



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

TBC-SERIES

Roll-In/Roll-Thru Blast Chiller Self-Contained Maintenance System



STANDARD PRODUCT FEATURES

- High Performance Dual Refrigeration System (requires connection to an adequately sized remote condensing unit for blast chill operation)
- Easy to Use Touch Screen Control with Automatic or Manual Operation
- Hands-Free Auto Start
- Adjustable Product Target Temps (40 to -5°F) or Cycle Times
- Four Chill Settings: Blast Chill, Speed, Energy Saving & Delicate
- On-Board Cycle Data Printer
- Three (3) Removable Food Probes for Multi-Batching
- USB Port, 90-Day Cycle Data Memory
- Stainless Steel Exterior & Interior
- Long Life EZ-Clean™ Door Gasket(s)
- Accommodates One (1) 27" W x 29" D x 72" H Roll-In Rack
- Easy to Maintain Front Facing Condenser Coil (maintenance system only)

ACCESSORIES & OPTIONS (*field installed)

- Label Printer (adds "-LP" to device number)
- Special Roll-In Rack (BCACC-OTRTR, 13 Levels, 24.5" W x 26" D x 70" H)
- 115V Floor Mounted Electric Condensate Evaporator (BCACC-60018)
- 4 HP 208-230/60/1 Remote Air-Cooled Condensing Unit (BCACC-60111-10)
- 4 HP 208-230/60/3 Remote Air-Cooled Condensing Unit (BCACC-60123-10)
- 4 HP 460/60/3 Remote Air-Cooled Condensing Unit (BCACC-60146-10)
- 4 HP 208/230/60/1 Remote Water-Cooled Condensing Unit (BCACC-60228)
- 4 HP 208-230/60/3 Remote Water-Cooled Condensing Unit (BCACC-60229)
- Weather Housing for Remote Condensing Unit, Includes Leg Mounting Kit (BCACC-60122-10)



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

AVAILABLE CONFIGURATIONS

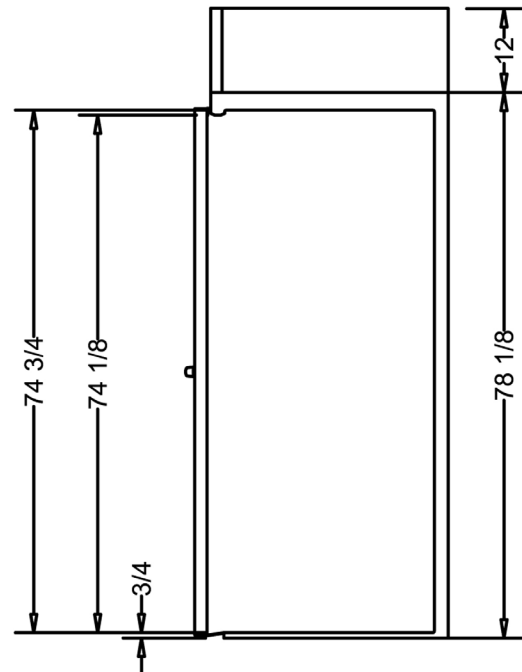
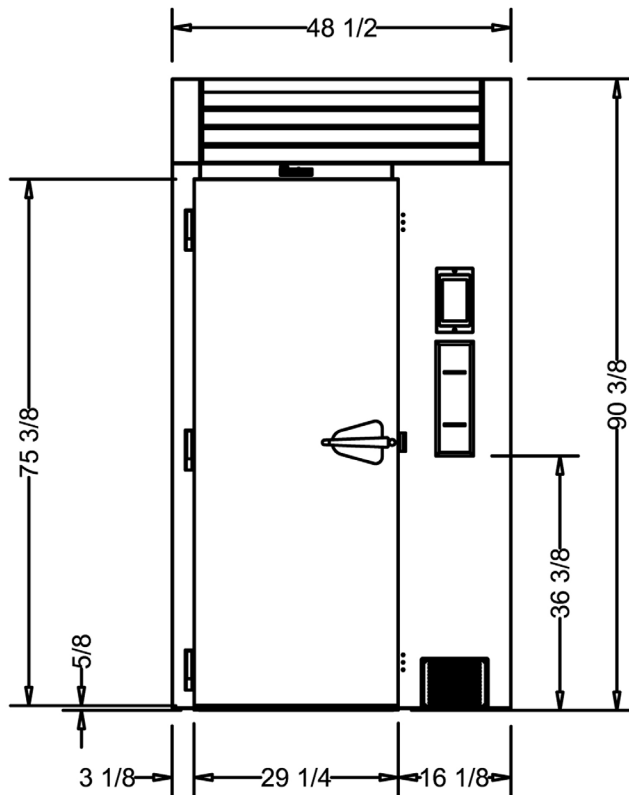
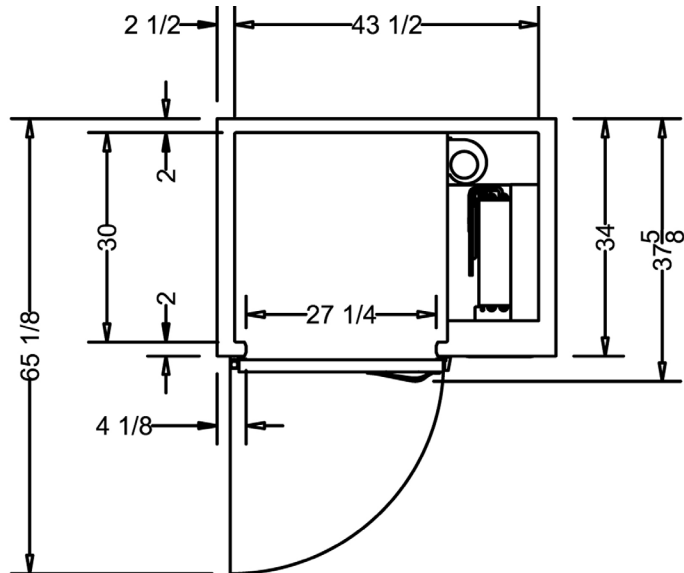
Model	Type	Hinging	Additional Features
TBC1H-20	Roll-In	L	no
TBC1H-24	Roll-In	R	no
TBC1H-21	Roll-In	L	Stainless Steel Back
TBC1H-25	Roll-In	R	Stainless Steel Back
TBC1H-34	Roll-In	L	Combi-Oven Compatible*
TBC1H-33	Roll-In	R	Combi-Oven Compatible*
TBC1HR-1	Roll-Thru	Front L/Back L	no
TBC1HR-3	Roll-Thru	Front R/Back R	no
TBC1HR-4	Roll-Thru	Front R/Back L	no

*NOTE: Combi-oven compatible models accommodate racks with maximum dimensions of 31-1/2" W x 37-7/16" D x 72" H, increases overall cabinet depth to 44"-1/2."

Approved by _____ Date _____ Approved by _____ Date _____

MODEL

TBC1H

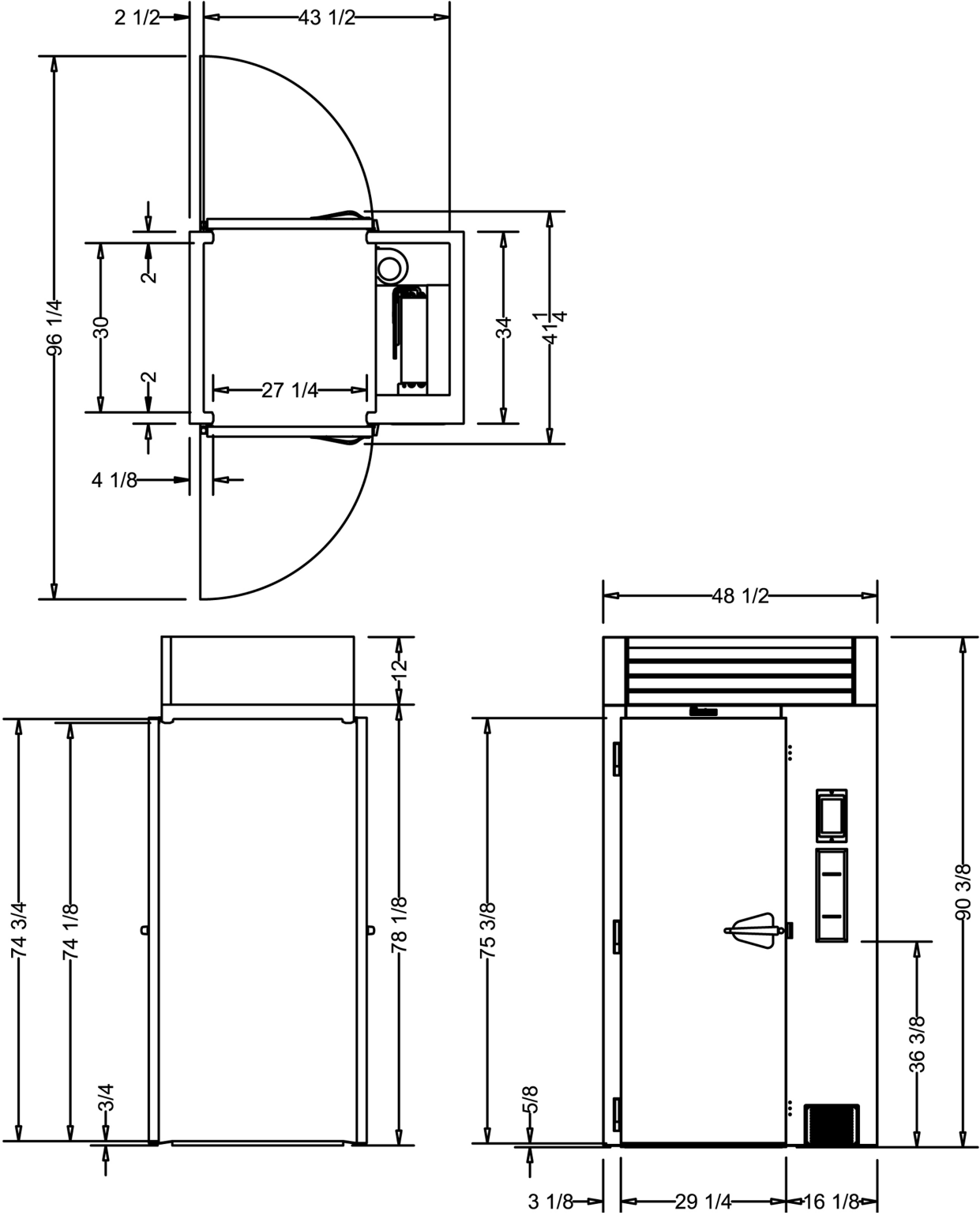


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MODEL

TBC1HR





TBC-SERIES

Roll-In/Roll-Thru Blast Chiller

Self-Contained Maintenance System

MODEL

TBC1H & TBC1HR

MODELS	TBC1H TBC1HR
DIMENSIONAL DATA	
Net Capacity cu. ft.	35.0 (991 l)
L x D x H - Overall in. Roll-In	48½ (123.2 cm) x 37⅞ (95.5 cm) x 90⅞ (229.6 cm)
L x D x H - Overall in. Roll-Thru	48½ (123.2 cm) x 41¼ (105 cm) ¹ x 90⅞ (229.6 cm)
Depth - Over Body in.	34 (86.4 cm)
Depth - Door Open 90° in.	65⅞ (165 cm) 96¼ (244 cm)
Clear Door W x H in.	27¼ (69.3 cm) x 74⅞ (188.3 cm)
Rack Capacity	1
Pan Capacity ²	(13) 18" x 26" (26) 12" x 20"
Product Capacity lbs.	300 (136.1 kg)
ELECTRICAL DATA	
Voltage Plug	115/60/1 n/a
Feed Wires with Ground	3
Full Load Amps Req'd Circuit	16.0 20 Amp
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge Amt oz.	22 (623.7 gr)
BTU/HR H.P. ² - Maintenance ³	2980 ½ HP
Recommended BTU/HR - Chill ⁴	18,700 ⁵
SHIPPING DATA	
L x D x H Crated in.	66 (167.6 cm) x 45 (114.3 cm) x 97 (246.3 cm)
Volume Crated cu. ft.	167 (4728.9 l)
Uncrated Crated Weight lbs.	775 (351.5 kg) 715 (324.3 kg)

NOTES:

1. Rack capacities vary, estimated capacity shown.
2. Self-contained maintenance system only (Based on a 90°F ambient and 0°F evaporator).
3. Requires provision of a remote R-407A condensing unit for blast chill operation. Figure shown are recommended BTU's (using R-407A refrigerant) required at the evaporator.
4. Suction line connection is 7/8" and liquid line connection is 1/2".

ESTIMATED PERFORMANCE CHART

TBC1H/TBC1HR Product Load	Chill Time From 135°F to 40°F
200 (lbs.)	90
250 (lbs.)	120
300 (lbs.)	155

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. The interior floor is constructed of stainless steel and insulated with 3/4" of resilient cork. Door is equipped with a cylinder lock and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120°. 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 SYSTEMS

High-capacity, self-contained maintenance refrigeration system 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. 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. **Note:** A remote condensing unit is required for blast chill operation. A provision of either a floor drain or optional floor mounted electric condensate evaporator is also required for condensate removal.

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

Accommodates one roll-in rack with maximum dimensions (wheels inboard of frame) of 27" wide x 29" deep x 72" high. Racks are not supplied standard but are available as an optional accessory.

DOMESTIC WARRANTY

Both a six year parts and labor warranty and an additional one year compressor parts warranty (for a total of seven) are provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.