

FoodSafe™



161

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

- ◆ External sides and top in AISI 304 18/10 stainless steel thickness 0.02" (0,6 mm) (Scotch-Brite satin finish)
- ◆ AISI 304 18/10 stainless steel door th. 0.03" (0,8 mm) (Scotch-Brite satin finish)
- ◆ Internal covering completely radiated in AISI 304 18/10 stainless steel
- ◆ Internal base moulded for containment with central drain connection for discharge of water used for washing
- ◆ High-density expanded polyurethane insulation (about - 2.7 Lbs/ft3 - 42 kg/m3), thickness 2.36" (60 mm), without HCFC
- ◆ Copper - aluminum evaporator, protected with non - toxic epoxy resins through cataphoresis painting systems
- ◆ Deflector can be opened on side hinges, in order to clean the evaporator
- ◆ Copper condensing coil with high heat yield aluminium fins
- ◆ Anti-condensate resistance positioned on the box under the magnetic gasket
- ◆ Ergonomic handle for the complete length and magnetic gaskets on the 4 sides of the door
- ◆ Self-closing doors with block when opened to 100°
- ◆ Stainless steel feet Ø 2" height-adjustable H 5.9" ÷ 7.0" (150 ÷ 180 mm) with anti-scratch cap
- ◆ Probe heated for easy extraction
- ◆ Shelf or tray racks in 18/10 stainless steel encased on the sides of the room, easily removable for washing

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- RDR 161 S RCR 161 S RCM 161 T
- RDM 161 S RCR 161 T

REFRIGERANT UNIT

- ◆ Fans with indirect flow onto the product
- ◆ Hermetic compressor
- ◆ R404A refrigerant liquid
- ◆ Evaporators with large exchange surfaces, for high cooling efficiency
- ◆ Manual defrosting device and condensate evaporation system without use of electrical energy
- ◆ High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- ◆ Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times
- ◆ The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- ◆ Circuit breaker for compressor protection
- ◆ Internal fan stop micro switch when door is opened

STANDARD EQUIPMENT

- ◆ Side runners
- ◆ Core probe (heated on models __M_)

OPTIONS / ACCESSORIES

- ◆ Reversed door opening on request without extra charge
- ◆ Kit for multi points (4) core temperature probe (only for T version)
- ◆ Kit for multi points (4) heated temperature probe (only for T version)
- ◆ Castor kit, 2 with brake
- ◆ Extra charge for USB connection (To be requested when ordering blast chiller)
- ◆ Additional temperature probe with 1 reading point (T version only)
- ◆ Time and temperature recorder with printer HACCP

WARRANTY

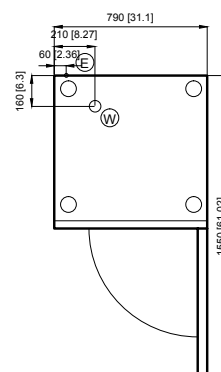
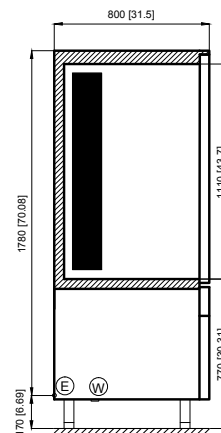
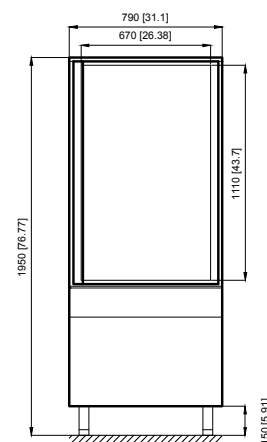
- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC S-6

PIPER
 The Food-Focused Equipment Company

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

Model			RDR161	RDM161	RCR161	RCM161
Control			S	S	S / T	T
Dimensions	LxPxH [WxDxA]	mm [in]	790 x 800 x 1950 [31.1x31.5x76.8]			
Door opening width		mm [in]	670 [26.4]			
Door opening height		mm [in]	1100 [43.3]			
Internal depth		mm [in]	460 [18.1]			
Thickness		mm [in]	60 [2.4]			
Climatic class	T					
Chilling capacity	90°	kg lb	36 79	36 79	55 121	55 121
Freezing capacity	240°	kg lb	-	24 53	-	36 79
Hour yield in freezing		kg/h lb/h	-	36 79	-	56 123
Refrigerant	gas		R404A			
Refrigeration capacity	(*)	W	2770	1680	4670	2495
Electric power supply	V/~Hz		208-240/3/60			
Input electric power	(°)	W	1821	2845	4067	4037
Nominal power	(°)	HP	4	4	4	4
Max. absorbed current	(°)	A	10,3	9,3	11,6	11,6
Input el. power without R. Unit	(°)	W	360	380	360	380
Max abs. current without R. Unit	(°)	A	2,2	2,3	2,2	2,3
Setting up Catering			16 GN1/1			
Interstep Catering		mm [in]	65 [2.6]			
Setting up Baking			16 EN			
Interstep Baking (upright holes)		mm [in]	32,5 (31) - 50 (20) [1.3 (31) - 1.9 (20)]			
Setting up ice-cream (shelves)			-	-	-	-
Interstep Ice-cream (upright holes)		mm [in]	-	-	-	-
Net weigh		kg lb	185 407		200 440	
Noise level		dB(A)	< 70			



mod. __R__ (*) Temp. evap. -10°C [+14°F] Temp. cond. +45°C [113°F]
 (°) Temp. evap. 0°C [+32°F] Temp. cond. +55°C [+131°F]

mod. __M__ (*) Temp. evap. -25°C [-13°F] Temp. cond. +45°C [113°F]
 (°) Temp. evap. -10°C [+14°F] Temp. cond. +55°C [+131°F]

(E) ELECTRICAL CONNECTION

(W) DRAIN CONNECTION

DIMENSIONS mm [in]

S-6 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.