

# QC3-100

## 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:
  - **QC3-100:** Accepts roll-in pan carts designed for either 20-10 or 20-20 Combitherm ovens, as well as 20-20W and 20-20MW Halo Heat Combimate holding cabinets.
  - **QC3-100/NT:** Accepts roll-in pan carts designed for ONLY Combitherm 20-10 ovens.

### Short Form Spec

The Alto-Shaam QC3-100 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 refrigeration system is self-contained and uses R-404A refrigerant. One (1) condensing unit is connected to the interlaced coated evaporator coils. The QuickChiller includes a touchscreen control, one (1) USB port, HACCP data access, three (3) detachable internal-product-temperature probes, and four (4) adjustable legs. The roll-in pan cart has twenty (20) non-tilt pan support rails set at 22-13/16" (678mm) horizontal width between rails and 2-9/16" (65mm) vertical spacing between rails, ten (10) stainless steel shelves, one (1) removable drip tray and one (1) cart handle.

- QC3-100 QuickChiller™ for 20-20 Roll-In Carts
- QC3-100/NT (Narrow Trolley) QuickChiller™ for 20-10 Roll-In Carts

*NOTE: Roll-in pan carts designed for 20-20 Combitherm ovens do not fit into the QC3-100/NT.*

#### Factory-installed Options



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



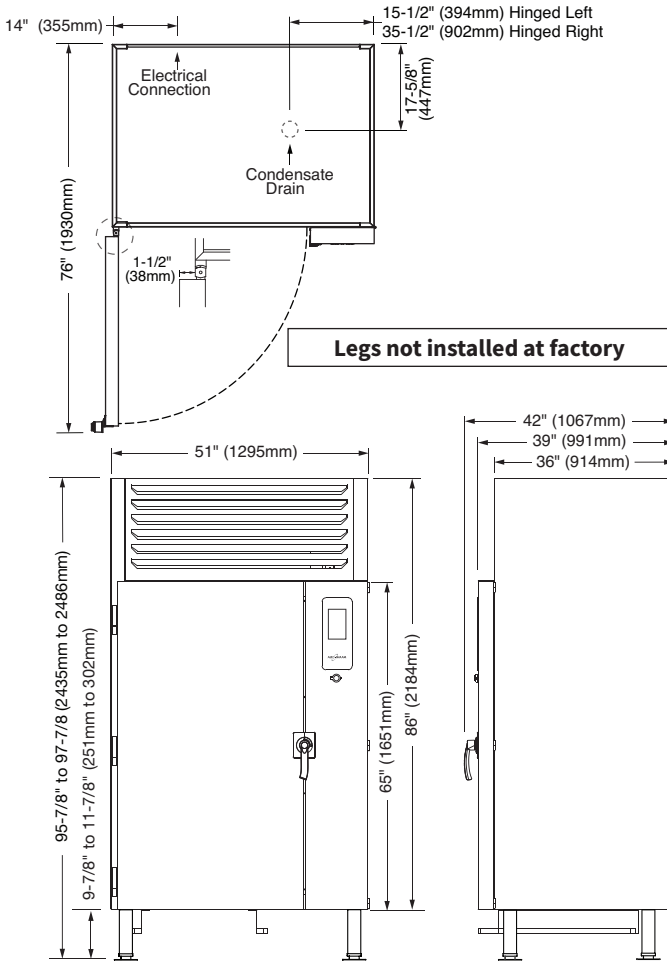
**5-Year Limited Warranty on self-contained compressor**

Effective from date of shipment. (EXCLUDES LABOR)



# QC3-100

## Processing Freezer/Chiller/Refrigeration System



Dimensions (H x W x D)	
<b>Exterior*:</b>	95-7/8" x 51" x 42" (2435mm x 1295mm x 1067mm)
<b>Interior:</b>	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	HP	kW	Connection
115/208-230	1PH/60HZ	24.0	3	5.52	4-wire L1, L2, N & G
Recommended circuit amperage: 30					
115/208-230	3PH/60HZ	16.0	3	3.68	5-wire L1, L2, L3, N & G
Recommended circuit amperage: 20					
220	1PH/50HZ	20.0	3	4.40	3-wire L1, L2 & G
Recommended circuit amperage: 30					
380-420	3PH/50HZ	12.0	3-1/4	4.56	5-wire L1, L2, L3, N & PE
Recommended circuit amperage: 20					
<b>No Cord No Plug</b>					

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	
<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	

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 69-1/2" x 26-1/8" x 34-3/8" (1766 x 661 x 873mm)	5026385 5026431 (CI)
☐ 20 Shelf Pan Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 69-1/2" x 18-1/4" x 29-11/16" (1766 x 475 x 753mm)	5026388 5026282 (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 69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm)	5016478 5017150 (CI)
☐ 84 Plate Trolley - Fits 20-20, 20-20MW, and QC3-100 69-5/8" x 26-7/8" x 42-1/2" (1769 x 683 x 1080mm)	5026386 5026432 (CI)
☐ 60 Plate Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 69-13/16" x 18-3/4" x 37-1/8" (1773 x 475 x 943mm)	5016489 5017153 (CI)
☐ 51 Plate Trolley - Fits 20-10, 20-20MW, and QC3-100/NT 70" x 18-3/4" x 37-1/8" (1778 x 475 x 943mm)	5016490 5017154 (CI)

CI - Correctional Institution \*\* Contact factory

Installation Requirements			
<ul style="list-style-type: none"> <li>Appliance must be installed level.</li> <li>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.</li> <li>Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. <b>Not factory supplied.</b></li> <li>One (1) floor drain, 1" NPS connection.</li> <li>Legs must be attached to unit at time of installation.</li> </ul>			
Refrigeration			
200 oz (591 ml) R-404a Refrigerant			
One (1) Condensing Unit:			
Freeze mode: 11,300 BTU's per hour at -5°F (-21°C)			
Chill mode: 21,600 BTU's per hour at +20°F (-7°C)			
Air circulation: 3,750 cfm			
Weight (EST.)			
	QC3-100	Pan Cart	Plate Cart
<b>Net</b>	1,000 lb (454 kg)	120 lb (54 kg)	contact factory
<b>Ship</b>	1,100 lb (499 kg)	250 lb (113 kg)	contact factory
Carton Dimensions: (L x W x H)			
57" x 46" x 97" (1448mm x 1168mm x 2464mm)			



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