

SCHEDA PRODOTTO SECONDO prEN17032

| | | | |
|---|-------------------------------|--------|--------|
| MODELLO/MODEL | 66350010 | | |
| TIPO PRODOTTO TYPE OF PRODUCT | BLAST CHILLER / BLAST FREEZER | | |
| TIPO REFRIGERANTE REFRIGERANT FLUID | R 404A | | |
| GWP REFRIGERANTE REFRIGERANTE GWP | 3922 | | |
| PROGRAMMA RIFERIMENTO PER ABBATTIMENTO PROGRAM USED FOR BLAST CHILLING | ABBATTIMENTO HARD | | |
| PROGRAMMA RIFERIMENTO PER SURGELAZIONE PROGRAM USED FOR BLAST FREEZING | SURGELAZIONE TEMPO | | |
| VOCE | SIMBOLO | VALORE | U.M. |
| CONSUMO ENERGIA PER ABBATTIMENTO ENERGY CONSUMPTION FOR CHILLING FUNCTION | E | 0,12 | kWh/kg |
| CAPACITA' MASSIMA ABBATTIMENTO CHILLED FULL LOAD CAPACITY | | 8 | kg |
| CONSUMO ENERGIA PER SURGELAZIONE ENERGY CONSUMPTION FOR FREEZING FUNCTION | E | 0,27 | kWh/kg |
| CAPACITA' MASSIMA SURGELAZIONE FROZEN FULL LOAD CAPACITY | | 3 | kg |
| CARICA REFRIGERANTE REFRIGERANT CHARGE | | 0,70 | kg |
| TEMPO ABBATTIMENTO DA 65°C A 10°C BLAST CHILLING CYCLE FROM +65°C +10°C | t | 110 | Min |
| TEMPO SURGELAZIONE DA 65°C A -18°C BLAST FREEZING CYCLE FROM 65°C -18°C | t | 268 | Min |
| COSTRUTTORE: STUDIO-54 srl, VIA GIAN LORENZO BERNINI 147, 35010 SAN GIORGIO IN BOSCO, PD, ITALY | | | |



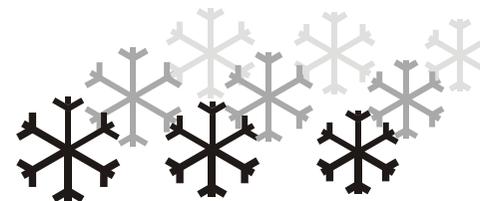
Instructions for use



ISTRUSIONI PER L'USO E LA MANUTENZIONE
MODE D'EMPLOY
INSTRUCTIONS FOR USE



Made in Italy



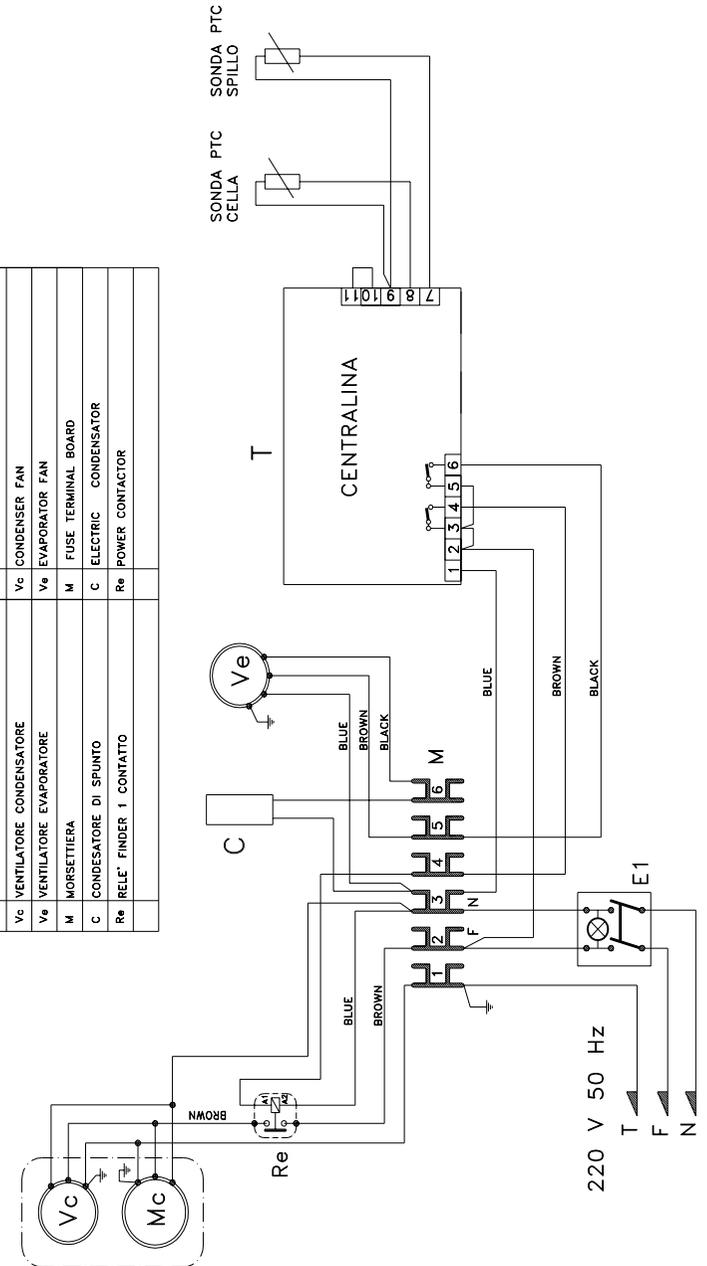


STUDIO 54 SRL

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| | | | |
|----|--------------------------------------|----|-------------------------|
| E1 | INTERRUTTORE BIPOLARE VERDE SIGNALUX | E1 | BIPOLAR SWITCH |
| T | CENTRALINA | T | ELECTRONIC CONTROL UNIT |
| Mc | COMPRESSORE | Mc | COMPRESSOR |
| Vc | VENTILATORE CONDENSATORE | Vc | CONDENSER FAN |
| Vv | VENTILATORE EVAPORATORE | Vv | EVAPORATOR FAN |
| M | MORSETTIERA | M | FUSE TERMINAL BOARD |
| C | CONDENSATORE DI SFUNTO | C | ELECTRIC CONDENSATOR |
| Re | RELE' FINDER 1 CONTATTO | Re | POWER CONTACTOR |



SPARE PARTS ALEXANDER 2/3

| Articolo num. | NUMERO PARTE | Descrizione | Description | Description | Benennung |
|---------------|--------------|---------------------|----------------|-------------------------|-----------------------|
| 1 | 63600365 | SCOCCA SCHIUMATA | BODY | CORP | BODY |
| 2,1 | 62453030 | PORTA | DOOR | PORTE | TUR |
| 2,2 | 64700058 | GUARNIZIONE PORTA | DOOR GASKET | GARNITURE | TURDICHTUNGTG |
| 2,3 | 64700310 | MANIGLIA GAMM | HANDLE | POIGNÉE | HANDGRIFF |
| 3 | 62453020 | LAM. FIANCO EST. | EXT. SIDE DRIP | TÔLE CÔTÉ EXT. | SEITLIC. ROST |
| 4 | 64850300 | COMPRESSORE | COMPRESSOR | COMPRESSEUR | KOMPRESSOR |
| 5 | 64830045 | CONDENSATORE | CONDENSER | CONDENSATEUR | KONDENSATOR |
| 6 | 64840098 | VENTILATORE COND. | COND. FAN | VENTIL. COND. | VENTIL. KOND. |
| 7 | 64850324 | SERBATOIO | TANK | RÉSERVOIR | BEHÄLTER |
| 8 | 64740108 | VASCHETTA ACQUA | WATER BASIN | BAC DE EVAP. | WATER BASIN |
| 9 | 62453024 | LAM.Q. ELETTRICO | SWITCH BOARD | PANNEAU | SCHLT TAFEL |
| 10 | 64740055 | INTERRUTTORE | SWITCH | INTERRUPTEUR | HAUPTSCHLTER |
| 11 | 64740155 | CENTRALINA | UNIT | DISTRIBUTEUR | EINHEIT |
| 12 | 64830050 | EVAPORATORE | EVAPORATOR | EVAPORATEUR | VERDAMPFER |
| 13 | 64840095 | VENTILATORE EVAP. | FAN | VENTILATEUR | VERDAM. LUFT |
| 14 | 62453026 | GOCCIOLATOIO | WATER DRIP | LARMIER | TROPFBLECH |
| 15 | 62453028 | LAM. SUPPORTO VENT. | FAN SUPPORT | SOP. DU VENT. | LUFT. HALTER. |
| 16 | 64700219 | TUBO DI SCARICO | DISCHARGE | DECHARGE | DAMPFWASSER |
| 17 | 62453036 | CREMAGLIERE | RACK | CREMAILLIERE | STANGE |
| 18 | 62453040 | GUIDA GRIGLIA | SLIDES | GLISSERIE | SCHIENE |
| 19 | 64700098 | GRIGLIA 355x325mm | GRATE | GRILLE | DRAHTROST |
| 20 | 64700061 | PIEDINO | FEET | PIEDS | FUSS |
| 21 | 64740160 | SONDA A SPILLO | PROBE | SONDE | SONDE |
| 22 | 64740165 | SONDA PTC | PROBE PTC | SONDE PTC | SONDE PTC |
| 23 | 62453016 | LAM. CHIUSURA POST. | REAR GRATE | GRILLE DE PROT. ARRIÈRE | HINTERES SCHUTEGITTER |

1. General Information

The following instructions must be read carefully remembering that the present book is a part of bought equipment and it must be conserved.

In case of loss of present manual, require the new manual to the company specifying the model, the number and the date of production, written on the specification label.

The blast-chiller was projected and built only to blast chilling/freezing of temperature for foodstuffs:

THE PRODUCER COMPANY DECLINES ANY RESPONSABILITY FOR DAMAGES RESULTING FROM

- *IMPROPER USE*
- *USE OF NO ORIGINAL SPARE PARTS*
- *NOT ALLOWED ADULTERATION ON APPLIANCE*
- *INOBSERVANCE OF INSTRUCTIONS OF PRESENT MANUAL*

ELEMENTARY RULES FOR OWN SAFETY

- Before to make intervention on the electrical parts take off the electrical tension by the appliance.
- Don't touch the appliance with damp or wet hands or feet.
- Before to clean the appliance, take off the tension.
- Don't insert any screwdriver or other tools inside the part protections or moved components.

2. Preliminary checks

At moment of reception of equipment to check the state of presentation of packing to avoid transport damages evident during the unpacking of same equipment. To check also the presence of all accessories inside the appliance. In case of transport damages, to present immediate reservations at the driver and to confirm such reservations with registered letter to the forwarder with in 3 days, sending copy to the authorized reseller.

Any claim must be notified within 8 days from goods reception.

3. Warranty terms

The range of equipment made by Studio 54 Srl are covered by 12 month warranty long from invoice date (electrical components are excluded). The spare parts delivered under warranty shall be send ex works San Giorgio in Bosco (PD)

The delivery of spare parts under warranty is subjected to the return of replaced, defected components covered by warranty, because in contrary case they shall be invoiced.
The warranty coupon must be filled and sent to the producer within 8 days from installation.

4. Installation

The main characteristics: dimensions, absorptions, etc. are specified and identified on the EC label.

The appliance must be provided in an electrical tap respecting the safety rules and equipped of safe-life and to verify the tension and electrical net are suitable to the motor absorption.

PLACEMENT

The installer must verify eventual anti- fire notices and to place the appliance respecting the anti-accident rules.

The appliance is built with an airy condenser and its placement must be done respecting such characteristic holding free place the entry side of cooling air. To obtain perfect performances to make attention to the distance from the wall or other eventual appliances from the exit side of re-change air which shall be in 20 cm at least.

To avoid the placement of appliance in closed spaces, in spaces with air deficit, to the direct sun exposition or near warm sources.

AMBIENT

Normally the condensing unit of refrigerators work in an ambient temperature of +32° C max.. Ambient with temperature over +32° C doesn't assure the declared performances of the present appliance.

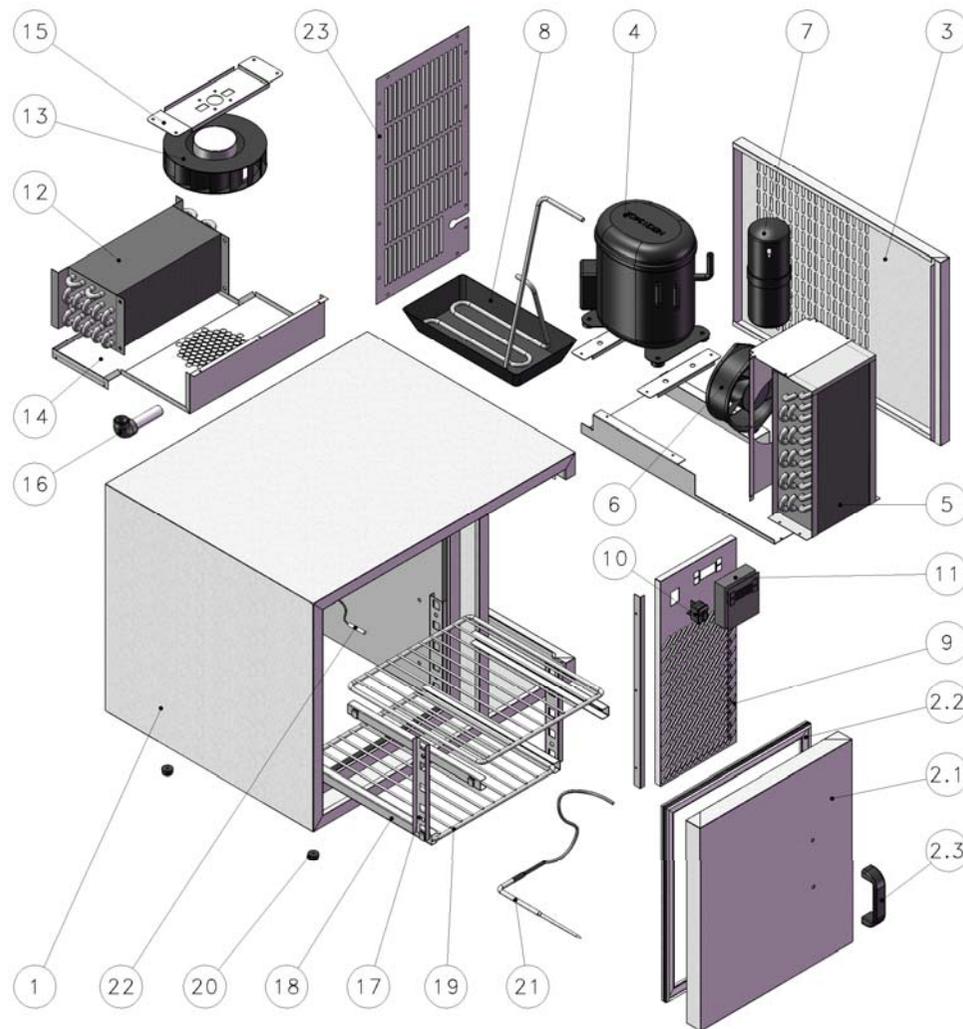
The producer assure the protection degree IP43 (respecting the 70-1 EN 60529 CEI and IEC 529 rules), if the environment conditions require different protection, it shall be an estimation of installer.

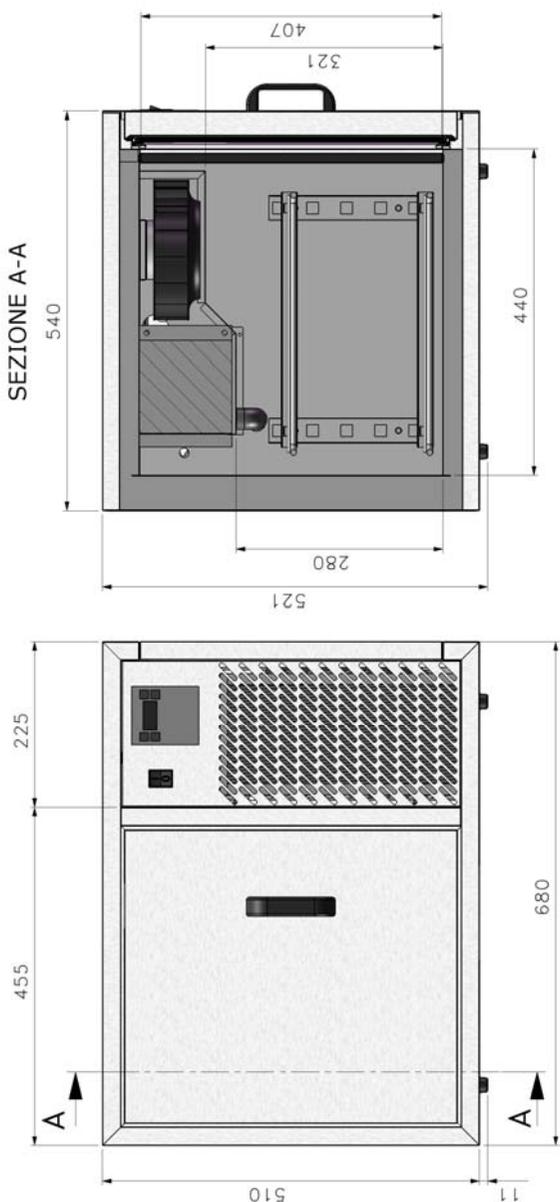
NOTE

To install correctly:

- To verify the electrical connections
- To verify the absorption with the running appliance
- To complete a chilling or freezing working cycle at least

BREAK DOWN ALEXANDER 2/3





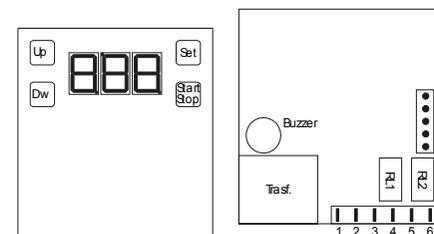
If the appliance was transported in a not suitable manner (not in vertical for example) to wait 4 hours at least before to switch on.
The end-user must be informed about the right use of the present appliance.

GETTING RID

The appliance must be demolished respecting the rules in force on the installation country. In every case the appliance must be demolished by a installation authorized for the getting rid of lubricating oils and refrigerating gas Freon.

5. Working

Code: CT1TM0010003



Functional Specifications

Connections

- 1-2 Power Supply
- 3-4 RL1 = Relay Compressor
- 5-6 RL2 = Relay Fans/Defrosting
- 7 Needle Probe
- 8 PTC Chamber Probe
- 9 Common Probes
- 10-11 Digital Entrance without voltage (Door Entrance)

Description

The temperature control device allows the management of the basic functions of a blast chiller/ shock freezer:

- Positive blasting or chilling
- Negative blasting or shock freezing
- End of blasting with heart or time probe
- Conservation
- Manual defrosting

Through a sequence of parameters it is possible to esclude some functions or to change some others.

To the user it is allowed to select the kind of blasting and the setting of the time if the heart probe has not been selected.

Interface

On the starting way, the temperature control device makes a lamp-test of 5 seconds, then it goes on Stand-by.

Stand-by

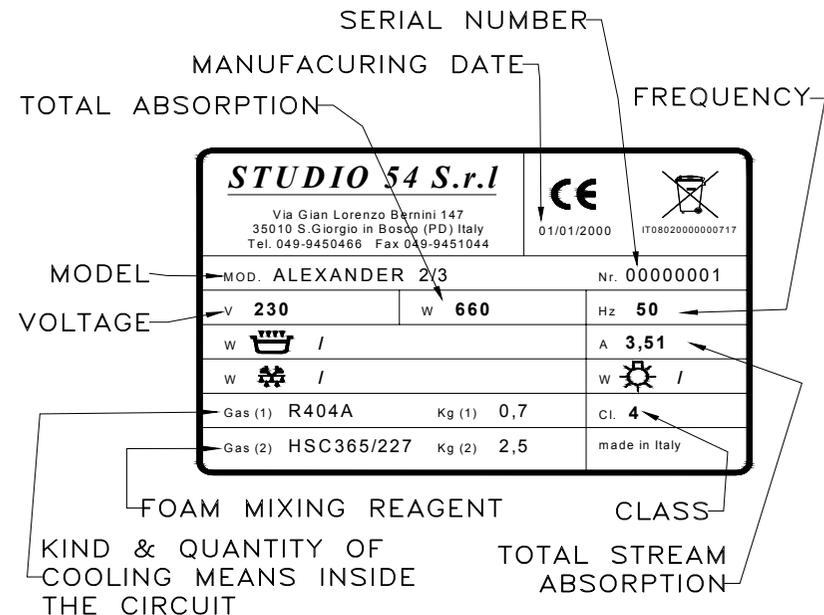
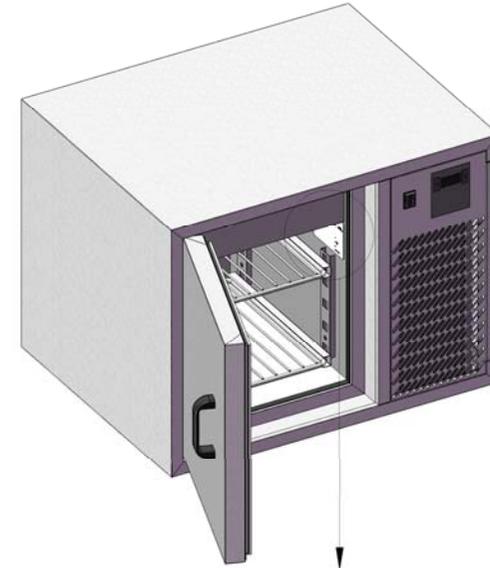
Visualization

The display visualizes the time (hours and minutes) if a time cycle is selected, or the temperature of the heart probe for a probe cycle. The decimal point of the second display shows the selection of a negative cycle.

Keys

The keys **Set**, **Up**, **Dw** allow to enter the setting of the blasting cycle. The pressing of **Set** automatically sets a probe cycle if before it has been selected a time cycle. On the contrary it selects the set-point without modifying it. The pressing of **Up** or **Dw** sets automatically a time cycle if before it was selected a heart probe cycle. On the contrary it selects the set -point without modifying it. If the buzzer is active, the first pressing of **Dw** stops the buzzer. A simple pressing of **Start/Stop** start the blasting cycle.

9. CE Plate



N.B. TO EXTRACT THE NEEDLE PROBE FROM THE TREATED HOLDING IT FROM THE RIGID PART OF THE PROBE BODY AND NOT PULLING IT FROM THE. THE WRONG EXTRACTION OF THE PROBE CAN PROVOKE ITS BREAKING, AND THE RELATED SUBSTITUTION WILL BE UNDER WARRANTY RESPECTING THE LAW ONLY AFTER TECHNICAL CHECKING OF THE MANUFACTURER.

8. Correct disposal of the product

Subject: Legislative Decree n. 151 of 25/07/2005 (ROHS – RAEE)

Proper waste of the product (electric and electronic waste)

(Applicable in the countries of the European Community and in the ones where exists the separate collection of household waste)



IT08020000000717

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 resources.

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 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.

Some economic sanctions to the defaulting user are provided for wrong wasting of the products with RAEE mark.

A pressing of **Start/Stop** for 4 sec. Starti the defrosting. This cycle is a special blasting cycle, and in this way the machine goes on start to put on execution this special cycle. This cycle lasts for about 25 min.: bifore there is the defrosting phase, and then the dripping phase.

Start

Visualization

The display visualizes the time (hours and minutes) if a time cycle is selected, or the temperature of the heart probe for a probe cycle. The decimal point of the second display shows the selection of a negative cycle.

Keys

Pressing the key **Set** the display visualizes the time spent from the start of the cycle or the time of the blasting if the machine is in conservation.

Pressing **Up**, it is visualized the temperature red the chamber probe. Such visualization remains for 5 sec.

If the buzzer is active, the first pressing of **Dw** allows to stop the buzzer.

A simple pressing of **Start/Stop** ends the blasting/conservation cycle.

Setting

Visualization

The display visualizes the time (hours and minutes) if a time cycle is selected, or the temperature of the heart probe for a probe cycle. The decimal point of the second display shows the selection of a negative cycle.

Keys

Pressing the key **Set** it is selected a probe cycle if bifore it was selected a time cycle. On the contrary it commutates between positive and negative blasting, and viceversa.

N.B.: to the final user it is not allowed to modify the temperature set-points.

The pressing of **Up** or **Dw** sets a time cycle if before it was selected a probe cycle; in this case the set-point is not modified. If it was already selected a time cycle, **Up** and **Dw** modify such time.

A pressing of **Start/Stop** allows to go out from the setting phase. It is also possible to go out not pressing any key for 5 sec.

Buzzers

The buzzers are related to the probes. They are shown only when it is required the visualization of the related probe.

“Er “ Generic error of internal to the probes

“Er1“ Error chamber probe

“Er2“ Error heart probe

If a blasting is in progress and it occurs a heart probe error, the cycle becomes a time cycle but, in the meantime, it remains the visualization of the error.

6. Use advices

N.B. WARNING. THE BLAST CHILLER CANNOT BE USED AS A NORMAL REFRIGERATING APPLIANCE.

N.B. TO DO NOT INTRODUCE FOOD WITH TEMPERATURES OVER +70°C BECAUSE THE CONTROL DEVICE SHOULD SIGN AN ACUSTIC MISTAKE ALARM

To obtain best performances from the present appliance pre-chill the room before to insert the food, finishing a whole chilling or freezing working cycle or until the achievement of the storage temperature at least.

To avoid damages to the appliance:

- Don't forget warm food inside the appliance.
- To start immediately the proper working cycle for the worked product food.
- To avoid to cover the inserted food containers with any covers to obtain the best performances.
- To avoid, to overload the appliance (Chilling until 16 Kg – Freezing until 12 Kg).
- To permit the best air circulation, to leave a proper inter-space between the different inserted containers.
- To place the hot container on the enclosed chromed grates to avoid the direct contact with the appliance bottom.

N.B. TO REMIND A PERIODIC CHECKING OF THE DEFROSTING WATER TANK PLACED ON THE BOTTOM FRAME OF BLAST CHILLER.

FOOD INFORMATION

Considering that the reference times of cycles start from +70° C (chilling cycle +70° C to +3° C; freezing cycle +70° C to -18° C):

- Don't leave the food for long time in the ambient temperature; major the lost humidity from food product minor shall be the storage softness.
- To introduce the food in a temperature of +70° C.

7. Ordinary maintenance

To make a proper maintenance in the appliance, the user or the technician must respect the **elementary safety rules** presented on 1. paragraph GENERAL INFORMATION. It is also forbidden to take out the safety devices and the protections during the ordinary maintenance.

IN CONTRARY CASE THE PRODUCER COMPANY DECLINES ANY RESPONSIBILITY DUE TO DAMAGES OR ACCIDENTS CAUSED BY NON-OBSERVANCE OF ABOVE WRITTEN OBLIGE.

Taking into consideration the previous information, the room cleaning must be effected daily to assure the better quality and the perfect cleanliness of made food process. It may be used water and no-abrasive detergents. To wash and to rinse using a cloth or a sponge.

N.B. NO SHARPENED OR ABRASIVE TOOLS, NO SOLVENT OR DILUENT.

To obtain a better circulation of air in the condenser to maintain it cleaned, cleaning dust or other from the condenser fins. To accede to the air condenser to unscrew out the front panel making attention to the electrical connections. To use a vacuum cleaner to avoid the dust dispersion in the environment. Don't scrape with sharpened or abrasive tools. To end, to replace the front panel making attention to screw the fixing screws.

The condensing water is collected in a tank and automatically evaporated inside the technical space.

In case of extraordinary maintenance of the cooling installation, it is possible to take out the behind panel and in some case the lateral too; such operations must be effected by authorized specialized personal only.

Blast Chiller Operating Instructions



7.3 SOFT Time Chilling

How to use the SOFT time chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the CHILL button  after 1 second the screen shows the time cycle set point (90 min). Such value can be changed pushing

the decrease/increase buttons  .

3. Push again the CHILL button  to see the pre-set temperature for the cycle (-5°C). Set the desired working temperature through the

increase/decrease buttons  .

4. Start the working cycle pressing the START button .

5. The screen shows the remaining time until the cycle end. The cycle ends when the set time as duration of chilling phase has passed.

6. It automatically starts the preservation phase.

During time chilling phase it is always possible to visualize the probe temperature

pushing the CHILL button . In that way, screen will show for 5 seconds the probe temperature. In that way, screen will show for 5 seconds the probe temperature.

Blast Chiller Operating Instructions



7.4 HARD Time Chilling

How to use the HARD time chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the CHILL button : after 1 second the screen shows the time cycle set point (90 min). Such value can be changed pushing the decrease/increase buttons  .

3. Push again the CHILL button  to see the pre-set temperature for the cycle (-5°C). Set the desired working temperature through the increase/decrease buttons  .

4. Push the HARD button  to activate the HARD time chilling function.

5. Start the working cycle pressing the START button .

6. The screen shows the remaining time until the cycle end. The cycle ends when the set time as duration of chilling phase has passed.

7. It automatically starts the preservation phase.

During time chilling phase it is always possible to visualize the probe

temperature pushing the CHILL button . In that way, screen will show for 5 seconds the probe temperature.

Blast Freezing Operating Instructions



7.6 TEMPERATURE Freezing

How to use the TIME freezing function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the FREEZE button



After 1 second the screen shows the time set point of the cycle (240 min.). Such

value can be changed pushing the increase/decrease buttons



3. Start the working cycle pressing the START button



4. The time freezing cycle ends when the time set as freezing duration has passed .

5. It automatically starts the preservation phase.

During time freezing phase it is always possible to visualize the probe temperature

pushing the CHILL button



. In that way, screen will show for 5 seconds the probe temperature.

Press the START button



when you want to remove food from the blast chiller.

Blast Chiller Operating Instructions



7.1 SOFT Temperature Chilling

How to use the SOFT temperature chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button
1. Insert the probe in the food

2. Push the CHILL button



After 1 second the screen shows the temperature set point of the cell during blast chilling function (-5°C). Such value can be changed pushing the

increase/decrease buttons



3. Start the working cycle pressing the START button



4. The chilling cycle ends when the probe achieves the temperature of $+3^{\circ}\text{C}$.
5. It automatically starts the preservation phase.

Blast Chiller Operating Instructions



7.2 HARD Temperature Chilling

How to use the HARD temperature chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button
1. Insert the probe in the food

2. Push the CHILL button  After 1 second the screen shows the temperature set point of the cell during the chilling function (-5°C). Such value can be changed pushing the increase/decrease buttons  .

3. Push the HARD button  to activate the HARD temperature chilling function.

4. Start the working cycle pressing the START button 

5. The blast chilling cycle ends when the probe achieves the temperature of +3°C.

6. It automatically starts the preservation phase.

During temperature chilling phase it is always possible to visualize the probe temperature pushing the CHILL button . In that way, screen will show for 5 seconds the probe temperature.

Press the START button  when you want to remove food from the blast chiller.

Blast Freezing Operating Instructions



7.5 TEMPERATURE Freezing

How to use the TEMPERATURE freezing function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2 Push the FREEZE button



After 1 second the screen shows the temperature set point of the cell during chilling function (-38°C). Such value can be changed pushing the

increase/decrease buttons



3. Start the working cycle pressing the START button



4. The freezing cycle ends when the probe achieves the temperature of -18°C.

5. It automatically starts the preservation phase.

During temperature freezing phase it is always possible to visualize the probe

temperature pushing the CHILL button



In that way, screen will show for 5 seconds the probe temperature.

Press the START button



when you want to remove food from the blast chiller.