



CRAVING SUPERIOR COMMERCIAL KITCHEN EQUIPMENT?

TS-Series full-size pizza, sandwich, and salad prep tables are built to last. Our special forced-air design wraps your ingredient pans in protective layers of cold air – from above and below – ensuring consistent food safety. Meeting NSF7 test requirements, Traulsen's TempAssure™ system delivers 15 hours of protection against warm kitchen air while you work.



1

SAVE LABOR

- Plug & Play microprocessor control limits lifetime service costs
- Spill-safe ingredient rail can be rinsed with water
- Store food safely overnight in the rail
- Bottom drain facilitates cleaning
- No defrost necessary to clean the rail
- 270° access for easy maintenance
- Easy-to-remove condenser coil filter protects coil from dirt & debris

2

REDUCE COSTS

- No product freezing or drying out
- Durable, stainless steel construction extends equipment life & minimizes service costs

3

ENHANCE KITCHEN DESIGN

- Holds full, half, & third-size pans without adapter bars
- Caster channel supports easy, level installation
- Holds a variety of 6" deep pans

4

ENABLE YOUR EMPLOYEES

- Spacious, durable work surface
- Self-closing doors or optional drawers

3 YEAR PARTS & LABOR WARRANTY
5 YEARS ON COMPRESSOR





AVAILABLE MODELS:

- 48" Model for 6 x 1/3 Pans
- 66" Model for 9 x 1/3 Pans
- 72" Model for 10 x 1/3 Pans
- 90" Model for 12 x 1/3 Pans
- Drawers available on all lengths

For more information on these products visit www.traulsen.com or call 800-333-7447

SPECIAL FEATURES:

- All Models Are NSF7 Compliant
- Insulated Rail Lids, Durable Pan Ledge, & Reversible Cutting Board
- Accommodates Standard Full, Half, Or Third-Size Pans Without Adapter Bars
- Drawers Hold 6" Deep Pans
- Self-Closing / Stay Open Doors

OPTIONS & ACCESSORIES:

- Additional Standard Shelves
- Stainless Steel Shelves
- Stainless Steel Finished Back
- ADA-Compliant, Reduced Height Casters For Lower Work Areas
- Set of 3-1/2" & 4-5/8" Casters or Set Of 6" Legs
- Full-Length White Plastic Cutting Board
- Full-Length Composite Cutting Board
- Counter-top Garnish Rack
- 16-Gauge Stainless Steel Single Over Shelf (16-1/4" deep)
- Adapter Bar Package (For Fractional Equivalent Pans)
- Rail Mount Scale Stand
- Rail Mount Ambient Pan Holder Ticket Rail
- Replace Door With 2-3 Drawers
- Export 220/50/1 Voltage (Consult Factory)

STANDARD FEATURES:



TEMPASSURE™ AIRFLOW

Surrounds Ingredients With a Blanket Of Cold Air



EASY ACCESS CLEANING DRAIN

No-Defrosting Design Makes Clean-Up Fast



EZ CLEAN GASKETS

Santoprene™ Gaskets For Easy Maintenance & Durability



SLIDING CASTER RAILS

For Ease of Installation & Flexible Positioning