

# BROMIC<sup>®</sup>

## REFRIGERATION

---

### OPERATING INSTRUCTIONS FOR CHEST FREEZERS



# OPERATING INSTRUCTIONS

Please read the instructions carefully before starting operation as get best results.

## Contents:

- 1 Installations
- 2 Technical instructions
- 3 Control and indicating lights
- 4 Using the freezer
- 5 Defrosting
- 6 Maintenance
- 7 Trouble-Shooting

## 1-INSTALLATIONS

- a- Never place the freezer directly in sunlight and close to heat-emitting sources such as radiators stoves etc.
- b- Don't also place the freezer to an area suitable for suitable for air currents or winds.
- c- Don't prevent air circulation around the compressor unit. For a better result in compressor's working conditions there must be at least 10 cm. distance between the wall and the freezer.
- d- If the freezer is transported when it is still cold, do not plug until the compressor reaches to +5°C
- e- Plug in earthed supply which will supply the voltage indicated rating plate.
- f- Unplug the freezer if there is a temporary power failure. Wait for about 20 min. then plug in again. If the freezer's plug does not fit in your plug-hole replace the freezer's plug. This replacement should be done by skilled person or service men.

## 2-TECHNICAL SPECIFICATIONS OF THE FREEZERS

- a- Your freezer has double condenser system. This enables compressor work in a most efficient way and leads to better cooling.
- b- Freezers are insulated with 60 mm. thickness polyurethane insulation(coefficient of heat /0.020 K.cal/mhk). This results to a best insulation.

## 3-CONTROLLING AND INDICATING LIGHTS

The internal temperature of the freezers is automatically adjusted by the thermostats. To decrease the temperature, turn the thermostat knob clockwise. We advise you to fix the thermostat knob in the middle, if the ambient temperature is +20°C or 25°C.

### Quick Freezer

If this button pressed, the thermostat will be off so the freezer will operate continuously. We again advise you to consider the ambient temperature and the lid's opening frequency as to arrange the thermostat knob relatively.

**Green Light:** It shows when you plug in.

**Red Light:** It signals when the inside temperature closes to -10°C or higher instead of -15°C.(which is desired) and shows that the freezer is not operating properly, on the other hand, when you put in fresh vegs and others the red light may show. This caused only for temporary temperature rising so there is nothing to worry. If the light keeps on showing we advise you to check the lid in case it is open if not, you better check the plug if it is properly plugged.

**Orange Light:** It is concerned with quick freezing and should be used in following situations.

- a- When you first plug in your freezer and for 24 hours.
- b- As to quick freeze before defrosting. In this case light must on 24 hours before putting anything.
- c- We advise you to quick freeze before defrosting. At the end of quick freeze turn the quick freeze button off. Orange light will disappear, which means the freezer now in frozen storing.

## 4-USING THE FREEZER

When you first plug in your freezer, turn the quick freeze button on. The orange light will show. Do not load freezer, keep the lid closed. Then leave the freezer for 24 hours in this condition. Do not forget turn the quick freeze button off. Don't change the thermostat setting, prepare and pack the food then place them in the freezer. Do not exceed freezing capacity in 24 hours when you load fresh goods each time.

MEAT: First take blood out. Pack them properly after chopping up.

FISHES AND POULTRIES: The heads must be cut off and bowels should be taken out. Then the packing can be made.

VEGETABLES: Veggies like spinach and greenbeans should be blanched for a few minutes then cool down with cool water.

Packing can be made after taking the excess water out.

Please bear in mind that the recently put packs should be in direct contact with the inner cabinet of freezer and not contact with frozen food. You should replace the food-packs in the freezer if necessary. Quick freezing takes 24 hours. After this period of time turn the quick freeze button off. Orange light turns off.

### **IMPORTANT WARNING**

It is harmful to place bottled sparkling beverages in the freezer.

## **5-DEFROSTING**

It is advised to defrost the freezer at least 2 or 3 times a year. Defrosting is necessary when ice thickness reaches to 10 mm.

Please follow these steps for a better defrosting:

a-Turn the "quick freeze button" on at least 24 hours before as to get maximum cooling degree on the food.

b-Take the frozen food out then wrap them properly and put in a refrigerator.

c-Turn the switch off.

d-Unplug the freezer.

e-Take the baskets out and leave the lid open.

Do not ever try to accelerate defrosting process by using hot water and sharp tools for scrapping.

Clean the lid and the cabinet with a special solution (a teaspoonful sodium carbonate added into ½ liter water). Then dry it up properly.

f-After cleaning and drying up the freezer put the food back to the freezer and put the plug in. Then turn the "quick freeze button" on. Now green red and orange lights will be on. Red light goes off when the required temperature is reached.

g-Turn the quick freeze button off after 24 hours operating. Orange light will go off.

Temperature increases of the food during the defrosting would cause shorten of frozen food's life.

## **6-MAINTENANCE**

Do not forget unplugging.

Properly clean your freezer when defrost it.

Never use sharp tools for scrapping.

Clean the cabinet with sodium bicarbonate solution. Then dry up properly.

Granule detergents should not be used as to prevent deformation of inner cabinet.

Do not use soap and detergents as to prevent odour.

## **Technical Data For Freezing Capacity**

Model	Net Volume [Ltr./cu.ft.]	Freezing Capacity [Kg/lbs./24h]
100 ltr.	104 / 3.67	6.0 / 13.2
200 ltr.	182 / 6.43	14 / 30.8
300 ltr.	283 / 10.00	20 / 44
400 ltr.	384 / 13.67	25 / 55
500 ltr.	471 / 16.64	29 / 63.8
600 ltr.	646 / 22.83	39 / 85.8

## **7-TROUBLE-SHOOTING**

If a problem occurs with your freezer carefully check the followings:

a-Is the electrical supply proper?

b-Is the thermostat setting proper?

c-Is the ice-thickness extra-ordinary?

Replace the bulb with the new one if the inner light went off. Unplug the freezer and take away the cover for the light. Replace the bulb with 230V max 10W bulb.(the size of the bulb much be equal to the original one). Place the cover again. If you can not still get rid off the problem after checking all these please call the nearest service men.

### HOW TO KEEP FROZEN

<u>Food</u>	<u>Freezer's Temperature</u>	<u>Keeping Time</u>
Beef	-18C	9-12 Months
Lamb	-18C	7-8 Months
Hearts,Kidneys etc.	-18C	5-6 Months
Sausage	-18C	12-13 Months
Chicken	-18C	9-10 Months
Fish(Fatty)	-18C	2-3 Months
Fish(Not Fatty)	-18C	3-4 Months
Butter	-18C	5-8 Months
Egg	-18C	6-12 Months
Fruit(Grape, Peach, Strawberry)	-18C	9-12 Months

\* Materials containing CFC, asbestos and compressor oil containing PCB are not used during production.

### FREEZING

Some methods and suggestions for keeping the food more efficiently and longer:

Would you like to enjoy with delicious food all seasons? If so we suggest you to buy a deep-freezer from NIKAI. This will allow you to store your food in the best way, preventing from all effects of microorganisms and enzymes as well as conserving food's quality for a long time when they were prepared and used properly.

### Basic Instructions for Freezing

You should follow some very simple instructions as to obtain a proper freezing. We advise you to choose place-saving packing materials such as aluminum papers, vacuum packs and make sure if the vacuuming is done properly and the container and the containers are full.

Before freezing you may need to blanch and to dry some foods after washing. You can even salt and syrup the food the food and freeze. Another important point that you should bear in mind is, to prevent the connection of recently put packs with the old packs.

A list which shows the dates of each pack put in the freezer and the name of the food could be very handy for in the future.

### PREPARATION WAYS



#### Vegetables

After properly cleaning and washing blanch in the salted water for a little time. Then do the packing and leave for freezing.



#### Meat, Fishes and Poultries

You should clean meat and fishes from bones fat then chop up before freezing . Poultries must be cleaned and smoked before freezing. And the fishes must be

prepared as before cooking. Fishes can be



### Fruit

- 1-Wash the fruit and pack them individually for freezing
- 2-After washing the fruit use sugar while packing. Add sugar on each layer of fruit to be able keep them stored with sugar.
- 3-Prepare a solution by 1 kg. water +450gr sugar then cool this solution down. Then pour this cold solution onto the fruit in a container and leave for freezing.

frozen chopped or as a whole. Always watch out for the bones not to pierce the pack



### Cooked Good

Cooked food can be stored frozen. This is a very practical way of getting your meal ready quickest. Do not forget not to put too much salt, spices and fat during preparing your meal.

VEGETABLES	MAX. KEEPING TIME	PREPARATION METHODS
GREEN BEANS	12 Months	Preparation: After cleaning, blanch for 4 minutes. Using: Boil in a little amount of water for 8-10 minutes
GREEN PEAS	12 Months	Preparation: Pack in small amounts after cleaning and blanching for 2 minutes Using: Boil in a little amount of water for 8-10 minutes
LADY'S FINGERS	12 Months	Preparation: Freeze after cleaning without washing. Using: Cook as you to
ARTICHOKES	8 Months	Preparation: Blanch for 4 minutes after cleaning and washing Using: Cook in a lemon juice added hot water for 30-40 mins
LEAKS	8 Months	Preparation: Blanch for 5 minutes in a lemon juice added hot water after cleaning and cutting up in 5 cm Using: Cook in a little amount of water
CABBAGE	12 Months	Preparation: Blanch for 3-4 minutes after cleaning Using: Warm in a small amount of water for 20 mins
PEPPERS	12 Months	Preparation: Blanch for 3-4 minutes after cleaning Using: Cook as you used to after thawing.
CUCUMBERS	6 Months	Preparation: You can freeze as whole or cut-up Using: As the fresh ones
CARROTS	12 Months	Preparation: Blanch for 2-3 minutes after cleaning Using: As the fresh ones
RADISHES	12 Months	Preparation: Blanch after peeling off and cutting up. Using: As it is used to
TOMATOES	6 Months	Preparation: Freeze as a whole after washing and peeling Using: As it is used to
MARROW	12 Months	Preparation: Peel off and pack before before freezing. Using: As it is used to
MUSHROOMS	12 Months	Preparation: Blanch for 2-3 minutes after washing. Using: As the fresh ones.

FRUITS	MAX. KEEPING TIME	PREPARATION METHODS
APRICOTS	7 Months	Preparation: Wash before freezing (Sugar added or not) Using: Frozen in cakes and pastries
PLUMS	10 Months	Preparation: Wash and take the seeds out. Freeze in sugar solution or not Using: Frozen in pies.
PEACHES	11 Months	Preparation: Blanch for 1 min. freeze in sugar solution after peeling and taking the seeds out Using: Cook as you to
STRAWBERRIES AND GRAPES	10 Months	Preparation: Wash before freezing in sugar solution or not. Using: Leave in room temperature for 3 hours or in fridge for 5 hours.
BLACKBERRIES AND RASPBERRIES	10 Months	Preparation: Wash before freezing in sugar solution or not Using: Leave in room temperature for 5 hours or in fridge for 8 hours
FIGS	18 Months	Preparation: Wash and freeze in sugar solution. Leave in room temperature in a container until it thaws Using:

MEAT	MAX. KEEPING TIME	PREPARATION METHODS
CUTLETS AND STEAKS	7-8 Months	Preparation: Pack after laying aluminum papers between 2 cm. thick pieces. Using: Semi thawed
SAUSAGES AND ITALIAN SALAMIS	3-4 Months	Preparation: Pack in small pieces Using: After thawed

POULTRIES	MAX KEEPING TIME	PREPARATION METHODS
CHICKEN-TURKEY	4-6 Months	Preparation: Smoke, after washing and cleaning. Freeze after cutting up to the pieces. Using: Leave in a room temperature until it thaws. Then cook.
EGG-EGG YOLK	2-3 Months	Preparation: Mix with sugar or salt without whipping. Using: After thawing in a refrigerator or in a room temperatures, use as it is used to.
YEASTED DOUGH, CAKE DOUGH	2-3 Months	Preparation: As you used to Using: Leave in room temperature until thaws. You can use cake dough after this. But you have to wait for yeasted dough until it swells.
BUTTER&CHEESE	4-8 Months	Preparation: Pack cheese slices by putting aluminum papers between them Using: After thawing in room temperature in fridge
CREAM	3 Months	Preparation: As you used to Using: After thawing in room in fridge.
SAUCE	12 Months	Preparation: Put in containers before freezing Using: Frozen or thawed

FISHES	MAX. KEEPING TIME	PREPARATION METHODS
RINGA, BLUEFISH, HORSE MACKEREL	4-6 Months	Preparation: Clean and wash properly Using: Leave big fishes for 6 hours in room temperature, 12 hours in fridge. No need to thaw small fishes and fish pieces.
TURBOT, SARDINE, GREY MULLET	1-4 Months	Preparation: Clean and wash properly Using: Leave big fishes for 6 hours in room temperature, 12 hours in fridge. No need to thaw small fishes and fish pieces.



**UĞUR SOĞUTMA MAKİNALARI TEKSTİLSER. BASKI  
MADEN ve MERMER SAN. Ve TİC. A.Ş.**

Devlet Yolu No:36 Nazilli – AYDIN  
Tel: +90 (256) 3161000 (Pbx) Fax:+90 (256) 3161036