

Project Name:

Item #:

Quantity: ___

Type: Blast Chiller/Shock Freezer (Roll-in Remote) **Model:** AP20BCF200-2

<u>HURREAL</u>

Standard Features

PERFORMANCE:

- Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes.
- Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours.
- 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, Shock Freeze, 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 left
- · 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

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

120 lbs. - 160°F - 0°F in 240 minutes

Certifications



5800 SE 78th St. Ocala, FL 34472-3412 **T:** 1.800.327.3015 • 352.245.7055

1 year parts & labor standard on chiller & doors only.

For remote refrigeration warranty, see Options & Accessories

Warranty - Chiller & Doors

Warranty excludes food probes.

Controller



Soft Chilling: The air temperature is held in the range of 28° F to 35° F, ideal for delicate food items. The chilling 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 0°F to 10°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: The air temperature is lowered to and held within a range of -25° F and -15° F. The freezing cycle is completed when the food core temperature reaches 0° F.

Quick Start: Programmable single touch button to start a cycle. Used for the most popular settings for the customer. This allows for starting any chilling or freezing cycle with one touch.

ADDITIONAL FEATURES:

Thawing (Optional): Air temperature is carefully monitored and alternates between gentle heat and refrigeration to safely thaw the product.

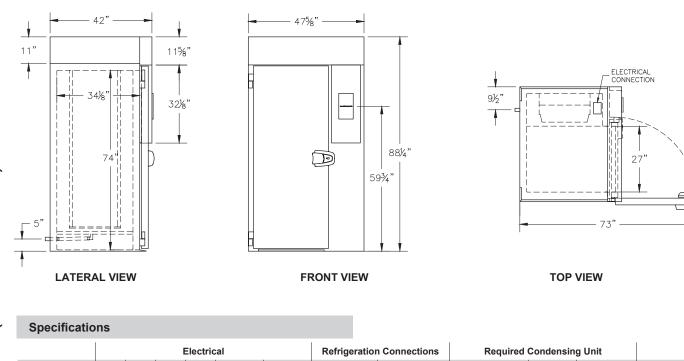
Holding: At the end of any cycle, the unit will automatically switch to a holding mode which will keep the food at holding temperature until the cycle is stopped.

Defrost: Air defrost cycle is included within the unit's controller programming.

Product Names: Store up to 150 product names.

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.



	Electrical						Refrigeration Connections		Required Condensing Unit			
Model	v	Hz	PH	A	MCA	MOPD	Liquid Line	Suction Line	Туре	Ref	BTU/HR*	Ship Weight
AP20BCF200-2	208	60	1	8	15	15	1/2"	1 1/8"	Med./Low Temp. 40°F - ⁻ 40°F	R404A	25,000	1,000 lbs.
* - Rating at 14°F SST and 105°F cond. temp.												

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: RCU3BCF, 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 refrigerant configuration available
- Reverse cabinet (RHH)