

QUICKCHILLERS™ | ALTO-SHAAM.



Willing to try **the untried.**

We pioneer solutions designed to give our customers the equipment and the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish.

Because we earn our reputation, helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.

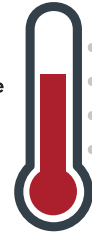


Proper chilling guarantees **freshest food quality.**

Bacterial growth is most aggressive when food passes through the temperature danger zone. The result isn't always enough to make customers sick, but almost always results in that "leftover" taste and texture — affecting food quality, food safety and food sustainability. Fresh flavors and vibrant colors can easily be lost, negatively impacting your bottom line.

Refrigerators are for "keeping cold food cold" and do not rapidly chill hot or even ambient temperature foods. Our QuickChillers™ are specifically designed to rapidly and efficiently remove heat from foods using a combination of low temperature and high velocity air.

Critical danger zone
135°F - 40°F
(57°C - 4°C)



This can minimize food time in the Danger Zone [135°F - 40°F/57°C - 4°C] by up to 80%. Besides quality, limiting bacterial growth has strong safety benefits as well.

The Center for Disease Control confirms that the leading cause of foodborne illness is improper chilling, and that there are an estimated 76 million foodborne illness cases annually. A large percentage of those cases could be avoided through proper food chilling.

QuickChillers can be used to chill virtually any type of food; from delicate vegetables and seafood to hearty roasts, from dense sauces to casseroles. It's time to review your chilling process!





Touchscreen control precise, programmable consistency.

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Proin venenatis nulla suscipit nisl tempus, eu maximus ipsum molestie. Nulla faucibus velit quis diam viverra.



EcoSmart technology.

EcoSmart technology helps reduce ownership costs and protect the environment with eco-friendly equipment.

Pre-Programmed Recipe Selection.

Select from any of 20 preset "one-touch" chilling recipes for consistent and ideal chilling results.

HACCP Compliance.

HACCP feature automatically records and data logs critical information including time and date stamps and temperatures. Information can be easily transferred and stored to a USB device to retrieve and view data.

Removable Probe.

The detachable probe minimizes downtime and ongoing component and service costs and is interchangeable with the CT PROformance™ Combitherm® oven.

Hot Gas Defrost Drip Time.

Using hot gas to defrost evaporator coils, the unit stays off for a 10 minute drip time to completely drain all liquid from the coils to avoid refreezing and loss of chilling efficiency.

Quickchillers™



QC3-3

PAN CAPACITY

3 Full-Size Steam Table Pans or
3 GN 1/1 Pans

VOLTAGES

115V, 1Ph, 60Hz
220V, 1Ph, 50Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

37-7/8" x 27" x 30"
[962mm x 686mm x 762mm]

SHIPPING WEIGHT

330 lb [150 kg]

NET WEIGHT

262 lb [119 kg]

PRODUCT CAPACITY

36 lb [16 kg]



QC3-20

PAN CAPACITY

5 Full-Size Steam Table Pans or
5 GN 1/1 Pans or
9 Full-Size Sheet Pans

VOLTAGES

115V, 1Ph, 60Hz
220V, 1Ph, 50Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

41-1/2" x 57" x 36"
[1054mm x 1448mm x 914mm]

SHIPPING WEIGHT

416 lb [189 kg]

NET WEIGHT

Contact factory

PRODUCT CAPACITY

60 lb [27 kg]



QC3-40

PAN CAPACITY

18 Full-Size Steam Table Pans or
18 GN 1/1 Pans or
9 Full-Size Sheet Pans

VOLTAGES

115V/208-230V, 1Ph, 60Hz
220V, 1Ph, 50Hz
380-420V, 3Ph, 50Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

71-3/8" x 40" x 39"
[1813mm x 1016mm x 991mm]

SHIPPING WEIGHT

858 lb [389 kg]

NET WEIGHT

725 lb [329 kg]

PRODUCT CAPACITY

216 lb [98 kg]



QC3-100

PAN CAPACITY

[40] Full-Size Steam Table Pans or
[40] GN 1/1 Pans or
[20] Full-Size Sheet Pans *

VOLTAGES

115/208-230V, 1Ph, 60Hz
115/208-230V, 3Ph, 60Hz
220V, 1Ph, 50Hz
380-420V, 3Ph, 50Hz

REFRIGERANT

R-404A

DIMENSIONS H x W x D

95-7/8" x 51" x 42"
[2435mm x 1295mm x 1067mm]

SHIPPING WEIGHT

1,100 lb [499 kg]

NET WEIGHT

1,000 lb [454 kg]

PRODUCT CAPACITY

480 lb [218 kg]



QC3-100R

PAN CAPACITY

[40] Full-Size Steam Table Pans or
[40] GN 1/1 Pans or
[20] Full-Size Sheet Pans *

VOLTAGES

115/208-230V, 1Ph, 60Hz
220V, 1ph, 50Hz
380-420V, 3Ph, 50Hz

PAN DIMENSIONS

* Steam Table Pans = [20 x 12 x 2.5]
* Full-Size Sheet Pans = [18 x 26 x 1]

DIMENSIONS H x W x D

85-1/8" x 51" x 42"
[2162mm x 1295mm x 1067mm]

SHIPPING WEIGHT

Contact factory

NET WEIGHT

Contact Factory

PRODUCT CAPACITY

480 lb [218 kg]

* G/N 1/1 Pans = [530mm x 325mm x 65mm]

At Alto-Shaam we understand that equipment is the centerpiece of any kitchen.

That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.



ALTO-SHAAM®