

# FEEL BLAST CHILLER

## COLD FUNCTIONS



### Blast chill function: +3 °C

Bacteria and chemical substances act rapidly at temperatures of between 10 °C and 65 °C thereby causing food to deteriorate. By subjecting the foods to blast chilling, the water present in the foods does not evaporate and the nutritional properties are retained.

With this program food can be kept in the fridge for 5 - 7 days.



### Freeze function: -18 °C

With rapid freezing, cooked or raw food is quickly brought to -18 °C, allowing it to be stored in the freezer for several months, keeping its organoleptic properties intact.



### Pre-cool function

With this function, the blast chiller is used at maximum power for 20 minutes. Food is not to be put inside the appliance but it serves to cool the cavity of the blast chiller thereby preparing it for the chilling function.



### Cool down function

When hot food is placed inside, the cooling cycle is started which introduces cold air for 5 to 30 minutes.



### Bottle function

This function cools liquids at a rate of 1 degree/minute.



### Preserve function at 3 °C

This function reproduces the favourable conditions for food storage with a constant temperature of 3 °C. The cycle has a maximum duration of 36 hours during which time the appliance carries out periodic defrost cycles.



### Raw fish function

This function, known as "sanitation", involves a cooling cycle at -30 °C which last 24 hours. The aim is to eliminate Anisakis, a parasite that can be destroyed by a long cooking process or a prolonged storage period at -30 °C. While this function is in operation, the appliance carries out periodic defrost cycles.

## HOT FUNCTIONS



### Defrost function: +4 °C

This cycle brings a food from freezing temperature to 4 °C without losing fluids and without starting cooking, avoiding transformation of the protein that occurs when the meat is defrosted in the microwave.



### Ready for the table

This function involves reheating a dish which has been kept in the fridge. There are two possible methods: immediate and delayed. With the immediate function, the temperature ranges from 25 °C to 50 °C with an interval range of 15 to 60 minutes. With this setting, the appliance automatically adjusts the intensity of the ventilation and activation of the electric heating element. With the delayed method, the food is heated at the end of the set waiting period which can vary from 1 to 10 hours during which time the food is kept at a temperature of +4 °C. At the end of the cycle the heat is maintained for 30 minutes, at the end of which the food is again kept at +4 °C.



### Slow cook function

With this function, food can be cooked at a low temperature using one of two modes: immediate and delayed. Using the immediate mode, cooking starts at a temperature ranging from 40 °C to 75 °C for a period of 3-11 hours. With this setting, the appliance automatically adjusts the intensity of the ventilation and activation of the electric heating element. With the delayed method, the food is cooked at the end of the set waiting period which can vary from 1 to 10 hours during which the food is kept at a temperature of +4 °C. At the end of the cooking cycle the heat is maintained for 30 minutes at the end of which the food is again kept at +4 °C.



### Leavening

This program creates a micro-climate with controlled temperature and humidity, to facilitate and activate the transformation of yeasts. By programming how long the dough can rise for, we can reduce the amount of yeast used in a recipe, thereby obtaining a lighter product, which is easier to digest.

You can choose between 3 methods of proving: immediate, where the process starts immediately; preserved, where the process is immediate but at the end the dough is kept at an ideal storage temperature; lastly, the delayed method lets you start the process after an initial storage period that can vary from 3 to 24 hours.