



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

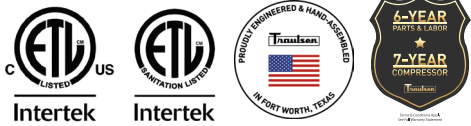
Dual-Sided Glycol Prep Table Self-Contained

71" Four Row Pan Model



STANDARD PRODUCT FEATURES

- Advanced Glycol System Tested to NSF7 Requirement
- Stainless Steel Exterior & Interior Finish
- Horizontal Finned T6 Anodized Chiller Plates, Holds 1/3, 1/6, or 1/9 Size Pans Up to 6" Deep (pans supplied by others)
- General Fit 7.6" Chiller Bar Spacing
- 10" White Poly Cutting Boards, Both Sides, 1/2" Thick
- Three (3) Stainless Steel Doors; Two (2) Pass-Thru & One (1) Standard
- Standard Hinging on Front: Left/Right (other hings available)
- Standard Hinging on Back: Left (other hinging available)
- Self-Closing Doors with Stay-Open Feature
- Metal Door Handle with Gasket Guard
- Magnetic Snap-In Door Gaskets
- Two (2) Powder Coated Shelves Per Section (factory-installed)
- Two (2) Stainless Steel Lift-Off Night Covers
- Heat Exchanger & Pump Closely Located from and in Communication with Refrigeration Controls
- Set of Six (6) 6" High Casters
- Thermostatic Expansion Valve Metering Device
- Microprocessor Control Displays Both Base and Ingredient Rail Temperature



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

AVAILABLE CONFIGURATIONS

Configuration

71" Long Model for 40 x 1/6 Pans, Flat Rail

Model

TB071FL4-1

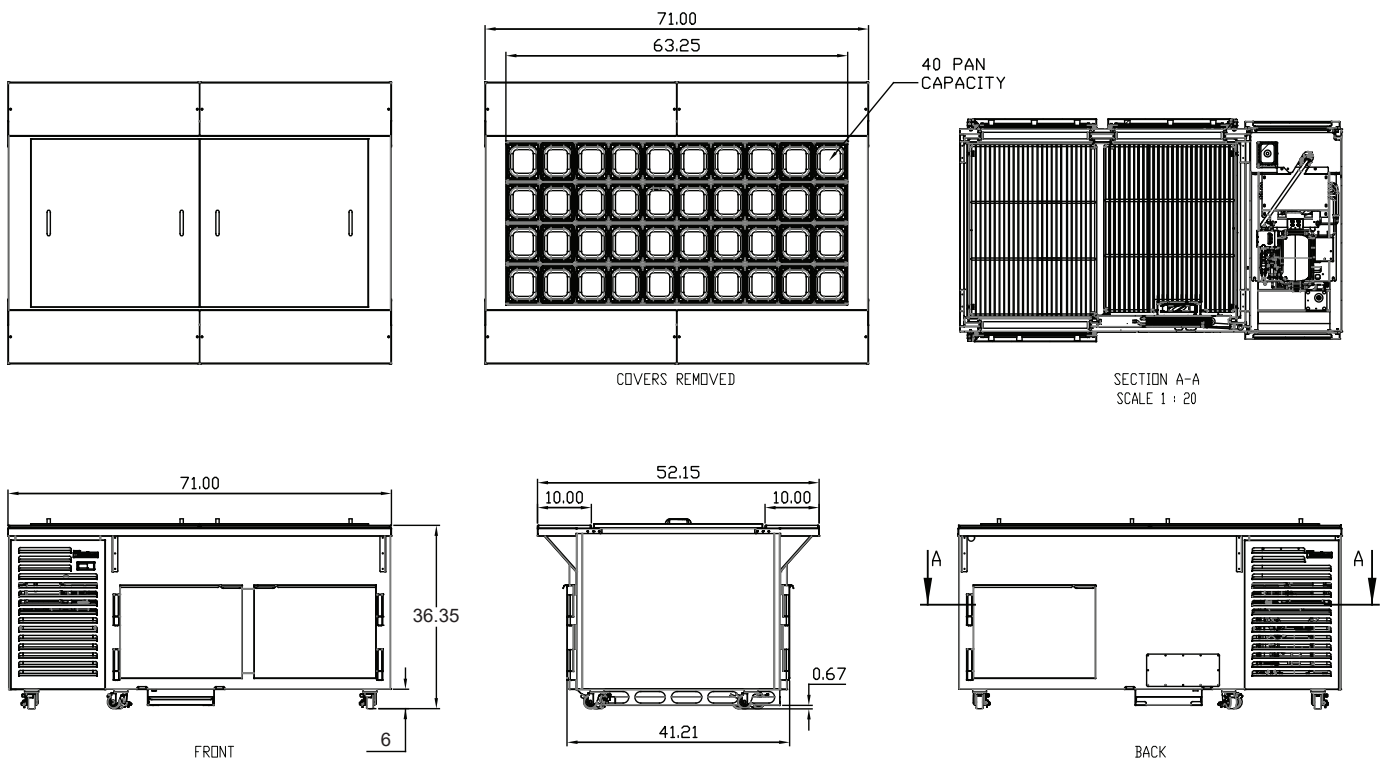
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MODEL:

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EQUIPMENT SPECIFICATIONS

MODEL	TB071FL4-1
DIMENSIONAL DATA	
Length - Overall in.	71 (180.3 cm)
Depth ¹ - Overall in.	52.2 (132.6 cm)
Height - Overall in.	36.3 (92.2 cm)
Clear Door Width in.	14.8 (37.6 cm)
Clear Door Height in.	15 (38.1 cm)
No. Doors - Front	2
No. Doors - Back	1
Standard Door Hinging - Front	Left/Right
Standard Door Hinging - Back	Left
No. of Standard Shelves Per Section	2
Work Surface Height in.	36.35 (92.3 cm)
No. of 1/6 Pans ²	40
Uncrated Weight lbs.	1026
ELECTRICAL DATA	
Voltage	115/60/1
Plug (attached)	NEMA 5-20P
Full Load Amperes	17
REFRIGERATION DATA	
Refrigerant	R-290
Refrigerant Amount oz.	3.8 (107.7 g)
BTU/HR HP ³	5150 1-1/4

NOTES:

1. Overall depth with standard 10" cutting boards
2. Pans supplied by others
3. Based on a 90°F ambient & 20°F evaporator.

TOP

Heavy-duty stainless steel with a glycol pan chiller system. T6 anodized horizontal chiller plates to accommodate 1/3", 1/6" and 1/9" pans (supplied by others). All heavy duty stainless steel construction with lift-off night covers. Unit comes standard with 10" white polyethylene cutting boards on both sides.

CONSTRUCTION

Base exterior front, sides, and back are constructed of stainless steel. Unit bottom is constructed of galvanized steel and interior has coved corners. A set of 6" high casters are provided standard. Door(s) are equipped with guaranteed for life self-closing cam-lift hinges with a stay-open feature at 120 degrees. Metal door handles with gasket guards are standard on all units.

INTERIOR ARRANGEMENTS

Standard interior arrangements include two (2) powder coated wire shelves per section, mounted on pilasters and clips. Recommended load limit per shelf should not exceed 225 lbs. Standard interior arrangements are completely installed at the factory.

INSULATION

Nominal two (2) inch thick foamed-in-place polyurethane.

REFRIGERATION

All necessary controls and components are included in self-contained models. Refrigeration includes condensing unit, expansion tank, heat exchanger and pump closely located from and in communication with the refrigeration controls. Compressor is located on the left side.

ELECTRICAL

Unit equipped with 115 volt single phase components. All hook-ups are located at rear of unit.

WARRANTY

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



Equipped with one NEMA 5-20P plug.

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

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.