

BCL



SmartKitchen BCL measurement device is designed for monitoring the blast chilling event temperature. Blast chilling is a method of cooling food quickly to a low temperature that is safe from bacterial growth. After the blast chilling the food or half-finished food is safe for storage and later consumption.

Measurement range:	-10 °C ... +100 °C
Measurement accuracy:	± 0.2 °C
Resolution:	0.1 °C

Device operates on two replaceable AA lithium batteries. The battery life is about 3 years if the device is switched off according to the instructions whenever it is not in use.



USING THE SMARTKITCHEN BCL MEASUREMENT DEVICE

The purpose of use

BCL is designed to be used in following situations:

- Monitoring the temperature profile of the blast chilling event
- Monitoring the result of the blast chilling event
- Storing the blast chilling data in the SmartKitchen cloud service

Preconditions

1. The use of the BCL device requires the purchase and activation of a SmartKitchen license.
2. Activate the BCL device for your SmartKitchen account.
3. Set the blast chilling temperature limits. The upper measurement limit indicates what temperature must be reached for the measurement to start. The lower measurement limit indicates what temperature must be reached for the cooling to be interpreted as successful. Set the time limit for blast chilling event as well.

Optional phase

4. Create the blast chilling groups and objects.

Making the blast chilling measurement

1. Turn on the device.
2. Place the measurement pin in the food to be blast chilled.
When the pin temperature reaches the higher limit set on the SmartKitchen service, blast chilling temperature monitoring starts automatically.
3. The temperature profile and the result of the blast chilling event are stored in the service.
4. After the measurement, remove the pin from the food and clean it properly.
5. Turn off the device at the power switch.

Optional way

1. Turn on the device.
2. Sign in to your SmartKitchen account.
3. Place the measurement pin in the food to be blast chilled.
When the pin temperature reaches the higher limit set on the SmartKitchen account, blast chilling temperature monitoring starts automatically.
4. When the blast chilling measurement has started in the service, select the correct group, object and a person making the measurement. A comment can also be saved in the service.
5. In addition to this information, the temperature profile and the result of the blast chilling event are stored in the service.
6. After the measurement, remove the pin from the food and clean it properly.
7. Turn off the device at the power switch.

How the measurement appears in the service

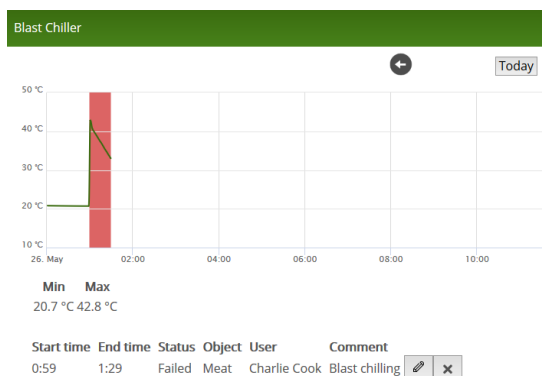
Figure 1.
Ongoing blast chilling event is marked with blue color in the service.



Figure 2.
The Successful blast chilling event is marked with green color.



Figure 3.
Failed blast chilling event is marked with red color.



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