

**CLBC4-WT**  
**Undercounter Worktop**  
**Blast Chiller Self-Contained**



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

**STANDARD PRODUCT FEATURES**

- High Performance Refrigeration System
- Quickly Chills Hot Food Product Directly from the Oven to under 41°F
- Stainless Steel Top, Front, Sides, Door & Interior
- Stainless Steel Worktop with 4" Backsplash
- Easy-to-Use Digital Control for Accuracy
- Adjustable Product Target Temps (40° to 32°F) or Cycle Times
- Two Chill Modes: Hard Chill & Soft Chill
- One (1) Food Probe
- Four (4) Epoxy Coated Wire Shelves
- Thermostatic Expansion Valve Metering Device
- Set of Four (4) 4" High Casters on Adjustable Channel System
- High-Density, Non-CFC Foamed in Place Polyurethane Insulation
- Easily Accessible Condenser Coil for Maintenance
- Left-Hand Refrigeration System Location
- Environmentally Friendly Non-Flammable Refrigerant

**ACCESSORIES & OPTIONS (Available at Extra Cost)**

- + Set of Four (4) 6" High Casters
- + Set of Four (4) 6" High Legs

**AVAILABLE CONFIGURATIONS**

**MODELS**

- CLBC4-WT-L
- CLBC4-WT-R

**HINGING**

- Full Solid Door, Left
- Full Solid Door, Right

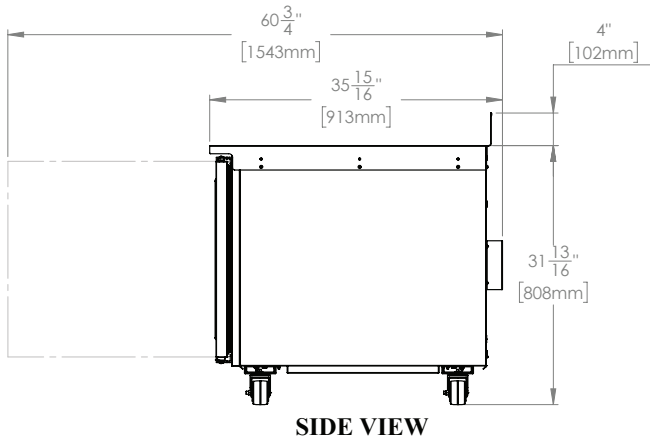
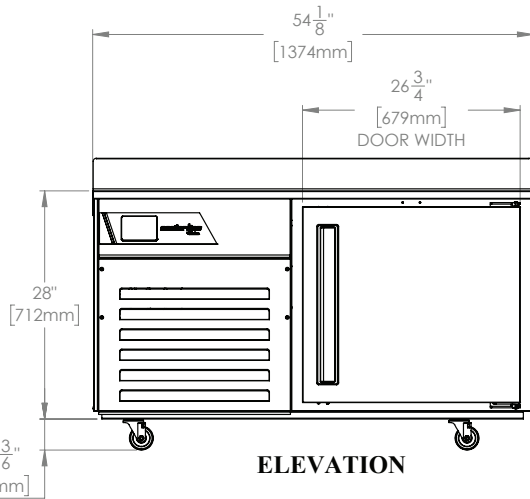
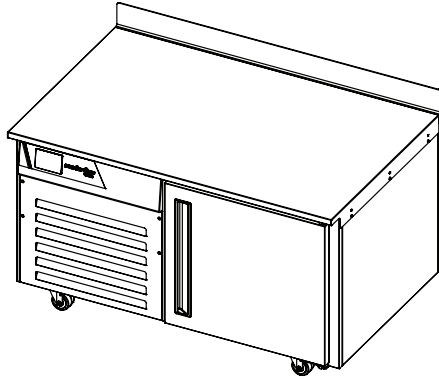
Model	Doors	Shelves	Dimensions L x D x H (in.)	Voltage	Amps	NEMA	Ship Wt. (lbs.)	Net Capacity Cu. Ft.
CLBC4-WT	1	4	54.13 x 35.94 x 32*	115/60/1	16	5 - 20P	492	9.26

\*Note: 32 in. height without 4 in. casters

As continued product improvement is a policy of Traulsen, specifications are subject to change without notice.

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

**MODEL - CLBC4-WT**



**ESTIMATED PERFORMANCE CHART**

CLBC4-WT Product Load	Chill Time From 160°F to 40°F
32 lbs.	90 min.
48 lbs.	120 min.

**SPECIFICATIONS**

**CONSTRUCTION, HARDWARE, INSULATION**

Cabinet top, front, interior, and door are constructed of heavy gauge stainless steel. The exterior cabinet back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 4" high casters are included. Door is equipped with a stay open feature at 120 degrees. Anti condensate heaters are located behind the door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane insulation.

**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. The condenser coil is front facing for easy cleaning. Defrost occurs automatically. A 8' cord and plug is provided.

**CONTROLLER**

The easy to use 2.8 inch digital display is water resistant and has five (5) capacitive keys. Using the probe provided, it monitors cycle progress.

**INTERIOR**

Standard interior arrangements include four (4) epoxy coated wire shelves mounted on clips and pilasters.

**WARRANTY**

Both a 6 Year Parts & Labor Warranty and additional 1 Year on Compressor Parts Warranty are supplied standard.

MODELS	CLBC4-WT
<b>DIMENSIONAL DATA</b>	
Pan Capacity	(4) 18" x 26"   (8) 12" x 20"
<b>ELECTRICAL DATA</b>	
Voltage	115/60/1
Feed Wires with Ground	3
Full Load Amperes	16
<b>REFRIGERATION DATA</b>	
Refrigerant	R-448A
Refrigerant Charge oz.	24 oz (680.4 g)
BTU/HR'   H.P.	4445   1
<b>SHIPPING DATA</b>	
Depth Crated in.	42 (106.7 cm)
Height Crated in.	45 (104.1 cm)
Length Crated in.	66 (167.6 cm)
Volume Crated cu. ft.	66 (1,869 l)
Net Weight lbs.	362 (164.2 kg)
Gross Weight lbs.	492 (223.1 kg)

**NOTES:**

1. BTU/HR based on a 100°F ambient and 0°F evaporator

Equipped with one NEMA 5-20P Plug



**CAD and/or Revit Files Available**