

1 SAVE LABOR

- Spill-safe ingredient rail can be rinsed with water
- Store food safely overnight in the rail
- Bottom drain facilitates cleaning
- No defrost necessary to clean the rail
- 270° system access for easy maintenance
- Easy-to-remove condenser coil filter protects coil from dirt & debris

2 REDUCE COSTS

- Plug & play microprocessor control limits lifetime service costs
- Durable, stainless steel construction extends equipment life & minimizes service costs

3 ENHANCE KITCHEN DESIGN

- Holds full, half & third-size pans without adapter bars
- Caster channel supports easy, level installation
- Holds a variety of 6" deep pans

4 ENABLE YOUR EMPLOYEES

- Spacious, durable work surface
- Self-closing doors or optional drawers

CRAVING SUPERIOR COMMERCIAL KITCHEN EQUIPMENT?

TS-Series full-size pizza, sandwich & salad prep tables are built to last. Our special forced-air design wraps your ingredient pans in protective layers of cold air - from above & below - ensuring consistent food safety. Traulsen's TempAssure™ system delivers hours of superior performance.



Terms & Conditions Apply
See Full Warranty Statement



AVAILABLE MODELS:

- 48" model for (6) 1/3 pans
- 66" model for (9) 1/3 pans
- 72" model for (10) 1/3 pans
- 90" model for (12) 1/3 pans
- Drawers available on all lengths

SPECIAL FEATURES:

- All models are NSF7 compliant
- Insulated rail lids, durable pan ledge & reversible cutting board

OPTIONS & ACCESSORIES:

- Additional standard shelves
- Additional stainless steel shelves
- Stainless steel back
- ADA compliant, reduced-height casters for lower work areas
- 3" or 4" casters in lieu of standard 6" casters
- Full-length white plastic cutting board

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

- Accommodates standard full, half & third-size pans without adapter bars
- Drawers hold 6" deep pans
- Self-closing / stay-open doors

- Full-length composite cutting board
- Counter-top garnish rack
- Heavy-gauge stainless steel single overshelf (16 1/4" deep)
- Adapter bar package (for fractional equivalent pans)
- Rail mount scale stand
- Rail mount ambient pan holder ticket rail
- Replace door with (2-3) drawers

STANDARD FEATURES:

TempAssure™ AIRFLOW



Surrounds ingredients with a blanket of cold air

EASY ACCESS CLEANING DRAIN



No-defrost design makes clean-up fast

E-Z CLEAN GASKETS



EZ-Clean gaskets for easy maintenance & durability

SLIDING CASTER RAILS



For ease of installation & flexible positioning

