TRENTO
ELEVATING CULINARY EXCELLENCE

INSTRUCTION MANUAL

Blast Chillers

Item	48702	48703	48704
Model	BC-IT-0031	BC-IT-0051	BC-IT-0101



Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **www.trentoequipment.com**

Version: Revised - 10/30/2026

MADE IN ITALY

1 YEAR WARRANTY PARTS & LABOUR

QPS APPROVED

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DISCLAIMER

TRENTO IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE WICKING PAD IS NOT REPLACED EVERY SIX MONTHS, AND IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO THE FLOOR DRAIN.

TRENTO N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LE TAMPON ABSORBANT N'EST PAS REMPLACÉ TOUS LES SIX MOIS, ET SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET QUE LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT AU DRAIN DE PLANCHER.

TRENTO NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA ALMOHADILLA ABSORBENTE NO SE REEMPLAZA CADA SEIS MESES, Y SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE AL DESAGÜE DEL PISO.

GENERAL INFORMATION

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Companie Limité et Food Machinery d'Amerique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'acohol, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiées ou cueilli par un tiers transporteur.

GENERAL INFORMATION

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicío causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anúla la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurararse que todos los articulos solicitados ésten dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañia. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

SAFETY AND WARRANTY

SAFETY INFORMATION FOR INSTALLING THE APPLIANCE

- DANGER: failure to comply with the following requirements may result in damage, serious injury or death and will invalidate the warranty.
- DANGER: the manufacturer is not responsible for operations performed on the machine without following the instructions provided in this manual. Non-compliant installation or maintenance may cause damage, injury or fatal accidents.

SAFETY AND WARRANTY

- DANGER: unauthorized and non-conforming interventions, modifications and tampering may result in damage, serious injury or death and will invalidate the warranty.
- DANGER: before installing or servicing the machine, read this manual carefully and keep it for future reference.
- DANGER: installation and special maintenance must:
  - Be carried out by specialized and authorized technical personnel with adequate knowledge of refrigeration and electrical systems.
  - In compliance with the regulations in force in the country of use, including work safety regulations.
- DANGER: RISK OF FIRE AND FLAMMABLE MATERIALS If the machine uses R290 coolant, take all precautions to prevent hazards related to gas flammability.
- DANGER: during installation, it is mandatory to use Personal Protective Equipment (PPE). The employer, workplace manager or service technician is responsible for identifying and choosing adequate PPE. Below is the main list of PPE to be used in various situations:

OPERATION	SAFETY FOOTWEAR	GLOVES	GLASSES	HELMET
Transport and handling.	Required.	If necessary.		If necessary.
Unpacking.	Required.	If necessary.		
Assembly.	Required.	If necessary.		
Special cleaning.	Required.	Required.	If necessary.	
Maintenance.	Required.	If necessary.		
Disassembly.	Required.	If necessary.		
Scrapping.	Required.	If necessary.		

- CAUTION: check that the voltage and frequency correspond to what is indicated on the rating plate, then connect the machine to the mains.
- DANGER: disconnect the machine from the mains (turn the main switch to OFF and remove the plug) before cleaning or servicing the machine.
- DANGER: THIS MACHINE IS NOT DESIGNED TO BE INSTALLED IN EXPLOSIVE ATMOSPHERES.
- DANGER: RISK OF FIRE AND EXPLOSION Do not store explosive substances, such as pressurized containers with flammable propellants, inside this machine.
- DANGER: before installation, check that:
  - Take place in food-grade rooms.
  - That the systems respect the regulations in the country where the appliance is used and with the serial plate.
  - That the machine is connected to a high sensitivity (30 mA) differential thermal magnetic circuit breaker.
  - That a grounded socket complying with those used in the machine's country is provided near the equipment.
  - That the machine's supporting surface is flat, especially if it is equipped with wheels.
- DANGER: during machine installation:
  - Transiting or standing near the work area is not permitted to unauthorized persons.
  - Use Personal Protective Equipment (e.g. gloves, accident-prevention shoes, etc.)
  - Comply with the rules relating to safety at work (e.g. do not touch electrical parts with wet or bare hands).
- CAUTION: THE USE OF ORIGINAL SPARE PARTS IS RECOMMENDED. The manufacturer declines all responsibility for the use of non-original spare parts.
- DANGER: The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

- The machine is delivered only after it has passed visual, electrical and functional tests.
- CAUTION: the installation room must have a minimum illumination of 150 lux.

SAFETY INFORMATION FOR USING THE APPLIANCE

- Failure to comply with the following requirements may result in damage, serious injury or death and will invalidate the warranty.
- DANGER: using and cleaning the machine in ways other than what is set out in this manual is considered improper and may cause damage, serious injury or fatal accidents. This would invalidate the warranty and release the manufacturer from any liability.
- The machine is intended for use by children only where aged 8 and older, as well as by individuals with reduced physical, sensory or mental abilities, or those lacking the necessary experience or knowledge, only where supervised, after receiving proper instructions on how to use the machine safely, and if they have understood the associated risks.
- DANGER: children must not play with the machine. Children must not carry out cleaning and maintenance without supervision.
- DANGER: RISK OF FIRE AND FLAMMABLE MATERIALS If the machine uses R290 coolant, take all precautions to prevent hazards related to gas flammability.
- DANGER: RISK OF FIRE AND FLAMMABLE MATERIALS If the machine uses R290 coolant, take all precautions to prevent hazards related to this gas.
- DANGER: do not tamper with or remove installed safety devices (protective grilles, warning stickers, etc.). The manufacturer declines all responsibility in the event of non-compliance with these requirements.
- CAUTION: do not insert screwdrivers or other objects between the guards (fans, evaporators, etc.). To ensure correct operation of the compressor and evaporator unit, do not obstruct the ventilation openings.
- DANGER: personal protective equipment (PPE) must be worn during use. The employer or the workplace manager is responsible for identifying and choosing adequate PPE. The selected PPE must be worn by the operators. During ordinary use, gloves protect the hands from contact with the cold tray.
- Below is the main list of PPE to be used in various situations:

OPERATION	PROTECTIVE CLOTHING	SAFETY FOOTWEAR	GLOVES	GLASSES	HELMET
Normal use.	Required.	Required	If necessary.		
Routine cleaning.		Required	Required	If necessary.	

- CAUTION: keep all ventilation openings of the machine enclosure or integration structure clear of obstructions.
- CAUTION: do not use mechanical devices or other methods to accelerate defrosting, except those recommended by the manufacturer.
- CAUTION: do not damage the coolant circuit.
- CAUTION: do not use electrical appliances inside food storage compartments unless approved and authorized by the manufacturer.

CORRECT USE OF THE MACHINE

- This machine is classified as an agri-food machine (EC Regulation No. 1935/2004), intended for food processing in commercial and professional kitchens (e.g. restaurants, canteens, hospitals, bakeries, or butcher shops) but not for continuous mass production of food.

SAFETY AND WARRANTY

- Specifically, this machine is a blast chiller (+70/+3°C) (+70/-18°C), i.e., a machine suit-able for:
  - Rapidly lowering the temperature of fresh or cooked food to preserve its organoleptic properties.
  - Special cycles (e.g. sanitation, sterilization, etc.)
- This machine must not be used longer than 8 hours, after which manual defrosting is necessary.
- This machine is NOT suitable for storing and processing pharmaceutical, chemical or any other non-food products.
- Before starting and using the machine, clean the interior surfaces thoroughly.
- Follow these guidelines to get the best performance from the machine:
  - Do not put hot food, uncovered liquids, live animals, various objects or corrosive products inside.
  - Wrap or protect food, especially if it contains flavorings or spices.
  - Arrange food without obstructing air circulation and do not cover grills with paper, cardboard, cutting boards, etc.
  - Do not open doors frequently and for a prolonged time.
  - After opening and closing the door, wait a few moments before opening it again.
- These refrigeration machines include precautions to guarantee users' health and safety. They have no dangerous edges, sharp surfaces or elements protruding from the overall dimensions.
- CAUTION: machine stability is guaranteed even with the door open. Hanging from doors is forbidden.
- CAUTION: during machine use, the installation room must have a minimum illumination of 150 lux.
- CAUTION: the maximum load allowed per shelf is 5 kg for all models. However, the maximum load must never exceed the kg indicated in the technical sheet included in this manual. Do not exceed the indicated weight to prevent damage to the machine and poor cycle performance.
- DANGER: the machine has an IP22 (Ingress Protection) rating. The code indicates that the machine is protected against the entrance of solid bodies larger than 12.5 mm (e.g. fingers) and water dripping vertically or at an angle of up to 15 degrees.
- The machine falls within Class I. It is mandatory to connect it to the protective conductor (earth – yellow/green) of the fixed electrical installation.

REASONABLY FORESEEABLE MISUSE OF THE MACHINE

- DANGER: any use other than that indicated in this manual is considered incorrect and may harm users and damage the machine.
- Examples of reasonably foreseeable misuse:
  - Lack of maintenance, cleaning and periodic machine checks.
  - Structural modifications or alterations to the operating logic.
  - Tampering with guards or safety devices.
  - Installers, operators, specialized personnel and maintenance personnel who fail to use personal protective equipment (PPE).
- Using unsuitable accessories (e.g. unsuitable equipment or ladders).
  - Storing combustible, flammable, non-compatible or non-machining-related materials in the machine's vicinity.
  - Incorrect installation of the machine.
  - Inserting incompatible objects or materials that may damage the machine, put people in danger or pollute the environment.
  - Climbing on the machine or hanging on the doors.
  - Not complying with the instructions related to the intended use of the machine.

- Leaving doors or drawers open or partially open due to forgetfulness or negligence.
- Placing foodstuffs in such a way as to obstruct air circulation or prevent the doors and drawers from closing properly.
- Exceed the maximum permissible load for each shelf or drawer.

RISKS ASSOCIATED WITH USING THE MACHINE

- WARNING: RISKS ASSOCIATED WITH WHEELED DISPLACEMENT:
  - If the machine is fitted with wheels, do not push it vigorously to prevent tipping and damage. Pay attention to uneven parts of the sliding surface.
  - The equipment fitted with wheels cannot be leveled; therefore, make sure that the support surface is perfectly horizontal and flat.
  - Always secure the wheels with their retainers.
- DANGER: RISK OF SLIPPING. The area surrounding the machine may be slippery due to the presence of water patches. To reduce the risk, keep the floor near the machine clean and dry.
- DANGER: TIPPING HAZARD: do not open more than one drawer or shelf (if any) at the same time to prevent tipping.
- DANGER: RISKS DUE TO MOVING PARTS: the only movable part of the machine is the fan, which poses no risk as it is protected by a grille secured with screws.
- RISKS DUE TO LOW/HIGH TEMPERATURES: we have applied temperature warning stickers in areas subject to low or high temperatures.
- RISKS DUE TO ELECTRICITY:
  - Electrical risks were addressed by designing the electrical systems in compliance with the IEC EN 60335-1 standard.
  - Risk zones are marked with 'High Voltage' stickers.
  - The machine has a noise emission rating lower than 70 dB.

EMERGENCY SITUATIONS

- WARNING: in case of fire, do not use water. Use a CO2 (carbon dioxide) fire extinguisher and quickly cool the motor compartment area.

IN CASE OF MACHINE MALFUNCTION

- WARNING: if the machine does not work or shows functional or structural anomalies, disconnect it from the power supply and contact an authorized service center. DO NOT repair the machine yourself.
- WARNING: repairs must be carried out using original spare parts. The manufacturer declines all responsibility for the use of non-original spare parts.
- To ensure optimal operating conditions and safety, we recommend carrying out maintenance and inspection at least once a year at an authorized service center.

RESIDUAL RISKS

- The machine's design and the installation of appropriate guards do not fully eliminate risks to the operator. This manual lists the required Personal Protective Equipment (PPE). During installation, sufficient space must be provided to reduce risks. To maintain these conditions, the areas around the machine must remain

clean, dry, well lit and free of obstacles. Below is a list of residual risks related to the machine.

Residual risks related to the machine	Description
Slipping or falling.	The operator may slip due to water, oil or dirt on the floor.
Burn or abrasion.	The operator may, intentionally or unintentionally, touch internal machine components (such as cold trays, fins and cooling circuit tubes) without wearing protective gloves.
Electrocution.	Contact with live electric parts during maintenance carried out without disconnecting the machine from the power supply.
Falling.	The operator uses inappropriate tools to access the upper part of the machine.
Injuries.	Specialized personnel may not properly secure the upper control panel, which may detach and fall of.
Tipping.	Risk of tipping when handling the machine and the packaging using inappropriate lifting or handling systems or with an unbalanced load. Do not open more than one drawer or shelf (if any) at the same time to prevent tipping.
Refrigerant gas.	Inhalation of refrigerant gas. The type of refrigerant gas is indicated on the machine's rating plate.

R290 REFRIGERANT GAS WARNINGS

- The room where the machine is positioned must be larger than one cubic meter to allow gas dispersion.
- Propane: chemical formula: C3H8.
- Global Warming Potential (GWP) = 3.
- Ozone Depletion Potential (ODP) = 0.
- Safety classification: A3. Non-toxic but extremely flammable.
- The substance is regulated by the Montreal Protocol (1992 revision).

HAZARD IDENTIFICATION

- Do not smoke or inhale.
- Gas is highly flammable. Keep it away from heat sources, hot surfaces, sparks, open flames or other ignition sources.
- Low concentrations can cause narcotic effects with possible loss of consciousness, coordination, dizziness, headache, and nausea. High concentrations can cause asphyxiation due to the reduced oxygen content in the atmosphere. Extremely high concentrations can cause abnormal heart rhythms and even sudden death. Sprayed or splashed product can cause skin burns and serious eye injuries. It is unlikely to be dangerous by skin absorption. Repeated or prolonged contact can cause the removal of skin fat, resulting in dryness, chapping and dermatitis. Do not smoke or inhale.

FIRST AID MEASURES

- If the person is unconscious, lie them on their side in a stable position and consult a doctor. Do not administer anything to unconscious persons. Administer artificial respiration in the event of irregular breathing or respiratory arrest. If symptoms persist, consult a doctor.
- Inhalation: wear self-contained breathing apparatus to protect the injured person from further exposure. Then transport them to a warm location and keep them lying down. If necessary, administer artificial

respiration, oxygen or perform cardiac massage. Seek immediate medical attention.
- Contact with skin: thaw the relevant areas with water. Remove contaminated clothing as it can stick to the skin in case of frost burns. Immediately wash the affected areas with lukewarm water. Get medical attention in case of skin irritation or blistering.
- Contact with eyes: check if the injured person wears contact lenses. If so, remove them, wash immediately with clean water, holding the eyelids open for at least 15 minutes. Do not apply ointments or oil. Request medical assistance.
- Ingestion: do not induce vomiting! If the victim is conscious, ask them to rinse their mouth with water and drink 200-300 ml of water. Seek immediate medical attention.
- Further medical treatment: symptomatic treatment and supportive therapy when indicated. Do not administer adrenaline or similar sympathomimetic drugs following exposure due to the risk of cardiac arrhythmia with possible cardiac arrest.

FIRE-FIGHTING MEASURES
- Highly flammable gas.
- Keep persons not wearing PPE away and evacuate to safe areas.
- In case of fire, always use self-contained breathing apparatus and suitable protective clothing (e.g. gloves and goggles.)
- Incomplete thermal decomposition causes the emission of very toxic and corrosive vapors (carbon monoxide).
- Cool the motor compartment as quickly as possible.
- There is a risk of explosive re-ignition. Put out all surrounding flames.
- If it is safe, move any combustible objects away from the fire.
- What to use to extinguish fire: alcohol, dust, and CO2 carbon dioxide resistant foam, water spray to reduce fumes.
- What NOT to use to extinguish fire: strong water jets

ACCIDENTAL SPILLS
- Keep persons not wearing PPE away and evacuate them to safe areas.
- Immediately ventilate the area based on the local safety plan.
- Do not touch or inhale the leaked gas.
- Disconnect the power cable of the equipment the gas is leaking from.
- To handle gas leaks, wear suitable respiratory protective devices with an air supply, and protective gloves and goggles. Do not inhale vapors. Atmospheric concentrations must be kept to a minimum as far as is reasonably possible, below the occupational exposure limit.
- The vapors are heavier than air, therefore high concentrations may form near the ground where general ventilation is poor.
- Avoid contact with naked flames and hot surfaces, as irritating and toxic decomposition products may form, or explosions or fire in case of flammable gas (R290).
- The leaked gas must be disposed of in authorized and qualified centers.
- In case of doubts, contact local bodies.
- Once the emergency is over, contact technical support to repair the machine.
- Minor spills: do not stop the gas from escaping.
- Major leaks: contain the spilled material using sand, soil, or other absorbing material. Prevent liquid from entering drains, sewers, basements and work pits, because the vapors may create a suffocating

SAFETY AND WARRANTY

atmosphere. Consider that R290 gas is highly flammable.

DISPOSAL

- Discharging this refrigerant into the atmosphere is strictly prohibited. It must be retrieved, treated, or disposed of according to legal procedures by qualified and authorized personnel. In case of doubts, contact local bodies. The best solution is to recover and recycle the product. If this is not possible, destruction must take place in an authorized system equipped to absorb and neutralize acid gases and other toxic processing products.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures not improper use.

Please see https://omcan.com/disclaimer for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

Item Number	48702	48703	48704
Model	BC-IT-0031	BC-IT-0051	BC-IT-0101
Number of Trays	3	5	10
Tray Dimensions	13” x 21” / 330 x 533mm	18” x 26” / 457 x 660mm	
Cooling Capacity (3°C / 37°F)	26.4 lbs. / 12 kgs.	40 lbs. / 18 kgs.	70.5 lbs. / 32 kgs.
Cooling Capacity (-40°C / -40°F)	17.6 lbs. / 8 kgs.	26.5 lbs. / 12 kgs.	55.1 lbs. / 25 kgs.
Max Ambient Temp Rating	24°C / 75°F		
Cooling Loading	628 W / 0.84 HP	995 W / 1.3 HP	1559 W / 2.1 HP
Power	648 W / 0.88 HP	828 W / 1.1 HP	1355 W / 1.8 HP
Current	4.2 A	4.8 A	6.5 A
Electrical	115V / 60Hz / 1Ph	208V / 60Hz / 1Ph	208V / 60Hz / 1Ph
Refrigerant	R290		
Interior Dimensions (WDH)	21.7” x 13.9” x 11” 551 x 353 x 280mm	18.5” x 27.6” x 15” 470 x 701 x 381mm	27.6” x 18.5” x 30” 701 x 470 x 762mm
Net Weight	150 lbs. / 68 kgs.	236 lbs. / 107 kgs.	312 lbs. / 142 kgs.
Net Dimensions (WDH)	24” x 25.6” x 26” 620 x 650 x 670mm	32.2” x 32.5” x 36.6” 820 x 825 x 930mm	32” x 32” x 66” 813 x 813 x 1676mm
Packaging Weight	165 lbs. / 75 kgs.	256 lbs. / 116 kgs.	386 lbs. / 175.1 kgs.
Packaging Dimensions (WDH)	25” x 27” x 32” 640 x 690 x 810mm	33” x 33” x 44” 850 x 850 x 1110mm	33.5” x 33.5” x 73” 850 x 850 x 1860mm

INSTALLATION

The machine must be moved maintaining the position indicated in the packaging. This precaution aims at preventing the compressor’s oil from circulating, which could damage the valves and cause problems when starting the electric motor. After removing the packaging, do not push or drag the machine to prevent it from tipping over or damaging fragile parts, such as the feet. Never tilt the machine from the door side.

PACKAGING DISPOSAL

Dispose of the packaging in compliance with the regulations in force in the country where the appliance is installed.

Risk of choking! Packaging left unattended may be dangerous for children and pets.

Risk of hindrance! Packaging left unattended may be of hindrance to vehicles and installers during assembly operations.

INSTALLATION

REMOVING FILMS FROM THE APPLIANCE

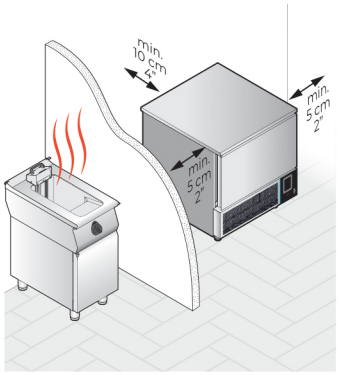
Remove all protection films from the machine. Clean the surfaces if necessary using a soft cloth dampened in water and mild soap.

INSTALLATION ROOM FEATURES

Before installing the machine, make sure that:
- It is not exposed to harsh weather conditions.
- It is not exposed to direct sunlight.
- It is not exposed to wind.
- The floor is fireproof.
- The floor can withstand the machine's weight.
- The floor is leveled.
- The installation room's temperatures range between +10°C (50 °F) to +40°C (104 °F).
- The installation room's humidity does not exceed 70%.
- the installation room has a compliant electrical system.
- The installation room is suitably illuminated and complies with all hygiene and sanitary requirements.

CLEARANCE DISTANCES

Install the machine respecting the distances indicated in the drawing.



If the machine is installed next to a device that generates heat, provide a fireproof divider that can also resist high temperatures.

ADJUSTING THE FEET

Before installing the machine, make sure that is perfectly leveled. If necessary, adjust the feet, rotating them to level the machine.

INSTALLING THE WHEELS

Wheels can replace the adjustable feet. Make sure to activate the wheels' brake/lock once the machine is

positioned.

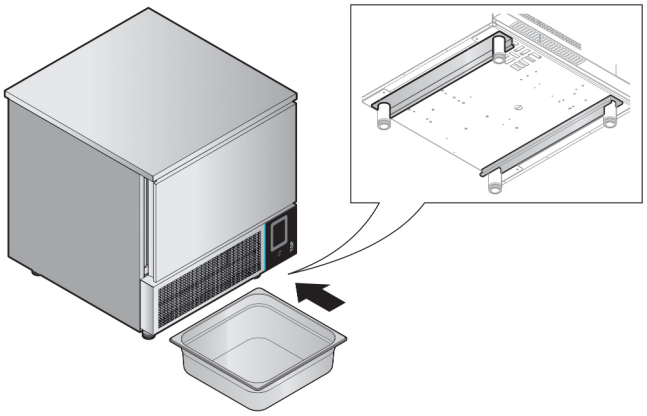
ELECTRICAL CONNECTIONS

The machine comes with a cable and a plug. To connect it electrically, insert the plug into the socket, making sure:

- That a grounded socket complying with those used in the machine's country is provided near the equipment.
- That voltage and frequency match what is indicated on the rating plate.
- That the machine is connected to a high sensitivity differential thermal magnetic circuit breaker (30 mA).
- That a grounded socket complying with those used in the machine's country is provided.

DRAIN TRAY

Once the machine is installed and connected, install the drain tray as shown.



OPERATION

THE DISPLAY



OPERATION

GETTING FAMILIAR WITH THE MACHINE

What is a blast chiller used for?
This blast chiller processes fresh or cooked food, bringing their temperature to positive values 3°C (positive blast chilling) or negative values -18°C (shock freezing). This process stops or slows down the growth of microorganisms, preserves the organoleptic qualities of the food, its flavor, color, texture and nutritional values. When food is just cooked or fresh, it is of the highest quality. However, if it is not eaten immediately, it may lose these characteristics over time, developing bacteria and microorganisms, and thus becoming unhealthy. Thanks to the blast chiller, food's temperature drops quickly, reducing microbiological risks and extending storage time safely.

Positive blast chilling is used when a product (prepared or cooked) is not eaten immediately. This process consists in rapidly cooling the food, bringing the core temperature to +3°C in 90 minutes. After this step, food must be stored in the fridge at a temperature ranging between 0°C and +3°C. In these conditions, food maintains its characteristics up to 5 days, ensuring safety and freshness.

Negative blast chilling (shock freezing) is used to preserve the organoleptic characteristics of food (taste, color, and texture) over time. This process consists in rapidly cooling the food, bringing the core temperature to -18°C in 240 minutes. After shock freezing, food must be stored in a freezer at a constant temperature of -20°C. In these conditions, food can be stored from 3 days to 18 months, depending on the product and provided that the cold chain is not interrupted during all storage and transport stages.

SOFT CYCLE
This gentle cycle is ideal to maintain the organoleptic characteristics of delicate food. It gradually reduces the temperature in a controlled way, avoiding fluctuations that may alter the product's texture or appearance. This cycle is suitable for:
- Delicate products that do not tolerate temperature fluctuations (e.g. desserts, small fish, fresh pasta, or light preparations). The soft cycle can be set with both POSITIVE or NEGATIVE blast chilling (see "Positive blast chilling | negative blast chilling (shock freezing)").

HARD CYCLE
This intense cycle rapidly reaches safety temperatures to stop bacteria from proliferating. This cycle is suitable for:
- Non-delicate products that well tolerate temperature fluctuations (e.g. meat, soup, fresh ready-made dishes).
- When large volumes must be processed. The soft cycle can be set with NEGATIVE blast chilling (shock freezing) (see "NEGATIVE BLAST CHILLING (SHOCK FREEZING) AND HOLDING").

LOADING THE APPLIANCE CORRECTLY

WHICH CONTAINERS/TRAYS TO USE
Dishes should be arranged, in a single layer, in containers or trays that are:
- Lid-less: lids or insulating films may extend blast chilling or low temperature cooking times.
- Suitable for food use.
- Resistant to temperatures reached by blast chilling cycles (+3°C) or shock freezing cycles (-18°C).

- With edges smaller than 4 cm. Higher edges can obstruct the airfow.
- Divide the product to be prepared into as many piece as possible to reduce blast chilling or shock freezing times.
- Use all of the available tray surface, spacing the products out appropriately.

HOW TO ARRANGE THE CONTAINERS/TRAYS INSIDE THE CABINET
Arrange the containers or trays evenly inside the cabinet to allow air to circulate inside it.
- Leave at least 2 cm between one tray and the other.
- Do NOT obstruct the ventilation fans with the containers.
- Do NOT load the machine beyond the indicated capacity: 5 kg per shelf.
- Do NOT place hot containers or trays directly on the bottom of the cabinet.

DURING WORK CYCLES

- Keep the air vents clean from dust and clear from objects.
- Arrange the food correctly. See chapter "LOADING THE APPLIANCE CORRECTLY".
- Keep the water drain clean and clear.
- Do not open the door during operation (except for the special DEFROSTING cycle).
- Perform routine maintenance regularly.
- Do NOT use easily flammable liquids (e.g. alcohol) while cooking at low temperature.
- Do not salt food directly inside the cabinet.
- To blast chill food with temperatures exceeding 100°C, run a pre-cooling cycle before inserting it into the cabinet. See section "PRE-COOLING".
- Do not keep cooked food to be blast chilled at room temperature for too long. Start the blast chilling or shock freezing function once food is cooked. This step prevents food from dehydrating and lose its softness and juiciness.

After processing the food:
- Insert it inside airtight food containers.
- Label the container, specifying content, preparation and expiry dates. Store it in the fridge at a temperature ranging between 0°C and +3°C or in the freezer at a constant temperature of -20°C.

HOW TO USE THE CORE PROBE

The core probe detects the core temperature of food. To use the core probe operating mode, the cycle ends automatically when the probe detects that the set temperature has been reached or set for the chosen function (e.g. 3°C). This way, you can be sure that the food has been correctly processed even at its innermost point. The core probe must be inserted into the center of the largest piece of product, ensuring that the tip neither emerges from the other side nor touches the tray.

The core probe is sharp. Handle it with care.

When each cycle is complete, the probe must be removed using a soft cloth and warm water. This step prevents unwanted contamination. The slightly conical shape of the probe facilitates its removal, especially if the food is frozen. If you find it difficult, move it slightly to the right and left before removing it.

OPERATION

Do not leave the core probe hanging outside the machine's door.

BEFORE USING THE APPLIANCE

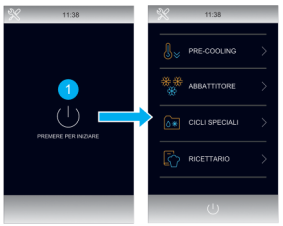
Before using the appliance, carefully read chapter "SAFETY INFORMATION FOR USING THE APPLIANCE". Make sure to know all safety regulations in force in the country of use.

TURNING THE APPLIANCE ON AND OFF

To turn on the machine, insert its plug into the socket or turn the electrical panel's omnipolar switch to ON |.

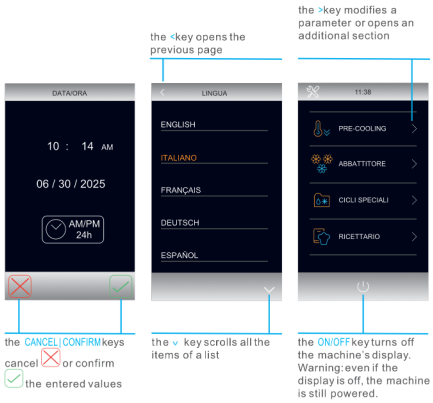
1. After a few seconds, a data-loading screen appears followed by the STAND-BY screen. To open the MAIN screen, hold the ON/OFF key for a few seconds.

To turn of the machine, remove its plug from the socket or turn the electrical panel's omnipolar switch to OFF | 0.



STAND-BY screen MAIN screen

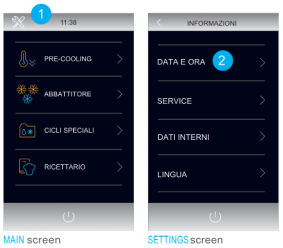
BROWSING THE PAGES



INITIAL SETTINGS

Before using the machine, set the following:

- Date and time.
- The language.



MAIN screen SETTINGS screen



DATE/TIME screen

SETTING THE DATE AND TIME

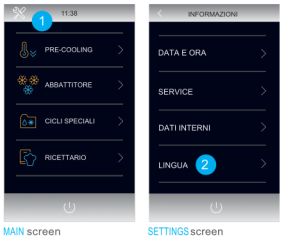
1. Tap the SETTINGS key.
2. Tap DATE AND TIME.
3. Tap the parameter you want to change (e.g. "10", i.e., hours), which turns orange.
4. Set the desired value by dragging the slider to the right or left.
5. To confirm the set value, tap the parameter, which turns white again.
6. Set whether you want to view the time in AM | PM mode or 24h mode. For example, 3:00 in the afternoon:
   - AM/PM = 3:00 PM.

- 24h = 15:00.

7. Confirm the set values with (check mark) or cancel with (X).

SETTING THE LANGUAGE

1. Tap the SETTINGS key.
2. Tap “LANGUAGE”.
3. A list of available languages pops up. The current language is highlighted in orange (in the example ITALIAN). The Down key on the bottom right side scrolls all the available languages.
4. Tap the language you want, which turns orange (in the example: ENGLISH).
5. Tap left to return to the previous page and confirm the selected language.



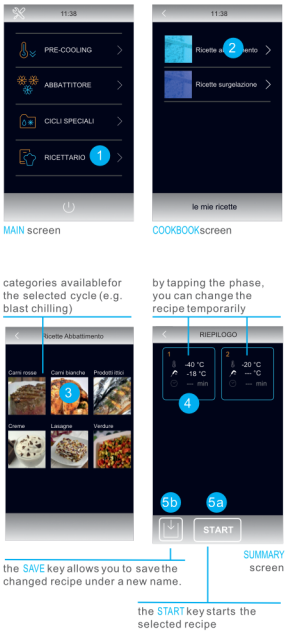
COOKBOOK

The COOKBOOK is a collection of factory-tested and saved recipes. , white meat, creams, etc. The recipes:

- Are ready to start (by tapping START) or;
- Can be modified to adapt them to the operator’s needs. The changes made have immediate effect on the recipe to be started but are temporary. This means that the work parameters of the original recipe are NOT changed permanently (the next time you restart the recipe, it will resume its original parameters). To not lose the changes, you can save the original recipe under a different name, creating a custom recipe. Operators who modify a recipe are responsible for setting its parameters and results. Pay special attention to the changes applied to the recipes involving the blast chilling of fish and white meat.

SETTING AND STARTING A RECIPE

1. Tap the COOKBOOK key.
2. Tap BLAST CHILLING RECIPES or SHOCK FREEZING RECIPES.
3. Select the relevant category (e.g. white meat).
4. A sum-up screen pops up.
5. Choose one of the two options:
   5a: tap START to start the recipe. The changes made have immediate effect on the recipe to be started but are temporary. This means that the work parameters of the original recipe are NOT changed permanently (the next time you restart the recipe, it will resume its original parameters).
   5b: tap the SAVE key. To not lose the changes, you can save the original recipe under a different name, creating a custom recipe. Then, you can start the saved custom recipe.



END OF A RECIPE

Depending on the operating mode, a recipe ends:

- When the set time expires or;
- When the core probe detects that the temperature set has been reached or;
- By holding down the STOP key.

When a recipe ends, the machine starts a final holding phase, which lasts indefinitely. This phase maintains the temperature of the processed products until they are removed from the cabinet, which must happen as soon

OPERATION

as possible.

BLAST CHILLING RECIPE TABLE

recipe name	Work phase 1		Work phase 2		Work phase 3		Holding phase	
Red meat	-25°C	20°C	-5°C	3°C	-	-	5°C INF	
White meat	-25°C	27°C	-5°C	63 min	-	-	2°C INF	
Fish products	-25°C	27°C	-5°C	63 min	-	-	2°C INF	
Creams	-5°C	63 min	-	-	-	-	2°C INF	
Lasagna	-5°C	90 min	-	-	-	-	2°C INF	
Vegetables	-5°C	90 min	-	-	-	-	2°C INF	

NEGATIVE BLAST CHILLING (SHOCK FREEZING) RECIPE TABLE

recipe name	Work phase 1		Work phase 2		Work phase 3		Holding phase	
Quick shock freezing		-0°C		-12°C		-30°C		-20°C INF
		3°C		3°C		-18°C		

OPERATION

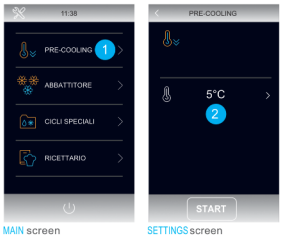
CUSTOM RECIPE TABLE

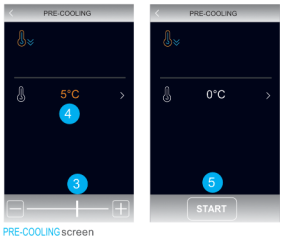
recipe name	Work phase 1	Work phase 2	Work phase 3	Holding phase

PRE-COOLING

The PRE-COOLING cycle is used to:

- Prepare the machine's cabinet for the subsequent functions. For example, to blast chill food with temperatures exceeding 100°C, we recommend running a pre-cooling cycle before inserting it into the cabinet.
- Process a large amount of food introduced into the machine all at once (always comply with the load capacity allowed: 5 kg per shelf).





Selecting and starting a pre-cooling cycle:

1. Tap the PRE-COOLING key.
2. Tap the temperature (in the example, 5°C): the value turns orange.
3. Set the desired value by dragging the slider to the right or left.
4. To confirm the set value, tap the temperature, which turns white again.
5. Tap START to start the PRE-COOLING function.

END OF THE PRE-COOLING CYCLE

A cycle ends:

- When the set time expires or;

- By holding down the STOP key.

POSITIVE BLAST CHILLING | NEGATIVE BLAST CHILLING (SHOCK FREEZING)

Positive and negative blast chilling (shock freezing) cycles consist of two phases:
- Positive blast chilling or negative blast chilling (shock freezing) phase.
- Final holding phase.

For optimal results, the positive or negative blast chilling (shock freezing) phase is divided into several work phases with different parameters.

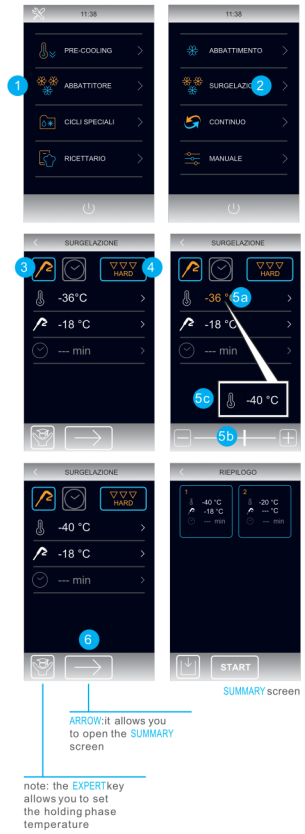
An example, a negative blast chilling (shock freezing) phase:
- Work phase 1: duration: 40 min | cell temperature: -3°C.
- Work phase 2: duration: 200 min | cabinet temperature: -18°C.

The machine switches from one work phase to another and controls the parameters automatically.

The final holding phase:
- Starts automatically at the end of the positive or negative blast chilling (shock freezing) cycle.
- This phase maintains the temperature of the processed products until they are removed from the cabinet.
- It ends only when you remove the processed food from the cabinet.

SETTING THE POSITIVE BLAST CHILLING OR NEGATIVE BLAST CHILLING (SHOCK FREEZING) CYCLE

1. From the main screen, tap BLAST CHILLER.
2. Select positive or negative blast chilling (shock freezing).
3. Select the timed or core probe mode:
   - Timed: the cycle ends when the set time is reached.
   - With core probe: the cycle ends when the core probe detects that the temperature set has been reached. If you select the core probe mode, remember to insert it inside the product to be processed.
4. Choose whether the cycle must run in HARD or SOFT mode.
5. If necessary, change the work parameters: cabinet temperature, function duration, or core probe temperature, depending on the selected mode.
   5a: tap the parameter you want to change, which turns orange.
   5b: set the desired value by dragging the slider to the right or left.
   5c: to confirm the set value, tap the parameter, which turns white again.
   Note: the EXPERT key allows you to set the holding phase temperature.
6. Tap the ARROW: a page SUMMING UP the parameters of the selected cycle appears.

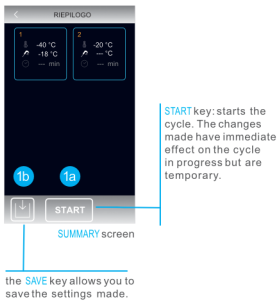


OPERATION

STARTING A POSITIVE OR NEGATIVE BLAST CHILLING (SHOCK FREEZING) CYCLE

Choose one of the two options:

1. a: tap START to start the cycle. The changes made have immediate effect on the cycle in progress but are temporary. This means that the work parameters of the original cycle are NOT changed permanently (the next time you restart the cycle, it will resume its original parameters).
1. b: tap the SAVE key. To not lose the changes, you can save the original cycle under a different name, creating a custom recipe. Then, you can start the saved custom recipe.



CYCLE IN PROGRESS

Two screens appear depending on the selected mode (timed or core probe). The phase work parameters can be changed even when a cycle is in progress.

MODIFYING THE WORK PARAMETERS OF THE CYCLE IN PROGRESS

The phase work parameters can be changed even when a cycle is in progress -(for example, you can change the cabinet temperature from -40°C to -36°C). Operators who modify a cycle are responsible for setting its parameters and results. Pay special attention to the changes applied to the cycles involving the blast chilling of fish and white meat.

To change the parameters:

1. Tap any spot of the screen.
2. Tap the work parameter you want to change (e.g. -40°C - cabinet temperature): the parameter turns orange.
3. Set the desired value by dragging the slider to the right or left.
4. To confirm the set value, tap the parameter, which turns white again.
5. Confirm the set value with (check mark) or cancel with (X).



The changes made have immediate effect on the cycle in progress but are temporary. This means that the work parameters of the original cycle are NOT changed permanently (the next time you restart the cycle, it will resume its original parameters). To not lose the changes, you can save the original cycle under a different name, creating a custom recipe.

END OF THE POSITIVE BLAST CHILLING OR NEGATIVE BLAST CHILLING (SHOCK FREEZING) CYCLE

Depending on the operating mode, a cycle ends:

- When the set time expires or;
- When the core probe detects that the temperature set has been reached or;
- By holding down the STOP key.

When a positive or negative blast chilling (shock freezing) cycle ends, the machine starts a final holding phase, which lasts indefinitely. This phase maintains the temperature of the processed products until they are removed from the cabinet, which must happen as soon as possible. When the holding phase is activated, the display turns orange.

SAVING A CYCLE OR RECIPE AFTER APPLYING MODIFICATIONS

This machine comes with:

- Some cycles (section BLAST CHILLER).

- Some recipes (section COOKBOOK).

Both categories provide tested work parameters to obtain safe and excellent results. However, you can adapt the work parameters based on your needs. In this case, the operator is responsible for setting the parameters and of the results. Pay special attention to the changes applied to the cycles involving the blast chilling of fish and white meat. Modifications can be made before or during a cycle or recipe, but these are temporary. This means that the work parameters of the original cycle or recipe are NOT changed permanently (the next time you restart a cycle or a recipe, it will resume its original parameters). To not lose the changes, you must save the original recipe or cycle under a different name, creating a custom recipe. This way, you will have two recipes:

- Original cycle or recipe with factory-set parameters. The original cycles or recipes:
  - CANNOT be deleted.
  - They can be modified temporarily but not permanently (the next time you restart the recipe/cycle, it will resume its original parameters).
- Custom recipe with modified parameters. Custom cycles:
  - Can be deleted.
  - Can be modified temporarily or permanently (overwriting the cycle with the same name).
  - You can find them in section COOKBOOK -> MY RECIPES.

MODIFYING A CYCLE OR RECIPE

1. From the SUMMARY screen, tap SAVE.
2. Tap the position where you want to save the custom recipe (e.g. position P01). If a position is already taken, you will be asked to confirm before overwriting it.
3. Confirm with (check mark) or cancel with (X).
4. Enter the recipe name (e.g. “Recipe 1").
5. Tap the SAVE key: the custom recipe is now saved in the chosen position
6. Now you can:
   6a: tap < to exit the screen.
   6b: tap the START icon to start the saved recipe.







CONTINUOUS

Continuous cycles (positive or negative blast chilling) last until you hold down the STOP key. During continuous cycles, you can set:

- The cabinet temperature during the positive or negative blast chilling (shock freezing) phase.
- The cabinet temperature during the final holding phase.
- Up to 4 timers with different duration's (optional). Each timer can be associated with a food. For example:
  - Timer 1: fillet - duration 240 min.
  - Timer 2: lasagna - duration 300 min.
  - Timer 3: braised meat - duration 280 min.
  - Timer 4: chicken - duration 250 min.

When the timer expires:

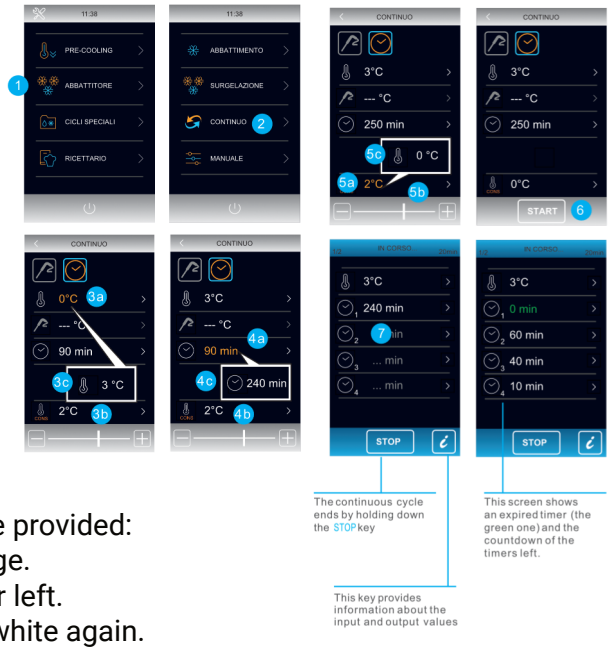
- An acoustic signal will warn you (tap the display to disable it).

OPERATION

- The expired timer turns green.
- This means that the associated food has been processed. In the example, timer 1 expires 240 minutes after pressing START - the one that starts less: remove the fillet. The operator is responsible for setting the duration of the positive or negative blast chilling (shock freezing) cycles and relative results. Pay special attention to the settings of the cycles involving the blast chilling of fish and white meat.
- Do NOT stop the continuous cycle. If:
  - There are other timers, it continues their countdown.
  - NO other timers are enabled, the machine keeps running with the temperature set by the operator.

SELECTING AND STARTING THE CONTINUOUS CYCLE

1. From the main screen, tap BLAST CHILLER.
2. Tap CONTINUOUS.
3. (Optional) If necessary, change the operating temperature provided:
   3a: tap the parameter you want to change, which turns orange.
   3b: set the desired value by dragging the slider to the right or left.
   3c: to confirm the set value, tap the parameter, which turns white again.
4. (Optional) Tap the time value (e.g. 90 minutes): the parameter turns orange.
   4a: tap the parameter you want to change, which turns orange.
   4b: set the desired value by dragging the slider to the right or left.
   4c: to confirm the set value, tap the parameter, which turns white again.
   Tap START: the countdown of the first timer starts.
5. (Optional) If necessary, change the final holding temperature provided:
   5a: tap the parameter you want to change, which turns orange.
   5b: set the desired value by dragging the slider to the right or left.
   5c: to confirm the set value, tap the parameter, which turns white again.
6. Tap START to start the cycle.
7. (Optional) to set the subsequent timers, if necessary, tap the timer needed and repeat steps from 4a to 4c.



END OF CONTINUOUS CYCLE

If a continuous cycle has started, the machine runs indefinitely. The cycle ends only by holding down the STOP key.

MANUAL

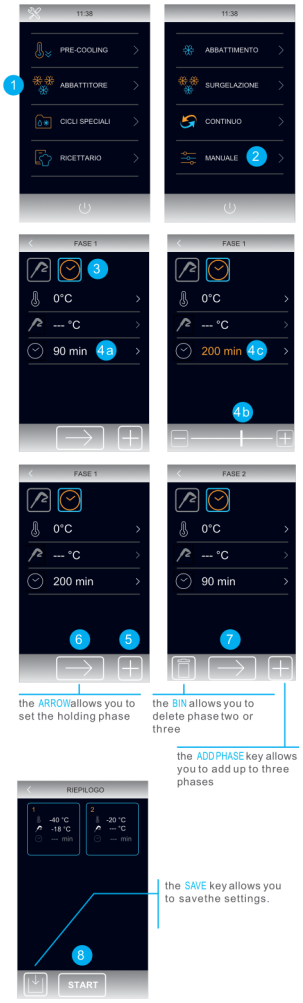
A manual cycle (positive or negative blast chilling) ensures flexible settings. The operator must set all the work parameters regarding both positive and negative blast chilling (shock freezing) and holding phases. Pay special attention to the changes applied to the cycles involving the blast chilling of fish and white meat. If necessary, the operator can set up to two positive or negative blast chilling (shock freezing) phases. For

example:

- Positive blast chilling or negative blast chilling (shock freezing) phase.
  - Work phase 1: duration: 40 min | cabinet temperature: -3°C.
  - Work phase 2: duration: 200 min | cabinet temperature: -18°C.
- Final holding phase.

SETTING AND STARTING A MANUAL POSITIVE OR NEGATIVE BLAST CHILLING (SHOCK FREEZING) CYCLE

1. From the main screen, tap BLAST CHILLER.
2. Tap “MANUAL”.
3. Select the timed or core probe mode:
   - Timed: the cycle ends when the set time is reached.
   - With core probe: the cycle ends when the core probe detects that the temperature set (-18°C) has been reached.
   - If you select the core probe mode, remember to insert it inside the product to be processed.
4. If necessary, change the work parameters: cabinet temperature, function duration, or core probe temperature, depending on the selected mode.
   4a: tap the parameter you want to change, which turns orange.
   4b: set the desired value by dragging the slider to the right or left.
   4c: to confirm the set value, tap the parameter, which turns white again.



Now you can:

5. Tap ADD PHASE to switch to a second and third work phase, if necessary. This phase is set following the above steps. The BIN key allows you to remove phase two or three (not the first one). A cycle must include at least one work phase.
6. By tapping the ARROW, you switch to the holding phase (the only parameter that can be set is the cabinet temperature).
7. From the holding screen, tap the ARROW: a page SUMMING UP the parameters of the set cycle appears. If you want, you can tap SAVE to save the set cycle.
8. Start a cycle by tapping START.

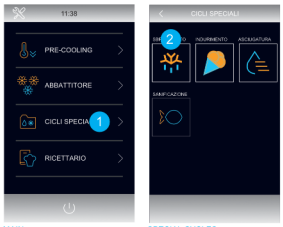
OPERATION

SPECIAL CYCLES

DEFROSTING

Ice on the evaporator may form after a few consecutive negative blast chilling (shock freezing) cycles. The special DEFROSTING cycles removes the ice from the evaporator.

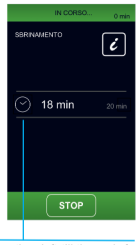
1. Tap SPECIAL CYCLES.
2. Tap DEFROSTING.
3. Open the machine's door.
4. Tap START to start the defrosting cycle. The special DEFROSTING cycle ends automatically. HOWEVER, you can end it in advance by holding down the STOP key.



MAIN screen

SPECIAL CYCLES screen





DEFROSTING inprogress screen: time left till the end of the defrosting cycle

ICE CREAM HARDENING

The negative blast chilling (shock freezing) cycle is mainly used in ice cream parlors and patisseries to give the processed products a "thermal shock".

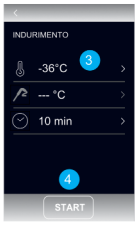
1. Tap SPECIAL CYCLES.
2. Tap HARDENING.
3. If necessary, change the work parameters: cabinet temperature, function duration, or core probe temperature.
4. Start a cycle by tapping START.

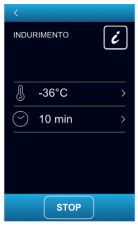


MAIN screen



SPECIAL CYCLES screen





The special ICE CREAM HARDENING cycle ends:

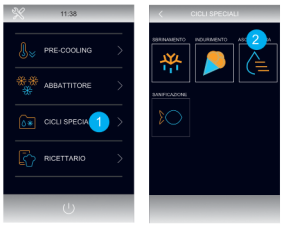
- When the set time expires or;
- By holding down the STOP key.

DRYING

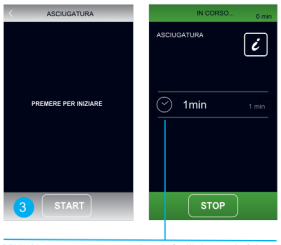
We recommend running the DRYING cycle before blast chilling or shock freezing, which need a dry environment. This function also dries the cabinet after a manual washing cycle.

1. Tap SPECIAL CYCLES.
2. Tap DRYING.
3. Tap START to start the defrosting cycle.

The special DEFROSTING cycle ends automatically. HOWEVER, you can end it in advance by holding down the STOP key.



MAIN screen SPECIAL CYCLES screen

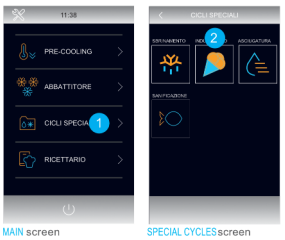


DRYING in progress screen: time left till the end of the drying cycle

SANITIZING

The special SANITIZING cycle remove risks related to the contamination of products from pathogens, ensuring the utmost hygiene.

1. Tap SPECIAL CYCLES.
2. Tap SANITIZING.
3. If necessary, change the work parameters: cabinet temperature or core probe temperature.
4. Start a cycle by tapping START.



MAIN screen SPECIAL CYCLES screen



The special SANITIZING cycle ends:

- When the core probe detects that the temperature set has been reached or;
- By holding down the STOP key.

Fish (especially if raw or undercooked) must undergo a negative blast chilling (shock freezing) cycle before it is consumed to remove risks related to bacterial and parasitic contamination, in particular Anisakis simplex larvae. The larvae penetrating the gastric or intestinal mucosa cause violent abdominal pain, nausea, vomiting, diarrhea, fever, or even intestinal perforation.

OPERATION

ALARMS AND HACCP

If alarms are triggered or HACCP anomalies occur during machine operation, they are indicated on the display with these two symbols 

.

HACCP ALARMS
An HACCP alarm indicates that something has occurred during a cycle that may jeopardize the cycle. For example, one of the most common causes of failure is due to a black-out, i.e. a power failure during a cycle. In this case, if the power outage is brief, the cycle will continue from where it
stopped once the power comes back on.

ALARMS
To know exactly the alarm or anomaly occurred, tap the symbol of reference:
OFF: no alarm.
ON: alarm triggered.

Based on the triggered alarm, the machine can be blocked in whole or in part. Consult the table before contacting technical support

SETTINGS
- Date/time.
- Service: this section is password-protected and reserved to maintenance personnel.
- Language.
- Internal data:
  - Alarms.
  - Inputs/outputs: view the status of the inputs/outputs (useful information for the technician).
  - Compressor's operating hours from machine start up. In case you replace the compressor, the technician must reset the operating hours.
  - HACCP data selection: in this section, you can indicate which data must be considered during HACCP monitoring: ON: monitored data, OFF: non-monitored data.
  - Internal data reset: this section is password-protected and reserved to maintenance personnel.

MAINTENANCE

CLEANING AND MAINTENANCE

Disconnect the machine from the power supply before cleaning and servicing the machine.

Every component must be cleaned when the oven and all its parts have reached the room temperature, always wearing PPE (gloves, etc.).

When cleaning any component or accessory NEVER use: abrasive or powder detergents, aggressive or

corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda). Never use these substances when cleaning the appliance substructure or the floor under the machine or the base abrasive or pointed tools (e.g. abrasive sponges, scrapers, steel brushes, etc.) steam or pressurized water jets.

The machine must be cleaned with products having PH values higher than 7.0. It is preferable to use NSF-certified products.

To ensure the device is safe and in perfect condition for use, we recommend at least a yearly service by a specialized technician.

Before cleaning the machine, disconnect it from the power supply (act on the system's switch) and wear suitable PPE (e.g. gloves, etc.). The user must only carry out standard maintenance work. For non-standard maintenance work, please contact an authorized specialist technician. The manufacturer does not accept under warranty any damage caused by lack of maintenance work or incorrect cleaning (e.g. use of unsuitable cleaning products).

DAILY

- Clean all parts using a cloth soaked in warm soapy water. Then, rinse and dry accurately.
- Clean the display using a soft cloth and little gentle detergent. Do not use large amounts of product, since infiltration's may seriously damage the display.
- Do not use excessively aggressive detergents, which can damage the display's construction material (polycarbonate).
- The user is responsible for maintenance.
- Remove and wash the trays.
- PIN PROBE: after every use, we recommend cleaning the pin probe accurately. When not used, it must be stored in place with its rubber cap on.

MONTHLY

Check the condition of the condenser and remove dust.

1. Loosen the screws under the control panel.
2. Remove the control panel downwards and lay it gently to prevent damage.
3. Wear protective gloves, since the condenser's fins are sharp.
4. Clean the condenser using a soft bristle brush or use a vacuum cleaner equipped with an extension cord and suitable nozzles.
5. Do not bend the fins. Avoid impacts or pressure that can deform them.
6. Do not use water, acids, or other cleaning products, unless specifically indicated in the manual.

WHAT TO DO WHEN THE APPLIANCE IS NOT USED FOR A LONG TIME

During periods of inactivity, disconnect the power supply and close the gas shut-of valve. Protect the external steel parts of the machine by wiping them with a soft cloth doused in Vaseline oil. Before using the equipment again:

- Thoroughly clean the machine and accessories.
- Reconnect the machine to the power supply.
- Inspect the machine before using it again.

TROUBLESHOOTING

ALARMS

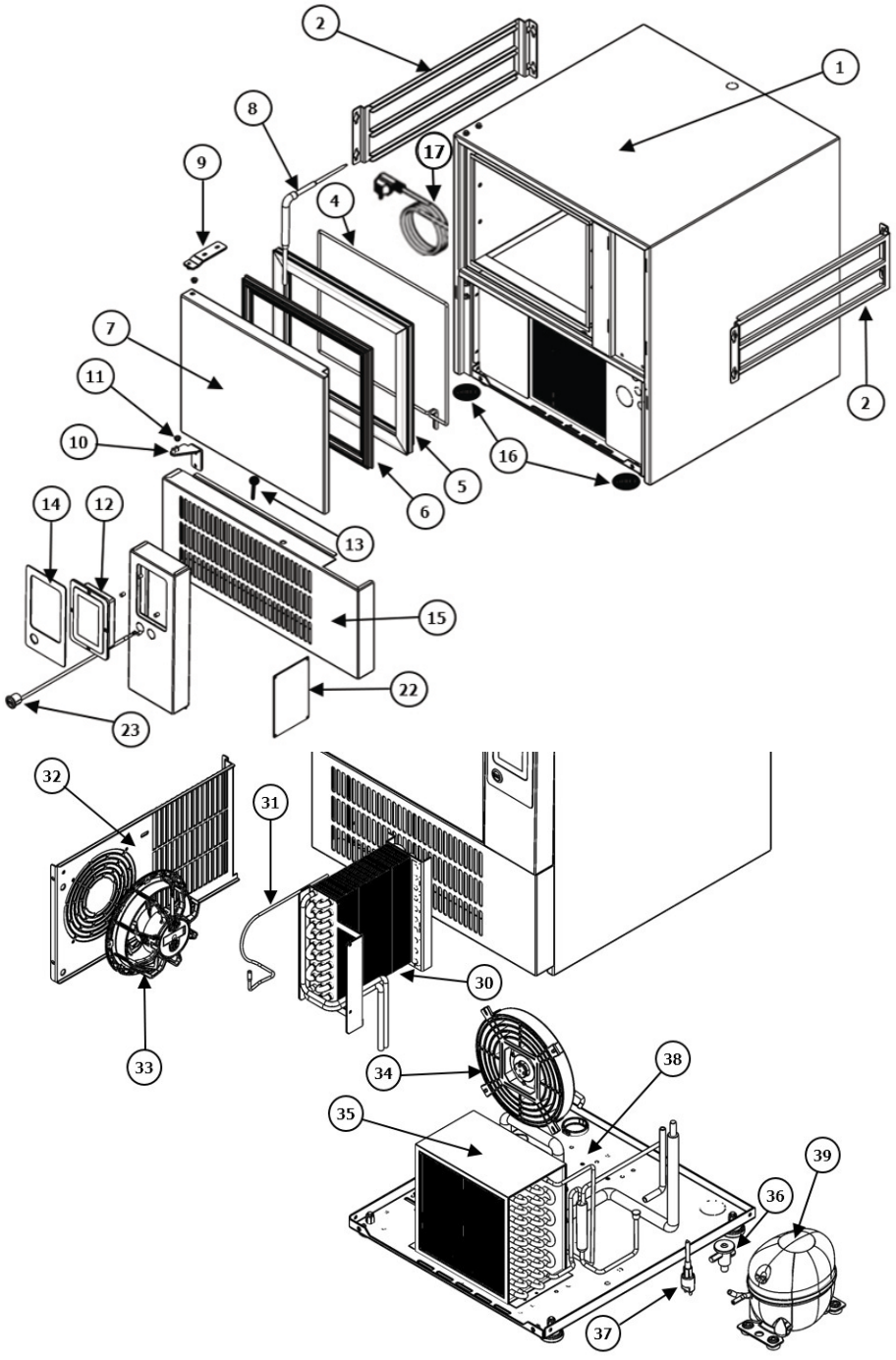
CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
RTC	WATCH ERROR.	The board has lost the day and time settings.	Set the day and time again.
CABINET PROBE	CABINET PROBE ERROR.	The board does not read the cabinet probe.	Disconnected cabinet probe / Probe failure / Board failure.
HIGH PRESSURE	HIGH PRESSURE ALARM.	Pressure inside the refrigeration system is too high.	Check the product operating temperature. Check the amount and temperature of the food. Check the operation of the refrigeration system.
DOOR OPEN	DOOR OPEN ALARM.	Door open / Door sensor fault.	Make sure the door closes correctly. Check the operation of the micro door.
HIGH TEMPERATURE	MAXIMUM TEMPERATURE ALARM (HACCP alarm).	During the holding phase, the temperature has raised for 30 minutes above the holding temperature.	Check the operation of the refrigeration system.
LOW TEMPERATURE	MINIMUM TEMPERATURE ALARM (HACCP alarm).	During the holding phase, the temperature has dropped for 30 minutes below the holding temperature.	Check the operation of the refrigeration system.
CYCLE DURATION	ALARM: TEMPERATURE BLAST CHILLING OR SHOCK FREEZING NOT COMPLETED WITHIN THE MAXIMUM DURATION ALLOWED (HACCP alarm).	The cycle lasted longer than expected.	Check the product operating temperature. Check the amount and temperature of the food. Check the operation of the refrigeration system.
BASIC COMMUNICATION	COMMUNICATION ERROR BETWEEN BOARDS.	Boards are disconnected.	Check the electrical connection of the boards.
BASIC COMMUNICATION	COMPATIBILITY ERROR BETWEEN BOARDS.	Boards are not compatible.	Check the boards' compatibility.
POWER FAILURE	POWER FAILURE ALARM (HACCP alarm).	The product power supply was interrupted during a work cycle.	Check the cause.
INS SANITIZING PIN PROBE	SANITIZING ALARM.	The pin probe was not inserted correctly during the sanitizing cycle.	Position the pin probe correctly. Check the pin probe reading. Check the cabinet probe reading.

TROUBLESHOOTING

CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
SANITIZING CYCLE DURATION	ALARM: SANITIZING CYCLE NOT COMPLETED (alarm HACCP).	The sanitizing cycle lasted longer than expected.	Check the product operating temperature. Check the amount and temperature of the food. Check the operation of the refrigeration system.
BLOCKED COMP	ALARM: BLOCKED COMPRESSOR.	Faulty compressor.	Check the compressor's operation.
PIN PROBE INS	ALARM: PIN PROBE NOT INSERTED.	The pin probe was not inserted correctly.	Position the pin probe correctly. Check the pin probe reading. Check the cabinet probe reading.

PARTS BREAKDOWN

ITEM	MODEL
48702	BC-IT-0031



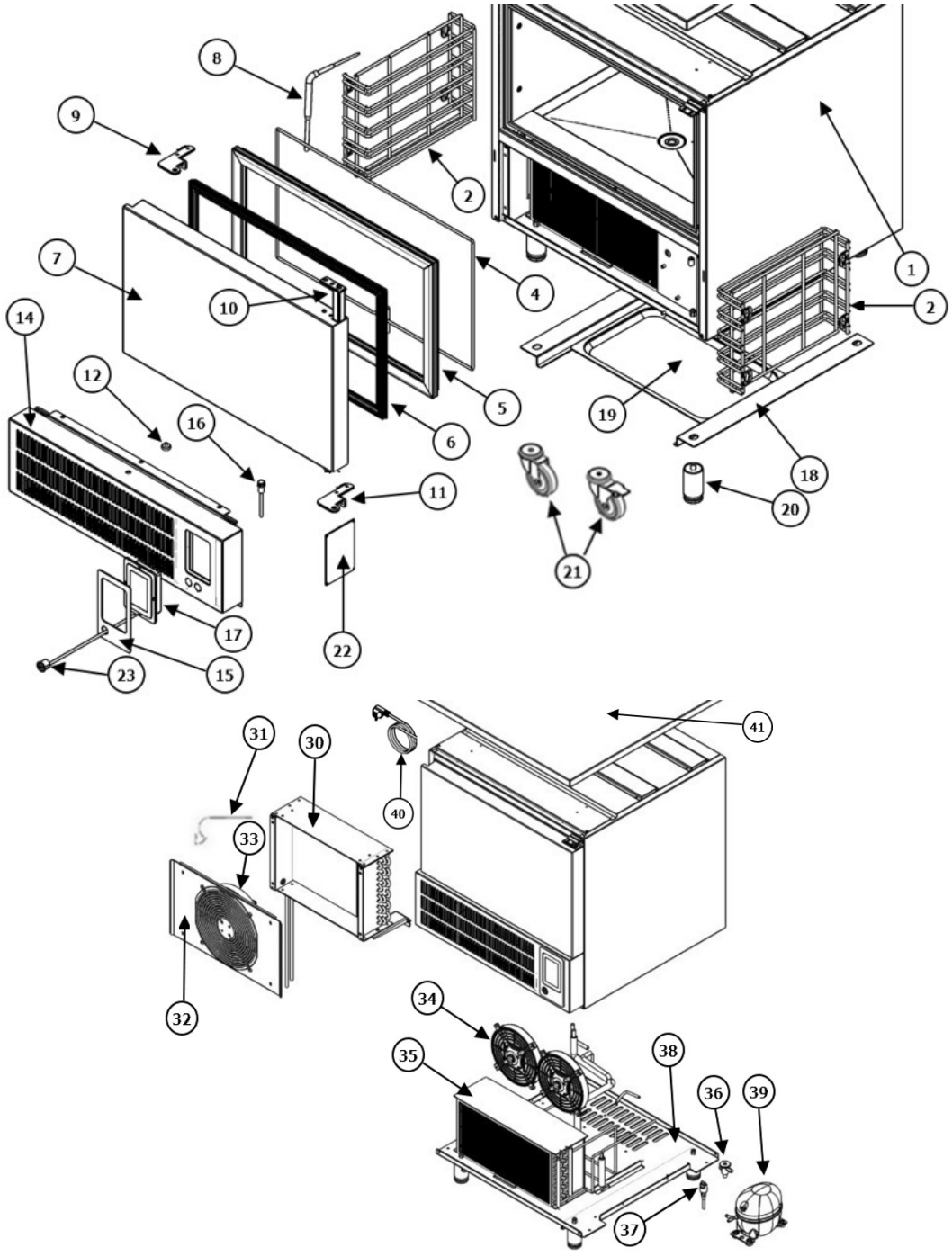
PARTS BREAKDOWN

ITEM	MODEL
48702	BC-IT-0031

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV713	AB 103 BS-BF-BE FOAM BODY FOR 48702	1	AV717	BOARD WITH DISPLAY FOR 48702	12	AV726	AB-03 EVAPORATOR CONVEYOR FOR 48702	32
AD079	GRID STEAD (TRAYHOLDER AB 103) FOR 48702	2	AV718	MAGNETIC SENSOR DOOR MICRO SWITCH FOR 48702	13	AV727	FAN LAB. FL-SME312C-DBAPA-Z 115/1/60HZ - ATEX - UL FOR 48702	33
42083	FRAME HEATING ELEMENT AB-03 15W/M FOR 48702	4	AV719	ADHESIVE BT LCD MASK 5" - TRENTO FOR 48702	14	AV728	ECM5312ABADAM FAN MOTOR - FAN D=230 FOR 48702	34
AV714	AB-03 VERTICAL BODY FRAME PROFILE FOR 48702	5	AV720	BE-03 BOTTOM PANEL - FOLDED FOR 48702	15	AV729	AB CONDENSER 240X240 5R-10T-50TU (D=7) R290 FOR 48702	35
42068	DOOR MAGNET GASKET AB-03 D7 FOR 48702	6	AV721	D40 RUBBER FOOT M10X25F +16 KG 2250 -7040 FOR 48702	16	AV730	THERMOSTATIC VALVE R290 TUB - 068U3702 FOR 48702	36
AV715	LEFT FOAM DOOR BF 3 TRAYS FOR 48702	7	AD090	POWER SUPPLY CABLE FOR 48702	17	AV731	NSD HA PRESSURE SWITCH OUT 21 IN 16 SPST NSDHA00B39114 FOR 48702	37
AV716	NTC CORE PROBE D=4 L=3500 BLACK SILENCED FOR 48702	8	AV722	POWER BOARD FOR 48702	22	AV732	BC031 GROUP BASE – BENT FOR 48702	38
AD082	UPPER HINGE FOR 48702	9	AV723	USB SOCKET FOR 48702	23	AV733	ASP COMPRESSOR NEU2140U - R290 - 115V 60HZ FOR 48702	39
42090	INFERIOR DOOR HINGE AB-03 FOR 48702	10	AV724	BF-031 EVAPORATOR - R452A - EXTERNAL VALVE FOR 48702	30			
42066	DOOR BUSH D9 H=1.5 FOR 48702	11	AV725	BLUE NTC CELL PROBE FOR 48702	31			

PARTS BREAKDOWN

ITEM	MODEL
48703	BC-IT-0051



PARTS BREAKDOWN

ITEM	MODEL
48703	BC-IT-0051

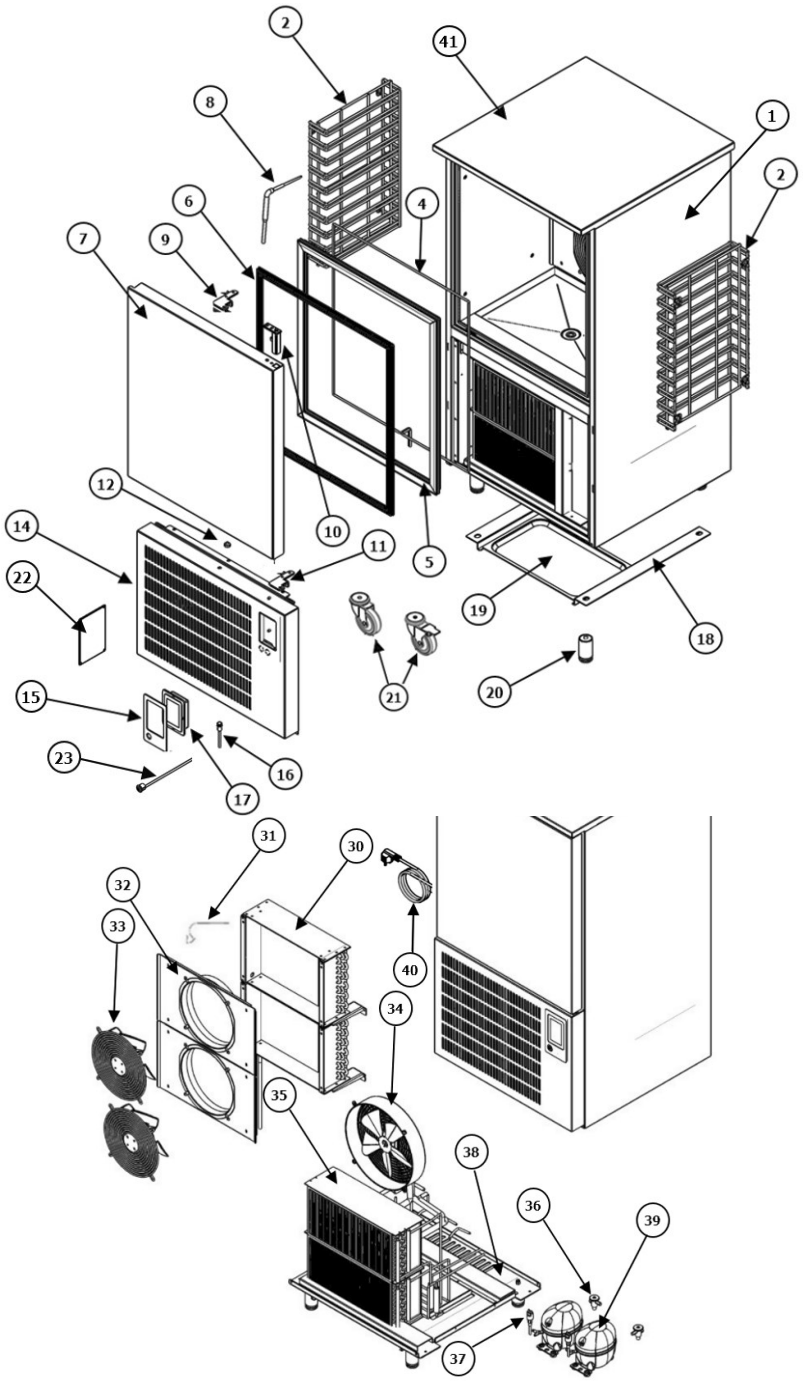
Item No.	Description	Position
AV734	FOAMED BODY BT 5 TRAYS FOR 48703	1
AD096	GRID STEAD (TRAYHOLDER AB-05 AMERIC) FOR 48703	2
64960	FRAME HEATING ELEMENT AB05T 15W/M FOR 48703	4
AV735	AB-05 BODY FRAME PROFILE VERTICAL FOR 48703	5
AV736	AB-E4-05 MAGNETIC SEAL FOR 48703	6
64963	FOAMED DOOR AB ECO-E4-05 DX FOR 48703	7
AV716	NTC CORE PROBE D=4 L=3500 SILENT BLACK FOR 48703	8
64961	RIGHT SUPERIOR HINGE FOR 48703	9
42094	DOOR PIVOT HINGE 28L S/F-13 FOR 48703	10
42118	RIGHT INFERIOR HINGE FOR 48703	11
42093	ROUND MAGNET D=22 FOR 48703	12
AV737	BT 5 TRAY CONTROL DASHBOARD ASSEMBLY FOR 48703	14

Item No.	Description	Position
AV719	ADHESIVE BT LCD MASK 5" - TRENTO FOR 48703	15
AV718	MAGNETIC SENSOR DOOR MICRO SWITCH FOR 48703	16
AV717	BOARD WITH DISPLAY FOR 48703	17
AV738	CONDENSING WATER COLLECTION TRAY SUPPORT - BF05-10 FOR 48703	18
AV739	POLYPROPYLENE TRAY GN 1/1 - H 65 FOR 48703	19
AV740	FOOT 1" 1/4 H=100 M10 SCREW FOR 48703	20
AV741	WHEEL WITHOUT BRAKE FOR 48703	21
AV742	WHEEL WITH BRAKE FOR 48703	21
AV722	POWER BOARD FOR 48703	22
AV723	USB SOCKET FOR 48703	23
AV743	EVAPORATOR AB-05 - R290 FOR 48703	30
AV725	BLUE NTC CELL PROBE FOR 48703	31

Item No.	Description	Position
AV744	BLAST CHILLER CONVEYOR BT 5 TRAYS FOR 48703	32
AV745	ASSEMBLY "FANDIS" FAN Ø300 + FLAT GRID FOR 48703	33
AV728	ECM5312ABADAM FAN MOTOR - FAN D=230 FOR 48703	34
AV746	CONDENSER AB 250X480 4R-9T-36TU (D=7) R290 FOR 48703	35
AV747	THERMOSTATIC VALVE R290 TUBE - 068U3704 FOR 48703	36
AV731	NSD HA PRESSURE SWITCH OUT 21 IN 16 SPST NSDHA00B39114 FOR 48703	37
AV748	BF-05/10 GROUP BASE FOR 48703	38
AV749	ASP COMPRESSOR NEU2168U - R290 - 208V 60HZ FOR 48703	39
AD090	POWER SUPPLY CABLE FOR 48703	40
AV750	TOP BT-R051 FOR 48703	41

PARTS BREAKDOWN

ITEM	MODEL
48704	BC-IT-0101



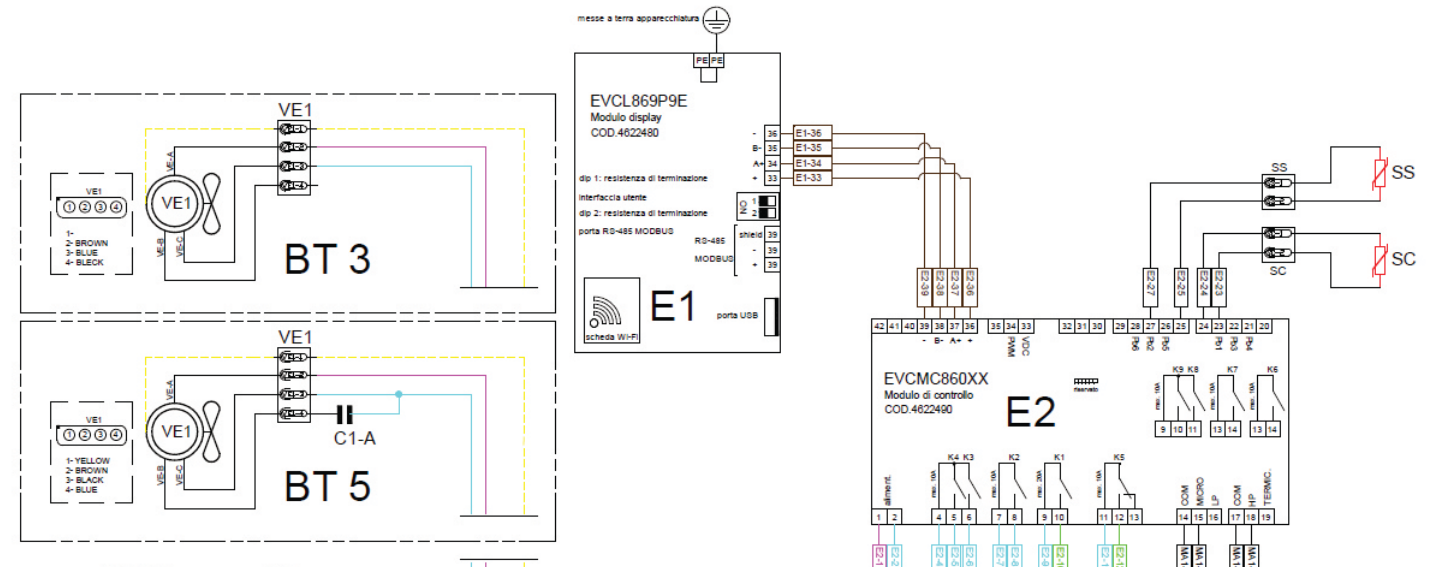
PARTS BREAKDOWN

ITEM	MODEL
48704	BC-IT-0101

Item No.	Description	Position
AV751	FOAMED BODY BT 10 TRAYS FOR 48704	1
AD111	GRID STEAD (TRAYHOLDER AB-10 AMERIC) FOR 48704	2
AV752	AB-EN 10 FRAME HEATING ELEMENT 15 W/M FOR 48704	4
AV753	AB-10 BODY FRAME PROFILE VERTICAL FOR 48704	5
AV754	AB-E4-10 MAGNETIC SEAL FOR 48704	6
64957	FOAMED DOOR AB ECO-E4-10 DX FOR 48704	7
AV716	NTC CORE PROBE D=4 L=3500 BLACK SILENCED FOR 48704	8
42116	RIGHT SUPERIOR HINGE FOR 48704	9
42094	DOOR PIVOT HINGE 28L S/F-13 FOR 48704	10
AV755	BF-BE LOWER WELDED HINGE RH FOR 48704	11
42093	ROUND MAGNET D=22 FOR 48704	12
AV756	BT 6/10 TRAY CONTROL DASHBOARD ASSEMBLY FOR 48704	14
AV719	ADHESIVE BT LCD MASK 5" - TRENTO FOR 48704	15
AV718	MAGNETIC SENSOR DOOR MICRO SWITCH FOR 48704	16
AV717	BOARD WITH DISPLAY FOR 48704	17
AV738	CONDENSING WATER COLLECTION TRAY SUPPORT - BF05-10 FOR 48704	18
AV739	POLYPROPYLENE TRAY GN 1/1 - H 65 FOR 48704	19
AV740	FOOT 1" 1/4 H=100 M10 SCREW FOR 48704	20
AV741	WHEEL WITHOUT BRAKE FOR 48704	21
AV742	WHEEL WITH BRAKE FOR 48704	21
AV722	POWER BOARD FOR 48704	22
AV723	USB SOCKET FOR 48704	23
AV743	EVAPORATOR AB-05 - R290 FOR 48704	30
AV725	BLUE NTC CELL PROBE FOR 48704	31
AV744	BLAST CHILLER CONVEYOR BT 5 TRAYS FOR 48704	32
AV745	ASSEMBLY "FANDIS" FAN Ø300 + FLAT GRID FOR 48704	33
AV728	ECM5312ABADAM FAN MOTOR - FAN D=230 FOR 48704	34
AV757	AB CONDENSER 250X460 (X2) 5R-12T-60TU (X2) (D=7) R290 FOR 48704	35
AV747	THERMOSTATIC VALVE R290 TUBE - 068U3704 FOR 48704	36
AV731	NSD HA PRESSURE SWITCH OUT 21 IN 16 SPST NSDHA00B39114 FOR 48704	37
AV748	BF-05/10 GROUP BASE FOR 48704	38
AV749	ASP COMPRESSOR NEU2168U - R290 - 208V 60HZ FOR 48704	39
AD090	POWER SUPPLY CABLE FOR 48704	40
AV758	TOP BT-R101 FOR 48704	41

ELECTRICAL SCHEMATICS

ITEM	MODEL
48702	BC-IT-0031



ITALIANO

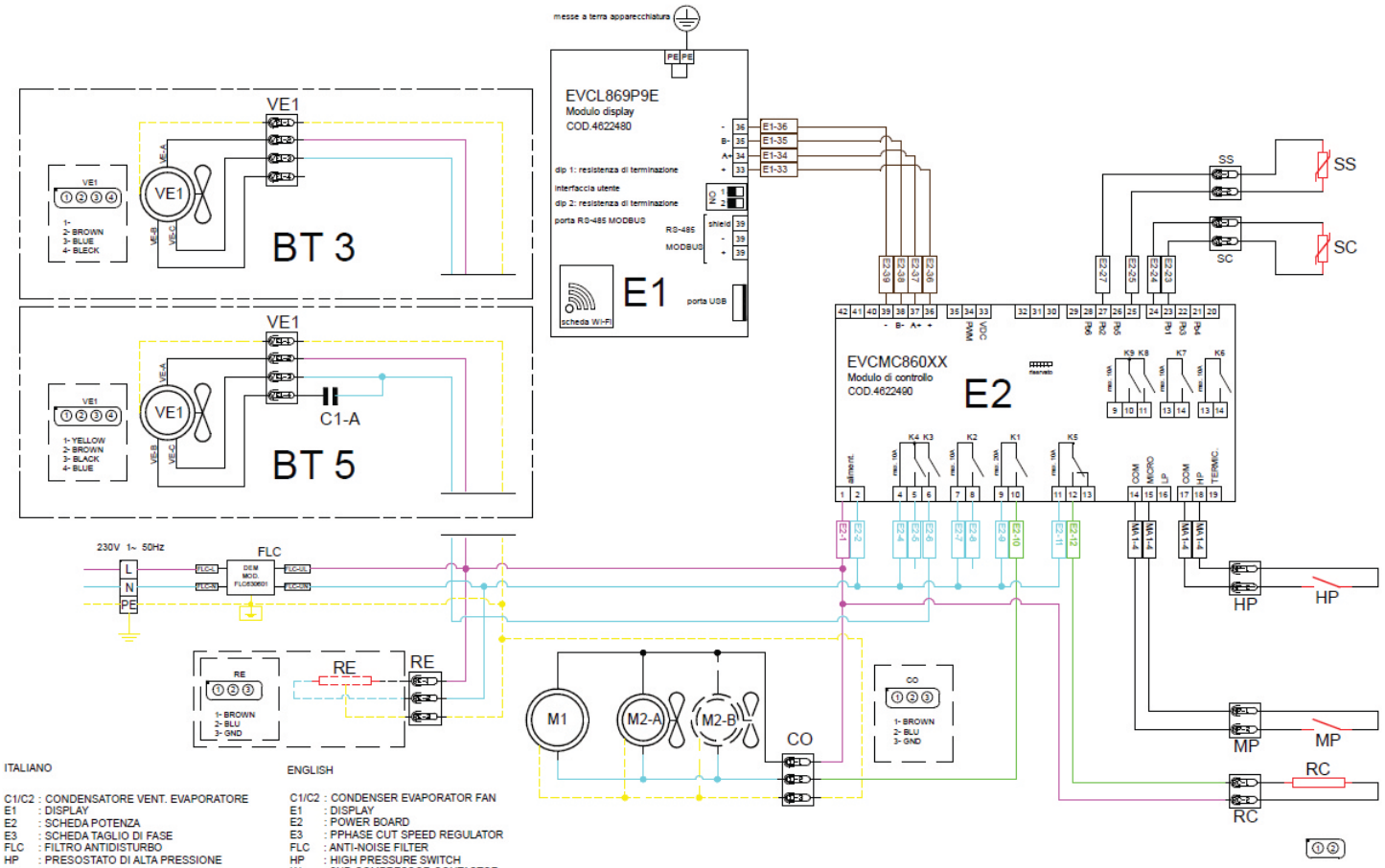
C1/C2 : CONDENSATORE VENT. EVAPORATORE
E1 : DISPLAY
E2 : SCHEDA POTENZA
E3 : SCHEDA TAGLIO DI FASE
FLC : FILTRO ANTIDISTURBO
HP : PRESOSTATO DI ALTA PRESSIONE
K1 : CONTATTORE 2° COMPRESSORE
M1/M3 : COMPRESSORE
M2 : VENTILATORE CONDENSATORE
MP : MICRO PORTA
PA : MORSETTIERA DI ALIMENTAZIONE
RC : RESISTENZA CORNICE
RE : RESISTENZA EVAPORA-CONDENSA
VE : VENTOLA EVAPORATORE
SS : SONDA SPILLONE
SC : SONDA CELLA

ENGLISH

C1/C2 : CONDENSER EVAPORATOR FAN
E1 : DISPLAY
E2 : POWER BOARD
E3 : PPHASE CUT SPEED REGULATOR
FLC : ANTI-NOISE FILTER
HP : HIGH PRESSURE SWITCH
K1 : 2ND COMPRESSOR CONTACTOR
M1/M3 : COMPRESSOR
M2 : CONDENSER FAN
MP : DOOR MICRO SWITCH
PA : POWER TERMINAL BLOCK
RC : FRAME RESISTANCE
RE : RESISTANCE POR CONDENSATE EVAPORATION
VE : EVAPORATOR FAN
SS : HEART PROBE
SC : CELL PROBE

ELECTRICAL SCHEMATICS

ITEM	MODEL
48703	BC-IT-0051



ITALIANO

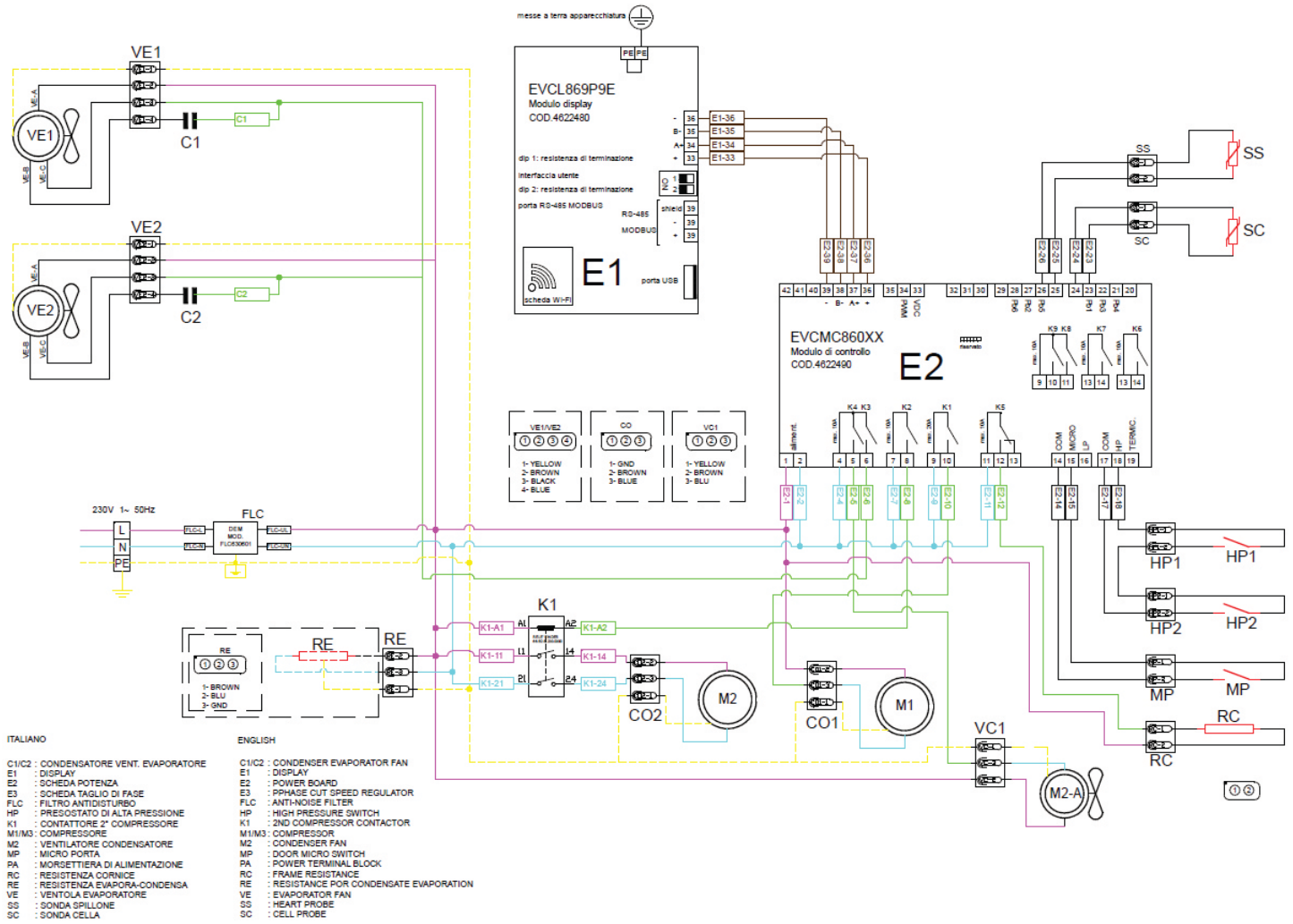
C1/C2 : CONDENSATORE VENT. EVAPORATORE
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ELECTRICAL SCHEMATICS

ITEM	MODEL
48704	BC-IT-0101



ITALIANO

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E3 : SCHEDA TAGLIO DI FASE
FLC : FILTRO ANTIDISTURBO
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M1/M3 : COMPRESSORE
M2 : VENTILATORE CONDENSATORE
MP : MICRO PORTA
PA : MORSETTIERA DI ALIMENTAZIONE
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RE : RESISTANCE POR CONDENSATE EVAPORATION
VE : EVAPORATOR FAN
SS : HEART PROBE
SC : CELL PROBE

WARRANTY REGISTRATION

Thank you for purchasing a Trento product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Trento. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifié ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Trento usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

https://omcan.com/warranty-registration/

For mailing in Canada
Pour postale au Canada
Por correo en Canadá

TRENTO
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

TRENTO
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com

Purchaser's Information

Name: _____ Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ Other *(specify)*: _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Trento | Merci d'avoir choisi Trento | Gracias por elegir Trento

TRENTO

ELEVATING CULINARY EXCELLENCE

TRENTO IS A SIGNATURE LINE OF PROFESSIONAL RESTAURANT EQUIPMENT FROM OMCAN OFFERING PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN MARKET.

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