

# Traulsen & Co., Inc.



Quality Refrigeration

## OWNER'S MANUAL

**Instructions for the installation  
and maintenance of most Traulsen models as well as  
instructions to operate the following special models:**

**Pizza Proofer Model  
RPP232L-FHS**

This Traulsen unit is built to our highest quality standards. We build our refrigerators, freezers and heated cabinets this way as a matter of pride. This philosophy has made Traulsen the leader in commercial refrigeration since 1938. We thank you for your choice and confidence in Traulsen equipment and we know you will receive many years of utility from this equipment.

All Traulsen units are placed on a permanent record file with the service department. In the event of any future questions you may have, please refer to the model and serial number found on the name tag affixed to the unit. Should you need service, however, call us on our toll free number, 800-825-8220 between 7:30 am and 4:30 pm CST, Monday thru Friday. It is our pleasure to help and assist you in every possible way.

### INSTALLER

**COMPLETE THE FOLLOWING INFORMATION PRIOR TO UNIT INSTALLATION**

INITIAL START DATE: \_\_\_\_\_ SERIAL NO. \_\_\_\_\_

MODEL TYPE: \_\_\_\_\_

COMPANY/INDIVIDUAL NAME: \_\_\_\_\_

INSTALLER: \_\_\_\_\_

# TABLE OF CONTENTS

|                                    |        |
|------------------------------------|--------|
| <b>I. THE SERIAL TAG</b>           | Page 1 |
| <b>II. RECEIPT INSPECTION</b>      | Page 2 |
| <b>III. INSTALLATION</b>           |        |
| a-Location                         | Page 2 |
| b-Packaging                        | Page 2 |
| c-Roll-In Model Installation       | Page 2 |
| d-Wiring Diagram                   | Page 2 |
| e-Power Supply                     | Page e |
| f-Clearance                        | Page 3 |
| <b>IV. CARE &amp; MAINTENANCE</b>  |        |
| a-Cleaning The Exterior            | Page 3 |
| b-Cleaning The Interior            | Page 3 |
| c-Hinge Replacement                | Page 3 |
| d-Replacing The Gaskets            | Page 3 |
| <b>V. OTHER</b>                    |        |
| a-Service Information              | Page 3 |
| b-Spare Parts                      | Page 4 |
| c-Warranty Registration            | Page 4 |
| d-Interior Arrangements            | Page 4 |
| <b>VI. PIZZA PROOFER OPERATION</b> |        |
| a-Controls                         | Page 4 |
| b-ON/OFF Switch                    | Page 4 |
| c-Proofing                         | Page 4 |
| <b>VII. TROUBLE SHOOTING GUIDE</b> | Page 5 |
| <b>VIII. WIRING DIAGRAM</b>        | Page 6 |
| <b>IX. WARRANTY INFORMATION</b>    | Page 7 |



FORT WORTH, TX.

| SERIAL<br>VOLTS                | MODEL<br>Hz | PH   |      |
|--------------------------------|-------------|------|------|
| TOTAL CURRENT                  | AMPS        |      |      |
| MINIMUM CIRCUIT                | AMPS        |      |      |
| MAXIMUM OVERCURRENT PROTECTION |             |      | AMPS |
| LIGHTS                         | WATTS       |      |      |
| HEATERS                        | AMPS        |      |      |
| REFRIGERANT                    |             | TYPE | OZ   |
| DESIGN PRESSURE                |             | HIGH | LOW  |
| REFRIGERANT                    |             | TYPE | OZ   |
| DESIGN PRESSURE                |             | HIGH | LOW  |

370-60294-00 REV (A)



## I. THE SERIAL TAG

The serial tag is a permanently affixed sticker 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 upper right interior compartment on all reach-in/pass-thru and roll-in/roll-thru refrigerator, freezer and dual-temp models. For hot food and proofer models, this tag is located on the top of the unit behind the louvers to protect it from the heat.

### READING THE SERIAL TAG

- Serial = The permanent ID# of your Traulsen
- Model = The model # of your Traulsen
- Volts = Voltage
- Hz = Cycle
- PH = Phase
- Total Current = Maximum amp draw
- Minimum Circuit = Minimum circuit ampacity
- Lights = Light wattage
- Heaters = Heater amperage (Hot Food units only)
- Refrigerant = Refrigerant type used
- Design Pressure = High & low side operating pressures and refrigerant charge
- Agency Labels = Designates agency listings

## II. RECEIPT INSPECTION

All Traulsen products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit. All interior fittings have been carefully secured and the legs or casters are boxed and strapped inside to prevent damage. Door keys will be attached to the handle with a nylon strip. The handle is protected by an easily removable nylon netting.

You should carefully inspect your Traulsen unit for damage during delivery. If damage is detected, you should save all the crating materials and make note on the carrier's Bill Of Lading describing this. 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. Under no condition may a damaged unit be returned to Traulsen & Co. without first obtaining written permission (return authorization).

## III. INSTALLATION

### III. a - LOCATION:

Select a proper location for your Traulsen unit, away from extreme heat or cold. Allow enough clearance between the unit and the side wall in order to make use of the door stay open feature at 120° (self-closing feature operates up to 90°). The door(s) must be able to open a minimum of 90° in order to make use of the maximum clear door width available.

### III. b - PACKAGING:

All Traulsen units are shipped from the factory bolted to a sturdy wooden pallet and packaged in a durable cardboard container. The carton is attached to the wooden skid with the use of large staples. These should first be removed to avoid scratching the unit when lifting off the crate.

Most exterior stainless steel surfaces have a protective vinyl covering to prevent scratching during manufacturing, shipping and installation. After the unit is installed in place of service, remove and discard the covering from all surfaces.

To remove the wooden pallet, first if at all possible, we suggest that the cabinet remain bolted to the pallet during all transportation to the point of final installation. The bolts can then be removed with a 3/4" socket wrench. Avoid laying the unit on its front, side or back for removal of the pallet.

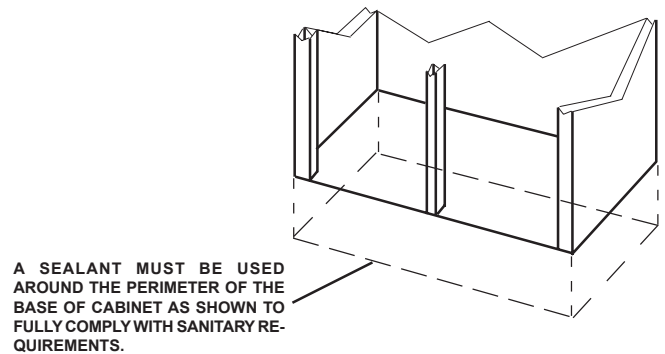
**NOTE:** Traulsen does not recommend laying the unit down on its front, side or back. However, if you must please be certain to allow the unit to remain in an upright position afterwards for 24 hours before plugging it in so that the compressor oils and refrigerant may settle.

## III. INSTALLATION (continued)

### III. c - ROLL-IN MODEL INSTALLATION:

Roll-In cabinets set on the floor require the floor area to be flat and level. In addition, after the cabinet is set in place, sealant should be used around the perimeter of the base to comply with National Sanitation Foundation requirements (see figure 1). After sealing the unit, the enclosed ramp should then be installed.

SEALING BASE OF ROLL-IN MODELS



A RECOMMENDED SEALANT IS DOW CORNING SILASTIC RTV #732

Fig. 1

A stainless steel threshold ramp(s) is included to facilitate rolling in racks. It is shipped wrapped in brown paper and secured to the rack guides inside the cabinet. To secure it in place, remove the two thumb screws in the breaker strip near the bottom door opening. Next, loosen the thumb screws located along the floor at the threshold. Place the ramp(s) on top of the loosened thumb screws and secure tabs on each end to breaker strips with thumb screws previously removed. After installing the ramp(s), it too should be sealed to the floor.

Bumper strips are secured to the back of Roll-In models with thumb screws. Loosen these and make them finger-tight to conform with the requirements of the National Sanitation Foundation (NSF).

### III. d - WIRING DIAGRAM:

Refer to the wiring diagram on page 6 for any service work performed on the unit.

### III. e - POWER SUPPLY:

The supply voltage should be checked prior to connection to be certain that proper voltage for the cabinet wiring is available (refer to the serial tag to determine correct unit voltage). Make connections in accordance with local electrical codes. Use qualified electricians.

Use of a separate, dedicated circuit is required. Size wiring to handle indicated load and provide necessary overcurrent protector in circuit (see amperage requirements on the unit's serial tag).

### III. INSTALLATION (continued)

#### III. f - CLEARANCE:

In order to assure optimum performance, your Traulsen unit **MUST** have an adequate supply of air to function properly. Therefore, the operating location must either have a minimum of 12" clearance overhead of the unit or allow for unrestricted air flow at the back of the unit. Clearance of at least 12" above is required in order to perform certain maintenance tasks.

### IV. CARE & MAINTENANCE

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

#### IV. a - 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).

#### IV. b - CLEANING THE INTERIOR:

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

#### IV. c - HINGE REPLACEMENT:

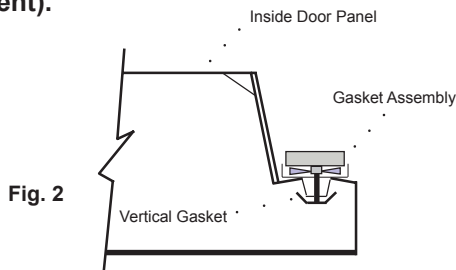
Both the door and hinge can be easily removed from the cabinet. To remove the door, remove the plug at the bottom of the top hinge. Inside the hinge there is a small screw which secures the door in place. Remove this with a flat head screwdriver and the door can then be lifted off the hinge. To remove 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.

### IV. CARE & MAINTENANCE (cont'd)

#### IV. d - 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). 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 2 for proper gasket placement).



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

### V. OTHER

#### V. a - SERVICE INFORMATION:

Before calling for service, please check the following:

☐

Is the power supply ON?

☐

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 Tech Service page of our website: [www.traulsen.com](http://www.traulsen.com).

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

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

Traulsen & Co., Inc. reserves the right to change specifications or discontinue models without notice.

## V. OTHER (cont'd)

### V. 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 accompanies this manual and is also posted on our company's official website @ [www.traulsen.com](http://www.traulsen.com).

### V. c - WARRANTY REGISTRATION:

For your convenience, the warranties on your new Traulsen unit may be registered with us by one of two methods. Completing the enclosed warranty card (shipped with the unit), or by filling out the on-line warranty registration form located on the Technical Service page of our website ([www.traulsen.com](http://www.traulsen.com)).

### V. d - INTERIOR ARRANGEMENTS:

Traulsen proofer and proofer retarder models are designed to accommodate roll-in bakery racks. See below for size and capacities.

Model RPP232L-FHS can accommodate two (2) standard 18" x 26" pan racks. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 66" high.

## VI. PIZZA PROOFER OPERATION

### VI. a - CONTROLS:— Proof Box (see fig. 3)

### VI. b - ON/OFF SWITCH:



Turns the Proofer Control ON or OFF.

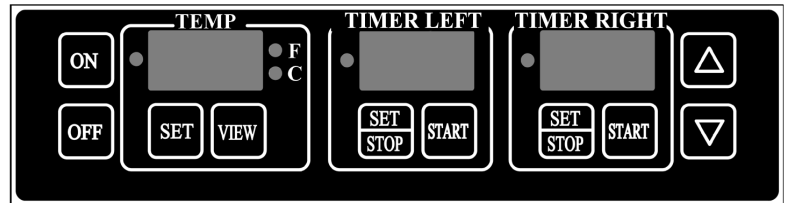
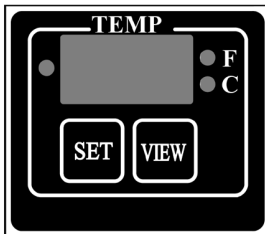
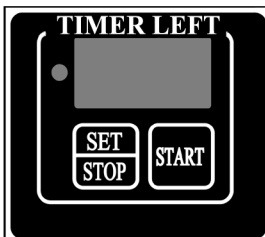


Fig. 3

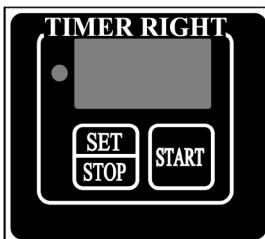


TEMP normally displays the Set-Point temperature. For this unit, the temperature is pre-set and fixed at 95°F. Contact the factory for adjustment. To display the actual cabinet temperature, press and hold **VIEW**.



TIMER displays the minutes remaining [zero (0) indicates not in use].

To set the Time, press and hold **SET/STOP** while using **▲** to Increase or **▼** to Decrease.



To start the Timer, press **START**. The Time (minutes) displays and begins flashing as it counts down. When the Timer reaches zero (0), a beeper sounds for 30 seconds. To stop the beeper, press **SET/STOP**. Some units may have both a LEFT and RIGHT Timer. They operate independently and are set and operated as noted above.

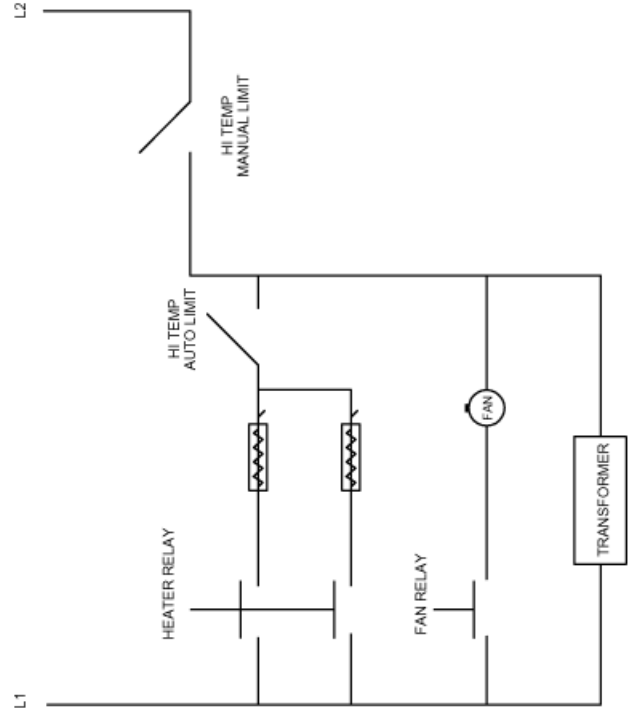
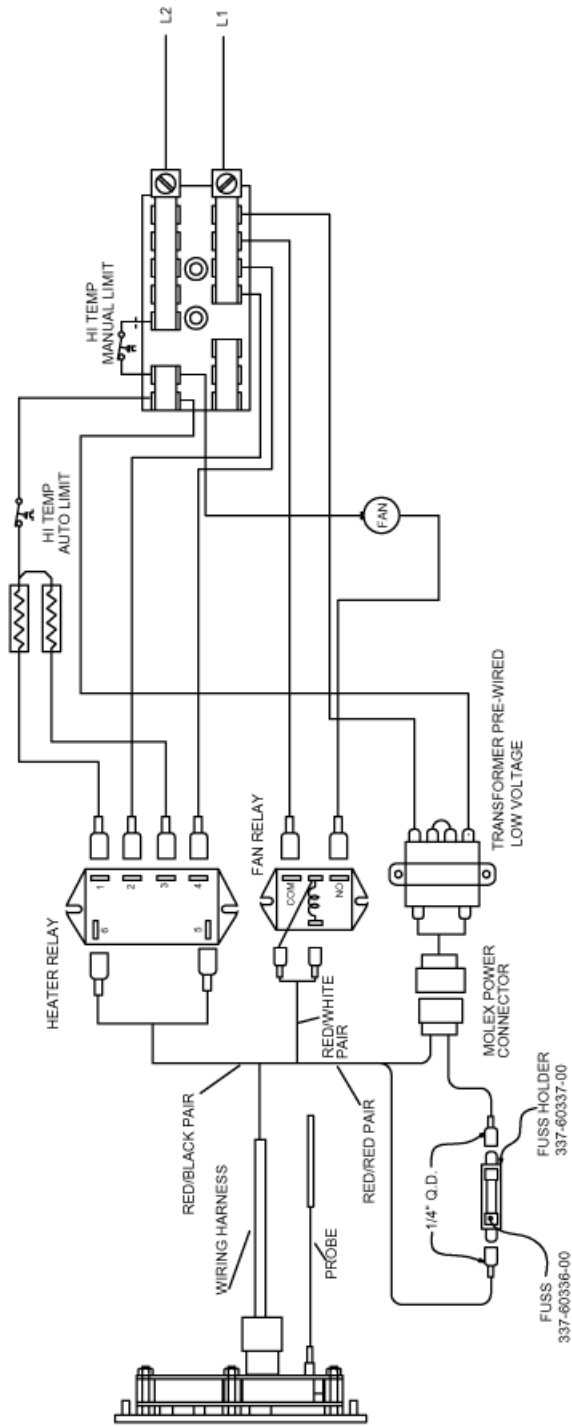
### VI. c - PROOFING:

The proofing process promotes yeast fermentation which generates gas and causes the dough to rise. Proofing takes approximately 90 minutes depending on the product. A temperature setting of 95°F is typical but will vary slightly depending on the product being proofed.

## VII. TROUBLE SHOOTING GUIDE

| FIND YOUR PROBLEM HERE                                             | REMEDY                                                                                                                                                                                                                                                                  |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Unit fails to start.                                            | a. Check power supply.                                                                                                                                                                                                                                                  |
| 2. Condensing unit operates for prolonged periods or continuously. | a. Are doors closing properly?<br>b. Dirty condenser or filter. Clean properly.<br>c. Evaporator coil iced. Needs to defrost.<br>d. Shortage of refrigerant, call service.                                                                                              |
| 3. Food compartment is too warm.                                   | a. Check door(s) and gasket(s) for proper seal<br>b. Perhaps a large quantity of warm food has recently been added or the door was kept open for a long period of time, in both cases, allow adequate time for the cabinet to recover its normal operating temperature. |
| 4. Food compartment is too cold.                                   | a. Perhaps 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.                                                                                                       |
| 5. Condensation on the exterior surface.                           | a. Check door alignment and gaskets for proper seal.<br>b. Condensation on the exterior surface of the unit is perfectly normal during periods of high humidity.                                                                                                        |
| 6. Compressor hums but does not start.                             | a. Call for service.                                                                                                                                                                                                                                                    |

VIII. WIRING DIAGRAM



## IX. WARRANTY INFORMATION

### STANDARD DOMESTIC WARRANTY

TRAULSEN & CO., INC. warrants new equipment to the original purchaser, when installed within the United States against defective material and workmanship for one (1) year from the date of original installation. Under this warranty, TRAUlsen & CO., INC. will repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty. The compressor part is warranted for an additional four (4) years. During this period TRAUlsen & CO., INC. will supply replacement compressor(s) if deemed defective, however, all installation, recharging and repair costs will remain the responsibility of the owner.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.

THERE ARE NO ORAL, STATUTORY OR IMPLIED WARRANTIES APPLICABLE TO TRAUlsen, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. TRAUlsen SHALL HAVE NO OBLIGATION OR LIABILITY FOR CONSEQUENTIAL OR SPECIAL DAMAGES, GROWING OUT OF OR WITH RESPECT TO THE EQUIPMENT OR ITS SALE, OPERATION OR USE, AND TRAUlsen NEITHER ASSUMES NOR AUTHORIZES ANYONE ELSE TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE EQUIPMENT OR ITS SALE, OPERATION OR USE OTHER THAN AS STATED HEREIN.

### INTERNATIONAL COMMERCIAL WARRANTY

(for Canadian warranties see domestic US warranty)

TRAULSEN & CO., INC. warrants to the original purchaser the Refrigeration Equipment manufactured and sold by it to be free from defects in material and workmanship under normal use and service for a period of one (1) year from date of shipment. Under this warranty, **TRAULSEN & CO., INC.** will reimburse the purchaser for the replacement of any part of said equipment (excluding dryers & refrigerant gas) which then proves to be defective. **This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.**

TRAULSEN'S standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed Fifteen (15) months from date of shipment from factory, TRAUlsen:

will replace, F.O.B. factory, any defective parts normally subject to warranty.

will not cover the cost of packing, freight or labor such costs being the sole responsibility of the dealer.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED AND CONSTITUTES TRAUlsen'S FULL OBLIGATION AND LIABILITY. WARRANTIES NOT AVAILABLE ON REMOTE MODELS.**

#### HOURS OF OPERATION:

Monday thru Friday 7:30 am - 4:30 pm CST



Quality Refrigeration

Traulsen & Co., Inc.

4401 Blue Mound Road Fort Worth, TX 76106

Phone: (800) 825-8220 Fax-Svce: (817) 740-6757

Website: [www.traulsen.com](http://www.traulsen.com)