

TU-SERIES REFRIGERATED FULL-SIZE UNDERCOUNTERS



REDUCE COSTS

- Rugged, stainless steel exterior & interior extends equipment life
- Superior temperature recovery with TVX metering device
- Raised door pans protect the gasket, promoting long gasket life

SAVE LABOR

- Access panel on side, front, & rear for easy maintenance
- Condenser filter keeps coil clean

ENHANCE KITCHEN DESIGN

- Front-breathing design, zero-clearance installation
- Adjustable leg channel system supports easy, level installation
- Cabinet length extensions available



ENJOY PEACE OF MIND

 Digital microprocessor control provides temperature accuracy & reliability

EFFECIENT OPERATION. SUPERIOR REFRIGERATION. **BUILT TO LAST.**

Traulsen's full-size undercounters protect your product with the temperature control you need- even during a high-volume rush. Our TXV metering device allows for advanced temperature recovery, keeping food safe and fresh while the door is constantly opening and closing. Our adjustable leg channel system & front-breathing design provide zeroclearance installation & flexible positioning for any kitchen.









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AVAILABLE MODELS:

1, 2 & 3 section door models

- 44", 72" & 100" lengths
- Optional (3) level 4" drawers or (2) level 6" drawers (replaces standard door(s))

STANDARD FEATURES:

- Stainless steel front, sides, doors & interior
- Door locks standard
- Front-breathing, self-contained system
- TXV metering device
- Environmentally-friendly R-450A refrigerant
- Standard operating temperature 34° to 38°F

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

- Automatic non-electric condensate evaporator
- Full-length drawer handle with gasket guard
- EZ-Clean magnetic snap-in drawer gaskets
- Standard height meets ADA requirements
- 6" high stainless steel adjustable legs on caster channel for flexible placement
- Side, front, & rear access panel for easy service and maintenance

OPTIONS & ACCESSORIES:

- Stainless steel finished back
- Flat stainless steel top with bullnose front
- Stainless steel top with 4" high backsplash
- Stainless steel top with marine edge
- (2) or (3) drawers in lieu of (1) or more standard doors
- Cabinet length extension, sections available in 3", 6", 9", 12" & 15"
- Universal trayslides to accommodate (1) 18" x 26", (2) 12" x 20", or (2) 14" x18" sheet pans- adjustable to 4" O.C.
- Stainless steel shelves
- Option to relocate refrigeration system to the right side
- Drawer configurations available

HIGHLIGHTS:

ALL-METAL CONSTRUCTION



Extends equipment life & minimizes service issues

MICROPROCESSOR CONTROL



Provides accuracy & reliability

SLIDING **CASTER RAILS**



For ease of installation & flexible positioning







