

QC2-3

PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM



SHOWN WITH OPTIONAL 3" (76mm) CONCEALED CASTERS

- 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.
- 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.
- The Quickchiller includes 20 different preset menu choices and the ability to edit those 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.

Cabinet exterior is #4 finish stainless steel front, door, sides and top. 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, mounted on concealed hinges, 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 self-contained, refrigeration system utilizing R-404A refrigerant; one (1) 1/2 hp condensing unit connected to an interlaced evaporator coil, and four (4) 7" (178mm) legs. The unit includes one (1) detachable internal product temperature probe. Pans fit on three (3) non-tilt pan racks spaced on 3-7/8" (198mm) centers.

The Quickchiller features an electronic micro processor control with a vacuum fluorescent display. The control function includes twenty (20) preset menu choices; a display in English, Spanish, or French; and communication capability.

MODEL QC2-3 Quickchiller



FACTORY INSTALLED

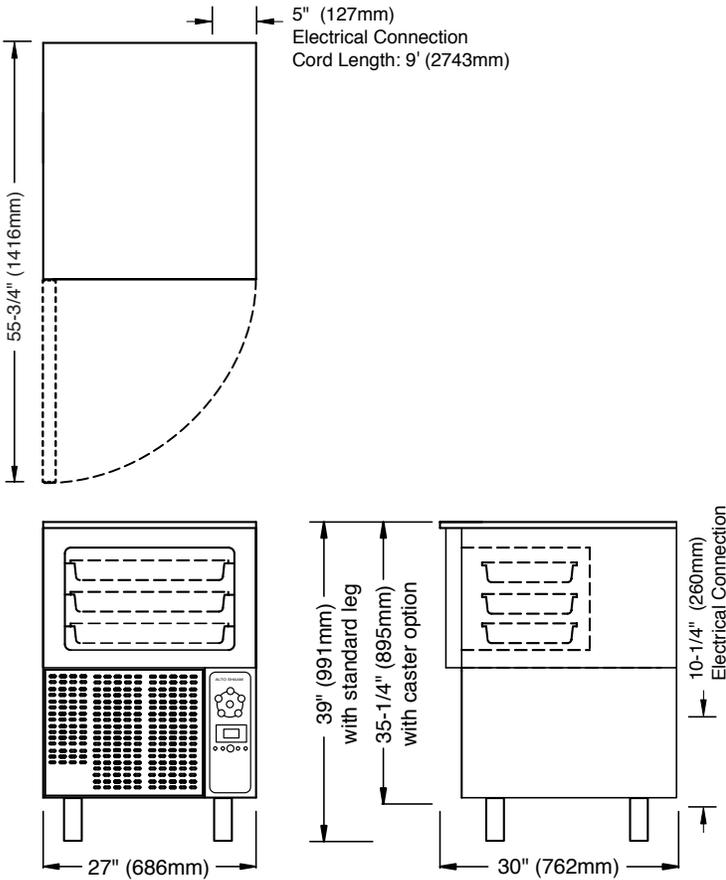
- Electrical Choices
 - 115V, 1ph
- Door Swing Choices
 - Left-hand swing, standard
 - Right-hand swing, optional
- Caster or Leg Choices
 - 7" (178mm) legs, standard, for countertop applications [39" (991mm) overall height]
 - 9" leg kit, optional, [5014891] for stationary floor standing applications [41" (1041mm) overall height]
 - 3" (76mm) concealed caster kit, optional [5014890] for mobile floor standing applications [35" (889mm) overall height]
 - 5" (127 mm) caster kit, optional, [5014751] for mobile floor standing applications [37-1/4" (946mm) overall height]

- HACCP Documentation, Data Logger, [CC-35050] optional
 - On board data logger technology maintains accurate and timely recordkeeping
 - Register start time and end time
 - Register start temperature and end temperature
 - Interim time and temperature reporting is captured at 5 minute intervals
 - USB downloads facilitate record keeping on department management PC's
 - Electronic HACCP record keeping can be imported into excel formats for use in report writing and charting
 - Controller will retain the latest information for 30 days
 - Program utilizes 20 standard product names or descriptions



5-Year Limited Warranty on self-contained compressor

Effective from date of shipment. (EXCLUDES LABOR)



DIMENSIONS (H X W X D)	
EXTERIOR:	39" x 27" x 30" (991mm x 686mm x 762mm)

ELECTRICAL			
VOLTAGE	AMPS	kW	CORD & PLUG
115/1/60	16	1.84	NEMA 5-20p, 20A-125v PLUG
RECOMMENDED CIRCUIT AMPERAGE: 20			

REFRIGERATION	
40 oz. R-404a Refrigerant	
One (1) 1/2 hp Condensing Unit:	
FREEZE MODE:	2,800 BTU's per hour at -5°F (-21°C)
CHILL MODE:	4,750 BTU's per hour at +20°F (-7°C)
AIR CIRCULATION:	875 CFM

PRODUCT/PAN CAPACITY	
Approximately 36 lb (16 kg) MAXIMUM	
VOLUME MAXIMUM: 22-1/2 QUARTS (28,5 LITERS)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Three (3) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)

N.T.S.

CLEARANCE REQUIREMENTS	
BACK	6" (152mm)
TOP	6" (152mm)
EACH SIDE	4" (102mm)
18" (457mm) MINIMUM FROM HEAT PRODUCING EQUIPMENT	

INSTALLATION REQUIREMENTS	
— Appliance must be installed level.	
— The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.	
— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.	

WEIGHT	
NET: CONTACT FACTORY	SHIP: 330 lb (150 kg)
CARTON DIMENSIONS: (L X W X H)	
35" x 35" x 42" (889 x 889 x 1067mm)	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Wire Shelves, Coated	SH-35114