| Project | Quantity | Item # |
|---|---|---|
| Model Specified: | | CSI Section 11400 |

## Refrigerated & Heated Storage Equipment For Corrections Applications

INTELA-TRAUL® Equipped!

Model RW132W-001
(1-section reach-in hot food holding cabinet)

### Correctional Offering Summary

R SERIES
Stainless Exterior & Interior

- **1 & 2 Section Reach-In Refrigerator Models**
- **1 & 2 Section Pass-Thru Refrigerator Models**
- **1 & 2 Section Roll-In Refrigerator Models**
- **1 & 2 Section Roll-Thru Refrigerator Models**
- **1 & 2 Section Reach-In Freezer Models**
- **1 & 2 Section Reach-In Hot Food Holding Cabinets**
- **1 & 2 Section Pass-Thru Holding Cabinets**
- **1 & 2 Section Roll-In Holding Cabinets**
- **1 & 2 Section Roll-Thru Holding Cabinets**

Traulsen's already durable, energy efficient R-Series reach-in-pass-thru and roll-in/roll-thru models are available already built with all the features needed for use in a corrections environment.

These reliable models are optimized for the demanding needs of all security levels, and each is built with microprocessor controls, communications ability and stainless steel cabinet interior/exterior construction.

The correctional package is designed to protect the cabinet from unwanted damage/vandalism, removal of contents or components, as well as from being pushed over (see details below).

Three section, as well as models with half-height doors and other hingings are also available upon request.

## Standard Refrigerator/Freezer Features

- Stainless Steel Exterior & Interior
- INTELA-TRAUL® Microprocessor Control System
- Balanced, Self-Contained Refrigeration System
- Scroll Blower Type Evaporator Fan & Biased Return Air Duct
- Full Length Stainless Steel Doors
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges & Door Handles
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Metal Door Liners (reach-in/pass-thru models only)
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

## Standard Hot Food Cabinet Features

- Stainless Steel Exterior & Interior
- INTELA-TRAUL® Microprocessor Control System
- Ducted Fan Air Distribution System
- Standard Operating Temperature Range 135 to 180°F
- One-Time Start-Up Temperature Adjustment Feature
- ON/OFF Switch Located On Control Face
- Full Length Stainless Steel Doors
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges & Handles
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Special Heat Resistant Magnetic Snap-In Door Gaskets
- Gasket Protecting Metal Door Liners (reach-in/pass-thru models only)
- Three Year Parts And Labor Warranty

## Corrections Feature Package

- Lexan Control Cover Protects This From Damage While Allowing Full Visibility & Use
- Stainless Steel Screen Protects The Refrigeration System From Damage or Unwanted Removal of Components
- Use of Safety Screws Throughout Secures All Cabinet Components From Unwanted Removal
- Locking Hasps Secure Cabinet Contents (padlocks supplied by others)
- No Hinge or Light Covers
- 12 Pairs Universal Type Tray Slides Welded To A Steel Frame Per Section (maximum per section) To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Pans, or (2) 12" x 20" Pans (reach-in/pass-thru models only)
- 6" High Stainless Steel Flanged Legs To Allow For Secure Mounting To Floor (reach-in/pass-thru models only)

1= Traulsen recommends use of tray slides for all correctional applications

c UL us LISTED

NSF

**Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.**

3-YEAR PARTS & LABOR WARRANTY

Approval: _____

Traulsen
**TRAULSEN**
**4401 BLUE MOUND RD. FT. WORTH, TX 76106**
**PHONE 1 (800) 825-8220 FAX-MKTG. 1 (817) 624-4302**
**Website: www.traulsen.com**

| Project | Quantity | Item # |
|---|---|---|
| Model Specified: | | CSI Section 11400 |

## Device Legend

| Device | Description | Hinging |
|---|---|---|
| RH132N-COR01 | 26-3/8" Wide Reach-In Refrigerator | L |
| RH132N-COR02 | 26-3/8" Wide Reach-In Refrigerator | R |
| RH132NP-COR01 | 26-3/8" Wide Pass-Thru Refrigerator | FHR/RHR |
| RH132NP-COR02 | 26-3/8" Wide Pass-Thru Refrigerator | FHL/RHL |
| RH232N-COR01 | 52-1/8" Wide Reach-In Refrigerator | L/R |
| RH232NP-COR01 | 52-1/8" Wide Pass-Thru Refrigerator | FHS/RHS |

| Device | Description | Hinging |
|---|---|---|
| RL132N-COR01 | 26-3/8" Wide Reach-In Freezer | L |
| RL132N-COR02 | 26-3/8" Wide Reach-In Freezer | R |
| RL232N-COR01 | 52-1/8" Wide Reach-In Freezer | L/R |

| Device | Description | Hinging |
|---|---|---|
| RW132W-COR01 | 29-7/8" Wide Reach-In Hot Food | L |
| RW132W-COR02 | 29-7/8" Wide Reach-In Hot Food | R |
| RW132WP-COR01 | 29-7/8" Wide Pass-Thru Hot Food | FHR/RHR |
| RW132WP-COR02 | 26-7/8" Wide Pass-Thru Hot Food | FHL/RHL |
| RW232W-COR01 | 58" Wide Reach-In Hot Food | L/R |
| RW232WP-COR01 | 58" Wide Pass-Thru Hot Food | FHS/RHS |

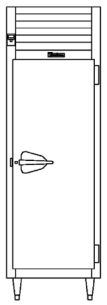
| Device | Description | Hinging |
|---|---|---|
| RR132L-COR01 | 29-7/8" Wide Roll-In Refrigerator | L |
| RR132L-COR02 | 29-7/8" Wide Roll-In Refrigerator | R |
| RR132LP-COR01 | 29-7/8" Wide Roll-Thru Refrigerator | FHR/RHR |
| RR132LP-COR02 | 29-7/8" Wide Roll-Thru Refrigerator | FHL/RHL |
| RR232L-COR01 | 58" Wide Roll-In Refrigerator | L/R |
| RR232LP-COR01 | 58" Wide Roll-Thru Refrigerator | FHS/RHS |

| Device | Description | Hinging |
|---|---|---|
| RI132L-COR01 | 29-7/8" Wide Roll-In Hot Food | L |
| RI132L-COR02 | 29-7/8" Wide Roll-In Hot Food | R |
| RI132LP-COR01 | 29-7/8" Wide Roll-Thru Hot Food | FHR/RHR |
| RI132LP-COR02 | 29-7/8" Wide Roll-Thru Hot Food | FHL/RHL |
| RI232L-COR01 | 58" Wide Roll-In Hot Food | L/R |
| RI232LP-COR01 | 58" Wide Roll-Thru Hot Food | FHS/RHS |

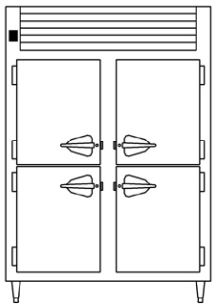
### Door Hinging Legend

L = Left
R = Right
L/R = Left Door Hinged Left/Right Door Hinged Right
FHL/FHL = Control Side Hinged Left/Other Side Hinged Left
FHR/FHR = Control Side Hinged Right/Other Side Hinged Right
FHS/FHS = Control Side Hinged Left/Right/Other Side Hinged Left/Right

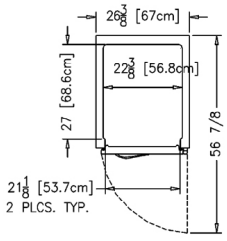
## Reach-In & Pass-Thru Refrigerator & Freezer Models



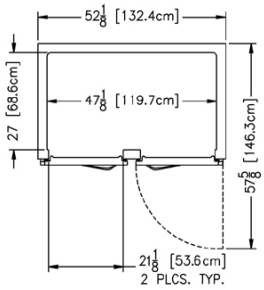
Elevation View
All Single Section Models



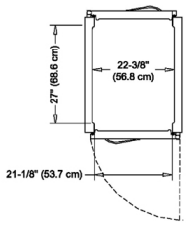
Elevation View
All Two Section Models



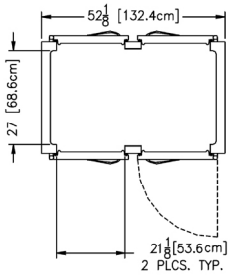

Plan View
All Single Section Reach-In Models



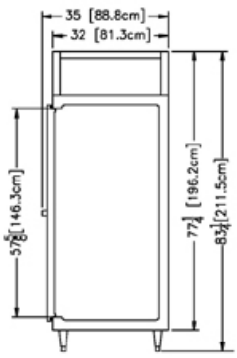

Plan View
All Two Section Reach-In Models



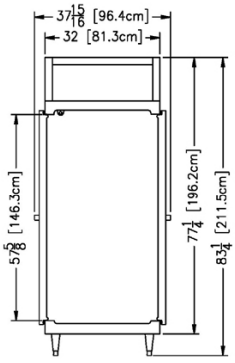

Plan View
All Single Section Pass-Thru Models




Plan View
All Two Section Pass-Thru Models




Section View
All Reach-In Models




Section View
All Pass-Thru Models

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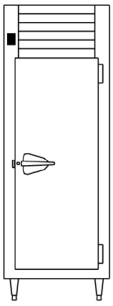
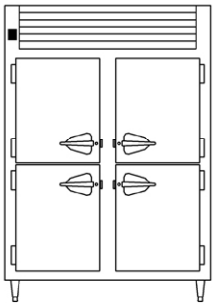
| Project | Quantity | Item # |
|---|---|---|
| Model Specified: | | CSI Section 11400 |

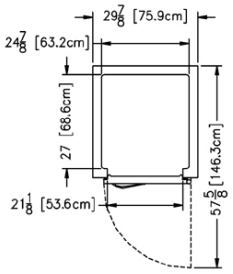
## Reach-In & Pass-Thru Hot Food Cabinets



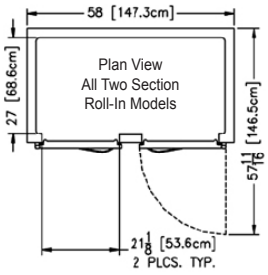
Elevation View
All Single Section Models

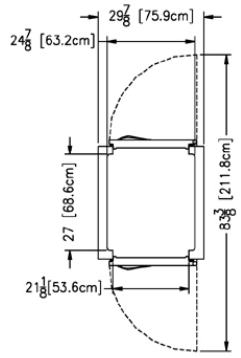


Elevation View
All Two Section Models

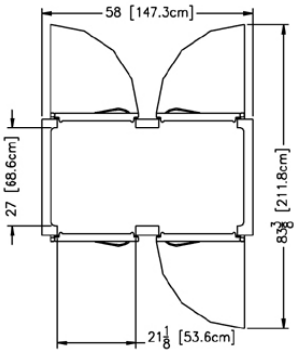



Plan View
All Single Section Reach-In Models

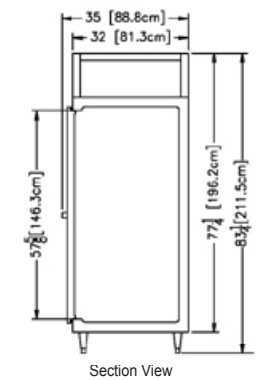


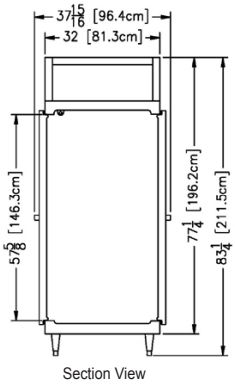

Plan View
All Single Section Pass-Thru Models




Plan View
All Two Section Pass-Thru Models

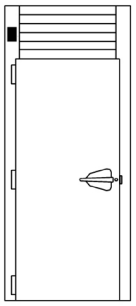



Section View
All Reach-In Models

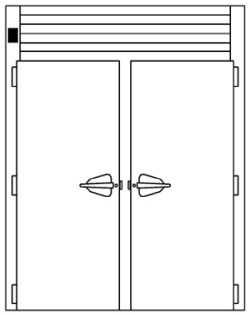



Section View
All Pass-Thru Models

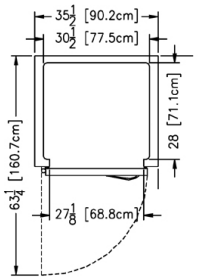
## Roll-In & Roll-Thru Models



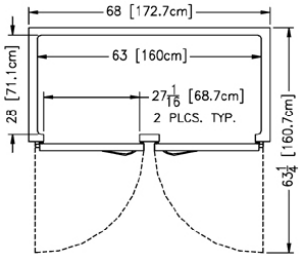
Elevation View
All Single Section Models



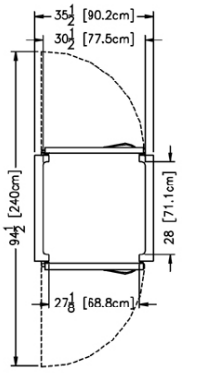
Elevation View
All Two Section Models



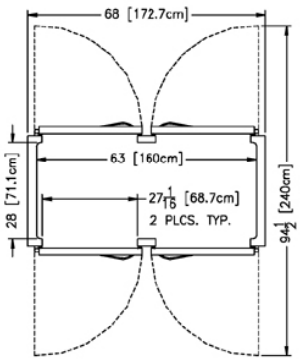

Plan View
All Single Section Roll-In Models



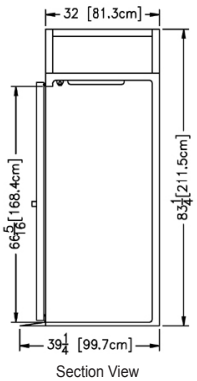

Plan View
All Two Section Roll-In Models



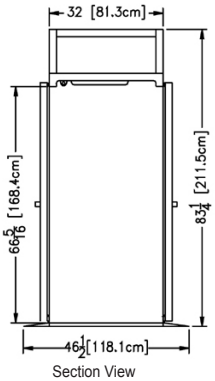

Plan View
All Single Section Roll-Thru Models




Plan View
All Two Section Roll-Thru Models




Section View
All Single Section Roll-In Models




Section View
All Two Section Roll-Thru Models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| Project | Quantity | Item # |
|---|---|---|
| Model Specified: | | CSI Section 11400 |

# Specifications

**Construction, Hardware and Insulation**

Cabinet exterior, interior, louver assembly and doors are constructed of stainless steel. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. On roll-in/roll-thru models the interior floor and exterior bottom are constructed of stainless steel and insulated with ¾" of resilient cork (a readily attachable stainless steel ramp is also provided). A set of four (4) adjustable 6" high stainless steel flanged legs are included to provide for secure mounting to the floor (reach-in/pass-thru models only).

Doors are provided with locking hasps and equipped with a gasket protecting metal door pan (reach-in/pass-thru models only), removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisleways.

Safety screws are used throughout the cabinet in order to prevent removal with anything but a very specialized tool. Easily removable for cleaning, vinyl magnetic door gaskets assure tight door seal. Anti condensate heaters are located behind each door opening (refrigerator & freezer models only).

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

**Controller**

The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant. Third party software required for network connection. It includes a 3-Digit LED Display, Fahrenheit or Celsius Temperature Scale Display Capability, and an RS485 data port. In addition it includes, where applicacable, audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption. Hot food holding cabinet models also include an ON/OFF button. The control is protected behind a high-impact resistant lexan cover.

**Refrigeration System (refrigerator & freezer models only)**

A top mounted, self-contained, balanced refrigeration system using either R-134a (refrigerators) or R-404A (freezers) refrigerant is conveniently located behind the one piece louver assembly, and protected behind a heavy gauge stainless steel mesh screen. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Biased return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F for refrigerators and 0 to -5°F for freezers.

**Heating System (hot food holding cabinets only)**

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.

**Reach-in/Pass-Thru Model Interior**

Standard interior arrangements include 12 pairs of universal tray slides per section, welded to a steel frame in order to prevent removal.

**Roll-In/Roll-Thru Model Interior**

Readily removable, interior-mounted, stainless steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 66" high. Racks supplied by others.

**Warranties**

Both a three year parts and labor warranty and a five year compressor warranty (refrigerator & freezer models only) are provided standard.

| DIMENSIONAL DATA | Cu. Ft. | W x H x D[2] | Weight | Voltage | Amps | Refrigerant | BTU/HR (HP)[1] | Plug |
|---|---|---|---|---|---|---|---|---|
| 1-Section Reach-In Refrigerator | 21.9 | 26⅜ x 83¼ x 35 | 330 Net | 115/60/1 | 6.0 | R-134a | 1730 (¼ HP) | 5-15P |
| 2-Section Reach-In Refrigerator | 46.0 | 52⅛ x 83¼ x 35 | 560 Net | 115/60/1 | 10.4 | R-134a | 4200 (½ HP) | 5-15P |
| 1-Section Pass-Thru Refrigerator | 22.7 | 26⅜ x 83¼ x 37 15/16 | 310 Net | 115/60/1 | 6.0 | R-134a | 1730 (¼ HP) | 5-15P |
| 2-Section Pass-Thru Refrigerator | 48.3 | 52⅛ x 83¼ x 37 15/16 | 565 Net | 115/60/1 | 11.0 | R-134a | 4200 (½ HP) | 5-15P |
| 1-Section Reach-in Freezer | 21.9 | 26⅜ x 83¼ x 35 | 330 Net | 115/60/1 | 9.8 | R-404A | 2170 (½ HP) | 5-15P |
| 2-Section Reach-In Freezer | 46.0 | 52⅛ x 83¼ x 35 | 560 Net | 115/60/1 | 14.9 | R-404A | 3790 (¼ HP) | 5-20P |
| 1-Section Reach-In Heated | 24.2 | 29⅞ x 83¼ x 35 | 320 Net | 208/115 | 7.8 | n/a | n/a | L14-20P |
| 2-Section Reach-In Heated | 46.0 | 58 x 83¼ x 35 | 530 Net | 208/115 | 15.5 | n/a | n/a | n/a |
| 1-Section Pass-Thru Heated | 26.1 | 29⅞ x 83¼ x 37 15/16 | 345 Net | 208/115 | 7.8 | n/a | n/a | L14-20P |
| 2-Section Pass-Thru Heated | 55.8 | 58 x 83¼ x 37 15/16 | 585 Net | 208/115 | 15.5 | n/a | n/a | n/a |
| 1-Section Roll-In Refrigerator | 36.0 | 35½ x 83¼ x 35 9/16 | 435 Net | 115/60/1 | 10.6 | R-134a | 2220 (⅓ HP) | 5-15P |
| 2-Section Roll-In Refrigerator | 74.3 | 68 x 83¼ x 35 9/16 | 700 Net | 115/60/1 | 11.4 | R-134a | 4200 (½ HP) | 5-15P |
| 1-Section Roll-Thru Refrigerator | 38.8 | 35½ x 83¼ x 39⅛ | 490 Net | 115/60/1 | 11.6 | R-134a | 2220 (⅓ HP) | 5-15P |
| 2-Section Roll-Thru Refrigerator | 80.2 | 68 x 83¼ x 39⅛ | 775 Net | 115/60/1 | 13.4 | R-134a | 4200 (½ HP) | 5-20P |
| 1-Section Roll-In Heated | 36.0 | 35½ x 83¼ x 35 9/16 | 350 Net | 208/115 | 7.8 | n/a | n/a | L14-20P |
| 2-Section Roll-In Heated | 74.2 | 68 x 83¼ x 35 9/16 | 580 Net | 208/115 | 15.5 | n/a | n/a | n/a |
| 1-Section Roll-Thru Heated | 38.8 | 35½ x 83¼ x 39⅛ | 375 Net | 208/115 | 7.8 | n/a | n/a | L14-20P |
| 2-Section Roll-Thru Heated | 80.2 | 68 x 83¼ x 39⅛ | 630 Net | 208/115 | 15.5 | n/a | n/a | n/a |

**NOTES**

1= Based on a 90 degree F ambient and 20 degree F evaporator for refrigerator models and 90 degree F ambient and -15 degree F evaporator for freezer models.
2= 12" Top clearance preferred for optimum performance and service access.

**NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.**

**Continued product development may necessitate specification changes without notice.**
**Part No. TR35914 (REV. 10-15-13)**

**TRAULSEN**
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