

Alto-Shaam Quickchillers

Chilling food quickly through the danger zone!

- Alto-Shaam's Quickchiller utilize a balance of controlled air flow and temperature to chill food quickly and evenly.
- Rapidly chills food through the temperature "danger zone" of 140° to 45°F.
- Ensures proper food chilling, resulting in food bacterial contamination prevention. Regular refrigerators can take many hours to chill food to this temperature, extending the period when contamination can happen.

Production Efficiency

- Food chilled in a Quickchiller can be held for up to five days and rethermed in a Combitherm®.
- Allows chefs to produce food in advance and build a common menu item inventory.

Simple to operate

- Four operating modes, including soft chill, hold temp, hard chill, and quick freeze. Each mode is designed for a different type of food.
- Food can also be chilled with manual settings, utilizing a timer and/or a temperature probe.
- Features 20 pre-programmed food item categories.
- Simple step-by-step instructions guide the user through the sequence of controls.
- Optional HACCP software automatically records date, time, mode, and temperature records for HACCP compliance.

System integration

- Alto-Shaam provides all the equipment necessary for every step in the cook chill process.
- CombiOvens, Quickchillers, and Combimate® companion heated holding cabinets all utilize matching pan and cart sizes for a seamless system.
- Cook chill now can be accomplished with any food items that can be put in a pan.
- Excellent for bulk cooking or plated retherm menus.

Different sizes for different needs

- Capacities range from 36 to 480 pounds per load.
- 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.



quickchiller
TM

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**Ecologically Smart.
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