

QC 11 Blast Chill Operating Instructions.

Operation

When mains electrical power is first applied to the controller it will carry out a self-test function --- for approximately 3 seconds, after this the cabinet air temperature will be displayed.

To start, select the program required by pressing the program mode button (1, 2, 3,4), the LED for that mode will illuminate, press and hold start key  for three seconds to start the program. The display will show the program time. The compressor may pause before starting at the start of a cycle to prevent short cycling of the condensing system and is normal.

When the time or temperature is achieved the machine will go in to the Hold mode with the sounding of an alarm.

To stop the cycle press and hold the start key  for 2 seconds, the cycle will be terminated.

Manual Defrost.

When the blast chiller is in hold press the defrost key  once to start the defrost.

When defrost is complete the machine will revert to the hold temperature.

Program Mode	Program Type	Program Time	Air Temperature	Chill Temperature	Hold Temperature
					
 	SOFT	90	90 minutes @ +2°C	N/A	+3°C
 	HARD	90	70 minutes @ -15°C 20 minutes @ +2°C	N/A	+3°C
 	HARD +	240	240 minutes @ -15°C	N/A	+3°C
 	HARD		75% @ -15°C 25% @ +3°C	75% @ -6°C 25% @ +2°C	+3°C

IMPORTANT. Please note: Program 3 is for specialist markets only and not for normal use.

Introduction

There are four main programmes that you will need to use your Blast Chiller.

-  **Soft Chill-** for the safe chilling of delicate products.
-  **Hard Chill Time** - For general purpose chilling based on time.
-  **Hard Chill +-.** This program is for specialist chilling only and is not recommended for normal use.
-  **Hard Chill Temperature** - For general purpose chilling using the food probe.

Guide for Blast Chilling

Food Type	Includes	Blast Chill Programme required
Meat	Beef, pork, lamb, poultry & mince	2 or 4
Fish	Fried, poached or baked – haddock, plaice, salmon, cod fillets etc	1
Prepared dishes	Stews & casseroles, lasagne, risotto, shepherds pie	2 or 4
Vegetables & Pulses	Steamed or roasted veg, rice and potatoes etc.	1
Fruit	Stewed and cooked fruits.	1
Bakery	Cakes	2 or 4
Bakery	Pastries	2 or 4
Desserts	Fruit Based desserts & egg based flans.	1
Desserts	Sponge puddings and dense desserts such as cheesecake.	2 or 4