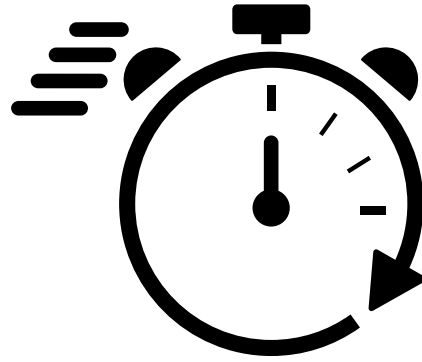
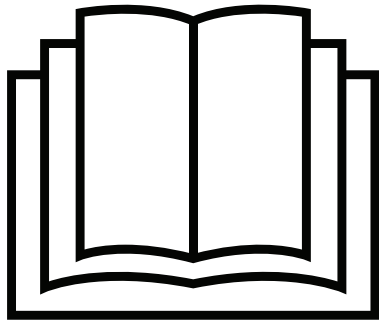


MOD : BCC/XT-10-R2

Production code : 729736

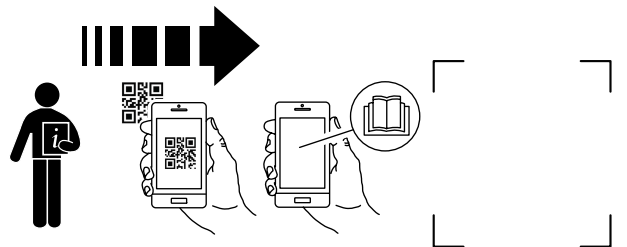


Blast Chillers/Freezers

Lengthwise

Type reference SKCH..

EN* Quick guide



*Original instructions

595R0AN00- 2025.01

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Important notice



Read the full instructions, including warranty terms, and register your product before installing and using the appliance.

The instructions are available through the QR-code on the appliance.

In this Quick guide you will find the basic instructions about how to install and use the appliance.

Find the QR code on the first page of this guide:

1. make sure to have the application for QR code reading on your device and an internet connection available;
2. scan the QR code;
3. register your product;
4. consult the documents needed;

The complete Installation and user manuals are also available on DIAMOND EUROPE website:

<https://www.diamond-eu.com/en>

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the appliance or the product.



WARNING

Risk of fire / Flammable materials



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance



Clarifications and explanations






- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
- (ONLY FOR EUROPE) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging and detergents away from children.
- Cleaning and user maintenance shall not be made by children without supervision.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Description of type reference

SKCH...	
SKCH	Skyline blast chiller/freezer
▪	Capacity 30: 30/30 kg chilling / freezing (6 GN 1-1) 50: 50/50 kg chilling / freezing (10 GN 1-1) 70: 100/70 kg chilling / freezing (10 GN 2-1)
▪	B: Built-in cooling unit
▪	Refrigerant type HC: flammable refrigerant (R290)

A.3 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

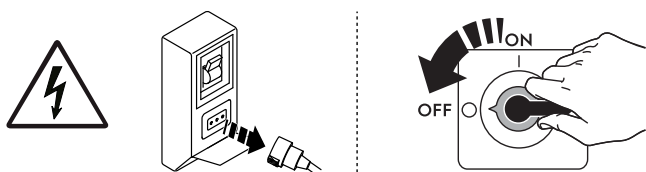
1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to harm to health (depending on the model).

2. During these operations, gloves must protect hands from the cold tray when being removed from the appliance. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

A.4 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the marking and safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).¹
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.3 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
 - Installation and assembly
 - Installation of the refrigerant fluid condensing unit
 - Positioning
 - Electrical connection
 - Appliance cleaning, repair and extraordinary maintenance
 - Appliance disposal
 - Work on electrical equipment
 - Dismantling operations of appliances which use R290 or R-744 (with a refrigeration system under high pressure)
 - Dismantling operations of appliances which use flammable insulation blowing gases;

1. The noise emission values have been obtained according to EN ISO 11204. The value could increase depending on the workplace where measured.





A.5 Protection devices installed on the appliance

Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools; therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

A.6 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.7 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.8 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.

Residual risk	Description of hazardous situation
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the appliance using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical (refrigerant gas)	Inhalation of refrigerant gas. Therefore always refer to the appliance labels

A.9 UV-C emitter

Residual risk	Description of hazardous situation
Harm to eyesight and skin	Exposure to UV-C rays for appliances with germicidal lamp, in case of door interlock fault.



IMPORTANT

If the appliance contains a UV-C emitter, do NOT stare at the light source.

A.10 Technical data

- The data plate and the energy labelling refer to original manufactured configuration.
- The appliance that can operate at 50 or 60 Hz does not need any setting by the user.

Materials and fluids used

- R290 gas is potentially flammable and explosive. Take every possible precaution to prevent any risk linked to the nature of this gas during any routine and/or extraordinary operation carried out on the appliance.

A.11 Total appliances weight

Models	Appliance Weight
6GN 1/1 (SKCH30BHC)	169kg
10GN 1/1 (SKCH50BHC)	233kg
10GN 2/1 (SKCH70BHC)	320kg

A.12 Climatic Class

The climatic class given on the data plate refers to the following values:

- CLIMATIC CLASS: 5
 - 43°C (IEC/EN 60335-2-89)
 - 40°C room with 40% relative humidity (EN ISO 23953-2).

A.13 Transport, handling and storage

- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the appliance components, make sure all the anchoring systems are removed.

A.14 Installation and assembly

- The installer must evaluate the minimum volume of the installation's environment necessary to reduce the risks related to danger caused by the flammability and toxicity of the refrigerant present in the appliance.
- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.

- The appliance is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.15 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage and frequency is given on the data plate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.

For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate.

- After making the connection, with the appliance running check that the power supply does not fluctuate by $\pm 10\%$ the rated voltage.
- If the power cable is damaged or too short, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the appliance is used.

A.16 Electrical connection for appliances with cable without plug

- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel.
- The appliance must be permanently connected to the power supply, respecting the polarities:
 - brown/black²/gray²: phase
 - yellow/green: earth
 - blue: neutral
- An H07RNF type power cable (code 60245 IEC 66) is used for the permanent connection to the mains; in case of replacement, use a type with at least these characteristics. When replacing the cable, the earth wire must be kept longer than the live and neutral wires.
- The differential thermal-magnetic switch must be lockable in the open position in case of maintenance.
- If using a plug, it must comply with the national installation rules. The plug must also be:
 - accessible after the appliance has been positioned
 - in the place of installation;
 - in a position always visible to the operator performing the intervention during maintenance operations;

A.17 Electrical connection for appliances with plug

- To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:
 - the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialised personnel.
 - the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use.
- The plug must be accessible after positioning the appliance in the place of installation.
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations.

A.18 Positioning

- Install the appliances, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- In case of “Marine“ models, the appliances must be fixed to the floor.
- Prevent the areas where the appliance is installed to be polluted with corrosive substances (chlorine, etc.). The manufacturer declines any liability for corrosive effects due to external causes.

A.19 Wall fixing

- In case of installation on wheels, the appliances must be secured to building structure; follow the instructions given in the installation manual included in the kit.

A.20 Stacking installation

- The “Cook&Chill“ column installations for safety reasons MUST be fixed to the wall by means of the 2 brackets included in the appliance.

A.21 Appliance space limitations

- Make sure to position the appliance at least 50 mm from any other machines present in the room (in fact, close proximity can create problems of condensate forming on the walls of the appliance), also taking into consideration the space needed for door opening;

A.22 Product loading and unloading

- Cover or wrap food before placing it in the refrigerator and avoid putting very hot foods or steaming liquids inside.
- In appliances with ramp, handle the trolley tray rack carefully, to avoid its overturning and the spilling of liquids.
- Use kitchen gloves when loading and removing food.

2. present only in appliances with three-phase power supply

A.23 Maximum load

- Regarding the maximum load for each appliance and each shelf, respect that given in the table below:

Models	Appliance maximum load (kg)	Shelf maximum load (kg)
SKCH30BHC (30kg)	30	40 (88.18 lb)
SKCH50BHC (50kg)	50	40 (88.18 lb)
SKCH70BHC (70kg)	100	40 (88.18 lb)

A.24 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Use a ladder with suitable protection for work on appliances with high accessibility.
- Put the appliance in safe conditions before starting any cleaning operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.25 Cleaning the cabinet and accessories

- Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap, then rinse and dry thoroughly.
- Do not clean the appliance with detergents containing chlorine, solvent-based cleaning products (e.g. trichloro-ethylene), abrasive powders or agents.
- Pay particular attention when handling the core probe; it is a sharp object, therefore handle it very carefully during cleaning.

A.26 Parts and accessories

Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the appliance not compliant with the safety standard.

A.27 Precautions for use and maintenance

- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- In case of a significant anomaly, fault or poor operation, the operator must immediately deactivate the appliance.

A.28 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.29 Maintenance intervals

It is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning <ul style="list-style-type: none">general cleaning of appliance and surrounding area	<ul style="list-style-type: none">Daily	<ul style="list-style-type: none">Operator
Mechanical protection devices <ul style="list-style-type: none">check their condition and for any deformation, loosening or removed parts	<ul style="list-style-type: none">Yearly	<ul style="list-style-type: none">Service
Control <ul style="list-style-type: none">check the mechanical parts, for cracks or deformations, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	<ul style="list-style-type: none">Yearly	<ul style="list-style-type: none">Service
Appliance structure <ul style="list-style-type: none">tightening of main bolts (screws, fixing systems, etc.) of appliance	<ul style="list-style-type: none">Yearly	<ul style="list-style-type: none">Service

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Safety signs • check the readability and condition of safety signs	• Yearly	• Service
Electrical control panel • check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and appliance parts	• Yearly	• Service
Electrical connection cable • check the connection cable (replace if necessary)	• Yearly	• Service
General appliance overhaul • check all components, electrical equipment, corrosion, pipes...	Every 10 years ¹	• Service

1. The appliance is designed and built for a duration of about 10 years. After this period of time (from commissioning) the appliance must undergo a general inspection and overhaul.

A.30 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B GENERAL INFORMATION



WARNING

Refer to “Warning and Safety Information”.



NOTE!

The manufacturer declines any liability for improper use of the product.

B.1 Intended use and restrictions

This appliance has been designed for the blast chilling and/or blast freezing, preservation of foods (it rapidly lowers the temperature of cooked foods in order to preserve their initial qualities and guarantee their good condition for several days) and for food warming.

Any other use is deemed improper.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

B.2 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of DIAMOND EUROPE.

B.3 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- arbitrary modifications and conversions carried out by the user or the Customer.

C INSTALLATION AND ASSEMBLY



IMPORTANT

For detailed information regarding installation and assembly refer to the complete manual on the web site.



NOTE!

Appliances with incorporated refrigerating unit must be handled upright. If the appliance is handled in a horizontal position, make sure to wait a few hours in upright position before making it operational.

C.1 Introduction



WARNING

Refer to “Warning and Safety Information”.

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given in this chapter.

Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.



CAUTION

- Install the appliance in a ventilated place, away from heat sources such as radiators or air conditioning systems, to allow correct cooling of the refrigerating unit components.
- Never cover the condenser, even temporarily, as this can compromise its proper operation and therefore that of the appliance.
- The appliance must be taken to the place of installation and removed from the packing base only when being installed.

C.2 6GN 1/1 – 10GN 1/1 – 10GN 2/1 models

C.2.1 Positioning

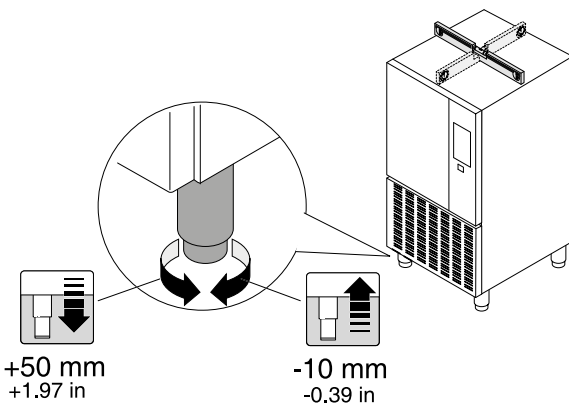
Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.

If the appliance is installed in a place where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil to create a protective film.

Arranging the appliance:

- position the appliance in the required place;
- adjust the height and levelling with the adjustment feet, also checking correct door closing.

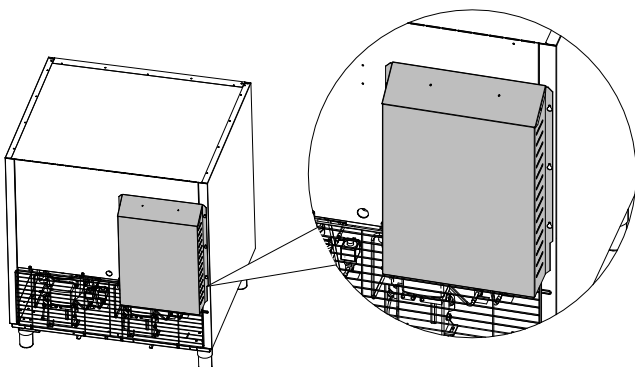
C.2.2 Feet levelling



C.2.3 Back Spacer

6GN 1/1 – 10GN 1/1 – 10GN 2/1 models:

The spacer is necessary to keep the appliance at a certain distance from walls and allow correct cooling of the refrigerating unit elements.



CAUTION

The manufacturer declines any liability for appliance malfunctioning or damage due to failure to use the spacer.

C.2.4 Condensate tray positioning



CAUTION

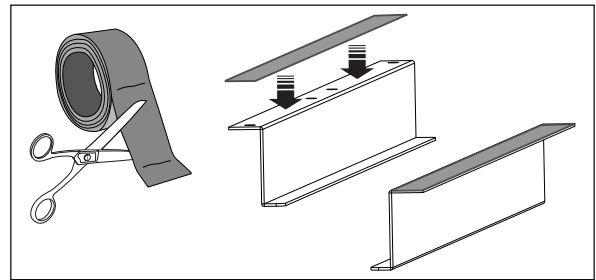
Install the condensate tray after the appliance positioning and levelling: do not use fork lifts when the condensate tray runners are mounted.

6GN 1/1 – 10GN 1/1 – 10GN 2/1 models:

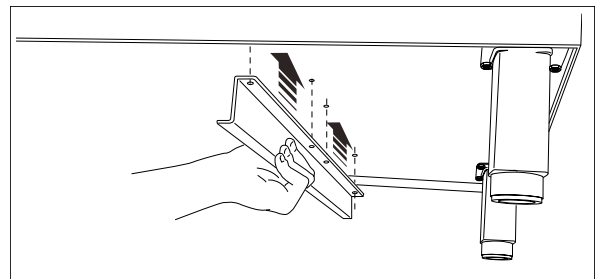
- Fit the condensate tray support guides on the externally bottom of the appliance.

Proceed as shown in the figures:

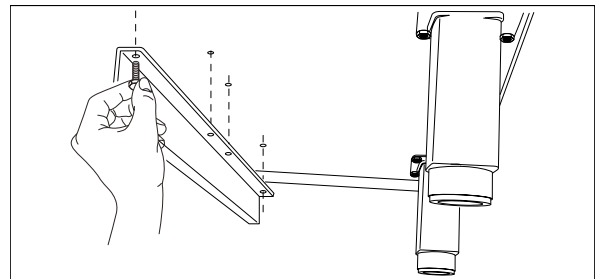
1.



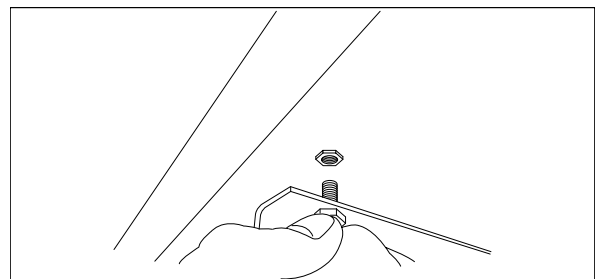
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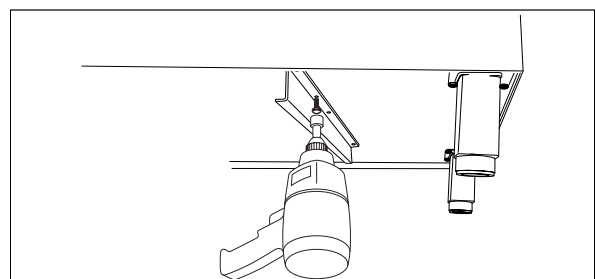
3.



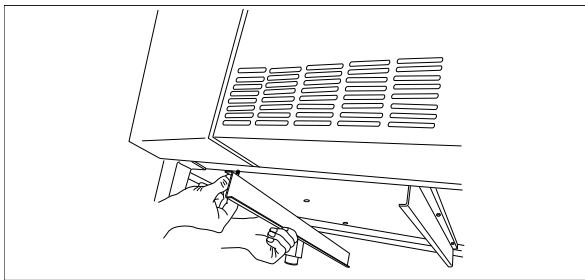
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5.



6.



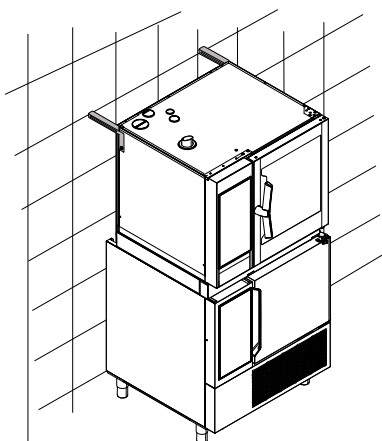
7. Take the tray located inside the compartment and slide it onto the support guides.

C.2.5 Stacking installation

If the 6 GN 1/1 model is arranged for the "Cook&Chill" column, follow the instructions given in the installation manual included in the kit.

The "Cook&Chill" column installations for safety reasons MUST be fixed to the wall by means of the appropriate accessory included in the appliance or to be ordered (kit "Wall brackets" code 922687):

Fix the stacked appliances to the wall by means of the 2 brackets. See the figure below.



NOTE!
When installing the oven on top of the blast chiller, refer to the instructions in the oven handbook.

If the blast chiller has a top, remove it by following the instructions in the complete installation manual on the web site.

C.2.6 Positioning the top

If the 6 GN 1/1 model is arranged for the "Cook&Chill" column, but is not installed on the column, order the top kit.

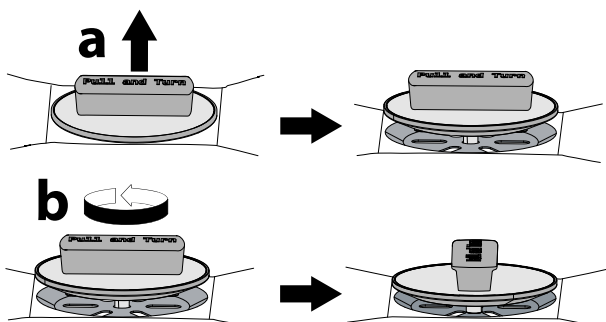
For the installation follow the instructions included in the kit.

C.2.7 Draining water

• **Manual draining (6GN 1/1 — 10GN 1/1 — 10GN 2/1):**

The appliances have a drain hole to remove compartments liquids.

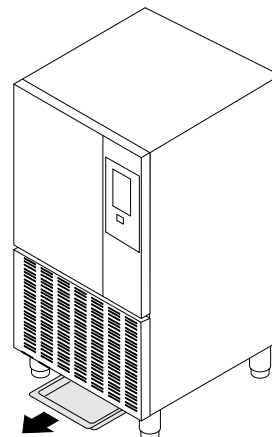
Open the drain plug;



The liquids in the compartment run into the condensate tray located on the bottom of the cabinet. This tray must be emptied periodically.



NOTE!
Make sure the liquid collection tray has been emptied before opening the plug to drain compartment washing liquids.



IMPORTANT

Close the drain plug immediately after the draining.

- **Automatic draining (6GN 1/1 — 10GN 1/1 — 10GN 2/1):**
Instead of having to periodically empty the liquid collection tray, the compartment drain hole "D" on the bottom of the appliance can be connected to a drainage system, or a rubber hose can be connected to the hole to run the water into a floor grate.

For detailed information see the complete installation manual on the web site.



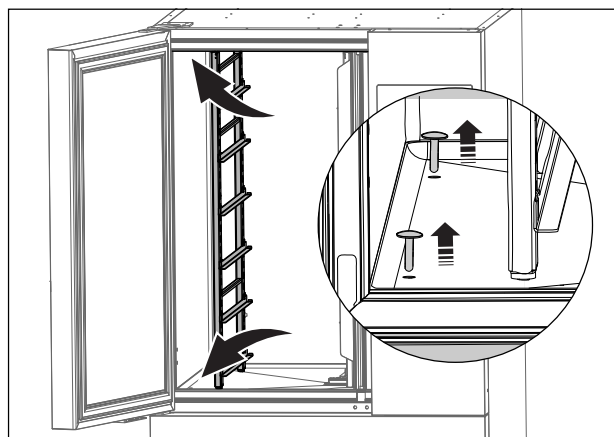
NOTE!
Before removing the plug to drain compartment washing liquids, make sure the appliance has been connected to a water drain trap system or that the tray has been emptied.

C.2.8 Multifunctional internal structure

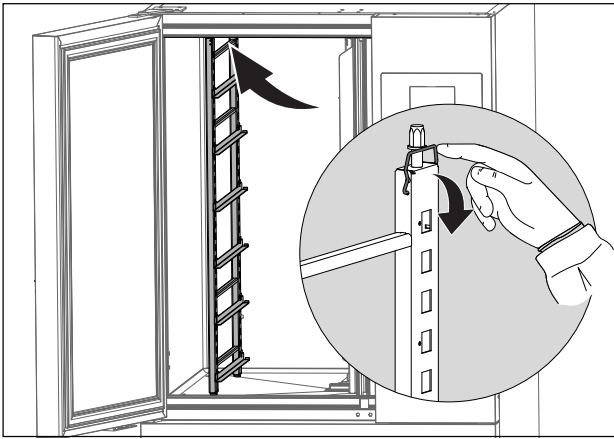
The appliances are provided with a multifunctional internal structure to insert different types of trays (for example pastry trays).

To modify the rack position see the instructions below:

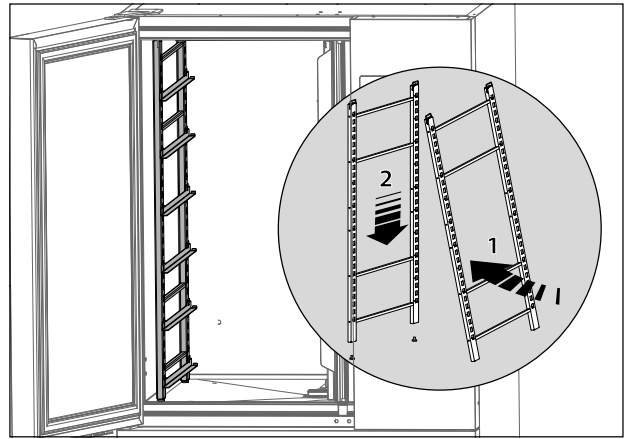
1.



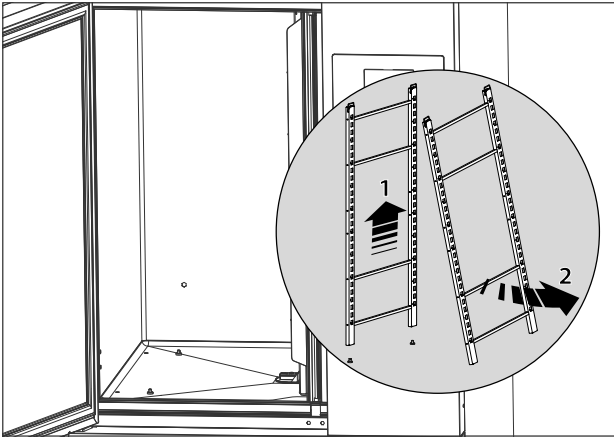
2.



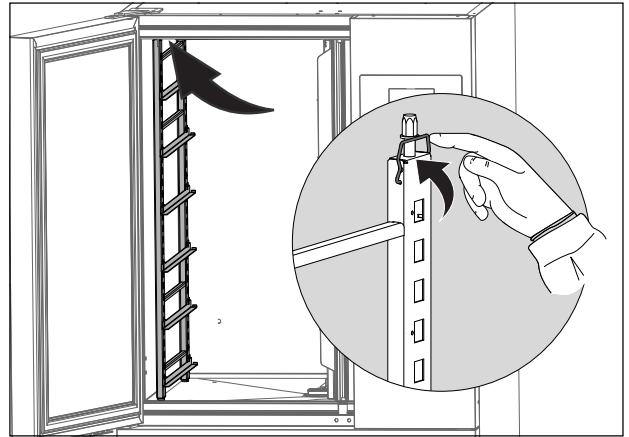
6.



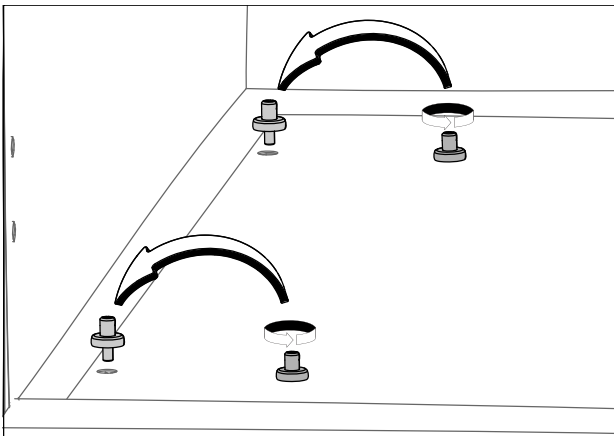
3.



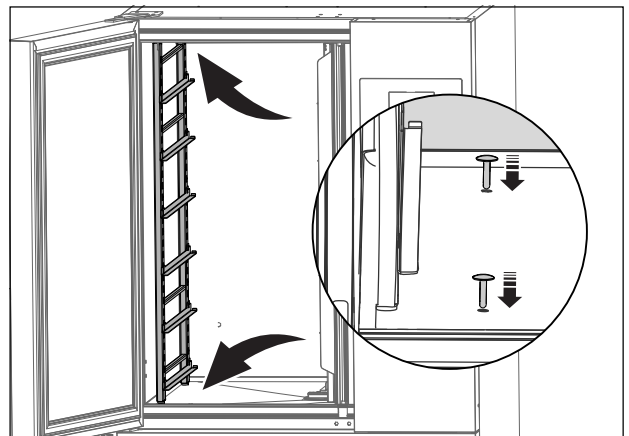
7.



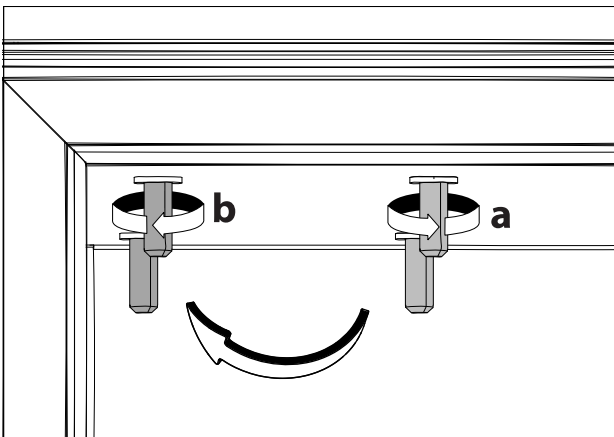
4.



8.



5.



NOTE!

The tray supports are removable. It is possible to adjust their distance as necessary.

D APPLIANCE SETUP – WIZARD

D.1 Introduction

When the appliance is switched on for the first time, an automatic procedure (Wizard), checks if all the parameters are properly set.

Wizard helps the specialised personnel, step by step, to update all the required appliance settings.



IMPORTANT

- This setup is meant to be carried out ONLY by a specialised personnel.
- Always refer to the “service manual” to change or modify appliance settings.

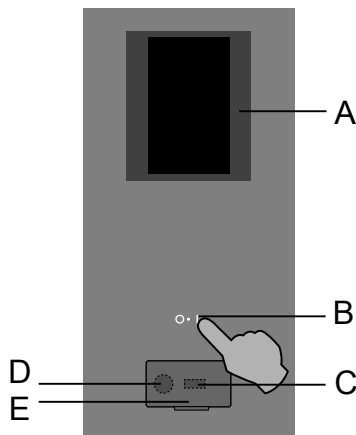
E OPERATING



IMPORTANT

For detailed information regarding operating, appliance cleaning and maintenance refer to the complete user manual on the web site.

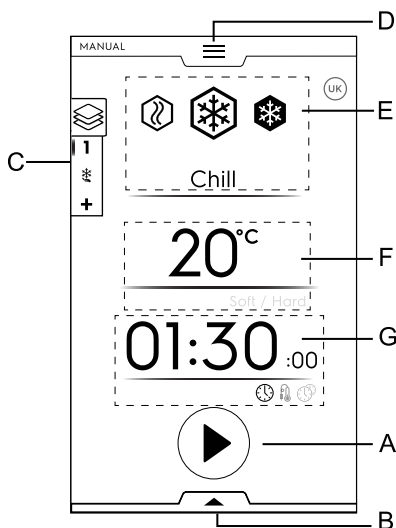
E.1 Control panel



- A. Display-Touch screen
- B. ON/OFF button
- C. USB key in/out
- D. Connection for accessories / Recovery Data
- E. Openable flap

E.2 Starting page

When the appliance is switched on the display illuminates, loads the software and after a while shows, by default, the starting page in MANUAL mode.



- A. Start button
- B. Utilities drawer (lower drawer)
- C. Multiphase drawer
- D. Main menu' drawer (upper drawer)
- E. Main cycles
- F. Cavity temperature

G. Time/Food Probe/Multitimer area

E.3 Touch screen main icons

Temperature area

20°C Current temperature

Time / food probe / multitimer area

01:30 Chilling time



Time signalling icon



Probe signalling icon



Estimated time remaining icon



Multitimer signalling icon

Multiphase drawer area



Multiphase drawer icon

Food can be chilled, freezed or cooked in different phases. The appliance enables programmes consisting of several sequential phases.

Information icons



Fan speed level

(only available on 6GN 1/1 – 10GN 1/1 – 10GN 2/1 models)

Touching the icon, it is possible to set the speed of the cavity fan.



Door open Warning signalling icon

The icon appears when the door is open or not properly closed



Compressor on signalling icon

The icon appears when the compressor starts to operate with pulses.

It remains on the display until the compressor finishes to operate.

Tuoch the icon to open the pop-up window information.



Defrost cycle activated signalling icon

The icon appears when the defrosting is in progress.
 The icon remains on the display until the end of defrost.
 Touch the icon to open the pop-up window information.
 Hold down the icon for a few seconds to skip the defrosting.
 (only if the icon in the screen saver is white)

Touch screen commands



Confirm and save the selection



Discard the selection or close a pop-up



Come back to the previous menu



Start icon



Stop icon
(hold down the button for a few seconds)



Move between the pages (horizontal scrolling) or increase/decrease a value



Move between the pages (vertical scrolling)

Signalling icons



Alarms signalling icon

A pop-up window automatically appears on the display to show the alarm in progress.
 The icon remains visible on the display until the problem is resolved.



Warnings

A pop-up window automatically appears on the display to show the warning in progress.



Information

Information message communicates if something is wrong, if a procedure is completed or should be repeated and so on.

E.4 Appliance main cycles



Chill cycle
(temperature range: +10°C; -41°C)¹

The positive blast chilling cycle is suitable for foods to be consumed within a few days. It is possible to choose among two temperature presets from temperature pop-up window.

- **Soft:** recommended for foods such as vegetables or pieces of food that are not very thick.
 The default values for soft chilling are 0°C and 1:30 minutes. If the regulation changes the values change.
- **Hard:** recommended for larger pieces of food.
 The default values for hard chilling are -20°C and 1:30 minutes. If the regulation changes the values change.

1. Depending on the model



Freeze cycle¹
(temperature range: +10°C; -41°C)

Freezing allows foods to be preserved for longer periods (weeks or months).

Fast freezing consists of reaching a negative temperature (-18°C / -0.4°F) in the core of the product in the shortest possible time.

The default values for freeze are -41°C and 4:00 h:m. If the regulation changes the values change.

This ensures that the tissues are not damaged when the product thaws and the food preserves its appearance and nutritional components. With this cycle, the temperature of the food is between -20°C (-4°F) and -18°C (-0.4°F) after freezing.

1. Available depending on the model.



Lite hot
(temperature range: +40°C; -18°C)

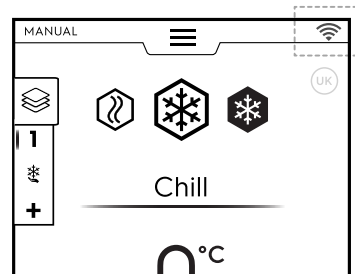
Lite Hot allows to heat food for limited cooking functions up to +40°C (proving, thawing).

Selecting Lite hot cycle or during a Multiphase cycle with mixed phases (Chill-Freeze-Lite hot), Norms is automatically disabled.

If the last phase is Lite hot there is not the automatic holding phase.

E.5 Appliance connectivity

If the appliance is connected remotely to Cloud, the display will show different icons that indicate the connection status.



Connection status icons



Appliance connected to cloud via Wifi. The Wifi signal is **good**.



Appliance connected to cloud via Wifi. The Wifi signal is **medium**.



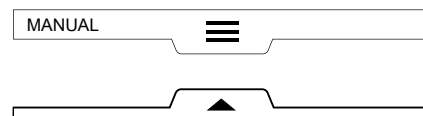
Appliance connected to cloud via Wifi. The Wifi signal is **poor**.



Appliance connected to cloud via Ethernet.

For connection issues, refer to the complete user manual on the web site.

E.6 Drawers area

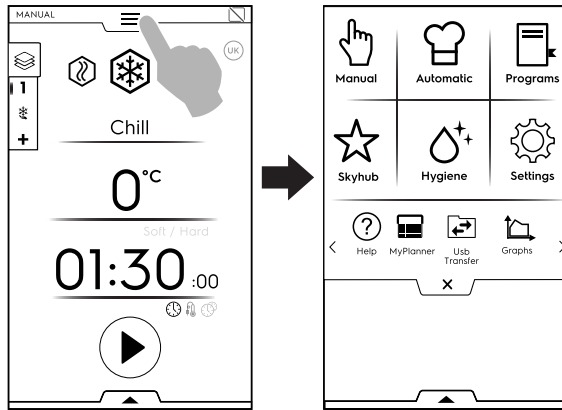


The drawers are an expansion located inside several environments of the menu and contains options and functions.

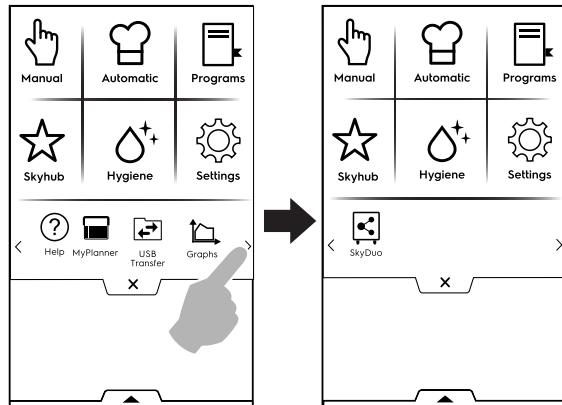
• UPPER DRAWER

It allows to navigate into the main menu.

– Upper drawer opening:



– Moving between pages:



– Upper Drawer closing:

Touch the **X** to close it.



NOTE!

To navigate inside the main menu, always touch the upper drawer.

Upper drawer main menu

Touch the required icon in the main menu to access inside the different modes.



Manual mode

“Manual” mode allows to customize the cycles choosing among Lite hot — Chill — XFreeze cycles, setting time and temperature.

See chapter E.7 *Manual mode* in this guide.



Automatic mode

“Automatic” mode allows to be guided by the Blast Chiller on the best cycle according to the required food automatically, just setting a few simple functions.

For detailed information see the complete user manual on the web site.



Programs mode

“Programs” mode allows to recall programs or recipes already stored and create and stored new ones.

For detailed information see the complete user manual on the web site.



Homepage mode (SkyHub/SoloMio)

“Homepage” mode allows you to customize the display menu according to your needs.

For detailed information see the complete user manual on the web site.



Hygiene mode

“Hygiene” mode allows to clean the appliance cavity automatically choosing the most suitable program.

See chapter E.8 *Hygiene mode* in this guide.



Settings mode

“Settings” mode allows to customize the appliance functions for a better use.

It allows to enable or disable the various environments and modify their options.

For detailed information see the complete user manual on the web site.

< Scrolling area >



Help

This function provides QR codes in order to display the user manual on your mobile, tablet or laptop.

For detailed information see the complete user manual on the web site.



Agenda (My Planner/Calendar)

This function allows to plan appliance activities, chilling — freezing — hot cycles, hygiene programs or to set reminders, according to your schedule.

For detailed information see the complete user manual on the web site.



USB Transfer

“USB Transfer” mode allows to upload/download, from or into the appliance, programs or other datas by means of the usb pendrive.

For detailed information see the complete user manual on the web site.



Graphs

“Graphs” mode allows to show the graphical behaviour of chilling cycles, both Manual, Programs and Automatic ones.

For detailed information see the complete user manual on the web site.



SkyDuo

Available as option only on specific models combined with special accessory.

This function can be activated on demand and it works combined with connectivity devices, installed by specialised personnel.

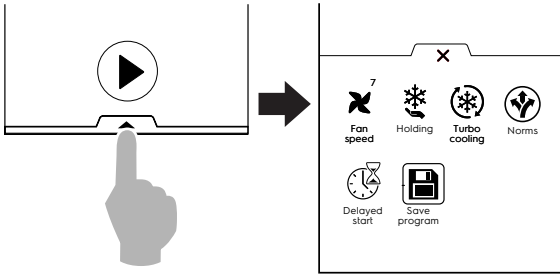
It allows you to connect the oven to a blast chiller.

For detailed information see the complete user manual on the web site.

• **LOWER DRAWER**

It allows to access to some options and to special functions.

- Lower drawer opening:



- Lower Drawer closing:
Touch the **X** to close it.

Lower drawer functions – Utilities



Fan speed
(only available on 6GN 1/1 – 10GN 1/1 – 10GN 2/1 models)

Touching the icon, it is possible to set the speed of the fan.



Holding cycle

The Holding cycle keeps food at a chosen temperature so that it does not alter over time.

It is possible to choose between a positive Holding cycle (3°C) and a negative Holding cycle (-22°C).

It starts automatically at the end of the chilling or freezing cycles.

Holding cycle is continuous, it is necessary to operate on the programme in order to interrupt it.



Turbo cooling cycle

The appliance works continuously at the desired temperature; ideal for continuous production.



Delayed start

With this option it will be possible to delay the start of a cycle at a more convenient time.

After having set the Delayed start on the numeric keypad and touched the Start button, the display shows the indicator and the selected delay time.

The appliance starts the countdown.

For detailed information see the complete user manual on the web site.



Save program

This feature allows to save and store customized cycles in Program mode.



Norms (Reference standards)

The appliance can be set in accordance with 4 different standards:

- NF (French)
- UK (British)
- NFS (U.S.)
- CUSTOM (defined by user)



IMPORTANT

When a Reference standard is selected, the food probe set point cannot be changed but is set up by the chosen standard.

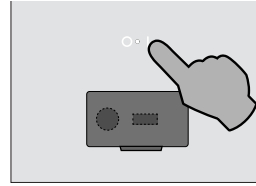
To change the food probe set point, the Reference standard must be disabled or Custom standard must be changed.

For detailed information see the complete user manual on the web site.

E.7 Manual mode

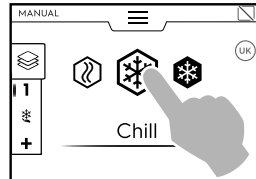
E.7.1 Cycle setting



1. Press the ON/OFF button to switch the appliance on.



The display illuminates and shows, by default the main screen of the MANUAL mode.

2. Select a cycle (for example Chill cycle).



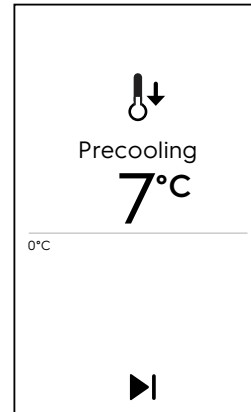
3. If the default parameters are suitable for food, touch the button  to start the cycle.
If it is necessary to stop the cycle, hold down the button .
4. Precooling (or preheating) starts.



NOTE!

This phase can be enabled or disabled from Settings mode.

For detailed information see the complete user manual on the web site.



Precooling and preheating functions prepare the cavity temperature before the beginning of the selected cycle.

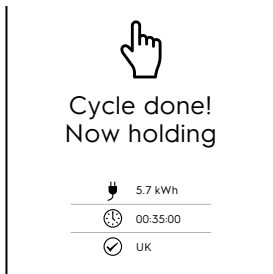


Skip Precooling/Preheating

Skip the preparation and go immediately to the main cycle.

5. At the end of Precooling/Preheating:
 - a. Insert the food in the appliance and close the door to start the cycle (TIME CYCLE);
 - b. Insert the food in the appliance, the food probe in the product and close the door to start the cycle (PROBE CYCLE);

At the end of the cycle, an acoustic signal is activated. The display shows a message about ending cycle.



- 🔌 Energy consumption in kWh
- 🕒 Time duration in hours : minutes : seconds
- ✔ Reference standard used (for example UK)
The check with the standard is successful
- ✘ Reference standard used (for example UK)
The check with the standard is not successful

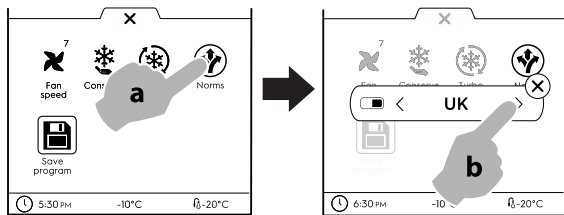
6. The appliance keeps holding.
(only if the cycle provides for holding phase)

If it is necessary to change some default parameters in the cycle proceed as follows:

- **Change or disable Reference Standards (Norms)**
If a reference standard changes, time and temperature values change.

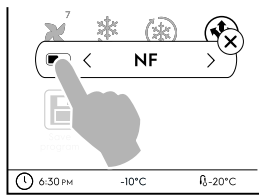
To switch the reference standard, proceed as follow:

- Open lower drawer;
- Select Norms icon and choose the required reference standard, moving with the arrows;



- Touch the ✘ to confirm and close the pop-up window.
There are two ways to disable the Norms:

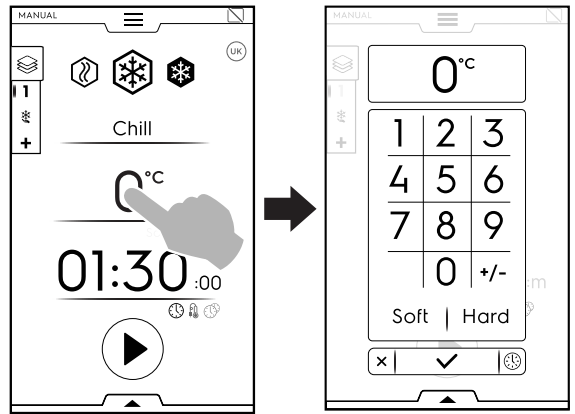
a. from lower drawer



b. from Settings mode (see chapter "Settings mode" in the complete user manual on the web site).

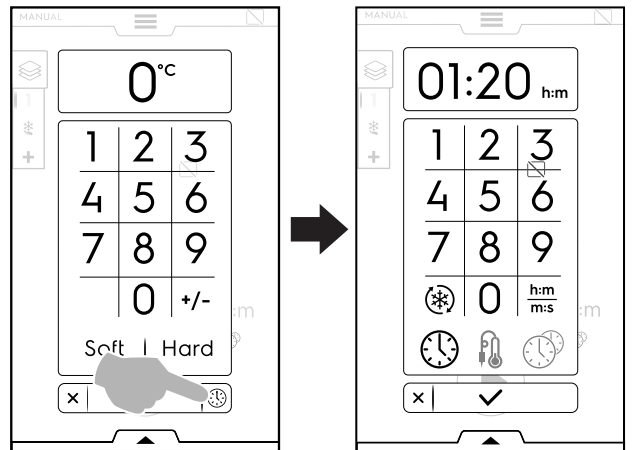
- **Change/Set the TEMPERATURE**

- Touch the row of the temperature value; select the required temperature on the numeric keypad, choosing between Soft or Hard options.



NOTE!
The numeric keypad allows to go directly to time options without coming back to the first page of Manual mode.

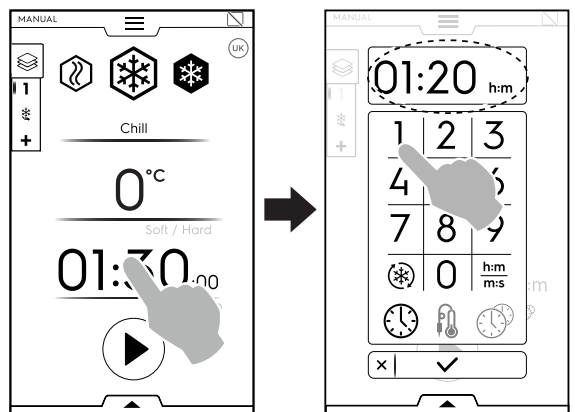
Touch the button 🕒 as illustrated in the figure to access Time options:




- **Change/Set the duration TIME**

- Touch the row of the time value; set the new value on the numeric keypad.

The default visualisation is in hours and minutes (h:m).



 Turbo cooling cycle
(The icon is showed in chill and freeze cycles and represents a shortcut to Turbo Cooling cycle)

h:m / **m:s** Displayed time
(It converts minutes into seconds)



Probe cycle

(The core probe allows accurate control of the core temperature of the product during a cycle. This option excludes the time cycle setting.)



Multitimer

(With the MultiTimer system it is possible to set a different time for each recipe (chicken, potatoes, etc.) or for each pan placed on the various levels)



IMPORTANT

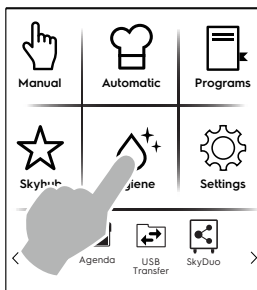
While setting a cycle, various options are available to customise it.

For more detailed information see the complete user manual on the web site.

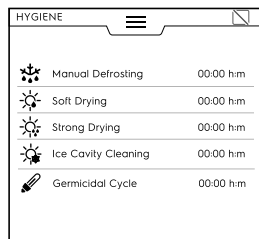
E.8 Hygiene mode

Hygiene function allows to sanitize the appliance cavity automatically choosing the most suitable program.

1. Select Hygiene cycle from the upper drawer;



2. Select the required cycle from the list shown:



Manual Defrosting

The appliance has an automatic defrost but it is possible to select a manual defrost based on need.

Soft Drying

This function allows to perform a light cavity drying from condensation.

Strong Drying

This function allows to perform an intense cavity drying from condensation.



Ice Cavity Cleaning

This function allows to remove in a short time huge deposits of ice from the cavity that formed when using the appliance with very low temperature.

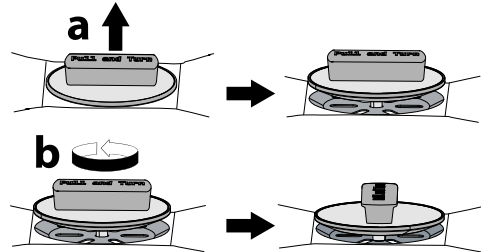


Germicidal Cycle

Available as option or only on specific models combined with special accessory.

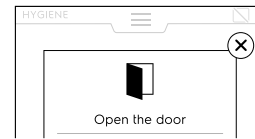
It allows to sanitise the surfaces and the air inside the appliance compartment. It can also be used for kitchen utensils such as: knives, carving forks, etc.

3. Open the door;
4. Open the drain plug;

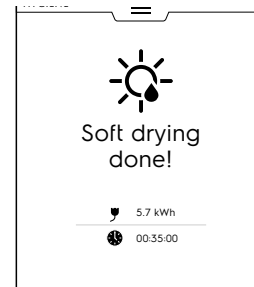


If a Manual Defrosting or a Soft/Strong drying is selected, keep the door opened with door stopper until the cycle ends.

5. Touch the button to start the cycle; At the start of the cycle, if the door is closed, a pop up window opens showing the message to open the door.



6. When the cycle is finished a pop window appears showing the following message:



Energy consumption in kWh



Time duration in hours : minutes : seconds

7. **Close the drain plug immediately after the cleaning.**

F TROUBLESHOOTING

F.1 Anomalies

In case of anomaly, the appliance always displays a warning message or alarm describing the occurring fault. The corresponding icon remains visible until the problem is resolved.



Warning icon



Alarms signalling icon



NOTE!

The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

For the alarms/warnings list and troubleshooting see the complete user manual in the web site; if required, contact the Customer Care Service.

CE