

COSPOLICH

2M
SERIES

THAW CABINET

MODEL NUMBERS:

THW30-2M-SN

THW50-2M-SN

THW60-2M-SN

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



THW30-2M-SN

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 SPECIAL MODULAR CONSTRUCTION

FEATURES

- Stainless steel interior and exterior (exposed)
- Oversized refrigeration system
- Anti-condensate door heaters
- Heavy-duty chrome-plated hardware
- Door with adjustable alignment
- Epoxy coated adjustable shelving with front rail
- Removable grill
- Polyurethane insulation
- Slide-out condensing unit
- Resilient gaskets
- Exterior digital thermometer
- Condensate Evaporator Pan



SANITATION



CLASSIFIED TO
NSF 7 - 1986

OPTIONS

- Food files
- Special dimensions
- Special voltage and currents
- All stainless steel exterior
- Mil-Spec units
- Heavy-duty adjustable legs
- Spring closing hinges
- Aluminum construction for weight sensitive applications
- Fresh and sea water cooled condensing units
- Stainless steel adjustable shelving with front rail
- Foundation
- Spare Parts Kit
- Front venting

www.cospolich.com

Quality & Innovation Since 1937

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C A B I N E T

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DIMENSIONAL DATA

	THW30-2M-SN	THW50-2M-SN	THW60-2M-SN
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)	34.5 / 876	34.5 / 876	34.5 / 876
OA Depth with Door Open 90° (in / mm)	55 / 1397	62 / 1575	55 / 1397
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

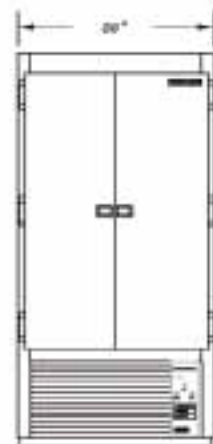
Compressor H.P.	1/4	1/3	1/2
BTU / HR - KCAL / HR	2300 / 579	3320 / 837	4600 / 1159

SHIPPING DATA

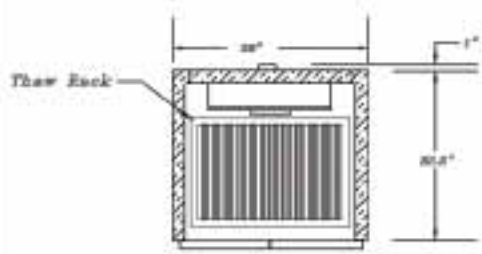
Width-Crated (in / mm)	41.25 / 1048	53 / 1346	80 / 2032
Depth-Crated (in / mm)	40.5 / 1029	40.5 / 1029	40.5 / 1029
Height-Crated (in / mm)	83 / 2108	83 / 2108	83 / 2108
Weight-Crated (lbs / kg)	1134 / 514	1748 / 793	2363 / 1072
Volume-Crated (cu ft / ltr)	80 / 2265	103 / 2917	156 / 4417

MODEL SHOWN:
THW30-2M-SN

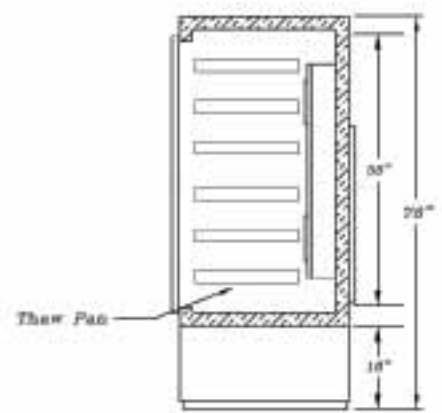
Naval Shipboard Models Available.



ELEVATION



HORIZONTAL SECTION



VERTICAL SECTION



www.cospolich.com

Post Office Box 1206 • Destrehan, Louisiana 70047
 Toll Free: 800-423-7761 • Local: 985-725-0222 • FAX: 985-725-1564