



Project Name: _____

Item #: _____

Quantity: _____

Type: Blast Chiller/Shock Freezer

Model: AP3BCF30-1-TS

HURRICHILL

Blast Chiller/Shock Freezer - AP3BCF30-1-TS

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
- 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" 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
- 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 R-404A refrigerant
- Evaporator temperature range is +25°F to -40°F
- Compressor is hermetic type with internal overload protection



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 90 minutes

36 lbs. - 160°F - 38°F in 120 minutes

18 lbs. - 160°F - 0°F in 240 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



5800 SE 78th St. Ocala, FL 34472-3412

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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 -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. Used for the most popular settings for the customer. This allows for starting any chilling or freezing cycle with one touch..

ADDITIONAL FEATURES:

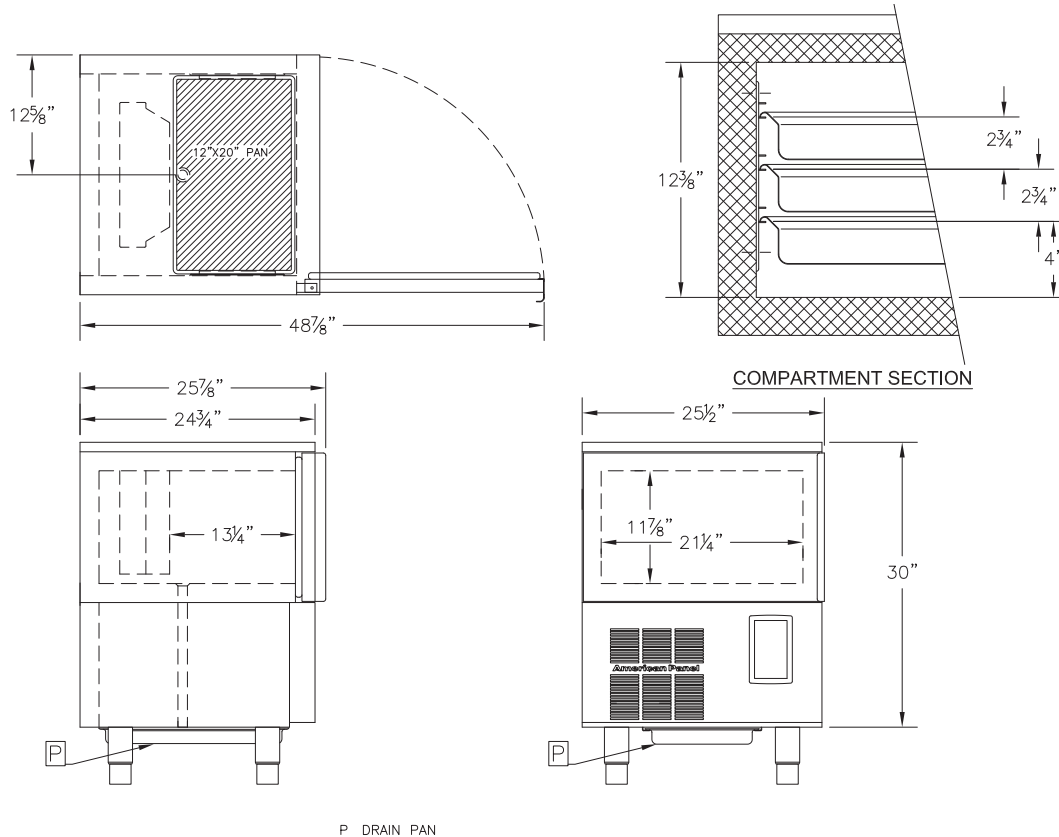
Holding: At the end of any cycle, the unit will automatically switch to a holding mode which will keep the food at holding temperature until the cycle is stopped.

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	Ship Weight
	V	Hz	PH	A	MCA	MOPD		
AP3BCF30-1-TS	120	60	1	10.0	15	15	3/4	301lbs.

Options and Accessories

- Wire Shelves:** To accommodate fractional size food pans.
- APS-5 Equipment** stand with 5 tray guides
- Casters:** 1" casters for a total unit height of 32" or 3" casters for a total unit height of 34.25".
- WiFi Module:** For HACCP downloading, remote monitoring and advanced chiller configuration settings
- USB Port:** For HACCP downloading