

QC2-20-Touch

PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM



ecosmart[®] • Enhanced food safety and production efficiency in a flexible processing system designed to improve work flow and reduce labor requirements.

- Features include a Quick-Freeze mode, Soft-Chill mode for less dense items such as individual portions, Hard-Chill mode for products with more density, a Holding mode for both chilled or frozen items, and an automatic defrost.
 - Quick Freeze range -10°F to 10°F (-23°C to -12°C)
 - Soft Chill range 24°F to 36°F (-4°C to 2°C)
 - Hard Chill range 11°F to 23°F (-11°C to -5°C)
 - Holding range -5°F to 40°F (-21°C to 4°C)
- Automatic hot gas defrost provides a highly effective and efficient method of defrosting the evaporator coils.
- Safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- Intuitive control is fully operable from the touch screen, and includes 20 different preset menu choices.
- The Quickchiller process allows chilled foods to be stored for 5 days, including the day of preparation and the day of service.
- Reduces food preparation from a daily schedule to once or twice a week to provide easier, more cost effective labor scheduling.
- HACCP data access records chill modes, times and temperatures used during the previous 30 days, all downloadable to a USB device. Recipe and software updates also uploaded to chiller via USB.

Cabinet exterior is #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed in place polyurethane. Unit back and bottom are galvanized metal. Cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter is provided with an ABS thermal break to prevent sweating. The door is stainless steel exterior with a stainless steel liner, hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a stainless steel top back splash, self-contained, refrigeration system utilizing R-404A refrigerant; one (1) condensing unit connected to interlaced evaporator coils. The unit includes USB port, HACCP data access, and one (1) detachable internal product temperature probe. Includes 9-pan slide in rack.

□ **MODEL QC2-20-Touch Quickchiller** with backsplash top

□ MODEL QC2-20-Touch Quickchiller with flush top and rear enclosure panel

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FACTORY INSTALLED

- Electrical Choices 🗆 115V, 1ph □ 220V, 1ph
- Door Swing Choices □ Left-hand swing, standard □ Right-hand swing, optional
- Caster or Leg Choices \Box 6" (152mm) legs, standard □ 5" (127mm) caster kit, optional [5014751]



shipment. (EXCLUDES LABOR)



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www.alto-shaam.com

DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



QC2-20-Touch

PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM

		DIMENSIONS (H X W X D)
		EXTERIOR: 42" x 57" x 36"
		(1067mm x 1448mm x 914mm)
		INTERIOR: 22-5/8" x 21-1/16" x 27-5/16"
		(574mm x 535mm x 693mm)
(mm ⁴		ELECTRICAL
36" (914mm)		VOLTAGE AMPS HP kW CONNECTION CORD & PLUG
		115 NEMA 5-20р 1PH/60HZ 16 3/4 1.8 20A-125v plug
3		RECOMMENDED CIRCUIT AMPERAGE: 20
		220
		1PH/50HZ 14 3/4 1.8 L1, L2, N & G NO CORD OR PLUG
		RECOMMENDED CIRCUIT AMPERAGE: 20
		40 oz. R-404A Refrigerant One (1) Condensing Unit: FREEZE MODE: 4,380 BTU's per hour at -5°F (-21°C) CHILL MODE: 7,080 BTU's per hour at +20°F (-7°C) AIR CIRCULATION: 1250 CFM
		PRODUCT\PAN CAPACITY
	⊎ <u>↓</u> ⊎ ⊎.	Approximately 60 lb (27 kg) MAXIMUM
57" (1448mm)	_ _	VOLUME MAXIMUM: 37.5 QUARTS (47,5 LITERS)
		FULL-SIZE PANS: GASTRONORM 1/1:
	N.T.S	Five (5) 20" x 12" x 2-1/2" (530 x 325 x 65mm)
		FULL-SIZE SHEET PANS:
		Ten (10) 18" x 26" x 1"
CLEARANCE REQUI	REMENTS	INSTALLATION REQUIREMENTS
ВАСК	1" (25mm)	— Appliance must be installed level.
	0" (0mm)	— The appliance must not be installed in any area where it
ТОР		may be affected by steam, grease, dripping water, extreme
EACH SIDE	1" (25mm)	temperatures, or any other severely adverse conditions.
18" (/	57mm) MINIMUM	— Appliances with casters and no cord or plug must
FROM HEAT PRODUCING EQUIPMENT		be secured to the building structure with a flexible
FROM HEAT	I KODUCING EQUI MENT	connector. NOT FACTORY SUPPLIED.
WEIGHT		OPTIONS & ACCESSORIES
NET: CONTACT FACTORY	sнир: 416 lb (189 kg)	□ Wire Shelves, Coated SH-35115
CARTON DIMENSIONS: (L x w x h) 60" x 39" x 48-1/2" (1524mm x 991mm x 1232mm)		□ Stacking Kit 7-20 over QC2-20 5015155
		□ *Side Rack Pin, Short - ORDER 2 PI-35828
		□ *Side Rack Pin, Long - ORDER 2 PI-29939
		□ *Side Rack Holder - ORDER 2 SR-35829



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