



Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE." Since there is no simple way of knowing when the degree of contamination has risen to a level which could result in illness or death, chilling or freezing food rapidly is the only FoodSafe answer. FDA and HACCP Regulations permit a maximum of 6 hours to chill food from 140 to 40 degrees, while some states now permit only 4 hours. This is 6 to 8 times faster than what traditional refrigeration equipment can accomplish. Blast chilling and shock freezing are the key factors in HACCP compliance and the fight against foodborne pathogens. Nothing does it better than FoodSafe.

## Internal Fitting

- Shelves slot-in supports made of stainless steel, extractable without using any tools for easy internal cleaning. Interstep between the slides 3.15".

## Cooling Unit

- Hermetically sealed compressor
- Evaporator fitted with high flow rate fan for maximum cooling efficiency
- Ecological refrigerant R404A.
- Manual defrosting device and evaporation system of water condensation without electrical energy

## Electrical Control Board

- Electronic control board equipped with display, which shows the status of the appliance in every moment.
- The microprocessor is able to memorize till 100 programs.
- Defrosting with activation of an electric heating element fitted on the evaporator
- Compressor protected by overload cut-out with automatic reset
- Microswitch cuts out the evaporator fan and compressor when the door is opened.

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

## MODEL NUMBER:

- ☐ RDRC40T
- ☐ RCRC40T
- ☐ RDMC40T
- ☐ RCMC40T

## DIMENSIONS:

- RDRC40T - 87.8"H x 59.1"D X L
- RCRC40T - 87.8"H x 59.1"D X L
- RDMC40T - 87.8"H x 59.1"D X L
- RCMC40T - 87.8"H x 59.1"D X L

## General Features

- Monoblock construction
- Outside side-panels and top in stainless steel (Scotch-Brite satin-finish)
- Insulated stainless steel door with Scotch-Brite satin finish
- Inside bottom die-formed leakproof
- Insulation in high-density (93 lbs) expanded polyurethane, 2.36" thick, HCFC-free
- Copper evaporator coil with aluminum fins protected against corrosion with an electronically applied epoxy paint 20 microns thick
- Copper condenser with aluminium fins at high thermic efficiency
- Anti-condensation heating element in the body, below the magnetic gasket
- Full length ergonomic handle and magnetic gasket on all four sides of the door
- Stainless steel feet 2.25" diameter with adjustable height from 3"-5.25"
- Self-closing door locking in open position at 100°.
- Heated core probe standard (in blast freezers) for easy extraction
- Electro-Fin (coating to protect fins from corrosion)
- 6' molded cord with NEMA 6-15P plug

## Versions / Options Accessories

- Remote cooling unit.
- Water cooled unit
- UV sterilization system
- Caster kit

## Warranty

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

Model #	Description	Width	Height	Depth	Ship Wt. (lbs)
RCRC40T	Blast Chillers	59.06"	87.80"	53.15"	1102
RCMC40T	Shock Freezers/Blast Chillers	59.06"	87.80"	53.15"	1102
RDRC40T	Blast Chillers	59.06"	87.80"	53.15"	1102
RDMC40T	Shock Freezers/Blast Chillers	59.06"	87.80"	53.15"	1102
RDRC40T	BLAST CHILLERS SIDE LOAD	59.1"	87.8"	53.1"	904
RCRC40T	BLAST CHILLERS SIDE LOAD	59.1"	87.8"	53.1"	904
RDMC40T	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	59.1"	87.8"	53.1"	1190
RCMC40T	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	59.1"	87.8"	53.1"	1190

Part #	Description	Part #	Description
<input type="checkbox"/> RXT	Time and temperature recorder with printer (Version T Only)	<input type="checkbox"/> USBNT	USB Connection (version T only)
<input type="checkbox"/> SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	<input type="checkbox"/> UV-1	Ultra Violet Sterilization