

**QC3-40****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 QC3-40 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 Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant. One (1) condensing unit connected to interlaced coated evaporator coils. The Quickchiller includes a 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.

 **QC3-40 Quickchiller**
**Factory-installed Options**

## • Electrical Choices

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

## • Door Swing Choices

- Left-hand swing, standard
- Right-hand swing, optional

## • Caster or Leg Choices

- 6" (152mm) adjustable legs, standard
- 5" (127mm) caster kit [5014751], optional

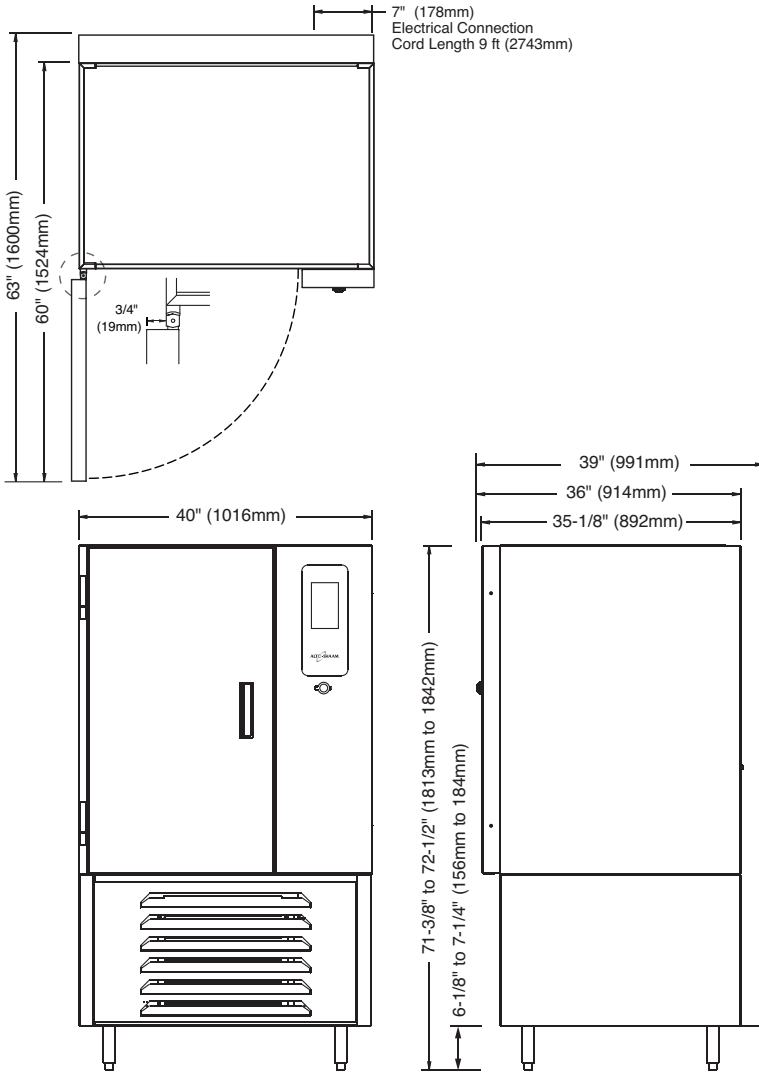


5-Year Limited Warranty on self-contained compressor. Effective from date of shipment. (excludes labor)



# QC3-40


## Processing Freezer/Chiller/Refrigeration System



N.T.S.

Dimensions (H X W X D)	
<b>Exterior*:</b>	71-3/8" x 40" x 39" (1813mm x 1016mm x 991mm)
<b>Interior:</b>	39-1/2" x 22-9/16" x 25-1/4" (1003mm x 573mm x 641mm)

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

Electrical						
V	A	kW	HP	Connection	Cord and 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	
Refrigerant: 80 oz. R-404a	
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 216 lb (98 kg) maximum	
Volume maximum: 135 quarts (171 liters)	
Full-size pans:	Gastronorm 1/1:
Eighteen (18) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
Full-size sheet pans:	
Nine (9)	18" x 26" x 1"

Clearance Requirements	
<b>Back</b>	Rear clip provides 3" (76mm) clearance
<b>Top</b>	0" (0mm)
<b>Each Side</b>	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> 725 lb (329 kg)	<b>Ship:</b> 858 lb (389 kg)
<b>Carton dimensions:</b> (L X W X H) 45" X 44" X 78" (1143 X 1118 X 1981mm)	

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



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
 Phone: 262.251.3800 800.558.8744 U.S.A./Canada Fax: 262.251.7067 800.329.8744 U.S.A. only  
[www.alto-shaam.com](http://www.alto-shaam.com)

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

Printed in the U.S.A. 