

# QC-20

## 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.
- Compact size provides chilling capability for five full-size pans or ten full-size sheet pans for the safety and processing convenience of the most labor intensive foods.

Heavy duty stainless steel construction, fully insulated with high density polyurethane foam. Two, fully insulated stainless steel doors include a single self-adjusting, rotary door latch. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant; a single, 1 hp compressor system developing a total of 4,790 BTU's per hour at -5°F (-21°C) in the freeze mode and 8,600 BTU's per hour at +20°F (-7°C) in the chill mode; and two (2) fans generating air circulation of 730 c.f.m. (20,7m<sup>3</sup>). An enclosed mullion heater is located around the full perimeter of the door to eliminate condensation. The unit includes one (1) detachable internal product temperature probe.

The Quickchiller features an electronic control with a vacuum florescent display, twenty (20) programmable presets, and communication capability.

### □ MODEL QC-20 Quickchiller



SANITATION



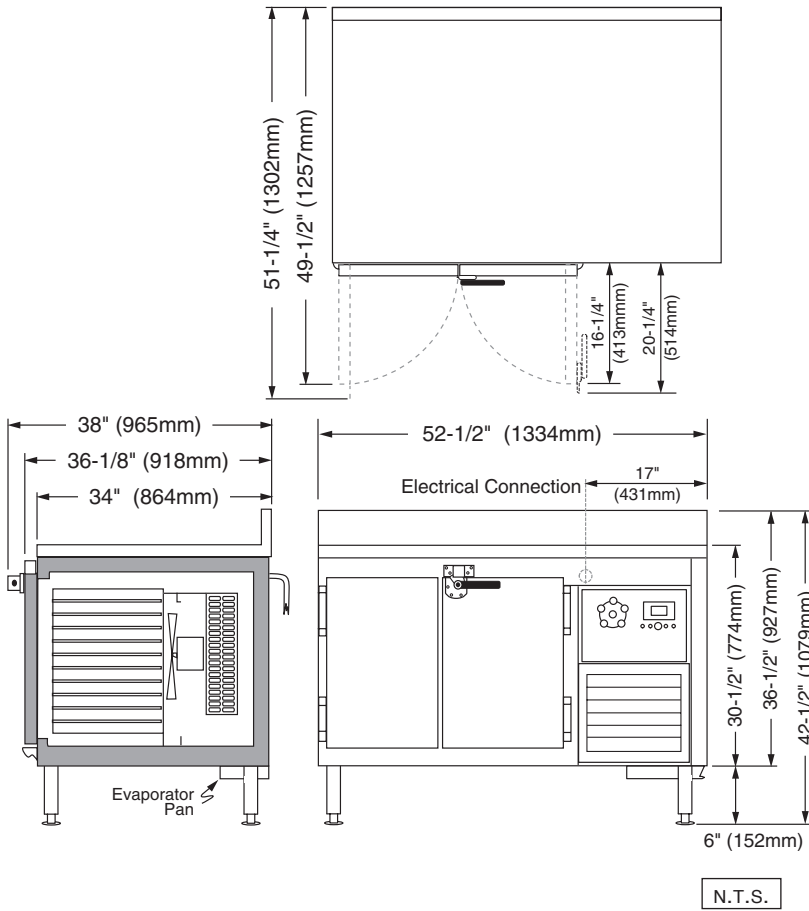
### ADDITIONAL FEATURES

- Two removable side racks with ten (10) non-tilt pans support rails
  - ↳ 1-7/8" (47mm) vertical spacing between rails



**5-YEAR LIMITED WARRANTY ON SELF-CONTAINED COMPRESSOR**

Effective from date of shipment.  
(EXCLUDES LABOR)



DIMENSIONS (H X W X D)	
EXTERIOR:	42-1/2" x 52-1/2" x 38" (1079mm x 1334mm x 965mm)
INTERIOR:	22-1/2" x 29-7/8" x 27" (571mm x 759mm x 685mm)

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/HZ	RECOMMENDED CIRCUIT AMPERAGE
208-240	1	50/60	20
RECOMMENDED WIRE SIZE #12/2 w.g.			

REFRIGERATION	
R404a Refrigerant	
One (1) 1 hp Condensing Unit:	
FREEZE MODE: 4,790 BTU's per hour at -5°F (-21°C)	
CHILL MODE: 8,600 BTU's per hour at +20°F (-7°C)	

PRODUCT/PAN CAPACITY	
MAXIMUM CHILLING CAPACITY: Approximately 72 lb (33 kg)	
VOLUME MAXIMUM: 45 QUARTS (42,6 LITERS)	
FULL-SIZE PANS ON WIRE SHELVES: GASTRONORM 1/1: 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"	
CAPACITY FOR UP TO FOUR (4) ADDITIONAL STAINLESS STEEL WIRE SHELVES AS AN OPTION	

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: 601 lb (273 kg)	SHIP: 665 lb (302 kg)
CARTON DIMENSIONS: (L X W X H) 64" x 45" x 45" (1626mm x 1143mm x 1143mm)	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Casters, 5" (127mm)	5005674
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-2346