# Compact Sandwich Prep Tables/ Self-Contained



# Standard Product Features

- High Quality Stainless Steel Exterior Top, Sides & Door(s)
- Durable, Corrosion Resistant Anodized Aluminum Interior
- Provides NSF Standard 7 Performance, Even When Using 6" Deep Pans - A Traulsen Exclusive
- Front Breathing Self-Contained Refrigeration System
- Standard Work Height 35-1/2" (see "optional accessory kits for lower height casters to meet ADA requirements or provide lower work heights).
- Environmentally Friendly R-134a Refrigerant
- Top Cut-Outs Accommodate Sixth Size Pans (divider bars and 4" deep plastic sixth size pans provided)
- Reinforced Pan Ledge (holds pans securely level, year after year)
- Stainless Steel Insulated Pan Lid with Two Open Positions
- Reversible, Full Length White Nylon Cutting Board
- Self-Closing Stainless Steel Doors With Convenient Stay Open Feature @ 105 Degrees
- Metal Door Handles
- Anodized Aluminum Interior Door Liners
- Interior Mounted Thermometer
- Two (2) Powder Coated Steel Shelves Per Door, Mounted On Adjustable Pilasters
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In Door Gaskets
- 8' Cord & Plug Attached
- Set of Four (4) 6" High Adjustable Legs
- One Year Parts And Labor Warranty
- Five Year Compressor Warranty



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and NSF International in accordance with ANSI/NSF7. 27", 32, 48" & 60" Wide Models

Series Stainless Exterior, Anodized Alumi- num Interior 27" Wide 6 Pan Model 27" Wide 9 Pan Model 22" Wide 8 Pan Model 32" Wide 12 Pan Model 48" Wide 12 Pan Model 48" Wide 18 Pan Model 60" Wide 12 Pan Model 60" Wide 24 Pan Model	UST276 UST279 UST328 UST3212 UST488 UST4812 UST4818 UST6012 UST6024
---	---

Traulsen's durable, high performance, sandwich prep tables provide a high quality/ high value alternative to the all too common commodity types in today's market.

Any comparison between prep tables should start with performance, and Traulsen really does the job. Not only do they all meet the NSF 7 Standard, but do so under real world conditions, even when using 6" deep pans! A Traulsen exclusive. Sure some other brand prep tables can fit 6" deep pans, but ask if they still meet the standard when doing so. This important feature provides you with 50% more safe product storage space.

Built with stainless steel exteriors and anodized aluminum interiors, their heavy duty cabinet construction promises years of useful service. Truly front breathing, their design allows for "zero-clearance" installation. As a result they can be placed right up against the backwall and alongside other kitchen equipment, saving valuable floor space.

# Optional Accessory Kits\*

- CASTER 5SET4 (four 6" high casters for 27", 32" & 48" models)
- CASTER 5SET6 (six 6" high casters for 60" models)
- CASTER SET4IN (four 4" high casters for 27", 32" & 48" models)
- CASTER 60SET3 (six 4" high casters for 60" models)
- CASTER SET3IN (four 3-1/2" high casters for 27", 32" & 48" models)
- CASTER SET4 (six 3-1/2" high casters for 60" models)
- CASTER SET2IN (four 2-1/2" high casters for 27" models) ٠
- SHELF CPW1 (additional shelf for all 27" & 32" models)
- SHELF48 UPPER (upper shelf for all 48" models) •
- SHELF48 LOWER (lower shelf for all 48" models) •
- SHELF60 UPPER (upper shelf for all 60" models)
- SHELF60 LOWER (lower shelf for all 60" models)

\*All optional accessory kits are shipped separately for field installation.

# Factory Installed Options

- Stainless Steel Finished Back
- Other Door Hingings

## Other Options

Two Year Service/Labor Warranty Available



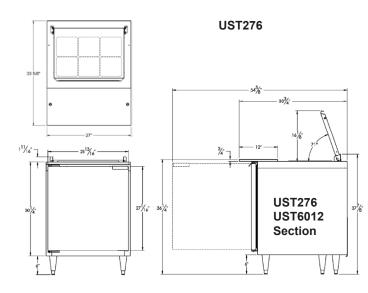
TRAULSEN 4401 BLUE MOUND RD. PHONE 1 (800) 825-8220 Website: www.traulsen.com

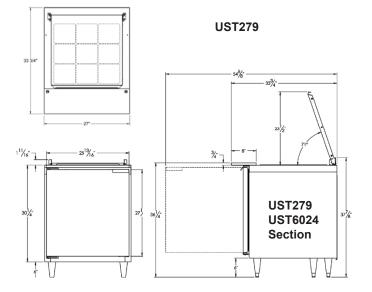
FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302

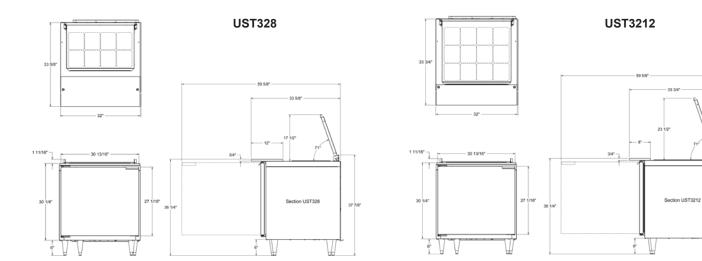
Approval:

Model Specified:

CSI Section 11400







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

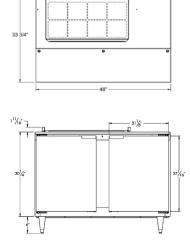
FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302

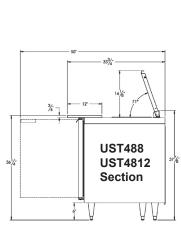


37

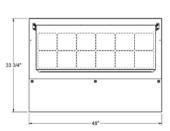
CSI Section 11400

Model Specified:

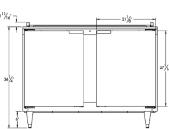




**UST488** 

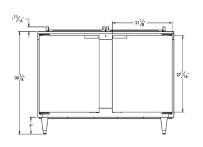




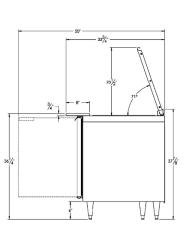


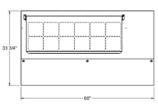
ר איי

# 33

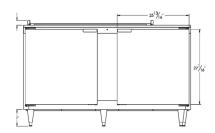


**UST4818** 

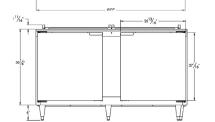




UST6012



33 3/4



r

ıaulsen

UST6024

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

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

Project

Quantity

Item #

Model Specified:

## CSI Section 11400

## **Specifications**

### Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, pan lid, and doors are constructed of 22 gauge stainless steel. Cabinet interior and door liners are constructed of anodized aluminum. The exterior cabinet back and bottom are constructed of galvanized steel.

Doors self close at less than 90 degrees and also includes a stay open feature at 105 degrees. Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal.

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

A 3/4" thick, full-length, reversible white nylon cutting board is supplied standard.

#### Pans & Cover

Each model is supplied standard with its full compliment of 4" deep plastic 1/6 size pans and stainless steel pan dividers. The insulated lift-up pan cover is constructed of stainless steel, and is easily removable for cleaning.

#### Refrigeration System

A balanced, rear mounted, front breathing, self-contained refrigeration system using R-134a refrigerant is provided. It features a capillary tube metering device, air-cooled hermetic compressor, a forced air evaporator coil and a non-electric condensate evaporator. An 8' cord and plug is provided. Standard operating temperature of the refrigerated base is 34 to 38°F.

## Interior

Standard interior arrangements include two (2) powder coated wire shelves per door, mounted on pilasters. These are adjustable in 1/2" increments, allowing for a minimum of 1-1/2" spacing between shelves.

## Warranties

Both a one year parts and labor warranty and a five year compressor warranty (selfcontained models only) are provided standard. An optional 2<sup>nd</sup> year extended parts and labor warranty is also available.

DIMENSIONAL DATA	UST276	UST279	UST328	UST3212	UST488	UST4812	UST4818	UST6012	UST6024
Net capacity cu. ft.	7.1	7.1	8.8	8.8	13.1	13.1	13.1	16.7	16.7
Length - overall in.	27	27	32	32	48	48	48	60	60
Depth - overall in.1	<b>33</b> ¾	<b>33</b> ¾	335%	<b>33</b> ¾					
Depth - with door open 90°	545%	54%	595%	595%	50	50	50	54%	54%
Clear door height in.	24 <sup>1</sup> / <sub>8</sub>	<b>24</b> <sup>1</sup> / <sub>8</sub>	<b>24</b> <sup>1</sup> / <sub>8</sub>	241/8	241/8				
Clear door width in.	<b>22</b> <sup>3</sup> / <sub>4</sub>	<b>22</b> <sup>3</sup> / <sub>4</sub>	<b>27</b> <sup>3</sup> ⁄ <sub>4</sub>	<b>27</b> <sup>3</sup> ⁄ <sub>4</sub>	18¼	18¼	18¼	<b>22</b> <sup>3</sup> ⁄ <sub>4</sub>	<b>22</b> <sup>3</sup> ⁄ <sub>4</sub>
Height Overall (lid closed) <sup>2</sup>	371/8	371/8	371/8	371/8	371/8	371/8	371/8	371/8	371/8
Height Overall (lid open) <sup>2</sup>	<b>51</b> %	59	52 <sup>15</sup> /16	591%s	51 <sup>5</sup> ⁄%	5 <b>1</b> %	59	<b>51</b> <sup>5</sup> ⁄ <sub>8</sub>	59
Height to Work Surface <sup>2</sup>	35½	35½	35½	35½	35½	35½	<b>35</b> ½	351/2	35½
Height to Cutting Board <sup>2</sup>	<b>36</b> <sup>1</sup> / <sub>4</sub>	36¼	361/4	361/4	36¼				
Number of shelves - total	2	2	2	2	4	4	4	4	4
Shelf area sq. ft.	4.88	4.88	6.13	6.13	10.3	10.3	10.3	13.2	13.2
Cutting Board Depth	12	8	12	8	12	12	8	12	8
Pan Capacity - 1/6 Size	6	9	8	12	8	12	18	12	24
ELECTRICAL DATA									
Voltage	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
Full Load Amperes	4.7	4.7	6.2	6.2	5.5	5.5	5.5	5.5	5.5
<b>REFRIGERATION DATA</b>									
Refrigerant	R-134a								
BTU/HR - H.P. <sup>3</sup>	1020 (½ HP)	1020 (½ HP)	1020 (½ HP)	1020 (½ HP)	1600 (¼ HP)				
SHIPPING DATA									
Length - Crated in.	44	44	44	44	<b>63</b> ½	<b>63</b> ½	<b>63</b> ½	<b>75</b> <sup>1</sup> / <sub>2</sub>	75½
Depth - Crated in.	<b>44</b> <sup>1</sup> / <sub>4</sub>	441/4	441/4	441/4	441/4	<b>44</b> <sup>1</sup> / <sub>4</sub>	441/4	<b>44</b> <sup>1</sup> / <sub>4</sub>	44¼
Height - Crated in.	<b>46</b> <sup>3</sup> ⁄ <sub>4</sub>	46¾	46¾	46¾					
Volume - Crated cu. ft.	53	53	53	53	76	76	76	90	90
Net Wt. lbs.	270	270	280	280	285	285	285	375	375
Gross Wt. lbs.	280	280	290	290	300	300	300	400	400

NOTES

1= Overall depth figure includes standard cutting board.

2= Height shown when mounted on 6" high legs or casters.

3= Based on a 90 degree F ambient and 20 degree F evaporator.



NOTE: When ordering please specify: Voltage, Hinging, Optional Accessories and any additional warranties.

Continued product development may necessitate specification changes without notice. Part No. TR35821 (revised 1/12)

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

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

