



Project Name: _____

Item #: _____

Quantity: _____

Type: Blast Chiller/Shock Freezer (Self-Contained)
Model: AP20BCF200-3-XL

HURRICHILL

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

ASSEMBLY:

- Unit manufactured using cam-lock insulated panels that are sized for easy assembly and ingress
- Pre-charged refrigeration system and lines, equipped with quick-connect fittings for easy assembly.
- Internal electrical connections done via quick connect male-female connectors to minimize field wiring

CABINET CONSTRUCTION:

- Constructed of polished type 304 stainless steel,
- 4" of HFO, 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, 6" on either side

REFRIGERATION SYSTEM:

- Self-contained pre-charged refrigeration system
- Multiple refrigerant options available
- 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

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. The compressor only is covered for an additional period of four years, as a part only, no labor.
Warranty excludes food probes.



Overview: American Panel's blast chillers and shock freezers are the perfect product for all of your chilling and freezing needs. These units are completely self contained and ready for plug and play operation. 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).
Can accommodate any manufacture combi rack < 73" tall

Product Yield

200 lbs. - 160°F - 38°F in 90 minutes
220 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

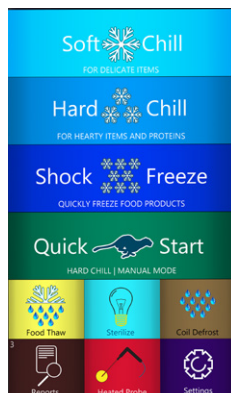
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Blast Chiller/Shock Freezer (Self-Contained) - AP20BCF200-3-XL

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.

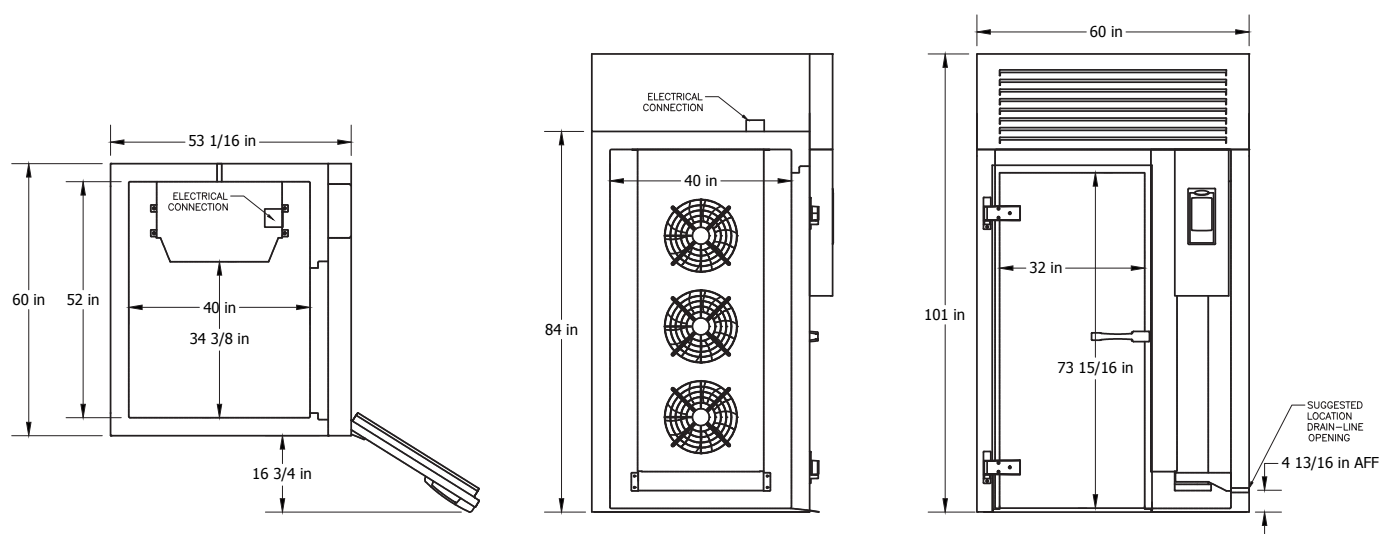
Holding: At the end of any cycle, the unit will automatically switch to a holding mode which will keep the food at holding temperature until the cycle is stopped.

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.



Specifications

Model	Electrical						Compressor HP	Refrigerant	Ship Weight
	V	Hz	PH	A	MCA	MOPD			
AP20BCF200-3-XL	208	60	3	19.5	30	30	2.5	R404A	1,841 lbs.

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.
- Extra Food Probes:** One probe is standard, up to three additional food probes can be provided.
- Food Thaw system function**
- 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.
- Thaw Package:** to include a thaw probe, sanitary bit, and a battery operated drill (automatic thawing requires probing the frozen product).
- Probe holder for liquids:** The probe support will clip onto the edge of a standard steam table pan.
- APR13-26** cart
- R448A Refrigerant ***
*2hr blast chilling, 5 hr shock freezing.