



BLAST CHILLER / SHOCK FREEZER (Self-Contained)

Model: AP12BCF110-3-R

JOB _____

ITEM # _____

QTY. REQUIRED _____

AIA FILE # _____

SPEC # _____

Model: AP12BCF110-3-R

BLAST CHILLER / SHOCK FREEZER (Self-Contained)

SPECIFICATIONS

SCOPE: This specification covers the model AP12BCF110-3-R 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 microprocessor control system provides a choice of operating cycles: soft chilling, hard chilling, shock freezing, holding, and sterilizing. A heated core temperature probe is provided for accurate control of temperature within the product. This model is compatible with and accepts the mobile oven rack directly from the Rational #101 & #102 combi ovens.

PERFORMANCE: Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F; 100 lbs. within 90 minutes or 140 lbs. within 120 minutes. Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours. Chilling and freezing 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 and state regulations.

CONSTRUCTION: The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2" 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 hermetic type with inherent overload protection.

MICROPROCESSOR CONTROL SYSTEM: The solid state electronic control panel is user friendly, easy to reach, and can be set for automatic or manual operation. The heated food probe continuously measures the product temperature during the chilling or freezing cycles. At the end of the freezing cycle the probe can be heated for ease of removal from the frozen product. Easy to read VFD display and buzzer alarm are standard features. All settings are programmable by the operator. The standard operating cycles include the following:

- 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 0°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.



cart/trolley not included

- 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 (soft chilling, hard chilling or shock freezing), the unit will automatically switch to a holding mode which will keep the food at 38°F (chilled) or at 0°F (frozen) until **START/STOP button is pressed** to end the cycle. If the door is opened before pressing **START/STOP** button, the **holding mode** will resume when the door is closed and continue until **START/STOP** button is pressed.

ADDITIONAL FEATURES:

- Defrost:** An automatic defrost cycle is the factory preset and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time at the user's discretion.
- Batch Names:** Store up to 150 batch names that can be used to help identify cycle runs within HACCP reports.



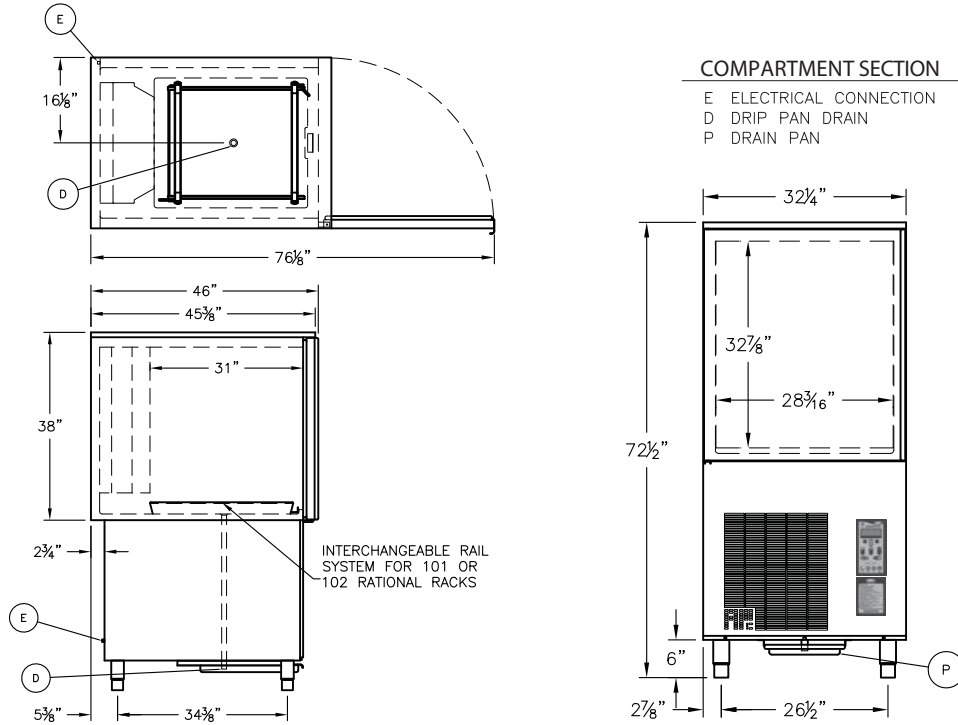
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Details and Dimensions



BLAST CHILLER / SHOCK FREEZER (Self-Contained) Model: AP12BCF110-3-R



DIMENSIONS	OUTSIDE			INSIDE			DEPTH WITH DOOR OPENED	SHIPPING WEIGHT [LBS]
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
ENGLISH	32-1/4"	46"	72-1/2"	28-3/16"	31"	32-7/8"	76-1/8"	780
METRIC [MM]	819	1169	1842	716	788	835	1934	

MODEL	MAXIMUM LOAD PER CYCLE [LBS]		ELECTRICAL TOTAL					COMPRESSOR HP
	CHILL	FREEZE	VOLTS	PH.	HZ.	AMPS.	NEMA	
AP12BCF110-3-R	140	90	208	3	60	10.0	L15-20P	2.5

OPTIONS:

- Sterilizing:** The ultraviolet system sterilizes all metal surfaces within the cabinet in a preset time of 30 minutes. The mirror finish of the cabinet interior is specifically designed to optimize the performance of the UV cycle. The system is not intended to sterilize food.
- Temperature Recorder:** A strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. The information recorded includes date, time, cycle identification, recipe name, and product core temperature at prescribed intervals.
- Label Printer:** Clearly label food product with a product name and information regarding the product's life cycle throughout the entire chilling/freezing process.
- Second Food Probe:** One heated food probe is standard. A second heated food probe can be provided as an option.
- (3) Non-Heated Food Probes:** Replacing standard heated food probe.
- Thaw Cycle Module:** Allows unit to be operated as a thaw cabinet and includes a non-heated thaw probe.
 - Automatic Mode:** Air temperature is controlled by monitoring the food product using a non-heated probe. Once the product reaches 38°F the cycle is complete and the unit switches into holding mode.
- Automated Report Documentation Software Package:** Allows for complete two-way communication between the unit and a remote PC. Supported functions include programming, system diagnostics, operation, and downloading of data for HACCP compliance.
- Mobile Units:** 6" high stainless steel legs are standard. Heavy duty 5" dia. 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.

