

COSPOLICH

2M
SERIES

MODULAR THAW CABINET

MODEL NUMBERS:
THW30-2M-SN-MLR
THW50-2M-SN-MLR
THW60-2M-SN-MLR

Designed for easy installation where passage ways or other obstructions prohibit the use of conventional units.



THW30-2M-SN-MLR

APPLICATION

The increased concern of product defrosting as well as the economy of time, has made the introduction of the thaw cabinet a necessity. The advantages of such a system are a reduction in spoilage and product loss as well as the ability to handle a great amount of product within a shorter time period. The quality of the product is also retained since there is total control of temperature throughout the thawing process.

OPERATION

By balancing the introduction of defrosting heat with evenly directed and controlled air circulation the thawing process is accomplished in a significantly reduced period of time without spoilage. The system is designed to operate in two separate modes, thaw and refrigerator. Initial frozen product introduced into the cabinet will trigger the thaw cycle. Early on there will be a continual air circulation with the cycling of the heaters, which will speed up the defrosting. While defrosting, the product temperature will not be allowed to rise above 50 degrees F. This is maintained by a back up refrigeration system. The success of the design is based on the balance of heat, air circulation, and refrigeration.

PERFORMANCE DISCLAIMER

The results obtained in using the thaw cabinet are dependent upon many criteria such as product type, size, packaging, room temperature, etc. Therefore it may be necessary to consult with Cospolich engineers or its representatives to gain an understanding of how the equipment will perform in your application.

CABINET CONSTRUCTION

Exterior and interior of all standard cabinets, including front, sides, doors and louvered grill are constructed of heavy gauge, type 304 stainless steel.

Special attention was taken in engineering the doors of the Cospolich cabinet. The door unit was designed to withstand the continuous use and abuse that is common in all food service applications.

Resilient vinyl gaskets which are pre-formed in frames with welded corners, greatly inhibit bacterial growth and are easily replaceable.

Heaters, which are concealed under the thermal breaker strip around the door perimeter, prevent condensation.

REFRIGERATION SYSTEM

All components of the refrigeration system, with the exception of the air handlers, are bottom mounted on a heavy duty base

frame behind a louvered grill which is easily removable without the use of tools. The condensing unit is mounted on a slide out rail for ease in cleaning and servicing.

HARDWARE

Positive lockable latches are included to assure positive latching and sealing. Heavy duty chrome plated hinges are provided on all Thaw Cabinets.

SERVICE AID

An optional service kit, including spare parts and installation instructions, is available for each model.

U.L. and U.S.P.H

This equipment is built in accordance with Underwriters Laboratories Inc, for safety and sanitation and is built according to standards as set forth by the U.S. Public Health Service.

THIS UNIT AVAILABLE IN OUR STANDARD CONSTRUCTION

FEATURES

- Stainless steel interior and exterior
- Oversized refrigeration system
- Anti-condensate door heaters
- Heavy-duty chrome-plated hardware
- Door with adjustable alignment
- Epoxy coated adjustable shelving with front rail
- Vaporizing pan to remove condensate
- Removable grill
- Polyurethane insulation
- Slide-out condensing unit
- Resilient gaskets
- External digital thermometer
- Quick connect fittings
- Polarized electrical fittings



OPTIONS

Some options available as offered on the standard construction.

THE MODULAR CONCEPT

This series of modular refrigerators was engineered and constructed to solve the problem of replacing existing failed equipment. Unique to the industry, these units, which comprise a series of interlocking components, brought new meaning to the term "hatchable" equipment. This innovative design allows for equipment upgrades without having to cut access ways in decks and bulkheads or having to modify passage ways.

www.cospolich.com

Quality & Innovation Since 1937

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 THW50-2M-SN-MLR
 THW60-2M-SN-MLR

DIMENSIONAL DATA	THW30	THW50	THW60
Width Overall (in / mm)	39.25 / 997	51 / 1295	79 / 1981
Depth Overall (in / mm)	36.5 / 927	36.5 / 927	36.5 / 927
Height Overall (in / mm)	78 / 1981	78 / 1981	78 / 1981
Interior Width (in / mm)	34.25 / 870	46 / 1168	70 / 1778
Interior Depth (in / mm)	31 / 787	31 / 787	31 / 787
Interior Height (in / mm)	56.5 / 1435	56.5 / 1435	56.5 / 1435
Depth Over Body (in / mm)	35.5 / 902	35.5 / 902	35.5 / 902
OA Depth with Door Open 90° (in / mm)	56 / 1422	63 / 1600	56 / 1422
Clear Door Width (in / mm)	34.25 / 870	46 / 1168	34 / 864
Clear Door Height (in / mm)	54.5 / 1384	54.5 / 1384	54.5 / 1384
Number of Doors	2	2	4
Weight (lbs / kg)	1080 / 490	1665 / 755	2250 / 1021

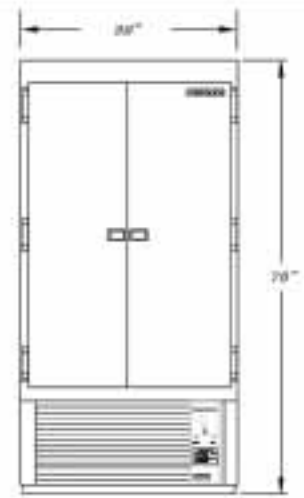
ELECTRICAL DATA			
Voltage	115	115	115
Total Amperes	8.3	9.5	16.6

REFRIGERATION DATA			
Compressor H.P.	1/4	1/3	1/2
BTU / HR - KCAL / HR	2300 / 579	3320 / 837	4600 / 1159

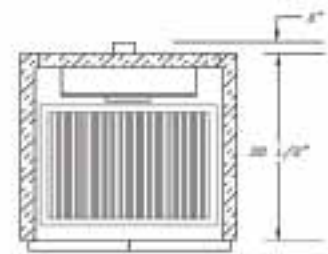
SHIPPING DATA			
Width-Crated (in / mm)	41.25 / 1048	53 / 1346	80 / 2032
Depth-Crated (in / mm)	41.5 / 1054	41.5 / 1054	41.5 / 1054
Height-Crated (in / mm)	83 / 2108	83 / 2108	83 / 2108
Weight-Crated (lbs / kg)	1134 / 514	1748 / 793	2363 / 1072
Volume-Crated (cu ft / ltr)	82 / 2322	106 / 3002	159 / 4502

MODEL SHOWN:
THW30-2M-SN-MLR
 NOTE: Doors Not Shown

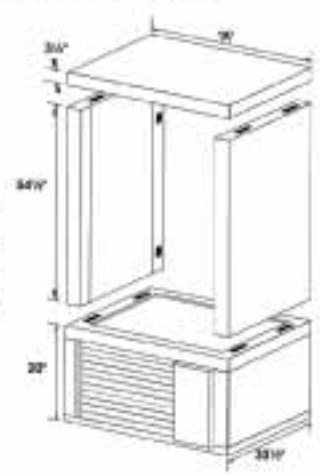
MODEL	"W"	BACK PROTRUSION
THW30	39.25	32.25
THW50	51	44
THW60	78	71



ELEVATION



HORIZONTAL SECTION



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