

Traulsen & Co., Inc.



Quality Refrigeration

OWNER'S MANUAL

Instructions for the installation, operation,
and maintenance of all VPS* Pizza Prep Table Models:

*U.S. Patent No. 6,089,036

VPS48S
VPS54S
VPS66S
VPS72S
VPS90S
VPS114S

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 a.m. and 4:30 p.m. 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

I. The Serial Tag	Page 1	V. Care & Maintenance	
II. Receipt Inspection	Page 2	a-Cleaning The Condenser	Page 4
III. Installation		b-Hinge Replacement	Page 4
a-Location	Page 2	c-Replacing The Gaskets	Page 4
b-Packaging	Page 2	d-Cleaning The Exterior	Page 5
c-Installing Casters	Page 2	e-Cleaning The Interior	Page 5
d-Installing Legs	Page 2	VI. Misc. Operations	
e-Cord & Plug	Page 2	a-Replacing The Shelves	Page 5
f-Power Supply	Page 2	b-Cleaning The Raised Rail	Page 5
g-Clearance	Page 2	VII. Other	
h-Wiring Diagram	Page 2	a-Service Information	Page 5
IV. Operation/Start-Up		b-Spare Parts	Page 5
a-Master Switch	Page 3	c-Warranty Registration	Page 5
b-Power Supply	Page 3	VIII. Parts List	Page 6/7/8
c-Condensing Unit	Page 3	IX. Operational Guidelines	Page 8
d-Turning The Unit ON	Page 3	X. Trouble Shooting Guide	Page 9
e-Checking The Temperature	Page 3	XI. Pan Capacities	
f-Optional LCD Thermometer	Page 3	a-The VPS System	Page 10
g-Defrost Timer	Page 3	b-Pans	Page 10
h-Adjusting The Temperature	Page 3/4	c-Interior Arrangements	Page 10
i-Error Messages	Page 4	d-Lift-Up Rail	Page 10
		XII. Plan & Elevations	Page 11/12
		XIII. Warranty Information	Page 13
		XIV. Index	Page 14



SERIAL VOLTS	MODEL Hz	PH	
TOTAL CURRENT	AMPS		
MINIMUM CIRCUIT	AMPS		
MAXIMUM OVERCURRENT PROTECTION LIGHTS	WATTS		AMPS
HEATERS	AMPS		
REFRIGERANT DESIGN PRESSURE	TYPE HIGH		OZ LOW
REFRIGERANT DESIGN PRESSURE	TYPE HIGH		OZ 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 on the left interior wall of the compressor compartment, behind the louvers.

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
- 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 legs or casters are boxed inside to prevent damage.

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 so that the door (s) may open a minimum of 90°.

III. b - PACKAGING:

All Traulsen VPS units are shipped from the factory on a sturdy wooden pallet and packaged in a durable crate with staples. These should first be removed to avoid scratching the unit when lifting off the crate. 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. c - INSTALLING CASTERS:

Six (6) 8" high casters are supplied standard for all VPS units. These are shipped from the factory packed inside a cardboard box, contained within the unit.

WARNING: THE CABINET MUST BE BLOCKED AND STABLE BEFORE INSTALLING LEGS OR CASTERS.

To install the legs or casters, first raise and block the unit a minimum of 9" from the floor. The casters slide into the two leg channels on the front and back of the cabinet. These are fully adjustable along the unit's entire length to allow for avoiding floor obstructions, such as drains and outlet boxes. Be certain that all casters are tightly secured; to do this, tighten the two bolts located at the base of each caster assembly.

NOTE: Casters or legs must be installed towards the four corners of the unit, as well under the compress-

III. INSTALLATION (continued)

III. c - INSTALLING CASTERS (cont'd):

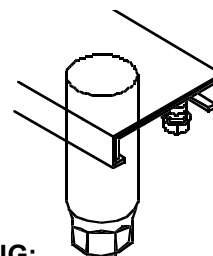
or compartment, for proper support. See drawing on page 6 for correct placement.

III. d - INSTALLING LEGS:

Optional legs are installed in the same manner as casters (see figure 1). When the unit is set in its final position it is important for proper operation that the unit be leveled. The legs are adjustable for this purpose.

Please note that Traulsen units are not designed to be moved while on legs. If the unit requires moving, a pallet jack or forklift should be used to prevent damage.

Fig. 1



III. e - CORD & PLUG:

All self-contained models are supplied with a cord & plug attached. It is shipped coiled at the bottom of the cabinet, secured by a nylon strip. For your safety and protection, all units supplied with a cord and plug include a special three-prong grounding plug on the service cord. Select only a certified electrical outlet with grounding plug for power source. **NOTE:** Do not under any circumstances, cut or remove the round grounding prong from the plug, or use an extension cord.

III. f - POWER SUPPLY:

It is recommended that the supply voltage 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.

III. g - CLEARANCE:

It is important for the proper operation and longevity of your Traulsen unit that it have adequate provisions for air supply to the compressor. Do not store materials within 31" of the condensing unit louvers. Inadequate air flow circulation and heating will result if the air flow is obstructed.

III. h - WIRING DIAGRAM:

Refer to the wiring diagram for any service work performed on the unit. Should you require one, please contact Traulsen Service at (800) 825-8220, and provide the model and serial number of the unit involved.

IV. OPERATION/START-UP

IV. a - MASTER SWITCH:

The master switch is located at main electrical box behind the louver panel and should be in the OFF position.

IV. b - POWER SUPPLY:

Connect the power supply cord to the proper fused receptacle in accordance with state and local codes.

IV. c - CONDENSING UNIT:

The condensing unit is cycled by a low pressure control set at approximately 52 lbs. cut-in, 18 lbs. cut-out.

All valves on the condensing unit are open when shipped. Check all connections for leaks with an electronic detector before starting unit.

IV. d - TURNING THE UNIT ON:

Turn the master switch to the ON position.

IV. e - CHECKING THE TEMPERATURE:

Check the temperature of the refrigerated unit to insure cooling is being obtained, and adjust the temp control as needed. Re-check operation after several hours and again after two or three days.

IV. f - OPTIONAL LCD THERMOMETER:

If supplied with an optional LCD thermometer, to activate remove paper film from LCD thermometer battery contacts by opening the louver panel and reaching behind the thermometer to access batteries (AA batteries included).

IV. g - DEFROST TIMER:

Set defrost timer to correct time of day after unit is plugged in. Pins are set from the factory, EXAMPLE: 10am, 2pm, 8pm, 2am and 6am. A minimum of five (5) defrost cycles are required per day.

IV. h - ADJUSTING THE TEMPERATURE:

The refrigeration system has been properly charged and tested at the factory. It is regulated by an electronic control.

All control settings are retained in a non-volatile memory. If the power supply is interrupted for any reason, re-programming is not necessary unless different control settings are required.

The control is equipped with a lock-out switch to prevent unauthorized tampering. When placed in the LOCK position, the keypad is disabled and no changes to the settings can be made. When placed in the UNLOCK position, the keypad will function normally.

To access the lock-out switch, first disconnect the power supply, then open the control. The switch is located on the inside cover about two inches above

IV. h - ADJUSTING THE TEMPERATURE (cont'd):

the bottom (see figure 2). To disable the keypad, slide the switch to left (LOCK) position. To enable the keypad, slide the switch to the right (UNLOCK) position. Please note that the control is shipped from the factory in the locked position.

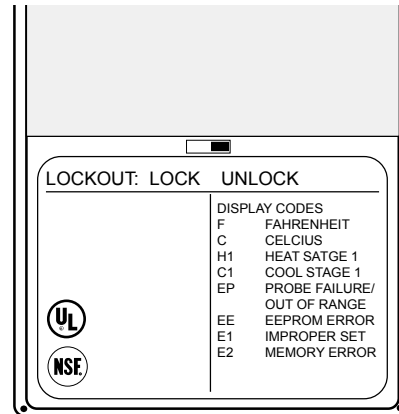


Fig. 2

Once the control is set to the UNLOCK position, it can then be programmed in four simple steps using the LCD display and the three keys on the control face.

STEP 1- To start programming, press the SET key once to access the Fahrenheit/Celsius mode. The display will show the current status, either F for degrees Fahrenheit or C for degrees Celsius. Press the up or down arrow keys to toggle between the F and C designation.

STEP 2- Press the SET key again to access the setpoint. The LCD will display the current setpoint and the S1 annunciator will be blinking on and off to indicate that the control is in the setpoint mode. Press the up and down arrow keys to increase or decrease the setpoint to the desired temperature.

STEP 3- Press the SET key again to access the differential. The LCD will display the current setpoint and the DIF1 annunciator will be blinking on and off to indicate that the control is in the differential mode. Press the up and down arrow keys to increase or decrease the differential to the desired setting.

STEP 4- Press the SET key to access the cooling or heating mode. The LCD will display the current mode, either C1 for cooling or H1 for heating. Press the up and down arrow keys to toggle between the C1 or H1 designation. Press the SET key once more and programming is complete.

NOTE: The control will automatically end programming if no keys are depressed for a period of thirty seconds. Any settings that have been input to the control will be accepted at that point.

IV. OPERATION (continued)

IV. h - ADJUSTING THE TEMPERATURE (cont'd):

The proper control settings for the VPS models are:

STEP	ANNUNCIATOR	DESCRIPTION	DISPLAY
1	F or C	Fahrenheit or Celsius Scale	
2	S1 (blinking)	Setpoint Temperature	
3	DIF1 (blinking)	Differential Temperature	
4	C1/H1	Cooling or Heating Mode	

IV. i - ERROR MESSAGES:

In the event of an error message, please refer below for troubleshooting:

E1- Appears when either the UP or DOWN arrow keys are pressed when not in programming mode. To correct, allow the control to reset in 30 seconds. If an E1 message appears when no keys are being depressed, contact an authorized service agent to replace the control.

E2- Appears if the control settings are not properly stored in memory. To correct, check all settings and correct if necessary (see section IV. a).

EP- Appears when the probe is open, shorted or sensing a temperature that is out of range. To correct, first verify if the temperature is truly out of range, if so correct this setting. If not, contact an authorized service agent for repair or replacement.

EE- Appears if the EEPROM has been corrupted. Contact an authorized service agent to replace the control.

CL- Appears if calibration mode has been entered. To correct, shut off the power supply to the unit for at least five seconds. If after doing so the CL message still appears, contact an authorized service agent to replace the control.

V. CARE & MAINTENANCE

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 accumulation. The frequency of cleaning will depend on jobsite conditions; however, at least once a month is strongly recommended. 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 remove the front louver assembly. To remove this, lift the louver assembly out of the lower cradle and then slide it down away from this out of the top bracket. Vacuum or brush any dirt, lint or dust from the finned condenser coil, the compressor and other cooling system parts. If significant dirt is clogging the condenser fins, use compressed air to blow this clear.

After cleaning replace the louver assembly.

V. b - HINGE REPLACEMENT:

Both the door and hinge can be easily removed from the cabinet. To remove the door, remove the screw at the bottom of the upper hinge. To remove the door half of the hinge from the door, slide hinge cover off and then remove the three Phillips head screws which secure the hinge in place on the door.

To remove the cabinet half of the hinge, remove the three Phillips head screws which hold it in place.

To reassemble the hinge reverse the previous procedure.

V. c - REPLACING THE GASKETS:

Before attempting to install a new gasket, both the unit and the gasket itself must be at room temperature. To replace a gasket, first lift-up the gasket to expose the door liner mounting screws. Remove the Phillips head screws which secure the interior door liner. Next, remove the door liner, and the gasket to be replaced. Then, align the new gasket with the door and replace the door liner. Insert the Phillips head screws into the door liner holes and tighten to secure both the gasket and door liner to the door.

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

V. CARE & MAINTENANCE (cont'd)

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.

VI. MISC. OPERATIONS

VI. a - REPLACING THE SHELVES:

The shelves can be readily removed by simply lifting them clear of the side wall mounted pins and mullion bracket. To replace, reverse the process.

VI. b - CLEANING THE RAISED RAIL:

To clean the rail area, first remove all food pans and rail inserts (for cleaning separately). Wipe out the rail area being careful not to wipe any debris on or into any of the raised openings in the rail bottom. These are air discharge and air returns for the VPS system, and must be kept clean, clear and open for proper operation.

VII. OTHER

VII. 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

VII. a - SERVICE INFORMATION (cont'd):

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.

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.

VII. b - SPARE PARTS:

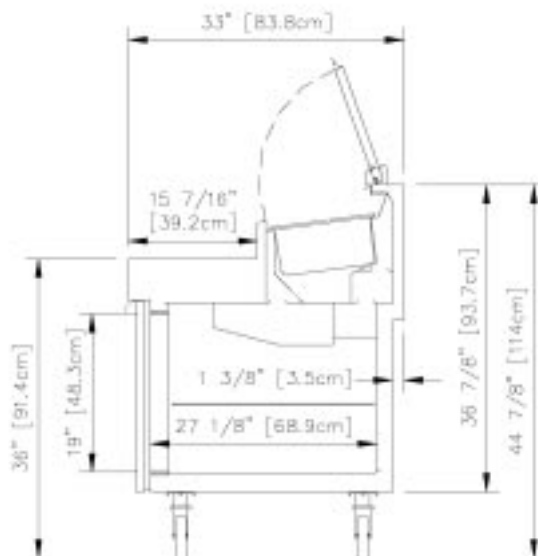
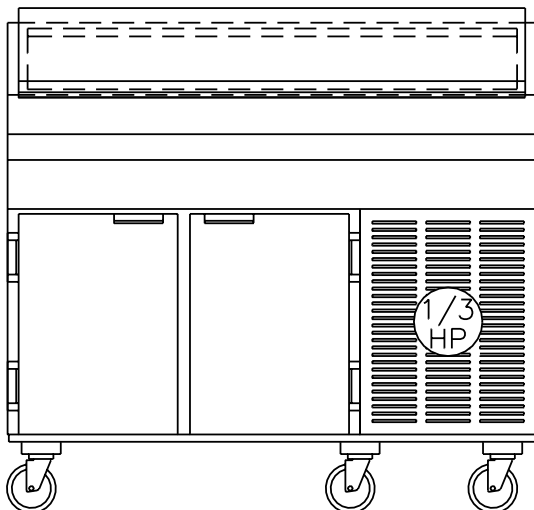
Spare or replacement parts may be obtained through a parts supplier or one of our authorized service agents. A complete list of authorized service agents accompanies this manual and is also posted on our company's official website @ www.traulsen.com.

VII. 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).

VIII. PARTS LIST

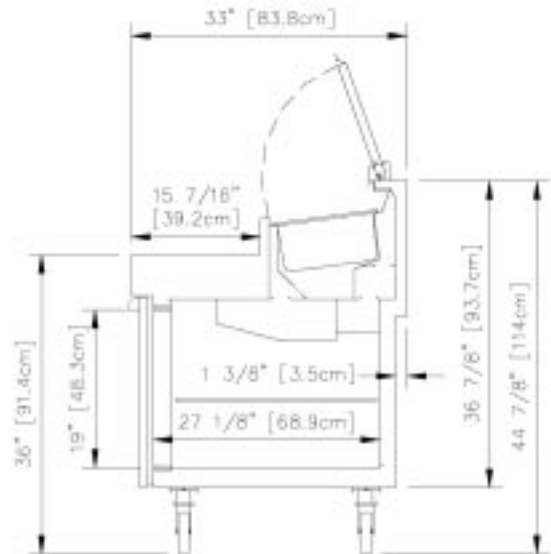
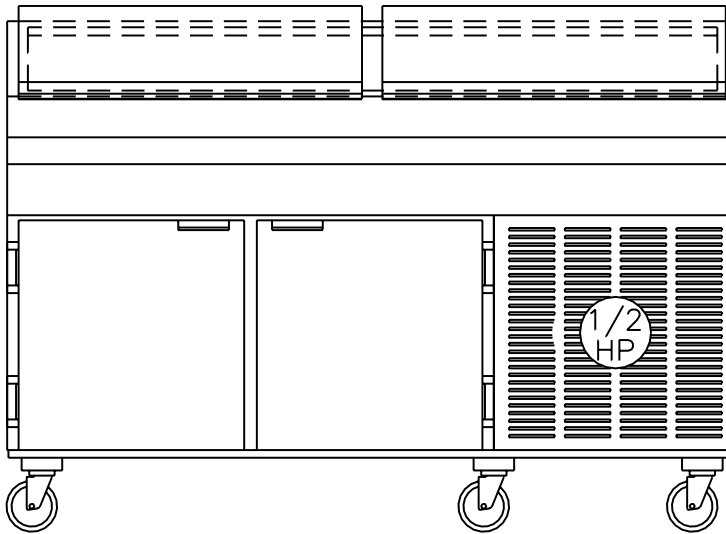
VPS48S & VPS54S



<u>KEY</u>	<u>DESCRIPTION</u>	<u>PART NUMBER</u>
1	LOUVER	6132004
2	8" CASTER ASS'Y W/O BRAKES	409-010-310-000
3	8" CASTER ASS'Y W/BRAKES	409-010-311-000
4	DOOR HANDLE	6051000
5	LCD THERMOMETER (OPTIONAL)	403-130-079-600
6	CORD & PLUG (NOT SHOWN)	401-130-079-600
7	RH DOOR ASS'Y (INCLUDING GASKET & HARDWARE)	VPS-18R
8	LH DOOR ASS'Y (INCLUDING GASKET & HARDWARE)	VPS-18L
9	DOOR GASKET (16-1/8" x 22-1/8")	418-130-105-200
10	DOOR HINGE	409-130-056-200
11	DOOR HINGE SPRING KIT	409-130-056-300
12	AIR DEFLECTOR	133-202
13	AIR DIFFUSER ASS'Y	133-203
14	40 WATT COATED BULB (OPTIONAL)	401-130-079-700
15	LAMP SOCKET (OPTIONAL)	409-010-019-000
16	BLOWER COIL (EVAPORATOR)	403-009-766-000
17	CLEAR DRAIN TUBE	944075
18	PLASTIC SHELF SUPPORT	409-009-515-000
19	WIRE SHELF	410-130-104-900
20	LIFT LID BRACKET	6005018RH, 6005019LH
21	LIFT LID	056-903 (VPS54S only)

VIII. PARTS LIST (CONTINUED)

VPS66S, VPS72S, VPS90S & VPS114S



<u>KEY</u>	<u>DESCRIPTION</u>	<u>PART NUMBER</u>
1	LOUVER	6132004
2	LOUVER (VPS72S)	6132005
3	8" CASTER ASS'Y W/O BRAKES	409-010-310-000
4	8" CASTER ASS'Y W/BRAKES	409-010-311-000
5	DOOR HANDLE	6051000
6	LCD THERMOMETER (OPTIONAL)	403-130-079-600
7	CORD & PLUG (NOT SHOWN)	401-010-304-000
8	DOOR GASKET (22-1/8" x 22-1/8")	418-130-105-300
9	DOOR HINGE	409-130-056-200
10	DOOR HINGE SPRING KIT	409-130-056-300
11	LIFT LID (VPS66S)	056-246
12	LIFT LID (VPS72S)	056-288
13	LIFT LID (VPS90S)	056-266
14	LIFT LID (VPS114S)	056-210
15	LIFT LID SPACER	056-209
16	LH DOOR ASS'Y (INCLUDING GASKET & HARDWARE)	VPS-24L
17	RH DOOR ASS'Y (INCLUDING GASKET & HARDWARE)	VPS-24R
18	AIR DEFLECTOR (VPS66S)	056-260
	AIR DEFLECTOR (VPS72S)	056-297
	AIR DEFLECTOR (VPS90S)	056-280
	AIR DEFLECTOR (VPS114S)	056-237
19	AIR DIFFUSER (VPS66S)	056-100
	AIR DIFFUSER (VPS72S)	265-204
	AIR DIFFUSER (VPS90S)	243-100
	AIR DIFFUSER (VPS114S)	056-600
20	40 WATT COATED BULB (OPTIONAL)	401-130-079-700
21	LAMP SOCKET (OPTIONAL)	409-010-019-000
22	BLOWER COIL (EVAPORATOR FOR VPS66,72 & 114S)	403-130-084-300
	BLOWER COIL (EVAPORATOR FOR VPS90S)	403-009-766-000
23	CLEAR DRAIN TUBE	944075
24	PLASTIC SHELF SUPPORT	409-009-515-000
25	WIRE SHELF	410-130-104-800
26	LIFT LID BRACKET	6005018RH, 6005019LH

IX. OPERATIONAL GUIDELINES

Please follow these simple guidelines for proper VPS operation:

- **The defrost timer must be set to the proper time of day. If the unit is shut down at any time, the clock must be reset.**
- **Rail inserts must be in place (under pans) before loading any pans.**
- **For best results in holding product temperatures, stainless steel pans should be used in the rail, rather than plastic pans.**
- **The rail area must have a full complement of pans in place at all times. This is true even when the unit is not in use with the lid closed, but operational, especially overnight.**
- **These units have been designed to operate in an ambient room environment of 86°F (30°C) or less.**
- **Do not allow air drafts (such as heat or A/C ceiling registers) to blow on, or over, the rail area. This will disrupt the air blanket over the product area, resulting in uneven to poor holding temperatures.**
- **Rail covers should be closed over the rail whenever slow times of operations allow.**
- **Product should be loaded into the rail at a minimum temperature of 35° to 36°F. The VPS unit was not designed to pull down product temperature, but rather to maintain it.**
- **Do not allow blockage of blower fans located in lower base storage area, such as by stacking boxes, etc. under fans or allowing materials such as plastic wrap to be sucked into the fan guards.**
- **Do not block open base refrigerator doors open while loading or unloading.**
- **When cleaning the rail area, do not wipe any debris on or into the any of the raised openings in the rail bottom. These are air discharge and air returns for the VPS system, and must be kept clean, clear and open.**

X. TROUBLE SHOOTING GUIDE

FIND YOUR PROBLEM HERE	REMEDY
1. Condensing unit fails to start.	<ul style="list-style-type: none"> a. Check if line has been disconnected. b. Check T-Stat setting and operation. c. Check switch behind louvers.
2. Condensing unit operates for prolonged periods or continuously.	<ul style="list-style-type: none"> a. Shortage of refrigerant, locate and repair leak, evacuate and recharge per the manufacturer's requirements. b. Dirty condenser or filter. Clean properly. c. Are doors closing properly? d. Evaporator coil iced. Check defrost clock and heating element. e. Check to see if there are any restrictions in refrigeration system.
3. Food compartment is too warm.	<ul style="list-style-type: none"> a. Thermostat setting too high, readjust thermostat. b. Perhaps a large quantity of 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. c. Check door gasket for proper seal.
4. Food compartment is too cold.	<ul style="list-style-type: none"> a. Adjust the thermostat to a warmer setting.
5. Condensation on the exterior surface.	<ul style="list-style-type: none"> a. Condensation on the exterior surface of the unit is perfectly normal during periods of high humidity. b. Check door alignment and gaskets for proper seal.

XI. PAN CAPACITIES

XI. a - THE VPS SYSTEM:

The Venturi Plenum System (VPS) pizza prep tables are designed to keep all foods fresh, at an even temperature, without freezing. The VPS system accomplishes this task by surrounding product with cold air, top to bottom, and on all sides without drying the ingredients. This extends shelf life, eliminating the need to stir products or rotate pans. It has the added benefit of eliminating clean-up associated with the frost build-up and condensation found in "wrapped rail" designs. The standard 12" front to back raised rail places pans in full view, where they are both easy to use, and can be completely filled, further reducing labor required to operate.

Std. Rail Models	Third Size Pan Capacity	Full Size Pan Capacity
	(w/o adapter bars)	(w/o adapter bars)
VPS48S	6	2
VPS54S	7	2-1/3
VPS66S	9	3
VPS72S	10	3-1/3
VPS90S	12	4
VPS114S	16	5-1/3

XI. b - PANS:

The VPS models are all designed to accommodate either full size (12" x 20"), half or third size pans without the use of adapter bars (pans supplied by others). See chart top right for pan capacities.

XI. c - INTERIOR ARRANGEMENTS:

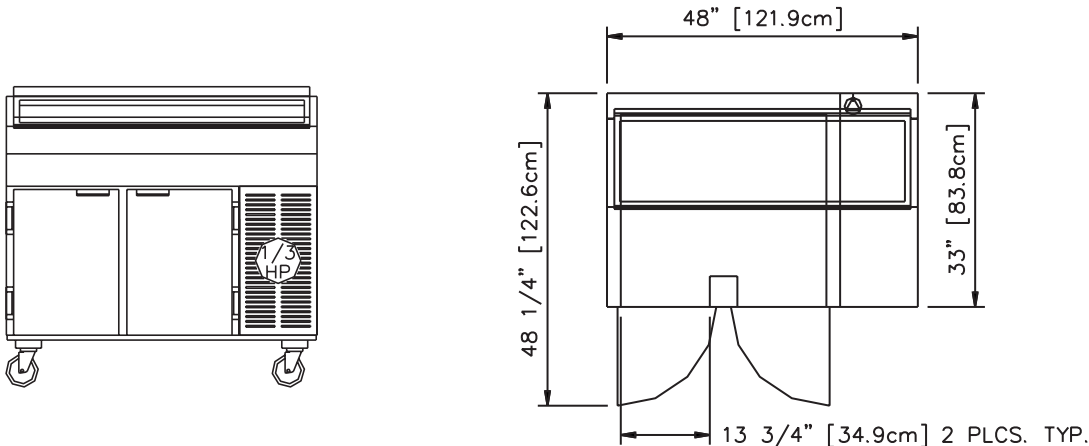
One (1) powder coated shelf is mounted behind each door. Optional angle type or chrome rod type tray slides may be ordered in place of these, however please note that tray slides are not available for either 48" or 54" long models.

XI. d - RAIL COVER:

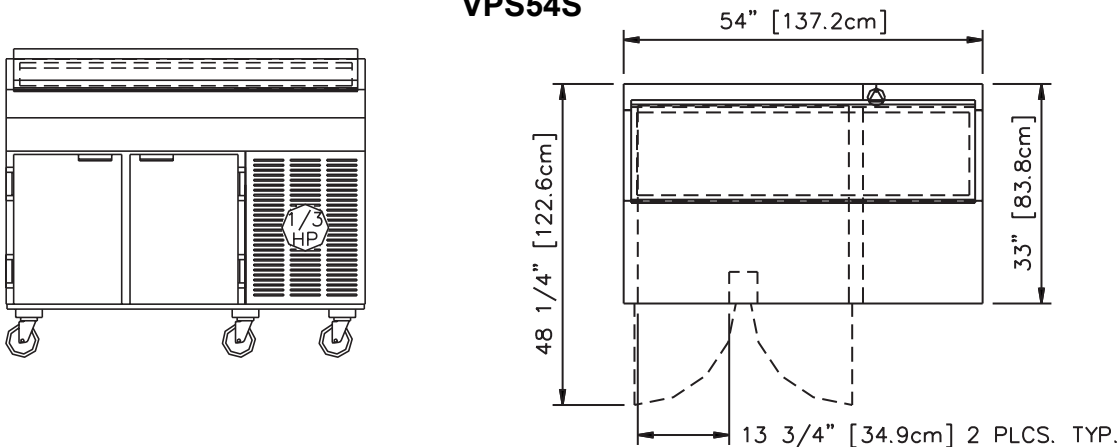
Each VPS Prep Table includes a stainless steel lift-up rail cover, which can be set in either the 45° or fully opened position. Opened at 45°, the rail cover extends to a height of 12-1/2" (31.75 cm) above the unit. Opened at 90°, the rail cover extends to a height of 16-1/2" (41.91 cm) above the unit.

XI. PLAN & ELEVATIONS

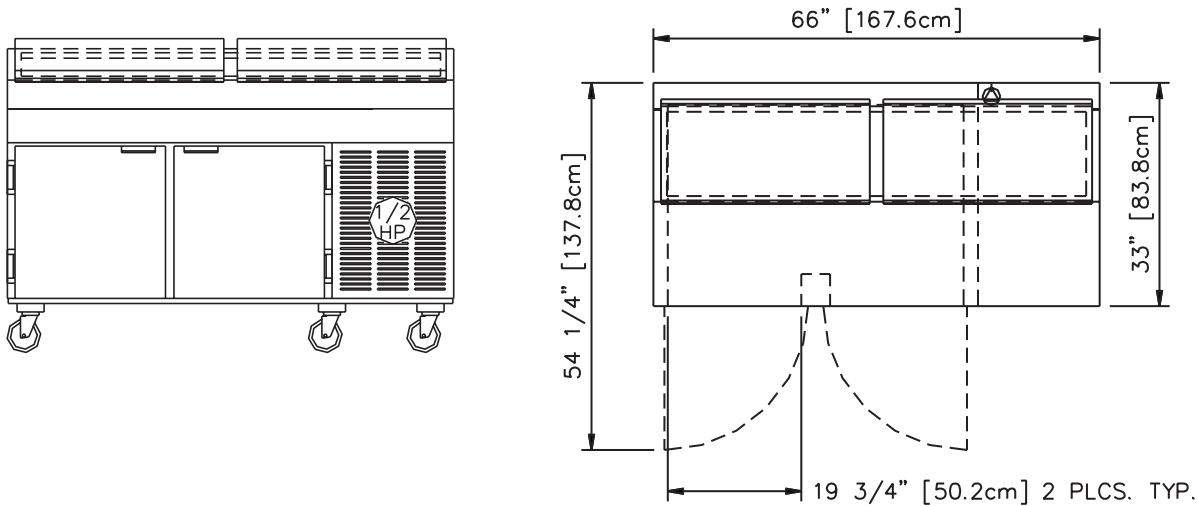
VPS48S



VPS54S

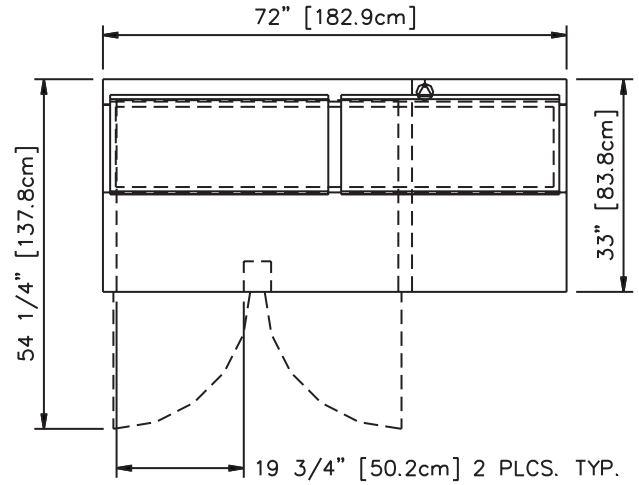
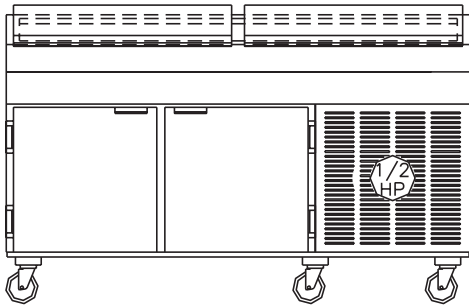


VPS66S

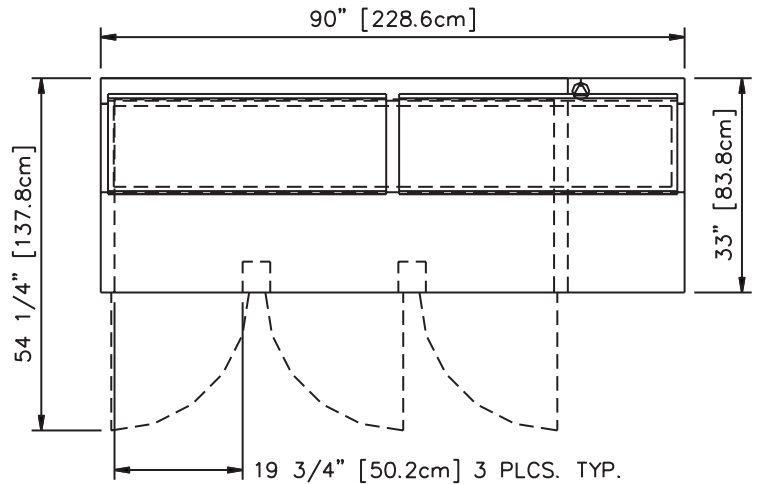
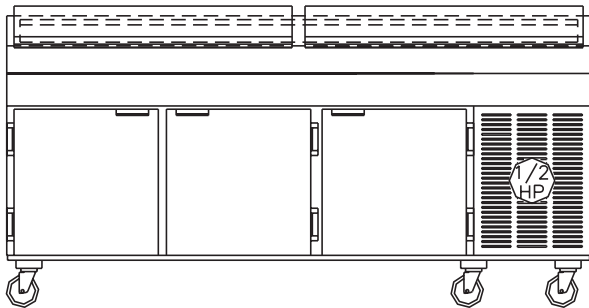


XI. PLAN & ELEVATIONS (cont'd)

VPS72S

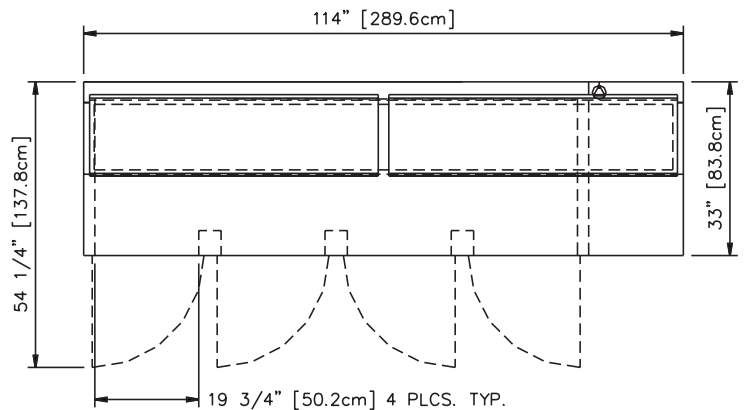
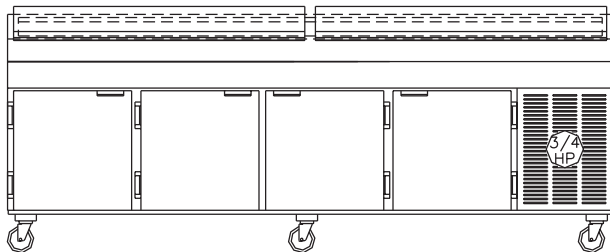


VPS90S



VPS114S

(drawings not to scale with those of other models)



XIII. 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, not to exceed 15 months from date of shipment. 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.

XIV. INDEX

<u>A</u>		<u>N</u>	
Adapter Bars	11		
Adjusting The Temperature	3, 4	<u>O</u>	
<u>B</u>		<u>P</u>	
<u>C</u>		Pallet - Shipping	2
Calibration - Mode	4	Pans	11
Casters	2	Power Supply	2
Celsius	3, 4	<u>R</u>	
Cleaning - The Condenser	4	Rail Inserts	9
Cleaning - The Exterior	5	Rail - Refrigerated	5
Cleaning - The Interior	5	Refrigerant	2
Clearance	2	Return Authorization	2
Compressor - Oil	2	<u>S</u>	
Condensing Unit	3, 4	Serial Tag	1
Control - Electronic	3	Setpoint - Setting	3
Cord & Plug	2	Shelves	5
<u>D</u>		Standard (12" Front to Back) Rail	11
Damage - Freight	2	<u>T</u>	
Differential - Setting	3	Temperature - Adjustment	3, 4
Door Liner	4	Thermometer - LCD	3
<u>E</u>		<u>U</u>	
Error - Message	4	<u>V</u>	
<u>F</u>		Venturi Plenum System (VPS)	11
Fans	9	<u>W</u>	
Fahrenheit	3, 4	Warranty	13
Freight Claim	2	Warranty, Registration	5
<u>G</u>		Wiring Diagram	2
Gaskets	4, 5	<u>X</u>	
<u>H</u>		<u>Y</u>	
Hinge - Replacement	4	<u>Z</u>	
<u>I</u>			
<u>J</u>			
<u>K</u>			
<u>L</u>			
Legs	2		
Leg Channels	2		
Louver Panel	1, 3, 4		
<u>M</u>			
Master Switch	3		

HOURS OF OPERATION:

Monday thru Friday 7:30 a.m. - 4:30 p.m. CST

EXTENDED WARRANTY SERVICE HOURS

Monday thru Friday 4:30 p.m. - 6:00 p.m. CST



Quality Refrigeration

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