

QC-40

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 menu capability.
- 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.

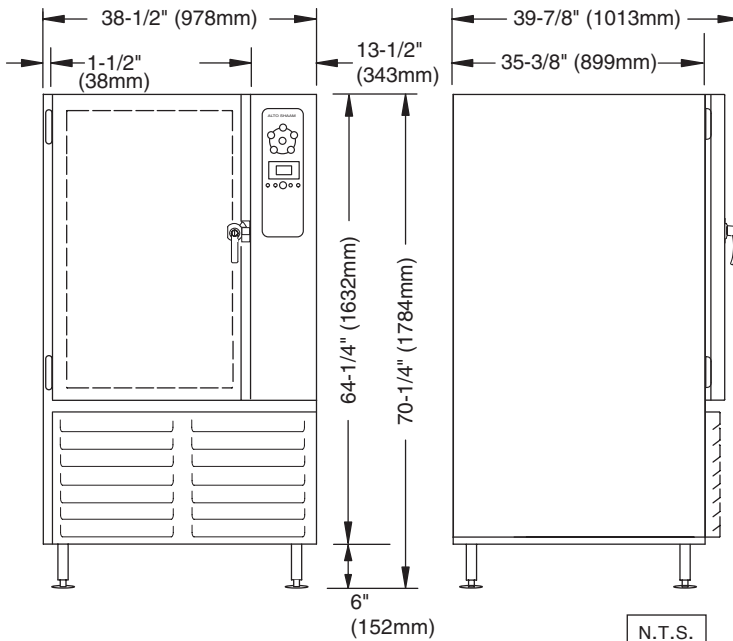
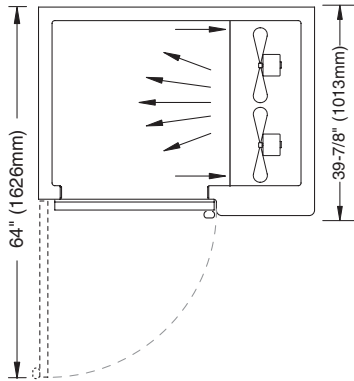
Heavy duty stainless steel construction, fully insulated with high density polyurethane foam. The insulated stainless steel door is hinged left as standard and includes one (1) self-adjusting, rotary door latch. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant; a 1-1/2 hp compressor system developing a total of 7,200 BTU's per hour at -5°F (-21°C) in the freeze mode and 11,400 BTU's per hour at +20°F (-7°C) in the chill mode; and two (2) fans generating air circulation of 1,500 c.f.m. (42,5m³). 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 and five (5) stainless steel shelves. Shelves fit on six (6) non-tilt pan support rails spaced on 6" (152mm) centers. 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-40 Quickchiller



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

Effective from date of
shipment. (EXCLUDES LABOR)



DIMENSIONS (H X W X D)	
EXTERIOR:	70-1/4" x 38-1/2" x 39-7/8" (1784mm x 978mm x 1013mm)
INTERIOR:	41-1/2" x 21-1/2" x 30-1/2" (1054mm x 546mm x 775mm)

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

REFRIGERATION	
R-404a Refrigerant	
One (1) 1-1/2 hp Condensing Unit:	
FREEZE MODE:	7,200 BTU's per hour at -5°F (-21°C)
CHILL MODE:	11,400 BTU's per hour at +20°F (-7°C)

PRODUCT/PAN CAPACITY	
Approximately 144 lb (65 kg) MAXIMUM	
VOLUME MAXIMUM: 90 QUARTS (85 LITERS)	
FULL-SIZE PANS: GASTRONORM 1/1:	
Twelve (12)	20" x 12" x 2-1/2" (530 x 325 x 65mm)
FULL-SIZE SHEET PANS:	
Six (6)*	18" x 26" x 1" on wire shelves only
*ADDITIONAL SHELVES REQUIRED	

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: 676 lb (307 kg)	SHIP: 977 lb (443 kg)
CARTON DIMENSIONS: (L X W X H)	
44" x 47" x 79" (1118mm x 1194mm x 2007mm)	

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