





CAPACITY

- Twenty GN 1/1 food pans up to 2-1/2" deep
- Ten sheet pans 18" x 26"
- Thirty 4L gelato/ice cream containers
- Twenty 5L gelato/ice cream containers
- Ten 12L gelato/ice cream containers

PERFORMANCE

- Blast chills up to 125 lb of product from 165°F to 37°F within 2 hours
- Shock freezes up to 80 lb of product from 165°F to 0°F within 4.5 hours
- Exceeds HACCP/FDA Food Code and NSF 7 guidelines

CONSTRUCTION

- 304 stainless steel interior and exterior
- The cabinet and doors are foamed-in-place using CFC-free polyurethane insulation
- Electrical control and refrigeration located on top in no-spill/splash zone
- 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
- Standard unit features include: Removable drain pan, heavy-duty, stainless steel adjustable legs, and five, 304 stainless steel wire shelves

Project ____

Item No._

Quantity_

TK20-2 Blast Chiller & Shock Freezer Self-Contained

REFRIGERATION SYSTEMS

- Self-contained, air cooled refrigeration systems
- R-448A refrigerant
- Complete with all required controls and accessories
- 20000 BTU/HR (20°F Evap. Temp./105°F Cond. Temp.)

CONTROL SYSTEMS

- The TK20-2 control system is based on the latest microcontroller technology
- Comes standard with one food probe and one air probe that monitor temperatures
- Operates in manual or fully automatic mode
- Various cycles are available: soft or hard chill, shock freeze, and evaporator defrost
- The controller has a real time clock and storage capabilities for up to 150 recipes for documentation purposes as well as a built-in dry contact for an external alarm/phone dialer connection.

ELECTRICAL

- 208VAC, 1Ph, 60Hz, 20 Amps circuit
- 6' power cord with NEMA L6-20P plug is provided

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

OPTIONS & ACCESSORIES

- Serial printer for complete HACCP documentation
- PC connection for complete HACCP documentation
- Label printer for complete HACCP documentation
- SD card for complete HACCP documentation
- Additional 304 stainless steel wire shelves
- Adjustable seismic legs available

CERTIFICATIONS

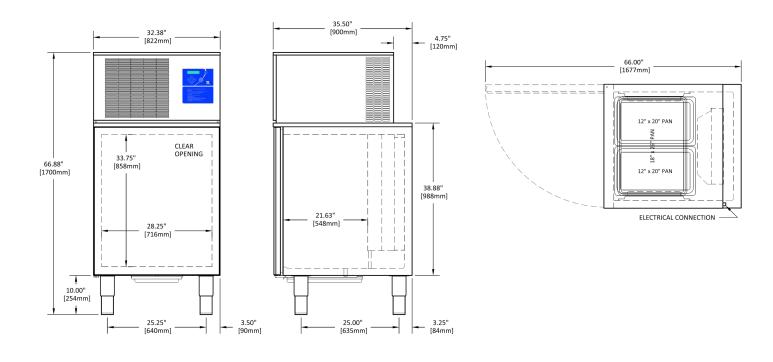




723 East 21st Street, Laurel, MS 39440 Phone: 800-647-7074 | www.thermokool.com Revision B/4/2024 Specifications are subject to change without notice and are not intended for installation purposes.



TK20-2 Blast Chiller & Shock Freezer Self-Contained



ELECTRICAL SPECIFICATIONS					
TK20-2	250 Volts 20 A NEMA L6-20			20A 250V VEMA L6-20P	
PRODUCT LOAD PER CYCLE					
Chills up to 125 lb from 165°F to 370°F within 2 hours Freezes up to 80 lb from 165°F to 0°F within 4.5 hours					
REQUIRED REFRIGERATION					
20000 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)					
SHIPPING INFORMATION					
SHIPPING WT. (LBS)		Net: 38	33	Shipping: 437	
FREIGHT CLASS		110			

DIMENSIONS					
HEIGHT	66.9"	1700 mm			
WIDTH	32.4"	822 mm			
DEPTH	35.5"	900 mm			
WEIGHT	383 lb	173.7 kg			
CAVITY DIMENSIONS					
HEIGHT	33.75"	858 mm			
WIDTH	28.3"	716 mm			
DEPTH	21.6"	548 mm			
MINIMUM CLEARANCE					
LEFT/RIGHT/BACK	20"/6"/6"	508/152/152mm			

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Thermo-Kool® exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

