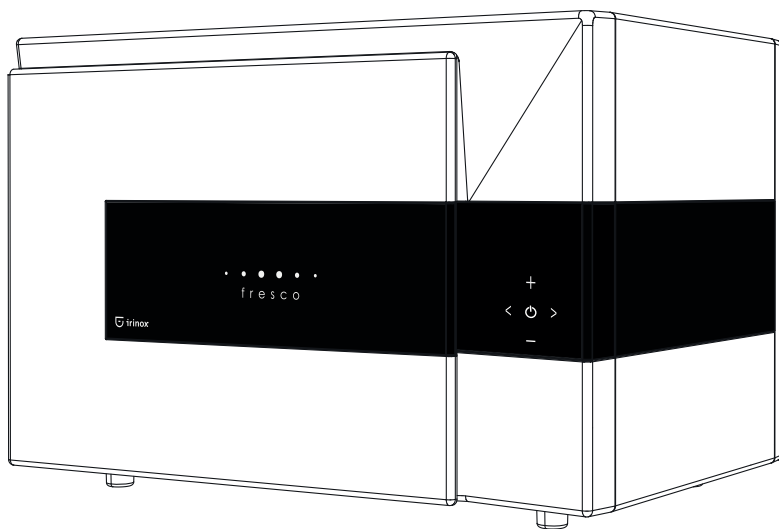




fresco



Blast chiller

[Use manual](#)

• • • • •
fresco



fresco












Blast chiller
[Use manual](#)















Contents

Warnings	6
Characteristics	8
Dimensions	8
Pack dimensions	8
Standard equipment	8
Technical data	9
Standard equipment	9
Installation	10
Installation guidelines	10
- Warnings for installation	10
- Foreword	10
- Transport and handling	11
- Unpacking	11
- General safety guidelines	12
Installation	13
- Plate data	13
- Electrical connection	13
- Positioning	14
- Installation details	14
- Ambient temperatures and air circulation	15
- Final checks	15
- Safety and control systems	15
Start-up and use	16
Warnings for the user	16
Preliminary cleaning of the chamber	17
Operating modes	18
Operation	18
- Containers and lids	18
- Arranging the food	18
- Product temperature	19
Control panel	20
Use	21
Description of cycles	22
Pre-cooling	23
Operating, preparation, delay time	24

Examples of use	25
Rapid cooling +3°C cycle	25
Gentle freezing -18°C cycle	26
Freezing -18°C cycle	27
Low temperature cooking cycle	28
Proofing cycle	30
Ready meal cycle	32
Defrosting cycle	34
Customised preservation cycle	36
Drinks cooling cycle	37
Cleaning cycle	38
Storage of products	39
Sous-vide (optional)	39
 Maintenance and faults	 40
Routine maintenance	40
- Elementary safety guidelines	40
- Cleaning outer surfaces	41
- Display	41
- Cleaning the chamber	41
- Cleaning the condenser	42
- Periods of inactivity	42
- Malfunction	43
Disposing of Fresco	44
- Disposal	44
Troubleshooting	45
- Alarms Table	45
- Possible faults	45
Possible faults	46
Info - Customer Service	48
Wiring diagram	49

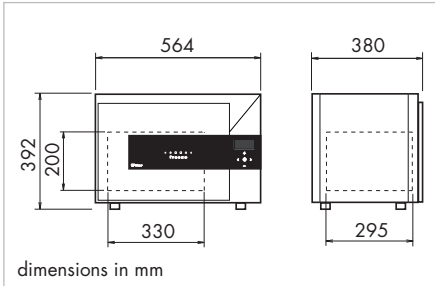
Warnings

-  This booklet must be kept for consultation at any time. If the electrical appliance is sold, transferred or moved, ensure the booklet remains with the appliance.
-  Read the instructions carefully: important information on installation, use and safety is given.
-  To avoid risks arising from instability, secure the electrical appliance according to the instructions provided.
-  If the electrical appliance is moved, it must be kept in horizontal position.
-  Do not store explosive substances, such as spray cans with inflammable substances, in this electrical appliance.
-  The electrical appliance may be used by children over 8 years of age and by persons with reduced physical, sensory or mental capacities, or without the required experience or knowledge, provided they are supervised or have been instructed in the safe use of the electrical appliance and understand the hazards involved.
-  Do not allow children to play with the electrical appliance. Cleaning and maintenance must not be carried out by children without supervision.
-  This electrical appliance may be used in a domestic setting or for similar applications, such as:
 - Workplace kitchens;
 - Agricultural tourism, hotels, motels and similar types of accommodation;
 - Bed and breakfast;
 - Catering and similar applications.
-  Once the electrical appliance is installed, the electric cable and socket must be easily accessible.
-  Ensure the vents in the appliance packing are kept clear.
-  The electrical appliance and accessible parts become hot during use. Take care not to touch the heating elements. Do not allow children younger than 8 years of age to use the electrical appliance unless supervised by an adult.

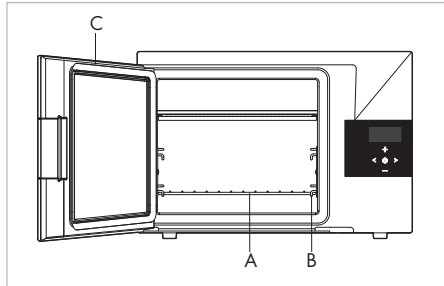
-  Do not use mechanical devices or means other than those recommended by Irinox S.p.A to speed up the cleaning process.
-  Use solely the temperature probe recommended for this chiller. The grills provided must be inserted into the special guides.
-  Do not damage the cooling circuit (it contains flammable gas that is harmful for the environment).
-  Do not use steam appliances for cleaning.
-  The cable must not be bent or crushed.
-  The cable must be checked at regular intervals and replaced solely by authorised technicians.
-  If the power cable is damaged, it must be replaced by the manufacturer, the distributor or qualified personnel to avoid potential risks.
-  Do not use electrical equipment inside the food storage compartments, if they are not the type recommended by Irinox Spa.
-  Irinox Spa declines all liability should these guidelines not be followed.
-  When positioning the appliance, ensure the supply cord is not trapped or damaged.
-  When positioning the appliance, ensure the supply cord is not trapped or damaged.
-  Risk of fire / flammable materials .
-  Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

Characteristics

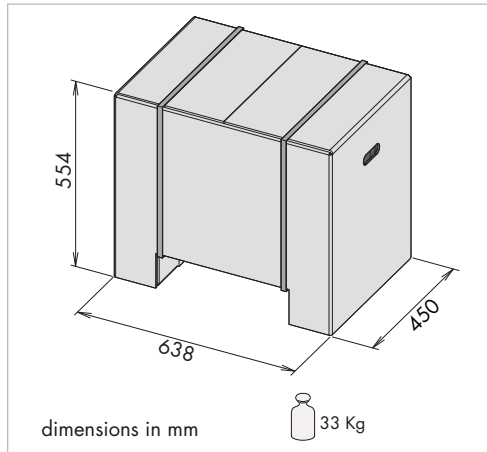
Dimensions



Standard equipment



Pack dimensions



Technical data

Voltage*	230 V-1-50Hz
Yield for rapid cooling cycle	2.5 kg
Yield for rapid freezing cycle	2.5 kg
Grills capacity	n°2
Total cooling/heating power	350 W
Total consumption	1.7 A
Connection cable	16A Schuko plug - length 1.2 m
Compressor power	215 W
Type of coolant gas - quantity	R290 - 60gr
Climate class	N (16°C to 32°C)
Net weight**	29 kg

Standard equipment

- A.** n°1 stainless steel grill (323x265x7mm)
- B.** n°2 grill wire supports
- C.** door with left hinge

* Values subject to change in different countries. To view the specific characteristics of your electrical appliance, see the product's rating plate.

** Electrical appliance empty.

Installation

Installation guidelines

Warnings for installation

This manual is an integral part of the product and provides all the information required for correct installation and maintenance of FRESCO.

The user must read this manual carefully and refer to it at all times; it must also be kept in a known location and accessible to all authorised operators (user, maintenance technician).

The manual must be stored in a dry place.

Irinix Spa declines all liability and the warranty is rendered null and void if damage is caused to the electrical appliance, persons or property, due to:

- incorrect installation and/or installation not in compliance with current regulations;
- modifications or interventions not specific for the model;
- use of non-original spare parts or parts not specific for the model;
- failure to comply, in whole or in part, with the instructions in this manual;
- failure to comply with current accident prevention regulations and legislation during installation.

Foreword

Before installing the electrical appliance, ensure that pre-existing electrical systems comply with the law and with the appliance plate data (voltage [V], frequency [Hz], power [W]).

Irinix Spa associates with each machine a declaration of conformity with current regulations.

Transport and handling

The electrical appliance must be loaded and unloaded from the means of transport using suitable equipment or by two people (Fig. 1).

⚠ When handling the electrical appliance, all the necessary precautions must be taken to prevent damage to the appliance or to persons or property, by following the instructions on the packing.



Fig. 1

Unpacking

Remove the cardboard packing and take out the electrical appliance from the inner protection (Fig.2).

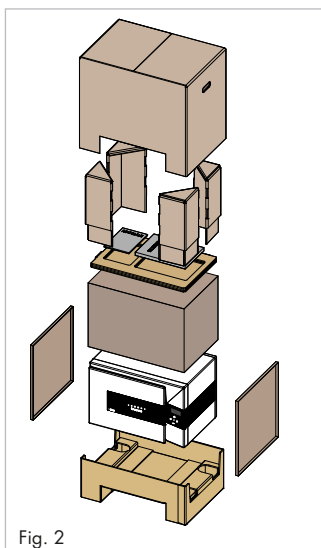


Fig. 2

1. After removing the packing, immediately ensure the electrical appliance is fully intact; in the event of a fault do NOT operate FRESCO and contact Irinox Spa.
2. Using safety gloves, lift the electrical appliance using suitable equipment, or two people, and place it in the envisaged location.
3. Do not use abrasive stainless steel pads, scrapers or abrasive, acidic or aggressive substances, which may irreparably damage the stainless steel and plastic surfaces.
4. It is advisable to keep FRESCO's original packing until the end of the warranty.

Ecological notes: all the various packing components must be disposed of according to current regulations in the country of use.

Nothing must be disposed of into the environment.

The packing components may be potentially hazardous for children and animals.

General safety guidelines

Responsibility for operations carried out on the electrical appliance, aside from the instructions given in this manual, lies with the user.

The main general safety regulations for installation are given below (Fig.3):



Installation

Plate data

The plate stating FRESCO's specifications is applied to the lower part of the appliance and on the back side (Fig.4).

! Do not remove, damage or modify the data plate.

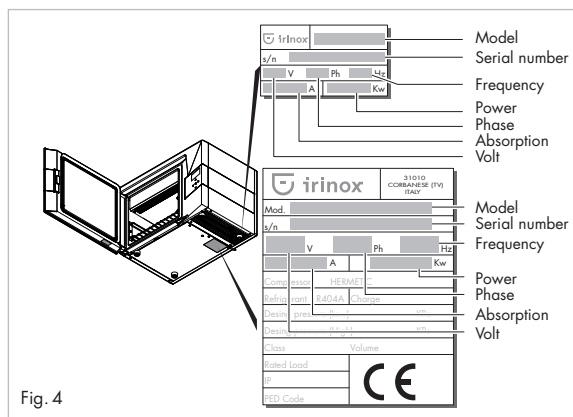


Fig. 4

Electrical connection

Before starting the electrical appliance, ensure that pre-existing electrical systems comply with the law and with the FRESCO plate data (voltage [V], frequency [Hz], power [W]).

The electrical appliance is supplied with a 1.2 m long power cable already connected to the device and a 16A Schuko plug.

- !** Ensure that the plug is still accessible after installation! If the plug is not easily accessible, the mains must be fitted with omnipolar disconnect devices with a contacts opening distance that enables complete disconnection.
- !** Do not wind the power cable into a coil. Ensure the cable is not a hindrance or a hazard to personnel.
Check that the power cable is not crushed or kinked.
- !** Ensure the power cable does not come into contact with liquid, sharp or hot objects or corrosive substances.
- !** Do not allow children or animals to come into contact with the power cable.

Positioning

Avoid positioning in enclosed spaces with high temperatures and poor air circulation, in direct sunlight, or near heat sources.

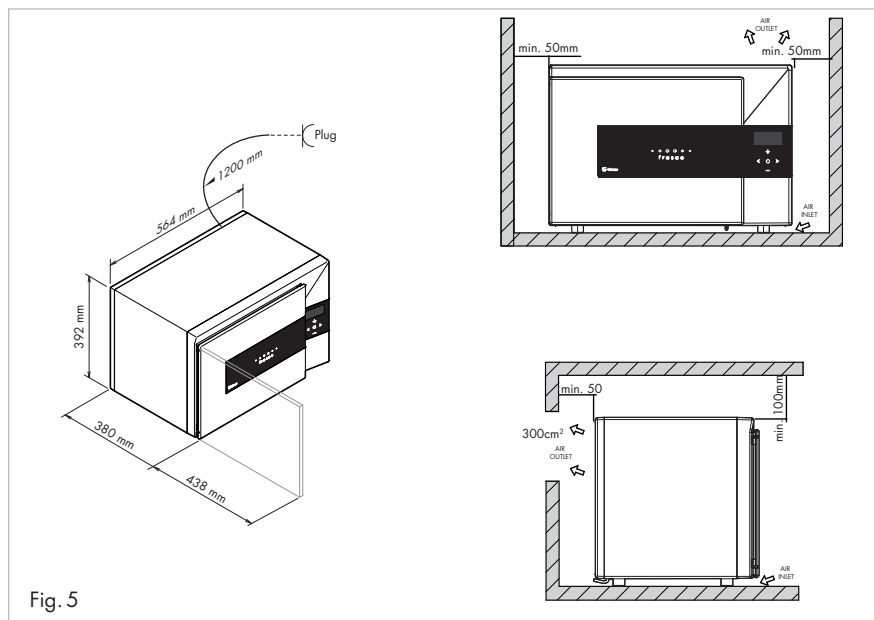
- ⚠ When choosing the positioning site, also ensure there is sufficient space to open the door.
- ⚠ The power cable is 1.2 m long and must not be connected to extensions or other cables due to the potential for overheating.

Take account of the position of sockets when siting FRESCO.
We also recommend scrupulously following these guidelines.

Installation details

To ensure FRESCO works correctly, position it in such a way as to guarantee proper air circulation. In a built-in installation, the sides of FRESCO must be at least 5cm from the walls, while the top must have a clearance of at least 10cm.

The wall at the back of FRESCO, aside from being at least 5cm from the electrical appliance, must guarantee air circulation via an opening (see Fig. 5 - Installation details).



Ambient temperatures and air circulation

The ambient air temperature must not exceed 32°C. The stated performances are not guaranteed over this temperature.

Final checks

Run the following checks before switching on FRESCO:

- If the electrical appliance was transported on its side or stored below 10°C, wait at least 4 hours before switching it on; check the electrical connection is correct.

Safety and control systems

- Clixon chamber overtemperature protection.
- Clixon compressor control, which triggers in the event of an overload or operating fault.
- Chamber temperature check managed by electronic board via a probe.

Start-up and use

FRESCO is a professional-style electrical appliance designed to rapidly cool core product temperature, rapidly and gently freeze food and rapidly chill drinks. Products chilled rapidly by FRESCO age less quickly and, once placed in the fridge, keep their initial high quality for 5/7 days. Leaving just-cooked food to cool naturally causes unwanted physical reactions.

For example, residual heat in food taken off the heat generates unwanted self-cooling, with consequent product evaporation and loss of some of its properties. Waiting for food to cool down in contact with the air produces oxidation that alters its colour and generates maximum bacterial proliferation (between 60°C and 10°C).

Rapid, gentle freezing guarantees food quality equal to that of just-cooked food and allows the food to be cooked as soon as it is taken out of the freezer. Freezing maintains the organoleptic qualities of the food because it prevents the formation of ice inside it, which would cause the food fibres to break.

In addition, FRESCO is equipped with other functions, such as low temperature cooking, proofing, ready meal, defrosting and customised preservation. Low temperature cooking, for example, used in the best Italian restaurants, prevents the dispersion of juices, flavourings and the main nutrients, thus maintaining the high quality of the finished product.

Warnings for the user

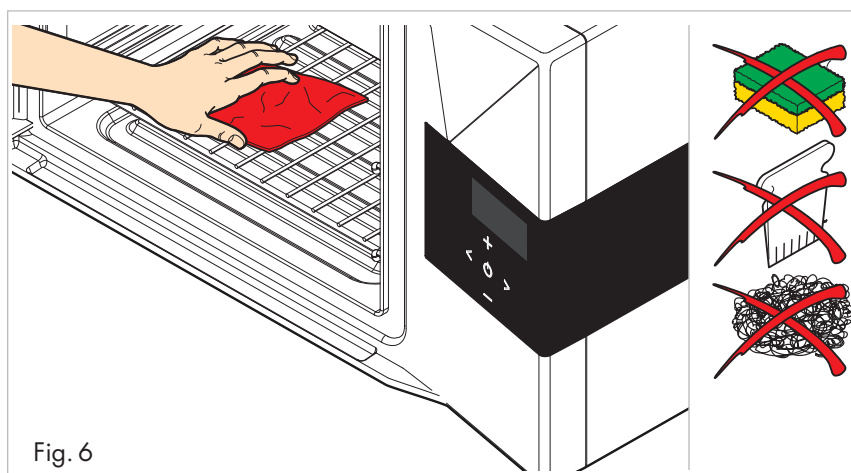
- Read this manual carefully and refer to it at all times.
- If you notice any faults on the electrical appliance (e.g. damaged power cable or control panel not working), do not use FRESCO and contact Irinox Spa.
- This electrical appliance is not designed to be used by people (including children) with reduced physical, sensory or mental capacities, or without the required experience or knowledge, unless they are supervised or have been instructed in its safe use. Children must be supervised to ensure they do not play with FRESCO.
- Do not store explosive substances, such as spray cans with inflammable propellant, in the electrical appliance.
- FRESCO may become hot during use. Take precautions when touching hot parts inside it.
- Some accessible parts may become hot during use.
- Children must be kept away from the appliance.

- The formation of water/condensation inside the chamber is entirely normal. Refer to the cleaning cycle (see page 38).
- FRESCO must be used for its intended purpose: i.e. cooling/freezing, proofing, low temperature cooking and defrosting of food and drinks, for domestic use. Any other use is considered improper and potentially hazardous.

Preliminary cleaning of the chamber

Before starting FRESCO, the inside of the chamber must be thoroughly cleaned using a soft cloth and Irinox Clean neutral detergent. Start the cleaning cycle while holding the appliance door open.

Do not use abrasive stainless steel pads, scrapers or abrasive, acidic or aggressive substances, which may irreparably damage the stainless steel surfaces (Fig.6). Rinse thoroughly after cleaning.



Operating modes

Operation

The cycles can be run in "timed" mode.

When the set time elapses, FRESCO switches to maintenance mode of the selected program.

The preset time can be changed by the user depending on the type of food being handled.

Containers and lids

Oven pans and containers should be as shallow as possible.

For the RAPID COOLING 3°C, FREEZING - 18°C and GENTLE FREEZING - 18°C cycles: do not cover the oven pans and containers of food with insulating lids or film; the greater the surface of food exposed to the cold air, the quicker cooling will be.

Ensure that the containers are suitable for use at low temperatures (-35°C).

For the LOW TEMPERATURE COOKING, PROOFING, READY MEAL and DEFROSTING cycles: it is advisable to use containers made of metal, ceramic or material suitable for temperatures up to 75°C.

Avoid plastic containers, which may not be suitable for high temperatures.

Arranging the food

Food should be correctly arranged inside FRESCO, where possible without stacking or blocking the air circulation, if using the inner shelf (Fig. 7).

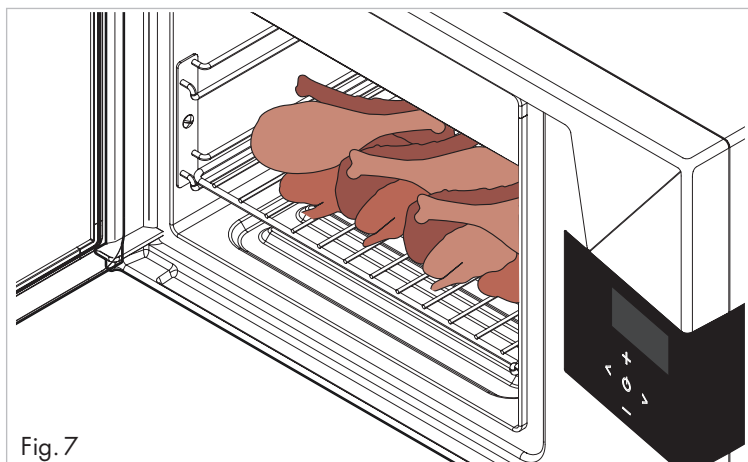


Fig. 7

Food should be arranged starting from the bottom grill included with the electrical appliance (do not rest tools or hot food on the base, always use the grill) and, if necessary, position other food on another shelf (optional) not provided, taking care not to exceed the maximum product load of 2.5kg.

When using the drinks cooling function, we recommend arranging bottles and cans directly on the base after removing the shelves.

Product temperature

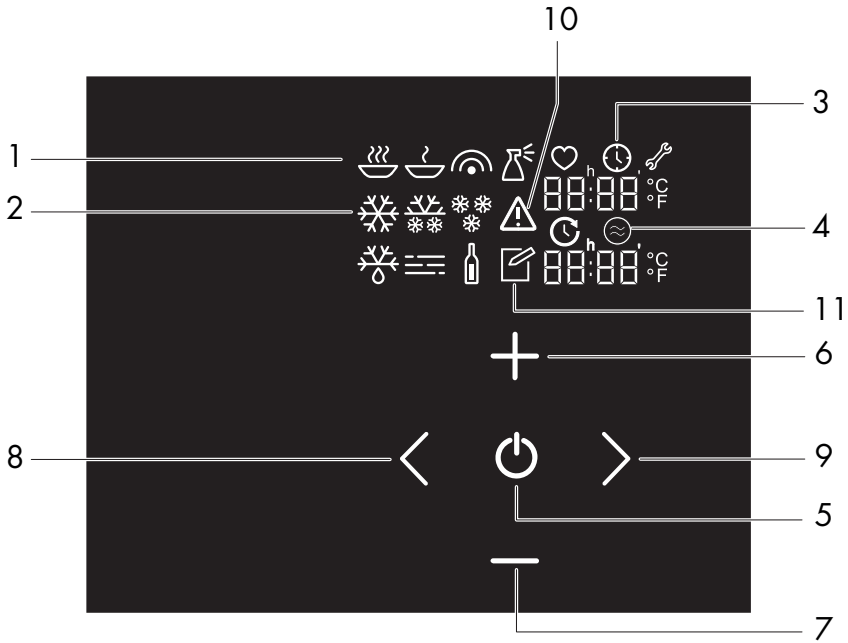
For the RAPID COOLING 3°C, FREEZING - 18°C and GENTLE FREEZING - 18°C cycles: do not leave cooked food to be rapidly cooled or frozen at room temperature for a prolonged period of time.

Kept at room temperature, food loses humidity, initial qualities such as colour, fragrance, flavour and the possibility of bacterial contamination increases.

The rapid cooling or rapid freezing cycle should be start as soon as the food has been prepared and cooked, taking care to start the cooling cycle when the product is still above 70°C.

For better and quicker results, we recommend running a pre-cooling cycle while the machine is empty for approximately 10 minutes before putting in the hot food.

Control panel



- | | | | |
|----------|--------------------------|-----------|---------------------------|
| 1 | Display | 7 | "-" key |
| 2 | Cycle icons | 8 | "Back" key |
| 3 | Cycle duration | 9 | "Forward" key |
| 4 | Internal air temperature | 10 | "Alert" symbol |
| 5 | "Enter" key | 11 | "Cycle parameters" symbol |
| 6 | "+" key | | |

Use

The FRESCO display has “Soft-touch” controls and is completely free from protruding buttons. It is used by touching the screen-printed icons with the fingers; do not use other objects such as knives, forks, etc.

At start-up, all the icons on the display light up. The home screen then displays, which shows the rapid cooling cycle icon ❄️ flashing and the other icons lit with steady lights. The time and temperature of the selected cycle are displayed on the right. During navigation, the current cycle icon flashes while the other icons are lit with a steady light.

The < and > keys are used to select the cycles to the left and right, respectively. The + and - keys are used to select the cycles above and below, respectively.

Press < while in the rapid cooling cycle to move to the cleaning cycle on the row above. The + and - keys are used to move solely in the current column. Once the central key ⏻ is pressed, the other icons turn off and only the icon of the selected cycle remains active with the first screen of the confirmed cycle. If no keys are touched, FRESCO goes into standby after one minute (the display shows no icons).



	RAPID COOLING +3°C		DEFROSTING
	FREEZING -18°C		CUSTOMISED PRESERVATION
	GENTLE FREEZING -18°C		DRINKS COOLING
	LOW TEMPERATURE COOKING		CLEANING
	PROOFING		When the display shows the cycle (flashing) to be run, press the “ENTER” key to confirm.
	READY MEAL		

Description of cycles



RAPID COOLING +3°C

The temperature at the core of the food is rapidly reduced to +3°C. Very hot food can be rapidly cooled by inserting it at temperatures up to 90°C. This cycle perfectly preserves all food for up to 5/7 days in the refrigerator (+3-4°C).



GENTLE FREEZING -18°C

This cycle includes two phases: cooling and freezing. The core temperature of the food is first cooled to +3°C, with a work temperature in the chamber of around -1°C.

The core temperature of the food is then cooled to -18°C, with a work temperature in the chamber of up to -35°C.

Very hot food can be inserted with temperatures up to 90°C.

This cycle is designed for freezing all cooked food, even particularly delicate food such as leavened and baked products.



FREEZING -18°C

The core temperature of the food is rapidly cooled to -18°C, with a work temperature in the chamber of up to -35°C.

Very hot food can be inserted with temperatures up to 90°C. Rapidly frozen food preserves all of its qualities for many months (at least 6 months) if stored in a freezer at -20°C.



LOW TEMPERATURE COOKING

This cycle cooks food at low temperature, with delayed cooking if required (air temperature between 40 and 75°C for up to 12 hours). Gentle cooking over several hours heightens the quality and fragrance of the food.



PROOFING

This cycle proofs at controlled temperature and humidity levels, regardless of external conditions and temperatures. It guarantees excellent results for all leavened products. The air temperature varies between 10°C and 40°C.



READY MEAL

This cycle heats already cooked food to an ideal temperature for eating at a preset time, guaranteeing preservation as in the refrigerator before heating begins. The initial preservation phase is at 2°C, while heating is at 65°C.

After being heated, the food is kept at a constant temperature of 60°C, until a new command is given.



DEFROSTING

This cycle defrosts frozen food in a gentle, controlled way, with a set delay if required, without losing liquid or beginning any cooking.



CUSTOMISED PRESERVATION

This cycle preserves a product at a temperature between -20°C and 65°C for up to 48h.



DRINKS COOLING

This cycle cools bottled or canned drinks in just a few minutes. The temperature is reduced by approximately 1°C every minute.



CLEANING



This cycle enables ice build-up on the evaporator to be eliminated and the chamber cleaned, using Irinox Clean neutral detergent. It must always be carried out with the door open, preferably after every cycle and compulsorily when switching from a cold cycle to a hot cycle.



At the end of the cleaning cycle, the chamber must be perfectly dry.

Pre-cooling

For better results in the cooling and freezing cycles, it is advisable to pre-cool the electrical appliance with a short 10-minute cycle.

- With the appliance empty, press keys < and > repeatedly to select the RAPID COOLING +3°C or FREEZING -18°C cycle and confirm with ;
- use keys + and - to set the cooling time to 10 minutes and confirm with : the cycle begins;
- wait for the end of the cycle;
- insert the hot food into the appliance and start the RAPID COOLING +3°C or FREEZING -18°C cycle again with the desired parameters.

Operating, preparation, delay time

In the LOW TEMPERATURE COOKING, PROOFING, READY MEAL and DEFROSTING cycles, it is possible to set:

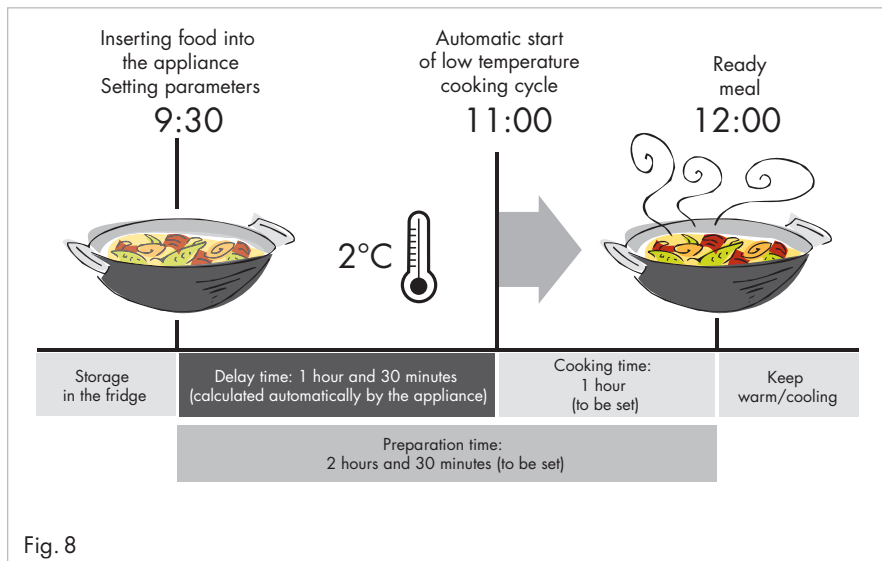
- cycle operating time
- preparation time (sum of delay time + cycle operating time).

Example: MANUAL TIMED MODE (Fig. 8) (cooking time)

At 9:30 I want to cook a dish that needs 1 hours cooking and I need it to be ready for 12:00.

The manual mode parameters are:

Cooking time:	1 hour (to be set)
Preparation time:	2 hours and 30 minutes (cooking time plus delay time)
Delay time:	1 hour and 30 minutes (calculated by FRESCO)



WARNING:


1. see the recipe book for cooking times.
2. an external sensor is recommended to monitor the food's core temperature.

Examples of use

Rapid cooling +3°C cycle

Before inserting the hot food into the appliance, it is advisable to run a pre-cooling cycle (see chap. Pre-cooling on p. 23).




Press keys < > and + - repeatedly until the RAPID COOLING +3°C cycle is selected.
Press the key  to confirm.
(see chap. Description of cycles on p. 22)




The screen for setting the rapid cooling time, default 1h, appears (max 2h).


Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Press key < to return to the previous selection.


Once the desired time is displayed, press the key  to confirm and start the cycle.




During the cycle, the display shows:

: the remaining time (which can be changed during the cycle by pressing keys + -)

: the temperature inside the chamber detected by the air probe

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.




At the end of the cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the rapid cooling cycle, FRESCO switches automatically to the preservation phase (2/4°C) for a maximum period of 48h, including the cooling cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.
Press the key  for 2 seconds to stop the cycle and return to the cycle selection.

Gentle freezing -18°C cycle

Before inserting the hot food into the appliance, it is advisable to run a pre-cooling cycle (see chap. Pre-cooling on p. 23).




Press keys < > and + - repeatedly until the GENTLE FREEZING -18°C cycle is selected
Press the key  to confirm.
(see chap. Description of cycles on p. 22)




The screen for setting the gentle freezing cycle time appears (max 5h). The minimum, default time is 1h:30 min (always 30 min for cooling and the remaining time for freezing).


Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Press key < to return to the previous selection.


Once the desired time is displayed, press the key  to confirm and start the cycle.

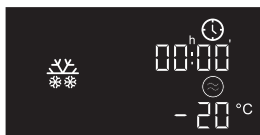


During the cycle, the display shows:


: the remaining time (which can be changed during the cycle by pressing keys + -)

: the temperature inside the chamber detected by the air probe

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.



At the end of the cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the gentle freezing cycle, FRESCO switches automatically to the preservation phase (-20°C) for a maximum period of 48h, including the gentle freezing cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.

Freezing -18°C cycle

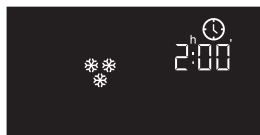
Before inserting the hot food into the appliance, it is advisable to run a pre-cooling cycle (*see chap. Pre-cooling on p. 23*).



Press keys < > and + - repeatedly until the FREEZING -18°C cycle is selected.


Press the key  to confirm.

(*see chap. Description of cycles on p. 22*)




The screen for setting the freezing time, default 2h, appears (max 5h).


Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Press key < to return to the previous selection.


Once the desired time is displayed, press the key  to confirm and start the cycle.

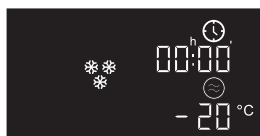


During the cycle, the display shows:


: the remaining time (which can be changed during the cycle by pressing keys + -)

: the temperature inside the chamber detected by the air probe

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.




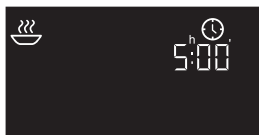
At the end of the freezing cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the freezing cycle, FRESCO switches automatically to the preservation phase (-20°C) for a maximum period of 48h, including the freezing cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.


Press the key  for 2 seconds to stop the cycle and return to the cycle selection.

Low temperature cooking cycle




Press keys < > and + - repeatedly until the LOW TEMPERATURE COOKING cycle is selected. Press the key  to confirm.
(see chap. Description of cycles on p. 22)




The screen for setting the cooking time, default 5h, appears (max 12h). Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Once the desired time is displayed, press the key  to confirm and move to the next screen.



The screen for setting the cooking air temperature appears. Use the keys + - to increase or decrease the 70°C default temperature (from 40°C to 75°C). Once the desired value is displayed, press the key  to confirm and move to the next screen.



The screen for setting the preparation time, default 6h, appears (max 48h). Press the keys to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Once the desired value is displayed, press the key  to confirm and move to the next screen (for further information on preparation time, see chap. Operating, preparation, delay time on p. 24).



The screen for the keep-warm setting appears. Use the keys + - to select the following options:
 : keep the food warm at the end of the cooking cycle;
 : proceed with rapid cooling.
 Press key < to return to the previous selection.
 Press the key to confirm the selection and start the cycle.



During the cycle, the display shows:
 : the remaining time (which can be changed during the cycle by pressing keys + -)
 : the temperature inside the chamber detected by the air probe
 Press the key for 2 seconds to stop the cycle and return to the cycle selection.



During the delay, if set, the food is preserved at 3/4°C (fridge temperature) and the icon flashes on the display, while the icon is steady.
 At the end of the delay time, the cooking phase starts.



At the end of the cooking time, the display flashes and the appliance emits a beep, which is repeated after 3 minutes.
 At the end of the low temperature cooking cycle, FRESCO switches automatically to keeping the food warm at 60°C or to rapid cooling 3°C according to the previous selection.



Food is kept warm for up to 48h including the cooking cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached. Press the key for 2 seconds to stop the cycle and return to the cycle selection.

Proofing cycle




Press keys < > and + - repeatedly until the PROOFING cycle is selected.

Press the key  to confirm.


(see chap. Description of cycles on p. 22)



The screen for setting the proofing time, default 2h, appears (max 24h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Once the desired time is displayed, press the key  to confirm and move to the next screen.




The screen for setting the proofing temperature, default 26°C, appears. Use the keys + - to increase or decrease the temperature (from 10°C to 40°C). Once the desired temperature is displayed, press the key  to confirm and move to the next screen.



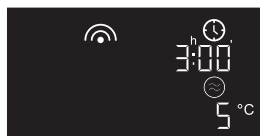
The screen for setting the preparation time appears (max 48h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly).

Press key < to return to the previous selection.

Once the desired time is displayed, press the key  to confirm and start the cycle.

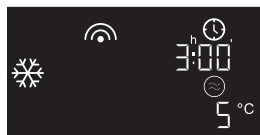
(for further information on the preparation time, see chap. Operating, preparation, delay time on p. 24).



During the cycle, the display shows:

- 🕒: the remaining time (which can be changed during the cycle by pressing keys + -)
- 🌡️: the temperature inside the chamber detected by the air probe

Press the key ⏸ for 2 seconds to stop the cycle and return to the cycle selection.



During the delay, if set, the product is preserved at 5°C (which prevents proofing) and the icon ❄ flashes on the display, while the icon 🌡 is steady. At the end of the delay time, the appliance switches to proofing phase. At the end of this cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes.



At the end of the proofing cycle, FRESCO switches automatically to the preservation phase (10°C) for a maximum period of 48h, including the proofing cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.

Press the key ⏸ for 2 seconds to stop the cycle and return to the cycle selection.

Ready meal cycle



Press keys < > and + - repeatedly until the READY MEAL cycle is selected.


Press the key  to confirm.

(see chap. Description of cycles on p. 23)




The screen for setting the heating time, default 2h, appears (max 5h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly).

Once the desired time is displayed, press the key  to confirm and move to the next screen.




The screen for setting the heating temperature appears. Use the keys + - to increase or decrease the 65°C default temperature (from 40°C to 75°C). Once the desired value is displayed, press the key  to confirm and move to the next screen.



The screen for setting the preparation time appears (max 48h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly).

Press key < to return to the previous selection.

Once the desired time is displayed, press the key  to confirm the selection and start the cycle.

(For further information on the preparation time, see chap. Operating, preparation, delay time on p. 24).



During the cycle, the times can be changed by pressing the keys + −.

Press the key ⏸ for 2 seconds to stop the cycle and return to the cycle selection.



During the delay, if set, the food is preserved at 3/4°C (fridge temperature) and the icon ❄ flashes, while the icon ⚡ is steady.

At the end of the delay time, the heating phase starts.



At the end of the heating time, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the ready meal cycle, FRESCO switches automatically to the preservation phase (60°C) for a maximum period of 48h, including the ready meal cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.

Press the key ⏸ for 2 seconds to stop the cycle and return to the cycle selection.

Defrosting cycle




Press keys < > and + - repeatedly until the DEFROSTING cycle is selected.

Press the key  to confirm.


(see chap. Description of cycles on p. 23)



The screen for setting the defrosting time, default 1h, appears (max 5h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Once the desired time is displayed, press the key  to confirm and move to the next screen.




The screen for setting the defrosting temperature, default 15°C, appears (from -20°C to 40°C). Use the keys + - to increase or decrease the temperature. Once the desired temperature is displayed, press the key  to confirm and move to the next screen.



The screen for setting the preparation time, default 2h, appears (max 48h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly).

Press key < to return to the previous selection.

Once the desired time is displayed, press the key  to confirm the selection and start the cycle (for further information on the preparation time, see chap.

Operating, preparation, delay time on p. 24).



During the cycle, the times can be changed by pressing the keys \pm .

Press the key \odot for 2 seconds to stop the cycle and return to the cycle selection.



During the delay, if set, the product is kept at -20°C (freezer temperature) and the icon ❄ flashes on the display, while the defrosting icon ☉ is steady.

At the end of the delay time, the defrosting phase starts.




At the end of the defrosting cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the defrosting cycle, FRESCO switches automatically to the preservation phase (2°C), which lasts for a maximum period of 48h, including the defrosting cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.

Press the key \odot for 2 seconds to stop the cycle and return to the cycle selection


Customised preservation cycle



Press keys < > and + - repeatedly until the CUSTOMISED PRESERVATION cycle is selected. Press the key  to confirm.
(see chap. Description of cycles on p. 23)




The screen for setting the preservation air temperature, default -15°C, appears (from -20°C to 65°C). Use the keys + - to increase or decrease the temperature. Press key < to return to the previous screen.

Once the desired value is displayed, press the key to confirm and start the cycle. 



During the cycle, the display shows the temperature in the chamber:


At the end of the preservation time (max 48h), the display flashes and the appliance emits a beep, which is repeated after 3 minutes. At the end of the 48h FRESCO switches off.

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.

Drinks cooling cycle


Before inserting the drinks into the appliance, it is advisable to run a pre-cooling cycle (see chap. Pre-cooling on p. 23).



Press keys < > and + - repeatedly until the DRINKS COOLING cycle is selected.
Press the key  to confirm.
(see chap. Description of cycles on p. 23)




The screen for setting the drinks cooling time, default 20 min, appears (max 30 min). Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly).

Press key < to return to the previous selection.
Once the desired time is displayed, press the key  to confirm and start the cycle.




During the cycle, the time remaining can be changed by pressing the keys + - and the display shows the temperature in the chamber.

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.



At the end of the drinks cooling cycle, the display flashes and the appliance emits a beep, which is repeated after 3 minutes. If FRESCO is not switched off, the preservation phase (5°C) begins, which lasts for a maximum period of 48h, including the drinks cooling cycle. In this phase the appliance beeps at 12h intervals until the maximum time is reached.

Press the key  for 2 seconds to stop the cycle and return to the cycle selection.


Cleaning cycle




Press keys < > and + - repeatedly until the CLEANING cycle is selected. Press the key to confirm. (see chap. Description of cycles on p. 23).



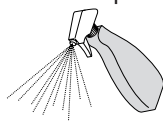
The screen for setting the cleaning time, default 30 min, appears (from 20 min to 1 h).

Press the keys + - to increase or decrease the time by 10 minutes at a time (hold down the keys to increase or decrease more quickly). Once the desired time is displayed, **open the door**, press the key  to confirm and start the cycle.



During the cycle, the set time can be changed using the keys + -. 5 minutes after starting the cleaning cycle, the spray symbol appears on the display and the beep sounds every 30 seconds to signal that the Irinox Clean neutral detergent must be sprayed inside the chamber. Spray the product over the entire internal surface, with the exception of the fan. After spraying the neutral detergent, do not close the door and press the key > or wait 5 minutes to resume cleaning. Press the key  for 2 seconds to stop the cycle and return to the cycle selection. At the end of the cleaning cycle, rinse the inside of the chamber thoroughly and dry carefully.

Beeeep



A cleaning cycle is recommended after every use. It is obligatory (to keep the appliance's environment healthy) to run a cleaning cycle for a recommended time of 30 minutes when switching from a cold cycle to a hot cycle, while keeping the door open at all times. Dry the inner walls and base of the chamber with a cloth. Wipe away any drops of water in the chamber at the end of the cleaning cycle to prevent mould or bad smells forming while the appliance is not used.



It is advisable to keep the door ajar when FRESCO is not in use, to facilitate air circulation in the chamber and dissipate any leftover humidity.



The inside of the chamber should be thoroughly rinsed and dried after cleaning.

Storage of products

Rapidly cooled and/or frozen food must NOT be left inside FRESCO, but covered and protected (with film, a sealed lid or, preferably, sous-vide) and then stored in the fridge or freezer.

Rapidly frozen products, which can stay frozen from 6 to 12 months, should be labelled with a sticker and identified with permanent marker pen as follows (Fig. 9):

- contents;
- preparation date;
- expiry date.

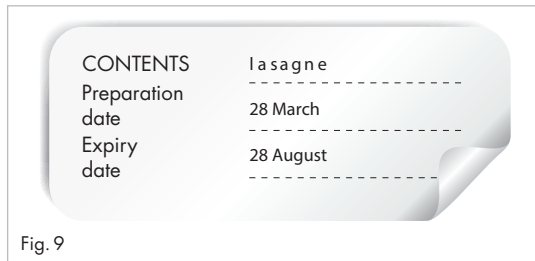


Fig. 9

RAPIDLY COOLED food must be stored in a fridge at a constant temperature of +4°C.

RAPIDLY FROZEN food must be stored in a freezer at a constant temperature of -18°C.

Sous-vide (optional)

The sous-vide system prolongs the storage times of chilled food up to 15 days. Food must be vacuum-packed after the freezing or rapid cooling cycle. The sous-vide process must be carried out correctly in full compliance with timing and temperature guidelines.

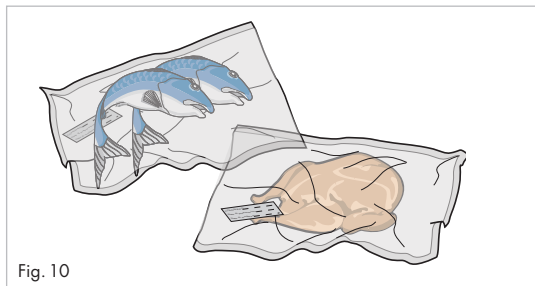


Fig. 10

Maintenance and faults

Routine maintenance

The information and instructions given in this chapter are intended for all personnel working with the electrical appliance: user and maintenance technician.

Elementary safety guidelines

To clean and perform routine maintenance in safety, comply with the following guidelines:

- disconnect FRESCO from the power mains without pulling the cable;
- do not touch FRESCO with damp or wet hands or feet;
- do not insert screwdrivers, kitchen utensils or other objects into the safety devices or moving parts.




It is strictly forbidden to

- remove the safety guards and safety devices to perform routine maintenance. Irinox Spa declines all liability for accidents caused by failure to comply with this obligation.
- overturn or lay FRESCO on its side.

Cleaning outer surfaces

The plastic outer surfaces of FRESCO should be cleaned with a soft cloth or sponge and neutral detergent.

Do not use abrasive stainless steel pads, scrapers or abrasive, acidic or aggressive substances, which may irreparably damage the surfaces.

 Do NOT remove the data plates while cleaning. They provide important information on the electrical appliance for technical support.

Display

The FRESCO display has "Soft-touch" controls and is completely free from protruding buttons, facilitating cleaning with specific products for plastic. Use a soft cloth with a little detergent and dry carefully.

Cleaning the chamber

To guarantee hygiene and safeguard the quality of the foods handled, the inside of the chamber must be cleaned, preferably, after every cycle and, compulsorily, when switching from a cold cycle to a hot cycle to keep the appliance's environment healthy.

The design of the chamber and its internal parts allow for easy cleaning; a soft cloth and Irinox Clean neutral detergent should be used.

Do not use abrasive stainless steel pads, scrapers or abrasive, acidic or aggressive substances, which may irreparably damage the stainless steel surfaces. The inside of the chamber should be thoroughly rinsed and dried after cleaning.

Cleaning the condenser

Cut the power before carrying out maintenance. Every six months, it is advisable to clean the condenser to remove any dust and fluff from the condenser fins. To access the condenser located on the bottom, tilt FRESKO to 45° by lifting at the front. Use a normal vacuum cleaner to clean the condenser. (Fig. 12).

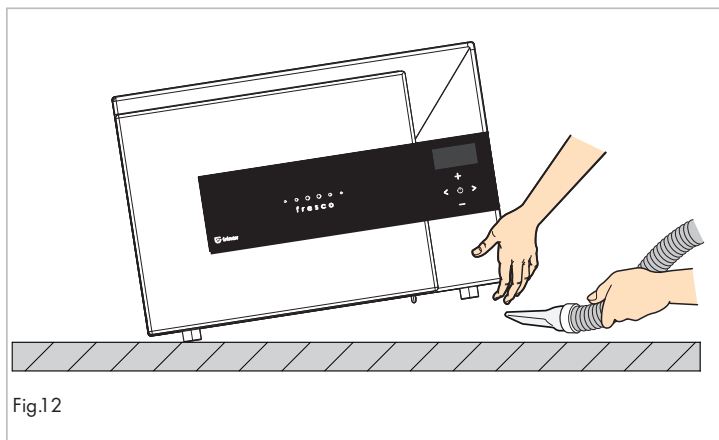


Fig.12

Periods of inactivity

If FRESKO is not to be used for a long time, clean the inside and outside thoroughly, and ensure the chamber is perfectly dry to prevent mould and bad smells forming while the appliance is not used.

It is advisable to keep the door ajar when FRESKO is not in use, to facilitate air circulation in the chamber and dissipate any leftover humidity.

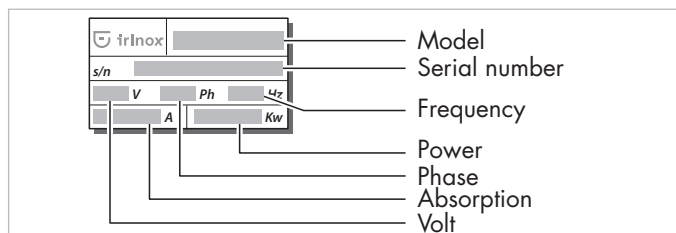
- ⚠ Unplug the appliance until it is used again.
- ⚠ Before using FRESKO again, check the appliance is intact and clean it thoroughly. (*Chap. Maintenance and faults on p. 40*)
- ⚠ FRESKO must be lifted using suitable equipment or by two people.
- ⚠ Do not tilt FRESKO beyond 45° to access the condenser.

Malfunction

In the event of a malfunction, before calling Irinox Spa or the authorised service centre for technical support, check the power cable is properly plugged in and ensure that the power supply is available.

If FRESCO is still not working after running these checks, call Irinox Spa or the authorised service centre, informing them of the following:

- serial number data plate (*plate position on FRESCO chap. Plate data on p. 13 or on the back of the cover*)
- the date of purchase
- any alarm code showing on the display



⚠ Do not try to repair or modify any part of the electrical appliance; aside from forfeiting the warranty, this can be potentially dangerous; always use qualified and authorised technicians.

Disposing of Fresco



INFORMATION FOR USERS

In compliance with Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the reduction of hazardous substances in electrical and electronic equipment, and waste disposal.

Disposal

PACKING: the packing (bags, film) is potentially hazardous for children and animals (risk of suffocation). The packing is made from materials that can be recycled in accordance with the Directives of the country where the appliance must be disposed of.

ELECTRICAL APPLIANCE: when disposing of the electrical appliance, cut the power cable and ensure the closure mechanism is unusable. The symbol displayed on FRESCO means that, at the end of its lifespan, it should not be disposed of with other household waste. It should be taken to a recycle centre for electrical and electronic equipment or returned to Irinox Spa upon purchasing a new equivalent electrical appliance. The user is responsible for disposing of the electrical appliance in the appropriate way. Incorrect disposal of the product by the user will result in the application of the administrative penalties envisaged by the current regulation.

Troubleshooting

The information and instructions given in this section are intended solely for specialised personnel authorised to work on FRESCO's electrical and cooling components.

Alarms Table

Alarm AS1	Air probe faulty	Contact technical support
CE alarm	Boards communication failure	Contact technical support

Possible faults

The display does not work	No power	Check the power cable is connected
	Possible electronic problems	Contact technical support
The display switches on but the touch controls do not work	Possible electronic problems	Contact technical support

Possible faults

Fresco does not cool sufficiently	Assess the cooling efficiency	Run an empty test cycle (freezing with door closed) at an ambient temperature of no more than 32°C. In 30 minutes the temperature in the chamber should be -25°C.
Fresco does not heat sufficiently	Assess the heating effectiveness	Run an empty test cycle at 75°C (cooking with door closed). In 30 minutes the temperature in the chamber should be 70°C.
Food not cooked after hot cycle	Check Fresco's settings	The delayed start may be set, or Fresco entered preservation mode at the end of the cycle.
Food cold after proofing cycle	Check Fresco's settings	The delayed start may be set, or Fresco entered preservation mode at the end of the cycle.
Two icons flashing simultaneously	Check Fresco's settings	The delayed start may be set.

Product not frozen	Check duration of freezing cycle	The chamber temperature is not the same as the food temperature, so if the temperature in the chamber is -30°C it does not mean the food is frozen. Increase the cycle duration until the food is frozen.
Product not cooked	Check duration of low temperature cooking cycle	The chamber temperature is not the same as the food temperature, so if the temperature in the chamber is 75°C it does not mean the food is cooked. Increase the cycle duration until the food is cooked.
Water in the chamber	Insufficient chamber cleaning cycle	Run or repeat the chamber cleaning cycle

Info - Customer Service

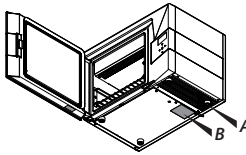
If you require any information, contact your Fresco consultant or the IRINOX customer service centre

tel. (+39) 0438.5844

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

Your details

To offer you a more efficient, faster service when needed, we advise you to compile the following details about your purchase:



A

irinox	Model
s/n	Serial number
V	Frequency
Ph	Power
A	Phase
Kw	Absorption
	Volt

B

irinox		31010 CORBANESI (TV) ITALY	
Mod.		Model	
s/n		Serial number	
V		Frequency	
Ph		Power	
A		Phase	
Kw		Absorption	
		Volt	
Comp.	HERMETIC		
Refrig.	R404A	Chiller	
Design	31010		
Design	31010		
Class	Volume		
Rated Load			
sp			
RED Code			

CE

Fig. 15

INVOICE N°

INVOICE DATE:

FRESCO SERIAL N°:

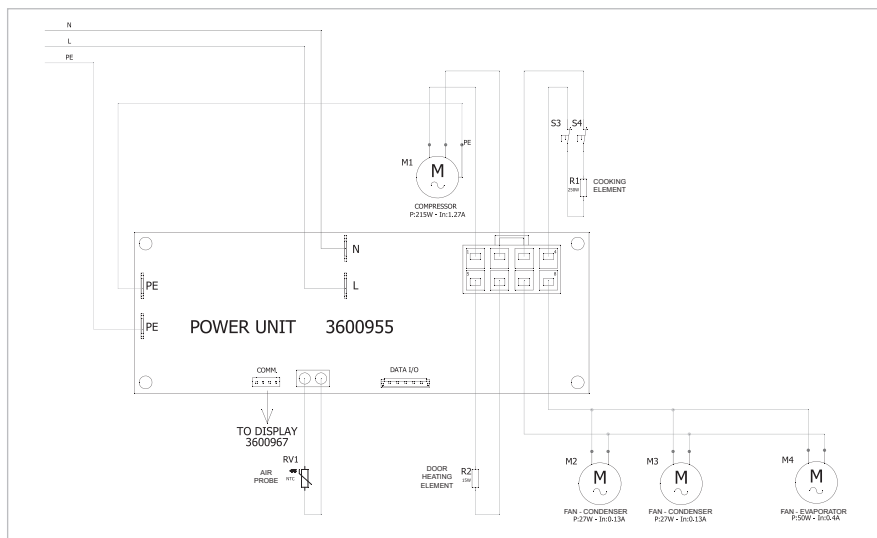
INVOICING FIRST NAME AND SURNAME:

STREET:

CITY:

POST CODE:.....REGION:

Wiring diagram



Label	Function
A1	Power board
A2	Front touch screen
M1	Compressor
M2	Fan 1 - Condenser
M3	Fan 2 - Condenser
M4	Fan - Evaporator
R1	Chamber heating element
R2	Door heating element
RV1	Air probe
S3 - S4	Heating element thermal circuit breaker



Notes



IRINOX Spa
Via Madonna di Loreto 6B
31020 Corbanese di Tarzo (TV)
t. +39 0438 5844
f. +39 0438 5843
fresco@irinox.com
www.fresco.irinox.com