

08/2012

Mod: CBT51/PM

Production code: 10501702-0-0-0 (Y2)

**Manual de Instruções
Instruction Manual
Mode d'emploi
Gebrauchsanleitung
Manuale d'Istruzioni
Manual de Instrucciones**

N.º MNS00054.00



**ABATEDORES DE TEMPERATURA – Y2
BLAST CHILLER & FREEZERS – Y2
CELLULES DE REFOIDISSEMENT ET SURGÉLATION– Y2
SCHNELLKÜHLER & SCHOCKFROSTER– Y2
ABATTITORI E SURGELATORI– Y2
ABATIDORES Y CONGELADORES– Y2**

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Note from the manufacturer

We appreciate your decision: our equipment complies with all the applicable European directives and standards with the aim of providing a safe and practical use that will meet your expectations and needs.

The equipment must be used according to this manual and only for the purpose stated by the manufacturer. Its incorrect use can cause damage to the equipment and/or injury to users.

1 Receipt



The construction and operation of each equipment is rigorously checked at the factory, as shown in the attached test report. In case damage has occurred in transit, carefully check carefully the general condition of the equipment after unpacking. Then, confirm that the features match the specifications of the purchase order. We remind you that our constant search for technological improvements implies that changes to the equipment described in this manual may be effective without prior notification .

2 Rating Plate

Model	<input type="text"/>						
<small>Model Model Modèle Modelo Modelo Modelo</small>							
Product code	<input type="text"/>						
<small>Artikelnummer Artikelnummer Code article Codice articolo Código producto Código artigo</small>							
Serial number & Year	<input type="text"/>						
<small>Seriennummer & Jahr Seriennummer & Jaar Numéro de série & Année Numero di serie & Anno Número de serie & Año Número de série & Ano</small>							
Climate class	<input type="text"/>						
<small>Klimaklasse Klimaat klasse Classe climatique Classe climatica Clase climática Classe climática</small>							
Defrost power (W)	<input type="text"/>						
<small>Abtauung Leistung Ontdooi vermogen Puissance dégivrage Potenza scongelamento Potencia desescarche Potência descongelação</small>							
Door heater wire (W)	<input type="text"/>						
<small>Heizleitungen der Tür Verwarmingslint voor deur Cordon chauffant porte Resistenza elettrica porta Resistencia calefactora puerta Resistência elétrica porta</small>							
Light bulb (Max.W)	<input type="text"/>						
<small>Glühbirne Verlichtingsunit Ampoule Lampadina Bombilla Lâmpada</small>							
EN de nl fr it es pt	<table border="1" style="display: inline-table; border-collapse: collapse;"> <tr> <td>a)</td> <td>b)</td> </tr> <tr> <td>c)</td> <td>d)</td> </tr> <tr> <td>e)</td> <td>f)</td> </tr> </table>	a)	b)	c)	d)	e)	f)
a)	b)						
c)	d)						
e)	f)						
<small>PT-503403474</small>							
<small>AB09</small>							

The rating plate of our blast chillers & freezers is located inside the equipment, on the left side panel. It includes the main technical data about the equipment and it identifies the MODEL and SERIAL NO., which are vital pieces of information for any queries to the manufacturer.



The European directive on Waste from Electrical and Electronic Equipment (WEEE) specifies that, at the end of its life cycle, the equipment and all of its components, subassemblies and consumable materials should be sent separately for treatment for it to be destroyed, recycled or reused.

Do not put equipment with this symbol together with unseparated urban waste.

Legend	
a) Voltage (V)	b) Frequency (Hz)
c) Current (A)	d) Power (W)
e) Refrigeration gas (ASHRAE)	f) Gas capacity (g)

3 Installation, Cleaning and Maintenance

3.1 General Notes

Technical maintenance, installation and other actions should be carried out by authorised specialised technicians only, using original spare parts. Failure to meet these conditions may result in the loss of warranty.

3.2 Installation



The equipment installation should be carried out in accordance with building regulations, rules and best practice for accident prevention, fire prevention standards and existing European standards.

3.2.1 Preparation

Remove the PVC protective film; do not use sharp tools to avoid scratching. Clean the inside and outside of the equipment using protective gloves.

3.2.2 Placement



Select a location where the equipment can be installed away from possible sources of heat (like ovens or stoves) and away from direct sunlight. Ensure good air circulation around the equipment, maintaining the distance between the wall and the back of the equipment. Never obstruct the front grid: the lack of ventilation seriously affects the operation and can lead to severe damage to the equipment.

3.2.3 Leveling

The equipment must be installed on a flat and sturdy surface, to ensure a 4-point support stability. The height adjustable telescopic legs should be adjusted for a precise leveling.

3.2.4 Water drain (except Y2-3 model)



This equipment is fitted with a drain outlet for cleaning.

In case you do not opt for a connection to the sewer, use the recovery tray of condensation water placing it from the front on the sliders under the equipment.

The drainage of condensation water can be compromised if the equipment is not leveled.

3.2.5 Electrical connection

The unit is supplied with a plug in accordance with current standards of practice and with a power cord whose length is sufficient to allow connection to the mains.

H05VV-F Power Cord		
Models	Y2-3, Y2-5 e Y2-7 (monophasic)	Y2-10 e Y2-14 (three-phase)
Section (nominal)	3 x 1.0 mm ²	5 x 2.5 mm ²
Manufacturer code with CEE 7/7 standard plug:	43001004	
Manufacturer code with BS 1363 optional plug:	43001001	



The mains should be easily accessible and sized for the maximum consumption (see rating plate), and should have an EARTH CABLE. For direct connections to the network, you should always install an interrupting device (circuit breaker) in accordance with international standards. Never use sockets or plugs without earth cable, nor use adapters or extension cords.

3.2.6 Replacement of power cord

If the power cord is damaged, this must be immediately replaced by an original one supplied by the manufacturer or by the technical services.

3.3 Cleaning

To ensure correct hygiene and conservation, clean the equipment regularly as indicated:



Switch off the appliance and unplug it, or switch off the circuit breaker.

Clean the surfaces using a dampened cloth with a mild detergent water solution; then rinse with a dampened cloth with clean water and finally wipe with a dry cloth.

Do not use cleaning products containing acids or chlorine (such as bleach), or abrasive materials (such as pads) or pressurized water (such as hoses).

3.4 Maintenance

To ensure that the equipment lasts for a long time and functions correctly, please follow these precautions:

3.4.1 Condenser

Regular maintenance of the condenser should be carried out as follows:



Switch off the appliance and unplug it or switch off the circuit breaker.

Unscrew the front air vents; be careful with cable holder, do not stretch the cables.

Carefully vacuum (preferably) or brush the condenser blades.

Finally, screw back the front air vents.

3.4.2 Prolonged inactivity

If there is a prolonged period of inactivity, we recommend that you make the cleaning and maintenance described above.

4 Operation

4.1 Definitions

The blast chiller and freezer has been designed to blast chill and freeze food products and it was created to work at ISO 4 climate class (30°C maximum room temperature and 55% relative humidity).

4.2 Technical file


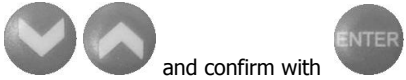







Model	Y2-3	Y2-5	Y2-7	Y2-10	Y2-14
Exterior dimensions WxDxH	670x715x500 mm	810x830x850 mm	810x830x1070 mm	810x830x1370 mm	810x830x1750 mm
Weight	55 kg	100 kg	130 kg	150 kg	180 kg
Power supply	220-240V 1~ 50Hz	220-240V 1~ 50Hz	220-240V 1~ 50Hz	400V 3~ 50Hz	400V 3~ 50Hz
Current	3,0 A	5,0 A	6,0 A	3,6 A	4,2 A
Power consumption	0,5 kWh	1,0 kWh	1,3 kWh	2,0 kWh	2,2 kWh
Refrigerant	R404	R404	R404	R404	R404
Cooling capacity	10 kg	20 kg	30 kg	40 kg	50 kg
Freezing capacity	6 kg	14 kg	20 kg	28 kg	35 kg
GN1/1 – EN600x400 Trays capacity	3-3	5-5	7-7	10-10	14-14

4.3 Setup

Ensure that the plug is correctly inserted into the socket and the circuit breaker is on.

4.3.1 Start-up

This procedure applies only at start-up or in case of a local power supply fault or when it is switched off. Without pressing any key, after 60 seconds the displays shows the language in which menus are available.

	 <p>Select the language using   and confirm with .</p>
	 <p>Then, press .</p>
	<p>From now on, the equipment is ready to operate. You can select one of the standard cycles (see 4.4) or program a custom cycle.</p>

4.3.2 Start a new cycle

This procedure applies in the normal operation of the equipment.

Press  for 3 seconds;

Then, select a standard cycle (see 4.4), or a custom cycle (see 4.7) (if previously programmed), or enter the programming mode to do it. The electronic controller allows custom cycles according to specific needs. The respective instructions are in the 4.6 paragraph of the attached electronic controller manual.

4.4 Standard cycles selection and description

The standard cycles are designed to facilitate kitchen work. The four Start & Go keys cover most of the daily needs, each corresponding to a preset cycle.

	<p>By pressing one of the keys the blast chiller and freezer starts the desired cycle. Three minutes after the start, the equipment checks if the core probe is being used. In this case, the cycle will be managed by the core probe; otherwise, the cycle will be done by time.</p>
	<p>This cycle reduces food core temperature down to +3°C within 90 minutes. Ideal to reduce food temperature such as very thin food, semolina (pasta or rice), desserts (cream, mousse), vegetables and other delicate products.</p>
	<p>This cycle reduces food core temperature down to +3°C within 90 minutes. Created to optimize working time and at the same time chilling bulky foods, food with high fat content, without the formation of "ice skin".</p>
	<p>This cycle reduces food core temperature down to -18°C within 240 minutes. Prepared for freezing cooked food including oven dishes or baked dough. Two-phase freezing cycle; during the first phase the product core temperature reaches +6° C and during the second phase the product core temperature reaches -18° C.</p>
	<p>This cycle reduces food core temperature down to 18°C within 240 minutes. Designed for freezing cooked bulky foods and raw foods. Rather quickly, the product core temperature reaches -18° C and inside the blast freezer the temperature reaches -35° C.</p>

4.5 Cycles interruption

4.5.1 Intentional interruption

To protect the compressor, it is only possible to interrupt a program one minute after start-up.

Press for three seconds; the cycle will be stopped and cannot be continued.























If you would like to shut down the blast chiller & freezer, press again for three seconds.













4.5.2 Interruption due to door opening

Avoid door opening during operation cycle. If you really need to open it, the opening time should not exceed 30 seconds, otherwise the cycle is terminated and must be restarted.

4.6 Programming a Customized Cycle

	<p>In the main MENU use the keys and select SETTINGS pressing .</p>
	<p>With the keys enter the manufacturer code 1234 and press to continue.</p>













<p>Settings</p> <p> Change language/PW1  Customized cycle  Conservation</p>	<p>With the keys   select Customized Cycle and press .</p>
<p>Customized cycle</p> <p> From std +3° C soft  From std +3° C hard  From std -18° C soft</p> <p>Customized cycle</p> <p> From std -18° C hard  Complete  From std +3° C soft</p>	<p>Move the cursor with the keys   and select the desired type of cycle (e.g.: Complete) and press .</p>
<p>Complete</p> <p>By temp time TEMP. </p>	<p>Inside the Customized Cycle option configure the cycle by temperature or by time, using the keys   . Press .</p>
<p>Complete</p> <p>Room setp. -20.0° C Product setp. 10.0° C Phase time 60'</p> <p>PHASE 1</p>	<p>In PHASE 1, determine with the aid of the keys  , the temperatures and the duration. Press  at the end of each option and then move to the next phase.</p>
<p>Complete</p> <p>Room setp. 0.0° C Product setp. 3.0° C Phase time 30'</p> <p>PHASE 2</p> <p>Complete</p> <p>Room setp. -35.0° C Product setp. -18.0° C Phase time 60'</p> <p>PHASE 3</p>	<p>Repeat the procedure of the PHASE 1 to customize the PHASE 2 and the PHASE 3 according with the required specifications.</p>



















<p>Complete</p> <p>Conser. present YES</p> <p>Conser. setp. -20.0° C</p>	<p>With the keys   choose, or not, for food storage after the completion of the Cycle, then press .</p> <p>Determine at which temperature you want to do it, if any. Press  to follow.</p>
<p>Complete</p> <p>Defrost bef. cycle YES</p> <p>Defrost bef. conserv. NO</p>	<p>With the keys   opt, or not, for Defrost before the beginning of the cycle. Press  to confirm.</p> <p>The equipment is unable to perform the defrost before entering in conservation mode.</p>
<p>Complete</p> <p>Save cycle as</p> <p>10- TESTE-----</p> <p> </p>	<p>With the keys   select, letter by letter, the name of this cycle.</p> <p>Press  to move to the next character.</p>
<p>Completo</p> <p>Save cycle as</p> <p>10- TESTE-----</p> <p>Press Enter 3s  </p>	<p>Press  for 3 seconds to record the program.</p>



To return to the main **MENU** or to return to some of the earlier phases press

4.7 To select a Customized Program

<p>MENU 12:00 01/01/12</p> <p> KEYBOARD LOCK</p> <p> ON/OFF</p> <p> CYCLE</p>	<p>In the main MENU, with the keys   select CYCLE press .</p>
<p>CYCLE</p> <p> Standard</p> <p> CUSTOMIZED</p> <p> Repeat</p>	<p>With the keys   select the option CUSTOMIZED press .</p>








<p>10-TESTE-----</p> <p>↓ PRODUCT 17.3° C SET --° C TIMER 150'</p> <p>CUSTOMIZED CYCLE TEMP. COMP. </p>	<p>Choose the desired program using the keys  .</p>
<p>10-TESTE-----</p> <p>⌂ PRODUCT 17.3° C ROOM -0.8° C TIMER 50'</p> <p>    </p>	<p> Press to start the Customized Cycle.</p>
<p>10-TESTE-----</p> <p>⌂ PRODUCT 17.3° C ROOM -0.8° C TIMER 50'</p> <p>    </p>	<p>Stop the cycle: with the  keys  select  located in the lower right corner of the display, followed by .</p>

Note: Opening the door for a period exceeding 2 minutes causes an automatic cycle shutdown.

To return to the main MENU press .

4.7.1 Product Probe Release

(except in AB3)

<p>MENU 12:00 01/01/12</p> <p>⌂ STERILIZATION ⌂ PROBE HEATING ⌂ SETTINGS</p>	<p>In the main MENU select, with the keys  , the option PROBE HEATING. Then .</p>
<p>Probe heating</p> <p>⌂ PRODUCT -18.0° C TIMER 1'</p> <p> </p> <p>Probe heating</p> <p>⌂ PRODUCT 4.0° C TIMER 1'</p> <p>Core temp. too high  </p>	<p>The probe will enter into heating mode for two minutes or until it reaches 4°C.</p>



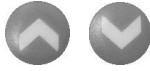
To return to the main **MENU** press .

4.8 Defrost, alarms and malfunctions

4.8.1 Defrost

Early in the cycle there will be an automatic defrost of the evaporator if its temperature is below 0°C. Defrost is done by forced air, using the heat of food products.

4.8.2 Alarms cancellation



Press simultaneously for three seconds. It will show the display will
To return to the previous menu, press again the two arrows simultaneously.

Alarms info

No alarms active show .

4.8.3 Malfunctions



If you notice any malfunctions, unplug the equipment, remove all food products and seek technical assistance.