



TK5-1

CAPACITY

- 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

PERFORMANCE

- Blast chills up to 44 lb of product from 165°F to 37°F within two hours
- Shock freezes up to 30 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 features include: Removable drain pan, heavy-duty, three-inch casters (two with brakes), and one 304 stainless steel, wire shelf.

Project _____

Item No. _____

Quantity _____

TK5-1

Blast Chiller & Shock Freezer

Self-Contained

REFRIGERATION SYSTEMS

- Self-contained, air cooled refrigeration systems
- R-448A refrigerant
- Complete with all required controls and accessories
- 6900 BTU/HR (20°F Evap. Temp./105°F Cond. Temp.)

CONTROL SYSTEMS

- The TK5-1 control system is based on the latest microcontroller technology
- Comes standard with one food probe and one air probe to 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 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
- 6' power cord with NEMA 5-15P 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
- Additional 304 stainless steel wire shelves
- Heavy-duty stainless steel adjustable leg kit

CERTIFICATIONS



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Phone: 800-647-7074 | www.thermokool.com

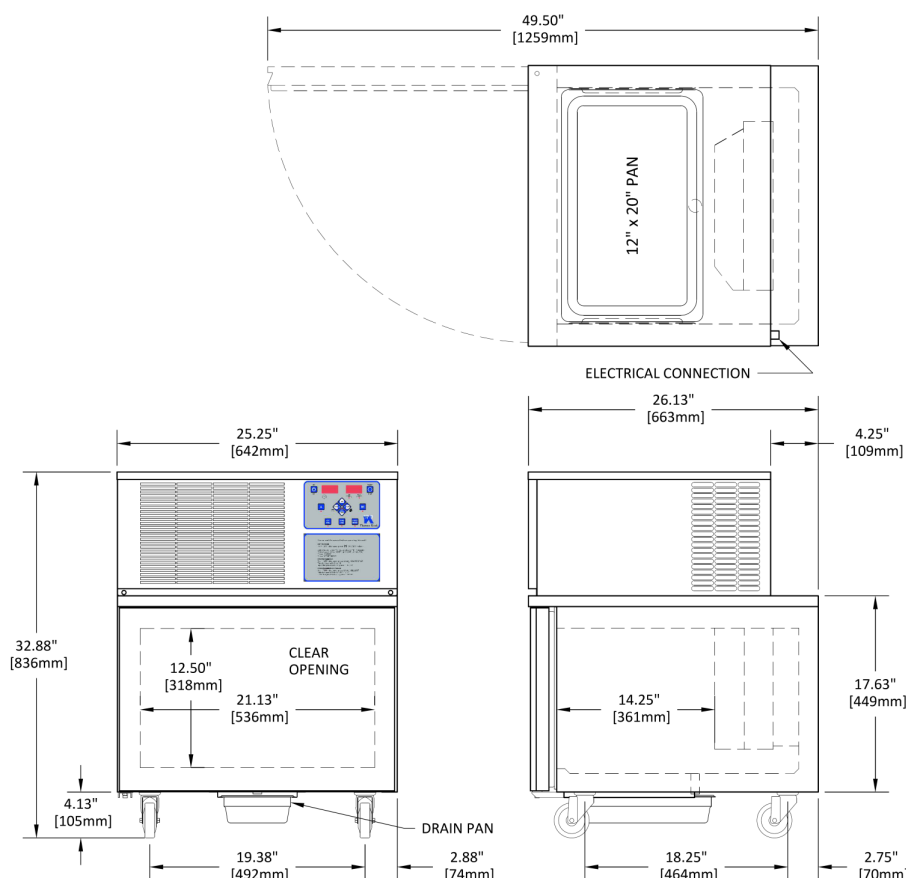
Revision B/3/2022
Specifications are subject to change without notice
and are not intended for installation purposes.




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Blast Chiller & Shock Freezer

Self-Contained



ELECTRICAL SPECIFICATIONS		
TK5-1	115 Volts, 1Ph, 60Hz, 15 Amps Circuit NEMA 5-15P	 NEMA 5-15P
PRODUCT LOAD PER CYCLE		
Chills up to 44 lb from 165°F to 370°F within two hours Freezes up to 30 lb from 165°F to 0°F within four and a half hours		
REQUIRED REFRIGERATION		
6900 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)		
SHIPPING INFORMATION		
SHIPPING WT. (LBS)	Net: 154	Shipping: 187
FREIGHT CLASS	110	

DIMENSIONS		
HEIGHT	32.9"	836 mm
WIDTH	25.3"	642 mm
DEPTH	26.13"	663 mm
WEIGHT	154 lb	69.9 kg
CAVITY DIMENSIONS		
HEIGHT	12.5"	296 mm
WIDTH	21.1"	536 mm
DEPTH	14.25"	361 mm
MINIMUM CLEARANCE		
LEFT/RIGHT/BACK	15"/6"/6"	380/152/152mm

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.



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