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, too. Traulsen’s award winning* blast chillers make chilling hot food safe and easy, day in and day out. Starting a chill cycle doesn’t require a lot of detailed training; you can practically start a chill cycle with one hand behind your back - and Traulsen’s exclusive control system: simply insert the sensor into the hot food to let the blast chiller maintain correct temperature control.

The only thing left is the paperwork - but relax! Traulsen’s blast chillers make that easy, too, automatically recording all HACCP data and storing it for printing, later the same shift or up to 90-days later.

Ease of use plus automatic cycle documentation is the way we think “chilling” should be.

BLAST CHILLING MADE EASY

- Automatic “maintenance” mode at the end of every chill or freeze cycle
- Save differing chill “recipes” to on-board memory for rapid recall
- Automatic “background defrost” allows for continuous operation
- Choose from four different modes: STANDARD, SPEED, ENERGY (saving) or DELICATE
- Unique DELICATE mode allows refresh of ready-to-eat foods, such as sandwiches, salads and sushi after prep

1. ENABLE YOUR EMPLOYEES
   - AUTO-Start Feature assures correct, everyday operation
   - MANUAL-Start feature allows for all cycle parameters to be adjusted to suit varying food types
   - Chilli or Freeze, target temps adjustable from 40 to -5 degrees F
   - Three food probes ideal for multi-batching scenarios

2. SUPPORT FOOD SAFETY
   - Even at capacity, each model rapidly chills hot food (from 135°F) to - 41° F in approx. 90 minutes
   - Records all data required by HACCP
   - Hot product can be loaded immediately after cooking
   - Large chill/freeze capacity

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
   - Automatic “background defrost” allows for continuous operation
   - Choose from four different modes: STANDARD, SPEED, ENERGY (saving) or DELICATE
   - Unique DELICATE mode allows refresh of ready-to-eat foods, such as sandwiches, salads and sushi after prep

4. ENJOY PIECE OF MIND
   - Simple training
   - Easy, sustainable operation
   - 90-day chill cycle memory
   - USB port allows for easy software updates


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AVAILABLE MODELS:

- TBC5 Undercounter = (5) 18” x 26” Sheet Pans Or (10) 12” X 20” Food Pans
- TBC13 Reach-In = (13) 18” x 26” Sheet Pans Or (26) 12” X 20” Food Pans (Same Capacity As Many Roll-Ins)
- TBC1HR Roll-In or TBC1HR 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.

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

STANDARD FEATURES:

- Stainless Steel Exterior/Interior
- Easy To Use Control
- Two-Stage Refrigeration System (TBC13 & TBC1H/HR Only)
- Three Removable Food Probes
- Field Re-Hingeable Door(s)
- Ez Clean Door Gasket
- Stainless Steel Work Top (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:

- STAINLESS STEEL EXTERIOR/INTERIOR: Increases Durability
- EASY TO USE CONTROL: Provides Accuracy & Reliability
- THREE REMOVABLE FOOD PROBES: Ideal For Multi-Batching Scenarios
- ON-BOARD CYCLE DATA PRINTER: Easy Automatic Cycle Documentation