

MANUALE DI USO E MANUTENZIONE
USER AND MAINTENANCE HANDBOOK
BEDIENUNGS UND WARTUNGSANLEITUNGEN
NOTICE D'UTILISATION ET D'ENTRETIEN
MANUAL DE USO Y MANTENIMIENTO
GEbruIKS- EN ONDERHOUDSHANDLEIDING
РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ И УХОДУ

Symbols



Important warnings and information for the use and safety of the appliance.



Important warnings and information for the use and safety of the appliance.



Fire hazard. Pay attention to flammable materials.

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in the European Union and other European countries with separate collection system)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material sources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

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1- User warnings

General information

Our appliances are designed and optimised in order to obtain high performance. This appliance must not be used by people with limited physical, mental or sensory abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.

Operating condition



Do not store pressurised spray bottles bearing the wording “flammable”. Risk of explosion!



Keep the ventilation openings in the casing of the appliance or in the built-in structure free of obstructions.



Do not use electrical appliances inside the compartments for storing the frozen food of the appliance, if these are not of the type recommended by the manufacturer.



If the power cable is damaged, disconnect the appliance from the power supply, contact the technical assistance service for replacement with a model approved by the manufacturer.

- The appliance must only be used within the temperature range specified by the manufacturer. To identify the correct operating range, read the information on the CE nameplate on the appliance. Read this booklet carefully before using and maintaining the appliance and keep it for any further future consultation by the various operators. If some parts are not understood, contact the Manufacturer.
- This manual is an integral part of the machine and must therefore be stored properly by the purchaser and kept in a handy place near the machine.
- In case of transfer of the appliance, provide the new user with this booklet.
- Use, cleaning and maintenance other than those indicated in this booklet are considered improper and may cause damage, injury or fatal accidents, void the warranty and relieve the Manufacturer of all liability.
- Before carrying out any maintenance or cleaning, disconnect the appliance by switching it off and removing the plug from the socket. Warning: remove the plug by holding its body and do not pull it by the cord.
- Installation, extraordinary maintenance and repairs must be performed by specialised technicians.
- Technical service: contact your dealer providing the model and serial number shown on the rating plate.
- Product Changes: Coldline reserves the right to make changes to the appearance or specifications its products without notice.

2 - Technical data

Reading the appliance nameplate

The appliance complies with European directives as shown in detail in the attached EC certificate of conformity.

The data are featured on the CE plate inside the appliance.

In airborne noise emissions, the A-weighted sound pressure level is less than 70 dB (A).

1		4		2		5		3		6	
				made in Italy		Trays		5			
Matricola / Serial n°		Modello / Model									
072411949		W5U									
Voltage		220-240V		Frequency		50 Hz		Curr.		4,7 A	
Abs. Power		826,4 W		H.E. Power				Clima Class		5 IP 24	
Cool. Cap.		1349 W		Refrigerant		R290		Qty		150g	
Blast chilling yield (Kg)				Blast freezing yield (Kg)						0	
2014/35/UE		2014/30/UE				Ins. HFO-1233zd					
EAC		Barcode		Warning symbol		CE					
		SN_072411949									
7		9		10		8		11			

- 1 - Serial number
- 2 - Model
- 3 - Room operating temperature / Number of loading levels
- 4 - Voltage
- 5 - Power frequency
- 6 - Electrical absorption
- 7 - Electrical power absorption
- 8 - Climate Class
- 9 - Cooling capacity*
- 10 - Type of refrigerant used
- 11 - Amount of refrigerant used

Appliance for storage and retarder proving

*Evap. T. -10°C / Cond. T. +55°C for series M

*Evap. T. -30°C / Cond. T. +55°C for series T

Blast chiller

*Evap. T. -10°C / Cond. T. +45°C for series R452a

*Evap. T. -10°C / Cond. T. +40°C for series R290



If assistance is needed, it is necessary to communicate the serial number of the appliance shown on the plate.

3 - Installation

Introduction

The appliance must be used just for the purpose it was specifically designed for, i.e. for storing food within the temperature range stated by the manufacturer. Understand that any other use shall be considered improper.



The Manufacturer declines all responsibility in the event of improper use of the appliance. Installation must be carried out by specialized technical personnel only.

Handling

Handle the packed appliance using a forklift or a hand pallet truck, with fork length equal to the length of the pallet and an adequate load capacity for the weight of the unit.

Removing the packing

Depending on the type of packaging, pull the cardboard up or remove the planks of the wooden cage with a screwdriver. Use protective gloves to avoid contact with splinters of wood. Do not release the packaging to the environment and dispose of it as required by local regulations.

Integrity

Check all parts of the appliance for damage and that the standard-issue accessories provided inside are as expected.

Positioning

Carry the appliance on its pallet using the relevant truck and move it to the installation site. During positioning, tilt the appliance only if strictly necessary making sure the tilt angle does not exceed 60°. Remove the 4 screws that hold the body anchored to the pallet, screw the 4 feet releasing one corner at a time from the pallet.

Levelling

Move the appliance into its final position and adjust the screw-type feet until the unit is perfectly level.

Cleaning

Remove the PVC film covering the inside and outside of the appliance. Clean the compartment inside using a sponge damp with lukewarm water.

Approved cleaning substances are only those specified in this document. Other chemical solutions or cleaning agents are not permitted and may not be used to treat heat exchangers. Substances/cleaners other than those approved may cause/increase corrosion, which may invalidate the warranty.



To clean the touch screen glass, use a soft, slightly damp cloth to avoid infiltrations. Avoid spraying detergent or water directly on the touch screen glass.



It is recommended to clean and sanitise all internal components intended for direct food contact (containers, grids, core probe, etc.).

Connecting the humidifier to the water supply

With devices equipped with a humidification system (Vision and Levtronic), a filtering system for the supply water of the humidifier is provided, consisting of a head and a replaceable filter cartridge.

The filter head is provided with a pipe connecting it to the water mains. Once connected to the latter, the filter should be operated, after being rinsed following the instructions given in the manual supplied with the filter itself.

Filter life depends on the amount and characteristics of the treated water; in any case, it cannot be longer than one year. Using a worn filter can result in problems with the supply of water to the humidification system, causing the latter to fail. Failure to use the filter can cause malfunctions in the humidification system due to clogging of the valves and/or the sensor that regulates their operation.

The supplied filter kit includes two 1.9 m hoses and a Brita filter. The two pipes supplied, on one side have a 3/4 "female connection which will connect to the tap and the humidifier water inlet, on the other side there is a 3/8" female connection. A 3/4 "male connection is required.



The unit must be connected to the water network with a temperature below 30°C. Higher temperatures damage the water filtering system.



The inlet water pressure of the humidifier must be between 0.5 bar and 6 bar. Install a shut-off valve upstream of the system (to be able to cut off the water supply). Install a mechanical filter (60µS) to trap any solid impurities.



Use demineralised water: when using tap water, the salts that build up over time will gradually foul the humidifying system and adversely affect its operation. If water hardness levels exceed 15°f it is necessary to install a softener.



The manufacturer will not be held responsible for any malfunction or damage to the humidifying system arising out of the failure to comply with these instructions.

Working condition

Make sure the room in which the appliance is installed meets the following conditions:

- Ambient temperature not lower than 5°C and not higher than the conditions relating to the Climate Class indicated on the plate.

Climate Class	Temperature and relative humidity (RH)
3	25°C - 60% RH
4	30°C - 55% RH
5	50°C - 40% RH

- Positioning away from sources of heat and in a well ventilated area.
- Leave at least 30 mm of space between the back of the cabinet and the wall.
- In the cabinets, leave at least 300 mm of space from the ceiling and do not place boxes or trays on the technical compartment, and do not set the cabinets inside niches. Incorrect evacuation of the condenser heat can cause serious malfunctions and significantly increase the consumption of the appliances.
- In case of multiple side-by-side cabinets, leave at least 10 mm of space between one cabinet and the other.
- Comply with the maximum upper load limit indicated by the sticker (cabinets) to allow proper circulation of cooling air.
- In blast chillers, leave at least 100 mm at the rear in order to properly dissipate the heat produced.

Putting into operation

Before connecting to the power mains, make sure:

- Voltage and frequency are in conformity with the working conditions featured on the CE plate inside the appliance: maximum tolerance is $\pm 10\%$ of the rated value.
- The power supply circuit meets regulations in force.
- The electrical system is fitted with a residual current circuit breaker (automatic cutout).

If the appliance is going to be switched off for a length of time, it is best to disconnect its power cord.



Earthing is mandatory. The manufacturer cannot be held responsible for damage or injury resulting from failure to earth the appliance or inefficient earthing thereof, incorrect installation, tampering, poor maintenance and incompetent use, or resulting from failure to comply with electrical safety standards in force in the country where the appliance is used.



For connection to the network, provide a device that ensures complete disconnection in the conditions of overvoltage category III, in accordance with the installation rules.



Blast chillers with 400V three-phase power supply: ensure that the direction of rotation of the fans is correct with the fans sucking.



Blast chiller: when using for the first time, the drain must be filled under the evaporator. During the cycles it is necessary to plug the condensate drain of the chamber.

4 - Control panel

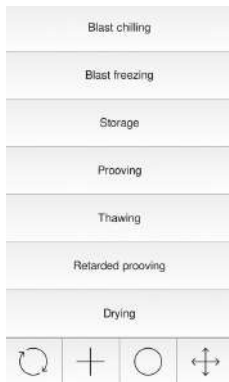
The appliance is equipped with a touch-screen interface operated by briefly tapping with a finger. The touch-screen allows you to manage the appliance, start it, modify programs, access the operating parameters and diagnose any malfunctions.

Depending on the model, the device is equipped with a 7" or 4.3" touch screen with a main menu that also depends on the machining cycles and functions available for the model.

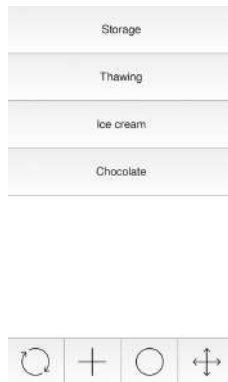


To clean the touch screen glass, use a soft, slightly damp cloth to avoid infiltrations. Avoid spraying detergent or water directly on the touch screen glass.

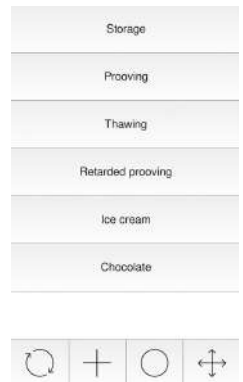
Touch screen 7"



Vision blast chiller



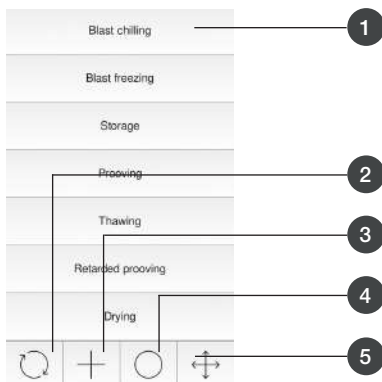
Vision storage unit



Vision retarder prover

In the main menu all the categories containing the treatment programs are listed.

In the bottom row there are a series of keys to access other utility functions and settings management.



1 - CONTROL BUTTONS

To enable the associated function

2 - MANUAL CYCLE BUTTON

To start a continuous cycle with fixed setpoints

3 - UTILITY BUTTONS

To open the utility menu

4 - SETTING BUTTON

To open the settings menu

5 - LAYOUT BUTTON

To change the main screen layout

Touch screen 4,3"

Blast chilling
Blast freezing
Proofing
Retarded proofing

Modi

Proofing
Retarded proofing
Storage
Utility

Levtronic

Storage
Thawing
Sanitisation
Utility

Thaw.Pro

In the main menu all the categories containing the treatment programs are listed. As you scroll down the menu, the last two lines at the bottom contain the buttons for accessing the utility and settings management functions. The continuous cycle function is included in the main menu choices under MANUAL CYCLE.

Warm holding
Anisakis decontamination
Utility
Settings

1

1 - CONTROL BUTTONS

To enable the associated function

3

2 - MANUAL CYCLE BUTTON

To start a continuous cycle with fixed setpoints

4

3 - UTILITY BUTTONS

To open the utility menu

2

4 - SETTING BUTTON

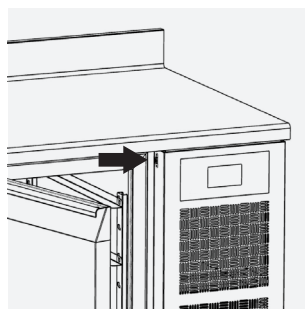
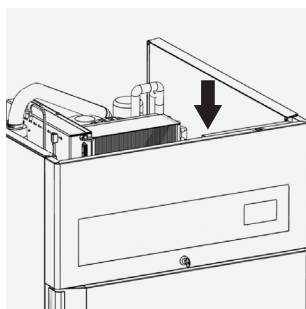
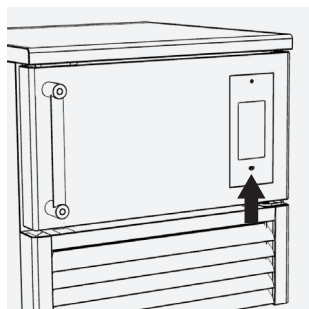
To open the settings menu

Manual cycle
Thawing
Chocolate
Drying

USB port

All devices are equipped with a USB socket that allows data to be downloaded using a USB stick. This USB socket is positioned depending on the type of device:

- under the touch screen when the latter is inserted in the door;
- on the edge of the protective casing of the touch screen of the cabinet;
- on the side edge of the carter of the table housing the touch screen.



Ignition and startup



Connect the appliance to the mains. The display shows the system loading waiting image. The initial start-up takes about 2 minutes during which time the system loads the program and runs a self-test. The first time you start the unit up, you will be prompted to set the language, date, time and time zone. The appliance is equipped with a Wi-Fi connection which allows connection to the Cosmo system, software updating and remote control of the device via the App. Download the application by scanning the QR code.



Play Store



Apple Store

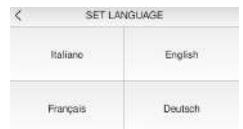
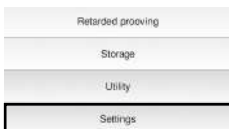
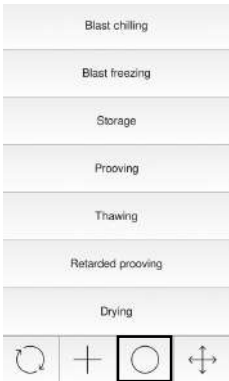
Setting the language

The first time you turn on your appliance you are prompted to select a language.

After touching the screen the save page will be displayed for 2 seconds.

After 5 minutes of inactivity the screen switches to energy-saving mode, showing the date and time. You can make your selection again by simply tapping on the screen.

To change your language, select from the main menu SETTINGS > LANGUAGE



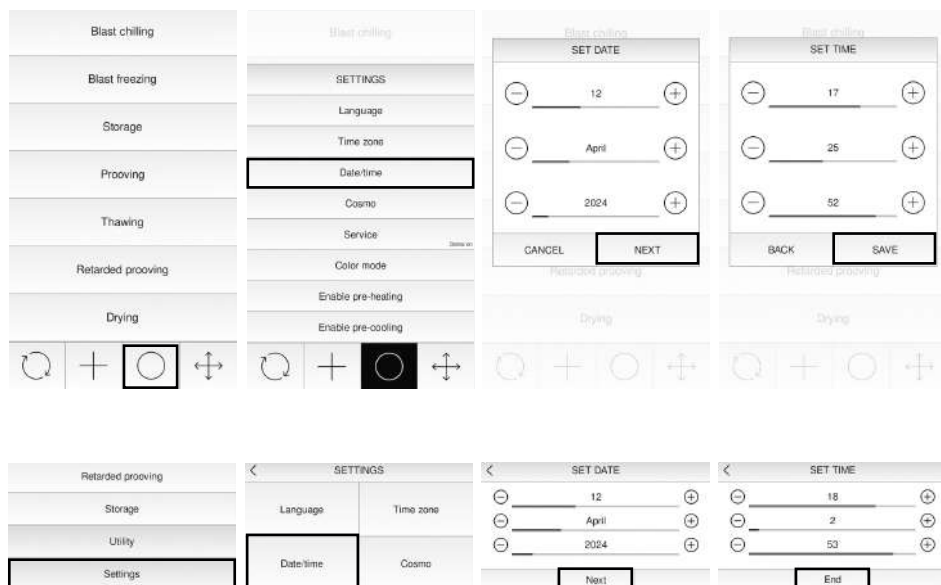
Setting date and time

If connected to Cosmo the device will synchronize the date and time completely automatically. If it is not possible to connect to Cosmo, you can set the date and time manually.

To manually set the date and time, access the SETTINGS menu and select DATE/TIME

Set the date using the and keys **+** and **-**, then select NEXT and set the time in the same way.

Touching the SAVE button saves the data.



Setting time zone

By connecting the appliance to Cosmo it will automatically synchronize with the correct time. It is necessary to set the correct time zone by selecting the geographical area to which it belongs. This will allow the automatic updating of summer time.

Cosmo activation

Cosmo is the innovative wi-fi technology that allows you to monitor the appliance from your smartphone. To connect to the COSMO network, go to SETTINGS > COSMO.

A screen will appear with the following keys:

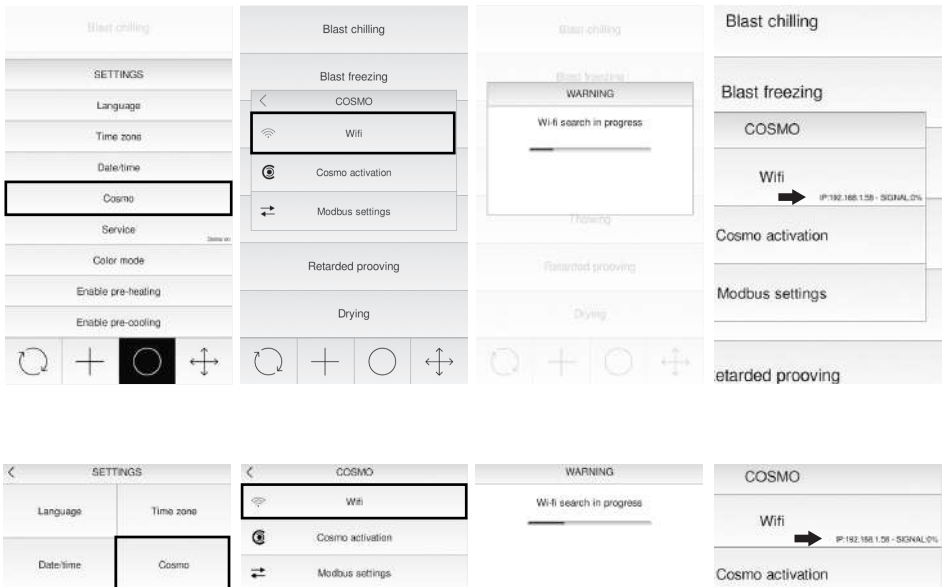
- WIFI
- COSMO ACTIVATION
- MODBUS CONFIGURATION

By pressing on WIFI the system will start searching for the available WIFI networks.

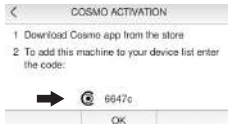
When the WIFI network search is complete, select the network you wish to connect to and enter the password required.

Returning to the WIFI screen, a symbol will appear next to the network you are connected to.

To confirm that the procedure was successful, the IP address of the network to which the device is connected will appear on the WIFI button on the bottom right.



Then press on COSMO ACTIVATION. A code will be generated.



From your smartphone or tablet, download the app from Playstore or AppStore and register with your data.

Credentials will be generated with which you can log in.

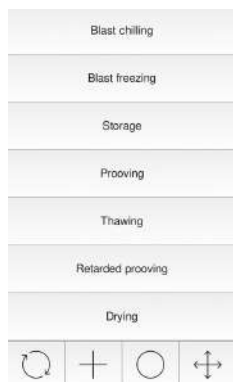
Access the app, log in and insert the appliance by setting a name of your choice and the code generated with COSMO ACTIVATION.

At this point you will see the connected device appear with its operating parameters. It will then be possible to remotely view its status, receive notifications of any faults, view and download HACCP data and program and send from your device the work cycles to be performed by the appliance (Scheduler). The connection to COSMO makes sure that the software is always kept up to date.

5 - Main menu

Each appliance model has specific functions, some of which are common in the various models. The operating logic of the programme remains the same regardless of the type of appliance in which the function is present.

Vision blast chiller menu



BLAST CHILLING: Quickly cools the food core to +3°C, stops bacterial proliferation, increases shelf life by up to 70% while maintaining quality. Blast chilling programs are programmable on 3 phases with temperature, time and ventilation management; the storage temperature at the end of the cycle can also be managed.

BLAST FREEZING: Rapidly freezes food to -18°C down to its core, favouring liquid micro-crystallization. Fibres, flavour and structure remain unchanged.

The blast chilling programs are programmable on 3 phases with temperature, time and ventilation management, and the storage temperature at the end of the cycle can also be managed.

STORAGE: Starts a storing cycle.

PROOVING AND RETARDED PROOVING: Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In all phases, if the temperature is above 4°C, it is possible to actively adjust the humidity.

THAWING: Safely defrosts the food frozen.

Careful temperature and moisture management prevents proliferation of the bacterial load.

DRYING: Dehydrates fruit, vegetables, mushrooms and legumes and makes them available in every season. The program must be started keeping the door open with the appropriate support.

WARM HOLDING: Keeps ready meals, desserts, parfaits and ice cream at serving temperature.

CHOCOLATE: Crystallizes pralines, chocolates and chocolate bars in a few minutes, obtaining perfect clarity and crispness thanks to the ideal temperature and humidity.

SANITISATION: Allows you to start the sanitisation cycle to clean and sanitise the cell.

ANISAKIS DECONTAMINATION: Clean fish intended for raw consumption in order to eliminate parasites such as Anisakis with specific programs with dedicated temperatures and durations (-20°C for at least 24 hours, or at -35°C for 15 hours).

YOGURT: Allows you to make creamy and natural yoghurt with the simple use of good quality milk and live lactic cultures.

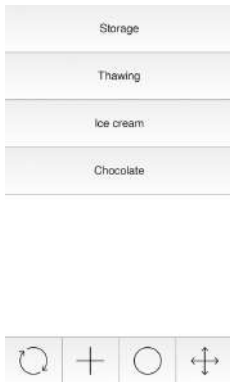
MANUAL CYCLE: Allows you to start a cycle setting the desired temperature, ventilation and humidity (above +4°C). The continuous cycle is useful for all cooling activities not connected to a phase cycle.

Only for Vision NUVÖ

PASTEURIZATION: Eliminates pathogenic microorganisms and most of the vegetative ones present in food and extends shelf life.

SLOW COOKING: It cooks food at low temperature, enhancing its colour, flavour and softness. The addition of steam allows an optimal heat distribution favouring a homogeneous result. Once cooked, choose whether to program blast chilling or deep freezing.

Vision storage unit menu



STORAGE: Starts the storing mode.

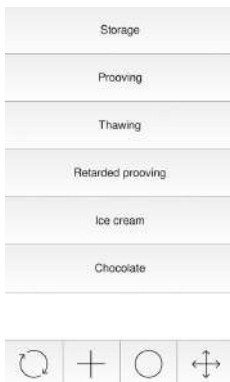
THAWING: Safely defrosts the food frozen. Careful temperature and moisture management prevents proliferation of the bacterial load.

ICE CREAM: Starts the ice cream storing mode. Only for model -30°+15°C.

CHOCOLATE: STARTS THE CHOCOLATE STORING MODE. Crystallisation must be carried out with the blast chiller.

MANUAL CYCLE: allows you to start a cycle setting the desired temperature, ventilation and humidity (above +4°C).

Vision retarder prover menu



STORAGE: Starts the storing mode.

PROOVING AND RETARDED PROOVING: Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In all phases, if the temperature is above 4°C, it is possible to actively adjust the humidity.

THAWING: Safely defrosts the food frozen. Careful temperature and moisture management prevents proliferation of the bacterial load.

ICE CREAM: Starts the ice cream storing mode. Only for model -30°+15°C.

CHOCOLATE: STARTS THE CHOCOLATE STORING MODE. Crystallisation must be carried out with the blast chiller.

MANUAL CYCLE: Allows you to start a cycle setting the desired temperature, ventilation and humidity (above +4°C).

Modi blast chiller menu

Blast chilling
Blast freezing
Prooving
Retarded prooving

Manual cycle
Thawing
Chocolate
Drying

Warm holding
Anisakis decontamination
Utility
Settings

BLAST CHILLING: Quickly cools the food core to +3°C, stops bacterial proliferation, increases shelf life by up to 70% while maintaining quality. Blast chilling programs are programmable on 3 phases with temperature, time and ventilation management; the storage temperature at the end of the cycle can also be managed.

BLAST FREEZING: Rapidly freezes food to -18°C down to its core, favouring liquid micro-crystallization. Fibres, flavour and structure remain unchanged.

The blast chilling programs are programmable on 3 phases with temperature, time and ventilation management, and the storage temperature at the end of the cycle can also be managed.

MANUAL CYCLE:: Allows you to start a cycle setting the desired temperature and ventilation. The continuous cycle is useful for all cooling activities not connected to a phase cycle.

Only for Modi Active:

PROOVING AND RETARDED PROOVING: Perfectly leavens the doughs in immediate mode or at a scheduled time. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In the Modi Active blast chillers there is no humidifier, therefore it is advisable to cover the leavening food with a damp cloth and use the blast chiller at full load, always keeping ventilation values low in order to avoid dehydration of the leavened products.

THAWING: Safely defrosts the food frozen. Careful temperature and moisture management prevents proliferation of the bacterial load.

CHOCOLATE: Crystallizes pralines, chocolates and chocolate bars in a few minutes, obtaining perfect clarity and crispness thanks to the ideal temperature and humidity.

DRYING: Dehydrates fruit, vegetables, mushrooms and legumes and makes them available in every season. The program must be started keeping the door open with the appropriate support.

WARM HOLDING: Keeps ready meals, desserts, parfais and ice cream at serving temperature.

ANISAKIS DECONTAMINATION: Clean fish intended for raw consumption in order to eliminate parasites such as Anisakis with specific programs with dedicated temperatures and durations (-20°C for at least 24 hours, or at -35°C for 15 hours).

Levtronic retarder prover menu

Prooving
Retarded prooving
Storage
Utility

PROOVING AND RETARDED PROOVING: Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In all phases, if the temperature is above 4°C, it is possible to actively adjust the humidity.

STORAGE: Starts the storing mode.

Thaw.Pro thawing cabinet menu

Storage
Thawing
Sanitisation
Utility

STORAGE: Starts the storing mode.

THAWING: Safely defrosts the food frozen.

Careful temperature and moisture management prevents proliferation of the bacterial load.

SANITISATION: Starts an ozone sanitisation cycle.

6 - General indications for use

From the main screen, you can start the appliance's functions, which may differ depending on the model. Numerous recipes are included in these appliances in order to adapt the programs to the food actually inserted. The user can freely modify the programs by creating new ones or he can start and modify the pre-installed programs saving them again with another name..

In many blast chilling and blast freezing programs it is necessary to select the mode from:



- **Core probe:** the program will manage the transition from one phase to another reading the temperature of the core probe. The duration is determined by the achievement of the actual temperature set in the product core.

The programs are divided into three phases which allow you to vary the temperature, ventilation and core temperature of each individual phase; at the end of the cycle, storage at the desired temperature can be activated.

- **Time:** the program will manage the transition from one phase to another after the time set according to the recipe.

Vision only: if Devote™ is active, the appliance will automatically determine the duration of the cycle, in the other cases the cycle will end after the time set in the program, visible from the editor in the bottom RH corner and editable at will.

The programs are divided into three phases that allow you to vary the temperature, ventilation and time of each individual phase; at the end of the cycle, storage at the desired temperature can be activated.

- **Vacuum mode:** in some programs it is possible to activate the SV - Vacuum mode; in SV - Vacuum mode, Vision will work as in time mode, adapting ventilation and duration in order to optimize the use of vacuum-packed food where the presence of the bag constitutes an obstacle to cooling it.



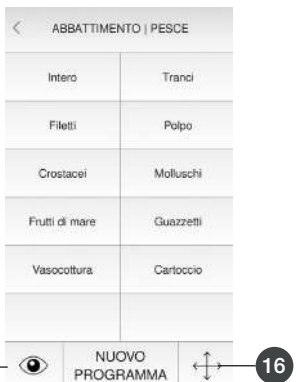
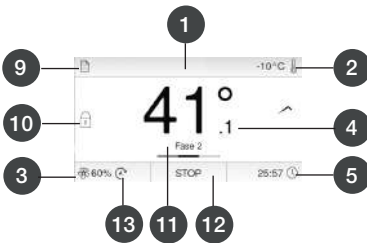
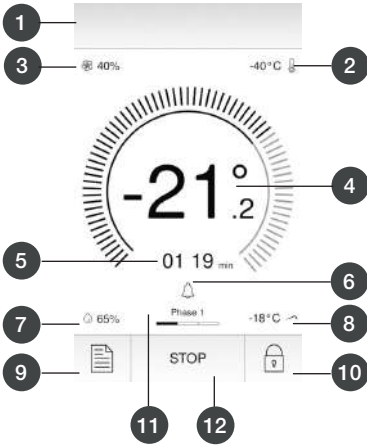
DEVOTE - Dynamic Evolution Temperature (Vision blast chiller only)

All pre-installed by time programs adopt the Devote™ automatic load recognition system which optimizes the appliance times and parameters when hot food is inserted in order to adapt them to the actual type and load of food inserted.

Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline that autonomously recognizes food weight, size and initial temperature.

Devote™ automatically modulates temperature and ventilation to blast chill and freeze in the shortest possible time without using the core probe. Limiting the use of the core probe allows you to speed up the blast chilling and freezing processes, preventing bacterial contamination between different foods

Once a program has been started, the touch screen shows some information and allows some actions.




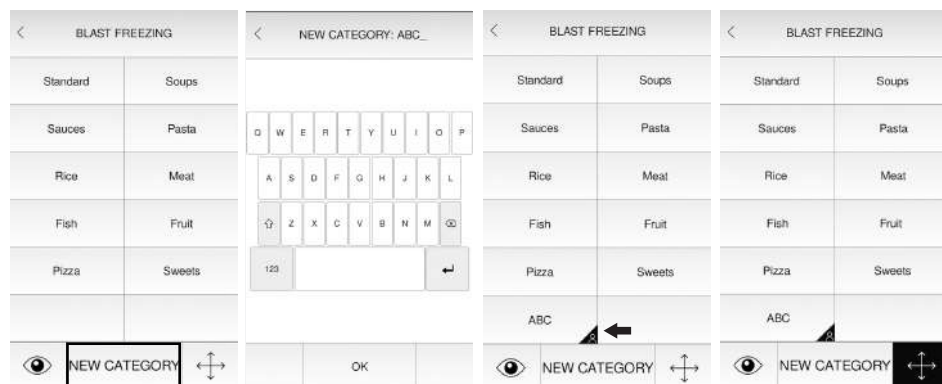
- 1 - Name of the current program
- 2 - Set chamber temperature
- 3 - Set ventilation intensity
- 4 - Temperature read in the chamber / needle probe. By pressing on the value you switch from displaying the chamber temperature to displaying the needle probe temperature.
- 5 - Time remaining in timed cycles / elapsed in core cycles
- 6 - Alert to be activated if it is necessary to set an intermediate process on the food placed inside the appliance:
 - upon reaching a certain core temperature
 - upon reaching a certain temperature in the room
 - after a set time
- 7 - Set humidity / vent chimney opening
- 8 - Set core temperature
- 9 - Program editor to view or edit a running program
- 10 - Screen lock
- 11 - Indication of the current program phase
- 12 - STOP / CANCEL / OK button
- 13 - Automatic management symbol. It will be possible to change the setting only from the program editor.
- 14 - Start a manual defrost cycle.


In automatic cycles and appliances with on-board refrigeration unit, defrosting is automatic. In blast chillers with a remote condensing unit, defrosting must be activated manually and performed with the door open.
- 15 - Hide: once the desired program has been selected, by pressing this symbol, it is possible to hide a pre-installed recipe. To make it reappear, simply repeat the same operation
- 16 - Touching the key activates the MENU REARRANGEMENT mode, which allows you to rearrange the items in the menu at will. During the activation of the rearrangement, the words will be moving




7 - Creating and modifying programs

Creating a new category, moving and viewing (Vision)

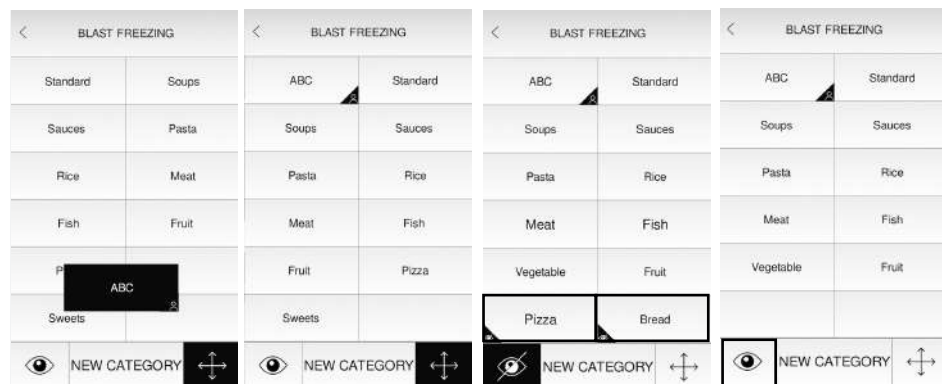
A new category can be created from the category list. You will be asked to enter a name for this category that, once created, will appear on the main page. The symbol  indicates that the category has been created by the user.



By pressing  and then holding the button for the selected category, it is possible to move it to the preferred position on the screen.

It is possible to hide those categories that are not used. Pressing  the button turns the icon into . Then select the categories to be hidden and press .

To reappear and possibly re-enable the hidden categories, simply repeat the procedure.



Creating a new program (Vision)

To create a new program, select the desired function (blast chilling, blast freezing, defrosting, chocolate and drying), the category and the NEW PROGRAM button.

You can choose between creating a probe, time or vacuum-packed program.

Once the type has been selected, the program editor will appear with 3 phases: the first one cannot be deactivated, the other two can be deactivated and the room temperature, ventilation and phase duration or target core temperature can be set, after which the program will move on to the next phase. It is possible to deactivate end of cycle storage, in the absence of which the program ends and the appliance goes into standby, it will therefore be necessary to promptly remove the food from the appliance.



Pressing the SAVE AS key you will be asked to enter the name for this program.



The new program will be automatically inserted in the same category as the starting program.

There is no risk of overwriting factory programmes when performing this procedure.

Al termine della procedura apparirà la schermata con i programmi appena creati.

In each created program there is a small symbol. The  symbol indicates a core probe program, the  symbol indicates a timed program, while the **SV** symbol indicates a vacuum-packed program.

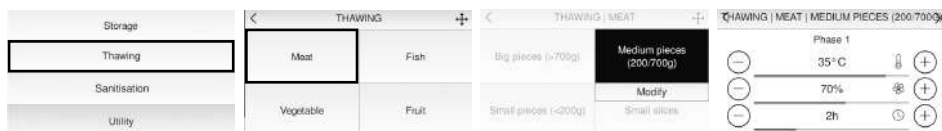
To modify, delete or rename a created program, just hold down the name of the program you want to edit.

Editing an existing program (Vision, Modi, Levtronic, Thaw.Pro)

Programs can be modified. Changing one of the parameters will allow you to save a new program with a name, which will be automatically inserted in the same category as the starting program.

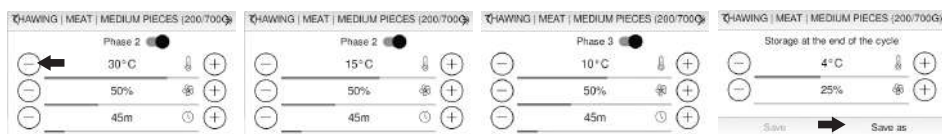
Whenever a modification is made to the program, this can be saved with a new name, thus creating a new recipe or overwriting the previously modified recipe..

By keeping the button of the selected starting program pressed, a drop-down menu appears from which MODIFY must be selected, which gives access to the phases and parameters of the program.



Move between the program phases using the < and > arrows at the top, then change the value of the desired parameter using the + and - keys.

The blast chilling, blast freezing, defrosting programs consist of 3 phases which can be enabled or disabled. The first phase is always active, the phases that can be disabled are characterized by a green switch.



At the end you are prompted to save the program under a new name.

The new program will be automatically inserted in the same category as the starting program.

There is no risk of overwriting factory programmes when performing this procedure.

Al termine della procedura apparirà la schermata con i programmi appena creati.

In each created program there is a small symbol. The  symbol indicates a core probe program, the  symbol indicates a timed program, while the **SV** symbol indicates a vacuum-packed program.

To modify, delete or rename a created program, just hold down the name of the program you want to edit.



Editing a running program (Vision, Modi, Levtronic, Thaw.Pro)



To view the phases of a program and possibly proceed with their modification, you can access them with the running program by pressing the EDITOR key.

8 - Programs

Vision, Modi, Levtronic and Thaw.Pro have numerous automatic programs. These programs are divided into categories, sub-categories and in some cases by weight or size.

Blast chilling and blast freezing (Vision and Modi)

In many blast chilling and deep freezing programs it is required to select the mode between Core Probe, Time or Vacuum.



By pressing on the value you switch from displaying the chamber temperature to displaying the needle probe temperature.

When finished, the appliance enters storage mode according to the setpoint.

Thawing (Vision, Modi Active, Thaw.Pro)

Once you have made your selection, you will be asked to indicate:



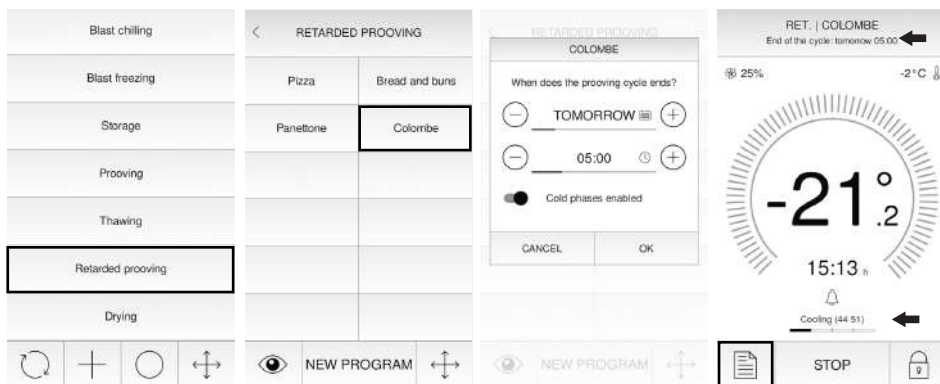
- The load level of the appliance from 20 to 100% affecting the duration of the phases.
- The type of treatment to be performed between SOFT and HARD determines the temperature setpoint of each of the phases.



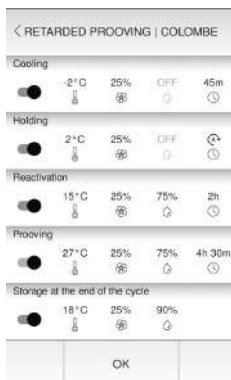
When finished, the appliance enters storage mode according to the setpoint.

Retarded proving (Vision, Modi Active, Levtronic)

Once the selection has been made, you will be prompted to set the end date and time of the end of proving, which will coincide with the start of the end-of-cycle storage phase and will be shown on the touch screen. The phase name is followed by the time remaining at the end of the phase.



The phases of a proof-retarding program are 5 and can be modified through the EDITOR key (the leavening phase and the storing phase at the end of the cycle cannot be disabled):



- 1. **Cooling:** allows you to block the action of the yeasts in order to delay their action. It is possible to manage humidity (Levtronic) only with temperatures exceeding 4 degrees. If the humidity is set to OFF the parameter is not managed, if you want to have a low degree of humidity set 50%, if you want maximum humidification set 95%. The duration of the program depends on the mass of the product to be cooled, the larger the size the longer the cooling phase must be.
- 2. **Holding:** maintains the mass of product to be leavened for an automatic time managed by the program according to the time set as the leavening end. Warning: the lower the storage temperatures, the lower the yeast activity will be, with temperatures that are too low, you risk dehydrating the dough and slowing down the subsequent recovery and leavening phases. Temperatures above 6 degrees, on the other hand, will trigger the leavening and ripening process before the desired time. The correct holding temperature depends on the type of dough.
- 3. **Recovery:** in this phase the product is gradually brought closer to the rising temperature. The recovery phase must be longer the larger the size of the product used.
- 4. **Leavening:** the food is brought to the correct temperature and humidity to promote leavening. Temperature, humidity (Levtronic), ventilation and phase duration can be controlled. It is advisable to leaven at temperatures below 28°-30°C to limit the formation of acetic acid which compromises the flavour and structure of the leavened products.
- 5. **Storing at the end of the cycle:** the last phase allows you to partially lower the temperature of a leavened product in order to limit the excessive rise of the product. Activate this phase if it is not possible to cook or freeze all the product immediately after the leavening phase. Attention: after the leavening phase, the dough has reached the end of the leavening process, therefore it will not be possible to completely stop the yeast action, but only slow it down for a short time.

Tips: humidity and ventilation play a fundamental role in the leavening process.

These two parameters must always be managed simultaneously. If you notice that the product is too dry or tends to dry out and form surface crusts, increase the humidity and/or decrease the ventilation.



In the Modi Active blast chillers there is no humidifier, therefore it is advisable to cover the leavening food with a damp cloth and use the blast chiller at full load, always keeping ventilation values low in order to avoid dehydration of the leavened products.

Excessively mild ventilation could cause an incorrect distribution of temperature and humidity in the cell. It will be necessary to adapt the correct parameters according to each rising mass.

High hydration products tend to dry out much more easily, therefore prefer higher humidity by inserting steam even in the cold phases, on the contrary masses rich in fats and eggs rise correctly even with more limited humidity. It will be better to customize the programs, adapting them to your products.

The temperature of the ingredients used and the end-of-dough temperature actively influence the leavening processes and significantly change the final result. Pay attention to these parameters to always have a constant quality result.

Generally, covering the dough with leavening cloths is not recommended, however certain high-hydration doughs require the use of this technique to improve their rise and limit the dispersion of humidity.



Never use trays with lids or overlapping them on top of each other, it will be impossible to guarantee the correct humidity and an even temperature.

Slow cooking and Pasteurization (blast chiller Vision NUV \bar{O})

NUV \bar{O} is the revolutionary patented technology that allows you to cook foods at low-temperature with the addition of steam and link together blast chilling and freezing cycles.

Thanks to NUV \bar{O} , food is completely enveloped in hot steam.

The micro particles of water ensure excellent heat transmission which results in homogeneous and delicate cooking.

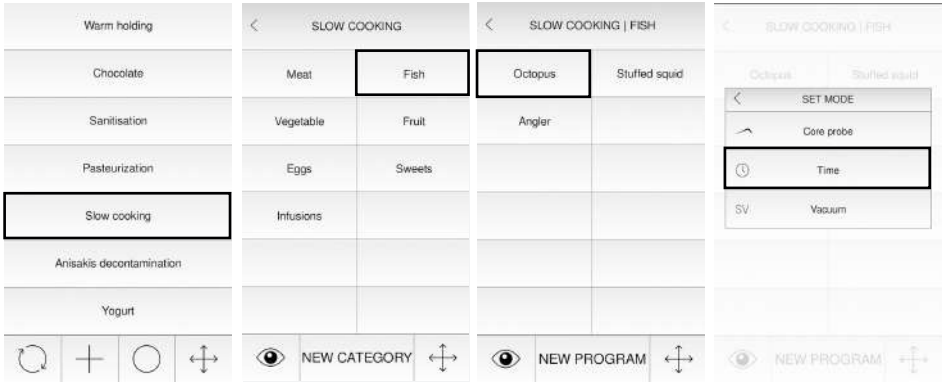
NUV \bar{O} versions can reach +85°C, sufficient for slow cooking and some types of pasteurization. During the cooking and pasteurization phases, setting high degrees of humidity (90-100%) is recommended. A higher humidity rate increases the heat transfer to the food, improving temperature accuracy, cooking speed and hydration of the food if it is not vacuum packed.

If slow cooking is carried out without the use of vacuum-packing, always insert a tray under the cooking food in order to collect any released liquids and fats. Always perform a sanitization cycle after using the slow cooking program and thoroughly clean Vision.

With NUV \bar{O} the entire Cook&Chill process is performed without staff intervention. Once cooking is complete, blast chilling, deep freezing or storage at the desired temperature can be programmed. The choice must be made immediately after starting the program

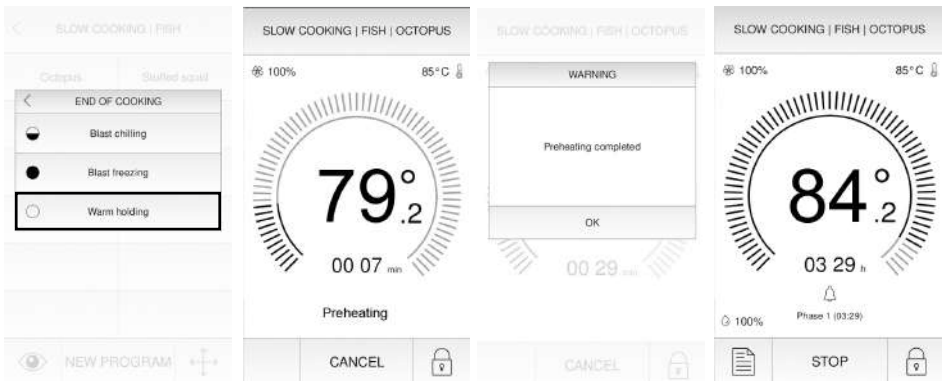
An innovation that allows you to increase productivity by expanding the production cycle at night.

Slow cooking (blast chiller Vision NUVÖ)

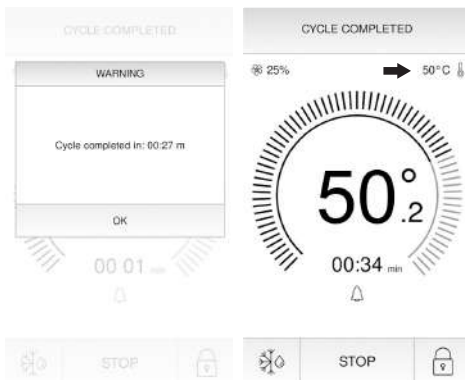


Once the selection has been made, you will be asked to continue with blast chilling, deep-freezing or keeping warm.

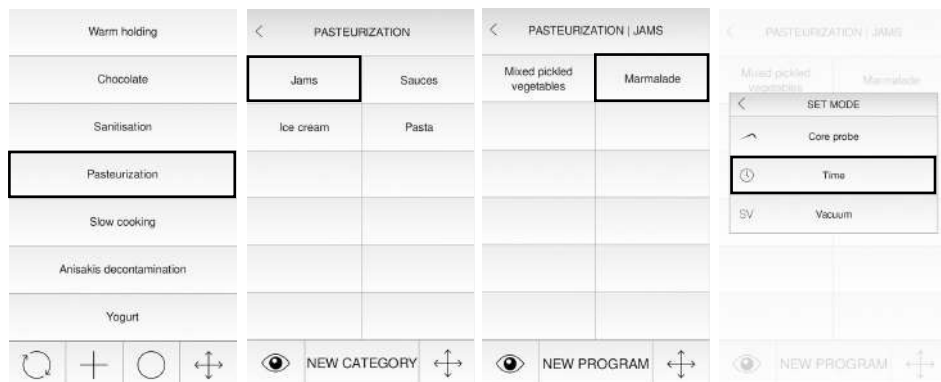
The chamber pre-heating will then begin, after which the product can be loaded.



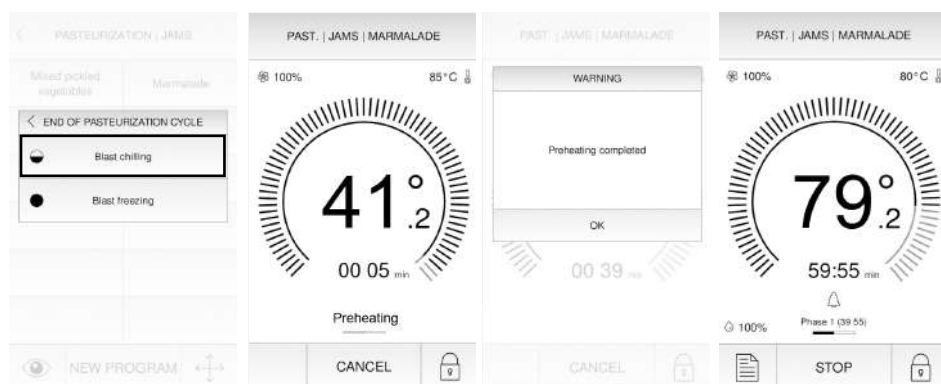
When the cooking is finished, the appliance will switch to keeping the product warm.



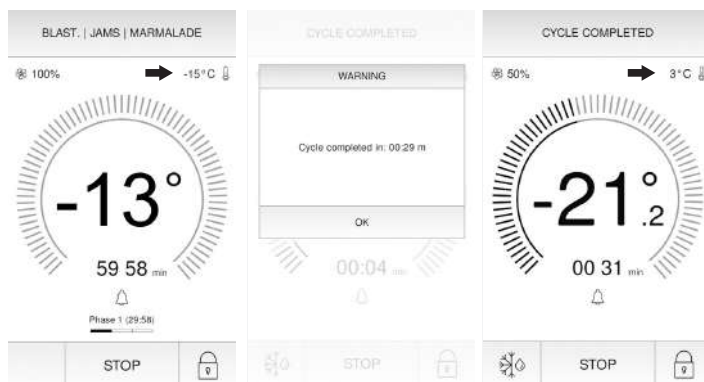
Pasteurization (blast chiller Vision NUVÖ)



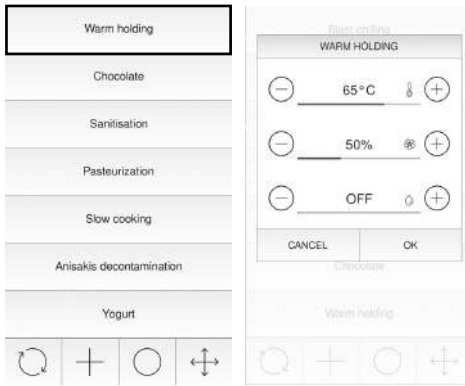
Once the selection has been made, you will be asked to continue with blast chilling or deep-freezing. The chamber pre-heating will then begin, after which the product can be loaded.



At the end of the pasteurisation cycle, the food will be blast chilled using an automatic programme, and then switched to a preservation cycle.



Warm holding (blast chiller Vision and Modi Active)



The KEEPING WARM mode allows you to start a dedicated cycle by setting:

Vision

- the temperature up to +65°C (F version)
- the temperature up to +85°C (NUVŌ version)
- the desired ventilation (starting from 25%)
- the desired humidity (above +4°C).

Modi Active

- the temperature up to +65°C
- the desired ventilation (starting from 25%)

The inserted product will be kept at the desired temperature for an infinite time.



Anisakis decontamination (blast chiller Vision and Modi)

The ANISAKIS DECONTAMINATION program cleans fish intended for raw consumption in order to eliminate parasites such as Anisakis with specific programs with dedicated temperatures and durations, followed by a storage cycle at -20°C for at least 24 hours or at -35°C for 15 hours.



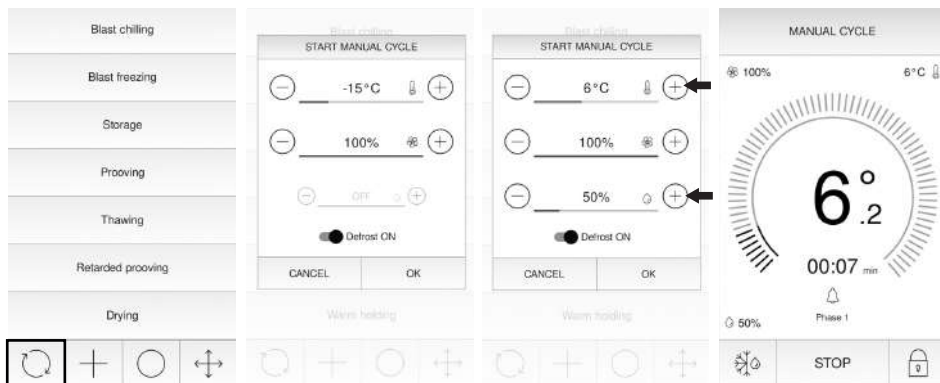
To proceed with more consecutive cycles, we advise you to do the following:

Start a deep-freezing customised program with a final temperature of

-20°C in the core. At the end of the cycle, remove the product and place it in a storing unit with a guaranteed temperature of at least -20°C for at least 24 hours and then serve after defrosting.

Manual cycle (blast chiller Vision and Modi Active)

MANUAL CYCLE mode allows you to start a cycle setting the desired temperature, ventilation and, for Vision only, humidity (above +4°C). The continuous cycle is useful for all cooling activities not connected to a phase cycle. In catering, pastry and bread-making, to freeze and delay the leavening of dough products, as well as in the ice-cream making process, to quickly bring the stirred ice cream to the ideal storage temperature.



While the cycle is in progress, the display will show the temperature of air inside the cell.

In the top left corner there is the icon next to the set ventilation percentage. By pressing on the icon, it will be possible to change the ventilation percentage during the current cycle.

In the top right corner there is the icon with the temperature set for this cycle alongside. By pressing on the icon it will be possible to change the temperature of the cycle in progress.

Pressing on the icon will start a manual defrost cycle.

Pressing on the icon, the display will be locked to prevent tampering or to clean the door while a program is running. Just hold down a point on the display to unlock it.

For Vision model only:

In the bottom left corner there is the icon if the set temperature is above 4°C. By pressing on the icon it will be possible to adjust the humidity rate or not manage the parameter (OFF).


By pressing on the it will be possible to set a visual and audible alarm when a certain core temperature, a certain cell temperature or after a certain time is reached.




Automatic defrosting can be disabled to ensure continuity of production. In this case, defrosting must be started manually in order not to compromise the efficiency of the appliance and avoid malfunctions.


Storage (Vision, Levtronic, Thaw.Pro)


As with the MANUAL CYCLE during execution, the display will show the temperature of air inside the cell.

In the top left corner there is the  icon next to the set ventilation percentage. By pressing on the icon, it will be possible to change the ventilation percentage during the current cycle.


In the top right corner there is the  icon with the temperature set for this cycle alongside. By pressing on the icon it will be possible to change the temperature of the cycle in progress.

Defrosting is automatically activated at predefined time intervals.

Pressing on the  icon will start a manual defrost cycle.

Pressing on the  icon, the display will be locked to prevent tampering or to clean the door while a program is running. Just hold down a point on the display to unlock it.

Only for Vision and Levtronic models:

If the set temperature is above 4°C, by pressing on the  icon it will be possible to adjust the humidity rate or not manage the parameter (OFF).

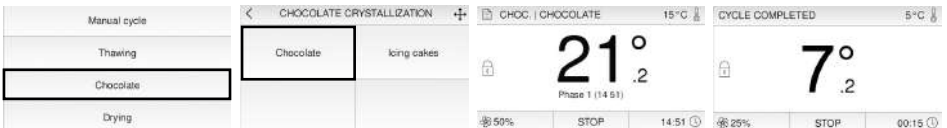


Chocolate

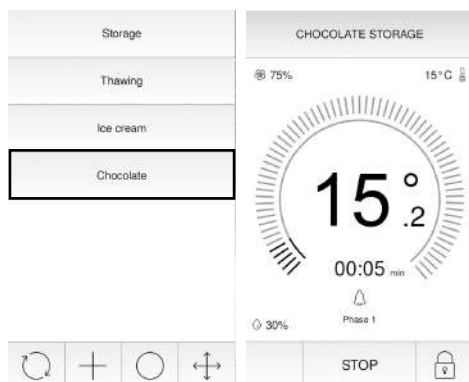
When discussing the CHOCOLATE function, a distinction must be made between crystallisation and preservation.

Chocolate crystallisation (blast chiller Vision and Modi)

Crystallisation can only be carried out using a specific blast chilling programme that crystallises pralines, chocolates and chocolate bars in a few minutes, achieving perfect gloss and crunchiness thanks to the ideal temperature and humidity.



Chocolate storage (Vision units for storage and retarder prover)

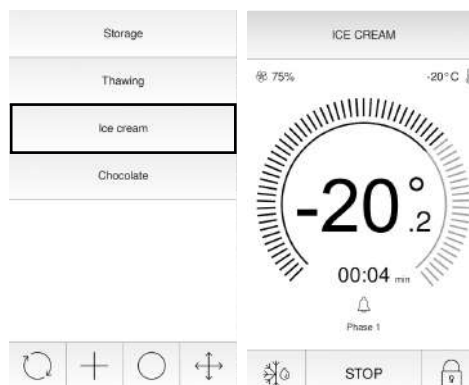


Preservation of chocolate, provided it has been previously crystallised using a blast chiller, can only be carried out by means of Vision storage and retarder prover units, as they are equipped with humidity control, which must be kept at very low levels.



Crystallising chocolate with storage and retarder prover units cannot be achieved as the temperature and humidity drop in the chamber is too slow.

Ice cream (Vision units for storage and retarder prover)



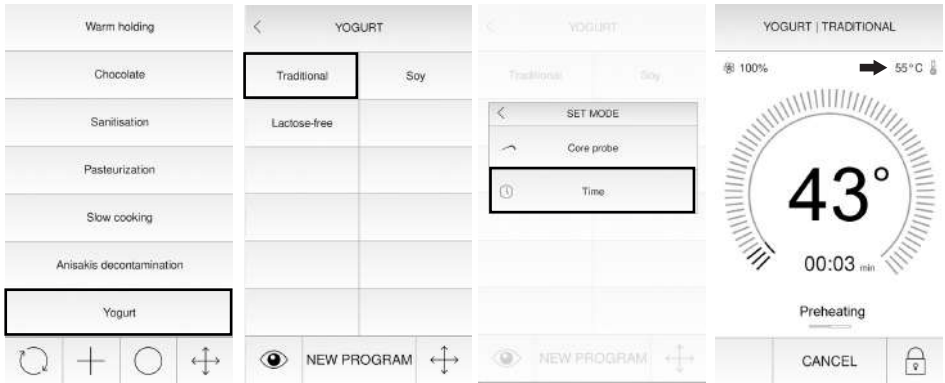
The ICE CREAM program is a specific cycle with pre-set parameters for the preservation of ice cream after blast chilling (see defrosting / ICE CREAM menu on blast chillers Modi and Vision).



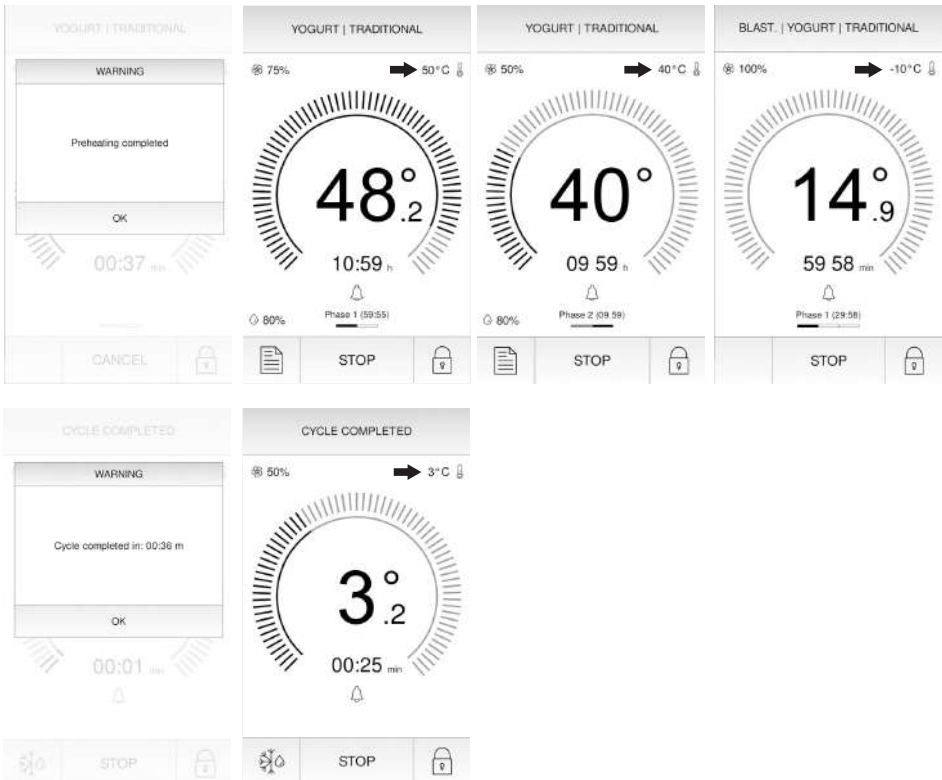
Do not place the ice-cream mixture coming out of the pasteuriser directly inside the cell. The storage appliances are not designed to bring the temperature down quickly. The quality of the ice cream would be compromised and the evaporator of the appliance would fill with ice, causing the temperature in the cell to rise.

Yogurt (blast chiller Vision)

Once the selection has been made, pre-heating of the chamber will begin, after which the product can be loaded.



The program will continue with a heating phase and then move on to a fermentation phase. An automatic chilling program will then follow, ending with a preservation cycle.



Sanitisation (Thaw.Pro)

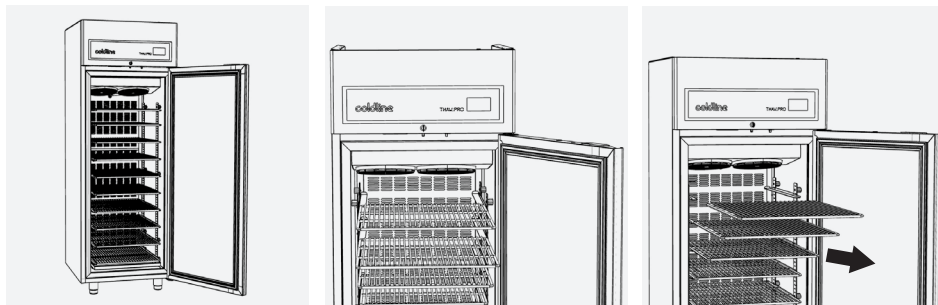
Storage
Thawing
Sanitisation
Utility

The Thaw.Pro is equipped with an ozone sanitising system that ensures the complete elimination of bacteria on every surface.

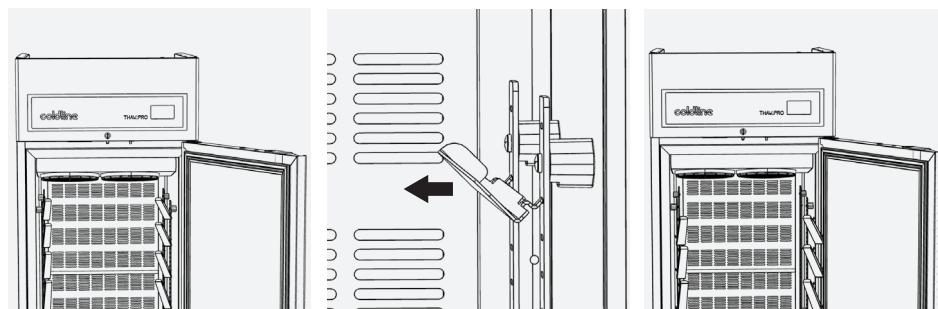
The duration of the sanitisation cycle is 37 minutes.

Before activating the cycle, the internal components of the chamber must be removed and the internal surfaces cleaned according to the chapter 'Maintenance and Cleaning'.

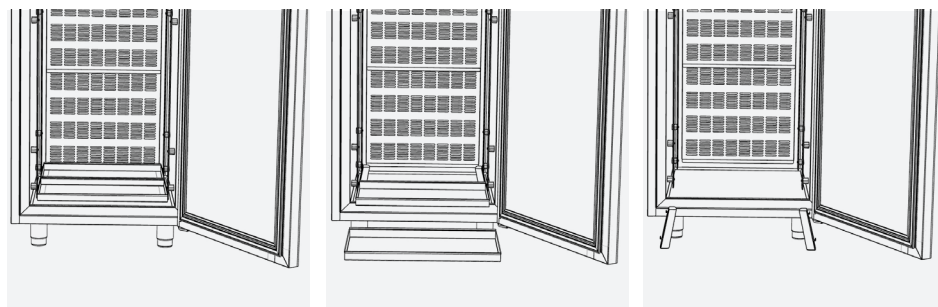
The internal components are easy to remove without tools and dishwasher safe.



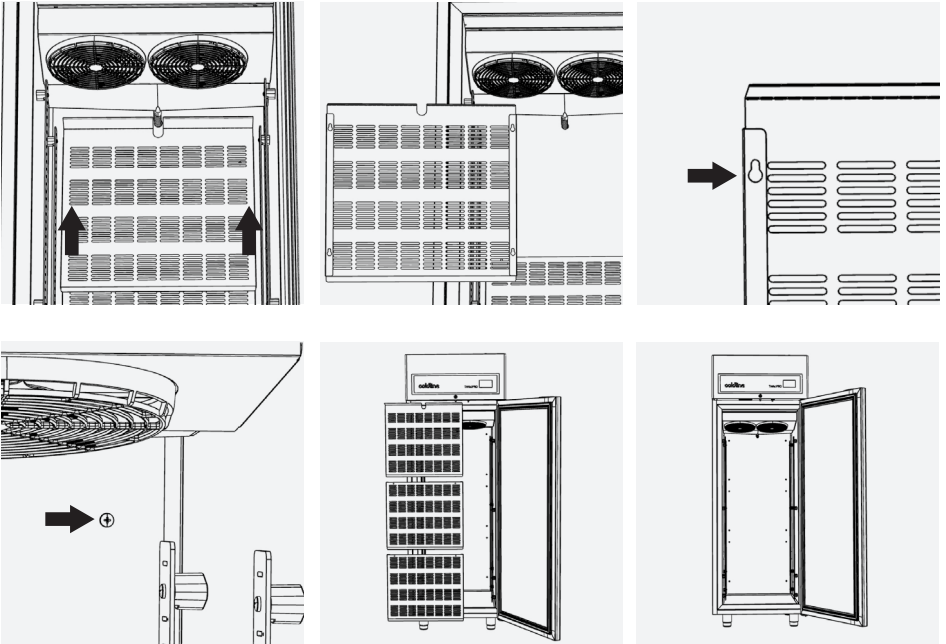
The stainless steel rails are quick-release. Turn the guide upwards to slide it out of the rack seats.



The tray at the bottom of the chamber allows for the collection of liquids released by the thawed product and their convenient removal, as it is made in two pieces resting on the lower rails.



The rear air diffuser is made up of three independent sections, which are simply attached to screws on the backrest by means of eyelet holes. The three panels have to be removed starting with the upper one, which has to be lifted slightly in order to release it.

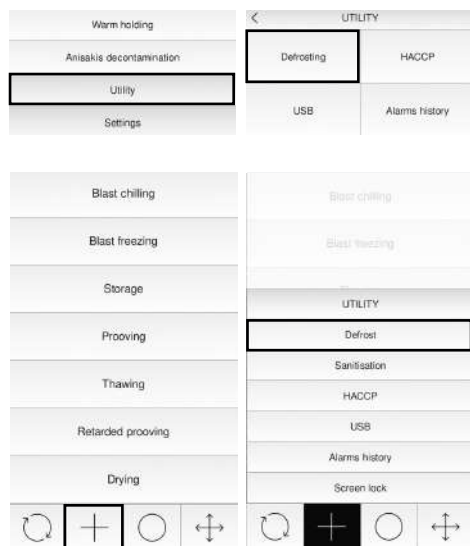


It is recommended to clean and sanitise all internal components intended for direct food contact (containers, rails, grids, etc.).


9 - Utility

The UTILITY menu allows you to start a defrosting cycle, perform sanitization (Vision blast chiller), heat the core probe (blast chiller option), export the HACCP data, update the software, back up the data and view the alarm history.

Defrosting



Defrosting can be started:

- automatically during storage, at predetermined time intervals.
- manually with the function from UTILITY
- manually during storage by tapping the defrosting button .

When the defrosting cycle is in progress, the display shows the message “DEFROSTING”. Tap on STOP to stop the defrost process in advance.

Note

If the appliance has remote condensing units, defrosting is done by forced air. For a correct execution the door must remain open, as the evaporator is defrosted by heat exchange with the surrounding ambient temperature and by ventilation. The chamber must be empty during this phase. For this reason, in machines connected to a remote unit, the defrosting function must be activated manually by the operator based on the frequency of use of the machine.

HACCP

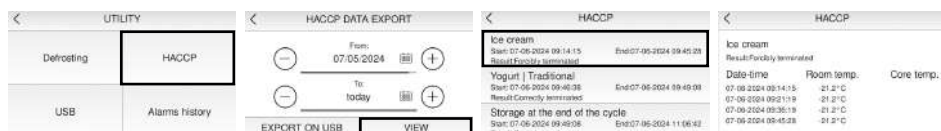
The HACCP menu allows you to save to a USB stick and then view the data of all performed cycles.

To export HACCP data, insert a USB stick, and press on UTILITY>HACCP.

A screen will appear in which you can select the period for which you want to export the data.

By pressing the EXPORT key, a .csv file will be exported to the USB stick showing the device serial number followed by year, month and day.

The generated file can be opened via PC using a spreadsheet software.



USB Update / Backup



To UPDATE the software of the device, insert a USB stick containing the software only and press on UTILITY>USB. The system recognizes the correct update files, you can click on the UPDATE key and therefore you can proceed with the update.

To BACKUP, insert a USB stick and press on UTILITY>USB>BACKUP. At the end of the backup the system will reposition itself on the main screen and it will be possible to remove the USB stick.

Alarms history

From the main menu by pressing on UTILITY>ALARMS HISTORY, you can view the alarm history selecting to view the alarms recorded in the last week, in the last month, or all of them.

The ALARMS HISTORY allows you to view the various alarms recorded with their start and end dates. Pressing on the single alarm will open the alarm summary screen, where some information is shown.



Probe heating (option for Vision and Modi blast chiller)

The PROBE HEATING function is active only if a heated core probe is fitted.

By tapping on PROBE HEATING, the heating of the needle that facilitates the removal of the product is activated.

At the end the message "heating completed, remove the probe" will appear.

Sanitisation (blast chiller Vision F and NUVÖ)

The SANITISATION process takes place by combining the action of the detergent and hot steam, reducing the bacterial load of the cell and eliminating unpleasant odours.

This process consists of 5 stages: preparation, cleansing, soaking, washing and drying.

At the end of the first phase, preparation, a screen will appear asking you to open the fan guard and to spray the detergent onto the evaporator.



Warning, injury risk! Wait for the fans to stop completely before opening the casing. To carry out the sanitisation cycle, follow the instructions in the Maintenance paragraph.



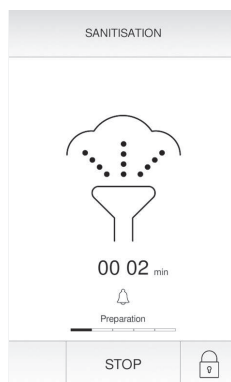
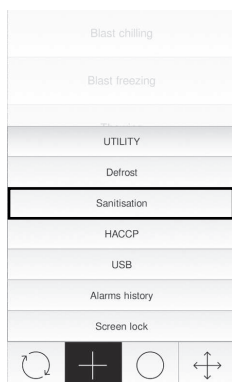
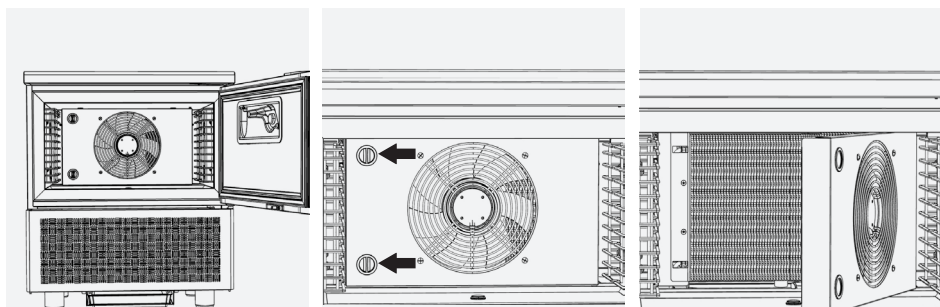
Use neutral, non-foaming and non-aggressive detergent, the use of aggressive detergents leads to a shorter life of the evaporator protection treatment with the consequent risk of punctures and gas leaks, not covered by the warranty.



Do not spray the detergent on the humidity probe. If this happens, the probe may not detect the values correctly and then should be replaced. The operation is not covered by the guarantee.



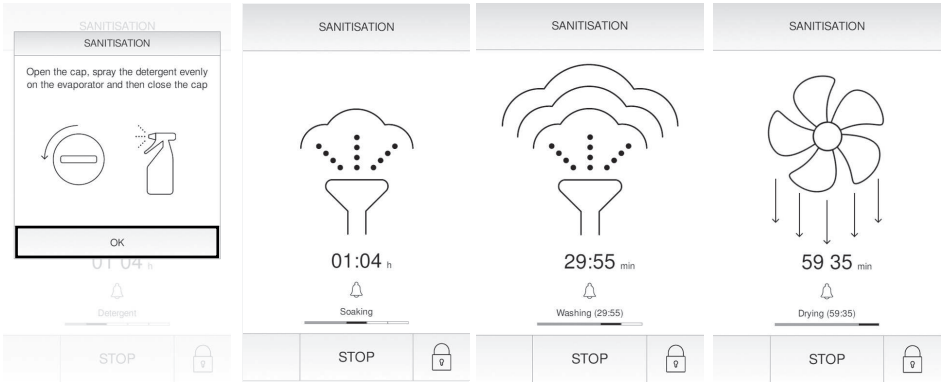
When the warning appears, open the fan casing inside the cell. To open the casing, turn the locks counterclockwise, spray the evaporator with Coldline sanitizing product and close the casing by turning the locks clockwise. Always check the fan casing is correctly locked.



Vision is equipped with a safety device that blocks the ignition of the fans in the event of an open casing, if it is not correctly closed it will not be possible to proceed with the sanitization program and a warning will appear.

In the subsequent phases Vision will alternate steam and rinsing phases in order to sanitize and clean the appliance. It is however advisable to remove all food residues and obvious dirt before starting the sanitation process.

At the end of the process the machine dries and returns to the main screen.



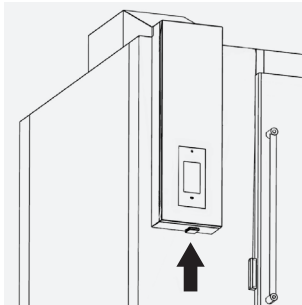
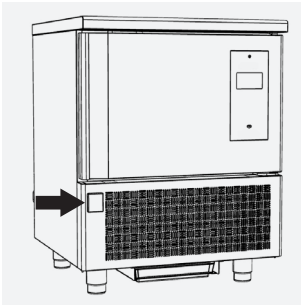
UV Sanitification (option for blast chiller Modi and Vision Industry U)

Before you start the sterilization cycle, connect the lamp to the socket on the dashboard, put it inside the compartment to be sterilized, close the door and start the cycle with the appropriate button.



Don't open the door during the sterilization cycle as UV rays generated by the lamp can be harmful to the skin.

The sanitization cycle lasts 30 minutes where the fans are operated at full speed to allow the sanitation of the entire room.



10 - Settings



The SETTINGS menu allows you to change the LANGUAGE, TIME ZONE, DATE and TIME, configure COSMO, access the SERVICE menu, enable/disable PRE-COOLING or PRE-HEATING.



The SERVICE menu is password protected and for the exclusive use of the service staff.

COLOR MODE (Vision)

By activating the COLOUR MODE, next to each function, a coloured menu appears which allows an alternative graphic view of the programs.

11 - Alarms

Alarm list	Possible cause	Solution
Faulty cell probe	Possible fault of the cell probe	Contact support service for a replacement. The appliance will work in safe mode. Only time-based blast chilling/deep freezing cycles can be performed. The core probe is used to replace the chamber probe. It must not be inserted into the product.
Faulty core probe	Possible core probe fault. Core probe not connected.	Contact support service for a replacement. The appliance will work in safe mode. Only time-based blast chilling/deep freezing cycles can be performed.
Faulty humidity probe	Anomaly or failure in the detection of humidity. The alarm may appear if a program with humidity is started after a blast chilling or freezing cycle.	Contact support service for a replacement. The appliance will work in safe mode.
Faulty evaporator probe	Possible fault of the evaporator probe	Contact support service for a replacement. The appliance will work in safe mode. Defrost cycles will be performed with a fixed duration.
Faulty electronic valve probe	Possible failure of the refrigerant gas management electronic valve.	Contact support service for a replacement. The appliance cannot be used.
Faulty LP transducer	Possible failure of the low pressure transducer.	Contact support service for a replacement. The appliance cannot be used.
Faulty HP transducer	Possible failure of the high pressure transducer.	Contact support service for a replacement. The appliance will work in safe mode.
Cell high temperature protection	The cell temperature exceeds 100°C.	For safety reasons, the compressor activates to lower the temperature in the chamber. Contact customer service.
Cell high temperature	It activates if the setpoint is not reached after 4 hours of continuous compressor operation.	Check that there has been no excessive load of hot product, check that the condenser of the machine is clean, check the correct minimum distance of the machine from the wall.
Core probe high temperature	The core probe temperature is too high.	Check that the product has a temperature below 110°C (230°F) and that the evaporator fans are turning correctly.
Power board high temperature	The power board is operating beyond the maximum temperature limits.	Check that the appliance correctly expels hot air. Stop the cycle and let the appliance cool down.
Door open	The door is open	Close the door, if the alarm persists, contact the technical service centre.
Communication with power board interrupted	The control board cannot communicate with the power board.	Contact technical service for a replacement of the electronic board. The appliance cannot be used.
Water filter replacement	The cartridge of the water filter upstream from the humidifier has reached the end of its life.	Cartridge replacement. Do not use programs with humidity or steam when the cartridge is empty: risk of failure of the steam generation system.

Alarm list	Possible cause	Solution
Clean the condenser	The condenser is dirty and does not guarantee the correct cooling of the cooling system.	See chapter "Maintenance and cleaning"
Faulty humidifier water load	Faulty humidifier water load	Check the water supply of the humidifier, that the tap is open and, if the alarm persists, contact technical service.
Faulty heating humidifier	Faulty heating humidifier	Contact technical service.
High pressure HP switch intervention	Excessive pressure detected by the high pressure transducer.	Check that the product temperature is below 110°C (230°F). Check the condenser is not clogged and the fan is working properly. Make sure there is at least 10-15 cm of space at the back of the appliance to allow the system to vent hot air through the grille. The compressor operation is resumed when pressure levels are back within the threshold values.
Interrupted communication with electronic valve	Programs are interrupted due to the inability to control the electronic valve.	Contact technical service.
Evaporator high temperature	The inserted product is too hot because no pre-cooling cycle has been started.	Check that the product has a temperature below 110°C (230°F) and that the evaporator fans are turning correctly.
Open evaporator protection	The fan internal guard is open.	Gently close the guard and lock it firmly. If the problem persists, contact the authorized technical service centre.
Low/high voltage supply	The supply voltage is outside the allowed range.	Have your system checked by a specialized technician or contact your electricity provider.

12 - Unreported troubleshooting

Multifunction	Possible cause	Solution
The appliance does not turn on	No power	Check for voltage at the outlet the appliance is plugged into, restore any circuit breakers and fuses upstream and check the fuses fitted at the front on the electrical panel.
	Interface connection cable disconnected	Check that the interface cable connector is properly connected to the electrical panel. If broken, replace the cable.
When starting a cooling cycle the compressor does not start	Compressor start delay due to short-cycling (blast chiller)	To avoid close starts of the compressor that could damage it, there is a delay of a few minutes, wait a few minutes.
	The compressor control relay has failed	It needs to be checked and restored by a qualified technician.
	The compressor thermal overload protector has tripped due to overheating	Let the unit cool for about 30 minutes before restarting it. Make sure the cooling flow to the equipment compartment is not restricted. Make sure there is a space of about 10-15 cm between the wall and the back of the appliance for adequate ventilation. Make sure the unit is not near a heat source (ovens, pasta cookers, fryers..). Make sure the condenser fan in the bottom equipment compartment is working. If the problem persists, contact technical support. Check and clean the dust filter on the condenser as required.
The appliance does not cool or cools very slowly	Excessive load of high temperature products (blast chiller)	Do not exceed the maximum permissible product weight. Before inserting a hot product, pre-cool the chamber at a temperature of -20°/-30°C.
	Internal fans are always off	Contact technical support to check why the fans are off.
	Evaporator covered with ice	Start a manual defrost.
	Equipment compartment overheating	Make sure there is a space of about 10-15 cm between the wall and the back of the appliance for adequate ventilation. Make sure the unit is not near a heat source (ovens, pasta cookers, fryers..). Make sure the radiator on the front bottom (condenser) is perfectly clean. If necessary, vacuum up any dirt which may block it or remove the front cover and clean the fins with a plastic bristle brush.

13 - Directions for use and warnings

Pre-Cooling (blast chiller Modi and Vision)

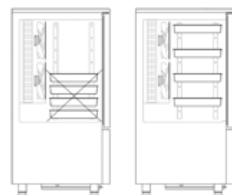
Before starting a blast chilling /deep freezing cycle it is advisable to pre-cool the room by running the proposed pre-cooling cycle. Do not insert food during the pre-cooling cycle.

Preheating (blast chiller Vision NUVÖ)

Before slow cooking, the cell can be preheated to significantly reduce heating times. Non inserire alimenti durante il ciclo di preriscaldamento. Do not insert food during the preheating cycle.

The automatic pre-cooling and preheating cycles can be disabled from the Utilities menu.

Arranging product on trays and filling the unit (blast chiller Modi and Vision)



- Use shallow pans (maximum 4.5 cm) to promote better air contact with the product surface.
- Arrange the products in an orderly manner and avoid stacking.
- Take care when you insert vacuum-packed bags, check that the bag does not touch or obstructs the fans.
- Leave at least 2 cm of space between one tray and the next so as to allow sufficient airflow.
- The dishes should be arranged in a single layer, in containers that are uncovered, suitable for food use, resistant to the temperatures reached during freezing and cooking.
- Do not cover containers with lids of any kind.
- Correct positioning of the containers will allow free circulation of air inside the cell: avoid obstructing the ventilation fans and overloading the equipment beyond the permitted limits.
- When the unit is being partially filled, spread the pans out evenly so that they use the full height. If more pans are added during a cycle, place them always at the top, moving any previously-placed pans to the lower part.
- Do not leave the hot product inside the chamber without starting the cycle.
- Do not load beyond the maximum capacity of the model.



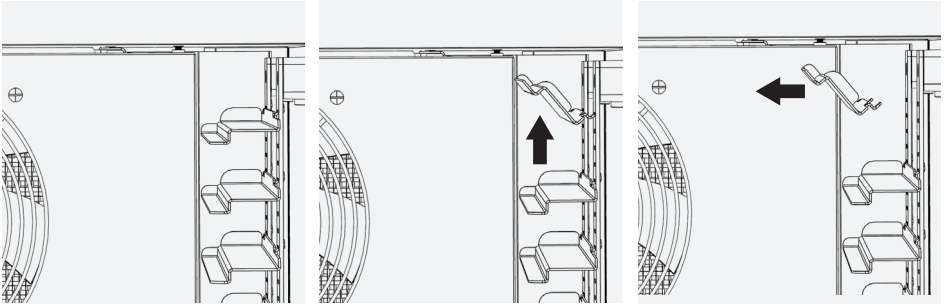
**Blast chiller: the maximum load per shelf is 20 kg, by carefully placing the containers.
Cabinet and Counter: the maximum load per shelf is 30 kg.**

Using the core probe

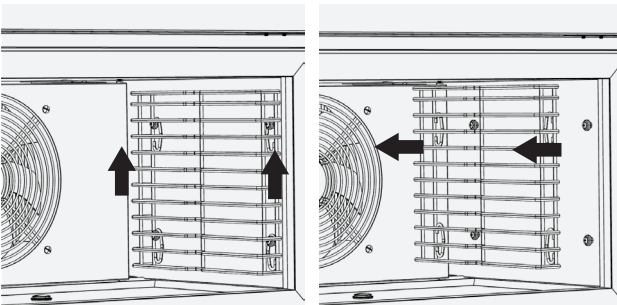
- For optimal operation, the needle probe should be placed in the centre of the product.
- Make sure the probe tip does not poke through the product or touch the pan.
- Do not insert the probe if the temperature of the food exceeds 130°C to prevent damage to the sensor. Allow the product to cool for a few minutes at room temperature.
- The core probe must be inserted deep into the food to be chilled/cooked: make sure that its tip reaches the "heart" of the food, that is, its innermost point, without going out. Be careful not to stick it in very fatty spots or close to the bones.
- If the food is not very thick, insert the probe parallel to the support surface.
- Handle the probe carefully as it is pointed and, after use in cooking, reaches high temperatures.
- We advise you to keep the probe always clean and sanitized.
- If unused, store it in the appropriate seat on the inside of the door.

Arrangement of the rail pair

The rails and their supports are removable and washable with water and neutral soap or in the dishwasher. To remove the rails, simply lift them upwards and remove them from the profiles with a movement towards the inside of the cell.



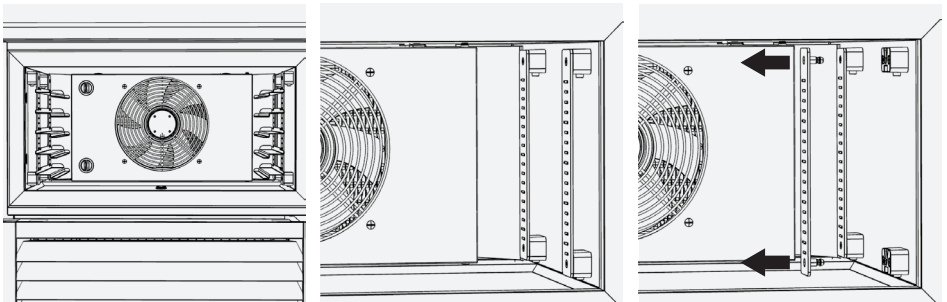
Some Modi models have a fixed stainless steel wire rack attached to the walls of the chamber. To remove it, simply lift it slightly and slide it towards the inside of the cell.



For better cleaning, in the Vision series it is also possible to remove the racks which, depending on the models, are fixed in two or more places.

For removal, simply pull the racks towards the inside of the cell, holding them near the attachment points. Do not bend or flex the racks!

To re-install the racks, align the pin with the hook and press until you hear it click into all the hooks.



14 - Maintenance and cleaning

Routine maintenance work can be carried out by non-specialized personnel, following the instructions given below to the letter.



Before performing any maintenance or cleaning work, disconnect the appliance from the power mains.



If the appliance is going to be switched off for a length of time, it is best to disconnect its power cord.

Cleaning the appliance

You can wash the inside and outside using a sponge damp with lukewarm water and neutral detergents without chlorine content and without any other chemically aggressive component. Once you have finished cleaning, dry with a soft, dry cloth. You are advised to apply polishing products on outer surfaces only.



Do not wash the appliance with jets of water. Do not use scouring pastes or steel wool. Do not spray detergents on internal and external surfaces.

It is strictly forbidden to remove the protections and safety devices to carry out routine maintenance operations. The manufacturer declines all responsibility for accidents caused by the failure to fulfil the aforementioned obligation.

Do not touch and operate on the machine with damp or wet hands or feet, do not insert screwdrivers, kitchen utensils or anything else between the guards and moving parts before carrying out cleaning or routine maintenance operations.

Cleaning the condenser

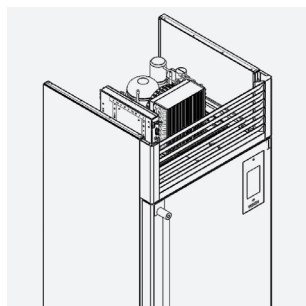
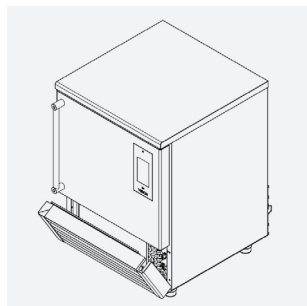
To keep the appliance working efficiently at all times, clean the condenser at regular intervals. To do this, use a brush with soft bristles or a vacuum cleaner, being careful not to bend the aluminium fins.



The condenser features sharp edges. Wear protective gloves when cleaning.

To access the condenser of a blast chiller, simply grab the dashboard at the top and pull towards you. The dashboard is fixed at the top with two magnets and at the bottom with interlocking pins. Periodically clean the front filter attached to the dashboard.

The condenser in the proofer-retarders and storage units is located on the roof of the cabinet.



Cleaning the gasket

To prevent mold formation, it is recommended to periodically clean the gaskets. Use only lukewarm water or a solution of water and baking soda. Do not use vinegar, detergents, degreasers, or acid products.



Do not use vinegar, detergents, degreasers, or acid products.

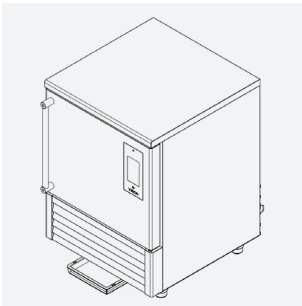
Replacing the water filter cartridge for the humidifier (Vision and Levtronic)

The filter system is equipped with a cartridge with a maximum life of 12 months. Replace the cartridge immediately when the relative message appears or in any case within a maximum of 12 months from installation. Failure to replace the filter cartridge irreparably compromises the steam generation system. Damage caused by failure to comply with the indications of water quality and filter replacement voids the warranty on the entire steam generation system.

The filter releases the following substances into the water: silver, ammonium, potassium.

Regularly check the filtration system for leaks. Check regularly that the hoses are not kinked. Bent hoses must be replaced.

The complete filtration system must be replaced in rotation after 10 years at the latest. The hoses must be replaced in rotation after 5 years at the latest.



Condensate collection

The blast chiller features a tray to catch the water produced by the defrosting. This tray must be emptied at regular intervals. Alternatively, connect the condensate drain pipe with a 3/4" male threaded fitting.

Cabinets and counters (Vision, Levtronic, Thaw.Pro) are equipped with an automatic evaporation system.

Cleaning the evaporator coil

Routine cleaning of coil surfaces is essential to maintain proper operation of the unit.

Elimination of contamination and removal of harmful residues will greatly increase the life of the coil and extend the life of the unit.

Ordinary maintenance/cleaning activities could be divided in 2 type of operations:

- Removal of normal dust and dirt from the finned pack.
Prior to any cleaning procedure that involves rinsing or washing, each and every fiber residue (other dry contaminants), filth and/or dust has to be carefully removed, in order to avoid any possible obstruction of the fin package that blocks the natural airflow.
Use of a water stream, such as a garden hose, against a surface loaded coil will drive the fibers, dirt and salts into the coil. This will make cleaning efforts more difficult. Surface loaded fibers must be completely removed prior to completing low velocity cleaning and water rinses.
Vacuum cleaning is a recommended cleaning method; if it isn't feasible, use a non-metallic and soft bristled spatula. Whichever may be the case, damage to the fin package has to be prevented by positioning/applying the cleaning tool in the direction of the fin.



Once all dry contaminants have been removed, rinsing is recommended. It is very important during cleaning to use low pressure water max 100 psi / 7 bar to avoid damaging the fin / tube / coil.

- Cleaning with cleaner.
After having removed dust/dirt and cleaned/rinsed the coil as per the previous instructions, clean the parts with the suggested cleaners (see the table).
In case of coastal areas, after having made normal cleaning, perform cleaning also with chlorides removal cleaner.
Follow the instructions reported on the related used product. Avoid the use of an high pressure jet. The recommended cleaning frequency for maintenance/cleaning is a maximum of 6 months.
In case of particular conditions (excessive dirt, dust) or particular areas (coastal areas with chlorides and salts, industrial areas with aggressive substances), frequency should be increased, basing and evaluating above mentioned conditions.

Table approved cleaners' info	
SUGGESTED CLEANER	SUGGESTED EU DISTRIBUTOR
<ul style="list-style-type: none"> • Eco Restore* (for normal perdicla cleaning) • Greed* (to be used after normal cleaning in coastal areas) • Jab* (suggested in case of grease deposits) <p>*Available on Amazon</p>	<p>Errecom srl Via Industriale,14 25030 Corzano (BS) ITALY Tel: +39 (0) 030 9719096 www.errecom.com</p>
<ul style="list-style-type: none"> • Professional cleaner for evaporator Coldline (for normal periodical cleaning) 	<p>Coldline srl Via E. Mattei 38 35038 Torreglia (PD) ITALY Tel: +39 (0) 0499903830 www.coldline.it</p>

Important additional notes:

- The approved cleaning substances are solely those specified in this document. Other chemical solutions or cleaners aren't allowed and cannot be used to treat the heat exchangers. Substances/cleaners other than those approved can cause/quicken corrosion and affect coating treatment, leading to the probable nullification of the warranty.
- The cleaning of the coils has to exclusively be done according to the precise indications mentioned above.
- Coldline strongly recommends to carefully and fully read:
 - The technical datasheet of the approved cleaners, so that the maintenance is compliant with the given instructions/requirements and is error free.
 - The MSDS (Material Safety Data Sheet) datasheet of the approved cleaners, so the Client can be completely aware of the proper use and rapid response/first aid.



Coldline is in no way responsible for the problems that occur because of an improper use of the cleaners or not specified handling of the substances in the above mentioned documents.

Also, Coldline is not responsible for the problems that occur due to operations that disregard the specifics written down in this official document.

15 - Gas safety data sheet

R290



GWP: 3

ODP: 0

- Hazards identification: Liquefied gas - Extremely flammable.
- First aid measures:
 - Inhalation: Move victim to uncontaminated area by wearing self-contained breathing apparatus. Keep the patient relaxed and warm. Call a doctor. Proceed with artificial respiration if breathing stops.
 - Contact with the skin: In the case of frostbite, spray with water for at least 15 minutes. Apply a sterile gauze. Get medical assistance.
 - Eye contact: Immediately flush eyes with water for at least 15 minutes.
 - Ingestions: Ingestion is considered an unlikely route of exposure.

R452a

GWP: 2141

ODP: 0

- Composition:

• Difluoromethane	(R32)	21,9%
• 2,3,3,3-Tetrafluoropropene	(R-1234yf)	27,2%
• Pentafluoroethane	(HFC 125)	50,9%
- Hazards identification: Liquefied gas. High concentrations may cause asphyxiation. Contact with product may cause cold burns.
- First aid measures:
 - Inhalation: In high concentrations may cause asphyxiation. Symptoms may include loss of mobility/consciousness. Victim may not be aware of asphyxiation. Wearing the self-contained breathing apparatus, move the victims to a ventilated area keeping them lying down and warm. Call a physician. Administer artificial respiration only if breathing has stopped.
 - Skin contact: Contact with the evaporating liquid can cause frostbite.
 - Eye contact: Immediately rinse eyes with water. Remove any contact lenses if it is easy to do so. Continue to rinse. Rinse with plenty of water for at least 15 minutes. Get medical attention straight away. If medical assistance is not immediately available, rinse for another 15 minutes.
 - Ingestion: Ingestion is considered an unlikely route of exposure.

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