

# QC2-20

## 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.

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 concealed hinges, hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a stainless steel top back splash, self-contained, refrigeration system utilizing R-404A refrigerant; one (1) condensing unit connected to interlaced evaporator coils. The unit includes one (1) detachable internal product temperature probe. Includes 9-pan slide in rack.

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 QC2-20 Quickchiller with backsplash top

MODEL QC2-20 Quickchiller with flush top and rear enclosure panel

FACTORY INSTALLED

• Electrical Choices

- 115V, 1ph
- 220V, 1ph

• Door Swing Choices

- Left-hand swing, standard
- Right-hand swing, optional

• Caster or Leg Choices

- 6" (152mm) legs, standard
- 5" (127mm) caster kit, optional [5014751]

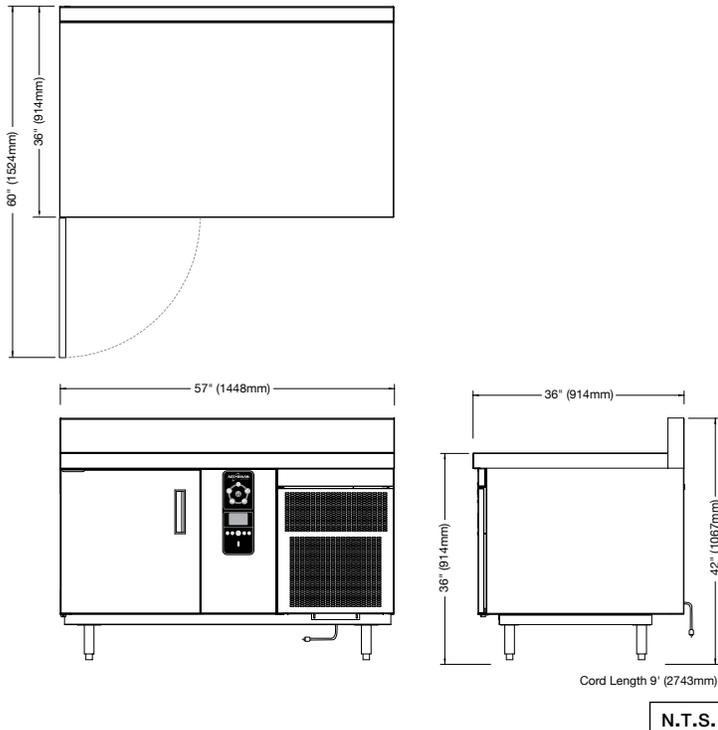
HACCP Documentation, Data Logger, optional [CC-35050]

- On board Datalogger 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 for 30 days
- Program utilizes 20 standard product names or descriptions



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

Effective from date of shipment. (EXCLUDES LABOR)



<b>DIMENSIONS (H X W X D)</b>	
<b>EXTERIOR:</b>	42" x 57" x 36" (1067mm x 1448mm x 914mm)

<b>ELECTRICAL</b>					
VOLTAGE	AMPS	HP	kW	CONNECTION	CORD & PLUG
115					NEMA 5-20P
1PH/60HZ	16	3/4	1.8		20A-125V PLUG
RECOMMENDED CIRCUIT AMPERAGE: 20					
220					
1PH/50HZ	14	3/4	1.8	L1, L2, N & G	NO CORD OR PLUG
RECOMMENDED CIRCUIT AMPERAGE: 20					

<b>REFRIGERATION</b>	
40 oz. R-404A Refrigerant	
One (1) Condensing Unit:	
FREEZE MODE: 4,380 BTU's per hour at -5°F (-21°C)	
CHILL MODE: 7,080 BTU's per hour at +20°F (-7°C)	
AIR CIRCULATION: 1250 CFM	

<b>PRODUCT/PAN CAPACITY</b>	
Approximately 60 lb (27 kg) MAXIMUM	
VOLUME MAXIMUM: 37.5 QUARTS (47,5 LITERS)	
FULL-SIZE PANS: GASTRONORM 1/1:	
Five (5)	20" x 12" x 2-1/2" (530 x 325 x 65mm)
FULL-SIZE SHEET PANS:	
Ten (10)	18" x 26" x 1"

<b>CLEARANCE REQUIREMENTS</b>	
BACK	6" (152mm)
TOP	6" (152mm)
EACH SIDE	4" (102mm)
18" (457mm) MINIMUM FROM HEAT PRODUCING EQUIPMENT	

<b>WEIGHT</b>	
NET: CONTACT FACTORY	SHIP: 450 lb (204 kg)
CARTON DIMENSIONS: (L x W x H)	
60" x 39" x 48-1/2" (1524mm x 991mm x 1232mm)	

<b>INSTALLATION REQUIREMENTS</b>	
— 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.	

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Wire Shelves, Coated	SH-35115
<input type="checkbox"/> Stacking Kit 7•14 over QC2-20	5015155
<input type="checkbox"/> Side Racks	SR-29969
<input type="checkbox"/> *Side Rack Pin, Short - ORDER 2	PI-35828
<input type="checkbox"/> *Side Rack Pin, Long - ORDER 2	PI-29939
<input type="checkbox"/> *Side Rack Holder - ORDER 2	SR-35829

\*NEEDED TO INSTALL SIDE RACKS SR-29969