



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 corrosion)

INTERNAL FITTING:

- ◆ Internal bumpers in stainless steel to prevent damage by trolleys.
- ◆ External guards in stainless steel to prevent damage to control

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- RCR C02 T
- RCM C02 T

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.
- ◆ Fans with indirect flow onto the product eliminate product dryout

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 (HACCP)
- ◆ Extra charge for USB connection (To be requested upon blast chiller order)

WARRANTY

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

Model			RCR C02		RCM C02	
Control			T		T	
Dimensions	LxPxH [WxDxA]	mm [in]	1200x1150x2230 / 2 doors: D → +140 [47.2x45.3x87.8] / 2 doors: D → [+5.5]			
Depth with 90° door		mm [in]	1880 [74]			
Door opening width		mm [in]	700 [27.6]			
Door opening	LXH [WxA]	mm [in]	670x1920 [26.4x75.6]			
Internal depth	P [D]	mm [in]	850 [33.5]			
Thickness		mm [in]	80 [3.1]			
Climatic class			T			
Chilling cycle		°C	+90 → +3		+90 → +3	
		°F	+194 → +37		+194 → +37	
Freezing cycle		°C	-		+90 → -18	
		°F	-		+194 → 0	
Chilling capacity	90'	kg	105		105	
		lb	231		231	
Freezing capacity	240'	kg	-		70	
		lb	-		154	
Hour yield in freezing		kg/h	-		(105)	
		lb/h	-		(231)	
Electric power supply		V~/Hz	208-240/1/60			
Input electric power	(°)	W	1100			
Max. absorbed current	(°)	A	6,2			
Setting up (trolley)			n. 1 NKS201 or n. 1 CT0311			
Packing dimensions	LxPxH [WxDxA]	mm [in]	2330x1250x1350 [91.7x49.2x53.1]		2 doors: D → +140 2 doors: D → [+55]	
Volume		m³	4,18			
		ft³	147,6			
Weight		kg [net lb]	310 [683]			
		kg [gross lb]	390 [860]			

CONNECTIONS

Connections - max distance	m [ft]	20 [66]	
Electrical cables	n° x mm²	0	0
Liquid tubes	Ø mm [in/SAE]	12 [1/2]	14 [9/16]
Gas tubes	Ø mm [in/SAE]	28 [1" 1/16]	28 [1" 1/16]
Drain tubes	Ø mm	32	32
	Ø [in]	[1.3]	[1.3]
LP-HP set (differential)	bar	0 (0.5) - 26 (3)	
Fans choking HP (diff.)	bar	14 (2)	14 (2)

Mod. __R__ (*) Temp. evap. +14°F [-10°C] Temp. cond. 113°F [+45°C] / (°) Temp. evap. +32°F [0°C] Temp. cond. +131°F [+55°C]
 Mod. __M__ (*) Temp. evap. -13°F [-25°C] Temp. cond. 113°F [+45°C] / (°) Temp. evap. +14°F [-10°C] Temp. cond. +131°F [+55°C]

S-9 SPEC

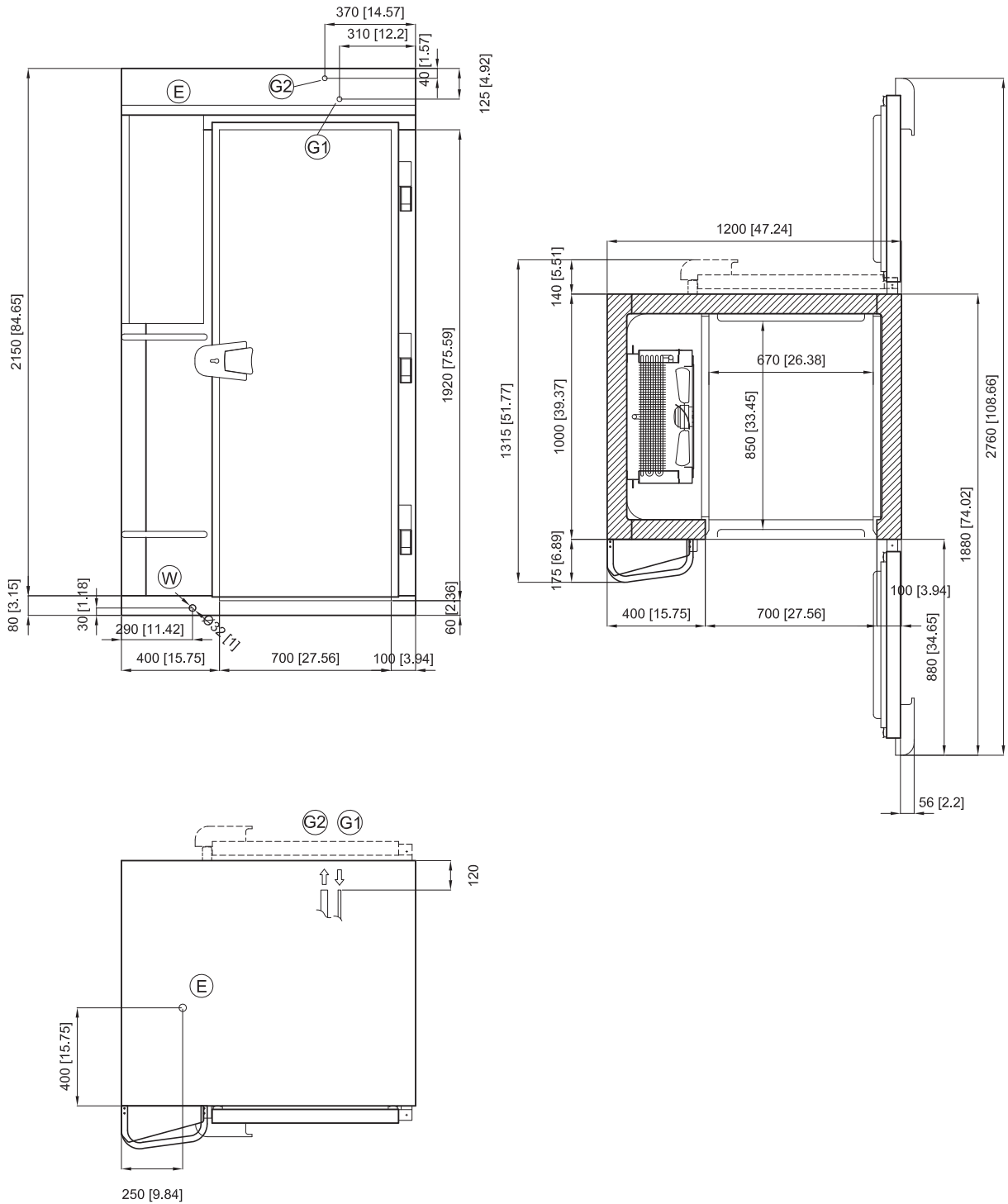
PIPER
The Food-Focused Equipment Company
www.piperonline.net

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

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.



- (G1) REFRIGERANT INLET
- (G2) REFRIGERANT OUTLET
- (E) ELECTRICAL CONNECTION
- (W) ELECTRICAL CONNECTION

DIMENSIONS mm [in]

SPEC S-9

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