

USER GUIDE



- UCBF432-SS11A • 5 Tray Blast Freezer/Chiller Right Hand Hinge Stainless Solid 115v
- UCBF532-SS12A • 10 Tray Blast Freezer/Chiller Right Hand Hinge Stainless Solid 230v
- UCBF632-SS12A • 15 Tray Blast Freezer/Chiller Right Hand Hinge Stainless Solid 230v
- UCBF559-SS12A • 20 Tray Blast Freezer/Chiller Right Hand Hinge Stainless Solid 230v

WELCOME TO U-LINE

Congratulations on your U-Line purchase. This product is part of our U-Line by Desmon Collection. Made by our sister company, Demson in Italy, one of Europe's leading producers of commercial refrigeration products. It is designed and certified for commercial applications in North America.

U-Line offers products focused on functionality, style, and inspired innovations — paying close attention to even the smallest details. Applications include residential, outdoor, ADA height compliant, marine, and commercial. Complete product categories include Beverage Centers, Wine Refrigerators, Ice Machines, Refrigerators, Freezers, and Dispensers.

Our advanced refrigeration systems, large and flexible capacities, and Built-In to Stand Out® clean integrated look allow you to preserve the right product, in the right place, at the right temperature. Since 2014, U-Line has been part of the Middleby family of brands. Most products are designed, engineered, and assembled in Milwaukee, Wisconsin, USA, and select products are available worldwide. U-Line - RIGHT PRODUCT. RIGHT PLACE. RIGHT TEMPERATURE®.

PRODUCT INFORMATION

Looking for additional information on your product? User Guides, Spec Sheets, CAD Drawings, Compliance Documentation, and Product Warranty information are all available for reference and download at u-line.com.

PROPERTY DAMAGE / INJURY CONCERNS

In the unlikely event property damage or personal injury is suspected related to a U-Line product, please take the following steps:

1. U-Line Customer Care must be contacted immediately at +1.414.354.0300.
2. Service or repairs performed on the unit without prior written approval from U-Line is not permitted. If the unit has been altered or repaired in the field without prior written approval from U-Line, claims will not be eligible.

GENERAL INQUIRIES

U-Line Corporation
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Milwaukee, Wisconsin 53223 USA
Monday - Friday 8:00 am to 4:30 pm CST
T: +1.414.354.0300
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SERVICE & PARTS ASSISTANCE

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Service Email: onlineservice@u-line.com
Parts Email: onlineparts@u-line.com

CONNECT WITH US



U-Line Corporation (U-Line) Limited Warranty

One Year Limited Warranty

For one year from the date of original purchase, this warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. For products installed and used for normal residential use, material cosmetic defects are included in this warranty, with coverage limited to 60 days from the date of original purchase. All service provided by U-Line under the above warranty must be performed by a U-Line factory authorized servicer, unless otherwise specified by U-Line. Service provided during normal business hours.

Two Year Limited Warranty (5 Class Product)

For two years from the date of original purchase, this warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. For products installed and used for normal residential use, material cosmetic defects are included in this warranty, with coverage limited to 60 days from the date of original purchase. All service provided by U-Line under the above warranty must be performed by a U-Line factory authorized servicer, unless otherwise specified by U-Line. Service provided during normal business hours.

Available Second & Third Year Limited Warranty

In addition to the standard one and two year warranties outlined above, U-Line offers a one year extension of the warranties from the date of purchase, free of charge. To take advantage of this extension, you must register your product with U-Line within 60 days from the date of purchase at u-line.com and provide proof of purchase.

Five Year Sealed System Limited Warranty

For five years from the date of original purchase, U-Line will repair or replace the following parts, labor not included, that prove to be defective in materials or workmanship: compressor, condenser, evaporator, drier, and all connecting tubing. All service provided by U-Line under the above warranty must be performed by a U-Line factory authorized servicer, unless otherwise specified by U-Line. Service provided during normal business hours.

Terms

These warranties apply only to products installed in any one of the fifty states of the United States, the District of Columbia, or the ten provinces of Canada. The warranties do not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service, repair, acts of God, fire, flood or other natural disasters. The product must be installed, operated, and maintained in accordance with your product's User Guide.

The remedies described above for each warranty are the only ones that U-Line will provide, either under these warranties or under any warranty arising by operation of law. U-Line will not be responsible for any consequential or incidental damages arising from the breach of these warranties or any other warranty, whether express, implied, or statutory. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

Any warranty that may be implied in connection with your purchase or use of the product, including any warranty of *merchantability* or any warranty *fit for a particular purpose* is limited to the duration of these warranties, and only extends to five years in duration for the parts described in the section related to the five year limited warranty above. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

- The warranties only apply to the original purchaser and are non-transferable.
- The second, third, and five year warranties cover products installed and used for normal residential or designated marine use only.
- The warranties apply to units operated outside only if designed for outdoor use by model and serial number.
- U-Line Commercial products are covered by the one year and 5 year limited warranties and are not eligible for the second and third year limited warranties.
- Replacement water filters, light bulbs, and other consumable parts are not covered by these warranties.
- The start of U-Line's obligation is limited to four years after the shipment date from U-Line.
- In-home instruction on how to use your product is not covered by these warranties.
- Food, beverage, and medicine loss are not covered by these warranties.
- If the product is located in an area where U-Line factory authorized service is not available, you may be responsible for a trip charge or you may be required to bring the product to a U-Line factory authorized service location at your own cost and expense.
- Units purchased after use as floor displays, and/or certified reconditioned units, are covered by the limited one year warranty only and no coverage is provided for cosmetic defects.
- Signal issues related to Wi-Fi connectivity are not covered by these warranties.

For parts and service assistance, or to find U-Line factory authorized service near you, contact U-Line:
8900 N. 55th Street, Milwaukee, WI 53223 • u-line.com • onlineservice@u-line.com • +1.414.354.0300

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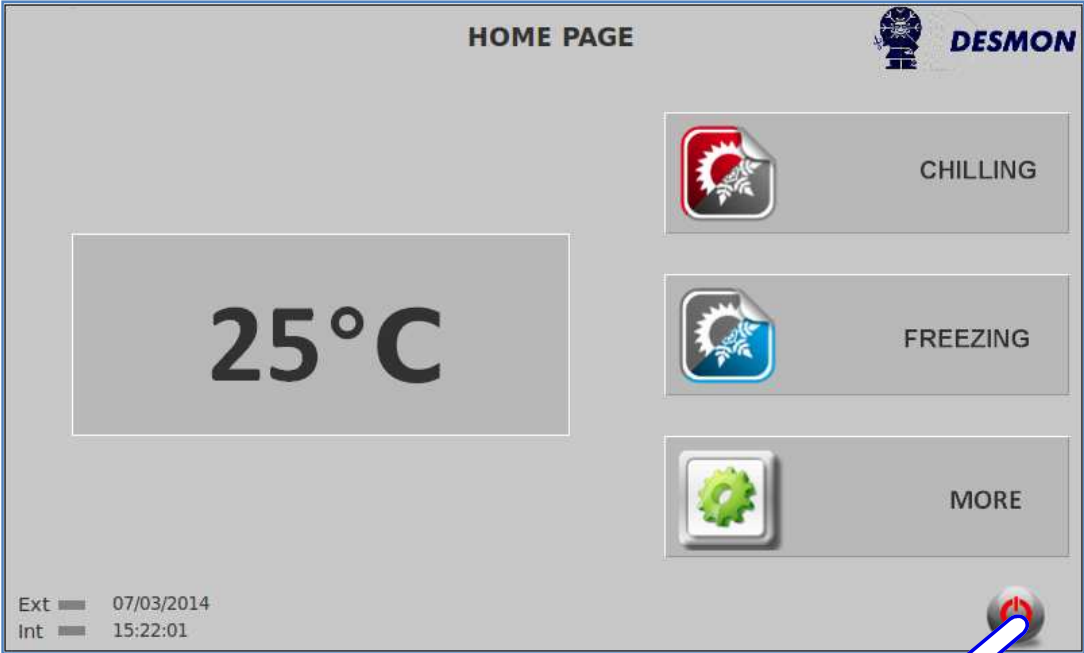
1. Powering up the Touch Screen Control

This is the Stand-By screen. To begin, push and hold the Power Button for 5 seconds, until you see the Status Bar move to the right and it says "please wait".



It will start to initialize the control and load the software, please allow 15 seconds for it to complete.

This the Home screen. From this screen you can Blast Chill, Blast Freeze or go to the More menu. To turn off the controller, just press on the ON/OFF button on the right bottom side.



2. The Blast Chilling Mode

The Blast Chilling function allows you to quick chill food down to 3°C(37°F) degrees in 90 minutes or less, provided that

- the total product weight matches with the Blast Chiller Specification
- the initial temperature is lower or equal than 90°C(195°F)
- the product thickness is less or equal than 5 cm(2 inches)
- the food is evenly distributed in the chamber
- a pre-chill initial step is done to improve the chiller performance in the heaviest conditions

Product temperature before and after a Chilling Cycle

While the food starting temperature depends on the cooking or finishing process which the food went through, its target temperature at the end of the cycle is a determined conventional value (3°C-37°F) and cannot be changed, as it has to comply with HACCP regulation. For instance, a *Chicken* in a oven can be cooked up to 200°C(390°F). Its core temperature will be anyway lower than 100°C(212°F) because of the water content. Before putting it in a storage cooler, it should be cooled down to 3°C(37°F). A *pizza dough* won't have such a warm temperature at the end of its finishing process, i.e. 25°C(77°F). But at the end of the chilling cycle its core temperature is expected to be 3°C(37°F) as well.

Air Temperature

The air temperature is the temperature of the room where the food is being chilled. Its range for a Blast Chilling process is from -25°C(-13°F) to 9°C(48°F) degrees and holding from -10°C(14°F) to 10°C(50°F).

Time or Temperature based Cycles

You can chill by using automatic mode (just selecting food icons) or manual mode. Depending on the type of mode and options selected, which will see

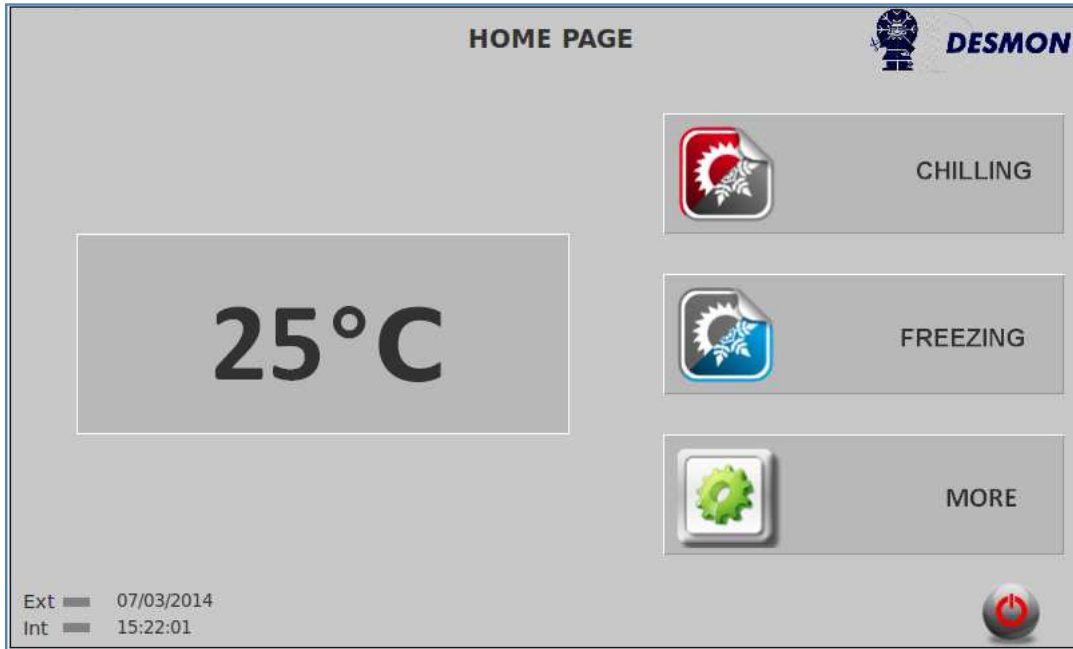
later in this chapter, you may choose to chill by time, or by using the food probe to chill to a set core temperature. If the time mode is selected, then the Blast Chilling cycle will terminate by elapsed time. In the latter case, the product may or may not reach the desired core temperature. In the food probe mode, Blast Chilling will be controlled by the food probe and may take more or less time, depending on the product weight, density, thickness, starting temperature and so on to reach the target temperature. In either mode, once the time has elapsed or the food probe temperature is reached, the machine will then switch to the hold mode automatically and maintain the product at the storage temperature. Users will chill by time when are aware of the fact that food end temperature is not ruling the cycle and is not determining the time to stop it (the pre-selected time will determine the cycle end instead). Or otherwise they will select a core temperature based cycle when they want to be sure that the food temperature before going into holding mode matches with food safety guidelines (3°C-37°F).

Automatic Defrost

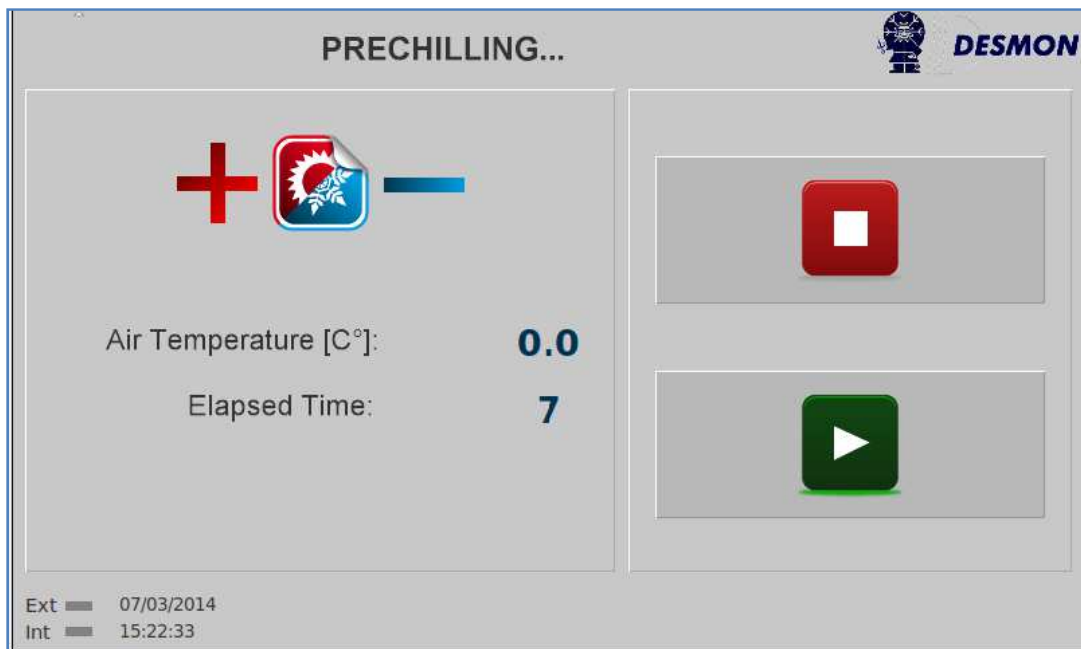
Evaporator will defrost automatically between chilling and hold and will terminate once the ice on the evaporator is totally melted.

Blast Chilling Cycle Activation

When the Blast Chilling mode is selected, the machine will automatically Pre-chill the cabinet to -5°C(23°F). Once it reaches the pre-chill temperature, then either a manual cycle or a recipe can be started.



However, you can push the green start tab (Play) to go directly to the recipe selection screen and skip the pre-chill cycle.



You may select either the Manual cycle or select any one of the food categories.

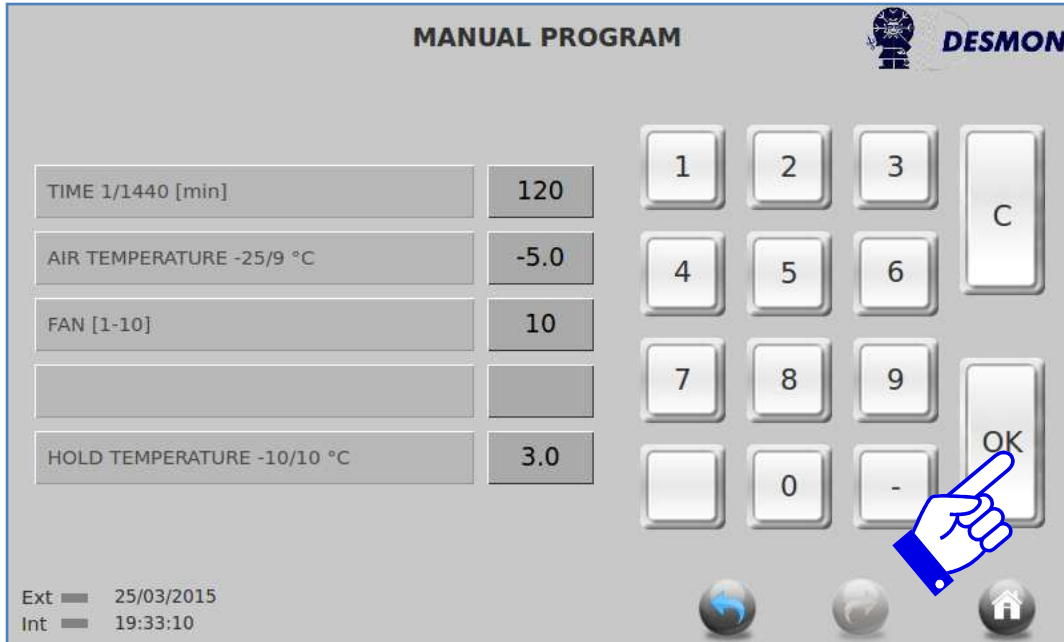


2.1. Blast Chilling Manual Program

Press the tab Manual in the recipe selection screen.



To set the time, push the TIME tab and set the time of the cycle. Push the AIR TEMPERATURE tab to set the room air temperature. Push the FAN speed tab to set the fan speed, default is always high or 10. Push the HOLD TEMPERATURE tab to set the temperature at the end of the cycle. Hit OK to start the cycle.

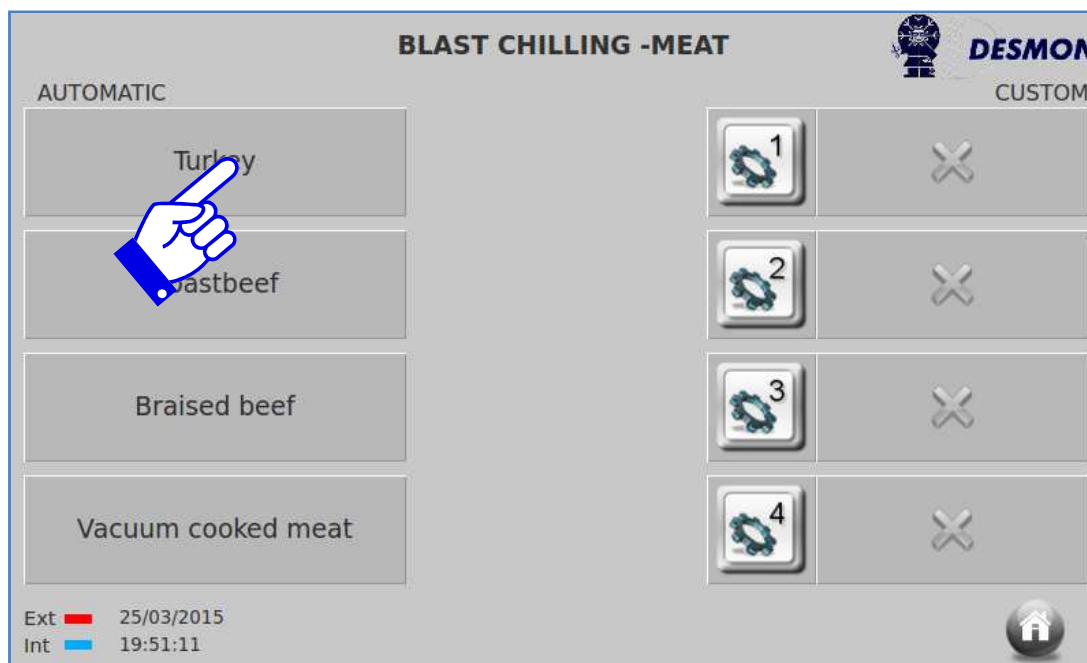


2.2. Blast Chilling Automatic OEM Recipes

The pre-programmed recipes do not require to enter any cycle setting, as these recipes come with internal pre-determined settings able to suit the best chilling process for the selected type of food.



Furthermore, every recipe has 4 categories to suit different kinds of the selected food.



These pre-programmed categories are set up for different proteins, such as fatty, lean, roast or thin cut. Once a food is selected the cycle can be started immediately by pressing the specific category (left side of the screen, one out of the 4 tabs).

Once the tab is pressed, the following screen will appear.



NOTE: When selecting an automatic recipe the use of the needle probe is mandatory.

A time counter will run until the needle probe is inserted in the food.

The electronic system will recognize the probe insertion and will initiate the cycle.



A graph will show in real time the food core temperatures read by the food probe and the air temperature. On the right side it will show the food under process, the type of cycle (chilling or freezing icon), the fan speed. On the bottom the screen will also show real time values as well as cycle setpoint values. From left to right:

Food: The current warmest core temperature

Air: The current air temperature

Time: Elapsed time

End Cycle Temperature: in an automatic recipe is the first step food target temperature. Once this temperature is reached in the food core, the cycle will switch to next step

Air set: The air desired temperature of the current step

End cycle: The time to the end of the cycle (here three dashes because it's a core temperature based cycle, unable to foresee exactly the cycle length)

Food scan: The status of the 4 core temperatures, left square is related to the core on the needle end (the sharp one), right square is related to the core closest to the probe handle.

The system will perform a "food scan" through monitoring of the 4 cores in the food thickness in the first 5 minutes. Some of them may be excluded from the algorithm, because considered out of the food. The warmest core will determine the end of the total cycle (3°C-37°F). While each core will contribute to regulate the internal cycle's steps, varying the air set temperature and fan speed. The status of a core can be:

- Blue, indicating the warmest core
- Green, indicating that a core is actually positioned in the food thickness
- Grey, indicating that a core was excluded.

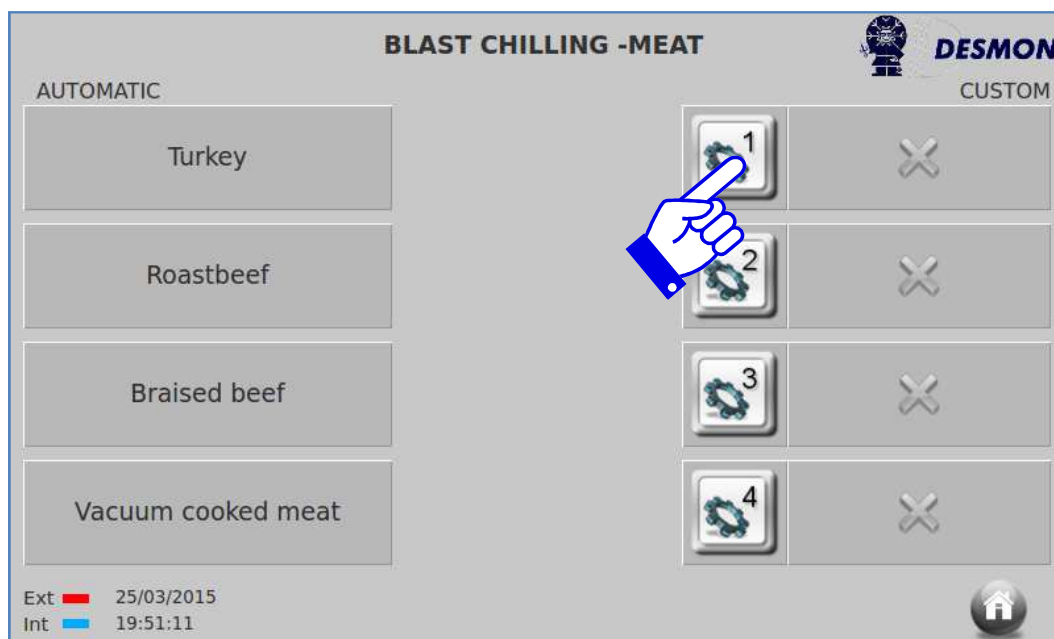
Further to the "food scan" the cycle will run through 4 different steps with different settings, with the goal to chill the food in the shortest possible

time, while saving the product integrity. For instance, a piece of cooked meat at 90°C(194°F) will run through an initial step at very low temperature, but then reaching to highest air temperature at the end to prevent icing of the outer surface. A pastry items will be probably chilled in a more soft air (above icing point) since the beginning, in order not to affect the product surface.

NOTE: The automatic OEM recipes are set up in the factory and will guarantee the best combination of steps for a chilling cycle.

2.3. Blast Chilling Custom Recipes

Every food (icon) allows to create 4 custom recipes (clicking on the gear icon on the right side of the screen). The custom configuration requires to choose the core probe option, the cycle time length (if the core probe is not selected), the air temperature, the fan speed and the air temperature for the subsequent holding cycle. To disable or enable the food probe click on the green check mark or red X.

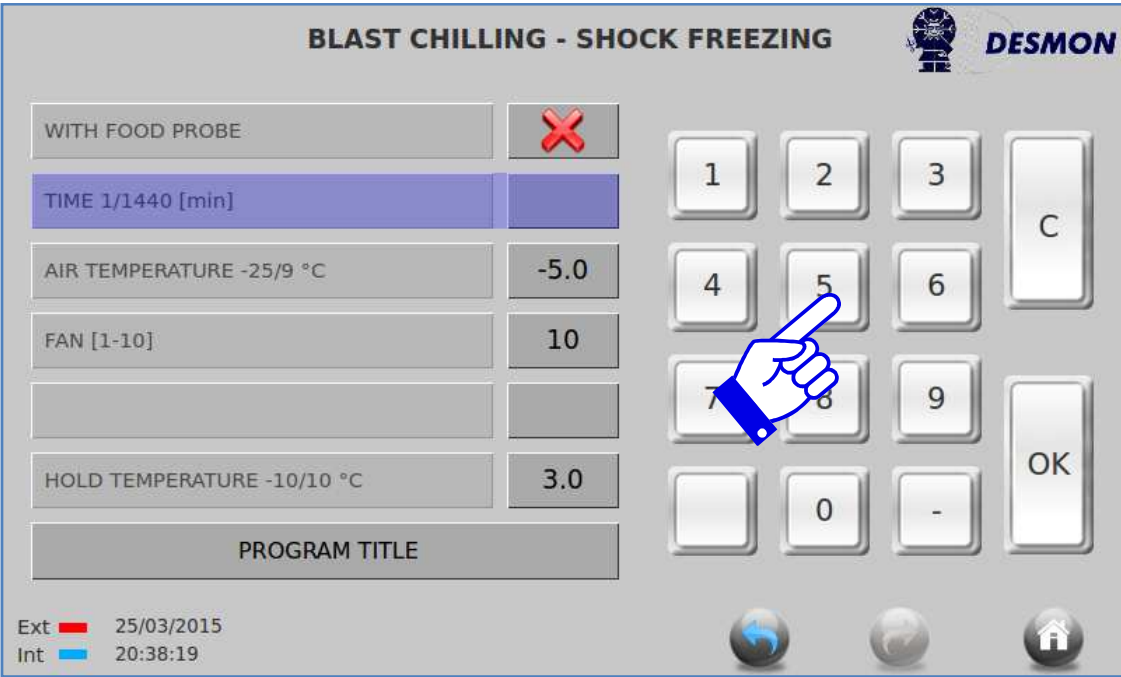


NOTE: The custom configuration is like a Manual Program, but related to a Food Category (Icon).

To select Time, Air Temperature, Fan Speed and Holding Temperature, just click on the related tabs and insert values.



Once you push a tab on a mode, that mode will be highlighted in blue.



Using the key pad, select the correct number corresponding to the range indicated by each mode.

If the choice is outside of the range for any of the modes, or the chosen option is not applicable, that mode will be highlighted in red and the end user must select a valid number within the range.



Once all modes are set, press PROGRAM TITLE to name the custom recipe.



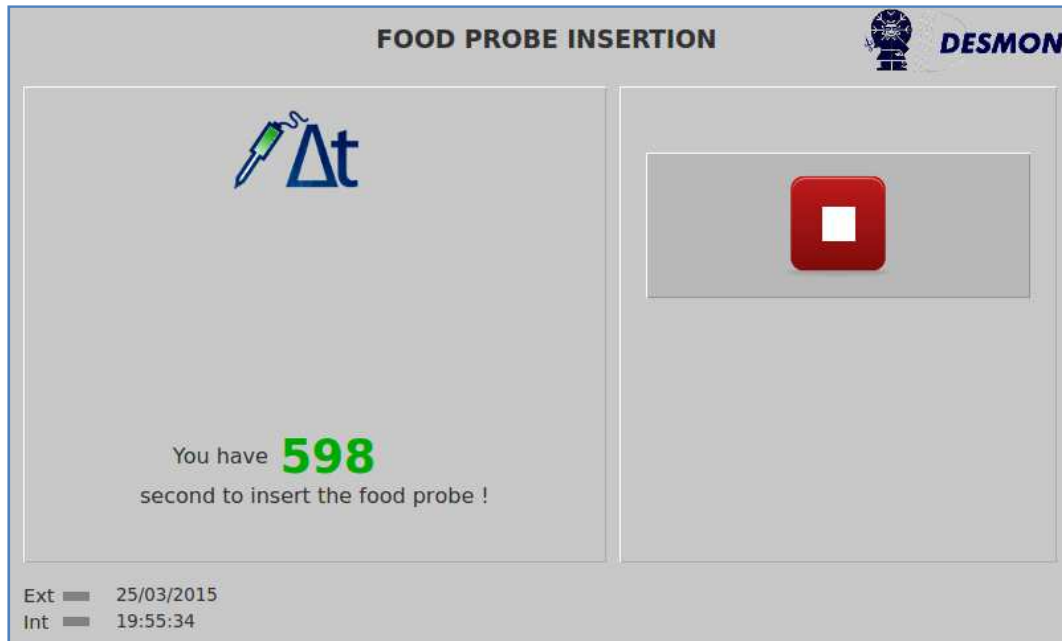
Push the Title tab and the tab will highlight in green, you can then name the program.



By pressing the Description tab, you can now add other important information for that recipe. Press OK to start the cycle.



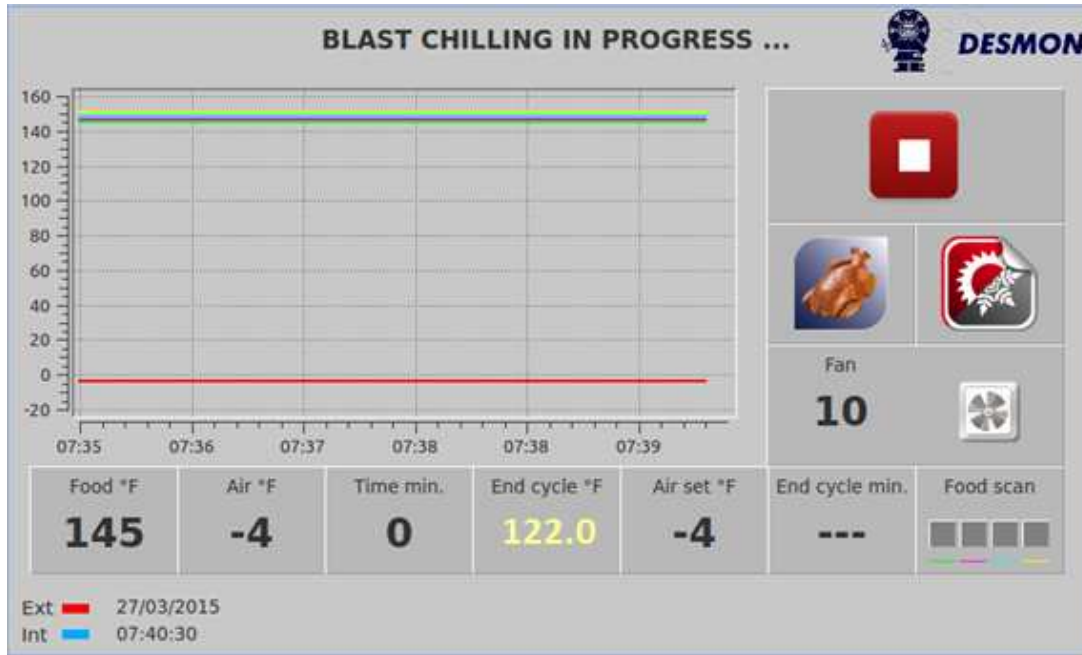
If the probe mode was selected, the screen will prompt you to insert the probe if you haven't already done so. You have 10 minutes to do so or if it is already inserted, the control will recognize this and start.



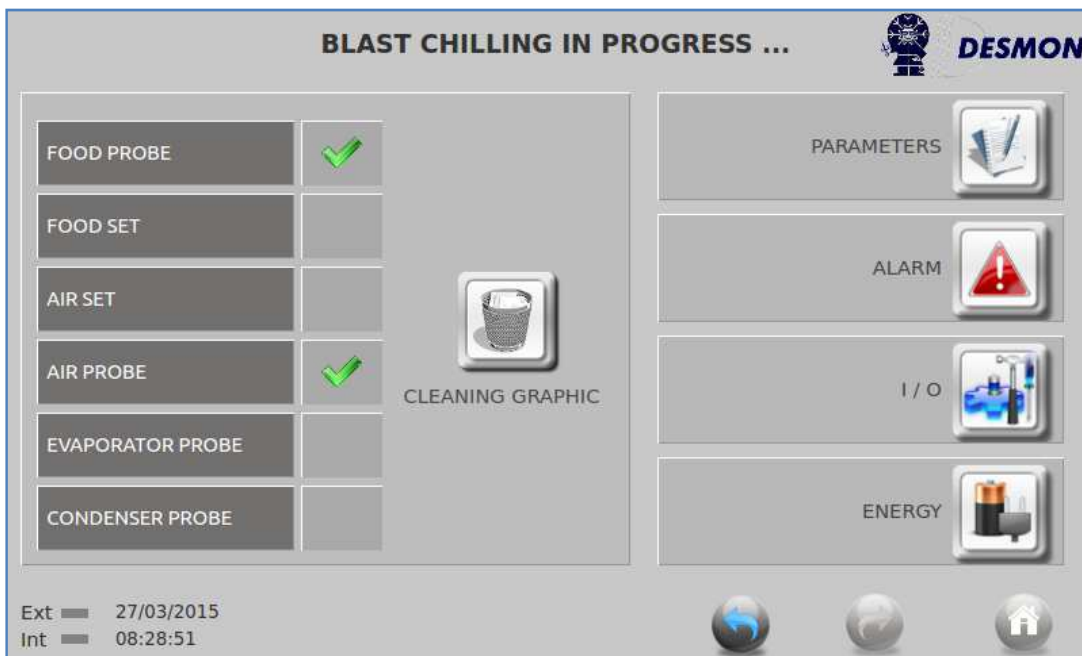
NOTE: The Manual programs and the Custom Recipes will not provide the same advantages of the Automatic OEM Recipes, but they will allow to run only one single step chilling process during all the cycle, with air temperature and fan speed being always the same value.

2.4. Cycle Graph and other functions


For either an automatic or manual cycle the graph will show the air set temperature, the actual air temperature and the set temperature during a chilling or freezing cycle. The timer will count up until it reaches the cycle set time or, when using the insert probe, until the food target temperature is reached and will then switch to the hold mode. The cycle can be stopped at any time by pressing the stop button. If the door(s) are opened, the fans and compressor will turn off. The compressor has a 1 minute delay on start up.





At any time while running a cycle, touch inside the graph and this screen will appear. It allows selecting which temperature value has to draw in the graph by enabling or disabling the green checkmarks on the left side.






By clicking on PARAMETERS, the screen allows checking all the control parameters settings. These parameters cannot be changed in this screen and are for reference only. Push the Return icon to return to the previous screen.


BLAST CHILLING IN PROGRESS ...  **DESMON**

FOOD PROBE 1	145 °F	DOOR SWITCH 1	CLOSE
FOOD PROBE 2	147 °F	DOOR SWITCH 2	CLOSE
FOOD PROBE 3	149 °F	MAGNETOTHERMIC	OFF
FOOD PROBE 4	151 °F	HIGH PRESSURE SWITCH	OFF
AIR PROBE	-4 °F	LOW PRESSURE SWITCH	OFF
EVAPORATOR PROBE	-40 °F	KRIWAN	OFF
CONDENSER PROBE	--.	OUTPUT	00000000
OVERHEATING PROBE	--.	FAN	10
PRESSURE PROBE	--.	DELTA T CONDENSER	0 °F
OVERHEATING	0 °F		



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The ENERGY tab allows monitoring the actual voltage, absorption power and others.

BLAST CHILLING IN PROGRESS ...  **DESMON**

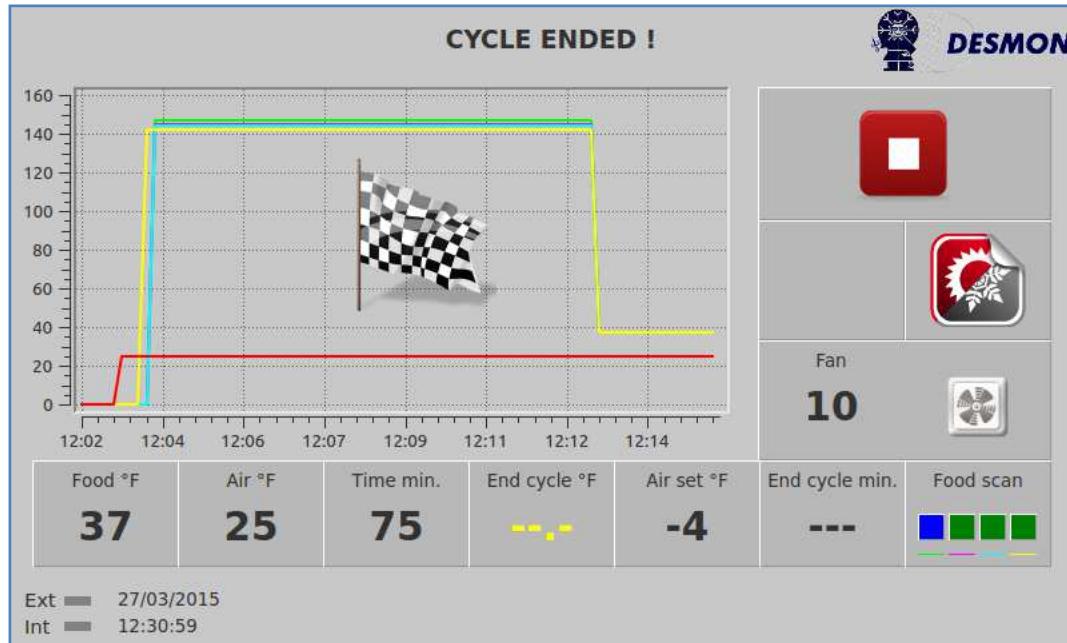
POWER CONSUMPT.	Istantaneous	Cycle in progress		
	1450 W	0.0 kWh		
ELECTRIC FEEDING	Actual	% Tollerance		
	208	20 %		
BATTERY	Voltage	Status	Wear	Installation date
	--. V	-- %	--	--

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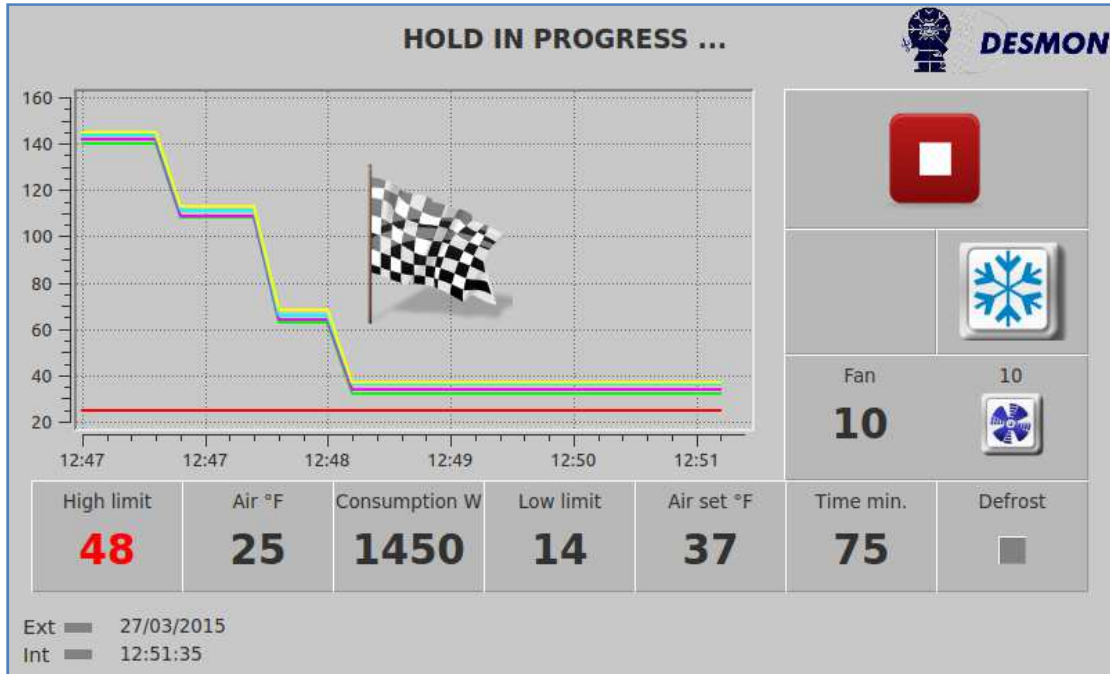
2.5. Cycle End

When the cycle is complete, this is the screen that will appear. The flag icon shows the exact time when the target was reached.



2.6. Automatic Holding Cycle

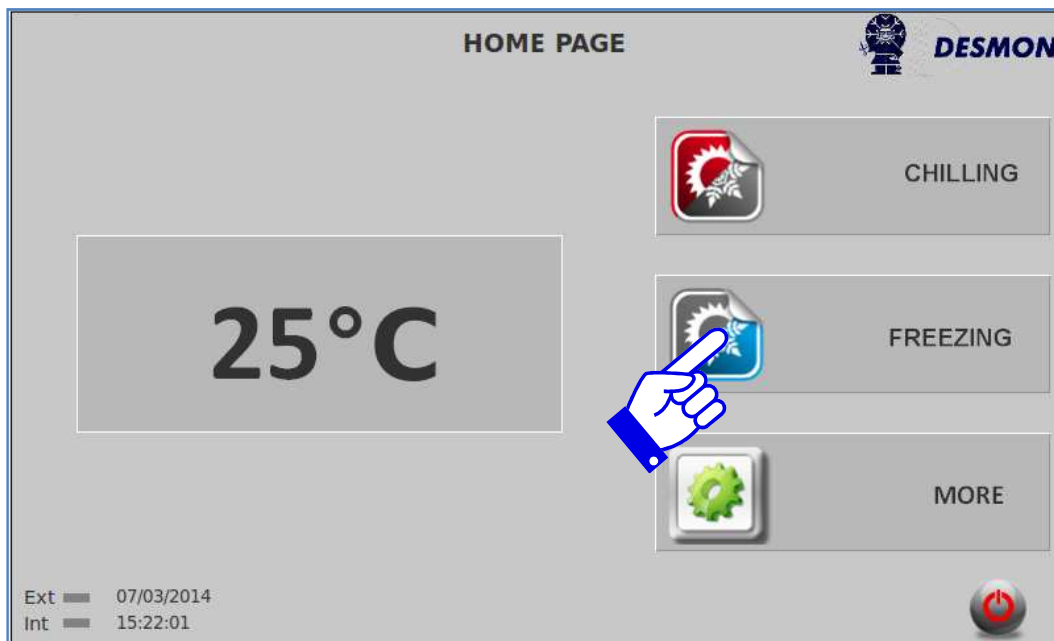
The Holding mode will start automatically. From left to right the screen will show you the upper temperature limit to trigger a high temperature alarm, the current temperature during the chilling mode, the energy usage at this time, the low limit to trigger a low temperature alarm, the set air temperature for the holding cycle, the time elapsed during the holding cycle and if the unit is in defrost.



By pushing the red stop button, you will stop the holding cycle and return to the Home screen.

3. The Blast Freezing Mode

The Shock Freeze cycle is identical to the Blast Chilling cycle in respect to programming, operation and modes, with the exception that it will run in much lower temperatures and hold at lower temperatures. The pre-determined food target temperature in a freeze cycle is $-18^{\circ}\text{C}(0^{\circ}\text{F})$ and HACCP states that this temperature should be reached within 240 minutes. The air temperature can be set down to $-40^{\circ}\text{C}(-40^{\circ}\text{F})$. As well as in the Chilling cycle, it's up to the user whether to select a food probe based cycle, with the benefit to have a properly frozen food at the end of the cycle, or a time based cycle, that will switch to the holding mode after a given time, regardless of the food temperature. Please see instructions in the above chapters for operation and programming.



4. The "Other" Screen (More)

The Other screen allows the user to put the chiller in a Hold only mode, perform a Thawing cycle (if applicable), activate a UV Lamp sterilization cycle (if applicable), perform a manual defrost cycle, turn on the Optional Heated Probe, access the Service menu or go into the Options menu.

4.1. Hold

To select the Hold option, press the Hold tab.

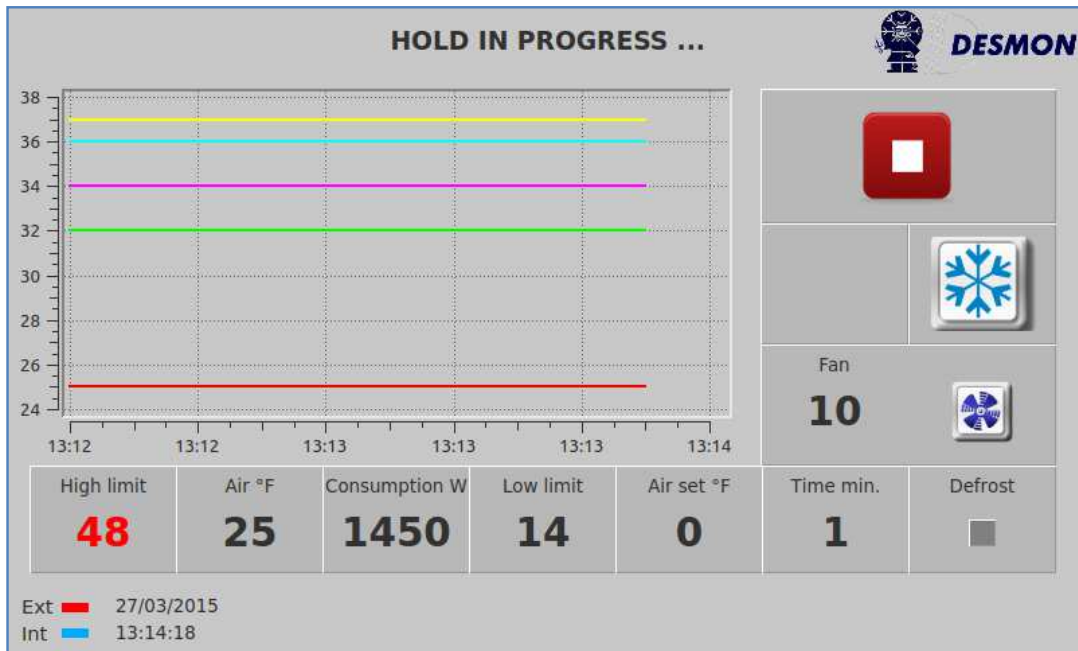


To change the hold temperature, press the Air temperature tab, the tab will turn blue and you can select a temperature from -40°C (-40°F) to 8°C (46°F). If no temperature is selected or a temperature is selected outside of the range and start is pushed, the tab will turn red and not allow you to continue until a correct temperature is selected.

Once you have selected a temperature, press OK and the cycle will begin.



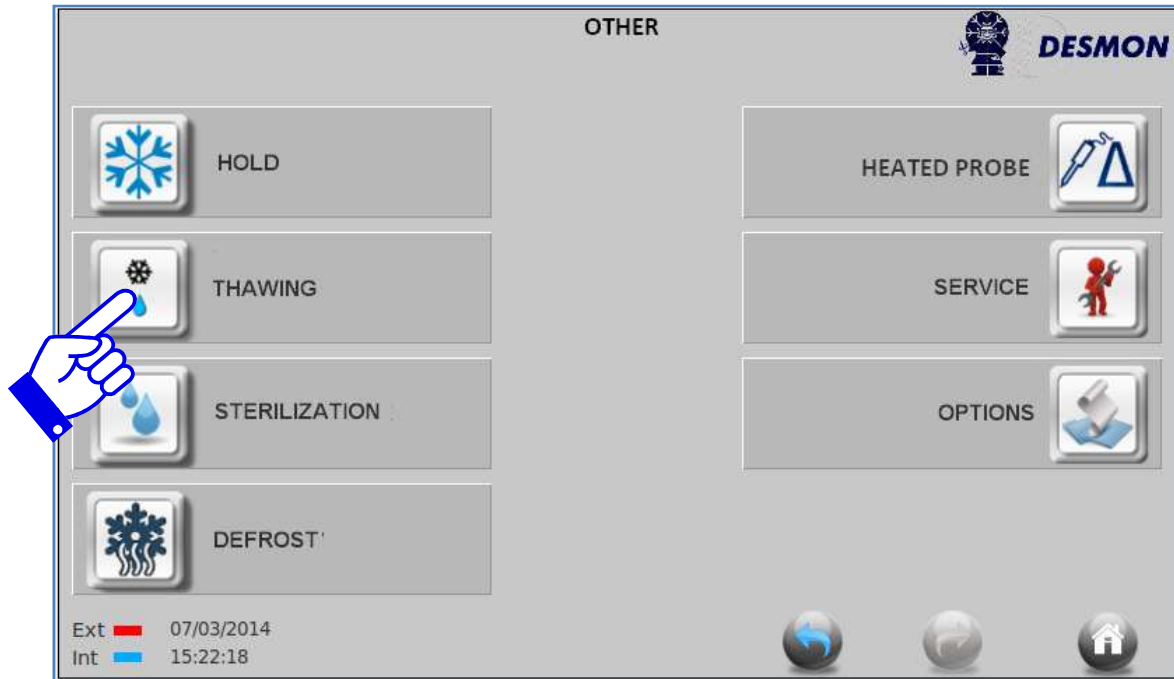
This is the graph that will be shown during the HOLD cycle.




This cycle will run until it is stopped.

4.2. Thawing

The Thawing function, when applicable, will provide a gentle heating in the cabinet with a soft fan speed and a special heating system, allowing quick thawing of a frozen product.




The air temperature can be set within 0°C(32°F) and 9°C(48°F). The insert probe can be also used to run a product temperature based cycle, hence obtaining a notification from the display when the product is ready to re-thermalize (i.e. 3°C-37°F). Or otherwise set a time based cycle to run the thawing process for a predetermined time.

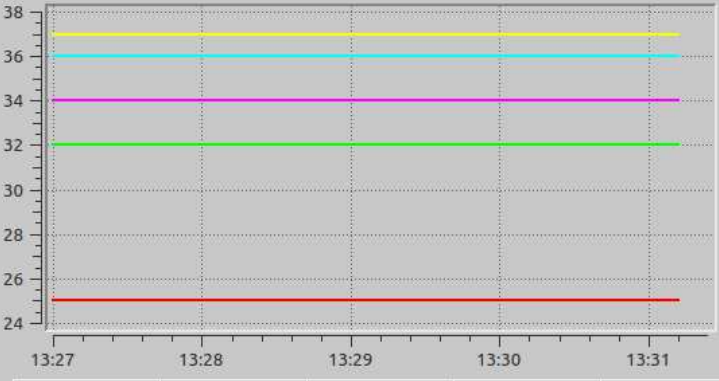
THAWING 


WITH FOOD PROBE	✗	
TIME 1/1440 [min]	240	1 2 3 C
AIR TEMPERATURE 32/77 °F	50	4 5 6
FAN [1-10]	10	7 8 9
		0 - ✗
PRESERVATION TEMPERATURE 32/50 °F	37	

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Int ■ 13:22:13


THAWING IN PROGRESS ... 







Fan

2





Food °F	Air °F	Time min.	End cycle °F	Air set °F	End cycle min.	Food scan
-4	25	1	---	43	---	

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Int ■ 13:31:54

4.3. Sterilization

The Sterilization cycle is a special UV-Lamp process available upon request to kill bacteria in the Blast Chiller Room. This cycle provides a much deeper hygienic level than normal cleaning procedure.



4.4. Manual Defrost

You can select a Manual Defrost from this screen by pressing on the Manual Defrost tab.



The Manual Defrost cycle is programmed to run for 10 minutes or until the evaporator temperature reaches 8°C(46°F).

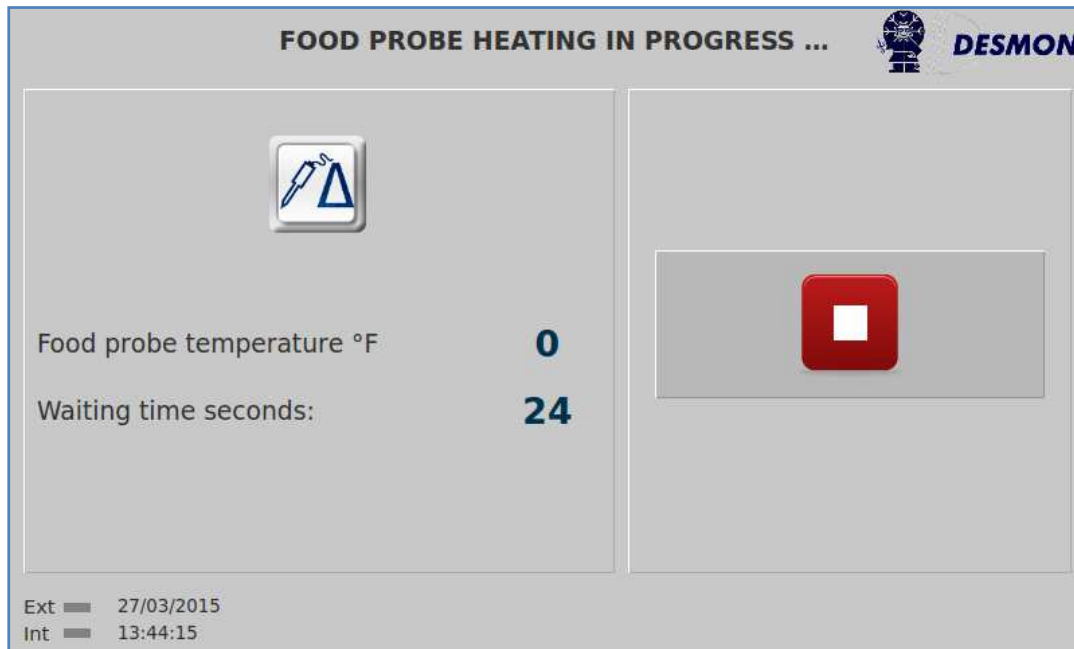


This is an air defrost cycle, so the fans will run at high speed. Once the Manual Defrost is complete by either time or temperature, the screen will return automatically to the Home screen or it can be terminated at any time by pressing the red stop button.

4.5. Heated Probe

The Heated Probe function is available upon request and it must be installed and activated at the factory. This allows the end user to activate it by pushing the Heated Probe tab. Once pushed the food probe will heat slightly, for one minute, to allow it to be removed from frozen product without damaging the probe. After it times out, push the red stop button to return to the Option screen or push the Home icon to return to the Home screen.





4.6. Options

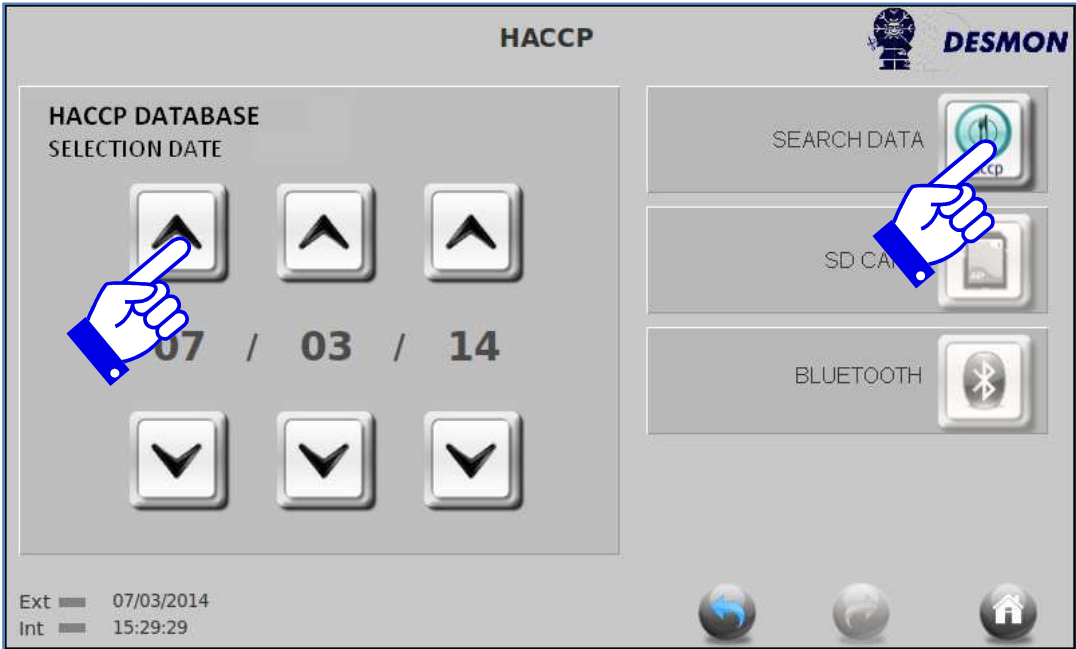
This tab will give access to many advanced functions.



This screen will provide you with a graph showing the HACCP data for the cycles made in the selected date.



Once date is selected press SEARCH DATA to pop up on the windows cycle graphs.



4.6.4. Input/Outputs

The Input/Output menu will allow to check all incoming signals, such as temperature sensors, door switch status and relay status.



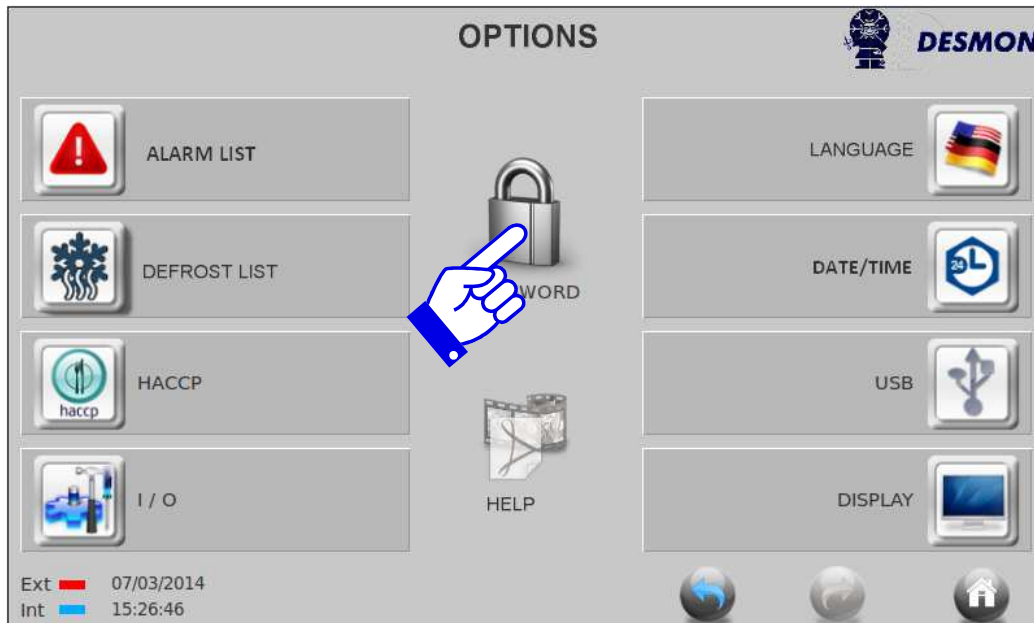
The screenshot shows the 'I/O' menu in the DESMON interface. The table below displays the status of various sensors and switches.

FOOD PROBE 1	0 °F	DOOR SWITCH 1	CLOSE
FOOD PROBE 2	-2 °F	DOOR SWITCH 2	CLOSE
FOOD PROBE 3	-4 °F	MAGNETOTHERMIC	OFF
FOOD PROBE 4	-6 °F	HIGH PRESSURE SWITCH	OFF
AIR PROBE	25 °F	LOW PRESSURE SWITCH	OFF
EVAPORATOR PROBE	-31 °F	KRIWAN	OFF
CONDENSER PROBE	--.-	OUTPUT	00000000
OVERHEATING PROBE	--.-	FAN	2
PRESSURE PROBE	--.-	DELTA T CONDENSER	0 °F
OVERHEATING	0 °F		

The status bar at the bottom left shows: Ext 27/03/2015, Int 13:53:45.

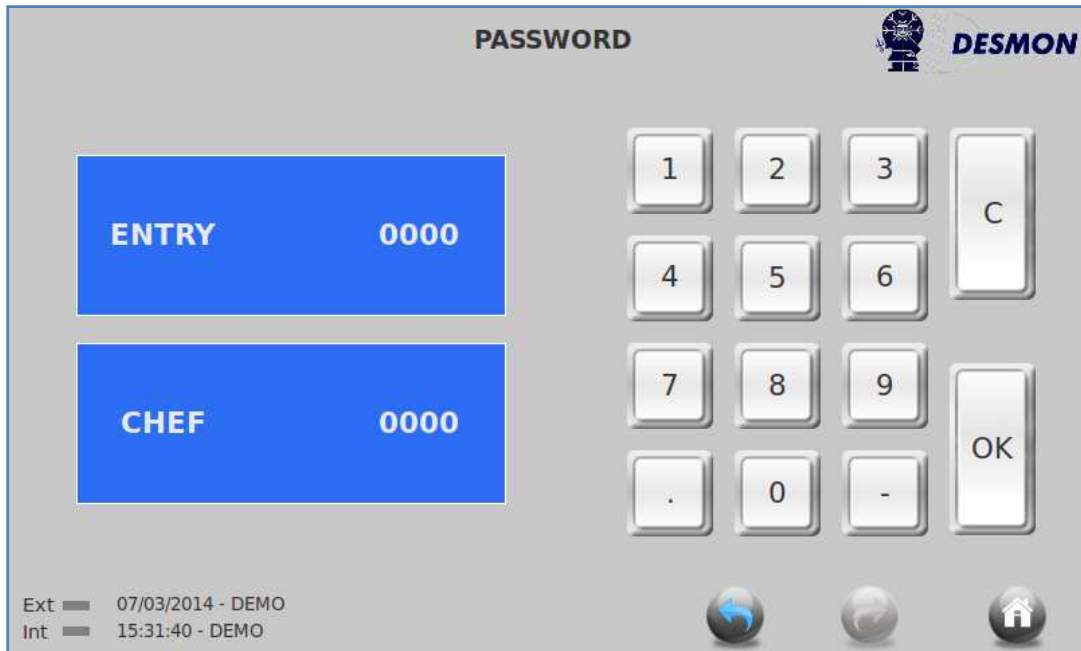
4.6.5. Password

The Password can be changed from the factory default or a password can be set by the chef to protect the recipes.



WARNING: If the password is changed or a chef's password is set up, the factory cannot access this control if diagnostic service is required. You must secure the password in a safe place, otherwise if it is lost, the software must be reloaded and all saved recipes will be lost.

To set a new password, select which type of password you wish to enter, ENTRY or Chef, that tab will be highlighted. Enter the password you have and hit ok. Once this action is performed, you will be the only one to access the control.



4.6.6. HELP

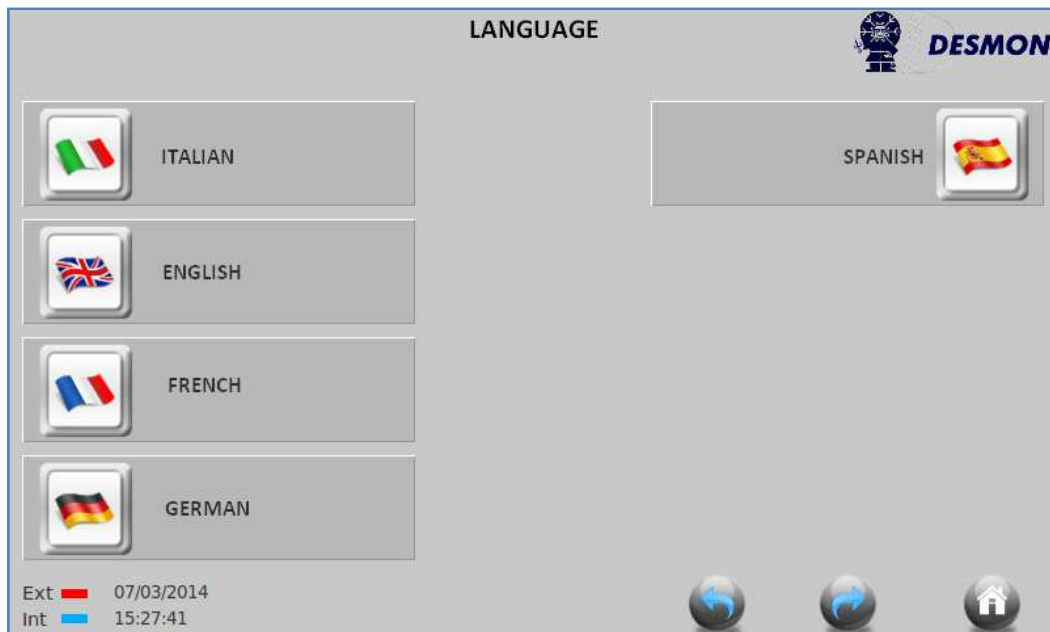
The Help button will be used for future storage of videos, manuals, parts lists or maintenance information.



4.6.7. Language



Push the Language tab and you will have the ability to change the language.
The language can be selected from Italian, English, French, Spanish or German.

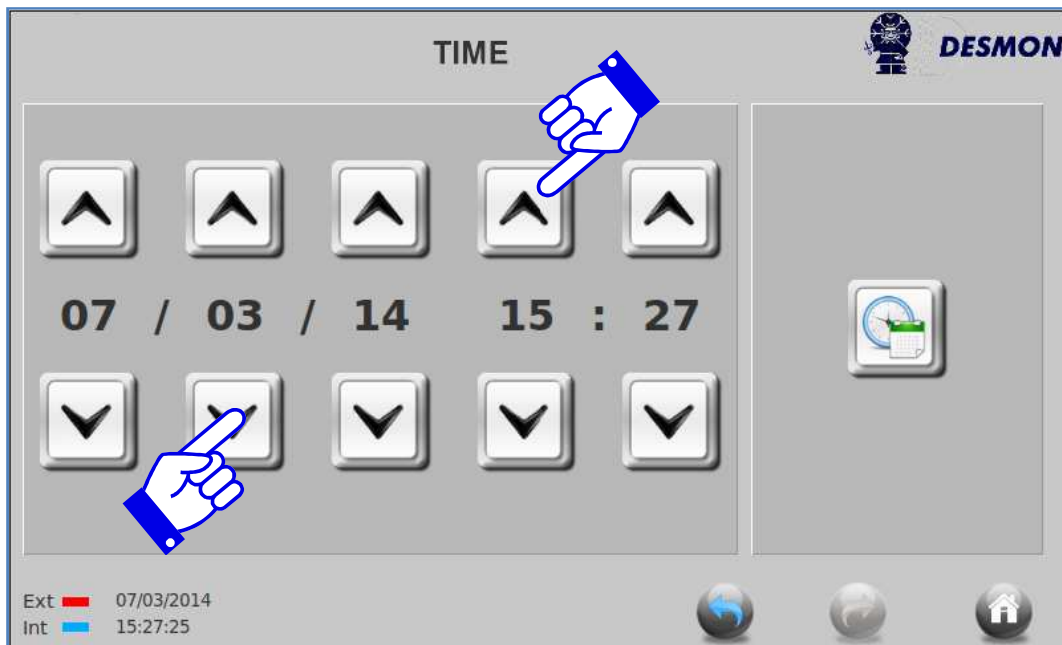


4.6.8. How to set the time and date

Time and Date settings are important to track the HACCP data correctly. Push the Date/Time tab to show the Time setting screen.



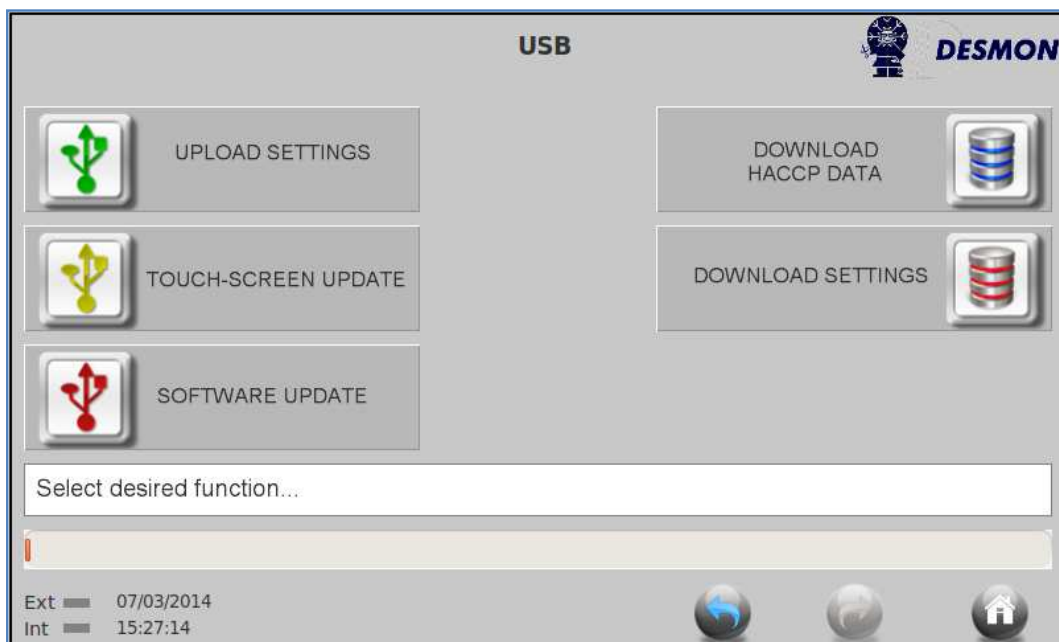
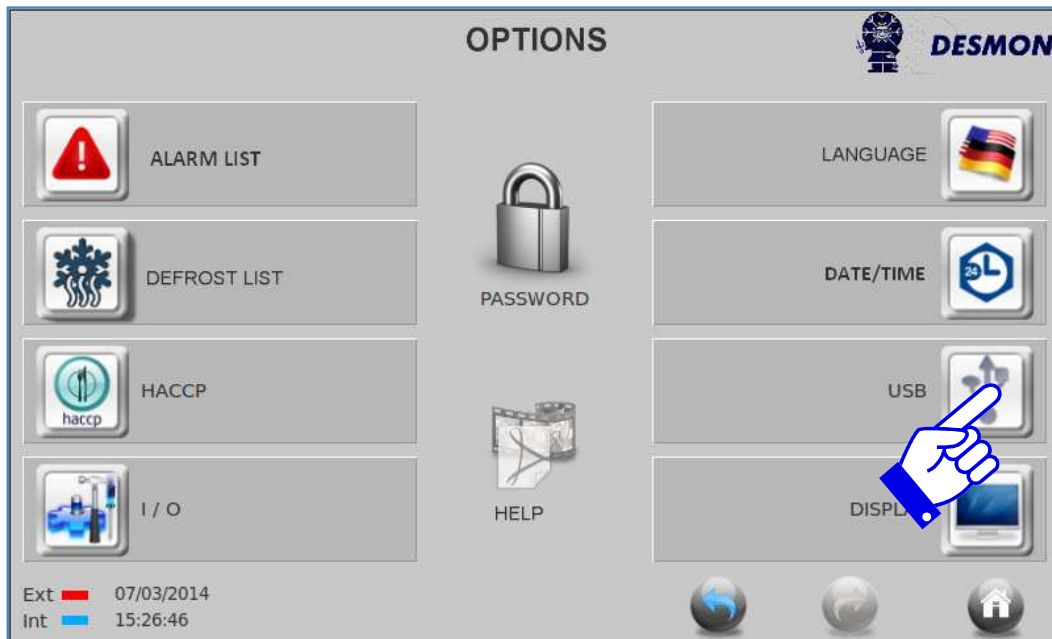
To set the proper date, firstly set the day, then the month and finally the year. Use the up and down arrows to reach the proper date and time.



Once the proper date and time is set, push the Return arrow to go back to the Options screen or push the Home icon to return the Home screen.

4.6.9. USB functions

Through the USB port, located on the right side of the Touch Screen frame, it's possible both to import and export data from/to a USB stick. There are no special requirement for the type of USB, however an empty formatted USB with minimum 2 gigs is recommended.



The main active functions are:

- ✓ Touch Screen Update
- ✓ Software Update (only software, only parameter, both software and parameters)
- ✓ Download HACCP Data

other functions being still under development.

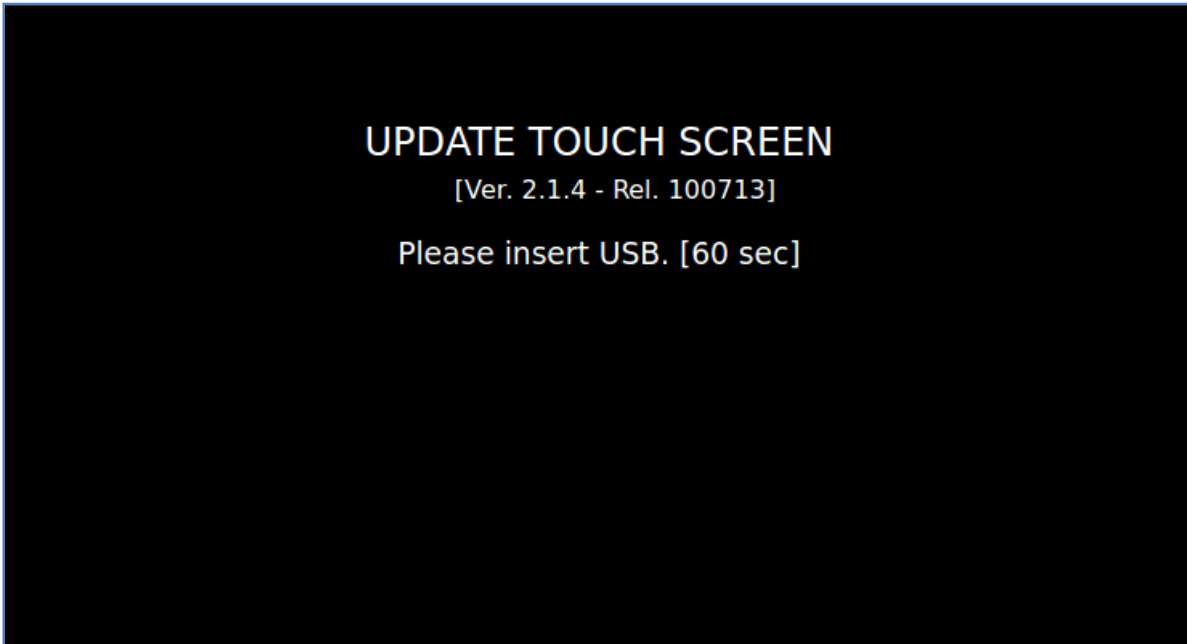
- **Touch Screen Update**

This functions allows Software enhancement related to the Touch Screen Display only. To do a Touch Screen Update please collect the necessary files from your Authorized Service Company, or engage one if necessary. These files will come in a zipped folder with a tar.gz extension. Their names are:

- ✓ *update_db.tar.gz*

- ✓ *update_tft.tar.gz*

- i. Use a PC to copy the above files on a empty USB
- ii. Remove the USB from the PC and insert it into the Touch Screen USB port
- iii. Select the USB function and press the tab **TOUCH SCREEN UPDATE**



UPDATE TOUCH SCREEN

[Ver. 2.1.4 - Rel. 100713]

Please insert USB. [60 sec]

iv. The Display will show the above screen and will restart at the end of the procedure

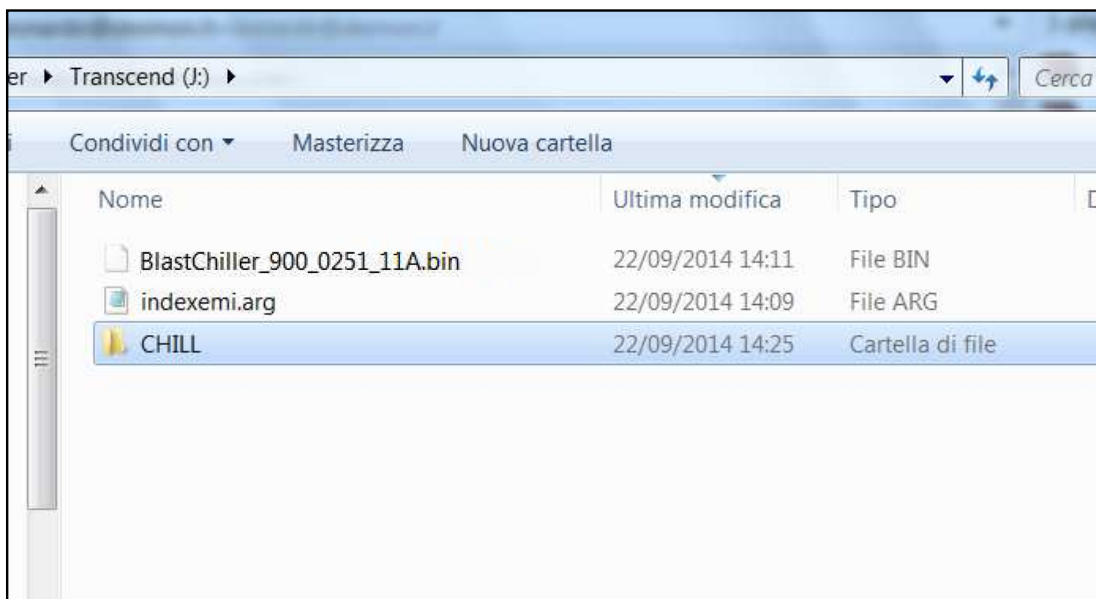
- **Software Update (only software)**

This functions allows Software enhancement related to the Power relay board only (also called Firmware Update). To do a Firmware Update please collect the necessary files. These files will come in a zipped folder, containing the following files

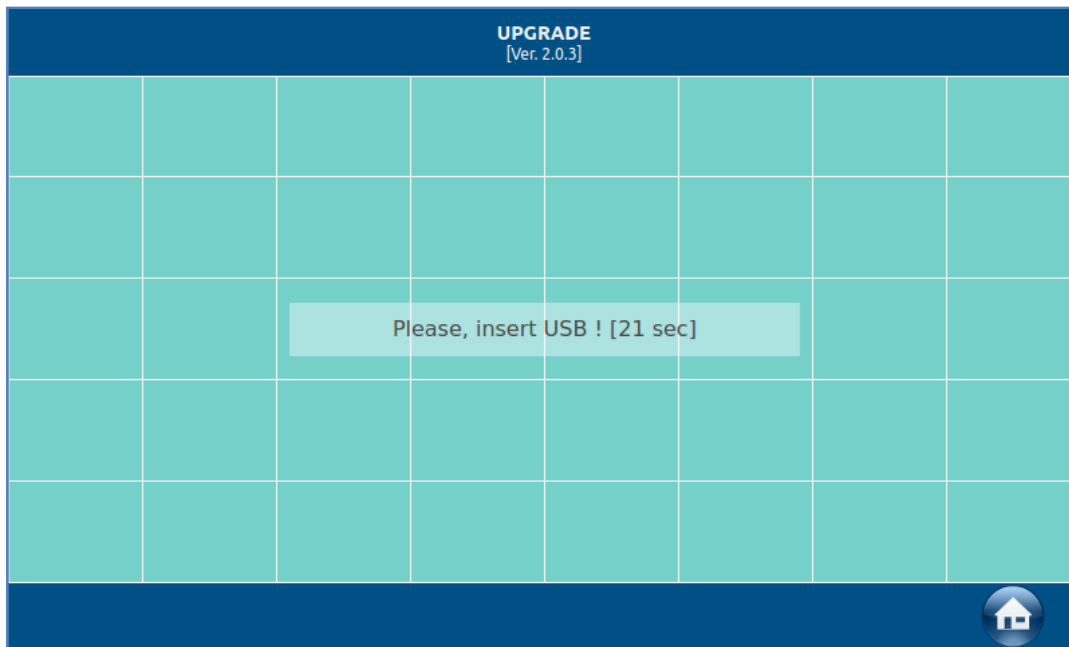
- ✓ *CHILL.emi*
- ✓ *indexemi.arg* **NOTE: the file *index.arg* changes according to the type of Software Update (Software, only parameters, both Software and Parameters)**
- ✓ *Desm_BlastChiller_900_0251_11A.bin*

- Once the files are available on a PC, connect a USB drive to it
- Create a folder on the USB drive and name it "CHILL"
- Copy the file *CHILL.emi* in the "CHILL" folder
- Exit from the folder and copy the files *indexemi.arg* and *Desm_BlastChiller_900_0251_11A.bin* next to the "CHILL" folder

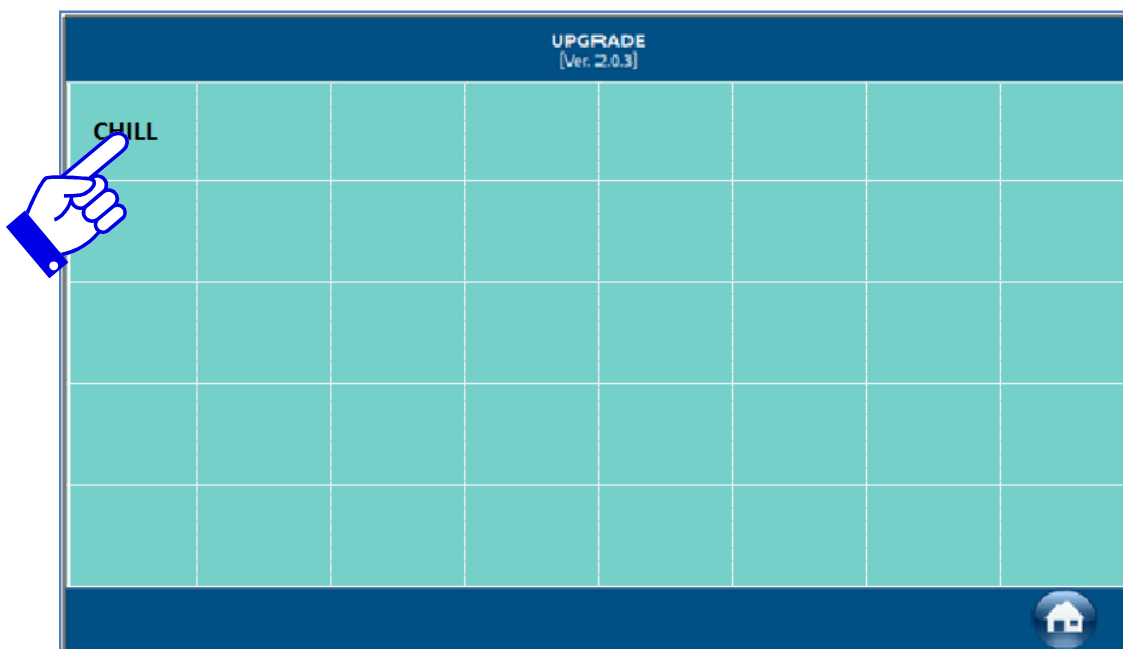
The USB content will show as in the below picture:



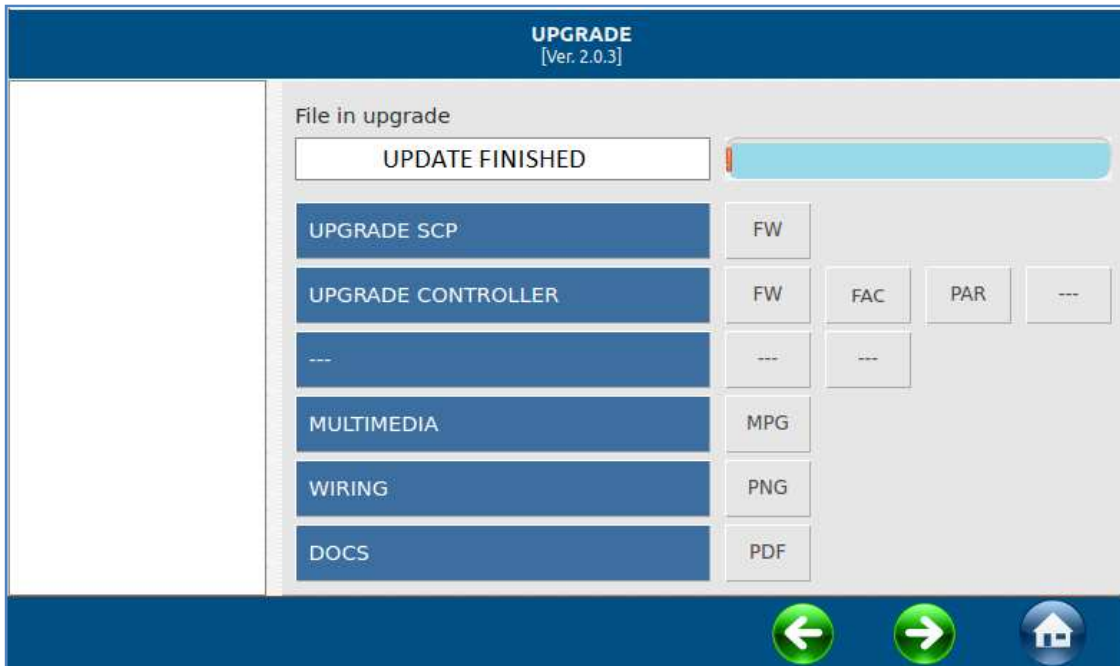
- vi. Go to the USB function and select **SOFTWARE UPDATE**. A screen will pop up asking to insert the USB key until the key is detected.



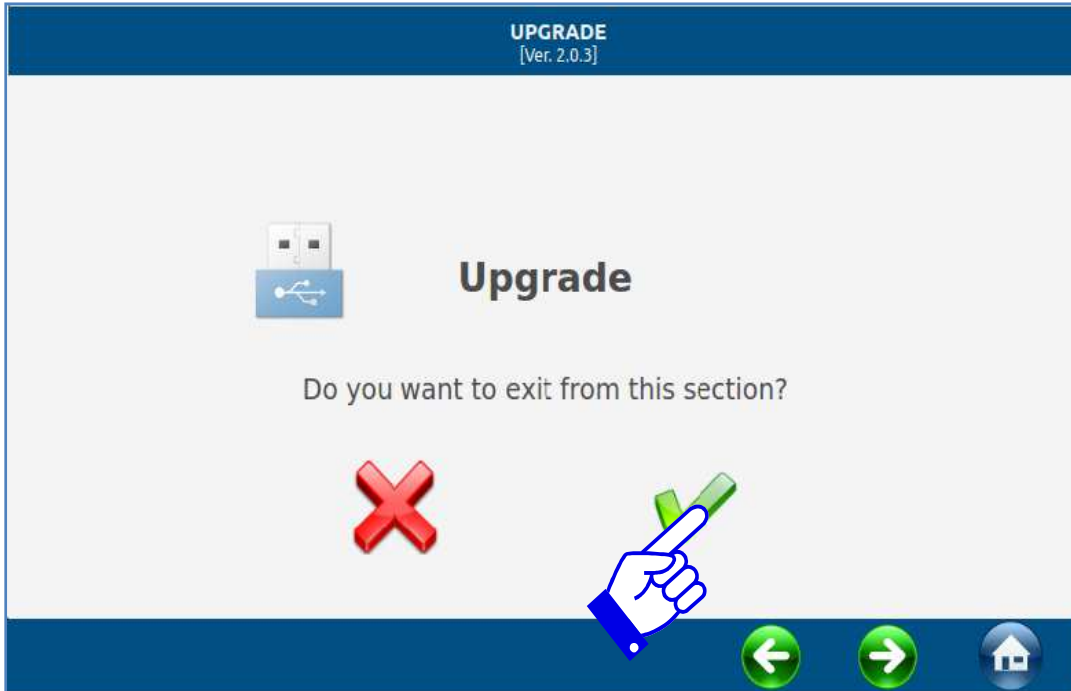
- vii. Once the USB key is detected the screen will show **CHILL** on the left top side
- viii. Press on CHILL to begin the update



ix. The following screen will appear during the updating process:



- x. At the end of the procedure the screen will show UPDATE FINISHED
- xi. Press the HOME icon on the right bottom side to confirm
- xii. Press again the HOME icon in the next screen
- xiii. After that press the green checkmark button to exit from the update procedure. The Display will then restart.

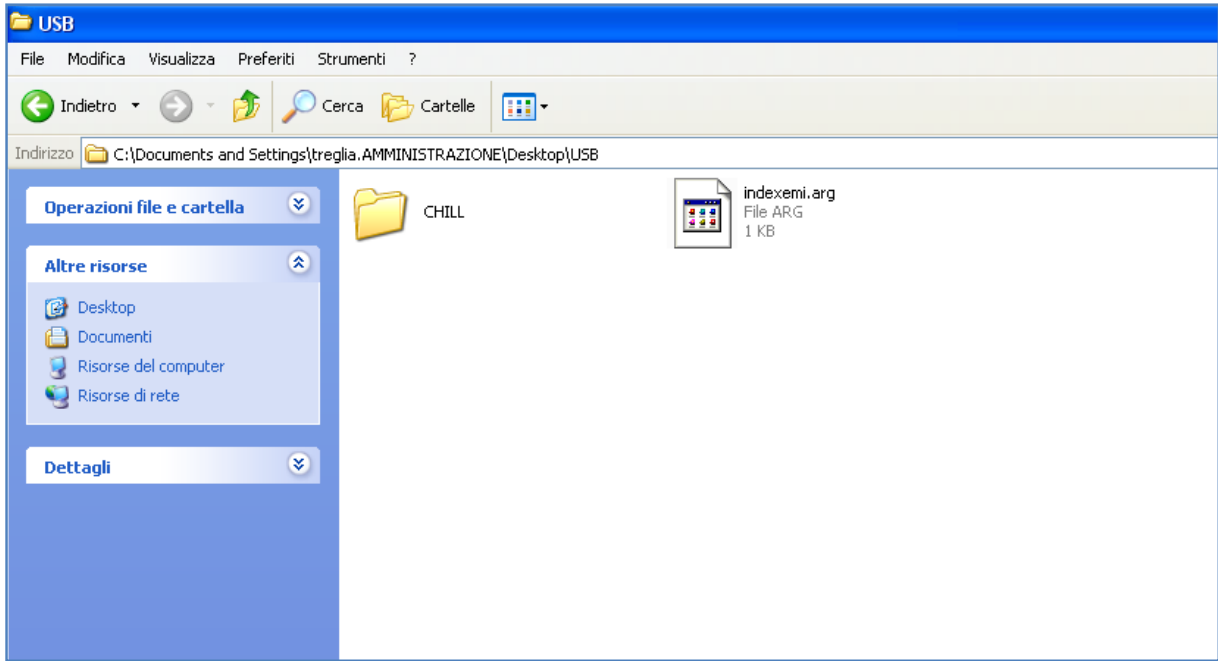


- **Software Update (only parameters)**

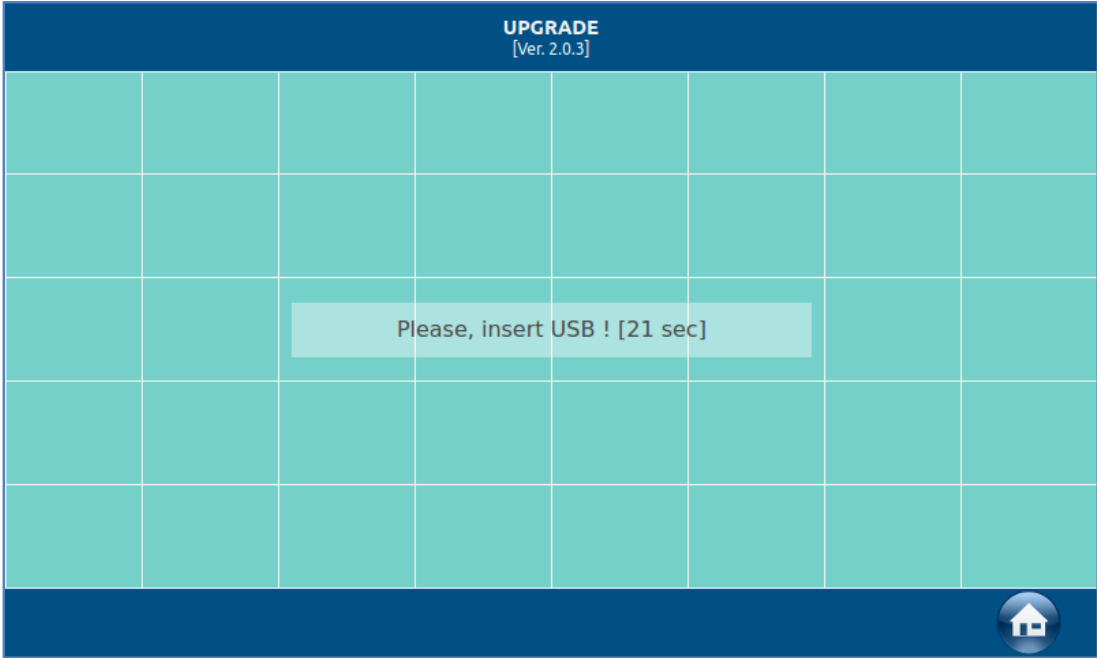
This function will allow loading from a USB drive the parameters settings only, but basically requires the same procedure as in the Software Update above described. To do a parameter update please collect the necessary files from your Authorized Service Company. These files will come in a zipped folder, containing the following files

- ✓ *CHILL.emi*
 - ✓ *indexemi.arg* (**NOTE: the file *index.arg* changes according to the type of Software Update (Software, only parameters, both Software and Parameters)**)
 - ✓ *parA.fac*
- Once the files are available on a PC, connect a USB drive to it
 - Create a folder on the USB drive and name it "CHILL"
 - Copy the file *CHILL.emi* and *parA.fac* in the "CHILL" folder
 - Exit from the folder and copy the files *indexemi.arg* next to the "CHILL" folder

The USB content will show as in the below picture:

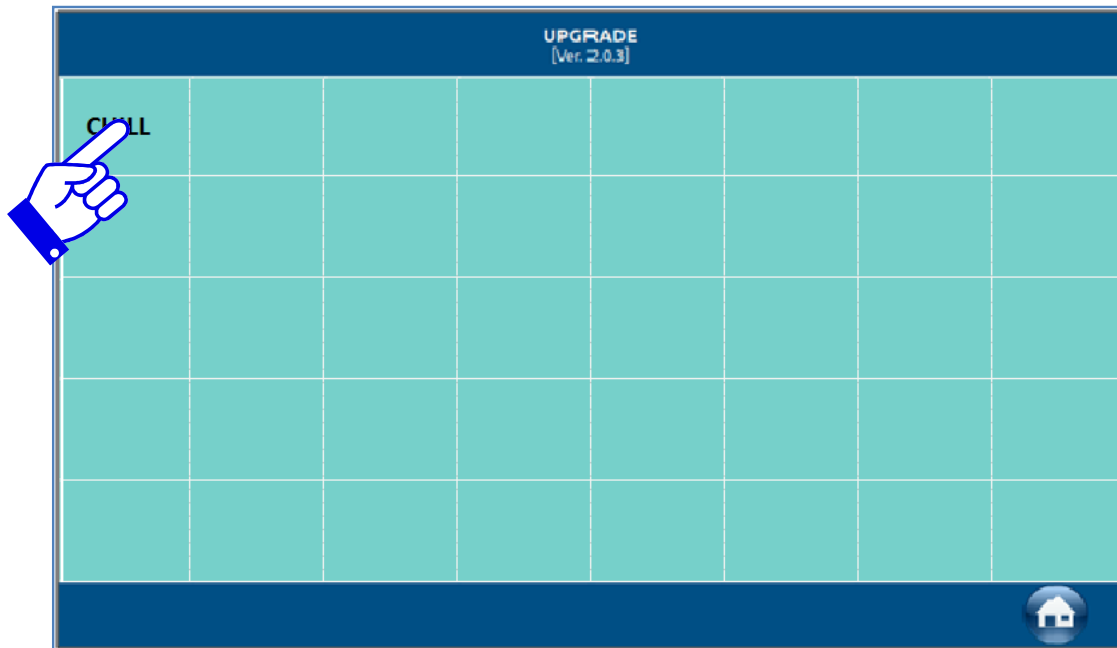


- v. Remove the USB from the PC and connect it to the controller port
- vi. Go to the USB function and select **SOFTWARE UPDATE**. A screen will pop up asking to insert the USB key until the key is detected.



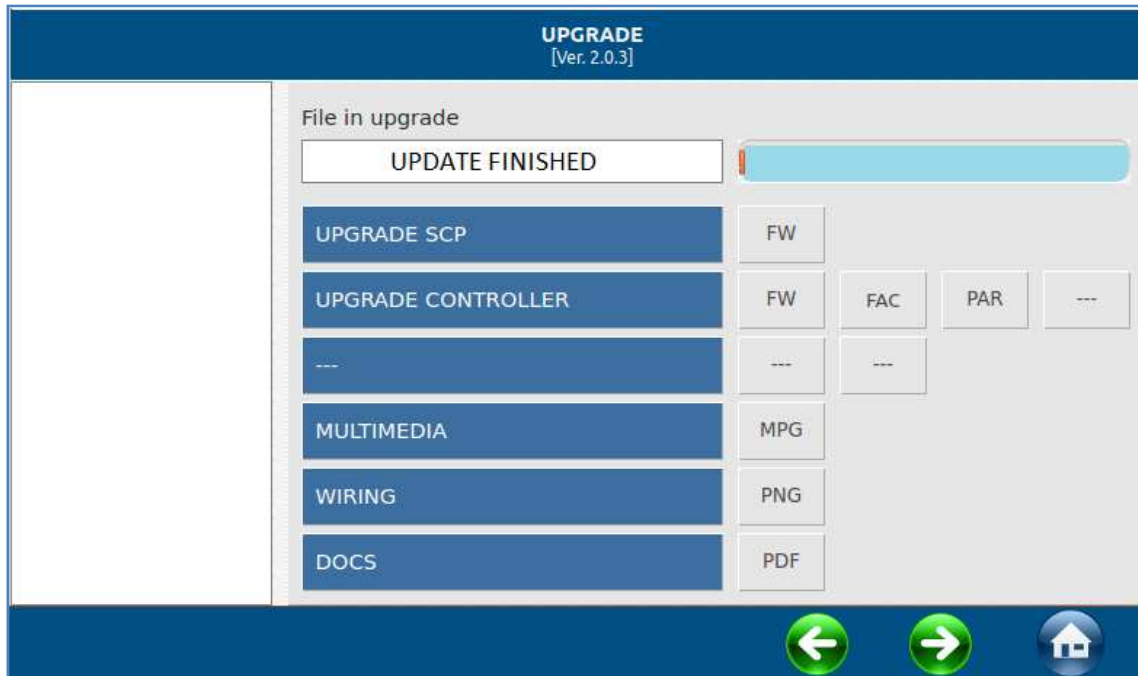
- vii. Once the USB key is detected the screen will show **CHILL** on the left top side

viii. Press on CHILL to begin the update

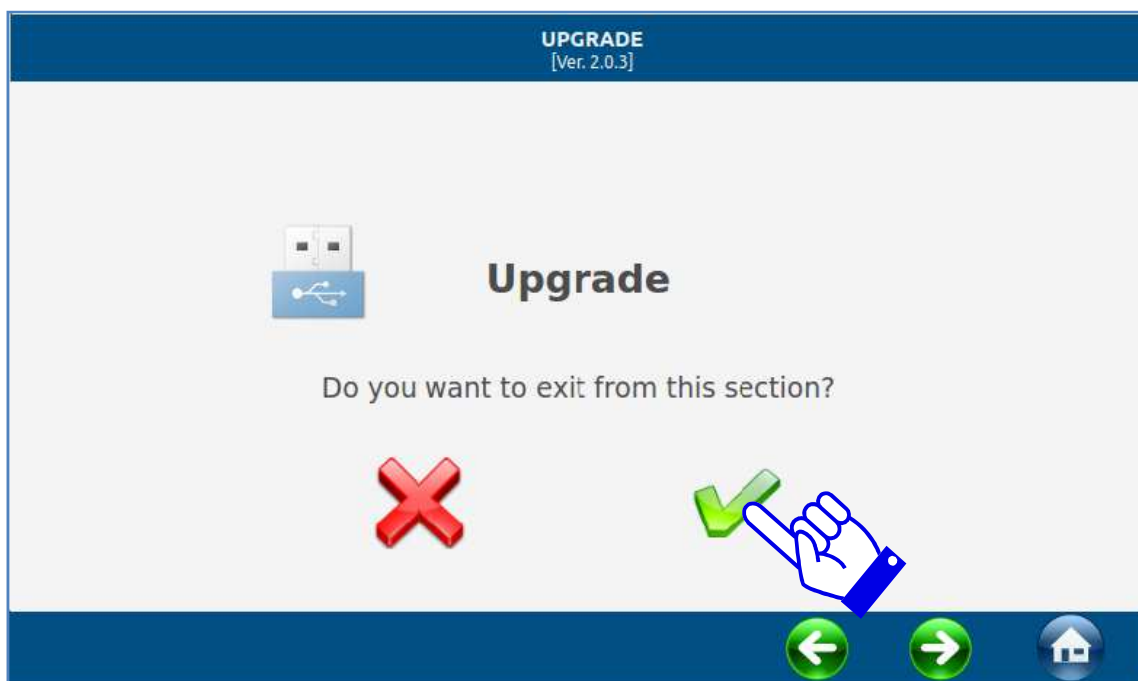


ix. The following screen will appear during the updating process. Press START:

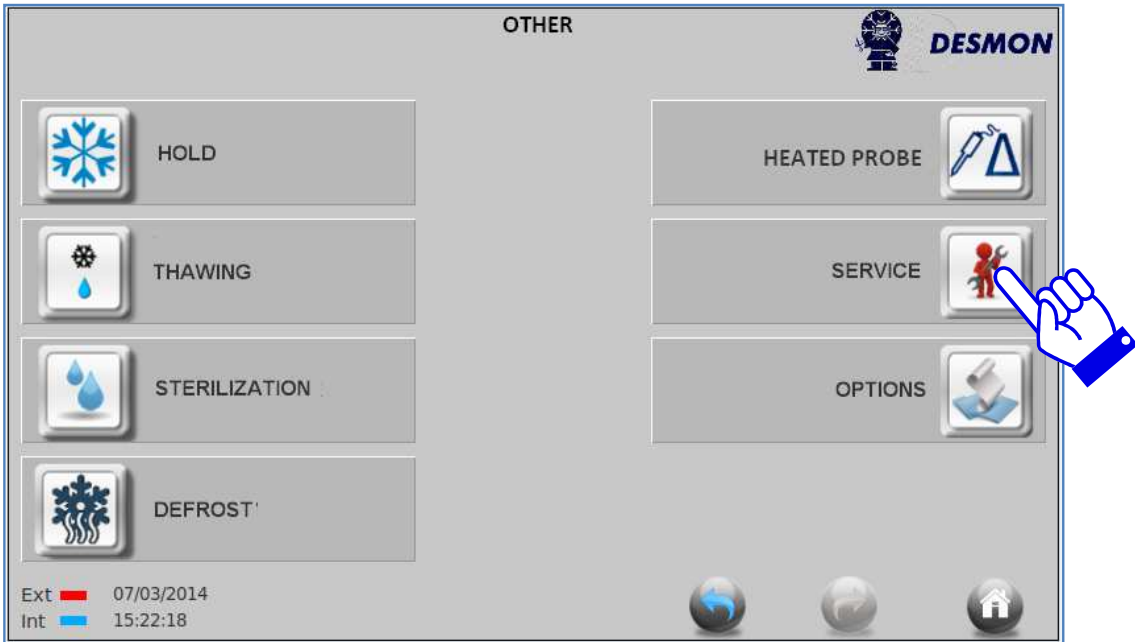




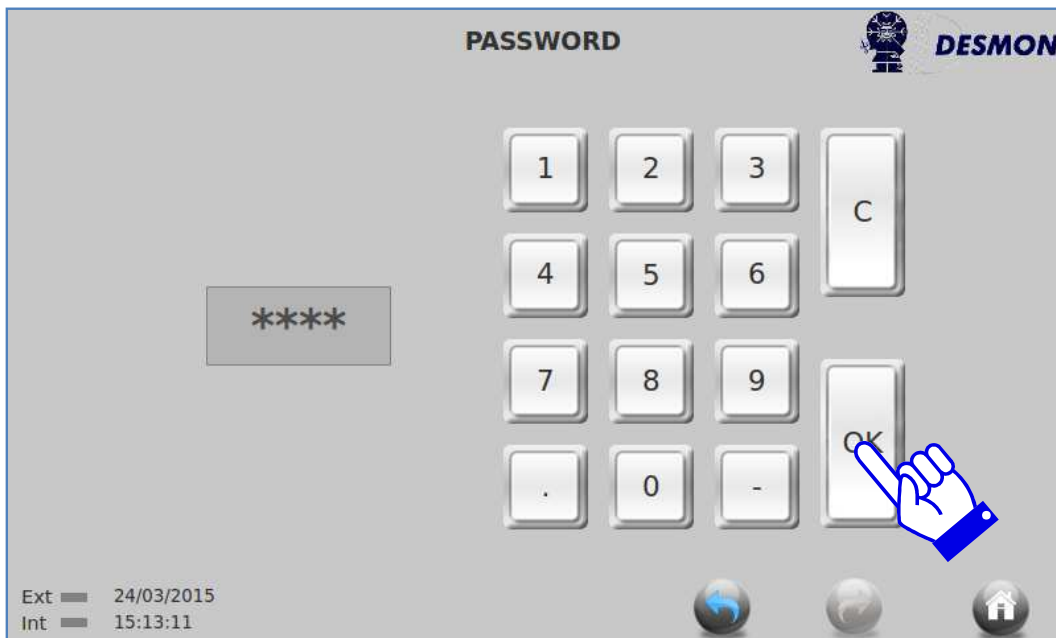
- x. At the end of the procedure the screen will show UPDATE FINISHED
- xi. Press the HOME icon on the right bottom side to confirm
- xii. Press again the HOME icon in the next screen
- xiii. After that press the green checkmark button to exit from the update procedure. The Display will then restart.



- xiv. To enable the new updated settings a **PARAMETER RESTORE** is needed
- xv. From the Home screen press MORE
- xvi. Press SERVICE



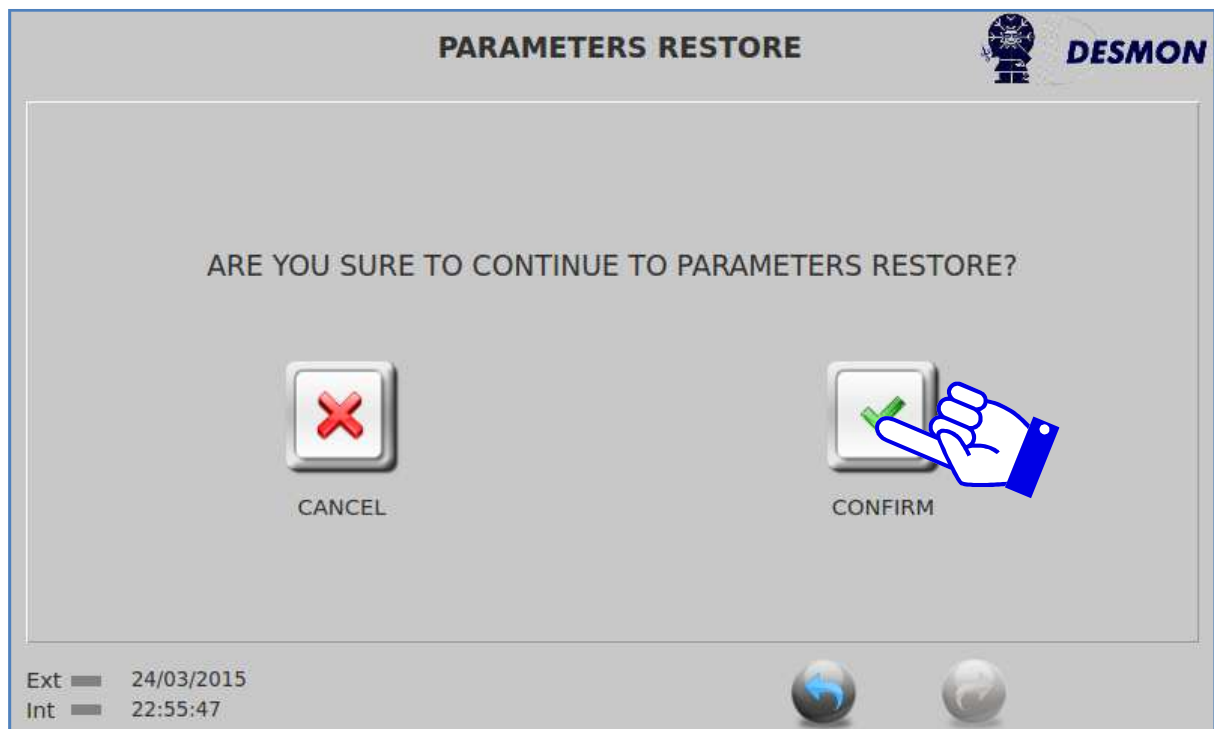
- xvii. Insert the password and press OK



- xviii. Press PARAMETER RESTORE



xix. Confirm by pressing the green Checkmark



- **Software Update (both Software and Parameters)**

This function will allow loading a new Software and a new Parameter setting. To do a Software and Parameter update please collect the necessary files from your Authorized Service Company. These files will come in a zipped folder, containing the following files

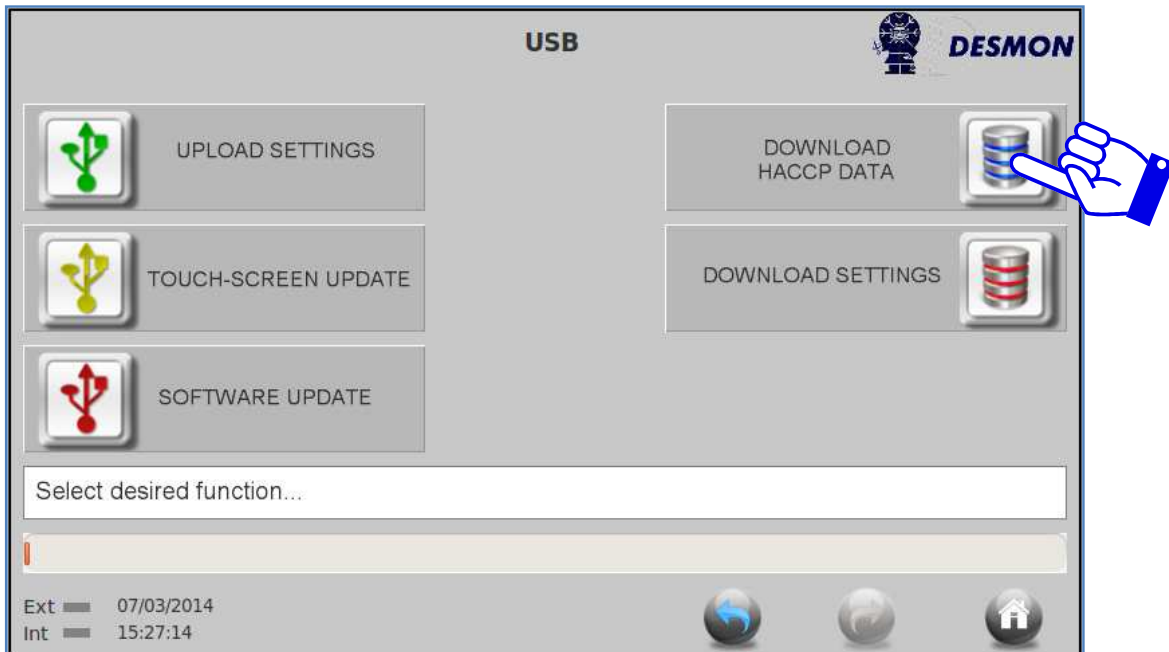
- ✓ *CHILL.emi*
- ✓ *indexemi.arg* (**NOTE: the file *index.arg* changes according to the type of Software Update (Software, only parameters, both Software and Parameters)**)
- ✓ *Desm_BlastChiller_900_0251_11A.bin*
- ✓ *parA.fac*

- i. Once the files are available on a PC, connect a USB drive to it
- ii. Create a folder on the USB drive and name it "CHILL"
- iii. Copy the file *CHILL.emi* and *parA.fac* in the "CHILL" folder
- iv. Exit from the folder and copy the files *indexemi.arg* and *Desm_BlastChiller_900_0251_11A.bin* next to the "CHILL" folder

Repeat steps from v. To xix. described in the previous paragraph "**Software Update (only parameters)**".

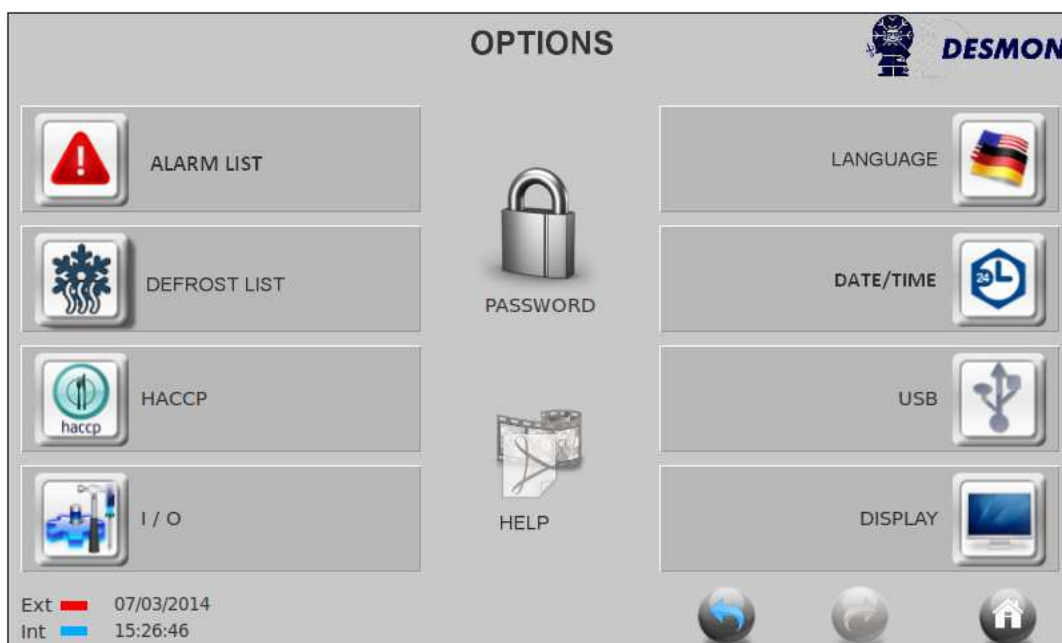
- **Download HACCP Data**

This function will export a zipped file named "haccp.zip" on the key. See instruction at chapter 7 on how to trace the haccp data.



4.6.10. How to adjust the display

Push the Display tab to adjust the screen brightness, maximum, minimum and to set the screen saver message.



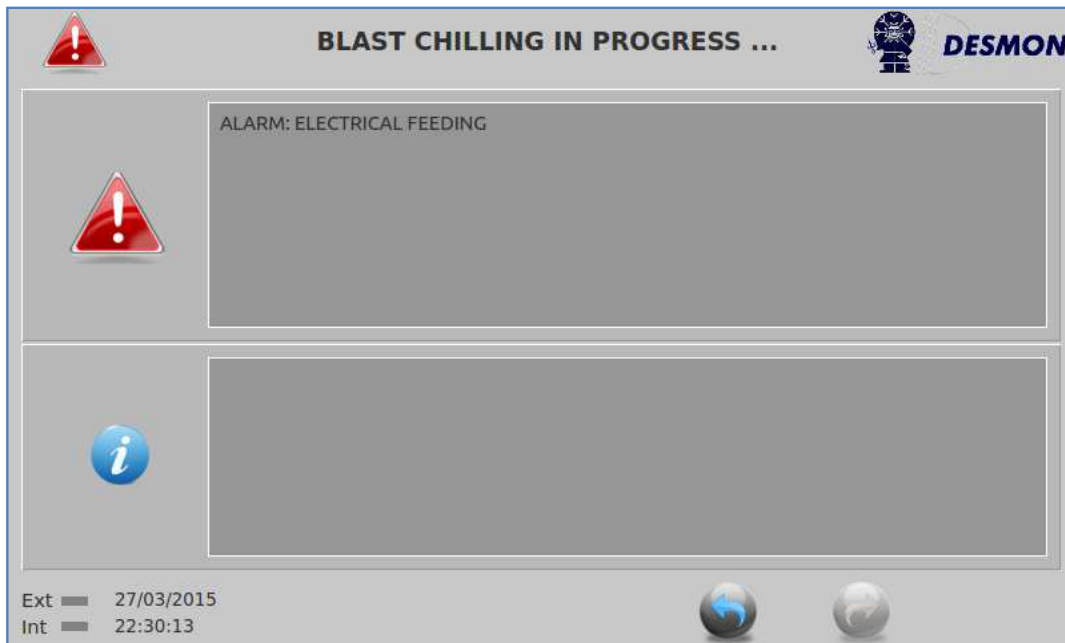
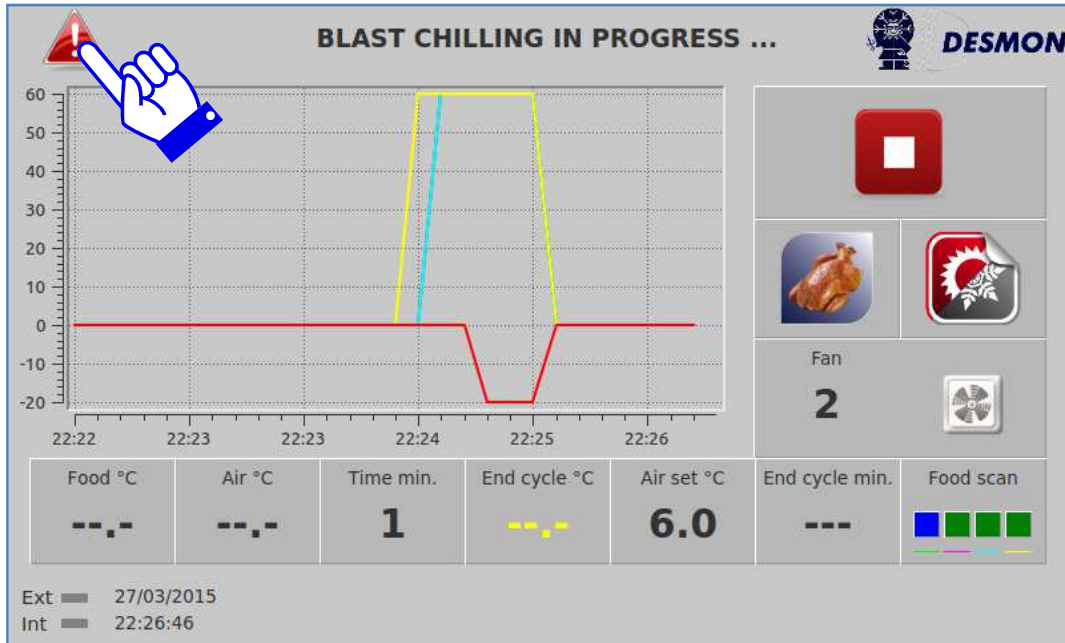
Push the tab you wish to change, enter a new value and it will store it.



Push the Return arrow to return to the Options screen or push the Home icon to return the Home screen.

5. Alarm List

When an alarm is occurring an alert icon will blink on the screen and the buzzer will activate. Click on the alarm icon to see details.



This is the list of all alarms event that may occur during operation, along with recommendation on how to solve them.

ALARM: DOOR

The door is open for more than the allowed time during a cycle.

ALARM: MAINTENAINCE

It's just a reminder to perform a regular service inspection and preventive maintenance. Call your A.S.A. for more information.

ALARM: CONDENSER HIGH TEMPERATURE

It means that the condenser temperature is to high if compared to a normal working condition, defined by a temperature threshold. In this version of Blast Chiller the alarm is not enabled, as the condenser probe is not installed.

ALARM: EVPORATOR LOW TEMPERATURE

It means that the evaporator temperature is too low if compared to the current setpoint temperature. There is a differential parameter LBT that states the maximum gap that should exist between setpoint temperature and evaporator temperature. The alarm may occur in some occasion when there is a big change of setpoint temperature during a multistep automatic recipe, the evaporator temperature remaining low for some minutes and hence triggering the alarm. This alarm it's not a critical one, however it could be avoided by setting LBT as high as possible (i.e. 40°C-72°F).

ALARM: DEFROSTING TIME

Means that the defrost process has not terminated within the maximum defrosting time. The defrost normally ends by coil temperature (DTE). If this doesn't happen within DTO minutes then the alarm triggers. Check the evaporator coil icing status, one defrost may be not enough, then repeat the defrost. If the alarm occur during the holding cycle there may be a problem with the defrost device (hot gas valve). Using the Blast Chiller as an holding cabinet for a long time may reach to this alarm too.

ALARM: ELECTRICAL FEEDING

It means that the voltage supply is not within the safety range. The range is determined by parameter MRV Main Reference Voltage, plus or minus 20%. Check the voltage actual reading from the Energy section during a cycle for more details (2.4. Cycle Graph and other functions). Call Service if there is suspect of low or high voltage.

ALARM: LOW TEMPERATURE

It occurs when during the holding cycle the air temperature goes below the lower temperature limit, parameter ALL. This parameter is a differential respect to the setpoint.

ALARM: HIGH TEMPERATURE

It occurs when during the holding cycle the air temperature goes above the higher temperature limit, parameter ALH. This parameter is a differential respect to the setpoint.

ALARM: AIR PROBE (S1)

Air probe failure. Call Service.

ALARM: EVAPORATOR PROBE (S2)

Evaporator probe failure. Call Service.

ALARM: CONDENSER PROBE (S3) (Not applicable in this version of Blast Chiller)

Condenser probe failure. Call Service.

ALARM: FOOD PROBE (PT1)

Insert probe core 1 failure. Call Service.

ALARM: FOOD PROBE (PT2)

Insert probe core 2 failure. Call Service.

ALARM: FOOD PROBE (PT3)

Insert probe core 3 failure. Call Service.

ALARM: FOOD PROBE (PT4)

Insert probe core 4 failure. Call Service.

ALARM: RELAY 1,2,...,8 BROKEN

The electronic board detected a failure on Relay 1,2,...,8. Call Service.

ALARM: TRIAC BROKEN

The electronic board detected a failure on the PWM output for evaporator fan variable speed. Call Service.

ALARM: BLACK OUT

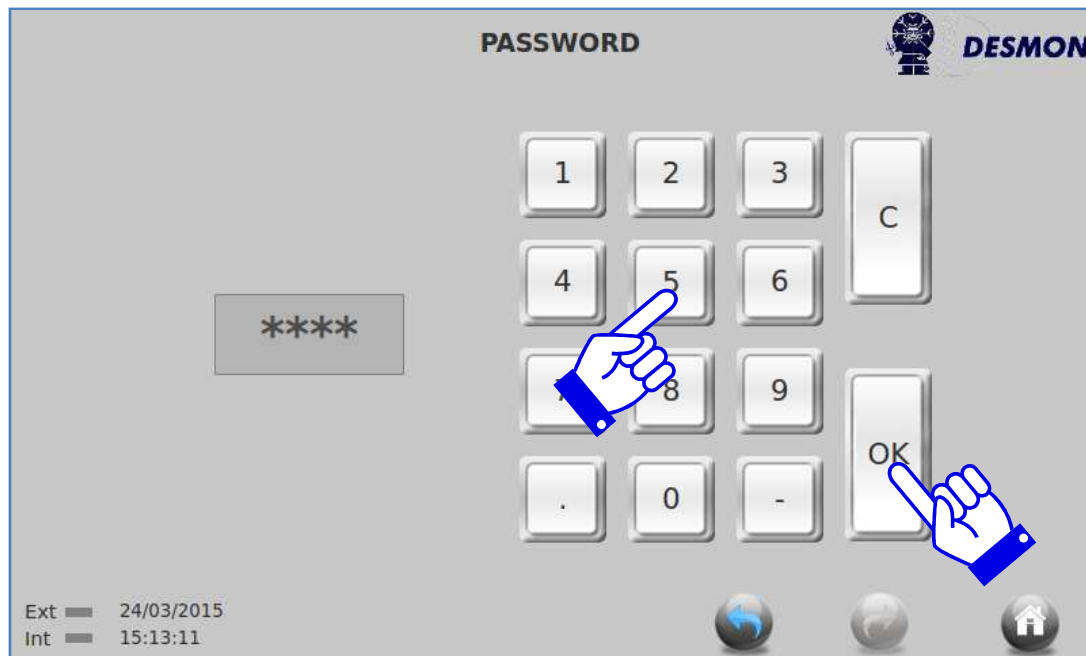
The system recorded a power interruption without switching off the display.

6. Service

This menu is mainly dedicated to technicians and troubleshooters. Access to service functions is password protected, to avoid unwished changes of crucial settings and prevent damages to the Equipment. Even knowing the password, do not access to the SERVICE MENU unless you are a qualified authorized technician.

6.1. Access to Service Menu

From the HOME screen press MORE, then press SERVICE.




Insert the 4 digits password and hit OK to enter the menu.

Pressing on PARAMETERS it is possible to check or change all the internal parameters of the Equipment. There are 134 parameters shown on 4 different pages.






Press the left or right arrow to scroll pages.

ADR 1	EVO 14	IS1 159	IS2 3	IS3 0	OS1 17	OS2 3
FOP 197	DOP 5	ALH 18 °F	ALL -18 °F	ALD 60 m	ADS 60 m	ADF 60 m
HYH 9 °F	HYL 0 °F	MNT 15	DAC 3 s	ADL 60 s	ASS 0 s	CON 5 m
COF 10 m	CPH 90 %	FAS 50 °F	HFF 9 °F	FAD 120 s	FSD 23 °F	LBT 45 °F
EDT 27 °F	FEN 25 %	FEX 100 %	DOO 60 s	FCE 77 °F	HYF 9 °F	MCT 131 °F


PARAMETERS 2/4 

DCN 0 °F	GAS 0 °F	DCR 18 °F	RMT 60 s	PMT 1	TPB 30 m	DTE 68 °F
DRP 0 s	DTO 20 m	ITD h	DCD 8 m	SDT 4 °F	SD1 0 h	SD2 0 h
SD3 0 h	SD4 0 h	SPX 37 °F	COS 10	PR1 2392 W	PR2 1200 W	PR3 40 W
PR4 10 W	PR5 10 W	PR6 10 W	PR7 0 W	PR8 0 W	STB 1	CYC 1
WIN 20 m	SUM 20 m	ETT 140 °F	SPU 37 °F	OF1 0 °F	OF2 0 °F	OF3 0 °F

Ext 24/03/2015
Int 16:43:41

Press on the parameter to check or change.

PARAMETER DETAILS 

ITD
Interval Time Defrost




Min.	1
Max.	24
Unit	ore
Value	8

1	2	3
4	5	6
7	8	9
.	0	-

C

OK

Ext 24/03/2015
Int 16:45:29

Use the keyboard to change the parameter value and press OK to confirm the change.

The following table of settings is only for reference. Parameters values might change in the future without prompt release of revised manuals. Please ask your Service Agency for receiving up-to-date list of parameters for your Equipment.

Parameter	Description	5 PANS 115V	5 PANS 230V	SELF CONTAINED 230V	TROLLEY
ADR	serial address [num]	1	1	1	1
EVO	alarm intervention super-parameter [num]	0	0	0	0
IS1	probes and door input configuration super-parameter [num]	155	155	155	155
IS2	digital input configuration super-parameter [num]	8	8	8	8
IS3	not used	0	0	0	0
OS1	additional output super-parameter [num]	0	0	0	0
OS2	additional output super-parameter [num]	0	0	0	0
FOP	fans mode super-parameter [num]	131	131	131	135
DOP	defrost mode super-parameter [num]	7	7	7	5
ALH	upper temperature alarm limit [°C/°F]	50	50	50	50
ALL	lower temperature alarm limit [°C/°F]	14	14	14	14
ALD	temperature alarm delay [min]	60	60	60	60
ADS	temperature alarm delay after start [min]	180	180	180	180
ADF	temperature alarm delay after defrost [min]	120	120	120	120
HYH	upper differential cooling action [°C/°F]	4	4	4	4
HYL	lower differential cooling action [°C/°F]	0	0	0	0
MNT	number of trays of blast chiller [num]	15	15	15	15
DAC	compressor stop delay [sec]	3	3	3	3
ADL	minimum time of stop compressor [sec]	60	60	60	60
ASS	start compressor delay at power on [sec]	30	30	30	30
CON	compressor on time in probe faulty [min]	5	5	5	5
COF	compressor off time in probe faulty [min]	10	10	10	10
CPH	not used	90	90	90	90
FAS	evaporator fan set point [°C/°F]	50	50	50	50
HFF	differential of fan set point [°C/°F]	9	9	9	9
FAD	delay of fan start in evaporator probe faulty [sec]	5	5	5	5
FSD	stop evaporator fan temperature in defrost [°C/°F]	14	14	14	14

Parameter	Description	5 PANS 115V	5 PANS 230V	SELF CONTAINED 230V	TROLLEY
LBT	minimum evaporator temperature related to set point [°C/°F]	50	50	50	50
EDT	choking evaporator fan temperature range [°C/°F]	59	59	59	59
FEN	minimum evaporator fan speed % [num]	25	25	25	25
FEX	maximum evaporator fan speed % [num]	95	95	95	95
DOO	max open door time before door alarm [sec]	60	60	60	60
FCE	condenser fan set point [°C/°F]	77	77	77	77
HYF	upper differential condenser fan action [°C/°F]	9	9	9	9
MCT	max condenser temperature [°C/°F]	131	131	131	131
DCN	dirty condenser threshold [°C/°F]	0	0	0	0
GAS	low refrigerant amount alert threshold [°C/°F]	0	0	0	0
DCR	differential for restarting blast chiller after high condenser temperature [°C/°F]	18	18	18	18
RMT	stop time during high condenser temperature [sec]	180	180	180	180
PMT	max high condenser event before high temp. Alarm [num]	3	3	3	3
TPB	time threshold for high condenser temp. Alarm [min]	30	30	30	30
DTE	defrost ending temp related to evap. Probe [°C/°F]	41	41	41	41
DRP	dripping time after defrost [sec]	60	60	60	60
DTO	defrost timeout [min]	10	10	10	10
ITD	interval between two consecutive defrosts [hours]	8	8	8	8
DCD	max on-time drain heater [min]	8	8	8	8
SDT	ice detecting sensitivity in smart defrost mode [num]	0	0	0	0
SD1	first daily defrost [hour]	0	0	0	0
SD2	second daily defrost [hour]	0	0	0	0
SD3	third daily defrost [hour]	0	0	0	0
SD4	fourth daily defrost [hour]	0	0	0	0
SPX	door frame heater set point [°C/°F]	14	14	14	14
COS	average power factor of equipment [num]	5	5	5	5
PR1	declared power connected to relay1 [num]	0	0	0	0

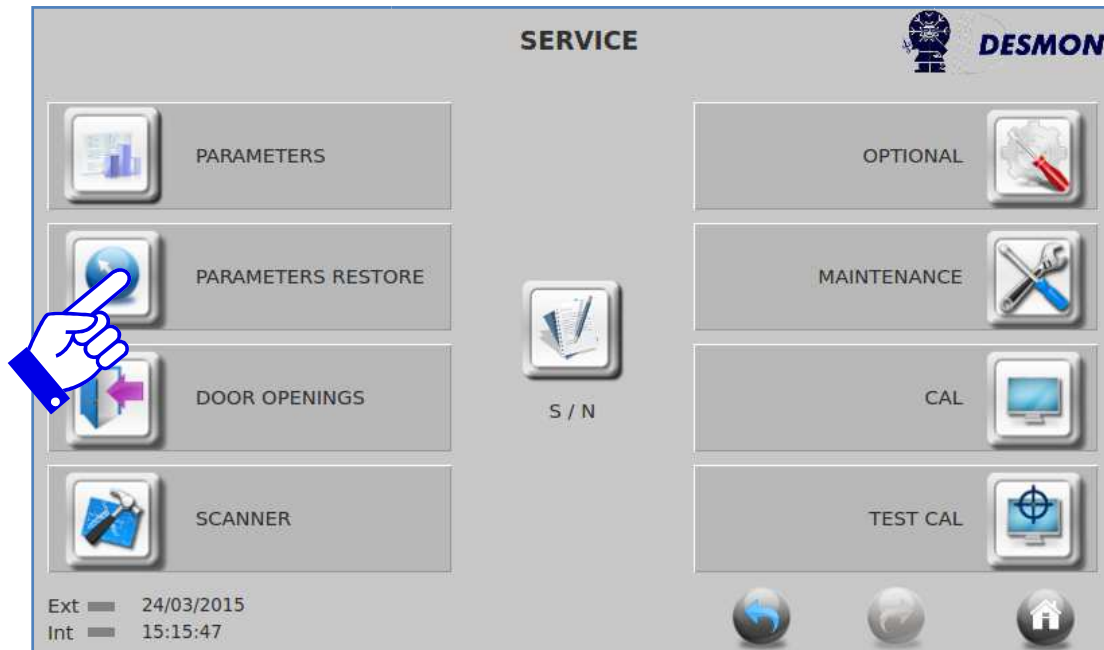
Parameter	Description	5 PANS 115V	5 PANS 230V	SELF CONTAINED 230V	TROLLEY
PR2	declared power connected to relay2 [num]	0	0	0	0
PR3	declared power connected to relay3 [num]	0	0	0	0
PR4	declared power connected to relay4 [num]	0	0	0	0
PR5	declared power connected to relay5 [num]	0	0	0	0
PR6	declared power connected to relay6 [num]	0	0	0	0
PR7	declared power connected to relay7 [num]	0	0	0	0
PR8	declared power connected to relay8 [num]	0	0	0	0
STB	number of cycles during D test [num]	5	5	5	5
CYC	number of on/off cycles during D test [num]	5	5	5	5
WIN	max pull down time in winter D test [num]	90	90	90	90
SUM	max pull down time in summer D test [num]	120	120	120	120
ETT	set point in heating cycle during D test [°C/°F]	59	59	59	59
SPU	user set point in storage cycle [°C/°F]	37	37	37	37
OF1	cabinet probe offset [num]	-0.7	-0.7	-0.7	0
OF2	evaporator probe offset [°C/°F]	0	0	0	0
OF3	condenser probe offset [°C/°F]	0	0	0	0
OF4	core probe point 1 offset [°C/°F]	0	0	0	0
OF5	core probe point 2 offset [°C/°F]	0	0	0	0
OF6	core probe point 3 offset [°C/°F]	0	0	0	0
OF7	core probe point 4 offset [°C/°F]	0	0	0	0
OF8	core probe point 5 offset [°C/°F]	0	0	0	0
SLL	not used	-40	-40	-40	-40
SLH	not used	3	3	3	3
RHU	cabinet RH% set point settable [num]	80	80	80	80
MNS	mains voltage alarm limit [%]	20	20	20	20
MAL	voltage alarm delay [hours]	10	10	10	10
MEV	max number of voltage conditions before voltage alarm [num]	5	5	5	5

Parameter	Description	5 PANS 115V	5 PANS 230V	SELF CONTAINED 230V	TROLLEY
MBP	time range in which is performed the mains voltage control [hours]	1	1	1	1
RL1	relay 1 action type [num]	1	1	1	1
RL2	relay 2 action type [num]	13	13	13	17
RL3	relay 3 action type [num]	17	17	17	13
RL4	relay 4 action type [num]	13	13	13	13
RL5	relay 5 action type [num]	0	0	0	0
RL6	relay 6 action type [num]	11	11	11	11
RL7	relay 7 action type [num]	10	10	10	10
RL8	relay 8 action type [num]	1	1	1	1
SRV	remaining time before maintenance [day]	800	800	800	800
PCA	cabinet set point in prechilling [°C/°F]	28	28	28	28
PCF	evaporator fan speed in prechilling [num]	10	10	10	10
PFA	cabinet set point in prefreezing [°C/°F]	-22	-22	-22	-22
PFF	evaporator fan speed in prefreezing [num]	10	10	10	10
DWA	load tolerance on relays [%]	20	20	20	20
STO	max storage time without hot gas defrost [hours]	48	48	48	48
DFS	difference between core probe and cabinet probe to detect core probe inserted [°C/°F]	18	18	18	18
STE	sterilization cycle duration [sec]	300	300	300	300
PRH	heating core probe cycle duration [sec]	60	60	60	60
VOF	mains voltage sensor offset [num]	77	77	77	77
PTE	not used	20	20	20	20
PTI	not used	12	12	12	12
MRT	max recharging time of battery [hours]	20	20	20	20
FCD	max first recharging time of battery [hours]	12	12	12	12
BTD	max duration of battery test [sec]	3	3	3	3
TBT	consecutive battery test interval time [min]	5	5	5	5
NMT	not used	250	250	250	250

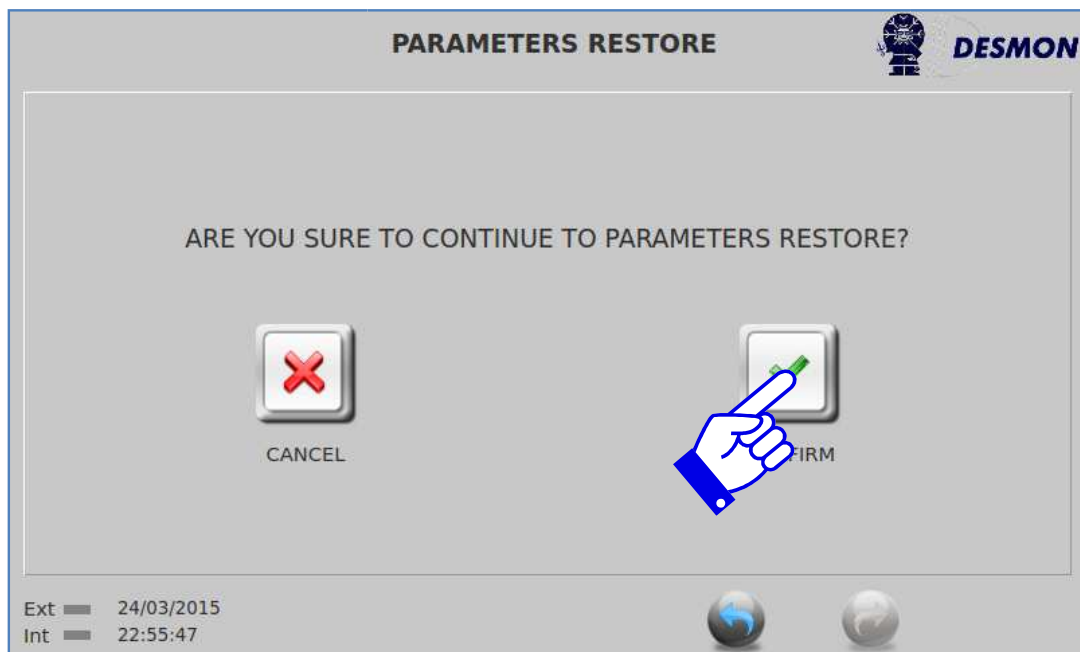
Parameter	Description	5 PANS 115V	5 PANS 230V	SELF CONTAINED 230V	TROLLEY
VRS	start battery charging threshold [V/10]	11,1	11,1	11,1	11,1
VRE	end battery charging threshold [V/10]	11,3	11,3	11,3	11,3
VRT	battery voltage at ending charging for max duration [V/10]	9,8	9,8	9,8	9,8
VBR	minimum battery voltage for disabling battery [V/10]	8,6	8,6	8,6	8,6
VAD	battery voltage threshold to show "no battery" message [V/10]	3,3	3,3	3,3	3,3
VPD	battery voltage threshold to detect presence of battery [V/10]	5	5	5	5
TBK	delay time before safety turn off of battery circuit [sec]	60	60	60	60
BOF	battery voltage offset [V/10]	0	0	0	0
MST	max air temperature during thawing [°C/°F]	50	50	50	50
OFH	not used	3	3	3	3
PAT	air temperature in pre-thawing cycle [°C/°F]	43	43	43	43
PFT	evaporator fan speed in pre-thawing cycle [%]	10	10	10	10
PAC	air temperature in pre-soft cooking cycle [°C/°F]	43	43	43	43
PFC	evaporator fan speed in pre-soft cooking cycle [%]	6	6	6	6
HHL	lower differential heating action [°C/°F]	5	5	5	5
HHH	upper differential heating action [°C/°F]	5	5	5	5
MRV	nominal mains voltage [V]	115	230	230	220
PRF	evaporator fan declared power [W]	100	100	100	100
CMR	evaporator speed fan index during RH% control [num]	10	10	10	10
CPR	not used	10	10	10	10
CIN	not used	0	0	0	0
SPS	not used	7	7	7	7
TBC	not used	5	5	5	5
LPT	not used	0	0	0	0
POF	not used	0	0	0	0

6.3. Parameters Restore

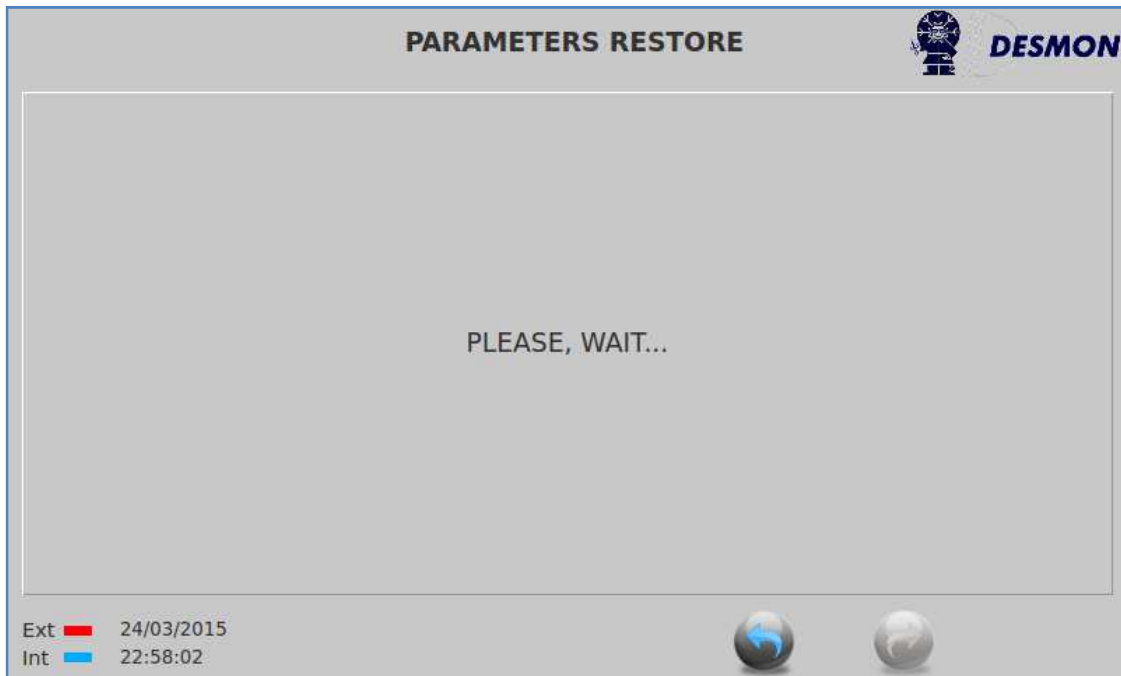
At any time is possible to restore the original parameter list that was loaded into the controller via USB key (see chapter 4.6.9 Software Update - only parameters). Press PARAMETERS RESTORE.



Press the green checkmark to confirm.

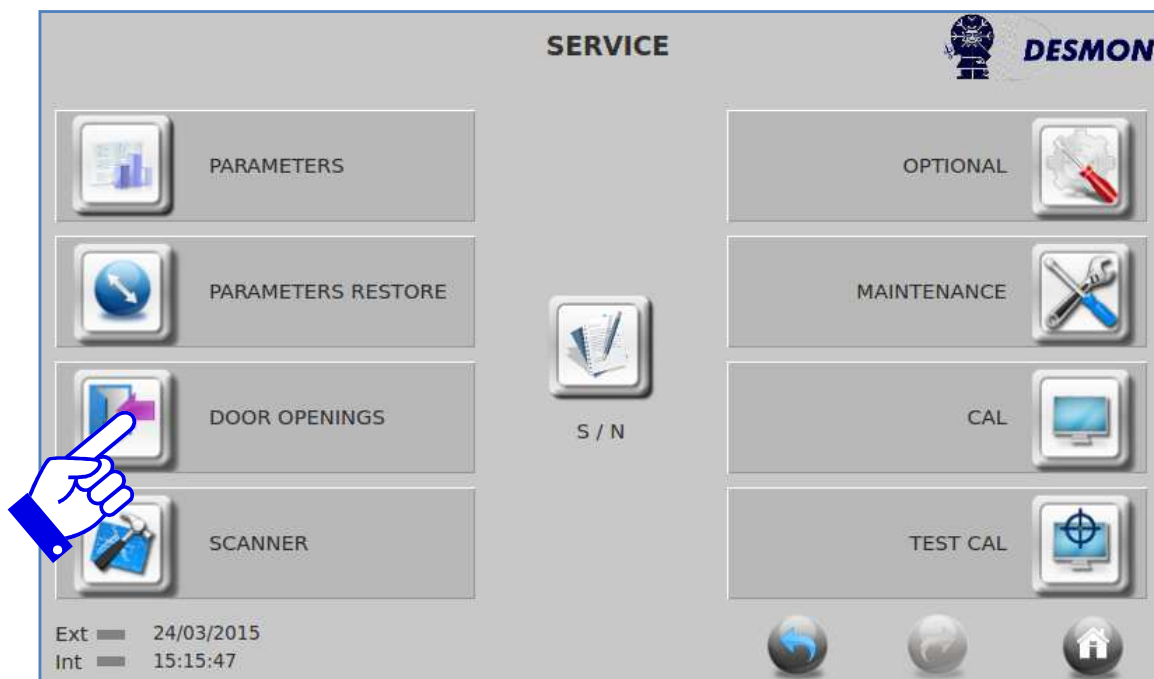


Wait until the screen returns to the main service options.



6.4. Door Openings

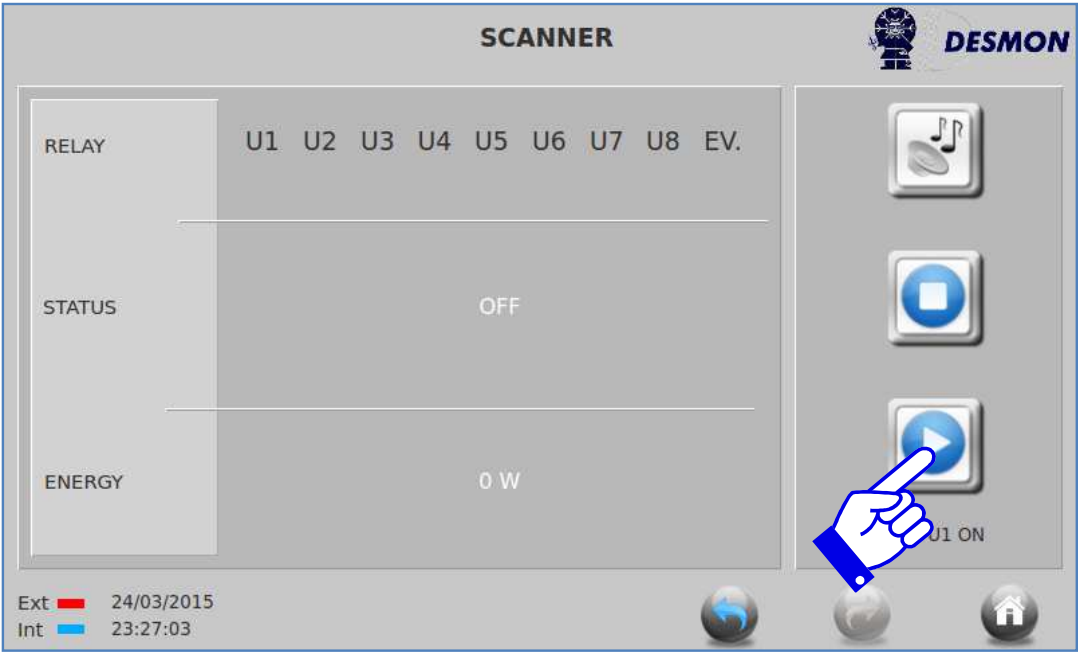
Use this function to check door opening events, date, opening duration and critical events in which air temperature exceeded the threshold value.



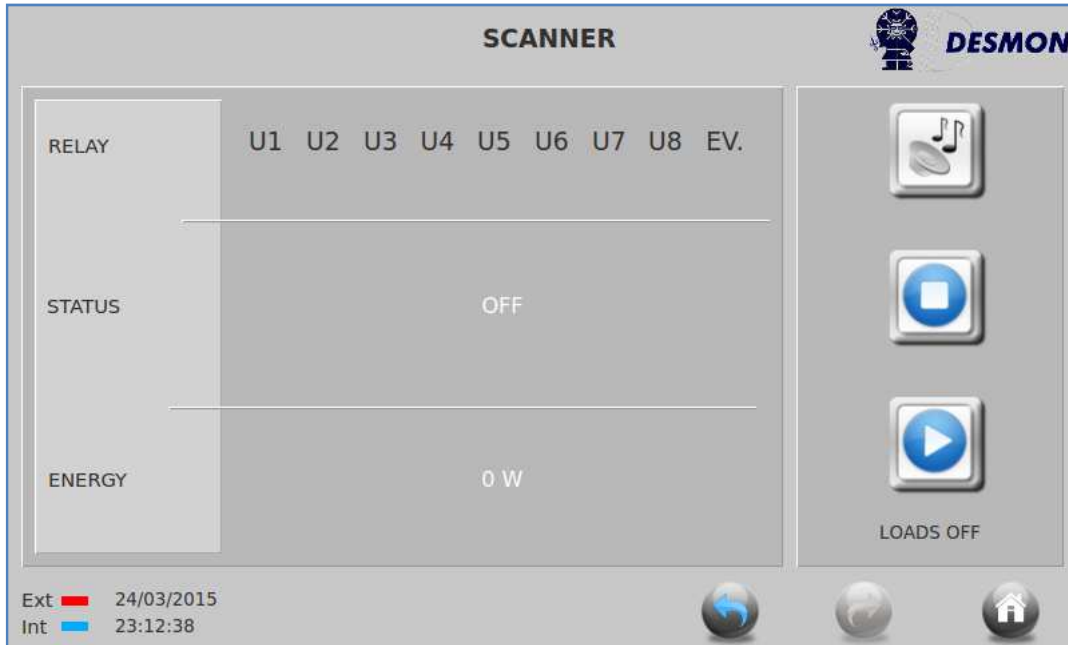
This is one of the most advanced service functions, which allows to force each board relay to activate and deactivate.



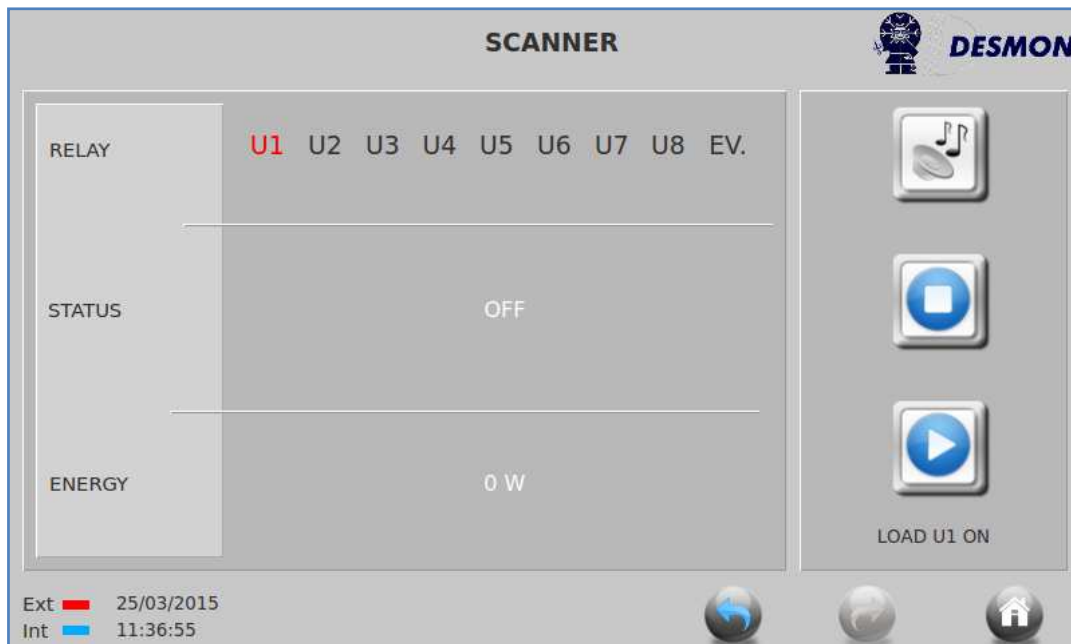
Press the PLAY button to activate relay 1 (U1).



After pressing the PLAY button, below "LOAD U1 ON" will appear.



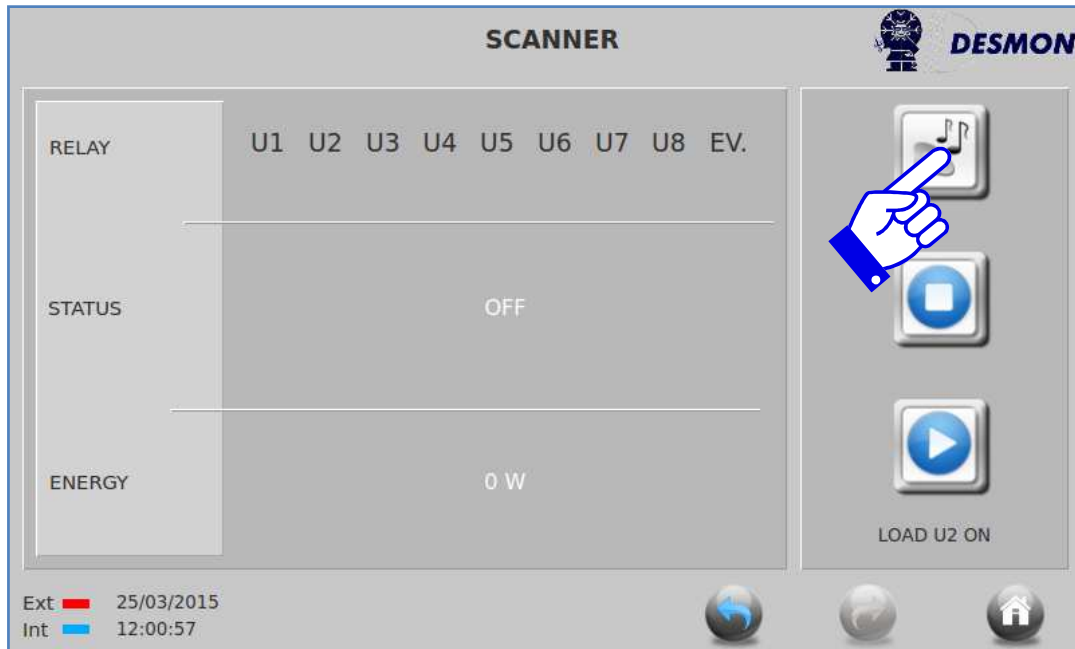
The relay #1 (output N-U1 on the relay board) will be excited. Wait few seconds until the power board will feed a signal back to the display to prove that the relay is actually closed (U1 will become red and STATUS will change to ON).



Meanwhile the power consumption on that relay output will appear in the row ENERGY, to monitor if there is any absorption by the component supplied by relay 1 and how much the absorption is.

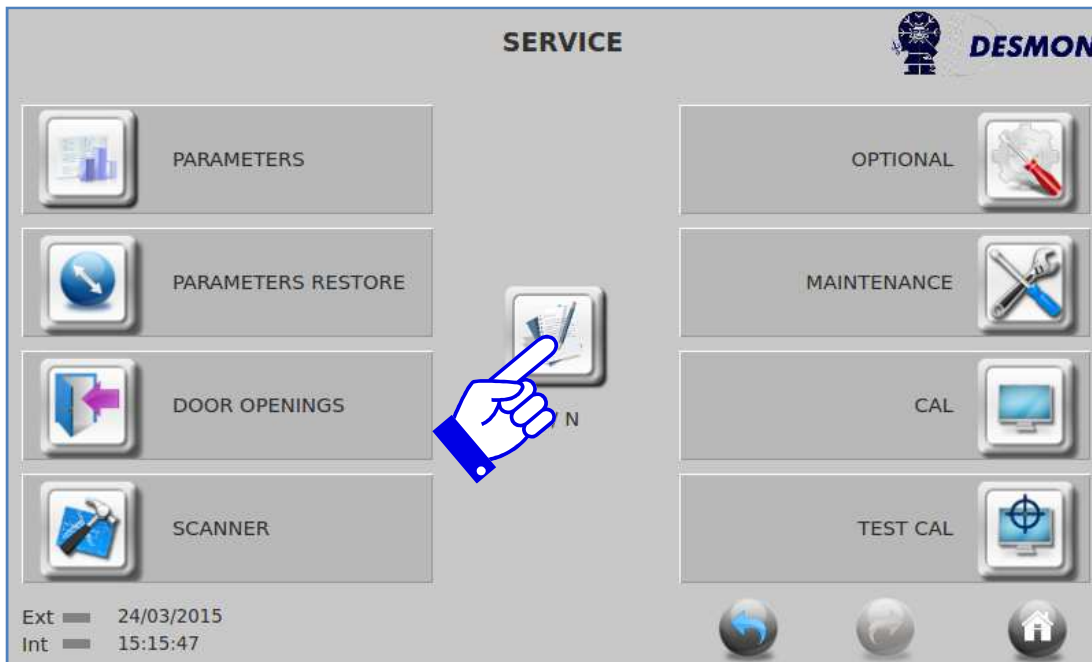
NOTE: When using an additional contactor or power relay connected on the power board, the power absorption will not show the actual power pulled by the electrical load connected with that contact or power relay.

Press again the PLAY button to activate relay #2, or STOP to de-activate the relay. Press on the music icon to test the buzzer.



6.6. Serial Number

Press on the Serial Number tab.



Enter the serial number of the Equipment to associate the electronic board to that Equipment. Press OK to confirm.

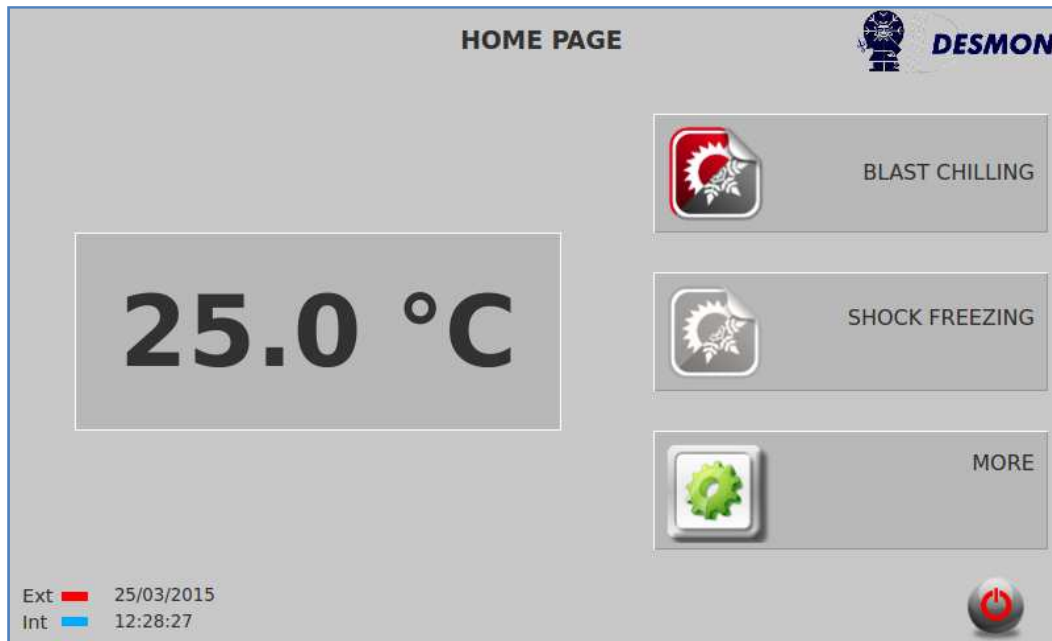


6.7. Optional (also written "Option" in some software release)



This menu will allow to enable or disable some advanced function such as: Core probe heating function, Sterilizer, Heating functions (left side) or Blast freezing cycle, temperature display mode, Celsius [°C] or Fahrenheit [°F].

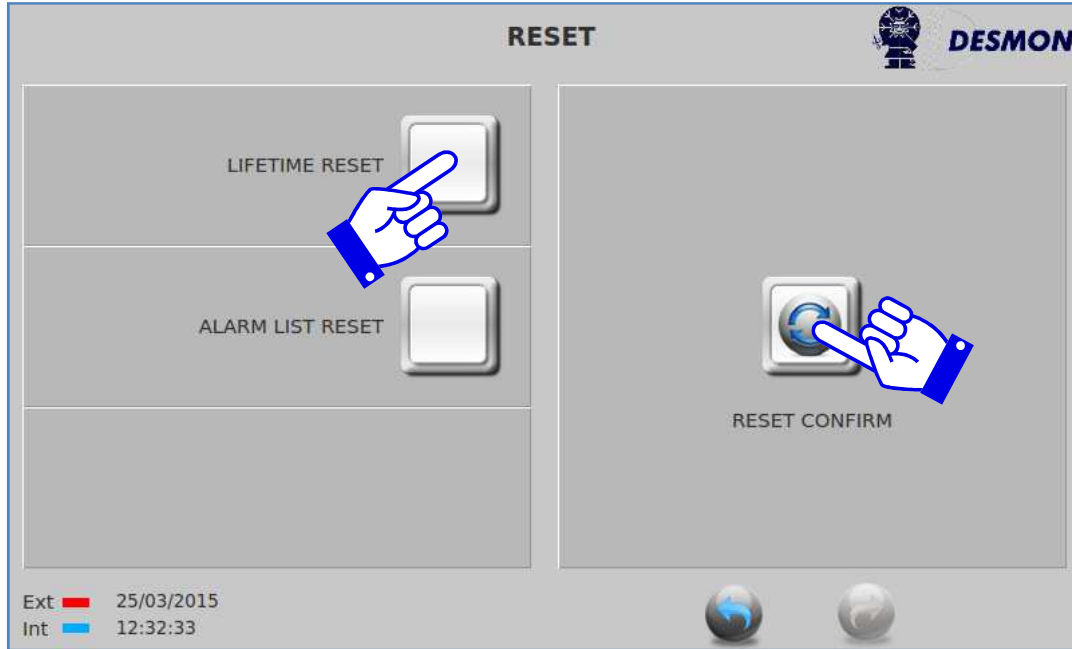
NOTE: Disabling the Blast Freezing cycle will only permit to select a Soft Chilling Cycle from the Main selection screen.



6.8. Maintenance

This function will allow to reset either the lifetime counter of the machine or the alarm list. Press the related tab and confirm the reset.





6.9. Cal (Display Calibration)

The display calibration allows to optimize the touch screen performance, ensuring precise reaction to finger commands.

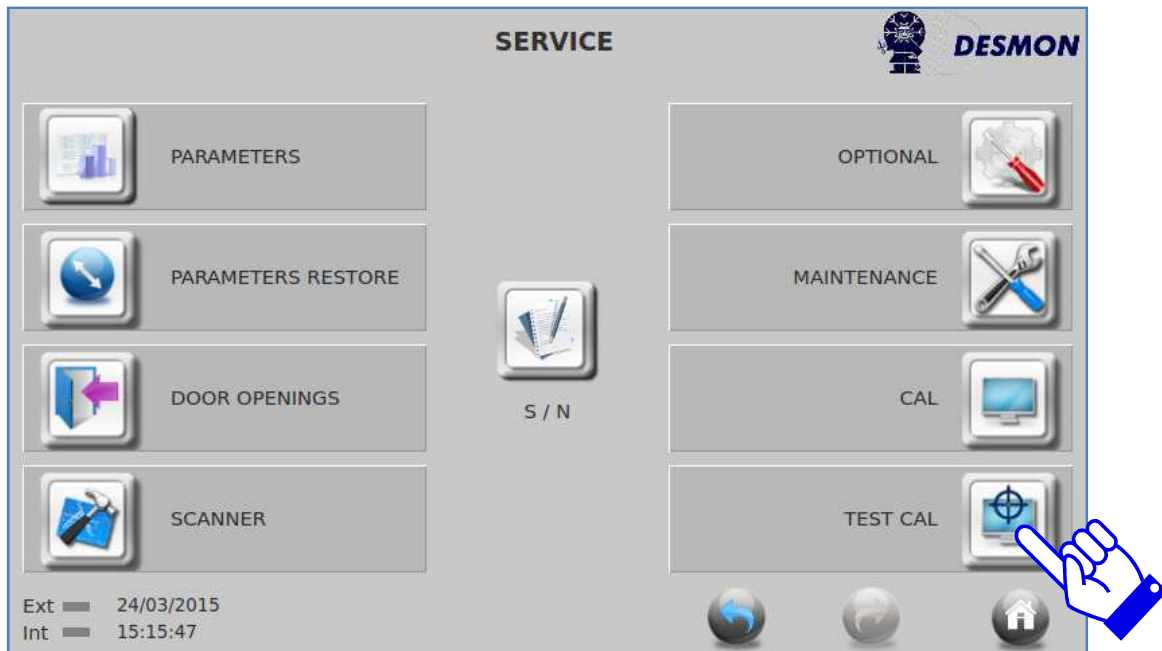


Press on the CAL tab, locate the red cross in the upper left hand corner and push on it, the cross will move to the upper right hand corner, push there and then to the lower left hand corner, push there and finally to the lower right hand corner, push there. Push then on the green checkmark to, the calibration is completed.

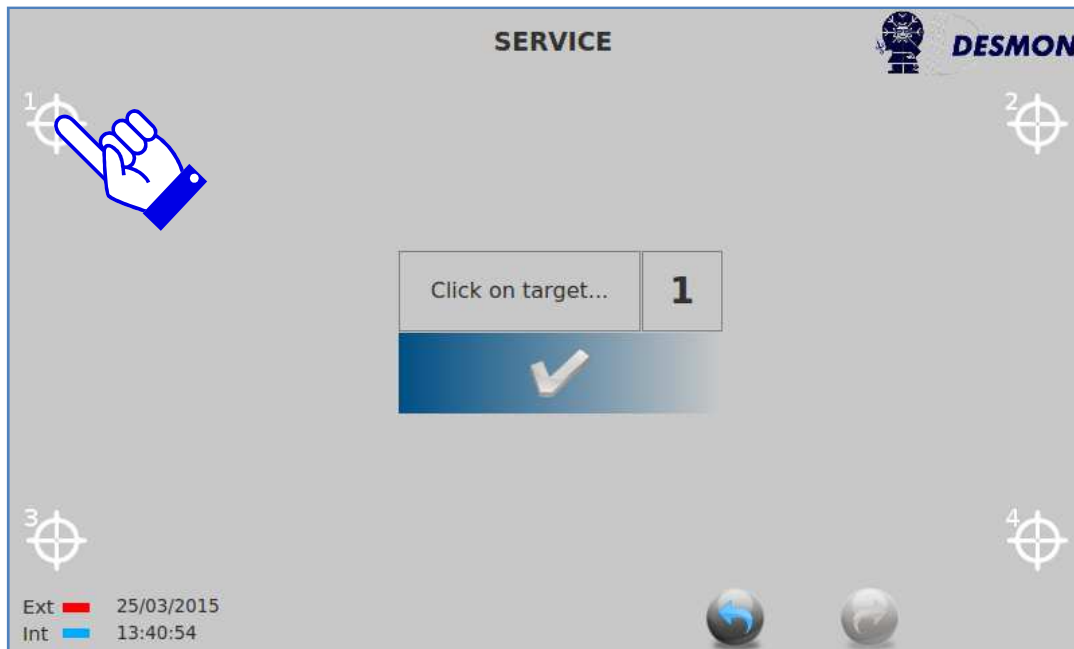


6.10. Test Cal (Display Calibration Test)

This function just allows to test the current display calibration, verifying that the touch commands are accurately recognized from the display.

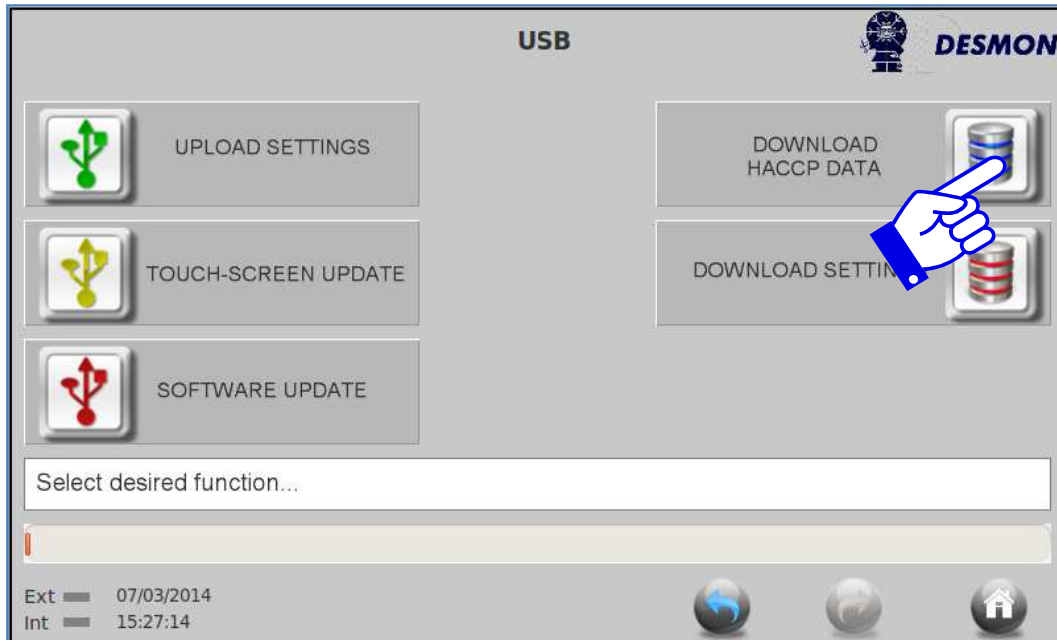


Push on the 4 targets and verify that target identification in the center of the screen is consistent.



7. Download HACCP data and trace Cycle Diagrams

As mentioned at chapter 4.6.9 this Touch Screen Controller is capable to export HACCP information to a USB key. Press on the related tab in the USB menu and the controller will start to transfer all the recorder cycles to the USB.





















The file will be exported as a zipped file named "haccp.zip". When you connect the USB to a PC the file will show as below



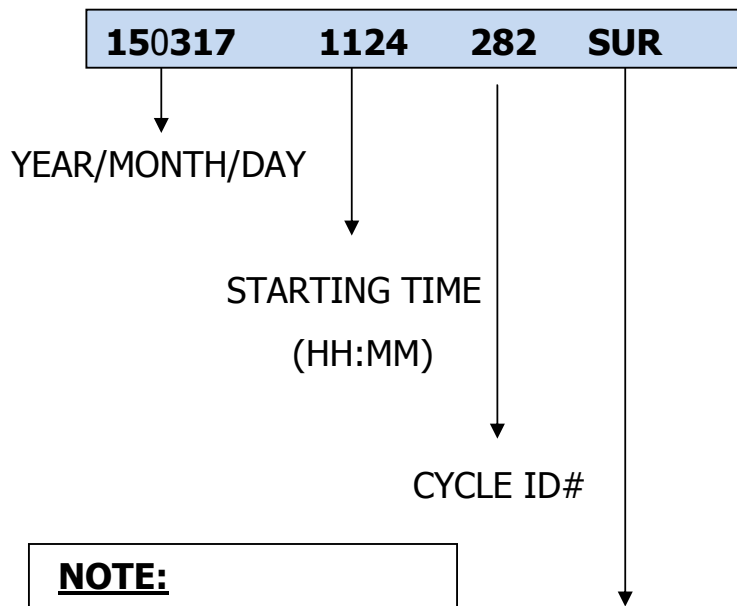
The icon depends on the zip software installed on the PC. Use any zip software (such as unzip, winrar, G7 or similar) to extract the file to a folder. The folder will be named "haccp" as well. The cycle data are stored at the following path

haccp\home\root\haccp

and will be contained into .csv files (Comma Separated Values). They will be normally associated to Excel, like shown in the below example:

-  1503171124T_282_SUR
-  1503171327P_283_ABB
-  1503191039T_284_SUR
-  1503191401P_285_ABB
-  1503201116T_286_SUR
-  1503201310P_287_ABB
-  1503201312P_288_ABB
-  1503231313T_289_SUR
-  1503231515P_290_ABB
-  1503241238T_291_SUR
-  1503241239T_292_SUR
-  1503241517P_293_ABB
-  1503241517P_294_ABB
-  1503261147T_295_SUR
-  1503261148P_296_ABB
-  1503261242P_297_CON
-  indexCycle.arg ←
-  numCycle.arg ←

Every file represents a single cycle and is encoded as per below scheme:






NOTE:
indexCycle.arg/
numCycle.arg are encrypted files. Do not open them unless following instruction in this manual

CYCLE TYPE:
SUR: FREEZING
ABB: CHILLING
CON: HOLDING

7.1. Using a Proprietary Software to trace HACCP data

The above .csv files can be easily loaded and traced via a proprietary software called *Blast Chiller Tracer*. Ask the software files to your A.S.A. or to the factory. The necessary files are:

-  db (folder)
-  lib (folder)
-  BlastChillerTracer (Java executable file)

They will need to stay in the same folder, that you can place wherever in your PC.

NOTE: Do not open *db* and *lib* folders but only run BlastChillerTracer.

The Tracer is Java executable file. Java virtual machine (JVM) is a very common software and is normally preinstalled into Windows based OS, in order to run games or other graphical interactive application. When this software is existing on a PC the file BlastChillerTracer will be automatically associated to the JAVA icon. Should this not happen, then you probably need to install the JVM.

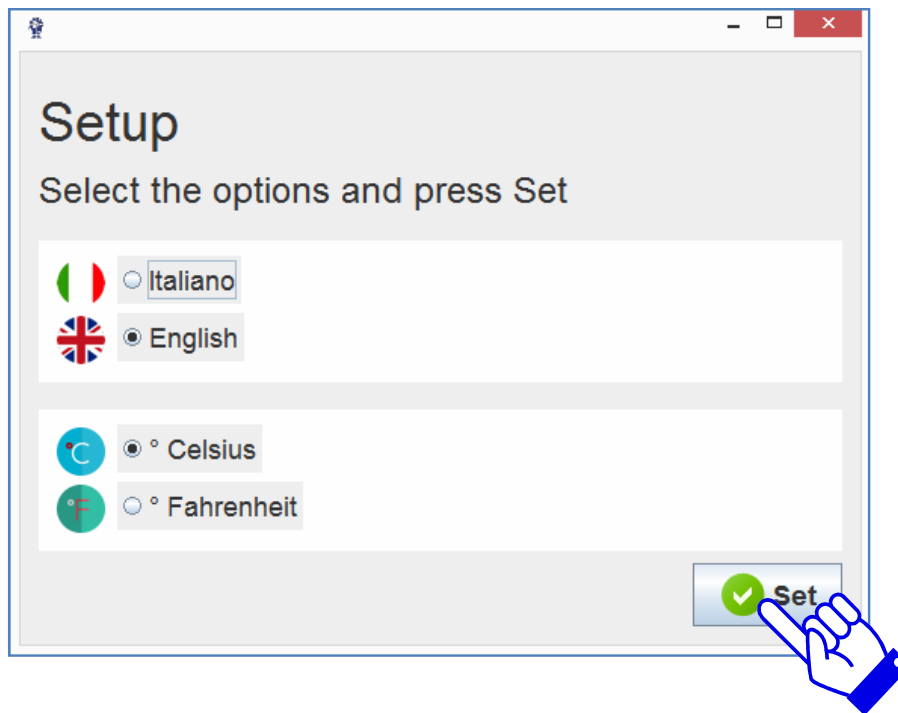
Contact your Administrator or install directly the JVM from the following link:

<http://www.java.com/it/download/>

The software is safe and free of charge. Once it is installed you can run the executable file BlastChillerTracer that has a .jar extension. The main window will show as below.



Click on Options to adjust settings

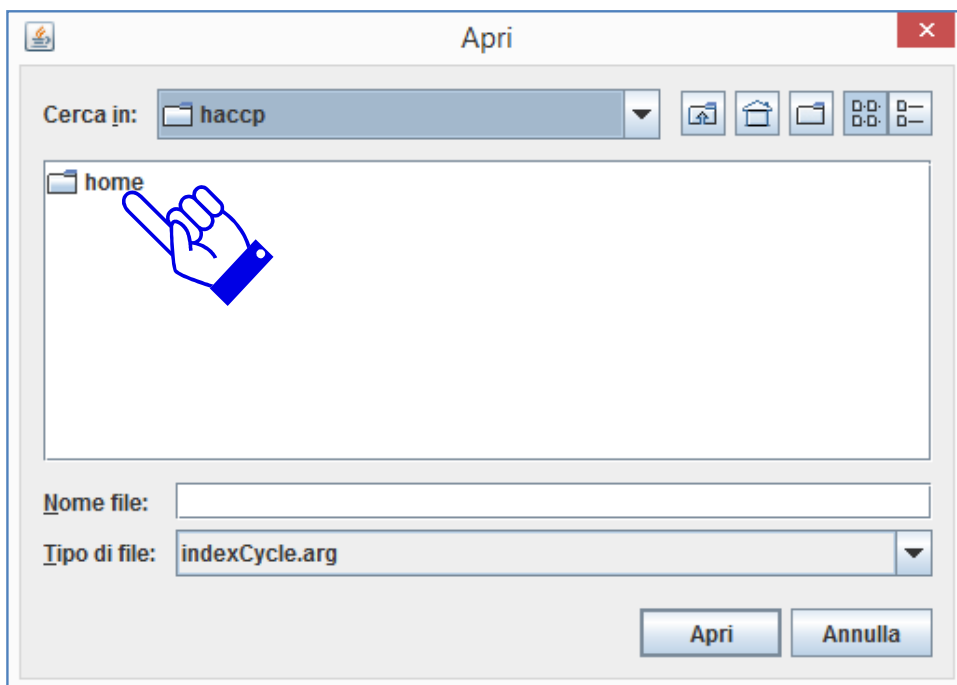


Select the language and scale of temperature, press SET to confirm and exit.

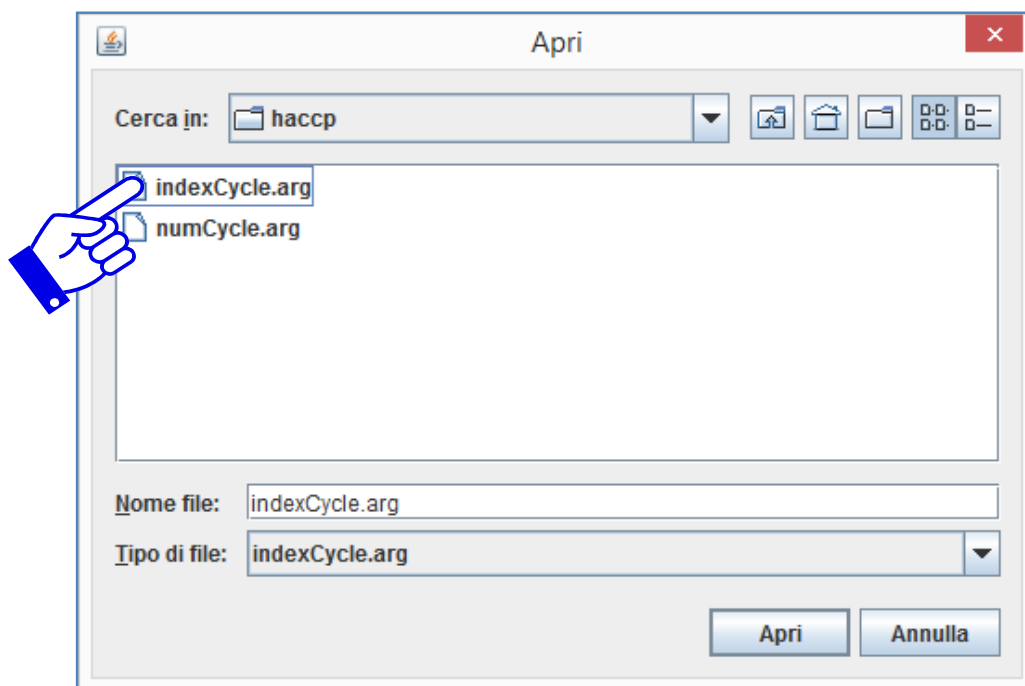
Press the Load File tab on the right top of the screen.



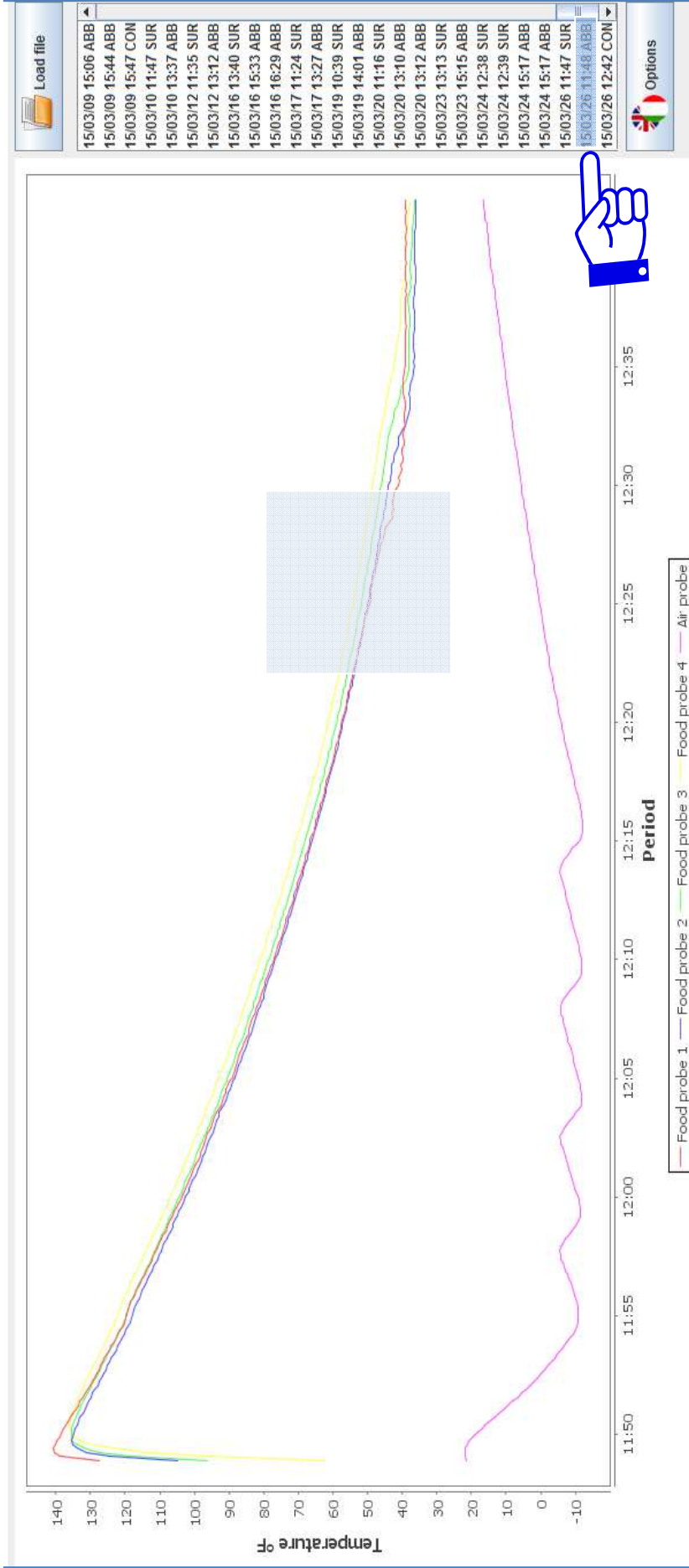
A search file window will open, requiring to find the file *indexCycle.arg* in the *haccp* folder. This is the folder extracted from the *haccp.zip* file downloaded from the USB Touch Screen. Click on the folder name to go through all the path *haccp|home|root|haccp*.



Once that the .arg files show in the box, double click on left side of *indexCycle.arg*



Select the cycle to graph from the right column, watching at date, starting hour and cycle code (see encoding scheme at the above paragraph). See example of cycle graph at the following page. Right click on the graph to print or save a .png file. Scroll up or down to zoom in and out. To zoom in a specific area of the graph, just select the area with the mouse.



7.2. Access the source HACCP files for own purpose

The tracer software is a powerful tool to graph all cycle stored in the Blast Chiller memory. However, it's possible to open the .csv source files for checking data or other purpose. Access the .csv files directly from the *haccp* extracted folder (see first section of this chapter). Open the wished cycle with Excel or an equivalent spreadsheet software. The data will be shown as in the below screenshot:

	A	B	C	D	E	F	G	H	I	J	K
1	2,60315E+11	53.1	40.4	35.6	17.0	-5.9	1	0	0		
2	2,60315E+11	59.4	51.4	48.0	35.6	-5.6	1	0	0		
3	2,60315E+11	60.3	55.1	53.0	45.3	-5.6	1	0	0		
4	2,60315E+11	60.5	56.5	55.5	50.9	-5.7	1	0	0		
5	2,60315E+11	60.1	57.2	56.6	54.1	-6.0	1	0	0		
6	2,60315E+11	59.8	57.4	57.4	55.9	-6.3	1	0	0		
7	2,60315E+11	59.4	57.2	57.5	57.0	-7.0	1	0	0		
8	2,60315E+11	59.1	57.1	57.5	57.5	-7.6	1	0	0		
9	2,60315E+11	58.8	56.9	57.4	57.7	-8.5	1	0	0		
10	2,60315E+11	58.4	56.6	57.3	57.8	-8.9	1	0	0		
11	2,60315E+11	58.1	56.4	57.1	57.7	-9.6	1	0	0		
12	2,60315E+11	57.6	56.1	56.8	57.6	-10.5	1	0	0		
13	2,60315E+11	57.2	55.6	56.5	57.4	-11.1	1	0	0		
14	2,60315E+11	56.8	55.3	56.1	57.2	-11.9	1	0	0		
15	2,60315E+11	56.4	55.0	55.9	56.9	-12.5	1	0	0		
16	2,60315E+11	56.1	54.7	55.6	56.6	-13.3	1	0	0		
17	2,60315E+11	55.7	54.4	55.2	56.3	-14.1	1	0	0		
18	2,60315E+11	55.3	54.1	54.9	56.1	-14.7	1	0	0		
19	2,60315E+11	54.9	53.7	54.6	55.7	-15.4	1	0	0		
20	2,60315E+11	54.5	53.3	54.3	55.5	-16.0	1	0	0		
21	2,60315E+11	54.2	53.0	53.9	55.2	-16.7	1	0	0		
22	2,60315E+11	53.8	52.7	53.6	54.9	-17.3	1	0	0		
23	2,60315E+11	53.4	52.3	53.3	54.5	-17.8	1	0	0		
24	2,60315E+11	53.0	52.0	52.9	54.2	-18.5	1	0	0		
25	2,60315E+11	52.8	51.7	52.6	53.9	-19.0	1	0	0		

Data at column A represent date/hour/minutes/second. Change the cell format to "Number" in order to show the time properly. Reduce decimal places to 0. Next page will show an example of how the rows should appear, and how to read the information.

	A	B	C	D	E	F	G	H	I
1	260315114853	53.1	40.4	35.6	17.0	-5.9	1	0	0
2	260315114903	59.4	51.4	48.0	35.6	-5.6	1	0	0
3	260315114913	60.3	55.1	53.0	45.3	-5.6	1	0	0
4	260315114924	60.5	56.5	55.5	50.9	-5.7	1	0	0
5	260315114933	60.1	57.2	56.6	54.1	-6.0	1	0	0
6	260315114943	59.8	57.4	57.4	55.9	-6.3	1	0	0
7	260315114953	59.4	57.2	57.5	57.0	-7.0	1	0	0

