Thermo-Kool®

MODEL: TK20-2
BLAST CHILLER & SHOCK FREEZER

SPECIFICATIONS

This specification covers model TK20-2 reach-in blast chiller and shock freezer from **Thermo-Kool®**.

CAPACITY: TK20-2 is designed for:
- 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

WEIGHT (LB):
- Net: 383
- Shipping: 437

PERFORMANCE: TK20-2 blast chills up to 125 lb of product from 165^0F to 37^0F within two hours and shock freezes up to 80 lb of product from 165^0F to 0^0F within four hours. TK20-2 performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

CONSTRUCTION: TK20-2 is constructed entirely of 304 stainless steel. The cabinet and the door are foamed-in-place using CFC-free polyurethane insulation. The electrical control and refrigeration systems are located on top of the unit 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 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. An innovative design feature allows the door to be ordered hinged left or right and is field reversible.
Standard unit features include: Removable drain pan, heavy-duty, stainless steel adjustable legs, and five, 304 stainless steel wire shelves.

REFRIGERATION SYSTEM: TK20-2 has a self-contained, air-cooled refrigeration system utilizing R-404A refrigerant, and is complete with all required controls and accessories.
A unique, three-way, indirect air flow system within the food compartment, combined with a multipoint injection evaporator delivers a close gradient temperature over the product.

CONTROL SYSTEM: The TK20-2 control system is based on the latest microcontroller technology and comes standard with one heated food probe and one air probe that monitor temperatures and control the unit while operating in the fully automatic mode. The unit is also fully functional in manual mode. A two-line, 40-character display allows the operator easy on-screen step-by-step operation and programming.
Various cycles are available: soft chill, hard chill, shock freeze, evaporator defrost, thaw (optional), and ultraviolet light sterilization (optional). At the end of any chill, freeze, or thaw cycle, the unit will automatically switch to a holding mode to keep the product at safe temperatures.
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.
A six-foot power cord with NEMA L6-20P plug is provided.

INSTALLATION: A detailed owner's manual is provided with every unit. This manual must be carefully followed to ensure proper operation and 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.

Product load per cycle:

Chills up to 125 lb from 165⁰F to 37⁰F within two hours
Freezes up to 80 lb from 165⁰F to 0⁰F within four hours

Refrigeration:

20,000 Btu/H (20⁰F Evap. Temp./105⁰F Cond. Temp.)

Electrical:

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

OPTIONS:

- ☐ Serial printer for complete HACCP documentation
- ☐ Label printer for complete HACCP documentation
- ☐ SD card for complete HACCP documentation
- ☐ PC connection for complete HACCP documentation
- ☐ Thaw cycle
- ☐ UV cavity sterilization
- ☐ Up to three additional food probes
- ☐ Additional 304 stainless steel wire shelves
- ☐ Condensate evaporator tray
- ☐ Adjustable seismic legs

66.00"
[1677mm]

12" x 20" PAN

18" x 26" PAN

12" x 20" PAN

ELECTRICAL CONNECTION

32.38"
[822mm]

35.50"
[900mm]

4.75"
[120mm]

CLEAR
OPENING

33.75"
[858mm]

66.88"
[1700mm]

38.88"
[988mm]

28.25"
[716mm]

21.63"
[548mm]

10.00"
[254mm]

25.25"
[640mm]

3.50"
[90mm]

25.00"
[635mm]

3.25"
[84mm]

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PAGE 2

11/19/19

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