



PrepPal® CookRite® Mixrite®



BLAST CHILLER CABINETS USER MANUAL

EBF SERIES

Toll Free: (855) 855-0399

info@atosausa.com

www.atosausa.com

Table of Contents

Installer Safety	3
Site Preparation	4
Safety Precautions	5
Warranty	9
Installation.....	12
Maintenance and Cleaning Procedures	13
Operating Instructions	15
Microcomputer Controller Operation Instruction	22
Summary Of Operating Parameters	26
Signals on the Display	26
Troubleshooting And Remedies	27
Technical Parameters	29
Disposal of Equipment.....	31
Technical Data	31

Installer Safety

 Equipment installation must comply with local regulations. If you have any questions, please contact the relevant authority in your area.

When installing or performing maintenance on Atosa equipment, it is essential to follow all basic safety standards:

Installation and Repairs: All installation and equipment repairs must be carried out by aftermarket service team authorized technicians.

Personal Protective Equipment (PPE): During installation and repairs, authorized service personnel must wear the appropriate personal protective equipment as required.

 **Electrical Safety Precautions:** Before working on electrical equipment, authorized service personnel must remove all metal accessories, such as rings, earrings, and watches, to ensure safety.

Before performing any repair work, disconnect the main power supply to the equipment. Failure to do so may result in serious injury or death from electric shock, hazardous moving parts, or equipment malfunction and damage.

NOTE: All repair work must be performed by authorized technicians.

Site Preparation

Before unpacking the equipment, inspect the installation site to ensure that all potential hazards to users or the equipment are identified and removed.

- **Water Exposure:** Do not install the equipment in areas where it may be exposed to water spray or hoses. Never clean or rinse the equipment with a water spray or hose, as this may result in electric shock.
- **Level Surface Installation:** The equipment must be installed on a level surface to prevent tipping. If the equipment needs to be moved, at least two people must handle the move to avoid injury or damage.
- **Inspection After Unpacking:** After unpacking, carefully inspect the equipment for any damage. If damage is found, report it immediately to your Atosa dealer.
- **Electrical Connection:** Each equipment requires a dedicated power supply. Refer to the data tag on the equipment for branch circuit overcurrent protection, fuse requirements, current-carrying capacity, and other electrical specifications. For proper electrical connections, consult the wiring diagram provided inside the distribution box.



CAUTION: This equipment must be properly grounded. Failure to do so may result in severe personal injury due to electric shock

Safety Precautions

At Atosa, we prioritize the safety of operators and service technicians handling our equipment and its components. We have designed and manufactured our equipment with integrated safety features to help ensure your well-being. For example, warning labels are placed on the equipment to highlight important safety precautions for operators.

 **WARNING:** Failure to strictly follow the safety precautions below may result in serious injury or death, as well as damage to the equipment and its components. Equipment damage can also lead to increased costs for replacement parts and maintenance services.

Operator's Manual: Never operate the equipment before reading this operator's manual. Failure to do so could result in equipment damage, health hazards, or injury.

Qualified Personnel Only: According to IEC 60335-1 and its Part 2 standards, this electrical equipment should only be used by trained personnel. It is not suitable for children, or for individuals with physical, sensory, or cognitive limitations, or those lacking experience and knowledge—unless supervised or guided by someone responsible for their safety.

Disposal Regulations: Follow all local regulations when disposing of equipment containing flammable blowing gas.

Grounding: Never operate the equipment if it is not properly grounded.

Fuses: Never use a fuse larger than the one specified on the equipment's data label.

Safety Precautions (Cont'd)

Maintenance: Never perform maintenance on the equipment without first disconnecting the main power supply. If repairs are needed, contact authorized Atosa technicians.

Power Connection Devices: Only authorized technicians are permitted to install the plug on these devices.

 **WARNING:** Failure to follow these instructions may result in electrical shock, serious injury, or equipment damage.

Repairs: For all repairs, contact an authorized Atosa technician.

Explosive Substances: Do not store explosive substances such as aerosol cans with flammable propellant inside the equipment.

Ventilation: Keep ventilation openings in the appliance enclosure or built-in structure free from obstruction.

Defrosting: Do not use mechanical devices or other means to accelerate the defrosting process, except those recommended by the manufacturer.

Panels and Parts: Never operate the equipment if any repair panels or inlet/outlet parts are not fully secured with screws.

Moving Parts: Never insert objects or fingers into the discharge opening. This could cause product contamination or serious injury from moving parts.

Scraper Frame: Exercise caution when removing the scraper frame to avoid cuts from the sharp scraper.

Safety Precautions (Cont'd)

Cleaning and Sanitization: The cleaning and sanitization schedule is managed by your local regulatory agency and must be strictly followed. Refer to the cleaning section of this manual for detailed instructions.

Replacement Parts: Repairs and replacement work must be performed by a qualified and authorized technician using only genuine replacement parts.

Component parts must be replaced with like components.

 **CAUTION:** Do not use electrical appliances inside the food storage compartments of the equipment unless they are of a type recommended by the manufacturer.

For Indoor Use Only

This equipment is designed to operate in normal indoor environments with ambient temperatures between 21°C–24°C (70°F–75°F).

It can operate in higher ambient temperatures of up to 40°C (104°F), but production output may decrease under these conditions.

 **WARNING:** Read this manual thoroughly before installing or operating the equipment. Take all necessary precautions to reduce the risk of fire or explosion.

 **WARNING:** This equipment uses R-290 (propane) as a refrigerant. Do NOT damage the refrigerant circuit.

Safety Precautions (Cont'd)



DANGER: R-290 is a hydrocarbon refrigerant that is environmentally friendly but also highly flammable and combustible.

- Do not use mechanical devices to defrost the refrigerator.
- Do not puncture refrigerant tubing.
- Repairs must only be performed by trained service personnel.
- Consult the repair manual/owner's guide before servicing.
- Follow all handling instructions carefully.
- Dispose of properly in accordance with federal or local regulations.

When transporting and installing the equipment, ensure that no part of the refrigerating circuit is damaged.

Warranty

3 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the equipment, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either the compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims. For warranty service, warranty and non-warranty related questions or issues, technical support, or to purchase replacement parts, contact Atosa toll free at (855) 855-0399.

3 YEAR PARTS & LABOR WARRANTY

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of three (3) years from the date of original installation.

Note: This warranty provision is effective for products purchased on or after July 1, 2026.

All parts covered under this warranty that are defective are limited to repair or replacement (including labor charges of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

ADDITIONAL 2 YEAR COMPRESSOR WARRANTY

In addition to the three (3) years warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of two (2) additional years from the date of original installation, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The two (2) years extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

Warranty (Cont'd)

COMPRESSOR WARRANTY

The five-year compressor warranty will be void if the following procedures are not carefully followed:

- This system contains R404A, R134a, or R290 refrigerant and lubricant. The lubricant absorbs moisture rapidly.
- Drier replacement is critical and must be performed whenever the system is opened for servicing.
- A micron-level vacuum must be achieved to ensure low moisture levels in the system.
- The compressor must be obtained through Atosa, unless otherwise specified in writing by Atosa's warranty department.

WHAT IS NOT COVERED BY THIS WARRANTY

Atosa's sole obligation under this warranty is limited to the repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL ATOSA BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE,

REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty applies only to the original purchaser/user to whom the equipment was delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE, OR THE WARRANTY PACKET PROVIDED WITH THE

Warranty (Cont'd)

EQUIPMENT. ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, OR ACTS OF GOD:

Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected, after the date of manufacture, to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE EQUIPMENT.

The **THREE (3) YEAR PARTS & LABOR WARRANTY** and the **ADDITIONAL TWO (2) YEAR COMPRESSOR WARRANTY** ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES. THE SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AS WELL AS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers is permitted a period of up to six (6) months in stock before sale to the purchaser/lessor, before the warranty start date. For this extended warranty to be honored, the customer must provide the model number of the equipment, the serial number, and dated proof of purchase.

Outside U.S. and Canada: This warranty does not apply to areas outside the United States and Canada. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25% restocking fee may be charged by the buyer for returned items. Returns with applicable restocking fees will only be processed on items returned within 90 days of purchase.

Installation

Unpacking: Carefully remove all packaging materials, including the plastic cover and wooden base.

Operating Environment: Ensure the equipment operates within the following conditions:

Temperature: Do not install the refrigerator in locations where the temperature exceeds 100°F (43°C) or drops below 50°F (10°C).

Power Supply and Electrical Requirements: Use an AC 115V / 60Hz / single-phase power supply. Voltage fluctuations beyond 115V $\pm$ 10% may cause equipment malfunction, damage, or pose a safety hazard. To prevent this risk, install an appropriate automatic voltage stabilizer.

Ground Wire Connection: This equipment must be properly grounded. Connect to a grounded, metal, permanent wiring system, or run an equipment grounding conductor with the circuit conductors and connect it to the equipment's grounding terminal or lead. Use a dedicated, properly grounded outlet. The power cord includes a three-wire grounding plug that must be connected to a standard three-wire grounding outlet for safe operation.

Initial Cleaning: After positioning the equipment, clean all internal parts, wipe down the metal surfaces, and then turn on the power.

First Operation: Operate the equipment with no load for at least one hour to confirm the refrigeration system is functioning properly. Only add food once the internal temperature has reached the specified operating range.

Restarting: If the power is cut off or the equipment is unplugged, wait at least 5 minutes before restarting.

Positioning: Place the equipment so that the rear is at least 5 inches away from the wall.

Maintenance and Cleaning Procedures

Maintenance and Cleaning Procedures

Proper Cleaning Procedures - PM Checklist

Task	Best Practices / Method	Recommended Frequency
Clean door gaskets	Wipe with NSF-safe, non-abrasive cleaner; inspect for damage	Weekly / Monthly
Exterior and interior cleaning	Use soft cloth and an NSF-certified cleaner; avoid harsh chemicals	Weekly / As needed
Ice build-up prevention	Maintain proper sealing and airflow; defrost when necessary	Ongoing / Weekly check
Clean condenser coils	Use soft brushes or compressed air; avoid damaging fins	Monthly (light), Quarterly (deep)
Clean drain lines	Flush with warm water or sanitizer; check for blockages	Monthly
Door inspection & hinge/ latch adjustments	Check for alignment, smooth closure, and wear; tighten or adjust as needed	Monthly / Quarterly
Thermostat & temperature calibration	Use a calibrated thermometer to verify accuracy; adjust or replace as needed	Quarterly / As needed
Clean evaporator coils	Gently brush or vacuum; ensure power is disconnected before cleaning	Quarterly
Use of approved cleaners	Only NSF-safe, non-abrasive products for all surfaces and gaskets	Always

Maintenance and Cleaning Procedures (Cont'd)

Cleaning of the Condenser

To ensure optimal performance, clean the condenser at least **once a month**.

1. Turn off the equipment and disconnect the power plug.
2. Unscrew, rotate, and remove the protective grill.
3. Carefully clean dirt and lint from the condenser coil using a vacuum cleaner or soft brush.
4. Do not use a wire brush.
5. Use a brush and vacuum cleaner to remove dust from the front surface of the condenser.
6. After cleaning, restore the protective grill to its original position.

Cleaning of the Interior and Exterior

- Clean the product with a soft, damp cloth.
- If the product is heavily soiled, use a cloth with a small amount of neutral detergent.
- Remove the shelves for thorough cleaning.
- Do not use thinner, oil, excessive water, wire brushes, abrasive agents, hydrochloric acid, or similar substances to clean the equipment.

Cleaning of the Door Gasket

Excess grease, food waste, and debris can damage the gasket surface, especially along the bottom edge.

- Clean the gasket regularly using a soft cloth with a neutral detergent.

Check After Cleaning

Before operating the equipment, perform the following checks:

- Confirm that the equipment is operating properly.
- Ensure the power cord and plug are in good condition.
- Read the operating instructions carefully before use.
- Verify that the equipment is properly sealed.
- Allow the equipment to sit and dry completely before use.

Operating Instructions

1. Before Operation

1. Make sure the equipment is properly connected to the power supply.
2. Check that the cabinet is clean and free of any obstruction.
3. Make sure the air inlet and air outlet inside the cabinet are not blocked.
4. If using the food probe, make sure the probe is clean, properly connected, and inserted into the center of the product.
5. Do not overload the cabinet. Leave enough space between pans or containers to allow proper airflow.
6. For best performance, hot food should be placed into the blast chiller as soon as possible after cooking.

2. Turning the equipment On

1. Press and hold the ON/OFF key to turn on the equipment.
2. The display will illuminate and show the current cabinet temperature or the last selected cycle.
3. Before starting a cycle, confirm that the correct operating mode and cycle type are selected.

3. Selecting the Operating Mode

The equipment can operate in two main modes:

Probe Mode

In Probe Mode, the cycle is controlled by the temperature measured by the food probe. The cycle will continue until the food core temperature reaches the selected target temperature.

This mode is recommended when the actual food temperature must be controlled accurately.

Typical use:

- Blast chilling cooked food
- Cooling food to below 41°F / 5°C
- Freezing food to the required core temperature

Operating Instructions (Cont'd)

Time Mode

In Time Mode, the cycle is controlled by time only. The equipment will run for the preset time, regardless of the actual food core temperature.

This mode may be used when the operator already knows the required cooling time for a specific product, load size, and starting temperature.

Important: Time Mode does not automatically stop based on the food probe temperature. The operator must check the product temperature manually and stop the cycle when the desired temperature is reached.

4. Switching Between Probe Mode and Time Mode

Before starting a cycle, press and hold the **DOWN** key for approximately **3 seconds** to switch between **Probe Mode** and **Time Mode**.

- When the cycle is controlled by temperature, the temperature/probe indicator will be shown.
- When the cycle is controlled by time, the time/clock indicator will be shown.

Note: If the food probe is not detected, not inserted correctly, or the probe temperature does not change properly during operation, the controller may automatically switch from Probe Mode to Time Mode. This is a protective control function and does not necessarily indicate a refrigeration failure.

5. Selecting the Cycle Type

Select the required cycle according to the product and target temperature. Common cycle types include:

Soft Chill

Used for delicate food products that should not be cooled too aggressively.

Typical products:

- Cakes
- Pastries
- Cooked vegetables
- Light or delicate food

Operating Instructions (Cont'd)

Hard Chill

Used for faster chilling of dense or hot food products.

Typical products:

- Cooked meat
- Fried food
- Rice or pasta
- Prepared meals
- Food loaded at a higher starting temperature

Recommended target:

Food should be cooled to **41°F / 5°C or below**, or according to local food safety requirements.

Soft Freeze

Used for controlling freezing food products.

Hard Freeze

Used for rapid freezing or for products requiring stronger cooling performance.

6. Operating in Probe Mode

1. Select the required cycle, such as **Hard Chill, Soft Chill, Hard Freeze, or Soft Freeze**.
2. Confirm that the equipment is in **Probe / Temperature Mode**.
3. Press the **SET** key to display the current probe target temperature.
4. Use the **UP** or **DOWN** key to adjust the target temperature.
5. Press the **SET** key again to confirm the setting.
6. Insert the food probe into the center and thickest part of the product.
7. Avoid touching the pan, tray, bone, or air pocket with the probe tip.
8. Close the door completely.
9. Press the **START/PAUSE** key to begin the cycle.
10. During operation, the display will show the probe temperature or cycle information depending on the controller setting.
11. The equipment will continue operating until the probe reaches the preset target temperature.

Operating Instructions (Cont'd)

12. Once the cycle is completed, the equipment may enter the holding/conservation phase if this function is enabled.
13. Remove the food once the required core temperature has been reached.

7. Operating in Time Mode

1. Select the required cycle.
2. Switch the equipment to **Time Mode** if needed.
3. Set or confirm the cycle time.
4. Load the product into the cabinet.
5. Close the door completely.
6. Press the **START/PAUSE** key to begin the cycle.
7. The display will show the remaining cycle time.
8. Since Time Mode does not stop according to food temperature, check the food probe temperature during operation.
9. When the product reaches the desired temperature, press **START/PAUSE** to pause the cycle or press and hold the stop key to end the cycle.
10. Remove the food from the cabinet.

Important: When using Time Mode, always verify the actual food temperature before removing the product. Do not rely only on the remaining time.

8. Viewing the Food Probe Temperature During Time Mode

If the equipment is running in Time Mode, the display may show the remaining time instead of the food probe temperature.

To check the probe temperature:

1. Press and hold the **AUX** key for approximately **2–3 seconds**.
2. The display will enter probe temperature viewing mode.
3. The controller may show different probe labels, such as:
 - **rNP:** Room / cabinet probe
 - **EPP:** Evaporator probe
 - **n2P:** Food probe / needle probe

Operating Instructions (Cont'd)

4. Select or wait until **n2P** is displayed.
5. Confirm or wait for the display to show the current food probe temperature.
6. If the food probe temperature has reached the desired target, pause or stop the cycle and remove the food.
7. If the food has not reached the target temperature, allow the cycle to continue and check again later.

Note: The exact probe label may vary by controller version. In most cases, the food probe is identified as the needle probe or product probe

9. Pausing or Stopping a Cycle

To Pause a Cycle

Press the **START/PAUSE** key once.

The compressor and fans may stop or pause depending on the cycle status and controller setting. Press **START/PAUSE** again to resume the cycle.

To Stop a Cycle

Press and hold the **START/PAUSE / STOP** key for approximately 2 seconds, or follow the stop command shown on the controller.

After stopping the cycle, remove the product from the cabinet or transfer it to proper refrigerated storage.

10. Holding / Conservation Phase

After a blast chilling or freezing cycle is completed, the equipment may automatically enter the holding or conservation phase if this function is enabled.

During the holding phase:

- The cabinet maintains a preset holding temperature.
- The product is kept cold after the cycle ends.
- The equipment is not actively performing the initial blast chilling/freezing cycle anymore.

Important:

The holding phase is not a replacement for proper food storage. Once the required product temperature is reached, transfer the food to appropriate refrigerated or frozen storage as needed.

Operating Instructions (Cont'd)

11. Recommended Operating Practice

For best cooling performance:

1. Use shallow pans when possible.
2. Do not cover food tightly during blast chilling unless required by the product.
3. Leave space between pans for airflow.
4. Do not place hot pans directly against the probe or cabinet wall.
5. Insert the probe into the center of the thickest part of the food.
6. Use Probe Mode whenever accurate final food temperature is required.
7. Use Time Mode only when the required cooling time has already been validated.
8. Always verify the final food core temperature before removing the food.

Example: Cooling Hot Food to Below 40°F

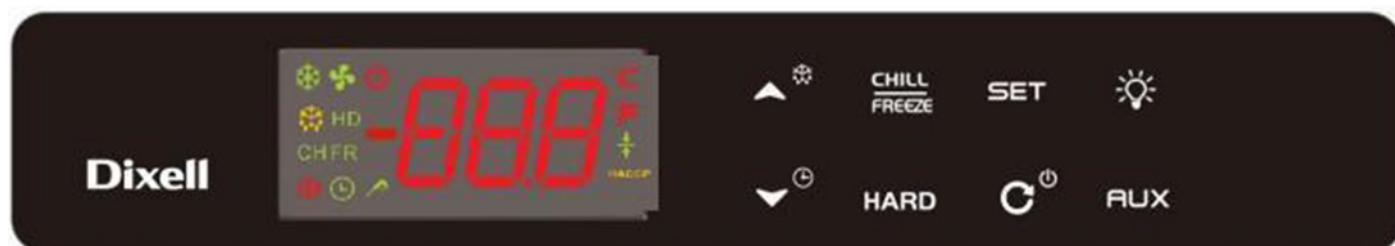
1. Turn on the equipment.
2. Select **Hard Chill**.
3. Select **Probe / Temperature Mode**.
4. Insert the food probe into the center of the product.
5. Load the food into the cabinet.
6. Close the door.
7. Press **START/PAUSE** to start the cycle.
8. Monitor the probe temperature during operation.
9. If the controller changes to Time Mode, continue the cycle and check the food probe temperature manually by holding the **AUX** key for **2–3 seconds**.
10. When the food probe temperature reaches **40°F or below**, pause or stop the cycle.
11. Remove the food and transfer it to proper refrigerated storage.

Operating Instructions (Cont'd)

13. Important Notes

- Probe Mode is preferred when the final food temperature is important.
- Time Mode controls the cycle by time only and will not automatically stop when the food reaches the target temperature.
- If the probe is not connected, not inserted correctly, or does not detect a valid temperature change, the controller may switch to Time Mode.
- If the food does not reach the required temperature within the expected time, check the load size, starting food temperature, airflow, probe placement, door seal, and refrigeration performance.
- The food probe must be cleaned and sanitized before and after each use.
- Do not remove food based only on cycle time. Always confirm the actual product temperature.

Microcomputer Controller Operation Instruction Usage For Dixell



1.1 Quick Reference Guide

1.1.1 Keyboard

	Display target set point outside programing mode. In programing mode, it selects a parameter or confirm an operation. pushing the key to set the Hds .
	(UP) Start or stop a manual defrost. Short time pushing and releases to see the max. stored room temperature. In programing mode, it browses the parameter codes or increases the displayed value.
	Short time pushing and releases to choose Hard cycle.
	(DOWN) After selecting a cycle and before it starts, hold the key for over 3 S to switch between time and temperature mode. In programming mode, use it to browse parameter codes or decrease values. If a time mode cycle is running, hold the key to display the current phase's remaining time (shows Phase: PH1, PH2 ... for 1 second, then the time).
	Push and release the key to start or pause the chiller cycle switch the instrument on/off (Push the key above 3S) if onF=oF .
	Push and release the key to switch the light.
	To choose the chiller cycle or freeze cycle. push the key until the first parameter (cyS) appears to set the cycle parameter. hold pushed more than 2 seconds to stop the chiller cycle.
	Push and release the key to switch the AUX Push the key above 2 S to see the probe temperature.

1.1.2 Key Combinations

 + 	The keyboard unlocks or lock combination; the lock does not allow editing the parameters while the instrument functions are still active.
SET + 	Enter in programming mode.
SET + 	Return to room temperature display.
SET + 	Show the current phase (Show PH1, PH2, ...).

1.1.3 Meaning of the Leds

LED	MODE	Function
	ON	Compressor enabled
	Flashing	Anti-short cycle delay enabled (Refer to “Ac” parameter)
	ON	Defrost enabled
	Flashing	Drip time in progress
	ON	Fan enabled
	Flashing	Fan delay after defrosting in progress
	ON	An alarm is occurring
CH	ON	Chiller cycle is working
CH	Flashing	Chiller cycle
FR	ON	Freeze cycle is working
FR	Flashing	Freeze cycle
HD	ON	Hard mode
HD	OFF	Soft mode
LED	MODE	Function
°C/°F	ON	Measurement equipment
°C/°F	Flashing	Programming phase
	ON/Flashing	The cycle is defined by time or remain time of current phase
	ON	The cycle is defined by temperature
HACCP	ON	Display is showing max. stored or min. stored room temperature
	Flashing	Hold phase
	ON	Instrument is On
	OFF	Instrument is Off

1.2 Chilling/Freezing Cycles

1.2.1 How To Edit The Parameters Of A Chilling/Freezing Cycle

Cycle programming is only possible with the instrument in stand-by (no cycles active).

1. Select the cycle.

The icons identify the cycles with the following correspondence:

CH	Soft Chilling
FR	Soft Freezing
HD + CH	Hard Chilling
HD + FR	Hard Freezing

2. Keep the key **CHILL FREEZE** pressed above 3 seconds until the display shows the label of the first parameter (**CYS**) of the selected cycle  
3. Select the desired parameter with the keys 
4. Press the **SET** key
5. Edit it with the  and  keys.
6. Press **SET** to store the new value and move to the code of the following parameter.
7. Press **SET** +  or wait 15 seconds without pressing any key to exit.

1.2.2 Shortcut Modification The Temperature And Time Mode Of Cycle

Push the  key above 3 S the cycle will switch from time mode and temperature mode before cycle starts At the temperature cycle, the display shows stop set point probe of last phase (probe depends on the “**rEm**”). At the time cycle, the display shows the total time of cycle. After starting time mode shows the remaining total of time. Temperature mode shows the real - time temperature of set point probe. Before any cycle starting or in the conservation shows the room probe temperature.

1.2 Chilling/Freezing Cycles (Cont'd)

1.2.3 View Prob Temperature

1. Push the **AUX** key above 2S into view probe temperature mode;
2. Choose the probe label by **▼**  key
3. Push the **SET** key to confirm then show the temperature;
4. Push the **SET** again to back to label chosen (item 2) and show next probe label;
5. After no action about 5s or pushing **SET** + **▲**  to exit;

1.3 Summary Of Operating Parameters

Push the **▼**  key above 3 S the cycle will switch from time mode and temperature mode before cycle starts. At the temperature cycle, the display shows stop set point probe of last phase (probe depends on the “rEm”). At the time cycle, the display shows the total time of cycle. After starting time mode shows the remaining total of time. Temperature mode shows the real - time temperature of set point probe. Before any cycle starting or in the conservation shows the room probe temperature.

Summary Of Operating Parameters

Signals on the Display

Icon	Function	Startup	Normal Operation		
			ON	OFF	Blinking
	Compressor		compressor ON	compressor OFF	compressor required
	Fan		fan ON	fan OFF	fan required
	Defrost		defrost in progress	defrost not required	defrost required
	AUX		auxiliary output AUX active	auxiliary output AUX not active	anti-sweat heater function active
	Alarm		delayed external alarm (before the expiry of the time 'A7')	no alarm present	alarms and malfunctions
	Clock	ON if RTC present	at least one timed defrost has been set	no timed defrost is present	clock alarm
	Light		auxiliary output LIGHT active	auxiliary output LIGHT not active	anti-sweat heater function active
	Service			no malfunctions	malfunction (es. EEPROM error or probe fault)
	HACCP		function not enabled	function enabled (HA and/or HF)	HACCP alarm enabled

Troubleshooting And Remedies

Problem	Possible Cause / Check Item	Remedy
Equipment does not operate	Plug is not properly inserted into the socket.	Ensure the plug is firmly inserted into the socket.
	Power cord is damaged.	Check the power cord and replace it if damaged.
	Power switch is off.	Make sure the power switch is turned on.
Target temperature is not achieved	Electronic control panels are not set correctly.	Reset the electronic control panel as instructed. Check that the correct cycle mode, time mode, or probe mode has been selected.
	Equipment is in defrost or post-defrost phase.	Wait until the defrost or post-defrost cycle is complete.
	Evaporator is covered with excessive frost.	Run a defrost cycle. If excessive frost remains, contact technical assistance.
	Condenser is blocked with dust.	Clean dust from the condenser to ensure proper airflow.
	Cabinet is located near heat sources or condenser airflow is obstructed.	Move the cabinet away from heat sources and ensure unobstructed airflow around the condensing unit.
	Stored food, trays, or other objects are preventing proper door closure.	Rearrange stored items to allow the door to close properly.
	Abnormal operating conditions, such as overloading, exceeding the rated loading capacity, improper product spacing, or blocking internal air circulation.	Do not exceed the rated loading capacity. Arrange products properly to allow sufficient airflow and make sure the fan outlets and return air openings are not blocked.
	Product core temperature does not reach the set target temperature.	Make sure the probe is properly inserted into the center of the product. Check that the product load, initial product temperature, and cycle setting are appropriate.
	Door is opened too frequently during operation.	Keep the door closed during the chilling or freezing cycle as much as possible.
Water leakage	Drain pan, drain line, or condensate drain system is damaged.	Check the drain pan, drain line, and condensate drain system. Replace damaged parts if necessary.
	Drain outlets are blocked or obstructed.	Clean the drain outlets and remove any blockage or obstruction.

Troubleshooting And Remedies (Cont'd)

Problem	Possible Cause / Check Item	Remedy
Water leakage	Cabinet is not properly leveled.	Adjust the cabinet until it is properly leveled.
Excessive noise	Loose screws or bolts on the frame.	Check the frame and tighten any loose screws or bolts.
	Cabinet is not placed on a stable surface or is not properly leveled.	Place the cabinet on a stable surface and level it properly.
Malfunction continues after checks	The issue cannot be resolved through the above troubleshooting steps.	Contact technical assistance. Be prepared to provide the equipment name, serial number, and any alarm code shown on the control panel display.
Fire or unlikely risk	Fire occurs near or inside the cabinet.	Disconnect the cabinet from the power supply if it is safe to do so and use a dry powder fire extinguisher.

Technical Parameters

Model(s):	EBF-03		
Type of product	Blast chiller / Blast freezer		
Refrigerant fluid(s):	R290 (Propane), GWP: 3		
Indication of the program used for blast chilling			
Indication of the program used for blast freezing			
Item	Symbol	Value	Unit
Energy consumption for chilling function	E	0.1218	kWh/kg
Chilled full load capacity		10.00	kg
Energy consumption for freezing function	E	0.7842	kWh /kg
Frozen full load capacity		5.00	kg
Refrigerant charge		0.15	kg
Blast chilling cycle from + 65°C to + 10°C	t	90	min
Blast freezing cycle from + 65°C to - 18°C	t	270	min
Contact details	Yindu Kitchen Equipment Co., Ltd. No. 1 Xingxing Road, Xingqiao District, Yuhang, Hangzhou, Zhejiang 311100, China		

Appliance was tested according to EN 17032:2018

Model(s):	EBF-05		
Type of product	Blast chiller / Blast freezer		
Refrigerant fluid(s):	R290 (Propane), GWP: 3		
Indication of the program used for blast chilling			
Indication of the program used for blast freezing			
Item	Symbol	Value	Unit
Energy consumption for chilling function	E	0.0576	kWh /kg
Chilled full load capacity		25.00	kg
Energy consumption for freezing function	E	0.2804	kWh /kg
Frozen full load capacity		15.00	kg
Refrigerant charge		0.15	kg
Blast chilling cycle from + 65°C to + 10°C	t	98	min
Blast freezing cycle from + 65°C to - 18°C	t	240	min
Contact details	Yindu Kitchen Equipment Co., Ltd. No. 1 Xingxing Road, Xingqiao District, Yuhang, Hangzhou, Zhejiang 311100, China		

Official Approval And Rules

CONFORMS TO UL STD. 60335-1 & 60335-2-89

CERTIFIED TO CSA STD. C22.2 NO. 60335-1 & 60335-2-89

CONFORMS TO NSF/ANSI STD. 7



Intertek



Intertek

CONFORMS TO UL STD. 60335-1 & 60335-2-89

CONFORMS TO NSF/ANSI STD. 7

CERTIFIED TO CSA STD. C22.2 NO. 60335-1 & 60335-2-89



THANK YOU FOR YOUR PURCHASE OF AN ATOSA EQUIPMENT
YOUR SINGLE SOURCE DIVERSIFIED GLOBAL SOLUTION



 Toll Free: (855) 855-0399

 info@atosausa.com

 www.atosausa.com