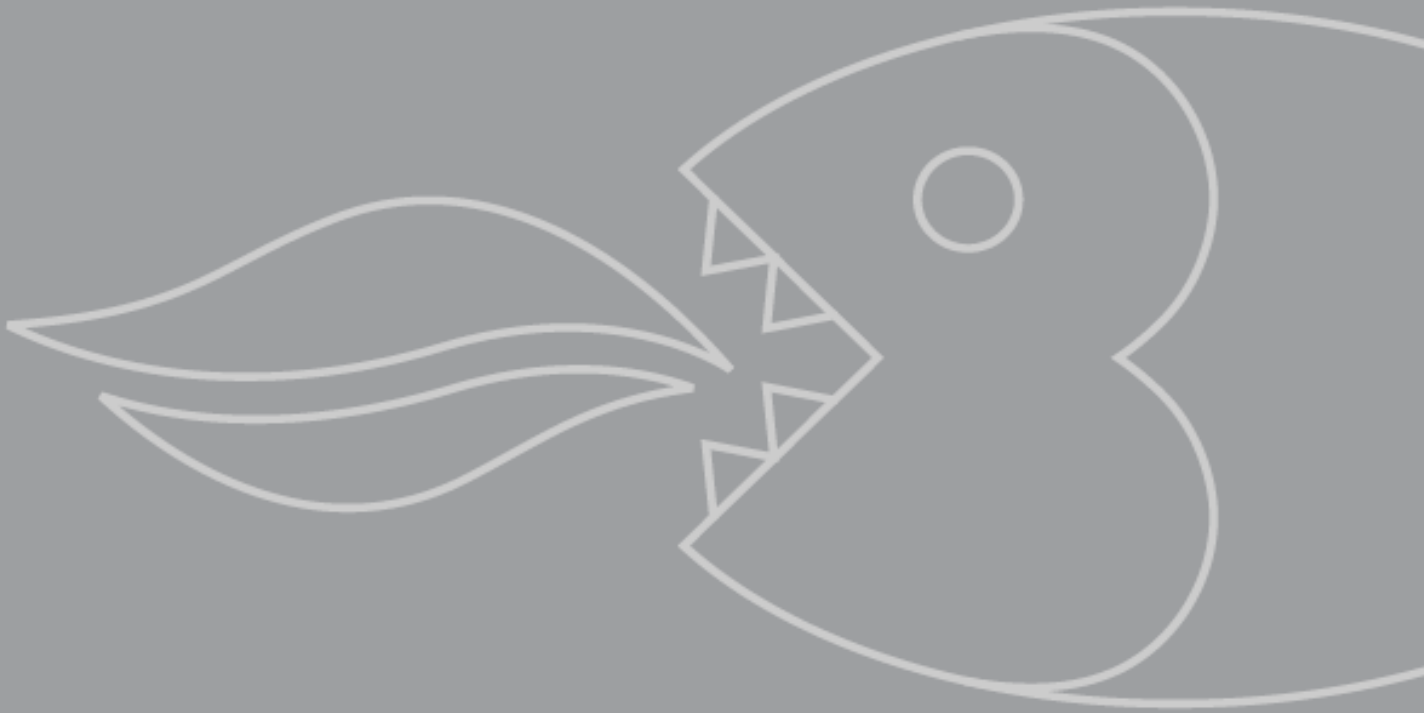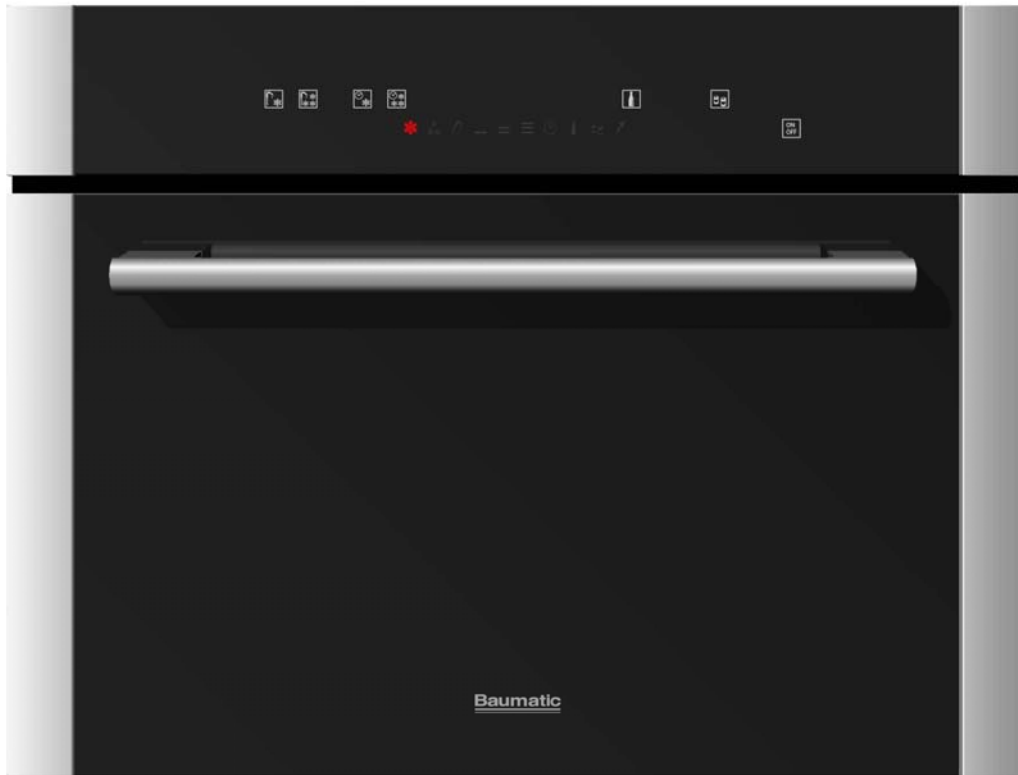# BBC460SS Blast chiller

INSTRUCTION MANUAL

Baumatic®

USER MANUAL FOR YOUR BAUMATIC

BBC460SS Blast chiller

NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference. for you or any person not familiar with the operation of the appliance.

GS 18/06/10

Contents

Note: *Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person. Disable the door lock to make sure that children cannot get stuck inside the appliance.*

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet *before* attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.
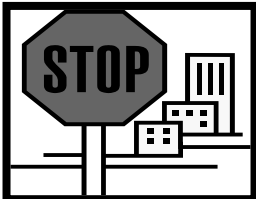
IMPORTANT: Any installation work must be carried out by a qualified electrician or competent person.

Use of the appliance

o Your appliance is only designed to be used in the home. It is suitable for rapidly lowering temperatures, rapidly freezing foods and rapidly cooling drinks. If it is used for any other purpose or it is not used correctly, then Baumatic Ltd. will accept no liability for any damage or injury that might be caused.

o Altering the specification of the appliance must not be attempted for reasons of safety.

o The blast chiller has **NOT** been designed to be used continuously. Therefore, for it to function correctly and efficiently, it is advisable to switch the appliance off after a maximum of two cycles and leave the door open for around 30 – 40 minutes so that any ice which has formed can evaporate.

Before using your appliance

o Check the appliance for any signs of transport damage. If you notice any damage, then you should not connect your appliance to your mains supply and should contact your supplier.

Child safety

o Packaging material should be kept away from children.

o Children should not be allowed to touch the controls or play with the appliance.

General safety

- o Do not pull on the power supply cable to remove the plug from your mains supply socket.

- o Do not pull out or insert the plug with wet hands.

- o Do not attempt to use your appliance outdoors or any place where it is likely to come into contact with the elements.

- o Before cleaning the appliance or performing maintenance work, ensure that the appliance has been disconnected from your mains supply.

- o Never allow the back coils of the appliance to come into contact with the wall surface.

- o Always ensure that the location where you are installing your appliance is free of stored items such as papers and other flammable materials.

- o Never block the ventilation openings of the appliance, either on the inside or its exterior.
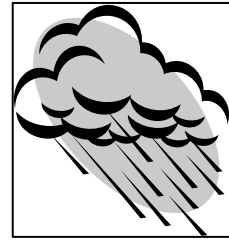
- o It is vital to keep your appliance well ventilated, so that there is proper air flow between the bottom of the unit and the plinth/kick plate which it is sitting on.

- o Do not place electrical devices inside of the appliance, such as mixers and electric ice cream makers.

- o This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
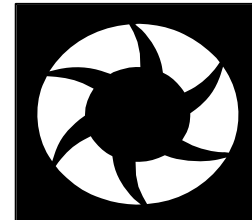
Service

You should not attempt to repair the appliance yourself, as this could cause injury or a more serious malfunction. If you require a service call then please contact the Customer Care Department.
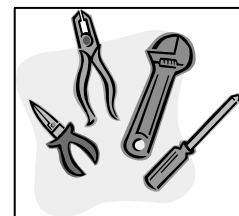
Specifications of your blast chiller

- o 5 x chiller cycles
- o 10 x display icons
- o Door open indicator
- o Low performance indicator
- o Core probe device
- o 3 x Programmable chiller time cycles
- o Bottles cycle
- o Cans cycle
- o Thermal maintenance mode
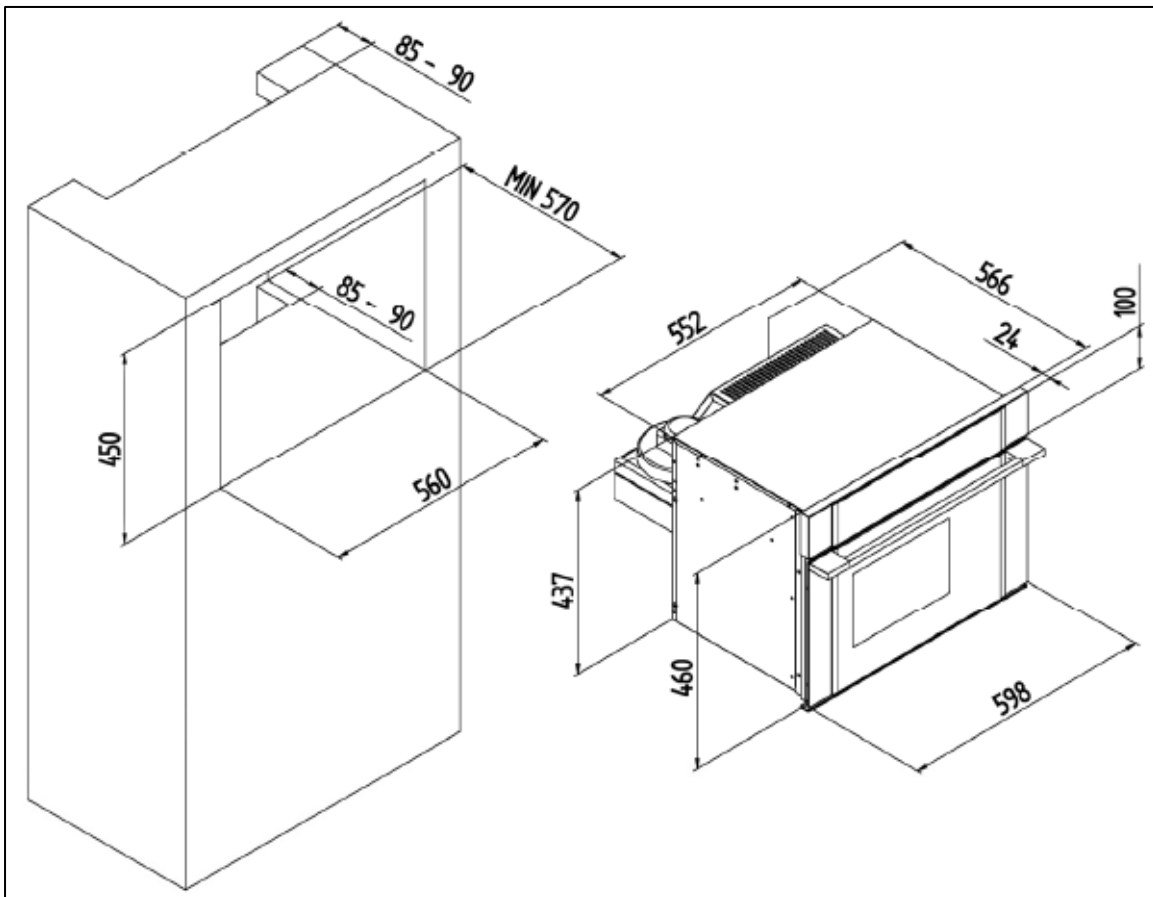
Dimensions of appliance

Height:	460 mm
Width:	598 mm
Depth:	566 mm

Dimensions of aperture*

Height:	450 mm
Width:	560 mm
Depth:	570 mm (min)

Net capacity: 27 litres

Electrical details

Rated Voltage: 220 - 240 Vac 50 Hz
Max Rated Inputs: 0.44 kW

Standard accessories

Core probe device
Glass tray

* Please refer to the installation instructions for more specific information on the size of aperture that you will require.

IMPORTANT: When you install your appliance it is important to bear in mind its climatic rating.

Using your Baumatic blast chiller

Before switching on

- o Make sure that it has been installed by a suitably qualified person, as per the information contained in Baumatic's installation instructions.

- o After delivery, wait for eight hours before connecting the appliance to your mains supply. This will allow any refrigerant gasses that may have been disturbed during the transportation process to settle.

- o The outside of the appliance and the removable accessories contained within it, should be cleaned with a solution of liquid detergent and water.

- o The interior of the appliance should be cleaned with a solution of sodium bicarbonate dissolved in lukewarm water. The interior and accessories should be thoroughly dried, after the cleaning process has been completed.

- o There can be an odour when you first switch on the appliance. It will lessen as the appliance starts to cool.

Storing blast chilled or frozen products

- o Blast chilled and / or rapidly frozen food **MUST NOT** be kept inside the blast chiller. It must be accurately covered and protected (with cling film, a hermetic seal etc.) in the fridge or freezer.

o Blast chilled food must be kept in a fridge at a constant temperature of 3°C.

o Frozen food must be kept in a freezer at a constant temperature of -18°C.

Loading the blast chiller

o Avoid keeping chilled and / or rapidly frozen food at room temperature for long. If kept at room temperature, the foods will undergo the following negative transformations: loss of moisture, loss of initial quality and an increase in the possibility of contamination.

o For these reasons, it is advisable to start the chosen cycle as soon as the preparation and / or cooking of the food is finished.

o To load the blast chiller, always use the supplied grills, basket and drip-tray in order to avoid blocking the airflow hitting the product, which is located at the back of the blast chiller.

o Ensure that the products to be blast chilled are not stacked incorrectly by inserting them individually or in small pieces when they are large.
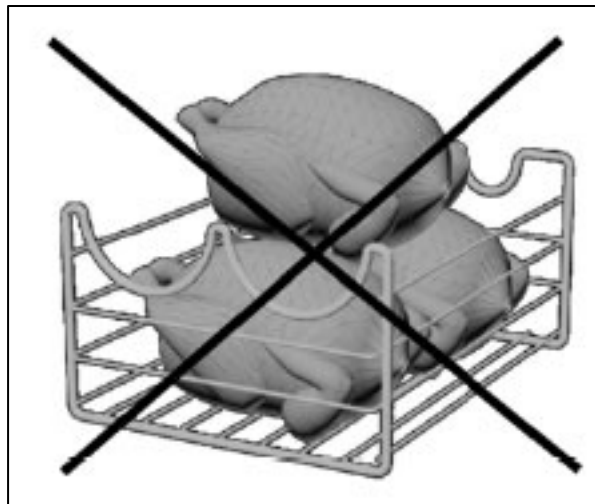
Using the core probe

o The core probe is a device which can be found within the blast chiller refrigerator and is used for reading the temperature at the centre of the food which is to be rapidly chilled or frozen.

o *WARNING: Take extra care when using the core probe as it is very sharp and there is a risk of injury if handled incorrectly.*

Centre of food
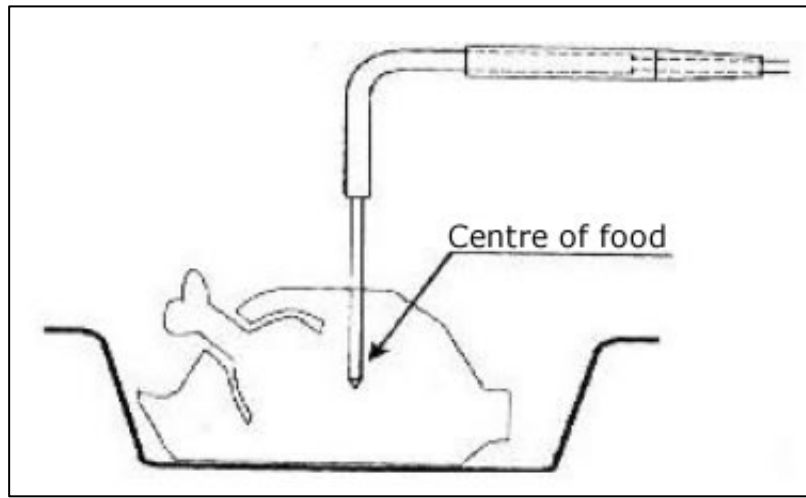
- o While in use, the core probe must be inserted into the food to be chilled or frozen before the cycle begins.

- o To guarantee that the probe works correctly in the blast chiller and deep-freeze cycle, insert it as in the diagram below. Insert the tip right into the centre of the food, being careful that it does not come out of the other side.

- o At the end of the cycle, clean the probe with a soft cloth and warm water.

REMEMBER: The blast chiller and deep-freezing periods vary a great deal depending on the physical characteristics and the size of the food being used. For best use, it is advisable to put foods into the appliance with a thickness of less than 2 cm, which are defined as STANDARD foods.

For foods in basins which are thicker than 2 cm or for foods which are not in bowls but are thicker than 2 cm (NON-STANDARD foods), it is advisable to choose a -18°C non-standard foods chiller cycle.

Switching on the appliance and setting a chiller cycle

Control panel
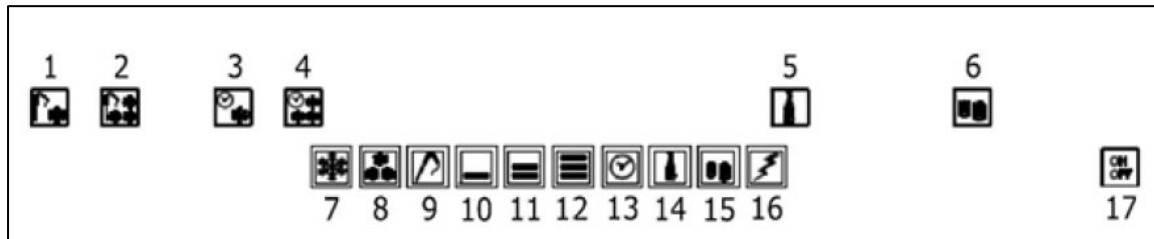
1 = +3°C blast chiller cycle with core probe button
2 = -18°C standard foods deep-freezing cycle with core probe button
3 = +3°C blast chiller time cycle button
4 = -18°C standard foods deep-freezing time cycle button
5 = Bottles cycle button
6 = Cans cycles button
7 – +3°C blast chiller icon
8 = -18°C deep-freezing icon
9 = Core probe icon
10 = First stage cycle icon
11 = Second stage cycle icon
12 = Third stage cycle icon
13 = Time cycle icon
14 = Bottles cycle icon
15 = Cans cycle icon
16 = Ignition icon
17 = ON / OFF button

Switching the appliance on

- o To switch on the appliance, press and hold the ON / OFF button **(17)** for a few seconds.

- o The ignition icon **(16)** will remain on for the whole length of time that the appliance is in use.

- o At the end of each cycle, press the ON / OFF button **(17)** again to switch off the appliance.

- o Within the first three minutes after the start of the chosen cycle, it is possible to modify it or switch the appliance off.

- o If there is five minutes of inactivity after the appliance is switched on, the appliance will automatically switch off.

- *o All the blast chiller and deep-freezing cycles indicated in this user manual are defined based on a starting food temperature of between 70°C and 90°C.*

- o At the end of any cycle, it is possible to keep the food stuff in the appliance for longer by simply not opening the door immediately. All three chiller cycle stage icons **(10**, **11 and 12)** will flash during this period.

3°C Blast chiller cycle with core probe

- o The weight of the food must **NEVER** be more than 1 kg.

- o The temperature reading takes place in the central part of the food by inserting the core probe.

- o Carefully put the hot food into the blast chiller, slide in the probe ensuring that the tip is in the centre of the food. To guarantee that the probe works correctly in the blast chiller and deep-freezing cycle, insert it as the 'Using the core probe' section directs.

- o Close the door and press the 3°C blast chiller cycle with core probe button **(1)**. The display will show the 3°C blast chiller icon **(7)** and the core probe icon **(9)**, which are lit at the same time, indicating that the chosen cycle has started correctly.

- o There are three icons which light to show the progression of the cycle **(10**, **11 and 12)**. They will switch off in turn and flash in order.

- o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will sound for around twenty seconds. To end the cycle, open the door.

- o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of 1°C - 5°C.

-18°C Standard foods deep-freezing cycle with core probe

- o The weight of the food must **NEVER** be more than 1 kg.

- o The temperature reading takes place in the central part of the food by inserting the core probe.

- o Put the hot food into the blast chiller, slide in the probe ensuring that the tip is in the centre of the food. To guarantee that the

probe works correctly in the blast chiller and deep-freezing cycle, insert it as the 'Using the core probe' section directs.

o Close the door and press the -18°C standard foods deep-freezing cycle with core probe button **(2)**. The display will show the -18°C deep-freezing icon **(8)** and the core probe icon **(9)** which are lit at the same time, indicating that the chosen cycle has started correctly.

o The cycle progression icons **(10**, **11 and 12)** show the different stages of the cycle and will switch off in turn and flash in order.

o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will sound for approximately twenty seconds. To end the cycle, open the door.

o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of -16°C - -20°C.

-18°C Non-standard foods deep-freezing cycle with core probe

ATTENTION: Before beginning this cycle, the food must have a temperature of 3°C. Therefore, if necessary, chill the food using the 3°C blast chiller cycle with the core probe first.

o A non-standard food is classified as a product with a thickness larger than 2 cm or foods in basins or bowls which are thicker than 2 cm.

o The weight of the food must ***NEVER*** be more than 1 kg.

o The temperature reading takes place in the central part of the food by inserting the core probe. To guarantee that the probe works correctly in the blast chiller and deep-freezing cycle, insert it as the 'Using the core probe' section directs.

o Check that the blast chiller is empty and that the door is closed.

o Press the 3°C blast chiller cycle with core probe button **(1)** and the -18°C standard foods deep-freezing cycle with core probe button **(2)** simultaneously to select this cycle. The display will show the 3°C blast chiller icon **(7)**, -18°C deep-freezing icon **(8)** and the core probe icon **(9)** which indicates that the chosen cycle has started correctly.

o After a few minutes, a buzzer will signal the best time to put the food to be deep-frozen into the appliance.

o Put the food into the appliance within five minutes otherwise the appliance will be switched off and it will be necessary to start the procedure again from the beginning.

o Insert the probe, ensuring that the tip is at the centre of the product and close the door.

o On the display, the progression icons **(10, 11 and 12)** show the different stages of the cycle and will switch off in turn and flash in order.

o At the end of the cycle, the progression icons **(10, 11 and 12)** will flash together with a buzzer which will sound for approximately twenty seconds. To end the cycle, open the door.

o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of -16°C - -20°C.

3°C Blast chiller time cycle

o The weight of the food must **NEVER** be more than 1 kg.

o Place the hot food into the blast chiller. Close the door and press the 3°C blast chiller time cycle button **(3)** repeatedly until the desired food class icon has been chosen. For food class icon details see the table below.

Icon 10	Class 1	30 minutes
Icon 11	Class 2	60 minutes
Icon 12	Class 3	90 minutes
Icons 10 + 11	Class 4	120 minutes
Icons 11 + 12	Class 5	150 minutes
Icons 10 + 12	Class 6	180 minutes

o Approximately five seconds after selecting the desired food class, the cycle will start automatically.

o The display will show the 3°C blast chiller icon **(7)** and the time cycle icon **(13)** which are lit at the same time, indicating that the chosen cycle has started correctly.

o The cycle progression icons **(10, 11 and 12)** show the different stages of the cycle and will switch off in turn and flash in order.

o At the end of the cycle, the progression icons **(10, 11 and 12)** will flash together with a buzzer which will sound for approximately twenty seconds. To end the cycle, open the door.

- At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of 1°C - 5°C.

- For a general guideline for food classes and chiller times please refer to the table below.

Please note the following table should be used as a guideline only. Chiller times can vary depending on the type and size of the food.

Class 1 foods (g) for blast chiller times of less than ½ an hour (icon 10)	
Short-crust pastry biscuits	500
Yoghurt biscuits	500
Spinach	500 – 1000
Asparagus	500 – 1000
Swiss chard stalks	500 – 1000
Courgettes	500 – 1000
Cauliflower	500 – 1000
Fennels	500
Carrots	500
Broccoli	500 – 1000
Peppers	500 – 1000
Leeks	500 – 1000
Celery	500 – 1000
Brussels sprouts	500
Potatoes	500
Class 2 foods (g) for blast chiller times of between ½ hour and 1 hour (icon 11)	
Short-crust pastry biscuits	1000
Yoghurt biscuits	1000
Custard	500
Fennels	1000
Potatoes	1000
Carrots	1000
Brussels sprouts	1000
Rare T-bone steak core temperature 55°C	500 - 1000
Class 3 foods (g) for blast chiller times of between 1 hour and 1 and a ½ hours (icon 12)	
Plum cake	500
Apple pie	500 – 1000
Sponge cake	500
Custard	500
Neck of pork core temperature 72°C	500

Medium – well done T-bone steak core temperature 65°C	500
Roast beef core temperature 58°C	500
Ricotta and spinach cannelloni core temperature 75°C	500
Lasagne Bolognese core temperature 78°C	500
Courgette flan core temperature 70°C	500
Savoury flan core temperature 72°C	500
Class 4 foods (g) for blast chiller times of between 1 and ½ hours and 2 hours (icons 10 and 11)	
Custard	1000
Plum cake	1000
Sponge cake	1000
Tomato sauce	500
White sauce	500
Meat sauce	500
Trout	500
Mussels and clams	500 – 1000
Prawns and flat lobster	500
Plaice fillet	500 – 1000
Scorpion fish fillet	500
Roast pork core temperature 70°C	500
Roast turkey breast core temperature 68°C	500
Class 5 foods (g) for blast chiller times of between 2 hours and 2 and a ½ hours (icons 11 and 12)	
Tomato sauce	1000
Meat sauce	1000
White sauce	1000
Trout	1000
Prawns and flat lobster	1000
Scorpion fish fillet	1000
Braised shoulder of beef core temperature 75°C	500
Class 6 foods (g) for blast chiller times of between 2 and ½ hours and 3 hours (icons 10 and 12)	
Roast pork core temperature 70°C	1000
Neck of pork core temperature	1000

72°C	
Medium – well done T-bone steak core temperature 65°C	1000
Roast beef core temperature 58°C	1000
Roast turkey breast core temperature 68°C	1000
Ricotta and spinach cannelloni core temperature 75°C	1000
Courgette flan core temperature 70°C	1000
Savoury flan core temperature 72°C	1000
Braised shoulder of beef core temperature 75°C	1000
Lasagne Bolognese core temperature 78°C	1000

If the food being used is not shown in the above table, it is advisable, for the first few times that the appliance is used, to use the 3°C blast chiller cycle with the core probe and to manually check the time taken so that the food can then be classified.

-18°C Standard foods deep-freezing time cycle

o The weight of the food must **NEVER** be more than 1 kg.

o Put the hot food into the blast chiller and close the door.

o Press the -18°C standard foods deep-freezing time cycle button **(4)** repeatedly until the desired food class icon has been selected. For food class icon details please see the table below.

Icon 10	Class 1	60 minutes
Icon 11	Class 2	120 minutes
Icon 12	Class 3	180 minutes
Icons 10 + 11	Class 4	240 minutes

o Approximately five seconds after selecting the desired food class, the cycle will start automatically.

o The display will show the -18°C deep-freezing icon **(8)** and the time cycle icon **(13)** which are lit at the same time, indicating that the chosen cycle has started correctly.

o The cycle progression icons **(10, 11 and 12)** show the different stages of the cycle and will switch off in turn and flash in order.

- o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will sound for around twenty seconds. To end the cycle, open the door.

- o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of -16°C - -20°C.

- o For a general guideline for food classes and deep-freezing times, please refer to the table on the next page.

Please note the following table should be used as a guideline only. Chiller times can vary depending on the type and size of the food.

Class 1 foods (g) for deep-freezing times of less than 1 hour (icon 10)	
Short-crust pastry biscuits	500 – 1000
Yoghurt biscuits	500 – 1000
Spinach	500
Asparagus	500
Swiss chard stalks	500
Courgettes	500
Cauliflower	500
Fennels	500
Carrots	500
Broccoli	500
Peppers	500
Leeks	500
Celery	500
Brussels sprouts	500
Class 2 foods (g) for deep-freezing times of between 1 and 2 hours (icon 11)	
Plum cake	500
Apple pie	500
Custard	500
Sponge cake	500
Spinach	1000
Asparagus	1000
Courgettes	1000
Cauliflower	1000
Fennels	1000
Carrots	1000
Broccoli	1000
Peppers	1000
Leeks	1000
Celery	1000
Brussels sprouts	1000

Potatoes	500 – 1000
Swiss chard stalks	1000
Class 3 foods (g) for deep-freezing times of between 2 and 3 hours (icon 12)	
Plum cake	1000
Apple pie	1000
Sponge cake	1000
Custard	1000
White sauce	500 – 1000
Meat sauce	500
Tomato sauce	500
Class 4 foods (g) for deep-freezing times of between 3 and 4 hours (icons 10 and 11)	
Tomato sauce	1000
Meat sauce	1000

If the food being used is not shown in the above table, it is advisable, for the first few times that the appliance is used, to use the -18°C standard food deep-freezing cycle with the core probe and to manually check the time taken so that the food can then be classified.

-18°C Non-standard foods deep-freezing time cycle

ATTENTION: Before beginning this cycle, the food must have a temperature of 3°C. Therefore, if necessary, chill the food using the 3°C blast chiller cycle with the core probe first.

o A non-standard food is classified as a product with a thickness larger than 2 cm or foods in basins or bowls which are thicker than 2 cm.

o The weight of the food must **NEVER** be more than 1 kg.

o Ensure that the blast chiller is empty and that the door is closed.

o Press the 3°C blast chiller time cycle button **(3)** and the -18°C standard foods deep-freezing time cycle button **(4)** repeatedly until the desired food class icon has been chosen. For food class icon details please see the table below.

Icon 10	Class 1	120 minutes
Icon 11	Class 2	180 minutes
Icon 12	Class 3	240 minutes

o Approximately five seconds after selecting the desired food class, the cycle will start automatically.

- o The display will show the 3°C blast chiller icon **(7)**, the -18°C deep-freezing icon **(8)** and the time cycle icon **(13)** which indicates that the chosen cycle has started correctly.

- o After a few minutes, a buzzer will signal the best time to put the product to be deep-frozen into the appliance.

- o Put the food into the appliance within five minutes otherwise the appliance will be switched off and it will be necessary to start the procedure again from the beginning.

- o On the display, the cycle progression icons **(10**, **11 and 12)** show the different stages of the cycle and will switch off in turn and flash in order.

- o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will sound for approximately twenty seconds. To end the cycle, open the door.

- o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The product will remain in a thermal range of -16°C - -20 °C.

- o For a general guideline for food classes and deep-freezing times, please refer to the table below:

Please note the following table should be used as a guideline only. Chiller times can vary depending on the type and size of the food.

Class 1 foods (g) for deep-freezing times of less than 2 hours (icon 10)	
Trout	500 – 1000
Mussels and clams	500 – 1000
Prawns and flat lobster	500 – 1000
Plaice fillet	500 – 1000
Scorpion fish fillet	500 – 1000
Roast pork core temperature 70°C	500
Neck of pork core temperature 72°C	500
Medium – well done T-bone steak core temperature 65°C	500
Rare T-bone steak core temperature 55°C	500 – 1000
Roast beef core temperature 58°C	500
Roast turkey breast core temperature 68°C	500
Braised shoulder of beef core temperature 75°C	500

Ricotta and spinach cannelloni core temperature 75°C	500
Lasagne Bolognese core temperature 78°C	500
Courgette flan core temperature 70°C	500
Savoury flan core temperature 72°C	500
Class 2 foods (g) for deep-freezing times of between 2 and 3 hours (icon 11)	
Roast pork core temperature 70°C	1000
Neck of pork core temperature 72°C	1000
Medium – well done T-bone steak core temperature 65°C	1000
Roast beef core temperature 58°C	1000
Roast turkey breast core temperature 68°C	1000
Braised shoulder of beef core temperature 75°C	1000
Ricotta and spinach cannelloni core temperature 75°C	1000
Lasagne Bolognese core temperature 78°C	1000
Courgette flan core temperature 70°C	1000
Savoury flan core temperature 72°C	1000

If the food being used is not shown in the above table, it is advisable, for the first few times that the appliance is used, to use the -18°C non standard food deep-freezing cycle with the core probe and to manually check the time taken so that the food can then be classified. If the deep-freezing time is between 3 and 4 hours, please refer to class 3 foods.

Bottles cycle

o Place the bottles into the blast chiller as shown in the diagram below:
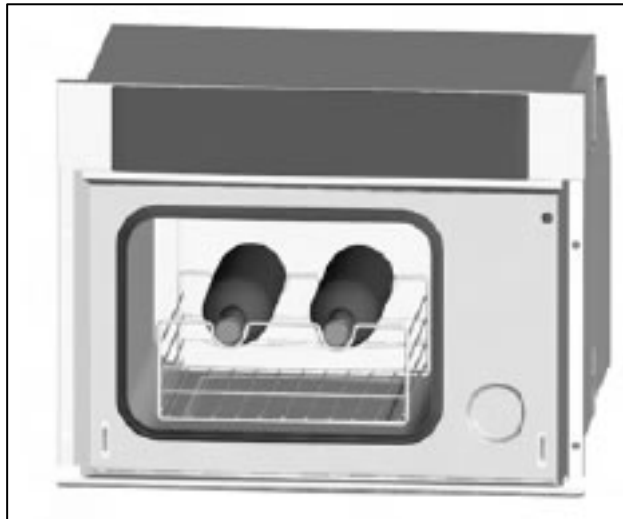
o Close the door and press the bottles cycle button **(5)** repeatedly until the relevant time icon is selected. For food class icon details please see the table below.

Icon 10	10 minutes
Icon 11	20 minutes
Icon 12	30 minutes

o Approximately five seconds after selecting the desired time, the cycle will start automatically.

o The display will show the time cycle icon **(13)** and the bottles cycle icon **(14)** which indicates the chosen cycle has started correctly.

o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will sound for approximately twenty seconds. To end the cycle, open the door.

o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The bottles will remain in a thermal range of 8°C - 12 °C.

o It is possible to interrupt the cycle at any time by switching the appliance off using the ON / OFF button **(17)**.

Cans cycle

- o Put the cans into the blast chiller as shown in the diagram below:
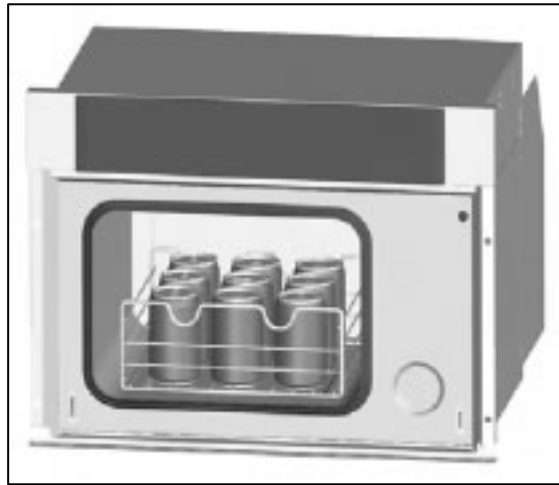
- o Close the door and press the cans cycle button **(6)** repeatedly until the desired time icon is selected. For food class icon details please see the table on the next page.

Icon 10	10 minutes
Icon 11	20 minutes
Icon 12	30 minutes

- o Approximately five seconds after selecting the desired time, the cycle will start automatically.

- o The display will show the time cycle icon **(13)** and the cans cycle icon **(15)** which indicates the chosen cycle has started correctly.

- o At the end of the cycle, the progression icons **(10**, **11 and 12)** will flash together with a buzzer which will last for approximately twenty seconds. To end the cycle, open the door.

- o At the end of the cycle, the chill blaster will switch into maintenance mode until the door is opened. The cans will remain in a thermal range of 3°C - 8°C.

- o It is possible to interrupt the cycle at any time by switching off the appliance using the ON/ OFF button **(17)**.

Cleaning and maintenance
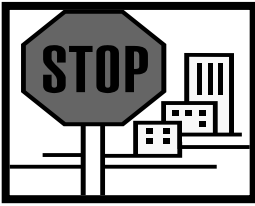
WARNING: PLEASE ENSURE THAT YOUR APPLIANCE IS DISCONNECTED FROM YOUR MAINS SUPPLY BEFORE ATTEMPTING TO CLEAN IT.
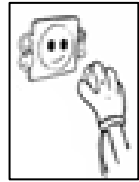
o Do not clean the appliance by pouring water onto it or spraying water over it.

o The blast chiller should be cleaned periodically, using a solution of bicarbonate of soda and lukewarm water.

o Clean the accessories separately with soap and water. Do not clean them in a dishwasher.

o Do not use abrasive products, detergents or soaps. Do not scrape the surface with sharp objects.

o After washing the appliance, wipe over the area that you have cleaned with a damp cloth and then dry it carefully and thoroughly.

o Use only water for washing the seal on the front.
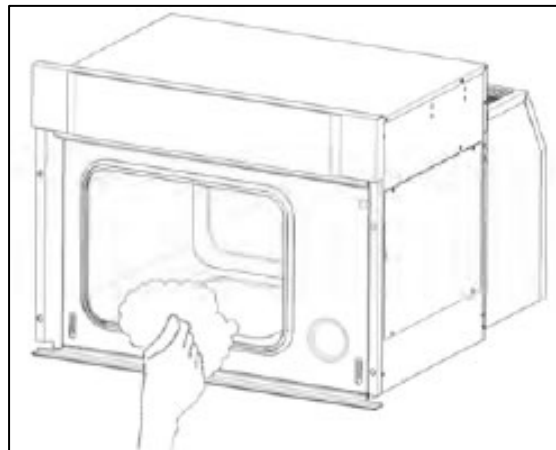
o The probe should be washed by hand, using warm water and neutral soap. Rinse with clean water.
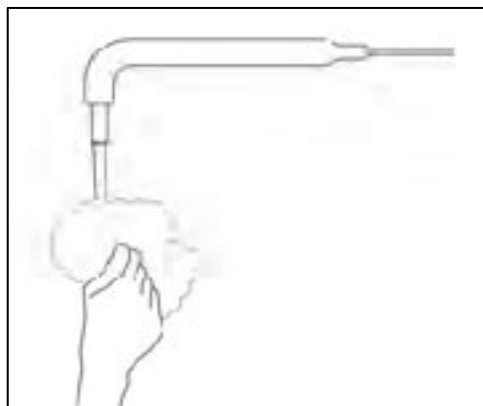
ATTENTION: The probe must NOT be washed with boiling water.

o When cleaning is complete, dry your hands and then reconnect the plug to your mains supply.

o If the appliance is not used for long periods, rub a cloth soaked in Vaseline oil over the inside, in order to coat it with a protective layer.

o While it is not being used, clean and dry the cell and leave the door ajar in order to ensure air circulation.

o If it should not be used for a long period, it is wise to disconnect the appliance from the electricity supply.

Baumatic Ltd declines any responsibility for work carried out on the appliance which is not in line with the instructions reported in this manual.

Installation
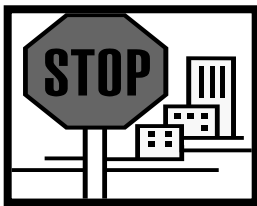
IMPORTANT: Before installation and usage read all the instructions and make sure that the voltage (V) and the frequency (Hz) indicated on the rating plate are exactly the same as the voltage and frequency in your home. The rating plate can be found on the front left edge of the inside of the freezer.

The manufacturer declines all responsibility in the event of the installer failing to observe all the accident prevention regulations in force, which are necessary for normal use and the regular operation of the electric system.

Electrical connection

YOUR BLAST CHILLER IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

o Your blast chiller's fuse must be rated at 3 AMPS.

o The wiring in the mains lead is coloured as follows:

Brown   Live
Blue   Neutral
Green and yellow   Earth

o As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

The **brown wire** must be connected to the terminal marked "L" (live), or coloured **red**.

The **blue wire** must be connected to the terminal marked "N" (neutral), or coloured **black**.

The **green and yellow wire** must be connected to the terminal marked "E" (earth), or by the earth symbol, or coloured **green and yellow**.

o When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.

Positioning

o Your appliance should not be located in direct sunlight or exposed to continuous heat or extremes of temperature (e.g. next to a radiator or boiler).

o The door should be able to open completely and freely

o The appliance should be situated so you can easily access the food that is placed in it.

o You should check whether there is an electrical socket available, which will be accessible after your appliance is installed.

STEAM OVEN
BLAST CHILLER
VACUUM PACKING
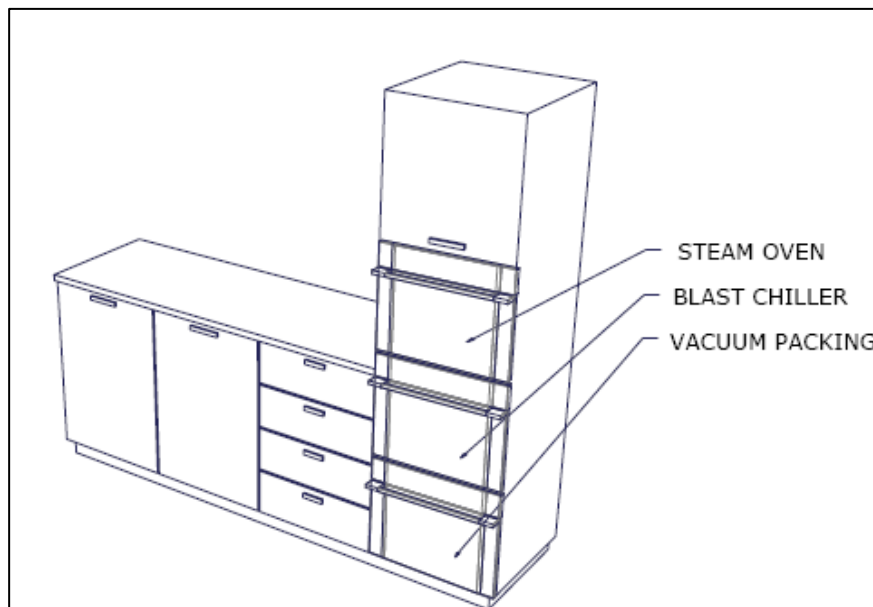
Installing your blast chiller

o Place the blast chiller, still in its packaging, near to the position where it will be located. Then remove the packaging.
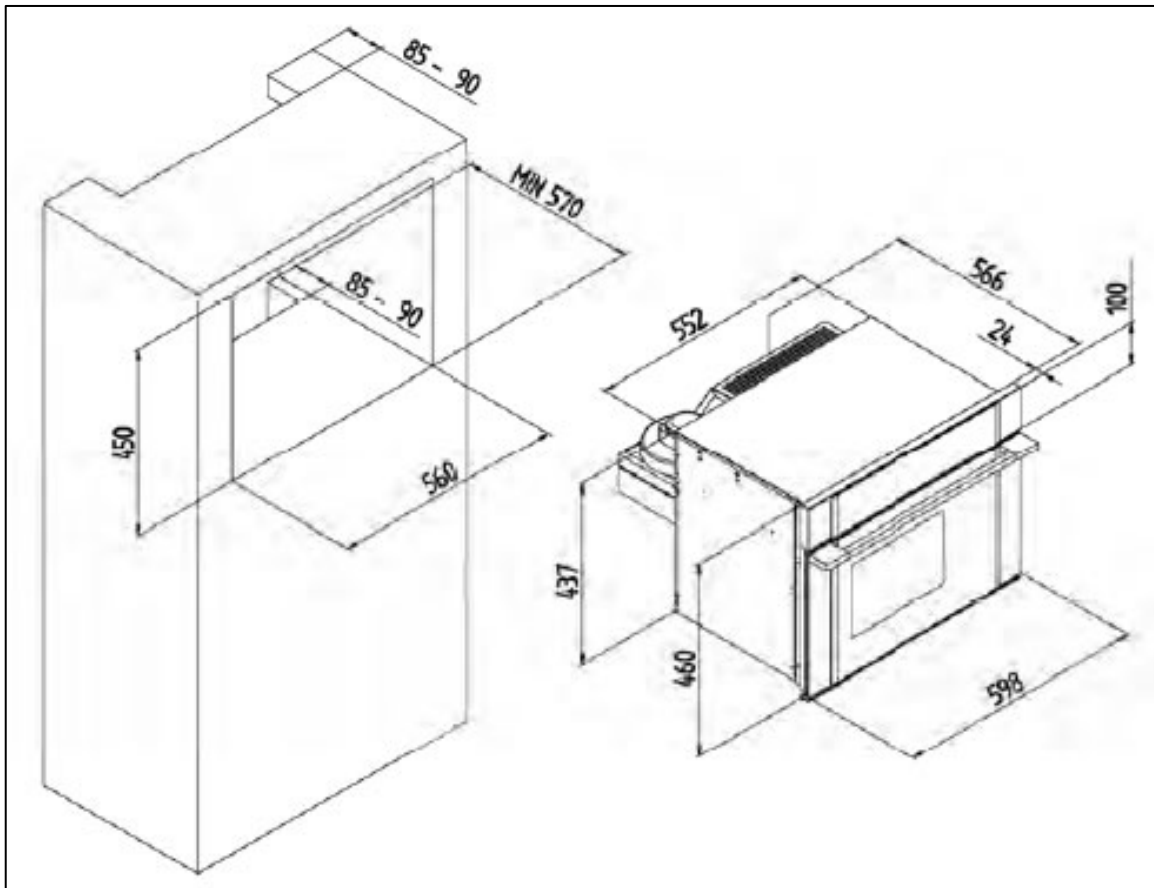
o Make a gap in the housing unit observing the measurements and ventilation requirements in the diagram above.

o Attach the appliance to the furniture using fixing screws. Open the door and take off the protective PVC film on the door frame.

After positioning and connecting the blast chiller, the following checks should be made before the appliance is used:

o Ensure the electrical connection is functioning correctly.

o Check the command and control systems are functioning.

o Check that the fan is not blocked.

o Carry out at least one complete dry-run cycle to check that all the components of the appliance are working correctly.

o Clean the inside of the appliance before using it.

Troubleshooting

Malfunction alarms

Door open:

- o When the blast chiller is working, every time the door is opened the evaporator fans stop.

- o If it is left open from 0 – 15 seconds a buzzer is sounded and icons **7**, **8**, **14**, **15** flash in order. The cycle is not interrupted so by closing the door, the cycle restarts immediately.

- o If it is open from 15 seconds – 3 minutes, the cycle is paused. The buzzer stops and sounds every 10 seconds. Icons **7**, **8**, **14**, **15** continue to flash. When the door is closed, the cycle starts again from where it was interrupted.

- o If it is open for more than 3 minutes, the cycle is definitively interrupted and the appliance goes into an alarm state and all the icons will flash. To reset the appliance you should press buttons **(1)** and **(6)** together for a few seconds until a double buzzer sounds and the appliance will switch off.

Power cut:

- o If the electrical current has been interrupted from 0 to 3 minutes, the appliance will automatically restart the chosen chiller cycle once the mains electricity is restored, including the maintenance mode.

- o If the current has been interrupted for more than 3 minutes, the chiller cycle is interrupted and the appliance will go into an alarm state, even during the maintenance mode.

- o To reset the appliance once it is in an alarm state, press buttons **(1)** and **(6)** simultaneously for a few seconds until a double buzzer sounds. The appliance will then switch off.

Core probe malfunction:

- o It is not possible to restart the cycles which use the food probe. If any of these cycles, which are in progress, are interrupted, the appliance will go into an alarm state. The core probe icon **(9)** will continue to flash until the appliance is reset.

- o To reset the appliance, press buttons **(1)** and **(6)** simultaneously for a few seconds until a double buzzer sounds. The appliance will then switch off.

Voluntary interruption:

- o You can switch off the appliance at any moment using the ON / OFF button **(17)**. In this case, all the cycles, except the bottle and can cycles go into an alarm state.

- o To reset the appliance press the buttons **(1)** and **(6)** simultaneously for a few seconds until a double buzzer sounds. The appliance will then switch off.

⚠ ***IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.***

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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