

Performing a blast chilling measurement

Purpose and operating principle

Blast chilling measurement ensures that freshly prepared hot food cools down quickly enough. The temperature of the food being chilled is automatically transferred to the Sample section in the SmartKitchen service.

Chilling is successful if the temperature is above the set starting temperature at the beginning of chilling and then falls to the final temperature within the set chilling time.

The chilling event is measured automatically

1. Make sure the measuring device is switched on.
2. Insert the cleaned probe into the food to be chilled.
3. When the chilling event has ended, remove the probe from the food. The event may be completed successfully or failed. You can also cancel a chilling event that started by mistake.
4. We recommend switching off the measuring device after use.

Monitoring chilling events

Chilling events can be monitored in the SmartKitchen service, the KitchenHelper app and SmartKitchen Console.

Events are classified as follows:

- Ongoing: A blast chilling event is in progress
- Successful: Blast chilling was successful. The target temperature was reached within the set maximum time.
- Failed: The temperature did not rise high enough or did not fall low enough within the specified time.
- Cancelled: The event was intentionally stopped
- Unknown: The automation was unable to determine the status

Add the food being chilled to the chilling details if recording the food is part of your kitchen's HACCP plan.