



RCM C42

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
- ◆ Nr. 2 Doors 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)

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- RCR C42 T
- RCM C42 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
- ◆ 1-door version (Roll-In)
- ◆ 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.

Model			RCRC42 T	RCMC42 T
External dimensions	W	inches	59.06	59.06
	D	inches	58.26	58.26
	H	inches	87.80	87.80
Internal net dimensions	WxDxH	inches	30.31 x 44.09 x 75.59	30.31 x 44.09 x 75.59
Depth with 90° door		inches	124.41	124.41
Door opening width		inches	31.50	31.50
Door opening height		inches	74.80	74.80
Internal depth between the walls		inches	46.46	46.46
Thickness		inches	3.15	3.15
Climatic class			T	T
Chilling cycle		°F	194 → 37	194 → 37
Freezing cycle		°F	-	194 → 0
Chilling capacity	90'	lb	630	630
Freezing capacity	240'	lb	-	405
Electric power supply		V/PH/Hz	208-240 Volts/1PH/60Hz	208-240 Volts/1PH/60Hz
Input electrical power		W	2020	2020
Max. absorbed current		A	4,1	4,1
Interstep		inches	2.95	2.95
Packing dimensions	(W)	inches	59.06	59.06
	(D)	inches	90.55	90.55
	(H)	inches	66.93	66.93
Volume/Cubic Feet		ft ³	207 ft ³	207 ft ³
Weight	net	lb	882	882
	gross	lb	1102	1102
COOLING UNIT				
Refrigerant		gas	R404A	R404A
Electric power supply			208-240 Volts/3PH/60Hz	208-240 Volts/3PH/60Hz
Input electrical power		W	9980	12352
Horse power		HP	7.5	10
BTU-H			61444	41307
Max. Absorbed current		A	32.6	40.3
Weight		lbs	813	1035
Dimensions		inches	36.75 x 63.75 x 39.25	36.75 x 63.75 x 39.25
Capacity:				
Holds 20 18x26 sheet pans or 40 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

S-11 **SPEC**

PIPER PRODUCTS
BUILT TO LAST
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.

