



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

TBC-SERIES

Reach-In Blast Chiller
Self-Contained, 13 Level



STANDARD PRODUCT FEATURES

- High Performance Dual Refrigeration System
- Easy to Use Touch Screen Control with Automatic or Manual Operation
- Hands-Free Auto Start
- 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 for Multi-Batching
- USB Port, 90-Day Cycle Data Memory
- Stainless Steel Exterior & Interior
- Long Life EZ-Clean™ Door Gasket(s)
- Thirteen (13) Universal Type Trayslides (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- Accommodates (13) 18" x 26" Pans or (26) 12" x 20" Pans

ACCESSORIES & OPTIONS

- Label Printer (adds "-LP" to device number)
- High Capacity Condensate Evaporator (TBCACC-LBMCE)
- Set of Four (4) 4-1/8" High Locking Casters in Lieu of Legs
- Models for Remote Application Available



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

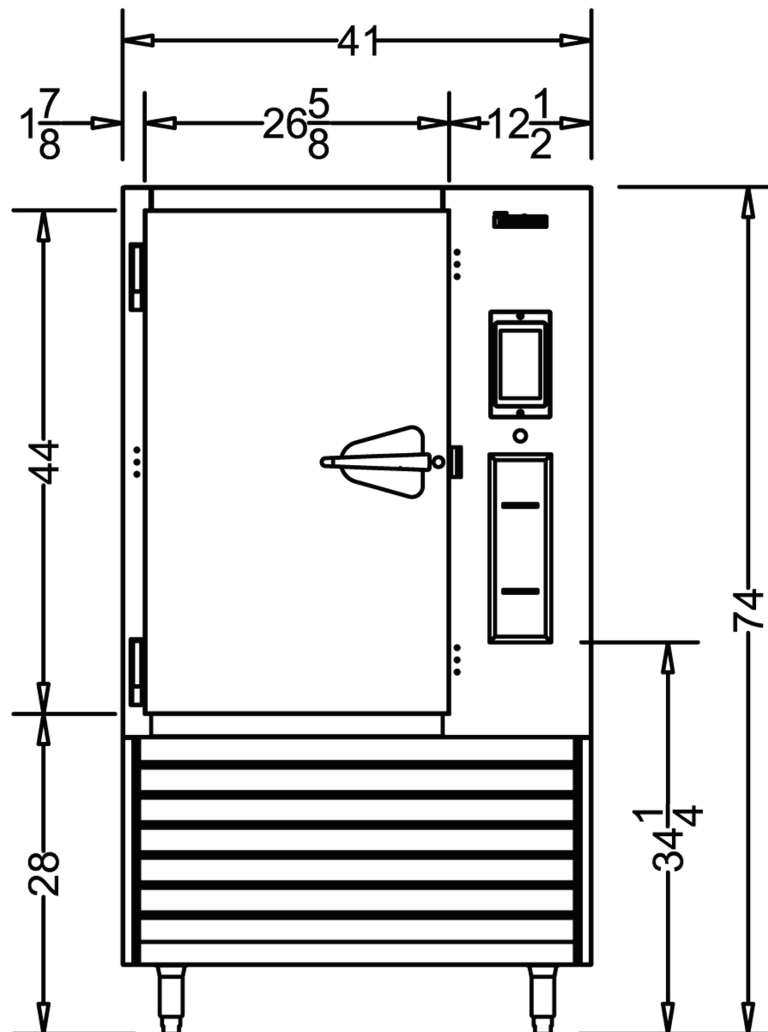
AVAILABLE CONFIGURATIONS

Model	Hinging	Supports	Additional Features
TBC13-24	L	6" Casters	no
TBC13-28	R	6" Casters	no
TBC13-31	L	6" Legs	no
TBC13-32	R	6" Legs	no
TBC13-57	L	6" Flanged Legs	no
TBC13-25	L	6" Casters	Stainless Steel Back
TBC13-29	R	6" Casters	Stainless Steel Back
TBC13-37	L	6" Casters	Remote Application
TBC13-36	L	6" Legs	Remote Application
TBC13-38	R	6" Legs	Remote Application
TBC13-51	L	4 1/8" Casters	no
TBC13-52	R	4 1/8" Casters	no
TBC13-58	L	4 1/8" Casters	Stainless Steel Back
TBC13-54	L	6" Casters	Combi-Oven Compatible, No Interiors
TBC13-50	R	6" Casters	Combi-Oven Compatible, No Interiors
TBC13-59	R	6" Casters	Combi-Oven Compatible, Stainless Steel Back, No Interiors

Approved by _____ Date _____ Approved by _____ Date _____

MODEL

TBC13

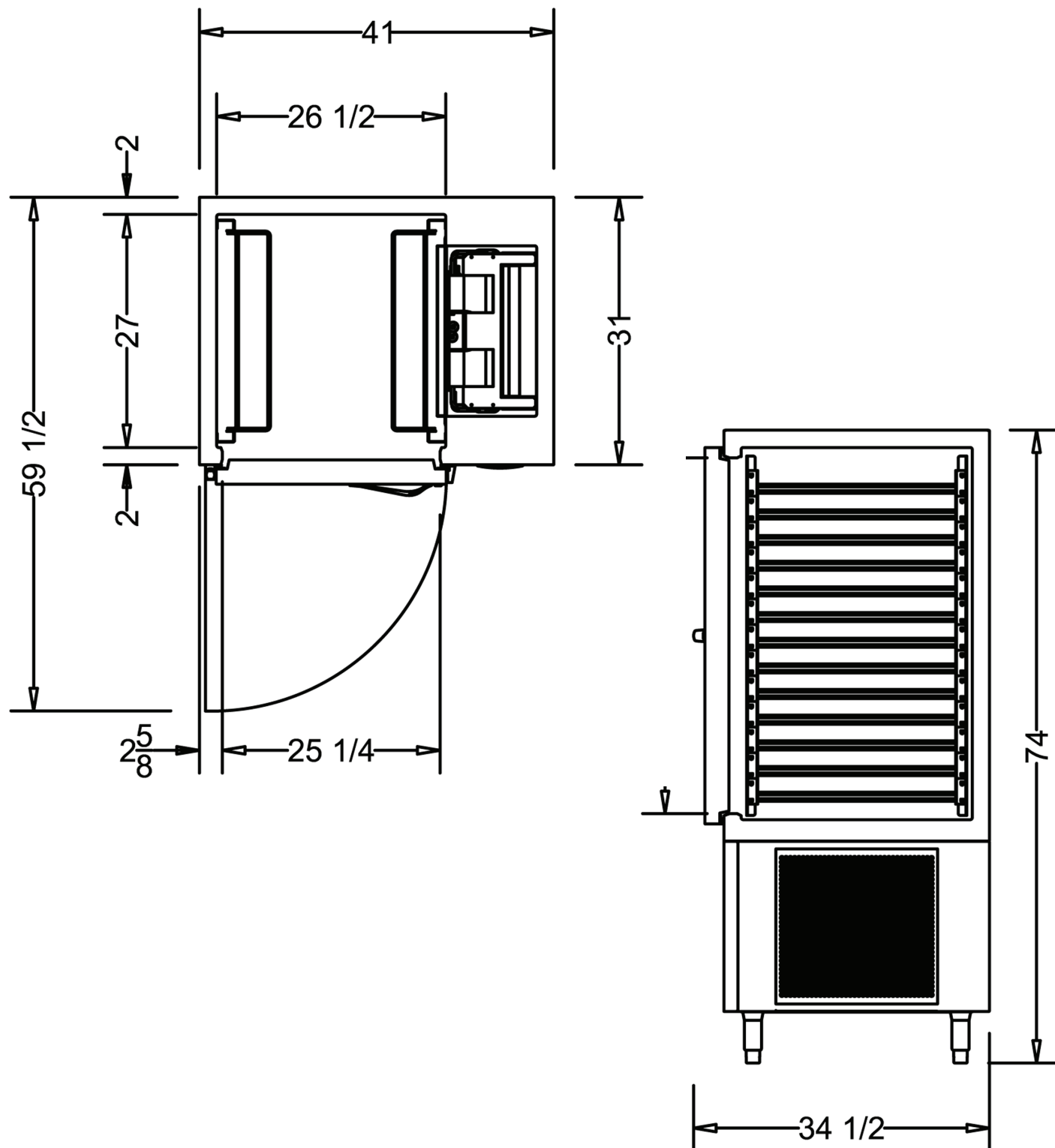


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MODEL

TBC13





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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 34½ (88 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 (90.7 kg)
ELECTRICAL DATA	
Voltage Plug	208-230/60/1 NEMA 6-20P (attached)
Feed Wires with Ground	3
Full Load Amps Req'd Circuit	16.0 20 Amp
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge Amt oz.	Maintenance 22 (623.7 g) Blast Chill 32 (907.2 g)
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)
Uncrated Crated Weight lbs.	740 (335.6 kg) 680 (308.4 kg)

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

When ordering please specify: Voltage, Hinging, Options and any additional warranties.

Equipped with one NEMA 6-20P Plug



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 bottom-mounted electric 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 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.