

QC3-100R

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 electric 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.
- The roll-in pan cart fits 20-10 and 20-20 Combitherm® ovens, as well as 20-20W and 20-20MW Halo Heat® Combimate® holding cabinets. This rack management solution supports production, chilling, rethermalization, staging and service.

Short Form Spec

The Alto-Shaam QC3-100R QuickChiller blast chiller includes a cabinet exterior with a #4 finish stainless steel front, door, sides and a 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) self-adjusting rotary door latch. A press-fit magnetic gasket is provided for positive seal. The QuickChiller includes a 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.

- ☐ QC3-100R Remote Quickchiller™ for 20-20 Roll-In Carts
- ☐ QC3-100R/NT (Narrow Trolley) Remote Quickchiller™ for 20-10 Roll-In Carts



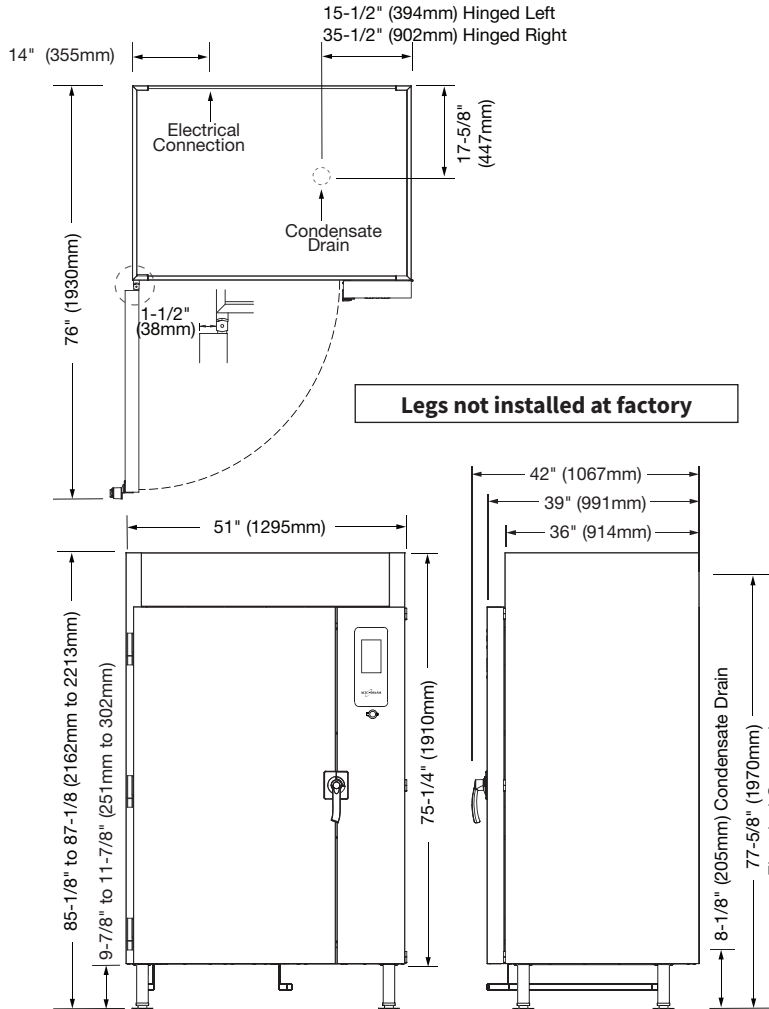
Factory-installed Options

- Electrical Choices
 - ☐ 115/208-230V, 1ph, 60Hz
 - ☐ 220V, 1ph, 50Hz
 - ☐ 380-420V, 3ph, 50Hz
- Door Swing Choices
 - ☐ Left-hand swing, standard
 - ☐ Right-hand swing, optional



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Dimensions (H X W X D)

Exterior*:	85-1/8" x 51" x 42" (2162mm x 1295mm x 1067mm)
Interior:	59-1/2" x 46" x 31-1/2" (1511mm x 1168mm x 800mm)

*Add 2" (51mm) to height for fully extended leg

Electrical

V	Ph/Hz	A	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	QC3-100	QC3-100/NT (Narrow Trolley)
Maximum Product Weight Capacity	480 lbs (218 kg)	240 lbs (109 kg)
Maximum Product Volume Capacity	300 qts (380 L)	150 qts (190 L)
Maximum Chilling Capacity (weight)	240 lbs (109 kg)	
Maximum Chilling Capacity (volume)	150 qts (190 L)	
Full-size pans (20" x 12" x 2-1/2") Gastronorm 1/1 (530 x 325 x 65mm)	40	20
Full-size sheet pans (18" x 26" x 1") on wire shelves only	20*	

* Extra optional wire shelves required for maximum capacity shown above.

Clearance Requirements

Rear	1" (25mm)
Top	6" (152mm)
Left and Right 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.)

	QC3-100	Pan Cart	Plate Cart
Net	contact factory	120 lb (54 kg)	contact factory
Ship	contact factory	250 lb (113 kg)	contact factory

Carton Dimensions: (L x W x H)

57" x 44" x 94" (1448mm x 1118mm x 2388mm)

Accessories

- ☐ Prechill Sealing Strip, QC3-100 SA-35079
- ☐ Prechill Sealing Strip, QC3-100/NT (Narrow Trolley) **

Roll-In Pan Carts (h x w x d)

- ☐ 20 Shelf Pan Trolley - Fits 20-20, 20-20MW, and QC3-100 5017976
69-1/2" x 26-1/8" x 34-3/8" (1766 x 661 x 873mm) 5017148 (CI)
- ☐ 20 Shelf Pan Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 5017975
69-1/2" x 18-1/4" x 29-11/16" (1766 x 475 x 753mm) 5017149 (CI)
- ☐ Shelf, Stainless Steel, Fits QC3-100 Pan Cart SH-22473
- ☐ Shelf, Stainless Steel, Fits QC3-100/NT Pan Cart SH-2903

Roll-In Plate Carts (h x w x d)

- ☐ 102 Plate Trolley - Fits 20-20, 20-20MW, and QC3-100 5016478
69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm) 5017150 (CI)
- ☐ 84 Plate Trolley - Fits 20-20, 20-20MW, and QC3-100 5016480
69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm) 5017151 (CI)
- ☐ 60 Plate Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 5016489
69-13/16" x 18-3/4" x 37-1/8" (1773 x 475 x 943mm) 5017153 (CI)
- ☐ 51 Plate Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 5016490
70" x 18-3/4" x 37-1/8" (1778 x 475 x 943mm) 5017154 (CI)

CI - Correctional Institution ** Contact factory



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

Printed in the U.S.A.