



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

TB SERIES

Full Size Glycol Prep Table Self Contained 46" Two & Three Row Pan Models



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

STANDARD PRODUCT FEATURES

- Glycol System Tested to NSF7 Requirements, Maintaining Food at or Below 39°F
- Accommodates Pans Up to 8" Deep for More Storage
- Stainless Steel Exterior & Interior
- Reliable Microprocessor Control with LED Temperature Display
- Heat Exchanger and Pump Closely Located from and in Communication with Refrigeration Controls
- Horizontal Finned T6 Anodized Chiller Plates, Holds 1/3, 1/6, or 1/9 Size Pans Up to 8" Deep (pans supplied by others)
- General Fit 7.6" Chiller Bar Spacing
- Sloped Rail
- 14" White Poly Cutting Board, 1/2" Thick (2 row pan rail models)
- 8" White Poly Cutting Board, 1/2" Thick (3 row pan rail models)
- 20" Stainless Steel Door
- Standard Hinging: Left (other hings available)
- Self-Closing Door(s) with Stay-Open Feature
- Metal Door Handle(s) with Gasket Guard
- Magnetic Snap-In Door Gasket(s)
- Two (2) Powder Coated Shelves Per Door (factory installed)
- Stainless Steel Lift-Off Night Cover
- Thermostatic Expansion Valve Metering Device
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters

ACCESSORIES & OPTIONS

- Trayslides in Lieu of Shelves (accommodates 5 levels)
- Stainless Steel Finished Back
- Set of Four (4) 4" High Casters in Lieu of Standard Casters
- Set of Four (4) 6" High Legs in Lieu of Standard Casters
- Full Length Removable Composite (richlite brown) Cutting Board
- Hinged Night Cover (2 row pan rail models only)
- Stainless Steel Single or Double Overshelf
- Two (2) Drawers in Lieu of a Door (holds (1) 12" x 20" pan per drawer, up to 6" deep)
- Three (3) Drawers in Lieu of a Door (holds (1) 12" x 20" pan per drawer, up to 4" deep)

AVAILABLE CONFIGURATIONS

46", 60", 65", 71", 91" & 113" Wide Models

2 Row Pan Rail

46" Long Model for 12 x 1/6 Pans **Model** TB046SL2S

3 Row Pan Rail

46" Long Model for 18 x 1/6 Pans **Model** TB046SL3S

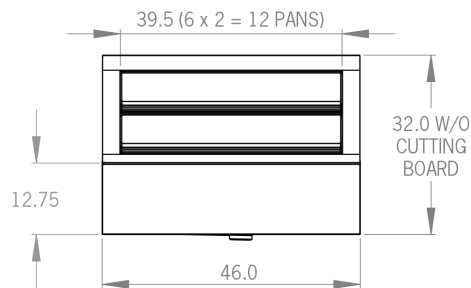
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MODELS

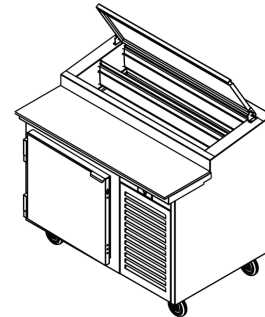
46" Long Models: TB046SL2S, TB046SL3S

2 Row Pan Rail Model

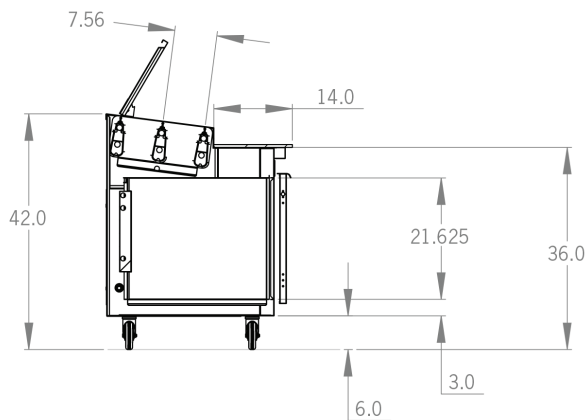
Plan View



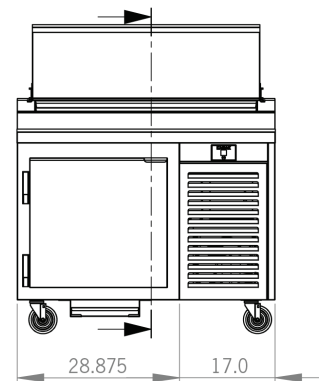
Isometric View



Section View

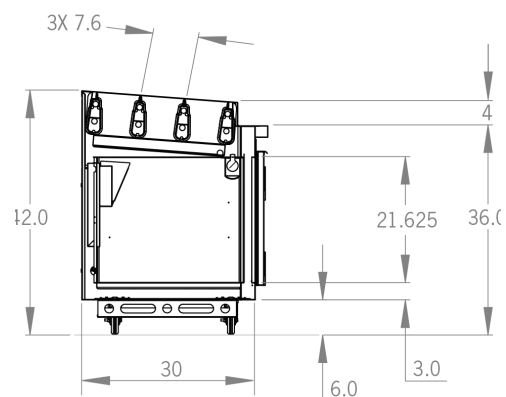


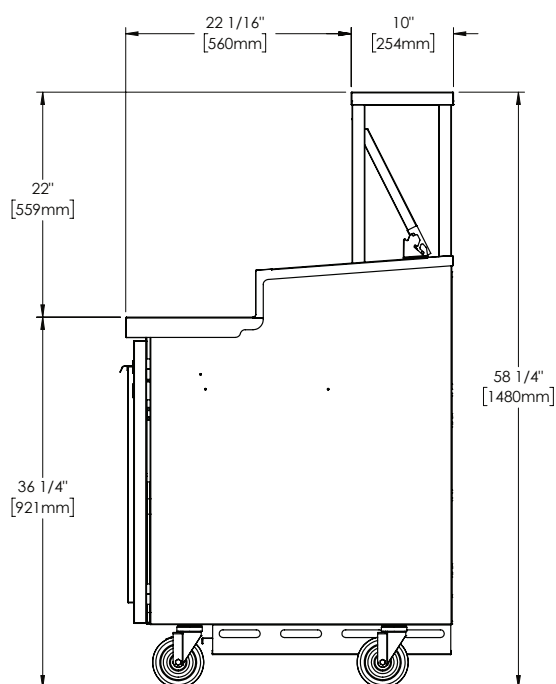
Elevation View



3 Row Pan Rail Model

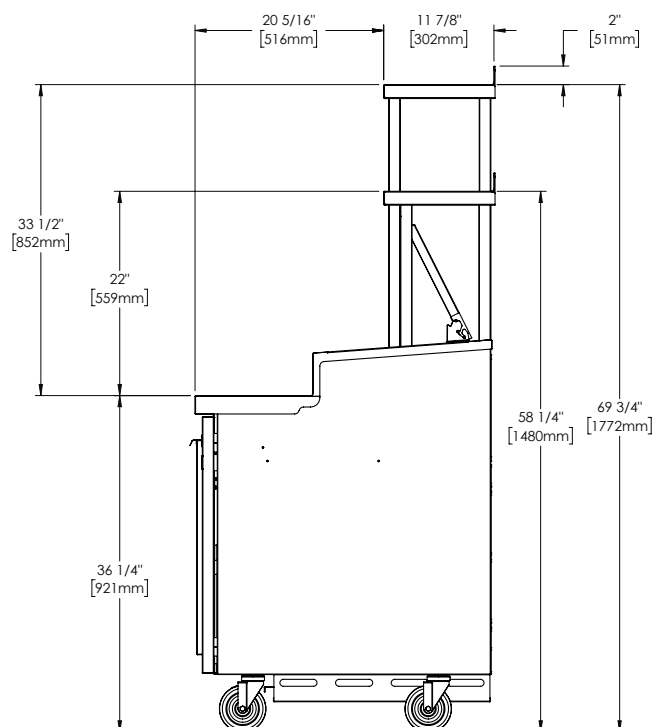
Section View





TB Single Over Shelf

***OPTIONAL ACCESSORY**



TB Double Over Shelf

***OPTIONAL ACCESSORY**



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MODELS

46" Long Models: TB046SL2S, TB046SL3S

MODELS	TB046SL2S	TB046SL3S
DIMENSIONAL DATA		
Net Capacity cu. ft	8.41 [238.1 l]	8.41 [238.1 l]
Length - Overall in.	46 [116.8 cm]	46 [116.8 cm]
Depth - Overall in.	33.5 [85.1 cm] ¹	35 [88.9 cm] ²
Height - Overall in. ³	42 [106.7 cm]	42 [106.7 cm]
Height with Lid Open in. ⁴	50 [127 cm]	50 [127 cm]
Clear Door Width in.	18.5 [47 cm]	18.5 [47 cm]
Clear Door Height in.	21 [53.3 cm]	21 [53.3 cm]
No. of Doors	1	1
Standard Door Hinging	LH	LH
No. of Standard Shelves	2	2
Work Surface Height in.	36 [91.4 cm]	36 [91.4 cm]
No. of 1/6 Size Pans	12	18
Weight lbs.	550 [249.5 kg]	550 [249.5 kg]
ELECTRICAL DATA		
Voltage	115/60/1	
Plug (attached)	NEMA 5-20P	
Full Load Amperes	17	
REFRIGERATION DATA ⁴		
Refrigerant	R-290	
Refrigerant Amount oz.	3.8 [107.7 g]	
BTU/HR - HP ⁵	5150 1-1/4	

Figures in parentheses reflect metric equivalents.

NOTES:

1. Overall depth with standard 14" cutting board.
2. Overall depth with standard 8" cutting board. Optional 10" cutting board = 37" overall depth. Optional 14" cutting board = 41" overall depth.
3. Height shown when mounted on standard 6" high casters.
4. Height shown when mounted on standard 6" high casters and the lid in fully open position.
5. Based on a 90°F ambient and 20°F evaporator.



Equipped with one NEMA 5-20P plug.

EQUIPMENT SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Unit exterior front, top and sides are constructed of stainless steel, exterior back and bottom are constructed of galvanized steel. Cabinet interior is constructed of stainless steel. A set of 6" high casters are provided standard.

The stainless steel 4" high raised ingredient rail is slightly sloped toward the operator with a glycol pan chiller system composed of anodized aluminum horizontal chiller plates to accommodate 1/3, 1/6 and 1/9 size pans up to 8" deep. Stainless steel lift-off night cover is included standard.

Door(s) are equipped with guaranteed for life self-closing cam-lift hinges with a stay-open feature at 120 degrees. A metal door handle with gasket guard is standard on all units.

The cabinet is insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

The self-contained refrigeration system cools the cabinet interior, as well as the raised ingredient rail through use of propylene glycol chiller plates, creating proximity cooling around the pans. This patented rail system keeps pans cold without freezing product and allows for "all-day" temperature performance to NSF7 test requirements. The condensing unit utilizes a hermetically sealed compressor, glycol pump, glycol heat exchanger, and glycol expansion tank, with most components easily accessible behind louver panel. A 9' cord and plug is supplied standard. Standard base operating temperature is 34° to 38°F [1.1° to 3.3°C].

CONTROL

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include two (2) powder coated wire shelves per door, mounted on shelf pins. Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Both standard and optional interior arrangements are completely installed at the factory.

WARRANTY

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

For recommendations on pan fit & spacing, please contact marketing@traulsen.com

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.