COMBINATION TUMBLE CHILLER/COOK TANK

Cleveland Standard Features

- Load capacity for up to: 60 gallons of pumpable product, 300 lbs. of meat
- Combination System greatly reduces valuable kitchen floor space used
- Two pen Chart Recorder for permanent record of time and temperature for both Water Bath and Product
- Selector Switch for Timed or Meat Probe operation
- Programmable Time/Temperature Controls
- Digital Temperature Displays
- Thaw Timer for thawing frozen products before cooking
- Preprogrammed Power Failure Controls for Food Safety
- Steam heated Tank with 50 psi Steam Jacket pressure rating
- Electric driven, perforated, Product Cylinder
- Spring assist, hinged Cover totally encloses Rotating Inner Cylinder
- Safety Interlock Switch stops cylinder rotation when cover is even slightly lifted
- Two Wire Divider Shelves and one Top Hold-down Rack to keep product in place
- Preset water levels for cooking and cooling
- Shell and Tube Heat Exchanger for fast cooling of products
- Integrated water conservation system to allow use of chilled water throughout the production day
- Meat Probe for automatic cooking and cooling
- Water Circulating Pump for even Water Bath Temperature
- Manual Override “start/stop” Button
- All electrical and plumbing enclosed in a Stainless Steel Housing

Options & Accessories

- Vacuum Packaging unit (Clipper Vac)
- Ice Builders
- Condensing units for Ice Builders
- Ice Water Control Panel
- Steam Boilers
- Spare Meat Probe

MODEL: TCCT-60-CC

ITEM NUMBER __________________________________________

JOB NAME / NUMBER __________________________________

Short Form Specifications

Shall be CLEVELAND, Model: TCCT-60-CC, Combination TUMBLE CHILLER/COOK TANK; 300 lbs. or 60 gallons of product capacity; electric driven perforated Product Cylinder; preset water levels; Meat Probe; Water Circulating Pump; two pen Chart Recorder; programmable Time/Temperature Controls; Digital Temperature Displays; All electrical and plumbing enclosed in a Stainless Steel Housing.
Cleveland Range reserves right of design improvement or modification, as warranted.
**COMBINATION TUMBLE CHILLER/COOK TANK**

**Cleveland Standard Features**

- Load capacity for up to 120 gallons of pumpable product, 750 lbs. of meat
- Combination System greatly reduces valuable kitchen floor space used
- Two pen Chart Recorder for permanent record of time and temperature for both Water Bath and Product
- Selector Switch for Timed or Meat Probe operation
- Programmable Time/Temperature Controls
- Digital Temperature Displays
- Thaw Timer for thawing frozen products before cooking
- Preprogrammed Power Failure Controls for Food Safety
- Steam heated Tank with 50 psi Steam Jacket pressure rating
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- Integrated water conservation system to allow use of chilled water throughout the production day
- Meat Probe for automatic cooking and cooling
- Water Circulating Pump for even Water Bath Temperature
- Manual Override “start/stop” Button
- All electrical and plumbing enclosed in a Stainless Steel Housing

**Options & Accessories**

- Vacuum Packaging unit (Clipper Vac)
- Ice Builders
- Condensing units for Ice Builders
- Ice Water Control Panel
- Steam Boilers
- Spare Meat Probe

**Short Form Specifications**

Shall be CLEVELAND, Model: TCCT-120-CC, Combination TUMBLE CHILLER/COOK TANK; 750 lbs. or 120 gallons of product capacity; electric driven perforated Product Cylinder; preset water levels; Meat Probe; Water Circulating Pump; two pen Chart Recorder; programmable Time/Temperature Controls; Digital Temperature Displays; All electrical and plumbing enclosed in a Stainless Steel Housing.
UTILITY CONNECTIONS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CHILLED WATER INLET</th>
<th>CHILLED WATER RETURN</th>
<th>COLD WATER</th>
<th>CONDENSATE RETURN</th>
<th>TANK DRAIN</th>
<th>COLD WATER DRAIN</th>
<th>JACKET DRAIN</th>
<th>ELECTRICAL</th>
<th>AIR</th>
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<tbody>
<tr>
<td>TCCT-120</td>
<td>1 1/2&quot; NPT</td>
<td>1 1/2&quot; NPT</td>
<td>1&quot; NPT</td>
<td>1&quot; NPT, 45 PSI</td>
<td>3/4&quot;</td>
<td>1 1/2&quot; NPT</td>
<td>1&quot; NPT</td>
<td>3/4&quot; NPT</td>
<td>13 AMPS</td>
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<tr>
<td></td>
<td>60 GPM</td>
<td></td>
<td>30 GPM</td>
<td>350 lbs/hr</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>30 PSI</td>
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</tbody>
</table>
NOTES:
AFTER UNIT IS LEVEL, ANCHOR ALL FLOOR FLANGES TO THE FLOOR BY USING AN ANCHOR BOLT IN EACH HOLE OF THE FLANGES.

CORRECT ADJUSTMENT OF FLOOR FLANGE

INCORRECT ADJUSTMENT OF FLOOR FLANGE
DAILY CLEANING:

1. REMOVE RETAINING KNOBS.
2. SLIDE SHAFT SEAL RETAINER PLATE AWAY FROM SHAFT HOUSING.
3. SLIDE QUAD RING AWAY FROM SHAFT HOUSING.
4. CLEAN QUAD RING AND APPLY A LIGHT COAT OF 622 CHESTERTON WHITE FOOD GRADE GREASE OR EQUIVALENT.
5. SLIDE QUAD RING TOWARDS SHAFT HOUSING MAKING SURE THE QUAD RING DOES NOT TWIST.
6. SLIDE PLATE TOWARDS SHAFT HOUSING.
7. REPLACE RETAINING KNOBS.
     HAND TIGHTEN ONLY.
**REPLACEMENT PARTS LIST**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PART NO.</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>BGC01-5C00001</td>
<td>FLANGE BEARING</td>
</tr>
<tr>
<td>2</td>
<td>SEDSEAL50002</td>
<td>OIL SEAL</td>
</tr>
<tr>
<td>3</td>
<td>FAS02-0C00002</td>
<td>DRIVE SHAFT</td>
</tr>
<tr>
<td>4</td>
<td>SE3QRING00005</td>
<td>QUAD RING</td>
</tr>
<tr>
<td>5</td>
<td>FAS04-5C00001</td>
<td>SEAL RETAINER PLATE</td>
</tr>
<tr>
<td>6</td>
<td>HWS00-3800003</td>
<td>RETAINER KNOB</td>
</tr>
</tbody>
</table>

**TUMBLE CHILLER (REF.)**

**SHAFT HOUSING (REF.)**

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**J.C.PARDO & SONS INC.**

1250 REAMES RD. BALTO. MD. 21220

Scale: None

Approved by: JLS 9/23/94

Drawn by: JAY SCOTT

REPLACEMENT PARTS, SHAFT SEAL
50 GAL. ELEC. TUMBLE CHILLER

DRAWING NUMBER: B 11037
PROCEDURE TO TIGHTEN SPRING IN LID ACTUATOR

1. Make sure kettle lid is in the up position.
2. Hold tension on the Allen wrench and remove the Allen screws Item #4.
3. Pull down on Allen wrench until the 2nd set of holes appear in line. Reinstall Allen screws. Note: The Allen wrench should travel 1/4 turn (90° to 100°).

PROCEDURE FOR REPLACING SPRING IN LID ACTUATOR

A. Make sure the kettle lid is in the up position and properly supported before removing any Allen screws.
B. Using the Allen wrench hold tension on the spring when removing the Allen screws Item #4 using the Allen wrench unload the spring.
C. Carefully remove the Allen screws Item #3 and remove the end plate.
D. Remove the old spring and centering rod.
E. Grease new spring and centering rod before installing them into housing. Note: Use Chesterton 622, USDA approved, or equivalent grease.
F. Replace the end plate and replace the Allen screws Item #3.
G. Using the Allen wrench tighten the spring and align the holes. Replace the Allen screws Item #4.

J.C. Pardo & Sons Inc.
1250 Reames Rd. P Balto. MD. 21220

Scale: None
Date: 5-16-94
Approved by: 
Drawn by: Tim Kahl

Actuator Spring Adjustment and Replacement Detail

Small Actuator up to 100 Gallon Kettles

Size: A Drawing Number: 8545 Rev: B
PREVENTIVE MAINTENANCE

TUMBLE CHILLER / COOK TANK

A. WEEKLY
   - Check complete operation, switches, lights, emergency stops
   - Check panel for condensation
   - No high pressure water hoses
   - Check water level sensors
   - Check the rotation stop switch and location
   - Check controller operation, time, temp, chart rotation, etc.....
   - Check quad ring for proper cleaning and greasing

B. MONTHLY
   - Check all fasteners, and motor mounts
   - Check drum and
TUMBLE CHILLER / COOK TANKS

TCCT-60-CC & TCCT-120-CC

- Make sure tank is being cleaned properly
- Check control functions, switches, lamps, read outs, chart recorders
- Check inside control panel for signs of water damage and corrosion
- Check meat probe cable for signs of wear
- Check lids springs, basket latches (Adjust if needed)
- Check all motor mounting bolts
- Lubricate motors, quad ring, and drum bushing per factory specs.
- Check all hot, cold, chill water, and steam supply pressures and for leaks
- Check all in line strainers for debris
- Run operational test
- Check water fill system
- Compare actual temps with read out temps.
- Check meat probe operation
- Check safety valve operation
- Check drain operation