

Cold - SERVERY SYSTEMS

Tarrison Cold SERVERY SYSTEMS are available in a variety of sizes, straight in-line sections and a 90° corner unit. They are constructed of solid Stainless Steel and can be customized with designer inlays and tops. **Tarrison Cold SERVERY SYSTEMS** are designed to accept a variety of but not limited to cold drop-in components.



48" Refrigerated Cold Servery
Model No. TSC-48007
shown with optional sneeze guard and pans

- Available in standard lengths of 24", 30", 36", 42", 48", 62", 74", 84" & 96"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- 84 different top configurations available by simply choosing from the following Top Guide
- Cold Servery's are designed to hold pre-chilled products at serving temperature
- Insulated cold pan has electronic temperature control for flexibility and convenience

Cold - SERVERY SYSTEMS are available with a choice of:

- Refrigerated Wells
- NSF Refrigerated Wells
- Ice-Cooled Wells (non mechanical)



48" Refrigerated Cold Servery
Model No. TSC-48007
shown with optional laminate panels,
Double Sided Buffet Style Sneeze Guard and pans

Additional Options Available:

- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Electrical Load Centre
- Tray Rails
- Kick Plates
- Many more to choose from