

# QC-100

## WITH ROLL-IN CART

### PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM



- 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.
- Programmable preset capability for up to 20 menu items.
- Safely and rapidly chills or freezes hot foods to proper holding temperatures well within the HACCP/FDA food code guidelines.
- 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.
- The roll-in pan cart mobilizes chilled product production and is interchangeable with specified Combitherm® ovens and Halo Heat® Combimate® holding cabinets to add to the efficiency of product movement with effective rack management.

Heavy duty stainless steel construction, fully insulated with high density polyurethane foam. The insulated stainless steel door is hinged left as standard and includes one (1) self-adjusting, rotary door latch. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant; a single, 3-1/2 hp compressor developing a total of 20,940 BTU's per hour at -5°F (-21°C) in the freeze mode and 35,800 BTU's per hour at +20°F (-7°C) in the chill mode; and two (2) fans generating air circulation of 5700 c.f.m. (161m<sup>3</sup>). An enclosed mullion heater is located around the full perimeter of the door to eliminate condensation. The unit includes three (3) detachable internal product temperature probes.

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

MODEL QC-100



SANITATION



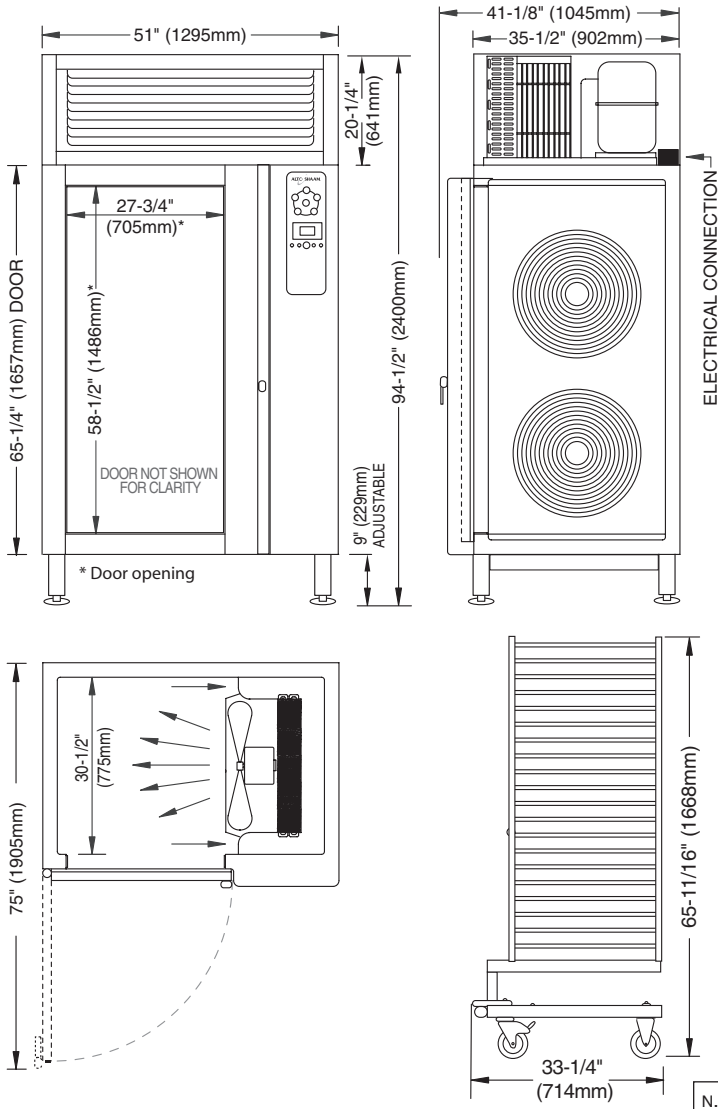
#### STANDARD FEATURES AND ACCESSORIES

- Rack management capabilities with roll-in pan cart [UN-27970] completely interchangeable with 20•20 Combitherm and 20•20W Combimate® companion holding cabinet with:
  - Twenty (20) non-tilt pan support rails
  - 21-1/8" (537mm) horizontal width between rails
  - 2-5/8" (67mm) vertical spacing between rails
  - Ten (10) stainless steel wire shelves
  - Removable drip tray and cart handle
- Coved inside corners.



**5-Year Limited  
Warranty on  
self-contained  
compressor**

Effective from date of shipment. (EXCLUDES LABOR)



DIMENSIONS (H x W x D)	
EXTERIOR:	94-1/2" x 51" x 41-1/8" (2400mm x 1295mm x 1045mm)
INTERIOR:	60" x 33-1/4" x 30-1/2" (1524mm x 845mm x 775mm)

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/HZ	RECOMMENDED CIRCUIT AMPERAGE
208-240	1	50/60	60
RECOMMENDED WIRE SIZE #6/2 w.g.			
208-240	3	50/60	40
RECOMMENDED WIRE SIZE #8/3 w.g.			
380-415	3	50/60	30
RECOMMENDED WIRE SIZE #10/2 w.g.			

REFRIGERATION	
R404a Refrigerant	
One (1) 3-1/2 hp Condensing Unit:	
FREEZE MODE:	20,940 BTU's per hour at -5°F (-21°C)
CHILL MODE:	35,800 BTU's per hour at +20°F (-7°C)

FLOOR DRAIN (REQUIRED)
One (1) Floor Drain: 1/2" (12,7mm) diameter

PRODUCT/PAN CAPACITY	
MAXIMUM PRODUCT CAPACITY -	
Approximately 480 lb (218 kg), 300 quarts (380 liters)	
MAXIMUM CHILLING CAPACITY -	
Approximately 240 lb (109 kg), 150 qts (190 liters)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Fourty (40) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
FULL-SIZE SHEET PANS:	
Twenty (20)* 18" x 26" x 1"	
*ON WIRE SHELVES ONLY. EXTRA OPTIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY SHOWN ABOVE.	

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

INSTALLATION REQUIREMENTS	
Unit must <b>NOT</b> be tipped on its side at any time.	
Tipping will cause damage to the unit and void the warranty.	
— 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.	

WEIGHT (APPROXIMATE)		
	CABINET	ROLL-IN PAN CART
NET	1152 lb (523 kg)	120 lb (54 kg)
SHIPPING	1405 lb (637 kg)	161 lb (73 kg)
CARTON DIMENSIONS: (L x W x H)		
55" x 47" x 99" (1397mm x 1194mm x 2515mm)		

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Prechill Sealing Strip	5008856
<input type="checkbox"/> Roll-In Pan Cart (Trolley)	UN-27970
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-22473