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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully.Wrong installation and part changing may damage the product or may cause injury on people.These are not in our company's responsibility to damage the appliance intentionally,negligence,detriments because of disobeying instructions and regulations,wrong connections.Unauthorized intervention to appliance invalidates the warranty.

- 1. This instruction manual should be kept in a safe place for future reference.
- Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.
- 3. This appliance has to be used by trained person.
- 4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.



A1 PRODUCT DESCRIPTION

*The Professional Retarder Proover (cold-hot) ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)	
EMP.70.95.01-FR	700x800x2050	163	710x930x2100	

A2 TECHNICAL INFORMATION

Product Code	Capacity (Lt)	Power (KW)	Operating Voltage (V)	Cable (mm²)	Fuse (A)	Operat. Range (°C)	Density (kg/m³)
EMP.70.95.01- FR	700	0,69	220-230	3x1,5	25	-10 / +40	40

CODE	MODEL
EMP.70.95.01-FR	*Single door, 20 - 40x60 tray capacity



A2 TECHNICAL INFORMATION

Purpose of the control device	Function controller					
Construction of the control device	Built-in electronic de	evice				
Container	user interface		control module			
	Open frame board b	oehind glass.	Open frame board			
Category of heat and fire resistance	D					
	user interface M	user interface L	control module			
	Flush installation:	Flush installation:				
	118,0 x 166,0 x	156,0 x 216,0 x				
	35,0 mm (4,645 x	50,0 mm (6,141 x				
	6,535 x 1,377 in;	8,503 x 1,968 in;				
Measurements	L x H x D). L x H x D).		166.0 x 116.0 x 44.0 mm (6.535 x			
	Semi-recessed installation:	Semi-recessed installation:	4.566 x 1.732 in; L x H x D).			
	97,1 x 145,1 x	131,9 x 192,9 x				
	32,0 mm (3.822 x	47,0 mm (5.192 x				
	5.712 x 1.259 in;	7.594 x 1.850 in;				
	L x H x D).	L x H x D).				
	user interface		control module			
	flush with the pane	el from behind with				
Mounting methods	threaded studs (not	provided) to hold it				
for the control device	in place or semi-	recessed from the	On a flat surface with spacers.			
	front of the panel us	sing the spring clips				
Degree of	user interface		control module			
protection	IP65 (front)		IP00			
	user interface		control module			



	Plug-in screw terminal blocks for wires up to 1.5 mm ² , type A female USB connector (USB port).						
	Maximum permitted length for connection cables						
	- User interface-control module connection: 10 m (32.8 ft)						
	- Power supply: 10 m (32.8 ft)						
Connection method	- Analogue inputs: 10 m (32.8 ft)						
	- Digital inputs: 10 m (32.8 ft)						
	- Analogue outputs: 10 m (32.8 ft)						
	- Digital outputs: 100 m (328 ft)						
	- RS-485 MODBUS port: 1,000 m (3,280 ft)						
	- USB port: 1 m (3.28 ft).						
Operating temperature	From 0 to 55 °C (from 32 to 131 °F)						
Storage temperature	From -10 to 70 °C (from 14 to 158 °F).						

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.



B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

This appliance must be connected to an earthed outlet in accordance with safety rules and standard.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*If the 2 appliance will be placed adjacently, there must be at least 2 cm space between them. The Condensation is prevented.



SAFETY INSTRUCTIONS



С

*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



*Prevent the appliance to take sunshine directly.



*Do not place heavy objects on to the appliance.There must be at least 15 cm. space between the appliance and ceiling.



D OPERATION

*FIRST-TIME USE: Operating modes

The controller has the following operating modes:

- "off" (no power to the device);
- "stand-by" (the device is powered but switched off);
- "on" (the device is powered, switched on and awaiting start-up of an operating cycle);
- "run" (the device is powered, switched on and running an operating cycle).

Terminology: "switch on the device" means moving from "stand-by" to "on" mode and

"switch off the device" means moving from "on" to "stand-by" mode.

If there is a power failure, when power is restored the device will return to the mode set before the failure.

Operating the device

Follow these instructions to operate the device.

- 1. Install the device as shown in section 2 MEASUREMENTS AND INSTALLATION taking all the precautions mentioned in paragraph 2.6 Installation precautions.
- 2. Make the electrical connection as shown in section 3 ELECTRICAL CONNECTION.
- Connect the power supply to the device: if parameter E9 is set at 1 (default), the device will show the EVCO splash screen for 10 seconds; if the parameter is set at 0, a system loading screen will be shown:







F9 = 0

Once loading is complete, the device will display the mode it was in before being powered down:

On/Stand-by screen, press the central area to move to the Home screen; directly the Home screen.

ON / STAND-BY SCREEN



Tuesday 01/05/17 18:40

HOME SCREEN

To switch the device on, on the On/stand-by screen press the central key W; to switch the device off, on the Home screen press the W key on the lower part of the screen.

<u>N.B.</u> If the power supply has been cut off long enough to cause a clock error (RTC alarm), it will be necessary to reset the date and time.

- 4. When switching on from the settings key on the On/stand-by screen, enter the SET DATE/TIME menu and touch the data to change by confirming it with **OK**.
- 5. By touching the settings key in the On/stand-by screen, enter the SERVICE menu and from here the PARAMETERS menu. Enter the password -19 and configure the device as you wish in the order in which the parameters are listed in the table below. Then check that the remaining parameters have been set in a consistent way. See later sections and in particular section 14 PARAMETERS.



Par.	Min	Max	Uni t	Default			
PO	0	1		1	Type of probe 0 = PTC 1 = NTC		
Р3	0	1		1	Enable evaporator probe 0 = Disabled 1 = Enabled		
P4	0	1		0	Enable condenser probe 0 = Disabled 1 = Enabled		
rU0	0	1		0	Humidity management mode: 0 = with humidity probe 1 = without the humidity probe, time intervals based on the percentage set		
i1	0	1		1	Door switch input contact type 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)		
i4	0	1		0	High pressure input contact type 0 = normally open (input active with contact closed) 1 = normally closed (input active with contact open)		
i6	0	3		2	 Effect caused by activation of the low pressure input 0 = no effect 1 = <u>ALARM</u> The compressor and evaporator fan are switched off 2 = <u>PUMP-DOWN AND ALARM MANAGEMENT</u> While the compressor is being switched off the digital input will act to switch off the compressor output to end the pump-down phase. During the activation phases of the refrigeration plant the digital input will act to switch off the compressor and evaporator fan. 3 = <u>COMPRESSOR THERMAL SWITCH ALARM</u> Compressor is switched off 		



i7	0	1	 0	Low pressure input contact type 0 = normally open (input active with contact closed)
				1 = normally closed (input active with contact open)
				Thermal switch input contact type
i10	0	1	 1	0 = normally open (input active with contact closed)
				1 = normally closed (input active with contact open)
				Load managed by output K8
				0 = Pump down valve (with this setting parameter u2 is relevant)
u1	0	2	 0	1 = evaporator fan (in which case the output will repeat
				in ON/OFF mode the status of the PWM output
				for the evaporator fan)
				2 = dehumidifier/extractor fan (with this setting
				parameters rU5 and rU6 are relevant)
				Load managed by output K4
				0 = dehumidifier/extractor fan (with this setting
				parameters rU5 and rU6 are relevant)
u3	0	1	 0	1 = Condenser fan (with this setting parameters F16
				and F17 are relevant)
				With $u3 = 1$ dehumidification will be managed
				automatically by activation of the refrigeration plant
				Type of humidifier
E12	0	2	 0	0 = humidifier with steamer
				1 = humidifier with serial control (EASYSTEAM)
				2 = humidifier with instant generation



Navigation

*Initial Information

Navigating the menus is intuitive, based on touch technology.

- To enter into a procedure touch the menu or the corresponding icon
- To exit the procedure and, in general, to return to the previous level, press the Back Key
- To scroll up and down a menu use the \checkmark and \land keys
- To confirm the settings and/or changes press the OK key
- To start up a cycle press START
- To interrupt a cycle hold down STOP for at least 4 seconds
- To regulate a setting, use the and + keys or press and drag the relevant bar
- To silence the buzzer touch any key while it is sounding. If the buzzer is sounding for the end of an automatic cycle or because the pre-cooling temperature has been reached, the buzzer will be deactivated automatically after the number of seconds set by parameter E12 (unless it is silenced manually).

*Home Screen

The Home screen is the departure point for navigating the user interface. The Home screen displays the functions enabled, the date and the time.



All the end-user's selections start form the Home screen.

The 4 interactive keys grant access to the following functions



"	MANUAL Select, set and start up a manual cooling or beating cycle
S	Select, set and start up a complete automatic retarding-proofing cycle
	RECEIPE BOOK
	Select and/or change automatic retarding-proofing cycles saves in the
	memory
-0	PRE-COOLING
	Set and start up a cabinet pre-cooling cycle

Run Screen

Manual Refrigeration * . & * & & Sunday 02/04/17 19:14 =]] 15°C 0 % \odot 888 Ċ **Manual Heating** * 🗉 & 🕆 🖓 🖓 Sunday 02/04/17 19:14 MANUAL 15 °C 0 % 0 888

Automatic





Regulator Status İcons

While a manual or automatic cycle is being run, the status of the principal loads are displayed as icons on the upper part of the screen.

The table below gives their description when switched on



Function Keys

While a manual or automatic cycle is being run, the lower part of the screen displays the function keys, which are as follows.



switch light on/off



manual commands for changing set points and activating manual defrost



display input/output and alarm status



Screen Saver

After a period of inactivity set by parameter E8 (from 1 to 240 minutes), the Run screen will switch to Screen Saver showing the values detected by the probes in use This function can be disabled by setting parameter E8 to 0. Just touch the screen to exit the Screen Saver. When an alarm is in progress the Run

screen will be restored.

Sunday 02/	04/17 19:14	
IN PR	OGRESS	
15 ° ^c	٥ ^ˆ	0 %
END Sunday	CYCLE 04 / 04 / 04 04:04	

Settings Screen

The settings key 💹 on the On/stand-by screen grants access to the Set-up screen with the relevant function menus (for the INPUTS/OUTPUTS STATUS function, data are only displayed). To access the various procedures, touch the screen near the information/function required. The following screen is displayed:

<	SETTINGS						
DATE	SERVICE						
MANUAL DEFROST							
INPUTS/OUTPUTS	INPUTS/OUTPUTS						
LANGUAGES							
release 743 06 00 00 release 743 06 00	release 743 06 00						

If parameter E12 is set at 1, the screen will also display the configuration details for the serial control humidifier.



Service

This option gives access to the following menu



RECORDINGS SET-UP

This enables selection of the variables to be recorded for the HACCP history.

RESTORE FACTORY DATA

Touching on this option grants access to the following password-protected functions (149):

- Delete records
- Restore default parameters
- Delete recipes

PARAMETERS

Touching this option enables configuration of the password-protected parameters (-19). To set parameters follow the navigation instructions given in section 6.1 and configure the machine appropriately consulting the list in section 14 PARAMETERS.



AN OVERVIEW OF THE FUNCTIONS

Automatic and manual cycles

The controller provides complete control for retarding-proofing cabinets or rooms for bread or pastry-making by managing the complete dough retarding-proofing cycle automatically.



An automatic retarding-proofing cycle consists of 5 different phases with different temperatures, relative humidity, fan speeds and durations, one run after the other in the following order.

1. BLOCKING phase

Temperature regulation is active and has a neutral zone adjustment, the temperature setpoint, the humidity setpoint (if control of this is required), the fan speed and duration in hours and minutes for the phase are set by the end-user.

Relative humidity regulation depends on parameter rU4. If this is set to zero humidity control is not carried out in this phase

2. CONSERVATION phase

Temperature regulation is active and has a neutral zone adjustment, the temperature setpoint, the humidity setpoint (if control of this is required) and the fan speed are set by the end-user.

Moving from the blocking setpoint (previous phase) to the conservation setpoint can be



gradual, with the incremental percentages set while the parameters are being set.

Relative humidity regulation depends on parameter rU4. If this is set to zero humidity control is not carried out in this phase.

The duration of this phase is calculated automatically by the controller on the basis of the duration of the blocking, re-awakening and proofing phases and the day and time for the end of proofing required for the dough.

3. <u>RE-AWAKENING phase</u>

Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. Moving from the conservation setpoint (previous phase) to the re-awakening setpoint can be gradual, with the incremental percentages set while the parameters are being set.

Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. The duration in hours and minutes and the evaporator fan speed are set by the end-user.

4. PROOFING phase

Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user. Moving from the re-awakening setpoint (previous phase) to the proofing setpoint can be gradual, with the incremental percentages set while the parameters are being set.

Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user.

The duration in hours and minutes and the evaporator fan speed are set by the enduser.

5. BAKING DELAY phase

The baking delay phase is always disabled but it can be enabled, either when the cycle is being set up or while it is in progress, by the end-user.

Temperature regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user.

Relative humidity regulation is active and has a NEUTRAL ZONE adjustment, the working setpoint is set by the end-user as is the evaporator fan speed.

Theoretically this phase has an infinite duration as it terminates when the cycle is interrupted by prolonged pressing (for 4 seconds) of the stop key.

Two manual working cycles are also available: a MANUAL REFRIGERATION cycle (equivalent to a conservation cycle but with an infinite duration and without the regulating steps), and a MANUAL HEATING cycle (equivalent to a proofing cycle but with an infinite



duration and without the regulating steps).

To make it possible to regulate in these ways, the controller must manage the loads associated with cooling (compressor, evaporator fan, defrost, pump-down solenoid valve), with heating (heater or heat pump working), with humidification (steam generator, humidifier) and with dehumidification (dehumidification by extractor fan or by activating the refrigeration plant). The way each function is regulated is described in subsequent sections.

* Other functions

As well as managing automatic and manual cycles, the controller is able to manage such other functions as:

- pre-cooling
- engage/disengage "baking delay"
- cabinet light
- recipe book with 100 user recipes
- on-board USB port

MAIN FUNCTIONS

* Manual cycle



This area grants access to manual REFRIGERATION or HEATING cycles





Before starting up the required cycle, press the screen inside the coloured area (blue for REFRIGERATION and red for HEATING) to access all the functions for changing the setpoints for the cycles in question.



N.B.: Manual cycles do not allow a duration to be set, they can only be terminated manually by pressing the **STOP** key.

Automatic Cycle

Start-Up And Interruption Of An Automatic Cycle

This area grants access to the following screen displaying all the phases making up a RETARDING-PROOFING cycle: blocking, conservation, re-awakening, proofing and baking delay (see section FUNCTIONS).

2

-50 °C

O 100 %

6 3 %

3

-50 °C

00:30

Ð

O 0 %

6 5 %

뭆

1

-49 °C

100 %

100 %

00.01

С° 6,

m

The automatic cycle starts up when the **START** area is pressed and it terminates automatically at the end of phase 4 and according to the time set for it to end, at which time a buzzer sounds.

END CYCLE Sunday 04/04/04 04:04

If the end-time is later than the sum of all the timings for each phase, the controller will automatically increase the conservation time (phase 2) to fill the time gap.

The cycle can be interrupted manually during any phase by holding the **STOP** key down for 4 seconds.

N.B. Phase 5 (baking delay) is optional and does not require a duration to be set and therefore, if enabled, it can only be terminated manually by pressing the **STOP** key.





Sunday 02 / 04 / 17 19:14

5

-50 °C

0 %

0

65 5 %

X YES

STAR

4

-50 °C

00:30

O 0 %

6 5%





Making changes to an automatic cycle

Before starting up a cycle, the setpoint setting menu can be accessed for each of the retarding-proofing phases and pressing the corresponding coloured area will enable changes

to be made to the phase in question.



Once OK has been pressed each time to confirm the changes, these will be saved and used as the settings for the automatic cycle which is started up by pressing the **START** area.

The CYCLE END icon is displayed on the bottom left of the screen showing the time set by the user for the end of the cycle, while the date and day of the week are calculated automatically by the controller on the basis of the sum of times set for each individual phase (from phase 1 to phase 4).

Pressing the CYCLE END area makes it possible to change the time of the cycle end and, provided this is confirmed by pressing the REFRESH key, the cycle end date can be changed although this can only be later than the first appropriate date calculated by the controller.



Alternatively, the cycle end date can be postponed using the Other quick key.



Saving an automatic cycle

To name and save the cycles set before their start-up, press the icon, top left and scroll through the pages of the recipe book with the list of recipes using the icon or keys and choose the desired position in which to save the recipe, giving it a new name or overwriting an

existing recipe. When the operation has been completed, press the **OK** key to confirm.

<	(REC	IPE N/	AME			
			re	ed meat				
	à	á	â	ã	ä	å	æ	
l des	ç	è	é	ê	ë	1	í	
	î	ñ	ò	ó	ô	õ	ö	
	Ŷ	ù	ú	û	ü	ý	à	
	.?1	23				<	×	
								ОК

Receipe Book

This area grants access to the MY RECIPES screen listing the automatic retarding-proofing cycles saved with the name by the user, following the procedure described in the previous section 7.7.3. Users can save up to 100 recipes.



<pre> MY RECIPES </pre>			
P 12	Monday 5.00 AM	P 17	Saturday 5.00 AM
P 13	Tuesday 5.00 AM	P 18	Saturday 1.00 PM
P 14	Wednesday 5.00 AM	P 19	Holiday +24h 5.00 AM
P 15	Thursday 5.00 AM	P 20	Holiday +36h 5.00 AM
P 16	Friday 5.00 AM	P 21	
\sim			\wedge

Press the name of the required recipe to gain direct access to the automatic cycle start-up page, from which it is possible to run a cycle or enter the various phases to change the settings and to create a new recipe from it, which can also overwrite an existing recipe or save it with a different name.

<u>N.bt:</u> It is not possible to use dashes in memory names and when such a recipe on the list is pressed there will be no effect. **Pre-Cooling**





This area makes it possible to activate pre-cooling of the cabinet in advance of selection of a retarding-proofing cycle.

Pressing the pre-cooling area opens up a screen in which the cabinet temperature setpoint can be regulated, starting the function by pressing the **OK** key.



When the function is active, the corresponding area will be coloured blue and the temperature detected in the cabinet will be displayed. Once it first reaches the temperature setpoint, the controller will sound a buzzer. If the temperature in the cabinet is equal to or lower than the setpoint, the pre-cooling function cannot be activated.

The pre-cooling function is of infinite duration and it terminates as soon as a manual or automatic cycle is started up or when it is interrupted by pressing the **STOP** key.





Managing The Usb Port

The USB port provides the following functions:

- download to a USB flash drive the data relating to the cycles performed (HACCP history)
- download to a USB flash drive the recipes saved in the controller
- download to a USB flash drive the parameters saved in the controller
- upload to the controller the recipes in the USB flash drive
- upload to the controller the parameters in the USB flash drive

Before inserting the flash drive into the USB port on the machine, switch to the On/standby screen and the menu shown below will appear.

USB		
RECIPES DOWNLOAD	PARAMETERS UPLOAD	
RECIPES UPLOAD	HACCP DATA DOWNLOAD	
PARAMETERS DOWNLOAD		

To download historical data select the date to begin downloading HACCP data.

< BEGIN
02 May 17 07:02
set start date



E CLEANING & MAINTENANCE

> CLEANING AND MAINTENANCE AFTER EVERY USE

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the inner surfaces and shelves with moist cloth and then dry after every evacuation of material.
- Clean the control panel with dry cloth.
- Pay attention the cleaning materials to be hygienic.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

> PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Clean the condenser at motor with a plastic rigid brush.
- Clean the fan in periodic times.
- Make periodic maintenance of the fire-extinguisher.



F TROUBLESHOOTING

An alarm event is signalled by a prolonged buzzer sound and it can be seen when the

icon appears on the upper part of the screen. The type of alarm is shown in text on the lower part of the screen. The text does not appear on the settings page and if an alarm situation happens while the display is in screen-saver mode, the menu currently in use appears on the display.

To silence the buzzer, touch the screen at any point, while to remove the signal icon touch the

screen over this and access the page listing the alarms on which those that are active are

shown with the word ON alongside.

Aşağı The table below lists the alarms that may be signalled.

Alarm	Description	
	Maximum evaporator temperature alarm	
	To correct	
EVAPOR.	- Check the evaporator temperature	
HIGH TEMP.	- Check the value of parameters A1 and A2.	
	Main results	
	- All loads are deactivated	
	Maximum cabinet temperature alarm	
	To correct	
	- Check the cabinet temperature	
CABINET	- Check the value of parameters A3 and A4.	
HIGH TEMP.	Main results	
	- All loads are deactivated until alarm stops	
	- The alarm indication will disappear only by touching the alarm area.	
	Door open alarm.	
	To correct	
	- Check the door status.	
DOOR OPEN	- Check the value of parameters i0, i1 and i2.	
	Main results	
	- The effect set by parameter i0.	



	High pressure alarm. To
	correct
нтсн	- Check the state of the high pressure input.
PRESSURE	- Check the value of parameters i3, i4 and i5.
	Main results
	- The effect set by parameter i3.
	Low pressure alarm.
	To correct
LOW	- Check the state of the low pressure input.
PRESSURE	- Check the value of parameters i6, i7, i8 and i9.
	Main results
	- Compressor and condenser fan are switched off
	Compressor thermal switch alarm.
	To correct
COMP	- Check the state of the compressor thermal switch input.
THERMAL	- Check the value of parameters i16, I7 and i8.
SWITCH	Main results
	- Compressor is switched off
	Compressor thermal switch alarm.
	To correct
THERMAL	- Check the state of the thermal switch input.
SWITCH	- Check the value of parameters i10 and i11.
	Main results
	- All loads are deactivated
	Power failure during a cycle run alarm.
POWER	To correct
FAILURE	- Check the device-power supply connection.
	Condenser overheat alarm.
	To correct
CONDENSER	- Check the condenser temperature
OVERHEAT	- Check the value of parameter C6.
	Main results
	- The condenser fan will be switched on.

	Compressor locked alarm.		
	To correct		
	- Check the condenser temperature		
COMPRESSO	- Check the value of parameters C7 and C8.		
R LOCKED	- Disconnect the device from the power supply and clean the condenser.		
	Main results		
	- If the error happens during an operating cycle, the cycle will be interrupted.		
	Pump down alarm		
	To correct		
	- Check the maximum pump-down time set by parameter u2		
PUMP DOWN	- The alarm will be re-armed when the compressor is next activated or by		
	pressing the buzzer silencing key		
	Main results		
	- Compressor switched off		
	Cabinet probe error.		
	To correct		
	- Check the parameter P0 value		
	- Check probe integrity		
	- Check the device-probe connection		
CABINET	- Check the cabinet temperature.		
PROBE	Main results		
	- If the error happens during "stand-by" it will not be possible to start up an		
	operating cycle		
	If the error hannens during a cycle, the cycle will be interrupted		
	Evanorator probe error		
	To correct		
	The same as for the cabinet probe error but with reference to the evaporator		
EVADODATO	arche		
R PROBE	prope.		
	Main results		
	- If parameter P3 is set to 1, defrosting will last for the time set by parameter d3.		
	Condenser probe error.		
	To correct		
	- The same as for the cabinet probe error but with reference to the condenser		
	probe.		
PROBE	Main results		
	- The condenser fan will operate in parallel with the compressor.		

	- The condenser overheat alarm will never be activated.		
	- The compressor locked alarm will never be activated.		
	Humidity transducer error.		
HUMIDITY	To correct		
PROBE	- Check transducer integrity		
	- Check the device-transducer connection.		
	- Check cabinet relative humidity. Main consequences if parameter rU0 is set to 0:		
	- If the error happens during "stand-by", it will not be possible to start up		
	humidity management cycles.		
	- If the error happens during a humidity control cycle, the cycle will be		
	interrupted.		
	Clock error.		
	To correct		
DTC	- Re-set the date and time.		
RIC	Main results		
	- The device is unable to start up automatic cycles		
	- Any automatic cycles in progress will be blocked.		
	User interface-control module compatibility error.		
POWER	To correct		
INCOMPATI	- Check that the user interface and the control module are compatible.		
BILITY	Main results		
	- Cycle in progress interrupted.		
	User interface-control module communication error.		
NO	To correct		
	- Check the user interface-control module connection.		
	Main results		
	- Cycle in progress interrupted.		
	Humidifier user interface compatibility error with the EASYSTEAM serial control (if E12		
ESP ΙΝΓΟΜΡΑΤΙ	= 1).		
BILITY	To correct		
	- Check that the user interface and the humidification module are compatible.		

	Humidifier user interface with EASYSTEAM serial control communication error (if E12
COMMUNICA	= 1).
TION	To correct
	- Check the user interface-humidification module connection.
	Errors arising from the humidifier with EASYSTEAM serial control (if E12 = 1).
H Exx	To correct
	- Check the manual for the humidifier with EASYSTEAM serial control.
If retarder proover and cooling is not done at suitable quality	

- If any function of security doesn't work
 - Do not use the appliance.

*If these problems are still going on,contact with our authorized services.

Epoca Cloud Platform

EPoCA is a remote monitoring system based on a cloud platform. All that is needed is a simple onsite Wi-Fi internet connection to enable the controller, using EVlink Wi-Fi module, to connect to the cloud system, making it possible to remotely manage equipment from a PC, tablet or smartphone.

The responsive design and the graphic interface conceived to provide a pleasant user experience make EPoCA a ready-to-use solution for easily accessible monitoring operations, even for entry-level users, while offering all the typical functions of professional platforms. With appropriate protection measures for access and data, the system makes it possible for one or more enabled users to operate remotely on the unit to configure its parameters, view HACCP data (also in graphic form) and to download records in the most popular formats, such as XLSX, CSV and PDF. The functions playing a key role include alarm warnings sent automatically by the system to selected e-mail addresses.

G SPARE PART LIST- EXPLODING DRAWINGS

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: 70.95.01-FR		
NO	PRODUCT NAME	PRODUCT CODE
1	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
2	BUSH PLASTIC	M.ENJ-ERK-PLS-022
3	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
4	GASKET(580*1446,5)	M.CNT-ERK-052
5	COVER WATER DRAIN SHEET	YSC-ERK.7095-LZ-0021
6	NUT	M.ENJ-ERK-PLS-024
7	PIPE	M.ENJ-ERK-PLS-002
8	FOOT	ERK.M.AKS-AYK-INX-001
9	SLIDE SHEET	YSC-ERK.7080-PN-0107
10	UPPER RIGHT HINGE SHEET	M.AKS-MNT-SC-001
11	CENSOR	M.PLS-ERK-039
12	PIN	M.AKS-MNT-SC-005
13	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
14	SHUTTER LINING SHEET	YSC-ERK.7080-LZ-0065
15	CENSOR	M.ELK-EDM-DGT-MYM-003
16	CHASSIS	-
17	RESISTANCE	M.ELK-RZS-OZL-001
18	RESISTANCE	M.ELK-RZS-BRU-ERK-014
19	FLOAT	M.ELK-SWC-ERK-004
20	FLOAT BUSH	YTL-ERK.7080-KS-0002
21	OUTER BACK SHEET	YSC-ERK.7080-PN-0056
22	CLOSING PLASTIC	M.ENJ-ERK-PLS-132
23	DRAYER	M.SOG-DRY-004
24	PRESSURE RELIEF VALVE	M.SOG-MUH-001
25	PLUG	M.ENJ-ERK-PLS-029
26	HOLDER CORNER PLASTIC	M.PLS-ERK-024
27	MONOBLOCK PLASTIC	M.PLS-ERK-015
28	HOLDER PLASTIC	M.PLS-ERK-023
29	WING	M.ELK-HVL-FKN-002
30	FAN	ERK.M.ELK-HVL-KFN-001
31	FAN PLASTIC	M.PLS-ERK-016
32	FAN MOTOR	ERK.M.ELK-MTR-FMT-002

33	NEGATIVE EVAP	M.SOG-EVP-046
34	INSULATION FOAM	YIZ-ERK1480-MH-0001
35	FAN CIRCLE WIRE	ERK.M.MUH-001
36	WING	M.ELK-HVL-FKN-004
37	COMPRESSOR	M.SOG-KMS-037
38	HOLDER CORNER PLASTIC	M.PLS-ERK-025
39	WIRE CONDENSER	M.SOG-KDS-040
40	INSULATION UPPER STYROFOAM	HAM-016
41	SIDE styrofoam	HAM-013
42	BOTTOM styrofoam	HAM-015
43	FRONT styrofoam	HAM-014
44	HINGE	M.AKS-MNT-INX-013
45	ELECTRICAL SAFEGUARD SHEET	YSC-ERK.7095-LZ-0019
46	FAN CONTROL MODULE	M.ELK-EDM-DGT-MYM-004
47	RAIL KIT	M.PLS-ERK-045
48	BOTTOM LEFT PLASTIC	M.PLS-ERK-032
49	BLINDS	YMH-ERK.7080-CN-0003
50	TERMINAL	M.ELK-KLM-019
51	SELENOID VALF	M.ELK-SLN-VLF-002
52	COPPER T 1/4	M.SOG-MUH-017
53	GLASS COVER RIGHT	ARA-7080-CAMAKB-001
54	HAND PLASTIC BOTTOM	M.PLS-ERK-030
55	HAND PLASTIC TOP	M.PLS-ERK-029
56	LOCK PLASTIC	M.ENJ-ERK-PLS-131
57	METAL LABEL	M.AKS-OZL-MTL-002
58	CONTROLLER	M.ELK-EDM-DGT-MYM-002
59	LOCK	M.AKS-KLT-GNL-016
60	TOP LEFT PLASTIC	M.PLS-ERK-031
61	LOWER RIGHT PLASTIC	M.PLS-ERK-033
62	ENGINE FRONT SHUTTER	YSC-ERK.7080-LZ-0070
63	OUTER GASKET	M.CNT-ERK-065
64	INTERNAL GASKET	M.CNT-ERK-066
65	DOOR SWITCH	M.ELK-SWC-ERK-003
66	LED BULB	M.ELK-LED-LMB-001
67	SENSE	M.ELK-LMB-DUY-004

H ELECTRIC CIRCUIT SCHEMA

The picture below shows the Vcolor 618 M electrical connection.

H ELECTRIC CIRCUIT SCHEMA

Details of EVlink Wi-Fi electrical connection

H ELECTRIC CIRCUIT SCHEMA

The picture below shows the Vcolor 618 L electrical connection.

H ELECTRIC CIRCUIT SCHEMA

Details of EVlink Wi-Fi electrical connection

Control module

Precautions for electrical connection

- Do not use electric or pneumatic screwdrivers on the terminal blocks of the device.
- If the device has been moved from a cold to a warm place, the humidity may cause condensation to form inside. Wait about an hour before switching on the power.
- Make sure that the supply voltage, electrical frequency and power of the device correspond to the local power supply. See section 16 TECHNICAL SPECIFICATIONS.
- Disconnect the device from the power supply before doing any type of maintenance.
- Connect the power cables as far away as possible from those for the signal.
- To reduce reflections on the signal transmitted along the cables connecting the user interface to the control module it is necessary to fit a termination resistor.
- For repairs and for further information on the device, contact the EVCO sales network.

H ELECTRIC CIRCUIT SCHEMA

Control module description

The diagram below shows the intended use of the control module connectors..

PART	DESCRIPTION
1	control module power supply
2	K4 and K3 relays
3	K2 relay
4	K1 relay
5	K5 relay
6	digital inputs
7	K6 relay
8	K7 and K8 relays
9	unused
10	unused
11	unused
12	unused
13	PTC/NTC analogue inputs
14	analogue input 4-20 mA
15	analogue output
16	user interface-control module connection