

Project	Quantity	Item #
Model Specified:		CSI Section 11400

## Undercounter & Reach-In Blast Chiller Models



5 Pan Undercounter Model TBC5  
13 Pan Reach-In Model TBC13



**Reach-In Model TBC13**  
(shown with optional label printer & casters)



(shown with optional casters)  
**Undercounter Model TBC5**

Improper cooling is among the most frequently cited causes of food-borne illness, making the blast chill process an important part of any food safety program. However, sustainable every day operation is key, so ease of use is critical. Traulsen makes "Blast Chilling Easy" with our exclusive epicon control. This works in one of two ways. The first is automatic, simply place a food probe in hot product and a chill cycle will start within 60-seconds without having to push a button. The second method is manual, which allows the operator to easily program individual cycle parameters such as target temp. Even in this mode, should the cycle fail to be correctly programmed or manually started, in 5-minutes the control will automatically start a chill cycle based on its default settings (when using probes). With epicon, proper chilling and documentation is all but assured making Traulsen's TBC blast chillers ideal for nearly any Foodservice or Retail application, such as: Cook/Chill, Refreshing Ready-to-Eat Foods, Blast Freezing, Hardening Fresh Ice Cream and Gelato, etc. Like all Traulsen products, the blast chillers are designed and built in the USA.

## High Quality Standard Features

- Epicon Touch Screen Control
- Stainless Steel Exterior & Interior Construction
- Stainless Steel Worktop (TBC5)
- On-Board Cycle Data Printer
- USB Port For Downloading Cycle Data & Software Updates
- Automatic Maintenance Mode After Each Chill/Freeze Cycle
- TBC13 Accommodates Thirteen (13) 18" x 26" Sheet Pans or Twenty-Six (26) 12" x 20" Food Pans
- TBC5 Accommodates Five (5) 18" x 26" Sheet Pans or Ten (10) 12" x 20" x 2-1/2" Deep Food Pans
- Three (3) Removable Food Probes & Three (3) Food Timers Allow For Easy Multibatching With or Without Probes
- Rehingable Stainless Steel Door With Cylinder Lock
- Self-Closing & Stay-Open Door Feature
- Guaranteed-For-Life Metal Door Handle & Cam-Lift Hinges
- Magnetic, Snap-In EZ-Clean Door Gaskets
- Set of (4) 6" High Adjustable Stainless Steel Legs
- Three (3) Year Parts & Labor Warranty
- Two (2) Year Additional Compressor Parts Warranty

## TBC5 Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
- Set Of Four (4) 4-5/8" High Locking Casters
- Set Of Four (4) 6" High Locking Casters
- Stainless Steel Finished Back
- Right or Left Hand Door Hinging

## TBC13 Options & Accessories

- On-Board Label Printer (adhesive labels for product containers)
- Correctional Facility Package
- TBCACC-BMCE: Average Capacity Condensate Evaporator
- TBCACC-LBMCE: High Capacity Condensate Evaporator
- Set Of Four (4) 4-5/8" High Locking Casters
- Set Of Four (4) 6" High Locking Casters
- Right or Left Hand Door Hinging
- Remote Applications
- Water Cooled Self-Contained Condenser Suitable For Connection To Glycol (consult factory)
- Combi Oven Option (on 6" legs/casters fits combi carts 36" H, with Racks 24-1/2" W x 31-3/4" H x 27-1/2" D)

## The Exclusive Epicon™ Control



- Two Easy Ways to Operate
  - 1) AUTO: Hands Free Cycle Start
  - 2) MANUAL: Chill by Time-Temp-Recipe
- Four Chilling Settings
  - 1) STANDARD: For basic chill operation
  - 2) SPEED: Reduce chill time by 10%
  - 3) DELICATE: For refreshing RTE foods
  - 4) ENERGY: Save approx. 10% energy
- Adjustable Target Temps & Times
- Display Temp in °F or °C
- Advanced Data Management & Defrost
- 90-Day Cycle Data Memory



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and NSF International in accordance with ANSI/NSF7.

Approval: \_\_\_\_\_

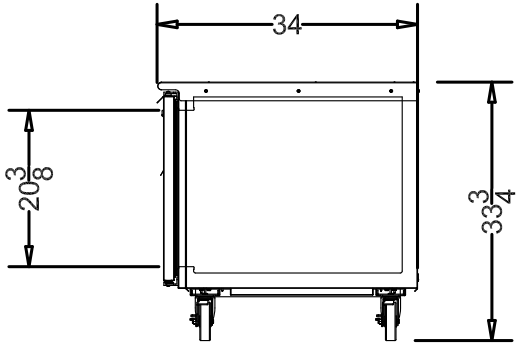
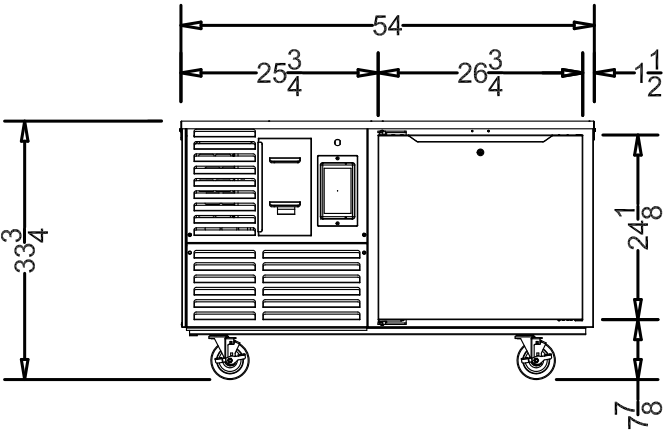
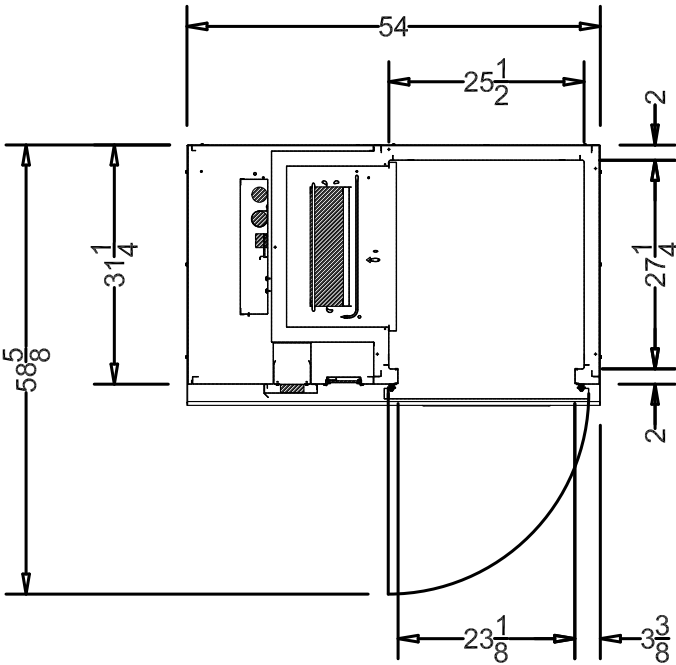


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Undercounter Model TBC5



Project

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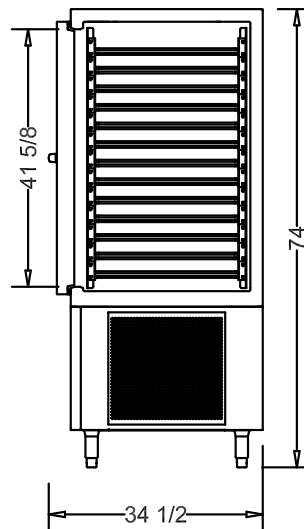
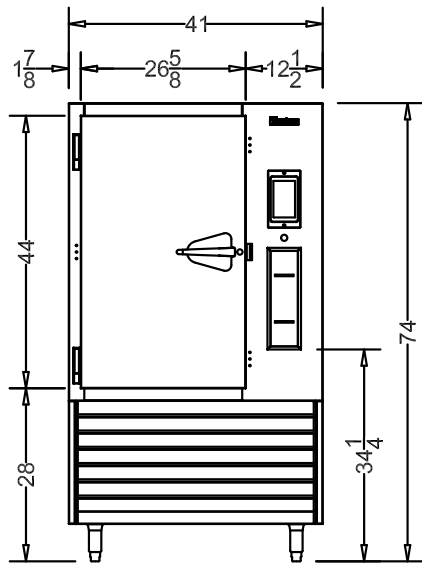
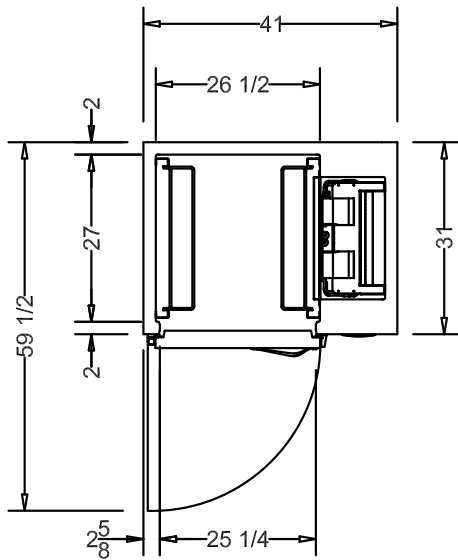
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### Reach-In Model TBC13

NOTE: 5 1/2" Clearance for sides and back @ 105F degrees or less  
& 3" Clearance for sides and back @ 86F degrees or less



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## Specifications

### Hardware, Insulation and Construction

Exterior sides, front, door, top and interior are constructed of stainless steel. Exterior back and bottom are constructed of heavy gauge galvanized steel. Door is equipped with a cylinder lock and guaranteed-for-life cam-lift, self-closing hinges with stay open feature. Santoprene® EZ-Clean door gasket simplifies cleaning and increases gasket life. Anti-condensate heater is located behind door opening. Both cabinet and door are insulated with high density, non-CFC foamed in place polyurethane.

### Refrigeration System

A high capacity, self-contained refrigeration system using R-404A refrigerant is coupled with an advanced air circulation system to rapidly chill hot product safely through the HACCP danger zone. It features a thermostatic expansion valve metering device, large, high humidity evaporator coil, high-speed evaporator fan, air-cooled hermetic compressor (2 for model TBC13), hot gas defrost, and an automatic condensate evaporator (TBC5 only). Model TBC13 requires provision of either a floor drain or optional condensate evaporator for condensate removal. The condenser coil is front facing for easy cleaning. Defrost occurs automatically, intervals between defrost cycles can be adjusted to better suit differing operational needs. An attached 9' cord and plug is provided.

### Interior (TBC5)

Standard interior arrangements consist of 5 pairs of wire tray slides, each pair (level) can accommodate (2) 12" x 20" x 2-1/2" pans (10 maximum) or (1) 18" x 26" pan per level (5 maximum).

### Interior (TBC13)

Standard interior arrangements consist of 13 pairs of wire tray slides, each pair (level) can accommodate (2) 12" x 20" x 2-1/2" pans (26 maximum) or (1) 18" x 26" pan per level (13 maximum).

DIMENSIONAL DATA <sup>1</sup>	TBC5	TBC13 <sup>2</sup>
Cabinet Type	Undercounter	Reach-In
Net capacity cu. ft.	9.2 (267 cu l)	18.3 (518.2 cu l)
Capacity 12" x 20" x 2½ Pans	10	26
Capacity 18" x 26" Sheet Pans	5	13
Length - overall in.	54 (137.2 cm)	41 (104.1 cm)
Depth - overall in.	34⅞ (88.8 cm)	35 (88.8 cm)
Depth - cabinet body in.	34 (86.4 cm)	31 (78.7 cm)
Depth - door open 90° in.	58⅞ (148.9 cm)	59½ (151.1 cm)
Clear door width in.	23⅞ (58.7 cm)	25⅞ (64.1 cm)
Clear door height in.	20⅞ (69.9 cm)	41⅞ (105.7 cm)
Height - overall on 6" legs or casters	33¾ (85.7 cm)	74 (188 cm)

### ELECTRICAL DATA (a dedicated circuit is required for proper operation)

Voltage	115/60/1	208-230/115/60/1
Cord & Plug Attached (NEMA plug type)	Yes (5-20P)	Yes (L14-20P)
Feed Wired With Ground	3	4
Full Load Amperes	13.3	13.4
Circuit Ampacity (minimum)	20	20

### REFRIGERATION DATA

Refrigerant	R-404A	R-404A
BTU/HR 1½ HP Blast Chill Compressor	n/a	5710
BTU/HR 1 HP Blast Chill Compressor	4300	n/a
BTU/HR ½ HP Maintenance Compressor	n/a	2820

### NOTES:

- Figures in parentheses reflect metric equivalents.
- Model TBC13 requires condensate removal via a floor drain or optional condensate evaporator kit. See form TR35801 for more information.

#### TBC13 CLEARANCE REQUIREMENTS

5 1/2" clearance is required for sides and back in a 105°F degree or less environment, and 3" clearance for sides and back in a 86°F degree or less environment.

### Blast Chill Operation

In standard blast chill mode, air circulating in the food zone will cycle between 10-14°F to promote rapid product chilling without freezing. Target temperatures can be adjusted between 40 and -5°F. When freezing product, air temperatures within the food zone will cycle as low as -25°F. During chill/freeze cycles, core product temperatures are measured and recorded by the food probes. Upon cycle completion the blast chiller notifies the operator with an audible alarm, and automatically switches into maintenance mode at either the default temperature (37°F) or the operator programmed target temperature.

### Controller Basics

The easy to use, touch-screen epicon control is water resistant and protected from damage by a heavy gauge stainless steel bezel. Using the three food probes provided, it monitors cycle operation and records all data required for HACCP compliance. This can then be printed at the end of each cycle using the on-board printer and/or retrieved later from memory, where it is stored for 90-days. Product and user names can be manually input at the beginning or end of each individual chill cycle if desired, or loaded and stored in advance.

### The Auto Mode

The control provides for "hands free" cycle start. Placement of any available food probe into hot product (90°F or greater) will begin a blast chill cycle within 60-seconds.

### The Manual Mode

Custom cycle parameters (target temp/time & chill method) can be set with each use or input into the Product Menu by name in order to provide consistent chilling/freezing across a wide spectrum of different product requirements. Should the operator fail to complete programming a cycle, the control will automatically start this after five minutes elapses from the last button push (as long as a food probe had been placed in hot product).

### Warranties

The unit is supplied standard with a three year parts & labor warranty on all components and the cabinet, and an additional two year parts only warranty on the compressor(s).

### ESTIMATED PERFORMANCE CHART

TBC5 Product Load	Chill Time From 135°F to 40°F
50 (lbs.)	85
75 (lbs.)	140
100 (lbs.)	180
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

NOTE: When ordering please specify: Door Hinging, Legs or Casters, and any required Options or Accessories.

Continued product development may necessitate specification changes without notice.

Part No. TR35929 (REV. 09-18-15)

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# Remote Refrigeration Data

Refer to the below chart to determine the following remote characteristics: Voltage, Amps, BTU's, Refrigerant, and if the following components are included: Condensate Evaporator, Solenoid, Expansion

Model No.	Voltage	Amps	BTU @ 90°F Ambient and Evap. Temp.	Refrig't	Cond. Evap.	Solenoid	Exp. Valve	Temp Control
					Yes/No	Yes/No	Yes/No	
G10000, etc.	115/60/1	4.1	1520 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G10002P, etc.	115/60/1	4.1	1520 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G11000, etc.	115/60/1	4.1	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G11002P, etc.	115/60/1	4.1	2400 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G12010, etc.	115/60/1	10.6	1930 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G20000, etc.	115/60/1	5.2	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G20004P, etc.	115/60/1	5.2	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G21000, etc.	115/60/1	5.2	4160 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G21004P, etc.	115/60/1	5.2	4160 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G22010, etc.	115/60/1	13.2	3080 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G30000, etc.	115/60/1	5.2	3780 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G31010, etc.	115/60/1	13.2	4710 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G31310, etc.	115/60/1	13.2	4710 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G32000, etc.	115/60/1	5.2	5330 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
R/AHT132W	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132EW	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232W	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332W	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232N	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332N	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT126W	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT226W	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132D	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232D	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132WP	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232WP	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332WP	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232NP	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332NP	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT126WP	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT226WP	115/60/1	2.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ALT132W	115/60/1	7.5	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT232W	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT332W	115/60/1	11.0	5220 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT232N	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT332N	115/60/1	11.0	5220 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT126W	115/60/1	4.0	1980 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT226W	115/60/1	7.5	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT132D	115/60/1	6.0	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT232D	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ARI132L	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232L	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332L	115/60/1	4.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI132LP	115/60/1	3.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232LP	115/60/1	4.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332LP	115/60/1	5.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI132H	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232H	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332H	115/60/1	4.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AIF132L	115/60/1	7.5	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/AIF232L	115/60/1	11.0	5220 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/AIF332L	208/115	12.0	7580 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul



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# Remote Refrigeration Data

R/ACV132W	115/60/1	7.5	2160 @ -10°F Evap	R-404A	No	Yes	Yes	No
R/ACV232W	115/60/1	10.0	1870 @ -10°F Evap	R-404A	No	Yes	Yes	No
R/ADT132EW	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT132W	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-404A	No	Yes	Yes	Intela-Traul
R/ADT232W	115/60/1	8.0	F-2170 @ -20°F Evap R-1730 @ -20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT332W	115/60/1	9.0	F-2160 @ -20°F Evap R-4360 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT232N	115/60/1	8.0	F-2170 @ -20°F Evap R-1730 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT332N	115/60/1	9.0	F-2160 @ -20°F Evap R-4360 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT132K	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT232D	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
RDH232W	208/115-1-60	10.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RDH232WP	208/115-1-60	10.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI264L	115/60/1	4.0	2 X 4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI364L	115/60/1	8.0	2 X 5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI264LP	115/60/1	4.0	2 X 4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI364LP	115/60/1	8.0	2 X 5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RIF264L	208/115/60/1*	12.0	10,440 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
RIF364L	208/115/60/1*	14.0	15,160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
RHT232NSL	115/60/1	6.5	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RHT232NHG	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
TE036HR <sup>11</sup>	115/60/1	3.2	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE048HR <sup>11</sup>	115/60/1	3.3	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE060HR <sup>11</sup>	115/60/1	3.5	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE065HR <sup>11</sup>	115/60/1	3.5	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE072HR <sup>11</sup>	115/60/1	3.6	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE084HR <sup>11</sup>	115/60/1	3.7	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE096HR <sup>11</sup>	115/60/1	3.9	4090 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE110HR <sup>11</sup>	115/60/1	4.0	4090 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU044HR	115/60/1	3.3	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU072HR	115/60/1	3.7	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU100HR	115/60/1	3.9	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS048HR	115/60/1	9.8	3300 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS066HR	115/60/1	10.2	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS072HR	115/60/1	10.2	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS090HR	115/60/1	10.4	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul

## NOTES:

- 1) Remote INTELA-TRAUL® equipped units do not require use of a temperature control.
- 2) Cord and plug are not supplied with remote units.
- 3) Listed BTU rating shown is the required BTU's delivered to the unit at the evaporator coil.
- 4) Compressor HP not supplied by Traulsen. Compressor size should be determined by a qualified refrigeration technician based on the delivered BTU rating at the unit and actual jobsite requirements.
- 5) To determine approximate remote model weights, please deduct 40 lbs. from the respective self-contained models net or gross weight.
- 6) Standard Traulsen five year compressor warranty does not apply to remote units.
- 7) Condensate Removal: except where noted above, all remote models require provisions to be made to allow for condensate removal. As supplied standard, these models include only a drain tube exiting the evaporator compartment on top of the cabinet from which condensate will drip. Optional condensate removal provisions include a drain line extended down the cabinet back (n/a for pass-thru or roll-thru models) or optional Top-Mounted Condensate Evaporator.  
Note: provision of the first option will add approximately 7/8" to the overall cabinet depth.
- 8) Traulsen does not recommend the use of casters with remote models (legs supplied standard on G-Series remote units).
- 9) Refrigeration connections provided are 1/4" O.D. for the liquid line and either 1/2" or 3/4" O.D. for the suction line, no other connections are required.
- 10) The solenoid valve provided is wired at the factory directly to the control, and so no electrical connections are required between the unit and remote compressor.
- 11) Traulsen's equipment stands are solely intended for use with cooking equipment.

Continued product development may necessitate specification changes without notice.

Part No. TR35837 (REV. 06-12-15)

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