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› Kolice Commercial 10-Tray Blast Chiller & Freezer (Model KDF-E10B2) User Manual

Kolice KDF-E10B2

Kolice Commercial 10-Tray Blast Chiller & Freezer (Model KDF-E10B2) User Manual

Model: KDF-E10B2 | Brand: Kolice

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Kolice Commercial 10-Tray Blast Chiller & Freezer, Model KDF-E10B2. Please read this manual thoroughly before using the appliance and retain it for future reference.



Image: Front view of the Kolice Commercial 10-Tray Blast Chiller & Freezer with its door open, revealing the interior fans and tray racks.

SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury.

- Ensure the appliance is properly grounded.
- Do not operate with a damaged power cord or plug.
- Keep ventilation openings clear of obstructions.
- Only qualified personnel should perform repairs.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

SETUP AND INSTALLATION

1. Unpacking

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

2. Placement

- Place the unit on a flat, stable surface.
- Ensure adequate ventilation around the unit. Maintain at least 6 inches (15 cm) of clearance from walls or other obstructions on all sides, especially where air vents are located.
- Avoid direct sunlight or heat sources.

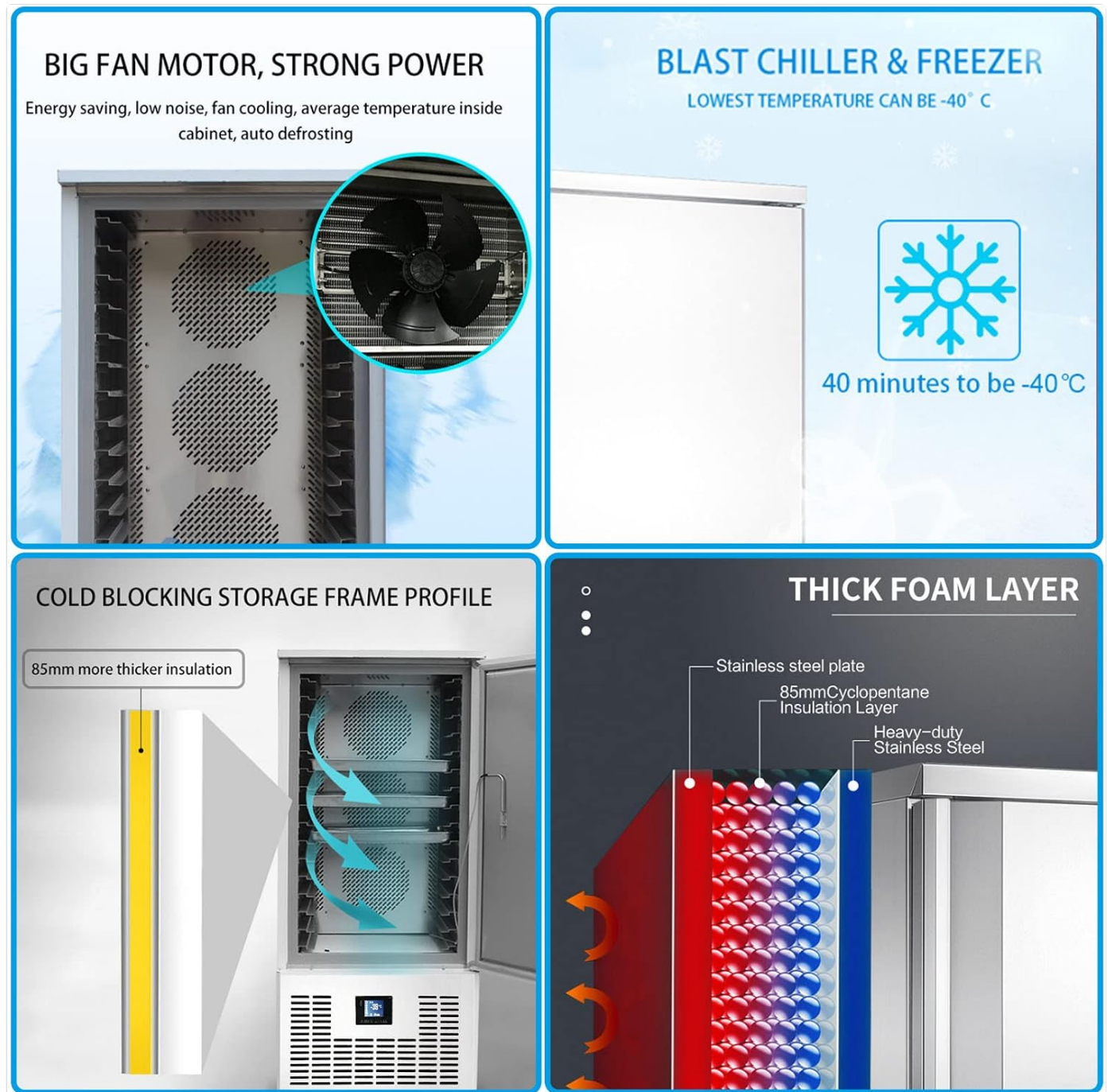


Image: Diagram illustrating the thick foam insulation layer and internal fan system for efficient cooling and energy saving.

3. Power Connection

Connect the appliance to a dedicated 110V, 60Hz power outlet. The unit requires 1450W. Ensure the power cord (approximately 78 inches long) is not pinched or damaged.

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. Tray Installation

The unit comes with 10 adjustable stainless steel trays. Insert the trays into the designated racks. Each tray measures 23.62" x 15.75" x 1.10" (60x40x2.8cm).



Image: Close-up of the intelligent touch panel and the interior showing adjustable stainless steel trays.

OPERATING INSTRUCTIONS

1. Control Panel (EVCO Smart AI Controller)

The unit features an EVCO smart AI temperature controller with a user-friendly interface. Multiple languages, including English and Chinese, are available for selection.

- **Temperature Setting:** Adjust the desired temperature within the range of -40°C to +5°C (-40°F to +41°F).

- **Operating Modes:** Select between chilling and shock freezing modes.
- **Timer Control:** Utilize the timer function for precise operation cycles.

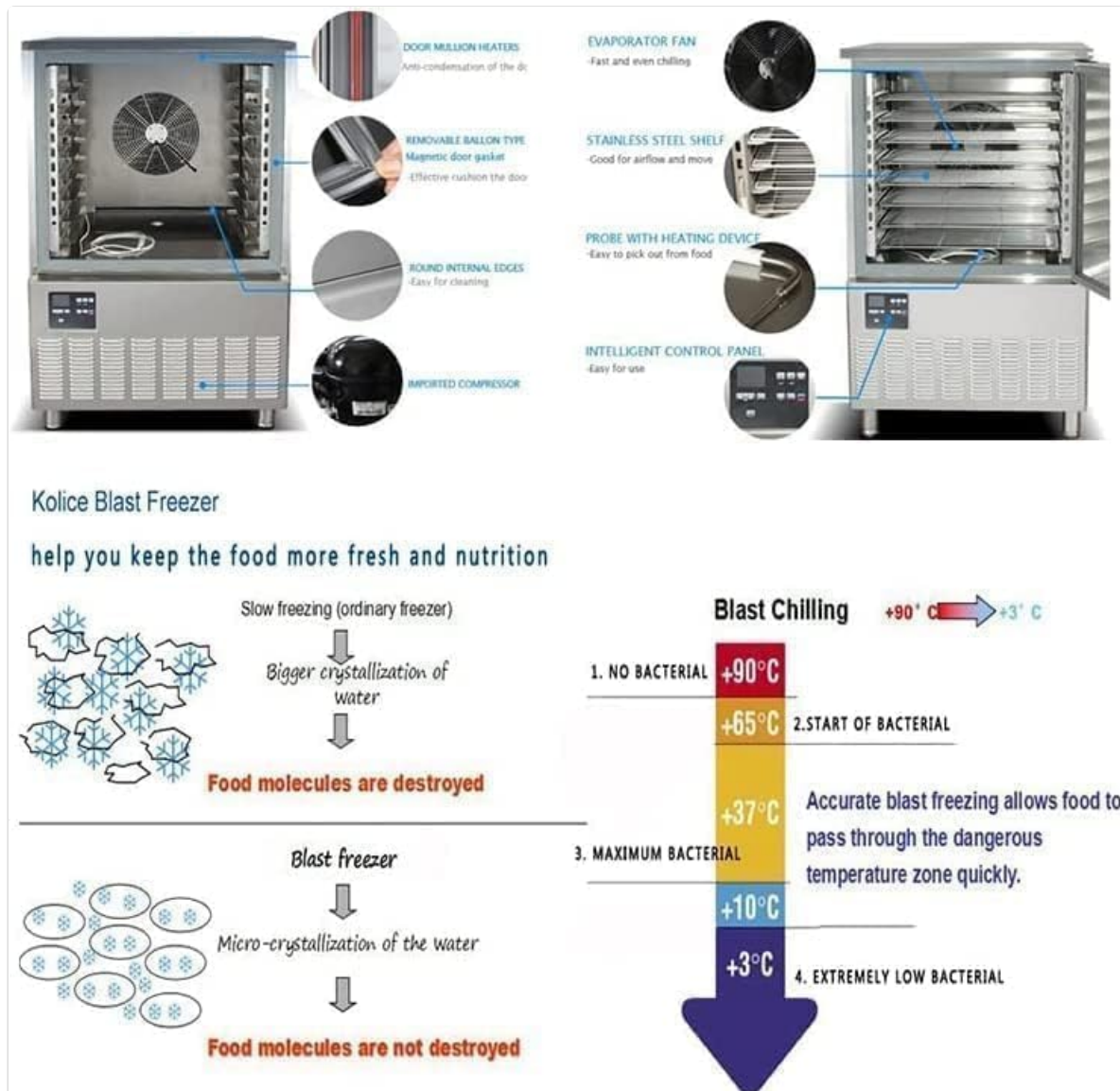


Image: Diagram showing internal components like the evaporator fan, probe, and intelligent control panel, alongside a chart explaining the blast chilling process and its benefits for food preservation.

2. Loading Food

Place food items evenly on the stainless steel trays. Avoid overloading to ensure optimal air circulation and efficient freezing. The unit is suitable for various items including frozen dough, seafood, meat, cake, dumplings, and ice cream.

Keep food fresh, chilling and freezing in short time



Image: Collage showing various food items such as meat, dumplings, seafood, ice cream, frozen food, and dough, illustrating the versatility of the blast chiller.

3. Using the Food Probe

The appliance is equipped with a food probe to accurately detect the core temperature of food. Insert the probe into the thickest part of the food item to monitor its temperature during the chilling or freezing process.

4. Chilling and Freezing Times

- Fresh food can be frozen within 1-2 hours.
- Hot food can be frozen within 3-4 hours.
- The lowest temperature achievable is -40°C (-40°F).

5. Video Demonstration

Watch this video for a visual guide on the operation of the Kolice Commercial Blast Chiller.

Your browser does not support the video tag.

Video: A demonstration of the Kolice Commercial Blast Chiller in operation, showcasing its internal fans and rapid cooling capabilities.

MAINTENANCE

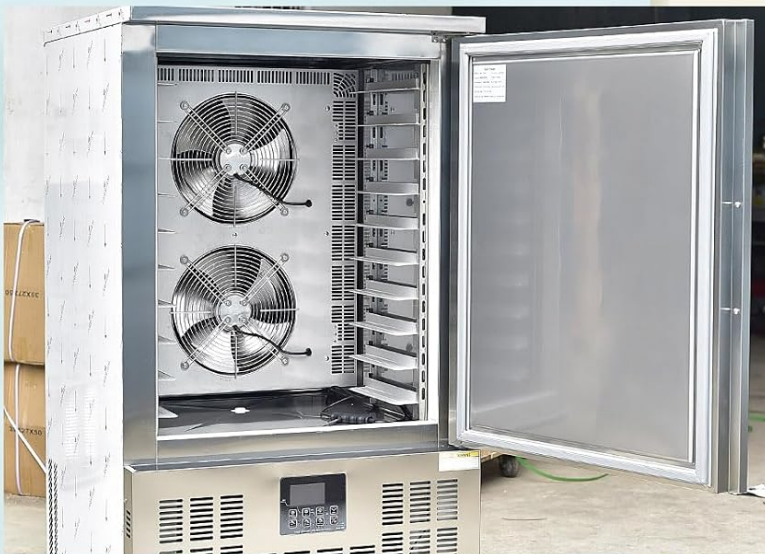
1. Automatic Defrost and Drainage

The unit features automatic defrost and drainage functions, minimizing manual intervention. Ensure the drainage system is not blocked.

2. Cleaning

- Regularly clean the interior and exterior surfaces with a soft cloth and mild, non-abrasive cleaner.
- The "clean reminding function" on the control panel will alert you when cleaning is recommended.
- Ensure the magnetic door seal is clean and free of debris to maintain an airtight closure.
- The food-grade 304 stainless steel construction is designed for easy cleaning and durability.

**360 degrees cooling air convection
energy saving, low noise,
auto defrosting**



**Food grade stainless material
durable and corrosion-resistant,
longer lifespan**

Image: Illustration of the 360-degree cooling air convection system and the durable, corrosion-resistant food-grade stainless steel material used in the appliance.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions. For problems not listed or persistent issues, contact customer support.

Problem	Possible Cause	Solution
Appliance not turning on	No power supply; power cord disconnected.	Check power connection; ensure outlet is functional.
Temperature not reaching desired level	Door not sealed; overloaded; poor ventilation; compressor issue.	Check door seal; reduce load; ensure proper ventilation; contact support if compressor suspected.
HACCP Alarm activated	Temperature deviation outside safe limits.	Review temperature settings and food load; ensure door is closed properly.
Door-opening alarm	Door left ajar.	Close the door firmly. Check magnetic seal for obstructions.
Overload Protection activated	Electrical overload.	Reduce load on circuit; consult an electrician if persistent.

SPECIFICATIONS

Feature	Detail
Model Number	KDF-E10B2
Product Dimensions (D x W x H)	34.25" x 31.5" x 62.6" (87cm x 80cm x 159cm)
Net Weight	220 lbs (100 kg)
Net Volume	250 Liters
Voltage	110V
Frequency	60Hz
Wattage	1450W
Temperature Range	-40°C to +5°C (-40°F to +41°F)
Material	Food Grade 304 Stainless Steel
Insulation	3 inches thick soft foam
Trays	10 adjustable stainless steel trays
Tray Dimensions	23.62" x 15.75" x 1.10" (60x40x2.8cm)
Compressor	French brand quality
Controller	EVCO Smart AI Temperature Controller
Included Components	Compressor, Fan

Feature	Detail
Certification	ISO 9001

WARRANTY AND SUPPORT

Warranty

This Kolice Commercial Blast Chiller & Freezer comes with a **1-year warranty for parts**. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact Kolice customer support. You can find more information and contact details on the official Kolice store page: [Visit the Kolice Store](#).

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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