



Project Name: _____

Item #: _____

Quantity: _____

Type: Blast Chiller/Shock Freezer (Roll-in Remote)

Model: AP24BCF300-3-R



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:

- Sized to accommodate one mobile Rational® 202 pan rack (not included)
- 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
- Clearance: 15" at the top cabinet for service. 36" 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 HURRICILL series of blast chillers and shock freezers are the perfect product for all of your chilling and freezing needs. The HURRICILL 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

For one Rational oven iCombi 20-21 mobile pan rack (not included)

Product Yield

300 lbs. - 160°F - 38°F in 90 minutes

360 lbs. - 160°F - 38°F in 120 minutes

180 lbs. - 160°F - 0°F in 300 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



Type: Blast Chiller/Shock Freezer (Roll-in Remote)

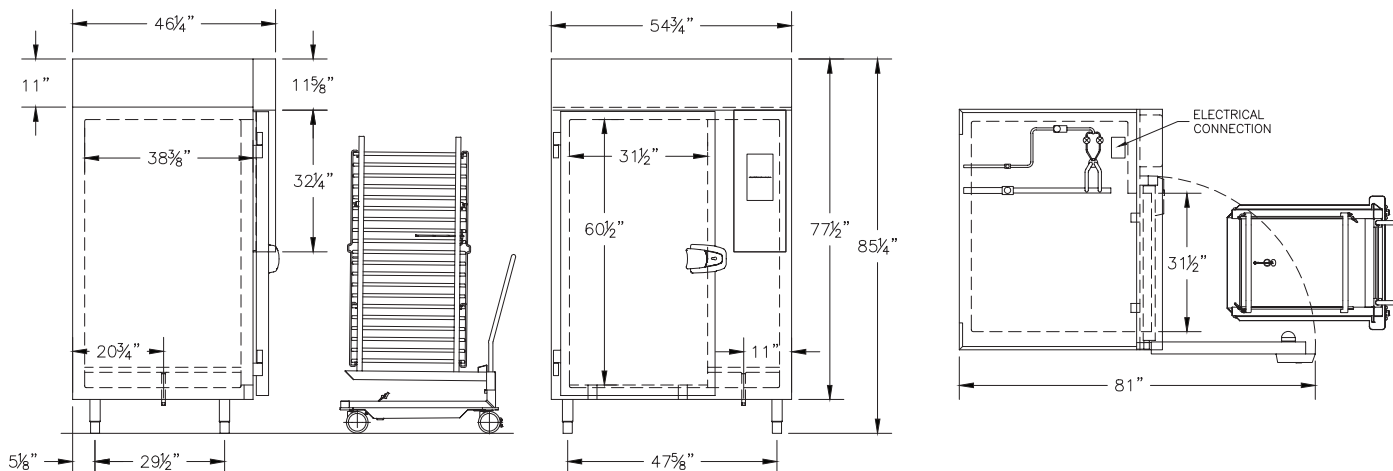
Model: AP24BCF300-3-R



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
AP24BCF300-3-R	85 1/4"	54 3/4"	46 1/4"	638 lbs.	1,200 lbs.



Utility Specifications

Model	Electrical							Refrigeration Connections		Required Condensing Unit		
	V	Hz	PH	A	MCA	MOPD	Plug	Liquid Line	Suction Line	Type	Ref	BTU/HR*
AP24BCF300-3-R	208	60	3	8.0	15	15	Direct	5/8"	1 3/8"	Med.Temp. 40°F - -40°F	R448A	50,000

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

Controller



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: The air temperature is lowered to and held within a range of -20°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.

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.
- 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)**