FoodSafe™

RCM C02

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 & 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

◆ Door 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 # _____

MODEL NUMBER
❏ RCR C02 T
❏ RCM C02 T

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

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
◆ 2-door version (Roll-Trough)
◆ 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.

SPEC **S-9**

PIPER PRODUCTS

BUILT TO LAST

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125

www.piperonline.net

381

PIPER BLAST CHILLERS

Model			RCRC02 T	RCMC02T
External dimensions	W	inches	47.24	47.24
	D	inches	45.28	45.28
	H	inches	87.80	87.8 0
Internal net dimensions WxDxH		inches	26.37 x 33.46 x 75.59	26.37 x 33.46 x 75.59
Depth with 90° door		inches	74.02	74.0 2
Door opening width		inches	27.56	27.5 6
Door opening height		inches	75.39	75.39
Internal depth between the walls		inches	35.8 3	35.8 3
Thicknes s		Inches	3.15	3.15
Climatic clas s			T	T
Chilling cycle		°F	194 → 37	194 → 37
Freezing cycle		°F	-	194 → 0
Chilling capacity	90′	lb	315	315
Freezing capacity	240′	lb	-	210
Electric power supply		V/PH/H z	208-240 Volts/1PH/60Hz	208-240 Volts/1PH/60H z
Input electrical power		W	1100	1100
Max. absorbed current		A	3,7	3,7
Interstep		inches	2.76	2.76
Packing dimension s	(W)	inches	51.18	51.1 8
	(D)	inches	90.5 5	90.5 5
	(H)	inches	55.1 2	55.1 2
Volume/Cubic Feet		ft^3	148 ft^3	148 ft^3
Weight	net	lb	70 5	70 5
	gross	lb	88 2	88 2

COOLING UNIT (Condensing Unit Sold Separately)

Refrigerant		gas	R404 A	R404 A
Electric power supply			208-230 Volts/3PH/60Hz	208-230 Volts/3PH/60H z
Input electrical power		W	6411	7176
Horse power		HP	5.5	6
BTU-H			38942	26172
Max. Absorbed current		A	20.9	23.5
Weight		lb	317	317
Dimensions		inches	30.25 x 42.5 x 29.75	30.25 x 42.5 x 29.75

Capacity
Holds 20 12x20 steam table pans

for Mod. _ _ R _ _   _   * evap.temp. 14°F   cond. temp. 113°F
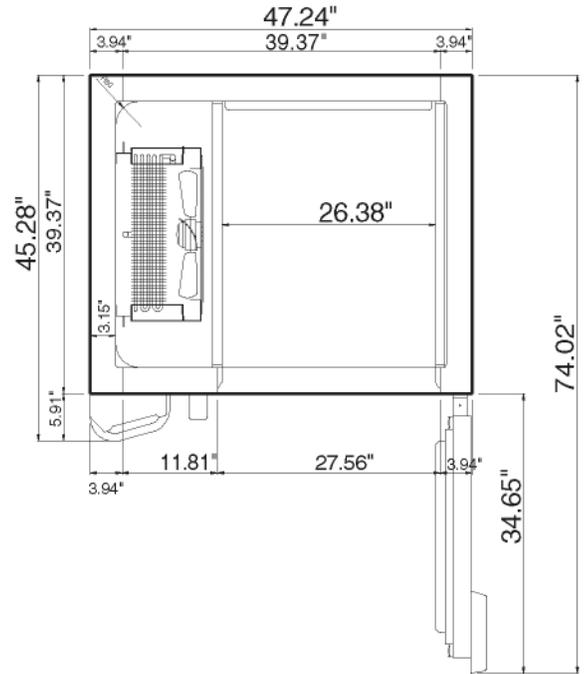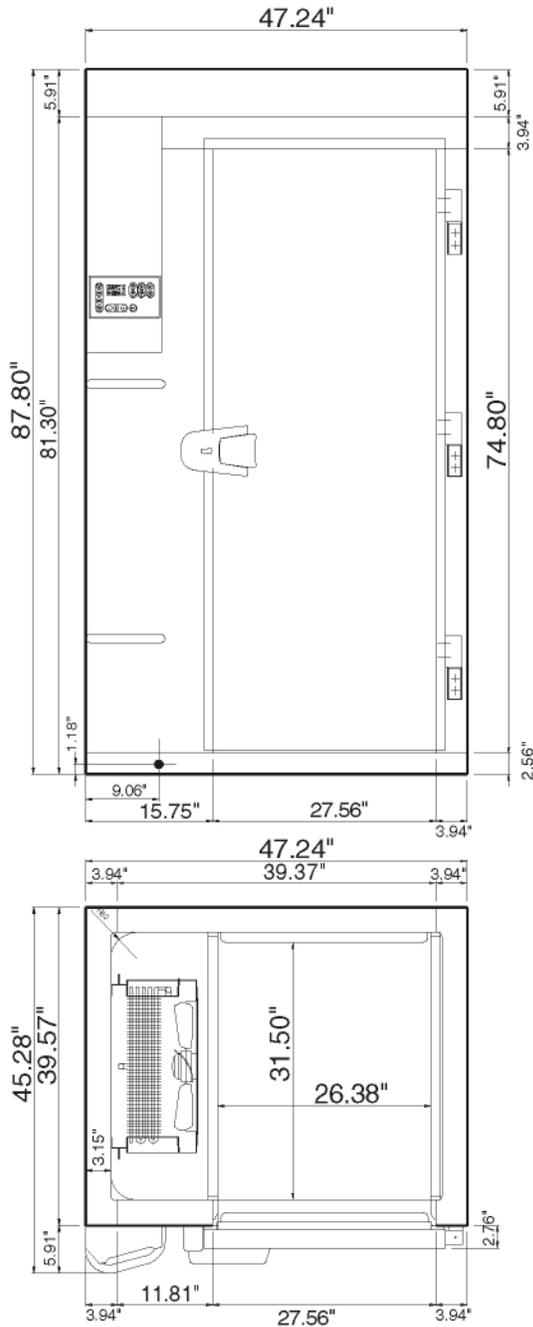for Mod. _ _ M_ _ _   * evap.temp. -13°F   cond. temp. 113°F

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383