SPECIFICATIONS

MODEL: TK5-2-C
BLAST CHILLER & SHOCK FREEZER

This specification covers model TK5-2-C reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK5-2-C is designed for:

- Five GN 1/1 food pans
- Five 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: 310
- Shipping: 355

PERFORMANCE: TK5-2-C blast chills 75 lb of product from 165°F to 37°F within two hours and shock freezes 55 lb of product from 165°F to 0°F within four hours. TK5-2-C performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK5-2-C is constructed entirely of 304 stainless steel. The cabinet and the door are foamed-in-place using CFC-free polyurethane insulation. The top is fabricated of heavy gauge 304 stainless steel.

The electrical control and refrigeration system are located on the left side of the unit allowing for easy operation and maintenance.

The refrigeration system is designed with a back step for better 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.

Standard unit features include: One food probe and one air probe, a removable drain pan, adjustable stainless steel legs and three 304 stainless steel wire shelves.

REFRIGERATION SYSTEM: TK5-2-C 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 TK5-2-C control system is based on the latest microcontroller technology and comes standard with one food probe and one air probe that monitor temperatures and control the unit while operating in the fully automatic mode. The unit is also fully functional in 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 controller is equipped with a real time clock and RS232 serial output 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 that is shipped with each unit or available upon request.

APPROVALS: Safety approval according to UL 471 and sanitation approval according to NSF 7.

OPTIONS:
- Serial printer for complete HACCP documentation
- Label printer for complete HACCP documentation
- PC connection for complete HACCP documentation
- SD card for complete HACCP documentation
- Additional 304 Stainless steel wire shelves

Product Load Per Cycle:

Chills 75 lb from 165°F to 37°F within two hours
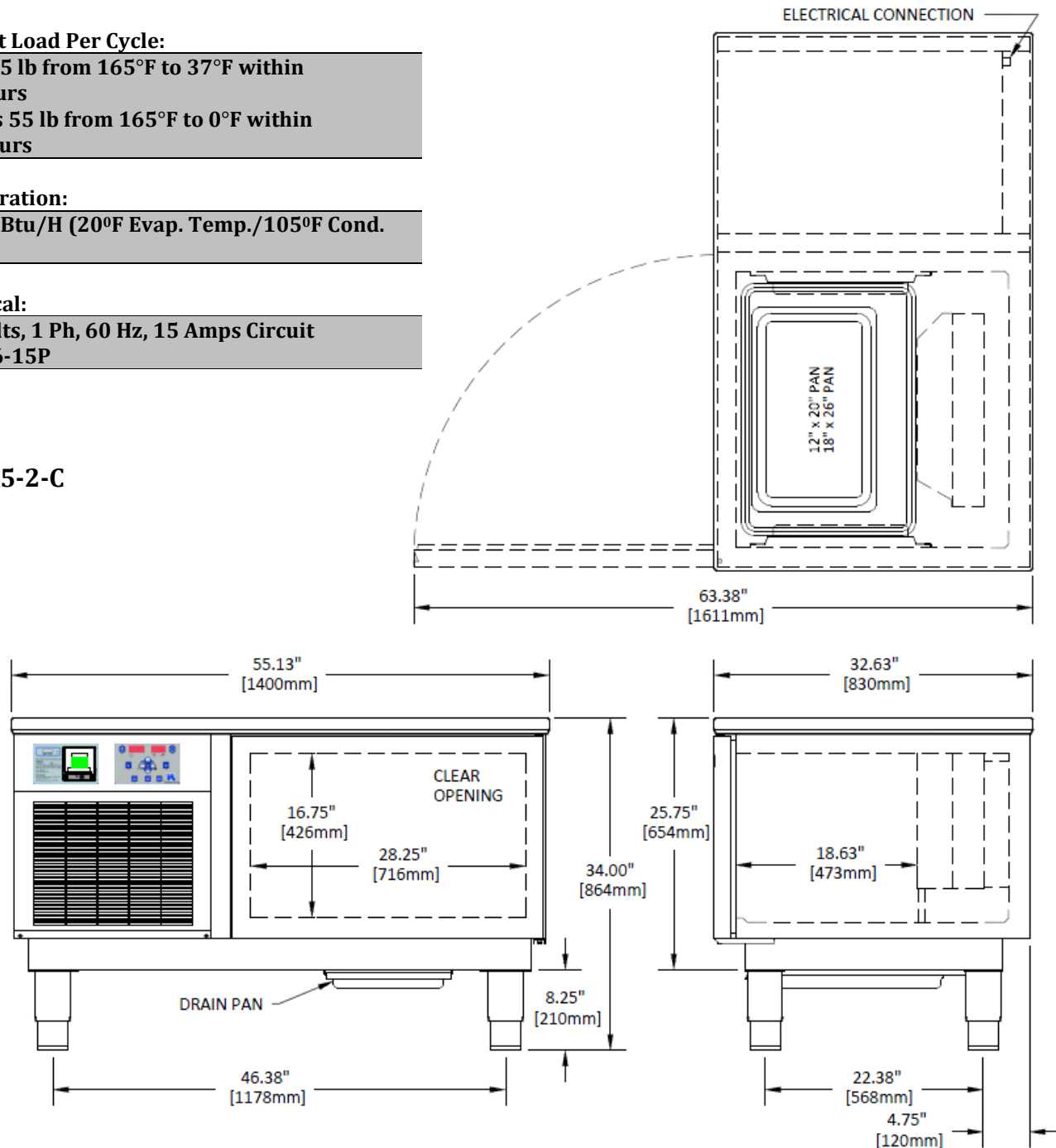Freezes 55 lb from 165°F to 0°F within four hours

Refrigeration:

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

Electrical:

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

TK5-2-C

ELECTRICAL CONNECTION

12" x 20" PAN
18" x 26" PAN

63.38"
[1611mm]

55.13"
[1400mm]

32.63"
[830mm]

CLEAR OPENING

16.75"
[426mm]

28.25"
[716mm]

25.75"
[654mm]

18.63"
[473mm]

34.00"
[864mm]

DRAIN PAN

8.25"
[210mm]

46.38"
[1178mm]

22.38"
[568mm]

4.75"
[120mm]