



<b>SPECIFICATIONS</b>
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**MODEL: TK5-1  
BLAST CHILLER & SHOCK FREEZER**

This specification covers model TK5-1 reach-in blast chiller and shock freezer from **Thermo-Kool®**.

**CAPACITY:** TK5-1 is designed for:

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

**WEIGHT (LB):**

- Net: 154
- Shipping: 187

**PERFORMANCE:** TK5-1 blast chills up to 44 lb of product from 165°F to 37°F within two hours and shock freezes up to 30 lb of product from 165°F to 0°F within four hours. TK5-1 performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

**CONSTRUCTION:** TK5-1 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, three-inch casters (two with brakes), and one 304 stainless steel, wire shelf.

**REFRIGERATION SYSTEM:** TK5-1 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 TK5-1 control system is based on the latest microcontroller technology and comes standard with one food probe and one air probe to 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 chill, 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 to keep the product at safe temperatures.

The controller has a real time clock for documentation purposes as well as a built-in dry contact for an external alarm/phone dialer connection.

**ELECTRICAL:** 115VAC, 1Ph, 60Hz, 15 Amps circuit.

A six foot power cord with NEMA 5-15P 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/INTERTEK.



**Product Load Per Cycle:**

**Chills up to 44 lb from 165°F to 37°F within two hours**  
**Freezes up to 30 lb from 165°F to 0°F within four hours**

**OPTIONS:**

- Serial printer for complete HACCP documentation
- PC connection for complete HACCP documentation
- Additional 304 stainless steel wire shelves
- Heavy-duty stainless steel adjustable leg kit

**Refrigeration:**

**6900 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)**

**Electrical:**

**115 VAC, 1Ph, 60Hz, 15 Amps Circuit**  
**NEMA 5-15P**

