

TRAULSEN BLAST CHILLERS

Models: RBC50, RBC100, RBC200, RBC200RT, RBC400 & RBC400RT



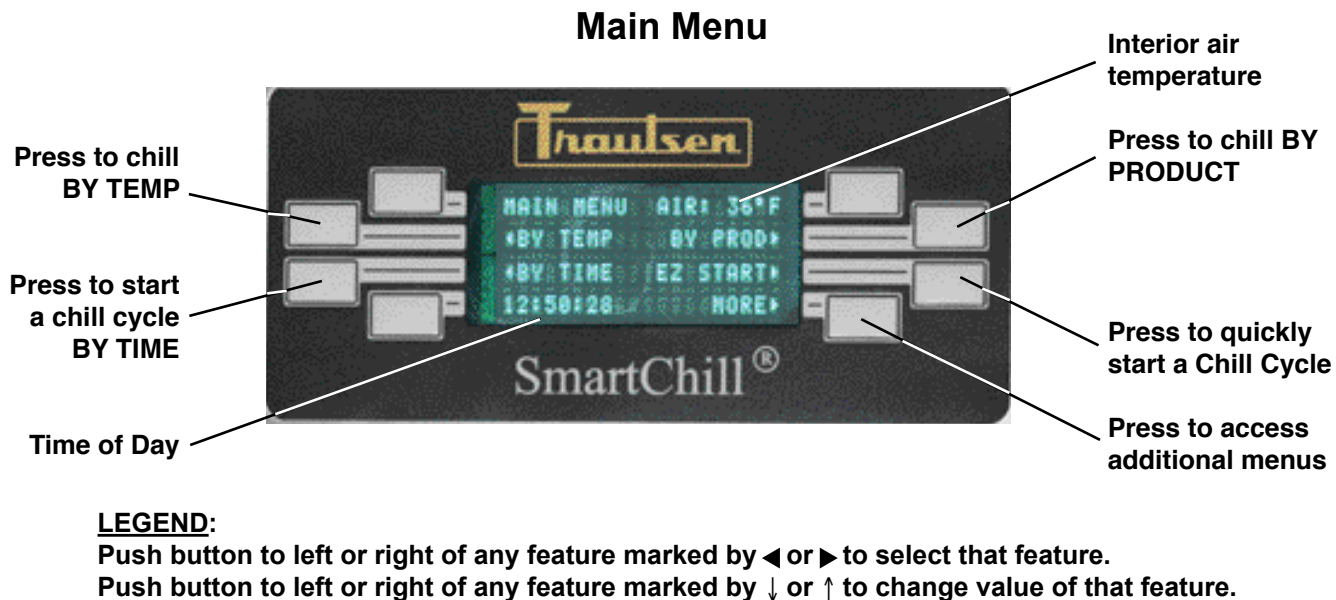
training guide



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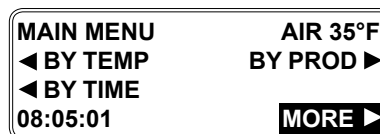


One button start
means safe food every cycle!

Programming the Control

How to Set Correct Date & Time

1. From the Main Menu Screen press **MORE**, then **SETUP**. The display will change to the Password Screen.



2. From the Select Supervisor Screen, use the UP and DOWN arrows to the left and right of **PASSWORD** to select **57**. Press **ENTER**. The display will change to the Set Up Screen.



3. From the Set Up Screen press the button to the right of **SYSPAR**.

4. The **ITEM** list will display date and time elements in the following order.

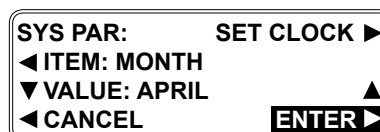
- a) MONTH (JANUARY – DECEMBER)
- b) DATE (1 – 31¹)
- c) YEAR (2003 – 2079)
- d) DAY OF WEEK (SUNDAY – SATURDAY)
- e) HOUR (0 – 23)
- f) MINUTE (0 – 59)
- g) DLS - Daylight Savings Time (ENABLED – DISABLED)
- e) LOW ALARM (-30 – 0)



5. Press the button to the left of **ITEM** to select between the different items. Adjust the **VALUE** for each **ITEM** using the UP and DOWN buttons.



6. Press **ENTER** to return to the **MAIN MENU**.



Placing Probes/Loading Pans

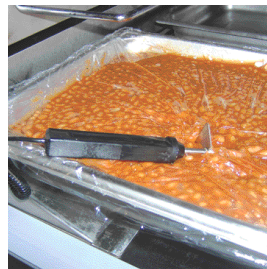
Basic Probe Placement



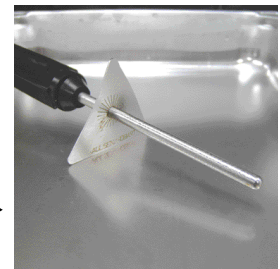
- Place probes into thickest part of the product.
- With product like chicken the probe should not be placed where it is touching bone.
- With full pans of product such as casseroles locate the probe in pan center.
- In all cases probe tip should not touch pan bottom. Use probe adapters (shown below) with soft products.

NOTE

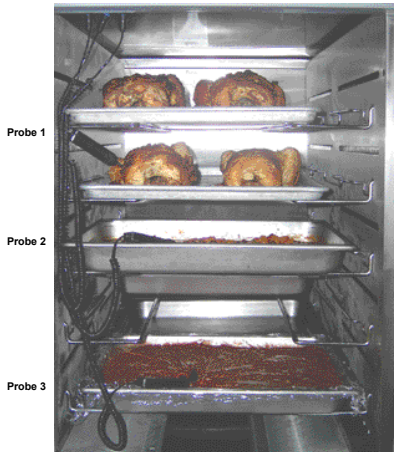
Using probes with small size products (like chicken strips) is not recommended. See **CHILL BY TIME** for correct chilling method.



◀ Properly placed Probe



Probe Adapter ▶ Detail



Probes & Multi-Batching

- It is OK to load more than one type of product.
- When loading more than 3 pan levels it will be necessary to group like products together, using one probe for each product group (see example at left).

◀ Proper Probe Placement

Probe 1: Grouped product (2 pans whole roast chicken)

Probe 2: Other Product One (1 pan chicken cutlets)

Probe 3: Other Product Two (1 pan baked beans)

Covering Product

- Covering product is recommended but not absolutely required.
- If used, plastic wrap/aluminum foil must be placed in direct contact with product surface.
- Some starch products are likely to dry out if not covered (ex. mashed potatoes, pasta, rice, cous cous, etc.).
- Covering is recommended to prevent drying if product will not be removed when done or left inside overnight.



Basic Operation

Starting A Chill Cycle (using EZ Start)

1. Load product into chiller.
2. Insert probe(s) and close door.
3. Press **EZ START** (see figure 1).

NOTE: To manually start a cycle, after Step 2 press **BY TEMP** - select cycle type (ex. chill), adjust target temp (if desired) then press **START**.



fig. 1

Adding More Products To A Chill Cycle In Progress

1. Place probe in product, close the door.
2. Press **ADD/REMOVE**.
3. On the control, press the button next to the added probe #.
4. Press **ADD/REMOVE**.
5. Press **CONTINUE**.

NOTE: Failure to press **CONTINUE** will result in inaccurate data.

Chilling By Time (use for small, portion size products)

1. After placing product in chiller press **BY TIME**.
2. Press **CHILL**.
3. Adjust cycle time using the buttons to the left and right of **CYCLE TIME**.
4. Press **START**.

NOTE: It is necessary to manually verify and log product temp(s) before and after chilling in order to complete documentation.

NOTE: If at end of cycle food temp is not below 40°F chill for additional time by repeating steps 1 thru 4.

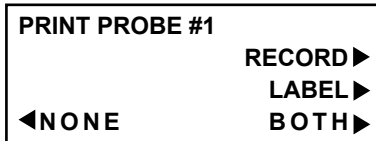


Defrost Notes

1. Defrost **WILL** occur automatically every 3-hours while in refrigerated mode.
2. Defrost **WILL NOT** occur until all probes reach 37°F. The chiller will beep for 20 seconds and a defrost cycle will begin if needed (even with product inside).
3. Food remaining in the chiller **WILL** remain safe during defrost because:
 - a) The inside air temperature is approx. 10-14°F, and...
 - b) Defrost time is generally less than 40-minutes.
4. Chill cycle data **WILL** be available after defrost. Press: **MORE - PRINT**, then select the required probe number, then press **RECORD** and/or **LABEL**.

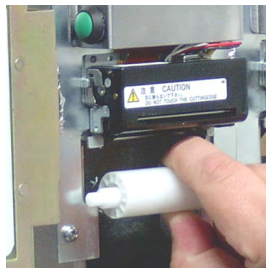
Ending The Cycle/Printing

Printing

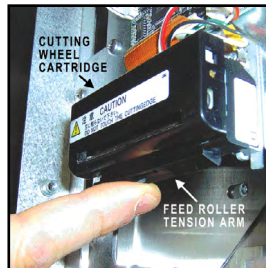


1. When a probe reaches target temp (37°F) an alarm will sound for 30-seconds. The display the will continuously flash **DONE**.
2. Press the button alongside the probe flashing **DONE**.
3. The print menu will appear. Press...
 - **RECORD** to receive a paper printout.
 - **LABEL** to receive an adhesive label.
 - **BOTH** to receive both a paper printout and adhesive label.
4. Repeat for additional probes.
5. Press **NONE** when complete to select next probe or return to Main Menu (after last probe).
6. Properly sanitize probes prior to next use.

Changing The Paper and/or Label Rolls



1. Access printer, remove paper roll and place a new roll on the spindle



2. Lift feed roller tension arm



3. Place paper edge into the printer at the feed roller



4. Close feed roller tension arm then press the red button to load paper

NOTE

Load paper with thermal side facing up.

PAPER:

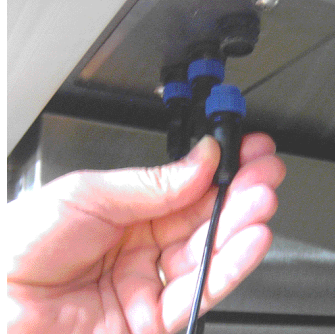
Traulsen P/N 400-60003-00 • Office Depot #302-224 • Staples #PMF-5233

The label printer uses a special peel-off label stock, Traulsen part number 400-60004-00. Each roll contains 225 labels.

Care & Cleaning

Probes

1. Remove probes by turning the circular locking ring which secures these inside the chiller.
2. Wash/sanitize probes.
NOTE: Probes can be immersed in water during cleaning.
3. Allow probes to air dry before replacing in chiller.



Interior/Exterior

1. Disconnect power supply.
2. Clean both interior and exterior with a soft cloth as you would any other stainless steel surface.
3. Do not...
 - Use cleansers containing chlorine.
 - Clean with anything abrasive.
 - Hose off the blast chiller.



Condenser

Cleaning the condenser is critical to insuring proper performance and long compresor life.

1. Disconnect power supply.
2. Lift-up or remove louvers covering coil location:
 - RBC50: Front/Left (see figure 1)
 - RBC100: Bottom/Left (see figure 2)
 - RBC200: Front/Top
3. Wipe coil fins clear of any dust or debris present using a dry shop cloth or pot brush.
4. Replace louvers.
5. Restore power.



fig. 1



fig. 2

Troubleshooting

PROBLEM: Upon starting a chill cycle, probe temp(s) displayed appear cooler than expected (i.e. cooked temperature).

- Product temp within cooked batches vary. Verify actual product temp with thermometer (using same probed piece).
- Probe placed incorrectly. Relocate probe per instructions on page 3.
- Very small product (ex. chicken tender). Use chill by time (see page 4).
- Product held too long at room temp prior to chilling. Verify actual product temp with thermometer (using same probed piece).

PROBLEM: Defrost appears to have occurred before chill cycle completion.

Defrost will not occur until all food probes have reached target temp and displayed DONE.

- Chiller completed chill cycle for all probes. Retrieve cycle data after defrost.

PROBLEM: Control displays “Defrost sensor warning.”

Coil did not defrost to target temp, usually the result of too much ice build-up from either:

- Previous chill cycle was very long and/or very large product load.
- Starting a new chill cycle close to the regularly scheduled time when the chiller would automatically defrost.
- Product releasing much moisture during chilling. Cover product (see page 3).
- A combination of 2 or more of the above issues.

PROBLEM: Incorrect date/time shown on display and/or printouts.

- Incorrect time and/or date setting. Correct date and/or time settings.

PROBLEM: Cannot print probe data after chill cycle, or probe data on printout appears incorrect (i.e. time and/or temperature differ from actual start time and/or product temperature).

- Product (probe) added to active chill cycle incorrectly (i.e. failure to press **ADD/REMOVE** and/or **CONTINUE**).

PROBLEM: Product freezing.

- Previously chilled product not removed and new chill cycle started. Remove DONE product before starting a new chill cycle.
- Chill cycle By Time set for too long. Reduce chill time.
- High water content product (ex. soup). Use **SOFTCHILL**.
- High water content food chilled uncovered. Cover food prior to chilling.

PROBLEM: Extended or unsafe chill times.

- Excessive product load. Reduce product loaded.
- Product too large or loaded too deep in pans. Reduce product size or depth.
- Too much ice on evaporator coil. Cover product (if not already) and/or run manual defrost prior to next chill cycle.



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