

# 03 PREP TABLES

## THE HIGHLIGHTS



(GOOD)

**COMPACT**

**UPT**

**UST**

(BETTER)

**SPEC LINE FULL SIZE**

**TS**

(BEST)

**GLYCOL**

**TB**

Prep tables are unique in their function as well as in their requirements to meet food safety standards. Not only does the cabinet portion have safety standards, the pan rail also has its own set of requirements. For prep tables, contents kept in the pan rail must be kept at 41°F or less (measured at 1" below the product surface), without freezing the product (above 32°F), for a minimum of 4 hours with the lid open in an ambient environment at 86°F. This standard from the NSF 7\*, as well as feature gaps from the competition, has contributed to the development of Traulsen's "Good, Better, Best" Prep Table line-up. Each line meets or exceeds the NSF 7 standard for refrigerated prep tables based on open-lid performance and/or pan depth.

*\*The National Sanitation Foundation, also known as the NSF, is an organization that develops and implements protocols that dictate what is considered safe and sanitary when it comes to commercial food equipment. The NSF 7 specifically speaks to commercial refrigeration.*

### TOP COMPETITORS



# PREP TABLES, COMPACT "GOOD" SERIES

## UPT & UST SERIES

"Compact" refers to our high-quality prep table, designed to meet limited spacing demands and is used for lighter food prep – such as a salad, sandwich or deli application. They are built to deliver oversized performance and maximize available space, holding up to 6" deep pans for more safe storage, while meeting NSF 7\* standards for consistent, safe temperatures.

*A UPT or UST is an excellent choice if a customer is looking to keep food at safe temperatures but has some downtime between busy periods where they can close the lid.*

Insulated roll-top lid



### UPT SERIES

Taller boxes - used where height space constraints aren't an issue

<b>Lengths</b>	27", 32", 48", 60", and 72"
<b>Casters</b>	4"
<b>Cabinet Construction</b>	Stainless Steel Exterior/ Anodized Aluminum Interior
<b>NSF 7 Rated Pan Depth</b>	6" Deep Pans
<b>Refrigerant</b>	R450A or R290
<b>Configuration</b>	Doors or Drawers
<b>Lead Time</b>	Quickly produced/stocked
<b>Install</b>	Zero Clearance

Flat cover



### UST SERIES

Used where there are height space constraints, such as underneath a shelf or counter

<b>Lengths</b>	27", 32", 48", 60", and 72"
<b>Casters</b>	4"
<b>Cabinet Construction</b>	Stainless Steel Exterior/ Anodized Aluminum Interior
<b>NSF 7 Rated Pan Depth</b>	6" Deep Pans
<b>Refrigerant</b>	R450A or R290
<b>Configuration</b>	Doors or Drawers
<b>Lead Time</b>	Quickly produced/stocked
<b>Install</b>	Zero Clearance

## SEGMENT SPECIFIC OPPORTUNITIES

Compact prep tables are an excellent option for **large chain restaurants**, both in quick serve and full-service applications for a more "front of the house" workload. These businesses are somewhat price conscious but also recognize the need for performance and durability – especially in smaller kitchens with staff that frequently has little to no experience.

# PREP TABLES, COMPACT "GOOD" SERIES

## KEY ATTRIBUTES AND VALUE PROPOSITION

### Stainless-Steel

exterior top,  
sides and door(s)

### Standard Work Height

36-¾" (with optional accessory kits  
for lower height casters to meet  
ADA requirements)

### 2 Powder Coated Steel Shelves

per door mounted on  
adjustable pilasters

### Accepts 6" Deep Pans

for 50% more safe  
product storage space  
(Traulsen exclusive)

### Reinforced Pan Ledge

holds pans level

### Self-Closing Stainless Steel Doors

with convenient stay-open  
feature at 105 degrees



UPT4812 shown

### NSF 7 Standard Performance

holds food safely for up  
to four hours with the  
lid open

### Front Breathing

for zero clearance install

**Warranty** 3-year parts and labor warranty;  
2 years additional compressor parts warranty



### Model #'s

27" - UPT276/UST276 (6 pans)  
27" - UPT279/UST276 (9 pans)  
32" - UPT328/UST328 (8 pans)  
32" - UPT3212/UST3212 (12 pans)

48" - UPT488/UST488 (8 pans)  
48" - UPT4812/UST4812 (12 pans)  
48" - UPT4818/UST4818 (18 pans)  
60" - UPT6012/UST6012 (12 pans)  
60" - UPT6024/UST6024 (24 pans)

72" - UPT7218/UST7218 (18 pans)  
72" - UPT7224/UST7224 (24 pans)  
72" - UPT7230/UST7230 (30 pans)

# PREP TABLES, FULL-SIZE “BETTER” SERIES

## TS SERIES

Traulsen’s line of Full-Size Prep Tables are designed to handle tough kitchen environments all day long, holding safe temperatures (41°F or less) in the rail up to 15 hours with the lid open. Unlike Compact Prep Tables, these prep tables play a leading role in the kitchen. Our TS Series Prep Tables exceed safe temperature requirements even when placed near cooking equipment.



TS048HT



TS072



TS090

<b>Lengths</b>	48", 66", 72" and 90"	<b>Model #'s</b>	48" - TS048HT (6 pans)
<b>Casters</b>	6" on adjustable channel mounting system		66" - TS066HT (9 pans)
<b>Cabinet Construction</b>	Stainless-steel exterior & interiors		72" - TS072HT (10 pans)
<b>Shelves</b>	2 per door		90" - TS090HT (12 pans)
<b>Warranty</b>	3-year parts and labor, 2 years additional compressor parts		

## SEGMENT SPECIFIC OPPORTUNITIES

Traulsen’s Full-Size Prep Tables are excellent for heavy “back of the house” work in quick serve and full-service restaurants, both independent and chains. These units are ideal for customers with long operating hours that need to hold food in the rail at safe temperatures while working in a tough kitchen environment.

While on the higher end of prep table offerings in the industry, the TS Series line will help instill confidence that the food in the unit is being kept at safe temperatures and will remain fresh throughout the day – without the need to stir contents in the pans. These units are so effective, at the end of the day, the operator can simply cover the pans and close the lid to store contents safely overnight.

Well-known and respected restaurants such as **Chick-Fil-A and Pizza Hut** (YUM Brands) utilize these units in their locations.

## PREP TABLES, GLYCOL "BEST" SERIES

### TB SERIES

Traulsen's line of Glycol Prep Tables (our "Best" offering) are designed to handle extreme kitchen environments holding safe temperatures (41°F or less) in the rail 24/7 with the lid open. The rail contains a steady flow of glycol coursing through fixed chiller plates that keep food in the safe zone in third, sixth or ninth pans up to 8" deep.



TB091SL2S

<b>Lengths</b>	46", 66", 65", 71", 91" and 113"
<b>Casters</b>	6"
<b>Cabinet Construction</b>	Stainless-steel exterior & interior
<b>Doors</b>	Doors, drawers or a combo of both
<b>Warranty</b>	3-year parts and labor, 2 years additional compressor parts

### SEGMENT SPECIFIC OPPORTUNITIES .....

Glycol prep tables are more commonly seen in the full-service independent restaurant market; however, they do appear in a few well-known chain quick serve restaurants. These units may not be appropriate for the up-front price driven customer but are fitting for the customer who is highly concerned about food safety, freshness, and long-lasting equipment. As mentioned, this is a premium line of prep tables and unequalled in the industry therefore, sales of these units will also be driven by consultant specification- particularly in high-end restaurants, hotels and casinos.

#### Model #'s

46" - TB046SL2S	65" - TB065SL2S	91" - TB091SL2S
46" - TB046SL3S	65" - TB065SL3S	91" - TB091SL3S
60" - TB060SL2S	71" - TB071SL2S	113" - TB113SL2S
60" - TB060SL3S	71" - TB071SL3S	

# PREP TABLES, GLYCOL “BEST” SERIES

## KEY ATTRIBUTES AND VALUE PROPOSITION

### Patented Glycol Rail System

is a fan free, frost free design and uses proximity cooling - thus performance is not impacted by hoods, HVAC vents, or cooking equipment

### Thermostatic Expansion Valve (TXV)

metering device responds on demand, increasing the flow of refrigerant during heavy use periods to promote faster temperature recovery inside the cabinet

### Sloped Rail Design

for trouble-free reach to food pans

### Maximizes Rail Storage Capacity

with 2 or 3 row models holding up to 8" deep pan models

### Self-Closing Doors

with stay-open feature provide operator convenience



### Exceeds NSF 7 Requirements

by maintaining food at or below 41°F or less 24/7

### Requires Less Energy

to run, and the amount of refrigerant required for cooling is reduced by 46%

### Easy to Remove

cleanable condenser filter

### All Stainless-Steel Construction

provides durability and the utmost corrosion resistance

### Reliable Microprocessor Control

with LED display provides precise temperature control and advanced diagnostics. Smart sensor allows adaptation to changing kitchen environments for faster temperature recovery and energy efficiency

### Warranty

3-year parts and labor warranty;  
2 years additional compressor parts warranty



*Each unit is 100% run tested before leaving the factory to ensure performance.*