Project _____

AIA #_____ SIS #_____

Item #_____ Quantity _____ C.S.I. Section 114000

COMMERCIAL REFRIGERATION

BLAST CHILLERS

TBC-SERIES

Blast Chiller, Undercounter
Self-Contained

Intertek 4004142 Conforms to UL STD. 471 Cert. to CAN/CSA STD. C22.2 NO.120

NSF CERTIFIED TO ANSI/NSF 7

3-YEAR PARTS & LABOR WARRANTY

This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

STANDARD PRODUCT FEATURES

- High Performance Refrigeration System
- Easy to Use Touch Screen Control with Automatic or Manual Operation
- Adjustable Product Target Temps (40 to -5 degrees F) or Cycle Times
- Four Chill Settings: Blast Chill, Speed, Energy Saving & Delicate
- On-Board Cycle Data Printer
- Three (3) Removable Food Probes
- USB Port, 90-Day Cycle Data Memory
- Stainless Steel Exterior & Interior
- Heavy Gauge Stainless Steel Work Top
- Long Life EZ Clean Door Gaskets
- Five (5) Universal Type Tray Slides (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty

ACCESSORIES & OPTIONS (*field installed)

- Label Printer (adds "-LP" to device number)
- Set of Four (4) 4-5/8" High Casters

AVAILABLE CONFIGURATIONS

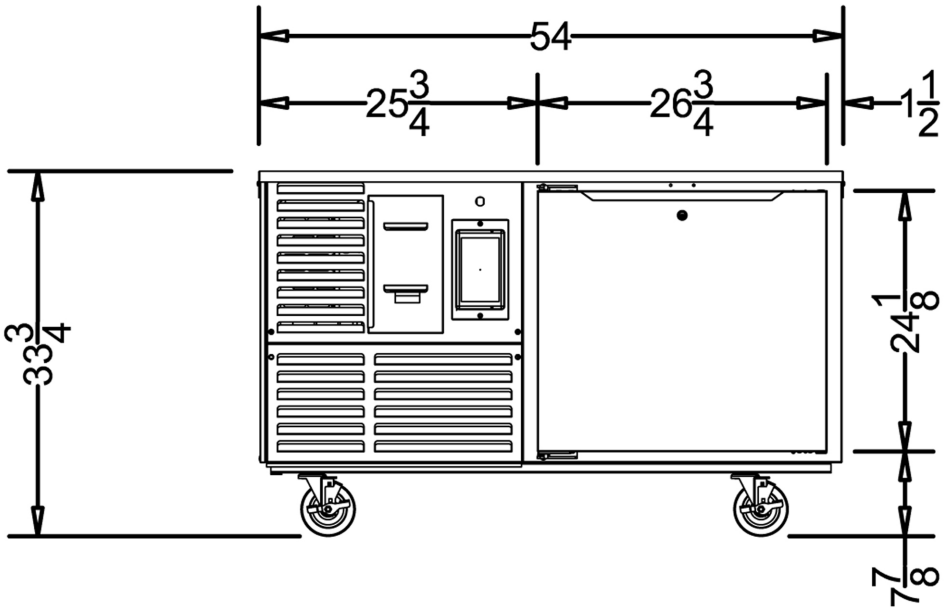
Device#	Hinging	Supports	Stainless Steel Back
TBC5-50	Right	6" Casters	No
TBC5-51	Left	6" Legs	No
TBC5-52	Right	6" Legs	No
TBC5-54	Right	6" Casters	Yes
TBC5-58	Left	6" Casters	Yes
TBC5-62	Left	6" Casters	No

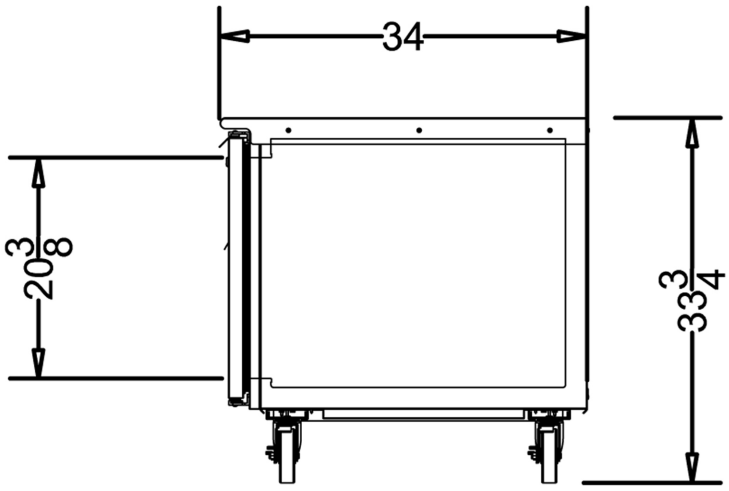
SECTION 6-1

Approved by_____ Date_____ Approved by_____ Date_____

MODEL

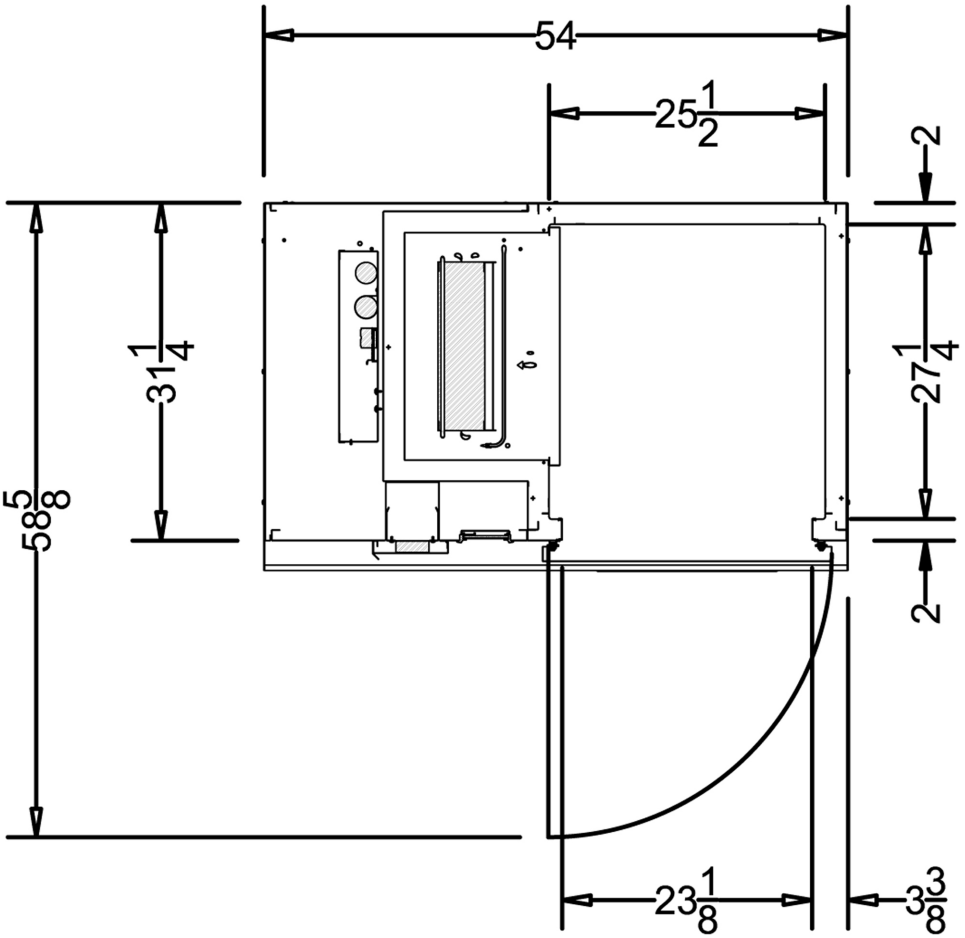
TBC5





MODEL

TBC5



TBC-SERIES
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MODEL
TBC5

MODELS	TBC5
DIMENSIONAL DATA	
Net Capacity cu. ft.	9.2 (267 l)
L x D x H - Overall in.[1]	54 (137.2 cm) x 34⅞ (88.8 cm) x 33¾ (85.7 cm)
Depth - over body in.	34 (86.4 cm)
Depth - door open 90⁰ in.	58⅝ (148.9 cm)
Clear door W x H in.	23⅛ (58.7 cm) x 20⅜ (69.9 cm)
No. Tray Slides	5
Pan Capacity	(5) 18" x 26" | (10) 12" x 20"
Product Capacity lbs.	100
ELECTRICAL DATA	
Voltage | Plug	115/60/1 | NEMA 5-20P (attached)
Feed wires with ground	3
Full Load Amps | Req'd Circuit	16.0 | 20 Amp
REFRIGERATION DATA	
Refrigerant	R-404A
BTU/HR | H.P.[2]	4300 | 1 HP
Required Clearance	n/a
SHIPPING DATA	
L x D x H Crated in.	66(167.6 cm) x 42 (106.6 cm) x 40 (101.6 cm)
Volume Crated cu. ft.	65 (1840.6 l)
Uncrated | Crated Weight lbs.	713 (323.4 kg) | 653 (296.1 kg)

NOTES:
1. Height shown when mounted on standard 6" high legs or casters.
2. Based on a 90⁰F ambient and 20⁰F evaporator.

ESTIMATED PERFORMANCE CHART

TBC5 Product Load	Chill Time From 135⁰F to 40⁰F
50 (lbs.)	85
75 (lbs.)	140
100 (lbs.)	180

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION
Cabinet exterior and interior are constructed of stainless steel. The exterior cabinet back and bottom are constructed of heavy gauge galvanized steel. A heavy gauge stainless steel bull-nose work top is provided standard. Door is equipped with a cylinder lock and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind the door opening. Both the cabinet and door are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM
A high-capacity, self-contained refrigeration system using R-404A refrigerant is coupled with an advanced air circulation system to rapidly chill hot food through the HACCP danger zone. It features a thermostatic expansion valve, high-humidity evaporator coil, high speed evaporator fan, air-cooled hermetic compressor, hot gas defrost and a non-electric condensate evaporator. The condenser coil is front facing for easy cleaning. Defrost occurs automatically, does not interrupt chill cycles in progress, nor starting new chill cycles, and intervals between defrost cycles are adjustable to better suit differing operational needs. A 9' cord and plug is provided.

CONTROL / BASIC OPERATION
The easy to use touch screen control is water resistant and protected from damage by a heavy gauge stainless steel bezel. Using the three probes provided, it monitors cycle progress and records all HACCP required data. This information can then be printed at the end of the cycle using the on-board printer and/or retrieved later from memory, where it is stored for 90-days.

Chill cycles can be started in one of two ways using either the AUTO (touch free) or MANUAL (fully adjustable) operating mode. In AUTO mode, placing any probe in 90°F or above product will initiate a chill cycle using the default parameters (standard blast chill with a target temperature of 37°F) in approximately 30-seconds. In MANUAL mode, the operator can adjust all the cycle parameters to suit their needs. Upon pressing START the chill cycle will commence using these inputs. Failure to complete cycle programming in MANUAL mode will result in the chill cycle starting automatically in 5-minutes after the last button push (provided at least one probe had been placed in product 90°F or above).

Product and/or user names can be manually input at the beginning or end of the chill cycle if desired. Customized chill cycle parameters (i.e. chill recipes) can loaded and stored in advance, by name.

Once a chill cycle is started, it will continue without interruption until either the target temperature (using probes) or time (without using probes) is met. When using the default target temperature of 37°F, rapidly circulating air will cycle between 10-14°F or as low as -25°F when the target temperature is set at -5°.

Upon cycle completion, the blast chiller will notify the operator with an audible alarm, and automatically revert to maintenance mode, holding the product at the target temperature until removed.

INTERIOR ARRANGEMENTS
Standard interior arrangements include five (5) adjustable universal type tray slides, installed at the factory.

DOMESTIC WARRANTY
Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.