

BLAST CHILLING MADE EASY

When it comes to the COOK/CHILL process, preparing large quantities of food in advance is only half the job. SAFELY cooling what's been cooked takes professional care and consideration, too. Traulsen's award winning* blast chillers make chilling hot food safe and easy, day in and day out. Starting a chill cycle doesn't require a lot of detailed training; you can practically start a chill cycle with one hand behind your back - and Traulsen's exclusive control system: simply insert the sensor into the hot food to let the blast chiller maintain correct temperature control.

The only thing left is the paperwork - but relax! Traulsen's blast chillers make that easy, too, automatically recording all HACCP data and storing it for printing, later the same shift or up to 90-days later.

Ease of use plus automatic cycle documentation is the way we think "chilling" should be.

*Voted "Best-In-Class" - Overall and by Consultants, Dealers, and Operators, Foodservice Equipment Reports magazine - 2013, 2014, 2015.

1

ENABLE YOUR EMPLOYEES

- AUTO-Start Feature assures correct, everyday operation
- MANUAL-Start feature allows for all cycle parameters to be adjusted to suit varying food types
- Chill or Freeze, target temps adjustable from 40 to -5 degrees F
- Three food probes ideal for multi-batching scenarios

2

SUPPORT FOOD SAFETY

- Even at capacity, each model rapidly chills hot food (from 135°F) to - 41° F in approx. 90 minutes
- Records all data required by HACCP
- Hot product can be loaded immediately after cooking
- Large chill/freeze capacity

**3 YEAR PARTS & LABOR
WARRANTY
5 YEARS ON COMPRESSOR**

3

AUTOMATE & EXPAND CAPABILITIES

- Automatic "maintenance" mode at the end of every chill or freeze cycle
- Save differing chill "recipes" to on-board memory for rapid recall
- Automatic "background defrost" allows for continuous operation
- Choose from four different modes: STANDARD, SPEED, ENERGY (saving) or DELICATE
- Unique DELICATE mode allows refresh of ready-to-eat foods, such as sandwiches, salads and sushi after prep

4

ENJOY PIECE OF MIND

- Simple training
- Easy, sustainable operation
- 90-day chill cycle memory
- USB port allows for easy software updates





TBC-SERIES BLAST CHILLERS



AVAILABLE MODELS:

- TBC5¹ Undercounter = (5) 18" x 26" Sheet Pans Or (10) 12" X 20" Food Pans
- TBC13¹ Reach-In = (13) 18" x 26" Sheet Pans Or (26) 12" X 20" Food Pans (Same Capacity As Many Roll-Ins)
- TBC1H² Roll-In or TBC1HR² Roll-Thru = (1) 72" High Roll-In Rack

1. Totally self-contained model.

2. Requires connection to a remote condensing unit for blast chill operation.

For more information on these products visit www.traulsen.com or call 800-333-7447

STANDARD FEATURES:

- Stainless Steel Exterior/Interior
- Easy To Use Control
- Two-Stage Refrigeration System (TBC13 & TBC1H/HR Only)
- Three Removable Food Probes
- Field Re-Hingeable Door(s)
- Ez Clean Door Gasket
- Stainless Steel Work Top (TBC5 ONLY)
- USBData Port
- On-Board Cycle Data Printer

OPTIONS & ACCESSORIES:

- On-Board Label Printer
- Condensate Evaporator (TBC13 & TBC1H/HR only)
- Combi Oven Compatibility Kit (TBC13 & TBC1H/HR only)
- Remote Condensing Unit (TBC1H/HR only)

HIGHLIGHTS:



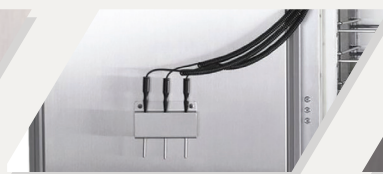
STAINLESS STEEL EXTERIOR/INTERIOR

Increases Durability



EASY TO USE CONTROL

Provides Accuracy & Reliability



THREE REMOVABLE FOOD PROBES

Ideal For Multi-Batching Scenarios



ON-BOARD CYCLE DATA PRINTER

Easy Automatic Cycle Documentation