



AP46BC-3T Modular Blast Chiller

PROJECT NAME: _____

ITEM #: _____

QTY. REQUIRED: _____

SPECIFICATIONS

GENERAL: This specification covers the model AP46BC-3T which is sized for three mobile racks (not included) with maximum dimensions of 35"W x 39"D x 73.5"H. See chart on reverse side for production capacity. One 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. 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.

CONSTRUCTION: The chilling cabinet is constructed of polished type 304 stainless steel, with 4" of CFC-free, high density polyurethane insulation. The interior corners are fully rounded. The door is equipped with a removable magnetic gasket. All motors are sealed ball bearing wash-down type. The cabinet floor is made of 2" thick insulated panels that are provided with NSF cover. A 16" long ramp is provided. A minimum 15" clear space required above the cabinet for service. Provide 12" clearance on the hinge side of the cabinet to allow for door opening.

ASSEMBLY: Unit manufactured using insulated panels and camlock style assembly allowing for easy ingress through standard building door openings.

REFRIGERATION SYSTEM: The cabinet refrigeration system is complete with all components, including controls, coated evaporator coil and blower system. The evaporator is of the forced convection type and designed specifically for blast chilling operation. Air circulation motors, multi-fin and tube type coils, and fan guards are contained within the cabinet. Access to the evaporator for cleaning shall be via a convenient hinged, swing-out ventilator panel. Fan motors have inherent overload protection and the fan blades are guarded to prevent injury.

TOUCH SCREEN CONTROL SYSTEM: The control system features a 7" glove-safe capacitive touchscreen that can be easily observed from across the kitchen. The user friendly interface allows easy and quick access to all the chilling or freezing cycles, auxiliary cycles, and settings. A Quick Start button offers the convenience of starting any chilling or freezing cycle with one touch.



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 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 to 40°F.

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.

ADDITIONAL FEATURES:

Defrost: An automatic defrost cycle is factory preset to initiate during the early morning but can be customized. A manual defrost cycle can run on demand as needed.

Product Names: Store up to 150 product names that can be used to help identify cycle runs within the HACCP reports.



