IV. OPERATION

IV. a - REFRIGERATORS:
Both refrigerators and freezers do not require manual defrosting. During normal operation, a refrigerator continuosly circulates above freezing cabinet air through the coil. A compressor "OFF" cycle occurs every hour to melt any frost which may accumulate on the coil during the compressor "ON" cycle. The control will read "dEF" when this occurs and the evaporator fans will continue to operate. With standard holding refrigerators, high relative humidity is also maintained to prevent dehydration of stored product.

IV. b - FREEZERS:
During normal operation, a freezer continuously circulates below freezing cabinet air through the coil. The coil requires a periodic defrosting for proper operation. This is accomplished by an automatic, time activated, temperature/time terminated, defrost program. The controller is preset at the factory for six equally spaced defrost cycles within each 24-hour period.

At the start of a freezer defrost cycle, both the compressor and evaporator fans are OFF. The INTELA-TRAUL® control will read "dEF" (see figure 7). The electric heater (attached to the coil) is energized. When a temperature device affixed to the coil senses 70°F (models with electric defrost), the coil is fully defrosted and the compressor operation is resumed, defrost heaters are automatically turned off. The coil fans are delayed from starting at the termination of a defrost cycle. Fan operation is automatically resumed, or they can also be started by a time or temp delay (whichever comes first). In case of temp delay, it uses the same coil sensor and starts at 32°F. The total refrigeration system operation is then resumed.

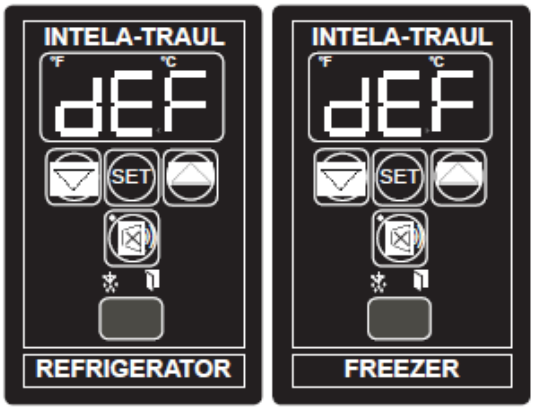


Fig. 7

During freezer defrost operation, heat is confined to the coil enclosure to prevent any significant rise in temperature within the food zone. The fan delay controls function upon termination of a defrost cycle is two-fold. First, to prevent blowing warm air into the food storage area. Second, to prevent any condensation on the defrost coil from being blown into the food storage area.

The INTELA-TRAUL® control is set from the factory to terminate defrost at 20 minutes in the event of a sensor failure. This setting should never be tampered with, without first consulting the factory.

IV. c- HOT FOOD CABINETS:
Hot food cabinet operation is governed by the INTELA-TRAUL control, which controls the ON/OFF operation of the strip heaters. The control can bet set to maintain any operational temperature between 140 - 180° F (in 5°F increments).

Hot food cabinets are delivered from the factory with the control set to the "OFF" position. Follow the instructions in section "VII. t" to get started.

NOTE: A vent is included at the top of all hot food cabinets. The vent opening is factory set and secured for best position. Be certain to make sure this vent is kept free of any obstruction.

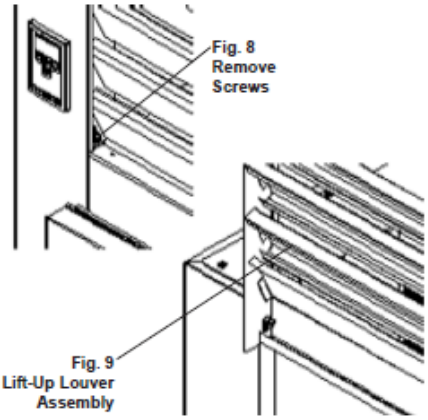
V. CARE & MAINTENANCE

WARNING
DISCONNECT ELECTRICAL POWER SUPPLY
BEFORE CLEANING ANY PARTS OF THE UNIT

V. a - CLEANING THE CONDENSER:
The most important thing you can do to insure a long, reliable service life for your Traulsen is to regularly clean the condenser coil.

The condensing unit requires regularly scheduled cleaning to keep the finned condenser clean of lint and dust accummulation. The INTELA-TRAUL control will notify you through a "CLN-FIL" message when cleaning is necessary (see page 8). Keeping the condenser clean allows the cabinet to operate more efficiently and use less energy.

To clean the condenser, first disconnect electrical power to the cabinet and lift up the front louver assembly. To lift this, remove the two screws located on both sides at the bottom of the louver assembly (see figure 8).



V. CARE & MAINTENANCE (cont'd)

V. a - CLEANING THE CONDENSER:
Once the screws are removed, the panel can be pivoted upwards allowing full access to the front facing condenser (see figure 9).

Vacuum or brush any dirt, lint or dust from the finned condenser coil, the compressor and other cooling system parts (see figure 10). If significant dirt is clogging the condenser fins, use compressed air to blow this clear.

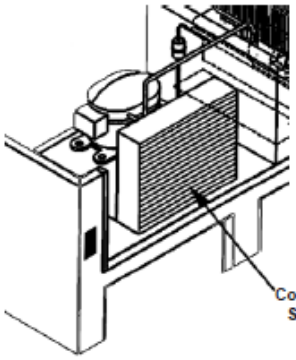


Fig. 10

Lower louver assembly and replace the screws to hold it in place.

V. b - HINGE REPLACEMENT:
Both the door and hinge can be easily removed from the cabinet. To remove the door, remove the plug at the bottom of the top hinge. Inside the hinge there is a small screw which secures the door in place. Remove this with a flat head screwdriver and the door can then be lifted off the hinge. To remove the door portion of the hinge from the door, lift off the hinge cover and then remove the three Phillips head screws which secure the hinge in place on the door. To remove the cabinet portion of the hinge, remove the three Phillips head screws which hold it in place. On solid door units, the top hinge(s) contains a microswitch for controlling the interior lighting.

To reassemble the hinge reverse the previous procedure.

V. c - REPLACING THE GASKETS:
To remove the gasket to be replaced, grasp it firmly by one corner and pull it out. Before attempting to install a new gasket, both the unit and the gasket itself must be at room temperature. Insert the four corners first by using a rubber mallet (or hammer with a block of wood).

V. c - REPLACING THE GASKETS:
After the corners are properly inserted, work your way towards the center from both ends by gently hitting with a mallet until the gasket is completely seated in place (see figure 11 for proper gasket placement).

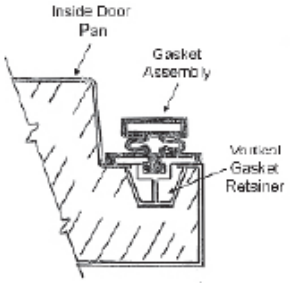


Fig. 11

NOTE: The gasket may appear too large, but if it is installed as indicated above it will slip into place.

V. d - CLEANING THE EXTERIOR:
Exterior stainless steel should be cleaned 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 corrosion of the stainless steel.

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).

V. e - CLEANING THE INTERIOR:
For cleaning both stainless steel and anodized aluminum interiors, the use of baking soda as described in section "V. d" is recommended. Use on breaker strips as well as door gaskets. All interior fittings are removable without tools to facilitate cleaning.

V. f - ADJUSTING THE SHELVES:
For 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. Remove the shelf pins by rotating them counter- clockwise. Install the pins in the desired location by rotating 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.

V. CARE & MAINTENANCE (cont'd)

V. g - REPLACING THE LIGHT BULB:
All Traulsen R & A Series models are supplied with incandecent lighting unless optional fluorescent lighting was ordered (except for sliding glass door models for which fluorescent lights are supplied standard).

The bulb is a 115 volt/40 watt, T-6½ intermediate clear refrigerator lamp. It is mounted at the top front of the cabinet at the center, and is located behind a plastic light cover on refrigerator and freezer model.

Heated units (RHF/AHF/RIH/AIH/RDH/ADH/RIDH/AIDH) are equipped with a similar type bulb, however this is shatterproof because these models do not include a plastic light cover.

To replace the bulb, first remove the light cover (if so equipped). This can be accomplished by squeezing it together on both sides until it comes free. Replace the light bulb, then squeeze both sides of the light cover together and replace in its original position.

VI. OTHER

VI. 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?
- ☐ Is the power switch "ON"?

If after checking the above items and the unit is still not operating properly, please contact an authorized Traulsen service agent. A complete list of authorized service agents was provided along with your Traulsen unit. If you cannot locate this, you may also obtain the name of a service agent from the SERVICE & PARTS button from our website: www.traulsen.com.

If service is not satisfactory, please contact our in-house service department at:

Traulsen
4401 Blue Mound Road
Fort Worth, TX 76106
(800) 825-8220

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

VI. b - SPARE PARTS:
Spare or replacement parts may be obtained through a parts supplier or one of our authorized service agents. A complete list of authorized service agents is posted on our company's official website www.traulsen.com, under the SERVICE & PARTS button.

VI. c - WARRANTY REGISTRATION:
For your convenience, the warranties on your new Traulsen unit may be registered with us on-line at www.traulsen.com, under the SERVICE & PARTS button.