



COMBINATION TUMBLE CHILLER/ COOK TANK

MODEL: TCCT-60-CC



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

ITEM NUMBER _____

JOB NAME / NUMBER _____



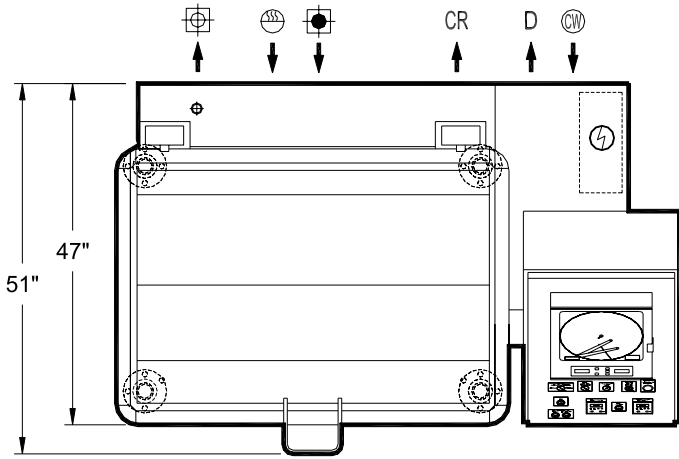
Short Form Specifications

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.

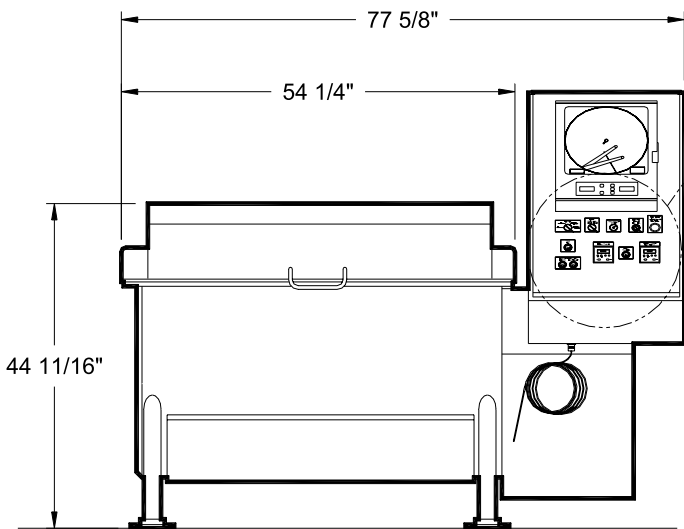
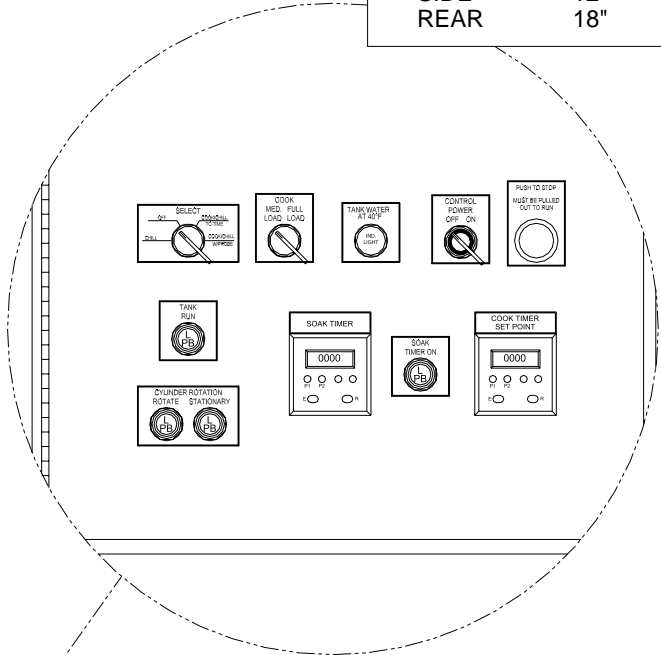
Options & Accessories

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

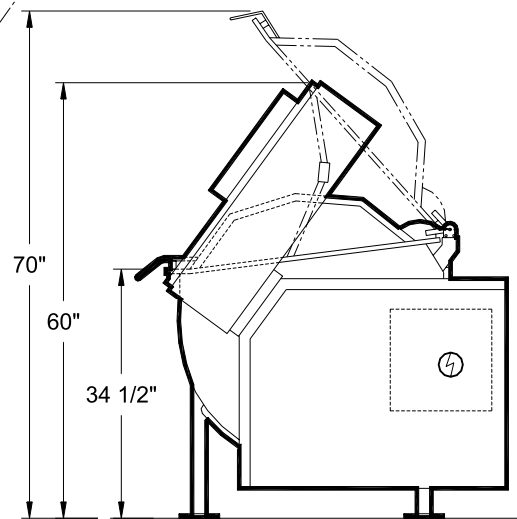
MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	18"



PLAN VIEW



FRONT VIEW



SIDE VIEW

UTILITY CONNECTIONS

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD WATER	STEAM	CONDENSATE RETURN	TANK DRAIN	ELECTRICAL 208/3PH
					CR	D	
TCCT-60	1 1/4" NPT 50 GPM	1 1/4" NPT	1" NPT 30 GPM	3/4", 50 PSI 250 lbs/hr	3/4"	1 1/2" NPT	9 AMPS



COMBINATION TUMBLE CHILLER/ COOK TANK

MODEL: TCCT-120-CC



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
- 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

ITEM NUMBER _____

JOB NAME / NUMBER _____



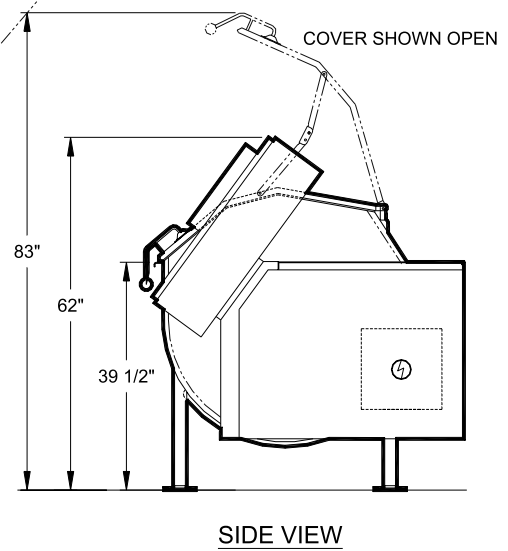
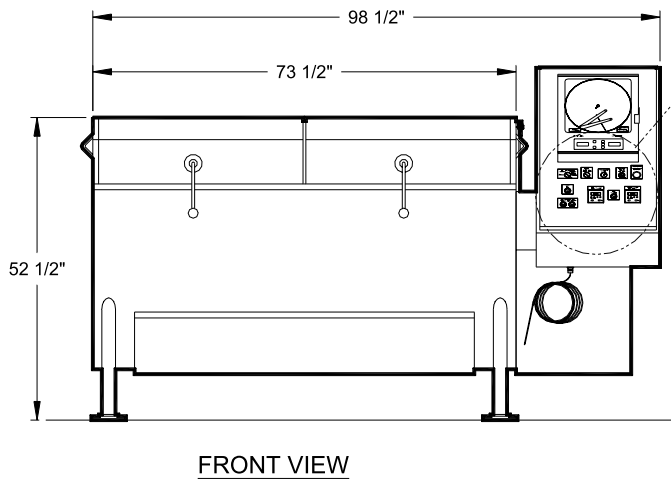
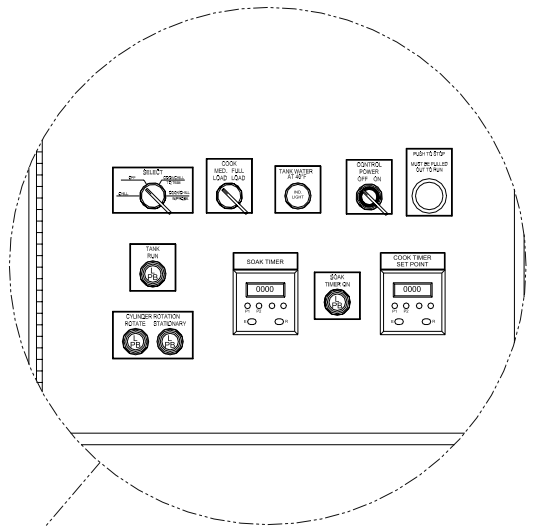
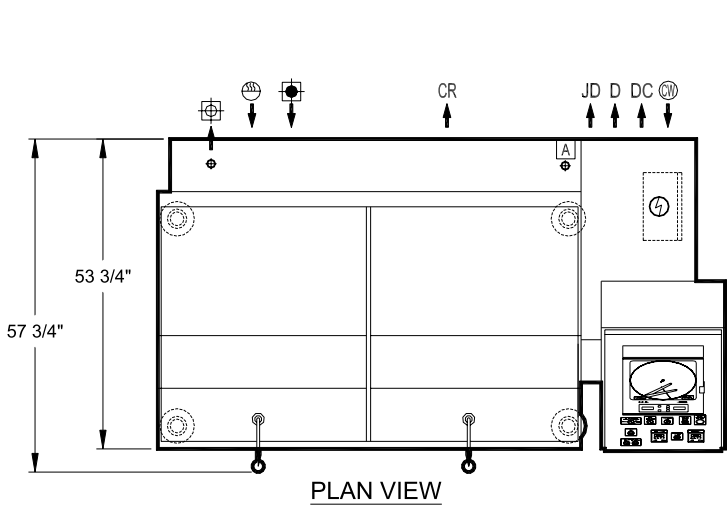
Short Form Specifications

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.

Options & Accessories

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

MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	18"

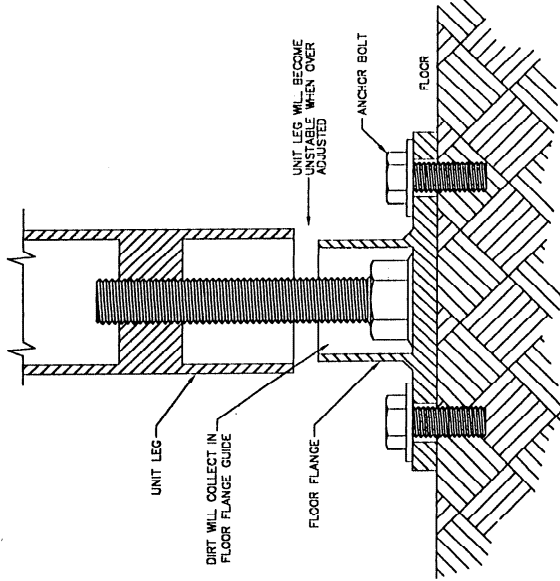


UTILITY CONNECTIONS

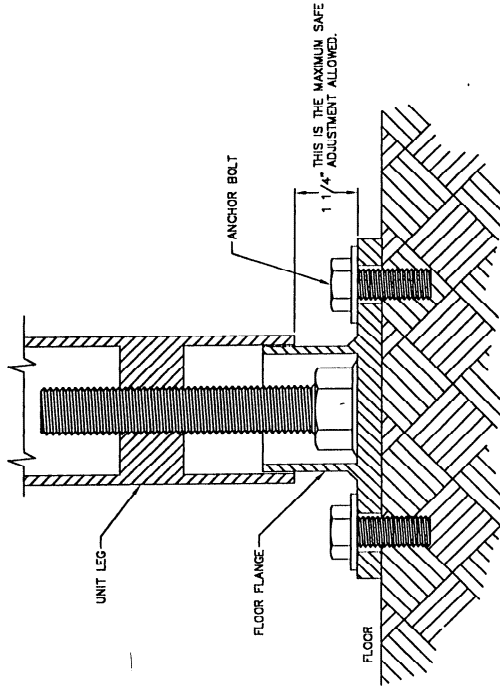
MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD WATER	STEAM	CONDEN-SATE RETURN	TANK DRAIN	COLD WATER DRAIN	JACKET DRAIN	ELECTRICAL 208/3PH	AIR
					CR	D	DC	DJ		
TCCT-120	1 1/2" NPT 60 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT, 45 PSI 350 lbs/hr	3/4"	1 1/2" NPT	1" NPT	3/4" NPT	13 AMPS	3/8" NPT 30 PSI

NOTES:

AFTER UNIT IS LEVEL, ANCHOR ALL FLOOR FLANGES TO THE FLOOR BY USING AN ANCHOR BOLT IN EACH HOLE OF THE FLANGES.



INCORRECT ADJUSTMENT OF FLOOR FLANGE



CORRECT ADJUSTMENT OF FLOOR FLANGE

J.C.PARDO & SONS INC.



1250 REAMES RD. BALTO MD. 21220
 PHONE (410) 391-3600 FAX (410) 391-9042

CHECKED BY:

APPROVED BY:

DRAWN BY: JAY S.

DATE: 4-27-96

SCALE: NONE

2" TO 2 1/2" FLOOR FLANGE ADJUSTMENT INSTRUCTIONS

This drawing and all information contained therein is the property of J.C. Pardo & Sons, Inc., Balto, MD. The drawing and all information is not to be used or reproduced in any way without the written consent of J.C. Pardo & Sons, Inc. It is loaned subject to return upon demand and is not to be used directly or indirectly in any way detrimental to J.C. Pardo & Sons.

SIZE: B

REV.

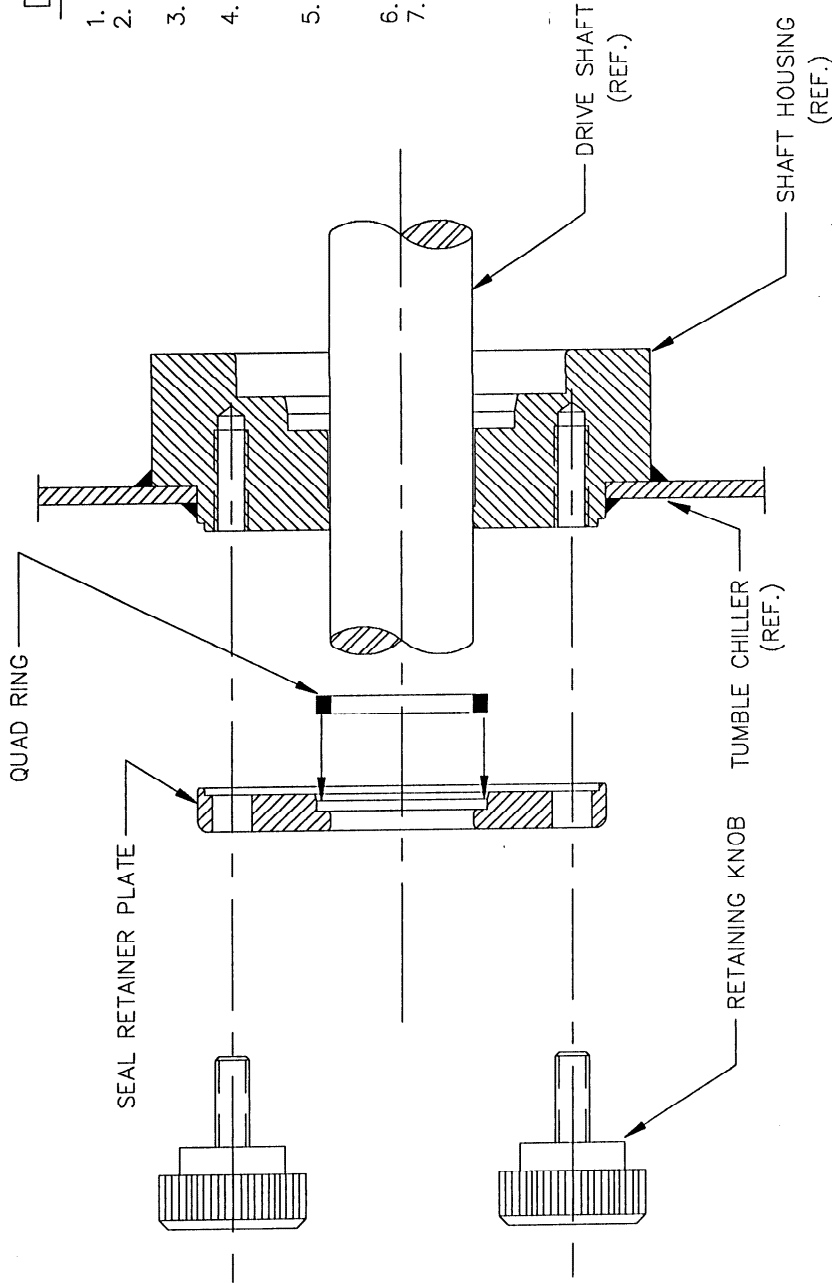
DRAWING NUMBER: 8576

SHEET

1 of 1

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.



J.C.PARDO & SONS INC.

1250 REAMES RD. BALTO. MD. 21220



SCALE: NONE

APPROVED BY:

WLG 1/27/95

DRAWN BY:

JAY SCOTT

DATE: 10-8-94

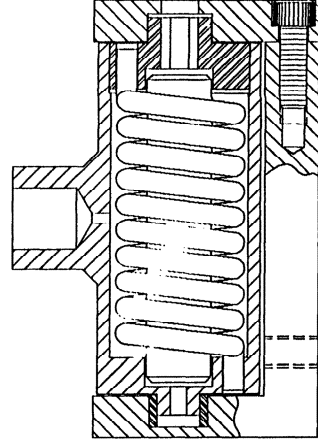
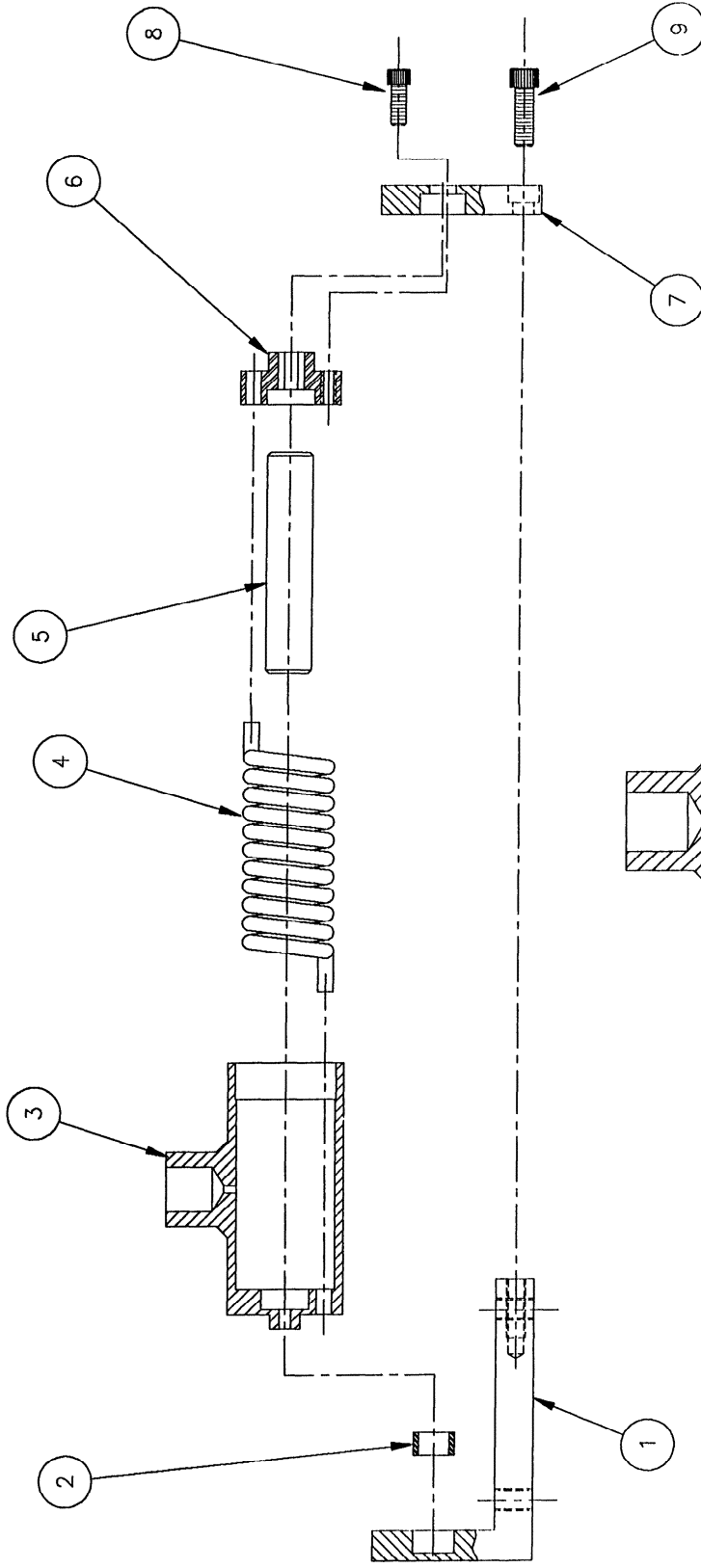
DAILY CLEANING OF SHAFT SEAL & RETAINING PLATE FOR TUMBLE CHILLER

SIZE: B

DRAWING NUMBER:

8546

REV.



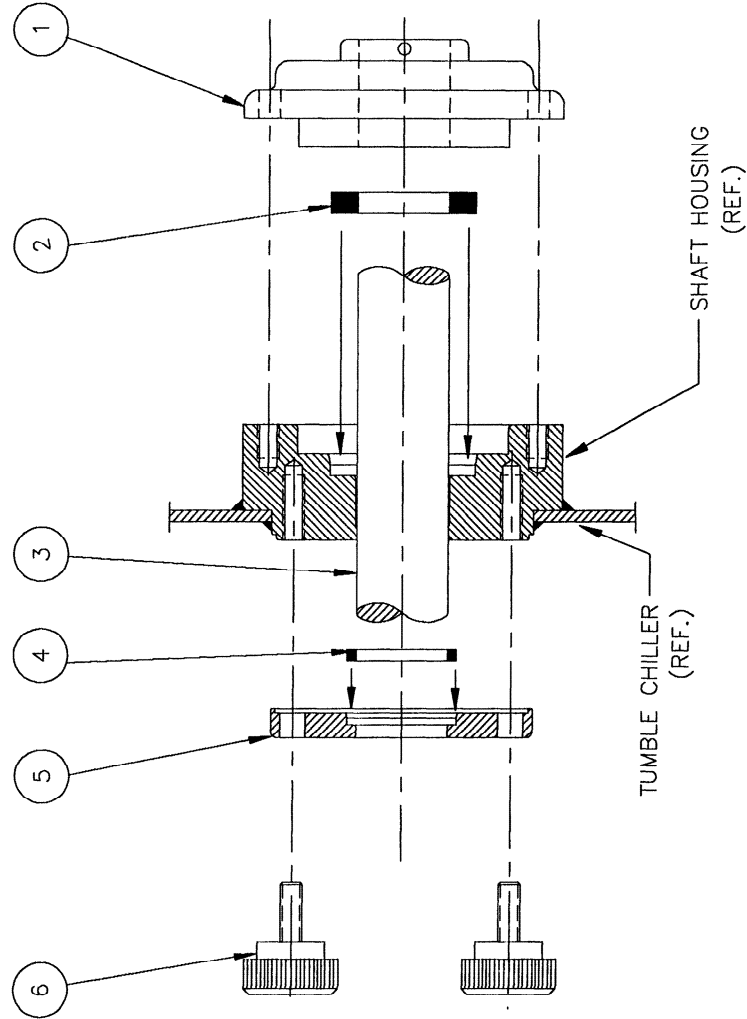
⑩ HINGE ASSY.

ITEM	DESCRIPTION	PART NUMBER
10	COMPLETE HINGE	ACCOVERS00002
9	CAP SCREW	HWS00-2500006
8	CAP SCREW	HWS00-1900001
7	END PLATE	FPHINGES00004
6	LOCK HUB/BEARING	BGZ00-0000002
5	CENTERING ROD	FPHINGES00003
4	SPRING	MSSPRING00004
3	HINGE BODY	FPHINGES00001
2	BRONZE BEARING	BGZ00-0000001
1	HINGE BASE	FPHINGES00002

J.C.PARDO & SONS INC.
 1250 REAMES RD.  BALTO. MD. 21220
 SCALE: NONE APPROVED BY: *JCS* 9/14/94 DRAWN BY: JAY SCOTT
 DATE: 8-21-94 HINGE/ACTUATOR ASSEMBLY & REPLACEMENT PARTS DETAIL
 CLEVELAND HINGE B 8539

REPLACEMENT PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	BGC01-5000001	FLANGE BEARING
2	SEDSEALS00002	OIL SEAL
3	FAS02-0000002	DRIVE SHAFT
4	SE3QRING00005	QUAD RING
5	FAS04-5000001	SEAL RETAINER PLATE
6	HWS00-3800003	RETAINER KNOB



J.C. PARDO & SONS INC.
 1250 REAMES RD. BALTO. MD. 21220

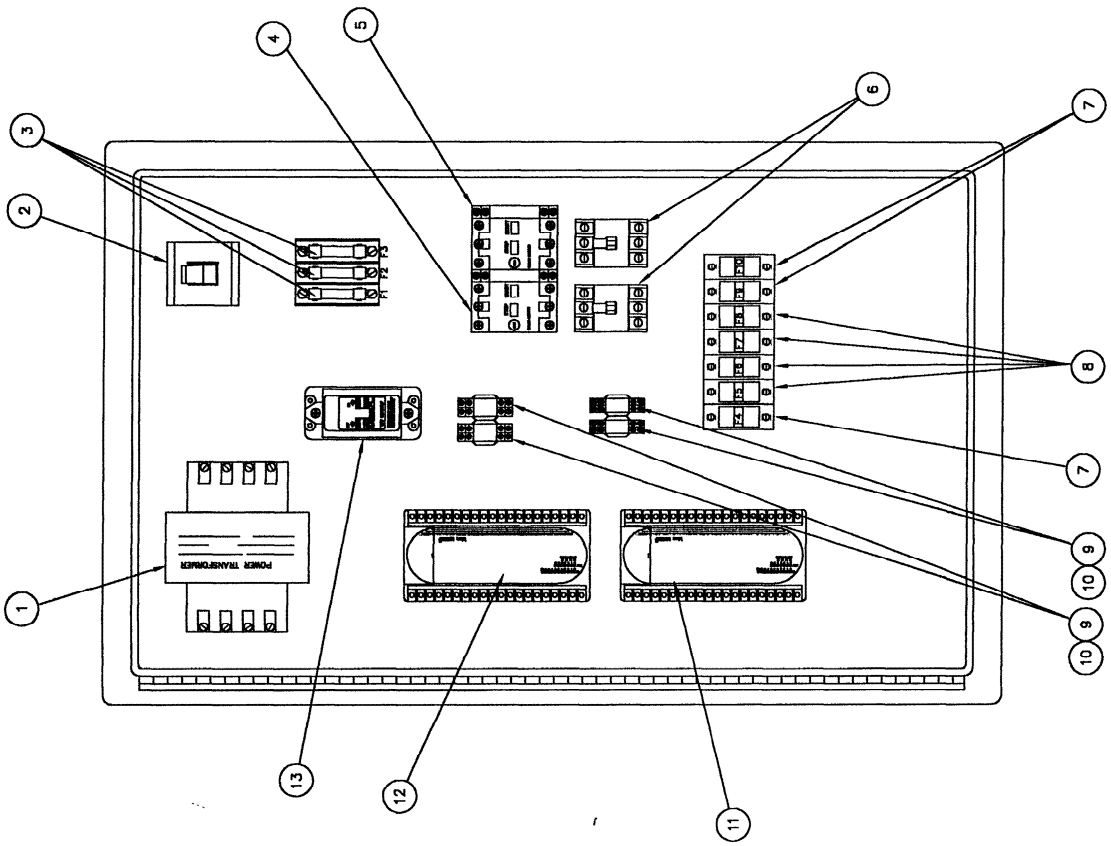
APPROVED BY: *ChS* 9/23/94
 DATE: 9-14-94
 DRAWN BY: JAY SCOTT

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

DRAWING NUMBER: B 11037

REPLACEMENT PARTS

ITEM	PART NO.	DESCRIPTION
1	ELV05-0000003	TRANSFORMER
2	ELPSW-0000001	3 POLE SWITCH
3	ELV06-0000017	10 AMP KTK-R FUSE
4	ELV00-0000032	MOTOR PROTECTOR
5	ELV00-0000003	MOTOR PROTECTOR
6	ELPSW-0000009	MOTOR CONTACTOR
7	ELV02-5000001	5 AMP FNM FUSE
8	ELV02-5000002	1 AMP FNM FUSE
9	ELSPW-0000002	RELAY
10	ELPSW-0000003	RELAY HOLDER
11	ELBCO-0000019	PROGRAMMABLE CONTROLLER 24 I/O
12	ELBCO-0000020	PROGRAMMABLE CONTROLLER 16 I/O
13	ELPSW-0000008	GROUND FAULT INTERRUPT



J.C.PARDO & SONS INC.
 1250 REAMES RD. BALITO MD. 21220
 PHONE (410) 591-9000 FAX (410) 591-9048

DATE IN T/M K. Wtd. 8/18/99
 SERIAL NONE

INTERNAL REPLACEMENT PARTS 208V
 50 TCT CONTROL PANEL

REVISIONS

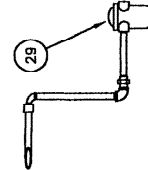
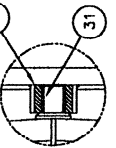
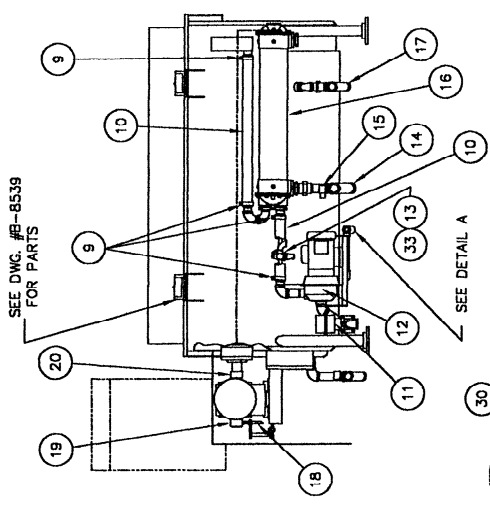
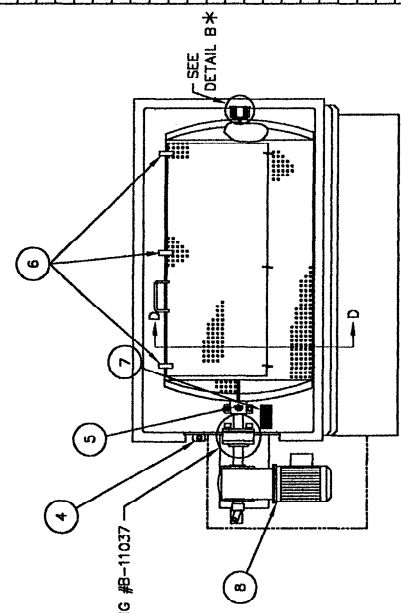
REV.	DESCRIPTION	BY	DATE
1			

DRAWING NUMBER: 11491
 SHEET: 1 of 1

REPLACEMENT PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	2BSCREEN00006	TOP BASKET RACK (2 PER SET)
2	2BSCREEN00007	MIDDLE BASKET RACK (2 PER SET)
3	2BSCREEN00008	BOTTOM BASKET RACK
4	ELSWTCH-000015	LID LIFT PROXIMITY
5	MSS00-3700002	QUICK RELEASE PIN
6	HWS00-3100002	BASKET LID LATCHES
7	2BSCREEN00005	DRAIN SCREEN
8	DJH01-0000004	DRIVE UNIT 208 VOLT
-	DJH01-0000001	ELECTRIC MOTOR FOR ITEM #8 208 VOLT
-	DJH01-0000020	GEARBOX FOR ITEM #8
-	SPMOTOR0500009	BREAK MODULE FOR ITEM #8
9	HYS02-0000004	HOSE CLAMPS
10	PB001-5000001	CIRCULATING WATER HOSE
11	ELSV1-2500001	TANK DRAIN VALVE ASSY
-	ELSV1-2500001	BALL VALVE FOR ITEM #11
-	ELMISC0000001	ACTUATOR FOR ITEM #11
-	MSMISC0000002	MOUNTING KIT FOR ITEM #11
-	MOMOTOR0500002	WATER CIRCULATING PUMP
-	SP999-9900071	REPAIR KIT FOR ITEM #12
13	VAC00-7500001	50 PSI SAFETY VALVE
14	MSB01-2500001	COOLING WATER IN STRAINER
15	ELB01-2500010	COOLING WATER IN SOLENOID
-	SP999-9900001	REPAIR KIT FOR ITEM #15
-	ELP00-0000000	REPLACEMENT COIL FOR ITEM #15
16	MSC00-0000003	HEAT EXCHANGER
17	MSB00-7500001	STEAM IN STRAINER
18	ELSWTCH-000017	ROTATION STOP PROXIMITY
19	MSC02-0000002	SET COLLAR W/INDICATOR
20	MS001-5000002	SET COLLAR
21	SPRELA0000009	BREAK MODULE
22	ELB00-7500016	STEAM IN SOLENOID
-	SP999-9900007	REPAIR KIT FOR ITEM #22
-	SP988-8800003	REPLACEMENT COIL FOR ITEM #22
23	ELP00-0000000	DINN CONNECTOR FOR ITEM #22
-	ELB01-0000012	POTABLE WATER IN SOLENOID
-	SP999-9900001	REPAIR KIT FOR ITEM #23
-	SP688-8800001	REPLACEMENT COIL FOR ITEM #23
-	ELP00-0000000	DINN CONNECTOR FOR ITEM #23
24	NPRED00000019	WARNING TAG
25	TSSENSOR00006	TEMPERATURE SENSOR
26	TSSENSOR00005	MEAT PROBE
27	MSB01-0000001	POTABLE WATER IN STRAINER
28	HWS01-0000002	LID SUPPORT ARM
29	MSC00-7500009	STEAM TRAP
30	FAA02-5000003	ACETAL IDLER BUSHING
31	FAS01-5000001	IDLER PIN SLEEVE
32	ELBSW-0000004	WATER LEVEL SENSOR
33	VAB00-7500003	VACUUM BREAKER

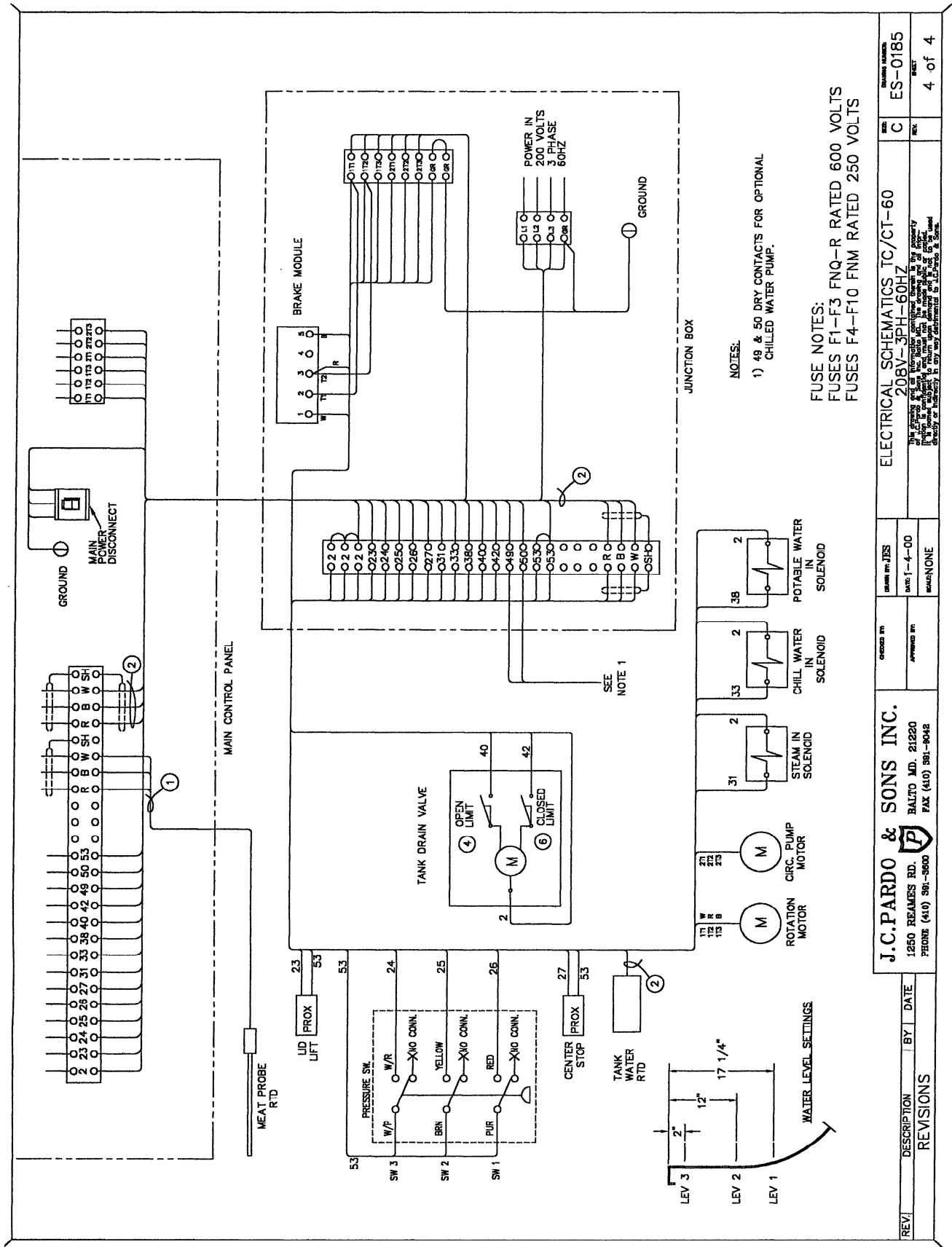
* CUSTOMER TO SPECIFY LENGTH



DETAIL B

DETAIL A

REV.	DESCRIPTION	BY	DATE	REVISIONS
<p>J.C.PARDO & SONS INC. 1250 REMAIES RD. BALTO MD. 21120 PHONE (410) 361-9600 FAX (410) 361-9042</p>				<p>TC/CT-60-CC-208 VOLT COOK/CHILL TANK REPLACEMENT PARTS</p>
<p>ORDER NO. _____ QUANTITY 2-4--00 APPROVED BY _____</p>				<p>DATE ORDERED _____ QUANTITY 2-4--00 REMARKS NONE</p>
<p>MADE IN U.S.A.</p>				<p>CHANGING NUMBER: 11523 SHEET: 1 of 1</p>



NOTES:
 1) 48 & 50 DRY CONTACTS FOR OPTIONAL CHILLED WATER PUMP.

FUSE NOTES:
 FUSES F1-F3 FNQ-R RATED 600 VOLTS
 FUSES F4-F10 FNM RATED 250 VOLTS

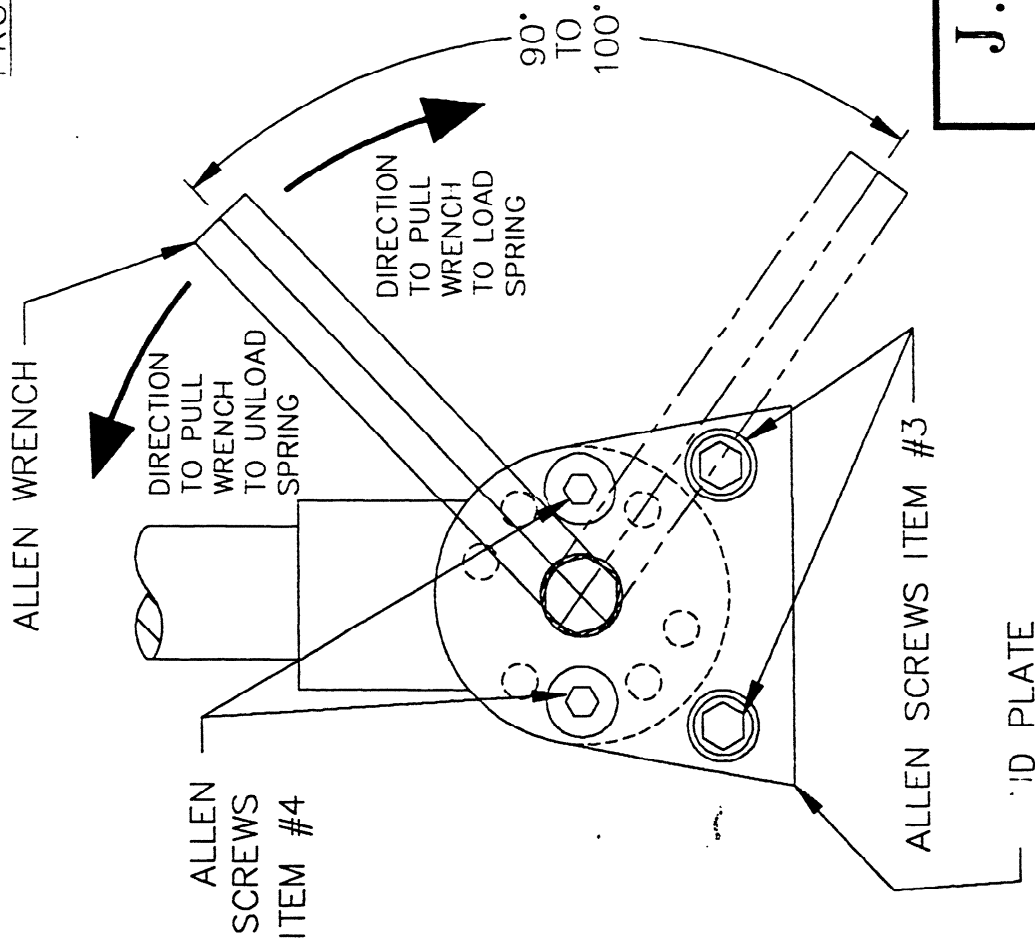
REV	DESCRIPTION	BY	DATE	REVISIONS
J.C. PARDO & SONS INC. 1250 REAMES RD. BALTO MD. 21220 PHONE (410) 561-5600				ORDER BY: JES DATE: 1-4-00 MANUFACTURE: NONE
ELECTRICAL SCHEMATICS TC/CT-60 208V-3PH-60HZ				DRAWING NUMBER: ES-0185 SHEET: 4 of 4


PROCEDURE TO TIGHTEN SPRING IN LID ACTUATOR

1. MAKE SURE KETTLE LID IS IN THE UP POSITION
2. HOLD TENSION ON THE ALLEN WRENCH 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 (PART # SE).
- 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.  BALTO. MD. 21220

SCALE: NONE	APPROVED BY:	DRAWN BY:	
DATE: 5-16-94		TIM KAHL	
ACTUATOR SPRING ADJUSTMENT AND REPLACEMENT DETAIL			
SMALL ACTUATOR UP TO 100 GALLON KETTLES	SIZE: A	DRAWING NUMBER: 8545	REV. B