



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

R Series

Refrigerator/Freezer/Hot Food Holding
 Corrections Application



STANDARD PRODUCT FEATURES

- Stainless Steel Exterior & Interior
- Full-Height Stainless Steel Door(s) with Locks
- Traulsen's Smart Control™ with LED Display
- Ref/Frz Feature a Balanced, Self-Contained System
- Ref/Frz/HotFd are Built with In-House Brazed System Connections
- Self-Closing Door(s) with Stay-Open Feature
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Automatic Non-Electric Condensate Evaporator (ref/frz)
- Magnetic Snap-In EZ-Clean™ Door Gasket(s)
- Gasket-Protecting Metal Door Liners*
- Thermostatic Expansion Valve Metering Device
- Guaranteed for Life Workflow™ Door Handles & Cam-Lift, Gravity Action Hinges
- Six-Year Parts/Labor Warranty
- Seven-Year Compressor Warranty

CORRECTIONS FEATURES

- Locking Hasp(s) to Secure Cabinet Contents (padlocks supplied by others)
- 6" High Stainless Steel Flanged Legs for Secure Mounting*
- Aluminum Perforated Screen System Cover Protects System
- Impact-Resistant Lexan Security Cover Protects Control while Allowing Full Visibility & Use
- 12 Pair Universal Trayslides Welded to Steel Frame (per section), Prevents Removal & Accommodates (1) 18" x 26", (2) 14" x 18" or (2) 12" x 20" pans*
- No Hinge or Light Covers
- Tamper-Resistant Safety Screws Secure All Components

*Available for Reach-In & Pass-Thru models Only

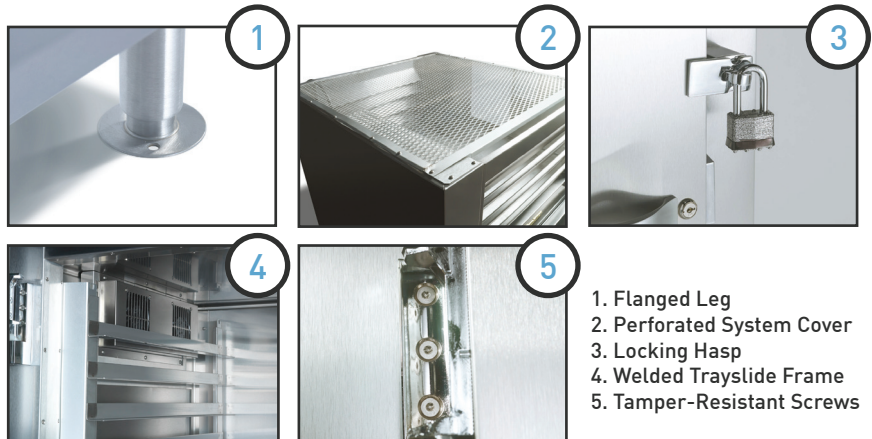


Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE MODELS

- 1 & 2 Section Reach-In Refrigerator
- 1 & 2 Section Pass-Thru Refrigerator
- 1 & 2 Section Roll-In Refrigerator
- 1 & 2 Section Roll-Thru Refrigerator
- 1 & 2 Section Reach-In Freezer
- 1 & 2 Section Reach-In Hot Food Cabinet
- 1 & 2 Section Pass-Thru Hot Food Cabinet
- 1 & 2 Section Roll-In Hot Food Cabinet
- 1 & 2 Section Roll-Thru Hot Food Cabinet

*Blast Chillers with Correctional Features
 Also Available



1. Flanged Leg
2. Perforated System Cover
3. Locking Hasp
4. Welded Trayslide Frame
5. Tamper-Resistant Screws

Approved by _____ Date _____ Approved by _____ Date _____

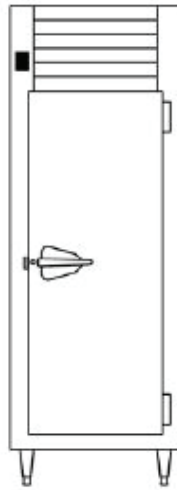


R Series

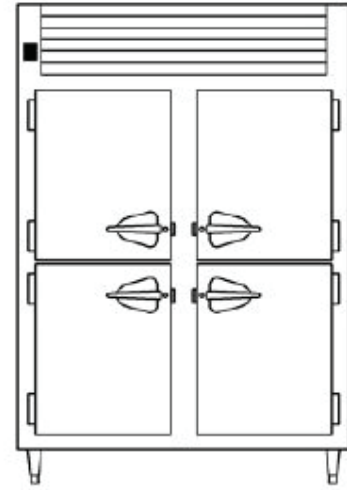
Refrigerator/Freezer/Hot Food Holding
Corrections Application

MODELS:

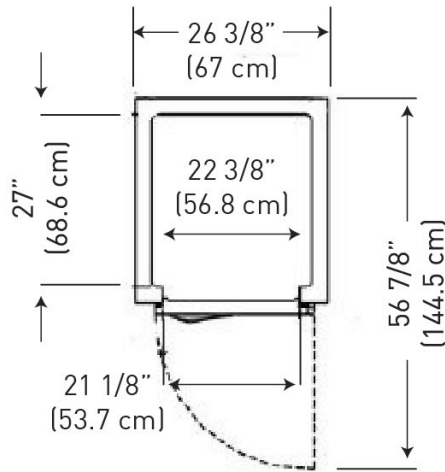
Reach-In Refrigerator/Freezer



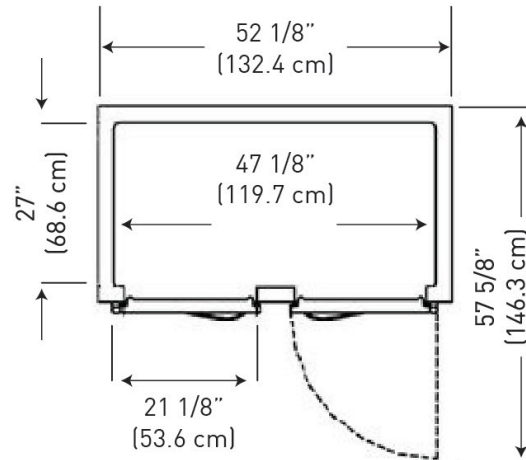
Elevation View
All 1 Section Models



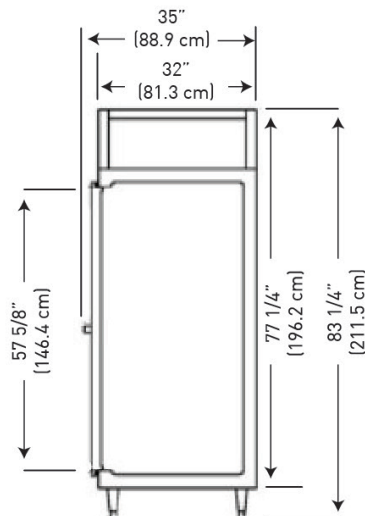
Elevation View
All 2 Section Models



Plan View
All 1 Section Reach-In Models



Plan View
All 2 Section Reach-In Models



Section View
All Reach-In Models

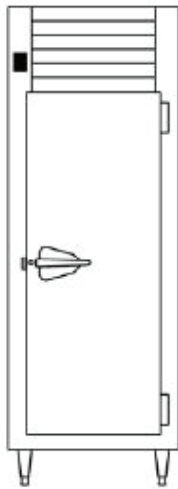
> CAD and/or Revit Files Available

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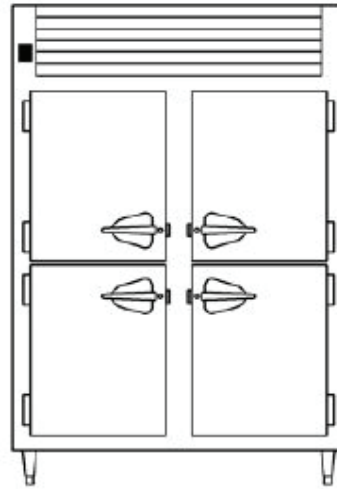


MODELS:

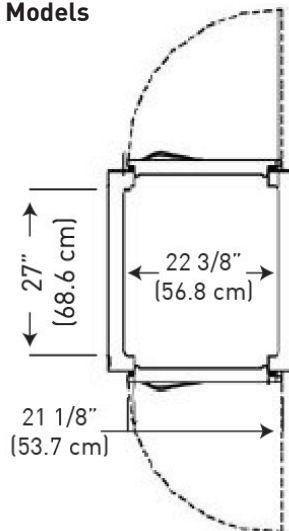
Pass-Thru Refrigerator/Freezer



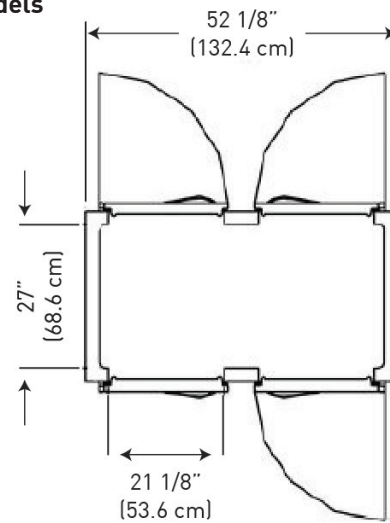
Elevation View
All 1 Section Models



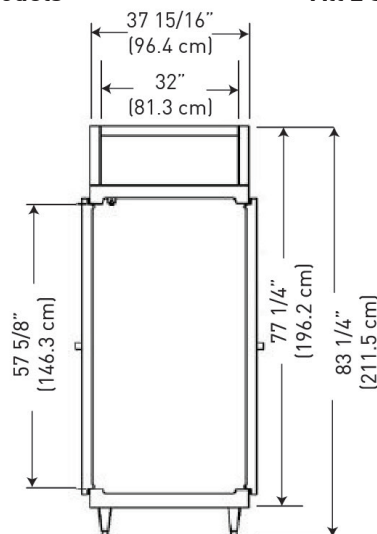
Elevation View
All 2 Section Models



Plan View
All 1 Section Pass-Thru Models



Plan View
All 2 Section Pass-Thru Models



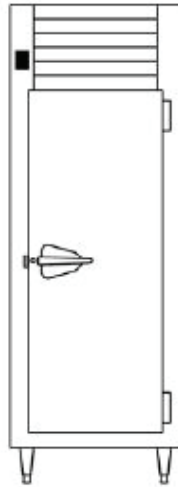
Section View
All Pass-Thru Models

> CAD and/or Revit Files Available

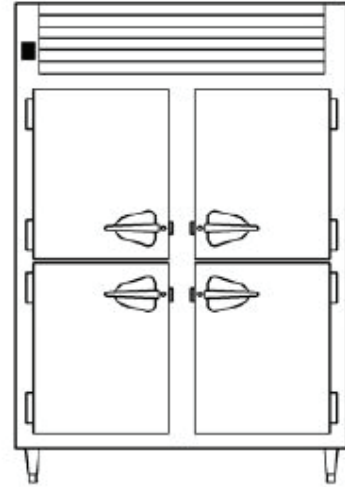
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MODELS:

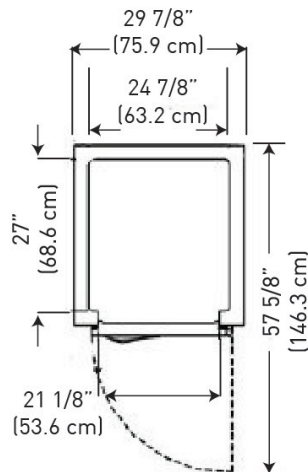
Reach-In Hot Food Cabinets



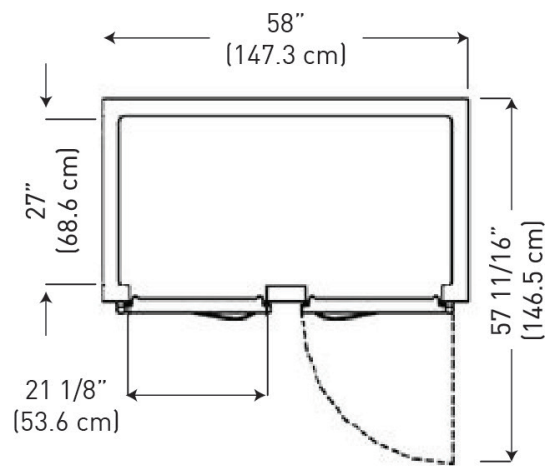
Elevation View
All 1 Section Models



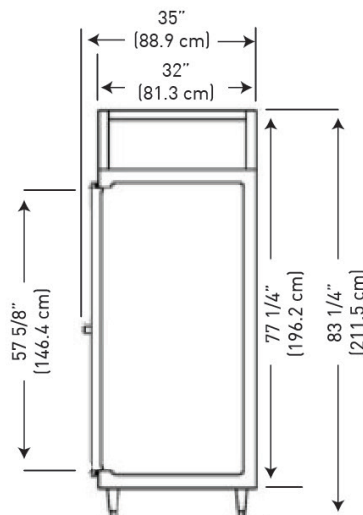
Elevation View
All 2 Section Models



Plan View
All 1 Section Heated Reach-In Models



Plan View
All 2 Section Heated Reach-In Models



Section View
All Heated Reach-In Models

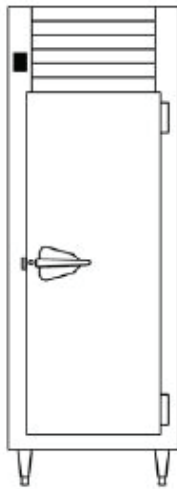
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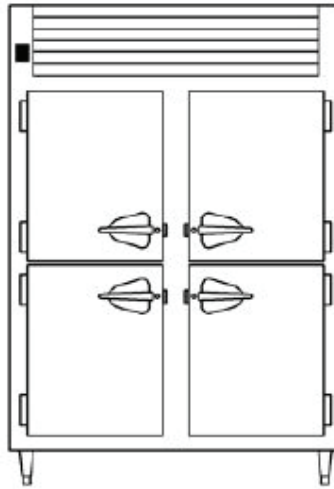


MODELS:

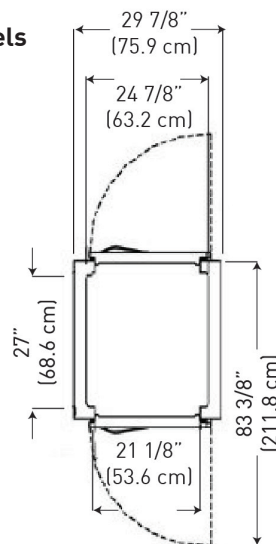
Pass-Thru Hot Food Cabinets



Elevation View
All 1 Section Models

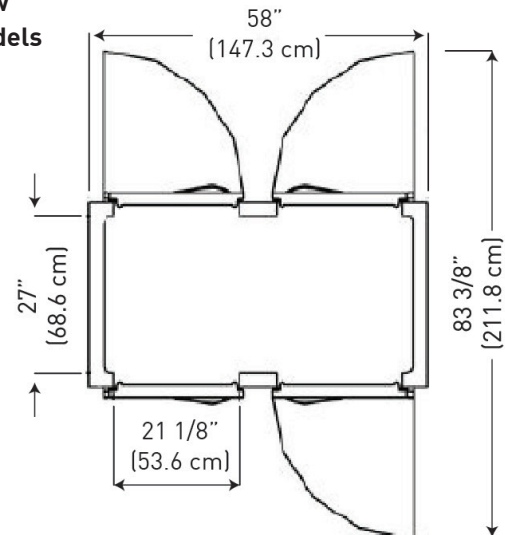


Elevation View
All 2 Section Models



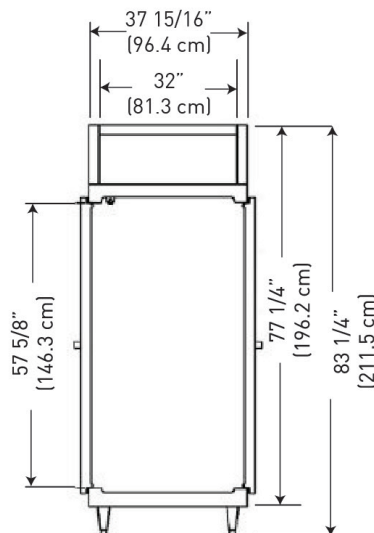
Plan View

All 1 Section Heated Pass-Thru Models



Plan View

All 2 Section Heated Pass-Thru Models



Section View

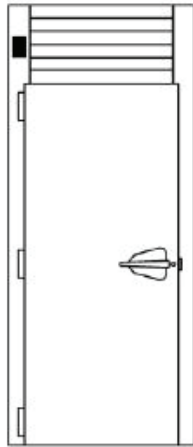
All Heated Pass-Thru Models

> CAD and/or Revit Files Available

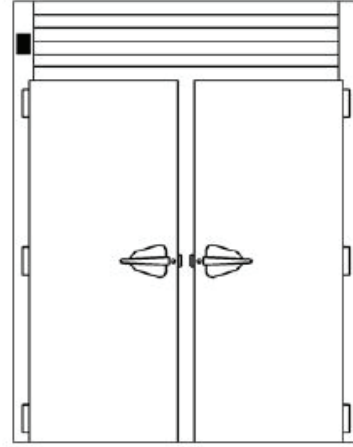
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MODELS:

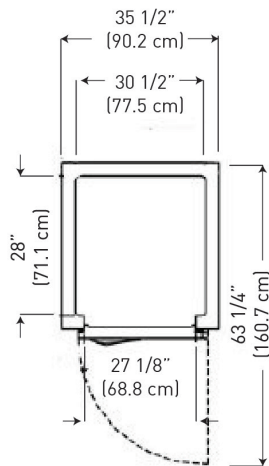
Roll-In



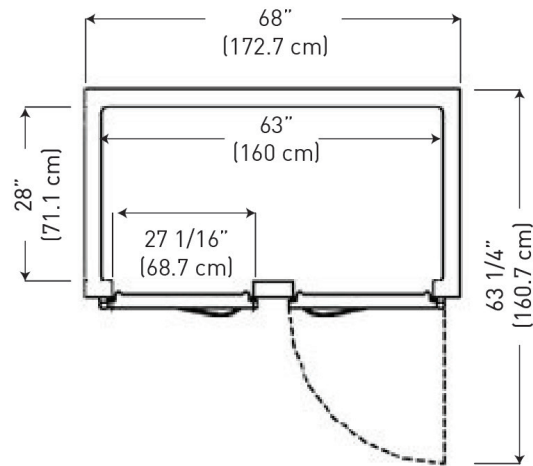
Elevation View
All 1 Section Models



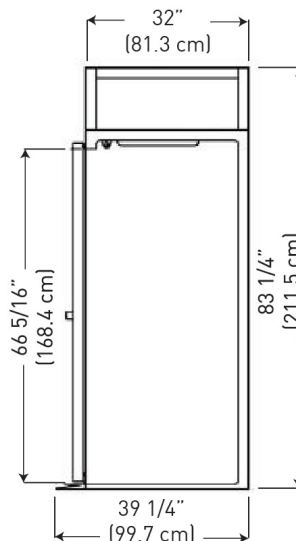
Elevation View
All 2 Section Models



Plan View
All 1 Section Roll-In Models



Plan View
All 2 Section Roll-In Models



Section View
All Roll-In Models

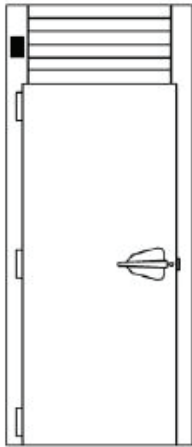
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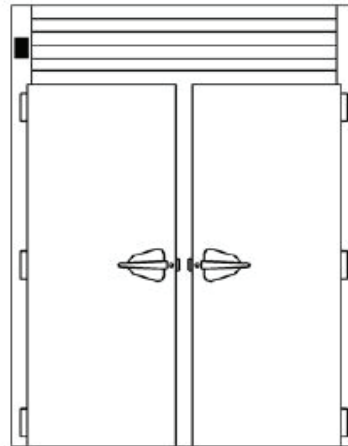


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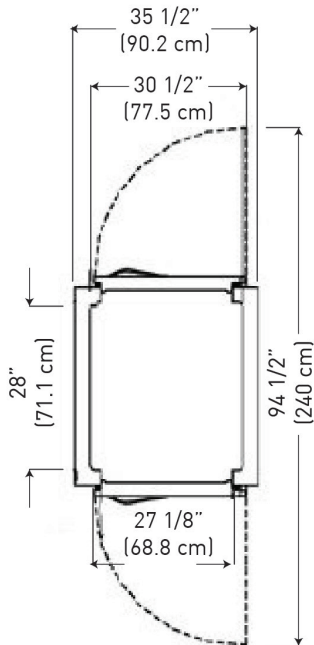
Roll-Thru



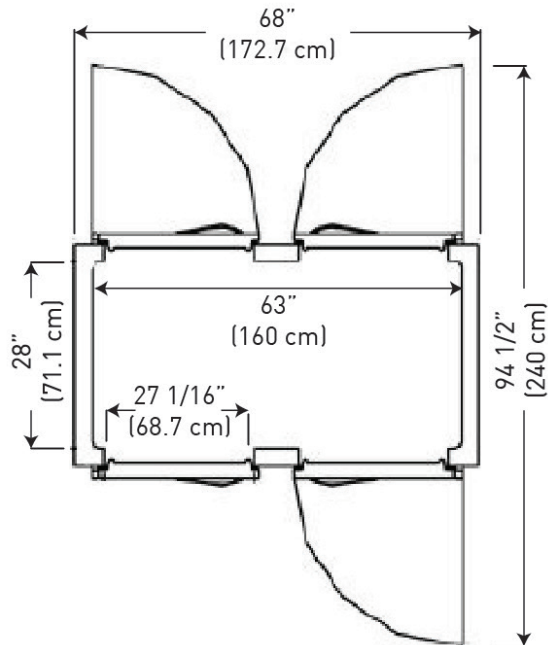
Elevation View
All 1 Section Models



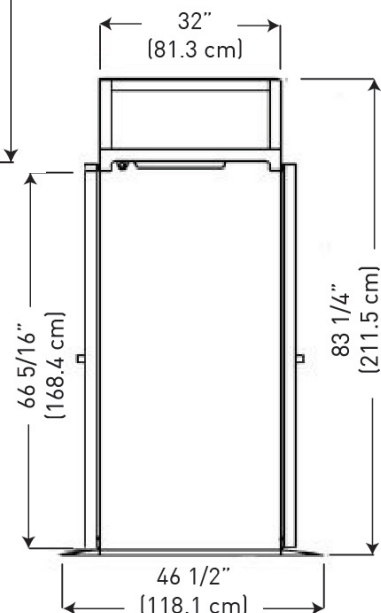
Elevation View
All 2 Section Models



Plan View
All 1 Section Roll-Thru Models



Plan View
All 2 Section Roll-Thru Models



Section View
All Roll-Thru Models

CAD and/or Revit Files Available




<https://traulsen.kclcad.com/>

DIMENSIONAL DATA						
Cabinet Type	Hinging	Model	Cubic Feet	Width	Height	Overall Depth
1 Section Reach-In Refrigerator	Left	RH132N-COR01	21.1	26⅜" (67 cm)	83¼" (211.5 cm)	35" (88.9 cm)
1 Section Reach-In Refrigerator	Right	RH132N-COR02				
2 Section Reach-In Refrigerator	Left/Right	RH232N-COR01	46	52⅞" (132.4 cm)		
1 Section Pass-Thru Refrigerator	Front Right/Rear Right	RH132NP-COR01	22.6	26⅜" (67 cm)		
1 Section Pass-Thru Refrigerator	Front Left/Rear Left	RH132NP-COR02				
2 Section Pass-Thru Refrigerator	Front Left/Right Rear Left/Right	RH232NP-COR01	48.9	52⅞" (132.4 cm)		
1 Section Roll-In Refrigerator	Left	RR132L-COR01	35.3	35½" (90.2 cm)		
1 Section Roll-In Refrigerator	Right	RR131L-COR02				
2 Section Roll-In Refrigerator	Left/Right	RR232L-COR01	73.5	68" (172.7 cm)		
1 Section Roll-Thru Refrigerator	Front Right/Rear Right	RR132LP-COR01	38	35½" (90.2 cm)		
1 Section Roll-Thru Refrigerator	Front Left/Rear Left	RR132LP-COR02				
2 Section Roll-Thru Refrigerator	Front Left/Right Rear Left/Right	RR232LP-COR01	78.8	68" (172.7 cm)		
1 Section Reach-In Freezer	Left	RL132N-COR01	21.1	26⅜" (67 cm)		
1 Section Reach-In Freezer	Right	RL132N-COR02				
2 Section Reach-In Freezer	Left/Right	RL232N-COR01	46	52⅞" (132.4 cm)		
1 Section Reach-In Heated	Left	RW132W-COR01	23.4	29⅞" (75.9 cm)		
1 Section Reach-In Heated	Right	RW132W-COR02				
2 Section Reach-In Heated	Left/Right	RW232W-COR01	50.5	58" (147.3 cm)		
1 Section Pass-Thru Heated	Front Right/Rear Right	RW132WP-COR01	24.9	29⅞" (75.9 cm)		
1 Section Pass-Thru Heated	Front Left/Rear Left	RW132WP-COR02				
2 Section Pass-Thru Heated	Front Left/Right Rear Left/Right	RW232WP-COR01	53.4	58" (147.3 cm)		
1 Section Roll-In Heated	Left	RI132L-COR01	35.3	35½" (90.2 cm)		
1 Section Roll-In Heated	Right	RI132L-COR02				
2 Section Roll-In Heated	Left/Right	RI232L-COR01	73.5	68" (172.7 cm)		
1 Section Roll-Thru Heated	Front Right/Rear Right	RI132LP-COR01	38	35½" (90.2 cm)		
1 Section Roll-Thru Heated	Front Left/Rear Left	RI132LP-COR02				
2 Section Roll-Thru Heated	Front Left/Right Rear Left/Right	RI232LP-COR01	78.8	68" (172.7 cm)		

ELECTRICAL/SYSTEM DATA							
Model	Voltage	Amps	kWh/Day	Refrigerant	BTU/HR (HP)	NEMA Plug	
1 Sec Reach-In Refrigerator	115/60/1	7.6	1.4	R-290	2875 ½ HP	5-15P	
1 Sec Pass-Thru Refrigerator			2.36		2800 ½ HP		
1 Sec Roll-In Refrigerator			2.97				
1 Sec Roll-Thru Refrigerator			3.1		2875 ½ HP		
2 Sec Reach-In Refrigerator			2.61				
2 Sec Pass-Thru Refrigerator			2.75		2800 ½ HP		
2 Sec Roll-In Refrigerator			4.78				
2 Sec Roll-Thru Refrigerator			5.04		1750 ½ HP		
1 Sec Reach-In Freezer		9.4	4.54		3250 ¼ HP	5-20P	
2 Sec Reach-In Freezer		13.5	9.48				

When ordering please specify:
Voltage, Hinging, and Options.

Equipped with (1) NEMA:
5-15P, 5-20P or L14-20P Plug



When ordering please specify:
Voltage, Hinging, and Options.

Equipped with (1) NEMA:
5-15P, 5-20P or L14-20P Plug



Model	Voltage	Heater Wattage Full Load Amperes	Feed Wires with Ground	NEMA Plug
1 Sec Reach-In Heated	208-230/115/60/1	@208V = 1500 7.7 @230V = 1836 8.5 @240V = 2000 8.8 @115V = 1500 14.2	--	L14-20P @208V or 5-20P @115V
1 Sec Pass-Thru Heated				
1 Sec Roll-In Heated				
1 Sec Roll-Thru Heated				
2 Sec Reach-In Heated		@208V = 3000 15.5 @230V = 3672 17.1 @240V = 4000 17.7	4	Hard Wired
2 Sec Pass-Thru Heated				
2 Sec Roll-In Heated				
2 Sec Roll-Thru Heated				

REFRIGERATOR/FREEZER NOTES:

- Figures in parentheses reflect metric equivalents.
- Based on a 90°F ambient and 20°F evaporator.
- 12" top clearance preferred for optimum performance & service access.
- kWh/Day = Kilowatt usage per 24 hours

HEATED CABINET NOTES:

- Figures in parentheses reflect metric equivalents.
- Reach-In & Pass-Thru: The available cabinet width narrows for 5³/₈" from the top of the door frame to 20³/₈" to allow for heater fans.
- Roll-In/Thru: The available cabinet width narrows for 6" from the top of the door frame to 25³/₈" to allow for heater fans.
- Heater is capable of operation from 208V - 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.
- Traulsen does not offer or recommend a NEMA L14-20 plug for any 2 or 3 section hot food. We can offer a NEMA L14-30P through SPD as a special.



EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE AND INSULATION

Cabinet exterior front, one-piece sides, louver assembly, interior, doors & door liners are constructed of heavy gauge stainless steel. The exterior cabinet top, back & bottom are constructed of heavy gauge galvanized steel. There are also stainless steel breaker caps.

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 provided). On the reach-in and pass-thru models, a set of four (4) adjustable 6" high stainless steel flanged legs are provided for secure mounting to the floor.

Safety screws are used throughout the cabinet and require a specialized tool for removal. Magnetic snap in EZ-Clean™ door gaskets assure a tight door seal, and yet are easily removable for cleaning. 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.

REACH-IN/PASS-THRU INTERIOR

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

ROLL-IN/THRU INTERIOR

Readily removable, interior-mounted, stainless steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27"W x 66"H x 29"D. Racks supplied by others. Door is equipped with heavy-duty, extruded wiper gasket for sealing to bottom ramp.

CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the refrigeration system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated LED alarm will illuminate, informing the user of the critical event and duration. The control is protected behind a high-impact resistant Lexan cover.

The hot food cabinet models also offer these Traulsen Smart Control™ features in addition to the standard on/off button located on the control face.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, balanced refrigeration system using environmentally friendly, low GWP R-290 refrigerant is conveniently located behind the one piece louver assembly. It features a thermostatic expansion valve, an air-cooled hermetic compressor, a large, high humidity evaporator coil located outside the food zone, and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

REFRIGERATION SYSTEM (REFRIGERATORS & FREEZERS ONLY)

The top mounted, self-contained balanced refrigeration system with brazed system connections uses environmentally friendly, low GWP R-290 refrigerant. The system is conveniently located behind the one-piece louver assembly and protected behind a heavy gauge stainless steel mesh screen, which can only be removed with a specialized tool.

It also features a front facing StayClear™ condenser, a thermostatic expansion valve for faster temperature recovery, an air-cooled hermetic compressor, a large, high humidity evaporator coil located outside the food zone, and a top mounted non-electric condensate evaporator. The clockwise airflow pattern is protected by a Load-Sure™ Guard feature, which prevents interrupted circulation due to haphazard loading. Standard operating temperature is 34° to 38°F for refrigerators and 0° to -5°F for freezers. Freezers are -10°F capable in ambience up to 100°F. A 9' cord and plug is attached.

HEATING SYSTEM (HOT FOOD CABINETS ONLY)

A low watt density, serpentine style, heater is used 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. The warmed air 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. The standard operating temperature is 135° to 180°F.

WARRANTY

Both a six-year parts and labor warranty and a seven-year compressor warranty (self-contained models only) are provided standard.