

> BLAST CHILLERS



The most trusted name in food preservation and safety for over 65 years.

**Traulsen**  
TRUSTED.



No one else makes it easier for you to store and serve safe, delicious food.

Two on-board printers document HACCP compliance and eliminate guesswork.

> Protecting your food and your customers is easier than ever, thanks to Traulsen Blast Chillers. They move your food quickly and safely from serving temperature to storing temperature—from 135°F to below 41°F in approximately 90 minutes. This helps prolong the freshness of your ingredients and reduce spoilage of your product. But more than that, Traulsen Blast Chillers can also improve the productivity of your entire kitchen.

Only Traulsen Blast Chillers include two on-board printers standard. They both report your food's progress through the Danger Zone (135°F–41°F) and create HACCP-compliant documentation automatically. The first printer saves you the time it would typically take to meet HACCP documentation requirements manually.

The other printer creates adhesive labels that can be put directly on your products' containers. These labels provide clear chill data for your staff and the health inspector. You'll never again have to worry about hard-to-read handwritten labels, forgetful staff or simple operator error. It's all fast, easy and automatic.

But it takes more than that to be HACCP compliant. You also have to be able to determine which employee handled the product each step of the way. Fortunately, Traulsen's exclusive SmartChill control lets you assign individual operator ID numbers for later identification.



> Every Traulsen Blast Chiller comes with three Smart Probes, allowing you to chill and monitor several batches at once.

**Painstakingly designed to be simple to use.**

When you're stirring and mixing, that's no time to be poring over thick instruction manuals. So we've put a lot of thought into the design of our blast chillers to make them easy to learn and simple to operate. We've also put other things into them, like a variety of convenient features that can enhance your productivity each and every day.

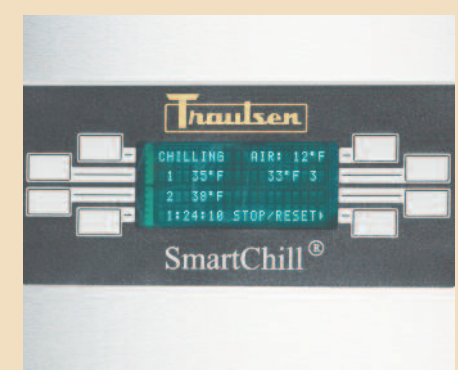
Our unique SmartChill® microprocessor control automatically monitors your food and equipment, while documenting for HACCP compliance.

**Chill by temperature, product, time or EZ-Start.** SmartChill lets you choose among three chill methods: **Chill by Temperature**, which uses food probes to chill food as quickly as possible; **Chill by Product**, which lets you preprogram the chill mode, chill method and temperature endpoint for dozens of food products; **Chill by Time**, which is ideal for foods you wouldn't want to damage with probes, such as cakes and pies; and **EZ-Start feature** that requires only one button to start a batch.

SmartChill also gives you three distinct chilling modes: **Blast Chill**, which will chill any food product down to 40°F as rapidly as possible; **Soft Chill**, which is ideal for chilling delicate, low-density foods such as green salads or produce without freezing them; and **Freeze Chill**, which will freeze any food product down to 0°F as rapidly as possible.



> Traulsen Blast Chiller RBC100 (100-lb. capacity)



> Adhesive labels help you easily see what's inside a container without opening it and determine which stored batch to use next.

> Traulsen Blast Chillers are NAFEM Data Protocol compliant, so they can operate in the networked kitchen of the future.

> Audio and visual alarms alert you whenever temperatures get too high or too low.



quickly, safely



Get more out of your kitchen.

Now every kitchen can enjoy the benefits of Cook Chill.



Traulsen Blast Chillers incorporate many features that are designed to help improve the productivity and efficiency of your operation.

**Better chill performance means less spoilage.**

Every Traulsen Blast Chiller is specially designed to chill its entire capacity in as little time as possible. Our **cyclonic airflow system** creates a horizontally moving curtain of air that extends from the top of the chiller all the way to the bottom. Centrifugal blowers direct air to chill food in approximately 90 minutes, without edge freezing or exterior ice formation. And you can adjust the product holding temperatures and product chill endpoint to suit the individual characteristics of your foods.

Cook Chill is a popular method of food preparation in kitchens of all sizes and types, and with good reason. With this method, your kitchen staff prepares foods ahead of time, then blast chills them for storage and later rethermalization.

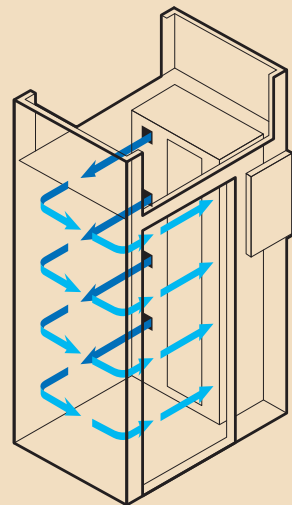
Some of the benefits of this system are easy to appreciate, like the fact that your staff can now prepare foods before rush periods, when they can give the food their full attention. Ingredients can also be bought in bulk, helping stretch your limited budget. And because preparation can occur as many as five days in advance of need, you can serve a wider variety of foods than your kitchen can accommodate now.



The Cook Chill method is simple in theory, but can be tricky to implement. The most important component is a good quality blast chiller. This is the component that permits the rapid chilling for safe storage of the foods you've prepared. The unique properties of Traulsen Blast Chillers not only keep your foods safe, but they also keep your foods looking and tasting fresh and delicious for days.

> Another Traulsen advantage that can help in Cook Chill kitchens or those that prepare large batches is our roll-in rack compatibility that lets you transfer a full rack of trays or pans from a Hobart Combi Oven to a blast chiller in one motion.

> Cyclonic airflow pattern provides for a consistent distribution of cold air, resulting in rapid chill-down times.



> Traulsen Blast Chiller refrigeration systems are designed to optimize both chilling and holding. One quickly chills your product to a safe temperature. The other maintains the appropriate temperature until you're ready to move the food to its next destination.

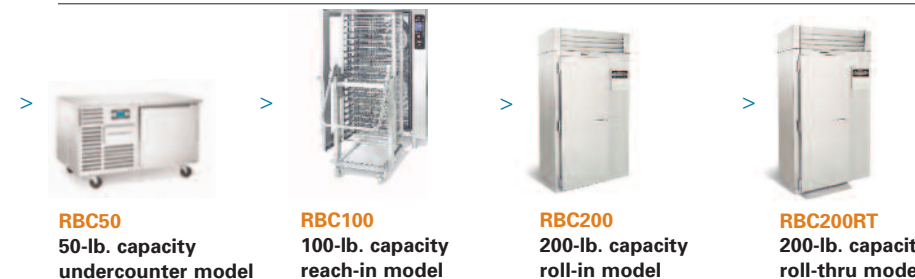


fresh, delicious



## Trust the Traulsen difference.

Traulsen offers a variety of models to meet the space and capacity needs of operations like yours.



### Standard Models

**RBC50**  
50-lb. capacity  
undercounter model

**RBC100**  
100-lb. capacity  
reach-in model

**RBC200**  
200-lb. capacity  
roll-in model

**RBC200RT**  
200-lb. capacity  
roll-thru model

400-lb. capacity roll-in and roll-thru models are also available. Please contact your sales representative for more information.

### General product characteristics

Model number	RBC50	RBC100	RBC200	RBC200RT
Cabinet type	Undercounter	Reach-in	Roll-in	Roll-thru
Chilling capacity	50 lb.	100 lb.	200 lb.	200 lb.
Net capacity cu. ft.	9.2	19.72	35.0	35.0
Pan capacity 12"x20"x2½"	5 pans	10 pans	26 pans	26 pans
Exterior/interior finish	Stainless steel	Stainless steel	Stainless steel	Stainless steel

### Dimensional data

Length - overall in.	54	34	48½	48½
Depth - overall in.	34⅞	41½	37½	41½
Depth - cabinet only in.	34	36	34	34
Depth - door(s) open 90°	58 13/16	74	65½	96¼
Clear door width in.	23	22¾	27¼	27¼
Clear door height in.	20¾	33½	72¾	72¾
Height - overall in.	34	80¾	89½	89½

### Electrical data

Voltage	115/60/1	208-230/115/60/1	115/60/1	115/60/1
Full load amps	16.0	15.1	15.2	15.2
Circuit ampacity	20	20.0	20.0	20.0
Wattage	N/A	1690/1165	1725	1725

### Refrigeration data

Refrigerant	R-404A	R-404A	R-404A	R-404A
BTU/HR	4400	5460 <sup>1</sup> /2280 <sup>2</sup>	3880 <sup>3</sup>	3880 <sup>3</sup>
Compressor HP	¾ HP	1¼/½ <sup>2</sup>	¾ <sup>3</sup>	¾ <sup>3</sup>
Condensate removal	Automatic	Floor drain <sup>4</sup>	Floor drain <sup>4</sup>	Floor drain <sup>4</sup>
Automatic & manual defrost	Yes	Yes	Yes	Yes

### Control/printer features

Control type	SmartChill <sup>®5</sup>	SmartChill <sup>®5</sup>	SmartChill <sup>®5</sup>	SmartChill <sup>®5</sup>
Number of probes	3	3	3	3
Probe type	SmartProbes <sup>5</sup>	SmartProbes <sup>5</sup>	SmartProbes <sup>5</sup>	SmartProbes <sup>5</sup>
On-board printer	Standard	Standard	Standard	Standard
Label printer <sup>5</sup>	Standard	Standard	Standard	Standard
Cabinet temperature display	Yes	Yes	Yes	Yes
Probe temperature display	Yes	Yes	Yes	Yes
PC interface	Yes	Yes	Yes	Yes
Defrost indicator	Yes	Yes	Yes	Yes
*F or °C temperature display ability	Yes	Yes	Yes	Yes

Notes:  
<sup>1</sup>Figure shown for blast chill compressor only.  
<sup>2</sup>Figure shown for maintenance compressor only.  
<sup>3</sup>Figure shown for maintenance compressor only; unit requires a provision of a 4-HP remote compressor for blast chill operation.  
<sup>4</sup>An optional bottom-mounted electric condensate evaporator is also available for condensate removal.  
<sup>5</sup>Traulsen exclusive feature.

quality construction



> We offer a lifetime warranty on hardware such as our cam-lift hinges, workflow door handles and breaker caps.



> The two built-in printers can be easily accessed to load paper and labels.

All blast chillers are not created equal. At Traulsen, we offer quality construction and features you can't get anywhere else.

Traulsen Blast Chillers give you **audio and visual alerts** that let you know about little problems before they become big ones. So if you need to clean the condenser, or the temperature drifts too high or low, you'll know immediately and be able to act in time. And since the printers are such an integral part of HACCP compliance, there's even a printer failure warning.

All units undergo a rigorous computer-assisted, quality assured analysis that integrates a variety of testing protocols from leak detection and performance evaluation to charging and system performance. This process assures the highest level of product reliability.

Like all Traulsen products, our blast chillers are supplied with environmentally friendly **CFC-free** refrigerants and CFC-free foam insulation.

Blast chillers from Traulsen are constructed with **no flare joints**. Instead, only soldered joints connect the refrigeration components, eliminating leak problems with new refrigerants.

Our **heavy-duty construction** is guaranteed to last many years in your demanding environment. Our doors have a 10-year warranty against warping. The stamped metal will not crack or break and incorporates no plastic liners. Finally, our one-piece sides and lack of exterior fasteners prevent soil buildup and improve overall cabinet strength, making sure it stands up to years of heavy use.



> Our blast chillers feature quality construction from top to bottom, inside and out.



**Because customers put their trust in you.** Nothing is more important than serving good food that you can feel good about. Traulsen makes it simple, with a full line of durable, reliable refrigerators, freezers, heated cabinets, blast chillers, dual temps, prep tables, undercounters, refrigerated stands and special application products. Advanced systems keep foods at precise temperatures and make your job easier. You can also count on Traulsen to custom design a product meeting your specifications. And our Consultant Services Group is always ready to provide personal service and expertise to keep both equipment and operations running smoothly. That's service you can trust. To learn more about Traulsen products and services, visit [www.traulsen.com](http://www.traulsen.com).



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