Project _____

AIA #_____ SIS #_____

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

TBC-SERIES

Undercounter Blast Chiller
Self-Contained



STANDARD PRODUCT FEATURES

- High Performance Refrigeration System
- Easy to Use Touch Screen Control with Automatic or Manual Operation
- Hands-Free Auto Start
- Adjustable Product Target Temps (40° to -5°F) or Cycle Times
- Four Chill Settings: Blast Chill, Speed, Energy Saving & Delicate
- On-Board Cycle Data Printer
- Three (3) Removable Food Probes for Multi-Batching
- USB Port, 90-Day Cycle Data Memory
- Stainless Steel Exterior & Interior
- Heavy Gauge Stainless Steel Work Top
- Long Life EZ-Clean™ Door Gasket(s)
- Five (5) Universal Type Trayslides (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- Accommodates (5) 18" x 26" Pans or (10) 12" x 20" Pans

ACCESSORIES & OPTIONS (*field installed)

- Label Printer (adds "-LP" to device number)
- Set of Four (4) 3" or 4 1/8" Locking Casters
- Stainless Steel Back Option

Models listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit data plate for additional information.

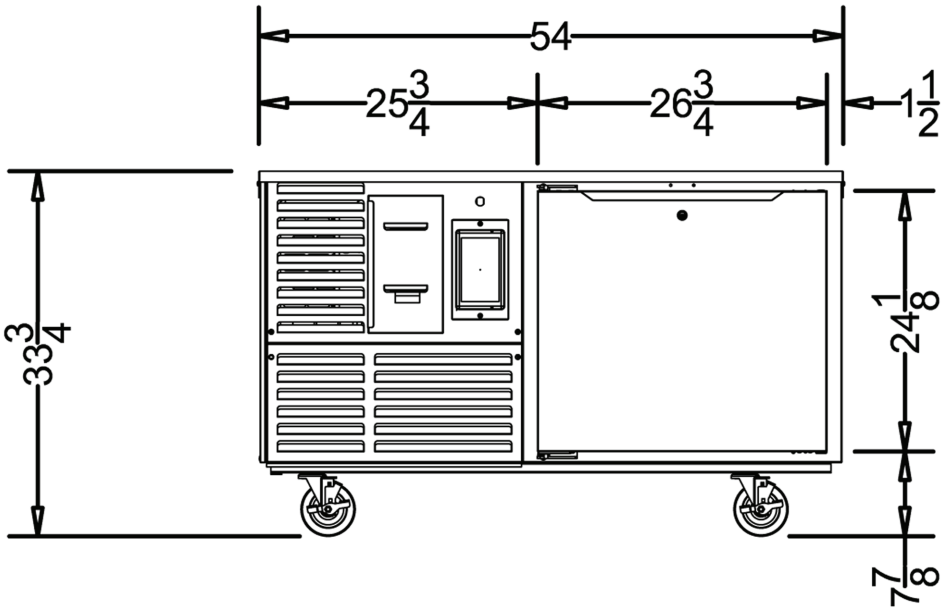
AVAILABLE CONFIGURATIONS

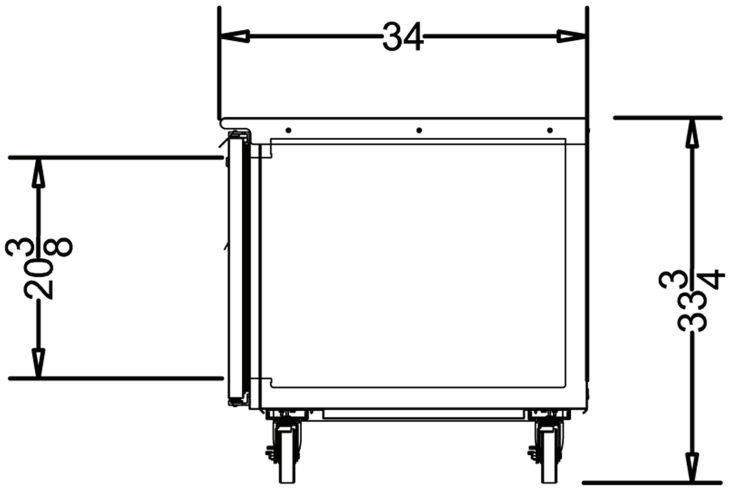
Model	Hinging	Supports	Features
TBC5-50	R	6" Casters	Bullnose Worktop
TBC5-62	L	6" Casters	Bullnose Worktop
TBC5-52	R	6" Legs	Bullnose Worktop
TBC5-51	L	6" Legs	Bullnose Worktop
TBC5-63	R	4" Casters	Bullnose Worktop
TBC5-64	L	4" Casters	Bullnose Worktop
TBC5-66	R	3" Casters	Bullnose Worktop
TBC5-54	R	6" Casters	Bullnose Worktop, Stainless Steel Back
TBC5-58	L	6" Casters	Bullnose Worktop, Stainless Steel Back
TBC5-55	R	6" Legs	Bullnose Worktop, Stainless Steel Back
TBC5-65	R	4" Casters	Bullnose Worktop, Stainless Steel Back

Approved by_____ Date_____ Approved by_____ Date_____

MODEL

TBC5





CAD and/or Revit Files Available

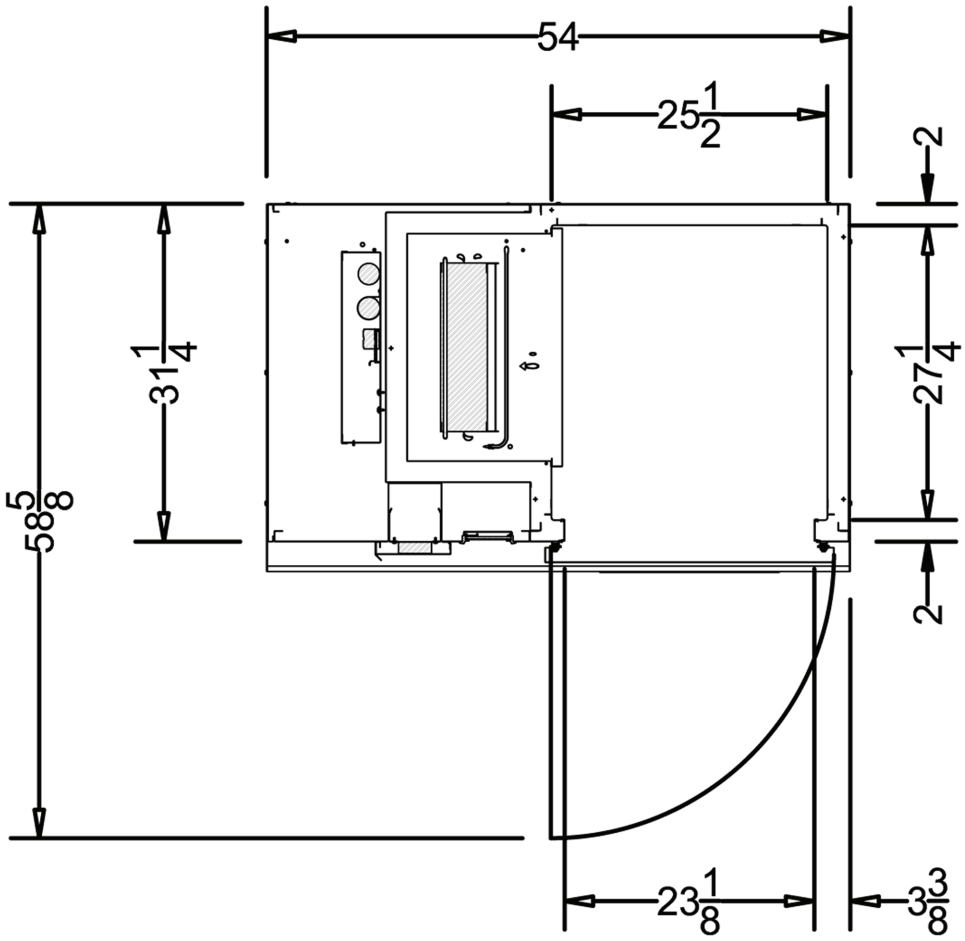
https://traulsen.kclcad.com/

TBC-SERIES

Blast Chiller, Undercounter
Self-Contained Solid Door

MODEL

TBC5



TBC-SERIES
Undercounter Blast Chiller
Self-Contained

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 90° 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-448A
Refrigerant Charge Amt. oz	24 (680. 4 gr)
BTU/HR | H.P.[2]	4400 | 3/4 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 90°F ambient and 0°F evaporator.

ESTIMATED PERFORMANCE CHART

TBC5 Product Load	Chill Time From 135°F to 40°F
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 environmentally friendly, non flammable R-448A 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 six year parts and labor warranty and an additional one year compressor parts warranty (for a total of seven) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.