BLAST CHILLER
(Roll-In, Remote Refrigeration)
Model: AP20BC200-2

JOB: _____

ITEM #: _____

QTY. REQUIRED: _____

AIA FILE #: _____

SPEC #: _____

BLAST CHILLER (Self-Contained)
Model: AP20BC200-2

SPECIFICATIONS

SCOPE: This specification covers the model AP20BC200-2 HURRiCHiLL™ Blast Chiller. This unit consists of a chilling cabinet complete with all required controls and accessories. Remote condensing unit sold separately. Several options are also available.

GENERAL: The cabinet is sized to accomodate one mobile pan rack (not included) to hold 12" x 20" x 2 1/2" deep food pans or 18" x 26" sheet pans (pans not included). This unit is designed to use a mobile rack with maximum dimensions of 26" x 32" x 71.5".

PERFORMANCE: Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes. 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 rates meet or exceed all FDA, NSF and state regulations.

CONSTRUCTION: The chilling 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.

REFRIGERATION SYSTEM: The refrigeration system, as furnished by manufacturer, 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. Also inlcuded in the cabinet are the liquid line solenoid valve, termostatic expansion valves, the inlet and outlet connections, and a drain connection. 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.

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.

A La Carte: In this mode the operator has the possibility to set up to 6 timers in order to effectively manage various batches of product inside the same cabinet.

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.
- ❑ **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 STOP button is pressed to end the cycle.
- ❑ **Thawing (Optional):** Air temperature is carefully monitored and alternates between gentle heat and refrigeration to safely thaw the product.

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.

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Details and Dimensions

HURRICHILL™

BLAST CHILLER
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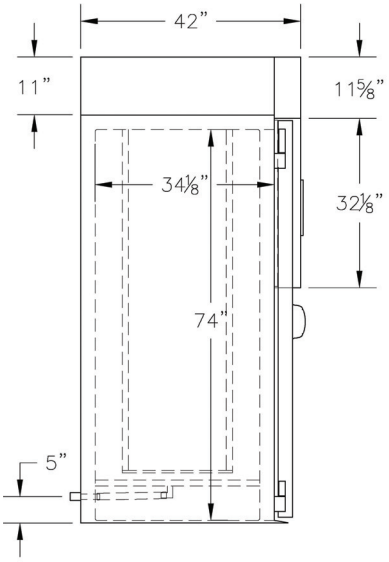
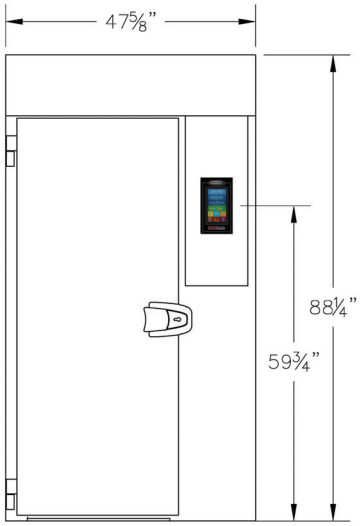
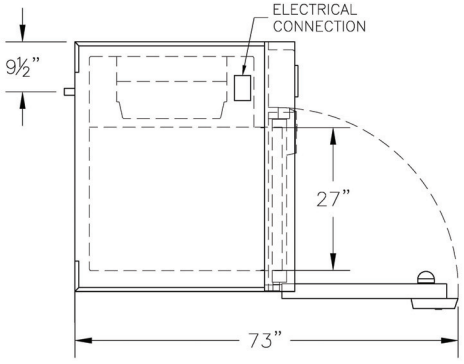


LATERAL VIEW



FRONT VIEW



TOP VIEW

REFRIGERATION DATA MODEL	CAPACITY [BTU/H] AT: 14°F EVAP. TEMP 105°F COND. TEMP	REFRIGERANT	DISCHARGE LINE [IN] (UP TO 60 FT)	SUCTION LINE [IN] (UP TO 60 FT)	CONDENSING UNIT (OPTIONAL)
AP20BC200-2	25,000	404A	1/2	1- 1/8	MEDIUM/ 40°F TO -10°F

MODEL	MAXIMUM LOAD PER CYCLE [LBS]				ELECTRICAL TOTAL				
	CHILL (120 MIN)	CHILL (90 MIN)	FREEZE (240 MIN)	THAW	VOLTS	PH.	HZ.	AMPS.	CIRCUIT REQ.
AP20BC200-2	290	200	N/A	120	208	1	60	8	15

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.
- ❑ **Additional Food Probes:** One heated food probe is standard. Up to four heated food probes can be provided as an option.
- ❑ **Remote Refrigeration**
- ❑ **Thaw Cycle Module:** Allows unit to be operated as a thaw cabinet and includes a non-heated food probe.

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.

BLAST CHILLER (Remote)
Model: AP20BC200-2
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