QuickChiller™ Processing Freezer/Chiller/Refrigeration System

QC4-100

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
- Ten (10) stainless steel shelves included
- One (1) removeable drip tray included
- One (1) cart handle included
- Left hinge, left-hand door swing

CAPACITY

40 Forty (40) full-size hotel pans 20" x 12" x 2-1/2"

*Twenty (20) full-size sheet pans 18" x 26" x 1"

Maximum product weight: 480 lb (218kg)

Maximum volume: 300 quarts (380 L)

Maximum chilling capacity weight: 240 lb (109kg)

Maximum dhilling capacity volume: 150 quarts (190 L)

* On wire shelves only. Additional shelves required to reach maximum listed

CLEARANCE

- Top: 0" (0mm)
- Left: 1" (25mm)
- Right: 1" (25mm)
- Back: Rear clip provides 3" (76mm) clearance
- 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.
- Floor drain required; 1" NPS connection.
- Supplied legs must be connected to unit at time of installation.
- Not intended for built-in installation

QC4-100 Configurations

☐ QuickChiller

Electrical

☐ 115V/208–230V, 50/60Hz, 1PH

☐ 115V/208–230V, 50/60Hz, 3PH

Support Options

☐ 6" (152mm) adjustable legs standard 5016746

Accessories

☐ Wire Shelf SH-22473

☐ Trolley, 20-shelf, pan 5026385

☐ Trolley, 102-plate 5026387

☐ Trolley, 84-plate 5026386

☐ Prechill sealing strip SA-35079

☐ Alto-Shaam® non-caustic cleaner, one (1) bottle CE-46828

☐ Alto-Shaam non-caustic cleaner, case of six (6) bottles CE-46829

Operation Modes

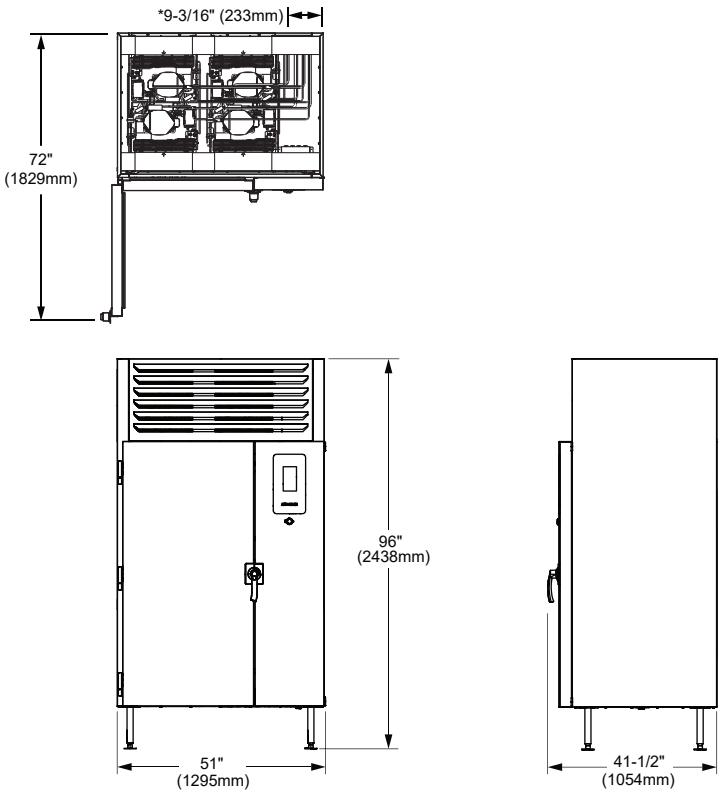
- Quick freeze range: -20°F to 10°F (-29°C to -12°C)
- Soft Chill Range: 24°F to 36°F (-4°C to 2°C)
- Hard Chill Range: 11°F to 23°F (-11°C to -5°C)
- Holding Range: -20°F to 40°F (-29°C to 4°C)
- Automatic Defrost: Yes – automatic hot-gas defrost

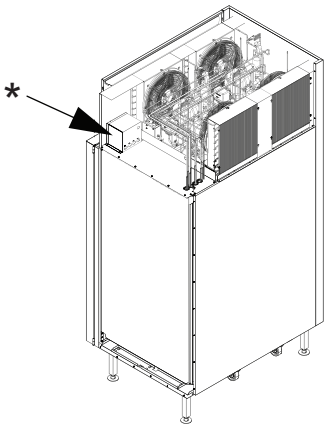
5-Year Limited Warranty on self-contained compressor. Effective from date of shipment (excludes labor).

QuickChiller™ Processing Freezer/Chiller/Refrigeration System

ALTO-SHAAM

Dimensions





* To electrical connection

Model	Dimensions (H x W x D)	Ship Dimensions (L x W x H)	Ship Weight	Net Weight
QC4-100	96" x 51" x 41-1/2" (2438 x 1295x 1054mm)	57" x 46" x 97" (1148 x 1168 x 2464mm)	1194 lb (542kg)	916lb (415kg)

REFRIGERATION

Refrigeration Performance

- Refrigerant: 150g per R-290 system; four systems
- Freeze Mode Capacity: 14,800 BTU/hr @ 110°F Condensing/-5°F Evaporating
- Chill Mode Capacity: 24,400 BTU/hr @ 110°F Condensing/14°F Evaporating
- Condenser Air Circulation: 7,060 CFM
- R-290 is classified as an A3 refrigerant (low toxicity, high flammability). Handle with appropriate safety precautions

VAC	kW	AMP	HP	Hz	Phase	Wire Size (AWG)	Breaker (A)	Cord/Plug	Connections
120/208-230	6.4	28	4	60	1	8	40	No cord/No plug	L1, L2, N, G
120/208-230	6.4	16	4	60	3	8	40	No cord/No plug	L1, L2, L3, 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
	11,200	3.28

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

QC4-SPC-0015 7/26 EN Printed in U.S.A.

Due to ongoing product improvement, specifications are subject to change without notice.