



FREQUENTLY ASKED QUESTIONS (TECHNICAL)

1. What if there is a leak, is the glycol toxic?

The glycol that is used to chill our BLU system is a Propylene Glycol which is a Food Grade Antifreeze and harmless to the environment. FDA approved glycol is used for health and skin products (i.e. baby lotion, cosmetics) in the United States.

2. I have a really rough kitchen crew when it comes to taking care of the equipment, what if one of my cooks punctures the divider bar with a knife/utensil?

The material used for the divider bar is 1/8in T6 Al, meaning 1/8in thick heat treated Aluminum, formed from an extremely durable and corrosion-resistant alloy and commonly used in aerospace.

3. Where is the booster coil/evaporator coil cavity?

It doesn't exist. The cooling provided from the new patent pending pan chiller system provides a more precise and uniform control of cooling by means of a single-state (liquid) coolant.

4. How do you get better performance without a fan circulating the air under the pans?

BLU is a liquid cooled technology that performs on close proximity cooling. What this means is the food pan sits very close and even in contact to the divider bar while cooled liquid flows through the divider bar and absorbs the heat from the food. Using this concept and the technique of precise control of the liquid temperature, BLU can exceed NSF standards of 41F.

5. Is there copper in the divider bar for cooling?

There is no copper located in any part of the divider bars. The divider bars are completely flooded with low pressure glycol running through them.

6. How often are the pump and heat exchanger going to need to be changed/repaired?

The small "sealless" pump used in self-contained BLU products has an expected bearing life of 40 years, in fact the medium that the manufacture tests the pump under is glycol. The heat exchanger has no moving parts and consists only of copper and stainless steel.

7. How is the glycol cooled?

The glycol is cooled using a brazed plate heat exchanger. The heat exchanger is where the glycol and refrigerant meet. Glycol is circulated on one side of the flat plate while the refrigerant is circulated through the other side. As the refrigerant evaporates in the heat exchanger, it cools the glycol to a precise, preset dialed in temperature just above freezing point.

8. What if the temperature set point is changed by one of the cooks, will the unit freeze up?

Kairak's new BLU controls are factory preset. The microprocessor program can only be adjusted by accessing the control board and altering the dipswitches. The control board is mounted in a plastic box located inside the main electrical enclosure. This ensures that no unwanted changes are made to the temperature settings. The new LED display is mounted to the front of the unit with no buttons.