



Quality Refrigeration

# OWNER'S MANUAL

Instructions for the installation, operation  
and maintenance of Traulsen:  
Heated Banquet & Transport Carts



This Traulsen unit is built to our highest quality standards. We build our heated carts 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, call us on our toll free number, 800-825-8220 between 7:30 am - 4:30 pm CST, Monday thru Friday. You may also log onto [www.traulsen.com](http://www.traulsen.com) for further information. It is our pleasure to help and assist you in every possible way.

<b>INSTALLER</b>	
<b>COMPLETE THE FOLLOWING INFORMATION PRIOR TO UNIT INSTALLATION</b>	
INITIAL START DATE: _____	SERIAL NO. _____
MODEL TYPE: _____	
COMPANY/INDIVIDUAL NAME: _____	
INSTALLER: _____	

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Model <input style="width: 150px; height: 25px;" type="text"/>	Serial <input style="width: 100px; height: 25px;" type="text"/>
Volts <input style="width: 80px; height: 25px;" type="text"/> Phase <input style="width: 40px; height: 25px;" type="text"/>	Watts <input style="width: 100px; height: 25px;" type="text"/>
Amps <input style="width: 150px; height: 25px;" type="text"/>	Cycle <input style="width: 100px; height: 25px;" type="text"/>

## I. THE SERIAL TAG

The serial tag is a permanently affixed label on which is recorded vital electrical data about your Traulsen product, as well as the model and serial number. This tag is located in the exterior back top corner on all standard banquet and transport cart models.

### READING THE SERIAL TAG

- Model = The model # of your Traulsen unit
- Serial = The permanent ID# of your Traulsen unit
- Volts = Voltage
- Phase = Phase
- Watts = Wattage
- Amps = Amps
- Cycle = Cycle
- 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.

You should carefully inspect your 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 the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact our customer care team to file a freight claim. There is a fifteen (15) 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 Hobart/Traulsen customer care at 800-333-7447 to request a return or file a claim.

## III. INSTALLATION

### III. a - PACKAGING:

Your unit is packed in a cardboard carton which in turn, is banded to a wooden pallet.

Remove the banding material holding the carton to the pallet. Remove the cardboard carton and the plastic bag covering the cabinet and the banding material holding the cart to the skid. Metal pan slides and shelves are shipped under the cabinet, in between the casters (careful not to discard boxes with other packaging material). Remove items from boxes and install in the interior of cabinet.

NOTE: Prior to use, remove cardboard insert located under the heat cover in the interior of the cabinet.

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 application peel, remove and discard the covering from all surfaces.

### III. b - ELECTRICAL REQUIREMENTS:

Verify that the power source matches the serial tag electrical data, before the connection is made. A dedicated circuit is required for all models. See page 1 for serial tag location and data.

NOTE: Pre-heat the cabinet at 135 degrees for 30-45 minutes prior to use.

## IV. OPERATION-STANDARD

### IV. a - CONTROL PANEL:

The control panel contains a dual indicator operating light with both amber and red lamps, a dial thermometer, and a full range thermostat.

After the cart is connected to an appropriated power source, the operator will notice that the red indicator light is illuminated. This light will continue to be on as long as the cabinet is connected to the power source.

### IV. b - THERMOSTAT:

Rotate the thermostat knob so that it points to the number 5. This will cause heating elements to start heating. When this occurs the amber light will be illuminated. This light will stay on as long as the heating elements are engaged. Once the predetermined temperature is achieved, the heating elements will begin to cycle. During this period the amber light will turn on and off.

### IV. c- THERMOMETER:

As the elements are heating, the thermometer will begin to move and indicate the interior temperature of the cabinet. At the number 5 setting the thermometer should indicate an average temperature of approximately 150° degrees F.

NOTE: The temperature in any heated cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will supply an average temperature air temperature to keep food at a proper serving temperature. However, the operator should always test the food product itself to insure proper temperatures.

REMEMBER: The greater the thermostat number setting the higher the cabinet temperature and the lower the thermostat number setting the lower the cabinet temperature.

## V. OPERATION-ELECTRONIC/ FORCED AIR

### V. a - CONTROL PANEL:

The control panel contains an ON/OFF switch, and a full range electronic temperature controller.

Turn the ON/OFF switch to the ON position. The interior air circulating fans will immediately start, the LED on the electronic temperature controller will display.

## V. OPERATION-ELECTRONIC/ FORCED AIR

### V. b - TEMPERATURE CONTROLLER:

The electronic temperature controller is extremely precise. The controller has a "SET" button to allow for modifying temperature settings, LED display, and "UP" & "DOWN" buttons for either increasing or decreasing the desired holding temperature.

### V. c - DETERMINING THE PREVIOUS HOLDING TEMPERATURE:

Turn the ON/OFF switch to the "ON" position.

The controller LED will flash for a few seconds and then display the air temperature of the unit.

A small indicator light in the upper left corner of the controller LED window will illuminate indicating the unit is heating.

Depress and immediately release the "SET" button on the controller. The LED will display the last temperature setting for a period of 5 seconds. After 5 seconds the LED will display the air temperature in the unit.

If the displayed temperature setting is that which is desired no further action is required by the operator.

The cabinet will preheat to the temperature setting and maintain that temperature during the holding cycle.

### V. d - MODIFYING THE PREVIOUS HOLDING TEMPERATURE:

Turn the ON/OFF switch in the "ON" Position.

Depress the "SET" button for at least 2 seconds. The controller will immediately enter the "change" mode allowing the operator to modify the holding temperature required. The LED will begin flashing.

To increase the desired holding temperature simply depress the "UP" button until the desired temperature is displayed and release or to decrease the desired temperature depress the "DOWN" button until the desired holding temperature is displayed and release.

Depress the "SET" button after modifying the temperature. This will lock-in the revised temperature setting.

NOTE: THE CONTROLLER HAS BUILT-IN SELF DIAGNOSTIC FEATURES FOR TROUBLE SHOOTING.

NOTE: The temperature in any heated cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will provide an average air temperature in the cabinet. However, the operator should always monitor the food product to insure that it remain at proper temperature.

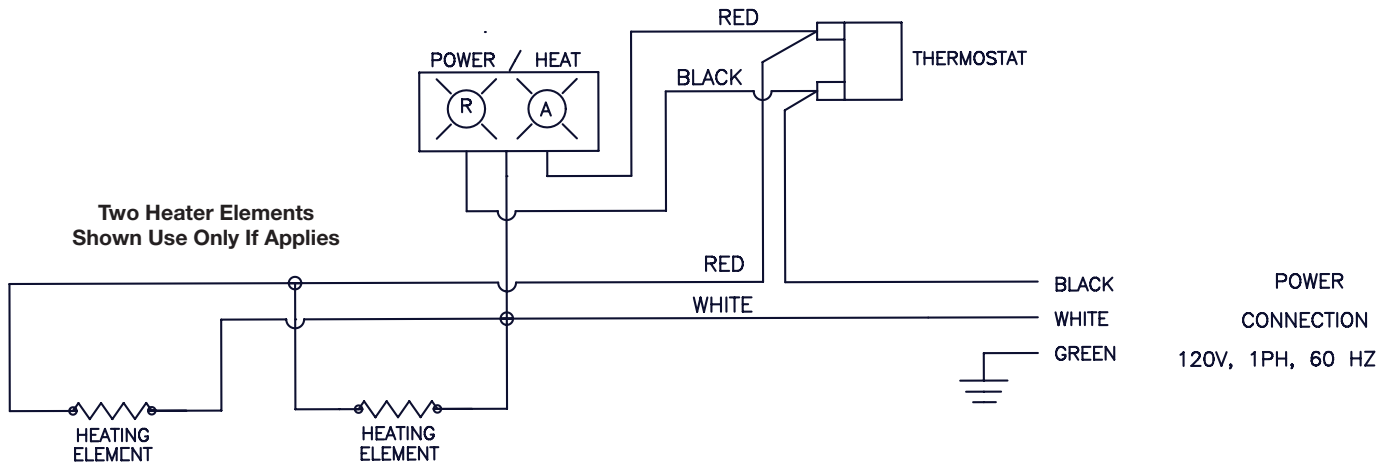
## VI. CLEANING THE CABINET

The interior of the cabinet should be cleaned whenever a food spill occurs. Use a mild soap and water to clean. If using plate racks (supplied by others) they should be removed and cleaned in a sink as necessary. Never use harsh chemicals or abrasive pads to clean the cabinet.

## VII. WIRING DIAGRAM-STANDARD

### VII. a - STANDARD:

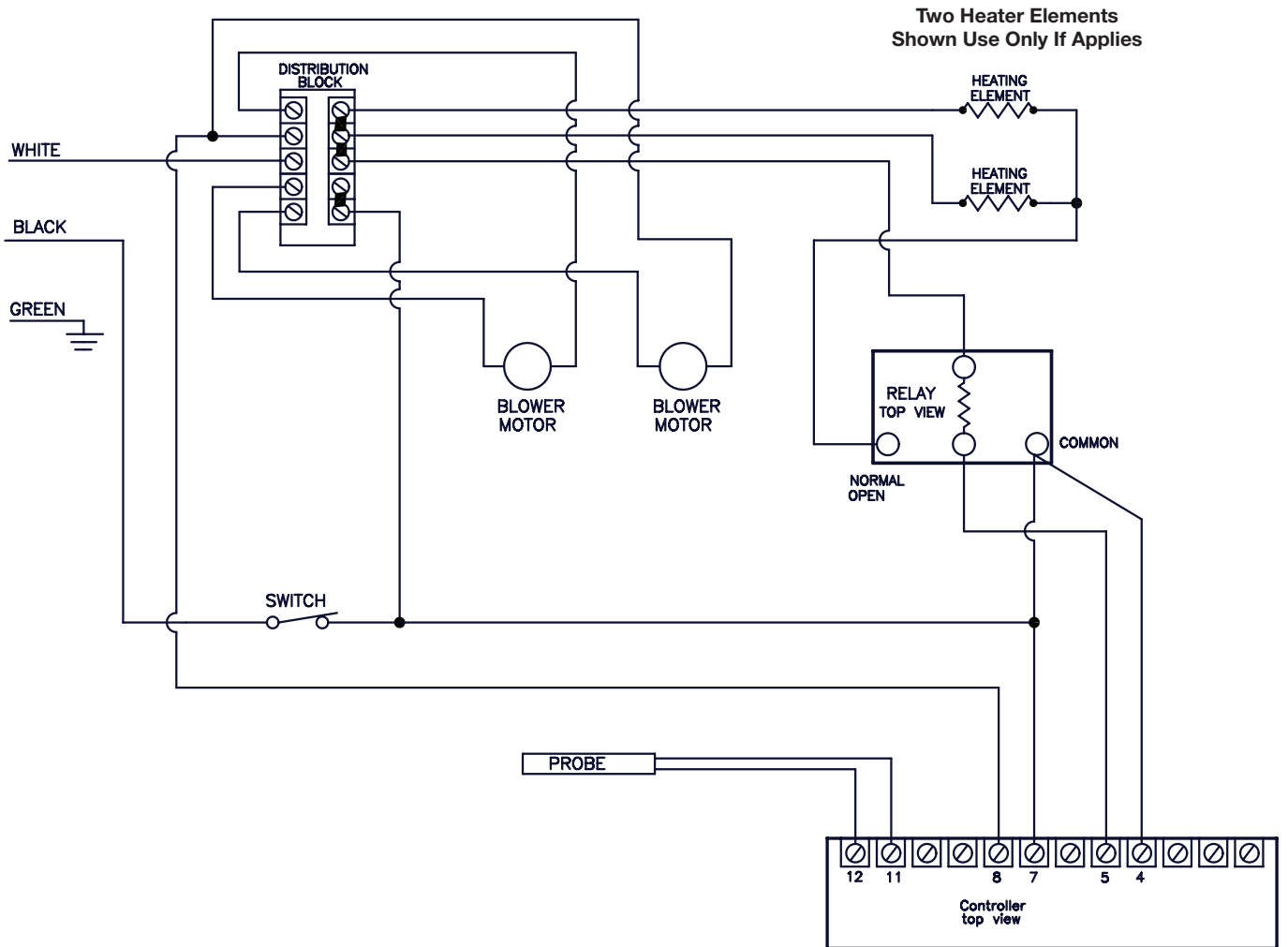
Note: Refer to the wiring diagram below for any service work performed by a qualified technician.



## VIII. WIRING DIAGRAMS-ELECTRONIC/FORCED AIR

### VIII. a - ELECTRONIC/FORCED AIR:

Note: Refer to the wiring diagram below for any service work performed by a qualified technician.



## IX. TROUBLE SHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
1. Unit fails to heat.	a. Is unit plugged in? b. Is there power at the power source?
2. Unit is too hot.	a. Is circulating fan on? b. Is sterno being used with cabinet on?
3. Unit is too cold.	a. Has the cabinet been on long enough to heat? b. Was the product cold when put in unit?
4. Unit is not operating/fails to start.	a. Call for service.

## X. SERVICE ASSISTANCE

### X. a - SERVICE INFORMATION:

If after checking the items in the trouble shooting guide, and the unit is still not operating properly, please contact an authorized Traulsen service agent. You may obtain the name of a service agent from the Tech Service page of our web site: [www.traulsen.com](http://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.)

### X. b - SPARE PARTS INFORMATION:

To purchase replacement parts or to speak to service support for Traulsen and most Hobart Refrigeration units please contact our Ft. Worth facility by phone at 800-825-8220 or fax to 817-740-6748 (parts) or 817-740-6757 (service).

To source parts locally follow instructions below for nearest location:

1. Log onto [www.traulsen.com](http://www.traulsen.com)
2. Select Service Directory (top of screen)
3. Select Locate Parts (left side of screen)
4. Click on State desired

To source service support locally follow instructions below for nearest authorized service agent:

1. Log onto [www.traulsen.com](http://www.traulsen.com)
2. Select Service Directory (top of screen)
4. Click on State desired

### X. c - WARRANTY REGISTRATION:

The warranties for your new Traulsen unit may be registered with us by contacting our Ft. Worth facility by phone at 800-825-8220 or you may register on line:

1. Log onto [www.traulsen.com](http://www.traulsen.com)
2. Select Service Directory (top of screen)
3. Select Warranty Registration Form (left side of screen)
4. Fill out information requested
5. Select Submit to complete unit warranty registration

Note: When calling for spare parts or service support, please make sure you have model and serial number of unit available.

# XI. WARRANTIES

## STANDARD DOMESTIC WARRANTY

TRAULSEN 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, will repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty.

Lifetime parts warranty on heater elements, door hinges & door latch.

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.

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## INTERNATIONAL COMMERCIAL WARRANTY

(for Canadian warranties see domestic US warranty)

TRAULSEN warrants to the original purchaser, new equipment to be 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 will reimburse the purchaser for the replacement of any part of said equipment, 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/end user.

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.

## XII. SERVICE PARTS LIST

### XII. a - BANQUET CARTS:

DESCRIPTION	PART NUMBER
CLIP, ELEMENT	WP-182
CONTROLLER, ELECTRONIC	WP-062
CORD, POWER 12/3 120V	WP-247
CORD, POWER 1293 208/240V	WP-248
COVER, ELEMENT (STANDARD)	WP-284
COVER, ELEMENT (OPTIONAL FOR STERNO CANISTERS)	WP-251
ELEMENT, 120V - 1000W	WP-105-1
ELEMENT, 208/240 - 1000W	WP-105-2
FAN, FORCED AIR 120V	338-60030-00
FAN, FORCED AIR 208/240V	338-60030-01
GASKET, DOOR	WP-302
GRATE, RETURN AIR	AD-266-0000-0
HANDLE, PUSH/PULL STAINLESS STEEL	WP-149
HINGE, DOOR	WP-111
HOLDER, PROBE THERMOMETER	WP-093
HOLDER, PROBE THERMOSTAT	WP-089
KNOB, THERMOSTAT	WP-242
LATCH, DOOR BLACK HANDLE	AD-134-0000-0
LIGHT, INDICATOR DUAL 125V	WP-106-1
LIGHT, INDICATOR DUAL 240V	WP-106-2
PLATE CARRIER, WIRE (COVERED)	WP-126
PLATE CARRIER, WIRE (UNCOVERED)	WP-127
PROBE, ELECTRONIC AIR	WP-063
RACK, WIRE SHELF (TB090)	WP-123-90
RACK ,WIRE SHELF (TB096)	WP-123-96
RACK, WIRE SHELF (TB150)	WP-123-150
RELAY POWER (ELECTRONIC CONTROLS)	WP-066
SPONGE, HUMIDITY	WP-099
SWITCH, ROCKER	AD-213
THERMOMETER, DIAL	WP-109
THERMOSTAT	WP-110
CASTER, 6" SET	WP-114-6
CASTER, 6" RIGID EACH	WP-114-6R
CASTER, 6" SWIVEL EACH	WP-114-6S
BUMPER	WP-114-V
TRANSPORT LATCH	CALL SERVICE PARTS
MENU CARD HOLDER	CALL SERVICE PARTS
KEY	CALL SERVICE PARTS



## XII. SERVICE PARTS LIST

### XII. b - TRANSPORT CARTS:

DESCRIPTION	PART NUMBER
BOLT, RETAINING RACK (PACK OF 4)	WP-305
BLOCK, TERMINAL (INTERNAL DISTRIBUTION)	AD-206-2000-0
CLIP, ELEMENT	WP-182
COVER, ELEMENT (TKP SERIES)	WP-181
COVER, ELEMENT (TSP SERIES)	WP-183
COVER, ELEMENT (500/TSP-40/BANQUET-C SERIES)	WP-284
CONTROLLER, ELECTRONIC	WP-062
CORD, POWER 12/3 120V 15 AMP (2026 ONLY)	WP-015-1
CORD, POWER 12/3 120V 20 AMP	WP-247
CORD, POWER 16/3 120V	WP-052
CORD, POWER 12/3 208/240V 15 AMP	WP-015-2
CORD, POWER 16/3 240V	WP-016
ELEMENT, 120V - 600W (TKP/TSP)	WP-104-1
ELEMENT, 208/240 - 600W (TKP/TSP)	WP-104-2
ELEMENT, 120V - 1000W (TSP)	WP-105-1
ELEMENT, 208/240 - 1000W (TSP)	WP-105-2
FAN, FORCED AIR 120V (TKPFA/TSPFA)	338-60030-00
FAN, FORCED AIR 208/240V (TKPFA/TSPFA)	338-60030-01
GASKET, DOOR	WP-302
GRATE, RETURN AIR	AD-266-0000-0
HANDLE, SIDE LIFT (TKP-3,7,8/TSP-7)	WP-108
HANDLE, PUSH/PULL STAINLESS STEEL	CALL SERVICE PARTS
HINGE, DOOR	WP-111
HOLDER, PROBE THERMOMETER	WP-093
HOLDER, PROBE THERMOSTAT	WP-089
KNOB, THERMOSTAT	WP-242
LATCH, DOOR BLACK HANDLE	AD-134-0000-0
LIGHT, INDICATOR DUAL 125V	WP-106-1
LIGHT INDICATOR DUAL 240V	WP-106-2
PROBE, ELECTRONIC AIR	WP-063
RACK, SIDE (PAIR) TKP-7 (STANDARD)	WP-211
RACK, SIDE (PAIR) TKP-15	WP-214
RELAY, POWER (ELECTRONIC CONTROLS)	WP-066
SLIDES, TRAY (EACH)	WP-291
SWITCH, ROCKER	AD-213
THERMOMETER, DIAL	WP-109
THERMOSTAT	WP-110
THERMOSTAT, WELL	WP-120
UPRIGHT, RACK (TSP7, TSP13)	CALL SERVICE PARTS
UPRIGHT, RACK LOWER (TSP15)	CALL SERVICE PARTS
CASTER, 5" SET	WP-114-5
CASTER, 5" RIGID EACH	WP-114-5R
CASTER, 5" SWIVEL EACH	WP-114-5S
BUMPER	WP-114-V
TRANSPORT LATCH	CALL SERVICE PARTS
MENU CARD HOLDER	CALL SERVICE PARTS
KEY	CALL SERVICE PARTS

NOTES:

NOTES:

HOURS OF OPERATION:  
Monday thru Friday 7:30 am - 4:30 pm CST



Quality Refrigeration

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