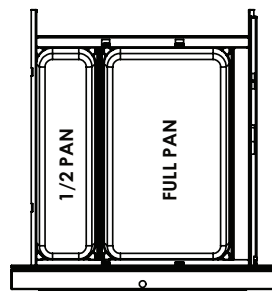


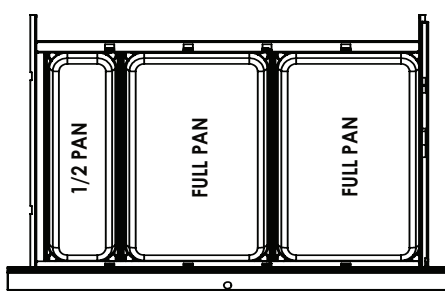
INTRODUCING TRAUlsen'S
**C-SERIES REFRIGERATED
EQUIPMENT STANDS**

CLES-36HT (2 DRAWER)



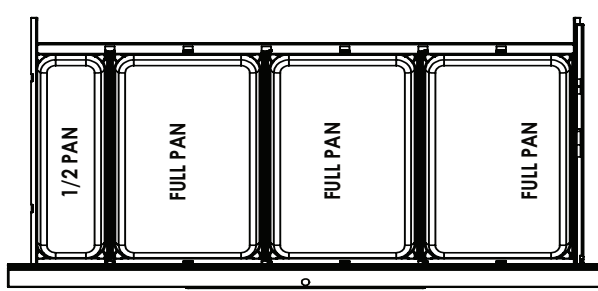
1.5 PANS/DRAWER

CLES-48HT (2 DRAWER)



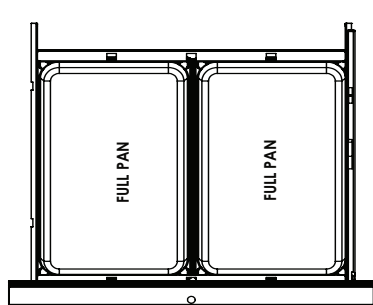
2.5 PANS/DRAWER

CLES-60HT (2 DRAWER)



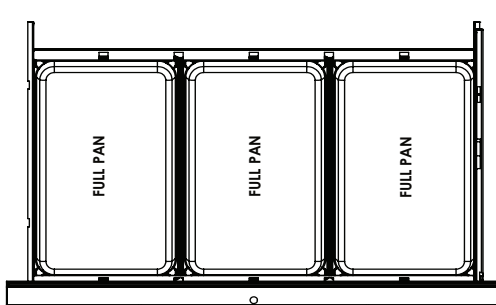
3.5 PANS/DRAWER

CLES-72HT (4 DRAWER)



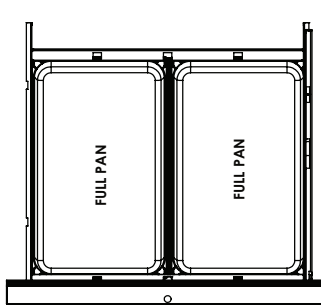
2 PANS/DRAWER

CLES-84HT (4 DRAWER)



3 PANS/LEFT DRAWER

CLES-84HT (4 DRAWER)



2 PANS/RIGHT DRAWER

MATT HEGARTY, OPERATIONS MANAGER

Jimmy's Famous Seafood | Baltimore, MD

"Our Chef team has nothing but great things to say on the size upgrade from our previous unit. The compressor is also on the right side away from our deep fryers so it's not getting a tremendous amount of heat surrounding it so we have had better temperature control than our previous unit."



**C-SERIES
REFRIGERATED EQUIPMENT STAND**

Simply designed.
To be the best. **For you.**



Simply designed. To be the best. **For you.**



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traulsen.com
(888) 686-1425
4601 Gold Spike Dr
Fort Worth, TX 76106



Introducing the

C-SERIES REFRIGERATED EQUIPMENT STAND

Simply designed. To be the best. For you.

Traulsen's C-Series Refrigerated Equipment Stand helps optimize your kitchen workflow, saving you time on the cookline with generous drawer capacity allowing you to hold more and refill less.

Models are available with either a marine-edge front and 90° angled sides and back, or a bullnose front designed to provide added stability for critical countertop cooking equipment. Available in multiple footprints with convenient zero-clearance installation, these units offer operators the flexibility to meet the unique demands of the cookline, the heart of the kitchen.

 Stands Up to Any Rush

Reliable refrigeration maintains safe temperatures, protecting contents through frequent drawer openings and full product loads.

 Durability Comes Standard

High quality stainless-steel construction stands up to daily use. Our sturdy design holds up to 700 - 1200 lbs on top (depending on footprint) - easily supporting ovens, broilers, fryers, or griddles.



Durable construction
Stainless steel exterior & interior



90° Angled Top Edges
Sides & back to keep cooking equipment level



Heavy-Duty Top
Supports cooking equipment w/o need for a heat shield



Digital Control
Designed for easy operation



Front-Breathing Design
Offers zero-clearance installation



Largest Drawer Capacity
Holds full size pans up to 6" deep
Holds up to 50% more than competitors



Factory-Installed 4" Casters
On an adjustable steel channel for convenient installation



Ownership Benefits:



Simple to Operate & Maintain



Quality & Performance



Sustainability



Operator Assurance

Model Shown - CLES-60HT-ME

6-Year Parts & Labor Warranty

Additional 1 Year on Compressor Parts