



Project Name: _____

Item #: _____

Quantity: _____

Type: Blast Chiller/Shock Freezer

Model: AP3BCF30-1-P

HURRICHILL

Blast Chiller/Shock Freezer - AP3BCF30-1-P

Standard Features

PERFORMANCE:

- Chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 105 minutes
- Freezing (hard) 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

EASY TO USE CONTROLS:

- Microprocessor control system
- Solid state electronic control panel - easy to use and read
- Available cycles - Soft Chill, Hard Chill, Hard Freeze, Soft Freeze, Gelato Hardening, Holding.
- One core temperature probe is provided
- Automatic operation - Probe monitors the temperature of the product and ends the cycle when the product is at a safe temperature
- Time operation - the cycle will end after the preset time expires.

CABINET CONSTRUCTION:

- Constructed of polished type 304 stainless steel
- 2" of CFC-free, high density polyurethane insulation
- Interior has a mirror finish and fully rounded interior bottom
- Removable magnetic door gasket.
- Door is hinged on the operator's left
- 6' long four wire cord set with NEMA 5-15P plug provided
- 6" height adjustable legs (adjustable up to 9" high)
- Clearance: 24 1/8" at the front for door opening, 5" at the back, and 3" either side

REFRIGERATION SYSTEM:

- Self-contained refrigeration 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
- Condensing unit uses R290 refrigerant
- Evaporator temperature range is +25°F to -40°F
- Compressor is hermetic type with internal overload protection



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.



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

3 pan slides - each pan slide can hold (1) 12" x 20" x 2.5" pan

Product Yield

30 lbs. - 160°F - 38°F in 105 minutes

18 lbs. - 160°F - 0°F in 240 minutes

Certifications



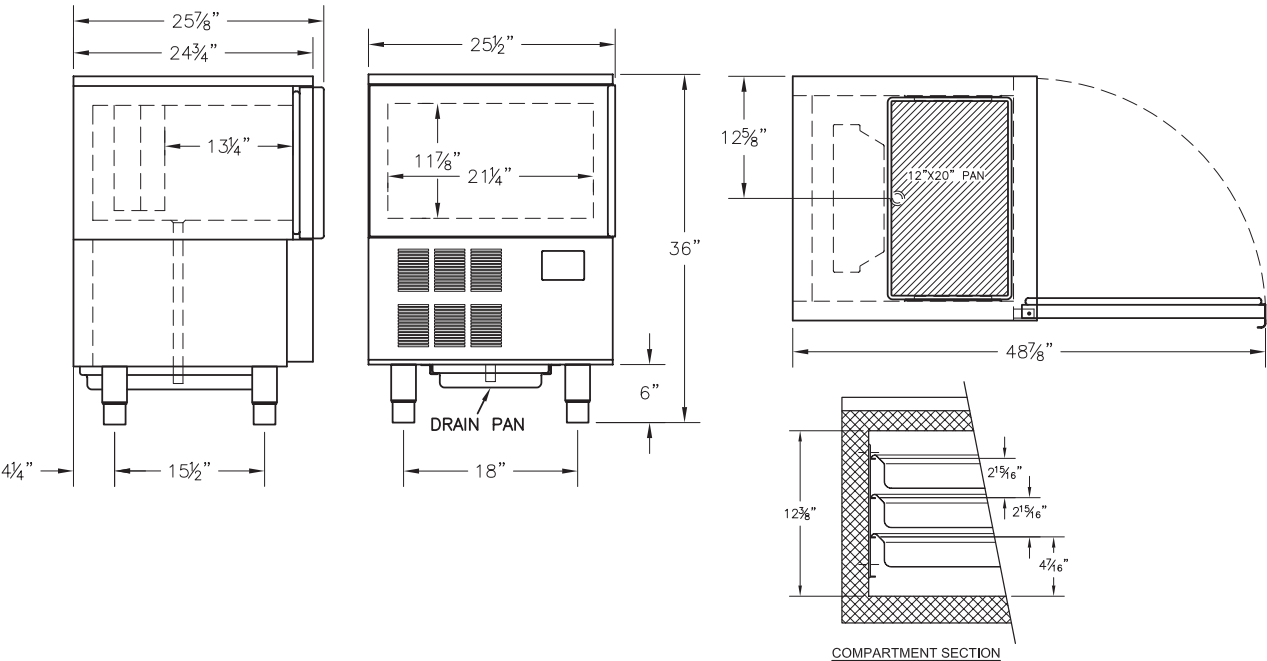
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Dimensions

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
AP3BCF30-1-P	36	25 1/2	25 7/8	146 lbs.	276 lbs.



Utility Specifications

Model	Electrical							Heat of Rejection BTU/HR	Refrigeration System			
	V	Hz	PH	A	MCA	MOPD	PLUG		Compressor HP	Ref	Charge Amount	BTU/HR* Capacity
AP3BCF30-1-P	120	60	1	9.0	15	15	5-15P	4,744	.5	R290	3.88 oz	3500

* - 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 33°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 5°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 33°F. The chilling cycle is completed when the food core temperature reaches 38°F.

Soft Freeze: The air temperature is lowered to and held withing 28°F and 33°F. After food core temperature reaches 38°F, the air temperature drops to a range of -20°F and -15°F until food core temperature reaches 0°F.

Hard 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.

Holding: At the end of any cycle (soft/hard chilling, shock freezing or thawing), the unit will automatically switch to a holding mode which will keep food at 38°F (chilled/thawed) or 0°F (frozen) until STOP button is pressed to end the cycle.

ADDITIONAL FEATURES:

- Defrost:** Air defrost feature
- Gelato Hardening:** Harden fresh gelato

Options and Accessories

- Mobile Units:** 6" high adustable stainless steel legs are standard.
- Heavy duty casters,** two with brakes, 3" (4.25" ride height), 4" (5.25" ride height) or 5" (6.25 ride height).
- Wire Shelves:** To accommodate fractional size food pans.
- APS-5 Equipment** stand with 5 tray guides