

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Fish/Poultry File Refrigerator Models/ Self-Contained



Model RFS126NUT



Model RFS226NUT

One & Two Section Reach-In Models With Drawers - 26" Deep



Stainless Exterior
& Interior

Four Drawer Model
Eight Drawer Model

RFS126NUT
RFS226NUT

The fish/poultry refrigerator models were especially designed for the storage of fresh fish and poultry, in a moist, refrigerated environment on a bed of crushed ice. This helps to preserve its taste and texture, cleansing it while melting, and at the same time minimizing both dehydration and bacteria growth.

One and two section reach-in models are available to meet differing capacity and floorspace requirements.

Standard Features

- Stainless Steel Exterior & Interior
- Self Closing Drawers
- Solar Digital Thermometer
- Special Interior Drawer Pans (16" W x 18⁷/₈" L x 6¹/₂" H), Includes A Perforated Bottom With A Weep Hole To Allow For Proper Drainage
- Guaranteed For Life Horizontal Work Flow Drawer Handles
- Set Of Four (4) 6" High Adjustable Stainless Steel Legs
- Cord & Plug Attached
- One Piece Louver Assembly
- Bell Trap Type Drain With 3/4" Pipe Connection (requires provision of a floor drain)
- Magnetic Snap-In EZ-Clean Drawer Gasket(s)
- Three Year Parts and Labor Warranty
- Five Year Compressor Warranty

Options & Accessories

- Stainless Steel Back
- Set Of Four (4) 6" High Heavy Duty Casters



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International in accordance with ANSI/NSF 7.



Approval: _____



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

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Specifications

Construction, Hardware and Insulation

Cabinet exterior, including front, one piece sides, louver assembly and drawer faces are constructed of heavy gauge stainless steel. Cabinet interior is constructed of stainless steel. Exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. Adjustable 6" high stainless steel legs are included.

Drawers are self closing on stainless steel slides. Guaranteed for life, work flow drawer handle is mounted horizontally over recess in drawer which limits protrusion from door face into aiseways. Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Both cabinet and drawers contain high density, non-CFC, foamed in place polyurethane insulation.

Proper Use

Fish or poultry products should be layered in the drawers, one layer of ice, followed by one layer of product, followed by another layer of ice, etc. The top layer of product should always be covered with a layer of fresh ice. Fish and poultry should never be mixed within the same unit. Fresh ice should be added periodically to maintain the proper ice volume and keep product covered. Product should never be kept in the drawers overnight, and removed for off hours storage. Special care should be taken to insure that the weep hole in the bottom of each drawer remains clear of obstruction to allow for proper drainage (product should not be allowed to rest in water).

The cabinet should be thoroughly cleaned on a daily basis to prevent the build-up of odors. Provision of a hose reel or hose connection nearby would be ideal for cleaning convenience.

DIMENSIONAL DATA	RFS126NUT	RFS226NUT
Gross capacity cu. ft.	19.3 (547 cu l)	39.6 (1122 cu l)
Net capacity of drawers cu. ft.	4.5 (127 cu l)	9.0 (255 cu l)
Depth - overall in.	29 (73.6 cm)	29 (73.6 cm)
Depth w/drawer extended in.	45 ⁵ / ₈ (115.8 cm)	45 ⁵ / ₈ (115.8 cm)
Length - overall in.	28 (71.1 cm)	52 ¹ / ₂ (132.4 cm)
Depth - cabinet only	26 (66.0 cm)	26 (66.0 cm)
Height - overall on 6" legs	83 ³ / ₄ (211.5 cm)	83 ³ / ₄ (211.5 cm)
Number of drawers	4	8
ELECTRICAL DATA		
Voltage	115/60/1	115/60/1
Feed wires with Ground	3	3
Full load amperes	6.7	6.7
Wattage ¹	547	547
Net Wt. lbs.	360 (163 kg)	560 (254 kg)
REFRIGERATION DATA		
Refrigerant	R-134a	R-134a
BTU/HR H.P. ²	2220 (1/3 HP)	2220 (1/3 HP)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

- 1= Wattage is determined by listed amps X listed volts X an average run time of 70% for refrigerators and 80% for freezers.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator.
- 3= For approximate remote weights deduct 40 lbs. from respective net or gross weight. For other information on remote models, please refer to spec sheet TR35857.



Equipped With One NEMA 5-15 P Plug

Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

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. TR35804 (revised 7/13)

Refrigeration System

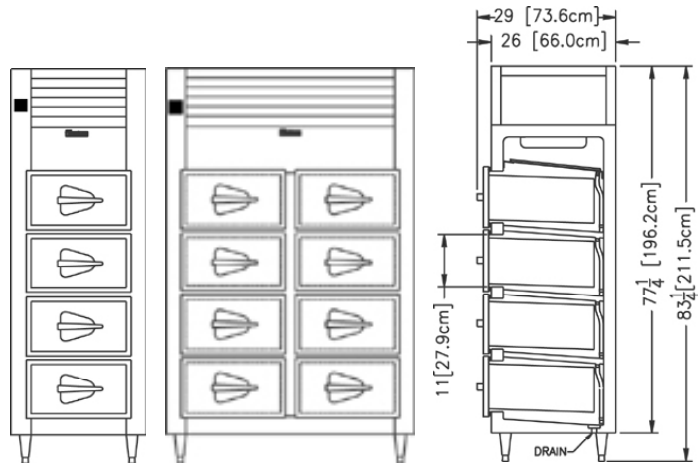
A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It consists of an air cooled condensing unit and a high humidity gravity coil evaporator, which is suspended from the ceiling to provide an even, recirculated, cold air drop onto the stored product. Condensate from the evaporator coil and water from the ice are collected in drain gutters which run to a drain located in the floor of the cabinet. The drain is a bell trap type with a 3/4" pipe connection. The unit is equipped with a pitched floor to facilitate both drainage and cleaning. The normal operating temperature should be approximately 36° F, just right to prevent the ice from melting away too quickly. For temperature monitoring a digital thermometer is included.

Drawer Pans

Each fish file drawer is supplied with one (1) 16" wide by 18-7/8" long by 6-1/2" deep plastic pan, each pan contains a plastic perforated insert. When the ice melts, the resulting water drains through the perforated insert at the bottom of the pan into the drain port of the pan. Water is then channeled through a series of tracks to a drain located in the pitched interior bottom of the cabinet (a floor drain is required for excess water removal).

Warranties

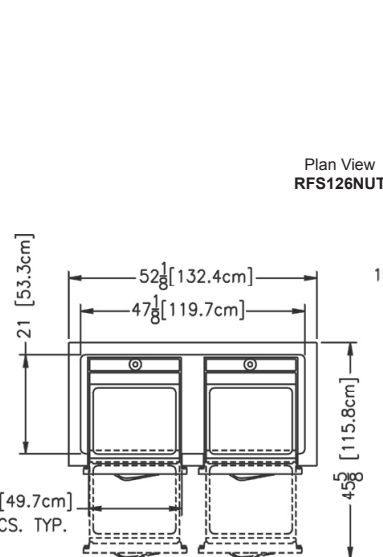
The standard warranty includes a five year compressor warranty and a three year parts and labor warranty on all components and the cabinet.



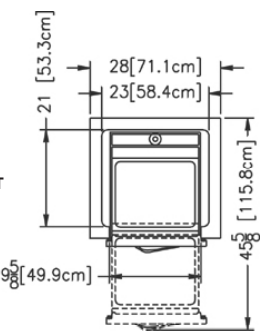
Elevation View
RFS126NUT

Elevation View
RFS226NUT

Section View
All Models



Plan View
RFS126NUT



Plan View
RFS226NUT

TRAUlsen
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FT. WORTH, TX 76106
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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

Model No.	Voltage	Amps	BTU @ 90°F Ambient and Evap. Temp.	Refrig't	Cond. Evap.	Solenoid	Exp. Valve	Temp Control
					Yes/No	Yes/No	Yes/No	
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/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
R/ALT232N	115/60/1	10.0	3790 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
R/ALT332N	115/60/1	11.0	5220 @ -20°F Evap	R-404A	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



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Remote Refrigeration Data

R/ACV132W	115/60/1	7.5	2160 @ -10°F Evap	R-404A	No	Yes	Yes	No
R/ACV232W	115/60/1	10.0	1870 @ -10°F Evap	R-404A	No	Yes	Yes	No
R/ADT132EW	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT132W	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-404A	No	Yes	Yes	Intela-Traul
R/ADT232W	115/60/1	8.0	F-2170 @ -20°F Evap R-1730 @ -20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT332W	115/60/1	9.0	F-2160 @ -20°F Evap R-4360 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT232N	115/60/1	8.0	F-2170 @ -20°F Evap R-1730 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT332N	115/60/1	9.0	F-2160 @ -20°F Evap R-4360 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT132K	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
R/ADT232D	115/60/1	6.5	F-1850 @ -20°F Evap R-1130 @ +20°F Evap	R-404A R-134a	No	Yes	Yes	Intela-Traul
RDH232W	208/115-1-60	10.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RDH232WP	208/115-1-60	10.0	2400 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI264L	115/60/1	4.0	2 X 4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI364L	115/60/1	8.0	2 X 5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI264LP	115/60/1	4.0	2 X 4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RRI364LP	115/60/1	8.0	2 X 5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RIF264L	208/115/60/1*	12.0	10,440 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
RIF364L	208/115/60/1*	14.0	15,160 @ -20°F Evap	R-404A	No	Yes	Yes	Intela-Traul
RHT232NSL	115/60/1	6.5	5330 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
RHT232NHG	115/60/1	2.0	4360 @ +20°F Evap	R-134a	No	Yes	Yes	Intela-Traul
TE036HR ¹¹	115/60/1	3.2	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE048HR ¹¹	115/60/1	3.3	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE060HR ¹¹	115/60/1	3.5	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE065HR ¹¹	115/60/1	3.5	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE072HR ¹¹	115/60/1	3.6	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE084HR ¹¹	115/60/1	3.7	2370 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE096HR ¹¹	115/60/1	3.9	4090 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TE110HR ¹¹	115/60/1	4.0	4090 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU044HR	115/60/1	3.3	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU072HR	115/60/1	3.7	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TU100HR	115/60/1	3.9	3080 @ +20°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS048HR	115/60/1	9.8	3300 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS066HR	115/60/1	10.2	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS072HR	115/60/1	10.2	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul
TS090HR	115/60/1	10.4	3870 @ +10°F Evap	R-404A	Yes	Yes	Yes	Intela-Traul

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.
- 3) 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.

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Part No. TR35837 (REV. 06-12-15)

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