

# QuickSwitch



**In A Matter Of Minutes!**

Patent Pending

**Hot-Cold-Freeze  
Drop-Ins**



Optional Hugged Edge Shown

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

MODEL	#PANS
QSCHP-1	1
QSCHP-2	2
QSCHP-3	3
QSCHP-4	4

**MEETS STANDARD 4 AND 7 REQUIREMENTS FLUSH WITH COUNTERTOP!**

**BENEFITS:**

- NEW 500 Watt Heat Source
- NEW Individual Solid State Controls
- Versatile, Use Wet or Dry
- Controls Remote Application Option
- Fully Insulated For Use In Any Counter
- Manifold Drains For Easy Installation
- Labor Saving “Easy to Clean” Design

The “Drop-In” configuration provides a self contained design that allows easy installation in any counter, serving line, cart or table.

**STANDARD FEATURES**

- NEW 500 Watt Heat Source
- Connect to 208V, 120V or 240V (with appropriate controller)
- Single Electrical Connection
- T-Turn Down Edge Standard

**OPTIONAL FEATURES**

- 1 to 4 Pan Units Available
- 120V, 208V, 240V
- Hugged Edge-Denote “H” In Suffix
- Slim Line Configuration Available

**SHORT FORM SPECIFICATIONS**

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished, with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished, with a 3/4” open drain. To be fully insulated with 1-1/2” to 2” urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel.

Refrigeration system to be a hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. New energy efficient hot food wells use 500 watt heat source digitally controlled. All switches and controls are fully accessible and are provided with cord and plug.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF #4 and #7 requirements.

**NOTE: To ensure proper operation, adequate air flow must be provided.**



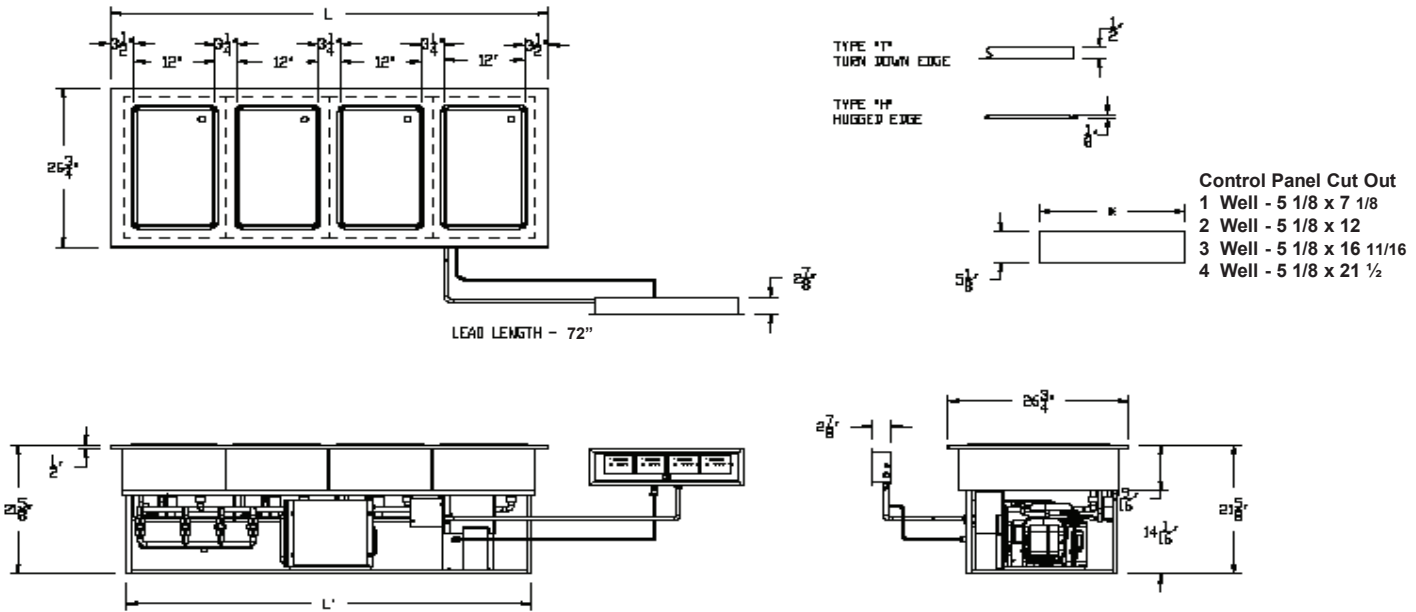
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# QuickSwitch-Hot/Cold/Freeze Drop-Ins

Thermostatically controlled, operates on R-507 (HFC) Refrigerant



Model No.	L-Top	L-Frame	Cut-Out
QSCHP-1	17-1/4"	15"	15-3/8" x 24"
QSCHP-2	34-1/4"	30-1/4"	30-5/8" x 24"
QSCHP-3	49-1/2"	45-1/2"	45-7/8" x 24"
QSCHP-4	64-3/4"	60-3/4"	61-1/8" x 24"

## Standard Configuration

### DROP-INS Hot/Cold /Freeze Wells Electric Specs.

	120 Volt	120/208 Volt	120/240 Volt
QSCHP-1	120V/ 7.2A/1PH-Nema5-15P	120/208V/ 7.2A/1PH- Nema14-20P	120/240V/7.2A/ 1PH-Nema14-20P
QSCHP-2	120V/12.7A/1PH-Nema5-20P	120/208V/ 9.6A/1PH- Nema14-20P	120/240V/10.0A/1PH-Nema14-20P
QSCHP-3	120V/18.2A/1PH-Nema5-30P	120/208V/12.0A/1PH-Nema14-20P	120/240V/12.7A/1PH-Nema14-20P
QSCHP-4	120V/23.7A/1PH-Nema5-30P	120/208V/14.4A/1PH-Nema14-20P	120/240V/15.5A/1PH-Nema14-20P

Note: All units are standard single phase but with 3 phase option on certain models.

This patented pending design was developed to hold an open food pan (cold) at a temperature of 40 degree Fahrenheit or less in an ambient of up to 86 degrees F., with food pans flush with counter top. Products must be prechilled to a temperature below 40 degree F., and kept at a level 1/2" below the top of the storage pan to ensure proper cooling. Hot food is maintained to a minimum of 150 degrees. Freeze option maintains unit on average zero degrees.

When switching between hot to cold, safety mechanism regulates amount of time before engaging to operate the unit cold. Amount of time varies depending on usage and temperature.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

**U.L. Sanitation  
Classified to  
NSF Standards**



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