

# QUICKCHILLER™



**ALTO-SHAAM®**



# PUT A GOOD CHILL IN YOUR FOODSERVICE PROGRAM

A good chill can do virtually any foodservice program a world of good.

Properly chilled food benefits include increased food safety and quality. And Alto-Shaam Quickchillers™ have the quality and features to make your chill program a success:

- **Four pre-programmed modes** – The convenient Soft Chill, Hard Chill, Quick Freeze, and Hold Temp modes quickly chill food to preset temperatures.
- **Manual Settings** – For maximum control, food also can be chilled with manual settings using a timer and/or a temperature probe.
- **Pre-programming** – You can create up to 20 food category chilling programs to address the most common food categories in your program.
- **Four model sizes** – The smallest Quickchiller can be used on the counter. A mid-sized unit provides a worktop prep surface. The largest unit uses roll-in racks that are integrated with Combitherm® combi ovens and Combimate® heated holding cabinets.
- **HACCP compliance** – Automatically records date, time, mode, and temperature records for complete HACCP compliance.



## QUICKCHILLER MODES



### SOFT CHILL MODE

- Rapidly decreases the temperature of foods by internal product probe temperature or time within a range of 24° to 36°F (-4° to 2°C).
- Recommended for less dense food items that chill quickly.
- Automatically converts to a refrigerated holding temperature at the end of the chill cycle.



### HARD CHILL MODE

- Rapidly decreases the temperature of foods by internal product probe temperature or time within a range of 11° to 23°F (-11° to -5°C).
- Recommended for more dense food items.
- Automatically converts to refrigerated holding temperature at the end of the chill cycle.



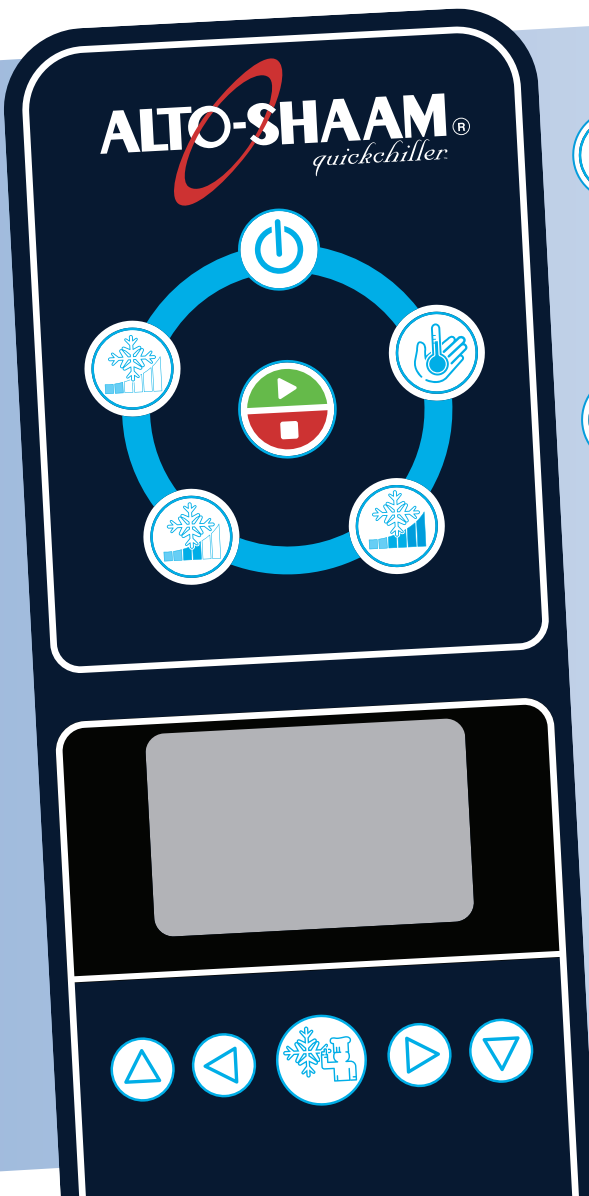
### QUICK FREEZE MODE

- Rapid freezing and frozen food maintenance by internal product probe temperature or time within a temperature range of -10° to +10°F (-23° to -12°C).
- Automatically converts to a frozen food holding temperature at the end of the quick freeze cycle.



### HOLD TEMP MODE

- The mode for refrigerated storage within a temperature range of -5° to 40°F (-21° to 4°C).
- Hold Temp offers continuous refrigerated storage without the utilization of food probes or a timer. Program it as an automatic mode following a completed chilling cycle, or use it as a manual mode for refrigerated holding.





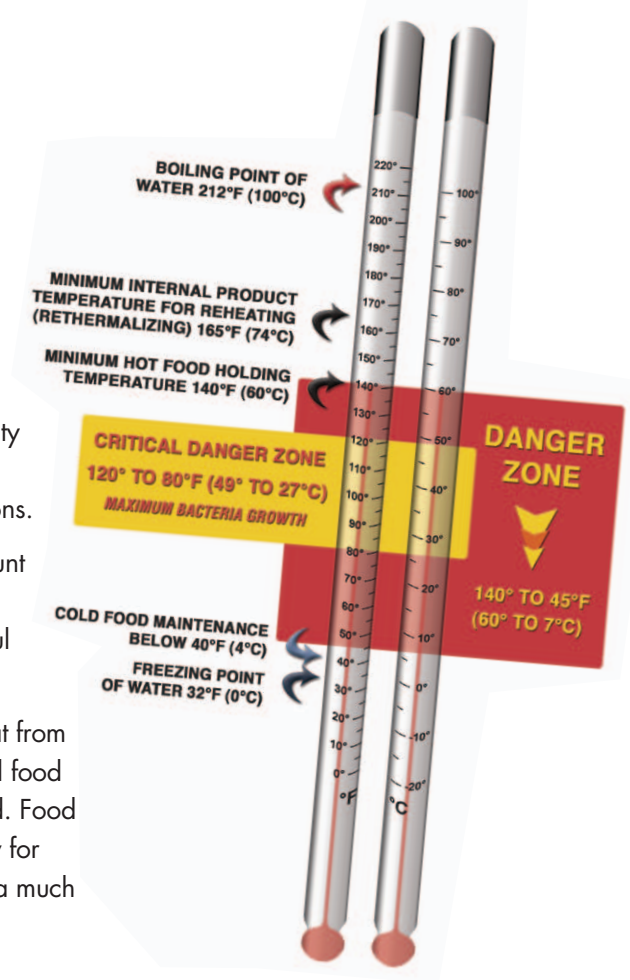
## ENHANCED FOOD SAFETY

The Centers for Disease Control and Prevention (CDC) estimates that food borne illness causes an estimated 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths in the United States each year. While most food contains some type of bacteria, cooked foods that are ineffectively chilled after cooking can become a breeding ground for harmful bacteria.

Rapidly reducing hot food temperatures greatly reduces the opportunity for bacterial growth. Chilling specific foods directly from the cooking process is a general requirement of state and local health organizations.

To be effectively chilled, food temperatures must spend the least amount of time possible in the Danger Zone, 140°F to 45°F (60°C to 7°C). The more time food spends in the Danger Zone, the more time harmful bacteria have the opportunity to grow.

Conventional storage refrigerators are not built to rapidly remove heat from large loads of hot food. Quickchillers, on the other hand, rapidly cool food by directing high-velocity cold air above and below each pan of food. Food spends less time in the Danger Zone, greatly reducing the opportunity for bacterial growth. The result is extended refrigerated holding life and a much greater measure of safety.



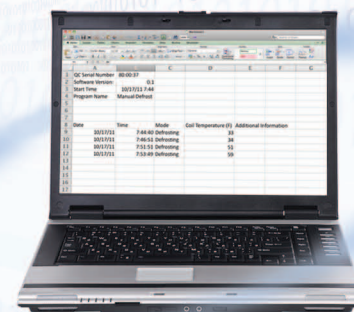
## HOT GAS DEFROST

Alto-Shaam Quickchillers utilize effective and efficient hot gas to defrost evaporator coils. While traditional electric defrosting can result in uneven and incomplete defrosting, hot gas defrost provides more uniform results. Hot gas defrosts the entire copper coil, resulting in faster, more efficient, and more complete defrosting, and improved overall operation.

## DOCUMENTATION SOFTWARE TWO OPTIONS TO SATISFY YOUR RECORD KEEPING NEEDS

HACCP compliance has never been easier than with the Alto-Shaam line of Quickchillers. Each model features an optional data logger that automatically tracks temperature readings and operation mode by date and time. Every five minutes, the temperature is recorded, keeping an accurate history.

Then, whenever you need access to the data, simply press HACCP Download key, press the Start key, and insert your own flash drive into the USB port. A folder with Microsoft Excel files is loaded onto the flash drive, with all the information you require for complete HACCP compliance.



## COOK/CHILL ADVANTAGES

Imagine how much easier and more efficient food production would be if you could schedule preparation when and where it was convenient for you and hold food for days until you were ready to use it? That's just one of the many benefits derived from chill processing using an Alto-Shaam Quickchiller.

### Production

- Schedule kitchen workers to cook all similar items at once.
- Produce to inventory and avoid going through the same steps several times a day.
- Chill and store items until they are needed.

### Food Quality

- Chills food through the danger zone faster for increased food safety.
- Food retains its fresh appearance and texture. Vegetables snap, meat remains tender, and the



whole meal has a fresher and more consistent texture and flavor profile.

- Natural enzyme action allows flavors and spices to effectively incorporate into food.

### Control Food Costs

- Reduce shrinkage and give food a longer life.
- Reduce waste by controlling production quantities.
- Control portions better with less product waste.



## COOK/CHILL IN ACTION

The Alto-Shaam Rack Management system allows a cart to be rolled directly from a Quickchiller to a Combitherm combi oven, and then into a Halo Heat holding cabinet to provide maximum food handling and product flow efficiency with a minimum of labor. One cook can handle up to 40 steam pans or 108 plates from production to chilling to retherm with just one cart.

1. **COOK IN THE ALTO-SHAAM COMBITHERM** Cook your meats, vegetables, starches and almost any other item in the Alto-Shaam Combitherm.
2. **CHILL IN THE ALTO-SHAAM QUICKCHILLER** Items chill quickly through the danger zone and hold for up to five days, including the day of preparation and the day of service.
3. **PLATE COLD** – For banqueting applications, now is the time to plate your food. **DISTRIBUTE** – In a central production kitchen, distribute chilled foods to remote locations to be rethermed.
4. **RE THERM** in Alto-Shaam CombiOven.
5. **HOLD** in the Alto-Shaam Combimate® companion heated holding cabinet, traditional banquet cart, holding cabinet, hot wells, or drawer warmer.



## HOW MUCH TIME AND MONEY DOES COOK/CHILL SAVE?

Traditionally, the same production items are cooked each day, which includes prep, cooking time, and clean up for each item, every day!

With Cook/Chill, most of those repetitive steps are eliminated. Instead of prepping, cooking, and cleaning each day, Cook/Chill items are cooked only once, then quickly chilled and rethermed each day as they are needed. Cleanup time is virtually eliminated because items are cooked, chilled, and rethermed in the same pan.

The chart below demonstrates the time savings with a Cook/Chill system for a typical hospital menu, based on 2,000 people per day (patients and food court), and 500 portions of each item for five days. Remember that with traditional methods, every item is cooked every day, so cooking and clean up times multiply by five! All time is expressed in minutes.

Menu Item	Traditional Method					Cook/Chill Method			
	Daily cook time*	Total cook time for 5 days*	Daily clean-up time*	Total cleanup time for 5 days*	Total cook & cleanup time for 5 days*	Total cook time*	Daily retherm time*	Total retherm time for 5 days*	Total cook & retherm time for 5 days*
Rice (7 pans)	40	200	20	100	<b>300</b>	20	10	40	<b>60</b>
Roasted potatoes (7 pans)	40	200	20	100	<b>300</b>	20	10	40	<b>60</b>
Grilled chicken breasts (500)	90	450	n/a	n/a	<b>450</b>	15	5	20	<b>35</b>
Raw Pasta (600 lbs)	20	100	10	50	<b>150</b>	20	10	40	<b>60</b>
BBQ pork (11 pans)	180	900	n/a	n/a	<b>900</b>	120	20	80	<b>200</b>
Scrambled eggs (11 pans)	60	300	10	50	<b>350</b>	15	10	40	<b>55</b>
Lasagna (11 pans)	60	300	n/a	n/a	<b>300</b>	40	20	80	<b>120</b>
Vegetables (7 pans)	60	300	10	50	<b>350</b>	6	4	16	<b>22</b>
Mashed potatoes (7 pans)	45	225	n/a	n/a	<b>225</b>	30	15	60	<b>90</b>
BBQ chicken (200 half chickens)	35	175	n/a	n/a	<b>175</b>	20	10	40	<b>60</b>
Baked mac & cheese (11 pans)	45	225	n/a	n/a	<b>225</b>	25	2.5	10	<b>35</b>
Turkey breast (250-275 lbs)	120	600	n/a	n/a	<b>600</b>	90	15	60	<b>150</b>
Beef stew (11 pans)	120	600	20	100	<b>700</b>	90	20	80	<b>170</b>
Stir fry (11 pans)	30	150	10	50	<b>200</b>	150	2.5	10	<b>160</b>
Vegetable casserole (7 pans)	30	150	n/a	n/a	<b>150</b>	20	2.5	10	<b>30</b>
<b>Total Traditional Time:</b>					<b>5,375</b>	<b>Total Cook/Chill Time:</b>		<b>1,307</b>	
<b>Total Time Saved: 4,068 minutes</b>									

\*All time in minutes

**Save 408 total labor hours every month!**



## QUICKCHILLER MODELS

The Alto-Shaam Quickchiller™ is a processing refrigeration system designed to uniformly decrease the temperature of hot foods rapidly, to either a chilled or frozen state. Processing food by time or by internal product temperature probe provides enhanced food safety, longer product storage life, and better production efficiency. All Alto-Shaam Quickchillers include an electronic microprocessor control with a vacuum fluorescent display; twenty programmable processing presets; language display settings in English, Spanish, or French; and communication capability. Alto-Shaam provides a five-year limited warranty on the compressors of self-contained Quickchiller models or select a model designed to be connected to a remote compressor.

### QC2-3 Countertop Chiller

PRODUCT CAPACITY: 36 lb (16 kg)  
CHILLING CAPACITY: 36 lb (16 kg)  
PAN CAPACITY: 3 Full-size hotel pans (GN 1/1)  
DIMENSIONS: 39" x 27" x 30"  
(991mm x 686mm x 762mm)



### QC2-20 Worktop Chiller

PRODUCT CAPACITY: 60 lb (27 kg)  
CHILLING CAPACITY: 60 lb (27 kg)  
PAN CAPACITY: 5 Full-size hotel pans (GN 1/1)  
10 full-size sheet pans  
DIMENSIONS: 42" x 57" x 36"  
(1067mm x 1448mm x 914mm)



## QC2-40 Upright Chiller

PRODUCT CAPACITY: 240 lb (109 kg)  
CHILLING CAPACITY: 240 lb (109 kg)  
PAN CAPACITY: 20 full-size hotel pans (GN 1/1)  
10 full-size sheet pans  
5 shelves, 10 shelf positions  
DIMENSIONS: 75" x 44" x 36"  
(1905mm x 1118mm x 914mm)



## QC2-100 Roll-in Chiller

PRODUCT CAPACITY: 480 lb (218 kg)  
CHILLING CAPACITY: 240 lb (109 kg)  
PAN CAPACITY: 40 full-size hotel pans (GN 1/1)  
20 full-size sheet pans  
10 shelves, 20 shelf positions  
DIMENSIONS: 93-5/8" x 51" x 40-7/8"  
(2377mm x 1294mm x 1036mm)



## QC2-100 Remote Roll-in Chiller

PRODUCT CAPACITY: 480 lb (218 kg)  
CHILLING CAPACITY: 240 lb (109 kg)  
PAN CAPACITY: 40 full-size hotel pans (GN 1/1)  
20 full-size sheet pans  
10 shelves, 20 shelf positions  
DIMENSIONS: 83-1/4" x 51" x 41-1/2"  
(2114mm x 1294mm x 1054mm)







**ALTO-SHAAM®**

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