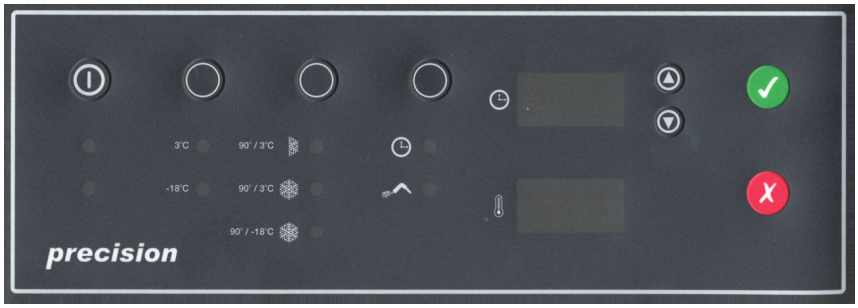
precision
refrigeration

OPERATING INSTRUCTIONS:
Blast Chiller/Freezer

V1/2014



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Contents

General Hazards

All moving parts of the Blast Chiller are suitably guarded and the moving parts can only be accessed by using tools which should only be attempted by a qualified person.

Electrical Connection

This product is supplied with a moulded 13 Amp plug which needs a suitable socket. This cabinet should not be used outside and should be used in a dry environment.The plug needs to be accessible once the equipment is placed in its final position. Should the plug need changing, this must be done by a qualified person.

Unpacking

Leave all packaging in place until blast chiller is in its final position to avoid damage.When the cabinet is in its final position, carefully remove all packaging and check for damage. Any damage should be reported immediately to your dealer. All packaging should be carefully disposed of and recycled where possible.

Installation

The cabinet is very easy to move around as precision blast chillers are supplied on castors as standard. If for any reason the cabinet has to be laid down, it should always be laid on its back and not its side or front to avoid damage. When lowering or raising the cabinet extreme care should be taken as the castors can run away whilst lifting or lowering. A person should always be standing at the base of the cabinet whilst it is being lowered or raised. Cabinet should not be plugged in for at least 1 hour if it has been laid down or tipped during installation.

This product must be placed on a level floor to ensure the automatic door closing and correct draining of condensate.

Ventilation

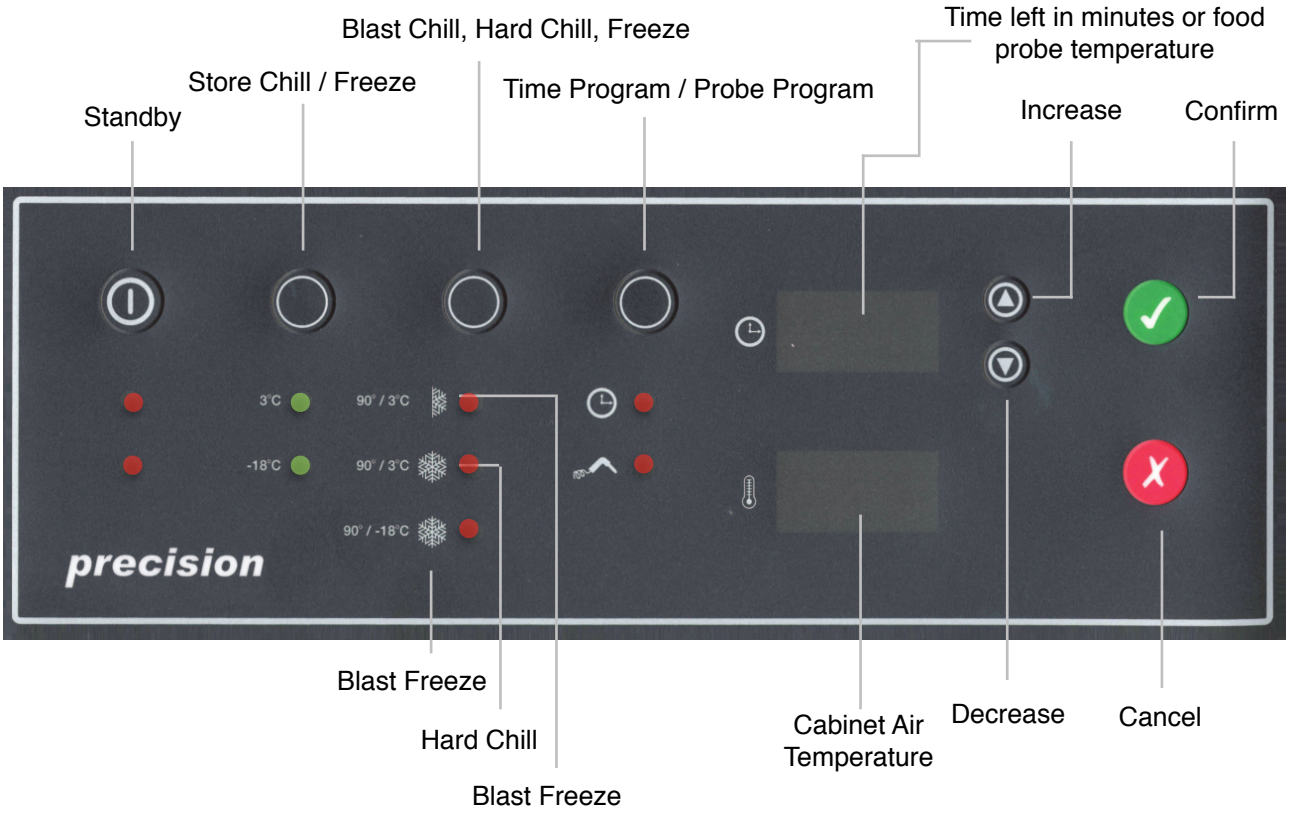
Refrigeration equipment, and Blast Chiller in particular, generates a lot of heat. A Blast Chiller gives off the same heat as a 3kW electric heater. Therefore, it is very important that it must be installed with sufficient space around it for ventilation and for maintenance access. Ventilation grills must not be blocked, or even partially blocked as this could affect the cabinet’s performance and life span.

Shelves / Pans / Slides

Fit the shelf / pan slides in the correct position to suit the user. Gastronorm pans are not supplied as standard.

Castors / Adjustable Legs / Levelling Feet

Lock the two front castors once the cabinet is in its final position by pressing down the metal bar with your foot. This will stop the cabinet from moving when the door is opened and closed. The level on models fitted with castors can't be adjusted so a level floor should be provided. Models fitted with adjustable legs or levelling feet can be levelled by screwing the legs/feet in or out to the desired height.



Initial Start Up

Plug the 13 Amp moulded plug into a suitable socket. If necessary, push the ⏻ button on the controller to start the unit. The controller will display a “PO” (Power Outage) alarm. Press the red cancel button to cancel the alarm and the Blast Chiller will go into Chill Storage mode.

Checks

After initial start up, the Blast Chiller should start to pull down to the preset temperature, check that the temperature is reducing and listen inside and outside the cabinet to make sure the fans are turning freely to check there has been no movement in shipping. If time permits, stay with the cabinet until the preset temperature is reached and the condensing unit cuts out.

Using Your New Piece Of Refrigeration Equipment

The cabinet must reach its preset operating temperature before loading any produce. Please ensure that the produce is equally distributed throughout the cabinet and that air can circulate around and through the products stored.

Using Your Blast Chiller

Storage Modes:

Precision's Blast Chiller / Freezers have two storage modes: Chill Store (3°C) and Freeze Store (-18°C). The unit defaults to Chill Store but you can choose between the two by pressing the first select button.

Product Loading

Food should be loaded into Gastronorm pans which slide directly onto the Blast Chiller's shelving system. Remember that a Blast Chiller works in a very similar way to an oven, but in reverse. An oven puts heat into the food and a Blast Chiller take heat out. With this in mind, some products chill faster than others and there is a possibility for some items to freeze on the exterior if left in the Blast Chiller for too long, as they might burn on the exterior if left in an oven for too long.

Blast Cycles:

Soft Chill 90° to 3°C

Hard Chill 90° to 3°C

Blast Freeze 90° to -18°C

The difference between Soft and Hard Chill is the air temperature used to chill the food. Soft chill is the equivalent of cooking at a lower temperature. This is to ensure a more even chilling throughout the food. Hard chill uses a lower temperature and, just as cooking a piece of meat at a higher temperature can increase the risking of burning the outside whilst leaving the inside rare, hard chill can freeze the outside before the inside reaches 3°C.

Starting a cycle

Setting a standard blast chill cycle is as easy as pressing two buttons. First you press the middle select button. The first option is a 90 minute Soft Chill cycle button to start the cycle 

. If this is your desired cycle, simply press the button to start the cycle.

If you wish to choose a different cycle, press the select button directly above the Cycle Modes to select between Soft Chill 

, Hard Chill 

and Blast Freeze 

. If required, press the third select button to choose between or food probe cycle termination mode. The Soft and Hard Chill automatically default to a 90 minute timed cycle and the Blast Freeze to a 240 minute timed cycle. To adjust the time, simply press the and .

Once you have chosen your desired cycle, simply press the button to start.

During a Cycle

Once a cycle has started, three dots will scroll under the set time on the top display and the timer will start counting down. The air temperature is displayed on the bottom display. With a Food Probe controlled cycle, PRO is displayed with the three scrolling dots and the probe temperature is shown on the bottom display.

Press the to cancel a cycle midstream. The machine will automatically defrost and enter the appropriate Store Mode - Chill Store is a Soft or Hard Chill cycle was cancelled and Freeze Store if a Blast Freeze cycle was cancelled.

End of Cycle

Once the chosen cycle has terminated, the display will flash END and a buzzer will sound for 10 seconds. This can be muted by pressing the button. It will then go into a Defrost (DEF) mode followed by Chill or Freeze Store depending on whether its a Chill or Freeze cycle which has just terminated. This is entirely automatic and requires no use intervention. A new cycle cant be started until the defrost has terminated.

Maintenance

The Blast Chiller / Freezer is fully automatic and, apart from cleaning needs very little maintenance.

Interior and exterior should be cleaned with soap and water and no abrasives should be used as they will scratch and spoil the stainless steel finish. Interior shelving and racking can be removed on most models for easy cleaning. Counter drawer sets can be fully removed and the drawers can be washed in a dish washer if needed.

Maintenance and Cleaning

Before cleaning and maintenance, the cabinet should be in standby mode then unplugged from the power supply.

Door Gaskets should be cleaned with warm soapy water and inspected on a regular basis and if damaged they should be replaced. Cooking oils and harsh cleaning detergents will shorten the life of the gaskets and contact should be avoided.

Condenser Cleaning

All the heat removed from the Blast Chiller is discharged into the room via the condenser which is similar to a car radiator. This must be kept clean so that the air can pass through it to remove the heat, if it becomes choked with dust the unit will over heat and this can lead to a burnt out compressor. The condenser should be brushed with a soft brush to remove any dust deposited on the alloy fins. The frequency of this cleaning is determined by the amount of dust in the surrounding area but should be cleaned at least 4 times a year.

Gasket Replacement

Damaged gaskets can easily be replaced. Remove the old gasket by gently pulling it out of the gasket retainer and simply push in the new gasket leaving the corners until last.

End of Life Disposable Requirements

Refrigerated cabinets have components that could be harmful to the environment. All end of life equipment must be disposed of in accordance with national laws and regulations.

Fault Finding

In the event of cabinet fault/failure, please check the following:

1. Plug is in socket and power to the socket can be proven by plugging another appliance into the same socket or swapping the problem cabinet to a socket that is known to work.
2. The fuse located in the plug is intact.
3. The condenser is clean and free from dust or debris.
4. Door gasket is sealing and free from damage.

If this doesn't solve the problem, please call a qualified technician.

When requesting a service call, please find the manufacturers data plate and provide the model, serial number and details of any fault codes that are displayed.

Alarms

The controller is equipped with internal visual and audio alarms:

Alarm Displayed	Description	Action Required
dEF	Defrost in Progress	None - Evaporator must defrost before setting next cycle
End	Cycle Finished	Press ✗ to mute
Pro	Probe Controlled Cycle	None - Cycle will terminate when food probe reaches correct temperature
dO	Door Open	Close door
PO	Power Outage	None - press ✗ to clear
HP	High Pressure	Clean Condenser / Call Engineer
LP	Low Pressure	Call Engineer
HI	High Temperature - Shown at end of cycle	Check food has reached correct temperature - press ✗ to clear
E1	Cabinet Probe Failure	Call Engineer
E2	Evaporator Probe Failure	Call Engineer
E3	Food Probe Fault	Call Engineer

Press any button on the controller to silence an alarm.

Notes:

Model: ……

Serial Number: ……..

GWP Values for Refrigerants:
R1234Ze - ~ 1
R290 - 3
R134a – 1300
R404a – 3943
These units contain fluorinated greenhouse *gases covered by the F Gas directive*

Declaration of Conformity References:
Low Voltage Directive 2006/95/EC
EC Machinery Directive 2006/42EC
Electromagnetic Compatibility Directive 2004/108/EC
Pressure Equipment Directive 97/23/EC
RoHS / WEE Directive 2002/95 EC