

ON/OFF: Turns the unit on and off.

VFD Display: Four line VFD display capable of displaying up to 80 characters.

Hard Chilling: The air temperature is lowered to 0°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 35°F. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.

Soft Chilling: The air temperature is held in the range of 28°F to 35°F, ideal for delicate food items. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.

Automatic Mode: Runs the selected mode using the temperature probe to monitor the cycle.

UV Light: The ultraviolet system sterilizes all metal surfaces within the cabinet in a preset time of 30 minutes.

Defrost: An automatic defrost program is the factory default and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time per the user's discretion.

Print: A strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. Date, time, cycle identification, recipe name, core temperature are recorded at prescribed intervals.



Menu Navigation: Easy to use menu navigation for fully programmable controller options.

Shock Freezing: This cycle is designed to avoid damage to the food structure, keeping the food free of large ice crystals. The air temperature is lowered to and held at -25°F. The freezing cycle is completed when the food core temperature reaches 0°F.

Manual Mode: Runs the selected mode manually using timed cycles.

Start/Stop: Starts or stops the selected chill, freeze, UV or defrost cycle.

Heated Probe: Easily remove the temperature probe from frozen product by heating the probe tip.