



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

JOB: \_\_\_\_\_  
ITEM #: \_\_\_\_\_  
QTY. REQUIRED: \_\_\_\_\_

**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. Several options are also available.

**GENERAL:** The unit has 3 pan slides for a total pan capacity of (3) 12" x 20" x 2 1/2" steam table pans. A core temperature probe is provided for accurate control of temperature within the product.

**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. Thawing raises the food core temperature from 0°F to 38°F within 7 hours. Program 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, NSF and state regulations.

**CONSTRUCTION:** The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2-3/4" 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 four 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 semi-hermetic type with inherent overload protection.

**MICROPROCESSOR CONTROL SYSTEM:** The solid state electronic control panel is user friendly, easy to read and can be set for one of the unit's four cycles. All settings are programmable by the user.

**MODES OF OPERATION:**

**Automatic:** The provided core temperature probe monitors the temperature of the product and ends the cycle when the product is at a safe temperature.

**Manual Mode:** The temperature of the air inside the cabinet is maintained in a blast chilling or shock freezing range for a specified amount of time.

**AVAILABLE OPERATING CYCLES:**

- Soft Chill:** The air temperature is held right above the food freezing point for the entire duration of the cycle, ideal for delicate food items.
- Hard Chill:** The air temperature changes during the cycle to chill the product quickly, uniform and without freezing it.



- Shock Freezing:** This cycle is designed 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/hard chilling, shock freezing or thawing), the unit will automatically switch to a holding mode which will keep food at 38°F (chilled/thawed) or 0°F (frozen) until STOP button is pressed to end the cycle.

**ADDITIONAL FEATURES:**

- Defrost:** An automatic defrost cycle is performed at the start of any given cycle. A manual defrost can be performed at any time.

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# Details and Dimensions

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

Technical drawings showing dimensions for the AP3BCF30-1 unit:

- Top View:** Shows a 12 3/8" height and a 48 7/8" width. A 12" x 20" pan is shown inside.
- Side View:** Shows a 25 1/2" width and a 24 3/4" depth. A 13 1/4" height is indicated for the interior compartment.
- Front View:** Shows a 36" height and a 15 1/2" width. A 4" height is indicated for the base.
- COMPARTMENT SECTION:** Shows a 25 1/2" width and a 11 1/8" height. It details three shelves with 2 3/4" spacing and a 4" gap at the bottom.
- Bottom View:** Shows a 18" width and a 6" height for the base.

Legend:

- 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	25-3/8"	25-3/8"	36"	21-3/8"	20-3/4"	12-3/8"	48-3/4"	280
METRIC [MM]	645	645	883	542	527	313	1238	

MODEL	MAXIMUM LOAD PER CYCLE [LBS]			ELECTRICAL TOTAL					COMPRESSOR HP
	CHILL (120 MIN)	CHILL (90 MIN)	FREEZE (240 MIN)	VOLTS	PH.	HZ.	AMPS.	NEMA	
AP3BCF30-1	42	30	18	120	1	60	10.0	5-15P	3/4

**OPTIONS:**

- Additional Food Probes:** One heated food probe is standard. Up to three heated food probes can be provided as an option.
- Wire Racks:** Full width wire rack(s) to accommodate pans smaller than 12" x 20".
- Mobile Units:** 6" high stainless steel legs are standard. Heavy duty casters, two with brakes, are optional.

**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.

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