

# **OWNER'S MANUAL**

## **BLAST CHILLERS AND SHOCK FREEZERS**

**ROLL-IN MODEL** 

TK10-2









THERMO-KOOL/MID-SOUTH INDUSTRIES, INC.

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Version: TK003120214

# INTRODUCTION

Thank you for purchasing a **Thermo-Kool**® **Blast Chiller/Shock Freezer**. This unit has been crafted to provide you with exceptional and reliable service for many years.

The **TK10-2** and the **TK20-2 Thermo-Kool**® **Blast Chiller/Shock Freezer** models have been uniquely designed with the refrigeration system and its controller located above the cabinet in a no spill/splash zone which makes for a user friendly, easily serviceable product. These models come standard with adjustable heavy duty stainless steel adjustable legs.

The **TK26**, **TK30**, **TK47**, **TK94**, and **TK140** roll-in cabinet models are equipped with a patented uniframe modular chiller system and a full featured electronic control system that are ready for final electrical connections which allow for a quick installation and easy operation.

All of us on the **Thermo-Kool**® team sincerely appreciate your choosing us, and we are confident that your Blast Chiller/Shock Freezer will exceed your expectations in food preparation and preservation.

This manual will guide you through the operation and programming of the following models: **TK10-2**, **TK20-2**, **TK26**, **TK30**, **TK47**, **TK94**, and **TK140**.

Model **TK10-2** is designed for: 5 - Sheet Pans (18" x 26" x 1")

10 - GN 1/1 Food Pans (12" x 20" x 2")

10 - Full Size Food Pans (12" x 20" x 2.5")

12 - 4L Gelato/Ice Cream Containers

12 - 5L Gelato/Ice Cream Containers

6 - 12L Gelato/Ice Cream Containers

Model **TK20-2** is designed for: 10 - Sheet Pans (18" x 26" x 1")

20 - GN 1/1 Food Pans (12" x 20" x 2")

20 - Full Size Food Pans (12" x 20" x 2.5")

30 - 4L Gelato/Ice Cream Containers

20 - 5L Gelato/Ice Cream Containers

10 - 12L Gelato/Ice Cream Containers

INTRODUCTION

Model **TK26** is designed for: 13 – Sheet Pans (18" x 26" x 1")

26 - GN 1/1 Food Pans (12" x 20" x 2")

26 - Full Size Food Pans (12" x 20" x 2.5")

1 – Roll-in Rack up to 27" x 29" x 74"

Model **TK30** is designed for: 20 – Sheet Pans (18" x 26" x 1")

40 – GN 1/1 Food Pans (12" x 20" x 2")

40 - Full Size Food Pans (12" x 20" x 2.5")

1 – Roll-in Rack up to 35" x 38" x 75"

Model **TK47** is designed for: 20 – Sheet Pans (18" x 26" x 1")

40 – GN 1/1 Food Pans (12" x 20" x 2")

40 - Full Size Food Pans (12" x 20" x 2.5")

1 – Roll-in Rack up to 35" x 38" x 75"

Model **TK94** is designed for: 40 – Sheet Pans (18" x 26" x 1")

80 – GN 1/1 Food Pans (12" x 20" x 2")

80 - Full Size Food Pans (12" x 20" x 2.5")

2 – Roll-in Racks up to 35" x 38" x 75"

Model **TK140** is designed for: 60 – Sheet Pans (18" x 26" x 1")

120 - GN 1/1 Food Pans (12" x 20" x 2")

120 - Full Size Food Pans (12" x 20" x 2.5")

3 – Roll-in Racks up to 35" x 38" x 75"

All models meet or exceed HACCP, FDA and all state regulations.

### IMPORTANT PRODUCT DATA INFORMATION FOR MODEL PURCHASED

For future reference, please record on this page the applicable data found on the unit's data labels. It is recommended that this page is preserved during the life of the product.

**Reach-ins:** Data label is located on the right side of the cabinet in the upper left corner.

**Roll-in Cabinets:** Data label is located on the right side of the control panel at the bottom.

Thermo-Kool <sub>®</sub> Com	nmercial Blast	t Chiller and/or Shock	Freezer
Model No	Serial No.		Date Purchased:
Refrigerant: 404A	Design Pre	essure: (Low): <u>174 PSIG</u>	<u>6</u> (High): <u>375 PSIG</u>
Charge in oz:			
Compressor: HP		FLA:	
Fans: HF	·	FLA:	
Volts:	PH:	Hz: <u>60</u>	Amps:
Min. Circuit Amps:		Max. Fuse Size (Amps	):
_	d on the outsi	de of the unit's hood.	t has been purchased from <b>Thermo-Kool</b> ® the
Model No	Serial No.		Date Purchased:
Outdoor:	Indoor: _		
Refrigerant: 404A	Desig	n Pressure: (Low):	(High):
Charge in oz:			
Compressor: HI	P	FLA:	
Condenser Fans: HI	·	FLA:	
Volts:	PH:	Hz: <u>60</u>	Amps:
Min. Circuit Amps:		Max. Fuse Size (Amps	):

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# **INSTALLATION REQUIREMENTS**

Both of these models have an electrical cord and plug as standard:

TK10-2: 208VAC, 1PH, 60Hz, 15Amps, NEMA 6-15P

TK20-2: 208VAC, 1PH, 60Hz, 20Amps, NEMA 6-20P

IMPORTANT! These models must be connected to a power outlet for two hours prior to initial operation.

A minimum of four inches is recommended for proper clearance around the unit.

**Roll-in Models:** Please refer to supplemental Installation Manual supplied with your specific model.

# **BLAST CHILLER AND SHOCK FREEZER TECHNOLOGY**

These are appliances which rapidly reduce the core temperature of raw or cooked foods to safe cold storage temperature levels.

Blast chilling must attain within two hours a product core temperature of 37 °F - 40 °F and shock freezing must reach a product core temperature of 0 °F within four hours.

The interval between 140 °F and 40 °F, commonly referred to as the "Danger Zone," is considered the ideal temperature zone for bacteria proliferation in most food products.

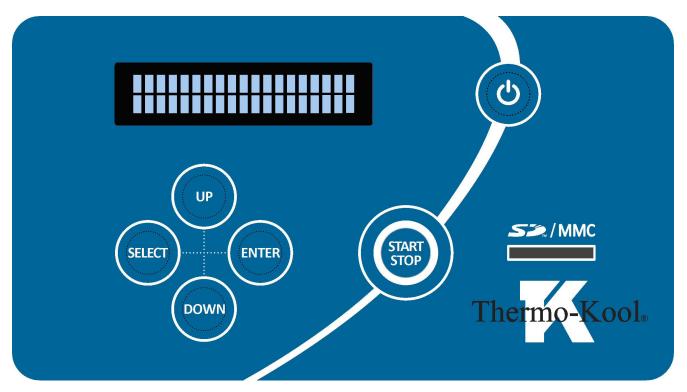
The methods of blast chilling and shock freezing help avoid food deterioration by retarding or even stopping bacteria proliferation.

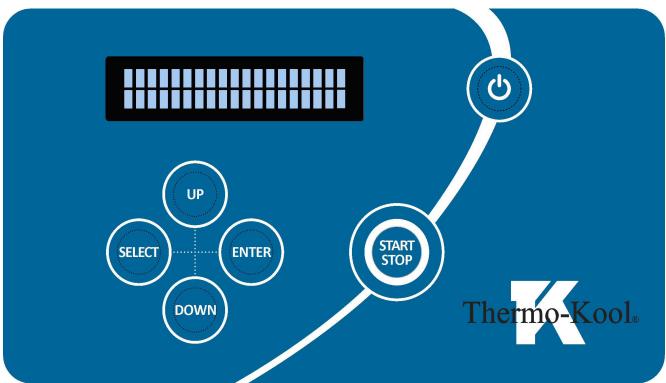
After blast chilling, food can be preserved at temperatures of 37 °F - 40 °F for as long as five days before it is served. Shock freezing will allow food to be safely preserved in a frozen state for several months.

# THAWING TECHNOLOGY (OPTIONAL)

Thermo-Kool® Blast Chillers and Shock Freezers are designed with an optional thaw function that operates at variable air temperatures, safely raising the frozen food's temperature to 38 °F. Once this process is complete the unit will maintain the food's temperature below 40 °F until it is removed from the cabinet.

# **CONTROL PANEL**





CONTROL PANEL PAGE | 2

# **OPERATION**



The display will show:

SELECT CYCLE AUTO SOFT

(Flashing)

From this screen you can select one of the following cycles by pressing









- AUTOMATIC SOFT (AUTO SOFT)
- AUTOMATIC HARD (AUTO HARD)
- AUTOMATIC FREEZE (AUTO FREEZE)
- AUTOMATIC THAW (AUTO THAW)
- MANUAL SOFT (MAN SOFT)
- MANUAL HARD (MAN HARD)
- MANUAL FREEZE (MAN FREEZE)
- MANUAL THAW (MAN THAW)
- ULTRAVIOLET (UV)
- DEFROST (DF)
- HEATED PROBE (HEATED PROBE)

\*\*\*Important! The AUTOMATIC MODES use both the air and food temperatures to control the cycles.\*\*\*

### 1. AUTOMATIC MODE – AUTO SOFT CYCLE (AS)

Note: Food probe(s) must be used with this cycle!

With the display reading **OFF**, press appropriate cycle.



(ON/OFF) once, then press



1



to access the

Press to **SELECT CYCLE.** 

SELECT CYCLE
AUTO SOFT

(Flashing)

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

To select a **RECIPE** 

press UP

DOWN

then press

ENTER

R/PROBE RECIPE BEEF

(Flashing)

PAGE | 3 OPERATION

If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

**AUTO SOFT PRESS START** 

(Flashing)



to start the cycle.

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts up in minutes

10.01.2015 AS 10:15 AM 00:01

Air probe temperature

AIR1 AS 85°F

Food probe temperature

R/BEEF 170°F

When the food temperature has reached the target temperature set in CYCLES

PROGRAMMING (default 40 °F), the unit will automatically switch to holding mode and a beep will sound for five seconds.

The display will show alternating screens:

R/BEEF **READY** 

R/BEEF 40°F



when the cycle is complete to return to the **SELECT CYCLE** screen.

# 2. AUTOMATIC MODE – AUTO HARD CYCLE (AH)

Note: Food probe(s) must be used with this cycle!

With the display reading OFF, press the appropriate cycle.



(ON/OFF) once, then press





Press to **SELECT CYCLE**. SELECT CYCLE **AUTO HARD** 

(Flashing)

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

To select a **RECIPE** 

, then press press

R/PROBE RECIPE **BEEF** 

(Flashing)

**OPERATION** PAGE If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

AUTO HARD PRESS START

(Flashing)



to start the cycle.

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts up in minutes

10.01.2015 AH 10:15 AM 00:01

Air probe temperature

AIR1 AH 85°F

Food probe temperature

R/BEEF 170°F

When the food temperature has reached the target temperature set in **CYCLES PROGRAMMING** (default 40 °F), the unit will

**PROGRAMMING** (default 40 °F), the unit will automatically switch to holding mode and a beep will sound for five seconds.

The display will show alternating screens:

R/BEEF READY

R/BEEF 40°F



when the cycle is complete to return to the **SELECT CYCLE** screen.

# 3. AUTOMATIC MODE – AUTO FREEZE CYCLE (AF) Note: Food probe(s) must be used with this cycle!

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press



DOWN

to access

Press ENTER

to SELECT CYCLE.

SELECT CYCLE
AUTO FREEZE

(Flashing)

If **SHOCK FREEZE** was set to **NO** in **INITIAL PROGRAMMMING**, the display will show:

AUTO FREEZE NOT AVAILABLE

PAGE | 5 OPERATION

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show: R/PROBE RECIPE 1 **BEEF** To select a **RECIPE** (Flashing) , then press press If **RECIPES** was set to **NO** in INITIAL PROGRAMMING, or after a recipe is selected the display will show: **AUTO FREEZE PRESS START** (Flashing) Press to start the cycle. The display will show alternating screens monitoring: Date, time, and cycle time, which counts 10.01.2015 AF 10:15 AM 00:01 up in minutes AIR1 AF *Air probe temperature* 85°F Food probe temperature R/BEEF 170°F When the food temperature has reached the **READY** R/BEEF target temperature set in CYCLES **PROGRAMMING** (default 0 °F), the unit will automatically switch to holding mode and a R/BEEF 0°F beep will sound for five seconds. The display will show alternating screens: when the cycle is complete to return to the **SELECT CYCLE** screen. Press 4. AUTOMATIC MODE – AUTO THAW CYCLE (AT) Note: Thaw probe must be used with this cycle! (ON/OFF) once, then press With the display reading **OFF**, press the appropriate cycle, then press **SELECT CYCLE AUTO THAW** to **SELECT CYCLE**. Press

OPERATION PAGE | 6

If **THAW CYCLE** was set to **NO** in **INITIAL PROGRAMMMING**, the display will show:

AUTO THAW NOT AVAILABLE

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

To select a **RECIPE** 

press





T/PROBE RECIPE BEEF

(Flashing)

If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is

**INITIAL PROGRAMMING**, or after a recipe i selected the display will show:

Press START STOP

to start the cycle.

AUTO THAW PRESS START

(Flashing)

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts up in minutes

10.01.2015 AT 10:15 AM 00:01

Air probe temperature
Thaw probe temperature

AIR1 85°F AT T/BEEF 0°F

When the food temperature has reached the target temperature set in **CYCLES** 

**PROGRAMMING** (default 38 °F), the unit will automatically switch to holding mode and a beep will sound for five seconds.

The display will show alternating screens:

AIR1 36°F AT T/BEEF READY

AIR1 36°F AT T/BEEF 38°F

Press START STOP

when the cycle is complete to return to the **SELECT CYCLE** screen.

\*\*\*Important! The MANUAL MODES use ONLY time and air probe temperatures to control the cycles.\*\*\*

### 5. MANUAL MODE - MANUAL SOFT CYCLE (MS)

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press





to access

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SELECT CYCLE **MAN SOFT** 

(Flashing)

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

To select a **RECIPE** 







R/PROBE RECIPE **BEEF** 

(Flashing)

1

If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

To change the CYCLE TIME

press





, then press



**MAN SOFT CYCLE TIME** H 02:00 M

(Flashing)

to start the cycle.

**MAN SOFT PRESS START** 

(Flashing)

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts down in minutes

10.01.2015 1:15 PM

MS 01:59

Air probe temperature

AIR1 85°F

MS

Food probe temperature

R/BEEF

170°F

When the set time is reached, the unit will automatically switch to holding mode and a beep will sound for five seconds. The display will show:

10.01.2015 3:15 PM

MS 00:00

(Flashing)

**Press** 

when the cycle is complete to return to the **SELECT CYCLE** screen.

**OPERATION** PAGE

### 6. MANUAL MODE - MANUAL HARD CYCLE (MH)

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press



1



to access



SELECT CYCLE **MAN HARD** 

(Flashing)

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

To select a **RECIPE** 



, then press



T/PROBE RECIPE **BEEF** 

(Flashing)

If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

To change the CYCLE TIME





, then press



**MAN HARD CYCLE TIME** H 02:00 M

(Flashing)



to start the cycle.

**MAN HARD PRESS START** 

(Flashing)

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts down in minutes

10.01.2015 1:15 PM

MH 01:59

Air probe temperature

AIR1 85°F

MH

Food probe temperature

R/BEEF

170°F

When the set time is reached, the unit will automatically switch to holding mode and a beep will sound for five seconds. The display will show:

10.01.2015 3:15 PM

МН 00:00

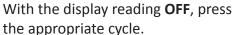
(Flashing)

PAGE | 9 **OPERATION** 



when the cycle is complete to return to the **SELECT CYCLE** screen.

### 7. MANUAL MODE - MANUAL FREEZE CYCLE (MF)





(ON/OFF) once, then press





to access



**SELECT CYCLE MAN FREEZE** 

(Flashing)

If SHOCK FREEZE was set to NO in INITIAL **PROGRAMMMING**, the display will show:

**MAN FREEZE NOT AVAILABLE** 

If **RECIPES** was set to **YES** in **INITIAL PROGRAMMING**, the display will show:

R/PROBE RECIPE **BEEF** 

(Flashing)

To select a **RECIPE**,







, then press



If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

To change the CYCLE TIME,







, then press



**MAN FREEZE** H 04:00 M CYCLE TIME

(Flashing)



to start the cycle.

**MAN FREEZE PRESS START** 

(Flashing)

The display will show alternating screens monitoring:

Date, time, and cycle time, which counts down in minutes

10.01.2015 MF 12:40 PM 03:59

MF

Air probe temperature

AIR1 85°F

Food probe temperature

R/BEEF 170°F

**OPERATION** PAGE | When the set time is reached, the unit will automatically switch to holding mode and a beep will sound for five seconds. The display will show:

10.01.2015 MF 4:40 PM 00:00

(Flashing)



when the cycle is complete to return to the **SELECT CYCLE** screen.

### 8. MANUAL MODE - MANUAL THAW CYCLE (MT)

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press



1



to access



to **SELECT CYCLE**.

**SELECT CYCLE MAN THAW** 

(Flashing)

If THAW CYCLE was set to NO in INITIAL PROGRAMMMING, the display will show:

**MAN THAW NOT AVAILABLE** 

If RECIPES was set to YES in INITIAL PROGRAMMING, the display will show:

To select a **RECIPE** 





, then press

T/PROBE RECIPE **BEEF** 

(Flashing)

If **RECIPES** was set to **NO** in **INITIAL PROGRAMMING**, or after a recipe is selected the display will show:

To change the CYCLE TIME





, then press



**MAN THAW CYCLE TIME** H 06:00 M

(Flashing)



to start the cycle.

**MAN THAW PRESS START** 

(Flashing)

PAGE | 11 **OPERATION**  The display will show alternating screens monitoring:

Date, time, and cycle time, which counts down in minutes

10.01.2015 MT 12:15 PM 05:59

Air probe temperature
Thaw probe temperature

AIR1 42°F MT T/BEEF 42°F

When the set time is reached, the unit will automatically switch to holding mode and a beep will sound for five seconds. The display will show:

10.01.2015 MT 6:15 PM 00:00



when the cycle is complete to return to the **SELECT CYCLE** screen.

#### 9. UV

Note: It is recommended the interior of the cabinet and the coil are cleaned prior to UV operation. Please see page 45 for proper cleaning instructions.

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press



DOWN

to access

If UV was set to NO in INITIAL PROGRAMMING the display will show:

UV NOT AVAILABLE

If **UV** was set to **YES** in **INITIAL PROGRAMMING** the display will show:

Press ENTER

to **SELECT CYCLE**.

SELECT CYCLE UV

(Flashing)

Press START STOP

to start the cycle.

UV PRESS START

(Flashing)

The display will show:

Date, time, and cycle time, which counts down in minutes

10.01.2015 UV 10:45 AM 30:00

When the cycle is complete, the display will show:

10.01.2015 UV 11:15 AM COMPLETE

OPERATION PAGE | 12



when the cycle is complete to return to the **SELECT CYCLE** screen.

### 10. MANUAL DEFROST (DF)

With the display reading **OFF**, press the appropriate cycle.



(ON/OFF) once, then press





to access



to **SELECT CYCLE**.

SELECT CYCLE DEFROST

(Flashing)



to start the cycle.

DEFROST PRESS START

(Flashing)

The display will show:

Date, time, and cycle time, which counts down in minutes

10.01.2015 DF 10:20 AM 15:00

When the cycle is complete, the display will show:

10.01.2015 DF 10:35 AM COMPLETE



when the cycle is complete to return to the **SELECT CYCLE** screen.

**NOTE**: If **AUTOMATIC DEFROST** was selected in **CYCLES PROGRAMMING**, once the unit operates for the set time, the defrost cycle will start automatically. The display will

10.01.2015 DF 10:20 AM 40:00

After the cycle reaches the set time the unit returns to the **OFF** position.

### 11. HEATED PROBE (HP)

When an automatic or manual freeze cycle using the heated food probe(s) is complete, press



twice, then press



to access the appropriate cycle.

Press ENTER

to **SELECT CYCLE**.

SELECT CYCLE HEATED PROBE

(Flashing)

PAGE | 13 OPERATION

If **HEATED PROBE** was set to **NO** in **INITIAL PROGRAMMING** the display will show: **HEATED PROBE NOT AVAILABLE** If **HEATED PROBE** was set to **YES** in **INITIAL HEATED PROBE PROGRAMMING** the display will show: PRESS START (Flashing) to start the cycle. Press If the food probe temperature is >30 °F, the HP display will show: **NOT NEEDED** SELECT CYCLE After a few seconds, the display will show: **HEATED PROBE** If the food probe temperature is <30 °F, the HP display will show: **OPEN DOOR!** HP And after five seconds: **HEATING!** When the display shows complete, remove HP the food probe. **COMPLETE** 

OPERATION PAGE | 14

## \*\*\*To stop any cycle before it is complete\*\*\*



The controller will beep for a few seconds.

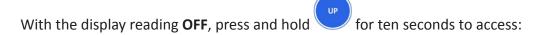
The display will show:

UNIT IN PROCESS! DO YOU WANT TO STOP?

If you still want to stop the cycle, press again. If you do **NOT** wish to stop the cycle do nothing and the cycle will continue after a few seconds.

PAGE | 15 OPERATION

# **LIST OF COMMANDS**



• LOAD DEFAULT VALUES: This command will allow the operator to reset the unit to its original settings and most importantly to its original password.

With the display reading **OFF**, press and hold until beep sounds. Use the or to access any of the following:

- **INITIAL PROGRAMMING:** The default parameters in initial programming are preset at the factory but may also be accessed by the operator for changes in order to meet the operator's specific needs.
- **CYCLES PROGRAMMING:** The default parameters in cycles programming are preset at the factory but may also be accessed by the operator for changes in order to meet the operator's specific needs.
- **RECIPES PROGRAMMING:** These may be entered by the operator as a reference to specific foods for documentation purposes.
- **CLEAR EVENTS MEMORY:** This command will clear the controller memory of all data collected during a cycle event(s).
- **TECHNICIAN MENU:** The default parameters in the technician menu are preset at the factory and are recommended to be accessed only by a qualified service technician.

With the display reading **OFF**, press (ON/OFF) once and use operational cycles. See page 3 for complete **OPERATION** instructions.

LIST OF COMMANDS PAGE | 16

# **LOAD DEFAULT VALUES**

This command will allow the operator to reset the unit to its original settings and most importantly to its original password.

With the display reading **OFF**, press and hold for ten seconds. The display will show:

To change to **YES** or **NO**, press or **ODOWN** 

press ENTER.

If **YES** is selected, the display will show:

After the operation is performed the display will return to read **OFF**.

LOAD DEFAULT VALUES YES

(Flashing)

LOAD DEFAULT VALUES
PLEASE WAIT

(Flashing)

LOAD DEFAULT VALUES COMPLETE

(Flashing)

# **INITIAL PROGRAMMING**

**NOTE:** The default parameters in initial programming are preset at the factory. If no changes are desired please turn to page 3 for **OPERATION** instructions.

In order to access the programming features of this controller, the display must be in the **OFF** mode.

**PR** – Programming Mode **IP** – Initial Programming

With the display reading **OFF**, press for a few seconds until a beep sounds.

OFF



FRENCH or SPANISH, then press

PR LANGUAGE ENGLISH

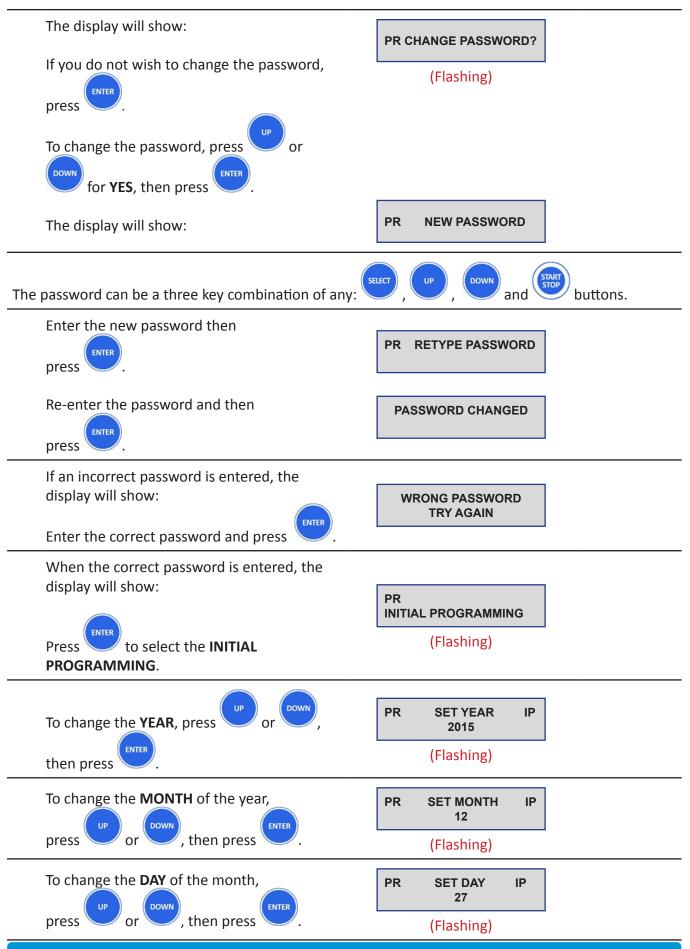
(Flashing)

Enter the default password by pressing (in

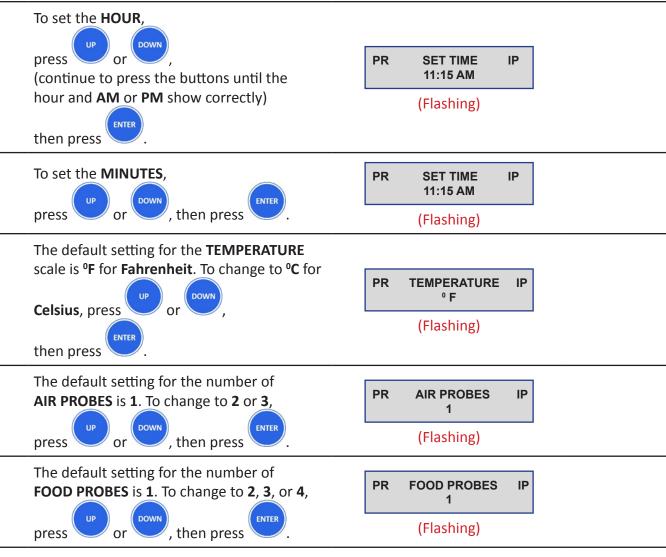
order) , up and bown, then press

PR PASSWORD xxxx

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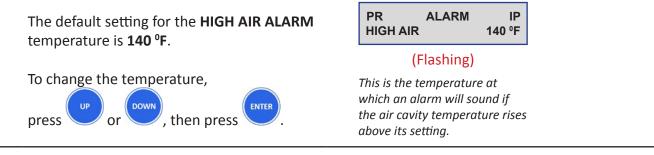


INITIAL PROGRAMMING PAGE | 18



**NOTE:** Standard configuration has only one food probe. However, up to four food probes can be used with these models. Food probes: First is **Red (R)**, second is **Yellow (Y)**, third is **Blue (B)**, fourth is **Green (G)**.

Please see **RECIPE PROGRAMMING** on Page 25 for additional information on food probes.



PAGE | 19 INITIAL PROGRAMMING

The default setting for the LOW AIR ALARM temperature -35 °F.

To change the temperature,





#### (Flashing)

This is the temperature at which an alarm will sound if the air cavity temperature falls below its setting.

The default setting for the HIGH FOOD ALARM temperature is 180 °F.

To change the temperature,



PR **ALARM** IΡ **HIGH FOOD** 180 °F

#### (Flashing)

This is the temperature at which an alarm will sound if the food temperature, as measured by the food probe, rises above its setting.

The default setting for the LOW FOOD **ALARM** temperature is **35** <sup>0</sup>**F**.

To change the temperature,



IΡ PR **ALARM** 35 °F **LOW FOOD** 

#### (Flashing)

This is the temperature at which an alarm will sound if the food temperature, as measured by the food probe, falls below its setting.



The default setting for **THAW CYCLE** is **NO**.





PR **THAW CYCLE** IΡ NO

#### (Flashing)

This setting indicates if the unit has thawing capabilities.

The default setting for SHOCK FREEZE is YES.

To change to NO,



PR SHOCK FREEZE IP **YES** 

#### (Flashing)

This setting indicates if the unit has shock freeze capabilities.

The default setting for **GELATO** is **NO**.

To change to YES,



PR **GELATO** ΙP NO

#### (Flashing)

This function will allow the unit to continue operating if the door is opened during a freeze cycle.

**INITIAL PROGRAMMING** PAGE The default setting for **HEATED PROBE** is **YES**. PR HEATED PROBE IΡ **YES** To change to NO, (Flashing) press , then press The default setting for UV, or ULTRAVIOLET, PR UV IΡ is NO. NO (Flashing) To change to YES, UV aids in the sanitization of ENTER the unit. press , then press The default setting for **PC** is **YES**. PR ΙP PC **YES** To change to NO, (Flashing) This setting indicates if the press , then press optional PC connection was purchased and installed. The default setting for the PC BAUD RATE is **38400**. PR PC **IP BAUDRATE** 38400 To change the rate, (Flashing) , then press press PR **NETWORK ID#** ΙP 01 To change the **NETWORK ID NUMBER** from 01 to 32, (Flashing) This is the unique ID for the unit when muliple units are press , then press connected using the optional PC connection. PR **PRINTER** ΙP The default setting for **PRINTER** is **YES**. **YES** (Flashing) To change to NO, This setting indicates if an optional printer was purchased press , then press and installed. The default setting for **PRINTER TYPE** is PR **PRINTER TYPE** ΙP **STANDARD** STANDARD. (Flashing) To change the **PRINTER TYPE**, ENTER press , then press

PAGE | 21 INITIAL PROGRAMMING

The default setting for the PRINTER BAUD **RATE** is **9600**.

To change the rate,



PR **PRINTER IP** 9600 **BAUDRATE** 

(Flashing)

The default setting for PRINT & SAVE TIMING is 15 minutes.

To change the time,



PR **PRINT & SAVE** ΙP **15 MIN** 

#### (Flashing)

This setting refers to the time interval in which the controller records HACCP data during an operational cycle.

The default setting for PRINT DURING CYCLE is NO.



PR **PRINT** IΡ **DURING CYCLE** NO

### (Flashing)

This setting determines if the recorded HACCP data is printed during an operational cycle.

The default setting for **RECIPES** is **NO**.





PR **RECIPES?** ΙP NO

#### (Flashing)

This setting determines if specific foods can be entered for documentation purposes.

The default setting for **NAFEM** is **NO**.



PR ΙP **NAFEM** NO

### (Flashing)

This setting is for future use with NAFEM protocol.

To end the INITIAL PROGRAMMING press



(ON/OFF) button.

**INITIAL PROGRAMMING** PAGE |

# **PROGRAMMING**

With the display reading **OFF**, press for a few seconds until a beep sounds.

**OFF** 





select **ENGLISH**, **FRENCH** or

PR **LANGUAGE ENGLISH** 

**SPANISH**, then press

ENTER

(Flashing)

Enter the password and press



PR **PASSWORD** XXX

The display will show:

PR CHANGE PASSWORD?

(Flashing)

If you do not wish to change the password,

press



To change the password, press



The display will show:

PR **NEW PASSWORD** 

OR

From the **INITIAL PROGRAMMING** display





to scroll to:

**PROGRAMMING** PAGE | 23

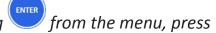
PR TECHNICIAN MENU

PR CLEAR EVENTS MEMORY

PR RECIPES PROGRAMMING

PR CYCLES PROGRAMMING

**Note:** Once **CYCLES PROGRAMMING** is selected by pressing



or to select the cycle you wish to program. **CYCLES PROGRAMMING** begins on page 26.

#### **TECHNICIAN MENU**

The parameters in this menu are preset at the factory and recommended to be accessed only by a qualified service technician.

#### **CLEAR EVENTS MEMORY**

This command will clear the controller memory of all data recorded during cycle events.

To make the selection press

PR
CLEAR EVENTS MEMORY

(Flashing)

To change the **CLEAR EVENTS MEMORY** to **YES** or **NO**,

press or bown, then press ENTER.

CLEAR EVENTS MEMORY YES

(Flashing)

If your selection is **YES** the display will show:

CLEAR EVENTS MEMORY PLEASE WAIT

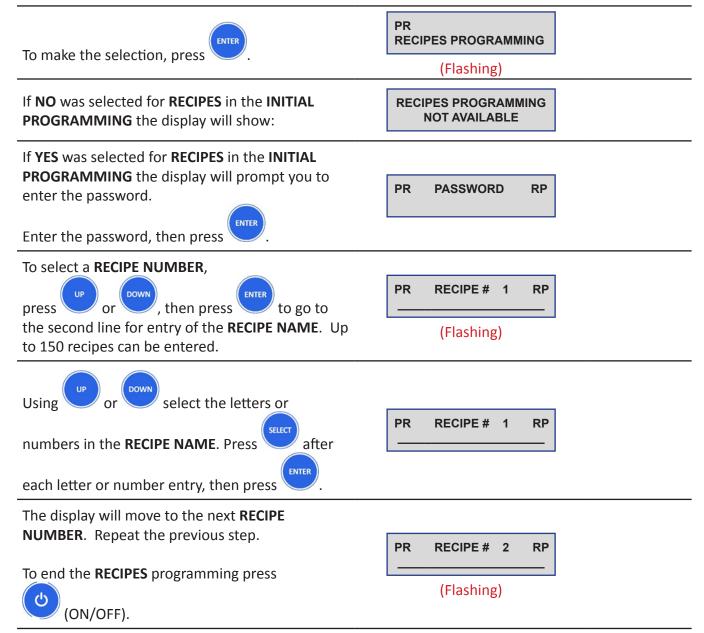
When the process is complete the display will show:

CLEAR EVENTS MEMORY COMPLETE

PROGRAMMING PAGE | 24

## **RECIPES PROGRAMMING (RP)**

These may be entered by the operator as a reference to specific foods for documentation purposes. Recipes may be assigned to optional multiple food probes (R, Y, B, G) when utilized during operation.



PAGE | 25 PROGRAMMING

### **CYCLES PROGRAMMING (CP)**

The default parameters in Cycles Programming are preset at the factory, but may also be accessed by the operator for changes in order to meet the operator's specific needs.

#### 1. AUTO SOFT CYCLE PARAMETERS PROGRAMMING

**Note:** If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.



PR CP AUTO SOFT

(Flashing)

The default setting for the **LOW AIR TEMPERATURE** is **28** °F.

To change the temperature,



PR AUTO SOFT CP LOW AIR 28°F

(Flashing)

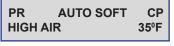
This is the minimum air cavity temperature at which the unit operates during the chilling process.

**NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

The default setting for the **HIGH AIR TEMPERATURE** is **35** °F.

To change the temperature,





(Flashing)

This is the maximum air cavity temperature at which the unit operates during the chilling process.

The default setting for the **TARGET FOOD TEMPERATURE** is **40** °F.

To change the temperature,



PR AUTO SOFT CP TARGET FOOD 40°F

(Flashing)

This is the desired food temperature, as measured by the food probe, at which the unit automatically ends the chilling process and transitions into holding mode.

CYCLES PROGRAMMING PAGE | 26

The default setting for the HOLD LOW TEMPERATURE is 35 °F.

CP PR **AUTO SOFT HOLD LOW** 35°F

To change the temperature,

press

, then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

NOTE: There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the **HOLD HIGH** TEMPERATURE is 42 °F.

PR **AUTO SOFT** CP **HOLD HIGH** 42°F

To change the temperature,





(Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:







to end programming press



(Flashing)

#### 2. AUTO HARD CYCLE PARAMETERS PROGRAMMING

**Note:** If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

To make the selection, press



PR **AUTO HARD** 

CP

(Flashing)

The default setting for the **LOW AIR** TEMPERATURE for Zone 1 is 0 °F.

PR **AUTO HARD** CP 0°F **ZONE1 LOW AIR** 

To change the temperature,



, then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during Zone 1 of the chilling process.

NOTE: There should always be a minimum of seven degrees difference between the low and high air temperature settings.

PAGE | 27 **CYCLES PROGRAMMING**  The default setting for the **HIGH AIR TEMPERATURE** for **Zone 1** is **10** °F.

To change the temperature,



The default setting for the **BREAK TEMPERATURE** (food probe temp) is **60** °F.

To change the temperature,



The default setting for the LOW AIR TEMPERATURE for Zone 2 is 28 °F.

To change the temperature,



PR AUTO HARD CP ZONE1 HIGH AIR 10°F

#### (Flashing)

This is the maximum air cavity temperature at which the unit operates during Zone 1 of the chilling process.

PR AUTO HARD CP BREAK TEMP 60°F

#### (Flashing)

This is the temperature of the food, as measured by the food probe, at which the unit transitions from Zone 1 to Zone 2.

PR AUTO HARD CP ZONE2 LOW AIR 28°F

#### (Flashing)

This is the minimum air cavity temperature at which the unit operates during Zone 2 of the chilling process.

**NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

The default setting for the **HIGH AIR TEMPERATURE** for **Zone 2** is **35** °F.

To change the temperature,



PR AUTO HARD CP ZONE2 HIGH AIR 35°F

#### (Flashing)

This is the maximum air cavity temperature at which the unit operates during Zone 2 of the chilling process.

The default setting for the **TARGET FOOD TEMPERATURE** is **40** °F.

To change the temperature,



PR AUTO HARD CP TARGET FOOD 40°F

#### (Flashing)

This is the desired food temperature, as measured by the food probe, at which the unit automatically ends the chilling process and transitions into the holding mode.

CYCLES PROGRAMMING PAGE | 28

The default setting for the HOLD LOW TEMPERATURE is 35 °F.

**AUTO HARD** PR CP **HOLD LOW** 35°F

To change the temperature,

press

, then press

(Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

NOTE: There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the HOLD HIGH TEMPERATURE is 42 °F.

To change the temperature,



PR **AUTO HARD** CP 42°F **HOLD HIGH** 

(Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:



PR CP **AUTO HARD** (Flashing)

#### 3. AUTO FREEZE CYCLE PARAMETERS PROGRAMMING

**Note:** If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

To make the selection, press

PR CP **AUTO FREEZE** 

(Flashing)

If NO was selected for SHOCK FREEZE in the **INITIAL PROGRAMMING** the display will show: PR **AUTO FREEZE** CP **NOT AVAILABLE** 

If YES was selected for SHOCK FREEZE in the INITIAL PROGRAMMING:

The default setting for the LOW AIR TEMPERATURE is -25 °F.

To change the temperature,

press , then press

**AUTO FREEZE** CP PR **LOW AIR** -25°F

(Flashing)

This is the minimum air cavity temperature at which the unit operates during the freezing process.

PAGE I 29 **CYCLES PROGRAMMING**  **NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

PR

process.

**HIGH AIR** 

The default setting for the **HIGH AIR TEMPERATURE** is **-15** °F.

hanga tha tamparatura

To change the temperature,

press or bown, then press enter

This is the maximum air cavity temperature at which the unit operates during the freezing

**AUTO FREEZE** 

(Flashing)

CP

-15°F

The default setting for the **TARGET FOOD TEMPERATURE** is **0** °F.

To change the temperature,



PR AUTO FREEZE CP TARGET FOOD 0°F

#### (Flashing)

This is the desired food temperature, as measured by the food probe, at which the unit automatically ends the freezing process and transitions into holding mode.

The default setting for the **HOLD LOW TEMPERATURE** is -4 °F.

To change the temperature,



PR AUTO FREEZE CP HOLD LOW -4°F

### (Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

**NOTE:** There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the **HOLD HIGH TEMPERATURE** is **3** °F.

To change the temperature,



PR AUTO FREEZE CP HOLD HIGH 3°F

#### (Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:



PR CP AUTO FREEZE

(Flashing)

CYCLES PROGRAMMING PAGE | 30

### 4. AUTO THAW CYCLE PARAMETERS PROGRAMMING

**Note:** If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

To make the selection, press

PR CP **AUTO THAW** 

(Flashing)

If NO was selected for THAW CYCLE in the INITIAL **PROGRAMMING** the display will show:

PR CP **AUTO THAW NOT AVAILABLE** 

If YES was selected for THAW CYCLE in the INITIAL PROGRAMMING:

The default setting for the TARGET FOOD TEMPERATURE is 38 °F.

To change the temperature,





, then press



**AUTO THAW** CP **TARGET FOOD** 38°F

(Flashing)

This is the desired food temperature, as measured by the food probe, at which the unit automatically ends the thawing process and transitions into holding mode.

The default setting for the MAXIMUM AIR TEMPERATURE is 50 °F.

To change the temperature,





, then press



PR **AUTO THAW** CP **MAX AIR** 50°F

(Flashing)

This is the maximum air temperature at which the unit operates during the thawing process.

NOTE: There should always be a minimum of seven degrees difference between the maximum and minimum air settings. The default settings have a difference of eight degrees.

The default setting for the MINIMUM AIR TEMPERATURE is 42 °F.

To change the temperature,





, then press



**AUTO THAW** PR CP MIN AIR 42°F

(Flashing)

This is the minimum air temperature at which the unit operates during the thawing process.

PAGE | 31 **CYCLES PROGRAMMING**  The default setting for the **HOLD HIGH TEMPERATURE** is **42** °F.

PR AUTO THAW CP HOLD HIGH 42°F

To change the temperature,

press

r down, then press

ENTER

(Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

**NOTE:** There should always be a minimum of seven degrees difference between the hold high and hold low temperature settings.

The default setting for the **HOLD LOW TEMPERATURE** is **35** °F.

PR AUTO THAW CP HOLD LOW 35°F

To change the temperature,



or bown, t

then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:







(Flashing)

to end programming press (ON/OFF).

### 5. MANUAL SOFT CYCLE PARAMETERS PROGRAMMING

**Note**: If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

To make the selection, press



PR CP MAN SOFT

(Flashing)

**MAN SOFT** 

CP

28°F

The default setting for the **LOW AIR TEMPERATURE** is **28** °F.

LOW AIR

PR

To change the temperature,





, then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during the chilling process.

**NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

CYCLES PROGRAMMING PAGE | 32

The default setting for the **HIGH AIR TEMPERATURE** is **35** °F.

To change the temperature,



PR MAN SOFT CP HIGH AIR 35°F

### (Flashing)

This is the maximum air cavity temperature at which the unit operates during the chilling process.

The default setting for the **CYCLE TIME** is **H 02:00 M**.

To change the time,



PR MAN SOFT CP CYCLE TIME H 2:00 M

(Flashing)

The default setting for the **HOLD LOW TEMPERATURE** is **35** °F.

To change the temperature,



PR MAN SOFT CP HOLD LOW 35°F

### (Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

**NOTE:** There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the **HOLD HIGH TEMPERATURE** is **42** °F.

To change the temperature,



PR MAN SOFT CP HOLD HIGH 42°F

### (Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:



PR CP MAN SOFT (Flashing)

### 6. MANUAL HARD CYCLE PARAMETERS PROGRAMMING

**Note:** If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

PAGE | 33 CYCLES PROGRAMMING

To make the selection, press

PR CP **MAN HARD** 

(Flashing)

The default setting for the **LOW AIR TEMPERATURE** for **Zone 1** is **0** °F.

PR **MAN HARD** CP **ZONE1 LOW AIR** 0°F

press



, then press

(Flashing)

This is the minimum air cavity temperature at which the unit operates during Zone 1 of the chilling process.

**NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

The default setting for the HIGH AIR

**MAN HARD** CP PR **ZONE1 HIGH AIR** 10°F

**TEMPERATURE** for **Zone 1** is **10** °F.

(Flashing)

To change the temperature,

This is the maximum air cavity temperature at which the unit operates during Zone 1 of the chilling process.

press then press

The default setting for the LOW AIR TEMPERATURE for Zone 2 is 28 °F.

PR MAN HARD CP **ZONE2 LOW AIR** 28°F

To change the temperature,

press

, then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during Zone 2 of the chilling process.

NOTE: There should always be a minimum of seven degrees difference between the low and high air temperature settings.

The default setting for the HIGH AIR TEMPERATURE for Zone 2 is 35 °F.

PR **MAN HARD** CP **ZONE2 HIGH AIR** 35°F

To change the temperature,

press

, then press



(Flashing)

This is the maximum air cavity temperature at which the unit operates during Zone 2 of the chilling process.

The default setting for the CYCLE TIME is H 02:00 M.

PR MAN HARD CP **CYCLE TIME** H 2:00 M

To change the time,

press

, then press



(Flashing)

**CYCLES PROGRAMMING** PAGE | The default setting for **TIME** (percentage of total cycle time) for **Zone 1** is **75%**.

PR MAN HARD CP ZONE1 TIME 75%

To change the time (percentage),



(Flashing)

This setting indicates the percentage of the total cycle time the unit will operate in Zone 1 before transitioning to Zone 2.

The default setting for the **HOLD LOW TEMPERATURE** is **35** °F.

PR MAN HARD CP HOLD LOW 35°F

To change the temperature,



(Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

**NOTE:** There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the **HOLD HIGH TEMPERATURE** is **42** °F.

PR MAN HARD CP HOLD HIGH 42°F

To change the temperature,



(Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:





### 7. MANUAL FREEZE CYCLE PARAMETERS PROGRAMMING

**Note**: If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.



PR CP MAN FREEZE

(Flashing)

If **NO** was selected for **SHOCK FREEZE** in the **INITIAL PROGRAMMING** the display will show:

PR MAN FREEZE CP NOT AVAILABLE

PAGE | 35 CYCLES PROGRAMMING

#### If YES was selected for the SHOCK FREEZE in the INITIAL PROGRAMMING:

The default setting for the **LOW AIR TEMPERATURE** is **-25** °F.

To change the temperature,





, then press



PR MAN FREEZE CP LOW AIR -25°F

### (Flashing)

This is the minimum air cavity temperature at which the unit operates during the chilling process.

**NOTE:** There should always be a minimum of seven degrees difference between the low and high air temperature settings.

The default setting for the **HIGH AIR TEMPERATURE** is **-15** °F.

To change the temperature,



r down,

, then press



PR MAN FREEZE CP HIGH AIR -15°F

### (Flashing)

This is the maximum air cavity temperature at which the unit operates during the chilling process.

The default setting for the **CYCLE TIME** is **H 04:00 M**.

To change the time,



or

, then press



PR MAN FREEZE CP CYCLE TIME H 04:00 M

(Flashing)

The default setting for the **HOLD LOW TEMPERATURE** is -4 °F.

To change the temperature,







, then press



PR MAN FREEZE CP HOLD LOW -4°F

### (Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

**NOTE:** There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the **HOLD HIGH TEMPERATURE** is 3 °F.

To change the temperature,

press



DOWN

, then press



PR MAN FREEZE CP HOLD HIGH 3°F

### (Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

CYCLES PROGRAMMING PAGE | 36

After all the selections are made for the cycle, the display will show:





### 8. MANUAL THAW CYCLE PARAMETERS PROGRAMMING

**Note**: If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.





If **NO** was selected for **THAW CYCLE** in the **INITIAL PROGRAMMING** the display will show:



If YES was selected for the THAW CYCLE in the INITIAL PROGRAMMING:

The default setting for the MAXIMUM AIR TEMPERATURE is 50 °F.



To change the temperature,



(Flashing)

This is the maximum air temperature at which the unit operates during the thawing process.

**NOTE:** There should always be a minimum of seven degrees difference between the maximum and minimum air settings. The default settings have a difference of eight degrees.

The default setting for the MINIMUM AIR TEMPERATURE is 42 °F.

PR MAN THAW CP MIN AIR 42°F

To change the temperature,



(Flashing)

This is the minimum air temperature at which the unit operates during the thawing process.

The default setting for the **CYCLE TIME** is **H 06:00 M**.

To change the time,



PR MAN THAW CP CYCLE TIME H 06:00 M

(Flashing)

The default setting for the HOLD HIGH TEMPERATURE is 42 °F.

PR **MAN THAW** CP **HOLD HIGH** 42°F

To change the temperature,

press

, then press

(Flashing)

This is the maximum air cavity temperature at which the unit operates during holding mode.

NOTE: There should always be a minimum of seven degrees difference between the hold low and hold high temperature settings.

The default setting for the HOLD LOW TEMPERATURE is 35 °F.

PR **MAN THAW** CP **HOLD LOW** 35°F

To change the temperature,

press

, then press



(Flashing)

This is the minimum air cavity temperature at which the unit operates during holding mode.

After all the selections are made for the cycle, the display will show:

To move to the next cycle press



PR CP **MAN THAW** (Flashing)

end programming press



### 9. UV LIGHT PARAMETERS PROGRAMMING

**Note**: If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23.

To make the selection, press



PR CP UV

(Flashing)

If NO was selected for UV in the INITIAL **PROGRAMMING** the display will show:

PR UV CP **NOT AVAILABLE** 

If YES was selected for the UV in the INITIAL PROGRAMMING:

The default setting for CYCLE TIME is **H 00:30 M**.

To change the time,

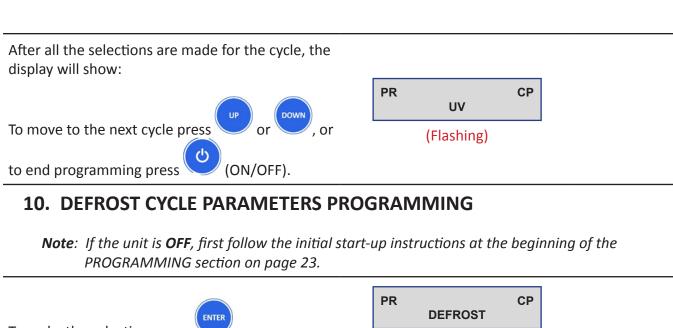


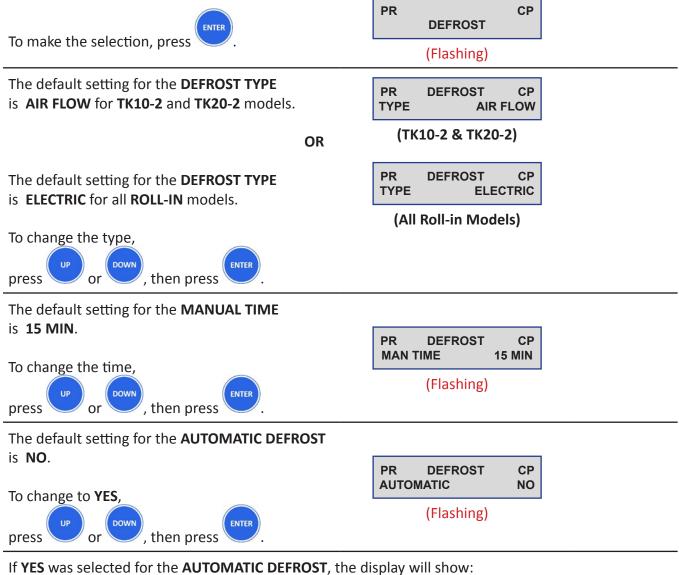
, then press



PR UV CP **CYCLE TIME** H 00:30 M

(Flashing)





PAGE | 39 CYCLES PROGRAMMING

The default setting for the **OPERATING TIME** is **06 HRS**. To change the time, PR **DEFROST** CP **OPERATING TIME 06HRS** , then press press (Flashing) **NOTE:** 06HRS/(6 hours) indicates the minimum accumulated run time the unit must operate over multiple cycles before the defrost cycle will start. The default setting for the AUTOMATIC TIME is **40 MIN**. PR **DEFROST** CP **AUTO TIME 40 MIN** To change the time, (Flashing) , then press press or After all the selections are made for the cycle, the display will show: PR CP **DEFROST** To move to the next cycle press (Flashing) to end programming press (ON/OFF). 11. HEATED PROBE PARAMETERS PROGRAMMING **Note**: If the unit is **OFF**, first follow the initial start-up instructions at the beginning of the PROGRAMMING section on page 23. PR CP **HEATED PROBE** To make the selections, press (Flashing) If NO was selected for **HEATED PROBE** in the **HEATED PROBE** CP INITIAL PROGRAMMING, then the display will **NOT AVAILABLE** show: If YES was selected for HEATED PROBE in the INITIAL PROGRAMMING: The default setting for the **HEATING** TEMPERATURE is 30 °F. PR HEATED PROBE CP **HEATING TEMP** To change the temperature, (Flashing)

CYCLES PROGRAMMING PAGE | 40

press

, then press

The default setting for the **HEATING TIME** is **05 SEC**. PR HEATED PROBE CP **HEATING TIME** 05 SEC To change the time, (Flashing) , then press press After all the selections are made for the cycle, the display will show: PR CP **HEATED PROBE** To move to the next cycle press (Flashing)

(ON/OFF).

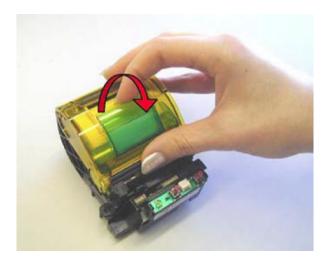
to end programming press

PAGE | 41 CYCLES PROGRAMMING

# **PRINTER (OPTIONAL)**

### **How to Open Lid**

Pull the lever until the lid is released from its locked position. To avoid damage, do not use excessive force.



## **Replacing Paper Roll**

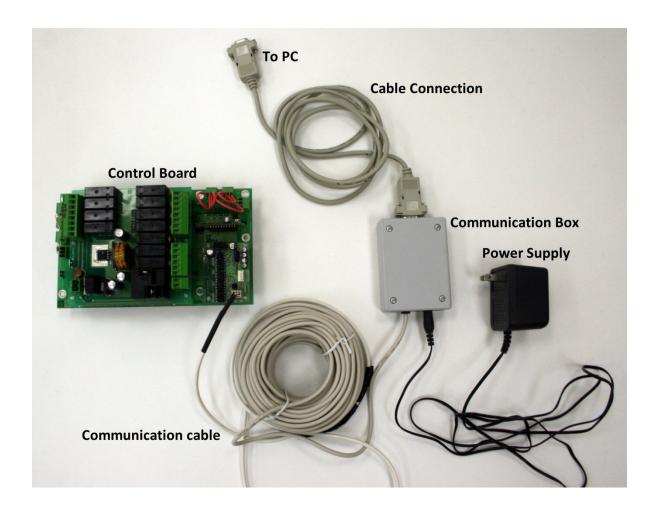
If the paper roll needs replacing, open the printer lid and remove the remaining paper. Unspool a few inches from a new roll of paper. Hold approximately two inches of paper outside the device as you place the new roll into the reservoir. Close the lid by applying equal amounts of pressure on each side ensuring the lid is in the locked position. Now tear the spare paper away.

**Note:** In the case of printer replacement, the red side of the data cable connects to the printer and the black side of the cable connects to the control board.

PRINTER PAGE | 42

# **PC CONNECTION (OPTIONAL)**

The two-way full communication between the Blast Chiller and computer is optional and requires an additional software/hardware kit.



The PC connection kit includes:

- 1. Communication Box
- 2. Cable Connection from communication box to the computer serial port
- 3. Communication Cable from the control board to communication box
- 4. Power Supply for communication box- 120V, 15A, Plug NEMA 5-15P
- 5. Software CD

PAGE | 43 PC CONNECTION

## **CLEANING INSTRUCTIONS**

WARNING: Do not use a pressurized water source such as a hose sprayer to clean the exterior or interior of the unit.

### **CLEANING THE INTERIOR AND EXTERIOR**

The interior cabinet of the blast chiller should be cleaned daily or after each use to avoid altering the taste and aromas of the food.

For cleaning the storage compartment use warm water and mild soap and rinse thoroughly.

Avoid the use of strong detergents and abrasive cleaners as they tend to scratch the surface.

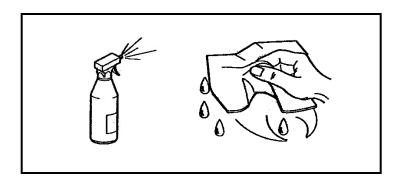
Clean the exterior of the unit with warm water, mild soap and a soft cloth. Dampen the cloth and wipe in the direction of the grain.

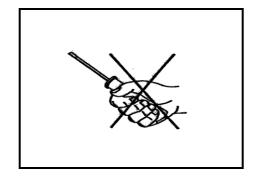
Clean the door gaskets to provide a tight seal.

Keep blast chiller probes clean of food products to allow for accurate readings and to avoid any potential food contamination.

If drain lines are in use, keep them clean of condensate water to prevent backups.

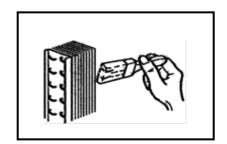
Do **NOT** use cleaners containing chlorine as this may promote corrosion of the stainless steel. Avoid using sharp tools, especially when cleaning the evaporator.

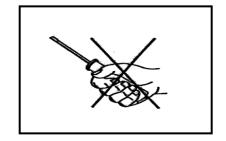




### **CLEANING THE AIR CONDENSER**

Keeping the air condenser clean allows the cabinet to operate more efficiently, allowing the air to circulate freely and use less energy. Cleaning should be scheduled regularly to keep it free from lint and dust accumulation. It is recommended to use a non-metallic brush to remove all the dust and dirt from the condenser fins.





## **TROUBLESHOOTING GUIDE FOR TK10-2 AND TK20-2**

This section of the manual should be performed by a licensed and certified technician.

### The unit will not function or turn on

- 1. **Disconnect electrical plug from receptacle!** Use a standard screwdriver and take the top cover off the unit.
- 2. With the top cover off, visually check the top electrical compartment for loose wires and disconnected terminals.
- 3. Using a volt meter check the main power supply (receptacle) for proper 208VAC ± 5%.
- 4. **Reconnect electrical plug to receptacle.** Check the power inside of the unit at the main terminal blocks L1 & L2. The unit must have 208VAC ± 5%.

## Control panel faceplate buttons not working properly

- 1. Inspect the control panel's faceplate for exterior damage.
- 2. If there is no exterior damage, use a 5.5mm wrench to adjust the four nuts of the circuit board so that when faceplate buttons are pressed, contact is made with board. A beep will sound when buttons make contact.

## The unit does not refrigerate

- 1. If the compressor, fan condenser and fan evaporator are working, check the refrigerant pressure on the refrigeration system (R404A).
- 2. If the compressor and fan condenser do not work, start a **MANUAL SHOCK FREEZE** cycle and see if the unit is working. If the compressor and fan condenser start working, the refrigerant level is incorrect.
- 3. If the compressor and fan condenser still do not work, check the voltage at the termination point on the compressor.
- 4. If the unit is running and the compressor does not come on and there is 208VAC ± 5% at the compressor, the compressor is damaged. Consult the factory for replacement parts.
- 5. If there is not  $208VAC \pm 5\%$ , check to see if there is 208VAC across the compressor relay contacts located between the expansion valve and transformer.
- 6. Check for 24VAC at the coil of the compressor relay.
- 7. If there is 24VAC at the coil of the relay and there is no power 208VAC transferred through the contacts to the compressor, replace the relay. Consult the factory for replacement parts.
- 8. If there is no power 24VAC at the coil of the compressor relay, check to see if the circuit board receives 24VAC input power from the secondary of the LE60200 transformer.
- 9. If the circuit board receives 24VAC and the control panel is not working, the circuit board is damaged and needs to be replaced. Consult the factory for replacement parts.
- 10. If the circuit board does not receive 24VAC from the secondary of the LE60200 transformer, check the 208VAC primary of the transformer.
- 11. If there is 208VAC primary voltage and there is no 24VAC secondary voltage, replace the LE60200 transformer. Consult the factory for replacement parts.

## Fan evaporator does not work

- 1. Start a MANUAL SHOCK FREEZE cycle.
- 2. Check fan(s) voltage, 208VAC ± 5%, at the terminal block.
- 3. If there is 208VAC for the fan(s), the fan(s) must be damaged and should be replaced. Consult the factory for replacement parts.
- 4. If there is not 208VAC for the fan(s), check the fan(s) relay contacts for 208VAC.
- 5. If there is 208VAC across the fans relay, check for 24VAC at the coil of the fan(s) relay. If there is not 24VAC across the relay coil, check the circuit board.
- 6. If there is 24VAC across the relay coil and there is no power 208VAC transferred through the relay contacts to the fan(s), replace the relay. Consult the factory for replacement parts.

## Ice around the door perimeter

- 1. Start a MANUAL SHOCK FREEZE cycle and wait until the air cavity is below 30 °F.
- 2. Check for 208VAC at the terminal blocks of the door heater.
- 3. If there is 208VAC for the door heater, the door heater is damaged and should be replaced. Consult the factory for replacement parts.
- 4. If there is not 208VAC for the door heater, check the relay for the door heater for 208VAC and the circuit board for 24VAC.

## Display reads "AIR PROBE N/G"

- 1. Check the connections of the air probe at the circuit board.
- 2. The probe is an RTD100 and should read between  $100\Omega$  and  $110\Omega$  at an ambient of  $60\,^{\circ}$ F to  $80\,^{\circ}$ F. If the probe does not read between these values, replace the air probe. Consult the factory for replacement parts.

## Display reads "FOOD PROBE N/G"

- 1. Ensure that an optional food probe was purchased and installed in the unit.
- 2. Check the connections of the food probe at the circuit board.
- 3. The probe is an RTD100 and should read between  $100\Omega$  and  $110\Omega$  at an ambient of  $60\,^{\circ}$ F to  $80\,^{\circ}$ F. If the probe does not read between these values, replace the food probe. Consult the factory for replacement parts.

## **TROUBLESHOOTING GUIDE FOR ROLL-IN MODELS**

This section of the manual should be performed by a licensed and certified technician.

## Control panel faceplate buttons not working properly

- 1. Inspect the control panel's faceplate for exterior damage.
- 2. If there is no exterior damage, use a 5.5mm wrench to adjust the four nuts of the circuit board so that when faceplate buttons are pressed, contact is made with board. A beep will sound when buttons make contact.

Please note: Models ending in (-1) require 115VAC for the control panels and uniframes. Models ending in (-2) require 208VAC for the control panels and uniframes.

### No power to the unit

- 1. Using a volt meter check the main power supply (receptacle) for proper 115VAC or 208VAC ± 5%.
- 2. Check the power inside of the unit at the main terminal blocks L1 & L2. The unit must have 115VAC or 208VAC + 5%.

## Fan evaporator does not work

- 1. If the unit has the correct voltage, start a MANUAL HARD CHILL cycle.
- 2. Check fan(s) voltage, 115VAC or 208VAC ± 5%, at the terminal block.
- 3. If there is voltage to the fan(s) and the fans are not working, replace the fan(s). Consult the factory for replacement parts.
- 4. If there is not voltage at the fan(s), check the fan(s) relay contacts.
- 5. If there is voltage at the fan(s) relay, check for the 24VAC at the coil of the fan(s) relay. If there is not 24VAC across the relay coil, check the circuit board.
- 6. If there is 24VAC at the relay coil and no line voltage through the relay contacts to the fan(s), replace the relay. Consult the factory for replacement parts.

## Ice around the door perimeter

- 1. Start a MANUAL HARD CHILL cycle and wait until the air cavity is below 30 °F.
- 2. Check for voltage at the terminal blocks of the door heater.
- 3. If there is voltage to the door heater but it is not heating, the door heater should be replaced. Consult the factory for replacement parts.
- 4. If there is no voltage at the door heater, check the door heater relay for voltage.

## Display reads "AIR PROBE N/G"

- 1. Check the connections of the air probe at the circuit board.
- 2. The probe is an RTD100 and should read between  $100\Omega$  and  $110\Omega$  at an ambient of 60 °F to 80 °F. If the probe does not read between these values, replace the air probe. Consult the factory for replacement parts.

## Display reads "FOOD PROBE N/G"

- 1. Ensure that an optional food probe was purchased and installeded in the unit.
- 2. Check the connections of the food probe at the circuit board.
- 3. The probe is an RTD100 and should read between  $100\Omega$  and  $110\Omega$  at an ambient of 60 °F to 80 °F. If the probe does not read between these values, replace the food probe. Consult the factory for replacement parts.

# **WARRANTY**

The warranty covers all parts, with the exception of the optional UV bulb, printer and the food probes, found to be defective as well as the labor required to replace them for a period of one year from the date of shipment.

For full warranty details please refer to the **Thermo-Kool**® standard warranty supplied with each unit or available upon request.

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