

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. Traulsen's blast chillers make chilling hot food safe and easy day in and day out. The only thing left is the paperwork- but relax, Traulsen's blast chillers make that easy! All HACCP data is automatically recorded & stored for up to 90 days- able to be printed or downloaded via USB when needed. Ease of use plus automatic cycle documentation is the way we think "chilling" should be.

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
- Choose from four different modes: STANDARD, SPEED, ENERGY (saving) or DELICATE
- Unique DELICATE mode safely & softly chills to preserve the most delicate flavors

4 ENJOY PEACE OF MIND

- 6-year parts & labor warranty and 7-year compressor warranty
- 90-day chill cycle memory with USB port that allows for easy software updates

1 ENABLE YOUR EMPLOYEES

- Auto-start feature promotes correct, everyday operation
- Manual-start feature allows for cycle parameters to be adjusted to suit varying food types
- Chill or freeze, target temps adjustable from 40 to -5°F
- Three food probes ideal for multi-batching scenarios

2 SUPPORT FOOD SAFETY

- Each model rapidly chills hot food from 135 to -41°F in approximately 90 minutes
- Records all data required by HACCP
- Hot product can be loaded immediately after cooking
- Large chill/freeze capacity



Terms & Conditions Apply
See Full Warranty Statement



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 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

STANDARD FEATURES:

- Stainless steel exterior & interior
- Easy to use control
- Two-stage refrigeration system (TBC13 & TBC1H/HR only)
- Three removable food robes

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

- Field re-hingeable door(s)
- E-Z Clean door gasket
- Stainless steel worktop (TBC5 only)
- USB data port
- On-board cycle data printer

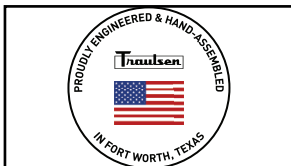
OPTIONS & ACCESSORIES:

- 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:

ENGINEERED & HAND-ASSEMBLED IN THE USA



Located in Fort Worth, Texas

EASY TO USE CONTROL



Provides accuracy & reliability

THREE REMOVABLE FOOD PROBES



Ideal for multi-batching

ON-BOARD CYCLE DATA PRINTER



Automatic cycle documentation

