



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



BLAST CHILLERS

TBC-SERIES
 Reach-In Blast Chiller
 Self-Contained



STANDARD PRODUCT FEATURES

- High Performance Dual Refrigeration System
- Easy to Use Touch Screen Control with Automatic or Manual Operation
- Adjustable Product Target Temps (40 to -5 degrees F) or Cycle Times
- Four Chill Settings: Blast Chill, Speed, Energy Saving & Delicate
- On-Board Cycle Data Printer
- Three (3) Removable Food Probes
- USB Port, 90-Day Cycle Data Memory
- Stainless Steel Exterior & Interior
- Long Life EZ-Clean Door Gasket(s)
- Thirteen (13) Universal Type Tray Slides (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty



Intertek
 4004142
Conforms to UL STD. 471
 Cert. to CAN/CSA STD. C22.2 NO.120

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.

ACCESSORIES & OPTIONS (*field installed)

- Label Printer (adds "-LP" to device number)
- Automatic Electric Condensate Evaporator (field installed)
- Combi Oven Compatibility Kit
- Set of Four (4) 4-5/8" High Casters
- Models for Remote Application Available

AVAILABLE CONFIGURATIONS

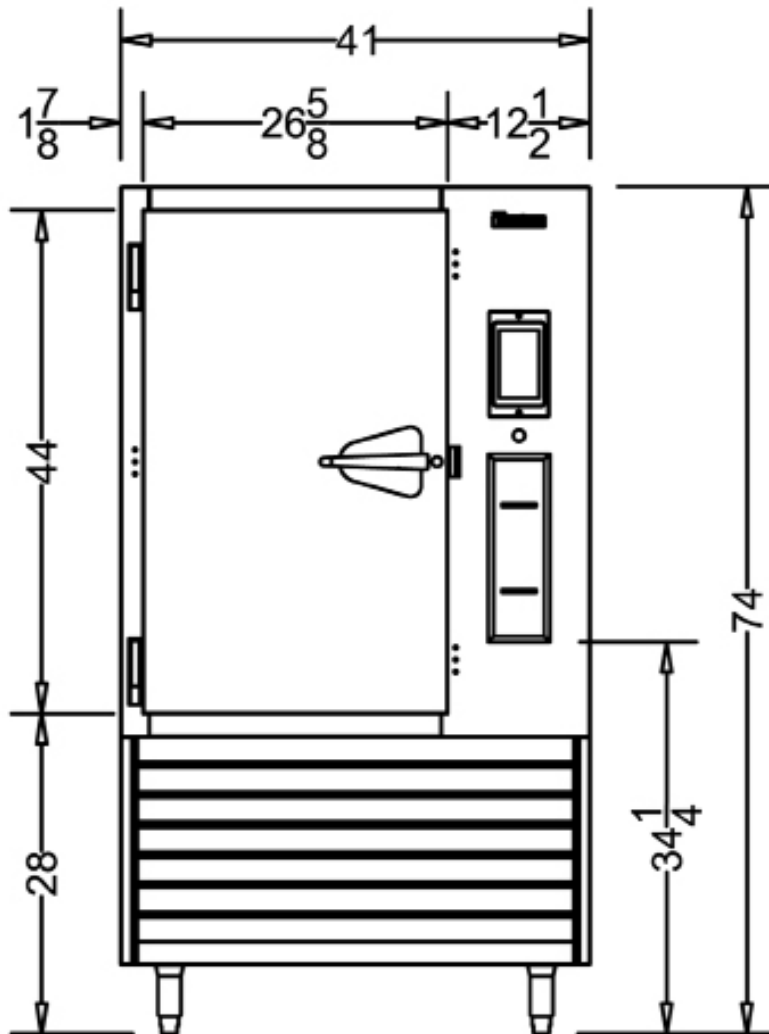
Model	Hinging	Supports	Other Feature
TBC13-24	Left	6" Casters	No
TBC13-28	Right	6" Casters	No
TBC13-31	Left	6" Legs	No
TBC13-32	Right	6" Legs	No
TBC13-58	Left	6" Casters	No
TBC13-62	Left	6" Casters	No
TBC13-50	Right	6" Casters	Combi Oven Compatible

Approved by _____ Date _____ Approved by _____ Date _____



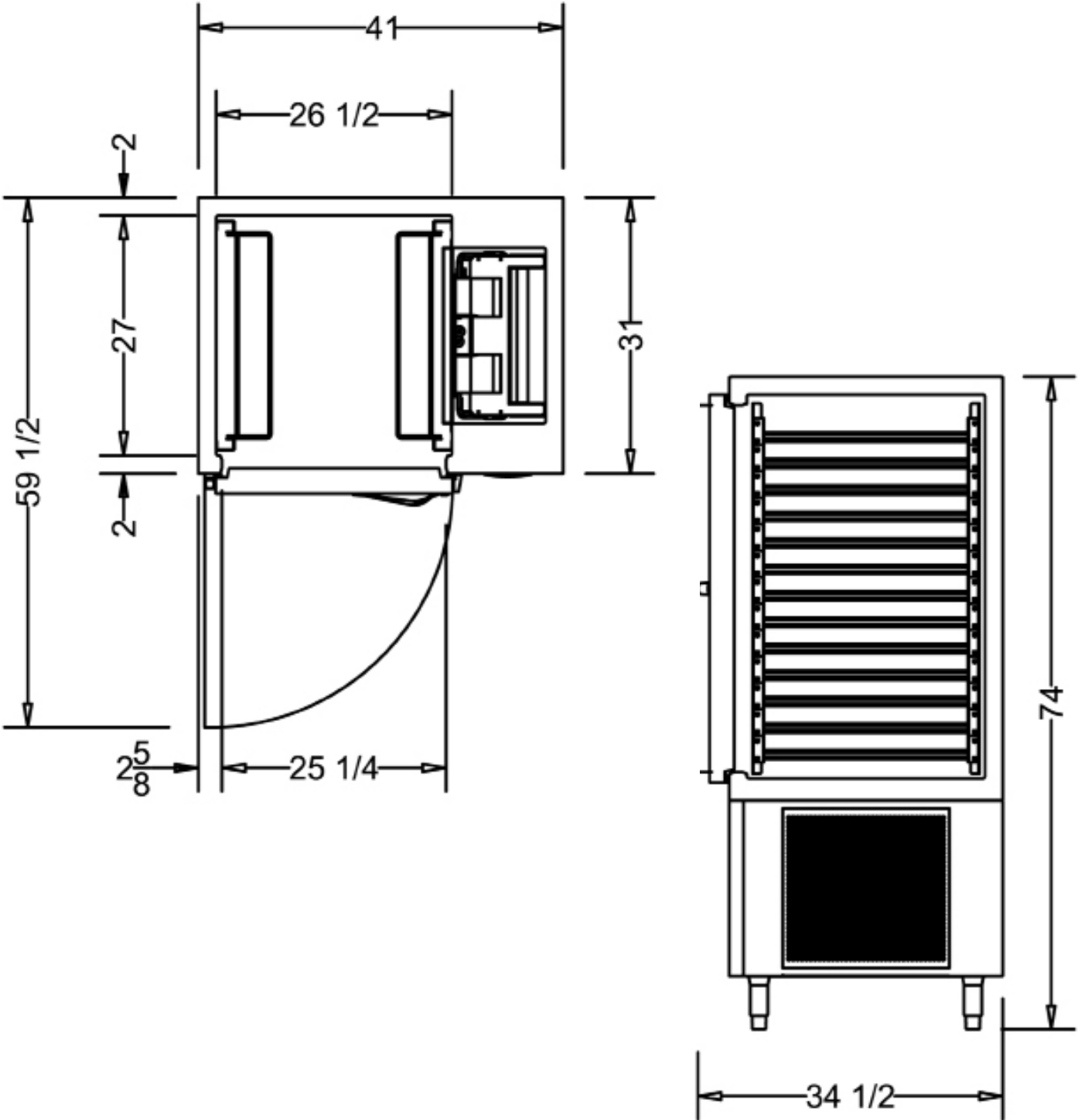
MODEL

TBC13



TBC-SERIES
Reach-In Blast Chiller
Self-Contained Solid Door

MODEL
TBC13





TBC-SERIES

Reach-In Blast Chiller

Self-Contained

MODEL

TBC13

MODELS	TBC13
DIMENSIONAL DATA	
Net Capacity cu. ft.	18.3 (518 l)
L x D x H - Overall in. ¹	41 (104.1 cm) x 35 (88.8 cm) x 74 (188 cm)
Depth - Over Body in.	31 (78.7 cm)
Depth - Door Open 90° in.	59½ (151.1 cm)
Clear Door W x H in.	25½ (64.1 cm) x 41½ (105.7 cm)
No. Tray Slides	13
Pan Capacity	[13] 18" x 26" [26] 12" x 20"
Product Capacity lbs.	200 (40.7 kg)
ELECTRICAL DATA	
Voltage Plug	208-230/115/60/1 NEMA L14-20P (attached)
Feed Wires with Ground	4
Full Load Amps Req'd Circuit	16.0 20 Amp
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge Amt oz.	Maintenance 22 (623.7 gr) Blast Chill 32 (907.2 gr)
BTU/HR H.P. ²	Maintenance 3010 ½ HP Blast Chill 5870 ¾ HP
Required Side Clearances ³	3" 5½"
SHIPPING DATA	
L x D x H Crated in.	48 (121.9 cm) x 45 (114.3 cm) x 85 (215.9 cm)
Volume Crated cu. ft.	106 (3001.5 l)

NOTES:

1. Height shown when mounted on standard 6" high legs or casters.
2. Based on a 90°F ambient and 0°F evaporator.
3. Clearance figures based on an 86°F and 105°F environment respectively.

ESTIMATED PERFORMANCE CHART

TBC13 Product Load	Chill Time From 135°F to 40°F
75 (lbs.)	85
100 (lbs.)	90
125 (lbs.)	100
150 (lbs.)	120
200 (lbs.)	140

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior and interior are constructed of stainless steel. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. Door is equipped with a cylinder lock and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind the door opening. Both the cabinet and door are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

High-capacity, self-contained dual refrigeration systems 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. It features a thermostatic expansion valve, high-humidity evaporator coil, high speed evaporator fans, air-cooled hermetic compressor, and hot gas defrost. A floor drain or optional condensate evaporator is required for condensate removal. The condenser coil is front facing for easy cleaning. Defrost occurs automatically, does not interrupt chill cycles in progress, nor starting new chill cycles, and intervals between defrost cycles are adjustable to better suit differing operational needs.

CONTROLLER / BASIC OPERATION

The easy to use touch screen control is water resistant and protected from damage by a heavy gauge stainless steel bezel. Using the three probes provided, it monitors cycle progress and records all HACCP required data. This information can then be printed at the end of the cycle using the on-board printer and/or retrieved later from memory, where it is stored for 90-days.

Chill cycles can be started in one of two ways using either the AUTO (touch free) or MANUAL (fully adjustable) operating mode. In AUTO mode, placing any probe in 90°F or above product will initiate a chill cycle using the default parameters (standard blast chill with a target temperature of 37°F) in approximately 30-seconds. In MANUAL mode, the operator can adjust all the cycle parameters to suit their needs. Upon pressing START the chill cycle will commence using these inputs. Failure to complete cycle programming in MANUAL mode will result in the chill cycle starting automatically in 5-minutes after the last button push (provided at least one probe had been placed in product 90°F or above).

Product and/or user names can be manually input at the beginning or end of the chill cycle if desired. Customized chill cycle parameters (i.e. chill recipes) can be loaded and stored in advance, by name.

Once a chill cycle is started, it will continue without interruption until either the target temperature (using probes) or time (without using probes) is met. When using the default target temperature of 37°F, rapidly circulating air will cycle between 10-14°F or as low as -25°F when the target temperature is set at -5°F.

Upon cycle completion, the blast chiller will notify the operator with an audible alarm, and automatically revert to maintenance mode, holding the product at the target temperature until removed.

INTERIOR ARRANGEMENTS

Standard interior arrangements include thirteen (13) adjustable universal type tray slides, installed at the factory.

DOMESTIC WARRANTY

Both a three year parts and labor warranty and an additional two year compressor parts warranty (for a total of five) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



REMOTE REFRIGERATION DATA

Refer to the chart below to determine the following remote characteristics: Voltage, Amps, BTU's and Refrigerant. The chart also indicates what components are included: Solenoid, Expansion Valve, and Temperature Control type.

MODEL NO	VOLTAGE	AMPS	BTU @ 90°F AMBIENT AND EVAP. TEMP.	REFRIG'T	SOLENOID YES/NO	EXP. VALVE YES/NO	TEMPERATURE CONTROL
G SERIES							
G10000, etc.	115/60/1	5.4	1520 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G10002P, etc.	115/60/1	6.1	1520 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G11000, etc.	115/60/1	5.4	2410 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G11002P, etc.	115/60/1	6.1	2400 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G12010, etc.	115/60/1	5.4	1930 @ -10°F Evap	R-407A	Yes	Yes	Microprocessor
G20000, etc.	115/60/1	6.1	2410 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G20004P, etc.	115/60/1	7.5	2410 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G21000, etc.	115/60/1	6.1	4160 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G21004P, etc.	115/60/1	7.5	4160 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G22010, etc.	115/60/1	8.2	3080 @ -10°F Evap	R-407A	Yes	Yes	Microprocessor
G30000, etc.	115/60/1	8.9	3780 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
G31010, etc.	115/60/1	8.9	4710 @ -10°F Evap	R-407A	Yes	Yes	Microprocessor
G31310, etc.	115/60/1	8.9	4710 @ -10°F Evap	R-407A	Yes	Yes	Microprocessor
G32000, etc.	115/60/1	8.9	5330 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
R/A SERIES							
R/AHT132W	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT132E	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT232W	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT332W	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT132N	115/60/1	5.4	2240 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT232N	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT332N	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT126W	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT226W	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT132D	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT232D	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT132WP	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT232WP	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT332WP	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT132N	115/60/1	5.4	1930 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT232NP	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT332NP	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT126WP	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AHT226WP	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT132W	115/60/1	5.4	2160 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT232W	115/60/1	5.4	3790 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT332W	115/60/1	5.4	5220 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT132N	115/60/1	5.4	1930 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT232N	115/60/1	5.4	3790 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT332N	115/60/1	5.4	5220 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT126W	115/60/1	5.4	1980 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT226W	115/60/1	5.4	3790 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT132D	115/60/1	5.4	2160 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ALT232D	115/60/1	5.4	3790 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI132L	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI232L	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI332L	115/60/1	5.4	5330 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI132LP	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI232LP	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI332LP	115/60/1	5.4	5330 @ +20°F Evap	R-407A	Yes	Yes	Smart Control



REMOTE REFRIGERATION DATA

MODEL NO	VOLTAGE	AMPS	BTU @ 90°F AMBIENT AND EVAP. TEMP.	REFRIG'T	SOLENOID YES/NO	EXP. VALVE YES/NO	TEMPERATURE CONTROL
R/A Series (Cont'd)							
R/ARI132H	115/60/1	5.4	2400 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI232H	115/60/1	5.4	4360 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/ARI332H	115/60/1	5.4	5330 @ +20°F Evap	R-407A	Yes	Yes	Smart Control
R/AIF132L	115/60/1	5.4	2160 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/AIF232L	115/60/1	5.4	5220 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/AIF332L	115/60/1	5.4	7580 @ -20°F Evap	R-407A	Yes	Yes	Smart Control
R/ACV132W	115/60/1	5.4	2160 @ -10°F Evap	R-407A	Yes	Yes	Smart Control
R/ACV232W	115/60/1	5.4	1870 @ -10°F Evap	R-407A	Yes	Yes	Smart Control
TE036HR	115/60/1	5.4	2370 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE048HR	115/60/1	5.4	2370 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE060HR	115/60/1	5.4	2370 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE072HR	115/60/1	5.4	2370 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE084HR	115/60/1	5.4	2370 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE096HR	115/60/1	5.4	4090 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TE110HR	115/60/1	5.4	4090 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TU Series							
TU044HR	115/60/1	3.3	3080 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TU072HR	115/60/1	3.7	3080 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TU100HR	115/60/1	3.9	3080 @ +20°F Evap	R-407A	Yes	Yes	Microprocessor
TS Series							
TS048HR	115/60/1	7.2	3300 @ +10°F Evap	R-407A	Yes	Yes	Microprocessor
TS066HR	115/60/1	7.2	3870 @ +10°F Evap	R-407A	Yes	Yes	Microprocessor
TS072HR	115/60/1	7.7	3870 @ +10°F Evap	R-407A	Yes	Yes	Microprocessor
TS090HR	115/60/1	7.7	3870 @ +10°F Evap	R-407A	Yes	Yes	Microprocessor

NOTES:

- Remote microprocessor and smart control equipped units do not require use of a temperature control.
- Cord and plug are not supplied with remote units.
- Listed BTU rating shown is the required BTU's delivered to the unit at the evaporator coil.
- Compressor HP not supplied by Traulsen. Compressor size should be determined by a qualified refrigeration technician based on the delivered BTU rating at the unit and actual jobsite requirements.
- To determine approximate remote model weights, please deduct 40 lbs. from the respective self-contained models net or gross weight.
- Standard Traulsen five year compressor warranty does not apply to remote units.
- Condensate Removal: All remote models require provisions to be made to allow for condensate removal by the operator. As supplied standard, these models include only a drain tube exiting evaporator compartment on top of the cabinet from which condensate will drip. Optional condensate removal provisions include a drain line extended down the cabinet back (n/a for pass-thru or roll-thru models) or Top-Mounted Condensate Evaporator, all supplied by others.
Note: Provision of the first option will add approximately 7/8" to the overall cabinet depth.
- Traulsen does not recommend the use of casters with remote models (legs supplied standard on G-Series remote units).
- Refrigeration connections provided are 1/4" O.D. for the liquid line and either 1/2" or 3/4" O.D. for the suction line, no other connections are required.
- The solenoid valve provided is wired at the factory directly to the control, therefore no electrical connections are required between the unit and remote compressor.
- For optional refrigerant options consult with factory at time of order to ensure correct expansion valve is provided.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.