

QC2-100

PROCESSING FREEZER/CHILLER/REFRIGERATION SYSTEM





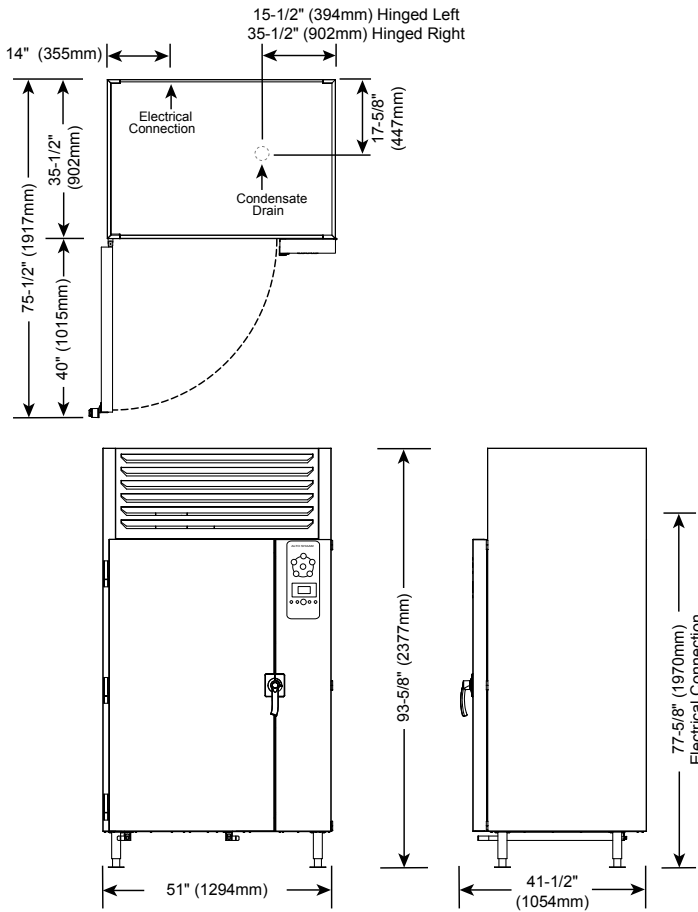
- Enhanced food safety and production efficiency in a flexible processing system designed to improve work flow and reduce labor requirements.
- Features include a Quick-Freeze mode, Soft-Chill mode for less dense items such as individual portions, Hard-Chill mode for products with more density, a Holding mode for both chilled or frozen items, and an automatic defrost.
- Automatic hot gas defrost provides a highly effective and efficient method of defrosting the evaporator coils.
- Safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- The Quickchiller™ includes 20 different preset menu choices and the ability to edit those choices.
- 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 20•20 Combitherm® ovens and Halo Heat® Combimate® holding cabinets to add to the efficiency of product movement with effective rack management.

Cabinet exterior is #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed in place polyurethane. Unit back and bottom are galvanized metal. Cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter is provided with an ABS thermal break to prevent sweating. The door is stainless steel exterior with a stainless steel liner, hinged left as standard and includes one (1) self-adjusting, rotary door latch. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant; one (1) condensing unit connects to interlaced evaporator coils. The unit includes three (3) detachable internal product temperature probes, and four (4) adjustable legs. Roll-in pan cart has twenty (20) non-tilt pan support rails 21-1/16" (535mm) horizontal width between rails, and 2-5/8" (65mm) vertical spacing between rails, ten (10) stainless steel shelves, removable drip tray and cart handle.

The Quickchiller features an electronic micro processor control with a vacuum fluorescent display. The control function includes twenty (20) preset menu choices; a display in English, Spanish, or French; and communication capability.

MODEL QC2-100 Quickchiller™

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|--------------------------|--|---|---|
| FACTORY INSTALLED | <ul style="list-style-type: none"> • Electrical Choices <ul style="list-style-type: none"> <input type="checkbox"/> 115/208-230V, 1ph <input type="checkbox"/> 115/208-230V, 3ph <input type="checkbox"/> 220V, 1ph <input type="checkbox"/> 380-420V, 3ph | <ul style="list-style-type: none"> • Door Swing Choices <ul style="list-style-type: none"> <input type="checkbox"/> Left-hand swing, standard <input type="checkbox"/> Right-hand swing, optional | <input type="checkbox"/> HACCP Documentation, Data Logger [CC-35050], optional |
| |  |  <p>5-Year Limited Warranty on self-contained compressor
Effective from date of shipment. (EXCLUDES LABOR)</p> | <ul style="list-style-type: none"> • On board Data logger technology maintains accurate and timely recordkeeping • Register start time and end time • Register start temperature and end temperature • Interim time and temperature reporting is captured at 5 minute intervals • USB downloads facilitate record keeping on department management PC's • Electronic HACCP record keeping can be imported into excel formats for use in report writing and charting • Controller will retain the latest information until downloaded • Program utilizes 20 standard product names or descriptions |



Legs not installed at factory

DIMENSIONS (H X W X D)						
EXTERIOR: 93-5/8" x 51" x 41-1/2" (2377mm x 1294mm x 1054mm)						
INTERIOR: 59-1/2" x 46" x 31-1/2" (1511mm x 1168mm x 800mm)						
ELECTRICAL						
VOLTAGE	AMPS	HP	kW	CONNECTION	PLUG	
115/208-230					NO CORD	
1PH/60HZ	24.0	3	5.52	L1, L2, N&G	NO PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 30						
115/208-230					12/5 CORD	
3PH/60HZ	16.0	3	3.68	L1, L2, L3, N&G	L21-20P	
RECOMMENDED CIRCUIT AMPERAGE: 20						
220					NO CORD	
1PH/50HZ	20.0	3	4.40	L1, L2 & G	NO PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 30						
380-420					NO CORD	
3PH/50HZ	12.0	3-1/4	4.56	3-N-PE	NO PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 20						
PRODUCT/PAN CAPACITY						
Maximum Product Capacity Approximately 480 lb (218 kg) MAXIMUM VOLUME MAXIMUM: 300 QUARTS (380 LITERS)						
Maximum Chilling Capacity Approximately 240 lb (109 kg) MAXIMUM VOLUME MAXIMUM: 150 QUARTS (190 LITERS)						
FULL-SIZE PANS: GASTRONORM 1/1: Forty (40) 20" x 12" x 2-1/2" (530 x 325 x 65mm)						
FULL-SIZE SHEET PANS: Twenty (20)* 18" x 26" x 1" on wire shelves only. * Extra optional wire shelves required for maximum capacity shown above.						
CLEARANCE REQUIREMENTS						
BACK	0" (0mm)					
TOP	0" (0mm)					
EACH SIDE	0" (0mm)					
18" (457mm) MINIMUM FROM HEAT PRODUCING EQUIPMENT						
OPTIONS & ACCESSORIES						
<input type="checkbox"/>	Prechill Sealing Strip	SA-35079				
<input type="checkbox"/>	Roll-in Pan Cart (Trolley)	UN-27970 66-1/16" x 28-15/16" x 35-3/16" (1678 x 734 x 892mm)				
<input type="checkbox"/>	Roll-in Plate Cart (108 plate capacity)	UN-27971 65-15/16" x 28-15/16" x 39-13/16" (1674 x 734 x 1012mm)				
<input type="checkbox"/>	Roll-in Plate Cart (78 plate capacity)	UN-28311 65-15/16" x 28-15/16" x 39-13/16" (1674 x 734 x 1012mm)				
<input type="checkbox"/>	Shelf, Stainless Steel	SH-22473				

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.
- One (1) floor drain, 1" NPS connection.
- Legs must be attached to unit at time of installation.

REFRIGERATION

200 oz. R-404a Refrigerant

One (1) Condensing Unit:

FREEZE MODE: 11,300 BTU's per hour at -5°F (-21°C)

CHILL MODE: 21,600 BTU's per hour at +20°F (-7°C)

AIR CIRCULATION: 3,750 CFM

WEIGHT

QC2-100 NET: 1,000 lb (454 kg) SHIP: 1186 lb (538 kg) EST.

Pan Cart NET: 120 lb (54 kg) SHIP: 161 lb (73 kg)

Plate Cart NET: CONTACT FACTORY SHIP: CONTACT FACTORY

CARTON DIMENSIONS: (L x W x H)

57" x 44" x 94" (1448mm x 1118mm x 2388mm)