



TBC SERIES

13-LEVEL REACH-IN BLAST CHILLER



Project Name:	Location:	AIA #:	
Item #:	Qty:	Model #:	SIS #:

TBC SERIES - STAINLESS STEEL EXTERIOR & INTERIOR



SPECIFICATIONS

DIMENSIONAL DATA	
Capacity cu. ft.	18.3 (518 cu l)
Length in.	41 (104.1 cm)
Overall Depth in.	34-1/2 (88 cm)
Overall Height in. ^{2,3}	74 (188 cm)
# Trayslides	13
Pan Capacity	(13) 18" x 26" (26) 12" x 20"
Capacity lbs.	200 (90.7 kg)
ELECTRICAL DATA	
Horsepower ¹	(2) Systems: 1-1/4 per system
Amps	16
Voltage	208-230/60/1
NEMA	6-20P
# Ground Feed Wires	3
REFRIGERATION DATA	
Refrigerant	R-290
Charge Amount oz.	(2) Systems: 5.3 (150 g) per system
BTU	(2) Systems: 6490 per system

MODEL	HINGE	SUPPORTS	FEATURES
TBC13-24	Left	6" Casters	--
TBC13-28	Right	6" Casters	--
TBC13-31	Left	6" Legs	--
TBC13-32	Right	6" Legs	--
TBC13-57	Left	6" Flanged Legs	--
TBC13-25	Left	6" Casters	SS Back
TBC13-29	Right	6" Casters	SS back
TBC13-51	Left	4-1/8" Casters	--
TBC13-52	Right	4-1/8" Casters	--
TBC13-58	Left	4-1/8" Casters	SS Back
TBC13-54	Left	6" Casters	Combi Compatible; No Interiors
TBC13-50	Right	6" Casters	Combi Compatible; No Interiors
TBC13-59	Right	6" Casters	Combi Compatible; SS Back; No Interiors

When ordering please specify:
Voltage, Hinging, and Options



NEMA 6-20P

1. Based on 90°F ambient & 0°F evaporator.
2. Overall height includes 6" (15.2 cm) for supports.
3. Required side and back clearance 5-1/2"; top clearance 12".



Intertek



Intertek



Models listed to applicable UL, CSA, and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

Specifications subject to change without notice. Chart dimensions are rounded up to the nearest 1/16" (centimeters rounded up to the nearest tenth).



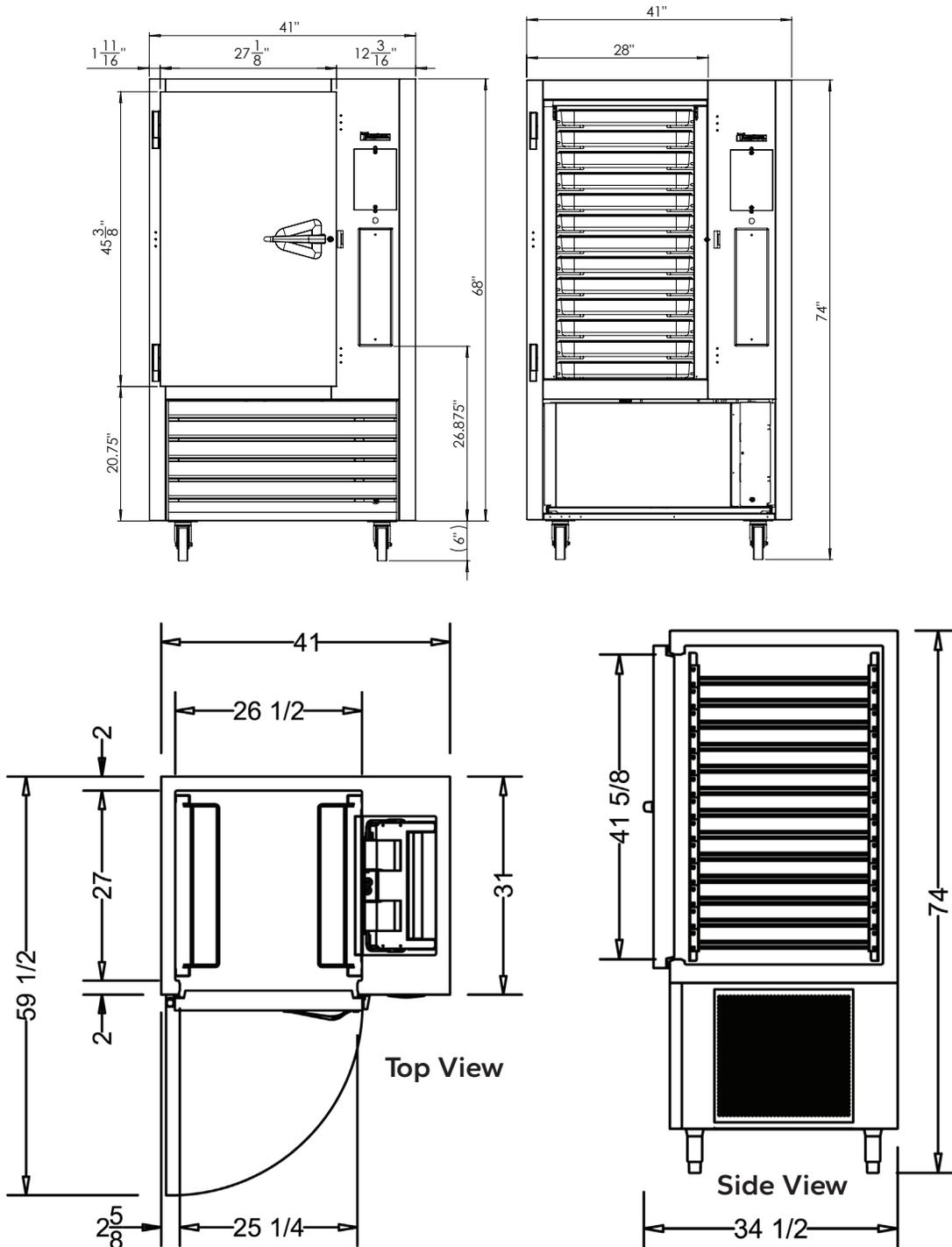
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PLAN VIEW





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REFRIGERATION SYSTEMS

- Self-contained, dual refrigeration systems use environmentally friendly, minimal GWP R-290 refrigerant
- Advanced air circulation system quickly and safely chills hot food to 41°F
- Easy to clean, front-facing condenser coil
- Thermostatic expansion valve metering device
- High humidity evaporator coil located outside the food zone
- Non-electric condensate evaporator
- High speed evaporator fans
- Adjustable, automatic hot gas defrost

CONTROLLER

- 6" glove-safe touchscreen control panel
- Standard Chilling: Maintains air temperature at 10-15°F and completes the cycle when food probe(s) reach 37°F by default
- Speed Chilling: Maintains air temperature at 0-5°F until product reaches 70°F then adjusts to 10-15°F completing the cycle when food probe(s) reach 37°F by default
- Delicate Chilling: Maintains air temperature at 30-35°F and completes the cycle when food probe(s) reach 37°F by default
- Blast Freezing: Maintains air temperature at -25 to -20°F and completes the cycle when food probe(s) reach 0°F by default
- Cold Holding: At cycle end, automatically enters holding mode; unit maintains air temperature at 34-40°F after chilling, or 0-5°F after freezing
- Auto-Start: No-touch; insert any probe into cooked product to initiate Standard chilling cycle; settings configurable via control interface
- Quick-Start: Programmable, one-touch button to start 90-minute standard cycle
- USB HACCP Interface: Use standard USB thumb drive to easily download data

CABINET CONSTRUCTION

- Stainless steel exterior and interior
- Exterior top, back and bottom are constructed of heavy gauge galvanized steel
- (3) removable, water-proof probes
- Both the cabinet & door is insulated with an average of 2" (5.1 cm) thick high density, non-CFC foamed-in-place polyurethane
- A set of (4) 6" (15.2 cm) high supports standard; see front for additional options
- 9' (2.4 m) cord & plug provided

DOOR

- Stainless steel gasket-protecting door pan
- Cylinder lock standard
- Guaranteed for life cam-lift hinges
- Guaranteed for life metal workflow door handle
- Door is self-closing with a stay-open feature
- Magnetic, snap-in EZ-Clean™ door gasket is chemical-resistant
- Anti-condensate heaters located behind door opening

INTERIORS

- (13) Universal type trayslides

FACTORY-INSTALLED OPTIONS

- High capacity condensate evaporator (TBCACC-LBMCE)
- Average capacity condensate evaporator (TBCACC-BMCE)
- Stainless-steel back

WARRANTY

A six-year parts and labor warranty, an additional one-year compressor parts warranty (for a total of seven years) and a three-year evaporator coil parts and labor warranty are provided standard

ESTIMATED PERFORMANCE CHART

Temp. Zone	Chill Time (minutes)	TBC13 Product Load (lbs.)
160°F to 40°F	90	104
	120	156
135°F to 40°F	240	200
160°F to 0°F (freezing)	240	78

NOTE: Model TBC13 requires either a floor drain or the use of an optional bottom-mounted electric condensate evaporator pan kit (TBCACC-BMCE) for condensate removal.

NOTE: TBC13 models are equipped with a cabinet drain plug. Do NOT spray the TBC13 interior with a hose to clean. Care should be taken to avoid splashing of water in the unit's interior.



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