

## Kolice KOBC-3T

# Kolice Commercial 3 Trays Blast Chiller / Freezer Instruction Manual

Model: KOBC-3T

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kolice Commercial 3 Trays Blast Chiller / Freezer, Model KOBC-3T. Please read this manual thoroughly before operating the appliance and retain it for future reference.

The Kolice Blast Chiller/Freezer is designed for rapid chilling and freezing of food products, helping to preserve freshness, extend shelf life, and maintain nutritional quality. It is suitable for various commercial and household applications, including bakeries, restaurants, dessert shops, and more.

## 2. IMPORTANT SAFETY INSTRUCTIONS

**WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance.**

- Ensure the appliance is connected to a properly grounded power outlet (110V 60Hz).
- Do not operate the appliance with a damaged power cord or plug.
- Keep ventilation openings clear of obstruction.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Only qualified personnel should perform repairs.
- Always unplug the appliance before cleaning or performing maintenance.

## 3. PRODUCT OVERVIEW AND COMPONENTS

The Kolice Commercial 3 Trays Blast Chiller / Freezer is constructed from food-grade stainless steel and features an intelligent control panel.



*Figure 3.1: Front view of the Kolice Commercial 3 Trays Blast Chiller/Freezer. This image shows the stainless steel exterior, the control panel on the right, and the ventilation grilles.*



Figure 3.2: Interior view of the Kolice Blast Chiller, showing the fan and the three adjustable tray slots. The interior is designed for optimal air circulation.

### Key Features:

- **Capacity:** 3 stainless steel trays (LxWxD 530x325x65mm / 20.87"x12.8x2.56").
- **Power:** 110V 60Hz, 550W.
- **Temperature Range:** -35°C to +3°C (-31°F to +37.4°F).
- **Controller:** EVCO smart AI temperature controller with 2.8" intelligent LED touched control panel.
- **Door:** Self-closing door with 90° opening.
- **Insulation:** Thickened soft foam material insulation.
- **Cooling:** 360 degrees cooling air convection inside the chest, low noise cooling fan and evaporator.
- **Functions:** Timer control, auto drainage, auto defrost, HACCP alarm, pre-cooling, fish/meat/cake preservation, ice

cream hardening.

- **Languages:** Multiple languages available on control panel (English, Spanish, French, Italian, German, Portuguese, Chinese).

## 4. SETUP AND INSTALLATION

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### 4.1 Unpacking

Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage to your supplier immediately.



*Figure 4.1: The Kolice Blast Chiller as it appears during unpacking, still on its wooden pallet. Ensure to lift the unit carefully from the pallet.*

### 4.2 Placement

- Place the unit on a flat, stable, and level surface.
- Ensure adequate ventilation around the unit. Maintain at least 10 cm (4 inches) clearance from walls and other objects for proper airflow.
- Avoid direct sunlight or proximity to heat sources.

### 4.3 Electrical Connection

Connect the appliance to a dedicated 110V 60Hz grounded electrical outlet. Do not use extension cords or adapters.

### 4.4 Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry

completely.

## 5. OPERATING INSTRUCTIONS

### 5.1 Control Panel Overview

The 2.8" intelligent LED touched control panel allows for precise temperature control and function selection. Refer to the detailed control panel guide for specific button functions (not provided in this general manual).

### 5.2 Loading Food Products

- Place food items evenly on the provided stainless steel trays.
- Do not overload trays or block the internal air circulation fan.
- Ensure the door is fully closed after loading to maintain temperature.

### 5.3 Operating Modes and Temperature Settings

The unit offers various operating modes:

| Mode               | Description                                                                        | Temperature Range                 | Typical Use                                        |
|--------------------|------------------------------------------------------------------------------------|-----------------------------------|----------------------------------------------------|
| Chilling Rapidly   | Reduces food temperature from +90°C (+194°F) to +3°C (+37.4°F) within 90 minutes.  | +3°C (+37.4°F)                    | Cooked foods, fresh produce.                       |
| Freezing Rapidly   | Reduces food temperature from +90°C (+194°F) to -18°C (-0.4°F) within 240 minutes. | -18°C (-0.4°F)                    | Meats, fish, prepared meals for long-term storage. |
| Keep Fresh         | Maintains a cool temperature for short-term preservation.                          | -3°C to -5°C (+26°F to +23°F)     | Fresh fish, certain dairy products.                |
| Keep Frozen        | Maintains deep freeze temperature for long-term storage.                           | -18°C to -22°C (-0.4°F to -7.6°F) | Ice cream, frozen meats, frozen dough.             |
| Lowest Temperature | Achievable minimum temperature.                                                    | -35°C (-31°F)                     | Specialized freezing needs.                        |



Figure 5.1: Visual guide to various food items and their optimal storage temperatures within the blast chiller/freezer, including ice cream, fresh fish, frozen meat, frozen fish, frozen food, and frozen dough.



## Different sizes are available

| 15 trays blast freezer                                                              |  |                                                                                      |  |
|-------------------------------------------------------------------------------------|--|--------------------------------------------------------------------------------------|--|
| 10 trays blast freezer                                                              |  | 5 trays blast freezer                                                                |  |
| 3 trays blast freezer                                                               |  |                                                                                      |  |
|  |  |    |  |
| Size:<br>27.95"x27.56"x22.05"                                                       |  | Size:<br>31.5"x31.5"x39.37"                                                          |  |
| Net volumn: 60L                                                                     |  | Net volumn: 110L                                                                     |  |
|  |  |  |  |
| Size:<br>31.5"x31.5"x54.53"                                                         |  | Size:<br>31.5"x31.5"x75.59"                                                          |  |
| Net volumn: 280L                                                                    |  | Net volumn: 305L                                                                     |  |

Figure 5.2: Examples of food products such as shrimp, sea cucumbers, durian, meat rolls, and dough products being prepared or stored using a commercial blast chilling/freezing process.

## 6. MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and extends the lifespan of your blast chiller/freezer.

### 6.1 Daily Cleaning

- Wipe down interior and exterior surfaces with a damp cloth and mild, food-safe detergent.
- Clean the stainless steel trays after each use.
- Ensure auto drainage system is clear.

### 6.2 Defrosting

The unit features an auto defrost function. If excessive ice buildup occurs, manually initiate a defrost cycle via the control panel or unplug the unit and allow it to defrost naturally, ensuring proper drainage.

### 6.3 Condenser Coil Cleaning

Periodically clean the condenser coils to ensure efficient operation. This should be done by a qualified technician or by following specific instructions in a more detailed service manual. Blocked coils can lead to reduced efficiency and increased energy consumption.

## 7. TROUBLESHOOTING GUIDE

Before contacting customer support, refer to the following common issues and their solutions:

| Problem                  | Possible Cause                                                       | Solution                                                                                    |
|--------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| Unit not cooling         | No power; Door not closed; Blocked air vents; Dirty condenser coils. | Check power supply; Ensure door is sealed; Clear obstructions; Clean condenser coils.       |
| Excessive noise          | Unit not level; Fan obstruction; Loose components.                   | Adjust leveling feet; Check for obstructions around fan; Contact service if noise persists. |
| Temperature fluctuations | Frequent door opening; Overloaded unit; Sensor issue.                | Minimize door openings; Reduce load; Contact service for sensor check.                      |
| Water leakage            | Blocked drain; Improper leveling.                                    | Clear drain; Ensure unit is level.                                                          |

For issues not listed or if problems persist, please contact Kolice customer support.

## 8. TECHNICAL SPECIFICATIONS

| Attribute                  | Value                                 |
|----------------------------|---------------------------------------|
| Brand                      | Kolice                                |
| Model Name                 | KOBC-3T                               |
| Item Weight                | 160 pounds                            |
| Product Dimensions (LxWxH) | 27.95" x 27.56" x 22.05" (71x70x56cm) |
| Installation Type          | Freestanding                          |
| Color                      | Stainless Steel                       |
| Voltage                    | 110 Volts                             |
| Wattage                    | 550 watts                             |
| Defrost Type               | Automatic                             |
| Door Hinges                | Right                                 |
| Door Material Type         | Stainless Steel                       |
| Number of Trays            | 3                                     |
| Tray Size (LxWxD)          | 530x325x65mm (20.87"x12.8x2.56")      |
| Net Volume                 | 60L                                   |

| Attribute           | Value           |
|---------------------|-----------------|
| Included Components | Compressor, Fan |



Figure 8.1: This image illustrates the relative sizes of different Kolice blast freezer models, including the 3-tray unit (KOB-3T), 5-tray, 10-tray, and 15-tray versions, along with their respective dimensions and net volumes.

## 9. WARRANTY AND SUPPORT

Kolice provides a manufacturer's warranty for this product. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, service, or spare parts, please contact Kolice customer service.

**Kolice Customer Service:**

- Visit the official Kolice website for contact information.
- When contacting support, please have your model number (KOB-3T) and purchase date ready.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

**Name**

Anonymous

**Email**

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

**Question**

Example: How do I reset this device or fix this error?

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

**Submit question**