



MODEL TEBC-XXX

50, 100, 150, 200, 300 GALLON BATCH CHILLER

GENERAL DESCRIPTION

The TUCS BATCH CHILLER is designed for low to medium volume food processor or food service commissary desiring to rapidly chill hot clipped casings, heat sealed pouches and/or membrane sealed tubs/bowls/trays. The Tucs batch chiller is a simple air agitated tank providing efficient immersion cooling of packaged products. Process water is maintained at chill temperatures through the use of submerged evaporator coils directly coupled to the refrigeration compressor(s). A switch-activated floor lifts cooled product from chiller bath for easy and safe removal.



Tucs Model TEBC-100

CERTIFICATIONS

ANSI/UL-471



TUCS Equipment, Inc.
755 County Road 18 S. • Princeton MN 55371
Phone 763-574-7475 Fax 763-574-7472
www.tucsequipment.com

ITEM NO.

PROJECT

QUANTITY

AIA NO.

CAPACITIES

Capacity to chill 50, 100, 150, 200, 300 gallons of packaged liquid

CONSTRUCTION & FEATURES

304L Stainless Steel tank mounted on 4 flanged feet with leg pads ■ Insulated tank wall and floor with urethane foam to prevent sweating and condensation ■ 1 1/2" drain with ball valve ■ Built to USDA standards. FDA compliant. ■ Lift floor – switch activated elevating floor to raise product out of chill water. Can be stopped at any point for immersion cooling of open containers stock pots, tubs, etc.

CONTROLS

Batch chill mode ■ Display of process water temperature ■ Refrigeration system selection switch ■ Switch to activate elevating floor ■ Attached stainless steel control panel NEMA4X

AIR AGITATION

3/4 to 1 HP high volume, low pressure air pump ■ Dual, interconnected stainless steel air bubbler lines running full length of tank ■ Mounted and prewired to control

COOLING EVAPORATORS

Stainless steel evaporator coils designed for Freon or ammonia refrigerant ■ Submerged, stainless steel evaporator coils directly connected to a refrigeration compressor

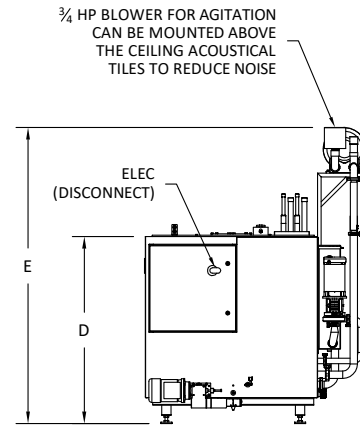
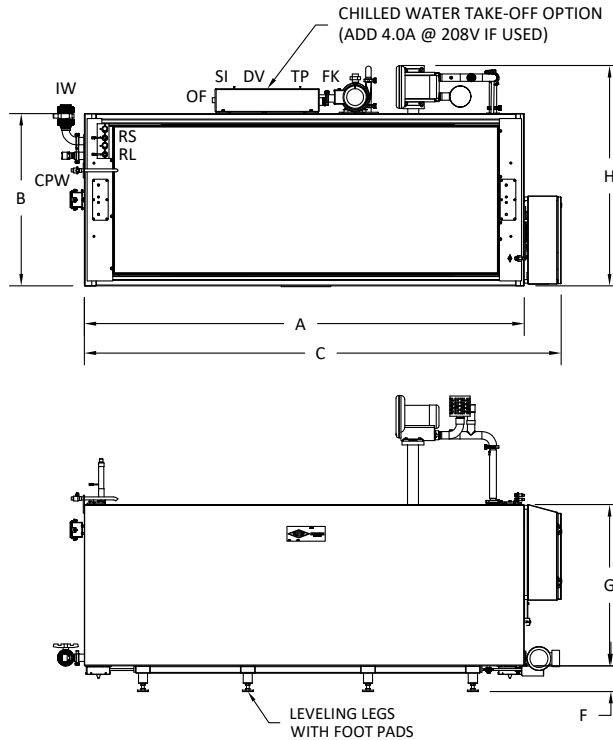
OPTIONS

- Air- or water-cooled remote compressor/condensers for evaporator coils (includes DX coils and solenoid)
- Flexible dividers to allow simultaneous chilling of 2 or more batches
- Chilled water take off with recirculating pump to provide chilled water for other purposes such as kettle jacket cooling
- Continuous ozonation of processed water coupled with filtration can provide for use of process water over 6 months

MODEL TEBC-XXX

50, 100, 150, 200, 300 GALLON BATCH CHILLER

Scan this QR code with your smart phone to visit our website for more information.



NOTES:

1. SHOWN WITH CONTROL ON RIGHT SIDE. LEFT SIDE AVAILABLE.
2. DIMENSIONS SUBJECT TO CHANGE WITHOUT NOTICE - CHECK WITH FACTORY.
3. ALLOW 36" MINIMUM CLEARANCE IN FRONT OF CONTROL PANEL.
4. REFRIGERATION CONNECTION SIZES SHOWN ARE TYPICAL FROM FACTORY. ALTERNATE CONNECTION SIZES ARE AVAILABLE UPON REQUEST.
5. 3' FLEXIBLE HOSE CONNECTION INCLUDED FOR CPW.
6. TYPICAL REFRIGERATION COIL QUANTITIES SHOWN MAY CHANGE TO ACCOMMODATE REFRIGERANT SUPPLY.
7. CUSTOMER TO PROVIDE REGULATED WATER PRESSURE NOT TO EXCEED 100 PSI.

DIMENSIONS

SIZE	A	B	C	D	E	F	G	H
50	48	47	58	51	81	7	44	60
100	71	47	81	51	81	7	44	60
150	96	47	106	51	81	7	44	60
200	120	47	131	51	81	7	44	60
300	174	47	184	51	81	7	44	60

COMMON UTILITY CONNECTIONS

SIZE	COLD POTABLE WATER @ 100 PSI MAX	INDIRECT WASTE	ELECTRIC (OPTIONS)			OPTIONAL CHILLED WATER TAKE-OFF				
			@ 208V	@ 240V	@ 480V	SUPPLY IN	FROM KETTLES	TO KETTLES	OVERFLOW	DRAIN VALVE
CAPACITY	CPW	IW	ELEC	ELEC	ELEC	SI	FK	TK	OF	DV
50-300	3/4"	2" NPT	9.1A	8.0A	4.0A	3/4" NPT	1 1/2" NPT	1 1/2" NPT	3/4" NPT	1/2" NPT

UTILITY REQUIREMENTS

SIZE	REFRIGERATION				WEIGHT (LBS)	
	PRODUCT CAPACITY (GALLONS)	TOTAL BTU/hr @ 25°F SUCTION	COIL QUANTITY PER UNIT	LIQUID	SUCTION	EMPTY
50	70,000	1	5/8"	1 3/8"	800	3,400
100	120,000	1	7/8"	1 3/8"	1,200	5,310
150	145,000	1	7/8"	1 3/8"	2,250	7,650
150	145,000	2	5/8"	1 3/8"	2,250	7,650
200	230,000	2	5/8"	1 3/8"	2,500	9,260
300	336,000	2	7/8"	2 1/8"	3,700	13,550
300	336,000	3	5/8"	1 3/8"	3,700	13,550

RECOMMENDED CLEARANCES

RIGHT HAND TANK	
RIGHT (PANEL) SIDE	36"
BACK SIDE	36"
LEFT SIDE	12"