



Project Name: _____

Item #: _____

Quantity: _____

Type: Modular Blast Chiller
Model: AP20BC-2T



Blast Chiller (Modular) - AP20BC-2T

Standard Features

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, NSF, and state regulations.

TOUCHSCREEN CONTROLS:

- 7" glove-safe capacitive touchscreen
- Easily readable from across the kitchen
- User friendly interface and quick access to all functions
- Quick-start button for one touch operation
- Capable of automated defrost and sanitation cycles
- HACCP logger, data download via optional Wifi card or USB port
- Available cycles - Soft Chill, Hard Chill, Quick Start
- Two core temperature probes are provided

ASSEMBLY:

- Unit manufactured using cam-lock insulated panels that are sized for easy assembly and ingress
- Internal electrical connections done via quick connect male-female connectors to minimize field wiring

CABINET CONSTRUCTION:

- Constructed of polished type 304 stainless steel,
- 4" of CFC-free, high density polyurethane insulation.
- Fully rounded interior corners
- Removable magnetic door gasket.
- The cabinet floor is a 7/8" thick insulated panel with NSF cove
- Integral 2" long ramp
- Clearance: 15" at the top cabinet for service. 30.5" at the front for door opening.

REFRIGERATION SYSTEM:

- Refrigeration system is complete with all components including controls, evaporator, TXV and solenoid valves, and blower system
- E-coated (electro-deposition coated) multiple circuits evaporator designed specifically for blast chilling operation
- Wash-down type motorized impeller fans with sealed ball bearing and overload protection
- Hinged swing out vent panel for easy evaporator cleaning



Overview: 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. The modular series also features a consolidated evaporator fan assembly. This places all of the components within the cabinet on one side, which greatly reduces the overall footprint of the unit. American Panel quality and precision in a flexible format to fit your needs. 7" glove safe capacitive touchscreen control allows for simple 3 step control, or use the customizable quick-start button for one touch operation.

Capacity

Up to two mobile racks (not included), maximum dimensions of 26"W x 32"D x 73.5"H.

Product Yield

- 400 lbs. - 160 - 38°F in 90 minutes
- 460 lbs. - 160 - 38°F in 120 minutes

Warranty - Chiller & Doors

1 year parts & labor standard on chiller & doors only.
Warranty excludes food probes.
For remote refrigeration warranty, see Options & Accessories

Certifications



