

QC3 Quickchiller



Chef's Start-Up Checklist

Before Start-Up

- Record serial and model number
- Have customer register the unit

On-Site

- Remove all packaging
- Ensure interior is clean and that the staff know how to clean the unit
- Confirm cart slides easily in and out (if applicable)
- Operate the Quickchiller in all modes to determine if functioning by both time and by probe
 - Soft chill
 - Hard chill
 - Freeze
 - Hold.

Introduction

- Explain sanitation aspects including sanitization of probe before every use
- Explain pre-sets and their uses
- Explain toolbox and some of the options
- Explain settings
 - HACCP
 - Transfer
 - C/F
 - Defrost
 - Date
 - Screen brightness
 - Screen calibration
 - Probe calibration
- Explain how to position probe in product
- Explain which probe is located in which position inside cavity (QC3-40 or QC3-100 only)
- Determine if three probes are to be used. If not, change setting to single probe and give extra probes to chef to use later (Q3-40 or QC3-100 only)
- Explain chill and hold concept (how chiller uses on temp to cool and another temp to hold)



- Explain proper chilling procedures
 - Wrap foods
 - Metal pans
 - 2 inches to center
 - Cutting
 - Goal is 38°F in less than 90 minutes
- Explain use of individual modes; give examples of which foods would be suitable for each mode
- Explain chilling by probe or time (no time delay on probe reaction)
- Explain use of hold mode for "on the fly" chilling or chilling of various products — hold mode at 24°F to 34°F.
- Explain two-step chilling for freezing room temperature foods in large batches
- Hold mode at -5°F for quick freezing
- Explain automatic defrost cycle
- Ask for examples of foods that they expect to chill. Ask what program, mode or other choices they would make
- Ask why the chiller should be used, and why it is beneficial

CONTACT INFORMATION

Alto-Shaam Service 1-800-558-8744 ext 12345

Name _____
Phone _____

Serial number is required for all inquiries.

Always include both model and serial numbers in any correspondence regarding the appliance.

Model _____
Serial Number _____
Purchased From _____
Date Installed _____

CONTACT US

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