

[Manuals.plus](#) /

> [VEVOR](#) /

> VEVOR Commercial Blast Freezer 370L (Model BL-E15B) Instruction Manual

VEVOR BL-E15B

VEVOR Commercial Blast Freezer

Model: BL-E15B (370 L / 13.1 Cu.ft)

Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your VEVOR Commercial Blast Freezer. Please read this manual thoroughly before operating the appliance and retain it for future reference. This blast freezer is designed for rapid chilling and freezing of various food items in commercial environments such as restaurants, central kitchens, and seafood establishments.



Figure 1.1: VEVOR Commercial Blast Freezer (370L model) with its door open, revealing multiple shelves filled with various food products, demonstrating its large capacity.

2. SAFETY INFORMATION

Always adhere to the following safety precautions to prevent injury or damage to the appliance.

- Ensure the appliance is installed by a qualified technician in accordance with local electrical codes.
- **Electrical Connection:** This unit does not contain a plug. You must purchase and install a 220V three-phase circuit breaker separately. Incorrect wiring can lead to electric shock or fire.
- Do not operate the freezer with damaged power cords or plugs.

- Keep ventilation openings clear of obstructions.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Only use the appliance for its intended purpose as a commercial blast freezer.
- Disconnect power before cleaning or performing maintenance.

3. PRODUCT OVERVIEW

The VEVOR Commercial Blast Freezer is engineered for rapid and efficient food preservation, featuring robust construction and intelligent controls.

Key Features:

- **Quick Freezing:** Equipped with a top-brand compressor for accelerated cold air circulation, capable of dropping temperatures from 194°F (90°C) to 37.4°F (3°C) within 90 minutes, and to -0.4°F (-18°C) within 240 minutes in blast freeze mode.
- **Multiple Freezing Modes:** Offers Hard Chill, Freeze, Shock Freeze, and Soft Freeze modes to accommodate various ingredients like seafood, ice cream, and pre-prepared meals.
- **Intelligent Temperature Control:** Features overload protection, automatic defrosting, precise temperature control, and intelligent alarms.
- **Strong Insulation:** Thickened insulated door made from cyclopentane material with an automatic closing design to minimize cold air loss.
- **High-Quality Construction:** Body and trays are constructed from food-grade 304 stainless steel for durability, easy cleaning, and odor resistance.
- **Thoughtful Design:** Includes 15 removable trays (23.6" x 15.7" x 1.1"), noise-reducing fans for evaporator and condenser, and a temperature probe for internal food temperature monitoring.

VEVOR®

370 L / 13.1 CU.FT EXTRA LARGE CAPACITY BLAST FREEZER

Easily Freeze Large Amounts of Seafood



Figure 3.1: Overview of the VEVOR Blast Freezer highlighting its 370L capacity and suitability for various food items like lobster, ice cream, meat, and tiramisu.

TOP BRAND COMPRESSOR

Fast Freezing



Keep Flavor



Keep Fresh



Efficient Cooling

Temp Rapidly Reaches **-40°F** in **30 Minutes** Under No Load

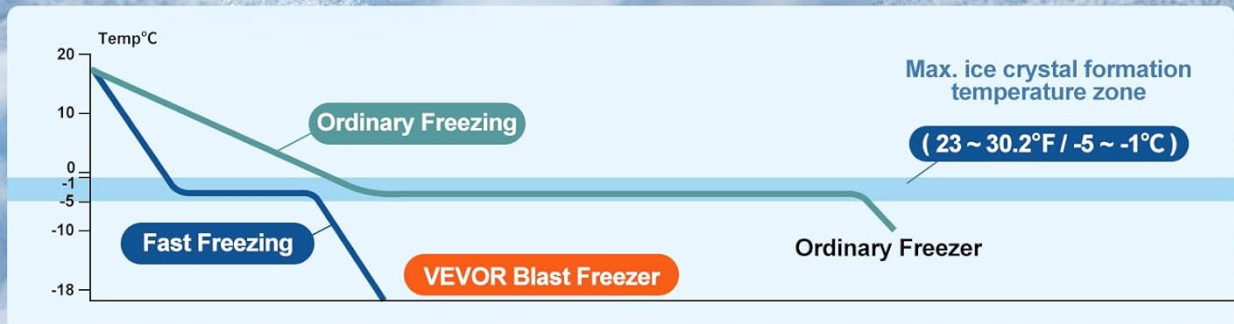


Figure 3.2: Illustration of the high-performance Tecumseh 3.0 compressor, emphasizing its role in fast freezing and preserving food quality.

PREMIUM 304 STAINLESS STEEL

Efficient and Long-Lasting Insulation

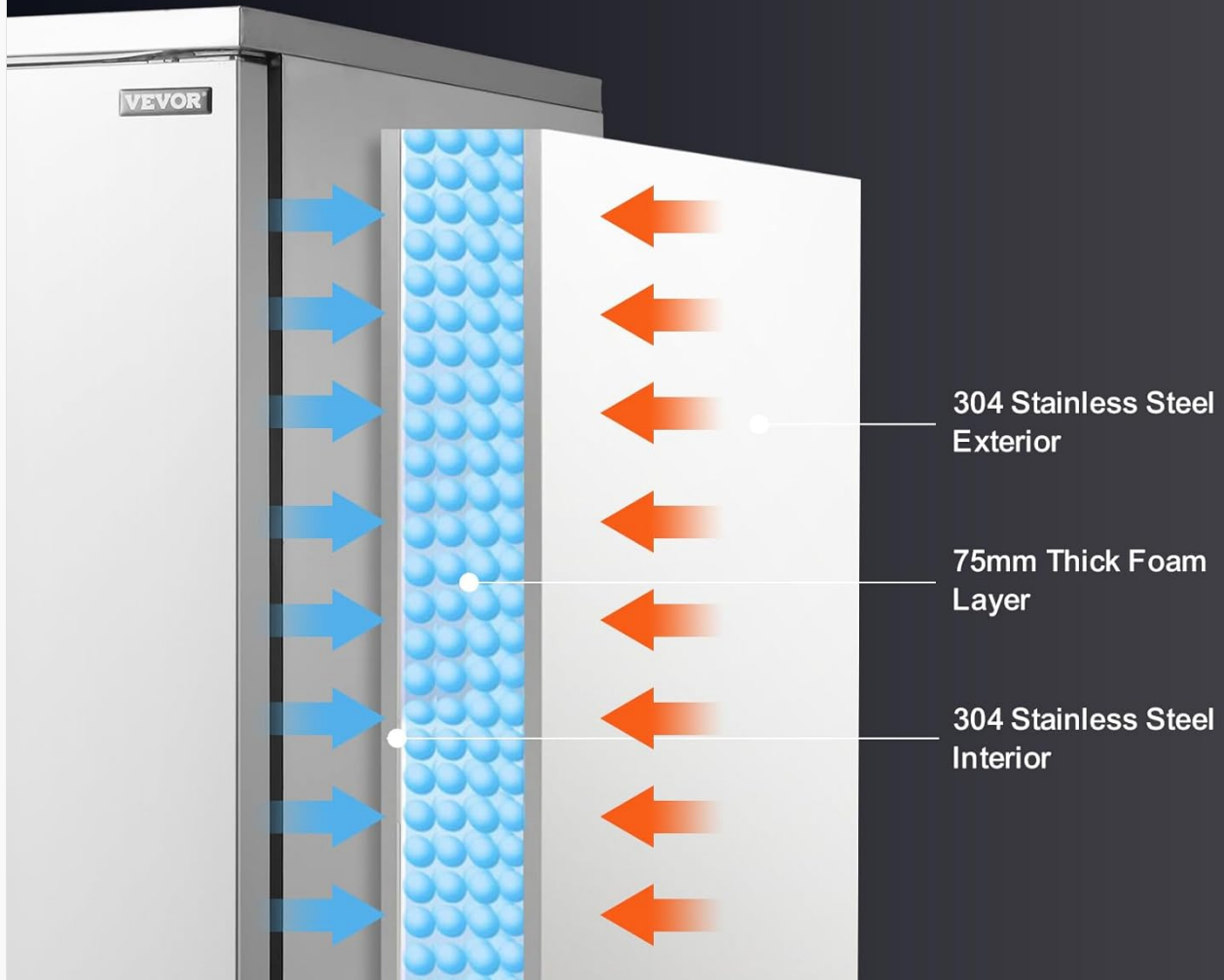


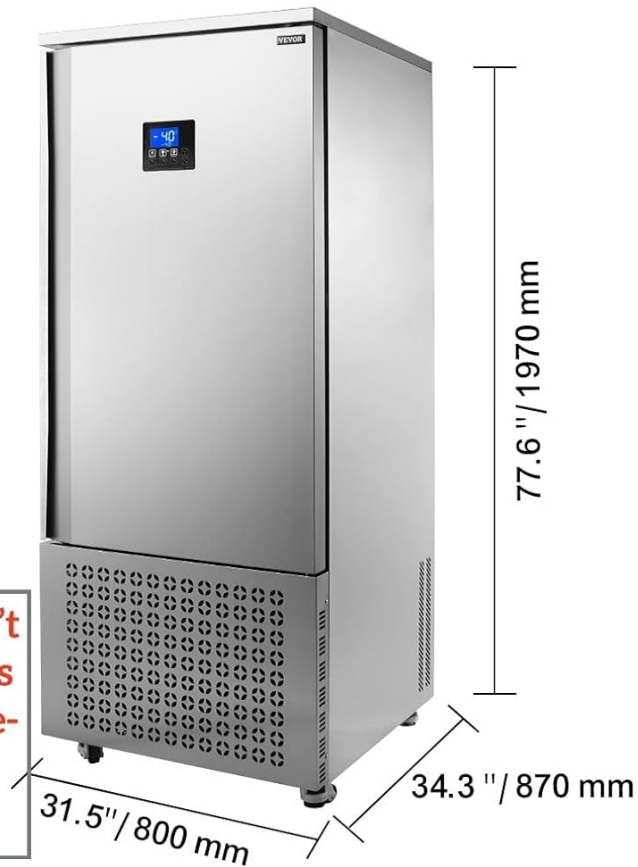
Figure 3.3: Diagram illustrating the premium 304 stainless steel construction and the 75mm thick foam insulation layer, ensuring efficient and long-lasting temperature retention.

4. SETUP AND INSTALLATION

Proper installation is crucial for the performance and longevity of your blast freezer.

1. **Unpacking:** Carefully unpack the unit and inspect for any shipping damage. Report any damage immediately to the carrier.
2. **Placement:** Place the freezer on a level, stable surface in a well-ventilated area. Ensure adequate clearance around the unit for air circulation (minimum 4 inches from walls). Avoid direct sunlight or heat sources.
3. **Electrical Connection:** This unit requires a 220V three-phase electrical supply. **A plug is NOT included.** A qualified electrician must install a dedicated 220V three-phase circuit breaker and connect the unit. Ensure the electrical supply matches the specifications on the product label.
4. **Leveling:** Use the adjustable casters to level the unit. Ensure all casters are locked once the unit is in place.
5. **Initial Cleaning:** Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Dry thoroughly.

VEVOR[®]



Note: This product doesn't include a plug. Customers need to buy a 220V three-phase circuit breaker separately.

Item Model Number: BL-E15

Main Material: SUS304

Capacity: 370 L / 13.1 Cu.ft

Temperature Range: -40°F~68°F / -40°C~20°C

Refrigerant: R404-A

Number of Pans: 15 x Pans

Pan Size: 23.6" x 15.7" x 1.1" / 600 x 400 x 28 mm

Figure 4.1: Dimensional drawing of the VEVOR Blast Freezer (77.6" H x 31.5" W x 34.3" D) with a critical note indicating that the product does not include a plug and requires a separate 220V three-phase circuit breaker.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel and various operating modes.

Control Panel:

The digital control panel allows for precise temperature adjustments and mode selection.

INTELLIGENT TEMPERATURE CONTROL

4 Temper Modes Adjustable



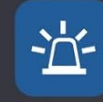
Overload Protection



Auto Defrost



Precise Temperature Control



Intelligent Alarm



Figure 5.1: Detailed view of the intelligent control panel, showing icons for overload protection, auto defrost, precise temperature control, and intelligent alarm, along with buttons for selecting the four freezing modes.

Operating Modes:

- **Hard Chill:** Rapidly cools hot food items to refrigeration temperatures.
- **Freeze:** Standard freezing mode for general food preservation.
- **Shock Freeze:** Aggressive freezing for quick crystallization, ideal for preserving texture and flavor.
- **Soft Freeze:** Gentle freezing for delicate items like ice cream, preventing large ice crystal formation.

4 FREEZING MODES FOR WIDE APPLICATION

Keep Fresh and Reduce Nutrient Loss



Figure 5.2: Visual representation of the four freezing modes and their applications, including specific timeframes for cooling hot food and freezing meat.

Loading Food:

Place food items evenly on the provided stainless steel trays. Do not overload trays or block air circulation paths. The trays are adjustable for flexible placement.



Figure 5.3: Interior view of the freezer demonstrating the thoughtful space design with thickened stainless steel pans, allowing for organized storage of various food types.

Temperature Probe:

Use the included temperature probe to monitor the internal temperature of food items for precise control and safety.



Figure 5.4: Illustration of the temperature probe in use, providing accurate internal food temperature readings, alongside a depiction of the automatic door's self-closing and stay-open features.

6. MAINTENANCE

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

- **Cleaning:** Clean the interior and exterior surfaces regularly with a mild, non-abrasive detergent and warm water. Rinse thoroughly and dry completely to prevent water spots and corrosion.
- **Tray Cleaning:** The 15 stainless steel trays are removable and can be cleaned separately.
- **Condenser Coil Cleaning:** Periodically clean the condenser coils to ensure efficient cooling. Dust and debris buildup can reduce efficiency and increase energy consumption. Disconnect power before cleaning.
- **Automatic Defrost:** The unit features an automatic defrost system. Ensure the drain pan is clear and functioning correctly.
- **Door Gasket Inspection:** Regularly inspect the door gaskets for cracks or damage. A tight seal is essential for maintaining temperature. Clean gaskets with warm, soapy water.



Figure 6.1: Interior view of the freezer with the door open, revealing the three powerful fans responsible for 360-degree cycle air cooling and rapid freezing.

7. 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
Freezer not cooling	No power; thermostat set too high; condenser coils dirty; door not sealed properly.	Check power supply and circuit breaker; adjust thermostat; clean condenser coils; inspect and clean door gasket.
Excessive noise	Unit not level; fan obstruction; loose components.	Level the unit; check for obstructions around fans; tighten any loose parts.

Problem	Possible Cause	Solution
Ice buildup	Door left open; faulty door gasket; excessive humidity in room.	Ensure door is closed properly; replace faulty gasket; reduce room humidity if possible.
Temperature fluctuations	Frequent door openings; overloaded unit; poor ventilation.	Minimize door openings; do not overload; ensure proper ventilation around unit.

8. SPECIFICATIONS

Detailed technical specifications for the VEVOR Commercial Blast Freezer (Model BL-E15B).

Specification	Value
Brand	VEVOR
Model Number	BL-E15B
Capacity	370 L / 13.1 Cu.ft
Main Material	SUS304 Stainless Steel
Temperature Range	-40°F ~ 68°F / -40°C ~ 20°C
Refrigerant	R404A
Number of Trays	15
Tray Size	23.6" x 15.7" x 1.1" (600 x 400 x 28 mm)
Item Weight	470 pounds (213.19 kg)
Product Dimensions (D x W x H)	34.3" x 31.5" x 77.6" (870 x 800 x 1970 mm)
Included Components	1 x Blast Freezer
Electrical Requirement	220V Three-Phase (Circuit breaker not included)

9. WARRANTY AND SUPPORT

VEVOR is committed to providing quality products and customer satisfaction.

- **Returns:** This product is eligible for 30-day easy returns. Refer to your purchase agreement for specific terms and conditions.
- **Customer Support:** For technical assistance, warranty claims, or general inquiries, please contact VEVOR customer support through the official VEVOR website or your point of purchase.

10. VIDEO RESOURCES

No official product videos from the seller were available for embedding in this manual.

