

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Roll-In & Roll-Thru Blast Chiller Models



Roll-In Model TBC1H



1-Rack Capacity Roll-In Model	TBC1H
1-Rack Capacity Roll-Thru Model	TBC1HR
1-Rack Capacity Roll-In Model	TBC2H
1-Rack Capacity Roll-Thru Model	TBC2HR

Improper cooling is among the most frequently cited causes of food-borne illness, making the blast chill process an important part of any food safety program. However, sustainable every day operation is key, so ease of use is critical. Traulsen makes "Blast Chilling Easy" with our exclusive epicon control. This works in one of two ways. The first is automatic, simply place a food probe in hot product and a chill cycle will start within 60-seconds without having to push a button. The second method is manual, which allows the operator to easily program individual cycle parameters such as target temp. Even in this mode, should the cycle fail to be correctly programmed or manually started, in 5-minutes the control will automatically start a chill cycle based on its default settings (when using probes). With epicon, proper chilling and documentation is all but assured making Traulsen's TBC blast chillers ideal for nearly any Foodservice or Retail application, such as: Cook/Chill, Refreshing Ready-to-Eat Foods, Blast Freezing, Hardening Fresh Ice Cream and Gelato, etc. Like all Traulsen products, the blast chillers are designed and built in the USA.

High Quality Standard Features

- Epicon Touch Screen Control
- Stainless Steel Exterior & Interior Construction
- On-Board Cycle Data Printer
- USB Port For Downloading Cycle Data & Software Updates
- Automatic Maintenance Mode After Each Chill/Freeze Cycle
- TBC1H & TBC1HR Accommodate One 72" High Rack
- TBC2H & TBC2HR Accommodate Two 72" High Racks
- Three (3) Removable Food Probes & Three (3) Food Timers (6 probes & timers for TBC2H models) Allow For Easy Multi-batching With or Without Probes
- Stainless Steel Door With Cylinder Lock
- Self-Closing & Stay-Open Door Feature
- Guaranteed-For-Life Metal Door Handle & Cam-Lift Hinges
- Magnetic, Snap-In EZ-Clean Door Gaskets
- Three (3) Year Parts & Labor Warranty
- Two (2) Year Additional Compressor Parts Warranty
- On-Site Service Validation (no-charge) To Insure Proper Installation of the Remote Condensing Unit

The Exclusive Epicon® Control

- Two Easy Ways to Operate
 - 1) AUTO: Hands Free Cycle Start
 - 2) MANUAL: Chill by Time-Temp-Recipe
- Four Chilling Settings
 - 1) STANDARD: For basic chill operation
 - 2) SPEED: Reduce chill time by 10%
 - 3) DELICATE: For refreshing RTE foods
 - 4) ENERGY: Save approx. 10% energy
- Adjustable Target Temps & Times
- Display Temp in °F or °C
- Advanced Data Management & Defrost
- 90-Day Cycle Data Memory



Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
 - Stainless Steel Finished Back (roll-in models only)
 - Right or Left Hand Door Hinging
 - Correctional Facility Package for Blast Chill
 - Water Cooled Self-Contained Condenser Suitable For Connection To Glycol (consult factory)
 - BCACC-60018: 115V Floor-Mounted Condensate Evaporator
 - BCACC-OTRTR: Roll-In Rack Holds (26)12" x 20" pans
 - Combi Oven Compatibility Collar: Accommodates oven racks with max dimensions of 27-1/4" X x 37-7/16" D x 72" H*
- *Note that some oven racks have a flange on the handle side. Please contact factory with full rack dimensions in order to determine if this can be accommodated.

Remote Condensing Units*

- BCACC-60111-10: 208-230/60/1 4HP Air-Cooled
 - BCACC-60123-10: 208-230/60/3 4HP Air-Cooled
 - BCACC-60146-10: 460/60/3 4HP Air-Cooled
 - BCACC-60228-10: 208-230/60/1 4HP Water-Cooled
 - BCACC-60229: 208-230/60/3 4HP Water-Cooled
 - BCACC-60122-10: Weather Housing for Remote Condenser
- *One remote condensing unit is required for models TBC1H and TBC1HT (2 for models TBC2H and TBCHR). These can be purchased either from Traulsen or elsewhere (see back page for remote condensing unit requirements).



Intertek



This unit is listed to UL 471, CSA 120 and NSF 7 by an approved NRTL. Consult the factory or unit data plate for approval information.

Approval: _____



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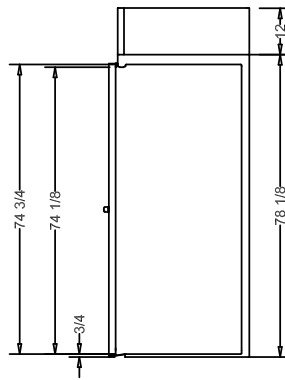
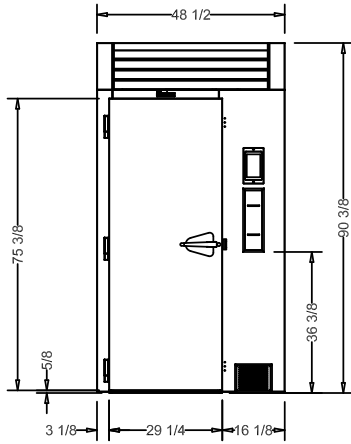
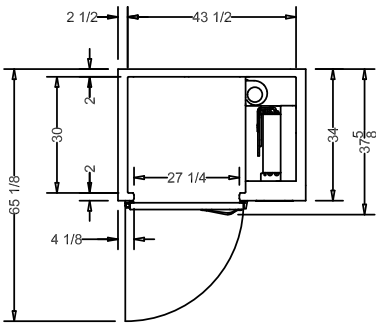
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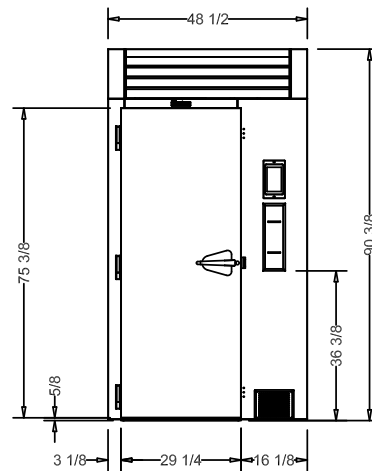
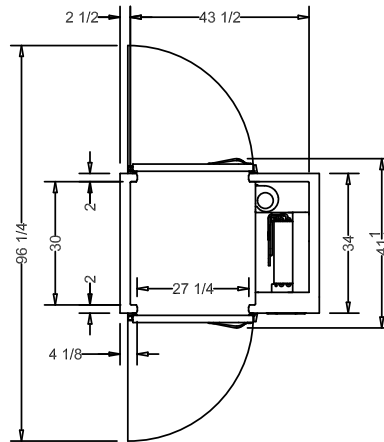
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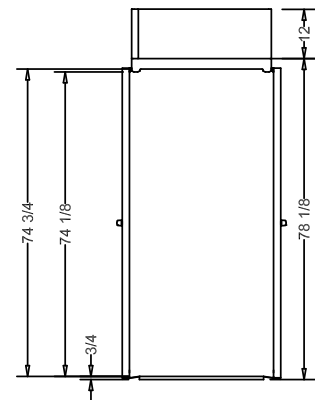
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Roll-In Model TBC1H



Roll-Thru Model TBC1HR



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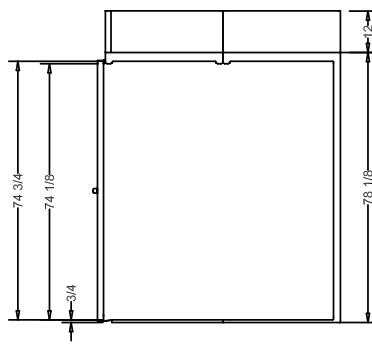
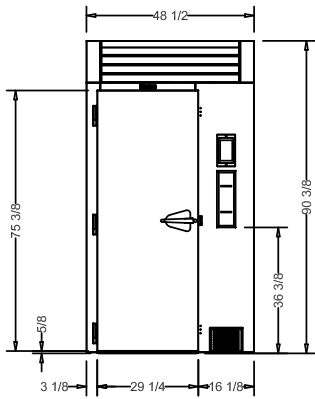
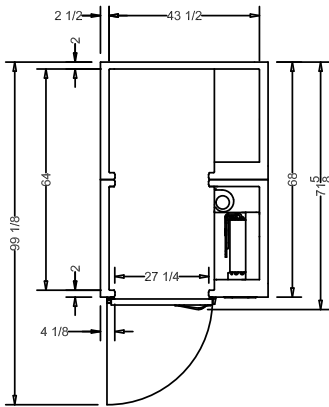
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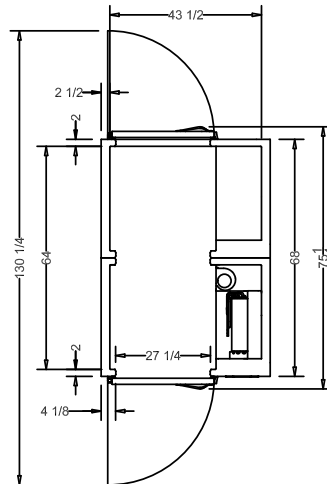
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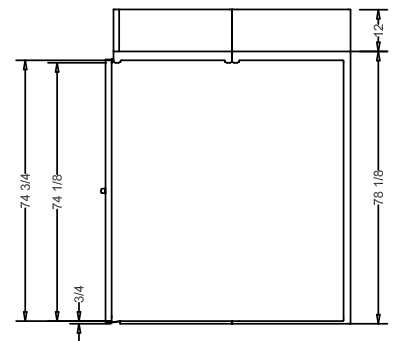
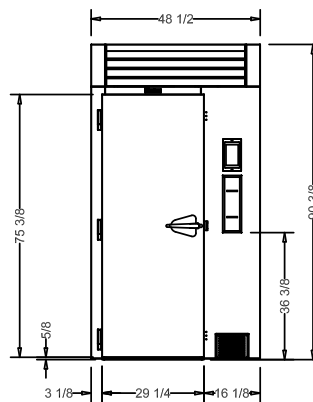
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Roll-In Model TBC2H



Roll-Thru Model TBC2HR



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Specifications

Hardware, Insulation and Construction

Exterior sides, front, door, and interior are constructed of stainless steel. Exterior top, bottom and rear are constructed of heavy gauge galvanized steel. The interior floor is constructed of stainless steel and insulated with 3/4" of resilient cork. Door is equipped with a cylinder lock and guaranteed-for-life cam-lift, self-closing hinges with stay open feature. Santoprene® EZ-Clean door gasket simplifies cleaning and increases gasket life. Anti-condensate heater is located behind door opening. Both cabinet and door are insulated with high density, non-CFC foamed in place polyurethane.

It is important to note that models TBC2H and TBC2HR are shipped in two-pieces which must be joined together at the jobsite (by others).

Refrigeration System

Dual, high-capacity refrigeration systems using R-404A refrigerant are coupled with an advanced air circulation system to rapidly chill hot product safely through the HACCP danger zone. They feature a self-contained maintenance system, thermostatic expansion valve metering device, large, high humidity evaporator coil, high-speed evaporator fan, air-cooled hermetic compressor, and a hot gas defrost. Each model requires a separate 4 HP remote condensing unit for blast chill operation (two for models TBC2H and TBC2HR). The condenser coil is front facing for easy cleaning. Defrost occurs automatically, intervals between defrost cycles can be adjusted to better suit differing operational needs.

Each model requires provision of either a floor drain or optional condensate evaporator for condensate removal (two for models TBC2H and TBC2HR). The latter can be installed within the cabinet footprint in a compartment located in the bottom right corner of the cabinet. Each condensate evaporator requires a separate 115V outlet from the blast chiller. See for TR35801 for details.

Interior Arrangements

Models TBC1H and TBC1HR each accommodate one (1) 72" high roll-in rack with maximum dimensions, wheels inboard of frame, of 27" wide x 29" deep. Models TBC2H and TBC2HR accommodate two of the same size roll-in racks. Racks are not supplied standard but are available from Traulsen as an optional accessory or may be purchased elsewhere.

Blast Chill Operation

In standard blast chill mode, air circulating in the food zone will cycle between 10-14°F to promote rapid product chilling without freezing. Target temperatures can be adjusted between 40 and -5°F. When freezing product, air temperatures within the food zone will cycle as low as -25°F. During chill/freeze cycles, core product temperatures are measured and recorded by the food probes. Upon cycle completion the blast chiller notifies the operator with an audible alarm, and automatically switches into maintenance mode at either the default temperature (37°F) or the operator programmed target temperature.

Controller Basics

The easy to use, touch-screen epicon control is water resistant and protected from damage by a heavy gauge stainless steel bezel. Using the three food probes provided, it monitors cycle operation and records all data required for HACCP compliance. This can then be printed at the end of each cycle using the on-board printer and/or retrieved later from memory, where it is stored for 90-days. Product and user names can be manually input at the beginning or end of each individual chill cycle if desired, or loaded and stored in advance.

The Auto Mode

The control provides for "hands free" cycle start. Placement of any available food probe into hot product (90°F or greater) will begin a blast chill cycle within 60-seconds.

The Manual Mode

Custom cycle parameters (target temp/time & chill method) can be set with each use or input into the Product Menu by name in order to provide consistent chilling/freezing across a wide spectrum of different product requirements. Should the operator fail to complete programming a cycle, the control will automatically start this after five minutes elapses from the last button push (as long as a food probe had been placed in hot product).

Warranties

The unit is supplied standard with a three year parts & labor warranty on all components and the cabinet, and an additional two year parts only warranty on the compressor(s). These warranties cover the remote condensing unit if purchased from Traulsen.

NOTE: When ordering please specify: Door Hinging, Legs or Casters, and any required Options or Accessories. Continued product development may necessitate specification changes without notice.

Part No. TR35930 (REV. 05-24-16)

DIMENSIONAL DATA	TBC1H/ TBC1HR Roll-In/Roll-Thru	TBC2H/ TBC2HR Roll-In/Roll-Thru
Net Capacity cu. ft.	35 (990.5 l)	72.3 (2046 l)
Rack Capacity (see "Roll-In Racks")	1	2
Length Overall in.	48½ (123.2 cm)	48½ (123.2 cm)
Depth - Cabinet Only in. / Over Body in.	34 (86.4 cm)	68 (172.7 cm)
Depth - with Door Open 90° in.	65⅞ / 96¼	99⅞ / 130¼
Depth - Overall in.	37⅞ / 41¼	71⅞ / 75¼
Clear Door Width in.	27¼ (69.3 cm)	27¼ (69.3 cm)
Clear Door Height in.	74⅞ (188.3 cm)	74⅞ (188.3 cm)
Height - Overall in.	90⅞ (229.6 cm)	90⅞ (229.6 cm)
ELECTRICAL DATA		
Voltage (hard wired)	115/60/1	208-230/115/60/1
Feed Wires with Ground	3	4
Full Load Amperes	16.0	16.0
Minimum Circuit Ampacity	20	20
REFRIGERATION DATA-Maintenance System Only		
Refrigerant	R404a	R404a
BTU/HR - HP - Maintenance Compressor	2820 (½ HP)	2820 (½ HP) x 2
Suction Line in.	⅜ (.95 cm)	⅜ (.95 cm)
Liquid Line in.	¼ (.63 cm)	¼ (.63 cm)
Condensate Drain Tube in.	⅜ O.D.	⅜ O.D.
Condensate Drain Tube Height in.	6" A.F.F.	6" A.F.F.
REMOTE CONDENSER -Required²		
Refrigerant	R404a	R404a
Voltage	208-230/60/1	208-230/60/1x2
Recommended BTU/HR - HP	18,700 (4 HP)	18,700 (4HP)x2
Suction Line (at Blast Chill unit) in.	½ (1.3 cm)	½ (1.3 cm)
Liquid Line (at Blast Chill unit) in.	½ (1.3 cm)	½ (1.3 cm)

NOTES:

- Figures in parentheses reflect metric equivalents.
- All models require a remote condenser unit, one for models TBC1H and TBC1HR and two for models TBC2H and TBC2HR. For additional technical support on optional remote condenser units consult factory.

REMOTE COMPRESSOR NOTES:

- See form TR35802 for remote compressor specifications.
- Remote compressor installation required by others. Traulsen provides a service agent validation upon completion of remote system installation at no-charge (call 800-825-8220 in order to arrange this).
- Remote compressor includes a 5-year parts warranty and 3-year labor warranty if purchased from Traulsen.

ESTIMATED PERFORMANCE CHART

TBC1H/TBC1HR Product Load	Chill Time From 135°F to 40°F
200 (lbs.)	90
250 (lbs.)	120
300 (lbs.)	155
TBC2H/TBC2HR Product Load	Chill Time From 135°F to 40°F
400 (lbs.)	90
500 (lbs.)	120
600 (lbs.)	155

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