

# QuickChiller™ Blast Chiller/Refrigeration System

## QC4-20



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.



Shown with back splash

### 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
- Ten (10) side-rack pan supports included



- 10** Ten (10) full-size hotel pans 20" x 12" x 2-1/2" (GN 1/1)  
Five (5) full-size sheet pans 18" x 26" x 1"
- Approximately 60 lb (27 kg) maximum  
Volume maximum: 37.5 quarts (47.5 liters)

**CAPACITY**



**CLEARANCE**

- Top: 0" (0mm)
- Left: 1" (25mm)
- Right: 1" (25mm)
- Back: 1" (25mm)
- 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.

### QC4-20 Configurations

- QuickChiller with a back splash top
- QuickChiller with a flush top and rear enclosure panel

### Electrical

- 115V, 60Hz, 1PH

### Support Options

- 6" (152mm) adjustable legs, standard.....5014889
- 5" (127mm) caster kit.....5014751

### Stacking Options

- Stacking Kit CTX 4-10 over QC4-20 w/flush top.....5015781
- Prodigy® 6-10 over QC4-20 w/flush top.....5017211
- Prodigy 7-20 over QC4-20 w/flush top.....5014751

### Accessories

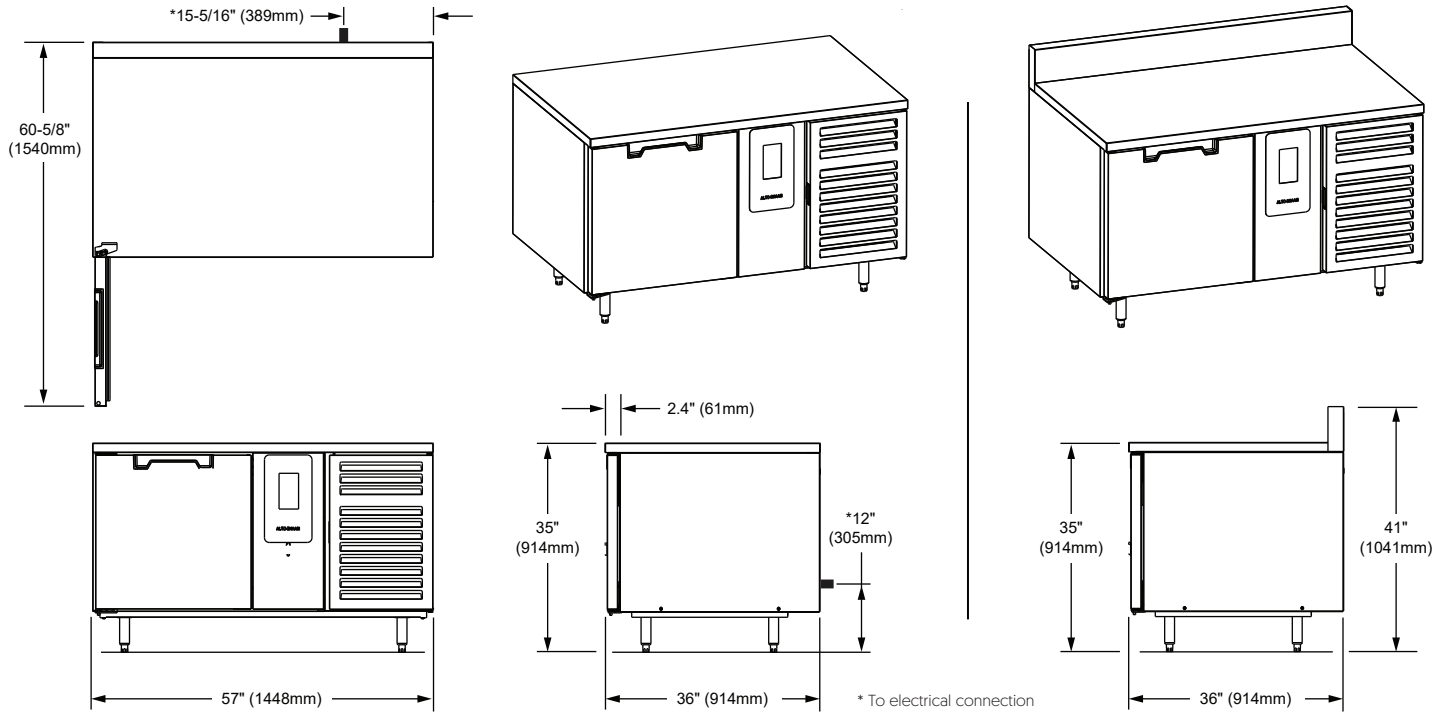
- Side-rack pan support — 10 required.....SR-36881
- Wire Shelves, Coated.....SH-35115
- Back panel for back splash units.....PE35182
- Alto-Shaam® non-caustic cleaner, one (1) bottle .....CE-46828
- Alto-Shaam non-caustic cleaner, case of six (6) bottles .....CE-4682



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



## Dimensions



Model	Dimensions [L x W x H]	Ship Dimensions [L x W x H]	Ship Weight	Net Weight
QC4-20	57" x 36" x 35" [1524 x 914 x 889mm]	60" x 39" x 48-1/2" [1524 x 991 x 1232mm]	536 lb [243kg]	388 lb [176kg]



### REFRIGERATION

- Refrigerant: 150g per R-290 system
- One (1) condensing unit
- Freeze Mode – 2,730 BTU/Hr @ 120°F Condensing/-20°F Evaporating
- Chill Mode – 6,053 BTU/Hr @ 120°F Condensing/14°F Evaporating
- Condenser Air Circulation – 1,765 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
115	1.80	16	1	60	1	20	12	12/3 NEMA 5-20P	L1, 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

QC4-20	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,770	0.52



### NOISE: ELECTRIC

#### Noise emissions

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

## CONTACT US

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