Quality Refrigeration

OWNER'S MANUAL

Instructions for the installation, use & care of:

TBC Series Blast Chillers
TBC5 Undercounter Model
TBC13 Reach-In Model
TBC1H/TBC1HR Roll-In Model

* Traulsen's blast chillers are solely intended for blast chilling, and not for use as holding cabinets.

I. INSTALLATION CHECKLIST:

☐ Remove the crate and wooden pallet using a 3/4" socket wrench. Do not lay the unit on its front, side or back.

☐ Install in a level location away from extreme heat or cold. Allow adequate clearance for proper airflow.

☐ Install legs or casters (TBC5 & TBC13), or seal to floor (TBC1H). The caster bolts require a 1/2" socket wrench.

⚠ **WARNING: The cabinet must be blocked and stable before installing legs or casters.**

☐ Remove the plastic ties used to secure the interior slides on models TBC5 and TBC13 during shipping.

☐ Select a dedicated electrical outlet of the proper amperage.

NOTE: Do not cut or remove the grounding prong from the plug or use an extension cord.

* TBC5 includes a NEMA 5-15P cord set.
* TBC13 includes a NEMA L-14-20P cord set.
* TBC1H & TBC1HR must be hardwired.

☐ Insure there are no obstructions blocking the louver panel. This will allow for sufficient air flow and maintenance access.

NOTE: Model TBC13 requires 6" clearance on the left and right sides.

☐ Insure that a floor drain or optional condensate evaporator is provided for models TBC13 and TBC1H.

☐ TBC1H/TBC1HR require a remote condensing unit capable of providing 18,700 BTU/hr @ -10°F evaporator temp in a 90°F environment.

NOTE: Proper line sizing should be determined by a qualified refrigeration technician.

☐ Install ramp on model TBC1H/TBC1HR after sealing to the floor.

II. PAN & APPROX. CHILL CAPACITY:

Model	18"x26" Pan	12"x20" Pan	Product Weight
TBC5	5	10	100
TBC13	13	26	200
TBC1H	1 Rack	1 Rack	300

NOTE: Actual weight of product that can be safely chilled within FDA guidelines varies greatly depending upon product density and pan.

III. CARE & MAINTENANCE:

⚠ **WARNING: Disconnect electrical power supply before cleaning any parts of of the unit.**

a. CLEANING THE EXTERIOR & INTERIOR:

Exterior stainless steel should be cleaned with warm water, mild soap and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain. Avoid the use of strong detergents and gritty abrasive cleaners as they may tend to mar and scratch the surface. **Do Not** use cleansers containing chlorine, this may promote corrosion of the stainless steel. For stubborn odor spills, use baking soda and water (1 TBSP baking soda to 1 pint water ratio).

For cleaning stainless steel interiors the use of baking soda as described above is recommended. Use on breaker strips as well as door gaskets. All interior fittings are removable without tools to facilitate cleaning.

b. CLEANING THE CONDENSER:

The self-contained condensing unit requires regularly scheduled cleaning to keep the finned condenser clean of lint and dust accumulation.

To clean the self-contained condenser, first disconnect electrical power, then access the coil:
TBC5 & TBC13: Remove the front louver panel at bottom.
TBC1H/TBC1HR: Remove the louver assembly on the top/front of the cabinet.

Vacuum or brush any dirt, lint or dust from the finned condenser coil, the compressor and other cooking system parts. If significant dirt is clogging the condenser fins, use compressed air to blow this clear.

IV. CHANGING THE PRINTER PAPER:

Printer paper is available from Traulsen or your local Hobart Service office. It's also available at most office supply outlets.
Traulsen Part Number: 400-60003-00
Office Depot Item Number: 302-224
Staples Item Number: PMF-5233

The label printer uses a special peel-off label stock:
Traulsen Part Number: 400-60004-00 (225 labels per roll)

To reload the paper, begin by opening the cover to access the printer(s). Remove the empty paper roll and place a new roll on spindle. Position the paper such that the paper feeds from the back of the roll. This allows the thermal sensitive side of the paper to be on the upper surface as it feeds through the printer. The ends of the spindle are installed in the roll holders on each side of the paper cradle.

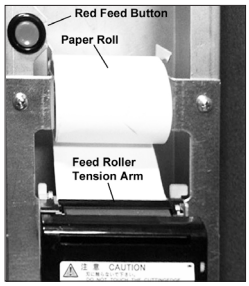
Gently pull the feed roller tension arm slightly forward. It is located on the top of the printer and will open about 90 degrees.

Feed paper down into the loading slot directly behind the fed roller tension arm.

Return the feed roller tension arm to its original position. If this is not closed the printer will not operate. Labels are loaded in the same manner. **NOTE: After turning the chiller on the label printer will automatically orient the next label for printing.**

TR35941 P/N 375-60311-00 (REV. 06-22-15)

IV. CHANGING THE PRINTER PAPER:(continued)



Press the red feed button to feed paper through the printer.

Replace the printer cover or close the printer door, taking care that the paper or label is passed through the paper slot on it's front.

V. OPERATION:

IDLE MODE

STARTING A CHILL CYCLE

AUTO:
1) Place probe in product (must be above 90 degrees F). The chiller will automatically begin a chill cycle in 30-seconds (target 37 degrees F).

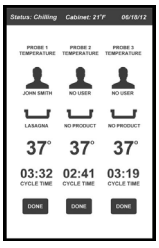
OPTIONAL: Press any active probe(s) to enter the PRODUCT and/or USER names.

STARTING A CHILL CYCLE

MANUAL (by temp):
1) Place probe(s) in product.
2) Select MANUAL.
3) Adjust target TEMP and CHILL METHOD (if desired, default 37 degrees F).

OPTIONAL: Press any active probe(s) to enter PRODUCT and/or USER names.
4) Press START.

MANUAL (by time):
1) Load product in chiller.
2) Select MANUAL.
3) Adjust target TIME.

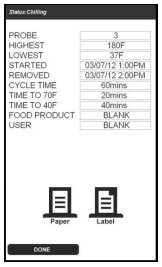


THE RUN SCREEN

OPTIONAL: Press any time zone to enter product and or user names.
4) Press START.

CYCLE COMPLETION & PRINTING
Upon any probe reaching the target temperature the chiller will beep for 20-seconds and the button beneath this probe will change from CANCEL to DONE.

1)Press DONE.



DATA MANAGEMENT

OPTIONAL: Press PRODUCT and/or USER to enter the product and/or user names, if not done previously.
2)Press RECORD and/or LABEL (if equipped with optional label printer) to receive a cycle data printout and/or adhesive label. Repeat for additional copies if needed.
3)Press DONE to return to the RUN (if additional probes are active or done) or IDLE screens.

NOTE: Cycle data can also be downloaded via the USB port by selecting DATA MANAGEMENT in the TOOLBOX.

Many default settings can be adjusted, see full size owner's manual for additional details.

VI. GLOSSARY OF ICONS:

Chill By Temp	Standard Chill	Defrost
Chill By Time	Speed Chill	Probe
Chill By Product	Delicate Chill	Time Zone
Product	Energy Saving Chill	Print Record
Toolbox	User	Print Label

VII. TROUBLESHOOTING:

No display on control.	a. Check power supply and circuit breaker. b. System problem. Call for service.
Cycle time longer than expected.	a. Check if door is closed. b. Excessive volume or depth of product loaded. c. Pan covered with a lid, plastic wrap or foil that is not in direct contact with the product. d. Dirty condenser coil. e. Product is of a high density. f. Evaporator coil iced and defrost needed.
Auto start does not work.	a. Probe n/a. Press DONE to release probe for use. b. Probe not placed in product. c. Food probe placed in product below 100^{0}F. d. Damaged or defective probe.
Chill cycle starts with no product present.	a. Probes started automatically due to their temp rising to 100^{0}F or more.
Unwanted product freezing.	a. DONE product not removed and new chill cycle started. Remove product when Done. b. Chill cycle By Time set for too long. c. High water content food. Use DELICATE method.
Food drying out during chilling.	a. Food chilled uncovered.
Printer not printing.	a. Printer is out of paper. b. Printer paper may be installed incorrectly. Verify that the thermal sensitive side of the paper. c. Feed door open. d. Paper does not feed or jams behind the paper feed slot in the cover. Remove paper, reinstall correctly.
Condensation on exterior surface.	a. Check door alignment and gasket for proper seal. b. Check door sweep for proper adjustment (roll-ins). c. Electric door heater malfunction. Call for service.
Product temp appears cooler than expected.	a. Product temperatures within batches often vary. Verify product temperature using a thermometer. b. Probe placed incorrectly. Relocate probe. c. Product has very small mass (ex. chicken tender) use chill by time. d. Product held at room temperature too long prior to being placed in chiller. Verify actual product temp.

VIII. SERVICE & PARTS:

Please visit our website @ traulsen.com for additional service and parts information.
From our home page click on the **SERVICE & PARTS** tab, and select one of the following:
SERVICE FINDER
SERVICE PARTS MANUALS
OPERATOR MANUALS
WARRANTY REGISTRATION

Traulsen
Quality Refrigeration

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4401 Blue Mound Road Fort Worth, TX 76106
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