

TRAUlsen'S LINEUP OF
**UNDERCOUNTER
BLAST CHILLERS**



	Centerline™ by Traulsen	Traulsen TBC-Series
Model	CLBC4	TBC5
Exterior	Stainless Steel Top, Front, Sides, & Door Galvanized Steel Back & Bottom	Stainless Steel Top, Front, Sides, & Door Galvanized Steel Back & Bottom
Interior	Stainless Steel	Stainless Steel
Standard Supports	4" Casters	6" Casters or Legs
Interior Arrangements	(4) Epoxy-Coated Shelves	(5) Universal Type Tray Slides
Worktop Edge Profile	Straight	Bullnose
Control	Digital with LED Display	Digital Touch Screen
Auto Start Feature	--	✓
Pan Capacity	(4) 18 x 26" or (8) 12 x 20"	(5) 18 x 26" or (10) 12 x 20"
Gaskets	Magnetic Snap-In	EZ-Clean
Metering Device	TXV	TXV
Adjustable Target Temperatures	40° to 32°F	40° to -5°F
Chill Modes	Soft Chill & Hard Chill	Soft, Hard, Speed, & Energy Saving Chill
No. Food Probes	1	3 (Removable)
On-Board Data Printer	--	✓
USB Data Exchange	--	✓
Warranty	3-Year Parts & Labor 5-Year Compressor	3-Year Parts & Labor 5-Year Compressor



ERIC HOLSON, EXECUTIVE CHEF
The Burger Local | Geneva, IL

"Using the Centerline™ Blast Chiller Undercounter in our kitchen has resulted in a much better yield and end product. It has helped us out tremendously."



**CENTERLINE™ UNDERCOUNTER
BLAST CHILLER**

Simply designed.
To be the best. **For you.**



Simply designed. To be the best. **For you.**

centerlinefoodequipment.com
(888) 686-1425
4401 Blue Mound Road
Fort Worth, TX 76106



Introducing the CENTERLINE™ UNDERCOUNTER BLAST CHILLER

Simply designed. To be the best. For you.

The new Centerline™ by Traulsen Undercounter Blast Chiller is a great way to optimize your kitchen workflow and save time. With features that are simple-to use, this blast chiller requires minimal staff training and allows you to easily cool large batches hot food in advance without compromising quality or safety standards. It provides operators with two chill mode options to suit different menu needs:

✓ Soft Chill

A gentle chilling process designed for delicate applications such as refreshing ready-to-eat foods or chilling foods with high water content to preserve the integrity and flavor of the food.

✓ Hard Chill

Suited for denser foods, the hard chill cycle uses advanced cold air circulation to quickly remove heat from the food product so that product safely chills without losing quality.

For time and cost savings in your kitchen, count on the new Centerline™ Undercounter Blast Chiller.



Digital control
designed for easy operation



Two modes
Soft or hard chill for menu flexibility



Thermostatic expansion valve
for increased efficiency



Functional door handle
with a recessed profile for easy grip



4" Casters
on adjustable channel system



Durable construction
Stainless steel top, front, sides, door,
& interior



Model Shown - CLBC4-R



Ownership Benefits:



Simple to Operate
& Maintain



Quality & Performance



Sustainability



Operator Assurance

**Worktop Undercounter
Models Available**