



**ALTO SHAAM®**

**Q**uickchiller™

# Why Cook Chill?



## *Production Efficiency*

Imagine how much easier and more efficient food production would be if you could remove a number of items from your daily production schedule and reschedule production of those products to once or twice a week. That's just one of the many benefits derived from chill processing with the use of an Alto-Shaam Quickchiller.

Chill processing not only provides an improved production schedule, it also gives you better control over the number of portions you use and that results in less product waste. You gain a five-day refrigerated storage life for the foods processed in a Quickchiller. Five days of production inventory, including the day of preparation and the day of service, would be a big advantage to any food service operation.

A variety of fully cooked foods, made from fresh ingredients, chilled, and held under refrigeration takes only minutes to rethermalize back to a serving temperature. After reheating, chilled foods are just as tasty as their freshly prepared counterparts. Many foods often improve in quality when seasonings are allowed to cure and natural flavors combine to enhance the taste of a product.

Whether chill processing is used for several of your more labor-intensive menu items; a number of items cooked fresh and used on a daily basis; or where all items are prepared, chilled, and rethermalized in bulk or portion sizes; the benefits provide you with significant advantages.

Chill processing has grown far beyond the needs of institutional markets and large banqueting facilities to encompass all areas of food preparation that are faced with labor shortages and rising costs. With a variety of sizes and product chilling capacities, there is a Quickchiller available to handle any production-processing requirement to ease hectic production schedules.

# Enhanced Food Safety

A single incident of a food borne outbreak can have a devastating effect on any food service operation. Food borne illness causes an estimated 10,000 or more preventable deaths every year. It has also been estimated that more than half of all food borne illnesses within the United States is directly related to improper hot food cooling methods. Outside of sterilization, it would be virtually impossible to eliminate all microbiologic contamination from food. Sterilization would also destroy all sensory aspects of food such as taste, color, and texture, along with most of the nutrients.

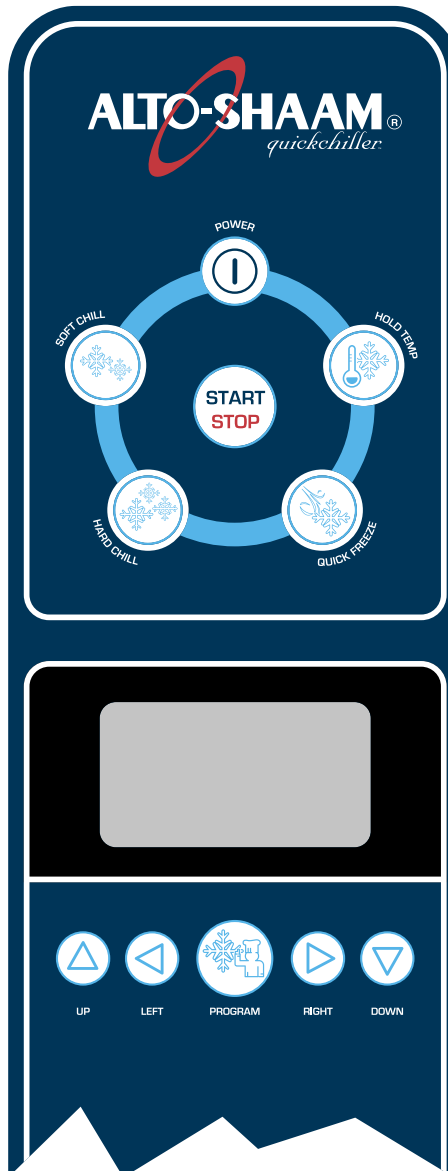
Conventional storage refrigerators are not engineered nor equipped to rapidly remove heat from large loads of hot food. Consequently, hot foods take much longer to cool, remain within the danger zone for a longer period of time, and are at greater risk of becoming contaminated. This situation can result in loss of sanitation and loss of product.

The rapid reduction of hot food temperatures reduces the opportunity for bacterial growth. Chilling specific foods directly from the cooking process within a prescribed amount of time is also a general requirement of state and local health (hygiene) organizations and falls under HACCP guidelines.



Quick chilling is the process of rapidly reducing food temperature by directing high velocity cold air above and below each pan of food. This balanced heat removal process transfers food temperature quickly through the danger zone, greatly reducing bacterial growth. Reduction of bacterial growth and associated toxins provides an extended refrigerated holding life and a much greater measure of safety. Studies have shown that properly processed cook/chill products show no appreciable bacterial growth for a full five days, including the day the product was cooked.

# Quickchiller™ Modes



## **SOFT CHILL MODE**

- Rapidly decreases the temperature of foods by internal product probe temperature or time within a range of 24° to 36°F (-4° to 2°C).
- Recommended for less dense food items that chill quickly.
- Automatically converts to a refrigerated holding temperature at the end of the chill cycle.



## **HOLD TEMP MODE**

- The mode for refrigerated storage within a temperature range of 34° to 40°F (1° to 4°C).
- Hold Temp offers continuous refrigerated storage without the utilization of food probes or a timer.



## **HARD CHILL MODE**

- Rapidly decreases the temperature of foods by internal product probe temperature or time within a range of 4° to 24°F (-16° to -4°C).
- Recommended for more dense food items.
- Automatically converts to refrigerated holding temperature at the end of the chill cycle.



## **QUICK FREEZE MODE**

- Rapid freezing and frozen food maintenance by internal product probe temperature or time within a temperature range of -10° to +10°F (-23° to -12°C).
- Automatically converts to a frozen food holding temperature at the end of the quick freeze cycle.

*The Alto-Shaam Quickchiller™ is a processing refrigeration system designed to uniformly decrease the temperature of hot foods rapidly, to either a chilled or frozen state. Process food by time or by internal product temperature probe provides enhanced food safety, longer product storage life, and better production efficiency. All Alto-Shaam Quickchillers include an electronic microprocessor control with a vacuum fluorescent display; twenty programmable processing presets; language display settings in English, Spanish, or French; and communication capability. Alto-Shaam provides a five-year limited warranty on the compressors of self-contained Quickchiller models or select a model designed to be connected to a remote compressor.*



### **MODEL QC-3**

- Compact, countertop size provides chilling capability for three full-size pans.
- Provides safety and processing convenience for more labor intensive foods.
- Model includes one internal product temperature probe.



### **MODEL QC-20**

- Chilling capacity for five full-size pans or seven full-size sheet pans.
- Compact floor model provides counter space for product handling convenience.
- Model includes one internal product temperature probe.



### **MODEL QC-40**

- Processing capacity for up to ten full-size pans or ten full-size sheet pans.
- Mobile trolley base option provides easy product movement with select Combitherm® oven and holding cabinet models.
- Includes three internal product temperature probes.





### **MODEL QC-50**

- Capacity for up to twelve full-size pans or twelve full-size sheet pans.
- Roll-in cart is interchangeable with a Combimate® holding cabinet along with select gas or electric Combitherm models for more effective product movement.
- Includes three internal product temperature probes.



### **MODEL QC-100**

- Large processing capacity for a maximum of twenty full-size pans or twenty full-size sheet pans.
- Roll-in cart is interchangeable with a Combimate holding cabinet along with select gas or electric Combitherm models for more effective product movement.
- Includes three internal product temperature probes.

# *From Startup Through Service*

## *Fully Integrated Food Processing Equipment Systems*

Alto-Shaam offers a variety of equipment models that are uniquely tied together with interchangeable roll-in carts. A cart that can be rolled from a Quickchiller, to a Combitherm oven, and into a Halo Heat holding cabinet provides maximum food handling and product flow efficiency with a minimum amount of labor.

- Alto-Shaam Quickchillers safely and rapidly reduce the temperature of oven-hot foods to a refrigerated or frozen state.
- Combitherm combination oven/steamers with low cost operating efficiency to use for both cooking and rethermalization.
- Combimate Halo Heat holding cabinets retain product moisture and provide the longest possible product holding life.





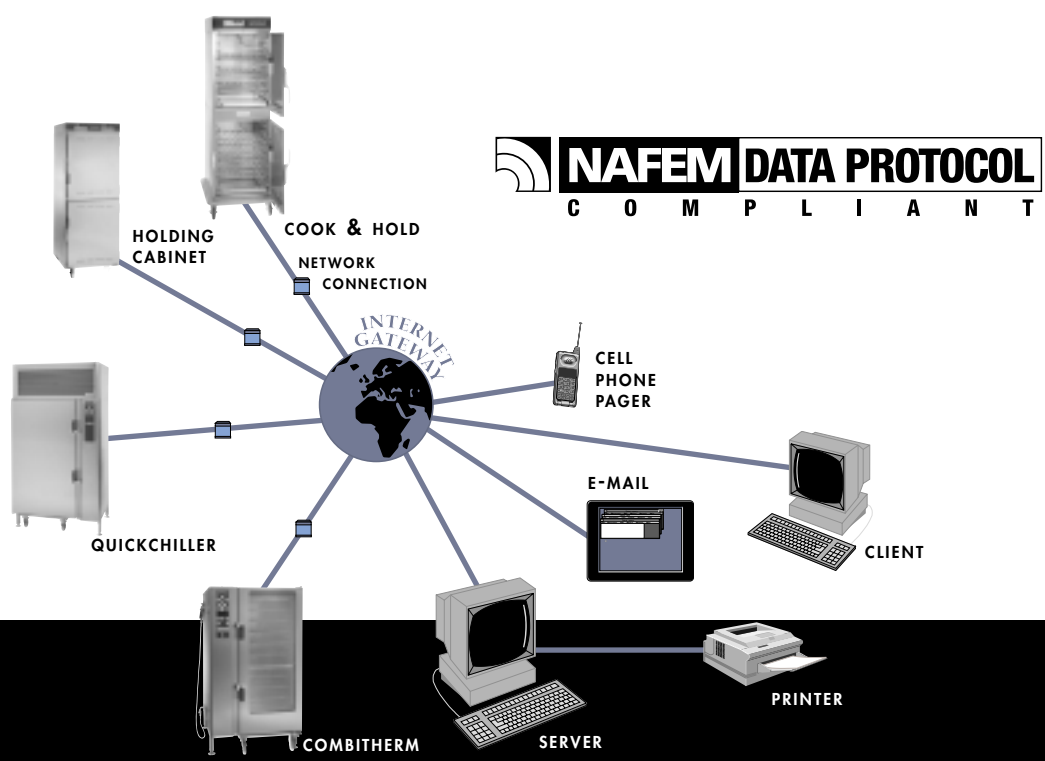
# Documentation Software

***A choice of two options to  
satisfy your record keeping needs.***

The optional *HACCP Documentation* software package automatically records the details of every cooking process in complete compliance with HACCP requirements. All relevant temperature data is recorded and stored and is accessible in both written and graphic formats by individual procedure or total daily production.

The optional, web-based *HACCP with Kitchen Management* software package provides you with the ability to program your Quickchiller model from the convenience of a centrally located Gateway. Up to 250, 20-step procedures can be programmed and stored directly into the Quickchiller. This software package is NAFEM Data Protocol compliant and includes remote control launching of the program lock function, alarm notification, and complete program supervision. Kitchen Management software has full records storage and access capability, is user friendly, and is a time saving convenience.

Both optional software packages can be connected to the Quickchiller as well as a variety of additional Alto-Shaam electronic equipment models, including Halo Heat® holding cabinets, Combitherm® combination oven/steamers, Halo Heat® cook/hold ovens, and more. For additional information log-on to [www.alto-shaam.com](http://www.alto-shaam.com) under the Quickchiller equipment category or see HACCP specification sheet #9015 in the Alto-Shaam catalog.





# ALTO SHAAM®

W164 N9221 Water Street • PO Box 450  
Menomonee Falls, WI 53052-0450 • USA

**Phone:** 262.251.3800  
1.800.558.8744 U.S.A. and Canada  
**Fax:** 1.800.329.8744 U.S.A.  
262.251.7067  
**Web:** [www.alto-shaam.com](http://www.alto-shaam.com)

We're not just as good as Alto-Shaam. We **are** Alto-Shaam.