ALTO-SHAAM

QC2-100R

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.

- 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.
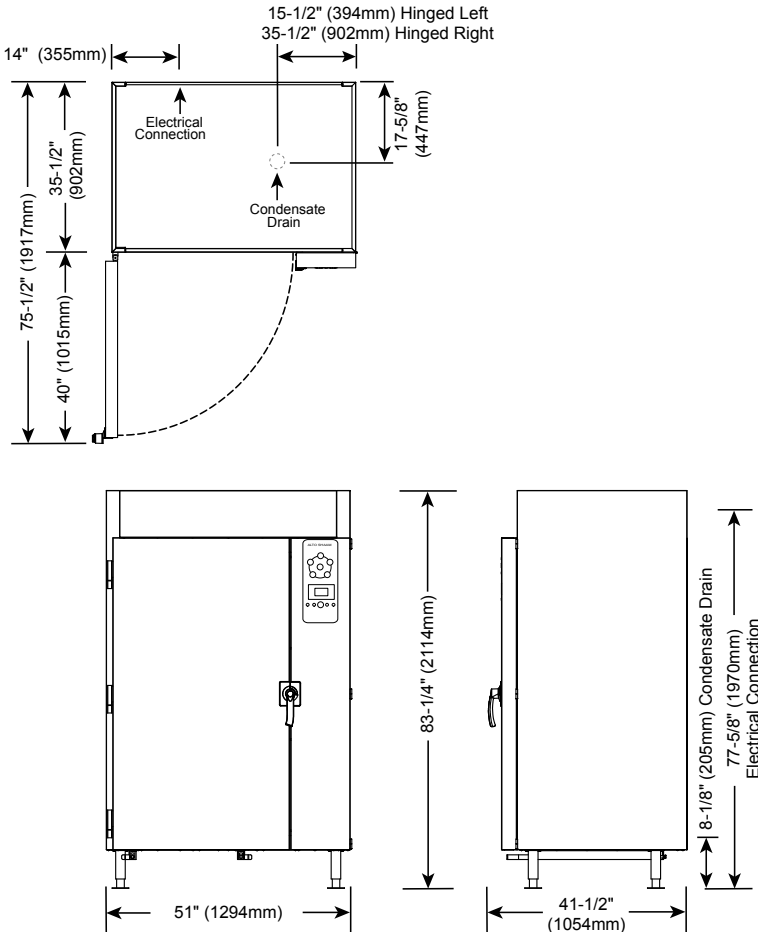
Cabinet exterior is #4 finish stainless steel front, door, sides and top. Unit back and bottom are galvanized metal. Cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter is provided with an ABS thermal break to prevent sweating. The door is stainless steel exterior with a stainless steel liner, mounted on hinges, hinged left as standard and includes one (1) self-adjusting, rotary door latch. A press-fit magnetic gasket is provided for positive seal. 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 flourescent display. The control function includes twenty (20) preset menu choices; a display in English, Spanish, or French; and communication capability.

☐ **MODEL QC2-100R Remote Quickchiller™**

FACTORY INSTALLED

- Electrical Choices
  - ☐ 115/208-230, 1ph
  - ☐ 220, 1ph
  - ☐ 380-420, 3ph

- Door Swing Choices
  - ☐ Left-hand swing, standard
  - ☐ Right-hand swing, optional

☐ HACCP Documentation, Data Logger [CC-35050], optional
  - 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

c ®UL us   NSF

ALTO-SHAAM

14" (355mm)

15-1/2" (394mm) Hinged Left
35-1/2" (902mm) Hinged Right

Electrical Connection

17-5/8" (447mm)

35-1/2" (902mm)

Condensate Drain

75-1/2" (1917mm)

40" (1015mm)

83-1/4" (2114mm)

51" (1294mm)

41-1/2" (1054mm)

8-1/8" (205mm) Condensate Drain

77-5/8" (1970mm) Electrical Connection

Legs not installed at factory

DIMENSIONS (H X W X D)

EXTERIOR:	83-1/4" x 51" x 41-1/2" (2114mm x 1294mm x 1054mm)
INTERIOR:	59-1/2" x 46" x 31-1/2" (1511mm x 1168mm x 800mm)

ELECTRICAL

VOLTAGE	AMPS	kW	CONNECTION	PLUG
115/208-230 1PH/60HZ	20.0	4.6	L1, L2, N & G	NO CORD NO PLUG
RECOMMENDED CIRCUIT AMPERAGE: 20				
220 1PH/50HZ	16.0	3.52	L1, L2 & G	NO CORD NO PLUG
RECOMMENDED CIRCUIT AMPERAGE: 20				
380-420 3PH/50HZ	7.0	2.66	3-N-PE	NO CORD NO PLUG
RECOMMENDED CIRCUIT AMPERAGE: 15				

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 maximun capacity shown above.

REMOTE BTU REQUIREMENTS

FREEZE MODE: 14,690 BTU's at 90°F AMBIENT
-5°F (-21°C) EVAPORATOR TEMPERATURE

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.

— Legs must be attached to unit at time of installation.

WEIGHT

QC2-100R **NET:** CONTACT FACTORY	**SHIP:** CONTACT FACTORY
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 93" (1448mm x 1118mm x 2362mm)

OPTIONS & ACCESSORIES

☐ Prechill Sealing Strip — SA-35079

☐ Roll-in Pan Cart (Trolley) — UN-27970
66-1/16" x 28-15/16" x 35-3/16" (1678 x 734 x 892mm)

☐ 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)

☐ 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)

☐ Shelf, Stainless Steel — SH-22473