



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 _____



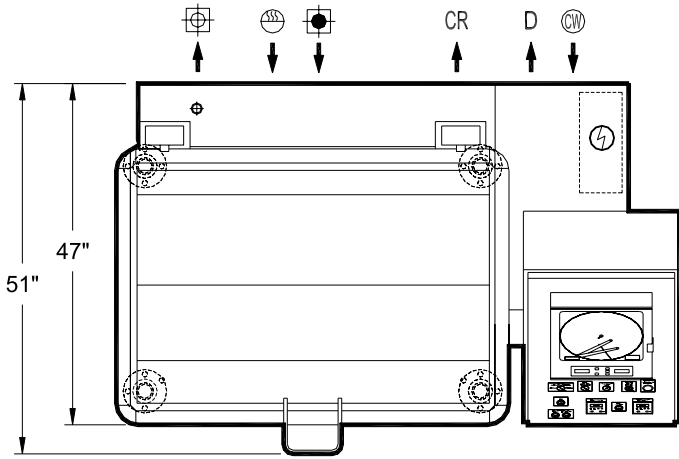
Short Form Specifications

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.

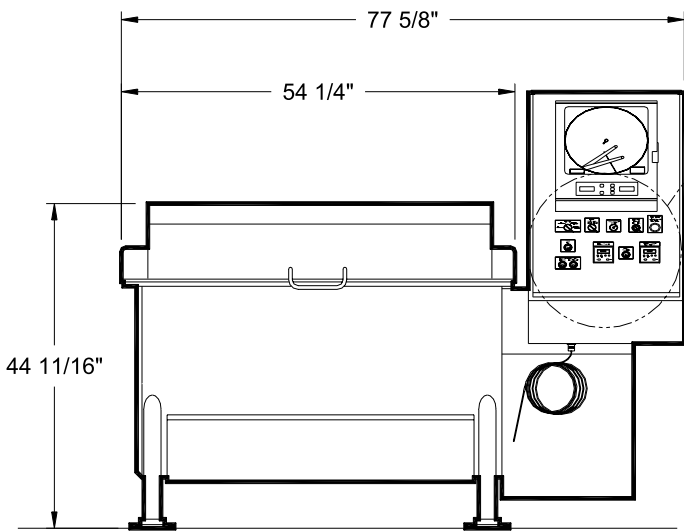
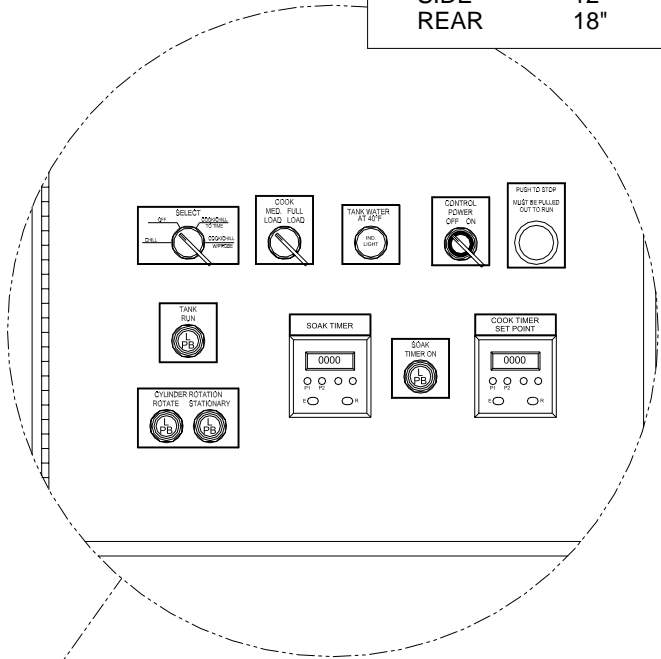
Options & Accessories

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

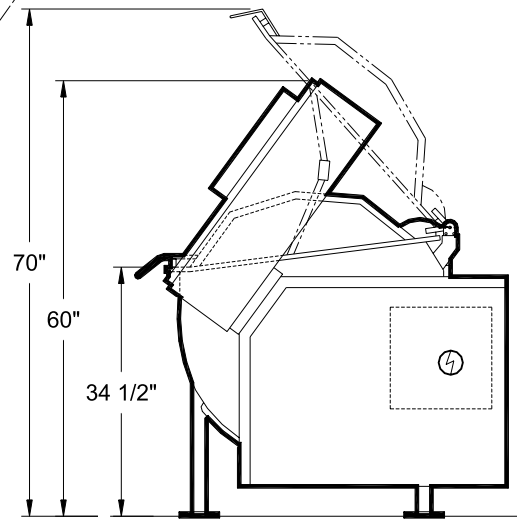
MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	18"



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 _____



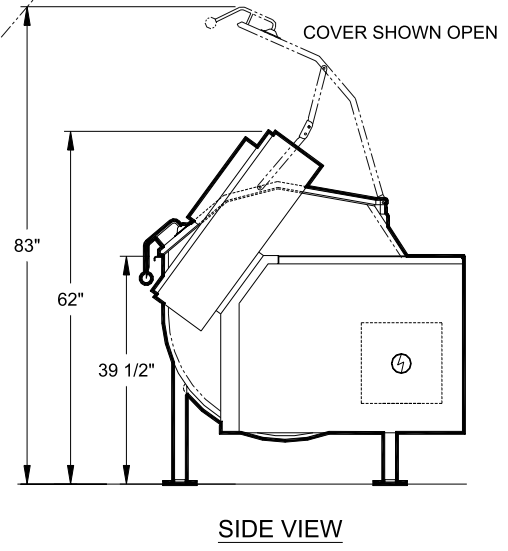
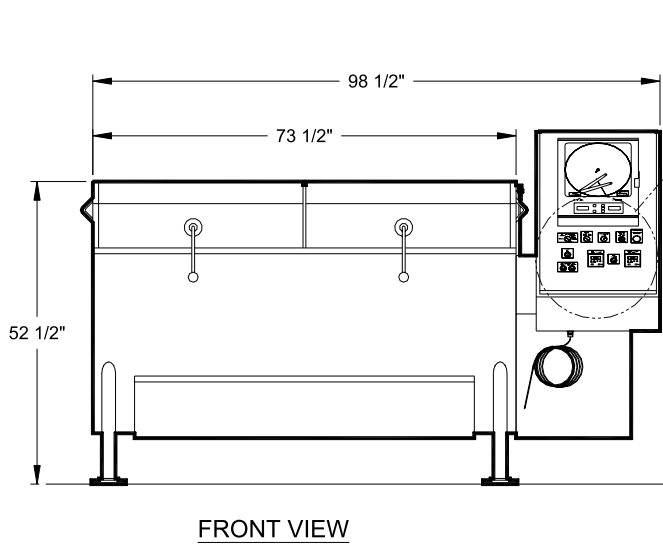
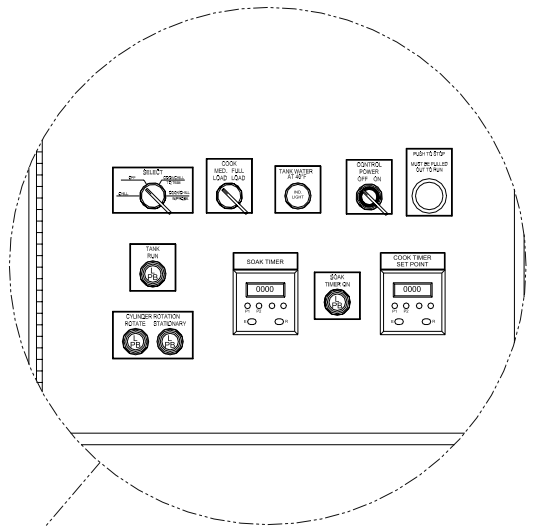
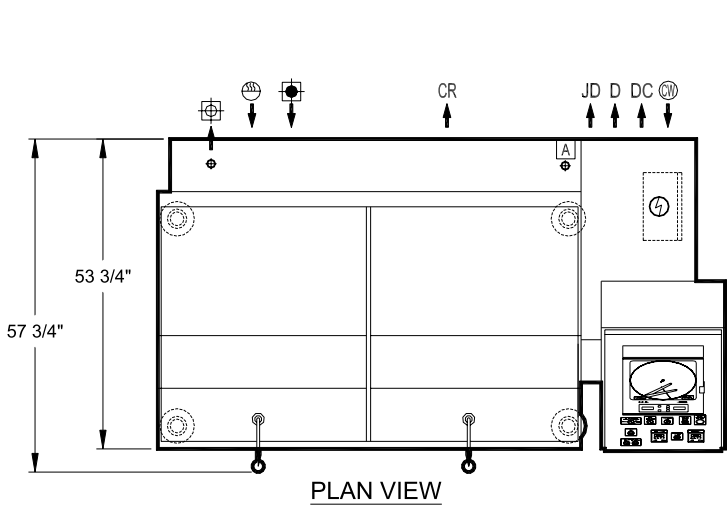
Short Form Specifications

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"

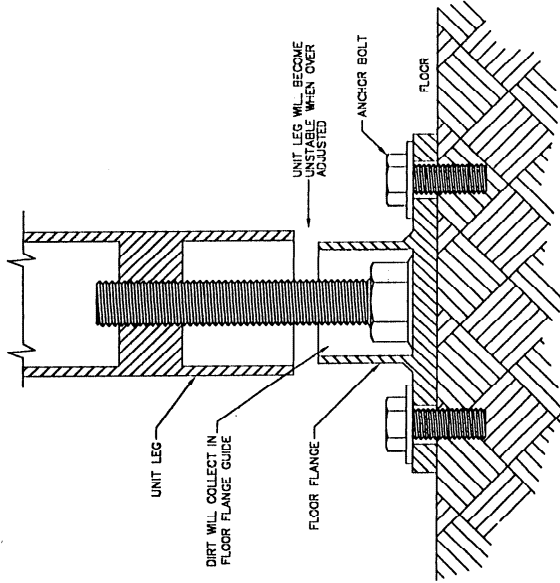


UTILITY CONNECTIONS

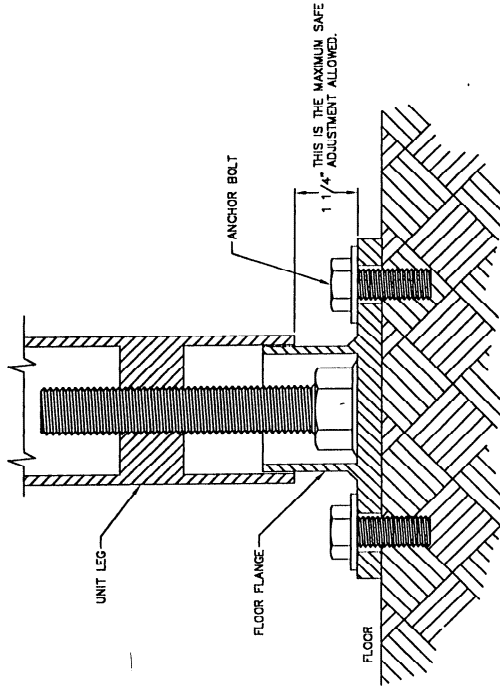
MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD WATER	STEAM	CONDEN -SATE RETURN	TANK DRAIN	COLD WATER DRAIN	JACKET DRAIN	ELECTRICAL 208/3PH	AIR
					CR	D	DC	DJ		
TCCT-120	1 1/2" NPT 60 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT, 45 PSI 350 lbs/hr	3/4"	1 1/2" NPT	1" NPT	3/4" NPT	13 AMPS	3/8" NPT 30 PSI

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

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DRAWING NUMBER:

8576

SIZE:

B

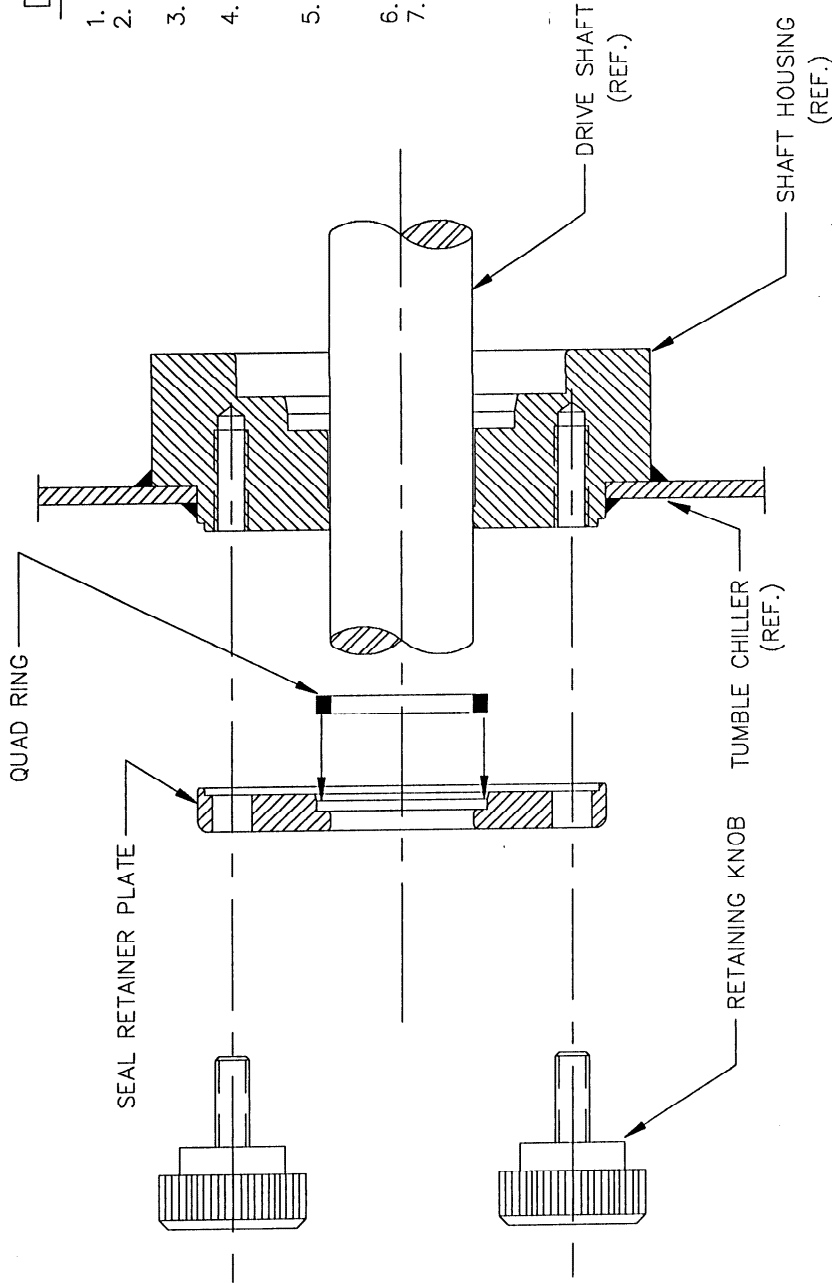
REV.

1 of 1


SHEET

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

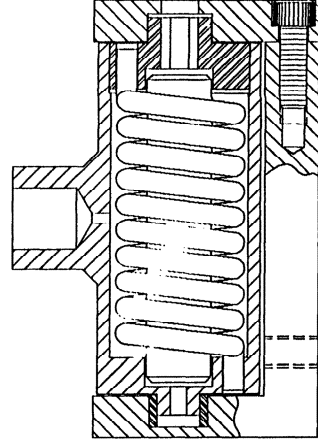
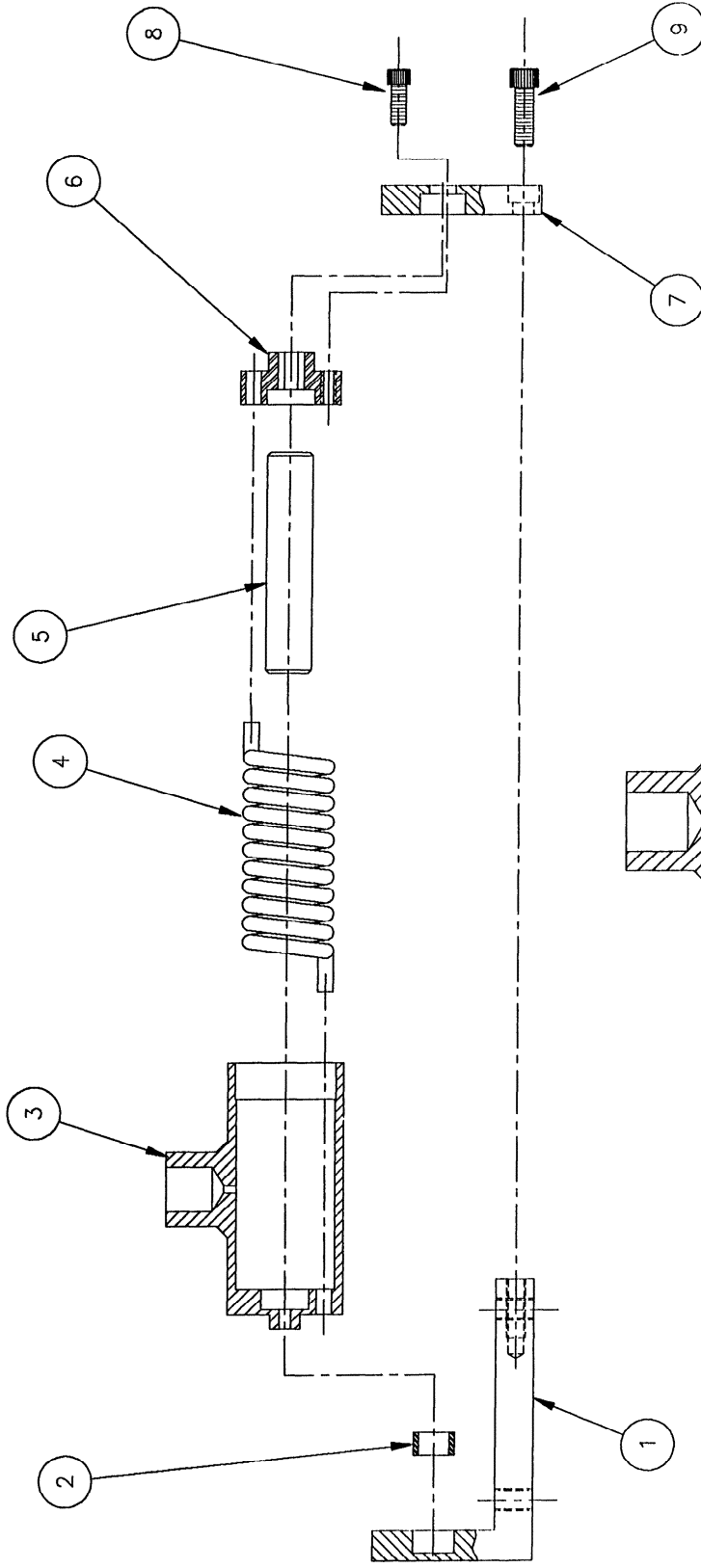
DATE: 10-8-94

DAILY CLEANING OF SHAFT SEAL & RETAINING PLATE FOR TUMBLE CHILLER

DRAWING NUMBER:

B 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

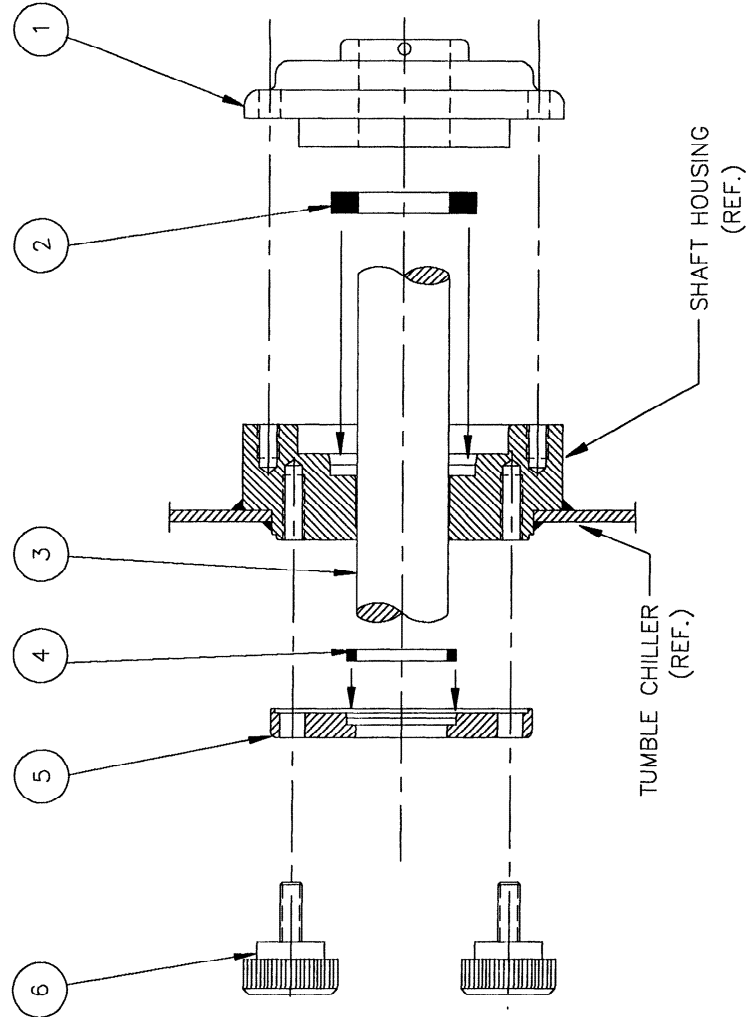
SCALE: NONE
 DATE: 8-21-94
 APPROVED BY: *JCS* 9/14/94
 DRAWN BY: JAY SCOTT

HINGE/ACTUATOR ASSEMBLY &
 REPLACEMENT PARTS DETAIL

CLEVELAND HINGE B 8539
 DRAWING NUMBER: 8539
 REV: 1

REPLACEMENT PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	BGC01-5000001	FLANGE BEARING
2	SEDSEALS000002	OIL SEAL
3	FAS02-0000002	DRIVE SHAFT
4	SE3QRING000005	QUAD RING
5	FAS04-5000001	SEAL RETAINER PLATE
6	HWS00-3800003	RETAINER KNOB



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

SCALE: NONE APPROVED BY: *Ches* 9/23/94 DRAWN BY: JAY SCOTT

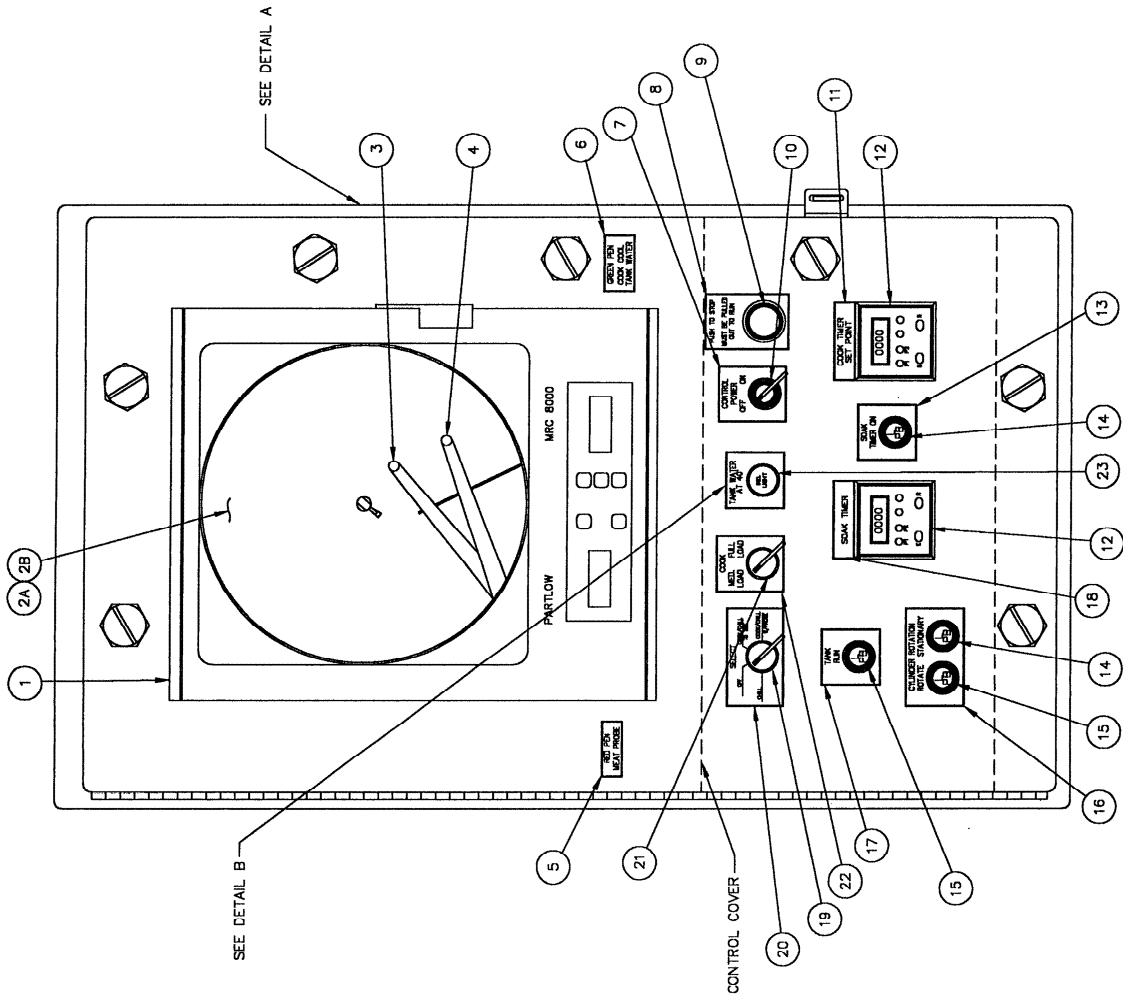
DATE: 9-14-94

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

DRAWING NUMBER: B 11037 REV.

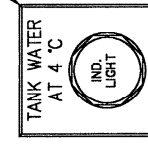
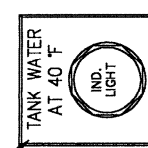
REPLACEMENT PARTS

ITEM	PART NO.	DESCRIPTION
1	EL860-0000043	DUAL PEN PARTLOW 8000
-	EL977-7700018	CHART MOTOR FOR ITEM #1
-	EL977-7700019	PEN MOTOR FOR ITEM #1
-	EL977-7700021	MEMBRANE COVER FOR ITEM #1
2A	MSJ00-0000005	24 HOUR CHART PAPER IN °F
2B	MSJ00-0000006	24 HOUR CHART PAPER IN °C
3	MSF00-0000002	RED REPLACEMENT PEN
4	MSF00-0000001	GREEN REPLACEMENT PEN
5	NPYELLOW00142	FUNCTION TAG
6	NPYELLOW00143	FUNCTION TAG
7	NPYELLOW00110	FUNCTION TAG
8	NPRED0000021	FUNCTION TAG
9	2EP01-2500007	RED LIGHTED PUSH/PULL BUTTON
-	ELV00-0600001	REPLACEMENT LIGHT BULB FOR BUTTON #9
10	2EP00-8800025	RED LIGHTED TURN SWITCH
-	ELV00-6000001	REPLACEMENT LIGHT BULB FOR SWITCH #10
11	NPYELLOW000141	FUNCTION TAG
12	EL860-0000007	TIMER
13	NPYELLOW00145	FUNCTION TAG
14	2EP00-8800021	AMBER LIGHTED PUSHBUTTON
-	ELV00-6000001	REPLACEMENT LIGHT BULB FOR BUTTON #14
15	2EP00-8800008	GREEN LIGHTED PUSHBUTTON
-	ELV00-6000001	REPLACEMENT LIGHT BULB FOR BUTTON #15
16	NPYELLOW00139	FUNCTION TAG
17	NPYELLOW00140	FUNCTION TAG
18	NPYELLOW00144	FUNCTION TAG
19	ELP00-8800001	4 POSITION TURN SWITCH
20	NPYELLOW00137	FUNCTION TAG
21	2EP00-8800006	2 POSITION TURN SWITCH
22	NPYELLOW00138	FUNCTION TAG
23	2EP00-8800002	RED INDICATOR LIGHT
-	ELV00-6000001	REPLACEMENT LIGHT BULB FOR LIGHT #23
24	NPYELLOW00136	FUNCTION TAG
25	NPRED0000019	WARNING TAG
26	NPYELLOW00158	FUNCTION TAG



WARNING
DISCONNECT POWER
BEFORE OPENING

DETAIL A



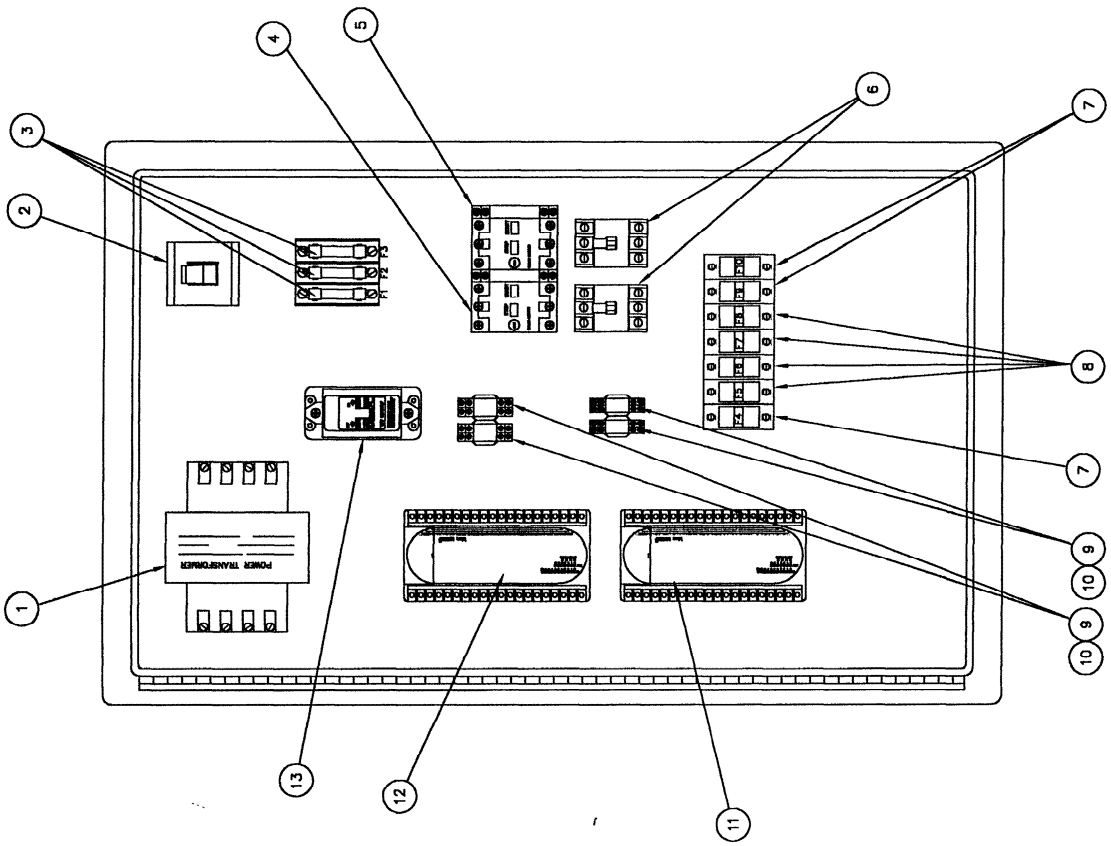
DETAIL B

J.C. PARDO & SONS INC. 1280 REAMERS RD. BALTO MD. 21220 PHONE (410) 381-8600		CHECKED BY: _____ DATE: 12/8/98 SCALE: NONE	DRAWING NUMBER: 11446
REVISIONS BY: _____ DATE: _____	EXTERNAL REPLACEMENT PARTS CONTROL PANEL COOK/CHILL TANK (#8000)		REV: _____ SHEET: 1 of 1

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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

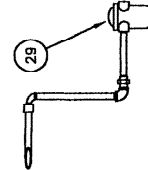
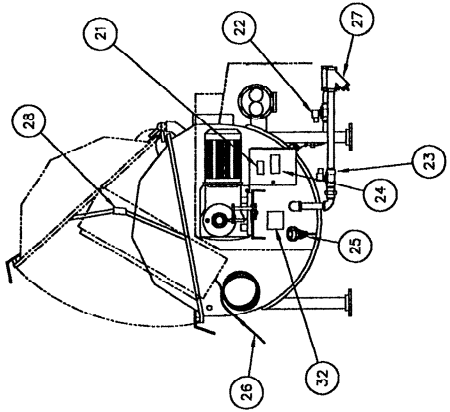
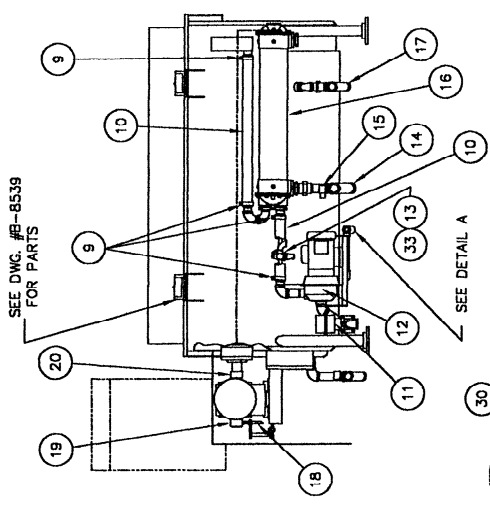
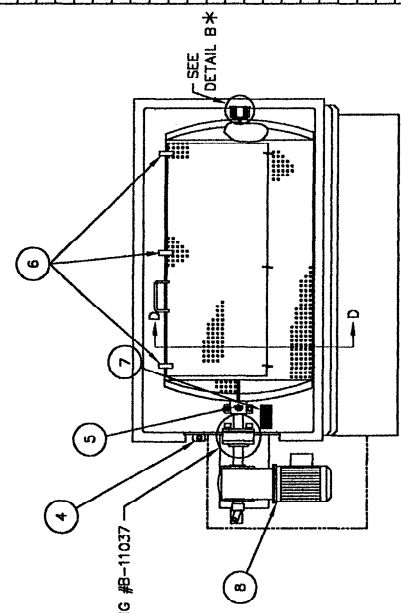


REV:	DESCRIPTION	BY:	DATE	REVISIONS
J.C.PARDO & SONS INC. 1250 REAMES RD. BALITO MD. 21220 PHONE (410) 591-9000 FAX (410) 591-9048				DRAWN BY: K. DATE: 8/18/99 SCALE: NONE
ORDER #: APPROVED #: INTERNAL REPLACEMENT PARTS 208V 50 TCT CONTROL PANEL				DRAWING NUMBER: 11491 SHEET: 1 of 1

REPLACEMENT PARTS LIST

ITEM PART NO.	DESCRIPTION
1	2BSCREEN00006
2	TOP BASKET RACK (2 PER SET)
3	MIDDLE BASKET RACK (2 PER SET)
4	BOTTOM BASKET RACK
5	ELSWITCH00015
6	LID LIFT PROXIMITY
7	QUICK RELEASE PIN
8	BASKET LID LATCHES
9	DRAIN SCREEN
10	DRIVE UNIT 208 VOLT
11	ELECTRIC MOTOR FOR ITEM #8 208 VOLT
12	GEARBOX FOR ITEM #8
13	BREAK MODULE FOR ITEM #8
14	HOSE CLAMPS
15	CIRCULATING WATER HOSE
16	TANK DRAIN VALVE ASSY
17	BALL VALVE FOR ITEM #11
18	ACTUATOR FOR ITEM #11
19	MOUNTING KIT FOR ITEM #11
20	WATER CIRCULATING PUMP
21	REPAIR KIT FOR ITEM #12
22	50 PSI SAFETY VALVE
23	COOLING WATER IN STRAINER
24	ELB01-2500010
25	REPAIR KIT FOR ITEM #15
26	COOLING WATER IN SOLENOID
27	REPLACEMENT COIL FOR ITEM #15
28	SP888-8800001
29	REPLACEMENT COIL FOR ITEM #15
30	HEAT EXCHANGER
31	DINN CONNECTOR FOR ITEM #15
32	STEAM IN STRAINER
33	ROTATION STOP PROXIMITY
34	SET COLLAR W/INDICATOR
35	SET MODULE
36	BREAK MODULE
37	STEAM IN SOLENOID
38	REPAIR KIT FOR ITEM #22
39	REPLACEMENT COIL FOR ITEM #22
40	DINN CONNECTOR FOR ITEM #22
41	POTABLE WATER IN SOLENOID
42	REPAIR KIT FOR ITEM #23
43	REPLACEMENT COIL FOR ITEM #23
44	DINN CONNECTOR FOR ITEM #23
45	WARNING TAG
46	TEMPERATURE SENSOR
47	TSSENS0R00006
48	MEAT PROBE
49	POTABLE WATER IN STRAINER
50	LID SUPPORT ARM
51	STEAM TRAP
52	MSC00-7500009
53	ACETAL IDLER BUSHING
54	IDLER PIN SLEEVE
55	FAS01-5000001
56	WATER LEVEL SENSOR
57	ELBSW-0000004
58	VACUUM BREAKER
59	VAB00-7500003

* CUSTOMER TO SPECIFY LENGTH

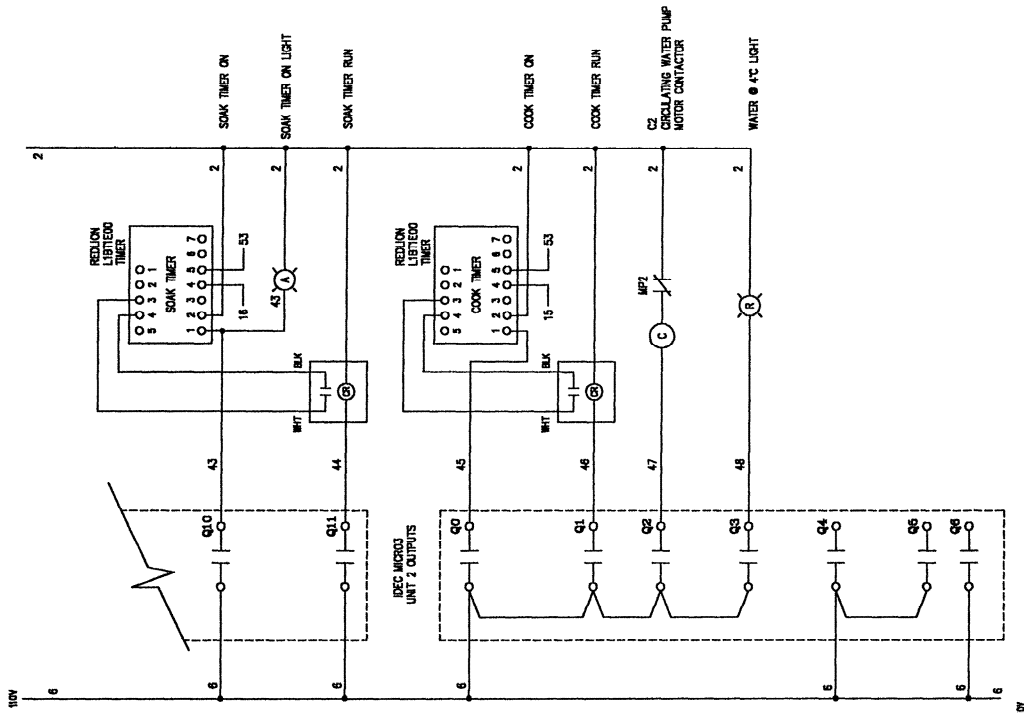


DETAIL B

DETAIL A

REV.	DESCRIPTION	BY	DATE	REVISIONS
<p>J.C.PARDO & SONS INC. 1250 REMAIES RD. BALTO MD. 21120 PHONE (410) 361-3600 FAX (410) 361-4042</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>ORDER NUMBER: 11523 SHEET: 1 of 1</p>

NOT BE USED FOR ANY OTHER PURPOSES WITHOUT THE WRITTEN PERMISSION OF J.C.PARDO & SONS. THE QUALITY OF MATERIALS IS GUARANTEED TO BE AS SPECIFIED IN THE DRAWINGS.



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) 981-8000 FAX (410) 981-8043				ORDER BY: JES DATE: 1-4-00 PRICE: NONE
ELECTRICAL SCHEMATICS TC/CT-60 208V-3PH-60HZ				DRAWING NUMBER: ES-0185 SHEET: 3 of 4

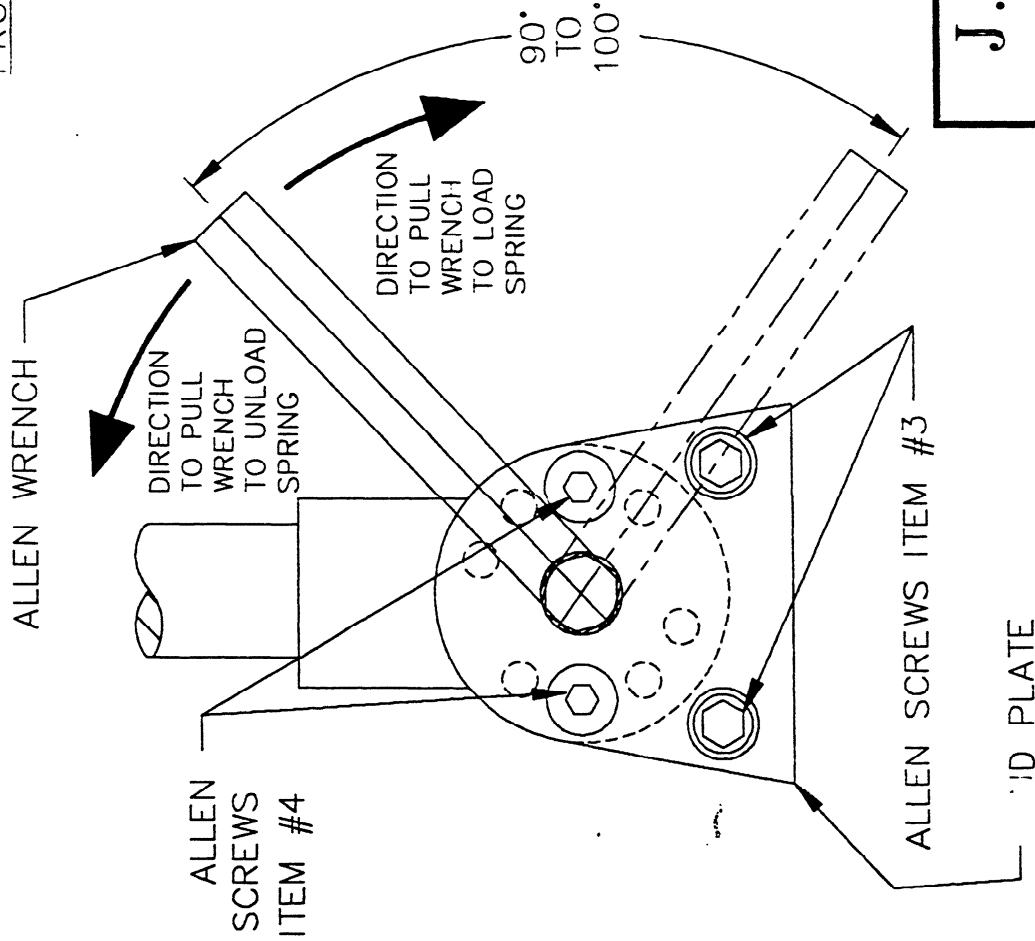
WE ACCEPT NO LIABILITY FOR THE ACCURACY OF THE INFORMATION CONTAINED HEREIN. THE USER SHALL BE RESPONSIBLE FOR VERIFYING THE INFORMATION CONTAINED HEREIN IN ALL CASES. WE ACCEPT NO LIABILITY FOR THE ACCURACY OF THE INFORMATION CONTAINED HEREIN.


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

**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, ect.....
- 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