

TRAULSEN SEAFOOD DISPLAY CABINETS

Models: TD078HT

* Traulsen's seafood display cabinets were designed for optimal energy efficiency per Department of Energy requirements to be used with ice.

training guide



TRUSTED.

p/n 000-98313-00, (REV. 06-26-15)

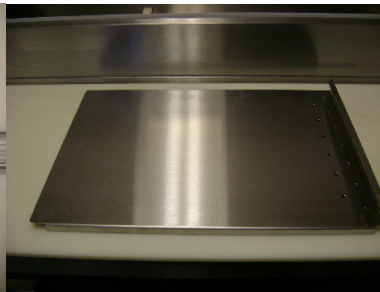
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Major Parts List



Rear Locking Bar



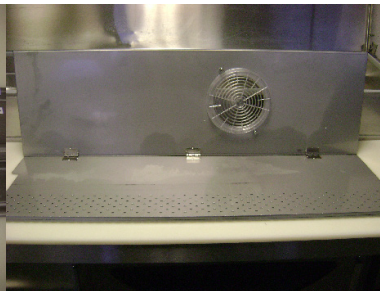
Product Pan



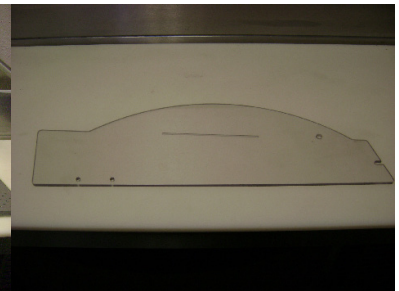
Fan Blade



**Front Locking Bar/Air
Deflector Assembly**



Air-Baffle



Product Divider

Need cold food kept safe all day? With Traulsen's Seafood Display Cabinet you can consider it done!

Daily Start-Up

Note: Follow End of Day Cleaning Procedure Prior To First Use!

1. Plug Seafood Display Cabinet into properly sized outlet (115V, 20 amps).

NOTE

Allow display area and base temps (indicated by **r** and **c** respectively on the control display, see fig. 1) to reach 38° F before loading.

2. Use of ice is optional. If ice is to be used, load to a depth of no more than 2”.

NOTE

In lieu of ice, parchment or some other foodsafe paper, is suggested to line the display area pans.

3. Load product into refrigerated base first using clean 18” x 26” sheet pans.

NOTE

Parchment, or some other foodsafe paper, is suggested to line the sheet pans.

4. Load display area with already cold or frozen product. Use the plastic dividers supplied to separate different products.
5. Lock the doors by sliding the Transport Latch to the left (see fig. 2).
6. Remove from power and immediately move the Seafood Display Cabinet to the area where it will be used for the day.
7. Plug the Seafood Display Cabinet into properly sized outlet within 5-minutes (115V, 20 amps).
8. Unlock the doors by sliding the Transport Latch to the right (see fig. 2).

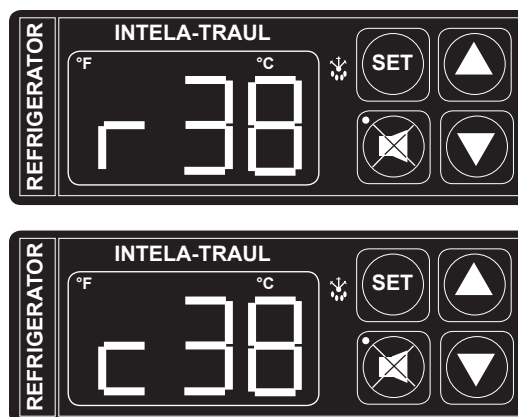


fig. 1



NOTE

Do not load product above **Load Limit Guides** as indicated on the display area sides and dividers.

WARNING!

Pushing against the canopy or frame may result in damage.



fig. 2

Basic Operation

Normal Operation



- Displayed product temps should remain safely cold for up to 8-hours.
- Product stored in the cabinet base should remain safely cold as long as power is supplied to the cabinet.
- No “slacking” or freezing should take place under normal circumstances.
- Some products may exhibit drying after several hours and require wrapping to prevent.
- Make use of product from the display area first. Replace using product from the refrigerated base. Be sure to rotate product and practice **First In, First Out**.
- Replace product in the refrigerated base using freshly loaded pans.

Defrost

- Defrost **WILL** occur automatically every 3-hours.
- Food remaining in the display cabinet **WILL** remain safe during defrost.
- Defrost cycle in progress is indicated on the control by dEF.
- Time of defrost can be adjusted using the Defrost Lockout feature. Please refer to your owner’s manual for instructions.

High Water Indicator (when using ice)



fig. 1

1. Ice is expected to slowly melt. Under typical conditions the Seafood Display cabinet will not require draining during use.
2. In the event water resulting from melting ice exceeds holding capacity (approx. 5 gal.) a float device will raise a red “draining required” indicator (see fig. 1).
3. Drain cabinet as outlined in steps 1 thru 4 on page 5.

End of Day

I. Disassembly (required after each use)

1. Remove product from display area first.
2. Remove sheet pans from refrigerated base.
3. Disconnect cabinet from power supply.
4. Position cabinet over a floor drain or have a large bucket handy.
5. Remove product dividers (see fig. 1).
6. Lift out product pans by grasping them by their front handle, allowing any ice to slide into the display area (see fig. 2). Set aside.
7. Remove rear locking bar by lifting it up and out from one side (see fig. 3). Set aside.
8. Lift front of air-baffle assembly(s) to close hinge, and remove from one side (see fig. 4). Set aside.
9. Remove front locking bar/air deflector assembly by lifting it up and out from one side (see fig. 5).
10. Remove fan blade(s) (see fig. 6). Set aside.
11. Place all metal parts in the sink for sanitizing.
Follow procedure on page 5 for care of fan blade(s).



fig. 1

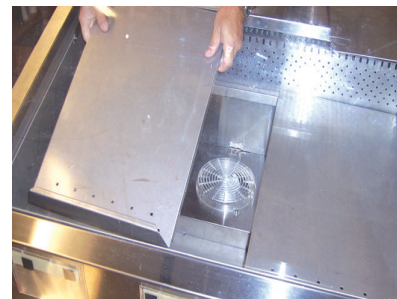


fig. 2



fig. 3



fig. 4



Parts placed near the sink for cleaning and sanitizing.



fig. 6



fig. 5

End of Day (continued)

II. Cleaning the Cabinet (required after each use)



fig. 1



1. Open the compressor access door.
2. Locate drain hose over a floor drain or large bucket (see fig. 1).
3. Open drain valve by turning clockwise.
4. Spray out the display well and sanitize thoroughly. Allow all water to run out the drain.
4. Close the drain valve by turning counter-clockwise. Close the compressor access door.
5. Wipe out the refrigerated area behind the doors using a non-abrasive, non-chlorinated, stainless steel safe cleanser. Leave the door(s) open until next use.

WARNING!

Spraying water inside the refrigerated area behind the doors may cause equipment damage and/or injury.

III. Cleaning the Fan Blade(s) (required after each use)



fig. 1

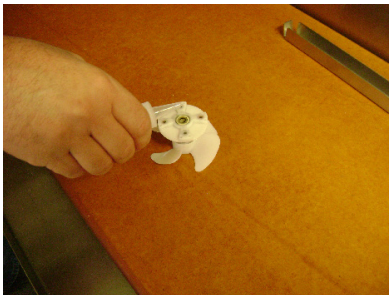


fig. 2

1. Thoroughly clean fan post using alcohol or mineral spirits and a clean, lint-free cloth.
2. Clean the bearing inside of the fan blade assembly using a cotton swab moistened with alcohol or mineral spirits (see fig. 1).
3. Place a few drops of the lubricant supplied by Traulsen into the fan blade assembly rear.
4. Replace the fan blade assembly on the post.

IV. Completion

1. Reassemble cabinet by reversing steps 1 thru 9 on page 4.

NOTE: Leave door(s) open until next use and power is restored.

Routine Maintenance

Care of the Display Canopy (required as needed)

1. Disconnect power supply.
2. Remove the screws securing canopy brackets (see fig. 1).
3. Lift curved canopy section(s) towards front, out of mounting bar bracket, and up and away from the cabinet (see fig. 2).

NOTE

On 78" units the two canopy sections are connected by a plastic H-Channel.

4. Lift out canopy side pieces.
5. Wash all canopy parts in hot, soapy water.

WARNING!

Use of ammonia or ammonia containing cleaners, such as windex, will blur and/or craze the plexiglass canopy.

6. Allow to air dry and wipe away any water spots using a clean, dry cloth.
7. Reassemble by reversing steps 1 thru 4.



fig. 1



fig. 2

Cleaning the Condenser (required approx. every 90-days)

Cleaning the condenser is critical to insuring proper performance and long compressor life.

1. Disconnect power supply.
2. Open the compressor access door.
3. Vacuum or brush coil fins clear of any dust or debris present.
4. Close the compressor access door.
5. Restore power.



fig. 1



fig. 2

Troubleshooting

PROBLEM: Product temperature too warm.

- a. Product placed in cabinet too warm. Replace with safely cold product (40 degrees F or less).
- b. Cabinet not plugged in or plugged into incorrectly sized outlet. Plug unit into properly sized outlet.
- c. Product loaded above load limit guides. Load product properly.
- d. Too much water allowed to accumulate below display area. Drain display area well.
- e. Fan(s) not properly lubricated. Clean and lubricate fan blade/post(s).
- f. Air movement from other source (ceiling register, door draught, fan, etc.) blowing into display area, disrupting cold air flow over product. Relocate cabinet to avoid source of air.
- g. Door(s) open. Close door(s).
- h. Coil iced up due to a) excessive run time, b) excessive ambient temp and/or humidity, potential refrigeration issue. Call for service only after discounting reasons A and G.

PROBLEM: Cloudy Display Canopy

- a. Upon start-up condensation will often occur on the inside of the canopy. Allow condensation to dissipate during pull-down.
- b. Canopy cleaned with ammonia containing cleaner. Replace canopy.

PROBLEM: Water observed on floor.

- a. Drain valve not closed, or not closed completely. Close drain valve completely.

PROBLEM: Seafood Display Cabinet difficult to move.

- a. One or more casters in locked position. Unlock all casters before moving.

PROBLEM: Excessive noise.

- e. Fan blade(s) not properly lubricated. Clean and lubricate fan blade/post(s).



T R U S T E D .

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