

01 BLAST CHILLERS

THE HIGHLIGHTS



UNDERCOUNTER

TBC5

REACH IN

TBC13

ROLL IN/ ROLL-THRU

TBC1H/TBC1HR
TBC2H/TBC2HR

SEGMENT SPECIFIC OPPORTUNITIES

- Retail
- Schools, Colleges/ Universities

COMMON APPLICATIONS

- Cooked food that needs to be quickly cooled
- Refreshing ready-to-eat foods
- Preserving leftovers

Blast chilling is the safest way to effectively cool food product after cooking. This method of cooling food was designed to be done quickly, therefore the product will pass rapidly through the “food danger zone” (41°F - 134°F) so that harmful bacteria is not given the chance to develop and multiply.

The most common use of a blast chiller is in a cook/chill system where the operator cooks food and then places the product into the blast chiller for quick, safe cooling. Once cooled, the operator then places the product into a freestanding refrigerator or walk-in for storage until they are ready to retherm and serve the product.

TOP COMPETITORS



BLAST CHILLERS

The second most common application for blast chilling is preserving leftovers. This results in less food waste and significant cost savings. For example, unsold rotisserie chicken at a supermarket can be chilled using a blast chiller and used in the chicken salad the next day.

The cook/chill system is a great way for operators to cook large amounts of food in advance, saving additional labor hours and dollars. Also, blast chilling is designed to cool food rapidly without compromising the integrity of the food product – so no dehydration or crystallization (freezing).

UNDERCOUNTER



TBC5

All models utilize an easy touch screen control and come standard with 3 removeable food probes. Each unit, even at capacity, chills hot food from 135°F to below 41°F in approximately 90 minutes or less.

- Undercounter Blast Chiller, Self-Contained
- Holds (5) 18" x 26" pans or (10) 12" x 20" pans
- Available with 6" legs (standard), 6" casters, or 4-5/8" casters (for an additional fee)

REACH-IN



TBC13

- Available as a self-contained or remote* unit
- Holds (13) 18" x 26" pans or (26) 12" x 20" pans
- Available with 6" casters, 6" legs, or 4-5/8" casters (for an additional fee)
- Combi-Oven Kit compatibility option

ROLL-IN/ROLL-THRU



TBC1H/TBC1HR

Correctional Package Available

- Self-contained holding operation but requires a provision of a remote condensing unit for blast chill operation
- Accommodates One (1) 27" W x 29" D x 72" H Roll-In Rack

ROLL-IN/ROLL-THRU



TBC2H/TBC2HR

Correctional Package Available

- Self-contained holding operation but requires a provision of a remote condensing unit for blast chill operation
- Accommodates Two (2) 27" W x 29" D x 72" H Roll-In Racks (front to back)

*Remote condensing units may be supplied by others and are also available through Traulsen for various Roll-in/Roll-thru Blast Chiller Models.

BLAST CHILLERS

KEY ATTRIBUTES AND VALUE PROPOSITION

All Stainless-Steel Construction

Finish is easy to clean, durable and corrosion resistant

Auto-Start Capability

Simply place food probe into product and shut the door for worry free operation

Three Food Probes

Provided standard for chilling different types of product in a single blast chill cycle

EZ-Clean Door Gaskets

Enable better sanitation habits (safe to clean with sanitizer). Last up to 4 times longer than standard PVC gaskets

An Easy to Clean Front Facing Condenser Coil

Saves customers time and money on preventative maintenance

Four Chill Settings

Blast, Speed, Energy Saving & Delicate to tailor the blast chilling process to save time, reduce energy costs, and reduce potential food waste

Standard On-Board USB port

For electronic HACCP data retrieval as well as allowing for quick software updates and uploading recipes

Standard On-Board Printer

Provides instant documentation in accordance with HACCP guidelines. Blast chillers have a 90-day chill cycle memory



TBC13 shown

Specially Coated Evaporator Coil

Prevents corrosion, preventing leaks and prolonging equipment life

Warranty

3-year parts and labor warranty;
2 years additional compressor parts warranty



BLAST CHILLERS

