



QUICKCHILLER™



ALTO-SHAAM®



SAFETY QUALITY SUSTAINABILITY

PROPER CHILLING GUARANTEES FRESHEST FOOD QUALITY

Bacterial growth is most aggressive when food passes through the temperature danger zone. The result isn't always enough to make customers sick, but almost always results in that "leftover" taste and texture — affecting food quality, food safety and food sustainability. Fresh flavors and vibrant colors can easily be lost, negatively impacting your bottom line.

Refrigerators are for "keeping cold food cold" and do not rapidly chill hot or even ambient temperature foods. Alto-Shaam QuickChillers™ are specifically designed to rapidly and efficiently remove heat from foods using a combination of low temperature and high velocity air. This can minimize food time in the "Danger Zone" (135°F - 40°F/57°C - 4°C) by up to 80%.

Besides quality, limiting bacterial growth has strong safety benefits as well. The Center for Disease Control confirms that the leading cause of foodborne illness is improper chilling, and that there are an estimated 76 million foodborne illness cases annually. A large percentage of those cases could be avoided through proper food chilling.

QuickChillers can be used to chill virtually any type of food; from delicate vegetables and seafood to hearty roasts, from dense sauces to casseroles.

It's time to review your chilling process!





Proper quick chilling reduces potential bacterial contamination by up to 80%

CHILLING MODES

The touchscreen control enables programmable or manual chill modes for optimal operation.

Chill modes: Four preset chill modes allow for rapid chilling with just one touch.

- **Soft Chill:** Recommended for less dense food items, this mode chills foods to 36°F to 24°F (2°C to -4°C)
- **Hard Chill:** Recommended for more dense food items, this mode chills foods to 23°F to 11°F (-5°C to -11°C)
- **Freeze:** This mode rapidly freezes foods to 10°F to -10°F (-12°C to -23°C)
- **Hold Mode:** This mode offers continuous refrigerated storage. All modes switch to hold mode when the desired temperature is reached



USING COOK/CHILL CAN RESULT IN UP TO
75%
REDUCTION IN TOTAL LABOR HOURS

While every kitchen is unique, using a cook/chill process saves significant time and money.

Cooking with an Alto-Shaam CT PROformance™ Combitherm® oven can reduce cooking times by half — or more — allowing staged production and rethermalization as demand requires.

Instead of repeating the same production items every day, cook regular menu items to inventory and chill. Then refresh items as they are needed, reducing prep and cooking times, as well as eliminating clean-up while maintaining peak food quality and expediting service.



Ecologically Smart.
Economically Smart.

EcoSmart technology helps reduce ownership costs and protect the environment with eco-friendly equipment.

TOUCHSCREEN CONTROL — PRECISE, PROGRAMMABLE CONSISTENCY AT YOUR FINGERTIPS



Pre-Programmed Recipe Selection – Select from any of 20 preset “one-touch” chilling recipes for consistent and ideal chilling results.

HACCP Compliance – HACCP feature automatically records and data logs critical information including time and date stamps and temperatures. Information can be easily transferred and stored to a USB device to retrieve and view data.

Removable Probe – The detachable probe minimizes downtime and ongoing component and service costs and is interchangeable with the CT PROformance™ Combitherm® oven.

Hot Gas Defrost Drip Time – Using hot gas to defrost evaporator coils, the unit stays off for a 10 minute drip time to completely drain all liquid from the coils to avoid refreezing and loss of chilling efficiency.

EXPERIENCE COOK/CHILL AND PLATED
RETHERM IN A WHOLE NEW WAY



Alto-Shaam offers the industry's only fully integrated rack management solution that includes all necessary components to support production, chilling, rethermalization, staging and service. Whether in a central production or commissary operation, or serving a plated meal function for 4,000 guests, we have you covered. Finally, restaurant quality food in a volume food production setting.

FIVE EASY STEPS

1 COOK

in bulk in an Alto-Shaam Combitherm® oven.

2 CHILL

in the Alto-Shaam QuickChiller™. Lock in the quality and freshness by quickly bringing food down in temperature through the “Danger Zone,” resulting in extended food shelf life to five days.

3 PLATE COLD

for banqueting applications. Focus on plated presentation in slack periods and stage meals on optional plated trolleys until ready for rethermalization.

4 RETHERM & REFRESH

in an Alto-Shaam Combitherm oven to restore safe food temperatures while maximizing food quality for service.

5 HOLD

in the Alto-Shaam Combimate® companion heated holding cabinet. Gentle radiant halo heat allows advanced staging and timing flexibility prior to service so that every event can go out on schedule.



QUICKCHILLER™ SERIES

HIGH EFFICIENCY REFRIGERATION

Available in a variety of sizes and configurations, the QuickChiller is ideal for: restaurants, hotels and banqueting operations, hospitals, retail supermarkets, schools, colleges and universities, clubs and resorts as well as many other foodservice operations.

QC3-3

Perfect for under-counter or stand alone application in smaller or more confined foodservice operations, this small footprint design allows for limited volume chilling when and where it's needed.

Product Capacity*	36 pounds (16 kg)
Pan Capacity	Three (3) full-size or GN 1/1 pans
Dimensions	37-7/8" x 27" x 30"
H x W x D	(962mm x 686mm x 762mm)



QC3-20

This worktop chiller provides the ability to chill foods without sacrificing valuable floor space. Place this unit against the wall or in the middle of the floor as an island to provide functional workspace with easily accessible chilling capacity.

Product Capacity*	60 lb (27 kg)
Pan Capacity	Five (5) full-size or GN 1/1 pans Ten (10) full-size sheet pans
Dimensions	41-1/2" x 57" x 36"
H x W x D	(1054mm x 1448mm x 914mm)



*Based on 2-1/2" (64 mm) deep pans. Ideal chilling capacity is equivalent to half of total load capacity.

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

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1):	20" x 12" x 2-1/2" (530mm x 325mm x 65mm)
Half-Size Steam Pans (GN 1/2):	12" x 10" x 2-1/2" (325mm x 265mm x 65mm)
Full-Size Sheet Pans:	18" x 26" x 1"
Half-Size Sheet Pans:	18" x 13" x 1"

QC3-40

This vertical reach-in chiller allows for greater pan capacity and higher production.

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size or GN 1/1 pans Ten (10) full-size sheet pans
Dimensions	71-3/8" x 40" x 39"
H x W x D	(1813mm x 1016mm x 991mm)



QC3-100 SELF-CONTAINED CONDENSER

QC3-100R REMOTE CONDENSER

With a fully integrated roll-in food cart, this unit works in conjunction with compatible CT Series Combitherm® Ovens and Combimate™ mobile warmers. Work smarter and more efficiently with the ability to chill fully plated meals with the optional plate trolleys.

Product Capacity*	480 lb (218 kg)
Pan Capacity	Forty (40) full-size pans or GN 1/1 pans Twenty (20) full-size sheet pans
QC3-100 Dimensions	95-7/8" x 51" x 42"
H x W x D	(2435mm x 1295mm x 1067mm)
QC3-100R Dimensions	85-1/8" x 51" x 42"
H x W x D	(2162mm x 1295mm x 1067mm)



QC3-100

QC3-100R with remote condenser

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QUICKCHILLER™



Alto-Shaam World Headquarters

W164 N9221 Water Street, P.O. Box 450
Menomonee Falls, WI 53052-0450, U.S.A.
Phone 800-558-8744; +1-262-251-3800

Alto-Shaam Asia

Shanghai, China
Phone +86-21-6173 0336

Alto-Shaam Canada

Concord, Ontario Canada
Toll Free Phone 866-577-4484
Phone +1-905-660-6781

Alto-Shaam Central & South America

Miami, FL USA
Phone +1-954-655-5727

Alto-Shaam Middle East & Africa

Dubai, UAE
Phone +971 4 321 9712

Alto-Shaam France, L.L.C.

Aix en Provence, France
Phone +33(0)4-88-78-21-73

Alto-Shaam GmbH

Bochum, Germany
Phone +49(0)234-298798-0

Alto-Shaam Mexico

Leon, Mexico
Phone +52 1 477-754-1305

Alto-Shaam Russia

Moscow, Russia
Phone +7-903-793-2331

www.alto-shaam.com

