



<b>SPECIFICATIONS</b>
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**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 GN 1/1 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 58 lb of product (29 lb per cavity) from 165°F to 37°F within two hours and shock freezes 40 lb of product (20 lb per cavity) from 165°F to 0°F within four hours. 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: Adjustable ten-inch stainless steel flanged legs and a removable drain pan. Each cavity contains one food probe, one air probe and two 304 stainless steel, wire shelves.

**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 control systems, one for each cavity, are based on the latest microcontroller technology and come standard with one food probe and one air probe per cavity 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 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/INTERTEK.



**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:**

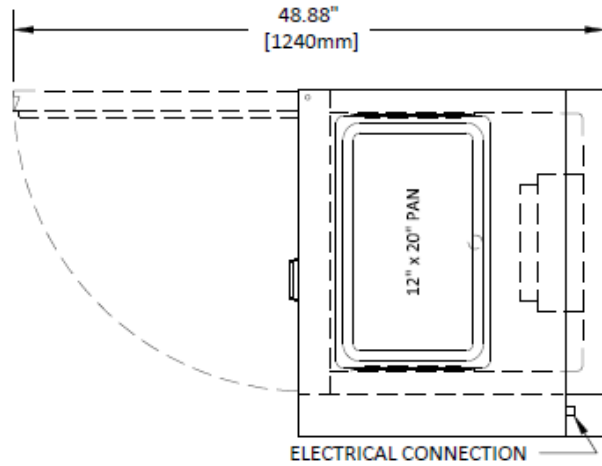
Chills 58 lb (29 lb per cavity) from 165°F to 37°F within two hours  
 Freezes 40 lb (20 lb per cavity) from 165°F to 0°F within four hours

**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

