

## 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 three full-size 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. The insulated stainless steel door is hinged left as standard and includes one (1) door handle with magnetic door latch. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant; a single, 3/4 hp compressor developing a total of 3,810 BTU's per hour at -5°F (-21°C) in the freeze mode and 7,260 BTU's per hour at +20°F (-7°C) in the chill mode; and one (1) fan generating air circulation of 300 c.f.m. (8,5m<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 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-3 Quickchiller



SANITATION



CLASSIFIED TO  
NSF 7

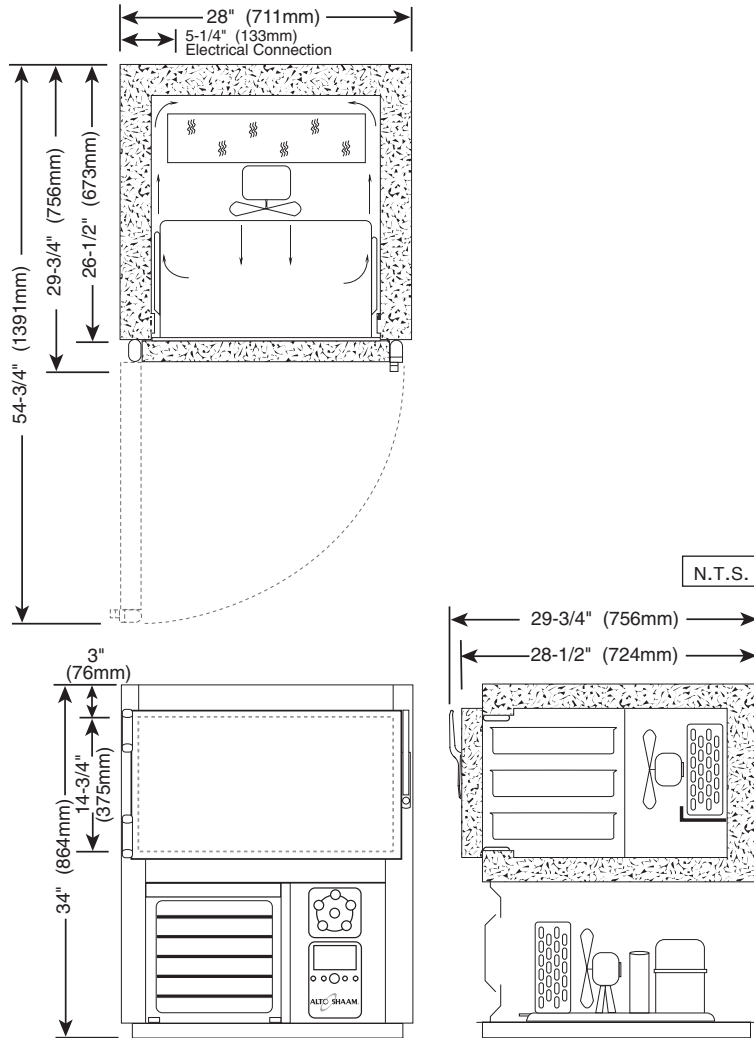
### ADDITIONAL FEATURES & OPTIONS

- Two removable side racks with seven (7) non-tilt pans support rails
  - 1-1/2" (38mm) vertical spacing between rails
  - Stainless steel wire shelf option available.



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

Effective from date of shipment.  
(EXCLUDES LABOR)



DIMENSIONS (H x W x D)	
EXTERIOR:	34" x 28" x 29-3/4" (864mm x 711mm x 756mm)
INTERIOR:	13" x 23-1/2" x 13" (330mm x 597mm x 330mm)

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) 3/4 hp Condensing Unit:	
3,810 BTU's per hour at -5°F (-21°C) in the freeze mode	
7,260 BTU's per hour at +20°F (-7°C) in the chill mode	

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)
CAPACITY FOR UP TO THREE (3) OPTIONAL STAINLESS STEEL WIRE SHELVES	

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: 350 lb (159 kg)	SHIP: 405 lb (184 kg)
CARTON DIMENSIONS: (L x W x H) 40" x 34" x 43" (1016mm x 864mm x 1092mm)	

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