

Cooler is **Better!**TM



USER'S MANUAL





American Panel Corporation

5800 S.E. 78th Street, Ocala, Florida 34472-3412 Phone: (352) 245-7055 Fax: (352) 245-0726

E-mail: service@americanpanel.com

INDEX

INTRODUCTION	3
CONTROLLER FEATURES OPERATING MODES AUTOMATIC MODE MANUAL MODE OPERATING CYCLES ADDITIONAL CYCLES PRINTER (OPTIONAL) PC CONNECTION (OPTIONAL)	3 3 3 4 4 4 4
INSTALLATION	5
WARNINGS PREPARATION INSTALLATION DIMENSIONS LOCATION SPACES AROUND THE CABINET	5 5 5 5 5 6
USING THE HURRICHILL™ TECHNOLOGY	7
BLAST CHILLING SHOCK FREEZING SOFT CHILL CYCLE HARD CHILL CYCLE SHOCK FREEZE CYCLE	7 7 7 7 7
CONTROL PANEL FOR MODEL AP12BCF110-3 BLAST CHILLER	8
KEYBOARD KEYS KEY COMBINATIONS	9 9
PROGRAMMING	10
1. INITIAL PROGRAMMING 2. PROGRAMMING THE CYCLES AUTOMATIC SOFT CYCLE PARAMETERS PROGRAMMING AUTOMATIC HARD CYCLE PARAMETERS PROGRAMMING AUTOMATIC SHOCK CYCLE PARAMETERS PROGRAMMING UV LIGHT CYCLE PARAMETERS PROGRAMMING DEFROST CYCLE PARAMETERS PROGRAMMING HEATED PROBE CYCLE PARAMETERS PROGRAMMING MANUAL SOFT CYCLE PARAMETERS PROGRAMMING MANUAL HARD CYCLE PARAMETERS PROGRAMMING MANUAL SHOCK CYCLE PARAMETERS PROGRAMMING 3. RECIPE NAME PROGRAMMING	10 13 13 14 15 16 16 17 17 18 19 20
OPERATION	21
1. AUTOMATIC MODE - SOFT CHILL 2. MANUAL MODE - SOFT CHILL 3. HARD CHILL CYCLE 4. SHOCK FREEZE CYCLE 5. UV (STERILIZATION) CYCLE 6. DEFROST CYCLE	21 22 23 23 23 23

	AP12BCF110-3 Manual
7. HEATED FOOD PROBE 8. PREPARING AND USING THE OPTIONAL PRINTER 9. TO CLEAR DATA	24 25 25
PRINTER	26
LOADING A ROLL OF PAPER REMOVING A ROLL OF PAPER OPERATING THE PRINTER MAINTENANCE REPLACING THE RIBBON (NO PAPER IN THE PRINTER) REPLACING THE RIBBON (WITH PAPER IN THE PRINTER)	26 26 26 26 27 27
MAINTENANCE AND CLEANING	28
CLEANING THE CONDENSER CLEANING THE STORAGE COMPARTMENT	28 28
WIRING DIAGRAMS	29
COMPUTER CONNECTION	32
PARTS LIST	33
STANDARD WARRANTY	34
ORDERING PRINTER SUPPLIES (RIRRON & PAPER)	35

INTRODUCTION

The Model AP12BCF110-3 Blast Chiller/Shock Freezer is used to rapidly chill cooked foods to temperatures suitable for refrigerated or frozen storage. It has a capacity of up to (24) 12" x 20" x 2.5" pans, or (12) 18" x 26" pans, (pans not included)) on the (12) provided stainless steel wire shelves. Model AP12BCF110-3, in chiller mode, is capable of lowering the core temperature of up to 110 lbs. of food from 160° F to 40° F within 90 minutes or 160 lbs of food from 160° F to 40° F within 120 minutes.. In Shock Freeze mode it is capable of lowering the core temperature of up to 90 lbs. of food from 160° F to 0° F within 4 hours. Model AP12BCF110-3 can have as options UV sterilization, an integral temperature recording device (printer) and a second heated probe or a total of three non heated probes. It employs a high velocity flow of cooled air to assure even cooling of the food product, and to quickly bring the food temperature through the danger zone in which bacteria multiply rapidly. This is done in accordance with HACCP, FDA and all state regulations.

CONTROLLER FEATURES

The electronic control system is solid state and is based on the latest microprocessor technology. The display is VFD Industrial Type. It displays (4) lines of 20 characters each and allows operator viewing from any angle. The display is programmed to show clear step-by-step instructions and operating data. It is capable of storing 250 sets of data and 150 recipes. The unit has built-in safety and self-diagnostic systems. The controller notifies the operator if various faults, as listed below, should occur:

- Power supply failure / Restoration of power
- > Faulty air temperature probe
- Faulty food temperature probe
- ➤ High air temperature (above 140° F)
- ➤ Low air temperature (below -35° F)
- ➤ High food temperature (above 180° F)
- > Low food temperature (below 35° F)
- Excessively high or low pressures.

As an option, the unit can be operated by a PC. The PC interface allows the operator to remotely program the unit, operate it, download the data and print the data.

OPERATING MODES

The operator can choose from the following modes:

AUTOMATIC MODE

This is the preferred mode, in which the food probe is active and takes part in controlling the chilling or freezing processes. The cycle will never proceed to its next step until the food probe has reached its set breaking temperature. The operator needs only to select the recipe number of the food to be processed (up to 150 recipes can be programmed), then insert the probe into the food. It is recommended that the operator remove the food when its temperature starts to flash and the display shows "Ready". The unit will automatically switch into holding mode (cavity air temperature between 35° F and 42° F) when the food has reached the end cycle programmed temperature.

MANUAL MODE

Operating time is set manually, by the operator, for the meal that has been chosen. Air temperature is controlled by the air probe. If the food probe has been inserted into the food it will provide temperature readouts only. The unit will automatically switch into the holding mode at the end of the cycle.

OPERATING CYCLES

The operator can choose from the following 3 operating cycles:

MODE	END FOOD TEMP.	USES	NOTES:
SOFT CHILL	38° F TO 40° F	FOR LOW DENSITY FOODS	AIR TEMP. IS 28° F TO 35° F
HARD CHILL	38° F TO 40° F	FOR MEDIUM & HIGH DENSITY FOODS	AIR TEMP. STARTS AT 0° F, RISES TO 28° F TO 35° F WHEN FOOD CORE TEMP. REACHES 60° F
SHOCK FREEZE	0° F	FREEZE FOR LONGER STORAGE	AIR TEMP. IS HELD AT -25° F

NOTE: All Chill & Freeze Cycles automatically go into HOLDING MODE when the selected food core temperature is reached and remain there until the operator stops the cycle.

ADDITIONAL CYCLES

MODE	USES	NOTES
DEFROST	TO DEFROST THE EVAPORATOR, NOT THE FOOD	USE AFTER SHOCK FREEZING CYCLE
UV	TO STERILIZE THE CAVITY, NOT THE FOOD	USE WHEN DESIRED
HEAT PROBE	TO HEAT THE FOOD PROBE	ALLOWS EASIER EXTRACTION FROM THE FOOD

PRINTER (OPTIONAL)

An optional strip recorder provides a record of the unit's operating parameters during the cycle and the following holding period. The information recorded includes date, time, cycle identification, product identification and product core temperature at prescribed intervals.

PC CONNECTION (OPTIONAL)

The unit can be programmed and operated from a remote PC via modem and software (Windows 95, 98, NT, XP). Maximum distance is 4000 ft. Full instructions are supplied on a computer disc, which is furnished when the computer connection is ordered.

INSTALLATION

WARNINGS

READ AND CAREFULLY FOLLOW ALL OF THE INSTRUCTIONS IN THIS MANUAL <u>BEFORE</u> YOU ATTEMPT TO INSTALL THIS EQUIPMENT.

MAKE SURE THE AIR FLOW FOR THE CONDENSING UNIT IS FRONT TO BACK. IF NOT, JUST REVERSE TWO PHASES.

NOTE: Any changes made to the equipment without authorization from the factory will void the warranty.

PREPARATION

- ✓ Check the integrity of the unit once it is unpacked
- ✓ Check to make sure the floor is level
- ✓ Check that the available power supply (Voltage, # of phases, Hz, Amps, max. fuse size) corresponds to the ratings on the nameplate and that correctly rated electrical protection is provided (VOLTAGE MUST BE WITHIN ± 5% FROM THE NAMEPLATE VALUE).

INSTALLATION

DIMENSIONS

Overall dimensions are 32 1/4" left to right, 36" front to back, 74" height. With the door open 90° the front to back distance is 66-1/4".

LOCATION

Ambient air temperature must be **no greater than 90°F** to ensure the rated performance.

Do NOT install the unit near a heat source, in an area exposed to direct sunlight, or in a closed area with high temperatures and insufficient air change.

Level the unit by rotating its adjustable feet, ensuring that the weight of the unit is off the legs when doing so.

Make certain that the unit is correctly leveled - correct functioning may be compromised if it is not.

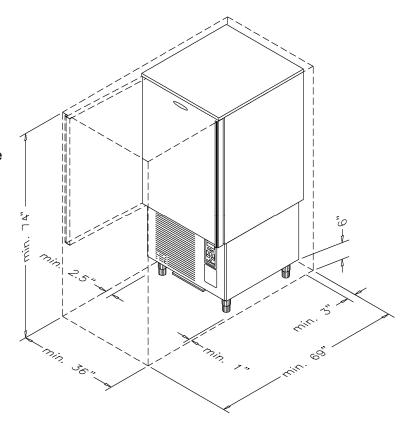
Mount the rails for the drain pan, using the screws sent with the unit. The mounting inserts are already in place under the unit. Slide the drain pan on the rails.

Plug the power supply cord into a proper outlet in accordance with the chart below.

MODEL	VOLTAGE	Hz	HP	AMPS	NEMA
AP12BCF110-3	208, 3 PH	60	1.5	10	L15-20P

SPACES AROUND THE CABINET

- At least 1" clear space is required on the right side of the cabinet for air flow and service.
- At least 2.5" clear space is required on the left side of the cabinet for door opening and air flow.
- At least 3" clear space is required on the rear of the cabinet for optimum air flow.
- Enough space should be provided in front of the cabinet to fully open the door.



USING THE HURRICHILL™ TECHNOLOGY

BLAST CHILLING

All cooked food rapidly loses its quality and aroma if it is not served promptly. Natural bacteria growth, the main reason why food becomes stale, takes place at an exponential rate between 140°F and 40°F. However lower temperatures have a hibernating effect that increases as the temperature drops, thereby gradually reducing bacterial activity until it stops altogether. Only fast reduction of the temperature at the product's core allows its initial characteristics to be maintained intact. The HurriChill™ blast chiller gets food through this high-risk temperature band rapidly, cooling the core of the product to 40°F within 90 minutes. This conserves food quality, color and aroma while increasing its storage life. After blast chilling, the food can be preserved at 38°F for up to 5 days.

SHOCK FREEZING

For storage over the medium-long term, food has to be shock frozen (to 0°F or below). Freezing means converting the water contained in food into crystals. Thanks to the high speed at which low temperature penetrates the food, the HurriChill™ shock freezer assures the formation of small crystals (micro-crystals) that do not damage the product in any way. Uncooked raw materials, semi-processed food and cooked food can be treated safely. When the food is thawed, no liquids, consistency, weight or aroma will be lost, and all its initial qualities will remain unchanged.

SOFT CHILL CYCLE

(160°F to 40°F)

This cycle is recommended for "delicate", light, thin products or small piece sizes, such as vegetables, creams, sweets, fish products and fried foods. Soft chilling lowers the food temperature quickly, but extremely delicately so as not to damage the outside of the food. This is the ideal cycle to chill any food quickly but delicately, even in haute cuisine.

HARD CHILL CYCLE

(160°F TO 40°F)

Hard chilling is suited for "dense" products and products with a high fat content, in large pieces or those products typically more difficult to chill. Careful chilling control ensures that the end temperature of 40°F is reached at the core of the product, with no danger of freezing and damaging the product, not even on its surface.

SHOCK FREEZE CYCLE

(160°F TO 0°F)

This cycle is recommended when you want to store food for several weeks or months, at temperatures below 0°F. Freezers are suited for storing ready frozen foods, but not for freezing them. During shock freezing, the liquids contained in the food are transformed into micro-crystals that do not harm the tissue structure. When the food is used and thawed, its quality will be excellent. It is especially suited for all semi-processed food and raw products.

CONTROL PANEL FOR MODEL AP12BCF110-3 BLAST CHILLER



KEYBOARD KEYS

ON/OF	F & START/STOP	CYCLE KEYS	
0	ON/OFF	SOFT	SOFT CYCLE
0	START/STOP	HARD	HARD CYCLE
		sноск	SHOCK CYCLE
PROG	RAMMING KEYS	A	AUTOMATIC CYCLE
	UP	M	MANUAL CYCLE
	DOWN		UV LIGHT CYCLE
SELECT	SELECT		DEFROST CYCLE
ENTER	ENTER		PRINT
		0	HEAT PROBE CYCLE

KEY COMBINATIONS

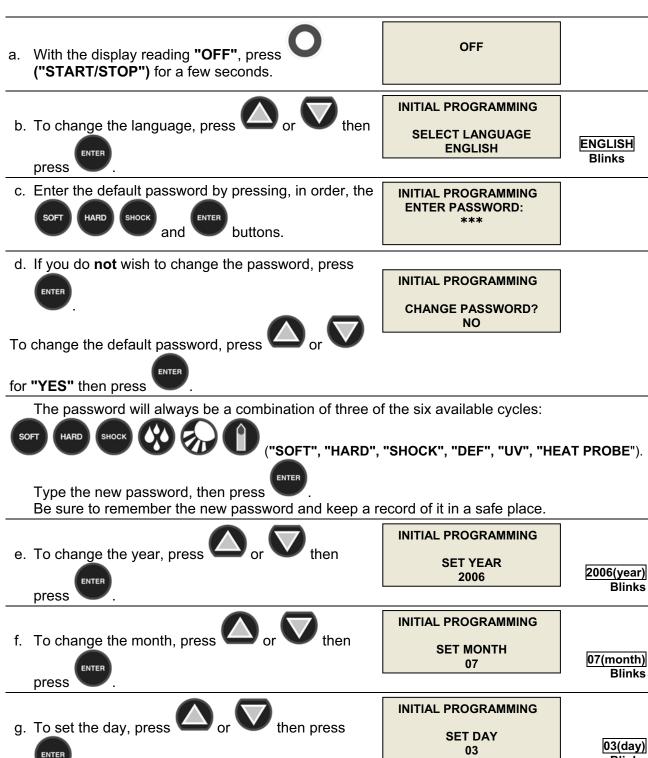
- > Initial Programming state to initially set the device
 - With the display reading "OFF", press and hold ("START/STOP") for 5 seconds
- Cycles programming state to initially set the cycles
 - With the display reading "OFF", press ("ENTER") for 1 second
- Recipe name programming state to enter recipe names
 - With the display reading "OFF", press ("A") for 10 seconds
- Load default values state to load the standard parameters
 - With the display reading "OFF", press ("UP") for 10 seconds
- Clear events memory state to clear obsolete data
 - With the display reading "OFF", press + ("UP"+"DOWN") for 10 seconds
- Ready To Go state in order to start a cycle
 - O If the controller is not "OFF", press "ON/OFF" once.

Blinks

PROGRAMMING

1. INITIAL PROGRAMMING

NOTE: Initial programming is preset at the factory. Use this section only if changes are desired. If no changes are to be made, skip to Page 13 (2. Programming the cycles).



INITIAL PROGRAMMING h. To set the hour, press (be sure to continue to press the buttons until the hour and SET TIME 10(hours) 10:25 AM Blinks "AM" or "PM" show correctly) then press **INITIAL PROGRAMMING** i. To set the minutes, press **SET TIME** 25(minutes) 10:25 AM ENTER **Blinks** The high air alarm temperature should be left at 140 °F. However, if a change is desired: **INITIAL PROGRAMMING HIGH AIR ALARM** j. To change the temperature, press 140 Blinks 140 °F then press The low air alarm temperature should be left at -35 °F. However, if a change is desired: **INITIAL PROGRAMMING LOW AIR ALARM** -35 Blinks k. To change the temperature, press -35 °F then press **INITIAL PROGRAMMING** I. To change the number of probes, press FOOD PROBES NUMBER? 1 Blinks then press NOTE: Standard Configuration has only one food probe. However, a maximum of two probes can be used with this model. The high food alarm temperature should be left at **180 °F.** However, to make a change: **INITIAL PROGRAMMING HIGH FOOD ALARM** m. To change the temperature, press 180 Blinks 180 °F then press The low food alarm temperature should be left at **35** °F. However, to make a change: **INITIAL PROGRAMMING SOFT & HARD** LOW FOOD ALARM 35 Blinks n. To change the temperature, press 35 °F then press **INITIAL PROGRAMMING** o. To change to YES or NO, press **SHOCK FREEZE?** YES Blinks YES press

INITIAL PROGRAMMING SHOCK FREEZE p. To change the temperature, press LOW FOOD ALARM -5 Blinks -5 °F then press **INITIAL PROGRAMMING** g. To change to **YES** or **NO**, press **UV CYCLE?** NO Blinks NO press INITIAL PROGRAMMING r. To change to **YES** or **NO**, press **DEFROST CYCLE?** YES Blinks YES press **INITIAL PROGRAMMING** s. To change to **YES** or **NO**, press PC CONNECTION? NO Blinks NO press For **YES**, the display will show: The P.C. baud rate should be left at 38400. **INITIAL PROGRAMMING** However, to make a change: 38400 Blinks **PC BAUDRATE** 38400 To change the baud rate, press press u. To change the number (between 01 & 32), press **INITIAL PROGRAMMING CHILLER NETWORK ID** 01 Blinks then press # 01 **INITIAL PROGRAMMING** v. To change to YES or NO, press PRINTER CONNECTION? NO Blinks NO press For **YES**, the display will show: The printer baud rate should be left at 1200. **INITIAL PROGRAMMING** However, to make a change: PRINTER BAUDRATE 1200 Blinks 1200 w. To change the baud rate, press ENTER press **INITIAL PROGRAMMING** x. To change the timing, press **PRINT & SAVE EVENTS** 15 Blinks **EVERY 15 MIN** press

INITIAL PROGRAMMING y. To change to **YES** or **NO**, press PRINT DURING CYCLE NO Blinks NO press **INITIAL PROGRAMMING** z. To change to YES or NO, press **RECIPES?** NO Blinks NO press INITIAL PROGRAMMING aa. To change to YES or NO, press NAFEM COMMUNICATION NO Blinks press **INITIAL PROGRAMMING** The display will show: **COMPLETE NOTE:** During programming key can be used to return to the previous screen (except in the steps 1h, 1i and 3d, when it has different functions).

2. PROGRAMMING THE CYCLES

then press

a. With the display reading "OFF", press

b. Enter your password (see page 10), then press

ENTER

ENTER

ENTER

ENTER

PARAM. PROGRAMMING

ENTER PASSWORD

key is used to confirm the settings and advance to the next screen.

AUTOMATIC SOFT CYCLE PARAMETERS PROGRAMMING

The LED for "A" will be "ON".
The LED'S for cycles will be blinking.

C. Press

The LED for "SOFT" will be "ON".

The LED for "SOFT" will be "ON".

PARAM. PROGRAMMING CYCLE

PROGRAMMING CYCLE

PARAM. PROGRAMMING CYCLE

PARAM. PROGRAMMING AUTOMATIC SOFT CYCLE
LOW AIR TEMPERATURE
28 °F

28 Blinks

PARAM. PROGRAMMING **AUTOMATIC SOFT CYCLE** e. To change the temperature, press **HIGH AIR TEMPERATURE** 35 Blinks 35°F then press PARAM. PROGRAMMING **AUTOMATIC SOFT CYCLE** To change the temperature, press **FOOD TEMPERATURE** 40 Blinks 40 °F then press PARAM. PROGRAMMING **AUTOMATIC SOFT CYCLE** q. To change the temperature, press HOLDING LOW TEMP. 35 Blinks 35 °F then press PARAM. PROGRAMMING **AUTOMATIC SOFT CYCLE** h. To change the temperature, press HOLDING HIGH TEMP. 42 Blinks 42 °F then press PARAM. PROGRAMMING The display will show: **AUTOMATIC SOFT CYCLE** PROGRAMMING COMPLETE AUTOMATIC HARD CYCLE PARAMETERS PROGRAMMING After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: **AUTOMATIC MODE CHOOSE PROGRAMMING CYCLE** button. The LED for "HARD" will i. Press the be "ON". PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** To change the temperature, press **LOW AIR TEMP PART 1** 0 Blinks 0°F then press PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** k. To change the temperature, press **HIGH AIR TEMP PART 1** 10 Blinks 10 °F then press PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** To change the temperature, press **BREAKING TEMP** 60 Blinks 60 °F then press PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** m. To change the temperature, press LOW AIR TEMP PART 2 28 Blinks ENTER then press

PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** n. To change the temperature, press **HIGH AIR TEMP PART 2** 35 Blinks 35°F then press PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** o. To change the temperature, press HARD FOOD TEMP. 40 Blinks 40 °F then press PARAM. PROGRAMMING **AUTOMATIC HARD CYCLE** p. To change the temperature, press HOLDING LOW TEMP. 35 Blinks 35 °F then press PARAM. PROGRAMMING q. To change the temperature, press **AUTOMATIC HARD CYCLE** 42 Blinks HOLDING HIGH TEMP. 42 °F then press PARAM. PROGRAMMING The display will show: **AUTOMATIC HARD CYCLE** PROGRAMMING COMPLETE AUTOMATIC SHOCK CYCLE PARAMETERS PROGRAMMING After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: **AUTOMATIC MODE CHOOSE** PROGRAMMING CYCLE button. The LED for "SHOCK" will r. Press the be "ON" PARAM. PROGRAMMING **AUTOMATIC SHOCK CYCLE** s. To change the temperature, press LOW AIR TEMPERATURE -25 Blinks -25 °F then press PARAM. PROGRAMMING To change the temperature, press **AUTOMATIC SHOCK CYCLE** HIGH AIR TEMPERATURE -15 Blinks -15 °F then press PARAM. PROGRAMMING **AUTOMATIC SHOCK CYCLE** u. To change the temperature, press FOOD TEMPERATURE 0 Blinks 0°F then press PARAM. PROGRAMMING **AUTOMATIC SHOCK CYCLE** v. To change the temperature, press HOLDING LOW TEMP -4 Blinks -4 °F then press

PARAM. PROGRAMMING **AUTOMATIC SHOCK CYCLE** w. To change the temperature, press **HOLDING HIGH TEMP** 3 Blinks 3°F then press PARAM. PROGRAMMING The display will show: **AUTO SHOCK CYCLE** PROGRAMMING COMPLETE **UV LIGHT CYCLE PARAMETERS PROGRAMMING** After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: **AUTOMATIC MODE CHOOSE** PROGRAMMING CYCLE button. The LED for "UV LIGHT" x. Press the will be "ON". PARAM. PROGRAMMING **UV CYCLE** y. To change the time, press **CYCLE TIME** 00:30 Blinks H 00:30 MIN ENTER press PARAM. PROGRAMMING The display will show: **UV CYCLE** PROGRAMMING COMPLETE **DEFROST CYCLE PARAMETERS PROGRAMMING** After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: **AUTOMATIC MODE** CHOOSE PROGRAMMING CYCLE z. Press the button. The LED for "DEFROST" will be "ON". PARAM. PROGRAMMING

The display will show:

press

aa. To change the time, press

PARAM. PROGRAMMING **DEFROST CYCLE**

DEFROST CYCLE TOTAL TIME

05 MIN

05 Blinks

PROGRAMMING COMPLETE

NOTE: The defrost is done by running the evaporator fan for 5 minutes with the door open.

HEATED PROBE CYCLE PARAMETERS PROGRAMMING

After about 2 seconds the display will automatically change to:

button. The **LED** for "HEATED bb. Press the PROBE" will be "ON".

PARAM. PROGRAMMING **AUTOMATIC MODE** CHOOSE PROGRAMMING CYCLE

cc. To change the temperature, press





PARAM. PROGRAMMING **HEATED PROBE CYCLE HEATING TEMPERATURE** 30 °F

30 Blinks

dd. To change the time, press





PARAM. PROGRAMMING **HEATED PROBE CYCLE HEATING TIME 05 SEC**

05 Blinks

The display will show:

press

then press

PARAM. PROGRAMMING **HEATED PROBE CYCLE**

PROGRAMMING COMPLETE

After about 2 seconds the display will automatically change to:

to program the manual mode. The "M" ee. Press LED will be steady "ON" and the 6 "CYCLE LED's" will all blink.

PARAM. PROGRAMMING **AUTOMATIC MODE CHOOSE** PROGRAMMING CYCLE

MANUAL SOFT CYCLE PARAMETERS PROGRAMMING

. The LED for "SOFT" will be "ON".

PARAM. PROGRAMMING MANUAL MODE CHOOSE PROGRAMMING CYCLE

gg. To change the temperature, press

ENTER





PARAM. PROGRAMMING **MANUAL SOFT CYCLE LOW AIR TEMPERATURE** 28 °F

28 Blinks

hh. To change the temperature, press





PARAM. PROGRAMMING MANUAL SOFT CYCLE **HIGH AIR TEMPERATURE** 35 °F

35 Blinks





PARAM. PROGRAMMING MANUAL SOFT CYCLE **TOTAL TIME** H 01:30 MIN

01:30 Blinks

ii. To change the time, press



then press

then press

PARAM. PROGRAMMING **MANUAL SOFT CYCLE** ij. To change the temperature, press **HOLDING LOW TEMP** 35 Blinks 35 °F then press PARAM. PROGRAMMING MANUAL SOFT CYCLE kk. To change the temperature, press **HOLDING HIGH TEMP** 42 Blinks 42 °F then press PARAM. PROGRAMMING The display will show: MANUAL SOFT CYCLE PROGRAMMING COMPLETE MANUAL HARD CYCLE PARAMETERS PROGRAMMING After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: MANUAL MODE **CHOOSE** PROGRAMMING CYCLE button. The LED for "HARD" will II. Press the be "ON". PARAM. PROGRAMMING MANUAL HARD CYCLE mm. To change the temperature, press LOW AIR TEMP PART 1 0 Blinks 0°F then press PARAM. PROGRAMMING MANUAL HARD CYCLE nn. To change the temperature, press **HIGH AIR TEMP PART 1** 10 Blinks 10 °F then press PARAM. PROGRAMMING MANUAL HARD CYCLE oo. To change the time, press TIME 1 01:00 Blinks 01:00 MIN press PARAM. PROGRAMMING MANUAL HARD CYCLE pp. To change the temperature, press **LOW AIR TEMP PART 2** 28 Blinks 28 °F then press PARAM. PROGRAMMING qq. To change the temperature, press MANUAL HARD CYCLE **HIGH AIR TEMP PART 2** 35 Blinks 35 °F then press PARAM. PROGRAMMING MANUAL HARD CYCLE rr. To change the time, press TIME 2 01:00 Blinks 01:00 MIN

press

PARAM. PROGRAMMING MANUAL HARD CYCLE ss. To change the temperature, press HOLDING LOW TEMP. 35 Blinks 35 °F then press PARAM. PROGRAMMING MANUAL HARD CYCLE tt. To change the temperature, press **HOLDING HIGH TEMP.** 42 Blinks 42 °F then press PARAM. PROGRAMMING The display will show: MANUAL HARD CYCLE PROGRAMMING COMPLETE MANUAL SHOCK CYCLE PARAMETERS PROGRAMMING After about 2 seconds the display will automatically PARAM. PROGRAMMING change to: MANUAL MODE CHOOSE PROGRAMMING CYCLE uu. Press the button. The LED for "SHOCK" will be "ON". PARAM. PROGRAMMING MANUAL SHOCK CYCLE vv. To change the temperature, press LOW AIR TEMPERATURE -25 Blinks -25 °F then press PARAM. PROGRAMMING MANUAL SHOCK CYCLE ww. To change the temperature, press **HIGH AIR TEMPERATURE** -15 Blinks -15 °F then press PARAM. PROGRAMMING MANUAL SHOCK CYCLE xx. To change the time, press **TOTAL TIME** 04:00 Blinks H 04:00 MIN press PARAM. PROGRAMMING MANUAL SHOCK CYCLE yy. To change the temperature, press HOLDING LOW TEMP. -4 Blinks -4 °F then press PARAM. PROGRAMMING **MANUAL SHOCK CYCLE** zz. To change the temperature, press 3 Blinks HOLDING HIGH TEMP. 3°F then press PARAM. PROGRAMMING The display will show: MANUAL SHOCK CYCLE PROGRAMMING COMPLETE

After about 2 seconds the display will automatically change to:

PARAM. PROGRAMMING MANUAL MODE CHOOSE PROGRAMMING CYCLE

NOTE: PROGRAMMING FOR "DEFROST", "UV" & "HEAT PROBE" WILL BE THE SAME IN MANUAL MODE AS IT IS IN AUTOMATIC MODE (see pages 16-17).

3. RECIPE NAME PROGRAMMING

("ON/OFF").

OFF a. With the display reading "OFF", press the button and hold it for 10 seconds. b. Enter your password (see page 10), then press RECIPES PROGRAMMING **ENTER PASSWORD** to change to the desired **ENTER RECIPE NUMBER** 1 Blinks **ENTER RECIPE NAME** ENTER recipe number (from 1 to 150), then press which will move you to the "NAME" line. **ENTER RECIPE NUMBER** d. Using type the letters or numbers Blinks **ENTER RECIPE NAME** CHICKEN required, then press . To confirm the recipe and go to the next one press If a mistake is made in writing a recipe, use to the desired location and correct it using There is a blank space after number 9. It can be used to add a space or delete a letter. Press when the recipe is corrected. To finish the recipe name programming press

OPERATION

1. AUTOMATIC MODE - SOFT CHILL

OFF a. With the display reading "OFF", press the ("ON/OFF") button. b. To select a cycle, press the appropriate button **OPERATING MODE** CHOOSE . The LED for "SOFT" will be "ON". **OPERATING CYCLE** c. The LED's for "AUTOMATIC" and "MANUAL" are now blinking. To select an "AUTOMATIC" cycle, **SOFT CYCLE CHOOSE MODE** press the button . The LED for AUTO / MAN "AUTOMATIC" will now be steady "ON". **RED FOOD PROBE ENTER RECIPE NUMBER** d. To choose your recipe, press 1 Blinks **CHICKEN** press

This screen is shown only if the **RECIPE** parameter is set to "**ON**" in the **INITIAL PROGRAMMING**. The red food probe **only** will be active in the standard configuration.

To enter additional recipe names, refer to Page 20 "RECIPE NAME PROGRAMMING".

The display will show:	READY TO PRESS S		
alternating with			PRESS START
e. Press the cycle. ("START/STOP") button to start the	03.07.2006 AIR R / CHICKEN	10:28 AM 75°F 140°F	Blinks
The display will show:	03.07.2006 AIR R / CHICKEN	10:28 AM 75°F 140°F	
alternating with			
	03.07.2006 AIR R / CHICKEN	00:00 75°F 140°F	00:00 Will count up

The **AUTOMATIC** mode uses both the food probe and air probe temperatures to control the cycle. When the food temperature has reached the final setting of 40° F, the unit will automatically go into holding mode and a beep will sound for 5 seconds. The elapsed time and food temperature readouts will blink.

40°F 11:56 AM The display will show: 03.07.2006 is alternating **AIR** 34°F with R / CHICKEN 40°F alternating with Ready 01:28 Blinks 03.07.2006 01:28 34°F **AIR** 40°F R / CHICKEN 40°F is alternating with Ready The operator can now end this cycle by pressing the ("START/ STOP") button. **OPERATING MODE** The display will now show:

2. MANUAL MODE - SOFT CHILL

a. IF INSTEAD OF AUTOMATIC you wish to select a MANUAL cycle, perform steps 1.a, 1.b,

1.c and 1.d (above), except in step 1.c press button instead of button. The LED for "MANUAL" will then be steady "ON". The four readouts in those steps will be the same as before.

NOTE: Cycle time can be changed only in Cycle Programming mode. To change the programmed cycle time for any cycle see the instructions on Pages 13 to 20.

b. Press the ("START/STOP") button to start the cycle.

b. Press the (START/STOP) button to start the

The display will show:

alternating with

alternating with

03.07.2006 10:41 AM AIR 75°F R / CHICKEN 140°F

CHOOSE OPERATING CYCLE

03.07.2006 01:29 AIR 75°F R / CHICKEN 140°F 01:29 Will count down

The **MANUAL** mode uses time and the air probe temperature to control the cycle. The default total time for a soft cycle is 90 minutes. After the 90 minutes the unit will automatically go into holding mode.

The display will show:

03.07.2006
12:11 AM
AIR
34°F
R / CHICKEN
40°F

03.07.2006 00:00 AIR 34°F R / CHICKEN 40°F

00:00 Blinks

The operator can now end this cycle by pressing ("START/ STOP").

The display will now show:

OPERATING MODE CHOOSE

OPERATING CYCLE

3. HARD CHILL CYCLE

To perform a hard chill cycle, follow steps 1 or 2 (above), EXCEPT in step 1.b (above) press



instead of



4. SHOCK FREEZE CYCLE

To perform a shock freeze cycle, follow steps 1 or 2 (above), EXCEPT in step 1.b (above) press



instead of



5. UV (STERILIZATION) CYCLE

a. To perform a UV cycle remove all food, then press



("UV LIGHT") button.

OPERATING MODE

CHOOSE OPERATING CYCLE

"START/STOP") button to start the b. Press the UV cycle.

03.07.2006 11:43 AM **UV CYCLE**

READY TO START

READY TO START **Blinks**

The display will now show:

03.07.2006 11:43 AM **UV CYCLE**

UV TIME 29:59

29:59 Will count down to 00:00

After 30 minutes the display will show:

The controller will beep for a few seconds.

03.07.2006 12:13 PM **UV CYCLE**

COMPLETE

6. DEFROST CYCLE

The defrost cycle runs the evaporator fan for 5 minutes with the door open.

a. To perform a defrost cycle, press ("DEFROST") button.

OPERATING MODE

CHOOSE OPERATING CYCLE

b. Open the door.

03.07.2006 12:15 PM **DEFROST CYCLE**

OPEN DOOR!

03.07.2006 12:15 PM READY TO **DEFROST CYCLE** ("START/STOP") button to start the c. Press the START defrost cycle. Blinks **READY TO START** 03.07.2006 12:15 PM 04:59 The display will now show: **DEFROST CYCLE** Will count down to **DEFROST TIME** 04:59 00:00 After 5 minutes the display will show: 03.07.2006 12:20 PM The controller will beep for a few seconds. **DEFROST CYCLE COMPLETE**

7. HEATED FOOD PROBE

a. To select the heated food probe, press ("HEATED PROBE").	OPERATING MODE CHOOSE OPERATING CYCLE	
If the food probe temperature is >30°F, the display will show:	HEATED FOOD PROBE NOT NEEDED	
After a few seconds it will go back to reading:	OPERATING MODE	
	CHOOSE OPERATING CYCLE	
If the food probe temperature is <30 °F, the display will show: b. Open the door.	HEAT FOOD PROBE OPEN DOOR!	
c. Press the cycle. ("START/STOP") button to start the	HEAT FOOD PROBE READY TO START	READY TO START Blinks
The display will now show:	HEATING FOOD PROBES	
After 5 seconds the display will show:	LIEATING COMPLETE	
	HEATING COMPLETE EXTRACT THE PROBES	

NOTE: To stop any cycle before it has finished, press



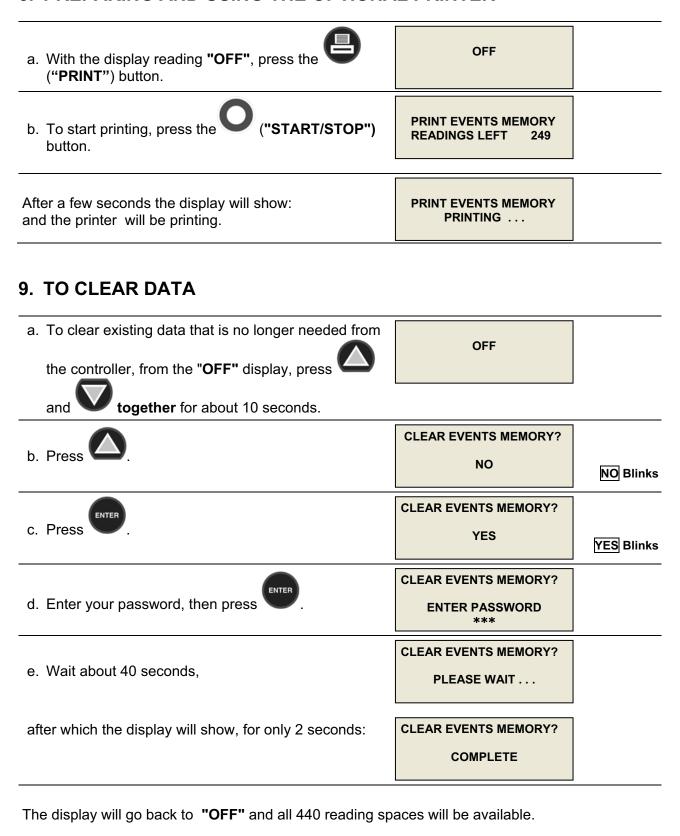
("START/STOP").

The controller will beep for a few seconds. If you still

want to stop the cycle, press ("START/STOP") again. If you do NOT want to stop, do nothing and the cycle will continue.

UNIT IN PROCESS
DO YOU WANT TO STOP?

8. PREPARING AND USING THE OPTIONAL PRINTER



PRINTER

NOTE: The optional printer is delivered fully installed

LOADING A ROLL OF PAPER

- 1. Remove the paper cover by pressing on the groove patterns to pop the front edge up. Lift off the cover.
- 2. Press the rocker switch to the left. The light will go off.
- 3. Unroll several inches of paper.
- 4. Cut a straight edge on the paper roll if it is jagged. This will facilitate the entry of the paper into the printer.
- 5. Slide the paper (with the roll above the paper) through the slot connecting the paper compartment and the printer compartment. It can be slid in about 1/4" before it stops.
- 6. While holding the paper in place, press the rocker switch to the Paper Feed position and hold it there. The printer will activate and a rubber roller will pull the paper into the printer compartment. Release the switch when an inch of paper has emerged from the top of the printer.
- 7. Slide the paper through the slot in the printer cover.
- 8. Push the back of the printer cover down and into place.
- 9. Press the front of the printer cover down to lock in place.
- 10. Put the paper spindle into the paper roll and place the roll with the spindle onto the snaps near the back of the printer. Turn the paper roll to take up any slack. Make sure the roll of paper turns freely. If it does not turn freely, the paper will jam and can possibly damage the printer mechanism.

REMOVING A ROLL OF PAPER

- 1. Using the Paper Feed Switch, advance the paper about one inch beyond the paper cutter.
- 2. Lift the paper roll away from the printer housing and cut the paper feeding to the printer with scissors. Try to make the cut as square as possible to help the next time you reload the paper.
- 3. Pull the remaining paper through the printer mechanism. Be sure to pull the paper from the top (paper cutter side).

WARNING: Pulling the paper out from the back of the printer will damage the print mechanism.

OPERATING THE PRINTER

The Paper Feed switch on the printer is a rocker type switch. Push the left side of the rocker switch to toggle the printer ON or OFF. A red light will go on when the printer switch is ON. Push the right side of the switch to advance the paper.

MAINTENANCE

When printing becomes difficult to see, replace the ribbon in your printer with an Epson HX-20 cartridge ribbon.

If your printer is used infrequently, the print impression may become weak because the ribbon dried out. In that case, advance the ribbon to a new section by holding down the Paper Feed switch for several seconds.

REPLACING THE RIBBON (NO PAPER IN THE PRINTER)

- 1. Turn the printer OFF.
- 2. Four small grooves are embossed on each side of the printer cover. Push down on one or both of these areas until the printer cover tilts up, then lift the cover completely off.
- 3. Push down on the right side of the ribbon cartridge where it is marked "PUSH". Remove the cartridge.
- 4. Install the new cartridge. Be sure the cartridge is inserted firmly to prevent weak or irregular printing. The cartridge must be properly seated and aligned for best printing
- 5. Turn the cartridge "knob" (marked by an arrow) clockwise to take up slack.
- 6. Replace the cover.
- 7. Replace the paper.

REPLACING THE RIBBON (WITH PAPER IN THE PRINTER)

- 1. It is possible to insert the ribbon cartridge if there is already paper in the printer.
- 2. Hold the cartridge at each end with thumb and forefinger and slide it over the paper and into the printer compartment.

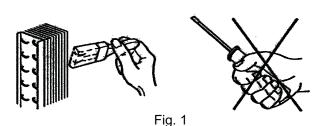
Be sure the paper goes between the ribbon cartridge and the ink ribbon. If you get ribbon ink on the printer case, wipe it off immediately as once it dries it is difficult to remove.

MAINTENANCE AND CLEANING

CLEANING THE CONDENSER

Fig.2

For correct and efficient operation of the blast chiller, it is necessary that the condenser be kept clean so that air can circulate around it freely and come into contact with the whole of its surface.



This operation (to be performed every 30 days, max.) can be accomplished using a brush (non-metallic) to remove all the dust and dirt from the condenser fins. Remove the finned grid to gain access to the condenser.

CLEANING THE STORAGE COMPARTMENT

Clean the inside of the storage compartment daily to avoid altering the taste and aroma of the food.

Clean the inside, the grid supports and the grids with a non-corrosive detergent and then rinse thoroughly.

The storage compartment and its internal components have been designed to aid all cleaning operations.

Clean the outside surfaces regularly with a detergent for stainless steel and dry using a soft cloth.

Always defrost the unit (see manual). **DO NOT USE ABRASIVES, SOLVENTS OR GLASS WOOL** (Fig. 3).

Avoid using sharp implements and abrasives, especially when cleaning the evaporator (Fig. 2).

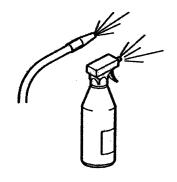
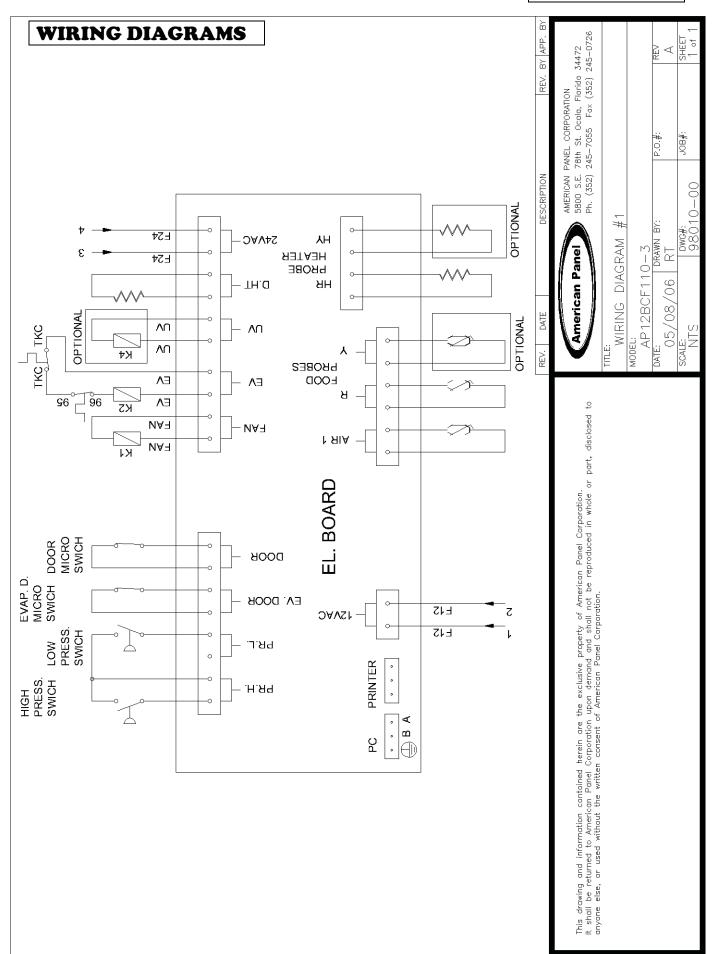


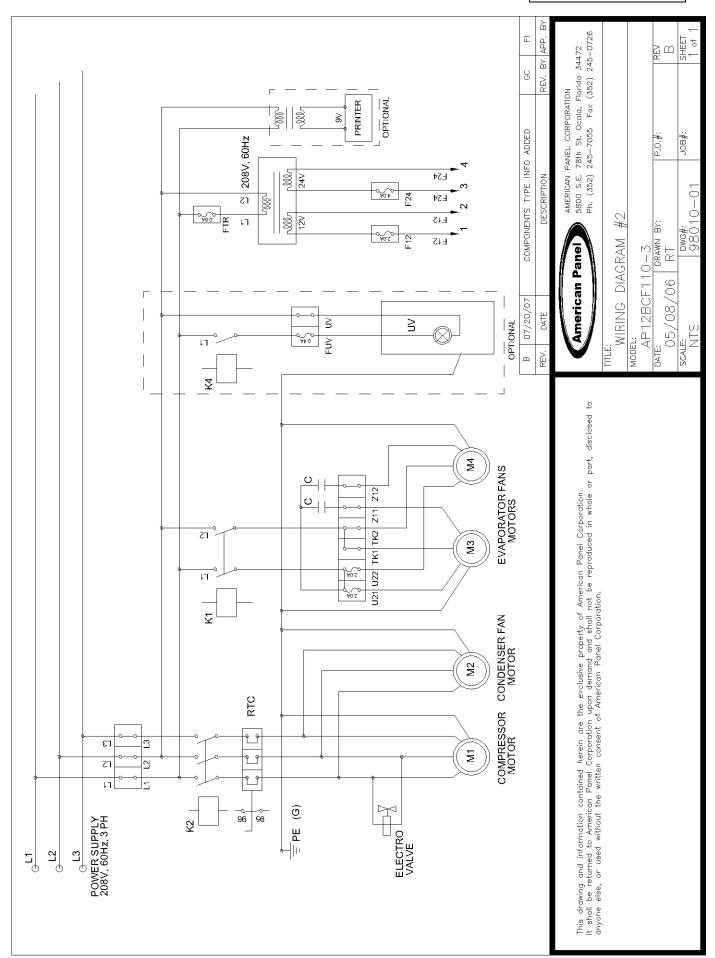


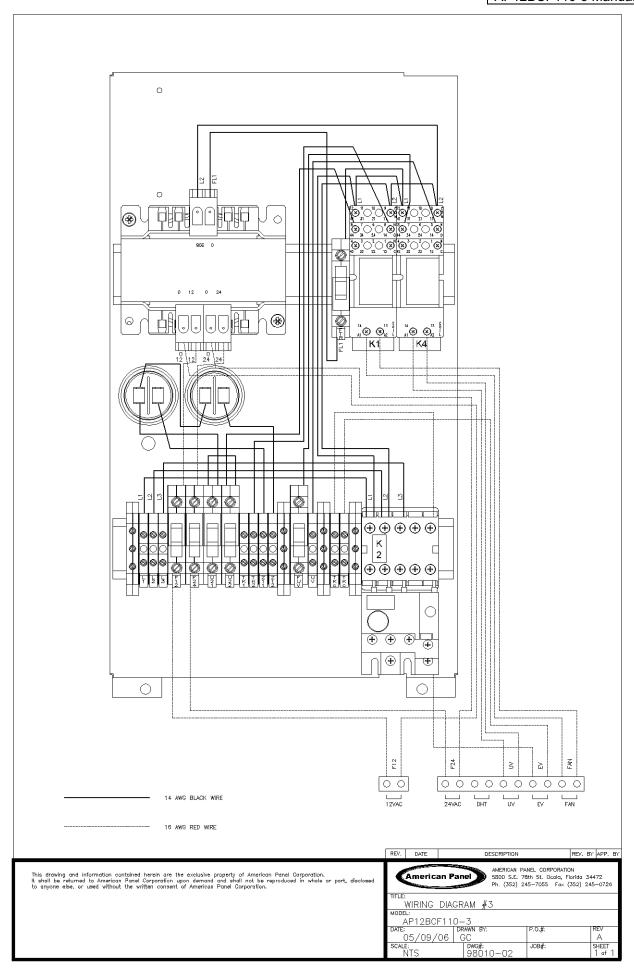
Fig. 3

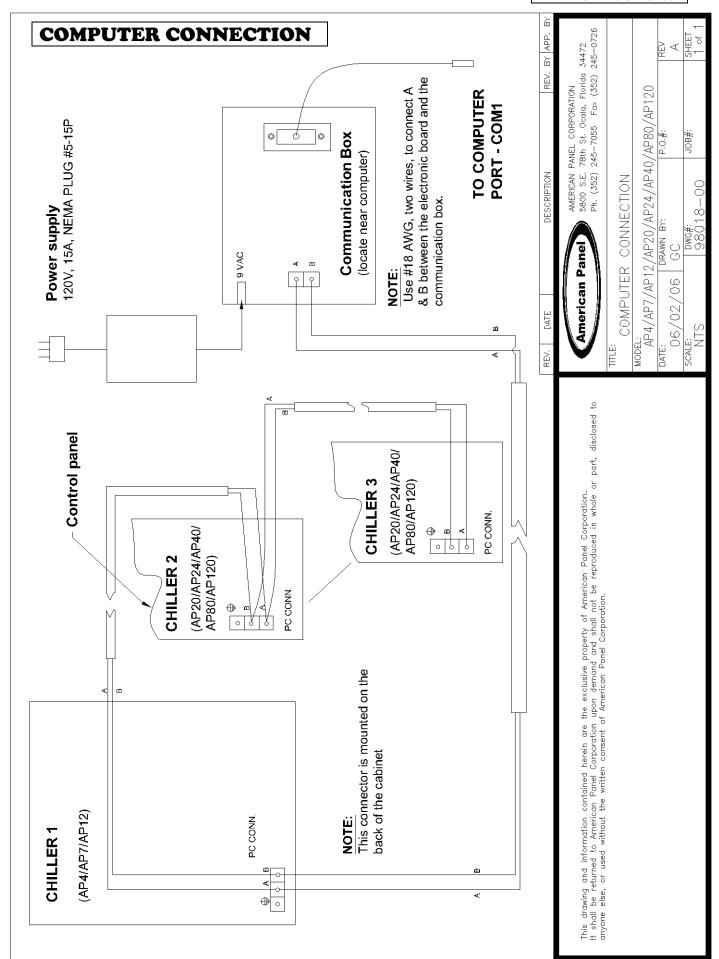
NOTE: If additional refrigerant should be needed, be certain to use the correct type and amount as shown on the nameplate.











PARTS LIST

PART#	DESCRIPTION
990059	PRINTER
990060	RELAY 10 A FINDER (UV)
990074	TRANSFORMER 208V/24V/12V
990075	TRANSFORMER FOR PRINTER
990102	ELECTRONIC BOARD "BLUE SYS" (C)
990104	PC CONNECTION BOX
990105	CONNECTION CABLE, SERIAL
990108	AIR PROBE PT100
990121	COMPRESSOR DORIN (R404A REFRIGERANT)
990127	COND. FAN MOTOR
990129	CONTACTOR MODE 1 GE
990135	EVAPORATOR FAN
990145	FOOD PROBE - HEATED
990147	MAGNETIC DOOR SWITCH
990148	OVERLOAD RELAY GE
990155	SOLENOID DANFOSS
990156	SOLENOID SOCKET
990159	UV LAMP, 6W
990161	PRINTER POWER CABLE
990178	AC ADAPTOR PC CONNECTION
990191	RELAY 30 A FINDER
991017	CONDENSER
991020	EVAPORATOR
991025	EXPANSION VALVE, TES2
991029	FILTER DRIER
991031	HIGH/LOW PRESSURE SWITCH DANFOSS
991034	LIQUID RECEIVER FRIGOMEC
991035	SIGHT GLASS
991037	ORIFICE 01
991040	SOLENOID VALVE EVR6
993019	DOOR GASKET 12TG 30-5/8"X44-3/4"
993028	DRIP PAN

STANDARD WARRANTY

AMERICAN PANEL CORP.

5800 S.E. 78th Street, Ocala, Florida 34472-3412

American Panel Corporation products are warranted to the original user installed within the United States and Puerto Rico to be free from defects in materials and workmanship under normal use and service for the applicable period shown in the chart below. **NOTE**: this Warranty does not apply to altered or misused parts.

BLAST CHILLERS / SHOCK FREEZERS (ONLY)

WARRANTY COVERS	PARTS	LABOR
Complete unit	1 year from date of shipment	1 year from date of shipment
COMPRESSOR ONLY	Additional 4 years	NONE
Food probes, UV and incandescent lamps	NONE	NONE

American Panel Corporation agrees to repair or replace at its option, FOB Factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been properly installed, maintained and operated in accordance with the HurriChill™ User's Manual. Refer to the above chart for details and exceptions for various equipment items. Labor covered by this warranty must be authorized by American Panel Corporation and performed by a factory-authorized service agency.

This warranty does not apply to remote or pre-assembled remote refrigeration systems requiring electrical inter-wiring or refrigerant piping provided by others. In no event shall American Panel Corporation be liable for the loss of use, revenue or profit or for any other indirect, incidental, special or consequential damages including, but not limited to, losses involving food spoilage or product loss. American Panel Corporation reserves the right to withdraw this warranty if it is determined that the equipment is not being operated properly. There are no other warranties expressed or implied.

During the warranty period, all requests for service MUST be made before any work is begun. Such requests must be directed to American Panel Corporation Service Department, which will issue written authorization when applicable. Without this authorization, the Warranty may be voided. The Service Department can be contacted by mail at American Panel Corp., 5800 S.E. 78th Street, Ocala, Florida 34472-3412; or by telephone at 1-800-327-3015; or by fax at (352) 245-0726.

<u>Proper installation is the responsibility of the dealer, the owner-user, or the installing contractor. It is not covered by this Warranty.</u>

ORDERING PRINTER SUPPLIES (RIBBON & PAPER)

Replacement paper and ribbons for the optional printer for your blast chiller can be ordered from a local distributor of Weigh-Tronix supplies.

To locate a distributor near you:

If you have access to the internet:

- Go to <u>www.wtxweb.com</u>
- Enter your zip code or city / state

If you do not have access to the internet:

Call American Panel at 1-800-327-3015

Listing of Weigh-Tronix items and part numbers:

Weigh-Tronix Item Description	Weigh-Tronix Part Number
Paper (Roll)	22335-0018
Ribbon, Black	22332-0029