

# QC3-20

## 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.
- A roll-in rack management solution supports production, chilling, rethermalization, staging, and service:

### Short Form Spec

The Alto-Shaam QC3-20 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 a positive seal. The QuickChiller is furnished with either a stainless steel top and back-splash or a flush top with rear enclosure. 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, and one (1) detachable internal-product-temperature probe. One (1) 9-pan, slide-in rack is included.

- QC3-20:** QuickChiller with a back-splash top

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- QC3-20:** QuickChiller with a flush top and rear enclosure panel



#### Factory-installed Options

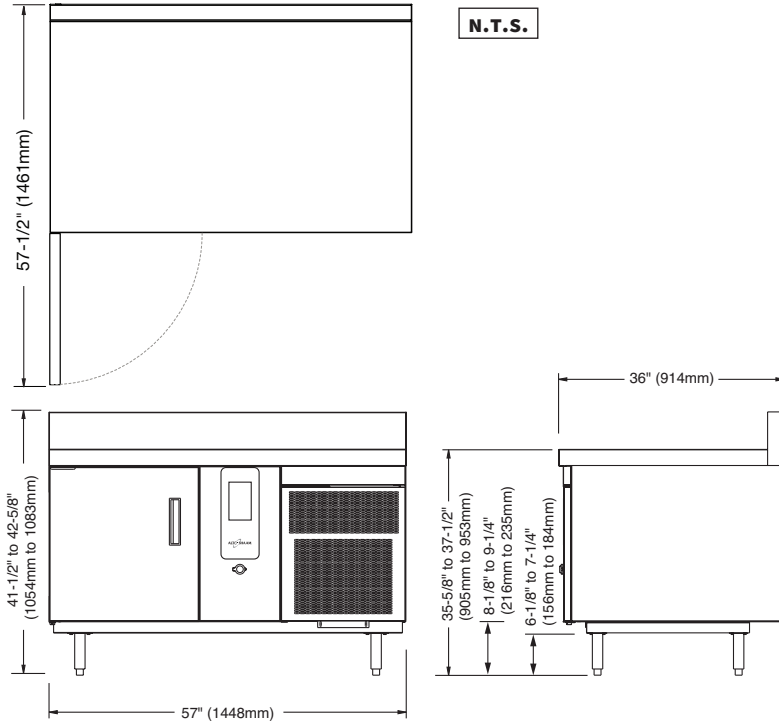
- Electrical
  - 115V, 1ph, 60Hz
  - 220V, 1ph, 50Hz
- Door Swing
  - Left-hand swing, standard
  - Right-hand swing, optional
- Casters or Legs
  - 6" (152mm) adjustable legs, standard
  - 5" (127mm) caster kit, optional [5014751]



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



N.T.S.



Dimensions (H X W X D)	
<b>Exterior*:</b>	41-1/2" x 57" x 36" (1054mm x 1448mm x 914mm)
<b>Interior:</b>	22-5/8" x 21-1/16" x 27-5/16" (574mm x 535mm x 693mm)

\*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	3/4	1.8	NEMA 5-20P 20A-125V plug
220V 1Ph/50Hz	14	3/4	1.8	L1, L2, N & G No cord or plug
Recommended circuit amperage: 20				
Ground fault or residual current protection device must accommodate a leakage current of 20mA				

Refrigeration	
Refrigerant: 40 oz. R-404a	
One (1) Condensing Unit:	
Freeze mode: 4,380 BTU's per hour at -5°F (-21°C)	
Chill mode: 7,080 BTU's per hour at +20°F (-7°C)	
Air circulation: 1250 cfm	

Weight	
<b>Net:</b> Contact factory	<b>Ship:</b> 416 lb (189 kg)
<b>Carton dimensions:</b> (L x W x H) 60" x 39" x 48-1/2" (1524mm x 991mm x 1232mm)	

Product/Pan Capacity	
Approximately 60 lb (27 kg) maximum	
Volume maximum: 37.5 quarts (47,5 liters)	
Five (5)	Full-size pans: 20" x 12" x 2-1/2" Gastronorm 1/1: (530 x 325 x 65mm)
Nine (9)	Full-size sheet pans: 18" x 26" x 1"

Clearance Requirements	
<b>Rear</b>	1" (25mm)
<b>Top</b>	0" (0mm)
<b>Left and Right 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>	

Accessories			
<input type="checkbox"/> Side Racks - 2 required	SR-29969	<input type="checkbox"/> Stacking Kit 4-10 over QC3-20 w/flush top	5015781
<input type="checkbox"/> Side Rack Pin, Short - 4 required*	PI-35828	<input type="checkbox"/> Stacking Kit 6-10 over QC3-20 w/flush top	5017211
<input type="checkbox"/> Side Rack Pin, Long - 2 required*	PI-29939	<input type="checkbox"/> Stacking Kit 7-20 over QC3-20 w/flush top	5017210
<input type="checkbox"/> Side Rack Holder - 2 required*	BT-29942	<input type="checkbox"/> Wire Shelves, Coated	SH-35115
*Needed to install side racks SR-29969			



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