

QuickChiller™ Processing Freezer/Chiller/Refrigeration System

QC4-3



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
- Three (3) non-tilt pan racks included
- Left-hand door swing



CAPACITY

- 3** Three (3) full-size hotel pans 20" x 12" x 2-1/2" [GN 1/1]
Approximately 36 lb [16 kg] maximum
Volume maximum: 22.5 quarts [28.5 liters]



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.

QC4-3 Configurations

- ☐ QuickChiller

Electrical

- ☐ 115V, 60Hz, 1PH

Support Options

- ☐ 6" [152mm] adjustable legs, standard 5014889
- ☐ 3" [76mm] caster kit 5014890
- ☐ 9" [229mm] legs 5014891

Accessories

- ☐ Wire Shelves, Coated SH-35114
- ☐ Alto-Shaam® non-caustic cleaner, one [1] bottle CE-46828
- ☐ Alto-Shaam non-caustic cleaner, case of six [6] bottles CE-46829
- ☐ Wire Shelf SH-22584

Operation Modes

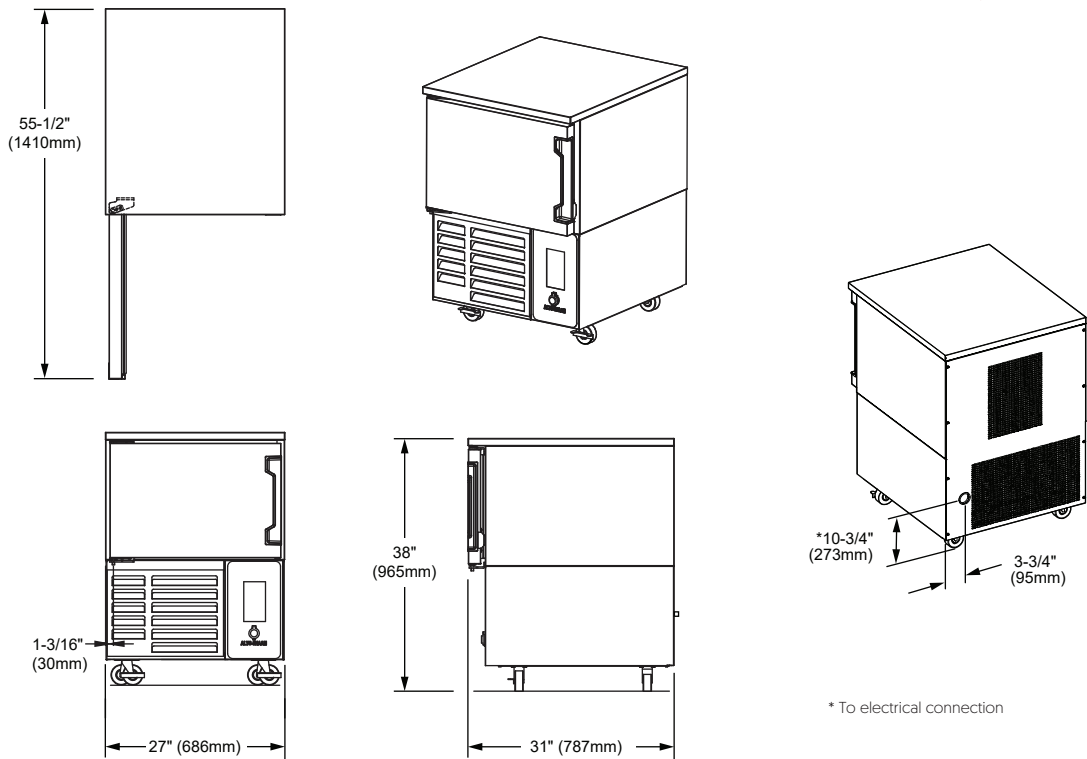
- Quick freeze range: -20°F to 10°F [-29°C to -12°C]
- Soft Chill Range: 24°F to 36°F [-4°C to 2°C]
- Hard Chill Range: 11°F to 23°F [-11°C to -5°C]
- Holding Range: -20°F to 40°F [-29°C to 4°C]
- Automatic Defrost: Yes – automatic hot-gas defrost



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
QC4-3	38" x 27" x 31" [965 x 686 x 787mm]	35" x 35" x 42" [889 x 889 x 1067mm]	318 lb [144kg]	228 lb [103kg]



REFRIGERATION

- Refrigerant: 150g per R-290 system
- One [1] condensing unit
- Freeze Mode: 2,200 BTU/Hr @ 110°F Condensing/-5°F Evaporating
- Chill Mode: 3,500 BTU/Hr @ 110°F Condensing/14°F Evaporating
- Condenser Air Circulation: 240 CFM
- R-290 is classified as an A3 refrigerant [low toxicity, high flammability]. Handle with appropriate safety precautions

Volts [VAC]	kW	AMP	HP	Hz	Phase	Breaker [AMP]	Wire Size [AWG]	CORD/PLUG	Connections
115	0.9	8	1/2	60	1	20	12	9" [2473mm] -- 12/3 NEMA 5-20P	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		
QC4-3	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,188	0.35

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