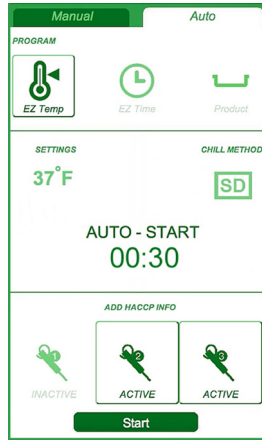


AUTO SCREEN



BASIC OPERATION

To Start A Chill Cycle

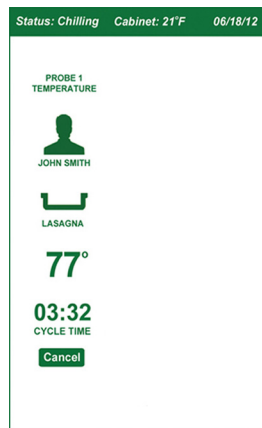
1. Place probe(s). **NOTE: Food must be at least 90°F**
2. Close door
3. Cycle will start automatically in 30-seconds

The cycle will continue until all probes in use reach the target temperature of 37°F

Adding More Product(s)

1. Place probe(s)
2. Close door
3. Probe will be automatically added to the cycle in progress

RUN SCREEN
(only one probe in use)



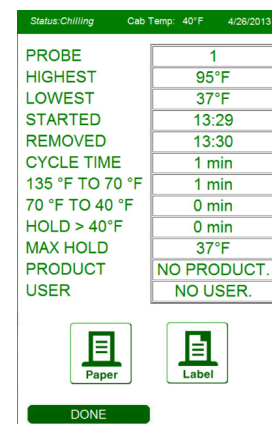
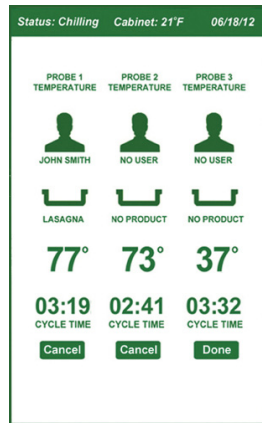
End of Cycle

When any probe reaches 37°F the chiller will beep for 20-seconds

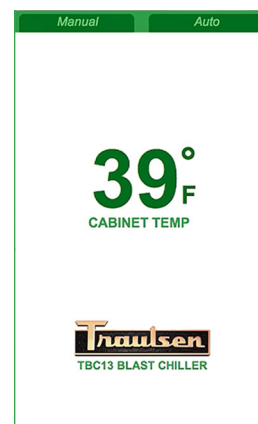
The button under this probe will change from CANCEL to DONE indicating it is safe to remove

Remove product and press DONE to proceed to the print screen

RUN SCREEN
(three probes in use, one done)



PRINT SCREEN



IDLE SCREEN

PRINTING

1. Press PAPER to print
2. Press DONE
 - a) if other probes are chilling or done the display returns to the RUN screen, or...
 - b) chiller returns to HOLD mode (displays the IDLE screen shown on right)

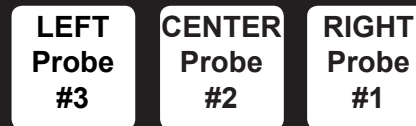
PROBE PLACEMENT



DO place probe in...
a) pan center, or
b) thickest part of product

Do NOT allow probe to touch either..
a) pan bottom
b) product bones (ex. chicken)

Probe Alignment



CHILLING WITHOUT PROBES

Use for small portion size products

1. Arrange single layer on sheet pan
2. Cover w/cling wrap (recommended)
3. Press BY TIME
4. Adjust cycle TIME
5. Select a TIME ZONE
6. Press SKIP
7. Press START

At end of cycle...

1. Manually verify product temps
2. Log beginning & end temps

NOTES

- a) If end temp is not below 41°F chill for additional time.
- b) No printout will be available.

Kroger Chilling Guide

CARE & CLEANING

Clean exterior/interior metal surfaces only with a soft cloth using mild detergent.

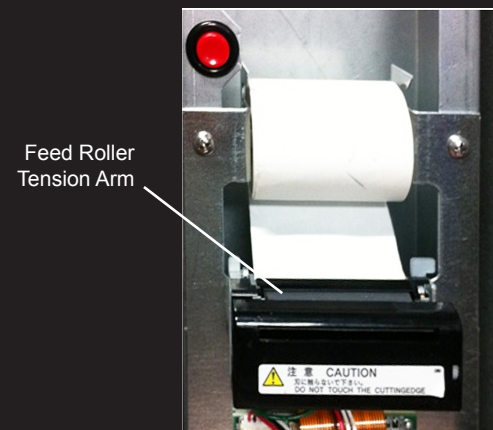
Do not clean with anything abrasive or containing chlorine/chloramines.

Clean the condenser coil regularly (see the owner's manual for full details)

IMPORTANT NOTE

Only use dry sheet pans that have been washed, rinsed, sanitized, and allowed to completely air dry. Using wet pans containing sanitizer and water may cause premature failure of the coils.

CHANGING PAPER



1. Access printer.
2. Remove empty paper roll & spindle. Replace with new paper or label roll. Be sure to load paper with the thermal side facing up.
3. Lift feed roller tension arm.
4. Place paper edge on feed roller.
5. Close feed roller tension arm.
6. Press the red button to feed paper through the printer.
7. Close printer door or replace cover.

NOTES

Printer uses standard 2" wide thermal paper. Replacement paper should be ordered using your divisions normal supplies replenishment procedures.

TROUBLESHOOTING

PROBLEM: No display on control.

- a. No power to unit. Check power supply and circuit breaker.
- b. System problem. Call for service.

PROBLEM: Batch requires too much time to chill product down target temperature or time.

- a. Door not closed properly. Close door completely.
- b. Too much product loaded. Adjust the load to not exceed capacity of the unit.
- c. Product depth in pan exceeds 2". Reduce pan load.
- d. Pan has been covered with a lid, plastic wrap or foil, and this is not in direct contact with the product. Cover product correctly.
- e. Product loaded is of a high density.

PROBLEM: Auto mode does not appear to work when placing probe in hot product.

- a. Probe not available. Press DONE to release for use.
- b. Probe not placed in product. Place probe in product.
- c. Food probe placed in product below 90° F. Manually program cycle and select probe.
- d. Damaged or defective food probe. Replace with new food probe.

PROBLEM: Chill cycle starts with no product present

- a. Door open. Close door.
- b. Hot product inside but no probe placed. Press CANCEL then place probe to start cycle.

PROBLEM: Unwanted product freezing.

- a. Previously chilled product not removed. Remove DONE product before starting a new chill cycle.
- b. Chill cycle By Time set for too long. Reduce cycle time.
- c. High water content food (ex. soup). Use DELICATE method.

PROBLEM: Food drying out during chilling.

- a. Food not covered. Cover food before placing in chiller.

PROBLEM: Printer not printing.

- a. Printer is out of paper. Replace printer paper.
- b. Printer paper installed incorrectly. Reload paper with the thermal side up.
- c. Paper does not feed or jammed. Remove paper and reinstall correctly.

PROBLEM: Condensation on exterior surface.

- a. Door out of alignment or gasket issue. Check door alignment and gasket for proper seal.
- b. Door sweep worn/out of adjustment (TBC1H). Adjust/replace door sweep.
- c. Electric door heater malfunction. Call for service.

PROBLEM: Upon starting a chill cycle, the product temp displayed appears cooler than expected (cooked) temp.

- a. Varied product temps within batch. Verify actual product temp using a manual thermometer.
- b. Probe placed incorrectly. Relocate probe.
- c. Small mass product (ex. chicken tender). Use chill by time.
- d. Product held at room temp too long. Verify actual product temp using a manual thermometer.

DEFROST NOTES

Defrost WILL occur every 6-hours during hold mode. Defrost WILL NOT occur while a cycle is in process. Defrost duration is 40-minutes or less.