# American Panel

Project Name: _____

Item #: _____

Quantity: _____

**Type:** Blast Chiller/Shock Freezer (Self-Contained)
**Model:** AP7BCF70-2-C

**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

**CABINET CONSTRUCTION**:

- Constructed of polished type 304 stainless steel.
- Cabinet is a 36" high countertop with backsplash
- 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 L6-20P plug provided
- 6" height adjustable legs
- Clearance: 32" 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
- Hinged swing out vent panel for easy evaporator cleaning



***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

(7) 12"x20"x2.5" pans
(7) 18"x26" sheet pans

## Product Yield

70 lbs. - 160˚F - 38˚F in 90 minutes

100 lbs. - 160˚F - 38˚F in 120 minutes

42 lbs. - 160˚F - 0˚F in 240 minutes

## 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.

## Certifications

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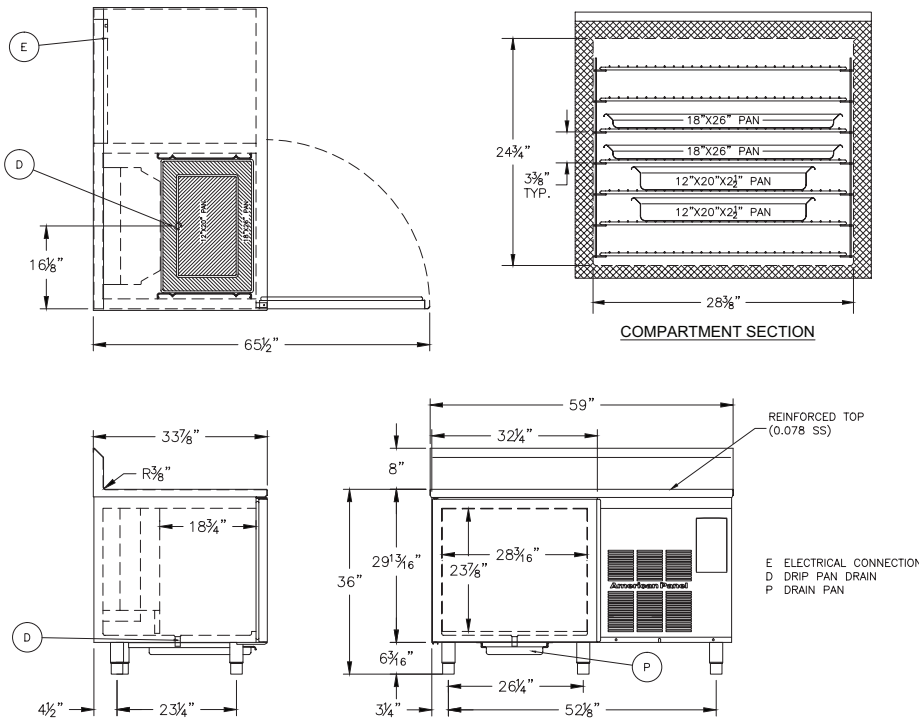
**Holding:** At the end of any cycle, the unit will automatically switch to a holding mode which will keep the food at holding temperature until the cycle is stopped.

**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.



COMPARTMENT SECTION

E   ELECTRICAL CONNECTION
D   DRIP PAN DRAIN
P   DRAIN PAN

## Specifications

| Model | Electrical | | | | | | Compressor HP | Ship Weight |
|---|---|---|---|---|---|---|---|---|
| | V | Hz | PH | A | MCA | MOPD | | |
| AP7BCF70-2-C | 208 | 60 | 1 | 12.0 | 20 | 20 | 1.5 | 750 lbs. |

## Options and Accessories

• **Cabinet Sanitation**: The automated sanitation cycle and odor control system keeps the chiller fresh and free of contamination. The patented technology creates PhotoPlasma® by recirculating air inside the blast chiller over a UV light. This PhotoPlasma® treats the air and surfaces inside the blast chiller to neutralize odors at their sources and to inhibit the growth of contamination. The system is not intended to sanitize food.

• **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 probes can be provided.

• **Heavy duty casters**, Heavy duty 5" casters, two with brakes

• **Thaw Package**: to include a thaw probe, sanitary bit, and a battery operated drill (automatic thawing requires probing the frozen product).

• **Probe support for liquids**: The probe support will clip onto the edge of a standard steam table pan.

• **Drain line assembly**: As standard the unit is provided with a drain pan that needs to be emptied daily. The drain line assembly will make it easy to hook up the unit to a floor sink.

• **No Backsplash Countertop**: Stainless steel countertop with no backsplash.