

# QC2-100-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.

• The roll-in pan cart mobilizes chilled product production and is interchangeable with 20-20E OR 20-20G Combitherm® ovens and 20-20W or 20-20MW 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 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 connects to interlaced evaporator coils. The unit includes USB port, HACCP data access, three (3) detachable internal product temperature probes, and four (4) adjustable legs. Roll-in pan cart has twenty (20) non-tilt pan support rails 22-13/16" (678mm) horizontal width between rails, and 2-9/16" (65mm) vertical spacing between rails, ten (10) stainless steel shelves, removable drip tray and cart handle.

MODEL QC2-100-Touch Quickchiller™

### FACTORY INSTALLED OPTIONS



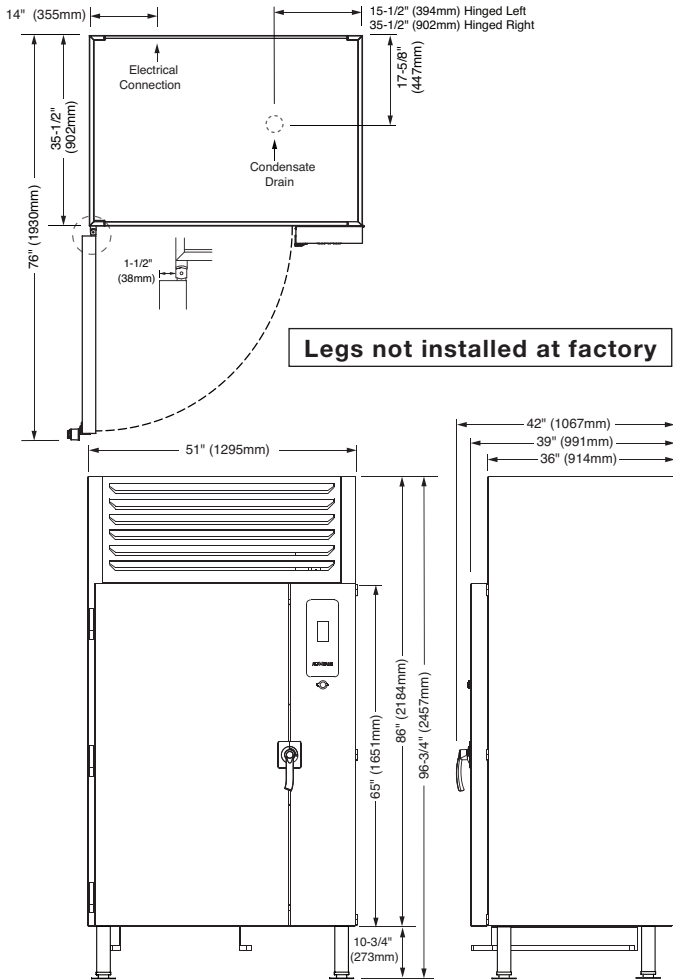
- Electrical Choices
  - 115/208-230V, 1ph
  - 115/208-230V, 3ph
  - 220V, 1ph
  - 380-420V, 3ph

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



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

Effective from date of shipment. (EXCLUDES LABOR)



DIMENSIONS (H X W X D)	
EXTERIOR:	96-3/4" x 51" x 42" (2457mm x 1295mm x 1067mm)
INTERIOR:	59-1/2" x 46" x 31-1/2" (1511mm x 1168mm x 800mm)

ELECTRICAL					
VOLTAGE	PH/HZ	AMPS	HP	kW	CONNECTION
115/208-230	1PH/60HZ	24.0	3	5.52	L1, L2, N&G
RECOMMENDED CIRCUIT AMPERAGE: 30					
115/208-230	3PH/60HZ	16.0	3	3.68	L1, L2, L3, N&G
RECOMMENDED CIRCUIT AMPERAGE: 20					
220	1PH/50HZ	20.0	3	4.40	L1, L2, &G
RECOMMENDED CIRCUIT AMPERAGE: 30					
380-420	3PH/50HZ	12.0	3-1/4	4.56	3-N-PE
RECOMMENDED CIRCUIT AMPERAGE: 20					
NO CORD NO PLUG					

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 maximum capacity shown above.	

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

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Preheat Sealing Strip	5016989
<b>Roll-In Pan Carts (H X W X D)</b>	
<input type="checkbox"/> 20 SHELF PAN TROLLEY - Fits 20-20E, 20-20G, 20-20MW, and QC2-100	5014652
69-1/2" x 26-7/8" x 34-1/2" (1766 x 683 x 877mm)	5017148 (CI)
<input type="checkbox"/> 20 SHELF PAN TROLLEY - Fits 20-10E, 20-10G, 20-20MW, and QC2-100	5015049
69-1/2" x 18-3/4" x 29-13/16" (1766 x 475 x 757mm)	5017149 (CI)
<b>Roll-In Plate Carts (H X W X D)</b>	
<input type="checkbox"/> 102 PLATE TROLLEY - Fits 20-20E, 20-20G, 20-20MW, and QC2-100	5016478
69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm)	5017150 (CI)
<input type="checkbox"/> 84 PLATE TROLLEY - Fits 20-20E, 20-20G, 20-20MW, and QC2-100	5016480
69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm)	5017151 (CI)
<input type="checkbox"/> 60 PLATE TROLLEY - Fits 20-10E, 20-10G, 20-20MW, and QC2-100	5016489
69-13/16" x 18-3/4" x 37-1/8" (1773 x 475 x 943mm)	5017153 (CI)
<input type="checkbox"/> 51 PLATE TROLLEY - Fits 20-10E, 20-10G, 20-20MW, and QC2-100	5016490
70" x 18-3/4" x 37-1/8" (1778 x 475 x 943mm)	5017154 (CI)
<input type="checkbox"/> Shelf, Stainless Steel	SH-22473
25-1/8" x 20-7/8" (638 x 529mm)	SH-2903 (CI)

CI - CORRECTIONAL INSTITUTION

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.	
— One (1) floor drain, 1" NPS connection.	
— Legs must be attached to unit at time of installation.	
REFRIGERATION	
200 oz. R-404a Refrigerant	
One (1) Condensing Unit:	
FREEZE MODE: 11,300 BTU's per hour at -5°F (-21°C)	
CHILL MODE: 21,600 BTU's per hour at +20°F (-7°C)	
AIR CIRCULATION: 3,750 CFM	
WEIGHT (EST.)	
QC2-100 NET: 1,000 lb (454 kg)	SHIP: 1100 lb (499 kg)
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 94" (1448mm x 1118mm x 2388mm)	