




# T24C Blast Chiller/Shock Freezer

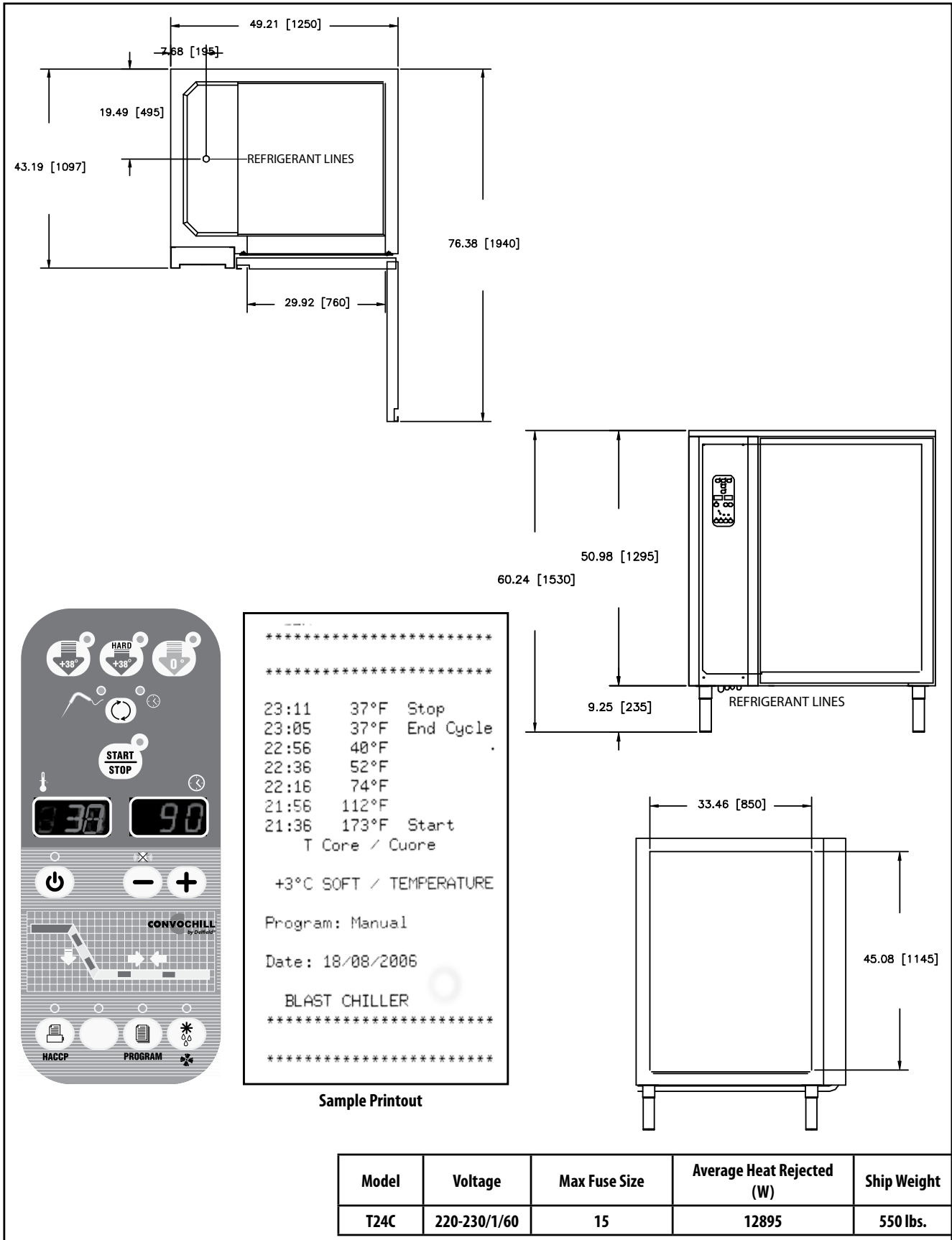
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|---|---|-----------|-----------|-----------|-----------|
| <p>Model <b>CONVOCHILL</b><br/>by Delfield®</p> <p>T24C Blast Chiller/Shock Freezer</p> | <p>Companion piece to the following products:</p> <p><b>CONVOTHERM</b><br/>by Cleveland</p> <table style="width: 100%;"> <tr> <td>OES 12.20</td> <td>OGS 12.20</td> </tr> <tr> <td>OEB 12.20</td> <td>OGB 12.20</td> </tr> </table> | OES 12.20 | OGS 12.20 | OEB 12.20 | OGB 12.20 |
| OES 12.20   | OGS 12.20   |           |           |           |           |
| OEB 12.20   | OGB 12.20   |           |           |           |           |

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|  | <h3>Standard Features</h3> <ul style="list-style-type: none"> <li>• Blast chill cycle: 242lb. chilling capacity<br/>- from 200°F to 37° F in approximately 90 minutes</li> <li>• Shock freeze cycle: 200lb. freezing capacity<br/>- from 200°F to 0°F in approximately 240 minutes</li> <li>• On board, integral printer - date, temperatures and times during all chilling cycles printed out</li> <li>• Automatic hot gas defrost</li> <li>• Electronic control with 99 program capability and HACCP memory</li> <li>• Time chill or temperature chill</li> <li>• 1 core temperature probe</li> <li>• Stainless steel interior and exterior</li> <li>• Soft chill cycle for delicate foods</li> <li>• Remote condensing unit required</li> </ul> | <h3>Options &amp; Accessories</h3> <p>Remote Condensing Unit</p> |
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## Specifications

|   |  |  |
|---|--|--|
| <p><b>Exterior:</b> Cabinet exterior sides, front, door and grill are corrosion resistant stainless steel.</p> <p><b>Interior:</b> Cabinet interior is corrosion resistant stainless steel. Bottom and side corner surfaces are stamped to provide radius corners and recessed floors. Accommodates a ConvoTherm 12.20 rack supplied by others. Stainless steel evaporator housing is mounted to the rear of the cabinet and removes for cleaning or evaporator access without the use of tools.</p> <p><b>Doors:</b> Stainless steel exterior and stainless steel interior door liner. Doors are field reversible with predrilled hinge mounting holes on both sides of the cabinet. Door seals tight to the cabinet with a magnetic door gasket. Gaskets snap into place and is easily removable without the use of tools.</p> <p><b>Refrigeration system:</b> Evaporator unit is self-contained and standard with the unit. Remote condensing unit is required from Delfield. The evaporator is mounted to the rear of the cabinet interior. Setup for use with 404A refrigerant. System has the capability of chilling up to 242lbs. of product</p> | <p>from 200°F to 38°F in approximately 90 minutes or freezing up to 200lbs. of product from 200°F to 8°F in approximately 240 minutes. A single fan mounted to the front of the evaporator moves air at velocity sufficient to assure rapid, even cooling. System is controlled by an electronic microprocessor control designed for easy operation. Unit is designed to chill or freeze either for a designated time period, programed by the user or by temperature as monitored by a probe placed in the food product. One temperature probe is supplied. Operator has the choice of using a soft chill cycle for chilling delicate product or a hard chill cycle for denser, less delicate product. Evaporator defrost is automatic using a time/temperature terminated system. User also has the option of initiating a defrost cycle manually. Evaporator condensate requires plumbing to floor drain or other condensate recepticle supplied by others.</p> <p><b>Electrical:</b> Standard electrical connections are 220-230/60/1.</p> | <br> |
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# T24C: Blast Chiller/Shock Freezer



| Model | Voltage      | Max Fuse Size | Average Heat Rejected (W) | Ship Weight |
|-------|--------------|---------------|---------------------------|-------------|
| T24C  | 220-230/1/60 | 15            | 12895                     | 550 lbs.    |

Delfield reserves the right to make changes to the design or specifications without prior notice.