



**Blast Chillers &
Shock Freezers**

THE REVOLUTION OF KOOL

Blast Chillers and Shock Freezers are the culinary revolution in any commercial kitchen. When temperatures are reduced at rates faster than conventional refrigeration systems, flavors and aromas are sealed in, preventing moisture loss and retaining texture.

Let's go beyond the conventional to see how Blast Chillers and Shock Freezers are revolutionizing the way operators conduct business in today's commercial kitchen.





EXTEND YOUR FOOD YOUR REPUTATION YOUR BOTTOM LINE



Food Quality

Blast chilling preserves flavor by preventing loss of aroma and moisture. Compared to conventional freezing, shock freezing produces micro-crystals that do not damage tissue structure. This allows your food to maintain a desirable texture even after thawing.



Increase Shelf Life

After blast chilling, food can be safely preserved for up to five days at a temperature of 37°F to 39°F. With shock freezing, food can be safely preserved for months at 0°F.



Reduce Food Costs

Refrigerated food can be kept fresh longer through blast chilling and shock freezing, preventing unnecessary food waste. These savings can be significant over time.



Batch Cooking

Blast Chillers and Shock Freezers make batch cooking more practical, enabling you to maximize the productivity of your kitchen staff and reduce labor costs without compromising quality.



HACCP

Cooling food too slowly is the main cause of food-borne illnesses. Blast Chillers and Shock Freezers keep your product safe by accelerating food through the danger zone (140°F – 40°F).



Expand Menu Options

Blast Chillers allow you to prepare more dishes in advance to keep them held at a safe temperature, and then finish them on demand. Bulk purchasing for seasonal items with a Blast Chiller or Shock Freezer allows you to use these items out of season.



Higher Product Yield

Thermo-Kool Blast Chillers and Shock Freezers can prevent cooked products from losing as much as 8% of their weight during cooling. For cooked liquids, up to 15% of evaporation losses can be prevented.



Food Waste

According to the U.S. Department of Agriculture, roughly one-third of all the available food supply goes uneaten. This is the equivalent of throwing away \$30 for every \$100 you spend. Thermo-Kool Blast Chillers and Shock Freezers are the solution to this double waste. By preserving the desired quantities of food and locking them in ideal storage conditions, you can extend the shelf life of your ingredients. Blast chilling and shock freezing allows you to buy in bulk and use products out of season.

5
DAYS

BLAST CHILLING EXTENDS FOOD LIFE BY

**MINIMAL
FOOD
WASTE**

**UP TO
1
YEAR***

SHOCK FREEZING EXTENDS FOOD LIFE BY
*Must be properly vacuumed sealed



Batch Cooking Made Easy

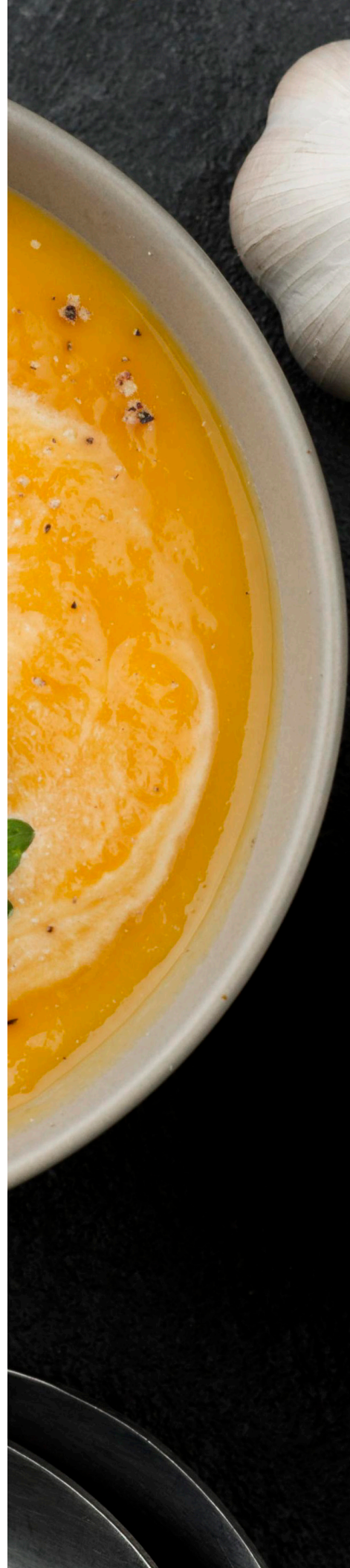
Blast Chillers and Shock Freezers allows you to prepare food days in advance all while saving on labor, quality, and extending shelf life.



Follow the Trends

It's clear the current conditions in foodservice have forced operators into changing how they provide service.

In recent years, the industry has seen the growth of ghost kitchens, which allow restaurants to operate with reduced overhead and lower risk to consumers. Because Blast Chillers and Shock Freezers pair so well with other equipment solutions, they provide creative opportunities for menu development and labor savings that conventional refrigeration cannot.

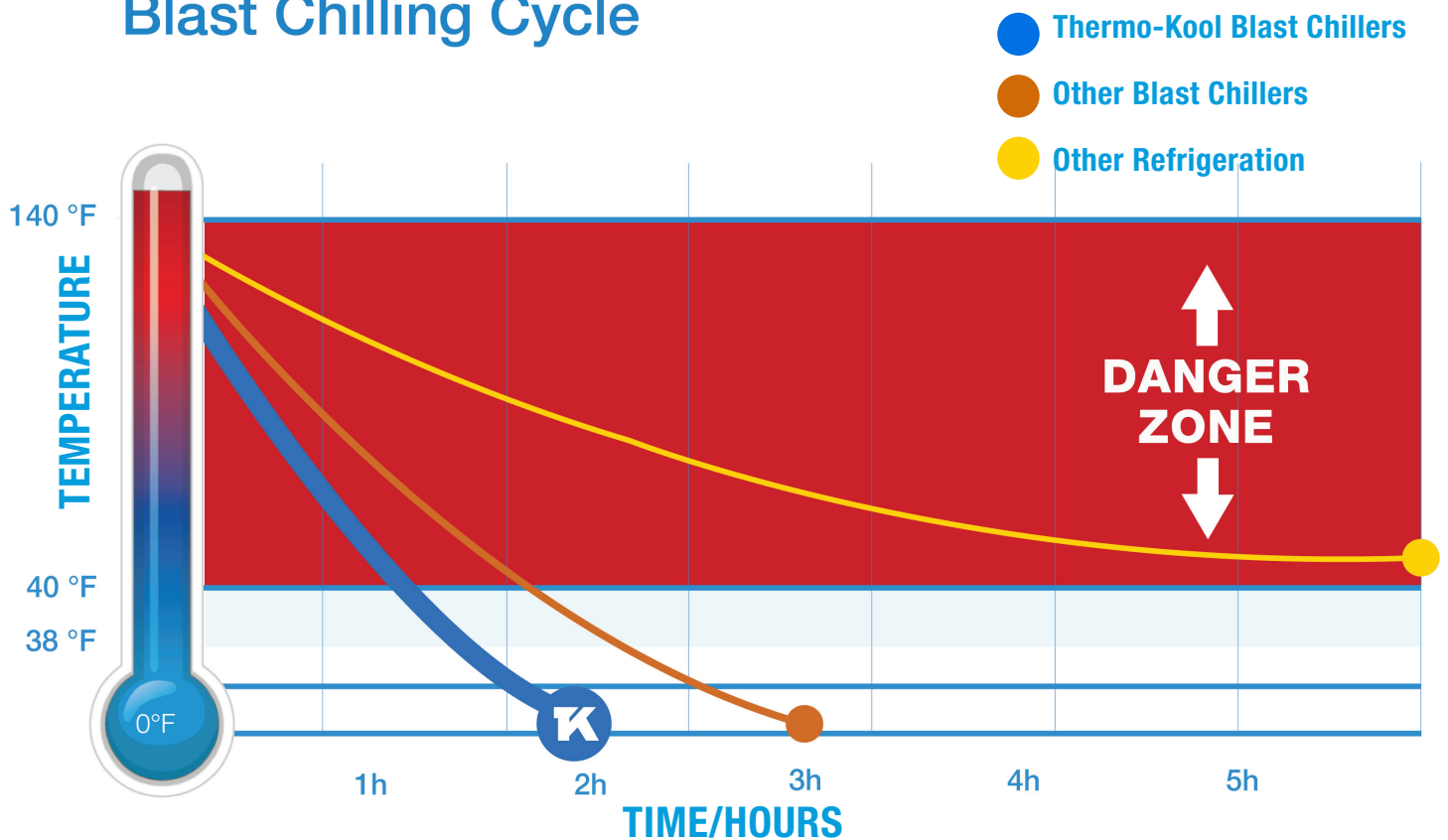




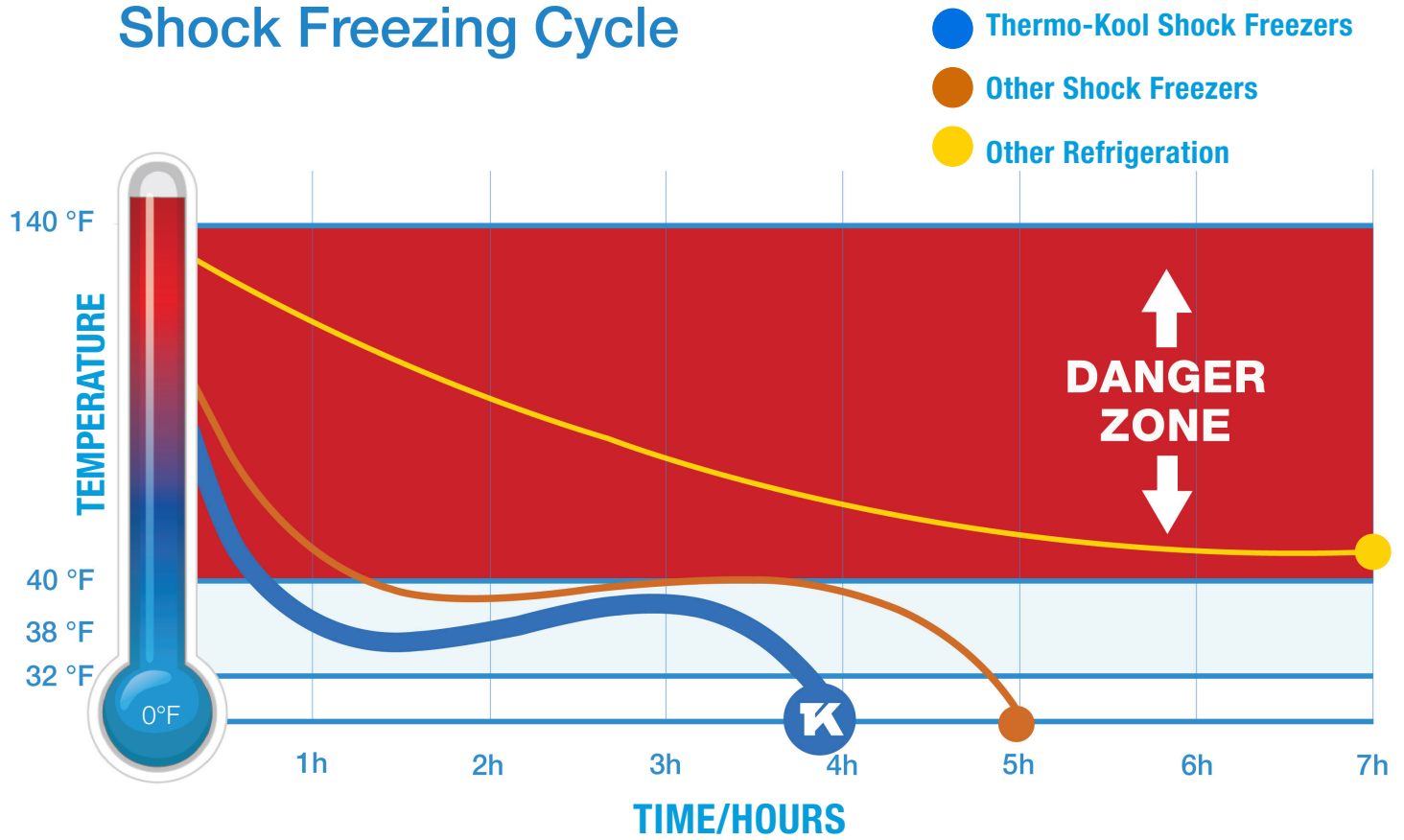


How it Works

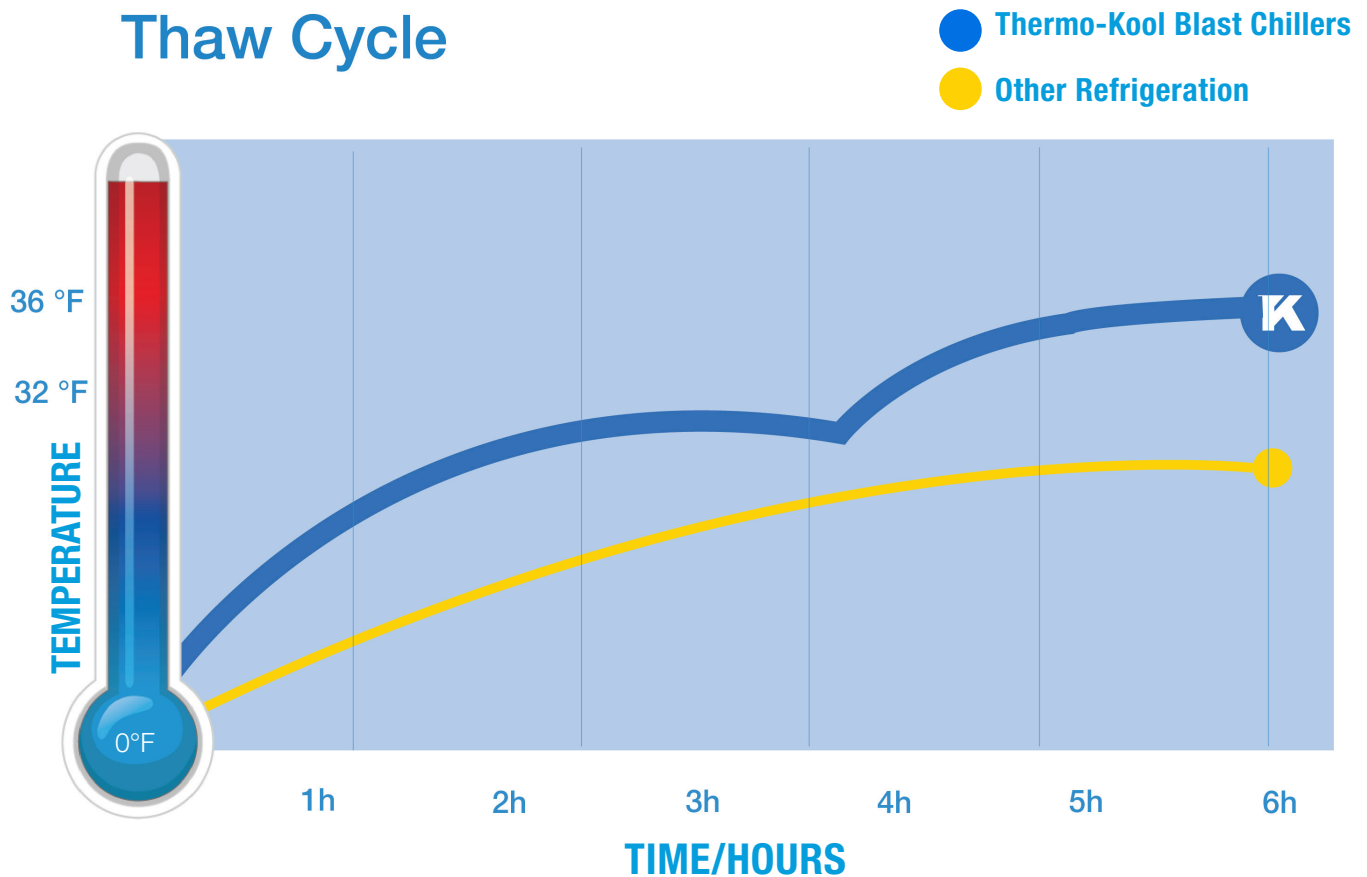
Blast Chilling Cycle



Shock Freezing Cycle



Thaw Cycle



End on a High Note

For more than 60 years, Thermo-Kool has been the specialist in commercial refrigeration. Our line of Blast Chillers and Shock Freezers can help restaurant owners and foodservice operators produce quality experiences that enhance both reputation and profits.

Our Blast Chillers and Shock Freezers are designed and created by top foodservice industry engineers with over 30 years of experience, who are fully dedicated to set new standards for efficiency, profitability, and ease of operation.







Self Contained Models

Blast Chillers & Shock Freezers



TK5-1	TK20-2
Blast Chiller & Shock Freezer	Blast Chiller & Shock Freezer
CAPACITY	
Five GN 1/1 food pans	Twenty GN 1/1 food pans
Four full size food pans up to 2-1/2" deep	Twenty full size food pans up to 2-1/2" deep
Six 4L gelato / ice cream containers	Five sheet pans 18" x 26"
Six 5L gelato / ice cream containers	Twelve 4L gelato / ice cream containers
Four 12L gelato / ice cream containers	Twelve 5L gelato / ice cream containers
	Six 12L gelato / ice cream containers
BLAST CHILL PERFORMANCE CAPACITY [LBS] FROM 165°F TO 37°F WITHIN TWO HOURS	
44 lbs.	125 lbs.
SHOCK FREEZE PERFORMANCE CAPACITY [LBS] FROM 165°F TO 0°F WITHIN FOUR AND HALF HOURS	
30 lbs.	80 lbs.
REFRIGERANT	
448A	448A
ELECTRICAL SUPPLY	
115VAC, 1Ph, 60Hz, 15 Amps Circuit	208VAC, 1Ph, 60Hz, 20 Amps Circuit
ELECTRICAL NEMA	
5-15P	L6-20P
EXTERNAL DIMENSIONS [WxDxH]	
25.25" x 26.13" x 32.88"	32.38" x 35.50" x 66.88"
BTU/HR	
6,900 BTU/HR	20,000 BTU/HR
SHIPPING WEIGHT [LBS]	
187	437

Roll-In Models

Blast Chillers & Shock Freezers

Thaw cycle available

Exceeds HACCP guidelines

4" foamed-in-place DURATHANE 100% urethane tongue and groove

Operates in manual or fully automatic mode



TK26BC-2	TK26BCF-2	TK30BC-2	TK30BCF-2
Blast Chiller Roll-in Cabinet	Blast Chiller & Shock Freezer Roll-in Cabinet	Blast Chiller Roll-in Cabinet	Blast Chiller & Shock Freezer Roll-in Cabinet
CAPACITY			
Angle guide rack, up to 26 food pans	Angle guide rack, up to 26 food pans	Angle guide rack, up to 40 food pans	Angle guide rack, up to 40 food pans
Universal guide rack, up to 26 food pans or 13 sheet pans	Universal guide rack, up to 26 food pans or 13 sheet pans	Universal guide rack, up to 40 food pans or 20 sheet pans	Universal guide rack, up to 40 food pans or 20 sheet pans
Combi oven racks	Combi oven racks	Combi oven racks	Combi oven racks
Can accommodate any size rack up to 27" (W) x 29" (D) x 74" (H)	Can accommodate any size rack up to 27" (W) x 29" (D) x 74" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)
BLAST CHILL PERFORMANCE CAPACITY [LBS] FROM 165°F TO 37°F WITHIN TWO HOURS			
220 lbs.	220 lbs.	300 lbs.	300 lbs.
SHOCK FREEZE PERFORMANCE CAPACITY [LBS] FROM 165°F TO 0°F WITHIN FOUR AND A HALF HOURS			
N/A	140 lbs.	N/A	200 lbs.
REFRIGERANT			
448A	448A	448A	448A
ELECTRICAL SUPPLY			
TK26BC-2 is 208VAC, 1 Ph, 60 Hz, 15 Amps Circuit	TK26BCF-2 is 208VAC, 1Ph, 60Hz, 15 Amps Circuit	TK30BC-2 is 208VAC, 1 Ph, 60Hz, 15 Amps Circuit	TK30BCF-2 is 208VAC, 1Ph, 60Hz, 15 Amps Circuit
EXTERNAL DIMENSIONS [WxDxH]			
52.00" x 38.00 x 85.00"	52.00 x 38.00" x 86.00"	62.00" x 47.50" x 85.00"	62.00" x 47.50" x 85.00"
BTU/HR			
34,000 BTU/HR	33,000 BTU/HR	34,000 BTU/HR	46,000 BTU/HR
SHIPPING WEIGHT [LBS]			
900	900	1000	1000



Roll-In Models

Blast Chiller & Shock Freezers

Thaw cycle available

Exceeds HACCP guidelines

4" foamed-in-place DURATHANE 100% urethane tongue and groove

Operates in manual or fully automatic mode



TK47BC-2	TK47BCF-2	TK94BC-2	TK94BCF-2
Blast Chiller Roll-in Cabinet	Blast Chiller & Shock Freezer Roll-in Cabinet	Blast Chiller Roll-in Cabinet	Blast Chiller & Shock Freezer Roll-in Cabinet
CAPACITY			
Angle guide rack, up to 40 food pans	Angle guide rack, up to 40 food pans	Two angle guide racks, up to 80 food pans	Two angle guide racks, up to 80 food pans
Universal guide rack, up to 40 food pans or 20 sheet pans	Universal guide rack, up to 40 food pans or 20 sheet pans	Two universal guide racks, up to 80 food pans or 40 sheet pans	Two universal guide racks, up to 80 food pans or 40 sheet pans
Combi oven racks	Combi oven racks	Two combi oven racks	Two combi oven racks
Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)
BLAST CHILL PERFORMANCE			
CAPACITY [LBS] FROM 165°F TO 37°F WITHIN TWO HOURS			
470 lbs.	470 lbs.	940 lbs.	940 lbs.
SHOCK FREEZE PERFORMANCE			
CAPACITY [LBS] FROM 165°F TO 0°F WITHIN FOUR AND A HALF HOURS			
N/A	310 lbs.	N/A	620 lbs.
REFRIGERANT			
448A	448A	448A	448A
ELECTRICAL SUPPLY			
TK-47BC-2 is 208VAC, 1Ph, 60 Hz, 15 Amps Circuit	TK47BCF-2 is 208VAC, 1Ph, 60Hz, 15 Amps Circuit	TK94BC-2 is 208VAC, 1Ph, 60Hz, 15 Amps Circuit	TK94BCF-2 is 208VAC, 1Ph, 60Hz, 15 Amps Circuit
EXTERNAL DIMENSIONS [WxDxH]			
62.00" x 47.50" x 85.00"	62.00" x 47.50" x 86.00"	62.00" x 91.00" x 85.00"	62.00" x 91.00" x 86.00"
BTU/HR			
67,000 BTU/HR	67,000 BTU/HR	116,000 BTU/HR	116,000 BTU/HR
SHIPPING WEIGHT [LBS]			
1000	1000	1800	1800

Roll-In Models

Blast Chillers & Shock Freezers

- Thaw cycle available
- Exceeds HACCP guidelines
- 4" foamed-in-place DURATHANE 100% urethane tongue and groove
- Operates in manual or fully automatic mode



TK140BC-2	TK140BCF-2
Blast Chiller Roll-in Cabinet	Blast Chiller & Shock Freezer Roll-in Cabinet
CAPACITY	
Three angle guide racks, up to 120 food pans	Three angle guide racks, up to 120 food pans
Three universal guide racks, up to 120 food pans or 60 sheet pans	Three universal guide racks, up to 120 food pans or 60 sheet pans
Three combi oven racks	Three combi oven racks
Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)	Can accommodate any size rack up to 35" (W) x 38" (D) x 75" (H)
BLAST CHILL PERFORMANCE	
CAPACITY [LBS] FROM 165°F TO 37°F WITHIN TWO HOURS	
1400 lbs.	1400 lbs.
SHOCK FREEZE PERFORMANCE	
CAPACITY [LBS] FROM 165°F TO 0°F WITHIN FOUR AND A HALF HOURS	
N/A	930 lbs.
REFRIGERANT	
448A	448A
ELECTRICAL SUPPLY	
208VAC, 1Ph, 60Hz, 20 Amps Circuit	208VAC, 1Ph, 60Hz, 20 Amps Circuit
EXTERNAL DIMENSIONS [WxDxH]	
62.00" x 134.50" x 85.00"	62.00" x 134.50" x 87.00"
BTU/HR	
170,000 BTU/HR	156,000 BTU/HR
SHIPPING WEIGHT [LBS]	
2600	2600



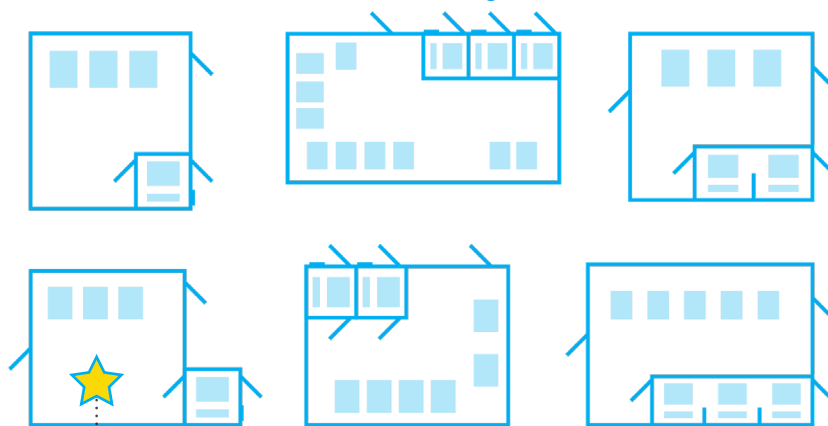




Designed to Fit Your Needs & Space

EXAMPLES

Various custom modular designs,
Integral Blast Chiller(s) & Walk-ins(s)



..... Configuration shown in image on page 20

Thermo-Kool
www.thermokool.com

Modular Configuration

Blast Chillers & Shock Freezers

Thermo-Kool can design and deliver a Blast Chiller and Shock Freezer system that is built into your walk-in cooler or freezer. The standard package includes a complete, patented uniframe modular chiller system and a full-featured electronic control system, which are ready for final electrical connections.

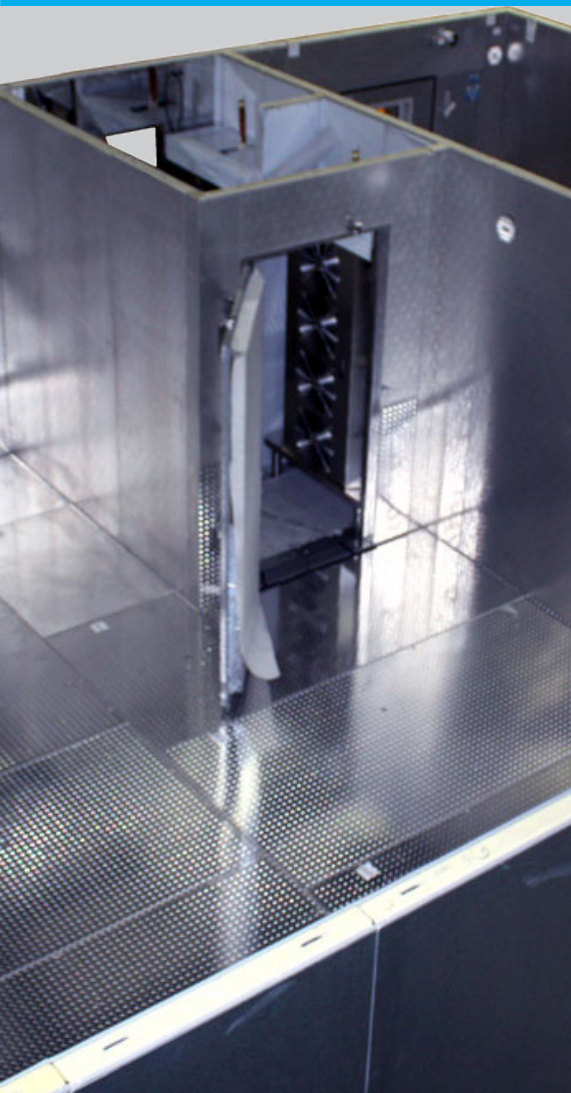
For a single-rack roll-in unit concept, you need only 19 square feet of floor space for a complete custom Blast Chiller or Blast Chiller/Shock Freezer. For a separate Shock Freezer and optional Blast Chiller configuration, a minimum 1" floor is required (excluding TK140BCF-2). Only Blast Chiller units are available for floorless configuration. Condensing units for your custom installation are an available option.

The internal dimensions of a one-rack custom modular room are:

Front to back: minimum = 39"; maximum = 45"

Height: minimum = 75"; maximum = 80"

Frame depth: minimum = 17"



Multiple Cabinet Blast Chillers & Shock Freezers

Repetition Can be a Good Thing

Thermo-Kool provides multiple roll-in cabinet Blast Chillers and Shock Freezers with an innovative design to fit all of your needs.

Each cabinet operates independently with its own controller and condensing unit, which allows for remarkable versatility and efficiency in the kitchen. The combinations are endless—a number of chilling, freezing, and thawing cycles that process various types and quantities of food all at once in individual cabinets.

Imagine a kitchen that needs only to blast chill 470 pounds (or less) of food one day, yet the next day it is required to double, triple, or even quadruple its production. Not a problem with our multiple cabinet roll-in!





Speak to a Specialist

Our team of commercial refrigeration experts can help you design and implement Walk-In, Blast Chiller, or Shock Freezer solutions to make you more efficient, use less energy, and experience greater profits.

We've put together a personal, [one-on-one refrigeration assessment](#) so you can determine which units will achieve your objectives, or you can request a quote today.

Assessment:



Request a Quote:





GET IN TOUCH



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