



RCR C82

Only Piper's equipment has the advantage of **FoodSafe** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE**." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE**."

Since there is no simple way of knowing when the degree of contamination has risen to a level which could result in illness or death, chilling or freezing food rapidly is the only **FoodSafe** answer. FDA & HACCP regulations permit a maximum of 6 hours to chill food from 140 to 40 degrees, while some states now permit only 4 hours. This is 6 to 8 times faster than what traditional refrigeration equipment can accomplish.

Blast chilling and shock freezing are the key factors in HACCP compliance and the fight against foodborne pathogens. **Nothing does it better than FoodSafe**.

**GENERAL FEATURES**

- ◆ Outside stainless steel Scotch-Brite finish
- ◆ Inside stainless steel with rounded corners
- ◆ Inside bottom and floor die-formed leakproof
- ◆ Insulation in high-density (93 lbs approx.) expanded polyurethane CFC and HCFC-free, thickness 3.15"
- ◆ Copper evaporator coil with aluminium pins
- ◆ Anti-condensation heating element fitted on the door under the gasket
- ◆ Horizontal ergonomic handle with inside security lock
- ◆ Nr. 2 Doors with rubber sweeper gasket with closing hinges
- ◆ Heated core probe in blast freezer for an easy extraction
- ◆ Door with lock
- ◆ Electro-Fin (coating to protect fins from corrosion)

**INTERNAL FITTING:**

- ◆ Internal bumpers in stainless steel to prevent damage by trolleys.
- ◆ External guards in stainless steel to prevent damage to control panel.

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

- RCR C82 T
- RCM C82 T

**COOLING UNIT:**

- ◆ Remote condensing unit and possibility to have stainless steel protective cover
- ◆ Evaporator fitted with high flow rate fan for maximum cooling efficiency
- ◆ Ecological refrigerant R404A.

**CONTROL, MONITORING AND SAFETY DEVICES**

**CONTROL BOARD**

- ◆ Electronic control board equipped with display, which shows the status of the appliance in every moment.
- ◆ The microprocessor is able to memorize till 100 programs.
- ◆ The "T" electronic control can memorize eventual alarms, and can control up to 4 core probes or 4 sensors Defrosting with activation of an electric heating element fitted on the evaporator.
- ◆ Compressor protected by overload cut-out with automatic reset Microswitch cuts out the evaporator fan and compressor when the door is opened.

**VERSIONS / OPTIONAL ACCESSORIES:**

- ◆ Water cooling unit
- ◆ 1-door version (Roll-In)
- ◆ Version without floor (with rubber sweeper gasket)
- ◆ Condensing unit
- ◆ Cover for condensing unit
- ◆ UV sterilization system
- ◆ Printer kit

**WARRANTY**

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

**SPEC S-12**

**PIPER PRODUCTS**  
 BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

300 S. 84th Avenue  
 Wausau, WI 54401  
 Phone: 800-544-3057  
 Fax: 715-842-3125

Model			RCRC82T	RCMC82T
External dimensions	W	inches	59.06	59.06
	D	inches	97.63	97.63
	H	inches	87.80	87.80
Internal net dimensions	WxDxH	inches	30.31 x 83.46 x 75.59	30.31 x 83.46 x 75.59
Depth with 90° door		inches	163.78	163.78
Door opening width		inches	31.50	31.50
Door opening height		inches	75.39	75.39
Internal depth between the walls		inches	85.83	85.83
Thickness		inches	3.15	3.15
Climatic class			T	T
Chilling cycle		°F	194 → 37	194 → 37
Freezing cycle		°F	-	194 → 0
Chilling capacity	90'	lb	1260	1260
Freezing capacity	240'	lb	-	810
Electric power supply		V/PH/Hz	208-240 Volts/1PH/60Hz	208-240 Volts/1PH/60Hz
Input electrical power		W	2 x 800	2 x 800
Max. absorbed current		A	2 x 4,1	2 x 4,1
Interstep		inches	2.95	2.95
Packing dimensions	(W)	inches	59.06	59.06
	(D)	inches	90.55	90.55
	(H)	inches	66.93	66.93
Volume/Cubic Feet		ft <sup>3</sup>	2 x 207 ft <sup>3</sup>	2 x 207 ft <sup>3</sup>
Weight	net	lbs	2 x 900	2 x 900
	gross	lbs	2 x 1102	2 x 1102
<b>COOLING UNIT</b>				
Refrigerant		gas	R404A	R404A
Electric power supply			208-240 Volts/3PH/60Hz	208-240 Volts/3PH/60Hz
Input electrical power		W	19200	24000
Horse power		HP	12	15
BTU-H			96729	79876
Max. Absorbed current		A	43.2	47.2
Weight		lb	1065	1234
Dimensions		inches	36.75 x 63.75 x 39.25	41.75 x 75.125 x 48.75
Capacity:				
Holds 40 18x26 sheet pans or 80 12x20 steam table pans				

for Mod. \_\_ R \_\_\_ \* evap.temp. 14°F cond. temp. 113°F  
 for Mod. \_\_ M \_\_\_ \* evap.temp. -13°F cond. temp. 113°F

**S-12 SPEC**

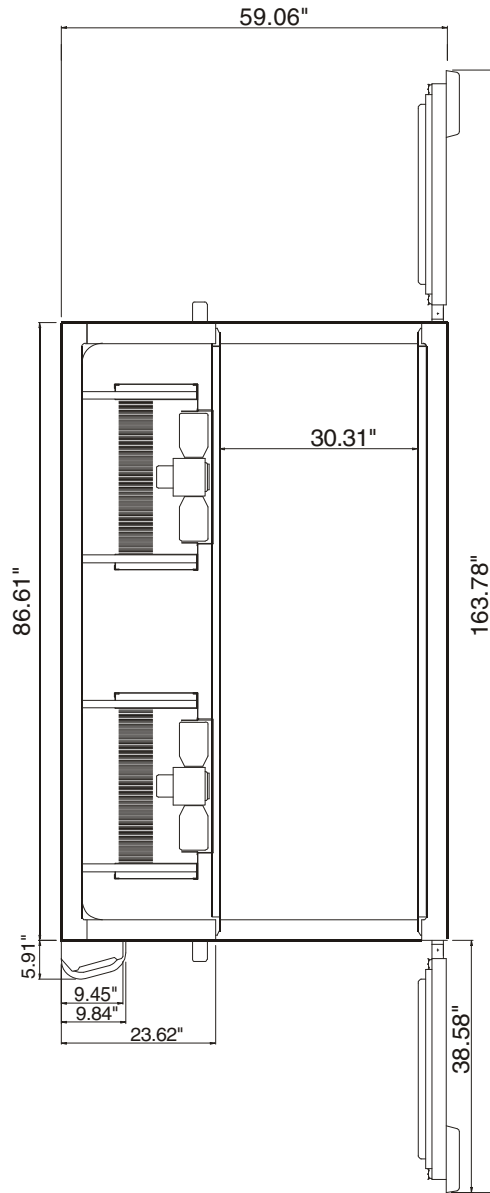
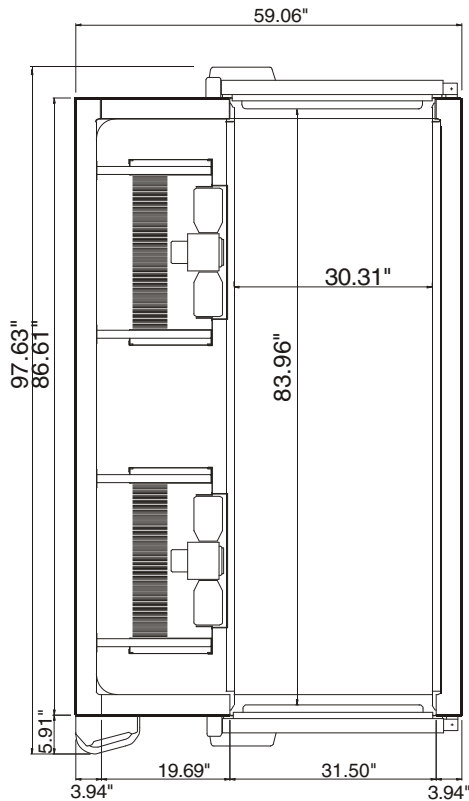
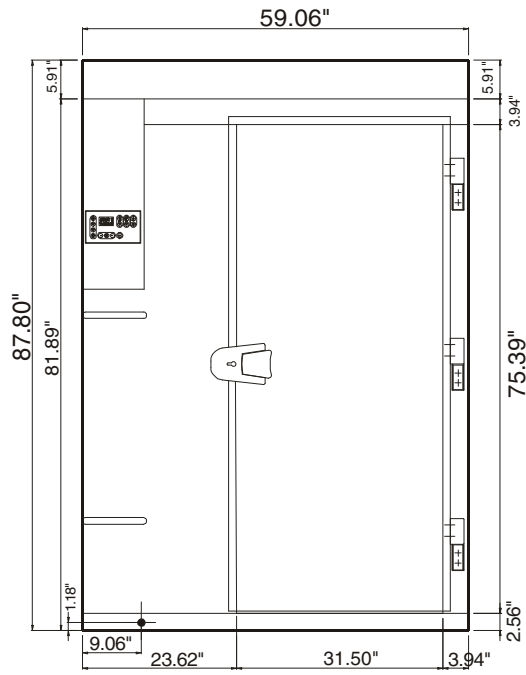
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**LIMITED WARRANTY:** PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.



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