

CLBC4-WT
Undercounter Worktop
Blast Chiller Self-Contained



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

STANDARD PRODUCT FEATURES

- High Performance Refrigeration System
- Quickly Chills Hot Food Product Directly from the Oven to under 41°F
- Stainless Steel Top, Front, Sides, Door & Interior
- Stainless Steel Worktop with 4" Backsplash
- Easy-to-Use Digital Control for Accuracy
- Adjustable Product Target Temps (40° to 32°F) or Cycle Times
- Two Chill Modes: Hard Chill & Soft Chill
- One (1) Food Probe
- Four (4) Epoxy Coated Wire Shelves
- Thermostatic Expansion Valve Metering Device
- Set of Four (4) 4" High Casters on Adjustable Channel System
- High-Density, Non-CFC Foamed in Place Polyurethane Insulation
- Easily Accessible Condenser Coil for Maintenance
- Left-Hand Refrigeration System Location
- Environmentally Friendly Non-Flammable Refrigerant
- 3 Year Parts & Labor Warranty, Additional 2 Years on Compressor Parts

Undercounter Worktop Blast Chiller

ACCESSORIES & OPTIONS (Available at Extra Cost)

- + Set of Four (4) 6" High Casters
- + Set of Four (4) 6" High Legs

AVAILABLE CONFIGURATIONS

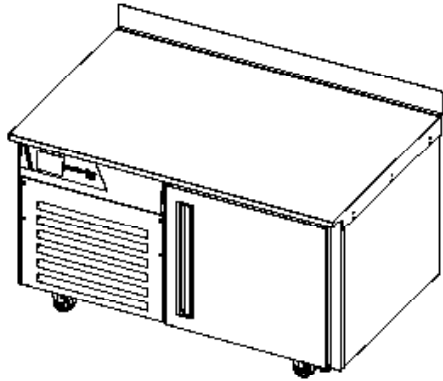
MODELS	HINGING
CLBC4-WT-L	Full Solid Door, Left
CLBC4-WT-R	Full Solid Door, Right

Model	Doors	Shelves	Dimensions L x D x H (in.)	Voltage	Amps	NEMA	Ship Wt. (lbs.)	Net Capacity Cu. Ft.
CLBC4-WT	1	4	54.13 x 35.94 x 32*	115/60/1	16	5 - 20P	492	9.26

*Note: 32 in. height without 4 in. casters

As continued product improvement is a policy of Traulsen, specifications are subject to change without notice.

MODEL - CLBC4-WT



SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet top, front, interior, and door are constructed of heavy gauge stainless steel. The exterior cabinet back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 4" high casters are included. Door is equipped with a stay open feature at 120 degrees. Anti condensate heaters are located behind the door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane insulation.

REFRIGERATION SYSTEM

A high-capacity, self-contained refrigeration system using environmentally friendly, non flammable R-448A refrigerant is coupled with an advanced air circulation system to rapidly chill hot food through the HACCP danger zone. The condenser coil is front facing for easy cleaning. Defrost occurs automatically. A 8' cord and plug is provided.

CONTROLLER

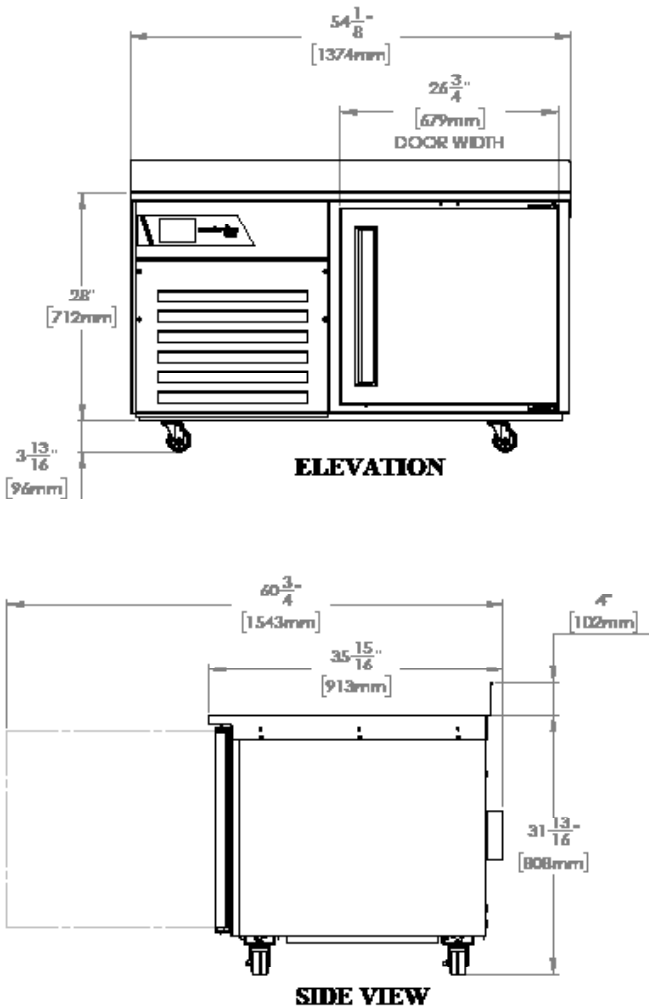
The easy to use 2.8 inch digital display is water resistant and has five (5) capacitive keys. Using the probe provided, it monitors cycle progress.

INTERIOR

Standard interior arrangements include four (4) epoxy coated wire shelves mounted on clips and pilasters.

WARRANTY

Both a 3 Year Parts & Labor Warranty and additional 2 Years on Compressor Parts Warranty are supplied standard.



MODELS	CLBC4-WT
DIMENSIONAL DATA	
Pan Capacity	(4) 18" x 26" (8) 12" x 20"
ELECTRICAL DATA	
Voltage	115/60/1
Feed Wires with Ground	3
Full Load Amperes	16
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge oz.	24 oz (680.4 g)
BTU/HR ¹ H.P.	4445 1
SHIPPING DATA	
Depth Crated in.	42 (106.7 cm)
Height Crated in.	45 (104.1 cm)
Length Crated in.	66 (167.6 cm)
Volume Crated cu. ft.	66 (1,869 l)
Net Weight lbs.	362 (164.2 kg)
Gross Weight lbs.	492 (223.1 kg)

NOTES:
1. BTU/HR based on a 100°F ambient and 0°F evaporator

ESTIMATED PERFORMANCE CHART

CLBC4-WT Product Load	Chill Time From 160°F to 40°F
32 lbs.	90 min.
48 lbs.	120 min.

Equipped with one NEMA 5-20P Plug



CAD and/or Revit Files Available