

TRAULSEN'S LINEUP OF
PREP TABLES



GOOD



BETTER



BEST

	Centerline™ by Traulsen	Traulsen TS-Series	Traulsen TB-Series
Airflow	Forced-Air	TempAssure™	Glycol
Top Open Performance	Meets NSF7 Standards	Tested to Exceed NSF7 Standards	All Day, Top-Open Performance
Accommodates 6" Deep Pans	✓	✓	✓
Interior	Anodized Aluminum	Stainless Steel	Stainless Steel
Exterior	Stainless Steel	Stainless Steel	Stainless Steel
Length options (in.)	27, 36, 48, 60, 72	48, 66, 72, 90	46, 60, 65, 71, 91, 113
Metering Device	Capillary Tube	TXV	TXV
Zero Clearance	✓	✓	✓
Standard Supports	4" High Casters (pre-installed)	6" High Casters on Adjustable Channel System	6" High Casters
System Access	Rear	Front	Front
LED Digital Interface	✓	✓	✓
Warranty	6 Year Parts & Labor 7 Year Compressor	6 Year Parts & Labor 7 Year Compressor	6 Year Parts & Labor 7 Year Compressor



AMBER, BUSINESS OWNER

ReU Juicery | Troy, OH

"It's like Christmas in July. Centerline™ is great for supporting small businesses. Love the digital control on front and the mega top."



CENTERLINE™
PREP TABLE

Simply designed.
To be the best. **For you.**



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Introducing the
**CENTERLINE™
PREP TABLE**

Simply designed. To be the best. For you.

Centerline™ by Traulsen brings you the Traulsen reliability you’ve come to expect, versatile sizes, and longer lasting prep tables, at an affordable price. This new line of compact prep tables & mega tops is the perfect fit for any kitchen. A prep table designed around your need for durability, simplicity, and affordability.

Centerline™ by Traulsen is designed to outlast the competition and consistently maintain safe temperatures, providing our customers with reliable performance at a budget friendly price.



Food safety

Meets NSF7 performance testing for open top refrigerated food prep units



Electronic control

with easy to read LED display



Doors

Stay-open/self-closing for ease of loading and unloading, field-reversible feature



Versatility

Variety of sizes: 27", 36", 48", 60", 72"



Casters

Set of (4) 4" casters ship pre-installed



Insulated hood

Helps maintain internal temperatures by reducing escape of cold air



Megatop

Extra pan space for busy kitchen operations



6" Deep pans

Accommodates 6" deep pans. 4" deep pans provided standard.



Usability

8" or 12" cutting board to fit your kitchen needs



Functional handles

Full length, recessed grip profile provides easy grip



Durable construction

Stainless steel exterior with corrosion resistant anodized aluminum interior

Model Shown - CLPT2712
Solid Door or Drawers



Ownership Benefits:



Simple to Operate & Maintain



Quality & Performance



Operator Assurance

6-Year Parts & Labor Warranty

Additional 1 Year on Compressor Parts