

CONTENTS

1.0	OPERATING CONDITIONS	43
	1.1 Introduction	
	1.2 Operating conditions	
2.0	TECHNICAL DATA	44
3.0	INSTALLATION	48
	3.1 Introduction	
	3.2 Handling	
	3.3 Removing the packaging	
	3.4 Integrity	
	3.5 Positioning	
	3.6 Levelling	
	3.7 Cleaning	
	3.8 Working conditions	
	3.9 Commissioning	
4.0	CONTROL PANEL	50
5.0	START	51
	5.1 Language setting	
	5.2 Setting date and time	
	5.3 Setting time zone	
	5.4 Cosmo	
6.0	MAIN MENU	53
	6.1 Blast chiller menu	
	6.2 Storing Menu	
	6.3 Leavening stopping menu	
7.0	GENERAL INDICATIONS FOR USE	56
8.0	CREATING AND MODIFYING CATEGORIES AND PROGRAMS	58
9.0	PROGRAM OPERATING LOGIC	59
10.0	PROGRAMS	60
11.0	UTILITIES	63
	11.1 Defrosting	
	11.2 Sanitisation	
	11.3 Probe heating	
	11.4 HACCP	
	11.5 USB – Update / Backup	
	11.6 Alarm log	
12.0	SETTINGS	66
	12.1 Language	
	12.2 Time zone	
	12.3 Date/time	
	12.4 Cosmo	
	12.5 Service	
	12.6 Colour mode	

13.0	MENU REARRANGEMENT	68
14.0	ALARMS	68
15.0	DIRECTIONS FOR USE AND WARNINGS	69
	15.1 Pre-cooling/preheating	
	15.2 Arranging products on trays	
	15.3 Filling the unit	
	15.4 Arranging the trays	
	15.5 Correct use	
	15.6 Using the core probe	
	15.7 GN-EN guide couples	

16.0	MAINTENANCE AND CLEANING	72
17.0	CONNECTING THE HUMIDIFIER TO THE WATER MAINS AND MAINTENANCE	73
18.0	TROUBLESHOOTING	74
19.0	GAS SAFETY DATA SHEET	75

1.0 OPERATING CONDITIONS

1.1 INTRODUCTION

Dear Customer,

thank you for purchasing this product of the VISION range.


VISION replaces several conventional machines by integrating multiple functions in a small space. It is the result of the collaboration with internationally renowned restaurateurs, pastry chefs, bakers and ice cream makers, combining the best traditions with the most advanced technology.

1.2 OPERATING CONDITIONS

 **Do not store pressurised spray bottles or products labelled as “flammable” inside the unit. Risk of explosion!**

 **Keep the ventilation openings in the casing of the appliance or in the built-in structure free of obstructions.**

 **Do not use electrical appliances inside the compartments for storing the frozen food of the appliance, if these are not of the type recommended by the manufacturer.**

 **If the power cable is damaged, disconnect the appliance from the power supply, contact the technical assistance service for replacement with a model approved by the manufacturer.**

Use this appliance only for its intended purpose, within the limits set by the manufacturer. Any other use shall be considered improper.

The Manufacturer declines all responsibility in the event of improper use of the appliance.

This manual is an integral part of the machine and must therefore be stored properly by the purchaser and kept in a handy place near the machine.

The appliance is equipped with a core probe for sensing the temperature inside the product (only for blast chiller version). Handle the probe carefully using the appropriate handle. If unused, store it in the appropriate seat on the inside of the door. Do not put the probe or other sharp objects into the fan grill or any other openings in the protections.

Push the pans or containers into the appliance handling them with special oven mitts to avoid burns. Be careful when pushing the pans; insert them correctly and avoid accidental falls.

Before carrying out any maintenance or cleaning, disconnect the appliance by switching it off and removing the plug from the socket. Warning: remove the plug by holding its body and do not pull it by the cord.

Installation, extraordinary maintenance and repairs must be performed by specialised technicians.

Warranty: Coldline guarantees the appliances in all their parts (except for gaskets, rubber components, glass components, refrigerant gas, accessories, lamps) for a period of twenty-four months starting from the date shown on the sales invoice. The warranty does not cover damage due to transportation, improper installation or maintenance, non-compliance of electrical and plumbing systems, or caused by improper use of the appliances.

Technical service: contact your dealer providing the model and serial number shown on the rating plate.

Product Changes: Coldline reserves the right to make changes to the appearance or specifications its products without notice.

2.0 TECHNICAL DATA

Italiano

English




Deutsch

Français

Русский

**made
in
Italy**

Trays

Matricola / Serial n°		Modello / Model			
P. Supply		Frequency		Current	
Abs. Power		Clima Class		IP	
Cool. Cap.		Refrigerant		Quantity	
Blast chilling yield (Kg)				Blast freezing yield (Kg)	
2006/95/CE 2004/108/CE			Ins. HFC 245		
					
13/05674W11030000012138258					

The appliance complies with European directives as shown in detail in the attached EC certificate of conformity.

The data are featured on the CE plate inside the appliance.

In airborne noise emissions, the A-weighted sound pressure level is less than 70 dB (A).

Vision blast chillers: W 5-6-7-7T-10-14-20P-30 S

Vision Industry blast chillers: W 30-35-40-41-50-51-100-101-102-150-151-152-200-201-202-250-300 K L

Storage units and retarder proovers: AF/AC 30-60-80

JF/JC 80

TF/TC 13-17

VISION BLAST CHILLERS					
Model	W5S	W6S	W7TS	W5	W6
Compatible pans	GN1/1 - 60x40	GN1/1 - 60x40	GN1/1 - 60x40	GN1/1 - 60x40	GN1/1 - 60x40
Dimensions (mm)	L 780 D 759 H 853	L 780 D 759 H 913	L 1400 D 700 H 810-850-910	L 780 D 859 H 853	L 780 D 859 H 913
Capacity per cycle	18 kg +90°⇒+3°C 12 kg +90°⇒-18°C	21 kg +90°⇒+3°C 15 kg +90°⇒-18°C	34 kg +90°⇒+3°C 24 kg +90°⇒-18°C	22 kg +90°⇒+3°C 17 kg +90°⇒-18°C	27 kg +90°⇒+3°C 21 kg +90°⇒-18°C
Consumption* +65°+10°C +65°-18°C	0.073 kWh/kg 0.272 kWh/kg	0.081 kWh/kg 0.258 kWh/kg	0.068 kWh/kg 0.257 kWh/kg	0.067 kWh/kg 0.259 kWh/kg	0.071 kWh/kg 0.246 kWh/kg
Power	220/240V/50Hz	220/240V/50Hz	220/240V/50Hz	220/240V/50Hz	220/240V/50Hz
Absorption	1700W – 8.21AW	1700W – 8.21AW	1950W – 9.42°	1430W – 6.91°	1670W – 8.07A
Cooling capacity	1755W*	1755W*	2084W*	1565W*	2084W*

*EN 17032:2018 regulations *Evap -10 C cond. +45 C

VISION BLAST CHILLERS					
Model	W7	W10	W14	W20P	W30
Compatible pans	GN1/1 - 60x40	GN1/1 - 60x40	GN1/1 - 60x40	GN2/1 - 60x80	GN1/1 - 60x40
Dimensions (mm)	L 780 D 859 H 1093	L 780 D 859 H 1563	L 780 D 859 H 1778	L 1100 D 1104 H 1843	L 810 D 1096 H 2340
Capacity per cycle	34 kg +90°⇒+3°C 24 kg +90°⇒-18°C	50 kg +90°⇒+3°C 40 kg +90°⇒-18°C	70 kg +90°⇒+3°C 56 kg +90°⇒-18°C	80 kg +90°⇒+3°C 60 kg +90°⇒-18°C	90 kg +90°⇒+3°C 66 kg +90°⇒-18°C
Consumption* +65°+10°C +65°-18°C	0.064 kWh/kg 0.221 kWh/kg	0.082 kWh/kg 0.252 kWh/kg	0.061 kWh/kg 0.250 kWh/kg	0.085 kWh/kg 0.268 kWh/kg	0.095 kWh/kg 0.292 kWh/kg
Power	220/240V/50Hz	400/415V 3N – 50/60Hz	400/415V 3N – 50/60Hz	400/415V 3N – 50/60Hz	400/415V 3N – 50/60Hz
Absorption	1950W – 9.42AW	5120W – 12.74°	5200W – 13.12°	7150W – 16.64S	7450W – 17.28A
Cooling capacity	2084W*	5440W*	5440W*	9820W*	8630W*

*EN 17032:2018 regulations *Evap -10 C cond. +45 C

VISION INDUSTRY BLAST CHILLERS						
Model	W30K	W35K	W40K Remote unit excluded	W41K Remote unit excluded	W50K Remote unit excluded	W51K Remote unit excluded
Supported trolley	1 x EN60x40 / GN 1/1	1 x EN60x40 / GN 1/1	1 x EN60x80 / GN 2/1	1 x EN60x80 / GN 2/1	1 x EN60x80 / GN 2/1	1 x EN60x80 / GN 2/1
Dimensions (mm)	L 960 D 1276 H 2365	L 960 D 1200 H 2770	L 1480 D 1430 H 2510	L 1480 D 1430 H 2510	L 1600 D 1430 H 2510	L 1600 D 1430 H 2510
Capacity per cycle	90 kg +90°⇒+3°C	85 kg +90°⇒+3°C	120 kg +90°⇒+3°C	160 kg +90°⇒+3°C	200 kg +90°⇒+3°C	260 kg +90°⇒+3°C
	66 kg +90°⇒-18°C	60 kg +90°⇒-18°C	90 kg +90°⇒-18°C	120 kg +90°⇒-18°C	160 kg +90°⇒-18°C	200 kg +90°⇒-18°C
Power	400-415V 3N – 50Hz	400-415V 3N – 50Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz
Absorption	6,15 kW 10.9A	7,76 kW 24.56A	3,27 kW 11.83A	4,14 kW 13.03A	3,27 kW 11.83A	4,14 kW 13.03A
Cooling capacity	9820W*	11,210W*	13,170W*	14,940W*	20,610W*	22,980W*

*Evap -10°C cond. +45°C

VISION INDUSTRY BLAST CHILLERS						
Model	W50LK Remote unit excluded	W100K Remote unit excluded	W101K Remote unit excluded	W102K Remote unit excluded	W100LK Remote unit excluded	W150K Remote unit excluded
Supported trolley	1 x 100x100 cm. max	2 x EN60x80 / GN 2/1	2 x EN60x80 / GN 2/1	2 x EN60x80 / GN 2/1	2 x 100x100 cm. max	3 x EN60x80 / GN 2/1
Dimensions (mm)	L 1850 D 1430 H 2510	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510	L 1600 D 2600 H 2510	L 1850 D 2600 H 2510	L 1600 D 3640 H 2510
Capacity per cycle	200 kg +90°⇒+3°C	320 kg +90°⇒+3°C	400 kg +90°⇒+3°C	520 kg +90°⇒+3°C	400 kg +90°⇒+3°C	480 kg +90°⇒+3°C
	160 kg +90°⇒-18°C	240 kg +90°⇒-18°C	320 kg +90°⇒-18°C	400 kg +90°⇒-18°C	320 kg +90°⇒-18°C	360 kg +90°⇒-18°C
Power	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz
Absorption	4,14 kW 13.03A	6,54 kW 23.66A	6,54 kW 23.66A	8,27 kW 26.02A	8,27 kW 26.02A	9,81 kW 35.49A
Cooling capacity	22,980W*	26,340W*	41,220W*	45,960W*	45,960W*	39,510W*

*Evap -10°C cond. +45°C

VISION INDUSTRY BLAST CHILLERS						
Model	W151K Remote unit excluded	W152K Remote unit excluded	W150LK Remote unit excluded	W200K Remote unit excluded	W201K Remote unit excluded	W202K Remote unit excluded
Supported trolley	3 x EN60x80 / GN 2/1	3 x EN60x80 / GN 2/1	3 x 100x100 cm. max	4 x EN60x80 / GN 2/1	4 x EN60x80 / GN 2/1	4 x EN60x80 / GN 2/1
Dimensions (mm)	L 1600 D 3640 H 2510	L 1600 D 3640 H 2510	L 1850 D 3640 H 2510	L 1600 D 4680 H 2510	L 1600 D 4680 H 2510	L 1600 D 4680 H 2510
Capacity per cycle	600 kg +90°⇒+3°C	780 kg +90°⇒+3°C	600 kg +90°⇒+3°C	640 kg +90°⇒+3°C	800 kg +90°⇒+3°C	1040 kg +90°⇒+3°C
	480 kg +90°⇒-18°C	600 kg +90°⇒-18°C	480 kg +90°⇒-18°C	480 kg +90°⇒-18°C	640 kg +90°⇒-18°C	800 kg +90°⇒-18°C
Power	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz
Absorption	9,81 kW 35.49A	12,40 kW 39.03A	12,40 kW 39.03A	13,08 kW 47.32A	13,08 kW 47.32A	16,54 kW 52.04A
Cooling capacity	61,830W*	68,940W*	68,940W*	52,860W*	82,440W*	91,920W*

*Evap -10°C cond. +45°C

VISION INDUSTRY BLAST CHILLERS						
Model	W200LK Remote unit excluded	W250LK Remote unit excluded	W300LK Remote unit excluded			
Supported trolley	4 x 100x100 cm. max	5 x 100x100 cm. max	6 x 100x100 cm. max			
Dimensions (mm)	L 1850 D 4680 H 2510	L 1850 D 5720 H 2510	L 1850 D 6760 H 2510			
Capacity per cycle	800 kg +90°⇒+3°C	1000 kg +90°⇒+3°C	1200 kg +90°⇒+3°C			
	640 kg +90°⇒-18°C	800 kg +90°⇒-18°C	960 kg +90°⇒-18°C			
Power	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz	400-415V 3N – 50/60Hz			
Absorption	16,54 kW 52.04A	20,67 kW 65.05A	24,81 kW 78.06A			
Cooling capacity	91,920W*	114,900W*	137,880W*			


*Evap -10°C cond. +45°C

VISION RETARDER PROOVER										
Model	AF30		AF60		AF80		JF80		TF13	TF17
Compatible pans	EN60x40		EN60x80		EN60x80		EN60x80 Racking trolley		EN60x40	EN60x40
Dimensions (mm)	L 810 D 796 H 2215		L 810 D 1096 H 2215		L 900 D 1138 H 2465		L 960 D 1276 H 2465		L 1450 D 800 H 950	L 2005 D 800 H 950
Temp. range	-6+40°C	-30+40°C	-6+40°C	-30+40°C	-6+40°C	-30+40°C	-6+40°C	-30+15°C	-6+40°C	-6+40°C
Absorption	1020 W 4.7A	1410 W 6.5A	1020 W 4.7A	1410 W 6.5A	1740 W 8.0A	1890 W 8.6A	1740 W 7.2A	1890 W 8.6A	550 W 2.5A	550 W 2.5A
Cooling capacity	668W*	751W**	668W*	965W**	1336W*	1292W**	1336W*	1292W**	565W*	565W*
Power	220-240V / 50Hz									
*Evap -10°C cond. +55°C **Evap -30°C cond. +55°C										

VISION STORAGE UNITS										
Model	AC30		AC60		AC80		JC80		TC13	TF17
Compatible pans	EN60x40		EN60x80		EN60x80		EN60x80 Racking trolley		EN60x40	EN60x40
Dimensions (mm)	L 810 D 796 H 2215		L 810 D 1096 H 2215		L 900 D 1138 H 2465		L 960 D 1276 H 2465		L 1450 D 800 H 950	L 2005 D 800 H 950
Temp. range	-5+15°C	-30+15°C	-5+15°C	-30+15°C	-5+15°C	-30+15°C	-5+15°C	-30+15°C	5+15°C	5+15°C
Absorption	1020 W 4.7A	1410 W 6.5A	1020 W 4.7A	1410 W 6.5A	1740 W 8.0A	1890 W 8.6A	1740 W 7.2A	1890 W 8.6A	550 W 2.5A	550 W 2.5A
Cooling capacity	668W*	751W**	668W*	751W**	1336W*	1292W**	1336W*	1292W**	565W*	565W*
Power	220-240V / 50Hz									
*Evap -10°C cond. +55°C **Evap -30°C cond. +55°C										

3.0 INSTALLATION

3.1 INTRODUCTION

 **The Manufacturer declines all responsibility in the event of improper use of the appliance. Installation must be carried out by specialized technical personnel only.**

The appliance must be installed by specialized personnel according to the instructions in this manual. The execution of remote systems, electrical and water connections must be accompanied by the relative declaration of conformity issued by the installer.

3.2 HANDLING

Handle the packed appliance using a forklift or a hand pallet truck, with fork length equal to the length of the pallet and an adequate load capacity for the weight of the unit.

3.3 REMOVING THE PACKAGING

Depending on the type of packaging, pull the cardboard up or remove the planks of the wooden cage with a screwdriver. Use protective gloves to avoid contact with splinters of wood. Do not release the packaging to the environment and dispose of it as required by local regulations.

3.4 INTEGRITY

Check all parts of the appliance for damage and that the standard-issue accessories provided inside are as expected.

3.5 POSITIONING

Carry the appliance on its pallet using the relevant truck and move it to the installation site. During positioning, tilt the appliance only if strictly necessary making sure the tilt angle does not exceed 60°. Remove the 4 screws that hold the body anchored to the pallet, screw the 4 feet releasing one corner at a time from the pallet.

3.6 LEVELLING

Move the appliance into its final position and adjust the screw-type feet until the unit is perfectly level.

3.7 CLEANING

Remove the PVC film covering the inside and outside of the appliance. Clean the compartment inside using a sponge damp with lukewarm water.

3.8 WORKING CONDITIONS

Make sure the room in which the appliance is installed meets the following conditions:

- Ambient temperature between 5°C and 40°C and 40% humidity.
- Positioning away from sources of heat and in a well ventilated area.

In blast chillers, leave at least 10 cm at the rear in order to properly dissipate the heat produced, in the cabinets do not place boxes or trays on the technical compartment of the cabinets, and do not set the cabinets inside niches. Incorrect evacuation of the condenser heat can cause serious malfunctions and significantly increase the consumption of the appliances.

3.9 COMMISSIONING






Before connecting the appliance to the power mains, make sure that:

- Voltage and frequency comply with the working conditions featured on the CE plate inside the appliance: maximum tolerance is $\pm 10\%$ of the rated value.
- The power supply circuit meets the regulations in force.
- The electrical system is fitted with a circuit breaker (r.c.d.).
- With devices equipped with a humidification system, a filtering system for the supply water of the humidifier is provided, consisting of a head and a replaceable filter cartridge.


The filter head is provided with a pipe connecting it to the water mains. Once connected to the latter, the filter should be operated, after being rinsed following the instructions given in the manual supplied with the filter itself.

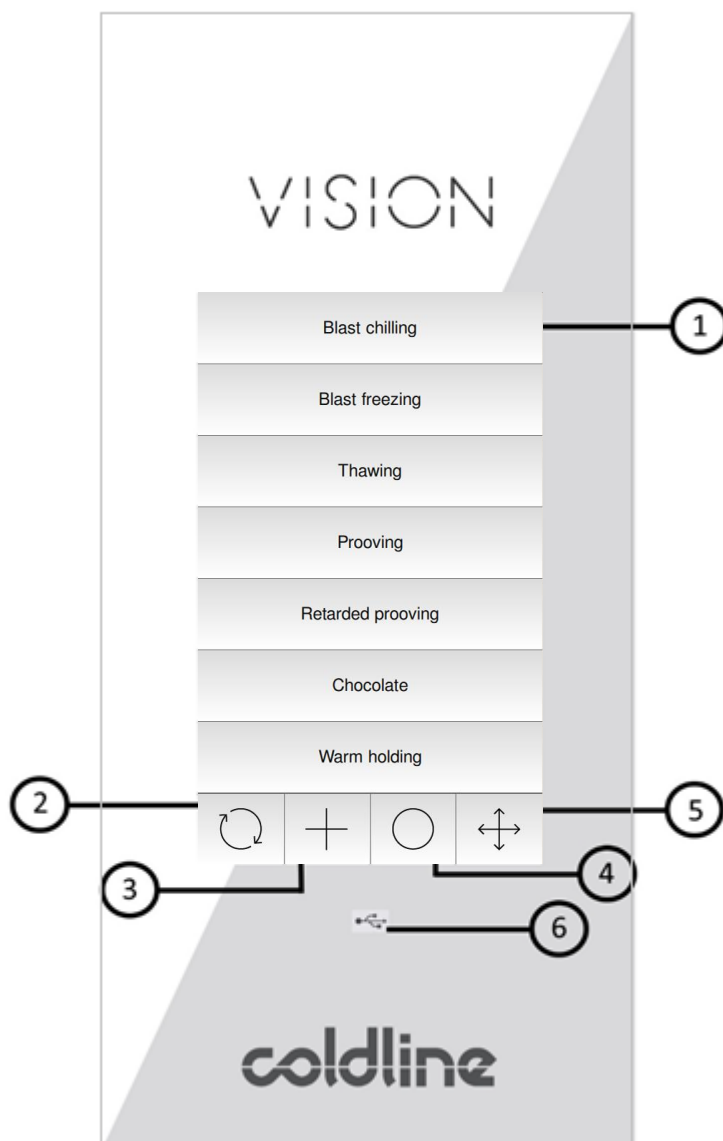
Filter life depends on the amount and characteristics of the treated water; in any case, it cannot be longer than one year. Using a worn filter can result in problems with the supply of water to the humidification system, causing the latter to fail. Failure to use the filter can cause malfunctions in the humidification system due to clogging of the valves and/or the sensor that regulates their operation.

The supplied filter kit includes two 1.9 m hoses and a Brita filter. The two pipes supplied, on one side have a 3/4 " female connection which will connect to the tap and the humidifier water inlet, on the other side there is a 3/8 " female connection. A 3/4 " male connection is required.

-  Where a 400V three-phase supply, make sure the fans rotate in the correct direction. If the appliance is going to be switched off for a length of time, it is best to disconnect its power cord.
-  Earthing is mandatory. The manufacturer cannot be held responsible for any damage or injury resulting from failure to earth the appliance or inefficient earthing, incorrect installation, tampering, poor maintenance and use by unskilled persons, or resulting from failure to comply with the electrical safety standards in force in the country of use.
-  For connection to the network, provide a device that ensures complete disconnection in the conditions of overvoltage category III, in accordance with the installation rules.
-  When using for the first time, the drain must be filled under the evaporator.
During the cycles it is necessary to plug the condensate drain of the chamber.
-  Higher temperatures damage the water filtering system.
The unit must be connected to the water network with a temperature below 30°C.

4.0 CONTROL PANEL

 The appliance is equipped with a touch-screen interface operated by briefly tapping with a finger. Clean the glass using a soft, slightly damp, non-abrasive cloth.



1 CONTROL BUTTONS

To enable the associated function

2 CONTINUOUS CYCLE BUTTON

To start a continuous cycle with fixed setpoints

3 UTILITY BUTTONS

To open the utility menu

4 SETTING BUTTON

To open the settings menu

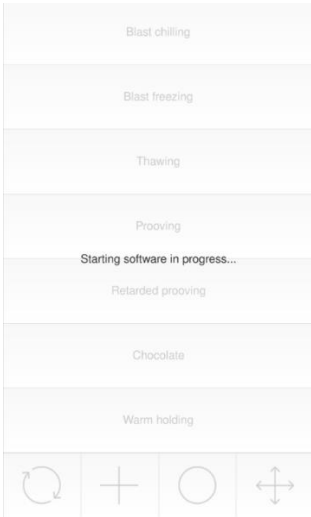
5 LAYOUT BUTTON

To change the main screen layout

6 USB PORT

Allows inserting a USB stick to download data

5.0 START



⚠ Before connecting the appliance please read the "Installation" section Connect the appliance to the mains. The display shows the system loading waiting image.

⚠ The initial start-up takes about 2 minutes during which time the system loads the program and runs a self-test. The first time you start the unit up, you will be prompted to set the language, date, time and time zone. Vision is equipped with a Wi-fi connection that allows connection to the Cosmo system, updating the software and remote control of the appliance via the app.

Download the application by scanning the QR code.



Play Store



Apple Store

5.1 LANGUAGE SETTING

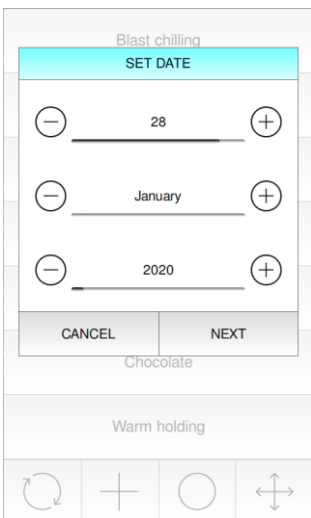


The first time you turn on your appliance you are prompted to select a language.


After touching the screen the save page will be displayed for 2 seconds. After 5 minutes of inactivity the screen switches to energy-saving mode, showing the date and time. You can make your selection again by simply tapping on the screen.

To change your language, select from the main menu Settings > Language.

5.2 SETTING DATE AND TIME



By connecting Vision to Cosmo, the device will automatically synchronize dates and times, if it is not possible to connect to Cosmo, you can set the date and time manually.

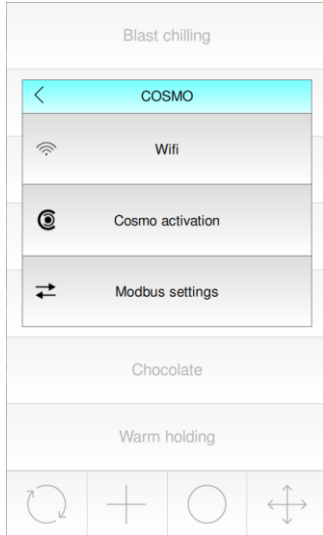
To manually set the date and time, access the Settings menu  and select Date/Time

Set date and time using the  and  buttons. Tap the **SAVE** button to store your settings; the display will show the save page for 2 seconds.

5.3 SETTING TIME ZONE

By connecting the appliance to Cosmo it will automatically synchronize with the correct time. It is necessary to set the correct time zone by selecting the geographical area to which it belongs. This will allow the automatic updating of summer time.

5.4 COSMO ACTIVATION

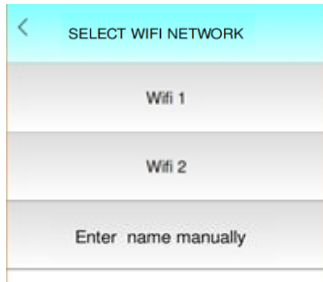


COSMO is the innovative wi-fi technology that allows you to connect all Coldline appliances in the kitchen to VISION and monitor them from your smartphone.

To connect to the COSMO network, go to **SETTINGS> COSMO**. A screen will appear with the following keys:

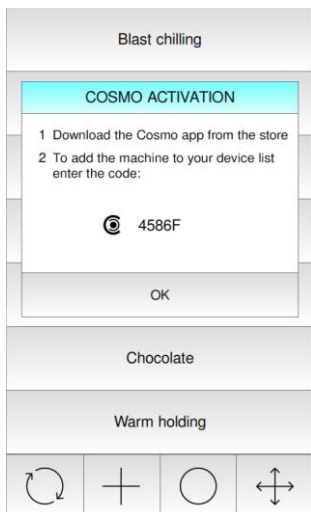
- WIFI
- COSMO ACTIVATION
- MODBUS CONFIGURATION

By pressing on **WIFI** the system will start searching for the available **WIFI** networks.



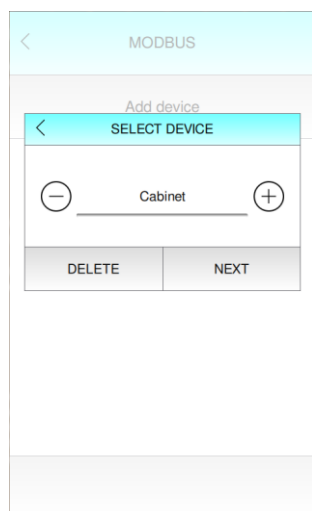
When the **WIFI** network search is complete, select the network you wish to connect to and enter the password, if required.

Once connected, returning to the **WIFI** screen, a symbol will appear next to the network you are connected to.



Then press on "**COSMO ACTIVATION**". A code will be generated. Download the app from Playstore or AppStore, register with your data. Credentials will be generated with which you can log in.

Access the app, log in and insert a new device by setting a name at will and the code generated by the device.

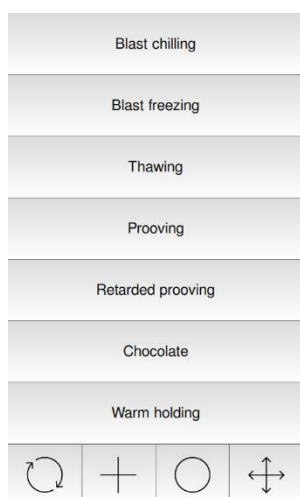


To add other Coldline devices connected via ModBus network, press the COSMO button, then "MODBUS CONFIGURATION" and press "ADD DEVICE". Select the device you want to connect, and enter the address included between 21 and 255.

You will also be asked to enter the device serial number. At the end of the configuration, the various devices connected to the main device will appear in the "MODBUS CONFIGURATION" menu.

6.0 MAIN MENU

6.1 BLAST CHILLER MENU



Blast chilling: Quickly cools the food core to +3°C, stops bacterial proliferation, increases shelf life by up to 70% while maintaining quality. **Blast chilling programs are programmable on 3 phases with temperature, time and ventilation management;** the storage temperature at the end of the cycle can also be managed.

Blast freezing: Rapidly freezes food to -18°C down to its core, favouring liquid micro-crystallization. Fibres, flavour and structure remain unchanged. **The blast chilling programs are programmable on 3 phases with temperature, time and ventilation management,** and the storage temperature at the end of the cycle can also be managed.

Prooving and retarded prooving: Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In all phases, if the temperature is above 4 degrees, it is possible to actively adjust the humidity.

Thawing: Safely defrosts the food frozen with VISION. Careful temperature and moisture management prevents proliferation of the bacterial load.

Slow cooking: It cooks food at low temperature, enhancing its colour, flavour and softness. The addition of steam allows an optimal heat distribution favouring a homogeneous result. Once cooked, choose whether to program blast chilling or deep freezing.

Chocolate: Crystallizes pralines, chocolates and chocolate bars in a few minutes, obtaining perfect clarity and crispness thanks to the ideal temperature and humidity.

Drying: Dehydrates fruit, vegetables, mushrooms and legumes and makes them available in every season. The program must be started keeping the door open with the appropriate support.

Yoghurt: Allows you to make creamy and natural yoghurt with the simple use of good quality milk and live lactic cultures.

Pasteurization: Eliminates pathogenic microorganisms and most of the vegetative ones present in food and extends shelf life.

Storage: Keeps ready meals, desserts, parfaits and ice cream at serving temperature.

Sanitisation: Allows you to start the sanitisation cycle to clean and sanitise the cell (see par. 11.2)

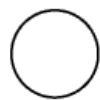
Anisakis decontamination: Clean fish intended for raw consumption in order to eliminate parasites such as Anisakis with specific programs with dedicated temperatures and durations. (-20°C for at least 24 hours, or at -35°C for 15 hours)



- **Manual cycle**
See par. 10

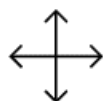


- **Utilities**
See par. 11



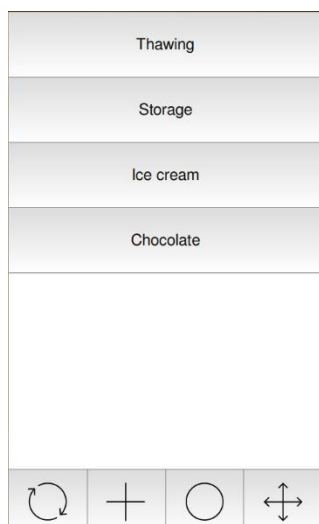
- **Settings**
See par. 12
Allows access to the following menus:

- Language
- Time zone
- Date/time
- Cosmo
- Service
- Colour mode



- **Menu rearrangement**
See par. 13
Allows you to rearrange the menu keys by ordering them according to your needs and preferences.

6.2 STORAGE UNITS MENU



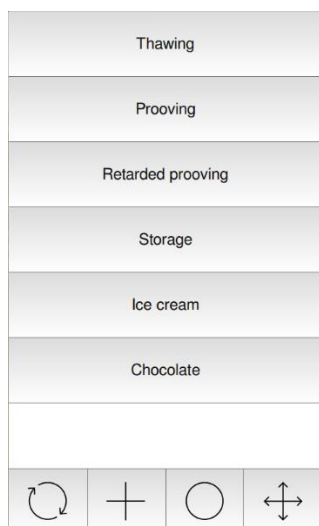
Storage: Starts the storing mode.

Defrosting: Safely defrosts the food frozen with VISION. Careful temperature and moisture management prevents proliferation of the bacterial load.

Ice cream: Starts the ice cream storing mode.

Chocolate: Starts the chocolate storing mode.

6.3 RETARDER PROVER MENU



Proving and retarded proving: Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In all phases, if the temperature is above 4 degrees, it is possible to actively adjust the humidity.

Storage: Starts the storing mode.

Defrosting: Safely defrosts the food frozen with VISION. Careful temperature and moisture management prevents proliferation of the bacterial load.

Ice cream: Starts the ice cream storing mode.

Chocolate: Starts the chocolate storing mode.

7.0 GENERAL INDICATIONS FOR USE

From the main screen it is possible to start the Vision functions which may differ depending on the setup. Numerous recipes are included in Vision aimed at adapting the programs to the food actually inserted into the blast chiller.



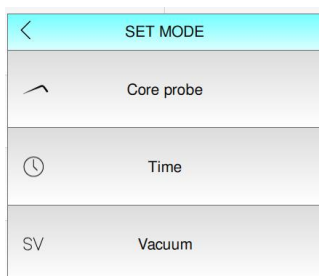
All pre-installed programs adopt the Devote™ automatic load recognition system which optimizes the appliance times and parameters when hot food is inserted in order to adapt them to the actual type and load of food inserted.

Devote™ - Dynamic Evolution Temperature - is the innovative system developed by Coldline that autonomously recognizes food weight, size and initial temperature.

Devote™ automatically modulates temperature and ventilation to blast chill and freeze in the shortest possible time without using the core probe. Limiting the use of the core probe allows you to speed up the blast chilling and freezing processes, preventing bacterial contamination between different foods.

The user can freely modify the programs by creating new ones or he can start and modify the pre-installed programs saving them again with another name.

In many blast chilling and deep freezing programs it is necessary to select the mode from:



Core probe: the program will manage the transition from one phase to another reading the temperature of the core probe. The duration is determined by the achievement of the actual temperature set in the product core.

The programs are divided into three phases which allow you to vary the temperature, ventilation and core temperature of each individual phase; at the end of the cycle, storage at the desired temperature can be activated.

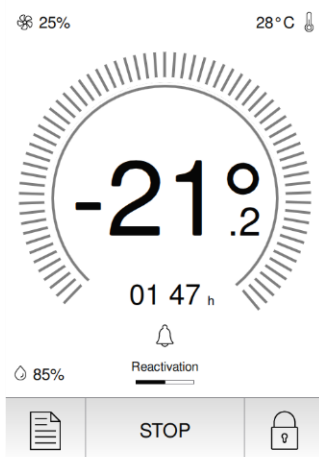
Time: the program will manage the transition from one phase to another after the time set according to the recipe.

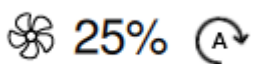
If Devote is active, the appliance will automatically determine the duration of the cycle, in the other cases the cycle will end after the time set in the program, visible from the editor in the bottom RH corner and editable at will. The programs are divided into three phases that allow you to vary the temperature, ventilation and time of each individual phase; at the end of the cycle, storage at the desired temperature can be activated.


Vacuum mode: in some programs it is possible to activate the SV - Vacuum mode; in SV - Vacuum mode, Vision will work as in time mode, adapting ventilation and duration in order to optimize the use of vacuum-packed food where the presence of the bag constitutes an obstacle to cooling it.

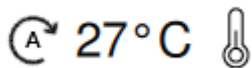
Once a program has been started, the following data can always be viewed: Cell temperature in the centre of the progress crown, if the core probe is connected it is possible to see the core temperature by selecting the temperature area.

If you only want to see the core temperature, simply select the probe icon, an acoustic signal will confirm that only the core temperature is active, to return to the chamber temperature press again in the temperature area.

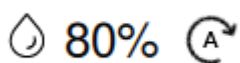





Ventilation: depending on the programs, by selecting the ventilation field, you can change it or the automatic management symbol  will appear, in which case it will be possible to change the ventilation only from the program editor



Set cell temperature: depending on the programs, by selecting the Set cell temperature field you can edit it or the automatic management symbol will appear, in which case it will be possible to change the setting only from the program editor.



Humidity: if the temperature is higher than 4°C it will be possible to change the humidity of the cell (humidification or dehumidification in blast chillers and proofer-retarders, while storing units, having no humidification system, allow humidity regulation by dehumidifying the cell). By selecting the humidity symbol , you can set the desired humidity or, in case of automatic management, the change will be possible from the program editor.



Program editor or manual defrost symbol: depending on the program, the symbol to modify the programming or start an automatic defrost cycle will appear in the bottom left (in remote models, defrosting will be carried out with the door open). In automatic cycles and appliances with on-board refrigeration unit, defrosting is automatic.

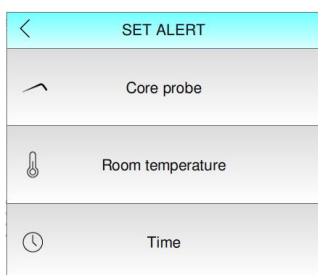
11:50_h

Remaining time/elapsed time: indicates the time remaining in the time programs and the time spent in the probe programs or in the manual cycle



Alert: When a program is started, by selecting the bell symbol at the bottom, it is possible to set an alert:

- Upon reaching a certain core temperature
- Upon reaching a certain temperature in the cell
- After a set time



This function is useful if it is necessary to set an intermediate process on the food placed inside the appliance.

Reactivation



STOP



Phase indication: the text and the bar indicate the phase the program is performing

Stop key: interrupts the program; if it has been modified, the save request will appear.

Hide: once the desired program has been selected, by pressing this symbol, it is possible to hide a pre-installed recipe. To make it reappear, simply repeat the same operation.

8.0 CREATING AND MODIFYING CATEGORIES AND PROGRAMS

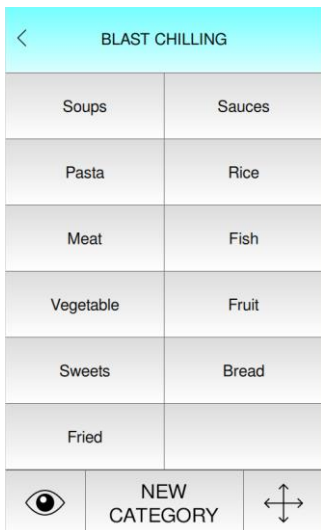
Italiano

English

Deutsch

Français

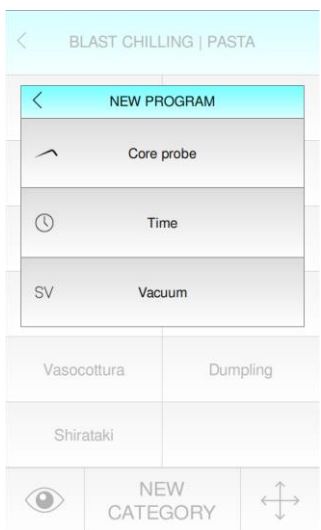
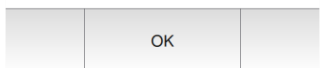
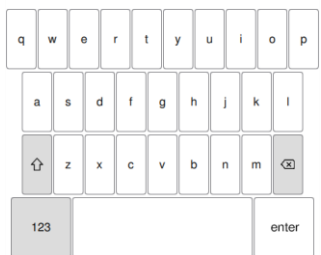
Русский



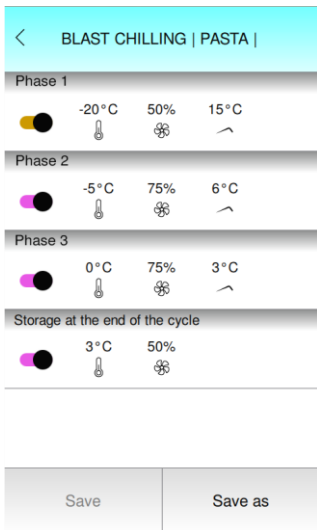
Tap on NEW from the relevant program list to create a new category.



You will be asked to enter a name for this category that, once created, will appear on the main page. The symbol  indicates that the category has been created by the user.



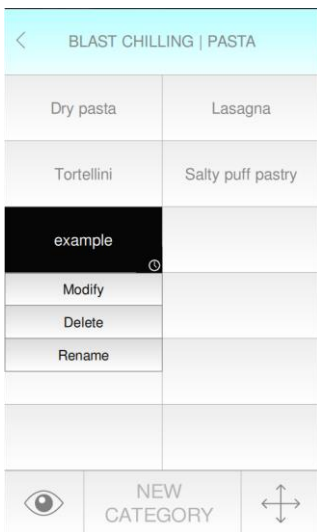
To create a new PROGRAM, select the desired category and press the NEW button. A screen will appear asking you to specify the type of program or CORE PROBE, TIME or VACUUM.






By selecting, for example, the core probe, a screen will open where you can customize the program by choosing the temperatures, ventilation, core temperature (if you choose core probe) or cycle duration time (if you choose time or vacuum-packed). It is also possible to activate storage at the end of the various phases.

Pressing the SAVE AS key you will be asked to enter the name for this program.

At the end of the procedure, the screen with the newly created programs will appear.



In each created program there is a small symbol. The  symbol indicates a core probe program, the  symbol indicates a timed program, while the  symbol indicates a vacuum-packed program.

To modify, delete or rename a created program, just hold down the name of the program you want to edit.

9.0 PROGRAM OPERATING LOGIC

Vision is equipped with numerous automatic programs.

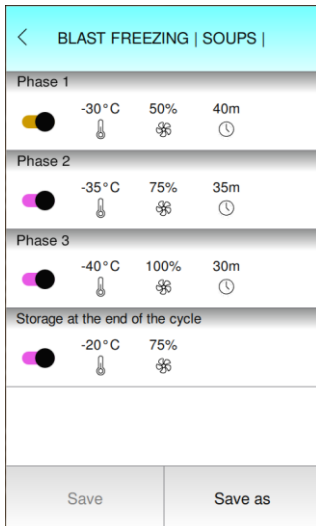
Programs can be created from scratch in all their phases (par. 29) or can be modified during their operation. Changing one of the parameters will allow you to save a new program with a name, which will be automatically inserted in the same category as the starting program.

The blast chilling, deep freezing, defrosting and slow cooking programs consist of 3 phases + storage at the end of the cycle, which can be enabled or disabled.

The first phase is always active and is characterized by a blue switch, the phases that can be disabled are characterized by a green switch. Parameters (temperature, ventilation, time and humidity) can be modified in all phases and will appear according to the started program.

Storage at the end of the cycle can be disabled, in this case, once the program has ended, the appliance will return to the main screen, it will therefore be necessary to promptly remove the food.

10.0 PROGRAMS



BLAST CHILLING, BLAST-FREEZING, CHOCOLATE, THAWING AND DRYING

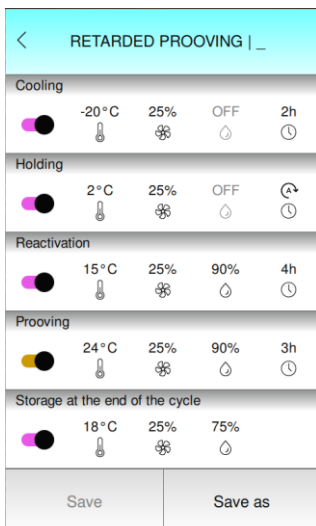
To create a new program, select the desired function (blast chilling, deep freezing, defrosting, chocolate and drying), the category and the NEW button.

You can choose between creating a probe, time or vacuum-packed program.

Once the type has been selected, the program editor will appear with 3 phases: the first one cannot be deactivated (blue switch), the other two can be deactivated and the cell temperature, ventilation and phase duration or target core temperature can be set, after which the program will move on to the next phase.

Whenever a change is made to the program it is possible to save it by overwriting the program in progress; refusing to save it, the changes will be valid only for the program in progress and will be lost at the end of the cycle.

It is possible to activate end of cycle storage, in the absence of which the program ends and the appliance goes into standby, it will therefore be necessary to promptly remove the food from the appliance.



PROOVING AND RETARDED PROOVING:

In the proof-retarding program, the date and time of the cycle end must be set first. It is possible to disable the cold phases, in this way you can use the saved parameters for retarder prover and perform an immediate manual leavening. The phases of a proof-retarding program are 5 and can be modified through the

editor  (the leavening phase cannot be disabled):

- 1. Cooling: allows you to block the action of the yeasts in order to delay their action. For temperatures below 4 degrees it is not possible to manage humidity. If the humidity is set to OFF the parameter is not managed, if you want to have a low degree of humidity set 50%, if you want maximum humidification set 95%. The duration of the program depends on the mass of the product to be cooled, the larger the size the longer the cooling phase must be.
- 2. Maintenance: maintains the mass of product to be leavened for an automatic time managed by the program according to the time set as the leavening end. Warning: the lower the storage temperatures, the lower the yeast activity will be, with temperatures that are too low, you risk dehydrating the dough and slowing down the subsequent recovery and leavening phases. Temperatures above 6 degrees, on the other hand, will trigger the leavening and ripening process before the desired time. The correct holding temperature depends on the type of dough.
- 3. Recovery: in this phase the product is gradually brought closer to the rising temperature. The recovery phase must be longer the larger the size of the product used.
- 4. Leavening: the food is brought to the correct temperature and humidity to promote leavening. Temperature, humidity, ventilation and phase duration can be controlled.

It is advisable to leaven at temperatures below 28-30°C to limit the formation of acetic acid which compromises the flavour and structure of the leavened products.

- 5. Waiting for the end of the cycle: the last phase allows you to partially lower the temperature of a leavened product in order to limit the excessive rise of the product. Activate this phase if it is not possible to cook or freeze all the product immediately after the leavening phase. Attention: after the leavening phase, the dough has reached the end of the leavening process, therefore it will not be possible to completely stop the yeast action, but only slow it down for a short time.

Tips: humidity and ventilation play a fundamental role in the leavening process.

These two parameters must always be managed simultaneously. If you notice that the product is too dry or tends to dry out and form surface crusts, increase the humidity and/or decrease the ventilation.

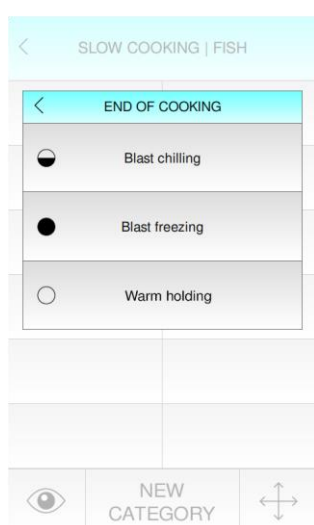
Excessively mild ventilation could cause an incorrect distribution of temperature and humidity in the cell. It will be necessary to adapt the correct parameters according to each rising mass.

High hydration products tend to dry out much more easily, therefore prefer higher humidity by inserting steam even in the cold phases, on the contrary masses rich in fats and eggs rise correctly even with more limited humidity. It will be better to customize the programs, adapting them to your products.

The temperature of the ingredients used and the end-of-dough temperature actively influence the leavening processes and significantly change the final result. Pay attention to these parameters to always have a constant quality result.

Generally, covering the dough with leavening cloths is not recommended, however certain high-hydration doughs require the use of this technique to improve their rise and limit the dispersion of humidity.

Never use trays with lids or overlapping them on top of each other, it will be impossible to guarantee the correct humidity and an even temperature.



SLOW COOKING AND PASTEURIZATION (NUVŌ version)

NUVŌ™ is the revolutionary patented technology that allows you to cook foods at low-temperature with the addition of steam and link together blast chilling and freezing cycles.

Thanks to NUVŌ™, food is completely enveloped in hot steam. The micro particles of water ensure excellent heat transmission which results in homogeneous and delicate cooking.

NUVŌ versions can reach +85°C, sufficient for slow cooking and some types of pasteurization. During the cooking and pasteurization phases, setting high degrees of humidity (90-100%) is recommended. A higher humidity rate increases the heat transfer to the food, improving temperature accuracy, cooking speed and hydration of the food if it is not vacuum packed.

If slow cooking is carried out without the use of vacuum-packing, always insert a tray under the cooking food in order to collect any released liquids and fats.

Always perform a sanitization cycle after using the slow cooking program and thoroughly clean Vision.

With NUVÖ™ the entire Cook&Chill process is performed without staff intervention. Once cooking is complete, blast chilling, deep freezing or storage at the desired temperature can be programmed.

An innovation that allows you to increase productivity by expanding the production cycle at night.

- Blast chilling: at the end of cooking the food will be automatically chilled with an automatic program
- Freezing: at the end of cooking the food will be automatically frozen with an automatic program
- Standby: at the end of cooking Vision will go into storage mode, keeping the product at a temperature that can be set at will from the program editor.



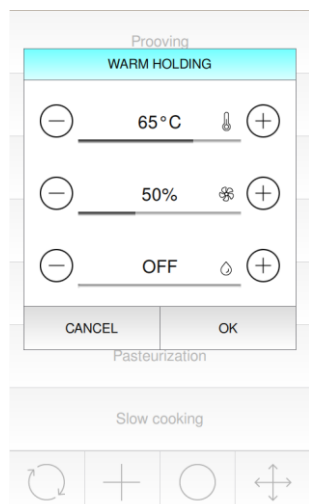
The choice must be made immediately after starting the program.

WARM HOLDING

The KEEPING WARM mode allows you to start a dedicated cycle by setting:

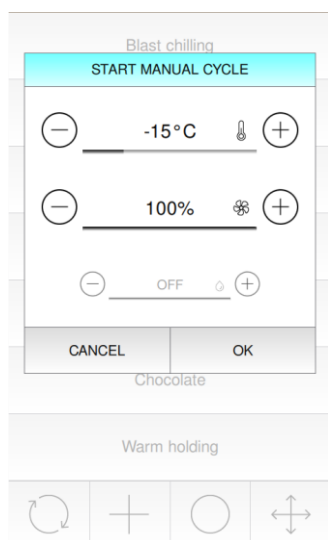
- the temperature up to +65°C (version "F")
- the temperature up to +85°C (NUVÖ™ version)
- the desired ventilation and humidity (above +4°C).

The inserted product will be kept at the desired temperature for an infinite time.




MANUAL CYCLE


MANUAL CYCLE mode allows you to start a cycle setting the desired temperature, ventilation and humidity (above +4°C). Defrost cycles are disabled to guarantee continuous production. The continuous cycle is useful for all cooling activities not connected to a phase cycle. In catering, pastry and bread-making, to freeze and delay the leavening of dough products, as well as in the ice-cream making process, to quickly bring the stirred ice cream to the ideal storage temperature.







While the cycle is in progress, the display will show the temperature of air inside the cell. It is possible to view the temperature of the core probe by touching the centre of the display where the temperature in the cell is displayed.

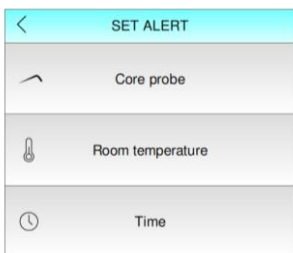
In the top left corner there is the  icon next to the set ventilation percentage. By pressing on the icon, it will be possible to change the ventilation percentage during the current cycle.


In the top right corner there is the  icon with the temperature set for this cycle alongside. By pressing on the icon it will be possible to change the temperature of the cycle in progress

In the bottom left corner there is the  icon if the set temperature is above 4°C. By pressing on the icon it will be possible to adjust the humidity rate or not manage the parameter (OFF).

Pressing on the  icon will start a manual defrost cycle.

Pressing on the  icon, the display will be locked to prevent tampering or to clean the door while a program is running. Just hold down a point on the display to unlock it.

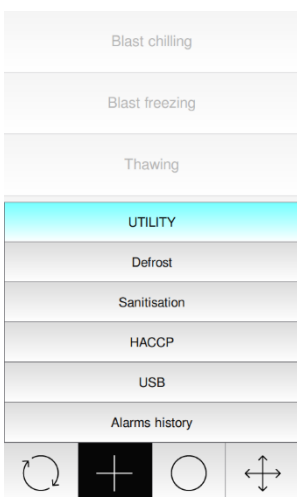


Below the cycle progress time there is the  icon. By pressing on the icon it will be possible to set a visual and sound alert for the following parameters:

- Core probe
- Cell temperature
- Time

See this in par. 26.0 General indications for use

11.0 UTILITIES



The UTILITIES menu allows you to start a defrosting cycle, perform sanitization, heat the core probe (optional), export the HACCP data, update the software, back up the data and view the alarm log.

11.1 DEFROSTING



Defrosting can be started:

-automatically during storage, at predetermined time intervals.

-manually with the function from:

MENU> FUNCTIONS> MANUAL DEFROSTING

-manually during storage by tapping the defrosting button



When the defrosting cycle is in progress, the display shows the message "DEFROSTING"

Tap on STOP to stop the defrost process in advance.

Note

If the appliance has remote condensing units, defrosting is done by forced air. For a correct execution the door must remain open, as the evaporator is defrosted by heat exchange with the surrounding ambient temperature and by ventilation. The chamber must be empty during this phase. For this reason, in machines connected to a remote unit, the defrosting function is activated manually by the operator based on the frequency of use of the machine

11.2 SANITISATION

The **SANITISATION** process takes place by combining the action of the detergent and hot steam, reducing the bacterial load of the cell and eliminating unpleasant odours.

This process consists of 5 stages: preparation, cleansing, soaking, washing and drying.

At the end of the first phase, preparation, a screen will appear asking you to open the fan guard and to spray the detergent onto the evaporator.



Warning, injury risk! Wait for the fans to stop completely before opening the casing. To carry out the sanitisation cycle, follow the instructions in the Maintenance paragraph.



Use neutral, non-foaming and non-aggressive detergent, the use of aggressive detergents leads to a shorter life of the evaporator protection treatment with the consequent risk of punctures and gas leaks, not covered by the warranty.



Do not spray the detergent on the humidity probe. If this happens, the probe may not detect the values correctly and then should be replaced. The operation is not covered by the guarantee.



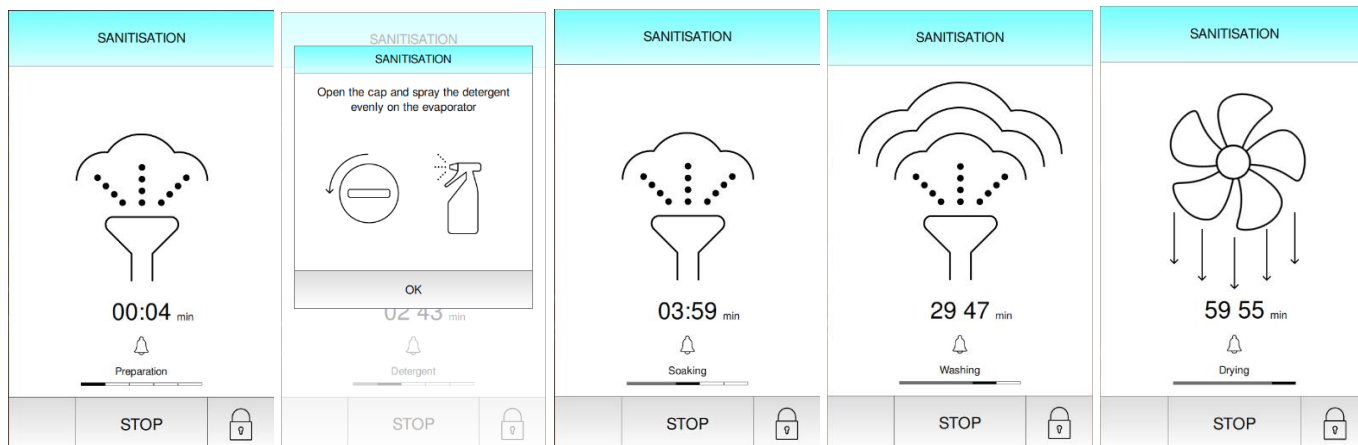
When the warning appears, open the fan casing inside the cell.

To open the casing, turn the locks counterclockwise, spray the evaporator with Coldline sanitizing product and close the casing by turning the locks clockwise. Always check the fan casing is correctly locked.

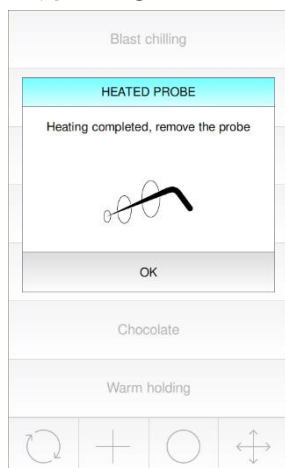
Vision is equipped with a safety device that blocks the ignition of the fans in the event of an open casing, if it is not correctly closed it will not be possible to proceed with the sanitization program and a warning will appear.

In the subsequent phases Vision will alternate steam and rinsing phases in order to sanitize and clean the appliance. It is however advisable to remove all food residues and obvious dirt before starting the sanitation process.

At the end of the process the machine dries and returns to the main screen.



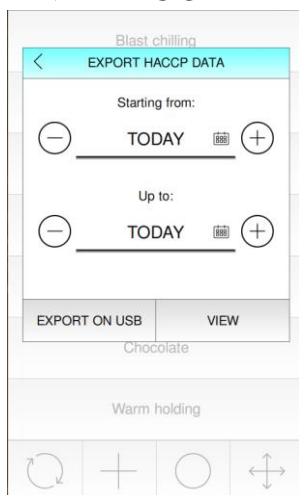
11.3 PROBE HEATING



The **PROBE HEATING** function is active only if a heated core probe is fitted.

By tapping on **PROBE HEATING**, the heating of the needle that facilitates the removal of the product is activated. At the end the message "heating completed, remove the probe" will appear.

11.4 HACCP



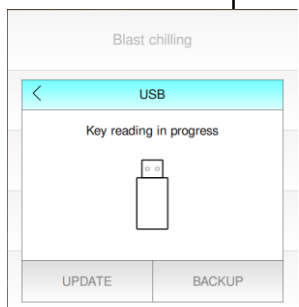
The **HACCP** menu allows you to save to a USB stick and then view the data of all performed cycles.

To export HACCP data, insert a USB stick, and press on Utilities>HACCP.

A screen will appear in which you can select the period for which you want to export the data. By pressing the "Export" key, a .csv file will be exported to the USB stick showing the device serial number followed by year, month and day.

The generated file can be opened via PC using a spreadsheet software.

11.5 USB – Update / Backup



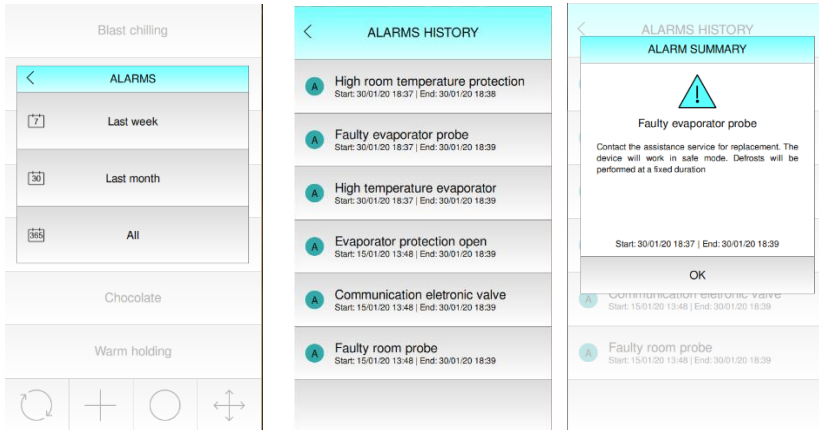
To **UPDATE** the software of the device, insert a USB stick containing the software and press on UTILITIES>USB. The system recognizes the correct update files, you can click on the UPDATE key and therefore you can proceed with the update.

To **BACKUP**, insert a USB stick and press on UTILITIES>USB>BACKUP. At the end of the backup the system will reposition itself on the main screen and it will be possible to remove the USB stick.

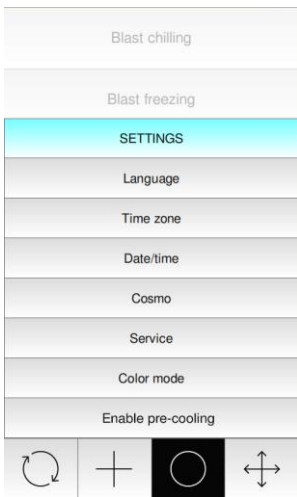
11.6 ALARM LOG

From the main menu by pressing on UTILITIES>ALARM LOG, you can view the alarm history selecting to view the alarms recorded in the last week, in the last month, or all of them.

The ALARM LOG allows you to view the various alarms recorded with their start and end dates. Pressing on the single alarm will open the alarm summary screen, where some information is shown.



12.0 SETTINGS



The **SETTINGS** menu allows you to change the LANGUAGE, TIME ZONE, DATE and TIME, configure COSMO, access the SERVICE menu (password protected), enable/disable pre-cooling or pre-heating and activate the "COLOUR MODE".

12.1 LANGUAGE

See par. 5.1
Sets the system language from those displayed

12.2 TIME ZONE

See par. 5.3
If Vision is not connected to Cosmo, it allows you to manually set your time zone, in order to allow the correct recording of HACCP events, alarms and automatic updating of summer time.

12.3 DATE/TIME

See par. 5.2
If Vision is not connected to Cosmo it allows you to manually set the local date and time.

12.4 COSMO





See par. 5.4

12.5 SERVICE

SERVICE	
Parameters	Test I/O
Functional testing	Test report
System info	Activates first star...
Alarms reset	Reset wifi
Set serial number	Set model
Disable demo mode	Enable demo mode





The SERVICE menu is password protected and for the exclusive use of the service staff.


12.6 COLOUR MODE

B	Blast chilling		
B	Blast freezing		
T	Thawing		
P	Prooving		
R	Retarded prooving		
C	Chocolate		
W	Warm holding		
			

By activating the COLOUR MODE, next to each function, a coloured menu appears which allows an alternative graphic view of the programs.

13.0 MENU REARRANGEMENT

Blast chilling			
Blast freezing			
Thawing			
Prooving			
Retarded prooving			
Chocolate			
Warm holding			
			

Touching the  key activates the MENU REARRANGEMENT mode, which allows you to rearrange the items in the menu at will. During the activation of the rearrangement, the words will be moving.

14.0 ALARMS

ALARM LIST	POSSIBLE CAUSE	SOLUTION
Faulty cell probe	Possible fault of the cell probe	Contact support service for a replacement. The appliance will work in safe mode. Only time-based blast chilling/deep freezing cycles can be performed. The core probe is used to replace the chamber probe. It must not be inserted into the product
Faulty core probe	Possible core probe fault. Core probe not connected.	Contact support service for a replacement. The appliance will work in safe mode. Only time-based blast chilling/deep freezing cycles can be performed.
Faulty humidity probe	Anomaly or failure in the detection of humidity. The alarm may appear if a program with humidity is started after a blast chilling or freezing cycle.	Contact support service for a replacement. The appliance will work in safe mode.
Faulty evaporator probe	Possible fault of the evaporator probe	Contact support service for a replacement. The appliance will work in safe mode. Defrost cycles will be performed with a fixed duration.
Faulty condenser probe	Possible fault of the condenser probe	Contact the authorized technical service centre. It is possible to continue using Vision, performance will not be optimal.
Faulty electronic valve probe	Possible failure of the refrigerant gas management electronic valve.	Contact support service for a replacement. The appliance cannot be used.
Faulty LP transducer	Possible failure of the low pressure transducer.	Contact support service for a replacement. The appliance cannot be used.
Faulty HP transducer	Possible failure of the high pressure transducer.	Contact support service for a replacement. The appliance will work in safe mode.
Cell high temperature protection	The cell temperature exceeds 100°C.	For safety reasons, the compressor activates to lower the temperature in the chamber. Contact customer service.
Cell high temperature	It activates if the setpoint is not reached after 4 hours of continuous compressor operation	Check that there has been no excessive load of hot product, check that the condenser of the machine is clean, check the correct minimum distance of the machine from the wall.
Core probe high temperature	The core probe temperature is too high.	Check that the product has a temperature below 110°C (230°F) and that the evaporator fans are turning correctly.
Power board high temperature.	The power board is operating beyond the maximum temperature limits.	Check that the appliance correctly expels hot air. Stop the cycle and let the appliance cool down.
Door open	The door is open	Close the door, if the alarm persists, contact the technical service centre.
Communication with power board interrupted	The control board cannot communicate with the power board.	Contact technical service for a replacement of the electronic board. The appliance cannot be used.
Water filter replacement	The cartridge of the water filter upstream from the humidifier has reached the end of its life.	Cartridge replacement. Do not use programs with humidity or steam when the cartridge is empty: risk of failure of the steam generation system.!
Clean the condenser	The condenser is dirty and does not guarantee the correct cooling of the cooling system.	See par. 15.
Faulty humidifier water load	Faulty humidifier water load	Check the water supply of the humidifier, that the tap is open and, if the alarm persists, contact technical service.
Faulty heating humidifier	Faulty heating humidifier	Contact technical service.
High pressure HP switch intervention	Excessive pressure detected by the high pressure transducer.	Check that the product temperature is below 110°C (230°F). Check the condenser is not clogged and the fan is working properly. Make sure there is at least 10-15 cm of space at the back of the appliance to allow the system to vent hot air through the grille. The compressor operation is resumed when pressure levels are back within the threshold values.
Interrupted communication with electronic valve	Programs are interrupted due to the inability to control the electronic valve.	Contact technical service.
Evaporator high temperature	The inserted product is too hot because no pre-cooling cycle has been started.	Check that the product has a temperature below 110°C (230°F) and that the evaporator fans are turning correctly.
Open evaporator protection	The fan internal guard is open.	Gently close the guard and lock it firmly. If the problem persists, contact the authorized technical service centre.

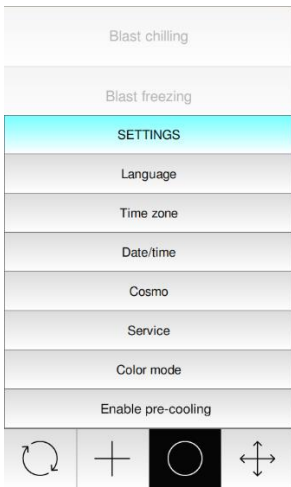
Low/high voltage supply

The supply voltage is outside the allowed range.

Have your system checked by a specialized technician or contact your electricity provider.

15.0 DIRECTIONS FOR USE AND WARNINGS

15.1 PRE-COOLING/PREHEATING

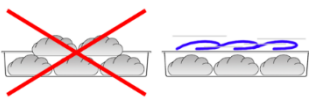


Before starting a blast chilling /deep freezing cycle it is advisable to pre-cool the room by running the proposed pre-cooling cycle. Do not insert food during the pre-cooling cycle.

Before slow cooking, the cell can be preheated to significantly reduce heating times.

The automatic pre-cooling and pre-heating cycles can be disabled from the Utilities menu.

15.2 ARRANGING PRODUCTS ON TRAYS



Use shallow pans to promote better air contact with the product surface. Arrange the products in an orderly manner and avoid stacking.

Take care when you insert vacuum-packed bags, check that the bag does not touch or obstructs the fans.

15.3 FILLING THE UNIT



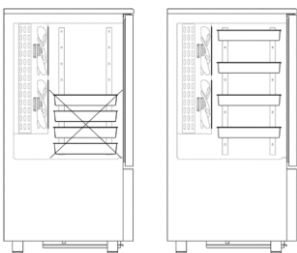
Leave at least 2 cm of space between one tray and the next so as to allow sufficient airflow. The dishes should be arranged in a single layer, in containers that are/have:

- uncovered
- suitable for food use
- resistant to the temperatures reached during freezing and cooking
- with low edges (maximum 4.5 cm)

Do not cover containers with lids of any kind.

Correct positioning of the containers will allow free circulation of air inside the cell: avoid obstructing the ventilation fans and overloading the equipment beyond the permitted limits.

15.4 ARRANGING THE TRAYS



When the unit is being partially filled, spread the pans out evenly so that they use the full height. If more pans are added during a cycle, place them always at the top, moving any previously-placed pans to the lower part.

Do not leave the hot product inside the chamber without starting the cycle.

Do not load beyond the maximum capacity of the model

15.5 CORRECT USE

Keep the motor compartment free of objects, do not obstruct the front intake and the rear heat vent. Do not block storage cabinets with boxes or place them into niches

In the blast chillers equipped with them, periodically clean the filter placed in front of the condenser.

Arrange the foods to be blast -chilled or cooked as explained in the previous chapter;

Carefully close the doors during each work cycle

Always keep the defrosting water drain hole clear

Avoid opening the doors during the positive or negative blast chilling/slow cooking cycles

Regularly carry out routine maintenance as indicated in the dedicated section

If cooking with grilles of particularly fatty foods (for example poultry), insert a tray in the bottom of the chamber to collect the fats that could leak from the food.

Do not use highly flammable foods or liquids (e.g. alcohol) during cooking.

15.6 Using the core probe



For optimal operation, the needle probe should be placed in the centre of the product.

Make sure the probe tip does not poke through the product or touch the pan

Do not insert the probe if the temperature of the food exceeds 130°C to prevent damage to the sensor.

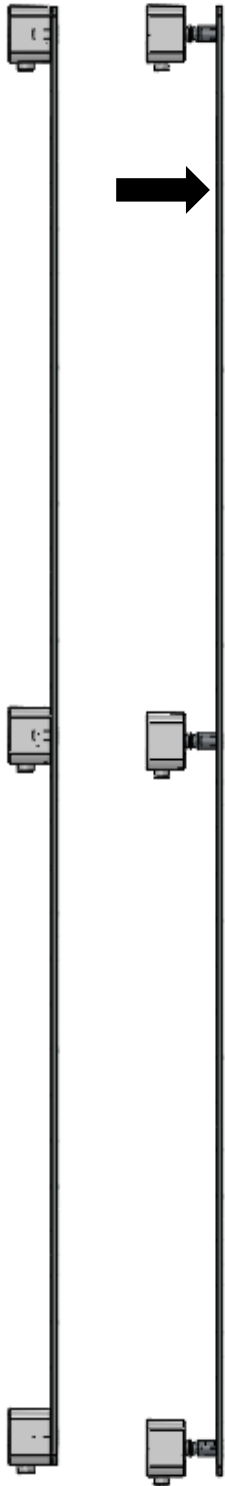
Allow the product to cool for a few minutes at room temperature.

During a blast chilling or cooking cycle, the core probe measures the temperature in the "heart" of the food: when it reaches the factory- or user-set value, it means that the food is blast chilled (Blast chilling function) or cooked (Slow Cooking function). The core probe must be inserted deep into the food to be chilled/cooked: make sure that its tip reaches the "heart" of the food, that is, its innermost point, without going out. Be careful not to stick it in very fatty spots or close to the bones.

If the food is not very thick, insert the probe parallel to the support surface. We advise you to keep the probe always clean and sanitized.

HANDLE THE PROBE CAREFULLY AS IT IS POINTED AND, AFTER USE IN COOKING, REACHES HIGH TEMPERATURES

15.7 Arrangement of guide pairs for GN or EN trays



Vision is equipped with guide pairs that can accommodate EN 60x40 or EN 60x40e GN 1/1 trays.

The special blade design of the racks allows for better air distribution in the cell and easier cleaning of the walls.

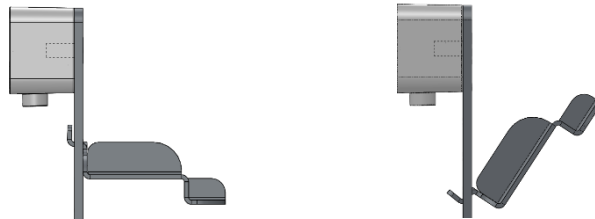
The guide pairs and their supports are removable and washable with water and neutral soap or in the dishwasher.

To remove the guide pairs, simply lift them upwards and remove them from the profiles with a movement towards the inside of the cell.

For better cleaning, in the Vision series it is also possible to remove the racks which, depending on the models, are fixed in two or more places.

For removal, simply pull the racks towards the inside of the cell, holding them near the attachment points. Do not bend or flex the racks!

To re-install the racks, align the pin with the hook and press until you hear it click into all the hooks.



16.0 MAINTENANCE AND CLEANING

Routine maintenance work can be carried out by non-specialized personnel, following the instructions given below.

- Before performing any maintenance or cleaning work, disconnect the appliance from the power mains.

Internal and external surfaces can be washed with a sponge dampened in warm water and mild detergent. After cleaning, dry with a soft, dry cloth. Any polishing products should be applied to outer surfaces only.

- Do not wash the appliance with water jets. Do not use abrasive paste or wire wool scouring pads
- It is strictly forbidden to remove the protections and safety devices to carry out routine maintenance operations. The manufacturer declines all responsibility for accidents caused by the failure to fulfil the aforementioned obligation.
- Do not touch and operate on the machine with damp or wet hands or feet, do not insert screwdrivers, kitchen utensils or anything else between the guards and moving parts before carrying out cleaning or routine maintenance operations, disconnect the machine from the power supply by turning off the main switch and unplugging the machine. Do not pull the power cable to disconnect the machine from the power supply

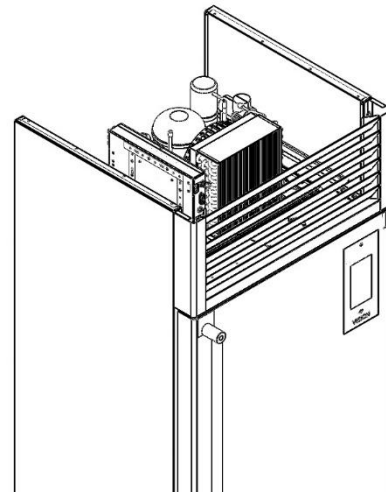
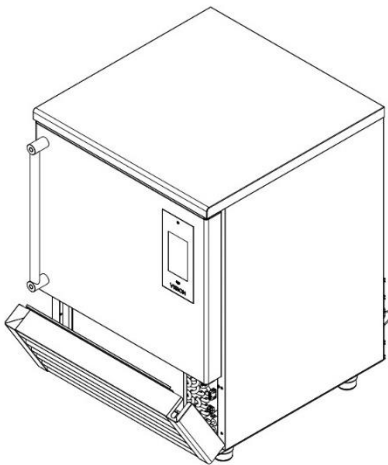
To keep the appliance working efficiently, clean the condenser at regular intervals. To do this, use a brush with soft bristles or a vacuum cleaner, being careful not to bend the aluminium fins.

- The condenser features sharp edges. Wear protective gloves when cleaning.

To access the condenser of a blast chiller, simply grab the dashboard at the top and pull towards you.

The dashboard is fixed at the top with two magnets and at the bottom with interlocking pins.

The condenser in the proofer-retarders and storage units is located on the roof of the cabinet.



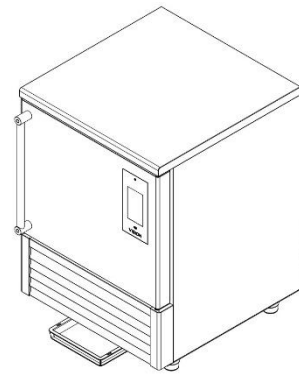
The appliance (blast chiller) features a tray to catch the water produced by the defrosting. This tray must be emptied at regular intervals. Storage units and proofer-retarders are equipped with an automatic evaporation system.

Blast chillers: remove the tray from the front

Empty the water tray

Fit the tray back into its original position

Alternatively, connect the condensate drain pipe with a 3/4" male threaded fitting



17.0 CONNECTING THE HUMIDIFIER TO THE WATER MAINS AND MAINTENANCE

⚠ Higher temperatures damage the water filtering system.

The unit must be connected to the water network with a temperature below 30°C.

⚠ The inlet water pressure of the humidifier must be between 0.5 bar and 6 bar. Install a shut-off valve upstream of the system (to be able to cut off the water supply). Install a mechanical filter (60µS) to trap any solid impurities.

⚠ Use demineralised water: when using tap water, the salts that build up over time will gradually foul the humidifying system and adversely affect its operation. If water hardness levels exceed 15°f it is necessary to install a softener

⚠ The manufacturer will not be held responsible for any malfunction or damage to the humidifying system arising out of the failure to comply with these instructions.

The appliance features a tray for the automatic evaporation of defrosting water and water produced by the humidifier wash cycles (only proofer-retarders and storing units).

⚠ The manufacturer cannot be held responsible for any damage or injury resulting from failure to earth the appliance or inefficient earthing, incorrect installation, tampering, poor maintenance and use by unskilled persons, or resulting from failure to comply with the electrical safety standards in force in the country of use.

The filtering system with temporary reduction of the water hardness and activated carbon filter must be connected upstream of the humidifier.

The filter system is equipped with a cartridge with a maximum life of 12 months. Replace the cartridge immediately when the relative message appears or in any case within a maximum of 12 months from installation. Failure to replace the filter cartridge irreparably compromises the steam generation system. Damage caused by failure to comply with the indications of water quality and filter replacement voids the warranty on the entire steam generation system.

The filter releases the following substances into the water: silver, ammonium, potassium.

Regularly check the filtration system for leaks. Check regularly that the hoses are not kinked. Bent hoses must be replaced.

The complete filtration system must be replaced in rotation after 10 years at the latest. The hoses must be replaced in rotation after 5 years at the latest.

18.0 TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The appliance does not turn on	No power	Check for voltage at the outlet the appliance is plugged into, restore any circuit breakers and fuses upstream and check the fuses fitted at the front on the electrical panel
	Interface connection cable disconnected	Check that the interface cable connector is properly connected to the electrical panel. If broken, replace the cable
When starting a cooling cycle the compressor does not start	Compressor start delay due to short-cycling (blast chiller)	To avoid close starts of the compressor that could damage it, there is a delay of a few minutes, wait a few minutes
	The compressor thermal overload protector has tripped due to overheating	It needs to be checked and restored by a qualified technician Let the unit cool for about 30 minutes before restarting it. Make sure the cooling flow to the equipment compartment is not restricted. Make sure there is a space of about 10-15 cm between the wall and the back of the appliance for adequate ventilation. Make sure the unit is not near a heat source (ovens, pasta cookers, fryers..). Make sure the condenser fan in the bottom equipment compartment is working. If the problem persists, contact technical support. Check and clean the dust filter on the condenser as required
The appliance does not cool or cools very slowly	Excessive load of high temperature products (blast chiller)	Do not exceed the maximum permissible product weight. Before inserting a hot product, pre-cool the chamber at a temperature of -20°/-30° C
	Internal fans are always off	Contact technical support to check why the fans are off
	Evaporator covered with ice	Start a manual defrost
	Equipment compartment overheating	Make sure there is a space of about 10-15 cm between the wall and the back of the appliance for adequate ventilation. Make sure the unit is not near a heat source (ovens, pasta cookers, fryers..). Make sure the radiator on the front bottom (condenser) is perfectly clean. If necessary, vacuum up any dirt which may block it or remove the front cover and clean the fins with a plastic bristle brush.

19.0 GAS SAFETY DATA SHEET

19.1 R290



GWP: 3
ODP: 0

- Hazards identification: Liquefied gas - Extremely flammable.
- First aid measures:
 - Inhalation: Remove victim to uncontaminated area wearing self contained breathing apparatus. Keep victim warm and rested. Call a physician. Apply artificial respiration if breathing stopped.
 - Skin contact: In case of frostbites, spray with water for at least 15 minutes. Apply a sterile gauze. Get medical attention.
 - Eye contact: Wash eyes immediately with water for at least 15 minutes.
 - Ingestion: Ingestion is considered an unlikely route of exposure.

19.2 R452A

GWP: 2141
ODP: 0

- Composition:

○ Difluoromethane	(R32)	21.9%
○ 2,3,3,3-Tetrafluoropropene	(R-1234yf)	27.2%
○ Pentafluoroethane	(HFC 125)	50.9%
- Hazards identification: Liquefied gas. High concentrations may cause asphyxiation. Contact with product may cause cold burns.
- First aid measures:
 - Inhalation: In high concentrations may cause asphyxiation. Symptoms may include loss of mobility/consciousness. Victim may not be aware of asphyxiation. Wearing the self-contained breathing apparatus, move the victims to a ventilated area keeping them lying down and warm. Call a physician. Administer artificial respiration only if breathing has stopped
 - Skin contact: Contact with the evaporating liquid can cause frostbite.
 - Eye contact: Immediately rinse eyes with water. Remove any contact lenses if it is easy to do so. Continue to rinse. Rinse with plenty of water for at least 15 minutes. Get medical attention straight away. If medical assistance is not immediately available, rinse for another 15 minutes.
 - Ingestion: Ingestion is considered an unlikely route of exposure