G-Series Pass-Thru Solid Door Refrigerators/Self-Contained



Equipped with an easy to use microprocessor control!



Model G10012P

One & Two Section Models, 32" Deep



Stainless Steel Front & Door(s)

Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one and two section pass-thru refrigerator models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hingings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

*Door hinging when viewed from that side.

Single Section Models					Two Section Models			
C	ontro	Side Other Si	ide		Contro	I Side Other S	ide	
Model # D	Door	Hinging	Hinging*	Model #	Door	Hinging	Hinging*	
G10002P F	Half	Right	Right	G20004P	Half	Left/Right	Left/Right	
G10003P F	Half	Right	Left	G20005P	Half	Left/Left	Left/Left	
G10004P F	Half	Left	Left	G20006P	Half	Right/Left	Right/Left	
G10005P F	Half	Left	Right	G20007P	Half	Right/Right	Right/Right	
G10012P F	ull	Right	Right	G20014P	Full	Left/Right	Left/Right	
G10013P F	ull	Right	Left	G20015P	Full	Left/Left	Left/Left	
G10014P F	ull	Left	Left	G20016P	Full	Right/Left	Right/Left	
G10015P F	ull	Left	Right	G20017P	Full	Right/Right	Right/Right	

Standard Product Features

- High Quality Stainless Steel Exterior Front and Doors
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- **Durable Anodized Aluminum Interior**
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handles
- **Automatically Activated Incandescent Lights**
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick **Refrigeration Recovery Times**
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Optional Accessory Kits

No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.

Additional Epoxy Coated Shelves*

- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- 6" High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for optional accessory kit details.

All optional accessory kits are shipped separately for later installation by others at the jobsite.



* All models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



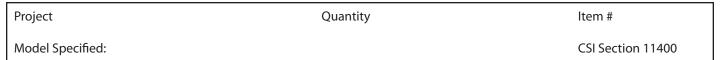


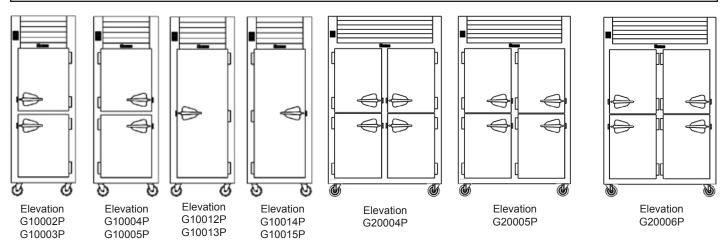
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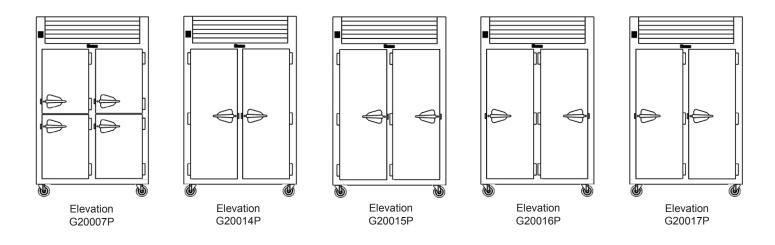
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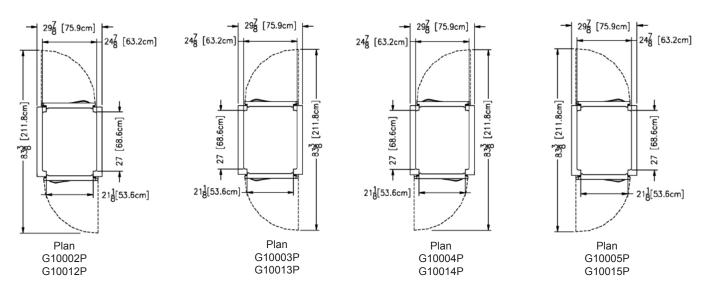






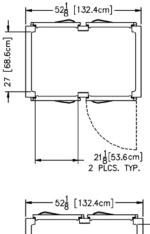






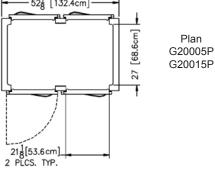


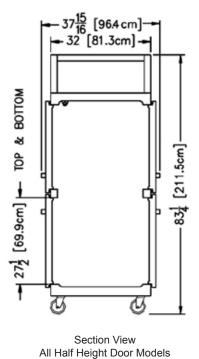
Project Quantity Item# Model Specified: CSI Section 11400

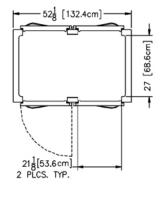


Plan G20004P G20014P

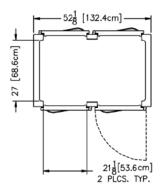
Plan



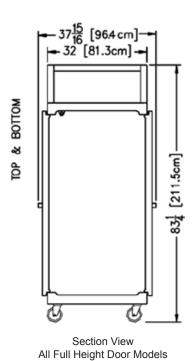




Plan G20006P G20016P



Plan G20007P G20017P



Project	Quantity	ltem #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisleways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and doors are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	1-Section Models	2-Section Models
Net capacity cu. ft.	25.6 (719 cu l)	48.8 (1371 cu l)
Length - overall in.	29 ⁷ / ₈ (75.9 cm)	52½ (132.4 cm)
Depth - overall in.	37 ¹⁵ / ₁₆ (96.4 cm)	37 ¹⁵ /16 (96.4 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)
Depth - doors open 90° in.	83¾ (211.8 cm)	83¾ (211.8 cm)
Clear door width in.	21½ (53.6 cm)	21½ (53.6 cm)
Clear half-door height in.	27½ (69.9 cm)	27½ (69.9 cm)
Clear full-door height in.	57% (146.3 cm)	575% (146.3 cm)
Height-overall on 6" casters ³	83¼ (211.5 cm)	83¼ (211.5 cm)
No. Standard Shelves	3	6
Shelf area sq. ft.1	18.8 (1.75 sq m)	34.6 (3.21 sq m)
ELECTRICAL DATA		
Voltage	115/60/1	115/60/1
Feed wires with Ground	3	3
Full load amperes	6.0	7.8
REFRIGERATION DATA		
Refrigerant	R-134a	R-134a
BTU/HR H.P. ²	1520 (1/5 HP)	2240 (1/3 HP)
SHIPPING DATA		
Length - crated in.	35 (89 cm)	63 (160 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)
Height - crated in.	83½ (212 cm)	83½ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)
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NOTES

NOTE: Figures in parentheses reflect metric equivalents.

- 1= Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.
- 3= 12" Top clearance preferred for optimum performance and service access.

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice. Part No. TR35885 (revised 7/13)



Remote Refrigeration Data

Refer to the below chart to determine the following remote characteristics: Voltage, Amps, BTU's, Refrigerant, and if the following components are included: Condensate Evaporator, Solenoid, Expansion

			BTU @ 90°F Ambient		Cond. Evap.	Solenoid	Exp. Val	
Model No.	Voltage	Amps	and Evap. Temp.	Refrig't	Yes/No	Yes/No	Yes/No	Temp Control
G10000, etc.	115/60/1	4.1	1520 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G10002P, etc.	115/60/1	4.1	1520 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G11000, etc.	115/60/1	4.1	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G11002P, etc.	115/60/1	4.1	2400 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G12010, etc.	115/60/1	10.6	1930 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G20000, etc.	115/60/1	5.2	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G20004P, etc.	115/60/1	5.2	2410 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G21000, etc.	115/60/1	5.2	4160 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G21004P, etc.	115/60/1	5.2	4160 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G22010, etc.	115/60/1	13.2	3080 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G30000, etc.	115/60/1	5.2	3780 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
G31010, etc.	115/60/1	13.2	4710 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G31310, etc.	115/60/1	13.2	4710 @ -10°F Evap	R-404A	Yes	Yes	Yes	Microprocessor
G32000, etc.	115/60/1	5.2	5330 @ +20°F Evap	R-134a	Yes	Yes	Yes	Microprocessor
R/AHT132W	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132EW	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232W	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332W	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232N	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332N	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT126W	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT226W	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132D	115/60/1	1.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232D	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT132WP	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232WP	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332WP	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT232NP	115/60/1	2.5	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT332NP	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT126WP	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AHT226WP	115/60/1	2.5	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ALT132W	115/60/1	7.5	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT132W R/ALT232W	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT332W	115/60/1	11.0	5220 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
			3790 @ -20 °F Evap	R-404A				
R/ALT232N	115/60/1	10.0		R-404A	No	Yes	Yes	Intela-Traul
R/ALT332N	115/60/1	11.0	5220 @ -20°F Evap		No	Yes	Yes	Intela-Traul
R/ALT126W	115/60/1	4.0	1980 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT226W	115/60/1	7.5	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT132D	115/60/1	6.0	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT232D	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ARI132L	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232L	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332L	115/60/1	4.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI132LP	115/60/1	3.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232LP	115/60/1	4.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332LP	115/60/1	5.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI132H	115/60/1	2.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI232H	115/60/1	3.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/ARI332H	115/60/1	4.0	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
R/AIF132L	115/60/1	7.5	2160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/AIF232L	115/60/1	11.0	5220 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/AIF332L	208/115	12.0	7580 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul



Remote Refrigeration Data

115/60/1	7.5	2160 @ -10°F Evan	R-404A	No	Yes	Yes	No
							No
				110	100	100	110
110/00/1	0.0	•		No	Yes	Yes	Intela-Traul
115/60/1	6.5			110	100	100	Intola Tradi
	0.0	•		No	Yes	Yes	Intela-Traul
115/60/1	8.0						
	0.0			No	Yes	Yes	Intela-Traul
115/60/1	9.0						
	0.0	•		No	Yes	Yes	Intela-Traul
115/60/1	8.0						
		•		No	Yes	Yes	Intela-Traul
115/60/1	9.0						
		•		No	Yes	Yes	Intela-Traul
115/60/1	6.5						
	0.0	•		No	Yes	Yes	Intela-Traul
115/60/1	6.5						
		•		No	Yes	Yes	Intela-Traul
208/115-1-60	10.0						Intela-Traul
							Intela-Traul
							Intela-Traul
	8.0		R-134a	No	Yes		Intela-Traul
							Intela-Traul
							Intela-Traul
							Intela-Traul
208/115/60/1*			R-404A	No	Yes	Yes	Intela-Traul
115/60/1			R-134a	No	Yes	Yes	Intela-Traul
115/60/1	2.0			No	Yes	Yes	Intela-Traul
115/60/1	3.2			Yes	Yes	Yes	Intela-Traul
115/60/1	3.3		R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.5		R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.5	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.6	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.7	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.9	4090 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	4.0	<u> </u>	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.3	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.7	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1	3.9	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
	9.8	3300 @ +10°F Evap		Yes	Yes	Yes	Intela-Traul
115/60/1			R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1			R-404A	Yes	Yes	Yes	Intela-Traul
115/60/1			R-404A	Yes	Yes	Yes	Intela-Traul
	115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1 115/60/1	115/60/1 10.0 115/60/1 6.5 115/60/1 6.5 115/60/1 8.0 115/60/1 9.0 115/60/1 8.0 115/60/1 8.0 115/60/1 6.5 115/60/1 6.5 208/115-1-60 10.0 208/115-1-60 10.0 115/60/1 4.0 115/60/1 8.0 208/115/60/1* 12.0 208/115/60/1 12.0 208/115/60/1 14.0 115/60/1 3.2 115/60/1 3.2 115/60/1 3.5 115/60/1 3.5 115/60/1 3.5 115/60/1 3.6 115/60/1 3.7 115/60/1 3.7 115/60/1 3.7 115/60/1 3.9 115/60/1 3.9 115/60/1 3.9 115/60/1 3.9 115/60/1 3.9 115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1

NOTES:

- 1) Remote INTELA-TRAUL® equipped units do not require use of a temperature control.
- 2) Cord and plug are not supplied with remote units.
- Listed BTU rating shown is the required BTU's delivered to the unit at the evaporator coil.
- 4) Compressor HP not supplied by Traulsen. Compressor size should be determined by a qualified refrigeration technician based on the delivered BTU rating at the unit and actual jobsite requirements.
- 5) To determine approximate remote model weights, please deduct 40 lbs. from the respective self-contained models net or gross weight.
- 6) Standard Traulsen five year compressor warranty does not apply to remote units.
- 7) Condensate Removal: except where noted above, all remote models require provisions to be made to allow for condensate removal. As supplied standard, these models include only a drain tube exiting the evaporator compartment on top of the cabinet from which condensate will drip. Optional condensate removal provisions include a drain line extended down the cabinet back (n/a for pass-thru or roll-thru models) or optional Top-Mounted Condensate Evaporator.

 Note: provision of the first option will add approximately 7/8" to the overall cabinet depth.
- 8) Traulsen does not recommend the use of casters with remote models)legs supplied standard on G-Series remote units).
- 9) Refrigeration connections provided are 1/4" O.D. for the liquid line and either 1/2" or 3/4" O.D. for the suction line, no other connections are required.
- 10) The solenoid valve provided is wired at the factory directly to the control, and so no electrical connections are required between the unit and remote compressor.
- 11) Traulsen's equipment stands are solely intended for use with cooking equipment.

Continued product development may necessitate specification changes without notice. Part No. TR35837 (REV. 06-12-15)

