

#### Introduction

Cryo Freezers are designed for safe and efficient storage of biological samples in dry liquid nitrogen  $(LN_2)$  vapor at -190 °C (-310 °F). This is a stainless steel, vacuum-insulated, non-pressurized dewar. The control system automatically maintains the  $LN_2$  level inside the freezer while monitoring and logging storage conditions.  $LN_2$  must be regularly replenished in order for the freezer to maintain its cooling function. If  $LN_2$  is depleted and not replenished, the freezer slowly warms and eventually reaches ambient temperature.

Cryo Freezers arrive ready for a plug and play setup. The control system is installed with temperature and level sensors factory calibrated. A convenient initial fill routine suppresses alarms as the freezer cools down. The initial fill is longer and uses more  $LN_2$  than a normal fill.

The  $LN_2$  input connection is a 1/2" 45 degree flare (CGA-295).

#### **Installation Checklist**

Circle Yes or No as it applies to each of the following specifications:

Specification	Yes / No
Outlet power: 110-230 VAC, 50-60 Hz	Yes / No
LN <sub>2</sub> supply: 22-35 PSI (1.5-2.4 bar), sufficient volume for initial fill/cool down: A220: 180 L A440: 230 L A700: 410 L A1000: 460 L	Yes / No
LN <sub>2</sub> transfer hose connected	Yes / No
Sufficient ventilation for $LN_2$ service; oxygen monitoring installed, if required	Yes / No
Freezer on level floor with sufficient load support	Yes / No
Minimum clearance: 6 in. (152 mm) all sides and 35 in. (889 mm) above lid	Yes / No
Seismic restraints installed, if required	Yes / No
User and safety training plan in place	Yes / No
Routine LN <sub>2</sub> resupply scheduled	Yes / No
Routine, manual verification of freezer and LN <sub>2</sub> supply plan in place	Yes / No

### Safety

 $LN_2$  safety precautions must be followed; refer to the Cryo Freezer Operator Manual (PN: 383055). The Cryo Freezer conforms to UL STD 61010-1 | CSA STD C22.2 # 61010-1 | LVD (2014/35/EU).



## Setup and Initial Fill

Step	Action
1.	Open the freezer lid. Remove any desiccant packs.
2.	Connect the outlet power (110-220VAC). Switch the battery backup on.
3.	Connect the $LN_2$ supply (22-35PSI) with the provided transfer hose. Open the $LN_2$ supply value and check for leaks.
4.	Press <b>Start Fill</b> to begin the initial fill routine. Close the lid when complete.

The initial fill can take 1-2 hours. When complete, normal controller operation maintains  $LN_2$  levels while monitoring and logging storage conditions. Allow the freezer to cool for 48 hours before introducing samples. Routinely verify freezer status and ensure sufficient  $LN_2$  supply.

## **Adjusting Settings**

Step	Action	
1.	Connect to a WiFi network in the Network Settings tab. The freezer automatically pushes data to the cloud when connected to WiFi. <b>NOTE:</b> When your freezer is connected to the cloud, you can see real time operating conditions, such as current top and bottom temperature, daily $LN_2$ usage, high and low level set points, and any active alarms. You can also see which software version your freezer is operating on for both the PLC and HMI, the freezer serial number, and temperature and $LN_2$ usage trends, as well as the entire event log for the freezer.	
2.	Set up text and email notifications in the <i>Notifications</i> Settings tab. The freezer must be connected to WiFi for text and email notifications to be sent.	
3.	Set up lid access control in the Advanced Settings tab and add user in the User Settings tab.	
4.	Alarm contacts are available on the back of the display for local or building monitoring.	
5.	Independent temperature and level monitoring is supported.	
6.	The default Admin password is 8888 and can be changed in the Advanced Settings tab.	

# Freezer Status Following Fill

Enter the following specifications following the initial 48 hour cool down:

Specification	Current Status
Top Temperature	
Bottom Temperature	
LN <sub>2</sub> Level	
LN <sub>2</sub> Usage	
Date	
Time	

## **Revision History**

#### Part Number: 382452

#### Cryo Freezer Quick Start Guide

Revision	Date
Revision A	13 JUN 2022