

QuickChiller™ Processing Freezer/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 backslash

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
- Ten [10] side-rack pan supports included
- Left-hand door swing



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 backslash 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, CoatedSH-35115
- ☐ Back panel for backslash units.....PE35182
- ☐ Alto-Shaam® non-caustic cleaner, one [1] bottleCE-46828
- ☐ Alto-Shaam non-caustic cleaner, case of six [6] bottlesCE-4682

Operation Modes

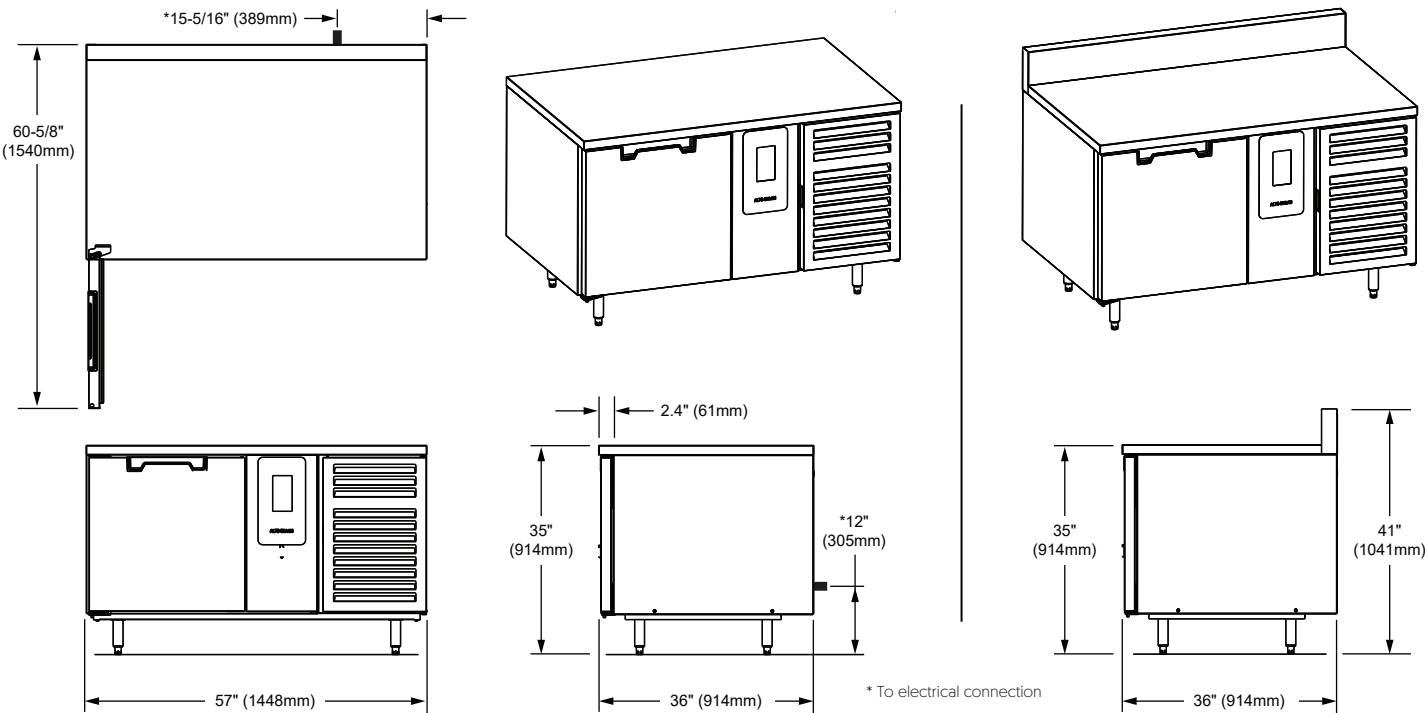
- Quick freeze range: -20°F to 10°F [-29°C to -12°C]
- Soft Chill Range: 24°F to 36°F [-4°C to 2°C]
- Hard Chill Range: 11°F to 23°F [-11°C to -5°C]
- Holding Range: -20°F to 40°F [-29°C to 4°C]
- Automatic Defrost: Yes — automatic hot-gas defrost



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
QC4-20	35" x 57" x 36" [889 x 1524 x 914mm]	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: 3,700 BTU/Hr @ 110°F Condensing/-5°F Evaporating
- Chill Mode: 5,600 BTU/Hr @ 110°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

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
	5,600	1.64

CONTACT US

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