precision
refrigeration

OPERATING INSTRUCTIONS:

BLAST CHILLER / FREEZER

PCF15 - PCF40 - PCF50

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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

PCF15 & PCF40 is supplied with a molded 13 Amp plug which needs a suitable socket. PCF50 requires dedicated 16 Amp supply. 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 Chillers in particular, generates a lot of heat. A Blast Chiller gives off the same heat as a large 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

Make sure unit is connected to appropriate power socket. Press and hold standby button to turn on the Blast Chiller will automatically go into Chill Store mode.

Checks

After initial startup, the Blast Chiller / Freezer 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 Blast Chiller / Freezer

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.

Operation Modes

Precision Blast Chiller / Freezers have the following operation modes:

Soft Chill – Blast Chill Food to 3ºC - For Delicate, Less Dense Food Products
Hard Chill – Blast Chill Food to 3ºC - For Thicker Food Products & Sauces
Freeze – Blast Freeze Food to -18ºC - For All Products
Chill Store – Chilled Storage 1 / 4ºC - Storage of Chilled Food
Freeze Store – Freezer Storage -18 / -22ºC - Storage of Frozen Food
Thaw – Controlled Defrosting of Frozen Food Products

Product Loading

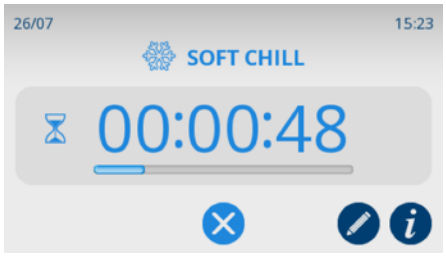
Food should be loaded into Gastronorm pans which slide directly onto the Blast Chiller's shelving system. Remember that a Blast Chiller works in a very similar way to an oven, but in reverse. An oven puts heat into the food and a Blast Chiller takes heat out. With this in mind, some products chill faster 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.

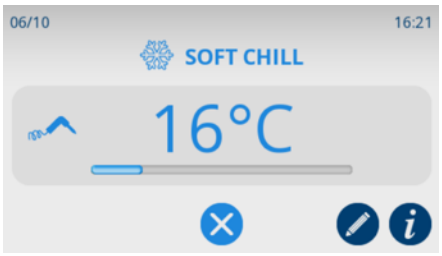
Starting a cycle

Press your desired operational mode. For all Chill, Freeze or Thaw cycles, you will then be given the option of choosing a pre-set cycle termination method of time and/or food probe temperature. Press your required option to start the cycle. You can modify the default time or temperature by pressing and holding your desired option. Please note: Any changes made here will revert to factory default time or temperature setting for the next cycle. Factory default times & temperatures can be modified in "Settings" - see page 8.

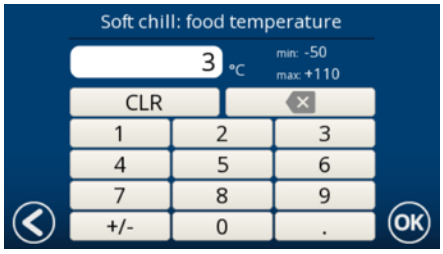
During a Cycle

Once a cycle has started, the screen shows remaining time on a time cycle or food probe on a probe controlled cycle.

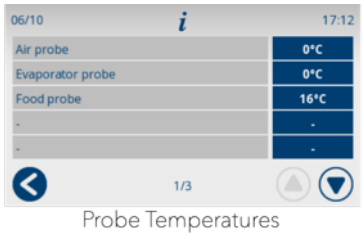




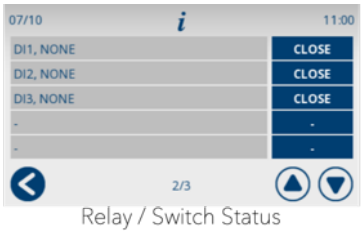
Press  to edit a cycle midstream and modify cycle duration time or food probe termination temperature.



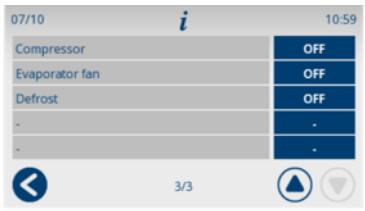
Press  for information mid cycle:



Probe Temperatures



Relay / Switch Status



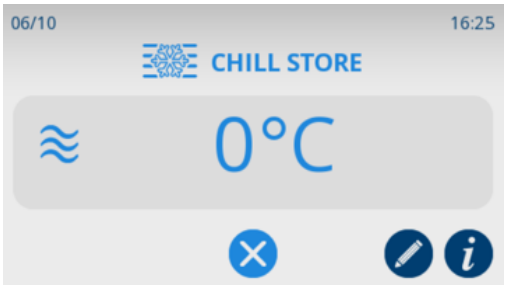
Component Status

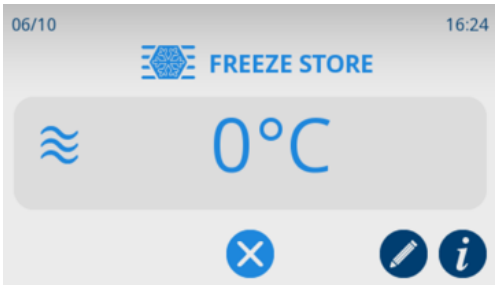
Press  to cancel cycle and OK to confirm:

End of Cycle

Buzzer Sounds & Completed Screen Shows Indicating Cycle Is Complete. Touch Screen To Clear.

Appropriate Chill or Freeze Storage Mode Starts Automatically Once Chill, Freeze or Thaw Cycle Terminates.





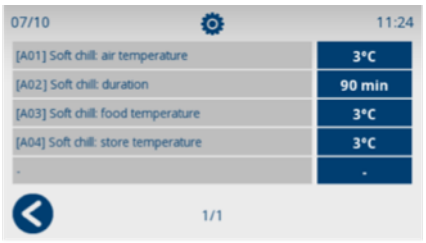
Storage Mode Will Continue Indefinitely Until Cancelled.

Settings Screen

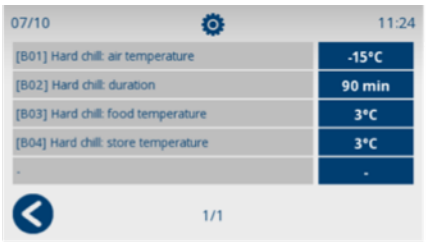
Press  to enter settings. Please note, icons turn dark blue in settings mode.

Changing Default Cycle Settings:

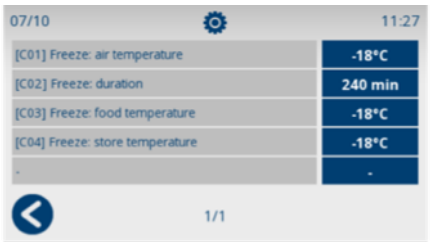
Press any button to adjust desired default cycle settings



Soft Chill Settings



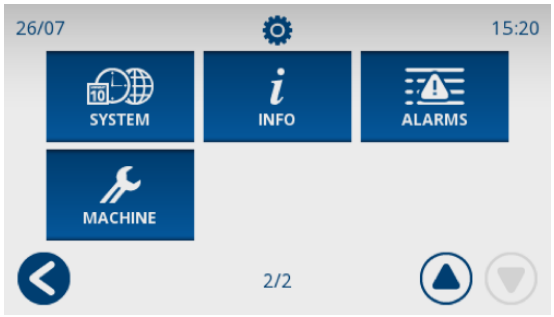
Hard Chill Settings



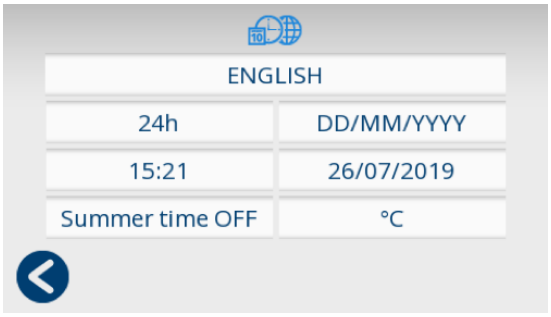
Freeze Settings

Press any setting to change parameter

Changing System Settings:



Press  to change system settings

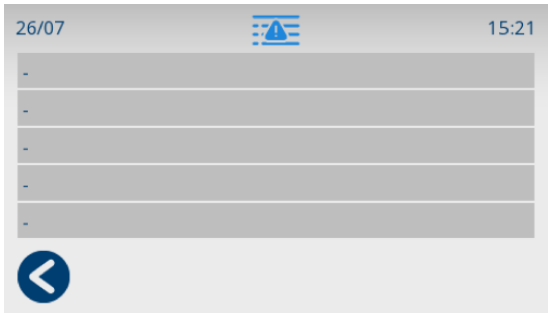


Press any setting to change parameter.

Alarms:

Press 

to see details of any recent errors



Engineer Settings:

Press 

to access engineering mode to modify any setting. Please note this area is password protected for engineer's use only. Contact factory for password.

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 for easy cleaning.

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 / Freezer 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 overheat 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. Ensure the machine is turned off when doing this to prevent dirt being sucked deeper into the condenser. 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.

Notes:

Model: …….

Serial Number: ……..

GWP Values for Refrigerants:
R290 - 3
R134a – 1300
R452A – 2140
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