

# QC2-40-Touch

## 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.

- 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)



- 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.
- Intuitive control is fully operable from the touch screen, and includes 20 different preset menu 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.
- 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 uploaded to chiller via USB.

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) recessed door pull. 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 USB port, HACCP data access, 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.

### MODEL QC2-40-Touch Quickchiller

#### FACTORY INSTALLED



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



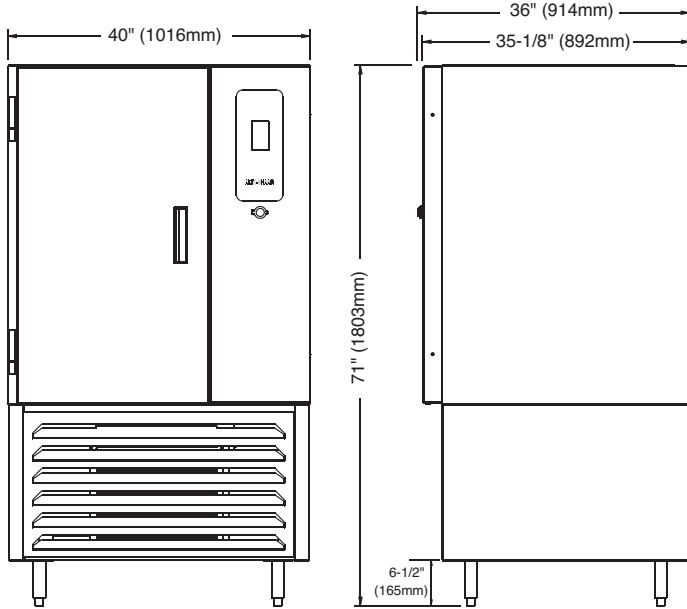
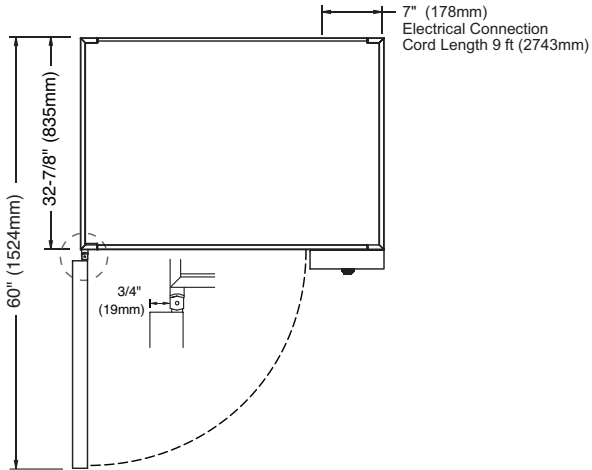
- Door Swing Choices
  - Left-hand swing, standard
  - Right-hand swing, optional

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



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

Effective from date of shipment. (EXCLUDES LABOR)



N.T.S.

<b>DIMENSIONS (H X W X D)</b>	
<b>EXTERIOR:</b>	71" x 40" x 36" (1803mm x 1016mm x 914mm)
<b>INTERIOR:</b>	39-1/2" x 22-9/16" x 25-1/4" (1003mm x 573mm x 641mm)

<b>ELECTRICAL</b>					
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					

<b>REFRIGERATION</b>	
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	

<b>PRODUCT/PAN CAPACITY</b>	
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"	

<b>CLEARANCE REQUIREMENTS</b>	
BACK	1" (25mm)
TOP	0" (0mm)
EACH SIDE	1" (25mm)
18" (457mm) MINIMUM FROM HEAT PRODUCING EQUIPMENT	

<b>WEIGHT</b>	
NET: 725 lb (329 kg)	SHIP: 858 lb (389 kg)
CARTON DIMENSIONS: (L X W X H) 45" x 44" x 78" (1143 x 1118 x 1981mm)	

<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, Stainless Steel	SH-22584