

QUICKCHILLER™ QCI SERIES | **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.

USING COOK/CHILL
CAN RESULT IN UP TO
75%
REDUCTION
IN TOTAL LABOR HOURS

While every kitchen is unique, using a cook/chill process saves significant time and money. Cooking with an Alto-Shaam CT PROformance™ Combitherm® oven can reduce cooking times by half — or more — allowing staged production and rethermalization as demand requires. Instead of repeating the same production items every day, cook regular menu items to inventory and chill. Then refresh items as they are needed, reducing prep and cooking times, as well as eliminating clean-up while maintaining peak food quality and expediting service.



QUICKCHILLER™ QCI SERIES

Available in a variety of sizes and configurations, the QuickChiller is ideal for: restaurants, hotels and banqueting operations, hospitals, retail supermarkets, schools, colleges and universities, clubs and resorts as well as many other foodservice operations.



QCI-20

Perfect for under-counter or stand-alone application in smaller or more confined foodservice operations, this small footprint design allows for limited volume chilling when and where it's needed.

Product Capacity	20 kg
Pan Capacity	5 GN 1/1
Dimensions H x W x D	877mm x 755mm x 700mm
Refrigerant	R290
Voltage	230V, 1Ph, 50-60Hz



QCI-60

This vertical reach-in chiller allows for greater pan capacity and increased production.

Product Capacity	60 kg
Pan Capacity	13 GN 1/1
Dimensions H x W x D	1811mm x 755mm x 700mm
Refrigerant	R452A
Voltage	230V, 1Ph, 50-60Hz



QCI-45

This vertical reach-in chiller allows for greater pan capacity and increased production.

Productcapaciteit	45 kg
Pancapaciteit	10 GN 1/1
Dimensions H x W x D	1536mm x 755mm x 700mm
Refrigerant	R452A
Voltage	230V, 1Ph, 50-60Hz



QCI-100



QCI-100R

QCI-100 AUTONOME COMPRESSOREENHEID

QCI-100R EXTERNE COMPRESSOREENHEID

With a fully integrated roll-in food cart, this unit works in conjunction with compatible Alto-Shaam CT Series Combitherm® Ovens and Combimate™ mobile warmers. Work smarter and more efficiently with the ability to chill fully plated meals with the Alto-Sham plate and pan trolleys. [20-pan trolley, 60-plate trolley]

Product Capacity	160 kg
Pan Capacity	40 GN 1/1
QCI-100 Dimensions H x W x D	2635mm x 1250mm x 1180mm
QCI-100R Dimensions H x W x D	2180mm x 1250mm x 1180mm
Refrigerant	R452A
Voltage	QCI-100 230V, 3Ph, 50-60Hz QCI-100R 230V, 1Ph, 50-60Hz

ALTO-SHAAM®