

DELIVERS MAXIMUM ALL-DAY PERFORMANCE

Traulsen's Glycol Prep Tables address several inefficiencies experienced in traditional refrigeration systems offered in the marketplace today. Liquid coolant moves through the cabinet all day at, or near, the freezing point of water to prevent frost & ice buildup which can create heat-transfer inefficiencies inside the rail & cabinet. Through the use of proximity cooling and precise control of temperature, the glycol prep table holds product in the pan rail at consistent, safe temperatures.

1 SAVE LABOR

- Consistent, uniform cooling 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
- Holds at consistent, safe temperatures all day

2 REDUCE COSTS

- Ice /defrost-free for easy cleaning & continuous operation
- No need to stir pans periodically
- No product freezing/drying out

3 ENABLE YOUR EMPLOYEES

- Spacious, durable work surface
- Easy to clean rails allow quick product transition



Terms & Conditions Apply
See Full Warranty Statement



Model	Length	# Doors	# Pan Rows	# 1/6 Pans	# 1/3 Pans
TB046SL2S	46"	1	2	12	6
TB046SL3S	46"	1	3	18	9
TB060SL2S	60"	2	2	16	8
TB060SL3S	60"	2	3	24	12
TB065SL2S	65"	2	2	18	9
TB065SL3S	65"	2	3	27	12+
TB071SL2S	71"	2	2	20	10
TB071SL3S	71"	2	3	30	15
TB091SL2S	91"	3	2	26	13
TB091SL3S	91"	3	3	39	18+
TB060FL4	60"	3	4 (dual-sided)	32	16

STANDARD FEATURES:

- Glycol system tested to exceed NSF7 standards
- Stainless steel exterior & interior finish
- Sloped rail
- General fit 7.6" chiller bar spacing
- Compressor compartment on right
- Reliable microprocessor control
- LED temperature display for rails/base

- TXV metering device
- Stainless steel lift-off or hinged night cover
- White poly cutting board
- 20" stainless steel door(s)
- Self-closing door with stay-open feature
- Metal door handle with gasket guard
- (2) shelves per door, on pilasters
- Zero-clearance installation
- Factory-supplied filter for condenser coil

- Coil located outside food zone in door area
- Horizontal finned T6 anodized chiller plates, holds 1/3, 1/6, or 1/9 sized pans up to 8" deep (6" deep on dual-sided models)
- Magnetic snap-in door gaskets
- 6" casters
- 115/60/1 self-contained system
- 9' cord & plug attached
- Engineered & hand-assembled in Fort Worth, TX

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

OPTIONS:

- Stainless steel single or double over shelf
- Stainless steel finished back
- 4" casters or 6" legs
- Two (2) or three (3) level drawers in lieu of doors
- Cutting board extensions (3 row models only)
- Tray slides
- Hinged night cover (2 row pan rail only)
- Full-length removable composite cutting board

HIGHLIGHTS:

ICE FREE

Glycol rail design sheds ice every 4th cycle

FAN FREE

Eliminates potential breakdown & service cost

DEFROST FREE

Glycol system flows 24/7/365 no shutdown

TESTED TO EXCEED NSF7 STANDARDS

Maintains food at safe temperatures using specified 8" deep pans

