

QC-50

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, 2-1/4 hp compressor developing a total of 9,030 BTU's per hour at -5°F (-21°C) in the freeze mode and 17,500 BTU's per hour at +20°F (-7°C) in the chill mode; and one (1) fan generating air circulation of 2,200 c.f.m. (62,3m³). 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-50 Quickchiller



SANITATION



STANDARD FEATURES AND ACCESSORIES

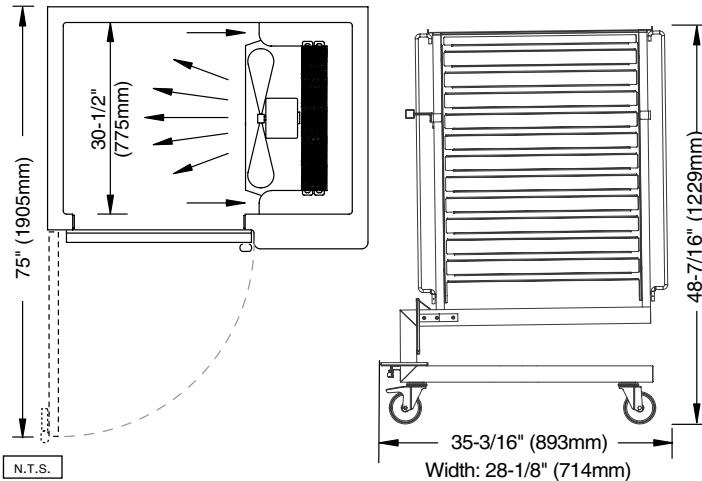
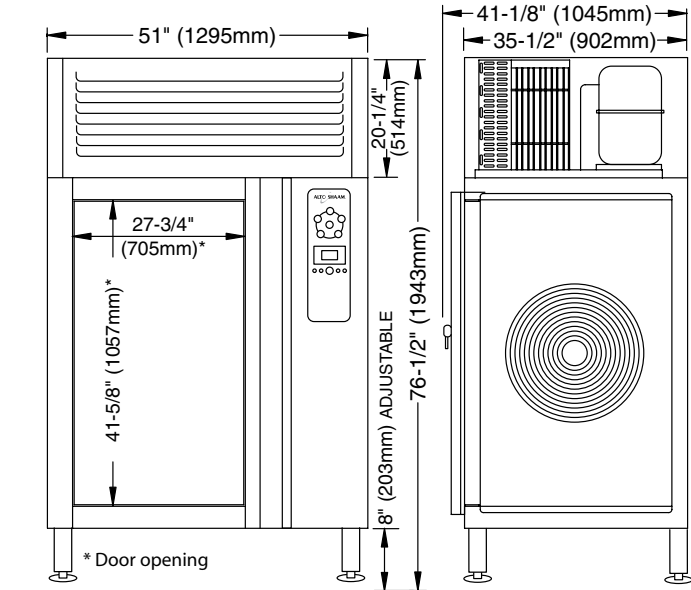
- Rack management capabilities with roll-in pan cart [UN-27968] completely interchangeable with 12•20ES Combitherm and 12•20W Combimate® companion holding cabinet with:
 - Twelve (12) non-tilt pan support rails
 - 21-1/8" (537mm) horizontal width between rails
 - 2-5/8" (67mm) vertical spacing between rails
 - Six (6) stainless steel wire shelves
- Coved inside corners.



5-YEAR LIMITED WARRANTY ON SELF-CONTAINED COMPRESSOR

Effective from date of shipment.
(EXCLUDES LABOR)

PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM



DIMENSIONS (H x W x D)	
EXTERIOR:	76-1/2" x 51" x 41-1/8" (1943mm x 1295mm x 1045mm)
INTERIOR:	43-1/2" x 28-3/8" x 30-1/2" (1105mm x 720mm x 775mm)

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/HZ	RECOMMENDED CIRCUIT AMPERAGE
208-240	1	50/60	40
RECOMMENDED WIRE SIZE #8/2 w.g.			
208-240	3	50/60	20
RECOMMENDED WIRE SIZE #12/3 w.g.			

REFRIGERATION	
R404a Refrigerant	
One (1) 2-1/4 hp Compressor:	
FREEZE MODE:	9,030 BTU's per hour at -5°F (-21°C)
CHILL MODE:	17,500 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 -	
288 lb (131 kg), 180 quarts (228 liters)	
MAXIMUM CHILLING CAPACITY -	
Approximately 144 lb (65 kg), 90 qts (114 liters)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Twenty-four (24) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
FULL-SIZE SHEET PANS:	
Twelve (12)* 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		
WEIGHT (APPROXIMATE)		
	CABINET	ROLL-IN PAN CART
NET	590 lb (268 kg)	120 lb (54 kg)
SHIPPING	900 lb (408 kg)	150 lb (68 kg)
CRATED DIMENSIONS: (L x W x H)		
48" x 55-1/4" x 79-1/2" (1219mm x 1403mm x 2248mm)		

INSTALLATION REQUIREMENTS	
Unit must <u>NOT</u> 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.	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Prechill Sealing Strip	5008856
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-22473

Roll-In Pan Cart (Trolley)
<input type="checkbox"/> 10•20esG Combitherm and 12•20W Combimate® UN-27964
<input type="checkbox"/> 12•20es Combitherm and 12•20W Combimate® UN-27968