

Blast chiller - freezer

5 X GN 1/1 – 15 X GN 1/1

Series: SKFME / SKFZK



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1. PRELIMINARY REMARKS

Thank you for buying our blast chiller-freezer. All our products are subject to constant quality control. Please read the manual carefully so as to be able to enable long and problem-free use of our products.

The operating manual is intended to provide the following information:

- general tips;
- safety regulations;
- technical data;
- installation;
- use;
- maintenance;
- guarantee and service;
- scrapping and recycling; and
- declaration of conformity.

2. PURPOSE OF USE

Blast chillers-freezers are used to quickly cool down certain food products so as to avoid growth of bacteria in food and to maintain high quality of food.

Such equipment is used in two ways:

- Quick cooling in order to reduce the temperature from +90 °C to +3 °C in 90 minutes.
- Freezing in order to reduce the temperature from +90 °C to -18 °C in 240 minutes.

During the quick cooling, one can set the most appropriate cooling cycles for the specific food products being cooled.

After the cycle is completed, the equipment switches to the storage mode. One must keep in mind that the blast chiller-freezer is intended for storage of products for up to 2 days.

3. GENERAL TIPS

- The equipment is suitable only for quick cooling/blast freezing of food products.
- After the equipment is unpacked and the protections are removed, please check if the equipment is not damaged. If any damage is found, please inform the supplier or installer immediately.
- Before works related to setting and installation are started, please check if the data pertaining to the power and voltage of the electrical system given in the data plate correspond to the actual local values. The data plate is located in the back of the equipment and on the back page of the operating manual.
- In the event of a breakdown, the equipment must be switched off immediately.

Installation, startup, and maintenance of the blast chiller-freezer must be performed by qualified companies that provide cooling services or by persons authorized by the manufacturer. In order to ensure safe installation, use, and maintenance of the blast chiller, one must carefully read the instructions contained in this manual and keep this manual in a place where it will be easily accessible for the user.

4. SAFETY REGULATIONS

In the course of the design and the production of the blast chillers-freezers, particular attention was paid to observance of the safety rules, which enable the user to use the equipment safely.

- In order to avoid accidental touching of live cables, the equipment is fitted with metal guards. Such protections may be removed only by qualified personnel.
- In order to avoid accidental contact with moving parts, the blades of the fan on the condenser and in the enclosure of the evaporator are covered with a protective grille.
- The electrical system complies with the CEI EN 60335-1:2002 standard.

As is the case with any electrical equipment, in order to avoid dangerous situations during installation and during use, one must act in compliance with the applicable regulations.

- Before performing any maintenance, disconnect the equipment from the power supply network.
- Do not work with the equipment with wet hands or feet.
- Do not remove and do not tamper with protective devices while performing regular maintenance work.
- Do not put any devices or kitchen tools into the cover of electrical and mechanical parts.
- Use appropriate and compatible equipment for maintenance.
- When not in use, the equipment should be switched off and the plug should be taken out of the power socket.

Failure to observe the above rules may affect the safety of the equipment and of the user. The manufacturer is not responsible for any changes to the original method of functioning of the equipment, failure to observe the operating instructions, or changes to or installation of additional devices.

5. TECHNICAL DATA

In order to determine the technical characteristics of the blast chillers-freezers, it is recommended to pay attention to the information contained in the data plate located on the back cover of the operating manual.

A data plate is also provided in the back of the blast chiller and is intended for:

- identification of the product during the service based on its model, product number, and serial number;
- providing information about the required electric power and supply voltage of the equipment;
- providing information about the type and quantity of the coolant.
-

Cool Compact		MADE IN EU		CE	
FRIGOSTOUCH 8 GN1/1-EN 40/60					
MODEL SKFMEQ0811C			Serien Nr: CC14248065		
Anschlusswert: 230 (V) / 1 N / 50 (Hz) 787 (W) 9,72 (A)					
HEIZLEISTUNG		(W)	LICHT		(W)
GRUNDFLÄCHE		m ²	NETTO VOLUMEN 801		(dm) ³
KÄLTEMITTEL R404A		GEWICHT 1,40		Kg	
KÄLTELEISTUNG 1160		FUNCT.GLASS			
FORMIERGAS 245 HFC		SCHALLDRUCKPEGEL		dB(A)	MAX PRESSURE GAS
STROMVERBRAUCH (kWh/year)		KLIMAKLASSE 5		24 BAR	
Cool Compact Kuhlgeräte GmbH, D - 72415 Grosselfingen					JAHR 2014

The manufacturer is not responsible for improper use of the product.
The manufacturer also reserves the right to make the necessary and useful changes in its products that the manufacturer finds necessary, without changing its basic functions.

6. INSTALLATION

Setting, installation, connection, and maintenance work on the blast chiller-freezers may be performed only by a person who builds cooling equipment and/or a technically qualified and authorized manufacturing company.

6.1. TRANSPORT AND HANDLING OF THE EQUIPMENT

In order to properly transport and then handle the blast chiller-freezer, one must comply with the following instructions:

- In order to avoid damage to objects or injury of persons during transport of the equipment, one must use appropriate means of transport and equipment.
- Check if the selected means of transport is appropriate for the weight of the blast chiller-freezer.
- Note: During transport of the equipment, it may not be turned upside down or laid on the side. Such a position may cause damage to the equipment and hinder the cooling cycle.

6.2. UNPACKING AND SETTING

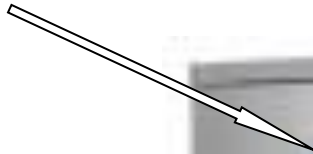
Before the equipment is installed, it must be unpacked carefully.

- Set a blast chiller-freezer that still has not been unpacked using an appropriate forklift in the vicinity of the eventual place of installation.
- Cut the tape and pull the cardboard packaging upward. In order to avoid damage to the equipment, do not use knives or other similar tools.
- Take out the wooden base and set the chiller in the final position.
- Take off the PVC protective film from all sides.
- Remove the plastic protection from the probe for measuring the temperature inside the product.
- Place the equipment in a level position in a well ventilated room.
- Avoid putting the equipment close to a direct source of heat or in an area directly exposed to sunlight.
- The place where the equipment is to be set must be well ventilated and free from dust.
- The air humidity should be equal to a maximum of 70%.
- All uneven spots on the floor must be eliminated before the installation.
- Leave free space in the area where air is sucked into and exhausted out of the unit (around the ventilation openings) in order to ensure proper ventilation.
- The ambient temperature should be in the range of +16 °C to +32 °C.
- The floor of the equipment must be sealed to prevent penetration of water from the outside! (It must be sealed or covered with silicone.)
- Keep a distance of at least 50 cm on all sides in order to ensure proper circulation of air.
- All elements of the packaging of the equipment should be disposed of in compliance with applicable regulations. In no case may they constitute a burden to the environment.

Data plate (on the back)



Control panel



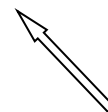
Door



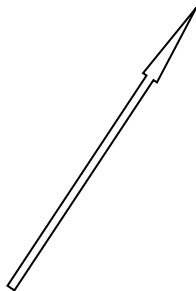
Door



Legs with height adjustment



Unit chamber with a grate
air inlet cover



Removable condensate container



6.3. ELECTRICAL CONNECTION

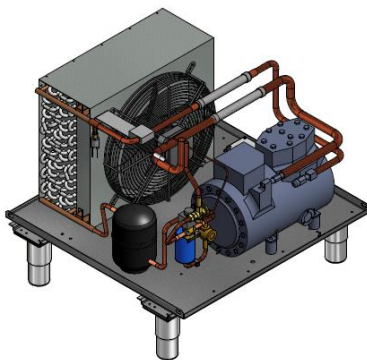
The equipment is delivered without the plug for connecting to the power supply line. This connection must be made by qualified workers.

If the connection is made by the user or by unqualified workers, the manufacturer will be exempted from any and all responsibility.

- Check the integrity of the power supply lines. In the event of damage, have a qualified specialist perform the repair.
- The supply voltage must correspond to the values specified in the data plate of the equipment.
- The electrical cable must have an integrated multi-pole main switch which opens all contacts, including those in the zero conductor. The minimum distance between open contacts must be equal to 3 mm and the cable must be connected to an appropriate overcurrent switch or fuse. The selected parameters and settings must correspond to those shown on the data plate.
- The main switch must be located close to the equipment, easily accessible, and enable its use each time for the equipment.
- The ground cable made by the investor must be connected to the appropriate grounding terminals (clamps) of the equipment.
- It is prohibited to use connections, multiple plug sockets, extension cables, and cables with not permitted cross-section.
- Local standards must be complied with.
- The detailed information concerning the electrical connection can be found in the wiring diagram in the operating instruction or on the back wall of the equipment.
- During normal operation of the equipment and during its maintenance, the installation cable must not be stretched or crushed.

6.4. CONNECTION OF AN EXTERNAL UNIT

Two units should be connected in accordance with the following instruction.



Cooling unit



Blast chiller-freezer

6.4.1. SETTING

After the unit has been unpacked, perform the following procedure:

- Set the equipment on a stable ground.
- Set the unit under an appropriate cover that will protect it against the weather and at the distance of 10 m from the blast chiller-freezer.
- Avoid putting the equipment close to a direct source of heat or in an area directly exposed to sunlight.
- Maintain a distance of 500 mm from the air inlet and 1,500 mm from the air outlet.
- Connect the coolant hoses to the equipment.
- Ensure an appropriate circulation of oil in the vertical ducts.
- The equipment is delivered without the coolant.

6.4.2. ELECTRICAL CONNECTION

- The blast chiller-freezer must be connected with 2 electrical cables (the cross-section is stated in the technical data) in accordance with the data specified in the wiring diagram on the connections board in the condenser module. When connecting the condenser to the connections board, observe the line number and the terminal number.

6.4.3. CONNECTION OF COOLANT HOSES

- Connect the liquid hose of the condenser to the liquid hose of the blast chiller-freezer.
- Connect the hot gas duct of the condenser to the hot gas duct of the blast chiller-freezer.
- Connect the suction duct of the condenser to the suction duct of the blast chiller-freezer.
- Open all closing valves in the system, leave the common cooling cycle, and check the tightness. Fill the cooling equipment with the R404a/R507 coolant.
- If the condenser is set higher than the blast chiller-freezer, equip the system with appropriate air traps.

When connecting both units:

- avoid reducing pieces;
- reduce all bends to a minimum;
- protect the pipes as appropriate, and
- provide the suction duct with appropriate insulation.

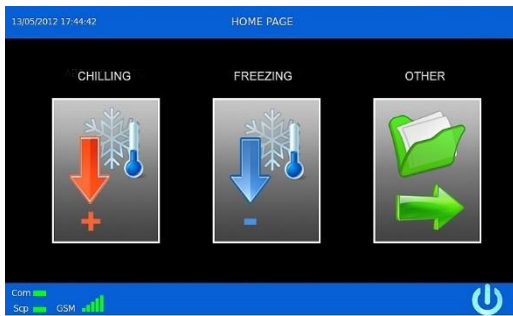
6.5. TIPS CONCERNING INSTALLATION

After the blast chiller-freezer has been set and connected, the technical staff should check if the installation has been performed properly.

- Check proper operation of electrical connections.
- Make sure that the input power complies with the applicable standard.
- Make sure that the gas pressure in the cooling system is correct.
- Conduct at least one full cooling cycle in order to make sure that all parts of the equipment are working properly.
- Before the startup, the equipment should be cleaned (see item 8.2).
- Such accessories as guides, frames, etc. should be installed as required at an appropriate height.

7. USE

7.1. Equipment in the standby mode



Quick cooling:
enables starting the quick cooling cycle.



Freezing:
enables starting the freezing cycle.



Other:
enables access to other functions.

Standby: enables access to the standby mode (the machine is switched off). In order to leave the standby mode, move the red squares from the left side to the right side. Before the power supply of the machine is cut off, switch it to the standby mode.

7.2. Equipment in the cooling mode



Green arrow:
enables going to the next page.

NOTE:

Cooling is switched on automatically before the quick cooling and freezing mode; this is beneficial because it makes it possible to reduce the temperature inside the machine (empty) so as to reduce the time of the next cycle.

The cooling time is not limited; it can be stopped by pressing the STOP button. The recommended minimum duration of the cooling is 15 minutes.

7.3. Categories of food products



Depending on the food product that is used at a given time, the appropriate category of the product must be selected or the general manual mode must be performed.

Home: Return to the main page and put the machine in the standby mode.

7.4. Automatic and individually set programs



In the left column there are 4 automatic programs to be selected depending on the properties of the food product. When those programs are selected, no other parameters must be entered. Only the food probe must be inserted.

In the right column there are 4 individual programs that can be set by the user.

In such a case, the user is fully responsible for the result obtained for a given food product. In the case of individual programs, one can enter a name (e.g. POULTRY) and a description (e.g. Monday morning, 40 kg). In order to enter such text, enter the NAME or DESCRIPTION button and then the specific range.

Edition:

enables entering or changing the program.



7.5. Cycle in progress



- The date, time, and current function.
- Readout of the current time and temperature.
- Values set by the user: The yellow values are the reference values to be achieved.
- Fan controller:
 - If the color of the symbol is grey, the speed of the internal fans cannot be changed.

The graphic element on the right side shows the distribution of temperature.

After the graphic element is pressed, one can go to another range where it is possible to select the probes to be displayed in the graphic element, show the parameters of the machines, the alarms, the energy consumption, and the ON/OFF status of the machine.



Flag: indicates the end of the process. At the end of the process, the machine emits an intermittent acoustic signal, which can be switched off by clicking the flag symbol.

7.6. Other functions



Options: go to the "Options" range.



Service: go to the "Service" range.



Maintenance: enables starting the maintenance cycle.



Thawing: enables starting the thawing cycle.



Slow Cooking: enables starting the cooking cycle in a low temperature (option).



Proofing: enables starting the proofing cycle (option).



Combined cycle: enables starting the combined cycle (option).



Removal: enables starting the heating of the probe in order to facilitate removal of the probe from a frozen food product (option).



Sterilization: enables starting the sterilization cycle (option). Before this cycle starts, connect the sterilizer to a power socket inside the machine.



Manual thawing: enables starting the evaporator thawing cycle. This process is justified when a cooling or thawing cycle has been completed.

7.7. Machine in the heating mode



NOTE:

When the quick cooling or thawing process is completed, the machine goes into the maintenance phase. Otherwise, the machine stops operation when the Slow Cooking and proofing process is completed.



Green arrow:

enables going to the next page.

NOTE:

Heating is switched on automatically before the thawing process, the Slow Cooking process, and the proofing process; this is beneficial because it makes it possible to increase the temperature inside the machine (empty) in order to reduce the time of the next cycle.

The heating time is not limited; it can be stopped by pressing the STOP button. The recommended minimum duration of the heating is 15 minutes.

7.8. Combined mode (option)



NOTE: In the Slow Cooking and proofing modes, it is recommended to enter: ventilation = 1; in the thawing process, it is recommended to enter: ventilation = 10.

The combined mode makes it possible to automatically and sequentially start the thawing, proofing, and slow cooking cycles as well as the quick cooling and freezing cycles. In order to set a cycle, click the relevant symbol and enter the appropriate values.

7.9. Options



USB: going into the "USB" mode.



HACCP: displays the graphic element and the HACCP values for each cycle and day.



Alarms: A list of identified alarms is displayed.



Thawing: displays a list of completed thawing processes.



Energy: shows the consumption of the machine, the network voltage, and the status of the batteries if the equipment has a GSM module (option).



Info: displays the serial number of the machine and of the software. Also, it is possible to enter the telephone number to which SMS alarms are to be sent if the equipment has a GSM module (option).



Language: enables choosing the language of the screen.



Time: enables entering the date and the time. Press the clock to confirm.



Help: going to the new range, which contains several useful instructions for the service technician and for the user. In this range, demonstration films are presented (option).



Screen: enables setting the brightness of the screen, the time when the screen saver is switched on, and the configuration of the screen saver.



ON/OFF: enables observation of the status of the machine in real time; probes, alarms, relays, etc.



Password: enables importing two password levels named "Entry" and "Chef." The "Entry" code protects the main page and is required when the equipment is switched on, at the time of new access to the equipment after the standby mode after a screen saver was used. The "Chef" code protects the settings of individual programs, the surroundings of the USB for import/export of data and entering of passwords.

7.10. Alarms



→ **Indications of alarms:** This symbol is displayed if the machine goes into the alarm mode. In order to silence the alarm, press this symbol.

→ Visualization of current alarms. In order to obtain information, press the alarm line.

→ Visualization of useful information about deleting of an alarm.

NOTE:

Current alarms are deleted only when correct operation of the machine is restored.

7.11. Manual mode and Multilevel mode



↑ Multilevel function



Manual mode: A simplified quick cooling of freezing mode.

During the manual mode, the multilevel function can be activated.

The multilevel function makes it possible to specify the time of the cycle in order to cool down the sheet metal entered into the machine.

On the left side of the graphic element, a column is displayed with squares that symbolize the levels of the machine. The squares are depicted using a color code:

Grey - the level is not in use;

Green - the level is in the cooling process;

Red - the level has completed a cooling process.

If the cooling time expires on a given level, the machine emits an intermittent acoustic signal. The customer may open the door and take out the cooled sheet metal; as a result, the signal is stopped automatically.

The color of the square changes from red to green.

If the multilevel function is not activated, the time is equal to the time of the general cycle.

NOTE:

The quick cooling, manual freezing, fermentation, and maintenance mode do not involve use of a food probe.

On the other hand, if the multilevel function is activated, the quick cooling and freezing time is equal to the time set for the last sheet metal.

7.12. USB



The USB port is located on the right side of the screen and is protected with a protective guard that can be opened from the left side to the right side.



Export HACCP: makes it possible to save copies of all HACCP data to a USB memory.

The quantity of the data saved in the memory of the machine depends on the length of the period of its use. If the machine is used for about 6 hours a day, the memory is used up after about one year; afterwards, new data is written over older data.

A **.ZIP** file is copied to the USB memory; the file contains **.CSV** files identified with a data (year, month, day), time (hour and minute) and cycle type, e.g. **120601 1530 ABB. CSV**.

Each CSV file constitutes a single cycle started on a given day and at the specified time. The CSV file, which can be read using the MSEXcel software, contains the following parameters: date (day, month, year), e.g. **010612**, time (hour, minute, second), e.g. **153000**, temperature of the food probe (°C), e.g. **3 5 7 9**, air temperature (°C), e.g. **-5**, alarms that occurred, e.g. **0**, power consumption (W), e.g. **1290**, identification of the tip of the food probe with calculation, e.g. **3**.

All the parameters are grouped and form a record. A CSV file contains a list of records that are saved every 10 seconds in the format shown in the example below:

```
010612 153000 |3|5|7|9|-5|0| 1290 | 3
010612 153010 |2|4|6|8|-6|0| 1295 | 3
010612 153020 | 1 | 3 | 5 | 7 | -7 | 0 | 1307 | 3
```



Settings export: makes it possible to save in USB memory a copy of the settings of individual cycles, passwords, the telephone number to which the alarm is sent as a text message, if a GSM module is present (option), the settings of the screen saver, and the settings of the screen brightness.



Settings import: makes it possible to download the data recorded by the "Settings export" function from the USB memory.

As a result, it is possible to create an exact copy of the machine.

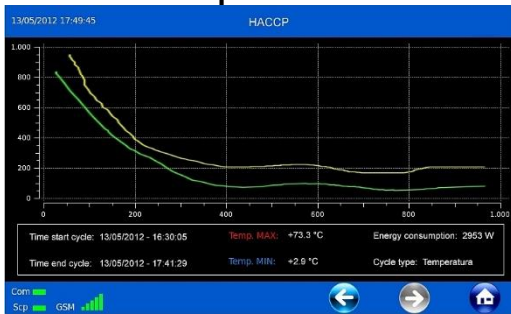


Software update: using the USB memory, it is possible to upload an update of the software for the general mode to the memory of the machine.



Software update: using the USB memory, it is possible to upload an update of the software for the general mode to the memory of the machine.

7.13. HACCP report



In order to access the HACCP report, press the HACCP symbol; then select the appropriate day to verify the HACCP data and confirm by pressing the search button.

A table is displayed where all cycles conducted in a given day can be seen. After a cycle has been selected, an HACCP report is displayed after several seconds.

The graphic element can show different temperature values depending on the type of cycle performed:

Time cycle; only the air temperature is displayed.

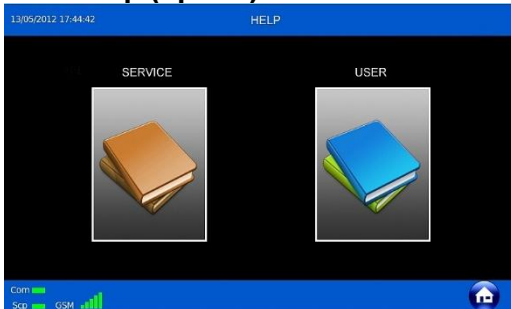
A cycle with a food probe; the air temperature and the food product center are displayed.

Then the minimum temperatures and the maximum temperatures measured during the cycle are shown.

Time cycle; the air probe temperatures are displayed.

A cycle with a food probe; the temperatures inside the food product are shown.

7.14. Help (option)



The scope of help is divided into two segments: one which is password protected and is intended for the service technician and one which is intended for the user and is not password protected.

In the segment intended for the service technician there are video files that show ways to repair the machine,

e.g. ways to replace the fan or to access the electrical parts.

The segment intended for the user contains video files showing ways to use the machine,

e.g. how to switch on a cycle, set a program, or display an HACCP report.

7.15. Modem (option)



LED GSM

The work mode of the modem is related to the available SIM card. The customer has to buy a SIM card. The SIM card must be charged up so as to enable sending text messages.

GSM number: enables entering the telephone number to which the machine sends text messages with alarms.

Press the button and enter the telephone number, starting with the country prefix, **e.g. +390000000000.**

The modem has the following functions:

1) In the event of an alarm, the modem sends a text message to the GSM number with identification of the type of the alarm, **e.g. alarm, air probe.**

2) If the power supply is cut of, the modem immediately sends a warning text message to the GSM number, **e.g. alarm, blackout.**

3) The machine can verify the status of each GSM number in real time. In order to obtain such information, an inquiry must be sent to the number of a SIM card bought and installed by the user.

The SIM card slot is located on the right side of the screen and is protected with a protective guard that can be opened from the left side to the right side. In order to take out the SIM card from the slot, press the small yellow button.

When the machine detects the SIM card, the LEG GSM diodes are activated and show the quality of the received signal.

The modem is connected to a group of batteries that must be replaced every two years. The group consists of 8 NiMH 1.2 V AA rechargeable batteries.

The machine responds to such an inquiry by sending the following information:

S/N - serial number of the machine

51 - temperature probe, air

52 - temperature probe, evaporator

53 - temperature probe, condenser

54 - temperature probe, overheating

55 - suction pressure

56 - temperature probe, power supply 4

57 - temperature probe, power supply 3

58 - temperature probe, power supply 2

59 - temperature probe, power supply 1

Working mode = Function:

Quick cooling (chilling), freezing, storage, thawing, cooking, proving, waiting.

Example:

S/N:30136842024

51 = -10

52 = -25

53 = 50

54 = 0

55 = 0

56 = 9

57 = 8

58 = 7

59 = 6

Function = Chilling

4) Each GSM number can send text messages to the machine.

Such messages are displayed on the touch screen but only on the main page. If a title page is not displayed on the screen, the text message is saved and displayed as soon as the main page is opened.

A message must be preceded by the Msg abbreviation, **for example Msg Good job!**

In order to cancel the message view on the display, press any place on the touch screen.

8. MAINTENANCE

Read the instructions contained in this chapter carefully. They contain the basic principles of maintenance of the blast chiller-freezer.

8.1. SAFETY

When performing works related to cleaning, keep in mind the following safety rules (see also item 3):

- Do not remove and do not tamper with protective devices while performing regular maintenance work.
- Do not work with the equipment with wet hands or feet.
- Do not put any devices or kitchen tools into the cover of electrical and mechanical parts.
- Use appropriate and compatible equipment for maintenance.
- When not in use, the equipment should be switched off and the plug should be taken out of the power socket.
- Do not pull the cable of the probe measuring the temperature of the product so as not to remove it from the product.
- Do not warm the probe measuring the temperature inside the product with flames.

The products are made with utmost care so as to guarantee the highest safety standards to the customers.

8.2. CLEANING

Before cleaning starts, disconnect the equipment from the power supply mains:

- Clean steel surface on the inside and on the outside of the equipment with a damp cloth and a neutral, non-abrasive cleaning agent. Wipe the surfaces thoroughly with a piece of cloth (do not rinse them with water) and dry them thoroughly.
- Do not scrub the surfaces with sharp objects.
- Do not use any aggressive substances or solvents because their residues may damage the machine and interfere with its operation.
- Perform cleaning (of the condenser) with compressed air or a brush with long bristle.
- Do not use metal, sharpened, or other objects that may cause damage.

8.3. CARE

In order to ensure high quality of the equipment for a long time, implement the following precautions:

- Handle the probe measuring the temperature inside the product with care because the sensor is very sensitive.
- When the equipment is not used for a long time, apply a protective film of Vaseline oil with a piece of cloth.
- During down periods, clean and dry the interior. Leave the door slightly open to improve the circulation of air.

When the equipment is not in use for a long time, disconnect it from the power supply.

8.4. NON-STANDARD MAINTENANCE WORK

Any non-standard maintenance work must be performed only by qualified workers, a technician, or an installer.

The manufacturer does not accept responsibility for work on the equipment that has been neglected but is listed in this manual.

9. WARRANTY AND SERVICE

We guarantee that the blast chiller-freezer is manufactured from the best materials in state-of-the-art manufacturing processes. At the end of the production cycle, all equipment undergoes strict checks by qualified personnel.

All materials used in the structure of the equipment are suitable for food contact.

The coolant used in the cooling system meets the conditions set forth in the relevant regulations.

If you require service, please contact the vendor from whom you purchased the equipment. Please describe in detail the reason for the request and provide the data stated on the data plate on the back of the equipment. (See item 4: Technical data.)



10. SCRAPPING AND RECYCLING

The structure of the blast chiller-freezer comprises the following materials:

Stainless steel Inox 18/10 (structure)

Copper (cooling system)

Coolant (R 404A) (cooling system)

Compressor oil (cooling system)

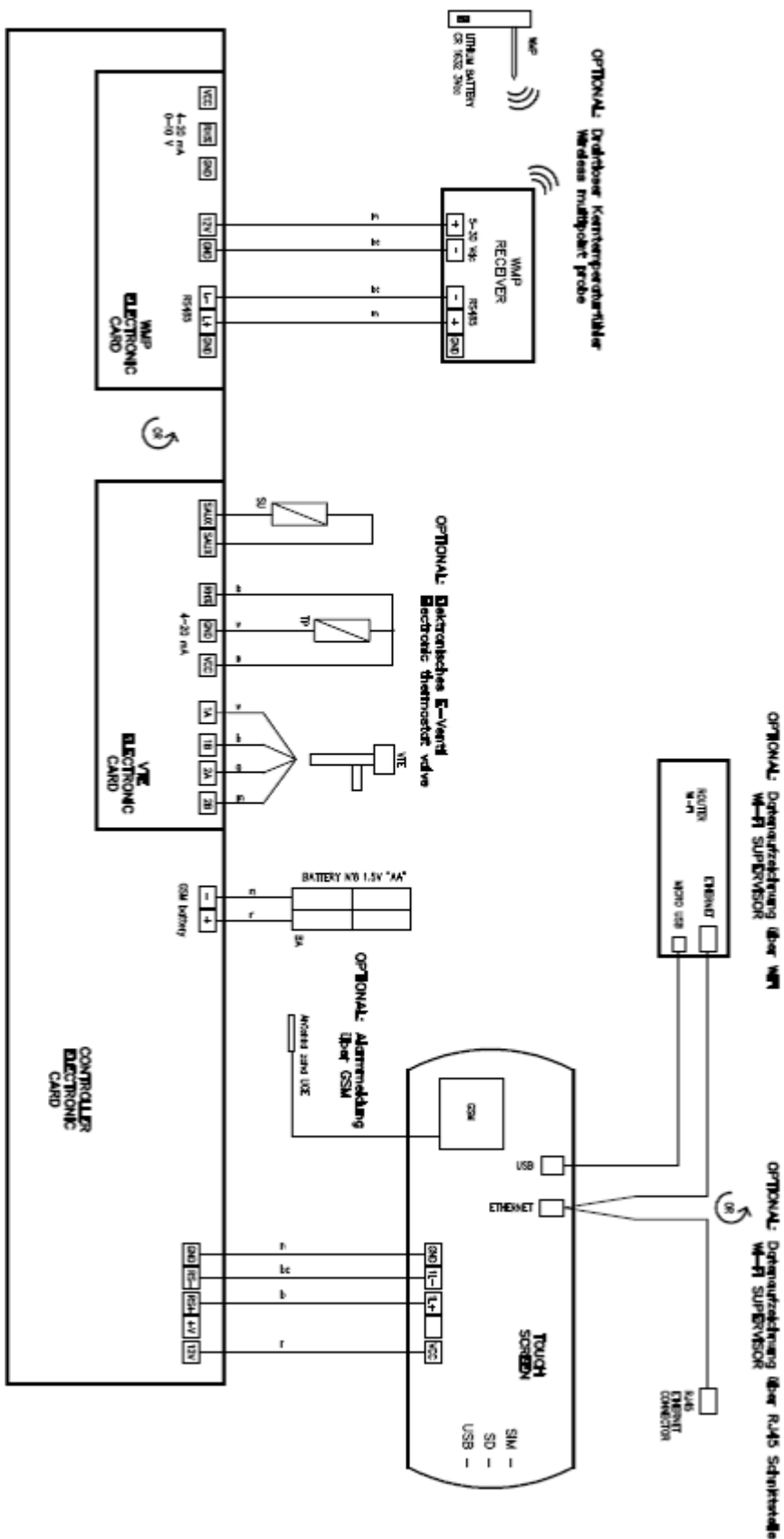
PVC for food (plastic elements)

Polyurethanes (insulation)

Scrapping and disposal of the equipment is performed in compliance with the applicable regulations. In order to recycle some materials, such as the coolant, the insulation materials, and the compressor lubrication oil you should hire a specialized company.

We reserve the right to make technical changes.

	DEUTSCH	ENGLISH	ITALIANO
WAP	drahtloses LAN/Router-Ethern	WIRELESS FOOD MONITOR	SONDA ALIMENTO WIRELESS
SP	Speicher E-Modul	OVER-E-TWO MONITOR	SONDA SUPERALIMENTO
TP	Drucksensor	PRESSURE PROBE	SONDA COMPRESSIONE
VE	Elektr. Temperaturfühler	ELECTRIC TEMPERATURE VALUE	VALORE TERMISTELETTRICA

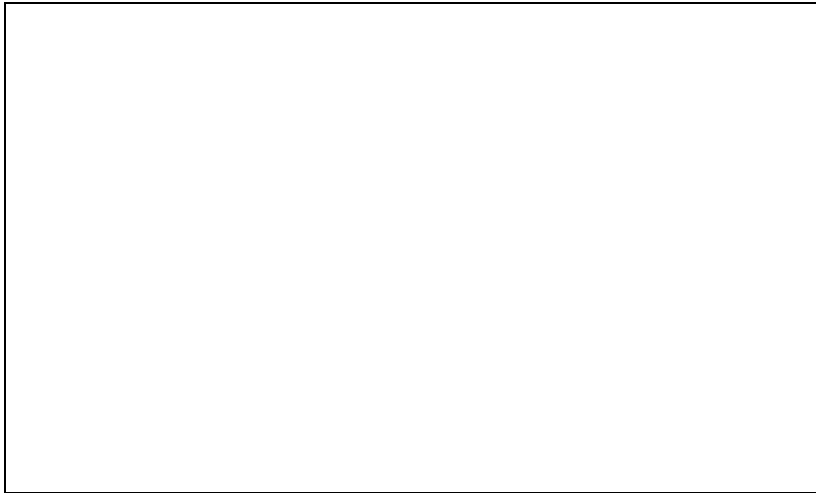


Technische Änderungen vorbehalten			
Best:	Schaltplan Zubehör Optional		
Z-Nr:	Schneidmesser/Schneidmesser		
17-037-01-01	17-037-01-01		
17-037-01-01	17-037-01-01		

12. DECLARATION OF CONFORMITY

We hereby declare that the equipment described below meets the principal safety and health requirements set forth in the Machinery Directive 2006/42/EC, the EMC Directive, and the Low-Voltage Directive.

Designation/data



The product described above complies with the following documents:

EN 55014-1:2012-05	Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus. Emission
EN 55014-2:2009-06	Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus. Immunity. Product family standard
EN 61000-3-2:2011-06	Electromagnetic compatibility (EMC). Limits. Limits for harmonic current emissions (equipment input current ≤ 16 A per phase)
EN 61000-3-3:2012-07	Electromagnetic compatibility (EMC). Limits. Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current ≤ 16 A per phase and not subject to conditional connection
EN 60335-1:2012-03	Household and similar electrical appliances. Safety. General requirements
EN 60335-2-34:2011-08	Household and similar electrical appliances. Safety. Particular requirements for motor-compressors
EN 378-1:2012-08	Refrigerating systems and heat pumps. Safety and environmental requirements. Basic requirements, definitions, classification and selection criteria
EN 62233:2009-04	Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure
EN 50581:2012 (RoHS)	Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances
DIN 18872-5:2013	Equipment for commercial kitchens - refrigeration technology equipment - Part 5: Blast chiller and blast freezer; Requirements and testing

This declaration loses its validity in the event of any changes to the equipment that have not been approved by us.

Valid as of: June 2014

Cool Compact Kühlgeräte GmbH