

COSPOLICH

2M
SERIES

MODEL NUMBERS:
QC50-2M-S
QF50-2M-ADS



QC50-2M-S

QUICK CHILL

APPLICATION

With the ever growing concern for the proper handling of prepared food from the cooking process to chilled, Cospolich has recognized a need, and engineered a refrigerated cabinet which takes prepared food through through the state as rapidly as possible. The testing done regarding this process doesn't show that there is a significant reduction in the loss of product thorough spoilage, but also has proven that product quick chilled have better quality retention than those chilled conventionally. Yet another positive effect is that a greater volume of product can be processed without requiring additional equipment.

OPERATION

Using a combination of high capacity refrigeration cooling equipment with a design directional air flow system, the optimum in results are achieved in the quick chill process.

The system is designed with two specific modes: the Prechilled and quick chill. Product entered in just after cooking receives the complete capacity of the system in lowering its temperature at a rapid pace. Once product has been reduced the the desired temperature (38 $\frac{1}{4}$ F to 42 $\frac{1}{4}$ F) the product can then be removed and the unit switched to the pre-chill cycle which requires only a portion of the available refrigeration's system's capacity. It is also recommended that whenever quick chilling is not required that the system be left in the pre-chill mode.

QUICK FREEZER

APPLICATION

When a requirement exists to bring product temperature down to a frozen state in the least possible time, the quick freeze process is the solution. As has been proven through testing, the quality of the product being frozen is significantly enhanced if the freezing process is rapid. The system which Cospolich has designed does have this capability. Is also has a distinct advantage when considering the quantity of product output capability and it's physical size.

OPERATION

Consistent with all Cospolich equipment is the quick chill's effectiveness and ease of operation. In the first stage the

interior temperature of the cabinet is reduced to accept the product. This is accomplished using half of the refrigeration capacity. Once the cabinet is drawn town in temperature and cycled, the product can then be introduced and the unit is switched to the rapid freeze mode.

The effectiveness of the rapid freeze system lies in three areas, the proper balance of the refrigeration equipment, the directional flow of air designed into the evaporator coil, and the relationship of product, cooling coils, and interior space.

The unit will automatically switch to the holding freezer cycle once the initial run down process is completed.

THIS UNIT AVAILABLE IN OUR SPECIAL MODULAR CONSTRUCTION

FEATURES

- Stainless steel interior and exterior (exposed)
- Urethane insulation
- Oversized refrigeration system
- Epoxy coated adjustable shelving with front rail
- Anti-condensate door heaters
- Heavy-duty chrome-plated hardware



SANITATION



6F42

CLASSIFIED TO
NSF 7 - 1966

**CONTACT FACTORY
FOR YOUR
SPECIFIC CAPACITY
REQUIREMENTS**

OPTIONS

- 6" stainless steel legs
- Stainless steel shelves
- Tray slides
- Roll in racks

www.cospolich.com

Quality & Innovation Since 1937

QUICK CHILL / QUICK FREEZER

QUICK CHILL / QUICK FREEZER

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QF50-2M-ADS

DIMENSIONAL DATA

	QC50-2M-S	QF50-2M-S
Width Overall (in / mm)	51 / 1295	51 / 1295
Depth Overall (in / mm)	38 / 965	38 / 965
Height Overall (in / mm)	75 / 1905	75 / 1905
Interior Width (in / mm)	34 / 864	34 / 864
Interior Depth (in / mm)	30.5 / 775	30.5 / 775
Interior Height (in / mm)	46.5 / 1181	46.5 / 1181
Depth Over Body (in / mm)	35.5 / 902	35.5 / 902
OA Depth with Door Open 90¼ (in / mm)	61.5 / 1562	61.5 / 1562
Clear Door Width (in / mm)	22 / 559	22 / 559
Clear Door Height (in / mm)	49.5 / 1257	49.5 / 1257
Number of Doors	1	1
Weight (lbs / kg)	889 / 403	926 / 420

ELECTRICAL DATA

Voltage	230V 1PH	230V 1PH
Total Amperes	19.2	22.7

REFRIGERATION DATA

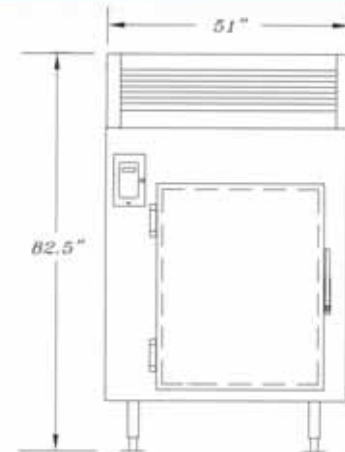
Compressor H.P.	3/4 & 1.5	1.5 (2)
BTU / HR - KCAL / HR	17650 / 4448	24500 / 6174

SHIPPING DATA

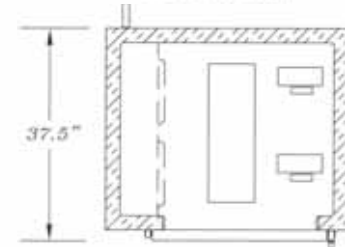
Width-Crated (in / mm)	54 / 1372	54 / 1372
Depth-Crated (in / mm)	42 / 1067	42 / 1067
Height-Crated (in / mm)	80 / 2032	80 / 2032
Weight-Crated (lbs / kg)	933 / 423	972 / 441
Volume-Crated (cu ft / ltr)	105 / 2973	105 / 2973

MODEL SHOWN:

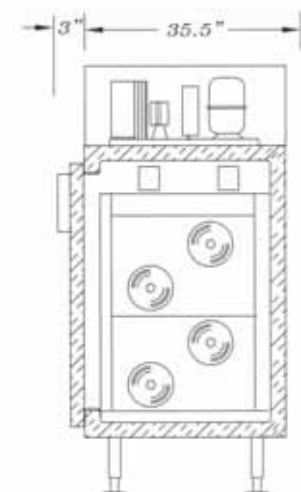
QC50-2M-S



ELEVATION



HORIZONTAL SECTION



VERTICAL SECTION

Naval Shipboard Models Available.



www.cospolich.com

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