

BLAST CHILLER/FREEZER

User Manual



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IMPORTANT SAFETY INSTRUCTIONS

1. To obtain full use of the cabinet, we recommend reading this instruction manual.
2. It is the user's responsibility to operate the appliance in accordance with the instructions given.
3. Contact your dealer immediately in case of any malfunctions.
4. Place the cabinet in a dry and ventilated place.
5. Keep the cabinet away from strongly heat-emitting sources and do not expose it to direct sunlight.
6. Always keep in mind that all electrical devices are sources of potential danger.
7. Do not store inflammable material such as thinner, gasoline etc. in the cabinet.
8. We declare that no asbestos nor any CFC are used in the construction.
9. The oil in the compressor does not contain PCB



ONLY FOR APPLIANCES WITH REFRIGERANT R290/R600a!

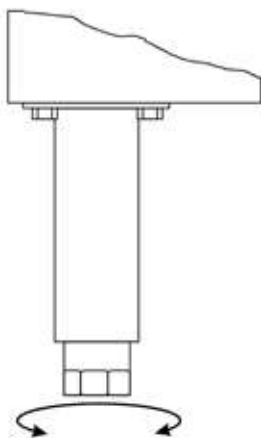
This appliance contains a flammable refrigerant, so make sure of good ventilation around the appliance. Do not use mechanical devices when defrosting, this can cause leakage of the cooling system. Do not use electrical appliances inside the refrigerated storage compartment.

Any repair of the appliance should be carried out by a skilled technician (EN 60335-2-89: 2010).

UNPACKING AND INSTALLATION

Remove the wooden pallet and the packing. External surfaces are supplied with a protection foil, which must be removed before installation.

To ensure correct function it is important that the cabinet is level. If the cabinet is supplied with legs, these can be adjusted.



Important !

1. Do not block the ventilation holes.
2. Make sure that there is at least 15 cm. free space between the cabinet and the wall.

ELECTRICAL CONNECTION

BLC3, BLC5 and BLC10 cabinets operates on 230 V/50 Hz.

BLC14 operates on 3x400 V/50 Hz.

Make sure that the cabinet is connected to a separate electrical group to avoid overload.

The wall socket should be easily accessible.

All earthing requirements stipulated by the local electricity authorities must be observed. The cabinet plug and wall socket should then give correct earthing. If in doubt, contact your local supplier or authorized electrician.

The main electrical connections must be done by skilled electricians.

START-UP OF THE CABINET

Before use, we recommend that the cabinet is cleaned, see the section on maintenance and cleaning.

Important !

If the cabinet has been horizontally placed during transport, please wait 2 hours before starting up the cabinet.

CAPACITY

BLC3 BLAST CHILLER/FREEZER

Model suitable to contain 3 trays with blast chilling capacity of 12kg and 8 kg in shock freezing.

BLC5 BLAST CHILLER/FREEZER

Model suitable to contain 5 trays with blast chilling capacity of 18kg and 14kg in shock freezing.

BLC10 BLAST CHILLER/FREEZER

Model suitable to contain 10 trays with blast chilling capacity of 40kg and 28 kg in shock freezing.

BLC14 BLAST CHILLER/FREEZER

Model suitable to contain 14 trays with blast chilling capacity of 55kg and 38kg in shock freezing.

RECOMMENDATIONS FOR USE

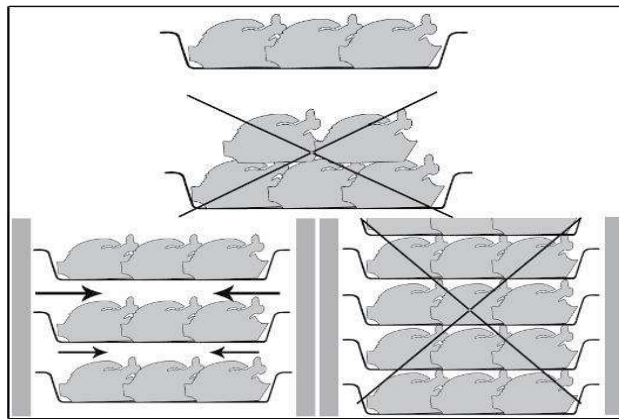
If the appliance remains inactive for a long period, proceed as follows

1. Use the automatic isolating switch to deactivate connection to the main electrical line.
2. Clean the appliance and surrounding areas thoroughly.
3. Spread a thin layer of cooking oil onto the stainless steel surfaces
4. Carry out all maintenance operations
5. Leave the door ajar to prevent the formation of mould and / or unpleasant odour.

Do not insert foodstuffs that are above the temperature of 90 °C.

Do not stack the materials to be preserved in contact with the internal walls so blocking the circulation of air.

There must be a sufficient space between the trays used in order to guarantee a sufficient flow of cold air on the entire product.



Never obstruct the inlet of the evaporator fans.

Products that are more difficult to chill because of their size should be placed in the centre.

Limit the number of times and the duration of time the door are opened.

After blast chilling/shock freezing the product, it can be stored in a preservation cabinet after having been duly protected. A tag should be applied describing the contents of the product, blast chilling/shock freezing date and expiry date. When the product has been blast chilled it must be preserved at a constant temperature of +2 °C while if it has been shock frozen it must be preserved at a constant temperature of -20 °C.

The chiller should be used for storage for short periods only.



To prevent bacterial contamination or contamination of any other biological nature, the needle probe must be disinfected after use.

BLAST CHILLING CYCLE

With this operating modality the chiller keeps the temperature of the refrigerating compartment close to zero during the entire chilling process in order to ensure a gradual drop in the temperature of the product to +3 °C. In this way, ice crystals do not form on the surface of the product. This blast chilling method should be used preferably for products that are not packed and whose physical/organoleptic characteristics could be damaged by the formation of superficial ice (e.g. fish)

SHOCK FREEZING CYCLE

With this blast chilling modality the blast chiller maintains the temperature at a negative value below -18 °C which is the end temperature of shock freezing. For shock freezing to be successful and fast, food should be in small pieces, especially if it has a high fat content. The largest pieces should be placed in central trays. If it takes longer than standard time to shock freeze and the sizes cannot be reduced, decrease the quantity and precool the chiller compartment by starting an empty shock freezing cycle before shock freezing the product.

CLEANING AND MAINTENANCE

Switch off the electrical connection at the socket.

The cabinet must be periodically cleaned. Clean the external and internal surfaces of the cabinet with a light soap solution and subsequently wipe dry. External surfaces can be maintained using steel oil. Do not spray the appliance with direct jets of water or using high pressure appliances. Do not use iron wool, brushes or scrapers to clean the stainless steel as ferrous particles could be deposited which, on oxidizing, could lead to rust. To remove hardened residues, use wooden or plastic spatulas or abrasive rubber pads.

Clean the condenser

Clean the condenser periodically.

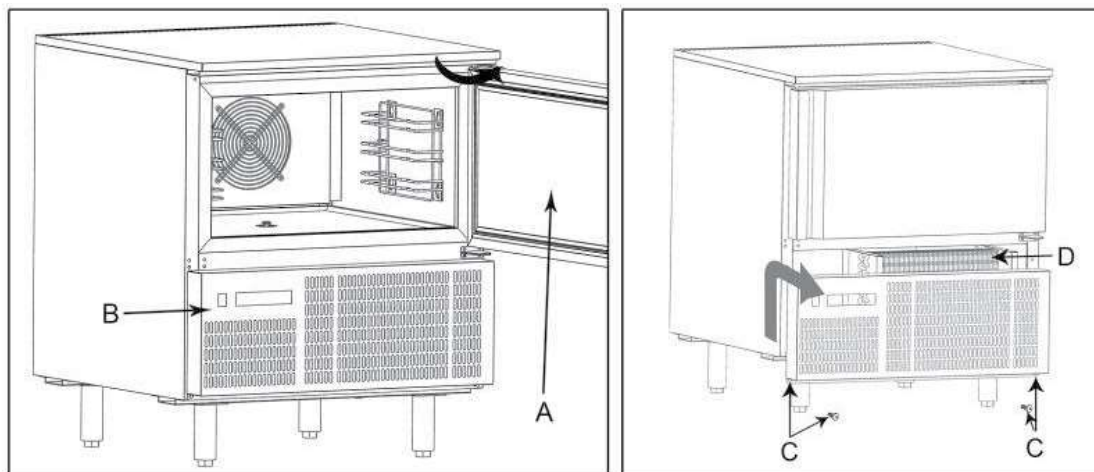
As the fins of the condenser are very sharp, always wear protective gloves for the next phases. Use protective masks and glasses in the presence of dust.

Whenever the condenser has a deposit of dust in correspondence with the fins, this can be removed using a suction device or with a brush applied, using a vertical movement along the direction of the fins.

No other instruments must be used, which may deform the fins and therefore the efficiency of the appliance.

To clean, proceed as follows:

1. Open the door (A) of the appliances.
2. Remove the lower panel(B) from the technical compartment: to do this, remove the screw fasteners(C)
3. It is now possible to clean the finned part of the condenser (D) using suitable tools and protection devices.
4. After cleaning, close the control panel and fix it with the screws removed beforehand.



SERVICE

The cooling system is a hermetically sealed system and does not require supervision, only cleaning.

If the cabinet fails to cool, check if the reason is a power cut.

If you cannot locate the reason to the failure of the cabinet, please contact your supplier. Please inform model and serial number of the cabinet. You can find this information on the rating label which is placed inside the cabinet in the top right hand side.

DISPOSAL

Disposal of the cabinet must take place in an environmentally correct way. Please note existing regulation on disposal. There may be special requirements and conditions which must be observed.



QUICK GUIDE

For the daily use



How to select a cycle

Push the  to move among the cycles CY1 , CY2 , CY3 , CY4  and the holding cycle .

The 5 programs have the default values shown in the diagrams next page.

1. CY1: Fast chilling and conservation. (Hard + soft chilling and holding)
2. CY2: Chilling and fast freezing. (Hard + soft chilling, freezing and holding)
3. CY3: Fast freezing. (Fast freezing and holding)
4. CY4: Fast freezing with alarm and stop. (Only fast freezing)
5. H: Hold mode function. (Hard chill or freezing)
6. dEF: For starting a manual defrost.

How to display the holding SET point.

While the Holding cycle is running (H-icon lighted), push the  key.

The Holding set point is displayed on the upper display and the SETH labels is displayed on the bottom display.

How to modify the holding SET point.

While the SETH is displayed, hold the  key pressed until the SETH label starts flashing.

Use the arrow keys to modify the value and press the  key to confirm.

To confirm and exit, push the  key again.



How to start a cycle.

Push the  key and the selected cycle starts. The yellow display is switched on. Compressor is delayed by 3 min.

How to pause a cycle.

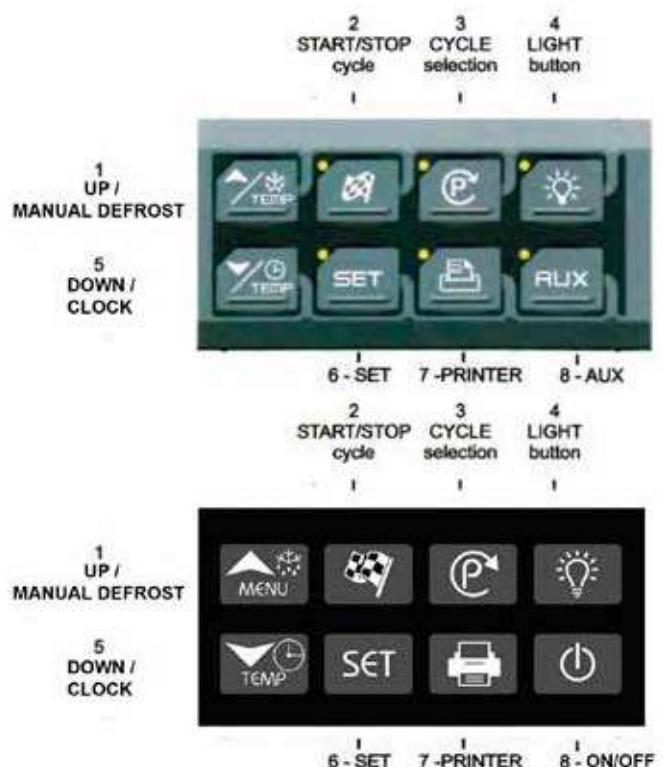
Push the  key and the compressor and fan will stop.

Stb will flash in the display during the pause. Push the  key to restart the cycle from the point of interruption.

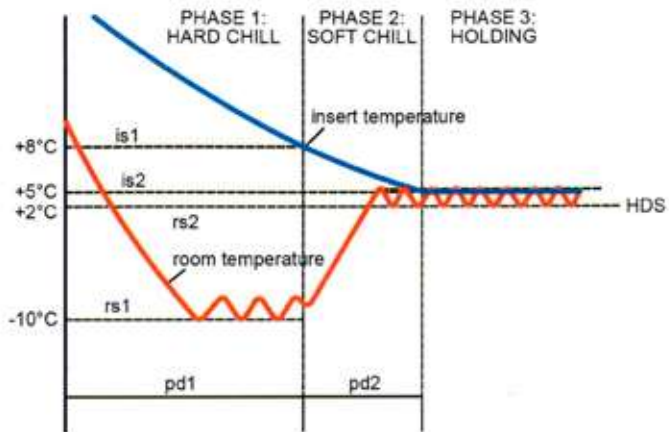
In any case the cycle automatically restarts after the PAU time. (See manual)

How to stop a cycle.

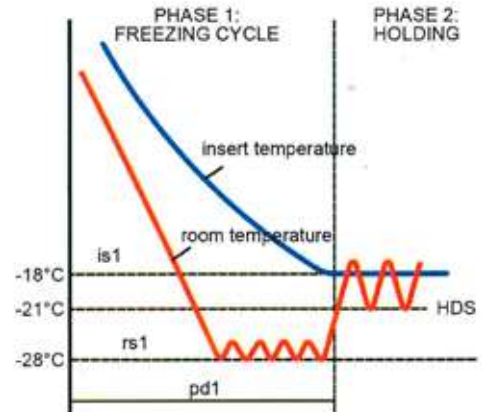
Hold the  key pressed until the yellow display switch off and the cycle is stopped.



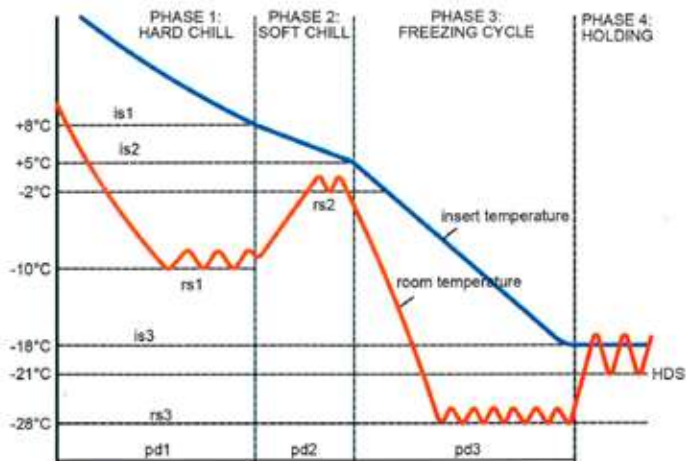
1 CY1: Hard chill + soft chill + holding



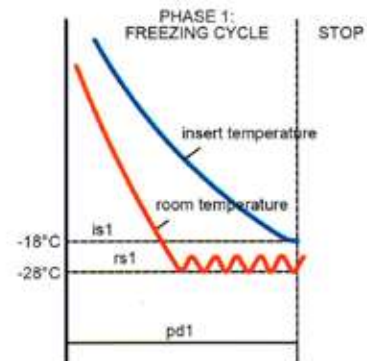
3 CY3: Freezing cycle + holding



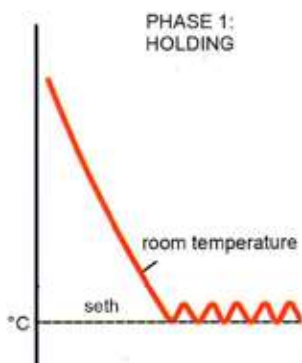
2 CY2: Hard chill + soft chill + freezing + holding



4 CY4: Freezing cycle then stop



H H: Holding mode





Blast Chillers +70 °C to +3 °C

The blast chilling cycle reduce the product temperature from +70 °C to +3 °C in 90 minutes.

Bacterial generation is accelerating in the gap between +60 °C and +10 °C, therefore it is essential to cool the product as fast as possible.

Furthermore vitamins, taste and odour are preserved.

Should then be stored in normally chiller at +2 °C.



Blast Freezers +70 °C to -18 °C

The blast freezing cycle reduce the product temperature from +70 °C to -18 °C in 240 minutes.

The fast reduction of the product temperature increases the lifetime of the product.

Furthermore the quality is preserved without major loss of weight, liquid and taste.

Should then be stored in normally freezer at -20 °C.

Bacteria in general

