



SPECIFICATIONS

**MODEL: TK3C-2
BLAST CHILLER / SHOCK FREEZER**

This specification covers model TK3C-2 reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK3C-2 is designed for:

- Eleven GN 1/1 food pans up to 2-1/2" deep
- Five sheet pans 18" x 26"
- Eighteen 4L gelato / ice cream containers
- Eighteen 5L gelato / ice cream containers
- Eight 12L gelato / ice cream containers

WEIGHT (LB):

- Net: 696
- Shipping: 796

PERFORMANCE: TK3C-2 blast chills up to 133 lb of product from 165°F to 37°F within two hours (29 lb for each of the top cavities and 75 lb for the bottom cavity) and shock freezes up to 95 lb of product from 165°F to 0°F within four hours (20 lb for each of the top cavities and 55 lb for the bottom cavity). TK3C-2 performance exceeds HACCP / FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK3C-2 is constructed entirely of 304 stainless steel and has three 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 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 and one air probe. The top two cavities have one 304 stainless steel, wire shelf each and the bottom cavity has three 304 stainless steel, wire shelves.

REFRIGERATION SYSTEMS: TK3C-2 has three, self-contained, air-cooled refrigeration systems utilizing R-404A refrigerant, 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 TK3C-2 has three independent control systems, one for each cavity. TK3C-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 controller is equipped with a real time clock and RS232 serial output which can be connected to an optional printer or PC connection for full HACCP documentation.

ELECTRICAL: 208VAC, 1Ph, 60Hz, 20 Amps circuit.

A six-foot power cord with NEMA L6-20P 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.



Thermo-Kool®

723 EAST 21ST STREET, LAUREL, MS 39440

PHONE: (800) 647-7074

WWW.THERMOKOOL.COM

PAGE 1

11/19/19

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 133 lb from 165°F to 37°F within two hours

Freezes up to 95 lb from 165°F to 0°F within four hours

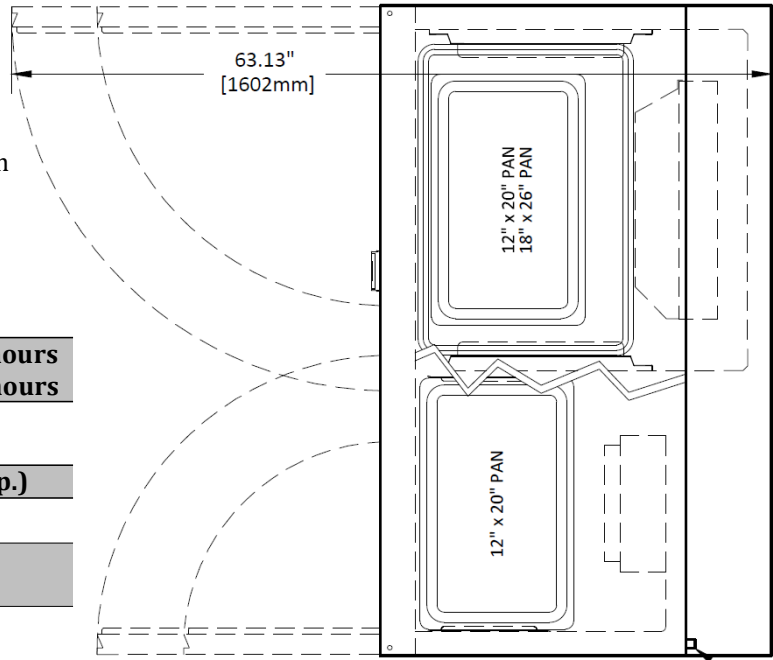
Required Refrigeration:

22400 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)

Electrical:

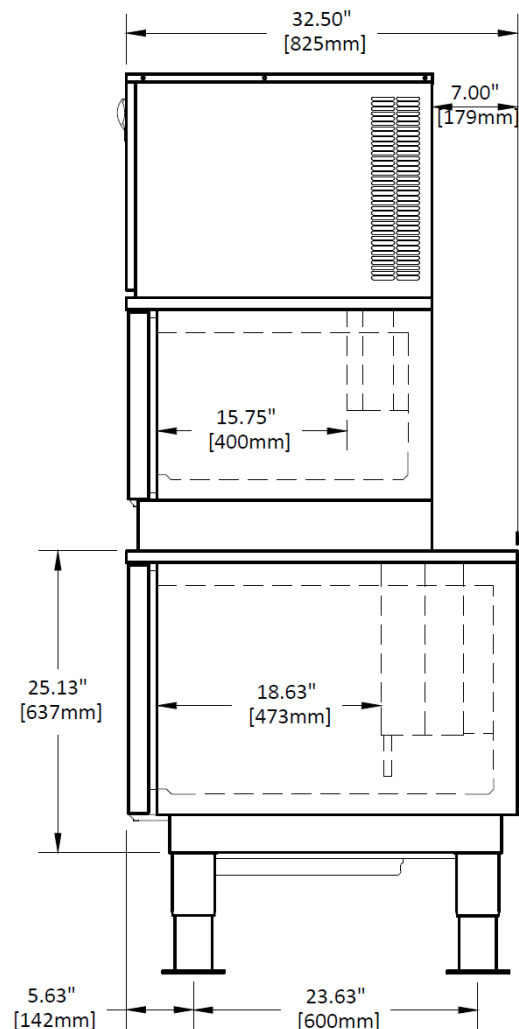
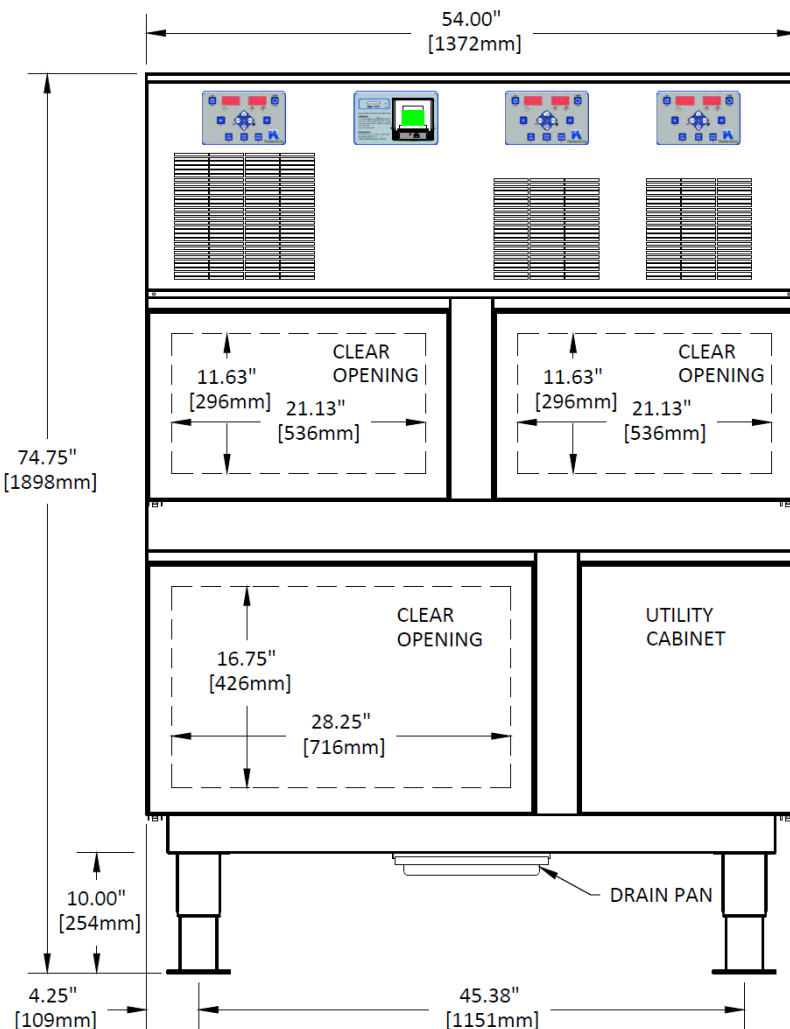
208 Volts, 1 Ph, 60 Hz, 20 Amps Circuit

NEMA L6-20P



ELECTRICAL CONNECTION

TK3C-2



Thermo-Kool®

723 EAST 21ST STREET, LAUREL, MS 39440
 PHONE: (800) 647-7074
 WWW.THERMOKOOL.COM

PAGE 2

11/19/19