

**FoodSafe™**



RCR 012

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**

- ◆ 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 die-formed leakproof
- ◆ Insulation in high-density (93 lbs) expanded polyurethane, 2.36" thick, HCFC-free
- ◆ Copper evaporator coil with aluminium pins protected against corrosion with non-toxic paint
- ◆ Copper condenser with aluminium pins 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)

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

- RCR 012 S       RCR 012 T
- RCM 012 S       RCM 012 T

**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:**

- ◆ Ermetic 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:**

- ◆ Remote cooling unit.
- ◆ Water cooled unit.
- ◆ Castors kit
- ◆ UV sterilization system
- ◆ Printer kit

**WARRANTY**

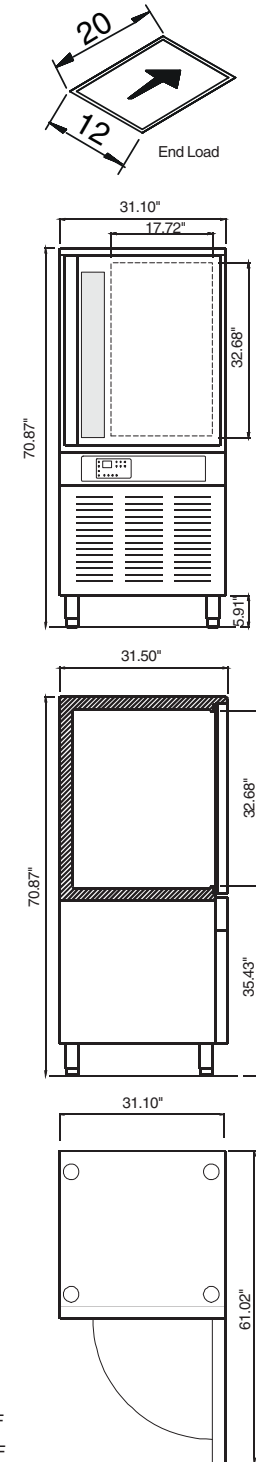
- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

**SPEC S-5**

**PIPER PRODUCTS**  
**BUILT TO LAST**  
[www.piperonline.net](http://www.piperonline.net)

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

Model			RCR 012	RCM 012
Control type			S/T	S/T
External dimensions	W	inches	31.10	31.10
	D	inches	31.50	31.50
	H	inches	70.87	70.87
Door opening width		inches	17.72	17.72
Door opening height		inches	32.68	32.68
Internal depth		inches	26.77	26.77
Thickness		inches	2.36	2.36
Climatic class			T	T
Chilling cycle		°F	194 → 37	194 → 37
Freezing cycle		°F	-	194 → 0
Chilling capacity 90'		lbs	108	108
Freezing capacity 240'		lbs	-	72
Refrigerant		gas	R404A	R404A
Refrigeration capacity	( * )	W	2770	2850
Electric power supply	V		208-240 Volts	208-240 Volts
	PH		3PH	3PH
	Hz		60Hz	60Hz
Input electrical power	( ° )	W	2100	3500
Horse power		HP	2.8	4.7
BTU-H			9783	9720
Max. absorbed current	( ° )	A	5,4	7,2
Distance between slides		inches	2.56	2.56
Weight		lbs	401	414
Capacity: Holds 12 12x20 steam table pans				



for Mod. \_\_R\_\_ \* evap.temp. 14°F cond. temp. 113°F / ( ° ) evap. temp. 32°F cond. temp. 131°F  
 for Mod. \_\_M\_\_ \* evap.temp. -13°F cond. temp. 113°F / ( ° ) evap. temp. 14°F cond. temp. 131°F

**S-5** SPEC

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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.