

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- RDR161S
- RCR161S
- RDM161S
- RCM161T

DIMENSIONS:

- RDR161S - 76.8"H x 31.1"W X 31.5"D
- RCR161S - 76.8"H x 31.1"W X 31.5"D
- RDM161S - 76.8"H x 31.1"W X 31.5"D
- RCM161T - 76.8"H x 31.1"W X 31.5"D

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 epoxy paint 20 microns thick
- Copper condenser with aluminum 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)

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.
- 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
- 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.

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"

SPEC S-6

S | SHOCK FREEZERS / BLAST CHILLERS

Reach-In 161 (Side Load) Shock Freezer/Blast Chiller

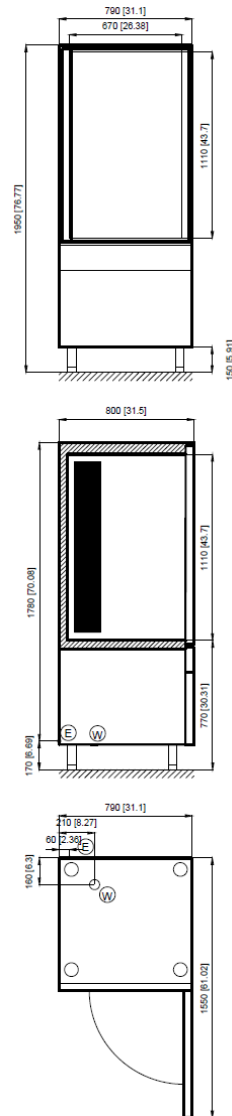
Model #	Description	Width	Height	Depth	Ship Wt. (lbs)
RCR161S	Blast Chillers	31.1"	76.77"	31.5"	472
RCM161S	Shock Freezers/Blast Chillers	31.1"	76.77"	31.5"	487
RCR161T	Blast Chillers	31.1"	76.77"	31.5"	472
RCM161T	Shock Freezers/Blast Chillers	31.1"	76.77"	31.5"	487
RDR161S	BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	518
RCR161S	BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	452
RCR161T	BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	518
RDM161S	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	441
RCM161S	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	452
RCM161T	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	31.1"	76.8"	31.5"	452

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

S | SHOCK FREEZERS / BLAST CHILLERS

Reach-In 161 (Side Load) Shock Freezer/Blast Chiller

Model			RDR161	RDM161	RCR161	RCM161
Control			S	S	S / T	T
Dimensions	LxPxH [WxDxA]	mm [in]	790 x 800 x 1950 [31.1x31.5x76.8]			
Door opening width		mm [in]	670 [26.4]			
Door opening height		mm [in]	1100 [43.3]			
Internal depth		mm [in]	460 [18.1]			
Thickness		mm [in]	60 [2.4]			
Climatic class			T			
Chilling capacity	90°	kg lb	36 79	36 79	55 121	55 121
Freezing capacity	240°	kg lb	-	24 53	-	36 79
Hour yield in freezing		kg/h lb/h	-	36 79	-	56 123
Refrigerant	gas		R404A			
Refrigeration capacity	(*)	W	2770	1680	4670	2495
Electric power supply	V/~/Hz		208-240/3/60			
Input electric power	(°)	W	1821	2845	4067	4037
Nominal power	(°)	HP	4	4	4	4
Max. absorbed current	(°)	A	10,3	9,3	11,6	11,6
Input el. power without R. Unit	(°)	W	360	380	360	380
Max abs. current without R. Unit	(°)	A	2,2	2,3	2,2	2,3
Setting up Catering			16 GN1/1			
Interstep Catering		mm [in]	65 [2.6]			
Setting up Baking			16 EN			
Interstep Baking (upright holes)		mm [in]	32,5 (31) - 50 (20) [1.3 (31) - 1.9 (20)]			
Setting up ice-cream (shelves)			-	-	-	-
Interstep Ice-cream (upright holes)		mm [in]	-	-	-	-
Net weigh		kg lb	185 407		200 440	
Noise level		dB(A)	< 70			



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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.