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Diamond
catering equipment

INSTALLATION, USAGE AND MAINTENANCE MANUAL EVJ805:

BLAST CHILLER



INSTALLATION, USAGE AND MAINTENANCE MANUAL: BLAST CHILLER

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INSTALLATION, USAGE AND MAINTENANCE MANUAL

Before starting the cooler up, we would like to thank you for the confidence you have placed in us on purchasing this machine, and recommend you read and follow the steps detailed in the instructions. This manual is designed to offer the information necessary for the installation, start-up, and maintenance of the Temperature Coolers.

The special installation and maintenance must be carried out by qualified technicians.

OPERATING TESTS

The blast chiller you have purchased is prepared for its correct operation, the result of which is certified by a rigorous quality control test.

1 INSTALLATION

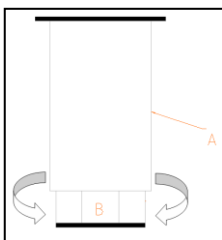
1.0 SITING

Remove the packaging except the support pallet. It should not be dragged over the floor.

The instructions to ensure that it is not damaged during transport/storage and loading/unloading are marked on the packaging. You should comply with the regulations in your country for disposing of the packaging.

The area where it is positioned must be clear and clean, preventing the refrigerator equipment's fan from absorbing materials, which are then deposited on the condenser's ribbing, reducing the efficiency of the system.

Remove the pallet, taking care not to knock it. It can now be levelled, screwing in or unscrewing the legs. When it is levelled, the protective film can be removed from the stainless steel using a blunt object, avoiding scratching the steel (aluminium is recommended)



A: LEG BODY

B: SCREW:

Clockwise to lower the unit

Anticlockwise to raise the unit

1.1 CLEANING

Before start-up:

Clean the inside of the chamber and accessories with some water and neutral soap to remove the characteristic smell of a new machine. When it is clean and dry, insert the accessories in the right places, according to preferences.

DAILY CLEANING

Do not wash the appliance with direct water jets, as leaks in the electric components could affect correct operation.

We recommend cleaning the outside of the unit with a damp cloth and following the direction of the stainless steel's polished finish. It should be dried well and neutral detergents used instead of bleach based and/or abrasive substances.

Do not use tools that could cause cuts with the subsequent build up of rust.

If there is hardened dirt, use water and soap or neutral detergents, using a plastic or wooden spatula if necessary.

Clean the inside of the chamber to prevent dirt from building up with neutral detergents that do not contain bleach and that are not abrasive.

The areas surrounding the appliance should also be cleaned daily, always with soap and water and not with toxic or bleach-based detergents. Rinse with clean water and dry well

1.2 WIRING



Before plugging the appliance into the socket, check that the network voltage and frequency correspond with those indicated on its' nameplate. Also check that the section of the electricity socket is appropriate for the consumption it is going to withstand.

It is essential that the electrical installation where it is going to be connected has an EARTHING SOCKET, in addition to the appropriate protection of the magneto-thermal switch and differential (we recommend 30 mA.)

For your safety, it is prohibited to lengthen this power cable.

Do not insert any elements through the fan guard or refrigerator equipment area grilles.

In the start-up, ensure that there are no sources of heat nearby.

For the perfect operation of the components making up the refrigerator system, it is extremely important that the air intakes, both from the fan situated inside it and the air access to the condenser not be blocked.

Do not install the Cooler outdoors.

Electric connection with cable with European connector in models 3 GN 1/1, 5GN 1/1, 10GN 1/1.

All coolers should be installed by professional technicians with knowledge on electrical and refrigeration installations. If you want to install them in a fixed and definitive place, a general drain should be connected to a water fitting in the premises, making a drain tap with this drain to prevent cold losses. This operation should be carried out by qualified staff.

The appliance has not been designed for installation in installations with the risk of explosions.

Do not use water if a fire occurs. Use CO2 extinguishers (carbon dioxide) and cool down the motor area as fast as possible.

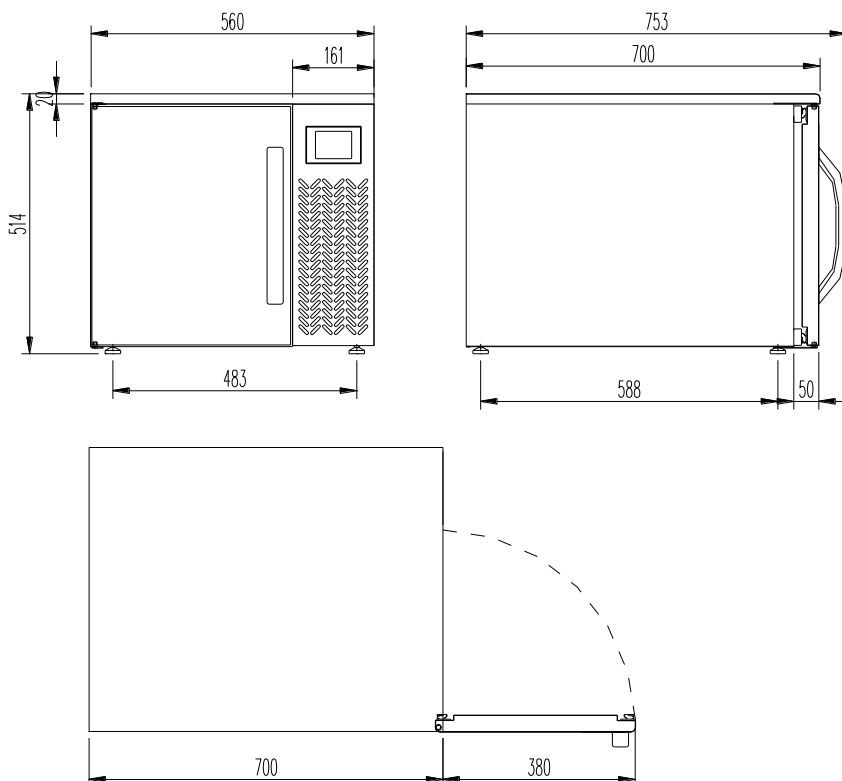
IMPORTANT: Install the inner drainage cover before using.

Consumption table:

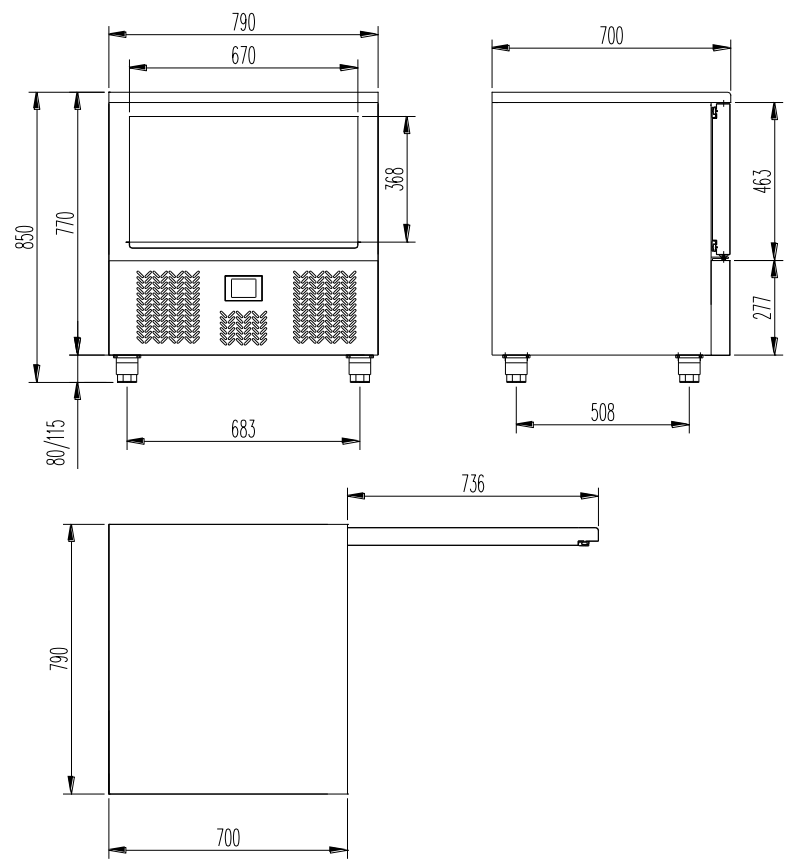
GN 1/1	Capacidad	Tensión	Frecuencia	Consumo	Dimensiones		
	600*400mm	v	Hz	(máx) W	Largo	Profundo	Alto
3		230v 1+N	50	587	560	700	520
5	5	230v 1+N	50	1200	790	700	850
10	10	230v 1+N	50	2300	790	800	1420

1.3 GENERAL MEASUREMENTS.

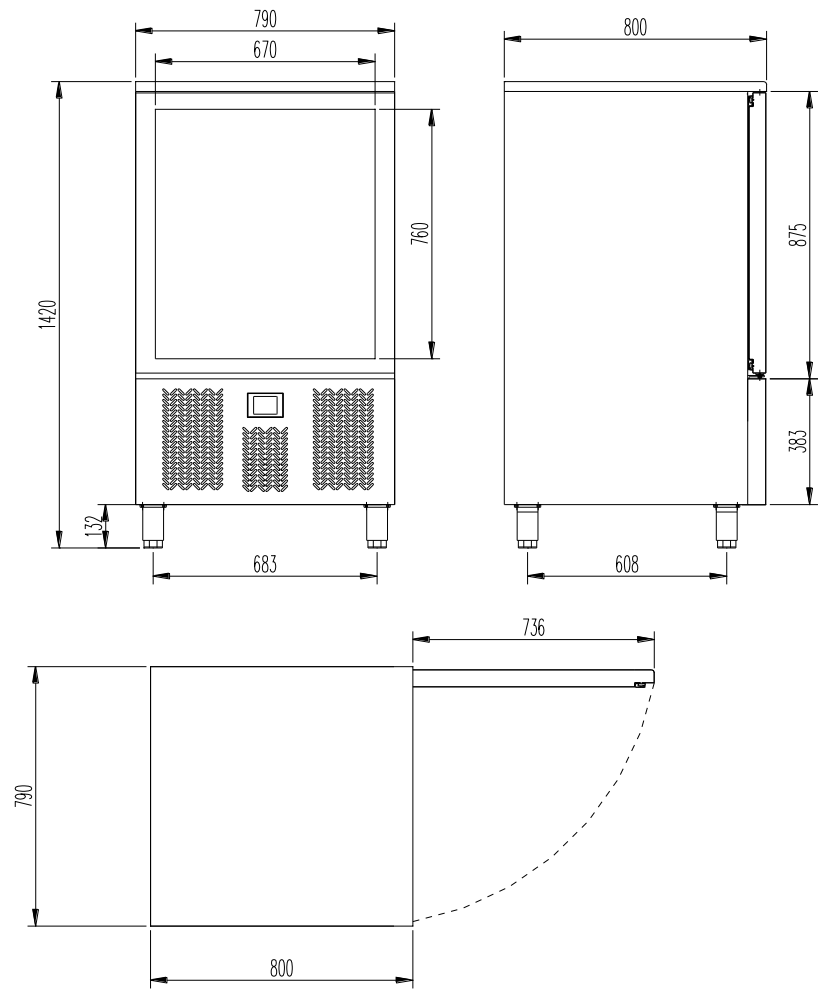
3 GN 1/1



- 5 GN 1/1



- 10GN 1/1



2 USE

2.0 – ENVIRONMENTAL DATA

Room Temperature.

The production data have been carried out in a technical laboratory with the following environmental conditions:

38 °C in the premises

Noise level

Leq in the point with noise level at 1 metre and in operating conditions <70 dB(A)

Lpc at 1 metre in operating conditions <130 dB(C)

The measurements of the acoustic tests have been carried out according to ISO 230-5, in a rectangular shaped exposure room without sound-absorbent treatments.

2.1 – CONSTRUCTION DATA

- Chamber inside in stainless steel.
- Outer machine panels in stainless steel.
- Allows for using cake trays (except for the 3 GN 1/1)
- Door with automatic closing device. (except for the 3 GN 1/1)
- Mixed model that enables making cooling cycles up to the preservation temperature (+2 °C) or freezing temperature (-18 °C).

Two cooling cycles can be made in refrigeration and two in freezing (Soft and Hard):

- Refrigeration: 90 minutes.
- Freezing: 240 minutes.

It has an electronic timer and chamber temperature probe. Cycle control by time or with probe in the heart of the food. When the cooling cycle finishes, it can be used as a refrigeration chamber: + 2, + 4 °C; or as a frozen food maintenance chamber: -18 °C, for a short period of time.

- Airtight compressor/scroll with ventilated condenser.
- Injected polyurethane insulation. Density of 40 kg. Without CFC.
- Copper tube evaporator and aluminium flanges with anticorrosive paint.
- Refrigeration by forced draught.

2.2 – UTILIZACIÓN

These machines have been built according to the EC directives regarding food treatment and preservation.

The use of the cooler consists of lowering the temperature suddenly from a level (cooked or fresh products) to another level that guarantees the maintenance of the ideal nutritional, physical and chemical properties of the food.

It should be pointed out that the critical temperature range between 10 °C and 85 °C in the product should be passed through as fast as possible. **(IT IS ESSENTIAL TO START THE COOLER UP IN THE SET UP CYCLE BEFORE PUTTING THE HOT PRODUCT INSIDE. TO DO SO, SELECT SET UP ON THE MAIN MENU. WHEN THE COOLER IS READY, IT WILL INDICATE THIS.)**

It is advisable when the load to bring down less than 50% of its capacity to perform the abatement by prick probe.

Refrigerated Cooling consists of lowering the temperature of the cooked food from 90 °C to 3 °C in 90 minutes.

Frozen cooling consists of starting from a cooking temperature of 90 °C, and reaching -18 °C in 240 minutes.

During the cooling cycle:

- Do not open the door unit it has ended.
- Do not wrap the product or close the trays.
- Using trays with a height of over 40 mm is not recommended.
- The thickness of the product on the tray is compact from 2 to 2.5 cm.
- Using stainless steel or aluminium containers is recommended.

During the preserving cycle:

- The product should come in vacuum cooked portions to maintain aromas, freshness... and to make it easier to regenerate it.
- Place the product where the air can circulate around it.
- Do not put elements that could obstruct air circulation on the Racks.
- Open the door and handle the product as possible as little as possible.
- Hot products or uncovered liquids should not be put inside.

2.3 – PRODUCTION

Depending on several factors and according to the prepared data, it is about advising the user about a very homogeneous and standard product in international cuisine.

The GN trays are filled with the 25 mm thick product, obtaining the following data:

REFRIGERATION: Lower the temperature from +70 °C to 3 °C in 90 minutes.

Model	Capacity Kg.
3GN 1/1	8
5GN 1/1	12
10GN 1/1	30

FREEZING: Lower the temperature from +70 °C to freezing at -18 °C in 240 minutes.

Model	Capacity Kg.
3GN 1/1	5
5GN 1/1	8
10GN 1/1	20

3 – POWER ON

Connect the power supply of the device: will be proposed a neutral screen of loading of the system:



The upload completes, the device will be in the state it was in before being de-energized, i.e.:

- In the Home screen without any message of supply interruption;
- In cycle execution, with message POWER FAILURE to indicate the lack of power.

3.0 POWER FAILURE

If there is a power interruption when there is no function, upon restoration of the power supply device reproposing the status to be before the interruption.

If there is a power interruption when a feature is active, for restoring the same device will behave in the following manner:

- With chilling or a freezing cycle running, the cycle is resumed by taking into consideration the duration of the lack of voltage;
- With a conservation running, the cycle continues maintaining the same settings.

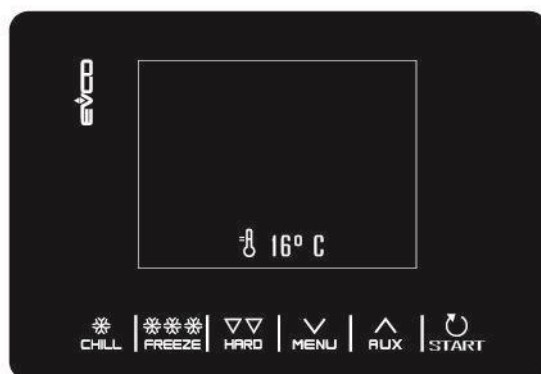
If the duration of the interruption of the power supply was such as to cause the error clock (code "RTC"), you will need to set up again the day and the real time.

Press any key while the buzzer is playing for switch off .

4 – DISPLAY

4.0 KEYS

Each of the 6 buttons activate different functions depending on the level of navigation or of the current function.



Keys	Function
	- Allows you to quickly select a cycle of chilling - Once you have selected a chilling cycle, allows to pass from temperature cycle time cycle - Within a menu or during a setting: acts as "ESC" key and returns the controller to top of page - Attention: with a cycle in progress button is not active, to interrupt the cycle press for 2 seconds the key "START"
	- Allows you to quickly select a freezing cycle - Once you have selected a freezing cycle, allows to pass from a freezing temperature cycle, time cycle.
	- Once you have selected the chilling cycle/freezing to perform, allows to switch from hard mode to that soft.

	- From Home screen: gives access to the machine set-up menu - Within a menu: allows navigation downwards - During a setting: decrements the value of the size that you want to modify
	- From Home screen: gives access to the selection menu of special cycles of the machine - Within a menu: allows navigation upwards - During a setting: increases the value of the size that you want to modify
	- Short press: Start the selected function or gives access to the page of the selected menu - Press and hold for 2 seconds: Stops the current cycle - During a setting: allows you to make editable the value that you want to modify, while a subsequent pressing of the same confirms the value set

4.1 Icons

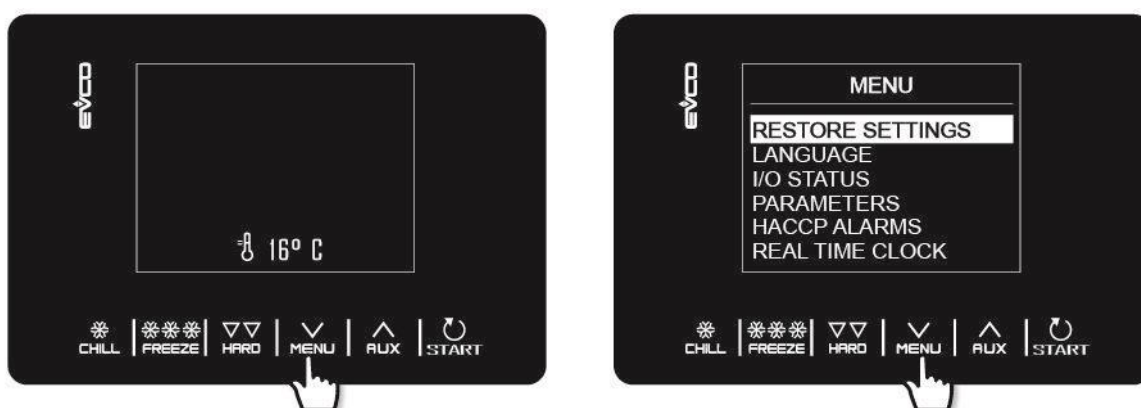
Icon	Meaning
	Chamber temperature
	Core temperature
	Chilling
	Chilling hard
	Freezing
	Freezing soft
	Cycle Time
	Compressor output icon
	In cycle
	Door open. The display will disappear automatically to the subsequent closing of the door or by pressing a key
	Flushing cycle fish in progress

	Curing cycle ice cream running
	Defrost cycle in progress
	Number of the current phase
	Chilling/freezing Cycle successfully completed
	Chilling/freezing Cycle does not successfully completed

5 – SETTINGS

5.0 OVERVIEW

You access the list of settings by pressing from the Home screen 

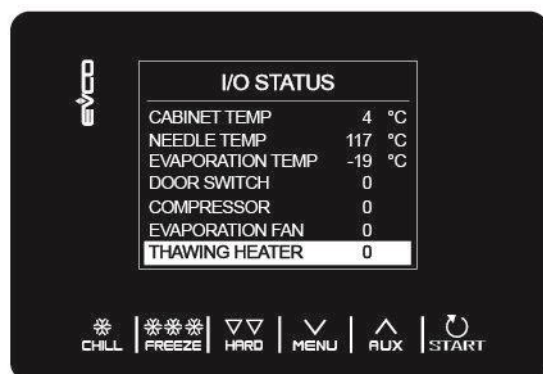


5.1 LANGUAGES

You can choose between English, French, German, Spanish, Portuguese, Simplified Chinese, Traditional Chinese.

5.2 INTERNAL STATES

Below the display menu of the internal states



To return to the previous screen from this menu, press the key .

5.3 PARAMETERS

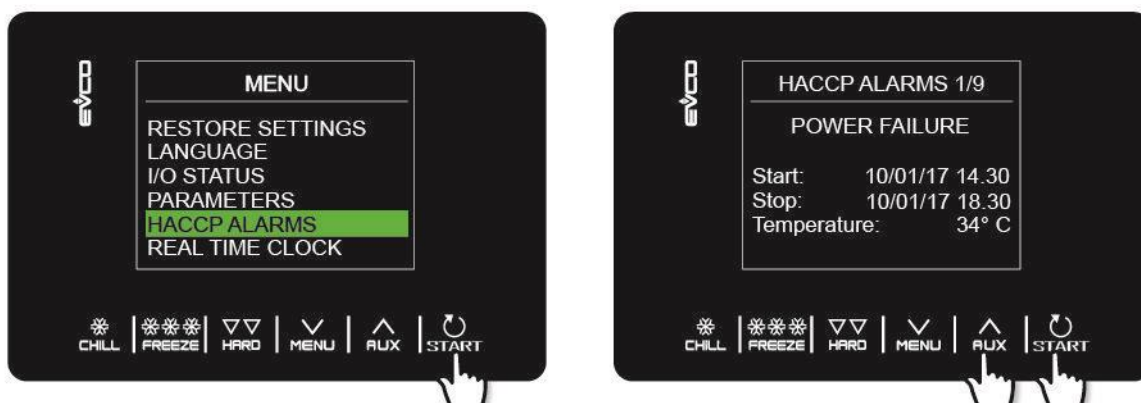
To view the parameters from the menu it is necessary to insert previously password -17 or -19 using the key to change the value of the parameters, select the desired parameter and with the key to   make it editable; confirm finally with the key. .

The machine is set at the factory for optimal operation under specific conditions and it is not advisable to change the parameters. If any operating time can be changed, the manufacturer will decline any responsibility for operation or breakage of the machine.

For Data recovery go to the Settings menu by pressing button , select Restore data and press . The submenu RESET PARAMETERS are accessed by typing in advance the password 149.

5.4 HACCP ALARMS

Go to the Settings menu from the key,  select Alarms HACCP and press  to see the latest 9 HACCP alarms stored. If there is no alarm HACCP, the display shows "NO ALARM".



The alarms are present in the list of HACCP are:

- Cycle duration of Chilling/freezing
- Power failure
- Door Open
- Temperature High Alarm

Their placement time cycle depends on the presence or absence of the RTC to the edge of the product

5.5 REAL TIME CLOCK

In the page of the REAL-TIME CLOCK, pressing the  2 digits for the year will begin to flash and can be set with the keys  , confirming with a subsequent pressing. Continue with the same modalities until completion of the changes. Once you have set the date and time, it returns to the previous menu after 50 seconds of  inactivity or by pressing the button .

6 – FUNCTIONS

6.0 OPERATING CYCLES

The device is able to manage the following cycles of chilling and freezing:

- Chilling temperature cycle and conservation
- Chilling hard temperature cycle and conservation
- Chilling and conservation
- Chilling hard time cycle and conservation
- Freezing temperature cycle and conservation
- Soft freezing temperature cycle and conservation
- Freezing time cycle and conservation
- Freezing soft cycle time cycle and conservation

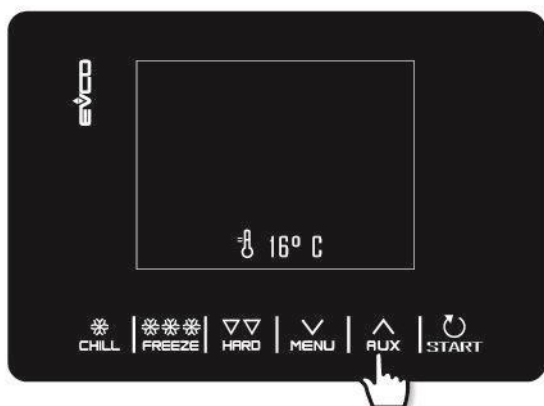
The functions of the Chilling or Freezing is accessed in a rapid manner respectively by pressing on the button  **CHILL** and  **FREEZE**.



In addition to the cycles of chilling and freezing, the controller is able to manage the following special cycles.

You access the menu of special cycles by pressing the button . 

Pre-cooling, manual defrost, Sanitizing fish, Hardening ice cream, Defrosting (not available), Sterilization chamber (not available), Heating of the probe core (only on request), Recipes (programs with preset cycles)



During the execution of the cycle, the display will show the most significant facts:

When the refrigerator system is active, icon comes on compressor in top left;

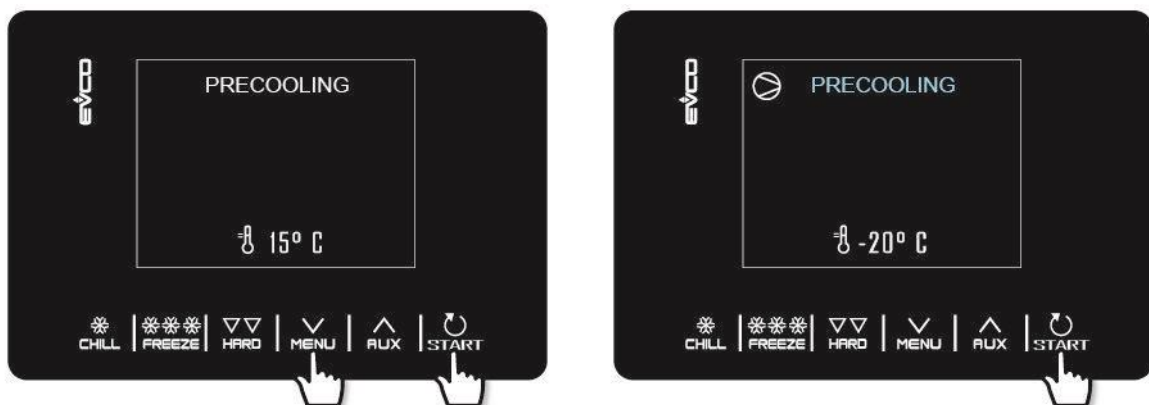
- When it is running a recipe, the blue arrows are alternated to the name of the recipe;
- When defrosting is in progress, appears at the top of the writing "defrost"

It is possible to finish the cycle at any time by pressing and holding the button  for 2 seconds.

6.1 PRE-COOLING

This is a refrigeration cycle of infinite life that can precede all operating cycles.

Access the menu special cycles from key  and select pre-coolin. The next pressure of the cycle will start. 



Once reached the setpoint desired chamber, the buzzer sounds and the cycle continues maintaining the chamber temperature reached until the button is pressed for 2 seconds  or until the start of a chilling cycle/freezing.

In the event of power failure, the cycle is resumed.

6.2 TEST OF NEEDLE PROBE INSERTION

The cycles with temperature are preceded by a test on two stages for the verification of the correct insertion of the needle probe.

The test consists of two phases, the second of which is performed only if the first is not successfully completed.

If the second step is completed successfully the cycle start by temperature

If the test fails, i.e. the probe core temperature probe is not inserted, the buzzer will sound and the cycle automatically switches time cycle.

6.3 CHILLING/FREEZING AND CONSERVATION

The pressure of the buttons  or  select respectively a cycle of chilling and a deep freezing cycle. The device will propose a program time cycle or at a temperature depending on the setting of P3: To switch from one mode to another, press again the button  or the button. 

Once you have selected the desired cycle by pressing the key  it is possible to add a step (hard for the Chilling, soft for freezing) that will be performed preliminarily with respect to the standard phase, thereby passing from cycles at a step to cycles in two phases.



Example of reducing cycle at a temperature (skewer), addition of hard phase, quick change of setpoint chamber for the phase and soft start cycle.

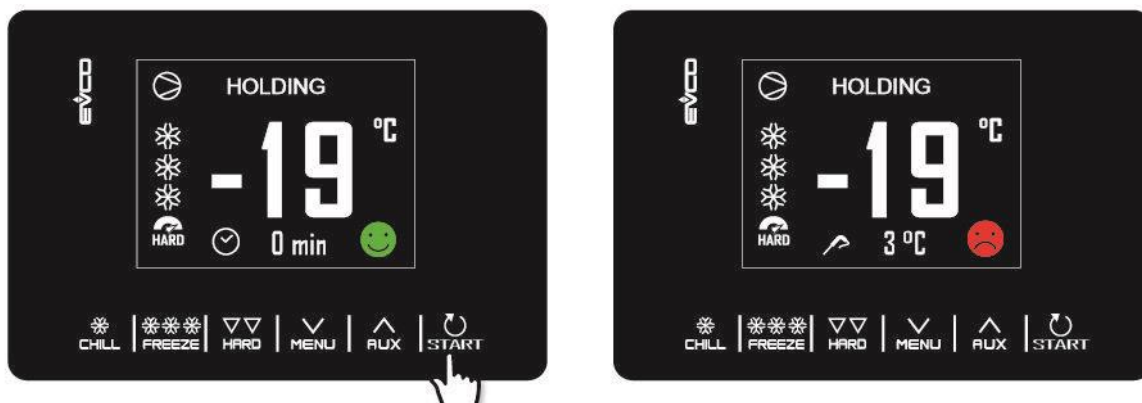


Example of deep freezing cycle at a temperature (skewer), conversion to cycle time, quick change of the duration of the freezing cycle and start cycle.

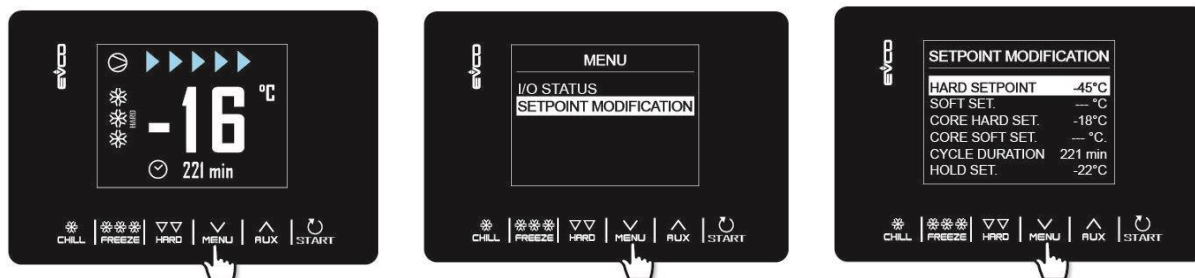
If the cycle is in the temperature, the test is performed to verify the correct insertion of the needle probe in the food item to be chilled. If the test fails, the cycle is automatically switches on how time cycle: the buzzer will sound and the display is converted to the type of control of the cycle by temperature at time



Once the chilling cycle/freezing, to reached the temperature of the needle probe or to the end of time, the buzzer sounds and starts the preservation phase; if the cycle at a temperature not terms in the time allowed, the fault will be declared by the presence of the alarm message

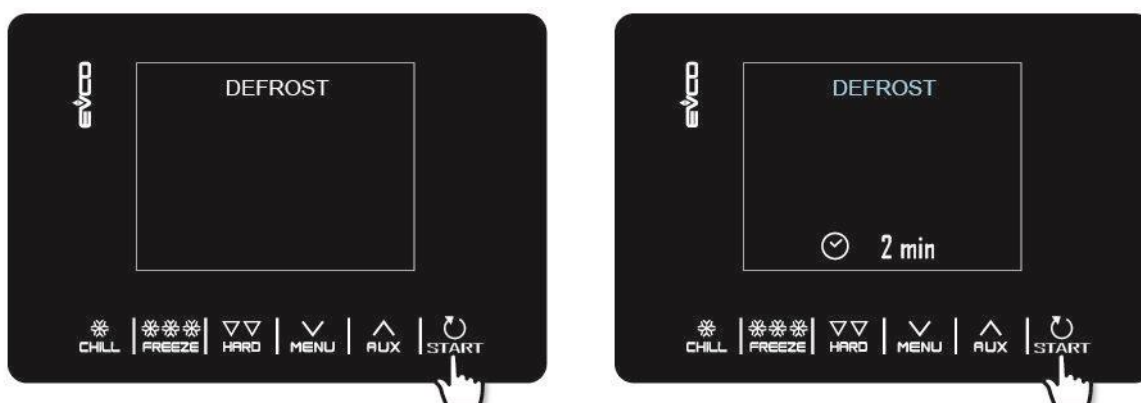


The preservation phase is infinite and has only completed by pressing the key  for 2 seconds. The defrost cycles are always enabled during a conservation. During the execution of a cycle by pressing the key, it is possible to access advanced page where you can change the setpoint of work for the current cycle and display all the internal states of the machine. 



6.4 DEFROST MANUAL

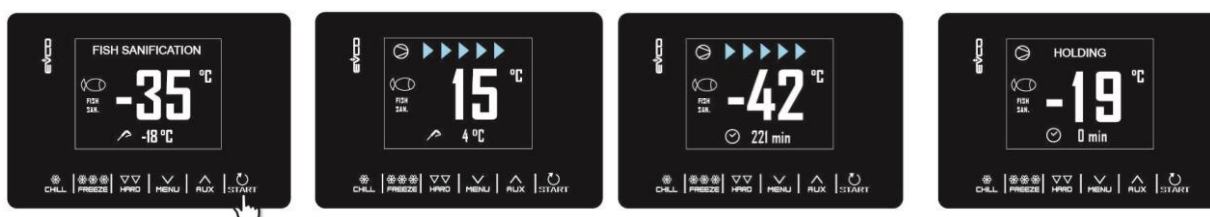
A defrost cycle is bootable manually only if there are certain temperature conditions (see the parameters d2 and d3). Access the menu special cycles from key  and select defrosting: at this point you will display defrost and subsequent pressing of  the cycle will start. If is present the evaporator probe and the conditions for performing a defrosting are not met at the START button pressed, the card is returned in the menu special cycles and the defrosting is not performed. If you set a defrosting with open door (D1=3), you will see the word "OPEN DOOR" if this is closed.



It is advisable to do a manual defrost after each cycle.

6.5 SANIFICACION PESCADO

Access the menu special cycles from key  and select sanitizing FISH: at this point you will display the splash screen and subsequent pressing of  the cycle will start. This is a special cycle consists of the following steps:



During the execution of a sanitizing, the device will always display the temperature of the chamber and, depending on the current phase, the temperature at end of Chilling or the duration of the maintenance.

The flushing cycle begins with the removal step. When the temperature detected by the needle probe reaches the temperature at end of Chilling, the device will automatically switch to the maintenance. The temperature at the end of Chilling also represents the setpoint of the work during the maintenance.

When the set time has elapsed for the maintenance, the device automatically switches to the conservation. The test of inserting the skewer is always carried out at the beginning of the cycle: if the test is not completed, the buzzer sounds and the cycle is interrupted.

The cycle can be interrupted in advance by pressing the key  for 2 seconds.

6.6 HARDENING ICE CREAM

This type of loop is used mainly in the sectors gelato and pastry to give a "thermal shock" to the products being processed. It is a cycle of continuous freezing.

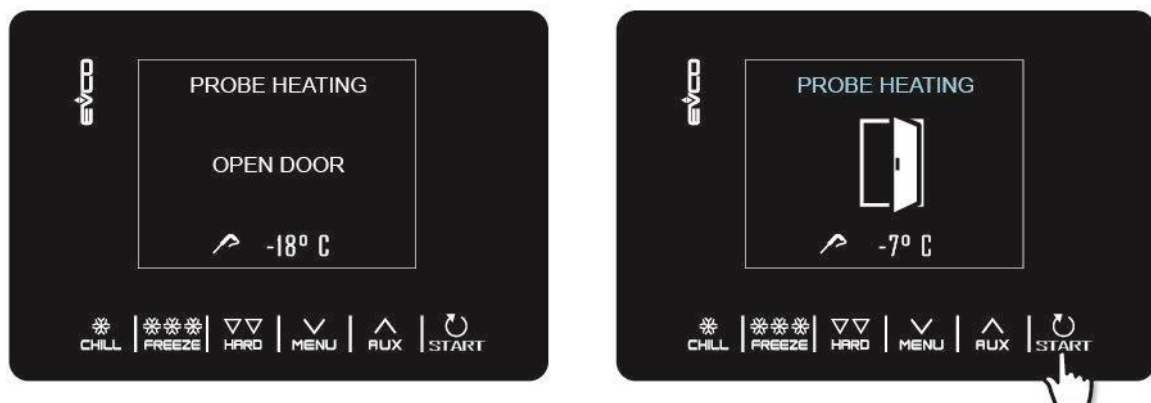
Access the menu special cycles from key  and select INDURIMENTIO GELATO: at this point you will display the splash screen from which with the keys   it is possible to change the time of the timer. The next pressure of  the cycle will start and expiry of the timer will be declared by the sound of the buzzer. The cycle will continue anyway until is pressed for 2 seconds the key. 



6.7 HEATING OF THE NEEDLE PROBE

The heating must be carried out with the door open and the possible closure of the door to the cycle already begun will not affect the operation of the same.

Access the menu special cycles from key  and select HEATING SKEWER: at this point you have access to the boot screen. The next pressure of  the cycle will start and can be interrupted at any time by pressing the key  for 2 seconds.



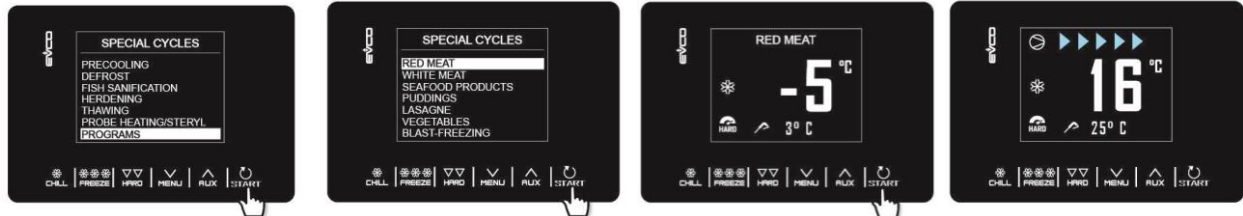
The conclusion of the heating, the buzzer beeps for one second and the card back to the home page.

6.8 RECIPES

The recipes are programs pre-attached ready to use that propose a series of cycles that are optimized for the type of dish.

Recipes can be changed before the start of the cycle, but may not be saved or overwritten.

Access the menu special cycles from key  and select recipes to view the list of Chilling programs/default freezing available. Use the keys to select the desired recipe, optionally change the setpoint and start pressing the key.   



Redmeat

Step 1	Set Chamber	-25°C
	Set needle	20°C
Step 2	Set Chamber	-5°C
	Set needle	3°C
Conservation	Set Chamber	2°C

Whitemeat

Step 1	Set Chamber	-25°C
	Set Duration	27 min
Step 2	Set Chamber	-5°C
	Set Duration	63 min
Conservación	Set Chamber	2°C

Fishproducts

Step 1	Set Chamber	-25°C
	Set Duration	27 min
Step 2	Set Chamber	-5°C
	Set Duration	63 min
Conservation	Set Chamber	2°C

Creams

Step 1	Set Chamber	-5°C
	Set Duration	90 min
Conservation	Set Chamber	2°C

LASAGNA

Step 1	Set Chamber	-5°C
	Set Duration	90 min
Conservation	Set Chamber	2°C

Vegetables

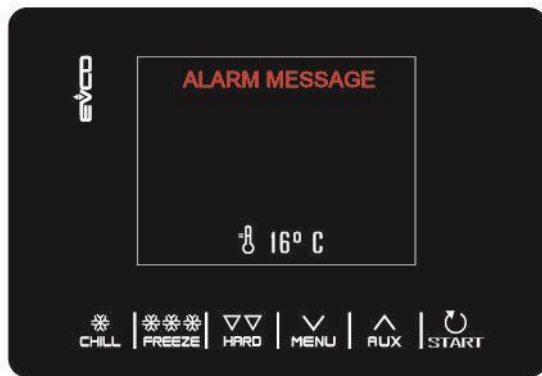
Step 1	Set Chamber	-5°C
	Set Duration	90 min
Conservation	Set Chamber	2°C

Quickfreezing by needle probe

Step 1	Set Chamber	0°C
	Set needle	3°C
Step 2	Set Chamber	-12°C
	Set needle	-3°C
Fase 3	Set Chamber	-30°C
	Set needle	-18°C
Conservation	Set Chamber	-20°C

7 – ALARMS

The alarms will be displayed on the Home page if the effect is to interrupt or not to activate the cycle; if they are such as to allow the continuation of the current cycle will take the place of the "progress bar cycle" until their disappearance.



The following table shows the alarms list.

Code	Meaning
RTC	Clock error.
	Remedies:
	- Once again set the day and the real time.
	The main consequences:
	- The device will not store the date and time at which a HACCP alarm occurred
	- The output of the alarm will be activated.

THE CHAMBER PROBE	Probe Error chamber. Remedies: - Check the value of parameter P0 - Check the integrity of the probe - Check the connection device-probe - Check the temperature of the chamber. The main consequences: - If the error occurs during the status "stand-by", will not be allowed to initiate any cycle of operation - If the error occurs during Chilling or freezing, the cycle continues and the compressor runs continuously - The temperature alarm minimum will never be activated - The alarm temperature of maximum will never be activated - The heaters of the door will never lit - The output of the alarm will be activated.
EVAPORATOR PROBE	Error evaporator probe. Remedies: - The same of the probe error chamber but relatively to the evaporator probe. The main consequences: - The output of the alarm will be activated.
NEEDLE PROBE	Probe Error skewer. Remedies: - The same of the probe error chamber but relatively to the needle probe.. The main consequences: - If the error occurs during the status "stand-by", the cycles of operation at a temperature will be initiated time cycle - If the error occurs during the heating of the needle probe, the heating will be interrupted - The output of the alarm will be activated.
HIGH PRESSURE	High pressure alarm Remedies: - Check the condition of the multifunction input The main consequences: - If the current cycle provides for the use of the compressor, the cycle is interrupted - The output of the alarm will be activated - The condenser fan will be switched on
DOOR OPEN	Open the door alarm. Remedies: - Check the condition of the door The main consequences: - The output of the alarm will be activated - Verify door switch position

HIGH TEMPERATURE	Temperature alarm maximum alarm (HACCP). Remedies: - Check the temperature of the chamber The main consequences: - The device will store the alarm - The output of the alarm will be activated.
CYCLE DURATION	Alarm Chilling at a temperature or freezing at a temperature not concluded within the maximum duration alarm (HACCP). Remedies: - Check product load and ambient temperature and humidity The main consequences: - The device will store the alarm - The output of the alarm will be activated.
POWER FAILURE	Alarm power outage (HACCP alarm). Remedies: - Check the connection device-feed The main consequences: - The device will store the alarm - The possible cycle in course will resume upon restoration of the power supply - The output of the alarm will be activated.
INS SKEWER SANITIZING	Sanitizing alarm. Remedies: - Verify the correct insertion of the needle probe The main consequences: - The flushing cycle will be interrupted.
INS SKEWER	Remedies: - Verify the correct insertion of the probes skewer. The main consequences: - The cycle at a temperature running is switched in a cycle time

7.0 USAGE PRECAUTIONS

- Do not hang off the doors, the machine's stability is guaranteed with the doors open.
- DO NOT USE sharp objects in the surroundings of the coolant circuit either in EVAPORATORS, CONDENSERS, FAN PROTECTIONS, input and output lines.
- Working with wet hands or bare foot when handling the control and surroundings of electrical parts or components is not recommended.

8 MAINTENANCE

With these guidelines, we would like to offer both you and the technical assistance service help so that the cooler always works perfectly throughout its useful life.

We will deal with the cleaning you can carry out as well as a quick machine check before contacting the technical support service. We hope this will be useful.

8.0 USER CLEANING

Before carrying out any cleaning operations, the appliance must be **disconnected from the socket**. Some models are equipped with a drainage pipe for cleaning, as well as for collecting the possible flow of liquids from the food. It is essential to remove and clean the drainage pipe plug during the cleaning operation, to prevent it from being blocked up with solid waste. This is so that any liquids present do not become stagnant. **It should be installed again after cleaning.**

It is essential to disconnect the appliance if you are going to clean with water. Panels should not be moved to access electrical components except by technical staff authorised to carry out maintenance and repair operations

The inside of the cooler should be cleaned with great care.

8.1 PRICK PROBE (optional)

It is a frequently used component. Care should therefore be taken in where it is placed and it should be kept clean to prevent the transmission of germs and bacteria from one foodstuff to another. Care should be taken when cutting the product and also during its disconnection, and it should always be handled on the thickest part and never the cable. It should be removed moving it alternately and turning it to make it easier to take out and preventing it from being broken or bent. It should be placed in the heart of the product and its biggest part. To make this job easier, the prick probe should be put into place before removing the trays.

8.2 REGULAR CHECKS

To be carried out by the User

- It is recommended that there are no heat sources near to the cooler.
- The appliance should be well levelled to prevent excessive vibrations.
- The door Joint is in good working conditions and closes hermetically with the body.
- The electricity plug is correctly connected to the socket.
- Check that the water collection tray is in good working conditions (only in some models).
- Check that the drainage pipe in the chamber is not blocked.
- Check that the condenser circuit is not blocked with dust. If dirty, call the Technical Service for cleaning.
- Check that the evaporator fan grilles are not blocked by bits of food.

8.3 NON-USE FOR LONG PERIODS OF TIME

- Disconnect the appliance.
- Disconnect the connection cable.
- Empty and clean inside.
- Leave the door with an open gap for air circulation and to prevent mould from forming.

8.4 GENERAL MACHINE CHECKS

In the event of having to call for the technician, you can check the machine before ringing. In some cases the operating faults that can occur are caused by something simple that the users themselves can solve. The following are examples:

a) The Cooler does not work

- Check that power reaches the Cooler, looking to see that the main switch is in the ON position, if it has one, and that the display light up, after pressing any key, as it goes to Stand-by if 120 minutes after finishing a cycle no key has been pressed.

b) Temperature too low

- Check that there are no heat sources nearby.
- Check that the room temperature is not above +30 °C, which is the machine's maximum operating temperature.
- Check that the goods load is perfectly positioned and does not obstruct the outlets of the inner fan, and that the time it has been inside is sufficient to cool the products.
- Check that the condenser is clean: You must bear in mind that the cleaner the refrigerator is the greater the energy saving, particularly the condenser's ribbing. The frequency of this cleaning will be determined by the characteristics of the premises. If it is dirty, call the technical support service to clean it.
- Check that the doors close properly.

c) In the event of strange or excessive noise

- Check the unit's levelling and that the doors close properly.
- Check that there are no objects touching any of the cooler's moving components.
- Check that the screws (at least the visible ones) are correctly tightened.

8.5 SPECIAL MAINTENANCE

(Authorised technical staff)

- Condenser cleaning: When cleaning, be careful not to bend the condenser aluminium ribs, as on the contrary the air will not come through and will not condense, causing serious damage to the appliance and its repair guarantee will be made void.
- Check that the premise's temperature does not exceed that indicated for your Cooler.
- The guarantee will be made void if there is insufficient ventilation.
- Check that the doors close properly.
- Do not disassemble the mobile components guards without first having **turned the appliance off**.
- Use gloves before accessing the area of the condenser unit, given the existence of high temperatures of some components, with the resulting risk of burns.
- If the power cable is damaged, it should be replaced by authorised technical staff to prevent risks.
- If it is replaced, the earth pin must be positioned again.
- If you need to change a cable, you must never use a smaller section.
- If it is necessary to disassemble the inner lid of the electrical installation, it is extremely important to leave it exactly as it was when reassembling it.

8.6 TESTING AND GUARANTEE

The cooler has been tested the outcome of which has been satisfactory after the tests established for its production.

The supplier may ask for the faulty part to be returned for analysis and statistics.

The company will correct any possible errors or faults as long as the machine has been used according to the manual's indications.

IN THE EVENT OF PART REPAIR OR REPLACEMENT, ALWAYS SEND THE APPLIANCE'S CODE AND REGISTRATION NUMBER, WHICH ARE ON THE NAME PLATE.

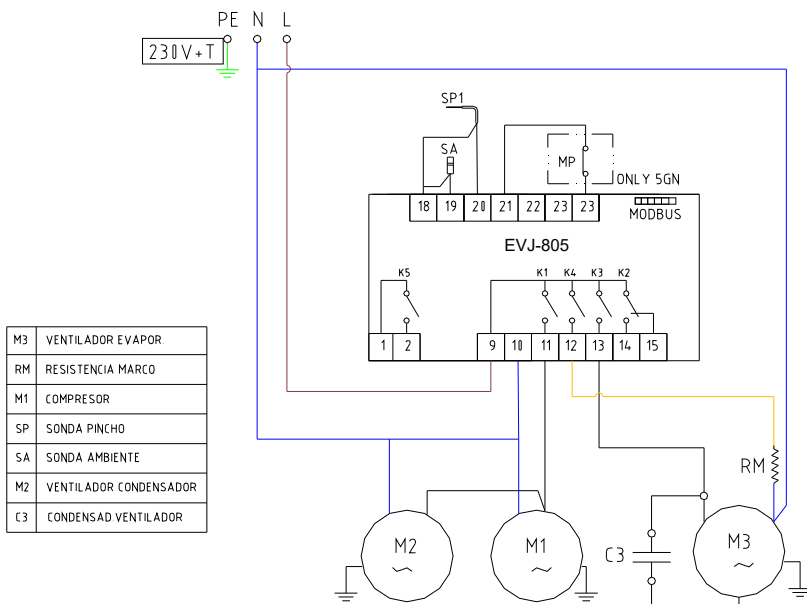
The instructions manual should be read at length, as there are some safety guidelines that should be born in mind.

The company accepts no responsibility if the machine has been handled in any way not indicated in the manual and by anybody who is not authorised or qualified.

ESQUEMA ELÉCTRICO - *ELECTRICAL SCHEMATIC*

Abatidor de temperatura 3, 5 GN EVJ-805

Blast chiller



ESQUEMA ELÉCTRICO - *ELECTRICAL SCHEMATIC*

Abatidor de temperatura 10 GN EVJ-805

Blast chiller

