

Project

Quantity

Item #

Model Specified:

CSI Section 11400

Pizza/Salad/Sandwich Prep Tables Self-Contained



Model TS072HT

48", 66", 72" & 90" Wide Models



48" Long Model for 6 x 1/3 Pans	TS048HT
66" Long Model for 9 x 1/3 Pans	TS066HT
72" Long Model for 10 x 1/3 Pans	TS072HT
90" Long Model for 12 x 1/3 Pans	TS090HT

The #1 complaint about prep tables is pans not being kept cold enough. This can lead to unnecessary food waste, Health Department citations, or even food safety issues. Other problems include frequently frozen product, and the labor required everyday to clean the inevitable ice and water made by traditional cold wall types. If you've experienced any of these problems before, then Traulsen's easy to clean prep table (with drain) is what you've been looking for.

Also, Traulsen prep table's TempAssure air flow system circulates cold air around and underneath the pans, as well as lofting a protective blanket over the food surface, effectively insulating it from warm kitchen air. For you this means...

- ✓ "All-Day" Temperature Performance To NSF7 Test Requirements
- ✓ Doesn't Freeze Product
- ✓ No Dried Product
- ✓ No Ice To Clean Up
- ✓ Holds 6" Deep Pans
- ✓ Pans Held Completely Level
- ✓ No Pan Stirring

TempAssure air flow system ensures pans are held cold, making them ideal for preparing pizzas, sandwiches, bagels, gyros, burgers, salads, tacos/burritos, sushi, etc. or nearly anything requiring a ready supply of cold ingredients and/or condiments. Traulsen's TS Series prep tables provide the answer to the all too common open top pan dilemma.

Standard Product Features

- "All-Day" Temperature Performance To NSF7 Test Requirements
- High Quality Stainless Steel Exterior/Interior Construction
- INTELA-TRAUL® Patented Microprocessor Control
- 115/60/1V Self-Contained System Using R-404a Refrigerant
- Stainless Steel Insulated Lift-Up Rail Covers with Two Convenient Open Positions
- Accommodates Industry Standard Full, Half, Third & 6" Deep Size Pans Without The Use Of Adapter Bars (pans provided by others)
- Accommodates Sixth & Ninth Size Pans With The Use Of Adapter Bars (pans & bars provided by others)
- Stainless Steel Field Re-Hingeable Door(s), With Locks
- Self-Closing Door(s) with Stay Open Feature
- Metal Door Handle with Gasket Guard
- Magnetic Snap-In Door Gaskets For Tight Door Seal
- Gasket-Protecting Stainless Steel Door Liner
- Two (2) Shelves Per Door, Mounted On Shelf Pins (factory installed)
- Energy Saving Non-Electric Automatic Condensate Evaporator
- Hot Gas Evaporator Defrost
- Thermostatic Expansion Valve Metering Device
- Large Interior Storage Capacity & Spacious Work Surface
- 6" Caster On Adjustable Channel Mounting System
- Side, Front & Rear Access Panel For Ease of Service & Maintenance
- 9' Cord & Plug Attached
- One Year Service Labor & 5 Year Compressor Warranty
- Two Year Control Warranty (parts and Labor)
- Three Year Drawer Parts Warranty

Options & Accessories

- Stainless Steel Finished Back
- Additional Standard Shelves
- Stainless Steel Shelves In Lieu of Standard Shelves
- Set of 3-1/2" & 4-5/8" Casters or set of 6" Legs
- Optional Installed Casters
- BI-FOLD or LIFT-OFF Rail Covers
- Full Length White Plastic Cutting Board, 1/2" H x 18" D
- Full Length Composite Cutting Board, 1/2" H x 18" D
- Counter Top Garnish Rack
- 16 Gauge Stainless Steel Single Over shelf (16-1/4" deep)
- Adapter Bar Package (allows the use of fractional equivalent size pans)
- Rail Mount Scale Stand
- Rail Mount Ambient Pan Holder
- Ticket Rail
- Two (2) Drawers In Lieu Of One Or More Doors (accommodates 6" deep pans)
- Three (3) Drawers In Lieu Of One Or More Doors (accommodates 4" deep pans)
- No. 1 Type Tray Slides To Accommodate either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adj. to 2" OC
- Universal Type Tray Slides To Accommodate either (1) 18" x 26" or (2) 12" x 20" or (2) 14" x 18" Sheet Pans, Adj. to 4" OC
- Export 220/50/1 Voltage (consult factory)
- NAFEM Data Protocol Gateway Package
- Two Year Service/Labor Warranty

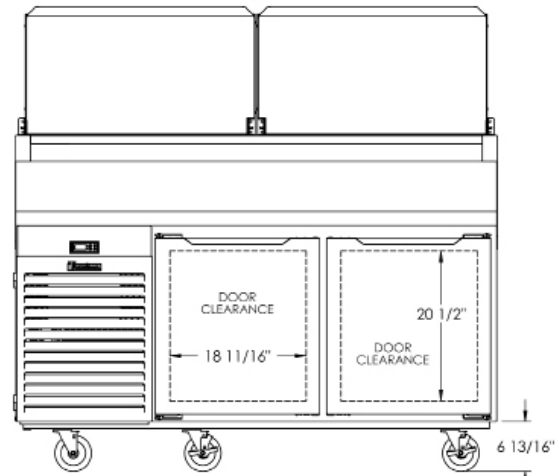
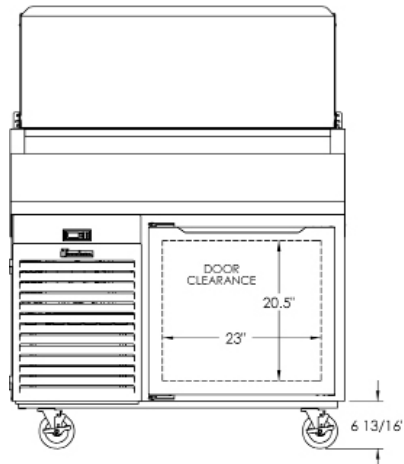
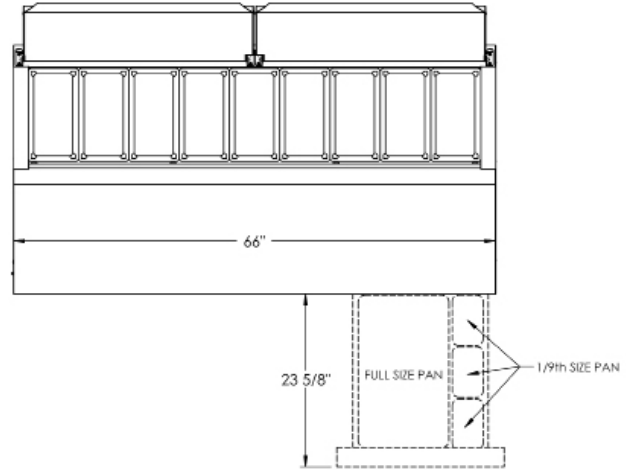
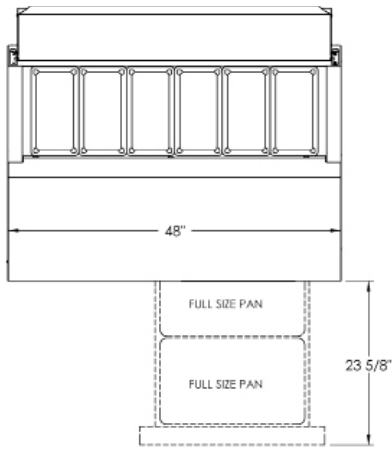
Approval: _____



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

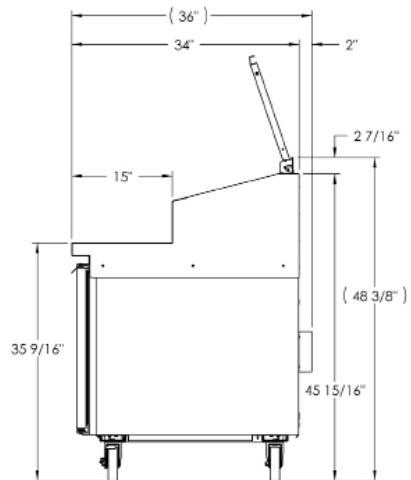
Project	Quantity	Item #
Model Specified:		CSI Section 11400



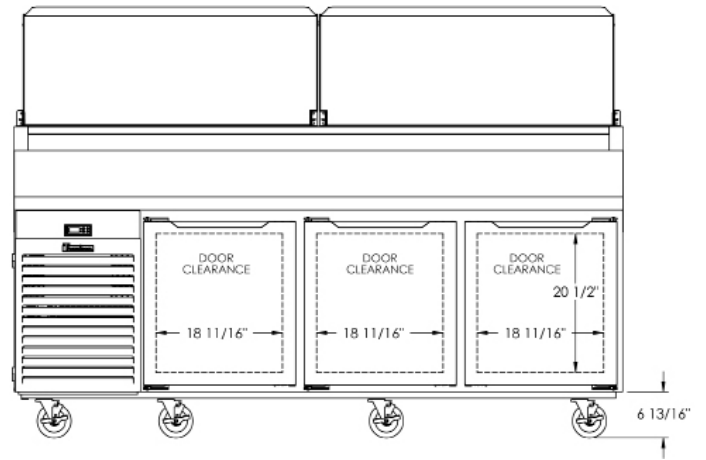
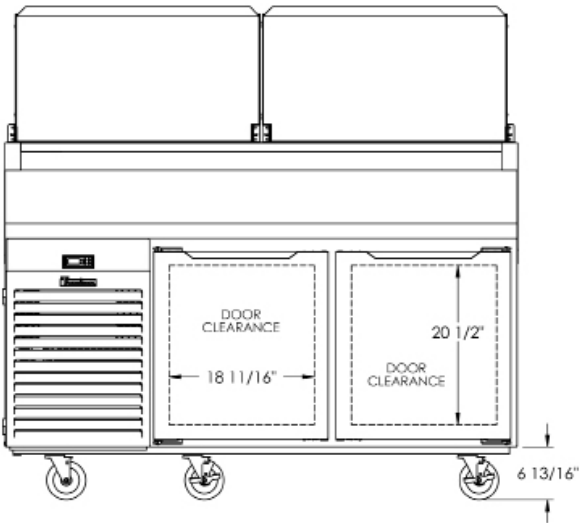
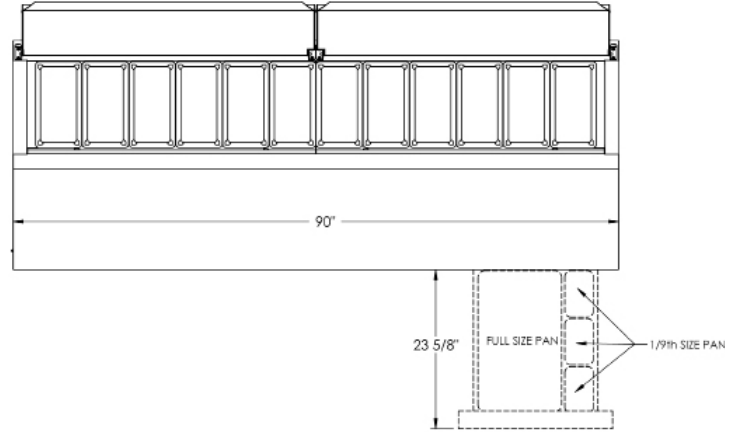
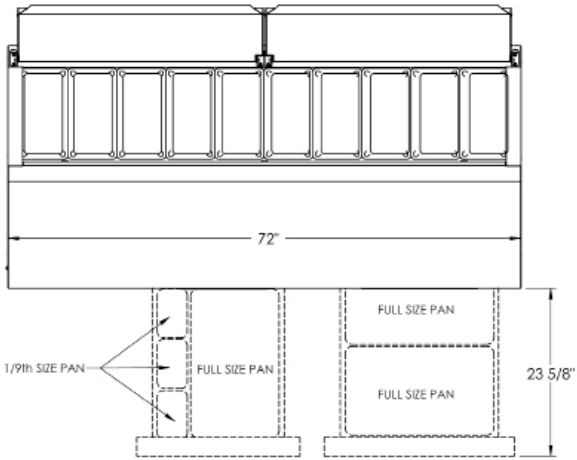
Plan & Elevation View - TS048HT

Plan & Elevation View - TS066HT

Section View - All Models



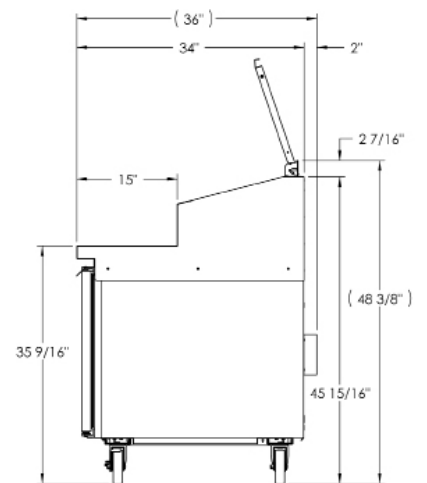
Project	Quantity	Item #
Model Specified:		CSI Section 11400



Plan & Elevation View - TS072HT

Plan & Elevation View - TS090HT

Section View - All Models



TRAUlsen
 4401 BLUE MOUND RD.
 PHONE 1 (800) 825-8220
 Website: www.traulsen.com

FT. WORTH, TX 76106
 FAX-MKTG. 1 (817) 624-4302

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

CONSTRUCTION, HARDWARE AND INSULATION

Unit exterior top and front sides are constructed of stainless steel, back and bottom is constructed of galvanized steel. Cabinet interior is constructed of stainless steel. Unit is insulated with an average 2" insulation on the top, bottom and all sides.

The 12" wide raised ingredient rail is designed to accommodate standard full, half or third size pans (pans supplied by others). Other size pans require use of adapter bars (pans and bars supplied by others). Accommodates 6" deep pans. Stainless steel insulated lift-up rail cover, with two convenient open positions.

Doors are equipped with self-closing hinges and metal door handle with gasket guard. Each includes an easily removable for cleaning, vinyl magnetic door gasket which assures a tight door seal.

INTERIOR ARRANGEMENTS & SUPPORTS

Unit includes two (2) shelves per door, mounted on shelf pins. Cabinet is mounted on a set of 6" high heavy-duty casters.

REFRIGERATION SYSTEM

The self-contained refrigeration system cools the cabinet interior, as well as the raised ingredient rail through use of an exclusive TempAssure airflow ducting system which creates a layer of cold air over the pans, as well as all sides and bottom of the pans. This system distributes cold air from top to bottom, keeping the pans cold without freezing product and allows for "all-day" temperature performance to NSF7 test requirements. The condensing unit utilizes a hermetically sealed compressor, which is easily accessible behind the louvers. A 9' cord and plug is supplied standard. Standard interior cabinet operating temperature is 34 to 38°F.

WARRANTIES

Both a one year parts and labor warranty and a five year compressor warranty are provided standard. Three Year drawer parts warranty. An optional 2nd year extended parts and labor warranty is also available.

DIMENSIONAL DATA	TS048HT	TS066HT	TS072HT	TS090HT
Net Capacity cu. ft.	9.5	15.7	17.9	24.4
Number of Pans (third size)	6	9	10	12
Drawer Option ¹				
Pan Configurations	Front to Back	Side by Side	See Note 1	Side by Side
Length - Overall in.	48 (121.9 cm)	66 (167.6 cm)	72 (182.9 cm)	90 (228.6 cm)
Depth - Overall in. ²	36 (91.4 cm)	36(91.4 cm)	36(91.4 cm)	36(91.4 cm)
Clear Door Width in.	23	18.7	23 & 18.7	18.7
Clear Door Height in.	20.5	20.5	20.5	20.5
Number of Doors	1	2	2	3
Standard Door Hinging	RH	LH/RH	LH/RH	LH/LH/RH
Number of Shelves	2	4	4	6
Shelf Area sq. ft. ³	9.2	14.8	16.6	22.2
Work Surface Height in.	35-9/16 (90.3 cm)	35-9/16 (90.3 cm)	35-9/16 (90.3 cm)	35-9/16 (90.3 cm)
Height - Overall in.	48-3/8 (122.9 cm)	48-3/8 (122.9 cm)	48-3/8 (122.9 cm)	48-3/8 (122.9 cm)
ELECTRICAL DATA				
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Full Load Amperes	9.8	9.0	9.0	9.0
NEMA Plug	5-15P	5-15P	5-15P	5-15P
REFRIGERATION DATA				
Refrigerant	R-404a	R-404a	R-404a	R-404a
BTU ⁴	3300	3870	3870	3870
Compressor HP	1/2	1/2	1/2	1/2

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1=TS072HT consists of two drawer pan configurations, left hinged door has a side by side pan configuration & right hinged door has a front to back pan configuration (applies to drawer options only)

2= Depth - Overall includes 2" removal stand off bracket located on back of unit. See drawings for detailed dimensions.

3=Area of standard shelf compliment only, does not include storage area of additional shelves or area available on cabinet bottom.

4=Based on a 90 degree F ambient and 10 degree F evaporator.



Listed by Underwriters Laboratories Inc. and the NSF International in accordance with ANSI/NSF7.

NOTE: When ordering please specify: Voltage, Hinging, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35920 (revised 10/10)

<p>TRAUlsen 4401 BLUE MOUND RD. PHONE 1 (800) 825-8220 Website: www.traulsen.com</p>	<p>FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302</p>	
---	---	--