Reach-In 012 (End Load)

Shock Freezer/Blast Chiller

JOB_____ ITEM #_____ QTY #_____

MODEL NUMBER:

□ RCR012S
□ RCR012T
□ RCM012S
□ RCM012T

DIMENSIONS:

- RCR012S - 70.9"H x 33.1"D X L
- RCR012T - 70.9"H x 33.1"D X L
- RCM012S - 70.9"H x 33.1"D X L
- RCM012T - 70.9"H x 33.1"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 and floor 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 epoxypaint 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" with adjustable height 5.91-7.09"
- Self-closing doors with stop in open position at 100°
- Heated core probe standard (in blast freezers) for easy extraction
- Electro-Fin (coating to protect fins from corrosion)

Internal Fitting

- Stainless steel 18/10 glide supports joint fixed in the sides of the cooling compartment.
- Distance between the slides couples is 2.56"

Cooling Unit

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

Versions / Optional Accessories

- Water cooling unit
- Remote cooling unit
- Castors kit
- UV sterilization system
- Printer kit

Warranty

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

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.

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.
- 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.

PIPER
The Food-Focused Equipment Company

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Model #	Description	Width	Height	Depth	Ship Wt. (lbs)
RCR012S	Blast Chillers	31.1"	70.87"	31.5"	401
RCM012S	Shock Freezers/Blast Chillers	31.1"	70.87"	31.5"	414
RCR012T	Blast Chillers	31.1"	70.87"	31.5"	401
RCM012T	Shock Freezers/Blast Chillers	31.1"	70.87"	31.5"	414
RCR012S	BLAST CHILLERS END LOAD	33.1"	70.9"	31.5"	
RCR012T	BLAST CHILLERS END LOAD	33.1"	70.9"	31.5"	430
RCM012S	SHOCK FREEZER/BLAST CHILLERS END LOAD	33.1"	70.9"	31.5"	430
RCM012T	SHOCK FREEZER/BLAST CHILLERS END LOAD	33.1"	70.9"	31.5"	430

	Part #	Description		Part #	Description
☐	RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	☐	USBNS	USB Connection (version S only)
☐	RXS	Time and temperature recorder with printer	☐	USBNT	USB Connection (version T only)
☐	RXT	Time and temperature recorder with printer (Version T Only)	☐	UV-1	Ultra Violet Sterilization
☐	SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)			

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