



Significantly reduce food waste and increase revenue by safely chilling cooked food. QuickChiller™ blast chillers are designed to rapidly and uniformly decrease the temperature of hot foods well within HACCP and FDA requirements.

Standard Features:

- Multiple operational modes from Quick Freeze, to Chill, to Holding
- Temperature range -10°F - 40°F
- Intuitive, touch screen control
- HACCP data for chill modes, times, and temperatures
- Recipe and software updates via USB

Short Form Spec

The Alto-Shaam QC3-3 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 refrigeration system is self-contained and uses R-404A or R-448A 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, one (1) detachable internal-product-temperature probe, and four (4) adjustable legs. Pans fit on three (3) non-tilt pan racks spaced on 3-7/8" (198mm) centers.

☐ QC3-3 QuickChiller

Factory-installed Options

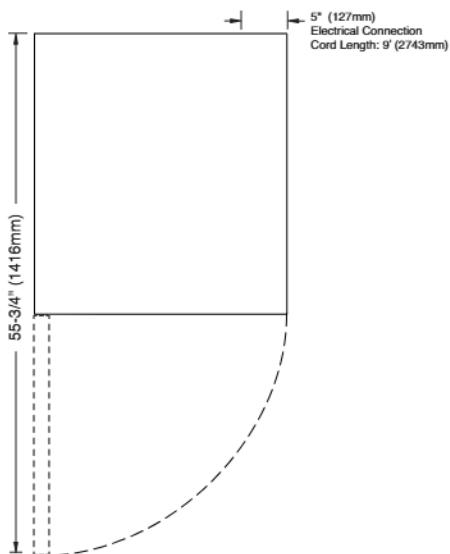


- Electrical
 - ☐ 115V, 1ph, 60Hz
- Door Swing
 - ☐ Left-hand swing, standard
 - ☐ Right-hand swing, optional

- Caster or Legs
 - ☐ 6" (152mm) adjustable legs, standard, for countertop applications [37-7/8" to 39" (962mm to 991mm) overall height]
 - ☐ 9" leg kit, optional, [5014891] for stationary floor standing applications [41" (1041mm) overall height]
 - ☐ 3" (76mm) concealed caster kit, optional [5014890] for mobile floor standing applications [35" (889mm) overall height]



For R-404A units:
5-Year Limited Warranty
on self-contained
compressor. Effective
from date of shipment.
(excludes labor)



N.T.S.

Dimensions (H X W X D)

Exterior*:	37-7/8" x 27" x 30" (962mm x 686mm x 762mm)
Interior:	13-1/2" x 22-9/16" x 12-13/16" (342mm x 573mm x 324mm)

*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	1/2	1.84	NEMA 5-20P 20A-125V plug
Recommended circuit amperage: 20				
Ground fault or residual current protection device must accommodate a leakage current of 20mA				

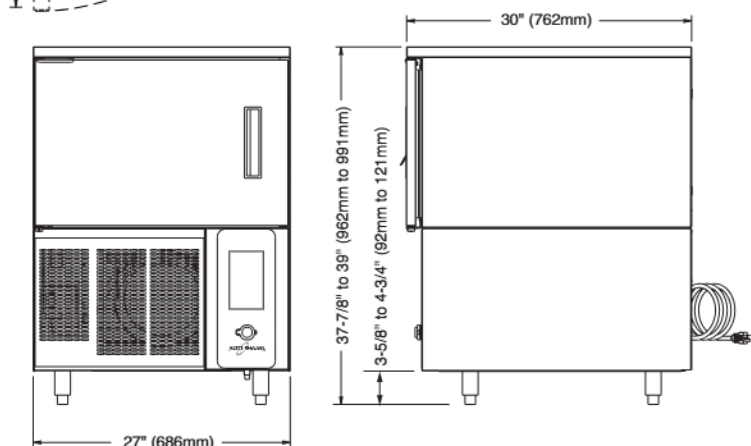
Refrigeration

Refrigerant: 40 oz. R-404a
 One (1) 1/2 hp Condensing Unit:
 Freeze mode: 2,800 BTU's per hour at -5°F (-21°C)
 Chill mode: 4,750 BTU's per hour at +20°F (-7°C)
 Air circulation: 875 CFM

Refrigerant: 40 oz. R-448a
 One (1) 1/2 hp Condensing Unit:
 Freeze mode: 3,020 BTU's per hour at -5°F (-21°C)
 Chill mode: 5,600 BTU's per hour at +20°F (-7°C)
 Air circulation: 800 CFM

Product/Pan Capacity

Approximately 36 lb (16 kg) maximum		
Volume maximum: 22-1/2 quarts (28,5 liters)		
	Full-size pans:	Gastronorm 1/1:
Three (3)	20" x 12" x 2-1/2"	(530 x 325 x 65mm)



Clearance Requirements	
Rear	1" (25mm)
Top	0" (0mm)
Left and Right Side	1" (25mm)
18" (457mm) minimum from heat producing equipment	

Weight	
Net: 262 lb (119 kg)	Ship: 330 lb (150 kg)
Carton dimensions: (L X W X H) 35" X 35" X 42" (889 X 889 X 1067mm)	

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.

Accessories	
☐ Wire Shelves, Coated	SH-35114

