



RCR C82

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)

**INTERNAL FITTING:**

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

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

**MODEL NUMBER**

- RDR C82 T                       RDM C82 T
- RCR C82 T                       RCM C82 T

**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
- ◆ I-door version (Roll-In)
- ◆ 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.

**SPEC S-12**

**PIPER**  
The Food-Focused Equipment Company  
[www.piperonline.net](http://www.piperonline.net)

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

Model		RDR C82	RDM C82	RCR C82	RCM C82
Control		T	T	T	T
Dimensions	LxPxH mm [WxDxA] [in]	1500x2350x2230 2 doors: D → +140 [59.1x92.5x87.8] 2 doors: D → [+5.5]			
Depth with 90° door	mm [in]	3180 [125.2]			
Door opening width	mm [in]	800 [31.5]			
Door opening	LXH mm [WxA] [in]	770x1920 [30.3x75.6]			
Internal depth	P mm [D] [in]	2120 [83.5]			
Thickness	mm [in]	80 [3.1]			
Climatic class		T			
Chilling cycle	°C	+90 → +3	+90 → +3	+90 → +3	+90 → +3
	°F	+194 → +37	+194 → +37	+194 → +37	+194 → +37
Freezing cycle	°C	-	+90 → -18	-	+90 → -18
	°F	-	+194 → 0	-	+194 → 0
Chilling capacity	90' kg	300	300	420	420
	lb	661	661	926	926
Freezing capacity	240' kg	-	200	-	270
	lb	-	441	-	595
Hour yield in freezing	kg/h	-	(300)	-	(420)
	lb/h	-	(661)	-	(926)
Electric power supply	V/~/Hz	208-240/3/60 (208-240/1/60)			
Input electric power	( ° ) W	2x2020		2x2020	
Max. absorbed current	( ° ) A	2x6,6		2x6,6	
Setting up (trolley)		n. 2 KKS202 or n. 4 CT2311 or n. 2 CT2321			
Packing dimensions	LxPxH mm [WxDxA] [in]	2330x2450x1650 2 doors: D → +140 [91.7x96.5x65] 2 doors: D → [+5.5]			
Volume	m³	2x5,86			
	ft³	2x206.9			
Weight	kg [net lb]	3x380 [3x838]			
	kg [gross lb]	3x480 [3x1058]			

**CONNECTIONS**

Connections - max distance	m [ft]	20 [66]			
Electrical cables	n° x mm²	5 x 1,5	5 x 1,5	5 x 1,5	5 x 1,5
Liquid tubes	Ø mm [in/SAE]	16 [5/8]	18 [3/4]	18 [3/4]	22 [7/8]
Gas tubes	Ø mm [in/SAE]	35 [1" 3/8]	42 [1" 5/8]	42 [1" 5/8]	54 [2" 2/16]
Drain tubes	Ø mm	32	32	32	32
	Ø [in]	[1.3]	[1.3]	[1.3]	[1.3]
LP-HP set (differential)	bar	0 (0.5) - 26 (3)			
Fans choking HP (diff.)	bar	14 (2)	14 (2)	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-12 SPEC**

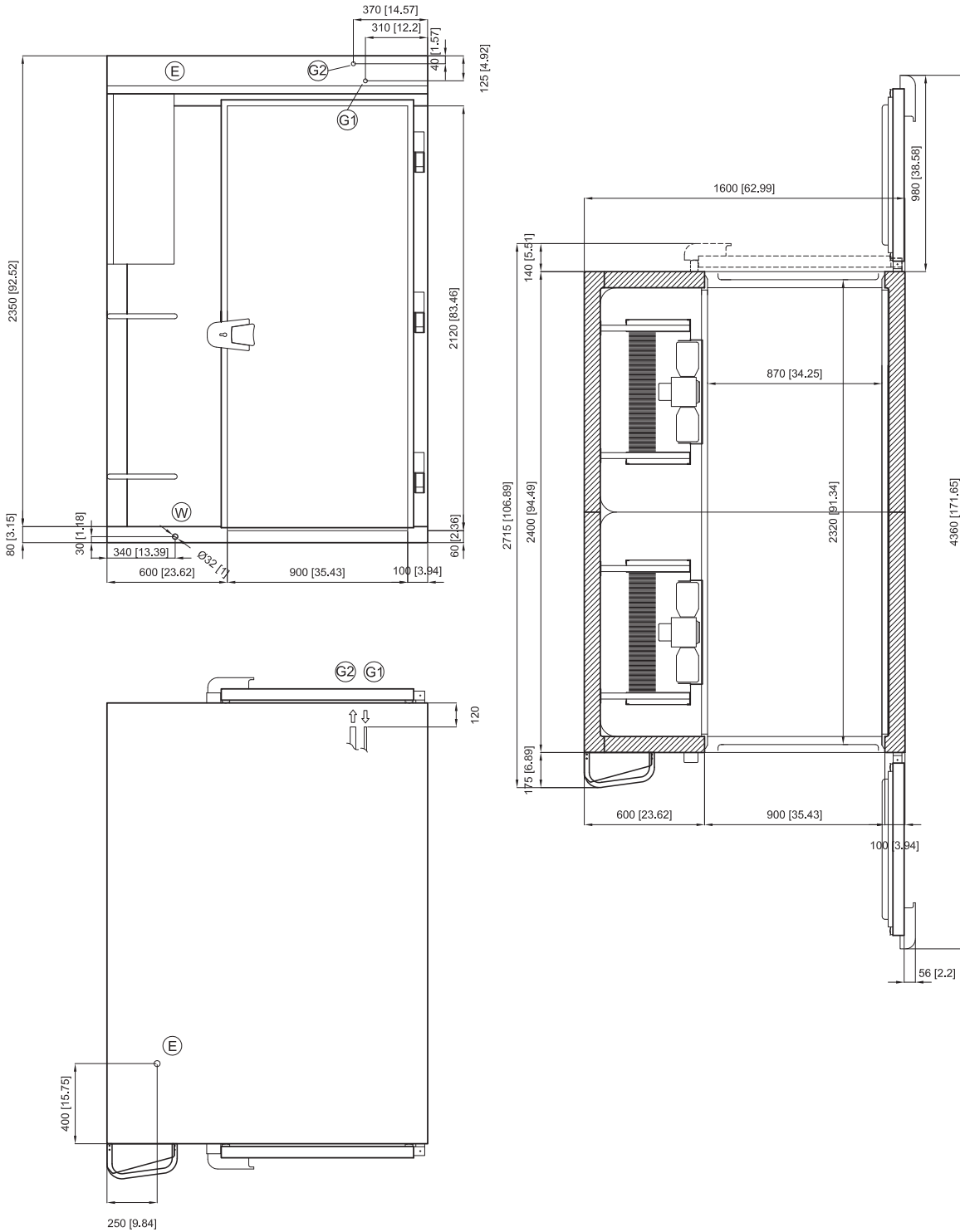
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**LIMITED WARRANTY:** PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

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.



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

DIMENSIONS mm [in]

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