Blast Chillers & Freezers

BCT, BCFT & BCCFTRI-1 Cabinets
MBCT & MBCFT Modular Models

FC1-11 Touchpad Controller

English

Français

Nederlands

Deutsch

Español

00-556499 Jan 2013 Issue 1

ISO 9001   ISO 14001

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General Electrical Safety

Foster Refrigerator recommends that the equipment is electrically connected via a Residual Current Device; such as a Residual Current Circuit Breaker (RCCB) type socket, or through a Residual Current Circuit Breaker with Overload Protection (RCBO) supplied circuit.

Disposal Requirements

If not disposed of properly all refrigerators have components that can be harmful to the environment. All old refrigerators must be disposed of by appropriately registered and licensed waste contractors, and in accordance with national laws and regulations.

Start-Up and Operation

(For Modular units please refer to the separate Install & Erection Instructions)
After unpacking, clean and allow the cabinet to stand for 2 hours <u>before</u> turning on (cleaning directions supplied within this manual). Ensure the cabinet is situated where neither hot nor cold air sources will affect its performance. Make sure that a minimum clearance of 150mm around the cabinet is available for ventilation and effective operation. There is no minimum clearance for above the cabinets. Connect the unit to a suitable mains power outlet and turn the supply on. Please note that the BCT36 will require a 16amp supply and the BCFT36 and both 51kg models will require a 3 phase supply.
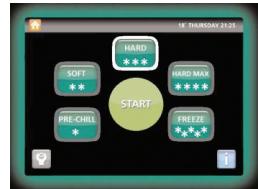Do **not** plug or unplug the unit with wet hands.

Initialisation screen

After power is applied to the unit the controller display will show the initialisation screen. This will only show for a few minutes stating both

'Booting' and then displaying the software version at the bottom of the screen. When the controller has completed initialisation the screen will revert to the 'Home Screen'.
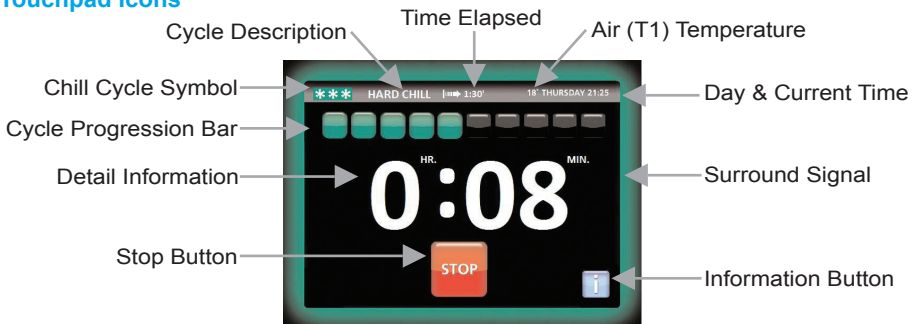
Home Screen

This is shown after initialisation and when no programmes are running. From this page a cycle can be launched. Select the cycle

type by pressing the relevant cycle button and then press 'Start'. This page also shows the date, time and current air temperature and allows access to the 'Settings Home Page' and 'Information' function.

Touchpad Icons

Cycle Description — Time Elapsed — Air (T1) Temperature
Chill Cycle Symbol — Day & Current Time
Cycle Progression Bar
Detail Information — Surround Signal
Stop Button — Information Button

(Some icons or switches are only visable during adjustment, when activated by parameters or through operation/manual selection).

Buttons & Icons

Home - When selected on any screen this will revert you to the homepage

Back - When pressed this will take you back to the previous screen

Settings - This will take you into the 'Settings Menu' where changes can be made to the language, date, time etc.

Information - When pressed this will give a summary of what is currently happening with the unit.

Screen Feedback Signal
When an icon or button is selected on screen a single beep will be heard to confirm the action requested.

Surround Signal Coding
These four different screen surround signal colours represent the following:

Service or Maintenance Mode. User modification in progress.

Controller not operating or in Standby. User attention not required

Process or system issue. User intervention required.

Chill cycle under way. User attention not required.

User Settings

The following three screen options can all be accessed by starting from the 'Home Page' then by using the 'Settings Icon', select the 'Settings Home Page'. From here you can then select the menu required:

Time/Date Setting
To amend the time or date, select the 'Time and Date' menu option which opens a new screen. From here, using the up and down arrows you can edit not only the time and date but also the format this shows in. Once you have finished modifying these settings press the set button to save the changes made. If this isn't pressed no changes will be saved.

Languages (Only where available)
Select the languages menu and then the flag of the language you require the controller to display all further text in. If you don't set a specific language within 20 seconds the controller will revert to the home screen without making any changes.

Manual Defrost
Select 'Defrost' from the menu page. This will initiate a manual defrost and the defrost screen will show with the time counting down until the end of cycle, displayed by progression blocks. These slowly fill with colour to show the cycle progress.

Stopping Cycles or Silencing Audiable Alarms

To stop a cycle press and hold the 'Stop' button shown on screen until the three progression boxes fill with red. On releasing the button the cycle will have stopped and the screen will revert to the home page. Likewise stop an audible alarm, press the mute button and the alarm will silence. As long as the alarm isn't detrimental to the cycle the process will continue but a red alarm bell will flash alongside the home page icon until acknowledged. By pressing this alarm bell icon the controller will navigate to the alarms history menu, showing when and what alarm was silenced. This warning will show in the alarms history if it requires no further attention or in the active list if the unit requires an engineer. Both these alarms will stay in the history until an engineer deletes them. Press the Home icon to revert to the cycle screen.

Information Screens
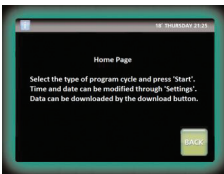
On each screen you will see [i] . When pressed this will be able to give a brief description of what the function you are currently viewing does.
To exit this information screen press [BACK] or leave for 20 seconds. Information screens while in a chill cycle differ slightly as they also show the current relay statuses, probe states and temperatures and also the digital input information.

Castors/ Legs

All models are fitted as standard with swivel castors. Ensure during installation the unit is level, if not the door may not close correctly. Adjust castors levels by inserting spacers under the appropriate castor and the base of the unit. As an alternative adjustable legs can be fitted on all cabinet models.

Ramp - BCCFTRI1

Fit the ramp into the retaining slots.

Vapouriser Tray - BCCFTRI1

Fit electrically operated condensate vapouriser tray to the external rear wall of the BCCFTRI1 using the screws provided. Alternatively connect drain pipe direct to the main drain via use of a 'bolt on' tundish.

Shelves, Pans, Trolleys and Supports

Neither pans, trolleys nor shelves are supplied with any unit, but theses can be purchased separately. Pan/Tray Supports are fitted as standard to all cabinets.

Loading and Airflow

Evenly distribute loads on shelves & pans making sure that no more than the total weight capacity denoted by the model size is divided equally throughout the unit. Ensure the air can circulate around/through the stored product.

Basic Do's & Don'ts of Blast Chilling

Different foods give up their heat at different rates and therefore there are certain factors that need to be considered when determining chill or freeze time, and which programme should be used. A 10kg meat joint will not have the same chilling requirements as 10kg of patisseries product.

> Density, water content, and fat content all affect the time required to achieve temperature.

> Delicacy of the foods' structure and surface must be taken into account when selecting the programme required.

> Weight loadings and the thickness of product should not be exceeded. Foster recommends a maximum loading of 3.75kg per gastronorm 1/1 container.

> Large joints of meat will not chill within the standard guidelines. In this situation, guidelines recommended that joints are either portioned before chilling or chilled as quickly as possible.

> Product that is hotter than the recommended starting temperature will obviously take longer to chill.

> It is recommended that foods are not covered or lidded, as this will extend the time required. Use of deep containers will also extend the chilling time.

> It is essential that good airflow passes over the product to facilitate even and consistent chilling. Foil should not be used to cover food if possible.

> Always check the food product before and after with a hand held temperature probe and record it.

> Do not overfill containers (recommended depth is 25mm) and keep food evenly spread.

> Allow food to rest after cooking – especially meat to ensure the quality and texture of the end product. Guidelines recommended that food is rested and cooled for 30 minutes before blast chilling.

> Do not overload the Blast Chiller as this will mean the required temperature will not be achieved in time.

> Always clean and sanitise the fitted core probe before use.

> Decant hot liquids into manageable size gastronorm containers

> Pre-chilling the unit is recommended to improve the cooling time.

> If in doubt, use the probe to ensure safe temperatures are achieved.

Guide to Blast Chilling

Food Type	Includes	Blast Chill Prog.	Time to Chill (Mins)	Time to Freeze (Mins)
Meat	Beef, pork, lamb, poultry & mince	Hard	40 – 90	60 – 240
Fish	Fried, poached or baked – haddock, plaice, salmon, cod fillets etc.	Soft	30 – 90	60 – 240
Prepared Dishes	Stews & casseroles, lasagne, risotto, shepherd's pie etc.	Hard	50 – 90	90 – 240
Vegetable & Pulses	Stewed or roasted veg, rice & potatoes etc.	Soft	30 – 90	60 – 240
Fruit	Stewed & cooked fruits.	Soft	60 – 90	60 – 240
Bakery	Cakes.	Hard	30 – 90	70 – 240
Delicate Bakery	Pastries.	Hard	60 – 90	50 – 240
Desserts	Fruit based desserts & egg based flans.	Soft	30 – 90	70 – 240
Other Desserts	Sponge puddings & dense desserts such as cheesecake.	Hard	30 – 90	70 – 240

(Note: All times listed should be used as a guide only, and will depend on type, size & quantity).

Cleaning and Maintenance

Important: Before cleaning, the unit should be put into standby and then the power supply should be turned off at the mains. Please do not plug or unplug the unit with wet hands. Only when cleaning has been completed and the unit is dry should the cabinet be turned back on at the mains.

Regular Maintenance:

> As and when required remove all product and shelving (beware of cold and or sharp components) from the unit. Clean exterior and interior surfaces with mild liquid detergent, following the directions on the pack at all times. Rinse surfaces with a damp cloth containing clean water. Never use wire wool, scouring pads/powders or high alkaline cleaning agents i.e bleaches, acids and chlorines as these may cause damage. Dry the unit thourghly before re-using.

> Clean the condenser at least once a month (it is located behind the unitcover; beware of hot and possible sharp components). Remove the unit cover securing screw(s) positioned underneath the front of the unitcover. Then lift up the cover to access the condenser coil. Once the cover is removed please do not leave the unit unattended. Use a soft brush or vacuum cleaner to remove dirt/dust. If there are any stubborn grease deposits left on or through the condenser call your supplier to carry out a full service (this is normally chargeable). Failure to maintain the condenser may invalidate the warranty of the condensing unit and cause premature failure of the motor/compressor. **DO NOT** use a wire brush to clean the condenser. Re-fit any panels removed after cleaning.

> Door gaskets should be inspected on a regular basis and replaced if damaged. To clean, wipe with a warm damp soapy cloth followed by a clean damp cloth. Finally thoroughly dry before closing the door.

> Shelves, Pans, their supports and trolleys should be removed to clean. The shelves and pans are dishwasher safe; however the supports should be cleaned with warm soapy water then rinsed and dried. Trolleys should be cleaned down with warm soapy water and dried thoroughly before use.

Troubleshooting

> **Vapouriser Tray Overflowing** – This normally happens due to the cabinet being run for a prolonged length of time without being allowed to go into 'Hold' and or 'Defrost' mode. If the cabinet is not allowed to perform these functions after carrying out each chill cycle then the water collected will not disperse and result in an overflow.

> **Alarms** - Each alarm that is displayed should be self-explanatory however by pressing the information icon will provide further details as to the cause and necessary action required.

Before calling your supplier please make sure that:

a) The plug has not come out of the socket and the mains power supply is on i.e. is the controller illuminated?
b) Check to see if the unit is in standby
c) The fuse for the cabinet is intact
d) The cabinet is positioned correctly – cold or warm air sources are not affecting the performance
e) The condenser is neither blocked nor dirty
f) The products are placed in the unit correctly
g) Defrost is not in progress or required

If the reason for the malfunction cannot be identified, disconnect the electrical supply to the unit and contact your supplier. When requesting a service call, please quote the model and serial number which can be found on the silver label located on the inside of the unit (starts E…….).