



Project Name: _____

Item #: _____

Quantity: _____

Type: Blast Chiller (Roll-in Remote)

Model: AP24BC250-3RHH (Right Hand Hinged)

HURRICHILL

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
- One core temperature probe is provided

CABINET CONSTRUCTION:

- Constructed of polished type 304 stainless steel
- 2 3/4" of CFC-free, high density polyurethane insulation
- Fully rounded interior bottom
- Removable magnetic door gasket
- Door is hinged on the operator's right
- Integral 2" long ramp for roll-in operation
- Clearance: 15" at the top cabinet for service. 36" at the front for door opening. 4" on either side for door opening and service

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
- Integrated condensate drain with 1" FPT connection



Overview: American Panel's HURRICHILL series of blast chillers and shock freezers are the perfect product for all of your chilling and freezing needs. The HURRICHILL series of chillers also features a consolidated evaporator fan assembly. This places all of the components within the cabinet, which greatly reduces the overall footprint of the unit. American Panel quality and precision in a flexible format to fit your needs.

Capacity

One mobile rack (not included), maximum dimensions of 30"W x 36.25"D x 73.5"H.

Product Yield

250 lbs. - 160°F - 38°F in 90 minutes

288 lbs. - 160°F - 38°F in 120 minutes

Warranty - Chiller & Doors

1 year parts & labor standard on chiller & doors only.

Warranty excludes food probes.

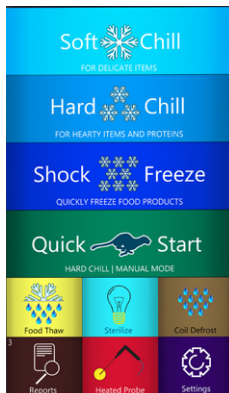
For remote refrigeration warranty, see Options & Accessories

Certifications



Blast Chiller (Roll-in Remote) - AP24BC250-3RHH

Controller



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.

Hard Chilling: The air temperature is lowered to and held within a range of 10°F to 20°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.

Shock Freeze: Not available on AP24BC250-3RHH

Quick Start: Programmable single touch button to start a cycle. Used for the most popular settings for the customer. This allows for starting any chilling or freezing cycle with one touch.

ADDITIONAL FEATURES:

Thawing (Optional): Not available on AP24BC250-3RHH

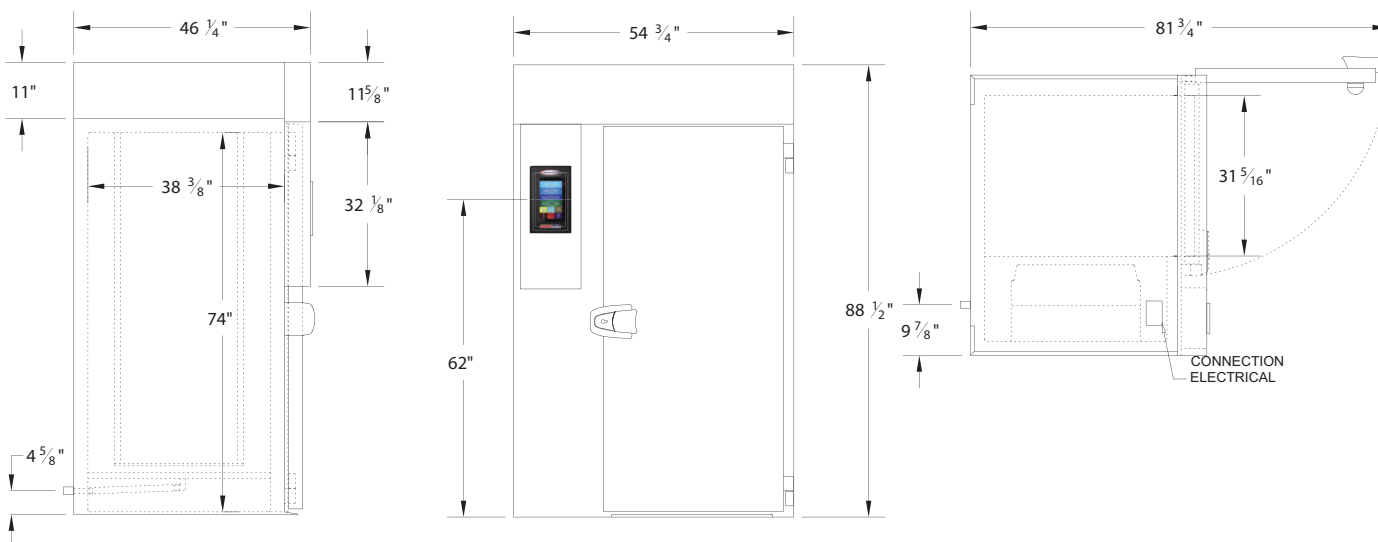
Holding: At the end of any cycle, the unit will automatically switch to a holding mode which will keep the food at holding temperature until the cycle is stopped.

Defrost: Air defrost cycle is included within the unit's controller programming.

Product Names: Store up to 150 product names.

Dimensions

INSTALLATION: A detailed installation manual is provided. It must be carefully followed to ensure proper operation and to protect your rights under the warranty.



Specifications

Model	Electrical						Refrigeration Connections		Required Condensing Unit			
	V	Hz	PH	A	MCA	MOPD	Liquid Line	Suction Line	Type	Ref	BTU/HR*	Ship Weight
AP24BC250-3RHH	208	60	3	8	15	15	5/8"	1 3/8"	Med.Temp. 40°F - -10°F	R404A	25,000	1240 lbs.

* - Rating at 14°F SST and 105°F cond. temp.

Options and Accessories

- Cabinet Sanitation:** The ozone and PhotoPlasma generator sanitizes all metal surfaces within the cabinet in a preset time of 30 minutes.
- USB HACCP Interface:** Use a standard USB thumb drive to easily download HACCP data. The information recorded includes date, time, cycle identification, recipe name, and product core temperature at prescribed intervals.
- Wi-Fi Connectivity:** Supported functions include peer-to-peer connectivity, remote monitoring over the local network, HACCP data download and alarm notifications via e-mail.
- Remote Refrigeration:** RCU4BC, available in air cooled and water cooled configuration (5 year compressor, 1 year parts warranty provided).
- Extra Food Probes:** One probe is standard, up to three additional food probes can be provided.
- Mobile Racks:** Model APR13-26 will accommodate 26 full size steam table pans (12"x20"x2 1/2") or 13 full size sheet pans (18"x26").
- Probe holder for liquids:** The probe support will clip onto the edge of a standard steam table pan.
- Bumper Rail:** 2" wide bumper rail mounted on either side of the unit. The center line of the bumper rail will be located at 36" AFF.
- Alternate refrigerant configuration available**