

TRAULSEN'S LINEUP OF
**REACH-IN
BLAST CHILLERS**



	Centerline™ by Traulsen	Traulsen TBC-Series
Model	CLBC7	TBC13
Exterior	Stainless Steel Front, Sides, Door, & Louver Galvanized Steel Top, Back, & Bottom	Stainless Steel Front, Sides, Door, & Louver Galvanized Steel Top, Back, & Bottom
Interior	Stainless Steel	Stainless Steel
Interior Arrangements	(7) Epoxy-Coated Shelves	(13) Universal Type Tray Slides
Control	Digital with LED Display	Digital Touch Screen
Auto Start Feature	--	✓
Metering Device	TXV	TXV
Footprint L x D x H	34 ¾ x 38 ⅛ x 61 ⅞"	41 x 35 x 74"
Net Capacity	11.4 cu. ft.	18.3 cu. ft.
Pan Capacity	(7) 18 x 26" or (14) 12 x 20"	(13) 18 x 26" or (26) 12 x 20"
Gaskets	Magnetic Snap-In	EZ-Clean
Adjustable Target Temperatures	40° to 32° F	40° to -5° F
Chill Modes	Soft Chill & Hard Chill	Soft, Hard, Speed, & Energy Saving Chill
No. Food Probes	1	3 (Removable)
On-Board Data Printer	--	✓
USB Data Exchange	--	✓
Warranty	3-Year Parts & Labor 5-Year Compressor	3-Year Parts & Labor 5-Year Compressor

CARRIE WALTERS, CORPORATE CHEF & CULINARY DIRECTOR

Dorothy Lane Market | Dayton, OH

"Since the Centerline Blast Chiller came into our kitchen, it's enabled us to get fresh food out faster into our market's display cases."



**CENTERLINE™
REACH-IN BLAST CHILLER**

Simply designed.
To be the best. **For you.**



Simply designed. To be the best. **For you.**

centerlinefoodequipment.com
(888) 686-1425
4401 Blue Mound Road
Fort Worth, TX 76106



TR36327 (05/22) ©2022 ITW. All rights reserved.
Centerline by Traulsen is a trademark of ITW Food Equipment Group.

Introducing the CENTERLINE™ REACH-IN BLAST CHILLER

Simply designed. To be the best. For you.

Centerline™ by Traulsen's affordable Blast Chiller helps optimize your kitchen workflow, saving you time and minimizing food waste while still allowing you to serve food of the highest quality.

Simple-to-use features make it easy to safely cool large batches of hot food in advance for a more efficient kitchen operation. This blast chiller is designed to suit different menu needs with either a soft chill or hard chill mode:

✔ Soft Chill

A gentle chilling process designed for delicate applications such as refreshing ready-to-eat foods or chilling foods with high water content to preserve the integrity and flavor of the food.

✔ Hard Chill

Suited for denser foods, the hard chill cycle uses advanced cold air circulation to quickly remove heat from the food product so that product safely chills without losing quality.

For time and cost savings in your kitchen, you can count on the new Centerline™ Blast Chiller.



Digital control
designed for easy operation



Stay-open door
for easy product loading



Reversible door
to help fit space needs



Bottom-mounted
system for convenient maintenance access



Two modes
Soft or hard chill for menu flexibility



Food probe
ensures accurate temperature readings



Thermostatic expansion valve
for increased efficiency



Durable construction
Stainless steel front, sides, door,
& interior



Model Shown - CLBC7-L



Ownership Benefits:



Simple to Operate & Maintain



Quality & Performance



Sustainability



Operator Assurance

3-Year Parts & Labor Warranty

Additional 2 Years on Compressor Parts