



BLAST CHILLERS (Roll-In, Remote Refrigeration) Models: BCCP-1 / BCCP-2

JOB _____

ITEM # _____

QTY. REQUIRED _____

SPECIFICATIONS

SCOPE: This specification covers the model BCCP-1 and BCCP-2 HurriChill™ Blast Chillers. This unit converts an existing cooler into a full-featured blast chiller with a capacity of up to 250 pounds of food (BCCP-1) or 500 pounds of food (BCCP-2). It is complete with all components described below, and includes a detailed instruction manual for on-site assembly and installation. Remote condensing unit sold separately. An optional strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. The BCCP-2 model is a combination of two single rack units, each with an independent refrigeration system. Several options are also available.

PERFORMANCE: The unit employs a dual temperature chilling cycle designed to lower the food core temperature from 160°F to 38°F within 90 minutes. Chilling times will vary depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. Throughout the cycle, the air flows at a high velocity in a pattern designed to cool all levels at identical rates. Time/temperature chilling rates meet or exceed all FDA and state regulations. The dual temperature chilling cycle allows use of standard recipes without modification.

CONSTRUCTION: Installation is simplified by the use of four modular assemblies. The electrical components in each assembly are pre-wired and furnished with color-coded quick-connect plugs. The fan and evaporator assemblies each have a mounting frame constructed of welded and polished stainless steel and mounted on adjustable stainless steel legs. Also included are a control panel assembly and a ceiling/plenum assembly. The minimum dimension from ceiling/plenum assembly to the inside top of the box must be 14".

FAN ASSEMBLY: The fan assembly includes two high speed fans complete with 16 ga. stainless steel covered cowling shrouds, plastic coated fan guards, a bumper rail and directional air vanes. The vanes are designed to maintain a minimum air velocity of 500 feet per minute at all levels of the evaporator.

EVAPORATOR ASSEMBLY: The evaporator is forced convection type and has multiple refrigeration circuits designed specifically for blast chilling operations. The coil is fitted with a thermostatic expansion valve, a filter dryer and a liquid line solenoid valve. A manual pre-wired electric defrost system is provided and is complete with defrost control. An aluminum filter, set in an 18 ga. stainless steel frame, protects the coil and filters the air before it enters the chilling chamber. The filter frame is mounted with thumb bolts to allow easy removal for cleaning. A drip pan and drain connection are provided.

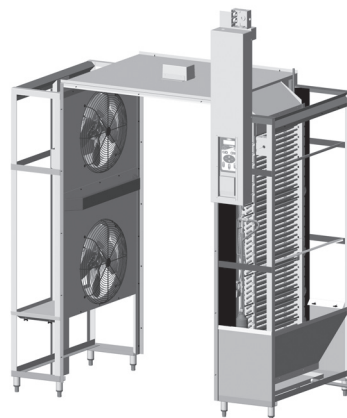
CEILING/PLENUM ASSEMBLY: A stainless steel dropped panel creates an air flow plenum between it and the unit's top. It is equipped with a light fixture.

MICROPROCESSOR CONTROL SYSTEM: The unit includes a programmable microprocessor control system, which allows the choice of fully automatic operation of the dual temperature chilling cycle, or manual time settings by the operator. Manual defrost by the operator is also available. The system accurately monitors product and air temperatures.

DEFROST: An automatic defrost cycle is factory preset and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time at the user's discretion.

OPTIONS:

- ☐ **UV Lights:** An ultraviolet system sterilizes all metal surfaces within the cabinet in a preset time of 30 minutes. The system is not intended to sterilize food.
- ☐ **Label Printer:** Clearly label food product with a product name and information regarding the product's life cycle throughout the entire chilling/freezing process.



- ☐ **Thaw Cycle Module:** Allows the unit to be used as a thaw cabinet and includes non-heated thaw probe.
 - ☐ **Automatic Mode:** Air temperature is controlled by monitoring the food product using a non-heated probe. Once the product reaches 38°F the cycle is complete and the unit switches into holding mode.
- ☐ **Printer:** A strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. The information recorded includes date, time, cycle identification, recipe name, and product core temperature at prescribed intervals.
- ☐ **Four Food Probes:** One probe is standard. Four food probes can be provided as an option.
- ☐ **Automated Report Documentation (ARD) Software Package:** Allows for complete two-way communication between the unit and a remote PC. Supported functions include programming, system diagnostics, operation, and downloading of data for HACCP compliance.
- ☐ **Mobile Racks:** Model BCCP-1 can accommodate one mobile rack with maximum dimensions of 34" wide, 37" deep and 75" high. Model BCCP-2 can accommodate two mobile racks with maximum dimensions: 34" wide, 37" deep and 75" high.
- ☐ **Insulated Wall and Ceiling Panels:** If existing panels are not sufficient to complete the installation additional panels are available as an option. Tongue and groove construction and special locking devices ensure easy installation and a tight fit between the panels.
- ☐ **Insulated Hinged Door:** Edge heated to avoid frost build-up and mounted in a frame. The door includes a heavy duty refrigeration type slam latch, inside safety release, magnetic gasket, dual wipe type gasket at the bottom, and heated window. Door opening is 36"x 77". It can be mounted for either left or right-handed operation.
- ☐ **Prison Security Package.**
- ☐ **USDA Construction Package:** Provided as an option to permit power washing.
- ☐ **Air-Cooled Remote Condensing Unit.**
- ☐ **Water-Cooled Remote Condensing Unit.**
- ☐ **On-Site Installation Supervision.**

AIA FILE # _____

SPEC # _____

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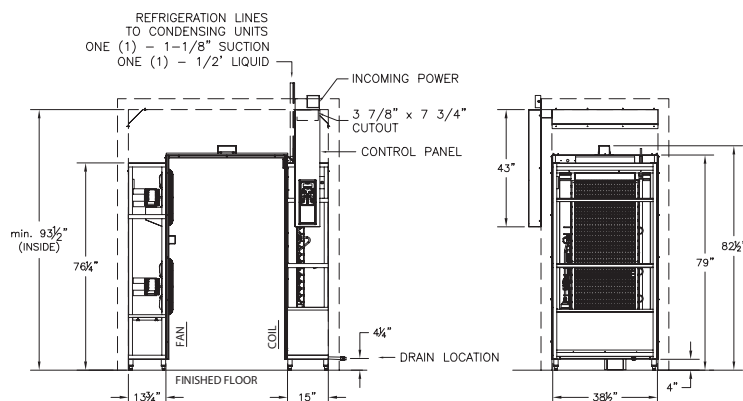


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Details and Dimensions

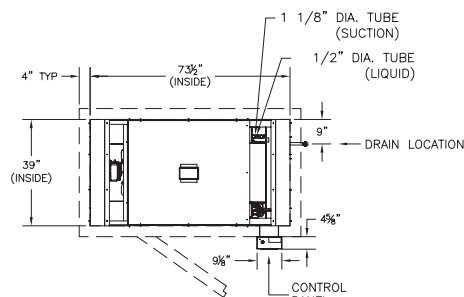
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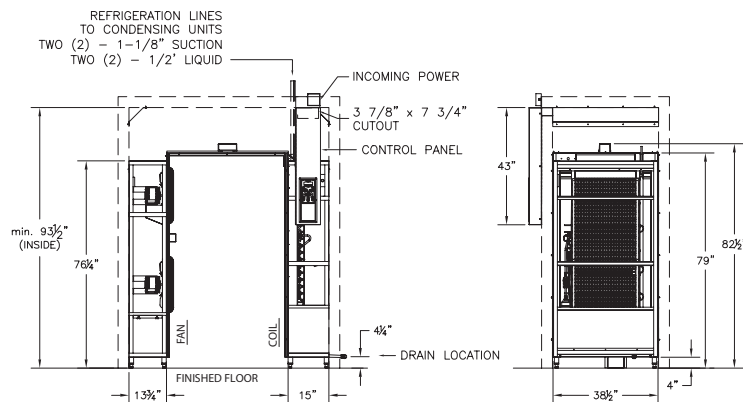


FRONT VIEW

LATERAL VIEW

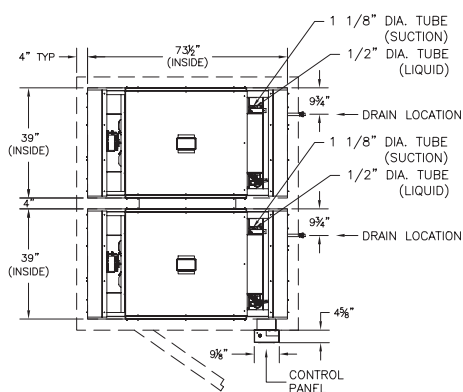


TOP VIEW



FRONT VIEW

LATERAL VIEW



TOP VIEW

CABINET DATA	160°F TO 38°F FOOD LOAD PER CYCLE [LBS]	VOLTS	PH	HZ	TOTAL AMPS		REQ D CIRCUIT AMPS	SHIPPING WEIGHT [LBS]
					ONE DOOR	PASS THRU		
BCCP-1	250	120/208	1	60	10	12	15	760
BCCP-2	500	120/208	1	60	20	22	30	1500

CONDENSING UNIT (OPTIONAL)	COMP. [HP]	WATER-COOLED		AIR-COOLED	VOLTS	PH	HZ	TOTAL AMPS. / REQ D CIRCUIT	
		NET BTU/H 14°F EVAP. & 105°F COND.	WATER GPM	NET BTU/H 14°F EVAP. & 105°F COND				WATER COOLED	AIR COOLED
BCCP-1	4	25,000	4.9	25,000	208/230 480	3	60	19.5 / 30 9.5 / 20	24 / 30 12 / 20
BCCP-2	4 X 2	50,000	9.8	50,000	208/230 480	3	60	39 / 50 19 / 30	48 / 60 24 / 30

INSTALLATION: A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty.

WARRANTY: The warranty covers all parts found to be defective and the labor required to replace them for a period of one year from the date of shipment.

American Panel