

**T** *Tarrison Products Ltd.*

# **SERVERY SYSTEMS**



# **STAINLESS STEEL CABINET SERIES**



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### STAINLESS STEEL CABINET SERIES

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# Front Line **SERVERY SYSTEMS**

**Tarrison SERVERY SYSTEMS** are built to much higher standards than any other system available. Tarrison has ensured that the quality of materials, design and workmanship will set this system apart from any other type of construction. The following criteria will result in a highly durable and flexible system that will provide years of trouble free use.

## **MATERIALS**

Tarrison only uses high-grade non-magnetic stainless steel on most parts of the SERVERY SYSTEM. Even those parts that are not exposed to view are built with the same high quality material standards. All units come standard with an extra heavy-duty stainless steel interior pilaster system to accept interior mid shelves.

## **DESIGN**

Tarrison Servery's have unique design features that translate into durability. For instance, the top of each servery comes standard with a unique dual front and back ledge system. The front ledge system is designed so that if a tray rail is required the rail can be affixed to the ledges that ensure optimum strength and years of reliability. From the operator's side this dual ledge system acts as a guard to protect any controls that are mounted between the ledge. In addition Tarrison provides ventilation in each servery top to help keep air flowing throughout the unit ensuring equipment mounted into the SERVERY has ample air flow to provide years of trouble free use. All units come standard with high quality lockable casters for mobile use as well as stationary heavy-duty leveling legs for use when a fixed installation is required. Bottom, Mid and Top shelves come complete with heavy-duty S/S channel systems that ensure structural strength at every level. Doors come with a patterned ventilation system that is aesthetically pleasing as well as functional for keeping equipment cool.

## **FLEXIBILITY**

Tarrison Servery's come in a wide variety of sizes to ensure maximum value in all applications. Tarrison offers in-line units as well as a variety of specialty units that include 90° corner units. A unique lift and drop panel system allows panels to be mounted onto the front and sides of the SERVERY with ease. These panels can be changed in a matter of minutes as décor requirements change or as a temporary alteration to fit a unique event. Solid Wood Panels are available in a variety of stains to give your SERVERY the elegant look of fine furniture. A variety of solid surface tops are also available to complete the look you are trying to achieve to suit your décor. A wide variety of Hot and Cold Food Wells in any configuration are available simply by choosing from the Tarrison chart on the following pages. Custom sizes and applications that are not listed are available on request.

## **ADDITIONAL OPTIONAL EXTRAS**

- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Kick Plates
- Electrical Load Centers  
(Load Centers do not include breakers)
- Laminate Panels
- Wood Panels
- Tray Rails
- Sinks
- and much more

## Servery Features



Stainless Steel Ventilated Hinged Doors



Operator's Side recessed control housing with ventilation



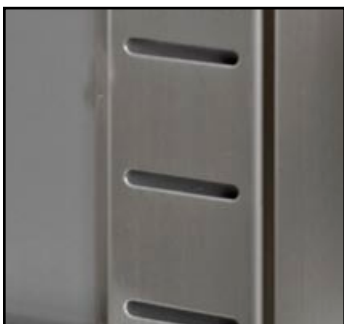
Customer's Side Dual profile for tray rail mounting



Recessed Frame accepts decor panels



Stainless Steel Supporting Channels



Stainless Steel Pillaster Strip for Optional Mid Shelf



Adjustable Leveling Legs & Swivel Locking Casters



Stainless Steel Connector Trim for use with banked units

## Servery Options



Stainless Steel Kick Plate



Stainless Steel Tubular Tray Rail



Stainless Steel Solid Tray Rail



Solid Surface Tops and Tray Rails



Decorative Laminate, Wood Panels and Faux Finish Inserts



Stainless Steel Covered Corner Sinks, Factory Installed

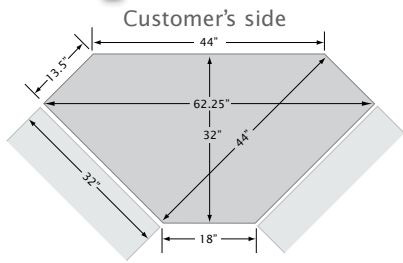


Sneeze Guards in various styles



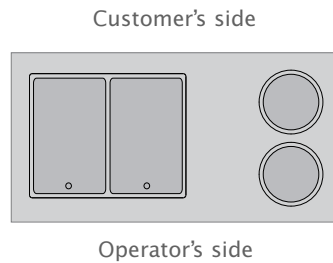
Stainless Steel Adjustable Shelves and clips

## Specifications

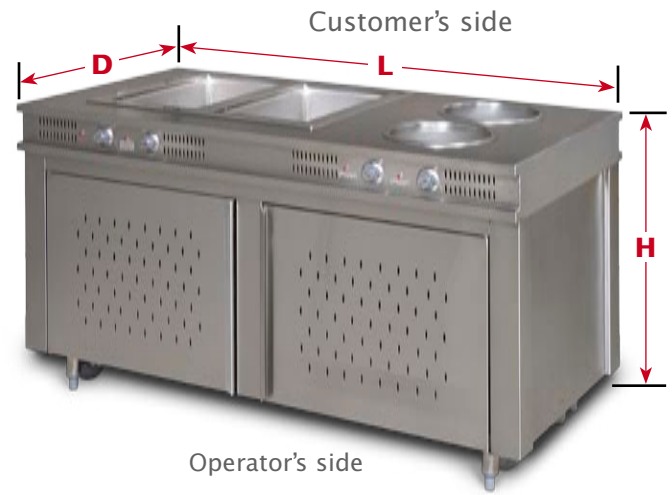


**Corner Unit**

see page 29 for more info



Operator's side



Operator's side

### Tarrison Servery Model Numbers and Specs for base cabinet to which components can be added

Model Number	Description (R=Rectangle; RD=Round)	Depth	Length	Height	Weight lbs.
TSU-24001	n/a	32"	24"	35"	125
TSU-30001	n/a	32"	30"	35"	160
TSU-36001	n/a	32"	36"	35"	180
TSU-42001	n/a	32"	42"	35"	200
TSU-48001	n/a	32"	48"	35"	220
TSU-62001	n/a	32"	62"	35"	260
TSU-74001	n/a	32"	74"	35"	300
TSU-84001	n/a	32"	84"	35"	340
TSU-96001	n/a	32"	96"	35"	380
TSCU-001	n/a	see above		35"	200

Model number and weight change based on drop-in components; depth, length and height remain constant.

### Measurements

**D** - (depth) x **L** - (length) x **H** - (height)

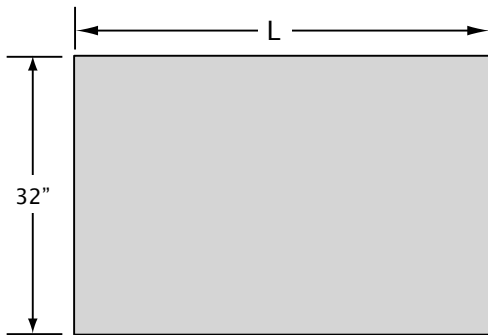
All sizes nominal, detailed specifications available upon request.

Specifications subject to change without notice.

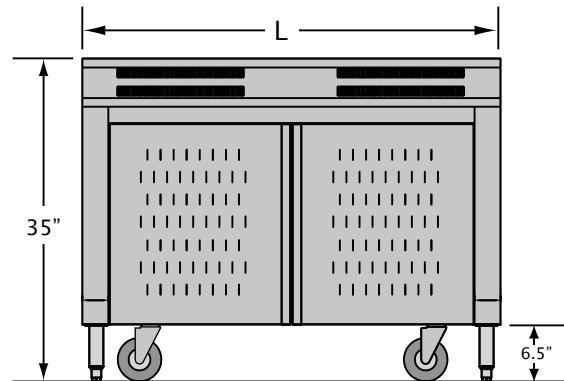
**Custom 36" and 42" Depths available on request - P.O.A.**

(Add "36" or "42" suffix to model numbers)

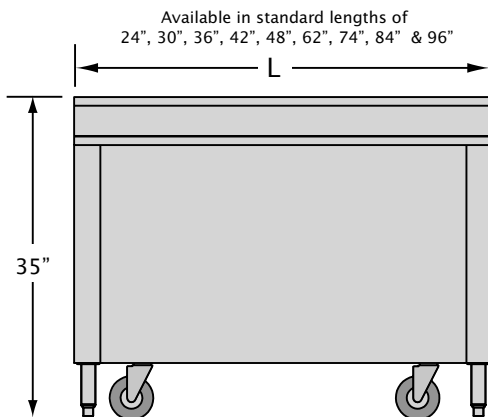
A.D.A. compliant units available.



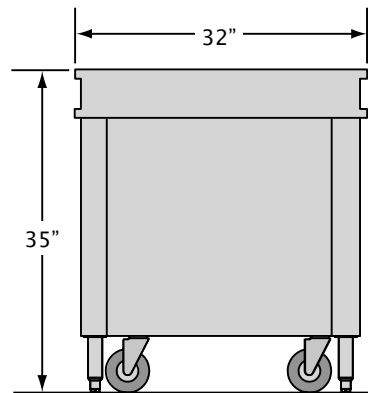
Top View



Operator Side



Customer Side



Side View

# Hot - SERVERY SYSTEMS

Tarrison Hot 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 Hot SERVERY SYSTEMS** are designed to accept a variety of but not limited to hot drop-in components.



62" Hot Servery Model No. TSH-62006  
shown with optional sneeze guard  
from Operator's side

- 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.
- 104 different top configurations available by simply choosing from the following Top Guide
- Hot Servery units are designed with individually controlled wells
- Full size wells are fully insulated for maximum efficiency
- Round wells are deep drawn for lasting durability; 11 quart standard, specify 7 quart if required



62" Hot Servery Model No. TSH-62006  
shown with optional sneeze guard and tray rail  
from Customer's side



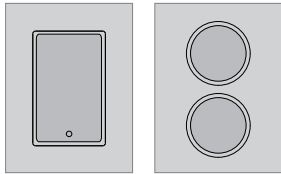
48" Hot Servery Model No. TSH-48009  
shown with optional laminate panels,  
pans and covers

## Additional Options Available:

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

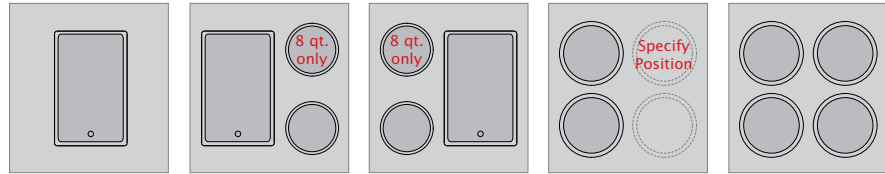
# Top Guide - HOT

## 24"



TSH-24001 TSH-24002

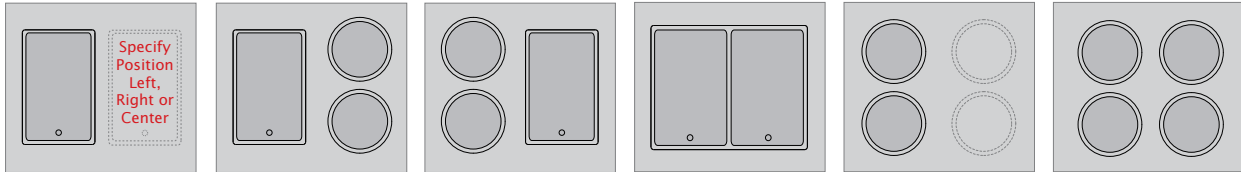
## 30"



TSH-30001 TSH-30002 TSH-30003 TSH-30004 TSH-30005

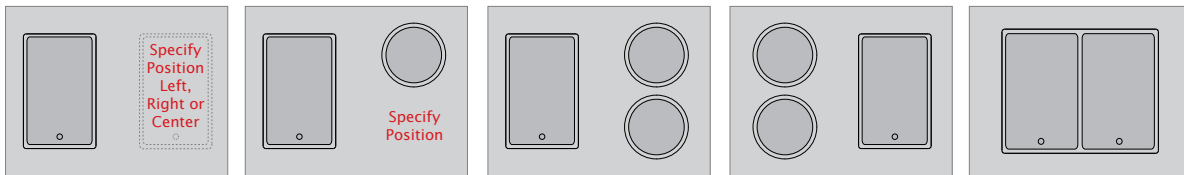
Customer's Side  
↑  
↓  
Operator's Side

## 36"

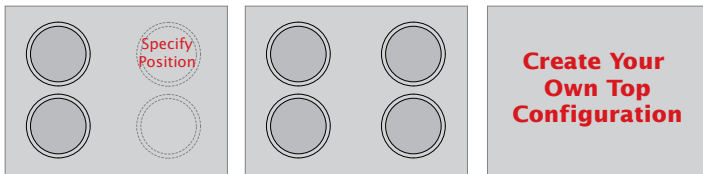


TSH-36001 TSH-36002 TSH-36003 TSH-36004 TSH-36005 TSH-36006

## 42"

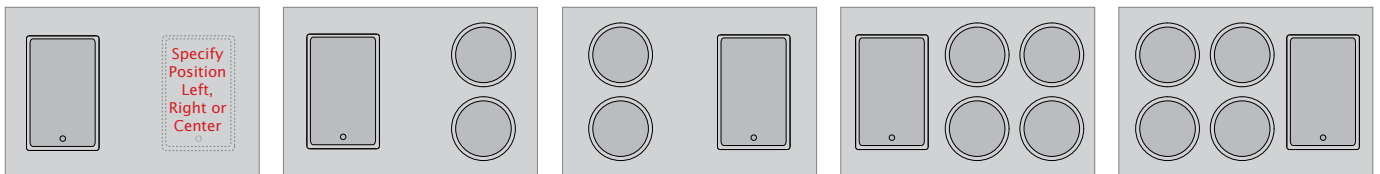


TSH-42001 TSH-42002 TSH-42003 TSH-42004 TSH-42005

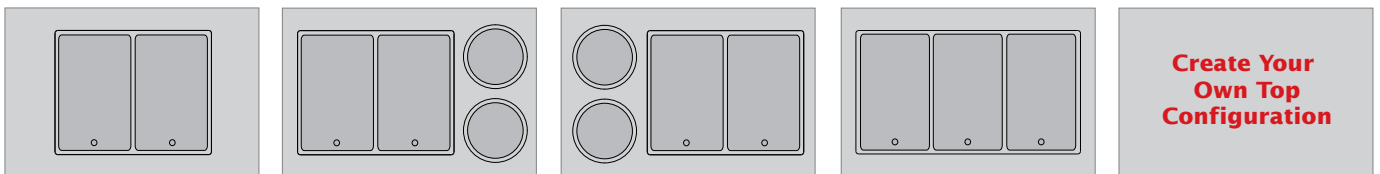


TSH-42006 TSH-42007

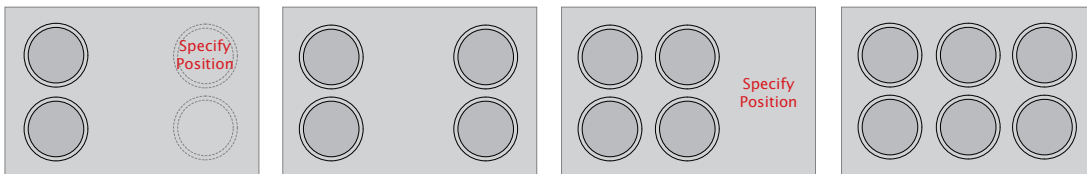
## 48"



TSH-48001 TSH-48002 TSH-48003 TSH-48004 TSH-48005



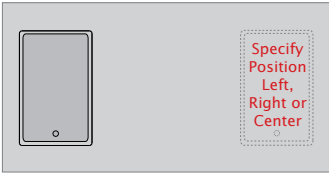
TSH-48006 TSH-48007 TSH-48008 TSH-48009



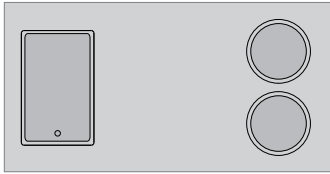
TSH-48010 TSH-48011 TSH-48012 TSH-48013

# Hot - SERVERY SYSTEMS

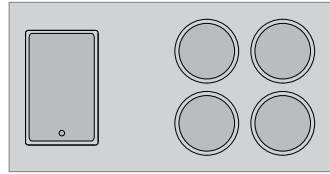
62"



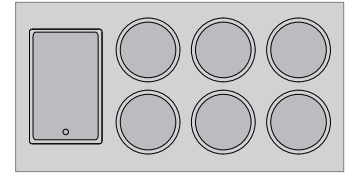
TSH-62001



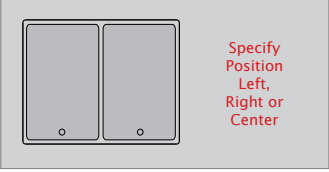
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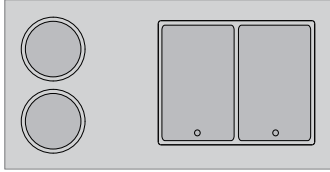
TSH-62003



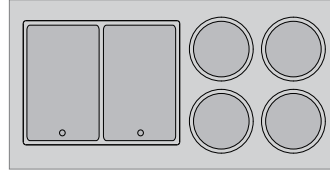
TSH-62004



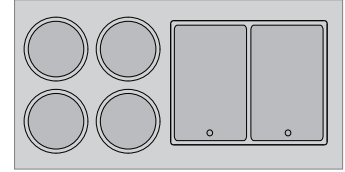
TSH-62005



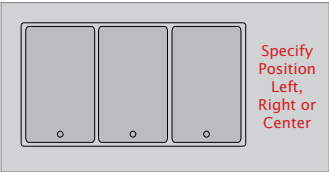
TSH-62006



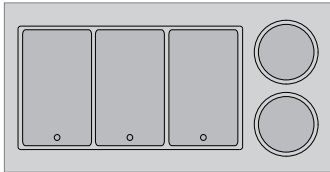
TSH-62007



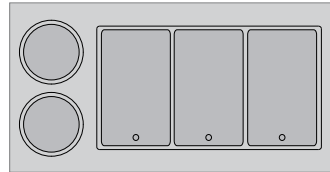
TSH-62008



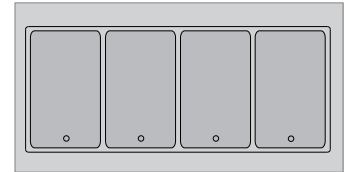
TSH-62009



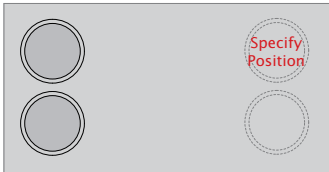
TSH-62010



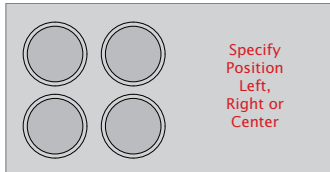
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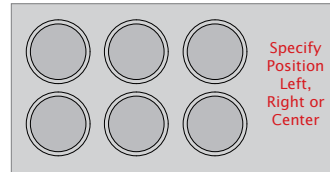
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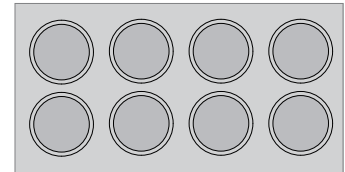
TSH-62013



TSH-62014



TSH-62015



TSH-62016



62" Hot Servery Model No. TSH-62006  
shown with optional sneeze guard

Customer's Side  
↑  
Operator's Side

**Create Your Own Top Configuration**

*For additional Round HOT drop-in components use the following:*



7 qt. 10" OD  
Round Warmers  
TSH-7 P.O.A.

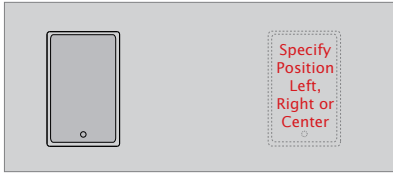


11 qt. 12" OD  
Round Warmers  
TSH-11 P.O.A.

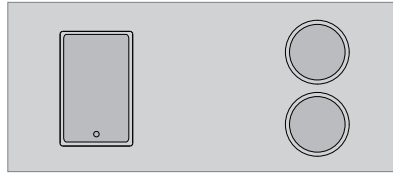


# Top Guide - HOT

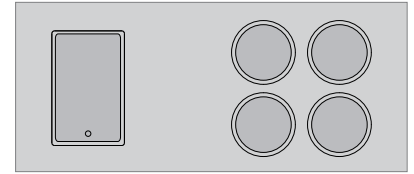
74"



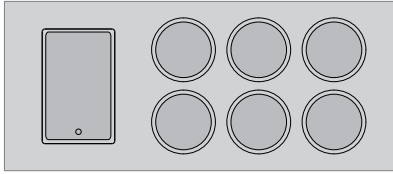
TSH-74001



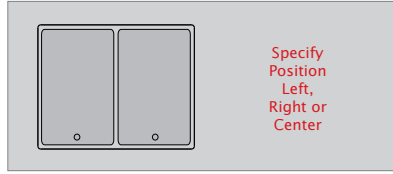
TSH-74002



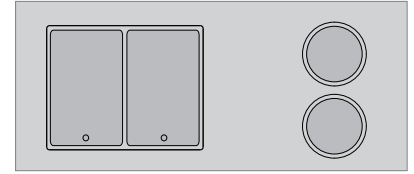
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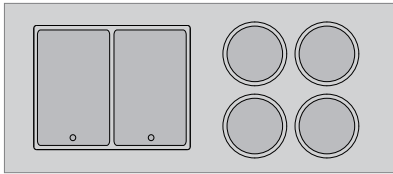
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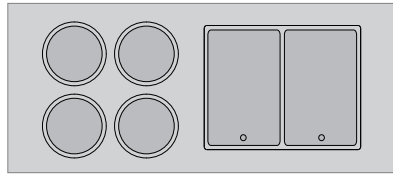
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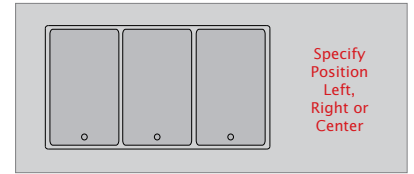
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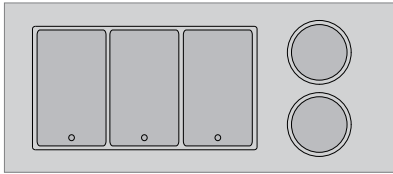
TSH-74007



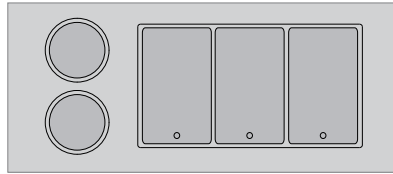
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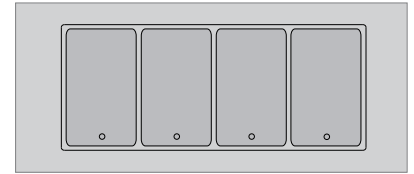
TSH-74009



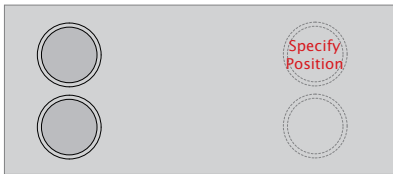
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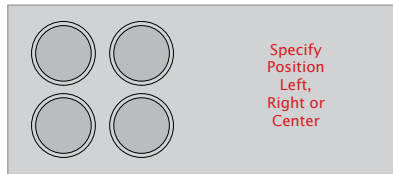
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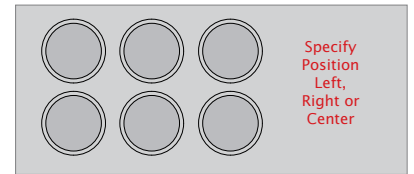
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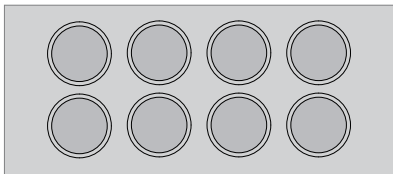
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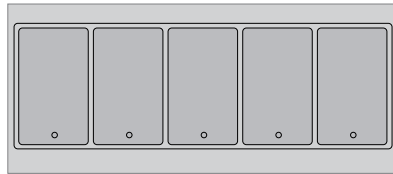
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TSH-74015



TSH-74016



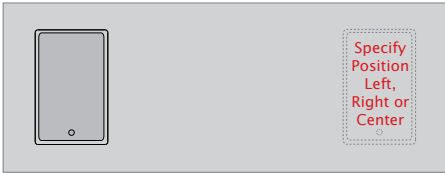
TSH-74017



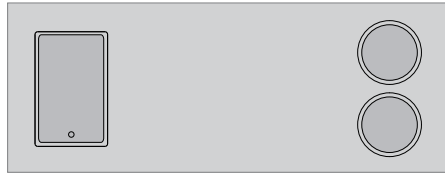
74" Hot Servery Model No. TSH-74001

# Hot - SERVERY SYSTEMS

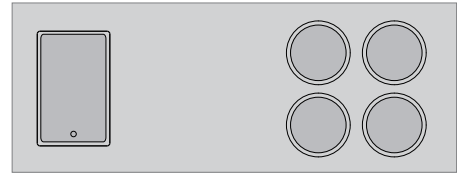
84"



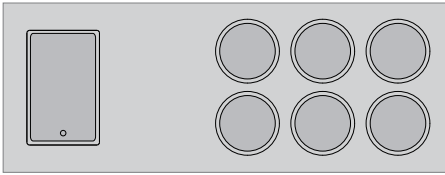
TSH-84001



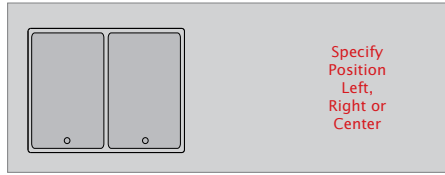
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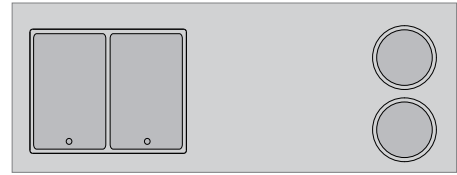
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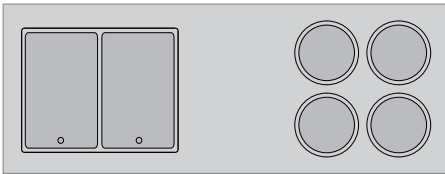
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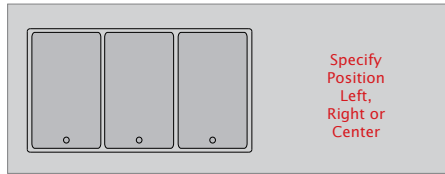
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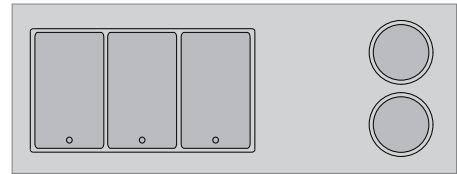
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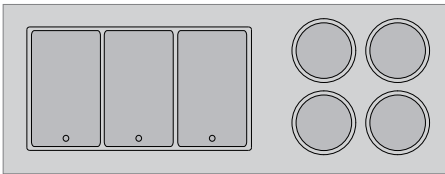
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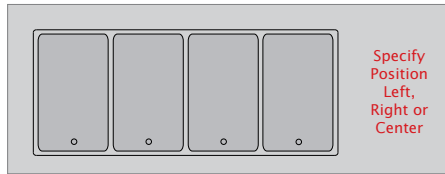
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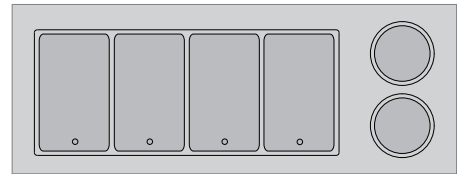
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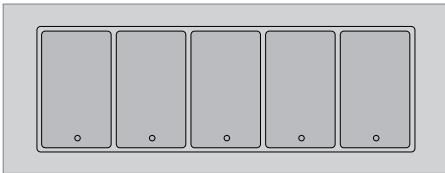
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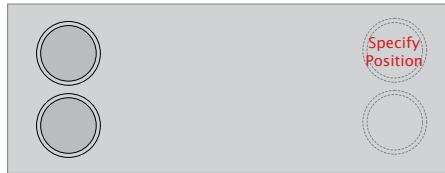
TSH-84011



TSH-84012



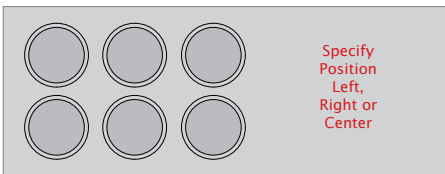
TSH-84013



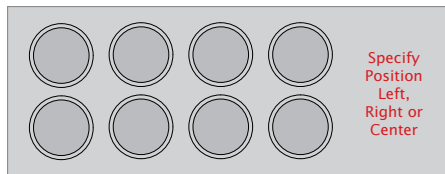
TSH-84014



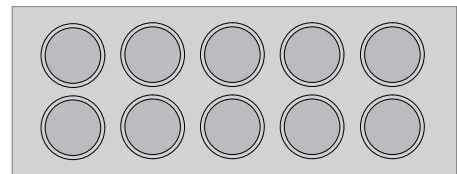
TSH-84015



TSH-84016

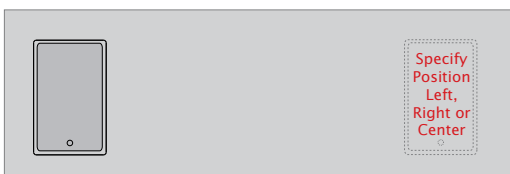


TSH-84017

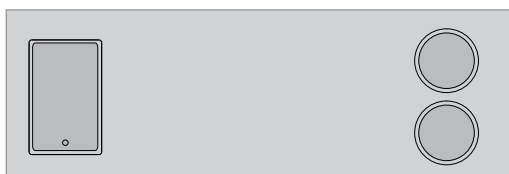


TSH-84018

96"

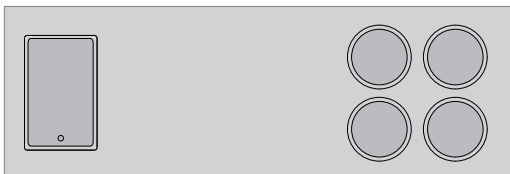


TSH-96001

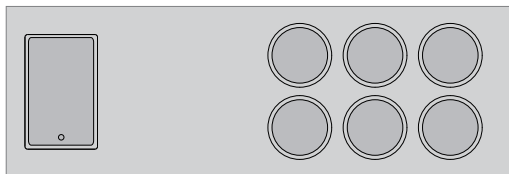


TSH-96002

Customer's Side  
↑  
↓  
Operator's Side



TSH-96003



TSH-96004

# Top Guide - HOT

96"

Customer's Side  
↑  
↓  
Operator's Side



TSH-96005

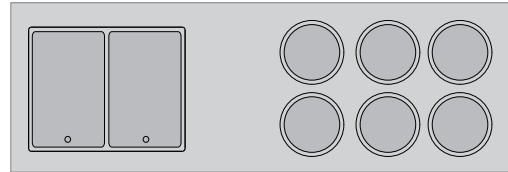
Specify Position  
Left,  
Right or  
Center



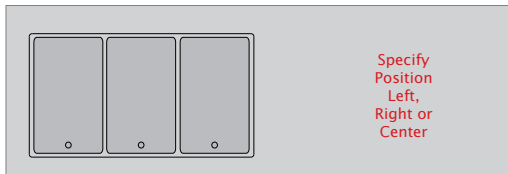
TSH-96006



TSH-96007

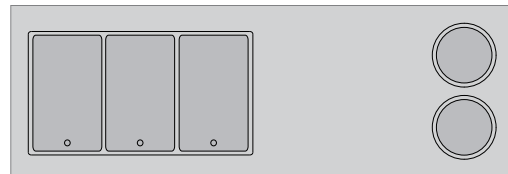


TSH-96008

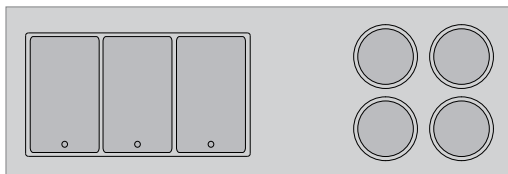


TSH-96009

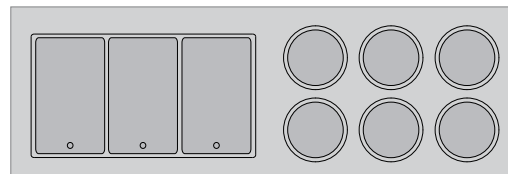
Specify Position  
Left,  
Right or  
Center



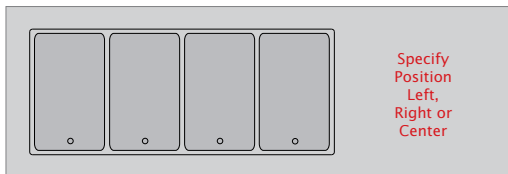
TSH-96010



TSH-96011

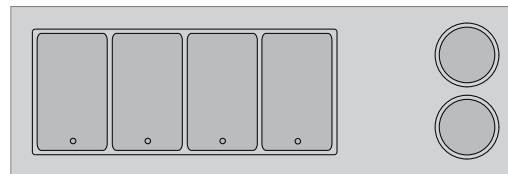


TSH-96012

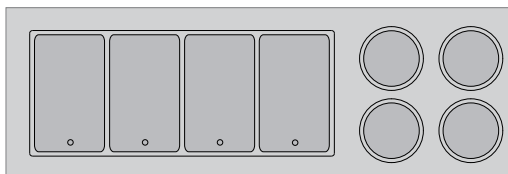


TSH-96013

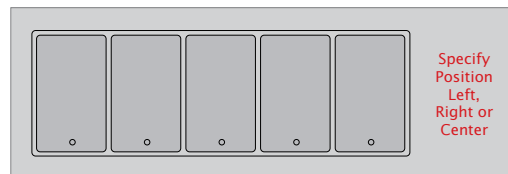
Specify Position  
Left,  
Right or  
Center



TSH-96014

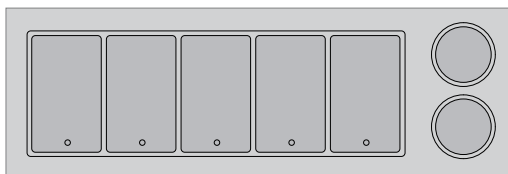


TSH-96015



TSH-96016

Specify Position  
Left,  
Right or  
Center



TSH-96017

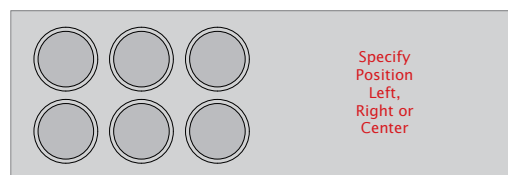


TSH-96018



TSH-96019

Specify Position  
Left,  
Right or  
Center



TSH-96020

Specify Position  
Left,  
Right or  
Center

# Hot *Bain Marie* - SERVERY SYSTEMS

Tarrison Hot Bain Marie Style 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 Hot Bain Marie SERVERY SYSTEMS** are designed to accept a variety of but not limited to hot drop-in components.



48" Bain Marie Hot Servery  
Model No. TSBM-48003

- 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.
- 38 different top configurations available by simply choosing from the following Top Guide
- Hot Bain Marie Servery's are designed with versatile heated open tanks
- An economical solution to volume needs
- Single control
- Can be combined with individual round drop-ins



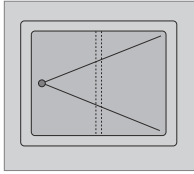
48" Bain Marie Hot Servery  
Model No. TSBM-48003  
shown with optional wood panels,  
Corian top surface and Double Sided  
Buffet Style Sneeze Guard

## Additional Options Available:

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

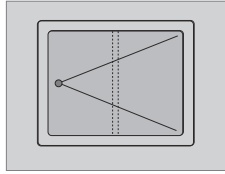
# Top Guide - HOT (Bain Marie Style)

36"



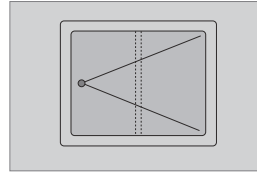
TSBM-36001

42"

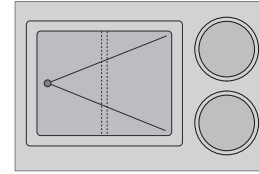


TSBM-42001

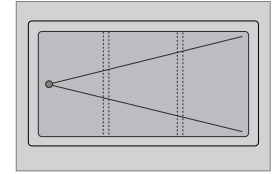
48"



TSBM-48001

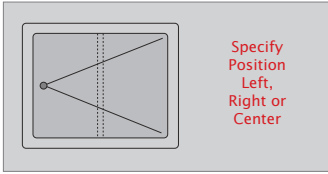


TSBM-48002



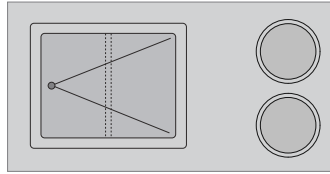
TSBM-48003

62"

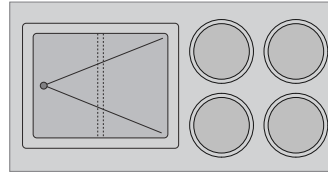


TSBM-62001

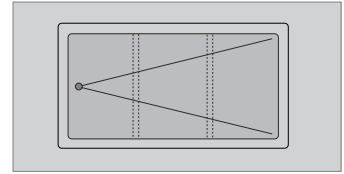
Specify  
Position  
Left,  
Right or  
Center



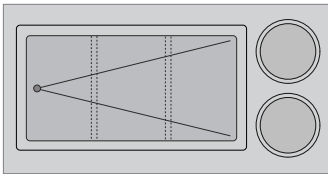
TSBM-62002



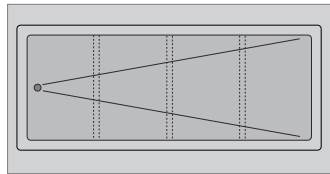
TSBM-62003



TSBM-62004

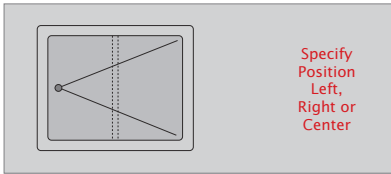


TSBM-62005



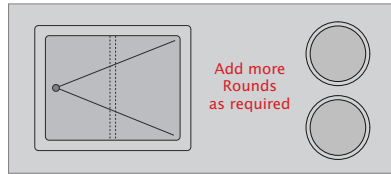
TSBM-62006

74"



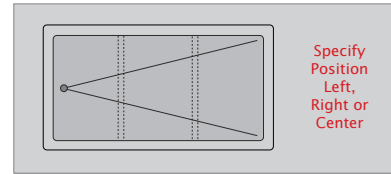
TSBM-74001

Specify  
Position  
Left,  
Right or  
Center



TSBM-74002

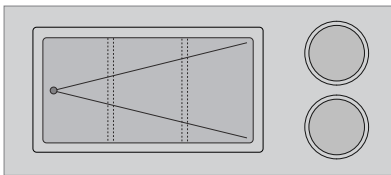
Add more  
Rounds  
as required



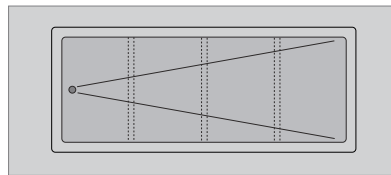
TSBM-74003

Specify  
Position  
Left,  
Right or  
Center

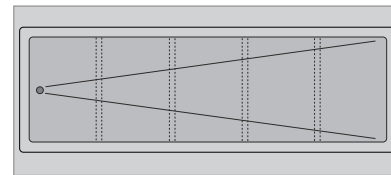
Customer's  
Side  
↑  
↓  
Operator's  
Side



TSBM-74004

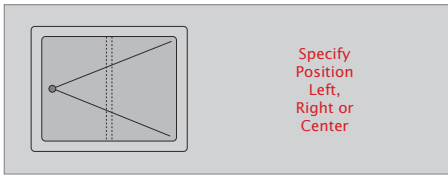


TSBM-74005



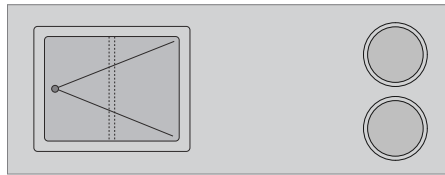
TSBM-74006

84"

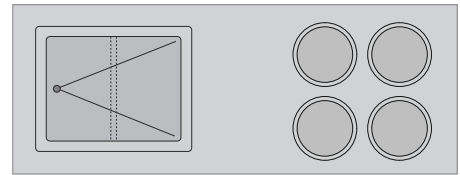


TSBM-84001

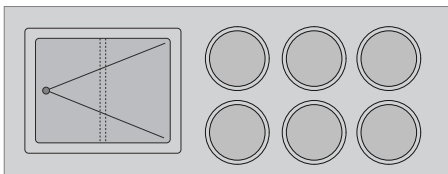
Specify  
Position  
Left,  
Right or  
Center



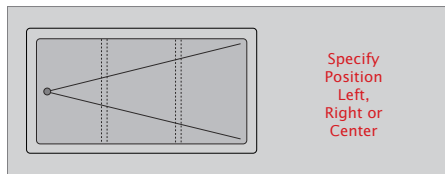
TSBM-84002



TSBM-84003

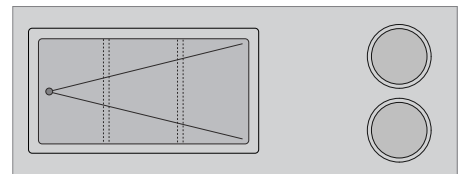


TSBM-84004



TSBM-84005

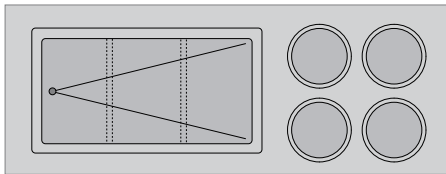
Specify  
Position  
Left,  
Right or  
Center



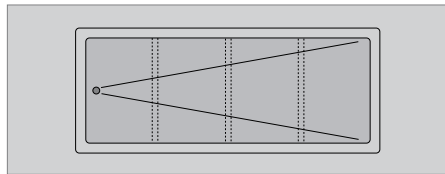
TSBM-84006

# Hot - SERVERY SYSTEMS

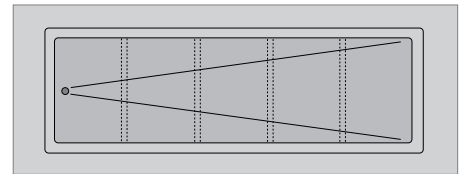
## 84"



TSBM-84007

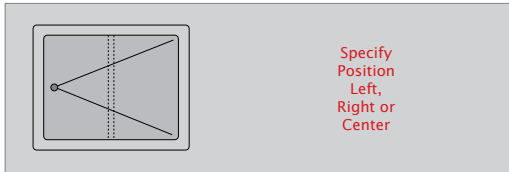


TSBM-84008

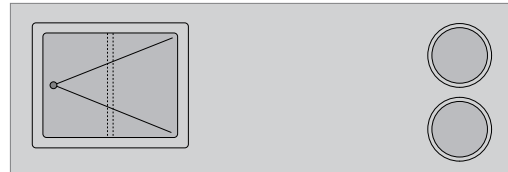


TSBM-84009

## 96"

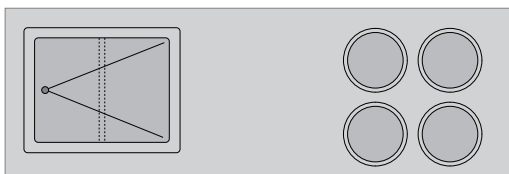


TSBM-96001

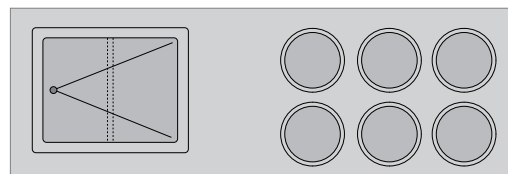


TSBM-96002

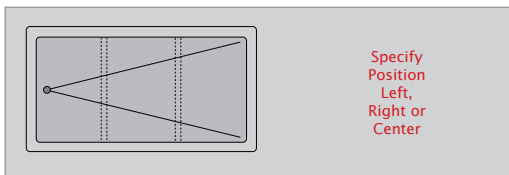
Customer's Side  
↑  
↓  
Operator's Side



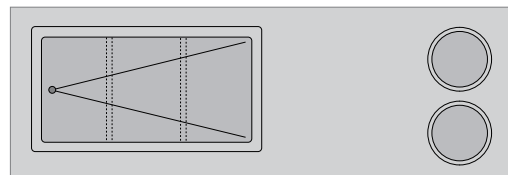
TSBM-96003



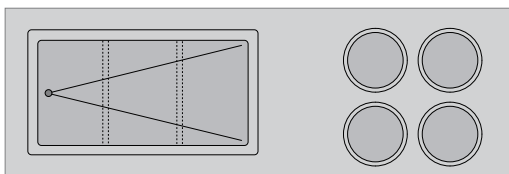
TSBM-96004



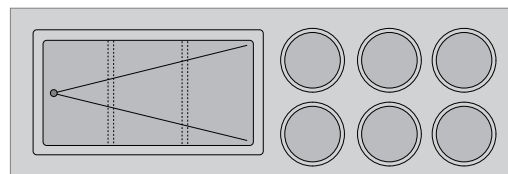
TSBM-96005



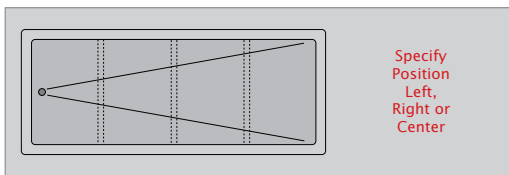
TSBM-96006



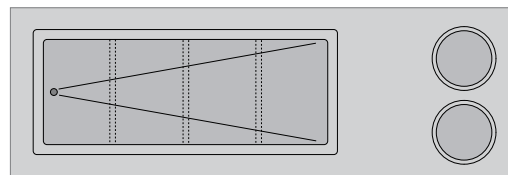
TSBM-96007



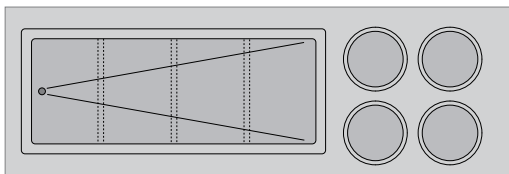
TSBM-96008



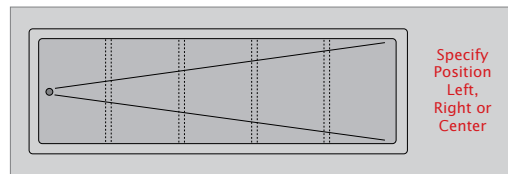
TSBM-96009



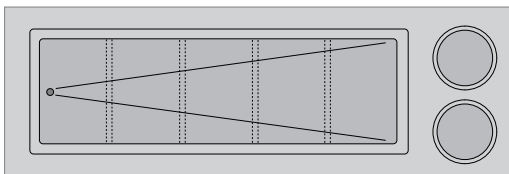
TSBM-96010



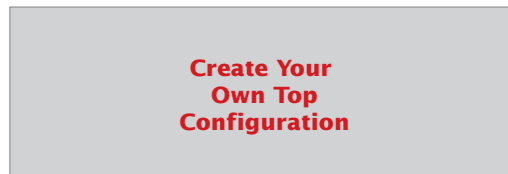
TSBM-96011



TSBM-96012



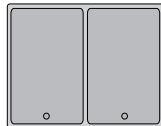
TSBM-96013



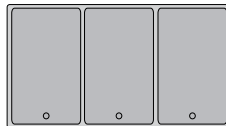
# HOT Drop-In Components



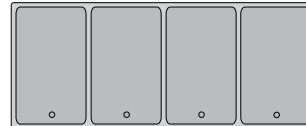
Single Pan 12x20"  
Top-Mount Warmers  
13.75" x 21.75" OD



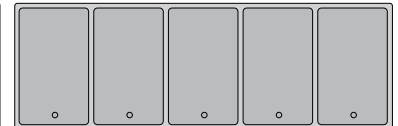
Two Pan 12x20"  
Top-Mount Warmers  
29.5" x 23.625" OD



Three Pan 12x20"  
Top-Mount Warmers  
43.5" x 23.625" OD



Four Pan 12x20"  
Top-Mount Warmers  
57.5" x 23.625" OD



Five Pan 12x20"  
Top-Mount Warmers  
71.5" x 23.625" OD

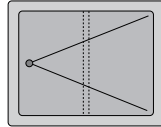


7 qt. 10" OD  
Round Warmers

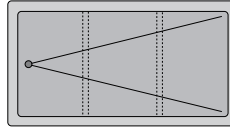


11 qt. 12" OD  
Round Warmers

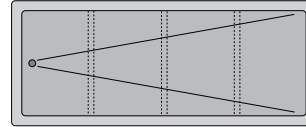
Top guides shown with 11 qt.  
unless otherwise marked.



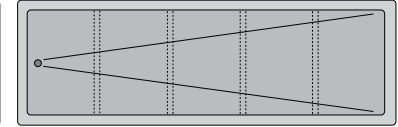
Bain Marie  
Style Warmers  
29.5" x 23.625" OD



Bain Marie  
Style Warmers  
43.5" x 23.625" OD



Bain Marie  
Style Warmers  
57.5" x 23.625" OD



Bain Marie  
Style Warmers  
71.5" x 23.625" OD

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.

Model Number	Description (R=Rectangle; RD=Round)	Total Watts 208V	Single Phase Amperage
TSH-24001	1R	900	4.3
TSH-24002	2RD	1240	6.0
TSH-30001	1R	900	4.3
TSH-30002	1R, 2RD	2140	10.3
TSH-30003	2RD, 1R	2140	10.3
TSH-30004	2RD	1240	6.0
TSH-30005	4RD	2480	12.0
TSH-36001	1R	900	4.3
TSH-36002	1R, 2RD	2140	10.3
TSH-36003	2RD, 1R	2140	10.3
TSH-36004	2R	1800	8.7
TSH-36005	2RD	1240	6.0
TSH-36006	4RD	2480	12.0
TSH-42001	1R	900	4.3
TSH-42002	1R, 1RD	1520	7.3
TSH-42003	1R, 2RD	2140	10.3
TSH-42004	2RD, 1R	2140	10.3
TSH-42005	2R	1800	8.7
TSH-42006	2RD	1240	6.0
TSH-42007	4RD	2480	12.0
TSH-48001	1R	900	4.3
TSH-48002	1R, 2RD	2140	10.3
TSH-48003	2RD, 1R	2140	10.3
TSH-48004	1R, 4RD	3380	16.3
TSH-48005	4RD, 1R	3380	16.3
TSH-48006	2R	1800	8.7
TSH-48007	2R, 2RD	3040	14.7
TSH-48008	2RD, 2R	3040	14.7
TSH-48009	3R	2700	13.0
TSH-48010	2RD	1240	6.0
TSH-48011	4RD	2480	12.0
TSH-48012	4RD	2480	12.0
TSH-48013	6RD	3720	18.0
TSH-62001	1R	900	4.3
TSH-62002	1R, 2RD	2140	10.3
TSH-62003	1R, 4RD	3380	16.3
TSH-62004	1R, 6RD	4620	22.3
TSH-62005	2R	1800	8.7
TSH-62006	2RD, 2R	3040	14.7
TSH-62007	2R, 4RD	4280	20.7
TSH-62008	4RD, 2R	4280	20.7
TSH-62009	3R	2700	13.0
TSH-62010	3R, 2RD	3940	19.0
TSH-62011	2RD, 3R	3940	19.0
TSH-62012	4R	3600	17.3
TSH-62013	2RD	1240	6.0
TSH-62014	4RD	2480	12.0
TSH-62015	6RD	3720	18.0

Model Number	Description (R=Rectangle; RD=Round)	Total Watts 208V	Single Phase Amperage
TSH-62016	8RD	4960	24.0
TSH-74001	1R	900	4.3
TSH-74002	1R, 2RD	2140	10.3
TSH-74003	1R, 4RD	3380	16.3
TSH-74004	1R, 6RD	4620	22.3
TSH-74005	2R	1800	8.7
TSH-74006	2R, 2RD	3040	14.7
TSH-74007	2R, 4RD	4280	20.7
TSH-74008	4RD, 2R	4280	20.7
TSH-74009	3R	2700	13.0
TSH-74010	3R, 2RD	3940	19.0
TSH-74011	2RD, 3R	3940	19.0
TSH-74012	4R	3600	17.3
TSH-74013	2RD	1240	6.0
TSH-74014	4RD	2480	12.0
TSH-74015	6RD	3720	18.0
TSH-74016	8RD	4960	24.0
TSH-74017	5R	4500	21.6
TSH-84001	1R	900	4.3
TSH-84002	1R, 2RD	2140	10.3
TSH-84003	1R, 4RD	3380	16.3
TSH-84004	1R, 6RD	4620	22.3
TSH-84005	2R	1800	8.7
TSH-84006	2R, 2RD	3040	14.7
TSH-84007	2R, 4RD	4280	20.7
TSH-84008	3R	2700	13.0
TSH-84009	3R, 2RD	3940	19.0
TSH-84010	3R, 4RD	5180	25.0
TSH-84011	4R	3600	17.3
TSH-84012	4R, 2RD	4840	23.3
TSH-84013	5R	4500	21.6
TSH-84014	2RD	1240	6.0
TSH-84015	4RD	2480	12.0
TSH-84016	6RD	3720	18.0
TSH-84017	8RD	4960	24.0
TSH-84018	10RD	6200	30.0
TSH-96001	1R	900	4.3
TSH-96002	1R, 2RD	2140	10.3
TSH-96003	1R, 4RD	3380	16.3
TSH-96004	1R, 6RD	4620	22.3
TSH-96005	2R	1800	8.7
TSH-96006	2R, 2RD	3040	14.7
TSH-96007	2R, 4RD	4280	20.7
TSH-96008	2R, 6RD	5520	26.7
TSH-96009	3R	2700	13.0
TSH-96010	3R, 2RD	3940	19.0
TSH-96011	3R, 4RD	5180	25.0
TSH-96012	3R, 6RD	6420	31.0

Model Number	Description (R=Rectangle; RD=Round)	Total Watts 208V	Single Phase Amperage
TSH-96013	4R	3600	17.3
TSH-96014	4R, 2RD	4840	23.3
TSH-96015	4R, 4RD	6080	29.3
TSH-96016	5R	4500	21.6
TSH-96017	5R, 2RD	5740	27.6
TSH-96018	2RD	1240	6.0
TSH-96019	4RD	2480	12.0
TSH-96020	6RD	3720	18.0
TSBM-36001	2R	1800	8.7
TSBM-42001	2R	1800	8.7
TSBM-48001	2R	1800	8.7
TSBM-48002	2R, 2RD	3040	14.7
TSBM-48003	3R	2700	13.0
TSBM-62001	2R	1800	8.7
TSBM-62002	2R, 2RD	3040	14.7
TSBM-62003	2R, 4RD	4280	20.7
TSBM-62004	3R	2700	13.0
TSBM-62005	3R, 2RD	3940	19.0
TSBM-62006	4R	3600	17.3
TSBM-74001	2R	1800	8.7
TSBM-74002	2R, 2RD	3040	14.7
TSBM-74003	3R	2700	13.0
TSBM-74004	3R, 2RD	3940	19.0
TSBM-74005	4R	3600	17.3
TSBM-74006	5R	4500	21.7
TSBM-84001	2R	1800	8.7
TSBM-84002	2R, 2RD	3040	14.7
TSBM-84003	2R, 4RD	4280	20.7
TSBM-84004	2R, 6RD	5520	26.7
TSBM-84005	3R	2700	13.0
TSBM-84006	3R, 2RD	3940	19.0
TSBM-84007	3R, 4RD	5180	25.0
TSBM-84008	4R	3600	17.3
TSBM-84009	5R	4500	21.7
TSBM-96001	2R	1800	8.7
TSBM-96002	2R, 2RD	3040	14.7
TSBM-96003	2R, 4RD	4280	20.7
TSBM-96004	2R, 6RD	5520	26.7
TSBM-96005	3R	2700	13.0
TSBM-96006	3R, 2RD	3940	19.0
TSBM-96007	3R, 4RD	5180	25.0
TSBM-96008	3R, 6RD	6420	31.0
TSBM-96009	4R	3600	17.3
TSBM-96010	4R, 2RD	4840	23.3
TSBM-96011	4R, 4RD	6080	29.3
TSBM-96012	5R	4500	21.7
TSBM-96013	5R, 2RD	5740	27.7

Interwiring on all banked systems by others.

Above based on 208V; for 120V, 240V or other electrical requirements, please contact your Tarrison representative.

# 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

- 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  
and Double Sided Buffet Style Sneeze Guard

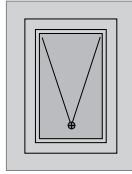
## Additional Options Available:

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



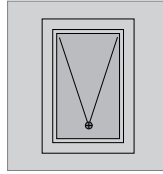
# Top Guide - Cold

24"



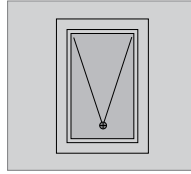
TSC-24001  
TSC-24002  
TSC-24003

30"

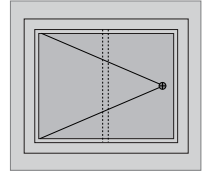


TSC-30001  
TSC-30002  
TSC-30003

36"



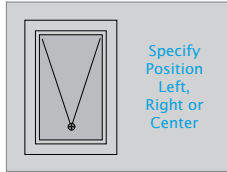
TSC-36001  
TSC-36002  
TSC-36003



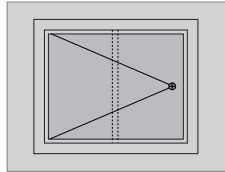
TSC-36004  
TSC-36005  
TSC-36006

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

42"

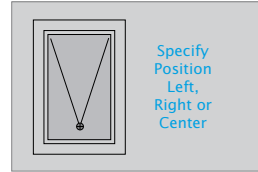


TSC-42001  
TSC-42002  
TSC-42003

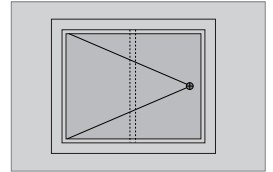


TSC-42004  
TSC-42005  
TSC-42006

48"



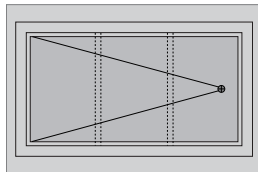
TSC-48001  
TSC-48002  
TSC-48003



TSC-48004  
TSC-48005  
TSC-48006

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

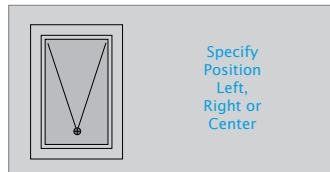
48"



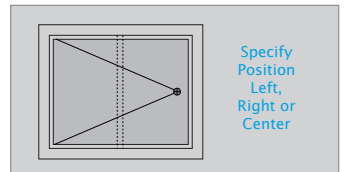
TSC-48007  
TSC-48008  
TSC-48009

Customer's  
Side  
↑  
↓  
Operator's  
Side

62"



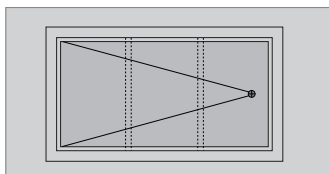
TSC-62001  
TSC-62002  
TSC-62003



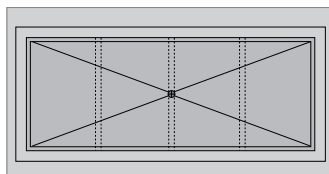
TSC-62004  
TSC-62005  
TSC-62006

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

62"

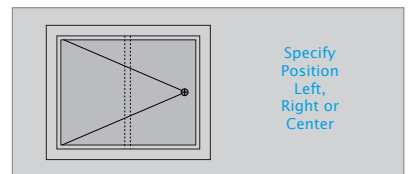


TSC-62007  
TSC-62008  
TSC-62009



TSC-62010  
TSC-62011  
TSC-62012

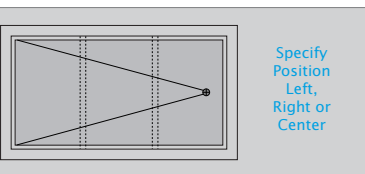
74"



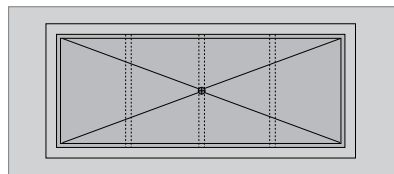
TSC-74001  
TSC-74002  
TSC-74003

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

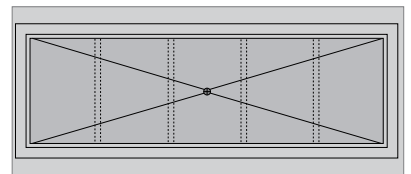
74"



TSC-74004  
TSC-74005  
TSC-74006



TSC-74007  
TSC-74008  
TSC-74009



TSC-74010  
TSC-74011  
TSC-74012

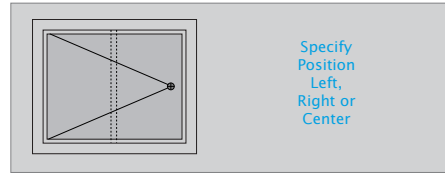
**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

# Cold - SERVERY SYSTEMS

## 84"



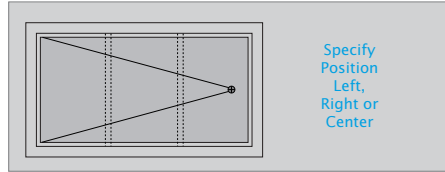
TSC-84001  
TSC-84002  
TSC-84003



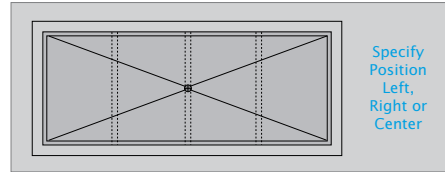
TSC-84004  
TSC-84005  
TSC-84006

Customer's Side  
↑  
↓  
Operator's Side

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

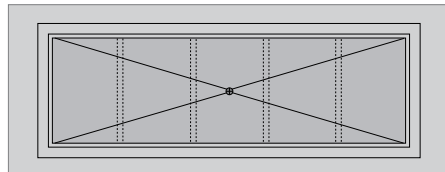


TSC-84007  
TSC-84008  
TSC-84009



TSC-84010  
TSC-84011  
TSC-84012

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains



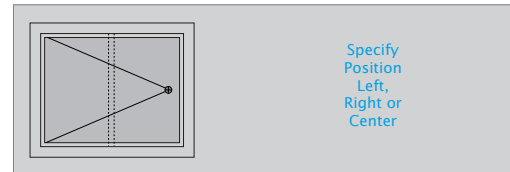
TSC-84013  
TSC-84014  
TSC-84015

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

## 96"

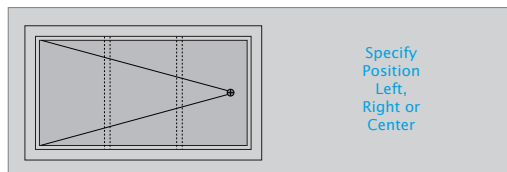


TSC-96001  
TSC-96002  
TSC-96003

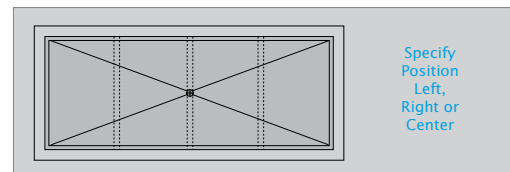


TSC-96004  
TSC-96005  
TSC-96006

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

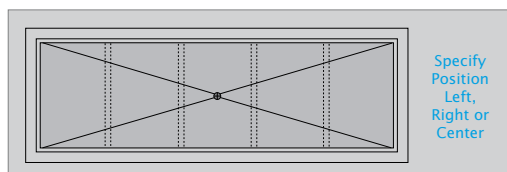


TSC-96007  
TSC-96008  
TSC-96009

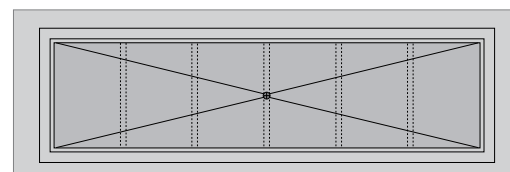


TSC-96010  
TSC-96011  
TSC-96012

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains



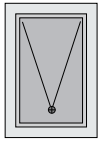
TSC-96013  
TSC-96014  
TSC-96015



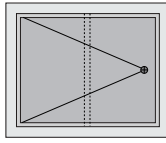
TSC-96016  
TSC-96017  
TSC-96018

**Refrigerated Wells**  
**NSF Refrigerated Wells**  
**Ice-Cooled Wells\***  
\* Have center drains

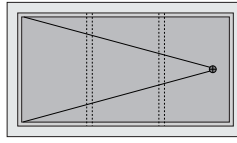
# COLD Drop-In Components



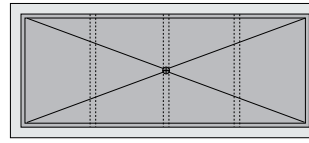
Single Cold Pan  
12x20"  
17.375" x 25.375" OD



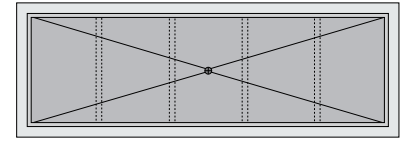
Two Cold Pan  
12x20"  
31" x 25.375" OD



Three Cold Pan  
12x20"  
44.75" x 25.375" OD



Four Cold Pan  
12x20"  
58.5" x 25.375" OD



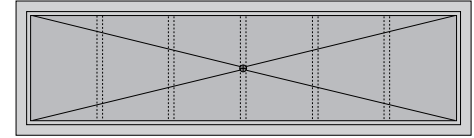
Five Cold Pan  
12x20"  
72.25" x 25.375" OD

## Cold - SERVERY SYSTEMS are available with a choice of:

- Refrigerated Wells
- NSF Refrigerated Wells
- Ice-Cooled Wells\*

\* Have center drains

N.S.F. models add 1.75"  
to length and depth



Six Cold Pan 12x20"  
86.0" x 25.375" OD

Model Number	Description (R=Rectangle; RD=Round)	Volt- age	Single Phase Amperage	HP
TSC-24001	1R	115	4.0	1/6th
TSC-24002	1R	115	5.5	1/6th
TSC-24003	1R	n/a	n/a	n/a
TSC-30001	1R	115	4.0	1/6th
TSC-30002	1R	115	5.5	1/6th
TSC-30003	1R	n/a	n/a	n/a
TSC-36001	1R	115	4.0	1/6th
TSC-36002	1R	115	5.5	1/6th
TSC-36003	1R	n/a	n/a	n/a
TSC-36004	2R	115	4.0	1/6th
TSC-36005	2R	115	5.5	1/6th
TSC-36006	2R	n/a	n/a	n/a
TSC-42001	1R	115	4.0	1/6th
TSC-42002	1R	115	5.5	1/6th
TSC-42003	1R	n/a	n/a	n/a
TSC-42004	2R	115	4.0	1/6th
TSC-42005	2R	115	5.5	1/6th
TSC-42006	2R	n/a	n/a	n/a
TSC-48001	1R	115	4.0	1/6th
TSC-48002	1R	115	5.5	1/6th
TSC-48003	1R	n/a	n/a	n/a
TSC-48004	2R	115	4.0	1/6th
TSC-48005	2R	115	5.5	1/6th
TSC-48006	2R	n/a	n/a	n/a
TSC-48007	3R	115	7.0	1/4th
TSC-48008	3R	115	7.0	1/4th
TSC-48009	3R	n/a	n/a	n/a
TSC-62001	1R	115	4.0	1/6th
TSC-62002	1R	115	5.5	1/6th
TSC-62003	1R	n/a	n/a	n/a
TSC-62004	2R	115	4.0	1/6th
TSC-62005	2R	115	5.5	1/6th
TSC-62006	2R	n/a	n/a	n/a
TSC-62007	3R	115	7.0	1/4th
TSC-62008	3R	115	7.0	1/4th
TSC-62009	3R	n/a	n/a	n/a
TSC-62010	4R	115	7.0	1/4th
TSC-62011	4R	115	7.5	1/4th
TSC-62012	4R	n/a	n/a	n/a
TSC-74001	2R	115	4.0	1/6th
TSC-74002	2R	115	5.5	1/6th
TSC-74003	2R	n/a	n/a	n/a

Model Number	Description (R=Rectangle; RD=Round)	Volt- age	Single Phase Amperage	HP
TSC-74004	3R	115	7.0	1/4th
TSC-74005	3R	115	7.0	1/4th
TSC-74006	3R	n/a	n/a	n/a
TSC-74007	4R	115	7.0	1/4th
TSC-74008	4R	115	7.5	1/4th
TSC-74009	4R	n/a	n/a	n/a
TSC-74010	5R	115	7.0	1/4th
TSC-74011	5R	115	15.3	1/4th
TSC-74012	5R	n/a	n/a	n/a
TSC-84001	1R	115	4.0	1/6th
TSC-84002	1R	115	5.5	1/6th
TSC-84003	1R	n/a	n/a	n/a
TSC-84004	2R	115	4.0	1/6th
TSC-84005	2R	115	5.5	1/6th
TSC-84006	2R	n/a	n/a	n/a
TSC-84007	3R	115	7.0	1/4th
TSC-84008	3R	115	7.0	1/4th
TSC-84009	3R	n/a	n/a	n/a
TSC-84010	4R	115	7.0	1/4th
TSC-84011	4R	115	7.5	1/4th
TSC-84012	4R	n/a	n/a	n/a
TSC-84013	5R	115	7.0	1/4th
TSC-84014	5R	115	15.3	1/4th
TSC-84015	5R	n/a	n/a	n/a
TSC-96001	1R	115	4.0	1/6th
TSC-96002	1R	115	5.5	1/6th
TSC-96003	1R	n/a	n/a	n/a
TSC-96004	2R	115	4.0	1/6th
TSC-96005	2R	115	5.5	1/6th
TSC-96006	2R	n/a	n/a	n/a
TSC-96007	3R	115	7.0	1/4th
TSC-96008	3R	115	7.0	1/4th
TSC-96009	3R	n/a	n/a	n/a
TSC-96010	4R	115	7.0	1/4th
TSC-96011	4R	115	7.5	1/4th
TSC-96012	4R	n/a	n/a	n/a
TSC-96013	5R	115	7.0	1/4th
TSC-96014	5R	115	15.3	1/4th
TSC-96015	5R	n/a	n/a	n/a
TSC-96016	6R	115	7.0	1/4th
TSC-96017	6R	115	15.3	1/4th
TSC-96018	6R	n/a	n/a	n/a

Interwiring on all banked systems by others.

# Cold Prep - SERVERY SYSTEMS

Tarrison Cold Prep Servery Systems offer the luxury of custom fabrication at an affordable everyday price. All of the features built in to the Tarrison Convert-a-Temp line of Cold Prep units are available in the Servery System units. These integrated in-line units provide total functionality for the operator with the look and feel of custom design for the patron.



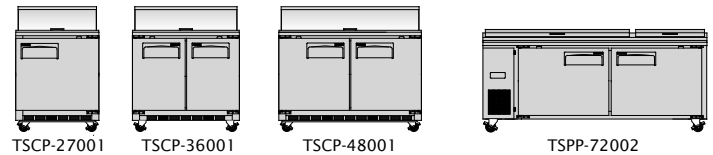
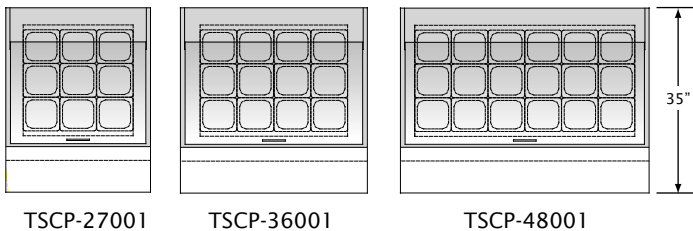
72" Cold Prep Servery  
Model No. TSCP-72002  
shown with optional see through hinged cover

- Available in four convenient nominal sizes – 27", 36", 48" and 72"
- Standard Stainless Steel cover; optional Stainless Steel lift off night cover or see through cover available
- Top pan air curtain vents keep foods cold and fresh
- Highest cubic storage capacity per size in its class
- Stainless steel interior and exterior for lasting durability
- Insert pans included
- Segregated Pan Compartment ensures split pans do not end up in the refrigerated storage area
- Cooling unit on drawerslide for easy service access
- Easily removable dust screen
- Digital temperature read-out on side mount compressor models

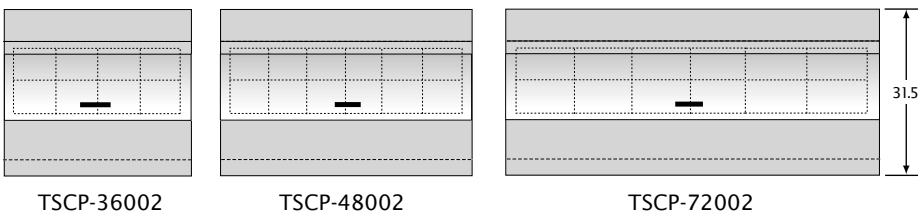
Model Number	Description	Voltage	Single Phase Amperage
<b>Mega-Back Mount Compressor</b>			
TSCP-27001	9 Pan Mega	115	4.0
TSCP-36001	12 Pan Mega	115	4.2
TSCP-48001	18 Pan Mega	115	4.2
<b>Side Mount Compressor - Digital Temperature Read Out</b>			
TSCP-36002	8 Pan Standard	115	3.5
TSCP-48002	12 Pan Standard	115	3.6
TSCP-72002	12 Pan Standard	115	4.1
TSPP-72002	Pizza Prep	115	4.1



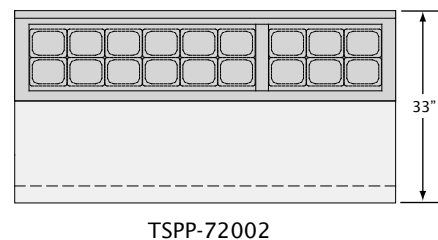
## Mega-Back Mount Compressor



## Standard-Side Mount Compressor



## Pizza Prep Table



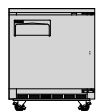
# Refrigerated Base

Tarrison Refrigerated Base Servery Systems provide the work surface versatility of a standard Utility Unit with the convenience of refrigerator/freezer storage below. Use the stainless top for displaying, merchandising or food preparation and have immediate replenishment available from the refrigerated storage base below. These integrated in-line units provide total functionality for the operator with the look and feel of custom design for the patron. Refrigerated Base Servery's are available as Refrigerator, Freezer or Dual Temp.



48" Refrigerated Base Servery  
Model No. TSRB-4802  
shown with optional sneeze guard

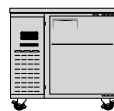
- Available in four convenient sizes – 27", 36", 48" and 72"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- See the Top Guide below for choice of Refrigerator, Freezer or Dual Temp
- Convert-a-Temp 'shift on the fly' technology converts Refrigerator to Freezer and Freezer to Refrigerator in seconds
- Highest cubic storage capacity per size in its class
- Stainless steel interior and exterior for lasting durability



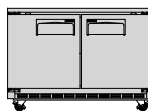
TSRB-2701  
TSFB-2701



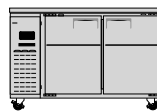
TSRB-3601  
TSFB-3601



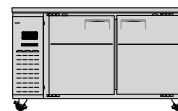
TSRB-3602  
TSFB-3602



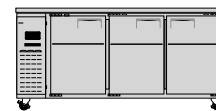
TSRB-4801  
TSFB-4801



TSRB-4802  
TSFB-4802



TSDTB-6002



TSDTB-7202

Model	Description	No. of Doors	Capacity cu. ft.	HP	No. of Shelves	Volts	Amps	Dimensions D x L x H	Weight lbs.
<b>Back Mount Compressor</b>									
TSRB-2701	27" Refrigerated Base, Back Mount	1	5.6	1/5	2	115	4.0	32x28x35"H	180
TSFB-2701	27" Freezer Base, Back Mount	1	5.6	1/5	2	115	4.3	32x28x35"H	180
TSRB-3601	36" Refrigerated Base, Back Mount	2	7.5	1/2	4	115	6.90	32x36x35"H	224
TSFB-3601	36" Freezer Base, Back Mount	2	7.5	1 1/2	2	115	4.20	32x36x35"H	224
TSRB-4801	48" Refrigerated Base, Back Mount	2	10.3	1/5	4	115	4.20	32x48x35"H	294
TSFB-4801	48" Freezer Base, Back Mount	2	10.3	1/2	4	115	6.90	32x48x35"H	296
<b>Side Mount Compressor - Digital Temperature Read Out</b>									
TSRB-3602	36" Refrigerated Base, Side Mount	1	9.0	1/5	2	115	3.52	32x36x35"H	245
TSFB-3602	36" Freezer Base, Side Mount	1	9.0	1/3	2	115	4.24	32x36x35"H	245
TSRB-4802	48" Refrigerated Base, Side Mount	2	13.0	1/5	4	115	3.04	32x48x35"H	291
TSFB-4802	48" Freezer Base, Side Mount	2	13.0	1/2	4	115	7.96	32x48x35"H	296
TSDTB-6002	60" Dual Temp Base, Side Mount	2	9.0R+9.0F	1/2	4	115	7.96	32x60x35"H	350
TSDTB-7202	72" Dual Temp Base, Side Mount	3	14.0R+8.0F	1/2	6	115	8.12	32x71.5x35"H	395

# Hot/Cold - SERVERY SYSTEMS

Tarrison Hot/Cold Servery Systems provide total flexibility in menu planning. With the flip of a switch, these units convert from bain marie style warmers to self contained refrigerated cold wells. Hot/Cold Serverys have the same quality features as Tarrison Hot Servery and Tarrison Cold Servery with the added bonus of 'two units in one' for a unique space saving opportunity and daypart menu planning. Combine these units with Round Hot Drop-ins for added flexibility.

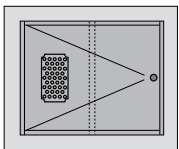


48" Hot/Cold Servery  
Model No. TSHC-48002  
shown with optional laminate panels, sneeze  
guard and tray rail

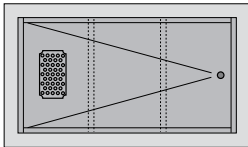
- Available in standard lengths of 36", 42", 48", 62", 74", 84" & 96"
- Standard depth 32"
- 19 different top configurations available by simply choosing from the following Top Guide
- Single control switch to change from Hot to Cold
- Can be combined with additional hot round or rectangle wells

### Additional Options Available:

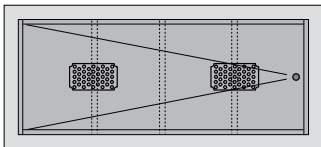
- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Sliding Doors
- Electrical Load Centre
- Tray Rails
- Kick Plates
- Many more to choose from



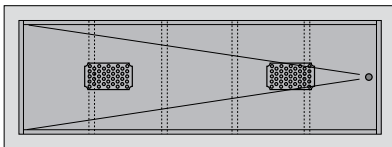
Two Pan 12x20" - 32.75" x 27.125" OD



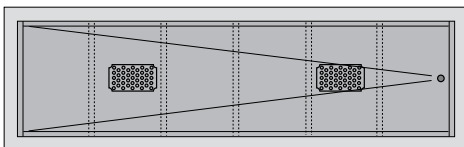
Three Pan 12x20" - 46.5" x 27.125" OD



Four Pan 12x20" - 60.25" x 27.125" OD



Five Pan 12x20" - 74" x 27.125" OD

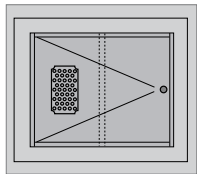


Six Pan 12x20" - 87.75" x 27.125" OD

Item Number	Description (R=Rectangle)	Bain Marie on 208V		Refrigerated on 115V	
		Watts	Amps	HP	Amps
TSHC-36001	2R	1900	9.0	1/4	5.5
TSHC-42001	2R	1900	9.0	1/4	5.5
TSHC-48001	2R	1900	9.0	1/4	5.5
TSHC-48002	3R	3000	14.4	1/3	7.0
TSHC-62001	2R	1900	9.0	1/4	5.5
TSHC-62002	3R	3000	14.4	1/3	7.0
TSHC-62003	4R	3800	18.1	1/2	7.5
TSHC-74001	2R	1900	9.0	1/4	5.5
TSHC-74002	3R	3000	14.4	1/3	7.0
TSHC-74003	4R	3800	18.1	1/2	7.5
TSHC-84001	2R	1900	9.0	1/4	5.5
TSHC-84002	3R	3000	14.4	1/3	7.0
TSHC-84003	4R	3800	18.1	1/2	7.5
TSHC-84004	5R	6000	28.9	3/4	15.3
TSHC-96001	2R	1900	9.0	1/4	5.5
TSHC-96002	3R	3000	14.4	1/3	7.0
TSHC-96003	4R	3800	18.1	1/2	7.5
TSHC-96004	5R	6000	28.9	3/4	15.3
TSHC-96005	6R	6000	28.9	3/4	15.3

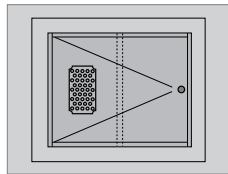
# Top Guide - HOT/COLD

**36"**



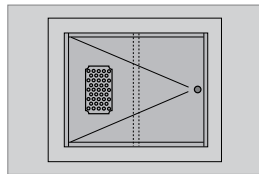
TSHC-36001

**42"**

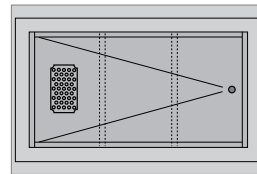


TSHC-42001

**48"**



TSHC-48001



TSHC-48002

For additional Round HOT drop-in components use the following:

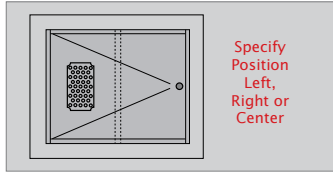


7 qt. 10" OD Round Warmers  
TSH-7 P.O.A.



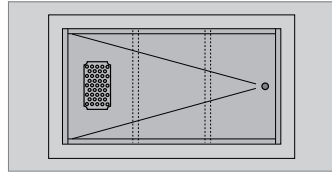
11 qt. 12" OD Round Warmers  
TSH-11 P.O.A.

**62"**

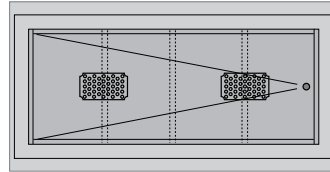


TSHC-62001

Specify Position  
Left, Right or Center

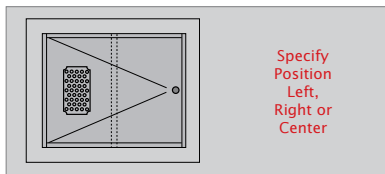


TSHC-62002



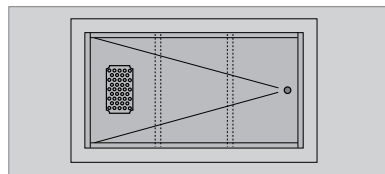
TSHC-62003

**74"**

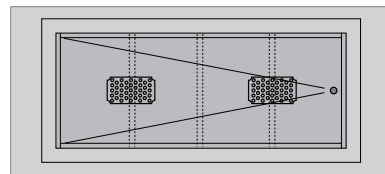


TSHC-74001

Specify Position  
Left, Right or Center

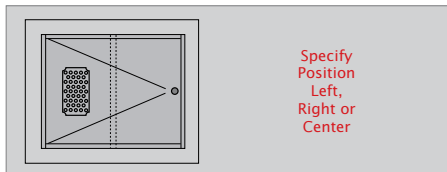


TSHC-74002



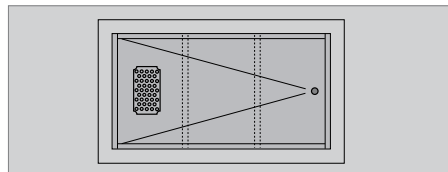
TSHC-74003

**84"**

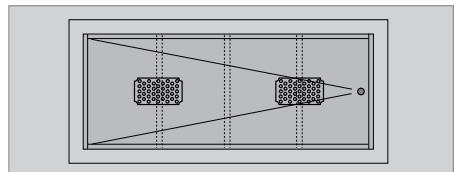


TSHC-84001

Specify Position  
Left, Right or Center

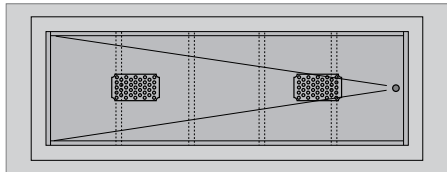


TSHC-84002



TSHC-84003

**84"**



TSHC-84004

**96"**

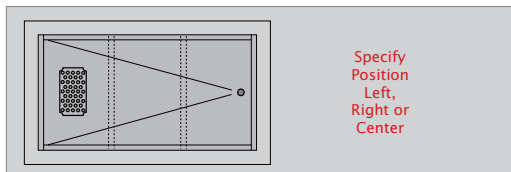


TSHC-96001

Specify Position  
Left, Right or Center

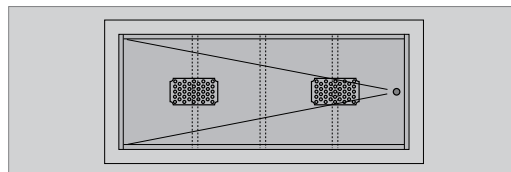
Customer's Side  
↑  
Operator's Side  
↓

**96"**

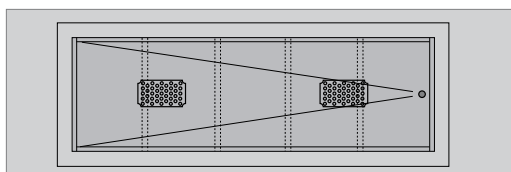


TSHC-96002

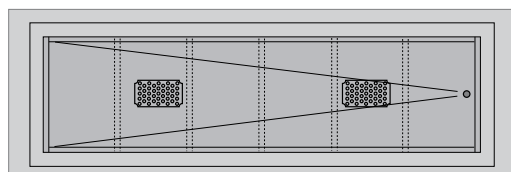
Specify Position  
Left, Right or Center



TSHC-96003



TSHC-96004



TSHC-96005

# Induction - SERVERY SYSTEMS

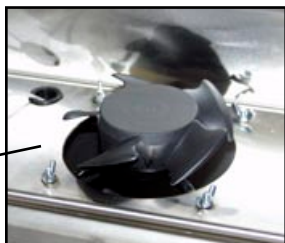
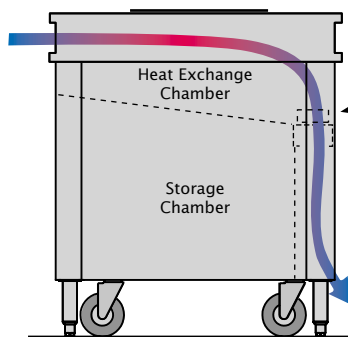
Tarrison Induction Servery Systems provide energy efficiency, safety and performance for your in-line or remote cooking needs. The perfect System for sauté, pasta, omelettes and more, Tarrison provides the widest variety of Induction Systems in the industry. Choose from single or double hobs; flat top or wok; 1800, 2500 or 3500 watts of power.



36" Induction Servery  
Model No. TS1-36004  
shown with optional doors

## Uses:

- Saute and Soup Station
  - Pasta Station
  - Breakfast/Omelette Station
  - And many more
- Available in standard lengths of 24", 30", 36", 42" & 48"
  - Standard depth 32", available 36" and 42" on request - P.O.A.
  - 45 different top configurations available in 3 different wattages by simply choosing from the following Top Guide
  - External fan technology to keep unique heat chamber cool during peak periods



Every Induction Servery unit is supplied with an External Fan Assembly (in addition to the internal fan) to help direct the hot air flow outside the bottom of the Servery.

## Additional Options Available:

- Anti-chip stainless frame for DI-18 and DI-25
- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Electrical Load Centre
- Tray Rails
- Kick Plates
- Many more to choose from



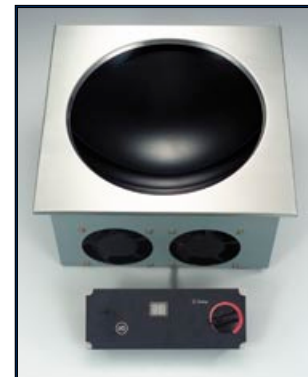
Model DI-18-1 1800W\*  
\*1500W in Canada  
Model DI-25-1 2500W  
14.25" x 15.0" OD



Model DI-35-1  
3500W  
15.25" x 15.25" OD



Model DI-60-2  
2 x 3000W  
27.5" x 17.75" OD

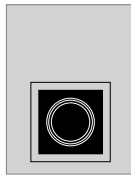


Model DW-30-1  
3000W  
comes complete with pan  
15.25" x 15.25" OD



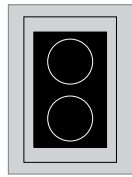
# Top Guide - INDUCTION

24"

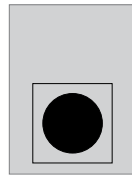


TSI-24001  
TSI-24002  
TSI-24003

1800W\*  
2000W  
3000W

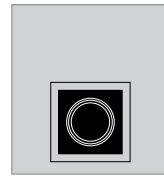


2 x 3000W  
TSI-24004

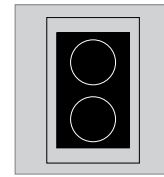


Wok 3000W only  
TSI-24005

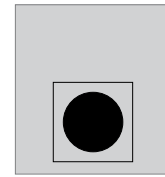
30"



TSI-30001  
TSI-30002  
TSI-30003

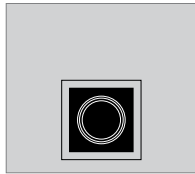


2 x 3000W  
TSI-30004



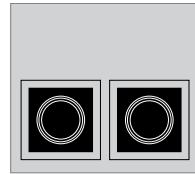
Wok 3000W only  
TSI-30005

36"

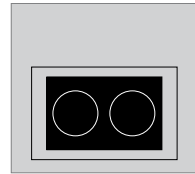


TSI-36001  
TSI-36002  
TSI-36003

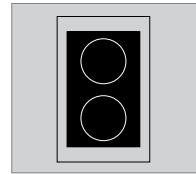
1800W\*  
2000W  
3000W



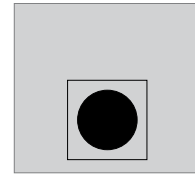
2 x 1500W, 2000W or 3000W  
TSI-36004  
TSI-36005  
TSI-36006



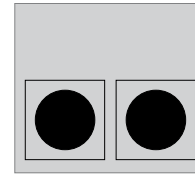
2 x 3000W  
TSI-36007



2 x 3000W  
TSI-36008



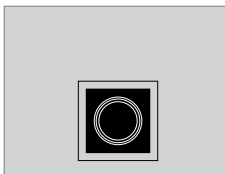
Wok 3000W only  
TSI-36009



Woks 2 x 3000W  
TSI-36010

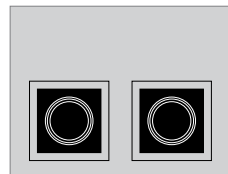
42"

Customer's Side  
Operator's Side

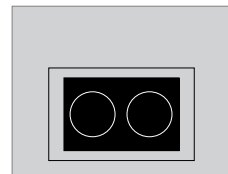


TSI-42001  
TSI-42002  
TSI-42003

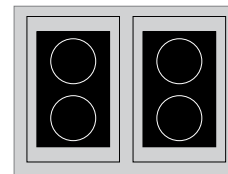
1800W\*  
2000W  
3000W



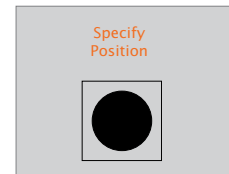
2 x 1500W, 2000W or 3000W  
TSI-42004  
TSI-42005  
TSI-42006



2 x 3000W  
TSI-42007

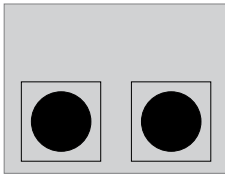


4 x 3000W  
TSI-42008



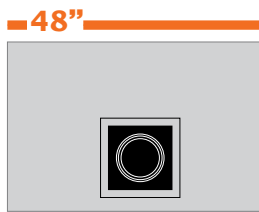
Specify Position  
TSI-42009

42"

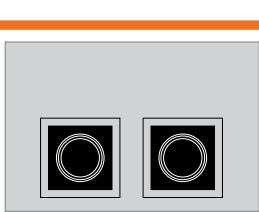


TSI-42010

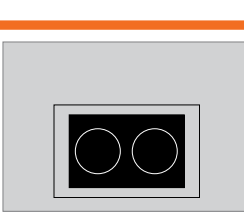
1800W\*  
2000W  
3000W



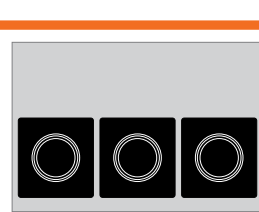
TSI-48001  
TSI-48002  
TSI-48003



2 x 1500W, 2000W or 3000W  
TSI-48004  
TSI-48005  
TSI-48006

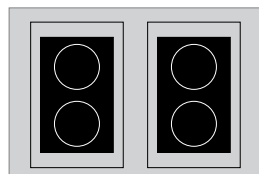


2 x 3000W  
TSI-48007



3 x 1500W or 3 x 2000W  
TSI-48008  
TSI-48009

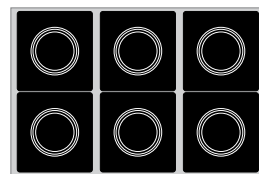
48"



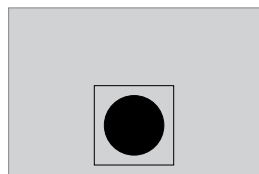
4 x 3000W

TSI-48010

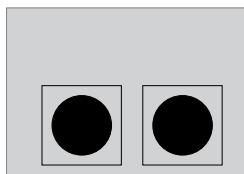
1800W\*  
2000W  
3000W



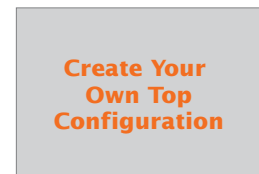
6 x 1500W, 2000W or 3000W  
TSI-48011  
TSI-48012  
TSI-48013



Wok 3000W only  
TSI-48014



Woks 2 x 3000W  
TSI-48015



Create Your Own Top Configuration

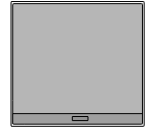
\*1500W in Canada

# Griddle - SERVERY SYSTEMS

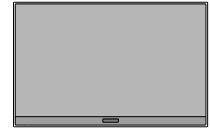
Tarrison Griddle Servery Systems feature high performance cooking on the front line using heavy duty drop in griddle plates. Expand your front line menu capabilities by adding this unique system.



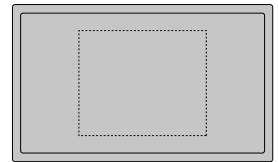
48" Griddle Servery  
Model No. TSG-48001



24.8125" W x 23.5625"D



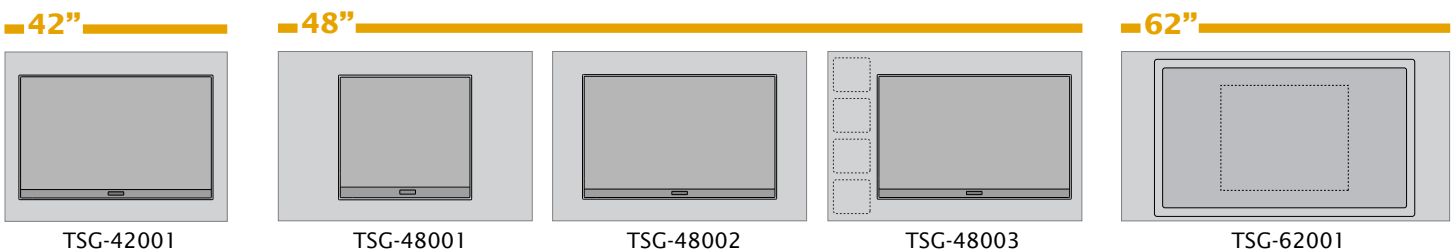
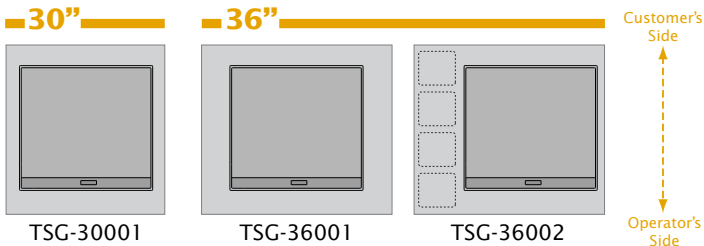
36.5" W x 23.5625"D



49.1875" W x 29.6875"D

Additional sizes of cabinet, griddle styles and wattages available on request

- Available in standard lengths of 30", 36", 42", 48" & 62"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- Available in 208 or 240V standard; 480V optional extra
- Standard griddle surface
- Chrome plated or Grooved surface optional extra
- Removeable Splashguard included
- Open base on Griddle Servery
- Specially fabricated Gas Units available on request where local codes permit



# Cashier - SERVERY SYSTEMS

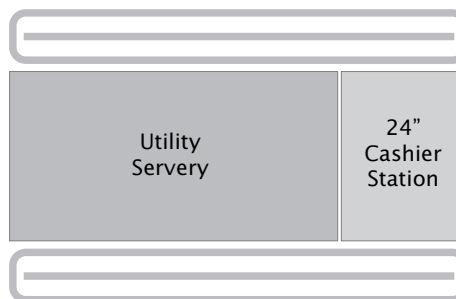
Tarrison Cashier Servery Systems make the perfect end cap to your new Servery line. Designed with the same Front and Back Ledge System as all other Tarrison Serverys, these units will have the same look and feel of custom design for your patrons with functionality built in for the operator.



24" End Cap Cashier Station  
Model No. TSCSE-2401  
with customer side Wood Panel



24" In Line Cashier Station  
Model No. TSCSI-2401



Standard Cashier units can be combined with other Tarrison Utility Serverys to create longer Cashier stations that require additional merchandising and display space.  
**Custom sizes and configurations on request.**

Standard Cashier units can be banked together to create a double station – add Tray Rails, Solid Surface Tops or Front Panels as required.



Double Station with optional Wood Panels and Tray Rails

Model	Description	Dimensions D x L x H
TSCSE-2401	24" Cashier Station <b>End Cap</b>	32x24x35"H
TSCSI-2401	24" Cashier Station <b>In Line</b>	32x24x35"H

# Utility - SERVERY SYSTEMS

Tarrison's Utility 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 Utility SERVERY SYSTEMS** are designed for a variety of uses.

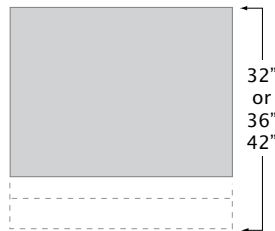


74" Utility Servery  
Model No. TSU-74001  
Shown with optional mid shelf  
and without doors

- 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.
- Stainless steel interior and exterior for lasting durability

## Additional Options Available:

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



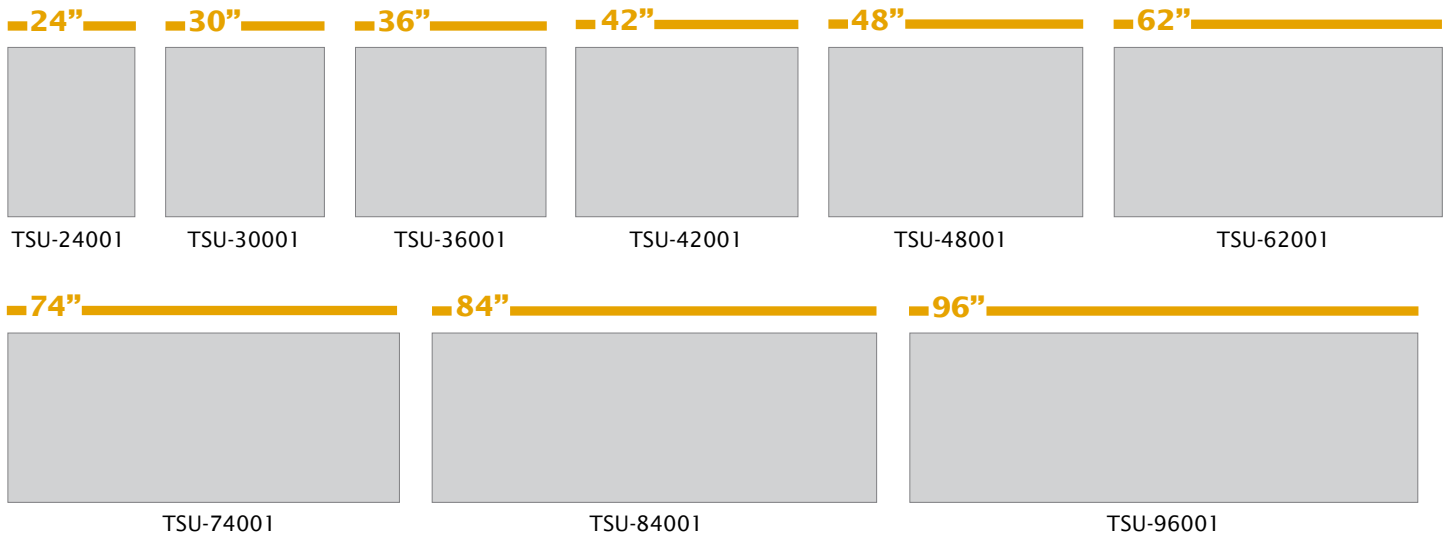
Standard depth 32",  
available 36" and 42"  
on request



36" Utility Servery  
Model No. TSU-36001  
shown with optional  
sneeze guard

## Uses:

- Additional dry goods storage space
- Ideal for food displays, merchandising and preparation



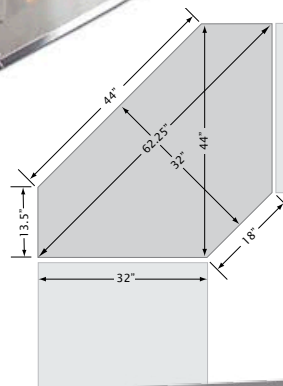
# Corner - SERVERY SYSTEMS

Tarrison Corner Servery Systems allow your Servery line to take on a new shape. Create "L" shaped and "U" shaped line-ups by adding this innovative unit. Display, merchandise or prep as required on the standard flat top; add a drop-in for additional Hot or Cold serving needs.



**Corner Utility Unit**

Shown with optional laminate panels, kick plate and tray rail



All sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.

- High capacity storage
- Stainless steel interior and exterior for lasting durability



**Corner Utility Unit**

Customer's side

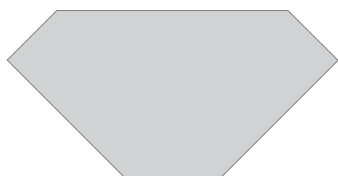
Shown with optional laminate panels



**Corner Utility Unit**

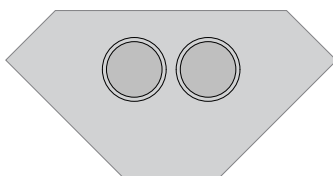
Operator's side

## 90° Corner Unit



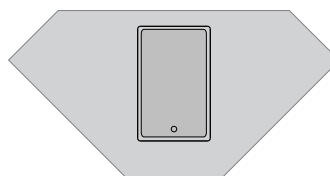
Corner Utility

TSCU-001



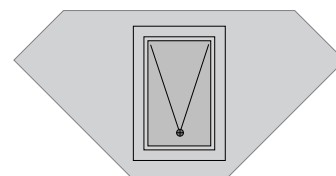
11 qt. Round Warmers

TSCU-002



Single Pan Top-Mount Warmers

TSCU-003



Single Cold Pan Refrigerated

TSCU-004

# SERVERY SYSTEMS - Options

Tarrison Servery Systems allow you to create convenient food serving anywhere in your facility. All of the Tarrison Servery System styles – Hot, Cold, Cold Prep, Refrigerated Base, Hot/Cold, Induction, Griddle, Cashier and Utility – are available in Island style or In-Line configurations. Add Buffet Sneezeguards, Tray Rails or décor panels to suit your facility's needs.



1. Choose Top Guide from pages 7 to 29
2. Choose Sneezeguard style from next page, price below
3. Choose Tray Rail style from next page, price below
4. Or customize your own requirements



Shown here as Island style; bank additional units for In-Line style

- Available in standard lengths of 24", 30", 36", 42", 48", 62", 74", 84" & 96"
- Standard depth 32", available 36" and 42" on request
- Hundreds of different top configurations available by simply choosing from the previous Top Guides on pages 7 to 29
- Customize your own requirements
- All of the same great features and benefits as Tarrison in-line Servery Systems

## Sneeze Guard, Display and Tray Slide Options

Size	Single Overshelf Sneezeguard	Single Buffet Sneezeguard	Double Buffet Sneezeguard	Merchandising Display	Stainless Steel Tubular Tray Rail	Stainless Steel Solid Tray Rail	Solid Surface Tray Rail
24"	SOSG-24	SBSG-24	DBSG-24	MD-24	TTR-24	STR-24	SSTR-24
30"	SOSG-30	SBSG-30	DBSG-30	MD-30	TTR-30	STR-30	SSTR-30
36"	SOSG-36	SBSG-36	DBSG-36	MD-36	TTR-36	STR-36	SSTR-36
42"	SOSG-42	SBSG-42	DBSG-42	MD-42	TTR-42	STR-42	SSTR-42
48"	SOSG-48	SBSG-48	DBSG-48	MD-48	TTR-48	STR-48	SSTR-48
62"	SOSG-62	SBSG-62	DBSG-62	MD-62	TTR-62	STR-62	SSTR-62
74"	SOSG-74	SBSG-74	DBSG-74	MD-74	TTR-74	STR-74	SSTR-74
84"	SOSG-84	SBSG-84	DBSG-84	MD-84	TTR-84	STR-84	SSTR-84
96"	SOSG-96	SBSG-96	DBSG-96	MD-96	TTR-96	STR-96	SSTR-96
End Cap					TTREC two required		

# Sneeze Guards & Tray Rails

Enhance your Tarrison Servery System with a Sneeze Guard or Tray Rail. Sneeze Guards are available in traditional Single Overshelf version as well as Buffet version Single or Double Sided – or give us a sketch and we will custom design your style requirements. Tray Rails are available in traditional stainless steel tubing, with or without end caps, solid stainless steel both in any length to match your needs. Cover your Tray Rail with a Solid Surface to complement your unique design.



Stainless Steel Tubular Tray Rail  
Model No. TTR



Stainless Steel Solid Tray Rail  
Model No. STR



Solid Surface Tray Rail Tops  
Model No. SSTR



Model No. SOSG  
Single Overshelf Sneeze Guard



Model No. SBSG  
Single Sided Buffet Sneeze Guard



Model No. DBSG  
Double Sided Buffet Sneeze Guard



Merchandising Display  
Model No. MD

Available 24" to 96" for display of prepared foods or packaged goods

- Available in standard lengths of 24", 30", 36", 42", 48", 62", 74", 84" & 96"
- Stainless Steel Tray Rails for lasting durability or Designer Solid Surface Tray Rails
- Sneeze Guards in Stainless Steel with Tempered Glass or Acrylic Panels

# Dish Dispensers

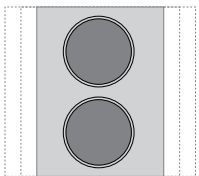
Tarrison Dish Dispensers allow your customers immediate access to their dinnerware needs while keeping an organized, uncluttered look, eliminating stacks of unsightly china. Constructed to the same quality standards as all Tarrison Servery Systems, these units are stainless steel interior and exterior for lasting durability. The drop-in self leveling dispensers are available heated or non-heated for all standard dish diameters.



- Available in standard lengths of 24", 30", 36", 42" & 62"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- Refer to the sample top configurations below
- Drop-in round dispensers available heated or unheated for 4", 5", 6", 7", 8", 9", 10" and 12" dishes
- Drop-in square and rectangular dispensers available for all standard size racks and trays.
- Additional dry/hard goods storage
- All of the same great features and benefits as Tarrison in-line Servery Systems

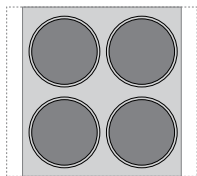
## Top Guide for Dish & Tray Dispensers

— 24, 30, 36" —



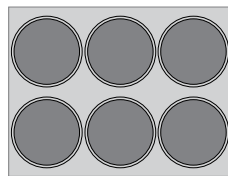
TSDD2401  
TSDD3001  
TSDD3601

— 30, 36" —



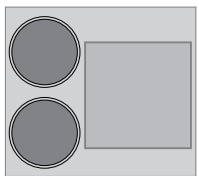
TSDD3002  
TSDD3602

— 42" —



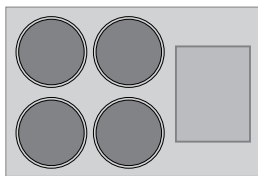
TSDD4201

— 36" —



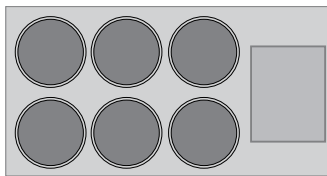
TSDD3603

— 42" —



TSDD4202

— 62" —



TSDD6201

Customer's  
Side  
↑  
↓  
Operator's  
Side

Model No. Heated - add suffix "H"	Description (RD=Round)*
TSDD2401	2 - 10"RD
TSDD3001	2 - 10"RD
TSDD3002	4 - 10"RD
TSDD3601	2 - 10"RD
TSDD3602	4 - 10"RD
TSDD3603	2 - 10"RD, 1-20x20
TSDD4201	6 - 9"RD
TSDD4202	4 - 10"RD, 1-10x20
TSDD6201	4 - 10"RD, 1-10x20

\*Simply specify your dinnerware requirements and Tarrison will match the appropriate Dispenser to meet your needs



# Tray Stations

Tarrison Tray/Cutlery Stations are the perfect starting point to your new Servery Line. Keep your trays and cutlery organized to make a good first impression on your patrons. These Stations are designed to hold the industry's standard trays in single or double stacks depending on the size while keeping cutlery organized in individual inserts. Add a Solid Surface top or laminate front/end panels for a custom look.



30" Tray Station  
Model TSTS-3001

- Available in standard length of 30"
- Standard depth 32"
- Tray storage area 18"x 25.5"
- Complete with six cutlery cylinders
- Additional storage under the cutlery dispenser area for back up cutlery needs
- Stainless steel construction for lasting durability
- 32"D x 30"L x 35"H
- Weight 155 lbs.

- Dual ledge profile for banking with additional units and Tray Rail mounting
- Unit is reversible for tray pick-up by Operator or Customer



30" Tray Station Model TSTS-3001



30" Tray Station  
Model TSTS-3001  
shown without door,  
trays not included

# Beverage Counters

Tarrison Beverage Counters provide an in-line solution to self serve beverage needs. Built to hold any self-dispensing equipment on the market, these units are built to last and come complete with an integrated drip plate to catch liquid spills. Take your beverage sales to a non-traditional location by using the standard casters supplied and adding a custom décor. The proper presentation can make your beverage sales even more profitable.



## Cup Dispenser

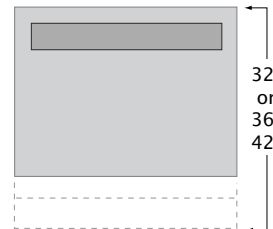
Add a self-leveling drop in Cup Dispenser to remove unsightly stacks of disposable cups. P.O.A.



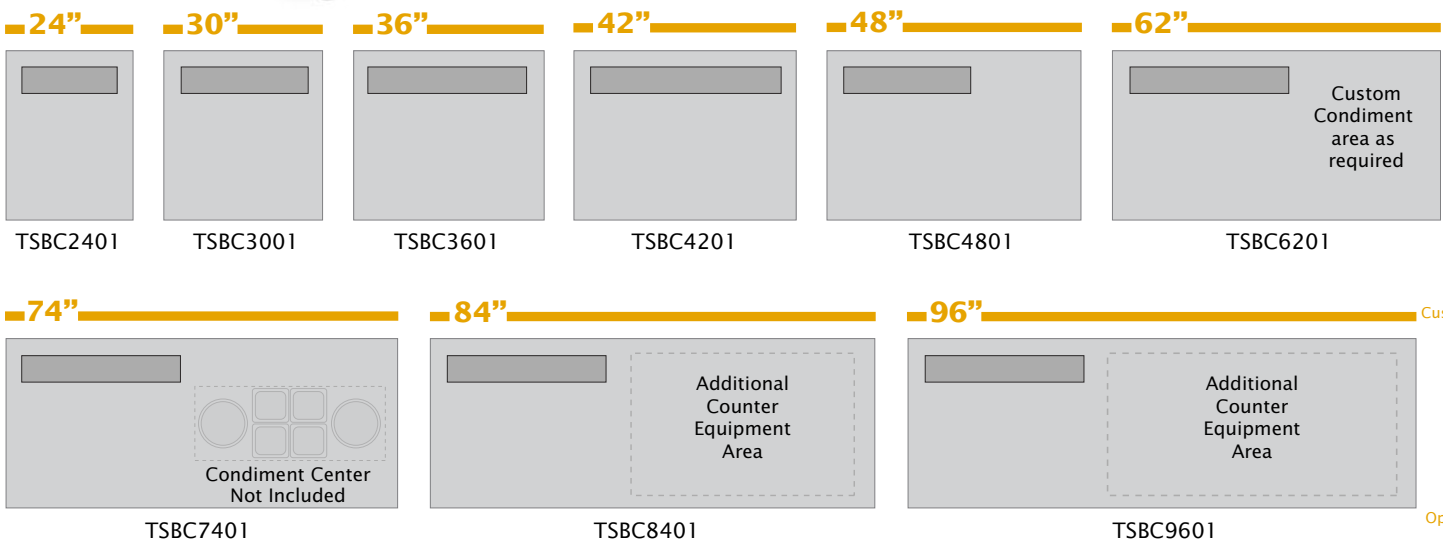
- Available in standard lengths of 24", 30", 36", 42", 62", 74", 84" & 96"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- Re-inforced top for heavy duty use
- Additional dry/hard goods storage
- Specify position and length of Drip Plate at time of order
- See page 31 for Tray Rails



Combine Condiment and Beverage Area



32"  
or  
36"  
42"  
Standard depth 32", available 36" and 42" on request



# Condiment Center

Tarrison Condiment Centers provide an organized solution for your customer's condiment needs. Available as either counter top or free standing units to accommodate your facility's requirements, these units can be used in-line or as an island. Use the counter top version to supplement your existing cabinets. Use the free standing version to create a Condiment Center in either a counter top version or drop-in version as shown below.



36" Condiment Station  
Model TSCS-3601  
shown with optional laminate panel



36", 42" or 48"L x 14"D x 7"H

36" Counter Condiment	Model TSCC3601
42" Counter Condiment	Model TSCC4201
48" Counter Condiment	Model TSCC4801



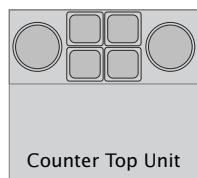
36" Counter Condiment  
Model TSCS-3602



48" Condiment Station Model TSCS-4802  
shown with optional overshelf

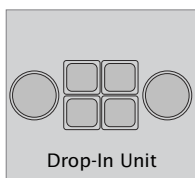
- Available in standard lengths of 36", 42", and 48"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- Standard pan configurations as shown below; custom configurations on request
- Add over-shelves or sneeze guards as required
- Combine with Beverage Counters for complete Centers

36"



Counter Top Unit

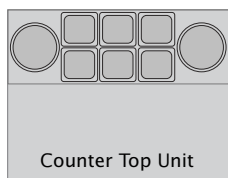
TSCS3601



Drop-In Unit

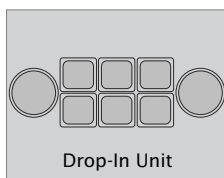
TSCS3602

42"



Counter Top Unit

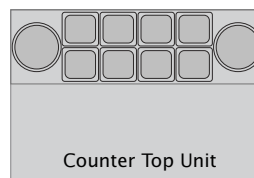
TSCS4201



Drop-In Unit

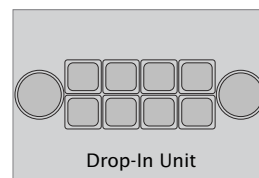
TSCS4202

48"



Counter Top Unit

TSCS4801



Drop-In Unit

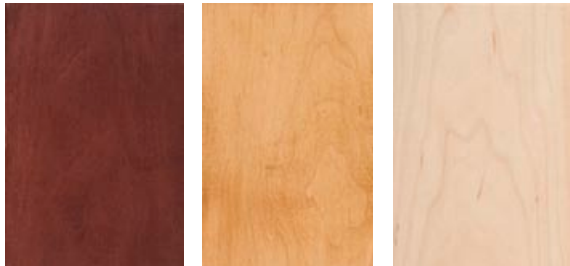
TSCS4802

# SERVERY SYSTEMS

Tarrison Décor Panel Options are wide ranging and varied to meet your design needs. Ranging from Solid Hardwood to Engineered Medium-Density Fibreboard (MDF) to Laminate to Faux Finishes to Solid Surface, we have the largest selection of options for the “finishing touch”. Tarrison will work with you or your designer to achieve the setting required – in all cases, pricing is based on application (P.O.A.).

## Wood Panels

Choose Solid Hardwood Panels to reflect the luxuriousness of wood grain in a variety of stain colors – just a few examples are shown below.



Bourbon

Honey

Natural



## MDF Panels

Choose MDF Panels as a less expensive option to solid wood – available in two standard profiles and five colours. The MDF panels are covered with a durable and easy to clean finish.



EXPS200



EXPS400



Contract Mahogany

Antique White

Sandy Creek Maple

Brunette Pinstripe

Cherry Tobacco

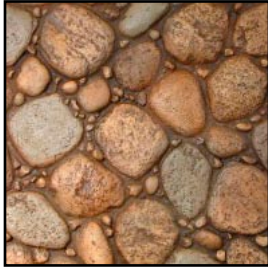
## Laminate Panels

Tarrison uses all major brands of laminate suppliers to provide the widest choice of finishes to suit your decor needs. There are many variations of laminate and you can contact your Tarrison representative for pricing based on your choice.



# Decor Panel Options

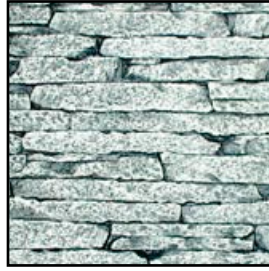
**Faux Finishes** give your clients a truly different look and feel.



Riverstone - Large



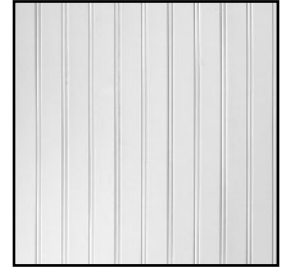
Slate - Natural



Stacked Stone Light Gray



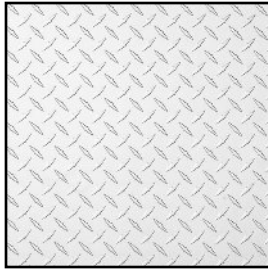
Stonewall Tan



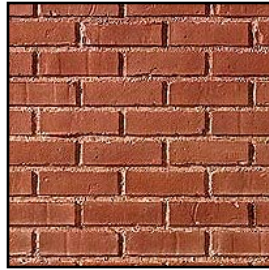
Beadboard - Wainscot



Driftwood



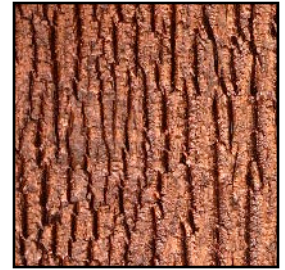
Diamond Plate - Silver



Brick - Tan



Bamboo



Tree Bark

There are many other styles of faux finishes available, for all current styles please refer to our web site at [www.tarrison.com](http://www.tarrison.com)

**Solid Surface** for a durable, nonporous, UV resistant, easy to clean solution.



Beach



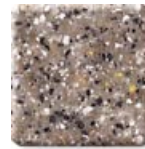
Beach Glass



Bisque



Bone



Burnt Amber



Buttercream



Glacier White



Cameo White



Eclipse



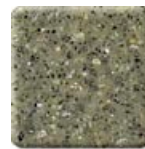
Everest



Flint



Mojave



Moss



Natural Gray



Peach



Pepper Ivory



Sandstone



Seagrass



Silt



Linen



Pearl Gray



Stone Wash



Pearl

For a complete viewing  
of all current colors visit  
our web site at  
[www.tarrison.com](http://www.tarrison.com)

# SERVERY SYSTEMS

## Solid Surface Counter Options



From sleek, stylish restaurants to busy corporate cafeterias, there's always a place for DuPont™ Corian® in food service. These durable and easy-to-clean solid surfaces create signature styles with lasting good looks.

Discover the many great food service applications for Corian®:

### STYLISH

Over 110 colours - more than any other solid surface - plus custom colour options. See our web site for a complete selection of colors.

### EASY TO CLEAN

No grout to trap soil

### STAIN-RESISTANT

Stains can not permeate and are easily removed

### HEAT-RESISTANT

Meets industry standards

### HYGIENIC

Nonporous, so it can't support the growth of mold, mildew or bacteria.

### DURABLE

Tough and long-lasting so it stands up to heavy use

### RENEWABLE

Marks and scratches can be easily removed to restore it to its original condition

### AIR QUALITY FRIENDLY

Maintains good indoor air quality - no off-gassing, no VOCs

### CODE COMPLIANT

NSF/ANSI 51 food contact Certified and Class 1(A) fire rated

### VERSATILE

Can be used in a wide range of unique and distinctive applications including front panels



**CORIAN®**

SOLID SURFACES .... the perfect surface for food service.



See page 37 for popular colour choices  
or call your Tarrison representative for  
current colour selection.

# Accessories & Options



Stainless Steel Adjustable Mid Shelves and clips



Sani Cutting Board



Stainless Steel Kick Plate



Single Over Shelf



Double Over Shelf

Bowl Size	Model No.
<b>CENTRE DRAIN SINK</b>	
10"x14"x10"	SB-1014106
16"x20"x14"	SB-1620146
17"x24"x10"	SB-1724106
18"x18"x14"	SB-1818146
18"x24"x14"	SB-1824146
20"x20"x14"	SB-2020146
20"x24"x14"	SB-2024146
21"x18"x14"	SB-2118146
24"x24"x14"	SB-2424146
<b>CORNER DRAIN (not shown)</b>	
18"x18"x14"	SBC-181814
20"x20"x14"	SBC-202014
24"x24"x14"	SBC-242414



Factory Installed Sink fully welded

**Electrical Load Centers P.O.A.**  
(Breakers by others)

Size	Mid Shelf	Kick Plate	Single Over Shelf	Double Over Shelf	Sani Cutting Board
24"	TSU24S	TSU24KP	SOS1224	DOS1224	SCB824
30"	TSU30S	TSU30KP	SOS1230	DOS1230	SCB830
36"	TSU36S	TSU36KP	SOS1236	DOS1236	SCB836
42"	TSU42S	TSU42KP	SOS1242	DOS1242	SCB842
48"	TSU48S	TSU48KP	SOS1248	DOS1248	SCB848
62"	TSU62S	TSU62KP	SOS1262	DOS1262	SCB862
74"	TSU74S	TSU74KP	SOS1274	DOS1274	SCB874
84"	TSU84S	TSU84KP	SOS1284	DOS1284	SCB884
96"	TSU96S	TSU96KP	SOS1296	DOS1296	SCB896
End Kick Plate		ENDKP			
Corner Unit Kick Plate		CUKP			

Units are shipped on skids; crating P.O.A.

# ***Stainless Steel Cabinet Series***

*Tarrison Stainless Steel Cabinet Series is an ideal complement to the Front Line Servery. Cabinets are perfect for use as a Rear Line in your facility but have the flexibility to be used on the front line.*

*Choose from a combination of Flat Top, Flat Top with Drawers, Backsplash or Backsplash with Drawers – all with or without doors to fulfill your needs. Available in a wide range of lengths from 36" to 96" in 24" or 30" depth, these units can be banked together to create extended counter space with ample storage below.*

*To further customize your Cabinet needs, choose from a variety of optional components to maximize your functionality:*

- *Sink Bowls welded in place*
- *Single Overshelves*
- *Double Overshelves*
- *Hot or Cold Wells*
- *In-line refrigeration*
- *Kick Plates*
- *Sneeze Guards and much more*

*Wall Cabinets are also available to enhance your storage needs in lengths from 30" to 60". Likewise, Dish Cabinets are available in three convenient sizes – all 15" deep with open front. Use your imagination to create a Demonstration Center (see page 47 for examples) or any other function center to assist in making your facility the best it can be.*





# Stainless Steel Cabinet Series

## Stainless Steel Cabinet Features



Heavy Duty Stainless Steel Drawers 11"x 16"x 6", with locks



Stainless Steel Adjustable Shelves, clips and under support



Cabinet tops are reinforced with Stainless Steel frame supports



Stainless Steel finished back and box style backsplash



Stainless Steel Easy Clean Door Rail



Stainless Steel Door Wheels



Adjustable Stainless Steel Legs



Optional Stainless Steel Kick Plate

Bowl Size	Model No.
<b>CENTRE DRAIN SINK</b>	
10"x14"x10"	SB-1014106
16"x20"x14"	SB-1620146
17"x24"x10"	SB-1724106
18"x18"x14"	SB-1818146
18"x24"x14"	SB-1824146
20"x20"x14"	SB-2020146
20"x24"x14"	SB-2024146
21"x18"x14"	SB-2118146
24"x24"x14"	SB-2424146
<b>CORNER DRAIN (not shown)</b>	
18"x18"x14"	SBC-181814
20"x20"x14"	SBC-202014
24"x24"x14"	SBC-242414



Optional Sinks, Factory Installed, fully welded

A custom work-top surface can be added for continuous countertop applications



Add Refrigeration to your Cabinet Series line refer to pages 20-21

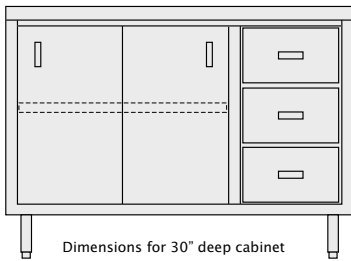
# Stainless Steel Cabinet Series



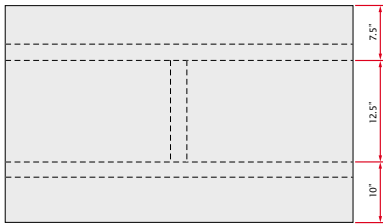
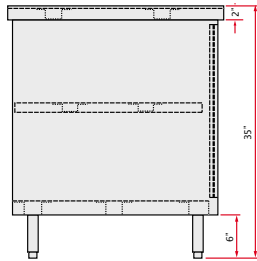
Model C3048

## Flat Top Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Reinforced Frame and H-Style Hat Channels
- Removable Sliding Stainless Steel Doors
- Adjustable Stainless Steel Intermediate Shelf
- Adjustable Stainless Steel heavy duty Leg Assembly
- Optional Drawers come complete with Locks
- Full extension drawer slides



Dimensions for 30" deep cabinet



Model No. with 2 sliding doors	Weight lbs.	Model No. with 2 doors & 3 drawers	Weight lbs.	Size D" x L" x H"
<b>24" DEEP FLAT TOP CABINETS</b>				
C2436	120	C2436D	130	24 x 36 x 35
C2442	130	C2442D	140	24 x 42 x 35
C2448	140	C2448D	150	24 x 48 x 35
C2460	165	C2460D	175	24 x 60 x 35
C2472	200	C2472D	210	24 x 72 x 35
C2484	230	C2484D	240	24 x 84 x 35
C2496	260	C2496D	270	24 x 96 x 35
<b>30" DEEP FLAT TOP CABINETS</b>				
C3036	130	C3036D	140	30 x 36 x 35
C3042	145	C3042D	155	30 x 42 x 35
C3048	160	C3048D	170	30 x 48 x 35
C3060	190	C3060D	200	30 x 60 x 35
C3072	220	C3072D	210	30 x 72 x 35
C3084	250	C3084D	240	30 x 84 x 35
C3096	280	C3096D	270	30 x 96 x 35

Sizes nominal, specifications subject to change without notice.

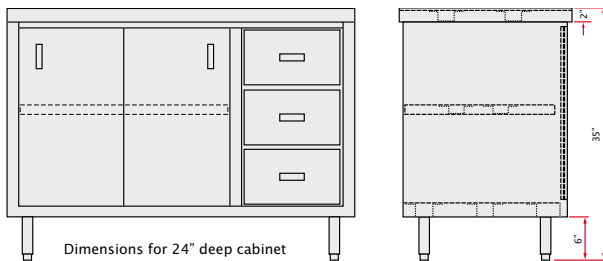


Model C3048D

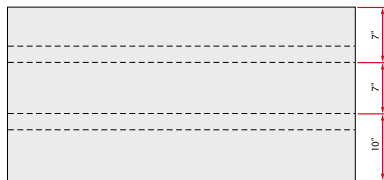
# Stainless Steel Cabinet Series



Model CO3048



Dimensions for 24" deep cabinet



## Flat Top Open Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Reinforced Frame and H-Style Hat Channels
- Adjustable Stainless Steel Intermediate Shelf
- Adjustable Stainless Steel heavy duty Leg Assembly
- Optional Drawers come complete with Locks
- Full extension drawer slides

Model No. with open front	Weight lbs.	Model No. with open front & 3 drawers	Weight lbs.	Size D" x L" x H"
<b>24" DEEP FLAT TOP CABINETS</b>				
CO2436	110	CO2436D	120	24 x 36 x 35
CO2442	120	CO2442D	130	24 x 42 x 35
CO2448	130	CO2448D	140	24 x 48 x 35
CO2460	155	CO2460D	165	24 x 60 x 35
CO2472	190	CO2472D	200	24 x 72 x 35
CO2484	220	CO2484D	230	24 x 84 x 35
CO2496	250	CO2496D	260	24 x 96 x 35
<b>30" DEEP FLAT TOP CABINETS</b>				
CO3036	120	CO3036D	130	30 x 36 x 35
CO3042	135	CO3042D	145	30 x 42 x 35
CO3048	150	CO3048D	160	30 x 48 x 35
CO3060	180	CO3060D	190	30 x 60 x 35
CO3072	210	CO3072D	220	30 x 72 x 35
CO3084	240	CO3084D	250	30 x 84 x 35
CO3096	270	CO3096D	280	30 x 96 x 35

Sizes nominal, specifications subject to change without notice.

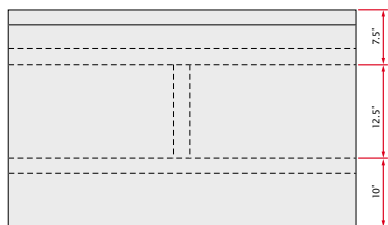
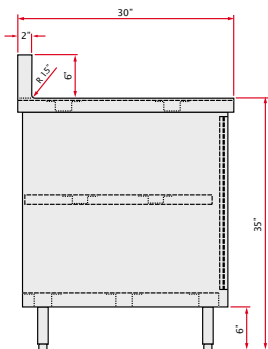
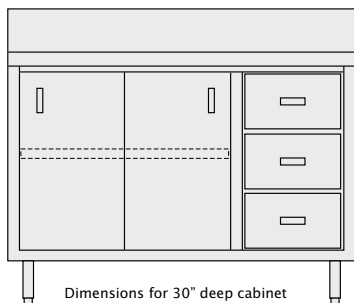


Model CO3048D

# Stainless Steel Cabinet Series



Model No. C3048B



## 6" Backsplash Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Reinforced Frame and H-Style Hat Channels
- Removable Sliding Stainless Steel Doors
- Adjustable Stainless Steel Intermediate Shelf
- Adjustable Stainless Steel heavy duty Leg Assembly
- Optional Drawers come complete with Locks
- Full extension drawer slides

Model No. with 2 sliding doors	Weight lbs.	Model No. with 2 doors & 3 drawers	Weight lbs.	Size D" x L" x H"
<b>24" DEEP CABINETS with 6" Backsplash</b>				
C2436B	120	C2436BD	130	24 x 36 x 35/41
C2442B	135	C2442BD	145	24 x 42 x 35/41
C2448B	145	C2448BD	155	24 x 48 x 35/41
C2460B	175	C2460BD	185	24 x 60 x 35/41
C2472B	210	C2472BD	220	24 x 72 x 35/41
C2484B	240	C2484BD	250	24 x 84 x 35/41
C2496B	270	C2496BD	280	24 x 96 x 35/41
<b>30" DEEP CABINETS with 6" Backsplash</b>				
C3036B	140	C3036BD	150	30 x 36 x 35/41
C3042B	155	C3042BD	165	30 x 42 x 35/41
C3048B	170	C3048BD	180	30 x 48 x 35/41
C3060B	200	C3060BD	210	30 x 60 x 35/41
C3072B	230	C3072BD	240	30 x 72 x 35/41
C3084B	260	C3084BD	270	30 x 84 x 35/41
C3096B	290	C3096BD	300	30 x 96 x 35/41

Sizes nominal, specifications subject to change without notice.



Model No. C3072BD

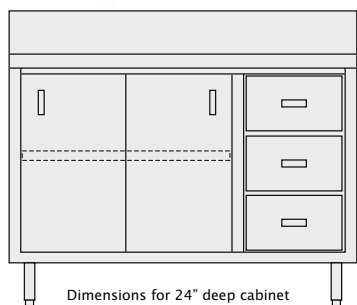
# Stainless Steel Cabinet Series



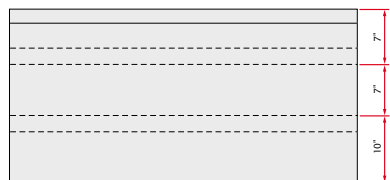
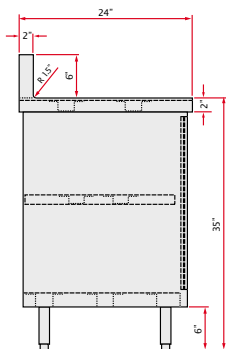
Model No. CO3048B

## 6" Backsplash Open Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Reinforced Frame and H-Style Hat Channels
- Adjustable Stainless Steel Intermediate Shelf
- Adjustable Stainless Steel heavy duty Leg Assembly
- Optional Drawers come complete with Locks
- Full extension drawer slides



Dimensions for 24" deep cabinet



Model No. with open front	Weight lbs.	Model No. with open front & 3 drawers	Weight lbs.	Size D" x L" x H"
<b>24" DEEP CABINETS with 6" Backsplash</b>				
CO2436B	120	CO2436BD	130	24 x 36 x 35/41
CO2442B	130	CO2442BD	140	24 x 42 x 35/41
CO2448B	140	CO2448BD	150	24 x 48 x 35/41
CO2460B	165	CO2460BD	175	24 x 60 x 35/41
CO2472B	200	CO2472BD	210	24 x 72 x 35/41
CO2484B	230	CO2484BD	240	24 x 84 x 35/41
CO2496B	260	CO2496BD	270	24 x 96 x 35/41
<b>30" DEEP CABINETS with 6" Backsplash</b>				
CO3036B	130	CO3036BD	140	30 x 36 x 35/41
CO3042B	145	CO3042BD	155	30 x 42 x 35/41
CO3048B	160	CO3048BD	170	30 x 48 x 35/41
CO3060B	190	CO3060BD	200	30 x 60 x 35/41
CO3072B	220	CO3072BD	230	30 x 72 x 35/41
CO3084B	250	CO3084BD	260	30 x 84 x 35/41
CO3096B	280	CO3096BD	290	30 x 96 x 35/41

Sizes nominal, specifications subject to change without notice.



6"H x 2"D box style radius backsplash



Optional Sinks, Factory Installed see price chart on page 41



Model No. CO3048BD

# Stainless Steel Cabinet Series



Maximize your wall storage space with the Wall Cabinet

## Stainless Steel Wall Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Removable Sliding Stainless Steel Doors
- Adjustable Stainless Steel Intermediate shelf



Model No. with 2 doors	Wt. lbs.	Model No. with open front	Wt. lbs.	Size D" x L" x H"	Extra Shelves	
					Model No.	Wt. lbs.
C1430W	70	CO1430W	60	14 x 30 x 32	CWS30	50
C1436W	80	CO1436W	70	14 x 36 x 32	CWS36	64
C1442W	85	CO1442W	75	14 x 42 x 32	CWS42	76
C1448W	90	CO1448W	80	14 x 48 x 32	CWS48	88
C1454W	100	CO1454W	90	14 x 54 x 32	CWS54	100
C1460W	105	CO1460W	95	14 x 60 x 32	CWS60	110

Sizes nominal, specifications subject to change without notice.

## Stainless Steel Dish Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Adjustable Stainless Steel Intermediate shelf
- Adjustable Stainless Steel Heavy Duty Leg Assembly

Model No.	Weight lbs.	Size D" x L" x H"
DC1548	100	15x48x35
DC1560	120	15x60x35
DC1572	140	15x72x35



## Stainless Steel Corner Cabinet

- All Heavy Duty Series Stainless Steel Construction
- Fully Welded and Assembled
- Adjustable Stainless Steel Intermediate shelf
- Adjustable Stainless Steel Heavy Duty Leg Assembly

Model No.	Weight lbs.	Size D" x L" x H"
C2436CB	120	24x36x35
C3048CB	150	30x48x35

# Stainless Steel Cabinet Series

Tarrison Cabinets and Servery units can be modified for use as Demonstration and Teaching Centers. Simply add the necessary options to suit your needs to complete a 'Demo' Center as shown below. Start with a standard Cabinet (as shown on pages 40 to 43) or a standard Servery Utility Unit (as shown on page 28). Refer to page 39 for Overshelf, Kick Plates and Sink Bowls; see Tarrison's Storage & Handling catalogue for all other other optional needs.



2 - 60" Cabinets shown Model C3060BD with optional sink bowls, faucet, overhead mirror, Induction Cooker, glass panels, front ledge and kick plates



## Stainless Steel Wall Shelf

Model No. WS-1248 shown  
Availbale 24" to 96" long

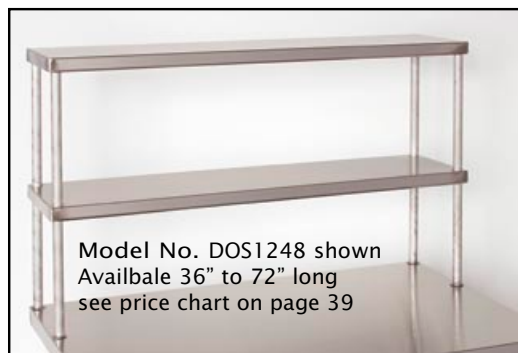
Stainless Steel Wall Shelf		Size	Weight
Model No.	Description	D" x L"	lbs.
WS-1224	Wall Mount Shelf	12" x 24"	10.0
WS-1230	Wall Mount Shelf	12" x 30"	11.0
WS-1236	Wall Mount Shelf	12" x 36"	12.0
WS-1242	Wall Mount Shelf	12" x 42"	14.0
WS-1248	Wall Mount Shelf	12" x 48"	16.0
WS-1254	Wall Mount Shelf	12" x 54"	18.0
WS-1260	Wall Mount Shelf	12" x 60"	20.0
WS-1272	Wall Mount Shelf	12" x 72"	24.0
WS-1284	Wall Mount Shelf	12" x 84"	30.0
WS-1296	Wall Mount Shelf	12" x 96"	34.0
WS-2418	Wall Mount Shelf	24" x 18"	12.0
WS-2424	Wall Mount Shelf	24" x 24"	16.0
WSB	Wall Shelf Bracket	10" x 11"	2.0

72" shelves include 3rd. bracket. Sizes nominal, detailed specifications available upon request.  
Specifications subject to change without notice.

## Stainless Steel Overshelves



Model No. SOS1248 shown  
Availbale 36" to 72" long  
see price chart on page 39



Model No. DOS1248 shown  
Availbale 36" to 72" long  
see price chart on page 39



## Table Pot Rack Model

Model No. TPR48 shown. Available 48" to 96" long  
(Wall and Ceiling style also available)



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