



SPECIFICATIONS



**MODEL: TK4C-2
BLAST CHILLER & SHOCK FREEZER**

This specification covers model TK4C-2 reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK4C-2 is designed for:

- Twelve GN1/1 food pans up to 2-1/2" deep
- Twelve 4L gelato/ice cream containers
- Twelve 5L gelato/ice cream containers
- Four 12L gelato/ice cream containers

WEIGHT (LB):

- Net: 600
- Shipping: 680

PERFORMANCE: TK4C-2 blast chills up to 116 lb of product (29 lb per cavity) from 165°F to 37°F within two hours and shock freezes up to 80 lb of product (20 lb per cavity) from 165°F to 0°F within four hours. TK4C-2 performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK4C-2 is constructed entirely of 304 stainless steel and has four 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: 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: TK4C-2 has four, 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 TK4C-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, 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.



PROJECT:

QUANTITY:

ITEM NO:

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
- Adjustable seismic legs available

Product Load Per Cycle:

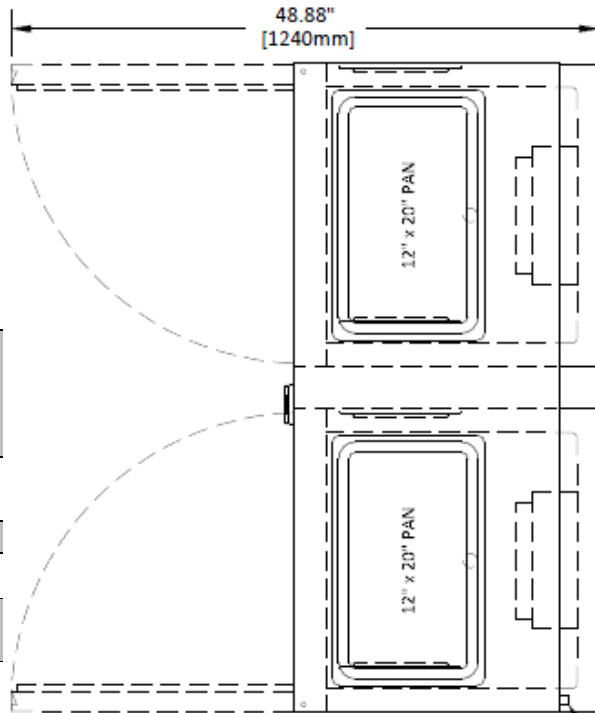
Chills up to 116 lb (29 lb per cavity) from 165°F to 37°F within two hours
 Freezes up to 80 lb (20 lb per cavity) from 165°F to 0°F within four hours

Required Refrigeration:

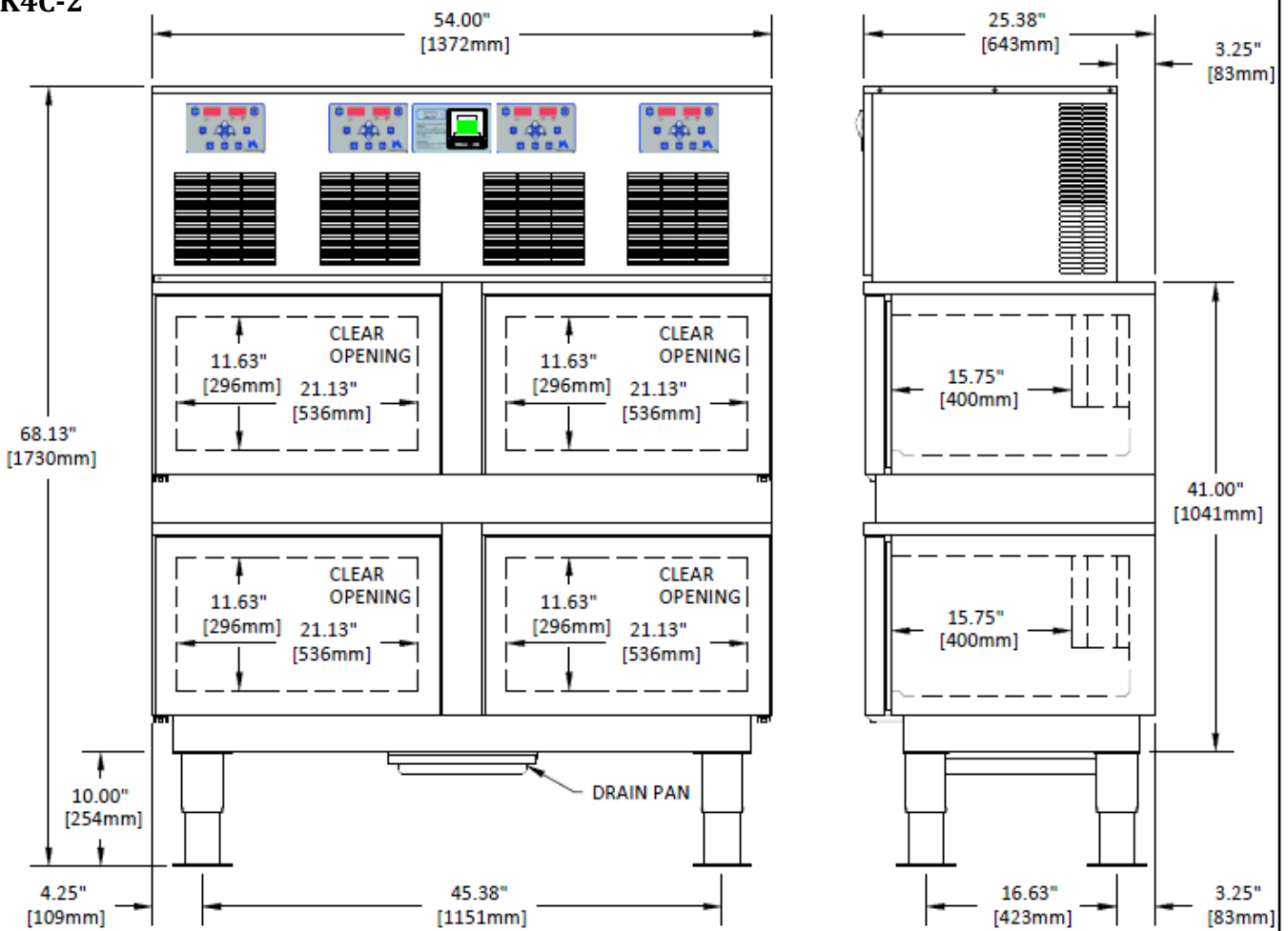
19200 Btu/H (20°F Evap. Temp./105°F Cond. Temp.)

Electrical:

208 Volts, 1 Ph, 60 Hz, 20 Amps Circuit
 NEMA L6-20P



TK4C-2



Thermo-Kool®

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

PAGE 2

11/19/19