# Instructions for use ALEXANDER 2/3-5-10-15 T Blast chiller





Made in Italy





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## **ISTRUCTIONS FOR USE**

#### 1. Foreword

Thank you for having chosen one of our products, the result of technological expertise and continuous search for a superior product in terms of safety, reliability and performance.

This manual contains all the information and advice in order to operate with maximum safety and efficiency.

#### 2. Introduction

This publication provides instructions for use and maintenance, and includes the spare parts manual. PLEASE FOLLOW CAREFULLY the instructions contained in this booklet.

USE ONLY ORIGINAL SPARE PARTS.

The instructions, drawings, schedules, and all that is inside this guide are of technical and confidential nature. Any of these information can't be given to third parties without a written authorization by the manufacturing company and sole owner, which has the right to make changes without notice. In case of dispute please refer to the Italian chapter.

#### 3. General information

We recommend you to read carefully the owner's instructions, remembering that this guide is an integral part of that machine, and it must be kept with care.

In case of loss or damaging of the present manual, don't hesitate to request another copy of it, specifying the model and the date of purchase of the product.

THE PRODUCING COMPANY DECLINES ANY RESPONSIBILITY FOR DAMAGES RESULTING FROM

- ILLEGITIMATE USE
- USING OF NOT ORIGINAL SPARE PARTS
- NON-AUTHORIZED MODIFICATIONS ON THE PRODUCT
- FAILURE TO COMPLY WITH THIS INSTRUCTIONS MANUAL

## 4. Elementary safety rules Unplug before any kind of intervention to the electrical parts: the contact can cause the



- death.Don't use the appliance with damp or wet hands or feet.
- Unplug before cleaning the appliance.
- Don't insert any screwdriver, kitchen utensil, etc. among the moving components or the protections.

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The appliance must use an electric socket equipped with an automatic cut-out. Make also sure that voltage and power line are suitable to the motor absorption which is mentioned on the CE label

## ATTENTION !!! UNPLUG BEFORE ANY KIND OF INTERVENTION TO THE ELECTRICAL PARTS: THE CONTACT CAN CAUSE THE DEATH

#### 5. Characteristics

The main characteristics, as dimensions, absorption, etc., are specified and identified on the CE label.

#### 6. Preliminary checks

At the receiving of the product, please verify immediately the packaging integrity checking if there is any transport damaging.

Open the packaging and make sure that there are all the accessories.

If there have been transport damages, inform immediately the driver; within three days such reservations must be confirmed by recorded delivery letter addressed to the forwarder, sending a copy of it also to the producing company or its reseller.

Every claim must be notified within 8 days from the receiving of the goods, failure to do that the claim shall not be accepted.

#### 7. Warranty terms

This product is covered by a 12 months warranty starting from the date of the purchase, except for the electrical components. The spare parts will be eventually supplied under warranty ex works our warehouse.

Before the delivery of spare parts under warranty, there must be the returning of the damaged goods. The producing company declines any responsibility in case of improper use of the appliance. The installation must be performed by a gualified technician.

For any technical problem and any request for assistance or intervention, please take contact with your authorized dealer or service center only. The necessary information for the dealer or for the service center are on the CE plate.

#### 8. Installation

Once the device is unpacked, place it in the final spot: the freshest and most ventilated area in the room guarantee the best performance and lower energy consumption, because the refrigerating system is less stressed.

You must verify the refrigerator leveling and the door alignment, by checking the feet height if necessary. Check the accessibility of the electric socket.

Take off the coating PVC film inside and outside the device.

The appliance must use an electric socket equipped with an automatic cut-out, respecting the safety regulations.

The system earthing is mandatory.

In case the device is kept not in operation for a long time, unplug it from the electric socket.

#### 8.1 Positioning

The installer must verify the presence of fire prevention regulations, and place the appliance in full obedience of the industrial injuries legislation and the current regulations.

The appliance works with an air condenser, so it is necessary to pay attention to the placing of it, keeping free the side of the incoming of the cooling air.

Besides, it is also necessary to keep it at least at 20 cm from wall or other appliances nearby the air exit, so as to obtain the best performances.

To refrain from placing the appliance in closed or poorly aired spaces, from exposing it directly to sunbeams, and from the heat sources.

#### 8.2 Ambient

Generally, the refrigerators with air condensing units work with a maximum ambient temperature of 32°C. The declared performances are not guaranteed where there are higher temperatures.

#### Note

Correct installation:

- Verify the electrical connections
- Verify the absorption at working appliance
- Switch on the fridge and let it to reach the desired temperature before putting inside the food

If the appliance has been transported in a non-appropriate way (i.g. non-vertical position or laying on the back), wait at least 4 hour before switching it on.

The end user must be informed on the right use of the appliance.

#### 8.3 Cleaning and maintenance

Everyday cleaning and maintenance can be performed by non-specialized staff, only by strictly following the instructions hereafter.

Before starting any operation, unplug the device!

Wash the internal part with water and neutral detergents, without water jets or abrasive materials. Then, dry accurately the grids and place them back (do this operation at least every 6 months).

Periodically clean also the condenser, using a brush or a vacuum cleaner: unplug the device before it and be careful not to bend the aluminum wings.

ATTENTION!!!! The condenser has sharp extremities, make sure to wear protective gloves during the cleaning operations.

The products inside the refrigerator must be placed on the grids, without going beyond the border, in order to ensure the best air flow.



In order to make ad adequate maintenance of the appliance, the user, the maintenance man or the nonspecialized staff must firstly keep in mind the elementary safety rules quoted on paragraph n. 1 GENERAL INFORMATION. Then, it is also compulsory to not remove the safety devices and the protections during the routine maintenance.

OTHERWISE, THE PRODUCING COMPANY DECLINES ANY RESPONSIBILITY FOR DAMAGES OR ACCIDENTS RESULTING FROM THE FAILURE TO COMPLY WITH THE ABOVE-STATED OBLIGATION.

Considered the previous rules, the cleaning of the cooled storage must be done daily, in order to guarantee the best quality and the perfect sanitariness of the treated products. Use water and non-abrasive cleansing agents. Wash and rinse using a cloth or a sponge.

N.B. NO SHARP OR ABRASIVE INSTRUMENTS, NO SOLVENTS OR DILUENTS

For a better air circulation, keep clean also the condensing unit (part 10) removing from its wings dust etc. To reach the condensing unit, you must pull out the plug from the electrical socket, and unscrew the front panel (part 14) paying attention on not putting in excessive traction the electrical connections. Use a vacuum cleaner in order of not having a dispersion of dust. Do not scrape with sharp or abrasive instruments.

At the end, reassemble the front panel closing the fixing screws.

The defrosting water goes inside a tank in the bottom of the blast chiller/freezer. In case of extraordinary maintenance to the refrigerating system, it is possible to remove the back panel, and also the lateral panel if necessary. Such operations can be made exclusively by refrigerator or authorized technicians, and only after having pull out the plug from the electrical socket.

Clean up the gaskets with a soft towel and water only, do not use any aggressive and/or corrosive additive.

#### 8.4 Electric wire substitution

If the feeder cable is damaged, its replacement must be performed by the manufacturer care service or by a qualified technician. In any case, make sure to unplug the device first

#### 9. Troubleshooting

If there is an abnormal elevation of the internal temperature of the machine, you should check first if:

• the mains lead is securely plugged

• the power is not subject to variations of  $\pm 10\%$ 

In case of malfunctioning and when these a.m. data are correct, you should call your supplier.

Give information on the type of machine and its serial number: these data are shown on the label of each unit.

#### 10. Correct disposal

Legislative decree n. 151 - 25/07/2005 (ROHS - RAEE)

Implementation of directives 2002/95/CE, 2002/96/CE and 2003/108/CE, concerning the reduction of the use of hazardous substances in electronic and electrical devices, as well as waste disposal (G.U. 29-07-2005 n.175 s.o. n.35)

Correct disposal of this product (waste electrical and electronic equipment) (Applicable in the European Union and other European countries with separate collection systems)



This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this

product, or their local government office, for details of where and how they can take this item for details of where and how they can take this item for environmentally safe recycling.



Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal. Some economic sanctions to the defaulting user are provided for wrong wasting of the products with RAEE mark.

#### 11. Use advices

The blast chiller/shock freezer ALEXANDER allows to reduce the product heart temperature in the provided 90 minutes from +70°C to +3°C in blast chiller function and in 240 minutes from +70°C to -18°C in shock freezer function.

N.B. ATTENTION: THE BLAST CHILLER/FREEZER MUST NOT BE USED AS A NORMAL REFRIGERATING APPLIANCE.

N.B. DO NOT INSERT FOOD WITH HIGHER TEMPERATURE THAN 70°C: THE ELECTRICAL CONTROL DEVICE WILL INDICATE AN ERROR.

It is advisable, to have the best performances from the appliance, to chill the chamber making a whole working cycle (chilling or freezing) at least until the achieving of the preservation temperature, before putting inside the product. Moreover, to avoid damages to the appliance:

• Do not leave the hot product inside the appliance without starting a cycle.

• Start immediately the suitable working cycle only just after having put inside the product to treat.

• Avoid covering the inside holders (also with isolating films): the best performances and times are with the maximum quantity of exposed surface.

Do not overload the appliance:

5T chilling 16 kg - freezing 12 kg;

10T chilling 38 kg – freezing 25 kg;

15T chilling 60 kg - freezing 45 kg;

- In order to allow a better air circulation, leave a sufficient space between the inserted holders.
- Place the inserted holder on the supplied grates and not directly on the bottom part.

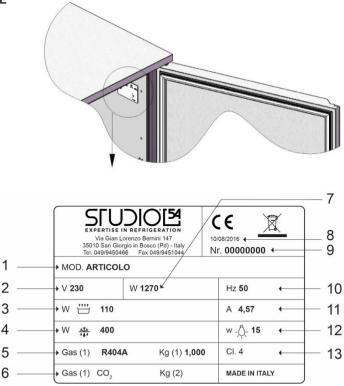
N.B. REMEMBER PERIODICALLY TO CHECK THE DEFROSTING WATER PAN PUT ON THE BOTTOM OF THE APPLIANCE, AND TO EMPTY IT.

#### 11.1 Features of the product to treat

Considering that the referring timings of the cycles start from +70°C (chilling cycle from +70°C to +3°C; freezing cycle from +70°C to -18°C:

Do not leave the food for long time in ambient temperature: the higher is the humidity lost from the product, the lower will be the preserved softness. Insert the product at a higher temperature than +70°C.

N.B. PULL OUT THE PROBE FROM THE TREATED FOOD TAKING IT UP BY THE RIGID PART OF IT AND NOT PULLING IT BY THE CABLE. THE WRONG ACTION CAN CAUSE ITS BREAKING, AND ITS SUBSTITUTION WILL NOT BE DONE UNDER WARRANTY.



1 Model

2 Voltage

3 Evaporation power

4 Defrost power

5 Type and quantity of refrigerant das

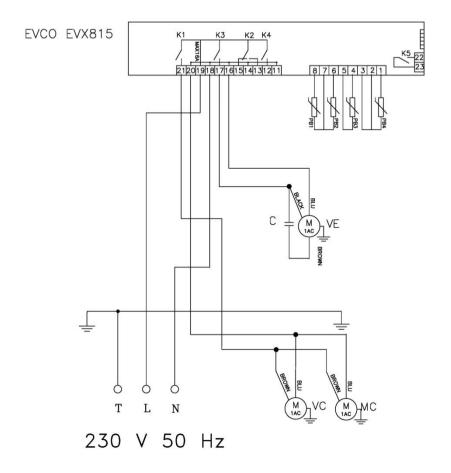
6 Mixture of insulating 7 Total power

8 Date of manufacture

9 Serial number

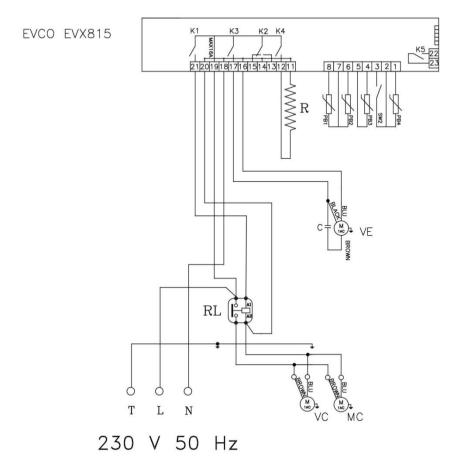
10 Frequency

11 Electric current 12 Lighting power 13 Category

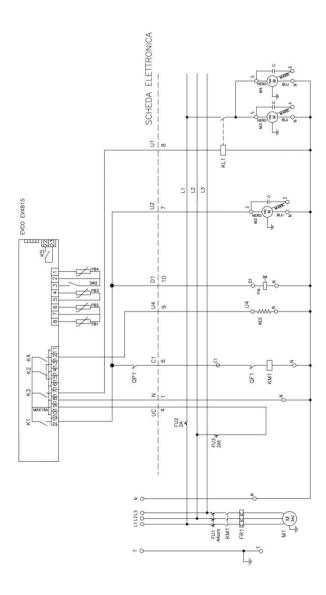


MC: Compressor VC: Condenser fan VE: Evaporator fan 1 C: Condenser 2mf K1: Compressor relay K2: Defrosting relay K3: Evaporator fan relay K4: Heating resistance relay PB1: Room probe PB2: Pin probe PB3: Evaporat. probe PB4: Condensator probe

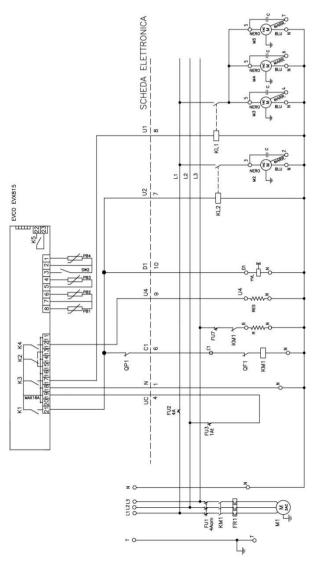
#### Alexander 5T



MC: Compressor VC: Condenser fan VE: Evaporator fan 1 RL: Relé 30A C: Condenser 2mf K1: Compressor relay K2: Defrosting relay K3: Evaporator fan relay K4: Heating resistance relay PB1: Pin probe PB2: Cold room probe PB3: Condensator probe PB4: Evaporator probe SW2: Door micro switch



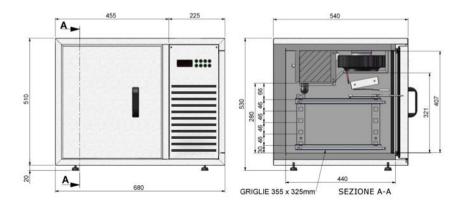
- M1: Compressor M2: Condenser fan M3: Evaporator fan 1 M4: Evaporator fan 2 YVL: Liquid solenoid RES: Frame heating wire KM1: Compressor electromagnetic wsitch FR1: Termical relay compressor QF1: Nc thermic relay FU1: Compressor fuse FU2: L1 fuse FU3: Fuse KL1: Evaporator fan relay K1: Compressor relay K2: Evaporator fan relay K4: Frame heating wire relay PB1: Cold room probe PB2: Pin probe PB3: Evaporator probe PB4: Condensator probe
- SW2: Door micro switch
- QP1: Nc high pressure switch
- C: Capacitor



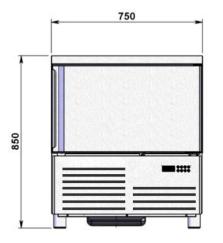
- M1: Compressor M2: Condenser fan M3: Evaporator fan1 M4: Evaporator fan 2 - 3 YVL: Liquid solenoid RES: Frame heating wire R: Oil compressor heater KM1: Compressor electromagnetic switch FR1: Termical relay compressor QF1: Nc thermic relay FU1: Compressor fuse FU2: L1 fuse FU3: Fuse FU7: Compressor heater fuse KL1: Evaporator fan relay KL2: Condenser fan relay K1: Compressor relay K2: Evaporator fan relay K4: Frame heating wire relay PB1: Cold room probe PB2: Pin probe PB3: Evaporator probe PB4: Condensator probe SW2: Door micro switch
- QP1: Nc high pressure switch
- C: Capacitor

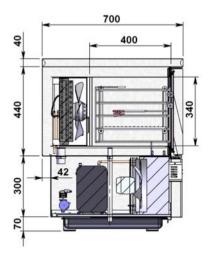
### **TECHNICAL DRAWINGS**

## Alexander 2/3



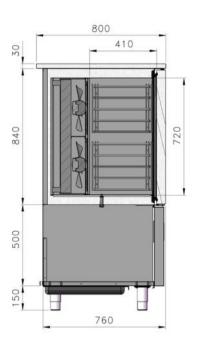
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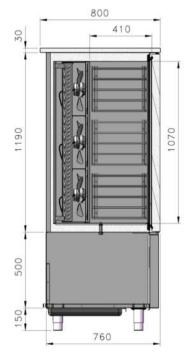
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THE CONTROL UNIT OPERATION AND REGULATION ARE DESCRIBED IN THE USER MANUAL OF THE CONTROL UNIT EVCO **EVX8015** 

#### KEYS

SYMBOL	NAME
	Key INCREASE
	Key DECREASE
	Key DEFROSTING
Co	Key POWER ON/OFF/START CYCLE / CYCLE OFF
REEZE T	Key DEEP FREEZING
CHILL	Key BLAST CHILLING
HARD	Key HARD BLAST CHILLING / SOFT DEEP FREEZING
RUX	Key Auxiliary



ICONS

0)///						
SYMBOL	NAME					
××+×+	Icon DEEP FREEZING It flashes during the selection of the soft deep freezing and preservation cycle, it is on during the following deep freezing cycle.					
	<b>Icon CHILLING</b> It flashes during the selection of the blast chilling and deep freezing cycle, it is on during the following deep freezing phase.					
HARD	Icon SOFT/HARD BLAST CHILLING It flashes during the selection of the hard blast chilling and maintaining cycle, or during a deep freezing and preservation cycle. It is on during a blast chilling cycle					
	Icon BLAST CHILLING / DEEP FREEZING TEMPERATURE It flashes if the test for the correct insertion of the spike probe fails. It is on during a temperature-based cycle.					
	Icon TIME BASED BLAST CHILLING / DEEP FREEZING It flashes when time and date are being set. It is on during a time-based cycle					
	Icon PRESERVATION It is on during a preservation phase					
	Icon DEFROSTING It is on during the defrosting phase					
HQ	Icon PRECOOLING It flashes if, during the precooling phase, the cell haven't reach yet the temperature set. It is on when, during the precooling phase, the cell reaches the temperature required.					
	Icon HACCP It flashes if at least one new HACCP alarm is on. It is on when the information about the alarms are not visualized.					
	Icon CELSIUS DEGREES It is on when the temperature unit of measurement is in Celsius degrees.					
	Icon FAHRENEIT It is on when the temperature unit of measurement is in Fahrenheit degrees.					
	Icon MINUTES It is on when the time unit of measurement is the minute.					
7 1 3	Icon STAND-BY It is on when the device is on "stand by" mode.					
	Icon LOCKED KEYBOARD It is on when the keyboard is locked					
	Icon UNLOCKED KEYBOARD It is on when the keyboard is unlocked					

#### HOW TO START THE BLAST CHILLING / DEEP FREEZING CYCLES

Hereafter the instructions to set and start the most common settings of the device.

N.B. FOR A BETTER WORKABILITY OF THE DEVICE, REMEMBER TO CARRY OUT A MANUAL DEFROST AFTER 2-3 BLAST CHILLING CYCLES IN A ROW.

THIS PROCEDURE TAKES PLACE KEEPING THE DOOR OPEN AND PUSHING THE DEFROSTING BUTTON. THIS SEQUENCE OF COMMANDS SET THE DEVICE IN "MANUAL DEFROSTING".

WARNING: IT IS RECOMMENDED TO INSERT THE PROBE INSIDE THE PRODUCT MAX 2/3 CM DEEP.

#### 1. SOFT Temperature Chilling

How to use the SOFT temperature chilling function:

- 0. Turn on the blast chiller pushing for 5 seconds the START button
- 1. Insert the probe in the food
- 2. Push the CHILL button .

After 1 second the screen shows the temperature set point of the cell during blast chilling function (-

- 5°C). Such value can be changed pushing the *increase/decrease* buttons
- 3. Start the working cycle pressing the START button
- 4. The chilling cycle ends when the probe achieves the temperature of +3°C.
- 5. It automatically starts the preservation phase.

During the temperature chilling stage it is always possible to visualize the cell temperature by pushing the chilling button. By doing this on the display it will appear for 5 seconds the cell probe temperature Press the **START** button when you want to remove food from the blast chiller.

#### 2. HARD Temperature Chilling

How to use the HARD temperature chilling function:

- 0. Turn on the blast chiller pushing for 5 seconds the START button
- 1. Insert the probe in the food

2. Push the *CHILL* button. After 1 second the screen shows the temperature set point of the cell during the chilling function (-15°C). Such value can be changed pushing the *increase/decrease* buttons

3. Push the *HARD* button to activate the HARD temperature chilling function.

- 4. Start the working cycle pressing the START button
- 5. The blast chilling cycle ends when the probe achieves the temperature of +3°C.
- 6. It automatically starts the preservation phase.

During temperature chilling phase it is always possible to visualize the probe temperature pushing the *CHILL* button . In that way, screen will show for 5 seconds the probe temperature. Press the *START* button when you want to remove food from the blast chiller.

#### 3. SOFT Time Chilling

How to use the SOFT time chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the *CHILL* button after 1 second the screen shows the time cycle set point (90 min). Such value can be changed pushing the *decrease/increase* buttons

3. Push again the **CHILL** button to see the pre-set temperature for the cycle (-5°C). Set the desired working temperature through the **increase/decrease** buttons

4. Start the working cycle pressing the **START** button

5. The screen shows the remaining time until the cycle end. The cycle ends when the set time as duration of chilling phase has passed.

6. It automatically starts the preservation phase.



During time chilling phase it is always possible to visualize the probe temperature pushing the *CHILL* button . In that way, screen will show for 5 seconds the probe temperature. In that way, screen will show for 5 seconds the probe temperature.

Press the START button when you want to remove food from the blast chiller.

#### 4. HARD Time Chilling

How to use the HARD time chilling function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the CHILL button: after 1 second the screen shows the time cycle set point (90 min).

Such value can be changed pushing the *decrease/increase* buttons .

3. Push again the *CHILL* button to see the pre-set temperature for the cycle (-15°C). Set the desired working temperature through the *increase/decrease* buttons.

4. Push the HARD button to activate the HARD time chilling function.

5. Start the working cycle pressing the START button

6. The screen shows the remaining time until the cycle end. The cycle ends when the set time as duration of chilling phase has passed.

7. It automatically starts the preservation phase.

During time chilling phase it is always possible to visualize the probe temperature pushing the *CHILL* button. In that way, screen will show for 5 seconds the probe temperature.

Press the **START** button when you want to remove food from the blast chiller.

#### 5. TEMPERATURE Freezing

How to use the TEMPERATURE freezing function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2 Push the **FREEZE** button. After 1 second the screen shows the temperature set point of the cell during chilling function (-38°C). Such value can be changed pushing the **increase/decrease** buttons.

3. Start the working cycle pressing the START button.

4. The freezing cycle ends when the probe achieves the temperature of -18°C.

5. It automatically starts the preservation phase.

During temperature freezing phase it is always possible to visualize the probe temperature pushing the *CHILL* button. In that way, screen will show for 5 seconds the probe temperature. Press the *START* button when you want to remove food from the blast chiller.

#### 6. TIME Freezing

How to use the TIME freezing function:

0. Turn on the blast chiller pushing for 5 seconds the START button

1. Insert the probe in the food

2. Push 2 times the *FREEZE* button . After 1 second the screen shows the time set point of the cycle (240 min.). Such value can be changed pushing the *increase/decrease* buttons

- 3. Start the working cycle pressing the START button
- 4. The time freezing cycle ends when the time set as freezing duration has passed .
- 5. It automatically starts the preservation phase.

During time freezing phase it is always possible to visualize the probe temperature pushing the *CHILL* button. In that way, screen will show for 5 seconds the probe temperature. Press the *START* button when you want to remove food from the blast chiller.

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#### ALARMS

The following chart shows the meaning of the alarm codes.

Code	Meaning
tiME	Alarm temperature blast chilling or temperature deep freezing not over within the maximum time Solutions: - check the value of parameters r5 and r6 and AA. Main consequences: - the device will save the alarm.
AL	Minimum temperature alarm. Solutions: - check the cell temperature - check the value of parameters A1 and A2. Main consequences: - the device keeps working normally.
АН	Maximum temperature alarm (alarm HACCP). Solutions: - check the cell temperature - check the value of parameters A4 and A5. Main consequences: - the device will save the alarm.
id	Open door alarm. Solutions: - check the door state - check the value of parameters i0 and i1. Main consequences: - effect set by the parameter i0.
HP	high pressure alarm. Solutions: - check the state of the high pressure input - check the value of parameters i5 and i6. Main consequences: - effect set by the parameter i5.
PF	Power breakdown alarm Solutions: - check the connection decive-power - check the value of parameters A10. Main consequences: - the device will save the alarm.



СОН	Overheated condenser alarm Solutions: - check the condenser temperature - check the value of parameter C6. Main consequences: - the condenser fan will be turned on.
CSd	Blocked condenser alarm Solutions: - check the condenser temperature - check the value of parameter C7. - unplug the device and clean the condenser. Main consequences: - if the error occurs during the stand-by, it won't be possible to select nor to start any working cycle - if the error occurs during a working cycle, the cycle will be interrupted.
ESt	Setting parameters download not completed alarm Solutions: - press and release a key to reset the normal visualization - download again the setting parameters. Main consequences: - the device keeps working normally.
CEr	<ul> <li>Alarm for the firmware of the setting parameters in EVKEY different from the device one.</li> <li>Substants</li> <li>suspend the power of the device</li> <li>check that the firmware of the setting parameters in EVKEY corresponds with the one of the device.</li> <li>download again the setting parameters.</li> <li>Main consequences:</li> <li>the device keeps working normally.</li> </ul>
Erd	Setting parameters upload not completed alarm Solutions: - reset the default settings - upload again the setting parameters. Main consequences: - the digital output will be deactivated.

## ERRORS

The following table illustrates the meaning of the error codes

Code	Meaning
Pr1	Cabinet probe error. Solutions: - check the value of parameter P0 - check the integrity of the probe - check the device-probe connection - check the temperature of the cabinet. Main consequences: - if the error occurs during the "stand-by" status, no operating cycles can be selected or started - if the error occurs during blast chilling or deep freezing, the cycle will be interrupted - if the error occurs during storage, compressor activity will depend on parameters C4 and C5 or C9 - defrosting will never be activated - the door resistances will never be switched on - the minimum temperature alarm ("AL" code) will never be activated - the maximum temperature alarm ("AH" code) will never be activated
Pr2	Needle probe error. Solutions: - the same as the cabinet probe error ("Pr1" code) but relative to the needle probe. Main consequences: - if the error occurs during the "stand-by" status, temperature-controlled operating cycles will be started by time-control - if the error occurs during temperature-controlled blast chilling, this will have duration of the time set by parameter r1 - if the error occurs during temperature-controlled deep freezing, this will have duration of the time set by parameter r2 - if the error occurs during needle probe heating, this operation will be interrupted.
Pr3	Evaporator probe error. Solutions: - the same as the cabinet probe error ("Pr1" code) but relative to the evaporator probe. Main consequences: - if parameter P4 is set at 1, defrosting will last for the period of time established with parameter d3 - if parameter F0 is set at 1, parameter F16 will have no effect - if parameter F4 is set at 1, the device will operate as if it were set at 2.

Pr4	Condenser probe error. Solutions: - the same as the cabinet probe error ("Pr1" code) but relative to the condenser probe. Main consequences: - the condenser fan will operate parallel to the compressor - the overheated condenser alarm ("COH" code) will never be activated - the compressor blocked alarm ("CSd" code) will never be activated
rtc	Clock error (in the EVX812 and EVX815 models only). Solutions: - set the real date and time again. Main consequences: - the device does not memorise the date or time at which the HACCP alarm occurred or its duration.

## NOTES

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