



OWNER'S MANUAL



**Instructions for the installation, operation & maintenance
of all C Series Blast Chiller* models:**

CLBC4 (4 pan level undercounter model)

CLBC7 (7 pan level reach-in model)

*Please Note: Traulsen's blast chillers are solely intended for blast chilling and not for use as holding cabinets.

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Hours of Operation: Monday - Friday 7:30 a.m. - 4:30 p.m. (CST)

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I. THE SERIAL TAG

I. a - SERIAL TAG & LOCATION

The serial tag is a permanently affixed label on which is recorded vital electrical and refrigeration data about your Traulsen product, as well as the model and serial number. This tag is located in upper right interior of blast chiller models.

I. b - READING THE SERIAL TAG

- **Model** = The model number of your Traulsen unit
- **(S/N) Serial Number** = The permanent ID number of your Traulsen unit
- **Refrigerant SYS1** = System 1 Refrigerant type used and refrigerant charge
- **Design Pressure** = System 1 High and Low Pressure
- **Refrigerant SYS2** = System 2 Refrigerant type used and refrigerant charge
- **Design Pressure** = System 2 High and Low Pressure
- **Volts** = Voltage
- **Hz** = Cycle
- **PH** = Phase
- **Total Current** = Maximum amp draw
- **Min Circuit Amps** = Minimum circuit ampacity
- **Lights** = Light wattage
- **Agency Labels** = Designates agency listings
- **Components** = Component Ratings

		ITW Food Equipment Group, LLC North American Refrigeration 4401 Blue Mound Rd. Ft. Worth, TX 76106 800-825-8220			
		MODEL: MODELO: MODELE:	CLBC4		
SERIAL NUMBER:	26			SCAN FOR SERVICE INFO	
REFRIGERANT / REFRIGERANTE / RÉFRIGÉRANT					
SYS1 (REFM):	R-448A	24.00 OZ	680.30 g	680.30 g	
Hi Press. (PRESH):		500.00 psi	3,447.38 kPa	3,447.38 kPa	
Lo Press. (PRESL):		250.00 psi	1,723.69 kPa	1,723.69 kPa	
SYS2 (REFA):	NA				
Hi Press. (PRESH):					
Lo Press. (PRESL):					
Input Power (ELIN) - FOR INDOOR USE ONLY					
Voltage	Hertz	Phase	Total Amps		
115 ~	60	1	16.00		
Device/Part Number: CLBC4-L		Device/Part Notes:			
					
COMPONENTS / COMPOSANTS / COMPONENTES					
	1	2	MAX OVER CURRENT PROTECTION (A):		
COMP AMPS:			MIN CIRCUIT IN AMPS:		
COND FAN AMPS:			DOME LIGHT WATTS:		
EVAP FAN AMPS:			DISPLAY LIGHT WATTS:		
CONTROL AMPS:			DOOR HEATER WATTS:		
DEF HEATER WATTS:			B/TMCE HTR WATTS:		
370-60297-00 REV. D 01/15/2024					

IMPORTANT NOTES/WARNINGS:

NOTE: This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

NOTE: Children should be supervised to ensure that they do not play with the appliance.

NOTE: The unit uses “VORACOR™ CR 1193 Polyol and VORACOR CE 108 Isocyanate is a two-component polyurethane foam system expanded with HFO physical blowing agent 1233zd. This product is designed for use in commercial refrigeration applications and is non-flammable.

NOTE: Appliance component parts requiring placement should only be replaced with like components so as to minimize the risk of possible ignition due to incompatibility.

NOTE: The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.

NOTE: The appliance is intended for use at altitudes below 2000 m.

NOTE: Blast Chillers are classified for operation at climate class 5.

Climate Class 5 refrigeration equipment is suitable for harsher conditions and includes equipment that can efficiently handle temperatures up to +40°C (104°F) and humidity up to 40% RH. These refrigeration units are ideal for use in commercial kitchens, warehouses, distribution centers, and specialty food retailers where maintaining consistent temperature is crucial. They are equipped with high-performance compressors and strong insulation to ensure optimal cooling performance in high-temperature environments.

WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

WARNING: Do not use electrical appliances inside the food storage compartments.

DANGER: Risk of fire or explosion. To be repaired only by trained service personnel. Do not puncture refrigerant tubing. Consult repair manual/owner’s guide before attempting to service this product. All safety precautions must be followed. Dispose of properly in accordance with federal or local regulations.

II. RECEIPT INSPECTION

II. a - RECEIPT INSPECTION

All Traulsen products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit. All interior fittings have been carefully secured and the casters/legs are boxed and strapped inside to prevent damage.

You should carefully inspect your Traulsen unit for damage upon delivery. If damage is detected, you should save all the crating materials and make note on the carrier's Bill of Lading describing the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. Under no condition may a damaged unit be returned to Traulsen without first obtaining written permission (return authorization). You may contact Traulsen customer care at (800) 333-7447 and select option 2 to request a return.

III. INSTALLATION

III. a - LOCATION

Select a proper location for your Traulsen unit, away from extreme heat and allow proper clearance for air circulation. Make certain that there are no obstructions in front of the louver panel. Allow enough clearance between the unit and the side wall in order to make use of the door stay open feature at 110° (self-closing feature operates up to 90°). The door(s) must be able to open a minimum of 90° in order to make use of the maximum clear door width available. **NOTE:** The appliance shall not be installed in public corridors or lobbies.

III. b - PACKAGING

All Traulsen units are shipped from the factory bolted to a sturdy wooden pallet and durably packaged. Care should be taken when removing the packaging to avoid scratching the unit's exterior metal finish.

Most exterior stainless steel surfaces have a protective vinyl covering to prevent scratching during manufacturing, shipping and installation. After the unit is installed in place of service, remove and discard the covering from all surfaces. If possible, we suggest that the cabinet remain bolted to the pallet during all transportation to the point of final installation. To remove the wooden pallet, the bolts can then be removed with a 3/4" socket wrench. Avoid laying the unit on its front, side or back for removal of the pallet.

NOTE: DO NOT LAY THE UNIT ON ITS SIDE DURING

III. INSTALLATION (continued)

TRANSPORTATION OR INSTALLATION.

III. c - INSTALLING CASTERS OR LEGS

A set of four (4) 4" high casters are supplied standard for all C Series blast chiller units. These are shipped from the factory packed inside a cardboard box which is strapped inside the cabinet.

Legs & 6" casters are available in lieu of 4" casters as an optional accessory kit for the same models. These are shipped inside a separate cardboard box containing four (4) casters or legs.

⚠ WARNING THE CABINET MUST BE BLOCKED AND STABLE BEFORE INSTALLING LEGS OR CASTERS.

To install the legs or casters, first raise and block the unit a minimum of 7" from the floor.

For the reach-in model, stem casters are installed by threading them firmly into the cabinet bottom at each corner (see Figure 1). For leveling, turn the casters counterclockwise to raise it, or clockwise to lower it. Level the unit from front to back as well as side to side in this manner. The caster bolts are tightened using a 1/2" socket wrench.

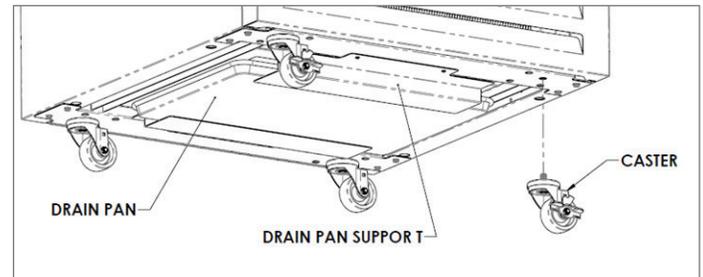


Fig. 1

For the undercounter model, slide the casters or legs into the two channels under the front and back of the cabinet (see Figure 2). Secure in place by tightening the two bolts located at the base of each caster or leg.

NOTE: Casters or legs must be installed towards the four corners of the unit for proper support.

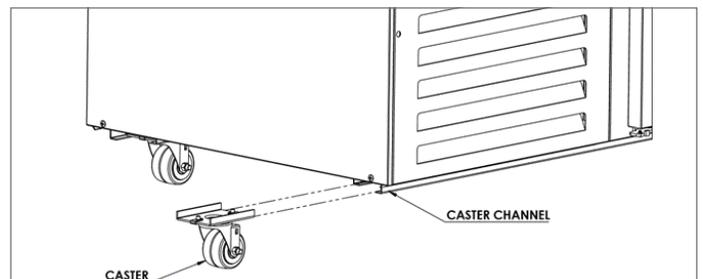


Fig. 2

Please note that Traulsen units are not designed to be moved while on legs. If the unit requires moving, a pallet jack or fork-lift should be used to prevent damage. Make sure the

III. INSTALLATION (continued)

forks are clear of the condensate pan brackets.

III. d - INSTALLING CONDENSATE PAN

C Series blast chillers are shipped with the condensate pan wrapped up and stored inside the unit.

Remove the full/half-size sheet pan (condensate pan) and slide it on the rails underneath the cabinet (see Figures 3 & 4).

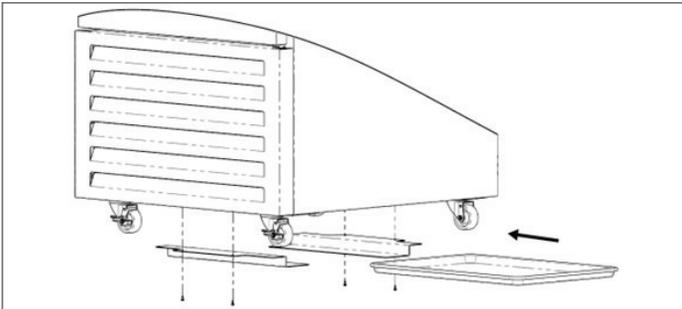


Fig. 3

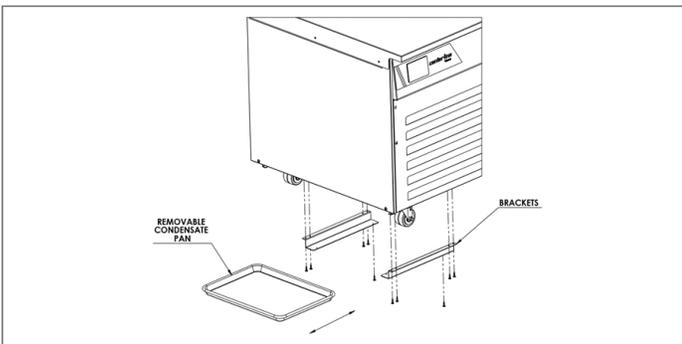


Fig. 4

Note: DO NOT cut the wire tie for the “P” loop on the drain tube.

For the reach-in model, route the drain tubing into the condensate pan.

For the undercounter model, route the drain tubing through the hole in the compressor plate and into the condensate pan (see Figure 5).

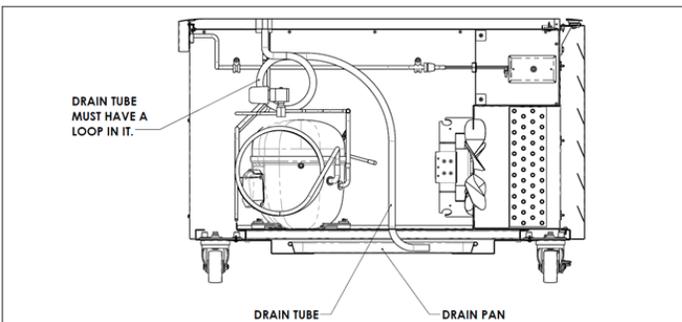


Fig. 5

III. e - INSTALLING SHELVES

All C Series blast chiller units are supplied with shelves and shelf clips.

For the reach-in model, install the clips in the square cutouts located on the side air ducts. Slide the shelf on the clips (see Figure 6).

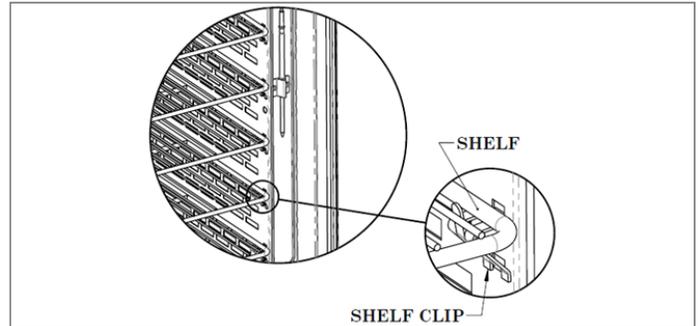


Fig. 6

For the undercounter model, install clips into pilasters located on the sides and back of the interior. Shelves must be spaced 4” apart for optimal performance (see Figure 7).

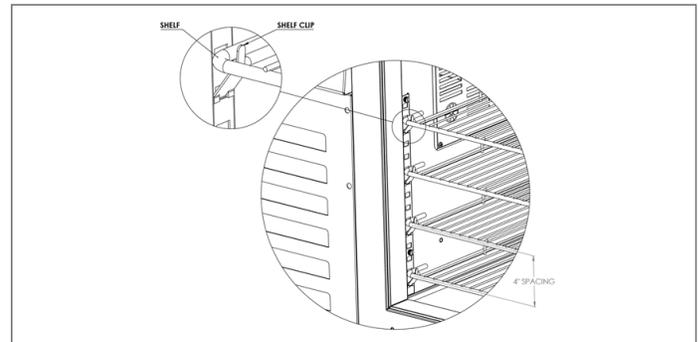


Fig. 7

III. f - CORD & PLUG

All C Series blast chiller models are supplied with a cord & plug attached. It is shipped coiled and secured by a nylon strip to the back of the cabinet near condensing unit area. For your safety and protection, all units supplied with a cord and plug include a special three-prong grounding plug on the service cord. Select only a dedicated electrical outlet with grounding plug for power source. Is the cabinet cord connected and is there no electrical connection or control wiring between the cabinet and condensing unit?

NOTE: DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE ROUND GROUNDING PRONG FROM THE PLUG OR USE AN EXTENSION CORD.

III. INSTALLATION (continued)

III. g - POWER SUPPLY

The supply voltage should be checked prior to connection to be certain that proper voltage for the cabinet wiring is available (refer to the serial tag to determine correct unit voltage). Make connections in accordance with local electrical codes. Use qualified electricians.

Use of a separate, dedicated circuit is required. Size wiring to handle indicated load and provide necessary over current protector in circuit (see amperage requirements on the unit's serial tag).

III. h - WIRING DIAGRAM

Refer to the wiring diagram located on the exterior back of the cabinet for any service work performed on the unit. Should you require one, please contact Traulsen Service at (800) 825-8220, and provide the model and serial number of the unit involved.

IV. BASIC OPERATING GUIDELINES

IV. a - CHILLING WITHIN HACCP GUIDELINES

The current FDA Food Code allows much more time for safe chilling than 90-minutes. This actually requires two critical control points of:

- a) From 135° to 70°F within two hours, then...
- b) From 70° to below 41°F within additional four hours, for a total chill time from 135° to below 41°F of no more than six hours.

Total chill time can exceed six-hours in duration and still be safe. This safety threshold does not include:

- a) Any time needed for product to chill from any start temp down to 135°F, or...
- b) Any time elapsed to chill to below 41°F.

IV. b - LOADING

To achieve quickest chill times product should be loaded to a depth of no greater than 2" (see Figure 8).

Products should always be loaded into the shallowest pan possible.

Chilling of products of greater than 2" depth is often possible within FDA guidelines. However please note that actual chill times are a function of: Start Temperature, Product Density, Product Depth, and Total Load.

IV. BASIC OPERATING GUIDELINES

IV. c - USE OF FOOD PROBE

For most accurate results, the food probe should be used. It needs to be properly placed in the center of the thickest part of the product to ensure an accurate temperature reading (see Figure 8).

Products that are not suitable for use of the food probe should:

- a. Be chilled by TIME.
- b. The correct chill time should be established by the operator based upon actual product testing.
- c. The end cycle temperature should be verified manually with a clean, accurate thermometer as soon as the pre-established chill time elapses.

IV. d - COVERING PRODUCT

Product does not always need to be covered. However, before doing so, please consider the following potential scenarios:

- a) If large loads of especially hot product are chilled, there is the potential to freeze the coil.
- b) Loads of uncovered product that require especially long chilling times may have the potential to experience surface drying.
- c) Loads that are left uncovered in the chiller for long periods after completion of a chill cycle may also experience surface drying of the product if left uncovered.
- d) Loads of especially liquid product, such as soup, are highly recommended to be covered in order to prevent accidental spillage.
- e) Some foods, such as rice and pasta, are particularly vulnerable to drying and so should always be covered.

V. CARE AND MAINTENANCE

V. a - CLEANING THE CONDENSER

⚠ WARNING DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS OF THE UNIT.

For reach-in models, remove the front lower louver panel by removing the single screw from inside the door opening and gently pulling it towards the front (see Figure 9).

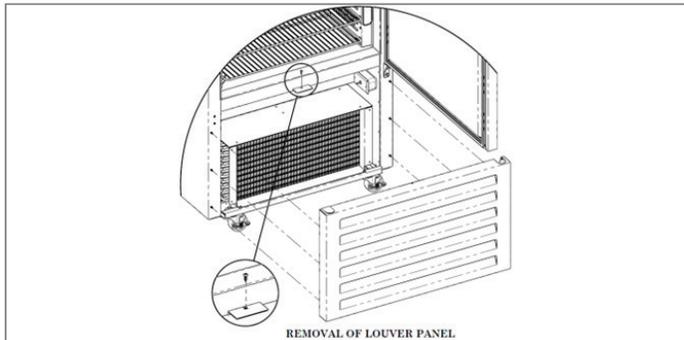


Fig. 9

For undercounter models, remove the four (4) screws securing the front louver panel and remove the panel (see Figure 10).

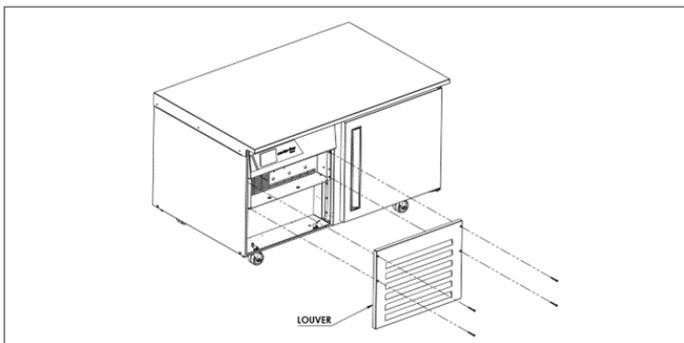


Fig. 10

NOTE: DOOR SWITCH WIRING MAY BE PRESENT AND ATTACHED TO THE LOUVER.

Vacuum or brush any dirt, lint or dust from the finned condenser coil, the compressor and other cooling system parts. If significant dirt is clogging the condenser fins, use compressed air to blow this clear. Care should be taken not to bend any of the condenser fins, as this will reduce performance and compressor life. Reverse the process to install louver assembly back in place.

V. c - REPLACING THE GASKETS

To replace the gasket, grasp it firmly by one corner and pull it out. Before attempting to install a new gasket, both the unit and gasket must be at room temperature. Insert the four corners first by using a rubber mallet (or hammer with a block of wood). After the corners are properly inserted, work your way towards the center from both ends by gently hitting with a mallet until the gasket is completely seated in place (see Figure 11 for proper gasket placement).

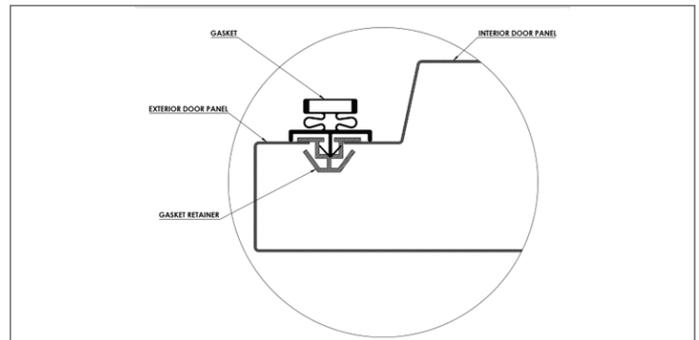


Fig. 11

V. d - CLEANING THE EXTERIOR

Exterior stainless steel should be cleaned with warm water, mild soap and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain.

Avoid the use of strong detergents and gritty, abrasive cleaners as they may tend to mar and scratch the surface. Do NOT use cleaners containing chlorine, this may promote corrosion of the stainless-steel door.

Care should also be taken to avoid splashing the unit with water, containing chlorinated cleansers, when mopping the floor around the unit.

For stubborn odor spills, use baking soda and water (mixed to a 1 TBSP baking soda to 1-pint water ratio).

V. e - CLEANING THE INTERIOR

For cleaning the interior, use baking soda with warm water, and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain. Use on breaker strips as well as door and drawer gaskets.

VI. CONTROL BASICS

VI. a - INTRODUCTION

C Series blast chiller controllers are capable of performing blast chilling cycles in an intuitive way, both temperature and time controlled, with hard/soft function. The user interface has a 2.8 inch color graphic display, and capacitive keys as shown in figure 12.

VI. b - BASIC OPERATIONS

Initial switch-on:

Once the unit is connected to a power supply, a neutral system LOADING screen will appear:



Fig. 12

Once loading is complete, the device will display the mode it was in before being powered down:

- On the home screen with no power failure message;
- Carrying out a cycle with the POWER FAILURE message indicating that there was a loss of power.

Silencing the buzzer:

To silence the buzzer, touch any key while it is sounding.

Initialization of Temperature Controlled Chill Cycle:

- Press and hold  for 3 seconds or until SELECT CYCLE displays on screen.
- Place probe in product (refer to section IV.c for proper probe use) and close unit door.
- Set temperature chill by pressing  until  displays on screen.
- Use  to decrease or  to increase chill temperature.
- Press  to select SOFT or HARD chill mode.
- Press and hold  for 3 seconds to begin chill cycle. Blue flashing triangles will appear, indicating the cycle is in progress.

VI. b - BASIC OPERATIONS (cont'd)

Initialization of Time Controlled Chill Cycle:

- Press and hold  for 3 seconds or until SELECT CYCLE displays on screen.
- The  icon will display indicating a default chill cycle of 240 minutes. To modify chill cycle time, use  to decrease and  to increase.
- Press  to select SOFT or HARD chill mode.
- Press and hold  for 3 seconds to begin chill cycle. Blue flashing triangles will display, indicating the cycle is in progress.

Keys & their functions:

KEYS	FUNCTION
	<ul style="list-style-type: none"> • Enables the quick selection of a blast chilling cycle. • Once a blast chilling cycle has been selected, it makes it possible to switch from temperature controlled blast chilling to time-controlled blast chilling and vice versa. • Within a menu or when setting a parameter: acts as the “ESC” key and returns the controller to the previous screen. • When a cycle is in progress the key is not active; to stop the cycle press the “START” key for 2 seconds.
	<ul style="list-style-type: none"> • Once the blast chilling cycle has been selected, it makes it possible to switch from hard to soft mode and vice versa.
	<ul style="list-style-type: none"> • From the Home page: gives access to the setting menu. • Within a menu: enables navigation down a level. • During parameter setting: decreases the value of the element to be modified.
	<ul style="list-style-type: none"> • Within a menu: enables navigation up a level. • During parameter setting: increases the value of the element to be modified.
	<ul style="list-style-type: none"> • Short press: starts the selected function or gives access to the selected menu page. • Long press for 2 seconds: interrupts the cycle in progress. • During parameter setting: enables the value to be modified, while pressing a second time confirms the set value.

VI. CONTROL BASICS (continued)

VI. b - BASIC OPERATIONS (cont'd)

Icons:

ICON	DESCRIPTION
	Cabinet temperature
	Core temperature
	Soft blast chilling
	Hard blast chilling
	Time-controlled cycle
	Compressor output on
	Cycle in progress
	Indicates cycle is complete
	Indicates cycle is incomplete

VI. c – OTHER FUNCTIONALITIES:

Manual Defrosting:

A defrosting cycle can be initiated manually only if certain temperature conditions are met.

- Access the SPECIAL CYCLES menu using the  key and select DEFROSTING
- At this point, DEFROSTING will appear and the next time  is pressed, the cycle will start.
- If the conditions for defrosting are not satisfied, when the START key is pressed, the device returns to the SPECIAL CYCLES menu and defrosting is not carried out.



Fig. 13

Pre-Cooling:

This is a refrigeration cycle of infinite duration that can precede all the operating cycles.

It can also be used as a refrigeration cycle of infinite duration.

Access the SPECIAL CYCLES menu using the  key and select PRE-COOLING.

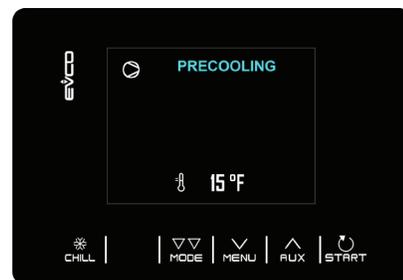
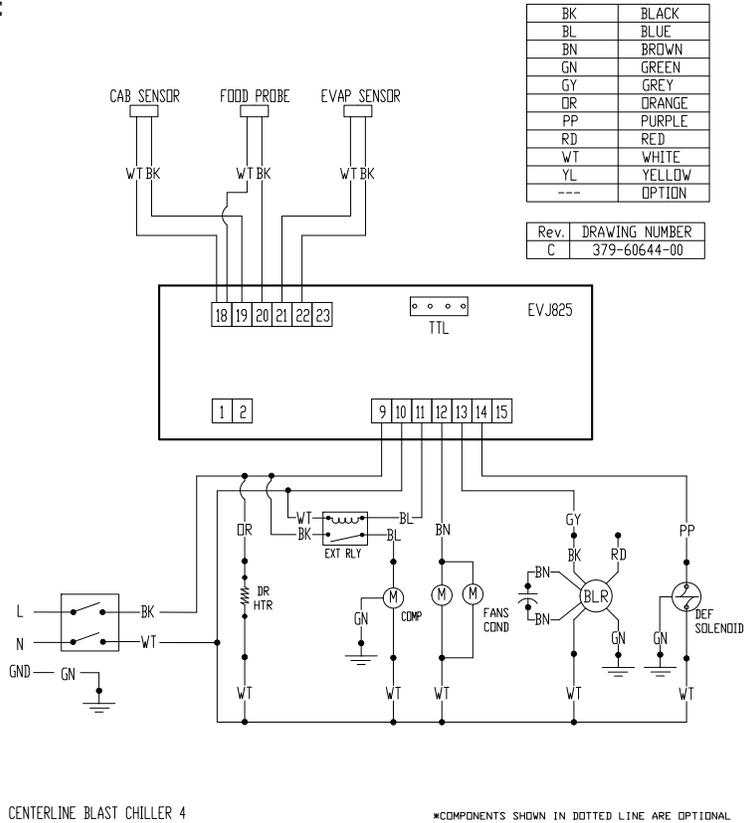


Fig. 14

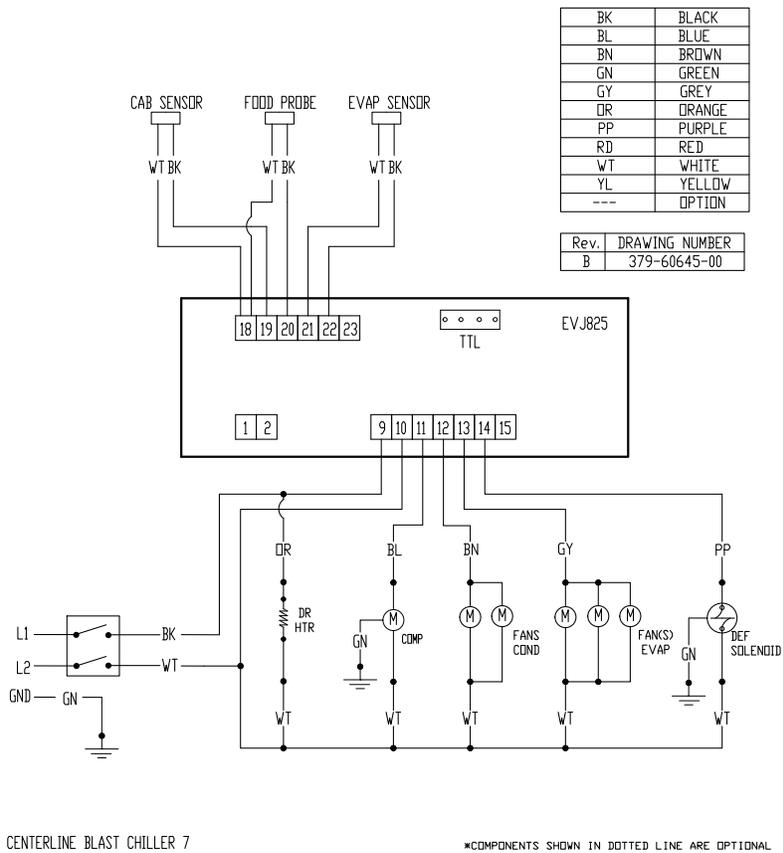
VI. CONTROL BASICS (continued)

VI. d - WIRING DIAGRAMS:

Undercounter Blast Chiller:



Reach-In Blast Chiller:



VI. CONTROL BASICS (continued)

VI. e – CHANGE CONTROL PARAMETERS:

Display the Parameters Menu:

To display the parameters menu, select the  key and cycle through the screens until you come to the screen in figure 15 and then select the  key to open to the parameters menu.



Fig. 15

The password must first be entered to display the parameters menu. Use the  key to decrease from 0 to -19. Use the  key to select the password “-19”.

To navigate in the parameter menu, use  to scroll down or  to scroll up in the menu. To select the desired parameter with the  key to edit it and finally confirm with the  key.

NOTE:

Within the menu or when setting a parameter the  key acts as the “ESC” key and returns the controller to the previous page.

Change the Language:

Follow the “Display the Parameters Menu” instructions to display the parameters menu. Then select the first option in the menu “Language” as shown in figure 16 by selecting the  key. Press the  key to change and confirm the desired display language.

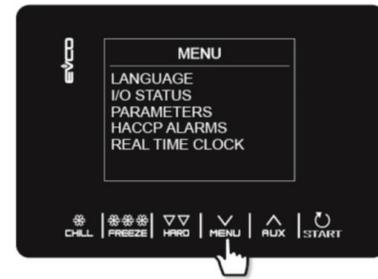


Fig. 16

Change the Unit of Temperature:

Follow the “Display the Parameters Menu” instructions to display the parameters menu. Then press the  key and then select the third option “Parameters” shown in figure 16 by selecting the  key.

The password must first be entered from the menu using the  key to decrease from 0 to -19. Use the  key to select the password “-19”.

Use the  key to scroll down to the “P2” line and use the  key to select the number to change to the desired temperature unit as shown in figure 17.

P2	0	0	1	---	Temperature measurement unit
					0 = °C
					1 = °F

Fig. 17

The parameters are set by default in °F and the relative values and limits are shown in the table in this unit of measurement. In order for the controller to display the values in °C, set P2 to 0 as demonstrated in figure 16 and after the change, disconnect the power from the device and then reconnect it. Any previously stored blast chilling programs will return to the default value each time that the P2 is reset.

VII. TROUBLESHOOTING GUIDE

VII. a - TROUBLESHOOTING GUIDE

SYMPTOM	POTENTIAL CAUSE / SOLUTION
1. No display on control	<ul style="list-style-type: none"> a. No power to unit / Check power supply and circuit breaker b. System problem / Call for service
2. No power on the unit	<ul style="list-style-type: none"> a. Toggle switch is OFF / Turn ON the toggle switch b. Power cord broken / Check power cord & plug
3. Compressor hums but does not start	<ul style="list-style-type: none"> a. Connected to incorrect power supply / Check if the power connection is to the correct voltage of power supply; 115v-120v for the undercounter blast chiller and 208V-230V for the reach-in blast chiller b. Start component issue / Call for service
4. Batch requires too much time to chill product down to target temperature or time	<ul style="list-style-type: none"> a. Door not closed properly / Close door completely b. Too much product loaded / Adjust the load to not exceed capacity of the unit c. Product depth in pan exceeds 2" / Reduce pan load d. Pan has been covered with a lid or plastic wrap or foil, and this is not in direct contact with the product / Cover product correctly. e. Product loaded is of a high density / Allow additional chilling time f. Dirty condenser coil / Clean condenser coil g. Evaporator coil iced / Allow chiller to defrost
5. Unwanted product freezing	<ul style="list-style-type: none"> a. Previously chilled product not removed / Remove chilled product before starting a new chill cycle b. Chill cycle By Time set for too long / Reduce cycle time c. High water content food (ex. soup) / Select SOFT CHILL mode
6. Need frozen product, not cold enough	<ul style="list-style-type: none"> a. This unit is a blast chiller only / For blast freezing needs, contact Traulsen sales
7. Food drying out during chilling	<ul style="list-style-type: none"> a. Food chilled uncovered / Cover food before placing in chiller
8. Condensation on exterior surface	<ul style="list-style-type: none"> a. Door out of alignment or gasket issue / Check door alignment and gasket for proper seal b. Electric door heater malfunction / Call for service
9. Upon starting a chill cycle, the product temperature displayed appears cooler than expected (cooked) temperature	<ul style="list-style-type: none"> a. Varied product temps within batch / Verify actual product temp using a manual thermometer b. Probe placed incorrectly / Relocate probe c. Small mass product (ex. chicken tender) / Use chill by time d. Product held at room temperature too long / Verify actual product temperature using a manual thermometer

VIII. SERVICE/WARRANTY INFORMATION

VIII. a - SERVICE INFORMATION

Before calling for service, please check the following:

- Is the electrical cord plugged in? **NOTE:** If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person(s) in order to avoid a possible electrical hazard.
- Is the toggle switch turn ON?
- Is the fuse OK or circuit breaker on?
- Is the condenser coil clean?

If after checking the above items and the unit is still not operating properly, please contact an authorized Traulsen service agent: 4401 Blue Mound Road Fort Worth, TX 76106 (800) 825-8220.



NOTE: The ISO 7010-W021 symbol is a standardized safety sign used internationally to indicate a potential fire hazard. It features a black flame icon on a triangular yellow background with a black border, following ISO guidelines for warning symbols. This appliance is marked with the ISO 7010-W021 warning label to indicate the presence of FLAMMABLE REFRIGERANTS. Prior to beginning work on systems containing FLAMMABLE REFRIGERANTS, safety checks are necessary to ensure that the risk of ignition is minimized.

WARNING: Since FLAMMABLE REFRIGERANT is used, the appliance is to be repaired only by trained service personnel. Do not puncture refrigerant tubing. All safety precautions must be followed. Dispose needs to proper in accordance with federal or local regulations.

VIII. b - SPARE PARTS INFORMATION

To purchase replacement parts or to speak to service support for Traulsen units please contact our Ft. Worth facility by phone at 800-825-8220 or fax to 817-740-6748 (parts) or 817-740-6757 (service).

Note: When calling for spare parts or service support, please make sure you have model and serial number of unit available.

Traulsen		ITW Food Equipment Group, LLC North American Refrigeration 4401 Blue Mound Rd Ft. Worth, TX 76106 800-825-8220	
MODEL:	CLBC4	← Model Number	
MODEL:			
SERIAL NUMBER:	26A	← Serial Number	
REFRIGERANT / REFRIGERANT / REFRIGERANT			
REFRIGERANT	AMOUNT	WEIGHT	WEIGHT
R-134a (R134a)	500.00 g	1.1023 kg	2.4305 lb
R-404A (R404A)	250.00 g	0.5511 kg	1.2146 lb
R-408A (R408A)	NA		
R-410A (R410A)			
R-422B (R422B)			
Input Power (Watts) - FOR INDOOR USE ONLY			
Voltage	50/60	Phase	Single Phase
Hz	50	Hz	60
Current/Part Number	Check/Part Note		
CLBC4			
COMPONENTS / COMPONENTS / COMPONENTS			
COMP. NAME	MANUFACTURER	PART NUMBER	
COND. FAN ASSEMBLY	COND. FAN ASSEMBLY	COND. FAN ASSEMBLY	
COND. FAN ASSEMBLY	COND. FAN ASSEMBLY	COND. FAN ASSEMBLY	
CONTROL BOARD	CONTROL BOARD	CONTROL BOARD	
DEF. HEATER WATTS	DEF. HEATER WATTS	DEF. HEATER WATTS	

VIII. c - WARRANTY REGISTRATION:

The warranties for your new Traulsen unit may be registered with us by completing warranty information online, via our website www.traulsen.com. Click on the Product Registration text at the footer of the home page. You may also register your product by calling us directly at 800-825-8220.

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4401 Blue Mound Road Fort Worth, Texas 76106 (USA)

Phone: 800.825.8220 | Service Fax: 817.740.6757 | E-mail: service@traulsen.com | Website: traulsen.com

Form Number: TR36440 | Part Number: 375-60376-00 (Rev. C) | Revision Date: 01/26

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