



OWNER'S MANUAL



TB SERIES FULL-SIZE GLYCOL PREP TABLES

*Please Note: This manual is intended for use with the above referenced equipment manufactured after April 01, 2019. To obtain a copy of the correct Owner's Manual to support the same products manufactured prior to this date, please contact Traulsen Service at (800) 825-8220.

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



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I. THE SERIAL TAG

I. 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.

I. 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.

Consult the factory or unit data plate for approval information.

- Components = Component Ratings

		4401 Blue Mound Rd. Ft. Worth, TX 76106 800-825-8220	
			
MODEL: MODELO: MODELE:			
S/N:			
SCAN FOR SERVICE INFO			
REFRIGERANT / REFRIGÉRANTE / RÉFRIGÉRANT			
SYS1 (REFM):	R-134a	8.4oz	238.1 g (238,1 g)
Hi Press. (PRESH):	500psi		3.45 MPa (3,45 MPa)
Lo Press. (PRESL):	250 psi		1.72 Mpa (1,72 MPa)
SYS2 (REFA):	R-404a	12.5oz	354.4g (354,4g)
Hi Press. (PRESH):	500psi		3.45MPa (3,45MPa)
Lo Press. (PRESL):	250psi		1.72Mpa (1,72Mpa)
Input Power (ELIN) - FOR INDOOR USE ONLY			
115-208/230V ~ 60Hz 8.0A (8,0A)			
(Symbol 1) (Alt Safety / Other 1)	(Symbol 2) (Alt. San / Other 2)	(Symbol 3) (Alt. En. / Other 3)	(Symbol 4) (WEEE)
(Symbol 5) (Safety)	(Symbol 6) (Sanitation)	(Symbol 7) (Energy)	(Symbol 8) (Customer QR Code / Other 4)
Device/Part Number: PartNum		(UL/NSF Notes)	
COMPONENTS / COMPOSANTS / COMPONENTES			
COMP AMPS:		EVAP FAN AMPS:	
COND FAN AMPS:		LIGHT WATTS:	
DEF HTR AMPS:		CTRL AMPS:	
DOOR HTR AMPS:		MIN AMPS:	
MAX AMPS:			

370-60297-00 REV.A 11/20/14

II. RECEIPT INSPECTION

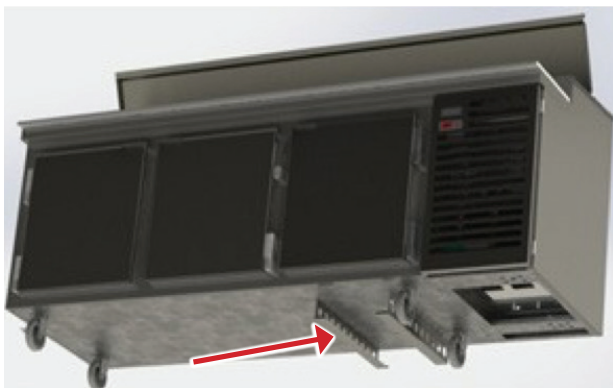
II. a - RECEIPT INSPECTION

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)!



III. INSTALLATION

III. a - INSTALLATION

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

All units are supplied with a cord and plug, which can simply be plugged into a dedicated appropriately sized outlet.

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.



III. INSTALLATION (continued)

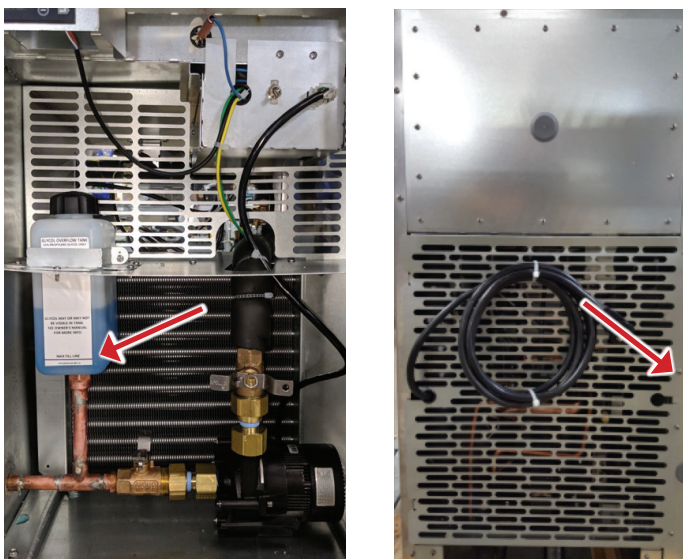
III. a - INSTALLATION (continued)

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

A non-toxic food grade 35% Propylene Glycol level in the overflow tank may be above the "Maximum Fill Line" or not visible in the bottle when the unit arrives. Propylene Glycol level in the overflow tank varies and may or may not be visible in the bottle based on the following conditions:

- Variations in the environment temperature;
- Variation in unit temperature.

If the unit is powered down after normal working hours, the Propylene Glycol level may rise above the "Maximum Fill Line". This is normal operation and is influenced by the above conditions.



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!

IV. PRESTART CHECKS

IV. 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

IV. PRESTART CHECKS (continued)

IV. a - PRESTART CHECKS (continued)

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

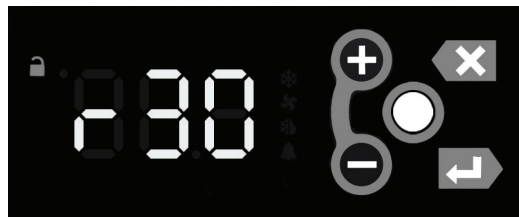
All temperature settings can be adjusted by the Customer or Authorized Traulsen Service Agent within +/- 3 °F.

V. OPERATION

V. 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.



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

V. 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.

V. OPERATION (continued)

V. 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 be sized properly and in good working condition.
8. Traulsen recommends specified pans for optimum performance (see spec sheet for recommended suppliers).

V. 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.

V. d - SHUTDOWN FOR EXTENDED PERIOD

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.

V. 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.

V. 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.

V. OPERATION (continued)

V. f - LEAVING FOOD PRODUCT IN THE UNIT THROUGHOUT THE NIGHT (continued)

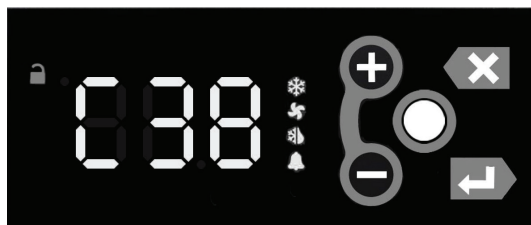
Plastic wrap should be placed over exposed food prior to closing the night cover to help prevent condensation from getting into the food.

The night cover must be closed if food is being left in the pan chillers overnight.

VI. CONTROL BASICS

VI. a - CONTROL DISPLAY

Your equipment has been configured for optimum performance. This document will serve as guide, if there is a need to adjust the controller settings via the simple display. On the left side is a unlock symbol and a three digit LED display. This typically displays the cabinet temperature and the rail temperature, prefixed with 'C' and 'r' respectively. The cabinet and rail temperature are displayed alternately. At the center of the display there are four icons that reflect the status of the compressor, fans, defrost and alarms. On the right are five capacitive touch buttons. They will be used to access the controller settings.



Status and Button Symbols:

	Compressor Status
	Fan Status
	Defrost Status
	Alarm / Door Open
	Unlock Symbol
	+ or Next Key
	- or Previous Key
	Unlock or Modify Key
	Esc or Back Key
	Display or Enter Key

VI. CONTROL BASICS (continued)

VI. b - UNLOCKING THE KEYPAD

Normally, the keypad is locked to prevent inadvertent changes to settings. The Unlock Key is a white dot on the right side of the display, centered between the other 4 keys. Press the Unlock key twice within a second in order to unlock the keypad (think “tap-tap”). The Keypad Unlocked LED will turn on to indicate the keypad is now live. The keypad will stay unlocked until there is 3 minutes of inactivity, at which time it will automatically lock the keypad. There are 2 operations the user can perform without having to enter a password:

- Change the cabinet temperature setpoint
- Change the rail temperature setpoint
- Initiate a defrost operation

VI. c. - ADJUSTING THE CABINET TEMPERATURE SETPOINT

The setpoint to the unit can be changed simply by pressing the Plus or Minus Key. There will be a slight delay at first to prevent an accidental change, so it will be necessary to hold the key for 3-4 seconds until the value starts to flash. The flashing value indicates the setting is being modified. To raise the setpoint, press the Plus Key to increment to the setpoint you want. Similarly, press the Minus Key to lower the setpoint. When the desired value is reached, press the Enter/Display Key to lock in the value. Pressing the Esc Key will abort the process and keep the original setpoint. The keypad must be unlocked in order to change the setpoint using the shortcut method.

VI. d. - ADJUSTING THE RAIL TEMPERATURE SETPOINT

1. Push the Enter key, you will see “Sen”
2. Push the “+” or “-” key till you see “Set”.
3. Push the enter key, “000” will be displayed with the left digit flashing.
4. Press the enter key, “000” will be displayed with the middle digit flashing.
5. Press the enter key, “000” will be displayed with the right digit flashing.
6. Press the enter key, “SP” will be displayed.
7. Use the “+” or “-” key, to navigate to parameter “rSP”.
8. Push the enter key to view the current setpoint.
9. Push modify, the display will start flashing the current setpoint.
10. Use the “+” or “-” key to adjust the rail setpoint.
11. Push the enter key to set the rail setpoint.
12. Push the back button to exit the menu system.

VI. CONTROL BASICS (continued)

VI. e. - INITIATING A DEFROST

Defrost is a necessary operation to remove frost that builds up on the evaporator coil and reduces air flow within the cabinet. The unit is setup to do this automatically but has the capability to manually defrost as well.

To manually defrost the unit, press the Minus Key and the Esc Key simultaneously and hold for 5 seconds. Units equipped with an LED temperature display will indicate when a defrost cycle is in process. The Defrost Symbol will illuminate letting you know defrost is in effect. Depending on the settings, the unit may also show “DEF”.

VII. GENERAL CARE

VII. 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).

VII. b. - ADJUSTING THE SHELVES

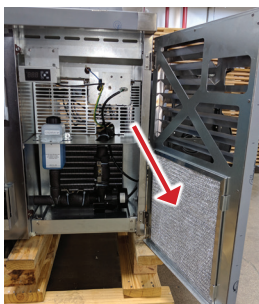
Shelves and shelf clips are shipped with the unit. For each shelf, insert four (4) shelf clips into the pilaster slots at the same height. The shelf clips have a small projection on top which holds the shelf in position and prevents it from slipping forward. After installing shelf clips on pilasters,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

VI. GENERAL CARE (continued)

VII. c - CLEANING THE COILS

The condenser coil is located in the system area behind the front louver door. Open the louver door to access the condenser coil. Clean condenser coil with a vacuum cleaner or soft brush; do not use a wire brush. Closer louver door. Reconnect electrical supply.

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. Reconnect electrical supply.



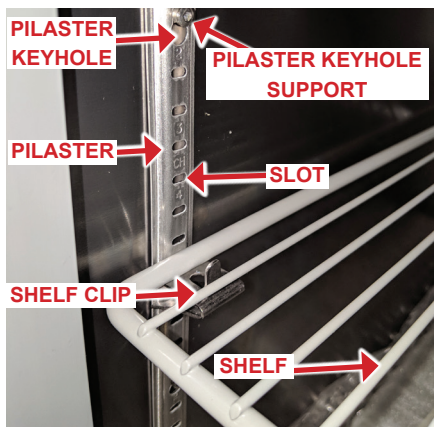
The air filter in all the prep tables is located in the interior of the louver door and does not require any tools for removal (see image to the left).

VII. 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.

The shelf clips have a small projection on top which holds the shelf in position and prevents it from slipping forwards. The clip must be “snapped” in place by squeezing clip together and inserting into slot in pilaster keyhole (see below).



VI. GENERAL CARE (continued)

VII. 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 pan 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.



VIII. TROUBLESHOOTING

VIII. a - TROUBLESHOOTING

⚠ 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.

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