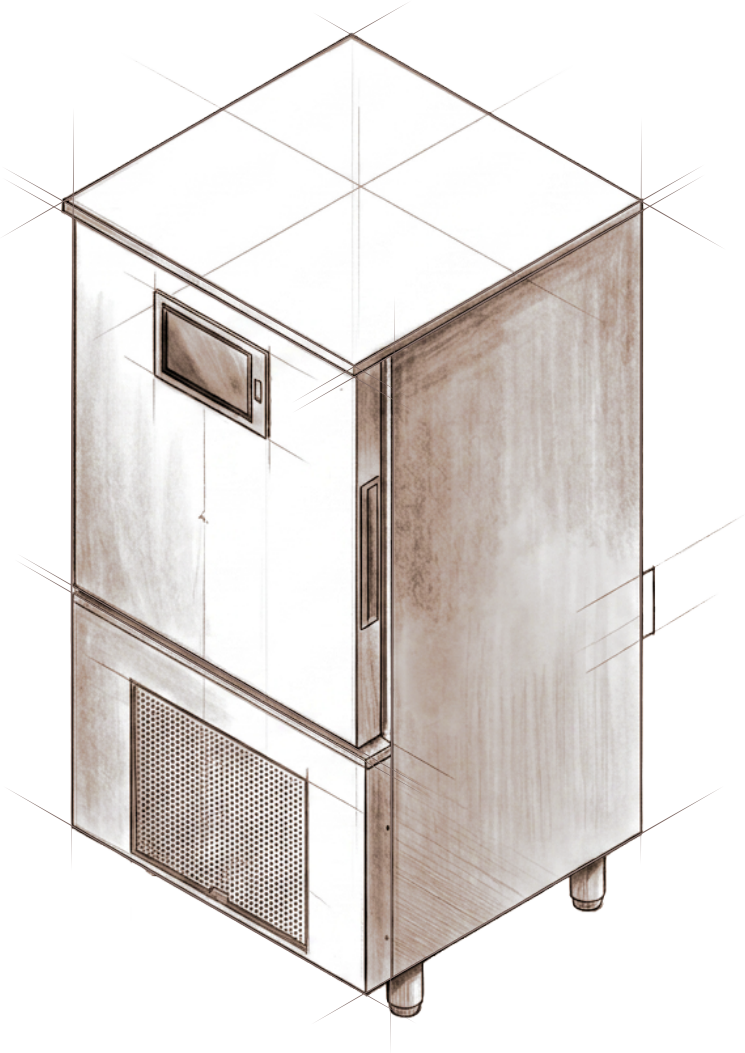
EN Use | Maintenance



# INFINITY X

Code 75970490 | rev. 00

TRANSLATION OF ORIGINAL INSTRUCTIONS

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# MEANING OF PICTOGRAMS

| ON THE MACHINE | IN THE MANUAL |
|---|---|
|  | DANGER: a situation posing an immediate risk which, if not avoided, may result in immediate death or serious and permanent injury. |
| | WARNING: A potentially hazardous situation which, if not avoided, could result in death or serious injury. |
| | CAUTION: potential hazard which, if not avoided, may cause minor damage. |
|  This symbol indicates that the surfaces shown may be very hot or very cold and should be touched with caution, using personal protective equipment (PPE), such as gloves. | This symbol indicates that the marked operations may involve thermal hazards, such as scalding or frostbites.<br>The operations must be carried out:<br>- With caution<br>- Wearing personal protective equipment (PPE), such as gloves. |
|  If present, the symbol is located on the refrigeration unit and indicates that the gas is flammable. | This symbol indicates that the marked operations may cause fires and/or explosions.<br>The operations must be carried out:<br>- With caution<br>- Wearing personal protective equipment (PPE), such as gloves. |
|  This symbol indicates that the marked guards prevent contact with high-voltage components. Do not remove or alter these guards: risk of electric shock. | This symbol indicates that the marked operations may be source of electrical hazards, such as electric shock or electrocution.<br>The operations must be carried out:<br>- With caution<br>- Wearing personal protective equipment (PPE), such as gloves. |
|  | Identifies the terminals which, connected together, bring the various parts of an equipment or system to the same potential (not necessarily the earth potential) |
|  | This symbol indicates the need to carefully read the manual before the installation, use or maintenance of the equipment. |

# SAFETY WARNINGS

## Safety instructions for use

Failure to comply with the following instructions may result in damage and serious or fatal injury, and will invalidate the warranty.

DANGER
Any unauthorised intervention, tampering or modification that does not comply with the instructions in this manual may cause damage and serious injury or fatal accidents, and will invalidate the warranty.

DANGER
Before using or cleaning the machine, please read this manual carefully and keep it in a safe place for future consultation by operators.

DANGER
Installation and extraordinary maintenance must:

- be carried out by specialised and authorised technical staff with adequate knowledge of refrigeration and electrical systems
- be in accordance with the regulations in force in the country of use and occupational health and safety regulations.

DANGER
Disconnect the machine from the mains (unplug it) and the water supply (if applicable) before carrying out any cleaning or maintenance.

DANGER
FIRE AND EXPLOSION HAZARD
Do not store explosive substances, such as pressurised containers containing flammable propellants, inside this machine.

WARNING
WE RECOMMEND USING ORIGINAL SPARE PARTS. The manufacturer accepts no liability if non-original spare parts are used.

DANGER
Degree of protection:

- Technical compartment **IPX0**: the machine is not protected against water penetration. Contact with liquids may cause damage to the equipment.
- Display **IP64**: the machine is protected against limited amounts of dust and against water sprays from all directions. This means that it can withstand water sprays from any angle, but it is not designed to be submerged in water.
- Internal **IP54**: the equipment is fully protected against dust and water sprays from all directions. This means that dust cannot penetrate in amounts sufficient to interfere with operation, and that the equipment can withstand water jets or sprays, but is not suitable for immersion.

DANGER
Any use or cleaning method other than those specified in this manual is considered improper and may cause damage, serious or fatal injury, will invalidate the warranty and relieve the Manufacturer of all liability.

The machine must not be used by children. The machine may be used by people with reduced physical, sensory or mental capabilities, or who lack adequate experience or knowledge, only if they are supervised and have received instructions on safe use and the risks associated with the machine.

DANGER
Children must not play with the equipment. Cleaning and maintenance tasks intended for the user must not be carried out by children without supervision.

DANGER
FIRE RISK AND FLAMMABLE MATERIALS
The machine uses R290 refrigerant; take all necessary precautions to prevent hazards associated with the flammability of this gas.

DANGER
Do not tamper with or remove any of the installed safety devices (protective grilles, warning stickers, etc.).
The Manufacturer accepts no liability in the event of failure to comply with these instructions.

WARNING
Do not insert screwdrivers or other objects between the guards (fans, evaporators, etc.).
To ensure that the compressor and evaporator unit operates correctly, do not block the dedicated ventilation openings.

WARNING
Maximum load:

| Model | Full load capacity |
|---|---|
| INFINITY-X 5T | 25 Kg – 55 lbs |
| INFINITY-X 10T | 50 Kg – 110 lbs |
| INFINITY-X 15T | 70 Kg – 154 lbs |

DANGER
Personal protective equipment (PPE) must be worn during use. The selection and identification of suitable PPE are the responsibility of the employer or the person in charge of the workplace. The selected PPE must be worn by the operators.
In everyday use, the gloves protect the hands from coming into contact with hot or cold trays. Below is the main list of personal protective equipment (PPE) to be used during the various work activities:

| | Normal use | Ordinary cleaning |
|---|---|---|
| safety footwear | x | |
| gloves | x | x |
| glasses | x | x |
| helmet | | x |

WARNING
Keep all ventilation openings in the machine housing or the integration structure free from obstructions.

WARNING
Do not use mechanical devices or other methods to speed up defrosting, unless recommended by the manufacturer.

WARNING
Do not damage the refrigerant circuit.

WARNING
Do not use electrical appliances inside the food storage compartments, unless approved and authorised by the manufacturer.

DANGER
When handling containers, accessories and other items inside the cooking chamber, make sure to wear appropriate personal protective equipment (PPE) for protection against heat (such as heat-resistant gloves) and always take the utmost care when removing trays, especially if they contain liquids. During cooking and whilst the equipment is cooling down, some internal parts may reach high temperatures (above 60°C | 140°F). Take particular care when opening the door during and after cooking, as there is a risk of burns.

DANGER
If using the core probe, remove it from the food before taking the trays out of the equipment. Check that the probe cable does not get in the way when removing it. Handle the probe with care, as it is very sharp and may become very hot after use. Only use the core probe supplied by the manufacturer.

WARNING
Avoid using highly flammable foods or liquids (such as alcohol) whilst cooking.

WARNING
Wait until the equipment and all its parts have reached room temperature before carrying out cleaning or maintenance activities.

## Correct use of the machine

This machine is classified as food-contact equipment (EC Regulation No 1935/2004) and is intended for the processing of foodstuffs in industrial and professional kitchens.
It is not suitable for the storage and handling of pharmaceutical products, chemicals or other non-food materials.
In specific: blast chillers (+90/+3°C | 194/37°F) (+90/-18°C | 194/0°F): equipment designed to rapidly lower the temperature of food in order to preserve its organoleptic properties.
These machines are designed for commercial use, for example in the kitchens of restaurants, canteens and hospitals, and in commercial establishments such as bakeries, butchers' shops, etc.
Before starting and using the machine, clean the internal surfaces thoroughly.
To get the best performance from the machine, follow these instructions:

- Do not place live animals, miscellaneous items or corrosive substances inside the equipment
- Arrange the food so as not to obstruct the air flow, taking care not to cover the racks with paper, cardboard, chopping boards, etc.
- Keep frequent and prolonged opening of doors to a minimum
- After opening and closing the door, wait a few moments before opening it again.

Refrigeration units are designed with specific features to ensure the safety and health of the user, with no dangerous edges, sharp surfaces or protruding parts.

WARNING
The machine remains stable even when the door is open. It is forbidden to hang on the doors.

WARNING
Whilst the equipment is in use, the room in which the same is installed must have a minimum lighting level of 150 lux.

WARNING
Please be aware that the area around the machine is slippery.

## Reasonably foreseeable misuse of the machine

DANGER

Any use other than that specified in this manual is considered improper and may pose serious safety risks to users and cause damage to the machine.

The following are considered to be reasonably foreseeable misuse:

- failure to carry out maintenance, cleaning and regular checks on the machine
- structural changes or alterations to the operating logic
- tampering with guards or safety devices
- failure of installers, operators, specialist staff and maintenance personnel to use personal protective equipment (PPE)
- use of unsuitable accessories (e.g. unsuitable equipment or ladders)
- storage of combustible, flammable, incompatible or non-pertinent materials in the vicinity of the equipment
- incorrect installation of the machine
- insertion of incompatible objects or materials that may damage the equipment, pose risk to people or pollute the environment
- climbing on the equipment or hanging on the doors
- failure to comply with the instructions relating to the intended use of the machine
- leaving the door open or partially open due to forgetfulness or carelessness
- placing food in such a way as to obstruct air circulation or prevent the door from closing properly
- exceeding the maximum load limit for each shelf.

## Risks associated with the use of the machine

WARNING

RISKS ASSOCIATED WITH MOVEMENTS ON WHEELS:

- If the equipment is fitted with wheels, avoid pushing it too hard when moving it to prevent it from overturning and causing damage. Please make sure to be aware of any irregularities on the sliding surface.
- As the wheeled machine cannot be levelled, ensure that the surface on which it stands is perfectly horizontal and level.
- Always lock the wheels with the appropriate wheel brakes.
- Remove all food from the chamber and disconnect the equipment from the electricity and water supply before moving or handling it.

DANGER

Do not open more than one moving part at the time to prevent overturning.
The only moving part is the fan, which poses no risk as it is protected by a grille secured with screws.

DANGER

RISKS ASSOCIATED WITH LOW/HIGH TEMPERATURES:
Areas subject to low or high temperatures are highlighted with stickers bearing the “TEMPERATURE HAZARD” warning.

DANGER

RISKS RELATED TO ELECTRICITY:

- Electrical risks have been mitigated by designing the systems in accordance with the CEI EN 60335-1 standard.
- Areas at risk are highlighted with “Voltage Hazard” stickers.
- The noise level of the equipment is below 70 dB.

DANGER

RISKS RELATED TO ELECTRICITY: if the power cable is damaged, it must be replaced by the manufacturer or its technical support service, or by a person with equivalent qualifications, in order to prevent any risk.

WARNING

The equipment must not be cleaned with water jets or a steam cleaner.

## Emergency situations

WARNING

In the event of fire, do not use water. Use a $CO^2$ (carbon dioxide) fire extinguisher and quickly cool the motor compartment.

## In the event of equipment malfunction

WARNING

If the equipment is not working or shows operational or structural faults, disconnect it from all power sources and contact a service centre authorised by the manufacturer. DO NOT carry out repairs yourself.

WARNING

Repairs must be carried out using original spare parts. The manufacturer accepts no liability if non-original spare parts are used. To ensure optimum operating conditions and safety, we recommend servicing and inspection at least once a year by an authorised service centre.

## Residual risks

Proper equipment design and the installation of suitable safety guards do not completely eliminate the risks for the operator. This manual lists the personal protective equipment (PPE) that the operator must use. To ensure that these conditions are maintained, the areas around the equipment must remain clean, dry, well-lit and free of obstacles. Below is a list of the residual risks associated with the machine.

| Residual risk | Description |
|---|---|
| Slip or fall | The operator may slip due to water, oil or dirt on the floor. |
| Burns or abrasions | The user may touch, either intentionally or unintentionally, internal parts of the machine (such as cold baking trays) without wearing protective gloves. |
| Electrocution | Contact with live electrical parts during maintenance carried out without having switched off the power supply. |
| Fall | The operator is using unsuitable means to access the top of the equipment. |
| Injuries | Specialist staff may not secure the upper control panel correctly, which could come loose and fall off. |
| Overturning | When moving the equipment and its package, the use of unsuitable lifting or handling equipment, or an unbalanced load, may pose hazards. |
| Refrigerant gas | Inhalation of refrigerant gas. The type of refrigerant is indicated on the equipment rating plate. |

## Safety warnings regarding R290 refrigerant gas

The volume of the room in which the machine is located must be greater than one cubic metre to allow the gas to disperse.

Propane

Chemical formula: C3H8

Global warming potential (GWP) = 3.
Ozone-depleting potential (ODP) = 0.

Safety classification: A3. Non-toxic but extremely flammable.

The substance is regulated by the Montreal Protocol (1992 revision).

### HAZARDS IDENTIFICATION

Do not smoke or inhale.
The gas is highly flammable, keep away from heat sources, hot surfaces, sparks, open flames or other sources of ignition.

Low concentrations may cause sedative effects, including possible loss of consciousness, dizziness, headaches, nausea and loss of coordination. High concentrations can cause asphyxiation due to the reduced oxygen content in the atmosphere. Very high concentrations can cause heart rhythm abnormalities and lead to sudden death. The product, when atomised or in the form of spray, may cause skin burns and serious eye injuries. It is unlikely to be dangerous by skin absorption. Repeated or prolonged contact can cause the removal of skin fat, resulting in dryness, cracking and dermatitis. Do not smoke or inhale.

### FIRST AID MEASURES

If the person is unconscious, place them in a stable position on their side and seek medical advice. Do not give anything to people who are unconscious. In the event of irregular breathing or respiratory arrest, administer mouth to mouth. If the problems or symptoms persist, consult a doctor.

**Inhalation:** remove the casualty from the area of exposure whilst wearing a self-contained

breathing apparatus, take them to a warm place and keep them lying down. If necessary, give artificial respiration, oxygen or a heart massage. Get immediate medical attention.

**Skin contact:** rinse the affected areas with water. Remove any contaminated clothing, as it may stick to the skin in the event of frostbite. Wash the affected areas immediately and thoroughly with lukewarm water. If skin irritation or blistering occurs, seek medical attention.

**Eye contact:** check whether the injured person is wearing contact lenses; if so, remove them and rinse the eyes immediately with clean water, keeping the eyelids apart, for at least 15 minutes. Do not apply ointments or oil. Get medical attention.

**Ingestion:** do not induce vomiting! If the injured person is conscious, rinse his/her mouth with water and get him/her to drink 200-300 ml of water. Get immediate medical attention.

**Further medical treatment:** Symptomatic treatment and supportive therapy when indicated. Following the exposure, do not administer adrenaline or similar sympathomimetic drugs, due to the risk of cardiac arrhythmia with possible cardiac arrest.

**Poison control centres across the country (24-hour service):**

- Pavia Poison Control Centre 0382 24444 (CAV IRCCS Fondazione Maugeri – Pavia)
- Milan Poison Control Centre 02 66101029 (CAV, Niguarda Ca' Grande Hospital – Milan)
- Bergamo Poison Control Centre 800 883300 (CAV Ospedali Riuniti – Bergamo)
- Florence Poison Control Centre 055 7947819 (CAV, Careggi Hospital – Florence)
- Rome Poison Control Centre 06 3054343 (CAV Policlinico Gemelli – Rome)
- Rome Poison Control Centre 06 49978000 (CAV Policlinico Umberto I – Rome)
- Naples Poison Control Centre 081 7472870 (CAV, Cardarelli Hospital – Naples)

FIRE SAFETY MEASURES

**Highly flammable gas.**

Keep unprotected people away and evacuate them to safe areas.

When extinguishing fires, always wear a self-contained breathing apparatus and suitable protective clothing (e.g. gloves or safety goggles).

Incomplete thermal decomposition causes the emission of very toxic and corrosive vapours (carbon monoxide).

Cool the motor compartment as quickly as possible.

Explosive reignition may occur. Extinguish all surrounding flames.

Move any flammable objects away from the fire if this can be done safely.

**What to use to put out the fire:**

foam resistant to alcohol, powders and carbon dioxide ($CO^2$), and water mist to suppress fumes.

**What NOT to use to put out the fire:**

powerful jets of water

ACCIDENTAL SPILLS

Keep unprotected people away and evacuate them to safe areas. Ventilate the area immediately in accordance with the local safety plan. Do not touch or inhale the leaked gas.

Disconnect the power cable from the machine from which gas is escaping.

When dealing with spills, wear suitable self-contained breathing apparatus, gloves and safety goggles. Avoid inhaling the vapours. Atmospheric concentrations must be kept to a minimum and kept to the minimum reasonably possible level, below the occupational exposure limit. The vapours are heavier than air, and therefore it is possible to form high concentrations near the ground where general ventilation is poor. Avoid contact with open flames and hot surfaces, as this may result in the formation of irritating and toxic decomposition products or, in the case of flammable gases (R290), explosions and fires. The disposal of leaked gas must be carried out by authorized and qualified centres. In case of doubt contact the local authorities for additional information. Once the emergency is over, contact technical support to have the machine repaired.

**Minor leaks:** do not attempt to stop the gas leak.

**Significant spills:** contain the spilled material with sand, soil or other suitable absorbing material; prevent the liquid from entering drains, sewers, cellars and work pits, as the vapours may create a suffocating atmosphere.

**Bear in mind that R290 gas is highly flammable.**

## DISPOSAL

It is strictly forbidden to release this refrigerant into the atmosphere; it must be properly recovered, treated or disposed of in accordance with legal procedures, with the assistance of qualified and authorised personnel. In case of doubt contact the local authorities for additional information. The best solution is to recover and recycle the product: if this is not possible, it must be destroyed at an authorised facility equipped to absorb and neutralise acid gases and other toxic by-products generated by the process.

# GETTING TO KNOW THE EQUIPMENT

**Infinity-X** is a multifunctional blast chiller designed to handle blast chilling, freezing, low-temperature cooking and reheating processes simply and effectively.

## Possible uses

It allows to carry out various operating cycles:

COLD → blast chilling or freezing of food, with uniform cooling right through to the centre of the product and preservation of quality.

HOT → low-temperature cooking, ideal for delicate preparations that require precise control and consistent results. Maximum usage: 24 consecutive hours.

HOT/COLD → low-temperature cooking automatically followed by blast chilling or freezing, to ensure food safety and optimal preservation.

COLD/HOT → regeneration of blast-chilled or frozen products, gradually heated to up to +70 °C, ready to serve.

Cycles can be controlled either based on times or via a core temperature probe, to suit different types of products and ensure more precise control.

At the end of its operating cycle, the machine enters a standby mode; this mode cannot be maintained for longer than 24 hours.

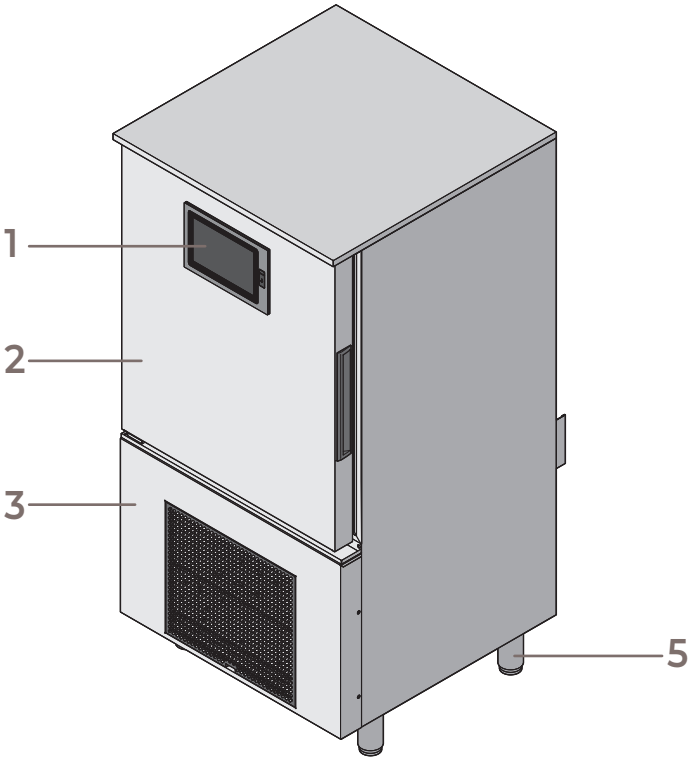
The equipment helps to improve workflow, reduce waste and maintain consistent quality standards in a professional kitchen.

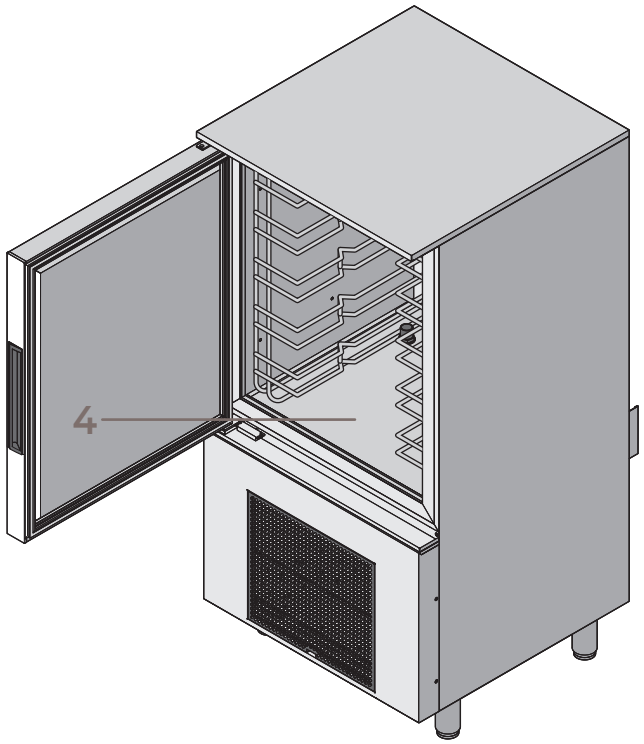
## Main components

1

**Infinity-X** consists of the following main components:

1. 10" display
2. Door
3. Motor compartment
4. Refrigerated compartment
5. Feet




1

## Understanding the display

**Infinity-X** is fitted with a 10-inch touchscreen display.
The display enables the user to control and manage all equipment functions.
Operations are carried out by selecting the icons directly on the screen.




## Home screen

When the equipment is switched on, the main screen (Home) appears.
From this screen, it is possible to access all equipment functions.
The main screen (Home) is sorted into usage macro-groups:

- 2 Gastronomy
- 3 Patisserie
- 4 Bread-making
- 5 Easy




2

Each **Home** screen displays the main operating functions in the form of icons.
The image following the Home screen shows the food categories available.




The **Home** screen provides access to the main functions of the equipment, including:

- operating cycles (blast chilling, freezing, etc.)
- Favourites section
- options menu
- service menu (for technical staff only)
- standby mode
- selection of the **Home** screen based on the macro-group




3

6 To select the home screen you want, follow these steps:

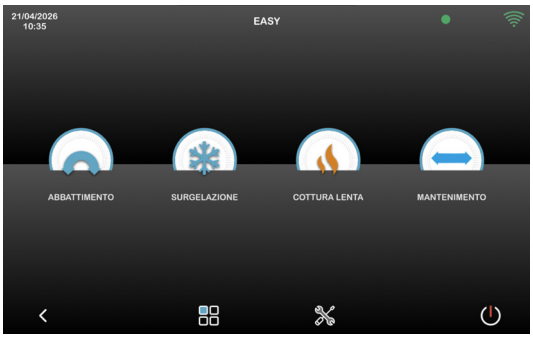
- touch the arrow icon
- select the desired macro-group
- return to the Home screen using the Home icon





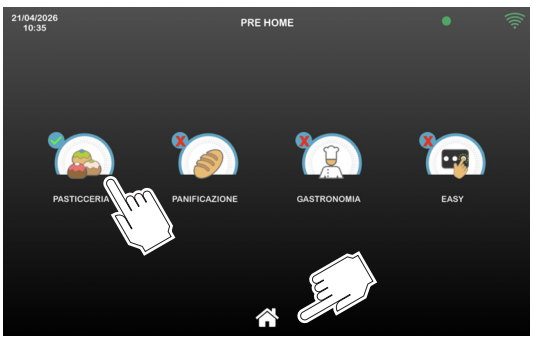


4




5




6

## Icons and symbols

| | | |
|---|---|---|
|  | **Blast chilling** | Function that allows to quickly lower the temperature of cooked food, cooling it down from hot to chilled in a short time. This process limits bacterial growth, preserves the organoleptic properties (flavour, colour, texture) and extends safe shelf life. |
|  | **Freezing** | Function that allows to quickly bring food down to freezing temperatures (to around -18 °C at the centre). The rapid process forms ice micro-crystals, preserving texture, flavour and nutritional value, and ensuring safe, long-term storage. |
|  | **Thawing** | Function that allows frozen food to be brought back to above-freezing temperatures in a controlled and even manner. The process prevents sudden changes in temperature, limits bacterial growth and preserves the texture and quality of the product. |
|  | **Proofing** | Function that creates a controlled environment in terms of temperature and humidity to promote the rise of yeast-raised dough. The process ensures uniform rising, improving the volume, texture and final quality of the product. |
|  | **Slow cooking** | Function that allows food to be cooked at a low temperature for extended periods in a controlled manner. This method results in more tender dishes, reduces fluid loss and helps to preserve the organoleptic characteristics. |
|  | **Combined** | Function that allows to set and link together several operational stages within a single cycle (for example, blast chilling, freezing, defrosting, proving and slow baking).<br>The system automatically manages the process sequence, ensuring continuity, precise control of parameters and optimisation of processing times. |
|  | **Pre-cooling** | Function that quickly lowers the temperature inside the oven before food is placed inside. It is used to prepare the working environment, improving the efficiency of the subsequent blast chilling or conservation cycle and ensuring greater heat treatment uniformity. |
|  | **Preheating** | Function that brings the blast chiller chamber to a pre-set temperature before the introduction of food. It helps stabilise operating conditions, reduce cycle start-up times and ensure more consistent control of the subsequent thermal process. |
|  | **Drying** | Function that gradually reduces the moisture content in food by controlled extraction of moist air from the chamber. The process helps the conservation of the product, stabilises its structure and extends its shelf life without unduly compromising its quality. |
|  | **Regeneration** | Function that allows food that has already been cooked or preserved to be brought back to serving temperature in a controlled and even manner. The process heats the product without affecting its quality, preserving its texture, flavour and organoleptic properties. |
|  | **Maintenance** | A function that keeps food at a controlled temperature after cooking, blast chilling or reheating. It ensures that the product is kept at a safe temperature and retains its quality characteristics right up until it is served, preventing sudden changes in temperature. |
|  | **Cooking pot** | Function that allows food to be cooked inside vacuum-sealed or airtight containers at a controlled and uniform temperature. The process preserves flavour, texture and nutritional value, reducing moisture loss and improving shelf life. |
| | **Conservation** | Function that enables food to be kept under controlled temperature conditions, preserving its quality, safety and organoleptic properties. Conservation is set to last for a maximum of 24 hours and is activated automatically at the end of the cycle. |

Before switching on the blast chiller for the first time, check that it is correctly installed, connected to the mains supply and positioned on a stable, level surface.

Remove all packaging and protective materials completely and clean the chamber thoroughly using detergents suitable for food contact.

Check that the interior is clear of any objects and that the racks and accessories are correctly fitted.

# FIRST START-UP

7 When the blast chiller is switched on, a start-up screen appears.

8 After confirmation, the equipment completes the initialisation process and the display shows the main screen (Home page).

# OPTIONS MENU

After switching the equipment on for the first time, it will be necessary to configure its basic settings, such as the language, date and time, etc.

9 To do this, go to the **Options** menu from the main screen (Home page) by touching the icon.

10 The **Options** menu gives access to the settings and other items listed below. To access the desired item, touch the corresponding icon on the display.

## Info

11 Section containing general information about the equipment. There is also a QR code that takes to a dedicated section where it is possible to download the full instruction manual and access video content and tutorials providing detailed explanations on how to use the equipment.




7



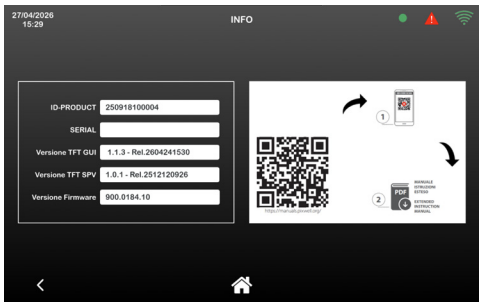

8




9




10




11

## HACCP

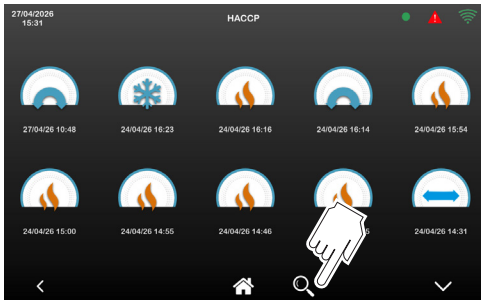
12 Allows to access the list of HACCP checks and the data recorded during the work cycles.

This section shows information relating to equipment operation and the cycles carried out, in order to ensure traceability and compliance with food safety procedures.

The HACCP menu allows to view, quickly and easily, key recorded data such as temperatures, cycle times and any alarms or faults.

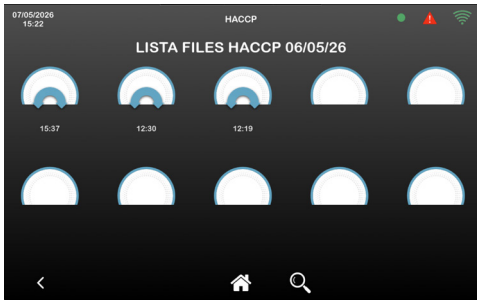
This function supports the control and verification of operations, ensuring compliance with health and hygiene procedures and facilitating the monitoring activities set out in the HACCP plan.

By touching the icon, it is possible to carry out a date search, by entering the desired date and confirming. A list of files from the entered date will appear.










12

## Alarm list

13 **Alarm list**: alarm history log.

To view the list of alarms, see “Alarm table” on page 33.

To view the list of alarms, touch the relevant icon on the 10 screen.




13

## Sterilisation (ROLL IN models only)

14 Where available, this function allows to run a cycle specifically designed to sanitise the inside of the blast chiller, helping to reduce the microbial load and ensure higher hygiene standards.

To start the cycle, touch the relevant icon on the 10 screen.




14

# USB

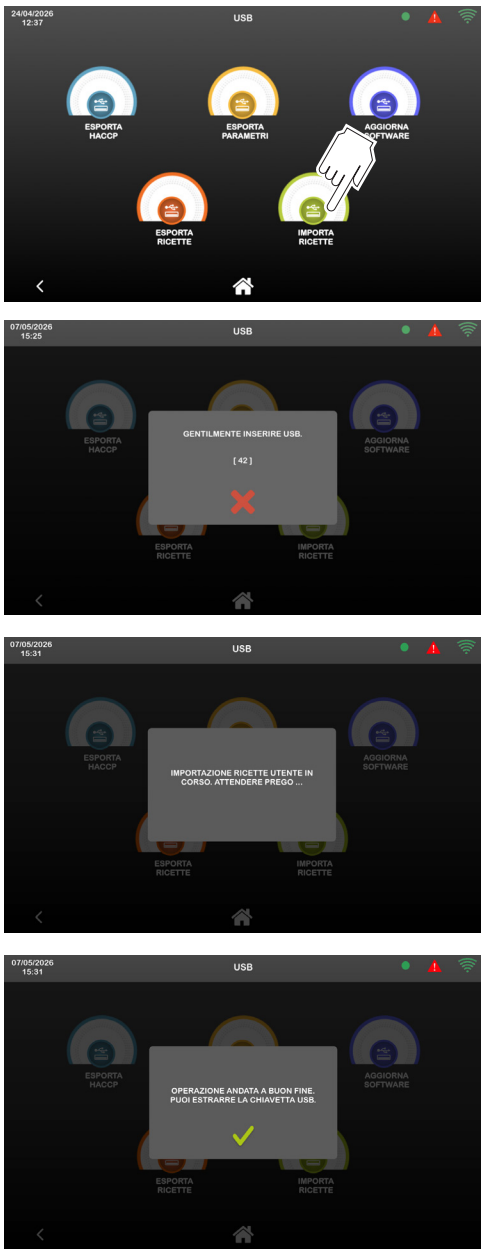
15 The USB port allows to manage the equipment data using a USB stick connected directly to the equipment. To display the USB menu, touch the relevant icon on the 10 screen.

- Using this menu, it is possible to easily and securely carry out various data transfer operations, including:
- **HACCP data export**, for the recording and archiving of work cycles and food safety checks;
- **export of operating parameters**, useful for backing up data or configuring other equipment;
- **software update**, to ensure that the system is always up to date with the latest available versions (this operation must only be carried out by qualified personnel);
- **exporting and importing recipes**, to save, transfer or restore customised processing programs.

When selecting one of the available options (e.g. IMPORT RECIPES), the system displays a prompt asking to insert the USB stick.

The following are then displayed:

- a summary screen showing the operation currently in progress;
- a screen confirming that the operation has been completed, instructing to remove the USB stick.




15

**NOTE: HACCP data export**

The file that is saved is a compressed archive called HACCP.zip. Once you have extracted the archive, you will have a number of *.CSV files, which are spreadsheets that can be viewed in Excel. Alternatively, without extracting the archive it is possible to view the charts of the cycles completed using the TRACER program.

Files are identified by DATE (year, month, day), TIME (hours, minutes) and cycle type, e.g.: 2605261343T_51_COT.csv:

E.g.: year = 2026 month = 05 day = 26 hours = 13 minutes = 43

cycle type = T (P = probe / T = time) _ 51 (sequential cycle number) _ COT (ABB = blast chilling, LIE = proving, CON = conservation, SCO = defrosting, SUR = freezing, COT = slow cooking).

The data in the file is sorted into columns and is recorded every 10 seconds:

| DAY / MONTH / YEAR / HOUR / MINUTES / SECONDS | PROBE POINT 1 | PROBE POINT 2 | PROBE POINT 3 | PROBE POINT 4 | AIR PROBE | ALARM STATUS 1=YES 0=NO | POWER CONSUMPTION (WATTS) | FOOD CORE POINT |
|---|---|---|---|---|---|---|---|---|
| **260526134343** | 36.5 | 35.1 | 35.6 | 36.1 | 32.5 | 0 | 0 | 1 |
| **260526134353** | 36.7 | 35.3 | 35.9 | 36.3 | 32.8 | 0 | 0 | 1 |

If the machine is used for around 6 hours a day, the memory will be full in about a year, after which the most recent data will replace the oldest (FIFO method). The amount of memory used depends on the number and duration of the cycles carried out.

## Extraction

16 Where present, this function heats the tip of the core probe to make it easier to remove it from the product at the end of the cycle.

Using this function makes it quicker and easier to extract the probe, reducing the risk of damage to the product or the probe itself. To display the Extraction menu, touch the corresponding icon on the 10 screen.




16

## Network

This section can be used to view the **network** details and the **connection status**.

17 From this screen, it is possible to connect the equipment to an available Wi-Fi network.

The **Wi-Fi** icon (top right) shows the available signal quality and the strength of the network connection. This consists of a number of bars (or "lines") that gradually fill up:

- when only one bar is green, the signal is weak
- the more green bars are visible, the stronger and more stable is the signal
- when all the bars are green, the connection is at the highest quality available

Generally speaking, a higher number of green bars indicates better coverage and greater connection speed and stability.

From this section, it is also possible to access the **Ethernet** connection settings by touching the corresponding icon, which opens the **LAN TYPE** 18 screen, where the local network parameters are displayed and managed. The green square indicates the currently active setting; to activate the other IP setting, touch the desired option (e.g. STATIC IP).

**Where possible, it is always preferable to use an Ethernet cable connection with a dynamic IP address.**

This type of connection actually offers several advantages over a Wi-Fi network:

- greater stability, as it is not subject to interference or signal fluctuations;
- a faster and more stable connection, ideal for activities that require continuous data transmission;
- greater security, as a physical connection reduces the risk of unauthorised access compared with a wireless network;
- lower latency, which helps to ensure more responsive communication between devices and the system.

For these reasons, an **Ethernet** connection is preferable whenever the infrastructure allows it.



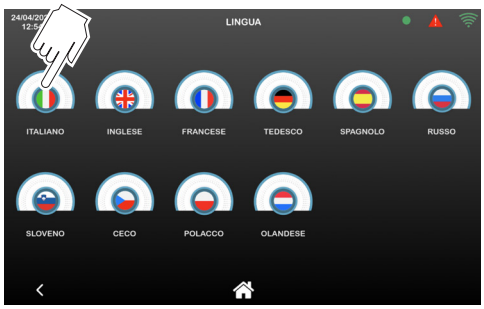

17




18

## Language

19 From this screen, it is possible to set or change the display language.
The selected language is applied to all the equipment screens and menus.
To view the list of **languages**, touch the corresponding icon on the 10 screen.




19

## Defrosting

20 The defrosting function automatically removes ice and any frost build-up that forms inside the equipment during normal use.
This cycle is necessary to preserve the efficiency of the blast chiller and ensure proper air circulation, thereby guaranteeing consistent and uniform performance in the processing of the products.
During defrosting, the machine automatically manages the stages of the cycle until operating conditions are fully restored. The display will show the temperatures of the evaporator probe and the time remaining. The total duration of the defrosting cycle is 10 minutes.
To start **defrosting**, touch the relevant icon on the 10 screen.




20

## I/O

21 **I/O**: display of the status of the inputs and outputs of the equipment.
To view the **I/O** list, touch the corresponding icon on the 10 screen.




21

## Date and time

22 It is possible to enable automatic date and time setting mode, or disable it to enter the desired details manually. Touching ✔ takes to the Home page.
To access the **date and time** menu, touch the corresponding icon on the 10 screen.




22

## Celsius Fahrenheit

23 Touching the icon makes it possible to toggle between Celsius (°C) and Fahrenheit (°F).
To change the unit of measurement for the temperature, touch the relevant icon on the 10 screen.




23

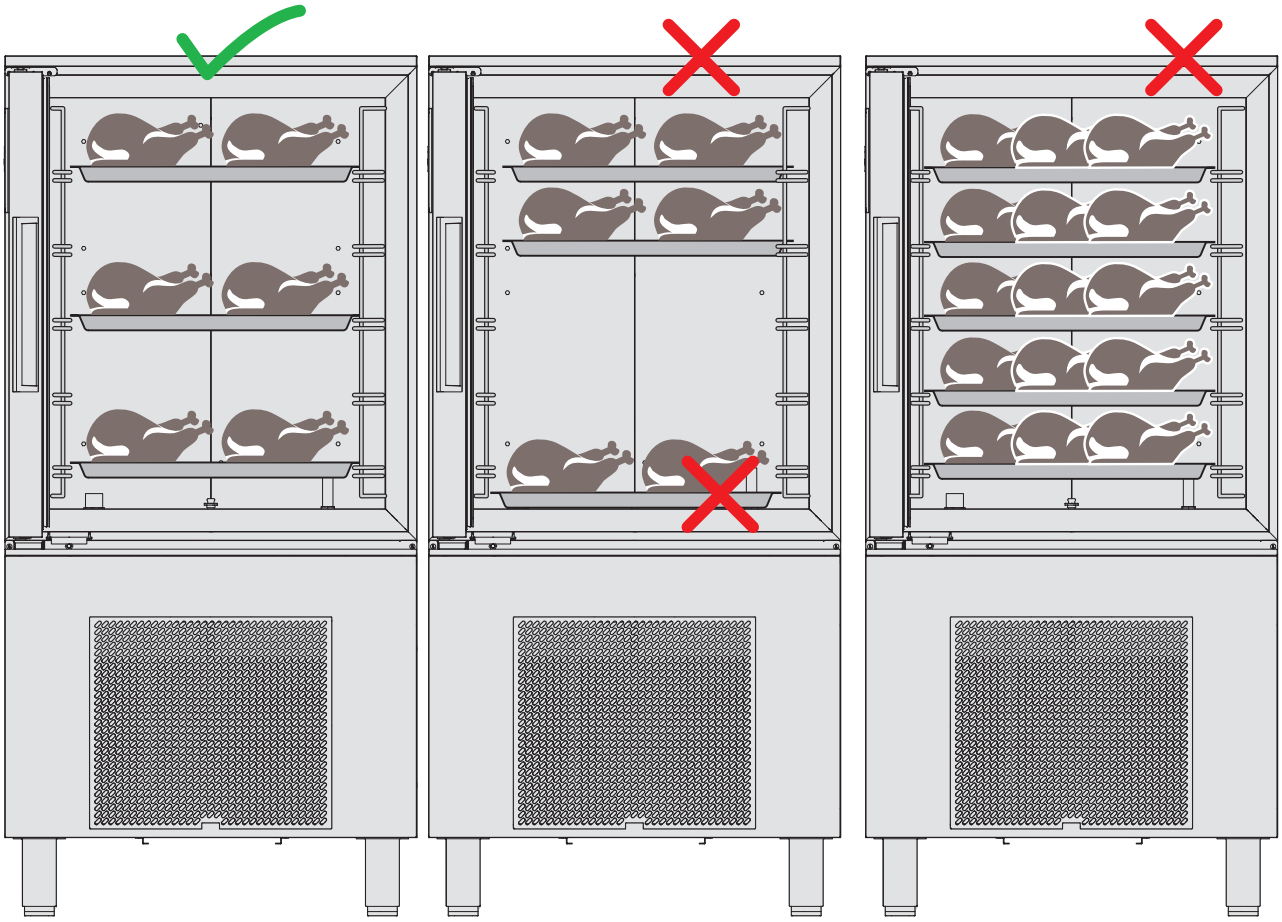
# LOADING THE EQUIPMENT CORRECTLY

24 To ensure the efficiency of the blast chilling, freezing and low-temperature cooking processes, as well as the safety and quality of the final product, the following operational guidelines must be followed:

- food must be arranged in a single layer inside the containers, which must meet the following requirements:
  - **Uncovered containers:** do not cover the trays with lids or insulating film, as this may affect the duration and effectiveness of the process.
  - **Heat resistance:** the containers must be suitable for the temperatures of the processing cycles: blast chilling (+3 °C), freezing (-18 °C) and low-temperature cooking (+85 °C).
  - **Low sides:** use shallow baking trays, preferably no deeper than 40 mm, so as not to obstruct the flow of air around the product.
- Leave a gap of at least 2 cm between each baking tray.
- Spread the products evenly across the entire surface of the baking tray, ensuring there is sufficient space between them and without exceeding the maximum permitted weight.
- Divide the product into as many portions as possible, so as to increase the exposed surface area and improve the effectiveness of the process.
- The containers must be arranged evenly inside the cell to ensure proper air circulation.

In addition, for optimum performance:

- do not obstruct the ventilation fans;
- do not overload the equipment beyond the specified limits;
- do not place hot containers or baking trays directly on the floor of the cell.



24

# HOW TO USE THE CORE PROBE

25 The core probe must be used to continuously monitor the internal temperature of the food during the blast chilling, freezing or low-temperature cooking cycles. The cycle ends automatically once the set temperature is reached, ensuring that the product is properly treated right down to its very core.

Insert the probe into the centre of the largest or thickest part of the product, ensuring that:

- the tip is completely submerged in the product;
- it does not come out of the product;
- it does not come into contact with the tray.

The probe must be inserted right into the centre of the food and held steady throughout the entire cycle.

At the end of the cycle:

- remove the probe from the food before taking the tray out;
- clean it with a soft cloth and lukewarm water;
- put it back correctly inside the cell.

Do not leave the probe sticking out of the equipment door.

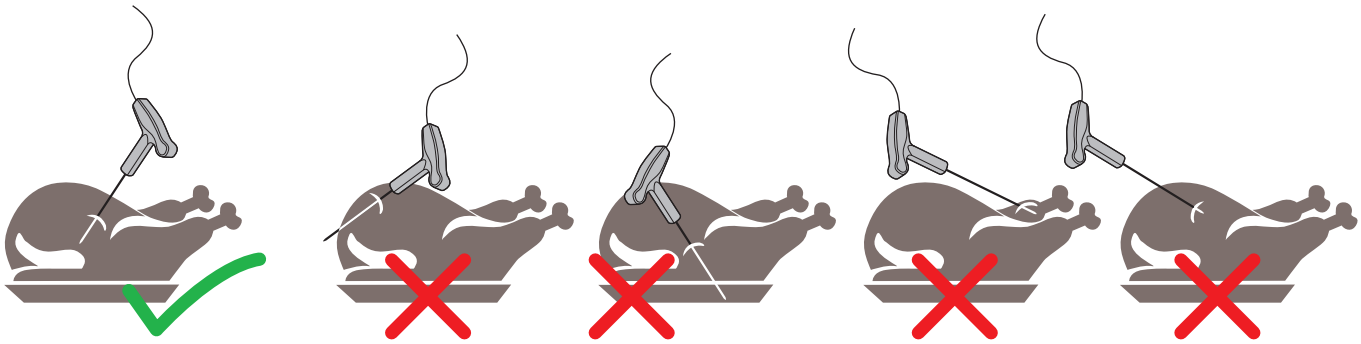
To ensure hygiene and safety:

- clean and disinfect the probe before each use;
- handle it with care, as it is sharp;
- take particular care after cooking, as it may be very hot.

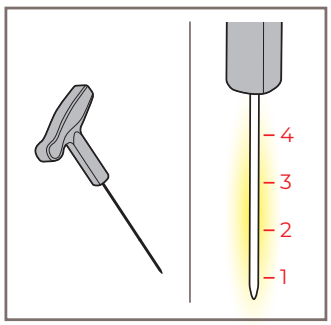
26 All core probes have 4 temperature detection points.

A heated food probe is available as optional extra. This probe contains a resistor which, when activated by the relevant cycle, enables the probe to be removed should it need to be taken out of frozen food.

A wireless multipoint probe is also available as optional extra. This probe transmits the product's temperature readings wirelessly to a dedicated receiver.



25



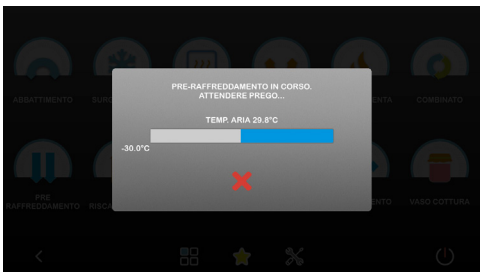

26

# PRE-COOLING

The pre-cooling function allows the chamber to be brought to the set temperature before the operating cycle begins.
Pre-cooling is recommended.
During pre-cooling, the system automatically activates the cooling process until the target temperature is reached. Once the operation is complete, a confirmation message appears and the system is ready for use.

27 To start pre-cooling, touch the relevant icon on the Home screen. A summary screen will appear. To stop the function, touch the ✕ icon.



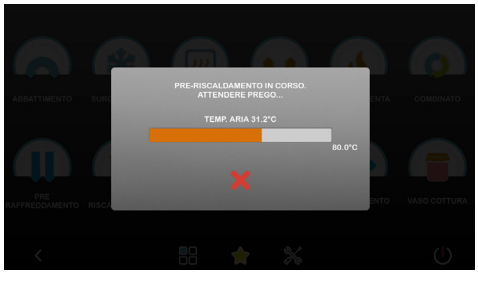

27

# PREHEATING

The preheating function allows the chamber to be brought up to the set temperature before the operating cycle begins.
Preheating is recommended.
During preheating, the system automatically activates the heating process until the target temperature is reached. Once the operation is complete, a confirmation message appears and the system is ready for use.

28 To start preheating, touch the relevant icon on the Home screen. A summary screen will appear. To stop the function, touch the ✕ icon.




28

# START A CYCLE

## Automatic cycle

The system features pre-set operating cycles (recipes) provided by the manufacturer. Automatic cycles require the use of the core probe and cannot be altered by the operator.

29 From the main screen, select a macro-group from the following:

- BLAST CHILLING
- FREEZING
- THAWING

30 Selecting a macro-group takes to the list of available recipe groups.

31 This list will include:

- Factory recipes (pre-set by the manufacturer)
- User recipes (created by the operator)

To start the recipe, touch the relevant icon (e.g. PATISSERIE)

32 A reminder screen will appear, prompting to insert the core probe (if the recipe calls for the use of the probe). For details on how to correctly insert the core probe, see: “How to use the core probe” on page 20.

The following page contains a summary table of the available automatic cycles.

33 A summary screen for the current cycle appears on start-up.

From this screen, it is possible to:

- **stop the cycle** by touching STOP (**1**)
- 34 (**2**) check all the data
- 35 (**3**) view the cycle trend chart

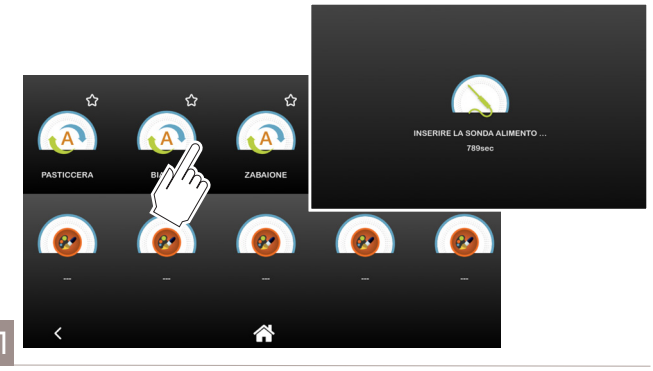
29




30




31



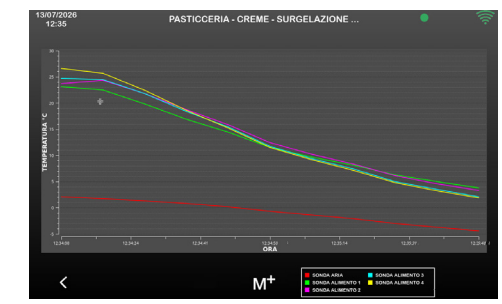

33




34




35



| CATEGORY | FOOD NAME | BLAST CHILLING | FREEZING | THAWING |
|---|---|---|---|---|
| Patisserie | Creams | Patisserie | | |
| | | White | | |
| | | Zabaglione | | |
| | | Chocolate | | |
| | Sponge cake | Filled | Filled | Filled |
| | | Not filled | Not filled | Not filled |
| | Ice-cream | | Fruit | |
| | | | Cream | |
| | | | For display | |
| | | | Time | |
| | | | Probe | |
| | Chocolate | Dark chocolate | | |
| | | Milk chocolate | | |
| | | White chocolate | | |
| | Brioche | Empty | Empty | Empty |
| | | Filled | Filled | Filled |
| | | Leavened | Leavened | Leavened |
| | | Unleavened | Unleavened | Unleavened |
| | Bavarian | Pudding | Pudding | Pudding |
| | | Panna cotta | Panna cotta | Panna cotta |
| | | Böunet | Böunet | Böunet |
| | Puff pastry | Pastry only | Pastry only | Pastry only |
| | | With cream | With cream | With cream |
| | | Leavened | Leavened | Leavened |
| | | Unleavened | Unleavened | Unleavened |
| | Semifreddo | | Single portion | Single portion |
| | | | Cake | Cake |
| | | | Fruit | Fruit |
| | | | Cream | Cream |
| | Shortcrust pastry | Uncooked dough | Uncooked dough | Uncooked dough |
| | | With fruit | With fruit | With fruit |
| | | With jam | With jam | With jam |
| | | Plain cakes | Plain cakes | Plain cakes |
| Bread-making | Crostini | Stuffed | Stuffed | Stuffed |
| | | Plain | Plain | Plain |
| | Biscuits | Stuffed | Stuffed | Stuffed |
| | | Plain | Plain | Plain |
| | Desserts | Oven | Oven | Oven |
| | | With fruit | With fruit | With fruit |
| | | Plain cakes | Plain cakes | Plain cakes |
| | Special flours | Wholemeal | Wholemeal | Wholemeal |
| | | Spelt | Spelt | Spelt |
| | | Kamut | Kamut | Kamut |
| | Standard bread | Raw | Raw | Raw |
| | | Pre-baked | Pre-baked | Pre-baked |
| | Focaccia | Pastry only | Pastry only | Pastry only |
| | | Stuffed | Stuffed | Stuffed |
| | | Thick | Thick | Thick |
| | | Thin | Thin | Thin |
| | Pizza | Pastry only | Pastry only | Pastry only |
| | | Stuffed | Stuffed | Stuffed |
| | | Thick | Thick | Thick |
| | | Thin | Thin | Thin |
| | Breadsticks | Raw | Raw | Raw |
| | Stuffed bread | Raw | Raw | Raw |
| | | Pre-baked | Pre-baked | Pre-baked |
| Gastronomy | Bread | Large | Large | Large |
| | | Small | Small | Small |
| | Fruit | Whole | Whole | Whole |
| | | Chopped | Chopped | Chopped |
| | Vegetables | Gratin | Gratin | Gratin |
| | | Raw | Raw | Raw |
| | Desserts | Oven | Oven | Oven |
| | | With fruit | With fruit | With fruit |
| | | Mousses | Mousses | Mousses |
| | Meat | Fatty | Fatty | Fatty |
| | | Lean | Lean | Lean |
| | | Roast | Roast | Roast |
| | | Stew | Stew | Stew |
| | Fish | Not scaled | Not scaled | Not scaled |
| | | Scaled | Scaled | Scaled |
| | | Fat | Fat | Fat |
| | | Lean | Lean | Lean |
| | Pasta | Filled | Filled | Filled |
| | | Dry | Dry | Dry |
| | Gratin dishes | First courses | First courses | First courses |
| | | Eggs | Eggs | Eggs |
| | Creams | Soups | Soups | Soups |
| | | Purée | Purée | Purée |
| | | Sauces | Sauces | Sauces |

# Manual/custom cycle

The manual cycle allows to start a process without using a pre-set program.

To access the manual cycle, from the **HOME** screen:

- select the desired group 36
- touch the **MANUAL** icon 37

38 A screen appears, on which the operator can set the main operating parameters according to the requirements of the process.

The cycle can be set to two modes:

- timed
- with a core probe

To switch between modes, simply touch the relevant icon. Each time a selection is made, the operating mode is automatically updated according to the chosen setting.

The adjustable parameters vary depending on the macro-group selected (e.g. blast chilling, freezing, etc.).

To change a setting, touch the relevant option.

- if the parameter cannot be changed, the system takes no action
- if the parameter can be changed, the item is highlighted with a blue box (**1**); enter the desired value using the numeric keypad (**2**)

After entering it, the **value must be confirmed** (**3**).
If incorrect values are entered, an error message will appear.

After setting all the desired values, the user can:

- 39 assign an image
- 40 assign a name
- 41 **save** the recipe
- start the cycle with or without saving (in both cases, the cycle is run using the parameters set by the operator).

36




37




38




39




40




41



42 To start the cycle, touch START.

43 If the cycle has been set with core probe, a reminder screen will appear prompting to insert the core probe (if the recipe requires the use of the probe).
For information on how to correctly insert the core probe, see “How to use the core probe” on page 20.

A summary screen for the current cycle appears on start-up.

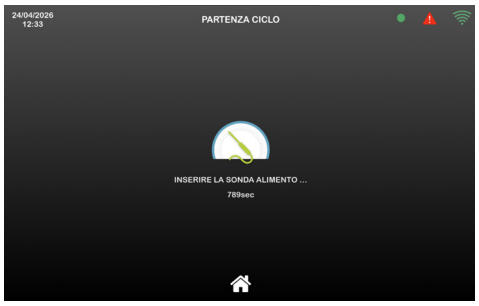
From this screen, it is possible to:

- 44 **stop the cycle** by touching STOP (**1**)
- 45 (**2**) check all the data 46
- 45 (**3**) view the cycle trend chart 47

42




43




44



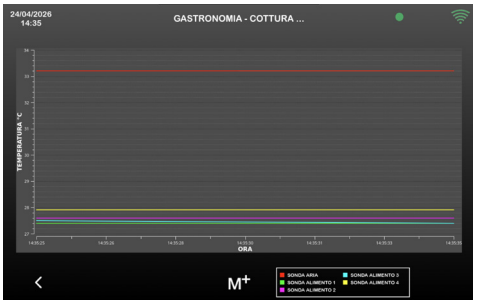

45




46




47



# MULTI-TRAY

48 From the cycle trend chart screen, it is possible to access the M+ Multi-tray section.

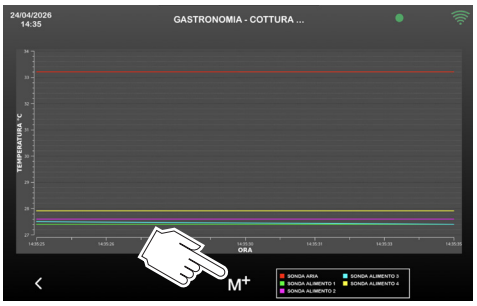
49 This function allows to set up to 15 **independent timers**.

To set a timer:

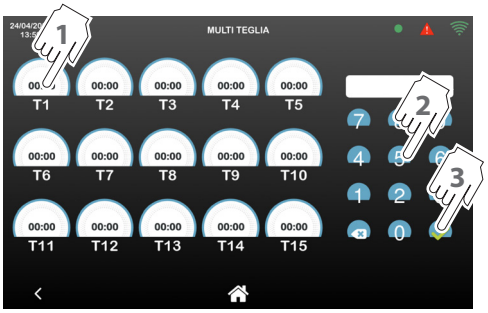
- touch the relevant icon (**1**)
- enter the desired time using the keypad (**2**)
- confirm the setting (**3**)

50 When the timer expires, a reminder message is displayed.

The message indicates that the tray is ready.




48




49




50

# COMBINED

51 The “Combined” function allows to create a recipe consisting of several consecutive phases.

Example of a combined cycle:
defrosting → slow cooking → blast chilling

It is possible to set up to 6 phases, each with its own parameters.




51

## Setting the phases

52 To set the first phase:

- select the phase
- select the phase type (e.g. defrosting)
- select the desired recipe

To set the parameters for each phase, follow the instructions in the **Manual cycle** section – see page **24**.




52

53 It is possible to set a **cycle end time**.
To do this:

- press the “Cycle end time” button (**1**)
- enter the desired date and time (**2**)
- confirm (**3**)

The system will automatically manage the phases to ensure that the set timetable is adhered to.



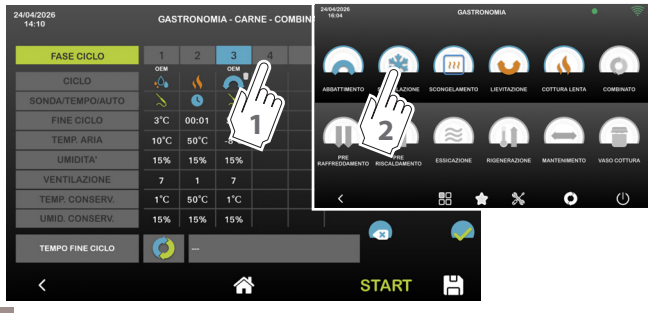

53

## Adding phases

54 To add a phase:

- select the next phase (**1**)
- select the phase type (e.g. freezing) (**2**)
- select the desired recipe

It is possible to change the settings of each phase at any time. To change the phases, follow the instructions in the **Manual cycle** section; see page **24**.

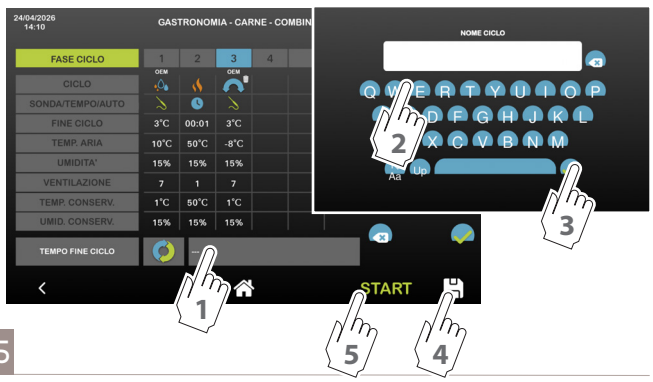



54

## Saving and start

55 Once all the phases have been set, it is possible to:

- assign a name (**1-2-3**)
- **save** the recipe (**4**)
- start the cycle with or without saving (**5**). In both cases, the cycle is completed using the parameters set by the operator.




55

# FAVOURITES

The Favourites section gives quick access to the most used recipes.
The operator can customise this section by adding frequently used recipes, to save time when selecting them.
It is possible to include up to 12 recipes.

56 The Favourites section can be accessed from the Home screen.

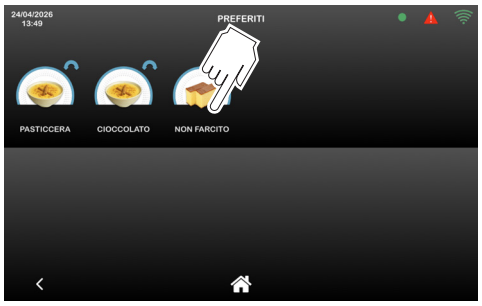



56

57 In this section, it is possible to enter:

- manufacturer's recipes
- recipes saved by the user

To start a recipe from the Favourites section, touch the relevant icon




57

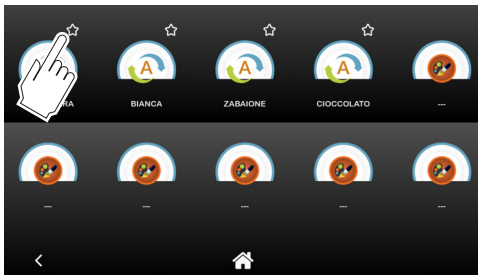
## Adding recipes to the Favourites section

58 To add a recipe to your Favourites:

- find the desired recipe
- touch the star icon

The coloured icon indicates that the recipe has been added to your Favourites.

If the icon is blank, the recipe is not saved to your Favourites.




58

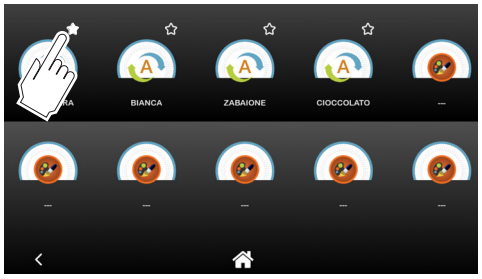
## Removing a recipe from your Favourites

59 To remove a recipe from your Favourites:

- find the recipe
- touch the star icon until it becomes blank

The coloured icon indicates that the recipe has been added to your Favourites.

If the icon is blank, the recipe is not saved to your Favourites.




59

# MAINTENANCE

## Cleaning the external module

Clean using a damp cloth and a solution of water and bicarbonate of soda or neutral detergents.
Dry with a soft cloth.

## Cleaning the Display

Use a soft, clean cloth, free from dust and residues, lightly dampened with soapy water or water containing alcohol (max 10%). Do not use:

- harsh detergents
- dry or dirty clothes

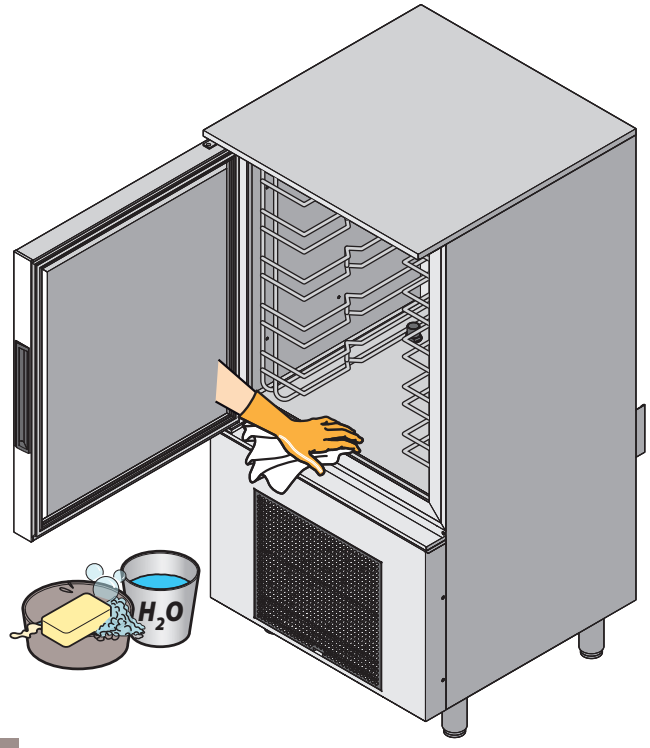
Dry with a soft, clean cloth.

## Cleaning the internal compartment

Remove:

- trays
- grids
- guides

Clean all surfaces with a damp cloth and a solution of water and bicarbonate of soda or neutral cleaning products.
Dry with a soft cloth.




60

## Cleaning the needle probe

After each use:

- clean the probe with a damp sponge
- use a solution of water and bicarbonate of soda

## Cleaning the condenser

To ensure correct operation, keep the condenser clean to allow air to circulate freely. Clean at least every 120 days.
Procedure:

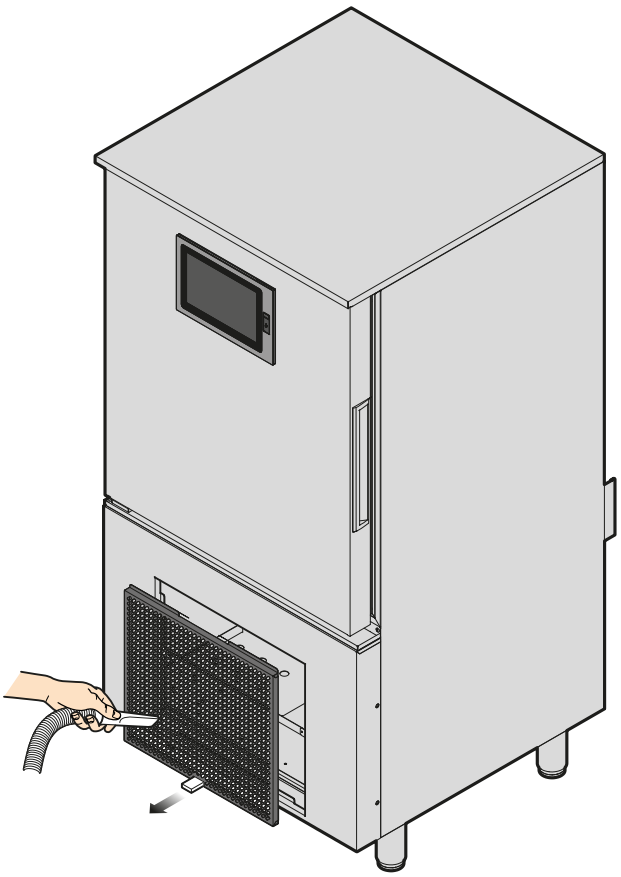
- remove any fastenings securing the filter
- clean the filter with water
- clean the condenser with a soft bristle brush

Alternatively:

- use a vacuum cleaner to prevent dust from being released into the room
- remove greasy residues with a brush dipped in alcohol.

## Cleaning the door seal

Use a soft cloth soaked in warm soapy water. Do not use ALCOHOL.



61

## Extraordinary maintenance

Extraordinary maintenance, such as the replacement of a faulty component, must be carried out exclusively by qualified personnel authorised by the manufacturer. The Manufacturer accepts no liability and the warranty will be void if the user carries out extraordinary maintenance themselves.

## Downtime

During periods of inactivity, disconnect the power supply. Protect the external steel parts of the equipment by wiping them with a soft cloth soaked in Vaseline oil. Leave the door ajar in order to ensure proper air exchange. Upon recovery, before use:

- thoroughly clean the equipment and accessories;
- reconnect the equipment to the power supply;
- check the equipment.

## Maintenance frequency

The person responsible for the equipment is required to check and adhere to the maintenance schedule set out in the table below, contacting an Authorised Technical Service Centre for its execution.

| ACTIVITIES | FREQUENCY | | | | | | PROCESSOR | |
|---|---|---|---|---|---|---|---|---|
| | As needed | Monthly | Six monthly | Annual | Maintenance | Check | User | Service centre |
| Cleaning of interior surfaces | ◇ | | | | | | ◆ | |
| Cleaning of accessible internal parts | | | ◇ | | | | | ◆ |
| Seal integrity check | | | ◇ | | | | | ◆ |
| Check of power cables, plugs and sockets | | | | ◇ | | | | ◆ |
| Condenser unit filter cleaning (if fitted) | | | | | ◇ | | | ◆ |
| Condenser cleaning | | | | | ◇ | | | ◆ |
| Integrity check on refrigeration system pipework | | | | ◇ | | | | ◆ |
| Inspection of cables and internal power connections | | | | ◇ | | | | ◆ |
| Replacement of bulbs/LEDs (if fitted) | | | | ◊ | | | | ◆ |
| Replacement of the control panel | | | | | ◇ | | | ◆ |
| Replacement of power cables, plugs and sockets | | | | | ◇ | | | ◆ |
| Display cleaning | ◇ | | | | | | ◆ | |
| Needle probe cleaning | ◇ | | | | | | ◆ | |
| Door seal cleaning | ◇ | | | | | | ◆ | |

# END OF LIFE DISPOSAL

Pursuant to Article 13 of Legislative Decree No. 49 of 2014 “Implementation of Directive 2012/19/EU on waste electrical and electronic equipment (WEEE)”

The barred bin specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it must not be treated as other waste but must be disposed of separately. All the equipment has been made



with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Make the equipment unusable for disposal by removing the power cable and any compartment or cavity closing device (where present). It is necessary to pay attention to the management of this product at its end of life by reducing negative impacts on the environment and improving the efficiency of use of resources, applying the principles of “polluter pays”, prevention, preparation for reuse, recycling and recovery. Please note that the abusive or incorrect disposal of the product entails the application of the penalties provided for by the current legislation.

## Information on disposal in Italy

Waste electrical and electronic equipment (WEEE) must not be disposed of as municipal waste and must be collected separately;
For its disposal, please use the public or private collection facilities provided for under local legislation. At the end of its life, it is also possible to return the equipment to the retailer when purchasing new similar equipment.

## Information on disposal in European Union countries

The EU WEEE equipment directive has been transposed differently by each country, therefore if you want to dispose of this equipment we suggest you contact the local authorities or the dealer to ask for the correct method of disposal.

# HELP

The equipment is designed to ensure reliability and robustness.
However, operational faults may occur.

In such cases, please contact an Authorised Service Centre.

## Preliminary checks

Before contacting customer support:

- refer to the diagnostic table on the following page
- read the warranty terms and conditions carefully
- obtain the equipment identification details
- locate the purchase invoice

⚠ Do not attempt to repair the equipment yourself. Unauthorised interventions may cause harm to people, animals or property. Unauthorised interventions will invalidate the warranty. Always contact an Authorised Service Centre and only use genuine spare parts.

**MANUFACTURER**: AFINOX S.r.l.
**MACHINE**: INFINITY X blast chiller

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# ALARM TABLE

In the event of a fault, the system triggers an audible alarm (buzzer).

To silence the buzzer:
- press the button at the top right of the screen
- access the alarm description screen

To clear the alarm:
- exit the current procedures
- switch the display to STAND-BY

The alarm remains active until its cause is resolved.

| STATE | DISPLAY MESSAGE | POSSIBLE CAUSE | OPERATOR INTERVENTION |
|---|---|---|---|
| red triangle | maintenance alarm | The maximum maintenance/ cleaning interval has elapsed | Clean the condenser. Call a qualified technician to carry out a general inspection of the equipment |
| Red triangle and equipment lock | High condensation warning | High ambient temperature | Ventilate the room, clean the condenser and do not obstruct the air intakes. If the problem persists, contact a qualified technician |
| | | Clogged / dirty condenser | |
| Red triangle | Low evaporation alarm | Ice on the evaporator | Run an additional defrosting cycle |
| Red triangle | Defrosting time alarm | Ice on the evaporator; check the ventilation of the evaporator | Run an additional defrosting cycle or leave the equipment on standby for 12 hours with the door open. If the problem persists, contact a qualified technician |
| Red triangle | Open door 1 alarm | The maximum door opening time has been exceeded. | Close the door. If the problem persists, contact a qualified technician |
| Red triangle and equipment lock | Power supply alarm | Check the mains voltage. | Call a qualified technician |
| Red triangle | Conservation alert | The temporary conservation period is about to end. | Remove the product from the blast chiller and stop the cycle |
| | Low temperature alarm | HACCP warning: the air temperature is too low compared to the set point. | Switch the machine off and then on again. If the problem persists, please contact a specialist technician |
| | High temperature alarm | HACCP warning: the air temperature is too high compared to the set point. | Switch the equipment off, switch it back on and run a defrosting cycle. If the problem persists, contact a qualified technician. |
| | Air probe alarm (S1) | Damaged or broken cell probe | Call a qualified technician |
| | Evaporator probe alarm (S2) | Damaged or broken evaporator probe | Call a qualified technician |
| | Condenser probe alarm (S3) | Damaged or broken condenser probe | Call a qualified technician |

| | | | |
|---|---|---|---|
| Red triangle and equipment lock | Overheating probe alarm (SAUX) | Damaged or broken overheating probe | Call a qualified technician |
| Red triangle | Food probe alarm (PT1) | Damaged or broken food probe | Call a qualified technician |
| | Food probe alarm (PT2) | Damaged or broken food probe | Call a qualified technician |
| | Food probe alarm (PT3) | Damaged or broken food probe | Call a qualified technician |
| | Food probe alarm (PT4) | Damaged or broken food probe | Call a qualified technician |
| | Pressure probe alarm (RH%) | Damaged or broken pressure probe | Call a qualified technician |
| | Black-out alarm | No power supply during the cycle | Restore the mains power supply to the machine. |
| | Blackout alarm ended | Warning that a power failure has occurred during the cycle | - |
| | Circuit breaker alarm | - | Call a qualified technician |
| | Kriwan alarm (for 1Hundred it indicates a water drain pump alarm) | - | Call a qualified technician |
| | High pressure alarm | Room temperature too high! | Clean the condenser. If the problem persists, contact a qualified technician |
| | Low pressure alarm | - | Call a qualified technician |



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