



EASY & CONVENIENT CHILLING FOR EVERY KITCHEN

Traulsen's undercounter Quick Chiller model provides a simpler, less featured and less expensive, alternative to the traditional "Blast Chiller." Intended for less demanding applications, the Quick Chiller is ideal for smaller operations needing to rapidly cool portion-sized products, refreshing ready-to-eat foods, saving leftovers, etc.

Because the Quick Chiller is designed to rapidly circulate 33 degree F air 24/7, there are no buttons to push, simply place food inside. Performance will vary by product and application, however the results (i.e. chill time) will be significantly better than possible using a reach-in or walk-in refrigerator, and will even approach that of a full Blast Chiller.



1

SAVE LABOR

- Rapid chilling provides the ability to achieve labor savings using the cook/chill system

2

REDUCE COSTS

- Has the ability to greatly reduce unnecessary food waste, ex. leftovers
- EZ Clean gasket requires far less frequent replacement
- Condenser filter promotes energy efficiency and long compressor life

3

ENABLE YOUR EMPLOYEES

The ability to rapidly cool foods can be used for many daily purposes, ex. cook/chill, refreshing RTE's, saving/repurposing leftovers, dessert production, confections, etc.

4

ENHANCE KITCHEN DESIGN

Combined with an optional stainless steel worktop, the Quick Chiller can make an ideal specialty workstation. For example it can be used to rapidly "refresh" ready to eat foods such as sandwiches, salads (and salad bar ingredients), and sushi after preparation right on top, to maximize their quality, safety and shelf life.

5

ENJOY PIECE OF MIND

Using the Quick Chiller in conjunction with strong manual time/temp recording practices will satisfy HACCP requirements and result in safer food.

**3 YEAR PARTS & LABOR WARRANTY
5 YEARS ON COMPRESSOR**





AVAILABLE MODELS:

MODEL TU048QC

- Optional 2 Drawers Replacing Standard Door

For more information on these products visit www.traulsen.com or call 800-333-7447

SPECIAL FEATURES:

- Front Breathing Design Allows For "Zero-Clearance" Installation
- Non-Electric Condensate Evaporator
- Condenser Filter Facilitates Condenser Coil Cleaning
- Controllable Anti-Condensate Door Perimeter Heaters
- Stainless Steel Guard Protects Door Gasket
- Two Wire Shelves (Factory Installed)
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Stainless Steel Door Liner
- Energy Saving Hot-Gas Evaporator Defrost
- Thermostatic Expansion Valve Metering Device
- Side, Front & Rear Access Panels for Ease of Service and Maintenance
- Left-Hand Refrigeration System Location
- 9' Cord & Plug Attached
- 5 Year Compressor Warranty

OPTIONS & ACCESSORIES:

- Stainless Steel Bullnose Top
- Stainless Steel Bullnose Top With 4" High Backsplash
- Additional Wire Shelves
- 5 Pairs Universal Type Tray Slides
- Set of 4" or 6" Casters In Lieu Of Legs
- Refrigeration System Relocated To The Right Side
- Door Lock

STANDARD FEATURES:



MICRO PROCESSOR CONTROL

Provides Accuracy & Reliability



ALL-METAL CONSTRUCTION

Extends Equipment Life & Minimizes Service Issues



LIFETIME WARRANTY

On Hinges & Handles (Most Models)