

BLAST CHILLING MADE EASY

In the COOK/CHILL process, food safety matters—but so does quality. Traulsen blast chillers make it easy to cool large batches quickly and safely while protecting flavor, texture, and freshness. HACCP data is automatically recorded and stored for up to 90 days, ready for download via USB when needed. Good food starts on the cold side.

3 EXPAND CAPABILITIES

- 'Mutli' feature with (3) probes saves time and supports multi-batching
- Performs up to (10) different operations simultaneously
- Enhanced operating features allows customization to specific operational needs
- Four standard operating modes: Standard, Speed, Delicate, and Blast Freeze gives operators more flexibility and control

4 GAIN PEACE OF MIND

- Outstanding 6-year parts & labor, 3-year evaporator coil parts & labor, and 7-year compressor warranty
- Adjustable automatic hot gas defrost
- Control screen visibility, progress bar, and pop-up dialogue improves monitoring
- Operates using environmentally-friendly R-290 refrigerant

1

ENABLE YOUR EMPLOYEES

- Improved control interface supports faster, simpler, and more accurate operation
- Hands-free 'Auto-Start' feature activates the chilling process by inserting the probe
- Programmable 'Quick-Start' feature activates a 90-minute chill cycle with just one touch of a button
- 'Info' feature provides access to operation guidance and FAQs to support staff training
- User customization streamlines workflow by identifying users for HACCP documentation

2

SUPPORT FOOD SAFETY

- Equipped with detailed history recording and data storage
- HACCP record automatically appears at cycle completion or can be accessed with just one touch of a button
- Advanced air circulation quickly and safely chills hot food to 41° F
- Probes can be easily removed for sanitation



Terms & Conditions Apply
See Full Warranty Statement



TBC-SERIES BLAST CHILLERS



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

- (1) 72" high roll-in rack

1. Self-contained system

2. Requires connection to a remote condensing unit (supplied by others)

Standard Features

- Stainless steel exterior & interior
- 6" glove-safe touchscreen control panel
- Two-stage refrigeration system (TBC13 & TBC1H)
- (3) removable food probes
- Field reversible door*
- EZ-Clean™ door gasket
- Stainless steel worktop option (TBC5)
- USB data port

* TBC1H requires the purchase of replacement door

Options & Accessories

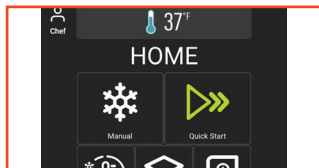
- Condensate evaporator (TBC13 & TBC1H)
- Combi oven compatible models available (TBC13 & TBC1H)

Engineered &
Hand-Assembled in USA



Located in Fort Worth, Texas

Easy-To-Use
Control



Accuracy & reliability

(3) Removable
Food Probes



Ideal for multi-batching

USB HACCP
Download



90-day data storage

