



TK30BC-2

CAPACITY

- Angle guide rack, up to 40 food pans
- Universal guide rack, up to 40 food pans or 20 sheet pans
- Combi oven racks
- Any size rack up to 35"(W) x 38"(D) x 75"(H)

PERFORMANCE

TK30BC-2 blast chills up to 300 lb of product from 165°F to 37°F within 2 hours when the remote condensing unit used is model TK30BC-CU-A or TK30BC-CU-W (Remote condensing unit is optional. These models can be connected to a medium temperature refrigeration rack system.)

CONSTRUCTION

- The blast chiller cabinet is constructed of four-inch panels with a patented DURATHANE 100% urethane tongue and groove hard rail perimeter, foamed-in-place CFC-free polyurethane insulation with an exterior of polished 304 stainless steel and the interior of mirrored finish 304 stainless steel
- The door is mounted to a heavy-duty reinforced steel "U" channel frame that is foamed in place to provide additional support and rigidity to prevent racking and twisting of the door section
- The door frame is heated to avoid frost buildup and is fully controlled by the unit's electronic control system

Project _____

Item No. _____

Quantity _____

TK30BC-2 Blast Chiller Roll-In

REFRIGERATION SYSTEMS

- All required electrical and refrigeration components are fully assembled on a 304 stainless steel standalone uniframe modular chiller system which allows for quick and easy installation
- Utilizes R-448A refrigerant

CONTROL SYSTEMS

- The TK30 control system is based on the latest microcontroller technology and comes standard with one 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
- Various cycles are available: soft chill, hard chill, evaporator defrost, thaw (optional), and ultraviolet light sterilization (optional)
- 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

- TK30BC-2 is 208VAC, 1Ph, 60Hz, 15 Amps circuit
- Fuse Size: 15 Amps; Cable Size: #14-3 AWG

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

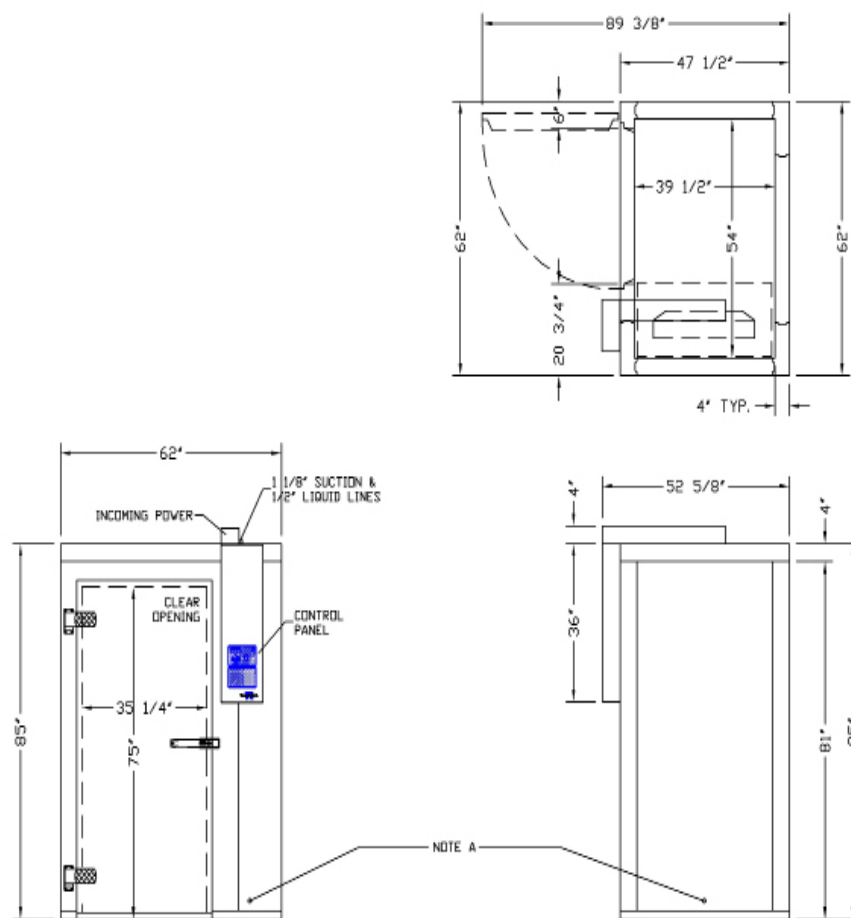
- Insulated Floor
- Exterior ramp
- Serial printer for complete HACCP documentation
- Label printer for complete HACCP documentation
- PC connection for complete HACCP documentation
- SD card for complete HACCP documentation
- Rear door for pass-thru operation
- Remote condensing unit
- Mobile rack

CERTIFICATIONS



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Revision B/3/2024
Specifications are subject to change without notice and are not intended for installation purposes.



ELECTRICAL SPECIFICATIONS

| | |
|---|------------------------------------|
| TK30BC-2 | 208VAC, 1Ph, 60Hz, 15 Amps Circuit |
| PRODUCT LOAD PER CYCLE | |
| Chills up to 300 lb from 165°F to 37°F within 2 hours | |
| REQUIRED REFRIGERATION | |
| 35000 Btu/H (20°F Evap. Temp./110°F Cond. Temp.) Medium Temp., R-448A | |
| REFRIGERATION LINES | |
| 1-1/8" Suction Line, 1/2" Liquid Line | |
| SHIPPING INFORMATION | |
| SHIPPING WT. (LBS) | Shipping: 1000 |
| FREIGHT CLASS | 110 |

OVERALL DIMENSIONS

| | |
|--------------------------------------|-------------|
| HEIGHT | 85" |
| WIDTH | 62" |
| DEPTH | 52.625" |
| WEIGHT | 1000 lb |
| DOOR CLEAR OPENING DIMENSIONS | |
| HEIGHT | 75" |
| WIDTH | 35.25" |
| MINIMUM CLEARANCE | |
| LEFT/RIGHT/BACK | 20"/20"/20" |

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