



SPECIFICATIONS

MODEL: TK2C-2 BLAST CHILLER & SHOCK FREEZER

This specification covers model TK2C-2 reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK2C-2 is designed for:

- Six full size food pans up to 2-1/2" deep
- Six 4L gelato/ice cream containers
- Six 5L gelato/ice cream containers
- Two 12L gelato/ice cream containers

WEIGHT (LB):

- Net: 300
- Shipping: 350

PERFORMANCE: TK2C-2 blast chills up to 58 lb of product from 165°F to 37°F within two hours (29 lb per cavity) and shock freezes up to 40 lb of product from 165°F to 0°F within four hours (20 lb per cavity). TK2C-2 performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK2C-2 is constructed entirely of 304 stainless steel and has two independent cavities. The cabinet and the doors are foamed-in-place using CFC-free polyurethane insulation.

The electrical controls and refrigeration systems are located on top of the cabinet 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 doors each have a seamlessly integrated handle built in and a sanitary magnetic gasket that is easily removable for cleaning and assures a tight door seal.

Standard unit features include: Heavy duty ten inch stainless steel adjustable flanged legs and a removable drain pan. Each cavity contains one food probe, one air probe and one 304 stainless steel wire shelf.

REFRIGERATION SYSTEMS: TK2C-2 has two self-contained, air cooled refrigeration systems utilizing R-404A refrigerant, and are complete with all required controls and accessories. A unique three-way, indirect air flow system within each food cavity, combined with a multipoint injection evaporator, delivers a close gradient temperature over the product.

CONTROL SYSTEMS: The TK2C-2 has two independent control systems, one for each cavity. TK2C-2 control systems are based on the latest microcontroller technology and come standard with one food probe and one air probe for each cavity. The control systems monitor and control the temperatures for each cavity while operating in fully automatic mode or manual mode.

Various cycles are available: soft or hard chill, shock freeze, and evaporator defrost. At the end of any chill or freeze cycle, the unit will automatically switch to a holding mode which will keep the product at safe temperatures. The controllers are equipped with real time clocks and RS232 serial outputs which can be connected to an optional printer or PC for full HACCP documentation.

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. The manual must be carefully followed to ensure proper operation and to 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.



Thermo-Kool®

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PROJECT:

QUANTITY:

ITEM NO:

OPTIONS:

- ☐ Serial or label printer for complete HACCP documentation
- ☐ PC connection for complete HACCP documentation
- ☐ SD card for complete HACCP documentation
- ☐ Additional 304 stainless steel wire shelves
- ☐ Auto dialer

Product Load Per Cycle:

Chills up to 58 lb from 165°F to 37°F within two hours (29 lb per cavity)

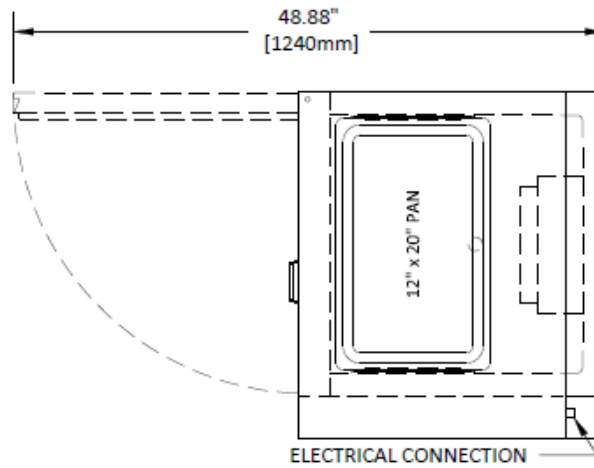
Freezes up to 40 lb from 165°F to 0°F within four hours (20 lb per cavity)

Required Refrigeration:

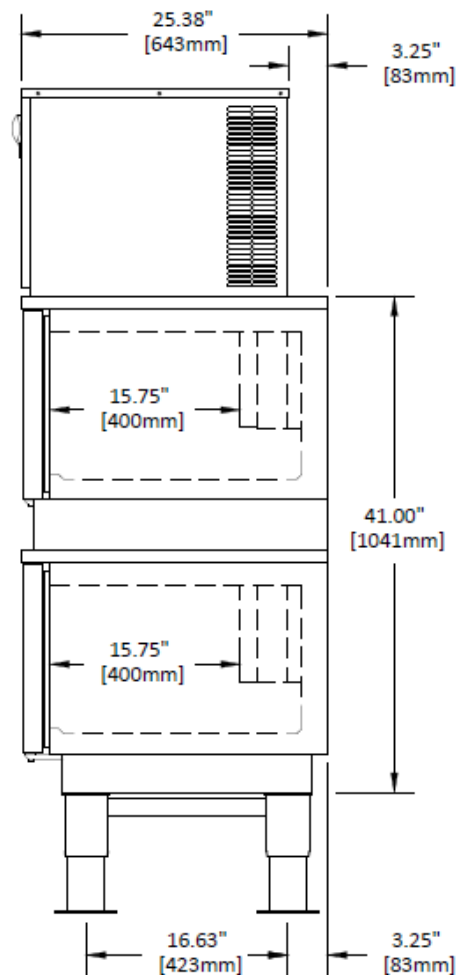
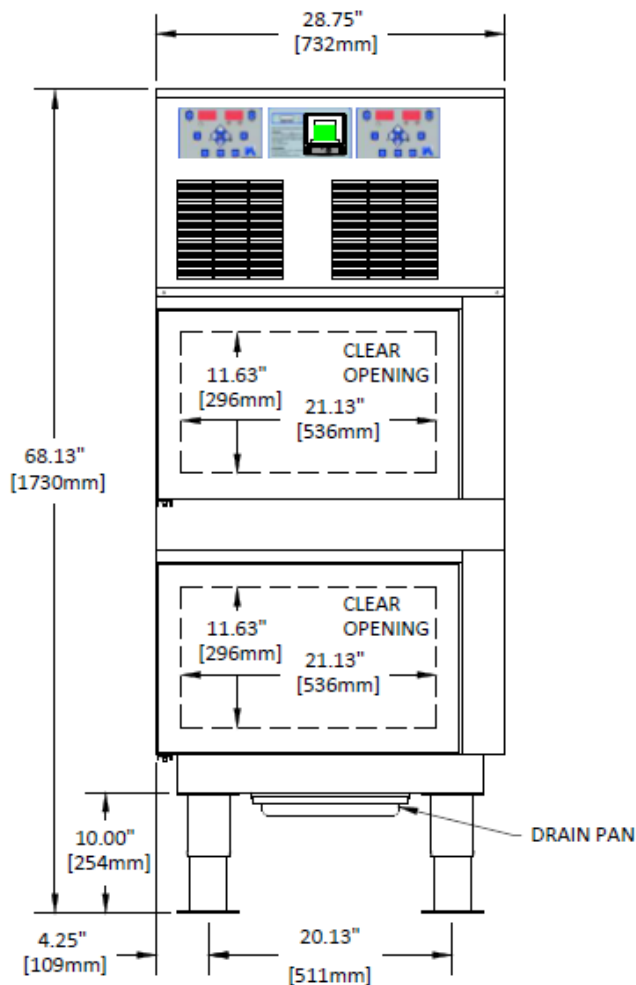
9600 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)

Electrical:

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



TK2C-2



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