



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

JOB _____

ITEM # _____

QTY. REQUIRED _____

AIA FILE # _____

SPEC # _____

○

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

SPECIFICATIONS

SCOPE: This specification covers the model BCIP HurriChill™ Blast Chillers. It is complete with all required components and includes a detailed instruction manual for on-site assembly and installation. Remote condensing unit sold separately. An optional strip recorder provides a record of the unit's operating parameters during the cycle and the following holding period. Several options are also available.

PERFORMANCE: The unit employs a dual temperature chilling cycle designed to lower the food core temperature from 160°F to 38°F within 90 minutes. Chilling times will vary depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. Throughout the cycle, the air flows at a high velocity in a pattern designed to cool all levels at identical rates. Time/temperature chilling rates meet or exceed all FDA and state regulations. The dual temperature chilling cycle allows use of standard recipes without modification.

CONSTRUCTION: The chilling cabinet walls are constructed of polished type 304 stainless steel, with 4" of CFC-free high density polyurethane insulation and joined together with cam action locking devices. A hinged door of similar construction is provided. The door is mounted in a furnished frame, which is edge heated to avoid frost build-up. The door includes a heavy duty refrigeration type slam latch. A stainless steel dropped ceiling panel equipped with a light, creates an air flow plenum between it and the cabinet top. All electrical components are mounted in four individual stainless steel assemblies, one each for the fan, the evaporator, the ceiling and the control panel. The components in each assembly are fully pre-wired and provided with color coded twist-lock connectors to simplify installation. The cabinet rests directly on the floor to accommodate roll-in racks without the need for a ramp.

REFRIGERATION SYSTEM: The evaporator is forced convection type and has multiple refrigeration circuits designed specifically for blast chilling operations. The coil section and the fan section are on opposite sides of the cabinet. Directional vanes in the plenum and behind the coils supply consistent airflow through the cooling chamber and equally to all levels of the mobile racks. The coil is provided with a drip pan and drain connection.

The remote condensing units (optional) are equipped with weather proof hoods and are rated for operation in low/high ambient temperatures. Each condensing unit includes a 4 HP compressor, a condenser and a receiver. All components are piped, fully charged with R-404A refrigerant and pre-wired by manufacturer. Air-cooled or water-cooled condensing units are available as an option.

MICROPROCESSOR CONTROL SYSTEM: The unit includes a programmable microprocessor control system, which allows the choice of fully automatic operation of the dual temperature chilling cycle, or manual time settings by the operator. Manual defrost by the operator is also available. The system accurately monitors product and air temperatures.

Defrost: An automatic defrost cycle is 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

OPTIONS

- Thaw Cycle Module:** Allows the unit to be used as a thaw cabinet and includes 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.



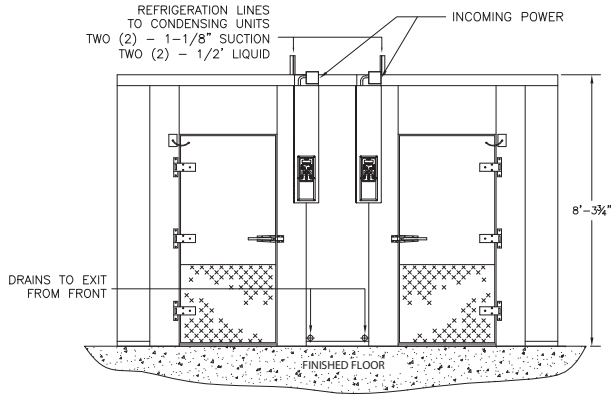
- UV Lights:** An ultraviolet system sterilizes all metal surfaces within the cabinet in a preset time of 30 minutes. The system is not intended to sterilize food.
- Printer:** A strip recorder provides a record of the unit's operating parameters during a cycle and the following holding period. The information 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.
- Four Food Probes:** One probe is standard. Four food probes can be provided as an option.
- Insulated Floor Panels:** Insulated floor panels required for above grade installations. Finished height may vary.
- Automated Report Documentation (ARD) 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 Racks:** Model BCIP can accommodate two mobile racks with maximum dimensions: 34" wide, 37" deep and 75" high. The maximum product load for each rack is 250 lbs. of food contained in 12" x 20" x 2-1/2" food pans, 18" x 26" sheet pans, food containers, or cryovac bags.
- Rear Door:** For pass-thru operation (increases depth by 3")
- Prison Security Package.**
- Air-Cooled Remote Condensing Units.**
- Water-Cooled Remote Condensing Units.**
- On-Site Installation Supervision.**



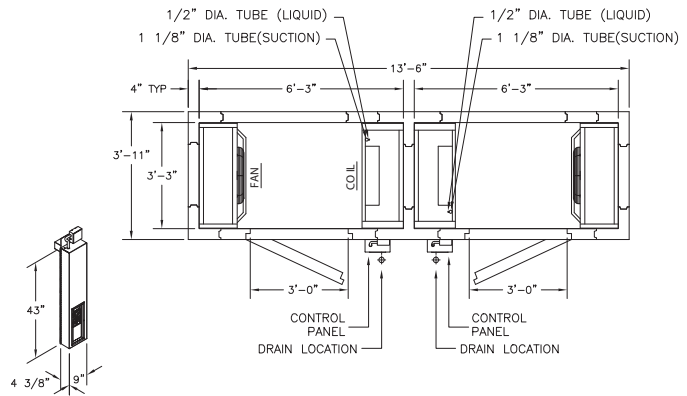
Details and Dimensions



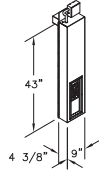
BLAST CHILLER (Roll-In, Remote Refrigeration) Model: BCIP



FRONT VIEW



TOP VIEW



CONTROL PANEL

CABINET DATA		160°F TO 38°F FOOD LOAD PER CYCLE [LBS]	VOLTS	PH	HZ	TOTAL AMPS		REQ D CIRCUIT AMPS	SHIPPING WEIGHT [LBS]
MODEL	BCIP					ONE DOOR	PASS THRU		
	BCIP	500	120/208	1	60	20	22	30	2,975

CONDENSING UNIT (OPTIONAL)	COMP. [HP]	WATER-COOLED		AIR-COOLED		VOLTS	PH	HZ	TOTAL AMPS. / REQ D CIRCUIT	
		NET BTU/H 14°F EVAP. & 105°F COND.	WATER GPM	NET BTU/H 14°F EVAP. & 105°F COND.					WATER COOLED	AIR COOLED
BCIP	4 X 2	50,000	9.8	50,000		208/230 480	3	60	39 / 50 19 / 30	48 / 60 24 / 30

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.

