



Project	Quantity	Item #
Model Specified:		CSI Section 11400

Blast Chiller Models



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



Undercounter Model TBC5

TBC
SERIES

5 Pan Undercounter Model
13 Pan Reach-In Model

TBC5
TBC13

The TBC Series blast chillers offer outstanding chill performance combined with durable, easy-to-use touch screen controls to provide the ultimate blast chiller platform. Our exclusive **Epicon™** control offers three ways to start chilling. A **"Probe Chill"™** operation mode requires no buttons to be pushed, as well as an **"Auto Menu"** mode that allows for simple menu item recall. Operation is regulated by the food probes, insuring proper cycle performance every time. Also included is a full **"Manual Menu"** mode for more advanced operators.

All modes offer chill setting adjustments, such as **"Standard"**, **"Speed,"** **"Delicate"** and **"Energy"** savings.

Additionally, complete HACCP documentation is provided at the end of every cycle through use of an on-board printer and a USB port.

Exclusive Epicon™ Control Features

- **3 Modes**
 - 1) Probe Chill™ Operation
Insert Probe And Go
 - 2) Auto Menu
Simple Menu Item Recall
 - 3) Manual Menu
Ability To Customize
- **4 Chilling Settings**
 - 1) Standard
For Basic Operation
 - 2) Speed
For High Volume Operation Reduce Chill Time By 10%
 - 3) Delicate
Retain Moisture And Food Quality During Chill Cycle
 - 4) Energy
Conserve 10% Energy Consumption Per Cycle
- **3 Program Options**
 - 1) Target Temperature
 - 2) Target Time
 - 3) Product Recall

- Standard Door Hinging: TBC5=Right, TBC13=Left
- Metal Door Handles
- Set Of Four (4) 6" High Adjustable Stainless Steel Legs
- Three Year Parts/Labor Warranty
- Five Year Compressor Warranty

Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
- Correctional Facility Package (TBC13)
- TBCACC-BMCE: 230V Bottom Mounted Condensate Evaporator (TBC13)
- Set Of Four (4) 4 5/8" High Locking Casters
- Set Of Four (4) 6" High Locking Casters
- Stainless Steel Finished Back (TBC5)
- One or Two Day On-Site Blast Chill Training
- Right Or Left Hand Hinging Available
- Remote Applications
- Water Cooled Self-Contained Condenser Suitable For Connection To Glycol (consult factory)
- Modification For Use With Hobart CE6 & CE10 Combi Ovens (TBC13)

High Quality Standard Features

- One (1) On-Board Data Printer With Button Feed
- USB Port For Loading HACCP Data & Product Updates
- Stainless Steel Exterior & Interior Construction
- Automatic Refrigerated/Freezer Hold Mode After Each Cycle
- TBC13 Two-Stage Self-Contained Refrigeration System (promotes energy efficient operation and maximizes compressor life)
- Hot Gas Defrost
- Self-Closing & Stay-Open Door Feature With Magnetic Door Gasket
- Guaranteed-For-Life Cam-Lift Hinges
- Guaranteed-For-Life Horizontal Work Flow Door Handle
- Rehingable Stainless Steel Door With Cylinder Lock

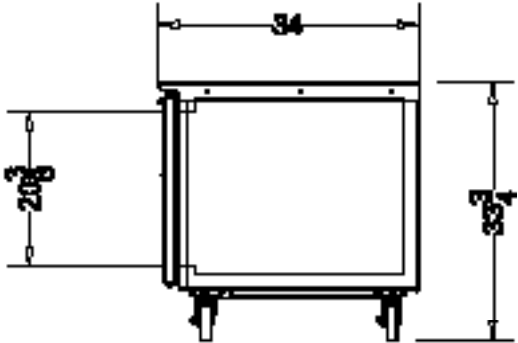
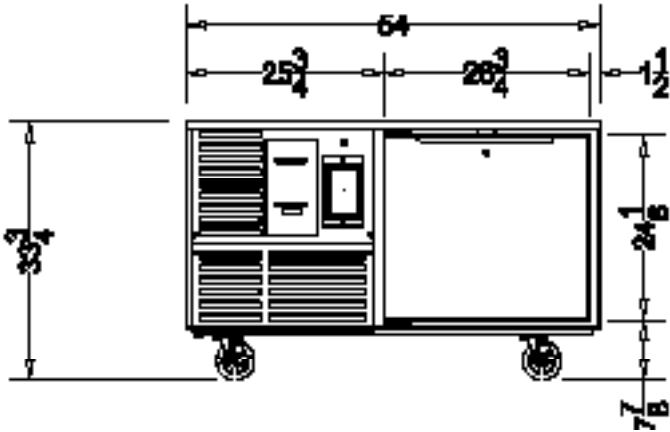
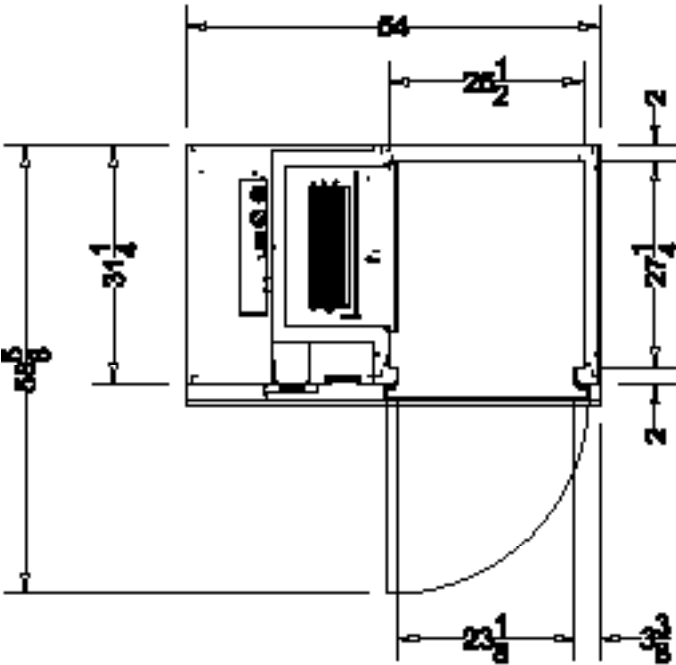


Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and NSF International in accordance with ANSI/NSF7.

Approval: _____

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Undercounter Model TBC5



<p>TRAUlsen 4401 BLUE MOUND RD. PHONE 1 (800) 825-8220 Website: www.traulsen.com</p>	<p>FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302</p>	
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Project

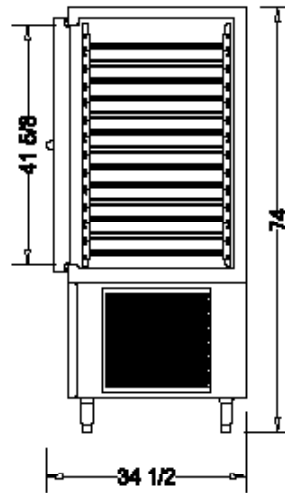
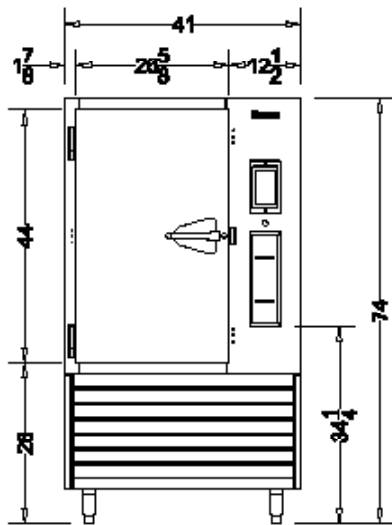
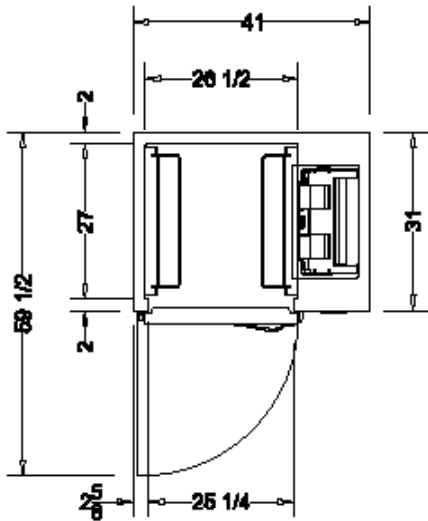
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Reach-In Model TBC13



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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 at 120°. A full width metal door handle/gasket guard is provided (TBC5). Guaranteed for life work-flow, door handle is mounted horizontally over recess in door which limits protrusion from door face into aisle ways (TBC13). Easily removable for cleaning, vinyl magnetic gasket assures tight door seal. Anti-condensate heater is located behind door opening. TBC5 Door is hinged right and TBC13 Door is hinged left as standard. Both cabinet and door are insulated with high density, non-CFC foamed in place polyurethane.

Refrigeration System (TBC5)

A High capacity refrigeration system using R-404A refrigerant is coupled with an advanced air circulation system within the food zone in order to promote rapid chilling. It features an easy-to-clean front-facing condenser, thermostatic expansion valve, high speed evaporator fan, air-cooled hermetic compressor, large, high humidity evaporator coil and a non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature in automatic refrigeration mode is 34 to 38°F.

Refrigeration System (TBC13)

Dual refrigeration systems are utilized in order to prevent short cycling, providing for energy efficient operation and maximize compressor life. These combine their efforts through a unique air circulation system within the food zone. During Blast Chill cycles both systems are in full operation. At the completion of any chill or freeze cycle, one refrigeration system remains in use to maintain proper refrigerated storage temperatures. Each unit requires a floor drain or optional condensate evaporator for condensate removal.

Interior (TBC5)

Standard interior arrangements consist of 5 pairs of wire tray slides, each pair (level) can accommodate (1) 12" x 20" x 2½" pan (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" pan (26 maximum) or (1) 18" x 26" pan per level (13 maximum).

Blast Chill Operation

In **TBC5** Blast Chill mode the high capacity refrigeration system, in conjunction with a dual-speed blower fan combine to provide product temperature as low as -27°F. In **TBC13** Blast Chill mode both refrigeration systems, as well as two blowers are in operation. Cabinet air temperature can be as low as -27°F. The control closely monitors both the air and product temperatures to assure rapid chilling without freezing. The operator is notified upon completion of each chill cycle, and the unit automatically begins to maintain proper refrigerated storage temperatures.

Controller

HACCP documentation is facilitated by one on-board printer which records all required product chill cycle information. This same data can also be downloaded through a USB Port.

Warranties

The unit is 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).

DIMENSIONAL DATA	TBC5	TBC13
Cabinet Type	Undercounter	Reach-In
Net Capacity cu. ft.	9.2 (267 l)	18.3 (518.2 l)
Number of Pans 12" x 20" x 2½"	10	26
Number of Pans 18" x 26"	5	13
Length - Overall in.	54 (137.2 cm)	41 (104.1 cm)
Depth - Overall in.	34 ⅞ (87.5 cm)	34 ½ (87.6 cm)
Depth - Cabinet only in. Over Body in.	34 (86.4 cm)	31 (78.7 cm)
Depth - with Door Open 90° in.	58 ⅞ (148.9 cm)	59 ½ (151.1 cm)
Clear Door Width in.	23 ⅞ (58.7 cm)	25 ¼ (64.1 cm)
Clear Door Height in.	20 ⅜ (51.7 cm)	41 ⅝ (105.7 cm)
Height - Overall on 6" Legs	33 ¾ (85.7 cm)	74 (188 cm)
ELECTRICAL DATA		
Voltage	115/60/1	208-230/115/60/1
Feed Wires with ground	3	4
Full Load Amperes	13.3	13.4
Circuit Ampacity (minimum)	20	20
REFRIGERATION DATA		
Refrigerant	R-404A	R-404A
BTU/HR 1¼ HP Blast Chill Compressor	n/a	5710
BTU/HR 1 HP Blast Chill Compressor	4300	n/a
BTU/HR ½ HP Holding Compressor	n/a	2820

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

NOTE:

- Unit requires condensate removal via a floor drain or optional electric condensate evaporator kit. See form TR35801 for more information. (TBC13 only)
- Unit requires a dedicated circuit for proper operation.
- Figures in parentheses reflect metric equivalents

Equipped With One NEMA 5-20P Plug (TBC5)

Equipped With One NEMA L14-20P Plug (TBC13)

NOTE: When ordering please specify: Voltage, Hinging, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35929 (revised 1/13)

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