



Project Name: \_\_\_\_\_

Item #: \_\_\_\_\_

Quantity: \_\_\_\_\_

**Type: Blast Chiller (Roll-in Remote)**  
**Model: AP20BC200-2RHH (Right Hand Hinged)**



**Blast Chiller (Roll-in Remote) - AP20BC200-2RHH**

**Standard Features**

**PERFORMANCE:**

- Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes.
- Chilling times will vary somewhat, depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container.
- The airflow has a high velocity, indirect pattern designed to cool all levels at identical rates.
- Time/temperature chilling rates meet or exceed all FDA, NSF, and state regulations.

**TOUCHSCREEN CONTROLS:**

- 7" glove-safe capacitive touchscreen
- Easily readable from across the kitchen
- User friendly interface and quick access to all functions
- Quick-start button for one touch operation
- Capable of automated defrost and sanitation cycles
- HACCP logger, data download via optional Wifi card or USB port
- Available cycles - Soft Chill, Hard Chill, Quick Start
- One core temperature probe is provided

**CABINET CONSTRUCTION:**

- Constructed of polished type 304 stainless steel,
- 2 3/4" of CFC-free, high density polyurethane insulation.
- Fully rounded interior bottom
- Removable magnetic door gasket.
- Door is hinged on the operator's right
- Integral 2" long ramp for roll-in operation
- Clearance: 15" at the top cabinet for service. 31" at the front for door opening. 4" on either side for door opening and service.

**REFRIGERATION SYSTEM:**

- Refrigeration system is complete with all components including controls, evaporator, TXV and solenoid valves, and blower system
- E-coated (electro-deposition coated) multiple circuits evaporator designed specifically for blast chilling operation
- Wash-down type motorized impeller fans with sealed ball bearing and overload protection
- Hinged swing out vent panel for easy evaporator cleaning
- Integrated condensate drain with 1" FPT connection.



**Overview:** American Panel's HURRICHILL series of blast chillers and shock freezers are the perfect product for all of your chilling and freezing needs. The HURRICHILL series of chillers also features a consolidated evaporator fan assembly. This places all of the components within the cabinet, which greatly reduces the overall footprint of the unit. American Panel quality and precision in a flexible format to fit your needs.

**Capacity**

One mobile rack (not included), maximum dimensions of 26"W x 32"D x 73.5"H.

**Product Yield**

- 200 lbs. - 160°F - 38°F in 90 minutes
- 240 lbs. - 160°F - 38°F in 120 minutes

**Warranty**

3 year parts & labor standard warranty.  
Warranty excludes food probes.  
The compressor only is covered for an additional period of two years, as a part only, no labor.



**Certifications**



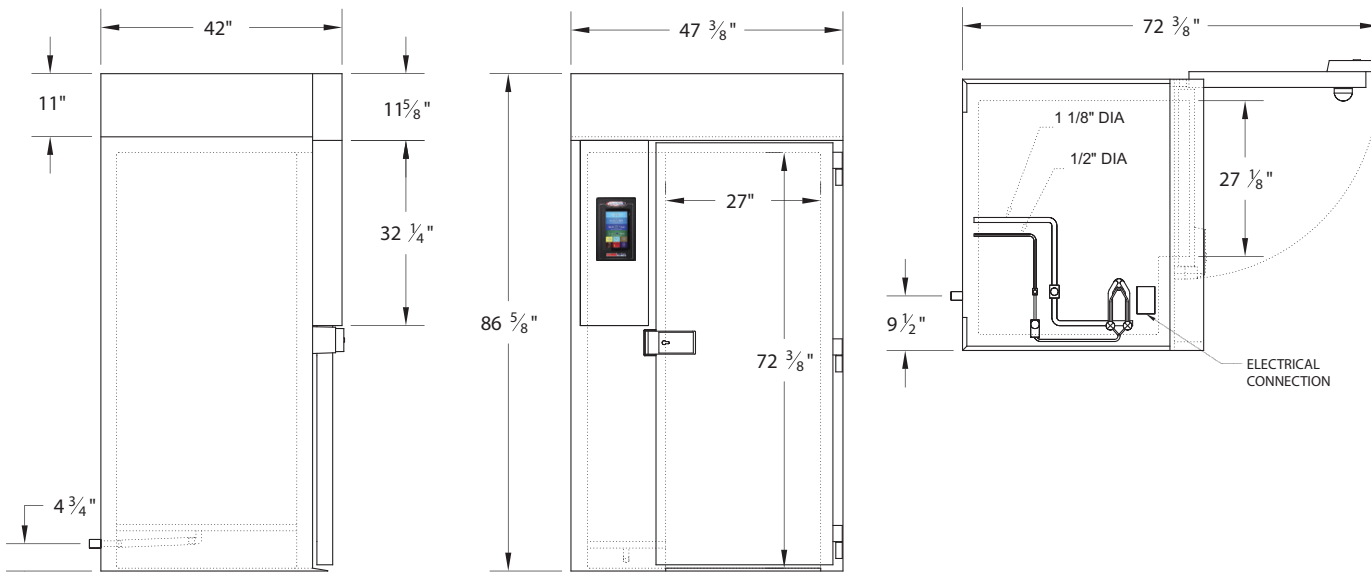
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**Dimensions**

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

Model	H	W	D	Eq. Weight	Ship Weight
AP20BC200-2RHH	86 5/8"	47 3/8"	42"	602 lbs.	1000 lbs.



**Utility Specifications**

Model	Electrical						Plug	Refrigeration Connections		Required Condensing Unit		
	V	Hz	PH	A	MCA	MOPD		Liquid Line	Suction Line	Type	Ref	BTU/HR*
AP20BC200-2RHH	208	60	1	8	15	15	Hard Wired	1/2"	1 1/8"	Med. Temp. 40°F - -10°F	R448A	25,000

\* - Rating at 14°F SST and 105°F cond. temp.

**Controller**

Soft Chill  
FOR DELICATE ITEMS

Hard Chill  
FOR HEAVY ITEMS AND PROTEINS

Shock Freeze  
QUICKLY FREEZE FOOD PRODUCTS

Quick Start  
HARD CHILL | MANUAL MODE

**Soft Chilling:** The air temperature is held in the range of 28°F to 35°F, the cycle is completed when the food core temperature reaches 38°F.

**Hard Chilling:** The air temperature is lowered to and held within a range of 10°F to 20°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 35°F. The chilling cycle is completed when the food core temperature reaches 38°F.

**Shock Freeze:** Not available on the AP20BC200-2RHH.

**Quick Start:** Programmable single touch button to start a cycle.

**ADDITIONAL FUNCTIONS:**

**Holding:** At the end of any cycle, the unit will automatically switch to a holding mode.

**Defrost:** A heated defrost cycle is included.

**Options and Accessories**

- Cabinet Sanitation:** The ozone and PhotoPlasma generator sanitizes all metal surfaces within the cabinet in a preset time of 30 minutes.
- USB HACCP Interface:** Use a standard USB thumb drive to easily download HACCP data. The information recorded includes date, time, cycle identification, recipe name, and product core temperature at prescribed intervals.
- Wi-Fi Connectivity:** Supported functions include peer-to-peer connectivity, remote monitoring over the local network, HACCP data download and alarm notifications via e-mail.
- Remote Refrigeration:** RCU4BC, available in air cooled and water cooled configuration (5 year compressor, 1 year parts warranty provided).
- Extra Food Probes:** One probe is standard, up to three additional food probes can be provided.
- Mobile Racks:** Model APR13-26 will accommodate 26 full size steam table pans (12"x20"x2 1/2") or 13 full size sheet pans (18"x26").
- Food Thaw system function**
- Probe holder for liquids:** The probe support will clip onto the edge of a standard steam table pan.
- Bumper Rail:** 2" wide bumper rail mounted on either side of the unit. The center line of the bumper rail will be located at 36" AFF.
- Alternate R448A refrigerant configuration available**