

Project

Quantity

Item #

Model Specified:

CSI Section 11400

Blast Chiller Models



Reach-In Model TBC13
(shown with optional label printer & casters)



Undercounter Model TBC5
(shown with optional casters)



5 Pan Undercounter Model TBC5
13 Pan Reach-In Model TBC13

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 everyday operations 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 food service or retail application, such as: Cook/Chill, Refreshing Read-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
- Stainless Steel Bullnose Work top (TBC5)
- On-Board Cycle Data Printer
- USB Port For Downloading Cycle Data & Software Updates
- Automatic Maintenance Mode After Each Chill/Freeze Cycle
- Three (3) Removable Food Probes & Three (3) Food Timers
- Allow For easy Multibatching With or Without Probes
- Rehingable 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 Gasket(s)
- Set Of Four (4) 6" High Adjustable Stainless Steel Legs
- Three Year Parts/Labor Warranty
- Two (2) Year Additional Compressor Parts Warranty

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 Data Memory



TBC5 Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
- Correctional Facility Package
- Set Of Four (4) 4-5/8" High Locking Casters
- Set Of Four (4) 6" High Locking Casters
- Stainless Steel Finished Back
- Right Or Left Hand Door Hinging

TBC13 Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
- Correctional Facility Package
- TBCACC-BMCE: Average Capacity Condensate Evaporator
- TBCACC-LMCE: High Capacity Condensate Evaporator
- Set Of Four (4) 4-5/8" High Locking Casters
- Set Of Four (4) 6" High Locking Casters
- Right Or Left Hand Door Hinging
- Remote Applications
- Water Cooled Self-Contained Condenser Suitable For Connection To Glycol (consult factory)
- Combi Oven Option (on 6" legs/casters fits combi carts 26"H, with Racks 24-1/2"W x 31-3/4" H x 27-1/2"D)



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: _____

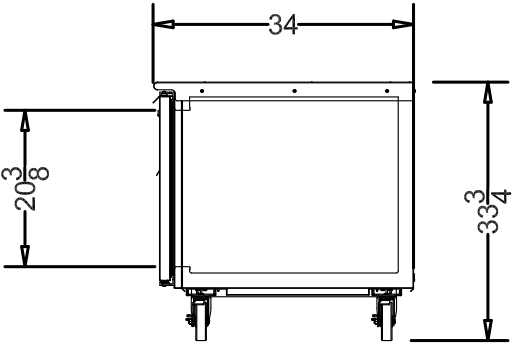
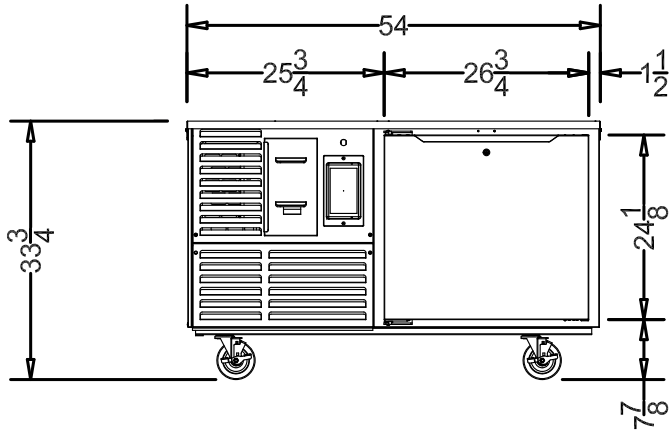
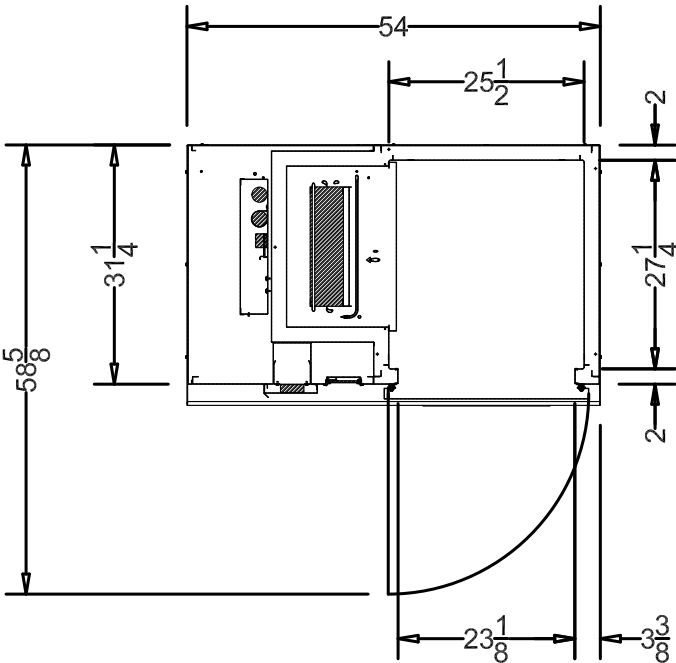


TRAUlsen
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

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Undercounter Model TBC5



Project

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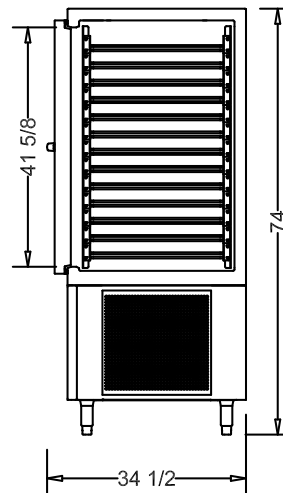
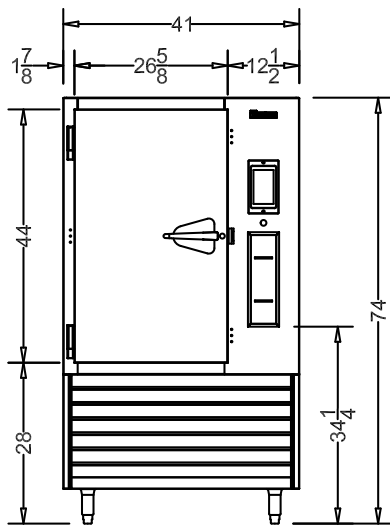
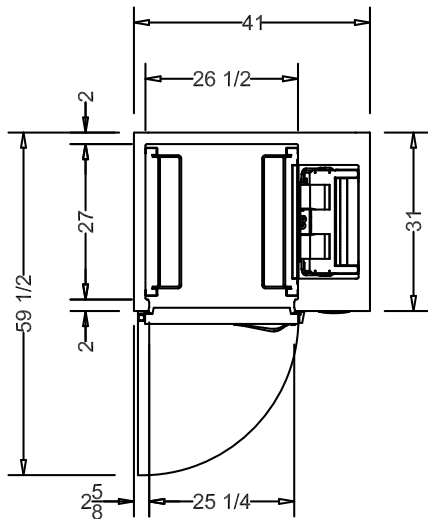
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Reach-In Model TBC13

NOTE: 5-1/2" Clearance for sides and back @ 105F degrees or less
& 3" Clearance for sides and back @ 86F degrees or less



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Specifications

Hardware, Insulation and Construction

Exterior sides, front, door and top interior are constructed of stainless steel. Exterior back and bottom are constructed of heavy gauge galvanized steel. 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 simplified 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.

Refrigeration System

A High capacity refrigeration system using R-404A refrigerant is coupled with an advanced air circulation system to rapidly chill hot food product safely through the HACCP danger zone. It features a thermostatic expansion valve, large, high humidity evaporator coil, high speed evaporator fan, air-cooled hermetic compressor (2 for model TBC13), hot gas defrost and an automatic condensate evaporator (TBC5 only). Model TBC13 requires provision of either a floor drain or optional condensate evaporator for condensate removal. 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. An attached 9' cord and plug is provided.

Interior (TBC5)

Standard interior arrangements consist of 5 pairs of wire tray slides, each pair (level) can accommodate (2) 12" x 20" x 2½" pans (10 maximum) or (1) 18" x 26" pan per level (5 maximum).

Interior (TBC13)

Standard interior arrangements consist of 13 pairs of tray slides, each pair (level) can accommodate (2) 12" x 20" x 2½" pans (26 maximum) or (1) 18" x 26" pan per level (13 maximum).

DIMENSIONAL DATA¹	TBC5	TBC13²
Cabinet Type	Undercounter	Reach-In
Net capacity cu. ft.	9.2 (267 cu l)	18.3 (518.2 cu l)
Capacity 12x20x2½ in. Pans	10	26
Capacity 18x26 in. Pans	5	13
Length-overall in.	54 (137.2 cm)	41 (104.1 cm)
Depth-overall in.	34 7/8 (88.8 cm)	35 (88.8 cm)
Depth-cabinet body in.	34 (86.4 cm)	31 (78.7 cm)
Depth-door open 90° in.	58 5/8 (148.9cm)	59 1/2 (151.1 cm)
Clear door width in.	23 1/8 (58.7 cm)	25 1/8 (64.1 cm)
Clear door height in.	20 3/8 (69.9 cm)	41 5/8 (105.7 cm)
Height-overall on 6" legs or casters	33 3/4 (85.7 cm)	74 (188 cm)
ELECTRICAL DATA (a dedicated circuit is required for proper operation)		
Voltage	115/60/1	208-230/115/60/1
Cord & Plug Attached (NEMA plug type)	Yes (5-20P)	Yes (L14-20P)
Feed Wired with Ground	3	4
Full Load Amperes	16.0	16.0
Circuit Ampacity (minimum)	20	20
REFRIGERATION DATA		
Refrigerant	R-404A	R-404A
BTU/HR 1 1/2 HP Blast Chill Compressor	n/a	5710
BTU/HR 1 HP Blast Chill Compressor	4300	n/a
BTU/HR 1/2 HP Maintenance Compressor	n/a	2820

NOTES:

- Figures in parentheses reflect metric equivalents.
- Model TBC13 requires condensate removal via a floor drain or optional condensate evaporator kit.

TBC13 CLEARANCE REQUIREMENTS

5 1/2" Clearance for sides and back in a 105°F degrees or less environment, and 3" Clearance for sides and back in a 86°F degrees or less environment.

NOTE: When ordering please specify: Voltage, Hinging, Options and any additional warranties. Continued product development may necessitate specification changes without notice. Part No. TR35929 (REV. 04-12-16)

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 cooperation 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 four year parts only warranty on the compressor(s).

ESTIMATED PERFORMANCE CHART

TBC5 Product Load	Chill Time From 135°F to 40°F
50 (lbs.)	85
75 (lbs.)	140
100 (lbs.)	180
TBC13 Product Load	Chill Time From 135°F to 40°F
75 (lbs.)	85
100 (lbs.)	90
125 (lbs.)	100
150 (lbs.)	120
200 (lbs.)	140

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