



# TBC SERIES

## ROLL-IN/ROLL-THRU BLAST CHILLER



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

### TBC SERIES - STAINLESS STEEL EXTERIOR & INTERIOR



### SPECIFICATIONS

DIMENSIONAL DATA	
Capacity cu. ft.	35 (991 cu l)
Length in.	48-1/2 (123.2 cm)
Roll-in Depth in.	37-1/8 (95.5 cm)
Roll-thru Depth in.	41-1/4 (105 cm)
Height in. <sup>3</sup>	90-3/8 (229.6 cm)
Rack Capacity	1
Pan Capacity	(13) 18" x 26" (26) 12" x 20"
Capacity lbs.	300 (136.1 kg)
ELECTRICAL DATA	
Horsepower <sup>1</sup>	1 (Maintenance <sup>2</sup> )
Amps	20
Voltage	115/60/1
NEMA	5-20P
REFRIGERATION DATA	
Refrigerant	R-290
Charge Amount oz.	5.3 (150 g)
BTU	4510

When ordering please specify:  
Voltage, Hinging, and Options



NEMA 5-20P

1. Self-contained maintenance system only; based on 90°F ambient and 0°F evaporator.
2. Requires provision of a remote condensing unit for blast chill operation; supplied by others. 18,700 BTU's recommended; suction line is 7/8" and liquid line connection is 1/2".
3. Required top clearance 12".
4. Provision of either a floor drain or optional electric condensate evaporator (separate 115V power supply) is required.

MODEL	TYPE	HINGE	FEATURES
TBC1H-20	Roll-in	Left	--
TBC1H-24	Roll-in	Right	--
TBC1H-21	Roll-in	Left	SS Back
TBC1H-25	Roll-in	Right	SS Back
TBC1H-34	Roll-in	Left	Combi Compatible
TBC1H-33	Roll-in	Right	Combi Compatible
TBC1HR-1	Roll-thru	Front Left/Back Left	--
TBC1HR-3	Roll-thru	Front Right/Back Right	--
TBC1HR-4	Roll-thru	Front Right/Back Left	--



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).



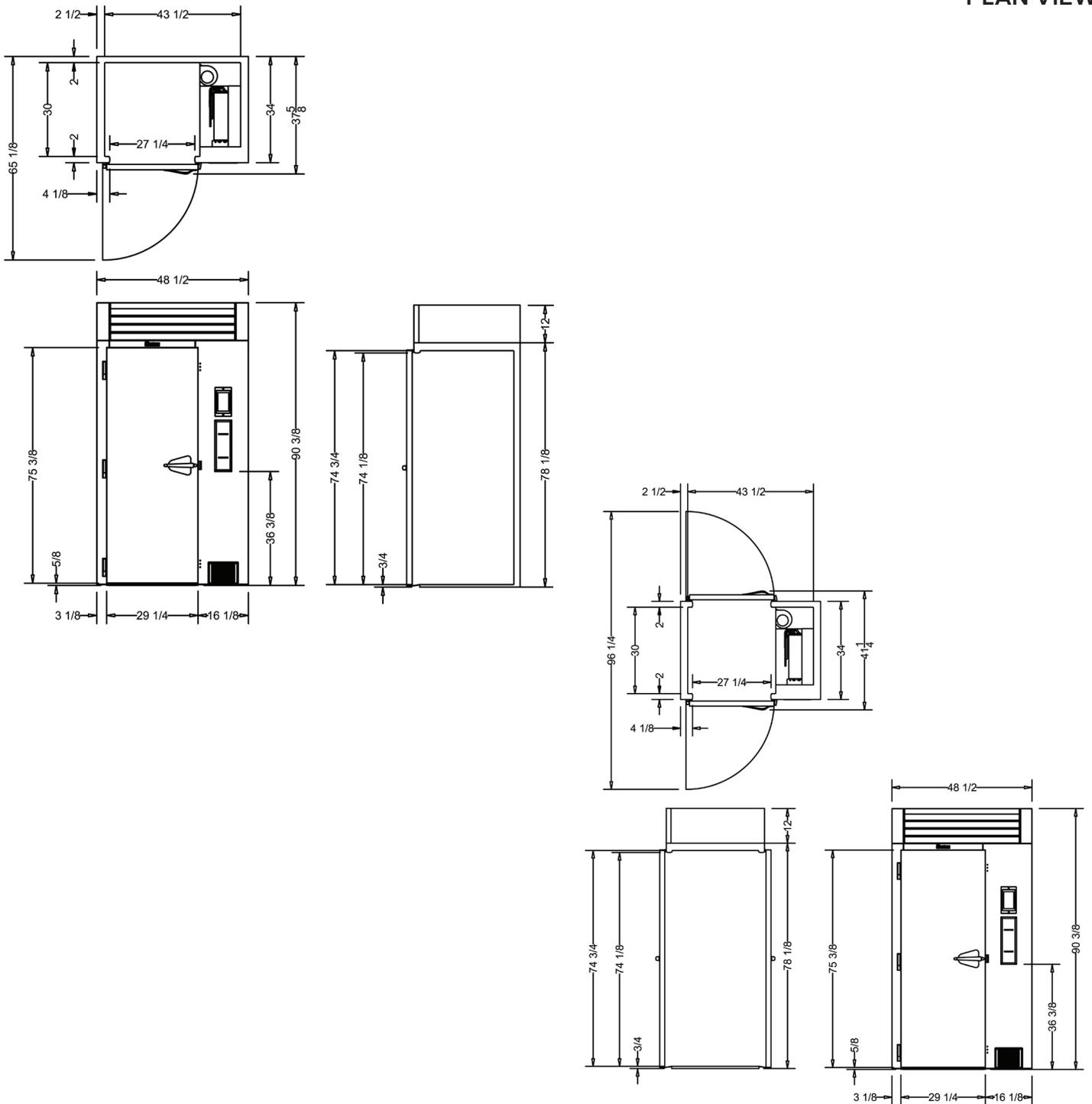
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## PLAN VIEW





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### REFRIGERATION SYSTEMS

- Self-contained, maintenance refrigeration system uses 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
- Real-time data monitoring
- 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
- 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
- Convenient Help feature to assist new users

### CABINET CONSTRUCTION

- Stainless steel exterior and interior
- Interior floor insulated with 3/4" of resilient cork
- 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

### 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

### OPTIONAL ACCESSORY

- Accommodates (1) roll-in rack with maximum dimensions (wheels inboard frame) of 27" wide x 29" deep x 72" high
- 13-level roll-in rack (BCACC-OTRTR); 24.5" wide x 26" deep
- 115V floor-mounted electric condensate evaporator (BCACC-60018); separate power supply required
- Stainless-steel finished back (for TBC1H only)

### WARRANTY

Both a six-year parts and labor warranty and an additional one-year compressor parts warranty (for a total of seven years) are provided, along with a three-year parts and labor warranty on the evaporator coil

**NOTE:** Remote air-cooled and/or water-cooled condensing units must be supplied by others. Remote weather housing units must also be supplied by others.

### ESTIMATED PERFORMANCE CHART

Temp. Zone	Chill Time (minutes)	TBC1H/1HR Product Load (lbs.)
160°F to 40°F	90	160
	120	230
135°F to 40°F	240	300

CAD and/or Revit Files Available

<https://traulsen.klclcad.com>