



The Complete Line of
BLAST CHILLERS & SHOCK FREEZERS



Versatile, Dependable Walk-Ins & Blast Chillers

Why Your Kitchen Needs a Blast Chiller

Imagine...



Imagine making **time stand still**.



Imagine a versatile tool to rapidly chill—**capturing flavor and prolonging shelf life**.



Imagine a system that helps chefs **manage time** and **organize the kitchen** around their needs.



Imagine satisfying **food safety** needs—and even surpassing them.





Experts for More Than 50 Years

As experts for more than 50 years in refrigeration and controlled cooling, American Panel Corporation is proud to introduce the complete HurriChill™ line. This complete series of blast chillers and shock freezers can be used to build customer satisfaction, increase profitability and preserve flavor over time.

What are Your Key Concerns?

FLAVOR?

COLOR?

TEXTURE?

APPETITE APPEAL?

HurriChill™ can build your bottom line and build loyal customers.

Imagine that!

Why Use a Blast Chiller/ Shock Freezer?

1

Food Safety

HACCP is vital in today's kitchen and with a HurriChill™ it's easy!

2

Food Quality

Slow chilling damages the food's cells – creating issues related to taste, aroma, overall appeal and customer satisfaction. Blast chilling and shock freezing eliminates this damage, delivering a consistently finer product and a loyal, satisfied clientele.

3

Wider Menu—Greater Choices

Offer your patrons what they're actively looking for – a more varied menu of delicious, fresh-tasting choices! With a HurriChill™ blast chiller/shock freezer as your culinary partner, chefs can complete semi-finished dishes in record time. More fabulous items on the menu means more delighted and loyal customers.

4

Time Saving

Reduces prep times and production costs when you strategically use your blast chiller/shock freezer to prepare foods ahead of time.

5

Improved/Extended Shelf Life

Increase shelf life up to five days with your HurriChill™ blast chiller. If long term storage is required, remember that shock freezing prolongs shelf life for several months.

“Consistently finer product appeal and a loyal, satisfied clientele.”

5

Less Waste

Discarded leftovers can become a thing of the past. Blast chilling or shock freezing makes them useful and desirable the following day.

6

Less Product Shrinkage

Weigh this HurriChill™ advantage: the rapid speed of blast chilling protects moisture in food from evaporation up to 15% of overall weight.

7

Labor Saving

Because chefs can now produce seven days worth of food in just three or four, labor and support personnel times can be minimized, creating greater efficiency, lowering expenses and building a stronger bottom line.

8

Smarter Food Purchasing

Buying in bulk at lower prices is not a risk—but a reward—when you introduce blast chilling and shock freezing into the food prep process. Seasonal items are now more accessible—and you'll avoid the risk of running out of popular menu items during peak periods.



Model AP12BCF110-3



Model AP24BC250-3-R



The Difference Between Blast Chilling & Shock Freezing

BLAST CHILLING

Bacteria are the main cause of spoilage in food products. They find their way in and proliferate, causing food to deteriorate—starting with the appearance, then the texture and finally the aroma and flavor.

These micro-organisms work fast, especially at temperatures between 140°F and 40°F, however lower temperatures have a hibernating effect that increases as the temperature drops, thereby gradually reducing bacterial activity until it stops altogether.

To limit the danger of bacterial contamination in food, it is extremely important to lower its temperature rapidly, thereby reducing the time spent in the danger zone (140°F to 40°F).

The blast chiller allows the product core temperature to be reduced from 160°F to 38°F in 90 minutes, so that the food can be kept longer with its original texture, flavor and aesthetic qualities.

After blast chilling, the food can be preserved at a temperature of 38°F for up to 5 days, after which it must be reconstituted to serving temperature.



The Process



SHOCK FREEZING

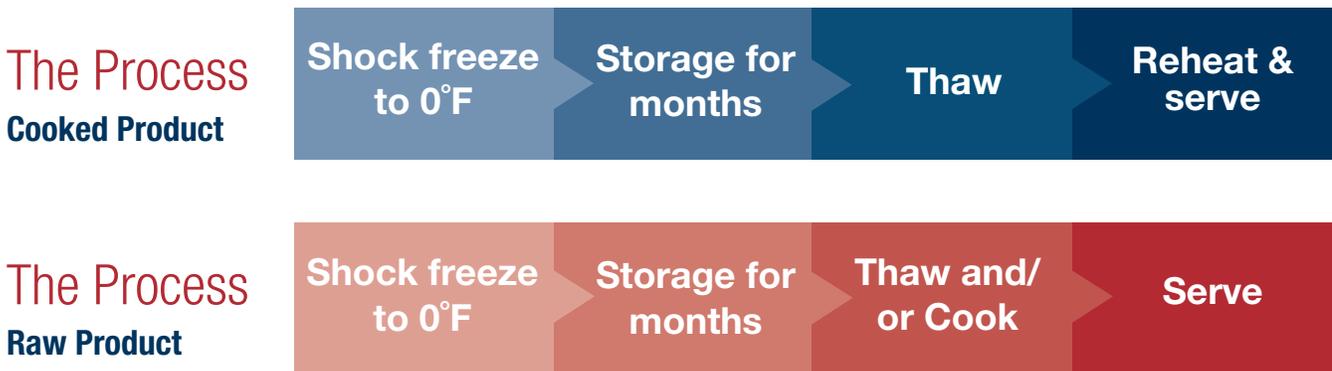
Freezing temperatures (0°F) enable the storage time of food products to be extended. However, it is necessary to ensure that the freezing process does not damage the food quality.

Slow freezing leads to the formation of macro-crystals of ice, which cut into the food tissues, making the food change consistency and lose nutritional characteristics upon thawing.

Shock freezing is the only system that allows food products to be preserved for weeks or even months, keeping the initial quality almost intact.

The fast penetration of cold transforms the liquids in the food into micro-crystals, which do not damage the tissues of the food, so that upon thawing, the product will not have weight and color loss while the texture and flavor remain unchanged.

By using a HurriChill™ shock freezer, it is possible to bring the food temperature to 0°F within 240 minutes.



Choose a Blast Chiller/Shock Freezer Specially Designed to Meet Your Needs... Your Space... Your Budget.



AP3BCF30-1

AP5BCF45-2

AP7BCF70-2

AP7BCF70-2-C

AP10BCF100-2

AP12BCF110-3

Model	AP3BCF30-1	AP5BCF45-2	AP7BCF70-2	AP7BCF70-2-C	AP10BCF100-2	AP12BCF110-3
DESCRIPTION	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer
NUMBER OF PANS*	3	5	14/7	7/7	10	24/12
PAN SIZE	12" x 20" x 2.5"	12" x 20" x 2.5"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5"	12" x 20" x 2.5" & 18" x 26"
CHILLING CAPACITY [LBS] (160°F TO 38°F WITHIN 90 MIN)	30	45	70	70	100	110
FREEZING CAPACITY [LBS] (160°F TO 0°F WITHIN 240 MIN)	18	27	42	42	60	66
REFRIGERATION CAPACITY [BTU/H] (AT EVAP. TEMP. 14°F AND COND TEMP. 105°F)	4,435	6,585	13,000	13,000	-	15,560
REFRIGERATION SYSTEM	Medium/Low Temp.	Medium/Low Temp.	Medium/Low Temp.	Medium/Low Temp.	Medium/Low Temp.	Medium/Low Temp.
REFRIGERANT	404A	404A	404A	404A	404A	404A
ELECTRICAL SUPPLY	120 VAC, 10 AMPS, 1PH, 60Hz	208 VAC, 7 AMPS, 1PH, 60Hz	208 VAC, 12 AMPS, 1PH, 60Hz	208 VAC, 12 AMPS, 1PH, 60Hz	208 VAC, 12 AMPS, 1PH, 60Hz	208 VAC, 10 AMPS, 3PH, 60Hz
ELECTRICAL NEMA	5-15P	6-15P	L6-20P	L6-20P	L6-20P	L15-20P
DIMENSIONS WxDxH	25-1/4" x 25-7/8" x 34"	29-1/2" x 28-1/4" x 35-1/2"	32-5/16" x 41-1/16" x 57-1/16"	59" x 33-7/8" x 36"	29-9/16" x 34" x 63-3/16"	32-5/16" x 41-1/8" x 75"
SHIPPING WEIGHT [LBS]	192	254	400	400	510	540

* Where multiple numbers are shown the first number refers to 12" x 20" steam table pans and the second number refers to 18" x 26" sheet pans. Single numbers refer to steam table pans.



AP20BC(F)200-2



AP20BCF200-3
AP24BCF300-3



AP24BC250-3
AP24BCF300-3-R



AP24BC250-3-R

Model	AP20BC200-2	AP20BCF200-2	AP20BCF200-3	AP24BC250-3	AP24BCF300-3	AP24BC250-3-R	AP24BCF300-3-R
DESCRIPTION	Blast Chiller	Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer	Blast Chiller	Blast Chiller & Shock Freezer	Blast Chiller	Blast Chiller & Shock Freezer
NUMBER OF PANS	20/10	20/10	20/10	24/12	24/12	(1) HGW 202 RATIONAL RACK	(1) HGW 202 RATIONAL RACK
PAN SIZE	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"	12" x 20" x 2.5" & 18" x 26"
CHILLING CAPACITY [LBS] (160°F TO 38°F WITHIN 90 MIN)	200	200	200	250	300	250	300
FREEZING CAPACITY [LBS] (160°F TO 0°F WITHIN 240 MIN)	N/A	120	120	N/A	180	N/A	180
REFRIGERATION CAPACITY [BTU/H] (AT EVAP. TEMP. 14°F AND COND TEMP. 105°F)	25,000	25,864	25,864	25,000	50,000	25,000	50,000
REFRIGERATION SYSTEM	Medium Temp.	Medium/Low Temp.	Medium/Low Temp.	Medium Temp.	Medium/Low Temp.	Medium Temp.	Medium/Low Temp.
REFRIGERANT	404A	404A	404A	404A	404A	404A	404A
ELECTRICAL SUPPLY	208 VAC, 19.5 AMPS, 3PH, 60Hz	208 VAC, 19.5 AMPS, 3PH, 60Hz 30 AMPS CIRCUIT	208 VAC, 19.5 AMPS, 3PH, 60Hz 30 AMPS CIRCUIT	208 VAC, 8 AMPS, 3PH, 60Hz 15 AMPS CIRCUIT	208 VAC, 8 AMPS, 3PH, 60Hz 15 AMPS CIRCUIT	208 VAC, 8 AMPS, 3PH, 60Hz	208 VAC, 8 AMPS, 3PH, 60Hz
ELECTRICAL NEMA	N/A	N/A	N/A	N/A	N/A	N/A	N/A
DIMENSIONS WxDxH	47-5/8" x 42" x 87-7/8"	47-5/8" x 42" x 87-7/8"	47-5/8" x 42" x 94-1/4"	54-3/8" x 46-1/4" x 86-5/8"	54-3/8" x 46-1/4" x 86-5/8"	54-3/8" x 46-1/4" x 85-1/4"	54-3/8" x 46-1/4" x 85-1/4"
SHIPPING WEIGHT [LBS]	670	915	915	896	896	900	900

Modular Blast Chillers & Shock Freezers

American Panel's modular series of blast chillers and shock freezers make site restrictions a thing of the past. These units are assembled in the field, the same way a typical walk-in is erected. No more wondering how you're going to get that large piece of equipment through the door. American Panel quality and precision in a flexible format to fit your needs. Customize your unit with any of the typical HURRiCHILL™ accessories.



Model AP20BC-2T



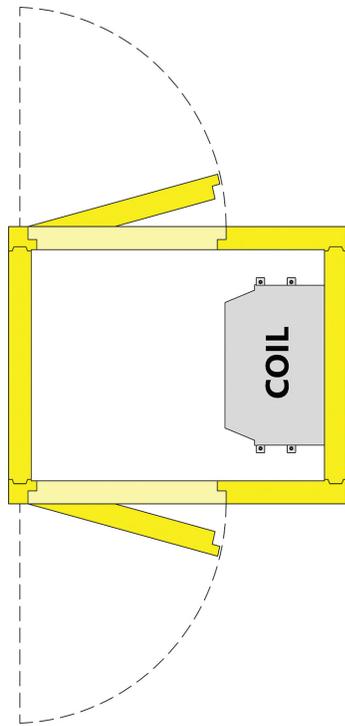
- All Stainless Steel Construction
- 4" Foamed-In-Place Insulation
- Easily Assembled On-Site
- NSF Sanitation Certification
- Plug & Play Wiring
- Fits through any building door
- Fits on Elevators with Ease
- Low Profile Controller
- UL Listed

Model	Description	Maximum Mobile Rack Size	Unit Size (WxLxH)	Refrig. Model	Chilling Capacity 160°F-38°F		Freeze Capacity 160°F-0°F (4 hours)
					(90 mins)	(120 mins)	
AP20BC-1T	Blast Chiller	(1) 26" x 32" x 73.5"	51" x 44" x 88"	RCU4BC-A	200 lbs.	230 lbs.	---
AP20BC-2T	Blast Chiller	(2) 26" x 32" x 73.5"	51" x 82" x 88"	RCU6.5BC-A	400 lbs.	460 lbs.	---
AP20BC-3T	Blast Chiller	(3) 26" x 32" x 73.5"	51" x 120" x 89 1/8"	RCU12BC-A	600 lbs.	690 lbs.	---
AP26BC-1T	Blast Chiller	(1) 26" x 36" x 73.5"	55" x 48" x 88"	RCU6.5BC-A	260 lbs.	300 lbs.	---
AP26BC-2T	Blast Chiller	(2) 26" x 36" x 73.5"	55" x 90" x 88"	RCU12BC-A	520 lbs.	600 lbs.	---
AP26BC-3T	Blast Chiller	(3) 26" x 36" x 73.5"	55" x 132" x 89 1/8"	RCU15BC-A	780 lbs.	900 lbs.	---
AP36BC-1T	Blast Chiller	(1) 31" x 38" x 73.5"	60" x 50" x 88"	RCU7BC-A	360 lbs.	415 lbs.	---
AP36BC-2T	Blast Chiller	(2) 31" x 38" x 73.5"	60" x 94" x 88"	RCU12BC-A	720 lbs.	830 lbs.	---
AP36BC-3T	Blast Chiller	(3) 31" x 38" x 73.5"	60" x 138" x 89 1/8"	RCU25BC-A	1,080 lbs.	1,245 lbs.	---
AP46BC-1T	Blast Chiller	(1) 35" x 39" x 73.5"	64" x 51" x 88"	RCU12BC-A	460 lbs.	530 lbs.	---
AP46BC-2T	Blast Chiller	(2) 35" x 39" x 73.5"	64" x 96" x 88"	RCU25BC-A	920 lbs.	1,060 lbs.	---
AP46BC-3T	Blast Chiller	(3) 35" x 39" x 73.5"	64" x 141" x 89 1/8"	RCU25BC-A	1,380 lbs.	1,590 lbs.	---
AP20BCF-1T	Blast Chiller & Shock Freezer	(1) 26" x 32" x 73.5"	51" x 44" x 88"	RCU3BCF-A	200 lbs.	230 lbs.	120 lbs.
AP20BCF-2T	Blast Chiller & Shock Freezer	(2) 26" x 32" x 73.5"	51" x 82" x 88"	RCU7BCF-A	400 lbs.	460 lbs.	240 lbs.
AP20BCF-3T	Blast Chiller & Shock Freezer	(3) 26" x 32" x 73.5"	51" x 120" x 89 1/8"	RCU12BCF-A	600 lbs.	690 lbs.	360 lbs.
AP26BCF-1T	Blast Chiller & Shock Freezer	(1) 26" x 36" x 73.5"	55" x 48" x 88"	RCU6BCF-A	260 lbs.	300 lbs.	156 lbs.
AP26BCF-2T	Blast Chiller & Shock Freezer	(2) 26" x 36" x 73.5"	55" x 90" x 88"	RCU12BCF-A	520 lbs.	600 lbs.	312 lbs.
AP26BCF-3T	Blast Chiller & Shock Freezer	(3) 26" x 36" x 73.5"	55" x 132" x 89 1/8"	RCU22BCF-A	780 lbs.	900 lbs.	468 lbs.
AP36BCF-1T	Blast Chiller & Shock Freezer	(1) 31" x 38" x 73.5"	60" x 50" x 88"	RCU7BCF-A	360 lbs.	415 lbs.	216 lbs.
AP36BCF-2T	Blast Chiller & Shock Freezer	(2) 31" x 38" x 73.5"	60" x 94" x 88"	RCU12BCF-A	720 lbs.	830 lbs.	432 lbs.
AP36BCF-3T	Blast Chiller & Shock Freezer	(3) 31" x 38" x 73.5"	60" x 138" x 89 1/8"	RCU22BCF-A	1,080 lbs.	1,245 lbs.	648 lbs.
AP46BCF-1T	Blast Chiller & Shock Freezer	(1) 35" x 39" x 73.5"	64" x 51" x 88"	RCU12BCF-A	460 lbs.	530 lbs.	276 lbs.
AP46BCF-2T	Blast Chiller & Shock Freezer	(2) 35" x 39" x 73.5"	64" x 96" x 88"	RCU22BCF-A	920 lbs.	1,060 lbs.	552 lbs.
AP46BCF-3T	Blast Chiller & Shock Freezer	(3) 35" x 39" x 73.5"	64" x 141" x 89 1/8"	RCU30BCF-A	1,380 lbs.	1,590 lbs.	828 lbs.

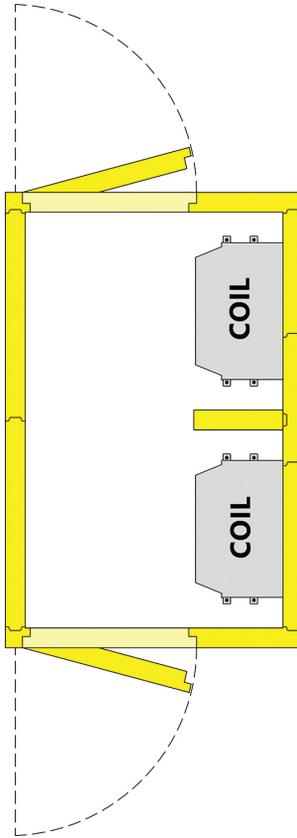
Full, detailed specification sheets can be accessed via www.hurrichill.com or Autoquotes. *Dimension does not include exterior ramp. Printed for NAFEM 2017

Roll-Thru Applications

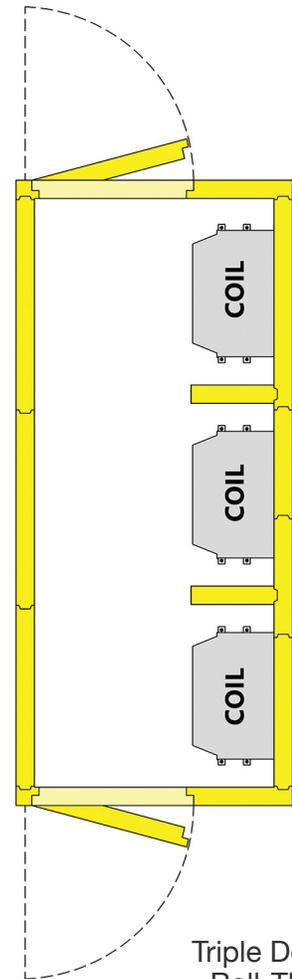
For kitchen applications requiring chilled product on mobile racks to pass from a production area directly into a prep or a storage area, standard ROLL-IN models may be converted to ROLL-THRU models by adding a second door.



Single Depth
Roll-Thru



Double Depth
Roll-Thru



Triple Depth
Roll-Thru

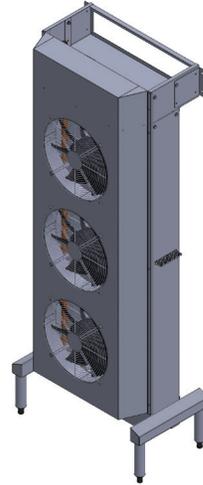


Integral Blast Chillers & Shock Freezers

Considering the use of one piece construction for your next blast chiller and walk-in cold room project? No problem. At American Panel. Simply choose between integral exterior or integral interior design for your HURRiCHiLL™ blast chiller and leave the rest to us. Each compartment will be engineered to meet your specific application and job site requirements.



- Peace of Mind
- Food Quality
- Wider Menu/Greater Choices
- Meet Unexpected Demand
- Less Shrinkage
- Less Waste
- Time & Labor Savings
- Improved Shelf Life



Blast Chiller
Evaporator Assembly

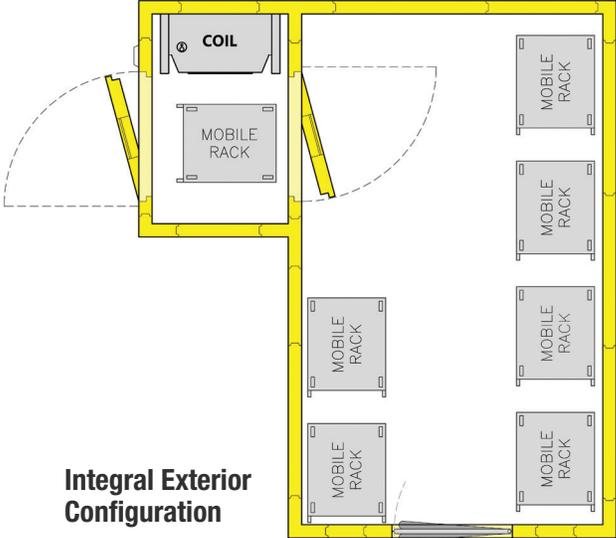


Model	Maximum Mobile Rack Size	Unit Size (WxLxH)	Refrig. Model	Chilling Capacity 160°F-38°F		Freeze Capacity 160°F-0°F (4 hours)
				(90 mins)	(120 mins)	
AP26BC-1T-CP	(1) 26" x 36" x 73.5"	53" x 46" x 87"	RCU6.5BC-A	260 lbs.	300 lbs.	---
AP26BC-2T-CP	(2) 26" x 36" x 73.5"	53" x 46" x 87"	RCU12BC-A	520 lbs.	600 lbs.	---
AP26BC-3T-CP	(3) 26" x 36" x 73.5"	53" x 128" x 88"	RCU15BC-A	780 lbs.	900 lbs.	---
AP46BC-1T-CP	(1) 35" x 39" x 73.5"	62" x 49" x 87"	RCU12BC-A	460 lbs.	530 lbs.	---
AP46BC-2T-CP	(2) 35" x 39" x 73.5"	62" x 93" x 87"	RCU25BC-A	920 lbs.	1,060 lbs.	---
AP46BC-3T-CP	(3) 35" x 39" x 73.5"	62" x 137" x 88"	RCU25BC-A	1,380 lbs.	1,590 lbs.	---
AP26BCF-1T-CP	(1) 26" x 36" x 73.5"	53" x 46" x 87"	RCU6BCF-A	260 lbs.	300 lbs.	156 lbs.
AP26BCF-2T-CP	(2) 26" x 36" x 73.5"	53" x 87" x 87"	RCU12BCF-A	520 lbs.	600 lbs.	312 lbs.
AP26BCF-3T-CP	(3) 26" x 36" x 73.5"	53" x 128" x 88"	RCU22BCF-A	780 lbs.	900 lbs.	468 lbs.
AP46BCF-1T-CP	(1) 35" x 39" x 73.5"	62" x 49" x 87"	RCU12BCF-A	460 lbs.	530 lbs.	276 lbs.
AP46BCF-2T-CP	(2) 35" x 39" x 73.5"	62" x 93" x 87"	RCU22BCF-A	920 lbs.	1,060 lbs.	552 lbs.
AP46BCF-3T-CP	(3) 35" x 39" x 73.5"	62" x 137" x 88"	RCU30BCF-A	1,380 lbs.	1,590 lbs.	28 lbs.

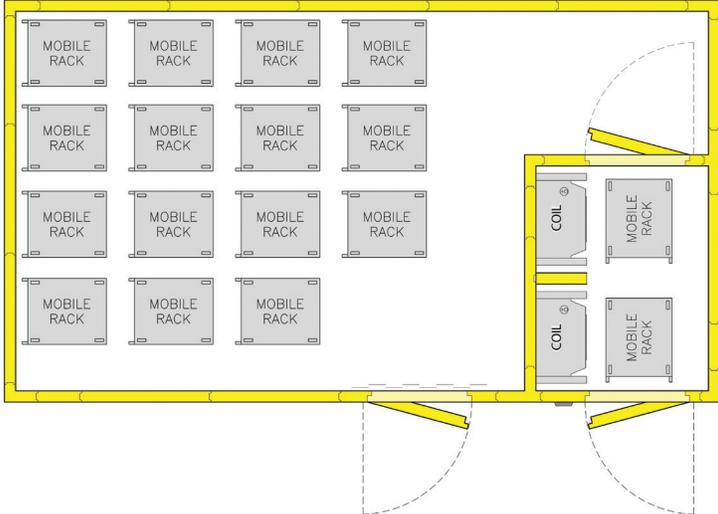
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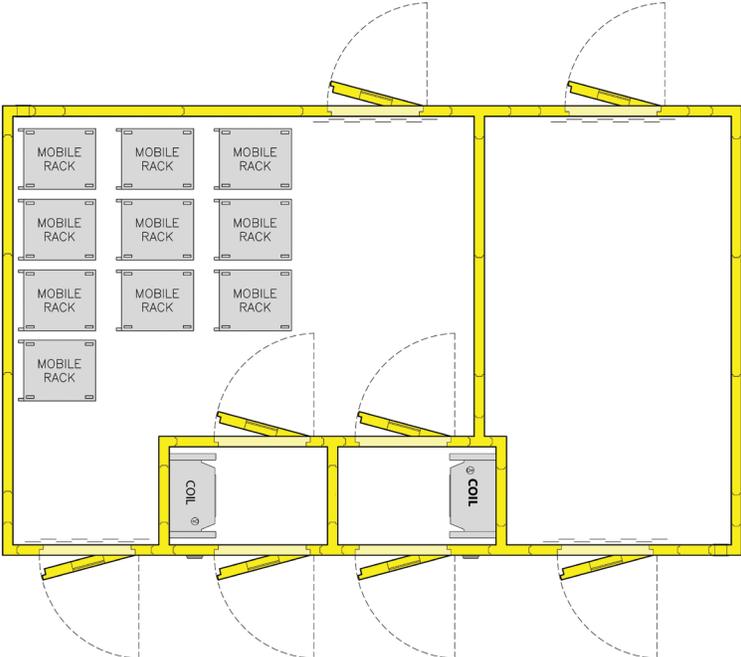
Sample Integral Blast Chiller Configurations



Integral Exterior Configuration

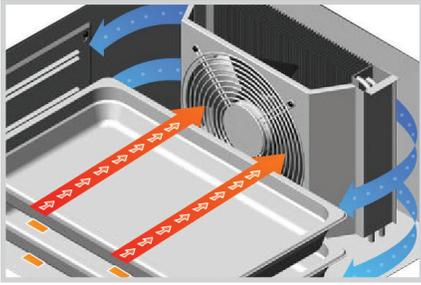


Double Depth Integral Configuration



Side by Side Integral Configuration

Technical Features & Benefits



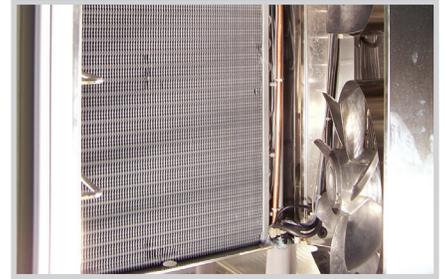
Indirect Air Flow

All HurriChill™ blast chillers have a three way indirect air flow system, allowing even cooling for every tray inside the cavity which keeps the dehydration process to a minimum.



Standard Heated Food Probe

A convenient feature used in the shock freeze cycle. Probe tip has a small heating element which can be activated for a few seconds so you can extract the food probe from frozen product.



Hinged Evaporator Door

All the evaporator doors are hinged for easy cleaning and technical services.



Equipment Stand

High quality, all stainless steel construction. NSF approved.



Mobile Equipment Racks

Rugged mobile pan racks, featuring 304 stainless steel construction with heavy-duty casters.

Ozone Generator

A sanitation cycle uses patented technology to create ozone and other powerful oxidants that treat the air and surfaces inside the blast chiller to neutralize odors and prohibit contamination.

Available on single depth models.

Ultraviolet Light/Sanitize

The ultraviolet light sterilizes all metal surfaces within the cabinet using a preset time of 30 minutes. The UV light is not intended to sterilize food. Available on double and triple depth.

Refrigeration Systems

Remote condensing units are available for any application. Our dual temperature refrigeration units are highly efficient and utilize CFC free refrigerants.



Wi-Fi Connectivity

Connect to a local network for remote monitoring or directly to a unit via peer-to-peer networking. Set up remote notifications via email for alerts regarding alarm conditions.



Soft Chill

FOR DELICATE ITEMS

Hard Chill

FOR HEARTY ITEMS AND PROTEINS

Shock Freeze

QUICKLY FREEZE FOOD PRODUCTS

Quick Start

HARD CHILL | MANUAL MODE

 Food Thaw	 Sterilize	 Coil Defrost
 Reports	 Heated Probe	 Settings

Hard Chill
FOR HEARTY ITEMS AND PROTEINS

Auto	Manual	A La Carte
01:30	00:00	00:00
00:00	00:00	00:00
Food Probe 1 79.1°F		
Air Probe 1 79.7°F		
Time	12:26 PM	
Date	8/8/17	
Start		

Automatic mode runs the chosen cycle based on input from the food probe. The timer shows elapsed time.

Hard Chill
FOR HEARTY ITEMS AND PROTEINS

Auto	Manual	A La Carte
00:00		
TIME REMAINING		
Food Probe 1 79.3°F		
Air Probe 1 34.7°F		
Time	12:26 PM	
Date	8/8/17	
Start		

Manual mode runs the cycle strictly based on time. An adjustable timer controls the duration of the cycle.

Hard Chill
FOR HEARTY ITEMS AND PROTEINS

Auto	Manual	A La Carte
00:00		
ELAPSED TIME		
Food Probe 1 79.1°F		
Food Probe 2 79.4°F		
Food Probe 3 78.4°F		
Food Probe 4 79.3°F		
Air Probe 1 79.7°F		
Time	12:26 PM	
Date	8/8/17	
Start		

A La Carte mode utilizes six timers for management of multiple batches throughout the chilling process.

7" Touch Screen Controller Overview

- **Soft Chill cycle** is used for delicate items such as vegetables or fish. This cycle protects these sensitive foods using a gentle chilling mode.
- **Hard Chill cycle** is used for heartier proteins, soups or sauces. A more aggressive chilling cycle brings product temperature down quickly.
- **Shock Freeze cycle** utilizes extremely cold air temperature to pull the food product down to 0°F as quickly as possible. Shock freezing prevents formation of large ice crystals; preserving the texture & quality of food and allows for long term storage.
- A fully programmable **Quick Start** button can be set for any of the three cycles in automatic, manual or a la carte mode. A single touch of the screen begins the chosen cycle.
- An optional **thaw feature** can be used to safely thaw items while the cabinet alternates between gentle heat and refrigeration.
- The **sanitize cycle** uses an ozone generator or high output UV light to sanitize the interior of the unit.
- On demand **coil defrost** or overnight automatic defrost keeps the evaporator coil ice free.
- **HACCP reports** can be viewed on screen or retrieved via an optional USB or Wi-Fi interface.
- The **heated core probe** allows removal at the end of a shock freeze cycle.
- All cycles and modes of operation can be customized via the **settings menu**.



USB HACCP Interface

Model AP20BCF200-3

- 200 lb. Chilling Capacity
- 120 lb. Freezing Capacity
- Self-Contained Refrigeration

HURRICHIll
by American Panel Corporation



Company Service & Support

American Panel Delivers – A Superior Service and Support Network Built Around YOU

It's your call. With HurriChill™ you are free to choose from one of the most extensive lines of blast chillers and shock freezers on the market – with models that can process from 30 to 1500 pounds of food per cycle.

Experience matters. American Panel has an experienced engineering team at your service that has complete knowledge of the entire HurriChill™ line. Count on our team to work with you in creating the best solution for your specific application.

Rely on us. An industry leader in customer service, American Panel's fully trained technicians are able to service your needs throughout North America. Our engineers are available for on site installation supervision and training. A comprehensive inventory of parts is also available for immediate shipment should the need arise.

Always remember. You can count on enjoying the highest possible level of customer satisfaction with the American Panel support network.



Versatile, Dependable Walk-Ins & Blast Chillers



HURRICHILL™

by American Panel Corporation



Versatile, Dependable Walk-Ins & Blast Chillers

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