

TURBOJET II COOK CHILL TANK

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Models

- HBCC200



Model shown HBCC200

Standard Features

- Rated capacities for 200 gallons or up to 1800 lbs. of product
- Accurate PLC controls with HMI mounted in stainless steel NEMA 4X rated enclosures
- Paperless data recording for permanent recording of water and product temperatures and times
- Core temperature meat probe for controlling cooking and cooling
- Automatic power failure safety control
- Heavy duty stainless steel tank, type 304 construction with adjustable legs
- Rounded internal tank corners for efficient cooling and easy cleaning
- Fully insulated tank with heavy duty stainless steel removable product support panel
- Automatic water fill and water level controls with over flow protection
- Built-in 7.5 hp circulating pump for maximum distribution
- High efficiency shell and tube heat-exchanger for faster product cooling
- 100 KW electric heat elements for quick heat up with minimal overshoot of temperature, 3/60/460 volt
- All plumbing connections supplied with line strainers
- Cleaning cycle controls for cleaning and degreasing cook tank and heat exchangers
- Tank includes one complete basket set for products
- Heavy duty stainless steel gas spring assisted lockable cover
- Accepted for use in U.S.D.A. Inspected Facilities
- NSF/ ANSI standard 169 approved

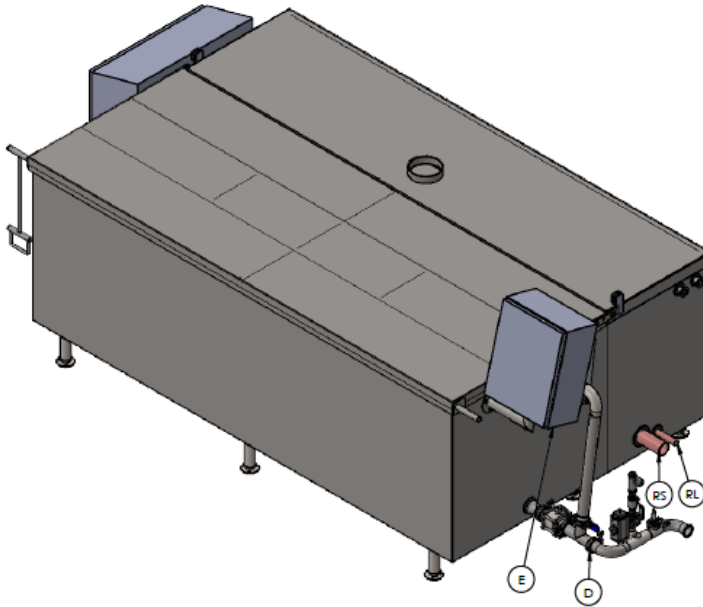
Short Form Specifications

Shall be Cleveland Model HBCC200 Cook Chill Tank, Rated Capacity of up to 1800 lbs. fully insulated, stainless steel tank and circulation pump for optimum water distribution. Solid state PLC based controls enclosed in UL rated, stainless steel TYPE NEMA 4X enclosures. Paperless Recording with meat probe for permanent recording cooking times and temperatures. Power failure safety control. Cleaning cycles for degreasing and cleaning the tank and heat exchangers. Tank includes one complete basket set for products. Lockable gas spring assist cover assembly. Direct expansion refrigerant inline heat exchanger for cooling cycle. Inline electric heat exchanger for precise heating of water for cook cycle.

Options & Accessories

- Extra basket set
- Dolly for basket set
- Hoists for loading and unloading product baskets
- Computer interface connections
- Spare meat probe
- Air power vacuum clipper
- 3/60/230 V electrical
- 3/60/208 V electrical
- Remote mounted 30 Hp air cooled condensing unit
- Remote mounted 30 Hp water cooled condensing unit
- Lift out basket carrier
- Basket carrier dolly
- Direct steam powered heating option

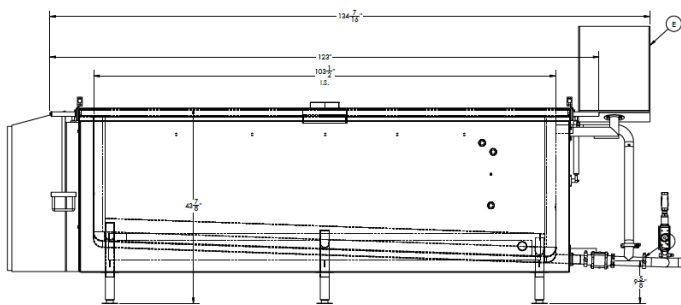
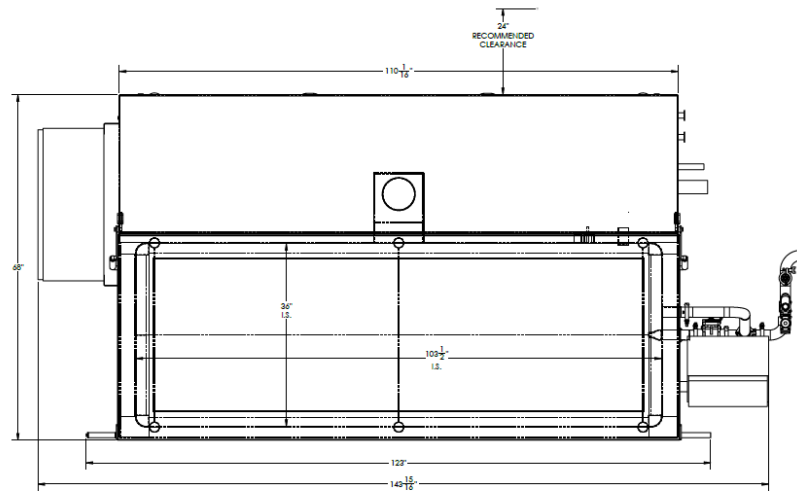
Cleveland



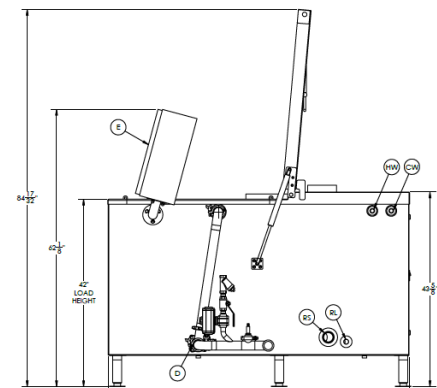
ISOMETRIC VIEW

- CW** COLD POTABLE WATER: 3/4" NPT, 180 GAL CAPACITY
- HW** HOT POTABLE WATER: 3/4" NPT, 180 GAL CAPACITY @ 125°F
- D** DRAIN: 2" T-C, 75 GPM
- V** VENT: 6" I.D., 200 CFM
- CA** COMPRESSED AIR: 1 1/4" NPT, 5CFM REQ'D @ 90 PSI
- P** PUMP: 7 1/2 HP, 3 PHASE, 3450 RPM
- RL** REFRIGERANT LIQUID LINE: 1 1/8" ODF
- RS** REFRIGERANT SUCTION LINE: 2 5/8" ODF, 210,000 BTU/HR @ +25 FSST, @ 95 F AMBIENT
- E** ELECTRICAL: 3PH, 60CYC, 208V, 305 FULL LOAD AMPS, 230V, 278 FULL LOAD AMPS, 460V, 142 FULL LOAD AMPS, 575V, 112 FULL LOAD AMPS

CONNECTION PER LOCAL CODES
(CUSTOMER TO SPECIFY REQUIREMENTS)



FRONT VIEW



SIDE VIEW

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

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