

QuickChiller™ Blast 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
- HACCP data for chill modes, times, and temperatures
- Recipe and software updates via USB
- Five (5) stainless steel shelves included
- Four (4) non-tilt pan racks included



18 Eighteen (18) full-size hotel pans 20" x 12" x 2-1/2"
 Nine (9) full-size sheet pans 18" x 26" x 1"
 Approximately 216 lb [98 kg] maximum
 Volume maximum: 135 quarts [171 liters]

CAPACITY



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

CLEARANCE



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



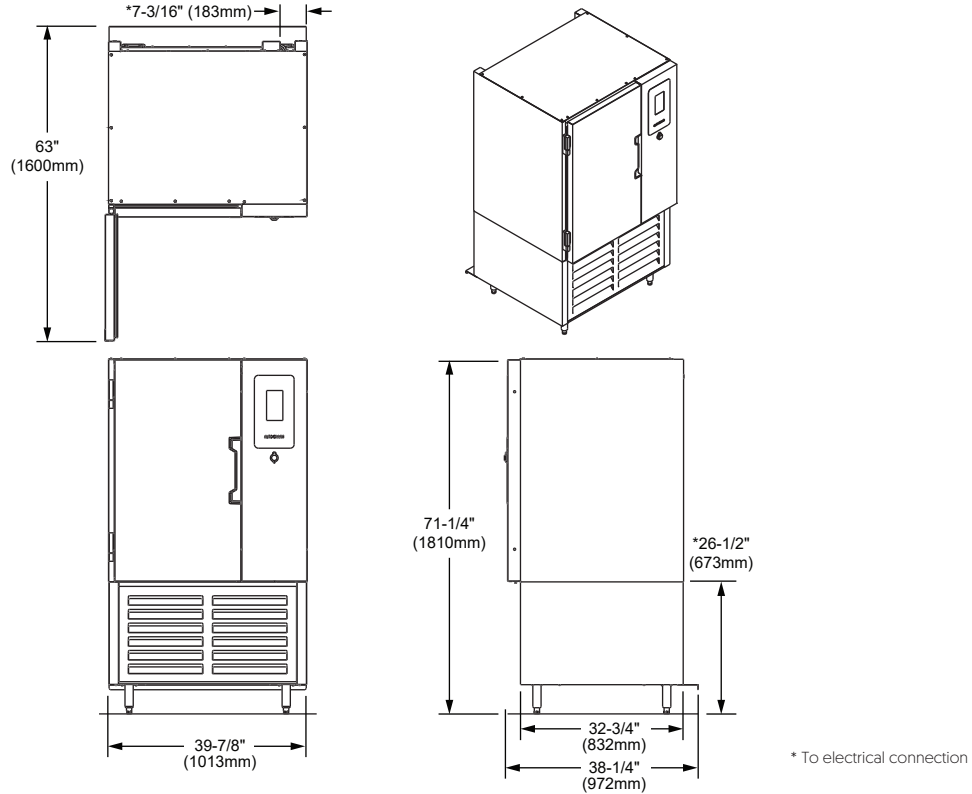
5-Year Limited Warranty on self-contained compressor.
 Effective from date of shipment. [excludes labor]



QuickChiller™ Blast Chiller/Refrigeration System



Dimensions



Model	Dimensions (L x W x H)	Ship Dimensions (L x W x H)	Ship Weight	Net Weight
QC4-40	38-1/4" x 39-7/8" x 71-1/4" [972 x 1013 x 1810mm]	45" x 45" x 78" [1143 x 1118 x 1981mm]	834 lb [378kg]	556 lb [252kg]



REFRIGERATION

- Refrigerant: 150g per R-290 system
- One (1) condensing unit
- Freeze Mode – 5,460 BTU/Hr @ 120°F Condensing/-20°F Evaporating
- Chill Mode – 12,106 BTU/Hr @ 120°F Condensing/14°F Evaporating
- Condenser Air Circulation – 3,520 CFM
- R-290 is classified as an A3 refrigerant (low toxicity, high flammability). Handle with appropriate safety precautions
- HACCP data for chill modes, times, and temperatures

VAC	kW	AMP	HP	Hz	Phase	Breaker (AMP)	Wire Size (AWG)	CORD/PLUG	Connections
120/208-230	3.7	16	2	60	1	20	12	12/4 NEMA 14-20P	L1, L2, N, G

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: ELECTRIC

Heat of rejection

QC4-100	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	5,400	1.58



NOISE: ELECTRIC

Noise emissions

Does not exceed 75 dBA when measured at 3.3 ft [1 m] from unit.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com