

# QC3-3

## Processing Freezer/Chiller/Refrigeration System



- The Alto-Shaam QuickChiller™ is a blast chiller freezer/ chiller refrigeration system that provides additional food safety and production efficiency.
- Operational modes include Quick Freeze, Soft Chill for less dense items such as individual portions, Hard Chill for products with greater density, Holding for chilled or frozen items, and Automatic Defrost.
  - Quick Freeze range: -10°F to 10°F (-23°C to -12°C)
  - Soft Chill range: 24°F to 36°F (-4°C to 2°C)
  - Hard Chill range: 11°F to 23°F (-11°C to -5°C)
  - Holding range: -5°F to 40°F (-21°C to 4°C)
- The automatic hot-gas defrost provides a highly effective and efficient method for defrosting the evaporator coils.
- The Alto-Shaam QuickChiller safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- Intuitive control is fully operable from the large 7" (178mm) touchscreen, and includes 20 preset menu choices.
- The QuickChiller allows chilled foods to be stored for 5 days, including the day of preparation and the day of service.
- HACCP data access records chill modes, times and temperatures used during the previous 30 days, all downloadable to a USB device. Recipe and software updates also upload to the chiller via USB.

### Short Form Spec

The Alto-Shaam QC3-3 QuickChiller blast freezer/chiller includes a cabinet exterior with a #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed-in-place polyurethane. The rear and bottom are galvanized metal. The QuickChiller cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter features an ABS thermal break to prevent sweating. The door has a stainless steel exterior with a stainless steel liner, is hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The refrigeration system is self-contained and uses R-404A refrigerant. One (1) condensing unit is connected to interlaced coated evaporator coils. The QuickChiller includes a touchscreen control, one (1) USB port, HACCP data access, one (1) detachable internal-product-temperature probe, and four (4) adjustable legs. Pans fit on three (3) non-tilt pan racks spaced on 3-7/8" (198mm) centers.

**QC3-3 QuickChiller**

#### Factory-installed Options



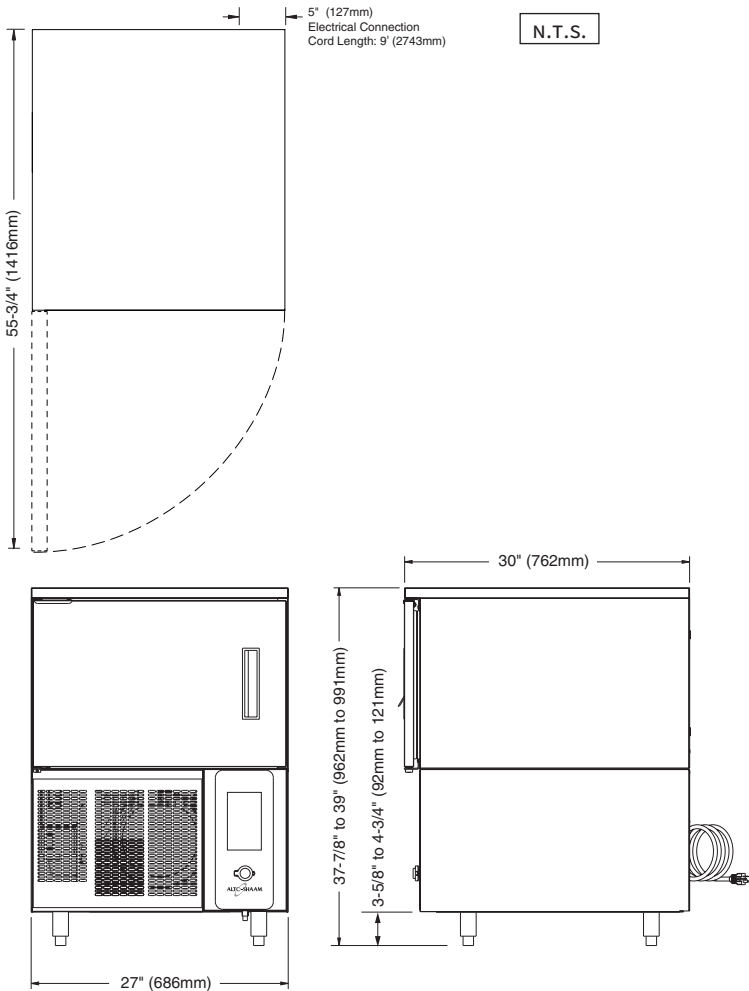
- Electrical
  - 115V, 1ph, 60Hz
  - 220V, 1ph, 50Hz
- Door Swing
  - Left-hand swing, standard
  - Right-hand swing, optional

- Caster or Legs
  - 6" (152mm) adjustable legs, standard, for countertop applications [37-7/8" to 39" (962mm to 991mm) overall height]
  - 9" leg kit, optional, [5014891] for stationary floor standing applications [41" (1041mm) overall height]
  - 3" (76mm) concealed caster kit, optional [5014890] for mobile floor standing applications [35" (889mm) overall height]



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

Effective from date of shipment. (EXCLUDES LABOR)



Dimensions (H X W X D)	
<b>Exterior*:</b>	37-7/8" x 27" x 30" (962mm x 686mm x 762mm)
<b>Interior:</b>	13-1/2" x 22-9/16" x 12-13/16" (342mm x 573mm x 324mm)

\*Add 1-1/8" (29mm) to height for fully extended leg

Electrical				
V/Ph/Hz	A	HP	kW	Cord and Plug
115V 1Ph/60Hz	16	1/2	1.84	NEMA 5-20P 20A-125V plug
220V 1Ph/50Hz	8	1/2	1.84	NEMA 5-15P 15A-125V plug
Recommended circuit amperage: 20				

Refrigeration
40 oz. R-404a Refrigerant
One (1) 1/2 hp Condensing Unit:
Freeze mode: 2,800 BTU's per hour at -5°F (-21°C)
Chill mode: 4,750 BTU's per hour at +20°F (-7°C)
Air circulation: 875 CFM

Product/Pan Capacity
Approximately 36 lb (16 kg) maximum
Volume maximum: 22-1/2 quarts (28,5 liters)
Full-size pans:      Gastronorm 1/1:
Three (3)      20" x 12" x 2-1/2"      (530 x 325 x 65mm)

Clearance Requirements	
Rear	1" (25mm)
Top	0" (0mm)
Left and Right Side	1" (25mm)
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. <b>Not factory supplied.</b>

Weight	
<b>Net:</b> 262 lb (119 kg)	<b>Ship:</b> 330 lb (150 kg)
<b>Carton dimensions:</b> (L x W x H) 35" x 35" x 42" (889 x 889 x 1067mm)	

Accessories
<input type="checkbox"/> Wire Shelves, Coated      SH-35114



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Due to ongoing product improvement, specifications are subject to change without notice.

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