



AP20BCF-1T Modular Blast Chiller

PROJECT NAME: _____

ITEM #: _____

QTY. REQUIRED: _____

SPECIFICATIONS

GENERAL: This specification covers the model AP20BCF-1T which is sized for one mobile rack (not included) with maximum dimensions of 26"W x 32"D x 73.5"H. See chart on reverse side for production capacity. One 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. 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.

CONSTRUCTION: The chilling cabinet is constructed of polished type 304 stainless steel, with 3" of CFC-free, high density polyurethane insulation. The interior corners are fully rounded. The door is equipped with a removable magnetic gasket. All motors are sealed ball bearing wash-down type. The cabinet floor is a 7/8" thick insulated panel with NSF cove and is provided with an integral 2" long ramp to facilitate access. A minimum 15" clear space required above the cabinet for service. Provide 12" clearance on the hinge side of the cabinet to allow for door opening.

ASSEMBLY: Unit manufactured using insulated panels and camlock style assembly allowing for easy ingress through standard building door openings.

REFRIGERATION SYSTEM: The cabinet refrigeration system is complete with all components, including controls, coated evaporator coil and blower system. The evaporator is of the forced convection type and designed specifically for blast chilling operation. Air circulation motors, multi-fin and tube type coils, and fan guards are contained within the cabinet. Access to the evaporator for cleaning shall be via a convenient hinged, swing-out ventilator panel. Fan motors have inherent overload protection and the fan blades are guarded to prevent injury.

TOUCH SCREEN CONTROL SYSTEM: The control system features a 7" glove-safe capacitive touchscreen that can be easily observed from across the kitchen. The user friendly interface allows easy and quick access to all the chilling or freezing cycles, auxiliary cycles, and settings. A Quick Start button offers the convenience of starting any chilling or freezing cycle with one touch.



ANSI/NSF7

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 to 40°F.

Hard Chilling: The air temperature is lowered to and held within a range of 10°F to 20°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 to 40°F.

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.

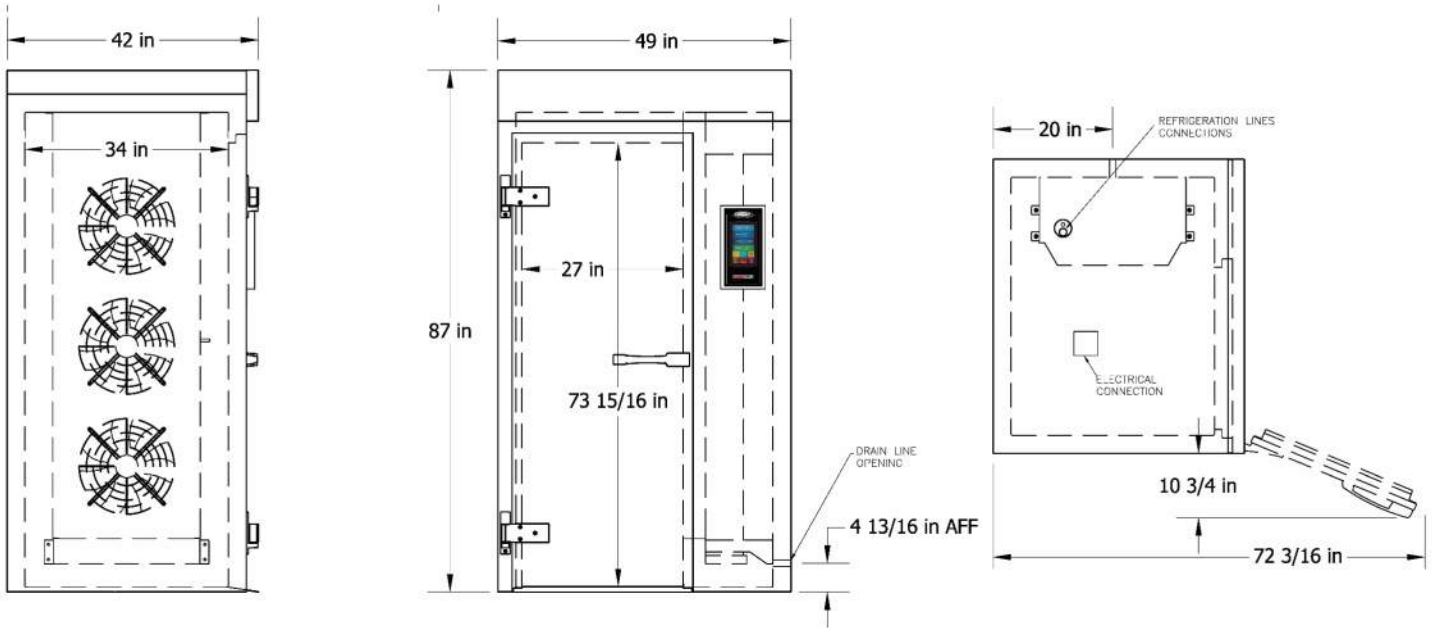
Thawing (Optional): Air temperature is carefully monitored and alternates between gentle heat and refrigeration to safely thaw food product.

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.

ADDITIONAL FEATURES:

Defrost: An automatic defrost cycle is factory preset to initiate during the early morning but can be customized. A manual defrost cycle can run on demand as needed.

Product Names: Store up to 150 product names that can be used to help identify cycle runs within the HACCP reports.



CABINET DATA		CABINET ELECTRICAL					SHIPPING WEIGHT [LBS]	CYCLE TIME	160°F - 38°F	160°F - 0°F
MODEL	V	HZ	PH	A	REQUIRED CIRCUIT [A]	90 Minutes		200 lbs.	---	
AP20BCF-1T	208	60	1	8.2	15.0	1,588	120 Minutes	230 lbs.	---	
							240 Minutes	---	120 lbs.	

MODEL	CAPACITY [BTU/H]	REFRIGERANT	LIQUID LINE [IN]	SUCTION LINE [IN]	CONDENSING UNIT
AP20BCF-1T	28,000	404A	1/2	1 1/8	BBT0301M6CAP

Note: Refrigeration shall be a medium temp. system (40°F to -40°F SST), rated @ 14°F SST, 105°F Cond.

OPTIONS:

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.

2" or 4" Insulated Floor Panels: Allow for height increase to detail shown above.

Remote Refrigeration

Prison Security Package

Thaw Cycle: Allows for thaw cabinet functionality. Thaw capacity is 120 lbs. in 8 hours.

Extra Food Probes: One probe is standard, up to three additional food probes can be provided.

Mobile Racks: Model AP20BCF-1T can accommodate one mobile rack with maximum dimensions of 26" wide, 32" deep and 73 1/2" high.

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")

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. Warranty excludes food probes.