HURRELIAL **BLAST CHILLER** (Self-Contained) Model: AP3BC30-1

SPECIFICATIONS

SCOPE: This specification covers the model AP3BC30-1 HurriChill™ Blast Chiller. This compact unit has a self-contained, air-cooled refrigeration system and is complete with all required controls and accessories.

GENERAL: The microprocessor control system provides a choice of operating cycles: Automatic or Manual, which can be programmed for soft chilling or hard chilling. A core temperature probe is provided for accurate control of temperature within the product. Cabinet interior has removable pan slides and a capacity of three (3) 12" x 20" x 2-1/2" deep food pans.

PERFORMANCE: Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F within 90 minutes. 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 and state regulations.

CONSTRUCTION: The chilling cabinet is constructed of polished type 304 stainless steel, with 1-1/2" 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 three wire cord set with a NEMA 5-15P 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 food probe continuously measures the product temperature during the chilling. Easy to read VFD display and buzzer alarm are standard features. All settings are programmable by the operator. Both Automatic Mode and Manual Mode can be programmed for:

- □ 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.
- □ HOLDING: At the end of any cycle (soft chilling or hard chilling) the unit will automatically switch to a holding mode which will keep the food at 38°F (chilled) 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.





www.hurrichill.com

American Panel Corporation | 5800 S.E. 78th Street, Ocala, Florida 34472-3412 | Phone: 1-800-327-3015 • (352) 245-7055 | Fax: (352) 245-0726

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ADDITIONAL FEATURES:

 $\hfill\square$ Defrost: A manual defrost can be selected at any time per the user's discretion.

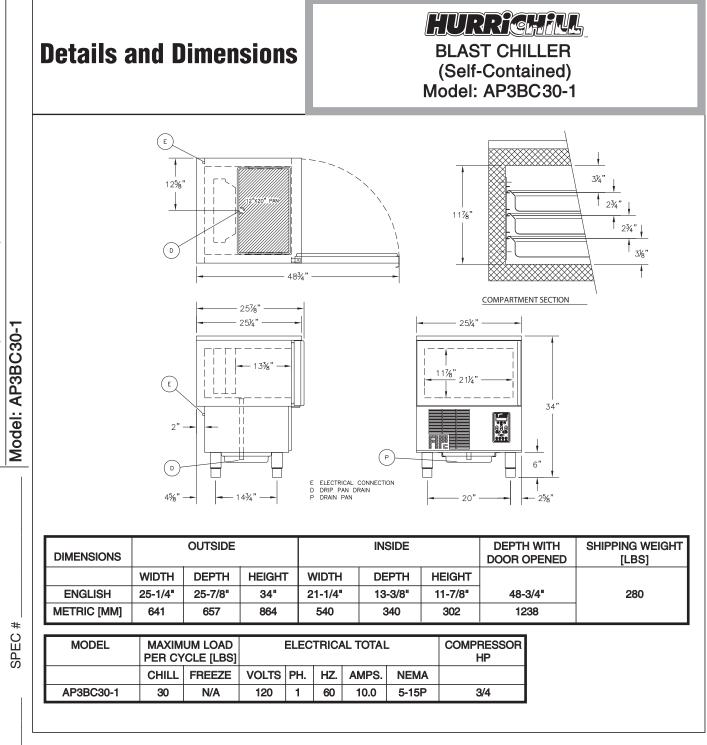
OPTIONS:

- D Mobile Unit: 6" high stainless steel legs are standard. Extra heavy duty 4" dia. casters, two with brakes are optional.
- □ Wire Rack (WR-1): Removable wire racks allows use of fractional size pans or half size sheet pans.

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.

TRAINING AND ORIENTATION: Detailed installation and operating manuals are provided with the unit. As an option, operational training can be provided.



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