

Quality Refrigeration OWNER'S MANUAL

I. RECEIPT & SUPPORT INSTALLATION:

If damage is detected, you should save all the crating materials and make obstruction which could prevent proper air-flow. note on the carrier's Bill Of Lading describing this. A freight claim should be filed immediately.

legs or casters as shown below or, in the case of roll-in and roll-thru models, cian. these must be sealed to the floor in accordance with local health codes.

A WARNING Some models may use R-290 (Propane) as a refrigerant. If flammable refrigerant is present, follow instructions as labeled on the unit. Proper care must be taken to avoid any damage to refrigeration system including refrigerant tubing, condenser, evaporator coils during handling, moving, installation and cleaning as it may cause risk of fire or explosion. If damaged, unit must be moved to well ventilated area away from any sources of ignition.

cautions to avoid risk of fire or explosion.

R & A Series/G Series Supports ("Stem" type legs)



TE/TU/TS Series Supports

Compacts Supports ("Stem" type legs & casters)



Instructions for the installation, use and care of:

R & A Series G Series **Compact Undercounter & Prep-Table TE Series/TU Series/TS Series**

* Traulsen's equipment stands are solely intended for use with cooking equipment. * Traulsen's even thaw's are solely intended for thawing, and not for use as a holding cabinet.

All models (except undercounters) should be installed to allow at least 12" You should carefully inspect your Traulsen unit for damage during delivery. of clear space above the unit. In all cases the louvers must be free of any

Most units are supplied with a cord and plug, which can simply be plugged into a dedicated appropriately sized outlet. For those requiring hard-wiring After uncrating the unit, select a level location for final placement. Install the directly to the power supply, this should be done by only a qualified electri-

> NOTE: Some models require provision of a bottom mounted condensate evaporator. Follow instructions provided with part, along with this for installation.



II. OPERATION:

A WARNING Some models may use R-290 (Propane) as a refrig-Further service and repair must be performed by qualified re- erant. Consult detailed owner's manual available at www.traulsen. frigeration technicians familiar with applicable safety standards com before attempting to install or service units with R-290 or other for flammable refrigerants. Technicians must use appropriate flammable refrigerants. All safety precautions must be followed to personal protective equipment and follow applicable safety pre- avoid risk of fire or explosion. Contact Traulsen technical assistance for additional information at 800-825-8220.

> Most Traulsen equipment is plug and play, such as G Series and most Compacts. However, once power is supplied to the unit, some may require simple steps to get started using your Traulsen equipment, such as the: R & A Series, TE Series, TU Series and TS Series Cabinets.

> Although fully operational the control will flash the cabinet temperature alternatively with the message ELE LOS (power loss). Press the alarm cancel button in to cancel this message.

> > Alarm Cancel Button

R & A Series Control

TE/TU/TS Series Control





TR35924 P/N 375-60293-00 (REV. C 06-23-15)

II. OPERATION: (continued)

Hot Food Holding Cabinets

Are shipped in the Off position. To begin use, first press the ON/OFF button O, and then adjust to the desired operating temperature using the UP/ DOWN O buttons.

Hot Food Control UP/DOWN Buttons



G Series/Compact Cabinets

Are fully operational and no action is required to start. Please note, most compacts are equipped with an electromechanical control.

ON/OFF Button

Compact Cabinets (electromechanical)

The temperature is set at the factory but local conditions may necessitate slight adjustment. The temperature control is located in the front of the evaporator housing. To adjust, turn the adjustment screw with a screwdriver a small amount at a time; <u>turning clockwise</u> lowers the temperature. An **"OFF"** position is fully <u>counterclockwise</u> and interrupts power to the compressor and condenser fan only, not the entire refrigerator.

III. CONTROL BASICS:

Customer Access

To adjust any of the control's operating features, enter the customer access code. Use the code **0**, **A**, **1** combined with the following: Press the **SET** button. The display will read **CUS** (Customer Access). Press the **SET** button. The display will show three zeros with the left zero flashing, Press the **SET** button. The display will show three zeros with the center zero flashing. Press the **DOWN ARROW** key to sequence through F, E, d, C, b, A,...etc. When you reach A press **SET**. The display will show zero, A, zero with the right zero flashing. Press the **UP ARROW** key to sequence through 1, 2, 3, 4, 5, 6, 7, 8, 9, A, b,...etc. When you reach 1 press **SET**. The display will read **SP** (Thermostat Set Point). Press the **SET** button to view and again to exit. You are now ready to adjust the control. Listed below are the available parameters in the order they appear, using the down arrow key on the controller, you can use either the up or down arrow keys to scroll through the options.



Defrost Lockout Feature

Defrost lockouts will allow you to prevent defrost cycles from occurring for two hours during a designated time. Up to four can be set for any 24-hour period. Each of the lockout parameters covers 6-hours of the 24-hour clock.

NOTE: The 24-hour clock must be set for this feature to operate at the correct time of day.

DL1/0FF	DL2/0FF	DL3/0FF	DL4/0FF
020 = 2:00 a.m.	080 = 8:00 a.m.	140 = 2:00 p.m.	200 = 8:00 p.m.
023 = 2:30 a.m.	083 = 8:30 a.m.	143 = 2:30 p.m.	203 = 8:30 p.m.
030 = 3:00 a.m.	090 = 9:00 a.m.	150 = 3:00 p.m.	210 = 9:00 p.m.
033 = 3:30 a.m.	093 = 9:30 a.m.	153 = 3:30 p.m.	213 = 9:30 p.m.
040 = 4:00 a.m.	100 = 10:00 a.m.	160 = 4:00 p.m.	220 = 10:00 p.m.
043 = 4:30 a.m.	103 = 10:30 a.m.	163 = 4:30 p.m.	223 = 10:30 p.m.
050 = 5:00 a.m.	110 = 11:00 a.m.	170 = 5:00 p.m.	230 = 11:00 p.m.
053 = 5:30 a.m.	113 = 11:30 a.m.	173 = 5:30 p.m.	233 = 11:30 p.m.
060 = 6:00 a.m.	120 = 12:00 p.m.	180 = 6:00 p.m.	240* = 12:00 a.m.
063 = 6:30 a.m.	123 = 12:30 p.m.	183 = 6:30 p.m.	243* = 12:30 a.m.
070 = 7:00 a.m.	130 = 1:00 p.m.	190 = 7:00 p.m.	010 = 1:00 a.m.
073 = 7:30 a.m.	133 = 1:30 p.m.	193 = 7:30 p.m.	013 = 1:30 a.m.
080 = 8:00 a.m.	140 = 2:00 p.m.	200 = 8:00 p.m.	020 = 2:00 a.m.

NOTE: First Enter Customer Access (see customer access) When the control displays Thermostat Set Point, press the down arrow key ountil the control displays I all or II or II Press the set button of . The display will show F off. Press the arrow keys O to set the start time. When the correct time is displayed, press the set button of . You can press the up or down arrow keys O to scroll to the next parameter or press the alarm cancel button to exit of or leave inactive for 30 seconds.

Setting The Clock

The internal time clock must be set in order for the data storage memory to correctly log events and to allow any defrost lockout to occur at the correct time of day. If the clock is not set, the control assumes the time is 12 a.m. at the time power is supplied to the unit. The hours on a 24-hour time clock read the following way:

H01 = 1:00 a.m.	H07 = 7:00 a.m.	H13 = 1:00 p.m.	H19 = 7:00 p.m.
H02 = 2:00 a.m.	H08 = 8:00 a.m.	H14 = 2:00 p.m.	H20 = 8:00 p.m.
H03 = 3:00 a.m.	H09 = 9:00 a.m.	H15 = 3:00 p.m.	H21 = 9:00 p.m.
H04 = 4:00 a.m.	H10 = 10:00 a.m.	H16 = 4:00 p.m.	H22 = 10:00 p.m.
H05 = 5:00 a.m.	H11 = 11:00 a.m.	H17 = 5:00 p.m.	H23 = 11:00 p.m.
H06 = 6:00 a.m.	H12 = 12:00 p.m.	H18 = 6:00 p.m.	H24 = 12:00 a.m.

NOTE: First Enter Customer Access (see customer access) When the <u>control</u> displays Thermostat Set Point, press the down



H

Hot Food Holding Cabinet Operation

When the correct hour is displayed, press the Set button SET

display will then read **LL** clock. You can use the up or down arrow keys **O O** to the next parameter or press the alarm cancel button **o** to exit or leave inactive for 30 seconds.

Hot Food Holding Cabinets differ from refrigerators and freezers in that they do not typically operate 24/7, and that there is a much broader range of safe storage temperatures to choose from $(140^{\circ} - 180^{\circ}F)$. As a result these are regularly turned ON and OFF. To facilitate this Traulsen includes an ON/OFF button on their controls. This also includes a convenient Temperature Recall Feature. Upon being turned on each day, this automatically returns operation to the last previously set temperature.

Turning the unit OFF/ON: After the temperature has been set, the customer can continuously turn the unit OFF and then back ON to the same temperature.

To turn the unit on or off press the ON/OFF button

Temperature Adjustment: Press the SET button **set** and the UP Arrow button **at the same time**. The display will flash the current temperature setting or OFF (if the unit is turned off). Use the UP **o** or DOWN **o** Arrow buttons to adjust your desired temperature setting (temperature range

is 140° thru 180°F, and OFF) then press the SET button will go back to reading the cabinet temperature.

Important Alarm Events

Also, some R & A Series models can register alarm events on the control display such as:

ELE LOS: Indicates that the power supply has been interrupted.

DOR OPN: Indicates that a door has been left open.

- **CHI:** Indicates that the cabinet air temperature is too high.
- **CLO:** Indicates that the cabinet air temperature is too low.
- **CLN FIL:** Indicates that the condenser coil requires cleaning.
- **SN1:** Indicates cabinet sensor has failed.*
- **SN2:** Indicates coil sensor has failed.*
- **SN3:** Indicates liquid line sensor has failed.*
- DEF ERR: Indicates incomplete defrost cycle.*
- RUN ERR: Indicates compressor run time exceeds 24 hours.*
- *: Call for service.

IV. DEFROST CYCLES:

All **Upright Cabinets**, defrost cycles will occur every 8 hours for all refrigerators and every 4 hours for all freezers. All **TE & TU Series** defrost cycles occur every 2 1/2 hours. All **TS Series** defrost cycles occur every 3 hours and all **Compacts**, undercounter and prep table refrigerators, will occur every 6 hours.

Units equipped with an LED temperature display will indicate when a defrost cycle is in process.

V. <u>GENERAL CARE</u>:

. The

A WARNING Disconnect electrical power supply before cleaning any parts of the unit.

All Traulsen equipment should be cleaned only with warm water, mild soap and a soft cloth. Apply with a dampened cloth and wipe in the direction of the metal grain.

Avoid the use of strong detergents and gritty, abrasive cleaners as they may tend to mar and scratch the surface. Do not use cleansers containing chlorine, this may promote metal corrosion.

Care should also be taken to avoid splashing the unit with water, containing chlorinated cleansers, when mopping the floor around the unit.

For stubborn odor spills, use baking soda and water (mixed to a 1 TBSP baking soda to 1 pint water ratio).

VI. <u>ADJUSTING THE SHELVES</u>: Shelves Mounted On Pins

First select the desired location and remove the white plastic covers in the interior back and sides by rotating them counter-clockwise. Install the pins in the desired location by rotating them clockwise. Make sure the pin is securely

tightened down. Do not over tighten. Slide the shelf into its new position, and replace the white plastic covers into the holes vacated by the shelf pins.

Shelves Mounted On Clips & Pilasters

Shelves and shelf clips are shipped with the unit. For each shelf, insert four (4) shelf clips into the pilaster slots at the same height. The shelf clips have a small projection on top which holds the shelf in position and prevents it from slipping forward. After installing shelf clips on pilasters, place shelves on clips.

VII. CLEANING THE CONDENSER:

A WARNING Disconnect electrical power supply before cleaning any parts of the unit.

This is the single most important thing you can do to promote long, efficient equipment life. For All **Upright Cabinets**, remove the two bottom screws securing the louver panel, then pivot this upwards allowing full access to the front facing condenser. For all **TE Series**, **TU Series & TS Series**, place hands under the louver panel and pull out and up to get louver panel off bracket of the unit. Contact factory technical assistance for all **Compacts**.



Vacuum or brush any dirt, lint or dust from the finned condenser coil, around the compressor and other cooling system parts as indicated. If significant dirt is clogging the condenser fins, use compressed air to blow this clear. When finished reverse the louver removal process as instructed above.

VIII. TROUBLE SHOOTING:

A WARNING Some models may use R-290 (Propane) as a refrigerant.

Service and repair must be performed by qualified refrigeration technicians familiar with applicable safety standards for flammable refrigerants. Technicians must use appropriate personal protective equipment and follow applicable safely precautions to avoid risk of fire or explosion.

Service and repair must be performed in well ventilated and unconfined area, away from any ignition sources.

All system components must be replaced with like components. Factory recommends to use exact make and models to assure the consistent performance and to minimize the risk of possible ignition due to incorrect parts. In case of uncertainty or parts unavailability, contact Traulsen technical assistance at 800-825-8220.

PROBLEM	POSSIBLE SOLUTION
1. Condensing unit fails to start.	a. Check if cord & plug has been disconnected.
2. Condensing unit operates for prolonged periods or continuously.	a. Are door(s) or drawer(s) closing properly?b. Dirty condenser or filter. Clean properly.c. Evaporator coils iced. Needs to defrost.
3. Food Compartment is too warm.	a. Check door(s) or drawer(s) and gasket(s) for proper seal.b. Check if a large quantity of warm food was recently added or the door was kept open for a long period of time.c. Microprocessor control setting is too high, readjust.
4. Food Compartment is too cold.	a. Check if a large quantity of very cold or frozen food has recently been added. Allow adequate time for the cabinet to recover its normal operating temperature.b. Adjust the microprocessor control to warmer setting, readjust.
5. Condensation on exterior surface.	 a. Check door(s) or drawer(s) alignment & gaskets for proper seal. b. Condensation on the exterior surface of the unit is perfectly normal during periods of high humidity. c. Check perimeter heat setting and increase setting if <100.
6. Compressor hums & does not start.	a. Call for service.

IX. SERVICE/WARRANTY INFORMATION:

Before making contact, please make sure you have model and serial number of the unit. Amp plate with information needed is located on the unit.



____ Amp Plate

Please visit our website at www.traulsen.com for additional service and parts information. From our home page click on the **SERVICE & PARTS** tab, and select one of the following: **SERVICE FINDER**

SERVICE PARTS MANUALS OPERATOR MANUALS WARRANTY REGISTRATION

HOURS OF OPERATION: Monday thru Friday 7:30 am - 4:30 pm CST



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