

DELIVERS MAXIMUM PERFORMANCE 24 HOURS A DAY

Traulsen's Glycol Prep Tables address several inefficiencies experienced in traditional refrigeration systems offered in the marketplace today. Liquid coolant is moved through the cabinet 24/7 at, or near, the freezing point of water to prevent frost and ice buildup which can create heat-transfer inefficiencies inside of the rail and cabinet. Through the use of proximity cooling and precise control of temperature, all types of food can remain in Glycol.

1

SAVE LABOR

- Consistent, uniform cooling allows for safe overnight storage in rails
- Maximize rail storage capacity with 2 or 3 row 8" deep pan models
- Sloped rail for trouble-free reach to food pans
- Exceeds NSF 7 requirements, holds temp at or below 39° for 24 hours

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REDUCE COSTS

- Refill unit at end of last shift to reliably hold product for quick opening
- Doors include standard stainless steel gasket guards to extend life and minimize replacements
- No product freezing or drying out

3

ENHANCE KITCHEN DESIGN

- Two or three row pan rail models
- Two or three level drawer modules
- Single or double over shelf

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ENABLE YOUR EMPLOYEES

- Spacious, durable work surface
- Easy clean rails allow for quick product transitions

3 YEAR PARTS & LABOR WARRANTY
5 YEARS ON COMPRESSOR





AVAILABLE MODELS:

2 Row Glycol Pan Rail

46" Length	1 Door Model
60" Length	2 Door Model
65" Length	2 Door Model
71" Length	2 Door Model
91" Length	3 Door Model
113" Length	4 Door Model

3 Row Glycol Pan Rail

46" Length	1 Door Model
60" Length	2 Door Model
65" Length	2 Door Model
71" Length	2 Door Model
91" Length	3 Door Model

For more information on these products visit www.traulsen.com or call 800-333-7447

STANDARD FEATURES:

- Stainless Steel Exterior & Interior Finish
- 115/60/1 Self-Contained System
- Compressor Compartment Right Side
- TXV Metering Device
- Stainless Steel Lift-Off or Hinged Night Cover
- White Poly Cutting Board
- 20" Stainless Steel Doors
- Self-Closing Door with Stay Open Feature
- Metal Door Handle with Gasket Guard
- Two Shelves Per Door, On Pilasters
- Zero Clearance Operation
- Factory Supplied Filter for Condenser Coil
- 6" Casters
- 9' Cord & Plug Attached

OPTIONS & ACCESSORIES:

- Stainless Steel Single or Double Over Shelf
- Stainless Steel Finished Back
- 2 or 3 Level Drawers in Lieu of Door
- Set of 4" Casters or Set of 6" Legs
- Cutting Board Extensions (3 row models only)
- Tray Slides
- Hinged Night Cover
- Full-Length Removable Composite Cutting Board



SPECIAL FEATURES:

ICE FREE

Glycol Rail Design Sheds Ice Every 4th Cycle

FAN FREE

Eliminates Potential Breakdown and Service Cost

DEFROST FREE

Glycol System Flows 24/7/365 No Shutdown

EXCEEDS NSF 7 REQUIREMENTS

Maintains Food At Or Below 39° Using Specified 8" Deep Pans