



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.

General Features

- Outside stainless steel Scotch-Brite finish
- Inside stainless steel with rounded corners
- Inside bottom and floor die-formed leakproof
- Insulation in high-density (93 lbs approx.) expanded polyurethane CFC and HCFC-free, thickness 3.15"
- Copper evaporator coil with aluminum fins protected against corrosion with an electronically applied epoxy paint 20 microns thick
- Anti-condensation heating element fitted on the door under the gasket
- Horizontal ergonomic handle with inside security lock
- Nr. 2 Doors with rubber sweeper gasket with closing hinges
- Heated core probe in blast freezer for an easy extraction
- Door with lock
- Electro-Fin (coating to protect fins from corrosion)

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- RDRC82T
- RCRC82T
- RDMC82T
- RCMC82T

DIMENSIONS:

- RDRC82T - 87.8"H x 59.1"D X L
- RCRC82T - 87.8"H x 59.1"D X L
- RDMC82T - 87.8"H x 59.1"D X L
- RCMC82T - 87.8"H x 59.1"D X L

Internal Fitting

- Internal bumpers in stainless steel to prevent damage by trolleys.
- External guards in stainless steel to prevent damage to control panel.

Cooling Unit

- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high flow rate fan for maximum cooling efficiency
- Ecological refrigerant R404A.

Control, Monitoring and Safety Devices

- 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.
- The "T" electronic control can memorize eventual alarms, and can control up to 4 core probes or 4 sensors 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.

Versions / Optional Accessories

- Water cooling unit
- 1-door version (Roll-In)
- Version without floor (with rubber sweeper gasket)
- Condensing unit
- Cover for condensing unit
- UV sterilization system
- Printer kit

Warranty

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

S | SHOCK FREEZERS / BLAST CHILLERS

Pass Through C82 Shock Freezer/Blast Chiller

Model #	Description	Width	Height	Depth	Ship Wt. (lbs)
RCRC82T	Blast Chillers	59.06"	87.80"	97.63	1065
RCMC82T	Shock Freezers/Blast Chillers	59.06"	87.80"	97.63	1234
RDR82T	Blast Chillers	59.06"	87.80"	97.63	2204
RDMC82T	Shock Freezers/Blast Chillers	59.06"	87.80"	97.63	2204
RDR82T	PASS THOUGH BLAST CHILLERS	59.1"	87.8"	92.5"	
RCRC82T	PASS THOUGH BLAST CHILLERS	59.1"	87.8"	92.5"	
RDMC82T	PASS THOUGH SHOCK FREEZER/BLAST CHILLERS	59.1"	87.8"	92.5"	
RCMC82T	PASS THOUGH SHOCK FREEZER/BLAST CHILLERS	59.1"	87.8"	92.5"	

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-2	Ultra Violet Sterilization

SPEC S-12

PIPER
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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.