



**BLAST CHILLER / SHOCK FREEZER
(Self-Contained)
Model: AP5BCF45-2**

JOB: _____

ITEM #: _____

QTY. REQUIRED: _____

AIA FILE #: _____

SPEC #: _____

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SPECIFICATIONS

SCOPE: This specification covers the model AP5BCF45-2 HURRICHILL™ Blast Chiller/Shock Freezer. This compact unit has a self-contained, air-cooled refrigeration system and is complete with all required controls and accessories. Several options are also available.

GENERAL: The unit has 5 pan slides for a total pan capacity of (5) 12" x 20" x 2 1/2" steam table pans. A core temperature probe is provided for accurate control of temperature within the product.

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. Thawing raises the food core temperature from 0°F to 38°F within 7 hours. Program 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 and freezing rates meet or exceed all FDA, NSF and state regulations.

CONSTRUCTION: The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2-3/4" of CFC-free, high density polyurethane insulation. The interior panels have a mirror finish and interior bottom corners are fully rounded. The door is equipped with a removable magnetic gasket. The door is hinged on operator's left. All motors are sealed ball bearing wash-down type. A 6' long four wire cord set with a NEMA L15-20P plug is provided.

REFRIGERATION SYSTEM: The self-contained refrigeration system includes a condensing unit using R-404A refrigerant. The evaporator temperature range is +25°F to -40°F. The compressor is a semi-hermetic type with inherent overload protection.

MICROPROCESSOR CONTROL SYSTEM: The solid state electronic control panel is user friendly, easy to read and can be set for one of the unit's four cycles. All settings are programmable by the user.

MODES OF OPERATION:

Automatic: The provided core temperature probe monitors the temperature of the product and ends the cycle when the product is at a safe temperature.

Manual Mode: The temperature of the air inside the cabinet is maintained in a blast chilling or shock freezing range for a specified amount of time.

AVAILABLE OPERATING CYCLES:

- Soft Chill:** The air temperature is held right above the food freezing point for the entire duration of the cycle, ideal for delicate food items.
- Hard Chill:** The air temperature changes during the cycle to chill the product quickly, uniform and without freezing it.



- Shock Freezing:** This cycle is designed to avoid damage to the food structure, keeping the food free of large ice crystals. The air temperature is lowered to and held at -25°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 the STOP button is pressed to end the cycle.

ADDITIONAL FEATURES:

- Defrost:** An automatic defrost cycle is performed at the start of any given cycle. A manual defrost can be performed at any time.



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Details and Dimensions

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COMPARTMENT SECTION

E ELECTRICAL CONNECTION
D DRIP PAN DRAIN
P DRAIN PAN

DIMENSIONS	OUTSIDE			INSIDE			DEPTH WITH DOOR OPENED	SHIPPING WEIGHT [LBS.]
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
ENGLISH	25-3/8"	25-3/8"	36"	21-3/8"	20-3/4"	14-1/4"	48-3/4"	280
METRIC [MM]	645	645	883	542	527	362	1238	

MODEL	MAXIMUM LOAD PER CYCLE [LBS]			ELECTRICAL TOTAL					COMPRESSOR HP
	CHILL (120 MIN)	CHILL (90 MIN)	FREEZE (240 MIN)	VOLTS	PH.	HZ.	AMPS.	NEMA	
AP5BCF45-2	63	45	27	208	1	60	7.0	6-15P	3/4

OPTIONS:

Additional Food Probes: One heated food probe is standard. Up to three heated food probes can be provided as an option.

Wire Racks: Full width wire rack(s) to accommodate pans smaller than 12" x 20".

Mobile Units: 6" high stainless steel legs are standard. Heavy duty casters, two with brakes, are optional.

INSTALLATION: A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty.

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.

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