Thermo-Kool®

MODEL: TK10-2-WT
BLAST CHILLER & SHOCK FREEZER

SPECIFICATIONS

This specification covers model TK10-2-WT reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK10-2-WT is designed for:

- Ten GN 1/1 food pans
- Ten full size food pans up to 2-1/2" deep
- Five sheet pans 18" x 26"
- Twelve 4L gelato/ice cream containers
- Twelve 5L gelato/ice cream containers
- Six 12L gelato/ice cream containers

WEIGHT (LB):
- Net: 253
- Shipping: 320

PERFORMANCE: TK10-2-WT blast chills up to 75 lb of product from 165^0F to 37^0F within two hours and shock freezes up to 55 lb of product from 165^0F to 0^0F within four hours. TK10-2-WT performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK10-2-WT is constructed entirely of 304 stainless steel. The cabinet and the door are foamed-in-place using CFC-free polyurethane insulation. The electrical control and refrigeration systems are located on top of the unit in a no spill/splash zone allowing for easy operation and maintenance. The cabinet is designed with a back step for enhanced condensing unit ventilation.

The door has a seamlessly integrated handle built in and a sanitary magnetic gasket that is easily removable for cleaning and assures a tight door seal. An innovative design feature allows the door to be ordered hinged left or right and is field reversible.

Standard unit features include: Removable drain pan, heavy duty stainless steel adjustable legs, and three 304 stainless steel wire shelves.

REFRIGERATION SYSTEM: TK10-2-WT has a self-contained, air-cooled refrigeration system utilizing R-404A refrigerant, and is complete with all required controls and accessories.

A unique three-way, indirect air flow system within the food compartment, combined with a multipoint injection evaporator, delivers a close gradient temperature over the product.

CONTROL SYSTEM: The TK10-2-WT control system is based on the latest microcontroller technology and comes standard with one food probe and one air probe. The control system monitors and controls the temperature while operating in fully automatic mode or manual mode. A two line, 40 character display allows the operator easy on-screen step-by-step operation and programming.

Various cycles are available: soft chill, hard chill, shock freeze, evaporator defrost, thaw (optional), and ultraviolet light sterilization (optional). At the end of any chill, freeze, or thaw cycle, the unit will automatically switch to a holding mode to keep the product at safe temperatures.

The controller has a real time clock and storage capabilities for up to 150 recipes for documentation purposes as well as a built in dry contact for an external alarm/phone dialer connection.

ELECTRICAL: 208VAC, 1Ph, 60Hz, 15 Amps circuit.
A six foot power cord with NEMA 6-15P plug is provided.

INSTALLATION: A detailed owner's manual is provided with every unit. This manual must be carefully followed to ensure proper operation and protect the warranty.

WARRANTY: The warranty covers parts found to be defective and the labor required to replace them for a period of one year from the date of shipment. For full warranty details please refer to the **Thermo-Kool®** standard warranty shipped with each unit or available upon request.

APPROVALS: Safety approval according to UL 471 and sanitation approval according to NSF 7 as tested by ETL.

Product load per cycle:

Chills up to 75 lb from 165^0F to 37^0F within two hours

Freezes up to 55 lb from 165^0F to 0^0F within four hours
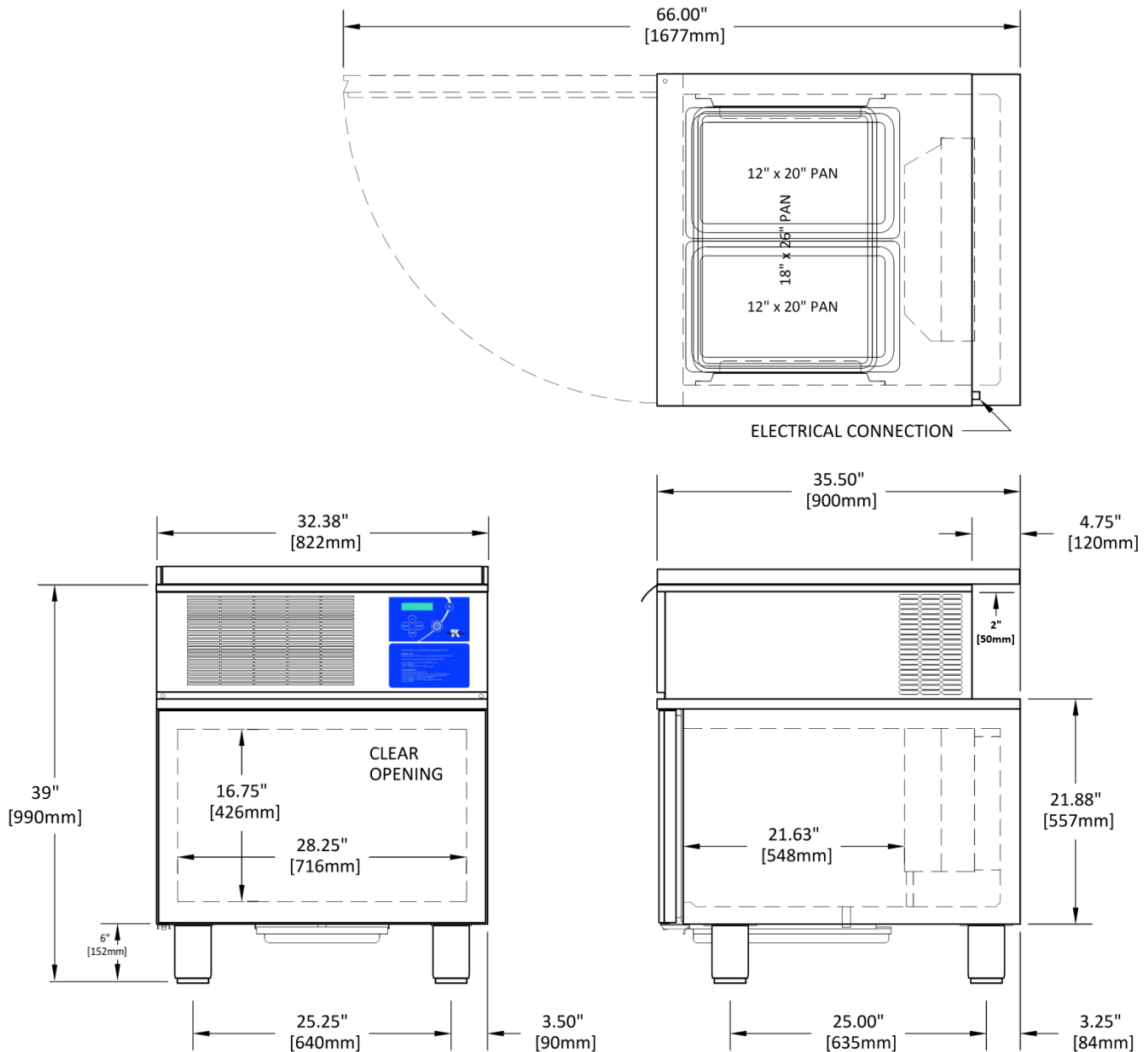
Refrigeration:

12,800 Btu/H (20^0F Evap. Temp./105^0F Cond. Temp.)

Electrical:

208 VAC, 1Ph, 60Hz, 15 Amps Circuit
NEMA 6-15P

OPTIONS:

☐ Serial or label printer for complete HACCP documentation
☐ SD card for complete HACCP documentation
☐ PC connection for complete HACCP documentation
☐ UV cavity sterilization
☐ Thaw cycle
☐ Up to three additional food probes
☐ Additional 304 stainless steel wire shelves
☐ Condensate evaporator tray
☐ Heavy duty 6" casters
☐ Auto dialer

66.00"
[1677mm]

12" x 20" PAN

18" x 26" PAN

12" x 20" PAN

ELECTRICAL CONNECTION

32.38"
[822mm]

39"
[990mm]

CLEAR OPENING

16.75"
[426mm]

28.25"
[716mm]

6"
[152mm]

25.25"
[640mm]

3.50"
[90mm]

35.50"
[900mm]

4.75"
[120mm]

2"
[50mm]

21.88"
[557mm]

21.63"
[548mm]

25.00"
[635mm]

3.25"
[84mm]