



Quality Refrigeration

OWNER'S MANUAL



TB SERIES GLYCOL PIZZA/SALAD/SANDWICH PREP TABLES

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Hours Of Operation: Monday - Friday 7:30 a.m. - 4:30 p.m. (CST)

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1. THE SERIAL TAG





1. A - SERIAL TAG & LOCATION:

The serial tag is a permanently affixed label on which is recorded vital electrical and refrigeration data about your Traulsen product, as well as the model and serial number. This tag is located in the right interior compartment on all standard TB Series models.

1. B - READING THE SERIAL TAG

- Model = The model # of your Traulsen unit
- (S/N) Serial Number = The permanent ID# of your Traulsen unit
- Refrigerant SYS1= System 1 Refrigerant type used and refrigerant charge
- Design Pressure= System 1 High and Low Pressure
- Refrigerant SYS2= System 2 Refrigerant type used and refrigerant charge
- Design Pressure= System 2 High and Low Pressure
- Volts = Voltage
- Hz = Cycle
- Total Current = Maximum amp draw
- Min Circuit Amps = Minimum circuit ampacity
- Agency Labels = Designates agency listings


This unit is listed to UL 471, CSA 120 and NSF 7 by an approved NRTL.

ITW Food Equipment Group, LLC North American Refrigeration 4401 Blue Mound Rd. Ft. Worth, TX 76106 800-825-8220	
MODEL: MODELO: MODELE:	
S/N:	
 SCAN FOR SERVICE INFO	
REFRIGERANT / REFRIGERANTE / RÉFRIGÉRANT	
SYS1 (REFM):	134A 12.00 oz 340.19 g (340,19 g)
Hi Press. (PRESH):	330 psi 2.28 MPa (2,28 MPa)
Lo Press. (PRESL):	150 psi 1.03 MPa (1,03 MPa)
SYS2 (REFA):	GLYCOL 5.2 gal 19.80 L (19,80 L)
Hi Press. (PRESH):	40 psi 0.28 MPa (0,28 MPa)
Lo Press. (PRESL):	20 psi 0.14 MPa (0,14 MPa)
Input Power (ELIN) - FOR INDOOR USE ONLY	
115 V 60 Hz ~ 11.8 A (11,80 A)	
  	
Device/Part Number: TB046SL2-1	Device/Part Notes:
COMPONENTS / COMPOSANTS / COMPONENTES	
COMP AMPS:	0 LIGHT WATTS: 0.00
COND FAN AMPS:	0 CTRL AMPS: 0
DEF HTR AMPS:	0.00 B/TMCE HTR AMPS: 0
DOOR HTR AMPS:	0 MIN CIRCUIT IN AMPS: 0.00
EVAP FAN AMPS:	0 MAX OVR. CURRENT PROTECTION AMPS: 0.00
370-60297-00 REV.B 11/21/14	

2. RECEIPT INSPECTION

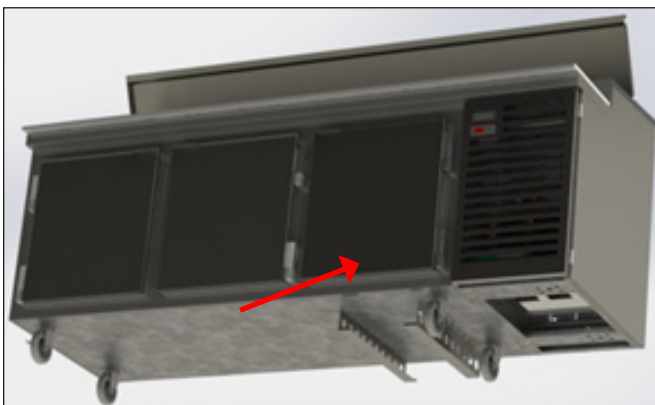
2. A - RECEIPT INSPECTION:

Carefully inspect your Traulsen unit for damage during delivery. If damage is detected, you should save all crating materials and make note on the carrier's Bill of Lading describing the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. There is a five (5) day limit to file freight damage with the carrier. Under no condition may a damaged unit be returned to Traulsen without first obtaining written permission (return authorization). You may contact Traulsen customer care at 800-825-8220.

⚠ 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 the 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.

Further 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 safety precautions to avoid risk of fire or explosion.

⚠ CAUTION Do not damage evaporating catch pan support brackets on the bottom of the unit when lifting the prep table from the shipping pallet (see photo below)!



3. INSTALLATION

3. A - INSTALLATION:

Prep table models can be installed with no clearance at the back and sides of the units.

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 directly to the power supply, this should be done only by a qualified electrician. A junction box located on back of the machine near bottom is provided for electrical field connections. See Amp Plate inside of the refrigerated cabinet for electrical ratings.

Some components are packed and shipped inside the lower storage cabinet to avoid damage during shipment. Remove these items from the cabinet and remove packing materials. If unit is equipped with shelves, cut and remove the plastic ties holding the shelves in place.

Place cutting board on rail so that holes in cutting board line up with pins on the counter top.



Slide evaporating catch pan over support brackets all the way to the back of the prep table positioning it below the prep table drain outlets.

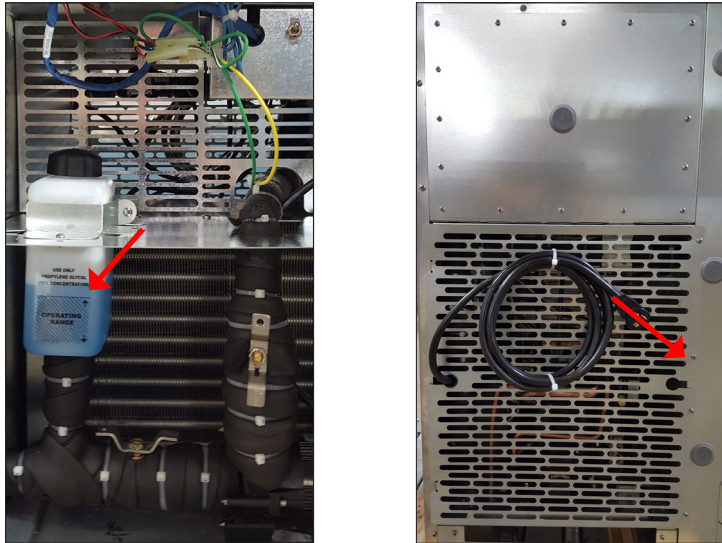


3. INSTALLATION (continued)

3. A - INSTALLATION: (continued):

Open the condensing compartment hinged louver door and check the glycol level in plastic expansion tank.

A small amount of glycol may spill from tank during shipment. Prior to startup, tank should be approximately 1/2 full. The glycol used is a non-toxic food grade (propylene) glycol. Add 35% Propylene Glycol if necessary.



Close louver door remove rear condensing unit cover and check if glycol ball valve is in the open position. Re-attach rear louver.

Cut zip-tie securing electrical cord and plug cord into wall socket.

⚠ WARNING GAS REFRIGERATION LINES IN CONDENSING UNIT AREA ARE SHIPPED UNDER PRESSURE!

4. PRESTART CHECKS

4. A - PRESTART CHECKS:


Glycol Prep Tables are shipped with factory pre-set temperature settings. Although Traulsen Glycol Prep Tables are tested at factory before shipment, there are variables that can affect cooling performance of the unit:

- Ambient Temperature
- Humidity Level
- Air stream patterns
- Over-shelves/Heat lamps
- Product temp prior to loading into refrigerated pan chiller well.
- Surrounding equipment.

All temperature settings can be adjusted by the Customer or Authorized Kairak Service Agent within +/- 3 °F.

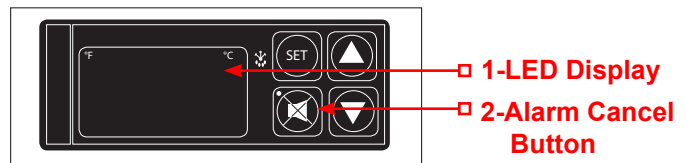
5. OPERATION

5. A - OPERATION:

⚠ WARNING  Some models may use R-290 (Propane) as a refrigerant. Consult detailed owner's manual available at www.traulsen.com before attempting to install or service units with R-290 or other flammable refrigerants. All safety precautions must be followed to avoid risk of fire or explosion. Contact Traulsen for additional information at 800-825-8220.

Plug cordset into wall outlet (self contained models). Open the louver door, flip the main power switch ON and close the door. Observe the Temperature Display through the opening in the louver door. At start-up, the readout will flash from **rHi** High Glycol Temperature to **CHi** High Cabinet Temperature to **35** Cabinet Air Temperature, and to **r28** Glycol Temperature this signifies that the temperatures are above normal operating range. After the temperatures will pull down to 36°F (2°C) for the Glycol Temperature and 41° F (5°C) for the Cabinet Air Temperature, the readouts will stop showing **rHi** and **CHi** error messages.

Additional message power loss) will appear. Press the **Alarm Cancel Button** to cancel **ELE LOS** message.



When the Glycol Temperature cools to 30°F (-1°C), the unit is ready to go!

5. B - PAN CHILLER:

To ensure proper food temperatures are maintained in exposed insert pans, the following conditions are recommended.

1. All food brought to line must be at 41°F (5°C) or below.
2. No direct air blowing on food product from other equipment in the kitchen (max air velocity 50 FPM/0.234 Meter/second).
3. Room ambient temperatures of 86°F (30°C) or less around working area of Pan Chiller.
4. All shelving mounted over insert pans (with heated equipment above it) must be insulated. No line of sight from radiant heat sources to insert pans.
5. Occasional stirring of certain foods may be required in order to maintain consistent temperatures.

5. OPERATION (continued)

5. B - PAN CHILLER: (continued)

6. Some food products chill faster than others i.e., lettuce, dried tomatoes, etc.

7. For remote refrigerators with pan chiller systems, it is imperative that the existing refrigeration equipment to be sized properly and in good working condition.

8. Traulsen recommends specified pans for optimum performance (see spec sheet for recommended suppliers).

5. C - LOWER STORAGE CABINET:

The lower storage cabinet is designed to maintain temperature between 33°F (0.55°C) and 40°F (4°C). If the base is overloaded with warm food products, a certain amount of time is required to remove heat from items before operating temperatures can be maintained. The system is only designed for storage of refrigerated product. Frequently opening the doors or drawers will increase the temperature in the cabinet and will require a certain amount of time to recover.

5. D - SHUTDOWN FOR EXTENDED PERIODS:

If the prep table and lower storage cabinet are not to be used for an extended period of time, disconnect the electrical power supply and open the doors (or drawers) to the lower storage cabinet. As soon as the divided bars and the cabinet have warmed to room temperature, wipe out the pan chiller cavity and base interior.

5. E - REMOVING FOOD PRODUCT AT NIGHT:

If you are storing product in the refrigerated storage base and food needs to be removed from Pan Chiller at night, simply close the night cover after removing food pans. This will improve energy efficiency during overnight hours. If ALL food is removed from unit (pan chiller and refrigerated base both empty), flip the ON/OFF switch to shut down entire unit. To turn unit back on, flip switch ON.

5. F - LEAVING FOOD PRODUCT IN THE UNIT THROUGHOUT THE NIGHT: (Recommended)

This unit is preset at factory and does not require periodic shutdowns for the defrost cycle. This upgraded glycol refrigeration system eliminates the operational burden of removing food pans prior to the defrost period or for overnight storage. No defrost cycle means that food can be consistently cooled 100% of the time, day or night. Plastic wrap should be placed over exposed food prior

TB SERIES

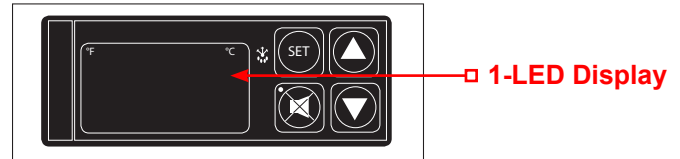
Page 4

6. CONTROL BASICS

6. A - CONTROL BASICS:

The product you received is equipped with a state-of-the-art patented microprocessor control, which precisely regulates operation and provides alarms when problems occur. It is supplied from the factory completely ready for use and requires no adjustments.

6. B - CONTROL PANEL DIAGRAM :



CONTROL FEATURES:

a - Water Resistant Housing

- The face of the control is water resistant to provide for protection during cleaning.

b - Parameter/Service Levels

- See "Customer Access" on page 5.

c - Alarms (See the Troubleshooting Section for explanations)

- High/Low Cabinet Air Temperature
- High/Low Glycol Temperature
- Loss Of Power
- Sensor Failure
- Defrost Error
- Compressor Run Error

d - Display Features

- 3-Digit LED Display
- Fahrenheit or Celsius Temperature Scale In Use

The temperature reading will alternate every 5 seconds, displaying **35** Cabinet Air Temperature and **28** Glycol Temperature.

NOTES TO THE USER:

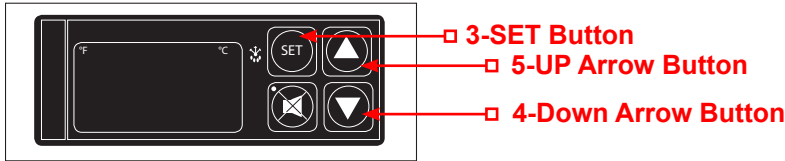
You only have 20-30 seconds between button pushes. If you take longer than 30 seconds, the controller will revert back to displaying the cabinet temperature. If you enter the wrong security code, the controller will revert back to displaying the cabinet temperature. You can exit the parameters at any time by waiting 20-30 seconds for the control to return to normal operation.

6. CONTROL BASICS (continued)

6. C - ENTER THE CUSTOMER ACCESS:

Note: This is required to set any of the control parameters.

To adjust any of the control's operating features, enter the customer access code. Use the security code 0, A, 1 combined with the following instructions: Press the **SET Button** (see 3 below).



The display will read **CUS** Customer Access. Press the **SET Button**. The display will show three zeros with the left zero flashing **000**. Press the **SET Button**. The display will show three zeros with the center zero flashing **000**. Press the **▼ Arrow Button** (see 4 above) to sequence through F, E, d, C, b...etc. When you reach "A" press the **SET Button**. The display will show zero, an A, and a zero with the right zero flashing **0A0**. Press the **▲ Arrow Button** (see 5 above) to sequence through 1, 2, 3, 4, 5, 6, 7, 8, 9, A, b,...etc. When you reach "1" press the **SET Button**. 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 **▼ Arrow Button** on the controller, you can use either the **▲ or ▼ Arrow Button** to scroll through the options.

6. D - ADJUSTING THE THERMOSTAT SET POINT:

SP Thermostat Set Point. This parameter sets the low point of the desired pan chiller temperature range. Typically, pan chiller will range from 27° F to 29° F (-2.7° C to -1.7° C) for this parameter setting. This parameter is preset at the factory and does not have to be adjusted unless the customer chooses to do so. Follow the instructions to enter the Customer Access code on page 5. When the control display reads **SP** Thermostat Set Point, press the **SET Button**. The display will then read preset **27.5** Thermostat Set Point. You can use the **▲ or ▼ Arrow Button** to scroll to the next parameter or wait 30 seconds for the control to return to normal operation.

6. E - ADJUSTING THE THERMOSTAT SET POINT DIFFERENTIAL:

SPd Thermostat Set Point Differential. This parameter sets the number of degrees the glycol temp will rise above set point before the refrigeration system will cycle on. The set point differential is set at **2.0** which will allow the glycol temperature to rise 2 degrees above Set Point setting before cycling refrigeration on. This parameter is preset at the factory and does not have to be adjusted unless the customer chooses to do so.

6. CONTROL BASICS (continued)

6. E - ADJUSTING THE THERMOSTAT SET POINT DIFFERENTIAL: (continued)

Follow the instructions to enter the Customer Access code on page 5. When the control displays **SP** Thermostat Set Point, press the **▼ Arrow Button** until the control display reads **SPd** Thermostat Set Point Differential. Press the **SET Button**. Use the **▲ or ▼ Arrow Button** to adjust the temperature to your desired setting. When the display shows the temperature you want press the **SET Button**. The display will then read **SPd** Thermostat Set Point Differential. You can use the **▲ or ▼ Arrow Button** to scroll to the next parameter or wait 30 seconds for the control to return to normal operation.

6. F - CHANGING THE TEMPERATURE SCALE:

SC Temperature Scale. The temperature scale determines if the temperature displayed will be in degrees Fahrenheit **5 F** or degrees Celsius **5 C**. Follow the instructions to enter the Customer Access code on page 5.

When the control displays **SP** Thermostat Set Point, press the down **▼ Arrow Button** until the control display reads **SC** Temperature Scale. Press the **SET Button**. The display will start with the current setting either **5 F** for degrees Fahrenheit or **5 C** for degrees Celsius. Use the **▲ or ▼ Arrow Button** to toggle between the options. When the display shows the scale you want press the **SET Button**. The display will then read **SC** Temperature Scale. You can use the **▲ or ▼ Arrow Button** to scroll to the next parameter or wait 30 seconds for the control to return to normal operation.

6. G - ADJUSTING THE ROOM TEMPERATURE OFFSET:

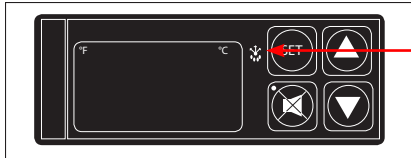
RO Room Temperature Offset. The room temperature offset parameter allows a service technician or end user the ability to have the display show a temperature that is within three degrees of the actual temperature being read by the Glycol Temperature sensor. This allows for continuity of reading between different temperature reading devices. (i.e.: thermistor vs. thermocouple vs. handheld thermometer) This parameter is preset at the factory to "0" or no offset. Follow the instructions to enter the Customer Access code on page 5.

When the control displays **SP** (thermostat set point), press the **▼ Arrow Button** until the control display reads **RO** Room Temperature Offset. Use the **▲ or ▼ Arrow Button** to toggle between the options. When the display shows offset you want press the **SET Button**. The display will then read **RO** Room Temperature Offset. You

6. CONTROL BASICS (continued)

6. H - STARTING A MANUAL DEFROST CYCLE:

S Start Manual Defrost. This parameter allows a service technician to start a defrost cycle at any time. This parameter will override any lockout settings. Follow the instructions to enter the Customer Access code on page 5. When the control displays **SP** Thermostat Set Point, press the **▼ Arrow Button** until the control display reads **S** Start Manual Defrost. Press the **SET Button**. The display will show **OFF**. Press either the **▲ or ▼ Arrow Button**. The display will show **ON**. Press the **SET Button**. The defrost icon will be lit when the unit is in defrost (see 6 below).



□ 6-Defrost Icon

Press either the **▲ or ▼ Arrow Button** to scroll through the parameters, or wait 30 seconds for the control to return to normal operation.

6. I - VIEWING SENSOR TEMPERATURES:

These parameters allow a service technician or customer to view the temperature of all sensors within the unit. The temperatures cannot be adjusted. Follow the instructions to enter the Customer Access code on page 5. When the control displays **SP** Thermostat Set Point, press the **▼ Arrow Button** until the control display reads **Ch** Rail Sensor or **EL** Cabinet Sensor or **LL** Liquid Line Sensor. Press the **SET Button** to view the current sensor value. Press the **SET Button** when done. Press either **▲ or ▼ Arrow Button** to scroll through the parameters, or wait 30 seconds for the control to return to normal operation.

FOR ALARM EXPLANATIONS SEE TROUBLE SHOOTING PAGE 8.

6. J - REMOTE APPLICATIONS:

For remote applications consult factory. For proper operation of remote equipment, Traulsen recommends all remote glycol racks to provide a constant supply of 20°F (-6.7°C) glycol without any interruption in prescribed flow or capacity. The glycol supply temperature should operate $\pm 2^\circ$ differential. Every three (3) hours, the glycol temperature must elevate to $+35^\circ\text{F}$ (1.7°C) for thirty (30) minutes to shed frost from the chiller plate surface. After the thirty minute duration, the glycol temperature should resume 20°F (1.7°C) $\pm 2^\circ$ operation. Flow rates for all Traulsen equipment are noted in their respective specification documents. Temperature and flow rate values may need to be adjusted depending on site conditions. Contact factory before making any adjustments.

7. GENERAL CARE

7. A - GENERAL CARE:

⚠ WARNING ⚡ Disconnect electrical power supply before cleaning any parts of the unit. All Traulsen glycol 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).

7. B - ADJUSTING THE SHELVES:

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.

7. C - CLEANING THE CONDENSER:

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

The condensing unit coil and filter must be cleaned regularly on self-contained models for optimal performance. The operating environment will affect the required frequency of cleaning. However, both should be cleaned a minimum of once every three months. Air must be able to freely circulate through the condenser. Unit performance and operating efficiency are significantly affected by the amount of air passing through the condenser. Condenser fins that are clogged with dirt and debris greatly reduce airflow and removal of heat.

Failure to keep the coil fins and the air filter clean may cause premature compressor failure, which will not be covered by warranty. (On models that contain filters, operating unit without filter will void warranty).

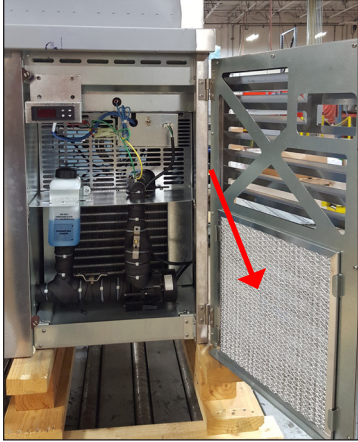
Evaporator coils should be cleaned every six (6) months for optimal performance.

7. GENERAL CARE (continued)

7. C - CLEANING THE CONDENSER:

The evaporator coils are located in the storage cabinet behind the coil can cover. With a Phillips head screwdriver, remove four screws and take off cover. Clean evaporator coils with a vacuum cleaner or soft brush, do not use a wire brush. Replace coil can cover. Re-connect electrical supply.

The air filter in all the prep tables is located in the interior rear louver door and does not require any tools for removal (see below).



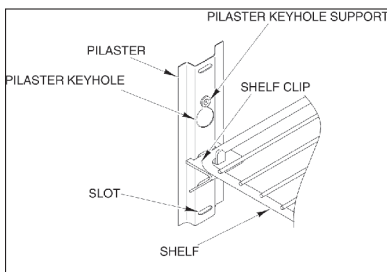
7. D - CLEANING LOWER STORAGE CABINET:

Use warm, soapy water to clean lower storage cabinet and doors. NEVER use cleaners containing grit, abrasive materials, bleach or harsh chemicals. Rinse thoroughly and dry with a clean soft cloth. Always rub in the same direction as the grain pattern on the stainless steel.

To clean the inside of the lower storage cabinet, remove wire shelves. All wire shelves are adjustable and can be easily removed. Clean shelving in a sink. If the shelf clips have been removed, make sure the four clips per shelf are at same height in pilaster.

7. D - CLEANING LOWER STORAGE CABINET: (continued)

The shelf clips have a small projection on top which holds the shelf in position and prevents it from slip-



7. GENERAL CARE (continued)

7. E - CLEANING THE PAN CHILLER:

Use water, a mild detergent and a soft cloth or sponge to clean the pan chiller. There is one drain located in the pan chiller, provided for condensate run-off. Drain must be cleared/cleaned regularly for proper operation. Drains should be cleaned at a minimum of once a month.

The drain in the plan chiller compartment is typically located above the louvered compressor compartment. A removable screen has been provided to prevent the drain from clogging. Clear drain of dirt and debris so that condensate can flow freely.



If drain is piped to floor sink, pan chiller may be flushed with clean water & mild detergents. Do not leave standing water in pan chiller.

8. TROUBLE SHOOTING

8. A - TROUBLE SHOOTING:

⚠ 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 safety 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.

8. TROUBLE SHOOTING (continued)

8. A - TROUBLE SHOOTING: (continued)

SYMPTOM AND CONTROL ALARM	POSSIBLE CAUSE	RECOMMENDED ACTION
1. Unit doesn't run?	a) No power to unit. b) Main power switch is in OFF position.	a) Plug in unit and check circuit breaker. b) Remove louver panel, reach inside compressor compartment and flip switch to ON position.
2. Cabinet not maintaining temp. (base cabinet warmer than 41°F/5°C) rHI High Cabinet Air Temperature CL n FIN Condenser coil requires cleaning	a) Base cabinet overloaded with warm food product (food temperature above 41°F/5°C) b) Doors open for extended periods of time. c) Door gasket not sealing properly d) Air filter dirty e) Condenser coil dirty f) Inadequate air circulation due to product loading g) Circulation fan faulty h) Low refrigerant	a) Remove warm food product and replace with properly chilled product (food must be colder than 41°F/5°C before placement into base cabinet) b) Replace door gasket c) Clean or replace air filter d) Clean condenser coil e) Shift pans/boxes to create clearance for air circulation f) Check fan connections and replace fan if necessary g) Call Service h) Call Service
3. Cabinet not maintaining temp (base cabinet is colder than 35°F/1.6°C) rLO Low Cabinet Temperature	a) No product in unit. b) Failed sensors. c) Stuck Evaporator Relay.	a) Check and replace sensor if necessary. b) Replace evaporator relay.
4. Prep top not maintaining temp (Chiller Rail temp warmer than 35°F/1.6°C) rHI Glycol temperature is too high	a) Prep top overloaded with warm food product (food temperature above 41°F/5°C) Low refrigerant	a) Remove warm food product and replace with properly chilled product (food must be colder than 41°F/5°C before placement into prep top) Check for leaks, recharge the system
5. Prep top not maintaining temp (Chiller Rail temp colder than 27°F/-2.8°C Set Point) rLO Glycol temperature is too low	a) Glycol Temp. Sensor malfunction. b) Control system components malfunctioning	a) Check and replace sensor if necessary. b) Check and replace control system components.
6. Compressor run time exceeds 24 hours.	a) Glycol Temp. Sensor malfunction. b) Low in refrigerant.	a) Check and replace sensor if necessary. b) Check for leaks, recharge the system
7. Sensor Failures: Sr1 Glycol temp. sensor (green) Sr2 Defrost cycle termination sensor (blue) Sr3 Cabinet Air Temp. (yellow)		a) Replace sensors.
8. Chiller plates are coated in water and/or ice (thin layer).	a) Normal operation	a) No action required. Condensation on the chiller plates will occur in most kitchen environments. Occasionally, a thin layer of ice may develop for a short period of time.
9. Defrost cycle time exceeds 120 min.	a) Sensor malfunctioning. b) Hot ambient environment in the kitchen.	a) Replace the sensor. b) Block prep table from the heat source.
10. Chiller plates develop thick (1/8" or more) layer of ice.	a) Control set below standard factory settings. b) Excessive compressor runtime.	a) Adjust control to factory settings. b) Clean filter and clean condenser coil if necessary.
11. Pans don't fit in prep top.	a) Incorrect pan model.	a) Check model specs for a list of compatible pans
12. Clear water is dripping from unit.	b) Catch pan is overflowing or missing.	a) Clean and replace catch pan in channel located underneath the prep table base, ensuring that the pan reaches the drain lines in the back of the cabinet.
13. Loss Of Power error message ELE Ld5.	a) Unit regains power after an outage or plugged in the first time.	a) To clear the visual text, press the Alarm Cancel Button (see page 3 for button location).

9. SERVICE/WARRANTY INFORMATION

9. A - SERVICE INFORMATION:

Before calling for service, please check the following:

- Is the electrical cord plugged in?
- Is the fuse OK or circuit breaker on?
- Clean condenser coil
- Is the power switch on?

If after checking the above items and the unit is still not operating properly, please contact an authorized Traulsen at:
4401 Blue Mound Road Fort Worth, TX 76106 (800) 825-8220.

Traulsen reserves the right to change specifications or discontinue models without notice.

9. B - SERVICE SUPPORT INFORMATION:

To purchase replacement parts or to speak to service support for Traulsen units please contact our Ft. Worth facility by phone at **800-825-8220** or fax to **817-740-6748 (parts)** or **817-740-6757 (service)**.

Note: When calling for spare parts or service support, please make sure you have model and serial number of unit available.

traulsen	
MODEL	T16L12345
SERIAL NUMBER	123456789
ADDRESS	
DATE	
DESCRIPTION	
REMARKS	
NSF	

Model Number
Serial Number

9. C - WARRANTY REGISTRATION:

The warranties for your new Traulsen unit may be registered with us by contacting our Ft. Worth facility directly by phone at 800-825-8220.

Both three year parts and labor warranty and a five year compressor warranty are provided standard.



TRAULSEN EQUIPMENT WARRANTY



U.S. Domestic Warranty

For sales of Traulsen refrigeration equipment (“Equipment”) within the United States, Traulsen warrants to the original purchaser of the Equipment (“Purchaser”) that Traulsen will convey the Equipment free and clear of all liens, security interests, and encumbrances created by, through, or under Traulsen. Traulsen further warrants that for a period of three (3) years from the later of either (a) the date of delivery to the common carrier or (b) the date of installation (the “Domestic Warranty Period”) but in no event, shall the Domestic Warranty Period commence later than 18 months from the date of delivery to the common carrier unless otherwise agreed upon by the parties in writing, under normal use and given proper installation and maintenance as determined by Traulsen, the Equipment: (a) will conform to the specifications as provided by Traulsen (“Specifications”) and (b) will be free from substantial defects in material and workmanship.

The warranty period for compressors shall extend for an additional two (2) years beyond the Domestic Warranty Period. In the case of a nonconforming compressor, Traulsen shall provide a replacement compressor; however all installation, recharging, and repair costs shall be the responsibility of Purchaser. In the case of a nonconforming part, Purchaser must return the part to Traulsen within 30 days from the date of repair. Failure to return a claimed defective part to Traulsen within the 30 days will waive the right to the warranty claim.

Additionally, Traulsen provides a lifetime warranty on the housing of cam-lift hinges and the workflow handles. In the case of a non-conforming housing for cam-lift hinge or workflow handle, Traulsen shall provide a replacement part; however Purchaser shall be responsible for any other replacement costs, including but not limited to installation and labor.

The Domestic Warranty does not apply to: (a) consumable components or ordinary wear items; (b) components that are removable without the use of tools including but not limited to gaskets, shelf pins, and light bulbs; (c) use of the Equipment components or parts not supplied by Traulsen or specified by Traulsen in the Operator’s Manual as set forth on Traulsen’s website; or (d) damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, power surges, improper installation, or repairs or installation by unauthorized third parties.

For Traulsen units purchased for use with a condenser provided by a third-party, this standard warranty will apply only to those components contained within the unit to the point of connection of the refrigeration lines leading to the third-party condenser.

In the event of a breach of the warranties set forth above (the “Domestic Warranty”), Traulsen will, at Traulsen’s option and as Purchaser’s sole remedy, repair or replace, including labor costs, any nonconforming Equipment, provided that (a) during the Warranty Period Traulsen is promptly notified in writing upon discovery of the nonconformance with a detailed explanation of any alleged deficiencies; (b) Traulsen is given a reasonable opportunity to investigate all claims; and (c) Traulsen’s examination of any alleged defective part confirms such alleged deficiencies and that the deficiencies were not caused by misuse, neglect, improper installation, unauthorized alteration or repair or improper testing. Traulsen reserves the right to, at its request, require Purchaser shall ship the alleged defective part to Traulsen for inspection and confirmation of defect. No Equipment may be returned without Traulsen’s approval.

Purchaser is solely responsible for determining if Equipment is fit for a particular purpose and suitable for Purchaser’s application. Accordingly and due to the nature and manner of Traulsen’s Equipment, Traulsen is not responsible for the results or consequences of use, misuse, or application of its Equipment.

THIS DOMESTIC WARRANTY SETS FORTH THE EXTENT OF TRAULSEN’S LIABILITY FOR SALES WITHIN THE UNITED STATES. EXCEPT AS SET FORTH ABOVE, TRAULSEN MAKES NO WARRANTY OR REPRESENTATION OF ANY KIND, EXPRESS OR IMPLIED (INCLUDING NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE). IN NO EVENT WILL TRAULSEN’S LIABILITY IN CONNECTION WITH THE AGREEMENT OR SALE OF THE EQUIPMENT EXCEED THE PURCHASE PRICE OF THE EQUIPMENT AS TO WHICH THE CLAIM IS MADE. IN NO EVENT SHALL TRAULSEN BE LIABLE FOR ANY LOSS OF USE, LOSS OF PRODUCT, LOSS OF PROFIT, OR ANY OTHER INDIRECT, INCIDENTAL, SPECIAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM THIS WARRANTY EVEN IF TRAULSEN HAS BEEN NOTIFIED OF THE POSSIBILITY OF SUCH DAMAGES.



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FT. WORTH, TX 76106
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v. 100215



Quality Refrigeration

4401 Blue Mound Road Fort Worth, Texas 76106 (USA)

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