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Maxima 09400923

Maxima Blast Chiller Model 09400923 Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation and maintenance of your Maxima Blast Chiller, Model 09400923. Please read these instructions carefully before installation, operation, or maintenance.

The Maxima Blast Chiller is designed for professional use in commercial kitchens, hotels, restaurants, canteens, and lunchrooms. It enables rapid cooling and freezing of prepared meals, which is crucial for food safety, maintaining product quality, and preventing the formation of large ice crystals.



Image: Front view of the Maxima Blast Chiller, showcasing its stainless steel exterior and control panel on the right side.

SETUP AND INSTALLATION

Unpacking

Carefully remove the blast chiller from its packaging. Inspect the unit for any signs of damage during transit. Report any damage to your supplier immediately.

Placement

Place the blast chiller on a stable, level surface. Ensure adequate ventilation around the unit. The maximum recommended ambient temperature for optimal operation is 32 degrees Celsius (90°F). Avoid placing the unit near heat sources or in direct sunlight.



Image: Side view of the Maxima Blast Chiller, showing its compact design.

Electrical Connection

Connect the unit to a grounded electrical outlet. The blast chiller operates on 230V/50Hz/1Phase and consumes 550 Watts. Ensure the electrical supply matches these specifications.



Image: A standard European 230V power plug, indicating the type of connection required for the blast chiller.

Initial Cleaning

Before first use, clean the interior and exterior of the unit as described in the "Maintenance" section.

OPERATING INSTRUCTIONS

Control Panel Overview

The blast chiller features an Intelligent Digital Temperature Control panel for easy operation. The panel allows you to set desired temperatures and times for various programs.



Image: A detailed view of the digital control panel, showing temperature displays, program selection buttons, and start/stop controls.

Loading the Unit

The unit has a capacity for 2 x 2/3 GN and 1 x 1/2 GN containers. Ensure food items are placed in appropriate GN containers (not included) and loaded evenly for efficient cooling/freezing. The tray distance is 70 mm.

Selecting a Program

The blast chiller offers several programs:

- **Blast Chilling:** Rapidly cools food items. For example, 5 kg of food can be cooled from +65°C to +10°C within 120 minutes.
- **Blast Freezing:** Rapidly freezes food items. For example, 2.5 kg of food can be frozen from +65°C to -18°C within 270 minutes.
- **Deep Freezing:** For long-term storage of frozen products.

Use the digital controls to select the desired program and set the target temperature and time. The integrated core thermometer helps monitor the internal temperature of the food.

Automatic Defrost Function

The unit features an automatic defrost function to prevent ice buildup. This function can also be used to defrost frozen products before cleaning.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are essential for the longevity and hygienic operation of your blast chiller.

Daily Cleaning

1. **Defrost First:** Before cleaning, ensure the blast chiller is defrosted. The internal temperature should be equal to the ambient temperature.
2. **Disconnect Power:** Always unplug the unit from the power supply before cleaning.
3. **Clean Interior:** Use a damp cloth with lukewarm water and a mild, non-abrasive cleaning agent. Wipe down all interior surfaces, including the rounded corners designed to prevent dirt accumulation. Use minimal water to prevent rust.
4. **Clean Exterior:** Wipe the stainless steel housing with a damp cloth and mild cleaner.
5. **Dry Thoroughly:** After cleaning, dry all surfaces thoroughly with a soft, clean cloth to prevent water spots and rust.

Periodic Maintenance

- **Condenser Cleaning:** Regularly check and clean the condenser coils to ensure efficient cooling. Refer to a qualified technician for this task if unsure.
- **Door Seal Inspection:** Inspect the self-closing door and its antibacterial rubber seal for any damage or wear. A tight seal is crucial for energy efficiency and performance.

TROUBLESHOOTING GUIDE

This section provides solutions to common issues. For problems not listed here or if issues persist, contact qualified service personnel.

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; power cord disconnected; circuit breaker tripped.	Check power connection; ensure power outlet is functional; reset circuit breaker.

Problem	Possible Cause	Solution
Unit not cooling/freezing effectively.	Door not closed properly; condenser coils dirty; ambient temperature too high; overloaded with hot food.	Ensure door is sealed; clean condenser coils; ensure unit is in an appropriate environment; do not overload.
Unusual noise during operation.	Loose components; fan obstruction; unit not level.	Check for loose parts; ensure no obstructions to fans; verify unit is level. If noise persists, contact service.

TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	09400923
Net Weight	40 kg
External Dimensions (W x D x H)	630 x 615 x 475 mm
Internal Dimensions (W x D x H)	330 x 380 x 235 mm
Tray Capacity	2 x 2/3 GN + 1 x 1/2 GN
Tray Distance	70 mm
Power Supply	230V/50Hz/1Phase
Power Consumption	550 Watt
Refrigerant	R290 / CFC-free
Noise Level	<65 dB (measured from 1.2 meters)
Max. Ambient Temperature	32 °C
Insulation	60 mm compact protective insulation
Material	Stainless steel housing and interior (AISI 304)
Cooling Performance (+65°C to +10°C)	5 kg in 120 minutes
Freezing Performance (+65°C to -18°C)	2.5 kg in 270 minutes



Image: Rear view of the Maxima Blast Chiller, displaying the cooling fans, power input, and a technical specification label.

WARRANTY AND SUPPORT

Information regarding warranty terms and conditions for the Maxima Blast Chiller Model 09400923 was not provided in the product details. Please refer to your purchase documentation or contact Maxima Kitchen Equipment directly for warranty details and technical support.

For further assistance, please visit the official Maxima Kitchen Equipment website or contact their customer service department.