



Project Name: _____

Item #: _____

Quantity: _____

Type: Integral Blast Chiller
Model: AP26 & AP46 - Component Package (CP)



Blast Chiller (Integral) - AP26 & AP46 - Component Package

Standard Features

PERFORMANCE:

- Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes.
- 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, Quick Start, Shock Freeze (BCF only)
- One core temperature probe is provided

ASSEMBLY:

- Package contains the evaporator, the touch screen controller and htc controls necessary for operation
- Insulated panels are not part of this specification.

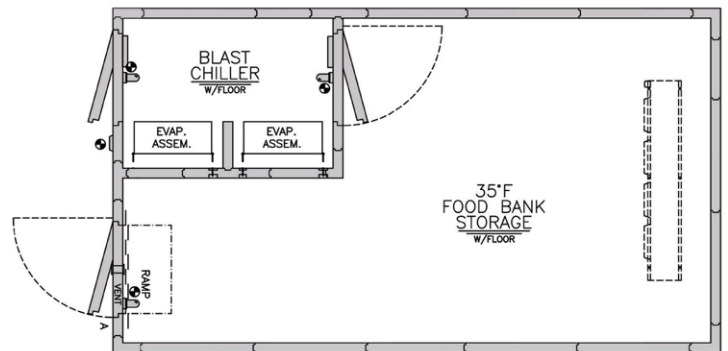
REFRIGERATION SYSTEM:

- Refrigeration system is complete with all components including controls, evaporator, TXV and solenoid valves, and blower system, condensing unit sold separately.
- 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 integrated component package blast chiller is the perfect solution for seamless integration of HURRICHIll blast chillers into a new or existing American Panel walk-in cabinet.

Example: Food bank blast chiller & storage integrated solution.



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.

Warranty excludes food probes.

Certifications



Capacity & Yield

Model	Required Dimensions (WxLxH)	Max. Mobile Rack Size*	Chill - 160°F to 38°F		Freeze - 160°F to 0°F
			90 min	120 min	240 min
AP26BC-1T-CP	53"x46"x87"	(1) 35"x36"x76.5"	260	300	-
AP26BC-2T-CP	53"x87"x87"	(2) 35"x36"x76.5"	520	600	-
AP26BC-3T-CP	53"x128"x88"	(3) 35"x36"x76.5"	780	900	-
AP26BCF-1T-CP	53"x46"x87"	(1) 35"x36"x76.5"	260	300	156
AP26BCF-2T-CP	53"x87"x87"	(2) 35"x36"x76.5"	520	600	312
AP26BCF-3T-CP	53"x128"x88**	(3) 35"x36"x76.5"	780	900	468
AP46BC-1T-CP	62"x49"x87"	(1) 35"x39"x76.5"	460	530	-
AP46BC-2T-CP	62"x93"x87"	(2) 35"x39"x76.5"	920	1060	-
AP46BC-3T-CP	62"x137"x88**	(3) 35"x39"x76.5"	1380	1590	-
AP46BCF-1T-CP	62"x46"x87"	(1) 35"x39"x76.5"	460	530	276
AP46BCF-2T-CP	62"x93"x87"	(2) 35"x39"x76.5"	920	1060	552
AP46BCF-3T-CP	62"x137"x88**	(3) 35"x39"x76.5"	1380	1590	828

* - the max. cart dimensions are function of the door opening, shown dimensions are for 36" wide door.

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 (10°F to 20°F on BC models). 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: *Not available on BC units.* 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:

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: A heated defrost cycle is included within the unit's controller programming.

Product Names: Store up to 150 product names.

Specifications

Model	Electrical						Refrigeration Connections		Required Condensing Unit				Ship Weight
	V	Hz	PH	A	MCA	MOPD	Liquid Line	Suction Line	Type	Ref	BTU/HR*	Model	
AP26BC-1T-CP	208	60	1	8.2	15	15	1/2"	1 1/8"	Med.Temp. 40°F - -10°F	R404A	34,000	RCU6.5BC-A	600 lbs.
AP26BC-2T-CP	208	60	1	15.5	20	20	2 x 1/2"	2 x 1 1/8"	Med.Temp. 40°F - -10°F	R404A	68,000	RCU12BC-A	950 lbs.
AP26BC-3T-CP	208	60	1	22.7	30	30	3 x 1/2"	3 x 1 1/8"	Med.Temp. 40°F - -10°F	R404A	102,000	RCU15BC-A	1600 lbs.
AP26BCF-1T-CP	208	60	1	8.2	15	15	1/2"	1 1/8"	Low Temp. 40°F - -10°F	R404A	34,000	RCU6BCF-A	600 lbs.
AP26BCF-2T-CP	208	60	1	15.5	20	20	2 x 1/2"	2 x 1 1/8"	Low Temp. 40°F - -10°F	R404A	68,000	RCU12BCF-A	950 lbs.
AP26BCF-3T-CP	208	60	1	22.7	30	30	3 x 1/2"	3 x 1 1/8"	Low Temp. 40°F - -10°F	R404A	102,000	RCU22BCF-A	1600 lbs.
AP46BC-1T-CP	208	60	1	8.2	15	15	5/8"	1 1/8"	Med.Temp. 40°F - -40°F	R404A	70,000	RCU12BC-A	700 lbs.
AP46BC-2T-CP	208	60	1	15.5	20	20	2 x 5/8"	2 x 1 1/8"	Med.Temp. 40°F - -40°F	R404A	120,000	RCU25BC-A	1000 lbs.
AP46BC-3T-CP	208	60	1	22.7	30	30	3 x 5/8"	3 x 1 1/8"	Med.Temp. 40°F - -40°F	R404A	180,000	RCU25BC-A	1700 lbs.
AP46BCF-1T-CP	208	60	1	8.2	15	15	5/8"	1 1/8"	Low Temp. 40°F - -40°F	R404A	70,000	RCU12BCF-A	700 lbs.
AP46BCF-2T-CP	208	60	1	15.5	20	20	2 x 5/8"	2 x 1 1/8"	Low Temp. 40°F - -40°F	R404A	120,000	RCU22BCF-A	1000 lbs.
AP46BCF-3T-CP	208	60	1	22.7	30	30	3 x 5/8"	3 x 1 1/8"	Low Temp. 40°F - -40°F	R404A	180,000	RU30BCF-A	1700 lbs.

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

Options and Accessories

- **Cabinet Sanitation:** The ozone and PhotoPlasma generator sanitizes all metal surfaces within the cabinet in a preset time of 30 minutes. Ozone sanitation is available for "-1T" models only. UV sanitation is available for "-2T" and "-3T" models.
- **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.
- **2" or 4" Insulated Floor Panels:** Allow for height increase to detail shown above.
- **Prison Security Package**
- **Extra Food Probes:** One probe per evaporator assembly is standard, up to three additional food probes can be provided, for a max of 4 probes for the entire unit.
- **Mobile Racks:** Model APR13-26 will accommodate 26 full size steam table pans (12"x20"x2 1/2") or 13 full size sheet pans (18"x26").
- **Reversed Cabinet:** The entire assembly is manufactured so that it is a mirror image of the cabinet shown above.
- **Second Door:** For pass-thru operation (increases depth by 2")
- **Alternate refrigerant configuration available**
- **Right hand hinge available**

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