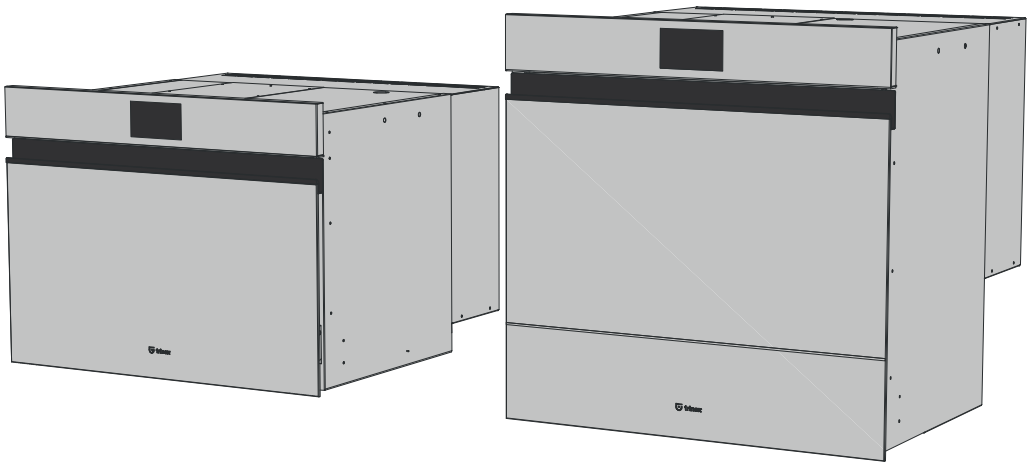
irinox

Freddy 45-R
Freddy 60-R



Abbattitori rapidi di temperatura
Manuale d'uso

Blast chillers
User manual

Schnellkühler
Benutzerhandbuch

Abatteurs
Manuel de l'utilisateur

Abatidores
Manual de usuario

Abatedores
Manual do usuário

English **6**

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Dimensions ± 5mm. The measures provided are indicative and not binding.
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The manufacturer reserves the right to modify and improve the equipment at any time, without prior notification.
The manual reflects the state of the art at the time of commercialisation of the equipment and is an integral part of it.
The publication is complying with current directives at the time of commercialisation; the manual shall not be considered inadequate due to any regulation update or equipment modification.
Any integration to the manual that the Manufacturer shall deem necessary to send to the users shall be stored together with the manual and will become an integral part of the same.

Warnings

⚠ It is important to properly store this user manual to make it available for consultation at any time. In case of sale, transfer or moving to another location, make sure it stays with the appliance.

⚠ Read instructions carefully: they contain important information about installation, use and safety.

⚠ Warning: to avoid risks due to instability, secure the appliance following the instructions provided.

⚠ In case of moving to another location or displacement keep the appliance in an upright position.

⚠ Do not store explosive substances inside this appliance, such as spray cans with flammable substances.

⚠ Children from the age of 8 and people with reduced physical, sensory or metal abilities, or without experience and the necessary knowledge can use the appliance only under supervision or after they have received instructions on how to use the appliance safely and have understood the hazards linked to it.

⚠ Do not allow children to play with the appliance. Cleaning and maintenance must not be carried out by unsupervised children.

⚠ This appliance can be used in a domestic environment or for similar applications such as:
- Kitchens for the personnel of business activities, offices and other work environment;
- Holiday farms and customers of hotel, motel and other types of similar facilities;
- Bed and breakfast facilities;
- Catering and similar applications.

⚠ Once the appliance is installed, the electric cable and the power socket must be easily reachable.

⚠ Keep the ventilation openings in the appliance casing free from obstructions.

⚠ Warning: the appliance and the accessible parts become hot during use. Pay attention not to touch the heating elements.

⚠ Do not use mechanical devices or other means different from the ones recommended by Irinox SPA to accelerate the cleaning process.

⚠ Use only the "core probe" supplied with the blast chiller. The grilles supplied must be housed in the appropriate seats.

⚠ Do not damage the cooling circuit (it contains flammable gas).

⚠ Do not use steam cleaners for the cleaning.

⚠ The cable must not be folded or squeezed.

⚠ The cable must be periodically checked and replaced only by authorised technicians.

⚠ If the power cable is damaged, it must be replaced by the manufacturer, dealer or qualified personnel to avoid potential risks.

⚠ Do not use the appliance inside compartments used for food storing, if they are not recommended by Irinox SPA.

⚠ This appliance is not suitable to store and cool medicines, plasma, laboratory samples, substances and similar products indicated in the medical devices directive. Irinox SPA is not to be held liable for damages caused by a use different from the intended one or by wrong settings.

⚠ The cooling circuit is a sealed circuit containing propane (R290), a natural gas which is ecological but flammable.
For this reason, pay attention not to damage any component of the cooling circuit during appliance transport and installation.
In case of damaging:
- Avoid naked flames or ignition sources.
- Disconnect the appliance from the power mains.
- Aerate the room for a few minutes.
- Warn the technical assistance service.

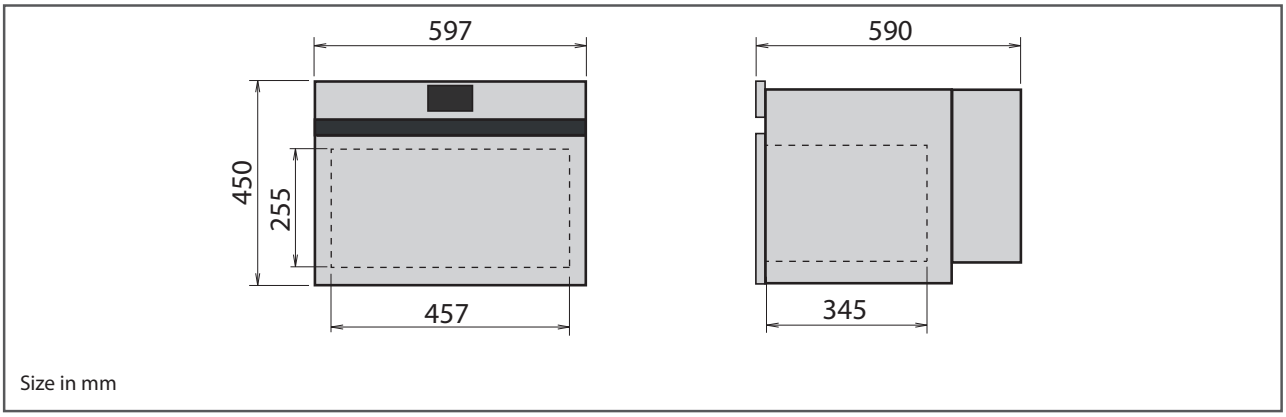
⚠ According to the characteristics of the refrigerant used in the circuit, we recommend to install the appliance in an environment with the right ratio between refrigerant charge and room volume, which should be of at least 8g per cubic meter of volume.
The quantity of refrigerant used in the circuit can be found on the appliance data plate.

Some operations in this manual are highlighted with graphic symbols to draw the reader's attention, see examples below.

⚠ **Attention**
This symbol indicates that an event that can lead to serious injuries or significant damages to the appliance may occur if precautions are not taken.

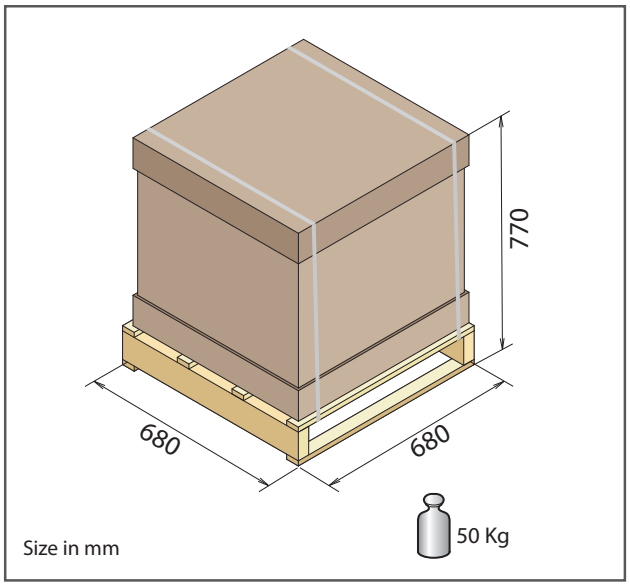
Freddy 45-R features

Size



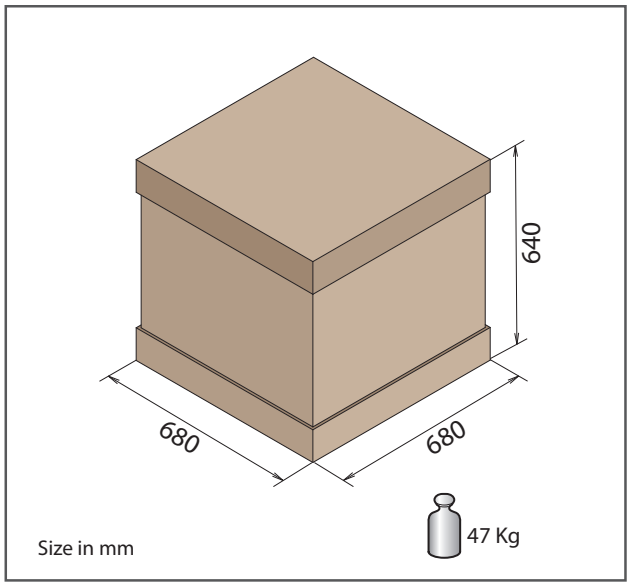
Size in mm

Package size with pallet



Size in mm

Package size without pallet



Size in mm

Technical data

Voltage*	**220-240 V-1-50 Hz**
Quick cooling cycle yield	3.5 kg
Freezing cycle yield	3 kg
Grilles no.	no. 2
Cooling/heating total power	350/500 W
Total absorption	2/2.2 A
Connection cable	16 A shuko plug - length: 2 m
Compressor power	158 (0.33) W (Hp)
Refrigerant gas type - quantity	R290 - 56 g
Climate class	N
Net weight**	44 kg

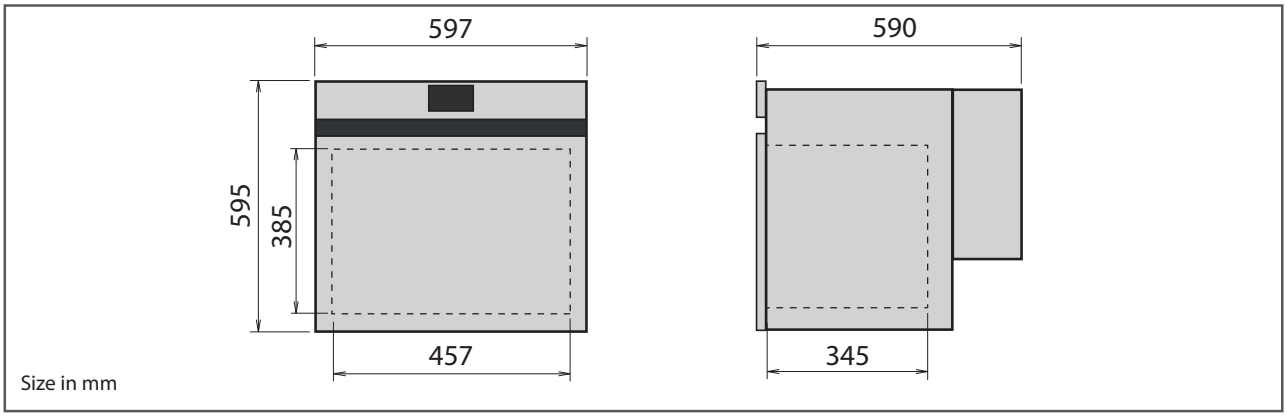
Standard equipment

- no. 2 stainless steel grilles
- no. 1 core probe

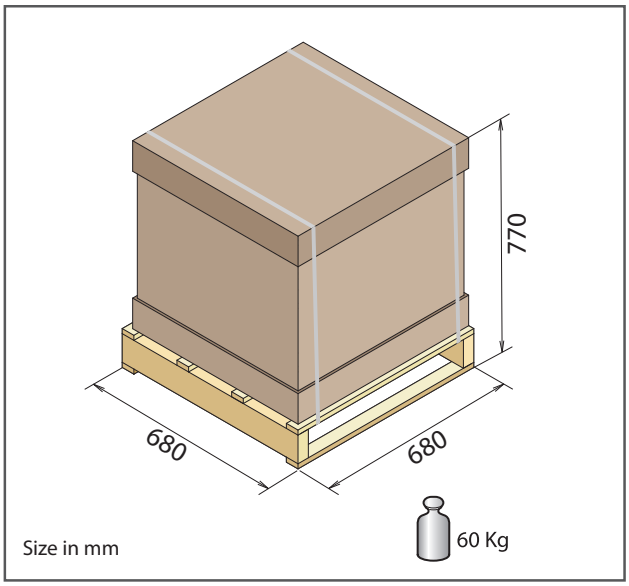
* These values may vary depending on the Country. Check the product data plate to know the specific features of your appliance.
** Empty appliance.

Freddy 60 R features

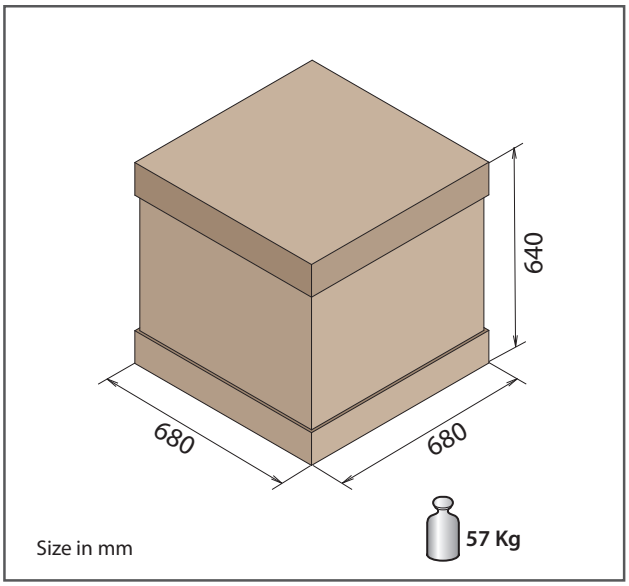
Size



Package size with pallet



Package size without pallet



Technical data

Voltage*	**220-240 V-1-50 Hz**
Quick cooling cycle yield	5 kg
Freezing cycle yield	4 kg
Grilles no.	no. 3
Cooling/heating total power	430/800 W
Total absorption	2.3/3.5 A
Connection cable	16 A shuko plug - length: 2 m
Compressor power	196 (0.5) W (Hp)
Refrigerant gas type - quantity	R290 - 63 g
Climate class	N
Net weight**	52 kg

Standard equipment

- no. 3 stainless steel grilles
- no. 1 core probe

* These values may vary depending on the Country. Check the product data plate to know the specific features of your appliance.
** Empty appliance.

Installation

Installation rules

Warnings for the installer

This manual is an integral part of the product and provides all necessary indications for a correct maintenance and installation of FREDDY.
THE user and installer must carefully read this manual and always refer to it. It must also be kept in a place known and accessible to all authorised operators (installer, user, maintenance technician).
The manual must be stored in a dry place.
Irinox SPA declines any responsibility and warranty obligation for damages to the appliance, people or property caused by:

- wrong installation and/or not complying with current laws;
- changes or actions not specific for that model;
- use of non-original spare parts or non specific for that model;
- non-observance, even partial, of the instructions contained in this manual;
- non-observance during installation of the accident prevention standards and current laws on the matter.

Introduction

Installation must be only carried out by authorised and qualified personnel, in compliance with the instructions and provisions contained in this manual.
Before installing the appliance check that pre-existing electric systems are compliant with and adequate to the data stated on the plate of the equipment to be installed (voltage [V], frequency [Hz], power [W]).
Irinox SPA states and supplies with every machine a declaration of conformity to the current regulations.

Transport and handling

The appliance loading and unloading from the vehicle must be performed using adequate means or by two people *(fig. 1)*.

⚠ Take all necessary precautions while handling the appliance to avoid damaging it and damages to people and property. Always follow the indications of the package.

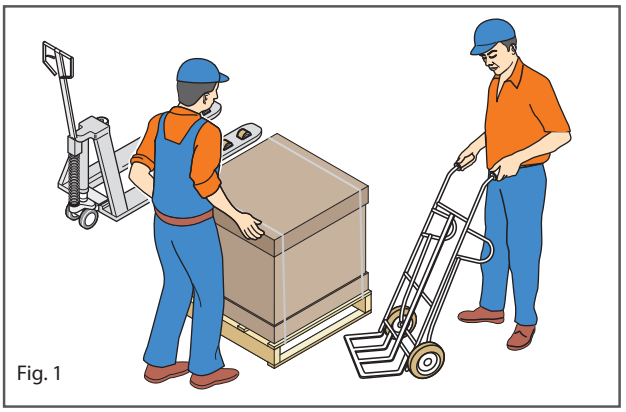


Fig. 1

Unpacking

Remove the cardboard package and extract the appliance by removing the internal protections. *(Fig. 2)*.

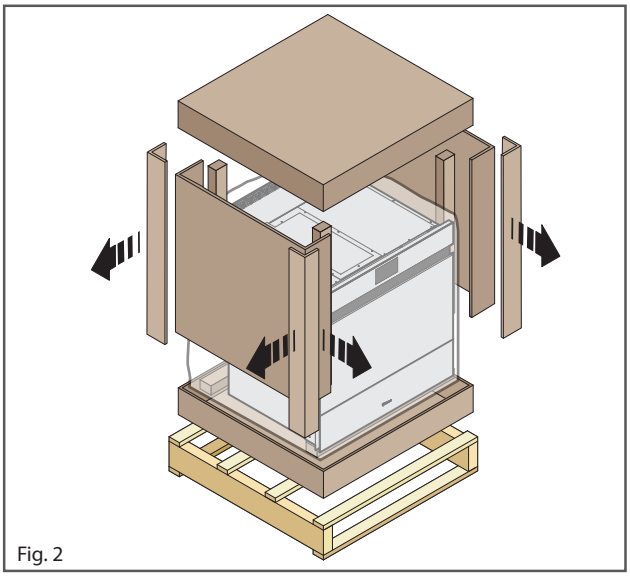


Fig. 2

1. After removing the package, check straight away the conditions of the appliance; in case of faults do NOT operate FREDDY and contact Irinox SPA.
2. Use protective gloves to lift the appliance and place it in the intended place. This operation must be carried out by two people.
3. Remove the PVC protective film from all sides with care; in case of adhesive traces left on the surfaces, gently remove them with a soft cloth and a neutral product. It is recommended not to use stainless steel scourers, scrapers or abrasive, acid or aggressive substances that could permanently damage the appliance surfaces.

Ecological notes: all different package components must be disposed of according to current standards in the Country of use of the appliance.
In any case, nothing should be dispersed in the environment.
The package components can pose a potential hazard for children and animals.

Basic safety rules

The user is to be held responsible for the operations performed on the appliance neglecting what stated in this manual.
Find below the main installation general safety rules *(fig. 3)*:

- do not touch the machine with wet or damp feet/ hands or without wearing personal protection equipment (adequate gloves and footwear);
- do not insert screwdrivers, kitchen tools or other between the protections and the moving parts;
- disconnect the appliance from the power supply before acting on it;
- do not pull the power cable to disconnect the appliance.

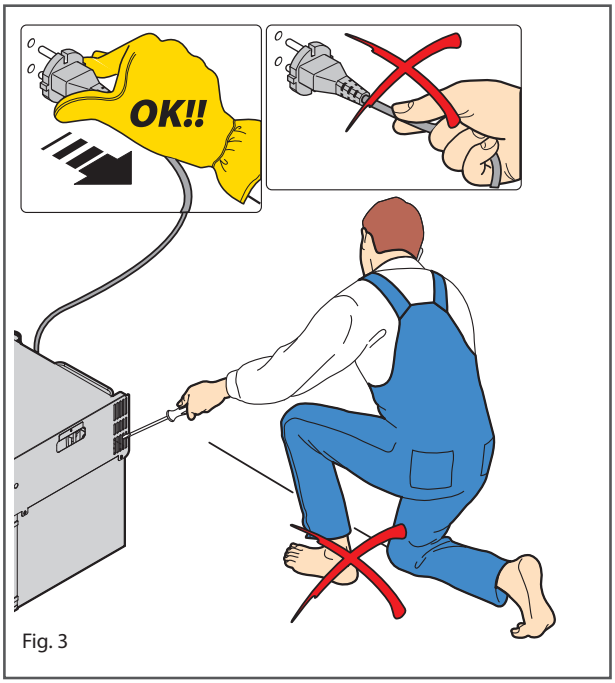


Fig. 3

Plate data

The plate bearing the FREDDY data is applied inside the appliance on the right side *(fig. 4)*.
It is recommended not to remove, damage and modify the data plate.

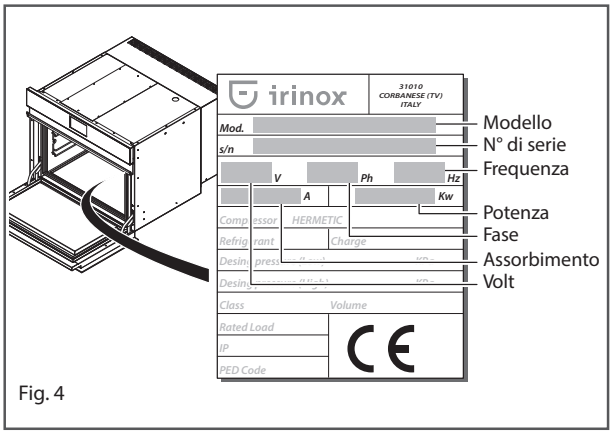


Fig. 4

Electrical connection

Before starting the appliance check that pre-existing electric systems are compliant with and adequate to the data stated on the plate of the FREDDY to be installed (voltage [V], frequency [Hz], power [W]). The appliance is supplied with a 2-m power cable with 16 A shuko plug.

⚠ Ensure the plug can be reached even after installation!
If the appliance plug cannot be easily reached, the power mains must be equipped with omnipolar circuit breakers with a contact opening distance that allows power cut-off.

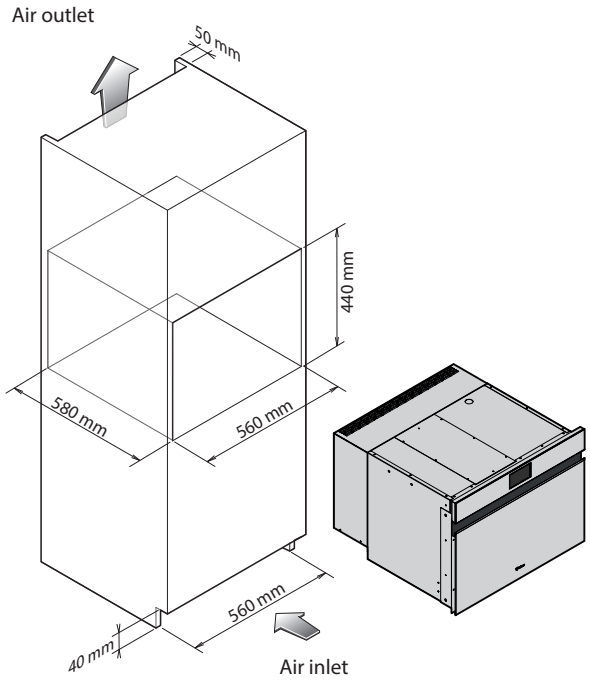
⚠ Do not fold the power cord on itself. Check that it is not in the way or a tripping hazard for the people transiting.

⚠ Check that the power cable is not crumpled, squeezed or folded.

⚠ Check that the power cable does not get into contact with fluids, sharp or hot objects and corrosive substances.

⚠ Do not allow children or animals to come into contact with the power cable.

FREDDY 45 R installation details



FREDDY 60 R installation details

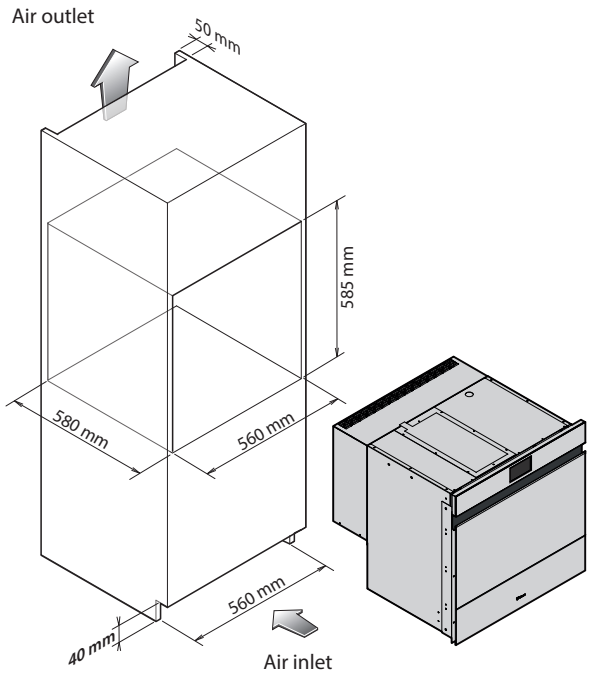


Fig. 5

Positioning

It is recommended to avoid positioning the appliance in closed environments with high temperatures and poor air circulation, exposed to direct sunlight or weather agents, and near heat sources.

⚠ When choosing the positioning place, check also that there is enough space to allow the door opening. The power cable is 2-m long and for problems linked to overheating it is not possible to use extensions or small cables to adjust its length.

When installing FREDDY take the position of the sockets into account.

Furthermore, we recommend to strictly follow the layouts below.

For a correct air circulation, the rear wall of the compartment must be left open and an air outlet of minimum 300 sq.cm must be provided (see *Fig. 5* - Installation details); once the appliance is positioned in the compartment, secure it on the front with 4/6 self-threading screws (supplied) using the preset holes.

Note: we recommend using support brackets, to be ordered separately, to be fixed to the side of the unit if Freddy 45R is matched to a compensator or Zero 15R.

Avoid placing Freddy R above heat sources (ovens, microwaves, etc.) to preserve its operation and performance.

Ambient temperature and air recirculation

The air temperature of the operating environment must not exceed 32 °C. The yields stated are not guaranteed above this temperature.

Final checks

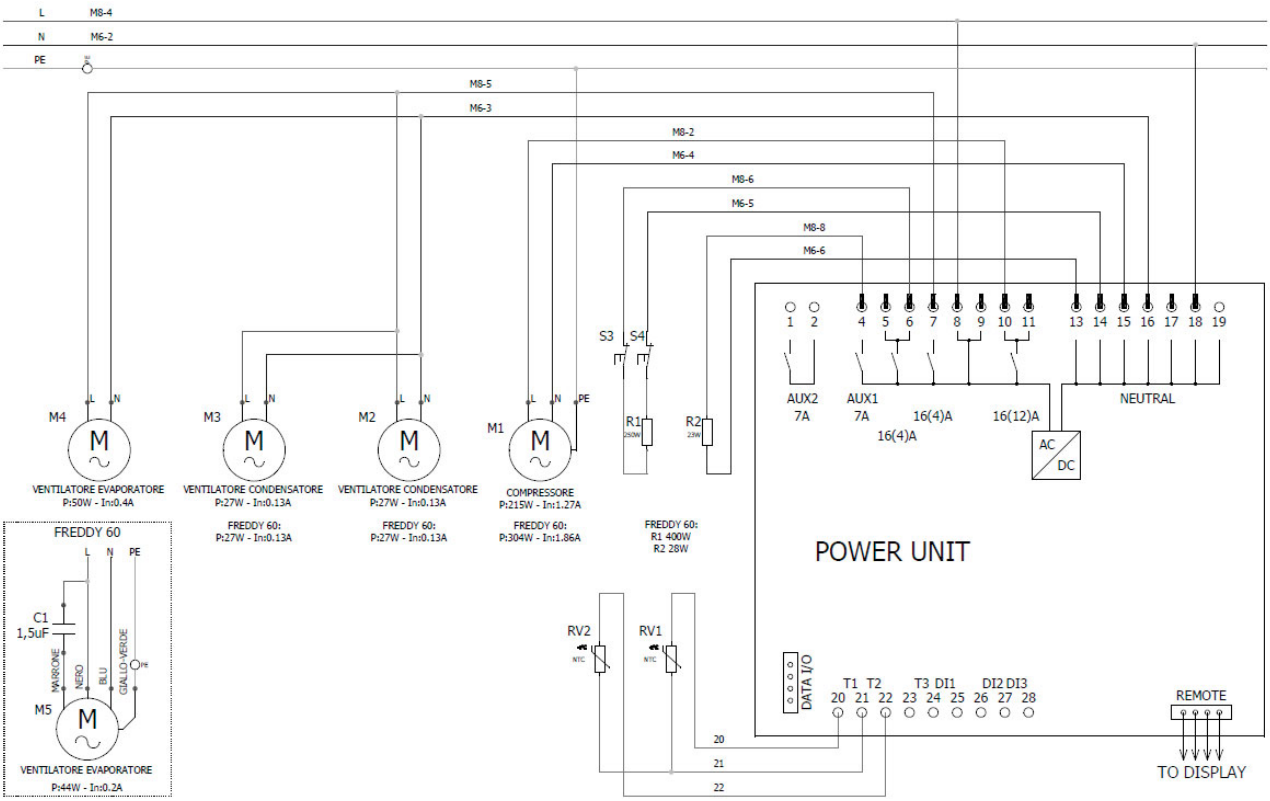
Perform the following checks before turning on FREDDY:

- If during transport the appliance has been laid horizontally on one side or kept at a temperature lower than 10 °C, wait for at least 4 hours before turning it on. Check the correct electrical connection.

Control and safety systems

- Clixon compressor that triggers in case of overload or operation anomalies.
- Chamber temperature control managed via electronic board through an inner temperature probe.

Wiring diagram



Label	Function
C1	Starting condenser
J1	Power board
M1	Compressor
M2-M3	Fan - Condenser
M4-M5	Fan - Evaporator
OUT1-OUT2	Board connector
X1	
R1	Cooking heating element
R2	Door heating element
RV1	Air probe
RV2	Core probe
S3-S4	Heating element thermal protector

Start-up and use

FREDDY is an appliance from the professional world intended for blast chilling to the core of the product, for quick and soft food freezing and quick chilling of drinks. The food that is quickly cooled with FREDDY triplicates its fridge storage duration and retains its freshness for up to 7 days. The quick cooling technology allows to quickly reach a temperature of 3 degrees at the core of the product, thus avoiding bacterial growth causing food alteration.
Food cooling at room temperature produces oxidation which alters the colour, consistency and flavour, and generates bacterial growth, whose maximum expression appears at a temperature ranging between 60 °C and 10 °C.
The quick and soft freezing function ensures, during defrosting, food quality like if it was never put in the freezer, and allows for oven or pan cooking directly from frozen. Freezing respects the organoleptic qualities of the food because it avoids the formation of ice inside it, which would cause the breakage of the food fibres.
In addition, FREDDY features further functions, such as low temperature cooking, rising, ready meal, defrosting and hot and cold customised storage. Slow cooking, for instance, used in the best Italian restaurants, is used to avoid dispersion of juices, aromas, flavours and nutrients, thus ensuring a high quality finished product.

Warnings for the user

- Carefully read this manual and always refer to it;
- Should you notice anomalies in the appliance (such as damaged power cable or control panel not working) do not use the appliance and contact Irinox SPA.
- This appliance is not intended to be used by people (including children) with reduced physical, sensory or mental abilities, or with no experience and knowledge, unless supervised or instructed on its use. Children must be supervised to ensure that they do not play with the appliance.
- Do not insert explosive substances inside this appliance, such as spray cans with flammable propellant.
- During use the appliance might get hot. Use adequate precautions to touch hot parts inside it.
- During use some parts that can be reached might get hot. Children must be kept far from the appliance.
- The appliance must be used in compliance with its intended use: i.e., for cooling/freezing, rising, low temperature slow cooking, food defrosting and drinks chilling for domestic use. Any other use is to be considered improper and potentially dangerous.
- The "core probe" is supplied with a protective cap that must be removed before use; once the protective cap is removed, the probe must be handled with care as it is sharp.

Chamber preliminary cleaning

Before starting the machine it is necessary to thoroughly clean inside the chamber using a soft cloth or a neutral detergent.
It is recommended not to use stainless steel scourers, scrapers or abrasive, acid or aggressive substances that could permanently damage the surfaces *(fig. 6)*.
Rinse well after cleaning.

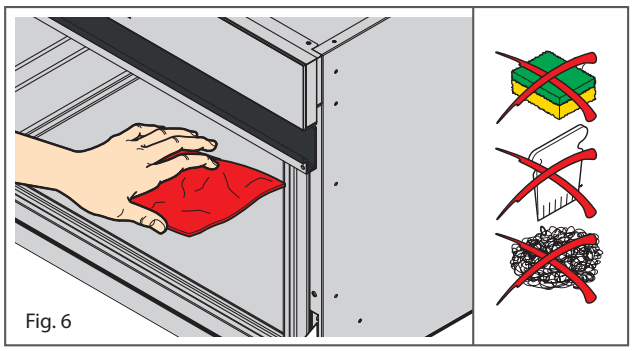


Fig. 6

Information about operating modes

"Core probe" operation

The "core probe" is housed on the left side of the appliance and is used to detect the temperature at the core of the product. When the probe detects that product core has reached the set temperature, it switches into the selected programme storage mode. To be able to use the probe, it must be inserted in the food before starting the cycle.

⚠ The "core probe" must be inserted deep into the product until it reaches the centre, paying attention that it does not come out *(fig. 7)*.
It must be handled with care as it is sharp. At the end of the cycle, place it in its holder after cleaning it with a soft cloth and lukewarm water.

⚠ In case of products with different dimensions, insert the probe in the biggest piece.

⚠ For the correct operation of the "core probe" we recommend to use it within a temperature range between -40 °C and +90 °C.

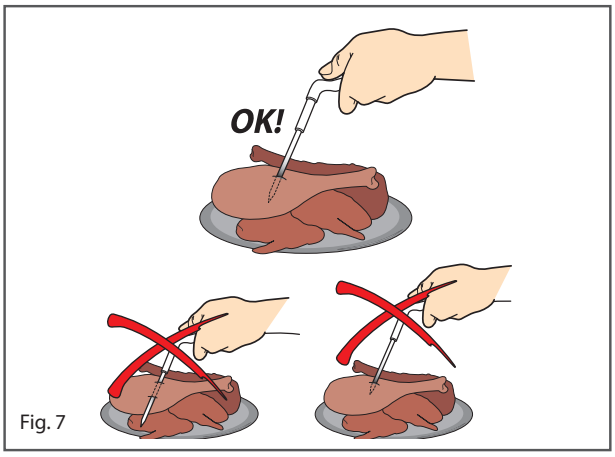


Fig. 7

Operation with "timer"

The cycles can be run with "timer" mode. When the set time elapses, the appliance sets to the selected programme storage mode.
The pre-set time can be edited by the user according to the type of food to be
treated.

Containers and lids

It is recommended to use shallow baking tins and containers.

For the BLAST CHILLING +3 °C, SOFT FREEZING -18 °C and FREEZING - 18 °C cycle.
Do not cover the food contained in baking tins and containers with lids or insulating films; the greater is the surface of the food exposed to cold air, the less are the cooling times. Ensure that containers are suitable to be used with low temperatures (-40 °C).

For LOW TEMPERATURE COOKING, RISING, READY MEAL and DEFROSTING cycles.
It is recommended to use metal or ceramic containers or containers made with a material suitable for temperatures higher than 85 °C. Avoid using plastic containers that may not be suitable for use with high temperatures.

Food placement

Areas with different temperatures are created to allow air natural circulation inside the appliance. The cold air descends to the lower appliance area. This effect may not occur if baking tins that tend to cover the whole surface of the supporting grilles are used. Always check the disposition of the baking tins to optimise air recirculation inside the appliance.
Food should be placed correctly inside FREDDY avoiding to pile it, if possible, and avoiding that by using the internal shelf the air circulation is stopped (fig. 8).

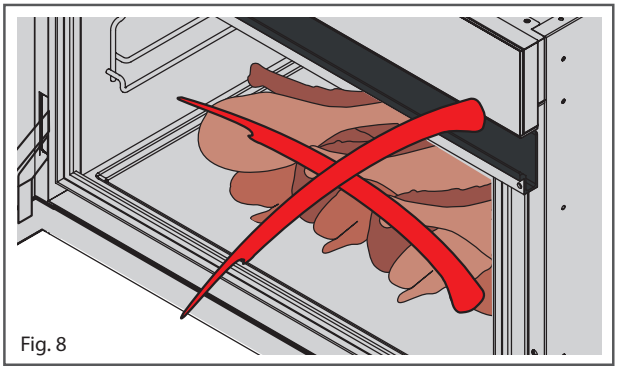


Fig. 8

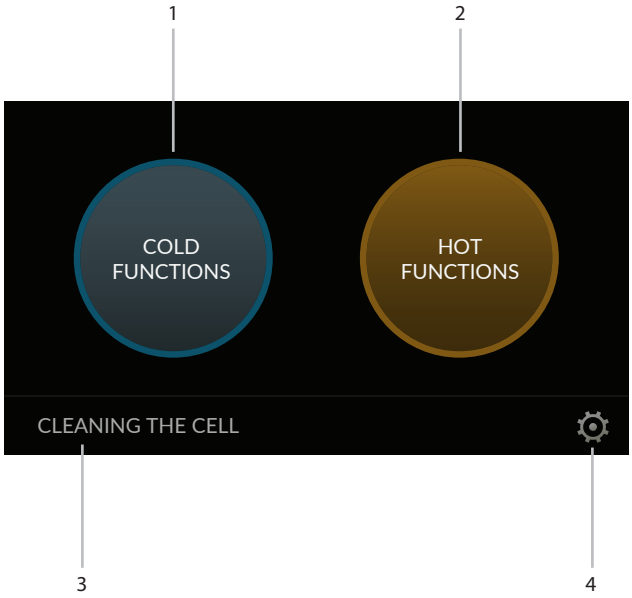
For a correct operation we recommend placing the food starting from the lower grille, already integrated in the appliance (do not place hot elements or food directly on the base but always use the grille), and place, if necessary, other food in the upper shelf supplied, paying attention not to exceed the maximum load indicated on the product specifications.
When using the drinks chilling function, position the bottles and cans directly on the base removing the shelves.

Product temperature
For the BLAST CHILLING +3 °C, SOFT FREEZING -18 °C and FREEZING -18 °C cycles:
Avoid leaving cooked food to cool or quick freeze at room temperature for prolonged time. Food kept at room temperature looses humidity, initial qualities such as colour, smell and flavour, and the possibility of bacterial contamination increases.

It is recommended to start the blast chilling or freezing cycle as soon as preparation and cooking is completed, paying attention to start the cooling cycle when the product is still at a temperature higher than 70 °C.

⚠ For improved yield and speed, perform a pre-cooling cycle with empty machine for about 10 minutes before inserting the hot product.

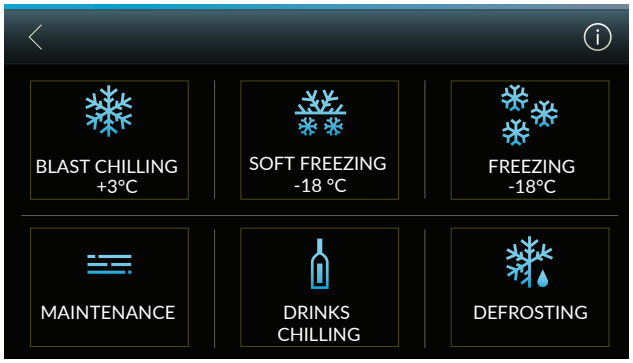
Control Panel

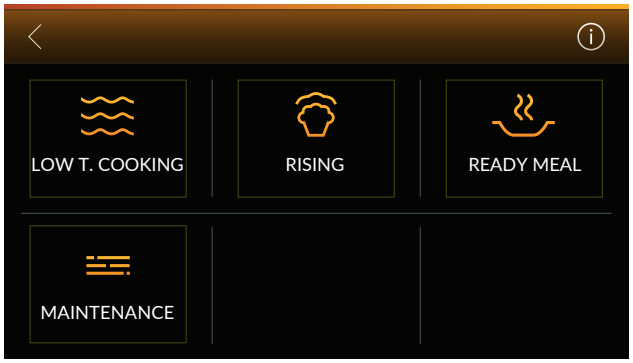


1 Cold functions selection
2 Hot functions selection
3 Chamber cleaning key
4 Change settings key

Use
The FREDDY display features "Soft-touch" controls and is completely free from protruding buttons.
It is used by gently touching the icons with your fingers; do not use other objects, such as knives, forks, etc.

When the appliance is powered the display shows the "IRINOX" logo for 3 seconds. For energy-saving reasons, after 1 minute of inactivity the display turns off and the time is shown: by touching the display the "FUNCTION SELECTION" screen will appear.





BLAST CHILLING +3 °C

SOFT FREEZING -18 °C

FREEZING -18 °C

MAINTENANCE

DRINKS CHILLING

DEFROSTING

LOW TEMPERATURE COOKING

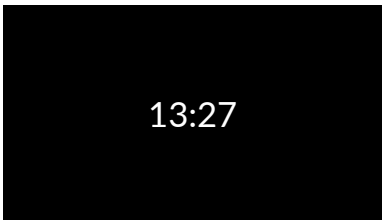
RISING

READY MEAL

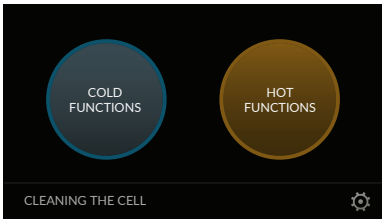
MAINTENANCE

Start-up and home page

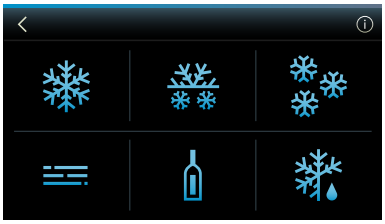
When the electronic board is powered the display shows for 3 seconds the IRINOX HOME logo and sets to stand-by screen.



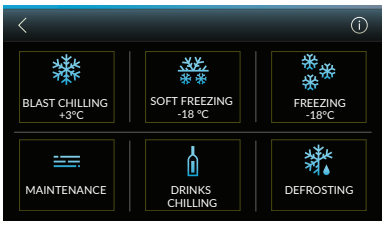
Stand-by screen
Time is displayed.
If no key is pressed for 60 seconds, after one minute of inactivity, the electronic board sets to stand-by and returns to this screen.
By pressing on the display for at least 1 second you will access the initial screen.



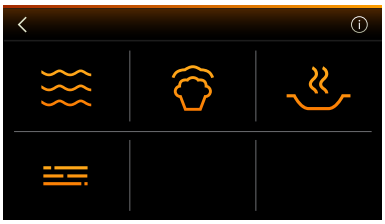
The appliance is enabled to carry out all hot and cold cycles, so the hot/cold functions selection screen will appear.
By pressing at the bottom left of the display you will access the cleaning cycle.
By pressing the key at the bottom right ⚙, you will access the change settings section.



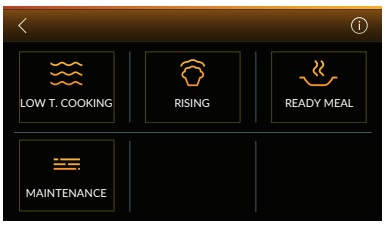
After 5 seconds of inactivity the names of the cycles relevant to the functions start to be slowly displayed in sequence. For the cold functions the order is the following: BLAST CHILLING +3 °C, SOFT FREEZING -18 °C, FREEZING -18 °C, MAINTENANCE, DRINKS CHILLING, DEFROSTING. For the hot functions the order is the following: LOW TEMPERATURE COOKING, RISING, READY MEAL, MAINTENANCE.

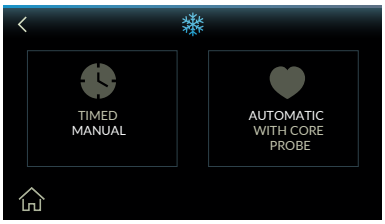


By pressing the cold functions key, the screen shown on the side will be displayed. Press the ‹ key to go back to the initial screen.
Press the ⓘ info key to view the icons with the texts. If you wish to go back to the screen without the texts simply press the key ⓘ again. In both screens, by pressing on the active areas you can access the option selected.



By pressing the hot functions key the screen shown on the side will be displayed. Press the ‹ key to go back to the initial screen.
Press the ⓘ info key to view the icons with the texts.
If you wish to go back to the screen without the texts simply press the key ⓘ again. In both screens, by pressing on the active areas you can access the option selected.

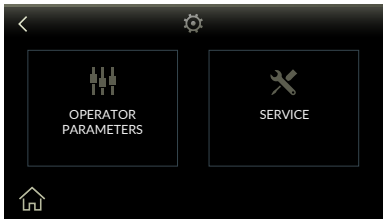




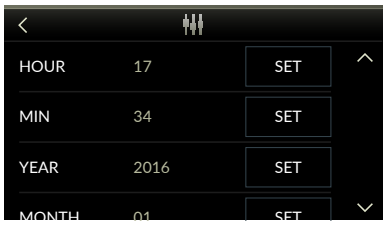
When a cycle is selected (example: blast chilling +3 °C) the screen for mode selection will appear: manual with timer or automatic with "core probe" . Press to go back to the previous page. Press the home key to go back to the initial screen.

Parameter setting

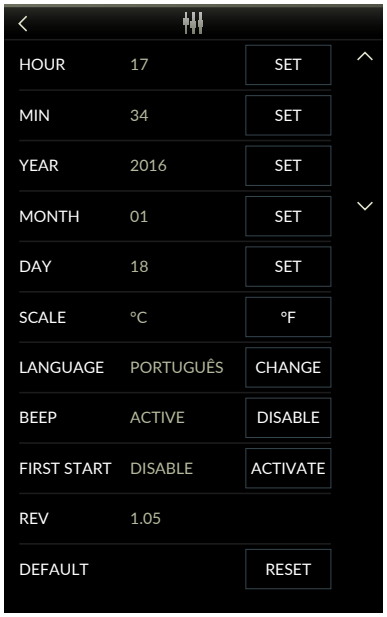
The wordings in the parameter section are always in English, regardless of the language selected.



When the key is pressed you will access the parameter setting area.
Two selectable areas will be displayed: **Operator parameters** and **service**.
The key makes you go back to the previous page.
The home key makes you go back to the initial screen.



Press on operator parameters to access the user parameter editing screen relevant to date /time °C - °F
The key makes you go back to the previous page.
The parameter list can be scrolled, through vertical dragging, and the values can be edited or activated.



Press on year, month, day, hours, minutes, language and unit of measurement of the temperature parameter "SET" to open the relevant screens.
Instead, if is pressed you will go back to the parameter list without saving the value change.
The "**beep**" and "**first start-up**" parameters can be activated and deactivated by pressing the relevant key.
For the "**DEFAULT**" parameter if the "**RESET**" key is pressed all machine default parameters are reloaded (factory configuration).
The "**rev**" parameter shows the FW revision (read only).

Cycle description

Cold functions

BLAST CHILLING +3 °C
The food core temperature is quickly lowered to +3 °C in a very short amount of time.
It is possible to quickly cool very hot food as soon as it comes out of the oven or is removed from the fire. This cycle allows to perfectly store the food in the fridge for up to 5/7 (+3-4 °C).

SOFT FREEZING -18 °C
This cycle has two phases: a blast chilling phase and a freezing phase. In the first phase the food core temperature is brought to +2 °C, with an operating temperature in the chamber that ranges around -2 °C.
In the second phase the food core temperature is brought to -18 °C, with an operating temperature in the chamber that ranges around -35 °C.
It is possible to insert very hot food as soon as it comes out of the oven or is removed from the fire. This cycle is indicated for freezing types of food that are particularly delicate, such as risen products and bakery products.

FREEZING -18 °C
Food core temperature is quickly reduced to -18 °C in a very short amount of time, with an operating temperature inside the chamber up to -35 °C. It is possible to insert very hot food as soon as it comes out of the oven or is removed from the fire. Quickly frozen food retains all its qualities for months (minimum 6 months) if stored in the freezer at -20 °C.

MAINTENANCE
It allows storing the product at a temperature within -20 °C and +20 °C for up to 48 h.

DRINKS CHILLING
It allows chilling bottle or can drinks in a few minutes.

DEFROSTING
It allows, by programming also a time delay, for a controlled and delicate frozen food defrosting without liquid leaks and the beginning of cooking signs.

Hot functions

LOW TEMPERATURE COOKING
It allows, by programming also a time delay, a low temperature slow cooking (air temperatures between +40 °C and +85 °C up to a maximum of 12 hours). This delicate cooking, prolonged by few hours, exalts the quality and flavours of the food.

RISING
It allows rising to be carried out with controlled humidity and temperature, regardless of the external conditions and season. This cycle guarantees an excellent result for all types of risen food. The air temperature can be set between +10 °C and +40 °C up to a maximum of 48 hours.

READY MEAL
It brings the already cooked food to an ideal temperature in order to be eaten at a pre-set time, ensuring it is properly stored, like in a fridge, before starting to heat it. The initial storage phase is +2 °C, while the heating phase ranges from +40 °C to +85 °C. Once heating is completed the food is kept at a constant temperature of 60 °C until the next command.

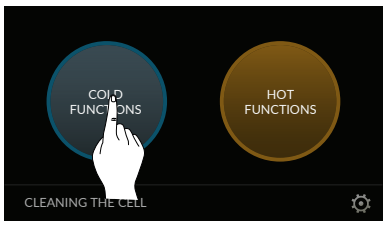
MAINTENANCE
It allows storing the product at a temperature within +20 °C and +85 °C for up to 48 h.

CELL CLEANING
It allows removing the frost accumulated on the evaporator and to clean the chamber using a neutral detergent. It must be carried out always with open door and preferably after every cycle and compulsorily after switching from a cold to a hot cycle.
At the end of the cleaning cycle the chamber must be dried completely.

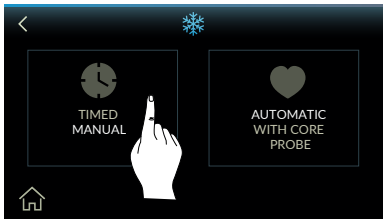
Guided use examples

Pre-cooling

For a better blast chilling and quick and soft freezing cycle result, we recommend pre-cooling the appliance with a short 10 minute cycle.



With empty appliance, press cold functions and select the BLAST CHILLING +3 °C cycle ❄ (for blast chilling and soft freezing pre-cooling) or FREEZING -18 °C ❄❄ (for freezing pre-cooling).



press "MANUAL WITH TIMER" and touch the central active icon highlighted by the cycle time.

with the + - keys set the blast chilling or freezing time to 10 minutes and confirm with SAVE;

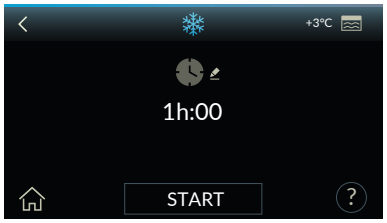
press START and wait for the end of the cycle;

Insert hot food in the appliance and start the BLAST CHILLING +3 °C or SOFT FREEZING -18 °C or FREEZING -18 °C cycle again with the desired parameters.

BLAST CHILLING +3 °C cycle
MANUAL cycle (with timer)

Select **COLD FUNCTIONS**.

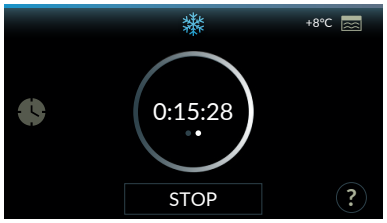
Select **BLAST CHILLING +3 °C** cycle.
Select **MANUAL WITH TIMER** Key.



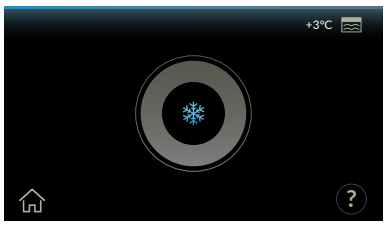
User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The blast chilling time, 1h by default, is shown in the middle.
Press on the central active area to access the time editing screen.

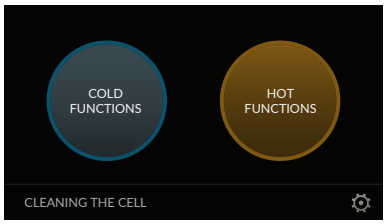
The blast chilling time setting screen will appear.
The minimum value that can be displayed and set is 1 min., while the maximum value is 2 h.
To edit the time press the + - keys to increase or decrease the time by 1 min.; if you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.



Press the START key to start the blast chilling +3 °C cycle.
During operation the display shows the blast chilling cycle time left (in hours, minutes and seconds) that can be edited by selecting 🕓. You will access the time editing screen which is the same described above. The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.



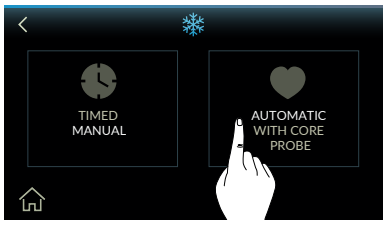
At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the blast chilling cycle, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (+2 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side . Press the key to stop the cycle and go back to the initial screen.



After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

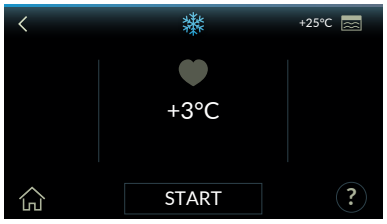
BLAST CHILLING +3 °C cycle

AUTOMATIC cycle with core probe



Select **COLD FUNCTIONS**.

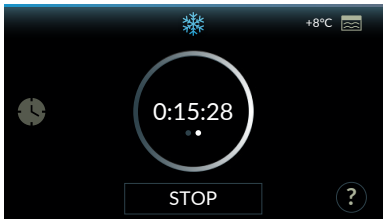
Select **BLAST CHILLING +3 °C** cycle.
Select the **AUTOMATIC WITH CORE PROBE** key.



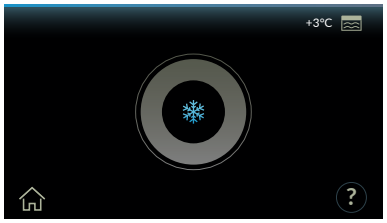
User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The core temperature value (detected by the probe) that the food must reach at the end of the blast chilling cycle with core probe is displayed in the middle.

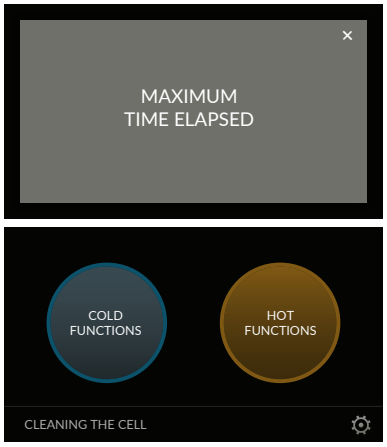
The temperature detected in the food core will appear by starting the cycle in the screen, while the temperature inside the chamber detected by the air probe will be shown at the top right-hand side.



Press on the central active area to view the time elapsed from the start of the blast chilling cycle with core probe.
Press again on the central active area to view the time elapsed from the cycle start and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

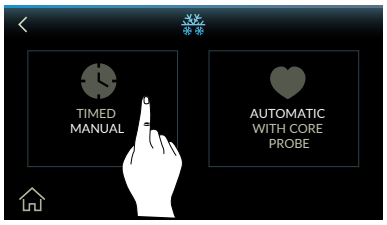


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the blast chilling cycle with core probe, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (+2 °C) that can last up to 48 h. During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.



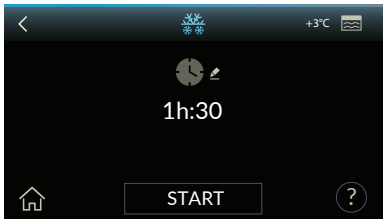
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

SOFT FREEZING -18 °C cycle
Manual CYCLE (with timer)



Select **COLD FUNCTIONS**.

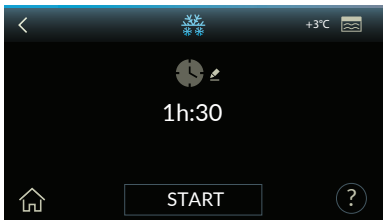
Select **SOFT FREEZING -18 °C** cycle.
Select **MANUAL WITH TIMER** Key.



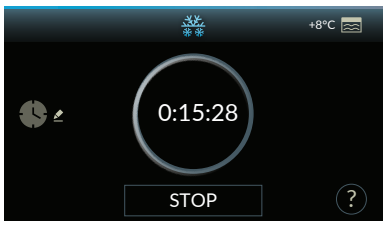
User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The soft freezing -18 °C cycle time is displayed in the middle of the screen and is 1h 30min. by default (always 30 min. for blast chilling and the remaining time for freezing). Press on the central active area to access the time editing screen.

The screen for the soft freezing -18 °C time setting will appear. The minimum value that can be displayed and set is 1h and 30 min., while the maximum value is 5 h.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

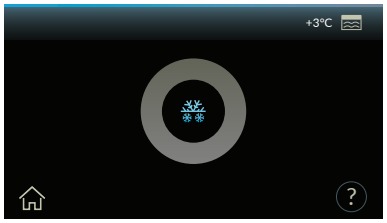


Press the START key to start the soft freezing -18 °C cycle.
During operation the display shows the soft freezing cycle time left (in hours and minutes) that can be edited by selecting .
You will access the time editing screen which is the same described above.
During blast chilling phase you can decrease the time up to a minimum value equal to the time of the same.

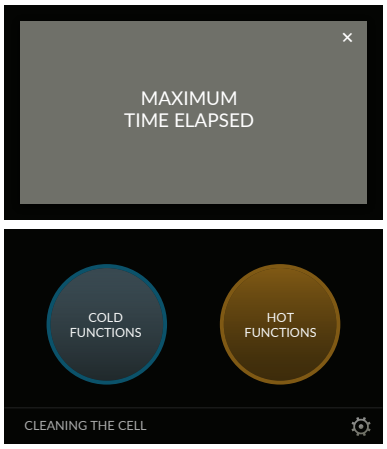


If freezing phase is in progress, by setting the time to zero you will switch to storage phase. The temperature inside the chamber detected by the air probe is shown at the top right-hand side.

By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

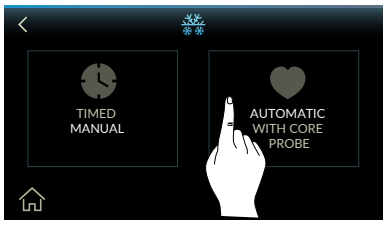


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the soft freezing cycle, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (-20 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.



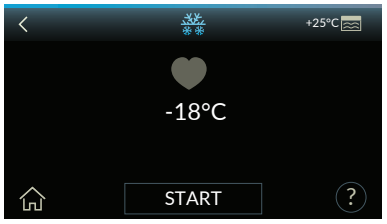
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

SOFT FREEZING -18 °C cycle
AUTOMATIC cycle with core probe



Select **COLD FUNCTIONS**.

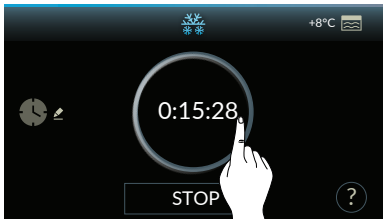
Select **SOFT FREEZING -18 °C** cycle.
Select the **AUTOMATIC WITH CORE PROBE** key.



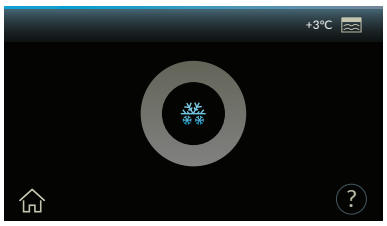
User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The core temperature value (detected by the probe) that the food must reach at the end of the soft freezing cycle with core probe is displayed in the middle.

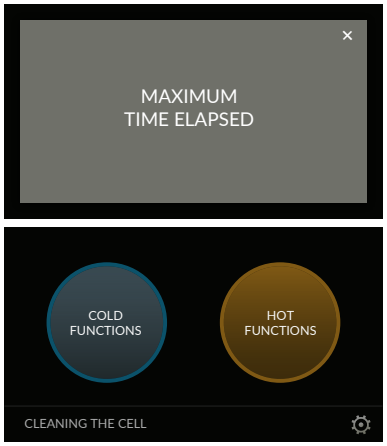
The temperature detected in the food core will appear by starting the cycle in the screen, while the temperature inside the chamber detected by the air probe will be shown at the top right-hand side.



Press on the central active area to view the time elapsed from the start of the soft freezing cycle with core probe.
Press again on the central active area to view the time elapsed from the cycle start and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

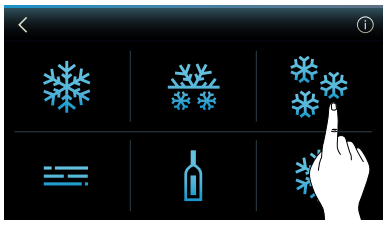


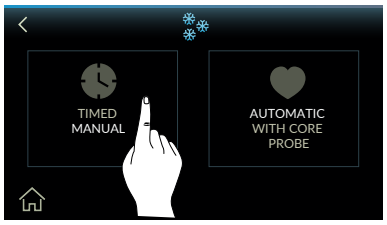
At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the soft freezing cycle with core probe, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (-20 °C) that can last up to 48 h. During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.



After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing in the "maximum time elapsed" information window you will go back to the main screen.

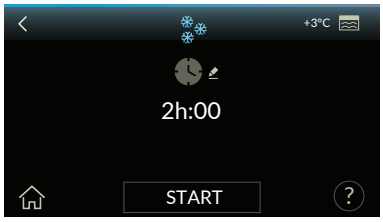
FREEZING -18 °C cycle
Manual CYCLE (with timer)





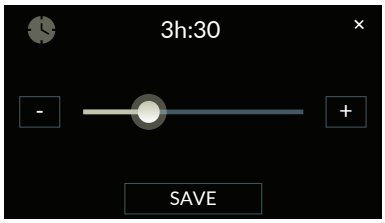
Select **COLD FUNCTIONS**.

Select **FREEZING -18 °C** cycle.
Select **MANUAL WITH TIMER** Key.

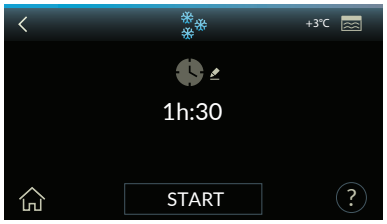


User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

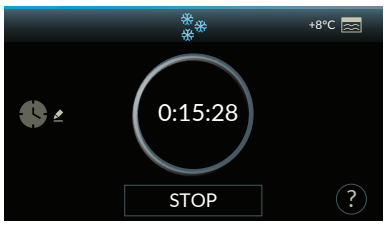
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The freezing -18 °C time, 2 h by default, is shown in the middle. Press on the central active area to access the time editing screen.



The freezing time setting screen will appear.
The minimum value that can be displayed and set is 1 min., while the maximum value is 5 h.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

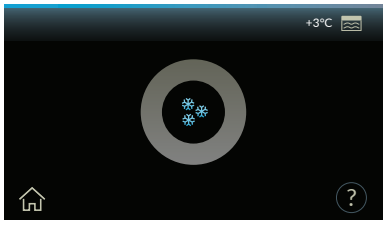


Press the START key to start the freezing -18 °C cycle.
During operation the display shows the freezing cycle time left (in hours and minutes) that can be edited by selecting .
You will access the time editing screen which is the same described above.

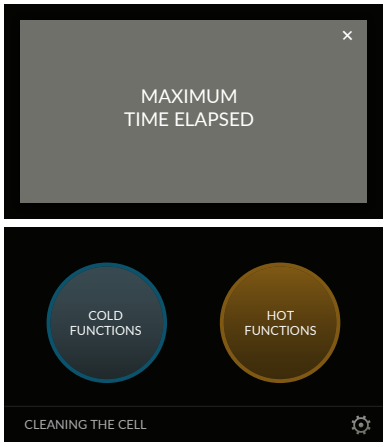


If freezing phase is in progress, by setting the time to zero you will switch to storage phase. The temperature inside the chamber detected by the air probe is shown at the top right-hand side.

By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.



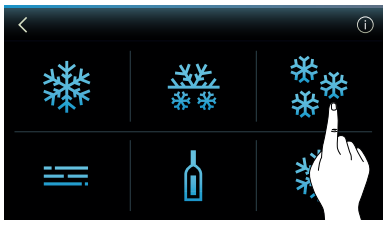
At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the soft freezing cycle, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (-20 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.

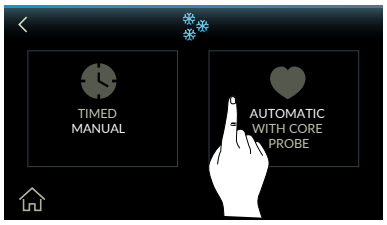


After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

FREEZING -18 °C cycle

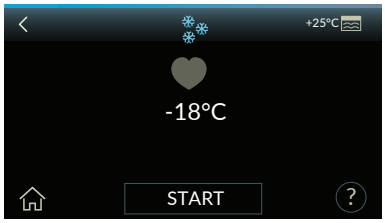
AUTOMATIC cycle with core probe





Select **COLD FUNCTIONS**.

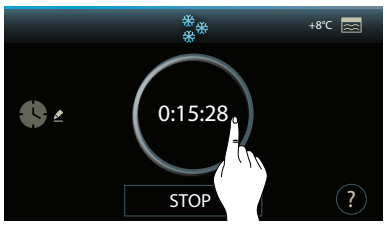
Select **FREEZING -18 °C** cycle.
Select the **AUTOMATIC WITH CORE PROBE** key.



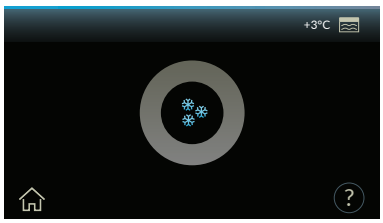
User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The core temperature value (detected by the probe) that the food must reach at the end of the freezing cycle with core probe is displayed in the middle.

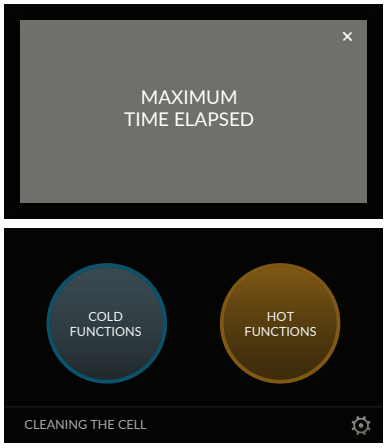
The temperature detected in the food core will appear by starting the cycle in the screen, while the temperature inside the chamber detected by the air probe will be shown at the top right-hand side.



Press on the central active area to view the time elapsed from the start of the freezing cycle with core probe.
Press again on the central active area to view the time elapsed from the cycle start and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

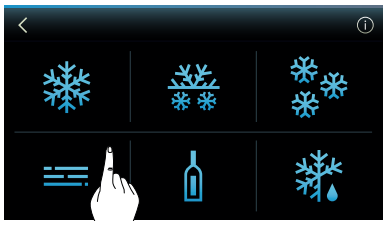


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the freezing cycle with core probe, the following will appear flashing slowly.
This is to indicate that FREDDY has set automatically to the storage phase (-20 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.



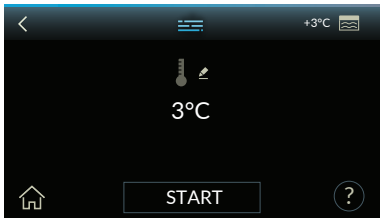
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

MAINTENANCE cycle



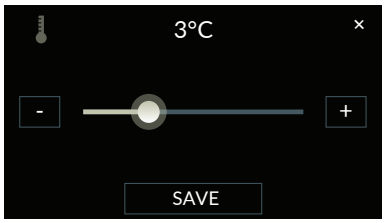
Select **COLD FUNCTIONS**.

THE **MAINTENANCE** cycle has been selected.

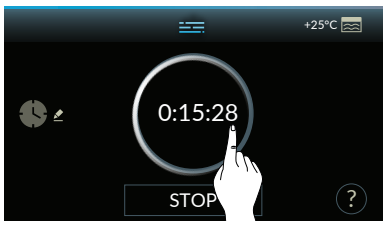


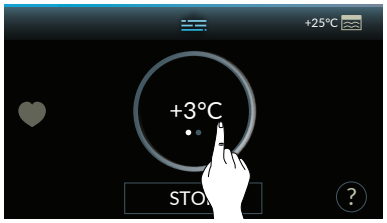
User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The default storage temperature +3 °C is shown in the middle (air temperature can be edited during storage phase). Press on the central active area to access the storage air temperature editing screen.

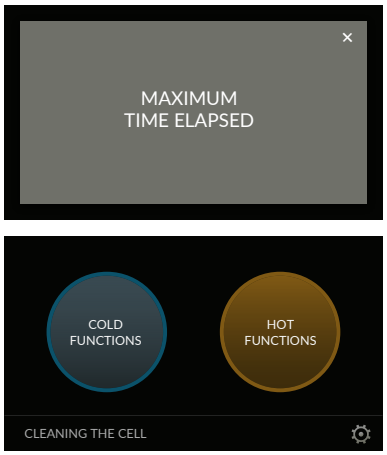


The storage air temperature setting screen will appear (the temperature range can be set between -20 °C and +20 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.





Press the START key to start the cycle. During the customised storage phase, the time elapsed from cycle start is displayed (cycle duration time). The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
Press on the central active area to view the temperature inside the chamber detected by the air probe of the customised storage cycle.
Press on the central active area again that shows the temperature inside the chamber detected by the air probe to go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

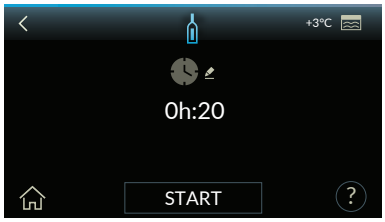


After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

DRINKS CHILLING

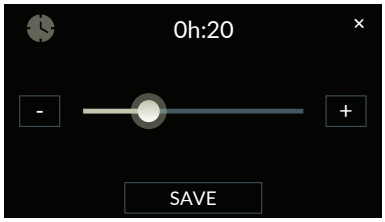
Select **COLD FUNCTIONS**.

THE **DRINKS CHILLING** cycle has been selected.

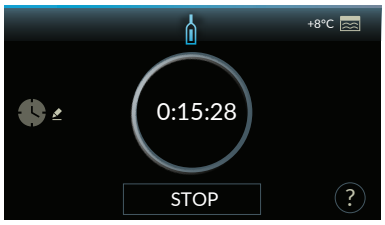


User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

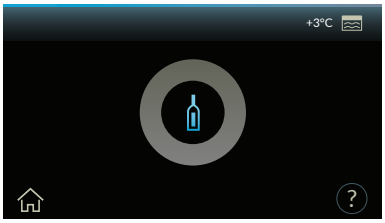
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
Chilling time, 20 min. by default, is displayed in the middle (time can be edited during operation).



Press on the central active area to access the time editing screen.
The chilling time setting screen will appear. (the drinks chilling time can be set from 1 min. to 50 min.).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

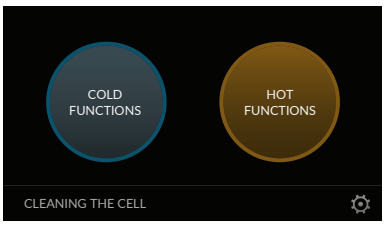


Press the START key to start the drinks chilling cycle. During operation the display shows the drinks chilling cycle time left (in hours, minutes and seconds) that can be edited by selecting . You will access the time editing screen which is the same described above. The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

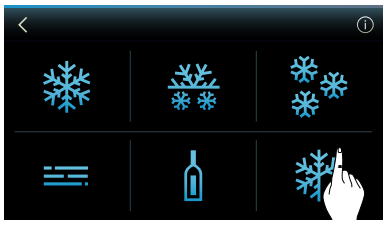


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the drinks chilling cycle, the following will appear flashing slowly.
This is to indicate that FREDDY has set automatically to the storage phase (+5 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.

After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing in the "maximum time elapsed" information window you will go back to the main screen.



DEFROSTING



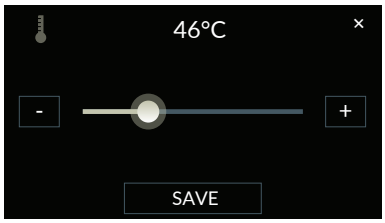
Select **COLD FUNCTIONS**.

Select **DEFROSTING** cycle.

User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

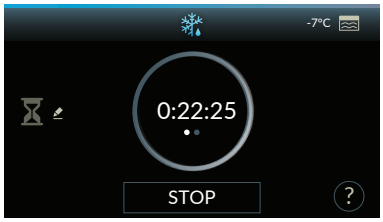
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side. The defrosting time, 1h by default, is shown on the left. The air temperature inside the chamber during defrosting phase, +15 °C by default, is shown in the middle of the screen and the time you wish the food to be defrosted, which is zero by default, is shown on the right.

Press the key to access the screen for time setting during defrosting phase. The defrosting time setting screen will appear. (defrosting time can be set from 1 min. to 5 h).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

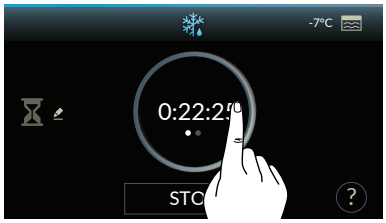


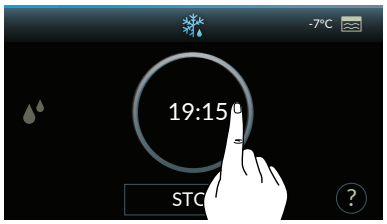
Press the key to access the screen for chamber temperature setting during defrosting phase.
The screen for chamber temperature setting during defrosting phase will appear. (defrosting temperature can be set between -20 °C and +40 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

Press to access the time editing screen to set the time you wish the food to be defrosted. Delay time can be set in this screen.
The minimum value that can be displayed and set is zero, while the maximum value is 48 h (these hours relate to the delay, then the time displayed is the sum of the two times, i.e. defrosting time and delay time. Therefore, by changing the time, the initial cold storage phase (-20 °C) time is increased before defrosting phase).
To edit the time press the [+] [-] keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the [SAVE] key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

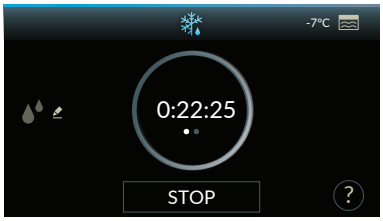


Press the [START] key to start the cycle. During the cycle in progress, until defrosting phase has not started, the time left (countdown) of cold storage (-20 °C) will be displayed.
This time can be edited by pressing . The screen to change the time you wish the defrosted food to be ready will appear; this screen acts on the cold storage (-20 °C) time, as the defrosting phase has not started yet.
To edit the time press the [+] [-] keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the [SAVE] key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change. The chamber temperature detected by the air probe is shown at the top right-hand side of the display.

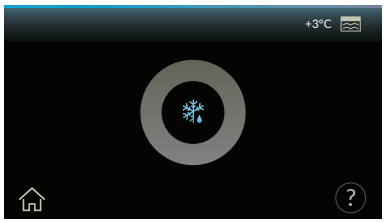




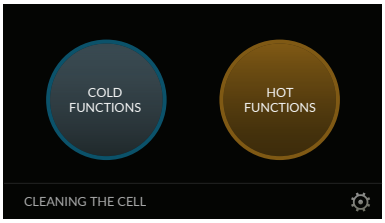
Press on the central active area to view the time your food will be ready (i.e. defrosting phase end). This value is a read only value and is updated when it is edited in the previous screens.
Press again on the central active area that shows the defrosted food time to go back to the previous screen.
By pressing the [STOP] key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.



If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to defrosting phase.
The display shows the time left (countdown) of the defrosting phase.
This time can be edited by pressing . The screen to change the time you wish the defrosted food to be ready: this screen changes the time of the defrosting phase in progress. To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

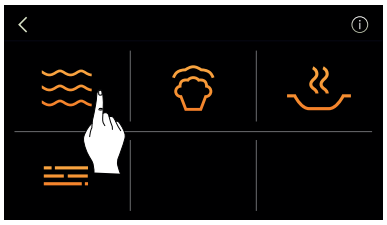


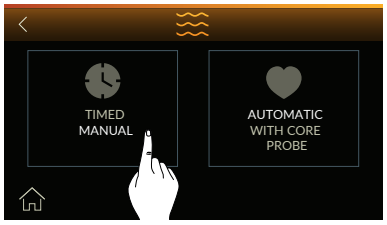
At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the defrosting cycle, the following will appear flashing slowly.
This is to indicate that FREDDY has set automatically to the storage phase (+2 °C) that can last up to 48 h, including defrosting cycle.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side . Press the key to stop the cycle and go back to the initial screen.



After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

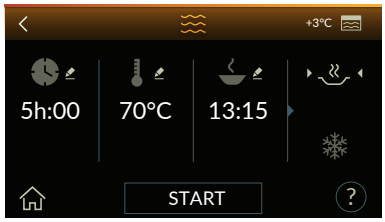
LOW TEMPERATURE COOKING cycle
MANUAL cycle (with timer)





Select **HOT FUNCTIONS**.

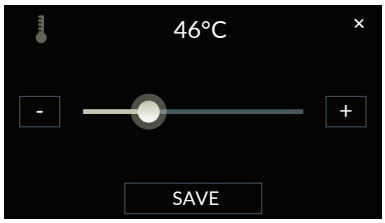
Select **LOW TEMPERATURE COOKING** cycle.
Select **MANUAL WITH TIMER** Key.



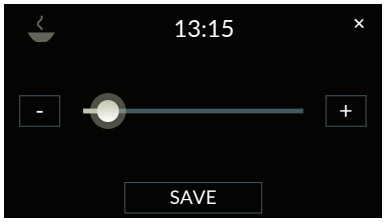
User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The cooking time, 5 h by default, is shown on the left.
The air temperature inside the chamber during low temperature cooking phase, +70 °C by default, and the time you wish the food to be ready, which is zero by default, is shown in the middle of the screen. On the right-hand side of the screen, it is possible to choose whether to keep the food hot (+60 °C) or blast chill it at a temperature of +3 °C at the end of cooking.

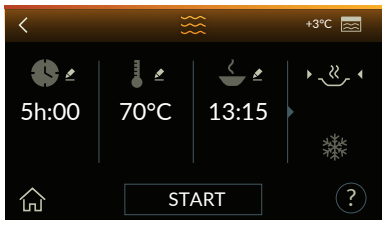
Press the key to access the screen for time setting during low temperature cooking phase.
The low temperature cooking time setting screen will appear. (the cooking time can be set from 1 min. to 12 h).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging. Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.



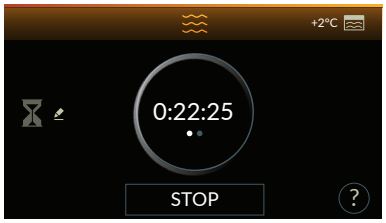
Press the key to access the screen for chamber temperature setting during low temperature cooking phase.
The screen for chamber temperature setting during low temperature cooking phase will appear. (cooking temperature can be set between +40 °C and +85 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging. Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.



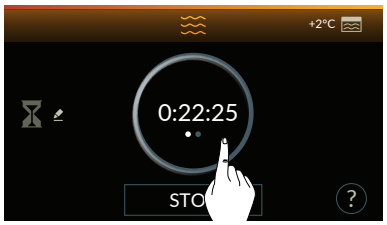
Press to access the time editing screen to set the time you wish the food to be ready.
The delay time setting screen, i.e. the time you wish the food to be cooked, will appear. The minimum value that can be displayed and set is zero, while the maximum value is 48 h (these hours relate to the delay, then the time displayed is the sum of the two times, i.e. low temperature cooking time and delay time).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

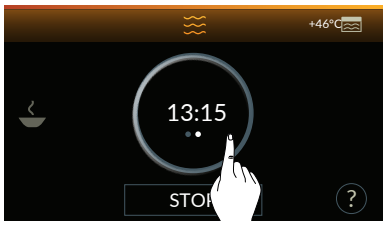


At the end of cooking it is possible to decide whether to keep the food hot, or blast chill it by selecting the relevant symbol.
The selected icon appears with arrows on the sides and a more intense colour.

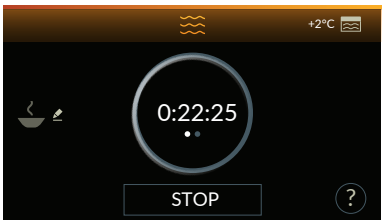


Press the START key to start the cycle. During the cycle in progress, until low temperature cooking phase has not started, the time left (countdown) of cold storage (+2 °C) will be displayed. This time can be edited by pressing .
The screen to change the time you wish the food to be ready will appear; this screen acts on the cold storage time (+2 °C), as the cooking phase has not started yet.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

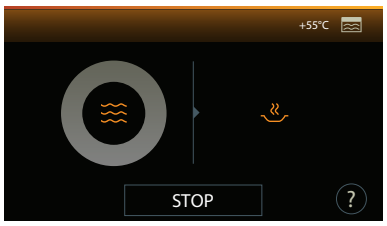


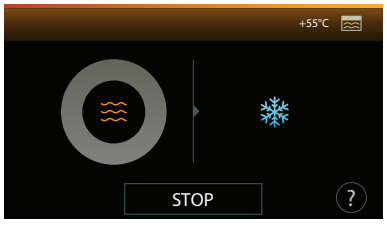


Press on the central active area to view the time your food will be ready (i.e. low temperature cooking phase end). This value is a read only value and is updated when it is edited in the previous screens.
Press again on the central active area to view the food ready time and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen.

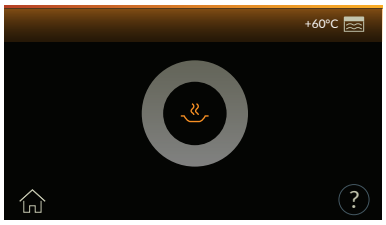


If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to low temperature cooking phase. The display shows the time left (countdown) of the low temperature cooking phase.
This time can be edited by pressing .
The screen to change the time you wish the food to be ready will be displayed: this screen changes the time of the cooking phase in progress.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

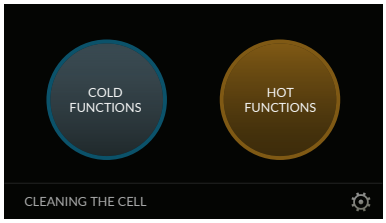




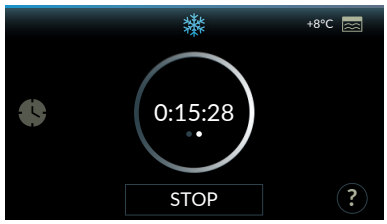
Once the cycle is ended, the appliance emits a sound signal. At the end of the low temperature cooking cycle the following will appear flashing slowly for 10 sec. with the ready meal or blast chilling symbol next to it, depending on the selection previously made.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

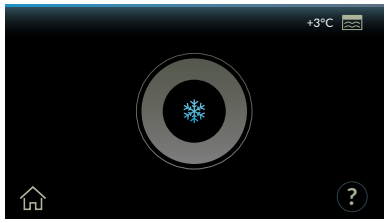


After 10 seconds, FREDDY sets automatically to the storage mode previously selected. In case of hot storage the display shows a grey ring with the symbol of the ready meal in the middle (+60 °C).
Hot maintenance can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time. The temperature inside the chamber detected by the air probe is shown at the top right-hand side. Press the key to stop the cycle and go back to the initial screen.

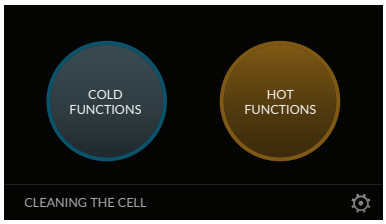


After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.



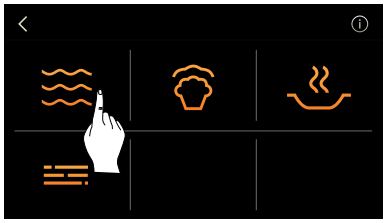


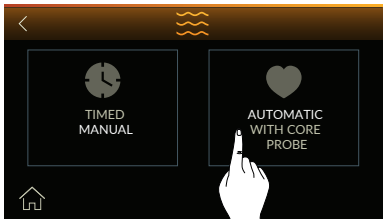
If cold maintenance is selected, after 10 seconds FREDDY sets automatically to blast chilling cycle, the displays shows the relevant cycle screen, in manual mode with timer and default values (2 h).
Cold maintenance, after blast chilling phase, can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .



After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

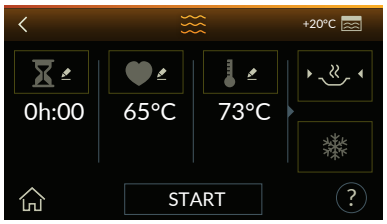
LOW TEMPERATURE COOKING cycle
AUTOMATIC cycle (with core probe)





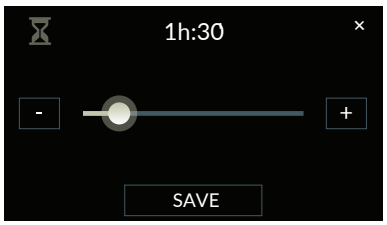
Select **HOT FUNCTIONS**.

The **LOW TEMPERATURE COOKING** cycle has been selected.
Select the **AUTOMATIC WITH CORE PROBE** key.



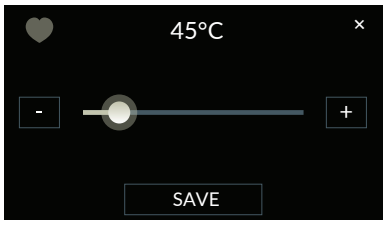
User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
Initial cold storage time, which is zero by default, is shown on the left-hand side of the screen. The cooking temperature at the core of the product, which is +65 °C by default, and the air cooking temperature inside the chamber, which is +73 °C by default, are shown in the middle of the screen. In order to ensure high cooked food quality, the difference between the air temperature in the chamber and the cooking temperature at the core of the product is never lower than +8 °C.
On the right-hand side of the screen, it is possible to choose whether to keep the food hot (+60 °C) or blast chill it at a temperature of +3 °C at the end of cooking.

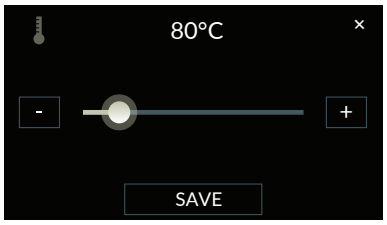


Press the ⧗ key to access the screen for time setting during cold storage phase.

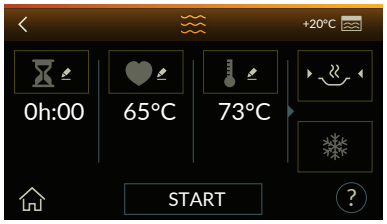
The screen for cold storage (+2 °C) time setting, which is zero by default, will be displayed.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.



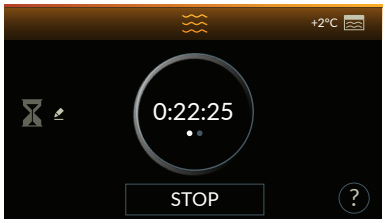
Press the ♥ key to access the screen for product core temperature setting. The screen for product core temperature setting during low temperature cooking phase will appear. (cooking temperature can be set from +8 °C, compared to probe temperature, to +85 °C). To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

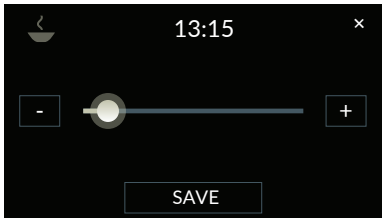


Press the 🌡 key to access the screen for chamber temperature setting during low temperature cooking phase.
The screen for chamber temperature setting during low temperature cooking phase will appear. (cooking temperature can be set from +48 °C to +85 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C.
If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging. Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

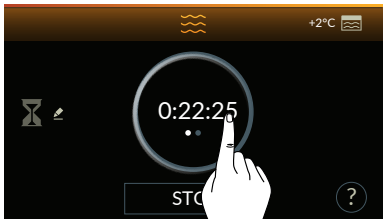


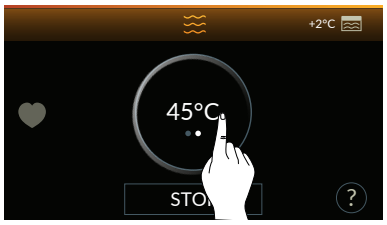
At the end of cooking it is possible to decide whether to keep the food hot, or blast chill it by selecting the relevant symbol.
The selected icon appears with arrows on the sides and a more intense colour.



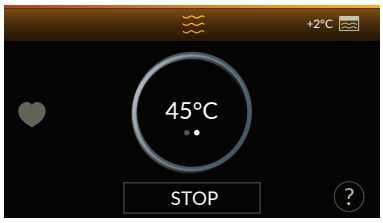


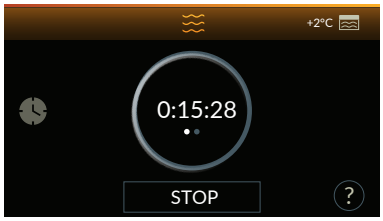
Press the START key to start the cycle. During the cycle in progress, until low temperature cooking phase has not started, the time left (countdown) of cold storage (+2 °C) will be displayed. This time can be edited by pressing ⏳.
The screen to change the time you wish the food to be ready will appear; this screen acts on the cold storage time (+2 °C), as the cooking phase has not started yet.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging. Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
The chamber temperature detected by the air probe is shown at the top right-hand side of the display.



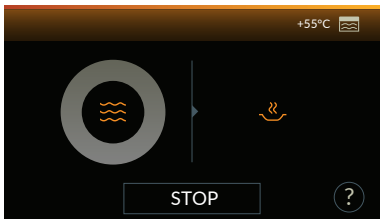


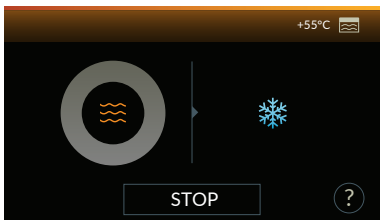
Press on the central active area to view the temperature set at the core of the food.
Press again on the central active area that shows the temperature set at the core of the food to go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen.



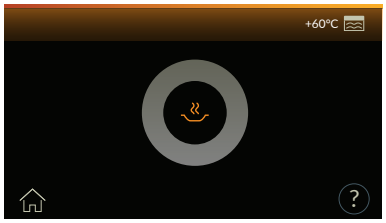


If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to low temperature cooking phase. The display shows the temperature read by the core probe during low temperature cooking phase.
Press on the central active area to view the time elapsed from the start of the cooking phase. This value is a read only value and is updated when it is edited in the previous screens.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

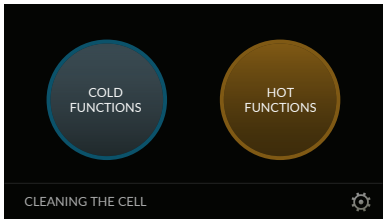




Once the cycle is ended, the appliance emits a sound signal. At the end of the low temperature cooking cycle the following will appear flashing slowly for 10 sec. with the ready meal or blast chilling symbol next to it, depending on the selection previously made.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .

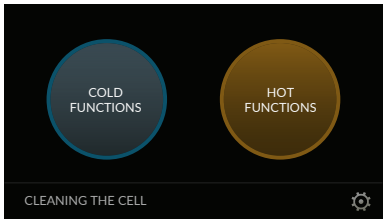


After 10 seconds, FREDDY sets automatically to the storage mode previously selected. In case of hot storage the display shows a grey ring with the symbol of the hot storage (+60 °C) in the middle.
Hot maintenance can last up to 48 h.
In this phase a sound signal is emitted every 12 h indicating the operating status of the appliance, until reaching the maximum time. The temperature inside the chamber detected by the air probe is displayed at the top right-hand side .
Press the key to stop the cycle and go back to the initial screen.



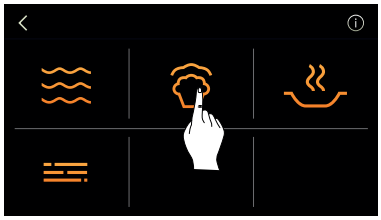
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

If cold maintenance is selected, after 10 seconds FREDDY sets automatically to blast chilling cycle, the displays shows the relevant cycle screen, in automatic mode with probe and default values (+3 °C). Cold maintenance, after blast chilling phase, can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display .



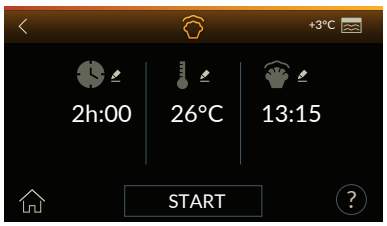
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

RISING cycle



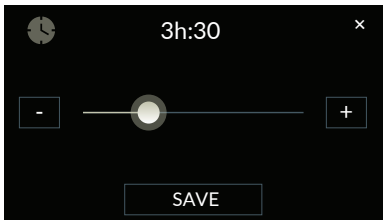
Select **HOT FUNCTIONS**.

Select **RISING** cycle.

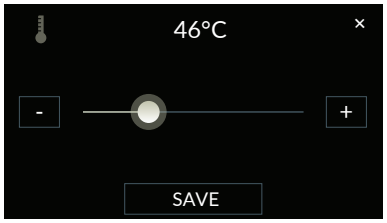


User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

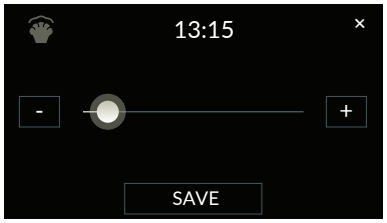
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The rising time, 2 h by default, is shown on the left. The air temperature inside the chamber during rising phase, +26 °C by default, is shown in the middle of the screen. The time you wish the food to be risen, which is zero by default, is shown on the right.



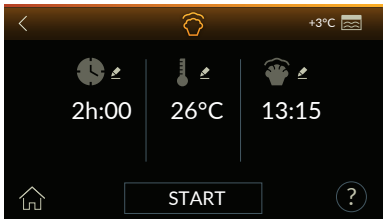
Press the key to access the screen for time setting during rising phase.
The screen for rising time setting, which is 2 h by default, will be displayed (rising time can be set from 1 min. to 48 h).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

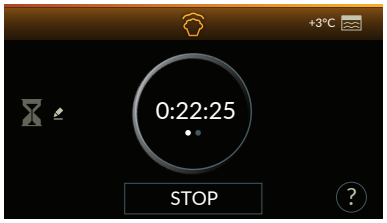


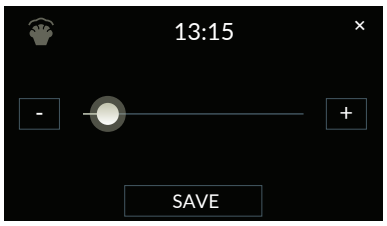
Press the key to access the screen for chamber temperature setting during rising phase.
The screen for chamber temperature setting during rising phase, +26 °C by default, will be displayed (rising temperature can be set from +10 °C to +40 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.



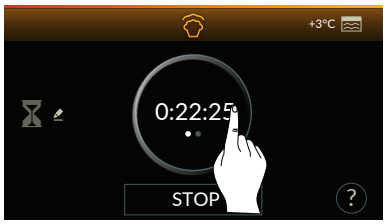
Press to access the time editing screen to set the time you wish the dough to be risen.
The delay time setting screen, i.e. the time you wish the food to be risen, will appear. The minimum value that can be displayed and set is zero, while the maximum value is 48 h, including rising cycle (by changing the time, the initial cold storage phase (+5 °C) time is increased before rising phase).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press to go back to the previous screen without saving any change.

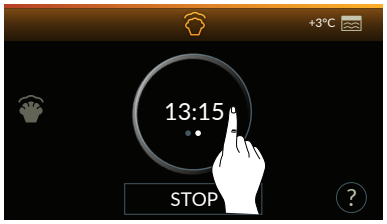




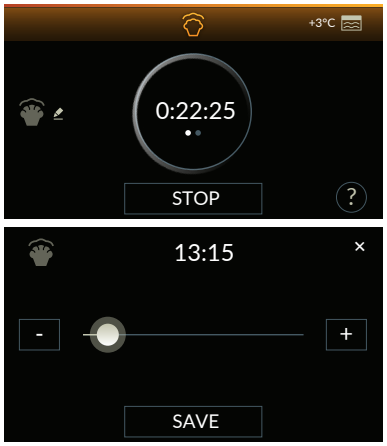


Press the START key to start the cycle.
During the cycle in progress, until rising phase has not started, the time left (countdown) of the cold storage (+5 °C) will be displayed.
This time can be edited by pressing .
The screen to change the time you wish the food to be ready will appear; this screen acts on the cold storage (+5 °C) time, as the rising phase has not started yet.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press to go back to the previous screen without saving any change.
The chamber temperature detected by the air probe is shown at the top right-hand side of the display.

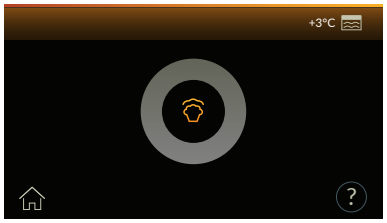




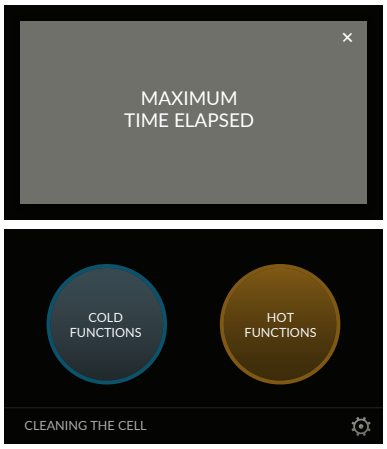
Press on the central active area to view the time your dough will be ready (i.e. rising phase end). This value is a read only value and is updated when it is edited in the previous screens.
Press again on the central active area to view the food ready time and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen.



If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to rising phase. The display shows the time left (countdown) of the rising phase.
This time can be edited by pressing .
The screen to change the time you wish the food to be ready: this screen changes the time of the rising phase in progress. To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display.

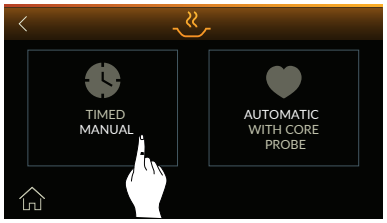


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the rising cycle, the following will appear flashing slowly. This is to indicate that FREDDY has set automatically to the storage phase (+10 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side .
Press the key to stop the cycle and go back to the initial screen.



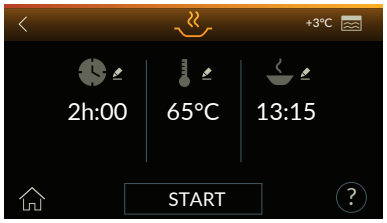
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

READY MEAL cycle
MANUAL cycle (with timer)



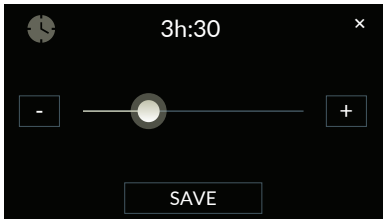
Select **HOT FUNCTIONS**.

Select **READY MEAL** cycle.
Select **MANUAL WITH TIMER** Key.

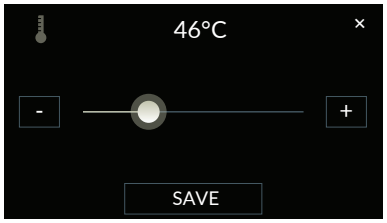


User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

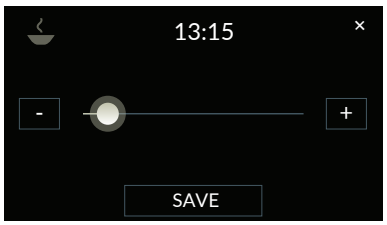
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The heating phase time, 2 h by default, is shown on the left. The air temperature inside the chamber during reviving phase, +65 °C by default, is shown in the middle of the screen. The time you wish the food to be ready, which is zero by default, is shown on the right.



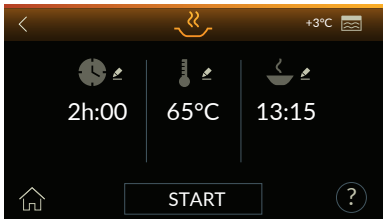
Press the key to access the screen for time setting during reviving phase. The screen for ready meal cycle time setting, which is 2 h by default, will be displayed. (the ready meal cycle time can be set from 1 min. to 5 h).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

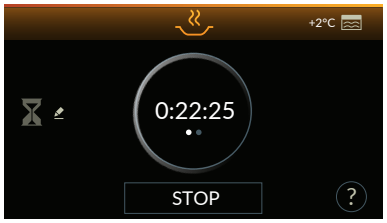


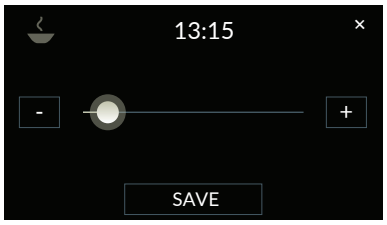
Press the key to access the screen for chamber temperature setting during reviving phase.
The screen for chamber temperature setting during reviving phase, +65 °C by default, will be displayed (ready meal cycle temperature can be set from +40 °C to +85 °C). To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.



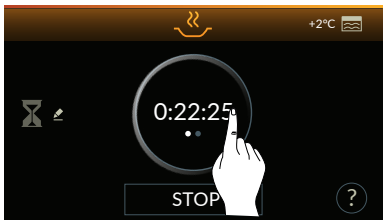
Press to access the time editing screen to set the time you wish the food to be ready.
The delay time setting screen, i.e. the time you wish the food to be ready, will appear. The minimum value that can be displayed and set is zero, while the maximum value is 48 h, including ready meal cycle (by changing the time, the initial cold storage (+2 °C) phase time is increased before reviving phase).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

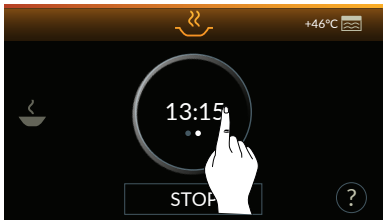




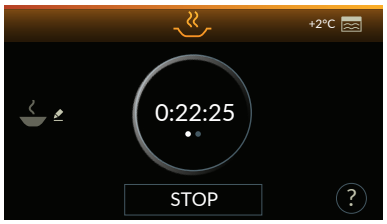


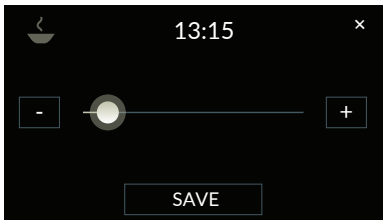
Press the START key to start the cycle. During the cycle in progress, until heating phase has not started, the time left (countdown) of the cold storage (+2 °C) will be displayed. This time can be edited by pressing .
The screen to change the time you wish the food to be ready will appear; this screen acts on the cold storage (+2 °C) time, as the reviving phase has not started yet.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
The chamber temperature detected by the air probe is shown at the top right-hand side of the display .



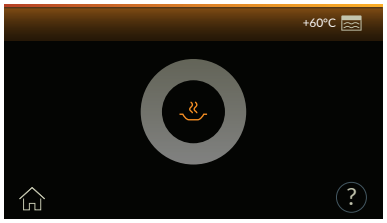


Press on the central active area to view the time your food will be ready (i.e. heating phase end). This value is a read only value and is updated when it is edited in the previous screens.
Press again on the central active area to view the food ready time and go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen.

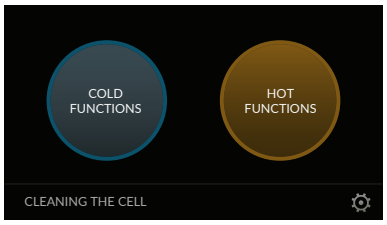




If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to reviving phase.
The display shows the time left (countdown) of the reviving phase. This time can be edited by pressing .
The screen to change the time you wish the food to be ready: this screen changes the time of the ready meal cycle in progress. To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display.

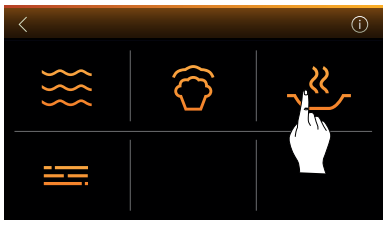


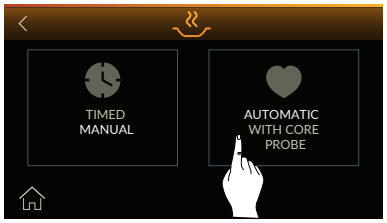
At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the ready meal cycle, the following will appear slowly pulsing. This is to indicate that FREDDY has set automatically to the storage phase (+60 °C) that can last up to 48 h.
During this phase a sound signal is emitted every 12 h to indicate the appliance operating status, until reaching the maximum time.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side . Press the key to stop the cycle and go back to the initial screen.



After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✖ in the "maximum time elapsed" information window you will go back to the main screen.

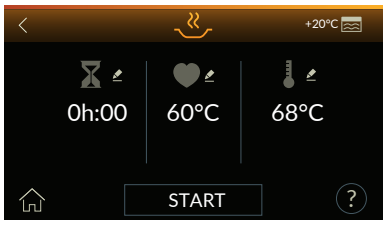
READY MEAL cycle
AUTOMATIC cycle (with core probe)





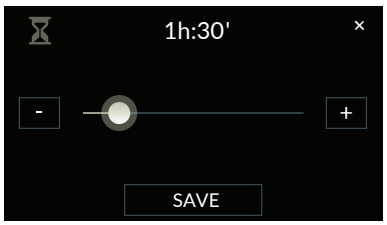
Select **HOT FUNCTIONS**.

Select **READY MEAL** cycle.
Select the **AUTOMATIC WITH CORE PROBE** key.

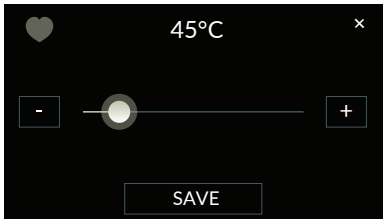


User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

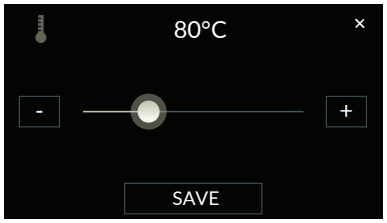
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side ≋.
Initial cold storage time, which is zero by default, is shown on the left-hand side of the screen. The air temperature inside the chamber during reviving phase, which is +60 °C by default, is shown in the middle of the screen. Cooking air temperature inside the chamber is shown at the top right-hand side of the screen and is +68 °C by default. In order to ensure high cooked food quality, the difference between the air temperature in the chamber and the cooking temperature at the core of the product is never lower than +8 °C.



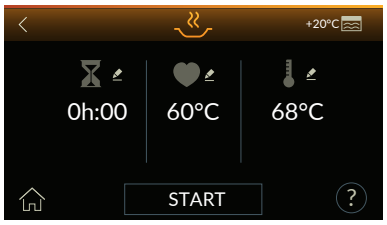
Press the ⧗ key to access the screen for time setting during cold storage phase.
The screen for cold storage (+2 °C) time setting, which is zero by default, will be displayed.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.



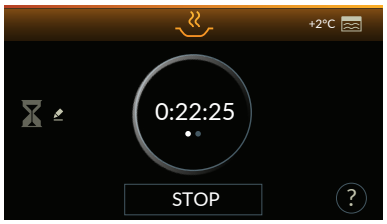
Press the ♥ key to access the screen for product core temperature setting. The screen for product core temperature setting during reviving phase will be displayed (cooking temperature can be set from +40 °C to +70 °C).
To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

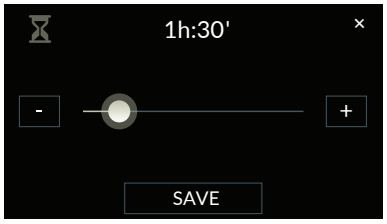


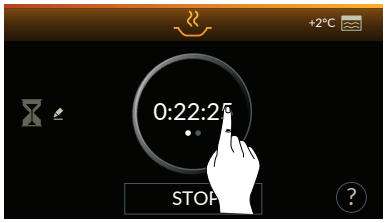
Press the 🌡 key to access the screen for chamber temperature setting during reviving phase.
The screen for chamber temperature setting during reviving phase will appear. (cooking temperature can be set between +40 °C and +85 °C). To edit the temperature press the + - keys to increase or decrease the temperature by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging. Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

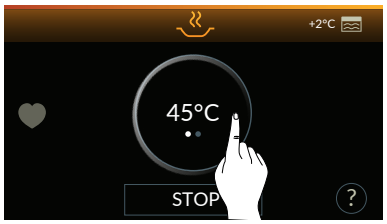


Press the START key to start the cycle. During the cycle in progress, until reviving phase has not started, the time left (countdown) of the cold storage (+2 °C) will be displayed.
This time can be edited by pressing ⧗.
The screen to change the time you wish the food to be ready will appear; this screen acts on the cold storage (+2 °C) time, as the reviving phase has not started yet.
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change. The chamber temperature detected by the air probe is shown at the top right-hand side of the display ≋.

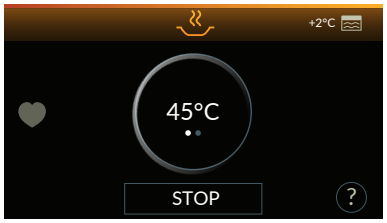


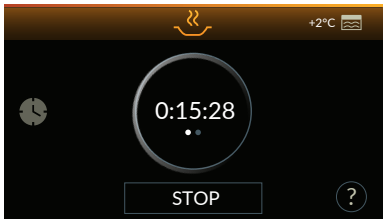




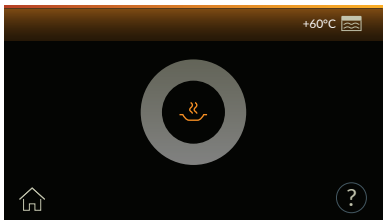


Press on the central active area to view the temperature detected at the core of the product. This value is a read only value and is updated when it is edited in the previous screens.
Press again on the central active area that shows the temperature set at the core of the food to go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen.

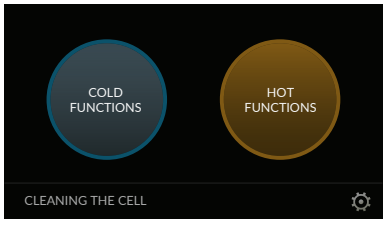




If the initial cold storage is not present (set time equal to zero) or is finished, the unit switches to reviving phase. The display shows the temperature read by the core probe during heating phase.
Press on the central active area to view the time elapsed from the start of the reviving phase. This value is a read only value and is updated when it is edited in the previous screens.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial hot functions screen. The chamber temperature detected by the air probe is shown at the top right-hand side of the display.

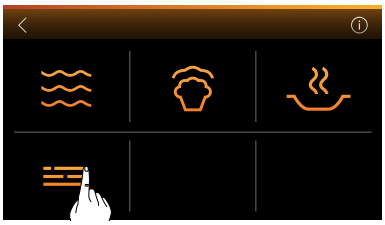


At the end of the cycle, the appliance emits a sound signal that is repeated again after 3 minutes. At the end of the ready meal cycle, the following will appear slowly pulsing. This is to indicate that FREDDY has set automatically to the storage phase (+60 °C) that can last up to 48 h. In this phase a sound signal is emitted every 12 h indicating the operating status of the appliance, until reaching the maximum time. The temperature inside the chamber detected by the air probe is displayed at the top right-hand side.
Press the key to stop the cycle and go back to the initial screen.



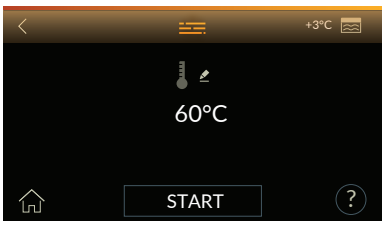
After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

MAINTENANCE cycle



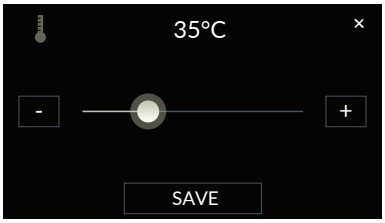
Select **HOT FUNCTIONS**.

Select **MAINTENANCE** cycle.

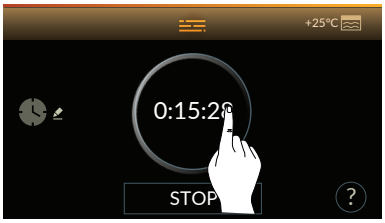


User guide
Press the ? key to view a short description as information window. The key makes you go back to the previous page.
The key makes you go back to the initial screen.

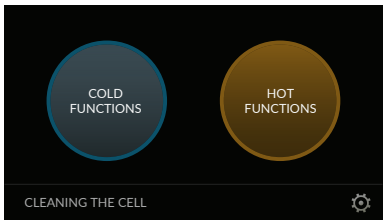
START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
The storage temperature, +60 °C by default, is shown in the middle of the screen (air temperature can be edited during storage phase).



Press on the central active area to access the storage air temperature editing screen.
The screen for storage air temperature setting will appear (the temperature range can be set between +20 °C and +85 °C). Press the + - keys to edit the temperature increasing or decreasing it by 1 °C. If you wish to increase or decrease the temperature in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the temperature modification, while press ✕ to go back to the previous screen without saving any change.

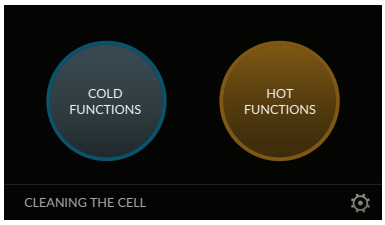


Press the START key to start the cycle. During the customised storage phase, the time elapsed from cycle start is displayed (cycle duration time).
The temperature inside the chamber detected by the air probe is shown at the top right-hand side.
Press on the central active area to view the temperature inside the chamber detected by the air probe of the customised storage cycle.
Press on the central active area again that shows the temperature inside the chamber detected by the air probe to go back to the previous screen.
By pressing the STOP key for 1 sec. the cycle is stopped and you go back to the initial cold functions screen.

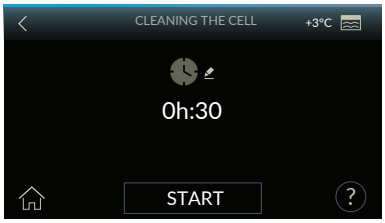


After 48 h the appliance finishes the cycle in progress and emits three sound signals. The display shows the message "maximum time elapsed".
By pressing ✕ in the "maximum time elapsed" information window you will go back to the main screen.

CLEANING THE CELL cycle

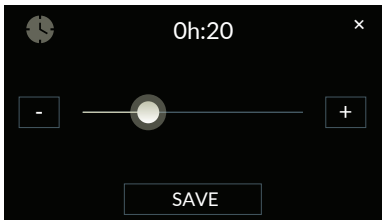


Select **CLEANING THE CELL** cycle.



User guide
Press the ? key to view a short description as information window. The < key makes you go back to the previous page.
The ⌂ key makes you go back to the initial screen.

START Start cycle.
The temperature inside the chamber detected by the air probe is shown at the top right-hand side ≋.
Cleaning cycle time, 30 min. by default, is displayed in the middle of the screen (time can be edited during operation by pressing on the central active area).



The screen for cleaning time setting will appear. (cleaning time can be set from 20 min. to 60 min.).
To edit the time press the + - keys to increase or decrease the time by 1 minute. If you wish to increase or decrease the time in a faster manner, use the horizontal dragging.
Press the SAVE key to confirm the time modification, while press ✕ to go back to the previous screen without saving any change.

Press the START key to start the cycle. During the cycle in progress, to be carried out with open door, the cycle time left (in hours and minutes) will be displayed. After 5 min. from cycle start, the appliance emits a sound signal and an information window with a button at the bottom OK of the screen will appear. During this phase, spray the neutral detergent inside the chamber to sanitise it. Spray the product on all inner surfaces except the fan. After pressing OK do not close the door and wait for 5 minutes before starting cleaning again. Press STOP for 1 sec. or you will go back to the initial screen once cycle time is elapsed.

Note:
It is recommended to carry out a chamber cleaning cycle after every use. However, it is compulsory (otherwise the salubrity of the appliance will be compromised) to carry out a cleaning cycle for the recommended time of 30 minutes when switching from a cold to a hot cycle, always keeping the door open. Dry the inner walls and the bottom of the chamber with a cloth. At the end of the cleaning cycle it is possible to find some water droplets, so make sure to dry all of them to avoid the formation of mould and bad smells during downtime.

It is recommended to keep the door ajar when FREDDY is not used. This is to facilitate aeration of the camber and evaporation of any residual humidity. After cleaning we recommend rinsing and drying the inside of the chamber with care.

Product storage

The quickly cooled and/or frozen food must NOT be stored inside FREDDY (except for a limited amount of time) but placed, duly covered and protected (with film, airtight lid, or, even better, closed in vacuum packages) in the fridge or freezer.
For quickly frozen products, whose storage duration in the freezer varies from 6 to 12 months, we suggest labelling them with a sticker indicating clearly (fig. 9):

- content;
- preparation day;
- assigned expiry date.

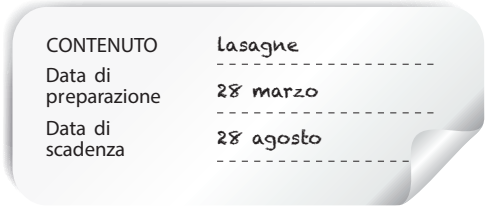


Fig. 9

The quickly cooled food must be stored in the fridge at a constant temperature of +4 °C.
The quickly frozen food must be stored in the freezer at a constant temperature of -18 °C.

Vacuum (optional)
The vacuum system increases the storage time of the cooled food up to 15 days. It is important that the food is placed in vacuum packages after a freezing or blast chilling cycle. Vacuum must be carried out correctly, strictly complying with time and temperature standards.

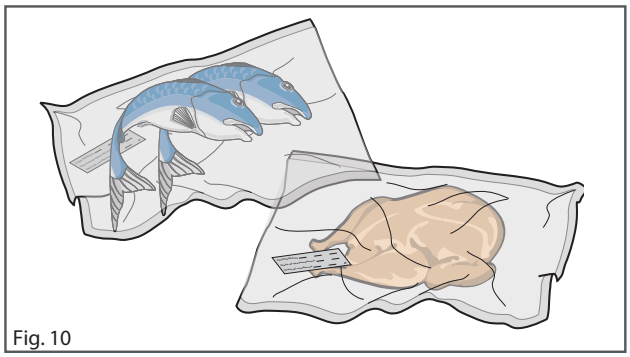


Fig. 10

NOTE: it is advised to carry out the VACUUM cycle after the blast chilling cycle.

Maintenance and faults

Standard maintenance

The information and instructions of this chapter are intended for the whole personnel acting on the appliance: user and maintenance technician.

Basic safety rules

In order to carry out standard maintenance and cleaning operations under full safety conditions, follow the rules below:

- disconnect FREDDY from the power mains without pulling the power cable;
- do not touch FREDDY with wet, damp or bare feet and hands.
- do not insert screwdrivers, kitchen tools or other between the protections and the moving parts.

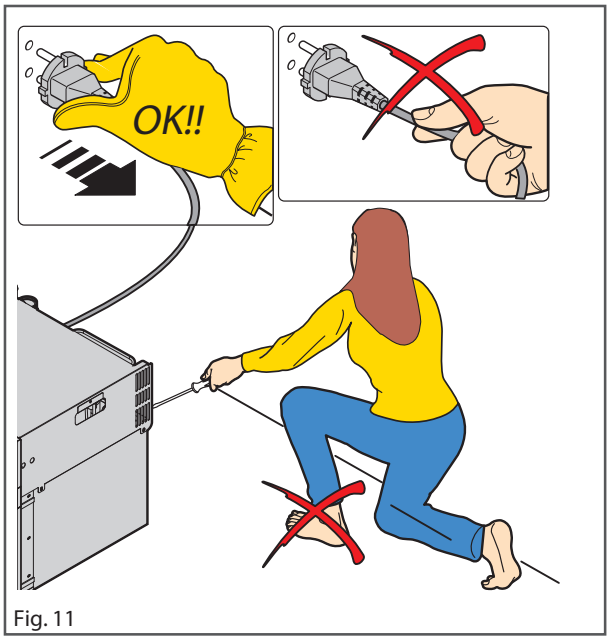


Fig. 11

It is strictly forbidden to remove the protections and safety devices to carry out standard maintenance operations.
Irinox SPA declines any responsibility for accidents caused by the non-observance of the obligation above.
Do not turn upside-down or lay FREDDY on one side.

Cleaning of external surfaces

FREDDY external surfaces must be cleaned with a soft cloth or sponge and neutral detergent.
It is recommended not to use stainless steel scourers, scrapers or abrasive, acid or aggressive substances that could permanently damage the surfaces.
After cleaning, we suggest protecting the external surfaces with specific products.

⚠ Do NOT remove the data plates during cleaning. They provide important information about the appliance for technical assistance.

Panel

The FREDDY display features "Soft-touch" controls and is completely free from protruding buttons for an easier cleaning to be carried out with specific products for plastic surfaces. It is recommended to use a soft cloth with a little amount of detergent and to dry with care.

Chamber cleaning

In order to ensure hygiene and guarantee treated food product quality, the internal cleaning of the chamber should be carried out at every cycle (preferably) but is compulsory during the switching from a cold to a hot cycle (otherwise the salubrity of the appliance will be compromised).
The structure of the chamber and its internal parts allow it to be washed; we recommend using a soft cloth and a neutral detergent.
It is recommended not to use stainless steel scourers, scrapers or abrasive, acid or aggressive substances that could permanently damage the stainless steel surfaces.
After cleaning we recommend rinsing and drying the inside of the chamber with care.

⚠ The chamber is equipped with a groove at the bottom to collect defrosting water or residues of the cleaning cycle. The presence of water at the bottom of the cell after every cycle or cleaning is absolutely normal.

Evaporator/condenser cleaning

Evaporator or condenser cleaning must be carried out by qualified personnel.

Downtime

If you think you are not going to use FREDDY for a long period of time, perform a thorough internal and external cleaning. It is important that the chamber is perfectly clean and dry to avoid the formation of mould and bad smells during downtime.
It is recommended to keep the door ajar when FREDDY is not used. This is to facilitate aeration of the camber and evaporation of any residual humidity.

⚠ Disconnect the plug until next use.

⚠ Before using it again, check the conditions of the appliance and clean FREDDY accurately. (chap. Maintenance and faults on page 62)

Malfunctioning

In case of malfunctioning, before contacting Irinox SPA or the Authorised Service Centre, check that the power cable is correctly connected and that power is on.
If, after performing the suggested checks, FREDDY still does not work, call the Authorised Service Centre and provide:

- serial number plate date (plate position on FREDDY - chap. Plate data or at the back of the cover);
- purchase date;
- any alarm code visible on display (e.g. AS2).

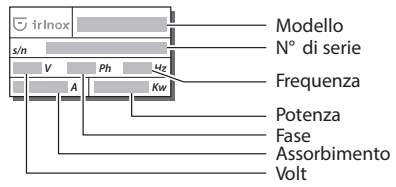


Fig. 12

⚠ Do not attempt repairing or modifying the appliance, in any of its parts, as this will void the warranty besides being potentially dangerous; rely only on authorised and qualified technicians.

FREDDY disposal

USER INFORMATION
In compliance with Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding the reduction of dangerous substances usage in electric and electronic equipment, and the disposal of waste materials.

Disposal

PACKAGE: Packaging components (bags, films, polystyrene) are potentially dangerous for children and animals (choking hazard).
The package is made of materials that can be recycled according to the Directives of the Country where the appliance will be disposed.
APPLIANCE: In case of appliance disposal cut the power cable and make sure the door cannot be closed to prevent children from getting inside the appliance whilst playing.
The symbol indicated on FREDDY shows that the product, at the end of its useful lifetime, must be disposed separately from domestic waste. It must be brought to a recycling collection centre for electric and electronic equipment, or re-delivered to Irinox SPA after purchasing a new equivalent appliance.
The user is responsible for delivering the appliance to the suitable collection facilities at the end of its lifetime. Product illegal disposal by the owner will result in administrative penalties as set forth by current regulation.

Alarm table

Alarm AS1	Faulty air probe	Replacement to be carried out by a technician
Alarm AS2	Faulty core probe	Replacement to be carried out by a technician
Alarm AS3	Faulty air and core probe	Replacement to be carried out by a technician

NOTE: If one of the following faults occurs, contact the nearest service centre.

Info - Assistance service

For any information
contact the IRINOX company service centre

tel. (+39) 0438.5844
Company address:
IRINOX S.p.A.
Via Madonna di Loreto, 6/B
31020 - Corbanese di Tarzo (TV) – Italy

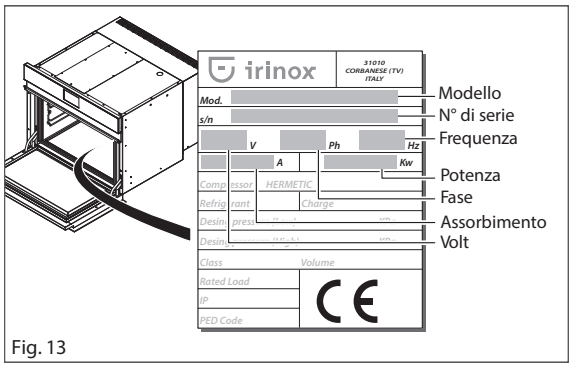


Fig. 13

Your data

In order to offer you a faster and more efficient service in case of need,
we advise you to gather the following data relevant to your purchase:

INVOICE NUMBER .....

INVOICE DATE: .....

APP. SERIAL NUMBER:.....

NAME and SURNAME ASSOCIATED WITH THE INVOICING ADDRESS:.....

.....

STREET: .....

CITY: .....

POST CODE:.....PROVINCE: .....