



**BLAST CHILLER / SHOCK FREEZER
(Self-Contained)
Model: AP3BCF30-1**

JOB _____

ITEM # _____

QTY. REQUIRED _____

AIA FILE # _____

SPEC # _____

SPECIFICATIONS

SCOPE: This specification covers the model AP3BCF30-1 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.

GENERAL: The microprocessor control system provides a choice of operating cycles: Automatic or Manual, which can be programmed for soft chilling, hard chilling, and shock freezing. A core temperature probe is provided for accurate control of temperature within the product. Capacity 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. Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours. Chilling/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 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 or freezing cycles. 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.
- Shock Freezing:** HurriChill™ shock freezing cycle is engineered 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.
- 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 program is factory preset and will initiate after each 24 hours of operation. A manual defrost override can be selected at any time per the user's discretion.

OPTIONS:

- 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.
- 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.

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.

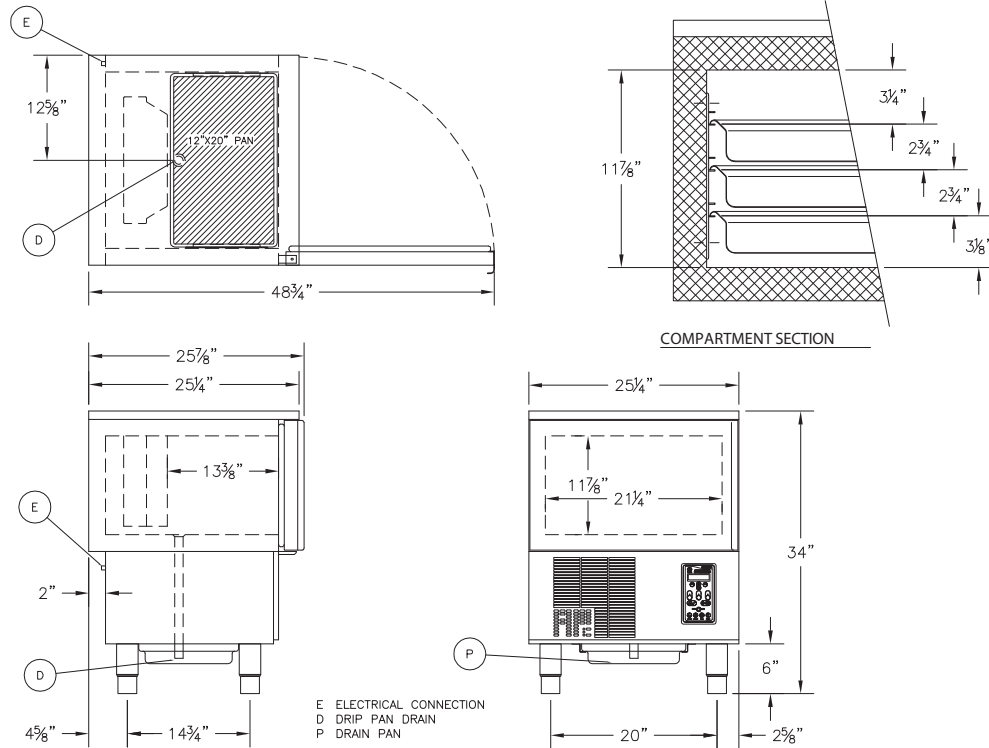
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BLAST CHILLER / SHOCK FREEZER (Self-Contained)



Details and Dimensions

BLAST CHILLER / SHOCK FREEZER (Self-Contained) Model: AP3BCF30-1



E ELECTRICAL CONNECTION
 D DRIP PAN DRAIN
 P DRAIN PAN

DIMENSIONS	OUTSIDE			INSIDE			DEPTH WITH DOOR OPENED	SHIPPING WEIGHT [LBS]
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
ENGLISH	25-1/4"	25-7/8"	34"	21-1/4"	13-3/8"	11-7/8"	48-3/4"	280
METRIC [MM]	641	657	864	540	340	302	1238	

MODEL	MAXIMUM LOAD PER CYCLE [LBS]		ELECTRICAL TOTAL					COMPRESSOR HP
	CHILL	FREEZE	VOLTS	PH.	HZ.	AMPS.	NEMA	
AP3BCF30-1	30	18	120	1	60	10.0	5-15P	3/4

