

# QC2-100R-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)
- 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.
- 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 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.

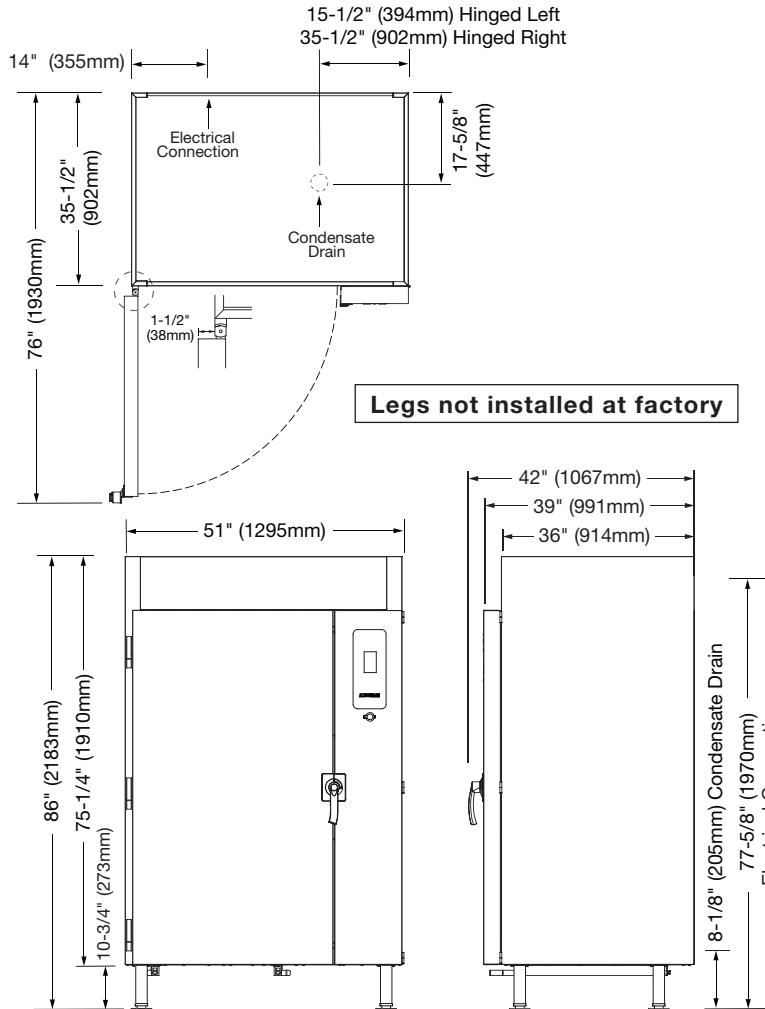
MODEL QC2-100R-Touch Remote Quickchiller™

### FACTORY INSTALLED OPTIONS



- Electrical Choices
  - 115/208-230V, 1ph
  - 220V, 1ph
  - 380-420V, 3ph
- Door Swing Choices
  - Left-hand swing, standard
  - Right-hand swing, optional





DIMENSIONS (H X W X D)	
EXTERIOR:	86" x 51" x 42" (2183mm x 1295mm x 1067mm)
INTERIOR:	59-1/2" x 46" x 31-1/2" (1511mm x 1168mm x 800mm)

ELECTRICAL				
VOLTAGE	PH/HZ	AMPS	kW	CONNECTION
115/208-230	1PH/60HZ	20.0	4.6	L1, L2, N&G
RECOMMENDED CIRCUIT AMPERAGE: 20				
220	1PH/50HZ	16.0	3.52	L1, L2, &G
RECOMMENDED CIRCUIT AMPERAGE: 20				
380-420	3PH/50HZ	7.0	2.66	3-N-PE
RECOMMENDED CIRCUIT AMPERAGE: 15				
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)	
Forty (40) FULL-SIZE PANS: GASTRONORM 1/1: 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	6" (152mm)
EACH 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. NOT FACTORY SUPPLIED.
- Legs must be attached to unit at time of installation.

**REMOTE BTU REQUIREMENTS**

FREEZE MODE: 14,690 BTU's at 90°F AMBIENT  
-5°F (-21°C) EVAPORATOR TEMPERATURE

WEIGHT (EST.)	
QC2-100 NET: CONTACT FACTORY	SHIP: CONTACT FACTORY
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)	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Prechill Sealing Strip	SA-35079
<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 69-1/2" x 26-3/4" x 34-15/16" (1766 x 683 x 877mm)	5014652 5017148 (CI)
<input type="checkbox"/> 20 SHELF PAN TROLLEY - Fits 20-10E, 20-10G, 20-20Mw, and QC2-100 69-1/2" x 18-5/8" x 30-3/16" (1766 x 475 x 757mm)	5015049 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 69-11/16" x 26-11/16" x 42-9/16" (1769 x 683 x 1080mm)	5016478 5017150 (CI)
<input type="checkbox"/> 84 PLATE TROLLEY - Fits 20-20E, 20-20G, 20-20Mw, and QC2-100 69-11/16" x 26-3/4" x 42-9/16" (1769 x 683 x 1080mm)	5016480 5017151 (CI)
<input type="checkbox"/> 60 PLATE TROLLEY - Fits 20-10E, 20-10G, 20-20Mw, and QC2-100 69-7/8" x 18-5/8" x 37-3/16" (1773 x 475 x 943mm)	5016489 5017153 (CI)
<input type="checkbox"/> 51 PLATE TROLLEY - Fits 20-10E, 20-10G, 20-20Mw, and QC2-100 70-1/16" x 18-5/8" x 37-3/16" (1778 x 475 x 943mm)	5016490 5017154 (CI)
<input type="checkbox"/> Shelf, Stainless Steel	SH-22473
<input type="checkbox"/> Shelf, Stainless Steel	SH-2903 (CI)

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