

# Quickchiller™ Blast Chillers

Safe and Efficient  
Chilling



QC3-40

**Increase profits with cold,  
prepared food offerings.**

Enhance your grab and go foodservice program and improve your bottom line. Significantly reduce food waste and increase revenue by safely chilling cooked food for cold, second-chance sales. QuickChiller™ blast chillers are designed to rapidly and uniformly decrease the temperature of hot foods well within HACCP and FDA requirements.

ALTO-SHAAM®

# Rapidly remove heat.

- A combination of low temperature and high velocity air minimizes time in the "Danger Zone" (135°F - 40°F/57°C - 4°C)
- Four operating modes:
  - Quick-freeze
  - Soft-chill
  - Hard-chill
  - Holding
- Pre-programmed menu selections allow ideal chilling conditions based on the type and density of food
- Intuitive, touchscreen control
- HACCP data access records chill modes, times and temperatures used, all downloadable to a USB device
- Reduce prep and cooking times by producing food in advance, chilling and holding for up to five days
- Easily position smaller models under counters or cooking equipment
- Integrate larger models with Alto-Shaam's full system for safely cooking, chilling and rethermalizing food

Whether you're looking to expand your grab-and-go program with cold, prepared food options or cook then chill a high-volume of food in advance for service, QuickChillers™ are available in a variety of sizes and configurations to meet the needs of your foodservice operation.

## Under Counter / Worktop Models



QC3-3



QC3-20

## Floor Standing Models



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QC3-100



QC3-100R