



> INTRODUCING THE TRAUlsen BLAST CHILLER
WITH EPICON™ VISUAL INTERFACE



Consistent results. Now available at the tip of your finger.



epicon

The ultimate in usability. And dependability.



With the new Epicon visual interface, we've removed all of the control-related obstacles to using a blast chiller. Now there's no need to reserve it just for food safety. The touch-screen control with menu recall makes it easy for anyone on your staff to achieve repeatable results.

- Chill salads and sandwiches for merchandising.
- Save leftovers for use the next day or to reuse in other dishes.
- Take hot food through the HACCP Danger Zone (135°F to below 41°F), chilling quickly and easily.



With the new Epicon visual interface touch screen, the only limit is your imagination. And because it's a Traulsen, there's no need to worry about dependability. Our blast chillers are designed to handle everything you throw at them. And then some.

Two Modes. To use the blast chiller, the operator simply selects one of two modes on the Epicon visual interface touch screen—or inserts our ProbeChill™—to begin the chilling process. This ease of use not only improves food safety over regular refrigeration, but it also ensures high-volume production accuracy. So, when preparing large quantities, you can achieve consistent, repeatable results.



control and flex

What's behind the Epicon visual interface? People like you.



- > A clean panel design means operators will be met with two choices: Auto or Manual Menu mode. Confusion is eliminated, right from the start.

Our customers asked us to make a blast chiller that was easier to use. We listened by creating the Epicon visual interface. Now creating and managing custom food programs takes only a few simple steps. Whether you're the chef setting the menu or the operator recalling saved instructions, a guided menu feature makes it simple.

As with previous Traulsen Blast Chillers, you can move food from serving to storing temperature—135°F to below 41°F—in approximately 90 minutes, helping you ensure freshness and food safety.

An added bonus? If you purchase other Hobart equipment with the Epicon visual interface (such as a Baxter OV500), you'll find staff easily moves between equipment with a minimum amount of training.



- > Our ProbeChill is the perfect complement to the Epicon visual interface. Used in tandem, they take the guesswork out of chilling.

ibility

Auto Menu

Auto Menu can be launched in two ways. The user can insert the ProbeChill, and the blast chiller will launch the Auto Menu function, using the factory default standard temperature setting of 37°F. The chiller will beep when the food has reached 37°F. If the operator would rather chill by set time, pressing “EZ TIME” once the ProbeChill is inserted will ensure the food is chilled within the factory default time of 90 minutes.

For simple menu recall or for items where using the ProbeChill could affect final presentation, select Auto Menu and pull up a saved product by name. Press “Start” and the chiller does the rest. It really is that simple.

Whether launching Auto Menu by ProbeChill or by using the touch screen, key batch data will be displayed. So, at any time, anyone can check start and finish temperature and time, product name selected and finally, the username assigned to the batch.



> If the operator chooses to insert one of three probes first before choosing a mode (Auto or Manual), the Auto Menu function launches automatically, using the factory default or manager-specified settings.



> **Ultimate consistency.** Save up to 250 menu items to ensure every member of the staff chills to your specifications.



> **Final run screen.** When an item is nearing completion, a run screen displays the timer and key data to be printed.

Manual Menu

With the Manual Menu, you have complete control over the blast chiller operation. The Epicon visual interface keeps things simple, however, with a series of guided steps.

To start with, the chef selects the operating program “by temp,” “by time” or “by preset recipe.” Next, the chef enters the product name—lasagna, for example—as well as his or her username. In this example, the chef selected “by temp.” Using the down arrow, the chef enters the desired end temperature (in this case, 32°F). Next, the chef can select one of four “chill methods.” The blast chiller will use “standard” as the default chill setting, unless the user touches a chill-setting icon after entering the time. Finally, the chef presses “Start.” As with Auto Menu, key batch data will be displayed on the run screen. So, at any time, anyone can check start and finish temperature, chill time, product name selected and finally, the username assigned to the batch.

Once a Manual Menu item is entered, the product program in manual mode allows a program to be modified and used or saved for future use. The next time the food is prepared, there’s no need to go through the Manual Menu. Just launch Auto Menu and recall your saved instructions. Forgot to print a report for an item? No problem. A record is stored for 90 days. Anytime before that point, simply go in and print.



> Operate by selecting the tab for the Manual mode and pressing “By Time.”



> An intuitive, icon-based system makes it easy to navigate.

trusted



Chill Function



Four different settings give you complete flexibility. When using Manual Menu mode, the saved chill method is the automatic default chill setting. If you tell your prep cook you're in a time crunch, however, he or she can easily select "Speed" from the chill-method screen, cutting chill time by approximately 10 percent.

1. **Standard**, for basic operation
2. **Speed**, reduces chill time by approximately 10% for high-volume operations
3. **Delicate**, retains moisture and food quality during chill cycle
4. **Energy**, uses approximately 10% less energy than standard per cycle

Complete Control. The chilling function gives the chef and manager complete control over the chilling process. Using the touch-screen arrows, the target temperature for any given item can be set to any point between -5°F and 40°F. Once the setting is programmed, it can be saved for later recall in Auto Menu mode. Or, to create a shortcut, it can be recalled in Manual Mode for modification or renaming for other food items.



> **Chill, made easy.** Our step-by-step guided process takes the confusion out of selecting a chill mode.

> **All Traulsen products**, including blast chillers, are designed and manufactured with soldered fittings—not flare joints that can loosen over periods of time. This design eliminates leak problems.



Setting Options

When programming a food item in Manual mode, the three settings give you greater flexibility.



> By Temp

Ideal for when you want a food item to reach or stay at a certain temperature until serving. For example, your staff has prepared individual potato salad servings in advance, and you want to keep them at 37°F for the next hour.



> By Time

Choose any target time between 90 minutes and 4 hours, and the Epicon visual interface will make sure the food passes through the Danger Zone (135°F to below 41°F) in the required time before alternating to the appropriate chill setting.



> By Product

Ideal for when you have a food item that is similar to one you've already stored. Product recall lets you customize based on existing standards. Say, for example, your chicken casserole is assigned the same time as your meat and cheese lasagna.

Easy Networking

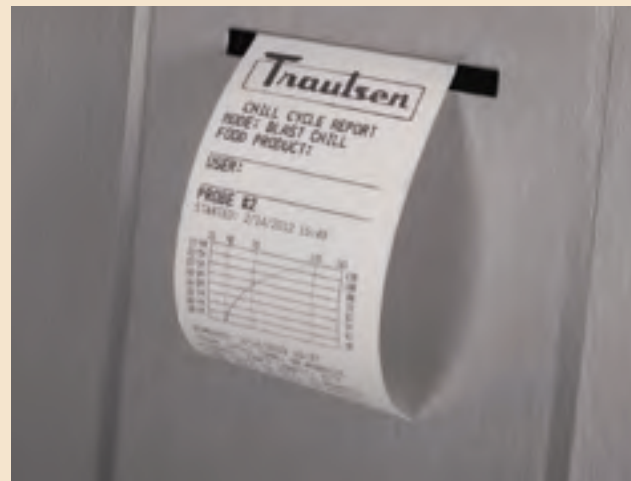
Achieving consistent, repeatable results in a single location is one thing. But what about achieving similar results across multiple locations? Thanks to the built-in USB port, transferring recipes from Epicon to your personal computer is painless. Now you can create recipes on a single blast chiller, save and then supply each location with identical information.

Just as Easy Reporting. The on-board printer enables you to meet HACCP documentation requirements as your food progresses through the Danger Zone. With the added option of our label printer, you can also create adhesive labels to apply to your products' containers.

With clear chill data for your staff and the health inspector, say so long to hard-to-read handwritten labels or operator error. Traulsen makes reporting 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. That's why Traulsen's Epicon visual interface lets you assign individual operator ID names or numbers for later identification.



> **The blast chiller stores up to 250 recipes for easy recall.** You can even download stored recipes, thanks to the USB port.



> **Automatic reporting.** Your reputation depends on the quality of your food. Automatic reporting ensures that every item is up to your standards—and HACCP standards.



performa

What's good for your kitchen is also good for the environment.

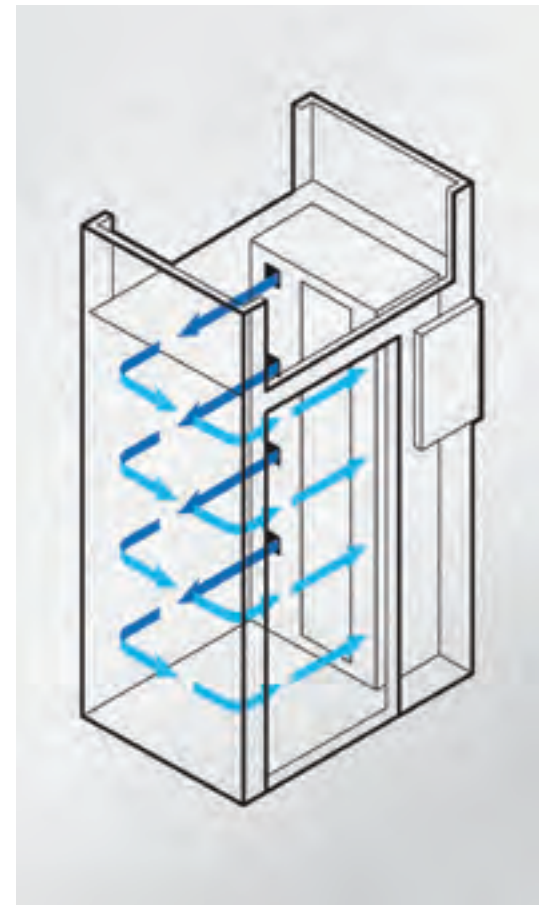


Our larger blast chillers (the reach-in TBCH1 and TBCH2) use two different refrigeration systems. Why? By having one system for chilling and the other for holding, our design optimizes energy efficiency and product life. What's more, our blast chillers are constructed with no flare joints. Instead, only soldered joints connect the refrigeration components, virtually eliminating leak problems.

Our blast chillers are also better for the environment because they're built to last, so the product life cycle is significantly longer. Our heavy-duty construction is designed to hold up in your demanding environment. The stamped metal will not crack or break. Finally, our one-piece sides and lack of exterior fasteners prevent soil buildup and improve overall cabinet strength, making sure the blast chiller stands up to years of heavy use.

Cyclonic Airflow. Chilling in as little time as possible is critical. That's why our cyclonic airflow system creates a horizontally moving curtain of air that extends from the top of the chiller to the bottom. Like other TempAssure airflow systems, the air is circulated to maintain balanced product temperatures.

These two innovations ensure that food can be chilled in approximately 90 minutes. You can also adjust the product holding temperatures and product chill endpoint to preserve the individual characteristics of your foods. For salads and fruits, this means that the constant cool airflow ensures food remains consistently fresh.



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

> Even delicate items are suitable for the blast chiller. And thanks to the Epicon visual interface, making sure moisture is maintained no longer takes extra effort.



Technical Overview

At a glance, here's the best of what the Traulsen Blast Chiller with Epicon has to offer, all on one page.



TBC13
13-pan reach-in model

Epicon Visual Interface

Three removable food probes enable multi-batch operation.

90-day data storage

Two Modes

Auto Menu and Manual Menu. When using Manual Menu, the user can save and store up to 250 items, and then retrieve them at a later time for quick and consistent Auto Menu operation by any member of the kitchen staff.

Chilling Method

Four different settings give you complete flexibility.

1. Standard – for basic operation
2. Speed – reduces chill time by up to 10% for high-volume operations
3. Delicate – retains moisture and food quality during chill cycle
4. Energy – uses approximately 10% less energy than standard setting per cycle

Programming Options

Choose between:

- (1) Target temperature
- (2) Target time
- (3) Product recall



TBC1H/TBC2H



TBC13



TBC5

Features

- Three probes so you can chill and monitor several batches at once.
- One on-board data printer with button-feed controls to print HACCP documentation or adhesive food labels at batch or dish completion.
- USB port for upload and download. Transfer menus and HACCP data through the USB port for up to 90 days. Field-upgradable platform allows for easy software updates.
- All stainless steel cabinet exterior/interior and rehingeable stainless door(s) with magnetic door gasket(s) mean your blast chiller looks and performs beautifully for years to come.
- Automatic refrigerator/freezer hold mode at the end of every cycle so that in the heat of a rush period, food safety isn't sacrificed.
- Dual refrigeration systems reduce energy usage, saving you money, and lead to longer compression life (n/a TBC5).
- Behind-the-scenes defrost for near-continuous operation. Removes the frequent interruptions posed by the need to regularly defrost. Defrosting happens automatically without the operator having to press a button. An on-demand button, however, gives the operator complete control to defrost on demand.
- Integrated with the Epicon visual interface on other Hobart equipment to reduce staff training.

Factory Default Settings

To make the most of Auto Menu, we've based the default on the most common programs used.

BY TEMP 37°F

BY TIME 90 min.

Product Specs

TBC5

5-pan undercounter model
[(5) 18" x 26" pans or (10) 12" x 20" pans]

TBC13

13-pan reach-in model
[(13) 18" x 26" pans or (26) 12" x 20" pans]

TBC1H

Roll-in for one 72"-high rack

TBC2H

Roll-in for two 72"-high racks

TBC1HR

Roll-thru for one 72"-high rack

TBC2HR

Roll-thru for two 72"-high racks

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, hot-food holding 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. All backed by legendary Hobart support. To learn more about Traulsen products and services, visit www.traulsen.com.



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