

TB-SERIES GLYCOL FULL-SIZE PREP TABLES



PERFORMANCE 24 HOURS A DAY

Traulsen's Glycol Prep Tables address several inefficiencies experienced in traditional refrigeration systems offered in the marketplace today. Liquid coolant is moved through the cabinet 24/7 at, or near, the freezing point of water to prevent frost and ice buildup which can create heat-transfer inefficiencies inside of the rail and cabinet. Through the use of proximity cooling and precise control of temperature, all types of food can remain in Glycol Pan Chillers, day or night, limiting the risk of poor temperatures.



SAVE LABOR

- Consistent, uniform cooling allows for safe overnight storage in rails
- Maximize rail storage capacity with 2 or 3 row 8" deep pan models
- Sloped rail for trouble-free reach to food pans
- Exceeds NSF 7 requirements, holds temp at or below 39° for 24 hours

2)

REDUCE COSTS

- · Refill unit at end of last shift to reliably hold product for quick opening
- Doors include standard stainless steel gasket guards to extend life and minimize replacements
- · No product freezing or drying out

(3)

ENHANCE KITCHEN DESIGN

- Two or three row pan rail models
- Two or three level drawer modules
- Single or double over shelf



ENABLE YOUR EMPLOYEES

- Spacious, durable work surface
- Easy clean rails allow for quick product transitions

3 YEAR PARTS & LABOR
WARRANTY
5 YEARS ON COMPRESSOR







TB-SERIES GLYCOL FULL-SIZE PREP TABLES



2 Row Glycol Pan Rail

46" Length 1 Door Model 60" Length 2 Door Model 65" Length 2 Door Model 71" Length 2 Door Model 91" Length 3 Door Model 113" Length 4 Door Model

3 Row Glycol Pan Rail

46" Length 1 Door Model 60" Length 2 Door Model 65" Length 2 Door Model 71" Length 2 Door Model 91" Length 3 Door Model

For more information on these products visit www.traulsen.com or call 800-333-744

STANDARD FEATURES:

- Stainless Steel Exterior & Interior Finish
- 115/60/1 Self-Contained System
- Compressor Compartment Right Side
- TXV Metering Device
- Stainless Steel Lift-Off Or Hinged Night Cover
- White Poly Cutting Board
- 20" Stainless Steel Doors

- Self-Closing Door with Stay Open Feature
- · Metal Door Handle with Gasket Guard
- Two Shelves Per Door, On Pilasters
- Zero Clearance Operation
- Factory Supplied Filter For Condenser Coil
- 6" Casters
- 9' Cord & Plug Attached

OPTIONS & ACCESSORIES:

- Stainless Steel Single or Double Over Shelf
- Stainless Steel Finished Back
- 2 or 3 Level Drawers in Lieu of Door
- Set of 4" Casters or Set Of 6" Legs
- Cutting Board Extensions (3 row models only)
- Tray Slides
- Hinged Night Cover
- Full-Length Removable Composite Cutting Board
- System Can Operate With R290 As The Primary Refrigerant
- Remote Fixtures Available (consult factory)



SPECIAL FEATURES:

ICE FREE

Glycol Rail Design Sheds Ice Every 4th Cycle FAN FREE

Eliminates Potential Breakdown And Service Cost DEFROST FREE

Glycol System Flows 24/7/365 No Shutdown EXCEEDS NSF 7 REQUIREMENTS

Maintains Food At Or Below 39^o Using Specified 8" Deep Pans