

Cabinet, Roll In & Modular 2004 Blast Chiller & Shock Freeze



Service Manual

CABINET, ROLL IN & MODULAR 2004 BLAST CHILLER & SHOCK FREEZE

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INTRODUCTION

Cook Chill Operation.

Blast chilling is a process to reduce the temperature of cooked food by swiftly arresting the cooking process, locking in its colour, flavour, texture and nutritional value. Department of health guidelines state that to safely blast chill food the temperature must be reduced from +70°C to +3°C within 90 minutes.

Pre Chill ensures the correct cabinet temperature in the unit before chilling commences therefore improving the chilling performance.

Blast freezing also helps keep food looking good. The slower food freezes the larger the ice crystals are formed and ice crystals can damage food, dry it out, and break down the physical structure leaving you with an unrecognisable product.

The blast freezing process requires that the food temperature be reduced from +70°C to -18°C in no more than 240 minutes.

Soft Chilling.

Soft chilling is the process of rapid but gentle chilling of food.

This cycle brings down the food temperature to +3°C in no more than 90 minutes without the air or food temperature going below 0°C.

This prevents large ice crystals forming therefore maintaining the texture, consistency and appearance of food such as vegetables, rice, pasta, custard and fruit with no dehydration or cell damage.

Hard Chilling.

Hard chilling is the process of general purpose chilling.

This cycle brings down the food temperature to +3°C in no more than 90 minutes and is ideal for chilling meat pies, lasagne, pasta and individually portioned meals. The air temperature for this process goes down to -15°C for the first 80% of the cycle, to extract the maximum amount of heat from the product quickly. The air temperature then increases to +3°C for the final 20% of the time to reduce surface damage and ensure quality.

Hard Chill Max.

Hard chill max brings down the food temperature to +3°C in no more than 90 minutes and is used for chilling high density or high fat content food such as meat joints, stews or packaged products.

The air temperature during the cycle is allowed to go down to -20°C.

After either a pre-designated time has elapsed or product temperature has been achieved, the air temperature is allowed to rise to the 'hold' value with the temperature being maintained at this level indefinitely.

Shock Freeze.

Shock freeze is the process of reducing the food product temperature to -18°C in less than 240 minutes. Once in the frozen state longer term storage is enabled. The air temperature during the freeze mode will be -35°C to -40°C.

The actual duration would depend on several factors including the type of product load, how it is packaged and the initial entry temperature.

Surface Protection.

Removing the heat energy from food product as rapidly as possible by the combination of powerful refrigeration and evaporator fans moving large volumes of cooled air can cause damage to the food product. The food product could have a form of 'Frost Burn' caused by the fast moving air feeling cooler than the actual air temperature 'Wind Chill Effect'. This may lead to product discoloration, dehydration, localised freezing and spoilage of the food product.

Surface protection overcomes this by reducing the evaporation operation, and hence the air speed at pre-determined stages in the cycle to ensure that this does not happen. This is a discreet function and happens automatically without any intervention from the operator. To enable the surface protection; and determine at what stage it would be activated values are set in the service operating parameters.

Longer Term Storage – 'Hold' Mode (Conservation)

Upon the completion of the blast chilling cycle the controller will automatically enter the 'Hold' mode. This will either be because the selection set time has elapsed or the product core temperature has been achieved. When the hold period commences an alarm will sound for a period denoted in the service operating parameters.

The controller will determine the temperature to be maintained during the hold phase based on the chilling or freezing cycle that has been completed. If a soft or hard chill has taken place the controller will maintain an air temperature of 2°C, if a shock freeze is completed the air temperature of -21°C will be maintained.

The hold mode is principally intended as a temporary storage facility offering the operator flexibility until the product can be unloaded into a longer term storage units at the correct storage temperature. On occasion this hold period may become extended to operate overnight or to provide emergency refrigeration backup. In such instances defrosting would automatically occur as necessary.

MODEL DETAILS

Cabinet Blast Chiller & Freezers.

Controls located in the unit cover.

All of the cabinet range incorporate a bottom mounted refrigeration systems with the evaporator located on the back wall. The refrigerant used is R404a.

Door operated fan switches stop the fans when the door is opened.

BC11, BCF11, QC11, BC 21, BCF21, BC36 all 230/1/50Hz 13amp (it is important to note that the BC36 13 amp option the chilling capacity reduces to 30kg).

BC36 230/1/50Hz 16 amp option has 36kg capacity.

BCF36, BC51, BCF51 all 400/3/50hz.

Dished base with drain to the vaporisation tray located in the unit compartment.

BC11: Blast Chiller, 11kg capacity with three GN1/1 shelves.

BCF11: Blast Chill Shock Freeze, 11kg capacity with three GN1/1 shelves.

QC11: Economy Blast Chiller, 11kg capacity with three GN1/1 shelves.

BC21: Blast Chiller, 21kg capacity with six GN1/1 shelves.

BCF 21: Blast Chill Shock Freeze, 21kg capacity with six GN1/1 shelves.

BC 36: Blast Chiller, 36kg capacity (13amp option 30kg capacity) with ten GN1/1 shelves.

BCF 36: Blast Chill Shock Freeze, 36kg capacity with ten GN1/1 shelves.

BC 51: Blast Chiller, 51kg capacity with fourteen GN1/1 shelves.

BCF 51: Blast Chill Shock Freeze, 51kg capacity with fourteen GN1/1 shelves.

Roll In Cabinet Blast Chillers & Freezers.

The Roll In models have top mounted refrigeration systems (compressor supplied and installed by Foster dealer) using R404a refrigerant. The evaporator is located on the rear wall of the cabinet.

Door operated fan switches stop the fans when the door is opened.

BCCF 1 has a drip tray beneath the evaporator with drain tube exiting the bottom of the cabinet into the vaporiser tray located on slides attached to the base of the cabinet.

BCF RI 1 has a drip tray beneath the evaporator with the drain tube exiting the cabinet at the back left hand side (viewed from the rear) into a heated vaporisation tray attached to the rear of the cabinet.

BCCF1, BCF RI 1 supply option 230/1/50 20amp (condensing unit requires separate supply).

BCCF1, BCF RI 1 supply option 400/3/50Hz (condensing unit requires separate supply).

BCCF 1: Blast Chill Shock Freeze, chilling capacity 75kg, freezing capacity 15kg with racking 600x550x1590.

BCF RI 1: Blast Chill Shock Freeze, chilling capacity 75kg, freezing capacity 15kg with Trolley 680x640x1825.

Modular Blast Chillers & Freezers.

4 Blast Chiller/Freezers constructed from modular panels for easy installation. With 700mm and 900mm door opening widths available.

MBC 75, 100, 150, (700mm and 900mm door opening) 230/1/50Hz 20amp supply (separate supply required for condensing unit).

MBC 250 (700mm and 900mm door opening) 400/3/50Hz 16amp supply (separate supply required for condensing unit).

MBC 75, 100, 150, 250 (700mm and 900mm door opening) 400/3/50Hz supply (separate supply required for condensing unit).

Door operated fan switches stop the fans when the door is opened.

Wall mounted evaporator with R404a refrigerant. Glycol cooling available as an option.

The evaporator has a drip tray beneath it with a stainless steel tube attached for connecting a 22mm Conex compression elbow. Depending on the drain exit position drill a 35mm hole through the wall panel at the front, side or rear allowing for a fall from the pan to the external drains.

Supplied floorless for blast chillers and a 25mm built in floor for blast freezers.

MBC 75: Blast Chill shock Freeze (700mm and 900mm Door openings). Chilling and nominal freezing capacity 75kg.

1 x trolley.

MBC 100: Blast Chill shock Freeze (700mm and 900mm Door openings). Chilling and nominal freezing capacity 100kg.

1 x trolley.

MBC 150: Blast Chill shock Freeze (700mm and 900mm Door openings). Chilling and nominal freezing capacity 150kg.

1 x trolley.

MBC 250: Blast Chill shock Freeze (700mm and 900mm Door openings). Chilling and nominal freezing capacity 250kg.

2 x trolleys.

CONTROLLER TECHNICAL DETAIL

The FCC controller is a three-piece unit made up of the Front Display and Dial Shaft Encoder, Mother Board plus Evaporator, Food and Air temperature probes. The front display PCB and the CPU/ Switching PCB unit are interconnected by a ribbon cable.

The membrane attached to the front provides an IP rating of IP54 providing a scratch free wipe clean finish. The control dial is the method by which the controller is accessed for all requirements. It has three planes of movement, clockwise, anticlockwise and inwards. The control dial allows the operator/ engineer to move forward and backwards through various menu selections shown on the display, and enter a desired programme. The control system will then respond appropriately either commencing the operating cycle or allowing further configuration.

Part Numbers

Item	Description	Part Number	Model
Controller Mother Board		00-555395	All BC/Fs Cabinet and Modular
Controller Shaft Encoder		00-555396	All BC/Fs Cabinet and Modular
Controller LCD Display		00-555394	All BC/Fs Cabinet and Modular
Air Probe P1	NTC type. 2.5m	00-555397	All BC/Fs Cabinet and Modular
Evaporator Probe P2	NTC type. 2.5m	00-555397	All BC/Fs Cabinet and Modular
Food Probe		00-555455	All BC/Fs Cabinet and Modular
Compressor	CAJ 9480Z	15422116	BC11
Compressor	CAJ2446ZE	00-554688	BCF11
Compressor	CAJ9513Z	00-554334	BC21
Compressor	CAJ2464Z	15422412	BCF21
Compressor	CAJ4519Z	00-554470	BC36
Compressor	TFH2480Z	15422415	BCF36
Compressor	TFH4531Z	00-555390	BC51
Compressor	TFH2511Z	15422417	BCF51
Evaporator Fan Motor	W2E200-C138-99282-4-7320	00-555374	BC/F11
Evaporator Fan Motor	W4E315-CP18-99284-4-7320	00-555375	BC/F21
Evaporator Fan Motor	W4E330-CP18-99284-4-7320	00-555376	BC/F36, 51
Evaporator Fan Motor	W4E420-CP02-66788-4-7320	TBA	All Modular
HP Switch		00-555386	
LP Switch		00-555387	
Solenoid Valve	EVR6 32F5219+0	15451215	BC51, BCF21, BC36, BCF36, BC51, BCF51.
Liquid Line Shut Off Valve	Valve Solenoid Hot Gas NEV-60	15451251	BC11, BCF11.
Expansion Valve	Valve Body TES2-N 68Z3417/68	15450385	BC11, BC21, BC36, BC51
Expansion Valve	Valve Body TES2-NL68Z34300/68	15450386	BCF11, BCF21, BCF36, BCF51.
Expansion	Valve Valve Body TCAE-N-R404a 068U4307	00-554861	MBC75, MBC100, MBC150, MBC250
Orifice	No 02 68-2092/68-2072	15451104	BC11, BC36, BCF36, BCF51.
Orifice	No 00 68-20900/68-207	15451102	BC21, BCF11
Orifice	No 01 68-2091/68-2071	15451103	BCF21
Orifice	No 03 68-209300/68-20	15451105	BC51
Orifice	TCAE-No. 1 068U4100	00-554863	MBC75, MBC100
Orifice	TCAE-No. 2 068U4101	00-554862	MBC150, MBC250
Adaptor	Valve EXP Solder 68-2	15450910	All BC/F Cabinets
Vaporiser Tray Heater	Rod PAH83-2 140W 240V	15240023	BC21, BCF21, BC36, BCF36, BC51, BCF51.
Vaporiser Tray Heater	Hot Gas Coil Ref 00/43 Spray	01-232751-02	BC11, BCF11
Evaporator	013475A	00-555408	BC/F36
Evaporator	013474A	00-555409	BC51
Evaporator	013524A	00-555410	BC/F21
Evaporator	013585A	00-555411	BCF11
Evaporator	013584A	00-555412	BC11
Condenser	013521A	00-555405	BC36
Condenser	013522A	00-555406	BCF36, BC51
Condenser	013521A	00-555405	BCF51
Condenser Fan Motor		15470027	BC11, BCF11, BC21, BCF21
Condenser Fan Motor		00-555413	BC36, BCF36, BC51, BCF51.
Door Handle		00-555377	All BC/Fs Cabinet
Door Frame Heater Wire	3400mm	01-233103-01	BC/F36, 51
Door Frame Heater Wire	2200mm	01-233104-01	BC/F21
Door Frame Heater Wire	1350mm	01-233105-01	BC/F11
Defrost Heater	BF11	01-233102-01	BF11
Defrost Heater	BF21	01-233106-01	BF21
Defrost Heater	BF36	01-233107-01	BF36
Defrost Heater	BF51	01-233108-01	BF51
Door Gasket	11	01-232996-01	BC/F11
Door Gasket	21	01-232909-01	BC/F21
Door Gasket	36/51	01-232852-01	BCF36, 51
Door Switch Magnet		00-555400	All BC/Fs Cabinet and Modular
Door Switch		00-555399	All BC/Fs Cabinet and Modular

BLAST CHILL & SHOCK FREEZE OPERATING INSTRUCTIONS.



Standard Operation

When mains electrical power is first applied to the controller it will carry out a self-test function, for approximately 3 seconds. During this period the display will show.



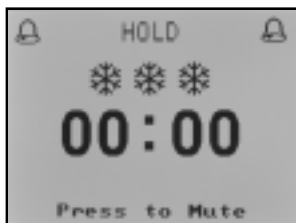
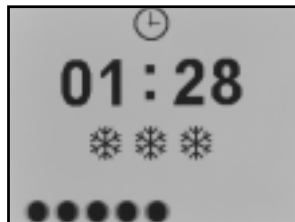
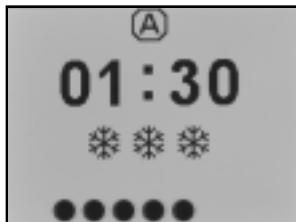
On completion of the self test, the controller will revert to the last chill program that was run (Pre-chill, Soft Chill, Hard Chill, Hard Chill Max, Shock Freeze, Professional 1, Professional 2, or Professional 3). The availability of these is dependent on how the controller has been configured.

The example shows the controller in Hard Chill mode with the previous and next programs indicated at the top of the display. To change the program rotate the dial, either clockwise or anticlockwise to select the type of program you require. (for guidelines refer to page 8)



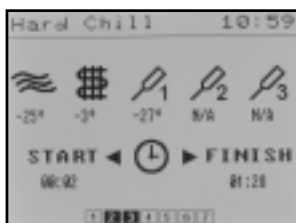
To initiate the program just press and release the dial for the program to start.

The program starts with the screen on the left being displayed for 2 minutes. After which the intelligent probe determines if the cycle is controlled by time, displayed by the screen in the middle, or by temperature as displayed by the screen on the right.



On completion of the program the controller will cause the blast chiller to enter the Hold Mode, as displayed on the left. An alarm will sound, press and release the dial to cancel the alarm, if the alarm is not cancelled the blast chiller will still enter the Hold Mode with the periodical sounding of the alarm. To cancel press and release the dial.

To stop the blast chiller during operation, press and hold the dial for 2 seconds, the display returns to the program selection screen.



At any time when the blast chiller is operational the dial can be rotated to give information on the status of the particular mode of operation. The display will remain for 10 seconds and then revert to the normal operating screen automatically.



This program is used to Pre Chill the cabinet prior to the first cycle. This is done with the Blast Chiller empty and is a short time based program of about 20 minutes. It is generally recognised as the correct method of preparing for a blast chill cycle. The program is selected by rotating the dial until the display shows, press and release the dial to start the program.

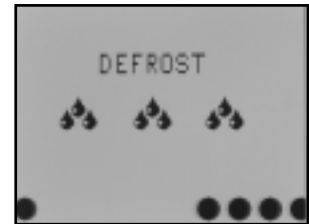
Defrost.

Defrosting is not normally required but if there is an ice build up on the coil inside the cabinet a manual defrost can be selected. Rotate the dial until the Defrost screen, below left, is displayed.

Press and release the dial to start the defrost.

During defrost the screens will alternate between the middle and right hand screens.

Defrost will last 20 minutes and when completed the alarm will sound. Press the dial to acknowledged or if not wait until it comes to the end of the alarm period, the alarm will stop and the display will revert to the previous screen.

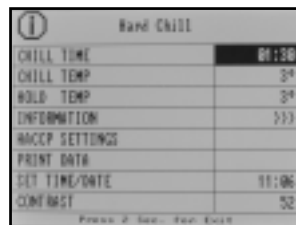
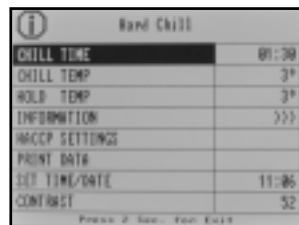


FURTHER OPERATIONAL FEATURES.

Chill time adjustment. (All programs excluding Professional 1, 2 or 3)

Whilst in the pre-programmed selection screen press and hold the dial for 2 seconds, the information screen will be displayed, below left. Press and release the dial to move to the time set, see below right. Rotate the dial clockwise to increase the time, anticlockwise to decrease. Once the time has been selected, press and release the dial and 'CHILL TEMP' will be highlighted. On completion press and hold the dial for 2 seconds to return to the program selection screen, to continue press and release the dial for the program to start.

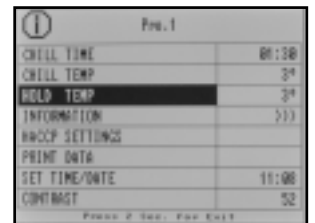
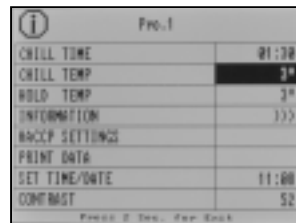
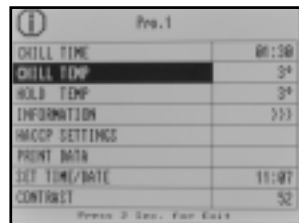
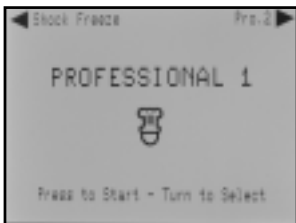
On completion of the program the time changes will revert to the default settings.



Chill / Hold temperature adjustments. (Professional 1, 2 or 3 only)

Professional 1, 2 and 3, if configured, are programs that can be used to tailor the chill time and temperature to suit specific product requirements.

Adjust the 'CHILL TIME' as above. With the 'CHILL TEMP' highlighted, below second from the left, press and release the dial to move to the temp set, below second from the right. Rotate the dial clockwise to increase the time, anticlockwise to decrease. Once the time has been selected, press and release the dial and 'HOLD TEMP' will be highlighted. Follow the procedure for changing chill temp to change the hold temp.



On completion press and hold the dial for 2 seconds to return to the program selection screen, to continue press and release the dial for the program to start.

The chill time and chill / hold temperature adjusted settings are retained for professional 1, 2 and 3 programs and will not revert to the default.

DATE	31/03/04
PROGRAM	W60
START TIME	09:14
END TIME	10:44
CYCLE END	14:39
START TEMP.	16°
END TEMP.	-4°

Information

Whilst in the program selection screen press and hold the dial for 2 seconds, the information screen will be displayed. Rotate the dial until 'INFORMATION' is highlighted. Press and release the dial to display the screen showing the last run cycle. The information relates to date, program run, start time, start temperature and end temperature.

HACCP settings.

Whilst in the program selection screen press and hold the dial for 2 seconds, the information screen will be displayed. Rotate the dial until 'HACCP SETTINGS' is highlighted. Press and release the dial to access the HACCP option screen. Press and release the dial to move to the selection screen for long or short reports, rotate the dial to select which option, once selected press and release the dial to confirm.

Press and release the dial to move to the selection screen for the print sample, select 3 or 5 minute selection rate. On completion press and hold the dial for 2 seconds to return to the program selection screen.

Print Data.

Whilst in the program selection screen press and hold the dial for 2 seconds, the information screen will be displayed. Rotate the dial until 'PRINT DATA' is highlighted. If using a hand held printer switch the printer on now. Point the printer at the infra red download sensor (optional), located in display area, press and release the dial to download the print data. On completion press and hold the dial for 2 seconds to return to the program selection screen.

Set time and date.

Whilst in the program selection screen press and hold the dial for 2 seconds, the information screen will be displayed, below left. Rotate the dial until 'SET TIME/DATE' is highlighted. Press and release the dial to access the service screen, below right. Press and release the dial to move to the displayed time in hours and minutes, rotate the dial to alter the time, once the correct time has been achieved press and release the dial to move to 'DAY'. If it is necessary to change the day, month and year change the settings using the same procedure for setting the time.

On completion press and hold the dial for 2 seconds to return to the program selection screen.

GRILL TIME	01:30
GRILL TEMP	3°
BUILD TEMP	3°
INFORMATION	355
HACCP SETTINGS	
PRINT DATA	
SET TIME/DATE	11:00
CONTRAST	52

TIME	11:00
DAY	15
MONTH	3
YEAR	2004

LANGUAGE	ENG
BIAS/STICE	1-COMP
FOOTPRINT	
PASSCORE	0

Changing Text Language.

Whilst in the program selection screen press and hold the dial for 2 seconds, the information screen will be displayed continue pressing the dial for a further 2 seconds to display the 'SERVICE MENU'. LANGUAGE will be highlighted, press and release the dial, 'ENG' (English) will be highlighted. Rotate the dial to change the language. Select the preferred language, press and release the dial to confirm.

Screen Saver

The screen saver screen is displayed if the machine is not used for 20 minutes, providing power is connected to it. It shows a series of 'Z' indicating sleep mode. Pressing and releasing the dial or opening the door will awaken the unit, the program selection screen will be displayed.

Alarms and Warnings

Air Probe: If this alarm occurs it will remain in the program selected until it is completed, however no further operation will be possible. Call your Foster Authorised Service Company.

Evaporator Probe: If this alarm occurs it will remain in the program selected until it is completed, however no further operation will be possible. Call your Foster Authorised Service Company.

Food Probe: If this alarm occurs it will automatically change to a timed program until it is completed, however no further operation will be possible. Call your Foster Authorised Service Company.

Door Open: The display will continue to show the alarm message until the door is closed. If this does not cancel the alarm call your Foster Authorised Service Company.

High Temperature: This alarm will only occur in the hold mode only. Probe the product to determine it is at the correct temperature. If it is at the correct temperature place in a storage refrigerator or freezer and call your Foster Authorised Service Company. If the product temperature is above the guidelines check the chill time selected or the weight of product being chilled does not exceed the specification for the Cabinet.

HP Switch: Causes for this alarm could be:
Does the product temperature exceed 90°C. Has too much product been placed in the cabinet. Is the airflow restricted. Does the condenser filter require cleaning. If the problem persists call your Foster Authorised Service Company.

Power Fail: If the power fails for up to five minutes the unit will re-start on the resumption of the power supply without affecting the selected cycle. Longer than five minutes and the controller will enter the hold mode. To check the cycle operation look in the information screen to check the cycle time.

There are four main programmes that you will need to use your Blast Chiller or Freezer.

Soft Chill - for the safe chilling of delicate products such as gateaux and patisserie items, and high water content items such as vegetables, rice and pasta.

Hard Chill - For general purpose chilling. The Hard Chill cycle is ideal for chilling 'standard products' such as meat pies, lasagne, individually portioned meals etc. Providing surface protection for the later part of the program.

Hard Chill Max - For high density and high fat content products such as meat joints, stews and sous vide.

Shock Freeze - Products to be frozen can be shock frozen to below -18°C within 240 minutes.

Guide for Blast Chilling & Freezing.

Food Type	Includes	Blast Chill Programme required	Time required to Blast Chill (Minutes)	Time required to Shock Freeze (Minutes)
Meat	Beef, pork, lamb, poultry & mince	Hard	40 - 90	60 – 240
Fish	Fried, poached or baked – haddock, plaice, salmon, cod fillets etc	Soft	30 - 90	60 – 240
Prepared dishes	Stews & casseroles, lasagne, risotto, shepherds pie	Hard	50 - 90	90 - 240
Vegetables & Pulses	Steamed or roasted veg, rice and potatoes etc.	Soft	30 - 90	60 – 240
Fruit	Stewed and cooked fruits.	Soft	60 – 90	60 – 240
Bakery	Cakes	Hard	30 – 90	70 – 240
Bakery	Pastries	Hard	60 – 90	50 – 240
Desserts	Fruit Based desserts & egg based flans.	Soft	30 – 90	70 – 240
Desserts	Sponge puddings and dense desserts such as cheesecake.	Hard	30 – 90	70 - 240

NOTE: All times listed should be used as a guide only, and will depend on type, size and quantity.

Electrical Connections.

Inputs.

- L - Mains 'Live' supply (115V 230V, 50Hz / 60Hz). 4 terminals.
- N - Mains 'Neutral' supply – 16 terminals.
- E - Protective Earth – 16 terminals.
- DOOR - Door Switching connection (not voltage carrying).
- DOOR2 - Safety door switch connection (not voltage carrying).
- HP - High Pressure switch connection (not voltage carrying).
- TA - Air probe connection.
- TE - Evaporator probe connection.
- FP1 - Food/ product temperature connection.
- FP2 - Additional second food / product temperature probe connection.
- FP3 - Additional third food / product temperature probe connection.

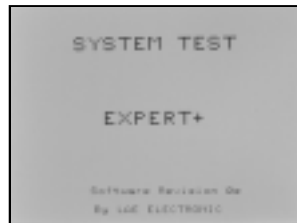
Outputs.

- C1 - Condensing system switched relay (30A/ 8A) – normally open (NO) output – 3 terminals.
 - F1 - Evaporator fan 1 switch relay (8A/ 4A) – normally open (NO) output – 3 terminals.
 - F2 - Evaporator fan 2 switch relay (8A/ 4A) – normally open (NO) output – 3 terminals.
 - D1 - Defrost system switched relay (8A/ 4A) – normally open (NO) output – 3 terminals.
 - S1 - UV light system switched relay (8A/ 4A) – normally open (NO) output 2 terminals.
 - A1 - Alarm relay (8A/ 4A) normally closed (NC) – 1 terminal, normally open (NO) 2 terminals.
 - P1 - Capacity relay (8A/ 4A) normally closed (NC) – 1 terminal, normally open (NO) 2 terminals.
- Display Power - Man Machine socket 2 – way connection.
Display Data - Man Machine RJ54 Type 4 – way connection.
Logger - 4 – way RS 485 connections.

SERVICE INFORMATION

Refer to the operating instructions on page 4 for operating instructions.

When mains electrical power is first applied to the controller it will carry out a self test function, for approximately 3 seconds, to ensure that there are good connections between the component parts. During this period the display will show.



The information displayed in the centre of the screen refers to which of the profiles the controller is set for.

The software version relates to the software release. The number relates to the major operating changes or model variants.

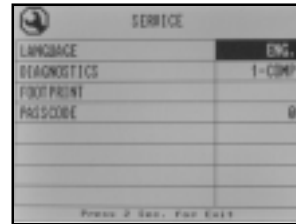
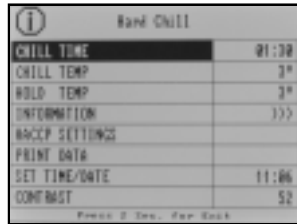
The letter relates to the minor operating changes that may have been made from the original, such as parameter settings.

On completion of the self test the controller will revert to the last chill program that was run (Pre-chill, Soft Chill, Hard Chill, Hard Chill Max, Shock Freeze, Professional 1, Professional 2, or Professional 3). The availability of these is dependent on how the controller has been configured. The example below shows the controller in Hard Chill.



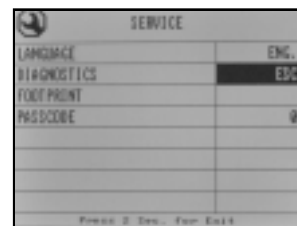
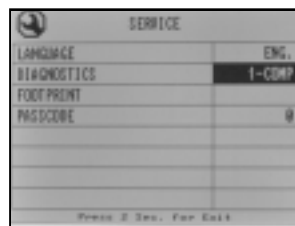
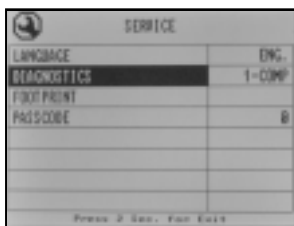
Press and hold the dial for 5 seconds.

Firstly the display will display the information page, below left, continue pressing until the 'SERVICE' screen is displayed, below right. For changes to language see page 6.



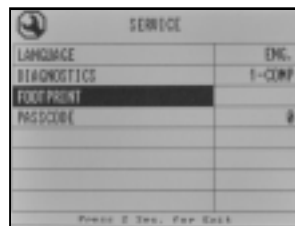
Diagnosics

Rotate the dial until you reach 'Diagnostics', below left, press and release the dial to highlight the component. In this program you can test each of the major components on the machine in sequence, 1- COMPRESSOR, 2-FAN1, 3-FAN2, 4- DEFROST, 5- ALARM, 6- CCAP (Capacity Control), 7- UV-L (UV light if fitted), ESC (escape). Rotate the dial until the relay output is highlighted, once selected press and the dial to test the relay, the relay will remain energised for as long as it is pressed. On completion of the test you must rotate the dial until you highlight 'ESC' press and release the dial to move to the next program.



Function Test

Rotate the dial until you reach 'FOOTPRINT', see below, press and release the dial to initiate the controller function self test.



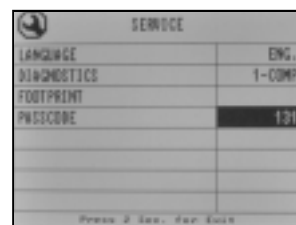
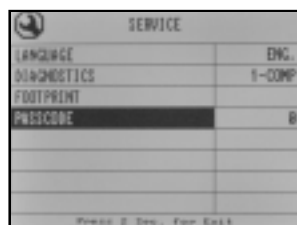
This allows for the engineer to test the operation of the machine without having to wait for a full program to run. The test lasts for ten minutes and should be carried out with the cabinet / room empty. Each of the relays will be energised to simulate the chill process. Relay 1-COMPRESSOR, Relay 2-FAN1, Relay 3-FAN2, Relay 4-DEFROST, Relay 5-ALARM, Relay 6-CCAP (Capacity Control), and Relay 7- UV-L will all be switched on and of automatically in a pre determined manner to simulate program operation (whether they are connected or not).

The test is based around an algorithm built into the software. Prior to starting the program it is advisable to place a probe, in the centre of the cabinet/room, attached to an independent measuring device to check the air temperature as the air, coil and food probes are not active during this program. The temperature achieved will depend on the model. The air temperature should be checked 5 to 6 minutes into the program. The temperature achieved should be the minimum temperature and can be checked against the model type found in the parameter table on page 10. (For further information go to page 21).

Once the test is completed the display reverts to the last chill program and not to the service parameters.

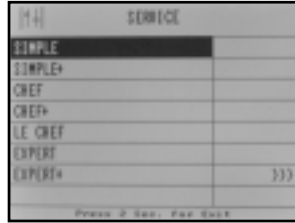
Passcode.

Rotate the dial until you reach 'PASSCODE', below left, press and release the dial to highlight the code, below right. Rotate the dial until you reach the code '131'. Once achieved press and release the dial to acknowledge.



Profiles.

You are now in the program profiles. The controller has 9 operating programs – Pre Chill, Soft Chill, Hard Chill, Hard Chill Max, Shock Freeze, Professional 1, Professional 2, Professional 3, Defrost and 2 optional programs – UV Sanitisation and Information. These programs are all available depending upon which of the profiles are selected, see below.



To change the profile rotate the dial to select program, press and release the dial to accept the change. The 3 chevrons in the box opposite the selected program confirm the change.

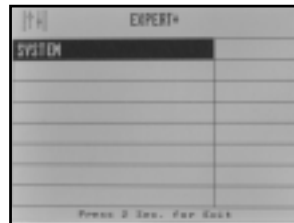
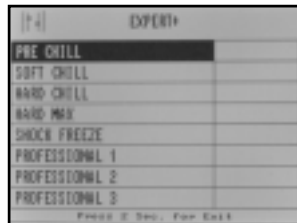
The default operating profile is 'CHEF'.

The table identifies which programs are available from the profile selected.

PROGRAMS	PROFILES						
	SIMPLE	SIMPLE +	CHEF	CHEF+	LE CHEF	EXPERT	EXPERT+
PRE CHILL	X	X	X	X	✓	✓	✓
SOFT CHILL	X	X	✓	✓	✓	✓	✓
HARD CHILL	✓	✓	✓	✓	✓	✓	✓
HARD CHILL MAX	X	X	✓	✓	✓	✓	✓
SHOCK FREEZE	X	✓	X	✓	✓	X	✓
PROFESSIONAL 1	X	X	X	X	X	✓	✓
PROFESSIONAL 2	X	X	X	X	X	✓	✓
PROFESSIONAL 3	X	X	X	X	X	✓	✓
DEFROST	✓	✓	✓	✓	✓	✓	✓
UV SANITISATION	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
INFORMATION	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL

Parameter Access.

From the profile screen once the selection has been made press and release the dial to access the parameter list. The screen will display the parameters as shown in the screen below left. To access the system parameters rotate the dial anticlockwise see below right.



Selection is made by pressing and releasing the dial.

The table below contains the complete parameter list and includes the selectable range and default values.

Parameters.

PARAMETER	DESCRIPTION	VALUE	MINIMUM	MAXIMUM	DEFAULT
PRE-CHILL					
PO1	AIR TEMP	°C	-15	15	-10
PO2	CHILL TIME	MINUTES	5	60	15
PO3	HOLD TEMP	°C	-10	15	3
SOFT-CHILL					
PO4	AIR TEMP	°C	-10	15	1
PO5	CHILL TIME	MINUTES	5	480	90
PO6	CHILL TEMP	°C	-5	15	3
PO7	HOLD TEMP	°C	-5	15	3
HARD CHILL					
PO8	AIR TEMP	°C	-20	15	-15
PO9	CHILL TIME	MINUTES	5	480	90
P10	CHILL TEMP	°C	-15	15	3
P11	HOLD TEMP	°C	-15	15	3
P12	CHANGE TIME	%	5	95	80
P13	CHANGE TEMP	%	5	95	80

PARAMETER	DESCRIPTION	VALUE	MINIMUM	MAXIMUM	DEFAULT
HARD MAX					
P14	AIR TEMP	°C	-20	15	-15
P15	CHILL TIME	MINUTES	5	480	90
P16	CHILL TEMP	°C	-15	15	3
P17	HOLD TEMP	°C	-15	15	3
SHOCK FREEZE					
P18	AIR TEMP	°C	-35	15	-30
P19	CHILL TIME	MINUTES	5	480	240
P20	CHILL TEMP	°C	-35	15	-21
P21	HOLD TEMP	°C	-35	15	-21
PROFESSIONAL 1					
P22	AIR TEMP. STD.	°C	-20	15	-15
P23	CHILL TIME STD.	MINUTES	P24	P25	90
P24	CHILL TIME MINIMUM	MINUTES	5	60	5
P25	CHILL TIME MAXIMUM	MINUTES	60	480	240
P26	CHILL TEMP. STD.	°C	P27	P28	3
P27	CHILL TEMP. MINIMUM	°C	-20	-5	-10
P28	CHILL TEMP. MAXIMUM	°C	-5	15	5
P29	HOLD TEMP. STD.	°C	P30	P31	3
P30	HOLD TEMP. MINIMUM	°C	-10	0	0
P31	HOLD TEMP. MAXIMUM	°C	0	10	10
P32	CHANGE TIME	%	5	95	80
P33	CHANGE TEMP.	%	5	95	80
PROFESSIONAL 2					
P34	AIR TEMP. STD.	°C	-20	15	-15
P35	CHILL TIME STD.	MINUTES	P36	P37	90
P36	CHILL TIME MINIMUM	MINUTES	5	60	5
P37	CHILL TIME MAXIMUM	MINUTES	60	480	240
P38	CHILL TEMP. STD.	°C	P39	P40	3
P39	CHILL TEMP. MINIMUM	°C	-20	-5	-10
P40	CHILL TEMP. MAXIMUM	°C	-5	15	5
P41	HOLD TEMP. STD.	°C	P42	P43	3
P42	HOLD TEMP. MINIMUM	°C	-10	0	0
P43	HOLD TEMP. MAXIMUM	°C	0	10	10
P44	CHANGE TIME	%	5	95	80
P45	CHANGE TEMP.	%	5	95	80
PROFESSIONAL 3					
P46	AIR TEMP. STD.	°C	-20	15	-15
P47	CHILL TIME STD.	MINUTES	P48	P49	90
P48	CHILL TIME MINIMUM	MINUTES	5	60	5
P49	CHILL TIME MAXIMUM	MINUTES	60	480	240
P50	CHILL TEMP. STD.	°C	P51	P52	3
P51	CHILL TEMP. MINIMUM	°C	-20	-5	-10
P52	CHILL TEMP. MAXIMUM	°C	-5	15	5
P53	HOLD TEMP. STD.	°C	P54	P55	3
P54	HOLD TEMP. MINIMUM	°C	-10	0	0
P55	HOLD TEMP. MAXIMUM	°C	0	10	10
P56	CHANGE TIME	%	5	95	80
P57	CHANGE TEMP.	%	5	95	80
SYSTEM					
P58	UV LIGHT ENABLE	MINUTES	0	120	0
P59	HACCP ENABLE	FUNCTION	NO	YES	NO
P60	SHOCK CHILL TEMP.	FUNCTION	NO	YES	NO
P61	CHILL HYSTERESIS	°K	2	20	4
P62	HOLD HYSTERESIS	°K	2	20	4
P63	APM TIME	MINUTES	0	30	2
P64	APM DIFFERENTIAL	°K	0	20	10
P65	FAN 1 HOLD OPERATION	FUNCTION	OFF/ CYCLE/ AUTO/ ON		AUTO
P66	FAN 2 HOLD OPERATION	FUNCTION	OFF/ CYCLE/ AUTO/ ON		AUTO

PARAMETER	DESCRIPTION	VALUE	MINIMUM	MAXIMUM	DEFAULT
P67	CAPACITY ENABLE	FUNCTION	OFF/ AUTO/ ON		OFF
P68	CAPACITY HYSTERESIS	°K	2	20	5
P69	DEFROST TYPE	FUNCTION	OFF/ ELE/ GAS		OFF
P70	SMART DEFROST INC	INTEGER	0	240	30
P71	DEFROST END TIME	MINUTES	1	60	20
P72	DEFROST END TEMP.	°C	0	50	20
P73	DRAIN TIME.	MINUTES	0	30	1
P74	FAN DELAY TEMP.	°C	-15	15	5
P75	DUTY CYCLE	%	0	100	60
P76	COMP. REST TIME	MINUTES	0	30	3
P77	HP SWITCH	FUNCTION	NO	YES	YES
P78	DOOR SWITCH 2	FUNCTION	NO	YES	NO
P79	DOOR SWITCH 1	FUNCTION	NO	YES	YES
P80	DOOR STOP	MINUTES	0	30	1
P81	DOOR ALARM DELAY	MINUTES	0	30	5
P82	HIGH ALARM TEMP.	°K	0	50	10
P83	HIGH ALARM DELAY	MINUTES	0	120	30
P84	ALARM TIME	MINUTES	0	120	1
P85	ALARM REPEAT INTERVAL	MINUTES	0	480	0
P86	ALARM BUZZER	FUNCTION	NO	YES	NO
P87	AIR PROBE OFFSET	°K	-15	15	0
P88	COIL PROBE OFFSET	°K	-15	15	0
P89	FOOD 1 OFFSET	°K	-15	15	0
P90	FOOD 2 ENABLE	FUNCTION	NO	YES	NO
P91	FOOD 2 OFFSET	°K	-15	15	0
P92	FOOD 3 ENABLE	FUNCTION	NO	YES	NO
P93	FOOD 3 OFFSET	°K	-15	15	0
P94	ADDRESS	INTEGER	1	255	255

Parameter Definitions

Pre-Chill

P01 Pre-Chill Enable

The air temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Pre-Chill Program.
Range -15°C to 15°C.

P02 Chill Time

The period Pre-Chill is in the chill mode prior entering the Hold Mode.
Range 5 minutes to 60 minutes.

P03 Hold Temp

The temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Pre-Chill program.
Range -15°C to 15°C.

Soft-Chill

P04 Air Temp

The temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Soft-Chill Program.
Range -10°C to 15°C.

P05 Chill Time

The period Soft Chill program is in chill mode prior to entering Hold mode in a time based chill cycle.
Range 5 minutes to 480 minutes.

P06 Chill Temp

The temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Soft Chill program prior to entering the Hold mode of a temperature based cycle.
Range -5°C to 15°C.

P07 Hold Temp
The temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Soft Chill program.
Range -5°C to 15°C.

Hard-Chill

P08 Air Temp
The temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Hard Chill Program.
Range -20°C to 15°C.

P09 Chill Time
The period Hard Chill program is in chill mode prior to entering Hold mode in a time based chill cycle.
Range 5 minutes to 480 minutes.

P10 Chill Temp
The temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Hard Chill program prior to entering the Hold mode of a temperature based cycle.
Range -15°C to 15°C.

P11 Hold Temp
The temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Hard Chill program.
Range -15°C to 15°C.

P12 Change Time
The percentage period of a time based chill cycle, which is to have passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 05% to 95%.

P13 Change Temp
The percentage of a temperature based chill cycle, which is passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 5% to 95%.

Hard Max.

P14 Air Temp
The temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Hard Chill Max Program.
Range -20°C to 15°C.

P15 Chill Time
The period Hard Chill Max program is in chill mode prior to entering Hold mode in a time based chill cycle.
Range 5 minutes to 480 minutes.

P16 Chill Temp
The temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Hard Chill Max program prior to entering the Hold mode of a temperature based cycle.
Range -15°C to 15°C.

P17 Hold Temp
The temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Hard Chill Max program.
Range -15°C to 15°C.

Shock Freeze

P18 Air Temp

The temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Shock Freeze Program.

Range -35°C to 15°C.

P19 Chill Time

The period Shock Freeze program is in chill mode prior to entering Hold mode in a time based chill cycle.

Range 5 minutes to 480 minutes.

P20 Chill Temp

The temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Shock Freeze program prior to entering the Hold mode of a temperature based cycle.

Range -15°C to 15°C.

P21 Hold Temp

The temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Shock Freeze program.

Range -35°C to 15°C.

Professional 1

P22 Air Temp Std

The standard temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Professional 1 Program.

Range -20°C to 15°C.

P23 Chill Time Std

The standard period Professional 1 program is in chill mode prior to entering Hold mode in a time based chill cycle.

Range 5 minutes to 480 minutes.

P24 Chill Time Minimum

The minimum period Professional 1 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.

Range 5 minute to 60 minutes.

P25 Chill Time Maximum

The maximum period Professional 1 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.

Range 60 minute to 480 minutes.

P26 Chill Temp Std

The standard temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 1 program prior to entering the Hold mode of a temperature based cycle.

Range -15°C to 15°C.

P27 Chill Temp Minimum

The minimum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 1 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.

Range -20°C to -5°C.

P28 Chill Temp Maximum

The maximum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 1 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.

Range -5°C to -15°C.

P29 Hold Temp Std

The standard temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Professional 1 Program.

Range -15°C to 15°C.

- P30 Hold Temp Minimum**
The minimum value that the Hold temperature set point can be adjusted to by the operator in the Professional 1 program.
Range -10°C to 0°C.
- P31 Hold Temp Maximum**
The maximum value that the Hold temperature set point can be adjusted to by the operator in the Professional 1 program.
Range 0°C to 10°C.
- P32 Change Time**
The percentage period of a time based chill cycle, which is to have passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 05% to 95%.
- P33 Change Temp**
The percentage of a temperature based chill cycle, which is passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 5% to 95%.

Professional 2

- P34 Air Temp Std**
The standard temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Professional 2 Program.
Range -20°C to 15°C.
- P35 Chill Time Std**
The standard period Professional 2 program is in chill mode prior to entering Hold mode in a time based chill cycle.
Range 5 minutes to 480 minutes.
- P36 Chill Time Minimum**
The minimum period Professional 2 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.
Range 5 minute to 60 minutes.
- P37 Chill Time Maximum**
The maximum period Professional 2 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.
Range 60 minute to 480 minutes.
- P38 Chill Temp Std**
The standard temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 2 program prior to entering the Hold mode of a temperature based cycle.
Range -15°C to 15°C.
- P39 Chill Temp Minimum**
The minimum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 2 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.
Range -20°C to -5°C.
- P40 Chill Temp Maximum**
The maximum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 2 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.
Range -5°C to -15°C.
- P41 Hold Temp Std**
The standard temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Professional 2 Program.
Range -15°C to 15°C.

- P42 Hold Temp Minimum**
The minimum value that the Hold temperature set point can be adjusted to by the operator in the Professional 2 program.
Range -10°C to 0°C.
- P43 Hold Temp Maximum**
The maximum value that the Hold temperature set point can be adjusted to by the operator in the Professional 2 program.
Range 0°C to 10°C.
- P44 Change Time**
The percentage period of a time based chill cycle, which is to have passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 05% to 95%.
- P45 Change Temp**
The percentage of a temperature based chill cycle, which is passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 5% to 95%.

Professional 3

- P46 Air Temp Std**
The standard temperature, which the air probe must read before the condensing system is de-energised in the chill mode of the Professional 3 Program.
Range -20°C to 15°C.
- P47 Chill Time Std**
The standard period Professional 3 program is in chill mode prior to entering Hold mode in a time based chill cycle.
Range 5 minutes to 480 minutes.
- P48 Chill Time Minimum**
The minimum period Professional 3 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.
Range 5 minute to 60 minutes.
- P49 Chill Time Maximum**
The maximum period Professional 3 program is in chill mode prior to entering Hold mode in a time based chill cycle that it can be adjusted to by the operator.
Range 60 minute to 480 minutes.
- P50 Chill Temp Std**
The standard temperature, which the Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 3 program prior to entering the Hold mode of a temperature based cycle.
Range -15°C to 15°C.
- P51 Chill Temp Minimum**
The minimum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 3 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.
Range -20°C to -5°C.
- P52 Chill Temp Maximum**
The maximum value that the temperature, which Food Probe 1 must read before the condensing system is de-energised in the chill mode of the Professional 3 program, prior to entering the Hold mode of a temperature based cycle, which it can be adjusted to by the operator.
Range -5°C to -15°C.
- P53 Hold Temp Std**
The standard temperature, which the air probe must read before the condensing system is de-energised in the Hold mode of the Professional 3 Program.
Range -15°C to 15°C.

- P54 Hold Temp Minimum**
The minimum value that the Hold temperature set point can be adjusted to by the operator in the Professional 3 program.
Range -10°C to 0°C.
- P55 Hold Temp Maximum**
The maximum value that the Hold temperature set point can be adjusted to by the operator in the Professional 3 program.
Range 0°C to 10°C.
- P56 Change Time**
The percentage period of a time based chill cycle, which is to have passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 05% to 95%.
- P57 Change Temp**
The percentage of a temperature based chill cycle, which is passed before automatically adjusting the air temperature set point to 1°C. The range is adjustable in 5% increments.
Range 5% to 95%.

System

- P58 UV Light Enable**
Determines whether the user can select the UV sanitisation.
Minutes 0 = disabled, 1 to 120 = enabled (set the time between 1 and 120 to determine the length of the program).
- P59 HACCP Enable**
Determines whether the logging system is available to the user.
Function, YES = enabled. NO = disabled.
- P60 Shock Freeze Temp**
Allows for the probe to be used in the Shock Freeze mode.
Function, YES = enables. NO = disables.
- P61 Chill Hysteresis**
Allowable temperature increase from chill cycle air temperature Set Point before switching on the refrigeration system.
Range 02°K to 20°K.
- P62 Hold Hysteresis**
Allowable temperature increase from hold cycle air temperature Set Point before switching on the refrigeration system.
Range 02°K to 20°K.
- P63 APM Time**
Automatic Program Mode Time. The time period that must pass before the air temperature and Food Probe 1 temperature are compared to determine whether the cycle is time or temperature based.
00 = Instantaneous decision. 01 to 30 = the time selected determines the start time decision.
- P64 APM Differential**
Automatic Program Mode Differential. The difference in temperature between the air temperature and food probe 1 temperature after APM time to determine whether the cycle is time or temperature based. If air probe temperature + the APM differential is greater than or equal to food temperature the chill cycle will be time based.
If air probe temperature + APM differential is less than the food probe temperature the chill cycle will be temperature based.
Range 0°K to 20°K.
- P65 FAN 1 Hold Operation**
Determines the evaporator fan relay energisation during 'Hold' mode.
'OFF' = Evaporator fan 1 relay is not energised in 'Hold'.
'CYCLE' = Evaporator fan 1 relay cycles with condensing system relay in 'Hold'.
'AUTO' = Evaporator fan 1 relay cycles with condensing system and fan hysteresis in 'Hold'.
ON' = Evaporator fan 1 relay is always energised in 'Hold'.
Note: The fan 1 hold operation does not effect routine defrost operation.

- P66 FAN 2 Hold Operation**
Determines the evaporator fan relay energisation during 'Hold' mode.
'OFF' = Evaporator fan 2 relay is not energised in 'Hold'.
'CYCLE' = Evaporator fan 2 relay cycles with condensing system relay in 'Hold'.
'AUTO' = Evaporator fan 2 relay cycles with condensing system and fan hysteresis in 'Hold'.
'ON' = Evaporator fan 2 relay is always energised in 'Hold'.
Note: The fan 2 hold operation does not effect routine defrost operation.
- P67 Capacity Enable**
Determines if Capacity Control is enabled.
'OFF' = Capacity is disabled.
'AUTO' = Capacity is enabled in chill and hold modes in conjunction with Capacity Hysteresis.
'ON' = Capacity is enabled (in hold mode only).
- P68 Capacity Hysteresis**
The differential value at which capacity control is de-energised.
Capacity control is disabled during the chill hold cycle (Capacity Enable set to 'Auto') if the temperature = program air set point + chill hysteresis + capacity hysteresis (rising from chill set point). During hold (Capacity Enable set to 'Auto' or 'On') if the temperature = hold air set point + hold hysteresis + capacity hysteresis (rising from hold air set point).
Range 2°C to 20°C.
- P69 Defrost Type**
Identifies the type of defrost cycle to be initiated either standard or manually.
OFF = Off cycle defrost. ELE = Electric defrost. GAS = Hot gas defrost.
- P70 Smart Defrost Inc**
DO NOT ADJUST.
- P71 Defrost End Time**
The length of time that the Defrost period will last before reverting to the chill or hold cycle.
Range 01minute to 60 minutes.
- P72 Defrost End Temp**
The coil temperature as detected by the evaporator probe at which the Defrost function will terminate before reverting back to chill or hold mode.
Range 0°C to 10°C.
- P73 Drain Time**
The time period following the defrost routine (terminated by time or temperature) that is allowed for 'melt water' to drain from the evaporator coil prior to the condensing system restarting.
00 = No drain down time. 01 to 30 = Drain down period in minutes.
- P74 Fan delay Temp**
The temperature the evaporator coil must reach following a defrost before the evaporator fan/s are allowed to restart.
Range -15°C to 15°C.
- P75 Duty Cycle**
The percentage time that the condensing system will operate in order to maintain Hold temperature in the event of an air probe failure.
Range 0% to 100%.
- P76 Comp. Rest Time**
The forced rest period before the condensing system can be energised from when it was de-energised.
00 = Excludes compressor rest period. 01 to 30 = Compressor rest period in minutes.
Note: This is not a compressor start delay.
- P77 HP Switch**
Terminates the condensing system in the event of a high pressure developing in the refrigeration system as a result of, to high food temperature, condenser fan failure, blocked condenser, air flow restriction etc.
Automatically re – sets when the normal working pressure is achieved.
YES = enabled. NO = disabled.

- P78 Door Switch 2**
Determines if a safety door switch is fitted. If enabled this will not allow any chill, defrost or UV Sanitisation programs to be run if the door is open.
NO = No safety door switch fitted. YES = Safety door switch fitted.
Note: Usually fitted to the evaporator fan door on Modular Blast Chillers.
- P79 Door Switch 1**
Determines if a door switch is fitted or not, and consequently dictates Evaporator Fan operation, UV Sanitisation operation and door alarm activation's. Also used to initiate the controller from the energy saving mode.
NO = No door switch fitted. YES = Door switch fitted.
- P80 Door Stop**
The delay period between the door being opened and the condensing unit stopping (only active if the 'Door Switch' is set to 'YES').
00 minutes = Condensing unit stops instantaneously. 01 to 30 minutes = Delay before unit stops.
- P81 Door Alarm Delay**
The delay following the 'Door Stop' period before the door open alarm sounds. Therefore if the 'Door Stop' is set for 1 minute, and the 'Door Alarm' is set to 5 minutes, the door alarm will sound 6 minutes after the door was opened. (Only active if 'Door Switch' = YES).
00 minutes = //instantaneous door alarm. 01 to 30 minutes = Delay before alarm sounds.
- P82 High Alarm Temp**
The temperature at which the alarm will sound to warn that the measured air temperature value is too high. The alarm sounding is dependent upon the selected program and the stage of the cycle. I.e. during a chill cycle if the measured temperature is greater than or equal to program air set point temperature + chill hysteresis + high alarm temperature value (after the appropriate alarm delay period) the alarm will sound. Similarly if the measured hold temperature is greater than or equal to program hold set point + hold hysteresis + high alarm temperature value the alarm will sound.
Range 1°C to 50°C.
- P83 High Alarm Delay**
The delay period between a temperature alarm condition occurring.
00 minutes = Instantaneous audible alarm. 01 to 120 minutes = period of delay.
- P84 Alarm Time**
The length of time, which the alarm will sound for an end of program cycle alarm or any other alarm warning prior to automatically muting.
00 minutes No alarm. 01 to 120 minutes = Alarm energised period.
- P85 Alarm Repeat Interval**
The length of time between an acknowledged alarm being automatically muted and the alarm sounder being re-energised.
00 minutes = No alarm reminder. 01 to 480 minutes = Alarm reminder period.
- P86 Alarm Buzzer**
Enables or disables the board alarm buzzer.
NO = Alarm disabled. YES = Alarm enabled.
- P87 Air Probe Offset**
Allows the value of the Air Probes to be offset allowing the product temperature to be accurately measured.
Range -15°C to +15°C
- P88 Coil Probe Offset**
Allows the value of the Evaporator Coil Probe to be offset allowing the coil temperature to be accurately measured.
Range -15°C to +15°C.
- P89 Food 1 Offset**
Allows the value of Food Probe 1 to be offset allowing for the product temperature to be accurately measured.
Range -15°C to +15°C.
- P90 Food 2 Enable**
Determines whether a second Food Probe is fitted.
NO = No second food probe fitted. YES = Second food probe fitted.

- P91 Food 2 Offset**
Allows the value of Food Probe 2 to be offset allowing for the product temperature to be accurately measured.
Range -15°C to +15°C.
- P92 Food 3 Enable**
Determines whether a third Food Probe is fitted.
NO = No third food probe fitted. YES = Third food probe fitted.
- P93 Food 3 Offset**
Allows the value of Food Probe 3 to be offset allowing for the product temperature to be accurately measured.
Range -15°C to +15°C.
- P94 Address**
The controller peripheral number. This is only necessary when controller are linked via a network to a computer management and data recording system (such as with the Foster TAB or ARGO systems).
Range 00 to 255.

Alarm and Warnings

In general if an alarm occurs the appropriate alarm symbol will be displayed and the alarm will sound to attract attention. The cabinet will attempt to continue running or to finish the cycle (if safe to do so). The distinction between an alarm and a warning is that a warning may be a non-critical occurrence such as door open or temporary power failure. An alarm would be for a system failure such as a probe fault or high-pressure fault, which would require positive intervention.



High pressure developing in the refrigeration system as a result of, to high food temperature, condenser fan failure, blocked condenser, air flow restriction etc. Automatically re-sets when the normal working pressure is achieved.



Air Probe Fault



Evaporator Probe Fault



Food Probe Fault. If more than 1 probe are enabled the probe fault would be displayed accordingly



Door 2 open. Will not allow any chill, defrost or UV Sanitisation programs to be run if the door is open.



Ribbon cable between the power switching PCB and the display disconnected.

Foot Print Test Operation

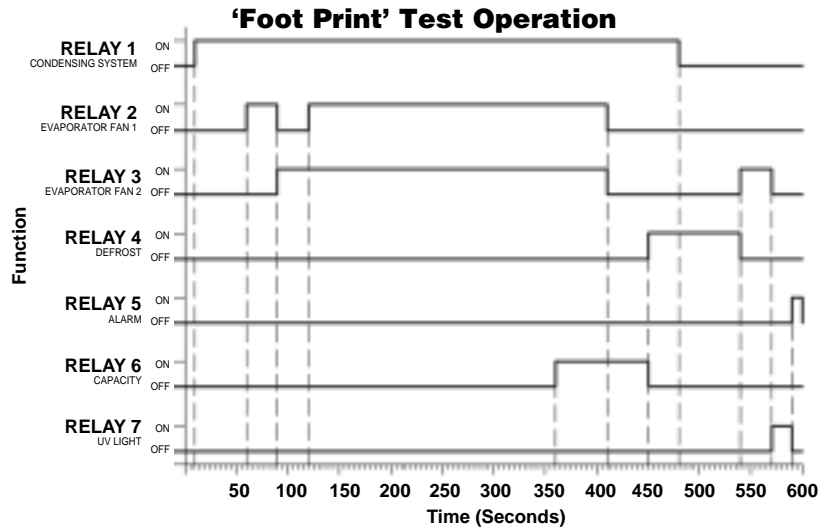
The foot print test is a method of checking the operation of the process in a reduced time period.

The foot print test takes ten minutes.

The first ten seconds are used for the display test, after that the relays are energised in a simple operating pattern to ensure each are energised. During the final ten seconds the alarm is sounded to indicate the end of the test.

The graph below shows how the relays are energised relating to time.

The air, coil and food temperature probes are disregarded (the only exception is an overtemperature alarm).



Operation Summary

All relays commence Footprint test in the de-energised state.

- Relay 1 is energised after 10 seconds from start of test for 470 seconds (de-energises 480 seconds from start).
- Relay 2 is energised after 60 seconds from start of test for 30 seconds (de-energises 90 seconds from start).
- Relay 2 is energised again after 120 seconds from start of test for 300 seconds (de-energises 420 seconds from start).
- Relay 3 is energised after 90 seconds from start of test for 330 seconds (de-energises 420 seconds from start).
- Relay 3 is energised after 540 seconds from start of test for 30 seconds (de-energises 570 seconds from start).
- Relay 4 is energised after 450 seconds from start of test for 90 seconds (de-energises 540 seconds from start).
- Relay 5 is energised after 590 seconds from start of test for 10 seconds (de-energises 600 seconds from start).
- Relay 6 is energised after 360 seconds from start of test for 90 seconds (de-energises 450 seconds from start).
- Relay 7 is energised after 570 seconds from start of test for 20 seconds (de-energises 590 seconds from start).

All relays are de-energised on completion of the test.

At any point during the test pressing and holding the dial for 2 seconds can stop it. The test will be terminated and the display will revert to the last run cycle. Upon normal completion of the test the display will revert to the last run cycle (not the service parameters).

PROBES

Air and Evaporator Probes

The air and evaporator probes are the same and are identified as T1 Air Probe and T2 Evaporator Probe. These are the thermistor type and are fully enclosed to make it completely waterproof and resilient to temperature variation within the limits of rapid cycling. The probe is capable of measuring temperature in excess of -30°C and 50°C with 1°K accuracy at 1°C and no more than 2°K at the upper and lower temperature ranges.

Food Probe

The food probe is inserted directly into the product that is being chilled to measure the core temperature. The resistance values are the same as for the air and evaporator probes.

Probe Temperature Resistance Values

°C	K ohm	°C	K ohm	°C	K ohm	°C	K ohm	°C	K ohm
-40	44.657	-5	7.198	30	1.651	65	0.497	100	0.189
-35	33.505	0	5.716	35	1.371	70	0.426	105	0.166
-30	25.388	5	4.571	40	1.143	75	0.367	110	0.142
-25	19.402	10	3.682	45	0.958	80	0.318	115	0.125
-20	14.961	15	2.987	50	0.807	85	0.276	120	0.111
-15	11.644	20	2.437	55	0.683	90	0.24	125	0.099
-10	8.133	25	2	60	0.582	95	0.21		

TECHNICAL DATA

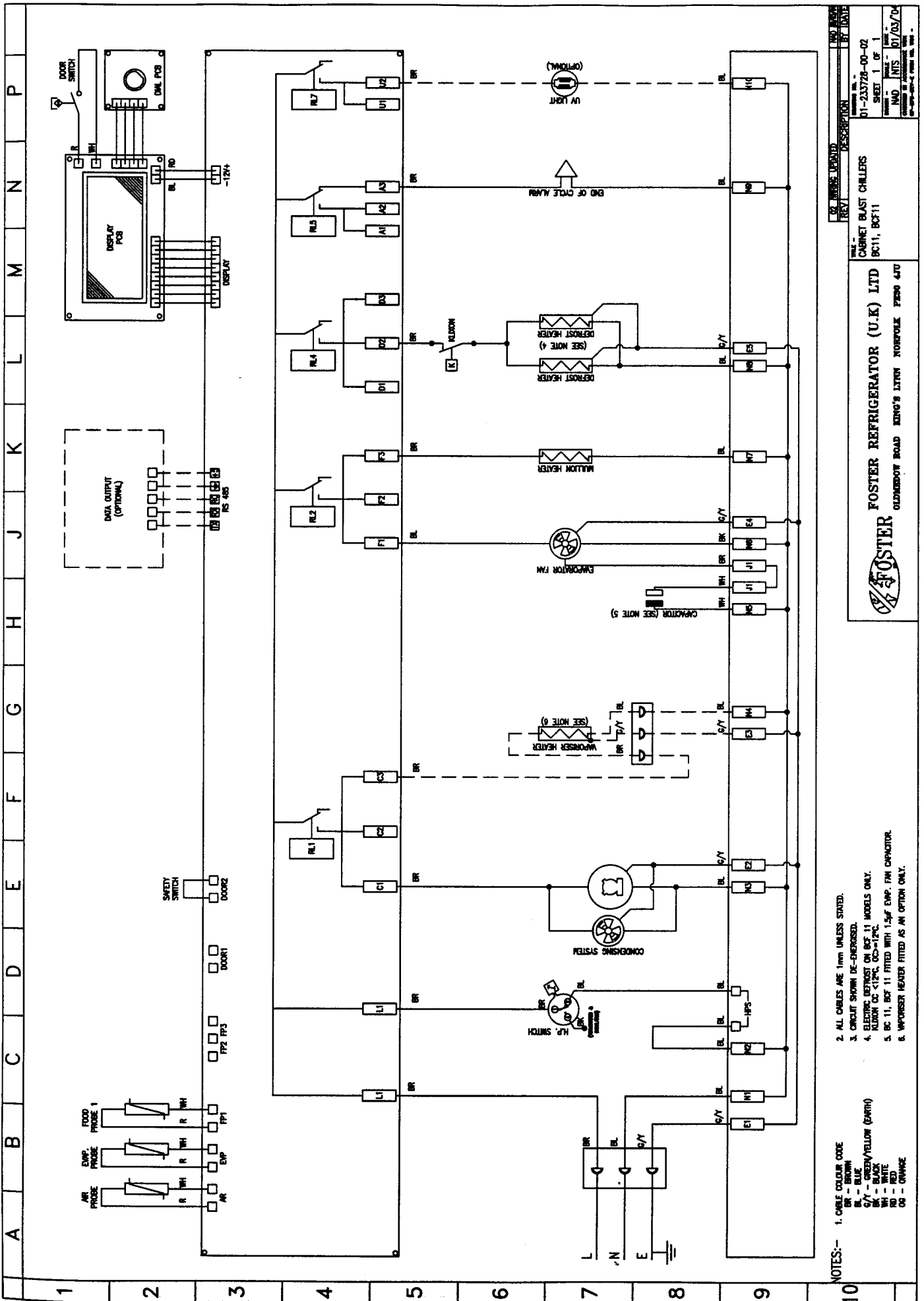
Cabinets

	QC/BC11	BC21	BC36	BC51	QC600
Nominal Chilling Capacity	11Kg	21Kg	36Kg	51Kg	40Kg
Duty @ -15°C	830w	1180w	1910w	2790w	1031w
Fans	1	1	2	2	2
Defrost Load	N/A	N/A	N/A	N/A	N/A
Evaporating Temperature	-15°C	-15°C	-15°C	-15°C	-15°C
Refrigerant Control	TEV	TEV	TEV	TEV	TEV
Refrigerant	R404a	R404a	R404a	R404a	R404a
Refrigerant Quantity	1000g	TBA	2700g	2550g	TBA
Electrical Supply	230/1/50–13amp	230/1/50–13amp	230/1/50–16amp	400/3/50	230/1/50 –13amp
Total Heat Rejection	1500w	2200w	3900w	5220w	2080w
	BCF11	BCF21	BCF36	BCF51	
Nominal Chilling Capacity	11Kg	21Kg	36Kg	51Kg	
Nominal Freezing Capacity	11Kg	21Kg	36Kg	51Kg	
Duty @ -30°C	600w	790w	950w	1510w	
Fans	1	1	2	2	
Defrost Load	TBA	TBA	TBA	TBA	
Evaporating Temperature	-30°C	-30°C	-30°C	-30°C	
Refrigerant Control	TEV	TEV	TEV	TEV	
Refrigerant Quantity	TBA	TBA	2900g	TBA	
Refrigerant	R404a	R404a	R404a	R404a	
Electrical Supply	230/1/50–13amp	230/1/50–13amp	400/3/50	400/3/50	
Total Heat Rejection	1440w	1970w	2880w	3750w	

Modular

	MBC75	MBC100	MBC150	MBC250
Nominal Chilling Capacity	75Kg	100Kg	150Kg	250Kg
Duty @ -15°C	7kW	8.5kW	11.5kW	21kW
Fans	3	3	3	6
Fan Load	0.6kW	0.6kW	0.6kW	1.2kW
Defrost Load	0kW	0kW	0kW	0kW
Drain Connection	22mm	22mm	22mm	22mm
Evaporating Temperature	-15°C	-15°C	-15°C	-15°C
Refrigerant Control	TEV (MOP @+10°C)	TEV (MOP @+10°C)	TEV (MOP @+10°C)	TEV (MOP @+10°C)
Refrigerant	R404a	R404a	R404a	R404a
Inlet size	1/2"	1/2"	1/2"	TBS
Outlet Size	1 1/8"	1 1/8"	1 1/8"	TBS
Electrical Supply	230/1/50 – 13A	230/1/50 – 13A	230/1/50 – 13A	400/3/50 – 16A/phase
	MBCF75	MBCF100	MBCF150	MBCF250
Nominal Chilling Capacity	75Kg	100Kg	150Kg	250Kg
Nominal Freezing Capacity	75Kg	100Kg	150Kg	250Kg
Duty @ -30°C	6	6.4	9	18
Fans	3	3	3	6
Fan Load	0.6kW	0.6kW	0.6kW	1.2kW
Defrost Load	4 kW	4 kW	4 kW	8 kW
Drain Connection	22mm	22mm	22mm	22mm
Evaporating Temperature	-30°C	-30°C	-30°C	-30°C
Refrigerant Control	TEV (MOP @+10°C)	TEV (MOP @+10°C)	TEV (MOP @+10°C)	TEV (MOP @+10°C)
Refrigerant	R404a	R404a	R404a	R404a
Inlet size	1/2"	1/2"	1/2"	TBS
Outlet Size	1 1/8"	1 1/8"	1 1/8"	TBS
Electrical Supply	230/1/50 – 16A	230/1/50 – 16A	230/1/50 – 16A	400/3/50 – 16A/

WIRING DIAGRAMS

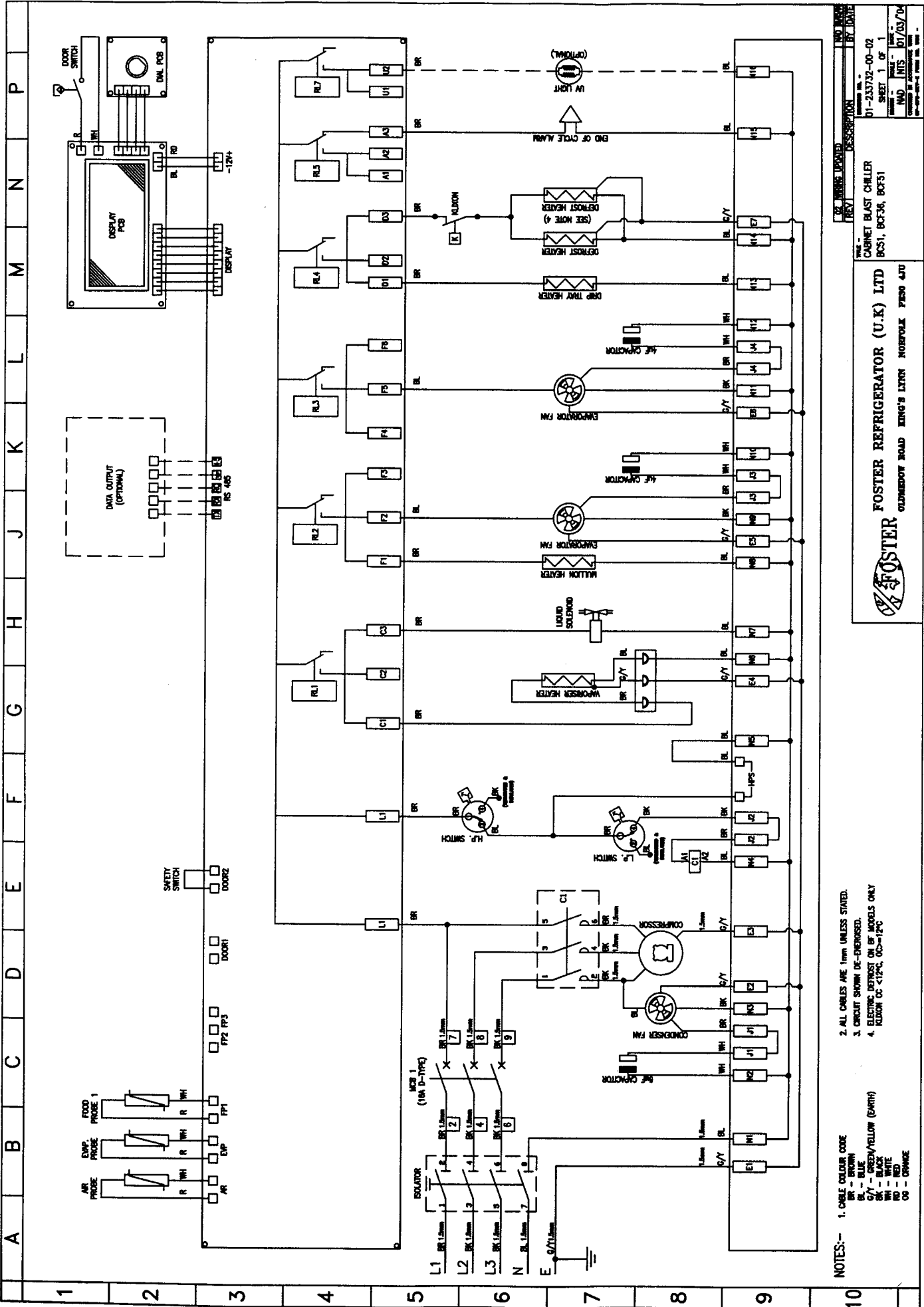


REV	DESCRIPTION	DATE	BY	CHKD
02	WIRING UPDATED			
01	BY TRADE			

MODEL NO. - 01-233728-00-02
 SHEET 1 OF 1
 DATE - 07/03/04
 I.M.D. NTS

FOSTER
 OLDENWOOD ROAD KING'S LYNN NORFOLK PE30 4JT
FOSTER REFRIGERATOR (U.K.) LTD
 CABINET BLAST CHILLERS
 BC11, BC111

- NOTES:-
1. CABLE COLOUR CODE
 BR - BROWN
 BK - BLACK
 G/Y - GREEN/YELLOW (EARTH)
 BK - BLACK
 WH - WHITE
 RD - RED
 OG - ORANGE
 2. ALL CABLES ARE 1mm UNLESS STATED.
 3. CIRCUIT SHOWN DE-ENERGISED.
 4. ELECTRIC DEFROST ON REF 11 MODELS ONLY.
 ALDWIN CO <12% O.C>-1/2".
 5. BC 11, REF 11 FITTED WITH 1.5µF EMP. FAN CAPACITOR.
 6. WIPERSEER HEATER FITTED AS AN OPTION ONLY.



NOTES:-

1. CABLE COLOUR CODE
 BR - BROWN
 BL - BLUE
 G/Y - GREEN/YELLOW (EARTH)
 BK - BLACK
 WH - WHITE
 DG - ORANGE
2. ALL CABLES ARE 1mm UNLESS STATED.
3. CIRCUIT SHOWN DE-ENERGISED.
4. ELECTRIC DETWIST ON BF MODELS ONLY
 ICDUM CC 412PC, 00-12°C

REV. NO. 02 (REVISED) **DESCRIPTION** **NO. PARTS** **BY DATE**

REV. 01 - 233732-00-02
 SHEET 1 OF 1
 FMD NTS 07/03/04

FOSTER REFRIGERATOR (U.K.) LTD
 OLDFORD ROAD KING'S LYNN NORFOLK PE30 4JH

Wiring Diagram Numbers

Model	Wiring Diagram	Number Fuse Rating
BC 11, BCF11	01-233728	13 Amp
BC21, BCF21	01-233729	13 Amp
BC36 (13amp single phase version)	01-233731	13 Amp
BC36 (16 amp single phase version)	01-233730	16 Amp
BCF36, BC51, BCF51(3 phase)	01-233732	16 Amp

Service Manual

Foster Refrigerator

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England

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Fax: 01553 691447
Website: www.fosterrefrigerator.co.uk
E-mail: sales@foster-uk.com

a Division of ITW (UK) Ltd.

CRIMBCSF/SM/04/04

