



NANJING PROSKY FOOD MACHINERY MANUFACTURING CO., LTD

# OPERATION MANUAL

## BLAST FREEZER



SAGA150L • SAGA 220L • SAGA 610L • SAGA 830L

# Contents

1. Foreword and guide.....	3
1.1 About us .....	3
1.2 Guide.....	4
2. Products introduction.....	6
3. Technical parameter.....	6
4. Safe handling.....	7
5. Correct put and installation.....	8
6. Operating guide.....	10
6.1 Indicator light .....	10
6.2 Usage of Temperature Controller.....	11
7. Condenser routine maintenance.....	12

# **1. Foreword**

Thank you for purchasing the BLAST FREEZER from Prosky.

We produce the good quality machines and provide satisfied after-sales service for you.

## **1.1 About us**

Nanjing Prosky Food Machinery Manufacturing Co., Ltd. is located in Lishui Economic Development Zone which is very close to the LuKou International Airport of Nanjing. Prosky is experienced with Professional production of the Italian gelato full set of machines for more than 10 years. Prosky commits to become the greatest professional manufacturer and facilitator in China.

Prosky owns the sophisticated production and quality control management system and has succeeded in obtaining the CE and SGS authentication. At the same time, the electronic dasher equipment we developed used for the pasteurizing machine has gained the utility model patent in China. Furthermore, Prosky has signed the agreement of the research and development with the Nanjing professional university. Prosky is always innovative to meet the old and new customers' requirements.

Prosky produces all kinds of standard equipments for the gelato shops.

The main products include the pasteurizer, batch freezer, blast freezer, display freezer and the combined machine, etc. And Prosky is active at introducing new products, the extra-large or extra-small, to meet the different requirements of the domestic, European, North American, South American, South-east Asian,

Mid-east and African market.

Prosky cooperates with the Hong Kong senior consultant and establishes training course about “How to open the Italian gelato shop” basing on the Italian gelato market research, location-selection, VI design and store-decoration. And Prosky will help to choose the cost-effective equipments for your shop with intimate, help to choose the Italian gelato base and other materials, help to teach and show how to make the various flavor gelatos, hand-made gelato cakes and the different kinds of desserts, training staff and team leader. Prosky provides a series of services to make you satisfied.

## **1.2 Guide**

This manual provides you with installation, maintenance, use technical information of the machine, please read it carefully before operation, thus you could make the machine play maximum of economic efficiency. For electrical safety, please make sure the machine touch ground!

### **Statement**

Any part of this manual must not be copied, reproduced, or archived for other uses without prior written consent. The buyer has the right to copy this version for internal use.

Prosky commits to continuous research and development; this version is subject to change without prior notice.

### **Manual**

This manual is made by manufacturer which is one part of the whole machine.

The information is valid for both professional and unprofessional staff.

## **Objective**

This manual is designed for the users well informed about the operation of the machine.

All parts are carefully analyzed to determine the correct use of the machine and thus to guarantee the high quality of the ice cream.

## **Technical Guidance**

Much of this manual refers to the conditions for machine use and the necessary procedures for cleaning and regular and special maintenance.

The manual can not go into details, in case of doubt or lack of information please contact:

Tel: 86-25-56213999

Fax: 86-25-84697144

## **Additional Documentation**

Spare parts: a list of components with the machine for routine maintenance

## **Warning**

The machine must be installed by a qualified technician.

## **Warranty**

The warranty does not cover parts and labor to repair defects and poor performance due to: the poor / improper use of the machine, the machine abuse, unauthorized maintenance or other external factors.

## **Parts warranty**

Warranty applies to all component parts except for parts that wear out through normal use (such as O-rings, belts, rubber valves, pump gears, etc.) one year

from the date of delivery.

## 2. Products Introduction

This Blast freezer is widely used in the hotel, bakeries and ice cream shops. It is necessary equipment for producing high quality handmade Italian gelato. It can reduce the center temperature of the gelato (or other food) to target temperature in a short time which can inhibit the growth of bacteria and keep the food's original organization structure so as to maintain the fresh taste.

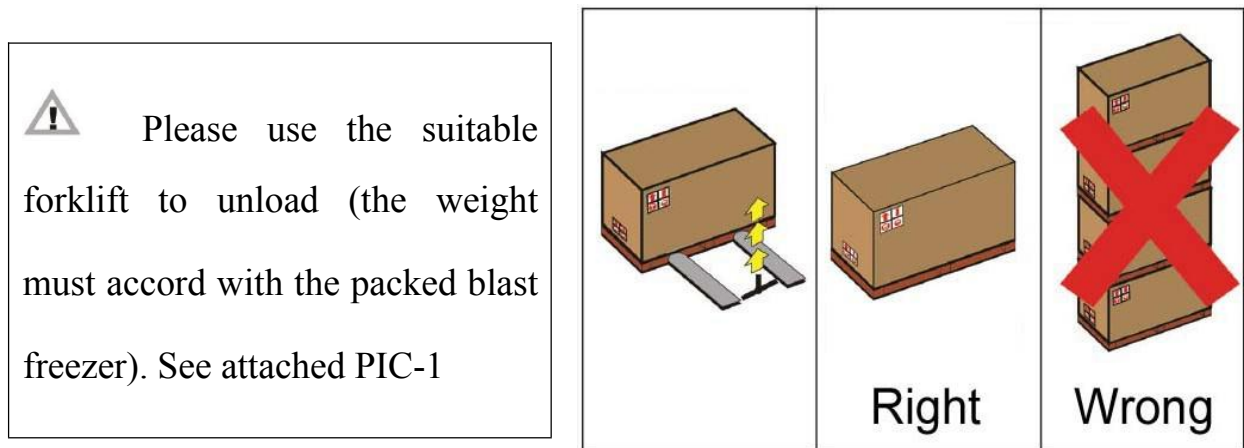
## 3. Technical Parameter

Model	SAGA 150L	SAGA 220L	SAGA 610L	SAGA 830L
Layers	5	10	10	15
Voltage	220	220/380	220/380	220/380
Frequence/HZ	50/60	50/60	50/60	50/60
Phase	1	1/3	3	3
Refrigerant Type	R404A	R404A	R404A	R404A
Condenser	Air	Air	Air	Air
Rated Power/KW	1.5	2.79	3.98	3.75
Net Weight/KG	160	250	465	648
Inner Capacity W×D× H /CM	62*40*60	62*40*100	132*43*108	62*77*172
Dimension W×D× H/CM	82*77*140	82*95*190	144×82×180	132×136×193
Packing dimension W×D×H/cm	92*87*164	92*105*214	154*92*204	142*146*217

## 4. Safe Handling

### Unloading Operation

The packed blast freezer must be put according to the identification on the packaging. Please do not stack, turn upside-down and traverse.



PIC-1

### Inspection of package

When getting the blast freezer, please check if the outer packing is undamaged. If there is obvious damage, the machine is possible to be broken. Under this condition, please dismantle the outer packing when the deliveryman is there to check if the blast freezer is good. All damage caused by incorrect operation or putting is irrelevant to the manufacturer.

If the machine is damaged, should:

- A) Provide a relevant written report
- B) Contact with the local agent or manufacturer

**Note:** All the dismantled packing material should be recycled and dealt

according to the laws of your country. Make sure to take care of and dispose every part which may hurt the environment and the people reasonably.

### **Off-bearer Requirement**

Suggest to let the professional off-bearer to discharge the blast freezer and do according to the safety standard. The Loading and unloading machine should be the forklift or any other tool that can hold double weight of the packed blast freezer. The off-bearer must keep the certain distance from the blast freezer and prevent from hurting other people or property when the blast freezer falls by incorrect operation. In the process of moving the machine must keep slow, in order to prevent the machine turnover.

**Note:** The warranty does not include any damage caused by incorrect operation.

## **5. Correct Put and Installation**

### **Put**

The machine is only suitable for indoor use. Correct put can ensure the good cooling effect and energy efficient、 shock absorption in order to extend the working life of the blast freezer. The machine must be placed on level ground and in sufficient space 100cm from all sides for good air circulation.

Don't close to heat source and avoid direct sunlight in order not to reduce the freezing effect. The ideal working condition for air-cooled machine is below +25 Celsius degree ambient temperature.

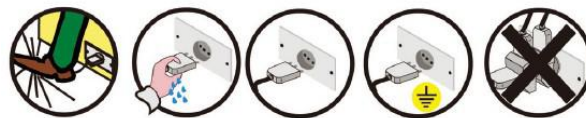


## Installation

### Electrical power connection

Before the machine connects to the power you need to check the supply voltage matches the voltage indicated on the license plate image.

Make sure to let the qualified professional worker to install and inspect the blast freezer and operate according to operation manual strictly. If out of the accordance with the rule, the manufacturer will not be responsible for any body injure and property loss.



1. Please fix the wires onto the floor instead of putting in the passage.
2. Don't touch the power plug with wet hands directly.
3. Must use a single 1 phase or 3 phase power supply and the earth wire must connect the earth correctly. If not connecting the earth well, it may cause electric shock.
4. If there is breaker, the current on the breaker must be bigger than the total current when the blast freezer works.
5. Do not use external line to connect the blast freezer and the principal line.
6. Make sure the principle line accord with the blast freezer voltage requirement.

(The most difference is  $\pm 10\%$ )






## 6. Operation Guide

When you start to use the blast freezer for the first time, need to clean the machine thoroughly and make sure there is no impurity in the cavity.

**Warning** 

Do not put the volatile and flammable objects into the blast freezer in order to prevent any explosion or electric shock.

### 6.1 Indicator light

LED	State	Meaning
	On	Compressor enabled
	Flashing	Anti short cycle delay enabled (AC parameter)
	On	Defrost in progress
	Flashing	Dripping in progress
	On	Fan enabled
	Flashing	Defrosting cycle delay enabled
	On	Measurement unit
	Flashing	Programming mode
	On	Measurement unit
	Flashing	Programming mode

## 6.2 Usage of Temperature Controller

The temperature controller is a part of Blast Freezer for temperature control and it is made by professional manufacturer. The user can adjust the temperature by it and defrost at all times.



**SET** Be not in programming mode, press the SET key to display target set point. In programming mode, select a parameter or confirm an operation.

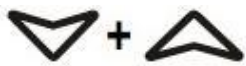


In programming mode, browse the parameter codes or increase the parameter value.



In programming mode, browse the parameter codes or decrease the parameter value.

The function of key combination:



To lock or unlock the keyboard.



To enter the programming mode.



To exit the programming mode and recover to temperature display state.

## **7. Condenser Routine Maintenance**

Please make sure to have cut off the power supply before starting any maintenance or the inspection. In order to keep the compressor work normally and effectively, please clean the dust and the dirt on the condenser in each 15-20 days.

**Note:** Do not use the inflammable and friction material but the compressed air or brush.

NANJING PROSKY FOOD MACHINERY MANUFACTURING CO., LTD

Address: No. 3 zhongxing east Road ,Lishui Economic Development Zone, Nanjing, Jiangsu, China.

Post Code: 211200.

Tel: +86-25-56213999

Fax: +86-25-84697144

Website: <https://prosky.en.alibaba.com/>