



# T40 Blast Chiller/Shock Freezer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

T40: Blast Chiller/Shock Freezer

## Models

- T40 Blast Chiller/Shock Freezer



T40

## Standard Features

- Blast chill cycle: 440lb. chilling capacity - from 200°F to 38° F in approximately 90 minutes
- Shock freeze cycle: 385lb. freezing capacity - from 200°F to 0°F in approximately 240 minutes
- On board USB port captures all HACCP data during the cycles of the machine.
- Data is taken every 60 seconds and is constantly recorded for download at your convenience.
- Automatic hot gas defrost
- Electronic control with 99 program capability and HACCP memory
- Time chill or temperature chill
- 1 core temperature probe
- Stainless steel interior and exterior
- Stainless steel ramp
- Soft chill cycle for delicate foods
- Remote condensing unit required
- Unit ships "knocked down" for field assembly
- Three year parts and labor warranty

## Options & Accessories

- Remote condensing unit

## Specifications

**Exterior:** Cabinet exterior sides, front, door and grill are corrosion resistant stainless steel.

**Interior:** Cabinet interior is corrosion resistant stainless steel. Bottom and side corner surfaces are stamped to provide radius corners and recessed floors. Accommodates a ConvoTherm 20.20 mobile rack or other racks up to 35"w X 42"d X 78"h. Stainless steel evaporator housing is mounted to the rear of the cabinet and removes for cleaning or evaporator access without the use of tools.

**Doors:** Stainless steel exterior and stainless steel interior door liner. Doors are not field reversible. Door seals tight to the cabinet with a magnetic door gasket. Gaskets snap into place and is easily removable without the use of tools.

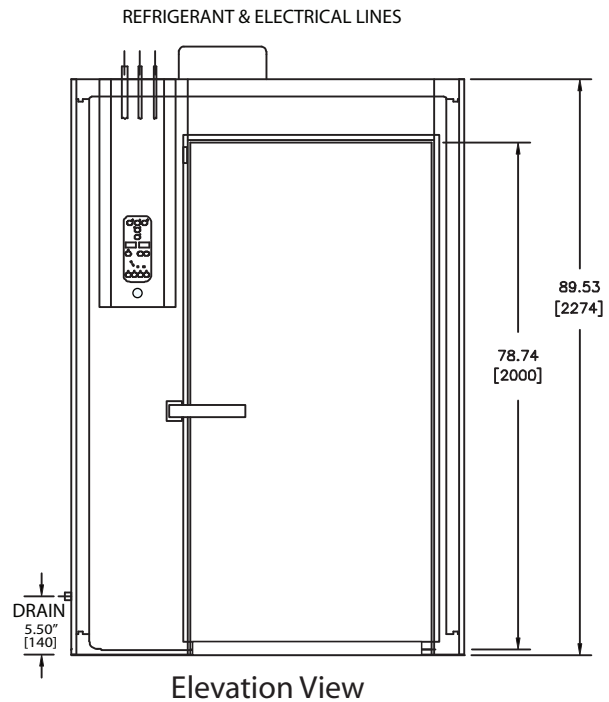
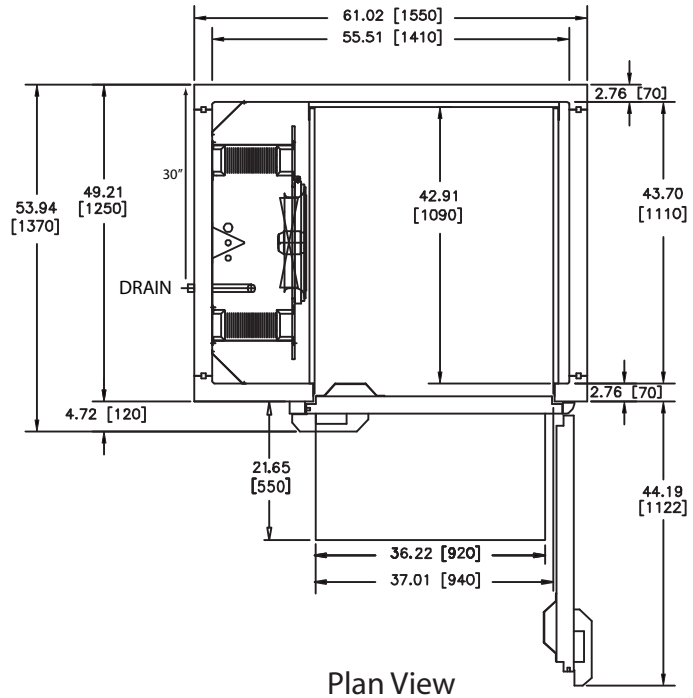
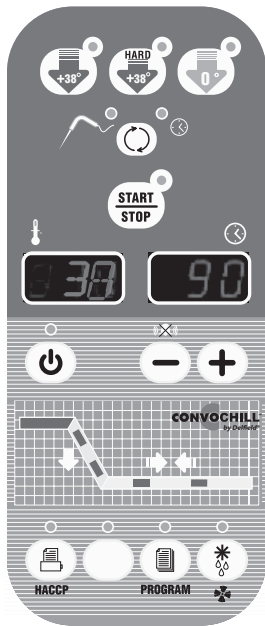
**Refrigeration system:** Evaporator is standard with the unit. Condensing unit is required. The evaporator is mounted to the rear of the cabinet interior. Set up for use with 404A refrigerant. System has the capability of chilling up to 440lbs. of product from 200°F to 38°F in approximately 90 minutes or freezing up to 385lbs. of product from 200°F to 0°F in approximately 240 minutes. A single fan mounted to the front of the evaporator

moves air at velocity sufficient to assure rapid, even cooling. System is controlled by an electronic microprocessor control designed for easy operation. Unit is designed to chill or freeze either for a designated time period, programed by the user or by temperature as monitored by a probe placed in the food product. One temperature probe is supplied. Operator has the choice of using a soft chill cycle for chilling delicate product or a hard chill cycle for denser, less delicate product. Evaporator defrost is automatic using a time/temperature terminated system. User also has the option of initiating a defrost cycle manually. Evaporator condensate requires plumbing to floor drain or other condensate recepticle supplied by others.

**Electrical:** Standard electrical connections are 220-230/60/1.



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Model	V/Hz/Ph	Max Fuse Size	Average Heat Rejected (W)	Ship Weight
T40	220-230/60/1	15	22,330	1400lbs

Delfield reserves the right to make changes to the design or specifications without prior notice.