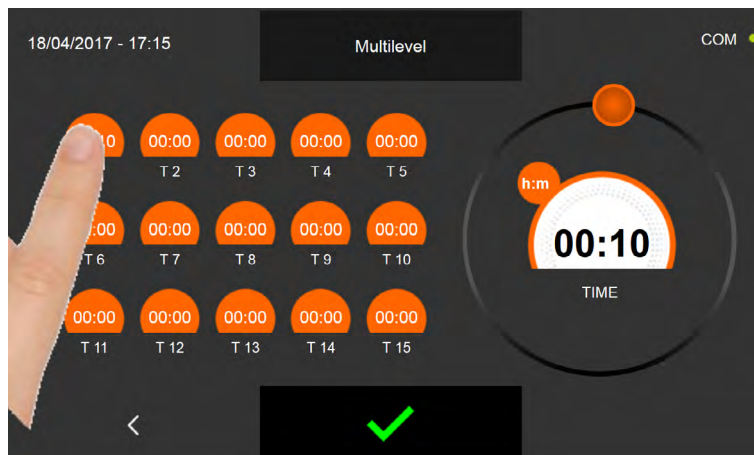
When the cycle is active, press the icon  and access the page in which the chart with the product temperature and the cell temperature are displayed :



By pressing the icon  the user is prompted access to the MULTILEVEL function setting page



MULTI-PURPOSE RETARDING CABINET



Select the tray for which you want to set the timer. The value in the orange box will flash



Adjust the cursor by moving it as shown in the image. Repeat this operation for all the trays that you want to remove before the end of the cycle. Press the icon  to confirm the settings.

When the time set for every single tray is elapsed, the buzzer will emit a sound, this sound is automatically interrupted after 60 seconds or by opening the door to remove the tray.
At the end of the last timer, the machine automatically will enter the PRESERVATION mode with the settings programmed at the beginning of the cycle.

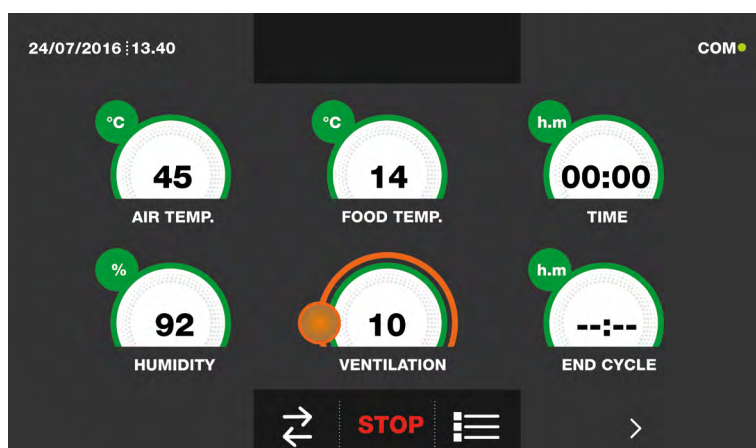
We remind you that this phase can be maintained for a maximum recommended period of 24 hours.

16.14 - FUNCTIONS AVAILABLE DURING A CYCLE

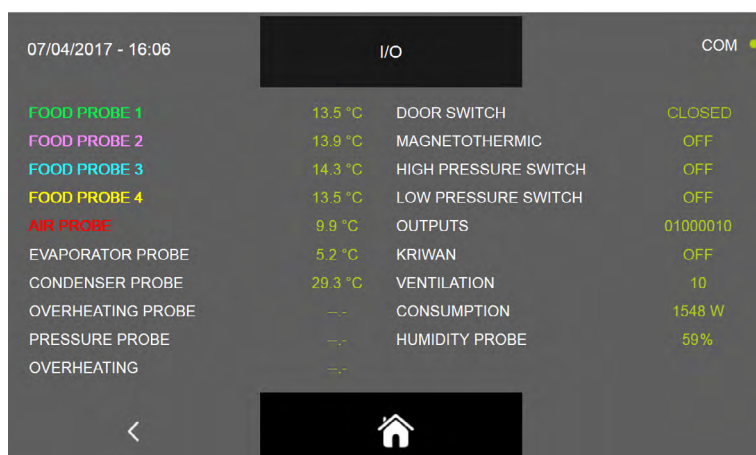
When the machinery is performing a cycle, it is possible to access the following FUNCTIONS :

- I/O : Temperature probe, sensors status, inputs and outputs values
- Parameters : list with all the functioning parameters and their values
- Chart with the progression of the temperature probe and cell probe values

With an active cycle



From the functioning data screen, by pressing the icon the user is prompted to the I/O screen :



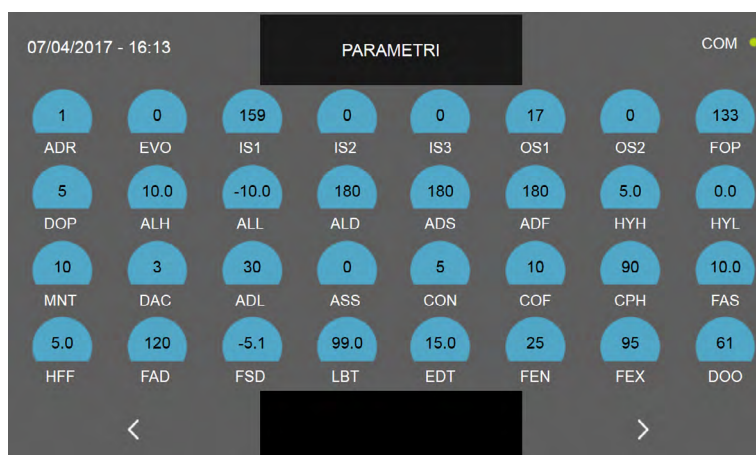
The available information are as follows:

Food probe 1	Point 1 temperature	Door switch	Sensor status Open/Closed
Food probe 2	Point 2 temperature	Magnetothermic	Switch status OFF/ON
Food probe 3	Point 3 temperature	High pressure switch	Pressure switch status OFF/ON
Food probe 4	Point 4 temperature	Low pressure switch	Pressure switch status OFF/ON
Air probe	Cell temperature	Outputs	Outputs status 1=Active 0=Not active
Evaporator probe	Evaporator temperature	Kriwan	Compressor protection status OFF/ON
Condenser probe	Condenser temperature	Ventilation	Evaporator fan speed 1-10
Overheating probe	VTE temperature (optional)	Consumption	Current power consumption
Pressure probe	VTE pressure (optional)	Humidity probe	Humidity probe value
Overheating	VTE temperature difference (optional)		

MULTI-PURPOSE RETARDING CABINET



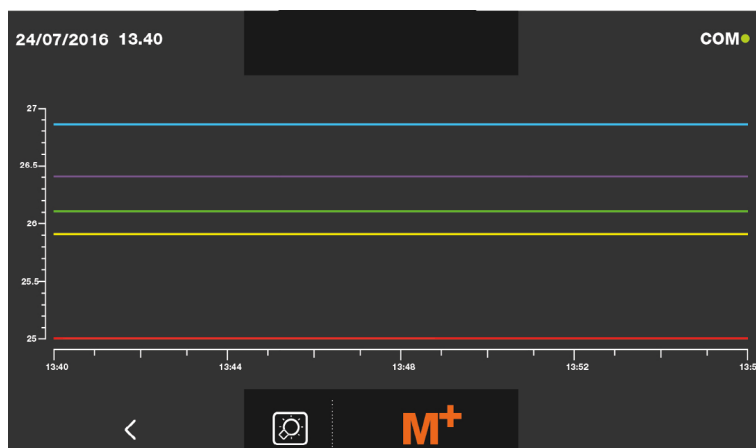
From the functioning data screen, by pressing the icon  you can access the functioning parameters screen (the parameters can not be modified in this page, but they serve as support for the after-sale technician who can analyze them and see if during a cycle some alarms or malfunctions are occurring) :



Press the icon  to access the next programming page or press the icon  to go back to the previous page or to the page with the active cycle information.



From the functioning data screen, by pressing the icon  you can access the chart which shows the progression of the temperature detected by the food probe and by the air probe:



Green	Food probe point 1 temperature
Violet	Food probe point 2 temperature
Light blue	Food probe point 3 temperature
Yellow	Food probe point 4 temperature
Red	Air probe temperature

By pressing the icon  you can access the MULTILEVEL function setting page as described in chapter 16.13.

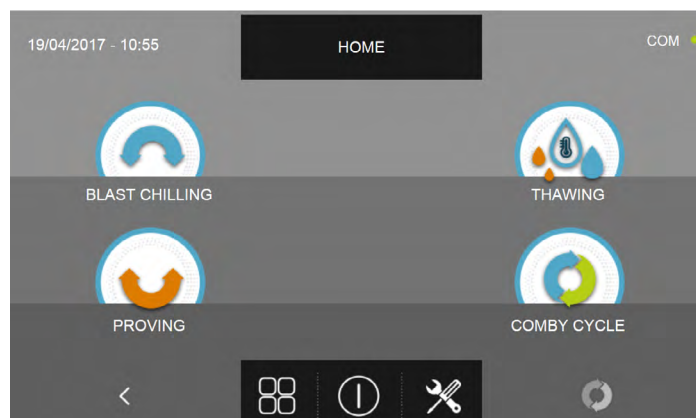
By pressing the icon  it is possible to switch on the light bar inside the cell (optional) to see the food placed in.

The icon, if the optional is activated, will be colored in yellow  , otherwise, if not active, will be plain white .

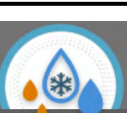
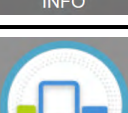
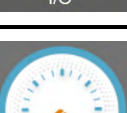
Options

17 - OPTION MENU

From the HOME PAGE it is possible to access the option menu



Press the icon  to access the screen with the following functions :

 EXTRACTION	EXTRACTION : to start the food probe heating function (Optional not available)	 HELP	Help : to display the videos that aid in the use of the machine
 HACCP	HACCP : to display the log of the performed cycles	 LANGUAGE	Language : to set the display language
 ALARMS	Alarms : to display the alarm list	 DEFROST	Defrost : to start a defrosting automatic cycle
 INFO	Info : to display the information about the machinery	 I/O	I/O : to access the list of Input and Output with the values/status
 STERILIZATION	Sterilization : to start a sterilization cycle (Optional not available)	 TIME	Time : to set the date and time
 USB	USB : to download the HACCP and SE-TUP file, import new SETUP file and update the firmware	 PASSWORD	Password : to set the access and programming password

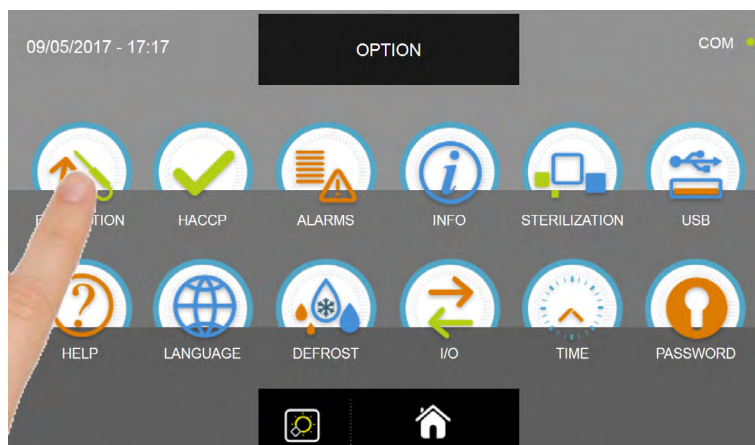
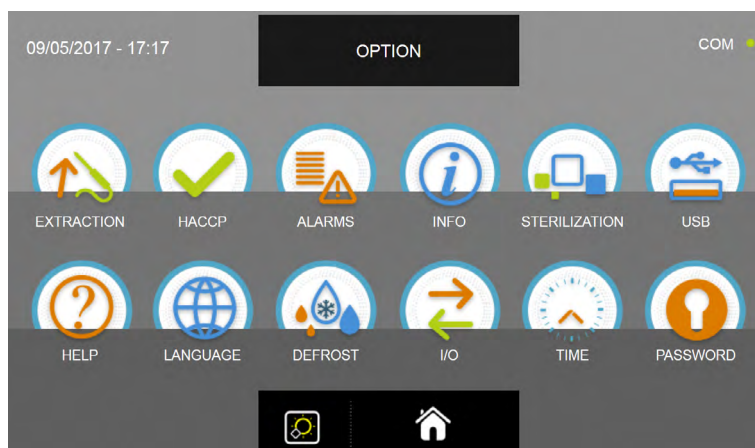
17.1 - EXTRACTION

This menu allows to start the food probe heating function. This function is intended for the use in combination only with the heated probe which has in its inside a resistor that heats up the probe body and ease the extraction of the probe itself from food preferably frozen.

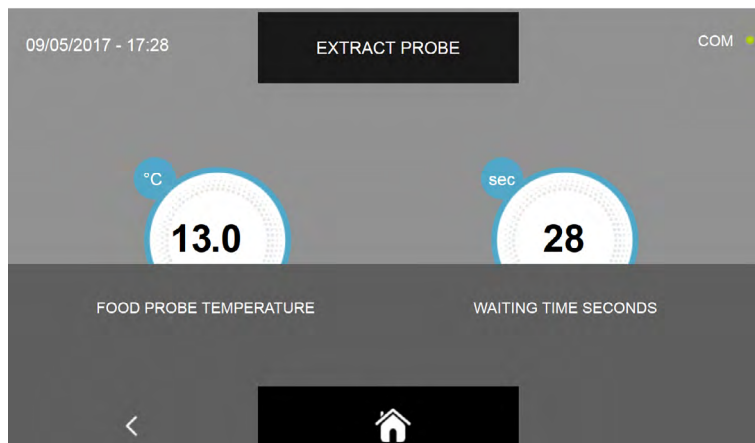
The EXTRACTION icon is gray, the function is not available for the multi-purpose retarding cabine.



From the HOME PAGE, press the icon  to access the Option menu.

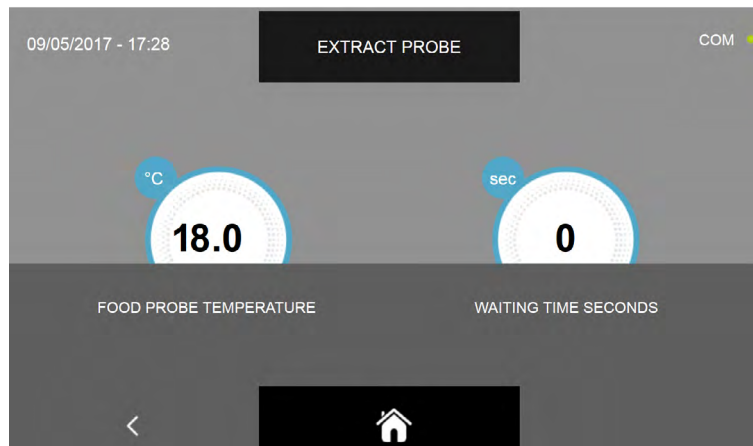


From the OPTION menu, press the EXTRACTION icon to start the food probe heating function



The extraction function has a pre-set duration of 30 seconds. Wait till the end of the timer to extract the probe.

MULTI-PURPOSE RETARDING CABINET



When the function has finished, meaning when the timer indicates 0 seconds, press the icon  to go back to the previous option selection page or press the icon  to go back to the HOME .

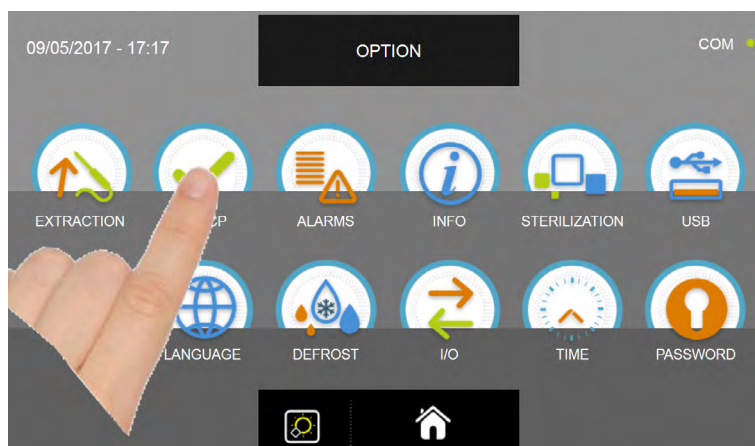
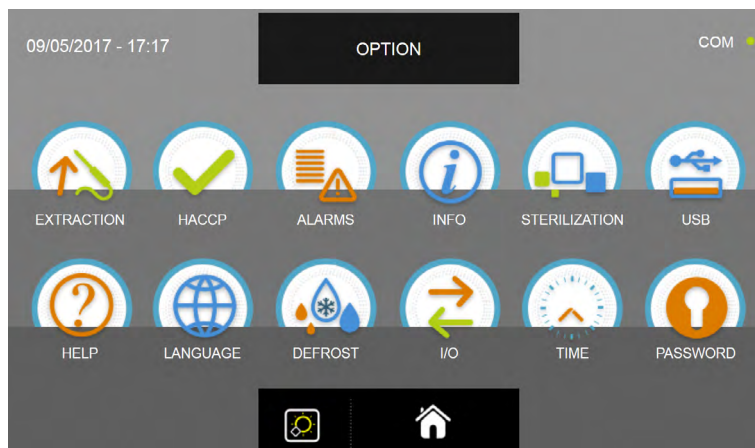
It is possible to stop the execution of the probe heating function in any moment by pressing either the icon  or , with the effects described above.

17.2 - HACCP

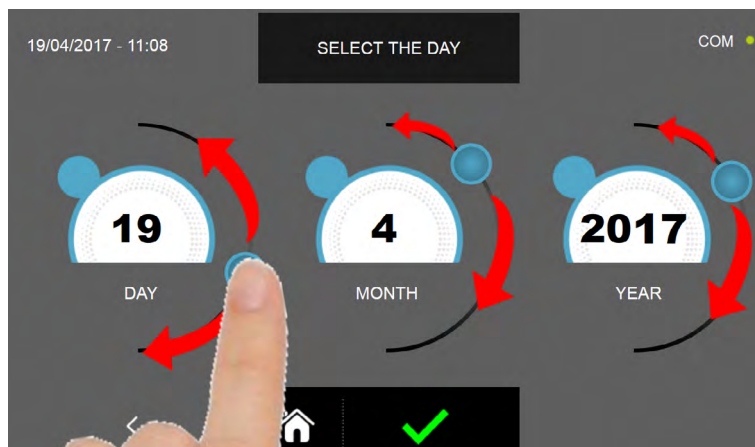
This menu allows to display the completed cycles and the possibility also to visualize the chart with the temperature progression



From the HOME PAGE, press the icon to access the Option menu.



From the OPTION menu, press the HACCP icon to access the cycle list

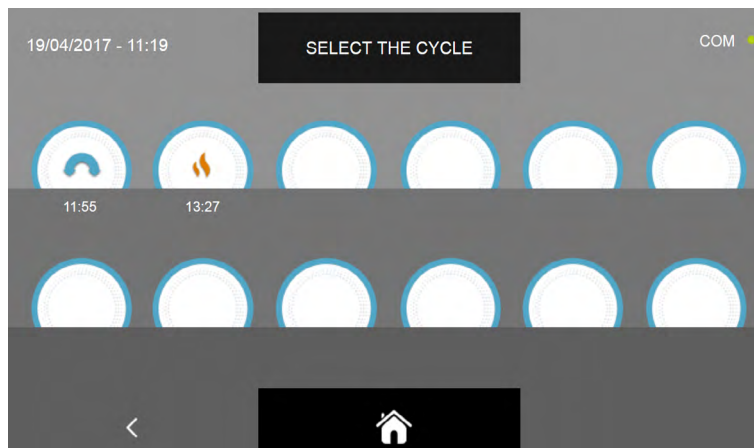


Set the cursors as shown in the above picture to select the reference date for the completed cycles

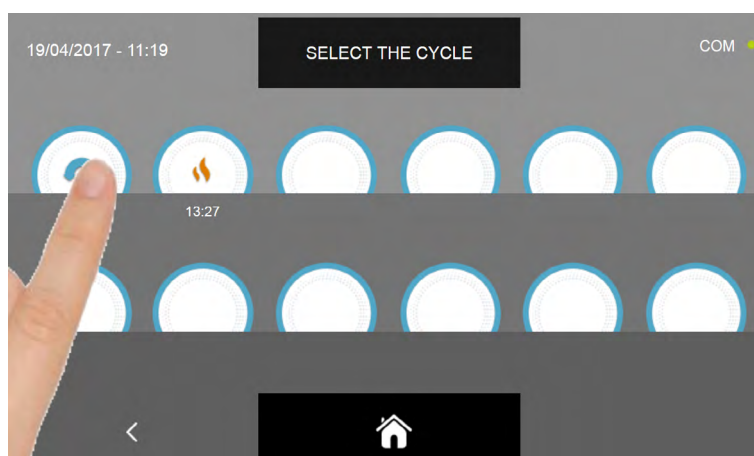


Press the icon to confirm the choice and display the performed cycle list.

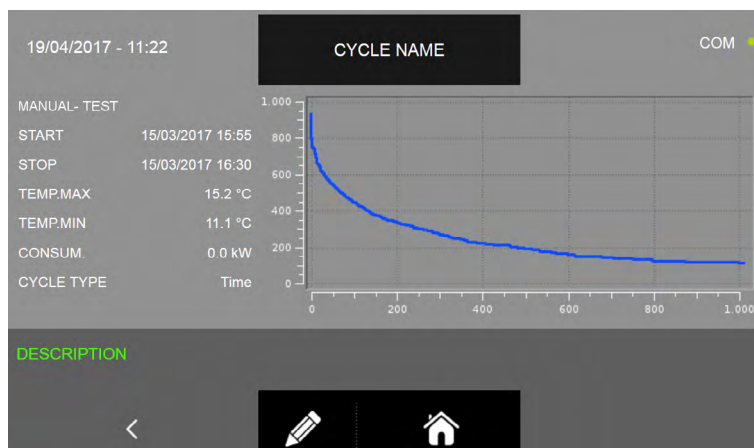
MULTI-PURPOSE RETARDING CABINET



The list of performed cycle is displayed with the time the cycle was concluded



Select the icon corresponding to the cycle to be displayed



The display will show the following information:

Cycle type (Food family name or Manual) - food category or custom name
 (the custom name will be displayed if it was set as explained in the chapters 16.4 - 16.5 - 16.6 - 16.7 - 16.8 - 16.9 - 16.10 - 16.11;
 if it was not set, the food category will be followed by " --- "; see the given example at page 84)

Date and time when the cycle began

Date and time when the cycle ended

Maximum temperature

Minimum temperature

Total power consumption

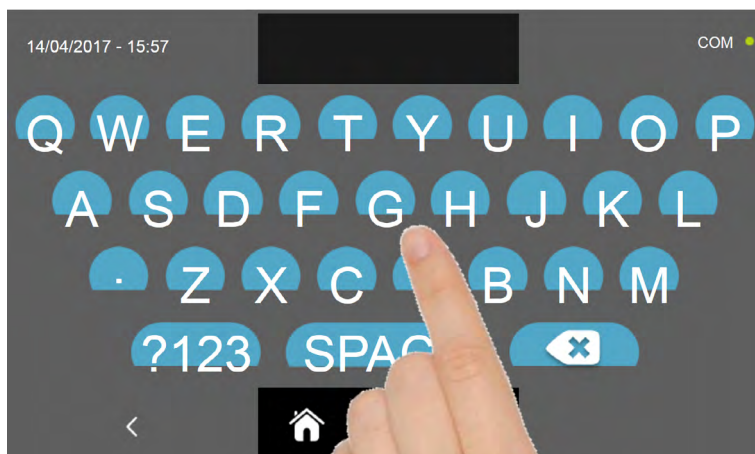
Type of cycle performed (by time or by temperature)

Chart with the progression of the temperature over time

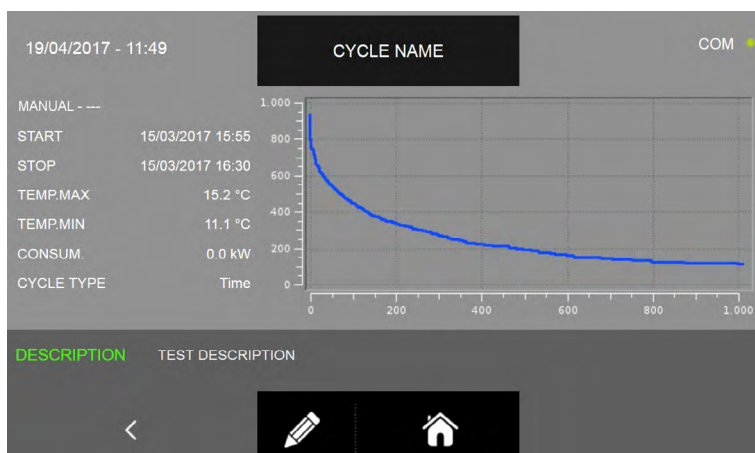
MULTI-PURPOSE RETARDING CABINET



Press the icon  to set a description about the performed cycle



Insert the description using the keyboard and confirm it with the icon 



Press the icon  to go back to the previous page in which the performed cycle can be selected or press the icon



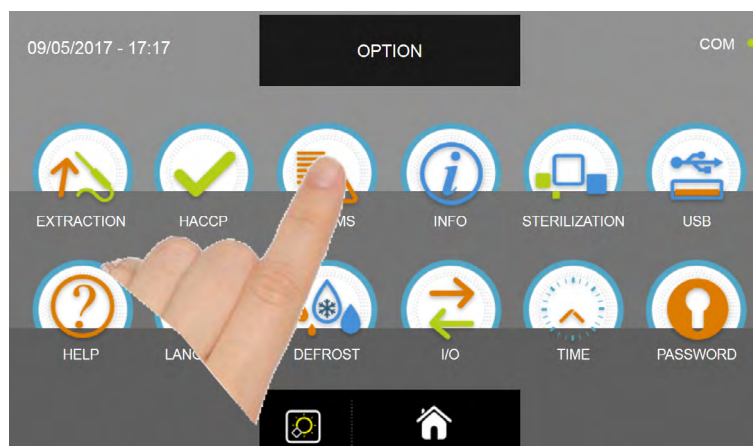
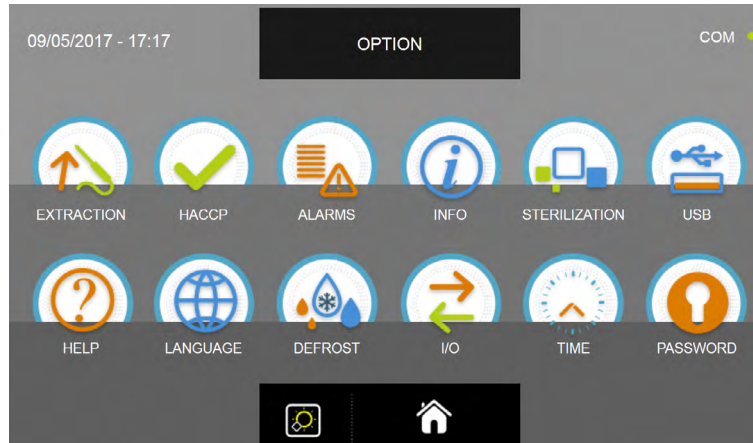
 to go back to the HOME PAGE.

17.3 - ALARMS

This menu allows to display the list of the recorded alarms



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the icon ALARMS to access the list

ALARM TYPE	START	TIME	TEMP.
ALARM 1	01/02/2017	00:00	
ALARM 2	01/02/2017	00:00	
ALARM 3	01/02/2017	00:00	
ALARM 4	01/02/2017	00:00	
ALARM 5	01/02/2017	00:00	
ALARM 6	01/02/2017	00:00	
ALARM 3	01/02/2017	00:00	
ALARM 1	01/02/2017	00:00	

The list provides the following information:

Alarm description

Date and time when the alarm occurred

Alarm duration

Maximum temperature reached in the cell during the alarm

For the complete list of the ALARMS and their description, see the TROUBLESHOOTING chapter.

MULTI-PURPOSE RETARDING CABINET

19/04/2017 - 12:06

ALARM LIST

COM

ALARM TYPE	START	TIME	TEMP.
ALARM 1	01/02/2017	00:00	
ALARM 2	01/02/2017	00:00	
ALARM 3	01/02/2017	00:00	
ALARM 4	01/02/2017	00:00	
ALARM 5	01/02/2017	00:00	
ALARM 6	01/02/2017	00:00	
ALARM 3	01/02/2017	00:00	
ALARM 1	01/02/2017	00:00	

<🏠>⌵

Press the icons  and/or  to scroll the list in the additional pages if present.

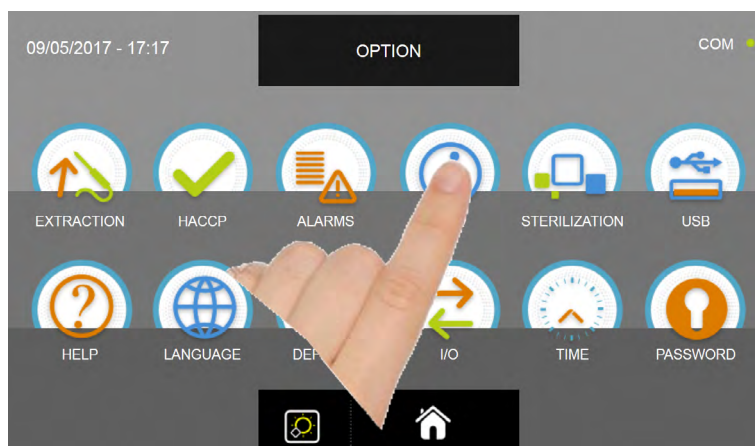
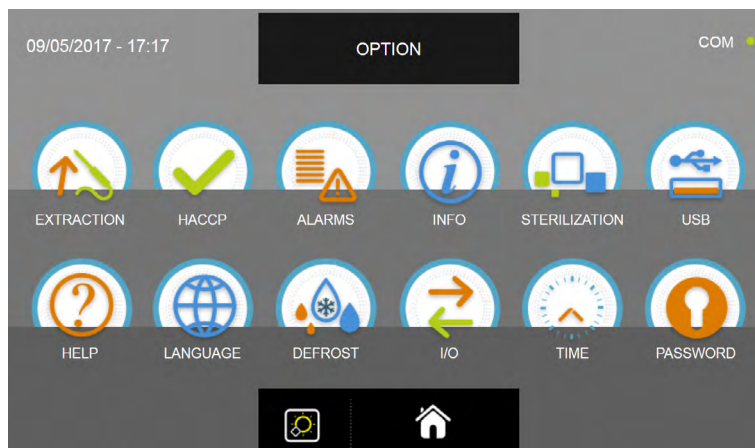
Press the icon  to go back to the previous option selection page or press the icon  to go back to the HOME PAGE.

17.4 - INFO

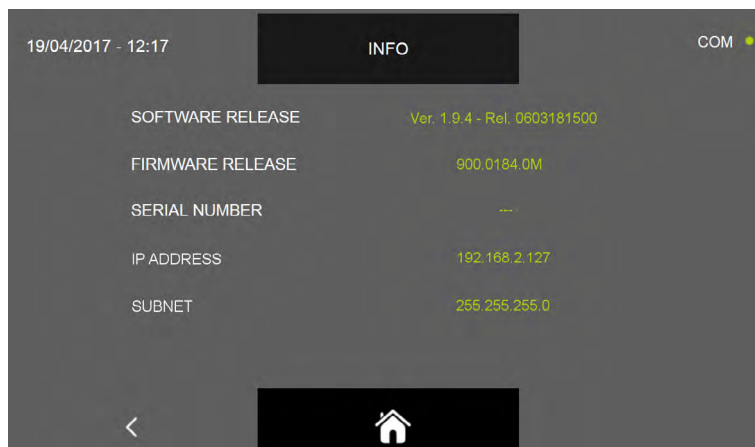
This menu allows to display the information about the machinery.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the INFO icon to access the list



The provided information are as follows :

Software release
Firmware release
Machinery's serial number (to set from the service menu)
IP address
SUBNET domain

MULTI-PURPOSE RETARDING CABINET



Press the icon  to go back to the previous option selection page or press the icon  to go back to the HOME.

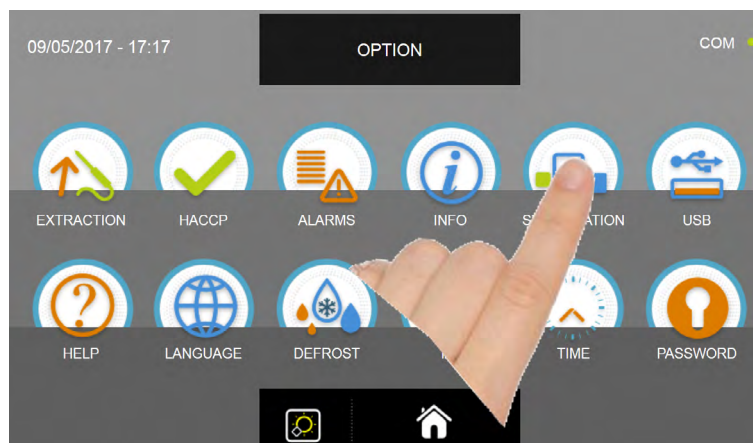
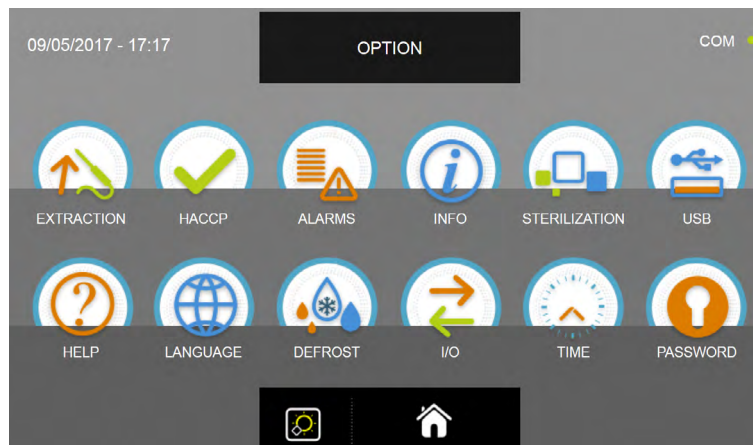
17.5 - STERILIZATION

This menu allows to start a sterilization cycle, please note that it requires the installation of the sterilization kit to be connected to the machinery.

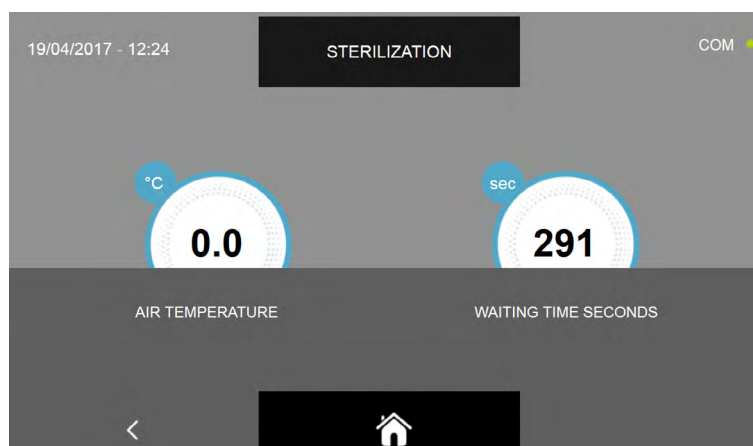
The STERILIZATION icon is gray, the function is not available for the multi-purpose retarding cabine.



From the HOME PAGE, press the icon  to access the Option menu.



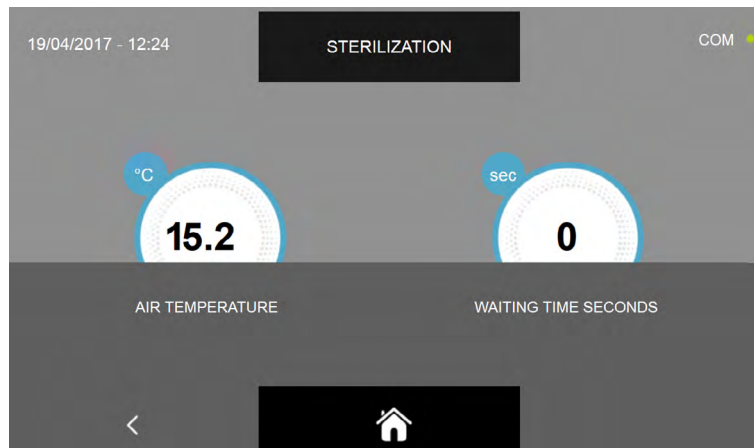
From the OPTION menu, press the STERILIZATION icon to start the cycle



The sterilization cycle is a manual cycle with a preset duration of 300 seconds

PLEASE NOTE THAT IT IS STRONGLY RECOMMENDED NOT TO PERFORM A STERILIZATION CYCLE WHEN ANY TYPE OF FOOD IS PRESENT IN THE CELL AS THIS WILL UNDERMINE THE FOOD ITSELF.

MULTI-PURPOSE RETARDING CABINET



When the cycle is finished, meaning when the timer indicates 0 seconds, press the icon  to go back to the previous option selection page or press the icon  to go back to the HOME .

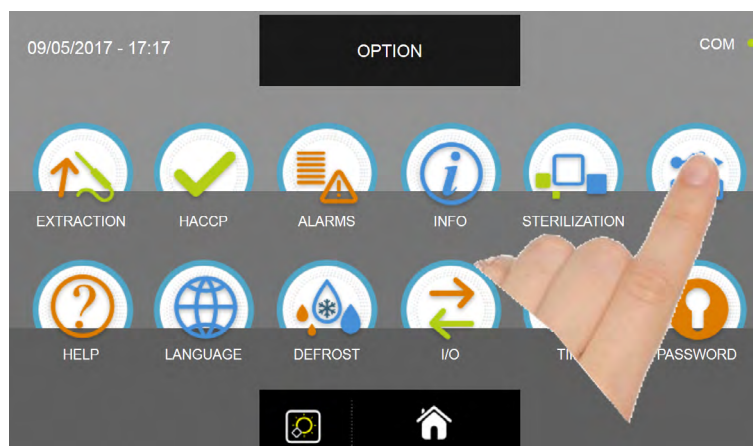
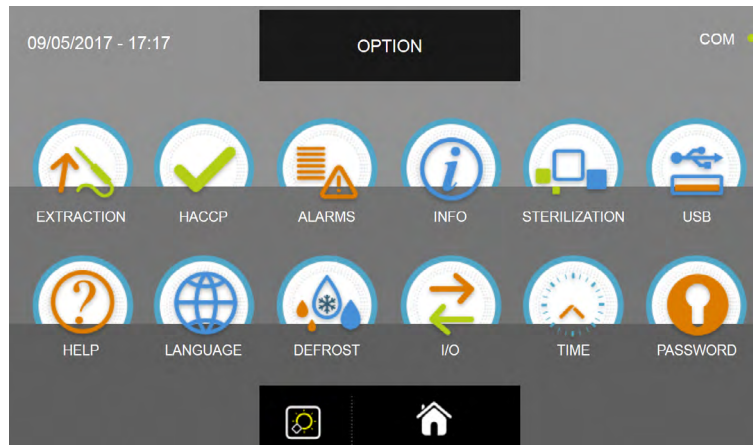
It is possible to stop the execution of the sterilization manual cycle in any moment by pressing either the icon  or , with the effects described above.

17.6 - USB

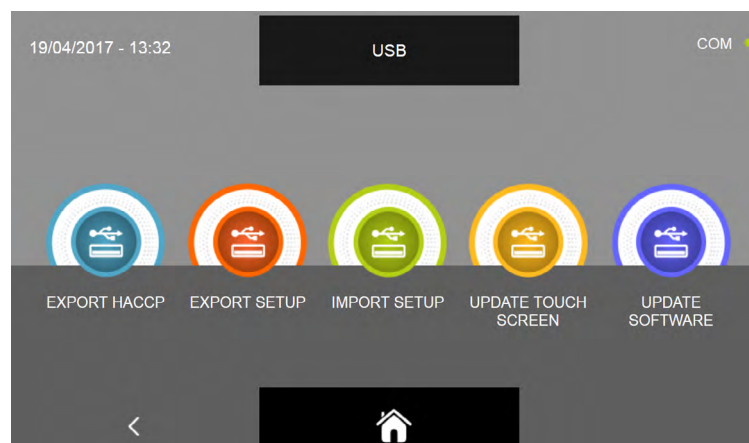
This menu allows to export the HACCP data, export and import the cycles SETUP and to update both the firmware of the display and the main power electronic board.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the USB icon to access its functions



The functions available are as follows :

EXPORT HACCP
EXPORT SETUP
IMPORT SETUP
UPDATE TOUCH SCREEN
UPDATE SOFTWARE

17.6.1 - EXPORT HACCP

N.B. FOR THIS FUNCTION IT IS NECESSARY TO INSERT A USB PEN DRIVE FORMATTED WITH FAT32 FILE SYSTEM, EMPTY, WITHOUT ANY PREVIOUS STORED DATA INSIDE



From the USB sub menu, press the EXPORT HACCP icon



It is required to insert the pen drive into the appropriate panel connector

Open the protection cap of the USB connector and insert the pen drive.



MULTI-PURPOSE RETARDING CABINET

When the insertion of the pen drive is detected, the download will automatically start and finish.



Press the icon  to go back to the HOME PAGE and only then, remove the pen drive.

The saved file is a compressed archive named HACCP.zip. Once you extract the archive, you will have a list of *.CSV file which can be opened in EXCEL.

The name of the file contains the following informations : DATE (year, month, day), TIME (hours, minutes) and type of performed cycle, eg.: 1704190817P_4_ABB.csv:

eg.: **year** = 2017 **month** = 04 **day** = 19 **hour** = 08 **minute** = 17

cyle type = P (P= probe / T= time) _ 4 (progressive cycle number) _ ABB (ABB = blast chilling, LIE = proving, CON= preservation, SCO=thawing)

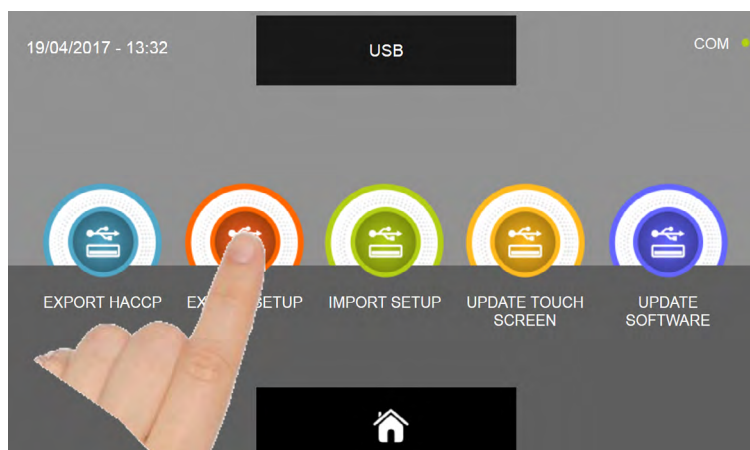
The file data are stored in columns and recorded every 10 seconds :

Day/month/year/hour/ minute/seconds	Probe point 1	Probe point 2	Probe point 3	Probe point 4	Air Probe	Alarm presence	Power consumption	Product core point
190417081820	26.5	27.7	28.5	27.6	21.2	1	1200	3
190417081830	26.1	27.0	27.8	27.4	21.1	1	0	3

If the machinery is used approximately for 6 hours per day, the internal memory will be depleted over 1 year afterwhich, the most recent data will take the place of the older ones (FIFO transit method). The occupied memory space depends on the number and duration of the performed cycles.

17.6.2 - EXPORT SETUP

N.B. FOR THIS FUNCTION IT IS NECESSARY TO INSERT A USB PEN DRIVE FORMATTED WITH FAT32 FILE SYSTEM, EMPTY, WITHOUT ANY PREVIOUS STORED DATA INSIDE



From the USB sub menu, press the EXPORT SETUP icon



It is required to insert the pen drive into the appropriate panel connector

Open the protection cap of the USB connector and insert the pen drive.



MULTI-PURPOSE RETARDING CABINET

When the insertion of the pen drive is detected, the download will automatically start and finish.

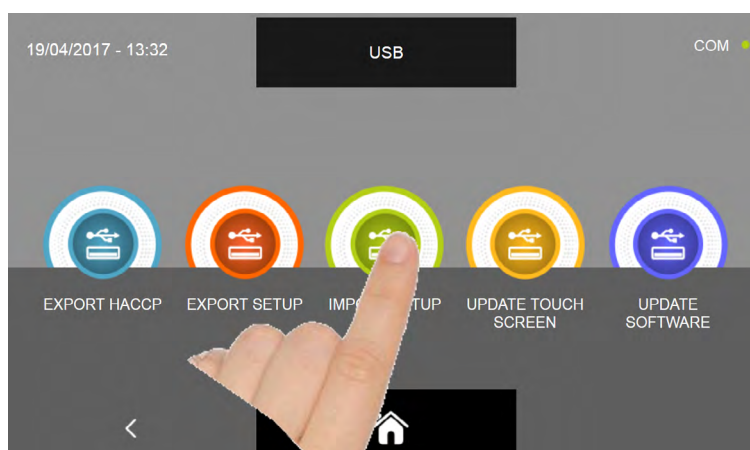


Press the icon  to go back to the HOME PAGE and only then, remove the pen drive.

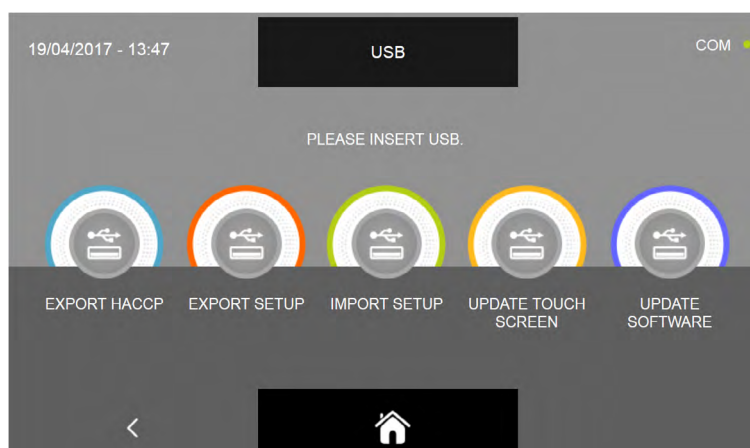
The saved file has the *.sqlite format and can be imported only on multi-purpose retarding cabinet series 700 and 900.

17.6.3 - IMPORT SETUP

N.B. FOR THIS FUNCTION IT IS NECESSARY TO INSERT A USB PEN DRIVE FORMATTED WITH FAT32 FILE SYSTEM WITH LOADED ONLY AND EXCLUSIVELY THE DATA EXPORTED FROM ANOTHER RETARDING CABINET.



From the USB sub menu, press the IMPORT SETUP icon



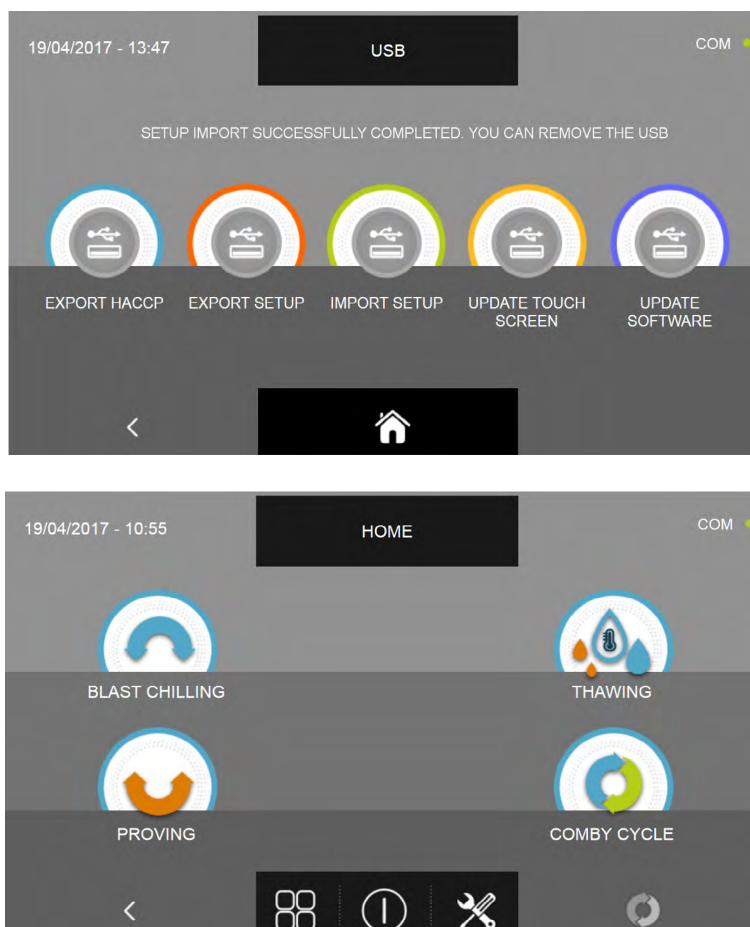
It is required to insert the pen drive into the appropriate panel connector

Open the protection cap of the USB connector and insert the pen drive.



MULTI-PURPOSE RETARDING CABINET

When the insertion of the pen drive is detected, the download will automatically start and finish.



In order to load and store the custom programs saved on another machinery, the retarding cabinet will shutdown and turn on automatically till the HOME PAGE screen. Only when the procedure is completed, it will be possible to remove the pen drive.

17.6.4A - UPDATE TOUCH SCREEN

From the USB menu it is possible to update the display (TOUCH SCREEN) and the main power board (CONTROLLER) firmware: Please note that the firmware update must necessarily be executed in Display - Controller sequence in order to avoid errors of communication / operation of the machinery.



From the USB sub menu, press the UPDATE TOUCH SCREEN icon



It is required to insert the pen drive into the appropriate panel connector
Open the protection cap of the USB connector and insert the pen drive with the update firmware only.



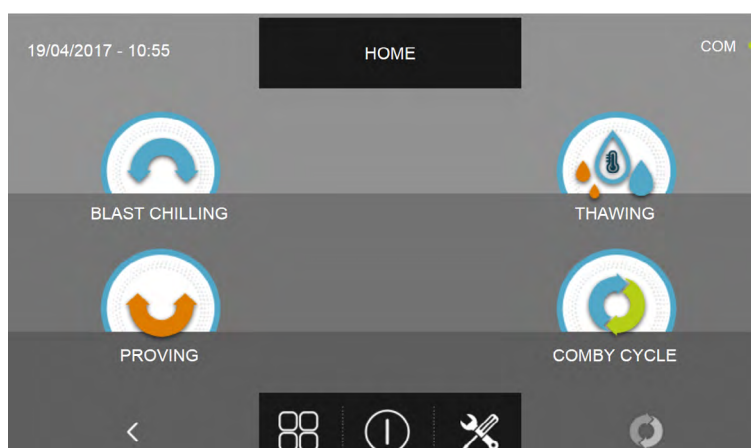
MULTI-PURPOSE RETARDING CABINET



The procedure is automatic and will install all the required files.



The procedure will automatically end highlighting in green the files that are correctly installed.
The machinery will shutdown and turn on automatically till the HOME PAGE screen.



Once completed the touch screen update it is possible to proceed in upgrading the controller firmware.

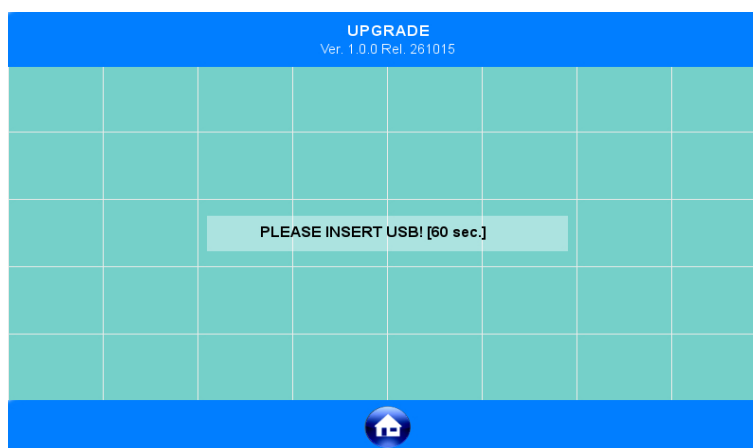
N.B. FOR THE FIRMWARE UPDATE FUNCTION IT IS NECESSARY TO INSERT A USB PEN DRIVE FORMATTED WITH FAT32 FILE SYSTEM WITH LOADED ONLY AND EXCLUSIVELY THE UPDATE FIRMWARE, WITHOUT THEN ANY PREVIOUSLY STORED FILES.

17.6.4B - UPDATE SOFTWARE

From the USB menu it is possible to update the display (TOUCH SCREEN) and the main power board (CONTROLLER) firmware: Please note that the firmware update must necessarily be executed in Display - Controller sequence in order to avoid errors of communication / operation of the machinery.



From the USB sub menu, press the UPDATE SOFTWARE icon



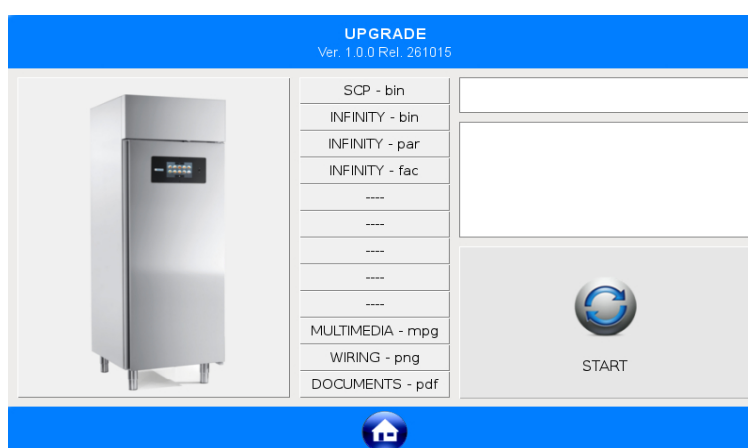
It is required to insert the pen drive into the appropriate panel connector
Open the protection cap of the USB connector and insert the pen drive with the update firmware.



MULTI-PURPOSE RETARDING CABINET



You are prompted for which machine to initialize the firmware, choose the only available icon: _PRO



Begin the update procedure by pressing the icon START



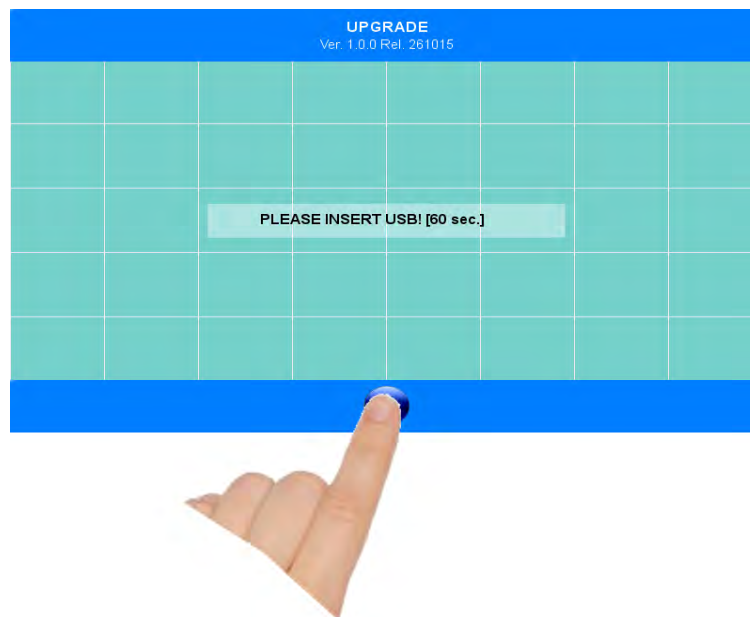
The procedure will end automatically, below is the color legend for the file update status :

COLOR	DESCRIPTION	ACTION REQUESTED
	Firmware component installed correctly	no action required
	Firmware component being installed	please wait, no action required up to now
	Firmware component not installed correctly	repeat the firmware installation procedure. For the multimedia MPG files no action required.

MULTI-PURPOSE RETARDING CABINET



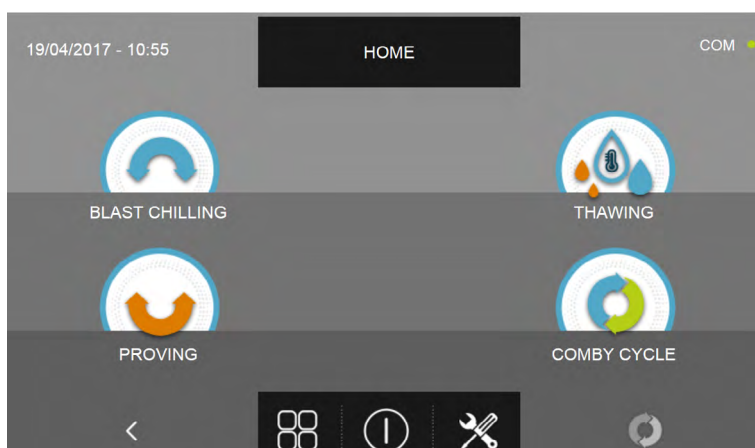
Press the icon to go back to the previous update page



Press the icon to exit the update procedure



Confirm the intention to exit the upgrade procedure as indicated in the above picture



The machinery will shutdown and turn on automatically till the HOME PAGE screen. It will be then possible to remove the pen drive and start using the retarding cabinet.

If your machinery had some optional installed, for example the sterilizer, those optional functions should be activated again. The correct activation procedure is explained in the SERVICE chapter.

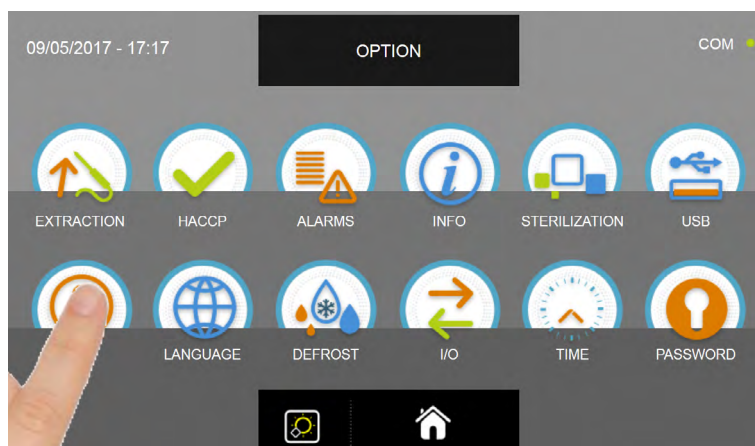
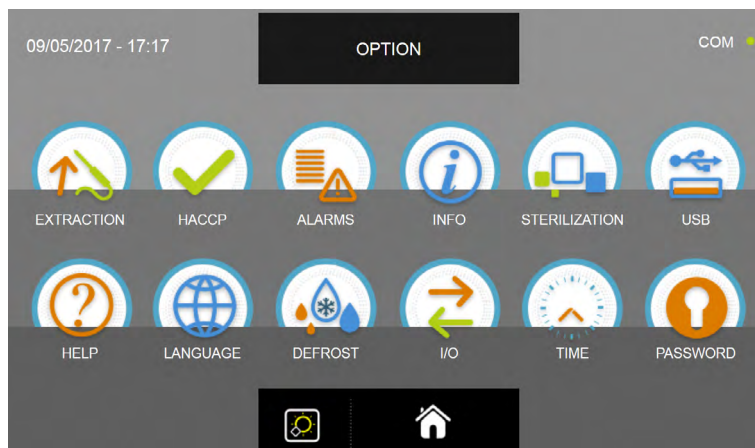
N.B. FOR THE FIRMWARE UPDATE FUNCTION IT IS NECESSARY TO INSERT A USB PEN DRIVE FORMATTED WITH FAT32 FILE SYSTEM WITH LOADED ONLY AND EXCLUSIVELY THE UPDATE FIRMWARE, WITHOUT THEN ANY PREVIOUSLY STORED FILES.

17.7 - HELP

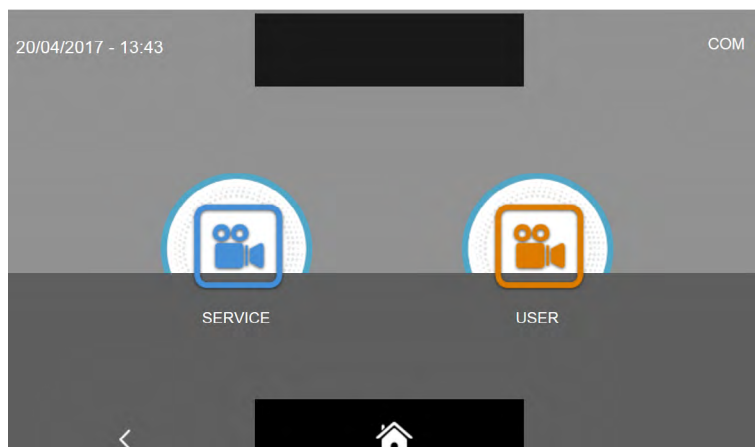
This menu allows to run some help videos on how to perform the various cycles of the multi-function retarding cabinet.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the HELP icon to access the video



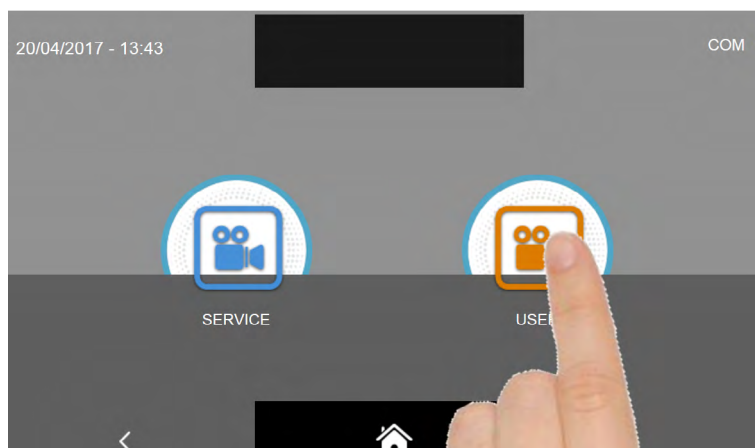
You are prompted two video categories :

SERVICE = video on how to perform the after-sales service operations

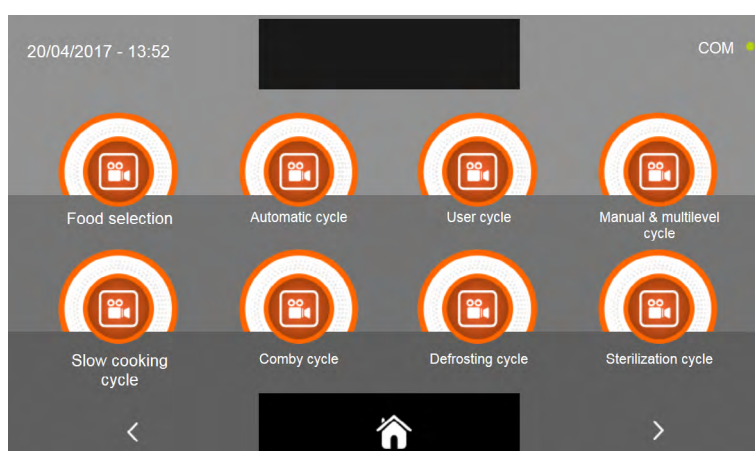
USER = video on how to perform the cycles and the options

To be noted that the SERVICE video are protected with a password and are meant only for the personnel of the after sales service. The service video will be described in the SERVICE chapter.

MULTI-PURPOSE RETARDING CABINET



Select the desired type of video by pressing the relative icon



Select the video of interest

Press the icon  to proceed to the video second page.

Press the icon  to go back to the video category selection page.

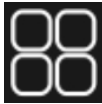
Press the icon  to go back to the HOME PAGE.

MULTI-PURPOSE RETARDING CABINET

17.8 - LANGUAGE

This menu allows to set the display language. The available languages are the following:

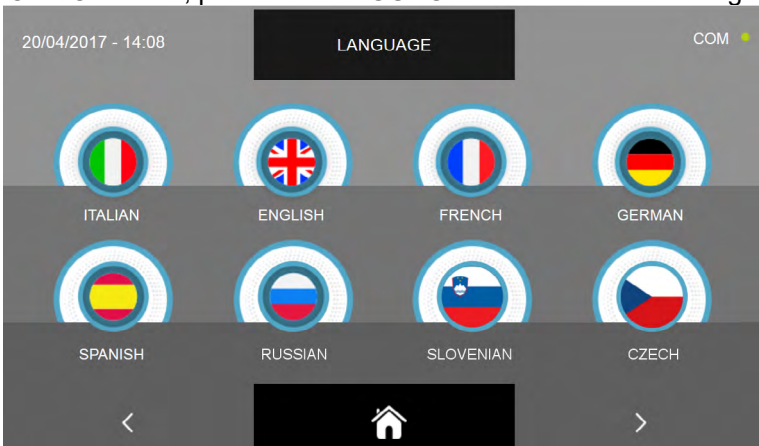
ITALIAN	ENGLISH	FRENCH	DEUTSCH	SPANISH	RUSSIAN	SLOVENIAN	CZECH	POLISH
---------	---------	--------	---------	---------	---------	-----------	-------	--------



From the HOME PAGE, press the icon to access the Option menu.



From the OPTION menu, press the LANGUAGE icon to access the language page

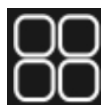


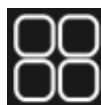
Select the preferred language by clicking on the chosen flag icon.

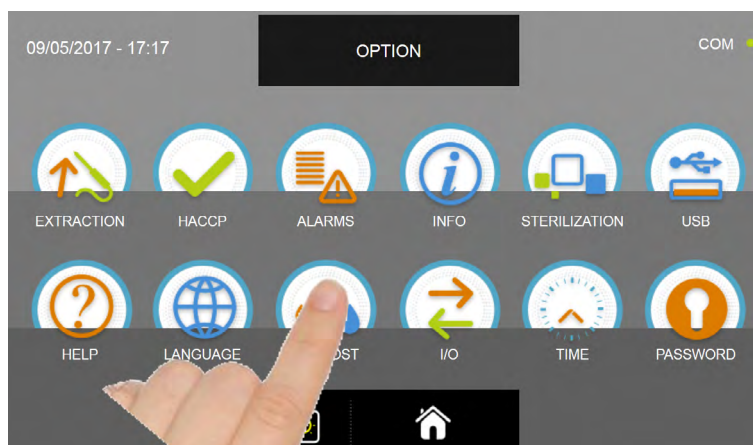
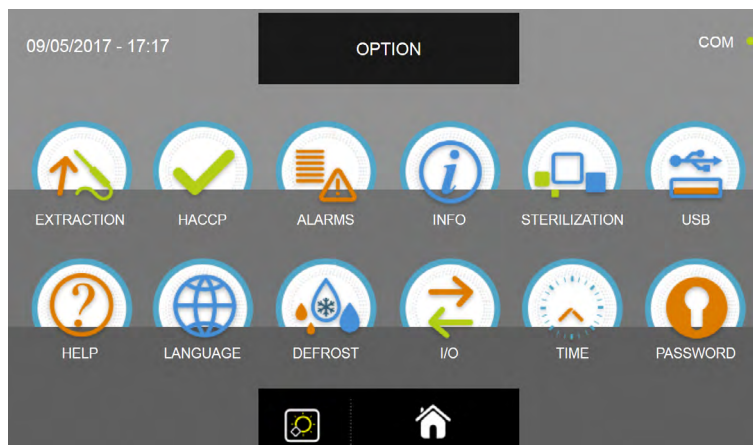
Press the icon  to go back to the HOME PAGE. Press the icon  to go back to the option menu. Press the icon  to proceed to the next page with other available languages.

17.9 - DEFROST

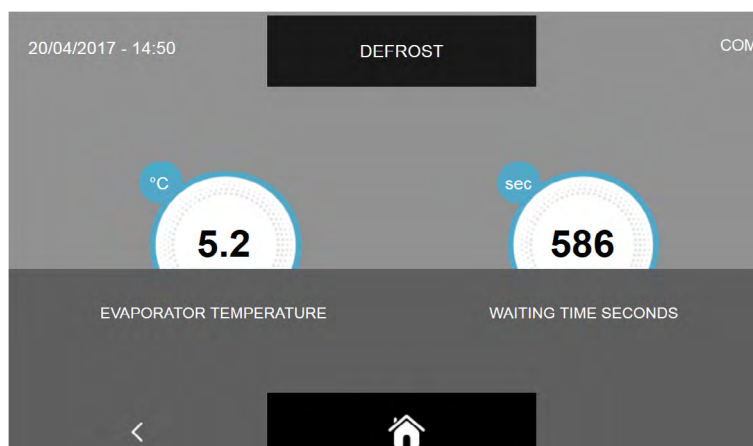
This menu allows to perform a defrosting cycle which is necessary to clean the evaporator and is available only by forced air.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the DEFROST icon to start the cycle

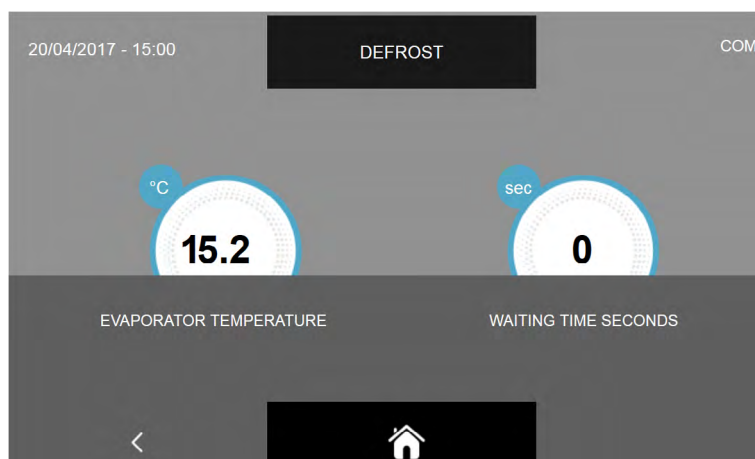


The defrosting cycle is a manual cycle which lasts 600 seconds.

N.B. During the preservation cycles, the multi-purpose retarding cabinet perform an automatic defrosting cycle every 12 hours.

For manual defrosting cycles, it is advisable to perform at least one after each blast chilling cycle.

MULTI-PURPOSE RETARDING CABINET



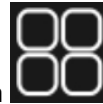
When the cycle is finished, meaning when the timer indicates 0 seconds left, press the icon  to go back to the option selection page or press the icon  to go back to the HOME PAGE.

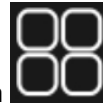
It is possible to stop the execution of the manual defrost cycle in any moment by pressing either the icon  or , with the effects described above.

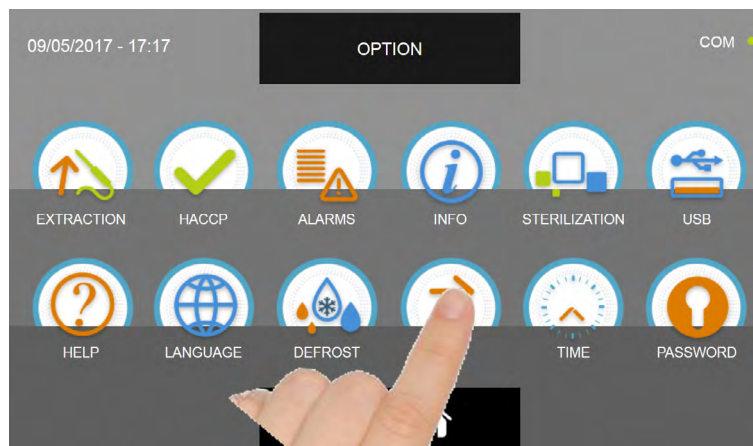
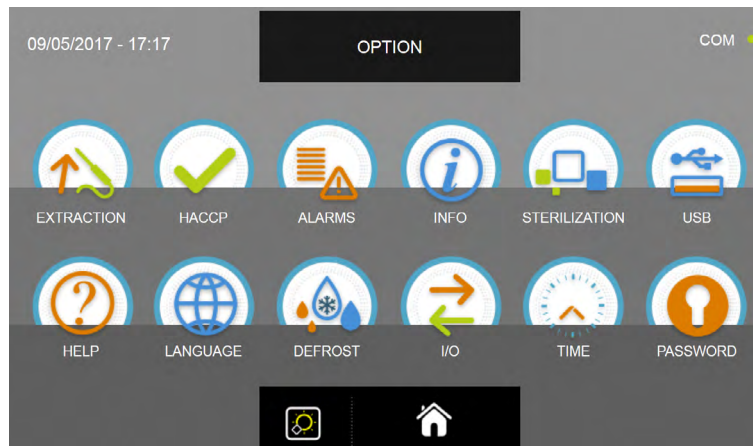
17.10 - I/O

This menu allows to display the I/O, the input and output connected with the main power board in the electrical compartment.

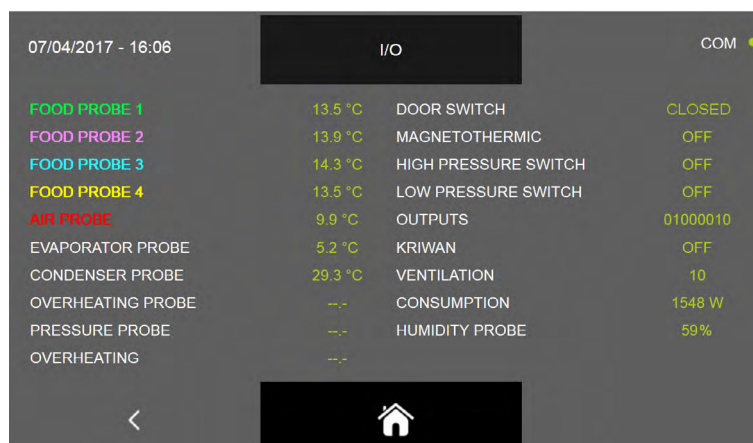
Knowing the probes values and the state of the various inputs of the main electronic board is very useful to understand the operation of the multi-purpose retarding cabinet, to have a general overview of the status of the various components installed (eg. temperature probes) and is very useful for providing more information when requesting technical assistance.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the I/O icon to access the information page



MULTI-PURPOSE RETARDING CABINET

The values and the data that can be read in the I/O chart are the following:

NAME	DESCRIPTION	RANGE
Food probe 1	Temperature point 1	-55°C ÷ +105°C resolution 0.1°C
Food probe 2	Temperature point 2	-55°C ÷ +105°C resolution 0.1°C
Food probe 3	Temperature point 3	-55°C ÷ +105°C resolution 0.1°C
Food probe 4	Temperature point 4	-55°C ÷ +105°C resolution 0.1°C
Air probe	Cell temperature	-49.9°C ÷ +99.9°C resolution 0.1°C
Evaporator probe	Evaporator temperature	-49.9°C ÷ +99.9°C resolution 0.1°C
Condenser probe	Condenser temperature	-49.9°C ÷ +99.9°C resolution 0.1°C
Overheating probe	VTE temperature (optional)	-49.9°C ÷ +99.9°C resolution 0.1°C
Pressure probe	VTE pressure (optional)	(0/5V = -1/4.2bar) resolution 1,2%
Overheating	VTE differential temperature (optional)	+2°C ÷ +15°C
Door switch	Sensor status	Open/Closed
Magnetothermic	Switch status	OFF/ON
High pressure switch	Pressure switch status	OFF/ON
Low pressure switch	Pressure switch status	OFF/ON
Outputs	Outputs status	1=Active 0=Not active
Kriwan	Compressor protection status	OFF/ON
Ventilation	Evaporator fan speed	1-10
Consumption	Current power absorption	0-10000 Watt
Humidity probe	Cell humidity value	45-95% UHR



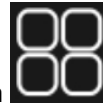
Press the icon to go back to the previous option selection page or press the icon

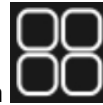


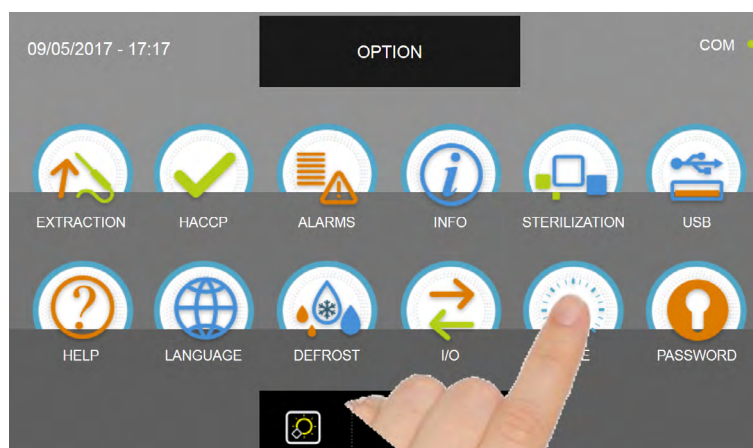
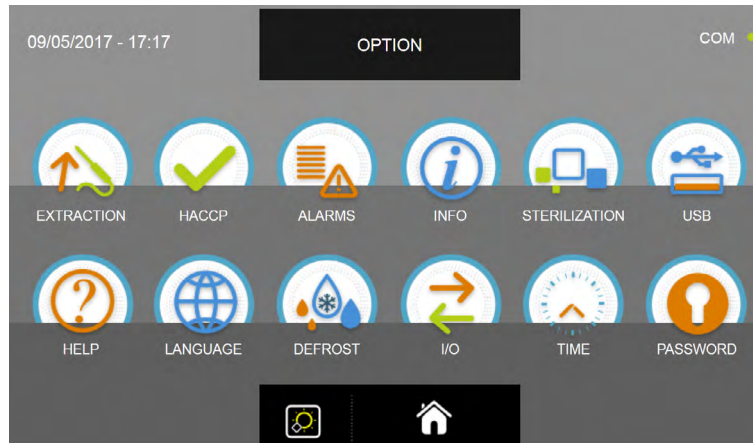
to go back to the HOME.

17.11 - TIME

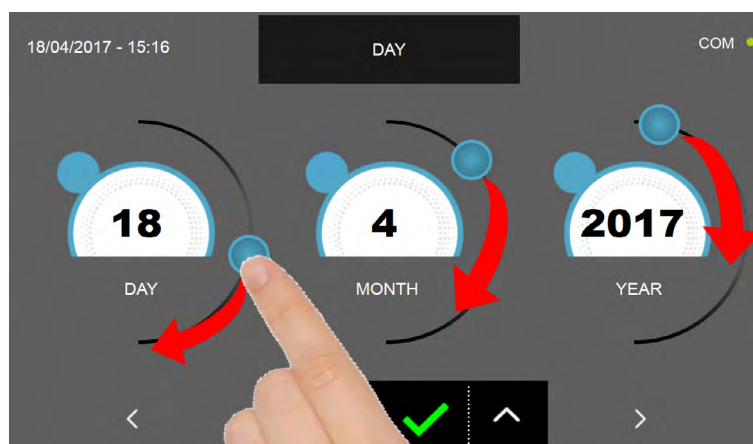
This menu allows to set the date and time to be displayed in the upper left area of the screen. To be noted that this operation is necessary to correctly record the information for the HACCP reports.



From the HOME PAGE, press the icon  to access the Option menu.



From the OPTION menu, press the icon DATE to access the setting page

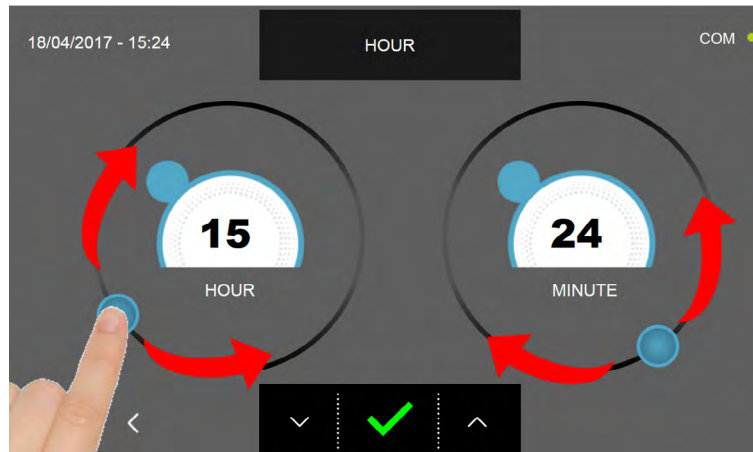


Set the date by moving the cursors as indicated in the picture, or select the desired field and set the values with the icons



and . Press the icon  to proceed to the time setting page.

MULTI-PURPOSE RETARDING CABINET



Set the time by moving the cursors as indicated in the picture, or select the desired field and set the values with the icons



and

Press the icon  to save and set the date and time.

Press the icon  to go back to the date setting page or, if pressed a second time, to the option selection menu, in this case the settings will not be saved.

17.12 - PASSWORD

This menu allows to set the machinery access password (the value 0000 indicates that the password is not set :



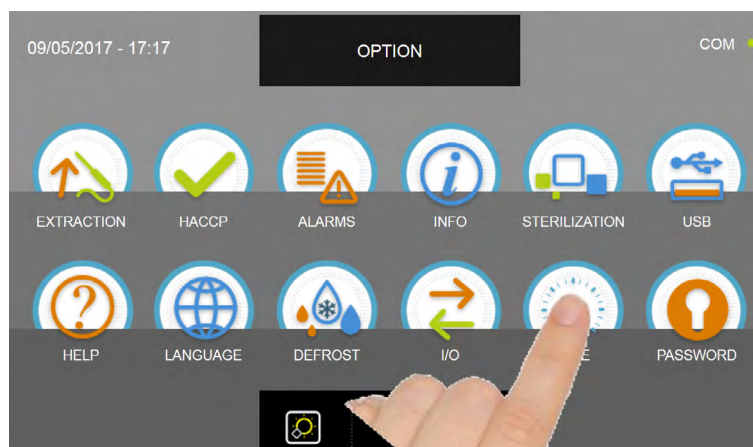
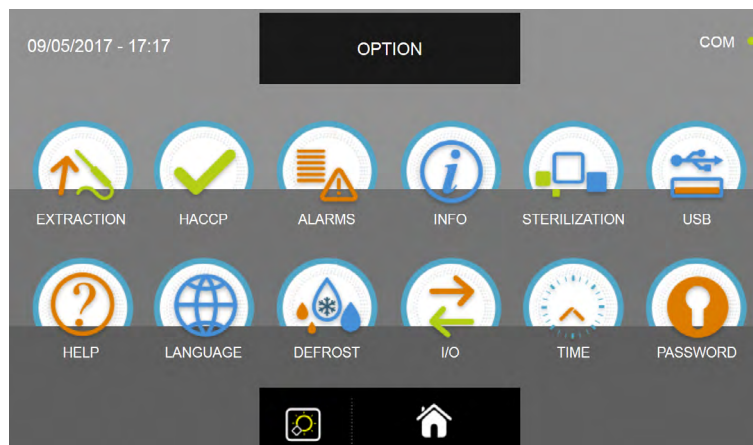
ENTRY : password that prevents the machinery to be used by not authorized personnel; it protects the access to the HOME PAGE and needs to be input when turning on the machinery from the stand-by mode.



CHEF: password of a higher level than the ENTRY level, it gives access to all the menu not available with an ENTRY level and in addition allows to protect the “custom cycles” settings.

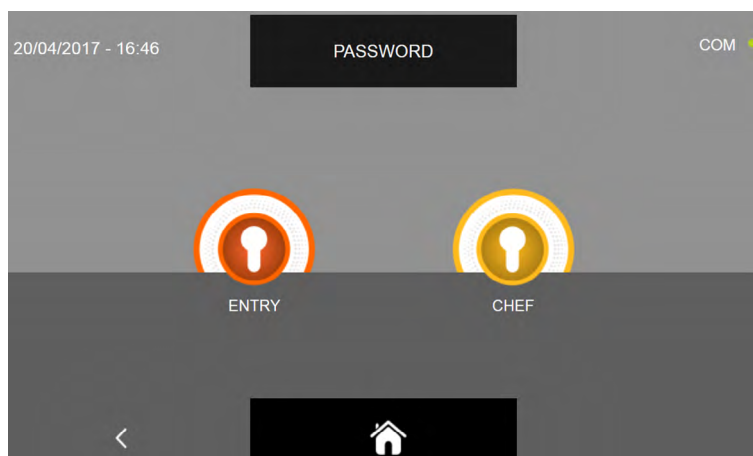


From the HOME PAGE, press the icon to access the Option menu.

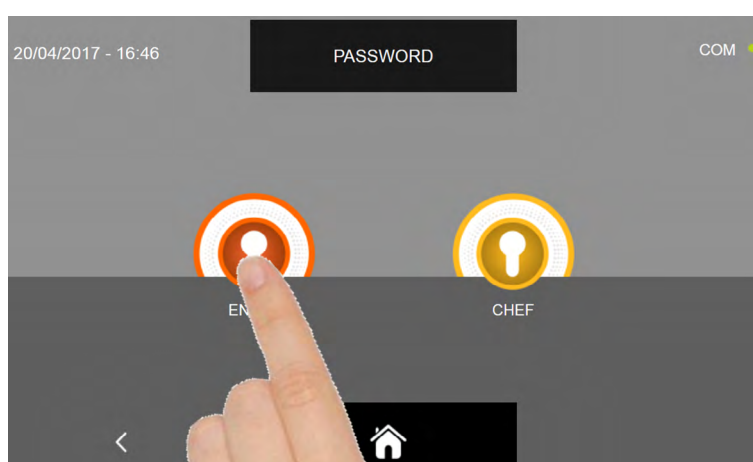


From the OPTION menu, press the PASSWORD icon to access to the security level selection

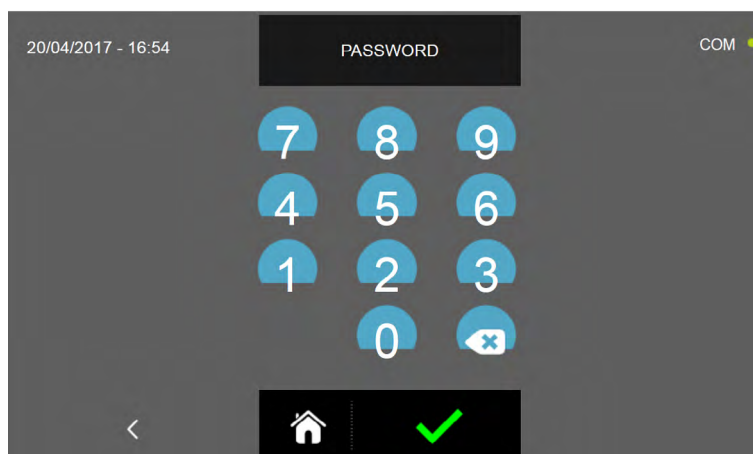
MULTI-PURPOSE RETARDING CABINET



The procedure to set the password is identical for both the choices, therefore only one will be shown

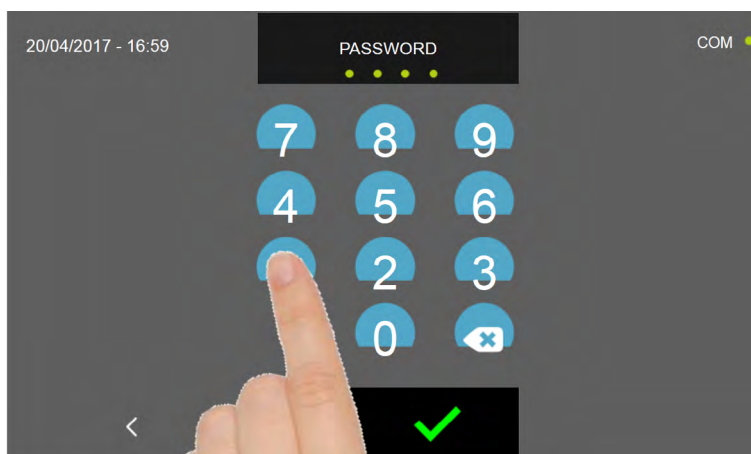


Select the desired security level



You are prompted to the keypad page. The password must be composed of 4 numeric characters.

MULTI-PURPOSE RETARDING CABINET



Insert the password by pressing the keypad.



The insertion of each number is highlighted by the icon under the word PASSWORD.



The icon indicates that all 4 digits have been selected.



Press the icon to erase any of the input numbers.



Press the icon to save and set the password.



Press the icon to go back to the security level choice page and if the icon is pressed again to go back to the option selection menu. In both these cases the password will not be saved.



Press the icon to go back to the HOME PAGE, even in this case the password will not be saved.

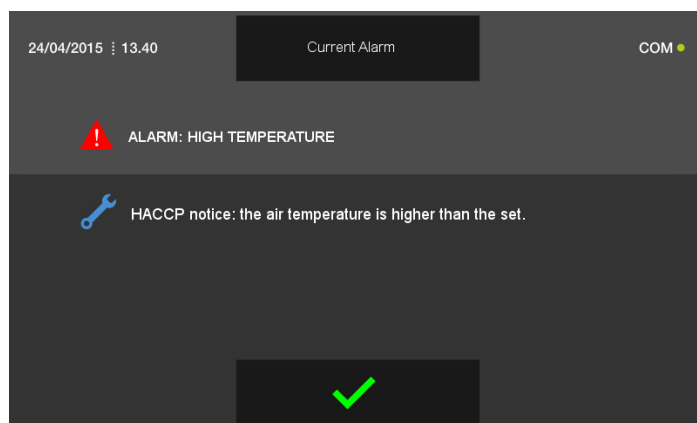
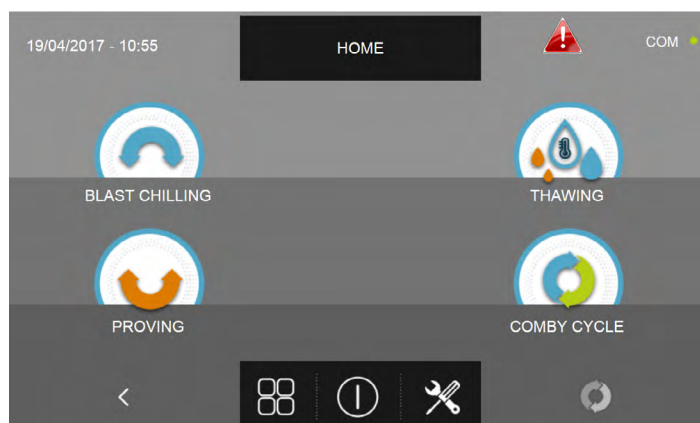
Troubleshooting

18- ALARMS LIST

If there is a malfunction, the user will be notified by the buzzer. The buzzer can be silenced by pressing the  key which is located in the upper right display section and opening the alarm list screen.

To delete the alarm, the user must exit the current procedure and place the display in STAND-BY mode.

The alarm status will remain until the cause of the alarm has been eliminated.



Following is a table listing the possible alarms in the event of a machine malfunction:

SITUATION	ERRORSHOWNONDISPLAY	POSSIBLE REASON	USER SOLUTION
Red triangle	Alarm: Maintenance	Maximum time elapsed without maintenance/cleaning	Clean condenser. Call a qualified technician for a general machine inspection
Red triangle and machine in lock mode	Alarm: Condenser high temperature	High room temperature	Ventilate the room, clean the condenser and free any air inlets. If the problem persists, contact a qualified technician
		Condenser clogged / dirty	
Red triangle	Alarm: Evaporator low temperature	Ice on evaporator	Perform an additional defrosting cycle
Red triangle	Alarm: Defrosting time-out	Ice on evaporator	Perform an additional defrosting cycle or leave the machine in stand-by for 12 hours with the door open. If the problem persists, contact a qualified technician
Red triangle	Alarm: Door 1 open	Maximum allowed time for open door elapsed. Close the door	Close the door. If the problem persists, contact a qualified technician
Red triangle and machine in lock mode	Alarm: Electrical feeding	Check the electrical power supply voltage	Contact a qualified technician

MULTI-PURPOSE RETARDING CABINET

SITUATION	ERRORSHOWNONDISPLAY	POSSIBLE REASON	USER SOLUTION
Red triangle	Alarm: Food probe not inserted !	Food probe test failed	Insert the probe into the food. If the problem persists, contact a qualified technician.
	Alarm: Preservation	The temporary preservation cycle is about to end.	Remove the product from the blast chiller and stop the cycle.
	Alarm: Low temperature	HACCP alarm: air temperature too low compared to set value.	Turn the machine off and then on again. If the problem persists, contact a specialised technician
	Alarm: High temperature	HACCP alarm: air temperature too high compared to set value.	Turn the machine off and then on again, and perform a defrosting cycle. If the problem persists, contact a qualified technician.
	Alarm: Air probe (S1)	Cell probe damaged or broken	Contact a qualified technician
	Alarm: Evaporator probe (S2)	Evaporator probe damaged or broken	Contact a qualified technician
	Alarm: Condenser probe (S3)	Condenser probe damaged or broken	Contact a qualified technician
Red triangle and machine in lock mode	Overheating probe (SAUX) alarm	Overheating probe damaged or broken	Contact a qualified technician
Red triangle	Alarm: Food probe (PT1)	Food probe damaged or broken	Contact a qualified technician
	Alarm: Food probe (PT2)	Food probe damaged or broken	Contact a qualified technician
	Alarm: Food probe (PT3)	Food probe damaged or broken	Contact a qualified technician
	Alarm: Food probe (PT4)	Food probe damaged or broken	Contact a qualified technician
	Alarm: Pressure probe (RH%)	Pressure probe damaged or broken	Contact a qualified technician
	Alarm: Humidity probe (RH%)	Humidity probe damaged or broken	Contact a qualified technician
	Alarm: Black out	No power supplied during cycle	Restore the power supply to the machine
	Alarm: Black out ended	Indication that a black out alarm occurred	---
	Alarm: Magnetothermic	---	Contact a qualified technician
	Alarm: Kriwan	---	Contact a qualified technician
	Alarm: High pressure	Ambient temperature too high	Clean condenser. If the problem persists, contact a qualified technician
	Alarm: Low pressure	---	Contact a qualified technician

If assistance by a qualified technician is requested, the following information must be provided :

Error message

Serial number of machine

MULTI-PURPOSE RETARDING CABINET

MULTI-PURPOSE RETARDING CABINET

SCAN TO DISCOVER MORE INFORMATION!

