

1 REDUCE COSTS

- Reduces potential of unnecessary food waste
- E-Z Clean Gasket requires far less frequent replacement
- Condenser filter promotes energy efficiency & long compressor life
- Robust stainless steel construction for long equipment life

2 ENABLE YOUR EMPLOYEES

- Rapidly chills food without the use of complex controls
- Provides versatility for a variety of chilling tasks
- Self-closing doors with stay-open feature for operator ease of use while loading/unloading product

3 ENHANCE KITCHEN DESIGN

- Optional stainless steel worktop
- Serves as an ideal specialty workstation
- 6" high legs on adjustable channel for convenient installation

4 ENJOY PEACE OF MIND

- Meets HACCP requirements, resulting in better food safety practices

EASY & CONVENIENT CHILLING FOR EVERY KITCHEN

Traulsen's undercounter Quick Chiller provides a simpler, more affordable alternative to the traditional Blast Chiller. Intended for less demanding applications, the Quick Chiller is ideal for operations- such as rapidly cooling portion-sized product, refreshing ready-to-eat foods, or saving leftovers.

The Quick Chiller is designed to continuously and rapidly circulate 31° to 34° F air, providing consistent and fast chilling without complicated settings. This unit chills product through the temperature "danger zone" faster than traditional refrigeration equipment, preserving flavor and freshness while promoting food safety.



Terms & Conditions Apply
See Full Warranty Statement



AVAILABLE MODELS:

MODEL TU048QC

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

STANDARD FEATURES:

- Microprocessor control with LED display
- Front-breathing design allows zero-clearance installation
- Side, front and rear access for easy maintenance
- Non-electric condensate evaporator
- Controllable anti-condensate door perimeter heaters
- Self-closing, stay open door
- Door lock standard
- Magnetic snap-in E-Z Clean Gasket(s)
- Gasket-protecting stainless steel door liner
- Energy-saving hot gas evaporator defrost
- TXV metering device
- Left-sided refrigeration system
- Standard operating temperature 34° to 38°F
- 6" high stainless steel legs on adjustable channel system
- 9' cord & plug attached
- (2) factory-installed coated wire shelves

OPTIONS & ACCESSORIES:

- Stainless steel bullnose top
- Stainless steel bullnose top with 4" high backsplash
- Additional coated wire shelves
- (5) pairs of Universal Trayslides
- Set of 4" or 6" casters in lieu of legs
- Refrigeration system relocated to the right side

HIGHLIGHTS:

RAPID CHILLING



Rapidly circulates 31 to 34°F air

ALL-METAL CONSTRUCTION



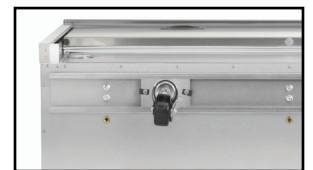
Extends equipment life & minimizes service issues

MICROPROCESSOR CONTROL



Provides accuracy & reliability

SLIDING CASTERS



Adjustable support channel

