



## Frysta Blast Freezer

### User Manual



BF100



BF200



BF300

Precision Appliance Technology, Inc.

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

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# IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a level, dry, and stable hard surface.
3. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
4. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
5. Unplug the appliance from the wall outlet when not in use and before cleaning.
6. Always unplug the device using the plug and never pull on the cord.
7. Do not operate the appliance if the cord or plug are damaged.
8. Do not operate the appliance if it malfunctions or is damaged.
9. Use this appliance for its intended use only.
10. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
11. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
12. Do not use an extension cord with this product.
13. In case of fire, use a CO<sub>2</sub> (carbon dioxide) fire extinguisher and vent the area well as soon as possible.

# FEATURES AND OPTIONS

## *Blast Cooling*

This feature is able to quickly reduce the temperature of the cooked food from 90°C/194°F to 3°C/37°F within 90 minutes to reduce the amount of time the food is in the critical temperature zone of 5 to 63 °C (41 to 145 °F) .

## *Blast Freezing*

This feature can reduce the temperature of the food item from 90°C/194°F to -18°C/0°F within 240 minutes). This program is applicable to both cooked food and raw food.

## *Storage*

At the end of each blast cooling or freezing program, the BF series will automatically enter the storage program and keep the temperature of the food center after the blast cooling/ freezing program unchanged. It is not recommended to store the food for a long time under this program.

## *Best Practices*

For the best performance from the BF series, the following instructions should be followed:

## **when Blast Cooling/Freezing:**

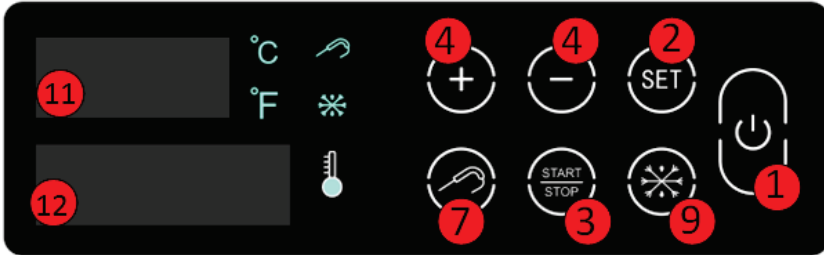
- Once a cooling or freezing program is started, do not open the door until the program is complete unless the program is cancelled.
- For best blast cooling/freezing efficiency as well as better low-temperature sterilization of the unit, pre-cool the unit in advance of cooling/freezing the food item.
- Do not cover or place the food within a container unless necessary.
- Do not use a tray or container with a depth greater than 65mm/2.5in.
- Do not stack food items and make sure the thickness of the food is less than 40mm/1.5in.
- Use an uncovered container of aluminum or stainless-steel tray to hold the food.

## **when Storing short term:**

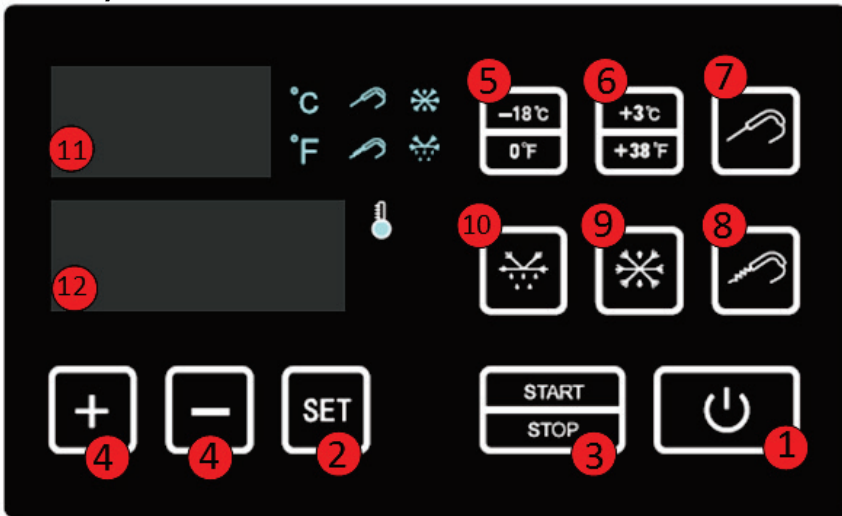
- Place liquids into a covered container.
- Wrap or vacuum seal food items as needed, especially if they are fragrant.
- Arrange foods to ensure the air circulation is not impeded.
- Avoid opening the door frequently or holding it open for a long time.
- when the temperature reaches the set value, the compressor will shut down. The compressor will not restart until two minutes pass and the temperature is greater than or equal to 3°C/38°F.

# CONTROL PANEL AND FEATURES

## BF100



## BF200/BF300



### 1. Power button (🔌)

After connecting the power supply, the unit will be in Standby mode. Press the POWER button to enter the Setup mode and the display will show the current temperature inside the cabinet along with the last time value used.

When the appliance is in Setup mode or is working, press the POWER key to return to Standby mode.

## 2. Set button

Press the SET button to switch between the temperature unit, temperature, hour, and minute. When cycling through these settings, the selected option will flash. Press the + or - button to make changes to the current value.

When the unit is working, press the SET button to view the set temperature and time.

\*\*If no button is pressed within 5 seconds of entering Set mode, the unit will exit Set mode and display the current temperature inside the cabinet or the current food probe temperature.

## 3. Start/Stop button

After setting the required temperature and time, press the START/STOP button to start the desired cooling/freezing program. While the program is running, the refrigeration indicator light will be on and the timer will countdown.

To stop the currently running program, press the START/STOP button to revert to Setup mode. The display will show the current temperature inside the cabinet or current temperature of the food probe if the food probe key is pressed.

## 4. Adjustment button + / -

Select the option to adjust using the SET button and then use the +/- buttons to adjust the required temperature unit, temperature value, or time.

**5. Blast Freezing Shortcut button**  $\frac{-18^{\circ}\text{C}}{0^{\circ}\text{F}}$  (Except BF100)


Press this shortcut button to set the temperature to  $-18^{\circ}\text{C}/0^{\circ}\text{F}$  and the timer to 04:00.

**6. Blast Cooling Shortcut button**  $\frac{+3^{\circ}\text{C}}{+38^{\circ}\text{F}}$  (Except BF100)

Press this shortcut button to set the temperature to  $3^{\circ}\text{C}/38^{\circ}\text{F}$  and the timer to 1:30.

**7. Food Probe button** 

When the food probe is inserted into the food, press this button to toggle between displaying the temperature inside the food or inside the cabinet.

**8. Food Probe Heating button**  (Except BF100)

To ease the removal of the food temperature probe from frozen items, press the Food Probe Heating button to warm the probe, allowing it to be gently twisted and pulled to extract once the cycle has completed.

### Precautions on the Use of the Food Probe

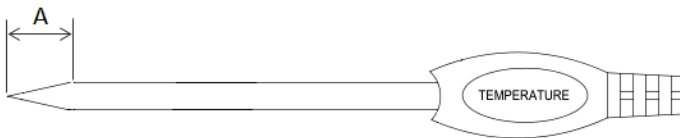
- The tip part (A) of the food probe is a temperature sensor. To ensure accurate temperature readings of the food item, be sure the tip is fully inside the food item.



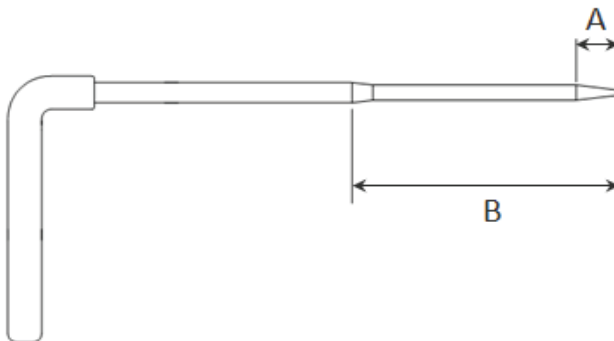
- The food probe heating function is meant to only be used when after the freezing program has completed. If the probe must be removed prior to completion of the freezing program, be sure to Stop the currently running program before heating the probe for removal.
- Do not touch the food probe (B) after removal when using the food probe heating option to avoid risk of burns.
- Do not plug the food probe in while the unit is running. Take care to plug the probe correctly to avoid damaging the unit.

## Diagram of Food Probe:

Probe for BF100:



Probe for BF200/BF300:



## 9. Hard Blast Freezing button

Press this button to engage the hard blast freezing mode. This mode will run until the food probe reaches the desired temperature. If this option is not enabled, then the unit will run until the temperature inside the cabinet reaches the desired temperature. The food probe must be inserted into the food item, preferably into the center of the thickest area to ensure a solid freeze.

## 10. Defrost button (Except BF100)

Press this button to engage the defrost function. The corresponding indicator light will be lit while the process runs. When the defrosting is over, the defrosting indicator light will turn off. In normal use, the program defaults to automatic defrost every 6 hours of use.

## 11. Temperature Display

When in Setup mode, the temperature display shows the current temperature inside the cabinet. When the unit is running, the temperature display will show either the temperature inside the cabinet or of the food probe if selected.

## 12. Time Display

When in Setup mode, the time display shows the time value previously set. When the unit is running, the time display shows the remaining time for the set program.

# TECHNICAL PARAMETERS

Model	BF100	BF200	BF300
Voltage, power	110~120V~ 60Hz, 210W	110~120V~ 60Hz, 280W	110~120V~ 60Hz, 250W
	220~240V~ 50Hz, 285W	220~240V~ 50Hz, 400W	220~240V~ 50Hz, 450W
Blast cooling capacity (food center temperature) +90°C to +3°C in 90mins	4kg/8.8lb	7kg/15.4lb	14kg/30.9lb
Blast freezing capacity (food center temperature) +90°C to -18°C in 240mins	3kg/6.6lb	4kg/8.8lb	12kg/26.5lb
Foaming agent	C5H10 (cyclopentane)	C5H10 (cyclopentane)	C5H10 (cyclopentane)
Refrigerant	R290	R290	R290
Share plate	2×GN1/2 (325×265mm)	3×GN1/2 (325×265mm× 40~65mm) 3×GN2/3(355 ×325mm ×40~65mm)	3~5×GN1/1 (530×325mm×40 ~65mm) 3~5 (600*400 oven plate)
Dimensions W×D×H (mm/in)	450×507×647/ 17.7×20×25.5	630×585×475/ 24.8×23×18.7	750×730×842/ 29.5×28.7×33.1
Cavity dimensions W×D×H (mm/in)	335×300×200/ 13.1×11.8×7.9	330×380×235/ 13×15×9.3	624×410×375/ 24.5×16.1×14.8
Net weight (kg/lb)	32/70.5	39/86	66/145.5

# MAINTENANCE

1. Always unplug the machine before cleaning.
2. Do not immerse the machine or electrical cord in water or any other liquid.
3. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
4. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
5. Before first use and regularly clean the inside of the unit, using a paper towel or soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.
6. Dry the machine gently, but thoroughly, with a soft, clean cloth.
7. Check the door gasket/seal rubber weekly and replace as necessary.
8. Clean the drain hole regularly to avoid blockage and replace the drain plug after cleaning.
9. If the food probe discolors, wash it in a mildly acidic solution like lemon juice.
10. Cleaning and servicing the refrigeration system must be performed by qualified professionals.

# TROUBLESHOOTING

Under the proper circumstances, your BF series blast freezer will provide years of problem-free use. Under certain circumstances, issues may arise. Please consult the troubleshooting information and error codes below prior to contacting technical support.

## **Information code HI**

The high temperature code will display when the internal temperature of the cabinet exceeds 45°C/113°F after 2 hours of running. Press the START/STOP button to start refrigeration and detect the cabinet internal temperature after 2 hours. If the cabinet internal temperature is greater than or equal to the HI alarm temperature of 45°C/113°F, the temperature display bar will alternately show the cabinet internal temperature and HI, until the temperature is less than the alarm temperature. Check whether the door of the appliance is closed or stop the appliance to check whether the vents are clear, the cabinet temperature probe is connected and placed correctly, or the compressor and other components are functioning correctly.

## **Information code LO**

The low temperature code will display when the internal temperature of the cabinet is below -45°C/-49°F after 2 hours of running. Press the START/STOP button to start refrigeration and detect the cabinet internal temperature after 2 hours. If the cabinet internal temperature is less than or equal to the LO alarm temperature of -45°C/-49°F, the temperature display bar will alternately show the cabinet internal temperature and LO, until the temperature is

greater than the alarm temperature. Check whether the cabinet temperature probe is connected and placed correctly, or the compressor and other components are functioning correctly.

### **Error code E01 (except BF100)**

If the motherboard and display panel lose connection, the panel will display E01. Power off the appliance, wait 2 minutes, then restart it. If the issue persists, perform a Factory Reset (below).

#### **Factory Reset**

While in work preparation mode, press and hold the +/- button for 3 seconds until the temperature and time bar displays "rS" at the same time. Shortly after this display occurs, the unit will automatically shut down. Press the Power button to boot and restore the device to the factory settings.

The factory parameters are as follows:

Temperature unit: °C

Set temperature value: -18 °C

Set time: 4:00

If the E01 code persists or a fault not mentioned above occurs, contact Vesta Technical Support.

### **Operating Considerations**

- In order to extend the life of the compressor, it should not be started frequently over short time spans. To protect the compressor, it will delay start 2 minutes after the STOP/START button is pressed to start the desired program. The evaporator fan will start 2 minutes after the compressor.

- In blast cooling mode, the compressor will not start when the START/STOP button is pressed if the current temperature inside the cabinet is less than or equal to the set temperature. The compressor will start once the temperature inside the cabinet is greater than or equal to the set temperature.
- In blast freezing mode, the compressor will not start when the START/STOP button is pressed if the food probe temperature is less than or equal to the set temperature. The compressor will start once the food probe temperature is greater than or equal to the set temperature.

# LIMITED WARRANTY AND AFTER SALES SERVICE

## *Returns*

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

*Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.*

## *Exchanges*

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision



- Have the original order number or email that was used during your purchase
- Email us to request an exchange

*Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.*

## ***Warranty Replacements***

Our products come with a 2-year limited warranty. Warranty replacements are eligible within 2 years of original date of purchase. To be eligible for a warranty replacement, you must:

- Have purchased the product within the last 2 years
- Have the original order number or email that was used during your purchase. If purchased through a reseller, retail partner, or other website, you must provide a copy of your original receipt
- Email us to request warranty service

*Warranty replacements can only be provided within 2 years of original purchase date. We cannot provide a warranty replacement for any damaged devices not covered under our limited warranty.*

## *Shipping Charges*

Shipping charges incurred in connection with the return, exchange, or warranty replacement are paid for by Vesta via prepaid waybill issued by the support team.

## *Damaged and Defective Items*

If you received a damaged or defective product, notify us immediately for assistance via phone, email, or web support. Please note that if we do not have an exact replacement for your unit, we will replace it with a similar unit of equal or greater value.

## *What Does This Limited Warranty Not Cover?*

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

*WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.*



Precision Appliance Technology, Inc.

Questions or Problems?

Contact support via

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

Email: [support@vestaprecision.com](mailto:support@vestaprecision.com)

Phone: +18335045101 (US)

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