



> REFRIGERATORS, FREEZERS &
HOT-FOOD HOLDING CABINETS

Reach-in / Roll-in / Roll-thru / Pass-thru



The most trusted name in food preservation and safety for over 65 years.

Traulsen
TRUSTED.



Quality you never have to think about.
Because we've thought of everything.

Your goal: good food that you
can feel good about.

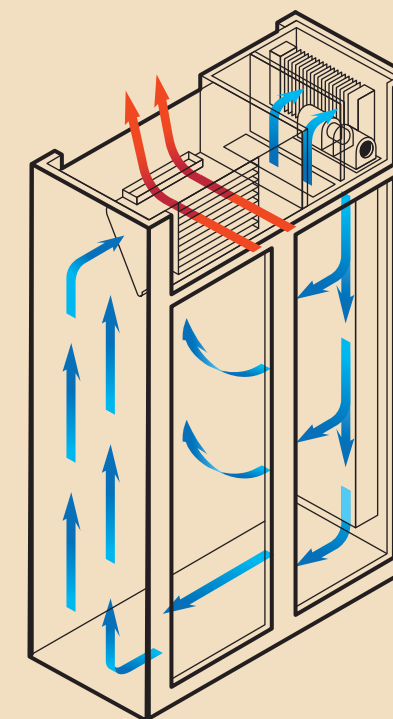


> > > No one should have to worry about food safety—especially if they're your customers. You help earn their trust with Traulsen. From the most advanced temperature maintenance systems to a higher standard of construction, our refrigerators, freezers and hot-food holding cabinets are built for temperature maintenance and performance, longevity and reliability. Traulsen led the industry in manufacturing ENERGY STAR® rated equipment. Today we manufacture more than 100 refrigerators, freezers and hot-food holding cabinets that have earned the ENERGY STAR label—equipment that saves you money while helping to save the environment.

Preparing and serving food without worry or waste is crucial to your business—not to mention your peace of mind. Traulsen products feature advanced systems that improve the reliability of your equipment and ensure the safety of the food you prepare.

Traulsen R & A Series and G-Series refrigerators and freezers, and our R & A Series hot-food holding cabinets, combine unique airflow systems with microprocessor temperature control. The R & A Series is distinguished by an exclusive INTELA-TRAUL® microprocessor for precise temperature control and the TempAssure airflow system, which maintains consistent air temperature by keeping airflow regulated to withstand the harsh kitchen environment. These features provide outstanding temperature maintenance characteristics, helping to keep food safe and fresh longer.

Traulsen hot-food holding cabinets include a new heating system that distributes hot air evenly and effectively throughout the cabinet, eliminating extremely hot or cold pockets. Thanks to a low-watt density serpentine heater, heat is better distributed throughout the cabinet to keep food consistently hot and ready to serve to your customers.



Traulsen refrigerators, freezers and hot-food holding cabinets offer you the widest variety in the industry, including one-, two- and three-section reach-ins, roll-ins, roll-thru and pass-thru cabinets, with various widths and depths.



> The greatest advancement toward improving food preservation, Traulsen's TempAssure airflow system forces cool air down the entire length of the cabinet.

safe, fresh



The G-Series performs for years and still has energy to spare.



> G-Series Reach-In, Full-Length Refrigerator (Model G10010)

G-Series refrigerators and freezers help you save money without sacrificing value. Solidly built with durable exteriors, reliable micro-processor controls, efficient refrigeration systems and a variety of user-friendly features, they address many important issues facing the foodservice operator today, such as food safety and energy efficiency.

Save energy, save food, save costs.

Every reach-in, solid-door G-Series model is ENERGY STAR listed, which could save you up to 45% per year in energy costs. The G-Series includes Traulsen's exclusive airflow system that evenly distributes cool air throughout the cabinet to help keep food fresh and safe longer.

The G-Series also saves you money with long-lasting parts that are covered by warranty, so you avoid potentially costly maintenance and repair. Door hinges are covered by a lifetime warranty, as are handles on our solid-door models. And every model is covered by a five-year compressor warranty.

Temperature controls that give you actual control.

The microprocessor control with LED temperature display on the G-Series lets you control temperatures tightly to an actual number, not just "colder" or "warmer." G-Series refrigerators and freezers have a top-mounted, self-contained, balanced refrigeration system. The airflow system keeps the even, standard temperature in the refrigerator at 34°F to 38°F and at 0°F to -5°F in the freezer.



> A top-mounted refrigeration system allows easy access for cleaning and service.



> The G-Series has 21-1/8"-wide clear door openings to accept 12" x 20" and 18" x 26" pans.

Simple to use. Because running a kitchen is complicated enough.

Not only easy to purchase, the G-Series is also easy to "plug and play." Microprocessor controls are simple to read and operate. Factory-installed shelves are mounted on a pin system for easy adjusting and cleaning. Self-closing doors prevent temperature loss, while a stay-open feature makes it easier to load and unload product. The G-Series also offers ample internal storage space without requiring the use of junior shelves.

Construction that stands up to repeated use for repeated years.

Solid-door G-Series models feature a stainless steel front, doors that are insulated with high-density, non-CFC, foamed-in-place polyurethane and a corrosion-resistant anodized aluminum interior. The lift-up, one-piece louver assembly is constructed from stainless steel and a recessed door pan protects gaskets, extending their life.



> The G-Series product line is available with either full- or half-length doors, as well as pass-thru and remotes.



> Thanks to the large storage capacity of three epoxy-coated shelves per section, our G-Series refrigerators allow fast loading, helping to promote even airflow and temperature. An anodized aluminum door liner protects gaskets for "user-proof" loading and unloading.

simple, solid



The R & A Series: Our premier product line, your longest lasting, best-performing option.

Advanced technology for food safety has never been so simple to operate.



longevity



> R-Series Reach-In, Half-Length Freezer (Model RDT132WUT-HHG)

Your needs are simple: Equipment has to work, and it has to last. Traulsen's R & A Series offers refrigerators, freezers, dual-temps and hot-food holding cabinets that stand up to heavy use for a long, long time.

Every model in our R-Series features a stainless steel exterior and interior for long life. A-Series equipment has a stainless steel exterior and anodized aluminum interior. We also guarantee longevity: Cam-lift hinges and the workflow door handle are guaranteed for life, and the INTELA-TRAUL system is covered by a two-year warranty.

You can select the features that best fit your operation when you choose R & A Series equipment. The R & A Series offers a wide selection of cabinet widths and depths, as well as several different tray slides from which to choose. So every unit works the way you do. When you can rely on a product for as long as Traulsen's R & A Series, you can save yourself the expense and inconvenience of product repair or replacement.



> Both R & A Series breaker caps and adjustable legs are made from stainless steel for durability.

You're serious about food safety. So is the R & A Series, which is equipped with an INTELA-TRAUL microprocessor control for precise temperature maintenance and unsurpassed reliability. But while the INTELA-TRAUL microprocessor is NAFEM Data Protocol compliant and offers the most advanced technology for food safety, it's refreshingly easy to use, making HACCP temperature monitoring a breeze. In fact, the control can easily monitor door-open, condenser performance and power loss.

View exact temperatures on the three-digit LED in your choice of Fahrenheit or Celsius. You're automatically alerted—visually and also audibly if preferred—to high or low cabinet temperature, evaporator coil sensor failure, discharge line sensor failure, power supply interruption, door open and even when the coil needs to be cleaned.

Traulsen R & A Series hot-food holding cabinets have the same microprocessor controls as our refrigerators and freezers for precise temperature control—only in this case, the temperature is 135°F to 180°F (determined by the operator). Holding hot food above the Danger Zone temperature significantly reduces the chance for bacteria growth and lowers the risk of an outbreak of food-borne illness. It also helps ensure better food quality, higher yield and reduced waste.



> Our patented INTELA-TRAUL microprocessor makes operation simple with a precise three-digit LED display.



> Traulsen hot-food holding cabinets offer ample cubic feet of usable space.

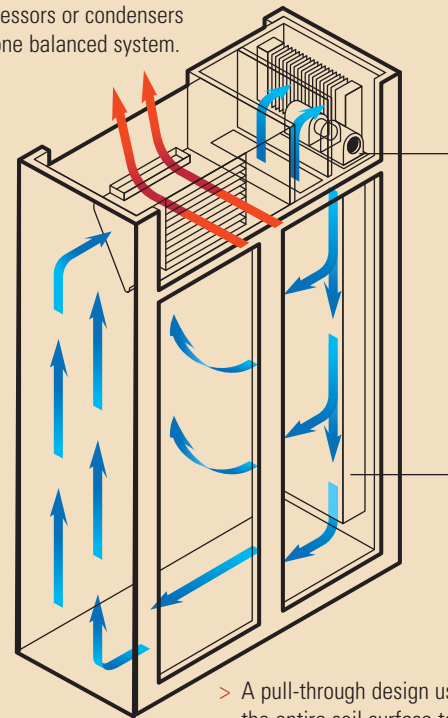


> The R & A Series includes one-, two- and three-section reach-in refrigerator and freezer models and pass-thru refrigerators in various widths and depths.



An airflow system that shows what it means to work smarter, not harder.

- > The TempAssure system keeps temperatures consistent because it replaces undersized compressors or condensers with one balanced system.
- > The efficient, high-performance scroll blower moves the maximum amount of total air.
- > A pull-through design uses the entire coil surface to maximize product cooling.
- > Thermal expansion valves better control temperature response by regulating refrigerant flow.



Each time you open the door of your refrigerator, freezer or hot-food holding cabinet, you risk affecting the interior temperature. What's worse, return air ducts that pull heated air from your kitchen through the front of the cabinet force your refrigerator to work that much harder.

Traulsen equipment features rear-biased return air ducts located in the top of each unit, reducing heat infiltration, putting less strain on the airflow system, maximizing equipment life as well as product shelf life.

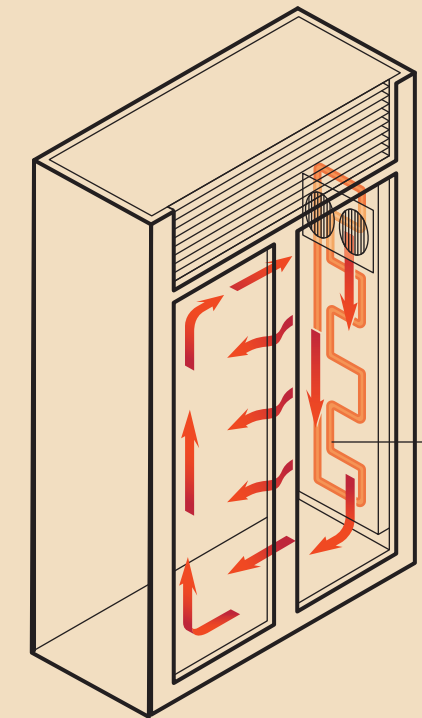
Our TempAssure airflow system incorporates a blower that creates a plenum effect, spreading return air evenly over the entire coil blower surface, then forcing cool air through the discharge duct and down the entire length of the cabinet, where it travels across the unit to return through the rear-biased air duct. As a result, warm pockets are eliminated from refrigerators, and consistent interior temperatures are maintained even after a door has been opened. That keeps food fresh and safe longer, and saves energy, allowing your kitchen to work smarter.

Heated cabinets that stay that way.



Our hot-food holding cabinets include the same temperature-monitoring, alarm and communication features as those used on our refrigerator and freezer models. Our heating system design includes a low-watt density heater in an encapsulated double-wall down duct. Two fans pull air from the top of the cabinet down over the heater element. This air then exits at the bottom of the cabinet and is drawn up over the product. This convective airflow distribution system ensures consistent temperature maintenance even under the most stringent conditions. With the convenient ON/OFF button, the "One-Time Temperature-Setting Adjustment" automatically warms the unit to the last temperature set during operation.

> R-Series Pass-Thru, Dual-Temp (Model RZ232WP-10)



> A 20-foot-long, S-shaped heater element distributes hot air evenly and effectively throughout the hot-food holding cabinet.



save energy

Because customers put their trust in you. Nothing is more important than serving good food that you can feel good about. Traulsen makes it simple, with a full line of durable, reliable refrigerators, freezers, hot-food holding cabinets, blast chillers, dual temps, prep tables, undercounters, refrigerated stands and special applications products. Advanced systems keep foods at precise temperatures and make your job easier. You can also count on Traulsen to custom design a product meeting your specifications. And our Consultant Services Group is always ready to provide personal service and expertise to keep both equipment and operations running smoothly. That's service you can trust. To learn more about Traulsen products and services, visit www.traulsen.com.



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