



MOD : CBT31/R2

Production code : LF03TE-GN11TR

12/2025

RAPID COOLING CELLS

Installation and User Manual



CBT31/R2



These instructions apply to the following models:

CBT31/EV
CBT31/R2
CBT51/EV
CBT51/R2
CBT101/EV
CBT101/R2
CBT151/R2

Manual validity

The illustrations show the CBT51 model, but the installation, use and maintenance instructions also apply to other models unless otherwise stated.

Explanation of the pictograms

Please read this manual carefully before installing or using the equipment. The manual contains warning and hazard symbols:



Danger! Immediate danger situation. Dangerous situation that could result in serious injury or death.



Danger of electric shock!



grounding symbol



Equipotential symbol



Read the instruction manual



Tips and useful information



I am referring to another chapter

The manufacturing company reserves the right to make improvements to the equipment or accessories at any time without prior notice.

Any partial reproduction is prohibited without the manufacturer's authorization.

The measurements provided are indicative and not contractual.

The original document is written in Italian: the manufacturer accepts no responsibility for errors in translation or interpretation.

Dear Customer,

Congratulations and thank you for choosing our equipment!
This machine allows you to quickly lower the temperature of food, making your work easier and preserving the flavor and freshness of freshly cooked food.



This manual contains all the information necessary for the installation, use and maintenance of the device: we therefore recommend that you read it carefully before use and keep it safe for future reference.

Ready to help him...

Using your device is simple and intuitive.

This booklet contains all the information necessary for its use and maintenance, allowing you to start using it quickly and without any difficulty.

However, if you require any further information, we remain at your disposal to answer any questions you may have.

INSTALLATION SECTION

SECTION RESERVED FOR QUALIFIED PERSONNEL AUTHORIZED BY THE MANUFACTURER AND POSSESSING SUFFICIENT KNOWLEDGE OF THE PRODUCT

5

PART OF USE

SECTION DEDICATED TO EQUIPMENT USERS

15





Safety Warnings

This manual contains important information regarding the installation, use, and maintenance of your appliance and is an integral part of it. We urge you to read this manual carefully before use to ensure your safety and prevent damage to the appliance.

- Keep this manual safe for future reference and pass it on to the new owner if you sell the device, as the information it contains is intended for the buyer and all persons who, in various capacities, contribute to the installation, use and maintenance of the product.

- The manufacturer declines all responsibility for damage caused by failure to comply with the installation, use and maintenance instructions indicated in the instruction manual, by unauthorized modifications to the product or by the use of non-original spare parts.

-  Installation and exceptional maintenance operations must be carried out by qualified personnel approved by the Manufacturer, possessing adequate knowledge of the product and complying with the regulations in force in the country of use relating to systems and workplace safety.

-  Before installing the equipment:
- verify that the systems comply with the regulations in force in the country of use;
- always compare the system data with the device data indicated on the nameplate;

The nameplate contains important technical information, essential for any equipment maintenance or repair requests. Therefore, it is strongly recommended not to remove, damage, or alter it. Failure to follow these instructions may result in damage or even serious injury, void the warranty, and release the company from all liability.


- Any intervention, manipulation or modification not expressly authorized and not in accordance with the instructions in this manual will void the warranty and may lead to dangerous or even fatal situations.

- During the assembly of the equipment, the passage or presence near the work area of persons not authorized to carry out the installation is not permitted.

- The packaging, being potentially dangerous, must be kept out of reach of children and animals and disposed of properly in accordance with the regulations in force in the country of use.

This appliance can be used by children aged 8 years and over, as well as by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, provided they are supervised or have been given instructions concerning the safe use of the appliance and understand the hazards involved. Cleaning and maintenance should not be carried out by children without supervision.

These appliances are designed to refrigerate, freeze, and keep food fresh. Any other use is not in accordance with their intended purpose and therefore presents a danger.

 - If the appliance is not working or if you notice any functional or structural damage, disconnect it from the power and water supply (if applicable and contact a manufacturer-authorized service center without attempting to repair it yourself. Always insist on the use of genuine replacement parts.

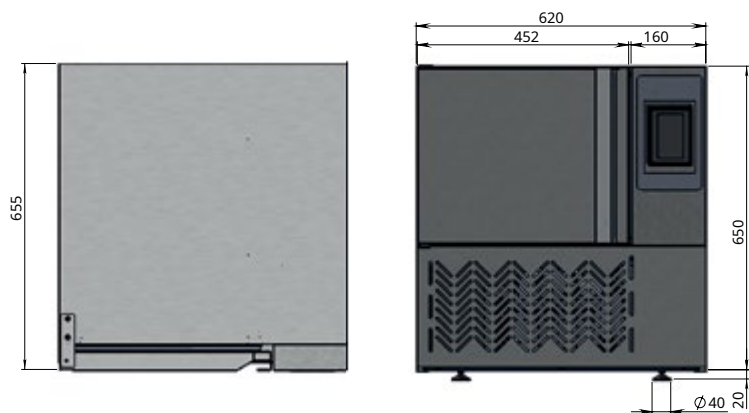
- Do not obstruct the ventilation slots in the front panel.

INSTALLATION SECTION

SECTION RESERVED FOR QUALIFIED PERSONNEL AUTHORIZED BY THE MANUFACTURER AND POSSESSING SUFFICIENT KNOWLEDGE OF THE PRODUCT

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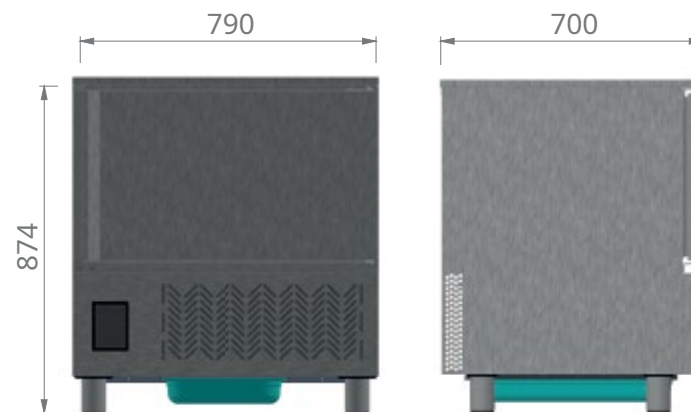
TECHNICAL DATA: CBT31



DIMENSIONS (L x W x H)	620 x 655 x 670 mm
WITH PACKAGING (L x W x H)	640 x 675 x 815 mm
WIDTH DOOR LIGHT	355 mm
HEIGHT DOOR LIGHT	281 mm
THICKNESS	55 mm
CLIMATE CLASS	4
BLAST CHILLING CAPACITY	10 kg
FREEZING CAPACITY	6 kg
POWER INPUT	815 W
CATERING LAYOUT	3 GN 1/1
BAKING LAYOUT	-
PAN CLEARANCE	70 mm
NET WEIGHT	48 kg
GROSS WEIGHT	75 kg
POWER CABLE	16A EU PLUG
POWER SUPPLY	230 V - 1/50 Hz
DRAINAGE HOSE	-
CYCLE CONTROL: TIMED	If
CYCLE CONTROL: SENSOR PROBE	If
EXTERIOR	AISI 304 finitura SB
overhang	0.35 m3

Temp. evap. -10°C, temp. cond. +45°C / Evap. temp. -10°C, cond. temp. +45°C

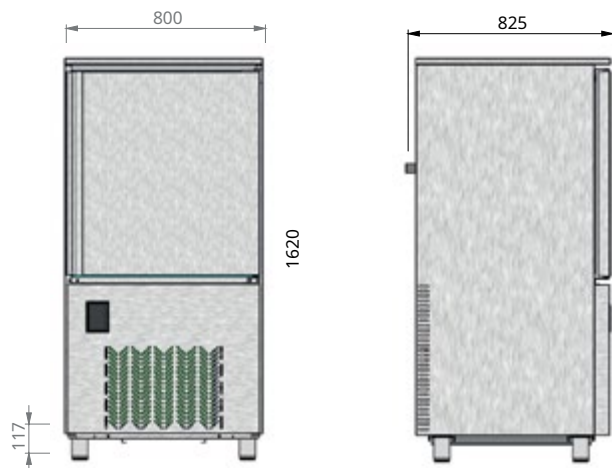
TECHNICAL DATA: CBT51



DIMENSIONS (L x W x H)	790 x 700 x 875 mm
WITH PACKAGING (L x W x H)	810 x 720 x 1020 mm
WIDTH DOOR LIGHT	680 mm
HEIGHT DOOR LIGHT	380 mm
INTERIOR DEPTH	415 mm
THICKNESS	60 mm
CLIMATE CLASS	4
BLAST CHILLING CAPACITY	18 kg
FREEZING CAPACITY	12 kg
POWER INPUT	943W
CATERING LAYOUT	5 GN1/1
BAKING LAYOUT	5 IN 600x400
PAN CLEARANCE	65 mm
NET WEIGHT	85 kg
GROSS WEIGHT	110 kg
POWER CABLE	16A EU PLUG
POWER SUPPLY	230 V - 1/50 Hz
DRAINAGE HOSE	Ø ½"
CYCLE CONTROL: TIMED	If
CYCLE CONTROL: SENSOR PROBE	If
EXTERIOR	AISI 304 finitura SB
overhang	0.6 m3

Temp. evap. -10°C, temp. cond. +45°C / Evap. temp. -10°C, cond. temp. +45°C

TECHNICAL DATA:CBT101



DIMENSIONS (L x W x H)	800 x 825 x 1620 mm
WITH PACKAGING (L x W x H)	820 x 850 x 1775 mm
WIDTH DOOR LIGHT	680 mm
HEIGHT DOOR LIGHT	770 mm
INTERIOR DEPTH	470 mm
THICKNESS	60 mm
CLIMATE CLASS	4
BLAST CHILLING CAPACITY	36 kg
FREEZING CAPACITY	25 kg
POWER INPUT	1480 W
CATERING LAYOUT	10 GN 1/1
BAKING LAYOUT	10 in 600x400
PAN CLEARANCE	65 mm
NET WEIGHT	130 kg
GROSS WEIGHT	160 kg
POWER CABLE	16A EU PLUG
POWER SUPPLY	230 V - 1/50 Hz
DRAINAGE HOSE	Ø ½"
CYCLE CONTROL: TIMED	If
CYCLE CONTROL: SENSOR PROBE	If
EXTERIOR	AISI 304 finitura SB
bulkiness	1.16 m3

Temp. evap. -10°C, temp. cond. +45° C / Evap. temp. -10°C, cond. temp. +45°C

TECHNICAL DATA:CBT151



DIMENSIONS (L x W x H)	800 x 825 x 1921 mm
WITH PACKAGING (L x W x H)	820 x 850 x 2080 mm
WIDTH DOOR LIGHT	670 mm
HEIGHT DOOR LIGHT	1150 mm
INTERIOR DEPTH	730 mm
THICKNESS	60 mm
CLIMATE CLASS	15 GN 1/1
BLAST CHILLING CAPACITY	48 kg
FREEZING CAPACITY	32 kg
POWER INPUT	2080W
CATERING LAYOUT	15 GN 1/1
BAKING LAYOUT	15 EN 600x400
PAN CLEARANCE	65 mm
NET WEIGHT	173
GROSS WEIGHT	205
POWER CABLE	16A EU PLUG
POWER SUPPLY	230V - 1/50Hz
DRAINAGE HOSE	Ø ½"
CYCLE CONTROL: TIMED	If
CYCLE CONTROL: SENSOR PROBE	If
EXTERIOR	AISI 304 finitura SB
overhang	1.4 m3

Temp. evap. -10°C, temp. cond. +45° C / Evap. temp. -10°C, cond. temp. +45°C

Control of the Equipment

After unpacking the equipment, check its integrity and ensure that it has not been damaged during transport. If there is any damage, note the technical specifications on the rating plate (Fig. 1) and inform the carrier or manufacturer immediately.

transportation

The equipment must be transported using personal protective equipment and a forklift (Fig. 2).

⚠ Handle the equipment taking all necessary precautions to avoid damaging it and causing harm to persons or property, respecting the instructions on the packaging.

⚠ If the device has been lying on its side during transport or stored at a temperature below 10°C, wait at least 4 hours before switching it on.

Positioning

Transport the equipment to its location and level it using the feet (Fig. 3).

💡 When handling the equipment, it is advisable to use clean cotton gloves, avoiding leaving fingerprints.

The installation location must:

- to benefit from good ventilation and not be exposed to atmospheric agents;

- have a temperature between +16 and +30 °C and a humidity not exceeding 55%;

- have a smooth and flat floor capable of supporting the weight of the fully loaded equipment;
- comply with current regulations concerning the safety of workplaces and facilities;

- to dedicate yourself to meal preparation. When choosing the location, also ensure there is enough space for the door to open.

⚠ The appliance must be installed in such a way as to allow easy access to the electrical and water connections (where applicable).

Fig. 1.

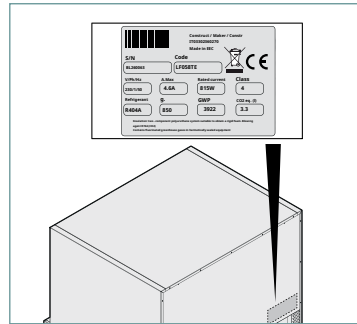


Fig. 2.

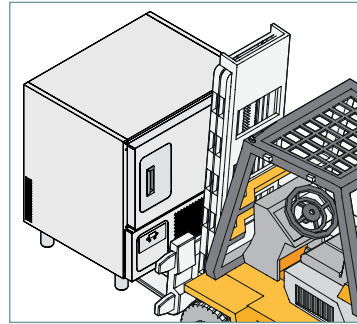
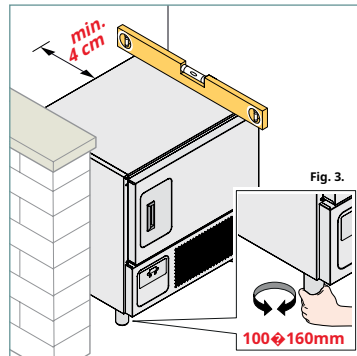


Fig. 3.



It is forbidden to use extensions or cables to lengthen the power cord: take into account the location of the sockets when installing the device.

⚠ Do not place the device near flammable materials or containers (e.g., partitions, gas cylinders, etc.).

⚠ Do not place the appliance near hot appliances (e.g., deep fryers, etc.).

⚠ For adequate air exchange, it is mandatory to leave a rear space of approximately 4 cm free of objects and walls (Fig. 4).

PREPARATION

Remove the protective film (Fig. 4: clean any glue residue with soapy water without using tools that may damage surfaces or abrasive or acidic detergents.

♻ All packaging materials and protective film must be disposed of in accordance with the regulations in force in the country where the appliance is used. Under no circumstances should any waste be discarded into the environment.

⚠ The packaging components may present a potential danger to children and animals.

Connection EI-Electric

⚠ Before connecting the device to the electrical network:

- Read the safety warnings on the first few pages of this manual;
- ensure that pre-existing electrical systems comply with the regulations in force in the country of installation;
- ensure that pre-existing electrical systems are compatible with the equipment to be installed (see data on the nameplate).

🔍 See the chapter "Reading the license plate" on page 12 for more information about the license plate.

The appliances are supplied with a pre-assembled power cord: ensure proper connection to a wall switch (Fig. 5). The cord cannot be replaced or modified. If damaged, do not connect the appliance: contact an authorized service center for replacement with an appliance of identical specifications.

⚠ If the power cord is very long, do not coil it and ensure that it does not pose an obstacle or danger to users. Also, ensure that it does not come into contact with liquids, sharp or hot objects, or corrosive substances.

⚠ When there are several devices in the same room, it is mandatory to provide an equipotential connection using the terminal. appropriate marked with the symbol. ⚡

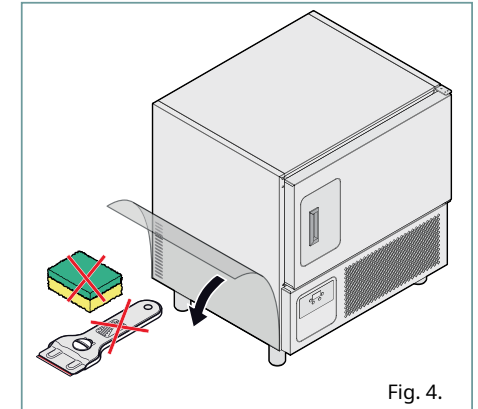


Fig. 4.

DISCONNECTOR FEATURES

The disconnect switch must be easily accessible and installed in the system in accordance with the regulations in force in the country where the equipment is installed. This disconnect switch must provide contact separation on all its poles to guarantee complete interruption in the event of a Category III overvoltage. Proper earthing is mandatory, and the earth wire must under no circumstances be interrupted by the circuit breaker.

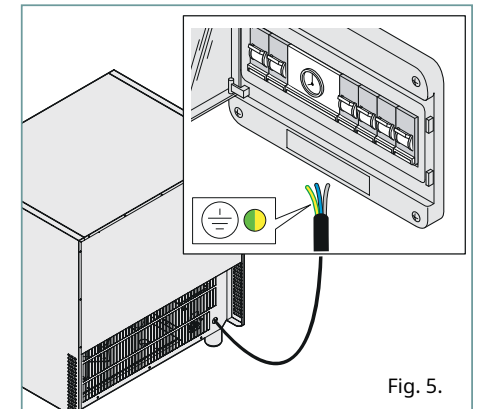


Fig. 5.

This terminal allows you to connect a yellow/green cable with a cross-section between 2.5 and 10 mm².

The effectiveness of the equipotential bonding system must be duly verified, in accordance with applicable legislation.

connection exhaust

(Uniquely on predisposed models)

At the bottom of the device is a pipe through which the wastewater flows.

It is possible to use the guides provided to install a Gastronorm GN1/1 container (NOT supplied - can be purchased as an option) to collect the water (Fig. 6), or, if there is a drain, to connect directly to it.

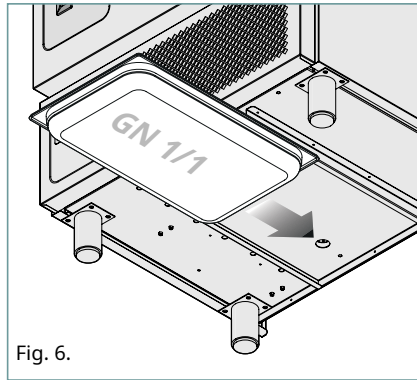


Fig. 6.

EXHAUST PIPE CHARACTERISTICS

The unloading must:

- be of the siphon type;
- not to exceed one meter in length;
- have a minimum slope of 4%;
- have a diameter PITCH smaller than that of the exhaust fitting;
- dedicated to each piece of equipment;
- otherwise, ensure that the main pipe is sized to guarantee a regular and unobstructed flow;
- have no bottlenecks.

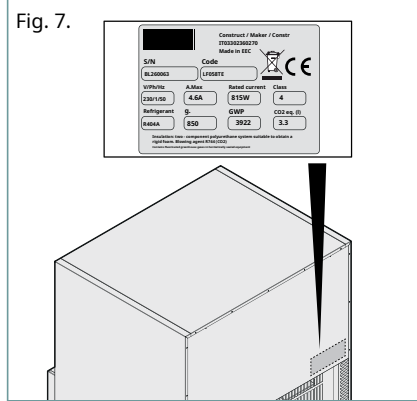
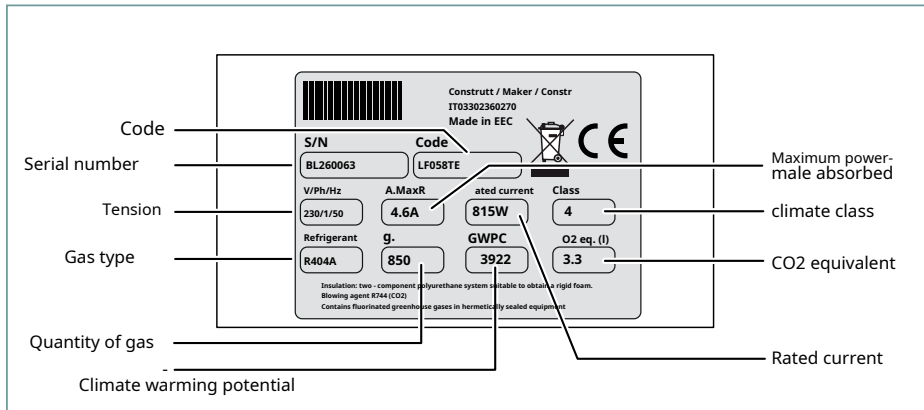


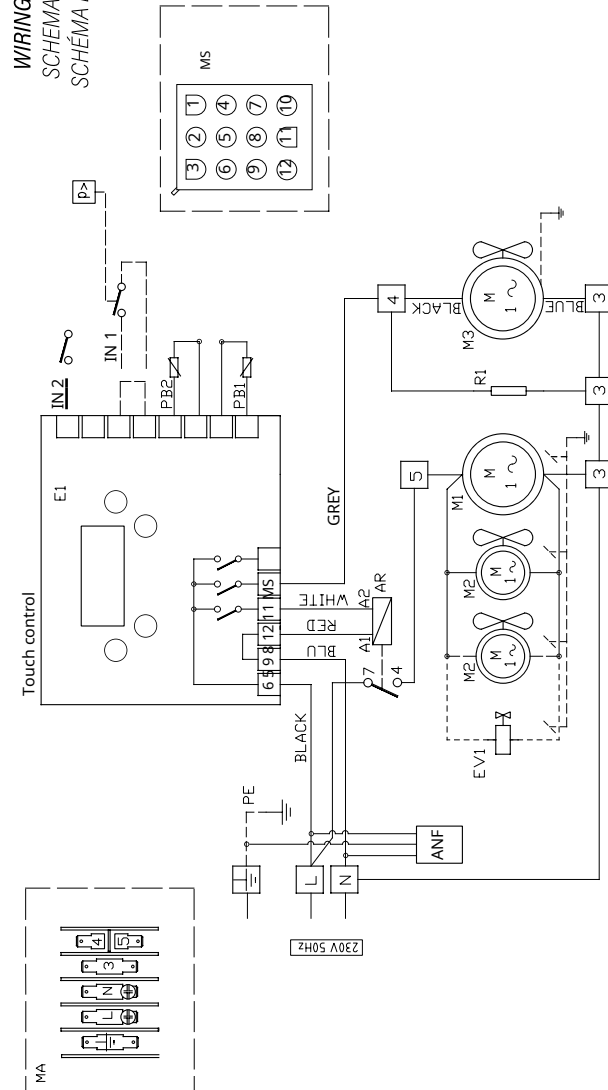
Fig. 7.

Reading the license plate

The nameplate contains important technical information, essential for any equipment maintenance or repair requests. Therefore, it is strongly recommended not to remove, damage, or alter it. Failure to follow these instructions may result in damage, injury, or even death, void the warranty, and release the company from all liability.



WIRING DIAGRAM SCHEMA ELETTRICO SCHEMA DE CÂBLAGE

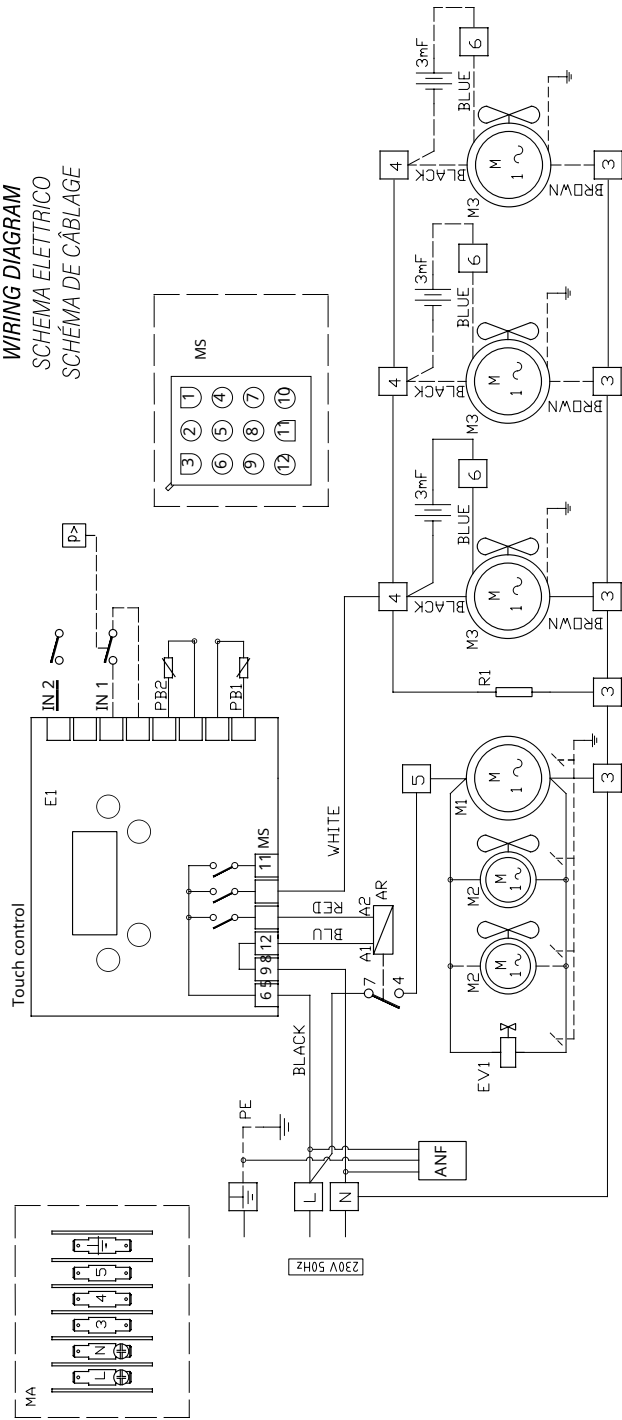


DESCRIPTION	DESCRIPTION
E1	Power electronic board
M1	Compressor motor
M2	Condenser fan motor
M3	Cell fan motor
MA	Terminal block connection
EV1	Solenoid valve
MS	Terminal board
AR	Auxiliary relay
R1	Frame resistance
IN 1	Pressure switch
PB1	Pin temperature probe
PB2	Cell temperature probe
ANF	Anti-noise filter FC790Y2F
IN 2	Microport

3 TRAYS BLAST CHILLER

CBT31/EV
CBT31/R2

WIRING DIAGRAM
SCHEMA ELETTRICO
SCHEMA DE CÂBLAGE



BLAST CHILLER

CBT51/EV
CBT101/EV
CBT51/R2
CBT101/R2
CBT151/R2

DESCRIPTION	DESCRIPTION
E1 Power electronic board	AR Auxiliary relay
M1 Compressor motor	R1 Frame resistance
M2 Condenser fan motor	IN 1 Pressure switch
M3 Cell fan motor	PB1 Pin temperature probe
MA Terminal block connection	PB2 Cell temperature probe
EV1 Solenoid valve	ANF Anti-noise filter FC790Y2F
MS Terminal board	IN 2 Microport

PART OF USE
SECTION DEDICATED TO EQUIPMENT USERS

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To use

Before use, please carefully read all safety instructions on the first pages of this manual.

This equipment is capable of performing the following operations:

a positive drop to +3°C
freezing at -18°C
cool the bottles, keep food cold

IGNITION

Fig. 8. Turn on the equipment. To activate the screensaver, press and hold the center of the screen for 1 second. Press the center of the screen again to access the home page.

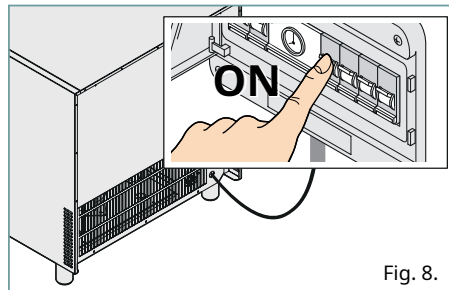


Fig. 8.

When the screen goes to sleep, press the center to access the main screen. Upon the next power-up (for example, after a power outage, the device's state will be restored to its state before the outage.

Equipment status BEFORE the power outage	Equipment status upon power restoration
stationary equipment	stationary equipment
equipment in operation (cycle in progress)	the interrupted cycle restarts from zero

PREPARATION

Before first use, clean the inside of the cell as explained in the relevant chapter.

Fig. 9. Also set the time, language, and sleep mode, i.e., what should be displayed if the device is not used for a certain period of time:

If the device enters standby mode, the clock is displayed on the screen;

Off: If the device goes into standby mode, the screen is completely black.

The service menu is reserved for specialist staff and is therefore password protected.

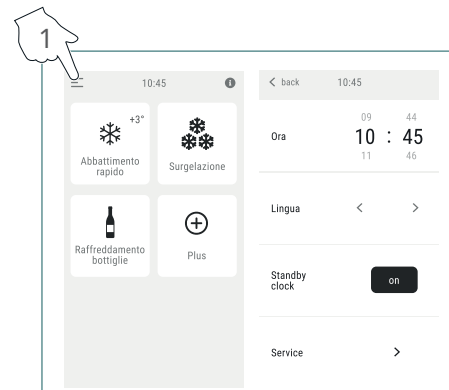


Fig. 9.

SELECTION AND STARTING OF CYCLES

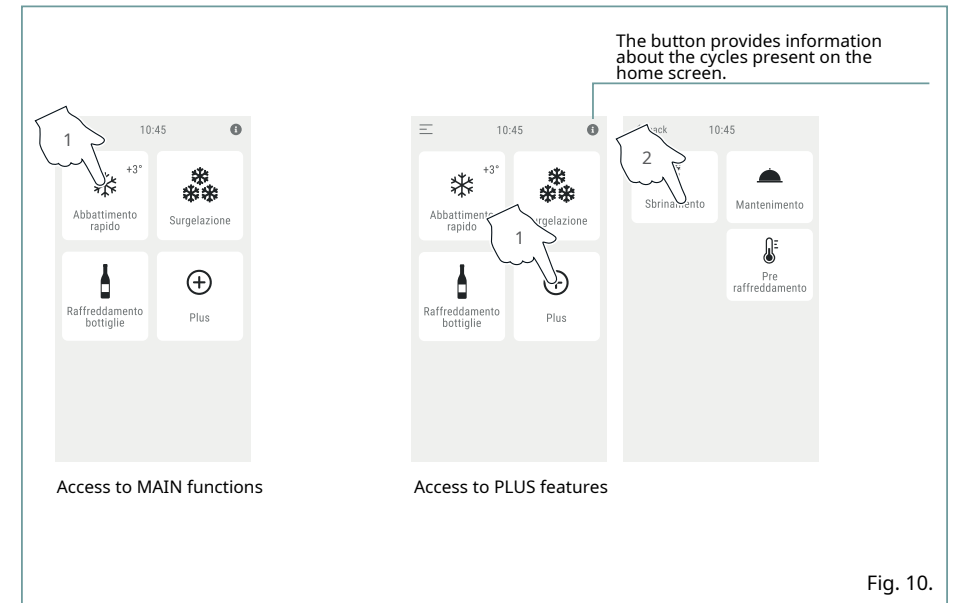


Fig. 10.

What is a probe? with a needle and how is it used?

The core probe, or core temperature probe, is a tool supplied with the equipment: it measures the core temperature of the food being processed.

When the required temperature is reached, the rapid cooling or freezing cycle ends and the food moves to the negative storage phase.

Fig. 11. The sampling probe must be inserted into the food before starting the desired cycle. Remove the probe before removing the trays from the appliance and position it so that it does not interfere.

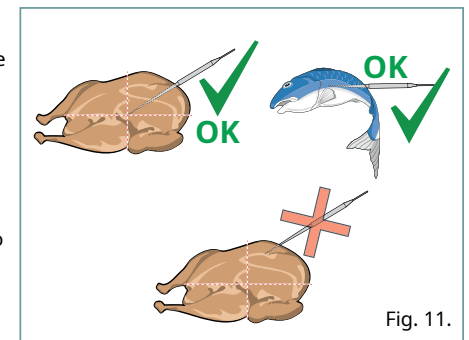


Fig. 11.

Reduction of 3°C freezing -18°C

SOME INFORMATION

Unlike conventional refrigerators and freezers, this appliance can rapidly lower the temperature of fresh or cooked food to +3°C (rapid cooling or -18°C (freezing, depending on your needs). This allows the food to retain its organoleptic qualities and flavor when defrosted before serving, as if it were freshly prepared, while also preventing the growth of potentially harmful microorganisms. Over time, food tends to dehydrate, losing moisture and, consequently, its tenderness and juices. Therefore, it is not recommended to leave cooked food at room temperature for extended periods before rapid cooling or freezing. Start the rapid cooling or freezing cycle as soon as cooking is complete by placing the food in the appliance. Cooked food can be placed inside even at very high temperatures, provided the compartment has been pre-cooled.

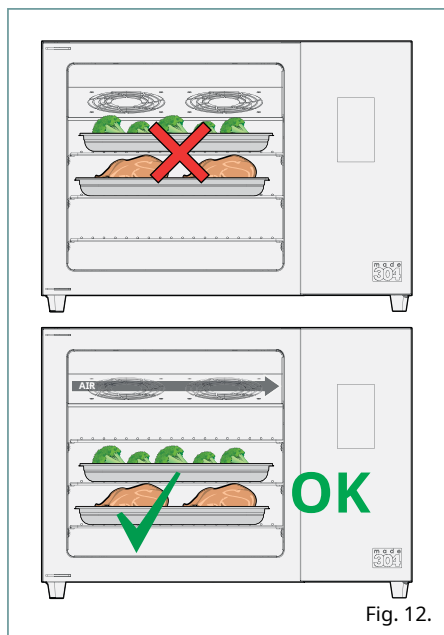


Fig. 12.

How and in what quantity should I load the rapid cooler?

Fig. 12. Insert the trays starting from the bottom, then use the higher spaces to ensure good air circulation. Distribute the food evenly, without overlapping it, and always respect the load capacity of your appliance; do not overload it. To check the refrigeration and freezing capacities, refer to the technical specifications of the purchased product on pages 6 to 9.

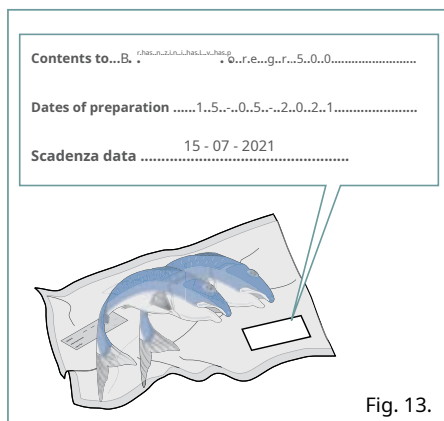


Fig. 13.

Which containers should I use?

Use food-grade containers with low sides and resistance to low temperatures. Do not cover trays and containers with lids or insulating film; the larger the surface area of the food exposed to cold air, the shorter the cooling time. Fig. 13. After refrigeration or freezing, store the food by labeling it with the contents, preparation date, and expiration date.

refrigeration is carried out at a temperature of 0/+3°C where the refrigerated food retains its qualities for up to 5 days. Frozen foods (-18°C) are stored in a freezer at a constant temperature of -20°C, where they can be kept for 3 to 12 months depending on the product.

Storing refrigerated food (+3°C)

What happens if I do not immediately remove the refrigerated or frozen food at the end of the cycle?

At the end of each rapid cooling or freezing cycle, a HOLD PHASE for the products automatically begins (at +3°C or -18°C depending on whether the food has been rapidly cooled or frozen) to maintain them at the correct temperature until their removal, which must take place as quickly as possible.

What happens if I do not immediately remove the refrigerated or frozen food at the end of the cycle?

The shelf life of food varies depending on the type of food; the table opposite is therefore indicative. Vacuum sealing systems can extend the shelf life of refrigerated food by up to 15 days. Vacuum sealing must be carried out in strict compliance with regulations regarding time and temperature.

How should fish intended to be eaten raw be handled?

Raw fish, meaning uncooked fish, must be properly treated before consumption to eliminate any *Anisakis simplex* larvae, a parasite that can be present on undercooked or raw fish. If the larvae penetrate the gastric mucosa, they cause abdominal pain and, in the most severe cases, serious complications.

Place the raw fish in the rapid chiller and start an automatic freezing cycle (see page 21) by selecting the fish icon.

Once the cycle is complete, the frozen fish must be placed in the freezer for at least 24 hours before consumption. After this time, defrost it: the fish is then ready to be eaten raw, safely.

This mode (rapid cooling + freezing) uses rapid freezing (which preserves the appearance, organoleptic and nutritional characteristics of fresh fish) combined with a freezer that allows the rapid cooler not to be occupied for many hours.

FOOD	indicative duration in months		
	- 18°C	- 25°C	- 30°C
Vegetables	12	18	24
Fruit	12	18	24
Beef	9	12	18
Veal, lamb	6	12	18
Pig	4	12	15
Rabbits, poultry	4-6	-	-
Game	6-10	12	12
Lean fish	6-8	12	15
Fatty fish	3-4	7-8	8-9
Seafood	3-4	12	17
Molluscs	2-3	10	12
Butter	8	12	15
Cheeses	4	6	6
Pre-cooked	2-4	6	6
candy	2-4	8	12

PERFORM A RAPID COOLING OR FREEZING CYCLE

To quickly cool or freeze food, there are two different methods: either by programming a manual cycle (the user must manually set the duration of the cycle they wish to start, or by using preset automatic cycles, memorized by the manufacturer and classified by food categories (for example, meat, fish, etc.).

Manual cycles

1. Touch the "Freezing Cold or Freezing" button.
- 2 If you choose to use a manual cycle, tap the MANUAL text. 3 Then, set the cycle duration in minutes.
4. Start the cycle by pressing the START button.

The screen that appears provides useful information: A: Air temperature inside the cell
B: Time remaining before the end of the cycle
C: Name of the cycle
D: Early cycle block

The rapid cooling or freezing cycle ends when the programmed time is reached (e.g. 10 min).
If the result is satisfactory, (5 touch the End icon; otherwise, you can extend the cycle (6 by entering the desired additional time (e.g. 10 minutes and (7 by starting.

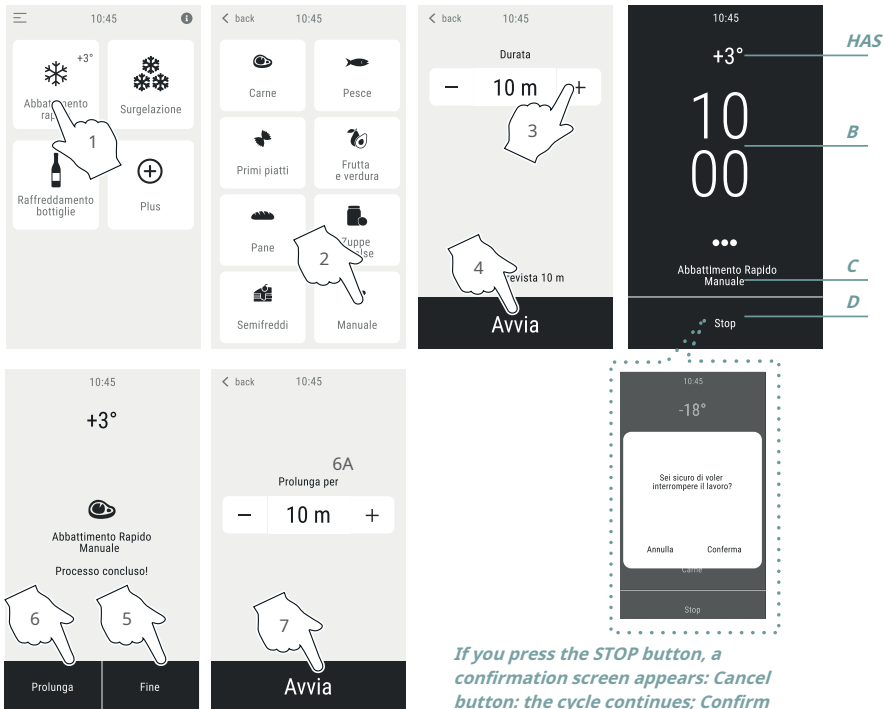


Fig. 14.

If you press the STOP button, a confirmation screen appears: Cancel button: the cycle continues; Confirm button: the cycle stops

Automatic cycles

1. Touch the "Freezing Cold or Freezing" button.
- 2 If you choose to use an automatic cycle, tap the category icon corresponding to the product to be processed (for example, Meat). Next, a screen asks if the chosen cycle should be set with a cardiac probe Fig. 16. or by setting the temperature of the food (room temperature or hot to be processed and its quantity).

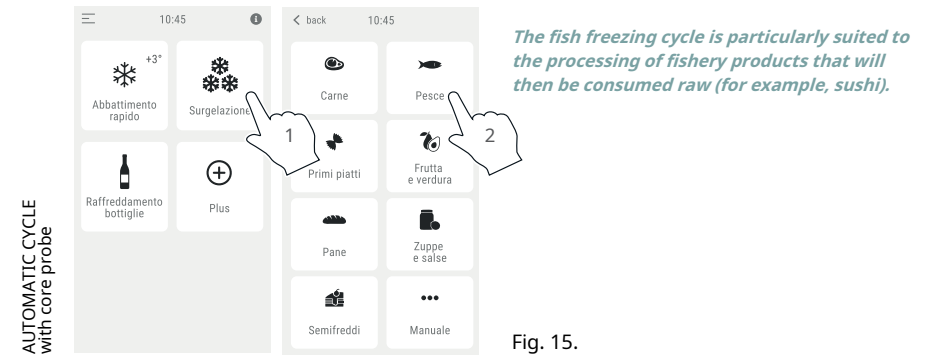


Fig. 15.

3 AUTOMATIC CYCLE with core probe

Insert the core probe into the food to be processed. It will then continuously measure the core temperature of the frozen food. In freezing mode, carefully remove the probe once the food is frozen.

4. Start the cycle by pressing the START button. The screen that appears provides useful information:
A: Air temperature inside cell B: Detected core temperature

C: Name of the cycle
D: Early cycle block

The rapid cooling or freezing cycle stops automatically when the probe detects that the set temperature for the selected cycle has been reached (for example, +3°C for rapid cooling). 5. Press the Finish icon to complete the process.

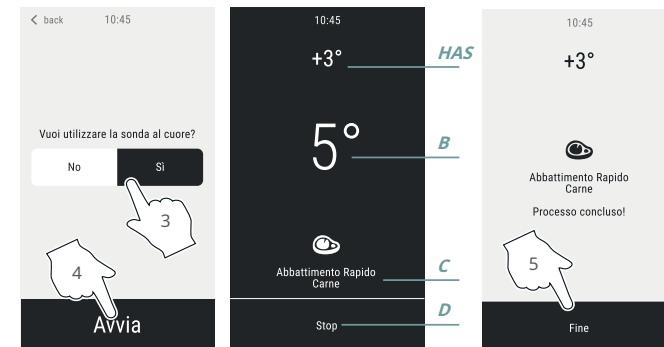


Fig. 16.

3 automatic cycles without a central probe

- Continue the setup by pressing the Continue button.
- Set the temperature of the food being processed (e.g., room temperature). In the case of positive rapid chilling, if you choose the room temperature option (e.g., to process fresh food after shopping), it is helpful to bring the food to +3°C in the rapid chiller to avoid overloading the refrigerator.
- Determine the amount of food to be processed by selecting the rectangles. Reduced load to approximately one-third of the maximum capacity
 average load approximately half of the maximum capacity
 Full load, approximately the maximum capacity
- Start the cycle by pressing the START button. The screen that appears provides useful information:
 A: Air temperature inside the cell
 B: Time remaining before the end of the cycle
 C: Name of the cycle
 D: Early cycle block

At the end of the refrigeration or freezing cycle:
 If the result is satisfactory, (8) press the Done icon;
 If this is not satisfactory, extend the cycle (9) by inserting the desired additional time (e.g. 10 min.) (10) and start again (11).

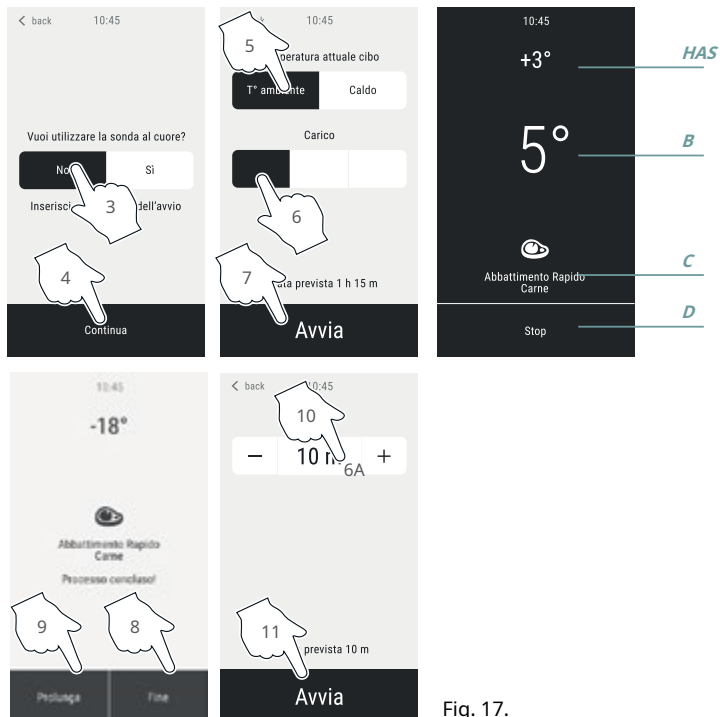


Fig. 17.

Bottle Cooling

This function allows for the rapid cooling of bottles placed in the cell. For red wines, the rapid cooler lowers the temperature from ambient temperature to the serving temperature (+16 °C).

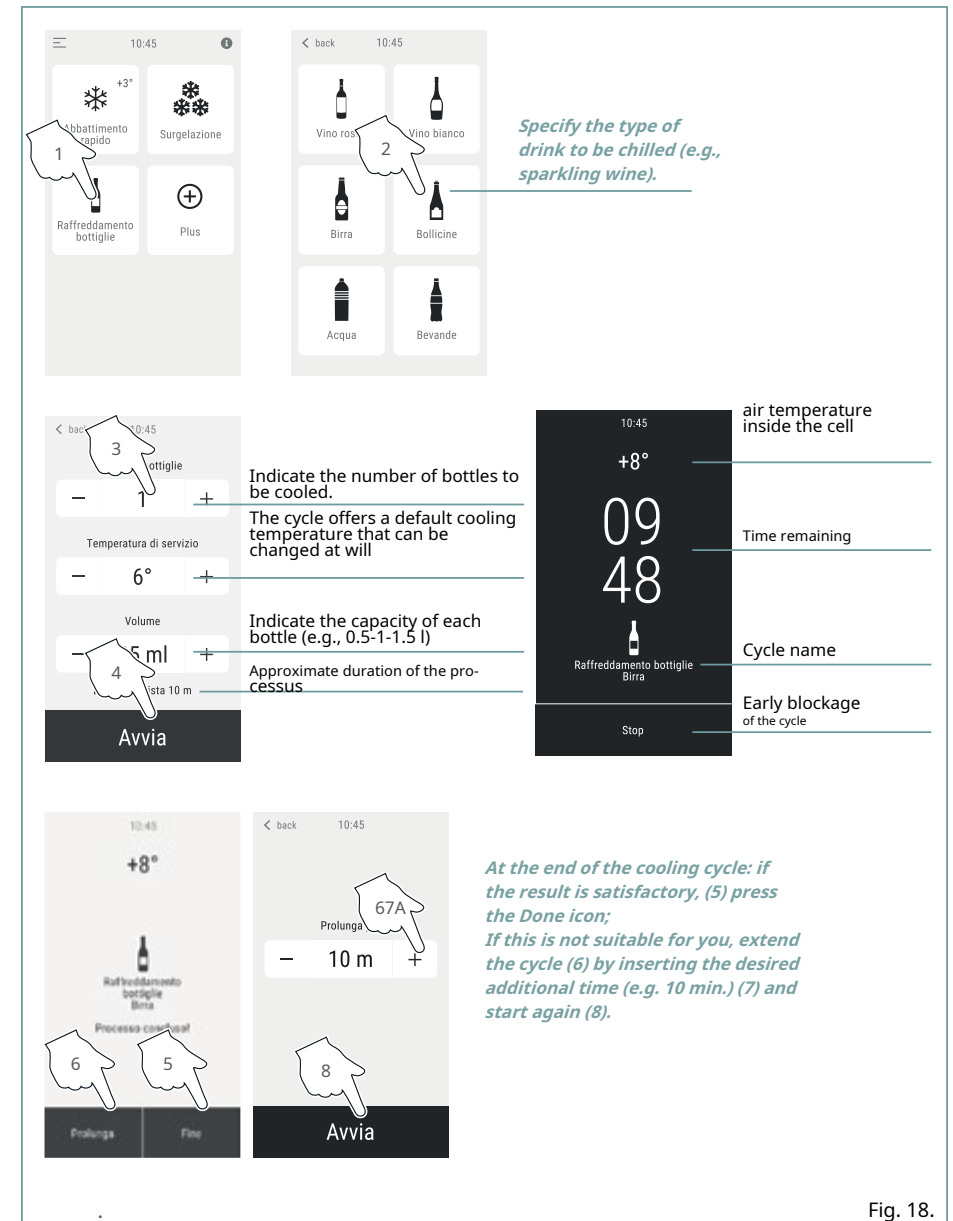
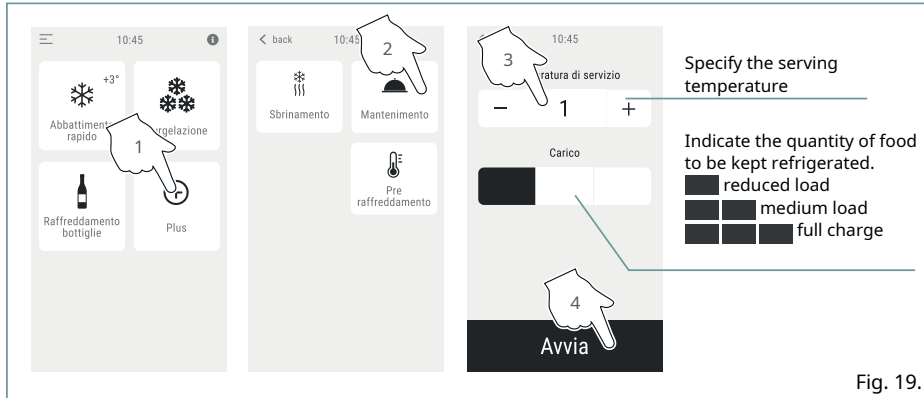


Fig. 18.

Maintenance

The keep-cold function allows you to keep food fresh for the specified time. For example, this function is very useful for temporarily keeping a product cold, such as a semifreddo.



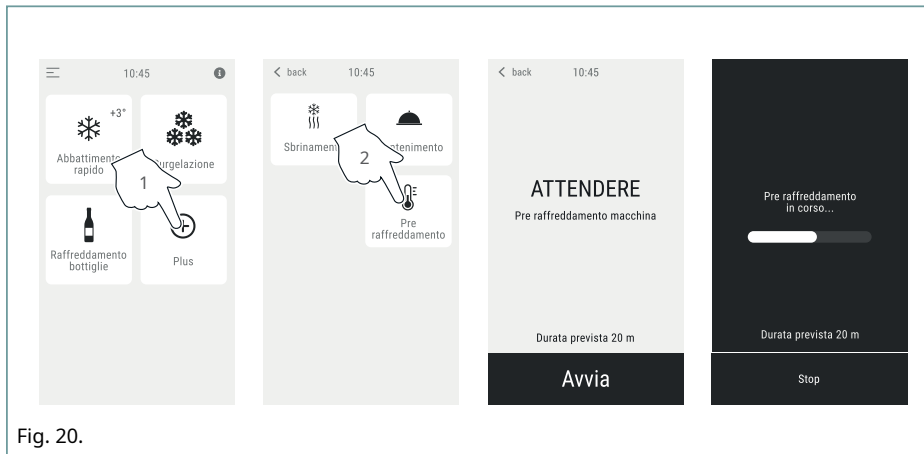
Pre-cooling

This function allows the appliance chamber to be pre-cooled before starting a rapid cooling or freezing cycle; it lasts approximately 15 minutes and brings the rapid cooler to a temperature close to 0°C.

This becomes particularly useful when used at full load;

in case of use during the summer season;

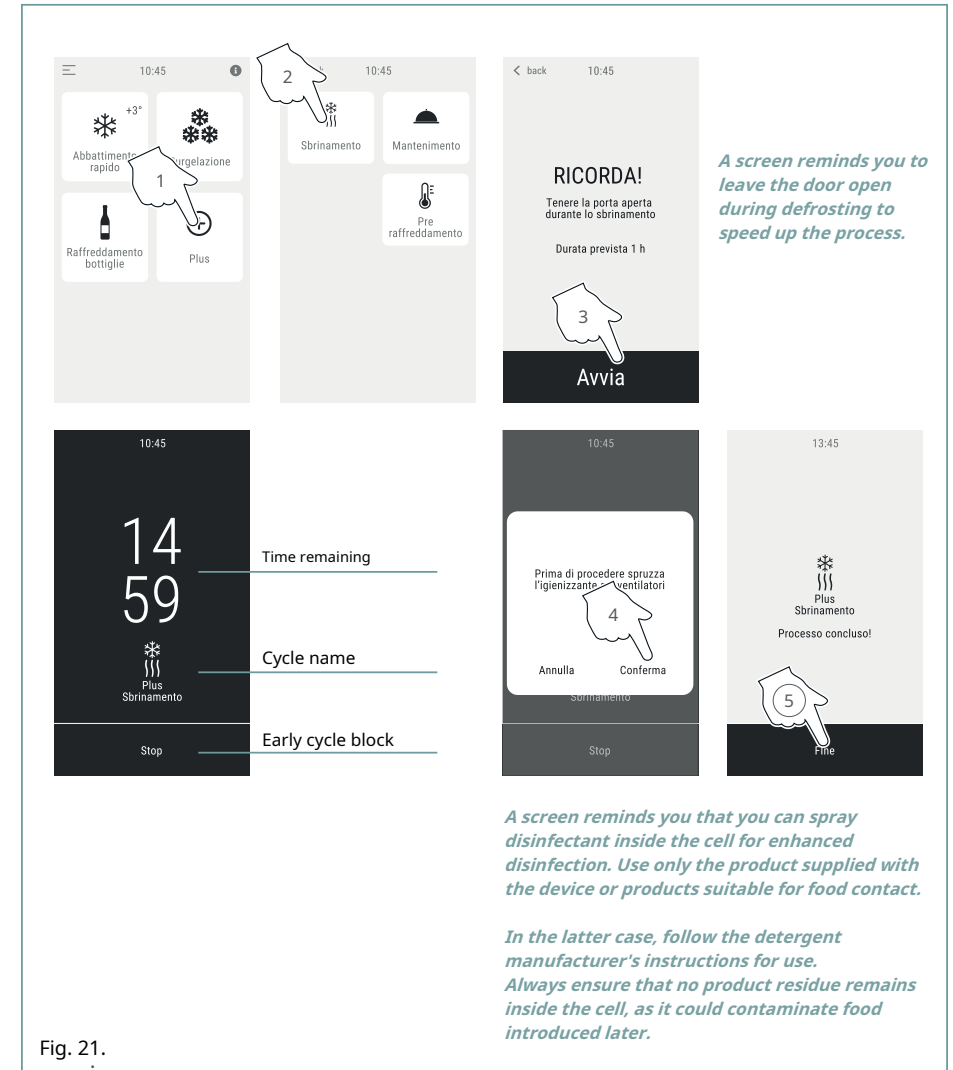
If food is placed in a high-temperature blast chiller (for example, directly from the oven, this step is particularly important. Pre-cooling the blast chiller reduces evaporative losses and limits the "igloo effect," which is the formation of a layer of frost on the surface that prolongs the freezing time of food.



Defrosting

The appliance does not automatically perform defrost cycles; therefore, to ensure its perfect operation and safety, it is necessary to manually start a defrost cycle after each freezing cycle and to disinfect the cell with the product provided at least once a week.

Defrosting must be done with the door open (a screen will remind you



Maintenance

! All routine maintenance operations must be carried out: after disconnecting the equipment from the power supply; after wearing appropriate personal protective equipment (e.g., gloves, etc.).

! To clean a component or accessory, DO NOT use: abrasive or powdered detergents; harsh or corrosive detergents (e.g., hydrochloric or sulfuric acid. Do not use these substances, even to clean the floor under the appliance; abrasive or sharp tools (e.g.,

(e.g., abrasive sponges, scrapers, steel brushes, etc.; water jets, pressurized water or steam.

Cleaning of steel surfaces

Use only a soft cloth dampened with a little soapy water. Rinse and dry thoroughly.

Clean the interior of the cell

To guarantee the hygiene and quality of processed food products, the cell must be cleaned after each use.

Use a soft cloth dampened with warm soapy water, then rinse and dry.

For optimal disinfection, spray the inside of the refrigerator with a disinfectant product at least once a week. Use

only products suitable for contact food contact. If you use a food contact cleaner, follow the manufacturer's instructions.

Always ensure that no product residue remains inside the cell, as this could contaminate food introduced later.

Fig. 22. Fig. 23. Clean the internal ventilation grilles and the rear ventilation grille frequently with a soft-bristled brush or a vacuum cleaner.

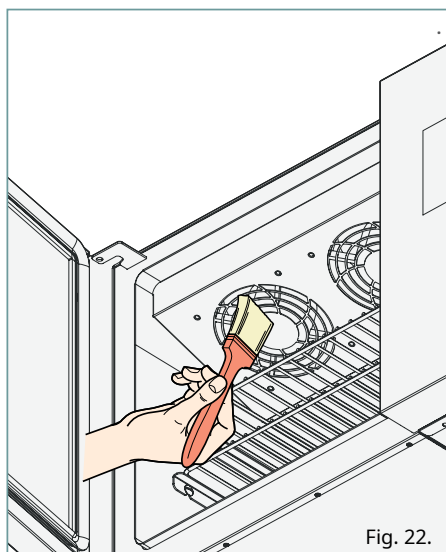


Fig. 22.

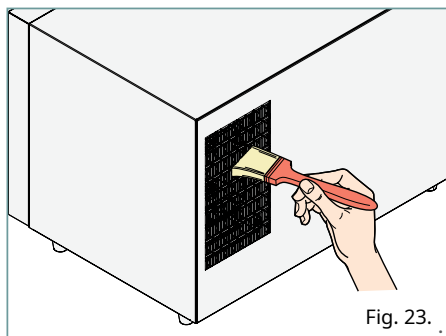


Fig. 23.

Control panel

Use a cloth lightly dampened with a neutral product, then rinse. Avoid spraying too much product to prevent leaks that could damage the screen.

Cleaning of seals

Regularly check the condition and sealing of the door seal; if it is damaged, contact the manufacturer to have it replaced. Clean it with a cloth dampened with warm soapy water. Rinse and dry.

Periods of inactivity

During periods of inactivity, please observe the following precautions: Disconnect the equipment from the power supply; Perform the cleaning as instructed; leave the appliance door slightly ajar. For first-time use:

Thoroughly clean the equipment and accessories; reconnect the equipment to the power supply; inspect the equipment before reusing it; Restart the appliance for at least 50 minutes without any food inside.

End-of-Life Disposal

In accordance with Article 14 of Legislative Decree No. 151 of 25 July 2005 implementing Directives 2002/95/EC, 2002/96/EC and 2003/108/EC.

At the end of its life, this product must not be disposed of with other waste, but must be disposed of separately. Any misuse or improper handling of the product will result in the application of the penalties provided by law.

All equipment is manufactured from recyclable metallic materials (stainless steel, iron, aluminum, galvanized sheet metal, copper, etc. at a percentage exceeding 90% by weight: the user must take the end-of-life equipment to the appropriate separate collection centers for electronic and electrical waste, or return it to the retailer when purchasing equivalent new equipment, on an exchange basis. Render the equipment unusable for disposal by removing the cor- food donation and all compartment or cavity covers (if applicable to prevent anyone from becoming trapped inside.

For more information, contact your local waste management service.

Assistance

In case of malfunction, unplug the appliance and consult the table opposite for a solution. If the solution is not there, contact a manufacturer-authorized service center, specifying:

the date of purchase;

The technical data for the equipment can be found on the nameplate located under the equipment.

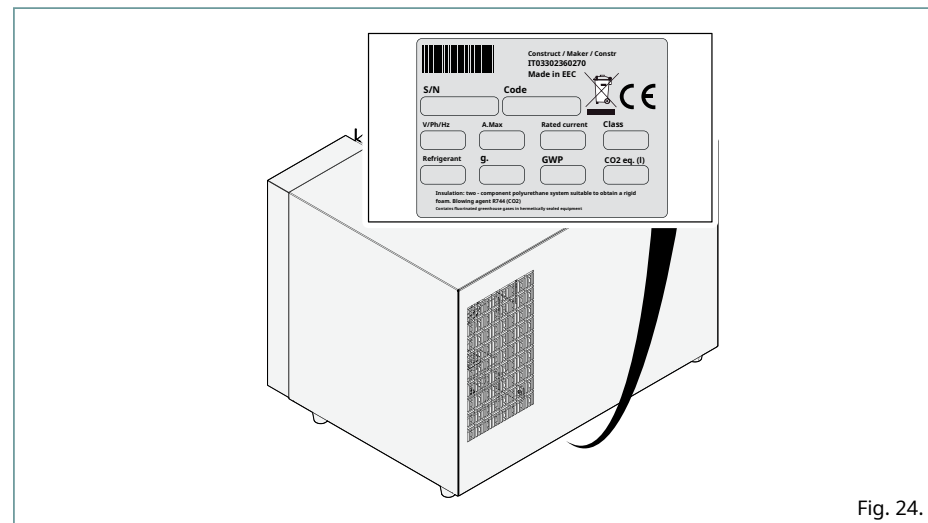
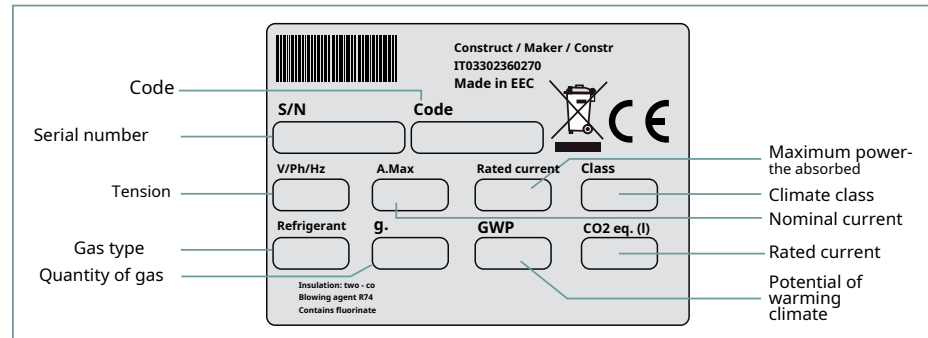


Fig. 24.

CAUSE	REMEDY
The device does not turn on.	
The plug is not inserted in the socket. Power outage.	Restore correct operating conditions. Please wait until normal operating conditions are restored.
Damaged component	Contact a service center for replacement
Condenser overload due to insufficient cooling	Clean the internal ventilation grilles and the rear ventilation grille using a soft-bristled brush or a vacuum cleaner. Remove any objects obstructing the rear ventilation grille.
The appliance does not cool or freeze food properly, or takes a very long time to do so.	
Manually set cooling times are too short	Increase kill times
Pin probe inserted incorrectly (e.g., too shallowly)	Insert the probe correctly
The device was overloaded or improperly charged.	Follow the instructions and methods for loading the equipment.
The door seal is damaged and does not close properly.	Contact a service center for replacement
The internal ventilation grilles and the rear ventilation grille are obstructed by dust or objects.	Clean the internal ventilation grilles and the rear ventilation grille using a soft-bristled brush or a vacuum cleaner. Remove any objects obstructing the rear ventilation grille.
The ambient temperature is too high (allowed ranges: temperature between +16 and +32 °C and humidity not exceeding 60%).	Lower the ambient temperature, move the appliance to another room or move it away from hot appliances (fryers, ovens, etc.).
Lack of refrigerant gas.	Contact a service center for replacement
Faulty cell probe, needle, or thermostat	Contact a service center for replacement
The control panel does not respond to commands for an extended period.	Try unplugging the device for a few seconds and restarting the rapid cooler.

REFRIGERANT GAS SAFETY DATA SHEET

Gas alerts

The equipment operates on R290 propane, a high-purity HC hydrocarbon with low environmental impact and excellent thermodynamic properties.

The refrigeration circuit is hermetically sealed. The only possibility of a leak is the accidental rupture of a pipe in the refrigeration circuit during routine or exceptional maintenance operations.

In the event of accidental breakage, it is necessary to provide appropriate facilities for waste disposal and first aid, as indicated below.

Gas characteristics

It does not damage the ozone layer (ODP = 0).

Global warming potential (GWP) = 3

Boiling point at 1013 bar: -42 °C | -43 °F
Temperature glide (°C): 0 UN number: 1978

Security classification: A3.

Non-toxic but extremely flammable. Hazard identification

Prolonged inhalation may cause anesthetic effects and cardiac arrhythmias. Spraying or splashing the product may cause frostbite to the eyes or skin.

This gas is extremely flammable. Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources. No smoking.

First aid in case of inhalation

Prolonged exposure by inhalation can cause anesthetic effects and cardiac arrhythmias. Higher concentrations can lead to asphyxiation due to the decrease in atmospheric oxygen content.

Skin contact

Splashes and sprays of water can cause frostbite. Occasional contact is unlikely to be dangerous, but repeated or prolonged contact can lead to a loss of sebum, causing dryness, chapping, and dermatitis.

Eye contact

Rinse immediately with clean water, keeping eyelids open for at least 15 minutes. Consult a doctor.

Ingestion

Do not induce vomiting! If the victim is conscious, rinse their mouth with water and give them 200 to 300 ml of water to drink. Seek medical help immediately.

Fire Prevention Measures

Extremely flammable. Incomplete thermal decomposition will release highly toxic and corrosive fumes (carbon monoxide). In case of fire, use self-contained breathing apparatus and appropriate protective clothing. Do not use water. Have a CO₂ (carbon dioxide) fire extinguisher on hand and cool the engine compartment as quickly as possible.

Means of extinguishing

Do not use water jets, but extinguishing agents appropriate for the surrounding fire. Accidental spills and disposal

In the event of an accidental leak of flammable gas from the appliance's refrigeration circuit, do not attempt to shut it off. Instead, unplug the power cord and immediately ventilate and evacuate the area, in accordance with local safety regulations. Do not touch the leaking gas or inhale the fumes.

Please note that this gas is highly flammable.

Then contact technical support to have the machine repaired.

Gas leak removal must be carried out by approved and qualified centers; if in doubt, contact local authorities for further information.

Applied rules

The rapid cooler complies with Directive 2014/30/EU on electromagnetic compatibility and meets the following standards:

IEC/EN 60335-1 ed. 5.2 IEC/
EN 60335-2-24 ed. 7.2 IEC
60335-2-6 ed. 6.1

Accessories

Two Gastronorm 1/2 (standard) grids

Additional 1/2 Gastronorm grids available (optional)



Core probe system (standard)