

QuickChiller™ Processing Freezer/Chiller/Refrigeration System

QC4-40



Reduce food waste and increase revenue by safely chilling cooked food. Alto-Shaam® QuickChiller™ blast chillers rapidly and uniformly lower food temperatures within HACCP and FDA requirements, helping preserve food quality and extend shelf life.

The QC4 QuickChiller blast freezer/chiller is built for dependable performance in commercial kitchens. Stainless steel construction supports long service life and easy sanitation.

Flexible top configurations [QC4-20 only] accommodate installation needs, and the self-contained refrigeration system uses eco-friendly R-290 refrigerant with coated evaporator coils for efficient, uniform chilling and freezing.

An intuitive touchscreen control provides HACCP data access, a USB port, and a detachable internal product-temperature probe—delivering precise control and confidence in food-safety compliance.

Standard Features

- Multiple operational modes from Quick Freeze, to Chill, to Holding
- Temperature range: -20°F – 40°F [-29°C – 40°C]
- Intuitive, touchscreen control with 20 preset menu choices
- HACCP data records for 30 days for chill modes, times, and temperatures
- Recipe and software updates via USB
- Five [5] stainless steel shelves included
- Ten [10] non-tilt pan slides included
- Left-hand door swing



CAPACITY

18 Eighteen (18) full-size hotel pans 20" x 12" x 2-1/2" (GN 1/1)

Nine (9) full-size sheet pans 18" x 26" x 1"

Approximately 216 lb [98 kg] maximum
Volume maximum: 135 quarts [171 liters]



CLEARANCE

- Top: 0" [0mm]
- Left: 1" [25mm]
- Right: 1" [25mm]
- Back: Rear clip provides 3" [76mm] clearance
- 18" [457mm] minimum from heat-producing equipment



REQUIREMENTS

- The chiller must be installed level.
- The chiller must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- The chiller is not intended for built-in installation.
- Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.



QC4-40 Configurations

- ☐ QuickChiller

Electrical

- ☐ 115V/208–230V, 50/60Hz, 1PH

Support Options

- ☐ 6" [152mm] adjustable legs standard 5014889
- ☐ 5" [76mm] caster kit 5014751

Accessories

- ☐ Wire Shelf SH-22584
- ☐ Alto-Shaam® non-caustic cleaner, one [1] bottle CE-46828
- ☐ Alto-Shaam non-caustic cleaner, case of six [6] bottles CE-46829

Operation Modes

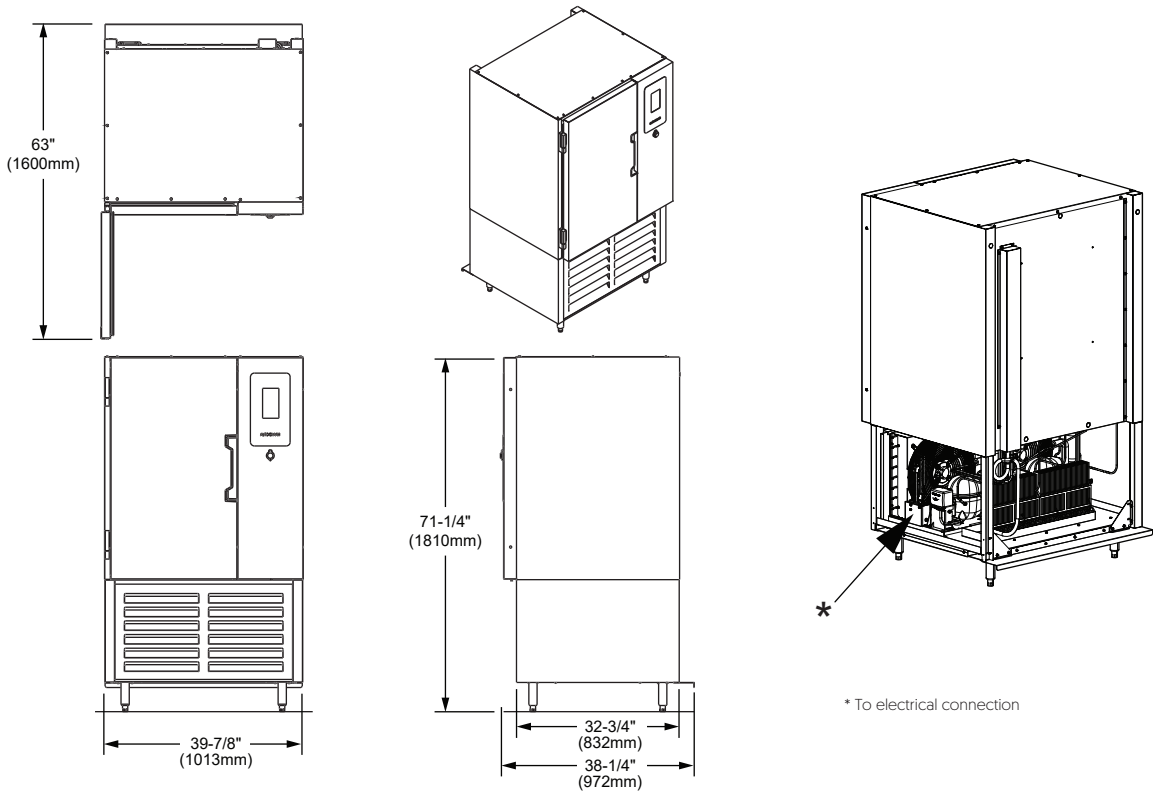
- Quick freeze range: -20°F to 10°F [-29°C to -12°C]
- Soft Chill Range: 24°F to 36°F [-4°C to 2°C]
- Hard Chill Range: 11°F to 23°F [-11°C to -5°C]
- Holding Range: -20°F to 40°F [-29°C to 4°C]
- Automatic Defrost: Yes – automatic hot-gas defrost



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



Dimensions



Model	Dimensions [H x W x D]	Ship Dimensions [L x W x H]	Ship Weight	Net Weight
QC4-40	71-1/4" x 39-7/8" x 38-1/4" [1810 x 1013 x 972mm]	45" x 45" x 78" [1143 x 1143 x 1981mm]	834 lb [378kg]	556 lb [252kg]



- Refrigerant: 150g per R-290 system
- Two [2] condensing units
- Freeze Mode: 7,410 BTU/Hr @ 120°F Condensing/-5°F Evaporating
- Chill Mode: 11,200 BTU/Hr @ 110°F Condensing/14°F Evaporating
- Condenser Air Circulation: 3,530 CFM
- R-290 is classified as an A3 refrigerant [low toxicity, high flammability]. Handle with appropriate safety precautions

VAC	kW	AMP	HP [2x1HP]	Hz	Phase	Breaker [AMP]	Wire Size [AWG]	CORD/PLUG	Connections
120/208-230	3.7	16	2	60	1	20	12	9" [2473mm]--12/4	L1, L2, N, G
								NEMA 14-20P	

Ground fault or residual current protection device must accommodate a leakage current of 20mA.
Electrical connections must meet all applicable federal, state, and local codes.
For use on individual branch circuit only.



Heat of rejection		
QC4-100	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	11,200	3.28

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