

HURRICHILL™

American Panel is pleased to introduce the next step in the evolution of a food safe kitchen. With the addition of an optional thaw cycle, HURRICHILL™ blast chillers and shock freezers are now more versatile than ever before.

Rapid Thawing?

Considerable advance planning is required when food products are thawed in a conventional reach-in refrigerator. With the HURRICHILL™ rapid thaw feature, frozen products are quickly returned to a safe holding temperature by using alternating cycles of gentle heat and refrigeration; an every day efficient use of valuable processing time achieved at a low initial cost.

What are the benefits?

Food safety and productivity are the primary benefits of rapid thawing. Food products never reach unsafe elevated temperatures and achieve their desired holding temperature in a fraction of the time required by conventional thawing. All HURRICHILL™ units are fully HACCP compliant.

Why HURRICHILL™?

Blast chill, shock freeze and now thaw; with 26 different models ranging from 3-pan up to 120-pan, HURRICHILL™ has a unit for any application. Three unique functions – one great product!

HURRICHILL™ vs. Conventional Thawing?

A conventional refrigerator operating at a fairly constant 38°F may require days to adequately thaw a frozen product. Using alternating cycles of gentle heat and refrigeration the HURRICHILL™ rapid thaw process can raise the core temperature of the food product from 0°F to 38°F in as little as 7 hours.

Thaw Feature on Blast Chillers & Shock Freezers

