

QC2-40

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 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 connected to interlaced evaporator coils. The unit includes three (3) detachable internal product temperature probes, five (5) stainless steel shelves, and four (4) stainless steel side mount racks. Pans fit on ten (10) non-tilt pan slides spaced on 4" (102mm) centers.

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 QC2-40 Quickchiller

FACTORY INSTALLED

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

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

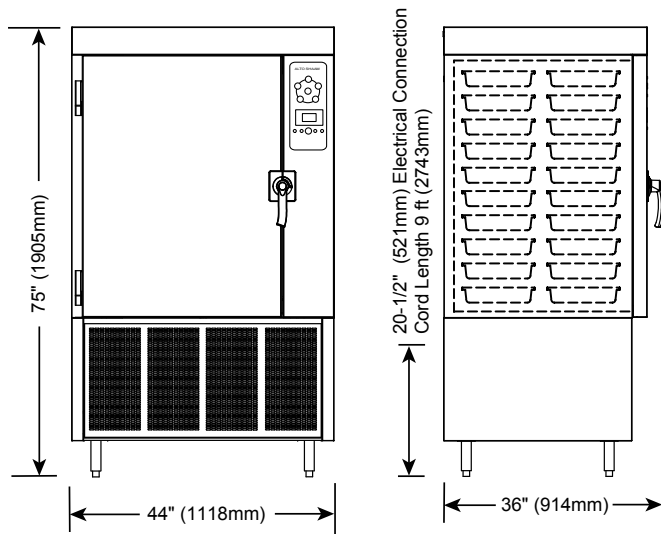
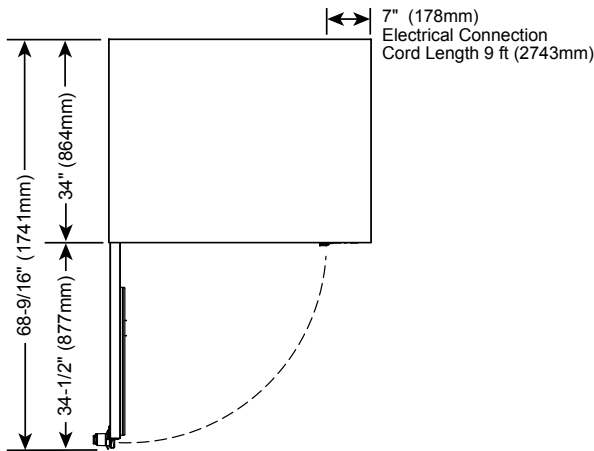
- Caster or Leg Choices
 - 6" (152mm) legs, standard
 - 5" (127mm) caster kit [5014751], optional

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




Effective from date of shipment. (EXCLUDES LABOR)





N.T.S.

DIMENSIONS (H X W X D)	
EXTERIOR:	75" x 44" x 36" (1905mm x 1118mm x 914mm)

ELECTRICAL						
VOLTAGE	AMPS	kW	HP	CONNECTION	CORD & PLUG	
115/208-230					NEMA 14-20p	
1PH/60HZ	16.0	3.7	1-1/2	--	20A-250V PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 20						
220					NO CORD	
1PH/50HZ	20.0	4.4	1-1/2	L1, L2, G	NO PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 30						
380-420					NO CORD	
3PH/50HZ	10.0	3.8	2-1/4	3-N-PE	NO PLUG	
RECOMMENDED CIRCUIT AMPERAGE: 20						

REFRIGERATION	
80 oz. R-404a Refrigerant	
One (1) Condensing Unit:	
FREEZE MODE: 5,880 BTU's per hour at -5°F (-21°C)	
CHILL MODE: 11,400 BTU's per hour at +20°F (-7°C)	
AIR CIRCULATION: 1,750 CFM	

PRODUCT/PAN CAPACITY	
Approximately 240 lb (109 kg) MAXIMUM	
VOLUME MAXIMUM: 150 QUARTS (190 LITERS)	
FULL-SIZE PANS:	GASTRONORM 1/1:
Twenty (20) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
FULL-SIZE SHEET PANS:	
Ten (10) 18" x 26" x 1"	

CLEARANCE REQUIREMENTS	
BACK	0" (0mm)
TOP	0" (0mm)
EACH SIDE	0" (0mm)
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.

WEIGHT	
NET: 654 lb (297 kg)	SHIP: 860 lb (390 kg)
CARTON DIMENSIONS: (L X W X H) 55-1/2" x 45-1/4" x 87" (1410 x 1149 x 2210mm)	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-22584