coldline

MODI | LEVTRONIC

MANUALE DI USO E MANUTENZIONE

MAINTENANCE HANDBOOK

BEDIENUNGS UND WARTUNGSANLEITUNGEN

NOTICE D'UTILISATION ET D'ENTRETIEN

РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ И УХОДУ

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20.0 OPERATING CONDITIONS

20.1 INTRODUCTION

Dear Customer,
thank you for purchasing this product of the MODI or LEVTRONIC range.

MODI and LEVTRONIC products replace more conventional machines by integrating multiple functions in a small space. They are 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.

20.2 OPERATING CONDITIONS

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

Use this appliance only for its intended purpose: blast chilling, deep freezing, storing food, proving dough, thawing frozen foods, 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). Hold the probe with care by its handle. When not in use, store it in the relevant compartment 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.

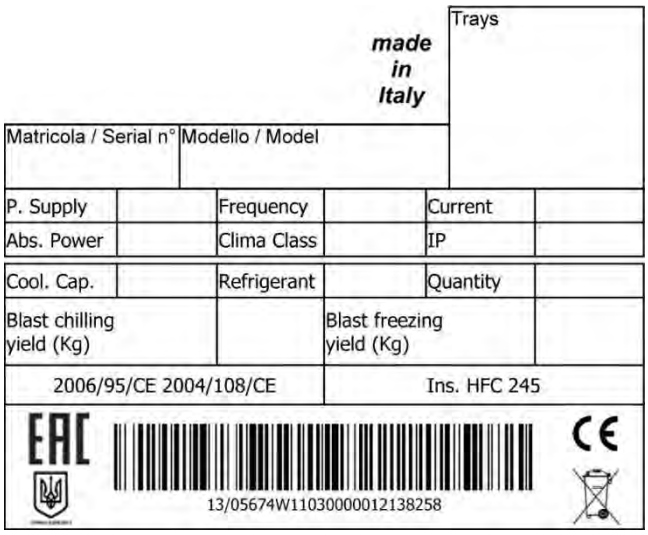
Installation, extraordinary maintenance and repairs must be performed exclusively by specialised technicians.

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.

21.0 TECHNICAL DATA



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.

MODI BLAST CHILLERS

Model	W3	W5G	W5S	W5	W6G
Compatible pans	GN2/3	GN1/1	GN1/1 EN60x40	GN1/1 EN60x40	GN1/1
Dimensions (mm)	L 625 P 600 H 421	L 710 P 700 H 853	L 780 P 700 H 853	L 780 P 800 H 853	L 710 P 700 H 913
Capacity per cycle	7 Kg +90°⇒+3°C	20 Kg +90°⇒+3°C	18 Kg +90°⇒+3°C	22 Kg +90°⇒+3°C	24 Kg +90°⇒+3°C
	5 Kg +90°⇒-18°C	14 Kg +90°⇒-18°C	12 Kg +90°⇒-18°C	17 Kg +90°⇒-18°C	18 Kg +90°⇒-18°C
Consumption* +65°+10°C +65°-18°C	0.076 kWh/kg 0.247 kWh/kg	0.070 kWh/kg 0.265 kWh/kg	0.073 kWh/kg 0.272 kWh/kg	0.067 kWh/kg 0.259 kWh/kg	0.075 kWh/kg 0.221 kWh/kg
Power	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Absorption Up	370W - 1.7A	1030W - 4.98A	1300W - 6.28A	1030W - 4.98A	1270W - 6.14A
Absorption Active	/	1430W - 6.91A	1700W - 8.21A	1430W - 6.91A	1670W - 8.07A
Cooling capacity	579 W**	1565 W**	1755 W**	1565 W**	2084 W**

Model	W6S	W6	Table WT7	W7G	W7
Compatible pans	GN1/1 EN60x40	GN1/1 EN60x40	GN1/1	GN1/1	GN1/1 EN60x40
Dimensions (mm)	L 780 P 700 H 913	L 780 P 800 H 913	L 1400 P 700 H 810 - 850 - 950	L 710 P 700 H 1093	L 780 P 800 H 1093
Capacity per cycle	21 Kg +90°⇒+3°C	27 Kg +90°⇒+3°C	34 Kg +90°⇒+3°C	32 Kg +90°⇒+3°C	34 Kg +90°⇒+3°C
	15 Kg +90°⇒-18°C	21 Kg +90°⇒-18°C	24 Kg +90°⇒-18°C	22 Kg +90°⇒-18°C	24 Kg +90°⇒-18°C
Consumption* +65°+10°C +65°-18°C	0.081 kWh/kg 0.258 kWh/kg	0.071 kWh/kg 0.246 kWh/kg	0.072 kWh/kg 0.247 kWh/kg	0.070 kWh/kg 0.231 kWh/kg	0.064 kWh/kg 0.221 kWh/kg
Power	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Absorption Up	1300W - 6.28A	1270W - 6.14A	1350W - 6.52A	1350W - 6.52A	1350W - 6.52A
Absorption Active	1700W - 8.21A	1670W - 8.07A	1950W - 9.42A	1950W - 9.42A	1950W - 9.42A
Cooling capacity	1755 W**	2084 W**	2084 W**	2084 W**	2084 W**

Model	W10	W14	W20TP	W20	W20K
Compatible pans	GN1/1 - EN60X40	GN1/1 - EN60X40	GN2/1 - EN60X80	GN1/1 - EN60X40	GN1/1 trolley
Dimensions (mm)	L 780 P 800 H 1563	L 780 P 800 H 1778	L 1100 P 1045 H 1843	L 810 P 1015 H 2210	L 810 P 1015 H 2240
Capacity per cycle	50 Kg +90°⇒+3°C	70 Kg +90°⇒+3°C	80 Kg +90°⇒+3°C	88 Kg +90°⇒+3°C	88 Kg +90°⇒+3°C
	40 Kg +90°⇒-18°C	56 Kg +90°⇒-18°C	60 Kg +90°⇒-18°C	62 Kg +90°⇒-18°C	62 Kg +90°⇒-18°C
Consumption* +65°+10°C +65°-18°C	0.082 kWh/kg 0.252 kWh/kg	0.061 kWh/kg 0.250 kWh/kg	0.085 kWh/kg 0.268 kWh/kg	0.087 kWh/kg 0.277 kWh/kg	0.087 kWh/kg 0.277 kWh/kg
Power	400-415V 3N-50Hz	400-415V 3N-50Hz	400-415V 3N-50Hz	400-415V 3N-50Hz	400-415V 3N-50Hz
Absorption Up	4120W - 7.91A	4200W - 8.29A	6150W - 11.81A	6450W - 12.45A	6450W - 12.45A
Absorption Active	5120W - 12.74A	5200W - 13.12A	7150W - 16.64A	7450W - 17.28A	7450W - 17.28A
Cooling capacity	5440 W**	5440 W**	9820 W**	8632**	8633**

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

LEVTRONIC

Model	550 LT	650 LT	700 LT	900 LT
Compatible pans	EN60x40	EN60x40	EN60x40	EN60x80
Dimensions (mm)	L 630	L 810	L 740	L 810
	P 815	P 715	P 815	P 1015
	H 2200	H 2200	H 2200	H 2200
Power	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Absorption	1220W - 5.6A	1360W - 6.2A	1360W - 6.2A	1360W - 6.2A
Cooling capacity	519 W**	668W**	668W**	668W**

Model	J10	J12	2-door table	3-door table
Compatible pans	EN60x40 Racking trolley	EN60x80 Racking trolley	EN60x40	EN60x40
Dimensions (mm)	L 810	L 810	L 1450	L 2005
	P 815	P 1015	P 800	P 800
	H 2230	H 2230	H 950	H 950
Power	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Absorption	1360W - 6.2A	1360W - 6.2A	1500W - 6.9A	1500W - 6.9A
Cooling capacity	668W**	668W**	565W**	565W**

22.0 INSTALLATION

22.1 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.

22.2 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.

22.3 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.

22.4 INTEGRITY

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

22.5 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.

22.6 LEVELLING

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

22.7 CLEANING

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

22.8 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.

22.9 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 ± 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 (Levtronic), 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.

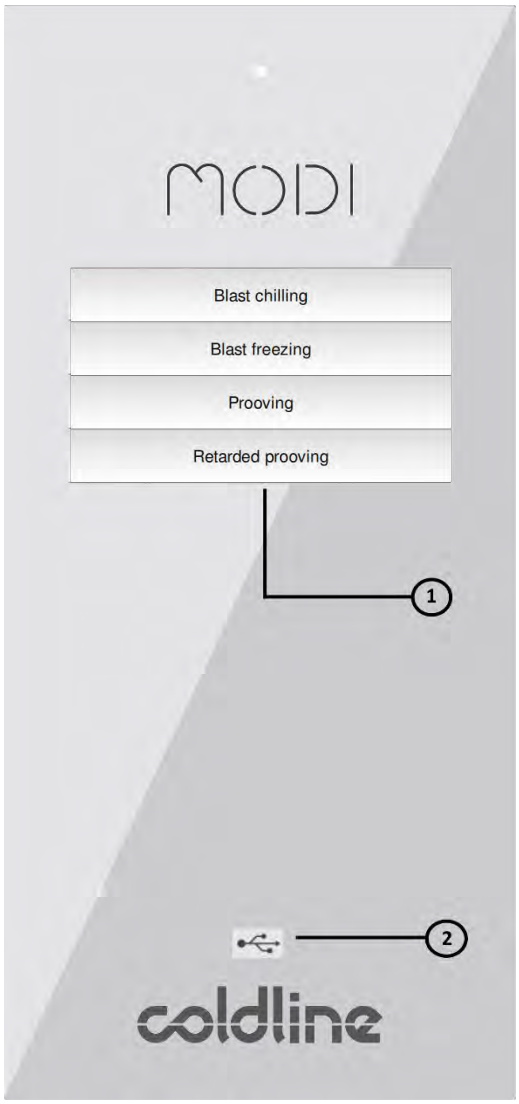
Where a 400V three-phase supply, make sure the fans rotate in the correct direction. If the appliance is going to be switched off for a length of time, it is best to disconnect its power cord.

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.

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.

23.0 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 USB PORT
Allows inserting a USB stick to download data

24.0 IGNITION/STARTUP

⚠ 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.

Modi 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

24.1 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.

24.2 SETTING DATE AND TIME

By connecting Modi to Cosmo, the appliance will automatically synchronize date and time, if it is not possible to connect to Cosmo, you can set the date and time manually.

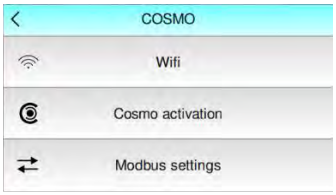
To manually set the date and time, access the Settings menu and select Date/Time

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.

24.3 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.

24.4 COSMO ACTIVATION



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

⚠ **For Levtronic devices insert the Wifi stick into the dedicated USB port, located in the upper part of the carter in the center. (See internal equipment).**

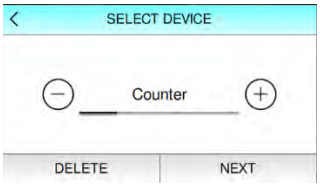
To connect to the COSMO network, go to SETTINGS> COSMO.
A screen will appear with the following keys:
- WIFI
- COSMO ACTIVATION
- MODBUS CONFIGURATION

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 Play Store or App Store, 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.

25.0 MAIN MENU

25.1 MODI 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.

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.

Leavening and **proof-retarding:** Perfectly leavens the doughs in immediate mode or at a scheduled time The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase). In the Modi Active blast chillers there is no humidifier, therefore it is advisable to cover the leavening food with a damp cloth and use the blast chiller at full load, always keeping ventilation values low in order to avoid dehydration of the leavened products.

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

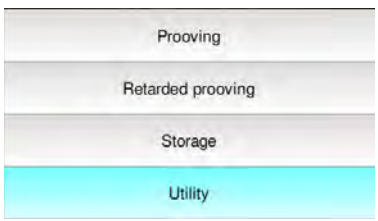
Chocolate: Crystallizes pralines, chocolates and chocolate bars in a few minutes, obtaining perfect clarity and crispness thanks to the ideal temperature and humidity.

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.

Anisakis in-depth cleaning: 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)

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

25.2 LEVTRONIC PROOF-RETARDING MENU

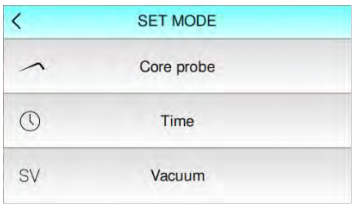


Prooving and **retarded prooving:** Perfectly leavens the doughs in immediate mode or at a scheduled time; the moisture supply allows you to maintain ideal hydration, promoting the regular action of yeasts. The program can be set in 4 phases (cooling, storage, recovery and leavening and a final waiting phase).

Storage: Starts a storing cycle.

26.0 GENERAL INDICATIONS FOR USE

From the main screen it is possible to start the Modi functions which may differ depending on the setup. Numerous recipes are included in Modi aimed at adapting the programs to the food actually inserted into the blast chiller.
In many blast chilling and deep freezing programs it is necessary to select the mode from:

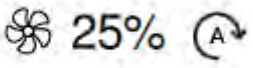


Core probe: the program will manage the transition from one phase to another reading the temperature of the core probe. The duration is determined by the achievement of the actual temperature set in the product core.
The programs are divided into three phases which allow you to vary the temperature, 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.
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 V - Vacuum mode; in V - Vacuum mode Modi 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:

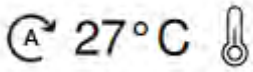
Cell temperature in the centre of the display, if the core probe is connected it is possible to see the core temperature by selecting the temperature area.

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.

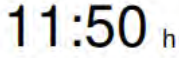


Ventilation: depending on the programs, by selecting the ventilation field, you can change it or the automatic management symbol 

will appear, in which case it will be possible to change the ventilation only from the program editor



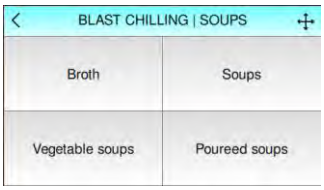
Set cell temperature: depending on the programs, by selecting the Set cell temperature field you can edit it or the automatic management symbol will appear, in which case it will be possible to change the setting only from the program editor.



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

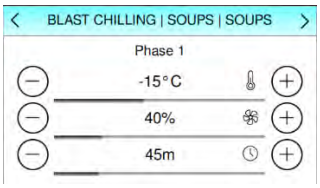
Stop button: stops the program.

27.0 PROGRAM MODIFICATION



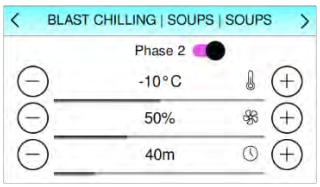
From the program list, keeping the program button pressed will open an edit menu

Selecting "Edit" you can access the editor that allows you to customize the program.

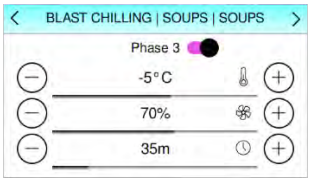


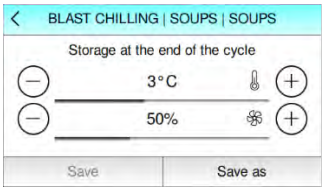
A screen will appear asking you to specify the type of program or CORE PROBE, TIME or VACUUM PACKED.

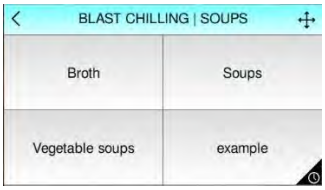
By selecting, for example, the core probe, a screen will open where you can customize the program by choosing the temperatures, ventilation, core temperature (if you choose core probe) or cycle duration time (if you choose time or vacuum-packed). It is also possible to activate storage at the end of the various phases.
Pressing the SAVE WITH NAME 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 time program, while the SV 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.
At the end of the cycle it is possible to set the temperature and ventilation of the storing phase.







Once a program has been modified, it will be possible to view it within the chosen category.

The modified programs can be recognized by the presence of the symbol 🕒 if they have been saved as time and ⌒ if with a core probe.

28.0 PROGRAMS

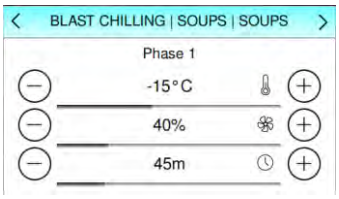
Modi and LEVTRONIC have numerous automatic programs.

Programs can be modified. 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 programs consist of 3 phases which can be enabled or disabled.

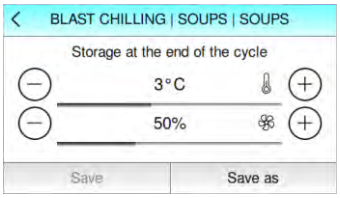
The first phase is always active, the phases that can be disabled are characterized by a green switch.

The last phase is storage at the end of the cycle that 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.



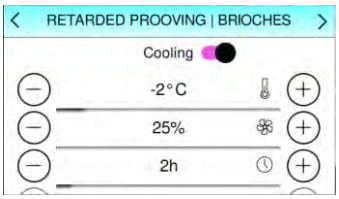
BLAST CHILLING, DEEP-FREEZING (MODI UP and ACTIVE), DEFROSTING, CHOCOLATE AND DRYING (MODI ACTIVE)

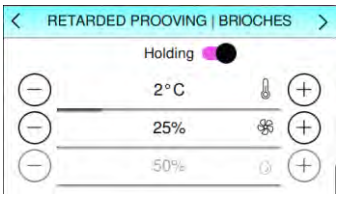
To create a new program, select the desired function (blast chilling, deep freezing, defrosting, chocolate and drying), the category and, keeping the button of the recipe pressed, select modification. You can choose between creating a probe or time program.



Once the type has been selected, the program editor will appear with the various phases in which it is possible to set the cell temperature, ventilation and core temperature. To modify the following phases, press the right arrow.

Whenever a modification is made to the program, this can be saved with a new name, thus creating a new recipe or overwriting the previously modified recipe.



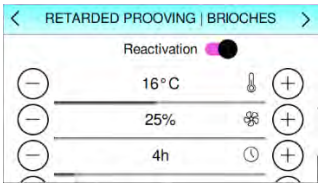


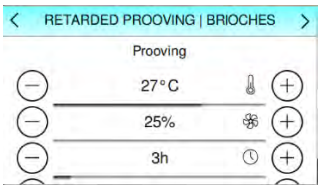
PROOVING AND RETARDED PROOVING (LEVTRONIC)

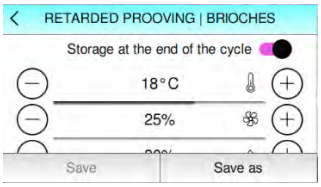
In the retarded prooving program it is possible to disable the cold phases, in this way you can use the saved parameters for proof-retarding and perform an immediate manual leavening. The phases of a proof-retarding program are 5 and can be modified through the editor (the leavening phase and the storing phase at the end of the cycle cannot be disabled):

- 1. Cooling: allows you to block the action of the yeasts in order to delay their action. It is possible to manage humidity (Levtronic) only with temperatures exceeding 4 degrees. 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. Holding: 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.



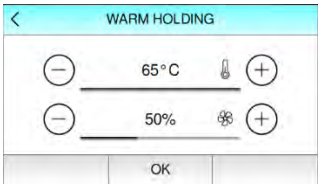




- 3. Recovery: in this phase the product is gradually brought closer to the rising temperature. The recovery phase must be longer the larger the size of the product used.

- 4. Leavening: the food is brought to the correct temperature and humidity to promote leavening. Temperature, humidity (Levtronic), 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. Storing at 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.



WARM HOLDING (MODI ACTIVE)

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

- the temperature up to +65°C
- the desired ventilation (from 25%)

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

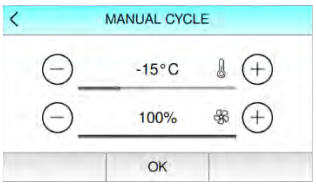
ANISAKIS DECONTAMINATION

The **Anisakis decontamination** program cleans 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)

This program runs the blast chiller for the set time.

To proceed with more consecutive cycles, we advise you to do the following: Start a deep-freezing customised program with a final temperature of -20°C in the core. At the end of the cycle, remove the product and place it in a storing unit with a guaranteed temperature of at least -20°C for at least 24 hours and then serve after defrosting.

29.0 MANUAL CYCLE (MODI)



The **MANUAL CYCLE** mode allows you to start a probe or timed cycle setting the desired temperature and ventilation.

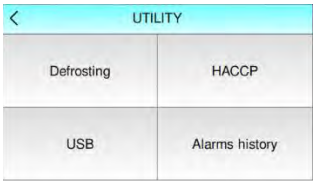
While the cycle is in progress, the display will show the temperature of air inside the cell. It is possible to view the temperature of the core probe by touching the centre of the display where the temperature in the cell is displayed.

In the bottom 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

Pressing on the icon will start a manual defrost cycle.

30.0 UTILITIES



The **UTILITIES** menu can be accessed scrolling down through the main screen functions. It allows you to start a defrosting cycle, heat the core probe (optional only MODI), export the HACCP data, update the software, back up the data and view the alarm log.

30.1 DEFROSTING

Defrosting can be started:
-automatically during a storing phase, at predetermined time intervals.
- manually from UTILITIES>DEFROSTING.

-manually during storing by tapping the defrosting button .

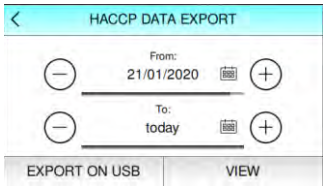
When the defrosting cycle is in progress, the display shows the message "**DEFROSTING**"
Tap on STOP to stop the defrost process in advance.

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

30.2 HEATING THE PROBE (MODI)

The **PROBE HEATING** function is active only if the heated core probe accessory has been installed.
By tapping the UTILITIES>PROBE HEATING key, 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.

30.3 HACCP

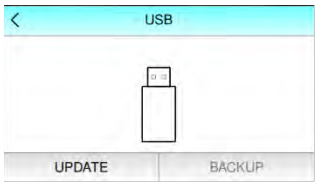


The **HACCP** menu allows you to save to a USB stick and then view the data of all performed cycles.

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.

30.4 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.

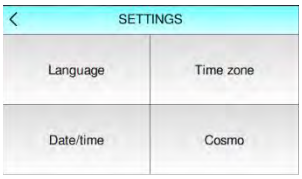
To **BACKUP**, insert a USB stick and press on UTILITIES>USB>BACKUP. At the end of the backup the system will reposition itself on the main screen and it will be possible to remove the USB stick.

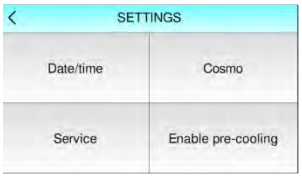
30.5 ALARM LOG

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.

31.0 SETTINGS





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

31.1 LANGUAGE

See par. 24.1
Sets the system language from those displayed

31.2 DATE/TIME

See par. 24.2
If Modi is not connected to Cosmo, it allows you to manually set the local date and time.

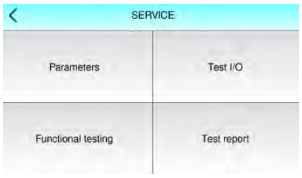
31.3 TIME ZONE

See par. 24.3
If Modi 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.

31.4 COSMO

See par. 24.4

31.5 SERVICE



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

32.0 MENU REARRANGEMENT

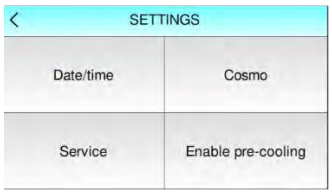
Touching the key activates the MENU REARRANGEMENT mode, which allows you to rearrange the items in the menu at will.
During the activation of the rearrangement, the words will be moving.

33.0 ALARMS

ALARM LIST	POSSIBLE CAUSE	SOLUTION
Faulty cell probe	Possible fault of the cell probe	Contact the authorized technical service centre. The machine will run with a temporary temperature value calculated as the average of the needle probe and the evaporator probe.
Faulty core probe	Possible core probe fault. Core probe not connected.	Check the probe plug is inserted correctly, in case disconnect the probe and gently clean the contacts. Do not force the connector during the insertion to avoid damaging the contacts. If the problem persists, contact the authorized technical service centre.
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.	With the alarm active, Levtronic will not use the humidifier to manage humidity. Warm Levtronic up with a manual cycle at 40° without humidity to dry the probe. If the problem persists, contact the authorized technical service centre.
Faulty evaporator probe	Possible fault of the evaporator probe	Contact the authorized technical service centre. It is possible to continue using Levtronic, defrosting and fan management will not be optimized.
Faulty condenser probe	Possible fault of the condenser probe (Levtronic)	Contact the authorized technical service centre. It is possible to continue using the appliance, performance will not be optimal.
Faulty electronic valve probe	Possible failure of the refrigerant gas management electronic valve.	Contact the authorized technical service centre.
Faulty LP transducer	Possible failure of the low pressure transducer.	Contact the authorized technical service centre.
Faulty HP transducer	Possible failure of the high pressure transducer.	Contact the authorized technical service centre.
Cell high temperature protection	The cell temperature exceeds 100°C.	The compressor is activated in cooling mode, if the temperature does not drop, disconnect Levtronic or Modi Active from the power supply and contact the authorized technical service centre.
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 ventilation in the technical compartment is correct.
Core probe high temperature	The core probe temperature is too high.	If the product it is in is too hot, remove it and let the product cool for a few minutes.
Power board high temperature.	The power board is operating beyond the maximum temperature limits.	Check the ventilation in the technical compartment is correct. 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.	Disconnect the appliance from the mains and contact the authorized technical service centre.
Water filter replacement	The cartridge of the water filter upstream from the humidifier has reached the end of its life (Levtronic)	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 Cleaning the condenser
Faulty humidifier water load	Faulty humidifier water load (Levtronic)	Contact the authorized technical service centre and close the water stop-cock.
Faulty heating humidifier	Faulty heating humidifier (Levtronic)	Contact the authorized technical service centre.
High pressure HP switch intervention	Excessive pressure detected by the high pressure transducer.	Check that the condenser is clean, the appliance has enough space to evacuate the heat from the condenser and/or that the product inserted is not too hot. For water-cooled appliances, check the correct water supply. If the problem persists, contact the authorized technical service centre.
Interrupted communication with electronic valve	Programs are interrupted due to the inability to control the electronic valve.	Disconnect the appliance from the power line for 10 seconds, if the problem persists, contact the authorized technical service centre.

34.0 DIRECTIONS FOR USE AND WARNINGS

34.1 PRE-COOLING



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.
Avoid opening the doors while a blast chilling/deep freezing cycle is running.

The pre-cooling cycle can be disabled from the Settings menu.

34.2 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.

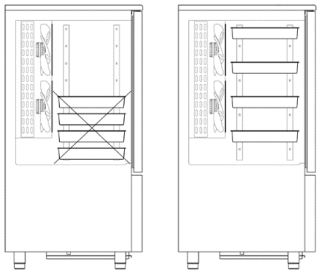
34.3 FILLING THE UNIT

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.

34.4 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.

34.5 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.

34.6 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.

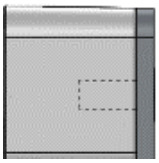
Allow the product to cool for a few minutes at room temperature.

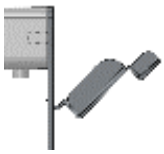
During a blast chilling cycle, the core probe measures the temperature in the "heart" of the food: when it reaches the factory- or user-set value, it means that the food is blast chilled (Blast chilling function). The core probe must be inserted deep into the food to be chilled: make sure that its tip 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.

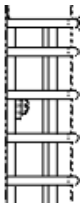
If the food is not very thick, insert the probe parallel to the support surface. We advise you to keep the probe always clean and sanitized.

HANDLE THE PROBE WITH CARE SINCE IT IS SHARP.

34.7 Arrangement of guide pairs for GN or EN trays







Modi and Levtronic are fitted with guide pairs that can accommodate EN60x40 trays. Catering blast chillers have EN-GN guide pairs, some models are equipped with a fixed stainless steel structure that allows only the insertion of GN1/1 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 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.

35.0 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.**

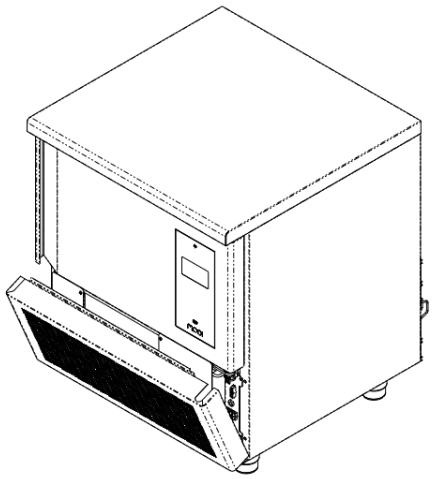
Internal and external surfaces can be washed with a sponge dampened in warm water and mild detergent. After cleaning, dry with a soft, dry cloth. Any polishing products should be applied to outer surfaces only.

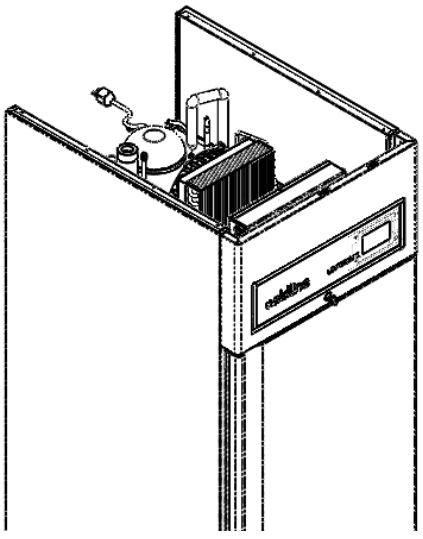
- **Do not wash the appliance with water jets. Do not use abrasive paste or wire wool scouring pads**
- **It is strictly forbidden to remove the protections and safety devices to carry out routine maintenance operations. The manufacturer declines all responsibility for accidents caused by the failure 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 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.





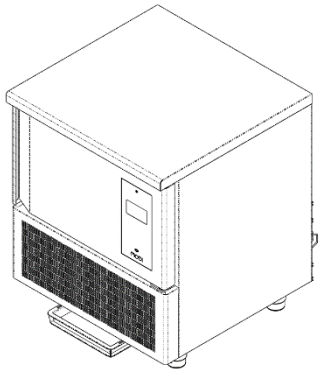
The MODI appliance features a tray to catch the water produced by the defrosting. This tray must be emptied at regular intervals. Storage units and LEVTRONIC appliances are equipped with an automatic evaporation system.

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



36.0 CONNECTING THE HUMIDIFIER TO THE WATER MAINS AND MAINTENANCE (LEVTRONIC)

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.

37.0 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	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 control relay has failed	It needs to be checked and restored by a qualified technician
	The compressor thermal overload protector has tripped due to overheating	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.

38.0 GAS SAFETY DATA SHEET

38.1 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.

38.2 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.

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