S | SHOCK FREEZERS BLAST CHILLERS



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 fam. 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 accompliance 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 corosion)

JOB	ITEM #	QTY #
000		Q I I #

MODEL NUMBER:

- □ RDRC83T □ RCRC83T
- □ RDMC83T
- □ RCMC83T

DIMENSIONS:

- RDRC83T 87.8"H x 59.1"D X L
- RCRC83T 87.8"H x 59.1"D X L
 RDMC83T 87.8"H x 59.1"D X L
- RCMC83T 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

Model #	Description	Width	Height	Depth	Ship Wt. (Ibs)
RCRC83T	Blast Chillers	59.06"	87.80"	137"	3306
RCMC83T	Shock Freezers/Blast Chillers	59.06"	87.80"	137"	3306
RDRC83T	Blast Chillers	59.06"	87.80"	137"	3306
RDMC83T	Shock Freezers/Blast Chillers	59.06"	87.80"	137"	3306
RDRC83T	PASS THOUGH BLAST CHILLERS	59.1"	87.8"	131.9"	
RCRC83T	PASS THOUGH BLAST CHILLERS	59.1"	87.8"	131.9"	
RDMC83T	PASS THOUGH SHOCK FREEZER/BLAST CHILLERS	59.1"	87.8"	131.9"	
RCMC83T	PASS THOUGH SHOCK FREEZER/BLAST CHILLERS	59.1"	87.8"	131.9"	

Part #	Description	Part #	Description
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
 SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-3	Ultra Violet Sterilization



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.