

GOOD

centerline
by **Thraulsen**

Perfect for operations where **budget** is a priority, with a need for **durable** and **reliable** refrigeration equipment.

Centerline™ Features:

- Ergonomically-Friendly Bottom Mounted System
- Capillary Tube (Ref) / TXV (Frz)
- Electronic Control with LED Display
- Anodized Aluminum Exterior with Stainless Steel Doors and Louver
- Anodized Aluminum Interior
- Magnetic Snap-In Gaskets
- Magnetic Proximity Door Switch
- 3-Yr Parts & Labor Warranty
- 5-Yr Compressor Parts Warranty
- Ref. Temp Range: 33 - 41°F
- Kitchen Env. Temp Range: 60 - 100°F



BETTER

Thraulsen **G SERIES**

Perfect when **superior food safety** and busy kitchen environments are the heart of the operation.

G Series Features:

- Top Mounted System
- TXV for Superior Temperature Recovery
- Microprocessor Control with LED Display
- Stainless Steel Front & Doors, Anodized Aluminum Interior & Sides
- EZ-Clean Gaskets
- 3-Yr Parts & Labor Warranty
- 5-Yr Compressor Parts Warranty
- Ref. Temp Range: 25 - 41°F
- Kitchen Env. Temp Range: 55 - 105°F



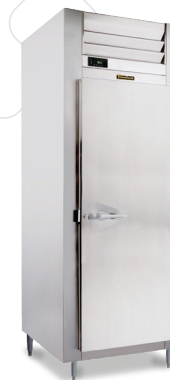
BEST

Thraulsen **R/A SERIES**

Perfect for tough kitchen environments where **advanced features** are desired and **superior temperature recovery** is critical.

R/A Series Features:

- Top Mounted System
- TXV for Superior Temperature Recovery
- Smart Control with Critical Alarms
- Stainless Steel Exterior & Interior (R)
- Stainless Steel Exterior & Anodized Aluminum Interior (A)
- StayClear™ Condenser Coil
- Customizable & Built to Order
- 3-Yr Parts & Labor Warranty
- 5-Yr Compressor Parts Warranty
- Ref. Temp Range: 25 - 55°F
- Kitchen Env. Temp Range: 50 - 110°F



50 - 150 Door
Openings / Day



Designed &
Assembled in USA



70% Compressor
Run Time*



150 - 250 Door
Openings / Day



Designed &
Assembled in USA



60% Compressor
Run Time*



250 - 300 Door
Openings / Day



Designed &
Assembled in USA



50% Compressor
Run Time*

*Under toughest kitchen ambient

MARKET SEGMENTS SERVED:

- Independent Restaurants
- Fast Casual Dining
- Senior Care Facilities
- Convenience Stores
- Bars & Cafés

MARKET SEGMENTS SERVED:

- Quick Serve Restaurants
- Foodservice Retail
- Fast Casual Dining
- Healthcare
- Bars & Cafés
- Lodging
- Colleges/Universities

MARKET SEGMENTS SERVED:

- Quick Serve Restaurants
- Healthcare
- Full Service Restaurants
- Colleges/Universities
- Schools (K-12)
- Business & Industry
- Correctional Facilities

CENTERLINE™ MODELS

1 & 2 Section Refrigerator or Freezer
Reach-In Only

G SERIES MODELS

1, 2, & 3 Section Refrigerator or Freezer
Reach-In & Pass-Thru
Hot Food Holding Cabinet
LED Merchandiser

R/A SERIES MODELS

1, 2, & 3 Section Refrigerator or Freezer
Reach-In, Pass-Thru, Roll-In, Roll-Thru
Special Application Products

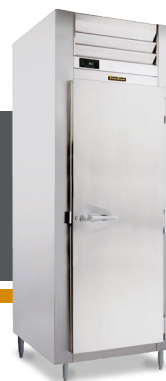
REFRIGERATOR COMPARISON



centerline
by **Traulsen**



Traulsen
G SERIES



Traulsen
R/A SERIES



Performance	Good	Better	Best
TOP MOUNTED	--	✓	✓
EVAPORATOR COIL OUTSIDE FOOD ZONE	--	✓	✓
GASKETS	Magnetic Snap-In	EZ-Clean	EZ-Clean
METERING DEVICE	Capillary Tube	TXV	TXV
DOOR OPENINGS/DAY	50-150	150-200	250-300
RECOMMENDED AMBIENT TEMPERATURE RANGE (°F)	60 - 100°F	55 - 105°F	50 - 110°F
LOAD SURE GUARD	--	✓	✓
NON-FLAMMABLE REFRIGERANT	✓	✓	✓
OPERATING TEMPERATURE RANGE	33 - 41°F	25 - 41°F	25 - 55°F
PARTS & LABOR / COMPRESSOR WARRANTY	3-Yr/5-Yr	3-Yr/5-Yr	3-Yr/5-Yr

INTRODUCING
centerline
by **Traulsen**

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

ITW FOOD EQUIPMENT GROUP

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