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- > FULL-SIZE UNDERCOUNTERS
- > COMPACT UNDERCOUNTERS
- > REFRIGERATED EQUIPMENT STANDS



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



Work centers that come equipped with the Traulsen difference. Trust.



The ability to prepare everything from hot omelettes to cold cuts without a second thought. Being able to manage a lunch rush at a deli without worrying how constantly opening and closing the door will affect the food you prepare. That's the Traulsen difference. Our undercounters and refrigerated equipment stands feature the most advanced temperature maintenance systems and a higher standard of construction, so you get longevity, reliability and innovation. But most important, your customers' trust.

INTELA-TRAUL®



No matter what the temperature outside, you always know the temperature inside.

The true Traulsen difference is found in the temperature. Each of our refrigerated equipment stands and full-size undercounter refrigerators and freezers features our exclusive INTELA-TRAUL® microprocessor for precise temperature maintenance—there's simply no other system like it.

INTELA-TRAUL maintains interior temperatures—from 0°F to -5°F in the freezer and 34°F to 38°F in the refrigerator—no matter how hot it gets in the kitchen. These precise readings are NAFEM Data Protocol compliant, letting the user capture a complete record for HACCP compliance. And the system is simple to operate as well as maintain and service, with easy-to-read displays and a self-contained, balanced refrigeration system. Because if you can't keep foods at the proper temperature, nothing else really matters.

safe, fresh



What lasts inside starts with what lasts outside.



Our undercounter refrigerators and freezers demonstrate the Traulsen durability you expect, standing up to years of heavy use. Each boasts a stainless steel interior and exterior, cabinet interior and door liners. The cabinet exterior front is a one-piece louver assembly, and doors are constructed of 20-gauge stainless steel with a #4 finish. The exterior cabinet sub-top, sides, back and bottom are heavy-gauge aluminized steel.

Looks out for your food by looking out for itself.

The advanced design of the INTELA-TRAUL microprocessor also makes Traulsen equipment easier to operate. A three-digit LED display can be set to Fahrenheit or Celsius, and provides a number of options for audio and visual alarms: Hi/Lo cabinet temperature, clean condenser, evaporator coil and discharge line sensor failures, and power supply interruption.

You'll run out of customers before you run out of capacity.

The standard interior arrangement of our undercounters offers maximum storage space, with capacity ranging from 8.6 cubic feet up to 28.9 cubic feet. Two chrome-plated wire shelves per door are mounted on shelf pins. You can also purchase optional tray slides in combination with or instead of shelves to accommodate sheet pans ranging from 18" x 26" to 14" x 18". And optional three-level 4" drawers or two-level 6" drawers can be installed in lieu of doors.

Undercounters also come equipped with self-closing doors that include a stay-open feature so you can opt to keep them open a full 120 degrees, making it easier to stock or remove items.

> Full-Size Undercounters (in inches)

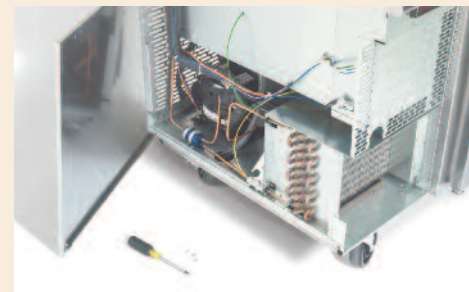
Refrigerators: 44, 72 and 100
(1, 2 and 3 sections)

Freezers: 44 and 72
(1 and 2 sections)

durable



> The front and side access panels can be easily removed for service.



> Both refrigerator and freezer units include a hot gas evaporator defrost that uses little energy and increases overall performance.



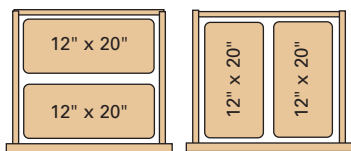
Consistent interior temperatures even when surroundings aren't. Cool.



Traulsen refrigerated equipment stands come equipped with our advanced INTELA-TRAUL microprocessor control for precise temperature maintenance. Every equipment stand is truly a balanced, self-contained refrigeration system, keeping its cool no matter what the temperature in the surrounding area. That performance is thanks to rear-wall evaporators—even if kitchen temperatures reach 105°F with an 86°F dew point, multiple evaporators continue to distribute air through the drawer sections. In fact, tests showed that even with a drawer left open for a full minute in those conditions, the stand maintained a temperature of $\leq 39^\circ\text{F}$.



> **Refrigerated Stands** (lengths in inches): 36, 48, 60, 65, 72, 84, 96, 110, 125 and 139



> Models can accommodate either side-by-side or front-to-back pan orientation.

Stands that stand up to almost anything.

Like everything in the Traulsen line, our equipment stands are heavy duty. Ideal for use with broilers, ovens, fryers or griddles, they feature a stainless steel marine top standard, and can handle equipment weights up to 400 pounds per section, or 1,000 pounds per top load. Stainless steel front, drawers and interior, and a back and bottom of galvanized steel, contribute to a long life. A heavy-duty drawer design includes 16-gauge stainless steel drawer slides and two-inch-diameter stainless steel rollers supporting drawers that can handle up to 250 pounds.

Flexible storage space and zero clearance for easy installation.

Equipment stands are flexible by design—especially when designed by Traulsen. We've reduced the footprint without sacrificing advanced temperature control. And you decide which interior fits best, too, with a variety of drawer orientations and cabinet lengths. Both standard and side-by-side models can accommodate two 12" x 20" pans or fractional-size pans with adapter bars.

Traulsen equipment stands have a front-breathing design for "zero clearance" installation and come in nine standard lengths, with special lengths also available. Drawers are thoughtfully designed with both self-closing and stay-open features, including full-top access so everything in the top drawer is right at hand—even those vegetables way in the back.

> Flexible drawer design accommodates full-size, half-size, third-size, quarter-size and sixth-size pans.



flexible, compact

When space is limited, your prep area doesn't have to be.



With their rugged construction and high-quality components, Traulsen Compact Undercounter Refrigerators and Freezers are made to withstand the demanding environment of almost any foodservice kitchen.

Keeping food safe and space open.

Both the freezer and refrigerator models feature a balanced, rear-mounted, front-breathing, self-contained refrigeration system, helping you maximize space without inhibiting airflow. Because air is drawn from the front, the unit can be placed against the back wall and alongside other kitchen equipment, saving valuable floor space. An accurate temperature system keeps food at a fresh and safe 34°F to 38°F, with a capillary tube metering device, air-cooled hermetic compressor, forced air evaporator coil and non-electric condensate evaporator.

> **Compact Undercounters** (lengths in inches):

There are three models from which to choose. This product feature checklist will help guide your selection.

Model Features

	Full-Size Undercounter	Refrigerated Stands	Compact Undercounter
Stainless Steel Exterior*	•	•	•
Stainless Steel Interior	•	•	
Anodized Aluminum Interior			•
INTELA-TRAUL® Microprocessor Control	•	•	
Self-Contained, Balanced Refrigeration System	•	•	•
NAFEM Data Protocol Compliant	•	•	
Self-Closing Doors with Stay-Open Feature	•		•
Field-Reversible Doors	•		
Automatic Non-Electric Condensate Evaporator	•	•	•
Two Chrome-Plated Shelves/Section	•		
Two Stainless Steel Drawers/Section		•	
Two Powder-Coated Plated Shelves/Door			•
Limited Adapter Bar Package		•	
Magnetic Snap-In Door Gaskets	•	•	•
Six-Inch-High Adjustable Steel Legs	•		•
Factory-Mounted Casters		•	
One-Year Parts & Labor Warranty	•	•	•
Five-Year Compressor Warranty	•	•	•
Three-Year Drawer Parts Warranty	•	•	
Two-Year INTELA-TRAUL Control Warranty	•	•	

* Front and Doors only for Full-Size Undercounter and Stands. Stainless top is standard for Compact Undercounters.



> Compact undercounters feature two powder-coated wire shelves per door, mounted on pilasters and adjustable in half-inch increments..

> 48" and 60" compact undercounters can accommodate 18" x 26" sheet pans.

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, heated cabinets, blast chillers, dual temps, prep tables, undercounters, refrigerated stands and special application 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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